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## APPETIZERS & BEVERAGES

### APPETIZERS & BEVERAGES

#### AMY'S NACHO DIP

Ellen Church  
Amy Church

1 lb. ground beef  
2 8-oz. pkgs. cream cheese

28-32 oz. salsa (hot, medium, or mild  
- your choice)

Brown the ground beef. Melt the cream cheese in the microwave. Mix the beef, cheese and salsa together. Serve warm with nachos.

#### ARTICHOKE DIP

Ellen Church  
Jean Roth

1 can artichoke hearts  
1 c. shredded Swiss cheese  
1 c. shredded mozzarella cheese

1 c. mayonnaise  
Slivered almonds

Drain and chop artichokes. Mix with cheese and mayo. Pour into pie plate or oven proof dish. Bake at 350° for 15 – 20 minutes. Top with slivered almonds. Serve with crackers.

#### AUNT AUDREY'S DELICIOUS PUNCH

Nancy Swiston  
Kathy Peter

1 can pineapple juice  
1 pint club soda  
1 large bottle ginger ale  
1 can lemonade

1/2 can limeades  
1/2 can orange juice  
1 bottle cranberry juice cocktail

Mix all together in punch bowl. Freeze slices of lime, lemon and orange in an ice ring. Float ice ring on top. Absolutely refreshing and yummy.

#### BANANA PEPPER DIP

Kevin W. Coughlin

8-12 Banana Peppers, chopped  
3 8oz packs of cream cheese  
1 cup shredded mozzarella  
- Dash of garlic

1/2 cup crumbly bleu cheese  
1/4 cup Romano cheese, grated  
- Bread crumbs

Mix all together and pour into a greased 9 x 13 pan. Top with Romano and bread crumbs. Bake at 350 until bubbly. Serve with bread or tortilla chips!

## APPETIZERS & BEVERAGES

#### BEST EVER CHICKEN WING DIP

Nancy Swiston  
Cheryl Ritter

2 8-oz. packs cream cheese  
1 c. blue cheese dressing (Ken's)  
6 to 8 oz. of Frank's Red Hot Sauce

2 c. cooked, diced chicken  
8 oz. shredded cheddar cheese

Melt cream cheese in microwave, and then stir in all the other ingredients. Heat until bubbly and serve. Great with Scoop Tortillas. The brand of 2 cans of chicken recommended is Valley Fresh if not using fresh.

#### BLT DIP

Nancy Swiston  
Isa Soderlund

1 lb. bacon, cooked  
16-oz. sour cream  
1/2 tsp. onion powder  
1/2 c. shredded cheese

2 med tomatoes chopped  
1 c. shredded lettuce  
Ritz toasted chip original crackers

Layered dip starts with bottom layer of: Mix sour cream and onion powder. Next layer: Crispy bacon broken into bits. Next layer: shredded cheese. Next layer: 3/4 of tomato, chopped. Next layer: lettuce. Top layer: 1/4 of tomato, chopped. Chill until serving.

#### CHEESY HOT BEAN DIP

Nancy Swiston

1 16-oz. can Refried Beans  
1 c. Salsa  
2 c. (8-oz.) Shredded Jack and Cheddar Cheese, mixed  
1 c. sour cream

1 3-oz. pkg. Cream Cheese, cubed  
1 TBS. Chili powder  
1/4 tsp. ground cumin  
Tortilla chips

Combine all ingredients except chips in a slow cooker. Cover. Cook on high for two hours. Stir 2 to 3 times during cooking. Serve warm from the cooker with chips. Can be served cold also. Recipe can be easily doubled.

#### CHICKEN WING DIP

Jane Leiby  
Kimberly Leiby

16 oz. Cream Cheese  
16 oz Sour Cream  
Frank's hot sauce to taste  
8 oz bleu cheese or more to taste

3 Whole Chicken Breasts without skin, finely chopped [or canned chicken]

Boil chicken. Chop until fine. Mix all ingredients together and place in a 2 quart casserole dish. Bake for 30 min at 325°.

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### CLAM DIP

Joan Zorich

1/4 onion [minced]                      1 tbs lemon juice  
8 oz. Cream Cheese                      Worcestershire sauce [2 shakes]  
2 [6 1/2 oz]. cans minced clams [    1 dash Tabasco sauce  
rinse]                                      mayonnaise-small amount to thin  
parsley - dash

Mix all ingredients together. Serve with Crackers

### CRAB MEAT DIP

Nancy Swiston  
Isa Soderlund

1 lb. imitation crab meat                      1/4 c. sour cream  
2 (8-oz. each) cream cheese                      1 c. shredded cheddar cheese  
1/4 c. mayo

Mix in serving bowl, then add crab meat. Top off with paprika and bake in oven at 300 degrees for 45 minutes (or cook in microwave for 10 minutes, stir and cook another 5 minutes). Freezes beautifully.

### CROSTINI APPETIZERS

Chizuru Schnell

2 tbs. olive oil                                      2/3 cup walnuts, toasted  
24 1/3 thick diagonal baguette slices                      3 tbs. honey  
6 oz. creamy Gorgonzola cheese-  
coarsely crumbled

Pre-heat oven to 375\* Arrange baguette slices in single layer on baking sheet- Lightly brush slices with olive oil. Toast in oven till slices are golden- about 8 min. Toss cheese and nuts in bowl- spoon over slices, and press to adhere. Return baking sheet to oven and bake until cheese melts-about 8 min. Drizzle with honey-Serve warm

### E-Z SWEDISH MEAT BALLS (Serves 12)

Doug Clark

1 - 12oz bag of Rosina 1/2oz                      1 can cream of mushroom soup  
Swedish meatballs                                      1/2 can of whole milk

Throw all ingredients in to a crock pot on high 2 hours before a party. After 2 hours turn crock pot to low to keep warm during the party.

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### FRUIT DIP

Ginny Chatelle

1 8 oz. spreadable strawberry cream                      1 c. frozen whipped topping (thawed)  
cheese    1 jar 7 oz. marshmallow cream (Fluff)  
2 Tbs. strawberry preserves

Mix all the ingredients together and serve with fruit.

### GRACE'S RYE BREAD DIP

Nancy Swiston

1 whole round loaf of rye bread                      2 tsp. Beau Monde seasoning  
2 c. mayonnaise                                      2 tsp. dill weed  
1 c. sour cream                                      2 tsp. chopped onion (optional)

Cut hole in bread. Mix all other ingredients and chill in refrigerator. Place in bread when serving. Cube section of bread that was removed.

### HORSERADISH MEATBALLS

Jane Leiby

2 eggs    1/2 cup ketchup  
1 tbs. prepared horseradish                      1/2 cup chili sauce  
1/2 cup dry bread crumbs                      1 small onion , finely chopped  
1/4 cup chopped green onions                      1/4 cup packed brown sugar  
1/2 tsp salt    1/4 cup cider vinegar  
1/4 tsp pepper    1 tbs prepared horseradish  
1 1/2 lb ground beef                                      1 tbs. Worcestershire sauce  
1/2 ground pork or turkey                      1 garlic clove, minced  
sauce    1 tsp. ground mustard  
1/2 cup water    1/4 tsp hot pepper sauce

In a large bowl, combine the first six ingredients . Crumble meat over mixture well. Shape into 1 1/2 in balls. Place in a greased 15-in x 10-in. x 1-in. baking pan. bake , uncovered, at 350 for 35-40 min's. or until no longer pink. Meanwhile in a large saucepan , combine sauce ingredients. Bring to a boil, stirring often. Reduce heat, simmer, uncovered, for 10 min's . Add meatballs, stir gently to coat . YIELD 3 DOZEN.

### LAYERED CHICKEN WING DIP

Nancy Swiston  
Isa Soderlund

1 8-oz. cream cheese                                      Marie's Blue Cheese  
1 chicken breast                                      Shredded cheddar cheese, mild  
Anchor Bar Chicken Wing Sauce -                      Scoop chips  
original flavor

Preheat oven to 425 degrees. Cook your chicken breast. Put it in a pan with

## APPETIZERS & BEVERAGES

water. Once it's cooked, shred it with a fork. Soak it with 1/2 bottle of the wing sauce for several minutes. Bottom layer - Soften the cream cheese and spread across bottom. Next layer - spread your shredded/soaked chicken. Next layer - spread half a jar of the Marie's blue cheese. Top layer - cover with the shredded cheese. Bake for about 15 minutes or until cheese is melted. Let stand for a few minutes before serving.

### LAYERED ORIENTAL APPETIZER

Lisa Neuhaus

3/4 cup chopped chicken - drained  
1/2 cup shredded carrot  
1/4 cup chopped peanuts  
3 tbs. sliced green onions

1 tbs fresh parsley  
2 tbs. soy sauce  
1/4 tsp. ginger  
1 clove garlic- minced

Topping: combine all ingredients cover & refrigerate Bottom: 8 oz. pkg. cream cheese- milk to soften- beat till fluffy Spread in round 10 in. serving dish Spoon topping over- Drizzle with sweet & sour sauce Serve with wheat thins

### MARGARITA FRUIT DIP

Joan Zorich

2 pkg. Cream Cheese [8 oz. each] softened  
2/3 cup frozen margarita drink mix 10 oz. can [thawed]

1/4 cup orange juice  
2 tsp grated lime peel  
1/2 cup whipping cream  
whole strawberries

1. Beat cream cheese, margarita mix, orange juice and lime peel in large bowl with elec. mixer[low] until smooth 2. Beat whipping cream in chilled bowl [small] until stiff peaks form. Fold into cream cheese mixture cover and refrigerate. 1 hour. 3. Serve dip with strawberries. TIP; Rub the rim of a serving bowl into a shallow dish of colored sugar.

### MUSHROOM CLOUD DIP

Sharon Moore

1 - 2 pkgs button mushrooms  
1 - 1 1/2 pkg cream cheese

1/8 tsp cayenne pepper or favorite hot sauce or Tabasco (to taste)

Finely chop mushroom, (mix of button & baby portabella great too), and saute (non stick fry pan) in approximately one tablespoon butter until soft. Add cream cheese, low heat, and stir until melted. Season and pour into small casserole dish. Bake in oven 350 degrees until bubbly (15 - 20 minutes). Serve with hearty crackers or baguette bread toasted. You can also add bacon bits, soy sauce, garlic to spruce up.

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### OLIVE TAPENADE

Ellen Church  
Michelle Warner

2 cans black olives  
Tall jar green olives – drained  
1 can roasted red pepper/burgundy olives

1/4 c. Parmesan cheese  
1 tsp. garlic  
Dash olive oil

Combine ingredients in food processor. Serve with bread or crackers.

### PINWHEEL HAM ROLLS

Wendy Nebelecky

8 oz cream cheese  
1 Tbs Horseradish  
1 Tbs Chopped Chives

10 slices thin ham  
10 slices American cheese

Soften cream cheese, then beat together with horseradish & chives. Take ham, American cheese & 1 Tbs of creamed mixture, spread & roll. Chill and slice.

### QUICK HOT DIP !

Sandy Schnell

1 8 oz. pkg. cream cheese - cubed  
1 can Cream of Celery Soup

1 pkg. pepperoni- chopped

Mix together- Heat in microwave till cream cheese has melted- Serve with Scoops or crackers

### REUBEN DIP

Joan Zorich

1/2 lb Shaved Corned Beef [ cut up]  
1/2 lb Lorraine Swiss [cut up]

8 oz. can Sour Kraut [drained]  
3/4 cup mayonnaise

Mix together put in small casserole or Pie plate Bake 375 for 30 min's. Serve with Rye Triscuits or rye bread [small]

### STEAK TARTS

Sharon Moore

Small London Broil (or any steak)  
1 - 2 pkgs Athens Mini Phillo Shells  
1/2 cup Teriyaki sauce  
6 -7 Mushrooms  
1 Small onion

1 garlic clove  
1 cup spinach (optional)  
1 tsp salt, pepper, basil, garlic powder  
1/4 cup red wine  
4 oz of Asiago or Fontina cheese

Marinate small steak in either 1/2 cup or so Teriyaki sauce or combination soy

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and Worcestershire sauce couple hours. Pan sear the steak so the outside is close to burn stage but the center is really rare. It will cook more when you bake the tarts. You can do this ahead of time and cool overnight. Once cool, cube into cubes that will fit Phillo Shells. Saute onion, mushrooms until soft. Add chopped garlic, wine and spinach leaves and simmer until all the liquid evaporates. Set aside. Cube cheese enough for one each steak tart. Place Phillo Shells on cookie sheet. Add small amount of cooked ingredients to the bottom of the Phillo shells, add one piece of steak per shell, top with cubed cheese. Pre-heat oven to 350°F. Place cookie sheet in oven until cheese melts. Remove from oven, plate and serve. As an aside, you can also add small chopped tomato and roasted red pepper to the mushroom mixture when cooking for added flavor. Freeze any left over mixture for later use.

### STROMBOLI

Ellen Church  
Paula Warner

1 loaf Rich's bread dough (frozen)  
8 oz. Provolone cheese (12 slices)  
8 oz. salami (12 slices)

1 bottle. pepper salad, drained,  
saving the oil

Thaw bread dough and roll out to approximately 16 in. x 12 in. Arrange cheese and salami evenly on dough. Spread drained pepper salad over both. Fold dough in thirds sealing 16 in. edge and tucking in ends. Brush with oil from the pepper salad. Bake at 350 ° for 25 minutes or until golden brown.

### TACO SALAD DIP

Grace Dunker

16 ounce can refried beans  
1 tablespoon taco seasoning mix  
1 cup sour cream  
1 cup salsa

1 cup shredded lettuce  
1 cup Mexican shredded cheese  
1/2 cup chopped green onion  
2 tablespoons sliced black olives

Mix refried beans and taco seasoning mix together. Spread mixture on the bottom of a 9" pie plate. Layer the remaining ingredients over bean mixture. Refrigerate 3 hours. Serve with tortilla chips.

## SOUPS & SALADS

### SOUPS & SALADS

#### APPLE COLESLAW

Nancy Swiston

3/4 c. Miracle Whip Light  
1 TBSP. Honey

1 pkg. 16-oz. Coleslaw blend  
2 apples (one red and one green)

Mix dressing and honey in large bowl. Add remaining ingredients and mix lightly. Refrigerate for at least one hour before serving.

#### APPLE SALAD

Ruth Gleason

4 apples  
4 bananas  
1 bunch of red grapes

1/3 cup mayonnaise  
1/3 cup sour cream  
1 Tbs sugar

Peel and slice bananas. Remove grapes from stems and slice each one in half. Add equal amounts of, mayonnaise and sour cream judging the amount so it isn't too sloppy. Add sugar and taste to see if it needs more sweetness.

#### AUTUMN CABBAGE SLAW

Rebecca Krypel  
Sandy Schnell

3/4 cup apple cider vinegar  
1/4 cup olive oil  
1/4 cup light brown sugar  
1 medium red cabbage

1 lrg. red onion- thinly sliced  
1/4 cup parsley, roughly chopped  
2 Navel oranges  
- salt & pepper

In a large bowl, combine vinegar, oil, sugar, 1 tspn. salt, 3/4 tspn. pepper and stir until sugar is dissolved. Add cabbage, (about 2 1/2 lbs. -cored, quartered & thinly sliced), onion & fresh flat leaf parsley & toss to combine. Peel oranges- slice into half moons - Gently fold into the cabbage. Refrigerate, covered at least 2 hrs. Serve chilled

#### BALSAMIC VINAIGRETTE

Sharon Moore

1/2 cup Balsamic Vinegar  
1/4 cup rice wine vinegar  
1 to 1 1/4 cup Extra Virgin Olive Oil  
4 Tbs water  
1 1/2 tsp. each - sugar, mustard, soy  
sauce, garlic, pepper, lemon juice

1/2 small jar roasted red peppers  
1/4 cup basil fresh (finely chopped)  
1 pkg Good Seasons Italian dressing  
1 clove garlic - use garlic press  
2 tsp. Italian seasoning after tasting

Drain and puree 1/2 jar roasted red peppers (or roast 2 red peppers, peel and use). Mix vinegar, water, seasonings/herbs including the Good Seasons

## SOUPS & SALADS

packet using whisk in mixing bowl... Add roasted peppers and basil, stir until mixed in... Gradually add olive and whisk until blended. Taste, if you prefer more seasoning, add 2 tsp. of your favorite Italian Seasoning. Pour in large jar and refrigerate. Use for green tossed salads or dipping for Italian bread or baguette. Great to drizzle on sliced Mozzarella cheese, tomato, cucumbers, onion plate.

### BEEF BARLEY SOUP

Grace Dunker

1 lb. cubed stew beef	7 cups water
1 16 oz. can crushed tomatoes	1/2 cup barley
2 carrots, chopped	5 beef bouillon cubes
2 celery stalks, chopped	1/2 tsp. basil
2 onions, chopped	1 bay leaf
2 cloves garlic	1 tablespoon olive oil

Brown beef, onion and garlic in olive oil. Add all the rest of the ingredients and simmer covered for 2 hours.

### BEET SALAD

Chizuru Schnell

Beets, raw & peeled	Sugar or honey
Celery	Vinegar
Parsley	Sunflower or olive oil
Salt & pepper	

Grate the beets and celery coarsely. Mince the parsley and add to the beets and celery. Add salt, pepper, (sugar or honey) vinegar to taste. Add a little oil.

### BLUEBERRY SALAD

Ruth Gleason

#### Filling

2 sm packs of grape jello	1 can blueberry pie filling
2 cups boiling water	1 can crushed pineapple

Dissolve jello in boiling water. Add blueberries and pineapple. Pour into mold and refrigerate until firm.

#### Topping

1 8oz pack cream cheese	1 tsp. vanilla
1 cup sour cream	1/2 cup chopped pecans
1/2 cup sugar	

## SOUPS & SALADS

Mix all ingredients except nuts and spread over firm jello. Sprinkle nuts over topping.

### BROCCOLI SALAD

Virginia Chatelle

4 c. broccoli – chopped fine	8 oz. mushrooms – sliced (optional)
1/4 c. minced onion - purple	Dressing:
1/4 c. raisins	3/4 c. mayonnaise
1/4 c. chopped walnuts	1/4 c. sugar
1 c. grated cheddar cheese	1 Tbs. vinegar
1/2 lb. bacon – crumbled	

Mix together 1/2 hour before serving.

### CAESAR POTATO SALAD

Rebecca Krypel

1 egg	2 tsp. prepared mustard
1/2 cup Italian dressing	1 tsp. salt
1/2 cup grated Parmesan	6 med. potatoes
1 tbs. Worcestershire sauce	1 can pitted olives- sliced

Beat egg, dressing, cheese, Worcestershire sauce, mustard & salt together until well blended Add peeled, cooked & cubed potatoes and olives, mix well, Chill.

### CARROT SALAD

Chizuru Schnell

Carrots	Lemon juice
Apples, peeled & cored	Salt and pepper
Walnuts, chopped	Sunflower oil or olive oil

Grate the carrots and apples coarsely. Add the walnuts. Add the lemon juice, and salt and pepper to taste. Add a little oil.

### CAULIFLOWER SALAD

Nancy Swiston

Kathy Peter

1 head cauliflower	2 to 3oz. blue cheese
1 large sweet onion	black pepper to taste
1/2 c. stuffed olives	
1 c. oil and vinegar dressing (Good Season's Mild Italian works well)	

Separate into flowerettes and slice thin. Slice onion thin and separate into rings. Add along with sliced olives. Marinate in dressing, with good sprinkling

## SOUPS & SALADS

of pepper; anywhere from one hour to overnight. Just before serving, toss with the blue cheese.

### CHEESE TORTELINNI SALAD

Nancy Swiston  
Kathy Peter

1 pkg. cheese tortellini	8-oz cubed parmesan cheese
1/2 pkg. bowtie pasta	- fresh chopped basil
1 1/2 cans med black olives	- dried basil
1 c. of salad green olives	- freshly grated parmesan
2 jars of marinated artichoke hearts	- quartered small fresh tomatoes
1 lg red bell pepper, fine chop	Good Seasons Italian salad dressing

Cook your pastas according to pkg directions. Rinse and drain well in colander. Return pastas to one pot. Gently toss the pasta with the artichokes, including the marinade. Once pasta is coated with marinade, drain pasta again in colander. Return to pot and add your whole olives, red pepper, fresh basil and parmesan cheese cubes. Toss gently. Add just enough salad dressing to make moist along with some dried basil, salt and pepper. Toss again. Top salad with freshly grated parmesan chesses and some quartered small tomatoes.

### CHICKEN SALAD

Sharon Moore

2 cups left over chicken	Salt, pepper to taste
1/2 cup or more of Feta cheese	1/4 - 1/2 cup each, Greek or Italian
Balsamic vinaigrette	black & green olives

Use two cups left over chopped chicken or poach or fry two chicken breast. Chop when cool. Finely chop black and green olives. Mix chicken, olives, feta and favorite balsamic dressing (homemade recipe in this cookbook). Serve as sandwich or side dish on bed of mixed lettuce leaves.

### CHICKEN SOUP (Serves 12)

Doug Clark

3 lbs of Chicken - 4 legs + thighs	1 tsp whole black peppercorns
3 quarts of Water	1 teaspoon dried Thyme
1 large Onion chopped	1/4 teaspoon Celery Salt
1 medium to large Potato, diced	1/4 teaspoon Garlic Powder
3 Celery Stalks, Chopped	1/4 teaspoon Oregano
2 Carrots, Chopped	1 Bay leaf
1 tablespoon Parsley	1 16 oz bag fine Egg Noodles
4 Tbs instant Chicken bouillon	

In an 8 quart soup pot, boil chicken for 1 hr and remove legs. Then skim the

## SOUPS & SALADS

top of all the fat and foam. While chicken cools, add all the vegetables and seasonings. Next, remove chicken from the bone then shred it and return it to the pot along with one or two of the large bones for flavor. Simmer covered for 2 hours until the soup boils down to desired taste. When soup is done cooking, serve it over cooked fine egg noodles with grated parmesan cheese.

### CHICKEN SOUP WITH MUSHROOMS

Grace Dunker

1/2 cup sliced fresh mushrooms	1/2 cup white or brown rice, uncooked
2 tablespoons butter	2 tablespoons lemon juice
6 cups chicken stock	chopped green onions for garnish
1 cup cooked chicken	

Saute' the mushrooms in the butter. Add to the soup stock along with the chicken and rice. Cook until the rice is puffy and serve with a little lemon juice and chopped onion in a bowl. Serves 6 to 8.

### CHINESE CHICKEN SALAD

Ellen Church  
Beth Warner Breuhaus

1/4 c. vegetable oil	Dressing:
1 jar sesame seeds	1/3 c. Wesson oil
1 bag sliced almonds	1/2 c. plain rice wine vinegar
2 pkgs. Crushed Ramen Noodles	4 Tbs. sugar
1 bag prepared cole slaw	1 Tbs. pepper
1 bunch sliced green onions	1 tsp. salt
4 - 6 split chicken breasts	

In a 1/4 cup of oil, brown sesame seeds, almonds, and crushed noodles (do not use seasoning packet). (Watch carefully). Let mixture cool. Mix with greens and toss with dressing. Add cooked & shredded chicken and refrigerate

### CHUNKY POTATO SOUP (Serves 4)

Doug Clark

1/2 pound bacon	1 teaspoon Salt
1/2 white onion), diced	20 cranks on the pepper grinder
4 russet potatoes, chopped/diced	2 cups grated cheddar cheese
4 cups whole milk	1 teaspoon all-purpose flour

In a large pot/Dutch Oven, cook the bacon until it is browned and crispy. Remove the bacon strips and crumble, leaving the drippings in the pot. Cook the onion and potatoes in the bacon drippings until they are tender,

## SOUPS & SALADS

approximately 15 minutes. You may want to microwave potatoes to precook them before adding them to the pot and you can use leeks instead of onions as well. Stir in the cream, salt, and pepper. Dredge the cheese in flour and slowly add the cheese to the pot until it is melted. Add the crumbled bacon to the pot and stir everything together until it reaches your desired consistency. For thinner soup, use about 1/2 less cheese.

### CORN SALAD

Ruth Gleason

1 can corn, drained  
1/2 sweet bell pepper, diced  
2 stalks celery, sliced

3 tomatoes, diced  
1 small onion, diced  
- Italian dressing

Mix all ingredients together with dressing and chill. You may use other vegetables too-green beans, mushrooms, or whatever you like.

### COTTAGE CHEESE SALAD

Ellen Church  
Virginia Sentz

1 (12 oz. carton) cottage cheese  
1 (3 oz. pkg. jello) (any flavor)

1 can fruit (drained) to go with jello  
1 container cool whip (8 oz.)

Combine cheese, jello and cool whip. Fold in fruit. Refrigerate. Try different combinations of jello and fruit. Strawberry/strawberries, Orange/oranges, lime/pineapple and oranges. Be creative!

### CRAB BISQUE

Mary Lou Warner

1/2 lb. crab  
1/2 c. diced celery  
1/2 c. diced onion  
1/4 c. butter  
1/4 c. flour  
1/2 tsp. salt  
1/8 tsp. pepper

1/3 c. chicken broth  
1/2 tsp. seasoned salt  
3/4 c. light cream or milk  
2 dashes hot pepper sauce  
2 Tbs. dry sherry  
Parsley

In a large saucepan, cook celery and onion in butter till vegetables are tender but not brown. Stir flour, salt, and pepper into broth. Add seasoned salt. Stir vegetable mixture in saucepan; stir in cream. Cook and stir till mixture is thickened and bubbly; cook and stir for 1 minute more. Add crab and hot pepper sauce and heat through. Ladle the bowls and sprinkle with parsley. Serves 6 (recipe can be doubled.)

## SOUPS & SALADS

### GARBANZO BEAN SOUP (Serves 6)

Doug Clark

1 16 oz bag dried Garbanzo Beans (chick peas)  
3 quarts of Water  
2 sliced hot Italian Sausages  
2 tablespoons of Olive Oil  
2 slices diced thick Bacon  
1 large Onion, (1 cup chopped)

1 7 oz can Mushrooms (Sliced)  
1 10 oz bag of fresh Spinach  
2 peeled & chopped Tomatoes  
2 1/2 teaspoons Salt  
1/2 teaspoon ground Black Pepper  
1/2 teaspoon Sage

Wash garbanzo beans and soak in water overnight as indicated on the package. Then drain & rinse. Add the garbanzo beans to the 3 quarts of water and boil on low for 1 1/2 hrs. While the garbanzo beans are boiling, brown the sausage and slice. Then brown the bacon in the olive oil, remove and dice. Without draining the bacon grease, add the onions, mushrooms and bacon, sauteing until onions are translucent. After boiling garbanzo beans for 1 1/2 hrs, remove 2 cups of the beans & two cups of water and puree in a blender; then return to the pot. Also add the tomatoes & and spinach. After the spinach has cooked down & become wilted, add all other ingredients and cook covered, on low boil, for another 1 1/2 hrs.

