



Food & Fellowship



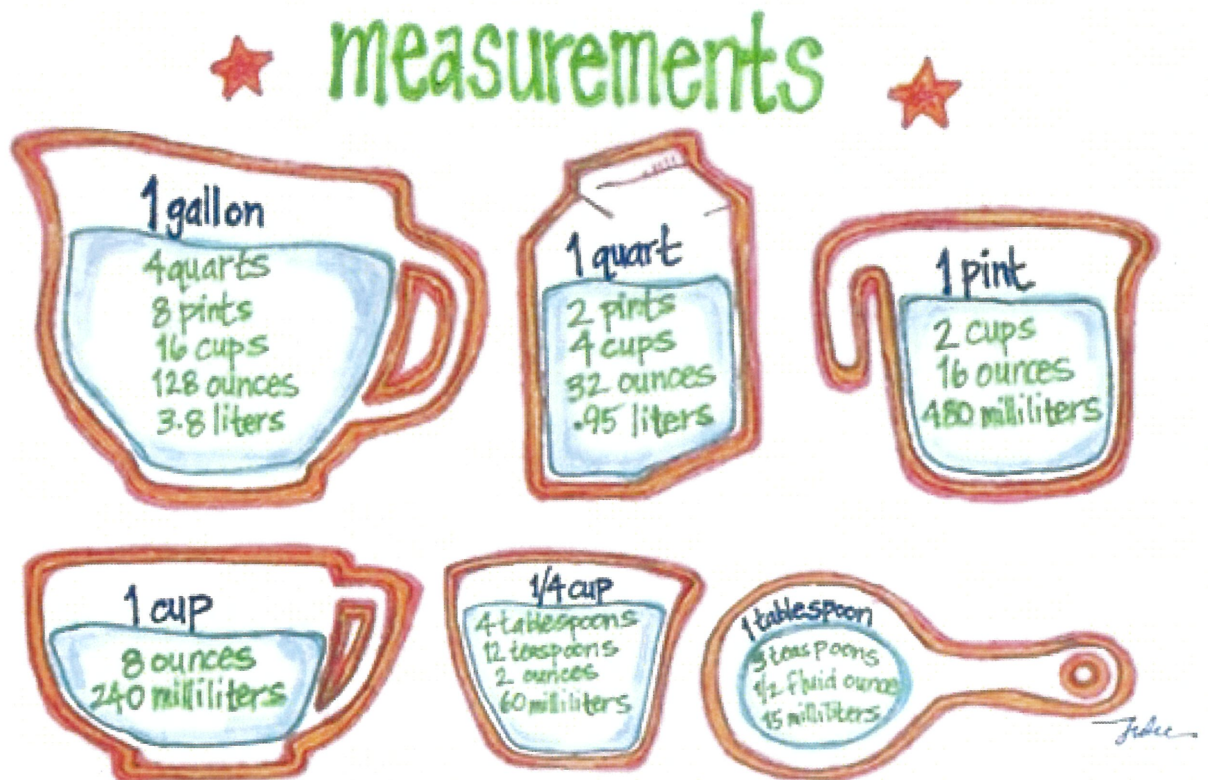
CHURCH COOKBOOK
FALL 2022

Categories

Appetizers
Bread
Breakfast
Candy
Cookies & Bars
Desserts
Main Dishes
Miscellaneous
Salad
Sandwiches
Side Dishes
Soup

Abbreviations

c. - cup
tsp. - teaspoon
Tbsp. - tablespoon
pkg(s). - package(s)
doz. - dozen
lb. - pound
pt. - pint
qts. - quarts
lg. - large



Glossary of Cooking Terms

Commonly used words and phrases

Have you ever read a recipe and been confused by a term used? One thing that can take a lot of the stress and worry out of cooking is feeling confident in the instructions that you are following. To make this easier for you, we have put together a glossary of cooking terms. We tried to think of commonly used words and phrases and then defined them all. We hope that you will be able to use this as a quick reference whenever you come across a term, phrase, or word you are unfamiliar with.

Al dente: In Italian it means, “to the tooth.” It is when pasta is cooked to just firm.

Bake: To cook food with dry heat in an oven. It is called roasting when it involves meat, poultry, or vegetables.

Barbecue: To cook food on a roast or spit over coals.

Baste: To moisten food while it is cooking in order to keep it from drying out and to add flavor.

Batter: A mixture containing flour and liquid, thin enough to pour.

Beat: To stir rapidly a mixture of ingredients with a spoon, whisk, or mixer until the desired consistency is reached.

Bias: To cut food at an angle. This is done to increase the surface area of the food that can be browned and to speed up the cooking time.

Blanch: To place vegetables or fruits into boiling water for a very short period of time (usually 30 seconds or less). Usually the food is then quickly moved to a bowl of ice water to stop cooking. Blanching seals in flavor and color. Helpful for preparing to freeze a food or to remove skins (such as on tomatoes and stone fruits).

Blend: To thoroughly combine two or more ingredients by hand, whisk, or mixer/blender.

Boil: To cook in water that has reached 212 degrees F.

Bone: To remove bones from poultry, fish, or meat.

Braise: To cook meat or vegetables first by browning and then by gently simmering in a small amount of liquid in a covered pan until very tender.

Bread: To coat with crumbs or cornmeal before cooking.

Brine: The process in which meat is exposed to salt before cooking. A wet brine is when the meat is soaked in a salt water solution. A dry brine is when the salt is rubbed directly onto the meat. The amount of time that a piece of meat is brined for depends on the size of the piece of meat—larger pieces are soaked or exposed to the salt for longer than smaller pieces.

Broil: To cook directly over or under high heat, usually in an oven.

Brown: To cook over a high heat, usually on the stove, in order to brown the outside of food. Often used to seal flavor and moisture into meat or poultry.

Butterfly: To cut a piece of meat through the middle, without cutting completely in half, and then to spread it out so that it resembles a butterfly. Often done with pork chops and shrimp, this action will speed up the cooking of the meat.

Candy: To impregnate or coat food with sugar.

Caramelize: To cook sugar until it browns and releases a nutty flavor. The term is also used to describe the act of slowly cooking a food until it turns brown, which is when the natural sugars in the food are released—a prime example being onions.

Chiffonade: To cut leafy vegetables into thin, ribbon-like strands.

Chop: To cut up food into smaller pieces.

Clarify: To separate and remove solids from a liquid, thus making it clear.

Cream: To thoroughly mix butter and sugar together, usually with a hand mixer or in a standing mixer, until the mixture is pale yellow and fluffy. This technique is often used when baking cookies or cakes to form the base to which other ingredients are added.

Cure: To preserve meats by drying and salting and/or smoking

Deglaze: To loosen the brown bit from a pan by adding liquid and then scraping the bits off the pan.

Degrease: To remove fat from the surface of stews, soups, or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

Dice: To cut food into very small (1/8 to 1/4-inch) cubes.

Dissolve: To cause a dry substance to turn into a solution or a liquid.

Double boiler: A special pot that consists of two saucepans that fit together so that water can be put in the lower pan to boil, sending heat up into the second saucepan in which food is cooked. A double boiler can also be improvised with a heat-safe bowl that is placed on top of a saucepan.

Dredge: To coat uncooked food, usually with flour, cornmeal, or bread crumbs.

Drippings: The juices and fats that come out of meat or poultry during cooking.

Drizzle: To sprinkle drops of liquid lightly over food in a casual manner.

Dust: To sprinkle food with dry ingredients. Use a strainer or a jar with a perforated cover, or try the good, old-fashioned way of shaking things together in a paper bag.

Dutch oven: A thick-walled pot with a tight-fitting lid. It can be used both on the stove top and in the oven and are useful for braises, stews, soups, and sauces.

Emulsify: To combine two ingredients together which normally would not mix by agitating them with a whisk, blender, or some other agitation method. An example would be oil and vinegar to form a salad dressing.

Fillet: As a verb, to remove the bones from meat or fish. A fillet (or filet) is the piece of flesh after it has been boned.

Flake: To break lightly into small pieces.

Flambe': To flame foods by dousing in some form of potable alcohol and setting alight.

Fold: To combine light, air-filled ingredients, such as whipped cream or beaten eggs, into a heavier mixture, using a gentle over-and-under motion.

Fricassee: To cook by braising; usually applied to fowl or rabbit.

Fry: To cook in hot fat. To cook in a little fat is called pan-frying or sautéing; to cook in a one-to-two inch layer of hot fat is called shallow-fat frying; to cook in a deep layer of hot fat is called deep-fat frying.

Garnish: An embellishment or decoration put on food or drink (usually on top) in order to accentuate its taste and/or appearance. Examples would include herbs or a vibrantly-colored spice, such as paprika, sprinkled on top of a dish.

Giblets: The edible organs of poultry, usually the heart, gizzard, and liver. Sometimes these can be found in a sealed bag in the cavity of a whole chicken, turkey, or duck.

Glaze: To cook with a thin sugar syrup cooked to crack stage; mixture may be thickened slightly. Also, to cover with a thin, glossy icing.

Grate: To rub on a grater that separates the food in various sizes of bits or shreds.

Gratin: From the French word for “crust.” Term used to describe any oven-bakes dish - usually cooked in a shallow oval gratin dish - on which a golden brown crust of bread crumbs, cheese or creamy sauce is formed.

Grease: To rub the inside of a cooking dish or pan with fat or oil, to prevent sticking.

Grind: To process solids by hand or mechanically to reduce them to tiny particles.

Julienne: To cut a food into long thin pieces, like matchsticks. The small, thin nature of these pieces means that the food will cook very quickly. A good technique to use when preparing a stir-fry, for example.

Knead: To work a dough, like bread or pasta dough, usually with your hands by stretching, folding, and pushing. This is done in order to develop the gluten in the dough, which will add strength and texture to the final product.

Leavening: An agent added to a dough or batter in order to help the food to rise during cooking. Common leavening agents include baking soda, baking powder, yeast, air, and steam.

Lukewarm: Neither cool nor warm; approximately body temperature.

Marinate: To place foods into a flavored liquid in order to transfer the flavors.

Mince: A chopping technique in which you are cutting a food up into relatively uniform, very small pieces (smaller than a dice or chop).

Mix: To combine ingredients usually by stirring.

Pan-broil: To cook uncovered in a hot fry pan, pouring off fat as it accumulates.

Pan-fry: See Sauté.

Parboil: To partially cook by boiling. Usually done as a first step before finishing the cooking with another method.

Pare: To remove the outermost skin of a fruit or vegetable.

Peel: To remove the peels from vegetables or fruits.

Pickle: To preserve meats, vegetables and fruits in brine.

Pinch: A pinch is the trifling amount you can hold between your thumb and forefinger.

Pit: To remove pits from fruits.

Pith: The spongy white tissue lining the rind of an orange, lemon, and other citrus fruits.

Planked: Cooked on a thick hardwood plank.

Plump: To soak dried fruits in liquid until they swell.

Poach: To cook gently, over a low heat, in barely simmering liquid that barely covers the food.

Proof: This term has two different definitions in cooking. One is to allow yeast to combine itself with water until bubbles begin to form, which activates the yeast so that it will serve as a leavening agent. It also refers to a rest period given to certain doughs, after they have been formed into the shape in which they will be baked.

Puree: To mash or blend food until it has become a liquid such as soup.

Reconstitute: To rehydrate a dried food by soaking it in water.

Reduce: To thicken a liquid or sauce by boiling, in order to concentrate the flavor.

Refresh: To run cold water over food that has been parboiled, to stop the cooking process quickly.

Render: To cook the fat out of meat or poultry over a low heat, in order to preserve the drippings.

Rind: The thick outer layer of some fruits, such as oranges, lemons, and limes, as well as certain cheeses such as brie, Parmesan, and Camembert.

Roast: To cook a large piece of meat or poultry, uncovered, using dry heat in an oven. Or to cook vegetables, coated in a small amount of oil, in a high, dry heat.

Roux: Flour and fat that has been cooked together to form a paste which will thicken into a sauce.

Sauté: To cook food in a small amount of fat over a relatively high heat.

Scald: To heat liquid to just short of boiling, until bubbles begin to form around the edge, but a boil has not begun.

Scallop: To bake a food, usually in a casserole, with sauce or other liquid. Crumbs often are sprinkled over.

Score: To make shallow cuts in the surface of meat or dough. This can be done for decoration, but also to allow marinades to soak in or fat to drain off.

Sear: To brown the surface of meat with a quick cook over a high heat so that the juices are sealed in.

Shred: To cut or tear in small, long, narrow pieces.

Sift: To put one or more dry ingredients through a sieve or sifter.

Simmer: To cook in liquid that is just below boiling, bubbles are forming but do not burst.

Skewer: A thin wooden or metal shaft that is used to hold together meat and/or vegetables for grilling, broiling, or roasting.

Skim: To remove any surface foam or fat from a liquid.

Slurry: A mixture of starch (usually cornstarch or flour, and sometimes arrowroot or potato starch) and cold water that is whisked together and then used to thicken soups or sauces. (Note: if, instead, the starch is just added directly to the hot liquid it will clump, leaving your sauce or soups with lumps in it.)

Spatchcock: To split poultry by removing the backbone so you can flatten it, resulting in crispier skin and even, quicker cooking.

Steam: To cook food on a rack or in a steamer that has been set over a pot of boiling water.

Steep: To soak coffee, tea, or herbs in hot or boiling water so that the liquid takes on the flavor of the food being soaked.

Sterilize: To destroy micro organisms by boiling, dry heat, or steam.

Stew: To cook food covered and over a low heat in liquid.

Stir: To mix ingredients with a circular motion until well blended or of uniform consistency.

Stir-fry: To quickly cook small pieces of food over a high heat, using a relatively small amount of fat or liquid, and stirring constantly.

Stock: A strained liquid that is the result of cooking vegetable, herbs, and possibly meat or fish in water over a low heat for hours. The flavorful liquid is often used in soups, stews, and sauces.

Tenderize: To prepare meat in such a way that it will be more tender. This can be done by pounding, piercing, marinating, or braising the meat.

Toss: To combine ingredients with a lifting motion.

Truss: To tie whole poultry with string or skewers in order to ensure even cooking.

Whip: To beat food with a whisk or mixer in order to incorporate air and build volume.

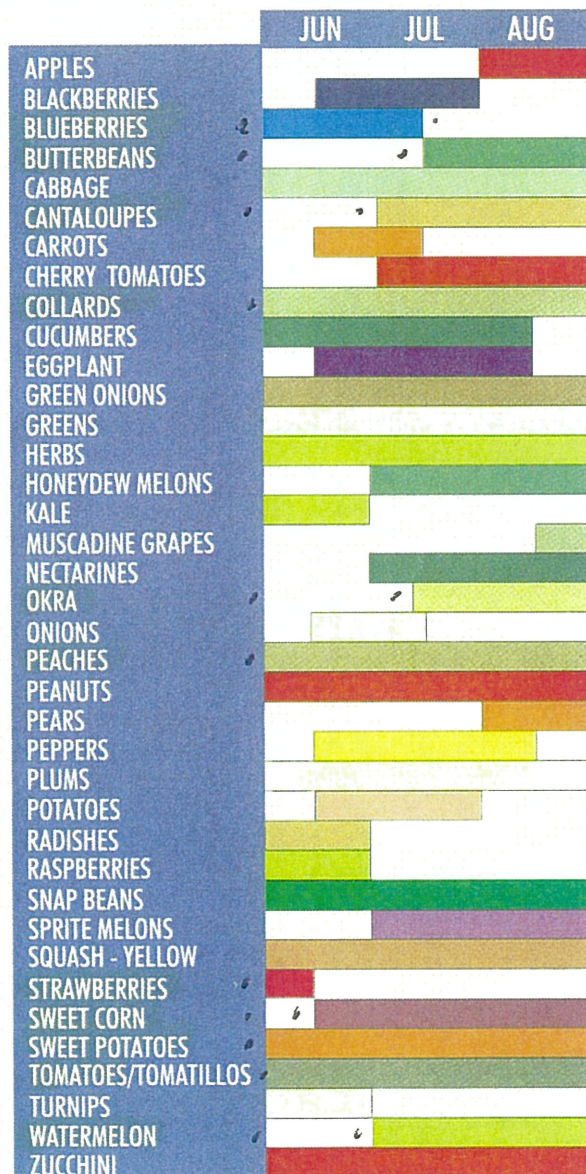
Yeast: A living microscopic organism that turns sugars or starch into alcohol and carbon dioxide. Baker's yeast is used in the leavening of certain doughs, which brewer's yeast is used in the brewing of beer and making of wine.

Zest: The outer, colored part of the peel of citrus fruit. Often used as a flavor enhancer.

What's in Season?

Nothing beats the taste of fresh produce from a North Carolina farm, but how do you know when fruits and vegetables are in season? Clip and save this chart, and you'll have no trouble recognizing the best times to enjoy your favorites this summer.

Whether you're at a farmers market or grocery store, look for the Got to Be NC logo to find the best of products grown, raised, caught and made in North Carolina.



Freshly Grown

NC

Locally Made

FARMERS MARKETS

got to be NC AGRICULTURE

ncfarmfresh.com

BlueCross BlueShield of North Carolina

FREE GIFT from the good cooks at *Diabetic Living*®

Missing an ingredient?

Before you make a mad dash
to the grocery store, check these
handy guides ...

Emergency Substitutes

If you don't have ...	Use ...
Baking powder, 1 teaspoon	$\frac{1}{2}$ teaspoon cream of tartar plus $\frac{1}{4}$ teaspoon baking soda
Sugar, $\frac{1}{4}$ cup	$\frac{1}{4}$ cup Splenda granular, or $\frac{1}{4}$ cup Equal Spoonful, or 2 tablespoons Splenda blend, or $\frac{1}{4}$ cup Equal Sugar Lite, or 2 teaspoons Sweet and Low (bulk)
Buttermilk, 1 cup	1 tablespoon lemon juice or vinegar plus enough milk to equal 1 cup (let stand 5 minutes before using) or 1 cup plain yogurt
Brown sugar, $\frac{1}{4}$ cup	$\frac{1}{4}$ cup Sugar Twin, or 2 teaspoons Sweet and Low Brown
Tomato sauce, 2 cups	$\frac{3}{4}$ cup tomato paste plus 1 cup water
Onion, chopped, $\frac{1}{2}$ cup	2 tablespoons dried minced onion or $\frac{1}{2}$ teaspoon onion powder

Handy Conversion Charts

Liquid

Measure	Equivalent Measure	Equivalent Ounces
1 tablespoon		$\frac{1}{2}$ fluid ounce
1 cup	$\frac{1}{2}$ pint	8 fluid ounces
2 cups	1 pint	16 fluid ounces
2 pints (4 cups)	1 quart	32 fluid ounces
4 quarts (16 cups)	1 gallon	128 fluid ounces

Dry

3 teaspoons	=	1 tablespoon
4 tablespoons	=	$\frac{1}{4}$ cup
5 $\frac{1}{3}$ tablespoons	=	$\frac{1}{3}$ cup
8 tablespoons	=	$\frac{1}{2}$ cup
10 $\frac{2}{3}$ tablespoons	=	$\frac{2}{3}$ cup
12 tablespoons	=	$\frac{3}{4}$ cup
16 tablespoons	=	1 cup

MORE



Appetizers

Chili Cheese Dip

serves 6-8

- 1 (8 oz. pkg.) cream cheese, softened
- 1/2 c. chunky salsa
- 1 c. cheddar cheese, shredded
- 1 (16 oz) can chili beans, undrained
- 3 green onions, sliced thin
- 1 (2.25 oz) can pitted, sliced black olives (optional)

Mix together and serve with tortilla chips

- Sue Curll

3-Pepper Dip

- 2 c. sour cream
- 1 (3 oz. pkg.) cream cheese, softened
- 1 c. Mexican four-cheese blend, finely shredded
- 1/2 c. salsa
- 1/4 c. red bell pepper, finely chopped
- 1/4 c. green bell pepper, finely chopped
- 1/4 c. yellow bell pepper, finely chopped
- 2 tbsp. minced green onion
- 1/4 tsp. garlic salt
- 1/4 tsp. chili powder

Mix together in a large bowl. Cover and chill. Serve with tortilla chips.

- Sue Curll

Crab Goodies

- 3/4 pound butter, softened
- 1 pound crab meat
- 2 (5 oz.) jars Old English processed cheese spread
- 2 tbsp. mayo
- dash of garlic powder
- 2 (doz.) English muffins

Mix together. Split English muffins. Spoon mixture on muffins. Freeze immediately in air tight container.

To serve: Broil 5 minutes till golden brown. Cut into quarters.

- Sue Curll

Crab Rangoon Dip

12 oz. cream cheese, softened
2 (12 oz.) cans crab meat, well drained and checked for shell
3 chopped scallions
2 tbsp. chopped sweet roasted red peppers
3/4 c. Swiss cheese, shredded
1/3 c. Parmesan cheese
1 tbsp. horseradish
1 tbsp. Worcestershire sauce
1 tbsp. milk
1/4 tsp. salt
1/4 tsp. garlic powder
1/8 tsp. pepper
2 tbsp. chopped slivered almonds

Preheat oven to 375°. Grease 8 x 8 baking dish.

In a bowl, mix together cream cheese, crab meat, scallions, roasted peppers, Swiss cheese, Parmesan cheese,, horseradish, Worcestershire sauce, milk garlic powder, salt & pepper. Transfer mixture to prepared dish. Bake 20-25 minutes or until bubbly. Top with almonds and bake 5 more minutes.

- Norma Williams

Cucumber & Onion Dip

1 (8 oz) cream cheese, softened
1/2 c. cucumber, peeled, seeded, and finely chopped
1/4 c. onion, finely chopped
2 tbsp. mayonnaise
1/8 tsp. salt
1/8 tsp. pepper

Mix together. Serve with Rye crackers, or your favorite crackers.

- Sue Curll

Die For Fruit (dip)

1 (8 oz.) cream cheese, softened
3/4 c. cherry yogurt
1 (8 oz.) tub of Cool Whip
1 (7 oz.) jar marshmallow cream

Blend together. Serve with fruit.

- Sue Curll

Cheese Straws

1 (10 oz.) cheddar Cracker Barrel cheese, grated
10 Tbsp. margarine, softened
½ tsp. salt
½ tsp. cayenne pepper
1½ c. all purpose flour

Cream together cheese, margarine and seasoning. Add flour , mix and push through a cookie press onto a baking sheet. Bake at 325° for about 12 minutes.

- Norma Williams

Chicken Cheese Ball

1 (8oz.) package cream cheese, softened
1 small can chunk chicken
1 package Hidden Valley Ranch Original Mix
1 cup finely chopped pecans

Blend softened cream cheese with Hidden Valley Ranch Mix until smooth. Drain liquid off chicken. Place chicken in a bowl, separating and chopping pieces. Add to cheese mixture. Mold into a ball and roll in chopped pecans. Refrigerate.

- Kimberly Williamson

Snack Mix

6 oz. Gold Fish
10 oz. cashews
12 oz. thin pretzel sticks
12 oz. Bugles
1 envelope Ranch Dressing mix, dry
¾ c. vegetable oil

Toss together. Store in air tight container.

- Sue Curll

Coyote Droppings

2 c. brown sugar
1 c. butter
 $\frac{1}{4}$ c. white corn syrup
 $\frac{1}{2}$ tsp. baking soda
1 (15 oz.) pkg. puffed Cheetos

Butter a large cookie sheet (I use a roaster pan so they don't spill when stirring.)
Empty Cheeto puffs in a large bowl.

Bring sugar, butter and syrup to a boil. Boil and stir 5 minutes. Remove from heat and add baking soda, stirring quickly. Pour over Cheetos mixing well. Pour into buttered pan or roaster. Spread evenly. Bake 1 hour at 250°, stirring every 15 minutes. Pour onto parchment or freezer paper. Separate Cheetos. Store in zip-lock bags.

- Norma Williams

Snack Mix

8 c. Crispix Cereal
2 c. pecan halves
 $\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. corn syrup
 $\frac{1}{2}$ c. butter
1 tsp. vanilla
 $\frac{1}{2}$ tsp. baking soda

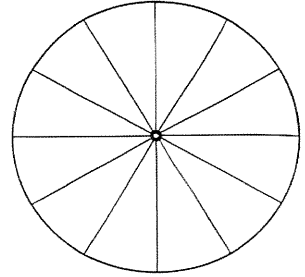
Preheat oven 250°.

Mix sugar, butter and syrup. Bring to a boil. Remove from heat, and add vanilla and baking soda. Pour mixture over Crispix Cereal and nuts. Stir to coat evenly. Pour mixture into well greased 9x13" pan. Bake 1 hour, stirring every 20 minutes. Pour on parchment paper to cool. Break up to desired pieces.

- Norma Williams

Lebanon Wedges

1 lb. Lebanon bologna
1 (8 oz.) cream cheese
2 tsp. horseradish



Soften cream cheese with mixer; add horseradish. Separate bologna into thirds (5 or 6 slices each stack). Spread cream cheese mixture between layers. Wrap in saran wrap. Chill 1 hour. Slice each stack into 12 wedges.

Re-wrap each stack until use.

- Sue Curll

Marinated Apples with Dip

Core and slice apples. Leaving peeling on adds color. Marinate slices in pineapple juice. Note: Apples may be sliced and marinated overnight if desired.

1 (8 oz.) cream cheese
 $\frac{3}{4}$ c. packed brown sugar

Mix softened cream cheese with brown sugar until blended well. Add following ingredients to cream cheese mixture.

1 c. sour cream
1 c. cold milk
1 small pkg. vanilla instant pudding
2 tsp. vanilla extract
2 tsp. lemon juice.

