

*Lyn's*  
*Colorado Cookbook*



Lyn's collection of recipes over the years.

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## 24 Hour Cabbage Salad

1 cabbage

1 onion

1 pepper

½ C sugar

1 C vinegar

1 tsp salt

1 tsp celery seed

1 tsp dry mustard

1/8 tsp pepper

½ C salad oil

Mix vegetables in bowl, sprinkle with sugar.

Mix other ingredients and bring to a boil. Cook 3 minutes and then pour over vegetables. Cover and refrigerate 24 hours.

## 3 bean salad

1 can of green beans

1 can of wax beans

1 can of kidney beans

1 large onion (red tastes best)

1 bell pepper

2 celery stalks chopped

Mix ½ C sugar

½ C olive oil

½ C red wine vinegar

1 Tbs Worcestershire sauce

1/2 teaspoons salt

1/4 teaspoon black pepper

Mix and refrigerate 24 hours before serving.

# Alaskan Turkey Royale

2 8oz bags of Pepperidge Seasoned dressing

$\frac{3}{4}$  C melted butter

1  $\frac{1}{4}$  cups warm water

3  $\frac{1}{2}$  C cooked chicken or turkey

1 C chopped onions

1 C chopped celery

1 C mayonnaise

1 tsp salt

2 eggs

2 C milk

1 Can of cream of mushroom soup

$\frac{1}{2}$  lb of grated medium cheddar cheese

Combine 2 8oz bags of Pepperidge Seasoned dressing,  $\frac{3}{4}$  C melted butter, 1  $\frac{1}{4}$  cup warm water.

Line 9x13 pan with half of mixture, saving rest. Grease pan.

Mix 3  $\frac{1}{2}$  C cooked chicken or turkey cut into cubes, 1 C chopped onions, 1 C chopped celery, 1 C mayonnaise, 1 tsp salt.

Spread chicken or turkey mixture gently onto dressing mix. Press firmly into corners.

Beat 2 eggs and 2 C milk

Scatter remaining dressing mixture over chicken layer and drizzle evenly with custard.

Cover and refrigerate overnight.

Remove 1 hour before baking.

Spread 1 can of cream of mushroom soup over top.

Bake at 350F for 40 min uncovered

Sprinkle  $\frac{1}{2}$  to  $\frac{1}{4}$  lb of grated medium cheddar cheese evenly over top. Return to oven and bake an additional ten minutes.

## Always a way to make chocolate

If the recipe calls for 1 ounce unsweetened chocolate, substitute 3 tablespoons unsweetened cocoa plus 1 tablespoon vegetable oil or melted shortening.

If the recipe calls for 6 oz or 1 C semisweet chocolate chips, substitute 6 tablespoons unsweetened cocoa plus  $\frac{1}{4}$  C sugar and  $\frac{1}{4}$  C vegetable oil or melted shortening.

If the recipe calls for 1 ounce of semisweet chocolate, substitute 1 ounce unsweetened chocolate plus 1 tablespoon sugar or 3 tablespoons semisweet chocolate chips.

If the recipe calls for 4 ounces sweet cooking chocolate, substitute  $\frac{1}{4}$  C unsweetened cocoa plus  $\frac{1}{3}$  C sugar and 3 tablespoons vegetable oil or melted shortening.

## Apple Cake (Jason's)

1 C margarine

2 C sugar

3 eggs

3 C flour

1 ½ tsp baking soda

½ tsp salt

1 tsp cinnamon

¼ tsp mace

2 tsp vanilla

3 C chopped apples peeled

2 C chopped nuts

Cream butter and sugar, add eggs one at a time and beat well. Mix in flour, soda, salt, cinnamon, vanilla and mace. Stir in apples and nuts. Cook in greased Bundt pan at 325F for 1 ½ hrs.

## Oven Baked Spicy Apple Honey Butter

2 C chopped tart apples

2 C water

2 C sugar

1 C honey

4 Tbs maple syrup

1/8 tsp of Cinnamon

1/8 tsp allspice

1/8 tsp cloves,

1/8 tsp ginger

1/8 tsp nutmeg

Combine apples and water and puree in blender for about 10 seconds. Blend in remaining ingredients. Bake in 4 quart casserole or cast iron pot for 2 hours at 250 degrees and then 1 ½ hours at 350 degrees. Spoon into hot sterilized jars.

# Apple Muffins

2 C flour

½ c sugar

4 t baking powder

½ t salt

½ t cinnamon

¼ t nutmeg

1 ½ c Musslemans apple sauce

1 egg, ¼ c butter melted

Topping:

3 T sugar

¼ t cinnamon

¼ t nutmeg

¼ C butter melted

Stir together flour, sugar, baking powder, salt, cinnamon, and nutmeg.

Mix apple sauce, egg and melted butter. Pour all at once into flour mixture. Stir just until moistened. Pour batter into greased muffin cups. Bake at 425F for 20 minutes or until golden brown.

Combine for topping sugar, cinnamon, and nutmeg. Dip tops of hot baked muffins in melted butter then in sugar mixture and serve warm. Makes 12 muffins.

# Apple Sauce Cake

1 C shortening

2 eggs

3 C sifted all purpose flour

2 Tbl cinnamon

1 ½ tsp cloves

2 ½ C unsweetened apple sauce

2 Tbs corn syrup

2 C sugar

1 ½ tsp nutmeg

½ tsp salt

1 Tbs baking soda

1 C raisins

1 C walnuts

Cream shortening and add sugar gradually. Add unbeaten eggs one at a time. Sift together flour, salt, soda, and spices; add alternately with combined apple sauce and syrup; fold in raisins and nuts. Pour batter into one large or two small deep pans that have been greased, and bake in a slow oven at 300F for about 1 ½ hours.

# Apple Walnut Bread

3 eggs

1 ¼ c oil

2 C sugar

1 tsp vanilla

¼ C orange juice

3 C flour

1 tsp baking soda

1 tsp cinnamon

2 C chopped apples

1 C nuts

1 C coconut

Combine eggs, oil, sugar, vanilla and juice in large bowl. Beat well. Add in dry ingredients, then fold in apples, nuts and coconut. Bake at 325F for one hour in two 4x9 loaf pans.

# Applesauce

2 lbs apples (8)

½ C water

½ C sugar

Simmer apples with water, covered, 15 – 20 min. Stir occasionally, add water if necessary. Drain, stir in sugar. Add vanilla, lemon, ½ tsp cinnamon.

# Banana Breakfast Coffee Cake

## Topping:

½ C flour

½ C brown sugar

1 t ground cinnamon

6 T cold unsalted butter

½ c finely chopped walnuts

## Cake:

2 C flour

1 t baking soda

1 t baking powder

½ t ground nutmeg

½ t salt

½ c butter softened

2/3 c sugar

2 eggs

1 t vanilla extract

2 eggs

1 t vanilla extract

1 C mashed very ripe bananas

1/3 c low fat milk

Preheat oven to 350F. Coat a 9 inch square baking pan with cooking spray.

For the topping combine flour, brown sugar, cinnamon and butter in a food processor and process until mixture resembles fine crumbs. Stir in walnuts.

For the cake, combine flour, baking soda, baking powder, nutmeg and salt in a medium bowl.

Beat butter with a mixer at medium speed about 30 seconds or until smooth. Gradually add sugar and beat 3 to 4 minutes or until fluffy. Add eggs 1 at a time, beating well after each. Add vanilla and bananas and beat until well blended. Add flour mixture alternately with milk, mixing after each addition only until smooth. Pour batter into prepared pan; sprinkle with topping.

Bake about 35 minutes or until toothpick inserted in center comes out clean. Cool in pan on a wire rack. Serve warm or at room temperature. Serves 10.

# Banana Nut Bread

½ C shortening

2 beaten eggs

3 C flour

½ C nuts

¼ tsp salt

1 ½ C sugar

¼ C sour milk with One tsp baking soda added

1 additional tsp of baking soda

3 over ripe bananas

Mix and bake in loaf pans at 325F 30 to 45 min.

## Barbecue Sauce

1 cup ketchup  
2 teaspoons water  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/4 teaspoon pepper  
1/4 teaspoon salt  
1/2 teaspoon Tabasco pepper sauce

1. Combine all the ingredients in a small saucepan and cook over medium heat, stirring constantly, until the sauce begins to boil, 5 to 10 minutes.
  2. Remove the sauce from the heat. Cover and allow to cool.
  3. Pour into a covered container for storage in your refrigerator. Keeps for a month or two.
- Makes 1 cup.

## Basic Pie Shell

2 C all purpose flour

¼ tsp salt

2/3 C vegetable shortening

¼ C ice water

In mixing bowl combine flour and salt, then cut in the shortening with a pastry cutter or two knives until the mixture resembles coarse meal. Stirring with a spoon, gradually add the water till a ball of dough is formed. Wrap the dough in plastic wrap and chill until ready to use. To bake the pie shell, preheat to 425F, place the dough on a lightly floured surface, and roll it out from the center (not to and fro) with a lightly floured rolling pin to a 1/8 inch thickness.

Carefully fold the pastry in half, lay the fold across the center of a greased pie plate or pan, unfold it and press it loosely on the bottom and sides of the pate. Prick the bottom and sides with a fork, place the plate on a heavy baking sheet, and bake until the shell browns evenly, 12 to 15 minutes.

## Beef Jerky

1/2 cup dark soy sauce  
2 Tbs Worcestershire sauce  
1 tsp monosodium glutamate (optional)  
1 tsp onion powder  
1 tsp garlic powder  
1/4 tsp powdered ginger  
2 Tbs. freshly ground black pepper  
1/2 tsp Tabasco  
1/2 tsp liquid smoke seasoning  
2 lbs lean beef brisket, eye-of-round or flank steak, trimmed completely of fat and cut across grain into slices 1/4 inch thick

To aid in slicing meat thinly, freeze the meat slightly until ice crystals are formed. Blend all ingredients except meat in small bowl. Dip each piece of meat into marinade, coating well. Place in shallow dish. Pour remaining marinade over top, cover and refrigerate overnight.

Oven method: Preheat oven to lowest setting (about 130F). Place several layers of paper towels on baking sheets. Arrange meat in single layer on prepared sheets and cover with additional toweling. Flatten meat with rolling pin. Discard towels and set meat directly on oven racks, with foil below to catch any drips. Let dry 8 to 12 hours (depending on temperature of oven).  
Dehydrator method: Arrange meat on trays in single layer and dehydrate 10 to 12 hours, depending on thickness.  
Store jerky in plastic bags or in tightly covered containers in cool, dry area.

## Black and White Cheesecake Brownie

One 12 oz pkg (2 cups) nestle toll house semi sweet mini morsels **divided.  $\frac{3}{4}$  c for cheesecake**

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

$\frac{1}{4}$  C butter softened

2 eggs

1 tsp vanilla extract

$\frac{1}{2}$  tsp salt

$\frac{2}{3}$  C all purpose flour

Brownie Base: Preheat oven to 350F. Melt over hot (not boiling) water, 1  $\frac{1}{4}$  C morsels, stir until smooth, set aside. In large bowl, combine sugar and butter. Beat until creamy . Add eggs, vanilla extract and salt. Mix well. Add chocolate and flour, mix well. Spread into foil-lined 9 inch square baking pan.

Cheesecake topping

### **Cheesecake:**

One 8 oz pkg cream cheese softened

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

2 T butter softened

2 eggs

2 T milk

1 T flour

$\frac{1}{2}$  tsp almond extract

$\frac{3}{4}$  C chocolate semi sweet morsels reserved from 12 oz pkg

In small bowl, combine cream cheese, sugar and butter. Beat until creamy. Add eggs milk flour and almond extract. Beat well. Stir in remaining  $\frac{3}{4}$  C nestle Toll house morsels. Pour over brownie base. Bake at 350F for 40 -45 minutes. Cool completely and cut into 2  $\frac{1}{4}$  inch squares. Makes 15 brownies.

## Bloomin Onion

4 Vidalia or Texas Sweet Onions

Batter:

1/3 Cup Cornstarch

1 1/2 Cup Flour

2 tsp. Garlic -- minced

2 tsp. Paprika

1 tsp. Salt

1 tsp. Pepper

24 oz. Beer

Seasoned Flour:

2 Cup Flour

4 tsp. Paprika

2 tsp. Garlic powder

1/2 tsp. Pepper

1/4 tsp. Cayenne pepper

Mix cornstarch, flour, and seasonings until well blended. Add beer, mix well. Cut about 3/4" off top of onion and peel. Cut into onion 12 to 16 vertical wedges, but do not cut through bottom root end.

Remove about 1" of petals from center of onion. Dip onion in seasoned flour and remove excess by shaking. Separate petals and dip in batter to coat thoroughly. Gently place in fryer basket and deep-fry at 375 to 400 1 1/2 minutes. Turn over, and fry an additional 1 1/2 minutes. Drain on paper towels.

Place onion upright in shallow bowl and remove center core with circular cutter or apple corer. Serve hot with Creamy Chili Sauce.

Creamy Chili Sauce:

1 pint Mayonnaise

1 pint Sour cream

1/2 Cup Chili sauce

1/2 tsp. Cayenne pepper

## BLT Dip

1 lb bacon cooked and crumbled

2 medium tomatoes diced (absorb extra moisture with a paper towel)

16 oz sour cream

16 oz miracle whip or mayonnaise

Mix all ingredients and refrigerate overnight. Serve with French bread broken into pieces in a bowl or crackers.

## Blueberry Lemonade

1 cup plus 2 tbsp. granulated sugar  
2 cups water  
1 pint fresh blueberries  
1–1/2 cups freshly squeezed lemon juice (from about  
10 big lemons, including pulp but not seeds)

.  
First make a simple syrup by combining 1 cup sugar and water in a saucepan over medium heat, stirring until the mixture boils. Lower the heat and allow the syrup to simmer for another minute. Remove from heat and let cool. In a blender or food processor, puree the blueberries with 2 tablespoons of sugar. In a pitcher, combine the cooled syrup, lemon juice and blueberry puree. To serve, pour 1/4 to 1/3 cup of base into a glass and fill with water. Makes base for 12 servings.

Blueberry

## Bread and Butter Pickles (quick and easy)

1 qt jar of whole kosher dill pickles

1 ½ C sugar

1 onion sliced

2 cinnamon sticks

2 Tbl. Vinegar

Drain pickles and cut into chunks and place in clean jar. Combine sugar, onion, cinnamon sticks and vinegar. Pour over pickles. Cover and refrigerate. Stir mixture once a day for 2 to 3 days. Pickles are ready in 3 or 4 days.

# Brisket

Garlic

Onion

Celery Salt

Monosodium Glutamate

Liquid smoke (one bottle)

Let marinate 24 hours & baste, put into pan and cover with Cattleman's Bar B Q sauce, cover with foil and cook at 250F for six hours.

# Brownies

$\frac{3}{4}$  C cocoa

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

$\frac{1}{3}$  C vegetable oil

$\frac{1}{2}$  C boiling water

Stir those together until thick

2 C sugar

2 eggs

$1 \frac{1}{3}$  C flour

1 tsp vanilla

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

$\frac{1}{3}$  C vegetable oil

Add to above mixture. Add nuts and pour into a 13X9 pan and bake at 350F for 35 to 40 mins.

