

Dear Friends,

The members of Redeemer Covenant Church have lovingly contributed to this cookbook. It has been produced through the Women's Ministries group. We are women united in Christ to encourage, celebrate, teach, serve, and connect with one another, our church, our community, and our world. A spirit of generosity and love is in abundance as we share our faith and fellowship through food! We have some great cooks as you will learn in trying these delicious recipes. They are often shared at our potlucks and small group gatherings.

Our church is located on the corner of Vallejo and Main and has a 60 year history of serving the greater Orangevale community. Its mission is to develop mature followers of Jesus Christ by celebrating, sharing, and living the Good News.

We welcome you to join us and our church family on Sunday mornings to celebrate the Good News of Jesus Christ and life together at His table. *To learn more, please visit our website:*

redeemercov.com

Redeemer Covenant Women's Ministries

A cheerful heart has a continual Feast.

Proverbs 15:15b

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Appetizers



Jesus answered, "It is written: 'Man shall not live on bread alone, but on every word that comes from the mouth of God.'"

Matthew 4:4

Ham & Cheese Cups

- 1 cup – Cheddar cheese, shredded
- 1/2 cup – Black Forest ham, chopped
- 1/2 cup – Green onion tops, sliced
- 1 TBSP – Dijon mustard
- 1 sheet – Puff pastry

Preheat oven to 450 degrees and spray 36 mini muffin cups with nonstick cooking spray. Stir together cheese, ham, green onions and mustard in a small bowl. Unfold puff pastry and roll into a 14-inch square on a lightly floured board.

Cut into 36 equal squares and press into muffin cups. Place equal amounts of filling into each muffin cup and bake for 8-10 minutes or until puffed and golden brown.

Shared by Raley's Deli Dept.

Pick Up Chicken Sticks

3 lbs. – Chicken wings (about 25)

2 – Eggs, slightly beaten

1¼ cup – Fine dry bread crumbs

1½ tsp. – Salt

½ tsp. – Pepper

2 tsp. – Onion salt

3 tsp. – Curry powder

1/3 cup – Sesame seeds

1 cup – Butter or margarine, melted

Singe wings, if necessary. Cut off and discard tips. Divide each wing in half at joint. Wash and drain chicken on paper towel.

Combine crumbs and seasonings. Dip into egg then dip into the crumb mixture. Arrange in baking pans. Pour melted butter over chicken.

Bake at 400 degrees for 45 minutes or until chicken is tender and golden brown.

Shared by Lynn Edwards.





Cheese Balls

1 cup – Cheddar cheese, grated

½ cup – Flour

2 TBSP – Butter

Water

Preheat oven to 400 degrees.

Mix cheese, flour, and butter in a large bowl with your fingertips. Add just enough water to make a stiff dough. Don't over mix. Roll dough into small (¾ inch) balls.

Place on a greased cookie sheet and bake about 15 minutes, until lightly browned. Makes about 20.

Shared by Elaine Lewin.

“GREAT FOR KIDS TO MAKE!”



Imperial Crab Dip

1 (8 oz.) pkg. – Cream cheese, room temperature

¼ cup – Green onions, chopped

1-3 tsp. – Horseradish

1 TBSP – Lemon juice

1 (6.5 oz.) can – Crab meat

Slivered almonds

Grease baking dish. Mix cream cheese, chopped green onions, horseradish, lemon juice and crab meat. Pour in baking dish. Top with slivered almonds. Bake in oven at 275 degrees for 25-30 minutes. Serve immediately. Keep warm.

Shared by Gail Hargis.

Stuffed Wonton Appetizer

- 1 pkg. – Small wonton wrappers
- 2 cups – Cheese, grated
- 1 – Onion, chopped
- 2 lbs. – Seasoned sausage
- 1 jar – Ranch dressing
- 1 – Green bell pepper

Place wonton wrappers in muffin tins to form a basket.

Bake at 350 degrees for 3-5 minutes (until light brown).

Brown sausage in pan and drain. Sauté onions and peppers and add to sausage. Stir in grated cheese and coat with Ranch dressing.

Mixture will appear to be dry but will change when the cheese melts.

Spoon meat mixture into the wonton baskets.

Bake at 350 degrees for 8-10 minutes or until cheese has melted and mixture is bubbling.

BONUS: You can also add red pepper, olives or chopped water chestnuts.



Shared by Robin Anderson.

“QUICK & EASY”

Baked Brie Appetizer

1 tube – Crescent rolls

1 sm. – Round Brie

½ cup – Dried cranberries

½ cup – Your favorite nuts (I like toasted almond slivers)

¼ cup – Your favorite jam

½ tsp. – Rosemary (finely chopped)

Cut the white rind of the Brie off and discard.

Open up crescent rolls and press seams together to create a square. Spray baking dish with nonstick cooking spray and place crescent roll sheet in dish.

Place the Brie round on top of the crescent roll sheet. Spread Brie with jam and sprinkle with cranberries, nuts and rosemary. Neatly fold sides of crescent roll sheet over the top of the cheese to create a little package.

Bake at 400 degrees for 20 minutes or until golden brown and cheese is slightly melted. Cool until it can be cut into wedges to eat with or without crackers.

BONUS: If using a large Brie round then double all the ingredients.

Shared by Robin Anderson.



Hot Artichoke Dip

1 lrg. can or jar –
Artichoke hearts

1 cup – Parmesan
cheese

½ cup – Mayonnaise

½ cup – Sour cream

1 (8 oz.) pkg. – Cream
cheese

Garlic salt and dill to taste

Mix all ingredients and place in a greased casserole dish.
Bake 2-30 minutes at 350 degrees until brown and bubbly.
Serve with crackers, chips or Melba toast.



Shared by Karen Champion.

DID YOU KNOW THIS ABOUT DILL?

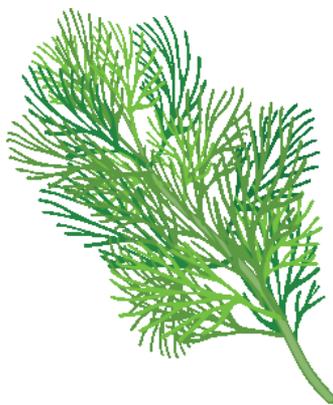
Description: Grows to about 30 inches with feathery green leaves.

Flavor: Somewhere between anise and citrus.

Substitutions: Parsley

How to use: Use only the leaves – larger stems can be bitter. Good with fish, including tuna salad, poultry and egg dishes. Mix with sour cream for a dip or with butter for a spread.

History: Used by ancient Egyptians and Romans to treat digestive disorders.



Lainey's Vegetable Dip

½ cup – Mayonnaise

¼ cup – Sour cream

2 TBSP – Soy sauce

2 TBSP – Fresh basil, chopped

1 TBSP – Sesame oil

1 TBSP – Sesame seeds, toasted

1 TBSP – Rice vinegar

1 tsp. – Ginger, minced

1 tsp. – Sugar

½ tsp. – Dry mustard

1/8 tsp. – Cayenne pepper

Mix all ingredients together. Serve in a bowl with fresh veggies.

BONUS: I quickly blanch all my raw vegetables and immediately put them in a large bowl of ice water to stop any further heating. This little extra step brings out the most beautiful color in all the veggies.

Shared by Elaine Lewin.



**“This dip puts
all the others to
shame – sorry!”**

Diced Beef Rolls

1 (3 oz.) pkg. – Cream cheese

1 TBSP – Cream

1 tsp. – Horseradish

A pinch of garlic salt

A dash of Worcestershire sauce

2 (3 oz.) pkgs. – Sliced beef lunchmeat



Mix together cream cheese, cream, horseradish, garlic salt and Worcestershire sauce. Spread mixture onto a flat piece of thinly sliced beef lunchmeat. Roll up and refrigerate (chill) thoroughly, then slice into bite size rolls.

Shared by Beth Miller & Jake Miller.

“My Aunt Lena brought these to every family gathering. They made every gathering special.”

Indian Style Deviled Eggs

6 – Eggs, hard-boiled

3½ TBSP – Mayonnaise

3 TBSP – Green onion, minced

1 TBSP – Jalapeño chili, minced

1½ tsp. – Mango chutney, minced (Trader Joe’s)

½ tsp. – Garam masala

Salt and pepper to taste



Shell eggs, cut in half lengthwise. Transfer egg yolk to bowl. Mash egg yolks. Add rest of ingredients and combine well. Put mixture into large Ziploc bag, cut off one corner of bag and squeeze into egg whites.

Sprinkle with more garam masala to garnish.

Shared by Betsy LaRoe.

Salads and Dressings

Sea Island Salad

2 cups – Dry Creamettes
macaroni

½ cup – Mayonnaise

½ cup – Sour cream

½ tsp. – celery seeds

½ tsp. – Onion salt

1 (7 oz.) can – Tuna, drained (or substitute
chopped ham, chicken, or turkey)

1 (15 oz.) can – Sweet peas

¾ cup – Cheddar cheese, diced

2 TBSP – Green pepper, minced

1 tsp. – Pimento, diced (optional)

Cook macaroni as directed on package. Drain and mix in mayo and sour cream. Add seasonings, then gently stir in remaining ingredients. Chill and serve.

Then God said, "I give you every seed-bearing plant on the face of the whole earth and every tree that has fruit with seed in it. They will be yours for food."

Genesis 1:29

Shared by Donna Bowerman.



**"WE LIKE IT WITH
POTATO CHIPS.
ENJOY!"**

BLT & Chicken Pasta Salad

1½ cups – Orzo pasta (about 2/3 of a 1 lb. box)

2 cups – Chicken, cubed, cooked

2 cups – Grape tomatoes, halved

2 cups – Spinach leaves (or green leaf lettuce), thinly sliced

½ cup – Green onions, thinly sliced

4 strips – Bacon, cooked crisp and crumbled

3 TBSP – Olive oil

1½ TBSP – White wine vinegar

½ TBSP – Dijon mustard

Salt and freshly ground pepper to taste

Cook orzo according to package directions, rinse with cold water to cool; drain. Stir together orzo, chicken, tomatoes, lettuce, onions and bacon in a large bowl.

Whisk together remaining ingredients in a small bowl. Pour over salad and toss to coat.

Shared by Elaine Lewin.





Chicken BLT Salad

SALAD:

1/3 lb. – Bacon, diced, cooked, drained and crumbled

1/2 head – Iceberg lettuce (or salad greens of choice)

2 whole – Chicken breasts, cooked and cubed

2 cups – Cherry tomatoes, halved (or any tomatoes you choose)

DRESSING:

1/2 cup – Mayonnaise

1 TBSP – Dijon mustard

2 dashes – Tabasco sauce

Salt and pepper to taste

4 slices – Bread, toasted or grilled or use prepared croutons

Combine dressing ingredients in a bowl. In a large bowl mix bacon, lettuce, chicken, and tomatoes.

Serve with dressing mixed in or separate.

To serve, place slices of toasted bread on individual plates and heap salad on top, or serve family style in a bowl with toasted bread on the side, or serve with prepared croutons instead.

Shared by Jean Lingenfelter.

Curried Chicken Salad

4 – Chicken breasts, cooked, skinless, boneless, diced

$\frac{3}{4}$ cup – Celery, chopped

$\frac{1}{2}$ cup – Onion, chopped

$\frac{1}{4}$ cup – Light mayonnaise

1 tsp. – Lemon juice

1 TBSP – Low sodium soy sauce

$\frac{1}{4}$ tsp. – Curry powder

$\frac{1}{4}$ cup – Almonds, chopped, toasted

$\frac{1}{2}$ cup – Frozen green peas, thawed



In a large bowl, combine the chicken, celery and onion.

In a small bowl, combine mayonnaise, lemon juice, soy sauce, and curry powder. Pour over chicken.

Add almonds and peas.

Shared by Darlene Johnson.

Chicken Salad

2 cans – Chicken or shredded chicken

2 cups – Carrots, shredded

3 stalks – Celery, diced

$\frac{1}{2}$ – White onion, shredded or grated

1 cup – Mayonnaise

1 TBSP – Lemon juice

1-2 tsp. – Horseradish, creamed

Salt and Pepper to taste

Mix everything together.

BONUS: Add shoestring potatoes.



Shared by Gail Hargis.

Macaroni Salad (for a crowd – 30-40 people)

2 lbs. – Macaroni (I use short stuff, not elbow)

3 cups – Celery, diced

1 cup – Dill pickle, chopped

1 (6 oz.) can – Black olives, drained, coarsely chopped

1 cup – Onion, finely chopped

1 cup – Sweet pepper, chopped (green or red adds color)

1 cup – Broccoli, chopped down to very small flowerets

1 cup – Carrot, grated

1 cup – Cheese, shredded (cheddar or Mexican blend)

10 – Hard boiled eggs, peel and chop 9, reserve 1 to slice on top before serving

3 cups – Mayonnaise

$\frac{1}{4}$ cup – Yellow mustard (regular)

$\frac{3}{4}$ cup – Salad dressing (Italian, Balsamic or Catalina – if you use Catalina it turns the salad a more orange color)

1 tsp. – Italian herbs

1 tsp. – Lemon pepper

$\frac{1}{2}$ tsp. – Salt

Cook the macaroni according to package. Stir occasionally to keep separated. Do not overcook. Drain and rinse with cold water making sure macaroni is separated. Mix all the other ingredients in a separate large bowl.

In a very large bowl, blend the macaroni and other ingredients thoroughly. Refrigerate overnight.

Stir salad once again before serving. Peel and slice reserved egg, arrange on top. Sprinkle with some paprika.

Shared by Kathy Ryan.

Make a day ahead of serving so flavors can blend into macaroni.

Sweet Potato Salad

2 lbs. – Sweet potatoes

1½ cups – Mayonnaise, your choice of type

2 tsp. – Dijon mustard

¼ tsp. – Salt

4 – Eggs, hard-cooked, chopped

1½ cups – Celery, finely chopped

8 – Green onions, sliced

Place sweet potatoes in a large saucepan with peel on and cover with water. Boil gently until potatoes can easily be pierced with the tip of a sharp knife, about 30-45 minutes. Drain.

When potatoes are cool, peel and dice.

In a large bowl combine mayonnaise, mustard and salt. Stir in eggs, celery and onions. Add potatoes and stir gently to mix. Cover and refrigerate for 2-4 hours. Yield 8-10 servings.

Shared by Jean Lingenfelter.



Lemon Orzo Salad with Asparagus and Tomatoes



1 bunch – Fresh asparagus, cut into 1-inch pieces

12 oz. – Orzo

1 pint – Grape or cherry tomatoes, halved

1 – Lemon, zested and juiced

4 TBSP – Extra virgin olive oil

1 clove – Garlic, minced

2 TBSP – Fresh parsley, minced

Kosher salt

Fresh ground pepper

Grated Parmigiano Reggiano

Bring 2 large pots of water to boil. Add a big pinch of salt in each.

To one pot, add asparagus and blanch, about 2-3 minutes, depending on the thickness of your asparagus. Place blanched asparagus in a bowl of ice water to stop the cooking and keep them green.

To the second pot, add the orzo. Cook per package instructions. When tender, drain and place in a large bowl. Add blanched asparagus and tomato halves.

Mix olive oil, lemon zest, lemon juice, garlic, salt and pepper in a small bowl. Stir into orzo and vegetables. Stir in parsley and grated Parmigiano Reggiano.

This can be served warm, room temperature or cold.

BONUS: If you want to keep this salad vegan, leave out the Parmigiano Reggiano.

Shared by Cathy Powell.

Quinoa Edamame Salad

2 cups – Water

1 cup – Quinoa, rinsed

1/3 cup each – Sliced green onions, matchstick-sliced carrots and cucumber pieces

1/2 cup – Edamame beans, shelled

3/4 cup – Asian sesame dressing

2 TBSP – Pickled ginger (or more, if desired)

1 1/2 cup – Almonds, chopped, toasted

Bring water to a boil in medium saucepan, stir in quinoa. Reduce heat and simmer, covered, 12 minutes. Remove from heat and let stand for 5 minutes, fluff with a fork then allow to cool.

Stir dressing into quinoa, stir in vegetables and ginger. Cover and chill for 1 hour or more, sprinkle with almonds before serving.

Makes 6 servings.

Shared by Barbara Roth.





Grape, Feta & Mint Quinoa Salad

1 cup – Quinoa

1½ cups – Water

1 cup – Red seedless grapes

½ cup – Feta cheese, crumbled

½ cup – Fresh lemon juice

8 – Fresh mint leaves, coarsely chopped

Sliced green onion tops

Rinse the quinoa in a fine-meshed sieve. Put it in a medium saucepan with the water and bring to a boil. Reduce heat and simmer, covered, 12 minutes.

Remove the cover and fluff with a fork. Cover and refrigerate until chilled.

Stir together the quinoa, grapes, cheese, lemon juice and mint in a large bowl.

Top with the green onions, if desired. Serves 4-6.

Shared by Barbara Roth.

“THIS MAKES A PRETTY SALAD!”



Asian Noodle Salad

½ cup – Almonds, sliced

8 TBSP – Sesame seeds

7 TBSP – Rice vinegar

4 TBSP – Sugar

1 tsp. – Salt

1 tsp. – Pepper

½ cup Canola oil

1 (16 oz.) bag – Coleslaw mix

2 pkgs. – Ramen noodles, broken up (throw seasoning away)

In a skillet over medium low heat, toast almonds and sesame seeds until light brown.

In a small bowl, combine vinegar, sugar, salt and pepper. Whisk in oil. In a large bowl, combine coleslaw and Ramen noodles. Add contents of small bowl and mix well. Toss in almonds and seeds just before serving.

Shared by Elaine Lewin.

Spinach Salad

SALAD:

1 pkg. – Fresh strawberries, sliced

1-2 – Avocados

1 lrg. bag – Baby spinach

¼ cup – Gorgonzola, crumbled

¼ cup – Slivered almonds

DRESSING:

Make ahead and microwave 1 minute and whisk.
Refrigerate.

½ cup – Oil of choice

½ cup – Sugar

1 ½ TBSP – Onion, chopped

¼ cup – Vinegar

½ tsp. – Salt

½ TBSP – Worcestershire sauce

½ TBSP – Paprika

NOTE: I typically only use about ½ of this dressing on the salad. I use the rest on another salad in 4-5 days.

Shared by Elaine Lewin.



**“EVERYONE LOVES
THIS SALAD!”**

Broccoli & Cauliflower Salad

SALAD:

- 1 head – Cauliflower, chopped
- 1 head – Broccoli, chopped
- 1 cup – Cherry tomatoes
- 1 can – Whole olives
- 1 can – Garbanzo beans, drained and rinsed
- 1 can – Pinto beans (S&W), drained

Put all ingredients in a large bowl. Toss together.



DRESSING:

- 1 cup – Mayonnaise
- 1/3 cup – Sugar
- 2 TBSP – White vinegar
- 1/4 cup – Bacon, cooked crisp, then crumbled

Combine mayonnaise, sugar, and vinegar. Blend well. Mix into salad and chill for several hours. Sprinkle with crumbled bacon bits before serving.

Shared by Darlene Johnson.



Perfect Winter Salad

¼ cup – Mayonnaise, reduced fat

¼ cup – Maple syrup

3 TBSP – White wine vinegar

2 TBSP – Shallot, minced

2 tsp. – Sugar

½ cup – Canola oil

2 (5 oz.) pkg. – Spring mix salad greens

2 med. – Apples, tart, thinly sliced

1 cup – Cherries, dried

1 cup – Pecan halves

¼ cup – Red onion, thinly sliced

In a small bowl, combine the first five ingredients, whisk in the oil. Chill until serving.

In a salad bowl, combine the salad greens, apples, cherries, pecans and onion. Just before serving, drizzle with dressing and toss to coat.

Makes 12 servings, 1 cup each.

Shared by Elaine Lewin.

Apple Cole Slaw

3 cups – Cabbage, chopped

1 – Red apple, cored and chopped

1 – Granny Smith apple, cored and chopped

½ cup – Carrot, shredded

½ cup – Red sweet pepper, finely chopped

¼ cup – Green onions, finely chopped

1/3 cup – Brown sugar (not packed)

1/3 cup – Mayonnaise

1 TBSP – Lemon juice

In a large bowl combine cabbage, apples, carrot, sweet pepper, and green onions.

In a small bowl whisk together brown sugar, mayonnaise, and lemon juice. Pour over the cabbage mixture. Stir to combine.

If desired, cover and chill up to 24 hours before serving.

Serves 6 (1 cup each).

Shared by Pat Mitchell.

**“For sugar substitutes:
Choose from Sweet N Low
Brown or Sugar Twin
Granulated Brown. Follow
the package directions for
equivalent amount!”**



Winter Fruit Salad with Lemon Poppy Seed Dressing



DRESSING:

- ½ cup – Sugar
- ½ cup – Lemon juice
- 2 tsp. – Onion, diced
- 1 tsp. – Dijon mustard
- ½ tsp. – Salt
- 2/3 cup – Vegetable oil
- 1 TBSP – Poppy seeds

In a blender or food processor combine sugar, lemon juice, onion, mustard and salt. With machine still running add oil in a slow steady stream until mixture is thick and smooth. Add poppy seeds and process just a few seconds.

NOTE: I usually use “Brianna’s Home Style Poppy Seed Dressing” instead of making this dressing.

SALAD:

- 1 head – Romaine lettuce, torn into bite size pieces
- 4 oz. – Swiss cheese, shredded
- 1 cup – Cashews
- ¼ cup – Dried cranberries
- 1 – Apple, peeled, cored and diced
- 1 – Pear, peeled, cored and diced

In a large bowl combine the lettuce, shredded cheese, cashews, dried cranberries, diced apple and pear. Toss to mix and then pour dressing over salad just before serving and toss salad thoroughly.

Shared by Diane Ferguson.

Waldorf Salad with Broccoli

3 TBSP – Mayonnaise

1 TBSP – Honey

1 tsp. – Cider vinegar

$\frac{3}{4}$ cup – Apple, chopped

1-1 $\frac{1}{2}$ cups – Fresh broccoli florets,
coarsely chopped

2 TBSP – Raisins

1 TBSP – Pecans or walnuts, chopped

In a small bowl, combine the mayonnaise, honey and vinegar. Stir in the broccoli, apple, raisins and nuts. Refrigerate until ready to serve.

Yield – 2 servings.

Shared by Jean Lingenfelter.