Mix thoroughly and chill for 2 hours. Arrange apple slices on large glass plate and place bowl of fruit dip in center,

- Barbara Jones

Cranberry Relish

4 c. cranberries
2 oranges and 1 lemon, peeled. Grind both.
2 c. sugar

Mix and let stand 2 or 3 days.

- Mary Duggan

Salsa

1 large jar chunky salsa
1 can white shoe peg corn, drained
1 can Rotel tomatoes with green chili, drained
2 green onions, chopped
1 can Bush black beans, drained
1 bunch cilantro, chopped

Combine all ingredients and refrigerate. Serve with scoop chips.

- Norma Williams

Stuffed Mushrooms

1 pound fresh mushrooms
4 oz. whipped cream cheese or soft cream cheese
1 jar real bacon bits
2 Tbsp. grated Parmesan cheese

Wash and stem mushrooms. Mix cream cheese, bacon bits, and cheeses. Stuff mushrooms. Place on cookie sheet and broil under broiler until golden brown. Can be stuffed the day before and stored in refrigerator. (Broil before serving.)

- Dot Seay

Dodi's Attempt at Winslow Tavern's Balsamic Brussel Sprout Appetizer

12 oz. Brussel Sprouts cut in half
2 Tb. Olive Oil
½ tsp. Kosher Salt
¼ tsp. Pepper
1 Granny Smith Apple cored and sliced thin with or without peel
1 Onion sliced thin
6 slices of bacon, cooked and crumbled
1 – 1 ½ cups Feta Cheese crumbles
Balsamic Reduction

Toss Brussel sprouts with olive oil and seasoning. Place on baking pan, one layer, and bake at 400 for 18-20 minutes, turning halfway through baking time.

In pan on stove, cook onion in oil. Stir in the apples and cook until slightly tender. Add the Brussel sprouts, bacon and Feta cheese. Toss together and drizzle with Balsamic Reduction to taste. Add more salt and pepper if needed.

- Dodi Groesser

Mom's Pepper Crackers

1 cup salad oil
½ tsp. lemon pepper
½ tsp. garlic powder
1 pkg. Hidden Valley Buttermilk Mix
3 – 9 oz. pkgs. Oyster crackers

Mix first 5 ingredients well and pour over cracker while stirring. Store in air tight container. Wait 24 hours before serving. Delicious as snack or in soups.

- Dodi Groesser

Sweet Cheeseball

2 pkgs. (large) cream cheese
1 lb. dates
1 c. nuts

Serve on ginger snaps.

- Grace Carraway, Oakmont Charter Member

Texas Caviar

Combine. Bring to a boil. Cool:

3/4 cup vinegar
1 Tablespoon water
1/2 cup oil
1 teaspoon salt
1/2 teaspoon pepper
1 cup sugar
1 can pinto beans
1 can garbanzo beans
1 can blackeye peas
1 can chopped green chilies
1 jar chopped pimentos
1 chopped green pepper
1 cup celery, chopped
1 small chopped onion

Drain beans and combine. Add sauce and chill.

Yum!

Delicious for days. Serve by itself or with Scoops Tortilla Chips.

- Chris Rodgers

Rye Boat

1 small unsliced loaf rye bread. Slice off the top, lift out middle, and cut into pieces for dipping.

1 pt. sour cream
1 c. mayonnaise
2 tsp. dill seed
1 small jar dried chipped beef (cut up)

Mix together and fill bread bottom. Cover with top.

- Mary Duggan

Crab Paté - *Excellent*

1 (10³/₄ oz.) cream of mushroom soup, undiluted
1 envelope unflavored gelatin
3 Tbsp. cold water
³/₄ c. mayonnaise
1 (8 oz) pkg. cream cheese, softened
¹/₂ lb fresh crab meat (or canned)
¹/₂ small onion, grated
1 c. finely chopped celery
2 Tbsp. Worcestershire sauce
2 Tbsp. vinegar

Heat soup in medium sauce pan over low heat; remove from heat; cool slightly. Dissolve gelatin in cold water, add to soup in sauce pan, stirring well. Add rest of ingredients,; mix well. Spoon into an oiled (or sprayed with Pam) 4 c. mold. Chill until firm. Unmold and garnish with parsley.

- Joe Ball (Former Oakmont member with her husband, John)

Crab Dip

¹/₂ lb. grated cheddar cheese
7 oz. crab meat, drained
paprika

Add mayonnaise to desired consistency.

- Grace Carraway, Charter Member of Oakmont

Cranberry Roll-Ups

1 pkg. dried sweetened cranberries
1 c. feta cheese crumbles
1 container cream cheese spread
¹/₄ c. chopped green onions
4 large tortillas

Mix first 4 ingredients. Spread on tortillas. Roll tortillas and wrap in plastic wrap. Refrigerate for at least one hour. Slice and serve.

- Lynn Hodges

Sweet Crispix Mix

1 box (12 oz) Crispix cereal
½ pound toasted pecan halves
½ can (about 6 oz) of mixed nuts
½ bag pretzels
1 cup (2 sticks) butter
½ cup light corn syrup (Karo)
2 cups light brown sugar
½ teaspoon baking soda
1 pinch cream of tartar

1. Spray all pans, bowls, 2 large cookie sheets, and utensils with PAM cooking spray.
2. Heat oven to 300 degrees F.
3. In a large bowl, mix together the cereal, pecans, nuts and pretzels. Set aside.
4. In a medium-size saucepan, melt the butter over medium-low heat. Stir in the syrup and brown sugar. Cook mixture for 5 minutes stirring continuously. Take off heat and stir in the baking soda and cream of tartar.
5. Carefully pour hot mixture over cereal, stirring with a wooden spoon to coat all ingredients. Divide mixture evenly over both baking sheets. Bake at 300 degrees F for 15 minutes stirring twice.
6. Let mixture cool on baking sheets and spread apart. Store in plastic bags or containers.

- Jimmie Hughes (from Cammie Melvin)

Veggie Pizza

2 (8 oz.) cans refrigerated crescent rolls
2 (8 oz.) pkgs. cream cheese, softened
¼ c. mayo
1 (1 oz.) envelope ranch dressing, (dry)
½ c. coarsely chopped broccoli flowerettes
½ c. shredded carrots

Unroll dough. Place in lightly greased 15x10x1" jellyroll pan. Press edges and perforations together in bottom of pan. Bake at 350° 7-8 minute or until browned. cool.

Combine cream cheese, may and salad dressing. Beat on medium speed 1 minute, until smooth. Spread over crust in pan. Combine remaining ingredients. Sprinkle over cream cheese mixture. Cover and chill for 8 hours.

*Can use green pepper, red pepper, mushroom, etc.

- Lynn Hodges

Bread



Todd's Banana Bread

1 stick butter or margarine, softened
1 c. sugar
2 eggs
1½ c. self-rising flour
1 c. ripe banana, mashed
½ c. sour cream
1 tsp. vanilla
½ c. chopped pecans or walnuts, optional

Beat together butter and sugar. Add eggs. Add flour and beat well. Add sour cream and banana. Add vanilla and nuts. Bake at 350° in a large loaf pan about 55-60 minutes; two small loaf pans about 30 minutes; muffins 15-20 minutes.

- Janet Cowan

Mr. Thompson's Sweet Potato Muffins

1 14.5 oz. can sweet potatoes
3 cups self-rising flour
2 cups sugar
1 ½ cups cooking oil
4 eggs
1 tsp. cinnamon
1 cup pecans, chopped large
1 cup raisins

Mix together with a mixer. Spray muffin pan with Pam. Drop heaping tablespoon portions in each muffin cup. Bake at 350 for 12-15 minutes. Miniature muffins bake approx. 8-10 minutes. Keep this batter in the refrigerator and bake when needed.

- Dodi Groesser

Zucchini Bread

3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
½ teaspoon baking powder
1 ½ teaspoons cinnamon
1 cup nuts
3 eggs
2 cups sugar
1 cup Wesson oil
1 teaspoon vanilla
1 (8 ounce) can crushed pineapple, drained
3 cups grated zucchini

Beat eggs. Stir in oil, sugar, zucchini, and vanilla. Stir in dry ingredients. Stir in nuts and pineapple. Spoon into 2 well-greased and floured loaf pans. Cook at 375 degrees for 1 hour. Makes 2 loaves.

- Brenda Edwards

Perfect Biscuit

1/2 stick regular lightly salted butter
1/2 stick salt-free butter
2 cups self-rising flour
3/4 cups buttermilk

Cut butter into flour with a pastry blender until the mixture is crumbly and the consistency of very coarse corn meal. Add the buttermilk and stir until the ingredients are moistened.

Turn the dough out onto a lightly floured surface and knead 3 or 4 times. Roll dough to a 3/4 inch thickness. Cut biscuits with a 2 inch biscuit cutter and place them on a lightly greased (we use butter) baking sheet. Brush with melted salted butter and bake at 450 degrees for about 10 minutes

Do not knead dough more than 3 or 4 times or they will be tough.

- Brenda Edwards

Hush Puppies

1 cup stale bread
1 ½ cups cornmeal
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon sugar
Water (enough to make soft mixture)

Crumble coarsely stale bread and soak in enough water to cover it, until thoroughly soft. Stir well, then add other ingredients and add a little water stirring well. Mixture should be soft but not watery. Take out with large spoon and fry in hot deep fat in cakes about the size of an egg (flat); can use cookie press to put mixture in fat; however, mixture must be more firm. Make any shape desired.

- Brenda Edwards

Blueberry Muffins

Mix: 1 egg, beaten
1/2 cup oil
1/2 cup milk

Add: 1 1/2 cups self-rising flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1 cup blueberries

Mix well and pour in greased muffin pan. Bake at 425 degrees for 20-25 minutes.

Makes 12. Freezes well.

- Brenda Edwards

Betty's Cornbread Cake

4 Eggs
1 cup sugar
1 cup Brown Sugar
1 cup Oil
1 cup Chopped Pecans
1 tsp Vanilla
1 ½ cup Self-Rising Flour

Mix and bake at 350 in a 9" square pan for 35 to 40 minutes. Cool for 10 minutes and slice.

- Faye Steele

My Mom's Famous Cornbread (Handed down from My Nannie)

1 cup Martha White Self-Rising Buttermilk Cornbread Mix (not packed, scoop and shake off excess)

1 cup self-rising flour (not packed, scoop and shake off excess)

1/3 cup oil

1 egg

buttermilk (some folks use regular milk, you can if you don't have buttermilk)

Mix cornbread mix and flour and oil and egg and about 1 cup of buttermilk in a bowl. Mix well and continue adding buttermilk until mixture is about the consistency of pancake mix, not too thin. (I stand my mixing spoon up in the center and can count to one before it slowly falls over.)

While mixing, preheat oven to 400. Spray round non-stick pan with Pam. Pour in mix and drop pan lightly onto counter to get out bubbles. Bake for about 25-30 minutes until light brown on top and cornbread has come away from the edge of the pan. Remember ovens vary.

Turn out onto plate and cut in half and then crosswise to the first cut. Slather with butter and eat while hot! That's a rule!

- Karen Meetze

Zucchini Bread

Jimmie has shared this bread with the staff at church and I can attest to the fact that it is delicious! -Lauri

4 eggs

1 cup white sugar

1/2 cup brown sugar

1 cup oil

3 1/2 cups flour

1 1/2 teaspoon baking soda

1 teaspoon salt

3/4 teaspoon baking powder

2 teaspoons cinnamon

2 cups grated zucchini

1 teaspoon vanilla

1 cup walnuts

Beat eggs and sugars until creamy. Add remaining ingredients. Stir in zucchini and walnuts. Grease and flour two large rectangle loaf pans. Pour mixture into each of the loaf pans. Bake at 350 degrees for 45-55 minutes.

- Jimmie Hughes

Orange Bread

3/4 cup sugar
1/2 cup chopped pecans
1 Tablespoon grated orange rind
2 (11-ounce) cans refrigerated buttermilk biscuits
1 (3-ounce) package cream cheese, cut into 20 squares
1/2 cup butter or margarine, melted
1 cup sifted powdered sugar
2 Tablespoons orange juice

Combine sugar, pecans, and orange rind in a small bowl. Separate each biscuit; place a cream cheese square in center of one half, and top with remaining half, pinching sides together. Dip in butter, and dredge in sugar mixture. Stand each biscuit on edge in a lightly greased 12-cup Bundt pan, spacing evenly. Drizzle with remaining butter, and sprinkle with remaining sugar mixture. Bake at 350 degrees for 45 minutes or until golden brown. Immediately invert onto a wire rack. Combine powdered sugar and orange juice. Spoon over warm bread. Serve immediately. Yield: 1 (10-inch) coffee cake.

- Jimmie Hughes

Strawberry Bread

Makes 2 large loaves or 4 small

3 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
3 tsp. cinnamon
2 cups sugar
2 pkgs. frozen strawberries, thawed
4 eggs, well beaten
1¹/₄ cups oil

Sift dry ingredients in large bowl. Combine remaining ingredients. Bake at 350° until done. Freezes well. Great on Christmas morning!

- Janice Hill

Blueberry Muffins

2 c. all-purpose flour
1¼ c. sugar
½ c. vegetable oil
2 eggs
½ tsp. salt
2 tsp. baking powder
½ c. milk
2 c. berries

Mix oil and sugar. Add dry ingredients, egg and milk. Add fruit. Fill muffin tins ³/₄ full. Bake at 325° for 25 to 30 minutes.

- Norma Williams

Zucchini Muffins

3 eggs
2 c. flour
¼ tsp. baking powder
2 c. grated zucchini
1 c. roasted walnuts
1 c. butter
½ tsp. salt
2 tsp. baking soda
1 c. brown sugar
1 c. sugar
1 tsp. vanilla
1 tsp. cinnamon

Mix ingredients. Cook at 325° for 1 hour in loaf pans or 18-20 for muffins.

- Norma Williams

Sweet Potato Biscuits

2½ c. self rising flour
½ tsp. baking soda
1 tsp. baking powder
¾ c. brown. sugar
¾ c. shortening
3-4 medium sweet potatoes, cooked and peeled.

Mix potatoes, shortening, sugar, flour, baking soda, and baking powder. Mix to form soft dough. Roll 1½ Tbsp. dough in palm of hand and flatten slightly. If dough is too soft, may add more flour.

Bake in hot over - 450° - until lightly brown, approximately 20-30 minutes. Place a cookie sheet under pan to keep biscuits from burning on bottom. (I line the pan with tin foil, and add 1 t. cinnamon to dough mixture.)

- Norma Williams

Breakfast Muffins

2 pkgs. English muffins
1 lb. mild sausage
1 lb. hot sausage
1 lb. sharp cheese

Crumble sausage, 1 lb. at a time to cook. Drain well. Let cool. Grate cheese, then add to sausage, stirring until well mixed. Spread on half of an English muffin. Freeze until ready to cook. Bake at 400° for 20 minutes.

- Helen Aycock

Oatmeal Molasses Bread

Combine and let set 1 hour:

- 2 cups oatmeal
- 4 cups boiling water

Add to above:

- 1 cup molasses
- 4 tsp. salt
- $\frac{1}{2}$ cup melted butter
- 4 packs yeast
- $\frac{1}{2}$ cup water

Add 8-10 cups flour. Knead

Let rise $1\frac{1}{2}$ hours. Knead.

Make 4 loaves. Let rise about 1 hour. Bake at 325° about 30-45 minutes.

- Mary Duggan

Ruth's Bread (6 loaves)

Mix together:

- 6 tsp. salt
- 6 Tbsp. sugar
- 6 Tbsp. shortening
- 3 cups boiling water

Add 3 cups cold water.

3 packs yeast and $1\frac{1}{2}$ cup lukewarm water. Dissolve and add.

3 lbs. Robin Hood Flour, add $\frac{1}{2}$ at a time. Let rise until double (about an hour).

Knead well. Put in tins. Let rise.

Bake 375° 10 minutes. Reduce heat to 350° and bake about 20 minutes.

-Mary Duggan

Shortcut Amish Friendship Bread (Mr. Food)

You do not need a starter for this recipe which has always been a royal pain to keep up with. It tastes just like the bread with starter, so it is a jewel of a recipe. It makes enough for 2 loaves. (I usually double it and make 4 loaves at a time.)

Ingredients:

2¾ cups all-purpose flour
1¾ cups sugar
2 teaspoons cinnamon
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
1 (4 serving size) package instant vanilla pudding mix
1¼ cups milk
1 cup vegetable oil
3 eggs
1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 325°. Spray 2 9x5" loaf pans.
2. In a large bowl, mix flour, sugar, cinnamon, baking powder, baking soda, salt and pudding mix Set aside.
3. In mixing bowl, mix milk, oil, eggs, and vanilla. I add the dry ingredients gradually to the liquid mixture to mix. Mr. Food has it the other way around which works fine with a hand held mixer, but not with a stand mixer. At this point, I add cut-up dried apricot and chopped walnuts (whatever I feel like adding). The beauty of this recipe is that it is OK to change your pudding mix, flavoring, and added ingredients to produce a different loaf. Evenly divide the batter into the loaf pans.
4. Bake 55 to 60 minutes, or until a toothpick tester comes out clean. I find that it may take a little longer to bake, depending upon how many extra ingredients I add to the mix. Let cool 15 minutes, then invert and finish cooling on a wire rack. (I use paper towels on a towel.)

Enjoy!

- Carole Swan



Breakfast

Sausage and Egg Breakfast Casserole

3 slices bread
2 c. milk
6 eggs, beaten
1 lb. sausage, browned and drained
1 c. grated cheddar cheese 1 tsp. salt
1 tsp. dry mustard

Break bread into pieces and line bottom of 13x9" dish. Add sausage. Beat eggs and add milk, salt, dry mustard, and cheese. Pour over bread and sausage. Bake at 350 degrees for 35 minutes.

** I don't add any salt. I add a little pepper instead. It's a matter of preference.

- Kimberly Williamson

Bacon Cheese Omelet

4 slices bacon
6 slices American cheese, quartered
4 eggs
½ c. milk
¼ tsp. salt
¼ c. chopped pimento

Bake bacon at 350° for 15 minutes arrange cheese on bottom of lightly greased 9x9" pan. Beat eggs. Add milk, pimento and salt. Pour egg mixture over cheese. Arrange bacon strips pinwheel fashion on top. Bake at 350° for 25 minutes or until knife inserted in center comes out clean.

- Grace Carraway, Oakmont Charter Member

Cream Cheese Danishes

Serves 8 to 10

2 pkgs. crescent rolls
2 (8 oz.) pkgs. cream cheese, softened
 $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ tsp. almond extract
 $\frac{1}{2}$ tsp. vanilla extract

Put 1 pkg. crescent rolls in 9x13" pan and seal seams. Mix together cream cheese, sugar and extract. Spread cream cheese mixture on top. Roll next can of crescent rolls on top of mixture. Brush top with 1 egg white. Bake at 350° for 20 - 30 minutes.

- Janice Hill

Cream Cheese Danish

1 $\frac{1}{4}$ cup sugar
16 ounce cream cheese, softened
1 stick margarine
 $\frac{1}{4}$ teaspoon cinnamon
2 packages Crescent Rolls

Roll out flat 1 package of rolls into the bottom of a greased 9x13" dish.
Mix cream cheese, 1 cup sugar. Spread on top of rolls.
Place second package of rolls on top of the cream cheese mixture.
Mix cinnamon and sugar.
Pour melted margarine on top. Sprinkle with cinnamon sugar mixture over the margarine.
Bake at 350 degrees for 30 minutes.

- Robin Congleton

Swedish Pancakes

My Grandmother would make these every Christmas morning. (They are almost like Crepes.) My Great-grandfather came from Sweden, and these were a favorite of his and ours. We would usually have Lingon berries with them. Lingon berries are tart berries that are native to Sweden.

2 eggs, beaten
2 c. milk
2 Tbsp. butter, melted
1 c. flour, sifted
¼ tsp. salt
¼ tsp. sugar

Combine eggs, milk and butter. Beat well. Add sifted dry ingredients gradually, beating constantly while adding. Pour 3 Tbsp. butter for each cake onto hot griddle and cook until top is bubbly and edges are crisp. (I use a small, round frying pan.) Turn and cook until golden brown. Remove from heat. Fill with jelly, preserves or fruit. Roll in confectioner's sugar or serve plain with butter and syrup.

- Lauri Johnson

Frittata

Saute 1/2 pound ground sausage with 1/4 cup chopped onions.
When done, blot out the grease and push sausage to one side of non-stick skillet.
Add 1/4 cup diced tomatoes and cook until wilted.
Add small pieces of spinach or other leafy vegetable and cook until wilted.
Scramble 5 eggs with milk added to fluff.
Add crumbled Feta cheese.
Sprinkle in onion powder and black pepper.

Pour egg mixture over sausage mixture that is evenly spread in skillet.
Cook on low heat until firm. Put skillet in oven for a few minutes to get the top done. Sprinkle Colby Jack cheese on top.

- Jimmie Hughes

Southern Grits Casserole

Prep Time: 15 minutes

Cook Time: 45 minutes

Servings: 16

6 cups water
2 cups uncooked grits
1/2 cup butter, divided (I use 1/4 cup)
3 cups shredded Cheddar cheese, divided
2 pounds ground pork sausage
12 eggs (can reduce to 6-8 eggs)
1/2 cup milk
1 finely diced onion, sautéed
1 finely diced stalk celery, sautéed
Salt and pepper to taste

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking dish. Bring water to a boil in a large saucepan and stir in grits. Reduce heat, cover, and simmer about 5 minutes until liquid has been absorbed. Mix in 1/2 the butter and 2 cups cheese until melted.

In a skillet over medium-high heat, cook the sausage until evenly browned. Drain, and mix into the grits. Beat together the eggs and milk in a bowl and pour into the skillet. Lightly scramble, then mix into the grits.

Pour the grits mixture into the prepared baking dish. Optional: dot with remaining butter. Top with remaining cheese. Season with salt and pepper.

Bake 30 minutes in the preheated oven until lightly browned.

(If you refrigerate the casserole overnight before cooking, let it stand covered for 30 minutes before baking uncovered.)

- Jimmie Hughes

Candy



Peanut Butter Bar Candy

2 sticks margarine
1 cup peanut butter
2 cups graham cracker crumbs
1/2 cup chopped pecans
2 1/2 cups powdered sugar

Melt butter, peanut butter, crumbs, sugar and pecans in microwave about 30 seconds or until moist.

Mix well and spread into 9x13" pan. Cool.

Topping: Mix and melt 2 Tablespoons Crisco and 1 cup chocolate chips.

Pour over peanut butter layer. Cut in small squares.

- Jimmie Hughes

Seafoam Candy

Boil 3 cups sugar, 1/2 cup light corn syrup, and 2/3 cup water to hard ball stage.

Beat 2 egg whites and 1/8 teaspoon salt at high speed on mixer for 3 minutes.

Pour syrup mixture slowly into egg whites. Continue beating past glossy stage.

Add 1/2 teaspoon vanilla and 1/2 cup finely chopped pecans.

When mixture forms peaks, drop on wax paper.

- Jimmie Hughes

Chocolate Oatmeal Candy

1 1/2 cups oatmeal
1/2 cup nuts (optional)
1 cup sugar
1/4 cup cocoa powder
1/2 stick butter
1/4 cup milk
Dash of salt
1/2 teaspoon vanilla
1/2 cup peanut butter (optional)

Put oatmeal and nuts in a bowl and set aside. Put remaining ingredients in a saucepan and bring to a rolling boil. Pour over oatmeal and nuts in bowl. Mix thoroughly. Drop by spoonful on wax paper. Cool and enjoy.

- Jimmie Hughes

Mound Balls

¾ c. light syrup
2½ - 3 cups coconut
dipping chocolate

Heat syrup, but do not boil. Add coconut and mix together. Cool in refrigerator. Roll into balls or finger shapes. Dip into melted dipping chocolate. Cool on wax paper.

- Norma Williams

Old Fashion Fudge

3 c. sugar
⅔ c. + 2 Tbsp. cocoa
⅛ tsp. salt
1½ c. milk
¼ c. butter
1 tsp. vanilla

Place cocoa, sugar and salt in pot. Mix well with wooden spoon. Stir in milk. Cook stirring constantly until comes to full rolling boil. Continue to cook - not stirring - until 234° or soft ball stage. Remove from heat and add butter and vanilla. Do not stir. Let rest until 110° to 120°. Beat with wooden spoon until thickens.

- Norma Williams

Orange Taffy

We would make this at Christmas, and my brothers and I would pull and pull. It was great fun to smear the butter on our hands, and watch it get shiny after pulling it for several minutes.

2 c. sugar
¼ c. water
½ c. orange juice

Combine ingredients; cook, stirring only until sugar dissolves, to very hard ball stage - 265°. Pour into greased shallow pan. When cool enough to handle (butter on hands) pull until light, and shiny. Cut with scissors, or cool and break into pieces. Makes about 2 dozen pieces.

- Lauri Johnson

Chocolate Fudge

2 cups sugar
4 Tablespoons cocoa powder
1/8 teaspoon salt
1/2 cup cream
1/2 cup milk
1 Tablespoon corn syrup
2 Tablespoons butter
1 teaspoon vanilla

Put sugar, cocoa, and salt into saucepan. Add a little of the cream, enough to make a paste. Add remainder of cream, add milk, syrup and butter and cook mixture. Stir until starts to boil. Reduce heat. Cook slowly for 30 minutes. When to soft ball stage (240 degrees), add vanilla and stir until creamy. Pour into a greased casserole dish. When hardened, cut into squares and serve.