# Bruschetta

French bread baguette

2 tomatoes

Fresh Cilantro to taste

2 Tbs minced garlic

1 small onion

Parmesan Cheese

Olive Oil

Dash of lemon juice concentrate

Italian seasonings (optional)

Dice tomatoes and use paper towel to soak up extra tomato juice. Dice onion and mix with tomato and garlic. Add fresh chopped cilantro leaves and a dash of lemon juice. (Italian seasoning optional) Mix well and chill (if you refrigerate overnight, the tastes blend and are stronger)

Slice the French bread into 1/2 inch slices and place on cookie sheet. Drizzle or spray with olive oil, then spread 1 to 2 TBS of mixture onto each slice. Then sprinkle with parmesan cheese. Bake in 350F oven until bread starts to brown and cheese starts to melt.

# Butter Pecan Turtle Cookies

## **Crust:**

2 C flour

1 C packed brown sugar

½ C Butter softened

1 C whole pecan pieces

## **Caramel Layer:**

2/3 C butter

½ C packed brown sugar

1 C milk chocolate chips

Heat oven to 350F. In large mixer bowl combine all crust ingredients except pecans. Beat at medium speed, scraping bowl often, until well mixed and particles are fine (2 to 3 minutes). Press on bottom of 13x9 inch baking pan. Sprinkle pecans evenly over unbaked crust. In 1 quart saucepan combine butter and brown sugar. Cook over medium heat, stirring constantly until entire surface of mixture begins to boil. Boil 1 minute, stirring constantly. Pour evenly over pecans and crust. Bake 18 to 22 minutes or until entire caramel layer is bubbly. Remove from oven. Immediately sprinkle with chips; allow to melt slightly (2 to 3 minutes). Swirl chips leaving some whole for a marbled effect. Cool completely; cut into bars. Yield 3 doz.

# Butter Finger Cake

5 butter finger candy bars frozen

1 angel food cake

Chocolate sauce (Hershey's)

1 tub of Cool Whip frozen

After candy bars are frozen, break and crumble them into small pieces. Then tear the angel food cake into bite size pieces and place in a baking dish. Mix in the crumbled candy bars and cool whip and then drizzle chocolate sauce over the top and toss. It's best not to mix until close to serving time for presentation purposes because when the cool whip thaws the mix gets soft and gooey. Keep refrigerated.

\*Carmel sauce is also a good addition.

# Cabbage Soup

1 small head of cabbage chopped

1 large carrot chopped (or more)

2 C of Campbell's Beef broth

One 8 oz can of tomato sauce

1 pint of stewed tomatoes

1 onion chopped

Celery chopped

1 large potato cut up in small pieces.

½-1 lb hamburger browned

Salt and pepper to taste

Parsley

Bay leaf

Put beef broth, tomato sauce (adding 1 can of water for each can) in a large kettle, bring to a boil and add vegetables and meat and rest of ingredients and simmer until vegetables are tender. The following can also be added:

1 pkg of corn, peas, or green beans frozen, fresh or canned

¼ C dried lentils, split peas (green or yellow), lima beans,

barley or alphabet noodles, rice or any leftovers or combinations.

## **Cajun Seasoning Mix**

- 1 Tablespoon Paprika
- 2 1/2 Teaspoons Salt
- 1 Teaspoon Onion powder
- 1 Teaspoon Garlic powder
- 1 Teaspoon Ground red pepper (cayenne)
- 3/4 Teaspoon White pepper
- 3/4 Teaspoon Black pepper
- 1/2 Teaspoon Dried thyme leaves
- 1/2 Teaspoon Dried oregano leaves

Mix all ingredients well.

## Cake Donuts

1-1/2 cups sugar  
3 Tbsp. melted shortening  
3 large eggs  
1 cup milk  
1 tsp. vanilla extract  
5 tsp. baking powder  
1 tsp. salt  
2 tsp. nutmeg  
2 cups mashed potatoes, cooled  
3 to 3-1/2 cups flour

Beat eggs; add sugar, shortening and vanilla. Add mashed potatoes and milk and beat with electric mixer until smooth. Add flour, baking powder, salt and nutmeg. Stir in additional flour to reach batter consistency (this is "by look and feel"--- It should still be somewhat sticky...it will pick up more flour when you roll out the dough on a floured surface). Chill the dough for several hours or overnight. Take a portion of the dough and roll out to about 3/8 to 1/2 inch thickness, using flour as needed to prevent your rolling pin picking up dough. Use a donut cutter and cut out your donuts. Preheat oil in deep fryer to 375F (use a thermometer if you're using a fry daddy!). Fry 3-4 donuts at a time -- turning when they are a nice golden brown. Drain on brown paper bags to remove excess grease.

## Cake Mix Cookies

1 box cake mix your choice

2/3 C oil

1 egg

Mix and roll into balls and bake at 350 for 8 minutes.

# Carrot Cake

3 eggs

2 C sugar

1 ½ C oil

1 Tbl cinnamon

1 small can crushed pineapple

2 ½ cups flour

½ tsp salt

1 tsp baking soda

2 cups grated carrots

Place in 9 x 12 pan at 350F for 40 min to an hour depending on altitude.

# Carrot Cookies

1 c shortening

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

1 C cooked carrots

1 egg well beaten

2 tsp baking powder

2  $\frac{1}{2}$  C flour

$\frac{1}{8}$  tsp salt

1 tsp vanilla

$\frac{1}{3}$  tsp lemon

Cream shortening, sugar and eggs. Add remaining ingredients. Bake at 350F for 15 minutes.

Icing for cookies

$\frac{1}{4}$  C hot orange juice

$\frac{1}{2}$  tsp melted butter

1 Tbs orange rind

2 C powdered sugar

Mix powdered sugar and orange rind, add hot juice in which the butter has been added and melted thoroughly.

# Cashew Turtle Rolls

1 C sugar

1 C dark brown sugar

½ C light corn syrup

½ cup heavy cream

½ cup milk

1 stick of butter

1 Tbs vanilla

2-3 Cups roasted cashews

2 pounds of milk chocolate chips

Combine sugars, corn syrup, cream, milk and butter in a saucepan. Cook very slowly until mixture dropped by a teaspoon into ice water forms a soft but slightly firm ball (approximately 240 degrees). Remove from heat and add vanilla. Let cool just until able to handle.

Roll into logs of desired size, then push in desired amount of cashews around roll. Place rolls onto waxed paper covered cookie sheets and place in freezer.

While rolls are cooling, melt chocolate in top of a double boiler over low heat. Remove rolls from freezer. Using tongs, dip quickly into chocolate, place back on waxed paper and place back into freezer just until chocolate hardens. Store in refrigerator. Makes 18-24 candies, depending on size.

## Castle Spice to make house smell good

4 cinnamon sticks

16 whole cloves

1 tsp pickling spices

4 tsp ground ginger

2 quarts of water.

Bring to a boil and then simmer.

## Cheery Cherry Cheese Pie

1 (8oz) package cream cheese softened

1 (14oz) can Eagle Brand Sweetened Condensed Milk

1/3 C real Lemon reconstituted lemon juice

1 tsp vanilla extract

1 ready to serve graham cracker pie crust

Canned cherry pie filling chilled.

In medium bowl, beat cheese until light and fluffy. Add sweetened condensed milk; blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

# Cheese Ball

8 oz cream cheese

5 oz sharp cheddar cheese

5 oz Roquefort cheese

Nuts

Garlic salt

Onion

Worcestershire Sauce

Soften equal parts of sharp cheddar, cream, and Roquefort cheeses. Season well with garlic salt, chopped onion, dash of Worcestershire sauce. Form into large ball. Roll in chopped nuts.

## Cheese Balls mom

3 C shredded sharp cheddar

½ C crumbled blue cheese

One 8 oz package of cream cheese

1 dash of cayenne pepper

1 small clove of garlic minced

2 tsp of Worcestershire sauce

4 drops of Tabasco sauce

Buttermilk, cream or mayonnaise

## Cherry and Pecan Cookies

1 C shortening

2 C brown sugar

2 eggs

½ C water

3 ½ C flour

3 tsp baking soda

1 tsp salt

1 ½ C chopped pecans

2 C of maraschino cherries sliced

Mix all ingredients and chill for one hour. Dip by teaspoon onto cookie sheet. Bake at 400F for 8 to 10 minutes. Makes 8 Dozen cookies

## Cherry Cheesecake Cups

8 oz cream cheese

1/3 C sugar

1 egg

1 Tbs lemon juice

½ tsp vanilla

6 vanilla wafers or crumbled chocolate wafers

21 oz canned cherry pie filling

Unwrap cream cheese and place in glass bowl. Microwave on 30 percent power for 3 minutes. Add sugar, egg, lemon juice and vanilla. Beat until light and fluffy. Place 6 cupcake papers in a microwave muffin pan or in six glass custard cups. Place a vanilla wafer in bottom of each cup. Fill the cups two-thirds full with cream cheese mixture. Rotating cups midway through cooking, microwave on 50 percent 3 to 4 minutes or until nearly set. Top each with 2 tablespoons pie filling.

## Cherry Coke Salad

Drain 1 to 2 cans of crushed pineapple

Drain 1 to 2 ½ cans of dark pitted cherries

Heat juice and add 2 pkg of cherry jello till dissolved. Add pineapple and cherries.

Add 1 C of chopped pecans and 16 oz of coke. Pour into mold and chill.

# Cherry-Nut Bread

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

$\frac{1}{4}$  C butter softened

$\frac{1}{4}$  C margarine softened

2 eggs

1 tsp vanilla extract

2 C flour

$\frac{1}{2}$  tsp salt

1 tsp baking soda

$\frac{2}{3}$  C buttermilk

1 C drained rinsed and chopped maraschino cherries

$\frac{3}{4}$  C chopped pecans

Preheat oven to 350 F. Grease two 4 by 7 inch loaf pans and flour lightly. In large mixing bowl, cream sugar, butter and margarine together. Add eggs one at a time, beating well after each addition. Add vanilla and beat well.

Sift together flour, salt and baking soda. Add dry ingredients to creamed mixture, alternating with buttermilk. Be sure to start and end with dry ingredients.

Fold in chopped cherries and nuts making sure there isn't excess juice. Divide batter evenly between pans, filling them about  $\frac{3}{4}$  full and bake for 45 minutes or until toothpick inserted in the middle comes out clean. Let loaves cool in pans for 10 minutes, then turn out onto racks, on their sides, to cool completely.

# Cherry Winks

Sift together

2 ¼ C flour

1 tsp baking powder

½ tsp baking soda

½ tsp salt

Then combine ¼ c shortening and 1 C sugar and cream well.

Then add:

2 eggs

2 Tbs milk

1 tsp vanilla and beat well.

Blend in dry ingredients gradually. Then add:

1 C pecans

1 C dates

1/3 C maraschino cherries

Shape into balls and crush up:

2 ½ C corn flakes and roll each ball in flakes and place on greased sheet. Top each with ¼ cherry. Bake in 375 F oven for 10 to 12 minutes.

## Chex Party Mix

6 Tbs margarine

2 Tbs Worcestershire

1 ½ tsp seasoned salt

¾ tsp garlic powder

½ tsp onion powder

3 C corn chex

3 C rice chex

3 C wheat chex

1 C mixed nuts

1 C pretzels

1 C bagel chips.

Mix and spread on cookie sheet. Bake in oven 250F for 1 hour stirring every 15 min. Spread on paper towels to cool.

## Chicago Deep Dish Pizza Dough

Pan Dough:

1 cup Warm tap water (110–115°)

1 pkg. Active dry yeast

3 1/2 cups Flour

1/2 cup Coarse ground cornmeal

1 teas. Salt

1/4 cup Vegetable oil

Pour the warm water into a large mixing bowl and dissolve the yeast with a fork. Add 1 cup of flour, all of the cornmeal, salt, and, and vegetable oil. Mix well with a spoon. Continue stirring in the rest of the flour 1/2 cup at a time, until the dough comes away from the sides of the bowl. Flour your hands and the work surface and knead the ball of dough until it is no longer sticky.

Let the dough rise in an oiled bowl, sealed with plastic wrap, for 45 to 60 minutes in a warm place, until it is doubled in bulk. Punch it down and knead it briefly. Press it into an oiled 15-inch deep dish pizza pan, until it comes 2 inches up the sides and is even on the bottom of the pan. Let the dough rise 15–20 minutes before filling. Preheat the oven to 500 degrees.

While the dough is rising, prepare the filling.

When the dough has finished its second rising, lay the cheese over the dough shell. Then distribute the toppings over the cheese.

Sprinkle on the seasonings and Parmesan cheese.

# Chicken and Rice Casserole

3 C cooked chicken

1 celery chopped

1 C rice

$\frac{3}{4}$  C Mayo

1 can of mushrooms

1 tsp onion

1 tsp lemon juice

1 tsp salt

1 cream of chicken can of soup

1 can water chestnuts

Mix together and put in pan to bake.

$\frac{1}{4}$  stick of butter

1 Cup sliced almonds

1 C cornflakes

In a pan mix butter, almonds and cornflakes and stir until coated and toasted then spread mixture over the chicken mixture in pan and place in 350 F oven and bake for 35 minutes.

## Chicken Breasts Alba

2 whole chicken breasts boned

Flour for dredging

2 T of butter

Salt and pepper

Mushrooms

4 slices of mozzarella cheese

Dredge chicken in flour and cook in butter until tender (5-6 min on each side) Remove to shallow pan and sprinkle with salt and pepper. Arrange sautéed mushrooms and slice of cheese on each piece and broil long enough to melt cheese.

## Chicken Cacciatore

½ C butter or shortening

Some flour

1 med onion

1 green pepper

1 garlic clove

½ Can large tomatoes

½ C white wine

Mushrooms

1 bay leaf

2 sprigs of parsley

½ tsp Oregano

½ tsp of celery salt

1 small Can of tomato sauce

Dredge chicken in flour and then brown. Add chicken to remaining ingredients. Cook until tender.

# Chicken Casserole

2 cups of chicken or Turkey

1 Cup Celery

1 Cup instant Rice

$\frac{3}{4}$  C Mayo

1 C mushrooms

1 tsp lemon juice

1 tsp salt

1 can of cream of chicken soup

1 can of water chestnuts

$\frac{1}{4}$  C butter

$\frac{1}{2}$  C almond slivers

1 cup corn flakes

Chow Mein noodles

Mix ingredients in casserole dish. In separate bowl, mix cornflakes, almonds, and butter. Sprinkle on top. Bake at 350F for 35 min.

## Chicken Cornbread Casserole

½ Pkg Pepperidge Farm Herbed dressing mix

1 pkg Pepperidge Farm Cornbread dressing mix

1 can cream of chicken soup

1 chicken

1 stick of margarine

1 c broth of chicken

Stew and debone chicken. Melt margarine and mix with dressings. Put together in layers. Layer of dressing, layer of chicken, cover with mushroom soup mixed with ½ cup of broth. Layer of dressing, layer of chicken, cream of mushroom soup mixed with ½ cup of broth. Layer of dressing on top.

Bake at 325F for 45 min. Pour some broth over before baking.

## Chicken Enchilada Soup

1/2 cup Vegetable oil  
1/4 cup Chicken base  
3 cups diced Yellow Onions  
2 tsp. ground Cumin  
2 tsp. Chili Powder  
2 tsp. granulated Garlic  
1/2 tsp. Cayenne pepper  
2 cups Masa Harina DO NOT SUBSTITUTE  
4 quarts Water (divided)  
1 can of Rotel tomatoes and chilies  
2 jars of cheese spread like Tostitos salsa con Queso medium.  
3 lb. cooked, cubed chicken  
1 Cup of salsa

In large pot, place oil, chicken base, onion and spices. Saut until onions are soft and clear, about 5 minutes In another container, combine Masa Harina with 1 quart water. Stir until all lumps dissolve. Add to sauted onions, bring to boil. Once mixture starts to bubble, continue cooking 2-3 minutes, stirring constantly. This will eliminate any raw taste from Masa harina. Add remaining 3 quarts water to pot. Add tomatoes; let mixture return to boil stirring occasionally. Add cheese to soup. Cook stirring occasionally, until cheese melts. Add chicken; heat through. Makes 1 1/2 gallons or 16-20 servings.

