



# RECIPES *from the* FLOCK

United Methodist Women  
2000

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# RECIPES FROM THE FLOCK

A Collection of Recipes by  
UMW of Coweta  
Sycamore and Avenue D  
Coweta, OK 74429

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First United Methodist Church  
West Sycamore at Avenue B  
Coweta, Oklahoma 74429  
(918) 486-5544

## DEDICATION

This book is dedicated to the Christian love and fellowship existing at the First United Methodist Church. May we always nurture ourselves and others on the love of Christ.

December 2000





# THANK YOU

United Methodist women are known as great cooks, good friends and neighbors. We appreciate all women who made this book a success.

The compilers were:

Marie Manning, Co-Chairman  
Janis Moran, Co-Chairman  
Hilda Jean Moran  
Doshie L. Chandler





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# Appetizers & Beverages



Jack and Jill  
went up  
the hill  
to fetch a pail  
of water.  
Jack fell down  
and broke  
his crown  
and Jill came  
tumbling  
after.

©1993

## Helpful Hints

- You won't need sugar with your tea if you drink jasmine tea or any of the lighter-bodied varieties, like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.
- Calorie-free club soda adds sparkle to iced fruit juices, makes them go further and reduces calories per portion.
- For tea flavoring, dissolve old-fashioned lemon drops or hard mint candy in your tea. They melt quickly and keep the tea brisk!
- Most diets call for 8 ounces of milk and 4 ounces of fruit juice. Check your glassware. Having the exact size glass ensures the correct serving amount.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.
- Always chill juices or sodas before adding to beverage recipes.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. Not only is this more decorative, but it also inhibits melting and diluting.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- One lemon yields about  $\frac{1}{4}$  cup juice; one orange yields about  $\frac{1}{3}$  cup juice. This is helpful in making fresh orange juice or lemonade!
- Never boil coffee; it brings out the acid and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use COLD water for electric drip coffee makers. Use 1 to 2 tablespoons ground coffee for each cup of water.
- Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.
- Cheeses should be served at room temperature, approximately 70°.

# Appetizers & Beverages

## CHEESEBALL

*Gail Weese*

- |                     |                         |
|---------------------|-------------------------|
| 8 oz. cream cheese  | 1/2 tsp. garlic powder  |
| 1 pkg. shredded ham | 3 green onions, chopped |

Mix thoroughly and refrigerate overnight. Serve on crackers.

## SPINACH SPREAD

*Hilda Jean Moran*

- |                                    |                     |
|------------------------------------|---------------------|
| 1 pkg. chopped spinach,<br>drained | 1 c. mayonnaise     |
| 1 pkg. chopped cheddar cheese      | 1 chopped red onion |
|                                    | Water chestnuts     |

Combine all ingredients and spread on crackers or chips.

## SLUSHY PUNCH

*Barabra Carey*

- |                              |                           |
|------------------------------|---------------------------|
| 6 c. boiling water           | 1 sm. frozen lemonade     |
| 2 c. sugar                   | 1 lg. can pineapple juice |
| 3 sm. pkgs. Jello (any kind) |                           |

Mix all together. Add 2 gallons cold water and freeze. To serve, partially thaw and add 2 quarts of ginger ale.

## PUNCH

*Carolyn Osburn*

- |                               |                      |
|-------------------------------|----------------------|
| 4 c. cranberry juice cocktail | 1 c. (or less) sugar |
| 4 c. pineapple juice          | 2 qt. Sprite         |

Mix all together. Makes 16 (32 1/2-cup) servings. Use nonmetal bowl. All liquids should be cold.

## CRUNCH CORN DIP

*Samantha Miller*

- |  |                                      |
|--|--------------------------------------|
| 2 env. Hidden Valley Ranch mix                 | 1 sm. can green chillies,<br>chopped |
| 2 block Philadelphia cream<br>cheese, softened | 1 (16 oz.) whole kernel corn         |
| 1 red pepper, chopped                          | 1 sm. can olives, chopped            |
| 1 green bell pepper, chopped                   |                                      |

Mix ingredients together; chill. Serve with tortilla chips.

### BEAN & CORN SALSA

*Terence & Angela Golla*

- 1 can black beans with jalapeño, drained
- 1 can diced Ro-Tel tomatoes, drained
- 1 can yellow & white corn mix, drained
- 1 bunch green onions, chopped
- 2 c. grated Monterey Jack or sharp cheddar cheese

All ingredients except cheese can be mixed together ahead of time. Add cheese before serving. Serve with tortilla chips.

### ARTICHOKE DIP

*Sherry Deetz*

- 2 sm. jars marinated artichoke hearts
- 2 or more garlic cloves, minced
- 3/4 c. mayonnaise
- 2 eggs, beaten
- 1 1/2 c. REAL Parmesan cheese (do not use the canned, powdered Parmesan)

Drain and mince the artichoke hearts. Add garlic, mayonnaise, beaten eggs and grated cheese. Spread into glass pie pan or similar-size baking dish and bake at 350° for 35 minutes or until golden brown. Serve warm with Wheat Thins or club crackers.

### ORANGE JULIUS

*Carolyn Osburn*

- 3/4 c. orange juice
- 1 c. water
- 1 c. milk
- 1 tsp. vanilla
- 1/2 c. sugar
- 1 ice cube

Mix all in blender. Makes two drinks.

### ORANGE JULIUS

*Kelly Huddleston*

- 1/2 (6-oz.) can frozen orange juice, thawed
- 3/4 c. water
- 3/4 c. milk
- 1/4 c. sugar
- 1/2 tsp. vanilla
- 6 ice cubes

Blend in blender until smooth.

### CREAMY COLADA PUNCH

*Carolyn Osburn*

- 8.5-oz. can cream of coconut
- 3 c. pineapple juice, chilled
- 1 1/2 c. ginger ale, chilled

Mix all together. Makes 10 (1/2-cup) servings. For more, just double. Use nonmetal bowl.

## COOKIE DIP

*Helen Beckham*

8-oz. can crushed pineapple in juice (do not drain)  
1 (3½-oz.) box coconut

¾ c. milk  
½ c. sour cream

In food processor or blender, combine all ingredients. Cover and blend for 30 seconds. Refrigerate overnight to blend flavors. Serve with small cookies.

## BITS 'O BRICKLE DIP

*Helen Beckham*

1 (8 oz.) cream cheese  
⅓ c. sugar  
⅓ c. brown sugar

1 tsp. vanilla  
1 pkg. Bits 'O Brickle (orange wrapper - Heath bar)

Mix all ingredients well; chill overnight. Serve with sliced apples.

## ZIPPY MUSHROOM APPETIZER

*Helen Taylor*

⅔ c. tarragon vinegar  
½ c. salad oil  
1 med. clove garlic, minced  
½ tsp. sugar  
1½ tsp. salt  
Dash fresh ground pepper

2 T. water  
Dash Tabasco sauce  
1 med. onion, sliced & separated  
2 pt. fresh mushrooms

Combine first 8 ingredients. Add onions (separated into rings), and mushrooms. Cover and refrigerate 8 hours, stirring several times. Drain and serve as appetizer.

## CHEESE DIP

*Kelly Huddleston*

1 lb. ground round hamburger meat  
1 can refried beans

2 cans Hunt's tomato special sauce  
1 lg. pkg. Velveeta cheese

Brown hamburger meat and drain. Mix special sauce in blender until smooth. Cut Velveeta in cubes. Put everything in crockpot. Heat until melted and smooth.

**DEVILED HAM ROLL-UPS***Freda Krumsiek*

1 pkg. flour tortillas  
 1/3 c. mayonnaise  
 4 oz. deviled ham

2 pkgs. cream cheese  
 1/2 c. green onion, chopped  
 1/4 c. green olives, chopped

Mix cream cheese, mayonnaise, onion, ham and chopped green olives until well-mixed. Spread on tortillas and roll up. Wrap in waxed paper and chill. Slice and serve.

**HOT CHOCOLATE***Carolyn Osburn*

8 qt. instant milk  
 1 (16-oz.) jar Coffee-mate

1 (2-lb.) can Nestle Quik  
 1 (2-lb.) box powdered sugar

Mix together well in large container. I use vegetable crisper from refrigerator. Put 1/4 cup in mug then add boiling water.

**HOT CHEESE DIP***Pearl Rawson*

1 T. butter or margarine  
 2 T. minced onion  
 1 tsp. mayonnaise  
 1/2 c. tomato juice

2 c. shredded American cheese  
 2 cans deviled ham  
 Dash Tabasco

Sauté on low heat onion in butter until transparent. Add remaining ingredients and stir until cheese is melted. Serve warm in small crockpot. Serve with vegetables sticks, bread sticks or crackers. Add more tomato juice if it becomes too thick. Makes 2 cups.

**Recipe Favorites**

# Soups, Salads & Vegetables



Mary, Mary quite contrary,  
How does your garden grow?  
With silver bells  
And cockle shells  
And pretty maids all in a row.

©1993

## Helpful Hints

- Fresh lemon juice will remove onion scent from hands
- To save money, pour all leftover vegetables and water in which they are cooked into a freezer container. When full, add tomato juice and seasoning to create a "free" soup.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc ), will make them easier to digest.
- When cooking vegetables that grow above ground, the rule of thumb is to boil them without a cover
- A lump of sugar added to water when cooking greens helps vegetables retain their fresh color.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- To quickly bake potatoes, place them in boiling water for 10 to 15 minutes. Pierce their skins with a fork and bake in a preheated oven.
- To cut down on odors when cooking cabbage, cauliflower, etc.. , add a little vinegar to the cooking water.
- To avoid tears when cutting onions, try cutting them under cold running water or briefly placing them in the freezer before cutting.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed
- To avoid toughened beans or corn, add salt midway through cooking
- For an easy no-mess side dish, try grilling your vegetables along with your meat.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions or slightly crushed seasoned croutons.

# Soups, Salads & Vegetables

## HAM-LIMA SALAD

Hallie Coker

- |                                       |                                    |
|---------------------------------------|------------------------------------|
| 2 c. cubed, cooked ham                | $\frac{3}{4}$ c. mayonnaise        |
| 2 c. drained, cooked green lima beans | 3 med.-size sweet pickles, chopped |
| 1 c. coarsely chopped celery          | $\frac{1}{2}$ tsp. curry powder    |
| 1 T. minced onions                    | Salt & pepper to taste             |
| 4 hard-cooked eggs, chopped           |                                    |

Combine ham with vegetables and eggs. Blend seasoning into mayonnaise; add to ham mixture and toss.

## COTTAGE CHEESE SALAD

Hallie Coker

- |  |                              |
|--|------------------------------|
| 1 c. cream-style cottage cheese          | 1 c. whipping cream, whipped |
| 1 sm. can crushed pineapple              | (or 2 c. Cool Whip)          |
| $\frac{1}{2}$ c. chopped celery          | 2 pkgs. lemon Jello          |
| 1 T. mayonnaise                          | 4 c. hot water               |
| $\frac{1}{2}$ c. chopped, stuffed olives |                              |

Dissolve and let cool like syrup. Combine. Fold in the cooled, thickened Jello; chill and serve. Serves 10.

## BURPLESS CUCUMBER SALAD

Bernice Collins

- 2 c. cucumbers, peeled & sliced

### Dressing:

- |                        |   |
|------------------------|---|
| $\frac{1}{2}$ c. sugar | $\frac{1}{2}$ c. white vinegar          |
| $\frac{1}{2}$ c. water | $\frac{1}{2}$ c. dried onion (optional) |

Place cucumbers in bowl and sprinkle with salt, stirring with a fork to distribute the salt. Cover and place in refrigerator overnight. **Dressing:** Combine sugar, water and vinegar in a saucepan and bring to a boil. While mixture is heating, rinse cucumbers well in cold water and drain. Stir in onions if desired. Pour the hot dressing over the mixture; stir; set aside to cool. When cool, add salt and pepper to taste

**TUNA SALAD***Lucille Trower*

2 T. gelatin  
 ¼ c. cold water  
 1 can tomato soup  
 ½ c. water  
 1 T. lemon juice  
 2 (3-oz.) pkgs. Philadelphia  
 cream cheese

1 T. grated onion  
 ½ c. chopped celery  
 ½ c. chopped green peppers  
 ½ c. sliced, stuffed olives  
 1 can tuna  
 1 c. mayonnaise

Soak gelatin in ¼ cup cold water. Heat tomato soup with ½ cup water. Dissolve gelatin in soup mixture; add lemon juice; cool. Add Philadelphia cream cheese and beat until foamy. Add onion, celery, green pepper, olives, tuna and mayonnaise. Put in flat Pyrex pan and let set until congealed.

**VEGETABLE-BURGER SOUP***Carolyn Osburn*

½-to 1-lb. ground beef  
 1 (16 oz.) stewed tomatoes  
 ¼ c. ketchup  
 2 c. water

2 c. frozen mixed vegetables  
 ¼ c. onion soup mix  
 1 tsp. sugar  
 Salt & pepper

In 3-quart pan, brown beef; drain. Add rest of ingredients. Cover and simmer 30 minutes.

**SUMMER SQUASH SALAD***Carolyn Osburn*

2 sm. yellow squash, diced  
 2 sm. zucchini, diced  
 1 sm. sweet red pepper, diced  
 ⅓ c. onion, diced  
 3 T. oil  
 2 T. vinegar  
 1 T. mayonnaise

1½ tsp. sugar  
 ½ tsp. dill weed  
 ½ tsp. garlic powder  
 ¼ tsp. celery seed  
 ¼ tsp. salt  
 ¼ tsp. pepper

Combine diced vegetables. Mix together in separate bowl the rest of ingredients. Pour over vegetables; chill.

**BROWN BEAN SOUP***Carolyn Osburn*

2 T. oil  
 1 c. onion  
 ½ bell pepper  
 2 cloves garlic

1 (16 oz.) tomatoes  
 3 c. cooked beans with ham or  
 bacon  
 Salt & pepper

Sauté in oil, onion, garlic and bell pepper. Add tomatoes and beans (I use leftovers). Mash most of beans with potato masher in pot; simmer 15 minutes. Check for salt and pepper.

**CORNBREAD SALAD***Carolyn Osburn*

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| <b>1 pkg. cornbread mix</b>           | <b>½ tsp. mustard</b>             |
| <b>½ bell pepper, chopped</b>         | <b>½ tsp. sugar</b>               |
| <b>2 green or red onions, chopped</b> | <b>1 tomato, chopped</b>          |
| <b>½ c. mayonnaise</b>                | <b>Salt &amp; pepper to taste</b> |

Prepare cornbread according to package; cool and cube. In large bowl, put cubes, bell pepper, onion and tomato. Combine mayonnaise, mustard, sugar, salt and pepper. Pour over cornbread; mix gently and chill.

**VERY SPECIAL BEANS***Carolyn Osburn*

- |                           |   |
|---------------------------|---|
| <b>½ lb. ground round</b> | <b>¼ c. ketchup</b>                     |
| <b>½ lb. bacon, diced</b> | <b>2 T. mustard</b>                     |
| <b>1 med. onion</b>       | <b>½ tsp. chili powder</b>              |
| <b>½ bell pepper</b>      | <b>1 (16 oz.) kidney beans, drained</b> |
| <b>½ c. white sugar</b>   | <b>1 (16 oz.) butter beans</b>          |
| <b>½ c. brown sugar</b>   | <b>2 (16 oz.) pork &amp; beans</b>      |
| <b>¼ c. BBQ sauce</b>     |   |

Brown hamburger, bacon, onion and bell pepper; drain. Add sugars, BBQ sauce, ketchup, mustard, chili powder; mix together. Add beans. Bake 1 hour at 350°. Leave out meats for vegetarian dish.

**CANDIED SWEET POTATOES***Carolyn Osburn*

- |                                |                    |
|--------------------------------|--------------------|
| <b>6 med. sweet potatoes</b>   | <b>¼ c. butter</b> |
| <b>1 c. packed brown sugar</b> | <b>¼ c. water</b>  |
| <b>1 tsp. salt</b>             |                    |

Parboil potatoes 15 minutes; peel, cut in half lengthwise. Place in 9 x 13-inch buttered cake pan. Combine sugar, salt, butter and water; boil 3 minutes. Pour over potatoes. Bake at 350° for 1 hour. Baste occasionally.

**BROCCOLI TOSS***Terence & Angela Colla*

- |   |  |
|---|--|
| <b>6 c. raw broccoli florets</b>                    | <b>1 c. low fat shredded, sharp cheddar cheese</b> |
| <b>1 sm. red onion, finely sliced</b>               | <b>1 c. light Miracle Whip</b>                     |
| <b>⅓ c. dry roasted sunflower seeds</b>             | <b>1 c. low fat milk</b>                           |
| <b>½ lb. turkey bacon, sliced &amp; fried crisp</b> | <b>¼ c. sugar</b>                                  |

Mix first 5 ingredients. Mix Miracle Whip, milk and sugar to make dressing. Pour dressing over broccoli mixture. Stir well.

**ANGEL WHIP SALAD***Clara Beckham*

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 1 pkg. lemon Jello              | $\frac{3}{4}$ c. chopped nuts    |
| 1 (2-lb.) can crushed pineapple | $\frac{3}{4}$ c. chopped celery  |
| 1 lg. Philadelphia cream cheese | $\frac{1}{2}$ pt. whipping cream |
| 1 sm. can pimento               |                                  |

Mix Jello and pineapple juice; heat and let cool. Drain pimento and mash with cream cheese. Add Jello, nuts and celery. Put in refrigerator while whipping cream. Fold in cream and chill.

**SHOE PEG SALAD***Charlotte Toler*

- |                            |                                    |
|----------------------------|------------------------------------|
| $\frac{1}{2}$ c. vinegar   | 1 can cut, green beans,<br>chopped |
| $\frac{1}{4}$ c. salad oil | 1 med. red onion, chopped          |
| $\frac{3}{4}$ c. sugar     | 1 c. celery, finely chopped        |
| 1 can shoe peg corn        | 1 green pepper, chopped            |
| 1 can corn                 | 1 pimento, chopped                 |
| 1 can peas                 |                                    |

Heat vinegar, oil and sugar until sugar is dissolved. Drain vegetables well. Pour dressing over vegetables; mix well. Chill overnight. Serves 10-12.

**CABBAGE & NUT SALAD***Eva Davidson***Salad:**

- |                                    |                                       |
|------------------------------------|---------------------------------------|
| 2 pkgs. grated green cabbage       | 1 stick melted margarine or<br>butter |
| 1 pkg. grated red cabbage          | 2 pkgs. broken ramen noodles          |
| Fresh spinach leaves               | $\frac{1}{2}$ c. chopped pecans       |
| 2 bunches chopped, green<br>onions | $\frac{3}{4}$ c. sunflower kernels    |

**Dressing:**

- |                    |                          |
|--------------------|--------------------------|
| 1 c. vegetable oil | $\frac{1}{2}$ c. vinegar |
| 1 c. sugar         | 3 T. soy sauce           |

Toss together green cabbage, red cabbage, spinach and green onions. Sauté noodles, pecans and sunflower seeds in butter until a light brown; set aside to cool. When cool, toss with cabbage mixture. **Dressing:** Mix all ingredients together and heat to dissolve sugar; cool. Pour over cabbage mixture in large bowl; mix well and chill before servings.

**POKE GREENS***Mary Ann Gritts*

1 gal. poke leaves (3-4 inches long)

Wash thoroughly! Fill large pot with greens; cover with water. Boil 2 minutes; drain. Add fresh water; boil until tender; drain. Add ¼ cup bacon grease and salt. Serve with cornbread or Indian-fry bread.

**TORTELLINI***Pat Holder*

Cook:

1 lg. onion, chopped	1 tsp. basil
2 cloves garlic, minced	1 green pepper, chopped
1 T. olive oil	

Add:

3 cans beef broth	7 oz. dried cheese-filled tortellini
1 can tomatoes, diced	

Heat. Add Parmesan cheese before serving.

**TUNA SPAGHETTI SALAD***Gail Stunkard*

3 cans tuna, drained	1 (8 oz.) spaghetti
1 med. onion, chopped	Miracle Whip
Pickles, chopped	Salt to taste
1 can Le Sueur peas, drained	

Cook spaghetti as directed; drain and rinse with cold water. Mix first 5 ingredients together. Add Miracle Whip to coat ingredients. Add salt to taste.

**SPLIT PEA SOUP***Carolyn Osburn*

1 T. oil	Ham or bacon
½ onion, chopped	4 c. broth or water
1 clove garlic, chopped	Salt
½ lb. split peas	

Sauté onion and garlic until light brown. Add peas and water, simmer 1½ hours. Add ham or bacon; simmer 30 minutes more. Salt to taste. Eat as is or blend in blender for smooth. Leave out meat for vegetarian.

**ORANGE JELLO SALAD***Elaine Johnson*

Dissolve 1 large orange Jello in 2 cups hot water. Add juice from 1 medium fresh orange to Jello; let set up.

**2 sm. cans mandarin oranges, drained**      **1 (7-oz.) can crushed pineapple, undrained**

**Topping:**

**1 instant lemon pudding, mixed to direction**

**Add:** One (8 ounce) Cool Whip; pour over Jello.

**HOT CHICKEN SALAD***Clara Beckham*

**4 c. cooked chicken (cut up)**      **½ tsp. pepper**  
**1 c. chopped celery**      **2 T. lemon juice**  
**1 c. Miracle Whip**      **½ c. shredded cheese**  
**1 T. minced onion**      **½ c. sliced almonds**  
**½ tsp. salt**      **Crushed potato chips**

Put all together except for ½ of the cheese. Put rest of cheese and crushed potato chips on top. Bake at 450° until bubbly.

**COUNTRY POTATOES***Doshie Loyd Chandler*

**6 med. potatoes**      **1½ c. grated cheddar cheese**  
**½ c. butter**      **¾ c. chopped green onion tops**  
**1 c. sour cream**      **Salt & pepper to taste**

Cook peeled potatoes in salted water; drain. Mash, leaving lumpy. Add butter, sour cream, onion and salt; add 1 cup grated cheese; mix. Pour into 2-quart buttered casserole; top with ½ cup grated cheese. Bake at 325° for 30 minutes, covered. Sprinkle with bacon bits before servings.

**MARSHMALLOW SALAD***Elaine Johnson***Mix:**

**1 lb. mini marshmallows**      **1 sm. can crushed pineapple**

Mix and add to marshmallows:

**¼ c. mayonnaise**  
**1 sm. pkg. Philadelphia cream cheese**

Add to marshmallow mixture:

**1 pt. whipping cream, whipped**

Allow to stand overnight.

**MUSHROOM SALAD***Nancy Wilson  
(via Helen Taylor)*

1 lb. chopped mushrooms  
 ¾ c. shredded cheese (Swiss,  
 Romano or provolone)  
 1 bunch green onion, chopped  
 (include 1-inch stems)

1 c. salad oil  
 ¼ c. red wine vinegar  
 2 T. Cavendar's Greek  
 seasoning

Combine and toss mushrooms, cheese and onions. Mix salad oil, vinegar and salt. Put on vegetables and toss at the last minute.

**EASY CHEESE POTATOES***Dru Martin*

1 (2-lb.) pkg. frozen hash  
 browns  
 1 (16 oz.) sour cream  
 2 c. shredded colby cheese  
 1 c. shredded Monterey Jack  
 cheese

½ c. chopped onion  
 ½ c. chopped green pepper  
 1 (2-oz.) jar sliced pimentos,  
 drained  
 1 T. instant chicken bouillon

Preheat oven to 350°. Combine all ingredients except ½ cup colby cheese. Turn into buttered 9 x 13-inch baking dish. Bake 55 minutes (until potatoes are tender); top with remaining cheese. Bake 3-5 minutes until cheese melts. Let stand 5 minutes.

**24 HOUR COLESLAW***Ruth Welker*

1 lg. head cabbage  
 1 lg. onion  
 1 green pepper  
 1 c. sugar

½ c. oil  
 ½ c. vinegar  
 1 tsp. salt  
 1 tsp. celery seed

Soak chopped cabbage in ice water ½ hour; drain well. Add onion and green pepper. Mix dressing well; pour over cabbage. Let set in refrigerator overnight. Keeps several days.

**BLACK-EYED PEAS  
SALAD***Ruth Welker*

1 (10-oz.) pkg. frozen peas  
 3 T. vinegar (cider)  
 2 T. lime juice  
 2 tsp. grated lime zest  
 1 tsp. sugar  
 1 tsp. salt  
 ½ tsp. black pepper  
 ¼ c. oil

2 red and/or green peppers,  
 chopped  
 1 pt. cherry tomatoes, halved  
 3 ears fresh corn cut from cob,  
 approx. 1½ c. kernels  
 2 stalks celery, chopped  
 6 scallions, chopped  
 2 T. fresh cilantro, chopped

Cook peas; drain. Rinse peas with cold water until cool, about 30 seconds. In a large bowl, whisk together vinegar until mixture thickens. Stir

(continued)

in peppers, tomatoes, corn, celery, scallions and cilantro. Stir in peas until well-combined. Refrigerate overnight.

## RANCH MINESTRONE SOUP

*Barbara Carey Pawhuska*

1½ lbs. ground beef                      1 med. onion, chopped

Brown meat and onion together. Add:

3 cans Ranch beans                      1 can Ro-Tel tomatoes  
3 cans minestrone soup

Simmer together for about 30 minutes.

## CLASSIC BAKED BEANS

*Stephanie Tedwell*

2 lg. cans pork & beans, drained      1 sm. onion, diced  
1 tsp. liquid smoke                      ¼ c. brown sugar  
1½ T. mustard

Mix all ingredients in 9 x 13-inch pan. Bake at 350° for approximately 35 minutes.

## HOT & SOUR SOUP WITH SHRIMP

*Bob Rea*

1 lb. shrimp                                  1 chopped, dried mushroom  
6 oz. sliced onion                      1 T. crushed red pepper  
1 med. sliced tomatoes              1 T. lime juice  
1 tsp. powdered ginger              1 qt. water  
1 oz. chopped green onion

Boil water. Add all ingredients except lime juice and chopped green onions. Bring water back to boil; stop cooking, stir in lime juice. Garnish each serving with green onions or use fresh chopped parsley instead.