Apple & Cabbage Salad

4 cups – Cabbage, finely chopped

$\frac{1}{2}$ cup – Sour cream

$\frac{1}{4}$ cup – Mayonnaise

$\frac{1}{2}$ tsp. – Salt

1 $\frac{1}{4}$ tsp. – Sugar

1 cup – Raisins

2 cups – Red apples,
washed and diced (do not peel)

$\frac{1}{2}$ cup – Walnuts, chopped



Combine sour cream, mayonnaise, salt and sugar. Stir until sugar is dissolved and ingredients are well blended.

Pour over cabbage, apples and walnuts. Toss lightly to mix well. Chill before serving.

Shared by Darlene Johnson.



Fruit Salad

SALAD:

- 2 (16 oz.) cans – Pineapple chunks, save the juice
- 2 sm. cans – Mandarin oranges, save the juice
- 2 (16 oz.) cans – Pear halves, sliced, save the juice
- 2 (16 oz.) cans – Peaches, sliced, save the juice
- 1-2 basket(s) – Fresh strawberries, sliced
- 3 – Bananas, sliced
- 1 bag – Green or red grapes, seedless, sliced

Drain canned fruits and put in a large bowl. Save the canned fruit juice to make 3 cups. Slice up the canned fruits. Add sliced strawberries and grapes. Refrigerate. Make dressing.

DRESSING:

- 3 cups – Saved juice from the canned fruits
- 1 (3 oz.) pkg. – Tapioca pudding mix (to cook, not instant)
- 1 (3 oz.) pkg. – Vanilla pudding mix (to cook, not instant)

Cook pudding mixes using the 3 cups of juice (instead of milk) until boiling and thick. Stir constantly. Cool and then mix with the fruit. Refrigerate. Slice bananas on top before serving.

BONUS: In the winter, you can substitute 2 (16 oz.) cans of fruit cocktail for all the fresh fruit.

Shared by Janell Vincent.

Orange Pineapple Salad

1 (16 oz.) container – Small curd cottage cheese

1 (3 oz.) pkg. – Orange Jell-O

1 can – Mandarin oranges

1 (16.5 oz.) can – Crushed pineapple, drained

1 (9 oz.) pkg. – Cool Whip

2 – Bananas, sliced

Sprinkle dry Jell-O over cottage cheese. Fold in pineapple, Cool Whip, oranges and bananas.

Chill until set and serve.

Shared by Darlene Johnson.

Blueberry Fruit Salad

2 (3 oz.) boxes –
Raspberry Jell-O

1 (15 oz.) can –
Blueberries, with juice

1 sm. can – Crushed
pineapple, with juice

1 cup – Hot water



Combine the ingredients above and let set in the refrigerator until solid.

1 lrg. carton – Cool Whip

½ cup – Pecans or English walnuts

Mix together Cool Whip and nuts with set Jell-O.

Shared by Donna Bowerman.

“SO GOOD!”

Strawberry Toffee Salad



SALAD:

- 1 head – Lettuce, chopped
- 1 basket – Fresh strawberries, sliced
- $\frac{1}{4}$ cup – Skor or Heath toffee bits (found near the chocolate chips)
- 1 sm. – Red onion, sliced
- 1 cup – Fresh parmesan cheese, grated

DRESSING:

- 1 cup – Mayonnaise
- $\frac{2}{3}$ cup – Sugar
- $\frac{1}{2}$ cup – Milk
- $\frac{1}{4}$ cup – Rice vinegar

Combine all dressing ingredients. Blend well. Pour over salad. Serves 4-6.

Shared by Gail Hargis.



DID YOU KNOW THIS ABOUT RED ONIONS? Red onions tend to be medium to large in size and have a mild to sweet flavor. They are often consumed raw, grilled or lightly cooked with other foods, or added as a decoration to salads. They tend to lose their color when cooked.

Raspberry Spinach Salad

SALAD:

- ¾ lb. – Spinach
- 1 cup – Raspberries
- ¾ cup – Macadamia nuts
- 3 lrg. – Kiwi, sliced ¼” thick
- ½ cup – Green onion, thinly sliced



Mix together; set aside.

DRESSING:

- 3 TBSP – Raspberry vinegar
- 2 TBSP – Raspberry jam
- 1/3 cup – Salad oil (not olive oil)

Whisk dressing in a small bowl. Add to salad at the last minute, just before serving. Serves 8.

Shared by Joan Courts.

Sweet Basil Dressing

- 1½ cups – Extra Light Olive Oil
- 1½ TBSP – Salt
- 1/3 cup – White balsamic vinegar (I use Trader Joe’s White Modena Vinegar)
- 1 TBSP – Lemon juice
- Thyme to taste
- 8 cloves – Garlic
- 30 sm. to med. – Basil leaves
- Pepper to taste
- 1/3 cup – Sugar

Place all ingredients in a blender and blend into a creamy texture. Store in a container in the refrigerator.

Shared by Jean Lingenfelter.

“We enjoy this dressing all of the time on any green salad, but it is especially yummy on spinach salad with some sliced strawberries, a few pecan pieces, and some crumbled Feta cheese.”

Million Dollar Salad Dressing

4 – Eggs, hard-boiled, chopped, (optional)

3 – Pimentos, chopped (Joan uses 1 can)

½ pint – Sweet pickle relish

1 sm. can – Black olives, chopped

½ – Onion, chopped

¾ cup – Egg beaters

1 qt. – Oil

1 bottle – Chili sauce

½ bottle – Ketchup

Vinegar and Salt, to taste

Slowly add the oil to the egg beaters, mixing well. Mix chili sauce and ketchup. Rinse the chili bottle with vinegar and salt. Add more vinegar, if desired. Makes 2 quarts, keep refrigerated.

*Shared by Joan Courts
taken from the book Crazy Ladies by Michael Lee West.*

“A suggestion for the salad itself: Use leaf lettuce, tomato wedges, cucumbers, radishes, and red onion.”

Blue Cheese Dressing



2 cups – Yogurt

4 oz. – Blue cheese

1 tsp. – Worcestershire sauce

1 TBSP – Chives

1/8 tsp. – Pepper

Mix all ingredients together and chill.

Shared by Darlene Johnson.

Soups and Stews

Green Pea Soup

- 6 – Smoked ham hocks
- 15 cups – Water
- 2 lbs. – Green peas, spilt (dry)
- 2 sm. – Onions, finely chopped
- 4 cloves – Garlic, minced
- ¼ tsp. – Thyme
- ½ tsp. – Pepper
- 1/8 tsp. – Allspice
- ¼ tsp. – Marjoram
- ½ lrg. stalk – Celery, chopped
- ½ lrg. – Carrot, chopped

*For He satisfies the thirsty
and fills the hungry with
good things.*

Psalm 107:9



Cook ham hocks in 7½ cups water for one hour or until tender in stockpot. Cool and remove fat. Refrigerate overnight. Remove fat, skin and bone from ham.

Cut ham into small pieces and return to stockpot. Wash peas and add to pot. Add the remaining water and other ingredients. Cover and simmer 40 minutes or to desired consistency.

Shared by Darlene Johnson.

DID YOU KNOW THIS ABOUT MARJORAM?

Description: Stems are woody with tiny, firm leaves.

Flavor: Musky, slightly nutty. Sweet, followed by a slightly bitter aftertaste.

Substitutions: Oregano

How to use: Use only the leaves. Often used in poultry stuffings and fruit salads. Use sparingly, as it can overpower a recipe.

History: Put it under your pillow, it's said, and you will have a good night's sleep. Greeks used it in funeral wreaths, planted it on graves.



Spicy Ginger Carrot Soup



- 1 TBSP – Ground cumin
- ½ tsp. – Turmeric
- ½ tsp. – Cinnamon
- ¼ tsp. – Ground cloves
- 1/8 tsp. – Nutmeg
- ¼ tsp. – Red Pepper flakes
- 2 TBSP – Coconut oil
- 1 lrg. – Onion, chopped
- 2 stalks – Celery, chopped
- 2 tsp. – Fresh ginger root, minced
- 5½ cups – Carrots, peeled, chopped
- 1½ quarts – Chicken stock
- Salt and Pepper to taste

Melt coconut oil in large Dutch oven. Add spices and stir until aromatic. Add onion and celery. Cook for about 5 minutes (until soft). Stir in carrots and ginger. Add stock and bring to boil. Lower head to low, cover and simmer for about 20 minutes.

In batches, pour into blender or food processor and process until smooth. Return soup to pan. Season with salt and pepper. Reheat slowly to serve. Makes 10 cups.

Shared by Betsy LaRoe.



DID YOU KNOW THIS ABOUT CHIVES?

Description: Grassy look with slender, hollow leaves.

Flavor: A mild onion flavor.

How to use: Snip with scissors. Works well with eggs and bland vegetables such as potatoes and squash. Also good in dips. Good source of vitamin C and iron.

Substitutions: Finely diced scallions.

History: Chives have been used in cooking since the Middle Ages.

Italian Sausage & Lentil Soup

1 (19.5 oz.) pack – Italian turkey sausage

3 cloves – Garlic, minced

2 stalks – Celery, sliced

2 – Carrots, peeled and sliced

1 lrg. – Onion, peeled and sliced

7 cups – Vegetable or chicken broth

1 (16 oz.) pkg. – Dry lentils

1 (14.5 oz.) can – Diced tomatoes with basil, garlic and oregano

$\frac{3}{4}$ cup – Cabernet Sauvignon

2 $\frac{1}{2}$ tsp. – McCormick Italian Seasoning Salt

Parmesan cheese (optional)

Remove casings from sausage and crumble into a large pot. Cook over medium heat for about 10 minutes or until cooked through.

Add garlic, celery, carrots and onions to pot. Cook over medium heat for 5 minutes.

Add remaining ingredients except salt and bring to a boil. Reduce heat and simmer, covered, for 1 hour.

Season to taste with the salt. Sprinkle with Parmesan cheese if desired.

BONUS: Add extra broth when reheating this soup, as it will thicken as it stands.

Shared by A. Nonny Moose.



Roasted Butternut Chowder with Apples & Bacon

1 – Butternut squash, about 1½ pounds, peeled, seeded and cut into cubes

1 lrg. – Onion, chopped

2 lrg. – Apples, peeled, cored and chopped (I like to use tart apples.)

4 slices – Bacon, or one ½ inch thick slab bacon chopped

2 TBSP – Garlic, minced

Salt and Black pepper

3 TBSP – Olive oil

1 TBSP – Sage, fresh chopped or 1 tsp. diced

½ cup – Dry white wine or water

6 cups – Vegetable stock, chicken stock, or water

Heat oven to 400 degrees.

Spread the squash, onion, apples, bacon, and garlic on a deep roasting pan or a baking sheet. Sprinkle with salt and pepper, and drizzle with oil.

Roast, stirring every now and then, until the mixture is tender and browned and the bacon is crisp - takes about 45 minutes.

Remove the roasting pan from the oven, and stir in the sage and white wine. Scrape up all of the browned bits from the bottom of the pan. Transfer the contents of the pan to a large pot or Dutch oven and set it over medium heat.

Add the stock and cook until the squash and apples break apart and thicken flavoring the broth which takes about 25 minutes. You can help the process along by breaking the mixture up with a fork.

Makes about 4 servings.

Shared by Jean Lingenfelter.

“Enjoy on a Fall day!”

Denise's Broccoli Cheese Soup

2 (10 oz.) pkg. – Frozen chopped broccoli

1½ lbs. – Velveeta cheese

1 TBSP – Butter

¾ cup – Onion, chopped

1½ quarts – Water

6 cubes – Beef bouillon

1 (8 oz.) pkg. – Fine egg noodles

1 tsp. – Salt

1½ quarts – Milk

1 tsp. – Black pepper

¼ tsp. – Garlic powder

Sauté onion in butter in large pot. Add water and bouillon cubes. Boil gradually. Add noodles and salt. Cook for 3 minutes.

Add frozen broccoli and garlic powder. Cook 3 minutes.

Add milk, cheese and pepper. Stir until cheese melts.

Let stand a few minutes before serving.

Shared by Denise Lawson.





Karen's Broccoli Cheese Soup

4 cups – Water

1 – Onion, diced

2 cups – Milk

3 – Chicken bouillon cubes

2 pkgs. – Frozen broccoli, chopped (or same amount of fresh broccoli)

½ cup – Margarine

¼ cup – Flour

1 tsp. – Salt

1 – Egg yolk

1½ cups – Cheddar cheese, grated

Put bouillon in water with broccoli; cook well and set aside.

Sauté onions in margarine, stir in the flour, add milk slowly. Stir and cook until thickened. Add egg yolk, salt and stir well.

Bring to simmer and add bouillon water with broccoli. Just before serving, add grated cheese to hot soup. Stir to melt.

Makes 6 servings.

Shared by Karen Michalicek.

Suzie's Chicken Taco Stew

½ – Onion, chopped

1 (16 oz.) can – Black beans, low-sodium

1 (16 oz.) can – Kidney beans, low-sodium

1 (16 oz.) can Corn, drained

1 (8 oz.) can – Tomato sauce

2 (14.5 oz.) cans – Diced tomatoes (with or without chilis)

1 (1.25 oz.) pkg. – Taco seasoning

2-3 – Chicken breasts, boneless and skinless

Mix everything together in a slow-cooker, except chicken. Then lay chicken on top and cover with mixture. Cook on low for 6-8 hours or on high for 3-4 hours. 30 minutes before serving, remove chicken and shred with a fork. Return shredded chicken to slow-cooker and stir in.

This is good topped with grated cheese and/or sour cream.

BONUS: Eat plain as a stew, with tortilla chips, or with cornbread.

Shared by Becky Kenny.

“Suzie Davis served this at her home and shared the recipe with many of us.

It's delicious!”



Chicken Tortilla Crock Pot Soup

- 1 lb. – Chicken, cooked and shredded
- 1 (15oz.) can – Tomatoes, whole peeled, mashed
- 1 (10 oz.) can – Enchilada sauce
- 1 medium – Onion, chopped
- 1 (4 oz.) can – Green chile peppers, chopped
- 2 cloves – Garlic, minced
- 2 cups – Water
- 1 (4.5 oz.) can – Chicken broth



Vegetable oil

- 1 tsp. – Cumin
- 1 tsp. – Chili powder
- 1 tsp. – Salt
- ¼ tsp. – Black pepper
- 1 – Bay leaf
- 1 (10 oz.) pkg. – Frozen corn
- 1 TBSP– Cilantro, chopped
- 7 – Corn tortillas

Place cooked chicken, tomatoes, enchilada sauce, onion, green chiles, and garlic into a slow cooker. Pour in water and chicken broth, season with cumin, chili powder, salt, pepper, and bay leaf. Stir in corn and cilantro. Cover, cook on low setting for 6 to 8 hours or on high setting for 3 to 4 hours.

Preheat oven to 400 degrees. Lightly brush both sides of tortillas with oil. Cut tortillas into strips and spread them in one layer on a baking sheet. Bake in preheated oven until crisp, about 10-15 minutes. To serve, sprinkle tortilla strips over soup.

Shared by Brenda Paquin.

Corn Chowder

- 2 cans – Cream style corn
- 4 – Green onions, finely chopped
- 2 TBSP – Parsley, chopped
- 4 cups – Whole milk
- 4 TBSP – Butter
- 4 TBSP – Flour
- 1 tsp. – Bon Appetite Seasoning
- 1 tsp. – Salt
- ½ tsp. – Pepper
- Tabasco to taste



Make a white sauce with the butter, flour and milk. Melt butter over medium heat. Stir in flour; slowly add milk whisking constantly. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 1 minute more.

Add spices, chopped green onion, corn and parsley. Simmer 1½ hours adding Tabasco when done.

Shared by Cathy Powell.

DID YOU KNOW THIS ABOUT PARSLEY?

Description: Lacy leaves about the size of quarters.

Flavor: Fresh, grassy; a bit of pepper.

Substitutions: Chervil.

How to use: Use flat-leaf or Italian for culinary uses (curly parsley is a garnish). Best with savory dishes such as meat and soup. Chop finely, blend with butter for a tasty spread.

History: A good source of vitamin C. Cultivated since the days of ancient Rome.



Slow-Cooker Chicken Enchilada Soup

SOUP:

- 2 tsp. – Olive oil
- ½ cup – Onion, chopped
- 3 cloves – Garlic, minced
- 3 cups – Chicken broth, low sodium
- 1 (8 oz.) can – Tomato sauce
- 1-2 tsp. – Chipotle chili in adobo sauce, chopped
- ¼ cup – Fresh cilantro, chopped
- 1 (15 oz.) can – Black beans, low-sodium, rinsed and drained
- 1 (14.5 oz.) can – Petite diced tomatoes
- 2 cups – Frozen corn kernels
- 1 tsp. – Ground cumin, plus more to taste
- ½ tsp. – Dried oregano
- 1 lb. – Chicken breasts, boneless and skinless

TOPPINGS:

Shredded cheddar cheese, sliced green onion tops, fresh cilantro, sliced avocado, and sour cream.

In a medium nonstick skillet, heat the oil over medium heat, Add the onion and garlic. Cook, stirring until soft, about 3 minutes. Add this to the slow-cooker along with the broth, tomato sauce, chipotle in adobo, cilantro, beans, tomatoes, corn, cumin and oregano. Add the chicken breasts. Cover and cook on low for 4-6 hours.

Remove the chicken, shed it with two forks, return it to the slow-cooker.

To serve, ladle into serving bowls and top each with the toppings of your choice!

Shared by Becky Kenny.



Mom's Potato Soup

- 5-6 – Potatoes, cubed
- ½ cup – Celery, cubed
- 1 – Carrot, grated
- 1 – Chicken bouillon cube
- ¼ cup – Onion, chopped
- Salt and pepper to taste

Cook together in water until tender. When it is all cooked, use the potato masher on it a few times. DO NOT drain off water.

Add a little margarine and as much milk as you want.

I like to add some bits of ham or other meat. Some corn also. Reheat and serve.

Shared by Karen Michalick.

Breads, Rolls, Muffins, and Scones

*Give us this day
our daily bread,
Matthew 6:11*

Cheese Bread

1 cup – Sharp cheddar cheese, grated

1 cup – Monterey Jack cheese, grated

1 cup – Parmesan cheese, grated

Mayonnaise

French or Sourdough bread, sliced in half lengthwise

Mix the three cheeses together in a bowl.

Stir in enough mayonnaise to bind the cheeses together.
Spread the mixture on the bread.

Place in oven preheated to 350 degrees and cook until
cheese has melted.

BONUS: I would suggest putting this on a cookie sheet so the
cheese doesn't make a mess in the oven. Also, if you like
garlic, add some to the cheese mixture if desired.

Shared by Denise Lawson.

“WE SERVE THIS BREAD WITH A SALAD OR SOUP!”



Whole Wheat Rolls

3½-4 cups – White flour

2¾ cups – Whole-wheat flour

2 pkgs. – Dry yeast

1 TBSP – Salt

1 cup – Milk

1 cup – Water

½ cup – Honey

3 TBSP – Shortening

1 – Egg



Combine 1 cup of white flour and all of the whole-wheat flour, yeast and salt in a mixing bowl.

Heat milk, honey, water and shortening until warm (about 110 degrees) in a pan. The shortening doesn't have to melt.

Add to flour mixture with the egg. Beat at medium speed about 3 minutes.

By hand, mix enough flour to make dough. It can be a little sticky.

Pour out on a well-floured board, and then knead in flour until dough is smooth and elastic.

Place dough in a well-greased bowl and let rise until dough doubles, about 1 hour. Punch down dough and pinch into 1" balls. Place on greased baking pan, greasing the top of balls and let balls rise until double in size, about 30 minutes.

Bake at 375 degrees for about 20 minutes or until the rolls sound hollow when tapped lightly.

Remove rolls from pan and butter the tops.

BONUS: Can also be made as two loaves baking for 35-40 minutes.

Shared by Darlene Johnson.

Artisan Bread with Rosemary



3 cups – Warm water

½ tsp. – Yeast

1½ tsp. – Coarse salt

6½ cups – Flour

2 tsp. – Rosemary

1-2 tsp. – Cornmeal

Mix yeast and salt in water until dissolved in a large

glass bowl. Stir in flour and crushed rosemary until there are no lumps or powder. Let rise two hours.

Sprinkle cornmeal on baking stone to prevent dough from sticking. Divide dough and put two blobs on stone. Sprinkle some coarse salt on top of the dough. Set a large pan of water that will not evaporate on bottom oven rack. (This is the secret to a crunchy crust.) Set oven at 450 degrees and put stone in oven to let dough rise while oven pre-heats. Bake ½ hour or until done.

Shared by Kathy Ryan.

DID YOU KNOW THIS ABOUT ROSEMARY?

Description: Pine-like shrub with leaves that look like miniature needles.

Flavor: Pine and citrus.

Substitutions: The unique flavor has no substitute.

How to use: Use whole springs over meat when roasting and in marinades. Good with pork and lamb. Pull the leaves from stems if you plan to dice it for cooking. Use it sparingly, as the favor is pungent.

History: Ancient cultures used it to treat depression and headaches.



Banana Bread

½ cup – Butter

2 – Eggs, beaten

5 TBSP – Sour cream

1 tsp. – Vanilla

1 cup – Sugar

1 tsp. – Baking soda

½ tsp. – Salt

½ tsp. – Cinnamon

2 cups – Flour, sifted

3 – Bananas

1 cup – Walnuts, chopped

Melt butter, add beaten eggs with sour cream and vanilla.

Shift together sugar, baking soda, salt, cinnamon and sifted flour.

Combine egg mixture with sugar mixture.

Mash bananas and add to batter with chopped walnuts. Mix well.

Bake in greased bread pan in a 325 degree oven for 1 hour.

Shared by Judy Armendariz.



Banana Blueberry Mini Loaves



1 cup – Sugar

½ cup – Oil

1 cup (2 medium) – Bananas.
ripe, mashed

½ cup – Yogurt, plain

1 tsp. – Vanilla

2 – Eggs

2 cups – All purpose flour

1 tsp. – Baking soda

½ tsp. – Salt

1 cup – Blueberries, fresh or frozen
(do not thaw)

Heat oven to 350 degrees.

Grease and flour bottoms only of three 6x3½” loaf pans. In large bowl, beat together sugar and oil. Add bananas, yogurt, vanilla and eggs; blend well. Add flour, baking soda and salt; stir just until dry ingredients are moistened. Gently stir in blueberries. Pour into greased and floured pans.

Bake for 40-50 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans. Cool completely. Wrap tightly in plastic wrap.

BONUS: I also add raspberries and walnuts – about ¾ cup each.

BONUS: Mini-loaves are an ideal size for singles or small families. For convenience use the disposable foil mini-loaf pans available in supermarkets.

