Feeding the flock
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# Feeding the Flock

Mentone United Methodist Church



RECEIVED AUG 1 6 2004

# Feeding the Flock

A Collection of Recipes by

## Mentone United Methodist Church

120 E. Main Street
Mentone, IN 46539

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2004
Mentone United Methodist Church
Doris Smith, Pastor

Early Bird Sunday School . . . . . .8:00 a.m.
Sunday Worship . . . . . .9:00 a.m.
Sunday School . . . . . .10:15 a.m.
M.A.D.J.A.M. Sunday . . . . . .4:00 p.m
United Methodist Women 2nd Tuesday . .6:30 p.m.
One Accord Wednesday . . . . . .9:00 a.m.

**Wednesday "Feast and Fellowship"**

Meal . . . . . .6:15
Worship . . . . . .7:00 p.m.

# History

"Feeding the Flock" seems an appropriate title for this cookbook, as Mentone United Methodist Church has a long history of "being a flock." We have a rich history of pastors who have "fed the flock" and we are grateful for them and remember them with fondness.

Our Church heritage dates back to the time when Circuit Riders came across the Midwest to share the Gospel of Jesus Christ. Our church began in 1840 at the home of Dr. Richard Lee, just east of the present site of the church. Soon after, a log church was built at the corner of Main and Franklin Streets. That church was replaced by a frame building. In 1880 a brick structure was erected at the present site. In 1893, after being wrecked for the third time by a windstorm, it was torn down and the present brick structure was built. In 1936 the present church underwent a three-year remodeling and classrooms were added to the back of the structure. In 1989 the multi-purpose building was attached, which houses offices, some classrooms and the fellowship hall/kitchen.

In 2000, a new parsonage was built on the corner of Hwy. 19 and 500 South. The congregation worked hard in building this wonderful house.

But the heart of this church is not so much the building, as it is in the people who have worshiped and served in this church. Many saints have called this church their home and have made a difference through Jesus Christ in the lives of many. We thank them, as we thank those today who continue to serve and make this a church alive for Jesus Christ.

# Appreciation

The proceeds from this cookbook will be used to support our second service, "Wednesday Feast and Fellowship." We pray that many in the community will come to be fed--from the kitchen and from God's Word.

Our cooks in this church have a rich tradition of "feeding the flock". Therefore, this cookbook combines all of the great recipes of the 1987 cookbook as well as 200 more. This book is a history and keepsake album of our church family. Many who shared recipes in our first book are no longer with us. May you remember them fondly and with a smile as their legacies live on through their recipes.

We thank those who shared their favorite recipes that made this book possible and also to those who gave their time to bring it to fruition. May the recipes in this book truly bring a feast to your table and may God bless the fellowship with those who gather to break bread together.

# From the Pastor

Before Jesus ascended into heaven, He said to Simon Peter, "Do you love me?"
Peter answered, "Yes, Lord, you know that I love you!"
"Then feed my sheep," said Jesus. Just as Jesus called Simon Peter to give up fishing and become an evangelist, so Jesus calls us to share not just food at the table, but also to share the Good News that Jesus Christ is our Savior and is available for anyone who calls upon His name. I pray that food prepared by these recipes nourish your bodies as the Holy Spirit nourishes your soul.

Peace and Joy
Pastor Doris Smith
2004

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# APPETIZERS & BEVERAGES

## *BANANA SLUSH*

*Megihann Kinney*

**2 qt. pineapple juice**
**2 c. sugar**
**1 c. lemon juice**
**2 sm. cans frozen orange juice**
**¼ tsp. salt**
**10 smashed bananas**
**6 (12-oz.) bottles 7-UP**

Combine orange juice with water to make 5 cups. Combine pineapple juice, sugar, and lemon juice. Add salt, then bananas. Stir or blend, and pour into containers. Freeze overnight. After frozen, add 7-UP. Use blender. Serves 50.

## *CHEESE BALL*

*Jennie Hoover*

**2 (8-oz.) pkgs. cream cheese**
**1 pkg. hickory smoke cheese**
**½ tsp. garlic salt**
**2 tsp. Lawry's seasoning salt**
**2 tsp. Worcestershire sauce**
**1 pkg. dried beef, shredded**
**2 tsp. onion flakes**

Mix by hand. Chill and form in balls. Roll in chopped pecans or parsley flakes.

## *CHEESE SAUCE*

*Jane Whetstone*

**1½ T. butter**
**1½ T. flour**
**¼ tsp. salt**
**¾ c. milk**
**¾ c. cheese (diced)**

Melt butter in top of double boiler over boiling water. Add flour and salt. Stir. Add milk slowly. Stir until cheese melts.

## *CHRISTMAS TEA*

*Pastor Doris Smith*

**1 qt. tea**
**1 qt. apple juice**
**1 qt. pineapple juice**
**1 qt. orange juice**
**1 bag red hots**

Mix all together and heat in crock pot.

## *COCKTAIL MEAT BALLS*

*Jacque Bradley*

**Meat Balls**

**1-lb. ground beef**
**2 eggs, beaten**
**1 c. crushed crackers**
**2 T. instant onions**
**2 T. sweet pepper flakes**
**9 drops Tabasco**
**¼ tsp. garlic salt**
**dash salt**

Mix meat ball ingredients together. Shape into 1 inch balls, place in oven and bake at 325° until done.

(continued)

**Sauce**

**¾ c. catsup**
**½ c. water**
**¼ c. vinegar**
**⅓ c. brown sugar**
**1½ T. minced onion**
**1 tsp. mustard**
**1½ tsp. salt**
**4 tsp. Worcestershire sauce**
**6 drops Tabasco**

Combine sauce and put in crock pot, add cooked meat balls and simmer for as long as desired.

## *COCKTAIL MEATBALLS*

*Rebecca Spitler*

**(12-oz.) bottle chili sauce**
**(10-oz.) seedless grape jelly**
**1-lb. frozen meatballs (store bought)**

Cook chili sauce and grape jelly over medium heat until boiling. Place meatballs in crock pot and pour mixture over them. Heat meatballs on high setting until warm.

## *COOL YOGURT SMOOTHIE*

*Marlene Nellans*

**8 oz. light yogurt (any variety)**
**8 oz. Cool Whip Free**
**2 c. fresh or frozen strawberries(any fruit will do)**
**2 c. ice cubes**

Place yogurt, whipped topping, (reserve some Cool Whip for garnish) ice, fruit in blender. Cover. Blend until smooth. Garnish. Serve immediately. Makes 4 one cup servings.

## *CRYSTAL PICKLES*

*Eva Mae Haist*

**Crystal Pickles**

**25 dill size cucumbers**
**1 pt. salt to 1 gal. water**

Put in crock and leave 2 weeks in cool place. Wash and chunk or slice. Cover with fresh water and add 1 chunk alum size of walnut. Stand 24 hours. Make syrup.

**Syrup**

**1 qt. vinegar**
**2 sticks cinnamon**
**2 qt. white sugar**
**1 T. whole cloves**

Put spices in sack. Pour over pickles hot, for 3 mornings. Use the same syrup each time, reheat, seal, and can.

## *DELI VEGGIE DIP*

*Cindy Spitler*

**1 qt. Hellman's mayonnaise**
**1 qt. sour cream**
**6 T. fresh or dried parsley**
**6 T. dried onion flakes**
**1 T. Lawry's seasoned salt**
**1 T. Accent**
**1 T. dill weed**
**drop Tabasco**
**pinch paprika**

Blend all ingredients together well. Store in airtight container in refrigerator. Serve with fresh veggies.

## *DEVILISH CHEESE LOG*

*Iris Thompson*

**1 c. shredded cheddar cheese**
**1 (8-oz.) pkg. cream cheese**
**1 (4-oz.) can deviled ham**
**½ c. green olives chopped**
**½ c. chopped pecans**

Blend cheddar and cream cheese together. Beat in deviled ham. Stir in chopped olives. Refrigerate for at least 2 hours. Shape cheese mixture into two 8 inch logs. Roll cheese logs in chopped nuts. Serve with crackers.

## *EASY CHEESE DIP*

*Megihann Kinney*

**2 jars Kraft Old English cheese**
**2 (8-oz.) cream cheese**
**½ tsp. onion powder**
**1 tsp. garlic powder**

Add Old English cheese, cream cheese, onion and garlic powder in a large bowl. Blend with a hand mixer until smooth. Serve with an assortment of crackers.

## *EASY MEATBALLS*

*Bev Faulkner*

**1 pkg. frozen Italian meatballs (60-70)**
**1 (16-oz.) cranberry sauce**
**1 jar chili sauce**
**1 T. brown sugar**
**1 T. lemon juice**
**2 T. grape jelly**

Bake meatballs according to package directions. In blender combine the sauces, brown sugar, lemon juice, and grape jelly until smooth. Place baked meatballs in crock pot. Pour sauce over the meatballs. Heat on low for 2-3 hours.

## *EVA MAE'S SAUSAGE APPETIZER*

*Jacalyn Haist*

**3 c. Buttermilk mix**
**1-lb. bulk sausage uncooked**
**½ c. onion**
**½ c. celery**
**2½ c. shredded cheddar cheese**
**¾ c. milk**

Mix well all ingredients. Shape into one inch balls. Bake at 350° for 12-15 minutes. Flip halfway through. Serve warm.

## *FRUIT SLUSH*

*Eleanor Hoover*

**2 c. sugar**
**3 c. water**
**1 (6-oz.) can frozen orange juice concentrate, diluted**
**8 ripe bananas**
**1 No. 2 can can crushed pineapple with juice**

Mix sugar and water; boil 5 minutes. Cool. Add remaining ingredients to syrup. Slice or crush bananas and stir. Freeze. Thaw to light slush and serve.

## *GO LICK A LIZARD*

*Joy Engle*

**½ lb. ground beef**
**1 chopped onion**
**1 chopped green pepper**
**garlic powder to taste**
**1 can chili**
**1 lb. Velveeta cheese**
**½ c. tomato juice**

Brown ground beef. Pour off drippings. Combine all ingredients in crock pot. Simmer in crock pot, stirring occasionally. Serve hot with chips.

## *HAM ROLL*

*Lee Ann Rock*

**1 can Spam**
**8 oz. cream cheese**
**1 T. mustard**
**1 tsp. minced onion**
**1 tsp. horseradish**

Grind Spam. Mix everything together. Roll in fine pecans in ball shape. Serve with crackers.

## *HOLIDAY MIX*

*Betty Fawley*
*Iris Anderson*

**1 pkg. Hidden Valley original salad dressing**
**1 tsp. garlic powder**
**1 tsp. dill weed**
**1 c. Wesson oil**
**2 (12-oz.) pkgs. oyster crackers**

Mix all ingredients together. Put oyster crackers in a large bowl. Pour the above mixture over the crackers. Stir every so often, so the crackers will absorb the flavor. Make a day before using.

## *HOT BEEF DIP*

*Lee Ann Rock*

**8 oz. cream cheese**
**2 T. milk**
**½ c. sour cream**
**¼ c. chopped green pepper**
**2 T. onion flakes**
**½ tsp. garlic salt**
**¼ tsp. pepper**
**2½ pkgs. chopped dried beef**
**2 T. butter**
**½ c. chopped pecans**

Mix cream cheese, milk, sour cream. Add green pepper, onion flakes, garlic salt, pepper and dried beef. Bake at 350° for 15 minutes. Melt 2 T. butter, add ½ c. chopped pecans. Pour over baked mixture and keep warm while serving.

## *HOT BONELESS WINGS*

*Maggie Rock*

**2½ lbs. chicken nuggets or strips**
**½ c. Frank's Redhot Sauce**
**⅓ c. butter melted**
**cayenne pepper**
**Tabasco sauce**

Bake chicken according to package. Combine butter and Frank's sauce. Add cayenne pepper and Tabasco sauce. Dip chicken in sauce. Serve with Ranch or Blue Cheese dressing and celery sticks.

## *HOT CHEESE DIP*

*Kathi Kinney*

**1-lb. hamburger**
**1 clove garlic**
**1 c. Hunt's Manwich**
**1-lb. Velveeta Cheese**

Brown hamburger and garlic. Drain off fat and remove garlic clove. Add Manwich and cheese. Heat until melted. Serve warm with corn chips.

## *HOT CHEESE PUFFS*

*Agnes Tibbets*

**1-lb. hot Italian sausage**
**1-lb. grated cheddar cheese**
**3 c. Bisquick**
**¾ c. water**

Cook sausage for 10 min. or until all pink is gone. Drain grease. Let cool completely, add grated cheese, Bisquick, and water. Mix well. Roll into walnut size balls and bake at 400° on greased cookie sheet for 12-15 min. or until brown. Serve hot. Recipe may be frozen. Reheat at 375° for 5-7 minutes.

## *HOT SPICED CIDER*

*Jean Pritchard*

**2 qt. cider**
**¼ c. brown sugar**
**2 sticks cinnamon**
**1 tsp. whole cloves**
**⅛ tsp. ground ginger**

Cook on low 2 to 5 hours.

## *MEXICAN CHEESE DIP*

*Janet Marner*

**2-lb. Velveeta Cheese**
**1-lb. hamburger**
**8 oz. can jalapeño relish**
**1 pkg. prepared taco seasoning**

Brown hamburger and drain. Follow directions on taco seasoning package. Melt Velveeta and add jalapeño relish and hamburger mixture. Serve hot.

## *NACHO CHEESE DIP*

*Lee Ann Rock*

**2-lb. hamburger**
**1 (8-oz.) pkg. taco cheese**
**1 (8-oz.) pkg. American cheese**
**1 can mild Ortega salsa**
**1 can Hunt's Special tomato sauce**
**1 pkg. taco seasoning**

Brown hamburger. Mix all ingredients. Cook 1 hr. Serve with chips.

## *OPEN FACE SANDWICH*

*Ellener Manwaring*

**1-lb. hamburger**
**1-lb. sausage**
**1-lb. Velveeta cheese**
**salt and pepper to taste**

Scramble hamburger and sausage in a skillet until slightly brown. As it cooks, chop with spatula to make it fine. Drain off excess fat. Add cheese, melt. Spread on slices of rye or pumpernickel bread. May be frozen and used as needed. While frozen place on cookie sheet and bake at 375° for 10 minutes.

## *PEG'S DEEP FRIED CHICKEN SQUARES*

*Cindy Spitler*

**3 whole boneless, chicken breasts, cut into 1 x 1½ in. pieces**
**1 egg, slightly beaten**
**½ c. water**
**¾ tsp. salt**
**2 tsp. sesame seeds**
**½ c. flour**
**1 qt. Mazola corn oil**

Mix egg, water, salt, sesame seeds and flour. Dip chicken pieces into batter and drain. Pour corn oil into heavy, sturdy flat bottom saucepan, filling no more than ⅓ full. Heat over medium heat 375°F. Carefully add chicken, 1 layer at a time. Fry 3 to 5 minutes or until golden. Drain. Serves 6.

## *PICKLES*

*Mary Teel*

**Pickles**

**2 qt. regular (no garlic) dills.**

Cut into chunks. Wash and drain.

**Dressing**

**4 c. sugar**
**1 c. cider vinegar**
**½ c. water**
**4 sticks cinnamon**
**6 bay leaves**

Bring to a boil 5 to 10 minutes. Let cool before pouring over pickles.

## *PUNCH*

*Pastor Doris Smith*

**1 (6-oz.) frozen orange juice**
**1 (6-oz.) frozen lemonade**
**1 (12-oz.) apricot nectar**
**(10-oz.) pineapple juice**
**(12-oz.) ginger ale**

Mix frozen juices with just 5 cans water. Mix fruit juices. Add ginger ale just before serving.

## *RHUBARB PUNCH*

*Fay Whetstone*

**1 qt. rhubarb**
**3 pt. water**
**1½ c. sugar**
**⅓ c. orange juice**
**4 T. lemon juice**

Cook rhubarb with water until soft. Strain through cheese cloth. Add sugar and stir until dissolved. Bring to a boil, then cool. Add orange juice and lemon juice. When ready to serve, can add more water to taste. Serve cold.

## *SALSA*

*Megihann Kinney*

**4 c. chopped fresh tomatoes**
**½ c. chopped onion**
**2 sm. jalapeño peppers, seeded & chopped**
**1 T. oil**
**1 T. vinegar**
**2 cloves garlic minced**
**1 tsp. cumin**
**salt to taste**

In bowl combine all ingredients. Mix well. Let stand for 2 hours. Serve at room temperature. Store in the refrigerator.

## *SANDY'S DELIGHT CHEESE SPREAD*

*Sandy Moriarty*

**1 (8-oz.) cream cheese**
**1 (4-oz.) Kraft pimento cheese**
**2 T. mayonnaise**
**dash Worcestershire sauce**
**dash garlic salt**
**pcs. olives**
**pcs. chipped beef**
**dash lemon juice**

Mix together. Serve with crackers.

## *SHRIMP DIP*

*Jacque Bradley*

**1 (8-oz.) pkg. cream cheese**
**1 c. sour cream**
**2 cans tiny cocktail shrimp drained**
**¼ c. catsup**
**1 tsp. horseradish**

Combine and mix thoroughly. Serve on crackers or vegetables.

## *SHRIMP DIP*

*Debi McFadden*

**8 oz. whipped cream cheese**
**8 oz. cocktail sauce**
**1 can small shrimp**
**grated Parmesan cheese**
**garlic powder**

Spread cream cheese on glass plate. Layer with cocktail sauce and small shrimp. Sprinkle with Parmesan cheese and garlic powder. Serve with crackers.

## *SLUSH PUNCH*

*Lee Ann Rock*

**1 sm. box Jell-O (any flavor)**
**2 c. sugar**
**4 c. boiling water**
**1 lg. can frozen lemonade**
**42 oz. can pineapple juice**

Dissolve Jell-O and sugar in water. Add lemonade and juice. Freeze overnight. Set out 1 to 2 hours before serving. Add 1 bottle of 7-Up. This makes about 1 gallon.

## *SPINACH ARTICHOKE DIP*

*Bev Surface*

**1 sm. onion, finely chopped**
**1 sm. red pepper, finely chopped**
**1 (14-oz.) can artichoke heart quarters, drained & coarsely chopped**
**1 (10-oz.) pkg. frozen chopped spinach, thawed & squeezed to drain**
**1½ c. shredded mozzarella cheese**
**½ c. Parmesan cheese**
**1 c. mayonnaise**
**½ tsp. salt**
**assorted crackers**

Preheat oven to 350°. In a large bowl, mix all ingredients except crackers. Pour into a 1½ quart casserole. Cover and bake 30 minutes. Remove cover and bake 10 more minutes or until bubbly. Serve immediately. Make 30 servings.

## *SPINACH VEGETABLE DIP*

*Marlene Nellans*

**1 c. Hellmann's mayonnaise**
**1 c. sour cream**
**½ pkg. frozen, chopped spinach, thawed and drained**
**1 pkg. Knorr's dry vegetable soup mix**

Mix together and let set at least one hour.

## *STRAWBERRY AND PEACH EYE-OPENER*

*Heather Cumberland*

**1 c. strawberries, sliced (frozen can be used)**
**1 c. fresh peaches, sliced (frozen may be used)**
**1 c. crushed ice**
**2 T. sugar**

Place strawberries, peaches, ice and sugar in blender. Process until all of the fruit and ice is smooth. Pour into glasses. Garnish with a strawberry. Makes 2 medium servings or 1 large serving.

## *STUFFED MUSHROOMS*

*Cindy Spitler*

**1 pkg. fresh button mushrooms**
**1 stick butter**
**onion**
**celery**
**bread crumbs**

Wash and remove stems from mushrooms. Set stems aside. Hollow out caps of mushrooms. Next melt 1 stick of butter in saucepan. Chop stems and sauté in butter with a little onion and celery. Season with salt and pepper. Now add enough bread crumbs til mixture resembles dressing. With a little bit of cooking oil, oil inside of mushroom caps and stuff with dressing mixture. Place in a baking dish and bake at 350° for 20 to 30 minutes.

## *SWEDISH MEATBALLS*

*Cindy Spitler*

**2-lb. ground beef**
**1 env. onion soup mix**
**1 egg**
**2 tsp. mayonnaise**
**1¼ c. dried bread crumbs**
**2 (14-oz.) bottle Brooks tangy ketchup**
**½ jar apple jelly**
**½ grape jelly**

Mix and shape into bite sized meat balls. Cover and refrigerate. When ready to serve, heat ketchup, apple and grape jelly together. Put meat balls in oven on broiler pan at 350° for 30 minutes. Makes 50.

## *SWEET DILL PICKLES*

*Fay Whetstone*
*Diana Sarber Romine*

**small pickles**
**3 c. sugar**
**2 c. vinegar**
**2 c. water**
**2 T. salt**

Slice pickles in jar. Add a head of dill at top and center also. Add a slice of onion. Heat together sugar, vinegar, water and salt. Pour over pickles. Seal and cold pack. Bring to hard boil, then turn off and let set till cold. Syrup for 3qts.

## *TACO BEAN DIP*

*Dawn Williams*

**1 can refried beans**
**½ jar taco sauce**
**4 oz. sour cream**
**8 oz. grated cheddar cheese**
**chopped lettuce**
**chopped tomato**

Mix refried beans and sour cream. Add at least ½ jar taco sauce. Mix, add more to your taste. Spread on rectangle dish. Put grated cheese, then lettuce and tomato. Use Tostito chips to dip.

## *TACO DIP*

*Lee Ann Rock*

**1 lg. sour cream**
**2 (8-oz.) cream cheese**
**½ pkg. taco seasoning**
**1 jar taco sauce**
**1 head lettuce**
**1 tomato**
**1 pkg. shredded cheddar cheese**

Mix sour cream, cream cheese and taco seasoning and spread in dish. Top with taco sauce, shredded lettuce, diced tomato, and shredded cheddar cheese. Chill. Serve with chips.

## *TAI CHICKEN WRAPS*

*Steve & Corrine Knudsen*

**6 8 inch plain, red, and/or green flour tortillas**
**(12-oz.) skinless, boneless chicken breast strips**
**½ tsp. garlic salt**
**¼-½ tsp. pepper**
**1 T. cooking oil**
**4 c. broccoli slaw mix or chopped red & green cabbage, onions & carrots**
**1 med. red onion cut into wedges**
**1 tsp. ginger root**

**Peanut Sauce**

**¼ c. sugar**
**¼ c. creamy peanut butter**
**3 T. soy sauce**
**3 T. water**
**2 T. cooking oil**
**1 tsp. bottled minced garlic**

In small saucepan combine all ingredients of the Peanut Sauce. Heat until sugar is dissolved, stirring frequently. Makes about ⅔ cup. Rinse chicken. Pat dry. In a small bowl, combine garlic salt, salt & pepper. Add chicken. Toss to coat evenly. In a large skillet cook and stir seasoned chicken in hot oil over medium-high heat for 2-3 minutes or until no longer pink. Remove from skillet. Keep warm. Add vegetables and ginger root to skillet. Cook and stir for 2-3 minutes or until vegetables are crisp/tender. Wrap tortillas in paper towels. Microwave on high 30 seconds to soften. To assemble, spread each tortilla with about 1 T. peanut sauce. Top with chicken strips and vegetables. Roll up each tortilla, securing with a tooth pick. Serve with remaining sauce.

## *TEXAS CAVIAR*

*Debi McFadden*

**1 jar picante sauce (large)**
**1 (16-oz.) can white hominy (drained)**
**2 (16-oz.) cans black-eyed peas**
**1 c. chopped onion**
**1 c. diced bell pepper**
**1 c. fresh chopped tomato**
**½ c. chopped cilantro**
**¼ c. chopped jalapeño peppers**
**1 c. chopped green onions**
**1 T. sugar**
**1 T. salt**
**2 T. coarse pepper**
**2 tsp. ground cumin**

Mix well and chill for 24 hours. Serve with chips or grilled meat.

## *TEXAS CAVIAR*

*Jo Ann Cummins*

**1 can shoe peg corn drained**
**1 can black beans drained**
**1 can pinto beans drained**
**1 can black-eyed peas drained**
**1 onion chopped fine**
**1 c. green, yellow, red peppers**
**3 T. olive oil**
**3 T. vinegar**
**¾ c. sugar**

Microwave: olive oil, vinegar, and sugar for 2 minutes. Mix ingredients all together and pour liquid over vegetable mixture. Refrigerate 1 hour and serve with corn chips.

## *TOMATO RELISH*

*Julia Teel*

**3 qt. peeled, chopped tomatoes**
**3 c. celery, chopped**
**2 c. onions, chopped**
**1 c. mangos, chopped**
**¼ c. salt**

Let set overnight. Drain 1 hour or more.

**2 c. sugar**
**¼ c. brown sugar**
**1½ tsp. pepper**
**1½ tsp. mixed pickling spices (in bag)**
**1 c. vinegar**

Bring to a boil and simmer 15 minutes uncovered. Put in jars. Cold pack 10 minutes per pint.

## *WARM PUNCH*

*Marlene Nellans*

**1 qt. apple juice**
**1 qt. cranberry juice cocktail**
**ground cloves**
**cinnamon**
**allspice**
**grated orange rind**
**cinnamon sticks-garnish**

Mix 2 juices in large pot. Sprinkle with ground cloves, cinnamon, allspice, grated rind of orange. Simmer for 10 minutes and serve hot. Decorate with cinnamon sticks and orange slices. Serves 10.

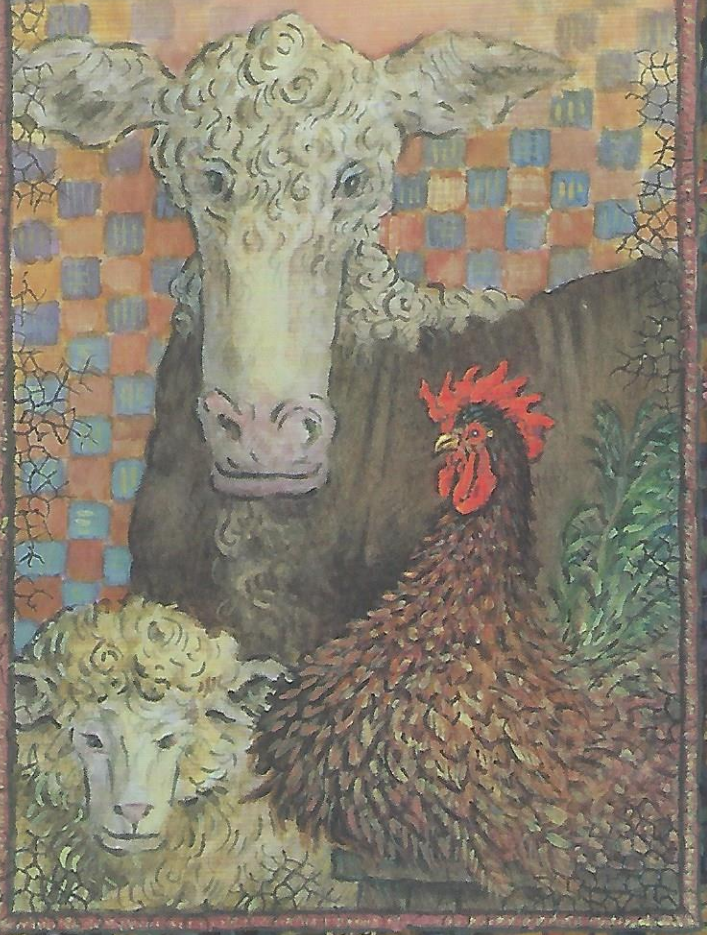
## *WASSAIL BOWL*

*Lee Ann Rock*

**½ c. sugar**
**½ c. water**
**12 whole cloves**
**2 pcs. stick cinnamon**
**1½ qt. orange juice**
**2 c. grapefruit juice**
**1 qt. sweet cider**
**1 orange**

Combine sugar, water, and spices in a deep saucepan. Simmer 10 minutes and strain. Add juices and cider. Reheat and serve hot from punch bowl. For garnish cut orange into slices or place a halved candied cherry in the center of each slice.

# Appetizers & Beverages



# Helpful Hints

- You won't need sugar with your tea if you drink jasmine tea or any of the lighter-bodied varieties, like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.
- Calorie-free club soda adds sparkle to iced fruit juices, makes them go further and reduces calories per portion.
- For tea flavoring, dissolve old-fashioned lemon drops or hard mint candy in your tea. They melt quickly and keep the tea brisk!
- Most diets call for 8 ounces of milk and 4 ounces of fruit juice. Check your glassware. Having the exact size glass ensures the correct serving amount.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.
- Always chill juices or sodas before adding to beverage recipes.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. Not only is this more decorative, but it also inhibits melting and diluting.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- One lemon yields about ¼ cup juice; one orange yields about ⅓ cup juice. This is helpful in making fresh orange juice or lemonade!
- Never boil coffee; it brings out the acid and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use COLD water for electric drip coffee makers. Use 1 to 2 tablespoons ground coffee for each cup of water.
- Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.
- Cheeses should be served at room temperature, approximately 70°.
- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

## *ALICE MOLLENHOUR'S PEA CASHEW SALAD*

*Cindy Spitler*

**(10-oz.) pkg. frozen peas**
**3 T. grated onion**
**1 c. diced celery**
**6-8 slices bacon fried crisp and crumbled**
**(8-oz.) cashews**
**½ c. Miracle Whip**
**½ c. sour cream**

Toss and stir together peas, onion, celery, bacon, and cashews in a bowl. Set aside. Blend Miracle Whip and sour cream together well. Pour the combined Miracle Whip and sour cream mixture over the first mixture. Cover and refrigerate. Serves 6-8.

## *AMBROSIA SALAD*

*Mary Teel*

**2 T. plain gelatin**
**1 c. cold milk**
**1½ c. sugar**
**½ tsp. almond extract**
**1 c. shredded coconut**
**2 c. cold milk**
**2½ c. whipped cream**

Dissolve gelatin in cold milk. Heat, do not boil. Add sugar, almond extract, coconut and 2 more cups of cold milk. Let it stand until it is partly thickened. Add whipped cream. Best to let stand overnight.

## *ANGEL HAIR PASTA SALAD*

*Pam Smith*

**1 (16-oz.) box angel hair pasta**
**3 T. Accent seasoning**
**⅔ c. vegetable oil**
**⅔ c. lemon juice**
**4 T. seasoned salt**
**1 tsp. cayenne pepper**
**1 purple onion chopped**
**1 can chopped black olives**
**1 green pepper chopped**
**1 - 1½ c. mayonnaise**

Cook angel hair pasta according to package directions, drain. Marinate pasta overnight in mixture of Accent, oil, lemon juice, seasoned salt, and cayenne pepper. Before serving, stir in onion, black olives, and green pepper. Stir in mayonnaise.