## SQUASH CASSEROLE

*Doshie Loyd Chandler*

1½ lbs. squash (approx. 5 c.),      ¼ c. milk  
any summer kind                      2 T. butter  
1 med. onion                              1 T. sugar  
1 c. grated cheese                      ½ c. crushed cornflakes

Grease 1½ quarts casserole dish. In salted water, cook squash and onion until tender; drain. Add remaining ingredients except ¼ cup of the cheese and the ½ cup crushed cornflakes. Put squash in the buttered dish. Top with the cheese and cornflakes mixed together. Bake at 350° for 25 minutes.

## TEXAS JUMBO RICE

*Karen Thompson*

- |                         |                              |
|-------------------------|------------------------------|
| 4 slices bacon          | 1 (16-oz.) can corn, drained |
| 1 lg. onion, minced     | 2 tsp. salt                  |
| 6 med. tomatoes, cut up | 1/4 tsp. pepper              |
| 1 green pepper, chopped | 1/2 tsp. chili powder        |
| 1 c. okra, sliced       | 1/2 c. long-grain rice       |

Cook bacon until crisp in large skillet. Remove from pan; drain. In 3 tablespoons of bacon fat in skillet, sauté onion until tender. Add remaining ingredients. Cover and simmer 20 minutes or until rice is tender. Place in serving dish and crumble bacon on top. Serves 6.

## SPINACH SALAD

*Linda Nelms*

- |                             |                                |
|-----------------------------|--------------------------------|
| 1 lb. fresh spinach         | 1/2 purple onion, cut in rings |
| 1 head bib (butter) lettuce | 1/2 c. sliced almonds          |
| 1 can mandarin oranges      |                                |

### Dressing:

- |                    |                      |
|--------------------|----------------------|
| 1 tsp. paprika     | 1 c. oil             |
| 1 tsp. dry mustard | 1/2 c. sugar         |
| 1 tsp. salt        | 1/2 c. white vinegar |

Shake and chill.

Sauté almonds in 2 teaspoons butter. Combine lettuce, spinach, drained mandarin oranges and sliced onion. Add almonds; refrigerate. Add dressing just before serving.

## CRANBERRY SALAD

*Margaret McDermitt*

- |                          |            |
|--------------------------|------------|
| 1 lb. ground cranberries | 1 c. sugar |
|--------------------------|------------|

Let stand 2-3 hours.

- |                                 |                            |
|---------------------------------|----------------------------|
| 3/4 lb. marshmallows            | 1 c. nut, coarsely chopped |
| 8 1/2-oz. can crushed pineapple | 1 sm. pkg. Cool Whip       |

Mix together marshmallows, pineapple and nuts; stir into cranberries. Fold into Cool Whip and place in refrigerator until ready to serve.

## CABBAGE SALAD

*Hilda Jean Moran*

- |                                 |  |
|---------------------------------|--|
| 1/2 head cabbage, chopped       | 2 oz. toasted sesame seeds   |
| 1/2 c. canola oil               | 1 pkg. ramen noodles & seasoning (crush in pkg. to break up noodles) |
| 3 T. vinegar                    |  |
| 3 T. sugar                      |  |
| 3 oz. toasted, slivered almonds |  |

Mix together all ingredients except noodles. Set aside for 30 minutes or so. When ready to serve, add broken noodles. (This keeps well in refrigerator though not as crunchy as when first prepared.)

**GRILLED ASPARAGUS***Tammy Ellis*

Asparagus  
Olive oil  
Salt

Pepper  
Balsamic vinegar

After grilling 3 to 5 minutes, pour on balsamic vinegar.

**COMPANY FRUIT SALAD***Marie Hodges*

4 med. golden, delicious apples,  
diced

2 c. seedless red grapes, halved  
1 (20-oz.) can pineapple tidbits,  
drained

4 red delicious apples, diced

2 c. seedless green grapes,  
halved

1 can mandarin oranges,  
drained

**Dressing:**

1 (3-oz.) pkg. cream cheese,  
softened

1/2 c. sugar

1/2 c. sour cream

1/2 c. mayonnaise

Combine all the fruit in a large mixing bowl. Beat dressing ingredients until smooth. Pour over fruit and toss gently to coat. Yield: 16-20 servings.

**RAMEN NOODLE SALAD***Barbara Dodson*

1 lb. coleslaw broccoli mix

2 pkgs. ramen chicken-flavored  
noodles

1 c. shredded carrots

1 c. sunflower seeds

**Oil dressing:**

3/4 c. oil

1/2 c. sugar

1/3 c. vinegar

2 flavor pkgs. from noodles

Mix all top ingredients together in large plastic covered bowl. Break up noodles only. One hour before serving pour oil mixture over coleslaw mixture. This is fast and good to take to church dinners.

**FESTIVE FRUIT SALAD***Judy Moran*

- 1 c. strawberries (fresh or frozen)
- 1 c. pineapple (fresh or frozen)
- 1 c. peaches (fresh or frozen)
- 3 bananas

- 1 can fruit cocktail
- 1 c. grapes
- 1 c. cherries (optional)
- Blueberries (optional)

**Sauce:**

- 1 sm. pkg. Cool Whip
- 1 sm. pkg. instant vanilla pudding

- 1¾ c. milk
- ¼ c. orange juice

Mix fruit as you would for a regular fruit salad in large clear glass bowl; set aside. Mix pudding according to package directions except use 1¾ cups milk and ¼ cup orange juice instead of the usual 2 cups milk. After pudding is mixed well, fold in Cool Whip. Pour over fruit. **Do Not Mix.** Garnish with berries. Serves 12-15 people.

**HOBO BEANS***Theda Walling*

- 1 lb. pinto beans
- 1 lb. pork sausage
- 1 (14.5-oz.) can tomatoes

- 1 lg. onion
- 1 T. sugar
- 1 tsp. chili powder (optional)

Wash beans in hot water. Cover with water; add sausage and onion; let cook for 8 hours. Taste, then salt if needed. About 1 hour before done, add tomatoes and chili powder. Do not soak your beans before cooking.

**ASPARAGUS PIE***Bridget Cunningham*

- 1½ c. cut, fresh asparagus
- 1 c. grated cheddar cheese
- 1 tsp. lemon juice
- ½ c. mayonnaise

- 1 (8-inch) pie crust, unbaked
- Slivered or sliced almonds, toasted

Mix together asparagus, cheese, lemon juice and mayonnaise. Pat into unbaked pie shell; sprinkle with toasted almonds. Bake at 350° for 40 minutes.

## MOM'S POTATO CUBES

*Bridget Cunningham*

- 4-5 med. potatoes (peeled or not), cubed
- ¼ c. vegetable or olive oil (you can use less!)
- ½ tsp. black pepper

- 1-2 T. Italian seasoning (oregano, basil, parsley, etc.)
- 1 tsp. onion
- 1 tsp. garlic powder (not salted)
- 1 tsp. salt

Toss potatoes in bowl with all ingredients. Spread onto cookie sheet in one layer. Bake at 350° for 30 minutes; stir at 15 minutes.

**Variations:** Combine any seasoning or prepared spices to equal about 1-2 tablespoons instead of above seasoning. **Suggestion:** Use 1 tablespoon Cavender's Greek seasoning and oil.

## VEG-ALL CHEESY CHOWDER

*Sue Coker*

- ¼ c. butter
- 1 med. onion, chopped
- ⅓ c. flour
- 2 c. milk
- 1 (10¾-oz.) can chicken broth

- 8 oz. pasteurized processed cheese spread, cubed
- ¼ tsp. hot pepper sauce
- ¼ tsp. pepper
- 1 (16 oz.) Veg-All lite, drained

Melt butter in large pan. Add onion; cook until tender. Add flour; whisk. Cook 1 minute on low heat, stirring. Add milk and chicken broth; cook on medium heat, stirring until thickened. Add cheese and seasonings, stirring until cheese has melted. Add Veg-All. Reduce heat and cook until heated. (Do not boil.)

## TORTILLA SOUP

*Brenda Nickles*

- 4 c. chicken broth (2 (14-oz.) cans)
- 1-2 zucchini
- ½ c. chopped onion
- 16-oz. can stewed tomatoes, undrained
- 15 oz. tomato sauce

- 1 clove garlic, minced
- 12-oz. can whole kernel corn, undrained
- 1 tsp. cumin
- ½ tsp. pepper
- Tortilla chips & Monterey Jack cheese

Sauté onion in 1 tablespoons butter. Add remaining ingredients except chips and cheese. Bring to a boil and simmer 20 minutes. Crush chips in bottom of bowl and pour soup over. Top with cheese.

**B S SOUP***Jeannie West*

- |                                     |                                      |
|-------------------------------------|--------------------------------------|
| <b>2 lbs. chicken breasts</b>       | <b>3 cans cream of mushroom soup</b> |
| <b>1 (16 oz.) chicken broth</b>     | <b>1 (8 oz.) Velveeta cheese</b>     |
| <b>1 bunch green onion, chopped</b> | <b>1 can chopped Ro-Tel</b>          |
| <b>1 can cream-style corn</b>       |                                      |
| <b>1 (16-oz.) pkg. frozen corn</b>  |                                      |

Cook chopped chicken breast in the broth 30-45 minutes. Remove chicken. Add onions and corn to the broth mixture; cook until mixed. Add soup, cheese and Ro-Tel; cook until cheese is melted. Add chicken. Simmer for a short time.

**LAYERED GREEN SALAD***Cathy Breece*

- |  |  |
|--|--|
| <b>1 bunch fresh spinach</b>           | <b>6 boiled eggs, sliced</b>             |
| <b>½ head lettuce</b>                  | <b>½ head cauliflower, chopped</b>       |
| <b>3 bunches green onions, chopped</b> | <b>1 lb. bacon, fried &amp; crumbled</b> |
|  | <b>1 pkg. frozen peas</b>                |

**Dressing:**

- |                        |                                     |
|------------------------|-------------------------------------|
| <b>1 c. mayonnaise</b> | <b>2 c. shredded cheddar cheese</b> |
| <b>1 c. sour cream</b> |                                     |

Place the above salad ingredients in order from bottom of bowl to top. Mix dressing, spread over top of frozen peas. Top with 2 cups shredded cheddar cheese. Cover with clear plastic and refrigerate overnight. Toss and serve.

**TACO SOUP***Carolyn Osburn*

- |                                   |  |
|-----------------------------------|--|
| <b>2 lbs. ground round</b>        | <b>1 can Ro-Tel with green chilies</b> |
| <b>1 pkg. taco seasoning</b>      | <b>1 (16 oz.) pinto beans</b>          |
| <b>1 pkg. Ranch dressing mix</b>  | <b>1 (16 oz.) kidney beans, rinsed</b> |
| <b>2 (16 oz.) stewed tomatoes</b> | <b>1 (16 oz.) jalapeño pintos</b>      |
| <b>1 (16-oz.) can corn</b>        | <b>1 med. onion, chopped</b>           |

Brown beef and onion; drain. Use large Dutch oven and add all other ingredients. Simmer for 30 minutes. Serve over tortilla chips. Top with any or all of these: cheddar cheese, olives, picante sauce, jalapeño, onion, sour cream.

**TROPICAL CHICKEN SALAD***Nancy Brown*

2 c. cooked chicken, cubed  
 1 c. celery, chopped  
 1 c. mayonnaise  
 1 tsp. curry powder  
 1 (20-oz.) can chunk pineapple, drained

2 lg. bananas (firm), sliced  
 1 (11-oz.) can mandarin oranges, drained  
 ½ c. coconut  
 ¾ c. salted peanuts or cashew halves

Place chicken and celery in large bowl. Combine mayonnaise and curry powder; add to chicken mixture and mix well. Cover and chill for at least 30 minutes before serving; add the pineapple, bananas, oranges and coconut; toss gently. Sprinkle with nuts when you serve. Yield: 4-6 servings.

**BROCCOLI SALAD***Ellen Lowrey*

4-6 crowns broccoli, cut in sm. pieces  
 ½ c. sunflower seeds, hulled

½ c. raisins  
 ½ lb. bacon, cooked crispy  
 ½ c. chopped red onion

**Dressing:**

1 c. mayonnaise  
 2 T. vinegar

⅓ c. sugar

Mix dressing ingredients well and add to salad just before serving.

**CRUNCHY ROMAINE TOSS***Dorothy S. Hanson*

1 pkg. ramen noodles (use noodles only)  
 1 c. walnuts, chopped  
 4 T. butter  
 1 bunch broccoli, chopped coarsely

1 head romaine lettuce, torn into pieces  
 4 green onions, clean & chop up  
 1 c. sweet & sour dressing

Break up noodles into small pieces. Melt butter on baking sheet. Place noodles on baking sheet and brown in oven at 350°, stirring occasionally. When lightly browned, spread on paper towels. When cool combine with romaine, broccoli and green onions in large salad bowl. Pour 1 cup dressing over all and toss to coat well.

**Sweet & sour dressing (in jar):**

1 c. vegetable oil  
 1 c. sugar  
 ¾ c. wine vinegar

3 tsp. soy sauce  
 Salt & pepper to taste

Shake all ingredients. Shake again before using. Yield: 2½ cup. Serves 8-10.

## COLORFUL VEGETABLE SALAD

Marie Hodges

- |   |                                 |
|---|---------------------------------|
| 6 c. broccoli florets                               | 1 env. Ranch salad dressing mix |
| 2 c. cherry tomatoes, halved                        | $\frac{2}{3}$ c. vegetable oil  |
| 1 lg. red onion, sliced                             | 6 c. cauliflower florets        |
| 1 (6-oz.) can pitted, ripe olives, drained & sliced | $\frac{1}{4}$ c. vinegar        |

In a large bowl, toss the broccoli, cauliflower, tomatoes, onion and olives. In a jar with tight fitting lid, combine dressing mix, oil and vinegar; shake well. Pour over salad and toss. Refrigerate for at least 3 hours. Yields 20 servings.

## BORSCHT

Helen Taylor

- |   |                             |
|---|-----------------------------|
| 1 med. onion, chopped                             | $\frac{3}{4}$ -1 lg. can V8 |
| 2 cloves garlic, chopped                          | 2 T. lemon juice            |
| 3 T. butter or olive oil                          | Sour cream                  |
| 1 lb. lean ground beef                            |                             |
| $\frac{1}{2}$ med. head red cabbage, chopped fine |                             |

Sauté onion and garlic until clear. Add ground beef; crumble and brown. Add cabbage and V8; simmer until cabbage is tender. Add lemon juice. Serve hot with dollop of sour cream (optional).

## HARVARD BEETS

Bernice Collins

- |   |                           |
|---|---------------------------|
| 2 $\frac{1}{2}$ c. beets, sliced or diced | $\frac{1}{4}$ c. vinegar  |
| $\frac{1}{3}$ c. sugar                    | $\frac{1}{4}$ beet liquid |
| 2 tsp. cornstarch                         | 1 T. butter               |

Combine sugar and cornstarch. Stir in vinegar and beet liquid. Stir over low heat until thickened. Add butter and heat through until warm enough to eat.

## CUCUMBERS IN SOUR CREAM

Marie Manning

- |                                   |                                |
|-----------------------------------|--------------------------------|
| $\frac{1}{2}$ c. thick sour cream | $\frac{1}{4}$ tsp. paprika     |
| 1 T. vinegar                      | $\frac{1}{4}$ tsp. dry mustard |
| $\frac{1}{2}$ tsp. salt           | 2 cucumbers                    |

Combine cream, vinegar and seasonings. Peel and chop cucumber. Combine cream mixture with cucumbers. Serve plain or on salad greens.

**CHINESE COLESLAW***Gail Stunkard***1 head cabbage or 2 bags pre-shredded cabbage****6 green onions, chopped****½ c. cider vinegar****½ tsp. salt****1 c. sugar****¼ tsp. pepper****1 c. liquid oil (I used the vegetable oil)****2 pkgs. chicken flavoring out of pkg. of ramen noodles****2 T. soy sauce****2 pkgs. ramen noodles, crushed****¼ c. sunflower seeds****½ c. slivered almond**

Mix vinegar, sugar, liquid oil, soy sauce, salt, pepper and chicken flavoring together the night before and store in the refrigerator. You can combine ramen noodles, almonds and sunflower seeds in a Ziploc bag the night before also. Combine cabbage, onions, noodles, slivered almond and sunflower seeds just before serving and then add the dressing (vinegar, sugar, liquid oil, etc.). If you see that the recipe is going to be too much to serve, then combine only what you think will be eaten and keep the ingredients separated: cabbage, dressing and last three items.

**PICNIC POTATOES***Jeannie Hodges***1 (2-lb.) bag frozen hash browns****1 onion, chopped****2 c. sour cream****1 stick butter or margarine, melted****2 c. shredded cheddar cheese****1 c. crushed cornflakes****1 can cream of chicken soup**

Thaw hash browns; mix first 6 ingredients together and put in greased 9 x 13-inch pan. Sprinkle cornflakes on top. Bake at 375° for 1 hour to 1 hour 15 minutes. Serve hot. Serves approximately 8-10 people.

**BOW TIE & SPINACH SOUP***Terence & Angela Golla***1 c. water****1½ c. chopped tomato or 1****4 (10½-oz.) cans low-salt chicken broth****(14-oz.) can diced tomatoes****2 c. uncooked bow tie pasta (or tortellini)****½ tsp. pepper****2 c. frozen spinach (approx. 1 c., thawed)****1 tsp. Italian seasoning****6 T. grated Parmesan cheese****2 eggs**

Bring water and broth to boil in a large saucepan. Add pasta and spinach; cover, reduce heat and simmer for 12 minutes or until pasta is tender. Stir in tomato. Combine cheese, seasoning and egg; stir well. Slowly drizzle egg mixture into simmering soup; cook 2 minutes, stirring constantly. Yields 7 (1-cup) servings.

**TAMALE SOUP***Helen Taylor*

1 med. onion, chopped  
 3 cloves crushed garlic  
 3-4 T. olive oil (butter)  
 6 c. beef bouillon  
 15½-oz. can crushed tomatoes  
 1 (15½-oz.) can (or larger) beef  
 tamales

1 (15½-oz.) can Ranch-Style  
 Beans  
 1 (15½-oz.) can northern beans  
 1 (15½-oz.) can black beans  
 1 (15½-oz.) can white beans

In 4-to 6-quart pot, sauté onions and garlic in hot oil until clear. Add 6 cups bouillon. (I use 6 cups water and add cubes or paste.) Add tomatoes, all beans and white corn. Simmer gently 20-30 minutes. Add tamales, unwrapped and cut in ½-inch slices, along with tamale sauce. Heat 10-15 minutes longer. (If you like it spicier, add 2-3 teaspoons chili powder when you add beans, etc.)

**MISS ADDIE'S CHICKEN  
SALAD***Annette Wells*

2½ c. finely-chopped chicken  
 (cooked & deboned)  
 1½ c. chopped celery  
 ¾ c. raisins  
 1 c. chopped water chestnuts  
 (drain)

½ c. Miracle Whip  
 ½ c. sour cream  
 Black pepper to taste

Mix all together. Best if set overnight in airtight container in refrigerator.

**Recipe Favorites**

# Soups, Salads & Vegetables

Recipe Favorites

# Main Dishes & Casseroles



Hey diddle diddle  
The cat and the fiddle  
The cow jumped over  
the moon,  
The little dog laughed  
To see such a sport  
And the dish ran away  
with the spoon.

# Helpful Hints

- When preparing a casserole, make an additional batch to freeze. It makes a great emergency meal when unexpected guests arrive. Just take the casserole from the freezer and bake it in the oven.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked thawed foods.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic and pepper flavors get stronger when they are frozen, while sage, onion and salt get milder.
- Don't freeze cooked egg whites, they become tough.
- Spray your grill with vegetable oil to prevent sticking.
- Instant potatoes are a good stew thickener.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Store at 0°. Always use frozen cooked foods within one to two months.
- Store dried pasta, rice (except brown rice) and whole grains in tightly covered containers in a cool, dry place. Always refrigerate brown rice, and refrigerate or freeze grains if they will not be used within five months.
- Glazed pottery, earthenware, glass, metal - all can be used for casseroles. Many of these casserole containers come in bright colors and pleasing designs to complement your tableware. The type of container you use makes very little difference, as long as it is heat-proof.
- Soufflé dishes are designed with straight sides to help your soufflé climb to magnificent heights. Ramekins are good for serving individual casseroles.
- To keep boiled lasagna noodles from sticking together as they cool, keep the noodles separate by draping them over the rim of a pot.

# Main Dishes & Casseroles

## CHICKEN & RICE

*Carolyn Osburn*

- |                              |                    |
|------------------------------|--------------------|
| 1 can cream of mushroom soup | 1/4 tsp. pepper    |
| 1 c. water                   | 1/4 tsp. salt      |
| 3/4 c. Uncle Ben's rice      | 6-8 chicken pieces |
| 1/4 tsp. paprika             |                    |

In 2-quart baking dish, mix soup, water, rice, paprika, pepper and salt. Place chicken on rice; salt, pepper and paprika on chicken. Cover or not. Bake at 375° for 45 minutes or until rice is done. Add water if rice gets dry.

## SPINACH SAUSAGE PIE

*Janis Moran*

- |                                     |                          |
|-------------------------------------|--------------------------|
| 1 lb. sweet Italian sausage (bulk)* | 2/3 c. ricotta cheese    |
| 6 eggs                              | 1/2 tsp. salt            |
| 2 (10-oz.) pkgs. spinach, chopped   | 1/8 tsp. pepper          |
| 16 oz. mozzarella, shredded         | 1/8 tsp. garlic powder   |
|                                     | Pastry for 2-crust pie** |
|                                     | 1 T. water               |

\*If link sausage is used, slice in chunks & proceed. \*\*May also be prepared single crust to make 2 pies. Preheat oven to 375°. Thaw spinach and drain well; put aside. Brown sausage; drain fat. Reserve 1 egg yolk. In large bowl, combine remaining eggs with sausage, spinach, mozzarella, ricotta, salt, pepper and garlic. Line 9-inch pie plate with pastry; spoon mixture onto pastry. Cut small circles in center of remaining pastry and place over filling. Trim and press edges. Cut slits in top of pie. Combine remaining egg yolk with water and brush on top of pie. Bake for 1 1/4 hours or until pie is golden. Remove from oven and let stand for 10 minutes. May also be served cold.

## ENCHILADAS

*Carolyn Osburn*

- |                              |                        |
|------------------------------|------------------------|
| 8 oz. Monterey Jack cheese   | 12 corn tortillas      |
| 1 c. shredded cheddar cheese | 2 c. chili (leftovers) |

Slice Jack cheese; need 3 slices per tortilla. Heat 3 tortillas at a time in microwave; put in cheese and roll up. Lay into long narrow casserole. Heat chili (if it has beans in it, that's okay). Pour over tortillas; add cheese on top. Heat in oven or microwave, covered.

**CHILI***Carolyn Osburn*

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1 lb. ground round          | 1 (16-oz.) c. Mexican chili beans |
| ½ onion                     | 1½ cans water                     |
| ½ bell pepper               | 1 (16 oz.) tomatoes               |
| 1 clove garlic              | ¼ c. ketchup                      |
| 2 T. flour                  | 2 tsp. chili powder               |
| 2 tsp. Worcestershire sauce | 1½ tsp. cumin                     |

Brown beef, onion, bell pepper and garlic; drain. Add flour and cook 1-2 minutes. Add rest of ingredients and simmer 40 minutes or to thickness you like. I use this for enchiladas.

**TUNA CASSEROLE***Carolyn Osburn*

- |                              |                     |
|------------------------------|---------------------|
| 1½ c. macaroni               | 1 can tuna          |
| ½ c. frozen peas             | ½ can milk          |
| 1 can cream of mushroom soup | ½ c. Mexican cheese |

Cook macaroni and peas together; put in drainer. In same pan, add soup, milk and tuna; heat to boiling. Add macaroni and peas; blend well. Put in casserole dish; add cheese on top. Heat in microwave.

**CAULIFLOWER-BROCCOLI CASSEROLE***Marie Manning*

- |                             |                                     |
|-----------------------------|-------------------------------------|
| 2 pkgs. frozen cauliflower  | 1 sm. jar Cheez Whiz                |
| 2 pkgs. frozen broccoli     | Crumbs, stuffing mix or onion rings |
| 1 can cream of celery soup  |                                     |
| 1 can cream of chicken soup |                                     |

Cook cauliflower and broccoli and layer in casserole. Mix and heat the soups and cheese together; pour over vegetables. Top with crumbs, stuffing mix or onion rings. Heat in oven at 350° for ½-1 hour. Makes very large recipe.

**ZUCCHINI CASSEROLE***Ruth Welker*

- |                          |                             |
|--------------------------|-----------------------------|
| 1 box cornbread stuffing | 1 can cream of chicken soup |
| 14-16 slices zucchini    | ½ pt. sour cream            |
| 1 sm. chopped onion      | 1 stick oleo                |

Melt oleo; mix with stuffing and pinch of seasoning from packet. Save handful of crumbs for topping; spread rest in 9 x 13-inch pan. Boil onion and zucchini in very little water until slightly tender; drain. Spread on crumbs. Mix sour cream and soup together; spread over zucchini. Top with rest of crumbs. Bake at 350° for 30 minutes.

## CORN CASSEROLE

*Carolyn Osburn*

- |                                  |                                |
|----------------------------------|--------------------------------|
| 1 stick butter                   | 1 (8 oz.) sour cream           |
| 1 (16-oz.) can cream-style corn  | 1 (6-oz.) pkg. corn muffin mix |
| 1 (16-oz.) can whole kernel corn |                                |

Melt butter in 9 x 13-inch pan in oven. Mix together cream-style corn, whole corn, sour cream and muffin mix. Pour melted butter in mixture; stir well. Pour back into 9 x 13-inch pan. Bake at 400° for 45 minutes to 1 hour or until top is browned.