NOTE: Recipe can be baked in 9x5” loaf pan. Grease and flour bottom only of pan. Bake at 350 degrees for 60-70 minutes.

Shared by Brenda Paquin.

Adobe Bread

- | | |
|-------------------------|----------------------------|
| 2 pkg. – Yeast | 3 tsp. – Salt |
| 3 cups – Warm water | ½ cup – Powdered milk |
| 1/3 cup – Vegetable oil | 4 cups – Whole wheat flour |
| ½ cup – Sugar | 4 cups – White flour |

Preheat oven to 375 degrees. Grease and flour loaf pans.

Dissolve yeast in warm water. Add oil and sugar. Mix well and let rest 10 minutes. Add salt, powdered milk, wheat flour and 2 cups white flour. Knead till smooth, adding 2 more cups white flour. Let rise till double. Pour onto oiled surface. Divide into 4 pieces. Let rise ½ hour.

Bake 20-30 minutes.

Shared by Karen Michalicek.

Debbie's Corn Fritters

- 1 can – Whole kernel corn, drained and save ½ of the liquid
- 1 can – Cream Corn
- 1 cup – Sour cream
- 1 pkg. – Jiffy Corn Muffin Mix
- 1 cup – Sugar
- 2 – Eggs, beaten
- ½ cup – Butter, melted



Mix together all ingredients. Pour into a greased 9x13" baking dish. Bake in a 350 degree oven for 45 minutes. Let sit for 5-10 minutes before serving.

Shared by Carol Holmquist.



Chocolate Chip Banana Nut Bread

½ cup – Butter or mayonnaise

2 – Eggs

1 cup – Sugar

2 cups – Flour

1 tsp. – Baking soda

1 tsp. – Vanilla

2 cups – Banana, mashed

¼ cup – Chocolate chips (or more!)

½ cup – Nuts, chopped (optional)

Preheat oven to 350 degrees. Grease a 5x9” loaf pan.

Cream together the butter (or mayonnaise), and sugar. Beat in eggs and vanilla.

Add flour and baking soda to creamed mixture. Add mashed bananas and stir until well blended. Stir in chocolate chips, and nuts (if using).

Pour batter into pan and bake for 1 hour.

Shared by Sue Oliaro.

Pumpkin Scones

SCONES:

1 (15 oz.) can – Pumpkin

1 – Spice Cake mix (any will work, but I think Duncan Hines tastes the best)

1 bag – Hershey's Cinnamon Chips

Preheat oven to 375 degrees.

Mix together pumpkin and spice cake mix for at least 2 minutes. Stir in cinnamon chips.

Drop wedges of dough on cookie sheet (I use a melon baller w/a leaver).

Bake for about 18 minutes (you kind of have to eye-ball them to see if they look done enough).

Let them sit on the cookie sheet for about 15 minutes. Transfer to a cooling rack. Then frost.

ICING:

Powdered sugar

Milk

Cinnamon

Butter, softened

I just mix some powdered sugar and milk until I get the right consistency, which is just a little runny. Then I add some cinnamon and a dollop of softened butter.



Shared by A. Nonny Moose.

Mother's Day Scones



- 2 cups – Flour
- 5 TBSP – Sugar
- 1 TBSP – Baking powder
- ½ tsp. – Salt
- 6 TBSP – Butter, unsalted
- 2/3 cup – Half & Half
- ½ cup – Cinnamon chips
(or chocolate chips or
white chocolate chips).

Preheat oven to 400 degrees.

Stir together the flour, sugar, baking powder and salt.

Cut in the butter until it turns to course crumbs.

Add the Half and Half until moistened. Gently stir in the cinnamon chips.

Flour the surface and knead dough gently (5-10 times). Pat the dough into a 1-inch thick round. Cut into 12 wedges and place on cookie sheet 2 inches apart.

Brush the tops with 1 TBSP of Half & Half. Sprinkle with sugar.

Bake for about 10-12 minutes, until slightly golden brown. Let cool.

BONUS: For a savory option, substitute garlic, bacon and cheese instead of cinnamon chips. Plus omit the brushing of Half & Half and sprinkling of sugar on top.

Shared by Small Wonders Christian Preschool.

Zucchini Bread

(makes 2 loaves)

3 lrg. – Eggs

2 cups – Granulated sugar

1 cup – Vegetable oil

3 tsp. – Vanilla extract

2 cups – Zucchini, unpeeled raw, grated

3 cups – Flour

1 tsp. – Salt

1 tsp. – Baking soda

1/4 tsp. – Baking powder

1 TBSP – Cinnamon, ground

1 cup – Walnuts or pecans, coarsely chopped

Optional: 1 cup – Raisins or currants



Prepare 2 loaf pans: grease and flour, tapping out excess flour.

Using mixer, beat eggs until light and foamy.

Add sugar, oil, vanilla, and zucchini. Mix lightly but well.

In separate bowl, whisk flour, salt, baking soda, baking powder, and cinnamon.

Add dry mix to wet mix. Stir until well blended.

Stir in nuts (and raisins).

Pour into prepared pans, tap to level.

Bake in preheated 350 degree oven for 1 hour till toothpick comes out clean.

Cool completely in pan on rack before removing from pan.

Shared by Betsy LaRoe.

“Best with age, freezes well wrapped in wax paper then bagged!”

Basic Muffins

2 cups – Flour	1 – Egg, slightly beaten
1 TBSP – Baking powder	1 cup – Milk
½ tsp. – Salt	¼ cup – Butter, melted
2 TBSP – Sugar	

Preheat the oven to 375 degrees. Butter muffin pans. Mix the flour, baking powder, salt, and sugar in a large bowl. Add the egg, milk, and butter, stirring only enough to dampen the flour; the batter should not be smooth. Spoon into the muffin pans, filling each cup about two-thirds full. Bake for 20-25 minutes.

Bacon Muffins: Add 3 strips bacon, fried crisp and crumbled, to the batter.

Blueberry Muffins: Use 1/2 cup sugar. Reserve 1/4 cup of the flour, sprinkle it over 1 cup blueberries, and stir them into the batter last.

Nut Muffins: Use 1/4 cup sugar. Add 1/2 cup chopped nuts to the batter. After filling the cups, sprinkle with sugar, cinnamon, and more chopped nuts.

Raisin Muffins: Add 1/3 cup raisins to the batter.

Shared by Janell Vincent.

Banana Nut Bread

¼ cup – Shortening, soft	2 cups – Flour
¾ cup – Sugar	½ tsp. – Baking powder
1 – Egg	½ tsp. – Baking soda
3 – Bananas, ripe	¼ tsp. – Salt
½ cup – Walnuts, chopped	

Cream bananas and mix with all the other ingredients. Pour into a greased loaf pan.

Bake 50-60 minutes.

Shared by Darlene Johnson.

“GREAT FOR GIFT GIVING DURING THE HOLIDAYS!”

Breakfast Dishes

Oatmeal Crème Brulee

2 cups – Quick oats (or 2¼ cups old-fashioned oats), uncooked

1/3 cup – Sugar, granulated

¼ tsp. – Salt (optional)

3 1/3 cups – Milk, nonfat

2 – Eggs, lightly beaten (or ½ cup egg substitute)

2 tsp. – Vanilla

1/3 cup – Brown sugar, firmly packed

Heat oven to 350 degrees. Spray 8-inch square glass baking dish with nonstick cooking spray.

In a large bowl, combine oats, granulated sugar and salt.

In medium bowl, combine milk, eggs and vanilla; mix well. Add to oat mixture; mix well. Pour into baking dish.

Bake 40-45 minutes or until center jiggles slightly. Remove from oven to cooling rack.

Sprinkle brown sugar evenly over top of oatmeal. Using back of spoon, gently spread sugar into a thin layer across entire surface of oatmeal. Return to oven; bake just until sugar melts, about 2-3 minutes.

Set oven to broil. Broil 3 inches from heat until sugar bubbles and browns slightly, 1-2 minutes.

Spoon into bowls to serve. Serves 8.

NOTE: Watch carefully to prevent burning. It may be necessary to turn baking dish while broiling.

Then Jesus declared, "I am the bread of life. Whoever comes to me will never go hungry, and whoever believes in me will never be thirsty."

John 6:35



Shared by Joan Courts.

Eiderdown Blueberry Pancakes



Blueberries

6 – Eggs

1 cup – Sour cream

1 TBSP – Sugar

½ tsp. – Salt

½ cup – Flour

Beat eggs separately. Stiff egg whites, add the beaten egg yolks. Add sour cream, sugar, salt and flour. Gently fold in as many blueberries as you like.

Use pre-warmed griddle. Top with favorite pancake topping.

Shared by Cathy Powell.

Catastrophe



1 lb. – Bacon, chopped

2 lbs. – Ore Ida Potatoes O'Brien

1 doz. – Eggs, beaten

Sauté bacon until done.

Remove bacon from pan and add potatoes and cook until browned. Return bacon to pan. Mix up eggs and pour over potatoes and bacon. Cook over low heat until eggs are done.

Salt and pepper to taste. Serves 8

BONUS: For more flavor add green chilies or black olives. Grated cheese can be added too. Other additions to consider – pineapple, almonds, or coconut.

Shared by Denise Lawson.

“This is what we make for Christmas morning breakfast.”

Quiche Lorraine

- 1 single (9 in.) – Pastry crust
- 2 TBSP – Butter
- 1½ cup – Swiss cheese, grated
- 3 – Eggs
- 1 TBSP – Flour
- ½ tsp. – Salt
- ½ lb. – Bacon, diced
- 2 TBSP – Butter
- 1 lrg. – Onion, sliced
- 1 cup – Milk
- ½ cup – Light cream
- 1 – Egg white
- Few grains – Pepper
- Dash – Nutmeg



Preheat oven to 450 degrees.

Line pie plate with pastry; brush with egg white. Bake 5 minutes. Prick with fork if it puffs up.

Mix cheese and flour; set aside. Fry bacon until crisp, drain and pour off fat. Separate onion into rings; cook in butter in same pan. Spread cheese in partially baked shell. Sprinkle with bacon and onions.

Beat eggs lightly; add milk, cream and seasonings. Pour over the meat/cheese mixture in shell and sprinkle with nutmeg.

Bake 15 minutes at 450 degrees. Then reduce heat to 350 degrees; bake 10-15 minutes longer. Cool 10 minutes before cutting.

BONUS: Left over ham may be substituted for bacon.

Shared by Judy Armendariz.

Nena's Breakfast Bake

10 – Eggs, beaten

½ cup – Flour

1 (8 oz.) can – Green chilis, diced

½ cup – Butter

½ lb. – Jack cheese, shredded

1 tsp. – Salt

½ lb. – Cheddar cheese, shredded

1 pkg. – Frozen spinach, chopped, thawed

1 pint – Cottage cheese, small curd

Pinch garlic powder

1 tsp. – Baking powder

Melt butter in 9x13” baking dish.

In large bowl beat eggs; add flour, salt and baking powder.

Squeeze thawed spinach and add to egg mixture. Add chilis and all 3 types of cheese. Add melted butter. Mix well.

Pour into baking dish. Bake for 15 minutes at 400 degrees. Reduce heat to 350 degrees and bake 35-40 minutes. Let stand for 5 minutes before serving.

Shared by Nena Wilson.



Baked Eggs

1 cube – Butter or margarine

10 – Eggs

½ cup – Flour

1 tsp. – Baking powder

½ tsp. – Salt

1 pint – Cottage cheese

2 cups – Cheddar or Swiss cheese, grated

1 sm. can – Ortega chili, chopped

Preheat oven to 350 degrees.

Melt butter/margarine and set aside.

Beat eggs in large bowl. Add flour, baking powder and salt. Add cottage cheese, grated cheese, butter/margarine and small can of chopped chilis. Mix well.

Pour into 9x13” baking dish. Bake 30 minutes.

Shared by Joan Courts.



Egg Casserole (make-ahead)



Sweet French bread with crusts removed, enough to cover bottom of 9x13" baking dish

12 – Eggs, beaten

4 cups – Milk

1 lb. – Cheese, ½ Cheddar / ½ Jack, shredded

(or use 1 lb. Mexican mix shredded cheese)

½ cup – Onion, minced

1 sm. can – Diced green chilies

24 – Smoky links. sliced (or substitute cubes of ham)

NIGHT BEFORE COOKING:

Cover bottom of 9x13" baking dish with a layer of white sweet French bread without crust.

In a large bowl mix together the eggs, milk, cheese, onion, and chilies. Pour over bread in baking dish.

Sprinkle Smoky links or ham over top.

Refrigerate overnight.

In the morning, bake at 350 degrees for 1¼ to 1½ hours until firm set. It will raise up and be crusty on top and then fall as it cools.

Shared by Kathy Ryan.

"I used to make 2 of these and bring to church for the Youth Group fundraiser breakfasts when my boys were in Youth Group and raising money for mission trips."

Main Dishes

Chicken Marsala

- 4 – Chicken breast, boneless, skinless
- 8 oz. – Cremini mushrooms, sliced
- ½ cup – Flour
- 1 tsp. – Salt
- ½ tsp. – Pepper
- 4 TBSP – Olive oil
- ¾ cup – Shallots, thinly sliced
- 1½ cups – Marsala wine
- ¾ cup – Chicken stock or broth
- 4 TBSP – Butter, COLD

Oh, taste and see that the Lord is good! Blessed is the man who takes refuge in Him!

Psalm 34:8



Combine the flour, salt and pepper in a plastic bag and shake the chicken until coated.

Fry the chicken in olive oil until golden brown then remove from pan.

Add the shallots then the mushrooms to the pan and sauté. Deglaze the pan with a little Marsala. Use a wooden spoon to scrape up the dark stuff stuck to the pan.

Add the Marsala and chicken broth, bring to a boil, add the chicken then simmer until done. (About 4 minutes.)

Place the chicken on plates and turn the sauce on high to reduce and thicken.

Turn off heat and mix in cold butter, one tablespoon at a time.

Top chicken with sauce. Serves 4.

“GREAT WITH RICE PILAF!”

Shared by Kip Kipgen.

Chicken Breast Rollups

4 – Chicken breasts, boneless, skinless

½ cup – Butter

½ cup – Seasoned breadcrumbs

2 TBSP – Parmesan cheese, grated

1 tsp. – Basil

½ tsp. – Garlic powder

¼ cup – Apple juice or dry white wine

¼ cup – Green onions, chopped

¼ cup – Parsley, chopped (use 1/8 cup if freeze-dried)

Preheat oven to 375 degrees. Melt butter in microwave or in saucepan; set aside. Combine breadcrumbs, cheese, basil, and garlic powder. Wash and dry the chicken before dipping it in the butter. Set the butter-dipped chicken piece on a thin layer of the bread crumbs in a pie plate, spoon a heavier layer of bread crumbs on the top side and then roll it up and secure with a toothpick or skewer. Pat more breadcrumbs on the outside if necessary. Place chicken in baking dish. Bake for 35-40 minutes.

While baking, combine apple juice or dry white wine, green onion, parsley, and any remaining butter. Spoon over chicken breasts, and bake 10 minutes more.



NOTE: Multiply the breadcrumb mixture ingredients, make up a big batch, and keep it in a baggie in your freezer. That way, no matter how many chicken breasts are being prepared, there should be enough breadcrumb mixture. The amount of butter and topping can be adjusted proportionately by the recipe above.

Shared by Kathy Ryan.

“This is a really fast dish to prepare and a family and company favorite.”

Chicken and Broccoli Roll

1 can – Chicken breast, or two cooked chicken breasts

1 (8 oz.) pkg. – Mushrooms, fresh

1 cup – Broccoli (thawed, if frozen)

1 – Bell pepper, cleaned and deseeded – red is prettier

1/3 cup – Celery

1 – Garlic clove, minced

3/4 cup – Shredded cheddar cheese

1/2 cup – Mayonnaise

2 cans of Pillsbury crescent rolls (for whatever reason only Pillsbury brand works in this recipe)



Chop the chicken, mushrooms, broccoli, bell pepper and celery. Place chopped ingredients in a large mixing bowl. Add garlic, cheese, and mayonnaise. Mix.

Open crescent rolls and spread out on baking sheet or baking stone, making a rectangle using both cans of dough. Press seams together forming one rectangular sheet.

Place chopped mixture in center of rectangle, mound across short side to short side. Bring dough up from the long ends and pinch together over top of mixture. Bring ends up on the short sides and pinch to top so chopped mixture is encased in a tube of dough with some openings or slits to emit steam. Can curve on sheet/stone if necessary.

Bake at 350 degrees for 30-35 minutes or until crescent rolls are nicely browned. Slice across roll and serve.

Shared by Kathy Ryan.

Chicken & Dumplings

1 – Chicken, cut into pieces

Enough water to just cover chicken

Salt and pepper to taste

Bisquick baking mix

Milk

Place chicken in a large pot. Cover with water. Add salt and pepper to flavor.

Bring to a boil and simmer until meat is done.

Remove the chicken from the water. (Reserve the water.)

Take the chicken off the bones, discard the bones and skin, shred or cut chicken into bite-sized pieces.

DUMPLINGS:

Combine Bisquick and milk.

Put the mixture on a floured counter. Knead a few times. Roll out with a rolling pin, and cut into squares using a pizza cutter.

Bring water chicken was cooked in to a soft boil.

Put the dumplings in, and keep them under the water so they do not raise too much. They should stay thin. We call them slippery, slimy dumplings. Cook about 15 minutes.

Return the chicken to the pot and serve in bowls.

Shared by Denise Lawson.



“We serve this dish with cranberry sauce and a salad.”

Shredded Chicken Tacos

1 (16 oz.) can – Tomato sauce

2 tsp. – Vinegar, white distilled, or cider

2 tsp. – Garlic, minced

3½ tsp. – Chili powder

1 tsp. – Cumin, ground

2 tsp. – Oregano, leaf

½ tsp. – Sugar

2 TBSP – Olive oil, extra virgin

2 lbs. – Chicken breasts

Cayenne pepper, to taste

10 oz. pkg. – Corn tortillas

Garnish

Onion, finely chopped

Lime wedges

Hot sauce

Cilantro, fresh, chopped



In crock pot mix together tomato sauce, vinegar, garlic, chili powder, cumin, oregano, sugar and cayenne pepper.

Place chicken in pot, move around to coat chicken with mixed sauce. Cover and set on low temp (if you start the recipe early and want to cook all day). If you want a faster cook, set on high temp and it should be ready in about half the cooking time.

When chicken is soft, take two forks and shred the chicken into the sauce. Continue cooking. If you find the mixture is too dry add a little more tomato sauce.

Warm tortillas and fill with chicken and sauce.

Serve with finely chopped onion, lime wedges, hot sauce, and cilantro.

I took a recipe and changed it to work with a crock pot – much easier than the original recipe. Very simple and tastes great! You can double this recipe as well.

Shared by Brenda Paquin.

Enchiladas



Ground turkey, browned

Sour cream

1 can – Olives

4 lbs. – Cheddar cheese

Onions, optional

Corn Tortillas

SAUCE:

1 cup – Flour

3 TBSP – Chili powder

1 TBSP – Salt

8-10 cups – Water

1 can – Tomato paste

¼ to ½ tsp. – Garlic, minced

In a bowl, combine the flour, chili powder, and salt. In a pan, combine water and tomato paste.

Slowly add the flour mixture to the water and tomato paste, stirring constantly. When all the ingredients are mixed, cook on medium heat until thickened, about 1 minute.

Heat the tortillas in the microwave. Dip tortillas in sauce and fill them with meat, cheese, and olives. Place in container, pour sauce over the top, and add more cheese and olives.

Serve with beans or refried beans and rice cooked with tomato sauce and chili powder.

Shared by Darlene Johnson.

Connie's Chicken Enchiladas

3-4 – Chicken breasts, cooked and cut in small pieces

½ – Onion, chopped

2-3 cups – Cheese, shredded (depending on how much cheese you like)

1 lrg. can – La Victoria Enchilada Sauce (either green or red sauce)

12 – Corn tortillas

In a 9x13" baking dish pour just enough enchilada sauce to cover bottom of pan.

Microwave tortillas just enough to heat them so they are pliable to roll.

Mix onions in with chicken. Put some of the chicken and onion mixture in a tortilla and add some cheese. Roll tortilla and lay in pan. Repeat till all tortillas are rolled.

Pour remaining enchilada sauce over tortillas in pan. Sprinkle rest of cheese over top of enchiladas.

Cover with foil (tent so cheese does not stick to foil). Bake at 350 degrees for 20 minutes. Take foil off and bake an additional 10 minutes.

Shared by Connie Steele.



Chicken Enchiladas in Cream Sauce



- 1 TBSP – Butter
- ½ cup – Green onions, chopped
- ½ tsp. – Garlic powder
- 1 (4 oz.) can – Diced green chiles
- 1 (10.75 oz.) can – Cream of mushroom soup
- ½ cup – Sour cream
- 1½ cups – Chicken, cooked/cubed
- 1 cup – Cheddar cheese, shredded (divided)
- 6 (12 inch) – Flour tortillas
- ¼ cup – Milk

Preheat oven to 350 degrees.

Lightly grease a large baking dish.

In a medium saucepan over medium heat, melt the butter and sauté the green onion until tender (about 3-4 minutes). Add the garlic powder, then stir in the green chilies, cream of mushroom soup and sour cream. Mix well. Reserve $\frac{3}{4}$ of this sauce and set aside.

To the remaining $\frac{1}{4}$ of the sauce in the saucepan, add the chicken and $\frac{1}{2}$ cup of shredded Cheddar cheese. Stir together.

Fill each flour tortilla with some of the chicken mixture and roll up. Place seam side down in the prepared baking dish.

In a small bowl combine the reserved $\frac{3}{4}$ of the sauce with the milk. Spoon this mixture over the rolled tortillas and top with the remaining $\frac{1}{2}$ cup of shredded Cheddar cheese.

Bake in the preheated oven for 30-35 minutes, or until cheese is bubbly. Makes 6 servings.

Shared by Kathy Ryan.

Karen's Chicken Enchiladas

1 whole – Chicken or 4 chicken breasts

Salt and pepper to taste

12 – Corn tortillas

1 (10 oz.) can – Cream of mushroom soup

1 (10 oz.) can – Chicken soup

1 cup – Chicken broth

1 – Onion, grated

1 (4 oz.) can – Green chili peppers, diced

1 cup – Cheddar cheese, grated

Cook chicken, cut in chunks, and season with salt and pepper.

Mix soups, broth, grated onion and peppers in a bowl.

Layer tortillas, chicken, and soup mixture in greased 9x13" baking dish. Sprinkle with cheese and repeat layers.