## *APRICOT JELLO*

*Bonnie Kramer*

**1 lg. pkg. peach Jell-O**
**2 c. boiling water**
**2 c. cold water**
**No. 2 can crushed pineapple drained**
**2 bananas diced**
**miniature marshmallows**
**½ c. pineapple juice**
**½ c. sugar**
**1 egg, beaten**
**1 T. flour**
**1 T. butter**
**(3-oz.) cream cheese softened**
**1 pkg. Dream Whip**

Mix Jell-O, water, pineapple, bananas, and marshmallows. Let set. Cook pineapple juice, sugar, egg, flour, and butter until thick. Add cream cheese and Dream Whip. Spread over Jell-O mixture and let set again.

## *APRICOT SALAD*

*Eleanor Hoover*

**1 lg. can apricots**
**1 lg. can crushed pineapple**
**1 lg. box orange Jell-O**
**1 c. hot water**
**1 c. fruit juices**
**1 c. miniature marshmallows**
**1 sm. pkg. Dream Whip**
**grated cheese**
**chopped nuts**

Drain apricots and pineapple. Cut up apricots, dissolve Jell-O in hot water and add juices. Chill. Add fruit and chill again until almost firm. Then add marshmallows. Chill until firm. Prior to serving top with Dream Whip and grated cheese. Sprinkle with nuts.

## *APRICOT SURPRISE*

*Betty Fawley*

**1 No. 2 can crushed pineapple & juice**
**2 sm. pkgs. apricot Jell-O**

Bring pineapple & juice plus Jell-O to a boil. Simmer until Jell-O is dissolved. Cool until thickened slightly.

**Cream**

**¾ c. sugar**
**1 lg. pkg. cream cheese**
**2 env. dry Dream Whip**
**1 jar junior size apricot baby food**

Add creamed mixture to Jell-O mixture. Pour into mold or dish and chill several hours.

## *AUTUMN FRUIT SALAD*

*Majorie Cooper*

**2 (3-oz.) pkgs. lemon Jell-O**
**2 c. hot water**
**1½ c. cold water or cranapple juice**
**1 (8-oz.) can crushed pineapple**
**1-lb. can whole cranberry sauce chilled**
**2 apples cut in pieces**
**1 c. diced celery**

Dissolve Jell-O in hot water. Add cold water or cranapple juice. Chill. When mixture starts to thicken, add cranberry sauce, apples and celery. Pour into 12 x 7½ pan. Chill until firm. Serve on greens topped with mayonnaise. 8-10 servings

## *BEAN SALAD*

*Esther Sarber*

**Salad**

**1 can kidney beans**
**1 can yellow wax beans**
**1 can French cut green beans**
**¼ c. chopped onions**
**½ c. diced celery**

**Dressing**

**½ c. vinegar**
**⅓ c. salad oil**
**⅔ c. sugar**
**salt**

Pour dressing over beans and let set overnight. Drain before serving.



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## *BECKY'S ROMAINE SALAD*

*Eileen Bowser*

**Salad**

**chopped Romaine lettuce as much as you want**
**4 slices bacon, cooked & crumbled**
**chopped sweet onion**
**toasted almonds**
**Chinese noodles**
**chopped fresh tomatoes**

Combine lettuce, bacon, and any amount that you want of the onion, almonds, Chinese noodles, and fresh tomatoes. When ready to eat pour dressing over salad and serve.

**Dressing**

**½ c. oil**
**¼ c. sugar**
**2 T. white vinegar**
**½ tsp. mustard**
**dash of salt**

Combine thoroughly. Refrigerate while making salad. Stir again before pouring over salad ingredients.

## *BROCCOLI SALAD*

*Agnes Tibbets*
*Lee Ann Rock*

**1 bunch raw broccoli**
**12 slices bacon**
**½ c. raisins**
**1 sweet onion chopped**
**½ can mayonnaise**
**¼ c. sugar**
**2 T. vinegar**

Cut broccoli into small pieces. Fry bacon and crumble it. Add onions and raisins. Mix well. Mix mayonnaise, vinegar, and sugar. Add to broccoli mixture and mix thoroughly. Cover and let flavors meld for an hour.

## *BROCCOLI SALAD*

*Betty Blackburn*

**1 bunch broccoli**
**1 head cauliflower**
**1 c. sunflower seeds**
**10 strips bacon, crumbled**
**⅓-¼ c. onion, chopped**
**cubed cheese**
**1 c. mayonnaise**
**½ c. sugar**
**2 T. vinegar**

Mix broccoli, cauliflower, sunflower seeds, crumbled bacon, onion, and cubed cheese. Make dressing of 1 c. mayonnaise, ½ c. sugar, and 2 T. vinegar. Pour over broccoli and mix well.

## *CABBAGE RAMEN SALAD*

*Marlene Nellans*

**1 (3-oz.) pkg. chicken flavored Ramen noodles**
**½ c. vegetable oil**
**3 T. white vinegar**
**2 T. sugar**
**pinch ground black pepper**
**½ c. sliced almonds**
**1 med. cabbage chopped**
**bunch green onions chopped**

For dressing combine seasoning packet from Ramen noodles, oil, vinegar, sugar and pepper in small bowl; mix well. Crumble Ramen noodles into another small bowl, stir in almonds. When read to serve in salad bowl combine noodles, cabbage and onions. Pour dressing over. Toss well.

## *CANADIAN CHEESE SOUP*

*Pastor Doris Smith*

**2 c. chicken broth**
**1 c. diced carrots**
**1½ c. diced celery**
**(8-oz.) butter**
**¼ c. minced onion**
**½ c. flour**
**6 c. milk**
**(8-oz.) American cheese**
**(8-oz.) cheddar cheese**

Simmer carrots & celery in broth until tender. Set aside. Sauté onion lightly in butter. Add flour and cook 2-4 minutes until well blended; stirring with a whisk. Add broth and milk. Cook and stir as it thickens. Add cheeses and stir until melted and soup is hot.

## *CAULIFLOWER SALAD*

*Pam Smith*

**1 head lettuce**
**1 head cauliflower**
**½ lb. bacon, fried & crumbled**
**chopped onion**

**Dressing**

**2 c. mayonnaise**
**½ c. sugar**
**½ c. Parmesan cheese**

Combine dressing ingredients and pour over salad just before serving.

## *CAULIFLOWER SALAD*

*Kate Whetstone*

**1 med. head cauliflower**
**1 T. onion finely chopped**
**bit of shredded carrot**
**(3-oz.) pkg. cream cheese**
**3 T. Miracle Whip**
**¼ T. seasoning salt**

Pick apart cauliflower into bite-size pieces. Add onion & carrot. Cream together cream cheese, Miracle Whip and seasoning salt. Add to cauliflower mixture and stir until coated. Refrigerate until cooled through.

## *CHEDDAR CHEESE SOUP*

*Megihann Kinney*

**¼ c. butter**
**¼ c. flour**
**2 (12-oz.) can evaporated milk**
**1 c. water**
**2 T. Worcestershire sauce**
**½ tsp. dry mustard**
**¼ tsp. cayenne pepper**
**2 c. shredded sharp cheddar cheese**
**2 c. chopped smoke sausage**

Melt butter in large saucepan. Add flour, cook, stirring constantly until bubbly. Add evaporated milk. Bring to a boil, stirring constantly. Reduce heat. Stir in water, Worcestershire sauce, mustard, and cayenne pepper. Simmer 10 minutes. Remove from heat. Stir in cheese until melted. Stir in sausage. Add salt to taste.

## *CHERRY SALAD*

*Genavee Nelson*

**2 pkgs. cherry Jell-O**
**3 c. boiling water**
**½ c. pineapple juice**

Chill this mixture.

(continued)

**Topping**

**1 (3-oz.) pkg. cream cheese**
**¼ c. maraschino cherries**
**1 pkg. Dream Whip**
**¼ c. sliced almonds**
**½ tsp. almond extract**

Cream the cheese and add the other ingredients. Tint the topping a little pink. Spread on Jell-O mixture when it is set.

## *CHICKEN SALAD HUBANERA*

*Megihann Kinney*

**2 c. cooked white chicken, chopped**
**1 c. black olives chopped**
**1 avocado cut into wedges**
**⅓ chopped green pepper**
**¼ c. red onion chopped**
**4 c. lettuce shredded**

**Dressing**

**⅓ c. salad oil**
**¼ c. red wine vinegar**
**¼ c. lemon juice**
**1 T. sugar**
**1 tsp. salt & pepper**
**¼ tsp. fresh garlic minced**

Combine salad ingredients, avocado hold aside. Combine dressing ingredients in a jar, and shake well. Refrigerate. Before serving add avocado. Shake dressing. Pour over salad. Toss lightly. Serve on lettuce.

## *CORN RELISH SALAD*

*Pauline Silveus*

**1 (12-oz.) can whole kernel corn**
**½ c. chopped green pepper**
**½ c. diced celery**
**¼ c. chopped onion**
**1 (4-oz.) jar pimentos drained and diced**
**⅓ c. salad oil**
**3 T. vinegar**
**1 tsp. salt**
**¾ tsp. dry mustard**
**¼ tsp. pepper**

Combine all ingredients and chill.

## *CRANBERRY SALAD*

*Fay Whetstone*

**1 (3-oz.) pkg. raspberry Jell-O**
**1 (3-oz.) pkg. orange Jell-O**
**1 qt. cranberries**
**2 apples**
**1 orange**
**2 c. sugar**

Make each pkg. Jell-O with 1 c. hot water. Cool. Grind cranberries, apples and orange finely. Add 2 c. sugar to this. Mix and pour into Jell-O. Let set in refrigerator several hours till set.

## *CRANBERRY SALAD*

*Cindy Spitler*

**2 (6-oz.) boxes cherry Jell-O**
**3 c. boiling water**
**1 (10-oz.) container of frozen Indian Trail cranberry orange sauce**
**1 (20-oz.) can chilled crushed pineapple**
**1 c. celery finely diced**
**2 c. apple finely cut**

Dissolve Jell-O in boiling water. Remove lid and foil seal from frozen Indian Trail Cranberry sauce and place in microwave for 1 min. on full power. Remove and add to dissolved Jell-O. Stir. Place pineapple, celery, and apple in a large 9 x 13 baking

(continued)

dish. Pour Jell-O mixture over pineapple, celery, and apple. Stir till evenly distributed. Chill in refrigerator until firm before serving.

### *CREAM OF BROCCOLI SOUP*

*Alice Hardesty*

**(10-oz.) broccoli**
**1 T. flour**
**1 stick butter**
**1 c. water**
**½ c. milk**
**½ lb. Velveeta**
**1 c. sour cream**
**pepper to taste**

Cook broccoli according to directions. Mash when done-don't drain. Blend in remaining ingredients. Cook on medium for 10 minutes. Stir every few minutes.

### *CREAMY COLESLAW*

*Eileen Bowser*

**1 sm. head cabbage**
**1 med. carrot**
**1 T. chopped onion**
**1 T. chopped green pepper or red sweet pepper**
**½ tsp. salt**
**1 c. mayonnaise (not salad dressing)**
**3 T. sugar**
**1 T. vinegar**
**½ tsp. dry mustard**
**½ tsp. celery seed**

Shred cabbage and carrot. Add onion and green pepper. Mix together mayonnaise, sugar, vinegar, mustard, celery seed, and salt. Add to cabbage mixture, stirring well. Refrigerate until well chilled.

### *EASY CHILI*

*Christine Fisher*

**1½ lbs. ground chuck**
**3 (10-oz.) can minestrone soup**
**3 soup cans of water**
**1 (15-oz.) can diced tomatoes**
**1 (10-oz.) can Rotel**
**1 (15-oz.) can chili beans**
**1 med. diced onion**

Brown ground chuck and onion in large heavy saucepan; drain. Add remaining ingredients and cook until heated through.

### *EASY CREAM OF BROCCOLI SOUP*

*Chris Jones*

**(10-oz.) pkg. frozen chopped broccoli**
**1 (10¾-oz.) can cream of mushroom soup**
**1½ c. milk**
**2 T. margarine**
**dash pepper**
**(4-oz.) Velveeta**

Cook broccoli according to pkg. directions. Drain well. Add remaining ingredients. Cook over medium heat, stirring constantly, until thoroughly heated.

## *EGG DROP SOUP*

*Carol Brazo*

**1 lg. egg**
**1 tsp. vegetable oil**
**4 tsp. cornstarch**
**1 tsp. sesame oil**
**4 c. chicken stock**

Beat egg, but not till frothy. Mix in vegetable oil and set aside. Dissolve cornstarch in 2 T. cold stock. Add sesame oil and mix well. Bring stock to a gentle simmer. Turn heat to lowest setting and very slowly stir in cornstarch mixture. Cook till thickened, 30 sec. Turn off heat. Pour egg mixture in a wide circle over top of soup. As it congeals, stir gently a few times. Garnish each serving with a copped green onion.

## *FAMOUS-BARR'S FRENCH ONION SOUP*

*Iris Dickerhoff*

**1¼ lbs. onions**
**(3-oz.) butter or margarine**
**1 tsp. freshly ground pepper**
**1 T. paprika**
**1 bay leaf**
**½ c. flour**
**1½ qt. canned beef bouillon**
**Kitchen Bouquet coloring**
**1 c. white wine, optional**
**1½ tsp. salt**
**French bread**
**grated Swiss cheese**

Slice onions ⅛ in. thick. Sauté onions slowly in butter for 1½ hours in a large soup pot. Add all other ingredients except bouillon, bread, coloring, and cheese. Sauté 10 min. Add bouillon and simmer for 2 hrs. Adjust color to a rich brown with Kitchen Bouquet if desired. Season with salt to taste. Refrigerate overnight. Reheat soup, fill individual bowls, top with ½ inch slices of French bread and top with 1½ oz. Swiss cheese. Place under broiler until brown.

## *FRESH VEGETABLE SALAD*

*Cindy Spitler*

**2 c. broccoli florets**
**2 c. cauliflower florets**
**½ c. chopped celery**
**½ c. chopped green pepper**
**½ c. chopped onion**
**¼ c. grated carrot**
**1 c. mayonnaise**
**¼ c. sugar**
**3 T. grated cheese Parmesan cheese**
**2 strips bacon cooked & crumbled**

Toss vegetables in a large salad bowl. In a small bowl combine mayonnaise, sugar, and Parmesan cheese. Pour over vegetables and toss to coat. Cover and chill. Sprinkle with bacon just before serving. 8 servings

## *FROSTY FRUIT SALAD*

*Genavee Nelson*

**1 (8-oz.) pkg. cream cheese**
**2 bananas mashed**
**1 (10-oz.) pkg. frozen strawberries**
**1 (20-oz.) can crushed pineapple**
**½ c. chopped walnuts**
**1 (14-oz.) box frozen whipped topping**

Combine the cream cheese, bananas, strawberries, pineapple and walnuts. Mix well. Fold in whipped topping and freeze in 9 x 13 pan. Slice 10 minutes before serving. Serves 12-15

## *FROZEN COLESLAW*

*Rosemary Bazini*
*Carl's Aunt Vesta Cole*

**Slaw**

**1 med. head cabbage**
**4-5 stalks celery**
**4-5 carrots**
**1 red pepper**
**1 green pepper**

Shred cabbage and add salt and let set 1 hr. Squeeze out juice, add celery, carrots, and green pepper.

**Syrup**

**1 c. vinegar**
**½ c. water**
**2 c. sugar**
**1 tsp. celery seed**
**1 tsp. mustard seed**

Make syrup of vinegar, water, sugar, celery seed and mustard seed. Boil 1 minute and let cool before putting on slaw. Freeze or eat fresh.

## *GRAPE SALAD BY AVIS FACKLER*

*Cindy Spitler*

**2-lb. red grapes**
**2-lb. green grapes**
**(8-oz.) cream cheese**
**(8-oz.) sour cream**
**1 c. sugar**
**2 tsp. vanilla**

**Topping**

**1 c. brown sugar**
**1 c. chopped pecans**

Wash, remove stems and drain grapes. Set aside. Mix cream cheese, sour cream, sugar and vanilla till well blended. Add this mixture to well drained grapes. Toss till well coated. Refrigerate. Just before serving mix brown sugar and pecans. Spread mixture over top of grape salad.

## *INSTANT FRUIT SALAD*

*Cathy Whetstone*

**1 pkg. dry instant vanilla pudding**
**1 can fruit cocktail not drained**
**1 c. miniature marshmallows**
**1 box Cool Whip**

Blend pudding, fruit cocktail, and marshmallows. Refrigerate ½ hour and add Cool Whip, thawed. Various fruits can also be added.

## *JELLO SALAD*

*Kate Whetstone*

**(3-oz.) pkg. lime Jell-O**
**2 c. boiling water**
**1 (3-oz.) pkg. cream cheese**
**1 sm. can crushed pineapple drained**
**½ c. chopped nuts**
**2 T. mayonnaise**

Dissolve Jell-O in boiling water. Stir and let set in metal mixing bowl in refrigerator until Jell-O is very thick. Meanwhile, combine cream cheese and mayonnaise with a mixer until smooth, then add drained pineapple and mix thoroughly. Add this mixture to set Jell-O and mix in nuts. Pour into Jell-O mold and allow to chill until firm. Garnish with maraschino cherries for color and serve on a bed of lettuce. 10-12 servings

## *LIGHT & TASTY APPLE SALAD*

*Betty Blackburn*

**3 celery ribs, finely chopped**
**4 med. apples, peeled & chopped**
**1 c. fat free whipped topping**
**¼ c. chopped dates or raisins**
**2 T. chopped pecans**
**4 tsp. reduced fat mayonnaise**

In a bowl combine all ingredients. Cover and refrigerate until serving. Serves 6

## *LOW-CAL VEGETABLE SALAD*

*Tim Utter*

**2 (14-oz.) cans green beans**
**2 (14-oz.) cans yellow beans**
**1 (14-oz.) can red kidney beans**
**1 c. cauliflower cut up**
**1 c. sliced mini carrots**
**½ c. diced onion**
**½ c. diced green or mild red peppers**

**Marinade**

**1 c. apple cider vinegar**
**1 c. Splenda**
**1 tsp. salt**
**1 tsp. pepper**
**¼ c. water**
**3 T. honey**

You need enough marinade to cover vegetables. Mix all the vegetables together in a large container. Mix marinade ingredients together and pour over vegetables. Marinate for 24 hours in refrigerator before serving.

## *MANDARIN ORANGE MOUSSE*

*Marlene Nellans*

**1 (3-oz.) box Sugar Free orange Jell-O**
**1 (3-oz.) box Sugar Free white chocolate pudding**
**1 can mandarin oranges (drained)**
**1 (8-oz.) box fat free Cool Whip**

Mix Jell-O with 1 c. boiling water. Dissolve Jell-O completely. Add 1 c. ice and stir. Let set for 5 minutes. Using electric mixer beat in dry pudding, mix until well combined. Fold in drained fruit and Cool Whip. Chill and serve. 4 servings

## *MIXED FRUIT*

*Marie Coleman*

**1 No. 2 can pineapple**
**1 No. 2 can fruit cocktail**
**1 can Mandarin oranges**
**lg. instant Jell-O lemon pudding**
**2-3 bananas**
**whipped cream**
**coconut**

Combine fruit in a large bowl. Do not drain. Sprinkle large instant Jell-O over fruit and fold in. Chill well. Add bananas just before serving. Garnish with whipped cream and coconut.

## *MOLDED MEXICAN SLAW*

*Majorie Cooper*

**2 pkgs. lime Jell-O**
**3 c. hot water**
**½ c. vinegar**
**1¾ tsp. salt**
**¼ tsp. pepper**
**1 c. finely cut celery**
**⅓ c. finely cut green pepper**
**1½ c. shredded cabbage**
**¼ c. finely cut red pimento**

Dissolve Jell-O in hot water, add vinegar. Chill. When mixture starts to thicken, add celery, peppers, cabbage, pimento, salt, and pepper. Pour into pan. Chill until firm.

## *OLIVE GARDEN SALAD*

*Kathi Tridle Kinney*

**Salad**

**1 bag American Blend Dole salad**
**4-5 slices red onion**
**4-6 black olives**
**2-4 banana peppers**
**½ c. croutons**
**1 sm. tomato quartered**
**freshly grated Parmesan cheese**

Chill one salad bowl in freezer for at least 30 minutes. Place bag of salad in bowl. Place on top of lettuce red onion, black olives, banana peppers, tomatoes, and croutons. Add some freshly grated Parmesan cheese if you like, and add plenty of Olive Garden salad dressing on top. Serve on a chilled plate.

**Salad Dressing**

**½ c. mayonnaise**
**⅓ can white vinegar**
**1 tsp. vegetable oil**
**2 T. corn syrup**
**2 T. Parmesan cheese**
**2 T. Romano cheese**
**¼ tsp. garlic salt or 1 clove garlic minced**
**½ tsp. Italian seasoning**
**½ tsp. parsley flakes**
**1 T. lemon juice**

Mix all ingredients in a blender until well blended. Chill overnight.

## *PERFECTION SALAD*

*Mary Teel*

**1 pkg. lemon Jell-O**
**1 c. boiling water**
**½ lb. small marshmallows**
**(12-oz.) cottage cheese**
**2 c. chopped celery**
**1 c. chopped nuts**
**½ c. mayonnaise**
**2 carrots, chopped fine**
**1 c. pineapple drained**
**1 c. whipped cream**

Dissolve gelatin and marshmallows in hot water, allow it to cool until partly set. Fold in all the remaining ingredients and chill until firm.

## *PINEAPPLE SALAD*

*Lee Ann Rock*
*Judy McFadden*

**1 pkg. ea. of lemon & lime Jell-O**
**¼ c. sugar**
**1 No. 2 can can crushed pineapple drained**
**1 (8-oz.) carton of Cool Whip**
**1 (8-oz.) pkg. cream cheese**
**1 c. pineapple juice**
**1 c. sugar**
**3 eggs beaten**
**3 T. flour**
**1 tsp. lemon juice**

Mix Jell-O as usual. Add ¼ c. sugar and pineapple. Let set. Whip Cool Whip and cream cheese until well blended. Spread on set Jell-O. Cook pineapple juice, 1 c. sugar, eggs, flour, and lemon juice till thick. Cool and spread on top.

## *PIZZA MACARONI*

*Pam Smith*

**1 (16-oz.) box small shell macaroni**
**¼ lb. Provolone cheese diced**
**¼ lb. hard salami diced**
**¼ lb. pepperoni diced**
**3 firm tomatoes**
**1 lg. green pepper**
**3 green onions**
**3 stalks celery**
**10 black olives sliced**
**10 green olives sliced**

**Dressing**

**1 T. oregano**
**1 T. salt**
**1 tsp. pepper**
**⅓ c. oil**
**½ c. vinegar**

Pour dressing over salad and let set overnight. Makes enough for a crowd.

## *POTATO SOUP*

*Sharon Kindig*

**6 lg. potatoes baked & cooled**
**¼ c. diced carrots**
**¼ c. diced celery**
**¼ c. diced onion**
**½ c. chopped bacon (cooked)**
**3 qt. heavy whipping cream**
**4-5 cubes chicken bouillon**
**instant potatoes**
**garlic**
**salt & pepper**

In 2 gallon pot, boil carrots, celery & onion in 2-3 quarts water. Add chopped, cooked potatoes and cream. Boil. Add instant potatoes with whisk until desired thickness. Add bacon. Add garlic, salt and pepper to taste. Simmer 15 minutes.

## *RAMEN NOODLE SALAD*

*Krysta Kindig*

**Salad**

**2 pkg. beef Ramen noodles (uncooked)**
**1 pkg. cabbage slaw**
**1 c. sunflower seeds**
**1 c. slivered almonds**
**(2-oz.) green onions chopped**

**Dressing**

**1 c. oil**
**⅓ c. vinegar**
**½ c. sugar**
**¼ tsp. salt**
**pepper to taste**
**2 pkts. broth from noodles**

Break up noodles and put them and the rest of the ingredients in a large bowl. Mix all dressing ingredients together. Heat in the microwave 30 seconds to dissolve sugar. Add dressing just before serving.

## *RASPBERRY JELLO*

*Mary Teel*

**2 (3-oz.) pkg. raspberry Jell-O**
**2 (10-oz.) pkgs. frozen red raspberries**
**2¼ c. boiling water**
**¼ tsp. salt**
**½ c. lemon juice**

## *RIVAL SOUP*

*Eva Mae Haist*

**Soup**

**2-3 c. potatoes diced**
**1 c. chopped onion**
**1 c. chopped celery**
**Ekrich sausage**

**Rivals**

**2 eggs**
**½ eggshell of water**
**flour**

Boil 2 or 3 c. diced potatoes, 1 c. chopped onion, 1 c. chopped celery, add Ekrich sausage. Add rivals to boiling soup. To make rivals, use eggs, water, and enough flour to make a fairly stiff, smooth batter. Shave with knife off of spoonful of batter into soup.

## *SOUTHWESTERN BEEF & POTATO SOUP*

*Sharon Kindig*

**2-lb. ground beef**
**1 lg. onion chopped**
**1 c. water divided**
**28 oz. can tomatoes with liquid chopped**
**(16-oz.) bag frozen corn**
**3 potatoes peeled & cubed**
**1 c. salsa**
**1 tsp. salt**
**1 tsp. ground cumin**
**½ tsp. garlic powder**
**½ tsp. pepper**
**2 T. flour**

In Dutch oven brown beef and onion. Drain. Add ¾ c. water and all remaining ingredients except flour. Bring to a boil; reduce heat. Cover and simmer 1-1½ hours. Combine flour and remaining water; stir into stew. Cook and stir until boiling and slightly thickened.

## *SPICY CHEESEBURGER SOUP*

*Jo Ann Cummins*

**1½ c. water**
**2 c. cubed potatoes**
**2 sm. carrots grated**
**1 sm. chopped onion**
**¼ c. chopped green pepper**
**1 jalapeño pepper seeded & chopped**
**1 clove garlic minced**
**1 T. beef bouillon granule**
**½ tsp. salt**
**1-lb. hamburger cooked & drained**
**2½ c. milk divided**
**3 T. flour**
**(8-oz.) process American cheese cubed**
**¼-1 tsp. cayenne pepper (optional)**
**½ lb. bacon cooked & crumbled**

In large saucepan combine first nine ingredients & bring to boil. Reduce heat; cover & simmer for 15-20 min. or till potatoes are tender. Stir in beef & 2 c. milk. Heat through. Combine flour and remaining milk till smooth; gradually stir into soup. Bring to boil; cook & stir for 2 min. or till thick & bubbly. Reduce heat & stir in cheese till melted. Add cayenne if desired. Top with bacon before serving. 6-8 servings

## *SPINACH SALAD*

*Barb Ross*

**4 boxes frozen chopped spinach**
**8 boiled eggs, chopped**
**3 T. vinegar**
**½ c. sugar**
**sm. jar mayonnaise**
**horseradish to taste**
**1 c. bacon bits**

Defrost spinach and drain very well. Mix all other ingredients with spinach; toss and chill.

## *SPINACH SALAD*

*Lucile Surface*

**1 med. size bowl of fresh spinach chopped**
**2 boiled eggs sliced**
**2 T. diced onion**
**½ c. Miracle Whip**
**1 med. tomato chopped**
**3 slices crisp fried bacon chopped**
**2 T. milk**

Add to spinach in bowl the onion, eggs, tomato and bacon. Then toss lightly with ½ Miracle Whip with 2 T. milk added. Serve.

## *SPINACH SALAD*

*Kathryn Teel*
*Arleda Wilson*

**(20-oz.) fresh spinach**
**(16-oz.) can bean sprouts drained**
**½ lb. bacon fried crisp & crumbled**
**4 hard-boiled eggs sliced**
**½ c. sugar**
**½ c. vinegar**
**½ c. vegetable oil**
**⅓ c. ketchup**

Toss together the chopped spinach and drained bean sprouts. Mix together the dressing of sugar, vinegar, oil, and ketchup. Pour over the vegetables. Garnish with the fried bacon and sliced eggs. Serves 6

## *SUNSHINE FRUIT SALAD*

*Marlene Nellans*

**1 can mandarin oranges**
**1 can pineapple chunks**
**1 sm. pkg. sugar free vanilla or banana cream dry pudding mix**

Do not drain fruit and use the dry pudding mix. Combine all the ingredients and blend well. Chill about 1 hour.

## *SUNSHINE SALAD*

*Jacqueline Gibble*

**1 can apricot pie filling**
**1 (4-oz.) box Cool Whip**
**1 (14-oz.) can sweetened condensed milk**
**3 (11-oz.) cans Mandarin oranges**
**2 (14-oz.) cans pineapple tidbits**
**1 c. miniature marshmallows**
**½ c. lemon juice**
**1 c. chopped walnuts**
**½ c. coconut**

In large bowl combine pie filling, Cool Whip, milk and lemon juice. Reserve several oranges for top. Fold remaining ingredients into pie filling mixture. Cover, chill overnight. Garnish salad with orange sections and sprinkle with additional coconut. Serves 8-10

## *SWEET-SOUR PASTA SALAD*

*Jane Kantner*

**1 (16-oz.) pkg. tricolor spiral pasta**
**1 med. onion chopped**
**1 med. tomato chopped**
**1 med. cucumber peeled, seeded & chopped**
**1 med. green pepper chopped**
**2 T. minced parsley**

**Dressing**

**1½ c. sugar**
**¾ c. vinegar**
**1 T. ground mustard**
**1 tsp. salt**
**1 tsp. garlic powder**

Cook pasta; drain and rinse with cold water. Place in a large serving bowl. Add the onion, tomato, cucumber, green pepper and parsley. Set aside. In a saucepan combine the dressing ingredients. Cook over med. heat until sugar is dissolved. Pour over salad. Cover and refrigerate for 2 hours.

## *TACO BEAN SOUP*

*Betty Blackburn*

**1-lb. bulk pork sausage**
**1-lb. ground beef**
**1 env. taco season**
**4 c. water**
**2 (16-oz.) cans kidney beans rinsed & drained**
**2 (15-oz.) cans pinto beans rinsed & drained**
**2 (15-oz.) cans garbanzo beans rinsed & drained**
**2 (14-oz.) cans stewed tomatoes**
**2 (14-oz.) cans Mexican diced tomatoes, undrained**
**1 (16-oz.) jar chunky salsa**

In a soup kettle cook sausage & beef over med. heat until no longer pink. Drain. Add taco seasoning and mix well. Stir in beans, water, salsa and tomatoes. Bring to a boil. Reduce heat; simmer uncovered for 30 min. or until heated through; stirring occasionally. Garnish with sour cream, cheese, and olives. 12-14 servings

## *TACO SALAD*

*Debi McFadden*

**1 head lettuce**
**1-lb. hamburger**
**1 T. dried minced onion**
**1 pkg. taco mix**
**1 pkg. Good Seasoning Italian dressing**
**2 c. cheddar cheese**
**salad olives**
**4-5 chopped tomatoes**
**taco flavor Doritos**

Chop head of lettuce and place in bottom of bowl. Prepare taco mix with hamburger and onion as directed. Let cool. Put cheese on top of lettuce, then salad olives and tomatoes. Put hamburger on top of layers and pour dressing over all. Break taco chips on top and stir together just before serving.