### GRACE'S FRUIT SALAD

Nancy Swiston

1 can mandarin oranges (drained)  
1 lg can chunk pineapple (save juice)  
1 lg can fruit cocktail (save 1/2 juice)

4 bananas, sliced  
1 sm. pkg. vanilla instant pudding  
regular size cool whip

Mix all ingredients but the cool whip. Let set in refrigerator. Fold in cool whip and let set. Serve.

### GREEK LEMON CHICKEN SOUP

Joan Zorich

1/2 cup fresh lemon juice  
8 cups chicken broth  
1/4 tsp. freshly ground pepper  
1 med. carrot, shredded

1/2 cup white rice  
4 egg yolks  
1 lemon, thinly sliced, for garnish

In a large saucepan, combine chicken broth, Lemon juice and pepper. Bring to a boil and add rice and carrots are tender. Remove 1/2 cup soup and gradually whisk into egg yolks. Stir back into soup. Add chicken and heat through but do not let it boil or eggs will curdle. To serve, ladle into bowls and garnish with lemon slices.



## SOUPS & SALADS

### HAM & BEAN SOUP (Serves 12)

Doug Clark  
Doug & Lil Clark

1 Ham Bone w/left over Ham  
4 quarts of Water  
1 large Onion chopped  
1 lb of dry Navy Beans

2 - 10 oz. packs fresh/ frozen Spinach  
1 tsp. ground Black Pepper  
1 tsp. Salt (Taste before adding)

Soak navy beans according to package, in water, overnight. In an 8 quart soup pot, boil ham & bone 1 hour. Skim the top of all the fat and foam. Next, drain & rinse the beans and add them to the pot along with the onion. Water should be about 3 inches from the top of the pot. Let simmer covered, for 2 hours, Then add spinach & cook for another hour until the soup boils down to desired taste. When soup is done cooking, serve with grated Parmesan cheese.

### HAM AND GRUYERE SALAD

Chizuru Schnell

Ham  
Gruyere  
Capers  
Onion

Salt & pepper  
Vinegar  
Olive oil

Cut the ham and gruyere cheese into match sticks. Thinly slice the onion. Add salt, pepper, vinegar to taste. Add a little oil.

### HOT CHICKEN SALAD

Barb Cook

2 cups diced cooked chicken  
2 cups diced celery  
1 cup mayo  
1/2 tsp. salt  
1/2 tsp. grated onion

2 tablespoon lemon juice  
1/2 cup slivered almonds (optional)  
1/2 cup shredded medium sharp cheese  
2/3 cup broken potato chips

mix all ingredients together except cheese and potato chips; put mixture into shallow casserole dish that has been sprayed; combine cheese and potato chips and spread over top; bake uncovered at 375 for 20 minutes

### ITALIAN SAUSAGE SOUP

Nancy Swiston  
Ann Jacobs

16oz. loose Italian sausage  
1 yellow onion, chopped  
1 c. celery, minced  
1 c. carrot, minced  
3 14oz.cans beef broth

1 16oz can kidney beans, drained  
1 15oz can great northern beans  
1 to 2 cups ditalini pasta  
1 tsp fresh ground black pepper

## SOUPS & SALADS

2 14oz cans seasoned diced tomatoes

In large soup pan, cook sausage, onion, celery and carrot over medium-high heat until sausage is browned and crumbles. Drain well. Stir in broth (at least one can should be low sodium), tomatoes and beans, drained. Bring to a boil over medium-high heat. Reduce heat and simmer for 20 minutes. Add pasta, simmer for 8 to 10 minutes longer or until pasta is tender. Add pepper and serve.

### KATHY'S CREAM OF PEANUT SOUP

Nancy Swiston  
Kathy Peter

1 medium onion, chopped  
2 ribs of celery, chopped  
1/4 c. butter  
3TBSP. flour

2 qts chicken stock or canned  
2 c. smooth peanut butter  
1 3/4 c. light cream  
garnish - peanuts, chopped

Saute the onion and the celery in butter until soft but not brown. Stir in the flour until blended. Add chicken stock, stirring constantly and bring to a boil. Remove from heat and puree in a food processor or a blender until smooth. Add peanut butter and cream, stirring to blend. Return to low heat and heat until just hot, but do not boil. Serve garnished with chopped peanuts.

### LAMB BARELY SOUP

Jim Girling  
Vera Girling

3/4 lb lamb, cubed  
4 cups beef stock  
4 cups water  
1/2 cup barley  
1 bay leaf  
1 cup chopped turnip  
1 carrot chopped

1 onion chopped  
1 potato, peeled & cubed  
3 cloves garlic, chopped  
1 tsp dried thyme  
1/2 tsp salt  
1/2 tsp pepper  
- fresh parsley

In a Dutch oven or stock pot. Brown meat. De-glaze with liquid. Add all ingredients but the parsley. Cover pot and bring to a boil. Reduce and simmer for 1 hour covered. Add Parsley and simmer, covered, for another 20 minutes. Serve.

### LAMB SOUP (Serves 12)

Doug Clark  
Blanch Clark

2-3 pounds of roasted Lamb (diced)  
3 quarts of water

2 cups of Rice  
4 Tbs. instant Chicken Bouillon

## SOUPS & SALADS

1 large Onion, chopped  
3 Celery Stalks, chopped

2 Eggs, (beaten)

In an 8 quart soup pot, cover lamb half way up the pot with water. Cook lamb and any bones for 1 hour and remove bones. Then skim the top of all the fat and foam. Add all the vegetables, seasonings and rice. Let simmer covered, for 1 to 2 hours until the soup boils down to desired taste. When soup is done cooking, slowly add beaten eggs and serve. Grated Parmesan cheese can be served with it if desired.

### LENTIL SOUP

Judy Lilac

1 lb Goya dry lentils  
¼ cup olive oil  
¼ lb diced Canadian bacon  
1 medium onion, chopped (about ½ cup)

2 stalks celery, chopped  
3 or 4 carrots, diced  
2 cloves garlic, minced  
2 quarts of chicken stock  
salt and pepper, to taste

Sort and rinse lentils. Heat oil in a large kettle. Stir in bacon, onion, celery, carrots and garlic. Cook until vegetables are tender. Add lentils and remaining ingredients. Bring to a boil. Reduce heat, cover and simmer until lentils are tender and soup gets thick. It will take about 45 minutes. Add more hot water, if necessary. Serves 8

### LENTIL SPINACH SOUP

(8 1/2 cup Servings)

Joan Zorich

2 Tbs light olive oil  
1 Lg onion, chopped  
1 bag 1#Lentils  
4 cups Chicken Stock or canned  
4 cups water

1 bag fresh Spinach, chop small  
1/2 tsp pepper  
1/8 tsp. all spice  
4oz part skim shredded mozzarella

Soak lentils overnight. Rinse & drain. In a large stock pot-heat oil over med heat. Add onion, saute to golden brown. Stir in Lentils-stock-water-reduce heat & cover. Let simmer 1 hour. About 1/2 hour before serving add spinach pepper and all spice. Simmer 15 min's - 30 min's. Thin soup if necessary. Top with cheese in bowl. Low cal. only Calories 135 serving.

### MACARONI SALAD

Karen E. Clark

1/2 lb elbow pasta (~ 4.5 cups)  
1/2 cup onion - finely chopped  
1 stalk celery - chopped small  
2 eggs - hard boiled, fine chop

1 cup light mayonnaise  
1/2 teaspoon cider vinegar  
- Salt and Pepper to taste  
4oz can tuna in H2O, drain & shred

## SOUPS & SALADS

Hard boil 2 eggs. Cook pasta until al dente' about 9 min. While the macaroni and eggs are cooking, in a mixing bowl combine the mayonnaise, cider vinegar, chopped onions, celery, and tuna. When the macaroni is cooked, drain it and rinse it under running water until it is cold. Peel and chop the cooled eggs. Add the macaroni and cooked eggs to the bowl containing the mayonnaise, celery, onions, and tuna. Mix it well. Taste and add salt and pepper as needed. Recipe makes approximately 6 (1/2 cup) servings.

### MAKE AHEAD SALAD

Ellen Church  
Virginia Sentz  
Loretta Parks

1 head lettuce, torn in pieces  
1/2 c. carrots (finely diced)  
1 (16 oz. pkg.) of frozen peas  
1 onion (chopped)  
1/2 green pepper

Bacon bits  
2 c. Miracle Whip (not mayonnaise)  
2 Tbs. sugar  
4-6 oz. Cheddar cheese

Layer in bowl in following order: lettuce, carrots, peas, onion, and pepper. Spread the Miracle Whip on top of vegetables. Sprinkle with sugar, bacon bits, and cheddar cheese. Cover and refrigerate overnight. Toss right before serving.

### MINESTRONE SOUP

Mary Lou Warner  
Janet Kuntz

1/2 lb. Italian sausage sliced  
1 Tbs. olive oil  
1 c. diced onions  
1 c. sliced carrots  
1 clove garlic or garlic salt  
1 tsp. basil  
2 small zucchini – sliced  
1 lb can Italian tomatoes

2 (10-oz. cans) beef bouillon  
2 c. shredded cabbage  
1 lb can white kidney beans  
1/2 c. rice  
1/2 c. red wine  
- grated Parmesan cheese  
- chopped parsley  
- salt and pepper

Put sausage and olive oil in a large pot. Add onion, garlic, carrots, and basil. Cook 5 minutes. Add zucchini, tomatoes (unstrained), bouillon, and cabbage. Bring to boil. Reduce heat and simmer 1 hour. Add beans, rice, and wine. Cook on low for 20 minutes. Add salt and pepper if needed. Serve with grated parmesan.

### PASTA FAGIOLI

Wendy Nebelecky

1 tsp. olive oil  
2 cups chopped onion

1/2 tsp. pepper  
3 10 oz cans low-salt chicken broth

## SOUPS & SALADS

4 garlic cloves, minced  
1/2 cup dry white wine  
1/2 cup uncooked elbow pasta  
3/4 tsp. dried Italian seasoning

15 oz can cannelloni beans - rinsed  
14.5 oz can diced tomatoes  
1/2 cup grated parmesan cheese

Coat a large saucepan with spray. Add oil. Place over medium high heat until hot. Add onion and garlic. Saute 8 minutes or until tender. Add wine and next 6 ingredients. Cover, reduce heat. Cook 10 minutes - until pasta (Italian or elbows) is done. Remove from heat. Stir in 1/4 cups cheese. Sprinkle cheese on top when serving.

### POTATO SALAD (Serves 6)

Karen E. Clark

2 lbs boiled potatoes  
5 hard boiled eggs  
1 large onion, chopped finely  
1 stalk celery, chopped finely  
1/4 cup dried parsley  
2 tsp cider vinegar

1 cup light mayonnaise  
1/2 teaspoon sugar  
1/4 teaspoon dry mustard  
1-2 teaspoons of yellow mustard  
- Salt and Pepper to taste

Boil potatoes and rinse under cold water, until cool. Peel off the skins, if desired. Hard boil the eggs. Throw half the yolks away, rinse, peel, and chop. In a large mixing bowl combine the onion, celery, parsley, vinegar, mustards, mayonnaise, and sugar. To the mixing bowl, add the potatoes & eggs after they have been cooked & chopped. Mix everything together. Add salt and pepper to taste.

### SHELL SOUP

Ellen Church  
Irene Helf

6 chicken thighs and legs  
Water to cover  
1 c. of onions  
1 c. of celery  
Chicken bouillon to taste

1 lb. Shell pasta  
16-oz. can diced tomatoes  
Salt and pepper to taste  
Bay leaf  
Parsley

Place chicken in a large kettle with enough water to cover. Bring to a boil, then simmer about an hour or two, until chicken falls off the bone. Remove chicken from the broth. When cool enough to handle, remove the meat from the bones and discard the bones and the skin. Cut chicken into bite-sized pieces and set aside. Strain the broth and skim the fat off. (The easiest way to skim the fat off is to put the broth into the refrigerator overnight, then skim off the solidified fat the next day.) Return the broth to the kettle. Add the onions, celery, bouillon, salt and pepper, parsley and bay leaf. Bring to a boil, then simmer for about 10 to 12 minutes or until vegetables are tender. Add shell pasta, tomatoes, and chicken. Simmer for 10 to 12 minutes or until pasta is

## SOUPS & SALADS

tender.)

### SPICY GAZPACHO SOUP (Serves 10)

Karen E. Clark

1 lb. Roma tomatoes  
1 cup chopped onions  
1 seedless English cucumber  
4 Serrano peppers  
4 Tbs chopped fresh cilantro

1 large clove of garlic  
4 Tbs extra virgin olive oil  
2 Tbs fresh lime juice  
5 cups spicy V 8 juice  
- Salt and pepper to taste

Rough chop tomatoes, onions, cucumber, peppers, garlic, and cilantro and combine in a large bowl. In a food processor pulse half the veggie mixture at a time and put into another bowl or container. DO NOT PUREE. You want little chunks. Add olive oil, lime juice, vegetable juice and stir to combine. Chill 1 hour before serving. Serve with additional chopped onions, hot sauce, and sour cream.

### STRAWBERRY SALAD

Nancy Swiston  
Isa Soderlund

1 c. vegetable oil  
3/4 c. white sugar  
1/2 c. red wine vinegar  
2 cloves minced garlic  
1/2 tsp. salt  
1/4 tsp. pepper

Boston leaf and Red leaf lettuce  
1/2 c. chopped cashews  
1/2 c. chopped walnuts  
1 pt. sliced strawberries  
1 c. shredded Monterey Jack cheese

For dressing, combine the first six ingredients in large jar. Cover and shake. Can be refrigerated for up to one week. Combine remaining ingredients. Mix well and put dressing on right before serving.

### STUFFED PEPPER SOUP

Wendy Nebelecky

2 lbs. ground beef (or ground  
chicken/turkey)  
2 cups chopped green pepper  
1 28-oz. can tomato sauce  
1-28-oz. can diced tomatoes

2 cups cooked rice  
2 beef bouillon cubes (or chicken)  
1/4 cup brown sugar  
2 tsp. salt  
1 tsp. pepper

Brown meat and drain off fat. Add remaining ingredients. Bring to a boil, then simmer for 30 to 40 minutes until green pepper is tender.

## SOUPS & SALADS

### SWAMP WATER GUMBO (Serves 8)

Doug Clark

4 Tbs Butter	2 medium Tomato's, Diced
1/4 cup flour	1 cup Rice
1 Onion, chopped	1/2 tsp Black Pepper
1 Green Pepper, chopped	1/2 tsp Cyan Pepper
2 Stalks of Celery, chopped	1/2 tsp Garlic Powder
1 Can (15 oz) Chicken Broth	1/2 tsp Dried Thyme
6 Cans (15 oz) of Water	1/4 tsp Oregano
1 -10 oz can of Chicken	1 Tbs dried Parsley
1 - 7 oz can of Shrimp	4 Tbs Chicken Bouillon (12 Cubes)
1 - 12 oz can of Spam, cubed	1 Bay leaf
1 - 10 oz pack frozen chopped Okra	

In a 7 to 8qrt Dutch Oven, add butter or oil then stir in flour on low heat and make a dark roux. Then throw in onion, green pepper and celery and saute. Next, add the chicken broth and water. Then put in the tomato, rice & canned meat. Now throw in all your spices and bring to a boil and let simmer for 1 hour until rice and veggies are completely cooked. At the end, add frozen Okra & cook 15 minutes more. Taste! See if it needs more spice. If so, then add crushed red pepper for heat. If it needs more salt, add more chicken bouillon. Serve hot with crusty French bread. It's designed to be an entire meal in a bowl. All the meat is canned to facilitate "Campout Cooking" with no refrigeration, but you could always substitute fresh meat if desired. Road kill is optional but not advised.

### TACO SOUP

Rebecca Krypel

1 lb. hamburger	1 can corn- undrained
2 med. onions- diced	1 large. can diced tomato's- undrained
2 cans kidney beans	1 pkg. Hidden Valley Ranch dressing
1 can black beans	1 pkg. Taco seasoning
1 can Rotel chilies	
1 can tomato sauce	

In large pot, saute hamburger and onions- Add remaining ingredients Simmer 1 hr. Top with grated cheese & tortilla chops when serving!

### TANGY CABBAGE SLAW

Nancy Swiston

1 pkg. (3-oz.) chicken ramen noodles	1/2 c. vegetable oil
3 3/4 c. coleslaw mix	1/3 c. cider vinegar
1/3 c. slivered almonds	3 TBS. white sugar
3 TBS. sliced green onion	

In a large bowl, break noodles; set seasoning packet aside. Add the mix, almonds and onions. In a small bowl, combine oil, vinegar, sugar and

## SOUPS & SALADS

contents of seasoning packet. Pour over mixture and toss. Serve immediately. Refrigerate any leftovers. Yield: 4 to 6 servings.

### TOMATO FLORENTINE SOUP

Marilyn Foit

1 pkg. dry onion soup mix	3/4 cup elbow or seashell macaroni
1 can tomato soup	2 tomatoes, peeled (fresh or canned)
4 cups water (or more)	1 cup chopped spinach or Swiss chard
1/2 cup diced carrots	

Place all ingredients in a large saucepan. Bring to boil. Add any seasonings to taste (salt, pepper, oregano, garlic powder, bullion, Italian seasoning, or etc.) Simmer 20 minutes or longer until carrots are tender, stirring occasionally. Add water if too thick.

### TRI COLOR PASTA SALAD

Denise Bender

3 cups tri-color rotini pasta, cooked, drained & cooled	1 cup chopped cucumbers
1 cup crumbled Feta cheese	1/2 cup sliced black olives
1 cup halved cherry tomatoes	1/2 cup Kraft Zesty Italian dressing
	1/4 cup finely chopped red onions

Combine ingredients and refrigerate for 1 hour before serving.

### TROPICAL FRUIT SALAD

Wendy Nebelecky  
Debbie Proefrock

3 oz Pkg vanilla pudding	1 Lg can mandarin oranges
3 oz Pkg. tapioca or coconut pudding	2 or 3 ripe bananas
20 oz can of pineapple	1 tsp coconut extract

Heat 2 cups of the juice reserved from fruit cans with pudding, (not instant), and extract over medium heat until thick. Let cool. Pour over fruit. Refrigerate

### TURKEY CHOWDER (Serves 12)

Doug Clark  
Doug & Lil Clark

1 Turkey Carcass (w/left over meat)	1 can of Corn
3 quarts of Water	1 can of Peas
1 large Onion chopped	4 Tbs' instant Chicken Bullion
1 large Potato, diced	1 tablespoon Parsley
3 Celery Stalks, Chopped	1 tsp whole black Pepper Corns
3 Carrots, Chopped	1/4 teaspoon Garlic Powder
1 can of Lima Beans	1 Bay leaf

## SOUPS & SALADS

In an 8 quart soup pot, cover turkey with water close to the top. Boil turkey carcass for 1 hr and remove. Then skim the top of all the fat and foam. While turkey cools, add all the vegetables and seasonings. Next, remove turkey from the bones, then shred it and return it to the pot along with one or two of the large bones for flavor. Let simmer covered, for 2 hours until the soup boils down to desired taste. When soup is done cooking, serve with grated parmesan cheese.

### WILTED LETTUCE

Mary Lou Warner

1/4 lb. bacon - diced  
1/4 c. oil (bacon grease)  
1/4 c. vinegar  
1/2 tsp. sugar to taste

salt and pepper  
1 head lettuce - torn  
croutons

Brown diced bacon. Remove bacon to paper towels. Drain, reserving drippings to a measuring cup. Add oil to make 1/4 cup. Heat with vinegar, sugar, salt & pepper. Pour hot dressing over lettuce. Add croutons, and bacon. Serve immediately

## VEGETABLES & SIDE DISHES

### VEGETABLES & SIDE DISHES

#### APPLE AND SAUSAGE TURKEY STUFFING

Margaret Feuerman

1 package seasoned croutons  
1 package pork sausage in a tube  
1 onion, diced  
2 stalks of celery, diced  
2 carrots shredded with a peeler

3 apples (Empire) diced  
1/2 pound mushrooms sliced  
2 cups water  
1/2 stick margarine

Brown sausage in a large skillet. Drain meat and put aside. Add margarine to the skillet and fry the onions, celery, carrots, mushrooms and apples until soft. Add meat, croutons and water to moisten. Stuff into a turkey or bake in a casserole, basting with turkey juice, until moist within and crusty on top, about 45 minutes in a 350° oven.

#### APPLE CRANBERRY CRISP

Judy Lilac

2 cups cranberries, fresh or frozen  
3 cups sliced, peeled apples  
Topping:  
1 stick melted butter

1 cup uncooked oatmeal  
1/2 cup chopped walnuts  
3/4 cup brown sugar

Layer cranberries and apples in a 2 quart casserole dish with 1/2 cup sugar. Mix topping and spread over fruit and bake at 350 degrees for 45 minutes. Serve warm with vanilla ice cream.

#### ASPARAGUS GRILLED

Sharon Moore

Bunch asparagus  
2 limes, juiced (~1/4 c)  
2 Tbs. olive oil

2 tsp garlic powder  
2 Tbs parmesan cheese

Marinate on counter for couple hours... clean asparagus and break or cut off fat stems and place in gallon size food storage bag. Squeeze two limes, add garlic powder and olive oil to the bagged asparagus. Remove once marinated and place on grill. Don't over grill, still somewhat crisp. Plate and sprinkle with parm cheese. Can be served at room temp. For an additional twist, wrap each spear using thin sliced prosciutto. Use two metal skewers and pierce each asparagus sideways to line up on skewers, then grill. Make great finger food to snack on as you grill the main meal.

## VEGETABLES & SIDE DISHES

### BROCCOLI CHEESE SQUARES

Roberta Jewell

3 tablespoons margarine or butter	1 cup flour
2 (10 ounce) packages frozen chopped broccoli	2 tsp baking powder
3 large eggs	1 pound mild shredded cheddar cheese
1 cup milk	2 tablespoons chopped onion

Steam broccoli in microwave. Cool. Put between paper towels to press out water. Beat eggs and milk until frothy. In a separate bowl, mix flour, salt and baking powder. Stir in the egg mixture. Fold in broccoli, cheese and onion. Grease 13 x 9 pan with three tablespoons of butter. Pour ingredients and spread evenly. Bake at 350° for 35-40 minutes until lightly browned. Cool before cutting into squares.

### BROCCOLI SUPREME

Ellen Church  
Dorothy Helf

1 slightly beaten egg	1 Tbs. grated onion
1 (10-oz.) pkg. chopped broccoli (partly thawed)	1/4 tsp. salt/dash of pepper
1 (8 oz. can) cream corn	3 Tbs. butter - melted
	1 cup seasoned stuffing

Combine stuffing and butter. (save 1/4 cup for topping). Mix all ingredients. Place in 1 Qt. Greased casserole. Sprinkle with remaining stuffing. Bake at 350° for 35-40 min. (serves 4-6)

### CHEESY POTATOES (Serves 8)

Karen E. Clark

14 oz bag frozen shredded potatoes	1/4 onion finely chopped
2 -14 oz cans cream of chicken soup	1 tsp salt
1 cup light sour cream	1/2 cup melted butter
8 oz shredded cheddar cheese	2 cups broken corn flakes

Heat oven to 350°F. Grease a 9 x 13-inch pan with cooking spray or additional margarine (or butter). In a large mixing bowl, stir together the soup, sour cream, onion, and salt. Gently and carefully stir in the shredded potatoes and shredded cheddar cheese. Make sure to break apart any frozen clumps of potatoes. After it's mixed well, pour it evenly into a greased 9 x 13 pan or casserole dish. Melt the margarine or butter, and then combine it with the broken bits of corn flakes. Evenly pour the corn flake mixture over the potatoes and bake for approximately 1 hour.

## VEGETABLES & SIDE DISHES

### COLESLAW (Serves 12)

Karen E. Clark

14 oz bag coleslaw mix	1/2 teaspoon celery seed
1 cup mayonnaise	1/4 cup sugar
1/4 cup white wine vinegar	- salt & freshly ground black pepper

In a large bowl, empty the contents of the Dole coleslaw mix. In another bowl, make the dressing by combining mayonnaise, vinegar, celery seed, sugar, salt, and pepper. Toss the dressing into the cabbage, mix and chill until ready to serve.

### EASY QUICHE

Marilyn Foit

1 Frozen Deep Dish Pie Shell, defrosted	1-1/2 cups milk
1/2 cup (or more) shredded cheese	1/8 tsp. Cayenne pepper
1-1/4 cups vegetables	1/8 tsp. nutmeg
1 onion chopped	1 Tbsp. flour
3 eggs	salt to taste
	1/4 cup shredded cheese

Sprinkle the 1/2 cup cheese in bottom of pie shell. Add vegetables (onion & other hard vegetables should be cooked somewhat first.) In a large bowl, stir the 3 eggs, add milk & seasonings. Blend a small amount of milk mixture with the flour to make a paste, then add to milk & eggs. Stir well. Place the pie pan on a cookie sheet on lower oven rack. Carefully pour milk-egg mixture into pie & top with 1/4 cup shredded cheese. Bake 50 minutes at 350 degrees or until center is firm & top is golden. Let set 5 minutes before cutting. Fresh broccoli & mushrooms work well, but stems may need to be pre-cooked a bit. Frozen or canned veggies also are good. (You can use up leftovers this way!)

### FRENCH FRY'S, OVEN BAKED WITH PARM CHEESE

Sharon Moore

4 - 6 Large Potatoes	- baking spray for cookie sheet
1/2 cup Parmesan Cheese	1 Tbs oregano or Italian seasoning
1 egg white beaten	

Combine cheese and seasoning. Thick slice potatoes and cut in french fry strips or wedges. Beat one egg white. Dip potatoes in egg whites and dredge in parm mixture. Place on oiled baking sheet in 425°F, pre-heated oven for 25 minutes (turn over after 15 minutes) or until crispy brown and fork tender. Season with salt and pepper.

## VEGETABLES & SIDE DISHES

### FRIED CABBAGE & PEPPERONI

Sharon Moore

Small head of cabbage  
large package sliced pepperoni

pepper to taste

Use large skillet and brown sliced pepperoni completely... do not drain oil from meat... Shred or thin slice a head of cabbage and cook (lid on pan) with pepperoni until softened to desired texture (some people like the cabbage more cooked than others). Remove lid and cook off any excess liquid. Serve as main dish or side dish.