## CHICKEN PIE

*Heroline Striplin*

### Crust:

- |            |                 |
|------------|-----------------|
| 3 c. flour | 1 c. shortening |
| 2 eggs     | ½ c. water      |

Blend shortening and flour. Beat eggs in water. Add 1 teaspoon salt; mix with shortening and flour; roll out. Cook onion and celery with chicken, thicken broth between 3-4 cups. Combine other ingredients and add to broth; place in crust. Bake at 450° for 10 minutes; reduce temperature to 350° and bake 50 minutes. This is better when baked frozen. Start out at 425° and reduce heat if it comes too brown before it is done.

## PORK FRIED RICE

*Hilda Jean Moran*

- |                               |                               |
|-------------------------------|-------------------------------|
| 1 egg                         | 1 T. soy sauce                |
| ½ c. diced, cooked roast pork | 2 finely chopped green onions |
| 2 c. cooked rice              | ½ c. finely sliced lettuce    |

Beat egg well and scramble in hot greased skillet or wok. Break into pieces. Add pork and rice and stir fry 5 minutes. Add soy sauce, green onions and lettuce and stir fry 2 minutes more. Serve immediately.

## HOT CHICKEN SALAD

*Elnora Stejskal*  
*(via Helen Taylor)*

- |                             |                               |
|-----------------------------|-------------------------------|
| 3 c. diced, cooked chicken  | 1 c. mayonnaise or sour cream |
| 1 can cream of chicken soup | ½ tsp. salt                   |
| 2 c. chopped celery         | ½ tsp. seasoning salt         |
| 2 T. chopped onions         | 2 c. shredded cheese          |
| ½ c. slivered almonds       | 1 c. crushed potato chips     |
| ½ c. chicken broth          |                               |

Combine all ingredients except cheese and chips; stir well and pour into 13 x 9-inch baking dish. Top with cheese and potato chips. Bake at 350° for 30 minutes.

**CREPES SANADA***Hilda Jean Moran*

9 thin slices ham (1½-2 slices  
per crepe)  
6 flour tortillas  
½ lb. Jack cheese (cut in 1½-to  
2-inch slices)

½ can green chiles (slice, rinse  
out seeds)

Cover each tortilla with ham; place cheese and slice of chili in center. Roll up and place in casserole sprayed with Pam. Cover with cheese sauce and bake at 350° for 45 minutes.

**Cheese sauce:**

½ lb. butter or margarine  
½ c. flour  
1¼ c. milk

½ tsp. dry mustard  
½ lb. cheddar cheese

Cook until slightly thawed.

**SPAGHETTI SAUCE***Carolyn Osburn*

1 lb. ground round  
½ onion, chopped  
½ bell pepper, chopped  
1 clove garlic, chopped  
1 can tomato soup  
1 (16 oz.) tomato sauce

1 (16 oz.) tomatoes  
2 tsp. chili powder  
1 tsp. oregano  
1 tsp. basil  
2 tsp. brown sugar  
2 tsp. Worcestershire sauce

Brown beef, onion, bell pepper and garlic; drain. Add soup, sauce, tomatoes, chili powder, oregano, basil, brown sugar and Worcestershire sauce. Can add 4 ounces of mushrooms if you like. Simmer 30 minutes or until thickness you like. Serve over spaghetti with fresh Parmesan cheese.

**FAHLEIGH'S CHICKEN  
SPAGHETTI***Ruby Nelms*

3-4 c. cooked chicken, cut up  
¾ c. green pepper  
1 c. celery  
1 (16 oz.) Velveeta cheese,  
chopped  
1 can Ro-Tel and ½ tsp. garlic  
powder

1 (12-oz.) pkg. spaghetti  
1 c. onion, chopped  
1 can cream of chicken soup  
1 lg. can mushroom, with liquid  
1 sm. can sliced black olives  
Salt & pepper

Cook and drain spaghetti, set aside. Sauté bell pepper, onion and celery when tender. Add chicken soup, cheese, mushrooms, Ro-Tel, olives, garlic powder, salt and pepper. In large bowl, combine ingredients with chicken and spaghetti. Bake 20 minutes at 350°. Top with 6 ounces grated cheese and bake 10 minutes.

**SPANISH RICE  
CASSEROLE***Betty Willhoite*

1 lb. ground beef  
 1 med. onion, chopped  
 1 green pepper, chopped  
 1 boil-in-bag rice, cooked

1 T. garlic powder  
 1 T. chili powder  
 1 can tomatoes, diced  
 Salt & pepper to taste

Brown ground beef. Add onion and pepper to browning meat; drain off any grease. Add garlic powder, chili powder, salt, pepper, rice and tomatoes; stir well to mix. Pour into baking dish. Bake at 350° until well-heated, about 25 minutes.

**DORITOS CASSEROLE***Margaret McDermitt*

Brown together and drain:

2 lbs. ground beef  
 1 can cream of chicken soup  
 1 can cream of mushroom soup  
 1 can Ro-Tel tomatoes, mashed

1 c. onion, chopped  
 1 c. milk  
 1 pkg. Doritos, crushed

Mix together with meat mixture and bake 30 minutes at 350°. Sprinkle grated cheese over top and return to oven 20 minutes to melt cheese. For a more spicy flavor, add jalapeño peppers to taste.

**CHICKEN SPAGHETTI  
CASSEROLE***Linda Nelms*

4 c. chicken, diced  
 2 c. spaghetti pieces  
 1½ c. chicken broth  
 2 cans cream of mushroom  
 soup  
 2 c. mild cheddar cheese, grated

½ c. pimento, chopped  
 ½ green pepper, chopped  
 1 sm. onion, grated  
 ½ tsp. celery salt  
 Salt & pepper to taste

Cook spaghetti until barely tender; drain. Combine with other ingredients, saving ½-1 cup of cheese for top (depending on container). Pour into buttered casserole and sprinkle cheese on top. Refrigerate. Bake 1 hour at 300°.

**CHICKEN & DUMPLINGS***Buck & Jenny Goodson*

½ chicken  
 2 c. flour  
 1 tsp. salt

1 tsp. baking powder  
 Crisco (size of a walnut)  
 Water

Cook chicken. When it is fully cooked, remove skin and bone; break into bite-size pieces. Mix shortening, flour, salt and baking powder. Add

(continued)

water and mix until it makes a big ball of dough; roll thin, cut into strips. Drop dumplings into boiling broth with chicken for 20 minutes with lid on pot. For a large group, double recipe.

## MEXICAN PIZZA

*Sherry Deetz*

<b>2 dry pizza crust mixes</b>	<b>Chopped lettuce</b>
<b>1 (16-oz.) can refried beans</b>	<b>Chopped tomatoes</b>
<b>1 taco seasoning pkg.</b>	<b>Sliced jalapeño</b>
<b>1 lb. ground beef</b>	<b>Sour cream</b>
<b>1 lb. colby Jack cheese, grated</b>	<b>Picante sauce</b>

Follow directions on pizza crust packages, mix both together; set aside and let rise. Brown and drain ground beef and add taco seasoning as directed. Roll pizza crust out onto a surface sprinkled with cornmeal. Place on pizza pan (I prefer a baking stone). Bake at 475° for 5-7 minutes. Remove crust from oven and spread uncooked, refried beans onto crust. Sprinkle with seasoned beef and then grated cheese. Top with a few sliced jalapeño. Bake an additional 10-15 minutes or until crust edge is brown and cheese is bubbly. Slice and serve. Let everyone top their own with lettuce, tomato, sour cream and picante.

## STACKED TACOS

*Carolyn Osburn*

<b>1 lb. ground beef</b>	<b>1 pkg. Lawry's taco seasoning</b>
<b>1 med. onion, chopped</b>	<b>12 corn tortillas</b>
<b>1 (16-oz.) can stewed tomatoes</b>	<b>1 lb. grated cheddar cheese</b>
<b>1 (16-oz.) can tomato sauce</b>	
<b>1 (4-oz.) can chopped green chilies</b>	

Brown meat and onion. Add tomatoes, tomato sauce, green chilies and taco seasoning; simmer for 15 minutes. Place a little meat mixture in bottom of large casserole. Place tortilla on meat mixture; top with more meat and grated cheese. Repeat until 6 tortillas have been layered, then make another stack. Bake at 350° for 25 minutes until hot.

## POPPY SEED CHICKEN

*Sherry Deetz*

<b>6 chicken breasts, cooked &amp; cubed</b>	<b>8-12 oz. Ritz crackers, crushed</b>
<b>2 cans cream of chicken soup</b>	<b>1 stick butter</b>
<b>1 (8 oz.) sour cream</b>	<b>2 T. poppy seeds</b>

In large bowl, mix cooked chicken, 2 cans of soup and 8 ounces sour cream. Layer baking dish with 1/2 Ritz crackers. Pour chicken mixture on top. Spread remaining crackers on top of chicken. Pour on melted butter and sprinkle poppy seeds on top. Bake at 350° until hot and bubbly.

## SPINACH PIE

*Helen Taylor*

- |                                   |                      |
|-----------------------------------|----------------------|
| 1 (10 oz.) frozen chopped spinach | 1 T. butter          |
| 1 c. cottage cheese               | ¼ tsp. pepper        |
| 2 eggs, slightly beaten           | 1½ tsp. salt         |
|                                   | ¼ c. Parmesan cheese |

Cook the spinach and drain well. Add cottage cheese, eggs and seasoning. Spoon into a greased 8-inch pie pan. Sprinkle with Parmesan cheese and dot with butter. Bake at 350° for 30 minutes.

## POLYNESIAN CASSEROLE

*Clara Beckham*

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 1 lb. hamburger, browned       | 1 can cream of mushroom soup      |
| 1 lg. onion, chopped & sautéed | 1 can sliced mushrooms (optional) |
| 1 c. celery, diced             | 1½ cans water                     |
| ½ c. uncooked rice             | 2 T. soy sauce                    |
| 1 can chow mein noodles        |                                   |
| 1 can cream of chicken soup    |                                   |

Combine all ingredients except noodles. Salt to taste. Bake at 350° for 1½ hours. Top with noodles last half hour.

## CRAB & SHRIMP CASSEROLE

*Phillip Burkhart*

- |                            |                         |
|----------------------------|-------------------------|
| 2 c. flaked imitation crab | ¼ tsp. cayenne pepper   |
| 2 c. instant rice          | 1 can tomato soup       |
| 1 med. chopped onion       | 3 c. whipping cream     |
| 1 chopped green pepper     | 1 lb. lg. boiled shrimp |
| ½ tsp. mace                | 3½ oz. slivered almonds |

Cover bottom of casserole with flaked crab. Top with rice. Sauté onions, green pepper and two spices in 2 tablespoons olive oil. When soft, add tomato soup. When hot, add 3 cups cream; heat through. Pour over rice and crab in casserole. Top with shrimp and slivered almonds. Bake for 30 minutes at 350°.

## HAM LOAF

*Mrs. Amos Mizell*

- |                      |             |
|----------------------|-------------|
| 1 lb. fresh pork     | ½ c. catsup |
| ½ lb. cured ham      | ¼ c. water  |
| 18 crackers (ground) | 1 egg       |

Mix thoroughly all ingredients and form into one loaf or 2 small ones. Bake in 325°-350° oven. Recipe can be doubled and freeze one loaf.

## SALISBURY STEAK

(My Mom's Recipe - Roberta Painter)

Carol Blackwell

2 lbs. ground chuck  
 1 c. cornflakes  
 1 c. chopped onion  
 3 T. Worcestershire sauce  
 2 eggs

¼ c. catsup  
 Salt to taste  
 Pepper to taste  
 Garlic salt to taste

### Sauce:

1 c. water  
 1 tsp. sugar

1 can tomato soup

Mix all of above, except sauce mix, and make into patties. Brown in skillet, then place in baking dish and cover with sauce mixture. Bake 1 hour at 350°.

## PASOLE

Fulton Warren

5 hot New Mexican chilies  
 (dried), seeded  
 Boiling water  
 2 T. canola oil  
 2 c. yellow onion, finely  
 chopped, divided  
 2 T. garlic, minced  
 1 tsp. Mexican oregano

1 tsp. ground cumin  
 2 (30-oz.) cans white hominy  
 (posole blanco)  
 2½ lbs. boneless pork sirloin,  
 ½-inch diced  
 5-6 c. water  
 Salt to taste

Preheat oven to 250°. Rinse the dried chilies; place in a heavy skillet and heat in the oven for 3-4 minutes. Remove from oven and remove stems and seeds. Chop chilies into pieces; place in a bowl; cover with boiling water and weight down so chilies are submerged. Rehydrate for at least 30 minutes. While chilies are rehydrating, heat the canola oil in a saucepan and sauté 1 cup of onions until barely golden. Reduce heat and add the minced garlic, oregano and cumin; cook 2 minutes longer. Add the rehydrated chilies and cook another 2 minutes. Cool the mixture. Place in a blender using enough soaking liquid to purée. Purée for 3 minutes. Put chili purée in a wire strainer placed over a bowl and work through with a wooden spoon to remove the pulp and skins. Drain and rinse the hominy several times and place in a stew pot. Add the diced pork, strained chili purée and the other cup of onions. Bring to a boil; reduce heat and simmer slowly for 2 hours or so. Add salt as necessary. Serve with warm flour tortillas or over cooked rice. When I'm in a hurry, I use a large can El Paso brand enchilada sauce instead of rehydrating the dried chilies. You might try 5-6 cups of chicken broth instead of the water (Campbell's condensed chicken broth).

**GREEN CHILE STEW***Fulton Warren*

2 c. New Mexican green chile,  
roasted, peeled  
2 T. canola oil, divided  
½ c. yellow onion, finely  
chopped  
2-3 tsp. garlic, minced

1 c. stewed tomatoes  
1 lb. pork, ½-inch diced (pork  
sirloin is a good choice)  
4 sm. potatoes, ½-inch dice  
2 c. chicken broth  
Salt to taste

Heat 1 tablespoon of canola oil in a nonstick Dutch oven. Brown the pork and the potatoes. Remove pork mixture and set aside. Heat the other tablespoon of canola oil and sauté the onion, about 5 minutes. Add the minced garlic and the chopped green chiles. Cook 2 minutes longer. Add the meat mixture, stewed tomatoes and broth. Salt to taste. Bring to a boil; reduce heat and simmer 15-20 minutes. Serve with warm tortillas. Fresh green chiles are best but canned green chiles will work.

**DRIP BEEF***Irma Richison*

Approx. 3-to 4-lb. roast  
1 T. garlic salt  
½ tsp. oregano

3 beef bouillon cubes  
½ tsp. rosemary  
Chopped onions

Remove excess fat; brown. Put seasonings in Dutch oven. Add water; simmer until fork tender. Serve on submarine rolls after beef has been shredded. Use au jus for dipping.

**CRABMEAT CASSEROLE***Roxanne Moeller*

1 lb. shredded crabmeat  
2 (8-oz.) pkgs. cream cheese  
1 (8 oz.) sour cream  
1 T. dry mustard  
Juice ½ lemon

Garlic powder to taste  
Paprika to taste  
1½ c. grated sharp cheddar  
½ pkg. lg. flat noodles, cooked  
¼-½ c. milk

Mix all ingredients together. Put in a lightly greased 9 x 13-inch casserole dish. Bake at 325° for 40 minutes.

**CREAMED***Barbara Dodson*

1 can cream of mushroom soup  
1 can cream of chicken soup  
Soup can milk  
1 can **CHOPPED** green chilies

1 can boned chicken  
1 sm. chopped onion  
¾ lb. grated cheese  
1 pkg. tortillas (torn in pieces)

Mix first 6 ingredients in saucepan and heat. In large casserole, put layer of tortillas, soup mixture and cheese. Repeat until all ingredients used. Heat 30 minutes in a 350° oven.

**SWEET POTATO  
CASSEROLE***Charlotte Toler*

3 c. mashed sweet potatoes  
 1 c. sugar  
 1 stick margarine, melted

1 tsp. vanilla  
 2 eggs, beaten

**Topping:**

1 c. brown sugar  
 1/3 c. margarine, melted

1/2 c. flour

Combine flour with brown sugar. Stir in melted margarine.

Mix all ingredients together and put in casserole dish. Cover with topping (use your fingers). Bake, uncovered, at 350° for 30 minutes.

**COMPANY CASSEROLE***Clara Beckham*

1 (8-oz.) pkg. noodles  
 1 lb. ground beef  
 1 T. shortening  
 1 tsp. salt  
 1 tsp. pepper  
 1/4 tsp. garlic salt

1 (8-oz.) can tomato sauce  
 1 c. creamed cottage cheese  
 1 c. sour cream  
 6 green onions, chopped  
 3/4 c. grated cheese

Cook noodles in boiling salted water until tender; drain and rinse. Cook meat in shortening until red color is gone. Add salt, pepper, garlic salt and tomato sauce; simmer about 5 minutes. Combine cottage cheese, sour cream, onion and noodles. Alternate layers of noodle mixture and meat sauce twice in a deep 2-quart casserole.

**HAM & CHEESE  
CALZONES***Carol Blackwell*

2 (10-oz.) tubes refrigerator  
 pizza crust  
 1 c. ricotta cheese  
 2 c. diced, fully-cooked ham  
 2 c. shredded mozzarella cheese

Dried basil  
 Parmesan cheese, shredded  
 (optional)  
 Meatless spaghetti sauce,  
 warmed (optional)

Unroll one pizza crust, stretching gently to make a 14 x 11-inch rectangle. Spread half of the ricotta on half of the dough length, to within 1 inch of the edges. Sprinkle with half of the ham and half of the mozzarella. Fold unfilled side of dough over filled half and press edges together firmly to seal. Transfer to a baking dish coated with nonstick cooking spray. Repeat process with remaining crust and filling ingredients. Bake at 400° for 20-25 minutes or until golden brown. Sprinkle with basil and Parmesan, if desired. Slice into serving pieces and serve with spaghetti sauce for dipping, if desired.

## QUICK LASAGNA

*Brenda Nickles*

- |                                 |                            |
|---------------------------------|----------------------------|
| 1 lb. ground beef               | 12 oz. shredded mozzarella |
| 2 tsp. Italian seasoning        | ½ c. chopped parsley       |
| 32 oz. prepared spaghetti sauce | ¼ tsp. pepper              |
| 1½ c. water                     | 2 eggs                     |
| 15 oz. ricotta cheese           | 1 tsp. salt                |
| ½ c. Parmesan cheese            | 1 box lasagna noodles      |

**Step 1:** Brown ground beef; drain off fat. **Step 2:** Add spaghetti sauce, Italian seasoning and water; simmer 10 minutes. **Step 3:** Combine ricotta, Parmesan and mozzarella cheese. Add chopped parsley, pepper, eggs and salt for filling. **Step 4:** Pour 1 cup of sauce in 9 x 13-inch pan and layer with 3 pieces of uncooked lasagna noodles. Cover with 1½ cups of sauce. Spread ½ of cheese filling over sauce. Repeat step 4 for second layer; cover with foil. Bake at 350° for 55-60 minutes. Remove foil and bake 10 minutes longer.

## MAKE AHEAD CASSEROLE

*Ruth Welker*

- |                             |   |
|-----------------------------|---|
| 1 (7-oz.) pkg. dry macaroni | 2 cans cream of mushroom<br>soup or 1 of cream of celery &<br>1 cream of mushroom |
| 2½ c. coarsely ground ham   | 2 c. milk   |
| 1 sm. jar pimentos          | ½ lb. grated cheddar cheese   |
| 3 hard-cooked eggs, chopped | Buttered bread crumbs for<br>topping  |
| 1 sm. onion, chopped        |   |
| 1 c. celery, chopped        |   |
| 1 T. margarine              |   |

Sauté onion and celery in margarine. Combine with all the remaining ingredients, except crumbs. Spoon into 9 x 13-inch pan. Let stand 45 minutes before baking. Bake in 350° oven for 1 hour 15 minutes. Top with buttered crumbs the last 15 minutes of baking. Refrigerate overnight.

## 3 BEAN BAKE

*Elaine Johnson*

- |                     |                         |
|---------------------|-------------------------|
| 1 can butter beans  | 2 cans red kidney beans |
| 2 cans pork & beans |                         |
| Brown together:     |                         |
| ½ lb. bacon         | ½ c. ketchup            |
| ½ lb. hamburger     | ½ c. brown sugar        |
| Onion               | Worcestershire sauce    |

Bake in oven or slow cooker until thoroughly heated, at least 1 hour.

**CHICKEN LEMONATA***Helen Taylor***(Sauce for spaghetti)**

1½ lbs. boneless chicken breast	⅓ c. fresh lemon juice
Cavendar Greek (or other)	1 T. finely grated lemon peel
seasoning salt	1 lb. sliced, fresh mushrooms
Fresh ground pepper	2½ c. chicken broth
¼ c. butter	16-oz. can artichoke hearts
½ c. cold water	⅔ c. pickled capers
3 T. cornstarch	

Cut chicken in bite-size cubes. Sauté in large skillet in butter; salt and pepper to taste. Dissolve cornstarch in cold water, then mix with chicken broth. When chicken is done, add chicken broth mixture and mushrooms. Stir over medium heat until thickened. Add artichoke hearts and capers **well drained**. Heat through. Serve over cooked spaghetti seasoned with butter (or olive oil) and salt. Keeps well and is delicious warmed over. Serves 4.

**CHEESE & GRITS***Bernice Collins*

6 c. water	½ stick butter
1½ c. grits	Tabasco sauce
1 lb. American cheese	3 eggs

Bring 6 cups of water to boil and stir in the grits and cook until thick. While hot, stir in grated cheese, then add butter and a few drops of Tabasco sauce. Let cool slightly and add 3 beaten eggs. Bake 1 hour at 325°.

**SEVEN LAYER HAMBURGER  
CASSEROLE***Carolyn Osburn*

1 lb. raw ground round	½ head of cabbage
½ onion, chopped	1 (16 oz.) tomatoes, drained
2 potatoes, sliced	1 T. brown sugar
2 carrots, sliced	

Layer in tall 2-or 2½-quart casserole with lid. Crumble raw beef in bottom of casserole, spread onion, potatoes, carrots and cabbage, salt and pepper as you go. Spread tomatoes on cabbage; sprinkle brown sugar on tomatoes and cover with lid. Bake at 350° for 1 hour or until cabbage is tender.

## SALMON (TUNA) SOUFFLÉ

*Helen Taylor*

3 saltine crackers  
1 (1-lb.) can salmon or 2  
(3½-oz.) cans tuna  
8 slices American cheese  
3 eggs, well-beaten

1 can cream of mushroom soup  
1 c. milk  
½ tsp. salt  
Dash pepper

Heat oven to 350°. In greased 8 x 8-inch or 9 x 9-inch square pan, arrange a layer of crackers; cover with four slices cheese and ½ salmon (or tuna **drained**). Repeat: layer of crackers, cheese, salmon. Combine eggs, milk and seasonings. Pour evenly over top of layers. Let stand 20 minutes (this is crucial). Bake 30 minutes at 350°. (Can be micro-waved on high for 15 minutes, rotating dish every 5 minutes.)

## GREEN BEAN CASSEROLE

*Leona Brents*

2 cans French-style green  
beans, drained  
2 tsp. flour  
1 tsp. grated onion

1 c. sour cream  
½ lb. Swiss cheese, grated  
2 c. cornflakes, crushed  
2 T. butter, melted

Toss first four ingredients together lightly in casserole dish. Sprinkle cheese over beans. Top with the 2 cups crushed cornflakes and the butter. Bake 20 minutes at 350°. Do not cover while baking. Serves 6-8

## CORNBREAD SKILLET MEAL

*Carolyn Osburn*

1 lb. ground round  
1 c. onion, chopped  
1 clove garlic, chopped  
1 tsp. salt  
1 tsp. chili powder  
1 T. Worcestershire sauce

½ tsp. cumin  
1 can tomato soup  
1 can water  
1 pkg. cornbread mix  
1 egg  
⅓ c. milk

In 10-inch skillet with lid. Brown beef, onion and garlic; drain. Add spices, tomato soup and water; bring to low simmer. In small bowl, prepare cornbread; spread evenly over meat mixture. Cover, cook on low for 25 minutes. Serve with large spoon upside down on plate.

**CHICKEN TETRAZZINI***Peggy Hughes*

1 chicken, cooked, bones & cubed (reserve broth)  
 1 (12 oz.) vermicelli  
 1 onion, chopped  
 1 green pepper, chopped  
 1 sm. can milk  
 1½ c. celery (cook a little in microwave)

1 T. butter  
 1 c. mushroom soup  
 1 c. chicken soup  
 1 sm. jar pimento  
 ½ lb. cheddar cheese, grated  
 1 can mushrooms, sliced

Cook vermicelli in reserved broth 15 minutes; drain and rinse. Brown or sauté onions and peppers in butter. Add to the onion mixture the soups and 1 small can of milk, pimentos and grated cheese. Heat this mixture until hot. Add cubed chicken and vermicelli. Place in greased 9 x 13-inch casserole. Bake at 350° about 40 minutes. Can be made into two casseroles and freeze one. Serves 10-15 people.

**SQUASH CASSEROLE***Helen Taylor*

2 lbs. zucchini or yellow squash (or both)  
 ¼ c. chopped onion  
 1 can cream of chicken soup (undiluted)  
 1 c. sour cream

1 c. shredded carrots  
 Salt to taste  
 1 pkg. Stove Top dressing mix mixed with its own seasoning mix  
 ½ c. butter

Cook squash and onions for about 3 minutes. Squash must be crisp; drain. Combine chicken soup and sour cream. Stir in carrots, squash and onions. Add salt to taste. Combine stuffing mix and butter. Spread ½ mix on bottom of pan. Spoon vegetable mix on top of stuffing. Sprinkle rest of stuffing on top. Can sprinkle grated cheese over the top (I do, about 4 ounces grated cheddar). Bake at 350° for 25-30 minutes.

**CHICKEN PIE***Clara Cypert***Crust:**

3 c. flour  
 1 c. shortening  
 1 tsp. baking powder

1 egg, well-beaten  
 4 T. water

**Filling:**

5 c. chicken, diced  
 4 eggs, boiled & chopped  
 3 c. milk

3 c. broth  
 3 T. butter

Mix crust and line baking dish. Mix all ingredients for filling and cook until slightly thick. Pour into baking dish and cover with crust cut in strips. Bake in moderate oven for 30-40 minutes.