## *TAFFY TAN APPLE SALAD*

*Barb Ross*

**1 (16-oz.) can chunk pineapple drain & save juice**
**2 c. miniature marshmallows**
**1½ c. Spanish peanuts**
**1 T. flour**
**1½ T. white vinegar**
**2 c. apples**
**½ c. sugar**
**1 lg. Cool Whip**
**1 egg well beaten**

Mix flour, pineapple juice, sugar, vinegar, and egg. Cook until thick. Refrigerate over night. Mix Cool Whip and sauce together, add pineapple, marshmallows, peanuts and apples. Refrigerate for 8 hours.

## *TORTILLA SOUP*

*Lee Ann Rock*

**2 lbs. chicken cooked & chopped**
**6 c. chicken broth**
**4 lg. cans chicken/rice soup**
**2-3 cans Mexican Rotel**
**2 pkgs. chicken flavored Lipton Rice Mix**
**1 c. chopped cilantro**
**1 lime (use the juice)**
**1-2 tsp. cumin**

Mix and simmer the above ingredients until the rice is cooked. The rice will absorb broth so add more as needed. Garnish with shredded cheddar cheese, tomato, sour cream, avocado, and tortilla chips. Makes a lot.

## *TROPICAL FRUIT SALAD*

*Leafy Hudson*

**1 lg. can diced pineapple**
**2 T. cornstarch**
**2 eggs**
**1 c. small marshmallows**
**½ c. chopped nuts**
**2 bananas**
**maraschino cherries**
**1 kiwi optional**

Drain pineapple. Cook pineapple syrup, cornstarch, and eggs over double boiler until thick. Chill. Add diced pineapple, sliced bananas, and nuts. Garnish with maraschino cherries and sliced kiwi.

## *VEGETABLE CHEESE SOUP*

*Iris Thompson*

**1 c. diced celery**
**1 c. diced onion**
**4 cubes chicken bouillon**
**4 c. water**
**3 c. cubed potatoes**
**1 c. shredded carrots**
**1 (10-oz.) pkg. frozen mixed vegetables**
**1 can cream of chicken soup**
**1½ lbs. Velveeta cheese**
**salt & pepper**

In a large saucepan bring water to boil. Add celery, onion, & bouillon cubes. Reduce heat to medium. Cook for 20 min. Add potatoes, carrots, mixed vegetables and soup. Cook until vegetables are tender. Reduce heat to low and add cheese. Cook stirring gently until cheese has melted. Do not boil.

## *VEGETABLE SALAD*

*Mary Boggs*

**Salad**

**1 (16-oz.) can green beans drained**
**1 (16-oz.) can corn drained**
**1 (16-oz.) can carrots drained**
**1 (16-oz.) can peas drained**
**1 (16-oz.) can lima beans drained**
**1 (16-oz.) can red kidney beans rinsed & drained**
**1½ c. cauliflower cut up**
**1 sm. onion diced**
**1 c. celery diced**
**1 med. green pepper diced**
**1 (16-oz.) can diced tomatoes (do not drain)**

**Dressing**

**1½ c. sugar**
**¾ c. cider vinegar**
**¾ c. cooking oil**
**1½ tsp. salt**
**¾ tsp. pepper**

Bring dressing to a boil and cool. Pour over prepared vegetables. Refrigerate.

## *WILLA'S HAMBURGER SOUP*

*Pastor Doris Smith*

**2-lb. ground beef**
**2 T. oil**
**½ tsp. salt**
**¼ tsp. pepper**
**¼ tsp. oregano**
**½ tsp. basil**
**⅛ tsp. seasoned salt**
**1 pkg. onion soup mix**
**6 c. boiling water**
**1 (8-oz.) can tomato sauce**
**1 c. diced celery**
**1 T. soy sauce**
**¼ c. diced celery leaves**
**1 c. sliced carrots**
**⅓ c. elbow macaroni**
**⅓ c. split peas**
**grated cheese**

In large kettle having a tight lid, brown meat in oil. Add seasonings & onion soup. Mix. Stir in boiling water, tomato sauce & soy sauce. Cover & simmer 15 min. Add vegetables, split peas, and macaroni. Cook 30 min. longer. Add more water if necessary. Serve with grated cheese.

## *WILTED LETTUCE SALAD*

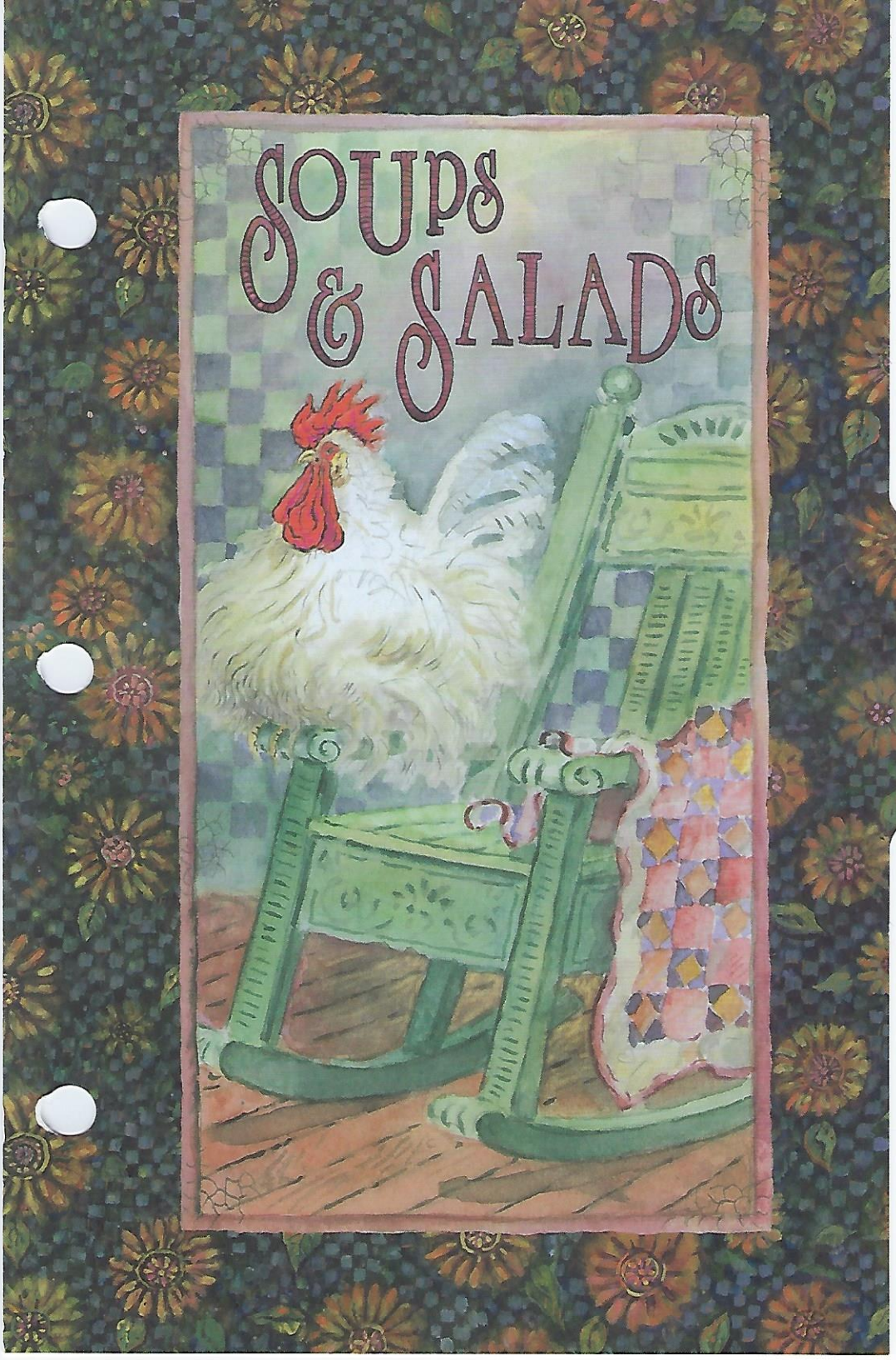
*Helen Good*

**¼ lb. bacon fried & cut in pieces**
**⅔ c. sugar**
**1 egg**
**3 T. water**
**5 T. flour**
**4 T. vinegar**
**3 T. Miracle Whip**
**1 head lettuce torn into pieces**
**1 med. onion chopped**

Fry bacon till crisp. Reserve ½ of the drippings, discard rest. Mix sugar, egg, water, flour, and vinegar. Add to bacon and drippings and cook until very thick (almost paste). Remove from heat, add Miracle Whip and mix well. Pour hot sauce over lightly salted lettuce and onions and toss lightly.



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Soups
& Salads

# Helpful Hints

- Fresh lemon juice will remove onion scent from hands.
- To save money, pour all leftover vegetables and water in which they are cooked into a freezer container. When full, add tomato juice and seasoning to create a "free" soup.
- Instant potatoes are a good stew thickener.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), will make them easier to digest.
- When cooking vegetables that grow above ground, the rule of thumb is to boil them without a cover.
- A lump of sugar added to water when cooking greens helps vegetables retain their fresh color.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- To cut down on odors when cooking cabbage, cauliflower, etc..., add a little vinegar to the cooking water.
- To avoid tears when cutting onions, try cutting them under cold running water or briefly placing them in the freezer before cutting.
- Perk up soggy lettuce by soaking it in a mixture of lemon juice and cold water.
- Vinegar can remove spots caused by tomatoes. Soak the spot with vinegar and wash as usual.
- Egg shells can be easily removed from hard-boiled eggs if they are quickly rinsed in cold water after they are boiled. Also, add a drop of food coloring to help tell the cooked eggs apart from the raw ones in your refrigerator.
- Keep bean sprouts and jicama fresh and crisp up to five days by submerging them in a container of water, then refrigerating them.
- Your fruit salads will look perfect when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.

# VEGETABLES & SIDE DISHES

## *BAKED CORN*

*Jean Pritchard*
*Jacque Bradley*

**1 can cream style corn**
**1 can whole kernel corn drained**
**1 c. sour cream**
**1 tsp. sugar**
**1 egg**
**Jiffy corn muffin mix**

Mix well. Stir in 1 box Jiffy corn muffin mix. Bake 350° for 1 hr.

## *BROCCOLI & CAULIFLOWER CASSEROLE*

*Janet Marner*

**1½ sticks margarine**
**6 T. flour**
**1 lb. cottage cheese**
**(8-oz.) Velveeta cheese**
**4 eggs beaten**
**1-lb. frozen broccoli**
**1-lb. frozen cauliflower**

Make paste with flour and softened margarine. Add cottage cheese, Velveeta (cubed) and eggs. Put frozen vegetables in a 9 x 13 pan and cover with cheese mixture. Bake at 350° for 1 hr. 15 min.

## *BROCCOLI & CAULIFLOWER CASSEROLE*

*Pam Smith*

**(20-oz.) pkg. frozen cauliflower**
**(10-oz.) pkg. frozen broccoli**
**1 can cream of celery soup**
**1 can cream of mushroom soup**
**(8-oz.) jar Cheez Whiz**
**1 can French fried onion rings**

Cook the cauliflower and broccoli until tender, but not mushy. Drain well. Mix Cheez Whiz and soups. Add vegetables. Bake uncovered at 350° for 25 min. Put onion rings on top and bake for 5 min. longer.

## *BROCCOLI CASSEROLE*

*Jeannette Mollenhour*

**1 pkg. chopped broccoli**
**1 pkg. green lima beans**
**1 small can water chestnuts**
**1 box sour cream**
**1 env. dry onion soup**
**1 can mushroom soup**
**3 c. Rice Krispies**
**1 stick margarine**

Cook vegetables until tender. Mix and put in large casserole. Then brown 3 c. Rice Krispies in 1 stick margarine. Put over top. Bake at 350° for 30 min.

## *BROCCOLI RICE CASSEROLE*

*Cathy Whetstone*

**½ c. margarine**
**1 T. minced onion**
**1½ c. water**
**2 (10-oz.) pkgs. frozen chopped broccoli**
**1 c. Minute Rice**
**1 can cream mushroom soup**
**1 (8-oz.) jar Cheez Whiz**

Bring margarine, onion, and water to boil. Add frozen broccoli. Cook 3 min. Add Minute Rice. Remove from heat and let stand 5 min. Stir in the soup and Cheese

(continued)

Whiz. Place in casserole and top with bread crumbs or crushed potato chips or French onion rings. Bake at 350° for 30-45 min.

### *BUTTERNUT SQUASH WITH APPLES*

*Betty Blackburn*

**2 lbs. squash**
**2 apples**
**½ c. brown sugar**
**¼ c. melted butter**
**1 T. flour**
**1 tsp. salt**

Cut squash into ½ in. slices and place in an 11 x 7 dish. Top with apple slices. Mix brown sugar, melted butter, flour and salt. Pour over squash and apple slices. Cover with foil and bake 50-60 min. at 350°.

### *CALIFORNIA BLEND CASSEROLE*

*Alice Hardesty*

**1 (16-oz.) pkg. California blend vegetables**
**½ lb. Velveeta cheese cubed**
**1 stick butter melted**
**1 pkg. Ritz crackers**

Cook vegetables as directed on package. Drain. Mix with cheese and put in baking dish. Crumble crackers and put on top of veggies. Pour melted butter on top of crackers. Bake at 350° for 30 min.

### *CALIFORNIA CASSEROLE*

*Winifred Smith*

**½ c. chopped celery**
**½ c. chopped onion**
**1 pt. frozen corn**
**1 can French style green beans**
**1 (8-oz.) can water chestnuts**
**1 can cream celery soup**
**(8-oz.) sour cream**
**1 stack Ritz crackers**
**½ can melted butter or oleo**

Mix celery, onion, corn, beans, chestnuts, soup and sour cream. Put in buttered casserole dish 9 x 13. Mix crackers and melted butter. Place on top. Bake at 350° for 45 min.

### *CHEESE POTATOES*

*Ruth Tucker*

**2-lb. bag frozen hash browns thawed**
**1 stick melted butter**
**1 (16-oz.) sour cream**
**1 can cream of chicken soup**
**1 can cream of celery soup**
**½ c. chopped onion**
**⅓ lb. shredded cheese**
**1 tsp. salt**

Mix and put in 9 x 13 baking dish. Bake at 325° for 45 min.

## *CHEESE POTATOES*

*Jackie Cumberland*
*Pam Smith*

**1 stick margarine melt in casserole dish**
**1 pt. sour cream**
**1 (10-oz.) cans cream of chicken soup**
**1 tsp. salt**
**½ tsp. pepper**
**2 c. grated cheddar cheese**
**2 1-lb. pkg. frozen hash browns**
**onions optional**

In a large mixing bowl mix hash browns, cream of chicken soup (can use mushroom or celery soup), sour cream, salt and pepper. Add cheese and mix in. Pour melted butter over mixture and mix well. Place mixture in casserole (the one you used to melt the margarine). Bake at 350° for 1 hr.

## *CORN SPOON BREAD*

*Mary Horn*

**1 stick margarine**
**1 can corn drained**
**1 box Jiffy corn muffin mix**
**1 can sour cream**
**2 eggs slightly beaten**
**1 can shredded Swiss cheese**

Combine eggs and muffin mix and all ingredients but cheese. Bake at 350° for 35 min. Put cheese on top and bake 10-15 min. more or until knife comes out clean.

## *CREAMY MASHED POTATO BAKE*

*Agnes Tibbets*

**3 c. hot mashed potatoes**
**1 c. sour cream**
**¼ c. milk**
**¼ tsp. garlic powder**
**1½ c. French's onions**
**1 c. shredded cheese**

Combine mashed potatoes, sour cream, milk and garlic powder in a large bowl. Mix well. Spoon ½ mixture into 2 qt. baking dish. Sprinkle with ⅔ c. French fried onions and ½ cheese. Top with remaining potato mixture. Bake at 350° for 30 min. or until hot. Top with remaining onions and cheese. Bake 5 min. until onions are golden. Serves 6

## *CROCK POT DRESSING*

*Alice Hardesty*

**1 c. butter**
**1 tsp. poultry seasoning**
**2 c. chopped onion**
**1½ tsp. salt**
**2 c. chopped celery**
**½ tsp. pepper**
**(8-oz.) can mushrooms drained**
**3½-4½ c. broth**
**12-13 slices bread dry and cubed**
**2 eggs well beaten**

Melt butter in skillet. Add onion, celery, and mushrooms. Sauté. Pour over bread cubes in large mixing bowl. Add all seasonings and toss well. Pack in crock pot. (Do not stir.) Cook on high 45 min. and then on low for 6-8 hrs. Do not remove lid while cooking.

## *DUTCH POTATOES*

*Eileen Bowser*

**peeled, sliced potatoes**
**peeled, sliced onions**
**bacon slices uncooked**
**salt & pepper**

Oil a casserole whatever size you want. Place bacon slices to cover bottom. Then top with potatoes to fill casserole ⅔ full. Salt lightly. Top potatoes with the onion slices to fill the casserole. Salt lightly. Cover onions with a single layer of bacon slices. Pepper generously. Cover and bake at 350° for 1 hr. or until done when pierced with a fork.

## *FRESH MUSHROOMS WITH CHEESE*

*Mary Shirey*

**1-lb. sliced mushrooms**
**1 c. shredded cheese**
**1 (8-oz.) can sliced olives**
**1½ T. flour**
**½ tsp. salt**
**⅛ tsp. pepper**
**⅓ c. half & half**
**¼ c. buttered bread crumbs**

Mix together mushrooms, olives, and cheese and put in 1 qt. casserole. Mix flour, salt, pepper and cream. Pour over mushroom mixture. Top with bread crumbs. Bake at 350° for 30 min. Serves 6

## *GREEN RICE*

*Joan Eiser*

**1 c. rice**
**2 eggs**
**½ c. cooking oil**
**½ c. finely minced parsley**
**1½ c. grated cheddar cheese**
**1 med. onion finely minced**
**1 lg. clove garlic or ½ tsp. garlic powder**
**1 can mushroom or celery soup**

Boil rice in 8 c. salted water for 15 min. Drain well and while rice is hot, add oil. Mix other ingredients thoroughly and add to rice and oil. Pour into well-greased casserole, cover, and bake 45 min. at 350°.

## *HASH BROWN CASSEROLE*

*Megihann Kinney*

**2-lb. frozen shredded hash browns**
**1 can cream of mushroom soup**
**1 med. onion chopped**
**½ stick butter softened**
**½ tsp. salt**
**(8-oz.) softened cream cheese**
**(8-oz.) sour cream**
**2 c. cheddar cheese**

Combine all soft ingredients with a mixer. Mix in potatoes by hand. Put in 2 qt. casserole. Bake at 350° for 60-75 min.

## *MASHED POTATO CASSEROLE*

*Barb Ross*

**10 lg. potatoes**
**2 (8-oz.) cream cheese**
**2 eggs**
**2 T. chives**
**2 T. parsley**
**shredded cheddar cheese**
**buttered croutons**

Cook, peel, and mash potatoes. In separate bowl, mix all other ingredients together. Add cheese mixture to mashed potatoes and mix well. Spread in casserole dish. Top with shredded cheddar cheese and buttered croutons. Bake at 375° for 20 min.

## *MIXED VEGETABLE BEAN DISH*

*Marlene Nellans*

**¾ c. Miracle Whip**
**2 hard-cooked eggs**
**½ med. onion chopped**
**½ tsp. Worcestershire sauce**
**½ tsp. lemon juice**
**1 pkgs. frozen baby lima beans**
**1 pkg. frozen green beans**
**1 pkg. frozen peas**

Mix sauce together. Cook vegetables, drain and add the sauce. Serve immediately hot.

## *MIXED VEGETABLE CASSEROLE*

*Chris Jones*

**2 pkgs. mixed vegetables**
**1 pkg. French green beans**
**1 can cream of mushroom soup**
**(8-oz.) Velveeta cheese**
**4 slices toast**
**1½ sticks melted butter**

Cook vegetables till done and drain. Put in casserole dish. Put mushroom soup over vegetables. Cut cheese up and put on top of soup. Crumble toast on top of cheese. Pour butter over toast. Bake at 350° for 30 min.

## *PENNSYLVANIA DUTCH SCALLOPED TOMATOES*

*Eileen Bowser*

**3-4 slices bread**
**1 pt. canned tomatoes**
**3 T. butter or margarine**
**1 T. sugar**
**pepper**

In 1 qt. buttered casserole layer bread and tomatoes. Dot top with butter, and sprinkle with sugar, then a generous sprinkling of pepper. Bake at 350° for 45 min. or until mixture is bubbling and top is lightly brown.

## *RICE CASSEROLE*

*Carol Brazo*

**1 can beef bouillon**
**1 can onion soup**
**1 can sliced mushrooms**
**1 c. rice**
**¼ c. margarine**

Combine all but margarine in baking dish. Dot the top with butter. Bake 1 hr. at 350°. Serves 6

## *RICE CREAM*

*Steve & Corrine Knudsen*

**1 qt. milk**
**¼ c. sugar**
**¼ tsp. salt**
**½ c. rice**
**½ pt. heavy cream**

Scald milk. Add remaining ingredients and stir. Put in double boiler. Cover and cook for 2 hrs. or until milk is absorbed. (Cook uncovered for the last ½ hr.) Put in bowl and chill. Add ½ pt. heavy cream whipped. Serve chilled.

## *SCALLOPED POTATOES*

*Jean Smith*

**4-6 med. potatoes peeled and thinly sliced**
**1 T. flour**
**1 tsp. salt**
**⅛ tsp. pepper**
**¼ c. onion chopped**
**1½ c. milk**
**1 (4-oz.) pkg. cheddar cheese shredded**
**butter or margarine**

Place potatoes in 3 qt. casserole. Sprinkle with flour, salt, and onions. Pour milk over top and dot with butter as directed. Cook in microwave, covered, full power 10 min. Add cheese. Mix well. Cook covered on full power 8-10 min. or until potatoes are tender.

## *SCALLOPED POTATOES*

*Marlene Nellans*

**8-10 baked potatoes**
**1 lb. Velveeta cut up**
**1 c. Hellmann's mayonnaise**
**1 can cream of mushroom soup**
**1 sm. can mushrooms drained**
**1 lg. onion**

Bake potatoes, slice, then place in 9 x 13 inch buttered casserole dish. Mix the remaining ingredients and spread over the potatoes. Bake uncovered at 350° for 40-45 min.

## *SCALLOPED POTATOES*

*Jennie Brockey*

**4 c. slice potatoes**
**¾ c. milk**
**1 sm. onion diced**
**1 can mushroom soup**

Butter casserole. Mix milk, soup, and onion together. First put layer of potatoes then some mixture of soup. Then potatoes etc. Dot with butter. Bake at 375° for 45 min.

## *SIMPLE DRESSING*

*Cindy Spitler*

**1 loaf of bread toasted and cut in 1" cubes**
**½ tsp. sage**
**½ tsp. poultry seasoning**
**3 eggs**
**1 c. celery**
**1 onion**
**1 stick melted butter**
**3 c. chicken broth**
**2 c. cooked chopped chicken**

Beat eggs. Add sage, poultry seasoning and bread crumbs. Set aside. Sauté celery and onion in butter. Remove from heat and add to chicken broth and chicken. Pour this mixture over egg and bread crumb mixture. Work together with your hands and place in a lightly greased or sprayed 9 x 13 baking dish. Cover with foil and bake at 350° for about 1 hr. Foil can be removed near end of baking.

## *SKILLET BEANS*

*Carol Brazo*

**3 slices bacon cut into 1" pieces**
**1 med. onion chopped**
**2 (16-oz.) cans pork & beans**
**¼ c. chili sauce**
**1 tsp. prepared mustard**

Cook and stir bacon and onion in skillet until crisp. Stir in remaining ingredients and simmer until liquid is absorbed about 15-20 min. Serves 4

## *SPINACH FLORENTINE*

*Carol Brazo*

**2 pkgs. frozen chopped spinach, thawed and drained**
**3 eggs, beaten**
**2 c. cream style cottage cheese**
**1½ c. shredded mozzarella cheese**
**½ c. butter melted**
**½ c. flour**
**½ tsp. salt**

Stir together and put in casserole. Bake at 350° for 30 min. Serves 12-15

## *SWEET AND SOUR BAKED BEANS*

*Sharon Kindig*

**1 can lima beans**
**1 can kidney beans**
**1 can pork & beans**
**1 can butter beans**
**½ lb. bacon**
**¾ c. brown sugar**
**⅓ c. vinegar**
**2 tsp. dry mustard**

Fry bacon, crumble. Add brown sugar, vinegar, and mustard to bacon grease. Cook over low heat until thick (20-30 min.). Drain beans. Pour syrup over beans and bacon. Mix. Bake at 350° for 30 min.

## *SWEET POTATO CASSEROLE*

*Jeannette Mollenhour*
*Rosemary Bazini*

**⅓ c. butter**
**3 c. mashed sweet potatoes or 2 (No. 1 cans drained)**
**1 T. vanilla**
**2 eggs beaten**
**1 c. sugar**

Mix and pour into a 9 x 13 pan.

**Topping**

**⅓ c. butter**
**1 c. brown sugar**
**⅓ c. flour**
**1 c. coconut**
**1 c. chopped nuts**

Sprinkle on topping. Bake at 350° for 30 min.

## *VEGETABLE BARS*

*Betty Blackburn*

**1 pkg. crescent rolls**
**1 (8-oz.) cream cheese**
**⅓ c. Miracle Whip**
**½ pkg. Hidden Valley original dressing**
**½ c. onion chopped**
**½ c. broccoli chopped**
**½ c. cauliflower**
**½ c. radish**
**½ c. green pepper**
**½ can grated carrot**

Line bottom of 9 x 13 pan with the dough. Bake 7 min. Cool. Mix cream cheese, Miracle Whip, and Hidden Valley. Spread on cooled crust. Top with all the vegetables and sprinkle with grated cheese.

## *VEGETABLE CASSEROLE*

*Pat Gross*

**2 (16-oz.) pkgs. California blend**
**8 slices American cheese**
**1 stick butter**
**2 (10¾-oz.) cans cream of celery soup**
**bread or cracker crumbs**

Prepare vegetables per package directions until just tender. Drain and mix with soup. Place in 9 x 13 casserole dish. Crumble bread slices or Ritz crackers over cheese. Melt butter and drizzle over all. Bake at 350° for 30 min.

## *VEGETABLE CASSEROLE*

*Buthene Smythe*

**1 (16-oz.) pkg. California Blend vegetables thawed**
**1 can mushrooms stems & pieces**
**1 roll Ritz crackers crushed**
**1 stick margarine melted**
**1 sm. pkg. Velveeta or small Cheez Whiz melted**

Pour thawed vegetables in a 10 x 6 x 2 casserole dish. Sprinkle drained mushroom stems and pieces over the vegetables. Sprinkle crushed cracker crumbs over vegetables and mushrooms. Melt margarine and cheese and mix together and pour over top of crumbs. Bake in 350° oven for 45 min. or until vegetables are tender.

## *VIDALIA ONION CASSEROLE*

*Alice Hardesty*

**4 c. Vidalia onions**
**1 can cream of mushroom soup**
**(4-oz.) sour cream**
**½ c. bread stuffing mix**
**½ c. margarine**
**provolone cheese**

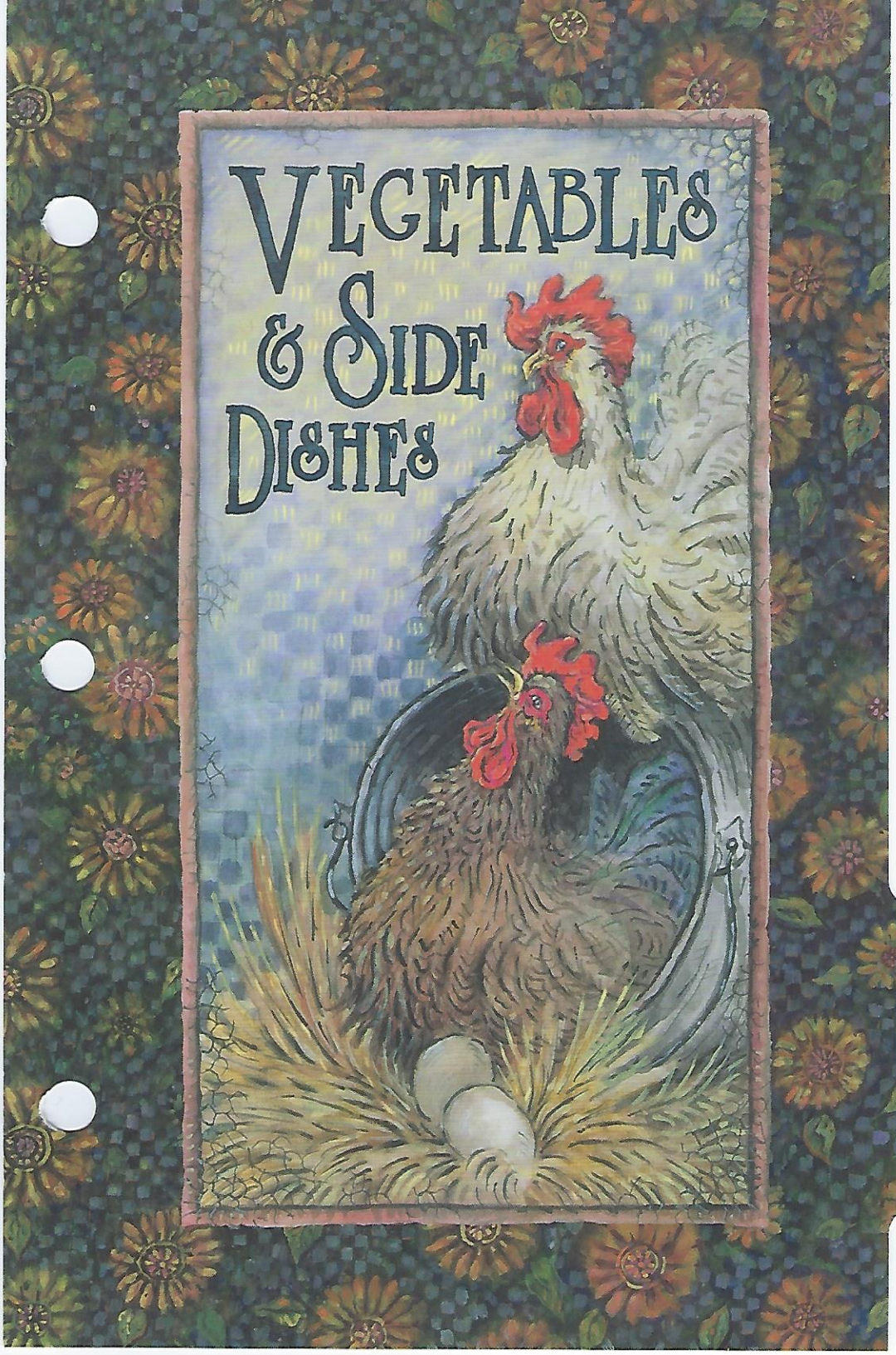
Sauté chopped onions in half of the margarine. Stir in soup and sour cream. Layer in baking dish alternating with cheese, and the last layer is cheese. Mix stuffing mix with rest of margarine and sprinkle over the top. Bake at 350° for 30 min.