### GERMAN POTATO SALAD

Marilyn Foit

1 large onion chopped  
8 slices bacon diced  
1/2 cup vinegar  
1/2 tsp. dry mustard

1 tsp. sugar  
2 Tbsp. chopped parsley  
2 hard boiled eggs chopped  
8 medi. boiled potatoes, sliced

Fry bacon, add onion & cook until onion is soft. Add other ingredients, simmer a couple minutes, and last of all add potatoes & eggs. Serve warm. Season with salt & pepper to taste.

### GREEN BEAN CASSEROLE (Serves 6)

Jane Leiby

Kim Leiby

1 1/2 tbs butter  
3 tbs. flour  
1 1/2 cups milk  
3-4 tsp dry ranch salad dressing mix  
1/4 - to 1/2 tsp. white pepper

1 cup chopped onion  
2 cloves garlic, minced  
1 1/2 cups sliced fresh mushrooms  
1 1/4 lbs fresh green beans, or cans  
1 cup fresh bread crumbs, toasted

1. to make white sauce, melt butter in small saucepan over low heat. Stir in flour, cook 1-2 min's, stirring constantly. Using wire whisk, stir in milk, bring to boil. cook, whisking constantly, 1-2 mins or until thickened. stir in dressing mix and white pepper, set aside. 2. Preheat oven 350. Spray med. skillet with nonstick cooking spray, heat over med-high heat. Add onion and garlic, cook and stir 2-3 min's or until tender. Remove half of onion mixture set aside. 3. Add mushrooms to onion mixture remaining in skillet and cook about 5 min's. or until mushrooms are tender. Combine mushroom mixture, green beans, (cooked until crisp-tender), and white sauce in 1 1/2 quart casserole. Combine bread crumb with reserved onion mixture, Bake uncovered, until heated through, about 20 to 30 min's.

## VEGETABLES & SIDE DISHES

### HASHBROWN CASSEROLE

Ellen Church

Paula Warner

1 pkg. frozen hashbrowns  
1 can cream of mushroom soup  
2 c. cheddar cheese (grated)  
1/2 c. milk

1 pt. sour cream  
1/2 c. margarine  
2 c. corn flakes (crushed)

Mix potatoes, soup, cheese, milk, and sour cream in a large bowl. Pour potato mixture into a 9 x 13 casserole dish. Layer cornflakes over the top. Melt margarine, and pour over potatoes. Bake at 350° for 1 to 1 1/2 hours.

### MACARONI AND CHEESE

Ruth Gleason

8 oz elbow macaroni  
2 Tbs margarine  
2 Tbs flour, rounded

2 cups milk  
1 cup shredded extra sharp cheddar  
- sharp cheddar cheese slices

Cook elbows according to package directions; Meanwhile in a medium sauce pan melt margarine. Add flour. and stir over med heat until well mixed. Add milk and stir over heat until it thickens. Add shredded cheese. Stir. Line sides and bottom of 2 qt casserole with slices of cheese. Mix cooked and drained elbows with the cheese sauce and pour into prepared casserole. Top with more cheese slices. Bake at 400°F for 30 minutes.

### OL' SETTLERS' BAKED BEANS

Sandy Schnell

1 lb. ground beef  
8 oz. bacon, chopped  
1 large onion, chopped  
1 (16 oz.) can kidney beans  
1 (16 oz.) can lima beans, drained  
1 (16 oz.) can pork & beans  
1/2 cup packed brown sugar  
1/3 cup sugar

1/3 cup ketchup  
1/2 cup barbecue sauce  
2 tbsp. prepared mustard  
3 tbsp. molasses  
1 tsp. chili powder  
1 tsp. salt  
1/2 tsp. pepper

Brown beef, bacon & onion, then drain. Stir in kidney beans, lima beans, pork & beans, brown sugar, sugar, ketchup, barbecue sauce, mustard, molasses, chili powder, salt & pepper. Spoon into baking dish Bake uncovered 350° for 1 hour.

### PAN HAGGERTY

Jim Girling

A J Girling

1 lb potatoes  
2 Tbs butter

## VEGETABLES & SIDE DISHES

2-3 large onions - salt & pepper  
4 oz shredded cheddar

Slice washed potatoes and onions very very thin. Separate onion into rings. Melt butter in a 9 inch skillet. Remove from heat and build layers, slightly overlapping potatoes first and then onion rings, then cheese then salt & pepper, and then repeat. Finish with a layer of potatoes. Return pan to low/med heat and cook about 8 minutes. Turn up heat & brown the bottom. Flip the haggerty using a plate and then slide it back into the buttered skillet. Cook for another 8 minutes and brown as well. Then serve.

### PORTOBELLO MUSHROOM SANDWICH (Serves 2)

Doug Clark

4 slices Italian Bread  
2 Tbs extra virgin Olive Oil  
2 Portobello Mushroom Caps  
4 slices of Provolone  
1 - 10 oz bag fresh Spinach  
1 medium Onion  
2 cloves minced Garlic  
1/2 tsp hot pepper flakes  
- Garlic salt & Pepper  
2 slices of Prosciutto

The secret to this dish is using quality and fresh ingredients. Cut mushroom caps in 1/2 inch slices and saute in olive oil in a deep dish iron skillet on both sides. Slice fresh Italian bread in 1/2 inch slices. When mushrooms are cooked and slightly brown, place them on bread and cover with 2 slices of provolone cheese so it starts to melt. In the same skillet saute onion, spinach and garlic until spinach becomes cooked and wilted. Add more oil if needed and spices to taste. When done add to sandwich over the cheese so that it melts further. In the same skillet fry 2 thin slices of Italian Prosciutto ham until crispy and place on top of spinach then cover with another slice of bread. You should have 2 sandwiches.

### POTATO & TURNIP AU GRATIN

Sharon Moore

3 large potatoes, any kind  
1 - 2 turnips  
3 Tbs butter & flour  
1 large onion thin sliced  
1 small pkg mushrooms buttons or baby portabellos mix of both  
1 cup heavy cream (or milk or evaporated milk)  
1/2 cup parsley  
1 cup cheese  
1/2 cup bread crumbs  
- salt, pepper, garlic to taste

Make roux. Melt butter and saute onion until soft, season. Add flour, simmer low until slightly brown and add liquid. Stir until well mixed and starts to thicken, remove from heat. Spray or grease casserole dish. I use a large round au gratin dish. Thin slice potatoes, turnips, mushrooms. Add parsley to liquid and mix. Two layer potatoes, single layer each of turnip and mushroom,

## VEGETABLES & SIDE DISHES

pouring sauce in-between each layer, add layer of cheese, (cheddar, or fontina, or asiago or small bag blended cheese). Continue layering veggies again, using sauce in-between each layer, until all are used. Pour remaining sauce on top, cover and bake at 350°F pre-heated oven 1/2 hour, remove cover and sprinkle remaining cheese and thin layer of bread crumbs. Continue to bake for about 30 - 45 minutes until fork tender. If you think you don't like turnips, omit... try one time...with this dish, you'll never know turnips are there and it is healthier than just using potatoes.

### ROASTED ASPARAGUS WITH BALSAMIC BROWNED

Michelle Warner

2 lb. Asparagus spears, trimmed  
Cooking Spray  
1/4 tsp. kosher salt  
1/8 tsp. black pepper  
2 Tbs. butter  
2 tsp. low sodium soy sauce  
1 tsp. balsamic vinegar

Preheat oven to 400°. Arrange asparagus in a single layer on baking sheet and spray with cooking spray. Sprinkle with salt and pepper. Bake at 400° for 12 minutes until tender. Melt butter in a small skillet over medium heat; cook for 3 minutes or until lightly browned, shaking pan occasionally. Remove from heat and stir in sauce and vinegar. Drizzle over the asparagus, tossing well to coat. Serve immediately.

### SCALLOPED POTATOES (Serves 6)

Doug Clark  
Douglas F. Clark

2 lbs potatoes  
3 Tbs margarine  
3 Tbs flour  
1 tsp salt  
1/4 tsp pepper  
2 1/2 cups milk  
1/4 cup chopped onion  
1 Tbs margarine

Clean and thinly slice potatoes. Set aside in a bowl & cover with water to prevent browning. Heat the 3 Tbs margarine in a saucepan over low heat until melted. Add the flour, salt, & pepper, and stir to blend. Cook over low heat, stirring constantly, until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Arrange the potatoes in a greased 2 quart casserole in 3 layers, topping each of the first two layers with 1/2 the onion and 1/3 of the white sauce. Dot with 1 Tbs. margarine. Cover and cook in a preheated 350F oven for 30 min. Uncover and cook until potatoes are tender, 60 to 70 min longer. Let stand 5 - 10 min before serving.



## VEGETABLES & SIDE DISHES

### SPANISH RICE

Joan Zorich

1 pound ground beef	1 cup water
1/2 cup chopped onion	1/2 cup packaged quick-cooking rice, uncooked
1/2 cup chopped green pepper	1/2 teaspoon salt
1 large clove garlic, minced	2 teaspoons Worcestershire sauce
1 can (10 3/4 ounces) Campbell's Tomato Soup	generous dash pepper

In skillet, cook beef, onion, green pepper and garlic until vegetables are tender. Pour off fat. Add remaining ingredients. Bring to a boil. Cover; cook over low heat 15 minutes or until rice is tender. 4 servings

### STUFFED HOT PEPPERS

Doug Clark

(Makes 12 Peppers)

12 large Hungarian hot peppers	2 Tbs' extra virgin Olive Oil
1 - 8 oz pack Cream Cheese	2 cloves of Garlic (minced)
1 - 8 oz bag shredded Mozzarella	1/4 cup finely chopped fresh Parsley
1 4 oz pack crumbled Blue Cheese	1/4 cup Italian style Bread Crumbs
2 Tbs' grated Romano Cheese	- fresh ground Black Pepper (to taste)

Preheat oven to 350 F. Clean peppers, cut the tops off & slit down the side. Clean out seeds & veins. Combine everything but the peppers in a bowl. Mixture should be close to the consistency of bread dough. Roll cheese mixture into tapered "logs" and insert into each cleaned pepper, working the filling in by hand with your fingers. Place the stuffed peppers in a greased glass baking dish, slit side up. Bake in a 350 F oven for between 30 - 45 minutes or until cheese turns slightly brown and Peppers become tender. When done remove from the oven and let stand for 10 - 15 minutes to cool and set up.

### SUMMER SQUASH

Mary Lou Warner

3 c. sliced zucchini	1 c. sour cream
3 c. sliced yellow summer squash	1 raw, grated carrot
1 onion chopped	1 pkg. bread stuffing mix
1 can cream of chicken soup	

Saute squash and zucchini in butter with onion just till tender. Add soup, sour cream and carrot. Prepare stuffing mix as directed on package. Place half of the stuffing in a casserole. Top with squash mixture. Then top with remaining stuffing. Bake at 350° for 20 - 25 minutes until bubbly

## VEGETABLES & SIDE DISHES

### THANKSGIVING SQUASH

Doug Clark

(Serves 6)

2 lbs butternut squash	1 tsp salt
1/2 cup brown sugar packed	1/2 tsp mace
1/4 cup butter	2 apples
1 Tbs flour	

Preheat oven to 350 degrees. Cut each squash in half. Remove all seeds and fibers; pare squash, cut into 1/2 inch slices. Stir together remaining ingredients except 1/2 inch apple slices. Arrange squash in ungreased 9 x 13 baking dish; top with apple slices. Sprinkle sugar mixture over top; cover with foil. Bake 50-60 minutes or until squash is tender.

### TRIPLE-CORN SPOON BREAD

Nancy Swiston

1 c. light sour cream	1 can corn, undrained
3 TBS. margarine, melted	1 can no-salt Creamed corn
1 large egg	1 14.75 oz pkg corn muffin mix
1/2 c. chopped onion	- cooking spray

Preheat oven to 350 degrees. Combine first three ingredients in a large bowl; stir well with a whisk. Stir in onion, corns and muffin mix. Pour into a 8-in. square baking dish coated with cooking spray. Bake for one hour or until pudding is set and lightly browned.

### TURKEY STUFFING

(Serves 10)

Doug Clark

Blanch Clark

2 lbs loose Pork Sausage	2 medium Onions
2 small loafs Stuffing Bread	5 Celery Stalks
2 medium Apples	- Salt & Pepper to Taste

In a large skillet, brown Jimmy Deans sausage. Finely chop apples, onion, celery. Add the onion and celery and briefly stir fry. In a large roasting pan rip bread into small pieces. Mix the contents of the skillet with the ripped bread and the apples. Next add salt and pepper to taste, then stuff the turkey with it, and roast the bird. If there is extra stuffing or you wish to cook it outside the bird as dressing, you can cook it in a separate casserole dish, covered in the oven with the turkey adding 1/3 cup chicken broth for added moisture and flavor.

### VEGETABLE PAELLA

Rebecca Krypel

1 tbs. olive oil	1 10 oz.pkg. Yellow Rice
1 med. onion, chopped	1 cup chopped tomatoes

## VEGETABLES & SIDE DISHES

1 med. red bell pepper, chopped  
1 8 oz. pkg. mushrooms- sliced  
1 tsp. garlic- minced

1 15 oz. can black beans- drained  
1 10 oz. pkg. frozen green peas  
1 tsp. basil

In large Dutch oven, heat oil - add onion, bell pepper, mushrooms & garlic. Saute till vegetables are softened. Set aside. Cook rice according to instructions- Add to softened veg. and stir in black beans, tomatoes, peas and basil. Heat through.

## VEGGIE SQUARES

Sandy Gmerek

2 pkg 8 oz Crescent rolls  
2 pkg 8 oz cream cheese  
3 Tbs Mayonnaise

1/2 tsp basil  
1/4 tsp garlic powder  
- Chopped Veggies

Bake rolls in a 5 x 10 x 1 inch baking sheet at 350°F for 12-15 min to form a crust. Combine all other ingredients and spread thinly over cooled crust. Top with chopped veggies of your choice. Sprinkle generously with Salad Supreme. Top with cheddar cheese if desired.

## VIDALIA ONION CASSEROLE

Mary Lou Warner

Doris Post

4 - 5 Vidalia or Spanish onions, sliced  
1/4 c. butter

23 Ritz crackers, crushed  
Parmesan cheese, to taste

Saute onions in butter. Place in 17 x 9 pan. Sprinkle Ritz crackers on top of onion. Sprinkle with Parmesan cheese to cover. Bake at 350° for 30 minutes.

## WONDERFUL BEANS

Ellen Church

1 can pork & beans (1 lb.)  
1 can kidney beans  
1 can yellow beans, drained  
1 can green beans, drained  
1 can butter beans, drained  
1 can tomato soup  
1 can (small) tomato paste

2 Tbs. prepared mustard  
3/4 cup brown sugar  
1/2 cup chili sauce  
1 lb. pork sausage  
Onion, as desired  
Green pepper, as desired

Combine can of pork & beans and all other beans in one bowl. Sauté pork sausage, onions and green peppers together; drain. Add to bean mixture. Mix in tomato soup, tomato paste, mustard, brown sugar, and chili sauce. Pour into 13 x 9 pan and bake, uncovered, at 350° for 1 1/4 hours. You can prepare this ahead of time and freeze. Makes about 10 servings.

## VEGETABLES & SIDE DISHES

### ZUCCHINI RELISH

Roxanne Girling

12 cups chopped zucchini  
4 large onions, chopped

2 large sweet red peppers chopped  
2 large green peppers, chopped

Combine the above vegetables with 1/3 cup pickling salt and leave overnight. Drain and rinse.

3 cups white vinegar  
4 cups white sugar  
2 tsp celery salt

2 tsp mustard seed  
2 tsp turmeric

Combine all ingredients with vegetables and bring to a boil for 20 minutes or until cooked. Put through blender to chop up like relish. Put in sterilized jars and boil jars for 1/2 hour to create a seal on the jars.

## MAIN DISHES

### MAIN DISHES

#### APRICOT PORK MEDALLIONS

Margaret Feuerman

1 pound pork tenderloin  
2 tablespoons butter, divided  
1/2 cup dried apricots, chopped  
2 green onions, sliced

1/4 teaspoon ginger  
2 teaspoons brown sugar  
dash hot pepper sauce

Cut tenderloin crosswise into one inch pieces. Flatten each piece slightly with heel of hand. Heat 1 tablespoon butter in large skillet over medium-high heat. Brown medallions, about 2 minutes on each side. Add remaining ingredients to skillet with remaining tablespoon of butter. Cover and simmer for 3-4 minutes. Remove medallions to serving platter, spoon sauce over.

#### BABCI'S SWISS STEAK

Sheryl Banas

Top-round Thin-cut steak  
salt and pepper to taste  
flour

carrots  
crushed or stewed tomatoes  
small can of peas

Cut steak into pieces; pound out both sides and salt and pepper. Dredge (dip) both sides in flour and brown both sides in oil. Put aside. Peel and slice carrots. In a deep casserole dish, place the following one inch apart: pieces of tomato on bottom, then pieces of steak, more tomato, carrots, peas and repeat. Bake at 350° for 1 1/2 hrs. Serve with or over mashed potatoes. Hint: Much better over the potatoes!

#### BAKED CHICKEN

Beth Warner Breuhaus

1/3 c. ginger (finely chopped)  
1/3 c. garlic (finely chopped)  
1/3 c. scallions (finely chopped)  
1 c. smooth peanut butter  
Vinegar (to taste)

1/3 c. sesame oil  
1/3 c. molasses or corn syrup  
1/3 c. soy sauce  
Cayenne pepper (to taste)  
Cooked boneless chicken

Combine all ingredients, except chicken, in a blender or food processor. Mixture should be as thick as mayonnaise or thicker. Serve over warm or cold chicken.

#### BBQ PORK LOIN

Rev. Jim Girling

5-6 lbs pork loin  
Garlic cloves

Coarse or Sea Salt  
Olive Oil

## MAIN DISHES

Preheat grill to 350° F. Insert garlic cloves into slits made on fatty sides. Apply olive oil to all sides of roast. BBQ fat side up for 1.5-2 hours. Cook on opposite side of heated grill coals. Cook until internal temperature reaches 160° F. Just before removing from grill place the loin fat side down directly over the coals for several minutes with the lid closed. Remove and let rest for 20 minutes wrapped in tinfoil. Unwrap, cut and serve.

#### BEEF AND POTATO BAKE

Roberta Jewell

4 cups frozen hash brown potatoes, thawed  
3 tablespoons vegetable oil  
1/8 tsp pepper  
1 pound ground beef  
1 package Durkee Brown Gravy Mix  
1 cup water

1/2 tsp garlic salt  
1 package (10 ounces) frozen mixed vegetables  
1 cup (4 ounces) shredded cheddar cheese  
1 can Durkee French Fried Onions (2.8 ounces)

In a shallow 1 1/2 quart baking dish, combine potatoes, oil and pepper. Firmly press mixture across bottom and up sides of dish to form a shell. Bake uncovered at 400° for 15 minutes. Meanwhile, in skillet, brown beef and drain. Stir in gravy mix, water and garlic salt. Bring to boil. Add mixed vegetables, reduce heat to medium and cook 5 minutes. Stir in 1/2 cup cheese and 1/2 can French fried onions. Place in potato shell. Bake uncovered 350° for 15 minutes. Sprinkle with remaining cheese and onion, bake five minutes longer.

#### BEEF ENCHILADAS

Karen E. Clark

(Serves 4)

##### Enchiladas

8 Tortillas (8" Flour)  
1 lb Hamburger  
1 med. Onion, chopped  
1/2 cup Sour Cream

1 cup shredded Cheddar  
2 Tbs dried Parsley  
1 tsp Salt  
1/4 tsp Pepper

##### Sauce

2 -15 oz cans Tomato Sauce  
1 1/3 cups Water  
2/3 cup chopped Bell Pepper  
2 Tbs Chili Powder

1 tsp dried Oregano  
1/2 tsp ground Cumin  
2 cloves of Garlic, minced

Brown hamburger & drain. Stir in onion, sour cream, cheese, parsley, salt and pepper. Cover & reserve. Heat sauce ingredients to boiling, stirring occasionally. Simmer uncovered 5 minutes. Pour one cup of sauce into an un-

## MAIN DISHES

greased 9 inch pie plate. Dip each tortilla into sauce to coat both sides. Spoon 1/4 cup hamburger mixture onto each tortilla; roll tortilla around filling. Arrange in un-greased 9 x 13 baking dish. Pour half the remaining sauce over the enchiladas and reserve the other half for use at the time of serving. Cook uncovered in 350°F oven until bubbly, 20 minutes. Garnish with shredded cheese, sour cream, chopped onions hot peppers and sauce.

### BONELESS CHICKEN CACCIATORE

Grace Dunker

3 boneless chicken breasts cut in half - salt and pepper to taste  
- olive oil 1 clove garlic, minced  
1 large onion, chopped 1 cup sliced mushrooms  
2 8oz jars tomato basil/marinara sauce 1/4 cup dry red wine  
1 tsp dried oregano, crushed 1 sm bell pepper, chopped, optional

Brown chicken in olive oil and place in slow cooker. Add remaining ingredients and cook on low for 5 to 7 hours. Serve over spaghetti. Makes 4 servings.

### BREAKFAST CASSEROLE

Grace Dunker

1 pkg. pork sausage 1/2 tsp. black pepper  
10 eggs, lightly beaten 1 tsp. salt  
3 cups of milk Optional ingredients  
2 tsp. dry mustard 1/2 cup sliced mushrooms  
2 cups (8 oz.) shredded sharp cheddar cheese 1 medium tomato, chopped  
6 cups cubed bread 1/2 cup green onions

Preheat oven to 325° F. In a large mixing bowl, combine eggs, milk, mustard and salt. Distribute half the bread evenly in a buttered 9" x 13" x 2" baking dish. Sprinkle with half the pepper, half the cheese, half the sausage and half of each optional ingredient. Repeat layering using remaining bread, pepper, cheese, sausage and optional ingredients. Pour egg mixture evenly over casserole. Bake uncovered for 55-60 minutes, or until eggs are set. Tent with foil if top begins to brown too quickly. Casserole may be refrigerated overnight.

### BROILED SALMON STEAKS (Serves 1)

Karen E. Clark

1 Salmon steak 1/4 Tbs dried dill weed  
1/4 cup extra virgin olive oil 1 Tbs fresh lemon juice  
1/8 cup light soy sauce

## MAIN DISHES

Prepare a sauce of the olive oil, soy sauce, dill weed, and lemon juice. Mix well and brush over the salmon steak. Place steak on a cookie sheet. Broil steak on each side until lightly browned and tender. Approximately 4 minutes per side, do not overcook. The original recipe calls for: 2-10 ounce salmon steaks; 1/2 cup olive oil; 1/4 cup light soy sauce; 1/2 teaspoon dried dill weed; 1/8 cup lemon juice; ground cloves.

### BUSY DAY CASSEROLE

Jim Girling  
Vera Girling

2 1/2 lbs lean beef, cubed 1/2 cup red wine  
1 pack onion soup mix 2 chopped onions  
1 can mushroom soup

Place everything in a covered casserole and bake at 350°F for 2 hours. Serve over rice or noodles.

### CHEESEBURGER PIE

Mary Lou Warner

1 lb. Beef 2 (6-oz. cans) tomato paste  
1 Tbs. minced onion 1 can crescent dinner rolls  
1 tsp. salt 4 slices mozzarella cheese  
1/4 tsp. pepper 1/4 cup butter or margarine  
3/4 tsp. Italian seasoning 3/4 cup water

Brown beef, drain off fat, add onion, salt, pepper, 1/2 tsp. Italian seasoning and 1 can tomato paste. Blend well. Open rolls and separate into 8 triangles. Place in ungreased 9 inch pie pan, pressing together to form a shell. Pour meat mixture, top with cheese slices. Bake at 375° for 25-30 minutes. Serve with spicy sauce - Mix other can of tomato paste with butter, water, 1/4 tsp. Italian seasoning. Heat to boiling.

### CHEESEBURGER PIE

Roberta Jewell  
A.J. Girling

1 pound ground beef 3/4 cup Bisquick  
1 1/2 cup onion, chopped 3 eggs  
1/2 tsp salt 2 tomatoes, sliced  
1/2 tsp pepper 1 cup cheese (cheddar or American), sliced  
1 1/2 cup milk

Heat oven to 400° F. Grease 10 inch pie plate. Brown beef and onion, drain. Stir in salt and pepper. Spread in plate. Beat milk, baking mix and eggs until smooth--fifteen seconds in blender or one minute on high with a hand mixer. Pour into plate. Bake for 25 minutes. Top with tomatoes, sprinkle with cheese. Bake until knife inserted in center come out clean, 5-8 minutes. Cool 5

## MAIN DISHES

minutes before serving.

### CHICKEN ALA CAIN

Sandy Schnell

4- 6 chicken breasts	1 tsp. paprika
1 1/2 cups sour cream	1 tsp. salt
1 small garlic clove, minced	1 tsp. Lowry's Seasoned salt
1 tablespoon lemon juice	1 dash Tabasco

Mix above ingredients and marinate chicken overnight. Dip each piece in bread crumbs. Place in shallow pan. Pour over top, 1 stick melted margarine (or butter). Bake uncovered at 350° for 1 hour.

### CHICKEN & BROCCOLI

Richard Warner

1 can cream of chicken soup	2 (10 oz.) pkgs. chopped broccoli, cooked according to directions
1 can cream of mushroom soup	2 lbs. chicken tenders - cooked
1 c. mayonnaise	Cheese croutons
1 Tbs. lemon juice	
1 tsp. curry powder	
1 large pkg. shredded cheddar cheese	

Mix first 5 ingredients together in a bowl. Add ½ of the shredded cheddar cheese. Heat in the microwave until cheese is melted. Add remaining ingredients, 1/3 of the croutons, salt and pepper to taste; stir together. Pour into a 9 x 13 pan. Top with remaining croutons. Bake at 350° for approximately 1 hour to 1¼.

### CHICKEN & BROCCOLI CASSEROLE

Mary Lou Warner

Chicken tenders – cubed – uncooked	1 can water chestnuts - drained
1 can cream of broccoli soup	1 can French fried onion rings
broccoli partially cooked	

Mix together – top with grated cheddar. Bake 30 minutes at 350°. Top with onion rings & bake 5 more minutes.

### CHICKEN AND BISCUITS

Nancy Swiston

1 can (10 3/4-oz.) condensed cream of chicken soup	1 c. shredded cheddar cheese
3/4 c. sour cream, divided	1 c. original bisquick
	3 TBS. milk

## MAIN DISHES

2 c. cooked chicken, chopped  
1 pkg. (16-oz.) frozen mixed  
vegetables

Heat oven to 375 degrees. Mix soup and 1/2 c. sour cream in 8-inch baking dish. Add chicken, vegetables and cheese; mix well. place baking mix in medium bowl. Add remaining 1/4 c. sour cream and milk; stir until stiff dough forms. drop by heaping tablespoonfuls into 6 mounds over chicken mixture. Bake 35 minutes or until biscuits are golden brown and chicken mixture is hot and bubbly.