## **BEEF, SAUERKRAUT ONE-DISH MEAL**

*Helen Taylor*

1 med. onion, chopped fine  
2 cloves garlic (or powder)  
1 lb. lean ground beef  
4 beef bouillon pkt. (cubes)  
1 (15-oz.) can sauerkraut

1 (15-oz.) can diced tomatoes  
1 (15-oz.) can Ranch-Style  
beans  
2 med. potatoes  
3 T. olive oil or butter

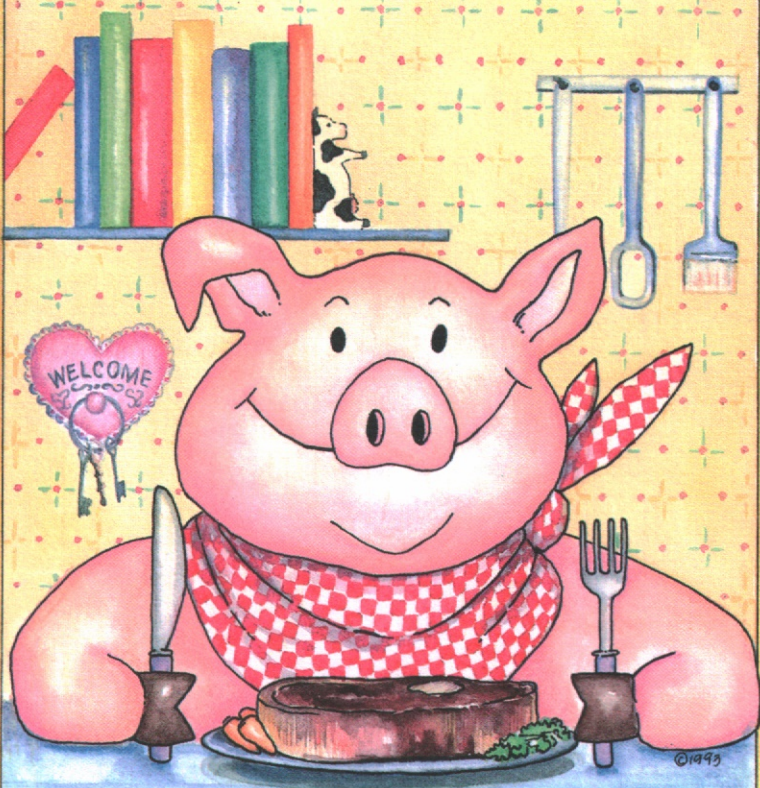
Sauté onions and garlic in hot oil (butter) until translucent in 4-quart pan (or large skillet). Add beef, brown and stir. Sprinkle bouillon (and pepper to taste) as it browns. Add all canned ingredients; mix well. Finally, add potatoes cut in sixths or eighths (skin on or off). Cover and simmer until potatoes are done, stirring occasionally.

### **Recipe Favorites**

# Main Dishes & Casseroles

Recipe Favorites

# Meat, Poultry & Seafood



This little pig went to market.  
This little pig stayed home.  
This little pig had roast beef.  
This little pig had none.  
This little pig cried, "Wee, wee, wee!"  
all the way home.

## Helpful Hints

- Use little oil when preparing sauces and marinades for red meats. Fat from the meat will render out during cooking and will provide plenty of flavor. Certain meats, like ribs, pot roast, sausage and others, can be parboiled before grilling to reduce the fat content.
- When shopping for red meats, buy the leanest cuts you can find. Fat will show up as an opaque white coating, or can also run through the meat fibers, as marbling. Although most of the fat (the white coating) can be trimmed away, there isn't much that can be done about the marbling. Stay away from well marbled cuts of meat.
- Home from work late with no time for marinating meat? Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer and add marinade. Refrigerate for about 20 minutes and you'll have succulent, tender meat.
- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn and rearrange. Cleanup is easy; just toss the bag.
- It's easier to thinly slice meat if it's partially frozen.
- Tomatoes added to roasts will help to naturally tenderize them. Tomatoes contain an acid that works well to break down meats.
- Whenever possible, cut meats across the grain; they will be easier to eat and have a better appearance.
- When frying meat, sprinkle paprika over it to turn it golden brown.
- Thaw all meats in the refrigerator for maximum safety.
- Refrigerate poultry promptly after purchasing. Keep it in the coldest section of your refrigerator for up to two days. Freeze poultry for longer storage. Never leave poultry at room temperature for more than two hours.
- If you're microwaving skinned chicken, cover the baking dish with vented clear plastic wrap to keep the chicken moist.
- Lemon juice rubbed on fish before cooking will enhance the flavor and help maintain a good color.
- Scaling a fish is easier if vinegar is rubbed on the scales first.

# Meat, Poultry & Seafood

## CHICKEN & MUSHROOMS

*Janis Moran*

- |  |                                     |
|--|-------------------------------------|
| 2 lbs. boneless chicken, cut into bite-size pieces | 1 can cream of mushroom soup        |
| 1 pkg. Italian salad dressing mix (dry)            | 1 (8-oz.) pkg. whipped cream cheese |
| 1/2 lb. fresh mushrooms                            | Butter or margarine                 |
| 2 T. chives  | 1 pkg. long-grain & wild rice       |
|  | 1/3 c. white wine                   |

Sauté chicken in butter and dressing mix for approximately 10 minutes. Add mushrooms and sauté a few minutes longer. In baking dish, mix cheese, chives, soup and wine; simmer. Stir in chicken and mushroom, **scrape pan drippings into mixture**. Bake uncovered 1 hour. Prepare rice according to package directions while chicken is cooking. Serve over rice. To double recipes: Use 2 cans of soup, 1/2 cup wine and 12-ounce container of cream cheese.

## SUNBURST STIR FRY

*Pat Holder*

- |                                |                                    |
|--------------------------------|------------------------------------|
| 1 (20-oz.) can chunk pineapple | 2 T. oil                           |
| 1 chicken breast (skinned)     | 1 pkg. Stir fry, frozen vegetables |
| 2 garlic cloves, pressed       | 4 oz. cooked spaghetti             |
| 2 T. ground ginger             | 3 green onions, chopped            |

Drain pineapple; save 1/3 cup juice for sauce. Stir fry chicken, garlic and ginger in oil for 2 minutes. Add pineapple and vegetables; cover; steam 30 minutes. Stir in spaghetti.

## BARBECUE BRISKET

*Barbara Morton*

- |                    |                           |
|--------------------|---------------------------|
| 1 tsp. celery seed | 1 tsp. regular salt       |
| 1 tsp. garlic salt | 2 T. Worcestershire sauce |
| 1 tsp. onion salt  | 2 T. garlic powder        |

Make a paste of the ingredients; rub on both sides of the trimmed brisket. Wrap brisket in heavy foil or double wrap. Cook in 200°-225° oven overnight. Drain meat, cover with K C barbecue sauce and heat about 30 minutes. Slice thin across grain. Slices better cold (if there is time), then reheat with the sauce.

## SLENDER CHICKEN PICCATA

*Hilda Jean Moran*

8 boneless, skinless chicken  
breast halves  
1 egg white  
3 T. lemon juice, divided  
 $\frac{3}{4}$  c. flour  
 $\frac{3}{4}$  tsp. garlic powder

$\frac{1}{2}$  tsp. paprika  
 $\frac{1}{2}$  c. low fat margarine  
2 tsp. chicken bouillon or  
granules  
 $\frac{3}{4}$  c. chicken broth  
2 T. boiling water

Beat together egg white and 1 tablespoon lemon juice. Combine flour, garlic powder and paprika. Dip each chicken breast in egg mixture and then in flour mixture. In large skillet, melt margarine and add chicken and brown well on both sides. In small bowl, combine bouillon, broth, boiling water and remaining 2 tablespoons lemon juice. Pour mixture over chicken; cover and simmer 20 minutes or until tender. Garnish with parsley and lemon slices, if desired, and serve with steamed rice and vegetables.

## LO MEIN

*Terence & Angela Golla*

1 lb. pork or chicken  
 $\frac{1}{2}$  c. low-sodium soy sauce  
2 tsp. grated, peeled gingerroot  
 $\frac{1}{2}$  tsp. crushed red pepper

2 c. snow peas  
 $\frac{1}{3}$  c. low-salt chicken broth  
3 tsp. dark sesame oil  
6 oz. spaghetti (cooked)

Cut meat in  $\frac{1}{2}$ -inch thick slices. Combine meat and next 4 ingredients in large zip top plastic bag. Seal bag and marinate in refrigerator 20 minutes. Coat large nonstick skillet with cooking spray. Stir fry meat until browned. Add snow peas and bell pepper; stir fry 1 minute; stir in pasta and broth. Remove from heat and add sesame oil. Calories 219 for 1-cup serving (17% fat).

## SALMON, VEGGIES & PASTA

*Terence & Angela Golla*

1 pkg. angel hair pasta  
1 bunch asparagus (or your  
favorite vegetable)  
1 lg. red pepper

Dijon mustard  
Salmon filet, cut into serving  
size pieces  
Parchment paper

Cook pasta. Cut veggies into 1-inch pieces. Place serving size portions of pasta on square of parchment paper. Cover both sides of salmon pieces with Dijon mustard. Place salmon on pasta. Put some veggies on the salmon. Fold parchment to seal. Bake in 350° oven until salmon is cooked, about 20 minutes.

## **KLEIN'S KANCHI CHICKEN**

*Dorothy S. Hanson*

6 chicken breasts  
¼ c. water  
¼ c. Italian salad dressing

1 env. dry onion soup mix  
Garlic salt to taste

Place chicken in slow cooker; sprinkle with garlic salt and onion soup mix. Pour water and salad dressing over chicken. Cover and cook on medium for 8 hours.

## **MEXICAN MEAT LOAF**

*Ann Cowles*

1 lb. hamburger meat  
1 onion, chopped  
1 can cream of mushroom soup  
1 can chicken & rice soup

1 garlic clove  
1 can chilies, chopped  
1 can tomato paste  
1 jar taco or picante sauce

Brown meat, onion and garlic until brown. Salt and pepper to taste, then add all the other ingredients and cook at a low heat for 15 minutes, covered. Grease a 9 x 13-inch pan; put a layer of 6 corn tortillas in bottom and pour half of mixture. Put another layer of shells and then the rest of mixture; top with grated cheese. Cover with foil and bake for 40-45 minutes at 325°. You may substitute Tostitos chips for the shells.

## **LI'L CHEDDAR MEAT LOAVES**

*Nancy Brown*

1 egg  
¾ c. milk  
1 c. (4 oz.) grated cheese  
1 tsp. salt  
½ c. quick-cooking oats

½ c. chopped onion  
1 lb. lean ground beef  
⅔ c. ketchup  
½ c. packed brown sugar  
1½ tsp. prepared mustard

In a bowl, beat the egg and milk. Stir in cheese, oats, onion and salt. Add beef and mix well. Shape into eight loaves; place in a greased baking dish. Combine ketchup, brown sugar and mustard, spoon over loaves. Bake, uncovered, at 350° for 45 minutes or until the meat is no longer pink. Serves 8.

## **ROAST**

*Sue Coker*

1½ lbs. shoulder roast, cut in  
bite-size cubes  
1 can cream of mushroom soup  
1 env. Lipton onion mushroom  
soup

1-lb. pkg. baby carrots  
3-4 potatoes, cubed  
2 T. water

Line bottom and sides of a 9 x 13-inch pan with foil. Add all the ingredients to the pan; cover with foil. Bake at 400° for 1½ hours.

## CHICKEN CORDON BLEU

*Betty Willhoite*

4 boneless, skinned chicken breast halves  
 2 slices lean ham, cooked, cut in half  
 2 slices low fat processed Swiss cheese, cut in half

1 egg, slightly beaten  
 2 T. all-purpose flour  
 1/4 (10 1/2-oz.) can cream of chicken soup, undiluted  
 1/3 c. chopped onion  
 Vegetable cooking spray

Place chicken between 2 sheets heavy duty plastic wrap, flatten to 1/4 inch thickness using meat mallet or rolling pin. Place one slice cheese and ham in center of each chicken breast half. Roll up lengthwise; secure with wooden picks. Dip each chicken roll in egg and dredge in flour. Place chicken, seam down, in shallow baking dish coated with cooking spray. Bake at 350° for 20 minutes. Combine onion, chicken soup; stir well. Spoon over chicken; bake at 350° for 15 minutes or until chicken is done. Yield: 4 servings.

## APPLE GLAZED PORK ROAST

*Terence & Angela Golla*

2-to 3-lb. boneless pork loin roast  
 1 (10-oz.) jar apple jelly  
 2 T. Dijon mustard

Potatoes  
 Carrots  
 Onion

Brown roast; cover with glaze. Cut up potatoes, onion and carrots. Add to pot with remaining glaze. Cook over medium low heat about 2 hours until roast is done and potatoes and carrots are tender.

## MEAT LOAF

*Margaret McDermitt*

6 T. bread crumbs  
 2/3 c. milk  
 1 lb. ground beef  
 1 egg

1/4 c. onion, chopped  
 1 tsp. salt  
 1/8 tsp. pepper

Mix all together in bowl; put in loaf pan. Cover top with sauce.

### Sauce:

3 T. brown sugar  
 4 T. catsup

1/4 tsp. nutmeg  
 1 tsp. dry mustard

Mix all together and cover top of meat loaf. Bake at 350° for 1 hour.  
**Optional:** A dash of Tabasco sauce for a tangy flavor.

**TAMALE PIE***Barbara Dodson*

1 lb. ground beef  
 1 can tomato paste  
 1 c. water  
 Chili seasoning  
 Onions

Chopped black olives  
 Cornmeal  
 Cheese  
 1 sm. can corn

Brown hamburger; drain. Add onions, chili seasoning, salt, pepper, tomato sauce and water; simmer. Add about 2 tablespoons chopped black olives and 1 small can of corn; stir. Add about 1/4 cup cornmeal; stir. Bake in oven at 350° for 15-20 minutes. Cover with sliced American cheese. Let melt.

**QUICKER COMFORTING CHICKEN***Barbara Dodson*

1 lb. boneless, skinless chicken breasts, cut into strips  
 1 med. onion, sliced & separated into rings  
 1 1/2 c. frozen baby carrots, thawed  
 1/2 c. butter OR margarine

1 (15-oz.) can sm. whole potatoes, drained  
 1 c. whipping cream  
 1 T. dried parsley flakes  
 1/2 tsp. salt  
 1/4 tsp. pepper

In a large skillet or Dutch oven, cook chicken, onion and carrots in butter until chicken is slightly browned; add potatoes. Cover and cook over medium heat for 10 minutes or until the carrots are tender. Add the cream, parsley, salt and pepper; reduce heat. Simmer, uncovered, for 10 minutes or until slightly thickened. Ready in 30 minutes or less. Yield: 4 servings.

**ITALIAN DELIGHT***Clara Beckham*

1/4 c. shortening  
 1 chopped onion  
 1 green pepper  
 1 1/2 tsp. salt  
 1/4 tsp. pepper

1 can corn  
 1 1/2 lbs. ground beef  
 8 oz. noodles  
 1 sm. can tomato soup  
 1 c. grated cheese

Cook onions and pepper in shortening. Add meat and cook until white. Cook noodles separately. Grease casserole dish and put layer of meat, layer of noodles, layer of corn and a layer of cheese. Repeat in same manner for second layer. Last, add tomato soup and bake in moderate oven about 1 hour

**CURRIED CHICKEN***Clara Beckham*

- |                                     |                             |
|-------------------------------------|-----------------------------|
| 1/2 c. finely chopped onion         | 1 c. strained tomato juice  |
| 1/2 c. diced celery                 | 4 c. diced, cooked chicken  |
| 4 T. butter or chicken fat          | 1 tsp. Worcestershire sauce |
| 4 T. flour                          | 1 tsp. curry powder         |
| 2 c. chicken stock                  | Salt & pepper               |
| 4 c. cooked rice (or 1 c. dry rice) |                             |

Brown onion and celery in butter. Add flour,; mix. Add chicken stock slowly. Cook until thick and smooth. Add tomato juice, chicken and seasoning. Serve with rice.

**PEPPER STEAK***Doshie Loyd Chandler*

- |   |                      |
|---|----------------------|
| 2 lg. round steak, cut into thin strips | 1 sliced onion       |
| 2 T. oil                                | 1 c. water           |
| 1 clove garlic, minced                  | 1 c. stewed tomatoes |
| 1 lg. green pepper, cut in thin strips  | 1 tsp. soy sauce     |
|   | 1 tsp. cornstarch    |
|   | Salt & pepper        |

Brown steak in hot oil. Add garlic, soy sauce, water; simmer 30 minutes. Add remaining ingredients; simmer additional 30 minutes. Add cornstarch to 1/2 cup of the liquid; stir until smooth. Add to the pot. Cook 15 minutes; serve on rice.

**LEMON CHICKEN***Doshie Loyd Chandler*

- |                                  |                         |
|----------------------------------|-------------------------|
| 4 boned, skinned chicken breasts | 6 oz. sliced mushrooms  |
| 1/2 c. flour                     | 1/2 c. butter           |
| 2 tsp. garlic salt               | 4 T. lemon juice        |
| 1/2 tsp. paprika                 | 12 T. water             |
|                                  | 1 tsp. chicken bouillon |

Mix flour, garlic salt and paprika. Cut chicken into bite-size pieces; sauté in butter. Add lemon juice, water and bouillon; simmer 15 minutes. Serve on rice.

**QUICK SUPPER DISH***Freda Krumsiek*

- |                     |                              |
|---------------------|------------------------------|
| 1 lb. ground beef   | 1/2 tsp. pepper              |
| 1 can mushroom soup | 1 sm. onion                  |
| 1/2 tsp. salt       | 1/4 c. green pepper, chopped |

Brown beef in skillet; add onion and green pepper. Cook until onion is done and add soup, salt and pepper; cook until steamy hot. Serve with hot biscuits or toast.

## PORK CHOPS DELUXE

*Doshie Loyd Chandler*

4-6 lean pork chops, 1 inch thick  
2 T. melted shortening  
1 beaten egg

1/3 c. milk  
Crushed cornflakes  
1 1/2 cans cream of mushroom soup

Cut off fat from chops. Beat egg and 1/3 cup milk in shallow dish. Dip chops in the liquid, then in crushed flakes, double coat. Brown chops in the hot shortening; place in baking dish. Spoon the soup generously over each chop; cover dish with foil. Bake at 325° for 2 hours. Melt in your mouth!

## CHICKEN CASSEROLE

*Dru Martin*

2 cooked chicken breasts  
1/4 c. water  
1/3 c. cashew nuts (optional)  
1 can mushrooms, sliced

1 can mushroom soup  
1 c. celery, diced  
3-oz. can chow mein noodles

Mix all except noodles. Place in greased casserole. Spread noodles over top. Bake in 325°-350° oven for 40 minutes.

## STEAK CASSEROLE

*Doshie Loyd Chandler*

1 1/2 lbs. top round steak  
4 med. potatoes  
1 lg. onion  
5 carrots

1 green pepper  
4 T. butter  
4 T. Worcestershire sauce

Place steak in 9 x 13-inch pan; salt and pepper it. Dot with butter; add Worcestershire sauce. Add sliced potatoes, onions, carrots, big chunks, and sliced bell pepper. Cover with foil. Bake at 350° for about 1 hour and 15 minutes (until steak is fork-tender).

## TEXAS TALLARENA

*Doshie Loyd Chandler*

2 lbs. ground round steak  
2 T. oil  
1 chopped bell pepper  
1 lg. chopped onion  
1 (7 oz.) egg noodles  
1 can stewed tomatoes

Salt to taste  
Pepper to taste  
Tabasco sauce to taste  
1 can corn  
1/2 lb. Velveeta  
1 sm. bottle stuffed olives

Sauté onion in the oil. Add ground steak, brown lightly. Add green pepper and tomatoes; simmer. Cook noodles; drain. After meat simmer 15 minutes, add corn, noodles and most of the grated cheese (keep some for topping). Season to taste. Pour into 9 x 13-inch pan. Bake at 325° for 45 minutes; remove from oven. While hot top with remaining grated cheese.

## KING RANCH CASSEROLE

*Doshie Loyd Chandler*

- 1 lg. chicken, boiled, skinned & deboned
- 2 c. grated cheese
- 1 doz. tortillas, cut up in strips
- 1 chopped onion

- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 can broth
- ½ c. Ro-Tel tomatoes

In 9 x 13-inch pan layer chicken, ½ the sauce, cream of chicken soup, cream of mushroom soup, broth, Ro-Tel tomatoes, ½ the tortillas, ½ onion and cheese in recipe and repeat for the second layer, ending with cheese. Bake at 350° for 1 hour.

## SPICY MEAT LOAF

*Freda Krumsiek*

- 1 lb. ground beef
- 1 pkg. onion soup mix
- 2 eggs
- ¾ c. bread crumbs

- 1 sm. can tomato sauce
- 1 T. Worcestershire sauce
- 2 T. barbecue sauce
- ½ c. plum jam

Mix meat, soup mix crumbs and tomato sauce together; put in loaf pan. Mix Worcestershire sauce, barbecue sauce and jam in a small saucepan. Cook and stir until mixture boils. Pour over meat loaf and bake at 350° for about one hour.

## LUNCHEON DISH

*Barbara Dodson*

- 1 box spaghetti, cooked
- 1 can tomatoes
- 1 lg. onion
- 1 green pepper

- 1 lb. hamburger
- ½ lb. bacon (cut in sm. pieces)
- 1 can corn

Fry bacon lightly, then add hamburger and onion; fry until onion is brown. Add tomatoes, corn, cooked spaghetti and green pepper. Mix well and bake 1 hour. Add salt and pepper to taste.

## STEAK CASSEROLE

*Barbara Dodson*

- 1 slice round steak, cut in bite-size pieces
- 1 can cream of celery soup
- 2 cans cream of chicken soup

- 1 can golden mushroom soup
- 1 stick oleo
- 2 c. Minute Rice (uncooked)

Heat soups and butter in saucepan. Place steak in bottom of 9 x 13-inch pan. Pour half of hot soup mixture over meat; cover with rice. Pour on remaining soup. Bake at 300° for 1½-2 hours.

## HAMBURGERS GO-GO

Marie Manning

2 T. margarine	1/2 tsp. salt
1/2 lb. hamburger meat	1/2 tsp. pepper
1 sm. chopped onion	1 tsp. chili powder
1 chopped green pepper	1 (16-oz.) can tomatoes
1/2 c. uncooked rice	1/2 c. grated cheese

Melt margarine in skillet. Brown meat, onion, bell pepper and rice. Add seasonings. Add tomatoes. Place in a 1-quart greased casserole and bake at 350° for 20-30 minutes. Remove from oven, top with cheese, return to oven until cheese is melted.

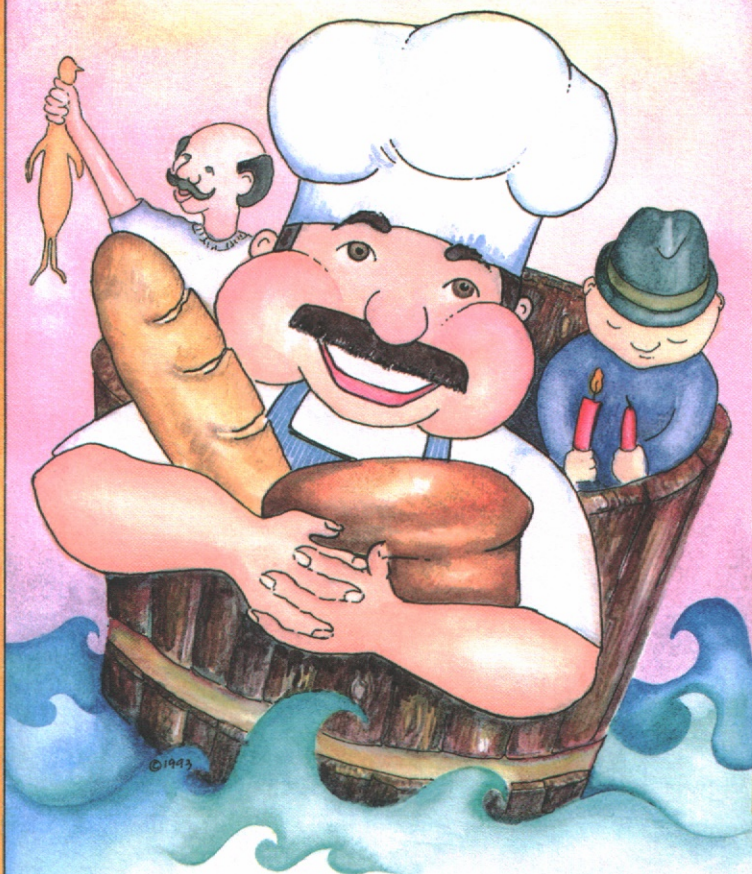
### Recipe Favorites

# Meat, Poultry & Seafood

Recipe Favorites



# Breads & Rolls



Rub a dub dub  
Three men in a tub,  
And how do you think they got there?  
The butcher, the baker,  
The candlestick maker  
'Twas enough to make a man stare.

## Helpful Hints

- Over-ripe bananas can be peeled and frozen in a plastic container until it's time to bake bread or cake
- When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans, as margarine and oil absorb more readily into the dough or batter (especially bread)
- Use a metal ice tray divider to cut biscuits in a hurry. Press into the dough, and biscuits will separate at dividing lines when baked.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt and 2 tablespoons baking powder, and store in a tightly covered container.
- Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm. If you cannot feel either hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you get a finer texture if you use milk. Water makes a coarser bread
- If your biscuits are dry it could be from too much handling, or the oven temperature may not have been hot enough.
- Nut breads are better if stored 24 hours before serving.
- To make bread crumbs, toast the heels of bread and chop in a blender or food processor.
- Cracked eggs should only be used in dishes that are thoroughly cooked; they may contain bacteria.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.
- For a quick, low-fat crunchy topping for muffins, sprinkle the tops with Grape-Nuts cereal before baking.