Serve with crumbled tortilla chips on top and a dollop of sour cream.

## Chicken Enchiladas with Chili Sauce

4 cups diced cooked chicken

½ pound of cheddar cheese grated

1 pint of sour cream

12 tortillas

Oil for frying

Combine chicken, cheese and sour cream. Soft fry tortillas, then dip in heated chilli sauce. Fill each tortilla with chicken mixture and roll up. Place rolls in greased casserole dish overlapped side down, and pour remaining sauce over them. Bake in 350 oven 20 minutes.

## Chili Sauce

2 onions chopped

1 clove garlic

2 Tbs oil

1 ½ c canned chopped green chilies

5 ripe tomatoes, peeled and chopped

Pinch of oregano

1 tsp salt

¼ tsp pepper

Sauté onions and garlic in oil add chopped chilies, tomatoes, oregano, salt, and pepper and cook over low heat stirring occasionally until mixture thickens and it should make about 4 cups.

## Chicken Quesadillas & Fiesta Rice

1 lb skinless boneless chicken breasts cubed

1 can (10 ¾ oz) campbell's condensed cheddar cheese soup

½ C pace thick & chunky salsa or Picante sauce (medium)

10 flour tortillas (8")

Fiesta Rice \*

Preheat oven to 425F. In nonstick skillet over medium high heat, cook chicken 5 minutes or until done and juices evaporate stirring often. Add soup and salsa. Heat Thoroughly. Place tortillas on 2 baking sheets. Top half of each tortilla with about 1/3 C soup mixture. Spread to within 1/2" of edge. Moisten edges of tortillas with water. Fold over and seal. Bake 5 min. or until hot. Serve with fiesta rice. 4 servings.

\*FIESTA RICE

Heat 1 can of Campbells condensed chicken broth, ½ C water and ½ c pace thick and chunky salsa to a boil. Stir in 2 C uncooked minute rice. Cover and remove from heat. Let stand 5 minutes.

## Choco-Cherry Bars

½ C butter

2 squares of chocolate

1 C sugar

2 eggs

½ C self rising flour

½ C chopped nuts

1/3 C finely chopped maraschino cherries well drained

1 tsp vanilla

Melt butter in sauce pan, blend in chocolate, sugar and then add eggs one at a time (beating well after each). Stir in remaining ingredients and mix well. Spread in greased 8 inch greased pan and bake at 350F for 30 to 35 minutes. Cool then frost and cut into bars.

### Choco Cherry Frosting

1 tsp melted butter

1 C sifted confectioners sugar

1 sq chocolate

1 tsp vanilla

Add 2 Tbs chopped maraschino cherries and stir in 1 to 2 Tbs of cherry juice until spreading consistency.

## CHOCOLATE CHERRY DUMP CAKE

2 cans of cherry pie filling (21 ounces each)

1 box of chocolate cake mix

2 sticks of butter, sliced into 12 pieces each

2.25 ounce bag of chopped pecans

1/8 cup white sugar

This recipe is so easy and so delicious... a twist on regular dump cake.

Preheat the oven to 350.

### ***In a 9 x 13 cake pan:***

Dump the 2 cans of cherry pie filling into the bottom of the pan. Sprinkle the box of chocolate cake mix evenly on top of that. Distribute the butter slices on top of the cake mix. Spread the pecans evenly over the butter and cake mix. Finally, sprinkle the sugar over all.

Bake in the oven for 30-45 minutes and serve warm!

This is also delicious with a scoop of vanilla ice cream!

## Chocolate Chip Black Bottoms

1 pkg of tollhouse refrigerated cookie dough

2 pkg cream cheese

1 can of sweetened condensed milk

2 eggs

2 tsp vanilla

Put cupcake liners in muffin pan and place one square of cookie dough in the bottom of each cup. Bake at 325 F for 10 minutes.

Beat other ingredients until smooth and pour 3 Tablespoons of mix in each muffin cup and bake 15 to 18 minutes and cool completely in pan.

1 can cherry pie filling

Top each cup with a tsp of pie filling and chill one hour.

# Chocolate Chip Cookies

2/3 C shortening

½ C Sugar

½ C brown Sugar (packed)

1 egg

1 tsp vanilla

½ tsp baking soda

1 3/4 C sifted flour

¼ tsp of salt

½ C chopped nuts

1 package of semi sweet choc morsels

Combine shortening, sugars, eggs and vanilla. Blend in sifted dry ingredients. Add nuts and chocolate. Bake 8-10 min. in 300F oven. Makes 4-5 doz

## Chocolate Chip Shortbread Sticks

1 C butter

½ C powdered sugar

1 tsp vanilla

2 C flour

½ C mini choc chips

Chill Batter and then form into logs 2 ½ in sticks

Bake at 350F for 12 minutes

### Glaze

¾ C choc chips

2 tsp shortening

Melt and mix.

Dip both ends of cookie into choc glaze and then place 2" apart on greased cookie sheet and put in freezer to set for 10 min.

# Chocolate Cupcakes with Cream Cheese Filling

1 pkg. Betty Crocker Fudge Brownie Mix Supreme  
2/3 C water  
2 eggs

## Filling Mixture

1 (8 oz.) pkg. Philadelphia cream cheese, softened  
1 egg, beaten  
1 c. sugar  
1 (6 oz.) chocolate chips

## Instructions

Mix brownie mix. Fill cupcakes 2/3 full.

Mix egg with cream cheese and sugar. Add chocolate chips. Mix well. Put 1 Tablespoon of filling in center of each cupcake.

Bake 20 minutes at 350 degrees.

## Chocolate Éclair Cake

In a 9 x 13 pan, layer 1 box uncrumbled graham crackers.

Mix pie filling: 2 small pkg vanilla instant pudding using only 3 cups of milk. Let set 5 min. Mix one 9 oz package or carton of cool whip. Fold into pudding. Divide in  $\frac{1}{2}$ . Spread  $\frac{1}{2}$  over whole grahams. Layer with more grahams and spread chocolate icing on top.

## Chocolate Icing

2 oz of liquid butter

2 tsp white syrup

1 tsp vanilla

3 Tbs softened margarine

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

4 tsp milk

Refrigerate 24 hours

# Chocolate Icebox Dessert

2 bars of German chocolate (sweet)

1 ½ Tbs water

4 eggs separated

2 Tbs of powdered sugar

½ C of chopped pecans

1 C of whipped cream

1 9 oz package of vanilla wafers

Blend water and chocolate over low fire until pasty. Remove from fire. Add egg yolks one at a time, beating well after each addition. Add powdered sugar. Fold in stiffly beaten egg whites. Add chopped pecans, and then fold in whipped cream. Cover bottom of sq dish with layer of vanilla wafers. Cover wafers with layer of chocolate mixture. Building alternate layers until chocolate is finished. Chill in fridge at least 24 hours. Cut in squares of 2 inches. Decorate with additional whipped cream and pecans just before serving.

## Chocolate Icing

2 Tbs margarine melted in bowl in microwave

3 -4 Tbs cocoa

1 ½ -2 C confectioners sugar

Milk mixed alternately with sugar

1 tsp vanilla

Mix margarine and cocoa, add vanilla then add milk and confectioners sugar alternatively until desired consistency.

# Chocolate Mousse Pie

1 ready made graham cracker pie crust

1 ½ C milk

1 envelope unflavored gelatin

1pkg (6oz) semi sweet chocolate chips

1 tsp vanilla

2 cups whipped topping

In saucepan sprinkle gelatin over milk. Let stand 1 minute. Stir over low heat until gelatin is completely dissolved, about 5 minutes. Add chocolate and continue cooking, stirring constantly until chocolate is melted; stir in vanilla. Chill 1 hour, stirring occasionally, until mixture mounds when dropped from spoon. Fold in whipped topping. Turn into crust and chill 3 to 4 hours.

## Chocolate Oatmeal Cookies

2 C sugar

½ C dark cocoa

1 stick of margarine

½ C Milk

Bring to a boil for 1 minute

Then add:

3 C oats

1/3 C chunky Peanut Butter

½ tsp vanilla

Mix well and drop by teaspoonfuls on waxed paper on cookie sheet and refrigerate.

## Chocolate Slice and Bake Cookies

6 T butter or margarine

6 T cocoa

1 C sugar

2 eggs

1 t vanilla

2 C flour

2 t baking powder

½ t salt

Pecan halves optional

Place butter or margarine in medium micro proof bowl, microwave on high (full power) for 45 seconds to 1 minute or until melted. Add cocoa, blend well. Beat in sugar, eggs and vanilla. Add cocoa, blend well. Beat in sugar eggs and vanilla. Add flour, baking powder and salt, beating until smooth. Shape dough into 3 rolls 1 ½ inch diameter by 7 inches long. Wrap in wax paper and chill overnight or until firm.

Slice rolls into ¼ inch thick slices. Place eight slices 2 inches apart in circular shape on wax paper covered plate or tray in microwave oven. Tip with pecan half, pressing down slightly. Microwave on medium (1/2 power) for 2 to 2 ½ minutes, turning ¼ turn after 30 seconds or until surface is dry, but cookies are soft when touched. Cool on wax paper. Makes 4 ½ dozen cookies.

# Christmas Crunch Salad

## DRESSING

1 C Mayo

1 Tbl. Vinegar

1/8 tsp salt

1/8 tsp pepper

1/2 C sour cream

2 Tbl sugar

## SALAD

2 broccoli bunches

1 cauliflower head

1 red onion, chopped

2 C cherry tomatoes cut in half

## Cinnamon Rolls

### Dough:

2 pkgs. active dry yeast  
1/2 cup warm water (105 to 115 degrees)  
1/3 cup sugar  
1/2 teaspoon sugar  
4–5 cups all–purpose flour, divided  
1 teaspoon salt  
1 cup milk, scalded and cooled to 110 degrees  
1/3 cup vegetable oil  
2 eggs, room temperature

### Filling:

1/2 cup butter or margarine, softened  
1 cup firmly packed brown sugar  
1/2 cup sugar  
2 tablespoons cinnamon

### Icing:

1 cup confectioners' sugar  
2–3 tablespoons warm milk  
1 teaspoon vanilla

For dough, dissolve yeast in water with 1/2 teaspoon sugar. Let stand 5 minutes. In mixing bowl, combine 3 cups flour, 1/3 cup sugar and salt. At low speed, gradually beat in milk, oil, eggs, and yeast mixture; beat until well blended. Beat in additional flour, about 1 1/2 cups, until dough pulls away from sides of bowl.

On floured surface, knead dough until smooth and elastic, 8–10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm, draft–free place until doubled in bulk, about 1 hour.

For filling, beat all ingredients together until smooth. Set aside.

Grease 2 (9–inch) round cake pans. On lightly floured surface, roll dough into an 18– by 10–inch rectangle. Spread with filling. Roll tightly from long side. Cut into 14 (1 1/4–inch) slices. Place 1 roll cut side up in center of each pan. Arrange remaining rolls in a circle of 6 around center roll. Cover

# Cobbler with Cake Cobbler Crust

Melt one stick of butter in pan you use

1 C flour

1 C sugar

½ C milk

2 tsp baking powder

1 egg

Mix ingredients and pour over butter in pan.

Then in a separate pan mix and heat:

2-3 tsp butter

1 C sugar

Fruit

Pour fruit mix over dough mix and butter in pan and bake at 350 F

## Coconut Meringue Drops

3 egg whites

1 C sugar

1 tsp vanilla

1 C coconut

Beat egg whites until stiff peaks form and gradually beat in sugar, add vanilla. Then with rubber spatula, gently fold in coconut and drop by rounded teaspoons onto greased floured cookie sheet. Bake on preheated 300 F oven for 20 60 25 minutes remove to racks to cool. Makes 5 doz

## Coconut Shrimp

1 1/2 lb large raw shrimp  
1/2 cup all-purpose flour  
1/2 cup cornstarch  
1 Tbl. salt  
1/2 Tbl. white pepper  
2 Tbl. vegetable oil  
1 cup ice water  
oil for deep frying  
2 cups short shredded coconut  
1/2 cup orange marmalade  
1/4 cup Grey Poupon country mustard  
1/4 cup honey  
3-4 drops Tabasco sauce

Peel, devein & wash shrimp. Dry well on paper towels. Set aside.  
In a bowl, mix all dry ingredients for batter. Add 2T oil & ice water.  
Stir to blend. To fry: heat oil to 350 in deep fryer or electric skillet. Spread coconut on a flat pan a little at a time, adding more as needed. Dip shrimp in batter, then roll in coconut.  
Fry in hot oil until lightly browned, about 4 minutes.  
Bake at 300 5 minutes to finish cooking of the shrimp.  
Serve with sweet & sour sauce or the following sauce: Combine marmalade, Grey Poupon mustard, honey & Tabasco sauce to taste.

## Combination Fruit Salad

1 C grapes

1 C pineapple

1 C pears

1 C peaches

1 C apricots

2/3 C bananas

½ C red cherries chopped

1 -3 C of pecans chopped

½ C whipping cream

½ C mayonnaise

Cut and drain fruits thoroughly. Mix and chill.

## Cookie Salad

1 large instant vanilla pudding

2 11 oz cans of mandarin oranges

16 oz cool whip

Fudge striped cookies

Mix pudding with 1 ½ C milk, beat until mixed and thickens a little. Fold in cool whip. Drain Oranges and stir in. Break pkg cookies into bite size pieces and fold in. Refrigerate.

## Copper Pennies

2 bunches of carrots

2 large onions

1 large green pepper

1 can of tomato soup

¼ C oil

½ C sugar

½ tsp prepared mustard

Dash of Worcestershire sauce

Slice carrots, cook; wash carrots in cold water. Drain well Slice onions in circles and dice green pepper. Mix soup, oil, sugar, mustard and Worcestershire and pour over carrots, onions and green pepper and marinate in fridge overnight.

# Corn Bread

1 C self rising corn meal

½ C Crisco oil

3 eggs

1 c sour cream

1 small can of cream style corn

Mix all together and bake at 450 for 25 to 30 minutes or until light brown in a loaf pan. Can use muffin pan.

## Crab Stuffed Mushrooms

1 pound fresh mushrooms, approximately 35–40  
1/4 cup celery, finely chopped  
2 tablespoons onion, finely chopped  
2 tablespoons red bell pepper, finely chopped  
1/2 pound crab claw meat  
2 cups oyster crackers crushed  
1/2 cup cheddar cheese, shredded  
1/4 teaspoon garlic powder  
1/2 teaspoon Old Bay Seasoning  
1/4 teaspoon black pepper, ground  
1/4 teaspoon salt  
1 egg  
1/2 cup water  
6 white cheddar cheese, slices

- 1) Preheat oven to 400 degrees
- 2) Saute celery, onion, and pepper in butter for 2 minutes, transfer to a plate and cool in the refrigerator
- 3) While vegetables cool, wash mushrooms and remove stems
- 4) Set caps to the side and finely chop half of the stems. Discard the other half of the stems or use elsewhere
- 5) Combine the sauteed vegetables, chopped mushroom stems, and all other ingredients (except cheese slices) and mix well
- 6) Place mushroom caps in individual buttered casseroles or baking dishes (about 6 caps each)
- 7) Spoon 1 teaspoon of stuffing into each mushroom
- 8) Cover with sliced cheese
- 9) Bake in oven for 12–15 minutes until cheese is lightly browned.