### CHICKEN CASSEROLE

Mary Lou Warner

1-1/3 c. rice - uncooked	1/4 cup sherry or wine
1/4 c. – 1/2 pkg. Lipton onion soup mix	Butter
1 can cream of mushroom soup	1¼ c. boiling water
	1-lb. chicken breast

Place ingredients in casserole. Cover and bake at 350° for 1 hour. Uncover and let brown.

### CHICKEN IN THE NEST

Mary Lou Warner

Doris Post

4 Boneless Chicken Breasts	Sweet & Sour sauce (8-oz bottle)
1/2 c. Flour and 1Tbs. Garlic powder mixed	Long grain & wild rice, 2 cups cooked
Vegetable or Olive Oil	4 oz. Sour cream
	2 oz. Slivered almonds

Coat chicken breasts with flour & garlic powder mixture. Cover bottom of 9 inch square baking dish with oil and add chicken breasts, skin side down. Bake 20 minutes at 400°, turning over halfway through. Drain off excess oil. Pour sweet & sour sauce over all. Bake for 30 minutes longer. Prepare long grain & wild rice. Saute slivered almonds in oil. Place ½ cup rice, 1 chicken breast, a dollop of sour cream and almonds on each plate. Serves 4

### CHICKEN PAPRIKA

Maria Currier

2 lb. Chicken, white or dark meat	1 small can of Chicken broth
16 oz. Sour Cream	8 tbs Paprika
2 large onions	

Brown Chicken in frying pan and set in a baking dish, then brown onions and add sour cream, chicken broth, paprika and pour over chicken and bake for 1 hour.

## MAIN DISHES

### CHICKEN PAPRIKA'S

John Chapo  
Dolores Hoyt

1 whole chicken  
1 large chopped onion  
1 to 2 Tbs flour  
1 c. milk (approximate)  
1 pint. (16-oz.) sour cream  
1 - 2 Tbs paprika

Dumplings:  
2 c. flour  
2 eggs  
2 tsp salt  
1/2 tsp baking powder

Buy an already roasted chicken or bake your own whole chicken. If you bake your own either microwave (cut into large pieces, add salt and pepper, paprika, some onion; cook for 20 minutes on high) or cook in oven (bake until tender at 350 degrees). When chicken is cooled, debone chicken; separate into bite-size pieces. Save any juices for stock later. Saute large chopped onion in butter in large pot. Cook until onions are caramelized brown, but not burnt. Add 1 to 2 Tbs. flour. Add some of the chicken stock if available. If not, use canned soup stock to make a loose looking paste mixture. Add the milk, sour cream and paprika. If mixture is too thick, add a little more chicken stock, and/or sour cream and milk. Too much milk without the sour cream will change the flavor to be more bland. Gather the four ingredients for the dumplings. Heat a large pot of water. Stir dry ingredients together; add eggs; stir; add water a Tbs. at a time to make a soft dough, (add another egg for richer dough). Drop by small bits into boiling water. Use two tablespoons by putting dough on one and scraping small bits into the water with the other. Dough will rise to top of water when ready. Let them cook a few minutes more. Then remove from water with a strainer or slotted spoon. The dumpling will be odd shapes. put aside until finished; then add to paprika's mixture. Enjoy.

### CHICKEN PENNE & PESTO (Serves 4)

Karen E. Clark

1 cup walnut pieces  
1 1/2 cup fresh basil leaves  
2 Tbs grated parmesan cheese  
2 tsp freshly chopped garlic

1 cup Extra Virgin Olive Oil  
1 1/4 tsp salt  
4 skinless chicken breast halves  
1 lb box of penne pasta

Cook the pasta. Toast the walnuts at 350°F until they are deep brown, but not burnt. (Approximately 15 minutes). Place walnuts in a blender with the basil, cheese, garlic, olive oil, and salt. Process until you have a smooth paste. Pour 1/2 cup of pesto sauce into a small dish. Using the 1/2 cup of pesto, lightly brush the chicken breasts and place them on a preheated grill and cook for 6 min. Turn over and cook for another 4 minutes. Over moderate heat, add the pasta and remaining pesto to a skillet and toss well. Cook long enough to make sure everything is heated through before serving. Serve pasta along side of the chicken breast. If desired cut the chicken so that it fans out and place it on the plate on top of a bed of the pasta. Drizzle with a little more olive oil and parmesan cheese. Enjoy!

## MAIN DISHES

### CHILI CON CARNE (Serves 10)

Doug Clark

2 tablespoon Olive Oil  
2 pounds Hamburger  
1 cup Onion chopped  
1/3 cup Green Bell Pepper, diced  
2 large Garlic Cloves, minced  
1 28 oz. can of Tomatoes, chopped  
1/3 cup Chili Powder

2 tsp Chicken Bouillon (Wylers)  
1/4 tsp Cumin  
1/2 tsp Cayenne Pepper  
1/2 tsp Italian Pepper Flakes  
2 Tbs Brown Sugar  
2 15 oz. cans Great Northern Beans

In a 5 quart deep dish skillet, cook the hamburger, onions, peppers and garlic in the olive oil over medium high heat until the onions are tender, (about 10 minutes), stirring frequently. Add tomatoes and their liquid, chili powder and the rest of the spices. Heat to boiling, then reduce heat to a simmer and cook covered for 1 hr stirring occasionally. Stir in beans after draining and rinsing them. Heat for at least another 15 minutes and then serve with a garnish of Monterey jack cheese, chopped onions or fresh chilies.

### CLASSIC BEEF STROGANOFF (4 Servings)

Doug Clark  
Douglas F. Clark

1 lb Ground Beef  
2 Tbs Butter  
2 - 4oz cans of Mushrooms  
1/2 cup minced Onion  
1 - 14oz can Beef Broth  
2 Tbs Ketchup

1 clove Garlic, minced  
1 tsp Salt  
3 Tbs Flour  
1 cup sour cream  
4 cups cooked noodles

Melt butter in a large skillet. Add mushrooms & onion: cook and stir until onion is tender, then remove from skillet. In same skillet cook 90/10 ground beef until brown. Reserving 1/3 cup of broth, stir in remaining broth, ketchup, garlic and salt. Cover; simmer 15 minutes. Blend reserved broth and flour; stir into meat mixture. Add mushrooms & onions. Heat to boiling, stirring constantly. Boil and stir 1 minute. Reduce heat. Stir in sour cream; heat. Serve over noodles.

### CREAMY BAKED CHICKEN BREASTS

Beth Warner Breuhaus

4 whole boneless chicken breasts  
8 slices Swiss cheese  
1 can cream of chicken soup

1/4 c. dry white wine or water  
2 c. seasoned stuffing mix  
1/4 c. butter or margarine - melted

Arrange chicken in a shallow 7 x 11 or 9 x 13 baking dish. Top each piece with a slice of cheese. Stir together soup and wine. Spoon evenly over chicken. Coarsely crush stuffing mix and sprinkle over chicken. Drizzle with

## MAIN DISHES

butter. Bake uncovered at 350° for 50 to 55 minutes or until meat in thickest portion is no longer pink. Serves 6 to 8 people.

### CREAMY HAM AND NOODLE CASSEROLE

Nancy Swiston

1/2 c. sliced celery	1 c. milk
1/4 c. chopped onion	1 1/2 c. chopped ham
1/4 c. chopped green pepper	1/2 c. parmesan cheese, divided
1 TBSP. margarine	2 c. spinach noodles, cooked and drained
1 pkg. 8-oz. cream cheese, cubed	

Cook and stir vegetables in margarine in large skillet until tender. Add cream cheese and milk, stir on low heat. Add ham and half the parmesan cheese. Put in casserole dish and sprinkle with the remaining cheese. Bake at 350 degrees for 25 to 30 minutes.

### CRISPY ONION CHICKEN

Wendy Nebelecky

1/2 cup butter or margarine, melted	4 boneless skinless chicken breast halves
1 Tbs. Worcestershire sauce	1 can (6 ounces) cheddar or original french-fried onions, crushed
1 tsp. ground mustard	
1/2 tsp. garlic salt	
1/4 tsp. pepper	

In a shallow bowl, combine the butter, Worcestershire sauce, mustard, garlic, salt and pepper. Dip chicken in the butter mixture, then coat with onions. Place in a greased 9" square baking pan. Top with any remaining butter mixture. Bake uncovered at 350° for 30-35 minutes or until chicken juices run clear. {Yield: 4 servings}

### CRUNCHY FLOUNDER (4 Servings)

Doug Clark

1/2 cup panko bread crumbs	3 Tbs butter
1/2 cup grated Parmesan	4 Flounder fillets (1 1/2lbs)

Preheat oven to 425°F. Mist bottom of a large baking dish with nonstick cooking spray. Combine panko, Parmesan and butter in a small bowl and stir mixture well. Sprinkle both sides of flounder generously with salt and pepper. Arrange fish in prepared baking dish. Sprinkle panko-Parmesan mixture over fish. Bake until fish is cooked through and crumbs are golden, about 15 minutes. Serve immediately.

## MAIN DISHES

### EASY AND CHEAP PAELLA

Margaret Feuerman

1/4 cup olive oil	1 large package saffron rice
4-6 boneless chicken breasts, cut up into stew-like pieces	1 pound smoked Polish sausage or chorizo cut into 1/4 inch slices
1/4 cup water	1 pound shrimp
1 teaspoon oregano	cooked seasonal vegetables (zucchini, green beans, peas...anything really)
1/2 cup chopped onions	1 can chicken broth
1/2 cup chopped green or red pepper	
1 clove garlic	

Heat oil in a large pan. Add sausage and fry until brown and tasty. Remove sausage and add chicken. Brown well. Add sausage back to pan. Add water and oregano. Cover and cook until tender. Remove meat and set aside. Add chopped onions, peppers and garlic to pan and cook slowly until soft. Add rice and follow package directions in regards to adding water, substituting the chicken broth for part of the water. Cook over low heat stirring occasionally. When rice is done, add chicken, sausage, shrimp and vegetables until heated through. Serve with a green salad and sangria.

### EASY SEAFOOD PIE

Nancy Swiston

6 oz frozen crabmeat, thawed	1/2 c. original bisquick
1 c. shredded cheddar cheese	1 c. milk
1 pkg 3 oz cream cheese, cubed	1/2 tsp. salt
1/4 c. sliced green onion	1/8 tsp. nutmeg
1 jar 2 oz pimento	2 eggs

Heat oven to 400 degrees. Spray pie plate with cooking spray. Mix crabmeat, cheeses, onions and pimentos in pie plate. Stir remaining ingredients into bowl and mix with a fork. Pour into plate. Bake uncovered for 35 to 40 minutes or until golden brown and knife inserted in center comes out clean. Let stand 10 minutes before cutting.

### EGGPLANT PARMESAN (Serves 4)

Doug Clark

Lillian Clark

2 Eggplant	6 cups Tomato Pasta Sauce
3 cups Flour	1 - 16oz bag grated Mozzarella
3 Eggs, Beaten	8 oz grated Sharp Provolone
3 cups Italian Bread Crumbs	8 oz shaker Kraft Grated Parmesan
1/4 cup grated Parmesan	

Wash, peel & slice eggplant in 1/4" slices. Dip in flour, then egg and finally in the bread crumbs mixed with 1/4 cup of parmesan cheese. Fry in a skillet with oil for 3 minutes on each side or until done and golden brown. With oil, grease a casserole dish (13 X 9) or a small roaster. Put down a layer of tomato sauce, then add a layer of fried eggplant, then a layer of Mozzarella, then a

## MAIN DISHES

thin layer of sharp provolone and then sprinkle with Parmesan cheese left in the shaker. Repeat until pan is full or to desired thickness (like lasagna). Two of three layers is good. Cover final layer with sauce and bake at 350°F, for 30 minutes, until hot and bubbly. Let stand for 10 to 15 minutes to set-up, before serving. Serve with extra sauce (if any) and grated Parmesan cheese.

### FETA VEGGIE-PASTA (Serves 6)

Doug Clark

3 Tbs of Olive Oil	2 cups of Water
1 Head Broccoli, chopped	4 oz pack of crumbled Feta
2 Zucchini, small, sliced	1 lb Spaghetti
2 Cloves of Garlic, minced	1 Chicken Breast
3 Cubes Chicken Bouillon	

Stir fry veggies & garlic in a fry pan with oil. Heat water in a coffee mug with Bouillon in the microwave for 3 minutes. Then add chicken bouillon to fry pan and simmer covered, until veggies are "al-dente". Add the feta to the hot cooked spaghetti and pour the veggie mixture over that. Stir briskly until a sort of primavera sauce is produced. Let stand for 10 to 15 minutes for the sauce to set up and thicken a bit. Serve with grated Parmesan cheese and enjoy!

### FRENCH TOAST STRATA

Nancy Swiston

4 c. cubes of day-old bread	1/2 c. maple syrup
1/3 c. golden raisins	1 tsp. vanilla extract
1 pkg. (3-oz.) cream cheese, cubed	2 TBSP. white sugar
1 1/2 c. milk	1 tsp. cinnamon

Spray large pan and place bread cubes evenly in dish. Sprinkle raisins and cream cheese. Beat eggs, add milk, syrup and vanilla. Mix well. Pour over bread. Cover and refrigerate at least 4 hours. Preheat oven to 350 degrees. Combine cinnamon and sugar and sprinkle on top. Bake, uncovered 40 to 45 minutes until puffy and knife comes out of center, clean. Cut into squares and serve with additional syrup. Makes 6 servings.

### GARY'S BBQ HAMBURGERS

Sheryl Banas

2 lbs. ground beef	canola oil
1/2 lb. ground pork	bread crumbs
1/2 lb. ground veal	2 Tbs Worcestershire sauce
salt and pepper to taste	squirt of ketchup
2 eggs	onions
green peppers	1 to 2 large cans tomato juice

Mix ground beef, pork, veal, salt and pepper, eggs, bread

## MAIN DISHES

crumbs, Worcestershire sauce. If too wet, add more breadcrumbs. Place mixture in fridge for 1 hour. Slice onions and peppers into strips (not too thin). Line roaster bottom with onions and peppers. (Save some onions and peppers to cover burgers). You need a thick bottom of onions and peppers and a thick top covering. Make hamburger patties, cover with breadcrumbs, Brown patties in oil. Place on top of onions and peppers in roaster. Cover with more onions and peppers. Pour Campbell's tomato juice over all, enough to cover hamburgers. Bake at 350° for 1 1/2 hrs. Let stand 1/2 hour before eating. Note: Better if left overnight and re-heated next day:)

### GARY'S FAMOUS BBQ RIBS

Sheryl Banas

Jack Daniel's Original BBQ Sauce      Baby Back Ribs

Place ribs on sheet of Wide Heavy Duty Aluminum Foil, cover both sides of ribs heavily with BBQ sauce. Seal tightly in tin foil. Bake at 350° for 45 minutes. Turn and bake another 45 minutes. Grill or broil after taking out of tin foil. Cover with more BBQ sauce while cooking.

### GEE'S BAKED CHICKEN

Mary Lou Warner  
Virginia Sentz

4 boneless chicken breasts	8 oz. sour cream
1 can cream of mushroom soup or cream of chicken soup	1/2 pkg. Lipton onion soup mix Parsley

Mix together cream of mushroom or cream of chicken soup, sour cream and Lipton onion soup. Put boneless chicken breasts in pan. Pour mixture over all. Sprinkle with parsley. Bake, uncovered, at 350° for 1 1/2 hours.

### GNOCCHI (Serves 6)

Doug Clark

4 cups Riced Potatoes	2 large Eggs, Beaten
4 cups Flour, All Purpose	

Boil 4 to 5 whole large Russet potatoes for 30 minutes after start of boil. Let cool on a rack, peel and rice. You need 4 cups of potatoes after ricing them. In a bowl, mix all the ingredients. Roll into "finger" sized ropes and cut into 1 to 2 inch pieces. Roll off the tines of a fork onto a floured cookie sheet. Freeze and pack in zip-lock bags. To cook, boil in water until they float to the top, then cook 5 minutes more and remove. Serve with your favorite pasta sauce.



## MAIN DISHES

### GRACE'S CHICKEN A LA KING

Nancy Swiston

1/2 c. Miracle Whip salad dressing	1/4 tsp. salt
1/4 c. flour	1/8 tsp. pepper
2 c. milk	1 4-oz. can mushrooms, drained
1/4 c. chopped pimiento	2 c. chopped cooked chicken or turkey
2 Tbs finely chopped onion	

Combine salad dressing and flour; gradually add milk. Add pimiento, onion and seasonings; cook over low heat, stirring constantly, until thickened. Add chicken and mushrooms; continue cooking 5 minutes. Serve over hot cooked rice, toast or toasted English muffins. 6 servings.

### GRANDMA MAUREEN'S GOULASH

Sheryl Banas

onions	1 can diced tomatoes
green peppers	garlic powder
salt and pepper	oil
1 pkg shredded mozzarella cheese	elbow macaroni or shells
1 can sliced mushrooms	2 lbs. hamburger

Cook macaroni about one minute less than the package directions. Drain and place in deep casserole dish. Finely dice onions, peppers, and mushrooms and saute in butter until soft. Add to noodles along with diced tomatoes (the whole can: juice and all; you can also add mushroom juice) Brown hamburger, drain and add to casserole dish, add salt, pepper and garlic powder. Add 3/4 pkg. shredded mozzarella cheese. Stir all together, add tomato juice or V-8 juice, if too dry. Bake at 350° for 1 1/2 hrs. One half hour before done, add remaining cheese. Let stand 1/2 hour.

### HADDOCK WITH WINE SAUCE

(Serves 6)

2 Tbs minced onions	1/2 cup whole milk or cream
1 Tbs canola oil	1/2 cup semi/sweet white wine
2 Tbs flour	- Cooking spray
1 tsp salt	3 full length boneless skinless Haddock fillets (2 servings/fillet)
1/8 tsp ground black pepper	

Heat oven to 350°F. Saute minced onion in hot oil until tender, but not brown. Stir in the flour, salt, and pepper, blending well. Add milk while stirring constantly and cook until thick. When thickened, remove from heat, and very gradually stir in the semi sweet wine. Spray a 13 x 9 " glass baking pan and then place the fish in this pan. Pour the wine sauce over the fish and bake for 30 minutes.

## MAIN DISHES

### HERB BROILED CHICKEN

(Serves 6)

Karen E. Clark

1/3 cup butter, melted	1/2 tsp dried thyme, crushed
1/2 tsp salt	1/2 tsp dried marjoram
1/4 tsp pepper	1/4 tsp dried rosemary

This recipe was originally made with a whole cut up chicken with its skin on, but, I've since made it with any pieces of skinned chicken (with bones in). In a bowl combine the melted butter and seasonings. Brush the chicken with this mixture, using a small pastry brush. Turn on the oven to the broil setting. Use a non stick spray on the broiler pan to keep the chicken from sticking. Place the chicken on the broiler pan or on any shallow pan without a rack. Broil the chicken 5 - 7 inches from the heat for about 20 minutes or until lightly browned, brushing occasionally with mixture. Turn chicken pieces and continue broiling 15 - 20 minutes more or until done, still brushing occasionally

### HOME-STYLE BEEF STEW

(Serves 4)

Karen E. Clark

2 lbs Stew Beef cubed	6 Carrots, Medium
2 cans 14oz Beef Broth	4 Potatoes, Medium
2 Bay Leafs	1/4 cup Flour
1 tsp dried crushed Thyme	1/2 cup Water
1/4 tsp Black Pepper	

In a 5 quart deep dish skillet, cook the beef over medium-high heat until Browned, stirring often. Add broth, bay leaves, thyme & pepper. Heat to a boil. Transfer to a preheated crock pot on High setting. Cover & cook for 1 hr. Add carrots & Potatoes cut into 1 inch pieces. Cover & cook 2 -3 hrs or until beef is fork-tender, stirring occasionally. In a cup mix flour & water until smooth. Gradually add to broth mixture. Over medium heat, cook until mixture boils & thickens, stirring constantly. Discard bay leaves.

### HOT DOG BAKE

Ruth Gleason

8 oz med size pasta	4 oz can mushrooms, drained
1 large onion ,chopped	1 1/2 cup spaghetti sauce
1 clove garlic ,minced	8 oz sour cream
1 Tbs butter	1/2 cup shredded provolone
1 lb hot dogs, sliced	1/2 cup shredded mozzarella
1 cup chopped tomato	

Cook pasta according to package directions. In a large skillet over medium heat, cook onion and garlic in butter until nearly tender. Stir in hot dogs and cook until lightly browned. Stir in spaghetti sauce, tomato and mushrooms. Bring to a boil and remove from heat. Stir in sour cream and half of the

## MAIN DISHES

cheeses. Stir mixture into drained pasta. Spoon into 2 qt casserole. Cover and bake at 350°F for 30 minutes or until hot. Sprinkle with remaining cheeses. Bake uncovered 5 minutes more or until cheese melts.

### HUNGARIAN BEEF GOULASH (Serves 8)

Karen E. Clark

1/4 cup flour	4 cloves garlic, minced
1 Tbs paprika	2 cans 14 oz beef broth
1/2 tsp hot paprika	1 can 14 oz stewed tomatoes
1 1/2 tsp salt	1 cup water
1/2 tsp black pepper	1 Tbs dried marjoram
2 lbs. beef stew meat	1 large bell pepper, chopped
5 Tbs canola oil	3 cups egg noodle twists
1 large onion, chopped	

Combine flour, paprika, salt & pepper in a ziplock bag. Add 1/2 the beef: seal the bag & shake to coat. Repeat with all beef. Heat 4 tsp oil in Dutch oven over med. heat until hot. Add half of the beef; brown on all sides. Transfer to a large bowl. Repeat with remaining beef; transfer to same bowl. Heat 1 Tbs oil in same Dutch oven: add onion & garlic. Cook 8 min. until tender, stirring often. Return beef & juices to Dutch oven. Add broth, tomatoes with juice, water and marjoram. Bring to a boil, cover & simmer 1 1/2 hrs. Stir in bell pepper & noodles; cover. Simmer 8 min. Serve with sour cream.

### HUNGARIAN PORK CHOPS

Sharon Moore

6 - 20 pork chops	1 cup parsley
1/2 - 3/4 cup flour	1 large onion
1 can cream of mushroom soup	1 tsp. thyme, salt, pepper, garlic powder, soy sauce & Worcestershire
1 cup sour cream	
1 cup milk	

Dredge pork chops in flour and brown using small amount of oil in pan. Blend Soup, milk, sour cream, soy, Worcestershire and seasoning in mixing bowl. Add onion (thin sliced or chopped), parsley and mix. Layer chops, using mixture in between each layer, in large casserole dish. Pour remaining mixture over top. Cover and bake in pre-heated 350 degree oven for one hour. Mashed or smashed garlic potatoes great as a side dish. Can substitute small container heavy cream or can evaporated milk for milk.

### LAMB CHOPS WITH ROSEMARY (Serves 2)

Karen E. Clark

## MAIN DISHES

1/2 Tbs dried rosemary	2 cloves garlic, minced
1/4 Tbs dried sage	2 Tbs olive oil
6 lamb chops	- salt and pepper to taste

Crush up the rosemary and sage, and place in a bowl along with the lamb. Add the garlic and oil and let it marinate for 3 hours or longer, if you wish. Sprinkle chops with a little salt and pepper. Place the meat on a broiling rack, and broil under high heat, 5 - 7 minutes on each side. This depends on how thick your lamb chops are, and how well done you like them.

### LAYERED HAMBURGER BAKE

Jim Girling  
Vera Girling

1 lb hamburger	1 can mushroom soup
1 med onion chopped	1/2 cup water
4 med potatoes sliced	- pepper to taste
1 can condensed veg soup	

Brown beef & onion. Put half the potatoes in a greased casserole dish. Top with half the beef & onions. Repeat. Sprinkle with pepper. Combine soups with water. Pour over meat. Bake uncovered at 350°F for an hour.

### LI'L CHEDDAR MEAT LOAVES

Wendy Nebelecky

1 egg	1 tsp. salt
3/4 cup milk	1 pound lean ground beef
1 cup (4 ounces) shredded cheddar cheese	2/3 cup ketchup
1/2 cup quick-cooking oats	1/2 cup packed brown sugar
1/2 cup chopped onion	1-1/2 tsp. prepared mustard

In a bowl, beat the egg and milk. Stir in cheese, oats, onion and salt. Add beef and mix well. Shape into eight loaves; place in a greased 13 x 9 x 2 baking dish. Combine ketchup, brown sugar and mustard; spoon over loaves. Baked uncovered, at 350° for 45 minutes or until the meat is no longer pink and a meat thermometer reads 160°. {Yield: 8 servings}

### MANICOTTI (Serves 6)

Doug Clark  
Lillian Clark

### CREPES

1 1/4 cups Flour, All Purpose	4 large Eggs (beaten)
1 1/4 cups Water	

## MAIN DISHES

In a large bowl, beat together the sifted flour, eggs and water, with a mixer. Make Crepes in a 6 1/2" skillet pan using a 1/8 cup measure until batter is used. Yields about 20 crepes, depending on size of eggs.

### CHEESE FILLING

1 pound Ricotta Cheese	1/4 cup Grated Parmesan
1 Egg, Beaten	- Salt & Pepper to taste
1 8 oz bag grated Mozzarella	6 cups of Pasta Sauce
1 tablespoon of dried Basil	

Mix together filling and roll crepes with 1 heaping tablespoon of filling. Grease a 13" by 9" baking pan with olive oil. Then coat the bottom with tomato sauce and place rolls of manicotti side by side till pan is full. Then cover the top with sauce. Bake in a preheated oven at 350° F for 30 minutes or until hot & bubbly. Let stand for 10 minutes & serve with extra sauce on the side.

### MEAT FILLING

3/4 lbs Ricotta Cheese	1 teaspoon of Parsley
3/4 lbs ground Pork Sausage	1/2 cup cooked Spinach, chopped
1/2 cup Mozzarella	- Salt & Pepper to taste

Brown meat first then mix with the spinach and all other ingredients. Roll into manicotti and prepare as above.

### MEAT LOAF (Serves 6)

Karen E. Clark

2 lbs ground beef	1 1/2 tsp salt
1 cup breadcrumbs	1/2 tsp dry mustard
1 1/4 cup milk	1/4 tsp pepper
1 1/4 cup milk	1/4 tsp ground sage
1/4 cup onion, chopped	1 clove garlic, minced
1 Tbs Worcestershire sauce	

Mix all ingredients and spread into an un-greased 9 x 5 x 3 inch loaf pan. Bake uncovered in a 350°F oven until done, approximately 1 1/2 hours. If desired, serve with optional mushroom or beef gravy. I use Italian seasoned bread crumbs in my recipe, and I spread ketchup on the top of the meatloaf, before baking it.