- Jimmie Hughes

Mounds Candy

1 box powdered sugar
1 can Eagle Brand milk
1 stick melted butter or margarine
2 (14 ounce) bags coconut
1 Tablespoon vanilla
2 packages of white or chocolate almond bark

Mix first five ingredients and roll into small balls. Dip into melted white or chocolate almond bark. Put candy balls on wax paper until chocolate has hardened. Tip: I usually put candy balls in the freezer on a cookie sheet for 15 minutes before dipping them in chocolate.

- Jimmie Hughes

Peanut Brittle

1 cup light Karo syrup
3 cups sugar
1/4 cup hot water
4 cups raw shelled peanuts
3 teaspoons baking soda

Combine syrup, water and sugar and bring to a boil. Add peanuts and cook for 10-15 minutes (almost to hard crack mark on candy thermometer 300 degrees) until peanuts are parched. Stir often. Add baking soda, stir, and quickly pour out on 2 large cookie sheets that are well buttered. Spread quickly across pans and allow to cool. While cooling, run spatula under candy to be sure it doesn't stick. When hard, break into pieces.

- Jimmie Hughes

COOKIES & BARS



Apple Bars

8X8X2" pan, greased • oven 350°

1 c. all purpose flour
1 tsp. baking powder
¼ tsp salt
½ tsp. cinnamon
¼ c. butter (melted)
½ c. packed brown sugar (light)
½ c. white sugar
1 egg
½ c. chopped apple
½ c. chopped pecans or walnuts
1 tsp. vanilla

Sift flour, baking powder, salt and ½ tsp. cinnamon. Set aside

In large mixing bowl mix together melted butter, brown sugar, and white sugar and beat with wooden spoon until smooth. Stir in egg and vanilla. Blend in flour mixture, just until combined, then stir in apples and nuts. Spread evenly in prepared pan.

Topping: Mix together 2 tbsp. white sugar, ½ tsp. cinnamon. Sprinkle over top of bars, then bake 25 to 30 minutes. Cool in pan and cut into bars.

You can double this recipe and make in 9X13 pan.

- Dee Roberts

Mom's Chocolate Chip Cookies

Cream:	½ cup shortening. Crisco	½ cup margarine
	1 cup sugar	½ cup brown sugar
	2 eggs	1 tsp. Vanilla
Stir in:	3 ½ cups flour	1 ½ tsp. baking soda
	½ tsp. salt	12 oz. chocolate chips

Grease baking sheets. Bake at 400 for 7 minutes.

- Dodi Groesser

Coffee Molasses Cookies

Mix

1 cup Crisco
1 cup sugar
1 cup molasses

Add:

2 tsp. baking soda dissolved in 1 cup hot, strong coffee
½ tsp salt
¼ tsp. ginger
1 tsp. vanilla
4-5 cups flour

Roll out and cut. Place on greased cookie sheet. Bake at 375° 6-8 minutes.

- Mary Duggan

Date Balls

¼ cup melted butter in fry pan.

Add:

1½ c. chopped dates
1 c. white sugar
2 well-beaten eggs

Mix and cook slowly 15 minutes, stirring. Take off heat.

Add:

2 cups Rice Krispies
½ c. chopped nuts
1 tsp. vanilla

Mix and roll into balls. Roll balls in confectionery sugar

- Mary Duggan

Perfect Raisin Cookies

2 cups raisins and 1 cup water. Boil 5 min.

Add 1 tsp. baking soda – Let cool.

1 c. shortening and 2 cups sugar. Mix until fluffy.

Add 1 tsp. vanilla
 3 well-beaten eggs
 Cooled raisins in their juice.

Mix and add the following:

4 cups flour
1 tsp salt
1 tsp. baking powder
1 tsp. nutmeg
1 tsp. cinnamon

Drop from spoon. Bake at 350° about 10 minutes.

- Mary Duggan

Brownies

1 stick butter or margarine
1 c. flour
1 c. sugar
4 eggs beaten
1 tsp. vanilla
1 (16 oz.) can Hershey Syrup
Salt
Nuts

Mix and pour into greased 9x13 dish. Bake at 350° for 30-35 min.

Frosting:

1 cup white sugar
 $\frac{1}{3}$ cup milk
 $\frac{1}{3}$ cup butter or margarine

Boil at least 1 minute. Stir in 1 cup milk chocolate chips. Spread on brownies.

- Mary Duggan

No Bake Pretzel/Ritz Bar

1½ sticks melted butter
1 c. crushed pretzels
1 c. crushed Ritz Crackers
1½ c. powdered sugar
1 c. crunchy peanut butter
¼ c. smooth peanut butter
1½ c. chocolate chips

Melt butter, crunchy peanut butter and powdered sugar. Stir together. Add pretzels and crackers. Press into 9 X 13 pan.

Melt chocolate chips and smooth peanut butter (microwave 30 seconds at a time until melted.) Spread over cracker and pretzel crust. Cool 1 hour. Refrigerate.

- Sue Curll

Shortbread Cookies

2 sticks butter, room temperature
½ c. packed brown sugar
2 c. plain flour

Combine ingredients. Shape into 2-3 rolls. Refrigerate several hours. Slice and bake at 300° 12-14 minutes

- Lynn Hodges

Cream Cheese Cookies

8 oz. cream cheese – softened
2 sticks soft butter
2 c. sugar
2 c. all purpose flour
1 c. chopped nuts (optional)

Mix all ingredients and drop by teaspoon on cookie sheet.
Bake at 350° 12-15 minutes – just until edges begin to brown.

- Norma Williams

Fine Pebbernodder – Deluxe Peppernuts - Danish

4 cups flour 1 ½ cups sugar
1 ½ cups margarine or butter ¾ cup chopped almonds (2- 2oz. pkgs.)
2 tsp. vanilla 1/8 tsp. white pepper
1 egg, beaten ¼ tsp. salt
1/8 cup half and half

Cream sugar, egg, margarine, and vanilla. Sift together flour, pepper, and salt. Gradually add to mixture. Add 1/8 cup Half and Half, more if too dry. Mix or stir in the chopped almonds.

Flour the pastry cloth held in place by 8 tacks. (Mom tacked her pastry cloth to a plywood board that Dad had cut for her). Roll dough into long strips about ½ inch in diameter. Cut with a pizza cutter into small pieces (about ¾ Inch long) and toss onto a greased cookie sheet.

Bake at 400 – approximately 16 minutes. Watch so they are golden brown. Cool on a paper sack. Store in an airtight container. They also freeze well. You may roll in colored sugars before baking, but Mom never did.

- Dodi Groesser

Lemon Squares

Crust:

1 box lemon cake mix
1 stick butter or margarine, softened
1 egg

Beat together to form a ball. If too stiff, add 1-2 tsp. lemon juice. Spray a 9 x 13 inch pan with Pam. Press dough into pan to make a crust. Press up sides of pan only slightly, about 1/2 inch.

Filling:

8 oz. cream cheese
3 eggs
1 lb. powdered sugar
3 Tbsp. lemon juice, or more to taste

Beat together and pour over crust. Bake at 325° for about 1 hour, or till lightly browned. Cool completely before cutting. Makes a good amount for a crowd.

- Janet Cowan

Lemon Bars

1 cup plain flour
1/2 cup melted butter
1/4 cup sugar
3 Tablespoons lemon juice
2 eggs
2 Tablespoons lemon juice
1 cup sugar
2 Tablespoons flour
1/2 teaspoon baking powder

Mix first four ingredients and press in 9 x 9" greased pan. Bake 10 to 15 minutes at 300 to 350 degrees. Beat eggs with fork and add remaining ingredients, mixing well. Pour over crust and bake 25 minutes. When cool, sprinkle with powdered sugar and cut into bars.

- Brenda Edwards

Date Bars

1/4 cup melted butter
1 cup sugar
3 eggs
1 cup flour
1/2 teaspoon baking powder
1 cup chopped dates
1 cup chopped nuts

Mix in order as listed. Bake in greased pan at 350 degrees. Cut in strips and roll in powdered sugar.

- Brenda Edwards

Sandies

Cream 1 cup butter and 1/4 cup confectioners' sugar; add 2 teaspoons vanilla and 1 Tablespoon water.

Add 2 cups flour; mix well and add 1 cup chopped pecans.

Form rolls 1 1/2 inches long. Bake on ungreased pan at 300 degrees for 20 minutes.

While warm, roll in confectioners' sugar.

- Jimmie Hughes

Never Fail Sugar Cookies

2 1/4 cups all-purpose flour
2/3 cup butter or margarine
1/2 teaspoon lemon flavoring
1 teaspoon vanilla extract
1 cup sugar
1 beaten egg
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 Tablespoons milk

Sift flour, baking powder, baking soda and salt. Cream butter and sugar. Blend in egg, milk and flavorings. Blend in dry ingredients. Chill for 2 hours.

Roll on floured board and cut into shapes.

Bake on ungreased cookie sheet for 10-12 minutes at 350 degrees.

- Jimmie Hughes

Divinity Cookies

These were a favorite of my Dad. Mom would make them every Christmas for him.

1 c. powdered sugar
1 c. margarine
1 egg
1 tsp. vanilla
1 c. chopped nuts
2 c. flour
1 tsp. cream of tartar
1/2 tsp. baking soda

Mix sugar and margarine well in bowl. Add egg, vanilla, and nuts. Blend well. Add rest of ingredients. Drop by teaspoon and flatten each with a fork dipped in powdered sugar. Bake at 375° for 5 to 7 minutes.

- Lauri Johnson

Thumbprint Cookies

These were a favorite of mine that my Mom would often bake for us.

Mix together thoroughly:

- ½ c. shortening (¼ c. shortening & ¼ c. butter)
- ¼ c. brown sugar
- 1 egg yolk (save egg white for later)
- ½ tsp. vanilla

Sift together and stir in:

- 1 c. flour
- ¼ tsp. salt

Roll into 1 inch balls. Dip in slightly beaten egg white. Roll in finely chopped nuts or crushed cereal.

Place 1 inch apart on an ungreased cookie sheet. Bake 5 minutes in 375° oven. Remove from oven. Quickly press thumb gently on top of cookie. Return to oven and bake 8 minutes longer. Cool. Place in center of cookie candied fruit, jelly or colored confectioners sugar. (We would usually use my Grandmother's homemade Crab Apple Jelly.)

- Lauri Johnson

7 Layer Bars

Melt ½ cup butter in 9x13" pan. Add 1 tsp. vanilla. Sprinkle 1 c. graham cracker crumbs into melted butter.

Layer in pan:

- 1 c. coconut
- 1 (6 oz.) pkg. chocolate chips
- 1 (6 oz.) pkg. butterscotch chips
- 1 c. chopped nuts

Drizzle with 1 c. sweetened condensed milk. Bake at 350° for 30 minutes. Cut into squares.

- Lauri Johnson (from my Grandmother Johnson)

Treasure Chest Bars

These are another favorite of mine. Mom would make these at Christmas time also. She would frost them with butter cream frosting, browning the butter. She called it, "Burnt Butter Frosting." She even made them for me after I had moved to North Carolina and sent them to me for several years.

Sift together and set aside:

- 2 c. flour
- 1½ tsp. baking powder
- ½ tsp. salt

Beat together well:

- ½ c. brown sugar
- ½ c. sugar
- ½ c. butter
- 2 eggs
- 1 tsp. vanilla

Beat until fluffy. Add dry ingredients alternately with $\frac{3}{4}$ cup of milk, beginning and ending with dry ingredients.

Stir in:

- 1 c. nuts
- 1 c. maraschino cherries
- 1 c. chocolate chips

Put in 15x10 " pan. (Jelly Roll pan) Bake at 325° for 25 to 30 minutes.

- Lauri Johnson

[illegible]

Maple Blueberry Buckle

1 pint of fresh blueberries or 1 pkg. frozen
½ c. dark or grade B maple syrup
½ tsp. each cinnamon and allspice
2 Tbsp. cornstarch
1 (20 oz.) can crushed pineapple
1 box yellow cake mix
½ c. flaked coconut
⅓ c. chopped walnuts
1 stick of frozen butter

In a small saucepan cook the berries, syrup, spices and cornstarch on medium to medium-high heat until thickened. Set aside.

In an ungreased 9x13" pan, dump pineapple with the juice into the pan. Spread across the pan with a spatula. Spoon the blueberry mixture over the pineapple as best you can. Dump the cake mix into the pan and spread out with your hand. Toss the coconut over the cake mix. Next toss the chopped walnuts over the coconut. Slice the stick of butter and put the pats over the cake in a checkerboard pattern. Slice thin slices and it will take the whole stick. Cover with foil and bake in a pre-heated 350° oven for 1 hour. Remove the foil and bake for 15 to 20 more minutes until golden brown.

(Note: I find that 50 minutes and then 10 to 15 more minutes is enough for this cake.)

You can substitute 1 quart strawberries or 2-3 cups sliced apples, or 2 cups sliced peaches, or blackberries or raspberries, etc. You can make peach blueberry also. The secret is to always use the crushed pineapple.

- Barb White

Chocolate Chess Pie (Serve 6 generous or 8 small slices; it is rich)

Melt ½ cup (1 stick) butter. Combine 1½ cups sugar with 3½ Tbsp. cocoa powder, a dash of salt and mix with melted butter. Add 2 eggs and mix well. Add 5.33 oz. (small can) evaporated milk and mix well. Pour into a 9" pie shell (I prick the shell with a fork after it has sat out while preparing filling). Bake in 350° oven for 45 minutes. I place filled pie shells on a cookie sheet when placed in the oven. This helps with spills and makes crust firmer and brown.

- Beverly Butler

Peanut Butter Pie

Cream together 8 oz. cream cheese and 1/2 cup sugar. Beat well.

Add 1 cup peanut butter (I use crunchy style.)

Add 1 tsp. vanilla and 8 oz. cool whip.

Mix thoroughly. Pour into a chocolate (or regular) graham cracker pie shell.

Topping:

1/4 c. chocolate chips

2 Tbsp. coffee or milk

Melt in microwave, stirring as needed. Add more milk if needed. Drizzle over pie. Refrigerate. Can use low fat cream cheese and cool whip. Only need a small slice.

- Janet Cowan

Mocha Cake

This cake looks like a pound cake, but is very moist, and easier to cut than brownies. It is fantastic warm with a scoop of ice cream.

1 box Devil's Food cake mix

2 eggs

16 oz. sour cream

1/2 cup coffee

1/4 cup oil

Mix together with hand mixer. Add 12 oz. chocolate chips, and 1/2 cup brickle bits (Heath Bar chips.) Bake in a bundt pan, sprayed with Pam. Bake at 350° for 45-50 minutes.

- Janet Cowan

Orange Marmalade Cake

1 box spice cake mix
2 Tbsp. self-rising flour
4 eggs
 $\frac{1}{3}$ c. oil
1 c. buttermilk
1 c. orange marmalade
1 c. finely chopped pecans

Frosting

1 (8 oz.) and 1 (3 oz.) cream cheese
 $\frac{3}{4}$ c. butter, softened
5 c. powdered sugar
 $\frac{3}{4}$ tsp. orange extract
2 Tbsp. orange juice more if needed
1 tsp. grated orange rind, optional

Make 3 cake layers. Bake at 350° for 15-20 minutes. To make frosting, cream together cream cheese and butter. Gradually add powdered sugar and rest of ingredients. Beat well. Frost between layers and slices of cake. Refrigerate.

- Janet Cowan

Key Lime Cake

1 box lemon cake mix
1 small box sugar-free lime jello
4 eggs
 $\frac{1}{3}$ c. oil
 $\frac{3}{4}$ cup orange juice
 $\frac{1}{3}$ c. evaporated milk
1 Tbsp. fresh lime juice, optional
Can make 2 or 3 layers. Bake by cake mix directions.

Frosting

8 oz. regular cream cheese
6 Tbsp. butter, softened
4 c. powdered sugar
3 Tbsp. lime juice
1 tsp. grated lime rind, optional

Beat cream cheese and butter together. Gradually add powdered sugar and other ingredients. Beat well. Frost cake and store in refrigerator.

- Janet Cowan

Butter Pecan Cake

1 Butter Pecan cake mix
2 Tbsp. self-rising flour
1 c. buttermilk
3 eggs
½ c. oil
1 c. toasted pecans, finely chopped. Can use a mini chopper.

Beat together cake mix, flour, and buttermilk. Add eggs, beating after each, and oil. Beat in pecans. Pour into 3 prepared pans. Bake at 350° about 15 minutes. Let layers cool before frosting.

Frosting

1 (8 oz.) and 1 (3 oz.) cream cheese
1 stick butter, softened
1 lb. powdered sugar
1 tsp. vanilla
1 c. toasted pecans, chopped

Beat first 4 ingredients together, reserving 1 cup to frost sides of cake. Add pecans to remaining frosting to frost between layers and on top of cake.

- Janet Cowan

Old English Christmas Pudding (Around 1900)

1 cup molasses
1 tsp. cinnamon
¼ butter
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 cup milk (more if too stiff)
2½ cups flour
¾ cup nuts
Cook 1 hour in pudding pan.

Sauce

2 cups sugar
4 tbsp. flour
3 cups water
1 tsp. vanilla
Large piece of butter.

Stir until little thick. Serve pudding with warm sauce.

- Gerry Jolly

Chocolate Chess Pie

1 c. sugar
3 Tbsp. cocoa
2 eggs
2 Tbsp. milk
½ tsp. vanilla
1 stick butter, softened
1 9-inch frozen pie crust, thawed

Mix first 6 ingredients. Pour into unbaked pie shell. Bake 35 minutes at 350°.

- Nan Hyman

Uno Lemon Pie

1 can Eagle Brand sweetened condensed milk
2 eggs
½ c. lemon juice
1 tsp. lemon extract
1 graham cracker crust
4 Tbsp. sugar
dash cream of tartar

Combine condensed milk, egg yolks, lemon juice and extract. Mix thoroughly. Pour into graham cracker crust.

Meringue: Beat egg whites until stiff. Add sugar and cream of tartar. Continue beating until egg whites are stiff and peaky. Cover pie with meringue. Bake at 325° about 15 minutes or until browned.

- Barbara Wooten

Chocolate Pie

1 c. sugar
3 Tbsp. cocoa
3 Tbsp. flour
1 Tbsp. melted butter
1¼ c. canned milk

Mix together and cook until mixture thickens. Add 1 tsp. vanilla flavoring. Pour into cooked crust. Make meringue and brown.

- Loretta Mills

Custard Noodle Pudding

½ lb. egg noodles, boil till done, drain

3 Tbsp. butter

½ c. sugar

In a large bowl, beat butter and sugar until light & fluffy.

1 lb. cream cheese

4 eggs

Add cream cheese to above; beat well. Add eggs and beat well.

Add egg noodles to above mixture while still hot.

1 (13 oz.) can evaporated milk

2 c. milk

2 tsp. vanilla

Add both milks and vanilla

Pour all into 10x14" large, well greased (with butter) baking pan.

Drop raisins into mixture (about ½ c.) Sprinkle top with cinnamon & sugar mixture. Bake for 1 hour at 350°.

- Sally Pride

Hershey Bar Cake

1 box Swiss Chocolate cake mix

1 c. oil

1 small box instant chocolate pudding

1¼ cups milk

3 eggs

Mix and bake three (3) layers as directed on box.

Icing

1 (8 oz.) cream cheese, softened

1 c. granulated sugar

1 c. confectioner's sugar

Mix together. Fold in five (5) shredded Hersey bars and 12 ounces cool whip. Frost cake.

- Loretta Mills

Carrot Cake

2 c. sugar
4 eggs
1¼ c. Wesson oil
2 c. self rising flour
2 tsp. baking soda
1- 2 tsp. cinnamon (to taste)
Small jar of baby carrot food
1½ c. grated carrots

Mix together. Makes three (3) layers. Bake at 350° till done, about 20-25 minutes.

Cream Cheese Icing

1 stick butter, softened
1 (8 oz.) cream cheese, softened

Beat together. Add 1 box powdered sugar and 1 tsp. vanilla flavoring. Adding nuts is optional.

- Loretta Mills

Baby Ruth Bars

1 c. light Karo syrup
1 c. sugar
1½ c. creamy peanut butter
4 c. Rice Krispies cereal
1 (6 oz.) pkg. butterscotch bits
1 (6 oz.) pkg. semi-sweet (or milk) chocolate bits

Bring syrup and sugar to a full boil. Remove from heat and mix in peanut butter and cereal. Press into a buttered 9.5x13" glass pan or casserole dish. Melt butterscotch and chocolate bits in microwave on medium, in no more than 30 second intervals, just until bits are glossy. DO NOT OVERHEAT! (May also use a double-boiler to melt bits.) Mix together and spread on top of first mixture. Cut into bars when top mixture is hardened.

- Luanne Gaston

Ice Box Fruitcake

Melt in top of double boiler:

16 oz. marshmallows

large can Carnation Evaporated Milk

1 stick margarine

Crush box of graham crackers. 1 box raisins, 1 lb. pecans (halves and pieces), candied red and green cherries, coconut. Spray pans with Pam (loaf pans with plastic lids). Makes 2 large loaves. Refrigerate.

- Alma Mills (William Mills' first wife.)

Fruit Pizza

1 box Duncan Hines Sugar Cookie Mix

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

14 oz. Cool Whip

assorted fruit of your choice in season: bananas, strawberries, seedless grapes, blackberries, peaches, kiwi fruit.

Sauce:

½ c. orange juice

½ c. sugar

¼ c. water

2 Tbsp. lemon juice

1 Tbsp. Cornstarch

Cook sauce until thick. Cool. Mix cookie dough according to directions on package. Lightly grease and flour pizza pan. Pat dough into pan to form crust. Bake until lightly brown.

Mix Cool Whip and cream cheese, and spread over cooled crust. Arrange fruit on top. Slice kiwi thinly to decorate top. Pour sauce over fruit. Refrigerate.

- Grace Carraway, Oakmont Charter Member

Cobbler

Bring to boil:

- 2 c. fresh or frozen peaches (may use cherries, blackberries or apples; if canned, use juice)
- $\frac{2}{3}$ to 1 c. water
- $\frac{3}{4}$ to 1 c. sugar

Batter: Mix together 1 c. self-rising flour and 1 c. sugar. Pour 1 c. milk in gradually

Melt 1 stick margarine in pan in oven. Pour batter in and mix with fork. Spoon fruit over evenly. Pour juice over evenly. 350° oven until beginning to brown. Sprinkle sugar over cobbler and return to oven 'til golden brown.

- Alice Dickens (Long time Oakmont member and Leslie Roger's Mom!)

Cobbler

Alice Dickens

Bring to boil:

- 2 c. peaches (fresh or frozen)
- $\frac{2}{3}$ to 1 c. water
- $\frac{3}{4}$ to 1 c. sugar

(cherries, blackberries, apple)
(canned - use juice)

Batter:

- 1 c. self-rising flour
- 1 c. sugar
- Pour 1 c. milk in gradually

} Mix

Melt 1 stick margarine in pan in oven
Pour batter in & mix w/ fork

Spoon fruit over evenly
Pour juice over

350° oven - until beginning to brown

Sprinkle sugar over

Return to oven 'til golden brown.

Angel Fluff

Make an angel food cake, or buy one ready made.

Cut cake into 3 equal layers.

For custard-whipped cream filling; In saucepan mix $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup all purpose flour, and $\frac{1}{2}$ tsp. salt; slowly stir in 2 cups milk. Cook and stir over medium heat till mixture boils and thickens; cook 2 minutes more. Stir a small amount of the hot mixture in 3 slight beaten egg yolks; return to remaining hot mixture. Stirring constantly bring just to boiling. Remove from heat; stir in 1 tsp. vanilla. Cool. Fold in 1 cup whipping cream, whipped. To assemble, spread bottom cake layer with $\frac{1}{3}$ of the custard filling; top with second cake layer. Again, spread $\frac{1}{3}$ of the filling over top of this layer; repeat with third layer and remaining filling. Top cake with frozen raspberries, slight thawed or fresh strawberries.

- Gerry Jolly

Honey Bun Cake

Grease and flour 9x13" pan

Mix and beat until smooth:

- 1 pkg. yellow cake mix
- 1 pkg. instant vanilla pudding (small)
- $\frac{1}{2}$ c. vegetable oil
- 2 eggs
- 1 c. water
- 1 tsp. vanilla
- 1 tsp. butter flavoring
- $\frac{1}{2}$ c. light sour cream

In a separate bowl, combine:

- $\frac{1}{2}$ c. brown sugar, packed
- $\frac{1}{4}$ c. sugar
- 1 tsp. cinnamon

Swirl the sugar mixture into the batter; do not fully stir. Pour into prepared 9x13" pan. Bake at 325° for 40-45 minutes until done. Remove from oven and spread on glaze:

- 1 $\frac{1}{2}$ c. powdered sugar
- 3 Tbsp. skim milk
- 1 tsp. vanilla
- 1 tsp. butter flavoring.

- Sharron Edwards

Pecan Pie

Makes 2 pies. (2 frozen regular pie crusts)

3 Tbsp. flour
2 c. packed brown sugar
3 eggs, beaten
1 tsp. vanilla
1 stick melted butter
2 c. chopped pecans
1 cup milk (I use evaporated)

Mix sugar and flour together. Add all other ingredients. Pour into 2 thawed regular pie crusts. Bake 350° oven 45 minutes.

- Dee Roberts

Poke and Pour Cake

Cake mix - yellow, chocolate, or spice

Bake cake in 9x13" pan according to the directions on the box.

With a large fork, poke holes in the top of the cake, all the way to the bottom of the pan.