Cover loosely with foil. Bake in 300 degree oven for 1 hour.

Shared by Karen Michalicek



Sour Cream Chicken Enchiladas



2 cans – Cream of chicken soup

1 (16 oz.) carton – Sour cream

2 (4 oz.) cans – Chopped green chilies, drained

½ tsp. – Salt

2 cups – Cheese (either all cheddar or cheddar/jack)

2 cups – Chicken, cooked and shredded

12 – Corn or flour tortillas

Grated cheese

Combine soup, sour cream, chilies, and salt in bowl, stir until well blended.

Mix cheese and cooked/shredded chicken in another bowl.

Lightly spread thin layer of soup mixture over bottom of 9x13” baking dish.

Place ½ cup chicken mixture and 1 tablespoon soup/sour cream sauce on tortilla. Roll to enclose filling. Arrange in baking dish. Pour remaining sauce over top. Top with additional cheese.

Bake at 350 degrees for 20-30 minutes.

Shared by Nena Wilson.

DID YOU KNOW THIS ABOUT SAGE?

Description: The plant has long spreading stems with long oval leaves.

Flavor: Slightly bitter. Late in the season, it can be too strong for some palates. Somewhat similar to thyme.

Substitutions: Thyme.

How to use: Use only the leaves. They are easy to snip with kitchen shears. Often paired with onion and used in poultry stuffing. Flavor is powerful, so use it with strong-flavored vegetables.

History: Ancient Latin cultures believed it stimulated fertility.



Artichoke Chicken

1 (32 oz.) jar – Artichoke hearts, *non-marinated* (can be bought at Costco), drained and quartered

1½ cups – Parmesan cheese, grated (heaping)

1½ cups – Mayonnaise (heaping)

1 tsp. – Lemon pepper

1 tsp. – Garlic powder

Chicken Tenderloins – enough to cover bottom of greased 9x13” baking dish one layer (can use other deboned chicken pieces, but I like tenderloins best. Frozen bagged tenderloins can be used, but defrost first). If using for potluck, cut chicken into smaller pieces.

Preheat oven to 375 degrees.

In a medium bowl, mix together the artichoke hearts, Parmesan cheese, mayonnaise, lemon pepper and garlic. Place chicken in a greased baking dish, and cover evenly with artichoke mixture.

Bake, uncovered, for 30-40 minutes in the preheated oven, or until chicken is no longer pink in the center and juices run clear (slight browning on top edges).

Prep Time, 10 min.; Cook Time, 30-40 min; Yield 12 servings.

Shared by Kathy Ryan.

“We like it served with rice.”



Mexican Chicken Casserole



- 6 – Chicken breasts (cooked), cut in cubes
- 1 can – Cream of chicken soup
- 1 can – Cream of mushroom soup
- 1 cup – Milk
- 1 – Onion, chopped
- ½+ – Canned chilis (hot or medium)
- 1 sm. can – Black olives, sliced
- Salt, Pepper, and Garlic to taste
- ½ lb. bag – Jack cheese, grated
- ½ lb. bag – Sharp Cheddar cheese, grated
- 1 doz. – Corn tortillas

Grease a 9x13” baking dish.

Mix chicken, soups, milk, onion, chilis, olives, salt, pepper and garlic (add some chili powder if desired).

Butter all tortillas and cut in 1” squares.

Layer 1/3 of soup mixture, bottom of dish; follow with 1/3 of cut tortillas; and 1/3 of cheese last. Repeat layers three times.

Bake at 300 degrees for one hour.

Shared by Judy Armendariz.

Chicken Parisienne

- 4-6 lrg. – Chicken breasts
- ½ pint – Sour cream
- 1 (2½ oz.) can – Mushrooms, drained
- 1 can – Cream of Mushroom soup
- ½ cup – Sherry
- ½ pkg. – Onion soup mix
- Paprika



Combine sour cream, mushrooms, mushroom soup, Sherry and onion soup mix, and mix well.

Place chicken in an oven-proof casserole dish and pour mushroom mixture over the chicken. Sprinkle with paprika.

Bake in oven at 350 degrees for 1-1¼ hour(s).

Shared by Karen Champion.

Russian Dressing Chicken

- 5 lbs. – Chicken wings
- 1 sm. bottle – Russian dressing
- 1 pkg. – Onion soup mix
- 1 jar – Apricot-pineapple preserves



Place chicken into a large oven-proof casserole dish sprayed with nonstick cooking spray.

Mix dressing, onion soup mix, and preserves. Pour over the chicken.

Bake in the oven for 1 hour or until chicken is a little brown.

Shared by Denise Lawson.

“We have made this with all chicken wings or pieces of chicken. It is also good with pork chops.”

Snow on the Mountain

9 cups – Cooked Rice

2 – Chickens, stewed, reserving liquid for gravy

5 cups – Tomatoes, diced

2 bunches – Green onions, diced

2 lrg. cans – Chinese noodles

1 stalk – Celery, diced

2 jars – Green olives, sliced

2 cans – Black olives, sliced

2 cups – Cheddar cheese, grated

1 lrg. can – Crushed pineapple, drained

1 lrg. bag – Slivered almonds

1 bag – Flaked coconut



Take chicken off the bone after stewing, and make gravy with the stew water. Cook rice.

Put the remaining ingredients in separate bowls and place them in order on serving table with place cards:

Base of the mountain, make it broad (Rice)

Main course, don't short yourself (Chicken and Gravy)

Right in the middle of the pile (Tomatoes)

Scatter a little for flavor (Green Onions)

Don't be backward (Chinese Noodles)

For a 'crisper' (Celery)

For more flavor! (Green and Black Olives)

Essential Too (Cheese)

Un-unusually Dee-li-cious! (Pineapple)

The Oriental touch (Almonds)

The Snow! (Coconut)

Shared by Denise Lawson.

“When having a dinner party we cook the rice and make the chicken and gravy. We ask our guests to bring a couple of the other ingredients. It's fun to ask them to bring things that you wouldn't normally think would go together, like green olives and pineapple. You don't tell them ahead why. We make cards for each of the ingredients to help when making your plate.”



Chicken Divine

2 pkg. – Frozen broccoli or equivalent of fresh-barely cooked broccoli

2 cups – Chicken or chicken breasts

2 cans – Cream of chicken soup, undiluted

1 cup – Mayonnaise

½ tsp. – Curry powder

1 tsp. – Lemon juice

½ cup – Sharp cheese, grated

½ cup – Bread crumbs, toasted in 1 TBSP butter

Lay broccoli on bottom of baking dish. Mix together soup, mayonnaise, lemon juice, and curry powder. Pour half over the broccoli. Lay chicken over this and pour the rest of soup mixture on top. Cover with cheese, then buttered crumbs.

Bake at 350 degrees for 30-40 minutes.

Shared by Cheryl Wight.

Manicotti Stuffed with Chicken

- 1 box – Macaroni noodles
- 2 cups – Cooked chicken, chopped
- 1 box – Frozen spinach, thawed and well drained
- 1 carton – Cottage cheese, low-fat
- 1 tsp. – Parsley
- 1 – Egg
- 2 cans – Cream of mushroom soup
- 1 cup – Milk
- 1 cup – Cheddar cheese, grated

Boil manicotti following directions on the box.

Meanwhile, mix chicken, spinach, cottage cheese, parsley and egg in a bowl.

After manicotti is cooked and cooled, stuff them with the chicken mixture. Layer them in a pan big enough to hold them all. Stir soup and milk together and pour over noodles.

Cook at 350 degrees for 30 minutes. Add cheese over top and bake until melted. Serves 4.

Shared by Karen Champion.



Manicotti Stuffed with Ground Beef

- 1 ½ lbs. – Hamburger, lean
- ½ lb. – Pork sausage
- 1 pint – Ricotta or cottage cheese
- ½ lb. – Mozzarella cheese, grated
- ½ lb. – Cheddar cheese, grated
- 1 jar – Spaghetti sauce
- 2 pkgs. – Manicotti noodles (16+ noodles)



Cook meat and drain off grease. Place in a bowl. Add cheeses and stuff mixture into the manicotti noodles.

Pour some spaghetti sauce in bottom of 9x13" baking dish (enough to cover) and lay stuffed manicotti in baking dish. Cover with the remainder of sauce.

Bake in oven at 350 degrees for about 30-50 minutes.

Shared by Karen Michalick.

Tuna Casserole

- 4 lrg. – Potatoes (6 if potatoes are small)
- 1 can – Mushroom soup
- ¼ can – Milk (measured in soup can)
- 1 can – Tuna

Peel potatoes and slice in thin rounds. Fry until brown (in bacon grease adds flavor).

Put un-drained tuna in 1 ½ quart baking dish. Add potatoes (lightly salted), soup, and milk. Mix with a fork, but don't break potatoes.

Bake at 375 degree oven for 20-30 minutes.

Shared by Beth and Jacob Miller.

"This was my Mom Elsie's invention and my Uncle Carroll's favorite casserole. This is the only time my Dad ate tuna."

Beef, Olive, Mushroom Casserole

2 lbs. – Ground beef

1 – Onion, chopped

2 – Garlic cloves, chopped

1 ½ tsp. – Salt

¼ tsp. – Pepper

1 TBSP+ – Chili powder

1 cup+ – Mushrooms, sliced

2 cans – Tomato sauce/or Ragu

1 can – Black olives, pitted

2 cups – Sharp cheese, shredded

1 (7 oz.) pkg. – Twisty and/or shell type noodles

Add some red wine to thin

Brown beef and onions together. Add garlic, salt, pepper, and chili powder. Add mushrooms, tomato sauce, and olives. Simmer 20 minutes.

Add 1 ½ cups cheese and stir until melted. Set aside.

Cook noodles and drain. Arrange ½ noodles on bottom of casserole dish, follow with ½ meat mixture and repeat layers. Top with remaining cheese.

Bake at 350 degrees for 30 minutes.

Shared by Judy Armendariz.



Tex-Mex Fajitas

5-6 lbs. – Beef, thinly sliced (butterball roast or other inexpensive roast)

2 cans – Beer

6 – Limes

2-3 – Garlic cloves, minced

½ cup – Soy sauce

4-6 – Onions, sliced

4-6 – Bell peppers, sliced

Margarine or oil to sauté vegetables



ACCOMPANIMENTS:

Tortillas, shredded cheese, sour cream, guacamole, tomatoes, black olives...

Put the beer, juice, and pulp of the limes, garlic, and soy sauce in a large bowl and mix. Add the thinly sliced beef. If you are going to grill the meat marinate it for a couple of hours. If you are going to boil it down, marinate for about 30 minutes. We boil ours down. Watch the heat closely as the beer will foam and look nasty but that goes away. We boil it down to a dry pan.

Cook the onions and bell peppers together until translucent or limp.

Serve the meat and vegetables in tortillas with the accompaniments.

The meat will have a bit of a sour taste, but when mixed with everything else it is wonderful. We usually run out of vegetables first.

Shared by Ed Lawson.

“I’m used to making these for a crowd so you may have to scale down the ingredients. You can either marinate the meat and grill it, or cook the juices down in 2 cast iron skilletts (our preferred method).”

Flank Steak

1-1½ lb. – Flank steak, not scored

MARINADE:

¾ cup – Peanut oil 2 TBSP – Onion, chopped

¼ cup – Soy sauce 1 lrg. clove – Garlic

2 TBSP – Vinegar 1½ tsp. – Ginger, ground

¼ cup – Honey

Mix the marinade ingredients together. Poke lots of holes in steak with a meat fork. Cover with marinade and let sit at room temperature for 6-8 hours or 2 days in the refrigerator, turning occasionally.

Cook over white coals 5 minutes on each side. Cut diagonally into thin strips.

NOTE: The sauce may be used twice.

Shared by Elaine Lewin.

“This is one of our favorite meals on the grill.”

Sorta Lasagna (Baked Ziti)



1 lb. – Ziti macaroni

1 – Egg

¾ lbs. – Mozzarella cheese, cubed

1½ cup – Spaghetti sauce with meat

2 cups – Ricotta or cottage cheese

10 oz. – Spinach, cooked and drained

Mix egg into ricotta cheese. Mix all ingredients together in a 2½ quart casserole.

Bake at 350 degrees for 30 minutes.

Shared by Sue Oliaro.

Joe's Healthy Homemade Chili

- 2 lbs. – Ground turkey breast
 2 med. – Zucchini, halved, sliced
 1 med. – Onion, chopped
 1 med. – Red pepper, cored/diced
 1 med. – Green pepper, cored/diced
 1 TBSP – Olive oil, extra virgin
 2 (15 oz.) cans – Kidney beans, drained and rinsed
 2 (15 oz.) cans – Black beans, drained and rinsed
 2 (15 oz.) cans – Garbanzo beans, drained and rinsed
 1 (28 oz.) can – Diced tomatoes, un-drained
 3 cloves – Garlic, minced 1 tsp. – Oregano
 1 TBSP – Chili powder 1 tsp. – Paprika
 (or 2 TBSP if preferred) (or 2 tsp. if preferred)
- Sea salt and fresh ground pepper to taste



In a large pot brown turkey with onions and drain off excess fat. Place vegetables, half the garlic, and oil in pot and sauté until tender. Add beans, and un-drained tomatoes. Bring to a boil, then simmer for 15-20 minutes. Add spices and the rest of the garlic, mix well. Simmer for 5 more minutes. Add sea salt and pepper to taste.

NOTE: Freezes well in Tupperware

Shared by Janell Vincent.

DID YOU KNOW THIS ABOUT OREGANO?

Description: Woody stems with long, pointed leaves less than an inch long.

Flavor: Strong tea-like flavor similar to marjoram.

Substitutions: Marjoram.

How to use: Tear or snip the leaves and use them in tomato-based sauces and stews. Try it with poultry, vegetables, and rice.

History: In Greek, oregano means “joy to the mountain,” which may be the reason it is so closely associated with classic Greek and Italian dishes.



Light Glazed Pork Roast



1 (4 lbs.) – Pork loin roast, boneless, trimmed

1 TBSP – Olive oil

1 TBSP – Butter, melted

2/3 cup – Orange juice concentrate, thawed

1/3 cup – Water

3 cloves – Garlic, minced

1½ tsp. – Salt

½ tsp. – Pepper

GLAZE:

¼ cup – Brown sugar, packed

2 TBSP – Balsamic vinegar

1 TBSP – Orange juice concentrate, thawed

1 clove – Garlic, minced

1 (11 oz.) can – Mandarin oranges, drained (optional)

Cut roast in half. In a large skillet, brown roast in oil and butter on all sides.

Transfer to a 5 quart slow cooker. Add the orange juice concentrate, water, garlic, salt and pepper. Cover and cook on low for 4-6 hours or until meat is tender.

For glaze, in a small saucepan, combine the brown sugar, vinegar, orange juice concentrate and garlic. Bring to a boil. Reduce heat; simmer, uncovered for 3-5 minutes or until reduced to about ¼ cup. Brush over roast. Garnish with oranges, if desired.

Taste of Home, shared by Janell Vincent.

“This light recipe is always popular with adults and children alike and it’s an excellent ‘take-along’ meal for potlucks.”

Open-faced Cheddar Tuna Melt

¼ cup – Mayonnaise

2 TBSP – Sour cream

1 TBSP – Lemon juice, fresh

½ tsp. – Salt

¼ tsp. – White pepper

2 (5 oz.) cans – White tuna in water, drained

2 ribs – Celery, finely chopped (about 1 cup)

1/3 cup – Dried cherries or raisins

¼ cup – Red or yellow onion, finely chopped

2 TBSP – Almonds, slivered

2 – Bagels, everything flavored; or English muffins cut in half lengthwise

4 slices – Cheddar cheese

In a medium bowl, whip together mayonnaise, sour cream, lemon juice, salt, and white pepper. Add tuna, celery, cherries (or raisins), onion, and almonds. Mix together.

Place oven rack about 5 inches from source of heat. Preheat broiler to high. Place bagel or muffin halves, cut side up in a single layer on rimmed baking pan, top each bagel with ½ cup tuna mixture. Broil 3 minutes. Top each sandwich with a cheese slice, broil 1 minute or until cheese melts.

Shared by Jean Lingenfelter.





Toasted Goat Cheese Salad & Sandwich Supper

SANWICH:

Goat Cheese

Sourdough Bread

Put cheese on bread, put under a broiler until lightly toasted and cheese melts. Cut into fork-sized pieces.

SALAD:

Micro Greens or Spring Mix

Fresh Berries

Mix together.

DRESSING:

Balsamic vinegar (2 parts)

Boysenberry Syrup (1 part)

Heat and reduce until thick. If too thick loosen with more vinegar.

Arrange sandwich pieces and salad on plate. Drizzle dressing over all.

NOTE: Quantities depend on how many people you are serving.

Shared by Kip Kipgen.

Grilled Halibut Fish Sandwiches with Tartar Sauce

RachaelRay.com

1¼ to 1½ lb. – Halibut, fresh, cut into (4) 4-6 oz. each servings, 1-inch thick

Vegetable or extra virgin olive oil for drizzling

2 tsp. – Crab boil seasoning (recommend – Old Bay)

Salt and fresh ground black pepper

2 TBSP – Butter, melted

½ – Lemon, juiced

4 – Crusty rolls, split

1 lrg. – Tomato, ripe, sliced

4 leaves – Lettuce, green leaf



Tartar sauce:

1 cup – Mayonnaise (or reduced fat mayonnaise)

2 TBSP – Sweet pickle relish

1 – Pickle (dill or half-sour), finely chopped

2 TBSP – Onion, finely chopped

2 TBSP – Dill, fresh, chopped

10 blades – Fresh chives, chopped (or 2 thin scallions thinly sliced)

½ – Lemon, juiced

Few drops cayenne pepper sauce

Preheat a nonstick or well-seasoned cast iron grill pan over medium-high heat. Drizzle halibut pieces with oil, then season with crab boil seasoning, salt & pepper. Grill on a hot pan, 4-5 minutes on each side.

Place melted butter in a small dish and add juice of 1/2 lemon.

Combine all ingredients for the tartar sauce in a small bowl.

Lightly toast buns on grill pan after fish is removed.

To assemble, brush bun bottoms and fish with lemon butter. Top fish with tomato and lettuce and slather the bun tops with tartar sauce, then serve.

Shared by Brenda Paquin.

Steak Chicana



- Round steak, cubed
- Olive oil
- 2 or 3 – Onions, chopped
- Garlic
- 3 or 4 – Bell peppers, chopped
- 1 can – Stewed tomatoes
- Rice

Brown the round steak in olive oil. Brown the garlic.

Add all ingredients, except the rice, to a crock pot and cook all day.

Cook rice. Serve steak mixture over the rice.

Serve with salad, flour tortillas, and refried beans.

Shared by Darlene Johnson.

Swedish Meatballs



- 1 pkg. – Frozen meat balls
- ¼ cup – Butter
- ¼ cup – Flour
- 2 cups – Beef broth
- 2+ tsp. – Dillweed
- ¼ tsp. – Salt
- 1 cup – Sour cream (or more)

Roast meatballs per package directions.

SAUCE: Melt butter, add flour, and stir to make a paste. Add broth, salt, and dill. Add sour cream. Stir in cooked meatballs.

Serve over noodles or rice.

Shared by Judy Armendariz.

Wild Rice Casserole

1 cup – Wild rice

1-2 lrg. – Onions, chopped

2-3 TBSP – Soy sauce

1 can – Cream of mushroom soup

1 can – Cream of chicken soup

2 cups – Celery, diced

¼ – Green pepper, diced

1 can – Cold water

½ lb. – Chicken or Hamburger, cooked (add more if wanted)

Soak wild rice in warm water for several hour.

Sauté celery, onion, and green pepper.

Combine with soy sauce, soups and water. Add rice (drained) and chicken or hamburger. Fold in gently.

Place in buttered casserole. Bake at 325 degrees for 1 hour and 30 minutes.

NOTE: You may want to add some white rice and extra water to this recipe.

Shared by Karen Michalicek.



Halibut with Garlic Basil Butter



6-8 oz. – Halibut fillet, skinless

2 oz. – Margarine

1 tsp. – Garlic, minced

1 TBSP – Lemon juice

1 TBSP – Chablis wine

½ tsp. – Basil, dry

1 – Red onion, sliced thin, pulled apart into rings

1 – Carrot, sliced, use a peeler to make the slices

Aluminum foil

Combine the margarine with garlic, lemon, wine, and basil. Pull out 10 inches of foil. Put a little of the margarine mix on the foil, then the Fish. Put the onion rings, carrot slices, and remaining mix on the fish. Fold the sides of the foil up and roll them together towards the center of the fish. (Not too tight!) Fold the ends in to seal the package. **VERY IMPORTANT THAT THE PACKAGE IS SEALED!**

Grill until the package swells (Yes, like Jiffy Pop Popcorn. About 7 minutes)

BONUS: Alternatively use Sea Bass.

Shared by Kip Kipgen.



DID YOU KNOW THIS ABOUT BASIL?

Description: Bright green leaves range from the size of a dime to about 4 inches long.

Flavor: Sweet and musky scent, sometimes like licorice or cloves.

How to use: Leaves can be torn or chopped for cooking and in salads or crushed into a paste and used in a sauce, such as pesto. Good when coarsely diced, sprinkled over tomato slices and drizzled with olive oil.

Substitutions: For cooked dishes, you can substitute ground cloves.

History: in ancient times, basil was used to treat flu and colds.

Pork Ribs

Baby back ribs	1/3 cup – Worcestershire sauce
1 – Lemon, sliced	1 tsp. – Chili powder
1½ cups – Water	1 tsp. – Salt
1 – Onion	Dash – Tabasco sauce
1 cup – Catsup	1/3 cup – Lemon juice

Bake ribs in a large glass dish in an oven at 450 degrees for 25-30 minutes. Pour off fat. Set aside.

Combine onion, catsup, Worcestershire sauce, chili powder, salt, Tabasco sauce, and lemon juice. Pour over ribs and top with lemon slices.

Cover with foil and bake at 250 degrees for four hours.

Shared by Darlene Johnson.

Crock Pot Brown Sugar, Pineapple Ham

1 – Ham, (Kirkland is best) precooked, spiral cut, bone in or boneless

3½ cups – Brown sugar

½ cup – Honey, raw, natural

1 (20 oz.) can – Pineapple chunks, do not drain

In a large Crock pot (over 6 quarts) cover the bottom with 2 cups brown sugar. Place ham on top of the brown sugar. Using your fingers, open the slices of the ham slightly. Pour the honey over the ham evenly.

Add pineapple around the sides (with the juice) and some over the top.