### MEATBALLS (Makes 18)

Doug Clark

## MAIN DISHES

1 pound Hamburger	1/4 tsp ground Black Pepper
1 cup Italian Bread Crumbs	1/2 tsp Garlic Powder
1/3 cup grated Romano Cheese	3 oz grated Spanish Onion
1/3 cup grated Parmesan Cheese	3 Eggs, Beaten
2 Tbs dried Parsley	1 oz whole milk
1 tsp Salt	

Preheat oven to 350° F. Spray a baking sheet with olive oil cooking spray. Mix all ingredients in large bowl. If mixture seems a little loose add more bread crumbs. Roll meatballs loosely about the size of a golf ball and place on baking sheet. Place into preheated oven for approximately 40 min, turning them over after 20 min. Roll into 18 meatballs. Add to sauce and cook 2 to 3 hours.

### MOUNTAIN MAN BREAKFAST (Serves 8)

Doug Clark

1 lb. of Bacon or Sausage	1 medium onion, chopped
32 oz. bag frozen hash browns	2 cloves of garlic, minced
12 large Eggs, scrambled	- Salt & Pepper to taste
16 oz grated cheddar cheese	

In a 12" Dutch oven over a medium flame, brown cut up bacon or loose breakfast sausage, and cook the onions until clear. Add garlic and defrosted potatoes and cook about 10-15 minutes, until golden brown. Now pour the scrambled eggs over the top and cover. Bake at 350° F for 20 minutes until eggs set. Remove the cover and add the grated cheese. Cook 10 minutes more until cheese melts. Serve as is or with your favorite salsa.

### NACHO POTATO SLICES

Denise Bender

4 medium baking potatoes	1/4 cup taco sauce or salsa
2 tbsp chopped green pepper	1/3 cup shredded cheddar cheese

Scrub potatoes, trim ends off, cut potatoes into 3/8" thick slices. In 8x8x2 microwavable dish arrange potato slices, putting smaller slices in center. Sprinkle with green pepper, cover with vented plastic wrap. Microwave 7-10 min. until tender. Drizzle sauce over slices. Sprinkle with shredded cheese. Put back in microwave for 30-60 seconds until cheese is melted.

### NEWBURG

Grace Dunker

2 cans cream of shrimp soup	2 cans button mushrooms
1 can evaporated milk	2 tablespoons white cooking wine
2 pkg. imitation crabmeat	

## MAIN DISHES

Cook in crock pot on low for 4 hours. Serve over rice or noodles.

### NO-PEEK BEEF CASSEROLE

Grace Dunker

2 lbs stew beef cut into cubes  
1 pack 3/8 oz dry onion soup mix  
1/2 cup red wine

4 oz can mushrooms, drained  
10.75 oz can cream of mushroom soup

Combine all ingredients in crock pot. Stir together well. Cover and cook (don't peek) on low 8-12 hours or high 4-6 hours. Serve over noodles or rice.

### ONE PAN CHICKEN ENCORE

Barb Cook

1 pkg frozen broccoli spears  
3/4 cup bisquick  
3/4 cup milk  
1 egg

2 cups cut up chicken or turkey  
1 cup shredded Swiss cheese  
1 can 10.75 oz cream of mushroom soup

Thaw & drain broccoli & arrange crosswise in 11 x 17 x 1-1/2" casserole dish; mix bisquick, milk, egg, and soup with wire whisk; pour over broccoli in center of dish; sprinkle w/chicken or turkey and cheese; bake uncovered at 350 for 30 minutes until center is set

### OVEN FRIED CHICKEN

Rebecca Krypel

1/3 cup butter  
1 tbs. Dijon mustard  
1/4 tsp. garlic powder  
1/4 tsp. salt

1/4 tsp. pepper  
1 cup Ritz cracker crumbs  
1/2 cup grated parmesan cheese  
4 chicken breasts

Stir together first 5 ingredients . Combine cracker crumbs & cheese in small bowl. Dip chicken in butter mixture- dredge in cracker mixture. Place on foil lined baking sheet. Bake at 400\* 25-30 minutes

### PARMESAN TURKEY DIVINE

Mary Lou Warner

1/4 c. margarine  
1/4 c. flour  
1 1/2 c. milk  
1/3 c. miracle whip

2 packs 10 oz frozen broccoli spears  
1/2 c. Parmesan cheese (divided)  
3/4 lb cooked turkey, 6-1/4" slices

Melt margarine in small pan. Bend in flour. Gradually add milk. Stir until thickened. Add miracle whip. Arrange broccoli (cooked and drained, may use fresh) in 12 x 8 pan. Sprinkle with 1/4 c. Parmesan Cheese. Place turkey slices on top. Cover with hot mixture. Sprinkle with remaining Parmesan cheese.

## MAIN DISHES

Bake at 350° for 35-40 min. Can be served over rice.

### PASTA DOUGH

(Serves 8)

Doug Clark

Ada Lemma

1 cup Flour, Semolina  
2 cups Flour, All Purpose  
4 Eggs, Beaten

2 Tbs Olive Oil  
1 teaspoon Salt

In a large bowl, sift flour and add eggs, oil and salt. Knead until silky and elastic. You may need to add a little water at first but not too much. Let dough rest for an hour covered with a damp cloth. Next, briefly knead the dough and begin working it through the hand crank pasta machine and then through the narrow noodle cutters. Let dry on newspaper, spread out and lightly dusted with flour, overnight or at least 4 hours before cooking. Add noodles to a pot of boiling water and cook 3-5 minutes, the noodles should begin to rise to the top. Be careful not to over cook the noodles. Then enjoy! Makes about 1 pound of noodles.

### PENNE WITH SAUSAGE AND TOMATO SAUCE

Grace Dunker

2 Tbs extra-virgin olive oil  
1 lb. loose Italian sausage  
1 red bell pepper, cut in 1/2" pieces  
3 garlic cloves, thinly sliced  
1/2 cup dry white wine

1 can 28-32 oz whole tomatoes  
1/4 tsp. black pepper  
1 lb penne pasta  
1 oz finely grated Parmigiano-Reggiano

Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then add sausage meat and cook, stirring to break up large chunks, until meat is browned and just cooked through, 5 to 7 minutes. Transfer meat to a bowl using a slotted spoon and add bell pepper and garlic to fat in skillet. Reduce heat to moderate and cook, stirring occasionally, until pepper is just tender and garlic is golden, 5 to 6 minutes. Add wine and sausage and simmer, scraping up brown bits on bottom of skillet with a wooden spoon, until liquid is reduced by half, about 2 minutes. Add tomatoes with their juice and black pepper and simmer, breaking up tomatoes with spoon, until sauce is slightly thickened, 6 to 8 minutes. While sauce is cooking, cook pasta. Reserve 1/2 cup pasta-cooking water, then drain pasta in a colander and return to pot. Add sauce and cheese to pasta and toss to coat. Add cooking water if necessary to moisten. Season pasta with salt and pepper and serve with additional cheese.

## MAIN DISHES

### PIZZA (8 Slices)

Faith Anderson

3/4 very warm water	2 1/4 cups flour
1 pkg active dry yeast	8 oz pizza sauce
1 Tbs sugar	1 1/2 cups grated mozzarella
1/2 tsp salt	- cooking spray
2 Tbs oil	- pepperoni/additional toppings

DAY 1: Measure water: place in a large mixing bowl, add yeast to water, stir until dissolved. Add sugar, stir. Add salt, stir. Add oil, stir. Measure 2 cups of flour, stir into mixture, until dough pulls away from the sides of the bowl. Sprinkle 1/4 cup flour on cutting board. Turn dough into board. With floured hands, knead dough until smooth and elastic. Lightly grease pizza pan with cooking spray. Spread dough into pizza pan evenly. Spread sauce over dough. Sprinkle cheese over sauce. Place pepperoni over cheese. Wrap loosely with plastic wrap. Label and refrigerate overnight. DAY 2: Preheat oven to 450 degrees. Bake in oven for 15 - 20 minutes. Remove pizza from pan and slice.

### PORK CHOP CASSEROLE

Jim Girling  
Vera Girling

4 pork chops	1/4 cup sherry
1 tbs oil	1/2 tsp curry powder
1 garlic clove	- pinch of sugar
1 can tomato soup	- Salt, pepper & basil to taste

Brown chops in oil. Remove to casserole. Fry onions & garlic. Add remaining ingredients and throw all in with the chops. Bake at 350°F for 1 hour.

### PORK CHOP DINNER

Joan Zorich

6 loin pork chops	10 1/2 ounce can Condensed Cream of Tomato Soup
2 tablespoons drippings	4 large potatoes, peeled and sliced
2 onions, sliced	1/4 cup grated American cheese
1 tsp salt	
pepper as needed	

Brown chops well in drippings. Place onion slices in well greased flat baking dish. Place chops on top. Season with salt and pepper. Surround with tomato soup. Top with sliced potatoes and sprinkle with additional salt and peeper, cheese and parsley. Bake in a 350° oven for about 1 hour or until potatoes are tender. Serves 6. You can do nine pork chops and double the recipe.

## MAIN DISHES

### PORK TENDERLOIN ON GRILL

Sharon Moore

1 or 2 pork tenderloins	1/2 cup fresh rosemary (lightly chop)
1/2 cup fresh thyme leaves	1 Tbs mayo

Remove silver skin from tenderloin. Slide sharp knife under silver skin and slice off. You can marinate the tenderloin for a couple hours in teriyaki sauce, or soy & Worcestershire sauce or with balsamic vinaigrette for additional flavor, though not necessary. Sprinkle thyme leaves and rosemary on large cutting board. Rub tenderloins with light layer of mayo (not miracle whip, I prefer Helms) and roll in herbs. Grill rare. Approximate 140 degrees. Don't overcook. Remove from grill about 5 degrees before done as it will continue to cook, tent with tin foil for 15 minutes to rest before cutting, approximately 1/2 inch slices. Great served with roasted red pepper sauce, recipe included in this cookbook.

### QUICK TUNA CASSEROLE (Serves 4)

Jim Girling  
A J Girling

#### Casserole

1 can mushroom soup	1 cup uncooked rice
3/4 cup milk	2 cups frozen pees & carrots
1/2 tsp dried oregano	1 tbs onion flakes
1/2 tsp salt	6 1/2 oz can of tuna, drained
1/4 tsp pepper	

Mix soup, milk, oregano, salt & pepper in a large bowl. Add rice, frozen veggies, onion flakes & tuna. Stir and pour in a 2 quart casserole dish.

#### Topping

2 Tbs margarine	1/2 cup bread crumbs
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Melt margarine in a small sauce pan. Stir in bread crumbs. Sprinkle over the top. Bake uncovered at 350°F for 30 minutes.

### RIGATONI IN VODKA SAUCE (Serves 10)

Doug Clark

1 pound rigatoni	1 tsp Hungarian hot paprika
1 tbs butter	1 tsp Italian seasoning
1 tbs olive oil	- Salt and Pepper
1 lb chicken sausage	1 - 28-oz can whole tomatoes

## MAIN DISHES

1/2 cup chopped onion  
1 jalapeno, chopped  
3 cloves garlic, chopped  
1/2 cup chopped green pepper

1/3 cup vodka  
1 cup heavy cream  
1 cup grated Asiago cheese  
3 Tbs fresh parsley chopped

Melt butter with oil large saute pan. Remove chicken sausage from casings and brown, 4 min, breaking up large chunks. Add onions, jalapeno's and garlic and saute until softened, 5 min. Add green pepper, paprika, Italian seasoning, salt & pepper, to taste, and cook 3 min, more. Cook pasta. Meanwhile, add tomatoes (cut up) to the sauce & bring to a simmer for 10 min. Add vodka & cream & cook 3 min more. Toss in cheese and chopped parsley. Drain the pasta well and add to the sauce. Mix until pasta is nicely coated. Season with salt and pepper, to taste.

### RIGATONI WITH STEAK SAUCE (Serves 4)

Karen E. Clark

4 Tbs Olive oil  
12 oz Rib eye steak  
- Salt and Pepper  
2 Onions, thinly sliced  
2 Carrots, sliced  
4 cloves Garlic, minced

1 tsp dried Oregano  
3/4 cup Dry Red Wine  
26 oz jar Marinara Sauce  
1 cup Beef Broth  
1 lb dried Rigatoni pasta  
3 oz grated Parmesan cheese

Heat 2 tablespoons of olive oil in a frying pan on high heat. Sprinkle steaks with salt & pepper. Cook the steaks until they are brown 3 min per side. Transfer steaks to a plate & let cool. Add 2 more tbs olive oil to the pan & saute the onions & carrots until onions are translucent, about 8 min, adding salt & pepper to taste. Add the garlic & oregano & saute for 1 min. Add the wine & simmer 1 min. Add the sauce & broth. Cover & simmer 10 min. Taste, add salt & pepper if needed. Cook Pasta & drain. Meanwhile, trim off any fat on steaks, & cut into bite-sized pieces and set aside. Add the steak and any accumulated juices to the sauce & cook 1 min. Serve steak sauce over the pasta & grated parmesan.

### ROLLED ITALIAN MEATLOAF

Sandy Schnell

1 1/4 lb. extra lean ground beef  
3/4 lb. bulk Italian sausage  
1 egg  
1 can pizza sauce- 8 oz.

1/4 cup Italian style bread crumbs  
1/4 tsp. pepper  
2 cups shredded cheese  
2 cups loosely packed fresh spinach

Heat oven to 350°F - In large bowl mix beef, sausage, egg, 1/2 cup pizza sauce, bread crumbs and pepper On foil, pat mixture to 12 X 8 in. rectangle Sprinkle evenly with cheese (Italian blend or any other) - press into meat. Top with spinach. Starting at short end, roll up tightly, using foil to start roll and

## MAIN DISHES

tucking in spinach leaves-seal ends Place seam side down in ungreased 9 X 12 baking dish Bake 1 hour. Spread remaining pizza sauce over top .Bake 15 min. longer Let rest 5-10 minutes before serving.

### SEAFOOD NEWBURG

Wendy Nebelecky

1/4 c. butter  
2 Tbs. Flour  
1 1/2 c. light cream  
3 beaten egg yolks  
2 (5-oz. cans) lobster or crab

3 Tbs. dry white wine  
2 tsp. lemon juice  
1/4 tsp. salt  
1 tsp. Paprika

Melt butter, stir in flour, add cream. Cook and stir until thick and boiling. Stir hot mixture into egg yolks. (Just a little at a time to prevent curdling). Add everything else and cook until heated through. Serve over toast or biscuits.

### SHEPHERDS' PIE (Serves 6)

Doug Clark

2-3 cups of Mashed Potatoes  
2 tablespoons Parsley  
1 lb Ground Beef  
1 can 14 oz Beef Broth (Swanson's)  
3 Tbs' All-Purpose Flour

1/2 tsp Thyme (dried crushed)  
1/8 tsp Pepper (Black ground)  
1 cup frozen Mixed Veggies  
1/4 cup Onions (Chopped)

In a skillet, brown ground beef or 2 cups of any cubed meat, stirring often. (Do not drain the fat). Add broth, flour, thyme & pepper. Heat to a boil. Then simmer till thick. If necessary add more flour. To the beef & gravy, add raw onions & cooked mixed vegetables (Corn, Carrots & Peas). Mixing completely while still hot. Then transfer to a 2 quart casserole dish (8 x 8 x 2 inches). Mix prepared mashed potatoes with the parsley. You may need to add more milk to the potatoes to make them softer to the consistency where they could be "Piped" into the casserole dish if desired. Mound the mashed potatoes on the meat mixture and place in a 350F pre-heated oven for 30 minutes or until potatoes brown slightly.

### SPAGHETTI SAUCE

Doug Clark  
Ada Lemma  
Dino Vecellio

2/3 cup Olive Oil, light  
4 Onions, chopped fine,  
4 Garlic Cloves, minced  
2 - 28 oz. cans Hunts Tomato Sauce  
2 - 28 oz. cans Whole Tomatoes

2 Bay Leaves  
2 Tbs Parsley  
1 tsp Garlic Powder  
1 tsp Basil  
1/2 tsp Oregano

## MAIN DISHES

8 oz. of Tomato Paste  
1/3 cup Red Wine  
3/8 cup Sugar

1/2 tsp Salt  
2 lb of Pork Ribs  
18 Meatballs

In a 8 -10 Qt. sauce pan, saute onions in the olive oil. Add the minced garlic and stir. Add tomato sauce, tomato paste, red wine, & sugar. Puree the fresh or cans of whole roma tomatoes, one can at a time, in a blender. Pour the puree in the sauce pan through a wire strainer and throw the seeds and skin pulp away. Stir until tomato paste is completely incorporated. Add spices. Bring the pot to a boil, & simmer for 1 hr, on low, Brown meat & then add to the pot. Cook for another 2 to 3 hrs covered. Skim off any fat & throw it away. Serve over pasta.

### STICKY CHICKEN

(Great for camping.)

Grace Dunker

2 boneless, skinless chicken breasts  
1/4 cup peanut butter  
1 tablespoon honey  
2 tablespoons soy sauce

Dash garlic powder  
1/4 teaspoon cayenne pepper  
1 tablespoon ketchup  
Salt and pepper, to taste

Before you leave home, cut the chicken into 1-inch cubes. Wrap the cubes in a packet of heavy-duty foil, then freeze. Just before leaving for your trip, loosely wrap the frozen packet in a second layer of foil. The chicken will keep 24 to 36 hours. When you are ready to cook, combine all ingredients (breaking up the frozen chicken cubes as needed) in a frying pan set over medium heat or a camp fire. Cook, stirring often, until the chicken is cooked through, about 20 minutes. Can be served with quinoa, couscous or brown rice. Makes 2 servings.

### STUFFED PEPPER CASSEROLE

Marilyn Foit

3 sweet green or red peppers  
1 chopped onion  
1 stalk celery chopped  
1 lb. lean ground beef  
2 tomatoes, peeled & diced

1-1/4 tsp. salt  
1-1/2 cups cooked rice  
seasoned breadcrumbs for topping  
1 can tomato sauce  
ketchup

Cut peppers in half lengthwise, remove seeds, and place in boiling water for 10 minutes. Place along sides of round casserole dish. Fry onion & celery until tender. Mix cooked rice, raw ground beef, onions, celery and salt and place in center of casserole. Sprinkle top with bread crumbs. Bake @ 350 degrees uncovered in oven or 1/2 power in microwave until meat is done (approx. 3/4 to 1 hr. in oven or 1/2 hr. in microwave). Spoon a mixture of tomato sauce and ketchup over each serving.

## MAIN DISHES

Judy Lilac

### SWISS CHICKEN

4 boneless chicken breasts  
1 can cream of chicken soup  
4 slices Swiss cheese

1/2 cup margarine, melted  
1 cup bread crumbs

Place uncooked chicken breasts in casserole. Spread cream of chicken soup over chicken. Top with slices of Swiss cheese. Melt margarine; add bread crumbs and sprinkle over top of cheese. Add salt and pepper to taste, if desired. Bake at 350°, covered, 45 minutes. Uncover and bake 15 more minutes.

### TATER-TOPPED CASSEROLE

Nancy Swiston

1 lb. lean ground beef  
1 small onion, finely chopped  
1 can cream of mushroom soup  
1/4 c. milk

1 c. frozen mixed vegetables  
1 c. shredded cheddar cheese  
1 lb. (1/2 of 32-oz. pkg.) frozen bite size seasoned potato nuggets

Heat oven to 375 degrees. Brown meat with onions in skillet, stirring occasionally, drain. Spoon into 8-inch square baking dish. Mix soup and milk, pour over meat mixture, Top with layers of mixed vegetables, cheese and potatoes. Bake for 45 minutes or until potatoes are golden brown and heated through.

### TERIYAKI CHICKEN SALAD

Margaret Feuerman

4 boneless chicken breasts  
15 ounce can crushed pineapple  
1 bottle teriyaki sauce

1/2 cup mayonnaise  
1 small package sliced almonds  
spray oil

Marinate chicken breasts in teriyaki sauce according to package instructions. Bake chicken in a 350° oven for 25-30 minutes or until you are satisfied that they are done. Dice chicken and place in colander. Open can of pineapple and allow to drain on top of the chicken in the colander. Spray a small fry pan with the oil and toast the almonds, stirring constantly to avoid burning. In a large bowl, mix mayonnaise with 1 tablespoon of the teriyaki sauce. Combine all ingredients and chill. This chicken salad is excellent on a baguette.

### TEX-MEX CASSEROLE

Ruth Gleason

2 lbs ground beef  
1/4 tsp salt  
1 pkg taco seasoning mix  
1 can Hormel chili, no beans  
1 can diced tomatoes

1 medium onion, chopped  
6 - 6" flour tortillas  
1 cup shredded Monterey jack  
1 cup shredded cheddar

## MAIN DISHES

In a large skillet, brown ground beef. Add salt, taco seasoning, tomatoes and chili. Simmer for 5 minutes. Add chopped onion and remove from heat. Stir in cut up tortillas. Spray 9 x 13 pan. Put in 1/2 of the meat mixture, then 1/2 of each cheeses. Repeat. Cover with foil and bake at 350°F for 30 minutes. You may add 1/2 cup chopped green pepper and/or 1 can whole kernel corn drained.

### THREE BEAN AND FRANKS BAKE

Nancy Swiston

1 TBS, vegetable oil	1 can kidney beans
1 medium onion, chopped	1/2 c. ketchup
2 cloves garlic, minced	1/2 c. brown sugar
1 red bell pepper, coarsely chopped	2 TBS. cider vinegar
1 green pepper, coarsely chopped	1 TBS. deli mustard
1 can pork and beans	1 pkg. (12-oz.) franks, cut into 1 inch pieces
1 can butter beans	

Preheat oven to 350 degrees. Heat oil in large saucepan over medium heat; add onion and garlic and cook 8 minutes, stirring occasionally. Add red and green pepper; cook 5 minutes longer. Stir in can beans, ketchup, brown sugar, vinegar and mustard; bring to a boil. Stir franks in. Transfer mixture to a casserole dish and bake for 40 minutes until hot and bubbly.

### TUNA BROCCOLI CASSEROLE

Barb Cook

1 (10-3/4 oz) cream of celery soup	1 can tuna (drained)
1/2 cup miracle whip	1/2 cup chopped green pepper
1 cup (3-1/2 oz) elbow macaroni (cooked and drained)	1/4 cup chopped onion
1 cup frozen broccoli (thawed)	1 cup bread crumbs

combine soup and miracle whip; mix well; add all ingredients except bread crumbs to mixture and mix well; spoon into 1 quart casserole; sprinkle with bread crumbs; bake at 350 for 30 minutes or until thoroughly heated; for extra flavor put in a cup of cheddar cheese

## BREADS & ROLLS

### BREADS & ROLLS

#### APPLE NUT COFFEE CAKE

Denise Bender

1/2 cup shortening	1/2 tsp salt
1 cup sugar	1 cup sour cream
2 eggs	2 cups finely chopped apples
1 tsp vanilla	Topping: 1/2 cup chopped nuts, 1/2 cup packed brown sugar, 1 tsp cinnamon,
2 cups flour	2 Tbsp melted butter
1 tsp baking powder	
1 tsp baking soda	

Cream shortening & sugar. Add rest of ingredients to creamed mixture, alternately with sour cream. Fold in chopped apples. Place batter in 13x9 pan. Mix ingredients for topping and sprinkle over batter. Bake 350° for 35-40 minutes.

#### BANANA BREAD

Mary Lou Warner

1 cup sugar	1 cup flour
1/2 cup butter	1 tsp. soda
2 eggs	1/2 tsp. salt
1 1/3 cup mashed bananas	3/4 cup diced walnuts

Cream butter and sugar until light. Add eggs one at a time, beating well after each addition. Sift flour with baking soda and salt. Add alternately with bananas. Add nuts. Bake in two loaf pans. Bake at 325° for 1 hour.

#### CINNAMON FRENCH TOAST

Bob Warner

12 slices cinnamon bread, divided	1 c. sugar
1/4 c. butter or margarine, softened	4 1/4 tsp. vanilla
9 eggs	Warmed blackberry preserves (optional)
1 qt. milk	Whipped cream (optional)
2 c. whipping cream (or heavy cream)	

Line 13 x 9 x 2 inch greased pan with 6 slices buttered bread, butter side down. Place remaining 6 slices on top with butter side up. In a mixing bowl beat eggs, add milk, cream, sugar and vanilla, mix well. Pour over bread and let stand for 15 minutes. Place dish in a larger dish and pour boiling water to a depth of one inch. Bake uncovered at 350° degrees for 40 minutes or until knife placed in center comes out clean. Let stand 10 minutes before serving. Serve with preserves and/or whipped cream.



## BREADS & ROLLS

### COFFEE CAKE (cinnamon rolls)

Jane Leiby

1 pkg. cake mix [yellow] 1 lb box  
2 eggs, beaten  
2 1/2 cups water warm  
2 pkgs yeast  
5 cups flour [more or less]

filling:  
2/3 cup sugar, 4 tsp cinnamon, mixed  
Vanilla glaze:  
1 C powder sugar, 1/2 tsp vanilla, 1 to  
2 Tbs water

Mix the first five ingredients together. Use more flour if dough is sticky. Let rise until doubled. Flatten dough with rolling pin on lightly floured surface. Spread with two tablespoons of margarine, sprinkle with filling. Roll up dough tightly. Pinch edge of dough into a roll to seal. Cut roll into 1 inch slices. Place in pan. Cover and let rise until doubled. Heat oven to 375 degrees and bake for 25-30 minutes. Drizzle on glaze when cool. You can also use this dough for coffee cakes.

### COFFEE CAKE

Beverly Browning

1 yellow cake mix  
3/4 cup brown sugar  
1 1/2 tsp cinnamon

3/4 cup melted butter  
2 packs crushed graham crackers

Make cake according to directions. Spread 1/2 cake batter in greased 10x13 pan. Sprinkle with 1/2 of graham cracker mixture. Spread remaining cake batter on top, sprinkle with rest of graham cracker mixture. Bake at 350° for 45 min. Cool - then combine 1/2 cup powdered sugar & 1 Tbsp milk to make glaze and drizzle on top.

### CORN PUDDING SQUARES

Bob Warner

2 - 15oz cans corn, undrained  
2 - 15oz cans cream-style corn  
2 cups sour cream

1 cup butter or margarine, melted  
2 - 8oz pkgs corn bread/muffin mix  
3 eggs

In a large mixing bowl, combine all ingredients; beat until just combined. Pour into two greased 9in.x 13in. baking pans. Bake at 350°F for 40-45 minutes. Cool for 15 minutes before cutting. Serve warm.