Topping:

1 cup heavy whipping cream
1 stick of butter
2 cups, packed brown sugar

Melt butter in microwave safe bowl. Add brown sugar and heavy whipping cream. Mix well. Heat for 2 minutes, stir, heat 2 more minutes. Pour over the warm cake. Let it cool and enjoy!

- Deborah Long

Peach Crescent Cobbler

2-4 whole large peaches
2 (8 ounce) cans crescent rolls
2 sticks butter, melted
1 ½ cups sugar
1 teaspoon vanilla
Cinnamon to taste
1 ½ cups orange juice
Vanilla ice cream, optional

Peel and pit peaches. Cut peaches so that you end up with 16 slices. Roll each peach slice in a crescent roll. Place in a buttered baking dish. Melt butter and add sugar and vanilla, stirring to combine. Pour over peaches. Pour orange juice around edge of baking dish. Sprinkle with desired amount of cinnamon. Bake at 350 degrees for 40 minutes. Serve with ice cream if desired. Spoon the pan juices over ice cream. Makes 16 servings.

- Brenda Edwards

Sweet Potato Pie

2 eggs
2/3 cup brown sugar
2 cups mashed sweet potatoes
1/2 teaspoons salt
1 teaspoon vanilla
1/2 teaspoon lemon extract
1/4 teaspoon almond extract
2 cups milk
1 uncooked pie shell

Mix ingredients and pour into uncooked pie shell. Bake at 350 degrees for 30-35 minutes.

- Brenda Edwards

Pound Cake

3 sticks margarine or butter (I use butter.)
3 cups sugar
1 ½ teaspoon vanilla flavoring
1 teaspoon of almond flavoring
3 cups sifted cake flour
1 package (8 oz.) cream cheese
Dash of salt
6 eggs

Cream butter, cream cheese, and sugar until light and fluffy.

Add salt & vanilla and beat well.

Add eggs, one at a time, beating well after each addition.

Stir in flour.

Spoon mixture into a well greased and floured 10 inch tube pan and bake at 325 ° for about 1 ½ hours. (I cook it for 1 hour and 15 minutes.)

Serve with a dollop of Lemon Curd.

- Dot Seay

Upside-Down Chocolate Cake

1 cup pecans, chopped
1 can coconut (1-1/2 cups)
1 German chocolate cake mix
1 box powdered sugar
½ stick margarine
1 8 ounce cream cheese

Grease 9x13" pan or glass dish. Sprinkle pecans and coconut on bottom of pan. Mix cake mix according to box directions, and pour over pecans and coconut. Cream margarine, sugar and cream cheese until well blended. Pour over cake mix (if too stiff to pour, add a little milk or spoon it on cake).

Bake at 350 degrees for 40 minutes. Cool and cut in squares to serve.

- Jimmie Hughes

Carrot Cake

2 cups all purpose flour
1 tsp. baking powder
¼ tsp. salt
1 cup salad oil (Crisco)
2 cups grated carrots
1 tsp. baking soda
1 tsp. cinnamon
4 eggs
2 cups sugar

Mix oil and sugar; add eggs, carrots and dry ingredients. Grease well and lightly flour layer pans. (I use 3 round 8 or 9" pans). Bake at 350 degrees for 30 minutes.

Icing

½ stick margarine or butter
8 ounces cream cheese (I use lite)
1 box confectioners' sugar
1 tsp. vanilla
1 cup pecans, finely chopped

Cream margarine or butter and cream cheese, add sugar, vanilla and nuts. Frost cooled cake.

- Jimmie Hughes

Ice Cream Cake

2 boxes (12) ice cream sandwiches
1 c. chopped Oreo cookies
1 (16 oz.) Cool Whip
caramel sauce
chocolate hot fudge sauce

Layer ice cream sandwiches in 9x13" dish. Mix chopped Oreos with half of Cool Whip and spread over sandwiches. Place another layer of sandwiches. Top with remaining cool whip. Sprinkle broken Oreo cookies on top. Drizzle chocolate hot fudge sauce and caramel sauce over top. Place in freezer until ready to serve. Remove 20 minutes prior to serving.

- Norma Williams

Walnut and Apple Coffee Cake

September 12, 2014 by Kristen Whitby

I am a big sucker for coffee cake. When I was little, before she began to make the world's best cinnamon rolls, my mom would make coffee cake for us on our "breakfast for dinner nights." That was my FAVORITE meal! I think eggs, sausage, and coffee cake are the ultimate comfort foods.

This recipe is a variation of the one I grew up with, and I think you will love it! It has such a delicious and semi-dense apple cake with a decadent brown sugar and walnut crumb topping. You can serve drizzled with glaze, or just leave plain. Either way, it tastes amazing! This recipe is for an 8×8" pan. To make in a bundt or 13×9" pan, you will need to double the recipe and increase the cook time. I actually prefer the result of the flatter 8×8" or 13×9" pans.

Walnut & Apple Coffee Cake

Cake

1/4 cup oil

1 egg

1/2 cup milk

1 1/2 cups flour

3/4 cups sugar

2 tsp. baking powder

1/2 tsp. salt

1 tsp. vanilla

3/4 cup chopped apples (I use whatever kind I have on hand, the firmer the better)

Topping

1/2 cup brown sugar

2 T flour

2 tsp. cinnamon

2 T melted butter

1/2 cup walnuts

Icing Drizzle

3/4 cup powdered sugar

1 T milk

Preheat oven to 375 degrees. In a small bowl, mix together flour, sugar, baking powder and salt. In a separate mixing bowl, lightly mix together oil, eggs, vanilla, and milk. Add dry ingredients to the egg mixture. Do not over-stir. Fold in chopped apples. Pour into a greased 8×8 pan and set aside.

In a small bowl, mix together the topping ingredients until combined. Sprinkle evenly over the top of the batter in the pan. Using a wooden spoon, lightly press most of the topping about halfway down into the batter. Leave a little on top as well. Bake for 25 minutes or until your toothpick comes out clean. (note: double the recipe and bake for 50 minutes for the bundt) Serve warm, or cool. Note: The cake has plenty of flavor on its own if you choose to omit the icing.

- from Jimmie Hughes

Easy Strawberry Surprise Cake

1 Angel Food Cake (Round or loaf)
1 can or package (16 oz) of strawberries in syrup
1 tub (16 oz) of Cool whip, softened
Fresh halved strawberries for garnishing

Slice 1 inch of the cake from the top and save
With a paring knife, tunnel (remove) the cake leaving 1/2 inch on the sides and bottom. Save the removed cake.
In a large bowl, tear the removed cake into 1/2 inch pieces and place into the bowl.
Add the strawberries in syrup to the bowl
Add 1/2 of the cool whip to the bowl.
Mix all ingredients thoroughly
Place the mixed ingredients into the tunnel level at the top.
Add the saved top.
Use the rest of the Cool Whip as icing.
Garnish the top with the half-sliced fresh strawberries.

- David Steele

Polly's Pineanna Pie

Makes 2 pies

2 Nilla wafer pie crusts or 2 Graham Cracker pie crusts, or you can use 1 deep shell pie crust. Bake crusts for 5 minutes and cool.
1 cup sugar
1 large can crushed pineapple (with juice)
6 Tbsp flour

Cook the above on medium low until thick. Stir constantly. Do not let the mixture burn. Cool.

Bananas – enough for 2 pie crusts (4 or so, depending on size)
Pecans or Walnuts
Coconut
Cool Whip

Put sliced bananas in bottom of cooled pie crusts and on sides of crust.
Pour cooled pineapple mixture over bananas. Cover with cool whip.
Sprinkle chopped nuts and Angel flake coconut over top. (You can sprinkle some before you add the cool whip if you wish.)

Chill.

- Faye Steele

Grandma's Graham Cracker Pie

I got this recipe from Shirley MacLeod (Beth Thompson's Grandmother)

Ingredients

1 1/4 cups Graham crackers crumbs
1/2 cup Butter (Melted)
1/2 cup white sugar
2 1/2 Tbsp cornstarch
Pinch salt
3 egg yolks, beaten
1/4 cup Sugar
2 cups Milk
1 tsp Vanilla

Directions

Keep out 1/4 cup of crumb mixture for topping. Mix graham crackers crumbs, 1/2 c. Melted butter and 1/2 c. Sugar. Spread crust into a pie pan and bake 5 minutes. Combine cornstarch, salt, egg yolks, 1/4 c. Sugar 2 c milk and cook on top of stove until thick. Remove from heat and add vanilla. Pour onto pie crust.

Make meringue by beating 3 egg whites gradually adding 1/4 cup sugar until stiff. Add some cream of tartar if needed. Spread on top of custard. Sprinkle with remaining crumbs.

Brown in 375 degree oven for 5-10 minutes

- Beth Thompson

Nutter Butter Banana Pudding

1 small package instant vanilla pudding
1 can condensed milk
8 ounces sour cream
1 package of Nutter Butter cookies
4 bananas
1 1/4 cup milk
8 ounces Cool Whip thawed

Mix pudding and milk with electric mixer. Add condensed milk and blend. Refrigerate for 10 minutes.

Fold in sour cream and Cool Whip in pudding mixture. Crumble 1/2 cookies in 9x13" casserole dish. Pour half of the mixture on top of the crumbled cookies in the casserole dish, and top with 2 sliced bananas. Repeat layering. Sprinkle crumbled cookies on top. Refrigerate until time to serve.

- Robin Congleton

Cherry Yum Yum

¾ c. sugar
2 pkgs. Dream Whip
1 c. cold milk
2 cans cherry pie filling
1½ sticks margarine
1 (8 oz.) pkg. cream cheese
3 c. graham cracker crumbs

Melt margarine and mix with graham cracker crumbs. Cover bottom of pan, 8 X 14 inches with half of the mixture. Mix Dream Whip and milk. When whipped, add sugar and then cream cheese. Mix well. Pour half of mixture over crumbs. Spoon both cans of cherry pie filling over cream mixture. Top cherries with the remaining cream mixture. Sprinkle remaining crumbs over pie filling for topping. Other fruit may be substituted.

- Michele W. Mazey (My Grandmother's recipe.)

Cream Cheese Pound Cake

(butter, cream cheese, and eggs - room temperature)

1½ cups butter
8 oz. cream cheese
3 cups sugar
6 eggs
1 Tbsp. vanilla
2 cups all-purpose flour
1 cup self-rising flour

Mix flours well before adding to batter.

Cream butter and cream cheese. Add sugar and beat until fluffy. Add eggs one at a time and beat well. Add flavoring and the flour.

Bake in a 10" tube pan at 325° for 1½ hours.

- Maggie Watson

Earthquake Cake

Grease bottom of 13x9" pan with butter. (Do not flour.)

1½ cups chopped pecans put in bottom of pan

1 box German chocolate cake mix, prepared as directed on package. Pour on top of pecans.

Cream together:

1 stick margarine, softened

1 (8 oz.) cream cheese, softened

1 box confectioner's sugar

Spoon on top of cake mix. Bake at 350° for 45 minutes.

- Janice Hill

Best Blueberry Cobbler

This recipe is easy and scrumptious!

Heat oven to 375°.

Melt one stick of butter in 9x13" pan (Easy to do in the oven.)

Remove from oven and pour in 3 cups of fruit. (eg. blueberries) which can be fresh or frozen.

Batter Mixture:

1 c. sugar

1 c. self-rising flour

¾ c. milk

Pour batter evenly over the fruit and butter. Bake for 30 - 45 minutes until golden brown.

This is good by itself or delicious with a scoop of vanilla ice cream over the warm (not hot) cobbler.

- Lou Flora

Chocolate Pudding Cake

9x13" pan • 350° 30-35 minutes

1 small pkg. chocolate pudding, cook kind
1 pkg. chocolate cake mix (not pudding in mix)

Cook pudding. Remove from heat and add cake mix. Stir well. Pour into pan. Sprinkle with ½ cup chocolate chips, and ½ cup slivered almonds (optional).

- Sue Curll

Chocolate Rum Cake

Grease and flour bundt cake pan.

Mix together:

½ cup mini semi-sweet chocolate morsels
½ cup chopped pecans

Put chocolate morsels and pecans in bottom of cake pan.

Mix following ingredients and pour in pan:

Duncan Hines Yellow Cake Mix
3 eggs
1 c. water
½ c. vegetable oil
1 small pkg. instant chocolate pudding mix

Bake for 1 hour at 325°.

Glaze:

$\frac{3}{8}$ cup rum
1 cup sugar
1 stick margarine
 $\frac{1}{8}$ cup water

Simmer for 2-3 minutes or until sugar has dissolved. Remove cake from oven, pour glaze over cake and let set for 30 minutes before removing cake from pan. (I have also used butter instead of margarine for the glaze.)

- Sue Erwin

Cold Oven Pound Cake

5 large eggs
¾ c. milk
1 c. butter
1 tsp. baking powder
1 tsp. butter or lemon flavor
3 c. all-purpose flour
3 c. sugar
½ c. Crisco
1 tsp. vanilla
2 Tbsp. ice water

Have ingredients at room temperature. Cream Crisco, butter and sugar well for at least 5 minutes with electric mixer. Add eggs, one at a time, beating after each addition. Dissolve baking powder in milk. Add flour and milk alternately to creamed mixture, beginning and ending with flour. Add flavorings and water. Grease and flour 10" tube pan. Place in cold oven and bake 1 hour at 350°.

- Norma Williams

Cranberry Cake

3 eggs
2 cups sugar
¾ cup soft butter
2 cups flour
1 tsp. vanilla
12 oz. bag fresh cranberries.

Preheat over to 350°.

Beat eggs and sugar about 5-7 minutes until slightly thick. Add butter and vanilla. Mix 2 more minutes. Stir in flour until well combined. Add cranberries mixing thoroughly. Pour into 3 loaf pans. Bake about 45 minutes until lightly brown.

- Norma Williams

Fresh Strawberry Pie

1 quart strawberries
1 cup water
1 cup sugar
2 Tbsp. cornstarch
3 Tbsp. strawberry jello (dry mix)
Whipped Cream

Cook water, sugar, and cornstarch until thick. Slice berries into cooked pie shell. Add jello to mixture and stir until dissolved. Pour over berries. Cover with whipped cream.

- Mary Duggan

Honeybun Cake

Preheat oven to 300°.

1 box Duncan Hines yellow cake mix
 $\frac{3}{4}$ cup Mazola corn oil
 $\frac{1}{2}$ cup sugar
4 eggs
8 oz. sour cream

Beat together and pour into well greased and floured 9x13" pan

$\frac{1}{2}$ cup brown sugar
4 tsp. cinnamon
 $\frac{1}{2}$ cup chopped pecans
1 cup raisins (optional)

Mix together and sprinkle over top of cake batter. With a spoon handle, swirl the topping into the cake. Bake 45 minutes to 1 hour until done.

$\frac{1}{2}$ box 10X powdered sugar (1 cup)
4 Tbsp. melted margarine
warm milk (small amount)

Combine sugar and melted margarine. Add enough warm milk to make a thin glaze. Pour over warm cake.

Bon Appetit!

- Barbara Jones

Million Dollar Pie

Cream together:

$\frac{1}{3}$ cup sugar

8 oz. softened cream cheese

Make 1 pkg. Dream Whip according to directions

Fold into cream cheese, and then add 1 can of drained fruit cocktail. Pour into graham cracker crust. Refrigerate for at least 2 hours before serving.

- Helen Aycock

Mini Cheesecakes for a Party

1 box of vanilla wafers

3 (8 oz.) pkgs. cream cheese, softened

$\frac{3}{4}$ cup sugar

1 Tbsp. lemon juice

$\frac{1}{4}$ tsp. grated lemon rind, optional

$\frac{3}{4}$ tsp. vanilla

3 eggs

1 can cherry pie filling

baking cups

muffin pans

Place the vanilla wafers, flat side down, in the bottom of baking cups in the muffin pans. You may have to trim the wafers if using mini baking cups. Combine the cream cheese, sugar, lemon juice, lemon rind, and vanilla; then mixing at medium speed with the electric mixer, until well blended. Add eggs, one at a time, mixing well after each addition. Pour into the baking cups, filling almost full - do not fill to the top of the baking cup.

Bake at 325° for 25 minutes. Cool before removing from the muffin pan. Chill. Top each mini cheesecake with cherry pie filling.

Can make as many as 36 to 40 mini cheesecakes. They may be prepared several days in advance or may be frozen.

- Carolyn Freeman

Pistachio Pound Cake

Batter:

- 1 box cake mix (butter recipe)
- 1 cup sour cream
- 1 box pistachio pudding mix
- ½ cup oil
- 4 eggs

Mix together.

Crunch:

- ¾ cup brown sugar
- ¾ cup chopped pecans
- 2 tsp. cinnamon

Mix together.

Line bottom of pan with half of crunch. Put in batter. Sprinkle rest of crunch on top of batter. Cook about 50 minutes in 350° oven.

- Barbara Jones

Soda Cracker Pie

- 3 egg whites, beaten stiff
- 1 tsp. vinegar
- Dash of salt

Add 1 cup sugar gradually. beat again until stiff.

Add:

- ¾ cup rolled soda crackers (I use Club crackers)
- 1 tsp. baking powder
- ¾ cup crushed nuts (I use walnuts)

Bake at 325° for 25 minutes (grease dish thoroughly with butter). Thoroughly cool. Cover with shipped cream (½ pint) and sprinkle with nuts.

A double recipe will make 3 pies. (9 inch dish)

- Gerry Jolly

Raw Apple Cake

3 eggs
2 cups sugar
1 cup liquid salad oil
3 cups all purpose flour
1 tsp. salt
1 tsp. baking soda
1 tsp. vanilla
1 cup chopped pecans
3 cups peeled, cored, chopped raw apples (I use Honey Crisp apples, about 4 large apples)

Cream the eggs, sugar, and oil. Add the flour, salt, baking soda, and vanilla. Fold in the pecans and apples. Mix well. Pour into a greased 9x13 inch pan. Bake for 1 hour at 300°.

Top with the following glaze:

1 stick of butter
1 cup of brown sugar
¼ cup of evaporated milk

Mix together. Boil 2½ minutes. Pour over the cake.

I use a toothpick to poke holes in the top of the cake so that the glaze can run throughout the cake. This will make the cake taste sweeter.

I make this cake a day earlier than I plan to eat it so that it can get sweeter in taste.

The cake can be frozen in serving sizes.

Also, I have used real sugar as well as Splenda with this cake. That is true for the brown sugar as well.

You probably will want to use a sweet tart apple for this cake flavor. I have found the Honey Crisp is my favorite. I would recommend that you not use a Red Delicious apple because that apple has a bland flavor.

- Carolyn Freeman

Vanilla Tarts (about 12)

2 cups brown sugar (not packed) or 1½ cups of packed brown sugar
2 eggs, unbeaten
vanilla to taste

Stir together. Line cupcake tins with pie crust. Fill about half full with filling. Bake in moderate oven until crust is done.

- Mary Duggan

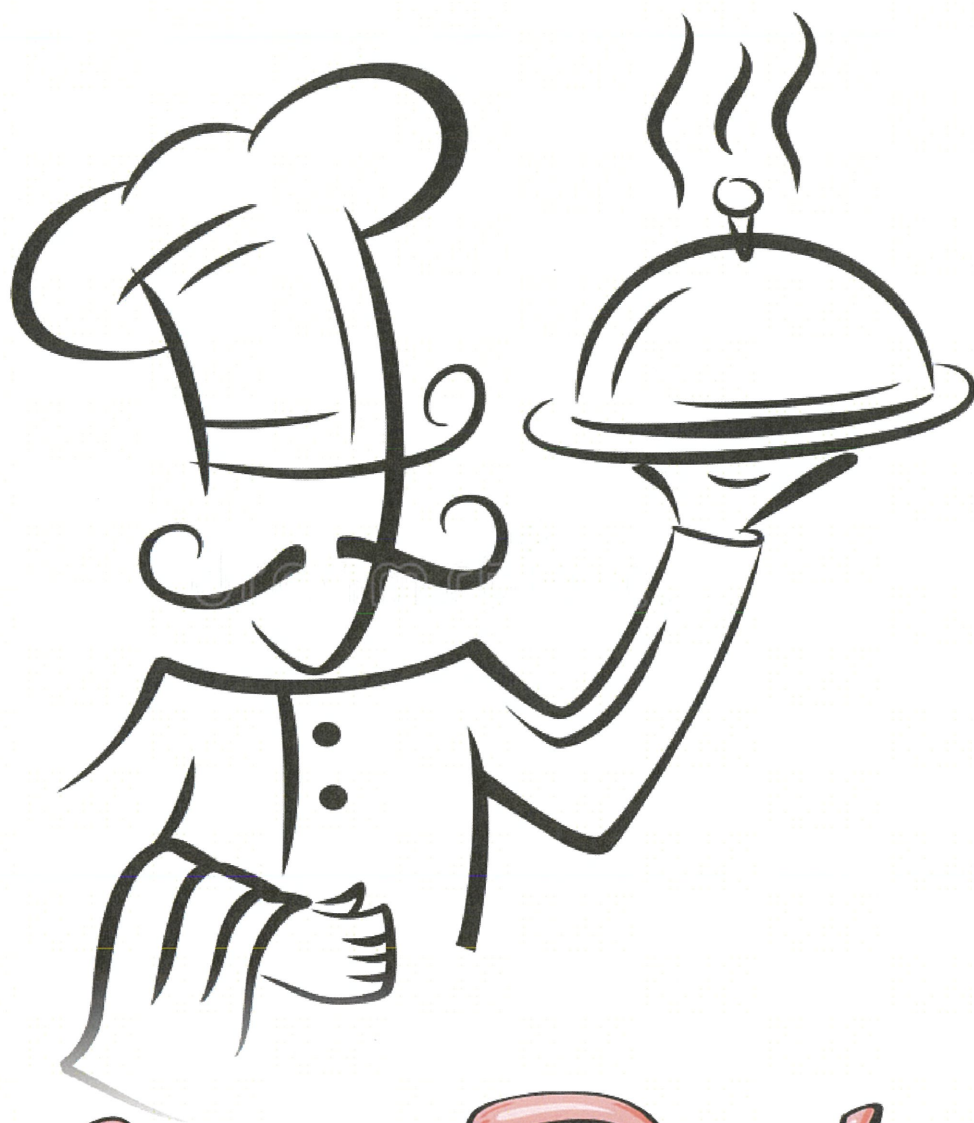
Triple Chocolate Cake

350° for 1 hour or til done

1 box Duncan Hines Chocolate Cake Mix
1 large box instant chocolate pudding
12 oz. chocolate chips
8 oz. sour cream
4 eggs
½ cup oil
½ cup water.

Beat together (at medium for 1-2 minutes). Grease and flour bundt pan. Bake for 1 hour at 350°. Cool at least 30 minutes. Icing of your choice, or sprinkle with powdered sugar.

- Sue Curll



Main Dishes

Turkey Breast

Frozen turkey breast
Dry turkey gravy mix package
1 can of Cream of Chicken Soup
Celery – 2 stalks
1 onion cut in half

Put celery and onion in the bottom of crock pot. Put in thawed turkey breast next. Mix gravy and cream of chicken soup and put on top of turkey breast.

Cook on high to start and then in an hour or so turn down and cook around 7-8 hours. Works well to cook overnight for a lunch meal, or all day for an evening meal.

- Nancy Watson

American Chow Mein

1 lb. ground beef
1½ c. chopped onion
2 c. chopped celery
1 can cream of mushroom soup
1 can cream of chicken soup
1½ c. water
3 Tbsp. soy sauce
½ c. uncooked rice
Chow Mein Noodles

Brown beef. Remove beef from skillet. In fat left sauté onions and celery. Grease 9x13" pan. Mix together all ingredients and bake at 375° for 1 hour. Top with Chow Mein Noodles and bake for 15 to 20 more minutes at 325°.

-Lauri Johnson

Salmon Cakes

1 (15 oz) can salmon
1 small onion, finely chopped
2 eggs
Salt and Pepper to taste
Vegetable oil for frying
1 sleeve saltines, crushed

Drain salmon. Remove cartilage and skin. Flake with a fork. Combine salmon, eggs, crackers, onion, salt and pepper in a bowl. Mix well. Shape into patties. Heat oil in heavy skillet over medium high. Add patties cooking on both sides. Drain on paper towels and serve.

- Norma Williams

Taco Pie

1 lb. ground beef
1 c. chopped onion
7 ½ oz. can tomato sauce
¼ oz. envelope of taco seasoning
1 pkg. refrigerated crescent-style rolls (8 rolls per tube)
1 cup crushed corn chips
1 c. sour cream
½ cup shredded cheddar cheese
½ cup shredded mozzarella cheese
⅓ cup crushed corn chips

Brown beef and onion in frying pan until beef is no longer pink. Drain.

Add tomato sauce and taco seasoning. Stir well.

Press crescent rolls together to form crust in ungreased 9 inch pie plate. Sprinkle with first amount of corn chips. Spoon beef mixture over top.

Drop dabs of sour cream here and there over beef mixture. Spread as best you can. Sprinkle with cheddar and mozzarella cheese. Scatter second amount of corn chips over cheese. Bake 375 degrees F oven for about 25 minutes until hot and crust is browned. Cut into 6 wedges.

**I have used tortilla chips in place of corn chips. Both ways are good!

- Kimberly Williamson

Easy Burritos

1 large onion, sliced into rings
1 (3-4 pound) beef roast
½ cup water
2 (1.25 oz.) package taco seasoning mix
16 (6 inch) flour tortillas
4 c. shredded cheddar or Monterey Jack cheese

Toppings: diced tomatoes, diced onions, sliced jalapeno peppers, sour cream, black beans, pico de gallo

Place onion in bottom of a 5 quart slower cooker; add roast and ½ cup water. Sprinkle 1 package taco seasoning mix over top of roast. Cover and cook on high 5 hours. Remove roast and shred with two forks; return to slow cooker, and stir in remaining package of taco seasoning mix. Cover and cook on high for 30 more minutes or until boiling.