# Breads & Rolls

## QUICK HOT ROLLS

*Rosie Autrey*

2 pkgs. active dry yeast  
2 c. warm water  
¼ c. sugar  
1 tsp. salt

1 egg  
¼ c. shortening  
1½ c. all-purpose flour

Dissolve yeast in warm water in mixing bowl. Add sugar, salt and 3¼ cups of flour; beat 2 minutes. Add egg and shortening; beat in remaining flour and work dough until smooth; shape into rolls. Put in greased pans and set in warm place to rise. Rolls should be ready to bake within 30-40 minutes. Bake in preheated 400° oven 13-15 minutes or until golden brown. If you choose not to use all of the batter, put wet towel over bowl and refrigerate until needed.

## POPOVERS

*Marie Manning*

1 egg  
¾ c. milk

½ tsp. salt  
1 c. flour

Beat egg and add milk. Add salt and flour and beat hard until perfectly smooth. Have greased heavy pans very hot, then fill ⅔-¾ full of batter. Bake in hot oven, 450°, for 15 minutes; turn down heat to moderate 350° and bake 30 minutes more. Do not open door until popovers are done.

## CINNAMON BREAD

*Will Rogers Hotel,  
Karen Thompson*

¾ c. butter  
½ c. sugar  
4 c. flour  
1½ tsp. salt

1 cake yeast  
1 c. milk  
3 eggs

Cream sugar and butter together. Sift flour and salt into creamed mixture and beat with spoon. Scald milk and cool to lukewarm before mixing with yeast. Pour milk and beaten eggs into creamed mixture and stir. Knead until smooth and does not stick to floured board. Form into ball; place in oiled bowl. Brush with oleo and let rise; punch down, fold over and knead. Roll into two (10-inch) squares. **Filling:** For each loaf, melt 3 tablespoons oleo and blend ¼ cup sugar and 1 tablespoon cinnamon. Spread cinnamon mixture on dough. Do not roll dough but **fold** ends of dough over and seal edges in center. Place in two greased loaf pans, sealed edge down. Bake at 400° for 45 minutes.

## RED LOBSTER'S CHEESE GARLIC BISCUITS

*Roxanne Moeller*

- |                                      |                        |
|--------------------------------------|------------------------|
| 2 c. buttermilk baking mix           | 1/4 c. butter, melted  |
| 2/3 c. milk                          | 1/2 tsp. garlic powder |
| 1/2 c. shredded sharp cheddar cheese |                        |

Preheat oven to 450°. Combine baking mix, milk and cheese with wooden spoon until soft dough form; beat vigorously 30 seconds. Drop dough in heaping teaspoon onto an ungreased cookie sheet. Bake 8-10 minutes until golden brown. Combine melted butter and garlic powder. Brush over warm biscuits before removing from cookie sheet. Serve. Makes 10-12 biscuits.

## BISCUITS

*Carolyn Osburn*

- |                    |                   |
|--------------------|-------------------|
| 2 c. flour         | 1/3 c. shortening |
| 1 T. baking powder | 3/4 c. milk       |
| 1/2 tsp. salt      |                   |

In bowl add flour, baking powder, salt and whisk together. Cut in shortening until like cornmeal. Add milk. Stir just until dough clings together. Put on lightly floured waxed paper. Pat dough to about 6 x 6-inch square, but 3/4 inch thick. Cut into 9 squares. Place on ungreased sheet and round up with fingers or leave square. Bake at 425° for 12-15 minutes.

## FAVORITE DONUTS

*Nana Dunlap  
by Marie Manning*

- |                      |                           |
|----------------------|---------------------------|
| 3 T. shortening      | 4 tsp. baking powder      |
| 1 c. sugar           | 1 1/2 tsp. salt           |
| 3 eggs, beaten       | 1 tsp. nutmeg or cinnamon |
| 3 1/2-4 1/2 c. flour | 1 c. milk                 |

Cream shortening, sugar and eggs. Sift first measure of flour with baking powder, salt and spice. Add to creamed mixture with milk, adding more flour if needed to make dough that can just be rolled. Turn onto floured board and roll out 1/4 inch thick. Cut with doughnut cutter. Fry in hot deep fat, 370°, turning as soon as they come to the top the first time, and not again. Drain on unglazed paper.

## SPICED PINEAPPLE ZUCCHINI BREAD

*Doshie Loyd Chandler*

3 c. flour  
2 tsp. soda  
1 tsp. salt

½ tsp. baking powder  
1½ tsp. cinnamon  
¾ c. nutmeat

Combine all ingredients and set aside. Now mix: Three beaten eggs, 2 cups sugar, 1 cup oil and 2 teaspoons vanilla; beat well. Stir in 2 cups grated zucchini and 1 (8-ounce) can crushed pineapple, drained. Add dry ingredients; mix. Divide batter between 2 greased and floured 9 x 5 x 3-inch pans. Bake at 350° about 1 hour. Cool 10 minutes before removing from pans. Freezes well.

## INDIAN FRY BREAD

*Mary Ann Gritts*

2 c. flour  
¾ c. lukewarm milk  
1 T. baking powder

¾ tsp. salt  
2 T. shortening

Mix dry ingredients together. Cut in shortening until mixture looks like coarse crumbs. Add milk; stir. Knead on lightly-floured board 8-10 minutes. Divide into 8 equal parts; cover. Let rest 10 minutes. Roll each part into a 6-7 inch round. Fry in 357° grease. Fry until puffy and golden brown; drain on towel. Good with honey.

## EASY OATMEAL BREAD

1½ c. cooked oatmeal  
½ c. sugar  
1 pkg. rapid rise yeast  
¼ c. lukewarm water

5 c. flour  
Honey  
Uncooked oats

Dissolve yeast in ¼ cup lukewarm water. Put cooked oatmeal into large glass bowl; add dissolved yeast, ½ cup sugar and 5 cups flour. Knead by hand on well-floured surface. Place large dough ball in center of cooking stone or cookie sheet. Bake at 325° about 50 minutes. Brush with honey and sprinkle with raw oats.

## BRAIDED CHEESE BREAD

*Goldie Foster*

6½-6¾ c. flour, divided  
3 tsp. sugar  
1 T. salt  
2 pkgs. dry yeast  
1 (12-oz.) pkg. cold pack cheddar cheese

1 c. milk  
1 c. water  
1 egg  
1 egg white, slightly beaten

In a large bowl, combine 2 cups flour, sugar, salt and yeast; set aside. In small saucepan, combine cheese, milk and water. Cook over medium

(continued)

heat, stirring occasionally until cheese melts and mixture is smooth. Cool to lukewarm. Add to flour-yeast mixture. Beat at medium speed for 2 minutes. Stir in enough additional flour (4-4¼ cups) to make soft dough. Turn onto floured board and knead 8-10 minutes. Place in greased bowl, turn dough to grease top. Cover with damp cloth; let rise in a warm place until doubled in bulk, about 1 hour. Punch dough down, turn onto lightly floured board. Cover and let rise 15 minutes. Divide dough into 6 equal pieces. Roll each piece into a 14-inch rope. To form braid, place 3 ropes alongside each other on greased baking sheet. Alternate, overlapping outside ropes over middle ropes, until braid is finished. Tuck ends under. Repeat with 3 remaining ropes. Brush tops with egg white. Let rise, uncovered, in a warm place until doubled in bulk, about 1 hour. Bake at 350° for 25 minutes.

## **HOMEMADE BISQUICK (From Praise for the Cook)**

*Dru Martin*

<b>6 c. flour</b>	<b>1 T. salt</b>
<b>3 T. baking powder (double-acting)</b>	<b>1 c. Crisco</b>

Mix dry ingredients in large bowl. Cut in Crisco until like coarse meal. Store in covered container. Do not need to refrigerate. Use as you would Bisquick recipes.

## **DILLY CASSEROLE BREAD**

*Maxine Trobaugh*

<b>1 pkg. active dry yeast</b>	<b>2 T. dill seed</b>
<b>¼ c. warm water</b>	<b>1 tsp. salt</b>
<b>1 c. cottage cheese, warmed</b>	<b>¼ tsp. soda</b>
<b>2 T. sugar</b>	<b>1 unbeaten egg</b>
<b>1 T. instant minced onion</b>	<b>2¼-2½ c. sifted flour</b>
<b>1 T. butter</b>	

Mix yeast in warm water. Combine in mixing bowl cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and yeast mixture. Add flour to form a stiff dough, beating well after each addition; cover. Let rise in warm place (85°-90°) until light and doubled in size, 50-60 minutes. Stir dough down then turn into well-greased 8-inch round (1½-2-quart) casserole. Let rise in warm place until light, 30-40 minutes. Bake 350° for 40-50 minutes until golden brown. Brush with soft butter and sprinkle with salt.

## **DILLY CASSEROLE BREAD** (Elsie Price's favorite recipe)

*Marie Hodges*

- |  |                   |
|--|-------------------|
| 1 pkg. yeast                                       | 1 T. minced onion |
| 1 c. creamed cottage cheese,<br>heated to lukewarm | 1 tsp. salt       |
| 2 T. sugar   | 2¼-2½ c. flour    |
| 2 tsp. dill seed                                   | 1 tsp. sugar      |
| 1 unbeaten egg                                     | 1 T. oleo         |
| ¼ c. warm water                                    | ¼ tsp. soda       |

Soften yeast in ¼ cup water with 1 teaspoon sugar. Combine in bowl cottage cheese, sugar, onion, oleo, dill seed, salt, soda, egg and softened yeast. Add flour to make a stiff dough, beating well after each addition. Cover and let rise in warm place until doubled in size. Stir dough down. Turn into well-greased casserole. Let rise until light, 30-40 minutes. Bake in 350° for 40-50 minutes until brown. Brush with oleo and sprinkle with salt.

## **CHEESE BREAD** (Elsie Price's favorite)

*Marie Hodges*

Follow directions in order given. Soften one package yeast in 2 table-  
spoons lukewarm water. Add 1 teaspoon sugar and let stand until foamy.  
Combine 1 cup hot water and ¼ cup sugar in mixing bowl. Let cool to  
lukewarm. Add yeast mixture and one beaten egg. Add ½ pound grated  
American cheese and 3½-2 cups sifted flour, as much as can be stirred  
into the mixture without kneading. Knead on pastry cloth until it takes  
shape and form into a loaf. Place in greased loaf pan and let stand in  
warm place until doubled in size. Bake in 375° oven for an hour. Remove  
from pan and grease all over.

## **QUICK YEAST BREAD**

*Nana Dunlap  
by Marie Manning*

- |                             |                            |
|-----------------------------|----------------------------|
| 2 cakes yeast               | 1 T. salt                  |
| 2 c. lukewarm water         | 2 T. melted shortening     |
| 2 c. lukewarm, scalded milk | 3 qt. sifted flour (12 c.) |
| 1 T. sugar                  | Extra shortening           |

Crumble yeast into warm water. Add milk, sugar, salt and shortening.  
Add half of flour and beat until smooth, then add enough more flour to  
make dough of consistency to handle. (Too stiff a dough makes a dry  
bread.) Knead until smooth and elastic. Place in greased bowl, spread  
with shortening and let stand where warm but not hot, away from drafts,  
until light, about 1½ hours. Knead again and shape into loaves. Place  
in greased pan, ½ full and let rise again until double in bulk, about 1  
hour. Bake 50-60 minutes in moderate oven, 350°.

## CRAISIN BREAD (Bread Machine)

*Sue Coker*

1 1/8 c. water	1 tsp. cinnamon
2 3/4 c. Gold Medal Better for Bread flour	1 1/2 tsp. salt
1 1/2 T. nonfat dry milk	1 1/2 tsp. yeast
3 T. sugar	1 T. margarine
	3/4 c. raisins (dried cranberries)

Add water, flour, dry milk, sugar, cinnamon, salt, yeast and margarine to pan in order listed. If your machine calls for dry ingredients first, then invert the order of ingredients. Program for **mix bread**. Push **start**. When signal sounds, add the raisins. Remove the bread from the pan when done, approximately 3 1/2 hours later.

## BLUE RIBBON BANANA NUT BREAD

*Jill VanTuyll*

1/3 c. Crisco	1 tsp. baking powder
1 c. sugar	1 tsp. soda
2 lg. eggs, well-beaten	1/2 tsp. salt
3 ripe bananas	Dash nutmeg
1 tsp. vanilla	Dash cinnamon
2 c. flour	1 c. chopped pecans

Cream sugar and Crisco. Add eggs, bananas; add vanilla; mix well. Sift dry ingredients; add slowly to banana mixture; mix well. Add nuts; pour into loaf pan and bake at 350° for 1 hour. This recipe won blue ribbon Tulsa State Fair, 1986, hence the name.

## HOME MIX PANCAKES

*Bernice Collins*

4 1/2 c. sifted all-purpose flour	1/2 c. sugar
1/4 c. baking powder	2 1/4 tsp. salt

Sift together all the ingredients. Cover tightly and store in a cool dry place. Makes enough for 5 batches of pancakes using the following recipe. Stir the mix each time before using. **Pancakes:** Beat 1 large egg slightly; add 1 cup milk and beat just enough to blend. Add 1 1/2 tablespoons corn oil and 1 cup of the above mix; stir only until dry ingredients are moistened; disregard lumps. Cook on hot griddle. Mix may be kept in refrigerator or cool cupboard.

**SCONES.***Carolyn Osburn*

- |                    |                |
|--------------------|----------------|
| 2 c. flour         | 1/2 c. raisins |
| 1 T. baking powder | 3/4 c. milk    |
| 2-3 T. sugar       | Milk           |
| 1/2 tsp. salt      | Sugar          |
| 1/3 c. shortening  |                |

In medium bowl add flour, baking powder, sugar and salt; whisk together. Cut in shortening or butter until like meal. Stir in dried fruit (raisins, currants or snipped, dried apricots). Add milk, stir just until dough clings together. Put on lightly-floured waxed paper. Pat dough into 7-inch circle and 3/4 inch thick. Cut into 8 wedges. If desired, brush with milk and sprinkle with sugar. Bake at 425° for 12-15 minutes on ungreased sheet. You do not have to use fruit.

**BROCCOLI CORNBREAD***Carolyn Osburn*

- |                       |  |
|-----------------------|--|
| 1 stick butter        | 2 c. grated cheese                         |
| 4 eggs, beaten        | 16 oz. chopped, frozen broccoli,<br>THAWED |
| 1 med. onion, chopped | 1 pkg. cornbread mix                       |
| 1/2 tsp. salt         |  |

Melt butter in 9 x 13-inch pan in oven. Tilt to coat sides then add to large mixing bowl. Add beaten eggs, onion, salt, cheese, broccoli and muffin mix; stir as you go. Bake at 375° for 40-50 minutes or until lightly browned.

**BUTTERHORN ROLLS**  
(Elsie Price's Favorite)*Marie Hodges*

- |                     |                    |
|---------------------|--------------------|
| 1 env. dry yeast    | 3 T. warm water    |
| 1/2 c. shortening   | 1/2 c. sugar       |
| 2 eggs, well-beaten | 1 c. warm water    |
| 1 tsp. salt         | 4 c. flour, sifted |

Soften yeast in 3 tablespoons warm water with 1 teaspoon sugar. Cream shortening and sugar; add eggs and beat. Add 1 cup warm water and the salt; mix well. Add softened yeast. Stir in flour and mix until smooth. Grease over top of dough and let rise until double. Punch down, keep in refrigerator until ready to use. Roll piece of dough in shape of 9-inch pie shell; roll thin. Spread with butter, cut in wedges as with a pie, starting with large end. Place in greased pan and let rise. Bake at 425° for 12-15 minutes.

**RED LOBSTER CHEESE  
BISCUITS***Leona Brents*

2 c. Bisquick	1/4 tsp. garlic powder
3/4 c. buttermilk	1/4 tsp. dried parsley, crushed
1 c. shredded cheddar cheese	fine

Preheat oven to 400°. Combine Bisquick, milk and cheese in medium bowl. Mix by hand until well-combined. Divide the dough into 12 equal portions (about 3 tablespoons each) and spoon onto a lightly-greased nonstick cookie sheet. Flatten each biscuit with your fingers. Bake 18-20 minutes or until the top of the biscuits begin to brown. Combine the butter with garlic powder. Heat 30 seconds in microwave, then brush light coating over the top of each biscuit immediately after removing them from oven. Sprinkle a dash of parsley over top of each biscuit.

**REFRIGERATOR ROLLS  
(Mom's Recipe - Roberta  
Painter)***Carol Blackwell*

2 c. lukewarm water	2 cakes compressed yeast (or 2 pkgs.)
1/2 c. sugar	1/2 c. warm water
1 1/2 tsp. salt	6 1/2-7 c. flour
1/2 c. shortening	

Mix together 2 cups water, sugar, salt and shortening. Dissolve yeast in 1/2 cup warm water. Beat in 3 cups flour, with hands, work in 3 1/2-4 cups more flour, which ever necessary. Place dough in large greased bowl; cover with towel and place in refrigerator. When ready, make what dough you need into rolls; let rise. Return the rest to refrigerator until ready to use. Bake at 350° until brown.

**COFFEE RING***Elaine Johnson*

Frozen dough balls (dinner rolls)	Pecans or walnuts
Cinnamon	1/2 c. butter
Butterscotch pudding (not instant)	1/2 c. brown sugar

Grease a bundt pan. Place 18 (?) dough balls in pan. Sprinkle with cinnamon on top. Sprinkle 1/2 box pudding and pecans or walnuts over the dough balls. Melt 1/2 cup butter with 1/2 cup brown sugar. Pour over rolls (dough balls); cover with foil and leave all night. In morning, bake at 350° for 30 minutes or less. Turn out immediately or it sticks.

## FRESH CRANBERRY NUT BREAD

Marie Manning

2 c. flour  
1 c. sugar  
1½ tsp. baking powder  
½ tsp. soda  
1 tsp. salt  
1 c. cranberries (chopped)

¼ c. shortening  
¼ c. orange juice  
1 T. orange rind (grated)  
1 egg (beaten)  
½ c. nuts (chopped)

Sift flour, sugar, baking powder, salt and soda together. Cut in shortening until mixture resembles coarse cornmeal. Combine orange juice and rind with egg. Pour all at once into dry ingredients; mix just enough to dampen. Fold in nuts and cranberries. Spoon into greased and floured 9 x 5 x 3-inch loaf pan. Bake at 350° for 1 hour.

## IRISH SODA BREAD

Carolyn Osburn

4 c. flour  
¾ c. sugar  
1½ tsp. baking soda  
1 T. baking powder  
½ tsp. salt

1 c. raisins  
3 T. caraway seeds  
2 eggs, beaten  
2 c. buttermilk  
1 stick butter, melted

In large bowl mix flour, sugar, baking soda, baking powder, salt, raisins and caraway seeds; whisk. Add eggs, buttermilk and butter to large measuring cup and stir thoroughly. Then add to flour; mix very well. Grease two bread pans and add dough. Bake at 350° for 55-60 minutes. Cut down sugar to ½ or less if you don't like sweet taste. (I never use raisins or seeds so its more like bread.)

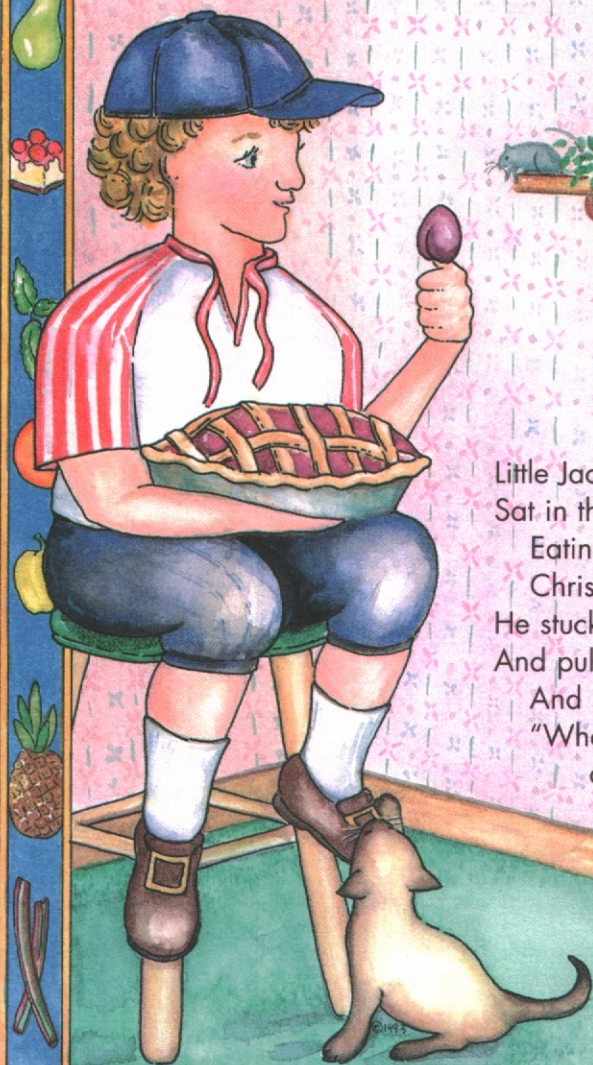
## MRS. FISK DOUGHNUTS

Annette Wells

Boil and mash 3 medium or 2 large Irish potatoes; use 1½ cups. Into the boiling water, add 2 cups sugar so as to melt. Add ¾ cup milk, 6 tablespoons melted shortening and 3 eggs (don't overbeat). Beat slightly as a custard; add 2 teaspoons vanilla. Sift flour, 5½ cups, maybe a little more, 7 teaspoons baking powder and 2 teaspoons nutmeg; sift all together. Mix ingredients together and pour out onto a board and knead until it can be handled; roll out and let stand 20 minutes. Fry in deep fat, turn only once. Add 1 tablespoon vinegar to fat. **Drain.** Roll in sugar. Makes 3-4 dozen.

Recipe Favorites

# Pies, Pastry & Desserts



Little Jack Horner  
Sat in the corner  
Eating his  
Christmas pie.  
He stuck in his thumb  
And pulled out a plum  
And said,  
"What a good boy  
am I!"

## Helpful Hints

- Egg whites need to be at room temperature for greater volume when whipped. Remember this when making meringue.
- When preparing several batches of pie dough, roll dough out between sheets of plastic wrap. Stack the discs in a pizza box, and keep the box in the freezer. Next time you're making pie, pull out the required crusts
- Place your pie plate on a cake stand when placing the pie dough in it and fluting the edges. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- Many kitchen utensils can be used to make decorative pie edges. For a scalloped edge, use a spoon. Crosshatched and herringbone patterns are achieved with a fork. For a sharply pointed effect, use a can opener to cut out points around the rim.
- Dipping strawberries in chocolate? Stick toothpicks into the stem end of the berry. Coat the berries with chocolate, shaking off any excess. Turn the berries upside down and stick the toothpick into a block of styrofoam until the chocolate is set. The finished berries will have chocolate with no flat spots. Another easy solution is to place dipped berries dipped-side up in the holes of an egg carton.
- Keep strawberries fresh for up to ten days by refrigerating them (unwashed) in an airtight container between layers of paper towels
- When grating citrus peel, bits of peel are often stuck in the holes of the grater. Rather than waste the peel, you can easily brush it off by using a clean toothbrush
- To core a pear, slice the pear in half lengthwise. Use a melon baller to cut out the central core, using a circular motion. Draw the melon baller to the top of the pear, removing the interior stem as you go
- When cutting up dried fruit, it sometimes sticks to the blade of the knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting
- Cutting dessert bars is easier if you score the bars as soon as the pan comes out of the oven. When the bars cool, cut along the scored lines.
- When cutting butter into flour for pastry dough, the process is made easier if you cut the butter into small pieces before adding it to the flour.

# Pies, Pastry & Desserts

## FRUIT SALAD

*Cordia Russell*

- |                                       |                            |
|---------------------------------------|----------------------------|
| 1 lg. can sliced or chunked pineapple | 4 bananas                  |
| 1 med. can pears                      | Sm jar maraschino cherries |
| Sm bunch grapes (green or Tokay)      | 1/2 c. nuts                |

Drain pineapple and cherries together. (This juice is for the sauce that goes over the fruit.) Cut the fruit into large chunks and put altogether. **Sauce:** Mix 2 tablespoons flour and 1/2 cup sugar into pineapple and cherry juice. Cook slow until thick. Cool and pour over juice,

## CRISPY ICE CREAM TREAT

*Charlotte Toler*

- |                        |                            |
|------------------------|----------------------------|
| 1 c. chopped pecans    | 1/2 c. margarine           |
| 2 1/2 c. Rice Krispies | 1 c. coconut               |
| 3/4 c. brown sugar     | 1/2 gal. vanilla ice cream |

Melt margarine in 13 x 9-inch baking pan. Add coconut, pecans and Rice Krispies; mix well. Put in 300° oven for 30 minutes, stirring every 10 minutes. Remove from oven. Stir in brown sugar. Remove 1/2 of mixture to a bowl. Spread remaining mixture evenly in pan. Slice 1/2 gallon of vanilla ice cream to cover mix in pan. Cover ice cream with remaining mix from bowl. Keep frozen until serving.

## INDIVIDUAL STEAMED PUDDINGS

*Helen Taylor*

- |                         |                 |
|-------------------------|-----------------|
| 1 c. ground suet        | 1 1/2 c. flour  |
| 1 c. brown sugar        | 1 tsp. soda     |
| 1 c. dates or raisins   | 1 tsp. cinnamon |
| 1/2 c. chopped walnuts  | 1 tsp. nutmeg   |
| 1 c. sour or buttermilk | 1 pinch salt    |

Put everything in a bowl and mix well. Drop into greased muffin tins (1/2-2/3 full) and bake at 325° for 30 minutes. When cool, wrap in foil. Store in a sealed container in a cool place (no need to refrigerate). To serve, steam for 15-20 minutes. (Use crumpled foil in a pan with water for makeshift steamer.) Serve with sauce and a maraschino cherry.