# Crazy Cake

1 ½ C flour

1 C sugar

1 tsp baking soda

3 Tbs cocoa

½ tsp salt

5 Tbs Mazola oil

1 Tbs vinegar

1 tsp vanilla

1 C cold water

Sift dry ingredients into cake pan. Make 3 holes, put oil into one, vinegar into one and vanilla into one. Pour 1 c water over and mix well. Bake for 25-30 min in 350F. Serve with whipping cream and small amount of choc over top.

- Nuts are also good inside.

## Creamy Chocolate Layered Pie

4 oz cream cheese softened

1 T milk or half and half

1 T sugar

1 tub (12 oz) cool whip topping thawed

1 Keebler chocolate pie crust

1 ½ C cold milk or half and half

2 packages (4 serving size) jello chocolate Flavor Instant pudding and pie filling.

Mix cream cheese, 1 T milk and sugar in large bowl with wire whisk until smooth. Stir in 1 ½ c of the whipped topping. Spread on bottom of crust.

Pour 1 ½ c milk into bowl. Add pudding mixes. Beat with wire whisk 1 minute. Mixture will be thick. Stir in 2 cups of the whipped topping. Spread over cream cheese layer.

Refrigerate 4 hours or until set. Garnish with remaining whipped topping if desired. Store leftover pie in refrigerator.

## Creamy Chocolate Pie

1 (8 or 9 inch) baked pastry shell or graham cracker crumb crust

3 (1 ounce) squares of unsweetened or semi sweet chocolate

1 (14 oz) can of eagle sweetened condensed milk

¼ tsp salt

¼ C hot water

1 tsp vanilla extract

1 C whipping cream

Additional whipped cream or whipped topping shaved chocolate.

In heavy saucepan, over medium heat, melt chocolate with sweetened condensed milk and salt. Cook and stir until very thick and fudgy, 5 to 8 minutes. Add water and cook and stir until thickened and bubbly. Remove from heat; add vanilla. Cool 15 minutes. Chill thoroughly 20 to 30 minutes; stir. In large mixer bowl, beat 1 cup whipping cream until stiff; fold into cooled chocolate mixture. Pour into prepared pastry shell. Chill 3 hours or until set. Garnish with additional whipped cream and shaved chocolate. Refrigerate leftovers.

## Creamy Lemon Pie

1 (8 or 9 inch) baked pastry shell or graham cracker crumb crust

3 egg yolks

1 (14 oz) can of eagle sweetened condensed milk

½ c lemon juice

Few drops yellow food coloring optional

Whipped topping or whipped cream

Preheat oven to 350F. In medium bowl beat egg yolks, stir in sweetened condensed milk, lemon juice and food coloring if desired. Pour into prepared crust. Bake 8 minutes. Cool. Chill thoroughly. Top with whipped topping garnish as desired. Refrigerate leftovers.

# Crème De Menthe Cake

2 C chocolate wafers crumbled

1/3 C butter

Mix and press with hands in pie pan and refrigerate

Soften ½ Gallon of vanilla ice cream and add 8 Tbs of Crème de Menthe. Mix and fill shell and put into freezer.

3oz unsweetened chocolate

½ C water

¾ C sugar

4 ½ Tbs butter

¾ tsp vanilla

In a pan mix chocolate and water and add sugar and salt. Stir for 5 minutes over low heat. Add butter and vanilla and cool. Poor over Ice Cream and serve or freeze until ready to serve.

## Crisp Crusted Baked Chicken

1 frying chicken 3-3 1/4 lbs cut up (may substitute 6-8 chicken breasts for the whole chicken and recipe may be halved or doubled)

1 egg

2 Tbs Milk

1 C instant Potato flakes

1 tsp garlic powder

¼ C grated parmesan cheese

¼ C butter or margarine celery leaves and thinly sliced celery for garnish

Wash chicken pieces and pat dry

Beat egg and milk in a bowl. In another bowl mix potato flakes, garlic powder and parmesan cheese. Roll chicken first in egg mix and then in the potato flakes mixture. Melt butter in shallow baking pan. Roll coated chicken pieces in the butter and place them skin side up in the pan. Bake at 400 F for 45 – 50 min or until juices from thighs run clear when pierced with a fork. Transfer to serving platter and garnish with celery leaves and celery slices and serve.

## Crispy Herb Baked Chicken

2/3 C Idaho spuds mashed potato flakes

1/3 C grated Parmesan cheese

¼ to 1 tsp garlic salt

1 (3 to 3-1/2 lb) cut up frying chicken skinned

1/3 C margarine or butter melted

Heat oven to 375 F. Grease or line with foil 15x10x1 inch baking pan or 13x9 inch pan. In medium bowl, combine potato flakes, parmesan cheese and garlic salt. Stir until well mixed. Dip chicken pieces into margarine, roll in potato flake mixture to coat. Place in creased pan and bake at 375 F for 45 to 60 minutes or until chicken is tender and golden brown.

To Spice up the mashed potatoes to go with this item, make 4 servings of mashed potatoes, add ½ C shredded cheddar or ¼ C grated parmesan cheese. 3 T of sour cream and 1 tsp dried chives and 2 slices of cooked bacon crisply cooked and crumbled.

## Danish Balls

1 C shortening

½ C confectioners sugar

2 ¼ C flour

¼ tsp salt

1 tsp vanilla

¾ C nuts

Cream shortening, sugar and salt. Add flour and mix well, add vanilla, then nuts and make into balls. Bake at 400 F for less than 15 minutes watching closely. Then roll in confectioners sugar.

# Deluxe Cheesecake

2-3 C graham crackers

Three 8 oz pks cream cheese

3 eggs

1 C sugar

1 tsp vanilla

Butter and dust 9" spring form pan with crumbs. In large bowl, beat cream cheese with eggs. Gradually blend in 1 cup sugar. Add 1 tsp vanilla and beat until smooth.

Pour into crumb lined pan and bake at 375F for 20 min. Remove from oven and cool for 5 min.

## TOPPING

1 sp of sour cream

4 Tbs sugar

1 tsp vanilla

2 drops of lemon extract

Whip cream add sugar and vanilla and spread over cheesecake and bake at 500F for 5 min.

# Dinner Rolls

Mix 1 pkg of yeast with 4 Tbs of water and set aside

1 C Milk

Boil and set aside and let cool and skim

1 tsp salt

5 Tbs butter

½ C sugar

Add to milk and beat 2 eggs, add yeast mixture and 4 ½ C flour. Bake at 375F

## DIRT CAKE

1 (20 oz.) pkg. chocolate-sandwich cookies (Oreos or Hydrox)  
2 semi-sweet or milk chocolate candy bars (about 3 oz. each), broken or chopped into rough chunks  
1/2 c. butter, softened  
1 (8 oz.) pkg. cream cheese, softened  
1 c. powdered sugar  
2 (4 oz.) pkgs. instant chocolate pudding and pie filling mix  
3 c. milk  
1 (8 oz.) container frozen whipped topping, thawed  
Gummy Worms (to taste)  
Candy pebbles (to taste)  
Crush the cookies in a food processor or blender. Add the chocolate pieces to the cookie crumbs.

In a medium bowl, cream together the butter, cream cheese and powdered sugar, beating with an electric mixer until smooth, about 2 minutes.

In another bowl, combine pudding mix and milk. Beat until it begins to thicken, about 2 minutes. Fold in the whipped topping. Combine the pudding and butter mixtures, blending well.

Place a third of the cookie and candy mixture into the bottom of the cake pan, adding a couple gummy worms for good measure. Add half of the filling mixture, then another third of the cookie and candy mixture, a few more gummy worms, the remaining filling mixture, and top with the remaining cookie and candy mixture. Cover with plastic wrap and refrigerate overnight. When ready to serve, garnish with more gummy worms and candy pebbles.

Spoon this soft dessert onto plates.

## Double Chocolate Snack Cake

1 2/3 C flour

1 C brown sugar

¼ C cocoa

1 tsp baking soda

¼ tsp salt

1 C water

1/3 C vegetable oil

1 tsp vinegar

¾ tsp vanilla

½ C chocolate chips

Mix and bake at 350F for 35 to 40 minutes

## Double Layer Chocolate Pie

4 oz cream cheese softened

1 Tbs milk or half and half

1 Tbs sugar

1 tub of cool whip thawed

1 prepared chocolate flavor crumb crust

1 ½ C cold milk or half and half

2 packages (4 serving size) jello chocolate flavor instant pudding and pie filling

Mix cream cheese, 1 Tbs milk and sugar in large bowl with wire whisk until smooth. Gently stir in 1 ½ C of the whipped topping. Spread on bottom of crust.

Pour 1 ½ C milk into bowl. Add pudding mixes. Beat with wire whisk 1 minute. Stir in 2 cups of the whipped topping. Spread over cream cheese layer.

Refrigerate 4 hours or until set. Garnish with remaining whipped topping. Store leftover pie in refrigerator.

## Easy Chocolate Fudge

One 12 oz package of nestle toll house semi sweet choc morsels

One 14 oz sweetened condensed milk

1 ¼ C walnuts chopped

1 ½ tsp vanilla

In large measuring cup combine chips and milk microwave until morsels are melted and mixture is smooth. Stir in nuts and vanilla. Spread evenly into foil lined 8 in sq pan. Chill until firm. 2 hours.

## EASY SWEET PEACH CRISP

1/2 cup brown sugar (optional)

2 cans peaches in heavy syrup

1 box yellow cake mix

1 stick butter

Line the bottom of an 8"X8" cake or brownie pan with buttered wax or parchment paper.

Sprinkle evenly with brown sugar (optional).

Pour entire contents of 1 can peaches into the pan.

Drain syrup from the second can and add only the fruit to the pan.

Evenly spread yellow cake mix (dry/powder form) over peaches.

Melt the butter and pour onto the peaches and cake mix.

Bake for 40 minutes or until golden brown.

Note: If not fully brown, broil on high (under top-only heat) for about 5 minutes to make a crispy top. Watch carefully while broiling!

Serve with vanilla ice cream.

# Elephant Stew

1 Elephant

2 C salt

2 C pepper

Cut elephant into 1" cubes frequently adding salt and pepper. This should take about 72 days. Add enough liquid to cover and let cook over kerosene fire about four weeks at 465F. If more than 3800 people are expected, 2 rabbits may be added, but do this only if necessary as most people do not like to find hare in their stew.

(Incidentally, you'll have to get out your big pot for this)

## Flaky Pastry Dough

2 C flour

1 tsp salt

½ C oil

3 Tbl cold water

## Flavored Ice Teas

2 quarts water

3 Lipton Tea Bags

For any of the flavors, boil the water in a large saucepan. When the water comes to a rapid boil, turn off the heat, put tea bags into water and cover. After tea has brewed about 1 hour, pour sugar (or corn syrup) into a 2 qt. Pitcher, then add the tea.

The tea should still be warm so the sugar or sweetener will dissolve easily. Add the flavoring ingredients (plus additional water if needed to bring the tea to the 2 quart line. Chill.

For Lemon:

3/4 cup sugar (or 1 16 oz. bottle light corn syrup)

1/3 cup + 2 tbsp Lemon juice

For Diet Lemon:

12 – 1 gram envelopes sweet n' low or equal

1/3 cup + 2 tbsp lemon juice

For Orange:

3/4 cup sugar (or 1 16 oz. bottle light corn syrup)

1/3 cup lemon juice

1/8 tsp. Orange extract

For Strawberry:

3/4 cup sugar (or 1 16 oz. bottle light corn syrup)

1/3 + 1 tbsp lemon juice

1 tbsp. strawberry extract

For Cranberry:

3/4 cup sugar (or 1 16 oz. bottle light corn syrup)

1/3 cup + 2 tbsp lemon juice

2 tbsp Ocean spray cranberry juice–cocktail concentrate

## Flour Frosting

5 Tbs Flour

1 C milk

½ C Crisco

½ C margarine

1 C sugar

1 tsp vanilla or maple

Cook milk and flour until it thickens and looks like pudding. Cream shortening and sugar together. Add cold flour mixture and vanilla to shortening. Beat until spreading consistency.

# Fork Tender Roast

Also known as Peking Roast

It can be made with any cut of beef, even the cheapest, and the result is fork tender meat with delicious gravy.

To marinate:

Garlic and onion slivers

1 C vinegar

Water

To Cook

Oil for browning

2 C strong black coffee

2 C water

Salt and pepper

With a knife, cut slits into the roast and insert slivers of onion and garlic. Put meat into a bowl and pour vinegar over it. Add enough water to cover the meat. Cover with plastic wrap and refrigerate for 24 to 48 hours basting the meat occasionally with the vinegar and water.

When the meat has marinated long enough, pour the vinegar off. Place the meat in a heavy pot or Dutch oven and brown in oil until very dark on all sides. Pour the coffee over the meat and add the 2 cups of water.

Cover and cook slowly for approximately 6 hours on top of the stove. You may need to add more water at some point so check it once in a while. Add only a small amount of water at a time. Do not add salt and pepper until about 20 minutes before serving. Bon appétit!

## French Coconut Pie

1 stick margarine melted

1 ½ C sugar

3 whole eggs well beaten

One 3 ½ oz can coconut

1 T vanilla

1 T Vinegar

Combine sugar, margarine, beaten eggs, coconut, vinegar and vanilla. Mix well and pour into unbaked pie shell. Bake at 350F for 1 hour.

Serve whipped cream on top.

## French Fried Ice Cream

2 large beaten eggs

2 Tbs milk

1 quart vanilla ice cream

1 C poundcake crumbs

Vegetable oil (enough to fill 2 Quart saucepan 1/3 full)

Combine eggs and milk. Roll a scoop of ice cream in crumbs, pressing them in quickly while forming a perfect sphere. Dip in egg-milk mixture and roll again completely in crumbs, pressing firmly. Wrap in plastic or foil, and freeze each as coating is accomplished. When ready to serve, heat oil to 320 degrees in heavy saucepan. Place crumbled ice cream in hot oil, turning with large fork till uniformly brown. (about 30 seconds) Drain on paper towels and serve immediately. Plain or with hot fudge or fresh strawberries.

## Fried Mozzarella

1 pound block of mozzarella cheese

2 eggs, beaten

1/4 cup water

1 1/2 cups Italian bread crumbs

1/2 teaspoon granulated garlic

1/2 teaspoon dried oregano

1/2 teaspoon dried basil

2/3 cup flour

1/3 cup corn starch

Slice the block of cheese lengthwise into about 1/2 inch sections. Cut each section in half.

Beat the eggs with water and set aside. Mix the bread crumbs, garlic, oregano, and basil and set aside. Blend the flour with corn starch and set aside.

Heat vegetable oil for deep frying to 350F. Dip cheese in flour then in egg wash and then coat with bread crumbs. Place carefully in hot oil and fry until golden brown. This should only take a matter of seconds, so you need to watch them closely.

Drain on brown paper bags and serve with your favorite pasta sauce that has been warmed.