## *ZUCCHINI CASSEROLE*

*Pauline Silveus*

**2 T. butter**
**½ c. chopped green pepper**
**¼ c. onion**
**½ c. bread crumbs**
**2 c. zucchini peeled and sliced in ¼ in. slices**
**¼ c. Parmesan cheese**
**1 tsp. salt**
**pepper to taste**
**2 c. tomato wedges**
**½ c. cheddar cheese**

Sauté butter, green pepper, and onion. Mix with bread crumbs and zucchini. Add Parmesan cheese and salt & pepper. Bake uncovered for 30 min. at 375°. Stir in tomato wedges and cheddar cheese. Bake covered 20 min. more.


VEGETABLES
& SIDE
DISHES

# Helpful Hints

- When preparing a casserole, make an additional batch to freeze. It makes a great emergency meal when unexpected guests arrive. Just take the casserole from the freezer and bake it in the oven.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked thawed foods.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when they are frozen, while sage, onion, and salt get milder.
- Don't freeze cooked egg whites; they become tough.
- For an easy no-mess side dish, grill vegetables along with your meat.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Store at 0°. Always use frozen cooked foods within one to two months.
- Store dried pasta, rice (except brown rice), and whole grains in tightly covered containers in a cool, dry place. Always refrigerate brown rice, and refrigerate or freeze grains if they will not be used within five months.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions, or slightly crushed seasoned croutons.
- Soufflé dishes are designed with straight sides to help your soufflé climb to magnificent heights. Ramekins are good for serving individual casseroles.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To quickly bake potatoes, place them in boiling water for 10 to 15 minutes. Pierce their skins with a fork and bake in a preheated oven.
- To avoid toughened beans or corn, add salt midway through cooking.

VegSide

# MAIN DISHES

## *ANNETTE'S ITALIAN BEEF*

*Pastor Doris Smith*

**4 lb. rump roast**
**1 can Franco-American Beef Gravy**
**1 tsp. anise seed**
**1 tsp. fennel**
**1 tsp. oregano**
**1 tsp. Italian seasoning**
**¼ green pepper sliced**

Roast meat at 350° for 3 hours. Cool and refrigerate overnight. Remove fat from broth. Slice very thin. Cook in gravy 2 hours with all spices on high in crockpot. Serve on Italian buns.

## *BAKED BREAKFAST*

*Sandy Moriarty*

**1-lb. bulk breakfast sausage**
**½ lb. grated cheese**
**6 slices bread (crust removed)**
**6 eggs**
**2 c. milk**
**1 tsp. dry mustard**
**1 tsp. salt**

Brown sausage. Remove grease. Beat eggs slightly. Add salt, mustard and milk. Cut or tear slices of bread, minus crust. Mix in cheese, bread, and sausage. Put in greased 9 x 11 casserole dish. Refrigerate at least 6 hrs. Covered. Bake at 350° for 45 min. Serve hot. Serves 15

## *BAKED CHICKEN*

*Buthene Smythe*
*Pat McIntyre*

**4 chicken breasts halved, skinned, boned**
**2 pkgs. dried beef**
**2 cans Campbell's creamy chicken mushroom soup**

On bottom of baking dish, put 2 pkgs. dried beef cut into small pieces. Put chicken breasts on top of beef. Pour over top of chicken 2 cans of Campbell's creamy chicken mushroom soup (undiluted). Bake at 275° for 3 hrs.

## *BAKED OATMEAL*

*Lee Ann Rock*

**½ c. vegetable oil**
**¾ c. sugar**
**2 eggs**
**3 c. oatmeal**
**¾ T. baking powder**
**½ tsp. salt**
**1⅛ c. milk**

Beat oil and sugar. Add eggs to mixture. Add remaining ingredients. Pour into 9 x 9 greased pan. Bake at 350°until firm and golden brown. May be topped with raisins and brown sugar.

## *BAKED ZITI*

*Jack Fisher*

**1 lb. lean ground beef**
**1 c. onions chopped**
**2 cloves garlic minced**
**3½ c. meatless spaghetti sauce**
**1 c. chicken broth**
**1 tsp. dried oregano**
**1 (16-oz.) pkg. ziti, cooked 6 min., drained**
**2 c. shredded mozzarella cheese, divided**
**1 c. grated Parmesan cheese, divided**

In large skillet over med. heat brown beef, onions, and garlic 6-8 min. Stir in spaghetti sauce, chicken broth, and oregano. Reduce heat; simmer 10 min. Stir 1 c. of sauce into ziti. Spoon half the ziti mixture into a 9 x 13 pan. Sprinkle with 1½ c. mozzarella and ½ c. Parmesan cheese. Top with 2 c. sauce, then remaining ziti mixture and sauce. Cover and bake at 350° for 20 min. Sprinkle with remaining mozzarella and Parmesan cheeses. Bake uncovered 10 min. longer. Makes 8-10 servings.

## *BAR-BA-CUE*

*Esther Romine*

**Meat**

**2½ lbs. lean beef**
**1 lb. pork loin**

Cook meat until tender. Cut and shred into small pieces. Drain and keep some of the broth to put in the sauce if needed.

**Sauce**

**2 sm. onions ground or diced**
**1 green pepper ground or diced**
**1 pt. catsup**
**2 T. prepared mustard**
**1 T. sugar**
**2 T. vinegar**
**½ tsp. ground cloves**
**½ tsp. cinnamon**

Mix all ingredients and pour over meat and simmer until well blended. (½ red pepper may be substituted for the green pepper if desired.)

## *BARB HOLLOWAY'S BAKED CHICKEN*

*Cindy Spitler*

**8 (10-oz.) chicken breasts**
**2 c. sour cream**
**¼ c. lemon juice**
**4 tsp. Worcestershire sauce**
**1¾ pkg. fine dry bread crumbs**
**3 tsp. celery salt**
**2 tsp. salt**
**2 tsp. paprika**
**½ tsp. pepper**
**4 cloves garlic finely chopped**
**½ c. butter or margarine**
**½ c. shortening**

Wipe chicken with paper towel. Combine in large bowl sour cream, lemon juice, Worcestershire sauce, garlic, and spices. Mix well. Place chicken breasts in mixture coating each piece well. Next place entire bowl with chicken and mixture in refrigerator overnight. Remove chicken form mixture and roll in bread crumbs to coat. Put a single layer in a large shallow baking pan. Next melt butter and shortening and spoon half of this mixture over chicken and bake uncovered for 45 min. at 350°. After 45 min. of baking, spoon rest of butter and shortening mixture over chicken and bake 10-15 min. longer until brown.



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## *BEEF 'N CHEESE FOLDOVER*

*Cindy Spitler*

**1-lb. ground beef**
**¼ c. chopped onion**
**¾ c. spaghetti sauce**
**6 slices cheese**
**2 (8-oz.) cans crescent dinner rolls**

Brown meat and onion, drain. Stir in spaghetti sauce; set aside. Unroll 1 tube of crescent dough onto an ungreased cookie sheet. Place on cookie sheet making a long rectangle, pressing at perforations to seal. Next spread meat mixture down center of dough to within 1 in. of sides and ends. Top meat with cheese slices. Place 2nd tube of crescent dinner rolls on top in same fashion as bottom layer, and press to seal sides and ends. Sprinkle with sesame seeds. Bake at 375° for 20 to 25 min. or until golden brown. Let stand 5 min. before serving. Serves 6

## *BEEF AND BEAN MACARONI*

*Christine Fisher*

**1 lb. lean ground beef**
**1 (7-oz.) pkg. elbow macaroni, cooked and drained**
**2 c. reduced-fat shredded cheddar cheese**
**1 (16-oz.) can kidney beans rinsed**
**1 (14-oz.) can stewed tomatoes**
**1 med. green pepper diced**
**1 med. onion finely chopped**
**¼ tsp. garlic powder**
**crushed red pepper flakes to taste**
**2 T. Parmesan cheese grated**

In skillet over med. heat cook beef until no longer pink. Drain. In bowl combine macaroni, 1½ c. cheddar cheese, beans, tomatoes, green pepper, and onion. Stir in beef, garlic powder and pepper flakes. Spoon into 9 x 13 pan coated with cooking spray. Sprinkle with remaining ½ c. cheddar cheese. Cover and bake at 375° for 30 min. Makes 10 - 1 cup servings.

## *BEEF AND NOODLE CASSEROLE*

*Debi McFadden*

**½-1 lb. ground beef**
**1 lb. wide noodles cooked/drained**
**1 (10¾-oz.) can mushroom soup**
**1½ c. tomato juice (more or less)**
**½ lb. grated cheese (save some for top)**
**½ tsp. salt**
**⅛ tsp. pepper**
**seasoning salt**

Sprinkle ground beef well with seasoning salt. Brown and drain. Combine ingredients and bake (covered) about 40 min. in a 350° oven.

## *BEEF STROGANOFF*

*Megihann Kinney*

**1½ lbs. round steak, cut in 1½" strips**
**3 T. butter**
**1 med. onion**
**4 T. flour**
**1 can beef broth**
**1 can tomato soup**
**1 can mushrooms**
**1 T. Worcestershire Sauce**
**1 (8-oz.) ctn. sour cream**

Brown meat in butter, add remaining ingredients. Add salt and pepper to taste. Cook 1½ - 2 hours on low heat Add sour cream 5 minutes before serving. Serve over wide egg noodles.

## *BEEF STROGANOFF*

*Arleda Wilson*

**1½ lbs. sliced round steak**
**dash pepper**
**1 (4-oz.) can sliced mushrooms drained**
**1 can Campbell's beef broth**
**3 c. cooked noodles**
**¼ c. flour**
**¼ c. butter or margarine**
**½ c. chopped onions**
**1 sm. minced garlic clove**
**1 c. sour cream**

Cut round steak into thin strips; dust with flour and dash of pepper. In large skillet, brown meat in butter or margarine. Add sliced mushrooms, onion, and minced garlic. Brown lightly. Stir in beef broth. Cook covered about 1 hr. or until meat is tender. Stir now and then. Gradually stir in sour cream. Cook over low heat 5 min. Serve on 3 c. cooked noodles. Serves 4

## *BEST BREAKFAST CASSEROLE*

*Agnes Tibbets*

**16 slices sandwich bread cut off crust**
**¾ lb. ham slivered**
**2 c. cheddar cheese shredded**
**7 eggs beaten**
**3 c. milk**
**½ tsp. dry mustard**
**1 stick oleo**
**crushed cornflakes, optional**

Place 8 slices of bread in 9 x 12 buttered pan. Cover evenly with ham and cheese. Layer 8 more slices of bread. Beat eggs, milk and mustard and pour over bread. Cover and refrigerate overnight. Before baking remove cover, top with cornflakes and drizzle melted oleo over all. Bake 1-1½ hours at 300°. (Will hold for 1 hour at 200°) Serves 10. Sausage may be substituted for ham. Also may add mushrooms, peppers, onions.

## *BLINTZ PANCAKES*

*Jane Kantner*

**1 c. flour**
**1 T. sugar**
**½ tsp. salt**
**1 (8-oz.) box sour cream**
**1 (8-oz.) box small curd cottage cheese**
**4 eggs lightly beaten**
**strawberry or blueberry syrup**

In a bowl combine flour, sugar, and salt. Mix well. Add the sour cream, cottage cheese, and eggs. Mix until just combined. Spoon ¼ c. of batter onto a greased hot griddle. Turn when edges are set. Cook until the second side is golden brown. Serve with syrup and strawberries if desired.

## *BREAKFAST CASSEROLE*

*Megihann Kinney*

**1 lb. mild sausage**
**6 eggs beaten**
**2 c. milk**
**6 slices bread (broken into pieces)**
**1½ c. Velveeta Cheese cubed**
**1 tsp. mustard**
**1 tsp. salt**

Brown sausage, drain. Add eggs, milk, bread, cheese, mustard, and salt. Leave in refrigerator overnight. Bake in 9 x 13 pan for 45 minutes.



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## *BREAKFAST HASH*

*Lee Ann Rock*

**2 c. hash browns frozen**
**2 T. margarine**
**salt and pepper**
**8 Smokie Links sliced**
**2 T. green peppers chopped**
**2 T. onions chopped**
**6 eggs**

In a large skillet brown potatoes in melted butter. Season with salt and pepper. Stir in sausage, green pepper and onion. Beat eggs until light. Pour over mixture and cook stirring frequently until eggs are thickened. Makes 4 servings.

## *BREAKFAST PIZZA*

*Barbara Ross*

**1 lb. bulk pork sausage**
**1¼ c. frozen shredded hash browns, thawed**
**1 c. shredded cheddar cheese**
**5 eggs**
**½ c. milk**
**¼ tsp. salt**
**⅛ tsp. pepper**
**Parmesan cheese grated**

In a skillet, brown sausage, drain. Spoon into an ungreased 10 - in. pie pan. Top with potatoes and cheddar cheese. In a bowl, beat eggs, milk, salt and pepper; pour over cheese. Sprinkle with Parmesan cheese. Bake uncovered at 375° for 30-35 minutes or until golden brown. Makes about 6 servings.

## *BREAKFAST PIZZA*

*Cindy Law*

**1 lb. sausage**
**1 (8-oz.) pkg. refrigerated Crescent Rolls**
**1½ c. frozen hash browns, thawed**
**1 c. cheddar cheese shredded**
**1 c. Swiss cheese shredded**
**5 eggs**
**¼ c. milk**
**½ tsp. salt**
**¼ tsp. pepper**
**2 T. Parmesan cheese**

Brown sausage and drain. Separate crescent rolls into 8 triangles. Place on an ungreased 12" pizza pan with points toward center. Press over bottom and up sides to form a crust. Seal perforations. Spoon sausage over crust. Sprinkle with potatoes. Top with cheddar and Swiss cheese. In a bowl, beat eggs with milk, salt and pepper. Pour over crust. Sprinkle with Parmesan cheese. Bake at 375° for 20-30 mins. (Add chopped onions and green peppers before baking if desired.)

## *BURGER CUPS*

*Megihann Kinney*

**2-lb. ground chuck**
**1 lg. onion chopped**
**1 can sliced mushrooms**
**2 eggs**
**2 c. cracker crumbs**
**1 can cream of celery soup**
**1 can cream of mushroom soup**
**2 T. Worcestershire Sauce**
**3 c. cheddar cheese**
**6 lg. potatoes**
**1 T. butter**
**1 can cream of mushroom soup**

In a large bowl, combine ground chuck, onion, mushrooms, eggs, cracker crumbs, celery soup, 1 can mushroom soup, and Worcestershire Sauce; mix well. Place mixture in a 9 x 13 greased pan or place ¼ c. mixture in a greased muffin tin. Bake at 350° for 45-60 minutes. Meanwhile, peel, chop, and cook potatoes. Mash potatoes with butter and 1 can cream of mushroom soup. When meat mixture has finished baking, top with mashed potatoes, then cheese. Bake at 350° until cheese melts.

## *CABBAGE IN SKILLET*

*Betty Fawley*

**1 T. margarine**
**½ med. head cabbage shredded**
**1 sm. chopped onion**
**1 (15-oz.) can tomato sauce mixed with 1 c. water**
**1-lb. hamburger**
**½ c. uncooked rice**
**salt & pepper to taste**

Spread cabbage over margarine in skillet with tight lid. Top with chopped onion, then layer of rice and layer of uncooked hamburger. Salt and pepper. Pour tomato sauce and water over this. Cover and cook on low heat, 35-40 min. without lifting lid. Serves 6

## *CAVATINI*

*Eileen Bowser*
*Lee Ann Rock*

**1 c. each of elbow macaroni, rigatoni, small shells, rotini**
**1 egg beaten**
**1-lb. ground beef or sausage**
**1 (16-oz.) can spaghetti sauce**
**1 (8-oz.) can tomato sauce**
**½ c. chopped green pepper**
**½ c. chopped onion**
**1 can mushrooms drained**
**1 (12-oz.) pkg. mozzarella cheese shredded**
**1 pkg. sliced pepperoni**

Cook pasta in boiling water until tender. Drain and return to cooking pot. Quickly stir in beaten egg. Brown beef, pepperoni, onion and green pepper in large skillet. Drain. Season with desired seasonings and add spaghetti sauce and mushrooms. Stir pasta into meat mixture and pour into oiled 9 x 13 baking pan. Top with tomato sauce and then the cheese. Sprinkle with grated Parmesan cheese. Bake at 350° for 25 min. until cheese is melted and mixture is bubbly.

## *CHICKEN CARUSO AND RICE*

*Gloria J. Miller*

**2 whole chicken breasts cut in strips**
**garlic salt**
**pepper**
**3 T. butter or margarine**
**1 (15-oz.) jar spaghetti sauce**
**1 tsp. Italian seasoning**
**2 c. sliced celery**
**3 c. hot cooked rice**

Sauté garlic salt and pepper with chicken strips in butter. Stir in spaghetti sauce and Italian seasoning. Cover and simmer 10 min. Add 2 c. sliced celery. Cook until tender and serve over a bed of 3 c. hot cooked rice.

## *CHICKEN CASSEROLE*

*Jacque Bradley*
*Mary Utter*

**1¾ c. uncooked macaroni**
**2 cans mushroom soup**
**4 hard-boiled eggs**
**1 sm. onion**
**2 c. milk**
**2 c. diced cooked chicken**
**½ lb. Velveeta cut up fine**

Mix all together and pour in shallow buttered dish. Refrigerate overnight. Cook uncovered for 1½ hrs. at 350°.

## *CHICKEN CASSEROLE*

*Pam Smith*

**3-lb. chicken cooked and boned**
**½ c. chopped celery**
**¼ c. chopped onion**
**¼ c. chopped green pepper**
**½ c. mayonnaise**
**6 slices bread**
**1½ c. milk**
**2 beaten eggs**
**1 can mushroom soup**
**grated cheddar cheese**

Mix together chicken, celery, onion, green pepper, and mayonnaise. Grease an 8 x 11 pan. Crumble 3 slices of bread on bottom of pan. Put chicken mixture on top. Crumble 3 slices of bread over this. Next, mix milk and beaten eggs and pour over all. Cover with foil and refrigerate overnight. Next day, pour 1 can mushroom soup over mixture and sprinkle with cheese. Bake at 325° for 1 hr. 15 min. Let stand 10 min. before serving.

## *CHICKEN ENCHILADAS*

*Pam Smith*

**4 chicken breasts cooked and chopped**
**(8-oz.) sour cream**
**1 (10¾-oz.) can cream of chicken soup**
**1 T. chopped onion**
**2 c. cheddar or Monterey Jack cheese grated**
**½-1 tsp. chili powder**
**salt and pepper to taste**
**10 med. flour tortillas**

Mix all ingredients in bowl except tortillas. Spoon chicken mixture into tortillas and roll up. Place in 9 x 13" glass baking dish that has been sprayed with cooking spray. Sprinkle with more grated cheese. Cover with foil and bake at 350° for 30 min. Serve with salsa or green chilies

## *CHICKEN WORKOUT SUPPER*

*Betty Blackburn*

**1⅓ lbs. (4) potatoes, cut into ¾" cubes**
**1 lb. chicken breasts, boneless/ skinless, cut into ¾" cubes**
**2 T. olive oil**
**1-1½ c. tomato salsa, medium**
**1 c. corn kernels, fresh or frozen**

Place potatoes in shallow 1½ to 2 qt. microwave-safe dish. Cover with plastic wrap, venting one corner. Microwave on high 8-10 min. until just tender. While potatoes cook, in large nonstick skillet over high heat toss and brown chicken in oil 5 min. Add potatoes; toss until potatoes are lightly browned. Add salsa and corn; toss until heated through. Makes 4 servings

## *CHICKEN-N-CHIPS*

*Jill Gross*

**1 (10¾-oz.) can cream of chicken soup**
**1 c. sour cream**
**2 T. taco sauce**
**¼ c. green chilies (optional)**
**3 c. chicken cooked and cubed**
**12 slices American cheese**
**4 c. tortilla chips broken**

In a bowl combine soup, sour cream, taco sauce and chilies. In ungreased shallow 2 qt. baking dish layer ½ of the chicken, soup mixture, cheese and chips. Repeat layers. Bake uncovered at 350° for 25-30 min. or until bubbly.

## *CHINESE CASSEROLE*

*Annabel Mentzer*

**3 chicken breasts**
**1 c. celery diced**
**2 cans mushroom soup**
**1 can Chinese vegetables**
**1 can Chinese noodles**
**1 T. lemon juice**
**½ c. mayonnaise**
**½ c. cashews**

Cook chicken breasts and slice. Mix celery, soup, vegetables, lemon juice, and mayonnaise. Hold chicken and noodles. Mix at time of baking. Top with cashews. Bake at 350° for 40-45 min.

## *CHINESE HAMBURGER CASSEROLE*

*Cindy Spitler*
*Thelma Eaton*

**1-lb. browned hamburger**
**1 c. onion**
**1 c. chopped celery**
**1 can chop suey vegetables drained**
**1 can mushroom soup**
**1 sm. can chop suey noodles**
**grated cheese**

Mix all together and bake for 1 hr. at 350°. During last 15 min. of baking, add chop suey noodles and sprinkle with grated cheese.

## *CRACKER BARREL CHICKEN CASSEROLE*

*Kathi Tridle Kinney*

**Cornbread**

**1 c. yellow corn meal**
**⅓ c. flour**
**1½ tsp. baking powder**
**1 T. sugar**
**½ tsp. salt**
**½ tsp. baking soda**
**2 T. vegetable oil**
**¾ c. buttermilk**
**1 egg**

Mix all together in mixing bowl until smooth. Pour into greased 8 x 8 baking pan and bake at 375° for 20-25 minutes until done. Remove from oven and let cool completely. When cool crumble corn bread and place 3 cups of corn bread crumbs in mixing bowl. Add ½ cup melted butter to crumbs and mix well, set aside.

**Chicken Filling**

**2½ c. chicken breast cooked and cut into bite size pieces**
**¼ c. yellow onion chopped**
**½ c. celery sliced thin**
**1 tsp. salt**
**¼ tsp. fresh ground pepper**
**1 (10¾-oz.) can cream of chicken soup**
**1¾ c. chicken broth**
**2 T. butter**

In sauce pan on medium low heat place butter and sauté onions, and celery until transparent, stirring occasionally. Add chicken broth, cream of chicken soup, salt, and pepper. Stir until well blended and soup is dissolved completely. Add chicken, stir and blend until mixture reaches a low simmer. Cook for 5 minutes, remove from heat. Place chicken mixture in buttered casserole dish (2½ quart), or individual casserole dishes (about four). Spoon cornbread crumb topping on top of chicken mixture, do not stir in chicken filling. Place baking dish in preheated oven at 350° for 35-40 minutes. The crumbs will turn a golden yellow.

## *DAD'S HAM AND POTATOES*

*Jill Gross*

**4-5 baking potatoes**
**¼ c. butter**
**¼ c. flour**
**½ tsp. salt**
**2 c. milk**
**½ tsp. Worcestershire Sauce**
**2 c. ham cooked and chunked**
**½ c. cheddar cheese grated**

Bake potatoes and let cool. When cool peel and slice. In saucepan melt butter, add flour and salt. Stir until blended. Slowly add milk stirring constantly until thick and smooth. Stir in Worcestershire sauce, then potatoes and ham. Spoon into 1½ qt. casserole dish. Sprinkle with cheese. Bake 40-50 min. at 350°.

## *DRIED BEEF CASSEROLE*

*Iris Anderson*

**2 c. uncooked macaroni**
**2 cans mushroom soup**
**2 c. Velveeta cheese**
**2 pkgs. dried beef**
**1 c. milk**

Let set 3-4 hrs. or overnight in refrigerator. Bake at 350° for 1 hr.

## *EASY LASAGNA*

*Elaine Fugate*

**1½ lbs. ground beef**
**2 cloves garlic minced**
**1 (6-oz.) can tomato paste**
**1 (32-oz.) can canned whole tomatoes**
**1 tsp. salt**
**¾ tsp. pepper**
**½ tsp. oregano**
**12 lasagna noodles**
**(12-oz.) Swiss cheese cut up**
**(8-oz.) cottage cheese**

Brown ground beef and garlic in large skillet. Add tomato paste, tomatoes, salt, pepper, and oregano. Cover and simmer 20 min. Cook noodles as directed on package. Alternate layers of meat sauce, noodles, and cheeses in large baking dish, beginning and ending with meat sauce. Bake 20-30 min. at 350°. Sprinkle with grated Parmesan cheese. Serves 6-8

## *ELEGANT CHICKEN*

*Jo Gamble*

**Chicken**

**4 whole chicken breast split**
**8 slices bacon**
**4 oz. dried beef**
**1 (10¾-oz.) can cream of mushroom soup**
**1 c. sour cream**
**paprika**

Wrap each chicken piece with bacon. Cover bottom of greased 9 x 12 pan with dried beef. Top with wrapped chicken. Blend sour cream and soup. Spread over chicken. Sprinkle with paprika. (Can refrigerate now) Bake uncovered 275° for 3 hours. Serve with Rice Supreme.

**Rice Supreme**

**1 c. rice (heaping)**
**¼ lb. butter**
**2 cans mushrooms**
**2 cans beef bouillon soup**
**2 tsp. oregano**
**½ tsp. salt**

Combine all, cover and bake at 275° for 3 hours.

## *ENCHILADAS*

*Janet Marner*

**1½ lbs. ground beef**
**2 (15-oz.) cans tomato sauce**
**1 (10-oz.) can enchilada sauce**
**10 flour tortillas (fajita size)**
**1 lb. shredded cheese**

Brown ground beef and drain. Mix tomato and enchilada sauce in a 9 x 13 pan. Dip shell in sauce, add beef (¼-⅓ cup per shell) and cheese (about ¼ cup), roll up shell. Line shells up in pan as they are prepared. Two enchiladas will need to be put along the side to get ten to fit in one pan. Bake at 350° for 30 mins. Extra cheese can be added on top before or after baking.

## *GOOEY BUNS*

*Jackie Cumberland*

**½ lb. processed cheese slices, chopped**
**½ lb. sliced bologna chopped**
**4 T. sweet pickle relish**
**2 T. ketchup**
**1 T. mayonnaise**
**1 sm. onion chopped**
**6 hot dog buns buttered**

Mix cheese, bologna, pickle relish, ketchup, mayonnaise and onion in mixing bowl. Divide mixture evenly between the 6 hot dog buns. Wrap filled buns in foil. Place in a 375° oven and cook for 10 minutes. May also be cooked over hot coals or on a gas grill for 15-20 minutes.

## *HAM LOAF*

*Cathy Whetstone*

**1-lb. ground ham**
**½ lb. ground beef or pork**
**2 eggs**
**¾ c. bread crumbs**
**¾ c. milk**

**Topping**

**2 tsp. mustard**
**¼ c. brown sugar**
**¼-⅓ c. pineapple juice**

Bake 1½ hr. at 350° in a 9 x 5 x 3 pan.

## *HAMBURGER AND CHEESE CASSEROLE*

*Megihann Kinney*

**1-lb. ground chuck**
**1 med. onion diced**
**(6-oz.) uncooked egg noodles**
**1 can cream of chicken soup**
**1½ cans hot water**
**(8-oz.) Velveeta Cheese chopped**
**1 tsp. salt**
**¼ tsp. pepper**

Brown meat and onion, then drain. Combine with all other ingredients. Pour in greased 9 x 13 casserole pan. Bake at 350° for 1 hour. Stir after first 20 minutes.

## *HAMBURGER AND NOODLES*

*Lucile Surface*

**4 c. water**
**½ lb. ground beef**
**2 c. dry noodles**
**1 can Campbell's mushroom soup**
**1 tsp. salt**
**salt & pepper**

In a large pan put water, salt and ground beef. Place on stove until it boils. Then add to it 2 c. dry noodles and continue cooking until the noodles are tender. Just before serving stir in mushroom soup.

## *HAMBURGER CASSEROLE*

*Iris Davis*

**1½-2 lbs. hamburger**
**1 onion chopped**
**cheese grated**
**1 lb. cottage cheese**
**1 can mushroom soup**
**1 can water**
**½ lb. noodles**

Brown hamburger and add onion. Cook noodles and drain. Add to meat and stir in cottage cheese, soup, and water. Cover with cheese. Bake 1 hour at 350°.

## *HOT TURKEY SALAD*

*Chris Jones*

**1 can cream of chicken soup**
**1 c. mayonnaise**
**3 c. turkey chopped**
**1 c. celery chopped**
**1 c. mushrooms drained**
**1 c. cheddar cheese grated**
**1 c. slivered almonds**
**toasted buns**

Mix chicken soup with mayonnaise. Add turkey, celery, mushrooms, cheese and almonds. Put in greased 2 qt. casserole. Bake 35-40 minutes at 350°. Serve on toasted buns.

## *HUNTER'S STEW*

*Jerry Smith*

**2-lb. stew meat**
**1 (2½) can tomatoes**
**1 c. frozen peas**
**5 med. potatoes sliced**
**3 med. onions sliced**
**3 carrots diced**
**4 stalks celery cut**
**⅓ c. Minute Tapioca**

Do not brown meat. Put all ingredients in large roaster pan and bake at 250° for 4-5 hrs. Season to taste.

## *IMPOSSIBLY EASY CHEESEBURGER PIE*

*Marlene Nellans*

**1 lb. extra-lean ground beef**
**1 c. onion chopped**
**½ tsp. salt**
**1 c. fat-free cheddar cheese shredded**
**½ c. Reduced Fat Bisquick**
**1 c. skim milk**
**2 eggs**

Heat oven to 400°. Grease 9" pie plate. Cook ground beef and onion until beef is brown; drain. Stir in salt. Spread in pie plate; sprinkle with cheese. Stir remaining ingredients until blended. Pour into pie plate. Bake 25 minutes or until knife inserted in center comes out clean. Makes 6 servings.