## HYDROX-JELL DESSERT

*Ruth Welker*

1 (14-oz.) can Milnot  
 1 sm. pkg. lime Jello  
 1¾ c. hot water  
 ¼ c. lemon juice

1 c. sugar  
 1 sm. pkg. Hydrox cookies or  
 their equal, crushed  
 Green cake coloring

Chill milk in freezer until ice crystals form. Dissolve sugar, Jello and lemon juice in hot water. Jell until syrupy. Whip milk until it stands in peaks. Fold in syrupy Jello. Add a few drops of green cake coloring. Line 9 x 13-inch pan with ½ the crushed cookies. Pour in Jello and top with remaining cookies. Freeze before serving. Lasts for a week or two in freezer.

## SAUCE FOR STEAMED PUDDINGS

*Helen Taylor*

⅓ c. butter  
 1 egg  
 4 egg yolks, beaten creamy

1 c. white sugar  
 1-1½ tsp. rum flavoring  
 ½ pt. whipped heavy cream

Melt butter in top of double boiler (or microwave). Add eggs and sugar. Continue cooking and stirring until thick. (I use the microwave on high heat, stirring it every minute.) Cool. Add flavoring. Fold in ½ pint whipped heavy cream; refrigerate. (This and puddings keep for weeks.)

## EASY APPLE DESSERT

*Freda Krumsiek*

2 cans apple pie mix  
 2 sticks margarine

1 white cake mix  
 Cinnamon

Put apple pie mix in a 9 x 13-inch pan. Sprinkle cake mix evenly over apples. Sprinkle cinnamon over apples if you like. Cut margarine in thin slices over top. Bake 1 hour at 350°.

## CHERRY DESSERT

*Pat Holder*

**Crust:**

2 c. flour  
 ½ c. sugar

1 c. chopped nuts  
 1 c. melted butter

**Filling:**

1 (8 oz.) cream cheese  
 1 lg. Cool Whip

½ c. powdered sugar  
 2 cans cherry pie filling

Mix crust ingredients. Pat on a cookie sheet. Bake 15 minutes at 375°. Cool and crumble. Press ⅔ of crumbled crust on cookie sheet. **Topping:** Add cream cheese to Cool Whip and sugar. Spread over **crumbs**. Pour cherry over filling and sprinkle with remaining ⅓ crumbs. Refrigerate.

## CHEESECAKE

*Karol Shook*

2 (8-oz.) pkgs. cream cheese      1/3 c. sugar  
1 (8-oz.) pkg. Cool Whip

Cream cheese and sugar until mixed; add Cool Whip. Put in graham cracker pie crust. Add fruit to top. Can use low fat cheese and Cool Whip.

## BEST EVER LEMON PIE

*Ada Lou Shaw*

*Leona Brents*

1 1/2 c. sugar	Zest from 2 lemons
6 T. cornstarch	3 T. real butter
2 c. water	1 1/2 tsp. lemon extract
1/2 c. lemon juice	4 egg yolks

Mix sugar and cornstarch in top of double boiler. Add 2 cups boiling water. Cook until mixture starts to thicken; reduce heat and continue to cook for 5 minutes. Combine lemon juice, egg yolks and zest; mix well. Add this to cornstarch mixture, cook until thick. Add butter and lemon extract; pour into baked crust. **Meringue:** One tablespoon cornstarch and 2 tablespoons cold water; mix together. Add 1/2 cup boiling water; cook until clean and thick; cool. Beat 3 egg whites until stiff. Add 6 tablespoons sugar gradually and 1 teaspoon lemon extract. Add the cornstarch mixture gradually; beat well. Spread on pie; seal to edge. Bake at 350° until brown.

## MARSHMALLOW GRAHAM DESSERT

*Barbara Dodson*

1 (16-oz.) pkg. lg. marshmallows	2 c. whipping cream, whipped
2 c. milk	2 c. graham cracker crumbs (about 32 squares)
1 1/2 tsp. lemon extract	1/2 c. butter OR margarine, melted
1 (20-oz.) can crushed pineapple, drained	

In a heavy saucepan over low heat, melt marshmallows and milk. Remove from the heat; cool, stirring occasionally. Stir in extract. Fold in pineapple and whipped cream. Combine cracker crumbs and butter. Press 1 1/2 cups into a greased 13 x 9 x 2-inch pan. Spread with the pineapple mixture. Sprinkle with the remaining crumb mixture. Refrigerate for 2-3 hours before serving. Yield: 12-16 servings.

## STRAWBERRY PIE

*Barbara Dodson*

- |                    |                          |
|--------------------|--------------------------|
| 1 c. sugar         | 4 T. strawberry Jello    |
| 1 c. boiling water | 3 pt. whole strawberries |
| 3 T. cornstarch    | 1 pie shell              |
| 1/8 tsp. salt      |                          |

Combine sugar, cornstarch, salt and Jello; mix well. Add boiling water and cook on medium heat, stirring constantly until thick. Remove from heat; chill well. Place berries in baked pie shell. Pour mixture on berries and refrigerate. Serve with Cool Whip.

## FUDGE PECAN PIE

*Pink House-Claremore, OK  
Given by Kay Grubbs  
Leona Brents*

- |                                |                     |
|--------------------------------|---------------------|
| 1/2 lb. butter (no substitute) | 1 (12-oz.) can milk |
| 4 c. sugar                     | 1 1/2 c. flour      |
| 1/2 c. cocoa                   | Pinch salt          |
| 4 eggs                         | 2 T. vanilla        |
| 2/3 c. hot water               | 3 c. chopped pecans |

Mix until creamy the butter, sugar and cocoa; continue to mix. Add eggs, water, milk and salt. Next add flour and vanilla, then fold in the pecans. Pour into 2 (9-inch) unbaked pie shells. Bake 25 minutes at 325°-350°. Serve with whipped cream. This makes 2 pies.

## ICE CREAM

*Hilda Jean Moran*

- |                    |                  |
|--------------------|------------------|
| 5 c. milk, scalded | 3 T. flour       |
| 5 eggs             | 5 c. light cream |
| 1 3/4 c. sugar     | 2 tsp. vanilla   |

Cook together milk, eggs, sugar and flour until slightly thickened. Cool and add cream and vanilla and freeze according to your freezer's directions.

## CRANBERRY PUDDING CAKE

*Hilda Jean Moran*

- |                            |                                   |
|----------------------------|-----------------------------------|
| 1/2 c. sugar               | 2 tsp. grated orange peel         |
| 1 1/2 c. fresh cranberries | 1 3/4 c. unsweetened orange juice |

Mix together and boil until cranberries crack. Set aside.

- |                          |                  |
|--------------------------|------------------|
| 1/2 c. sugar             | 1/4 tsp. salt    |
| 1 c. flour               | 1/2 c. skim milk |
| 1 1/2 tsp. baking powder | 1 tsp. vanilla   |

Mix together and spoon into 8 x 8-inch pan. Spoon cranberry mixture over it and bake at 350° for 45 minutes.

## PUMPKIN-STACK-UPS

*Clara Beckham*

2 c. pumpkin (1 can)  
1 c. sugar  
1 tsp. salt  
1 tsp. ginger  
½ tsp. nutmeg

1 tsp. cinnamon  
1 c. chopped nuts  
½ gal. ice cream  
32 gingersnaps

Combine pumpkin, sugar, salt and spices; add nuts. Stir ice cream; fold in pumpkin mixture. Line bottom of 9 x 13-inch pan with gingersnaps. Top with half of ice cream mixture; cover with gingersnaps. Add remaining ice cream mixture. Freeze until firm.

## QUICK COCONUT CREAM PIE

*Sadie Donnell*

1 (5.1-oz.) pkg. instant vanilla  
pudding  
1½ c. cold milk  
1 (8 oz.) whipped topping,  
thawed, divided

1 c. flaked coconut, toasted,  
divided  
1 pastry shell, baked or graham  
crackers

In mixing bowl, beat pudding and milk on low for 2 minutes. Fold in half of whipped topping and ½-¾ of coconuts; pour into crust. Spread with rest of topping. Sprinkle rest of coconut; chill. Use sugar free pudding and fat-free topping for low calorie and diabetic.

## QUICK FRUIT COBBLER

*Jenny Goodson*

Cook this on the top of stove:

2 c. cherries  
2 c. peaches  
2 c. blackberries

1 can sour cherries  
1 c. sugar  
1 T. butter

Then:

1 c. flour  
½ c. sugar  
Pinch salt

2 tsp. baking powder  
½ c. milk

Mix the flour, sugar, milk and baking powder and pour it over the top of the fruit mixture in baking dish. Bake at 350° for about 25 minutes.

## BREAD PUDDING

*Phyllis Stunkard*

- |                |                            |
|----------------|----------------------------|
| 2 eggs         | 1/2-2/3 c. sugar           |
| 2 c. milk      | 3-4 slices bread (torn up) |
| 1 tsp. vanilla | 1/2 c. raisins             |

In a 9-inch square pan, bake at 350° until knife comes out clean. Sprinkle nutmeg on top.

## BLACKBERRY SHERBET

*Terence & Angela Golla*

- |                         |                 |
|-------------------------|-----------------|
| 4 c. fresh blackberries | 2 c. buttermilk |
| 2 c. sugar              |                 |

Stir together blackberries and sugar. Let mixture set 30 minutes. Process blackberry mixture in a blender until smooth. Pour through fine wire mesh strainer into a 9-inch square pan; discard solids. Stir in buttermilk; freeze 8 hours. Break frozen mixture into chunks; place in bowl. Beat at medium speed with electric mixer until smooth. Return to pan; cover and freeze 3 hours or until firm. **Optional Method:** Double ingredient amounts. Mix in 4-quart electric freezer and freeze according to manufacturer's instructions.

**Note:** Mixture may not get firm enough to stop beaters. Pack with additional ice and salt. Let stand 1 hour before serving.

## CHEDDAR APPLE COBBLER

*Bob Rea*

- |                        |                                |
|------------------------|--------------------------------|
| 1 c. sugar             | 1/4 tsp. cinnamon              |
| 1/4 c. flour           | 6 c. apple slices              |
| <b>Topping:</b>        |                                |
| 1 c. flour             | 6 oz. cheddar cheese, shredded |
| 1/4 c. sugar           | 1/3 c. butter                  |
| 1 1/2 T. baking powder | 1/4 c. milk                    |
| 1/2 tsp. salt          |                                |

Toss apples with cinnamon, flour and sugar. Put into 9-inch baking pan. Combine sugar, flour, baking powder and salt; mix well. Add cheese, butter, milk; mix well. Spoon on top of apples. Bake at 400° for 30 minutes.

## CRACKER PIE

*Cathy Breece*

3 egg whites  
1 c. sugar  
1 tsp. cinnamon  
1 tsp. vanilla

30 crushed saltine crackers  
1 c. chopped pecans (optional)  
Whipped cream

Beat well 3 egg whites and sugar until foamy. Add cinnamon, vanilla, crushed crackers and pecans. Fold in together. Pour mixture into well-buttered pan. Bake 30 minutes at 325°. Serve with whipped cream topping.

## CRACKER PIE

*Clara Beckham*

3 egg whites  
1 c. sugar  
1 tsp. vanilla  
1 tsp. baking powder

$\frac{3}{4}$  c. nuts ( $\frac{1}{2}$  c. pecans &  $\frac{1}{4}$  c. black walnuts)  
14 soda crackers, coarsely crumbled

Beat egg whites until foamy. Gradually add sugar, beating until stiff. Fold in crackers, nuts, vanilla and baking powder. Spread in a buttered pie pan. Bake in 350° for 45 minutes or until dry. Cool and spread with whipped cream. Chill.

## RHUBARB-PINEAPPLE PIE

*Marie Manning*

4 c. diced rhubarb  
1 c. sugar  
1 T. quick-cooking tapioca

1 c. crushed pineapple  
Pastry

Cut rhubarb, unpeeled and combine with sugar and tapioca. Let stand few minutes. Roll pastry thin and line 9-inch pan. Fill pan with rhubarb; add pineapple over the top. Adjust and seal upper crust. Bake in hot oven, 425° for 30-40 minutes.

## PECAN PIE

*Ruby Nelms*

4 eggs, slightly beaten  
1 c. sugar  
1 c. white Karo

$\frac{3}{4}$  cube butter, melted  
1 tsp. vanilla  
1 c. nuts, broken

Beat eggs. Add sugar, Karo, butter, vanilla and nuts; mix well. Pour in an unbaked pie shell. Bake at 325° one hour or until center is set.

## MANDARIN ORANGE PIE

*Cheryl D. Kruger*

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 1 (3-oz.) pkg. mandarin Jello        | 1 c. vanilla ice cream, softened |
| $\frac{2}{3}$ c. BOILED ORANGE JUICE | 1 c. Cool Whip                   |
| 1 (11-oz.) can mandarin oranges      | 1 pie crust or crumb crust       |

Dissolve Jello and orange juice. Add ice cream by scoops; blend and chill until set. Stir in mandarin oranges and fold in Cool Whip. Pour into crust or crumb pie base. Freeze 2 hours **only**. Fifteen minutes to thaw and serve. **Do not freeze overnight.**

## LEMON MERINGUE PIE

*Carolyn Osburn*

- |                              |                               |
|------------------------------|-------------------------------|
| 1 $\frac{1}{2}$ c. sugar     | 3 beaten egg yolks            |
| 3 T. cornstarch              | 2 T. butter                   |
| 3 T. flour                   | $\frac{1}{3}$ c. lemon juice  |
| Dash salt                    | 1 (9-inch) baked pastry shell |
| 1 $\frac{1}{2}$ c. hot water |                               |

In 2-quart saucepan mix sugar, cornstarch, flour and salt. Slowly add hot water, stirring constantly. Bring to a boil, cook 2 minutes (stirring). Remove from heat. Add a little hot mixture to eggs, then return to hot mixture. Bring to boil and cook 2 minutes, stirring constantly. Add butter; slowly add lemon juice, mixing well. Pour into cooled shell. Make meringue with reserved egg whites.

## LEMON PIE

*Bernice Collins*

- |                             |                              |
|-----------------------------|------------------------------|
| 4 T. cornstarch             | $\frac{1}{2}$ c. lemon juice |
| 1 $\frac{1}{2}$ -2 c. sugar | 1 lemon rind, grated         |
| 1 c. boiling water          | 2 T. butter                  |
| 1 tsp. salt                 | 4 eggs, separated            |

Cook, combining cornstarch, sugar and boiling water until it thickens, stirring constantly. Add lemon juice, salt and lemon rind; continue cooking, stirring constantly until blended. Pour mixture over egg yolks. Return to fire and cook 4 minutes. Add butter; blend well. Remove from stove; let cool. Pour into shell. Beat egg whites until stiff. Add 8 tablespoons sugar. Heat 15 minutes. Bake at 325°.

## STRAWBERRY PIE

*Bernice Collins*

- |                       |                       |
|-----------------------|-----------------------|
| 1 c. sugar            | 1 c. water            |
| 2 T. white Karo syrup | 3 T. strawberry Jello |
| 4 T. cornstarch       |                       |

Boil sugar, syrup, cornstarch and water until thick; add Jello. Stir until dissolved; cool. Combine 1 quart cleaned, sliced strawberries into Jello mixture. Put into baked crust. Cool and cover with Cool Whip.

## STRAWBERRY DESSERT

Helen Taylor

### First layer:

1 c. all-purpose flour  
1/4 c. brown sugar

1/2 c. chopped pecans  
1/2 c. butter or margarine

With fork or fingers, mix until crumbly. Spray cookie sheet with Pam; spread mixture on it. Bake in 400° oven until toasted (about 15 minutes). Stir frequently.

### Filling:

1 (10-oz.) pkg. frozen strawberries  
2 egg whites

1 c. sugar  
1 tsp. vanilla  
1 c. whipping cream

Put strawberries, egg whites, sugar and vanilla in large electric mixer bowl and beat at highest speed 15 minutes. Whip cream and fold into strawberry mixture. In 9 x 13-inch pan sprayed with Pam, sprinkle 3/4 crumb mixture over bottom, then pour in all the filling. Sprinkle remaining crumbs over the top. Freeze overnight. **Optional:** Set out no more than 15 minutes before serving. Makes 15-18 servings.

## PINEAPPLE PUDDING

Janis Moran

1 c. sugar  
1 sm. can crushed pineapple  
1/2 c. butter

3 eggs  
1 c. chopped nuts

In saucepan cream butter and sugar; beat in eggs. Add pineapple and cook until clear and thick. Beat in nuts. Alternate layers of vanilla wafers with pudding mixture; chill. Top with whipped cream.

## RICE PUDDING

Shirley J. Creech

1/2 c. EggBeaters  
1/4 c. sugar  
1/4 tsp. cinnamon  
1 1/2 c. skim milk

1/4 c. long-grain rice  
1/2 c. raisins  
1 tsp. vanilla extract

Mix eggs, sugar and cinnamon in small bowl; set aside. Heat milk just to a boil. Stir in rice; return to boil. Reduce heat and cover. Simmer 15 minutes. Stir in egg mixture gradually. Bring to boil; reduce heat and simmer, while stirring constantly 2-3 minutes until thickened. Stir in raisins and vanilla extract. Spoon into dessert dishes; garnish warm or chilled with vanilla sauce or ice cream.

## RICE PUDDING

*Janis Moran*

1<sup>3</sup>/<sub>4</sub> c. water  
 1/2 c. rice  
 1/2 tsp. salt  
 2 c. milk  
 2 eggs

1/3 c. sugar  
 1 tsp. vanilla  
 Nutmeg (optional)  
 Cinnamon (optional)

Preheat oven to 350°. Bring water to boil; stir in rice; cover and simmer 30 minutes. Add milk and boil gently, stirring occasionally, until mixture thickens slightly, about 5 minutes. In bowl, combine eggs, sugar and vanilla. Gradually stir in rice mixture and mix well. Pour into 1<sup>1</sup>/<sub>2</sub>-quart casserole. Sprinkle with nutmeg or cinnamon. Place casserole in pan containing 1-inch hot water. Bake uncovered for 45-50 minutes or until knife inserted comes out clean.

## STRAWBERRY ROLL

*Betty Willhoite*

1 angel food cake mix  
 1 (8-oz.) pkg. cream cheese  
 1 c. powdered sugar  
 1 lg. ctn. fresh strawberries

1 can sour cream or cream  
 cheese icing  
 1 (8 oz.) Cool Whip

Mix cake according to box directions. Spread batter over ungreased, one (12 x 18-inch) or two (9 x 13-inch) cookie sheets. Bake at 300° for 20-25 minutes until top is golden brown; let cool. Left out of pan with a spatula gently. Mix softened cream cheese, Cool Whip and powdered sugar together; spread mixture over cake. Top with a layer of thinly sliced strawberries. Roll cake; ice with frosting mix. Top with whole strawberries for decoration.

## STRAWBERRY DELIGHT

*Clara Beckham*

1 can sweetened, condensed  
 milk  
 4 eggs, beaten  
 1 tsp. vanilla  
 1 lb. powdered sugar, sifted

2 c. cream, whipped  
 1<sup>1</sup>/<sub>2</sub> lbs. vanilla wafers, crushed  
 1 c. pecans  
 2 (10 oz.) frozen strawberries

Cook milk, eggs and sugar over low heat until thick; add vanilla and cool. Spread half of wafer crumbs in a 9 x 13-inch pan. Pour on milk mixture. Layer pecans, 1 cup whipped cream and top with remainder of crumbs; cover with foil; freeze. Remove from freezer before serving.

## SOUR CREAM APPLE PIE

*Sherry Deetz*

- |                        |                         |
|------------------------|-------------------------|
| 1 stick margarine      | 1/4 c. lemon juice      |
| 1 1/2 c. graham crumbs | 1 can apple pie filling |
| 1/4 c. sugar           | 1/2 c. brown sugar      |
| 1 can Eagle Brand      | 1 tsp. cinnamon         |
| 8 oz. sour cream       | 1/4 c. pecans           |

Mix melted margarine, 1 1/2 cups graham cracker crumbs and 1/4 cup sugar. Press into pie pan for crust. Mix 1 can Eagle Brand, 8 ounces sour cream and 1/4 cup lemon juice. Mix well and pour into crust. Top with pie filling. Bake at 350° for 25 minutes. Remove from oven and sprinkle with mixture of 1/2 cup brown sugar, 1 teaspoon cinnamon and 1/4 cup pecans. Return to oven for 5 minutes.

## HOMEMADE PUDDING

*Abby Booth*

- |                 |                              |
|-----------------|------------------------------|
| 1 c. sugar      | 4 egg yolks, slightly beaten |
| 4 T. cornstarch | 4 tsp. butter                |
| 4 c. milk       | 1 T. vanilla                 |

Mix sugar and cornstarch; stir in milk. Microwave on high, stirring every 2-3 minutes until it comes to a boil. Gradually stir in half of hot mixture into egg yolks. Then pour all back and cook one minute more until it boils again. Remove, stir in butter and vanilla; serve warm. (Recipe can be cut in half.)

## OXFORD PIE

*Betty Willhoite*

- |                        |                        |
|------------------------|------------------------|
| 1 1/2 c. raisins       | 1/2 tsp. cinnamon      |
| 4 T. margarine         | 2 T. flour             |
| 1 c. sugar             | 3 egg yolks            |
| 2 T. vinegar           | 1 lg. pie crust, baked |
| 1/2 tsp. ground cloves | Meringue               |

Place raisins in saucepan with enough water to cover them; cook until well done. Add the sugar, margarine, vinegar, cloves, cinnamon, flour and egg yolks with cooked raisins; cook until thickened. Pour into a baked pie shell and top with meringue. Bake until top is golden brown.  
**Meringue:** Three egg whites, 6 tablespoons sugar and 1/2 teaspoon cream of tartar. Beat with mixer until mixture holds peaks.

## PUMPKIN DESSERT

*Clara Beckham*

- |                             |                           |
|-----------------------------|---------------------------|
| 1½ c. graham cracker crumbs | ½ tsp. ginger             |
| ⅓ c. melted butter          | ½ tsp. cinnamon           |
| ⅓ c. brown sugar            | ½ tsp. nutmeg             |
| 30 lg. marshmallows         | Dash salt                 |
| ¼ c. Milnot                 | 1 (9 oz.) whipped topping |
| 2 c. (1 can) pumpkin        |                           |

Mix crumbs, butter and brown sugar. Line 9 x 13-inch cake pan to form crust, reserving ½ cup for topping. Melt marshmallows in Milnot; mix in pumpkin, spices and salt. Let cool and add whipped topping. Spread over crust and top with reserved crumbs. Refrigerate.

## PUMPKIN ROLL

*Sherry Deetz*

- |                     |                      |
|---------------------|----------------------|
| 3 eggs              | ½ tsp. nutmeg        |
| 1 c. sugar          | 1 tsp. baking powder |
| ⅔ c. canned pumpkin | ½ tsp. salt          |
| 1 tsp. lemon juice  | 1¼ c. powdered sugar |
| ¾ c. flour          | 4 tsp. butter        |
| 2 tsp. cinnamon     | 1 tsp. vanilla       |
| 1 tsp. ginger       | 8 oz. cream cheese   |

Beat eggs 5 minutes; add sugar and mix. Add pumpkin and lemon juice; beat on low. Fold in dry ingredients. Spread onto greased and floured 10 x 15-inch jelly-roll pan. Bake 15 minutes at 375°. Turn out onto powdered sugared dry towel and roll up. Cool no more than 20 minutes. **Filling:** Mix 1¼ cup powdered sugar, butter, softened cream cheese, vanilla, and pecans (nuts optional). Spread onto unrolled cake. Reroll; wrap in foil and refrigerate.

## SO EASY FRUIT COBBLER

*Sherry Deetz*

- |                   |                      |
|-------------------|----------------------|
| 1 can pie filling | ⅔ tsp. baking powder |
| ½ tsp. cinnamon   | ½ tsp. salt          |
| 1 c. flour        | 1 egg, well-beaten   |
| 1 c. sugar        | ½ c. butter, melted  |

Put pie filling in small casserole dish. Mix flour, cinnamon, sugar, baking powder and salt. Add the beaten egg and sprinkle over pie filling. Pour melted butter on top. Bake at 350° for 30 minutes or until golden brown. May double recipe for large cobbler; extend baking time until brown.

## CHERRY DELIGHT

*Karen Thompson*

6 T. melted margarine	8 oz. cream cheese
2 c. graham crackers	1 c. chopped pecans
1 heaping c. powdered sugar	1 pkg. Dream Whip
2 T. milk	2 cans cherry pie filling

Melt margarine and pour over crushed graham crackers; press into cake pan. Bake 10 minutes at 350°; cool. Beat sugar and milk; soften cream cheese until smooth. Spread over crust. Add pecans and refrigerate 30 minutes. Whip Dream Whip according to package directions. Refrigerate 30 minutes. Place cherry filling on top. Keep refrigerated

## CHOCOLATE-BANANA PIE

*Ellen Lowrey*

6-oz. graham cracker crust	1 sm. pkg. chocolate instant pudding mix
1 c. sour cream	2-3 sm. bananas
1 c. milk	

Brush graham cracker crust with 1 beaten egg white and bake in 375° oven for 5 minutes; let cool. Beat sour cream and milk with whisk until smooth. Mix in dry pudding mix until smooth and slightly thickened. Slice bananas into pie crust. Pour sour cream mixture over bananas and refrigerate until set, about an hour. (Vanilla pudding is good, too.)

## NOODLE PUDDING

*Jeannie Hodges*

1 lb. egg noodles	1 lb. cottage cheese
6 eggs, beaten	2 apples, grated
2 c. sugar	Cinnamon to taste
1½ tsp. vanilla	¼ lb. butter
1 c. raisins	

Melt butter; beat eggs; cook noodles. Mix all ingredients together. Put in 9 x 13-inch cake pan greased with Pam. Bake 30-40 minutes at 350°. Good hot but gets better when kept cold. Lasts several days in refrigerator, covered. Serves 10-12 people.