## Fried Rice

1 c Uncooked rice  
5 T Butter  
1 c Chopped onion  
1 c Chopped carrots  
2/3 c Chopped scallions  
3 T Sesame seeds  
5 Eggs  
5 T Soy sauce  
Salt  
Pepper

Cook rice according to package directions. In a large skillet melt butter. Add onions, carrots and scallions. Saute until carrots are translucent. Set aside. Heat oven to 350 degrees. Place sesame seeds in a shallow pan. Bake until golden brown (10 to 15 minutes), shaking pan occasionally for even color. Lightly grease another skillet. Beat eggs. Pour into hot skillet. Cook as you would scrambled eggs. Combine rice, vegetables, sesame seeds and eggs. Add soy sauce. Stir. Salt and pepper to taste.

## Fruit Punch

Boil 6 cups water with 4 cups sugar and let cool

Add 1 large can unsweetened pineapple juice

5 mashed bananas

2 cups orange juice

Juice from 2 or more lemons

Put in large container and freeze

Thaw a couple hours before serving and add equal parts 7 up.

## Fudge Topped Brownies

1 C margarine or butter melted

2 C sugar

1 C flour

2/3 C Hershey's Cocoa

½ tsp baking powder

2 eggs

½ C milk

3 tsp vanilla extract

1 C chopped nuts (optional)

1 (12 oz) pkg Hershey's Semi-Sweet Chocolate Chips

1 (14 oz) can of Eagle Brand Sweetened Condensed Milk (NOT EVAPORATED MILK)

Preheat oven to 350F. In large mixer bowl, combine margarine, sugar, flour, cocoa, baking powder, eggs, milk, and 1 ½ tsp vanilla and beat well. Stir in nuts if desired. Spread in greased 13x9 inch pan. Bake 40 minutes or until brownies begin to pull away from sides of pan. Just before brownies are done, in heavy saucepan, over low heat, melt chips with sweetened condensed milk and remaining 1 ½ tsp vanilla. Remove from heat immediately spread over hot brownies. Cool. Chill. Cut into bars. Store covered at room temperature.

# Fudge Truffle Cheesecake

## CHOCOLATE CRUMB CRUST

1 ½ C vanilla wafer crumbs

½ C powdered sugar

1/3 C cocoa

1/3 C butter or margarine

Mix and press into 9" spring form pan

## FILLING

2 cups choc chips

3 pkgs of 8 oz cream cheese

1 can of sweetened condensed milk

4 eggs

2 tsp vanilla

Melt chips, in a bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk. Add melted chips and remaining ingredients and pour into prepared pan.

Bake 1 hr and 5 minutes at 300F until center is set.

# Funnel Cakes

2 eggs

1 ½ C milk

½ tsp salt

1 tsp baking powder

2 C flour

Mix into smooth batter

Heat oil in fry pan slowly “funnel” batter in circular and crisscross pattern. Remove to paper towel to drain when light brown. Dust with confectioner sugar.

## German Chocolate Cake

1 package of bakers sweet chocolate

½ C boiling water

1 C butter

2 C sugar

1 tsp vanilla

4 egg yolks unbeaten

½ tsp salt

1 tsp baking soda

2 ½ C cake flour

1 C buttermilk

4 egg whites

Melt chocolate in ½ c boiling water. Cool. Cream butter and sugar until light and fluffy. Add egg yolks one at a time and beat well after each. Add the melted chocolate and vanilla and mix well.

Sift together the salt, soda, and flour. Then add alternately with buttermilk to chocolate mixture beating well. Beat until batter is smooth.

Beat egg whites until stiff peaks form. Fold into batter. Pour into three 8 or 9 inch cake layer pans lined on the bottom with paper. Bake in moderate oven (350) 35 to 40 minutes. Cool. Frost tops only with coconut-pecan frosting or use any favorite frosting or whipped cream.

## Coconut Pecan Frosting

1 C evaporated milk, 1 C sugar, 3 egg yolks, ¼ pound margarine, and 1 tsp vanilla in saucepan. Cook and stir over medium heat until mixture thickens it takes about 12 minutes.

Add about 1 1/3 C baker's coconut and 1 c of chopped pecans and beat until frosting is cool and thick enough to spread. Makes 2 2/3 C.

## German Meat Balls

1 egg slightly beaten

1 lb lean ground beef

1 tsp minced onion

1 c coarsely grated raw potatoe

1 tsp salt

Dash pepper

1 tsp grated lemon peel

1 Tbs chopped parsley

¼ C cornstarch

2 ½ C beef broth

½ tsp caraway seeds

Mix first 8 ingredients. Form into 2" balls and roll in cornstarch. Bring beef broth to a boil in deep kettle with tight lid. Drop meatballs in boiling broth and simmer 30 minutes. Remove meat balls and keep warm. Add caraway seeds and pepper to broth and simmer uncovered 10 minutes. Mix left over cornstarch with 1 Tsp cold water and stir into liquid. Stir constantly and cook until thickened. Pour over meat balls.

## German Bittock

Cabbage, onion, ground beef, salt, pepper, cook ingredients until cabbage is done. Roll out roll mix dough, cut into squares and fill with cabbage mixture, let rise and bake in 400 F oven until brown.

## German Sweet Chocolate Pie

1 pkg (4 oz) bakers german sweet chocolate

1/3 C milk

2 Tbs sugar

1 pkg (3oz) cream cheese softened

3 ½ cups thawed cool whip

1 graham cracker crust

Heat chocolate and 2 Tbs of the milk in saucepan over low heat, stirring until chocolate is melted.

Beat sugar into cream cheese; add remaining milk and chocolate mixture and beat until smooth.

Fold in whipped topping, blending until smooth. Spoon into crust. Freeze until firm, about 4 hours

Remove from freezer 30 minutes before serving and keep chilled in refrigerator. Garnish with chocolate curls, if desired.

Store any leftover pie in freezer.

## GUACAMOLE DIP

2 lg. ripe avocados

2 tbsp. lime juice

1 drained can of Rotel tomatoes and green chilies

Chopped Fresh Cilantro

1/2 tsp. salt

Peel avocados, removing pits mash pulp with fork.

Add lime juice, Rotel, cilantro and salt. Mix well. Refrigerate until serve.

# Handmade Brownie Mix

9 cups sugar

2 ½ C walnuts or pecans

4 ½ C flour

3 tsp baking powder

3 tsp salt

3 cups cocoa

1 (12 oz) pkg chocolate chips

Preheat oven to 350 F. Spread nuts in a single layer on a cookie sheet. Turn oven off and place nuts in oven for 10 minutes to roast. Remove and set aside to cool

In large mixing bowl, combine sugar, flour, baking powder and salt. Add cocoa, and mix well. Chop cooled nuts; add nuts and chocolate chips to flour mixture.

Measure 2 ½ C of mixture into each of six plastic food storage zip lock bags. Place the plastic bags into the fabric bags made out of holiday print fabric, and tie with a coordinating ribbon.

Attach a card with the following instructions:

Homemade Brownies

Preheat oven to 350 degrees

Grease an 8 inch sq baking pan. Pour mixture into mixing bowl. Add 3 eggs, ¾ c Melted margarine, and 1 ½ tsp vanilla extract. Stir well with spoon and pour into prepared pan. Bake in preheated oven for 40 to 45 minutes. Cool and enjoy.

Makes 6 gifts.

## Herman Friendship Bread

1 C sugar divided  
1/3 C warm water  
2 (2 ¼ tsp) packages of active dry yeast  
2 cups milk  
2 C flour

Sprinkle 1 Tablespoon of sugar over warm water in bowl. Sprinkle yeast over mixture and set aside until doubled in volume, about 10 minutes.

Combine Milk, flour, remaining sugar and yeast mixture in plastic or glass (not metal) container. Stir with wooden spoon; cover loosely. Set aside at room temperature for at least 8 hours. Stir mixture once a day for three days. On fourth day measure out 1 cup Herman Starter for baking; measure 1 additional cup to give to a friend as a gift.

To replenish starter: add 1 c flour, 1 c milk and ½ c sugar to remaining batter. Stir mixture once each day for three days. On fourth day measure out 1 c for baking and measure 1 cup to give to a friend as a gift. Feed remaining batter with 2 cups flour 2 cups milk 1 cup sugar. After 10<sup>th</sup> day you can begin using Herman daily or as desired. Keep feeding every 5 days or if you are not using it often just add 1 tablespoon of sugar.

## Herman Sourdough Bread

To the 1 c of starter add:

½ C sugar  
2 T salt  
1 ½ C warm water  
½ C oil

Stir together and add 6 cups of flour. Mix thoroughly, using hands when it gets too stiff. Put into oiled bowl turning it to grease all sides of dough and cover with a towel and let rise all night. Next morning punch down and shape into 2 loaves. Place in greased loaf pans and let rise to top of pans. Bake at 300 F for 40 to 45 minutes. Take out of pans and butter tops while hot.

## HERMAN STARTER CINNAMON ROLLS

3 cups flour  
2 cups Herman Sourdough Starter  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
2 eggs, beaten lightly  
1 stick butter  
1 cup sugar  
2 teaspoons cinnamon

1/4 cup chopped pecans  
1/4 cup raisins, soaked in hot water

Place raisins in a coffee cup and soak for 10-15 minutes in hot water (rum can also be used for extra flavor).

Combine flour, Herman Sourdough Starter, baking powder, baking soda, salt and beaten eggs in a mixing bowl. Blend well to form a dough.

Turn dough out onto a lightly floured working surface and knead for 5-8 minutes, or until a smooth dough is formed.

Place in a bowl which has been rubbed with oil and turn once to coat dough. Cover with a damp, clean towel and set bowl in a warm place to rise until doubled in bulk. Punch down and roll dough out on a lightly floured surface into a 10x20 inch rectangle.

In a coffee cup, melt butter in microwave. Stir in cinnamon and sugar. Add raisins and nuts. Allow to cool.

When mixture has cooled, spread with cinnamon sugar and butter mixture. Sprinkle with additional cinnamon, if desired. Roll dough up, jelly roll style. Pinch edges and ends together well to seal.

Using a sharp serrated knife, slice dough into 1 1/2 inch thick slices and place side-by-side in a 11x15" baking pan (leave a little space between the rolls as they will rise).

Allow to double in size in a warm place, free from draft. Keep covered with a damp towel so they don't dry out.

Preheat oven to 325°F and bake for 25-30 minutes or until rolls are lightly golden.

Brush with butter and sprinkle with confectioners sugar, or drizzle with icing if desired.

## HERMAN COFFEE CAKE

Feed starter at once: 1/2 c. sugar 1 c. milk

Stir every day. On fifth day, feed Herman again: 1/2 c. sugar 1 c. milk

Stir every day. On tenth day bake cake. Use 2 cups starter: 1/2 tsp. cinnamon 1/2 tsp. soda 2 tsp. baking powder 1 c. sugar 2 eggs 2/3 c. oil 1 c. nuts

Dough will be stiff. Pour half dough into a well greased 13"x9"x2" sheet cake pan or coffee cake pan. Spread on topping of 1 cup brown sugar, 1 tablespoon flour, 1 tablespoon cinnamon, mixed with 1/2 cup melted butter over the layer and cover with remaining dough. Bake at 350 degrees for 35 to 40 minutes. Grease top with butter when done. You will have 2 cups starter left. One for your next cake and one for a friend.

## Hershey's Five Minute Brownies

$\frac{3}{4}$  C Hershey's Cocoa

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

$\frac{2}{3}$  C vegetable oil

$\frac{1}{2}$  C boiling water

2 C sugar

2 eggs

1  $\frac{1}{3}$  C flour

1 tsp vanilla

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

Stir cocoa and baking soda in bowl, blend in  $\frac{1}{3}$  C vegetable oil. Add boiling water, stir until thickens. Stir in sugar, eggs and remaining oil and stir until smooth. Add flour, vanilla and salt and blend completely. Pour into lightly greased 13 x 9 baking pan or two 8" square pans. Bake at 350 for 35 to 40 mins for 13 x 9 pan 30-32 mins for 8 in sq pans. Cool and Frost if desired.

# Homemade Cinnamon Rolls

Regular yeast bread

Pecans

Cinnamon

Sugar

Cut dough in 1" strips. While laying flat and before rolling, spread butter cinnamon, sugar, nuts on dough. Roll 6 strips into rolls. Place in 2 ½ " pan. Spread butter, cinnamon, sugar and nuts on top. Bake. Don't overcook rolls, they taste better when a bit doughy, but still cooked. The bread rises and makes for good eating while the moisture from not overcooking makes them mouthwatering.

## Hot Cocoa Mix

2 ½ C nonfat dry milk

1 ½ C tiny marshmallows

1 C powdered sugar

½ C powdered non dairy creamer

½ C unsweetened cocoa powder

1 Tbsp cinnamon (optional)

Mix thoroughly and then add to one quart wide mouth glass canning jar.

## Hot Spiced Wine

2 (3") cinnamon sticks

2 tsp whole cloves

1 tsp allspice

6 cups fruity red wine (Beaujolais or Pinot Noir)

6 cups apple cider

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

1 orange thinly sliced

1 lemon thinly sliced

1 lime thinly sliced

Place first 3 ingredients in 8" square of cheese cloth. Tie up and place in Dutch Oven

Add red wine and remaining ingredients and bring to a simmer over low heat. **DO NOT BOIL**

# Impossible Pie

3 eggs

3 Tbs butter

1 tsp vanilla

$\frac{3}{4}$  C coconut

$\frac{1}{4}$  C + 2 Tbs buttermilk pancake flour

$\frac{1}{2}$  C white sugar

1  $\frac{1}{2}$  C milk

Beat eggs, add flour, butter, sugar and beat. Add remaining ingredients. Butter pie pan. Pour in ingredients, it will make it's own crust. Bake at 350F for 45 min or until golden brown.

## Italian Spice Mix

2 Tbs instant minced onions

1 tsp salt

2 Tbs parsley flakes

¼ tsp of dried thyme leaves crushed

¼ tsp garlic powder

1 Tbs brown sugar

1 bay leaf

1 ½ tsp dried oregano crushed

Mix ingredients and store. Makes one package of spice.

## Janas chili

4 lbs ground beef browned

2 cans Campbell's tomato soup

Garlic powder

Salt and pepper

One whole onion chopped

(2) Williams chili seasonings or (2) Wick Fowlers 2 alarm chili

To thicken, mix corn starch in water and add to chili.

## Jell-O Mold

Soften 1 4 oz pkg of cream cheese

Add 1 pkg of lemon juice

Add 1 cup of boiling hot water

Add 1 C crushed pineapple

Add pecans if desired

Pour into mold and let set overnight in fridge.

## Kellogg's OKs Party Treat

¼ C butter

4 C Kellogg's OKs

1 C thin pretzel sticks

1 C salted peanuts

½ tsp salt

¼ tsp garlic or onion salt

Melt butter in heavy skillet. Add oks, pretzels and peanuts. Sprinkle with seasonings. Mix well. Stir over medium heat about 5 min. Cool and serve like popcorn. Store leftovers.

- Can add rice chex mix and cheerios.

## Kentucky Derby Museum Pie

1 stick butter  
1 Cup sugar  
2 eggs, beaten  
1/2 Cup flour  
pinch of salt  
2 Tablespoons Kentucky Bourbon (or 1 teaspoon vanilla)  
1 Cup chopped pecans  
1 Cup chocolate chips  
1 9" pie shell, partially baked

Preheat oven to 350 F. Cream butter and sugar. Add beaten eggs, flour, salt, and Kentucky Bourbon (or vanilla). Add chocolate chips and nuts. Stir well. Pour into partially baked pie shell and bake for 30 minutes, or until center is set. Serve with whipped cream or vanilla ice cream.