Heat tortillas according to package directions. Using a slotted spoon, spoon beef mixture evenly down center of each tortilla; top with cheese and desired toppings, and roll up.

- Kimberly Williamson

Baked Ziti

This makes a 9 x 13 dish or you can divide between 2 smaller dishes.

1 box ziti pasta
1 large jar Ragu Old World Traditional flavor spaghetti sauce
1 lb Jimmy Dean Country Mild Sausage (you can use hamburger, or no meat at all)
32 oz ricotta cheese
4 cups shredded Italian cheese blend
2 eggs
Parmesan cheese
Italian seasoning

Brown sausage. Cook pasta according box directions and drain.

Pour enough spaghetti sauce in baking dish to cover the bottom. Drain cooked pasta and then pour in some spaghetti sauce, just enough to coat pasta when mixed together. Put pasta in baking dish. Top with sausage.

Mix together ricotta cheese, approximately 1 ½ cups of shredded Italian cheese blend, 2 eggs, approximately ¾ cup of Parmesan cheese, and a dash of Italian seasoning. Spread cheese mixture over pasta and sausage.

Pour enough spaghetti sauce to cover the top of the ziti. Top with shredded Italian cheese blend and Parmesan cheese.

Bake at 350 for about 30 minutes. This can be made ahead of time and refrigerated until ready to cook.

- Kimberly Williamson

Easy Lasagna

1 (24 oz.) jar pasta sauce
1 lb. hamburger

Cheese mix:

1 egg
½ lb. cottage cheese
¼ c. shredded Parmesan cheese
8 oz. mozzarella cheese, shredded
8 oz. lasagna noodles

Cook noodles. Brown hamburger, and add pasta sauce. Layer noodles, cheese mix and mozzarella cheese. Bake at 350° for 1 hour.

- Michele W. Mazey

Italian Pot Roast

1 chuck roast, any size, excess fat removed
1 (28 oz.) can, or 2 (16 oz) cans Italian diced tomatoes
1 c. red wine, or beef broth
1 tsp. chopped garlic
salt and pepper to taste
1 medium onion, sliced
1 green pepper, sliced
1 small can sliced mushrooms, drained

Cook in crock pot 6-8 hours, or till fork tender.

- Janet Cowan

Easy Pork Loin

Place any size Pork Loin in crock pot. Mix together 1 c. Marsala or other sweet, red wine, 1 jar fig preserves, 2 Tbsp. balsamic vinegar, garlic to taste, and our over roast. Cook 2 hours on high, then another 4-6 hours on low, or till tender. Cooking time will depend on size of roast.

- Janet Cowan

Western Pot Roast

3-4 lb. chuck roast (all excess fat removed)
1 c. chopped onion
½ c. ketchup
¼ c. Worcestershire sauce
2 Tbsp. brown sugar
2 Tbsp. vinegar
1 tsp. salt

Place roast in a 4-6 quart pot. Mix all other ingredients and pour over roast. Cover and simmer on top of stove for 3 hours, or till fork tender.

- Janet Cowan

Chicken and Noodle Casserole

Boil one chicken with 1 onion and 2 celery stalks, salt for 2½ - 3 hours in water.

Remove chicken and put broth in refrigerator to harden grease. Remove grease and cook a 16 oz. bag of noodles in broth a little less than time called for on package.

Take chicken off bones and cut in chunks.

Grate sharp cheddar cheese. About 8 oz.

Mix together chicken, noodles and layer with cheese in dish. Add chicken broth to cover mixture. End with cheese on top. Bake 40-60 minutes in 350° oven.

- Gerry Jolly

French Onion Chicken Noodle Casserole

2 c. cooked, chopped chicken
1 can cream of chicken soup
8 oz. French onion dip
½ c. shredded cheddar cheese
6 oz. egg noodles

Cook noodles according to package directions. Drain. Combine chicken, soup, dip and cheese. Stir in noodles. Pour into a 9x13" greased (sprayed) pan. Top with French fried onions. Bake at 350° for 30 minutes.

- Carol Foor

Chicken Casserole

Chicken parts (preferred)

1 c. rice

1 can cream of celery soup

1 can cream of chicken soup

½ c. Pepperidge Farm stuffing

Boil chicken parts. Let cool. Break chicken up into small pieces. Save broth to mix with soups. Place 1 cup rice in bottom of casserole dish. Add chicken pieces and soups. Mix together with 2 cans of broth. Top with Pepperidge Farm stuffing. Bake at 325° for 45 minutes. Yields 6 servings.

- Barbara Wooten

Chicken Casserole

8 slices day old bread

2 c. cooked chicken meat

1½ c. milk

2 eggs

½ c. grated sharp cheese

½ c. mayonnaise

¾ tsp. salt

dash of black pepper

1 can mushroom soup

½ c. each chopped onion, celery and green pepper

Butter 2 slices bread, cut into ½" cubes; set aside. Cut rest of bread in cubes and put half in bottom of casserole dish. Mix chicken, vegetables, mayonnaise, salt and pepper. Spread on top of cubed bread. Put other half of bread on top of this. Beat eggs and milk. Pour over chicken mixture. Chill. Spoon soup over mixture. Sprinkle buttered bread cubes on top. Bake for 50 minutes at 325°. Add cheese last few minutes.

- Granny Mercer (*"Granny" Mercer is Leona Mercer, one of Oakmont's charter members.*)

Chicken Casserole

Oven 350°

Spray 8x8" baking dish with oil spray and sprinkle with ¼ cup dry Pepperidge Farm stuffing.

3½ cups cooked and diced chicken breast

1 can cream of chicken soup

1 small can evaporated milk

¾ c. chicken broth

salt and pepper to taste

1 heaping Tbsp. sour cream

Topping:

3½ c. Pepperidge Farm stuffing (herb seasoned)

1 stick melted butter

Mix the six ingredients and pour in prepared baking dish. Sprinkle on topping.

Bake at 350° for 30 to 35 minutes. If chicken mixture does not look moist enough, add a little more milk or broth.

- Dee Roberts

Turkey or Chicken Hash

2 c. stuffing

2c. cooked chicken or turkey (dices)

1 can cream of chicken soup

2 Tbsp. water

Place stuffing in bottom of buttered casserole dish. Layer chicken on top. Cover with soup and water. Cover. Bake at 350° for 45-60 minutes. 4 - 6 servings.

- Grace Carraway, Oakmont Charter Member

Chicken Casserole

- 1 can chicken
- 1 can soup (cream of chicken or mushroom)
- 1 stalk celery, diced
- 1 can water chestnuts, sliced
- 1 small can Chinese noodles

Mix all ingredients and bake covered at 425° for 20 minutes.

- Grace Carraway, Oakmont Charter Member

Hot Dog Casserole

- 1 (7½ oz.) pkg. yellow corn bread mix
- 1 lb. hot dogs
- ½ c. ketchup*
- ¼ c. water*
- 1 Tbsp. chopped green pepper*
- 1 Tbsp. chopped onion*
- 1 tsp. Worcestershire Sauce*
- ¼ c. shredded cheddar cheese

Prepare corn bread mix according to package. Pour batter into well greased 11x7" baking dish. Place hot dogs on batter. Bake at 400° 20 minutes or until done. Sprinkle with cheese when you remove from oven.

*These ingredients may be used to make an optional sauce. Heat together before using.

- Sue Curll

Chicken Pockets

serves 4 to 6

4 cups cooked, chopped chicken
1 (8 oz) pkg. cream cheese, softened
2 Tbsp. chopped onion (optional)
4 Tbsp. milk
½ tsp. salt
¼ tsp. pepper
½ - ¾ stick melted margarine
4 pkgs. refrigerated crescent rolls

With mixer, mix cream cheese, onion, milk, salt, pepper and melted margarine until creamy. Add chopped chicken and mix with a spoon. Unroll crescent rolls. Make 4 rectangles by pressing dough along each perforation so they won't separate. Place ¼ cup of chicken mixture into center of each rectangle. Pull opposite corners of rectangles over the chicken mixture and pinch together at top. Place pockets on cookie sheet. Bake at 350° for 20 minutes until golden brown.

Makes 8-10 pockets. Freezes well. Freeze pockets on cookie sheet. Once hard, place in freezer bag and pull out as needed.

- Janice Hill

Chicken Tetrazzini

serves 4 to 6

1 (8 oz.) box of noodles (¼ inch)
1 large fryer or 4 cut up chicken breasts
1 can of cream of chicken soup
1 can of cream of mushroom soup
1 cup of chicken stock or broth
½ lb. of medium sharp cheddar cheese
1 medium onion, cut up very small
a 'pinch' of garlic salt, or plain salt and red pepper

Cook noodles and drain as directed. Combine soup and broth, and half of grated cheese in pot. Stir until cheese is melted and smooth. Add chicken and noodles. Put in casserole and top with the other half of cheese. Bake at 350° until bubbly. If too dry, add a little broth or milk. If desired, freeze in small containers. Do not put cheese on top until you are ready to bake.

- Janice Hill

Chicken and Vegetable Casserole

In large mixing bowl empty:

- 1 (15 oz.) can mixed vegetables, drained
- 1 (10 oz.) can cream of chicken soup
- 1 lg. can of chicken (light/dark meat), drained
- ¼ c. grated cheese

Spray 8x8" pan (An aluminum pie plate may be used.)

Cover mixture with bread dressing crumbs or Ritz Cracker crumbs. Cook in preheated 350° oven for 30 minutes.

- Quindell Jenkins, from Beverly Butler (*"I remember when I was younger just getting on my own. I was working at Oakmont Baptist Church and Beverly B. Butler gave me this recipe along with many others. Little did I know I would later be in the food industry. Man time goes by quickly!"*)

Roasted Turkey Breast

- 1 turkey breast (6-7 lbs.)
- 1 c. orange juice
- ¼ c. lime juice
- ¼ c. olive oil
- 3 Tbsp. apple cider vinegar
- 2 tsp. salt
- 2 tsp. oregano
- 1 tsp. black pepper
- Fresh herbs (optional): rosemary, sage or oregano garnish

Remove skin and bone from the turkey breast. Divide into two breast halves. Put in a heavy gallon Ziploc bag. Combine orange juice and next six ingredients in a jar and shake up to mix. Keep out ½ cup of marinade and put remainder of marinade in the bag with the turkey. Chill in refrigerator for eight hours or overnight. Remove turkey from marinade and grill or cook in oven.

Grill: Cook 18 minutes on each side or to 170°. Brush with reserved marinade.

Oven: Make at 325° in roasting pan for approximately 1 hour and 10 minutes. (Use roasting bag if desired.)

Garnish with herbs, slice and serve as a side meat or with specialty breads for appetizers.

- Jimmie Hughes, from Lynne James

Meat Loaf

1½ lbs. ground beef
1 c. seasoned bread crumbs
1 onion, diced
1 bell pepper, diced
2 eggs, beaten
1½ c. ketchup
⅓ c. mustard
½ c. brown sugar
1 Tbsp. vinegar

Mix together ground beef and bread crumbs. Add in onions and bell peppers. Add eggs, and ¼ cup brown sugar. Shape mixture in a 9x13" baking dish. Mix vinegar, mustard and rest of brown sugar. Pour over loaf. Bake at 350° 40 minutes or until done.

- Norma Williams

Baked Garlic Shrimp

20-24 large shrimp – peeled & deveined
¼ cup olive oil
¼ cup fresh parsley (or dried)
3 cloves garlic - minced
½ teaspoon crushed red pepper – dried
¼ cup butter or margarine – melted
½ cup Parmesan cheese
½ cup toasted bread crumbs (dried Italian seasoned crumbs)

(You can use frozen shrimp – from Food Lion – usually in a bag.) Thaw the shrimp in the refrigerator. To peel, place in a pan of warm water. Make sure the water is not hot or it will cook the shrimp. The shells will easily come off.

Arrange prepared shrimp in a 7 x 11 baking dish and pour oil over shrimp. Combine parsley and next 2 ingredients; sprinkle over shrimp. Cover and bake at 300 for 15 minutes. Turn shrimp over; drizzle with butter, and sprinkle with bread crumbs and cheese.

Bake uncovered for 5 to 10 minutes. Serves 4.

Serve with rice or potato side, salad, & asparagus, broccoli, or sautéed green beans.

- Dot Seay

Baked Stuffed Zucchini Boats

Chop and steam:

- 2 onions
- ½ green pepper
- 1 stalk celery

Add:

- 1 lb. ground beef, browned
- 3 small cans tomato sauce
- ½ c. minute rice
- parsley
- garlic powder
- salt

Cook on low heat. Cut off the long side of zucchini and chop. Scoop out inside. Cook top and inside. Add to meat sauce. Steam zucchini about 20 minutes. Stuff with meat sauce. Cover with grated cheese. Bake 45 minutes at 350°, uncovered.

- Mary Duggan

Cajun Shrimp and Sausage

- 1 lb. large shrimp, peeled
- 14 oz. turkey sausage, sliced
- 2 medium zucchini, sliced
- 2 medium yellow squash, sliced
- ½ bunch broccoli or asparagus, sliced
- 2 red bell peppers, chopped into chunks
- salt and pepper to taste
- 2 Tbsp. Olive Oil
- 2 Tbsp. Cajun Seasoning

In a large bowl add the shrimp, sausage, vegetables, and salt and pepper. Add olive oil and Cajun Seasoning, and toss until coated. Add to a large skillet and turn to medium high. Cook for about 5-7 minutes until the shrimp are pink and vegetables tender. For some juice, add some of the pasta water (also helpful in steaming the shrimp).

- Beth Thompson

Chicken Broccoli Casserole

2 pkg. (10 oz.) frozen broccoli
2 c. chopped chicken
2 cans cream of chicken soup
 $\frac{3}{4}$ c. mayonnaise
1 tsp. lemon juice
 $\frac{1}{2}$ c. shredded sharp cheese (or use more if desired)
1 cup Pepperidge Farm dressing Mix (cornbread)
1 Tbsp. butter (optional)

Use a 9x12" dish for the above recipe, or half the recipe for an 8x8" dish.

Cook the broccoli according to the package directions. If using fresh broccoli, cook about 6½ minutes and drain the water. Chop the broccoli and place in the bottom of baking dish. Put the chicken next over the broccoli. Then mix the next 3 ingredients together and pour over the chicken. Sprinkle the grated cheese over the top. Top with the dressing mix and butter, if desired.

Bake at 350° for about 35 minutes. Check to see that the dish is not getting too brown or over cooked.

- Carolyn Freeman

Chicken Cacciatore

3 skinless, boneless chicken breast halves, cut into ½" strips
1 medium onion, chopped
1 medium green pepper, chopped
2 Tbsp. vegetable oil
1 (15 oz.) can tomato sauce
1 (14.5 oz.) can stewed tomatoes
3 cloves garlic, minced
 $\frac{1}{2}$ tsp. basil
 $\frac{1}{2}$ tsp. dried oregano
8 oz. fresh sliced mushrooms
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
hot cooked pasta

Sauté onion and green pepper in the vegetable oil. Add the tomato sauce, stewed tomatoes and seasonings. Simmer for about 10 minutes. Add chicken strips and bake in a 350° oven for about an hour. Serve over pasta.

- Dot Seay

Chicken Cha-Cha

Serves 6 - 8

4 cooked chicken breasts, cut into serving size pieces
1 can cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
1½ soup cans of milk
1 small pkg. Pepperidge Farm Stuffing crumbs

Mix stuffing per directions on package. Put chicken in 9x13" pan. Mix soup together with milk. Pour over chicken. Sprinkle stuffing over top. Cover with foil and bake at 350° for 45 minutes. Uncover and bake 15 more minutes.

- Sue Curll

Classic Lasagna

1 container (16 oz.) of cottage cheese
1 cup grated Parmesan cheese
12 oz. shredded mozzarella cheese
Uncooked lasagna noodles
Meat Sauce

Meat Sauce

1 cup chopped onion	2 tsp. sugar
3 cloves garlic, minced	2 tsp. dried or fresh basil
½ cup chopped parsley	1 ½ tsp. salt
2 cans (28 oz. each) crushed tomatoes	1 tsp. dried or fresh oregano
1 can (6 oz.) tomato paste	¼ tsp. pepper

Sauté onion and garlic in small amount of cooking oil. Add parsley and meat. Stirring frequently, cook about 10 minutes or until meat is browned. Add rest of ingredients. Bring to boil; then reduce heat and simmer, stirring occasionally, for 30 minutes. Makes about 7 ½ cups.

To assemble lasagna: Spread about 1 ½ cups of the meat sauce in the bottom of a 9 x 13 baking dish. Layer 1/3 of the noodles, the remaining sauce, the mozzarella cheese and then the Parmesan cheese. Top with remaining noodles, sauce and cheeses. You may have to do only 2 layers unless you have a deeper dish. Bake at 350° for 50 minutes or until bubbly. Let stand 15 minutes and then serve. Makes 12 servings.

- Dot Seay

Crock Pot Chicken Parisienne

6 medium chicken breasts
1 (10½ oz.) can condensed cream of mushroom soup
1 (4 oz.) can sliced mushroom, drained (or fresh mushrooms)
1 c. sour cream
½ c. dry, white wine or sherry
pepper
paprika

Sprinkle chicken breasts lightly with pepper and paprika. Place in crock pot. Mix sour cream, white wine or sherry, soup, and mushrooms until well combined and pour over the chicken. Sprinkle with paprika. Cover and cook on low 6 - 8 hours. Serve sauce over chicken with rice or noodles. (High: 2½ - 3½ hours with sour cream added during last 30 minutes.)

- Dot Seay

Grilled Pork Loin

Rub all sides with seasonings:

Lemon Pepper
Mrs. Dash
Garlic Salt
Pepper

With fat side up, layer thin slices of Granny Smith apples and onions and bay leaves, overlapping the apple and onion slices. Fasten to the meat with toothpicks.

Grill in a preheated grill at 375° for 20 minutes a pound. Grill on indirect heat!

Can be baked in the oven. Use an oven thermometer inside the grill to help monitor the heat.

When done, remove from grill and let stand for about 15 minutes. Then slice for serving. Wrap in aluminum foil until serving time, but serve as soon as possible.

- Dot Seay

Morraocan Brochettes

Serves 4 - 6 (I usually double the 2 recipes.)

2 lbs. steak, pork (personal favorite), or chicken, cut into bite size pieces

½ lg. onion, finely chopped

10 sprigs parsley, chopped (Note: use scissors rather than a knife as is easier. I also use dried parsley when fresh is unavailable, and it works fine.)

1 tsp. salt

¾ tsp. pepper

2 tsp. paprika

2 Tbsp. cumin

2 Tbsp. vinegar

2 Tbsp. olive oil (OK to use a little less)

Mix well all of the above ingredients in a large mixing bowl. Refrigerate (covered) at least 8 hours or overnight. I usually stir mixture several times while refrigerating to coat all pieces of meat well with the marinade. Put meat onto skewers and BBQ, charbeque (personal favorite), or broil. This is delicious as is, but if you would like to serve it the way I ate it in Morocco, then use the following recipe spooned from a serving bowl onto each person's plate to use for dipping the pieces of meat into it before putting it in his/her mouth. I usually serve this complete with the sauce mixture and some powdered cumin. The idea is to have a little cumin on your plate as well and dip the meat into it after dipping in the sauce before eating it. Most of my family prefers using the cumin. I like it better without this step. It depends on personal preference.

Hot Sauce for Brochtttes

One of the reason for doubling this recipe is to use up the entire can of tomato paste. The mixture keeps well in a covered container in the refrigerator for quite awhile and is absolutely scrumptious unless you are not a fan of vinegar. (Try adding some to a frozen pizza. It really perks it up.)

4 Tbsp. tomato paste

2 Tbsp. olive oil

4 Tbsp. apple cider vinegar

2 Tbsp. water

1 tsp. salt

½ tsp. tobaso sauce (more if desired)

You must mix this in a blender in order to have the speed necessary to achieve the right consistency. It has to be mixed very well. It should change color to a light red and appear aerated. Blend tomato paste and olive oil, then add rest of ingredients and blend well.

To serve: Allow each person to select number of skewers they wish to eat from a serving dish. They can strip the meat off of the skewer. To eat the meat Moroccan style, dip each piece in the sauce on plate, then dip it into the cumin powder (also on plate).

- Carole Swan

Parmesan Crusted Chicken

My Mom passed this recipe to me and she got it from a *Cooking for 2* magazine from 2006. The original recipe was for 2-3 pieces of chicken breast, but I use the Purdue pack of boneless breasts halves, sold in more grocery stores, so I've adjusted the recipe for 5 pieces. (It freezes well if you double zip-bag them.) (“+” sign next to some measurements means - more, if you like or need it)

1/3 to 1/2 cup all-purpose flour
1 +tsp. salt
1 + tsp. garlic powder
2 eggs
1 + c. shredded Parmesan cheese
5 boneless chicken breast halves (about 4 oz. each)
2 + Tbsp. olive oil
2 + Tbsp. lemon juice

In a shallow bowl, combine the flour, salt and garlic powder. In another bowl, beat the egg. Place the Parmesan cheese in a third bowl. Coat chicken in flour mixture, then dip in egg and roll in cheese.

In a nonstick skillet with medium heat, brown chicken in oil on both sides. (Suggestions based on experience: Don't rush the oil - make sure your oil is hot so cheese will get melded to chicken. Use spatula instead of tongs to flip pieces.) Transfer to a casserole dish sprayed with cooking spray that will accommodate all the pieces (about 9x13"). Drizzle with lemon juice. Bake, uncovered, at 350° for 18-25 minutes (160° on instant read thermometer, or juices run clear).

- Patty Chalovich

Pork Chops with Mushroom/Mustard Gravy

Pork chops, boneless
Fresh sliced mushrooms
1/2 c. chopped onion
1 Tbsp. prepared yellow mustard (such as French's)
1/2 Tbsp. Dijon mustard
1 can cream of mushroom soup
1/2 can water
1 1/2 Tbsp. Dale's Sauce

Salt and pepper pork chops. Heat olive oil in frying pan. Cook onions for a few minutes. Add mushrooms to onions and continue to cook. Mix together soup, mustards, water and Dale's Sauce. Take onions and mushrooms out of pan. Add a little more olive oil to pan and brown pork chops on both sides. Add soup mixture, and mushrooms and onions to pan. Cook on low for approximately 45 minutes. Serve with rice.

- Beth Thompson

Round Steak Casserole

2 pounds round steak
Garlic salt, pepper
1 onion, thinly sliced
3 to 4 potatoes, peeled and quartered
1 can French-style green beans, drained
1 10- oz. can tomato soup
1 14-16 oz can tomatoes

Season round steak lightly with garlic salt & pepper. You may wish to tenderize the meat by hitting it with a mallet. Cut into serving pieces and place in bottom of the crock-pot. Cover with sliced onions which have been separated into rings. Add potatoes & green beans. Top with tomato soup & tomatoes. Cover and cook on high for 1 hour and then on low for 8 hours. Remove cover during last 1/2 hour if too liquid.

Serve over rice or noodles.

- Dot Seay

Ham Casserole

½ c. Miracle Whip
2 c. slightly cooked fresh broccoli
1½ c. shredded cheese
2½ cups ham, cut into small pieces
1½ c. cork screw noodles (cooked & drained)
½ c. chopped green pepper
¼ cup milk
Buttered bread crumbs for top.

Mix all ingredients except ½ c. cheese and bread crumbs. These you use for top. Bake at 350° for 30 minutes.

- Ann James

This recipe I received from Eleanor Mercer, a charter member. Back in the early 90s, Eleanor would host a dinner for couples who were visiting the church and she would serve this dish. She relied on many other church members to help serve and put this meal together as it was always a big event. I have never made it, but I thought it was indicative of Oakmont's history. Eleanor also stood by the sanctuary door and sat with new people as they came in to visit, especially people by themselves! There were several people who had this job. A lot of time their spouses were choir members!

Stuffed Pork Chops

Have chops cut from 1 to 1³/₄" thick, depending on the size of the loin. The pocket need not be too big. A large loin is better and chops cut from the loin area are much more satisfactory.

Wash thoroughly to be sure you get all the small pieces of bone. Stuff with a mixture (approximately half and half) of crushed pineapple and raisins. Use about a good tablespoon of the mixture and spoon in all the juice the pockets will hold. Close with a round tooth pick. Salt, pepper and flour. I always choose self-rising flour and use all I can make stick to the chop. This usually is sufficient for the gravy. I brown the chops in a frying pan, using a reasonable amount of oil. As they brown, remove them to a large broiler pan. After many years of cooking them I discovered by accident that cooking them in a broiler pan is much more satisfactory than in a roaster. I had been making two layers in a large roaster. Using the broiler pan eliminates the need to turn or move the chops and they brown nicely on top. Sometimes it is necessary to stick them under the broiler to finish the browning.

When all chops are in the broiler pan, rinse out your frying pan with water and pour in with chops (not on them because of washing off the flour coating). Then add water to come almost to the top of the chops. Seal over with heavy foil and cook in the oven at about 325° for about 2 or 2½ hours. Cook until they are as tender as they can be without coming to pieces when you handle them. I usually have the oven on about 450° until they get hot through and then turn it down. Sometimes it is necessary to thicken the gravy a little but most of the time it comes out fine. The gravy usually is exceptionally good and I never strain it.