### CORNBREAD (Serves 12)

Doug Clark

1 cup butter, melted  
4 eggs, beaten  
3 cups milk  
2 cups sugar

2 cups cornmeal  
3 cups flour  
4 tsp baking powder  
1 tsp salt

## BREADS & ROLLS

In a large bowl, mix together butter, eggs, and milk. In a separate bowl, sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until well blended. Spoon cornbread mixture into a lightly greased 12" Dutch oven and spread evenly. Cover Dutch oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until cornbread turns golden brown. For even browning make sure to turn the oven and lid 1/4 turn in opposite directions every 10 minutes. To bake in a conventional oven, pour mixture into a greased 13 x 9 glass pan and bake at 350°F for 45 minutes. Serve warm with honey butter.

### CROISSANT BREAKFAST DANISH

Nancy Swiston  
Ann Jacobs

2 pkg. croissant rolls  
2 (8-oz. each) cream cheese,  
softened  
1 egg, separated

1 c. white sugar  
1 tsp. vanilla  
1/4 c. sugar  
1 tsp. cinnamon

Grease 9 X 13 pan. Press a pkg. croissant rolls into bottom of pan and up the sides a bit. Press together to seal perforations. Mix together till creamy: cream cheese, 1 egg yolk, 1 c. sugar and 1 tsp. vanilla. Spread mixture over dough in pan. Cover with other pkg. of dough (I roll it a little before putting it on). Beat egg white till frothy, brush over dough. Combine sugar and cinnamon and sprinkle over dough. Bake at 350 degrees for 30 to 35 minutes till golden brown. Best to refrigerate for easier cutting.

### DATE AND NUT BREAD

Joan Zorich

1 cup diced Dates  
3/4 cup Nuts [pieces]  
1 1/2 tsp. Baking Soda  
2 eggs  
1/2 tsp Salt

1 tbs Butter  
1 cup Sugar  
1 1/2 cup Flour  
1 cup Boiling Water

Put Nuts, Dates, Baking Soda and Butter in Bowl. Add boiling water. Beat eggs, add Sugar, flour and salt. Combine mixtures and pour into greased and floured loaf pan. Bake 325 degrees. for about 60 min

### FRENCH TOAST

Faith Anderson

1 egg  
1/8 tsp cinnamon  
3 tablespoons sugar  
1 tablespoon milk

2 slices of bread  
2 tablespoons butter  
toppings

Crack egg into bowl and add all ingredients except butter and bread. Whisk

## BREADS & ROLLS

together. Put bread in the egg mixture and flip it so that both sides get good and soggy. Heat skillet over medium heat. Melt butter in the skillet and cook the toast one minute on each side.

### MERCK'S COFFEECAKE

Ellen Church  
A Warner Family Recipe

1/2 c. shortening (butter)	3/4 tsp. salt
3/4 c. sugar	1/2 pt. sour cream
1 tsp. vanilla	Crumb Mixture:
3 eggs	1 c. brown sugar
2 c. flour	4 Tbs. butter
1 tsp. baking soda	1 tsp. cinnamon
1 tsp. baking powder	1 c. nuts

Cream shortening and sugar. Add vanilla. Add eggs one at a time. Beat until smooth. Sift flour, baking soda, baking powder and salt together. Add alternately with sour cream. Grease and flour a 10-in. tubular cake pan. Pour half of the batter into pan. Sprinkle half the crumb mixture over batter and pour the remainder of batter into the pan. Sprinkle remaining crumb mixture over the top. Bake at 350° for 50 minutes.

### MONKEY BREAD

Faith Anderson

1 cup white sugar	cooking spray
2 tsp cinnamon	Bundt pan
1 stick butter	3 cans of refrigerator biscuits (10 biscuits each)
1 cup brown sugar	

Preheat oven to 325°. Spray Bundt pan with cooking spray. Mix the white sugar and to cinnamon until completely mixed. Remove the biscuits from the tubes. Cut each one into fourths. Coat biscuits with the cinnamon sugar. Heat butter and brown sugar in a pot and stir until well mixed. Place the biscuits in the pan and pour the brown sugar mixtures evenly over the biscuits. Bake 35 minutes and let cool for 10 before removing from the pan. Serve warm.

### OATCAKES

Jim Girling  
Vera Girling

1 1/2 cups flour	1/2 cup butter
1 1/2 cups oats	1/2 cup shortening
1/2 cup sugar	1/2 tsp soda

Preheat oven to 350°F. Dissolve soda in 2 Tbs of hot water and set a side. Mix all other ingredients. Mix soda water into dry ingredients. Roll out on a well floured board about 1/2 inch thick. Cut into diamond shapes. Place on

## BREADS & ROLLS

ungreased cookie sheets & bake 12-15 minutes.

### PARTY BREAD

Nancy Swiston

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

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

### PUMPKIN BREAD

Jim Girling  
A J Girling

2/3 cup margarine	1 tsp salt
2 1/2 cups sugar	4 tsp cinnamon
1 can pumpkin (1 lb)	2 tsp all spice
3 1/3 cups flour	1 cup raisins
1 tsp baking powder	1 cup broken walnuts
1 tsp baking soda	

Using an electric mixer, beat room temp margarine & sugar until fluffy. blend in pumpkin, stir in flour, baking powder, baking soda, salt cinnamon and all spice. Stir in raisins and nuts. Pour into a 10 inch greased/floured bunt pan. Bake at 350°F about 55 minutes until done, Let cool 10 minutes and turnover on a cooling rack. remove pan and cool completely. Serve.

### PUMPKIN MUFFINS/BREAD

Nancy Swiston  
Kathy Peter

1 1/2 c. white sugar	1/2 c. water
1 1/2 c. flour	2 eggs
1/4 tsp. baking soda	1 c. pumpkin, not pie filling
3/4 tsp. salt	1/2 tsp each of cinnamon, cloves & nutmeg
1/2 c. oil	

Mix the ingredients together in a large bowl. Bake at 325 degrees for 1 to 1 1/2 hours for loaf or 15 to 20 minutes for muffins. Recipe makes one loaf or 20 to 22 muffins; freezes well; tastes good with mini-chocolate chips added or spread with softened cream cheese.

## BREADS & ROLLS

### SANDY'S HONEY BEE'S

Nancy Swiston

2 pkgs. Crescent rolls  
8-oz. Cream cheese  
1/4 c. butter  
1/4 c. brown sugar

1/4 tsp. Almond extract  
1/4 tsp. Orange rind, finely grated  
3 TBS. Honey  
1 c. sliced or slivered almonds

Melt butter; add brown sugar, almond extract and honey. Pour in bottom of cookie sheet. Sprinkle with almond slices. Separate crescent rolls into triangles. Cut cream cheese into 16 square pieces. Roll up one cream cheese square in each triangle and place on top of honey mixture. Bake at 350 degrees for 15 to 20 minutes. Cool for a minute or two before inverting onto plate.

### SCONES

Jim Girling

Vera Girling

2 cups flour  
4 tsp baking powder  
3 Tbs shortening

1 egg  
1 cup buttermilk

Mix flour & baking powder together. Mix in shortening with hands. Mix egg with (not quite 1 cup of milk), and mix into flour mixture. roll out about on inch thick on floured counter. Cut & put on baking sheet. Bake at 400°F for 15-20 minutes.

### STRAWBERRY STUFFED FRENCH TOAST

Victoria Church

1/2 c. chopped strawberries  
1/2 c. strawberry cream cheese, softened

8 slices bread  
2 eggs, beaten  
1/4 c. milk

Preheat lightly greased skillet. Combine strawberries and cream cheese in a small bowl. Spread mixture on 4 slices of bread. Top with another slice of bread. Combine eggs and milk in a flat bowl. Dip both sides of sandwich in egg. Cook until golden brown on both sides. Sprinkle with powdered sugar. Garnish with cut strawberries.

### ZUCCHINI PINEAPPLE BREAD

Joan Zorich

2 loaf pans very good  
3 cups flour  
1 cup walnuts [chopped]  
2 tsp's Baking Soda

3 lg Eggs  
1 cup Oil  
2 cup Sugar  
1-2 tsp Vanilla

## BREADS & ROLLS

1 tsp Salt  
1 1/2 tsp Cinnamon  
3/4 - 1 tsp nutmeg

2 cups grated Zucchini  
1 8 oz. can Crushed pineapple  
[drained]

Preheat oven 350 grease & flour 2 8 x 4 loaf pans In med bowl combine flour , nuts baking soda, bake powder ,salt,cinnamon and nutmeg. In lg. bowl Beat with hand beater Eggs until frothy-Beat in oil, then add sugar -vanilla. Beat till thick & foamy. Stir Zucchini and Pineapple. Then add flour mixture. Divide into 2 pans . Bake 1 hour [50-60mins] Until cake tester inserted in center come out clean cool 10 min's. remove and cool on wire rack.

### ZUCCHINI BREAD

Nancy Swiston

Kathy Waite

3 eggs, beaten  
2 c. sugar  
1 tsp. salt  
1 tsp. cinnamon  
1 tsp. baking powder  
1 tsp. baking soda

2 tsp. vanilla  
1c. oil  
3 c. flour  
2 c. chopped unpeeled zucchini  
3/4 c. chopped walnuts  
3/4 c. coconut

Combine first 8 ingredients, add flour, mix again. Add rest of ingredients. Pour into 2 greased loaf pans, bake 1 hour at 350 degrees. Test for doneness, cool on racks.

### ZUCCHINI NUT LOAF

Ellen Church

1 1/2 c. flour  
1 tsp. ground cinnamon  
1/2 tsp. baking soda  
1/2 tsp. salt  
1/2 tsp. ground nutmeg  
1/4 tsp. baking powder

1 c. sugar  
1 egg  
1/4 c. cooking oil  
1/4 tsp. finely shredded lemon peel  
1/2 c. chopped walnuts  
1 c. zucchini, unpeeled, shredded

In a mixing bowl stir together flour, cinnamon, baking soda, salt, nutmeg, and baking powder; set aside. In a mixing bowl beat together sugar, finely shredded zucchini, and egg. Add oil and lemon peel; mix well. Stir flour mixture into zucchini mixture. Gently fold in chopped nuts. Turn batter into a greased 8 x 4 x 2-in. loaf pan. Bake in a 350° oven for 55 - 60 minutes or till a toothpick comes out clean. Cool in pan 10 minutes. Remove from pan; cool thoroughly on a rack. Wrap and store loaf overnight before slicing.

## DESSERTS

### DESSERTS

#### APPLE BUTTER CAKE

Ruth Gleason

1 cup butter  
2 cups sugar  
3 eggs  
2 tsp vanilla  
3 cups peeled chopped apples  
2 cups chopped walnuts

3 cups flour  
1 1/2 tsp baking soda  
1/2 tsp salt  
1 tsp cinnamon  
1/8 tsp nutmeg

Beat butter and sugar together until creamy. Add eggs, one at a time, beating well after each addition. Add flour, soda, salt, cinnamon and nutmeg and mix well. Add vanilla, fold in chopped apples and chopped walnuts. Pour into greased and floured tube pan, Bake at 325°F for 1 1/2 hrs.

#### APPLE CRISP (Serves 12)

Karen E. Clark

8 cups sliced tart apples  
2/3 cup softened butter  
1 1/3 cups packed brown sugar  
1 cup all purpose flour

1 cup oats  
1 1/2 tsp. ground cinnamon  
1 1/2 tsp. ground nutmeg

Heat oven to 375°F. Grease a 9 x 13-inch pan with cooking spray. Peel and slice the apples, then arrange them neatly over the bottom of the pan. In a large bowl, mix together all the other ingredients with your hands and then sprinkle it over the apples. Bake until the topping is golden brown and apples are tender, about 30 minutes. Serve warm, and if desired, with a side of ice cream. For Cherry Crisp, substitute 2 cans (21 ounces each) cherry pie filling for the apples.

#### AUNT GINNY'S JELLO

Nancy Swiston

2 small pkg. blackberry jello  
2 c. boiling water  
1 can Blueberry Pie Filling  
1 20-oz. can Crushed Pineapple

1 pkg. 8 oz. Cream Cheese  
1 c. sour cream  
1/4 c. white sugar  
- dash of vanilla extract

Mix together jello and boiling water and stir until dissolved. Add cans of pie filling and undrained crushed pineapple. Stir together well. Let set in refrigerator until firm. Combine topping ingredients of cream cheese, sour cream and sugar with dash of vanilla. Beat well and spread on top of jello and chill in refrigerator. Chopped nuts are optional on top of topping.

## DESSERTS

#### BAILEY'S BROWNIE TRIFLE

Nancy Swiston  
Sue Armlovich

2 lg. pkg. of chocolate instant pudding, mix as directed  
1 pkg. brownie mix, baked as directed, crumble into pieces

1 lg. Cool Whip  
1/4 c, Bailey's Irish Creme  
4 to 6 Health bars, crushed

Bake brownies as directed on package, cool and crumble into bite size pieces. Mix pudding as directed and set aside. Fold together the Cool whip and Bailey's Irish Creme. Crush candy bars and set aside. Layer in a large glass trifle bowl as follows: 1/3rd brownies, 1/3rd of whipped topping mixture, 1/3rd of crushed candy bars. Repeat twice, Top off with fresh raspberries. This looks great in wine glasses as single servings.

#### BAKLAVA (Serves 12)

Karen E. Clark

1 cup raisins  
1/3 cup finely chopped walnuts  
8 sheets phyllo dough

1/2 stick melted  
1/2 cup honey  
2 tsp ground cinnamon

Preheat oven to 350°F. In a small bowl, mix raisins and nuts. Set aside. Lightly brush every other sheet of phyllo with melted margarine and stack the sheets on top of each other. Spread raisin-nut mixture over the phyllo, leaving a 1 inch border on all sides. Drizzle honey over the top and sprinkle with cinnamon. Roll lengthwise, jelly-roll fashion, and place on a nonstick baking sheet, making sure that the ends of the roll are tucked under and the seam side faces down. Brush the top lightly with remaining margarine. Cut through the pastry to the raisin-nut mixture, at 1 1/2 inch intervals, to provide vents for steam to escape. Bake 20 - 30 minutes, or until light golden brown. Slice, using vent lines as guides.

#### BANANA BRUNCH CAKE

Joan Zorich

2 1/2 cups Aunt Jemima pancake mix  
2/4 cup packed brown sugar  
1 1/2 tsp cinnamon  
1 1/2 cups mashed banana (about four medium)  
3/4 cup milk

1 egg  
1/4 cup vegetable oil  
1/2 cup chopped nuts  
1/4 cup packed brown sugar  
2 tablespoons margarine melted

Heat oven to 350° R. Grease 13 x 9 pan. Combine pancake mix, 3/4 cup of brown sugar and cinnamon. Add banana, milk, egg and oil; mix well. Spread into prepared pan. Combine nuts, 1/4 cup brown sugar and margarine; sprinkle evenly over batter. Bake about 30 minutes or until golden brown. Serves 12.

## DESSERTS

### BANANA CAKE TO TAKE

Nancy Swiston

1 egg	1 c. oats
2/3 c. oil	2 tsp. baking soda
2/3 c. buttermilk	1 tsp. baking powder
1 1/2 c. mashed banana (4 medium)	1 1/2 tsp. cinnamon
3/4 c. white sugar	1/2 tsp. ground cloves
1 tsp. vanilla extract	2/3 c. chopped nuts
1 1/2 c. flour	2/3 c. raisins

Heat oven to 350 degrees. Spray 9 X 13 pan with cooking spray. Beat egg, oil, buttermilk, bananas, sugar and vanilla in large bowl. Stir in flour, oats, soda, baking powder, cinnamon and cloves. Stir in nuts and raisins. Pour into pan. Bake for 30 to 35 minutes. Sprinkle with powdered sugar if desired when cooled.

### BANANA SPLIT DESSERT

Ruth Gleason

#### Crust

1 1/2 cup graham cracker crumbs	1/2 cup melted butter
1/4 cup sugar	

Mix together and press into bottom of 9 x 13 inch pan. Bake at 350°F for 10 to 15 minutes. Then cool.

#### First Layer

8 oz cream cheese	1/2 cup sugar
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Cream together until smooth and sugar has dissolved. Spread over crust.

#### Top Layer

4 large bananas sliced	1/2 cup maraschino cherries
20 oz can crushed pineapple	1/2 cup chopped walnuts.
1 large tub of Cool Whip	

Layer bananas, then drained pineapple over cream cheese mixture. Then spread defrosted cool whip over the pineapple. Sprinkle with quartered cherries and walnuts. Refrigerate.

### BARB'S NANTUCKET CRANBERRY PIE

John Chapo

## DESSERTS

Filling: 2 c. fresh/frozen cranberries	3/4 c. softened butter
1/2 c. white sugar	1 c. white sugar
1/2 c. chopped walnuts	1 c. flour
Topping: 2 eggs	1 tsp. almond extract

Preheat oven to 350 degrees. For filling, place cranberries in buttered 10-in pie plate. Toss the sugar and walnuts over the berries. Cream together the eggs, butter, and sugar for topping. Add flour and almond extract - toss lightly with a fork. Pour (glob?) over the cranberry mixture and bake for 35 to 40 minutes. Serve warm with whipped cream.

### BLACK FOREST DREAM DESSERT

Sandy Schnell

1 cup flour	1 cup confectioner' sugar
2 Tbs sugar	1 tub 8 oz whipped topping
1/2 cup cold butter	1 can (21 oz. cherry pie filling)
1/2 cup flaked coconut	1 1/2 cups chocolate chips
1/2 cup chopped walnuts	2 pkgs 3.4 oz instant vanilla pudding
1 pkg 8 oz cream cheese ,softened	2 1/2 cups cold milk

In a bowl, combine flour and sugar; cut in butter until crumbly. Stir in coconut and walnuts. Press into ungreased 9 X 12 baking dish. Bake at 350° for 15-18 minutes, until lightly browned. In a small bowl, beat cream cheese until fluffy. Add confectioner's sugar and beat until smooth. Fold in 1 cup whipped topping. Spread over cooled crust. Top with pie filling. Cover and chill. In microwave, melt chocolate chips and stir until smooth. In a large bowl, whisk milk and pudding mixes 2 minutes or until soft-set. Whisk pudding into chocolate mixture, whisking constantly. Pour over cherry filling. Chill 2 hours until set. Just before serving, spread remaining whipped topping over dessert.

### BREAD & BUTTER PUDDING

Jim Girling

A J Girling

6 -8 slices stale bread	3 Tbs brown sugar
2 eggs	- golden raisins
2 cups milk	- butter

Butter the bread generously & layer them butter side down in an 8 ' fry pan/ casserole. sprinkle generously with raisins. Cover with another layer of buttered bread. butter side down. Beat eggs, milk and sugar together and pour over the bread. Make sure everything is well soaked. Sprinkle with a little more sugar over the top and bake at 350°F for 30 minutes & serve. Variations include adding brandy or sherry to the milk, adding lemon zest or substituting fresh berries for the raisins or using cream in place of milk.

## DESSERTS

### CARROT CAKE

Wendy Nebelecky

2 c. white sugar  
1 1/2 c. vegetable oil  
3 eggs  
2 1/2 c. flour  
1/2 tsp. salt  
1 tsp. cinnamon  
1 tsp. baking soda  
2 c. carrots, grated

1 c. crushed pineapple, drained but  
juice saved  
1 tsp. vanilla  
1 c. chopped walnuts  
Icing: 1/4 c. butter, softened  
2 1/2 to 3 c. powdered sugar  
1 3-oz. cream cheese  
use reserved pineapple juice to blend

Beat sugar and oil until fluffy. Add eggs and blend well. Sift dry ingredients and add to creamed mixture. Fold in carrots, pineapple and nuts. Pur into a greased 9 X 13 pan. Bake at 350 degrees for 1 hour. When cooled, mix icing ingredients and spread on top of cake.

### CARROT CAKE

Roxanne Girling

1 1/2 cups oil  
2 cups sugar  
4 eggs  
2 cups flour  
2 tsp baking powder  
2 tsp baking soda

1/2 tsp ground cloves  
1/2 tsp nutmeg  
4 tsp cinnamon  
1 tsp salt  
4 cups grated carrots

Beat oil and sugar well. Add eggs one at a time beating well after each addition. Add dry ingredients, fold in carrots. Bake in greased funnel pan at 350° F for one hour.

#### Icing

1/4 cup butter  
4 oz. cream cheese

1 tsp vanilla  
1 cup icing sugar

Cream butter and cream cheese. Add vanilla and icing sugar. Put on cake after it is cold.

### CHAMELLA'S (Makes 3 Dozen)

Doug Clark  
Ada Lemma

5 lbs all purpose Flour  
2 cups of Sugar  
1 1/2 tsp of Salt  
1/2 tsp Baking Powder

1/2 tsp Baking Soda  
1/3 cup of Anise Seed  
1 quart White Port Wine  
2 cups oil

Heat oven to 375°. Mix all dry ingredients together and put in a circle on a pastry board or cutting board. Mix sweet white wine and oil together and blend

## DESSERTS

with dry ingredients gradually. Dough should be of soft consistency with no flour left. Make into donuts and/or braids and dab with an egg/water/sugar mixture for an outside gloss. Place on a well greased cookie sheet and bake for 20 minutes in a preheated oven of 375° F. Do not let them brown or if so, only slightly. Let cool and serve with red rose tea.

### CHEESECAKE (Serves 10)

Faith Clark  
Lillian Clark

#### Graham Cracker Crust:

1/3 cup sugar  
1/2 cup melted butter

2 cups graham cracker crumbs - 18  
full length crackers crushed up

Mix the ingredients together in a bowl and then press into the bottom of a 13 x 9 inch pan.

#### Cheesecake Filling:

2 - 8 oz packs of cream cheese  
1/2 cup sugar  
3 egg yolks

1 tsp vanilla  
- pinch of salt  
3 egg whites

Cream cheese should be at room temp. Mix the sugar, egg yolks, vanilla and salt until smooth and set aside. Make sure to reserve the egg whites for the next step. In another bowl, take the egg whites and beat with an electric mixer, just until firm. This works best with whites which are at room temperature, and with beaters and a bowl which are absolutely grease free. Fold the egg whites gently into the cream cheese mixture. Pour this mixture onto the graham cracker crust and bake at 350° F for approximately 25 minutes. Serve alone or with any fruit topping you wish.

### CHEESECAKE

Ruth Gleason

#### Graham Cracker Crust

1/4 cup sugar  
1/2 cup melted butter

1 1/4 cups graham cracker crumbs -  
18 full length crackers

Mix the ingredients together in a bowl and then press into the bottom and sides of a greased 9 inch round pan with deep dish sides. Bake in a 350° F oven for 8 minutes, Cool.

## DESSERTS

### First Layer

1 cup cream style cottage cheese      1/2 cup sugar  
8 oz packs of cream cheese      1 tsp vanilla  
2 eggs      1/4 tsp salt

Blend these ingredients until smooth. Pour into crust. Bake 350° F for about 20 minutes or until set.

### Second Top Layer

1 cup sour cream      4 Tbs sugar  
1 tsp vanilla

Blend these ingredients together and spread over top of cheesecake. Chill.

## CHOCOLATE NUT TORTE (Serves 10)

Doug Clark  
Lillian Clark

### CRUST:

1 cup all-purpose flour      1/4 lb butter (softened)  
1/2 cup walnuts (fine chop)      2 tsp sugar

### 1st FILLING

1 8-oz pack cream cheese      1 14-oz of whipped topping  
1 cup confectioner's sugar

### 2nd FILLING:

2 - 3 oz boxes cook & serve      3 1/2 cups whole milk  
chocolate pudding

Using package directions make the pudding and let it cool while working on the next steps. Mix together the crust ingredients, as if you were making a pie crust. Press into a 13 x 9 inch pan, and bake at 350°F for 15 minutes, or until golden brown. Let it cool. Mix together the 1st filling layer by beating together the cream cheese and confectioner's sugar. Remove 1 cup of whipped topping and fold it into the cream cheese mixture. (Reserve rest of whipped topping for final layer.) Spread this mixture onto the cooled crust. Pour the slightly cooled chocolate pudding on top to form the 2nd filling layer, then top with the remaining whipped topping for the final layer. Sprinkle more chopped

## DESSERTS

nuts & refrigerate for at least 5 hours.

## CHOCOLATE ZUCCHINI CAKE

Nancy Swiston

1/2 c. butter      4 TBS. cocoa powder  
1 3/4 c. white sugar      1 tsp. baking soda  
1/2 c. oil      1/2 c. milk  
2 eggs      1 tsp. vinegar  
1 tsp. vanilla      1 1/2 c. grated zucchini  
2 1/2 c. flour      1/2 c. chocolate chips (optional)  
1/2 tsp. salt

Cream together the butter, sugar and oil. Add eggs and vanilla and beat together with creamed mixture. Combine the dry ingredients. Combine the milk and vinegar and let set at least 5 minutes. Alternate the dry mixture and the sour milk into the creamed mixture. Add 1 1/2 c. grated zucchini to mixture. Add 1/2 c. chocolate chips if desired. Pour into a greased 9 X13 pan and bake for 50 minutes in a 325 degree oven.

## COFFEE CAKE

Nancy Swiston  
Sandy Gmerek

1/2 c. margarine      2 c. buttermilk  
2 c. white sugar      3 eggs  
1 tsp. vanilla      Topping: 4 tsp. butter, softened  
3 tsps. baking powder      3/4 c. flour  
1 tsp. baking soda      1/3 c. sugar  
4 c. flour

Mix margarine, sugar, vanilla and eggs till creamy. Add 2 cups flour and 1 c. buttermilk, baking soda and powder. Mix well. All balance of flour and buttermilk. Top with crumb topping mixture (butter, flour and sugar). Place in two 8 X 8 pans that are lightly greased. Bake at 350 degrees for 50 to 60 minutes.

## CRANBERRY BUNDT CAKE

Sandy Schnell

1 pkg. vanilla instant pudding      1/4 cup bourbon- optional  
1 box yellow cake mix      1 cup cranberry relish  
4 large eggs      1 1/4 cup powdered sugar  
1/4 cup vegetable oil      2 tablespoons orange juice.  
1/4 cup milk

Combine first 6 ingredients. Fold in cranberry relish and mix. Spray bundt pan. Bake 50-60 minutes at 350°. Let cool and glaze with 1 1/4 cup powdered

## DESSERTS

sugar mixed with 2 tablespoons of orange juice.