Top with the remaining brown sugar, making sure the whole top is covered.

Cover the Crock pot and cook on low for 4½ to 6 hours.

Shared by Janell Vincent.

Pork Piccata (1 serving)

3 slices – Pork Loin Chop, 1 TBSP – Capers Non Pareil
 ¼-inch slices

2 TBSP – Olive oil ¼-¾ cup – Chablis wine

As needed – Flour 1 tsp. – Lemon Juice

7 slices – Red onion, 1-2 TBSP – Butter
 fine julienne



Heat sauté pan then add olive oil.

Dredge pork in flour then QUICKLY sear each piece.

Add onion and caper, cook quickly, then add the Chablis and lemon. (If more sauce is desired add more wine.)

Remove pork and finish the sauce *Monter au Beurre*. (This means to finish the sauce by mixing in butter.)

Shared by Kip Kipgen.

Steak Oscar

Fillet Mignon

1 squeeze – Lemon juice

Sea salt and cracked pepper to taste

Crab meat, enough to top the steak. (I prefer King Crab)

Hot butter

Sauce Béarnaise: See *Hollandaise* in this cookbook.

Season steak with a squeeze of lemon juice, sea salt and cracked pepper. (In that order.)

Heat the crab meat in butter while grilling the steak to desired temperature.

Top the steak with crab meat then Béarnaise.

Shared by Kip Kipgen.

Mom's Italian Meat Sauce

- 1 lb. – Ground beef
- 1 cup – Onion, chopped
- 2 – Garlic cloves, minced
- 1 (14 oz.) can – Tomatoes, cut up
- 1 (6 oz.) can – Tomato paste
- 1 TBSP – Brown sugar
- 1½ tsp. – Oregano, ground
- 1 tsp. – Salt
- ¼ tsp. – Thyme, dried
- 1 – Bay leaf

Parmesan cheese, shredded (to taste)



In a large saucepan or Dutch oven, combine meat, onion, and garlic. Brown lightly and drain off fat.

Add 2 cups water and remaining ingredients, simmer uncovered for 3 hours or until sauce has thickened.

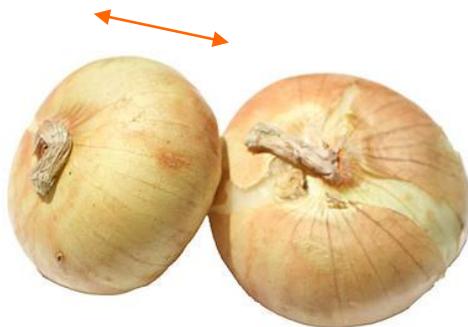
Remove bay leaf.

Serve over pasta and top with shredded parmesan cheese.

Shared by Donna Bowerman.

DID YOU KNOW THIS ABOUT SWEET ONIONS?

The flatter the onion, the sweeter it will be.



Gerri's Tamale Pie

- 2 lbs. – Hamburger
- 1 lrg. – Onion, chopped
- 2 cans – Stewed tomatoes
- 2 cups – Corn meal
- 2 cans – Creamed corn



- 2 – Eggs
- 2 cups – Milk
- 2 cans – Black olives, drained
- 2 tsp. – Salt
- 1 tsp. – Black pepper
- 1 TBSP – Chili powder
- 3 sm. cans – Tomato sauce
- 3 sm. cans – Water
- Cornstarch (to thicken sauce)

Brown hamburger and onion. Add tomatoes and heat. Pour contents into 9x13" baking dish sprayed with nonstick cooking spray.

In a separate bowl mix corn meal, creamed corn, eggs, milk, olives, and seasonings. Pour over meat mixture in casserole.

Bake at 350 degrees for 45 minutes or until testing knife comes out clean.

While pie is baking combine tomato sauce, water, and some of the same seasonings used for the pie in a saucepan. Heat until boiling. Thicken with cornstarch mixed with cold water, and cook until thickened. Serve as an accompaniment to the pie.

Shared by Ed Lawson.

Kathy's Tamale Pie

Preheat oven to 375 degrees.

FILLING:

- 2 lb. – Ground beef
 - 1 cup – Onion, chopped
 - 1 cup – Green pepper, chopped
 - 1 (15 oz.) can – Tomato sauce
 - 1 (15 oz.) can – Petite or Stewed tomatoes, drained
 - 1 (15 oz.) can – Whole corn, drained
 - 1 clove – Garlic, minced
 - 3 tsp. – Chili powder
 - 1 can – Black olives, drain, set aside 15 whole olives, and slice or chop the remainder
 - 1½ cups shredded cheese (I use the Mexican mix)
- | | |
|----------------|--|
| 1 TBSP – Sugar | |
| 1 tsp. – Salt | |
| Dash pepper | |



Cook meat, onion, and green pepper in a large skillet till meat is lightly browned and vegetables are tender. Stir in remaining ingredients except cheese. Simmer 20-25 minutes, or until thick. Add cheese; stir till melted. Turn into greased 9x13" baking dish.

TOPPING:

- 1½ cups – Yellow cornmeal
- 4 cups – Cold water
- 1 tsp. – Salt
- 2 TBSP – Butter or margarine

Stir cornmeal and salt into cold water in a saucepan. Cook and stir until thick. (This takes a bit of time – do not let cornmeal stick to bottom of pan, but you do not have to stir constantly until it starts to thicken.) When thickened add butter; mix well; spoon over hot meat mixture. Space the 15 whole olives on top and slightly push into cornmeal (I do 3 rows of 5). (Optional: sprinkle some paprika on top.)

Bake casserole in 375 degree oven about 40 minutes. Place something on the rack below casserole dish as this casserole tends to overflow. Makes 8+ servings.

Shared by Kathy Ryan.

“Serve with a tossed salad and meal is complete.”

Cheesy Crescent Tostado Pie

- 1 lbs. – Ground beef
- ½ cup – Onion, chopped
- 1 pkg. – Taco seasoning
- 1 (15½ oz.) can – Refried beans
- 1 (8 oz.) can – Crescent rolls
- 3 TBSP – Cornmeal
- 1½ cup – Cheese, shredded
- 1 cup – Lettuce, shredded
- 1 – Tomato, chopped
- 1 TBSP – Parsley, chopped (optional)

Preheat oven to 375 degrees.

In a large frying pan, brown ground beef and onion. Drain. Add taco seasoning and water called for on seasoning package. Simmer according to package directions. Add refried beans, and allow to heat while preparing crust.

Separate crescent dough into 8 triangles. Place triangles in ungreased 9-10 inch pie dish. Press edges to seal, and spread evenly over sides and bottom of dish. Sprinkle crust with cornmeal.

Spoon meat mixture into crust. Sprinkle with 1 cup shredded cheese.

Bake for 15-25 minutes until crust is golden brown. Garnish with remaining ingredients just before serving.



NOTE: Pie can also be garnished with sour cream, if desired.

Shared by Linda Ehrat.

Side Dishes

Sweet Potato Casserole

3 lrg. – Sweet potatoes,
cooked, peeled, and mashed

½ cup – White sugar

1 tsp. – Vanilla

1 cup – Milk

2 – Eggs, beaten

Blend all ingredients together with electric mixer until smooth and place in buttered casserole dish. Bake at 350 degrees for 45 minutes.

TOPPING:

¾ cup – Crushed cornflakes

6 TBSP – Butter, melted

¾ cup – Brown sugar

1 cup – Pecans, chopped

Mix all together and set aside until casserole has cooked.

Evenly spread topping over the sweet potatoes, and bake an additional 10 minutes.

Shared by Robin Anderson.



“I double this recipe for Thanksgiving. You can make it the day before and refrigerate until ready to bake. It may need more baking time if cold. Remember to not add the cornflake mixture until the last 10 minutes of baking.”

Sesame Broccoli

- 2 TBSP+1 tsp. – Soy sauce, low-sodium
- 1 TBSP – Rice wine vinegar
- 2¼ tsp. – Sugar
- 2 tsp. – Sesame oil
- ¾ tsp. – Red pepper, dried, crushed
- 2 sm. cloves – Garlic, minced
- 6 cups – Broccoli flowerets
- 2 tsp. – Sesame seeds, toasted



Combine first 6 ingredients in a nonstick skillet. Place over medium-high heat until hot. Add broccoli and cook uncovered 8-10 minutes or until crisp-tender. Stir occasionally. Sprinkle with sesame seeds. Makes 4 servings.

NOTE: Crushed red pepper makes dish spicy hot.

Reduce or eliminate to taste.

Shared by Pat Mitchell.

Baked Potatoes

Any number of baking potatoes

Butter

Lemon Pepper

Scrub potato skins clean. Cut out any bad spots and pierce the skin 5-6 times with a knife (lets steam out so potato will not explode in oven). Dry on a paper towel. Put butter on hands and rub all over the potatoes. Generously shake lemon pepper on all sides of potatoes. Bake potatoes in 375 degree oven for about an hour or until fork enters potato easily. (Timing depends on size of potatoes.)

Shared by Kathy Ryan.

“Experiment with olive oil and different seasonings, but this is our favorite.”

Parmesan Upside-down Baked Potatoes

8 – Red potatoes, washed and cut in half

2-3 TBSP – Butter or olive oil

6 TBSP – Parmesan cheese, shredded

Seasonings to taste – Garlic powder, sea salt, and freshly cracked pepper

Preheat oven to 400 degrees. Melt butter in the bottom of a glass dish big enough to hold potatoes. Sprinkle Parmesan cheese and seasonings over butter.

With butter or olive oil in your hands, rub on potato pieces, and place potatoes cut side down in the baking dish. Sprinkle some more of the seasonings on top of potatoes.

Bake for 40-45 minutes or until cooked through. Allow to cool in the dish for 5 minutes before serving.

BONUS: Can also do this with carrots, onions and celery chunks added.

Shared by Kathy Ryan.

Baked Beans (doctored)



2 (28 oz.) cans – Van Camps Pork and Beans

1 lb. – Bacon, fried and crumbled

¼ cup – Brown sugar, packed

¼ cup – Chili sauce

1 tsp. – Worcestershire sauce

¼ tsp. – Dry mustard

1 bunch – Green onions, chopped and browned in bacon fat

Mix together, bake in covered casserole dish for 1 hour at 350 degrees, or slow cook in a crock pot on low for 4 hours.

Shared by Kathy Ryan.



Macaroni & Cheese

1 lb. – Small elbow macaroni, cooked

1 lb. – Medium, sharp or longhorn cheese, grated

Milk

Salt and pepper to taste

Nonstick cooking spray

Cook the macaroni according to package directions. I usually cook it at the fewest minutes they suggest. This way it will not be too cooked after you bake it.

Spray a 9x13" baking dish with nonstick cooking spray.

Put some of the grated cheese on the bottom of the dish.

Layer the ingredients in this order: cheese, macaroni, salt and pepper, cheese, macaroni, salt and pepper, cheese...

Do this until you have finished using all your ingredients.

Now pour in enough milk to reach $\frac{1}{2}$ way up the side of the dish. (If using a clear glass dish you can tell by looking at the side. If using another type of dish I usually stick my finger in to see how high up the milk has come. You may use any dish size you want. We like a lot of crispy, and this is why I use the 9x13" baking dish.)

Bake at 350 degrees until top is nicely browned the way you like – about 30 minutes. The milk should all be dissolved.

Shared by Denise Lawson.

Paula Deen Crock Pot Macaroni and Cheese

2 cups – Macaroni, uncooked

4 TBSP – Butter

2½ cups – Sharp cheddar cheese, grated

3 – Eggs (can be omitted)

½ cup – Sour cream

1 (10¾ oz.) can – Condensed cheddar cheese soup

½ tsp. – Salt

1 cup – Whole milk

½ tsp. – Dry mustard

½ tsp. – Black pepper

Boil the macaroni in water for six minutes. Drain.

In a medium saucepan, mix butter and cheese. Stir until the cheese melts.

In slow cooker, combine cheese mixture and add the eggs (can be omitted), sour cream, soup, salt, milk, mustard, and pepper. Add the drained macaroni and stir again.

Cook on low for 2½ hours, stirring occasionally.

Serves 4-6, or multiply recipe to serve more.

Shared by Linda Ehrat.



Baked Macaroni and Cheese

- ½ lb. – Elbow macaroni
- 6 TBSP – Butter
- 3 TBSP – Flour, all-purpose
- 1 TBSP – Mustard, dried, powdered
- 3 cups – Milk
- ½ cup – Onion, yellow, finely diced
- 1 Bay leaf
- ½ tsp. – Paprika
- 1 lrg. – Egg
- 12 oz. – Sharp cheddar cheese, shredded
- 1 tsp. – Salt, kosher
- Black pepper, freshly ground to taste
- 1 cup – Panko bread crumbs



Preheat oven to 350 degrees. In a large pot of boiling, salted water cook the pasta al dente.

While the pasta cooks, in a separate pot melt 3 tablespoons butter. Whisk in flour and mustard for 5 minutes – be sure it is free of lumps. Stir in milk, onion, bay leaf, and paprika. Simmer for 10 minutes and remove bay leaf.

Temper in the egg (adding some hot liquid to it before mixing it in). Stir in $\frac{3}{4}$ of the cheese. Add salt and pepper to taste. Fold in macaroni and pour into a 2-quart casserole dish. Top with remaining cheese.

Melt remaining butter in a sauté pan and toss in bread crumbs. Top the macaroni with the breadcrumbs. Bake for 30 minutes, remove from oven, and let rest for 5 minutes before serving. Serves 6.

Shared by Elaine Lewin.

“This is a real winner no matter what cheese you prefer!”

Carrots of the Ritz

- | | |
|-----------------------------|-------------------------|
| 4 cups – Carrots | 1/3 tsp. – Nutmeg |
| 3 TBSP – Butter | 2 tsp. – Onion, minced |
| 14 – Ritz crackers, crushed | Cheddar Cheese to taste |

Cook carrots until barely tender. Drain, reserving liquid. Mash carrots (coarsely) with a potato masher. Add crushed crackers, butter, onion, nutmeg and ½ cup of liquid to the carrots.

Place mixture in a buttered, oven-safe, dish and cover mixture with cheese.

Bake at 350 degrees for 15-20 minutes.

Shared by Gail Hargis.



Carrot Casserole

- 3 lbs. – Carrots, peeled, cut in 1" pieces
- 3 oz. – Cream cheese
- ½ cube – Butter
- ¼ cup – Cheddar cheese, grated
- 1 tsp. – Salt
- ½ tsp. – Parsley (optional)
- 1 sm. can – French fried onion rings (divided)

Preheat oven to 350 degrees, boil carrots until tender, coarse mash, stir in cheeses, butter, salt, and ½ of the onions. Bake uncovered for 25 minutes.

NOTE: I usually don't bother with the parsley, and I mix all the onions in together.

Shared by Cheryl Wiegand.

"This casserole dish is a family favorite which I make at all the holidays and is always gone!"

Copper Carrot Pennies

2 cups – Carrots, sliced, salt to taste

1 sm. – Green pepper, sliced in rings

1 med. – Onion, thinly sliced

1 can – Tomato soup

½ cup – Salad oil or vegetable oil (can use a little less)

1 cup – Sugar, granulated

¾ cup – Vinegar

1 tsp. – Prepared mustard

1 tsp. – Worcestershire sauce

Black pepper, to taste

Boil carrots in salted water until tender. Drain.

Alternate layers of carrots, green peppers and onion in dish (or just mix them altogether in the dish).

In a bowl, combine remaining ingredients adding more salt to taste. Beat until well blended, then pour over vegetables.

Refrigerate. Before serving, sauce can be drained and saved for a dressing on green salads.

Shared by Jean Lingenfelter.



Glazed Carrots with Pecans



1 TBSP – Olive oil

6 cups – Carrots, peeled, diagonally sliced (1/4")

1 tsp. – Ginger, fresh, minced

1 cup – Brown sugar, packed

1½ cups – Pecan halves, toasted

Heat oil in a nonstick frying pan over medium-high heat. Add carrots and cook, stirring frequently, 4 minutes.

Stir in ginger and sugar and cook, stirring until sugar melts, about 2 minutes.

Add pecans and cook until carrots are tender when pierced and mixture is glazed in sugar, 3-5 minutes. Serves 10.

Shared by Elaine Lewin.

"I love to add color to a plate and these delicious carrots do exactly that."



Carrots, Maple-Mustard

1 lb. – Baby carrots, scraped

1½ TBSP – Maple syrup, reduced-calorie

1 TBSP – Margarine, reduced-fat, melted

2 tsp. – Dijon mustard

Place carrots in a saucepan, add water to cover. Bring to a boil, cover, reduce heat, and simmer 20 minutes or until tender. Drain well.

Combine syrup, margarine, and mustard. Stir well. Pour over carrots, toss gently to coat. Serves 4.

Shared by Pat Mitchell.

Broccoli Casserole

- ½ cup – Mayonnaise
 1 (32 oz.) pkg. – Frozen broccoli
 1 can – Mushroom soup
 2 (8 oz.) pkgs. – Cheddar cheese, shredded
 1 – Egg
 1 can – Water chestnuts
 Pinch of salt

TOPPING:

- 1 sm. box – Ritz crackers*,
 slightly crumbled
 1 cup – Butter*, melted (2 sticks)

Mix the first 7 ingredients in a bowl, spread into a greased 9x13" baking dish.

Spread the crackers on top of the broccoli mixture. Pour the melted butter on top of the crackers.

Bake at 350 degrees for 1 hour uncovered.

***NOTE:** You can use less than the directed amount of Ritz crackers and butter.



Shared by Sue Oliaro.

Spinach Souffle

- 2 pkgs. – Frozen spinach, chopped,
 thawed, and drained
 1½ cup – American cheese, cubed
 3 – Eggs, beaten
 2 cups – Cream style cottage cheese
 ¼ cup – Flour
 ¼ cup – Butter, cut in pieces
 ½ tsp. – Salt

Combine and pour mixture into Crock pot.

Cook on high for 1 hour, then on low for 4-5 hours.



Shared by Lynn Edwards.

Spicy Brussels Sprouts with Fried Capers

2 lbs. – Brussels sprouts, trimmed and halved

½ cup – Capers, brined, drained

1/3 cup – Olive oil, extra-virgin

2 cloves – Garlic, minced

3 – Anchovy fillets, oil-packed, finely chopped

½ to ¾ tsp. – Red chili flakes

½ – Lemon

Bring a large pot of salted water to a boil. Add Brussels sprouts and cook just until tender and bright green, about 5 minutes. Drain and set aside.

Meantime, blot capers on a paper towel. Heat oil in a large frying pan over high heat. Add capers and cook, stirring carefully (mixture will splatter) until capers start to open and are brown and crisp, about 5 minutes. With a slotted spoon, transfer capers to a paper towel to drain.

Add garlic and anchovies to pan and cook until fragrant, about 1 minute. Add Brussels sprouts and chili flakes and stir to coat with oil. Cook, stirring occasionally, until starting to brown, about 5 minutes. Transfer to a serving plate and sprinkle with capers and a squeeze of lemon. Serves 8.

Shared by Elaine Lewin.





Zucchini Bake

4-6 med. – Zucchini, cut in ½ inch slices

1-1½ cups – Carrots, grated

1 med. – Onion, chopped

2¼ cups – Croutons, seasoned

1 can – Cream of chicken soup

6 TBSP – Butter (soft or melted)

½-1 cup – Sour cream (¾ cup for 9x13” baking dish)

TOPPING:

½ cup – Croutons, crushed

½ cup – Parmesan cheese (optional)

Boil zucchini a few minutes until tender.

Mix together all ingredients and pour into greased casserole dish. Top may be sprinkled with crushed croutons and/or grated Parmesan cheese before baking.

Bake at 350 degrees for 30-40 minutes.

Shared by Jean Lingenfelter.

“I use 9x13” baking dish with cut up squash, then follow directions above but add one more can of cream of chicken soup.”

Zucchini Skillet

4 cups – Zucchini, grated (4-6 medium)

1 tsp. – Salt

1 cup – Cheddar cheese, grated

1/8 tsp. – Pepper

1/8 tsp. – Garlic powder

1/4 cup – Parsley

1/4 cup – Bisquick

4 – Eggs

Sliced pimento olives, to taste

Dots of butter

Mix together zucchini and salt in enough water to cover. Let sit 1 hour, then drain off water.

Mix dry ingredients together: pepper, garlic powder, parsley and Bisquick.

Beat 4 eggs and mix into dry ingredients with zucchini. Place in oven proof skillet or casserole dish. Top with olive slices and dot with butter.

Bake at 350 degrees for 25 minutes.

Shared by Lynn Edwards.



Asparagus-Zucchini Frittata

12 oz. – Asparagus, fresh or frozen

1 sm. – Yellow sweet pepper, cut into
¼ inch thick strip

½ cup – Zucchini, halved lengthwise
and cut into ¼ inch thick slices

1/3 cup – Onion, chopped

2 TBSP – All purpose flour

¼ cup – Bottled roasted red sweet peppers, chopped
and drained

½ cup (2 oz.) – Mozzarella cheese, reduced fat, shredded

2 cups – Refrigerated egg product (or 8 eggs)

½ cup – Milk, fat-free

1 tsp. – Dried dill weed

¾ tsp. – Salt

¼ to ½ tsp. – Pepper

3-4 TBSP – Parmesan cheese, finely shredded



Preheat oven to 350 degrees. Lightly spray a 2-qt. rectangular baking dish with nonstick cooking spray; set aside.

Cut asparagus into 1 inch long pieces. (If fresh, snap off woody bases)

In a large saucepan, bring about 1 inch water to boiling. Add asparagus, yellow sweet pepper strips, zucchini and onion. Return just to boiling; reduce heat slightly. Cover and boil about 5 minutes or until crisp tender. Drain well. Stir in roasted red sweet peppers. Spread asparagus-pepper mixture evenly in baking dish. Sprinkle with half of the mozzarella cheese.

In a large bowl, whisk together egg product, milk, dill and pepper until well mixed. Whisk in flour, combine well. Pour over vegetables in baking dish. Bake uncovered, about 35 minutes or until slightly puffed.

Sprinkle with remaining mozzarella cheese and Parmesan cheese. Let stand for 10 minutes before serving. Garnish with fresh dill sprigs.

Shared by Pat Mitchell.

Desserts and Sweets

Gracious words are a honeycomb, sweet to the soul and healing to the bones.