These are fine cooked the day before.

- Bobby Fussell

Brenda's Chicken Casserole

2 cups cubed cooked chicken
1 can cream of celery soup
1 box wild and white rice, cooked
1 small can pimento
1 small onion, chopped
1 can water chestnuts, chopped
1/2 cup mayonnaise or more
1 can French green beans, drained

Mix all ingredients. Bake at 350 degrees for 1 hour. (Brenda used frozen garden peas.)

- Brenda Edwards

Mom's Barbequed Meatballs

Mix together:

3 lbs. ground beef
1 cup milk
2 cups oatmeal
2 eggs
1 chopped onion
1/2 tsp. garlic
2 tsp. salt
1/2 tsp. pepper
3/4 tsp. chili pepper

SAUCE:

2 cups Ketchup
1 cup brown sugar
2 tsp. liquid hickory smoke
1/2 cup chopped onion
1/4 tsp. chili powder

Combine ground meat, milk, oatmeal, eggs, onion, garlic, salt, pepper, and chili powder. Form into balls the size of a tangerine (1/2 cup). Place in 9 x 13-inch pan. Mix sauce ingredients together and pour over meatballs. Bake at 350 for 1 hour. Makes approximately 18 meatballs.

- Dodi Groesser

My Sister's Taco Pie

1 - 8 ½ oz pkg corn muffin mix
1 egg
½ cup milk
1 ½ cup shredded sharp cheddar cheese
1 lb. ground beef
1 - 1 ¼ oz. taco seasoning mix
1 large tomato, chopped
Sliced avocado
Shredded lettuce
1 - 1 pound can refried beans
Sour cream or plain yogurt

Preheat oven to 400. Prepare muffin mix with egg and milk according to package directions. Stir in ½ cup shredded cheese. Spread evenly in a well-greased 9" pie dish OR 8 x 8 casserole dish. Bake 15-20 minutes. Meanwhile, brown beef, add taco seasoning and water according to package directions. Chop tomatoes and shred lettuce.

When cornbread crust is done, spread evenly with refried beans and broil until heated through. Layer taco meat, remaining cheese, lettuce, and tomato over beans. Garnish with sour cream or yogurt. Serves 6-8.

*I usually double this recipe and make it in a 9 x 13 pan. I serve the lettuce, tomatoes, sour cream, avocado, and salsa on the side and let everyone add what they want. It is a family favorite.

- Dodi Groesser

Swiss Chicken Casserole

serves 5 or 6

6 chicken breasts
6 slices Swiss cheese
1 can cream of chicken soup
¼ c. milk
2 c. stuffing
¼ c. melted butter

Cut chicken into small pieces. Arrange chicken in greased 13x9" pan. Top with cheese. Combine soup and milk. Stir well. Spoon over chicken; sprinkle with stuffing mix. Drizzle butter over crumbs. Cover and bake at 350° for 50 minutes.

- Janice Hill

Becky's Runza Casserole

2 pkgs. Crescent rolls
1 onion chopped
1 medium head of cabbage chopped
(! Pkg ready made cabbage for coleslaw)
1 cup shredded cheddar cheese
1 ½ lbs. ground beef
1 can cream of mushroom soup
Salt and pepper to taste

Brown ground beef, add cabbage, onion and salt and pepper. Cook until cabbage is tender. Drain grease. Cover bottom of 9 x 13 pan with one pkg. crescent rolls. Place beef mixture over rolls, spread with mushroom soup and shredded cheese. Place 2nd pkg of crescent rolls on top. Bake at 350 for 30 minutes. Cut into squares. Our Southern daughter-in-law adds vinegar and hot sauce.....I agree.....it is a flavorful addition! Others like Ketchup. ;o)

Runzas are a FAVORITE Nebraska treat!!! This casserole combines all of the wonderful flavors of the famous Runza Sandwich found exclusively in Nebraska. (Amen, my Nebraska Sister! -Lauri)

- Dodi Groesser

Mom's Meatloaf

1 1/2 pounds ground beef
2/3 cups bread crumbs
1 cup milk
Chopped onion
1/2 teaspoon sage
2 slightly beaten eggs
Mix above ingredients together and pat in a greased loaf pan.

Topping:

1/4 cup catsup
3 Tablespoons brown sugar
1 teaspoon dry mustard
1/4 teaspoon nutmeg

Mix topping ingredients and spread topping over meat mixture. Bake 1 hour at 350 degrees. Cool 10 minutes and serve.
(Sometimes I mix 3/4 pound ground beef and 3/4 pound ground pork. I like this better as it is more moist.)

- Chris Rodgers

Seasoned Chicken Bake

Chicken breasts (boneless/skinless)

1 (8 ounce) bottle Italian dressing

Marinate chicken breasts in Italian dressing for 8 hours.

Combine:

$\frac{3}{4}$ cup stuffing

$\frac{1}{4}$ cup grated Parmesan cheese

1 teaspoon parsley

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

$\frac{1}{8}$ teaspoon black pepper

Coat chicken with dry mixture. Arrange chicken in lightly greased dish. Bake at 350 degrees for 30 minutes. Broil for 2 minutes.

- Leslie Rogers

Corned Beef Casserole

1 8 oz. package of curly pasta noodles.

1 Can Corned Beef,

1 Can Cream of Mushroom soup with one can of milk

$\frac{1}{2}$ of a loaf of Velveeta Cheese.

1 Onion Chopped

Layer in a large casserole dish $\frac{1}{2}$ of the cooked noodles, $\frac{1}{2}$ of the sliced corned beef, $\frac{1}{2}$ of the onion, $\frac{1}{2}$ cheese, and $\frac{1}{2}$ of the soup and milk mixture.

Repeat the layer.

Cube 5 slices of bread. Mix with 1 stick of melted butter.

Top the casserole and bake at 350 degrees for one hour uncovered.

Note This is a huge dish of casserole. I use the largest of my set of 4 Pyrex mixing bowls. Enjoy.

- Barb White

Georgia Brunswick Stew

2-3 cups ground cooked chicken
2 cups ground cooked pork
1 small onion ground
2 cans (16 oz) whole tomatoes, mashed
2 cans (16 oz) cream style corn
1 cup chicken broth
1 pkg (14 oz) Lima beans
Salt and pepper to taste
Dash Tabasco sauce
Dash Worcestershire sauce
1 small can tomato paste
3 cloves garlic

Combine the above in a crock pot and stir well. Cover and cook on low setting for 6-9 hours. The longer it cooks, the better the flavor.
Makes about 2 1/2 quarts.

- David Steele

Carol's Hanky Panky

1 lb hamburger
1 lb pork sausage
1 lb Velveeta cheese, cubed
1 Tbsp Italian Seasoning
1 Tbsp Worcestershire Sauce
1 tsp Garlic Salt
1 tsp Black Pepper
2 Loaves Party Rye Bread

Brown hamburger and sausage. Drain.
Add seasoning and cheese; Stir until cheese melts.
Spoon unto bread.
Place in freezer until "set".
Store in plastic bags until ready to serve.
Broil or bake at 375 until warm.

- Faye Steele

Beef Stew

3 lbs. cubed stew meat
5 potatoes, cubed
3 carrots, sliced
1 onion, sliced
1 can cream mushroom soup
1 dry packet dry onion soup mix
1 can beef broth
1 Tablespoon Worcestershire sauce
Salt and black pepper to taste
2 cups water

Place the carrots, potatoes, onion in the slow cooker. Place the stew meat over the vegetables.

In a medium bowl, combine the dry soup mix with the cans of soup. Add the water, Worcestershire sauce and mix together well. Pour this in the slow cooker over the meat and vegetables.

Add water as needed so that the liquid comes just to the bottom of the meat.

Cook on high setting for 4 to 6 hours, adding more water as necessary.

- Ramona Metts

Taco Casserole

serves 5 or 6

1 or 2 cans of crescent rolls (depending on how thick you like the crust)
1½ lbs. lean hamburger
1 bag of Tortilla chips
16 oz. of sour cream
1 pkg. of taco seasoning
cheddar cheese

Spray 9x13" casserole dish with Pam. Brown hamburger, drain; add taco seasoning. Spread crescent rolls in pan covering entire surface. Spread ½ of beef on top, layer tortilla chips (broken up), cheese, sour cream. Repeat starting with beef and ending with cheese. Bake at 350° until done (15-30 minutes).

Can add tomatoes or refried beans (cover with foil).

- Janice Hill

Beef Enchiladas

4-5 teaspoons chili powder
2 teaspoons salt
1/2 teaspoon cumin, if desired
2 garlic cloves, minced
3 1/2 cups water
2 cans (6 ounces each) tomato paste
Dash tobacco sauce or red pepper
12 flour tortillas
1 to 1 1/2 pounds ground beef
2 cups shredded cheddar (or other) cheese
1/2 cup sliced or chopped ripe olives, optional
1 medium onion, chopped

Heat oven to 350 degrees Fahrenheit. In medium saucepan, combine first 7 ingredients; simmer for 20 minutes. In large skillet, brown ground beef and onion, drain excess fat. Remove from heat; add 1 cup shredded cheese, 1 cup tomato paste mixture and olives if using them. Pour remaining tomato paste mixture in greased 9x13" baking dish (or reserve and pour on top of enchiladas). Spoon about 2 heaping Tablespoonfuls of beef mixture down center of each tortilla, fold or roll tortilla around filling. Place seam-side down in dish. Pour any remaining beef and tomato mixture over tortillas; sprinkle with remaining cheese. Bake uncovered at 350 degrees for 20-25 minutes or until hot and bubbly. Six servings. If use corn tortillas, soften in hot oil for a few seconds on each side. Drain on a paper towel.

- Jimmie Hughes (from Cathy Gustafson)

Staki-Uppi

1. 10 chicken breast halves or 3 whole chickens
2. 1 - 14 ounce package Minute Rice
3. 4 cans of cream of chicken soup (dilute to the consistency of thick gravy; heat and put half in each fondue pot)
4. 2 - 5 ounce cans of Chow Mein Noodles
5. 4 large fresh tomatoes, diced
6. Celery, 3 cups diced small
7. 12 ounces New York Sharp Cheddar cheese, grated
8. See # 3 above.
9. See #4 above.
10. Onions, 2 medium, finely chopped
11. Pineapple, 2-5 ounce cans crushed, drained
12. Angel-flaked coconut, shredded, 6 ounces
13. Nuts, 5 or 6 ounces sliced almonds (toasted)

Chicken: Put in baking dishes and cover with foil. Bake at 325 degrees for 1 hour. Cool, skin, debone and dice. Can be done the day before. Salt and warm before serving.

Rice: Can be prepared the last minute or prepared in advance and put in oven when heating chicken.

Celery, onions and tomatoes can be chopped in advance and stored in the refrigerator.

Pineapple can be drained and stored in the refrigerator.

About half an hour before guests arrive, heat chicken in oven, grate cheese and heat gravy on stove. Put gravy in fondue pots to keep hot. Serves 12.

Use a large piece of poster board folded in half. Print 7 items on 1 side and 6 on the other.

- Sign:
- | | |
|---------------------------|--------------------|
| 1. Rice, spread on plate | 8. More gravy |
| 2. Chicken on rice | 9. More noodles |
| 3. Gravy, heap on chicken | 10. Onions, too |
| 4. Noodles, too | 11. Pineapple, too |
| 5. Tomatoes, too | 12. Coconut, too |
| 6. Celery, too | 13. Nuts, too |
| 7. Cheese, too | |

- Chris Rodgers

Miscellaneous



Hot Dog Chili

2 lbs. ground beef
1 large onion, finely chopped
¼ c. tomato paste
1 tsp. chili powder
½ c. water
Salt and Pepper to taste

Cook ground beef and onion until brown and crumbly. Add tomato paste, chili powder, salt and pepper. Add water. Cook 5 minutes, stirring occasionally.

- Norma Williams

Hot Fudge (sauce for Ice Cream)

6 oz. (1 cup) chocolate chips
1 stick butter or oleo
Mix together.

Add 1 large can evaporated milk. Mix well.

Add 1 lb. box powdered sugar. Cook stirring – 8 minutes. Beat with electric beater until smooth.

- Gerry Jolly

Marinade for Pork Loin

¼ c. soy sauce
¼ c. Worcestershire sauce
¼ c. vegetable oil
1 tsp. thyme
1 tsp. marjoram
1 tsp. sage
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. ground ginger
1 tsp. salt

Whisk ingredients together. Pierce meat. Marinate meat in zip-lock bag. Bake at 350° 40-45 minutes to 160°.

- Lynne Hodges

Chocolate Frosting

1 stick butter or margarine

1³/₄ c. sugar

1 small can evaporated milk (save ¹/₄ cup to put in later)

Bring sugar, butter and milk to a boil. Boil for 2 minutes. Stir in a small package of chocolate chips and beat by hand until melted. After it cools, stir in the remaining milk and spread on cake.

- Becky Taylor

Pickled Beets

Combine ¹/₄ cup water, ¹/₃ cup vinegar, ¹/₄ cup sugar, ¹/₂ tsp. cinnamon, ¹/₄ tsp. salt and ¹/₄ tsp. ground cloves.

Heat to boiling; Add cooked beets. Cover and simmer 5 minutes. Chill (I save a little bit of the juice from the can.)

- Kay Strickland

Sea Foam Punch - *Excellent!*

¹/₂ c. sugar

1 qt. cold water

1 (¹/₂ oz.) envelope unsweetened lemon-lime soft drink powder

1 pt. vanilla ice cream

2 (7 oz.) bottles lemon-lime carbonated beverage, chilled

Place sugar and water in large punch bowl. Add soft drink powder and stir until dissolved. Add vanilla ice cream, one spoonful at a time. Pour in carbonated beverage. Serve immediately. About 16 servings.

- Grace Carraway, Charter Member of Oakmont

Grace would make this every year at Christmas Time and bring it in for the Church Staff. We would have it in a crock pot in the Rawl Kitchen to enjoy all day long. We enjoyed the tea as well as the aroma!

Spiced Tea

1. Boil together - until dark

12 c. water

tea bags - (4 small)

pinch of soda

2. Remove tea bags

Add: 2 c. sugar

2 c. orange juice

2 c. pineapple juice

4 T. Real lemon

1 pkg. spices (1⁺ stick cinnamon +
6-8 whole cloves)

3. Simmer several hours

Enjoy - Grace Canaway

Punch

2 pkgs. raspberry cool-aid
1 (6 oz.) can frozen orange juice
1 pt. unsweetened pineapple juice
1 pt. unsweetened grape juice
2 qts. water
 $\frac{2}{3}$ c. sugar
1 c. crushed pineapple
1 bottle ginger ale

Makes over 1 gallon; 36 punch cups

- Grace Carraway, Oakmont Charter Member

Chocolate Gravy

$\frac{1}{4}$ c. cocoa
 $\frac{3}{4}$ c. sugar
3 Tbsp. all purpose flour
1 tsp. salt

Sift dry ingredients in a large skillet. Slowly whisk in 2 cups warm milk, whisking to remove lumps. Reduce heat. Use spatula to scrape sides and bottom until thickens. Remove from heat and add 2 Tbsp. butter.

- Norma Williams

Peppered Steak Rub

3 teaspoons garlic powder (optional)
3 teaspoons dried thyme
2 teaspoons ground black pepper
1 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ teaspoon lemon pepper
1 $\frac{1}{2}$ teaspoon ground red pepper
1 $\frac{1}{2}$ teaspoon dried parsley flakes
6 (1/2 in thick) rib eye steaks or steaks of preference
3 Tablespoons olive oil

Combine dry ingredients. Brush steaks with oil. Rub or sprinkle with seasoning mixture. Cover and chill for one hour. Grill to desired doneness.

- Jimmie Hughes

Pizza Crust

1 package dry yeast (1 Tablespoon)
1 1/8 cup warm water
3 1/2 cups sifted flour
1/2 teaspoon salt

Sprinkle yeast on warm water, stir to dissolve. Add 2 cups of flour and salt and beat thoroughly. Add remaining flour. Turn onto a lightly floured board and knead until smooth. Cover with a cloth and let rise until doubled (30 minutes). Punch down, cover and let rise for 30 more minutes. Divide dough in half and spread out evenly in 2 greased pizza pans. Add pizza sauce and toppings to your liking. Bake at 450 degrees for 20-25 minutes.

- Jimmie Hughes

Hot Fudge Sauce

In a saucepan combine:

3/4 cup margarine
3 cups confectioners' sugar
1 12-oz. can evaporated milk
3/4 cup plus 1/2 of 3/4 cup semisweet chocolate chips

Bring to a boil over medium heat; boil and stir for 8 minutes.
Remove from heat and cool completely.

- Dodi Groesser

Hot Dog Chili (Makes 5 cups.)

2 lbs. lean ground beef
1 small onion, finely chopped
1 clove garlic, chopped
1 tsp. vegetable oil
1 tsp. salt
4 tsp. chili powder
2¼ c. water
1 c. ketchup
4 tsp. Worcestershire sauce
1 tsp. white vinegar
½ tsp. dry mustard
¼ to ½ tsp. pepper

Sauté onion and garlic, and then add meat and brown. Add rest of ingredients and then cook in crock pot. (Note: you may want to cut back on the water.)

Or, sauté onion in hot oil in Dutch oven 5 minutes. Add salt, chili powder, and beef, and cook 3 to 5 minutes. Stir in 2¼ cups water and next 5 ingredients. Bring to a boil; reduce heat to low, and simmer, stirring occasionally, 45 minutes or until most of the liquid evaporates.

- Dot Seay

Hot Dog Chili

½ lb. ground sirloin
¼ c. water
1 tsp. black pepper
3 Tbsp. chili powder to taste
1½ c. ketchup
1 tsp. salt
1 tsp. Worcestershire sauce
¾ c. shredded sharp cheddar cheese
½ tsp. hotter Texas Pete sauce
2 dashes red pepper

Brown the ground sirloin with the salt, drain off fat. Then place in a medium sized pan on the stove and stir in ¼ cup of water. Next stir in remaining ingredients and adjust quantities as needed for desired taste. Heat to boil and reduce heat to simmer for about 10 minutes. Freezes well for later use.

- Sue Erwin

Aunty Glo's Spicy Cranberry Relish

1 lb. (4 cups) fresh cranberries
1 cup shop golden or regular raisins
1 apple, diced
1 pear, diced
Zest of 1 lemon and 1 orange, grated and the Juice of both
1½ oz. crystalized ginger, chopped (or 1 tsp. ginger powder)
1/8 tsp. all spice
1/8 tsp. cloves
1 cup of apple juice or your choice

Combine all ingredients in a large sauce pan. Cover and bring to a boil over high heat. Reduce heat, and simmer 10 minutes until cranberries have popped, tender. Remove from heat. Stir in 1 cup of sugar. Store covered in refrigerator until ready to serve. A delectable side to turkey, etc.

A lovely gift at Thanksgiving or Christmastide, presented in a glass jar with a pretty ribbon.

- Gloria Moreno



Salads

Angel Hair Slaw

1 bag angel hair slaw
2 apples, such as Gala, chopped
½ c. chopped celery (More if you like)
½ c. dried cranberries
½ c. toasted, chopped pecans
1 c. Skinnygirl Poppy Seed dressing

Pour dressing over slaw and mix well.

- Janet Cowan

Marinated Vegetable Salad

1 (16 oz.) can French-style green beans
1 (16 oz.) can small garden peas
1 (16 oz.) can whole kernel white corn
4 oz. pimiento
1 bell pepper, chopped fine
1 small onion, diced fine
½ c. celery, chopped fine
1 c. sugar
¼ c. vegetable oil
½ c. vinegar

Drain canned vegetables and toss together. Mix sugar, oil and vinegar. Pour over vegetables. Let set for several hours or overnight. Serve cold or room temperature.

- Barbara Wooten

Vegetable Salad

Drain and combine: 1 can garden peas, 1 can whole kernel corn, 2 oz. pimiento (you can use small cans and will have more marinade). Add 1 cup of finely chopped celery (you may use 1 Tablespoon of celery seed) and 1 cup finely chopped onion. Set aside. Prepare sauce and let cool, then pour over vegetables.

Sauce: ¾ cup white vinegar, 1 Tbsp. water, ¾ cup sugar, 1 tsp. salt, and ½ tsp. pepper. Bring to a boil. Let cool completely and pour over vegetables and refrigerate overnight.

- Beverly Butler

Christmas Salad

1 pkg. lime jello
¾ c. hot water
½ c. ice water
1 small can crushed pineapple
1 can fruit cocktail
1 pkg. Knox gelatin
1 (8 oz.) pkg. cream cheese
1 c. mayonnaise
1 pkg. strawberry jello

Dissolve lime jello in the hot water. Add ice water, cool and add crushed pineapple. Put in oblong casserole to set until quite firm. Strain fruit cocktail and save juice. Heat the cocktail juice in pan. Dissolve the Knox gelatin in 1 Tablespoon cold water and then add to the hot juice. Add cream cheese and mayonnaise. Beat mixture with an egg beater and pour on the already set lime jello. Put in refrigerator for 2 hours. Prepare strawberry jello according to package directions. Add fruit cocktail, cool and pour on cheese layer. Set in refrigerator overnight. This is a 3 layer red, white and green salad. Serves 12.

- Barbara Wooten

Fruit Salad

1 (16 oz.) can pears, drained and sliced
1 (16 oz.) can peaches, drained and sliced
1 (16 oz.) can mandarin oranges, drained
1 (16 oz.) can chunky pineapple (DO NOT DRAIN, use the juice)

Mix all fruit together and blend in 1 small box of instant vanilla pudding. (It will not gel, but makes a nice glaze.) Refrigerate. This can also be served at room temperature.

- Beverly Butler

Congeaed Salad

1 pkg. lime jello
1 small pkg. cream cheese
1 can crushed pineapple
1 c. chopped pecans

Follow directions for making jello and allow to thicken. Pour pineapple over cream cheese and mix well. When jello begins to thicken add cream cheese and pineapple mixture and nuts. Allow to set overnight.

- Grace Carraway, Oakmont Charter Member

Congeaed Salad

1 pkg. lime jello
1 pkg. cream cheese (small)
1 can crushed pineapple
1 c. chopped pecans

Follow directions for making jello and allow to thicken. Pour pineapple over cream cheese & mix well. When jello begins to thicken add cream cheese & pineapple mixture & nuts. Allow to set overnight.

Blueberry Salad

4 pkg. Black Cherry jello
5 c. water
1 large can crushed pineapple
1 large can blueberries

Mix and let set.

Top with:

1 (8 oz.) pkg. cream cheese, softened
1 c sour cream
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ tsp. vanilla

Makes 2 large Pyrex dishes.

- Jessie Lamb

Cranberry Apple Salad

3 envelopes unflavored gelatin
 $\frac{1}{3}$ c. sugar
1 c. boiling water
 $3\frac{1}{2}$ c. cranberry juice cocktail
1 c. chopped apple
 $\frac{1}{2}$ c. chopped celery
 $\frac{1}{3}$ c. chopped walnuts

In large bowl, mix unflavored gelatin with sugar; add boiling water and stir until gelatin is completely dissolved. Stir in cranberry juice; chill, stirring occasionally, until mixture is consistency of unbeaten egg whites. Fold in apple, celery and walnuts; pour into 8 or 9 inch square pan and chill until firm. To serve, cut into squares. Makes about 8 servings.

- Jessie Lamb

Apricot-Fruit Salad - Claire Holt's

*1 small pkg. cream cheese
1 small pkg. apricot gelatin
1 can fruit cocktail*

*Cream gelatin + cream cheese together
Dissolve mixture in 1 c. hot water.
Add 1 c. liquid from can of fruit
cocktail. Add fruit + jell.*

*A larger salad may be made
by using a large pkg. of cream cheese
& gelatin - & by doubling the water +
fruit cocktail.*

Apricot Fruit Salad

1 small pkg. cream cheese
1 small pkg. apricot gelatin
1 can fruit cocktail

Cream gelatin and cream cheese together. Dissolve mixture in 1 c. hot water. Add 1 c. liquid from can of fruit cocktail. Add fruit and chill.

A larger salad may be made by using a large pkg. of cream cheese and gelatin, and by doubling the water and fruit cocktail.

- Claire Holt (Clair was a Charter Member of Oakmont Church, and one of the First Lady Deacons.)

Fruit Salad

1 pkg. Dream Whip (small size)
1 pkg. cream cheese, (small size)
1 c. cold milk ($\frac{2}{3}$ whole and $\frac{1}{3}$ canned)
1 can fruit cocktail (drained)
1 can mandarin oranges, drained and cut in half
 $\frac{2}{3}$ c. flaked coconut
1 c. broken pecans

Whip Dream Whip, milk and cream cheese until thick. Refrigerate while fixing other ingredients. Mix all ingredients and refrigerate overnight.

- Grace Carraway, Oakmont Charter Member

Green Salad with Caramelized Pecans

In medium bowl, combine:

- 2 kinds of lettuce
- grapes
- celery, cut into ½ inch slices
- crumbled blue cheese - ½ to ¾ of 4 oz. package

Just before serving add,

- Caramelized pecans - ½ to 1 c.
- Apple chopped into ½ inch chunks

For caramelized pecans: For every ½ cup of pecans, use 2 tsp. sugar. Place pecans in skillet and pour sugar over nuts, stirring while heating on medium-high. Watch carefully, and as soon as sugar is fully melted, remove from heat and let cool.