## Lasagna Rolls

1 lb bulk sausage cooked, crumbled and drained

8 oz plus 3 oz pkgs cream cheese

1 green onion bunch chopped

26 oz jar spaghetti sauce

16 lasagna noodles

1 ½ C mozzarella cheese

Cook over low heat until cheese melts. Stir in onion and green pepper. Remove from heat. Spread half of spaghetti sauce in bottom of 13 x 9 baking dish. Cook lasagna noodles, remove from heat and leave in water. Lay one noodle flat on cutting board and spoon 1 to 2 tablespoons of sausage mixture at one end. Slowly roll the noodle and place in baking dish. Repeat with remaining noodles. Pour rest of spaghetti sauce over and top with more mozzarella cheese. Bake at 350F 15 – 20 min.

## Layered Oatmeal-Chip Cookie Mix

½ C sugar

½ C brown sugar

1 C quick cooking oats

1 C rice Krispies

½ C choc chips

1 C flour

½ tsp salt

½ tsp baking powder

Layer first 5 ingredients in order listed in one quart wide mouth glass canning jar. Press down firmly on each layer before adding the next ingredient. Combine flour, salt and baking powder and mix well. Add flour mixture on top of choc chip layer.

Mix jar of ingredients with ½ C softened margarine, one beaten egg and one tsp of vanilla. Blend well. Shape into one inch balls and place 2 inches apart on cookie sheet. Bake at 350F for 10 min.

Makes 4 doz.

## Lemon Cheese Bars

1 18.25 oz package plain lemon cake mix

1/3 c vegetable oil such as canola

2 large eggs

one 8 oz package cream cheese at room temp

1/3 c sugar

2 T fresh lemon juice

Place rack in center of oven and preheat to 350F. Set aside ungreased 13 by 9 inch pan.

Place cake mix, oil, and 1 egg in large mixing bowl. Blend with electric mixer on low speed 1 1/2 – 2 minutes. Stop machine and scrape down sides of bowl with rubber spatula. Mixture should be crumbly. Reserve 1 c for topping.

Transfer remaining crust mixture to pan. Using your fingertips, press mixture evenly over bottom of pan so it reaches all sides. Bake crust until light brown, 13 – 15 minutes. Remove pan from oven and set aside. Leave oven on.

For filling, place cream cheese in same mixing bowl used to prepare crust and with same beaters, no need to clean either, blend with electric mixer on low speed until creamy, 30 seconds. Stop machine and add sugar, lemon juice and remaining egg. Beat on low speed until well combined. 1-2 minutes.

Use rubber spatula to spread filling over baked crust so that it covers the entire surface. Scatter reserved crust mixture over filling. Place pan in oven and bake until crust is golden brown and filling just starts to set. 14-15 minutes. Remove pan to wire rack to cool 30 minutes.

Cut cake into 24 bars. Remove bars from pan with metal spatula and serve.

## Lemon Cheese Pie

½ C butter softened

1 1/3 C sugar

3 large eggs

2 Tbl Cornmeal

1 tsp lemon extract

1 Tbl white vinegar

1/3 C Milk

9 in pie crust unbaked

Mix ingredients, pour into pie crust and Bake at 350F 45 – 60 min.

## Lemon Meringue Pie

1 C plus 6 Tbs sugar

¼ C cornstarch

¼ tsp salt

1 ½ C boiling water

2 tsp grated lemon rind

1/3 C fresh lemon juice

3 large eggs, separated

2 Tbs butter

One 9 inch basic pie shell prebaked

Preheat the oven to 325F. In a heavy saucepan, combine 1 C sugar, the cornstarch and salt and mix until well blended. Add boiling water, stirring constantly and cook over moderate heat until the mixture thickens, stirring. Add the lemon rind and juice and stir. In a small bowl, beat the eggs yolks, add a small amount of the lemon mixture, stirring constantly and pour the egg mixture into the lemon mixture. Add the butter and continue cooking until the mixture is very thick. Then pour into pie shell and refrigerate until serving.

## Macaroni Shrimp Salad

1 Cup cooked shrimp

3 Cups cooked macaroni

¼ C chopped Celery

¼ C green olives

¼ C green pepper

### **Cover and Chill**

3 Tbl of Mayo

Salt and pepper

3 Tomatoes

Add salt, pepper, mayo and Tomatoes cut into wedges just before serving.

# Macaroni Soup

Sautee chopped onions, garlic and 2 C elbow macaroni in oil.

Add one can of tomatoes and cook 5 minutes. Add 1 qt boiling water. Add salt to taste. Cook till macaroni is tender. Add grated mild cheddar or longhorn to taste.

## Marbled Cheesecake Bars

2 c vanilla wafer crumbs (about 60 wafers)

1/3 c Hershey's cocoa

½ C confectioners sugar

½ C margarine or butter melted

3 (8oz) packages of cream cheese

1 (14oz) can Eagle Sweetened Condensed Milk

3 eggs

2 tsp vanilla

2 squares of unsweetened baking chocolate melted.

Preheat oven to 300F. Combine crumbs, cocoa, sugar and margarine; press firmly on bottom of 13 x 9 inch baking pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla and mix well. Pour half the batter evenly over prepared crust. Stir melted chocolate into remaining batter; spoon over vanilla batter. With table knife or metal spatula, gently swirl through batter to marble. Bake 45 to 50 minutes or until set. Cool Chill. Cut into bars. Store covered in refrigerator.

# Mexican Stew

3 to 4 lbs of chuck or pot roast browned in oil

Garlic

Salt

Pepper

1 med Onion chopped

Sautee with meat

Ortega chilies 2 to 3 cans

Canned tomatoes about 2 to 3 cans

1 Can of Rotel mild

½ C chopped fresh cilantro

Simmer until meat is tender. Serve with Sour cream, grated cheddar cheese and tortilla chips as condiments.

## Mexican Wedding Cookies

1 C butter or margarine

1 C confectioners sugar

1 tsp vanilla

¼ tsp salt

2 C flour

1 C finely chopped pecans

Confectioners sugar

Cream butter and sugar until fluffy, blend in vanilla and salt then with wooden spoon gently stir in flour and nuts. Divide dough into 5. Shape in 12" by 1" rolls and chill.

Slice and bake at 375 for 12 to 14 minutes. Then cool and sprinkle with confectioners sugar.

## Milano Cookies

1 cup salted butter, softened  
3/4 cup light brown sugar, packed  
2 tsp. pure vanilla extract  
2 cups all-purpose flour  
1 Tbls. salted butter  
1 cup semi-sweet chocolate chips

Preheat oven to 325 F. In a large bowl, cream 1 cup butter and sugar at medium speed. Then add vanilla and flour, blend thoroughly at low speed. Shape a level tsp of dough into 1" balls, then roll to a log shape, about 2" long. Place on ungreased cookie sheet, 2" apart. Bake 17–19 min, or until cookies spread and turn a golden brown. Cool on a flat surface.

Microwave or melt chocolate and 1 Tbls. butter in a double boiler. (microwave on high, stir every 30 seconds just until melted)  
Let cool slightly, and spread chocolate on one cookie and top with another.

## Molded Egg Salad

2 Tbs unflavored gelatin

¼ C cold water

¾ C hot water

Juice of 1 lemon

½ tsp onion juice

Salt

Cayenne pepper

Chopped parsley if desired

Pour gelatin into cold water. Let soften, then add hot water and stir until dissolved. Add juices and seasonings. Let cool until partially set.

1 C mayo

1 doz hard boiled eggs grated

Mix the gelatin with mayo and eggs pour into mold and congeal. Serve with crackers or toast.

## Nancy's Chocolate Cake

1 box of devils food cake

4 Tbs flour

1 pk choc pudding

4 eggs

1 ¼ C water

¾ C oil

1 ½ tsp vanilla

6 oz choc chips

Mix and bake at 375F for 45 mins.

Cake will freeze well.

# Nancys Pecan Pie

(double recipe for three pies)

unbaked pie crust thick

1/3 C oleo

¾ C brown sugar

3 eggs

1 C light corn syrup

1 ½ tsp vanilla

¼ tsp salt

1 ½ C whole pecans

Cream oleo and brown sugar and then beat in the eggs. Mix in remaining ingredients. Pour into pie crust and bake at 375F for 25 minutes. Sets as it cools.

## Nancy's Pound Cake

1 yellow cake mix

4 egg yolks

$\frac{3}{4}$  C apricot nectar

$\frac{3}{4}$  C oil

1 Tbs lemon juice

Mix and then fold in 4 egg whites. Bake at 350F for 40 minutes.

## No Bake Cheesecake

1 ready graham cracker crust

1 package (8oz) sour cream

1/3 C sugar

1 C sour cream

2 tsp vanilla

1 (8oz) container frozen whipped topping thawed

Fresh strawberries for garnish

Beat cheese until smooth, gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped topping blending well. Spoon into crust and chill until set, at least 4 hours. Garnish with fresh strawberries if desired.

## Nutty Snack Mix

1 (16 oz) wheat chex

1 (13 ½ oz) cheese nips or baked snack crackers

1 (12oz) Crispix

1 (10oz) package cheerios

6 C small pretzels

1 lb pecan halves

1 (16oz) cocktail peanuts

2 ½ C butter or margarine melted

¼ C Worcestershire sauce

2 Tbs garlic powder

1 ½ Tbs onion salt

1 ½ Tbs celery salt

½ tsp ground red pepper

Combine first 7 ingredients in large roasting pan. Stir together butter and remaining 5 ingredients; pour over cereal mix, toss well

Cover and bake at 225 F for 1 hour. Uncover and bake 1 more hour, stirring occasionally. Cool completely and store in airtight container. If you use smaller roasting pans, baking time will be less.

## Omi's Icing

6 Tbs Lard

4 tsp butter

5 Tbs cocoa

½ lb powdered sugar

2 egg yolks

2 Tbs canned milk

Heat grease so you can touch. Mix sugar, cocoa, milk and egg yolks. Add slowly to melted shortening.

## Onion Rings

Beat 1 egg yolk w ½ C beer and dash of Tabasco sauce

Combine ½ C & 2 Tbs Flour

½ Tsp salt

½ Tsp Paprika

Gradually add this to beer mixture, stir until smooth. Add ½ Tbs melted butter, whip one egg white until stiff and fold into batter. Dip onions (cut ¼ inch thick) into batter and fry in oil at 370F.

## Orange Julius

2 cups crushed ice

1 c water

1 C skim milk

1 tsp vanilla

1 egg

¼ C sugar

1 can of frozen orange juice concentrate

Blend for 30 seconds or until smooth.

## Orange Pound Cake

1 C butter

2 C sugar

4 large eggs

3 C flour

½ tsp baking soda

1/8 tsp salt

1 C buttermilk

2 tsp orange extract

1 tsp vanilla

Beat butter at medium speed about 2 minutes. Gradually add sugar, beating 5 to 7 min. Add eggs 1 at a time, beating just until yellow disappears.

Combine flour, baking soda and salt and add to butter mixture alternatively with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in flavorings. Pour into greased and floured 10" tube pan. Bake at 350 for 55 minutes. Cool in pan 10 – 15 minutes. Remove from pan and cool on rack. Sprinkle with Powdered sugar.

## Oriental Marinade

½ C soy sauce

2 Tbsp vinegar

¼ cup water

1 Tbs vegetable oil

1 tsp sugar

¼ tsp ground ginger

Garlic powder to taste

Combine ingredients and use with beef, chicken or fish.

# Original Banana Pudding

35 to 45 Nilla Wafers

5 to 6 ripe bananas, sliced about 4 cups

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

$\frac{1}{3}$  C flour

Dash of salt

4 eggs separated

2 C milk

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

Reserve 10 to 12 wafers and 1 banana for garnish

Mix  $\frac{1}{2}$  C sugar, flour and salt in top of double boiler. Blend in 4 egg yolks and milk. Cook uncovered over boiling water, stirring constantly for 5 minutes or until thickened. Remove from heat, stir in vanilla.

Spread small amount on bottom of 1  $\frac{1}{2}$  Quart casserole, and cover with a layer of wafers and a layer of sliced bananas. Pour about  $\frac{1}{3}$  of custard over bananas. Continue to layer wafers, bananas and custard to make 3 layers of each, ending with custard.

Beat egg whites until stiff but not dry, gradually add remaining  $\frac{1}{4}$  C sugar and beat until stiff peaks form. Spoon on top of pudding, spreading to cover entire surface and sealing well to edges.

Bake at 350 F for 10 to 12 minutes or until browned. Cool slightly or refrigerate. Garnish with reserved banana slices and wafers just before serving.

## Oven Cheese Omelet

4 eggs separated

Dash of pepper

¼ C water

¼ tsp salt

¼ tsp cream of tartar

2 tsp butter

Beat egg yolks and pepper until thick and lemon colored. Beat egg whites, water, salt and cream of tartar until stiff and peaks form. Fold yolks into whites. Melt butter in skillet. Heat until sizzles. Pour egg mixture into pan. Cook over low heat until puffy and golden brown on bottom. (5 min) Place skillet in 350F oven. Bake 14-16 minutes. Fold in half. Serve with cheese sauce. Serves 4.

Cheese sauce

1 Tbs of butter

1 Tbs flour

1 tsp dry mustard

1 C milk

1 C shredded cheddar cheese

Cheese Sauce. Melt butter over low heat. Stir in flour and mustard. Cook until smooth. Stirring constantly. Remove from heat and gradually stir in milk. Bring to boil over medium heat, stirring constantly. Boil and stir 1 min. Remove from heat and stir in cheese and cook until melted.

## Pasta Frittata

12 Ounce spaghetti, cooked, cut into 2" pieces  
3 Ounce green onions, sliced  
3 Ounce thick bacon, cooked and chopped  
vegetable spray or margarine  
3 tblsp Fontina, shredded, heaping  
Parmesan, grated  
3 3/4 cup

### FRITTATA BATTER:

6 Medium eggs  
2 1/2 cups Half and half  
5 Teaspoon cornstarch  
1 dash nutmeg  
Preheat oven to 350F.

FRITTATA BATTER: Beat eggs, half and half, cornstarch, salt and nutmeg thoroughly until all ingredients are completely blended.

Blend the 2" spaghetti pieces, green onion rings and bacon pieces in a bowl until evenly mixed.

Coat a 1-1/2 qt round baking dish, including walls, with spray or margarine. Empty the spaghetti mixture into the baking dish and spread evenly. Add the frittata batter to cover the filling mix.

Bake in a 350~ oven for about 25 minutes until center is set. When center is set, cover the frittata evenly with the Fontina and bake until cheese is golden. Turn off the heat and open oven door. Let the frittata set in the open oven for 15 minutes for the batter to set more firmly and make removing from the dish easy. Before serving, sprinkle with Parmesan and cut into 4 wedges.

## Pasta Salad

1 lb box pasta cooked and drained

16 oz Italian salad dressing

½ bottle of Schillings and McCormic salad seasonings

Combine and Marinate overnight

3 med tomatoes diced

2 cucumbers diced

1 red onion diced

Mix into pasta mixture and serve or refrigerate until serving.

Sliced Black olives may be added.

## Peach Cobbler

Melt 1 stick of butter in pan you use to make the cobbler

1 C flour

1 C sugar

½ C milk

2 tsp baking powder

1 egg

Mix and pour over butter in pan. Add 1 can of sliced peaches and put on top of batter. Cook at 350F for 25 to 30 minutes.