Proverbs 16:24

Lemon Jell-O Mix Cake



CAKE:

1 box – Yellow or lemon cake mix

1 pkg. – Lemon Jell-O

4 – Eggs

$\frac{3}{4}$ cup – Water

4 tsp. – Vanilla extract (or 3 tsp. of lemon extract)

$\frac{3}{4}$ cup – Vegetable oil

GLAZE:

2 cups – Powdered sugar

$\frac{1}{2}$ cup – Lemon juice

Heat oven to 325 degrees. (350 if using a metal pan)

Mix together in a bowl (with hands) cake mix and Jell-O.

Add eggs, water, vanilla, and oil. Mix slightly and pour into a greased 9x13" baking dish. Bake for 35 minutes.

Mix powdered sugar and lemon juice to make glaze. While the cake is hot, ice with glaze.

Shared by Beth Miller & Jake Miller.

“This is my favorite cake – passed on from my Great Aunts Lena and Betty to my mom Elsie. When my birthday came around this is the cake I asked for.”

Lemon Jell-O Cake w/Glaze

CAKE

- 1 – Lemon cake mix
- 4 lrg. – Eggs
- 1½ cup – Water
- ⅔ cup – Oil
- 1 (3 oz.) pkg. – Lemon Jell-O

ICING:

- 2 – Lemons, juice only
- 1½ cup – Powdered sugar



Preheat the oven to 350 degrees.

Using a mixer, combine the cake mix, eggs, water, oil and Jell-O until well blended. Pour into greased and floured 9x13” baking dish.

In a small bowl, mix the lemon juice and powdered sugar until smooth.

Bake at 350 degrees for 27-30 minutes. When cake is done, prick while still hot with ice pick or any multiple sharp object (I have a many pronged cake cutter that works swell). Immediately pour lemon icing slowly over top so it soaks into the cake.

Shared by Kathy Ryan.

“My mom loved to make this recipe and taught it to me. It is similar to the Miller’s recipe on the previous page – obviously a favorite of our older generations.”

Cake in a Mug

2 TBSP – Flour

2 TBSP – Chocolate chips

3 TBSP – Sugar

2 TBSP – Cocoa

Mix above ingredients in a microwave safe mug.

2 TBSP – Vegetable oil

2 TBSP – Milk

1 – Egg

a splash of vanilla

Add oil, milk, egg and vanilla to the mug. Microwave for 2 minutes. It will rise above the mug. Cool and serve with ice cream.

Shared by Karen Michalick.



Wine Cake

1 box – Yellow
Cake Mix

A pinch of Nutmeg

4 – Eggs

1 tsp. – Vanilla

$\frac{3}{4}$ cup – Cream
Sherry

$\frac{3}{4}$ cup – Vegetable oil

1 (3.4 oz.) pkg. – Instant Lemon Pudding

$\frac{3}{4}$ cup – Nuts, finely chopped nuts (blender works well)

Mix all ingredients together in a bowl and beat for 5 minutes. Pour into an Angel Food pan or Bundt pan.

Bake at 350 degrees for 50-60 minutes. Let sit for a few minutes and then turn upside down on a large plate and let cool before serving.

Shared by Karen Linder.

Rum Cake

CAKE:

1 cup – Pecans or walnuts, chopped

1 (18 oz.) pkg. – Yellow cake mix

1 (3.5 oz.) pkg. – Jell-O brand vanilla instant pudding mix

4 – Eggs

½ cup – Cold water

½ cup – Wesson oil

½ cup – Bacardi dark rum



Preheat oven to 325 degrees. Grease and flour bottom of 10 inch baking dish or 12-cup Bundt pan. Sprinkle nuts over the bottom of pan. Mix all cake ingredients together. Pour batter over the nuts. Bake 1 hour. Cool.

GLAZE:

¼ lb. – Butter

¼ cup – Water

1 cup – Granulated sugar

½ cup – Bacardi dark rum

Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, while stirring constantly. Remove from heat. Stir in rum.

Invert cake on serving plate. Prick top. Drizzle and smooth glaze evenly over the top and sides. Allow cake to absorb glaze. Repeat till glaze is used up.

BONUS: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless grapes dusted with powdered sugar.

Shared by Peggy Van Soldt.

No Bake Chocolate Éclair Cake

FILLING:

3 (3.5 oz.) boxes – Instant vanilla pudding

3 cups – Milk

1 (8 oz.) container – Cool Whip

Graham crackers

Combine pudding mix and milk; beat. Stir in Cool Whip.

Place a layer of graham crackers in the bottom of 9x13” baking dish. Spread $\frac{1}{2}$ of the filling mixture on top. Repeat with another layer of graham crackers; add rest of filling. Top with final layer of graham crackers.



TOPPING:

$\frac{1}{3}$ cup – Cocoa

1 cup – Sugar

$\frac{1}{4}$ cup – Milk

1 stick – Butter

1 tsp. – Vanilla

Bring cocoa, milk and sugar to a rolling boil for a full minute, stirring frequently.

Remove from heat, cool 1 minute.

Add butter and vanilla; stir until butter is melted. Pour chocolate topping over graham crackers and refrigerate overnight.

Shared by Linda Ehrat.

“SO AWESOME!”

Cherry Chocolate Cake

CAKE:

1 box – Dark chocolate cake mix

3 – Eggs, beaten

1 (21 oz.) can – Cherry pie filling

1 tsp. Almond Extract (optional – I don't use, but some people like.)

FROSTING:

1 cup – Sugar

1/3 cup – Milk

5 TBSP – Margarine or butter

1 cup – Semisweet chocolate chips



Preheat oven to 350 degrees. Grease, flour 9x13" baking dish.

In large bowl, combine all cake ingredients; stir until blended. Pour into prepared baking dish. Bake 25-35 minutes until toothpick inserted in center comes out clean.

In small saucepan, combine sugar, milk, and margarine. Bring to a boil. Boil 1 minute, stirring constantly. Remove from heat. Stir in chocolate chips until smooth. Pour and spread over cooled cake.

BONUS: Add decorator sprinkles of choice on top of frosting while still hot.

Shared by Kathy Ryan.

DID YOU KNOW THIS ABOUT MINT?

Description: Deep green leaves that are serrated around the edges.

Flavor: Many types, but most common are peppermint and spearmint. Peppermint has a menthol flavor. Spearmint has a milder flavor.

Substitutions: Fennel.

How to use: Goes well with fruit and vanilla-flavor desserts. The flavor is very strong, so use it sparingly.

History: It is sometimes used to calm motion sickness and nausea during pregnancy.



Died and Went to Heaven Chocolate Cake

CAKE:

1³/₄ cups – Flour, all-purpose

1 cup – Sugar, granulated 1¹/₂ tsp. – Baking soda

1¹/₂ tsp. – Baking powder 1 tsp. – Salt

³/₄ cup – Unsweetened Dutch-process cocoa powder

1¹/₄ cups – Buttermilk

1 cup – Light brown sugar, packed

2 lrg. – Eggs, lightly beaten ¹/₄ cup – Canola oil

2 tsp. – Vanilla extract 1 cup – Coffee, hot & strong

ICING:

1 cup – Confectioners' sugar

¹/₂ tsp. – Vanilla extract

1-2 TBSP – Buttermilk or low fat milk

Preheat oven to 350 degrees. Lightly oil a 12 cup Bundt pan or coat it with nonstick cooking spray. Dust the pan with flour, invert, and shake out the excess.

In a large mixing bowl, whisk together flour, sugar, baking soda, baking powder, salt, and cocoa powder. Add buttermilk, sugar, eggs, oil, and vanilla. Beat with an electric mixer on medium speed for 2 minutes. Whisk in hot coffee until completely incorporated. (The batter will be quite thin).

Pour the batter into the prepared pan. Bake for 45-55 minutes or until a cake tester inserted in the center comes out clean. Cool the cake in the pan on a rack for 10 minutes, invert, and remove from pan. Let cool completely.

To make icing: In a small bowl, whisk together confectioners' sugar, vanilla and enough of the buttermilk or milk to make a slightly pourable icing. Set the cake on a serving plate and drizzle the icing over the top.

Shared by Pat Mitchell from Cooking.com.

Moist & Fluffy Devils Food Cake

For Cake:

- 2 cups – Cake flour
- 1 tsp. – Salt
- 1 tsp. – Baking powder
- 2 tsp. – Baking soda
- $\frac{3}{4}$ cup – Unsweetened cocoa powder
- 2 cups – Sugar
- 1 cup – Hot coffee
- 1 cup – Canola oil
- 1 cup – Buttermilk
- 2 – Eggs
- 1 tsp. – Vanilla



For White Frosting: (enough for 2 layer cake)

- 4 cups – Confectioners' sugar
- 2 sticks – Butter, softened
- 3 TBSP – Heavy whipping cream
- $\frac{1}{2}$ TBSP – Vanilla extract

Preheat oven to 325 degrees.

In a large bowl whisk together dry ingredients. Add coffee, oil, and buttermilk. Mix until combined. Add eggs and vanilla. Mix for another 2 minutes.

Pour batter into two greased and floured 9-inch round baking pans. Bake for 30 minutes. Let cake cool in pans until warm and then remove from pans and allow to cool completely on a cooling rack.

While cakes are cooling prepare frosting by creaming butter with a mixer. Slowly add in powdered sugar until mixture is thick, creamy and well combined. Mix in heavy whipping cream and vanilla extract. Frost the cooled cakes. Serve.

Shared by Brenda Paquin.

Refrigerator Cake

1½ cups – Flour

½ cup – Nuts, chopped (walnuts or your choice)

1½ cubes – Butter or margarine (¾ cup)

Mix and pat above ingredients into a 9x13" baking dish. Bake at 350 degrees for 25-30 minutes. Cool.

FILLING:

8 oz. – Cream cheese, softened

1/2 lrg. container – Cool Whip

1 cup – Powdered sugar

Mix filling ingredients with mixer and spread over cooled crust.

TOPPING:

2 (3 oz.) pkgs. – Instant pudding (any flavor)

3 cups – Milk

Mix pudding and milk until dissolved. Spread immediately over filling. Spread on remaining Cool Whip and sprinkle a few chopped nuts on top. Refrigerate or freeze. Serves 18-24 pieces depending on size.

Shared by Jean Lingenfelter.





Carrot & Pineapple Cake

- 1 cup – Vegetable oil
- 2 cups – Sugar
- 4 – Eggs
- 1 tsp. – Vanilla
- 1 sm. can – Crushed pineapple
- ¼ tsp. – Salt
- 2¼ cups Flour, sifted
- 2 tsp. – Baking soda
- 2 cups – Carrots, finely grated
- 2 tsp. – Cinnamon

Combine oil and sugar. Add eggs one at a time, beat after each egg. Put in vanilla and small can of crushed pineapple with most of juice drained off.

Add sifted flour, baking soda, salt, cinnamon and carrots. Mix well.

Scoop into a 9x13” baking dish. Bake for 1 hour at 350 degrees.

Use a powdered sugar frosting with orange juice instead of milk.

Shared by Karen Michalick.

Molten Chocolate Cakes



4 squares – Baker's semi sweet baking chocolate

½ cup – Butter

1 cup – Powdered sugar

2 – Eggs

2 – Egg yolks

6 – TBSP Flour

Whipping cream or
vanilla ice cream

Preheat oven to 425 degrees.

Butter four Ramekin cups or custard cups. Place on baking sheet.

Microwave chocolate and butter in large microwavable bowl on HIGH for 1 minute or until butter is melted. Stir with wire whisk until chocolate is completely melted and mixture is smooth. Stir in sugar until well blended. Whisk in eggs and egg yolks. Stir in flour.

Divide batter between prepared cups.

Bake 13-14 minutes or until sides are firm but centers are slightly soft. **DO NOT OVER BAKE.**

Let stand 1 minute.

Run small knife around cakes to loosen. Invert cakes onto dessert dishes (THEY WILL BE HOT).

Top cakes with whip cream or ice cream. Centers should ooze delicious chocolate.

Shared by Robin Anderson.

Mini Chocolate Chip Cheese Cakes

1½ lbs. / 2 (12 oz.) pkgs. – Cream cheese

1 – Egg

1½ cup – Sugar

1¼ cups – Mini chocolate chips

1½ cups – Flour

¼ cup – Cocoa

1 tsp. – Baking soda

1 cup – Water

1/3 cup – Vegetable oil

1 tsp. – Vanilla

In a bowl, mix cream cheese, egg, and 1 cup sugar.

Add mini chocolate chips.

In another bowl, mix remaining sugar with flour, cocoa, baking soda, water, oil, and vanilla.

Spoon cocoa mix into mini muffin cups until half full.

Place 2 teaspoons cream cheese mixture on top of each.

Bake at 350 degrees for about 20 minutes, or until top springs back when gently pressed.

Cool on rack for 10 minutes. Makes 4 dozen.

Shared by Darlene Johnson.



Texas Sheet Cake

CAKE:

- | | |
|--------------------------|---|
| 2 cups – Flour | 2 – Eggs, unbeaten |
| 2 cups – Sugar | 1 tsp. – Cinnamon |
| 1 stick – Butter | ½ tsp. – Salt |
| ½ cup – Crisco | 1 tsp. – Vanilla |
| 4 TBSP – Cocoa, powdered | 1 tsp. – Baking soda dissolved
in ½ cup Buttermilk |
| 1 cup – Water, boiling | |



ICING:

- 1 stick – Butter
- 4 TBSP – Cocoa
- 6 TBSP – Milk
- 1 tsp. – Vanilla
- 1 lb. box – Powdered sugar

Preheat oven to 400 degrees.

Sift in a large bowl – flour and sugar.

Add 1 stick butter, Crisco and cocoa to the cup of boiling water. Heat and mix until blended.

Pour heated mixture over flour/sugar mixture and add eggs, cinnamon, salt, vanilla, and baking soda dissolved in buttermilk. Mix well and pour into greased and floured 15x10x1 pan. Bake for 20-25 minutes.

Prepare the icing while cake is baking. Put 1 stick of butter, cocoa, and milk in a saucepan, and bring to a boil. Then add powdered sugar and vanilla. Mix well.

Remove cake from oven and put Icing on hot cake.

Shared by Darlene Johnson.

Citrus Supreme Pound Cake

CAKE:

- 1 box – Lemon or orange cake mix
- 1 pkg. – Lemon instant pudding mix
- 1/3-1/2 cup – Vegetable oil
- 1 cup – Water
- 4 – Eggs



GLAZE:

- 1 cup – Confectioner's sugar
- 2 TBSP – Lemon juice

Heat oven to 350 degrees. Blend cake ingredients. Pour into greased and floured Bundt pan. Bake for 50-60 minutes. Cool 25 minutes and remove from pan to cake plate. Whisk the glaze ingredients together then drizzle glaze on top of cake.

Shared by Judy Armendariz.

Apple Cake

- 3 cups – Flour 1 tsp. – Baking soda
- 2 cups – Sugar 1 tsp. – Salt
- 3 – Eggs 1 cup – Oil
- 1 tsp. – Cinnamon
- 1 cup – Walnuts, chopped
- 4 med. – Apples, peeled and diced
(or 10 sm.)



Mix all ingredients in large bowl until moist. Mixture will be thick. Spread into greased 9x13" baking dish. Bake for 55 minutes at 350 degrees.

Shared by Robin Anderson.

Zucchini-Banana Squares



- 1 cup – Flour, all-purpose
- $\frac{3}{4}$ cup – Sugar
- 1 cup – Whole-wheat flour
- $\frac{1}{2}$ cup – Canola oil
- $\frac{1}{4}$ cup – Flax seed or wheat germ
- $\frac{1}{4}$ cup – Cocoa powder, unsweetened
- $\frac{1}{3}$ cup – Milk, low-fat
- 1 cup – Zucchini, peeled and shredded
- 2 tsp. – Baking powder
- $\frac{1}{2}$ tsp. – Salt

$\frac{1}{2}$ cup – Refrigerated egg product (or 2 eggs)

1 med. – Ripe banana, mashed ($\frac{1}{2}$ cup)

$\frac{1}{2}$ cup – Miniature semisweet chocolate pieces (optional)

Preheat oven to 350 degrees. Lightly coat a 9x13” baking dish with nonstick cooking spray, set aside.

In a large bowl, combine both flours, flax seed, cocoa, baking powder, and salt. Make a well in the center of flour mixture and set aside.

In a medium bowl, whisk together egg, sugar, oil, and milk until well mixed. Stir shredded zucchini and mashed banana into flour mixture. Stir just until moistened. Fold in chocolate pieces. Pour batter into prepared pan, spreading evenly.

Bake about 25 minutes or until top springs back when lightly touched. Cool completely on a wire rack. Cut into squares.

BONUS: You can sprinkle powdered sugar on top if desired.

Shared by Pat Mitchell.

Persimmon Bars

- 1 cup – Pulp
- 1½ tsp. – Lemon juice
(extra for glaze)
- 1 tsp. – Baking soda
- 1 – Egg
- 1 cup – Sugar
- ½ cup – Vegetable oil
- 1 cup – Raisins
- 1¾ cup – Flour
- 1 tsp. each – Salt,
Cinnamon, Nutmeg
- ¼ tsp. – Cloves
- 1 cup – Nuts
- 1 cup – Powdered sugar
for glaze



Mix pulp, lemon juice and baking soda – set aside.

In a large bowl, slightly beat egg. Stir in sugar and oil.

Combine flour, salt, spices, raisins and nuts. Add flour mix alternately with pulp mixture until well blended.

Spread into a greased 10 x 15 inch pan. Bake at 350 degrees for about 25 minutes.

Cool on a rack for 5 minutes.

Glaze with 1 cup powdered sugar and enough lemon juice to make a “runny” glaze. Cut into bars for serving.

Shared by Joan Courts.

Apricot-Pineapple Bars



- 1 cup – Butter, room temperature
- 1 cup – Sugar
- 1 – Egg
- 3 cups – Flour
- 1 tsp. – Baking powder
- 1 tsp. – Lemon extract
- 1 tsp. – Vanilla
- 1 (18 oz.) jar – Apricot-pineapple preserves

Mix all ingredients except preserves together with mixer to blend well. Grease a jellyroll pan. Place 1/3 of the dough in freezer (for about 1 hour). Press remaining 2/3 of the dough into prepared pan. Spread preserves on top of pressed dough.

Grate remaining 1/3 of dough from the freezer on top of preserves. Bake at 350 degrees for 20 minutes. Cool and cut into squares. These freeze beautifully.

Shared by A. Nonny Moose.

DID YOU KNOW THIS ABOUT TARRAGON?

Description: Grows to 3 feet tall with leaves that are long, pointed and limp.

Flavor: Peppery and spicy with a hint of anise.

Substitutions: Fennel or chervil.

How to use: Use sparingly, as it will overpower some dishes. Often paired with fish and poultry or used in cream sauces.

History: In ancient, southern Europe tarragon was used to cure toothaches and snake bites. The French adopted it as their own essential cooking herb. The name translates to “little dragon.”



Pumpkin Bars

2 cups – Sugar

2 cups – Flour

4 – Eggs

1 tsp. – Baking soda

1 sm. can – Pumpkin

2 tsp. – Baking powder

1 cup – Vegetable oil

1½ tsp. – Cinnamon

Mix sugar, eggs, pumpkin and oil thoroughly. Add dry ingredients. Pour into a large jellyroll pan.

Bake in 350 degree oven for 25-30 minutes or until a poked toothpick comes out clean.

ICING:

1 (3 oz.) pkg. – Cream cheese, room temperature

¾ stick – Butter, room temperature

1 tsp. – Vanilla

3 cups – Powdered sugar

1 TBSP – Cream

Beat together and spread on bars.

Shared by A. Nonny Moose.





Lemon Bars

- 1 cup – Butter, softened
- ¼ tsp. – Salt
- ½ cup – Powdered sugar
- 2 cups – Flour
- 4 – Eggs, slightly beaten
- 5 TBSP – Lemon juice
- 1 TBSP – Lemon peel, grated
- 2 cups – Sugar
- ¼ cup – Flour
- Powdered sugar

Preheat oven to 350 degrees.

In a bowl blend together the butter, salt, powdered sugar, and 2 cups flour to make soft dough. Press evenly into ungreased 9x13" baking dish. Bake 15-20 minutes until golden.

Meanwhile, combine eggs, lemon peel, lemon juice, sugar, and ¼ cup flour. Blend until smooth. Pour over baked crust. Reduce heat to 325 degrees and bake 25 minutes until firm. Cool. Dust with powdered sugar and slice into bars.

Shared by Judy Armendariz.

Blonde Brownies

1 cup – Flour

1½ tsp. – Baking powder

Dash – Salt

¼ cup – Shortening, melted

1 cup – Chocolate chips

1½ cups – Brown sugar

2 – Eggs, beaten

½ tsp. – Vanilla

½ cup – Nuts, chopped

Preheat oven to 350 degrees.

Mix melted shortening, sugar and eggs well. Add flour gradually. Then add vanilla, nuts, chocolate chips.

Spread on greased pan. Bake for 30 minutes.



Shared by Darlene Johnson.

Mrs. Ruff's Missouri No Bake Cookies

2 cups – Sugar

½ cup – Milk

4 TBSP – Cocoa
powder

½ cup – Peanut
butter

½ cup – Butter 1 tsp. – Vanilla

3 cups – Quick cooking oats



Blend and boil together for 1 minute – sugar, cocoa, butter and milk. Remove from heat. Add peanut butter, vanilla and oats.

Drop by tablespoon onto waxed paper. Refrigerate to set.

Shared by Beth Miller & Jake Miller.

“If you like chocolate and peanut butter, you will like these. My mom used to make these treats for Girl Scout and Cub Scout meetings. Good when you need a quick treat and don't want to spend hours baking.”



Magic Cookie Bars

1 cube – Butter

1½ cups – Graham cracker crumbs

1 can – Sweetened condensed milk

1 (12 oz.) bag – Chocolate chips

1 cup – Coconut, shredded

1 cup – Nuts (your choice), chopped

Melt butter inside Pyrex baking dish. Pour Graham cracker crumbs evenly over the butter. Pour sweetened condensed milk evenly over the crumbs. Pour the bag of chocolate chips over the sweetened milk. Spread the shredded coconut evenly over the chocolate chips and then spread the chopped nuts over the top.

Press down everything with a spatula or your hand to compress the ingredients together. Bake at 350 degrees for 25 minutes or until golden brown.

Cool and then refrigerate. They become more like candy bars. Cut into squares.

Shared by Karen Stevens.

Caramel Apple Popcorn Squares

8 cups – Popcorn, air popped

2 cups – Apple chips

1 cup – Dry roasted peanuts or almonds, unsalted

1 cup – Raw Honey

½ cup – Peanut butter or almond butter

Combine popcorn, apples and nuts in a large mixing bowl. Set aside.