Dressing:

- ½ c. olive oil
- 4 Tbsp. white wine vinegar
- 4 Tbsp. sugar
- 2 Tbsp. chopped fresh parsley (or 1 Tbsp. dried parsley)
- 1 tsp. salt
- 2 tsp. black pepper

- Sharron Edwards

Cousin Nita's Wonderful Salad

- 1 can white corn, drained
- 1 can French style green beans, drained
- 1 can Young Small peas, drained
- 1 cup chopped carrots
- ½ cup chopped onion
- 3 stalks celery, chopped
- Chopped green and red pepper

DRESSING:

- ½ cup apple cider vinegar
- ½ cup sugar
- 1/8 cup extra light Virgin Olive oil
- 1 tsp. salt
- ½ tsp. pepper

Combine vegetables and dressing in container with lid. Make ahead and refrigerate.

- Dodi Groesser

Strawberry Pretzel Salad

Mix together and press into 9x13" greased pan:

1½ c. crushed pretzels

½ c. sugar

½ c. melted butter

Bake for 10 minutes at 350° and set aside to cool.

Mix together:

1 (8 oz.) cream cheese, softened

1 (8 oz.) Cool Whip

½ cup powdered sugar.

Spread on cooled crust.

Dissolve:

2 (3 oz.) pkgs. strawberry jello

2 c. hot water (just before boiling)

Add 1 (16 oz.) pkg. frozen strawberries (do not drain).

Leave in bowl and refrigerate. When partially set (don't over-set), pour on top of other two layers and refrigerate for several hours or overnight.

- Sharron Edwards

Tapioca Strawberry Salad – My Nebraska Friend, Ressa

1 small pkg. Strawberry Jell-O

2 pkgs. Vanilla Tapioca Pudding

3 cups cold water

1 medium Cool Whip

10 oz. Frozen Strawberries

Combine first 3 ingredients and boil 2 minutes until thickened. Let cool.

Stir in 1 medium size cool whip and 10 oz. frozen strawberries. Chill to set.

Delicious as a salad or dessert. My grandson could eat the entire bowl. ;o)

- Dodi Groesser

Green Pea Salad

1 can English peas
1 chopped onion (diced)
1 jar pimento (chopped)
1 can French style green beans
2 stalks celery (diced)
Drain the above and mix together.

Marinade:

1/2 cup sugar
1/2 cup vinegar
1/4 cup vegetable oil
Salt and pepper

Pour marinade over the above mixed vegetables and let stand in refrigerator 12-24 hours. Drain and serve.

- Jimmie Hughes

Broccoli Slaw

1 package broccoli slaw
2 packages ram-en noodles, broken in small pieces
1 bunch of green onions, chopped
1 package sliced almonds

Mix in saucepan:

1 cup oil
1/2 cup sugar
1/3 cup white vinegar
Chicken bouillon.

Cool liquid mixture and toss with first 4 ingredients.

A family favorite. We always double the recipe and add sunflower seeds or dried cranberries.

- Chris Rodgers

Becky's Spinach Salad

2 bags fresh spinach
1 c. (Pepperidge Farm) dressing, herb seasoned
4 slices bacon, cooked and crumbled
2 boiled eggs, chopped

Dressing:

1/4 c. vinegar
1/2 c. oil
1 Tbsp. mustard
1/3 c. sugar (white)

Mix well. Add dressing just before serving. Toss well.

- Dee Roberts

Sparkling Orange Congealed Salad

(Not sure why this is called a salad - it can be a dessert or side dish. Very kid-friendly.)

2 (3 oz.) pkgs. orange jello
2 (11 oz.) cans of mandarin oranges (drained - save juice)
1 1/2 c. ginger ale
Juice from oranges and enough water to have 2 c. of liquid
2 c. miniature marshmallows (optional)

Boil water and juice from oranges, remove from heat and immediately add jello. Stir until fully dissolved. Add ginger ale and stir. Pour liquid into mold. Carefully spoon oranges into liquid, distributing evenly. Add miniature marshmallows, if desired. Refrigerate until set. I make mine the night before, but usually only takes a few ours to set well.

- Luanne Gaston

Ambrosia Salad

2 large cans fruit cocktail
1 large can crushed pineapple
1 (8 oz.) cream cheese
1 cup sugar
2 (8 oz.) tubs Cool Whip

Drain fruit. Beat cream cheese and sugar until smooth. Stir in fruit. Fold in Cool Whip. Chill.

- Sue Curll

Pretzel Salad

2 cups crushed pretzels
3 Tbsp. sugar
 $\frac{3}{4}$ cup melted butter
Mix together and spread in 9x13" pan. Bake at 400° for 7 minutes. Cool.

8 oz. cream cheese
1 cup sugar
8 oz. Cool Whip
Blend and spread over cooled crust. Chill.

1 large box strawberry jello
2 cups boiling water
16 oz. frozen strawberries
Prepare jello using boiling water. Add strawberries. Spread over filling. Chill til set.

- Sue Curll

Strawberry Salad

1 (3 oz.) pkg. strawberry jello
1 small can crushed pineapple

Mix together and heat over low heat until jello dissolves. Cool. Then add 1 cup buttermilk and 1 small Cool Whip. Mix well and let congeal.

- Helen Aycock

Wonder Salad

1 can French style green beans, drained
1 can English peas (small peas), drained
1 can mixed Chinese vegetables, drained
1½ cups chopped celery
2 medium onions, chopped
1 large can water chestnuts, sliced
1 tsp. salt
pepper to taste

Dissolve 1 cup sugar in ¾ cup cider vinegar. Pour over vegetables and mix well. Cover and refrigerate for 24 hours. Keeps well for 3 to 4 weeks.

- Helen Aycock

Cranberry Relish Mold

1 (9 oz.) can crushed pineapple
1 (3 oz.) pkg. cherry jello
½ c. sugar
1 Tbsp. lemon juice
1 c. ground, fresh cranberries
1 small unpeeled orange, ground
1 c. chopped celery
½ c. chopped nuts (your choice)

Drain pineapple. Reserve syrup. Add water to make ½ cup. Dissolve jello in 1 cup hot water. Add pineapple syrup and lemon juice. Chill until partially set. Add remaining ingredients. Refrigerate in mold.

- Carol Foor

Sandwich



Mom's Yum Burgers

$\frac{3}{4}$ cup ketchup

1 tsp. chili powder

1 cup water

Put into saucepan and boil 7 minutes.

ADD:

2 lbs hamburger

1 large onion, chopped

2 tsp. salt

1 tsp. salad mustard

Dash of pepper

Stir until hamburger is broken up, then simmer 20 minutes. (Skim excess grease)

Fill hamburger buns. (Optional - Garnish with sliced dill pickles, mustard, and ketchup as desired)

- Dodi Groesser

Peanut Butter and Jelly Sandwich

Ingredients:

Bread (usually 2 slices)

Peanut Butter (smooth or crunchy)

Jelly or Jam (flavor of choice)

Collect your ingredients.

Spread peanut butter evenly onto one slice of bread using a knife. Spread jelly or jam evenly onto the other slice of bread using a teaspoon or knife. Press the two slices of bread together. Cut the sandwich in half on the diagonal or straight across from top to bottom of bread. Enjoy!

- Chris Rodgers

Beef and Blue Sliders

For the Meat:

- 2 lb. beef chuck roast, trimmed of excess fat
- 1 Tablespoon brown sugar
- $\frac{1}{4}$ teaspoon dried thyme
- $\frac{1}{4}$ teaspoon celery seed
- 1 teaspoon granulated garlic (optional)
- 1 bay leaf
- $\frac{1}{4}$ cup soy sauce

For the Sliders:

- 12 white dinner rolls
- 1 cup mozzarella cheese, shredded
- 3-5 ounce blue cheese crumbles (optional)
- $\frac{1}{4}$ cup mayonnaise
- 2 teaspoons prepared horseradish (optional)
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ cup butter
- 2 teaspoons Worcestershire sauce
- 1 teaspoon poppy seeds
- 2 teaspoons dehydrated onion
- 1 teaspoon sugar

Instructions for the Meat:

1. Combine thyme, sugar, celery seed, garlic, and bay leaf and sprinkle over roast in slow-cooker. Pour soy sauce over roast.
2. Cook for 4-5 hours on high, or 7-8 hours on low settling. Meat is done when tender and shreds easily.
3. Remove meat from slow-cooker and shred.

Instructions for the Sliders:

1. Cut dinner rolls in half and lay bottom half of each one on a baking sheet close together. You want the sides of each roll to be touching.
2. Place a portion of shredded beef on top of each roll followed by the mozzarella and blue cheeses.
3. Combine the mayonnaise with horseradish and pepper, stir to combine and then spread on the bottom side of the top half of each roll.
4. Place the roll tops on the cheese and beef to create a sandwich.
5. Melt the butter and combine Worcestershire sauce, poppy seeds, onion, and sugar. Pour butter mixture evenly over the rolls.
6. Cover baking sheet with foil and bake in a preheated oven at 375 degrees for 10 minutes. Uncover and continue to cook for an additional 5-10 minutes or until the cheese is melted and tops are browned.

- Jimmie Hughes

Cheese Spread Rolls

This is my family's favorite sandwich recipe. My parents obtained the recipe from family friends while I was still a child. Unless we, or other family members make it, I have never seen it anywhere else. We usually double this recipe as it keeps beautifully in the refrigerator and can even be frozen. This does require everything going through a meat grinder to make the mixture. We have an electric one which makes everything easy. (Do not try this with just cutting everything up by hand. It will not work well when it comes time to broil it without the meat grinder mixture.)

Ingredients: Put all of the following ingredients through a meat grinder into a large bowl:

- 1 pound Velveeta type cheese (grocery store brands work fine) Cut into pieces to fit through grinder.
- 1 green pepper, seeded and washed and cut into slices to go through grinder
- 4 green onions
- 4 hard boiled eggs
- 1 small jar stuffed (pimento) green olives, drained
- 1 small package of French sandwich rolls. A baguette or two works well with each cut into 4 equal parts and cut in half.

Add to mixture in bowl:

- $\frac{1}{4}$ cup oil (can use slightly less)
- 1 small can tomato sauce

Mix well, then spread mixture on halves of baguettes or rolls. Put on cookie sheet, and broil. It is OK to allow some brown spots to develop in the broiling process as it indicates when they are ready to eat. (It is important that the bread have a firm crust, as soft crusted rolls simply don't work well.) One is not enough, and they can also be eaten cold.

- Carole Swan

Western Burgers (Sloppy Joes)

6 to 8 servings

1 pound ground beef
¼ cup chopped onion
¼ cup chopped green pepper
1 can tomato soup
¼ cup sliced stuffed green olives (approximately 14 olives)
1 bay leaf
1½ tsp. thyme
1½ tsp. oregano

Brown meat, onions and green peppers until done. Add rest of ingredients. Simmer 5 minutes. Serve on hamburger rolls.

- Sue Curll

Homemade Sloppy Joes

1 lb. hamburger
½ c. chopped onion
½ c. chopped celery
¼ c. chopped green pepper
1 Tbsp. brown sugar
2 Tbsp. Worcestershire sauce
5 Tbsp. ketchup
1 tsp. lemon juice
salt and pepper to taste

Brown and drain hamburger. Add all other ingredients. Cover and simmer for 30 minutes.

- Janet Cowan

Runzas

As my Nebraska friend, Dodi says, "Runzas are a FAVORITE Nebraska treat!!!" They originated (I believe) with the Czech population that is in Nebraska. This is the recipe my Mom would use when she made them for us. Onion rings go great with these, if you like them. And, we have a restaurant in Nebraska - The Runza Hut - which is famous for their Runzas and Onion Rings! I always seem to make at least one trip there whenever I visit Nebraska.

Dough:

- 2 c. warm water
- 2 tsp. salt
- 1 egg
- 6½ c. flour
- ½ c. sugar
- ½ c. shortening, melted
- 2 pkgs. yeast

Mix together well. Put in a greased bowl, covered until doubled. Punch down. Divide in 15 pieces. Roll quite thin. Put in Runza mixture and top with cheese. (Swiss cheese was our favorite.) Pull ends of dough together and seal. Turn over and place on cookie sheet. Bake at 400° for 12-15 minutes. (Can let dough raise a second time, if you wish.)

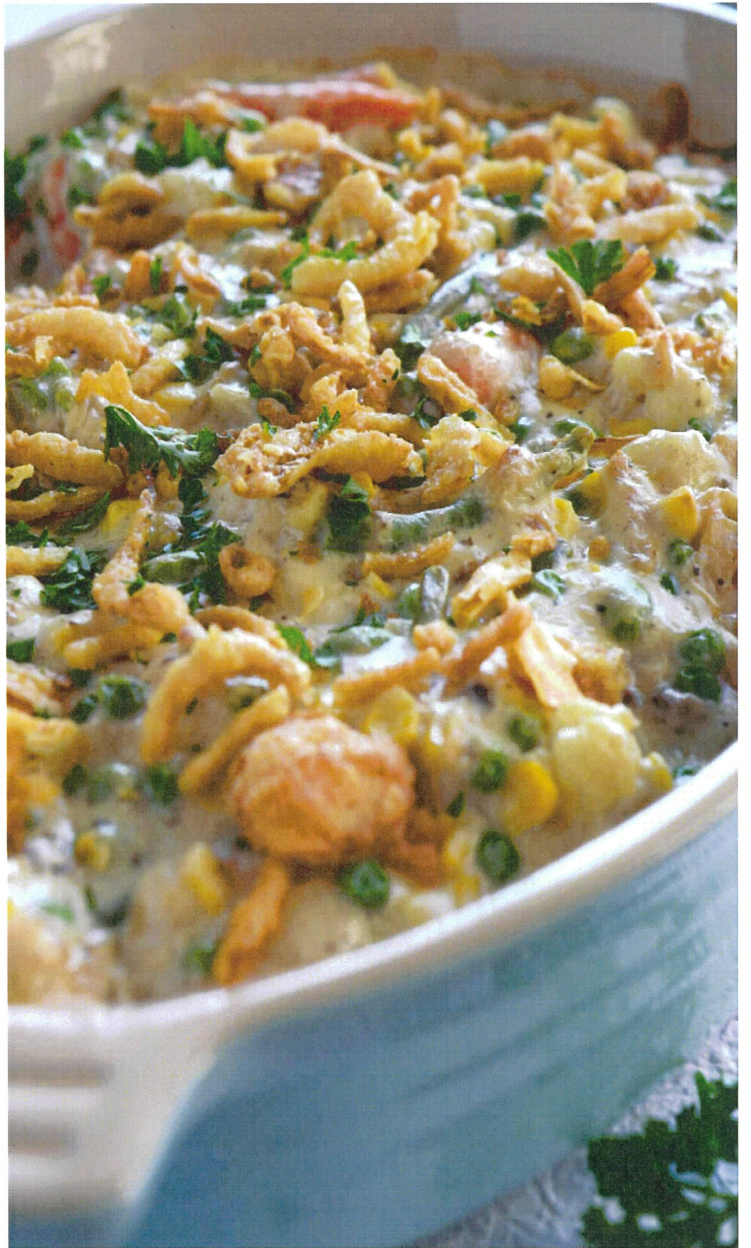
Runza Meat Mixture:

- 1½ lbs. hamburger
- 2 cs. chopped cabbage
- 1 tsp. garlic salt
- 1 Tbsp. Worcestershire sauce
- 1 small onion, chopped
- 1½ tsp. salt
- ¼ c. ketchup
- 1 tsp. pepper
- Cheese slices (Your choice of cheese, but we liked Swiss cheese)

Brown hamburger, drain. Brown in same pan, onion, adding rest of ingredients. Simmer 10 - 15 minutes. Make ahead and cool. Use ¼ cup meat mixture in each Runz. Top with slices of cheese, before pulling ends of dough together and baking.

- Lauri Johnson

Side Dishes



American Cheese Pie

1 pkg. crescent rolls
¼ lb. Monterey Jack Cheese
¼ lb. Swiss Cheese
¼ lb. sharp Cheddar cheese
¼ lb. Mozzarella cheese
8 oz. cream cheese
1 egg

Grease an 8x8" or 9x9" pan (can also use an 8" or 9" round)
Pat rolls in bottom and slightly up the side (4 rolls)
Grate cheeses and mix together. Add 1 egg beaten. You can also add parsley for color. Put 4 rolls on top for cover. Brush with melted butter and sprinkle with sesame seeds. Pierce top with fork. Bake at 350 for 30-40 minutes or until brown. Serve with honey.
*Freezes well before or after cooking.

Gerry Jolly

Scalloped Potatoes (4-6 servings)

6 medium potatoes
2 Tbsp. flour
3 c. milk
3 tbsp. butter
1 tsp. salt
¼ tsp pepper
2 Tbsp. chopped onion
2 quart baking dish

Slice potatoes very thin. Make white sauce by combining butter, flour and milk. Cook over low heat until thick. Put potatoes in casserole dish. Mix salt, pepper and onions in sauce and pour over potatoes. Cook at 350° about 1 hour. Uncover potatoes and cook until top is brown.

Options: Mix grated cheese in white sauce for cheese flavor; use buttered bread crumbs on top and brown.

- Sue Price

Barbecue Beans

¾ c. ketchup
¼ c. brown sugar
¼ c. water
2 Tbsp. barbecue sauce, any brand
1 Tbsp. Worcestershire sauce
⅓ cup chopped onion (optional)
1 can each of kidney beans, pinto beans, and black beans, drained and rinsed.

Mix beans with sauce, and cook on stove top for 30 minutes. A great alternative to baked beans.

- Janet Cowan

Sweet Potato Casserole

3 c. cooked, mashed sweet potatoes
1 c. sugar
½ c. melted margarine
2 eggs, beaten
1 tsp. vanilla
½ c. milk

Mix above ingredients in a 2-quart baking dish.

Topping:

1 c. brown sugar
½ c flour, plain or self-rising
⅓ c. softened butter
1 c. chopped nuts.

Mix well and sprinkle on top. Bake at 350° in uncovered dish for 25 minutes.

- Michele W Mazey

Squash Casserole (Low Calorie)

Squash, sliced or cubed
2 Tbsp. onion, minced
1 bell pepper, diced

Cook until tender, then drain completely. Mix together 1 egg, salt, pepper and desired amount of cheese. Pour over squash mixture and bake at 350° until firm.

- Grace Carraway, Oakmont Charter Member

Delicious Baked Beans

4 chopped onions
½ lb. diced bacon
½ lb. hamburger
1 can drained kidney beans
1 can drained Lima beans
2 cans pork and beans
1 Tbsp vinegar
1 c. ketchup
½ c. white sugar
½ c. brown sugar

Brown onions in oil. Add bacon and brown. Add hamburger and brown. Drain off excess grease. Add remaining ingredients and bake at 350 for 1 hour.

Gerry Jolly

Hash Brown Casserole

2 pkg. Ore Ida hash browns, defrosted (cubes work best)
3 c. grated extra sharp cheddar cheese
1 stick of salted butter, melted
1 can cream of chicken soup
8 oz. sour cream
½ c. chopped onion
¼ c. bacon bits (optional)
½ tsp. pepper
¼ tsp. cayenne pepper
1 Tbsp. prepared horseradish
½ tsp. garlic powder

Melt butter in a mixing bowl, add soup, sour cream onion, bacon bits (if desired), pepper and all other spices. Mix well. Gradually add defrosted hash browns and grated cheese. Mix well, and spread into a greased 9x13" casserole dish. Bake at 350° for 1 hour.

- Luanne Gaston

Cabbage Casserole

1 stick butter
½ c. mayonnaise
1 c. milk
1 can cream of celery soup
Ritz crackers
5 - 6 c. shredded cabbage
Sharp shredded cheese

Melt butter in 9 X 13 Pyrex dish. Pour butter into mixing bowl. Add mayonnaise, milk, and soup. Sprinkle 2 Tablespoons of crumbled cracker crumbs in bottom of Pyrex dish. Top with cabbage. Pour mayonnaise mixture over cabbage. Sprinkle with cheese. Top with cracker crumbs.

Bake at 350° for 45 minutes. Casserole should be bubbly.

- Nan Hyman

Corn Pudding

½ c. sugar
2 eggs
½ stick margarine
1 c. milk
2 heaping Tbsp. flour
1 pt. corn or 1 can corn

Mix all together. Bake 30-45 minutes at 400°. If using frozen corn, cook corn first.

- Barbara Wooten

Savory Roasted Potatoes

2 lbs. (4 or 5) potatoes, peeled and cut into chunks
¼ c. melted butter, toss potatoes to coat
Spray a roaster with Pam. Sprinkle over potatoes 1 c. Parmesan cheese, chopped garlic, 1 Tbsp. parsley flakes, seasoned salt and ground pepper.

Bake 35-45 minutes at 400°.

- Lib Steig

Corn Pudding

1 Tbsp. butter
3 eggs
1 can creamed corn
2 - 3 Tbsp. sugar
salt to taste
 $\frac{1}{4}$ to $\frac{1}{2}$ c. milk.

Put lump of butter in casserole. Melt in oven. Beat eggs and add corn, sugar salt & milk. Stir well. Pour over melted butter and bake at 400° for 30 minutes, stirring occasionally from around sides of pan. Serve hot.

- Grace Carraway, Oakmont Charter Member

Pineapple Casserole

2 cans pineapple chunks
1 c. shredded sharp cheddar cheese
 $\frac{1}{2}$ c. sugar
3 Tbsp. flour
 $\frac{1}{2}$ stick butter, melted
Ritz crackers, crushed

Grease casserole dish. Drain and dump pineapple in dish. Mix sugar, flour and cheese. Pour on top of pineapple. Sprinkle crumbled Ritz crackers on top and pour melted butter over crackers. Bake at 350° until bubbly and crunchy, about 30 minutes.

- Becky Taylor

Southern Party Potatoes

2 lbs. frozen hash browns
½ c. melted butter
1 tsp. salt
¼ tsp. pepper
½ c. chopped onion
1 (8 oz.) sour cream
1 can cream of celery soup
1 small jar cheese whiz or 2 c. grated cheese

2 c. crushed corn flakes
¼ c. melted butter

Defrost potatoes. Combine butter, salt, pepper, onion, soup, sour cream and cheese. Pour over potatoes into 3 quart casserole dish. Mix ¼ c. butter and corn flakes. Sprinkle over top of potato mix. Cover and bake at 350° for 45 minutes.

- Sue Curll

Green Bean Bundles

3 cans whole green beans
Bacon – cut in ½. Wrap each ½ slice around 8 whole beans. Place beans in 9x13 casserole dish.

Mix together:

1 cup brown sugar
1 tsp. soy sauce
½ tsp. garlic salt
1 stick melted margarine

Pour mixture over green beans and bake 30 minutes @ 350 degrees.

- Norma Williams

Corn Fritters

1 c. all purpose flour
1½ tsp. baking powder
2 eggs
⅓ c. milk
1 can whole kernel corn, drained
1 Tbsp. melted butter

In a bowl, combine flour, baking powder and set aside. In another bowl, beat eggs and milk. Stir in corn, melted butter and dry ingredients. Heat oil in deep fry skillet. Drop batter by heaping teaspoonfuls into hot oil. Fry 2 - 3 minutes. Drain on paper towels.

- Norma Williams

Corn Pudding

2 cups frozen corn
2 tsp. flour
1 cup sugar
2 eggs
1 cup milk
½ cup melted butter
Dash vanilla

Combine above ingredients and pour in greased 9x13" casserole dish.
Bake @ 400 degrees for 20 minutes then @ 350 degrees till center no longer soft.

- Norma Williams

Joe's Cajun Rice

1 cup white rice
1 pkg. wild rice
1 large onion (chopped)
1 large bell pepper (chopped)
1 lb. hot sausage (Jimmy Dean's)
1 can mushrooms, drained
Salt and pepper to taste
Tony's Creole Seasoning to taste

Brown sausage and drain. Combine rices in 5 cups water and cook 15 minutes. Sauté peppers and onions, then add mushrooms. Season rice, then add sausage and all other ingredients and over and simmer on low. Serves approx. 6 - 8.

- Barbara Jones

Low Carb Easy Cheesy Zucchini Bake

6 Servings

2 med. zucchini, sliced
2 med. yellow squash, sliced
4 Tbsp. basil
2 Tbsp. sliced green onion
½ tsp. thyme
¾ tsp. garlic powder
1 c. shredded Mozzarella cheese
½ c. grated Parmesan cheese
salt and pepper to taste
3 Tbsp. olive oil

In bowl, combine squash, basil, onions, thyme, garlic powder, half of Mozzarella cheese and half of Parmesan cheese until covered. Put in 8x8" or 8x11" dish. Bake uncovered 25 - 30 minutes at 350°. Sprinkle with remaining cheese, bake 10 more minutes.

- Sue Curll

Marinated Carrots

Cook 2 lbs. sliced carrots in salted water until tender.

Sauce:

- 1 can undiluted tomato soup
- small onion, chopped fine
- ½ cup chopped bell pepper
- 1 cup sugar
- ⅔ cup salad oil
- ½ cup vinegar
- 2 tsp. Worcestershire Sauce

Mix together and refrigerate over night. Will serve 16.

- Ann James

Mom's Mac and Cheese

- 8 oz. box macaroni, cooked
- 3 cups grated sharp cheese
- 1¾ to 2 cups milk
- 2 eggs, slightly beaten
- salt to taste
- butter

Cook macaroni. Place ⅓ of macaroni in casserole dish. Dot with a little butter. Sprinkle with salt. (It takes a lot of salt.) Add 1 cup grated cheese. (May not take that much.) Repeat layers. Mix together milk and eggs. Pour over so can see milk, but not cover. Bake uncovered for 1 hour at 350°.