## PINEAPPLE-COCONUT CHESS PIE

*Bob Rea*

Mix:

1½ c. sugar	2 T. flour
3 T. cornmeal	¼ tsp. salt

Stir:

(continued)

- 4 beaten eggs
- 1 tsp. vanilla
- ¼ c. butter

- 3½ oz. coconut
- 1 (15¼ oz.) crushed pineapple

Combine wet and dry ingredients; mix well. Put into unbaked pie shell. Bake at 350° on lower rack of oven until light tan in color.

## SUGAR-FREE STRAWBERRY PIE

*Sue Coker*

- |  |  |
|--|--|
| 1 (3-oz.) box sugar-free vanilla pudding (not instant) | 2 c. sliced strawberries (unsweetened) |
| 1 (3-oz.) box sugar-free Jello (strawberry)            | 9-inch graham cracker crust            |
| 2 c. water   | 1 ctn. Cool Whip, light                |

In saucepan, mix pudding mix, strawberry Jello and 2 cups water. Bring to a boil, stirring constantly. Remove from heat. Cool slightly then add strawberries. Pour into graham cracker crust. Refrigerate for at least 3 hours, then top with Cool Whip. Keep leftovers refrigerated.

## ORIGINAL KEY LIME PIE (Key West, FL.)

*Doshie Loyd Chandler*

- |                                |                     |
|--------------------------------|---------------------|
| 6 slightly beaten egg yolks    | ½ c. Key lime juice |
| 1 can sweetened condensed milk | 6 egg whites        |
|                                | 4 T. sugar          |

Combine yolks and milk; mix well. Blend in lime juice. Turn into baked crust or graham cracker crust. Beat egg whites stiff. Add sugar gradually. Swirl on pie and seal edges. Bake at 300° until meringue is a pale honey-color, about 30 minutes.

# Cakes, Cookies & Candy



Pat-a-cake, pat-a-cake, baker's man,  
Bake me a cake as fast as you can.  
Pat it and prick it and mark it with a T,  
Put it in the oven for Tommy and me.

## Helpful Hints

- Push animal shaped cookie cutters lightly into icing on cakes or cupcakes. Fill depressed outlines with chocolate icing or decorating confections.
- Fill flat bottomed ice cream cones half full with cake batter and bake. Top with icing and decorating confections.
- Marshmallows can be used for candle holders on cakes
- To keep the cake plate clean while frosting, slide 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away leaving a clean plate
- When decorating a cake with chocolate, you can make a quick decorating tube. Put chocolate in a heat-safe zipper-lock plastic bag. Immerse in simmering water until the chocolate is melted. Snip off the tip of one corner, and you can squeeze the chocolate out of the bag.
- Professionally decorated cakes have a silky, molten look. To get that appearance, frost your cake as usual, then use a hair dryer to blow-dry the surface. The slight melting of the frosting will give it that lustrous appearance.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.
- To make cookie crumbs for your recipes, put cookies into a plastic bag and run a rolling pin back and forth until they are the right size.
- To decorate cookies with chocolate, place cookies on a rack over waxed paper. Dip the tines of a fork with chocolate, and wave the fork gently back and forth making wavy lines.
- A gadget that works well for decorating sugar cookies is an empty plastic thread spool. Simply press the spool into the dough, imprinting a pretty flower design.
- Some holiday cookies require an indent on top to fill with jam or chocolate. Use the rounded end of a honey dipper to make the indent.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with the sugar, and then use the next smaller size cup to pack the brown sugar into its cup.

# Cakes, Cookies & Candy

## TOBY'S POTATO CHIP COOKIES

*Bernice Collins*

1 lb. butter  
1 c. sugar  
3½ c. flour

1 T. vanilla  
1 rounded c. crushed potato  
chips

Mix the ingredients together and with hands, make balls and flatten on ungreased cookie sheet. Bake at 325° for 10 minutes. Check. Cook until lightly brown, around 15 minutes. Store in tin or Tupperware bowl. Can freeze already baked.

## PINEAPPLE COOKIES

*Helen Beckham*

1 c. shortening  
1 c. white sugar  
1 c. brown sugar  
2 well-beaten eggs  
1 tsp. soda, sifted with 4 c. all-  
purpose flour

1 sm. can crushed pineapple  
1 tsp. vanilla  
1 c. chopped nuts

Cream shortening and sugar thoroughly. Add eggs, pineapple and vanilla, then flour and nuts. Drop by spoonfuls on cookie sheet. Bake at 375° until brown about 10-12 minutes.

## CHOCOLATE CAKE

*Hilda Jean Moran*

1½ c. flour  
1 c. sugar  
⅓ c. cocoa  
1 tsp. soda  
½ tsp. salt

1 tsp. vinegar  
1 tsp. vanilla  
½ c. cooking oil  
1 c. water

Mix dry ingredients together in bowl and make three holes in it. In one hole add the vinegar and vanilla. In one hole add the oil and in the other add the water. Mix well with a spoon and bake at 350° in 8 x 8 x 2-inch pan for 30 minutes.

### Frosting:

Mix together:

¼ c. margarine, melted  
1 c. sugar  
¼ c. cocoa

¼ c. milk  
1 tsp. vanilla

Boil 1 minute, stirring constantly. Remove from heat and stir until thickened

**OATMEAL APPLE  
COOKIES***Marie Hodges*

- |                        |                           |
|------------------------|---------------------------|
| 1/2 c. shortening      | 1 c. brown sugar          |
| 2 well-beaten eggs     | 1/2 c. oatmeal            |
| 1 1/2 c. raisins       | 1 c. chopped fresh apples |
| 1 3/4 c. flour         | 1/4 tsp. salt             |
| 1/2 tsp. baking powder | 1/2 tsp. soda             |
| 1 tsp. cinnamon        | 1 c. chopped nuts         |

Cream shortening and sugar; beat eggs. Add to sugar mixture and mix well. Add oatmeal and fruits; add sifted dry ingredients and nuts. Mix well and drop by teaspoons on a greased cookie sheet. Bake at 375° for 12-15 minutes.

**COCONUT CREAM CHEESE  
FROSTING***Betty Willhoite*

- |                             |                         |
|-----------------------------|-------------------------|
| 4 T. margarine              | 2 tsp. milk             |
| 2 c. flake coconut          | 3 1/2 c. powdered sugar |
| 1 (8-oz.) pkg. cream cheese | 1/2 tsp. vanilla        |

Mix 2 tablespoons margarine in skillet. Add coconut and stir constantly over low heat until golden brown. Spread coconut on paper towels to cool. Cream 2 tablespoons margarine with cream cheese; add milk and sugar, beating well. Add vanilla; stir in 1 3/4 cups coconut. Spread on tops and sides of cake layers; sprinkle with remaining coconut.

**MONSTER COOKIES***Clara Beckham*

- |                      |                       |
|----------------------|-----------------------|
| 1 lb. butter         | 18 c. oatmeal         |
| 2 lbs. brown sugar   | 1 lb. chocolate chips |
| 4 c. sugar           | 1 lb. M & M's         |
| 1 doz. eggs          | 1/2 c. vanilla        |
| 3 lbs. peanut butter | 2 c. nuts             |
| 8 tsp. soda          |                       |

Combine and mix butter, brown sugar, sugar and eggs; add remaining ingredients. Spoon by teaspoon onto cookie sheets. Bake at 350° for 10 minutes.

## APRICOT NECTAR CAKE

*Phillip Burkhart*

1 yellow cake mix  
1 c. apricot nectar  
1 (6-oz.) pkg. lemon Jello

1 sm. can crushed pineapple  
with liquid

### Glaze:

1 c. apricot nectar

3 c. powdered sugar

### Apricot halves

Substitute apricot nectar for all liquid (including eggs). Place all ingredients in bowl; mix well. Pour into well-greased bundt pan. Bake 45 minutes at 350° (preheated oven). **Glaze:** Mix nectar and powdered sugar. Drizzle over cooled cake. Garnish with apricot halves.

## RAVE REVIEWS COCONUT CAKE

*Betty Willhoite*

1 pkg. yellow cake mix  
1 pkg. vanilla instant pudding  
mix  
1 $\frac{1}{3}$  c. water  
4 eggs

$\frac{1}{4}$  c. oil  
2 c. flake coconut  
1 c. chopped walnuts or pecans  
Coconut cream cheese frosting

Blend cake mix, water, eggs and oil in large mixing bowl; beat at medium speed of electric mixer 4 minutes. Stir in coconut and nuts; pour into 3 greased and floured 9-inch layer pans. Bake at 350° for 35 minutes. Cool in pans 15 minutes; remove and cool on rack. Fill and frost with coconut cream frosting.

## BEST EVER COOKIES

*Ruby Nelms*

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

$\frac{1}{2}$  c. oil  
1 egg  
 $\frac{1}{2}$  tsp. vanilla

Mix well in large bowl; add to creamed mixture:

2 c. flour  
 $\frac{1}{2}$  tsp. salt  
1 tsp. soda  
1 tsp. cream of tartar

1 c. Rice Krispies  
 $\frac{1}{2}$  c. regular oats  
1 c. chopped pecans  
 $\frac{1}{2}$  c. flaked coconut

Shape dough in 1-inch balls. Place on greased cookie sheet 1 inch apart. Flatten with fork. Place pecan half on top. Bake 12-15 minutes at 350°. Makes 5 $\frac{1}{2}$  dozen.

## CHOCO CHIP DATE CAKE

*Betty Willhoite*

Mix together and allow to cool while preparing other ingredients:

2 c. dates, cut up                      1 tsp. soda  
1 c. hot water

Mix together then add date mixture.

1¾ c. flour                                  2 egg yolks  
2 T. cocoa                                  Pinch salt  
1 c. sugar                                    2 sticks margarine

Beat egg whites and fold into the above mixture. Add ½ package of 12 ounce package chocolate chips and 1 teaspoon vanilla. Pour into prepared 9 x 13-inch pan. Sprinkle top with remaining chocolate chips and 1 cup pecans, chopped. Bake at 350° for 30-40 minutes or until done.

## BROWNIE SHEET CAKE

*Mary Ellen Rutherford*

2 sticks oleo                                ½ c. buttermilk  
4 T. cocoa                                   1 tsp. soda  
1 c. water                                    2 eggs  
2 c. flour                                    1 tsp. cinnamon  
2 c. sugar                                    Dash salt

Heat in saucepan, oleo, cocoa; bring to a boil. Pour over sugar, flour and cinnamon; blend. Add eggs and salt. Pour in greased 15½ x 10½-inch jelly-roll pan. Bake for 15-20 minutes at 400°. **Frosting:** Melt 1 stick oleo. Sift 1 box powdered sugar and ⅓ cup cocoa. Add to melted oleo; use ⅓ cup buttermilk to mixture. Add 1 cup pecans; mix well and pour over sheet cake **while hot**. For a small cake cut recipe in half.

## BLUEBERRY PUDDING CAKE

*Abby Booth*

2 c. blueberries                            ½ c. milk  
2 T. lemon juice                           1 egg  
1 c. flour                                    ¼ c. melted margarine  
2 tsp. baking powder                    1 tsp. vanilla  
¼ tsp. salt                                   1 c. sugar  
½ tsp. nutmeg                              1 T. cornstarch  
¾ c. sugar                                    1 c. boiling water

Place blueberries and lemon juice in 8 x 8-inch pan. Mix flour, baking powder, salt, nutmeg and ¾ cup sugar. Beat in milk, egg, margarine and vanilla; spread over berries. Mix 1 cup sugar and cornstarch and sprinkle over batter. Pour boiling water over all. Bake at 350° for 45-50 minutes until golden brown on top.



**GLADYS' REFRIGERATOR  
COOKIES***Janis Moran*

1 c. butter	2 tsp. soda
1 c. sugar	1/4 tsp. salt
1 c. brown sugar	1 tsp. cinnamon
3 eggs	1 tsp. vanilla
4 1/2 c. flour	1 c. nuts

Cream sugars with butter. Add eggs; beat well. Fold in flour and dry ingredients, mixing well. Make dough into a roll and chill overnight. Preheat oven to 350°. Slice and bake 8-10 minutes.

**PUMPKIN PIE CAKE***Janis Moran*

29-oz. can pumpkin	1 c. chopped nuts
4 eggs	1 1/2 c. sugar
13-oz. can evaporated milk	1 tsp. ginger
2 tsp. cinnamon	1/2 tsp. nutmeg
1 pkg. dry yellow cake mix	1 c. melted margarine

Preheat oven to 350°. Mix pumpkin, eggs, milk, sugar and spices together and pour into large ungreased baking dish. Top with dry cake mix. Drizzle margarine over the top. Sprinkle top with nuts. Bake for 1 hour. Do not overbake.

**N.M. CAKE***Carolyn Osburn*

1 stick butter, melted	2 eggs
2 eggs	1-lb. box powdered sugar
1 yellow cake mix	1/2 c. nuts
1 (8 oz.) cream cheese	

Mix together melted butter, 2 eggs and cake mix. It will be stiff. Press into bottom of greased and floured 9 x 13-inch pan. Mix together cream cheese and 2 eggs, then add powdered sugar and nuts. Pour on top of cake mixture. Bake at 325° for 40-50 minutes or until cheese lightly browns.

**POPPY SEED CAKE***Bernice Collins*

1 box yellow cake mix	1/4 c. poppy seed
4 eggs	1/2 c. sugar
3/4 c. oil	1/4 c. water
8 oz. sour cream	

Put all ingredients together in a bowl and mix. Bake at 350° in bundt pan for 35 minutes. If desired, frost with powdered sugar icing.

## BANANA COFFEECAKE

*Carolyn Osburn*

1/2 c. shortening

3/4 c. sugar

2 eggs

3/4 c. mashed banana

1 1/4 c. flour

3/4 tsp. soda

1/2 tsp. salt

1/2 tsp. cinnamon

1/2 tsp. vanilla

Cream shortening and sugar until fluffy. Add eggs one at a time, beating well after each. Stir in banana. Combine dry ingredients and whisk. Add vanilla and dry ingredients; mix well. Pour in a greased 9 x 9-inch pan. Bake at 350° for 30-35 minutes.

## FRESH APPLE CAKE

*Janis Moran*

1/2 c. margarine

1 1/2 c. sugar

2 eggs

2 c. flour

1 tsp. salt

1 tsp. cinnamon

1 tsp. nutmeg

1/2 c. chopped nuts

4 c. diced apples

1 tsp. soda

Cream together margarine, sugar and eggs. Add flour, salt, soda, cinnamon and nutmeg; mix well. Fold in nuts and apples. Press into 8 1/2 x 11-inch glass pan. Bake at 350° for 40-50 minutes.

## PRALINES

*Doshie Loyd Chandler*

1 c. brown sugar

1 c. white sugar

1/2 c. canned milk

2 T. butter

2 T. white Karo syrup

Dash salt

1 tsp. vanilla

2 c. pecans halves

Cook sugar, milk, butter, syrup and salt to soft ball stage. Remove from fire. Add vanilla and nuts. Beat until mixture thickens. Drop by spoonfuls onto buttered cookie sheet. Cool.

## CHOCOLATE WAFFLE IRON COOKIES

*Marie Hubert*

**Cookies:**

3 squares chocolate

1 scant c. margarine

4 eggs

2 c. flour

1 1/2 c. sugar

Pinch salt & vanilla

**Frosting:**

1/2 square chocolate

5 T. margarine

1/4 c. water

1/2 c. brown sugar

Powdered sugar, as needed

**Cookies:** Melt chocolate and margarine. Beat eggs; add sugar and blend with chocolate mixture. Mix flour and salt and add to chocolate

(continued)

mixture. Add vanilla. Place spoonful in center of moderate waffle iron and cook 50 seconds to 1 minute. Spread with chocolate frosting. **Frosting:** Melt chocolate and margarine in water. Add brown sugar when melted and cool. Add powdered sugar as needed. Top with chopped nuts, if desired

## AMISH SUGAR COOKIES

*Freda Krumsiek*

1 c. margarine, softened	1 c. vegetable oil
1 c. sugar	1 c. powdered sugar
2 eggs	1 tsp. vanilla
4½ c. flour	1 tsp. baking soda
1 tsp. cream of tartar	

Combine margarine, oil and sugars in large mixing bowl; mix well. Add eggs; beat 1 minute until well-blended. Add vanilla; beat well. Combine flour, baking soda and cream of tartar. Add to creamed mixture, mixing well. Roll into small balls and roll in sugar. Bake on ungreased baking sheet at 350° for 8-10 minutes.

## CHOPPED APPLE CAKE

*Doshie Loyd Chandler*

2 c. sugar	2 eggs
1 c. Crisco	

Sift together:

2 c. flour	2 tsp. cinnamon
2 tsp. soda	1 tsp. salt
1 tsp. nutmeg	

Add:

4 c. chopped raw apples	1 c. raisins
1 c. chopped pecans	

Mix gently. Pour into greased, floured 9 x 13-inch pan. Sprinkle lightly with brown sugar. Bake at 350° for 45-55 minutes.

## PEANUT BUTTER OATMEAL COOKIES

*Roxanne Moeller*

1 c. softened butter	1 c. all-purpose flour
½ c. peanut butter	¾ tsp. baking soda
2 c. sugar	½ tsp. salt
3 eggs	1½ tsp. cinnamon
1 tsp. vanilla	1 pkg. Reese's peanut butter chips
3½ c. regular oats, uncooked	

Cream butter; gradually add sugar; beat well. Add eggs, peanut butter and vanilla; mix well. In separate bowl, combine oats, flour, baking soda,

(continued)

salt and cinnamon. Mix well. Stir dry ingredients to creamed mixture. Add peanut butter chips. Drop dough by heaping teaspoon onto lightly greased cookie sheet. Bake at 350° for 10-11 minutes. Cool slightly before removing from cookie sheet.

## SUGAR COOKIES

*Charlotte Hall*

$\frac{2}{3}$ c. Crisco	$1\frac{1}{4}$ c. sugar
2 eggs	1 T. milk
1 tsp. vanilla	1 tsp. salt
2 tsp. baking powder	$\frac{1}{4}$ tsp. cinnamon
$\frac{1}{2}$ tsp. nutmeg	3 c. flour

Mix together in order given. Roll, cut and bake at 375° for 8-10 minutes. It is not necessary to place dough in refrigerator.

## "OLD" ORIGINAL TOLL HOUSE COOKIES

*Mary Beth Rutherford*

$2\frac{1}{4}$ c. sifted flour	$\frac{3}{4}$ c. brown sugar, firmly packed
1 tsp. baking soda	1 tsp. vanilla
1 tsp. salt	$\frac{1}{2}$ tsp. water
1 c. shortening (Crisco)	2 eggs, beaten
$\frac{3}{4}$ c. granulated sugar	

Preheat oven to 375°. Sift together flour, baking soda and salt; set aside. Combine shortening, sugar, brown sugar, vanilla and water. Beat with mixer until creamy. Beat in 2 eggs. Add flour mixture; mix well. Stir in one (12-ounce) package (2 cups) Nestle's semi-sweet chocolate morsels. Add 1 cup coarsely chopped pecans. Drop by well-rounded half-teaspoonfuls onto greased cookie sheet. Bake at 375° for 10-12 minutes

## APPLE PIE

*Abby Booth*

1 pastry for double crust pie	$\frac{1}{4}$ c. water
8-12 Granny Smith apples	$\frac{1}{2}$ c. butter
$\frac{1}{2}$ c. white sugar	3 T. flour
$\frac{1}{2}$ c. brown sugar	

Peel, core and thinly slice the apples. Melt butter in a saucepan. Stir in flour to form a paste. Add water white and brown sugar, and bring to a boil. Reduce heat and let simmer. Place bottom crust in pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour sugar liquid over the crust. Pour slowly so it doesn't run off. Bake 15 minutes at 425°. Reduce heat to 350° and continue 35-45 minutes.

## DANISH COOKIES

*Margaret McDermitt*

- |                     |              |
|---------------------|--------------|
| 2 c. flour          | 2 cubes oleo |
| 1 c. powdered sugar | 1 T. vanilla |

Let oleo stand at room temperature until soft. Mix with flour, sugar and vanilla until creamy. Divide in 5 parts or rolls. Make each roll about 6-8 inches long. Roll in granulated sugar until covered. Refrigerate 3-4 hours. Cut 1/8-1/4 inch thick. Bake on cookie sheet at 350° for 15-18 minutes until slightly brown.

## PECAN PIE

*Charlotte Toler*

- |                         |                     |
|-------------------------|---------------------|
| 3 eggs                  | 1/4 tsp. salt       |
| 3/4 c. brown Karo syrup | 1 tsp. vanilla      |
| 1 c. sugar              | 1 c. chopped pecans |
| 1/4 c. margarine        |                     |

Melt butter. Beat eggs and add sugar, syrup, salt and butter; stir until blended. Add vanilla and pecans. Bake on lower shelf in 300° oven for 60 minutes.

## PUMPKIN PIE

*Charlotte Toler*

- |                         |                                  |
|-------------------------|----------------------------------|
| 1 1/2 c. cooked pumpkin | 1/4 tsp. nutmeg                  |
| 1 c. milk               | 1/4 tsp. cinnamon                |
| 1 c. sugar              | 2 eggs, slightly beaten          |
| 1/4 tsp. salt           | 1 T. butter or margarine, melted |

Beat eggs and add sugar, salt, nutmeg and cinnamon; stir until blended. Add milk; stir. Add pumpkin and stir until smooth. Stir in melted butter. Bake at 400° for 45 minutes.

## BON BONS

*Margaret McDermitt*

- |                              |                    |
|------------------------------|--------------------|
| 1 can Eagle Brand            | 1 tsp. vanilla     |
| 2 lbs. sifted powdered sugar | 1 c. nuts, chopped |
| 1 stick oleo, melted         | 1 lg. pkg. coconut |

Stir together, let stand covered with tea towel for 4 hours. Shape into balls about 1/2-inch and freeze.

### Icing:

- |                     |                            |
|---------------------|----------------------------|
| 1/4 lb. canning wax | 1 (12 oz.) chocolate chips |
|---------------------|----------------------------|

Take balls from freezer and dip into wax mixture with toothpick. Dip balls while frozen.

## CINNAMON-SUGAR PECANS

*Margaret McDermitt*

2 c. sugar  
1 tsp. salt  
1 tsp. nutmeg

1 tsp. cloves, ground  
2 tsp. cinnamon  
½ c. water

Boil to soft ball stage, 236°, Remove and add 1 pound pecans; stir until sugary. Spread on waxed paper and separate.

## MICROWAVE PEANUT BRITTLE OR SUBSTITUTE PECANS (Old, old newspaper)

*Marie Hodges*

1 c. sugar  
½ tsp. salt  
1 tsp. margarine  
1 tsp. soda

½ c. white corn syrup  
1 c. raw peanuts  
1 tsp. vanilla

Put sugar, corn syrup, salt and peanuts in a 1½-quart casserole dish and stir. Microwave on high for five minutes. Stir and return to microwave on high for three or four minutes. Add margarine and vanilla; blend well and microwave on high for one or two minutes more. Quickly add soda; stir and pour out onto a greased cookie sheet. Let cool and break into small pieces.

## EARTHQUAKE CAKE

*Theda Walling  
Leona Brents*

1 c. chopped pecans  
1 c. coconut  
1 (18.5-oz.) box German  
chocolate cake mix

1 tsp. vanilla  
1 (8-oz.) pkg. cream cheese  
1 (1-lb.) box powdered sugar  
½ c. butter, melted

Grease bottom of a 13 x 9 x 2-inch pan. Mix pecans and coconut; sprinkle in bottom of pan. Mix German chocolate cake according to package directions; pour over pecans and coconut. In saucepan, heat butter and cream cheese until warm; stir in powdered sugar and vanilla. Pour over cake mixture. Bake at 350° for 45-50 minutes. Do not cut until cool.

## AUNT JANE'S SUGAR COOKIES

(From "Spry Cookbook")

*Leona Brents*

- |   |                      |
|---|----------------------|
| 1 c. Spry shortening (use butter-flavored Crisco) | 2 c. sugar           |
| 1 tsp. salt                                       | 1 egg, well-beaten   |
| 1 tsp. soda                                       | 5 c. flour           |
| 1 tsp. vanilla                                    | 4 tsp. baking powder |
| 1/4 tsp. soda                                     | 1 c. milk            |

Combine Crisco, salt, soda and vanilla. Add sugar gradually and cream well. Add beaten egg and mix thoroughly. Sift flour with baking powder. Add to creamed mixture, alternately with milk, mixing well. Drop from teaspoon on baking sheets (greased with Crisco cooking spray). Let set a few minutes, then flatten cookies by stamping with a small glass covered with a damp cloth. Makes 8 dozen.

## LEMON COOLERS

*Ellen Lowrey*

Mix together:

- |                      |                      |
|----------------------|----------------------|
| 1 box lemon cake mix | 1/3 c. oil           |
| 2 eggs               | 1 tsp. lemon extract |

Preheat oven to 350°. Take a teaspoon of dough and roll in your hand into a ball. Roll it in powdered sugar. Place on cookie sheet about 2 inches apart and bake for 6-8 minutes, until lightly browned. Cool on pan for 2 minutes. Makes lots of cookies.

## MOM'S PEANUT BRITTLE

*Alma Amos  
Betty Willhoite*

- |                    |                                      |
|--------------------|--------------------------------------|
| 2 c. sugar         | 1 1/2 tsp. soda                      |
| Pinch salt         | 1 tsp. vanilla                       |
| 1/2 c. white syrup | 3 c. peanuts, raw with hulls removed |
| 1/4 c. water       |                                      |

Combine sugar, syrup, water and salt in a heavy saucepan or skillet. Cook until mixture comes to a boil; add peanuts. Cook until the mixture is a golden brown. Remove from heat and add soda and vanilla; stir only enough to mix. Pour into large greased pan. Hold pan with candy over flame to get mixture to run to corners of pan; cool. Remove from pan by breaking apart. Store in a tin or a box lined with waxed paper. The secret to brittle peanut brittle is to not stir while it is cooking except when necessary.