In a small pot on high heat bring honey to a boil. Allow boil for 3-5 minutes until very bubbly. Remove from heat. Add nut butter and whisk until smooth. Pour over the popcorn and mix with a spoon. Pour into a 9x13” baking dish sprayed with nonstick cooking spray. Spread evenly.

Let cool completely and cut into squares. Serves 12.

Shared by Connie Steele.

Pecan Delight Cookies

½ lb. – Butter ½ tsp. – Salt

4 TBSP – Sugar 2 cups – Flour

1 cup – Pecans, finely chopped



Heat oven to 275 degrees.

Cream together the butter, sugar and salt. Add flour and nuts. Mix well with hands and form into small walnut size balls.

Bake for 35-40 minutes. Roll in powdered sugar while hot, then again after completely cooled. Makes about 50 cookies.

Shared by Judy Armendariz.

Peanut Butter Cookies

½ cup – Shortening, soft	½ tsp. – Baking powder
½ cup – Peanut butter	1¼ cups – Flour
½ cup – Sugar, granulated	¾ tsp. – Baking soda
1 – Egg	¼ tsp. – Salt
½ cup – Brown sugar, packed	

Mix shortening, peanut butter, sugars and egg thoroughly. Measure flour by dip-level-pour method or by sifting. Blend all dry ingredients. Stir well. Chill.

Heat oven to 375 degrees.

Roll the dough into balls, size of large walnuts. Place 3” apart on lightly greased baking sheet. Flatten the top of each cookie with a fork in a crisscross method.

Bake 10-12 minutes. Makes about 3 dozen cookies.

Shared by Joan Courts.



DID YOU KNOW THIS ABOUT PARCHMENT PAPER?

Lining a baking sheet with parchment paper before baking helps release your cookies easily, prevents the cookie bottoms from getting too dark, and is an easy cleanup! Win-win.

Gluten Free Monster Cookies

2 sticks – Butter, softened

1 cup – Sugar, granulated

1 cup – Brown sugar

3 lrg. – Eggs

½ tsp. – Vanilla extract

½ tsp. – Corn syrup

2 tsp. – Baking soda

1½ cups – Peanut butter, creamy

4½ cups – Gluten-free rolled oats

2 cups – Chocolate chips

2 cups – M&Ms (I normally don't put these in)



Preheat oven to 350 degrees.

In a large bowl, cream the butter and sugars; add the eggs, one at a time and mixing between each addition. Add vanilla, corn syrup, baking soda and peanut butter. Mix well until smooth.

Add the oats and mix well, scraping the sides of the bowl. Then add the chocolate chips and M&Ms. Mix well until evenly distributed throughout the batter.

Roll the batter into balls about 1 TBSP each and place 2 inches apart onto an ungreased baking sheet.

Bake 10-12 minutes, until edges are golden brown. Let cool on baking sheets for about 2 minutes before transferring to cooling racks. Cool cookies on a wire rack or a plate and then put into sealed containers. Cookies will stay fresh for up to 5 days.

Shared by Diane Ferguson.

Rolls Royce of Oatmeal Cookies



- 1 cup – Shortening
- 1 cup – Sugar
- ½ cup – Brown sugar
- 1 – Egg, beaten
- 1½ cups – Flour
- 1 tsp. – Vanilla
- 1½ cup – Quick rolled oats
- 1 tsp. – Cinnamon
- ¾ cup – Walnuts, crushed
- 1 tsp. – Baking soda

Cream shortening and sugars. Add egg. Mix well.

Sift flour and baking soda into sugar mixture then add cinnamon. Next add oats, vanilla and nuts.

Chill dough 1 hour. Put walnut size pieces of dough on cookie sheet and flatten with buttered bottom of glass dipped in granulated sugar.

Bake at 350 degrees for 10 minutes. Cool and enjoy!

Shared by Judy Armendariz.

“THESE ARE THE BEST!”

DID YOU KNOW THIS ABOUT THYME?

Description: There are many varieties. It grows on woody stems with tiny, narrow leaves.

Flavor: Musky with a hint of clove and sage.

Substitutions: Sage.

How to use: It is a woody plant, so use only the leaves in stuffing or to make bouquet garni. Also good with vegetables.

History: One of the oldest known cultivated herbs. In folk medicine, it is recommended to cure hangovers.



Land O Lakes Gluten-free Sugar Cookies

1 cup – Sugar

1 cup – Land O Lakes Butter, softened

2 – Eggs, yolks only

1½ tsp. – Gluten-free vanilla

2¼ cups – Gluten-free flour blend (see below)

¼ tsp. – Salt

Heat oven to 350 degrees.

Combine sugar and butter in bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg yolks and vanilla. Continue beating, scraping bowl often, until well mixed.

Add flour blend and salt; beat at low speed until well mixed. Cover and refrigerate 1 hour or until firm.

Roll out dough on surface sprinkled lightly with gluten-free flour, one-half of the dough at a time (keeping remaining dough refrigerated), to ¼ inch thickness. Cut with 2½-inch star-shaped cookie cutter. Place 1 inch apart onto ungreased cookie sheets.

Bake 8-12 minutes or until edges are lightly browned. Let stand 2 minutes on cookie sheet; remove to cooling rack. Cool completely.

GLUTEN-FREE FLOUR BLEND

Combine 2 cups rice flour, 2/3 cup potato starch, 1/3 cup tapioca flour and 1 tsp. xanthan gum. Use the appropriate amount for recipe; store remainder in container with tight-fitting lid. Stir before using.

BONUS: Use any shape 2½-inch cookie cutter, depending on the season.

Shared by Connie Steele.

This recipe was developed using alternative flours and products labeled as “gluten-free.”

Best Ever Cookies

1 cup + 2 TBSP – Shortening or butter

1 cup – Granulated sugar

1 cup – Light brown sugar, firmly packed



3 lrg. – Eggs, lightly beaten

1 tsp. – Vanilla extract

2 cups – Flour

1½ tsp. – Ground cinnamon

1 tsp. – Salt

¼ tsp. – Baking soda

3 cups – Oats (quick or old fashioned, uncooked)

1½ cups – Pecans, chopped

2 cups – Semi-sweet chocolate chunks (chips if you can't find chunks, but chunks are better)

1 (6 oz.) pkg. – Almond Brickle bits

1 (3 oz.) pkg. – Apple chips, coarsely crushed

HEAT oven to 350 degrees. *Use parchment paper* on baking sheets or the cookies will stick!

COMBINE shortening, granulated sugar, and brown sugar in large mixing bowl; beat at low speed on electric mixer until well blended. Beat in eggs and vanilla.

COMBINE flour, cinnamon, salt and baking soda in medium bowl. Add gradually to shortening mixture at low speed. Stir in oats, nuts, chocolate chips, brickle bits and apple chips with spoon.

DROP 2 measuring tablespoonfuls into a mound for each cookie. Place 3 inches apart on parchment paper.

BAKE 11-13 minutes or until light brown around edges. Cool 2 minutes on baking sheets, before transferring to cooling racks to cool completely.

Shared by Kathy Ryan.

If you like lots of flavors and textures in your cookies, these will become a favorite.

Raisin Drop Cookies

- 2 cups – Raisins
- 1 cup – Water
- 1 tsp. – Baking soda
- 1 cup – Shortening
- 2 tsp. – Salt
- 1½ tsp. – Cinnamon
- ¼ tsp. each – Nutmeg and Allspice
- 2 cups – Sugar
- 3 – Eggs, well beaten
- 1 tsp. – Vanilla
- 4 cups – Flour
- 1 tsp. – Baking powder
- 1 cup – Walnuts, chopped

Combine raisins and water in saucepan. Boil for 5 minutes. (There should be ¼ cup liquid left.) Cool, then add baking soda. Set aside. In a large bowl blend shortening with salt and spices. Gradually add sugar, creaming thoroughly. Add eggs, vanilla and cooked raisin-soda mixture. Add flour sifted with baking powder, mixing well. Stir in nuts.

Chill dough until stiff. Drop by rounded teaspoonful on greased cookie sheets. Bake at 400 degrees for 10-12 minutes. Makes about 6 dozen cookies.

Shared by Cheryl Wight.





William's Dessert

CRUST:

18 – Oreo cookies

$\frac{1}{4}$ cup – Butter, melted

FILLING:

$\frac{1}{2}$ gal. – Vanilla ice cream

TOPPING:

$\frac{1}{8}$ tsp. – Salt

$\frac{1}{4}$ cup – Butter

3 oz. – Chocolate, unsweetened

$\frac{2}{3}$ cup – Evaporated milk

$\frac{3}{4}$ cup – Sugar

Walnuts, chopped (if desired)

Mix Oreos and $\frac{1}{4}$ c melted butter together and line a 9x13" baking dish. Freeze hard. Spread $\frac{1}{2}$ gallon of vanilla ice cream on top of crust and return to freezer.

In a saucepan melt chocolate and $\frac{1}{4}$ c butter slowly. Then add salt, sugar and milk. Cook 4 minutes and cool. Spread over ice cream and top with walnuts (if desired).

Shared by Carol Holmquist.

Four Layer Delight

FIRST LAYER:

1 cup – Flour

1 stick – Butter, melted

1 cup – Pecans, chopped

Mix well and press into a 9-inch pan. Bake at 350 degrees for 20 minutes. Cool.

SECOND LAYER:

1 (8 oz.) pkg. – Cream cheese

1 cup – Powdered Sugar

1 cup – Cool Whip

Mix and spread over the cooled first layer.

THIRD LAYER:

2 (3.5 oz.) boxes – Instant chocolate pudding (or pistachio)

2½ cups – Milk

Mix and beat about 2 minutes. Spread over second layer.

FOURTH LAYER:

Spread remaining Cool Whip over the third layer. Refrigerate over night before serving.

Shared by Linda Ehrat.



No Fail Pie Crust



- 3 cups – Flour
- 1 tsp. – Salt
- 1½ cups – Shortening
- 1 TBSP – Vinegar
- 3 TBSP – Ice water
- 1 – Egg

Blend flour, salt and shortening. Blend together vinegar, ice water and egg. Add to flour blend. Mix well.

This will make 2-10 inch pie crusts, or 3-8 inch pie crusts.

Let dough stand a while before rolling out crusts.

Shared by Judy Armendariz.

Hershey Bar Pie

CRUST:

- 1/3 box – Graham crackers, crushed
- ¼ cup – Sugar
- ¼ lb. – Butter, melted

Mix ingredients. Press in 9-inch pie pan. Bake at 325 degrees for 6 minutes.

FILLING:

- 2 (8 oz.) bars – Hershey bar w/almonds
- 5-6 TBSP – Water
- 1 – Graham cracker crust
- 1 (13 oz.) container – Cool Whip

Melt Hershey bars and water in double boiler. Mix in Cool Whip. Pour into crust. Refrigerate overnight.

Shared by Judy Armendariz.

Cannoli Pie

8 oz. – Marcopone cheese

1½ cups – Heavy cream

½ cup – Sugar

1 tsp. – Vanilla

6 oz. – Mini chocolate chips

Oreo Cookie Pie Crust Shell (you can buy ready made)

Whip together Marcopone cheese, heavy cream, sugar, and vanilla.

Add mini chocolate chips.

Put mixture in Oreo Cookie pie crust shell (you can buy ready made)

BUTTERSCOTCH TOPPING:

Pinch – Salt

2 TBSP – Butter

½ cup – Karo syrup

¼ cup – Light brown sugar

Simmer and stir until amber in color.

Remove and add

¼ cup – Liquid heavy cream

Pour over mixture in pie shell. Chill before serving.

Shared by Gail Hargis.



Fruit Pies (award winning)

This recipe is for an 8-9" pie plate. For a 10" deep dish, I add half again the ingredients (including crust ingredients)

Preheat oven to 450 degrees.

CRUST:

$\frac{3}{4}$ c – Crisco 2 c – Flour 1 tsp. – Salt 4-5 TBSP – Iced water

Cut Crisco, flour, and salt together until pea sized crumbles.

Sprinkle iced water on crumbles. Stir in with fork until dough holds together. Iced water is key to flakey crust. (Put ice cubes in a small bowl of water, and then measure tablespoons of iced water from the bowl.)

Do not kneed or overwork dough. Divide into two balls.

Roll out first ball on floured surface, fold over, slide into pie plate and fold back to fill plate. Pierce with fork tines to prevent shrinkage.

FILLING:

Fruit (of your choice), sliced, enough to mound, overfilling pie dish

1 cup – Sugar 2 TBSP – Flour 2 TBSP – Minute Tapioca

Place half the fruit in the pie plate, and sprinkle half the sugar, flour and tapioca over the fruit. Repeat with a second layer using up all ingredients.

Roll out second crust, fold over, place on top, and fold back out to cover fruit. Pinch overlap together around pie plate rim to close crusts. Lightly brush with milk, and sprinkle with sugar, on top crust if desired (makes crisper, sweeter crust).

These pies usually bubble over, so place aluminum foil on a rack below the pie as a drip pan to throw away.

Bake at 450 degrees for 10-12 minutes to lightly brown crust. Reduce heat to 350 degrees, and bake an additional 50 minutes to cook filling.

Shared by Kathy Ryan.

Cheery Cherry Pie

FILLING:

½ cup – Confectioners sugar, sifted

3 oz. – Cream cheese, softened

½ tsp. – Almond extract

1 cup – Heavy whipping cream

½ tsp. – Vanilla extract

TOPPING:

1 lb. – Canned sour pie cherries

2/3 cup – Sugar

2 TBSP – Cornstarch

¼ tsp. – Salt

1 TBSP – Lemon juice

9-inch baked and cooled pastry shell



Blend in a small mixing bowl confections sugar, cream cheese, vanilla and almond extract. Beat until light and fluffy. Beat cream until thick. Fold into cream cheese mixture. Pour into cold pie shell. Chill until firm, 30-60 minutes.

Drain cherries, reserve liquid. Combine sugar, cornstarch and salt in saucepan. Gradually add lemon juice and reserved cherry liquid plus enough water to make ¾ cup; blend until smooth. Cook over medium heat stirring constantly, until mixture comes to a boil. Simmer 5 minutes. Remove from heat, stir in cherries. Cool 5 minutes and pour over chilled filling. Chill until set, 2-3 hours.

BONUS: You can substitute canned cherry topping instead of making the topping.

Shared by Kathi Muto-Brownell.

“IT’S YUMMY! YOU SHOULD TRY IT!”

Creamy Cheesecake Pie

FILLING:

2 (8 oz.) pkgs. – Cream cheese, room temperature

1 (9") – Graham cracker crust

2 – Eggs

$\frac{3}{4}$ cup – Sugar

2 tsp. – Vanilla

$\frac{1}{2}$ tsp. – Lemon peel, grated

Heat oven to 350 degrees. Beat cream cheese slightly. Add eggs, sugar, vanilla and lemon peel. Beat until light and fluffy. Pour into crust.

Bake for 25 minutes or until firm.

TOPPING:

1 cup – Sour cream

2 TBSP – Sugar

2 tsp. – Vanilla

Mix topping ingredients. Spread cheesecake topping carefully over cheesecake pie. Cool and refrigerate several hours or overnight.

Shared by Linda Ehrat.



Crustless Pumpkin Pie

1 (15 oz.) can – Pumpkin

1 (14 oz.) can – Sweetened condensed milk

2 – Eggs

1 tsp. – Cinnamon

½ tsp. – Ginger

½ tsp. – Salt

Heat oven to 425 degrees.

In a bowl whisk together pumpkin, sweetened condensed milk, eggs, cinnamon, ginger, and salt. Pour into baking pan or dish.

Bake 15 minutes. Then reduce oven temperature to 350 degrees and bake for 25-30 more minutes or until knife inserted into the center comes clean. Cool completely and serve.

Shared by Connie Steele.

Coconut Custard Pie

½ cup – Bisquick 2 cups – Milk

¾ cup – Sugar 1 cup – Coconut

4 – Eggs 1 tsp. – Vanilla

1 TBSP – Butter



Combine all ingredients and bake in a 9 inch buttered pie dish at 400 degrees for 25-30 minutes.

The pie actually layers while it cooks into crust on the bottom, custard in the middle, and coconut on top. Cool.

Shared by Judy Armendariz.



S'mores Pie

- 16 lrg. – Marshmallows
- 5 – Regular Hershey Bars
- ½ cup – Milk
- 1 (8 oz.) container – Cool Whip
- 1 – Graham Cracker Pie Crust

Combine milk, marshmallows, and Hershey bars. Melt in the top of a double boiler over boiling water. Stir constantly until all melted. Then remove from heat and cool.

When cool enough fold in half of the Cool Whip and pour in pie shell. When set, top with remaining Cool Whip and serve.

Shared by Karen Linder.



Apple Crisp Cobbler

- 5 – Granny Smith apples, peeled, cored and sliced
- 1 (9 oz.) pkg. – Yellow cake mix
- 2 TBSP – Sugar
- 1 TBSP – Cinnamon
- ¼ cup – Butter, melted

Preheat oven to 350 degrees.

Peel apples, place in a lightly buttered deep-dish baker. Sprinkle dry cake mix over apples.

Combine sugar and cinnamon in a shaker. Sprinkle over cake mix. Drizzle with melted butter.

Bake for 30-35 minutes. Serve warm. Top with ice cream.

8-10 servings.

BONUS: Add 1/3 cup of raisins, nuts or oats if desired.

Shared by Darlene Johnson.

Berry Cobbler

¼ cup – Butter

1/3 tsp. – Salt

½ cup – Sugar

½ cup – Milk

1 cup – Flour

2 cups – Berries

2 tsp. – Baking powder ¾ cup – Sugar

¾ cup – Juice (I use whatever juice I have, cranberry is good)

Beat together butter, ½ cup sugar, flour, baking powder, salt and milk. Spread into greased 8-inch square pan. Mix berries, ¾ cup sugar and juice together. Spread over batter. Bake in 375 degree oven for 45 minutes.

Shared by Carol Holmquist.

Blackberry Crisp

4 cups – Blackberries

2 TBSP – Cornstarch

½ cup – Sugar



Cook the above ingredients till thickened. Cool while mixing together the following ingredients.

¾ cup – Flour

¾ cup – Oatmeal

¾ cup – Brown sugar

1/3 cup – Butter

Mix ingredients until crumbly.

Heat oven to 350 degrees. Put ¾ of the oatmeal mixture into the bottom of 8 inch greased square pan. Add filling. Add rest of oatmeal mixture.

Bake for 30 minutes.

Shared by Karen Michalick.

Fruit Buckle



1 stick – Butter, unsalted and softened

$\frac{3}{4}$ cup plus 2 TBSP – Sugar

3 lrg. – Eggs

1 tsp. – Vanilla extract

$1\frac{1}{4}$ cup – Flour, all-purpose

$\frac{1}{4}$ tsp. – Baking powder

$\frac{1}{2}$ tsp. – Salt

$\frac{1}{2}$ tsp. – Cinnamon, ground

$\frac{1}{3}$ cup – Almonds (or other nut), sliced

4 cups – Assorted fruits, chopped in $\frac{1}{2}$ inch pieces: 3 lrg. apples and 1 bag fresh cranberries tossed in $\frac{1}{2}$ cup sugar and cinnamon; peaches, blueberries, rhubarb tossed in sugar or combine other fruits

Preheat oven to 350 degrees. Butter a 9-inch square baking pan.

In a large bowl, cream butter and $\frac{3}{4}$ c sugar with a mixer till fluffy. Add eggs one at a time; add vanilla until combined.

In a medium bowl, whisk flour, baking powder, and salt. Gradually add flour mixture to butter mix. Beat until smooth. Fold in fruit. Spread batter into prepared pan.

In a small bowl, mix remaining sugar, cinnamon and almonds. Sprinkle mix over top of buckle.

Bake 45-50 minutes until toothpick comes out clean. Let cool 20 minutes, serve with vanilla ice cream.

Shared by Betsy LaRoe.

Apricot Cobbler

3-4 cups – Apricots,
fresh, pitted and
halved

2 TBSP – Tapioca (or 2
TBSP cornstarch)

$\frac{3}{4}$ cup – Sugar

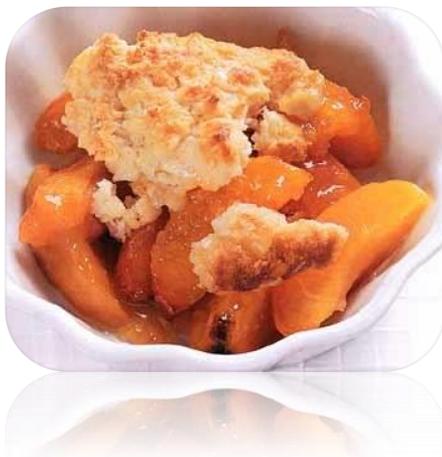
$\frac{1}{4}$ tsp. – Salt

1 tsp. – Vanilla

$\frac{1}{4}$ cup (1/2 stick) –
Butter

1 batch – Bisquick
made biscuits (or
canned biscuit mix)

Cinnamon and sugar



Mix together with hands – tapioca, sugar, salt. Then add vanilla and mix well.

Use $1\frac{1}{2}$ -2 quart greased baking dish. Put in apricot halves. Add sugar mixture and mix with apricots. Dob with butter all over the top.

If apricots are firm – cook them in a 375 degree oven for 15 minutes. If apricots are really ripe – don't cook yet.

Put biscuits or mix dough all over top of dish. Dab with butter again on each biscuit. Sprinkle with cinnamon and sugar.

Bake at 400 degrees for 25-30 minutes (or when biscuits are brown).

Serve warm with cream or ice cream.

Shared by Beth Miller & Jake Miller.

“We had an apricot tree when I was a kid and every summer my mom made this delicious dessert. It is so easy!”

Blackberry Cobbler

½ cup – Sugar, granulated white

1 cup – All-purpose flour

2 tsp. – Baking powder

½ cup – milk

¼ cup – Butter, melted

2 cups – Blackberries, fresh

1 cup – Water

½ cup – Sugar, granulated white (to add to the top)

Preheat oven to 350 degrees.

Grease a 9x9" baking dish.

Whisk ½ cup sugar together with the flour and baking powder in a mixing bowl. Stir in the milk and butter until a batter forms. Scrape into the prepared baking dish. Add the blackberries, and sprinkle with ½ cup sugar. Pour in the water.

Bake in preheated oven until the batter has risen and the top is brown, 45 minutes to 1 hour. Cool before serving.

BONUS: This prizewinning blackberry cobbler (from Judi Harris) is best served at room temperature, so you can take it with you to picnics and parties.