## *ITALIAN STUFFED SHELLS*

*Pam Smith*

**1 lb. ground beef**
**1 lb. Italian sausage**
**1 lg. onion chopped**
**½ tsp. garlic minced**
**3 c. shredded mozzarella cheese**
**½ c. Italian dry bread crumbs**
**¼ c. parsley**
**½ c. water**
**½ c. grated Parmesan cheese**
**1 egg, slightly beaten**
**salt and pepper to taste**
**24 pasta shells, jumbo**
**30 oz. spaghetti sauce**

Remove sausage from casing and brown with ground beef. Drain. Add onion and garlic. Stir the following into meat: mozzarella cheese, crumbs, egg, salt and pepper. Cook shells until barely done and fill with meat mixture. Pour ½ of spaghetti sauce into bottom of 9 x 13 pan. Place shells in pan. Combine water with the rest of the sauce and pour over shells. Sprinkle with Parmesan cheese. Bake at 400° for 20-25 min.

## *KRISPY CHICKEN*

*Cindy Spitler*

**1 2½ to 3 lb. frying chicken cut up**
**3-4 c. Rice Krispies**
**½ to ⅔ c. melted butter or margarine**
**1 tsp. salt**
**¼ tsp. pepper**
**dash dried parsley**
**dash paprika**

Line a 15 x 10 shallow baking pan with aluminum foil. Wash chicken pieces and dry thoroughly. Crush Rice Krispies into medium fine crumbs. Melt butter and mix with salt, pepper, parsley, and paprika. Dip chicken pieces in the seasoned butter and then roll in the Rice Krispies crumbs until well coated. Place skin side up in baking pan. Do not crowd pieces. Bake 1 hr. at 350° until tender. Do not cover or turn chicken while cooking.

## *LASAGNA*

*Joy Engle*

**1-lb. ground beef**
**2 T. chopped onion**
**1 qt. Ragu sauce with mushrooms**
**1 (8-oz.) pkg. grated mozzarella cheese**
**1 pkg. lasagna noodles cooked**
**1 lb. cottage cheese**
**2 eggs beaten**
**½ c. Parmesan cheese**

Brown ground beef and onion in a skillet stirring until crumbly. Pour off drippings. Add Ragu sauce, mixing well and simmering. Combine cottage cheese, eggs, and mozzarella cheese in a bowl. Mix until smooth. Layer noodles, sauce, and cheese mixture alternately in a 9 x 13 baking dish until all ingredients are used. Top with Parmesan cheese. Bake covered at 325° for 50 min. Uncover and bake for 10 min. longer.

## *LI'L CHEDDAR MEAT LOAVES*

*Jane Kantner*

**1 egg**
**¾ c. milk**
**1 c. cheddar cheese shredded**
**½ c. quick cooking oats**
**½ c. onion chopped**
**1 tsp. salt**
**1 lb. ground beef lean**
**⅔ c. ketchup**
**½ c. brown sugar packed**
**1½ tsp. prepared mustard**

In a bowl, beat the egg and milk. Stir in cheese, oats, onion and salt. Add beef and mix well. Shape into eight loaves; place in a greased 13 x 9 x 2 baking dish. Combine ketchup, brown sugar and mustard; spoon over loaves. Bake uncovered at 350° for 45 min.

## *LIMA STEW WITH MEAT BALLS*

*Carol Brazo*

**1 c. large dry lima beans**
**4½ c. water**
**¼ c. flour**
**½ c. cold water**
**1 (8-oz.) can tomatoes cut up**
**1 c. chopped celery**
**1-lb. ground beef**
**1 c. sliced carrots**
**½ c. chopped onions**
**1 bay leaf**
**2 tsp. salt**
**¼ c. dry bread crumbs**
**½ tsp. salt**
**¼ c. milk**
**¼ tsp. Worcestershire sauce**

Rinse beans. Place in Dutch oven. Add 4½ c. water and boil 2 min. Cover. Let stand 1 hr. Do not drain. Combine flour and cold water. Stir into beans and cook until thickened and bubbly. Add vegetables, bay leaf, and salt. Bring to boiling. Cover and bake in 375° oven for 1½ hrs. stirring occasionally. Combine bread crumbs, salt, milk, Worcestershire sauce and ground beef. Shape into small meatballs. Add to stew. Cover and continue baking for 45 min. Remove bay leaf before serving.

## *MAGGIE'S ACAPULCO CHICKEN*

*Maggie Rock*

**4 chicken breasts**
**1 green pepper sliced**
**1 yellow pepper sliced**
**1 red pepper sliced**
**1 jalapeño pepper sliced**
**1 tomato quartered**
**chili powder**
**hot sauce**

Grill or pan fry chicken breasts and sauté vegetables with chicken. When the chicken is almost done add a few drops of hot sauce and sprinkle with chili powder.

## *MAKLOUBEH (ARABIC DISH)*

*Dixie Secrist*

**1 lg. head cauliflower**
**2-lb. arm roast**
**1 lg. onion chopped**
**2 c. Uncle Ben's long grain rice**
**oil for frying**
**4 tsp. salt**
**3½ c. meat broth or water**
**dash garlic powder**
**½ tsp. pepper**
**2 T. butter**

Boil meat in water, skimming off the froth as it appears on the surface. Add salt and spices. Cover and let meat simmer over moderate heat until tender. Strain broth into a bowl reserving meat for later use. Break cauliflower into medium size flowerets. Sprinkle with salt. Fry in deep hot oil until golden brown. Drain on absorbent paper.

(continued)

Tear meat into small bite size pieces. In 5 qt. pan sauté onion, meat, and butter. Cover the meat and onions with cauliflower, then top the cauliflower with rice. Add broth or water to cover the rice. Let it all come to a fast boil, reduce heat and cook covered for 40 min. or until rice is tender and the water is absorbed. Remove from heat, let cool ½ hr. Then turn pot upside down on a large platter and serve.

## *MEAT BALLS*

*Jacqueline Gibble*

**2-lb. ground beef**
**½ c. uncooked rice**
**⅔ c. milk**
**½ tsp. poultry seasoning**
**½ c. onions**
**½ c. cracker crumbs**
**¼ tsp. pepper**
**1 tsp. nutmeg**
**salt & pepper to taste**
**1 can golden mushroom soup**
**1 can mushroom soup**

Mix together and form balls. Brown in oil. Pour off excess fat. Add 2 cans soup and 4 cans water. Simmer for 1½ hrs. or bake at 250° for 1½ hrs. Add cornstarch thickening if gravy is too thin.

## *MEAT LOAF*

*Pastor Doris Smith*

**3 lbs. ground round**
**2 T. chili powder**
**3 eggs**
**2 T. Worcestershire Sauce**
**½ c. onions chopped**
**½ c. green pepper diced**
**1 T. garlic salt**
**1½ (6-oz.) c. cheddar cheese shredded**

Preheat oven to 375°. Mix all ingredients. Place meat in loaf pan sprayed with Pam. Press down firmly. Bake 1 hour. Makes 12 servings.

## *MEAT LOAF*

*Jean Smith*

**1½ lbs. ground beef**
**½ c. old fashioned oats**
**⅓ c. catsup**
**1 med. onion, quartered**
**1 egg**
**½ c. milk**
**2 tsp. salt**
**1 tsp. Worcestershire sauce**
**⅛ tsp. pepper**
**2 tsp. horseradish**

**Topping**

**¼ c. catsup**
**2 tsp. brown sugar**
**½ tsp. Worcestershire sauce**

In a large bowl, place ground beef and oats and set aside. In blender place remaining meat loaf ingredients. Cover and blend until smooth. Add to meat and stir until well mixed. Place in glass 8½ x 4½ loaf pan. Cover with waxed paper. Microwave for 5 min. Rotate dish half a turn and microwave 10 min. Remove dish from oven and pour off drippings. Combine topping ingredients and pour evenly over meat loaf. Return to oven. Cover and microwave 5 more min. Let stand 10 min. before serving.

## *MEAT LOAF IN THE ROUND*

*Judy McFadden*

**2-lb. ground beef**
**1½ c. shredded cheddar cheese**
**2 c. soft bread crumbs**
**1 egg**
**½ c. chopped celery**
**½ c. chopped onion**
**1 T. Worcestershire sauce**
**1 tsp. salt**
**¼ tsp. pepper**
**1 c. tomato sauce**

Combine meat, 1 c. cheese, bread crumbs, egg, celery, onion and seasonings. Mix lightly. Shape into round loaf in baking dish. Bake at 350° for 1 hr. Pour off drippings. Pour tomato sauce over meat. Sprinkle with remaining cheese. Continue baking for 15 min. Garnish with small carrots.

## *NO PEEK CHICKEN*

*Jacqueline Gibble*

**2 c. Minute Rice**
**1 can celery soup**
**1 can mushroom soup**
**1 pkg. dry onion soup mix**
**1 cut-up chicken**

Place dry rice in bottom of greased 9 x 13 pan. Heat soups mixed with 1 can water and pour over dry rice. Arrange chicken on top. Sprinkle with dry onion soup. Seal with foil. Bake at 325° for 2 hrs. 15 min.

## *NORTH DAKOTA STEW (MICROWAVE)*

*Kate Whetstone*

**1 lb. ground beef raw**
**1 sm. onion diced**
**2 (15-oz.) cans creamed corn**
**4 med. potatoes peeled and cut in 1" cubes**

Place ground beef in chunks on bottom of 2 qt. microwave dish. Season with salt and pepper. Add onion. Layer potatoes on meat. Season. Pour corn over potatoes. Dot with butter or oleo. Microwave about 25 minutes on FULL POWER, stirring gently once or twice.

## *ONE DISH CHICKEN & RICE BAKE*

*Paul Haist*

**1 (10¾-oz.) can fat free mushroom soup**
**1 c. water**
**¾ c. uncooked white rice**
**¼ tsp. paprika**
**¼ tsp. pepper**
**4 skinless, boneless chicken breast halves**

In 2 qt. shallow baking dish mix soup, water, paprika, and pepper. Place chicken on rice mixture. Sprinkle with additional paprika and pepper. Bake at 375° for 45 min. or until chicken is done. Serves 4

## *ONE-DISH CHICKEN AND RICE*

*Lee Ann Rock*

**1 (10-oz.) can cream of chicken soup**
**½ c. milk**
**½ tsp. salt**
**¼ tsp. pepper**
**⅓ c. mayonnaise**
**2 c. chopped cooked chicken**
**½ c. onion**
**1 c. frozen peas**
**¼ c. chopped green pepper**
**2 c. cooked white rice**
**1 c. shredded cheddar cheese**

Blend soup, milk, salt, pepper and mayonnaise in a medium bowl. Combine in chicken, onion, peas, bell pepper, and rice in a large bowl; mix gently. Fold soup mixture into chicken mixture to combine. Fold in half the cheddar cheese. Spray a medium casserole dish with cooking spray. Spoon in chicken mixture. Sprinkle top of casserole with remaining cheddar cheese. Bake at 350° until top is golden brown, about 25 min. Microwave: Proceed as above, but do not add the final cheddar cheese on top. Microwave on medium for 10 min. Add the cheese. Microwave for 10 min. until heated through.

## *OVEN-FRIED CHICKEN CUTLETS*

*Jean Smith Stutzman*

**⅓ c. butter or margarine melted**
**1 T. Dijon mustard**
**¼ tsp. garlic powder**
**¼ tsp. pepper**
**1 c. round buttery cracker crumbs (about 44)**
**¼ c. Parmesan cheese**
**4 chicken breasts (skinless)**

Stir together butter or margarine, Dijon mustard, garlic powder and pepper. Combine cracker crumbs and cheese in a shallow bowl. Dip chicken in butter mixture, dredge in cracker crumb mixture. Place on foil-lined baking sheet. Bake at 400° for 25-30 minutes. I turn chicken over halfway through baking time (after 15 minutes) so chicken is brown on both sides.

## *PANCHO'S PARTY SURPRISE*

*Carol Boyer*

**1-lb. ground beef**
**⅔ c. evaporated milk**
**½ c. chopped onion**
**½ c. chopped green pepper**
**1 (15-oz.) can Coliente style chili beans**
**1 tsp. salt**
**¼ tsp. pepper**
**1 tsp. chili powder**
**1 T. flour**
**1 c. tomato sauce**
**2 c. corn chips**

Combine ground beef, evaporated milk, onion, green pepper, salt, pepper, and chili powder in skillet. Cook over medium heat until browned. Stir occasionally. Add flour. Stir well. Add tomato sauce and chili beans. Mix well. Cover bottom of 1½ qt. casserole with 1 c. corn chips. Pour in meat mixture. Top with remaining corn chips. Bake at 350° for 30 min. Serves 6-8

## *PENELOPE'S ORIGINAL MEAT LOAF*

*Laurie Carlin*

**1 env. Lipton onion soup**
**1 c. sour cream**
**2 eggs**
**1½ lbs. ground beef**
**⅔ c. fine dry bread crumbs**
**¼ tsp. each: pepper, celery salt, garlic salt, dry mustard, sage**
**1 T. Worcestershire sauce**

**Piquant Sauce**

**3 T. brown sugar**
**¼ c. barbeque sauce or catsup**
**½ tsp. nutmeg**
**1 tsp. dry mustard**

Combine onion soup mix, sour cream, eggs, seasonings, and Worcestershire sauce. Mix in ground beef, then bread crumbs. Lay in 9 x 5 x 3 loaf pan. Cover with piquant sauce before baking.

## *PORK CHOPS ON RICE*

*Cathy Whetstone*

**6¾ in. pork chops**
**1⅓ c. Minute Rice**
**1 c. orange juice**
**1 (10¾-oz.) can chicken with rice soup**

In skillet brown pork chops on both sides. Season with salt and pepper. Place rice in 12 x 7½ x 2 baking dish. Pour orange juice over rice. Arrange pork chops on rice. Pour chicken with rice soup over all. Cover and bake at 350° for 45 min. Uncover and bake 10 min. Serves 6

## *QUICHE*

*Agnes Tibbets*

**12 slices bacon, browned/crumbled**
**1 c. Swiss cheese shredded**
**⅓ c. onion diced**
**2 c. milk**
**1 c. Bisquick**
**4 eggs**
**¼ tsp. salt**
**⅛ tsp. pepper**
**1 c. mushrooms**

Preheat oven to 400°. Lightly grease pie plate. Into plate sprinkle bacon, cheese, onion, and mushrooms. Beat remaining ingredients until smooth. Spread into pie plate. Bake until top is golden brown---about 30-45 min.

## *REUBEN CASSEROLE*

*Bev Faulkner*

**2 c. corned beef shredded**
**1 (16-oz.) bag frozen hash browns shredded**
**1 c. sauerkraut drained**
**½ c. Thousand Island Dressing**
**1½ (6-oz.) c. Swiss cheese shredded**

Heat oven to 350°. Combine corned beef, hash browns, sauerkraut, Thousand Island Dressing, and 1 cup of the cheese until blended. Spoon into a 9" round or 8 x 10baking dish, coated with cooking spray. Sprinkle with remaining cheese. Bake for30 minutes then increase heat to broil---broil 2 inches from heat source for 8 minutes or until golden brown.

## *RIGATONI*

*Mrs. Tim Utter*

**2-lb. ground beef**
**6 dashes onion powder**
**6 dashes garlic powder**
**4 c. Ragu spaghetti sauce**
**1 box rigatoni noodles**
**¼ lb. sliced Provolone or Swiss cheese**
**¾ c. sour cream**
**¼ lb. sliced mozzarella cheese**
**Parmesan cheese**

Prepare sauce by browning ground beef with onion and garlic. Drain grease. Add spaghetti sauce. Simmer 30 min. Cook rigatoni noodles according to directions on box. In a buttered 9 x 13 casserole dish layer ½ rigatoni noodles with Provolone cheese. Spread sour cream over Provolone and top with ½ sauce. Add another layer of rigatoni noodles, sliced mozzarella cheese and the remainder of sauce. Sprinkle generously with Parmesan cheese. Bake uncovered for 30-45 min. at 350°.

## *ROTINI*

*Jacqueline Gibble*

**1½ lbs. ground beef**
**1 lg. onion**
**salt & pepper to taste**
**(32-oz.) jar Prego spaghetti sauce with mushrooms**
**1 pt. tomato juice**
**1 T. oregano**
**1 T. sweet basil**
**4 c. rotini**
**1 lb. mozzarella cheese**

Brown and drain ground beef, onion, salt and pepper. Add Prego, tomato juice, oregano, sweet basil and simmer 20 min. Cook macaroni till tender and drain. Grate cheese. Layer in 2 qt. casserole dish: meat sauce, macaroni, cheese, macaroni, and meat sauce. Bake at 325° for 30-35 min. Add remaining cheese on top and bake till melted. Serves 4-6

## *SALMON LOAF*

*Cathy Whetstone*

**1 can salmon**
**1 can cream of mushroom soup**
**3 lg. eggs**
**2 c. soft bread crumbs broken up**
**½ c. celery finely diced**

Mix all together. Salt and pepper to taste. Put in a baking dish. Bake 1 hr. at 350°.

## *SATURDAY NIGHT CHICKEN*

*Dorothy Krull*

**1 chicken**
**1 can celery soup**
**1 c. sour cream**
**paprika**
**garlic salt**

Sprinkle both sides of chicken pieces with paprika and garlic salt. Place in 9 x 13 baking dish. Mix celery soup with sour cream. Spread over chicken. Bake at 350° for 1 hr. uncovered.

## *SAUCED ROUND STEAK*

*Marjorie Cooper*

**1 (8-oz.) can tomato sauce**
**½ tsp. salt**
**2 T. brown sugar**
**¼ tsp. vinegar**
**¼ tsp. Worcestershire sauce**
**1½ lbs. round steak, ½ in. thick**
**1 med. onion sliced**
**salt & pepper**
**1 lemon sliced**

Fold a 60 x 18 piece of aluminum foil in half. Place in jelly roll pan. Mix tomato sauce, ½ tsp. salt, brown sugar, vinegar, Worcestershire sauce until smooth. Pour half the tomato mixture on center of foil in pan. Place meat on sauce. Season with salt and pepper. Spread with remaining tomato mixture. Top with onions and lemon slices. Fold foil over meat and seal. Bake at 350° until tender 1½ to 1¾ hrs.

## *SAUSAGE CASSEROLE*

*Oretha Stiffler*

**1-lb. sausage**
**½ c. chopped onion**
**2 c. tomato juice**
**1 c. uncooked macaroni**
**½ can cheddar cheese soup**

Brown sausage and onion. Drain off excess fat. Mix all the other ingredients with the sausage and onion. Put in a greased casserole dish. Bake at 350° for 45 min. to 1 hr.

## *SAUSAGE MACARONI & CHEESE*

*Linda Hudson*

**1 (8-oz.) pkg. elbow macaroni**
**1 c. grated sharp cheddar cheese**
**1 c. grated mild cheddar cheese**
**¼ c. butter**
**¼ c. flour**
**2 c. milk**
**1 tsp. salt**
**⅛ tsp. pepper**
**(12-oz.) pkg. Bob Evans small casing links**

Cook macaroni and drain. Pan fry sausages. Remove & drain. In a 2 qt. casserole alternate layers of cheeses, macaroni & sausage ending with sausage on top. Prepare sauce: Melt butter, blend in flour, stir in milk and seasonings. Bring to a boil stirring. Boil 1 min. Pour sauce over casserole mixture. Bake 15 min. at 350°. Serves 6-8

## *SAUSAGE PILAF*

*Lee Ann Rock*

**1 lb. bulk sausage**
**1 c. celery chopped**
**½ c. onion chopped**
**¼ c. green pepper chopped**
**1 c. Minute Rice cooked**
**1 (10¾-oz.) can mushroom soup**
**peanuts chopped**
**olives sliced**

Brown sausage, celery, onion and green pepper. Drain. Add 1 c. cooked Minute Rice and 1 can mushroom soup. Top with chopped peanuts and sliced olives. Bake at 350° for 20 minutes.

## *SAUSAGE POTATO CASSEROLE*

*Oretha Stiffler*

**1 lb. bulk sausage**
**1 (10¾-oz.) can cream of mushroom soup**
**¾ c. milk**
**¼ c. onion chopped**
**½ tsp. salt**
**¼ tsp. pepper**
**3 c. potatoes peeled and thinly sliced**
**1 c. cheddar cheese shredded**

In a large skillet, cook sausage until no longer pink. In a bowl, combine soup, milk, onion, salt and pepper. In an ungreased 9 x 11 x 2 baking dish, layer half the potatoes, soup mixture and sausage; repeat layers. Cover and bake at 350 ° for 1½ hours or until potatoes are tender. Uncover and sprinkle with cheese; return to oven until cheese is melted. (About 5 min.)

## *SHORTCUT LASAGNA*

*Vi McGowen*

**1-lb. ground beef**
**1 med. onion**
**½ tsp. salt**
**⅛ tsp. garlic powder**
**1 (15-oz.) jar spaghetti sauce**
**(12-oz.) cottage cheese**
**¼ c. grated Parmesan cheese**
**2 tsp. parsley flakes**
**(4-oz.) (9) lasagna noodles cooked and drained**
**3 pkgs. mozzarella cheese**

In medium saucepan cook and stir meat, onion, salt and garlic powder until meat is brown and onion is tender. Stir in spaghetti sauce. Simmer 15 min. stirring occasionally. Mix cottage cheese, Parmesan cheese, and parsley flakes. In ungreased baking dish layer half each noodles, sauce, and cheese mixture. Repeat. Cover and bake 40-45 min. at 350°. Let stand at room temperature 10 min. before serving.

## *SKILLET CHICKEN DINNER*

*Debi McFadden*

**¼ c. butter**
**8 sm. potatoes peeled and halved**
**1 lg. carrot cut in sticks**
**1 can cream of chicken soup**
**½ c. sour cream (room temperature)**
**1 chicken cut-up**
**salt & pepper**

Flour and season chicken. In skillet melt butter and brown chicken. Push chicken pieces to one side. Add potatoes and carrots. Spoon soup over all. Cover and simmer 40-50 min. or until tender. Remove chicken, potatoes, and carrots while making gravy. To make gravy add sour cream to drippings in skillet. Season. Spoon over chicken and vegetables.

## *SLOPPY JOES*

*Megihann Kinney*

**1 lb. ground chuck**
**¼ c. onion diced**
**1 T. sugar**
**2 T. vinegar**
**½ tsp. mustard**
**1 c. catsup**
**1 T. flour**

Brown ground chuck and drain. Add onion and simmer. Stir in catsup, then add mustard, sugar, and vinegar. Thicken with flour and simmer. Fill buns, top with slice of cheese.

## *SPAGHETTI*

*Sandy Moriarty*

**2 pkgs. spaghetti**
**1 bottle Heinz chili sauce**
**2 cans tomato soup**
**1 lg. green pepper chopped**
**1 T. chili powder**
**¼ lb. sharp cheese**
**½ lb. Velveeta cheese**
**sm. can chopped pimentos**
**1 c. medium white sauce**
**1-lb. ground beef**
**chopped onion to taste**
**salt to taste**
**Parmesan cheese**

Brown beef. Make tomato sauce with chili sauce, tomato soup, pepper, 3 onions, and chili powder. Heat at least 15 min. Make cheese sauce with cheeses, pimentos, and white sauce. Heat the cheese sauce for at least 15 min. Layer cooked spaghetti, meat sauce, tomato sauce, and cheese sauce. Sprinkle with Parmesan cheese.

## *SPAGHETTI PIE*

*Ruth Tucker*

**1½ lbs. ground beef**
**½ c. chopped onion**
**¼ c. chopped green pepper**
**½ tsp. garlic salt**
**½ tsp. pepper**
**½ tsp. salt**
**1 tsp. brown sugar**
**1 (15-oz.) jar spaghetti sauce**
**1 (8-oz.) pkg. spaghetti**
**1 egg**
**⅓ c. Parmesan cheese**
**1 (8-oz.) box cottage cheese**
**1 c. mozzarella cheese**

Brown beef and add onion, green pepper, garlic salt, salt, pepper, brown sugar and spaghetti sauce. Set mixture aside. Cook 8 oz. pkg. spaghetti and drain. Put cooked spaghetti in bottom of 9 x 13 dish. Beat egg and cheese together and pour over spaghetti. Spread cottage cheese over spaghetti. Top with ground beef mixture then mozzarella cheese. Cover. Bake 30 min. at 375°.

## *SPANISH CHICKEN CASSEROLE*

*Megihann Kinney*

**6 chicken breasts cooked and chopped**
**1 lg. onion chopped**
**¼ lb. margarine**
**1 can stewed tomatoes**
**3 cans cream of chicken soup**
**½ lb. grated cheddar cheese**
**1 bag Doritos (lg. size, cheese)**

Sauté chopped onions in margarine. Add tomatoes and soup. Heat until bubbly. Line 9 x 13 baking dish with a layer of crushed Doritos, then add chopped chicken, soup mixture, and half of cheese. Repeat with a second layer and finish with cheese on top. Bake at 350° for 25-30 minutes.

## *SPANISH HOT DOGS*

*Eileen Bowser*

**¼ lb. ground beef**
**½ c. catsup**
**½ c. chopped onion**
**1 T. sugar**
**2 tsp. mustard**
**1 tsp. salt**
**2 T. pickle relish**
**1 T. Worcestershire sauce**
**2 T. vinegar**
**2-3 drops Tabasco**
**hot dogs**
**buns**

Brown and drain ground beef. Add to remaining ingredients and simmer for 15 minutes. Serve on hot dogs in buns.

## *SPINACH CHEESE PIE*

*Agnes Tibbets*

**½ lb. spinach, torn**
**½ lb. Feta cheese**
**1 med. onion chopped**
**½ c. long grain rice**
**2 eggs, slightly beaten**
**¼ c. parsley chopped**
**½ tsp. dill weed**
**½ tsp. pepper**
**pie crust dough**

Mix well the following: spinach, Feta cheese, onion, rice, eggs, parsley, dill weed and pepper. Preheat oven to 350°. Line a 11¾ x 7 x 1¾" baking pan with pie crust dough. Bake for 10 min. until golden brown. Spoon spinach mixture into baked crust. Cover with pie crust dough. Bake for 35 minutes or until golden brown.

## *STROGANOFF IN A BUN*

*Betty Blackburn*

**2 lbs. ground beef**
**1 lg. onion chopped**
**1 (10¾-oz.) can cream of mushroom soup undiluted**
**1 c. mayonnaise (no substitutes)**
**¾ c. celery finely chopped**
**⅔ c. cheddar cheese soup undiluted**

In a large skillet, cook beef and onion over med. heat until meat is no longer pink; drain. Stir in the mushroom soup, mayonnaise, celery and cheese soup. Bring to a boil. Reduce heat; simmer, uncovered for 10 min. or until heated through. Serve on buns. Yield 18.

## *STUFFED CABBAGE STEW*

*Eileen Bowser*

**1 lb. ground beef**
**½ c. onion chopped**
**1 (14-oz.) can beef broth**
**2 c. tomatoes canned**
**½ pkg. Coleslaw Mix**
**2 T. brown sugar**
**½ tsp. salt**
**½ c. uncooked rice (not instant)**
**½ tsp. salt**
**pepper to taste**

In a large cooking pot, brown and drain ground beef and onion. Add broth, tomatoes, coleslaw mix, sugar, salt and pepper. Bring to a boil, then add rice. Turn heat to low and cook for 30-45 minutes.

## *STUFFED CUBE STEAK*

*Joann Utter*

**6 Beef cube steaks (2 lbs.)**
**salt and pepper**
**½ c. low-calorie French-Style salad dressing**
**1 c. carrots shredded**
**¾ c. onion finely chopped**
**¾ c. green pepper finely chopped**
**¾ c. celery finely chopped**
**½ c. canned beef broth**
**4 tsp. cornstarch**
**½ tsp. Kitchen Bouquet**

Pound steaks to ¼ inch thickness. Sprinkle generously with salt and pepper; brush with salad dressing. Place in shallow dish; marinate for 30 to 60 minutes at room temperature. In saucepan, combine carrots, onion, green pepper, celery, ¼ cup water, ¼ tsp. salt. Simmer, covered till vegetables are crisp-tender, about 7-8 minutes. Drain. Place about ⅓ cup vegetables mixture on each steak. Roll up jelly-roll fashion; secure with wooden picks. Place meat rolls in 10" skillet; pour beef broth over. Simmer, covered, till tender, about 35-40 min. Transfer meat to serving platter; remove picks. Skim fat from broth; reserve ¾ cup broth. Blend cornstarch with 2

(continued)

T. cold water; stir into reserved broth. Cook and stir till thick and bubbly; stir in Kitchen Bouquet. Pour over steak rolls. Makes 6 servings.

### *STUFFED GREEN PEPPERS*

*Eileen Bowser*

**4 lg. green or red sweet peppers**
**1-lb. ground beef**
**½ c. chopped onion**
**2 c. canned tomatoes**
**⅓ c. rice (not instant)**
**1 c. water**
**2 tsp. sugar**
**salt & pepper**

Clean, remove tops, and core peppers. Place in oiled 2 qt. baking dish. Brown ground beef, drain and add to remaining ingredients. Bring mixture to a boil and simmer for about 5 min. Spoon into peppers pouring remaining over and around peppers. Cover and bake at 350° for 1 hr.

### *SUNSHINE BREAKFAST LOAF*

*Heather Cumberland*

**6 eggs**
**¼ tsp. salt**
**1½ c. flour**
**6 strips bacon fully cooked**
**1 c. ham fully cooked and cubed**
**4 oz. cheddar cheese cubed**
**4 oz. Monterey Jack cheese, cubed**
**¾ c. milk**
**1 tsp. prepared mustard**
**2½ tsp. baking powder**

In a large mixing bowl, beat eggs until frothy, about 1 minute. Add milk and mustard. Combine flour, baking powder and salt and add to egg mixture. Beat until smooth. Crumble bacon and stir in along with the ham and cheeses. Transfer to a greased and floured 9 x 5 x 3 in. loaf pan. Bake uncovered at 350° for 55-60 minutes or until golden brown and a toothpick inserted near the center comes out clean. Cool for 10-15 minutes. Run a knife around edge of pan to remove. Slice and serve warm Refrigerate leftovers. Makes 6-8 servings.

### *TATER TOT CASSEROLE*

*Betty Fawley*

**1½ lbs. hamburger**
**1 sm. onion chopped**
**salt & pepper**
**1 can cream of mushroom soup**
**mozzarella cheese**
**sharp cheddar cheese**
**melted butter**
**bag tater tots**

Brown hamburger with onion and salt & pepper until pink is gone. Pat in bottom of baking dish. Spread a can of cream of mushroom soup (no water added). Layer grated cheeses. Sprinkle a little melted butter on top and then top with tater tots. Bake at 350° for 45 min. to 1 hr.

### *TENDERLOIN CASSEROLE*

*Kate McGowen*

**1-lb. tenderloin or pork steak**
**2 cans mushroom soup**
**2 cans mushroom bits & pieces**
**1 sm. can chow mien noodles**
**¼ c. milk**

Put above ingredients in large baking dish. Add ¼ c. of milk. Put chow mien noodles on top. Cover and bake 1 hr. at 375°.