## PHILTOWER CAKE

*Ellen Lowrey*

½ c. butter  
1½ c. sugar  
2 eggs, lightly beaten  
2 c. flour  
½ tsp. salt

2 tsp. baking soda  
1 (20-oz.) can crushed pineapple  
with juice  
¾ c. chopped walnuts  
1 c. brown sugar

Cream butter and sugar in mixing bowl until light and fluffy, then add eggs. Sift flour, salt and soda into a separate bowl, then add to butter, sugar and egg mixture. When mixed, add the pineapple and juice. Pour batter into a 9 x 13 x 2-inch greased baking pan. Then sprinkle the chopped nuts mixed with the brown sugar on top of the batter. Bake in a preheated 350° oven for 45 minutes or until browned and done. Serve warm or cold.

## CHOCOLATE SHEET CAKE ICING

*Carolyn Osburn*

4 T. cocoa  
1 stick butter  
6 T. milk

1 tsp. vanilla  
1 box powdered sugar  
1 c. chopped pecans, toasted

Place cocoa, butter and milk in 2-quart saucepan. Heat only until melted. Add vanilla and powdered sugar. Beat with electric mixer. Stir in toasted pecans. Ice cake while hot.

## CHOCOLATE OATMEAL COOKIES

*Ellen Lowrey*

1 c. flour  
3 T. unsweetened cocoa  
1 tsp. baking powder  
½ tsp. baking soda  
½ tsp. salt  
½ c. margarine  
½ c. sugar

½ c. brown sugar  
1 lg. egg  
1 tsp. vanilla  
1¼ c. quick oats  
½ c. chocolate chips  
½ c. pecan pieces

Preheat oven to 350°. Lightly coat baking sheet with nonstick spray. In a small bowl, combine flour, cocoa, baking powder, soda and salt. In a large bowl, combine margarine and sugars and beat with an electric mixer until light and fluffy. Beat in egg and vanilla. Stir in flour mixture. Stir in chocolate chips and pecans. Drop by tablespoons onto baking sheet, about 2 inches apart. Bake for 10-12 minutes. Makes 3 dozen cookies.

**CARROT CAKE***Cathy Breace*

2½ c. flour	1¼ c. Crisco oil
1½ tsp. soda	4 eggs
1½ tsp. cinnamon	2 c. grated carrots
2 tsp. baking powder	2 c. crushed, drained pineapple
2 c. sugar	½ c. nuts

Sift dry ingredients, add sugar, oil and egg; mix well. Add carrots, pineapple and nuts. Grease and flour pan. Bake at 350° for 45 minutes.

**Cream cheese icing:**

½ lb. butter	1 lb. confectioners' sugar
8 oz. cream cheese	1 tsp. vanilla

Mix all ingredients together; ice cake and eat!

**PRALINE PECAN CRUNCH***Hilda Jean Moran*

1 (16-oz.) pkg. Quaker Oats squares cereal (8 c.)	½ c. firmly packed brown sugar
2 c. pecan pieces	¼ c. margarine (½ stick)
½ c. light corn syrup	1 tsp. vanilla
	½ tsp. baking soda

Heat oven to 250°. Combine cereal and pecans in 13 x 9-inch dish; set aside. Combine corn syrup, brown sugar and margarine in 2-cup microwavable bowl. Microwave on **high** 1½ minutes; stir. Microwave on **high** ½-1½ minutes more or until boiling. Stir in vanilla and baking soda and pour over cereal mixture; stir to coat evenly. Bake 1 hour, stirring every 20 minutes. Spread on baking sheet to cool; break into pieces.

**JAM CAKE***Buck Goodson*

4 (7½ x 11-inch) cake pans	1 c. buttermilk
2 c. sugar	1 tsp. soda
1 c. Crisco	3 tsp. cinnamon
6 eggs	3 tsp. allspice
1 pt. seedless blackberry jam	3 tsp. ground cloves
4 c. flour	1 tsp. nutmeg
2 tsp. baking powder	

Grease, flour and line each pan with waxed paper. Cream sugar and Crisco; add egg yolks one at a time, beating well. Add jam, then alternate with flour plus spices. Add milk plus soda. Last, add beaten egg whites. Pour equally in pans, bake at 350° about 25 minutes. Do not overbake or it will be dry.

(continued)

**Jam Cake Icing:**

1 (32-oz.) pkg. brown sugar      3 T. flour plus 1 egg, well  
 2¼ c. water      beaten  
 A ball of Crisco, size of a walnut

Cook to a soft ball or 232°-233°, then add 4 cups chopped pecans, 3 cups raisins, and 1½ teaspoons vanilla. Spread over layers. This make 2 big 2-layer cakes. This recipe is at least 110 years old.

**LIGHT LEMON CHEESECAKE***Bridget Cunningham*

30 graham crackers, crushed      1 lg. pkg. softened cream  
 ¼ lb. butter or margarine,      cheese  
   melted      1 c. sugar  
 2 tsp. powdered sugar      2 tsp. vanilla  
 1 sm. box lemon gelatin      1 can evaporated milk, chilled &  
 1 c. boiling water      whipped to peak

Mix crackers, butter and powdered sugar; set aside. Mix gelatin and water; set aside to cool. Mix cheese, sugar and vanilla into whipped milk. Add cooled gelatin to cheese mixture. Line 2 pie pans with graham cracker mixture (reserve 2-4 tablespoons of mix). Pour in ½ of cheese mixture into each pie pan. Sprinkle reserved graham mixture over top of pies. Chill in refrigerator until set. Makes 2 pies!

**AUNT BILL'S BROWN CANDY**  
(My mother, Lena Jones's recipe)*Maxine Trobaugh*

3 c. sugar      ½ tsp. vanilla  
 1 c. milk or cream      ⅛ tsp. soda  
 4 T. butter      1 c. pecans

Pour 1 cup sugar into a large heavy skillet. Place over very low heat, melt sugar to golden brown, about 30 minutes for this, stirring constantly. As soon as it starts to melt, pour the rest of the sugar and milk into a large pan; place over low heat and cook slowly while you are melting the sugar in the skillet. Pour a very, very fine stream of brown sugar into the pan of boiling milk and sugar. Stirring constantly, continue until it reaches soft ball stage. Let stand until lukewarm. Add butter, soda and vanilla; beat and beat. Add pecans and pour into a greased pan.

**NUTTY WHITE CHUNK  
COOKIES***Sherry Deetz*

2¼ c. flour  
 1 tsp. baking soda  
 ¼ tsp. salt  
 1 c. light brown sugar  
 ½ c. granulated sugar  
 1 c. butter, softened

2 lg. eggs  
 2 tsp. vanilla  
 1 c. pecans, chopped  
 1½ c. white chocolate bar,  
 chunked

In medium bowl combine flour, soda and salt. Mix well with a wire whisk; set aside. In large bowl with electric mixer, blend sugar at medium speed. Add butter and mix to form grainy paste. Add eggs and vanilla; beat at medium speed until fully combined. Add flour mixture, pecans and white chocolate and blend at low speed until just combined. Do not overmix. Drop by rounded tablespoons onto ungreased cookie sheets, 2 inches apart. Bake 20-22 minutes or until edges just begin to turn brown. Transfer cookies immediately to a cool, flat surface.

**CHEESECAKE***Ann Cowles***Crust:**

½ c. oleo, melted  
 1 c. flour

½ c. chopped nuts

**Filling:**

½ can Eagle Brand milk  
 2 T. lemon juice

1 (8 oz.) cream cheese  
 1 (8 oz.) Cool Whip

For crust, mix together and put into a 9 x 9-inch pan and bake 10 minutes on 350° or until brown. You can use a graham cracker crust if you wish. **Filling:** Mix together milk and cream cheese, then add lemon juice and fold in Cool Whip. Top with 1 can cherry or blueberry pie filling.

**GRAHAM CRACKER  
PRALINES***Hilda Jean Moran*

Graham crackers  
 ½ c. margarine

½ c. brown sugar  
 ½ c. chopped pecans

Placed a single layer of graham crackers in a 9 x 13-inch pan. Melt margarine, add brown sugar and bring to a boil; add nuts. Spread over crackers and bake about 12 minutes at 350°. Cool and cut or break along lines of crackers.

## RUM CAKE

Janis Moran

### Glaze:

- |   |                                  |
|---|----------------------------------|
| 1 c. chopped pecans or walnuts                    | 4 eggs                           |
| 1 (18½-oz.) pkg. yellow cake mix                  | ½ c. cold water                  |
| 1 (3¾-oz.) pkg. Jello instant vanilla pudding mix | ½ c. Wesson oil                  |
|   | ½ c. Bacardi dark rum (80 proof) |

### Glaze:

- |                       |                                  |
|-----------------------|----------------------------------|
| ¼ lb. butter          | ½ c. Bacardi dark rum (80 proof) |
| ¼ c. water            |                                  |
| 1 c. granulated sugar |                                  |

Preheat oven to 325°. Grease and flour 10-inch tube or 12-cup bundt pan. Sprinkle nuts over bottom pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour; cool. Invert on serving plate. Prick top several times. Drizzle and smooth glaze evenly over tops and sides. Allow cake to absorb glaze. Repeat until glaze is used up. For glaze, melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat; stir in rum. **Optional:** Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with powdered sugar.

## FORGOTTEN COOKIES

Ruth Welker

- |                     |                           |
|---------------------|---------------------------|
| 2 egg whites        | 1 (6 oz.) chocolate chips |
| ⅔ c. sugar          | 1 tsp. vanilla            |
| 1 c. chopped pecans |                           |

Heat oven to 350°. Beat egg whites until stiff. Gradually add sugar and vanilla, pecans and chips. Cover cookie sheet with foil. Drop by teaspoons on foil-covered cookie sheet. Place in oven. **Turn off oven.** Cookies should be left in oven overnight.

## SUGAR COOKIES

Charlotte Toler

- |                            |                        |
|----------------------------|------------------------|
| ¾ c. sugar                 | 2 c. flour             |
| 1 c. shortening (½ butter) | 1 tsp. cream of tartar |
| 1 egg, beaten              | 1 tsp. vanilla         |
| ½ tsp. soda                |                        |

Cream shortening and sugar. Add beaten egg and vanilla. Add dry ingredients which have been sifted together. Roll in balls and dip in sugar. Bake at 350°. Makes 4-5 dozen.

## BANANA SPLIT CAKE

*Clara Beckham*

2 c. graham cracker crumbs  
 ½ c. margarine, melted  
 1 c. margarine  
 2 c. powdered sugar  
 2 eggs

4 bananas, sliced thin  
 2 c. crushed pineapple, drained  
 1 (9-oz.) ctn. Cool Whip  
 1 c. chopped nuts  
 Maraschino cherries, optional

Mix together graham cracker crumbs and ½ cup margarine. Firmly press in bottom of 13 x 9-inch pan. In large mixing bowl of electric mixer, mix together 1 cup margarine, powdered sugar and egg; mix 15 minutes. Spread mixture over graham cracker crumbs. Place sliced bananas over mixture. Spread pineapple over bananas. Spread Cool Whip over pineapple. Top with nuts and maraschino cherries. Refrigerate overnight. Cut in squares.

## MARINARA SAUCE

*Carolyn Osburn*

1 T. oil  
 ½ med. onion  
 1 lg. clove garlic  
 1 (16 oz.) tomatoes

½ tsp. sugar  
 ¼ tsp. salt  
 ½ tsp. oregano  
 1 tsp. basil

Sauté onion and garlic in oil about 10 minutes. Add tomatoes, sugar, salt, oregano and basil, cover; simmer 20 minutes. When using fresh tomatoes do not cover. The taste is different from fresh or canned, but both are good. Serve over spaghetti with real Parmesan cheese. This serves 3; just double or triple for more.

## PINEAPPLE GOOEY CAKE

*Bernice Collins*

2 c. flour  
 2 c. sugar  
 2 eggs  
 1 can crushed pineapple  
 (undrained)

½ c. chopped nuts  
 1 tsp. soda (put in last)

Mix together and put into greased and floured cookie sheet pan. Bake 25 minutes at 350°. When done, poke holes all over with a straw. Frost after 5 minutes.

### Frosting:

8 oz. cream cheese  
 1 stick oleo  
 1 tsp. vanilla

1¾ c. powdered sugar  
 ½ c. chopped nuts

Mix together and put over cake.

**PUMPKIN SHEET CAKE***Marie Hodges***(From Taste of Home Magazine)**

1 (16-oz.) can pumpkin	1/2 tsp. salt
1 c. vegetable oil	2 c. sugar
2 c. flour, sifted	4 eggs, lightly beaten
2 tsp. soda	1 tsp. cinnamon

**Frosting:**

1 (3-oz.) pkg. cream cheese	1 tsp. vanilla
5 T. soft margarine	3-4 tsp. milk
1 3/4 c. powdered sugar	Nuts

Add eggs; mix well. Combine flour, soda, cinnamon and salt. Add to pumpkin mixture and beat well. Pour into greased 15 x 10 x 1-inch pan. Bake 25-30 minutes; cool. For frosting, beat cream cheese, margarine and vanilla. Gradually add sugar; mix well. Add milk until spreading consistency. Yield: 20-24 servings.

**CHOCOLATE SHEET CAKE***Carolyn Osburn*

2 c. flour	2 eggs
2 c. sugar	1 tsp. cinnamon
4 T. cocoa	1 tsp. soda
1 c. water	1 tsp. vanilla
1 stick butter	1/2 c. buttermilk
1/2 c. shortening	

Mix together flour, sugar and cocoa. In pan, place water, butter and shortening. Heat to melting but do not boil. Add heated mixture to flour mixture and stir by hand; do not whip. Place into 17 x 11 x 1-inch greased sheet cake pan. Bake at 350° for 20-25 minutes. Ice while hot.

**CHOCO MARSHMALLOW DEVIL'S FOOD CAKE***Helen Beckham*

1 1/2 c. sifted flour	1 tsp. salt
1 1/4 c. sugar	2/3 c. Crisco
1/2 c. cocoa	1 c. milk
1 1/4 tsp. soda	2 eggs
1/4 tsp. cream of tartar	

Sift flour, cocoa, soda, cream of tartar and salt into mixing bowl; drop in Crisco. Add 3/4 of the milk, then vanilla. Beat 200 strokes or 2 minutes on the mixer at low speed. Scrape bowl; add remaining milk and eggs. Bake in 2 (8-inch) Crisco-coated and floured layer pans. Bake at 350° for 30-40 minutes.

## APPLESAUCE CAKE

*Jenny Goodson*

½ c. butter  
1 c. sugar  
1 egg  
1 tsp. cinnamon  
½ tsp. cloves

1 tsp. soda  
1 c. applesauce  
½ tsp. salt  
2 c. flour  
1 c. raisins

Cream butter and sugar; add spices and eggs; beat. Dissolve soda in a little warm water; add to the applesauce. Combine the 2 mixtures; add flour. Bake at 350°.

### Recipe Favorites

# This & That



Little Miss Muffet  
sat on a tuffet  
Eating her curds and whey.  
Along came a spider  
Who sat-down beside her  
And frightened Miss Muffet away.

## Helpful Hints

- To refinish antiques or revitalize wood, use equal parts of linseed oil, white vinegar and turpentine. Rub into the furniture or wood with a soft cloth and lots of elbow grease.
- To stop the ants in your pantry, seal off cracks where they are entering with putty or petroleum jelly. Also, try sprinkling red pepper on floors and counter tops
- To fix sticking sliding doors, windows and drawers, rub wax along their tracks
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste. Store the paste in the refrigerator.
- Applying baking soda on a damp sponge will remove starch deposits from an iron. Make sure the iron is cold and unplugged.
- Remove stale odors in the wash by adding baking soda.
- To clean Teflon™, combine 1 cup water, 2 tablespoons baking soda and ½ cup liquid bleach. Boil in stained pan for 5 to 10 minutes or until the stain disappears. Wash, rinse, dry and condition with oil before using the pan again.
- Corning Ware can be cleaned by filling it with water and dropping in two denture cleaning tablets. Let stand for 30 to 45 minutes.
- A little instant coffee will work wonders on your wood furniture. Just make a thick paste from instant coffee and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be amazed at how new and beautiful those pieces will look.
- For a clogged shower head, boil it for 15 minutes in a mixture of ½ cup vinegar and 1 quart water.
- For a spicy aroma, toss dried orange or lemon rinds into the fireplace
- Tin coffee cans make excellent freezer containers for cookies.
- Add raw rice to the salt shaker to keep the salt free-flowing.
- Ice cubes will help sharpen garbage disposal blades.

# This & That

## VEGETABLE DIP

*Charlotte Toler*

- |                             |                       |
|-----------------------------|-----------------------|
| 1 (8-oz.) pkg. cream cheese | 1/2 tsp. salt         |
| 1/3 c. ketchup              | 3 drops Tabasco sauce |
| 3 T. French dressing        | 2 T. milk             |
| 1 T. grated onion           |                       |

Mix and serve with chilled vegetables (carrots, celery, radishes, slices cucumbers, bell peppers, cauliflower).

## KOOL-AID PLAY DOUGH

*Kelly Huddleston*

- |                              |                    |
|------------------------------|--------------------|
| 1/2 c. salt                  | 2 c. boiling water |
| 2 pkgs. unsweetened Kool-Aid | 2 1/2 c. flour     |
| 1 T. cooking oil             |                    |

Boil 2 cups of water. Add salt, Kool-Aid and oil; return to boil. Remove from heat. Add flour; mix well. Pour out on floured surface and knead until elastic.

**Note:** I make 2 1/2 batches and use different colors (flavors) of Kool Aid.

## NUEVO GUACAMOLE

*Fulton Warren*

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 2 tsp. unsalted butter            | 1 1/2 T. fresh lemon juice       |
| 2 tsp. canola oil                 | 3 ripe avocados, pitted & peeled |
| 3 serrano chilies, finely chopped | 1/2 c. fresh cilantro, chopped   |
| 1 onion, diced                    | Salt to taste                    |

In a medium skillet, melt the butter with the oil over high heat. Add the serrano chilies and onion and salt for 3-5 minutes, or until lightly browned. Add the lemon juice; season to taste with salt and remove from the heat. Transfer the chili mixture to a mixing bowl (or a molcajete if you have one). Add the avocados and mash until well-mixed. Season to taste with salt. Serve immediately as a salad, a dip for tortilla chips or as a garnish. There are a lot of tips for keeping guacamole fresh. Some cooks say adding lots of lemon or lime juice helps. Some say that leaving the avocado pits in the guacamole keeps it from turning brown. Maybe the best way to keep guacamole fresh is not to make more of it than you can eat right away.

**HOMEMADE NOODLES***Elaine Johnson*

3 eggs, well-beaten  
1 c. flour (approx.)

½ tsp. salt (at least)

Mix together until able to roll without sticking. (Roll on floured board.) Cut.

**CREAMY FROSTING***Dru Martin*

½ c. + 1 T. milk

2½ T. flour

Cook on low heat until thick. Set aside and cool.

½ c. + 1 T. sugar

1 tsp. vanilla

½ c. + 1 T. butter

Cream together and add to cool mixture. Frost cake.

**CHINESE SALAD DRESSING***Shirley Jean Creech*

¼ c. salad oil

1 tsp. sesame oil

¼ c. teriyaki sauce

Salt & pepper to taste

Mix well and serve over greens or noodles.

**DUMPLINGS***Barbara Carey*

6 c. self-rising flour

½-1 c. milk

7 eggs

Few drops yellow food coloring

Roll out and cut. Put in freezer to freeze. Then put in baggies 2-3 days before cooking.

**PRAIRIE FIRE DIP***Mary Ann Gritts*

2 cans refried beans

1 can Ro-Tel (hot-mild)

½ lb. Monterey Jack cheese

1 diced onion

Blend ingredients. Heat over hot water or microwave until cheese is melted.

## WILD ONIONS & EGGS

Mary Ann Gritts

3-to 4-inch bundle of cleaned,  
wild onions

8 unbeaten eggs  
2 T. bacon grease

Chop onions into 2-inch lengths. Put onions in skillet containing the bacon grease. Barely cover onions with water. Simmer with lid on until onions are tender and water is gone. Lightly salt. Add eggs; stir until eggs are thoroughly cooked. Serve hot with cornbread.

## SANDWICH SPREAD

Marie Manning

1 pt. vinegar  
6 lg. green sweet peppers  
6 lg. red sweet peppers  
1 gal. sm. to med. green  
tomatoes

1 qt. salad dressing  
1 (.10) jar (now about 8 oz.)  
1 c. water

Remove seed from peppers; grind peppers and tomatoes. Mix and cook 20 minutes in vinegar and water. Empty into drain bag all day (makes sure its dry). Mix pepper/tomato, dressing and mustard until thoroughly mixed. Good on sandwich or on meat.

## PEPPER RELISH

Buck & Jenny Goodson

25 red jalapeño peppers  
25 green jalapeño peppers (all  
green is okay, red just gives  
color)

25 LARGE onions  
3 pt. vinegar  
3 lbs. sugar  
3 T. salt

Peel onions; wash and remove stems from peppers. Put peppers and onions through food grinder or processor. Put in large pot and cover with boiling water. Let stand for five minutes; remove all liquid. Add sugar, vinegar and salt. Boil for 30 minutes. Put in pit fruit jars and seal. Makes 12-15 pints. Good on meats and beans.

## GREEN CHILE CHEESEBURGER TOPPING

Fulton Warren

5 New Mexican green chiles,  
roasted, peeled  
2 poblano chiles, roasted,  
peeled  
2 T. canola oil

2 T. yellow onion, finely diced  
2-3 tsp. garlic, minced  
1 tsp. salt  
2 T. all-purpose flour  
¼ c. water (approx.)

After peeling the poblano; remove the center core. Chop the chiles into small pieces. Heat the oil in a medium saucepan over medium heat. Add the onions and cook until golden, about 10 minutes. Add the garlic, salt and chopped chiles and cook 3-4 minutes longer. The mixture will

(continued)

be pretty dry at this point. Add the flour and cook about 2 minutes. Slowly add the water until the mixture is smooth and creamy. Remove from heat and allow to cool. Store in the refrigerator until ready to use. I use this on burgers, meat sandwiches, eggs, with chips, etc. Anytime I need a **chile fix**.

## SQUASH RELISH

*Carolyn Osburn*

6 c. chopped squash	Pickling spice
2 c. chopped onion	2 c. sugar
1 c. chopped bell pepper	1½ c. vinegar
1 c. chopped red pepper	2 c. water
¼ tsp. turmeric	

To squash, salt and let stand overnight; rinse well and drain. Combine sugar, vinegar and water in large Dutch oven; bring to boiling. Add squash, onion, peppers, turmeric and pickling spice if desired; stir well. Bring back to boiling point but do not boil. Pack in hot jars and seal. Makes 3½ pints.

## RANCH DRESSING MIX

*Carolyn Osburn*

½ tsp. salt	1 tsp. dried parsley
1 T. buttermilk powder	1 tsp. dehydrated onion
1 tsp. garlic powder	

Mix all together. Equals one package.

## VANILLA SAUCE

*Marie Manning*

1 c. sugar	5 T. flour
1 egg, beaten	1-2 tsp. vanilla
⅛ tsp. salt	2 c. milk
½ cube margarine	

Mix dry ingredients; slowly add liquids and eggs. Cook, stirring almost constantly until thick. Add margarine and vanilla. Serve warm over apple cobbler or ice cream.

## SPICED PECANS

*Gladys Toler*

1 c. sugar	¼ tsp. salt
¼ c. water	¼ c. margarine
½ tsp. cinnamon	2½ c. pecans halves

Combine sugar, water, cinnamon and salt in pan and cook to soft ball stage. Remove from heat; add margarine; beat until creamy. Stir in nuts until coated. Spread on waxed paper and separate into single nuts. Let cool.

## HOMINY GRITS WITH CHEESE

*Clara Beckam*

1 c. grated cheese	3½ c. water
2 eggs	1 c. instant grits
Milk	1 tsp. salt
½ tsp. garlic powder	1 stick oleo

Boil water, salt and grits together. Add oleo and garlic powder. Beat eggs in measuring cup and add milk until it fills one cup. Mix all together and put into baking dish. Bake 1 hour at 300°.

## SPAGHETTI SAUCE MILANESE

*Evelynne Stringer*

6-8 pods garlic to taste	1 (10½-oz.) can tomato purée
3 lbs. hamburger	2 (12-oz.) cans tomato paste
2-3 lg. onions, chopped	2 (15-oz.) cans tomato sauce
1 tsp. onion salt	3 bay leaves
1 T. salt	2 heaping tsp. oregano

Brown hamburger and onions in bacon grease or olive oil. Combine all ingredients; simmer 3-4 hours, the longer the better. You'll have some to freeze.

## SALAD DRESSING (Excellent for cabbage)

*Alice Woolman*

8 T. sugar	1 tsp. celery seed
1 tsp. salt	1 med. onion, grated
1 tsp. dry mustard	1 c. salad oil
½ c. vinegar	

Mix all dry ingredients; moisten with vinegar. Add alternately oil and vinegar; beat well.

Recipe Favorites



We Honor These Ladies, who, in their life time, contributed to the success of the U.M.W. in Coweta.

Nola Altom

Mary Lee Bright

Wantha Brady

Clara Beckham

Minnie Chandler

Hollie Coker

Vern Cochran

Valerie Downing

Doris Dunn

Beth Dotson

Doris Evans

Lotta Gibbons

Louvisa Grantham

Dollie Harrison

Mrs. D. S. Haddad

Lena Jones

Yovene Mizell

Lula Norton

Alice Plunkett

Jo Ann Price

Elsie Price

Augusta Page

Roberta Painter

Cordia Russell

Margaret Reddick

Minnie Randall

Evelynne Stringer

Alice Woolman

Dorothy Wilson

Margaret Zachary



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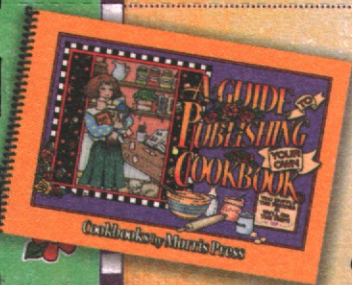
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