### CREAM CHEESE FROSTING

Judy Lilac

3 oz cream cheese  
½ cup butter or margarine

2 cups sifted 10 x sugar  
1 tsp vanilla

Mix room temperature cream cheese with butter. Add powdered sugar and mix well. Add vanilla

### CRUMB KUCHEN (CAKE)

Marilyn Foit

1 cup butter  
1 cup sugar  
1 cup light brown sugar  
3 cups flour  
2 eggs  
2/3 cup flour  
1/4 tsp. salt

1 tsp. baking soda  
1 tsp, baking powder  
1 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg  
1/2 tsp. allspice  
1 cup sour milk

Mix butter, sugars and 3 cups flour as for pie crust until mixture is fine and crumbly. Remove one cup of this. To remainder add eggs and stir until light and fluffy. Sift remaining dry ingredients together and add alternately with sour milk, beating until smooth after each addition. Pour into greased and floured pan 9 by 12 inches. Sprinkle with reserved crumbs and bake at 350 degrees for about 45 minutes or until cake tests done. Best served while still warm.

### DECADENT PEANUT BUTTER PIE

Nancy Swiston

1 prepared Chocolate cookie piecrust  
1 c. peanut butter  
8-oz. Cream cheese

1/2 c. white sugar  
4 1/2 c. Cool whip  
1 jar hot fudge topping

In medium bowl, beat together peanut butter, cream cheese and sugar. Gently fold in 3 cups of whipped topping. Spoon mixture into prepared pie shell. Using spatula spread to edges. Microwave fudge topping to cover filling, reserve small amount for drizzle. Refrigerate until serving. At the last minute spread remaining cool whip over fudge layer. Drizzle hot fudge and peanut butter to finish it off.

### DUMP CAKE

Nancy Swiston

1 21-oz. Can of Cherry Pie Filling  
1 stick of butter, thinly sliced

## DESSERTS

1 two layer pkg of Yellow Cake Mix  
1/2 cup nuts, chopped

1 Can 20oz Crushed Pineapple (with juice)

Spray a 9 X 13 pan with cooking spray. Preheat oven to 350 degrees. Layer in pan in order of ingredients listed (pineapple, pie filling and cake mix). Sprinkle nuts on top and dot with the thin slices of butter on the very top. Bake for 50 minutes or until golden brown. Serve warm or at room temperature.

### EASY APPLE PIE

Barb Cook

7 or 8 apples  
1 tsp. sugar  
1 tsp. cinnamon  
1 stick margarine (melted)

1 cup flour  
3/4 cup sugar  
1 egg

Spray pie pan with cooking spray. Peel and slice apples and put in pie plate. Mix sugar and cinnamon and sprinkle over apples. Now mix the melted margarine, flour, sugar, and egg together. Pour over apples and bake. Bake 350° 45 to 55 minutes. Also good with peaches.

### ECLAIR CAKE

Barb Cook

1 cup sugar  
dash of salt  
1/3 cup cocoa  
1/4 cup milk  
1 tsp. vanilla

1 stick margarine  
2 small french vanilla instant pudding  
2-3/4 cup milk  
8 oz. cool whip  
graham crackers

first make the frosting: combine sugar, salt, cocoa, 1/4 cup milk and bring to a boil - boil for 1 minute only; remove from stove and add vanilla and margarine; beat until thick enough to spread; butter 9 x 13 pan; line the bottom with graham crackers; mix pudding with 2-3/4 cup milk - beat at slow speed for 2 minutes; fold in cool whip; spread half of mixture on crackers; then another layer of crackers; spread rest of mixture and then another layer of crackers; spread frosting on top; chill overnight

### ENGLISH CHRISTMAS CAKE

Jim Girling  
A J Girling

1 cup butter  
2 cups brown sugar  
5 eggs  
2 cups raisins  
1 cup almonds, ground  
2 cups  
2 cups dried currents

2 cups dried cherries  
3 cups flour  
1/2 tsp baking soda  
1 1/2 tsp baking powder  
1 tsp cinnamon  
1 tsp cloves  
2 tsp all spice



## DESSERTS

2 cups dates

1/4 cup orange juice

Preheat the oven to 300° F. Grease an 8" square or 9" round cake pan and line with parchment paper. Cream together the butter or margarine and the brown sugar. Beat the egg yolks and add them to the butter mixture. Add the dried fruit and combine well. In another bowl, mix together the flour, baking powder and spices. Add to the batter and mix well. Beat the egg whites to stiff peaks and fold them into the batter. Pour into the prepared pan and bake for 2 to 2-1/2 hours or until a toothpick inserted into the center of the cake comes out clean. Remove from the oven and wait 30 minutes before removing the cake from the pan. Place the cake on a rack and let cool. Frost with royal icing or marzipan. As an option, soak dried fruit, in brandy, overnight.

### FESTIVE FRUIT CAKE

Jim Girling

A J Girling

1/2 cup butter

1/2 cup sugar

2 Tbs orange juice concentrate

1 tsp orange rind

1 egg

1/4 tsp almond extract

1 3/4 cups flour

1/2 tsp baking soda

1/4 tsp salt

2/3 cup mixed candied fruit

1/2 cup chopped walnuts

Take 1/4 cup of the flour and mix the fruit with it stirring it in a bowl until coated. In another bowl, cream butter and sugar. add orange juice & rind. Beat until well blended. Beat in egg until very well combined. Add Almond extract. Measure in flour, soda and salt, stirring to mix. Fold in fruit and nuts. scrape in to a greased 9 x 9 inch pan. Bake at 350°F for 20 minutes until it shows signs of pulling away from the sides of the pan. Cool. Cut into 36 squares. Frost or dust with powdered sugar.

### FOOL PROOF PIE CRUST

Jane Leiby

4 cups flour

1 teaspoon salt

1 egg, whole

1/2 cup water

1-3/4 cups shortening

1 tablespoon sugar

1 tablespoon vinegar

Mix flour, shortening, salt and sugar together with fork or pastry blender until crumbly. Beat egg, vinegar and water together and add to dry mixture. Make into 5 balls. Chill for 15 minutes. May be refrigerated for a week or frozen for 3 months if tightly wrapped in plastic.

### GRACE'S APPLE CHIP CAKE

Nancy Swiston

1 1/2 c. oil

1 tsp. salt

## DESSERTS

2 c. white sugar

2 eggs

3 c. chopped apples, peeled

1 c. chopped nuts

1 tsp. baking powder

1 tsp. baking soda

1 tsp. vanilla

3 c. flour

Blend together oil, sugar and eggs. Continue adding ingredients in order listed. Batter will be stiff. Spoon into 9 X 13 pan. Do not grease pan. Bake at 350 degrees for about 1 hour. Sprinkle powdered sugar on top when cool.

### ICED BANANA COOKIES

Denise Bender

3/4 cup shortening

3/4 cup brown sugar

1 egg

2 mashed bananas

1/2 tsp banana flavoring or vanilla

1/4 tsp salt

1 tsp baking soda

2 cups flour

Cream shortening and sugar, add egg, flavoring & bananas - beat well. Add dry ingredients. Drop by teaspoon onto greased cookie sheets. Bake 10 min. at 350° Icing: 6 Tbsp brown sugar, 4 Tbsp milk, 4 Tbsp margarine, 1/2 tsp vanilla, powdered sugar Combine first 3 ingredients and bring to a boil. Remove from heat and add enough powdered sugar to spread easily. Add vanilla.

### KENTUCKY BUTTER CAKE WITH BUTTER SAUCE

Joan Zorich

3 cups flour

2 cups white sugar

1 tsp salt

1 tsp baking powder

1/2 tsp baking soda

1 cup buttermilk

1 cup butter

2 tsp vanilla

4 eggs

Preheat oven to 325° F. Grease and flour 10 inch Bundt pan. In large bowl, mix flour, sugar, baking powder, baking soda, and salt. Blend in buttermilk, eggs, butter and vanilla. Beat three minutes at medium speed. Pour into pan. Bake 50-60 minutes or until a toothpick comes out clean. Prick holes in still warm cake. Pour sauce over cake. Cool, then remove from pan.

#### Butter Sauce

3/4 cup white sugar

1/3 cup butter

3 tablespoons water

2 tsp vanilla

In saucepan, combine sugar, butter, water and vanilla. Cook over medium heat to combine. Do NOT let boil. Keep warm and set aside. Increase sauce 1 1/2 times if desired.

## DESSERTS

### LIL'S PECAN PIE (Serves 8)

Doug Clark  
Lillian Clark

4 large eggs lightly beaten  
1 cup packed brown sugar  
1 cup light corn syrup

4 tablespoons melted butter  
1 1/2 cups pecan halves

Using a spoon and a large mixing bowl, combine all of the filling ingredients (except pecans) until well blended. Stir in the pecans. Pour this mixture into your pastry-lined pie plate, and crimp the edges as desired, (see Lil's Pie Crust in this book). Bake at 375° F for approximately 40-50 minutes, until slightly firm.

### LIL'S PIE CRUST (Serves 8)

Doug Clark  
Lillian Clark

2 cups flour  
1 cup Crisco

1/4 cup water  
1/4 teaspoon salt

Sift the all purpose flour, then remove 1/4 cup & mix it with the water & salt using a fork. Mix or "cut" the remaining flour with the Crisco using 2 knives. Once mixed, slowly add the flour and water mixture until the dough forms a ball. Do this mixing with your hands. Lightly flour the surface you will use for rolling, and then roll out half of the dough and place in a pie pan. Bake at 350° F for 15 Minutes for an unfilled pie shell or 400° F for an hour for fruit pies, unless otherwise stated by a given recipe.

### LIL'S BANANA CREAM PIE (Serves 8)

Doug Clark  
Lillian Clark

1 pie shell, baked & cooled  
1-2 ripe bananas  
1 - 14 oz tub of whipped topping

3 1/2 cups whole milk  
2 - 3 oz boxes of vanilla cook and  
serve pudding

Bake and cool the pie shell, (see Lil's Pie Crust in this book). Cook the pudding/pie filling according to package directions. Make sure to put a buttered piece of waxed paper on top of the cooling pudding to prevent a "skin" from forming. Slice the bananas, and put them neatly around the bottom of the pie shell. Pour the cooled vanilla pudding/pie filling on top of the bananas. Refrigerate for several hours or overnight. Just before serving, cover the pie with whipped topping. Serve and enjoy!

### MARbled PUMPKIN CAKE

Sandy Schnell

1 cup solid pack pumpkin  
3/4 cup sour cream

## DESSERTS

2 teaspoons cinnamon  
1 large box yellow cake mix  
4 eggs

1/4 cup granulated sugar  
1/2 cup vegetable oil  
1/4 cup water

Combine pumpkin and cinnamon in medium bowl. Combine eggs, cake mix, sour cream, sugar, oil, and water in larger bowl. Mix on high speed for 2 minutes. Stir 2 1/2 cups batter into pumpkin mixture. Alternately spoon plain and pumpkin batters into greased bundt pan. Bake at 375 degrees for 40 minutes. Cool in pan for 20 minutes, then remove. Dust with powdered sugar before serving.

### ORANGE BROWNIES

Ellen Church  
Valerie Stack

Cake:  
1 1/2 cups all purpose flour  
2 cups sugar  
2 sticks softened unsalted butter  
1 tsp salt  
1 tsp baking powder  
4 eggs  
1 tsp orange zest

1 tsp orange extract  
Frosting:  
8 oz cream cheese room temp  
1/2 stick softened unsalted butter  
2 tbs orange zest  
16 oz. (4 cups) powder sugar  
2 tbs fresh orange juice

Cake: Preheat oven to 325. Mix all ingredients and pour into a greased 9 x 13 GLASS dish. Bake at 325° for 30-35 minutes. Frosting: Mix ingredients together and spread on cooled cake. (Note: Only one orange is needed for all the zest & orange juice required in this recipe.)

### PEACH MELBA PIE

Joan Zorich

9 inch graham cracker pie crust  
18 large marshmallows or 2 cups mini  
marshmallows  
1/4 cup milk

1 cup heavy cream, whipped or 2  
cups Cool Whip  
3 cups sliced fresh peaches

Melt marshmallows in milk, then cool. Beat until smooth and fold in whipped cream. Fold in sliced peaches. Pour into crust and chill for several hours. You can double the recipe for a 9 x 13 pan.

### PEACHES AND CREAM CHEESE PIE

Sandy Schnell

3/4 cup flour  
1/2 tsp. salt  
3 tsp. butter  
1 tsp. baking powder

1 egg  
1/2 cup milk  
3 1/4 oz. pkg vanilla pudding  
1 15-20 oz. can peaches

## DESSERTS

Do not use instant pudding. Combine first 7 ingredients and pour into prepared 9 or 10" pie plate. Drain peaches well, reserve juice, & place peaches in circles over batter. Combine & spoon over batter: 1 8 oz. pkg. cream cheese, 1/2 cup sugar & 3 tbs. reserved juice Sprinkle sugar & cinnamon over TOP. Bake at 350°F for 35 minutes.

### PEAR & DRIED CHERRY PIE (Serves 8)

Karen E. Clark

#### Crust & Crumb Topping

1 pie crust, see Lil's pie crust	1/2 cup packed brown sugar
1 cup flour	1/4 tsp salt
1/2 cup rolled oats	8 Tbs salted butter

Preheat your oven to 375° F. Prepare your pie crust shell. To make the crumb topping, combine in a small bowl, the flour, oats, brown sugar and salt. Blend in the butter with fingers until coarse. Set aside.

#### Filling

3 ripe Bosc pears (3 cups)	1/4 tsp salt
1 1/2 Tbs fresh lemon juice	1/4 tsp cinnamon
2/3 cup sugar	1/8 tsp nutmeg
1/4 cup flour	3/4 cup dried tart cherries

To make the pie filling begin by peeling and slicing the pears. Toss them with lemon juice to prevent browning. Combine the sugar, flour, salt and spices in a small bowl, then add it to the pears. Stir gently and add in the dried tart cherries. Fill the pie shell with the pear and cherry mix. Top with the crumb topping and bake for approximately one hour.

### PHILADELPHIA-STYLE APPLE CAKE

Joan Zorich

6 cups peeled and thinly sliced Granny Smith apples[3 large]	1 tbs baking powder
1 1/2 cups, plus 5 tbs granulated sugar, divided	1/2 tsp salt
4 tsp's cinnamon	4 eggs
3 cups flour	1/2 cup light brown sugar
	1/2 cup orange juice
	2 1/2 teas vanilla extract

1. Preheat oven to 350F. Grease, sugar and flour a 10-in. Bundt or tube pan. [Be sure to grease the bundt pan really well. and avoid cooking spray as it could cause the cake to stick] 2. Combine apple slices with 5 tbs. granulated

## DESSERTS

sugar and cinnamon, set aside. 3. Combine flour, baking powder and salt in a bowl and set aside. 4. Beat eggs with remaining granulated sugar and brown sugar. Add vegetable oil, orange juice and vanilla, beat well. Gradually blend in flour mixture and until well blended [about one minute] 5. Pour one third of the batter into the pan. Top with half the apple slices, draining off any liquid. Pour in half the remaining batter and top with remaining apple slices. Top with remaining batter, making sure the apples are covered. 6. Bake 55 to 60 min's., until the top turns golden brown and a knife inserted near the center comes out clean. LET cool 10 min's. in pan. Turn out onto a wire rack and let cool completely. Serves 16

### PINK PUDDING

Marilyn Foit

2 sm. or 1 lg. pkg. red Jello	1 pint vanilla ice cream
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Make jello as per pkg. directions. Chill until it begins to thicken. Slightly soften ice cream & spoon into gelatin. Beat with electric mixer or hand-held egg beater until well mixed and foamy. Pour into 9" x 13" glass baking dish. Chill until set. Get creative! Top with a layer of unfrozen Cool Whip & decorate with maraschino cherries, sprinkles, nuts, M & M's, chocolate chips, or whatever you like. This is an easy, fun recipe that kids can make. Try other flavors of Jello, such as orange topped with Mandarin orange slices.

### PRALINE PUMPKIN DESSERT

Wendy Nebelecky

1 can 15 oz pumpkin, not pie mix	1 box golden vanilla cake mix
1 can 12 oz evaporated milk	1 1/2 cups chopped pecans or walnuts
3 eggs	3/4 cup butter, melted
1 cup sugar	Whipped cream, if desired
4 tsp pumpkin pie spice	

Heat oven to 350°F. Grease or spray bottom and sides of 13 x 9" pan. In medium bowl, beat pumpkin, milk, eggs, sugar and pumpkin pie spice with wire whisk until smooth. Pour into pan. Sprinkle dry cake mix over pumpkin mixture. Sprinkle with pecans. Pour melted butter evenly over top. Bake 50 to 60 minutes or until knife inserted in center comes out clean. Cool 30 minutes. Serve warm or chilled with dollop of whipped cream. Store covered in refrigerator.

### PUMPKIN SQUARES

Judy Lilac

4 eggs	2 tsp baking powder
1 2/3 cup granulated sugar	2 tsp cinnamon
1 cup cooking oil	1 tsp salt
1 16 oz can pumpkin	1 tsp baking soda
2 cups flour	

## DESSERTS

Beat eggs on high speed while measuring the next 3 ingredients. Combine oil, pumpkin, and sugar with eggs. Beat until light and fluffy. Combine dry ingredients and add to preceding mixture. Spread in a lightly greased 11 x 15 inch pan and bake at 350° for 20 to 30 minutes. Cool and frost with Cream Cheese Frosting. Cut into 24 squares.

### PUMPKIN SQUARES

Nancy Swiston  
Ann Jacobs

Crust:	1 can evaporated milk, 12 oz
1/2 cup butter, softened	1/2 tsp salt
1 cup flour	1/2 tsp. ginger
1/2 cup packed brown sugar	1 tsp cinnamon
1/2 cup quick cook oats	Topping:
Filling:	2 Tbs, butter softened
1 can pumpkin (2 cups)	1/2 cup flour
2 eggs	1/2 cup packed brown sugar
3/4 cup sugar	1/4 to 1/2 c. nuts, optional

Mix together the first 4 ingredients till crumbly and then pat into the bottom of a 9 X 13 pan. Bake at 350 degrees for 15 minutes until lightly browned. Combine pumpkin, eggs, milk, salt, sugar, ginger and cinnamon. Mix well. Pour into baked crust, return to 350 degree oven for 20 minutes. Mix together the last topping ingredients of butter, flour, brown sugar and nuts (walnuts or pecans). Crumble over top of pumpkin and return to oven for 15 to 20 minutes (at 350) until set. Remove from oven and cool. Serve with whipped cream or whipped topping.

### QUICK CHOCOLATE BANANA CAKE

Nancy Swiston

2 ripe bananas	1 c. sour cream
1 pkg chocolate cake mix (w/pudding)	1/4 c. oil
3 eggs	1/4 c. water

Combine all ingredients and beat for 2 minutes. Place in bundt pan for 50 minutes at 350 degrees. Let cake stand in pan for 10 minutes before removing.

### RICE PUDDING (Serves 6)

Karen E. Clark

1 cup rice	4 egg yolks
2 cups water	5 cups milk
1 cup sugar	2 Tbs lemon juice

## DESSERTS

2 Tbs cornstarch	1 cup raisins
- pinch of salt	

Mix rice and water in a saucepan. Heat to boiling - stirring once or twice. Reduce heat; cover and simmer 14 minutes without removing cover. All water should be absorbed. Heat oven to 350°F. Mix sugar, cornstarch, and salt. In another bowl, beat egg yolks slightly and add milk. Beat egg yolk mixture into sugar mixture with a hand beater or spoon. Stir in the cooked rice, lemon juice, and raisins. Pour into an un-greased casserole dish - 1 1/2 quart. Place the casserole dish in a square pan (9 x 9 x 2") on the middle oven rack. Pour very hot water into the square pan. (This serves as a warm water bath). Bake, stirring occasionally, until pudding is creamy and most of the liquid is absorbed, about 1 1/2 hours. Remove from oven and serve warm or cold.

### RITA'S CAKE

Nancy Swiston  
Isa Soderlund

1 pkg. yellow cake mix	topping:
1 can 11.5 oz. mandarin oranges	8-oz. Cool Whip
3/4 cup oil	1 large can crushed pineapple
3 eggs	1 sm. pkg. instant vanilla pudding

Mix together cake mix, oranges (juice and all), oil and eggs. Beat with electric mixer for 2 to 3 minutes. Grease bottom only of a 9 X 13 pan. Bake at 350 degrees for 35 minutes. Cool cake. Mix up topping, Fold together the cool whip, pineapple (juice and all) and pudding. Spread on top of cake. Refrigerate.

### SLOW COOKER RICE PUDDING

Judy Lilac

1 cup white uncooked rice	1 1/2 cups milk
1 cup sugar	2 tsp vanilla
8 cups milk	1/4 tsp salt
3 eggs	nutmeg or cinnamon

In a slow cooker, mix together rice, sugar, and 8 cups of milk. Cook on high for 3 hours. Beat together eggs, 1/1/2 cups milk, vanilla, and salt. Cook on high 25-30 minutes. Sprinkle with nutmeg or cinnamon. serve warm.

### TOLL HOUSE PIE

Sandy Schnell

2 eggs	1 cup butter- melted
1/2 cup flour	1 cup walnuts- chopped
1/2 cup sugar	1 cup chocolate chips
1/2 cup brown sugar	1 pre-baked pie shell

## DESSERTS

Mix ingredients- pour into baked pie shell- Bake 325\* 1 hour Top with ice cream!

### TOMATO SOUP CAKE

Barb Cook

1 cup sugar	1 tsp. baking powder
2 tablespoons butter or margarine	1-1/2 cups flour
1 egg (beaten)	1 tsp. baking soda
1 tsp. vanilla	1 can tomato soup
1-1/2 tsp. cinnamon	

cream butter or margarine, sugar, and egg; add vanilla and tomato soup; combine dry ingredients and add to mixture; bake at 350 for 45 minutes; double recipe for 13 x 9 pan; cream cheese frosting tastes good on top

### TOPAZ TAPIOCA

Barb Cook

3 large apples	3/4 tsp. salt
2 Tsp butter or margarine	2 Tablespoon lemon juice
1/2 cup tapioca	2-1/4 cup water
1 cup brown sugar	

pare and slice apples thin - arrange apples in rows in 9 x 9 x 2 baking dish; dot with butter; in saucepan - combine tapioca, brown sugar, salt, lemon juice, and water; bring to boil stirring constantly; pour hot tapioca mixture over apples; bake at 375 for 20 minutes serve hot or warm

### VEGETABLES ROASTED

Sharon Moore

1 head cauliflower	1/4 to 1/2 cup Parmesan cheese
1 large bunch broccoli	1/4 to 1/2 cup Bread crumbs
1 bag baby carrots	- fresh parsley
1 pkg mushrooms	- Salt, pepper, Italian seasoning,
2 small onions, quartered	garlic powder to taste
1/4 to 1/2 cup olive oil	

Recipe can be used with cauliflower or broccoli alone or can also add parsnips, turnips or other root vegetables. Cut up cauliflower and broccoli. Not too large. Leave mushrooms whole, (buttons or baby portabello), quarter couple onions. Put all veggies in large mixing bowl. Season and add chopped parsley to veggies, pour olive oil on veggies and mix. Use large cookie sheet with sides or low side roasting pan. Spread evenly with stems up first, stir every 10 minutes or as they start to brown. Roast 425°F, upper oven rack for 20 - 35 minutes or so. Fork tender as desired. Sprinkle Parmesan or other grated/shredded cheese (fontina, asiago, Swiss or favored cheese) and bread crumbs last 5 minutes. Remove and serve.

## DESSERTS

### VIENNESE CHOCOLATE PIE (Makes 3 Pies)

Doug Clark  
Frannie Clark

1 - 12 oz bag chocolate chips	5 - 1/2 pints heavy cream
2 - 8 oz packs cream cheese	1/2 cup sugar
1 Tbs instant coffee	3 pie shells (chocolate gram cracker)
2 Tbs vanilla	

Melt chocolate chips in a double boiler. Add diced cream cheese & mix. Add coffee & vanilla... beat at medium speed until velvety smooth. Set aside to cool. Whip cream until still... add 1/2 cup of sugar gradually and blend while whipping cream. Fold chocolate mixture that has cooled, into whipped cream until all is well blended. Pile filling lightly into cooled pie shells, (of your choice), & refrigerate over night to allow pie filling to set up. Makes three 8 inch pies. Pies can be frozen & freeze quite well. If using store bought crusts, simply invert plastic crust cover, pinch sides closed, and refrigerate. After pies have set up over night, either serve or freeze.

### ZUCCHINI CAKE (Serves 12)

Hope Clark  
Ada Lemma

#### Wet Ingredients

2 1/2 cups of Sugar	2 cups Zucchini (peeled & grated)
3 Eggs (slightly beaten)	1 teaspoon Vanilla
1 cup of Oil	3 cups of all purpose Flour

Mix together and add the following:

3 cups of all purpose Flour	1 teaspoon Baking Soda
1 teaspoons of Salt	1/4 teaspoons Baking Powder
2 teaspoons of Cinnamon	1/2 cup of Walnuts

Sift dry ingredients and add to top mixture. Mix well but do not beat. Bake at 325 degrees for 1 hour and 20 minutes in a 13 x 9" baking pan or in a loaf pan for 1 hr.

### ZUCCHINI CHOCOLATE LOAF PAN CAKE

Aleshia Anderson

2 1/2 C. flour	1 C. chopped nuts
1 1/2 tsp baking powder	1/2 C. cocoa
1 tsp salt	1 1/2 tsp baking soda
1/4 C. oil	2 tsp cinnamon
1 C. white sugar	1 C. brown sugar

## DESSERTS

2 C. grated zucchini (peeled or  
unpeeled, take out seeds)      2 tsp. vanilla  
1/2 C. milk                              3 eggs

Blend dry ingredients. Grease loaf pans. Beat oil, sugar and eggs. Add vanilla and zucchini. Add dry ingredients alternately with milk. Bake at 350° F for one hour.

## COOKIES & CANDY

### COOKIES & CANDY

#### AUNT MARY'S BUTTERSCOTH BROWNIES

Nancy Swiston

1/3 c. oil                                      1 tsp. baking powder  
1 c. brown sugar                          1/4 tsp. salt  
1 egg    1 tsp. vanilla  
3/4 c. flour                                  1/2 c. chopped nuts

Combine oil and sugar, add egg. Add vanilla. Add dry ingredients and nuts. Put in greased 8 X 8 pan. Bake at 375 degrees for 20 to 25 minutes.

#### AUNT MARY'S SNOWBALLS

Nancy Swiston

3/4 c. shortening                          1/4 tsp. salt  
1/2 c. powdered sugar                  2 1/4 c. flour  
1 tsp. vanilla                              1/2 c. chopped nuts

Cream shortening and sugar. Add vanilla, salt, and flour. Stir in chopped nuts. Chill. Roll in balls and place on cookie sheet. Bake at 300 degrees for 10 to 15 minutes. Roll in powdered sugar after they are cooled.