- Beth Thompson

Pineapple Stuffing

12 servings

- ½ pound margarine
- 2 cups sugar
- 8 eggs
- 2 large cans (20 oz.) crushed pineapple, drained
- 10 slices bread, cubed

Melt margarine, add sugar; stir until melted. Remove from heat. Beat eggs and add to butter mixture. Add bread and stir. Add pineapple, stirring until blended. Put into a large casserole dish. Sprinkle with cinnamon. Bake 1 hour at 350°.

- Sue Curl

Potato Casserole

2 lb. frozen hash brown potatoes
1 tsp. salt
½ tsp. pepper
½ cup melted butter
1 can cream of mushroom soup
1 pint sour cream
½ cup chopped onions
2 cups grated cheddar cheese

Topping:

¼ cup melted butter
2 cups (plain) crushed cornflakes

Thaw hash browns and mix with next 7 ingredients. Pour into large casserole dish. For topping, mix melted butter with cornflakes and put on top of potato mixture. Bake at 350° for 45 minutes to 1 hour.

- Ramona Metts

Annette's Squash Casserole

2 pounds squash
1 onion, diced
1 green pepper, diced
1 small pimento, diced
1 can cream of chicken soup
1/2 cup milk
1 package Pepperidge Farm herb seasoned stuffing
3 Tablespoons mayonnaise
1/2 cup sour cream

Boil squash (cut into small cubes) and drain. Melt butter and add stuffing mix. Heat soup with milk, onion, sour cream, green pepper and pimento. Add to squash in greased casserole (1 large or 2 small dishes). Put layers of stuffing on bottom of casserole dish, then squash mixture and last half of stuffing on top. Bake at 350 degrees for 45 minutes. Serves 10-12 people. Can be frozen before baking.

- Brenda Edwards

Salsa Grits

4 cups water
1 cup grits
1 stick butter
2 eggs
 $\frac{1}{2}$ cup milk
1 cup grated cheddar cheese
 $\frac{1}{4}$ cup salsa

Cook grits. Melt butter and add remaining ingredients - add cooked grits. Mix and pour into a 2 quart casserole dish. Bake 1 hour at 350°.

- Ramona Metts

Sweet Potato Casserole

Mix together:

2 cups mashed sweet potatoes
1 cup white sugar
1 stick margarine
2 eggs
1 teaspoon vanilla

Spread mixture in a greased casserole dish.

Topping:

$\frac{1}{2}$ cup chopped nuts
1 cup brown sugar
 $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ stick melted margarine

Mix topping ingredients together. Add to the top of the sweet potato mixture. Bake at 350 degrees until browned.

- Brenda Edwards

Corn Pudding

1 1/2 pint corn
3 eggs beaten
2 Tablespoons sugar
1 teaspoon salt
1 Tablespoon flour
Pinch of baking soda
1 pint milk
3 Tablespoons margarine

Beat eggs, add corn, then add all ingredients except milk and margarine. Stir. Add milk, then melt margarine in pan. Pour mixture in pan, spoon little margarine on top. Bake at 450 degrees until set.

- Brenda Edwards

Tomato Pudding

1 quart tomatoes
1 1/2 cups sugar
2 Tablespoons butter
Pinch of cinnamon
7-8 slices old bread, cut in cubes
Bread crumbs

Blend tomatoes and bread cubes. Pour in greased pan. Sprinkle bread crumbs on top. Bake at 350 degrees until bubbly.

- Brenda Edwards

Red Potatoes

Cook Irish potatoes until tender. Pour off water.

Add to potatoes:

1 can tomato soup
Bacon fat or margarine
Paprika

- Brenda Edwards

Tomato Pie

2 large tomatoes, sliced
1 large onion, sliced
1 cup Parmesan cheese
1 cup Mozzarella cheese
1 cup Cheddar cheese
2-3 Tablespoons mayonnaise
Basil to taste
6 slices cooked bacon
Deep dish pie crust

Bake pie crust at 350 degrees for 5 minutes. Layer ingredients in pie crust in order of ingredients listed, making two identical layers. Bake at 350 degrees for 35 minutes

- Brenda Edwards

Broccoli Casserole

2 (10 oz.) chopped broccoli, cooked and drained
1 c. grated sharp cheese
1 onion, chopped
1 can cream of mushroom soup
½ c. mayo
2 eggs

Mix above ingredients and pour in 9x13" greased dish. Combine 1 stick melted butter, 2 sleeves crushed Ritz crackers. Sprinkle mixture on top of broccoli and bake 45 minutes at 350°.

- Norma Williams

Pineapple Casserole

2 large cans pineapple chunks or tidbits, drained
1 1/2 cups sugar
3/4 cups flour
2 cups sharp cheese, grated
2 sticks butter, melted
1 stack Ritz Crackers, crushed up

Spread pineapple in a 9x12" dish.
Mix sugar, flour and cheese in a bowl.
Pour mixture over pineapple evenly.
Spread crackers on top and drizzle butter evenly.
Bake at 350 degrees for 30 minutes.

- Robin Congleton

Sweet Mac and Cheese

Boil and drain a 1 pound box of elbow macaroni.

In baking dish, mix macaroni with 1 Tablespoon of butter until melted.

Mix together 1 can condensed milk, 2 eggs, and 1/3 block of shredded sharp cheddar cheese. Add to macaroni. Then sprinkle with salt and pepper and mix again. Add 1/4 to 1/2 block of Velveeta cheese cut into chunks on the top. If not soupy enough, add some regular milk so it doesn't look dry.

Bake covered at 350 degrees for 45 minutes to 1 hour. Uncover the last 10 minutes to brown.

For Thanksgiving, I make a much larger batch and vary the recipe some. Use almost a 2 pound box of macaroni, but do not 4X everything else. Use 2 Tablespoons butter, then 2 cans of condensed milk and 3/4 block of shredded cheese. Still used only 1/2 block of Velveeta cheese on top. Use 3 eggs instead of 2. Bake covered for 1 1/2 hours and uncover casserole the last 10 minutes to brown.

- Jimmie Hughes

Make-ahead Potatoes – Thanksgiving favorite

10 large potatoes, peeled and quartered
1 cup (8 oz.) cream cheese, softened
6 T butter or margarine, divided
2 T diced minced onion
½ to 1 tsp. salt
Paprika

Cook potatoes until tender. Drain and place in a bowl; mash. Add sour cream, cream cheese, 4 tablespoons butter, onion and salt. Stir until smooth and the cream cheese and butter are melted. Spread in a greased 13 x 9 x 2-inch baking dish. Melt remaining butter, drizzle over potatoes. Sprinkle with paprika.

Refrigerate or bake immediately, covered, at 350 for 40 minutes. Uncover and bake 20 minutes longer. If potatoes are made ahead and refrigerated, let stand at room temperature for 30 minutes before baking. Yields 12 servings.

- Dodi Groesser

Cheese-Topped Zucchini Casserole

3 medium zucchinis
1 medium onion
1 can tomato soup
½ teaspoon oregano
8 ounces mozzarella cheese
Grated Parmesan cheese

Wash zucchinis. Slice zucchinis and onion into rings. Layer zucchini and onion rings in a greased casserole dish. Mix oregano and tomato soup and pour over zucchini and onions. Sprinkle Parmesan cheese on top. Cover with tin foil. Bake 1 hour at 350 degrees. Uncover and add mozzarella cheese on top for last ten minutes of cooking time.

- Jimmie Hughes

Grilled Corn on the Cob

Sweet Corn of the cob with Husk. Do not shuck. Keep the Husk on the cob.

Course Sea Salt to taste

Pepper to taste

Red Pepper to taste

Melted Butter

Tin foil

Set grill to 450-500

Peel Husk (do not tear off) and tie with oven string. This will be your handle.

Butter cob with melted butter.

Add ingredients to cob according to how much or how little heat you like, graded from David (mild) to Faye (extremely hot).

Fold tin foil to depth of husk. This will reduce amount of burn to the husk. Place on grill and place the corn cob so the husk is over the tin foil.

Cook each side 3 minutes for a total of 12 minutes.

Serves as many as you have corn cobs.

- David Steele

Aunt Shirley's Sweet Potato Casserole

Serves 8

3 cups mashed, cooked sweet potatoes

1 cup sugar

2 eggs, well beaten

1 tsp vanilla

1/3 cup milk

Sweet potato topping:

1/2 cup firmly packed brown sugar

1/4 cup all-purpose flour

2 1/2 tsp melted butter

1/2 cup chopped pecans

Combine sweet potatoes, sugar, butter, eggs, vanilla and milk. Mix well. Spoon into a 2-quart casserole dish and cover with topping. Bake at 350 for 20 minutes.

For topping: Combine all ingredients, mix well. Sprinkle on top of sweet potato mixture before baking.

- Faye Steele

Cabbage Casserole by PJ Castles

1 small chopped cabbage
1 chopped medium Vidalia onion
Salt and Pepper

For the sauce:

1 cup Mayonnaise
½ stick melted butter
1 can condensed cream soup (chicken; celery, mushroom, etc.)

For the topping:

1 sleeve of Ritz crackers, finely crushed
1 stick of melted butter
1 cup shredded cheddar cheese

Heat oven to 350. In a 9 X 13 glass casserole dish, layer cabbage and onions and season with salt and pepper to taste. Next, combine the ingredients for the sauce and spoon, then spread it over the top. Next, combine the ingredients for the topping and sprinkle evenly over the top, covering well.

Bake at 350 for 40-45 minutes, until topping is browned and casserole is bubbling. Serve hot. If you don't like the cabbage a little crunchy, you can steam it for five minutes before putting the dish.

- Faye Steele

Broccoli Casserole

2 packages (box) or 1 large bag Broccoli, chopped frozen
1 can cream of mushroom soup
1 cup sharp cheddar cheese, shredded
1 egg, beaten
1/2 cup mayonnaise
Pepperidge Farm Stuffing Mix

Cook and drain broccoli per directions. Combine soup, cheese, egg and mayonnaise. Add mixture to cooked broccoli. Put in 13x9" greased dish. Top with stuffing. Bake at 350 degrees for 30 minutes

- Robin Congleton

Mike's Farm Mac and Cheese Recipe

Prep Time: 10 minutes

Cook Time: 35 minutes

Serves 4 people

Ingredients:

1 3/4 cup Macaroni (16 ounce box)

1 cup Duke's mayonnaise

2 cups sharp Cheddar cheese

2 cups Mozzarella cheese

1 cup Sour cream

Salt and pepper to taste

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Cook the macaroni for 6 minutes in boiling water or according to package instructions. Do not forget to add a pinch of salt in boiling water. Then drain the macaroni and set aside.
3. Mix together mozzarella cheese, cheddar cheese, sour cream, mayonnaise, salt and pepper.
4. Stir in macaroni with cheese mixture and pour it into a baking dish. Bake the mac and cheese mixture for 30 minutes until cheese is melted.
5. Remove the dish from the oven, garnish with fresh parsley and serve.

- Robin Congleton

Ranch Potatoes

Prepare Idaho Instant Potatoes per directions on the box.

While potatoes are still hot or warm, add 1 package Hidden Valley Ranch Dressing Mix. Add milk or water as needed so they are not too thick.

Put mixture in a 9x13" greased casserole dish. Add 1 package of 8-ounce sharp shredded cheese on top and bake until hot and bubbly.

- Robin Congleton

Spanish Rice Skillet

1 cup mild or medium salsa
1 small green pepper, coarsely chopped (about 1/2 cup)
1/2 cup hot water
1 cup quick-cooking rice
1 8-ounce can whole kernel corn, drained
1/2 of a 4-ounce package (1/2 cup) shredded cheddar cheese

In a medium skillet, stir together salsa, green pepper and water. Bring to a boil. Stir in rice and drained corn. Sprinkle with cheese. Cover and remove from the heat. Let stand for 5 minutes. Makes 4 servings.

- Jimmie Hughes (from Cathy Gustafson)

Squash Casserole

serves 4 to 6

1 box Stove Top stuffing mix
1 cup water
1 can of cream of chicken soup
2 eggs
1/2 stick butter
salt
1 onion
2 cans squash, drained or fresh squash
cheddar cheese

Preheat oven to 350°. Saute butter, salt and onion together. Mix stuffing with water. Mix all ingredients and put cheese on top. Cook at 350° for 45 minutes.

I use either fresh or frozen squash. Chop or mash squash before adding to other ingredients. Freezes well.

- Janice Hill

Bacon Macaroni Casserole

8 Servings

1 pound sliced bacon
1 (8 oz.) pkg. elbow macaroni
½ c. chopped onion
1 can tomato soup
1 soup can milk
¾ cup grated cheese (your choice)

Cook macaroni and drain. Cut up bacon into ½" pieces, brown in skillet. Cook onion in bacon fat. Combine all and mix well. Put into large casserole dish. Bake at 375° 25 - 30 minutes

- Sue Curll

Pineapple Casserole

serves 4 to 6

1 (20 oz.) can unsweetened crushed pineapple, drained
(save 3 Tbsp. pineapple juice)
1 cup grated sharp cheddar cheese
½ cup sugar
½ stick margarine, melted
3 Tbsp. flour
Corn flakes

Mix sugar and flour. Add pineapple juice; melt butter and pour over above mixture. Add pineapple and cheese. Put corn flakes on top. Bake for 30 minutes at 350°.

I usually double the recipe. Freezes well. (Hold corn flakes until you bake.)

- Janice Hill

Baked Beans

2 lbs. Van Camp's pork and beans

½ c. ketchup

½ tsp. black pepper

½ c. brown sugar

1 tsp. yellow mustard

¼ c. chopped onion

1 pkg. Hormel real crumbled bacon bits

Drain excess tomato sauce from cans of beans. Add ketchup, pepper, brown sugar, mustard, and chopped onion. Mix well. Pour into a casserole dish. Generously sprinkle bacon bits on top of beans. Bake uncovered at 350° for 45 minutes. Do not stir.

- Sharron Edwards

Scup



Mexican Soup

1 lb. hamburger
1 large onion, chopped
16 oz. black beans
16 oz. can Fiesta corn
16 oz. can diced tomato
1 can chopped chilies
1½ c. water
1 pkg. taco seasoning mix
1 pkg. ranch dressing (dry)

Cook beef, add onions. Add other ingredients.

- Lynn Hodges

White Chicken Chili

1 can of rinsed black beans
1 can of yellow corn or white shoe peg corn
1 can of Rotel tomatoes
1 packet of dry Ranch dressing mix
1 tsp. cumin
1 tsp. red pepper or chili powder
(May use onion salt or onion powder, if desired, also.)
2 chicken breasts (or 3-4 boneless thighs)
1 (8 oz.) cream cheese

Put beans, corn, Rotel tomatoes and dry ingredients in a crock pot. Stir. Place chicken on top and broken pieces of cream cheese all around the chicken. Cook on low for at least 4 hours.

- Becky Taylor

Jean's Potato Soup (Can do in the crock pot or on top of the stove.)

1 (30 oz.) bag Ore Ida frozen diced hash brown potatoes (WalMart & Food Lion Have)
1 (32 oz.) box chicken broth
1 can cream of chicken soup (can use cream of celery)
½ pkg. REGULAR cream cheese, softened (Not low fat.)
1¼ c. whole milk
3 oz. real bacon bits
1 c. shredded cheddar cheese for garnish
salt & pepper to taste

Put potatoes in pot. Add broth, soup and ½ of the bacon bits. Add salt and pepper to taste.

If doing in crock pot, cook on low for 7 hours. One hour before cooking time is up, add the softened cream cheese. (I cut it into small blocks and softened in the microwave for a few seconds.) Mix it well into the soup. Add the milk and finish heating.

When serving, top each bowl with some extra bacon bits and shredded cheese. Often, I make this in a large pot on the stove and you just cook it until the potatoes are soft and done.

- Dee Roberts

Family Favorite Beef Fajita Soup

1lb. beef stew meat
1 can (about 15 oz.) pinto beans, rinsed and drained
1 can (about 15 oz.) black beans, rinsed and drained
1 can (about 14 oz.) diced tomatoes with roasted garlic
1 can (about 14 oz.) beef broth
1 ½ cups water
1 green bell pepper, thinly sliced
1 red bell pepper, thinly sliced
1 onion, thinly sliced
1 tsp. ground cumin
1 tsp. seasoned salt
1 tsp. black pepper

Combine beef, beans, tomatoes, broth, water, bell peppers, onion, cumin, salt, and black pepper

in CROCK-POT slow cooker. Cover and cook on LOW 8 hours – Serves 8.

This also delicious served in soft taco shells as leftovers with garnish of sour cream, salsa, avocado and cheese.

- Dodi Groesser

Hamburger Vegetable Soup from the 70's

1 lb. ground beef	¼ cup rice
1 cup chopped onion	3 cups water
1 cup diced potatoes	1-2 beef bouillon cubes
1 cup sliced carrots	¼ tsp. basil or thyme
1 cup shredded cabbage	1 bay leaf
1 cup sliced celery	2 tsp. salt
4 cups tomatoes	1 T Brown sugar & dash of Worcestershire

Brown ground beef. Prepare vegetables and place all ingredients in a large kettle and cook until vegetables are done.

- Dodi Groesser

Tortellini Soup

1 large package Tortellini
4 cans chicken broth
Cook tortellini in broth for 6 minutes.

Add:

2 cans diced Italian tomatoes
1 jar 5 Brothers Romano spaghetti sauce
1 small box spinach (thawed and drained well)
2 Tbsp basil
1 can Cannellini beans
Mushrooms
Pepper
Cook 30 minutes.

Add:

2 Tbls. balsamic vinegar just before serving.

Serve with garlic bread.

- Faye Steele

Baked Potato Soup

4-5 baked potatoes cut into cubes
8 - 12 slices bacon
½ cup butter or margarine
2/3 cup all purpose flour
7 cups 2% milk
4 spring onions – chopped
1 ¼ cups shredded cheddar cheese
1 cup sour cream
1 tsp. salt
1 tsp. pepper

Bake potatoes and when cooled, cut them into cubes. Fry bacon. Chop the spring onions. Melt butter. Whisk in flour until smooth. Add milk slowly and keep whisking. Add sour cream, cheese, salt and pepper, and stir. Add potatoes and onions. Crumble bacon into soup. Bring to boil. Reduce heat and simmer for 10 minutes.

- Dot Seay

Baked Potato Soup

4 large baking potatoes
2/3 cup butter or margarine
2/3 cup all-purpose flour
6 cups milk
¾ teaspoon salt
½ teaspoon black pepper
4 green onions, chopped and divided
12 slices bacon, cooked, crumbled and divided
1 ¼ cups (5 ounces) shredded cheddar cheese, divided
1 (8-ounce) carton sour cream

Wash potatoes and prick several times with a fork; bake at 400 degrees for 1 hour or until done. Let cool. Cut potatoes in half lengthwise; then scoop out pulp and set aside. Discard skins.

Melt butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until mixture is thickened and bubbly.

Add potato pulp, salt, pepper, 2 Tablespoons green onions, ½ cup bacon, and 1 cup cheese. Cook until thoroughly heated; stir in sour cream. Add extra milk, if necessary, for desired thickness. Serve with remaining onion, bacon, and cheese.

- Jimmie Hughes

Cheesy Vegetable Soup

2 Tablespoons chopped onion
1 Tablespoon butter or margarine
1 cup frozen loose-pack whole kernel corn
½ cup chopped broccoli
¼ cup shredded carrot
¼ cup water
1 10 ¾ ounce can condensed cream of potato soup
1 cup milk
¼ cup shredded cheddar cheese
1 ounce provolone cheese, cut up
Dash black pepper

In medium saucepan cook onion in hot butter until tender, but not brown. Add corn, broccoli, carrot and water. Bring to boiling; reduce heat. Cover and simmer for 10 minutes or until vegetables are tender. Stir in soup, milk, cheeses, and black pepper. Cook and stir over medium heat until cheese is melted, and mixture is heated through. Makes 4 side-dish servings.

- Jimmie Hughes

Terri Vincent's Seafood Bisque

1 can cream of mushroom soup
1 can cream of asparagus soup
2 cans small shrimp, drained
2 cans crab, drained
3 cups half and half
2 Tbsp. dry sherry
Tabasco (dash)
black pepper
Garnish with paprika.

Combine soups, crab, shrimp, and half and half, and bring to a boil, being careful to stir so that it does not scorch. Add a dash of Tabasco and black pepper to taste. Add sherry just before serving.

- Sharron Edwards

Tex-Mex Tortilla Soup

2 whole large chicken breasts (about 2 pounds), skinned and boned
2 cups water
14 ½ ounce can beef broth
14 ½ ounce can chicken broth
14 ½ ounce can tomatoes, cut up, but not drained
½ chopped onion
¼ cup chopped green pepper
8 ¾ ounce can whole kernel corn, drained
1 teaspoon chili powder
½ teaspoon ground cumin
1/8 teaspoon black pepper
Tortilla chips (about 3 cups) coarsely crushed
4 ounce Monterey Jack cheese, shredded (about 1 cup)
Avocado, peeled, seeded, and cut into chunks (optional)
Snipped cilantro (optional)
Lime wedges (optional)

Cut chicken into 1-inch cubes; set aside. In a large saucepan combine water, beef broth, chicken broth, undrained tomatoes, onion, and green pepper. Bring to boiling. Add chicken; reduce heat. Cover and simmer for 10 minutes. Add corn, chili powder, cumin, and pepper. Simmer, covered, for 10 minutes more. To serve, place crushed tortilla chips into each bowl. Ladle soup over tortilla chips. Sprinkle with cheese, avocado, and cilantro, if desired. Serve with lime wedges, if desired. Makes 6 servings.

- Jimmie Hughes

Potato Soup (3 ingredients)

1 pkg. Ore-Ida O'Brien potatoes
1 pkg. country gravy mix
32 oz. chicken broth.

Mix all together in large pot. Bring to boil, stirring occasionally. Simmer until begins to thicken. Top with bacon bits and cheddar cheese.

- Sue Curll

Crockpot Zuppa Toscana (copy cat Olive Garden)

- 1 lb. ground hot Italian sausage*
- 1 Tbsp. minced garlic
- 1 yellow onion, chopped
- 4 russet potatoes, diced (My niece cuts hers into very thin slices like Olive Garden. I am fine with diced.)
- 1 pinch salt to taste
- 1 pinch black pepper to taste
- 4 c. chicken broth (I usually just add bouillon to water)
- 1 bunch kale (I usually buy the big bag of kale which is good for a double recipe. Remove the large stems and any spoiled pieces. If you find those in there, rinse your kale. Tear kale into bite sized pieces.)
- $\frac{3}{4}$ c. whipping cream (I usually buy the 16 oz. size and add all of it to my double recipe.)
- $\frac{1}{4}$ c. shredded Parmesan cheese for topping (I find this messy and leave it out!)

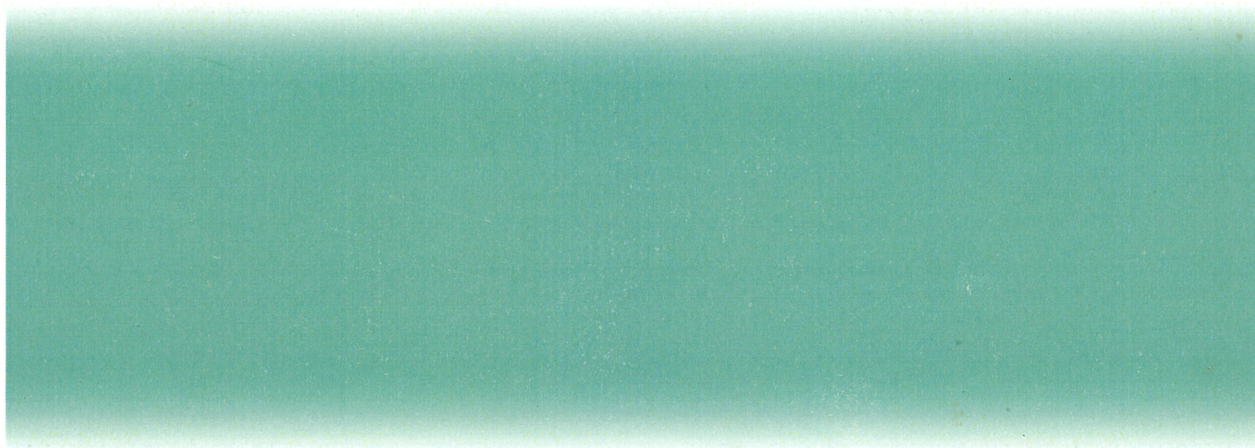
In large skillet over medium-high heat, brown and crumble Italian sausage, about 5-8 minutes. (I usually do in two batches when I double the recipe.) Add onion and garlic, and cook for an additional 2- minutes to translucence. (I sometimes add it directly to the Crockpot without using the frying pan step.) Drain grease from sausage mixture.

In a 6 quart Crockpot (or bigger for a double recipe), add cooked sausage, veggies and diced (or sliced) potatoes. Season with salt and pepper to taste. Pour chicken broth on top. There should be enough broth to cover the tops of the potatoes. If there isn't, add up to 2 cups of water so potatoes are covered. Gently stir ingredients, cover Crockpot and cook on LOW 5-6 hours, or on HIGH 3-4 hours.

Remove lid from Crockpot, and add kale and heavy cream. Stir to combine. Cover Crockpot and cook on HIGH for another 30 minutes (doesn't hurt to cook a little longer). Serve immediately. May use shredded Parmesan cheese as a garnish.

*I have found some people find this too spicy, so I double the recipe and add 1 lb ground mild Italian sausage. Everyone seems to like this mixture. I usually have to cut the casing of the sausages to get at the ground meat.

- Carole Swan



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