## *TEXAS HASH (MICROWAVE)*

*Pastor Doris Smith*

**1 lb. hamburger**
**1 sm. green pepper chopped**
**1 (16-oz.) can stewed tomatoes drained**
**1½ tsp. salt**
**¾ c. Minute Rice uncooked**
**1 sm. onion chopped**
**1 clove garlic crushed**
**1 (8-oz.) can tomato sauce**
**2½ tsp. chili powder**
**¼ tsp. pepper**
**1 lb. kidney beans drained**
**2 c. cheddar cheese grated**

Brown hamburger, onion, green pepper, garlic uncovered for 8 min at FULL POWER. Drain. Add all other ingredients, except cheese. Mix together. Cover. Cook 12 minute at FULL POWER. Top with cheese and cook 2-3 min on ROAST, or until cheese melts. Great with cornbread.

## *TURKEY NOODLE BAKE*

*Marjorie Cooper*

**1 can cream of celery soup**
**½ c. milk**
**1 can boned turkey**
**2 c. cooked noodles**
**1 c. cooked peas**
**2 T. diced pimento**

Mix in 1½ qt. casserole. Top with ¼ c. buttered bread crumbs. Bake 25 min. at 375°. Serves 4

## *WIENERS AND BEANS*

*Frances Carter*

**1 c. cooked navy beans**
**½ c. tomato juice**
**seasoning to taste**
**8 wieners**

Place beans in casserole. Add heated tomato juice and seasoning. Arrange wieners on top of casserole. Bake at 350° for 15-20 min. or until wieners are slightly brown and tomato juice is bubbling. Serves 4

## *WILD RICE CASSEROLE*

*Pam Smith*

**1 (6-oz.) pkg. Uncle Ben's long grain and wild rice**
**1 lb. pork sausage browned and drained**
**½ c. celery chopped**
**1 (8-oz.) can water chestnuts sliced/ drained**
**1 T. soy sauce**
**1 (4-oz.) can mushrooms drained**
**2 T. melted butter or margarine**

Cook rice mix according to package directions. I use the fast-cook variety. Stir in remaining ingredients. Bake in 2 qt. casserole dish for 30 min. at 350°.

## *YUMMY YAM AND POTATO CASSEROLE*

*Bernice Rule*

**1 lg. sweet potato thinly sliced**
**1 lg. white potato thinly sliced**
**1 onion thinly sliced**
**2 T. butter divided**
**salt and pepper to taste**
**2 T. flour**
**¾ c. vegetable or chicken broth**
**¼ c. Half & Half or cream**
**1 c. mozzarella cheese shredded**
**2 T. dry bread crumbs**
**1 T. parsley dried**

Preheat oven to 350°. Grease a 9 x 13 in. baking dish. In the prepared dish make a single layer of sweet potato slices and onion slices, dot with butter and sprinkle

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with salt and pepper. Repeat layers of White potato and sweet potato. Sprinkle with cheese, bread crumbs, and parsley. In small bowl combine flour and broth. Add Half & Half. Pour over potatoes. Dot with butter. Cover and bake for 1 hour or until potatoes and onions are soft.

## *ZUCCHINI CHEESE SPECIAL*

*Marguerite Campton*

**1½ lbs. zucchini**
**1-lb. ground beef**
**salt & pepper**
**1 c. cooked rice**
**1 c. cheddar cheese**
**1 can cream of mushroom soup**

Cut zucchini in ¼ in. rounds. Cook in boiling salted water until barely tender, about 5 min. Drain well. Brown beef with salt & pepper. Add rice and oregano. Place zucchini in 2½ qt. casserole. Spread with beef mixture. Spoon cheddar cheese over meat mixture. Spread soup over all. Add remaining zucchini over soup and sprinkle with grated cheese. Bake uncovered at 350° for 35-40 min. Serves 8-10

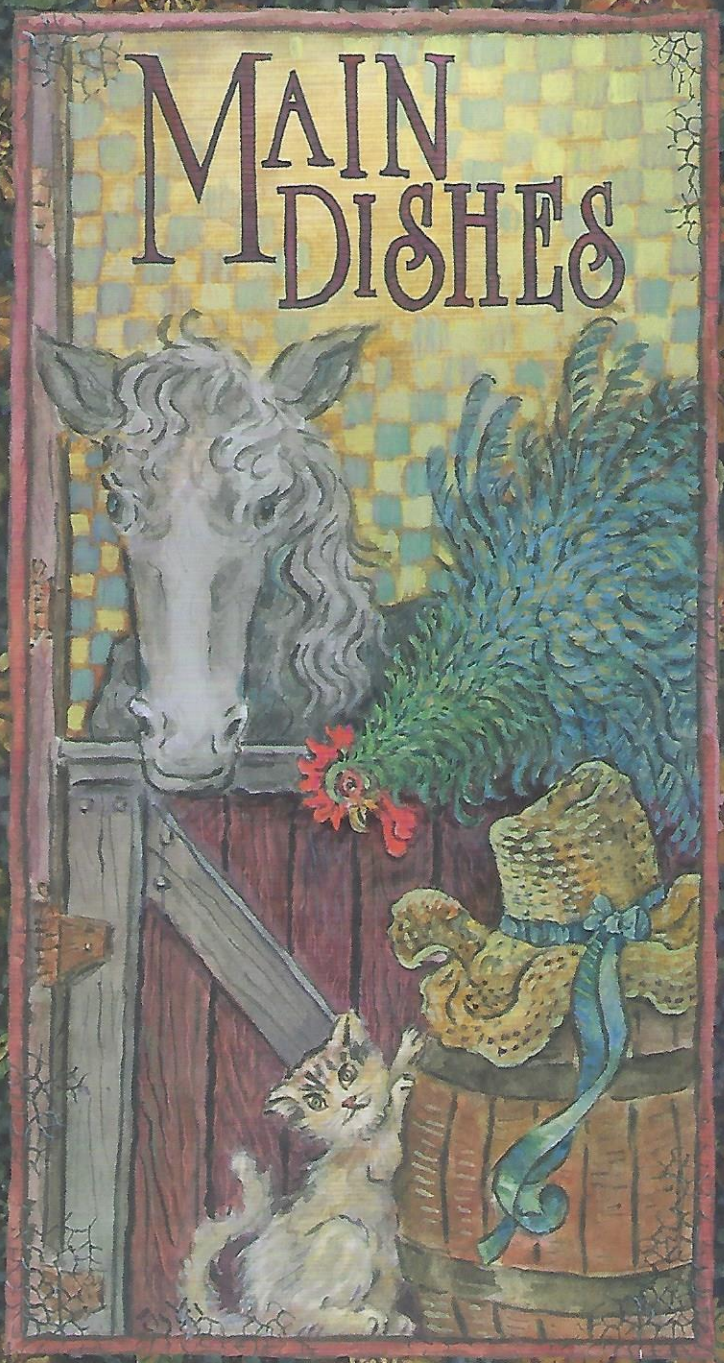
## *ZUCCHINI SKILLET*

*Viola Gruenewald*

**1-lb. hamburger**
**1 onion**
**1 green pepper**
**3-4 tomatoes skinned**
**1 tsp. sweet basil**
**1 tsp. sugar**
**salt & pepper to taste**
**3 med. zucchini**
**(8-oz.) grated cheddar cheese**

Brown meat, green pepper, and onion. Add tomatoes, sweet basil, sugar, salt & pepper. Then add zucchini in bite size chunks. Simmer. Add grated cheddar cheese on top right before serving.

# Main Dishes



# Helpful Hints

- Use little oil when preparing sauces and marinades for red meats. Fat from the meat will render out during cooking and will provide plenty of flavor. Certain meats, like ribs, pot roast, sausage, and others, can be parboiled before grilling to reduce the fat content.

- When shopping for red meats, buy the leanest cuts you can find. Fat will show up as an opaque white coating or can also run through the meat fibers, as marbling. Although most of the fat (the white coating) can be trimmed away, there isn't much that can be done about the marbling. Stay away from well-marbled cuts of meat.

- Home from work late with no time for marinating meat? Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for about 20 minutes, and you'll have succulent, tender meat.

- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn and rearrange. Cleanup is easy; just toss the bag.

- It's easier to thinly slice meat if it's partially frozen.

- Tomatoes added to roasts will help to naturally tenderize them. Tomatoes contain an acid that works well to break down meats.

- Whenever possible, cut meats across the grain; they will be easier to eat and have a better appearance.

- When frying meat, sprinkle paprika over it to turn it golden brown.

- Thaw all meats in the refrigerator for maximum safety.

- Refrigerate poultry promptly after purchasing. Keep it in the coldest section of your refrigerator for up to two days. Freeze poultry for longer storage. Never leave poultry at room temperature for more than two hours.

- If you're microwaving skinned chicken, cover the baking dish with vented clear plastic wrap to keep the chicken moist.

- Lemon juice rubbed on fish before cooking will enhance the flavor and help maintain a good color.

- Scaling a fish is easier if vinegar is rubbed on the scales first.

## *ANGEL BISCUITS*

*Bev Surface*

**5 c. self-rising flour**
**⅔ c. vegetable shortening**
**3 T. sugar**
**1 yeast cake dissolved in ½ c. water**
**2 c. milk or buttermilk**

Sift dry ingredients together. Cut in shortening. Add milk and yeast mix. Work together with spoon until all flour is moist. Cover bowl. Put in refrigerator until ready to use. Will keep several weeks. When ready, take out amount you need. Roll on floured board to ½" thick. Cut. Bake at 400° for 12 min.

## *BANANA LOAF*

*Cathy Whetstone*

**⅔ c. sugar**
**⅓ c. soft shortening**
**2 eggs**
**3 T. sour milk or buttermilk**
**1 c. mashed bananas**
**2 c. sifted flour**
**½ tsp. soda**
**1 tsp. baking powder**
**½ tsp. salt**
**½ c. chopped nuts optional**

Cream together sugar, shortening and eggs. Stir sour milk and mashed bananas into mixture. Sift the remaining ingredients together and add to the rest of the ingredients followed by the addition of nuts. Put the mixture into a 9 x 9 x 3 pan and let stand 20 min. before baking. Bake at 350° for 50 min.

## *BANANA NUT BREAD*

*Mary Teel*

**2 c. sugar**
**½ c. margarine**
**2 eggs**
**3 c. flour**
**½ tsp. salt**
**1½ tsp. baking soda**
**9 T. buttermilk**
**2 tsp. vanilla**
**3 lg. mashed bananas**
**1 c. chopped pecans**

Combine sugar, margarine, eggs, salt, vanilla, and bananas. Add the soda to the buttermilk, then add flour and buttermilk alternately. Add nuts. Bake in greased loaf pan at 325° until toothpick comes out clean.

## *BANANA NUT BREAD*

*Linda Erp*

**2 c. sugar**
**½ c. margarine**
**2 eggs**
**3 c. flour**
**1½ tsp. soda**
**8-10 T. sour milk**
**4 bananas mashed**
**1 c. nuts**

Mix in order given. Add soda to milk. Mix thoroughly. Bake in 2 greased loaf pans at 350° for 1 hr. or until done. If you don't have sour milk add 2 T. vinegar to milk and let stand a few minutes then add to mixture.

## *BISCUIT BITES*

*Bev Surface*

**1 (12-oz.) can refrigerated buttermilk biscuits**
**2 T. grated Parmesan cheese**
**1 tsp. onion powder**
**½ tsp. garlic powder**

Cut each biscuit in thirds. Combine cheese, onion powder, and garlic powder in a plastic bag. Put biscuit thirds into bag and shake. Place on greased baking sheet. Bake at 400° for 7 - 8 minutes.

## *BRAN MUFFINS*

*Pastor Doris Smith*

**1 (15-oz.) box Raisin Bran**
**5 c. flour**
**5 tsp. baking soda**
**3 c. sugar**
**1 c. oil**
**1 qt. buttermilk**
**4 eggs, beaten**
**1 tsp. salt**

Preheat oven to 400°. Sift together flour, baking soda, and salt. Set aside. Mix together beaten eggs, oil, and buttermilk. Add sugar and mix well. Add flour mixture and stir together. Add cereal and stir in. Grease muffin tins and fill ⅔ full. Bake 12 - 15 minutes. Batter keeps well in refrigerator. Make a few at a time. (Makes about 6 dozen.)

## *CHRISTMAS BREAKFAST RINGS*

*Eileen Bowser*

**5½- 6½ c. flour**
**½ c. sugar**
**1½ tsp. salt**
**2 pkgs. dry yeast**
**½ c. softened margarine**
**2 eggs room temperature**
**1½ c. very hot tap water**
**¾ c. chopped pecans**
**½ c. brown sugar**
**1 tsp. maple flavoring**
**melted margarine**

In a large bowl thoroughly mix 2 c. flour, sugar, salt, and yeast. Add softened margarine. Gradually add hot tap water and beat 2 min. at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ c. flour to make a thick batter. Beat at high speed for 2 min. Stir in enough additional flour to make a soft dough. Turn onto floured board and knead until smooth and elastic. Cover with plastic wrap then a towel. Let rest 20 min. Combine pecans, brown sugar and maple flavoring. Punch down dough. Divide in half. On lightly floured board, roll ½ the dough into a 16 x 8 rectangle. Brush with melted margarine. Sprinkle ½ the sugar mixture over the dough. Roll up from long side to form a 16" roll. Pinch seam to seal. Place sealed edge down in circle on greased baking sheet. Seal ends together firmly. Cut ⅔ way into ring with scissors at 1" intervals; turn each section on its side. Repeat with remaining dough. Brush rings with oil and cover loosely with plastic wrap. Refrigerate 2 to 24 hours. When ready to bake remove from refrigerator and let stand at room temperature uncovered for 10 min. Bake at 375° for 20-25 min. Frost while warm with a mixture of powdered sugar, vanilla, and hot water. Sprinkle with additional pecans before frosting is set.

## *CORNBREAD*

*Cindy Spitler*
*Nellie Kercher*

**½ c. sugar**
**½ c. flour**
**½ c. cornmeal**
**1 egg**
**1 c. sour cream**
**1 tsp. baking soda**
**1 tsp. salt**

Mix all of the above ingredients together and stir well with a spoon. Pour into a greased and floured 8 inch pan. Bake at 350° for approximately 20 minutes. Remove from oven and serve piping hot with butter.

## *DILLY BREAD*

*Jean Gibson*

**1 pkg. dry yeast**
**¼ c. warm water**
**1 c. creamy cottage cheese**
**2 T. sugar**
**1 T. instant minced onion**
**1 T. butter**
**2 tsp. dill seed**
**¼ tsp. soda**
**¾ tsp. salt**
**1 egg unbeaten**
**2¼-2½ c. flour**

Soften yeast in ¼ c. warm water and set aside to proof. In medium saucepan heat cottage cheese to lukewarm. Transfer to a mixer bowl. Add sugar, onion, butter, dill seed, salt, soda and blend. Add egg to yeast mixture and whisk together lightly. Add to cottage cheese mixture and blend. Gradually add the flour beating well after each addition. Cover and let rise in a warm place until double. Stir down dough. Transfer to a well greased bread loaf pan and let rise again about 30 min. Bake at 350° for 45 min. Remove from oven, tip out on a rack to cool. Brush top of loaf with softened butter. Yield: 1 loaf

## *ENGLISH MUFFIN LOAVES*

*Helen Taylor*

**2 pkg. active dry yeast**
**6 c. unsifted flour**
**1 T. sugar**
**2 tsp. salt**
**2 c. milk**
**¼ tsp. baking soda**
**½ c. water**
**cornmeal**

Combine 3 c. flour, yeast, sugar, salt, and soda. Heat liquids until very warm. Add to dry mixture. Beat well. Stir in rest of flour to make a stiff batter. Spoon into 2 (8½ x 4½) pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover. Let rise in warm place for 45 min. Bake at 400° for 25 min. Remove from pans immediately and cool. To serve: Slice and toast as you would English muffins from the store.

## *FRUIT SWIRL COFFEE CAKE*

*Cindy Law*

**4 c. Bisquick**
**½ c. sugar**
**¼ c. melted margarine**
**½ c. milk**
**1 tsp. vanilla**
**1 tsp. almond extract**
**3 eggs**
**1 (21-oz.) can pie filling**

Grease jelly roll pan (10" x 15"). Mix all ingredients except pie filling. Beat for 30 seconds. Pour ⅔ of batter into pan. Spread pie filling over batter. Drop remaining batter by spoonfuls onto pie filling. Bake at 350° for 20 - 25 minutes until light brown. Drizzle with glaze while yet warm

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**Glaze**

**1 c. powdered sugar**
**2 T. milk**

Stir by hand until smooth.

## *MONKEY BREAD*

*Lee Ann Rock*

**2 sm. pkgs. pecans**
**1 pkg. frozen rolls**
**1 pkg. instant butter pecan pudding**
**1 stick margarine**
**½ c. white sugar**
**½ c. brown sugar**
**1 T. Karo**
**cinnamon**

Grease bundt pan well. Place pecan pieces in bottom. Layer 1 pkg. frozen rolls on top of pecans. Sprinkle 1 pkg. instant butter pecan (or butterscotch) pudding on top of rolls. Melt 1 stick margarine, add sugars, and 1 T. Karo. Stir until sugar is dissolved. Pour over rolls. Sprinkle with cinnamon. Cover with wet kitchen towel and set overnight. Bake at 350° for 30 min. Remove from pan immediately.

## *OATMEAL MUFFINS*

*Viola E. Gruenewald*

**1 egg**
**1 c. buttermilk**
**½ c. brown sugar**
**⅓ c. shortening**
**1 c. flour**
**1 tsp. baking powder**
**1 tsp. salt**
**½ tsp. soda**
**1 c. oats uncooked**

Grease bottoms of 12 medium muffin cups. Beat eggs and stir in buttermilk or milk, brown sugar, and shortening. Add remaining ingredients. Stir until flour is dampened. Batter will not be smooth. Fill greased muffin tins ⅔ full. Bake at 400° for 20-25 min. or until light brown. Remove immediately from pan.

## *ONION PATIO BREAD*

*Carol Brazo*

**2 c. warm water**
**2 pkgs. active dry yeast**
**2 T. sugar**
**2 tsp. salt**
**2 T. soft butter**
**1 pkg. dry onion salad dressing mix**
**4½ c. flour**

Sprinkle yeast over water in large mixer bowl. Stir to dissolve. Add sugar, salt, butter, salad mix and 3 c. flour. Beat at low speed until blended. Then beat at medium until smooth (2 min.) Beat in rest of flour with wooden spoon. Cover bowl with waxed paper and towel and let rise in warm place until doubled. (45 min.) Lightly grease a 1½ - 2 qt. casserole. With wooden spoon stir down batter and beat vigorously 25 strokes. Turn into casserole. Bake at 375° for 55-60 min. When sounds hollow, turn out onto wire rack to cool.

## *ORIGINAL PUMPKIN BREAD*

*Leafy Hudson*

**3½ c. flour**
**2 tsp. soda**
**1½ tsp. salt**
**1 c. vegetable oil**
**4 eggs beaten**
**2 tsp. cinnamon**
**1 tsp. nutmeg**
**1 tsp. pumpkin pie spice**
**3 c. sugar**
**⅔ c. water**
**2 c. pumpkin**

Mix the pumpkin, eggs, water and oil. Add combined dry ingredients. Whip until smooth. Pour into 3 loaf pans. Bake at 350° for 1 hr. Serve warm with whipped cream.

## *PARKERHOUSE ROLLS*

*Pastor Doris Smith*

**2 pkgs. dry yeast**
**1 c. lukewarm water**
**1 tsp. sugar**
**1 c. scalded milk**
**½ c. Crisco**
**⅔ c. sugar**
**1½ tsp. salt**
**2 eggs**
**5½ to 6 c. flour**

Scald milk and cool. Mix yeast with water and 1 tsp. sugar in covered bowl for 5 min. With electric mixer, beat eggs, Crisco, ⅔ c. sugar, and salt. Then add milk and 1 c. flour. Add yeast mixture. Gradually add flour cup by cup. Dough is sticky, but floury in places. Cover and let rise. Punch down and let rise again. Roll out on floured counter to ½" thick. Cut with biscuit cutter. Dent with knife. Brush with melted butter. Fold in half. Place on greased cookie sheets. Cover. Let rise until double in size. Bake at 350° for 20 min. or until golden brown.

## *PEACH BREAD*

*Pam Smith*

**1½ c. sugar**
**½ c. shortening**
**2 eggs**
**2¼ c. fresh peach purée**
**2 c. flour**
**1 tsp. cinnamon**
**1 tsp. baking soda**
**1 tsp. baking powder**
**¼ tsp. salt**
**1 tsp. vanilla**
**1 c. finely chopped pecans**

To make peach purée: Wash 6-8 med. peaches. Slice leaving skin on. Purée in blender. Cream sugar and shortening. Add eggs, and beat until fluffy. Add peach purée and combined dry ingredients. Mix thoroughly. Stir in vanilla and nuts. Pour into 2 greased and floured 9 x 5 x 3 loaf pans. Bake at 325° for about 1 hr.

## *POPPY SEED LOAF*

*Cindy Law*

**3 c. unsifted flour**
**½ tsp. salt**
**1½ tsp. baking powder**
**3 eggs**
**1 c. plus 2 T. vegetable oil**
**2¼ c. sugar**
**1½ c. milk**
**1½ T. poppy seeds**
**1½ tsp. almond extract**
**1½ tsp. vanilla**
**1½ tsp. butter flavoring**

Mix all ingredients for 2 minutes with electric mixer. Pour into 2 medium loaf pans that are greased and lined on bottom with wax paper. Bake at 350° for 1 hour. Knife will come out clean. Top will crack.

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**Frosting**

**¼ c. orange juice (diluted)**
**¾ c. white sugar**
**½ tsp. almond flavoring**
**½ tsp. vanilla**
**½ tsp. butter flavoring**

Let cakes cool a few minutes. Remove from pans. Pour frosting over warm cakes. Use knife to bring frosting up and over cake, as it drizzles down.

## *PUMPKIN BREAD*

*Marie Coleman*

**3 c. sugar**
**⅔ c. water**
**1½ tsp. salt**
**1 c. oil**
**2 c. pumpkin**
**2 tsp. pumpkin pie spice**
**4 eggs**
**2 tsp. soda**
**3½ c. flour**

Bake in 350° oven.

## *REFRIGERATOR ROLLS*

*Lee Ann Rock*

**1 pkg. dry yeast**
**2 c. warm milk**
**1 egg, beaten**
**1½ tsp. salt**
**½ c. sugar**
**3 c. flour**
**3 c. flour**
**⅔ c. melted shortening**

Add milk to yeast. Stir until dissolved. Add egg, salt, sugar, and 3 cups flour. Stir. Then add remaining 3 cups of flour and shortening. Mix well. Refrigerate covered by a damp towel overnight. If it is still sticky in the morning add some flour, but do not knead. Roll out and brush with margarine. Add chopped nuts and a cinnamon and sugar mixture. Roll and clip to form a T-ring. Or slice and put in a buttered round cake pan with pecans for rolls. Bake at 350° for about 25 minutes.

## *SOUR CREAM COFFEE CAKE*

*Lee Ann Rock*

**1 c. butter**
**2 c. sugar**
**2 eggs**
**1 c. sour cream**
**2 c. flour**
**1 tsp. baking powder**
**¼ tsp. salt**
**½ tsp. vanilla**

Cream butter, add sugar and vanilla. Beat until fluffy. Add eggs and beat. Blend in sour cream thoroughly. Add dry ingredients gradually. Spread half of ingredients in a greased tube pan. Spread on half of topping. Add remaining batter and topping. Bake at 350° for 1 hour. Cool. Remove from pan and sprinkle with powdered sugar.

**Topping**

**½ c. chopped nuts**
**½ tsp. cinnamon**
**1 T. brown sugar**

## *SPUDINI BREAD*

*Maggie Rock*

**1 loaf of Italian crusty bread**
**Parmesan cheese**
**1 clove garlic minced**
**1 stick margarine**
**1 pkg. mozzarella cheese shredded**

Use a cookie sheet. Place the bread on foil. Cut into bread as slicing, but leave attached at the bottom. Combine butter, Parmesan cheese, and garlic. Spread between slices and on top of bread. Enclose in foil. Put in the over at 350° for 10-20 min. Remove. Put cheese between slices and on top. Rewrap in foil. Put back in oven for 10 min.

## *SPUDNUTS*

*Eva Mae Haist*

**1¾ c. milk**
**½ c. shortening**
**½ c. sugar**
**½ c. mashed potatoes**
**1 pkg. dry yeast**
**½ c. warm water**
**2 eggs**
**½ tsp. vanilla**
**6-7 c. sifted flour**
**1 tsp. baking powder**
**2 tsp. salt**

Scald milk. Stir in shortening, sugar, and potatoes. Cool to lukewarm. Blend. Sprinkle yeast to dissolve add water mixture. Stir in beaten eggs and vanilla. Sift 6½ c. flour with baking powder and salt. Add gradually to water mixture. Mix well after each addition. Add ½ c. flour if needed (soft dough). Grease bowls, cover, let rise to double on floured board. Roll out dough ½" thick. Cut and fry.

## *SWEET ROLLS*

*Eva Mae Haist*

**1 pkg. yeast**
**½ c. warm water**
**1 c. lukewarm milk**
**1 stick margarine**
**⅓ c. sugar**
**2 eggs**
**⅓ c. orange juice concentrate**
**flour**

Dissolve yeast in warm water. Heat milk to lukewarm. Add margarine, sugar, and yeast mixture to milk. Next add some flour, beaten eggs, and orange juice concentrate. Then add more flour until you can knead and handle it. Put in greased bowl for 20 minutes. Punch down and let rise again. Shape into rolls, donuts, or coffee cake. Bake in 375° oven until golden brown.

## *TVHS ROLLS*

*Becky Murphy*

**5-6 c. flour**
**½ c. sugar**
**2 pkgs. active dry yeast**
**1 c. milk**
**⅔ c. water**
**½ stick margarine**
**2 eggs room temperature**

In a large bowl mix 2 c. flour, sugar, salt, and undissolved yeast. Combine milk, water and margarine in a saucepan. Heat over low heat until liquids are very warm. Margarine does not need to melt. Gradually add to dry ingredients and beat 2 min. at med. speed of mixer, scraping bowl occasionally. Add eggs and ¾ c. flour. Beat at high speed for 2 min., scraping bowl occasionally. Stir in enough additional flour to make a stiff dough. Turn out onto a lightly floured board; knead until smooth and elastic, about 8-10 min. Cover with plastic wrap, then a towel. Let rest for 20 min. Punch dough down and shape into rolls. Place on greased baking sheet. Brush with oil. Cover with plastic wrap and refrigerate 2-24 hrs. When ready to bake, remove

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from refrigerator, uncover rolls carefully and let stand at room temperature for 10 min. Bake at 375° for 15-20 min. or until done. Brush with melted margarine. Serve warm. Makes 2½-3 dozen.

### *WILLA'S BANANA BREAD*

*Pastor Doris Smith*

**½ c. butter or margarine**
**1 c. white sugar**
**2 eggs**
**¼ c. chopped walnuts**
**3 mashed bananas**
**2 c. flour**
**1 tsp. baking soda**

Cream butter and sugar. Add beaten eggs, then flour and baking soda. Add bananas and mix in nuts. Bake at 350° for 1 hour and 10 min. if in loaf pan. For round tins, test with toothpick. (approx. 25 - 30 min.) Salt and vanilla may be added.

### *WOODMAN'S WIFE CORNBREAD*

*Bev Surface*

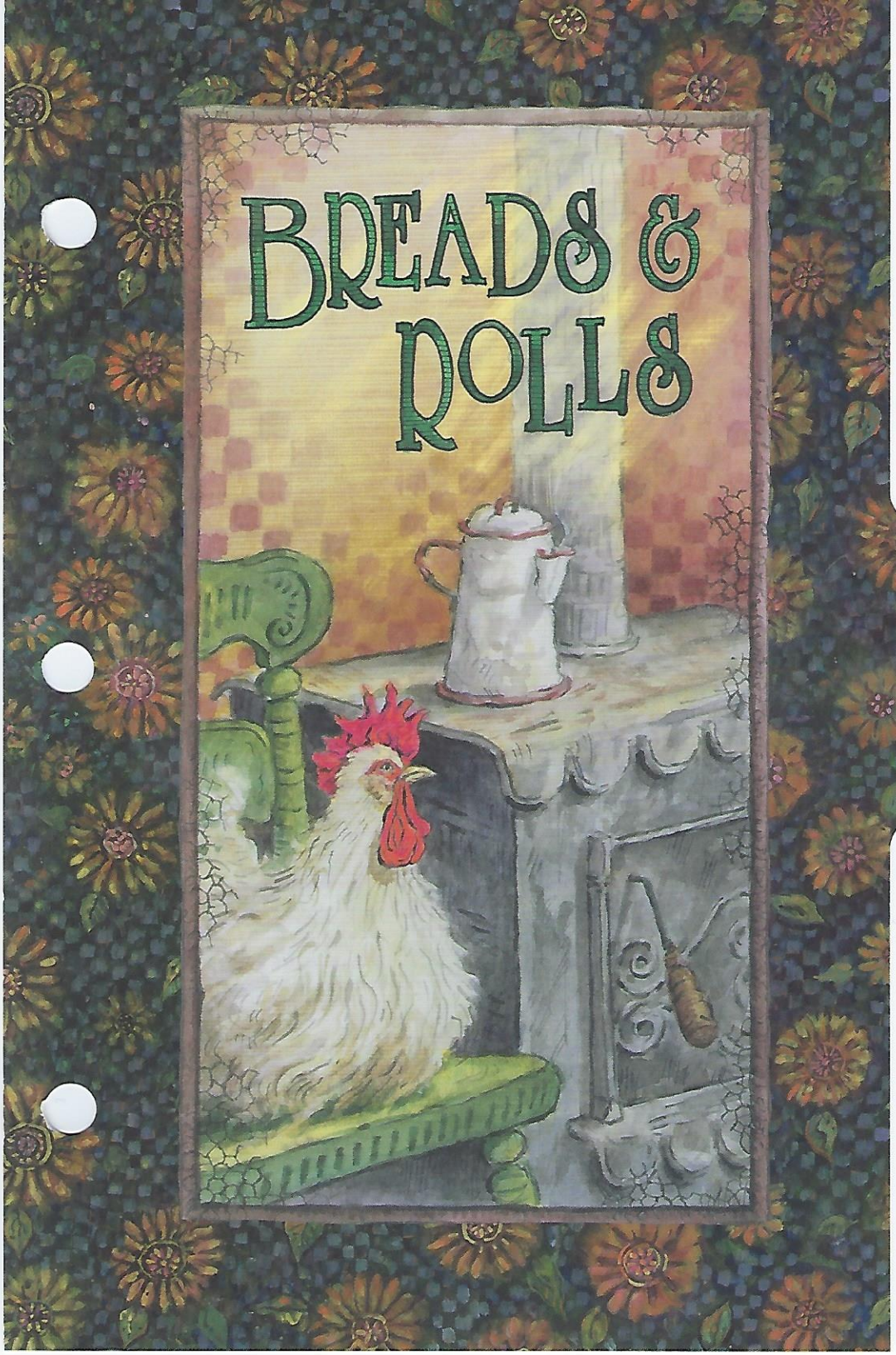
**1 pkg. frozen chopped broccoli, thawed and drained**
**1 med. chopped onion**
**6 oz. cottage cheese**
**1 stick melted margarine**
**¾ tsp. salt**
**4 eggs**
**1 (8½ oz.) box Jiffy cornbread mix**

Mix ingredients together, then fold in box of Jiffy cornbread mix. Pour into greased 9" x 13" pan. Bake at 400° for 15 - 20 minutes. Serves 12.