# Peanut Butter Cookies

Mix together

½ C shortening

½ C peanut butter

½ C sugar

½ C brown sugar

1 egg

Then stir in:

1 ¼ C flour

½ tsp baking powder

¾ tsp baking soda

¼ tsp salt

Chill dough then roll into balls the size of large walnuts. Place 3" apart on lightly greased cookie sheet. Flatten with fork dipped in flour and make criss cross pattern. Lightly sprinkle with sugar and bake until set at 375 F for 10 to 12 minutes.

## Peanut Butter Fingers

1 pkg active dry yeast

2 T warm water

½ c sugar

½ c brown sugar

1 egg

½ c creamy peanut butter

¼ c margarine

¼ c shortening

1 ½ cups gold metal flour (if using self rising flour omit baking soda and salt)

¾ t baking soda

¼ t salt

### Cocoa Glaze:

1 ½ c powdered sugar, ¼ c cocoa and 3 T milk and 1 t vanilla until smooth. Stir in additional milk, ½ t at a time until desired consistency.

Dissolve yeast in warm water in large bowl. Mix in sugars, egg, peanut butter, margarine and shortening until smooth. Stir in flour, baking soda and salt. Cover and refrigerate 30 minutes. Heat oven to 375F Shape dough by teaspoonfuls into 2 1/2 inch fingers on ungreased cookie sheet. Bake until light brown. About 8 minutes. Cool Dip one end of each cookie into cocoa Glaze about 6 doz cookies.

# Peanut Butter Oatmeal Cookies

¾ C butter flavored Crisco

1 C peanut butter

1 ½ C firmly packed brown sugar

½ C water

1 egg

1 tsp vanilla

3 Cups quick quaker oats

1 ½ C all purpose flour

½ tsp baking soda

Granulated sugar

Beat first three ingredients until creamy. Beat in water, egg, and vanilla. Add combined dry ingredients. Mix well. Cover and chill about 2 hours. Heat oven to 350 F. Shape into 1 inch balls. Place on ungreased cookie sheet and flatten with tines of fork dipped in sugar to form crisscross pattern. Bake 9 to 11 minutes or until edges are golden brown. Cool 1 minute on cookie sheet; remove to wire rack to cool and store in tightly covered container.

## Pecan Butter Balls

2 cups chopped pecans

2 cups flour

1 cup butter

½ C granulated sugar

2 tsp vanilla

¼ tsp salt

Mix all ingredients and shape into 1" balls. Bake on ungreased sheet at 325 F for 20 minutes. Roll slightly cooled cookies in confectioner's sugar.

## Pecan Pie Bars

2 C flour

½ C confectioners sugar

1 C sweet cream butter

1 (14 oz) can of Eagle Sweetened Condensed Milk

1 egg

1 tsp vanilla extract

1 (6 oz) package of almond brickle chips

1 c chopped pecans

Preheat oven to 350F. In medium mixing bowl, combine flour and sugar, cut in butter until mixture resembles coarse corn meal. Press firmly on bottom of 13x9 inch baking pan. Bake 15 minutes. Meanwhile, in medium mixing bowl, beat milk, egg and vanilla. Stir in chips and pecans. Spread evenly over prepared crust. Bake 25 minutes or until golden brown. Cool. Chill thoroughly. Cut into bars. Store covered in refrigerator.

## Pecan Rolls

1 c milk

¼ c margarine

1 large egg

¼ c sugar

1 t salt

1 pkg active dry yeast

3 ½ - 4 C bread flour divided

Heat milk and ¼ c margarine to lukewarm in saucepan or microwave. Pour into large electric mixing bowl, add egg, sugar, salt, yeast and flour, beating, preferably with heavy duty dough hook, till dough pulls away from bowl sides.

Transfer to lightly floured surface and knead 7-8 minutes, or continue beating with dough hook, till smooth and satiny. Place dough in greased bowl, turning to grease all surfaces. Cover and let rise in warm, draft free spot, till doubled in bulk.

Topping:

¼ c margarine

¼ c packed brown sugar

1 T quality pancake syrup

½ C broken pecans or walnuts

Combine ¼ c margarine, brown sugar and syrup in saucepan, then heat to dissolve sugar. Pour half of mixture into each of two 8 or 9 inch round cake pans and sprinkle pan bottoms with half the nuts.

Filling:

¼ c granulated sugar

1 t cinnamon

Thoroughly combine sugar and cinnamon.

Punch dough down; remove from bowl, and halve. Roll each half into a 9 by 12 inch rectangle, sprinkle each rectangle with half the filling mixture and roll each widthwise tightly into a 12 inch long roll. Cut each roll into 12 pieces, 1 inch thick, and space evenly in each syrup nutted pan. Cover and let rise in warm draft free spot till doubled in bulk. Bake in preheated 375 degree oven 20-25 minutes, or till they test done with a wooden pick. Remove pecan roll rounds immediately from pans before they stick. And cool on wire racks.

## Pecan Teasers

12 strips of bacon

½ C chopped pecans

1 C sharp cheddar cheese grated

1 Tbs onion grated

½ C mayonnaise

½ tsp salt

Cook bacon until crisp, and break up and blend everything together. Spread on party Rye and bake at 350 until lightly browned.

## Perfect Pumpkin Pie

1 ready crust graham cracker pie crust

1 can (15oz) pumpkin

1 can(14oz) Eagle Brand sweetened condensed milk

2 eggs

1 tsp ground cinnamon

½ tsp ground ginger

½ tsp ground nutmeg

½ tsp salt

Preheat oven to 425F. With mixer, beat pumpkin, sweetened condensed milk, eggs, spices and salt. Pour into crust. Bake 15 minutes. Reduce oven temp to 350F and bake 35 to 40 minutes longer. Cool. Garnish as desired. Refrigerate leftovers.

# Philadelphia Chocolate Vanilla Swirl Cheesecake

20 Oreo Cookies

3 Tbs Butter Melted

4 pkg Phili cream cheese

1 C sugar

1 tsp vanilla

1 C Sour Cream

4 eggs

6 Squares bakers chocolate

Preheat oven to 325F. Line 13x9 inch baking pan with foil, with ends of foil extending over sides of pan. Mix cookie crumbs and butter, press firmly onto bottom of prepared pan. Bake 10 min.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream, mix well. Add eggs, one at a time, beating on low speed after each addition just until well blended. Add sour cream, mix well. Add eggs one at a time, beating on low speed after each addition just until blended. Remove 1 cup of the batter and set aside. Stir melted chocolate into remaining batter in large bol, pour over crust. Top with spoonfuls of the remaining 1 cup plain batter cut through batters with knife several times for swirled effect.

Bake 40 in or until center is almost set. Cool. Refrigerate at least 4 hours or overnight. Use foil handles to lift cheesecake from pan before cutting to serve. Store any leftover cheesecake in refrigerator. Makes 16 servings.

## Philly 3 Step Mini Cheesecake Baskets

2 pkgs cream cheese softened

½ c sugar

½ tsp vanilla

2 eggs

MIX ingredients together.

Place 12 vanilla wafers on bottom of 12 paper lined muffin cups. Pour cream cheese mixture into muffin cups. Bake at 350F for 20 minutes or until centers are almost set. Cool. Refrigerate 2 hours or overnight. Sprinkle with coconut and jelly beans just before serving. Shape licorice to make basket handles. Makes 12 servings.

## Philly Fudge

4 C sifted powdered sugar

1 (8oz) pkg cream cheese

4 (1oz) squares of unsweetened chocolate melted

½ C chopped walnuts

1 teaspoon vanilla

Dash of salt

Walnut halves

Gradually add sugar to cream cheese, mixing well after each addition. Add chopped walnuts, chocolate, vanilla, and salt and mix well. Spread into greased 8 inch square pan. Place walnut halves on fudge and press lightly. Chill several hours and cut into squares. Makes 1 ¾ lbs.

## Pie Crust

1 ½ C sifted flour

1/8 to ¼ tsp salt sifted in with flour

½ C melted Crisco

¼ C water

Pour in pan with flour and salt stir until it makes a ball and then spread on bottom of pan.

## Pineapple and Cheese Salad

$\frac{3}{4}$  C Sugar

$\frac{1}{2}$  C pineapple syrup

1 Tbs plain gelatin

$\frac{1}{4}$  C cold water

1 C crushed Pineapple

1 C grated cheese (American)

1 C heavy whipping cream

Take can of crushed pineapple and cook with your sugar until your sugar is well dissolved. Soak your gelatin in your  $\frac{1}{4}$  C cold water, then pour into pineapple mixture.

## Pink Panther

1 can of eagle brand sweet. Cond. Milk

1 big 16 oz tub of cool whip

1 can of cherry pie filling

1 can (big) drained crushed pineapple

Nuts are optional

Mix all together and freeze to set. Can serve frozen or thawed.

# Pound Cake

3 C flour

1 tsp baking powder

½ tsp nutmeg

¼ tsp salt

1 ½ C butter

3 C powdered sugar

2 tsp vanilla

5 eggs

¾ C half and half

Grease and coat with granulated sugar two 8" loaf pans. In bowl combine flour, baking powder, nutmeg and salt. Cream butter, powdered sugar and vanilla. Add eggs one at a time breaking well after each addition. Mixture should be light and fluffy. Mix in half of flour mixture until smooth. Blend in half and half. Beat in remaining dry ingredients until smooth. Pour batter in pans. Bake at 350F for 45 – 75 min. Cool in pan 10 min.

- You can delete the nutmeg and add ¼ c miniature choc chips.

## Quick and Easy Sticky Buns

3 Tbs margarine

¼ C Karo Syrup

¼ C packed brown sugar

¼ C chopped nuts

¼ C raisins optional

¼ tsp cinnamon

1 tube (10) refrigerator biscuits

Preheat oven to 400 F in 9 x 1 ½ "round baking pan melt margarine in oven, remove stir in next 5 ingredients. Arrange biscuits in syrup mixture. Bake 15 minutes or until biscuits are well browned. Let stand in pan 5 minutes. Invert onto serving plate.

## Rolled Sugar Cookies

1 C sugar

1 C margarine or butter

3 Tbs milk

1 tsp vanilla

1 egg

3 C flour

1 ½ tsp baking powder

½ tsp salt

Sugar

Combine 1 C sugar, margarine, milk, vanilla, and egg and blend well. Lightly spoon flour into measuring cup and level off. Stir in flour, baking powder and salt and mix well. Cover with plastic wrap and refrigerate for 1 hour.

Heat oven to 400 deg F On lightly floured surface roll out 1/3 of dough at a time to 1/8 inch thickness. Keep remaining dough refrigerated. Cut with cookie cutter dipped in sugar and place 1 inch apart on ungreased cookie sheets. Bake at 400 for 5 to 9 minutes or until edges are light brown. Makes 5 to 6 dozen cookies.

(high altitude about 3500 feet - increase flour to 3 C plus 2 Tbs and bake as directed)

# Rugelach

## DOUGH

4 oz cream cheese, softened

1/3 C unsalted butter, softened

¼ C packed light brown sugar

½ tsp salt

Yolk from 1 large egg

1 ½ C flour

## FILLING

1 C finely chopped walnuts or hazelnuts

1/3 C packed brown sugar

¼ tsp ground cinnamon

2 Tbs honey

## GLAZE

White from 1 large egg lightly beaten

1 ½ Tbs granulated sugar

In large bowl with electric mixer on medium speed, beat cream cheese, butter, brown sugar, salt and egg yolk until light and fluffy. On low speed beat in flour until just combined. Divide dough in half. On lightly floured surface shape each half into ½ in thick disk; wrap disks separately in plastic wrap. Place in refrigerator to chill, at least 2 hours or overnight.

Preheat oven to 350F. In bowl combine nuts, brown sugar and cinnamon and stir in honey. On floured surface, roll 1 dough disk to 10½ in round; trim to even 10 in round. Sprinkle half the filling over round; lightly press onto dough to adhere. Cut into 16 wedges. With spatula, slide 1 wedge out from round. Starting at wide end, roll up toward point. (Like you do with refrigerated crescent rolls) Roll up remaining wedges.

Place cookies, point side down, on nonstick baking sheet or regular sheet lines with parchment paper. Brush cookies with egg white sprinkle with sugar. Bake 16 minutes until lightly

browned. Let cool on rack. Repeat with remaining dough, filling and glaze. Store in airtight container.

## Sarita Cheese Dip

18 oz package of cream cheese

1 jar of 5 oz Roka Cheese spread

1 Cup Mayonnaise

3 tsp Sarita dissolved in 1 Tbs of hot water

Bouril concentrated Beef flavored liquid bouillon

Onion and garlic to taste

Lemon juice

Mix all ingredients

# Sausage En Croute

1 lb loaf of bread dough

1 C chopped onion

1 lb sausage meat

2 Tbs butter or margarine

½ tsp salt

½ tsp marjoram

¼ tsp pepper

1 egg

2 tsp Dijon mustard

Butter or margarine

Bake bread as directed, while bread is baking, sauté onion for 5 min, add sausage and cook for 10 min. Cut one end from bread and remove center, leaving a hollow shell. Add seasonings, bread center broken into crumbs, egg and mustard to sausage mixture. Mix and keep warm. Stuff sausage into bread shell. Brush with butter and heat in 325F oven for 10 min. Dice and serve. Serves 6.

## Seafood Bisque

2 cups dry white wine  
1 bay leaf  
1 onion, roughly chopped  
1 clove garlic  
2 ribs celery  
1 lobster, 1 1/2 to 2 pounds  
12 medium-size shrimps, in shell  
24 mussels, well scrubbed  
12 sea scallops  
4 cups heavy cream  
1 cup milk  
1 teaspoon dried thyme  
1 tablespoon minced fresh parsley  
1/4 teaspoon dried rosemary  
1 cup fresh spinach, well rinsed and chopped  
1/2 cup grated carrot  
salt and freshly ground black pepper to taste  
1/2 teaspoon fresh lemon juice

1. Combine the white wine, bay leaf, onion, garlic and celery in a large stock pot over medium heat. Boil. Add the lobster, cover the pot and steam for 10 minutes. Remove the lobster, set aside and cool.
2. Add the shrimps to the boiling broth, cover the pot and steam for 5 minutes. Remove the shrimps with tongs, set aside and cool.
3. Add the mussels, cover the pot and steam until they open, about 5 minutes. Remove the mussels with the tongs, extract the meat and discard the shells.
4. Add 2 cups of water to the liquid in the pot, bring to a boil and add the scallops. Cover the pot, and steam for 3 minutes. Remove the scallops with the tongs.
5. Extract the lobster meat, reserving the shells. Peel and devein the shrimps, reserving the shells. Chop the meat into bite-size pieces, cover and set aside.
6. Return the lobster and shrimp shells to the broth and add 2 more cups of water. Bring to a boil, then reduce heat to simmer for 30 minutes. Strain the broth and return it to the pot. Discard shells.

## Seafood Casserole

¼ lb butter

½ C flour

½ C tomato puree

3 ½ C milk

½ tsp cayenne pepper

2 tsp salt

½ tsp paprika

1 clove garlic

3 oz gruyere cheese

½ c sherry

2 lbs cooked shrimp

1 lb crab meat

½ lb cooked lobster meat

Mix butter, flour, puree, seasoning and milk. Cook over low heat until consistency of white sauce. Add cheese and stir until melted, add seafood and sherry.

## Sherrys Punch

1 large can of apricot nectar

1 large can of pineapple juice

One 12 oz can of frozen lemonade

One 12 oz can of orange juice

1 small box of apricot jello

Dissolve the jello in 1 c of boiling water. (Strawberry or raspberry jello can be substituted) Put all ingredients into a container. Add 2 more cups of water. Put in large container (punch bowl) and freeze for 24 hours.