Shared by Brenda Paquin.



Lemon Tart

1 – Graham cracker crust (can be store bought)

2 lrg. – Eggs, cold

2 lrg. – Egg yolks, cold

$\frac{3}{4}$ cup – Sugar

$\frac{1}{2}$ cup – Fresh lemon juice

6 TBSP – Butter, unsalted, cold, cut into 6 pieces

In a pot, bring about 1½ inches of water to a boil.

Meanwhile, in a metal bowl, whisk the eggs, yolks and sugar for about 1 minute. Set the bowl over the pot and whisk for 2 minutes. Whisk in lemon juice in 3 parts.

Continue whisking vigorously, until mixture is thickened and light in color. Total cooking time is 8-10 minutes. Turn off heat and whisk in butter 1 piece at a time. Pour warm mixture into crust; place the pan on a baking sheet.

Place tart under the broiler for a few seconds to brown. Serve at room temperature or cold. Serves 6.

Shared by Elaine Lewin.

“THIS IS SO GOOD!”

Pistachio Fluff Dessert

1 pkg. – Pistachio pudding mix

1 (15 oz.) can – Crushed pineapple

1 med. container – Cool Whip or non-dairy topping

2 cups – Marshmallows, mini

Finely chopped walnuts (optional)



Blend pudding mix with crushed pineapple. Stir in non-dairy topping, marshmallows, and walnuts.

Scoop into 9x13” baking dish. Set in fridge for 2-3 hours.

Shared by Karen Michalick.

Banana Split Dessert



CRUST:

2 cups – Graham cracker crumbs

$\frac{1}{4}$ cups – Butter, melted

2 TBSP – Sugar

Mix together and spread in a 9x13" baking dish. Chill for 2 hours.

FILLING:

2 cups – Powdered sugar

2 – Eggs

$\frac{1}{2}$ tsp. – Vanilla extract

$\frac{1}{2}$ cup – Butter

1 lrg. can – Crushed pineapple, drained

3-4 – Bananas, cut lengthwise 3 times

Cool Whip

Chopped nuts and Marachino cherries

Beat together the sugar, eggs, vanilla and butter about 10 minutes. Spread over chilled crust and chill again.

Spread one large can of crushed, drained pineapple over chilled filling. Top with banana pieces.

Spread a layer of Cool Whip over bananas and sprinkle with chopped nuts.

Cut into serving pieces (squares) and serve with a Marachino cherry on top.

Shared by Jean Lingenfelter.

Ice Cream Sandwich Dessert

1 box of 24 – Ice cream sandwiches

1 squeeze bottle – Caramel ice cream topping

1¼ cup – Pecans, chopped (can substitute walnuts)

1 (12 oz.) tub – Cool Whip (or larger)

¾ cup – Hot fudge topping

Line bottom of 9x13” baking dish with ice cream sandwiches. Cut sandwiches to fit and fill dish.

Spread layer of caramel topping over ice cream sandwiches (don't need to use the whole bottle, but cover sandwiches).

Sprinkle with 1 cup pecans.

Top with 2 cups of Cool Whip.

Layer remaining ice cream sandwiches. Spread any remaining Cool Whip over 2nd layer of sandwiches.

Sprinkle with remaining pecans.

Cover and freeze.

To serve, cut into squares and drizzle fudge sauce over top and swirl on plate.



Shared by Gail Hargis.

“I ADD ONE STRAWBERRY ON THE SIDE TO LOOK PRETTY!”

Turtle Sundae Delight

1 cup – Butter, melted

½ cup – Brown sugar

2 cups – Flour

½ cup – Rolled oats (regular)

1 cup – Pecans, chopped

1 jar – Butterscotch topping

1 jar – Chocolate topping

1/2 gallon – Vanilla ice cream, softened

Melt butter. In mixing bowl, combine melted butter and brown sugar. Add flour, rolled oats and pecans. Mix until crumbly. Pat on ungreased cookie sheet.

Bake at 375 degrees for 15 minutes. Remove from oven and break up mixture when it is cool enough to handle.

Place half of the crumbled mixture on bottom of 9x13” baking dish. Drizzle jar of butterscotch sauce over the crumbs. Spread ice cream on top. Drizzle chocolate sauce over all. Top with remaining crumb mixture.

Freeze overnight. Cut into squares and serve.

Shared by Jean Lingenfelter.



Fruit Pizza

2 – Eggs

¼ cup – Brown sugar

¼ cup – Water

½ stick – Butter

1 pkg. – Yellow cake mix
(without pudding)

1 lg. container – Cool Whip

Various fruits: sliced strawberries, bananas, pineapple chunks, blueberries or any other fruits



Mix above ingredients (except Cool Whip and fruits), and spread in greased pizza pan. Bake at 350 degrees for 15 minutes. When the crust has cooled to warm, remove from pan (if desired). Spread Cool Whip over the crust. Add sliced variety of fruits onto the Cool Whip. Arrange in any manner to achieve an elegant look or a pizza look.

Cut in pizza wedges and enjoy!

Shared by Jean Lingenfelter.

Caramel Dip for Apples

2 (8 oz.) pkgs. – Cream cheese, room temperature

1 jar – Mrs. Richardson's Butterscotch Caramel Sauce

¼ cup – salted peanuts, chopped

10 (approx.) – Apples, sliced

Cream together cream cheese and $\frac{3}{4}$ of the caramel sauce with a beater.

Pour into a pie pan. Heat remainder of the caramel sauce and drizzle over mixture. Sprinkle with chopped peanuts.

Serve with sliced apples. DO NOT refrigerate.

Shared by Nena Wilson.

Sugared Cranberries

2 cups – Sugar, granulated 2 cups – Water

2 cups – Cranberries, fresh $\frac{3}{4}$ cup – Superfine sugar

Combine granulated sugar and water in a small saucepan over low heat, stirring mixture until sugar dissolves. Bring to a simmer; remove from heat. Stir in cranberries; pour mixture into a bowl. Cover and refrigerate 8 hours or overnight.

Drain cranberries in a colander over a bowl, reserving steeping liquid for use as a nice cocktail mixer, if desired. Place the superfine sugar in a shallow dish. Add cranberries, rolling to coat with sugar. Spread sugared cranberries in a single layer on a baking sheet; let stand at room temperature until dry, about 1 hour.



Shared by Barbara Roth.

“The cranberries make a pretty snack for entertaining in place of nuts. Can be packaged in parchment-lined tins for gift giving!”

Cracker Goodies

$\frac{1}{2}$ cup – Margarine or butter, (1cube)

$\frac{2}{3}$ cup – Brown sugar

$1\frac{1}{2}$ cups – Chocolate chips

24 – Soda crackers

Slivered almonds

Put margarine and brown sugar in a pan and boil until sugar is dissolved. Pour mixture into a 9x13” baking dish lined with foil. Place crackers on top, and bake at 350 degrees for 8-10 minutes.

Remove from oven.

Sprinkle the chocolate chips on top and bake for 1 minute more. Remove from oven and spread chocolate evenly on the top. Then sprinkle on the slivered almonds.

Shared by Jean Lingenfelter.



Sweet & Spicy Nuts

2 cups – Sugar

5 tsp. – Ginger, ground

½ tsp. – Cardamom, ground

1½ tsp. – Kosher salt

1 tsp. – Cayenne pepper, ground

1 tsp. – pepper, ground

3 lrg. – Egg whites

1½ lbs. – Nuts, assorted (pecans, walnuts, almonds)

Position oven rack in center. Preheat oven to 325 degrees.

In medium bowl, sift all spices – DO NOT inhale!

In large bowl whisk egg whites briefly. Add nuts and stir to coat. Sift spices over nuts, working quickly. Stir to coat evenly. Spread the nuts in an even layer on a prepared, parchment-lined cookie sheet with edges.

Bake for 25 minutes. Stir and turn the nuts, breaking up any clumps. Rotate the pan on the rack and bake another 25-30 minutes until nuts are crisp and golden. Be sure the nuts are completely dry so they won't stick together. Cool the pan on a rack. Transfer nuts to airtight container. Store at room temperature for up to 3 weeks. Before serving, heat them on parchment-lined pan for 10 minutes.

Shared by Barbara Roth.

Candied (Spiced) Walnuts

- | | |
|---------------------|---------------------------|
| 1 cup – Sugar | ½ tsp. – Vanilla |
| ¼ cup – Canned milk | 2 TBSP – Light corn syrup |
| 1 TBSP – Cinnamon | ¼ tsp. – Salt |
| 2½ cups – Walnuts | |

Put all ingredients (except nuts) in a saucepan. Place over low heat, stirring constantly to soft ball stage (230 degrees on a candy thermometer). Blend in nuts and coat well. Lay out on waxed or parchment paper to cool and dry.

Shared by Jean Lingenfelter.

ENJOY!



Cracker Candy

- 1 box – Saltine crackers
- 1 cup (2 cubes) – Butter
- 1 cup, plus 2 TBSP – Brown sugar
- 1 bag – Chocolate chips
- ¾ cup – Pecans, chopped

Line 9x13” baking dish with foil. Coat with nonstick cooking spray. Line pan with one layer of saltine crackers until covered.

Place butter and brown sugar in saucepan. Boil and stir for 3 minutes. Pour over crackers.

Bake at 350 degrees for 5 minutes. Remove from oven and spread bag of chocolate chips over top. Cover dish for about 3-4 minutes. Sprinkle chopped pecans over top and freeze for 20 minutes.

Take Cracker Candy off the foil and break into pieces. Serve.

Shared by Cheryl Wight.

Relishes / Spreads / Sauces / Marinades / Preserves

Therefore encourage one another and build one another up, just as you are doing.

1 Thessalonians 5:11

Black Bean Mango Salsa

1 (15 oz.) can – Black beans, rinsed and drained

1 (10 oz.) pkg. – Frozen corn, thawed

2 cups – Fresh mango, chopped (we use frozen mango, easier to cut)

½ cup – Red onion, chopped

½ cup – Red pepper, chopped

½ cup – Fresh cilantro, chopped

¼ cup – Lime juice (fresh or bottled)

1 envelope – Good Seasons Italian Salad dressing mix

Mix all ingredients in a large bowl. Refrigerate overnight. Stir before serving, great with tortilla chips.

BONUS: This is wonderful on grilled, broiled or steamed, salmon or chicken. Meats may be served hot or cold.

Shared by Cathy Powell.



Mango Salsa



- 4 – Ripe mangoes
- 1 med. – Red onion, minced
- 1 tsp. – Cumin, ground
- 2 – Limes, juiced (about 6 TBSP)
- 1/4 cup – Cilantro, fresh leaves, chopped
- 1 tsp. – Salt

1/4 tsp. – Black pepper, freshly ground

Stand the mangoes upright on one of the pointed ends. Cut off the fleshy cheeks on the sides, cutting as close to the pit as possible. Cut the flesh into 1/4 inch pieces. Scrape the flesh from the skin with a spoon and drop into a bowl.

Add the remaining ingredients to the mangoes. Toss gently to mix and let sit briefly while you prepare the meat. Enjoy also with tortilla chips as an appetizer.

Shared by Jean Lingenfelter.

“This salsa is super with all types of grilled seafood and meats. You can substitute different fruits for the mangos, such as peaches or pineapple.”

***DID YOU KNOW THIS ABOUT CILANTRO?**

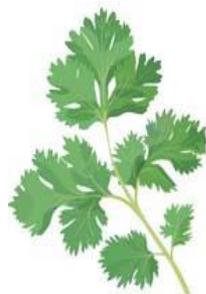
Description: Leaves are fan-shaped, lacy and about the size of nickels. Similar in appearance to flat-leaf parsley.

Flavor: Flavor is strong. Some people describe it as soapy; others describe it as woody and musky.

Substitutions: Dill and sage.

How to use: Use only the leaves – larger stems can be bitter. Used in Mexican salsa and in Asian and Latin dishes.

History: Ancient cultures in Europe, South America and China used cilantro, and early Romans took it to Britain.



Tomato Preserves

4 cups – Red-ripe tomatoes, peeled and finely cut

1½ tsp. – Pickling spices, tied in a square of cheesecloth or muslin

¼ tsp. – Powdered ginger

2 cups – Sugar

1 – Lemon, thinly sliced

In a steel or enamelware kettle put the red-ripe tomatoes. Heat slightly, pouring off a generous cupful of the juice that forms. (Save this juice to use as a vitamin-rich, low-calorie soup or spaghetti sauce base.

To the tomatoes add the cheesecloth wrapped pickling spices, powdered ginger, sugar and thinly sliced lemon.

Simmer slowly, stirring often, until tomatoes become transparent, about 20 minutes. Set kettle off heat. Cover and let stand.

12-18 hours later, reheat and simmer the kettle slowly for 30 minutes. Stir frequently, as it scorches easily.

After removing the sack of pickling spices and lemon slices, pour mixture into small-sterilized jars, sealing each with paraffin. This recipe makes three cups of preserves and a lot of happiness for those to whom it is served with dark bread or rolls.

Shared by Joan Coats.





Rhubarb Jam

4 cups – Rhubarb, diced

4 cups – Sugar

1 pkg. – Cherry or strawberry
Jell-O

Stir the diced rhubarb and sugar in a saucepan over a low heat until dissolved. Bring to a rolling boil, and then turn off heat.

Stir in the package of Jell-O. Let set 10 minutes. Seal in sterilized jars.

Shared by Joan Courts.

Peach-Orange Marmalade



1 dozen lrg. or 15 sm. – Peaches, fresh,
peeled

1 – Orange (whole orange, including
rind)

1 med. sized jar – Maraschino cherries

9 cups (approx.) – Sugar

Cut peeled peaches in small pieces. Grind cherries and orange (also rind). Mix together peaches with cherries and orange mixture. For every cup of fruit mixture add an equal amount of sugar.

Put sugared mixture in saucepan, bring to boil, reduce to simmer and cook for 1 hour.

Pour into sterilized jars.

Makes about 9 jars of marmalade.

Shared by Joan Courts.

“THIS IS ONE OF MY FAVORITES!”

Pomegranate Jalapeno Jelly

4 cups – POM Wonderful pomegranate juice

¼ cup – Lemon juice, freshly squeezed

3 – Jalapeno chiles, seeded and chopped

4 – Serrano chiles, seeded and chopped

4 tsp. – Powdered pectin (recommend – Pomona's Universal Pectin)

4 tsp. – Calcium water (preparation instructions provided with Pectin)

3 cups – Sugar

Place pomegranate juice, lemon juice, and chopped chiles in a saucepan. Bring to a boil. Reduce heat and simmer for 15 minutes. Strain the juice and return it to the saucepan. Discard the chiles. Add calcium water to the strained juice mixture and bring back to a boil.

Mix pectin powder with sugar. Add pectin-sugar mixture to boiling juice and stir vigorously 1-2 minutes while cooking to dissolve pectin. Return to a boil and remove from heat. Pour into decorative serving bowl or fill small canning jars. If desired, add some fresh pomegranate seeds and finely minced fresh chiles to the serving bowl or jars prior to pouring the hot jelly. Alternatively, garnish with fresh pomegranate seeds and thinly sliced chiles prior to serving.

BONUS: Serve with Nut Crusted Fried Brie, and cracker bread or toasted baguette slices.

Shared by Brenda Paquin.



Honey Jelly



2½ cups – Honey

¾ cup – Lemon juice

½ cup – Liquid pectin

Combine lemon juice and honey in saucepan. Bring to full rolling boil. Add pectin, stir and boil for 2 minutes longer. Pour into sterilized jars and seal with paraffin.

Shared by Joan Courts.

Mom's Marinade



1½ cups – Salad oil

¾ cup – Soy sauce

¼ cup – Worcestershire sauce

2 TBSP – Dry mustard

2¼ tsp. – Salt

1 TBSP – Black pepper

½ cup – Red Wine Vinegar

1½ tsp. – Dry parsley flakes

2 – Garlic cloves, crushed

⅓ cup – Lemon juice

Mix all ingredients together thoroughly.

BONUS: This marinade is equally good on beef, chicken or pork.

Shared by Diane Ferguson.

Red Pepper Relish

- 24 – Red bell peppers, ripe, chopped
- 7-8 – Onions, white or yellow, chopped
- 3 cups – Sugar
- 2 TBSP – Salt
- 3 cups – White vinegar
- 2 TBSP – Mustard seed



Mix chopped red peppers and onions with sugar, vinegar, salt and mustard seed in large saucepan. Bring to a boil. Reduce heat and cook for 30 minutes. Pour into sterilized jars. Process jars in a water bath for 15 minutes to seal.

BONUS: Good with roast beef.

Shared by Beth Miller & Jake Miller.

“My dad used to go to the Roseville Auction in summertime to buy red peppers for my mom to make this!”

Hollandaise Sauce

- 4 – Egg yolks
- 4 TBSP – Chablis
- Tabasco and salt to taste
- 1 TBSP – Lemon juice
- $\frac{3}{4}$ cup – Clarified Butter

CLARIFIED BUTTER: Using a microwave safe bowl, put butter in and cook until it separates. (Yellow on top, white on the bottom). Use **ONLY** the clear, yellow oil.

Combine the Chablis and lemon juice in a saucepan and then heat to simmer. In a mixing bowl, whisk eggs. **SLOWLY** drizzle the wine and lemon in while whisking vigorously. Continue to whisk vigorously, **SLOWLY** drizzle the hot, clarified butter in until thick. Add salt and Tabasco to taste.

BONUS: Add Tarragon for Sauce Béarnaise.

Shared by Steven Kip Kipgen.

Zesty Lemon Curd

3 – Eggs, lightly beaten

1 cup – Sugar

½ cup – Lemon juice (from 2 fresh lemons is best!)

1 TBSP – Grated lemon peel

¼ cup – Butter, cubed

In a small heavy saucepan over medium heat, whisk the eggs, sugar and lemon juice until blended. Add butter and lemon peel.

Continue to cook over medium heat, whisking constantly, until mixture is thick enough to coat the back of a metal spoon.

Remove from heat immediately. Transfer to sterilized jars. Fill to the top.

Refrigerate after the jars have cooled.

Yields 1 2/3 cups.

BONUS: Spread on muffins or rolls, or serve over waffles or ice cream.

Shared by Janell Vincent.

“GREAT FOR HOLIDAY GIFT GIVING!”



Just For Fun (non food recipes)

"This is my commandment, that you love one another as I have loved you."

John 15:12

The Best Play Dough Ever

I have tried many play dough recipes – but I keep coming back to this one! Why? Because it is super soft and does not go sticky; it is cheap to make with ingredients you most likely have already; and it lasts for months when stored in a Ziploc bag in your refrigerator.

Play Dough Recipe – Makes a big tennis ball size

2 cups – Flour

1 cup – Salt

2 cups – Water

1 TBSP – Vegetable oil

1 tsp. – Cream of tartar

Food coloring – assorted colors



Mix all the ingredients together in a big pot and then put it onto the stove. At first the mixture is quite runny, but after a few minutes on the stove it forms dough. Keep stirring continuously; make sure to stir the bottom of the pot so it does not burn.

In about 2 minutes your mixture will be like dough. Take it out, allow it to cool and knead like bread a few times.

Divide the dough into as many colors as you want and add food coloring (just a tiny bit) to each piece. You can add scents too! Go to the website below for scent recipes and more.

Shared by Janell Vincent.

<http://www.emmaowl.com/the-best-play-dough-ever/>



Citrus Sugar Scrub

$\frac{3}{4}$ cup – White sugar

$\frac{1}{4}$ cup – oil (olive, coconut, or almond)

8 drops – Essential oil (orange or your favorite)

8 oz. – Container (glass canning jar works well)

Mix the sugar and oil until it is completely incorporated. Add drops of essential oil of your choice and store in container. Makes about 8 ounces.

Shared by Grace Edwards.



Peppermint Lip Balm

2 TBSP – Beeswax pellets

2 TBSP – Shea butter

4 TBSP – Sweet Almond oil

12 drops – Essential oil (peppermint or favorite oil)

Lip balm containers (there are a great selection online)

Melt your beeswax, almond oil and Shea butter together in a glass container over a heat source or in the microwave. Check it every 30 seconds or so and stir.

Add your essential oil and any extra colorant (like lipstick shavings). Pour slowly into your containers and let them cool. Makes about 4 ounces.

Shared by Grace Edwards.

Lavender Foot Soak

- 1 cup – Epsom Salts
- 2 cups – Baking soda
- 1 cup – Sea salt
- 10 drops – Lavender essential oil
- 32 oz. Container
- Optional: Lavender (dried/fresh)



Mix together all ingredients in a large bowl. Pour into container. Makes about 32 ounces.

Use instructions: Add $\frac{1}{4}$ cup of foot soak to heated water and soak for 30 minutes.

Shared by Grace Edwards.

Rose Petal Bath Salts

- 2 cups – Epsom Salts
- $\frac{3}{4}$ cup – Baking soda
- 1 – Rose (dried/fresh)
- 20 drops – Rose essential oil
- 32 oz. Container



Add the Epsom salts and baking soda to a bowl and mix together. Add essential oil to mixture.

Spread the rose petals on a paper towel in a single layer. Add another paper towel on top and microwave for about 30-40 seconds. Next, finely chop the petals or place them in a food processor until finely chopped. Add to your mixture. Makes about 32 ounces.

Use instructions: Add 2 TBSP to bath water for a relaxing soak.

Shared by Grace Edwards.

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Abbreviations in this Cookbook

tsp. = teaspoon

TBSP = tablespoon

qt. = quart

gal. = gallon

oz. = ounce

lb. = pound

lbs. = pounds

pkg. = package

pkgs. = packages

sm. = small

med. = medium

lrg. = large

min. = minute

General Meat Cooking Chart

BEEF:

Standing rib:	rare	3-8 lbs.	25 min./lb.
	medium	3-8 lbs.	30 min./lb.
	well	3-8 lbs.	35 min./lb.

Rolled & boned roasts – use the above weights and increase cooking time by 15-20 minutes per pound.

POULTRY:

Chicken	3-5 lbs.	40 min./lb.
Stuffed chicken	5 lbs. & over	30 min./lb.
Turkey (with or without stuffing)	8-10 lbs.	20 min./lb.
	18-20 lbs.	14 min./lb.

PORK:

Rib or loin, fresh	4-8 lbs.	30-40 min./lb.
Leg, fresh	5 lbs.	25-30 min./lb.
Picnic shoulder, fresh	5-10 lbs.	40 min./lb.
Boned & rolled shoulder	3-7 lbs.	60 min./lb.
Ham, smoked	12-20 lbs.	18-20 min./lb.

Notes

Notes