**Recipe Favorites**



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BREADS &
ROLLS

# Helpful Hints

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

# DESSERTS

## *ANGEL BARS*

*Elaine Hill*

**1 stick margarine**
**1 c. flour**
**½ c. brown sugar**

Mix above and press flat in 9 x 9 pan. Bake at 350° for 10-12 min. Remove pan from oven and pour over it the following mixture.

**2 eggs beaten**
**1 c. brown sugar**
**½ c. flaked coconut**
**2 T. flour**
**1 tsp. vanilla**
**½ c. chopped nuts**

Pour over mixture already baked in pan and bake at 350° for 20 min.

## *APPLE CAKE*

*Judy McFadden*

**2 c. sugar**
**1¼ c. Wesson Oil**
**2 eggs beaten**
**3 c. raw apples finely diced**
**2 tsp. vanilla extract**
**3 c. flour**
**½ c. nuts**
**1¼ tsp. cinnamon**
**1 tsp. soda**
**½ tsp. salt**

Combine sugar, oil and eggs in large bowl; mix well. Add apples and vanilla. Combine remaining ingredients and add to apple mixture, mixing well. Pour batter into ungreased 9 x 13 cake pan. Cover with foil and bake at 350° for 45 minutes or until done. Serve with whipped topping or ice cream while cake is still warm.

## *APPLE CAKE*

*Sharon Kindig*

**Cake**

**1 c. oil**
**2 c. sugar**
**2 eggs**
**1 tsp. vanilla**
**3 c. chopped apples**
**2 c. flour**
**1 tsp. baking soda**
**¾ tsp. salt**
**1 tsp. cinnamon**
**1 c. chopped pecans**

Cream oil, sugar, eggs and vanilla. Add remaining ingredients. Bake at 350° for 45-50 min.

**Topping**

**½ c. brown sugar**
**¼ c. margarine**
**3 T. milk**
**1 tsp. vanilla**

Bring to a boil. Let cook 3-4 min. Prick cake with fork. Pour topping over cake while cake is warm.

## *APPLE CRISP*

*Marie Coleman*

**4 c. sliced apples**
**1 tsp. cinnamon optional**
**1 stick margarine**
**1 c. grated cheese optional**
**½ c. hot water**
**1 c. sugar**
**¾ c. flour**

Place apples in baking dish. Mix water and cinnamon and pour over apples. Work flour, sugar, margarine and cheese together until crumbly. Spread over apples. Bake at 325° until tender. Serve warm.

## *APPLE CRUMB PIE*

*Iris Dickerhoff*

**4 lg. tart apples**
**½ c. sugar**
**1 tsp. cinnamon**
**½ c. sugar**
**¾ c. flour**
**⅓ c. butter**
**9 inch unbaked pie shell**

Peel apples and slice into pie shell. Sprinkle with ½ cup sugar mixed with cinnamon. Sift remaining ½ c. sugar with flour. Cut in butter till crumbly. Sprinkle over apples. Bake at 450° for 10 min., then 350° till apples are tender (about 40 min.)

## *APPLE RAISIN WALNUT CAKE*

*Jean Smith Stutzman*

**Cake**

**3 eggs**
**1 c. oil**
**2 c. sugar**
**1 tsp. vanilla**
**4 c. unpeeled chopped apples**
**2 c. flour**
**1 tsp. soda**
**½ tsp. salt**
**1 tsp. cloves**
**1 tsp. cinnamon**
**½ c. raisins**
**¾ c. walnuts**

Beat eggs and oil till foamy. Add sugar and vanilla. Beat. Add apples. Beat slightly. Mix dry ingredients and add to egg mixture. Beat slightly. Bake in 9 x 13 pan at 350° for 25 min.

**Frosting**

**5 T. flour**
**1 c. milk**
**1 c. butter softened**
**1-2 c. powdered sugar**
**1 tsp. vanilla**
**½ c. walnuts**

Mix milk and flour in saucepan. Heat and stir over med. heat until thick. Chill thoroughly. Beat in large bowl with butter, sugar, and vanilla until light and fluffy about 5 min. (like mashed potatoes). Spread on cooled cake, sprinkle with nuts.



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## *APPLE ROLY POLY*

*Fay Whetstone*

**1½ c. thick applesauce well sweetened**
**2 c. flour**
**4 tsp. baking powder**
**1 tsp. salt**
**4 T. lard**
**¾ c. milk**

**Syrup**

**2 c. sugar**
**2 c. water**
**1 tsp. vanilla**

Melt margarine in 9 x 13 baking dish. Mix flour, baking powder, salt, lard, and milk. Roll dough into rectangular piece. Spread with applesauce. Roll like jelly roll. Cut into slices. Place slices cut side up on hot melted butter. Pour boiling syrup on top. Bake at 450° for 20 min. Serve with milk or whipped cream.

## *AZAR'S STRAWBERRY PIE*

*Helen Taylor*
*Bernice Miner*

**Pastry**

**1½ c. flour**
**½ c. vegetable oil**
**2 T. sugar**
**½ tsp. salt**
**2 T. cold milk**

**Filling**

**¾ sugar**
**2 T. Karo**
**2 T. rounded cornstarch**
**1 c. water**
**1 qt. strawberries**
**2 T. strawberry Jell-O**

Blend pastry ingredients and press into pie pan. Bake at 400° for 12 min. Filling: Boil ingredients until clear. Set off stove and add 2 T. strawberry Jell-O. Add red food coloring to make filling a red color. Add 1 qt. cleaned strawberries. Let stand until set. Put filling in pie crust. Cool. Served with whipped cream.

## *BABY FOOD BARS*

*Jacqueline Gibble*

**1 lg. jar Gerber carrots**
**1 lg. jar Gerber applesauce**
**1 lg. jar Gerber apricots**
**2 c. sugar**
**3 eggs**
**1½ c. oil**
**2 c. flour**
**2 tsp. soda**
**1 tsp. cinnamon**
**1 tsp. salt**
**1 c. raisins**
**1 c. nuts**

Cream together sugar, eggs, oil, carrots, applesauce, and apricots. Add flour and remaining ingredients. Bake at 350° for 35-40 min. in greased sheet pan. Let cool 20 min. then frost.

**Frosting**

**(8-oz.) cream cheese**
**1 stick margarine softened**
**1 tsp. vanilla**
**1 lb. powdered sugar**

## *BAKED LEMON PUDDING*

*Kathryn Teel*

**2 T. butter melted**
**1½ c. sugar**
**⅓ c. flour**
**½ c. lemon juice**
**grated rind of 1 lemon**
**1¼ c. milk**
**3 eggs**
**pinch salt**

Combine butter, sugar, flour lemon juice, rind, and salt. Mix egg yolks and milk. Add to first mixture. Whip egg whites. Fold into pudding. Bake at 375° for 45 min. Set baking container in a pan of water.

## *BANANA SPLIT CAKE*

*Mrs. Tim Utter*
*Lee Ann Rock*

**2 c. graham cracker crumbs**
**5 T. margarine melted**
**2 c. powdered sugar**
**1 stick margarine softened**
**2 eggs**
**1 tsp. vanilla**
**1 lg. can crushed pineapple drained**
**1 (9-oz.) box Cool Whip**
**maraschino cherries**
**2 bananas sliced**
**crushed nuts**

Mix graham cracker crumbs and melted margarine. Press into 9 x 13 pan. Beat with mixer powdered sugar, margarine, eggs, and vanilla. Spread on top of crust and let set. Drain 1 can pineapple. Spread on top of filling. Slice 2 bananas. Layer on top of pineapple. Spread Cool Whip over the top. Top with maraschino cherries and crushed nuts. Refrigerate at least 2 hrs.

## *BETTER THAN ALMOST ANYTHING CAKE*

*Lee Ann Rock*

**1 pkg. German chocolate cake mix (follow directions on box)**
**1 (14-oz.) can sweetened condensed milk**
**1 jar caramel sundae topping**
**(8-oz.) Cool Whip**
**2 regular Heath bars or 8 oz. toffee bits**

Make and bake cake as directed on the box for 9 x 13. Cool 15 min. Poke top of cake every ½ in. with the handle of a wooden spoon. Drizzle milk over top of cake. Let stand until milk has been absorbed into cake. Drizzle with caramel topping enough to cover. Cover and refrigerate 2 hrs. Spread Cool Whip on cake. Sprinkle with candy. Store in the refrigerator.

## *BLUEBERRY ANGEL DESSERT*

*Jo Ann Cummins*

**1 (8-oz.) pkg. cream cheese**
**1 c. powdered sugar**
**1 (8-oz.) box Cool Whip thawed**
**1 (14-oz.) angel food cake prepared**
**2 (21-oz.) cans blueberry pie filling**

In large bowl beat the cream cheese and sugar. Fold in Cool Whip and cake cubes. Spread evenly in ungreased 9 x 13 pan. Top with pie filling. Cover and refrigerate at least 2 hrs. before cutting into squares.



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## *APPLE ROLY POLY*

*Fay Whetstone*

**1½ c. thick applesauce well sweetened**
**2 c. flour**
**4 tsp. baking powder**
**1 tsp. salt**
**4 T. lard**
**¾ c. milk**

**Syrup**

**2 c. sugar**
**2 c. water**
**1 tsp. vanilla**

Melt margarine in 9 x 13 baking dish. Mix flour, baking powder, salt, lard, and milk. Roll dough into rectangular piece. Spread with applesauce. Roll like jelly roll. Cut into slices. Place slices cut side up on hot melted butter. Pour boiling syrup on top. Bake at 450° for 20 min. Serve with milk or whipped cream.

## *AZAR'S STRAWBERRY PIE*

*Helen Taylor*
*Bernice Miner*

**Pastry**

**1½ c. flour**
**½ c. vegetable oil**
**2 T. sugar**
**½ tsp. salt**
**2 T. cold milk**

**Filling**

**¾ sugar**
**2 T. Karo**
**2 T. rounded cornstarch**
**1 c. water**
**1 qt. strawberries**
**2 T. strawberry Jell-O**

Blend pastry ingredients and press into pie pan. Bake at 400° for 12 min. Filling: Boil ingredients until clear. Set off stove and add 2 T. strawberry Jell-O. Add red food coloring to make filling a red color. Add 1 qt. cleaned strawberries. Let stand until set. Put filling in pie crust. Cool. Served with whipped cream.

## *BABY FOOD BARS*

*Jacqueline Gibble*

**1 lg. jar Gerber carrots**
**1 lg. jar Gerber applesauce**
**1 lg. jar Gerber apricots**
**2 c. sugar**
**3 eggs**
**1½ c. oil**
**2 c. flour**
**2 tsp. soda**
**1 tsp. cinnamon**
**1 tsp. salt**
**1 c. raisins**
**1 c. nuts**

Cream together sugar, eggs, oil, carrots, applesauce, and apricots. Add flour and remaining ingredients. Bake at 350° for 35-40 min. in greased sheet pan. Let cool 20 min. then frost.

**Frosting**

**(8-oz.) cream cheese**
**1 stick margarine softened**
**1 tsp. vanilla**
**1 lb. powdered sugar**

## *BREAD PUDDING*

*Mary Teel*
*Teel's Restaurant*

**5 c. milk scalded, not boiled**
**½ c. sugar**
**6 glazed rolls in chunks**
**6 eggs well beaten**
**½ tsp. salt**
**½ tsp. almond**
**1½ T. pure vanilla**
**½ tsp. lemon**

Combine milk, sugar and rolls. Mix the other ingredients. Combine the first ingredients with the egg mixture. Place in baking pan. Dot with butter. Mix 1 c. sugar with 1 T. cinnamon and sprinkle over the top. Bake in a 350° oven with pudding setting over another pan of water.

## *BREEZY BROWNIES*

*Cindy Law*

**Brownies**

**1 c. sugar**
**1 stick margarine**
**4 eggs**
**⅛ tsp. salt**
**1 can chocolate syrup**
**1 c. plus 1 T. flour**

Cream together margarine and sugar. Add eggs and salt. Beat well. Blend in chocolate syrup and flour. Pour into greased and floured 10½ x 15½ in. baking pan. Bake at 350° for 22 min.

**Icing**

**1½ c. sugar**
**6 T. margarine**
**6 T. milk**
**½ c. chocolate chips**

Boil together sugar, butter and milk. Cook and stir for 1 min. Add chocolate chips and beat until all are melted. Spread over warm brownies in pan. Cut when cool.

## *CHEESE CAKE*

*Helen Good*

**¼ c. butter**
**1 c. graham crackers crushed**
**¼ c. plus 3 T. sugar**
**2 (8-oz.) pkgs. cream cheese**
**1 can Eagle Brand milk**
**3 eggs**
**¼ c. lemon juice**
**1 c. sour cream**
**1 tsp. vanilla**

In a small saucepan melt butter. Stir in graham cracker crumbs and sugar. Firmly pat crumbs on the bottom of a 9" spring form pan. In a large mixing bowl beat cream cheese until fluffy. Add Eagle Brand milk and eggs. Beat until smooth. Stir in lemon juice and turn into pan. Bake at 300° for 50-55 min. or until toothpick comes out clean. The last 10 min. of baking add sour cream and vanilla mixture to top of cheese cake and continue to bake.

## *CHERRY CHEESECAKE*

*Cindy Spitler*

**1 pkg. white cake mix**
**2 (8-oz.) pkgs. cream cheese softened**
**4 c. powdered sugar**
**1 pt. whipping cream whipped OR 2-8 oz. thawed Cool Whips**
**3 (21-oz.) cans cherry pie filling (apple or blueberry works well also)**

Prepare cake mix according to package directions. Pour into two greased 13 x 9 x 2 " baking pans. Bake at 350° for 20 min. or until a wooden pick inserted near

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center comes out clean. Cool. In a mixing bowl, beat the cream cheese and powdered sugar until fluffy; fold in the whipped cream. Spread over each cake. Top with pie filling. Chill for 4 hours or overnight. Yield: 24 to 30 servings.

## *CHEWY BLONDE BROWNIES*

*Viola E. Gruenewald*

**1 stick margarine softened**
**1 1/4 c. firmly pack brown sugar**
**1/3 c. quick old-fashioned oats uncooked**
**1 1/3 c. flour**
**2 eggs**
**1/2 c. butterscotch or other flavored baking chips**
**1/2 c. chopped nuts**
**2 tsp. vanilla**
**3/4 tsp. salt**
**3/4 tsp. soda**

Beat together butter and sugar until well blended. Add remaining ingredients. Mix well. Spread into greased 9 x 13 inch baking pan. Bake at 350° for 25 min. or until golden brown. Cool. Cut into bars.

## *CHOCOLATE MOUSSE CAKE*

*Eileen Bowser*

**1 pkg. chocolate cake mix**
**1 (14-oz.) can sweetened condensed milk**
**2 (1-oz.) squares unsweetened chocolate, melted**
**1/2 c. cold water**
**1 (4-oz.) pkg. instant chocolate pudding mix**
**1 c. heavy cream, whipped or 8 oz. Cool Whip**

Preheat oven to 350°. Prepare and bake cake mix according to pkg. directions for two 9-in layers. Cool and remove from pans. In large bowl, mix together sweetened condensed milk and melted chocolate. Gradually stir in the water, then instant pudding until smooth. Chill for at least 30 minutes. Remove the chocolate mixture from the refrigerator, and stir to loosen. Fold in whipped cream and return to the refrigerator for at least another hour. Place one layer of cake onto a serving plate. Top with 1-1/2 cups of the mousse, then cover with the remaining cake layer. Frost with the remaining mousse, and refrigerate until serving. Garnish with chocolate shavings.

## *CHOCOLATE PUDDING*

*Eleanor Knoop*

**1/2 c. sugar**
**1/3 c. flour**
**1/4 c. cocoa**
**1/4 tsp. salt**
**2 1/2 c. milk**
**2 T. butter**
**2 tsp. vanilla**
**Cool Whip**

Mix dry ingredients in pan and add milk. Bring to a boil, add butter and vanilla. Pour into a dish to cool. Serve with Cool Whip.

## *CLASSIC NEW YORK CHEESECAKE*

*Rebecca Spitler*

**1 c. graham cracker crumbs**
**3 T. sugar**
**3 T. margarine melted**
**5 pkgs. cream cheese softened**
**1 c. sugar**
**3 T. flour**
**3 T. vanilla**
**1 c. sour cream**
**4 eggs**
**1 (21-oz.) can cherry pie filling optional**

Mix graham crackers, 3 T. sugar, and margarine. Press firmly into bottom of spring form pan. Bake at 325° if silver pan, 300° if dark pan for 10 min. Beat cream cheese, sugar, flour, and vanilla with electric mixer on medium speed until well blended. Add sour cream. Mix well. Add eggs 1 at a time mixing on low speed after each addition until blended. Pour over crust. Bake 1 hr. & 10 min. or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake. Cool before removing rim of pan. Refrigerate 4 hrs. Optional: Top with pie filling before serving.

## *COCOA PIE*

*Fay Whetstone*

**1½ c. milk**
**⅓ c. cocoa**
**1 tsp. butter**
**⅛ tsp. salt**
**2 eggs**
**1 c. sugar**
**3 T. cornstarch**
**2 tsp. vanilla**

Heat 1 c. milk with butter, sugar, and salt. Mix cocoa and cornstarch with ½ milk and add to heated milk. Add well beaten egg yolks. Cook in double boiler till thick.

**Meringue**

**3 egg whites**
**1 c. marshmallow creme**

Beat egg whites till stiff. Add marshmallow creme and beat more. Put on pie and brown.

## *COCONUT MACAROON PIE*

*Mary Teel*

**1½ c. sugar**
**2 eggs**
**½ salt**
**½ c. soft butter**
**¼ c. flour**
**½ c. milk**
**1½ c. shredded coconut**

Beat sugar, eggs, and salt till mixture is lemon colored. Add butter and flour. Blend well. Add milk. Fold in 1 c. of coconut. Pour into pie shell. Top with remaining coconut. Bake in slow oven at 325° about 60 min.

## *COUNTRY APPLE DESSERT*

*Kathryn Teel*

**1 box yellow cake mix**
**⅓ c. margarine softened**
**1 egg**
**1 can apple pie filling**
**½ c. firmly packed brown sugar**
**½ c. chopped nuts**
**1 tsp. cinnamon**
**1 c. sour cream**
**1 tsp. vanilla**
**1 egg**

Combine cake mix, margarine, and egg. Beat at low speed until crumbly. Press into ungreased 9 x 13 pan. Spread with pie filling. Combine brown sugar, nuts, and

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cinnamon. Sprinkle over apples. Blend sour cream, egg, and vanilla. Pour over sugar mixture. Bake at 350° for 40-50 min.

### *CRANBERRY MOUSSE*

*Gerry Clark*

**1 (20-oz.) can crushed pineapple in juice**
**1 (6-oz.) box strawberry Jell-O**
**1 (8-oz.) c. water**
**2 No. 1 can whole cranberry sauce**
**2 c. sour cream**
**½ c. pecans**

Drain pineapple well, reserving juice. Add juice in 2 qt. saucepan. Stir in water. Heat to boiling. Stir to dissolve Jell-O. Remove from heat. Blend in cranberry sauce. Chill until mixture thickens slightly. Blend sour cream into Jell-O mixture. Fold in pineapple and pecans. Pour into 2 qt. mold. Chill until firm. Serves 8

### *CRAZY CHOCOLATE CAKE*

*Joan Eiser*

**1½ c. flour**
**1 c. sugar**
**3 T. cocoa**
**1 tsp. salt**
**1 tsp. soda**
**1 c. water**
**6 T. oil**
**1 T. vinegar**
**1 tsp. vanilla**

Put all ingredients in 9" square baking pan. Stir together. Bake in 325° oven for 30-40 min.

### *CREAM PIE*

*Eileen Bowser*

**1 8" unbaked pie crust**
**½ c. brown sugar**
**½ c. white sugar**
**1 T. flour**
**1 c. coffee cream or half & half**
**1 tsp. vanilla**

Mix sugars, flour, cream and vanilla. Pour into pie shell and bake at 400° for 30 min.

### *CREAM PIE*

*Mary Teel*

**1 c. milk**
**1 c. sugar**
**4 T. flour**
**1 c. whipping cream**
**1 tsp. vanilla**

Mix sugar and flour. Mix in whipping cream, stir in milk and vanilla. Bake at 325° for 1 hr. (30 min. top shelf, 30 min. bottom shelf)

### *CRUNCHY PUDDING DESSERT*

*Cindy Spitler*

**1 c. flour**
**¼ c. brown sugar**
**1 stick melted butter**
**1 c. slivered almonds**
**1 c. coconut**
**2 sm. pkgs. instant vanilla pudding**
**3 c. milk**
**1 (8-oz.) box Cool Whip**

Stir and mix together flour, brown sugar, melted butter, almonds, and coconut. Loosely spread on a cookie sheet and bake at 350° for 20 min. Stir occasionally.

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Remove and cool. Mix pudding and milk till thickened. Fold in Cool Whip. Place ½ of crumb mixture in bottom of 9 x 13 dish. Spoon pudding and Cool Whip mixture over crumbs. Spread remaining crumbs on top. Refrigerate.

## *CUSTARD PIE*

*Fay Whetstone*

**2½ c. milk scalded**
**pinch salt**
**⅔ c. sugar**
**4 eggs slightly beaten**
**1 tsp. vanilla**
**nutmeg**

Mix eggs, salt, sugar, and vanilla. Add hot milk. Put in unbaked pie shell. Put nutmeg on top before baking. Bake at 450° for 10 min. then bake at 425° for 10 min. then done.

## *DATE NUT PUDDING*

*Mary Teel*

**2 c. brown sugar**
**2 c. water**
**1 stick butter**
**2 c. flour**
**5 tsp. baking powder**
**1 c. sugar**
**1 lb. diced dates**
**1 c. chopped pecans**
**1¼ c. milk**

Combine brown sugar, water, and butter. Boil for 5 min. Combine flour, baking powder, sugar, dates, pecans, and milk. Drop by tsp. into syrup mixture. Use glass dish 13½ x 9½. Bake at 325° for 30 min.

## *DEATH BY CHOCOLATE*

*Ed Rock*

**2 Pepperidge Farm fudge cakes broken into pieces**
**2 cans Thank You chocolate fudge pudding**
**6 Heath Bars**
**1 giant Hershey Bar**
**2 lg. boxes of Cool Whip**

Using a glass punch bowl layer cake, pudding, candy, and Cool Whip. Continue layering finishing with Cool Whip. Garnish with chocolate curls. Refrigerate.

## *DECADENT CHOCOLATE DELIGHT*

*Lee Ann Rock*

**1 pkg. chocolate cake mix**
**(8-oz.) sour cream**
**1 c. water**
**4 eggs**
**¾ c. vegetable oil**
**1 pkg. instant chocolate pudding**
**1 c. chocolate chips**

Lightly grease inside of slow cooker. Combine cake mix, sour cream, water, eggs, and oil in large bowl until well blended. Stir in pudding mix. Stir in chocolate chips. Pour mixture into slow cooker. Cover and cook on low 6-8 hrs. or on high 3-4 hrs. Serve hot or warm with ice cream and hot fudge topping.

## *DELIGHTFUL RHUBARB*

*Alice Hardesty*

**3 c. rhubarb**
**¾ c. sugar**
**1½ tsp. cinnamon**
**1 c. flour**
**1 c. sugar**
**1 stick margarine**

Cut up rhubarb in small chunks. Mix sugar and cinnamon with rhubarb. Put in baking pan. Cream flour, sugar, and margarine together and sprinkle over the top of rhubarb mixture. Bake at 375° for 30 min.

## *DIRT PUDDING*

*Jean Smith*

**1 sm. pkg. Oreo cookies**
**1 lg. Cool Whip**
**(8-oz.) pkg. cream cheese**
**½ stick margarine**
**1 c. powdered sugar**
**2 (3-oz.) pkg. French vanilla instant pudding**
**3 c. milk**

Crush cookies and place half in 9 x 13 pan. Mix Cool Whip, cheese, margarine, and powdered sugar. Mix pudding and milk. Combine both mixtures and pour over crumbs. Spread remainder of crumbs on top. Chill.

## *DREAM BARS*

*Mary Teel*

**4 c. flour**
**2 c. brown sugar**
**2 c. butter**
**4 tsp. vanilla**
**4 c. brown sugar**
**6 c. coconut**
**2 c. nuts**
**4 T. flour**
**2 tsp. baking powder**

Combine first three ingredients and press in cookie sheet then bake at 350° for 10 min. Combine vanilla, brown sugar, coconut, nuts, flour and baking powder. Pour over baked crust and bake at 300° for 30 min.

## *DUTCH APPLE PIE*

*Lee Ann Rock*

**5½ c. sliced apples**
**1 T. lemon juice**
**½ c. sugar**
**¼ c. brown sugar**
**3 T. flour**
**¼ tsp. salt**
**½ tsp. cinnamon**
**¼ tsp. nutmeg**

**Topping**

**¾ c. flour**
**¼ c. sugar**
**¼ c. brown sugar**
**⅓ c. margarine**

Slice apples and cover with lemon juice. Mix other ingredients and then add apples. Coat apples well. Put apple mixture into an unbaked pie shell. Mix topping ingredients. Sprinkle evenly over apple mixture completely covering the top. Bake until golden on top and filling is bubbling. Bake at 375° for 50 min.

## *EASY PEANUT BUTTER PIE*

*Cindy Spitler*

**½ c. crunchy peanut butter**
**¾ c. powdered sugar**
**1 sm. pkg. vanilla or chocolate instant pudding**
**1¾ c. milk**
**1 (8-oz.) box Cool Whip**
**baked and cooled pie shell**

Mix peanut butter and powdered sugar with a fork until crumbly. Set aside. Mix pudding and milk together till thickened. Layer peanut butter mixture, pudding, and Cool Whip in pie shell finishing with peanut butter mixture on top to garnish. Refrigerate.

## *ECLAIR CAKE*

*Debi McFadden*

**1 pkg. (5⅝ oz.) vanilla instant pudding**
**2 c. milk**
**graham cracker squares**
**1 (9-oz.) box non-dairy whipped topping**
**1 (16-oz.) can fudge frosting**

Prepare pudding according to package directions using 2 c. milk. Mix with non-dairy whipped topping. Cover bottom of 9 x 13 inch pan with a layer of graham cracker squares. Place ½ of pudding mixture on crackers. Top with a second layer of crackers and remainder of pudding squares. Top with a third layer of graham crackers. Frost with fudge frosting. Chill well before serving. Cut into squares.

## *FANNIE MAY-LIKE CAKE*

*Lee Ann Rock*

**Cake**

**1 stick margarine**
**1 c. sugar**
**4 eggs**
**1 tsp. vanilla**
**(16-oz.) can Hershey syrup**
**1 c. plus 1 tsp. flour**

Cream margarine and sugar. Add eggs, vanilla, syrup, and flour. Mix and pour into ungreased 9 x 13 pan. Bake at 350° for 30 min.

**First Topping**

**1 stick margarine**
**2 c. powdered sugar**
**2 T. milk**
**1 tsp. mint extract**
**green food coloring**

Beat margarine, sugar, and milk. Add mint extract and food coloring. Spread over cooled cake and refrigerate.

**Second Topping**

**6 T. margarine**
**1 c. chocolate chips**

Melt margarine and chocolate chips together. Spread over first topping and refrigerate.

## *FRENCH ALMOND CAKE*

*Bernice Rule*

**1 stick soft butter**
**¾ c. almonds in blender**
**¼ c. sugar**
**3 eggs**
**1 T. rum or vanilla extract**
**½ c. sugar**
**⅛ tsp. almond extract**
**½ c. cake flour**
**1 tsp. baking powder**

Cream butter and ½ c. sugar together in med. mixing bowl. Add almonds and ¼ c. sugar and beat 1 min. Add eggs 1 at a time mixing between each addition. Add baking powder and flavoring. Gently fold in flour 1 T. at a time. Grease and flour 8½" baking pan. Fold the batter into the pan. Bake at 350° oven for 40-45 min. Sprinkle with powdered sugar when cool.

## *FRESH APPLE CAKE*

*Marlene Nellans*

**Cake**

**2 c. diced apples**
**1 c. white sugar**
**1 egg**
**1 c. flour**
**dash salt**
**1½ tsp. cinnamon**
**1 tsp. soda**
**½ c. nuts**
**½ c. raisins**

Mix sugar and apples until sugar melts. Then add eggs and beat. Add dry ingredients, nuts and raisins. Bake in 8" square greased pan. Bake at 375° for 40 min. Start to make sauce 10 min. before cake is done.

**Sauce**

**½ c. brown sugar**
**½ c. white sugar**
**2 T. flour**
**1 c. water**
**¼ c. butter**
**1 tsp. vanilla**

Mix sugar and flour. Add water and cook until clear. Add butter and vanilla. Stir until butter melts. Pour hot sauce over hot cake.

## *FRESH APPLE CAKE*

*Marie Coleman*

**2 c. sugar**
**1½ c. oil**
**3 eggs**
**2½ c. flour**
**2 tsp. baking powder**
**1 tsp. soda**
**1 tsp. salt**
**3 c. raw apples**
**1 c. coconut**
**1 c. nuts**
**1 tsp. vanilla**

Beat eggs. Stir in oil and sugar. Sift dry ingredients and add to eggs. Stir in 3 c. raw apples, cut small and thin, coconut, nuts, and vanilla. Bake at 350° for 50-55 min.