One or two 2 liter bottles of ginger ale.

Use a fork to break apart and add ginger ale until it gets soupy. Use a dipper to serve punch.

# Shrimp Creole

3 T bacon grease

2 cloves of minced garlic

5 stalks of celery (diagonal)

½ Green Pepper (squares)

1 can mushrooms

1 pimento chopped

1 large can of Tomatoes drained and chopped

2 Can of Tomato Soup

1 ½ Tbs chopped parsley

2 dashes of Tabasco Sauce

Salt and pepper

1 Tbs lemon juice

Pinch of butter

1 Tbs Monosodium Glutamate

1 ½ lb shelled cooked shrimp

Sauté onions, celery, green pepper, garlic, salt and pepper in bacon grease, add parsley add all of the other ingredients blending in tomatoes, soup, shrimp, mushrooms, etc and simmer 30-45 min or until tender. Serve over rice.

## SNICKER DOODLE COOKIES

1 c. butter  
3/4 c. brown sugar  
3/4 c. sugar  
2 eggs, well beaten  
2 c. flour  
1/2 tsp. salt  
1 tsp. baking soda  
1 tsp. cinnamon  
1 1/2 c. oatmeal  
Cinnamon and sugar

In large mixing bowl, beat butter until creamy. Add sugar, mix well until lightly and fluffy. Add eggs, mix well. Stir together flour, salt, soda and cinnamon. Add sifted dry ingredients to creamed mixture; mix until well combined. Stir in oatmeal.

Form dough into 1 inch balls. Roll into cinnamon and sugar. Place on greased cookie sheet. Press down with fork. Place 1 inch apart. Bake at 400 degrees for 8 to 10 minutes. Cool and place in tightly covered container. Makes 4 1/2 to 5 dozen cookies.

## Snickerdoodles

1/2 cup butter (softened)  
1/2 cup Crisco butter shortening  
1 1/2 cups sugar  
2 eggs  
1 teaspoon vanilla  
2 3/4 cups flour  
1/2 teaspoon cream of tartar  
1 teaspoon baking soda  
1/2 teaspoon salt

Preheat oven to 350 degree. Mix sugar and shortening in a large bowl, until well blended. Then add eggs, mix well, and then vanilla. In another bowl, mix all dry ingredients. Now add dry ingredients into shortening mixture. Mix very well. Refrigerate dough for about 1 hour, this makes it easier to roll and work with.

Mix together 2 tablespoons sugar and 1 teaspoon cinnamon in a small bowl.

Roll dough into small balls, one at a time, and then roll them in the cinnamon sugar mixture until well coated. Place on an ungreased cookie sheet. Bake for 10–12 min. They will look uncooked as they will not turn brown, and will complete cooking as they cool.

## **Snickers Cheesecake**

3 tablespoons butter, melted  
1 1/4 cups graham cracker crumbs  
1 tablespoon white sugar  
3 (8 ounce) packages cream cheese  
3 eggs  
3/4 cup white sugar  
2 teaspoons vanilla extract  
2 (2.16 ounce) Snickers candy bars, chopped

Preheat oven to 350 degrees F. In a small bowl, combine the melted butter, graham cracker crumbs and 1 tablespoon sugar. Press into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes. Allow to cool. In a large bowl, cream the 3/4 cup of sugar and cream cheese together until smooth. Add eggs, one at a time, and vanilla. Stir in chopped candy bar, and pour into baked crust. Bake at 350 degrees F for 45 minutes. Let cool and carefully remove the springform pans side. Makes 1 – 9 inch springform pan.

## Sour Kraut Relish

1 lb sour kraut

1 C sugar

½ C white vinegar

1 C chopped onion

1 C chopped celery

1 C chopped pimento

Wash and drain kraut. Dissolve sugar in vinegar but do not boil. Combine and refrigerate for 24 hours. Keeps for months.

# Sourdough Bread

2 pkg dry yeast

1 ½ C Warm Water

4-5 C Flour

3 tsp sugar

1 tsp salt

1 tsp baking soda

1 C sourdough starter

Dissolve yeast in ½ C warm water and set aside. Sift together 4 C flour, sugar, salt and soda. Pour remaining 1 C warm water into yeast and stir in starter. Gradually add dry ingredients 1 C at a time, stirring to form a stiff dough. Add more flour as necessary. Turn out onto a floured board and knead until smooth. Place in buttered bowl, turn to grease. Top, cover and let rise until doubled, punch down, knead several minutes and shape into round loaf. Place on greased baking sheet and cover and let rise until doubled. Bake in preheated 400F oven for 35 to 40 minutes.

## Spiced Apple Walnut Cake (bread)

3 eggs

1 ¼ C oil

2 C sugar

1 tsp vanilla

¼ C orange juice

3 cups flour

1 tsp baking soda

1 tsp cinnamon

2 C peeled chopped apples

1 C chopped walnuts

1 C coconut

Bake at 325F for 1 hour in 2 4X9 loaf pans

# Spinach Casserole

1 pkg of frozen spinach

One 3 oz can of mushrooms

½ tsp salt

Chopped onion as desired

½ C grated cheddar cheese

3-4 Tbs butter

Cook spinach as pkg directions, drain

Sauté mushrooms in butter,

Add butter, salt, onions to spinach then ¼ C cheese

Then add mushrooms, garlic salt and remaining cheese.

Cook 350F oven for 20 min.

## Spinach Pizza Appetizer

Pita Bread (2 or 3 whole)

1 – 10 oz. pkg frozen spinach

1/3 cup nutritional yeast

1 med. onion

5 or 6 plum tomatoes

8 Ounce pkg fresh mushrooms

3–4 cloves garlic

1 Teaspoon of each of the following spices:

basil, parsley, cayenne pepper

1/2 to 1 cup rice milk

4 Tablespoon flour

Thaw spinach completely, press out all water. Heat milk in saucepan, when hot but not boiling stir in flour. Stir until sauce begins to thicken, turn heat down. Add nutritional yeast and spinach. Stir constantly until thick and gooey, only about 3–4 min. In separate pan, saute onion, garlic, until onion is tender. Stir in tomatoes, mushrooms, and spices. Saute until just done. Preheat oven to 425. Using a very sharp bread knife, split each pita bread so that you have two round flat pieces instead of one thick one. Place each piece of bread on a cookie sheet or pizza pan. Spread spinach sauce over each. Top with tomato mixture, being careful to avoid the juice. Bake for 5 to 7 min. Watch closely so that the edges of the pita don't burn.

Applebee's

## Spinach Queso Dip

3 Tbs Butter

1/2 Cup Flour

1 Small Onion, chopped

1/3–1/2 Cup Chicken Stock

8 oz. Velveeta Cheese

1/3 Cup Heavy Whipping Cream

10 oz. Frozen Chopped Spinach (thawed – squeeze out excess water)

Dash of Tobasco

Sour Cream

Over medium high heat, melt butter, then saute onions until golden brown. Add flour to make a roux. Add the chicken stock until you have a creamy consistency. Slowly add the Velveeta (cut in small pieces) until melted. When the cheese is melted, add the whipping cream. Stir in the drained spinach. Add the tobasco until you get the desired flavor. Top with sour cream.

## Springtime Quiche

Crust:

1 cup flour

¼ t salt

1/3 c butter

2 T chopped fresh chives

2 T cold water

Filling:

One 8oz pkg cheddar cheese

6 slices cooked bacon crumbled

¼ lb fresh asparagus spears

1 ½ c half and half

4 eggs beaten

¼ t salt

1/8 t pepper

Heat oven to 375F. Combine flour and salt in medium bowl. Cut in butter with pastry blender or fork until mixture resembles coarse crumbs. Stir in chives and water just until flour is moistened. Mixture will be crumbly. Shape into ball and flatten slightly.

Roll out dough on lightly floured surface into 12 inch circle. Fold into quarters. Place dough into ungreased 10 inch quiche pan or 9 inch glass pie pan, unfold, pressing firmly against bottom and sides. Trim crust to ½ inch from edge of pan. Crimp or flute edge of crust.

Sprinkle cheese and bacon over bottom of crust. Place asparagus spears in spoke pattern on top of bacon.

Combine all remaining filling ingredients in small bowl. Pour over asparagus-cheese mixture. Bake for 40 to 45 minutes or until golden and set in center. Let stand 10 minutes before serving. Serve warm. Six servings.

## Sticky Buns (quick and easy)

3 Tbl margarine

¼ C syrup

¼ C brown sugar

¼ c Nuts

¼ tsp cinnamon

1 tube of biscuits

In 9 x 1 ½ round pan melt margarine in pan stir in remaining ingredients arrange biscuits on top. Bake at 325F for 15 min until brown. Let stand 5 min Invert onto plate.

## Sugar Cookies

1 (8 oz pkg) light cream cheese

1 C Margarine

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

$\frac{1}{2}$  tsp almond extract

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

Combine cheese, margarine, sugar and extract, mixing until well blended. Add flour, mix well. Chill several hours or overnight. On lightly floured surface, roll dough to  $\frac{1}{2}$  inch thickness cut with assorted  $2\frac{1}{2}$  to  $3\frac{1}{2}$  inch cutters. Place on ungreased cookie sheet. Bake at 375F 6 to minutes or until edges are lightly browned. Approximately 5 doz.

## Sugared Nuts

1 egg white

½ C sugar

½ tsp cinnamon

Two 11 oz cans lightly salted mixed nuts

Beat egg white until foamy. Stir in sugar, cinnamon and nuts. Coat well. Spread on greased baking sheet and bake at 225F for 1 hour, stirring every 15 minutes. Cool and store in airtight container.

## Swiss Steak

1 ½ lb round steak

1 tsp salt

¼ C flour

½ tsp garlic salt

¼ tsp pepper

2 tsp of butter or oil

2 large onions sliced

1 C sliced celery

2 C of canned tomatoes

1 Tbs of Worcestershire Sauce

Trim excess fat from steak. Combine salt, flour, garlic salt and pepper. Roll steak in flour. Pound flour into steak to tenderize. Melt fat and brown meat on both sides. Add remaining ingredients and cover and simmer for 1 ½ to 2 hrs. Serve with pan drippings.

## Tartar Sauce

1/3 cup Miracle Whip Salad Dressing

2/3 cup Sour cream

1/4 cup Confectioner's Sugar

3 Tablespoons sweet white onion, chopped fine

2 Tablespoons sweet pickle relish from jar with the relish juice

3 Teaspoons carrot, chopped fine

1/4 Teaspoon salt

Chop the sweet white onion in food processor, put in small container and set aside. Chop carrot in food processor, and add to onion.

Mix in remaining ingredients and stir to blend thoroughly.

Do not use electric mixer. Refrigerate for at least 2 hours or overnight to let flavors blend.

## Texas Pie

4 eggs

2 C sugar

2 Tbs cornmeal

2 Tbs flour

1 Tsp vanilla

Can of coconut (small) 3 ½ oz

15 oz can of crushed pineapple

Melted stick of butter

Pour in unbaked pie shell and bake at 350F for 35 – 45 min.

Serve with whipped cream on top

## The Original Crispix Mix

7 cups Kellogg's Crispix cereal

1 c mixed nuts

1 c pretzels

3 Tbs margarine melted

¼ tsp onion salt

¼ tsp garlic salt

4 tsp Worcestershire sauce

2 tsp lemon juice from concentrate

Preheat oven to 250F. Combine Kellogg's cereal, nuts, and pretzels in a 13x9 x 2 inch baking pan. Set aside. Stir together remaining ingredients. Pour over cereal mixture stir gently. Bake 45 minutes, stirring every 15 minutes. Spread on paper towels to cool. Store in airtight container.

## Tiramisu Dessert

1 Sponge cake, (10 to 12 inch about 3" tall)  
3 ounces Strong black coffee, or instant espresso  
3 ounces Brandy or rum  
1-1/2 pounds Cream cheese or mascarpone, room temperature  
1-1/2 cups Superfine/powdered sugar  
Unsweetened cocoa powder

Cut across middle of sponge cake forming two layers, each about 1 1/2 inches high.

Blend coffee and brandy. Sprinkle enough of mixture over bottom half of cake to flavor it strongly. Don't moisten cake too much or it may collapse on serving.

Beat room-temperature cheese and 1 cup sugar until sugar is completely dissolved and cheese is light and spreadable. Test for sweetness during beating, adding more sugar if needed.

Spread cut surface of bottom layer with half of the cheese mixture.

Replace second layer and top this with remaining cheese mixture.

Sprinkle top liberally with sifted cocoa.

Refrigerate cake for at least 2 hours before cutting and serving.

## Triple Chocolate Brownie Pie

2 eggs

1 C sugar

½ C butter or margarine melted

½ C flour

1/3 C cocoa

¼ tsp salt

½ C semi sweet choc chips

½ C chopped nuts

1 tsp vanilla extract

Vanilla ice cream

Topping: Hershey's Chocolate Shoppe Topping

Heat oven to 350F. Grease 8 inch pie plate. In small mixer bowl, beat eggs blend in sugar and butter. In separate bowl, stir together flour cocoa and salt; add to egg mixture beating until blended. Stir in chocolate chips, nuts and vanilla. Spread batter into prepared pie plate. Bake 35 minutes or until set (Pie will not test done in center) Cool completely; cut into wedges. Serve with ice cream; top with your favorite Hershe's Chocolate Shoppe Topping. 6 to 8 Servings.

Note: 9 inch pie plate may be used; bake at 350F for 30 minutes.

# Triple Layer Cookie Bars

½ C sweetened butter

1 ½ C graham cracker crumbs

1 (7oz) pkg flaked coconut (2 2/3 C)

1 (14oz) can sweetened condensed milk (NOT EVAPORATED)

1 (12 oz) package of semi-sweet chocolate chips

½ C creamy peanut butter

Preheat oven to 350 and in 13x9 inch baking pan, melt butter in oven, then sprinkle crumbs evenly over butter. Top evenly with coconut then s c milk. Bake 25 minutes or until lightly browned. In small saucepan over low heat melt chips with peanut butter. Spread evenly over hot coconut layer. Cool 30 minutes. Chill thoroughly. Cut into bars. Store loosely covered at room temperature.

# Waffles

2 C biscuit mix

1 egg

½ C oil

1 ½ C club soda

Mix well and pour on waffle griddle or waffle iron and cook.

## Walnut Cake

½ lb butter

2 C sugar

4 eggs (add one at a time)

3 ½ C flour

1 tsp vanilla

2 tsp baking powder

2 C walnuts

1 water

Cream butter and sugar. Add eggs one at a time. One cup flour added with water a little at a time. When all stirred up add vanilla and baking powder. Add flowered walnuts and bake at 350F for 1 hour. Do not open oven for one hour.

## Whiz Pie Crust

1 stick margarine

1 Tbl sugar

1 ½ C flour

Melt margarine in pie plate, mix in sugar and flour with fork. Pat out with fingers and flute edges.

## Wild Rice and Hamburger Dish

1 large onion

1 green pepper

1 large can tomatoes

1 large bottle catsup

1 tsp mustard

4 Tbs brown sugar

1 red pepper

1 small can of peas

1 can of cream of celery

1 large package of cheddar cheese

Cook wild rice until almost done. Brown 1½ lbs of ground beef, stirring often. Add salt and pepper and morton's seasoning and remaining ingredients. Mix with wild rice and bake for 1 ½ hrs or until done. You can add a little bit of water if it gets dry.