#### BROWNIES WITH PEANUT BUTTER FUDGE FROSTING

Nancy Swiston

1 19-oz. Brownie mix                      1 14-oz. can sweetened condensed  
1 c. peanut butter chips                  milk  
1/2 c. butter (I substituted 1/4 c.  
peanut butter and 1/4 c. butter)

Bake brownies according to directions. Allow them to cool completely in the pan. In medium saucepan, over low heat, melt peanut butter chips and butter, stirring constantly. Remove from the heat and stir in the milk. Spread over brownies and chill until frosting is set. Cut into squares and serve.

#### CHEWY BROWNIE COOKIES

Jane Leiby  
David Leiby

2/3 cup Margarine, softened              1 1/2 cups flour  
1 1/2 cups brown sugar, packed        1/3 cup baking cocoa  
1 tsp water                                  1/2 tsp. salt  
1 tsp vanilla extract                      2 cups semisweet chocolate chips  
2 whole eggs                                1/2 cups chopped walnuts, optional

## COOKIES & CANDY

In a large mixing bowl, cream margarine, sugar, water and vanilla. Beat eggs. Combine flour, cocoa, salt and baking soda. Gradually add to creamed mixture and beat just until blended. Stir in chocolate chips and nuts if desired. Drop by rounded teaspoonful 2 inches apart on ungreased baking sheets. Bake at 375 ° for 7-9 minutes. Do not overbake. Cool 2 minutes before removing to wire rack. Sprinkle with confectioner's sugar. YIELD 3 1/2 dozen

### DATE & NUT ROLL (Serves 10)

Doug Clark  
Sophie Talgifarri

#### Filling:

1 lb dates, cut up	1 12 oz jar of peach jam
1/2 cup water	1 lb walnuts chopped
3/4 cup sugar	

Cook dates, water and sugar until thick. Than add jam and nuts. When cooled, add to rolled out dough.

#### Dough:

6 cups flour	1 lb Crisco
1 cup sugar	1 cup orange juice
1 tsp baking powder	4 egg yolks

Add flour, sugar, baking soda, and baking powder together and cut in Crisco. Beat egg yolks and then add to orange juice. Add the liquids to the solid mixture for a nice soft dough, similar to pie dough. Roll out dough, add filling, then make into 2-3 long log shaped loaves and brush with beaten egg whites. Bake at 375°F for 15 to 20 minutes. Cool and serve in slices or freeze whole roll.

### ELEGANT TOFFEE

Ellen Church

1 c. unblanched whole almonds	¼ tsp. Salt
1 c. butter (may be half margarine)	1 (12-oz package) real milk chocolate
1 c. sugar	2 generous cups finely ground Walnuts
1/2 tsp. Vanilla	

On a foil lined baking sheet arrange almonds in a single layer over an area measuring 12 x 7 inches; set aside. In a heavy 2-quart saucepan combine butter, sugar, vanilla, and salt. Cook over high heat, stirring constantly with a clean, dry wooden spoon till butter is melted. Continue cooking and stirring for 5 to 7 minutes or until candy is the color of unblanched almonds. Immediately pour candy, without scraping pan, over almonds, covering all nuts. Cool completely. Meanwhile, in the top part of a double boiler, melt chocolate over

## COOKIES & CANDY

hot (not boiling) water. (Or, melt in a heavy saucepan over low heat, or in a microwave oven in a 1-cup glass measure, uncovered, on, 100% power (high) for 1 to 2 minutes or until chocolate is soft enough to stir smooth, stirring every minute.) Break toffee into large pieces. Remove top part of double boiler containing chocolate to work surface. Place ground walnuts in a large bowl near the chocolate. Using a fork, dip each piece of toffee in the melted chocolate, spreading chocolate over toffee in a thin, even layer. Scrape off excess chocolate with another fork. Using 2 other forks, coat each piece very lightly with ground walnuts. Place on foil or waxed paper to set. Break into serving-size pieces. Store in a tightly covered container in the refrigerator. Makes 2 pounds or 25 pieces.

### FORGOTTEN COOKIES

Grace Stone

2 large egg whites	1 cup chocolates chips
3/4 cups sugar	1 cup chopped or diced walnuts

HEAT OVEN TO 350 .Line cookie sheet with wax paper. Beat egg white until stiff. Gradually add sugar, beating well. Add chocolates chips and nuts. Drop by spoonfuls . Place in oven TURN OFF HEAT Let cookies remain in oven 4 to 6 hours until's oven is cold or even overnight

### GRANDMA BEUTNER'S CUT OUT COOKIES

Nancy Swiston

1/2 c. butter	1/2 tsp. vanilla
1/2 c. white sugar	1 egg, beaten
1/2 tsp. soda dissolved in 2 TBSP. milk	1 pinch salt
	2 1/2 c. flour

Cream butter and sugar, beat in egg. Add milk in which soda has been dissolved. Add vanilla, flour and salt. Chill. Roll to 1/8-in thickness. Bake at 350 degrees until lightly browned.

### KIFLI

(Makes 5 dozen)

Doug Clark  
Mary Borsick

#### Dough:

4 cups flour	4 egg yolks, beaten
2 cups margarine	1 cup sour cream

Put flour in a bowl. Cut in margarine. Add egg yolks and sour cream. Stir. Knead on floured surface until it can be shaped into a ball. Refrigerate.

## COOKIES & CANDY

Filling:

1 1/4 lb ground walnuts	1 tbs almond extract
1 cup sugar	1 beaten egg (for egg wash)
1/2 cup milk	Confectioner's sugar

In a food processor chop nuts very fine. Add sugar, milk, almond extract. Blend into a paste. Roll out dough on a floured surface 1/4 at a time to 1/8" thickness. Cut into 2" squares. Put 1 teaspoon of filling in the center of the square. Overlap 1 set of opposite corners of the dough and pinch edges to form a blanket around the filling so that you can still see the filling on either end of the cookie. Brush with beaten egg. Bake at 375°F 10-12 min. or until golden. Roll in confectioner's sugar when cool.

### MAINE POTATO CANDY

Jane Leiby

4 cups confectioner's sugar	1 1/2 teaspoon vanilla extract
4 cups flaked coconut	1/2 teaspoon salt
3/4 cup mashed potatoes	1 lb. dark candy coating

In a large bowl, combine sugar, coconut, potatoes (without added milk or butter can use instant), vanilla and salt; mix well line 9 inch square pan with foil. butter foil. Spread coconut mixture into pan. Cover and refrigerate overnight. cut into 2 in x 1 in, rectangles. cover and freeze. Melt candy coating. Dip bars in coating, place on wax ed paper to harden. store in an airtight container.

### NEIMAN MARCUS CHOCOLATE CHIP OATMEAL

Anthony Anderson

2 cups butter	4 cups flour
2 tsp baking soda	2 cups sugar
5 cups blended oatmeal**	24 oz. chocolate chips
8 oz. chocolate bar, grated	1 tsp salt
2 tsp baking powder	4 eggs
2 tsp vanilla	3 cups chopped nuts (optional)

\*\* measure oatmeal and blend in a blender to a fine powder. Cream butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, chocolate bar and nuts. Roll into balls and place 2 inches apart on cookie sheet. Bake for 10 minutes at 375°. Makes 112 cookies. Recipe may be halved.

## COOKIES & CANDY

### NOODLE CLUSTERS

Beverly Browning

6 oz. pkg semi-sweet chocolate chips	6 oz. pkg. butterscotch chips
1 cup peanuts (optional)	3 1/2 cups chow mien noodles

Melt chips in double boiler, remove from heat. Stir in chow mien noodles. Drop spoonfuls onto wax paper. Let harden for 15 minutes.

### NORMA PETER'S FAMOUS CINNAMON STICK COOKIES

Nancy Swiston  
Kathy Peter

1 c. white sugar	2 eggs, beaten
3/4 c. butter	1 c. chopped walnuts
1 c. brown sugar	1 tsp. baking soda
2 TBSP. ground cinnamon	3 c. flour
1/2 tsp. salt	1 tsp. vanilla

Cream butter and sugars. Add remaining ingredients and mix until well blended. pack in a bread pan lined with waxed paper. Chill dough overnight in refrigerator. Slice into thin "sticks" (cookies tend to expand when baking) and place on ungreased cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cool slightly and remove to racks.

### OATMEAL CARMELITAS

Jane Leiby  
Kari Leiby

2 cups flour	filling
2 cups quick-cooking oats	1 jar Caramel ice cream topping
1 1/2 cups brown sugar packed	3 tablespoons flour
1 1/2 cups butter softened	1 cup chocolate chips [6 oz.]
1 teaspoon baking soda	1/2 cup nuts
1/2 teaspoon salt	

heat oven 350°, grease 13 x 9 in. pan with shortening or non-sticking cooking spray. In large bowl, beat base ingredient on low speed until crumbly. Reserve half of crumb mixture [3 cups] for topping press remaining crumb mixture in bottom of pan. bake 10 mins. Meanwhile, in small bowl, stir together caramel topping and 3 tablespoon of flour. sprinkle chocolate chip and nut over partially baked base Drizzle evenly with caramel mixture, sprinkle with reserved crumb. bake 18-22 mins. or longer until golden brown. cool about 1 hour. refrigerate 1-2 hours until filling is set. store in tightly covered container yield 36 bars

### OATMEAL CUT-OUT COOKIES

Marilyn Foit

1 cup white sugar	1 cup walnuts (chopped finely)
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## COOKIES & CANDY

1 cup brown sugar (packed)  
1 cup shortening (butter is best - not margarine)  
2 eggs  
3 cups oatmeal (uncooked)  
1-1/2 cups flour

1/2 tsp. baking soda  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 tsp. vanilla  
1 tsp. nutmeg  
1 tsp. cinnamon

Blend sugars with shortening, add eggs and mix, then oatmeal, flour & remaining ingredients. Add nuts last. If dough is sticky, more flour is needed. Flour cutting surface, roll a portion of dough 1/4 in. thick, cut out Christmas shapes and bake at 350 degrees until just beginning to get golden around edges. Slightly underdone is chewy and better than brown. Icing or decorations are optional. Cookies are fine without.

### ORANGE AND LEMON COOKIES

Fanny Carpenter

1 cup Crisco  
1 cup granulated sugar  
2 eggs  
1 cup milk  
1 teaspoon lemon extract

1 orange rind, grated and the juice of the orange  
4 1/2 cups flour  
2 teaspoons baking powder  
1-teaspoon baking soda

Cream shortening, add sugar, mix well, and add eggs. Add lemon extract, orange juice and orange rind. Alternate dry ingredients and milk. Dough will be very soft. Drop by teaspoons onto lightly greased cookie sheet. Bake at 360° for 10-12 minutes until light brown. Do not over bake. Frost when cool. Frosting: Cream two tablespoons butter. Blend in 2 cups sifted confectioners sugar, mixing well. Add 2 to 4 tablespoons cream, a little at a time, and 1 tsp vanilla. Blend well.

### ORANGE CHESS BARS

Nancy Swiston

crust:  
1 pkg Orange cake mix  
1/2 c. oil  
1/3 c. chopped pecans

topping: 1 lb. powdered sugar  
1 (8-oz.) pkg. cream cheese  
2 eggs  
2 tsp. grated orange peel

Preheat oven to 350 degrees. Grease 9 X 13 pan. For crust, combine Duncan Hines orange cake mix, oil and pecans (mixture will be crumbly) and press in bottom of pan. For topping, combine powdered sugar and cream cheese in large bowl. Beat at low until blended. Add eggs and peel, beat at low speed. Pour over crust. Bake 30 to 35 minutes or until set. Cool. Refrigerate. Cut and serve.

## COOKIES & CANDY

### ORANGE DROP COOKIES

Beverly Browning

1 cup shortening  
2 cups sugar  
2 eggs  
1 cup milk  
1 tsp baking soda

1 tsp baking powder  
4 1/2 cups flour  
Grated rind & juice of 2 oranges  
walnuts if desired

Cream shortening, sugar & eggs. Combine flour, baking soda & baking powder in small bowl. Alternate flour mixture and milk. Add orange juice and the grated rind. Add nuts if desired. Drop by 1/2 tablespoon onto cookie sheet. Bake at 375° for 15 min.

### ORANGE-CRANBERRY COOKIES

Ruth Gleason

3/4 cups sugar  
3/4 cups packed brown sugar  
1 cup softened butter  
1 egg  
1 orange rind, grated  
2 3/4 cup flour

1 tsp baking soda  
1/2 tsp salt  
1 cup chopped pecans  
1 cup dried cranberries  
12 oz pkg butterscotch chips

In large bowl stir together sugar and butter. Stir in flour, baking soda and salt. Dough will be stiff. Stir in nuts, dried cranberries and butterscotch chips. Drop by tablespoonfuls about 2 inches apart onto ungreased cookies sheets. Bake 10 min. at 375°F. Cool slightly, Remove from cookie sheet and cool completely.

### OREO TRUFFLES

Jane Leiby

1 18 0. pkg. chocolate sandwich cookies with white filling, finely crush

1 8 0. pkg. cream cheese, softened  
1 lb white baking chocolate or milk chocolate, melted

In large mixing bowl combine crushed cookies and cream cheese. Beat with mixer on low speed until well blended. form 1 inch balls by hand. Dip balls in chocolate place on baking sheet covered with waxed paper. Refrigerate 1 hour or until firm. to store,cover and refrigerate. makes 50 truffles

### PEANUT BUTTER CEREAL BARS

Connor D. Clark  
Karen E. Clark

1 cup sugar  
1 cup Karo syrup (light)  
- Dash of Salt

2 cups creamy Peanut Butter  
5 cups Rice Krispies  
1 - 12 oz bag chocolate chips

## COOKIES & CANDY

In a large pot, bring just to a boil then remove from heat: 1 cup Karo syrup, 1 cup sugar, and dash of salt. After taking pot off heat, add peanut butter. Stir until it's melted together with the sugar and karo syrup. Stir in 5 cups of Rice Krispies cereal until completely mixed. Press mixture into a cookie sheet. (The mix will fill the entire cookie sheet.) Open the bag of chocolate chips and sprinkle evenly over the entire pan. The heat from the mixture should melt the chocolate chips. When they are soft, use a spatula to spread the chocolate over the entire pan of treats. Then put the pan in the refrigerator until the chocolate firms up. If preferred and you don't mind dirtying another bowl, melt the chocolate chips in the microwave and then spread them on top of the cookie tray full of treats. Using a firm knife, cut the tray into squares 8 x 4 = 32 squares. DO NOT use reduced or fat free peanut butter. The cookies turn out hard as bricks.

### PEANUT BUTTER SWIRL BROWNIES

Nancy Swiston

3 oz pkg cream cheese	1/2 c. vegetable oil
1/3 c. peanut butter	2 eggs
1/4 c. white sugar	frosting:
1 egg	1/4 c. butter, softened
1/2 c. peanuts, chopped	1/2 c. peanut butter
19.8 oz pkg brownie mix	1 1/2 c. powdered sugar
2 Tbs water	1/4 c. milk

Heat oven to 350 degrees. Grease bottom only of 13 X 9 pan. In small bowl blend cream cheese, peanut butter, white sugar and 1 egg. Stir in peanuts and set aside. In large bowl, mix brownie mix, water, oil and 2 eggs. Beat with a wooden spoon or 50 strokes. Spread half batter into pan. Drop peanut butter filling by tablespoons over brownie batter. Spoon remaining brownie batter over filling. Pull a knife through the batter in wide curves, turn pan and repeat for marbled effect. Bake at 350 degrees for 30 minutes. Cool completely and mix frosting ingredients and frost. Cut into bars. Store covered in refrigerator.

### PEPPARKAKOR

Ruth Gleason

1/2 cups butter softened	1 1/2 tsp cinnamon
1/2 cup packed brown sugar	1 1/2 tsp ginger
1/4 cup molasses	1 tsp ground cloves
2 tsp grated orange rind	1 tsp baking soda
1 eggs	1 cup raisins
2 cup flour	

In a large bowl beat butter, brown sugar and molasses, beat in egg. Add flour, spices and baking soda. Stir in raisins. Drop by tablespoonfuls 2 inches apart on a ungreased cookie sheets. Bake at 375°F for 10 minutes. Cool slightly.

## COOKIES & CANDY

Remove from pan and cool completely.

### PUMPKIN BARS

Nancy Swiston

1/4 c. Miracle Whip	3 eggs
1 pkg. Spice cake mix	sifted powdered sugar, frosting, gum
1 can (16-oz.) pumpkin	drops

Mix first four ingredients in large bowl at medium speed until blended. Pour into greased 15 1/2 X 10 X 1" pan. Bake at 350 degrees for 18 to 20 minutes or until edges pull away from side of pan. Cool. Sprinkle with powdered sugar. Cut into bars. Decorate with frosting and gum drops.

### SANTA'S SNICKERS BRAND SURPRISES

Beverly Browning

2 sticks butter (softened)	1 tsp. vanilla
1 cup creamy peanut butter	3 1/2 cups flour
1 cup light brown sugar	1 tsp baking soda
1 cup sugar	1/2 tsp salt
2 eggs	13 oz pkg Snickers Brand mini's

1. Combine the butter, peanut butter, and sugars using a mixer on medium to low speed until light & fluffy. 2. Slowly add eggs & vanilla until thoroughly combined. Then mix in flour, salt & baking soda. 3. Cover and chill dough for 2-3 hours. 4. Unwrap all the Snickers Brand Miniatures. 5. Remove dough from fridge. Divide into 1 tablespoon size pieces of dough & flatten. 6. Place a Snickers Brand Miniature in the center of each piece of dough. 7. Form the dough into a ball around each Snickers. 8. Place on a greased cookie sheet and bake at 300° for 10-12 min. 9. Let cookies cool on baking rack or wax paper. Spruce up Santa's surprise with powdered sugar and drizzle melted Dove Brand Chocolate Gifts over of the top of each cookie. (Makes about 2 dozen cookies)

### SOUR CREAM JUMBLES (Makes 25 Cookies)

Doug Clark  
Eleanor Richards

3 1/3 cups of Flour (sifted)	1 1/3 cups of Sugar
1/2 tsp Baking Soda	2/3 cup of Crisco
2 tsp Baking Powder	1 cup Sour Cream
1 tsp of Salt	2 large Eggs (Beaten)

Mix all dry ingredients together and then cut in the Crisco & Sour Cream. Add the Eggs and mix into dough, (you may want to use your hands at this point). The dough will be very sticky. Using a tablespoon, place a heaping spoonful of dough on a greased cookie sheet about 2" apart, (you should be able to fit

## COOKIES & CANDY

8 drops of dough per cookie sheet). Bake at 350F for 15 min. until cookies are slightly brown around the edges. Remove from oven & let cool before frosting with butter cream frosting.

### STRAWBERRY MARZIPAN BARS

Jane Leiby

Kari Leiby

crumb mixture	1/8 tsp. salt
1 1/4 cups flour	1/2 tsp almond extract
1/3 cup firmly pack Lt brown sugar	3/4 cup strawberry preserves 18 0. jar
1/2 cup butter,softened	will make 2 batches
filling	glaze
3/4 cup flour	3/4 cup confectioner sugar
1/2 cup firmly packed light brown sugar	2 TB milk
1/4 cup butter, softened	1 tsp almond extract

grease and flour 9 in. sq baking pan. In 1 1/2 qt. bowl combine all crumb mixture . Beat at low speed,, scraping side of bowl often. until mixture is crumbly[1-2 min's]. Press into prepared pan. bake near center Of 350 deg. oven for 15-20 min's or until edge are lightly browned. Meanwhile in same bowl combine all filling ingredients except preserves. Beat at low speed scraping side of bowl often, until well mixed . set side spread preserves to within 1/2 in. from edge of hot crust. Sprinkle reserved filling ingredient over preserves. Return to oven continue baking for 20-25 min's or until edges are lightly browned. Meanwhile ,in small bowl combine all glaze ingredients stir until smooth. cool bars completely, drizzle glaze over bars. cut into bars Yield 3 dozen

### TASSIES (Makes 4 dozen)

Doug Clark

Lillian Clark

Nancy Swiston

Dough:

1 cup butter	2 1/2 cups of flour
1 8 oz pack of cream cheese	

Cream margarine & cream cheese together. Slowly add flour. Mix well & chill at least 1 hour. Spray the tin with cooking spray. Break off pieces like large marbles. Press into small muffin tins; (line bottom and sides about 1/8" thick with dough).

Filling:

## COOKIES & CANDY

4 beaten eggs	1/2 tsp salt
2 cups light brown sugar	- whole pecans
2 tbs melted margarine, cooled	- powdered sugar
1 tsp vanilla	

Crush 1 nut in each little cup. Combine filling ingredients with a mixer and fill each shell 3/4 full. Bake at 350F for 15 min., then turn oven to 250F and bake another 10 min. Remove tarts by loosening edges with a sharp knife. Sprinkle with powdered sugar.

### TRADERS COOKIES

Grace Stone

Sally Getty's favorite

1 1/2 Cups sugar	1 tsp vanilla
1/2 cup cocoa	1/2 cup peanut butter
1/4 lb margarine	3 1/2 cups oatmeal
1/2 cup milk	1 cup raisins

Boil together sugar, cocoa, margarine, & milk for 1 minute. remove from heat. Mix every thing together drop by teaspoonful on wax paper lined cookies pan.

### ULTIMATE SUGAR COOKIES (3 dozen cookies)

Karen E. Clark

1 1/4 cups sugar	3 cups flour
1 cup butter flavor Crisco	3/4 tsp baking powder
2 eggs	1/2 tsp baking soda
1/4 cup light corn syrup	1/2 tsp salt
1 Tbs vanilla	

Heat oven to 375°F. Combine sugar and shortening in a large bowl. Beat at medium speed of electric mixer until well blended. Add eggs, syrup, and vanilla. Beat until well blended and fluffy. Combine 3 cups flour, baking powder, baking soda, and salt. Add gradually to creamed mixture at low speed. Mix until well blended. Divide dough into 4 quarters. Refrigerate at least one hour. Roll dough to 1/4 inch thickness. Cut out with floured cookie cutters. Transfer to un-greased baking sheet with large pancake turner. Place 2 inches apart. Bake one baking sheet at a time at 375°F for 5 - 9 minutes, depending on the size of your cookies. Frost when cooled.

### WHIPPED SHORTBREAD COOKIES

Roxanne Girling

1 cup soft butter	1/4 cup cornstarch, sifted
1/2 cup icing sugar, sifted	1 1/2 cups all purpose flour

## COOKIES & CANDY

Preheat oven to 325° F. Sift dry ingredients over butter. Whip at low speed until blended then on high speed until mixture is like whipped cream. Put in fridge to firm then either use cookie press or drop by small spoonfuls on baking sheet. Dot with cherries or swirl with sweetened chocolate. Bake for 20 minutes watching carefully.

### WHITE CHRISTMAS

Nancy Swiston  
Isa Soderlund

4 c. corn or rice or combination cereal	1 lb. white candy melt pieces
1 to 2 c. unsalted mini pretzels	16-oz. plain M&M's red and green
2 c. dry roasted peanuts unsalted	candy

Line two baking sheets with foil. Set aside. Combine all dry ingredients. Melt candy melts in the microwave until smooth (at 50 percent power). Spread melted candy over mix and mix well (using hands). Spread on baking sheets and refrigerate about 1 hour. Break into pieces and enjoy!

## THIS & THAT

### THIS & THAT

#### CARMEL CORN

Grace Dunker

6 quarts popped corn	1 tsp. salt
1 cup butter	1/2 tsp. baking soda
2 cups brown sugar	1 tsp vanilla
1/2 cup corn syrup	

Place popped corn in roasting pan in 250° oven. Heat butter, brown sugar, corn syrup and salt in heavy pan over low heat, stirring constantly until butter melts. Bring to boil - stirring constantly and then boil w/out stirring for 5 mins. Remove from heat, stir in soda and vanilla. Mixture will foam. Pour over popped corn and mix well. Bake at 250° for 1 hour - stirring every 15 mins. Remove from oven - cool - break up into pieces.

#### DIPPING OIL (Serves 2)

Doug Clark

1/4 tsp oregano	1/4 tsp salt (or less to taste)
1/4 tsp basil	- fresh ground pepper
1/4 tsp rosemary	2 Tbsp extra virgin olive oil
1/4 tsp red pepper flakes	2 Tbsp canola oil
1/4 tsp garlic powder	

In a small dipping bowl, mix together dry spices. Pour oil over mixture. Let sit for 2 hrs or overnight. Dip with hot crusty Italian bread.

#### HELPH'S HOT SAUCE (From Helf's Stand)

Mary Lou Warner  
Irene Helf

1 green pepper	1 tsp. marjoram
3 stalks celery, chopped	1 tsp. oregano
2 lg. onions, chopped	1 tsp. red pepper seeds
1 tsp. salt	1 28-oz. can tomatoes
1 tsp. sugar	8-oz. can tomato paste
2 lg. cloves garlic	1/2 lb. bacon
2 bay leaves	

Fry bacon and vegetables until soft. Add tomatoes, paste and seasonings. Bring to a boil, then simmer for 1 hour, stirring occasionally.

## **THIS & THAT**

### **PLAY DOUGH**

Jane Leiby

1 cup flour	2 tbs oil
1/2 cup salt	1 cup water
2 tsp cream of tarter	10 to 20 drops food coloring

Add food coloring to water & combine all ingredients in medium size saucepan. Cook on low to medium heat until it forms a ball. Knead until cool. Store in airtight container.

### **ROASTED RED PEPPER SAUCE**

Sharon Moore

1/2 large onion chopped	2 tsp soy sauce
4 - 5 Lg button mushrooms chopped	2 tsp Worcestershire sauce
1 - 2 garlic cloves, finely chopped	1/4 cup dry white wine (optional)
1 Tbs olive oil or butter	3 large red peppers roasted & peeled
1/4 cup fresh chopped parsley	1 cup heavy cream
1/4 cup fresh chopped basil	- Salt & pepper & hot sauce to taste

Saute onions and mushrooms in butter/oil until soft. Add garlic, seasonings and wine, simmer till liquid cooks off. Put peppers in food processor until smooth and add to mixture (can use jarred peppers). Start to cook and add cream, (milk, half & half or evaporated milk)... simmer until it gets a little thick. Pour over pork tenderloin, chicken or pasta. Options: add chopped fresh tomato, spinach or other greens and cook when you add the wine and red peppers. Can use other seasonings to taste, like Italian seasoning.

### **SHAKE N BAKE MIX**

Grace Dunker

3 Tbs grated parmesan cheese	1/2 cup bread crumbs - plain or
1/2 tsp. garlic powder with parsley	seasoned

Place all ingredients in large Ziploc bag. Dip chicken in melted Shedd's spread or brush with mayonnaise. Place chicken pieces in bag and shake. Bake 20 minutes @ 425°.