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## *FROSTED PUMPKIN BARS*

*Lee Ann Rock*

**Bars**

**4 eggs beaten**
**1 c. salad oil**
**2 c. sugar**
**1 c. pumpkin**
**½ tsp. salt**
**2 tsp. cinnamon**
**1 tsp. soda**
**1 tsp. baking powder**
**2 c. flour**

**Frosting**

**(3-oz.) pkg. cream cheese softened**
**6 T. margarine softened**
**¾ lb. powdered sugar**
**1 tsp. vanilla**
**1 tsp. milk (more if needed)**

Combine all bar ingredients. Pour into a greased and floured 10 x 14 cookie sheet. Bake at 350° for 20-25 min. or until toothpick comes out clean. Mix frosting. Frost while bars are still warm.

## *FROZEN FRUIT SALAD*

*Betty Fawley*
*Gerry Clark*

**1 No. 2 can crushed pineapple, drained**
**1 No. 2 can Thank You brand cherry or strawberry pie filling**
**1 (8-oz.) container frozen whipped topping**
**1 can Eagle Brand milk**
**crushed walnuts**

Mix pineapple, pie filling, whipped topping, and Eagle Brand milk and pour into a 9 x 13 baking dish. Sprinkle with crushed walnuts on top. Refrigerate and serve when chilled. You may freeze. Thaw slightly before serving.

## *FRUIT COBBLER*

*Cathy Whetstone*

**1⅓ sticks margarine**
**2 c. sugar**
**4 tsp. baking powder**
**1½ c. milk**
**1 can fruit**
**¼-¾ c. sugar**

Melt margarine in bottom of 9 x 13 pan. Mix sugar, flour, baking powder and milk. Pour into pan. Spoon canned fruit over the top. Do not stir. Sprinkle with ¼-¾ c. sugar. Bake at 325° for 1 hr.

## *FRUIT PIZZA*

*Debi McFadden*

**Cookie**

**1 cookie mix**

Prepare and spread out 1 cookie mix on pizza pan. Bake until golden. Cool.

**Frosting**

**1 (3-oz.) pkgs. cream cheese**
**1 stick margarine**
**1 lb. powdered sugar**
**1 tsp. vanilla**

Cream margarine and cream cheese. Add sugar and vanilla. Frost cookie.

(continued)

**Glaze**

**1 c. water**
**1 c. sugar**
**2 T. Karo**
**2 T. cornstarch**
**3 T. strawberry Jell-O**
**bananas**
**assorted fruit**

Cook glaze together until thick. Add 3 T. strawberry Jell-O. Let cool. Slice bananas and place on frosted cookie. Pour on glaze. Top with fruit of choice.

## *FUDGE SUNDAE PIE*

*Cindy Spitler*

**½ c. Karo**
**4 T. firmly packed brown sugar**
**6 T. margarine**
**5 c. Rice Krispies**
**1 c. coarsely chopped salted peanuts**
**1 c. coconut**
**½ c. peanut butter**
**½ c. fudge sauce**
**½ c. Karo**
**½ gal. vanilla ice cream**

Combine ½ c. Karo, brown sugar, and margarine in saucepan until mixture begins to boil (use low heat). Remove from heat and add Rice Krispies, peanuts and coconut. Press into an 11 x 14 lightly butter pan. Stir together peanut butter, fudge sauce and ½ c. Karo. Spread half of this mixture over crust. Freeze until firm. Soften ice cream slightly. Spoon onto frozen crust and freeze until firm. Let stand at room temperature for 10 min. when ready to serve. Before cutting warm remaining peanut butter mixture and drizzle over top.

## *GOOEY BUTTER CAKE*

*Steve & Corrine Knudsen*

**2 eggs**
**1 box yellow cake mix**
**1 stick butter melted**
**1 box powdered sugar**
**2 eggs**
**(6-oz.) cream cheese softened**

Mix 2 eggs with cake mix. Add melted butter and pat in 10 x 13 pan. Mix cream cheese with 2 eggs. Add powdered sugar. Put icing on top of cake batter. Bake at 350° for 25-30 min.

## *GUGELHKUPF*

*Virginia Lucht*

**2 sticks margarine**
**2 c. sugar**
**6 eggs separated**
**1½ c. flour sifted**
**½ tsp. salt**
**2 tsp. baking powder**
**6 T. milk**
**1 tsp. vanilla or ½ tsp. almond extract**

Cream butter to consistency of mayonnaise. Add sugar while continuing to cream. Beat until light and fluffy. Beat in egg yolks 1 at a time. Mix and sift flour, salt, and baking powder. Combine milk and flavoring. Add flour mixture and milk alternately to butter mixture, stirring in gently but thoroughly. Beat egg whites until stiff but not dry. Fold into flour mixture thoroughly. Spoon into well greased 12 Gugelhupf pan. Bake at 350° for about 1 hr. and 10 min. Loosen cake around rim and tube. Invert on cake rack. Finish cooling. Dust with powdered sugar. Garnish with maraschino cherries if desired.



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## *HOMEMADE ICE CREAM*

*Lee Ann Rock*

**2¼ c. sugar**
**6 T. flour**
**½ tsp. salt**
**5 c. scalded milk**
**6 eggs**
**4 c. heavy cream**
**4½ tsp. vanilla**

Combine sugar, flour, and salt in saucepan. Slowly stir in hot milk. Cook over low heat 10 min. stirring constantly until mixture is thickened. Mix small amount of hot mixture into beaten eggs. Add to hot mixture and cook 1 min. longer. Chill in refrigerator overnight. Add cream and vanilla. Pour into gallon freezer. For any flavor add 1 qt. drained fruit or add 32 Oreo cookies crushed before churning.

## *INDIVIDUAL CHEESE CAKE*

*Marlene Nellans*

**2 (8-oz.) cream cheese**
**¾ c. sugar**
**2 eggs**
**1 T. lemon juice**
**½ tsp. vanilla**
**24 vanilla wafers**
**24 cup cake liners**
**1 can pie filling**

Beat cream cheese, sugar, eggs, lemon juice, and vanilla with a mixer until creamy. Put liners in a pan and 1 vanilla wafer flat side down in liner. Put 1 T. mix over wafer. Bake in 375° oven for 10 min. Cool. Remove liners and put pie filling on.

## *ITALIAN CREAM CAKE*

*Julia Teel*

**Cake**

**2 c. flour**
**1 tsp. soda**
**2 c. sugar**
**5 egg yolks**
**1 c. buttermilk**
**1 stick butter**
**pinch salt**
**½ c. Crisco oil**
**1 c. shredded coconut**
**1 c. chopped pecans**

**Icing**

**(8-oz.) cream cheese**
**1 stick butter**
**1 box powdered sugar**
**1 c. chopped pecans**
**1 tsp. vanilla**

Beat soda in buttermilk. Put pecans, coconut in flour to coat. Beat sugar, butter, oil, and egg yolks with electric mixer. Add soda and buttermilk. Beat. Then fold the flour mixture by hand. Beat good with spoon. Beat the 5 egg whites until stiff, fold into batter. Makes a 3 layer or 9 x 13 cake. Bake at 350° for 25-30 min.

## *LEMON LUSH*

*Mary Horn*

**1 c. flour**
**1 stick margarine**
**few pecans**
**(8-oz.) pkg. cream cheese**
**1 c. powdered sugar**
**1 c. Cool Whip**
**2 boxes instant lemon pudding**
**3 c. milk**

Combine flour, margarine, and pecans and bake in 9 x 13 baking dish. Bake at 350° for 15 min. Let cool. Then beat cream cheese, powdered sugar, and Cool Whip. Spread on baked crust. Beat lemon pudding and milk. Put over second layer. Put Cool Whip on top.

## *LEMON PUDDING DESSERT*

*Jane Kantner*

**2 sticks margarine**
**2 c. flour**
**1 (8-oz.) pkg. cream cheese**
**1 c. powdered sugar**
**1 (8-oz.) box Cool Whip**
**3 c. cold milk**
**2 sm. pkgs. instant lemon pudding mix**

Cut margarine into flour until crumbly. Press into ungreased 9 x 13 baking pan. Bake at 350° for 18-22 min. or until set. Cool. Beat cream cheese and sugar until smooth. Fold in 1 c. Cool Whip. Spread over crust. Beat milk and pudding mix at low speed for 2 min. Spread over the cream cheese layer. Refrigerate at least 1 hr. Serves 12-16

## *LORNA DOONE DESSERT*

*Cindy Spitler*

**1 sm. pkg. crumbled Lorna Doone cookies**
**1 stick margarine melted**
**2 c. milk**
**2 pkgs. French vanilla instant pudding**
**1 qt. softened butter pecan ice cream**
**1 box Cool Whip**
**3 refrigerated Heath bars**

Mix cookie crumbs and melted margarine. Press into 9 x 13 pan with a fork and bake at 350° for 10-15 min. Cool crust after baking. Add 2 c. milk to 2 pkgs. of French vanilla instant pudding and mix together for 2 min. Add 1 qt. softened butter pecan ice cream. Pour onto crust and chill for 1 hr. Frost with Cool Whip. Crumble Heath bars on top.

## *LUSCIOUS LIME JELLO SQUARES*

*Jean Pritchard*

**1 (3-oz.) pkg. lime Jell-O**
**1 c. boiling water**
**1 angel food cake cut into 1" sq.**
**1 (8-oz.) pkg. cream cheese cubed**
**½ c. sugar**
**2 tsp. grated lemon peel**
**1 (8-oz.) box Cool Whip divided**

Dissolve Jell-O in boiling water. Refrigerate until mixture begins to thicken. Place cake cubes in 9 x 13 pan. Set aside. Beat cream cheese till smooth. Beat in sugar and lemon peel. Add Jell-O. Beat until smooth. Fold in 1½ c. Cool Whip. Spread over cake. Refrigerate until firm. Cut in squares. Top with Cool Whip.

## *MAYONNAISE CAKE*

*Lee Ann Rock*

**1 c. sugar**
**1 c. Miracle Whip**
**3 tsp. cocoa**
**1 c. lukewarm water**
**2 tsp. baking soda**
**1 tsp. vanilla**
**2 c. flour**

Mix ingredients together. Pour into a greased 9 x 13 pan. Bake at 350° for 25 min. Frost as desired.

## *MOM'S STRAWBERRY CAKE*

*Pastor Doris Smith*

**Cake**

**1 box white cake mix**
**1 (3-oz.) box strawberry Jell-O**
**½ c. boiling water**
**½ c. oil**
**½ pkg. frozen strawberries**
**4 eggs**

Blend cake mix, oil, ½ pkg. frozen strawberries, and Jell-O dissolved in boiling water. Add eggs and beat 4 min. on med. speed. Bake at 350° for 25 min. in three 8" cake pans. Cool.

**Icing**

**1 stick butter**
**½ pkg. strawberries**
**1 box powdered sugar**

Beat all ingredients together. Frost cooled cake.

## *MOTHER'S APPLE DUMPLINGS*

*Eleanor Knoop*

**Dumplings**

**2 c. flour**
**1 tsp. salt**
**2 tsp. baking powder**
**¾ c. shortening**
**½ c. milk**
**6 apples**

Divide dough into 6 balls. Roll out for each apple and cover apple. Place apple in greased pan. Bake at 375° for 35 min.

**Syrup**

**2 c. sugar**
**2 c. water**
**2-3 T. cinnamon candy**
**¼ tsp. nutmeg**
**1 T. cornstarch**
**¼ c. butter**

Cook syrup 5 min. Baste dumplings before taking out of oven. Add syrup.

## *MYSTERY DESSERT*

*Cathy Whetstone*

**1½ c. flour**
**1 c. sugar**
**1 tsp. soda**
**½ tsp. salt**
**½ tsp. vanilla**
**1 egg**
**1 can fruit cocktail & juice**

Mix all together and pour into an 8 x 12 in. baking pan.

**Topping**

**¾ c. brown sugar**
**1 c. chopped nuts**

Mix brown sugar with chopped pecans. Sprinkle over the top of the batter. Bake at 325° for 50 min. Cool. Cut into squares. Serve with whipped cream, ice cream, or orange or lemon sauce.

## *NOT-SO-SWEET PECAN PIE*

*Debi McFadden*

**½ stick margarine**
**½ c. sugar**
**1 c. dark corn syrup**
**¼ tsp. salt**
**3 eggs**
**1 c. pecan halves**
**1 9" unbaked pastry shell**

Cream margarine to soften. Add sugar gradually and cream till fluffy. Add syrup and salt. Beat well. Add eggs one at a time. Beat thoroughly after each addition. Stir in pecans. Pour into unbaked pastry shell. Bake in 350° oven for 50 min. or until knife inserted halfway between outside and center of filling comes out clean. Cool before serving.

## *OATMEAL PIE*

*Mary Teel*

**½ c. white sugar**
**½ c. dark Karo**
**2 T. butter**
**1 c. coconut**
**½ c. milk**
**½ c. brown sugar**
**2 eggs**
**¾ c. rolled oats**
**½ c. pecans**

Bake at 350° for 10 min., and at 325° for 20 min.

## *ORANGE SHERBET*

*Cindy Law*

**2 lg. oranges**
**1 lemon**
**1 c. sugar**
**2 c. milk**
**orange food coloring (mix red & yellow)**

Half oranges and lemon and squeeze. Dissolve sugar in juices. Stir in milk. Grate a small amount of orange rind into mixture. Pour into 2 ice cube trays. Put into freezer. As cubes begin to freeze, mix a drop of orange food coloring into each cube.

## *OREO MOUSSE*

*Kate McGowen*

**1 sm. pkg. sugar free pudding chocolate or white chocolate**
**1 (12-oz.) box fat free Cool Whip**
**4 reduced fat Oreo cookies crushed**

Mix dry pudding, Cool Whip, and crushed Oreos. (Reserve some Oreos for topping.) Pour into 9" pie pan. Sprinkle reserved crumbs on top. Refrigerate until firm.

## *PAT IN THE PAN PIE CRUST*

*Marlene Nellans*

**1½ c. flour**
**1½ tsp. sugar**
**¼ tsp. salt**
**½ c. oil**
**2 T. cold milk**

Pour flour, sugar and salt in a small bowl. Add oil and milk stirring with fork until ingredients moisten. Pat with fingers into a 9" pie pan to form a crust.



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## *PEACHES AND CREAM*

*Betty Fawley*

**¾ c. flour**
**1 tsp. baking soda**
**1 (3-oz.) box dry vanilla instant pudding**
**3 T. melted margarine**
**1 egg**
**½ c. milk**
**1 No. 2 can peaches**

Mix real good with a big open spoon. Spread in lightly greased and floured 9 x 9 pan or baking dish. Top this with No. 2 can peaches drained.

**Topping**

**1 (8-oz.) pkg. cream cheese, room temperature**
**½ c. sugar**
**3 T. peach juice**

Mix and spoon over peaches. Then sprinkle cinnamon and sugar over top (mixed together). Bake at 350° for 30-40 min.

## *PEACHES AND CREAM CHEESECAKE*

*Kathi Tridle Kinney*

**Sponge Cake Base**

**1 egg**
**⅓ c. sugar**
**¼ tsp. vanilla**
**¼ c. flour**
**¼ tsp. baking powder**
**1 pinch salt**
**2 T. water**

Lightly grease base of 10" spring form pan. Beat whole egg in 1½ qt. bowl with mixer on high speed for 4 min. to a thick yellow foam. Mix in sugar on low speed until smooth. Add flour, water, vanilla, baking powder, and salt. Mix on low speed until fully blended. Pour into spring form pan, roll around until level. Bake at 375° for 16-18 min. on lowest oven rack. Cool to room temp.

**Filling**

**2 lbs. cream cheese softened**
**1 c. sugar**
**4 eggs**
**1 tsp. flour**
**1 tsp. vanilla**
**1 c. sour cream**
**¼ c. peach liqueur**
**2 c. canned or firm peaches drained sliced**

Mix cream cheese, sugar, eggs, and flour with electric mixer on high until smooth. Add vanilla, sour cream, and peach flavoring and mix on med. until a smooth consistency is obtained. Fold in peach slices. Distribute evenly. Pour cheesecake filling onto cooled sponge cake base. Bake at 325° for 70 min. on lower oven rack. Turn off oven. Open oven door to broil position and let cake remain 40 min. Cool to refrigerated temperature.

**Topping**

**1 pt. whipping cream**

Top with fresh whipped cream. Store in refrigerator up to 2 days.

## *PEACHES AND CREAM PIE*

*Sharon Kindig*

**3 c. peaches**
**unbaked pie shell**
**2 eggs**
**1 c. sugar**
**¼ c. flour**
**dash salt**
**1 c. heavy cream**
**1 tsp. vanilla**

Place peaches in pie shell. Beat eggs slightly. Blend in sugar, flour, and salt. Stir in cream and vanilla. Blend well. Pour over peaches. Bake at 375° for 40-50 min. or until center shakes slightly when moved. Refrigerate.

## *PEANUT BUTTER PIE*

*Melissa Bessinger*

**Crust**

**1½ c. flour**
**½ c. oil**
**2 T. sugar**
**2 T. milk**
**½ tsp. salt**

Combine crust ingredients and pat into pie pan. Bake at 350° for 15 min. or until golden brown. Cool.

**Filling**

**¼ c. flour**
**¾ c. sugar**
**3 T. Nestles Quick powder or 1 pkg. vanilla pudding**
**1 egg**
**1 c. milk**
**1 tsp. vanilla**
**dash salt**
**1 sm. carton of whipping cream**

In heavy saucepan combine flour, sugar, and Nestles Quick or pudding. Stir in egg until well blended. Add milk and cook on med. heat until bubbly and thickened. Add dash of salt and vanilla. Cool.

**Topping**

**3 Reese peanut butter cups**
**1 c. peanut butter**
**3 c. powdered sugar**

Mix topping ingredients together. Chop up Reese's cups and add to topping mixture. Reserve 1 c. topping. Put topping in bottom of pie shell. Cover with pudding. Whip cream and sweeten to taste. Spread over pudding. Sprinkle with 1 c. reserve topping.

## *PEANUT BUTTER PIE*

*Andrea Kindig*

**(8-oz.) pkg. cream cheese**
**1 c. powdered sugar**
**¼ c. milk**
**½ c. peanut butter**
**lg. Cool Whip**
**2 graham cracker crusts**
**1 can milk chocolate frosting**

Mix cream cheese, powdered sugar, milk, and peanut butter until smooth and fluffy. Add Cool Whip. Blend again. Pour into 2 graham cracker crusts. Freeze at least 2 hrs. Top with chocolate frosting. Serve soft frozen.

## *PECAN TARTS*

*Pastor Doris Smith*

**Crust**

**(3-oz.) pkg. cream cheese**
**1 stick margarine**
**1 c. flour**

**Filling**

**1 egg**
**¼ tsp. salt**
**1 tsp. vanilla**
**¾ c. brown sugar**
**1 T. butter softened**
**⅔ c. chopped pecans**

Mix crust ingredients and pat into 24 small tart tins. Mix all filling ingredients. Spoon into crusts. Bake at 325° for 25-30 min. Serves 24

## *PINEAPPLE ORANGE CAKE*

*Mary Shirey*
*Jackie Cumberland*
*Lee Ann Rock*

**1 box yellow cake mix**
**4 eggs**
**1 c. mandarin oranges with juice**
**½ c. oil**
**1 (3-oz.) pkg. instant vanilla pudding**
**1 can crushed pineapple with juice**
**1 (9-oz.) box Cool Whip**

Mix cake mix, oil, eggs, and oranges. Grease and flour pan. Pour into 2 9" cake pans or 1 9 x 13 pan. Bake at 350° until done. Mix pudding, pineapple with juice, and Cool Whip. Spread on cooled cake and between layers.

## *PINEAPPLE SPONGE*

*Mary Teel*

**2 c. milk heated**
**2 eggs**
**1 c. sugar**
**1 pkg. Knox gelatin**
**¼ c. cold milk**
**1 c. drained pineapple**
**1 c. whipped cream**
**graham cracker crumbs**

Beat eggs and sugar together. Add to hot milk and bring to a boil. Don't boil. Soften Knox gelatin in ¼ c. cold milk. Add to the above. Cool then add pineapple and whipped cream. Put on graham cracker crumbs. Make 1 small glass dish.

## *PUDDING CAKE*

*Ruth Tucker*

**1 box yellow cake mix**
**1 (16-oz.) can crushed pineapple**
**1 sm. box instant vanilla pudding**
**1 (8-oz.) box whipped topping**
**(4-oz.) coconut**

Mix cake mix and bake as directed. Punch holes in cake with fork while warm. Pour pineapple including juice over cake. Spread prepared instant pudding over pineapple. Top with whipped topping then coconut.

## *PUMPKIN CHIFFON PIE*

*Julia Teel*

**1 pkgs. Dream Whip**
**⅔ can milk**
**1 (3-oz.) box instant vanilla pudding**
**1 c. pumpkin whipped**
**1 tsp. pumpkin pie spice**
**1 baked pie shell**

Prepare Dream Whip according to pkg. Add ⅔ c. milk, pudding mix, pumpkin and spice. Chill.

## *PUMPKIN PIE*

*Mary Teel*

**1 c. pumpkin**
**(10-oz.) marshmallows**
**1 tsp. cinnamon**
**¼ tsp. salt**
**1 c. whipped cream**

Melt marshmallows with pumpkin in double boiler, add salt and cinnamon. Fold in 1 c. whipped cream. Chill completely. Use baked pie shell. Garnish with pecans.

## *PUMPKIN PIE*

*Lola Wallace*

**1 can pumpkin**
**2 eggs**
**¾ c. sugar**
**½ tsp. salt**
**1 tsp. ground cinnamon**
**½ tsp. ground ginger**
**¼ tsp. cloves**
**1 can Carnation evaporated milk**
**1 9" unbaked pie shell**

Mix filling ingredients in order given. Pour into pie shell. Bake at 425° for 15 min. Reduce heat to 350° and continue baking for 45 min. or until knife inserted in the middle comes out clean. Cool completely. Garnish with whipped cream.

## *PUMPKIN ROLL*

*Betty Fawley*

**Cake**

**3 eggs beat on high 5 min.**
**1 c. sugar**
**⅔ c. pumpkin**
**1 tsp. lemon juice**
**¾ c. flour**
**1 tsp. baking powder**
**2 tsp. cinnamon**
**1 tsp. ginger**
**½ tsp. nutmeg**
**½ tsp. salt**

**Filling**

**1 c. powdered sugar**
**2 (3-oz.) pkg. cream cheese, room temperature**
**4 T. margarine melted**
**1 tsp. vanilla**

Bake cake at 375° for 15 min. on sheet cake pan lined with waxed paper. When done, while still warm roll in towel covered with powdered sugar. Mix filling until smooth. When cake cools, unroll and spread with filling. Roll up again and refrigerate. Slice and serve.



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## *PUMPKIN SNACK BARS*

*Barbara Ross*

**1 pkg. Spice Cake Mix (2 layer size)**
**1 (16-oz.) can pumpkin**
**¾ c. Miracle Whip**
**3 eggs**

Blend cake mix, pumpkin, Miracle Whip and eggs with electric mixer on medium speed until well blended. Pour into greased 15 x 10 x 1 baking pan. Bake at 350° for 18-20 min. or until toothpick inserted in middle comes out clean. Cool completely. Frost as desired.

## *PUMPKIN TRIFLE*

*Bev Faulkner*

**3 (3-oz.) pkg. instant vanilla pudding**
**1 (3-oz.) pkg. instant butterscotch pudding**
**4 c. cold milk**
**1 (15-oz.) can solid pack pumpkin**
**2¼ tsp. pumpkin pie spice (divided)**
**1 box Cool Whip**
**½-¾ c. chopped pecans**
**1 Sara Lee Pound Cake thawed**

In a large bowl mix the pudding, milk, pumpkin, and 2 tsp. pumpkin pie spice until thickened. Set aside. Cut the cake into 16 slices, then quarter the slices. Line the bottom of a Trifle Bowl with ½ of the pound cake pieces. Spoon ½ of the pumpkin mixture over the cake. Sprinkle ½ of the chopped pecans on the pumpkin. Arrange remaining cake on top of the pumpkin. Spoon remaining pumpkin over the cake. Cover and chill 4 hrs. or overnight. Before serving fold ¼ tsp. pumpkin pie spice into Cool Whip. Spoon over pumpkin. Sprinkle with nuts.

## *QUICK AND EASY PEACH COBBLER*

*Jackie Cumberland*

**1 c. sugar**
**1 c. flour**
**3 tsp. baking powder**
**¾ c. milk**
**1 (24-oz.) can sliced peaches**
**1 stick margarine**

Place the stick of margarine in a 3 qt. casserole dish and place into a 375° oven. While margarine is melting sift sugar, flour, and baking powder together. Add milk and mix well. Pour mixture over melted margarine in casserole dish. Place peach slices carefully on top of mixture. Bake for 20-30 min. If top gets too brown before cobbler cooks completely place foil on top.

## *RAISIN CUSTARD PIE*

*Jennie Brockey*

**1 c. hot water**
**1 c. raisins**
**1 can vanilla pudding**
**1 tsp. lemon juice**
**⅛ tsp. cinnamon**
**1 c. whipped topping**

Pour hot water over raisins. Let set 5 min. Drain and cool. Mix 1 pudding chilled, lemon juice, and cinnamon. Fold in whipped topping. Put in baked crust.

## *RASPBERRY CREAM PIE*

*Cathy Whetstone*

**2 c. raspberries**
**1 c. sugar**
**¾ c. half & half**
**1 egg**
**3 T. flour**

Place berries in unbaked pie shell. Mix sugar, egg, and flour. Beat in cram and pour over berries. Bake at 375° about 45 min. or until set in the center of pie. Serves 8

## *REFRIGERATOR PIE*

*Betty Wrigley*

**1⅓ c. graham cracker crumbs**
**3 T. powdered sugar**
**¼ c. butter melted**
**¼ tsp. gelatin**
**1 egg**
**½ c. sugar**
**(8-oz.) pkg. cream cheese**
**1 can pie filling**

Mix graham cracker crumbs, gelatin, powdered sugar, and butter to make crust. Beat together egg, cream cheese, and sugar. Put in crust and top with 1 can pie filling.

## *RHUBARB COFFEE CAKE*

*Marlene Nellans*

**Coffee Cake**

**2 c. flour**
**1 tsp. soda**
**1 tsp. salt**
**½ c. sour milk**
**2½ c. fresh rhubarb cut finely**
**1 egg**
**1¼ c. brown sugar**
**½ c. shortening**
**1 tsp. vanilla**

Preheat oven to 375°. Cream shortening, sugar, eggs and vanilla in medium size bowl. Add sour milk. Then add dry ingredients, stirring until all flour is moistened. Mix in rhubarb, and then spread batter in a 9" square pan. Sprinkle with topping.

**Topping**

**⅓ c. brown sugar**
**2 tsp. cinnamon**
**1 tsp. melted butter**

Mix all ingredients until crumbly and sprinkle on unbaked cake. Bake at 375° for 35-40 minutes. Serve warm or cold.

## *RHUBARB CUSTARD PIE*

*Iris Davis*

**2 T. melted butter**
**2 c. rhubarb**
**1 c. sugar**
**¼ c. sugar**
**2 T. cornstarch**
**2 egg yolks**
**⅛ tsp. salt**
**¼ c. light cream**

Cook butter, rhubarb, and 1 c. sugar until rhubarb is tender. Mix sugar, cornstarch, salt, and light cream. Add to first mixture and cook until thick. Pour into a baked pie shell. Top with Cool Whip or use egg whites to make meringue.

## *RHUBARB RUMBLE*

*Christine Fisher*

**3 c. rhubarb chopped**
**1 (3-oz.) pkg. strawberry gelatin sugar -free**
**1 (3-oz.) pkg. instant vanilla pudding mix sugar-free**
**1 8" graham cracker crust reduced-fat**
**1½ c. cold skim milk**

Place rhubarb in microwave dish; cover and cook on high 6-8 min. stirring every 2 min. Stir in dry gelatin until dissolved; cool completely. In mixing bowl, combine milk and pudding mix. Beat on low for 2 min. Fold into rhubarb mixture. Spoon into crust. Cover and refrigerate until firm. Serves: 8

## *RHUBARB TORTE*

*Jane Kantner*

**1 c. flour**
**dash salt**
**1 c. sugar**
**2 eggs beaten**
**3 c. diced rhubarb**
**¾ c. packed brown sugar**
**¼ c. butter**

Mix ¼ c. flour, salt, sugar, and eggs. Pour mixture over rhubarb. Put in 8 x 8 pan. Combine brown sugar, ¾ c. flour, and butter. Crumble like pie crust. Put on top of rhubarb mixture. Bake at 350° for 45 min. Serve with vanilla ice cream. Serves 9

## *RITZ CRACKER DESSERT*

*Oretha Stiffler*

**3 egg whites**
**½ c. sugar**
**1 tsp. vanilla**
**22 Ritz crackers**
**½ c. sugar**
**½ c. chopped nuts**

Beat egg whites until stiff. Add ½ c. sugar and vanilla. Crumble the Ritz crackers fine. Add crackers, ½ c. sugar, and ½ c. nuts. Fold together with the egg mixture spread in a well buttered 12 x 8 baking dish. Bake at 325° for 25-30 min. Cool. Cover with any kind of thickened fruit and Cool Whip.

## *ROCKY ROAD BARS*

*Bonnie Kramer*

**(8-oz.) Pillsbury quick crescent dinner rolls**
**(8-oz.) cream cheese**
**½ c. sugar**
**¾ c. peanut butter**
**½ c. light corn syrup**
**1 tsp. vanilla**
**1 egg**
**1½ c. miniature marshmallows**
**¾ c. peanuts**
**(6-oz.) chocolate chips**

Separate dough into 2 long rectangles. Place in ungreased 13 x 9 inch pan. Press over bottom to form crust. Seal perforations. Bake at 375° for 5 min. Remove from oven. In medium bowl combine cream cheese, sugar, and peanut butter. Blend until smooth. Stir in corn syrup, vanilla and egg. Mix well. Pour mixture over partially baked crust. Spread evenly. Sprinkle with marshmallows, peanuts, and chocolate chips. Return to oven and bake an additional 25-30 min. or until filling is firm to touch. Cool completely. Cut into bars. Refrigerate leftovers. Makes 36 bars.

## *STRAWBERRY DESSERT*

*Cindy Spitler*

**1 lg. box strawberry Jell-O**
**1½ c. boiling water**
**2 pkgs. frozen strawberries**
**1 sm. can crushed pineapple**
**3-4 mashed bananas**
**1 lg. Cool Whip**

Mix Jell-O, water, strawberries, pineapple, and bananas. Put half in refrigerator until it sets. Spread Cool Whip on this layer. Then spoon on rest of strawberry mixture. Return this to the refrigerator to set.

## *STRAWBERRY GLACE PIE*

*Pastor Doris Smith*

**Crust**

**1½ c. flour**
**½ c. oil**
**2 T. milk**
**½ tsp. salt**
**2 T. sugar**

Mix all ingredients with fork until crumbly. Press into pie plate and bake at 400° for 10 min.

**1 c. sugar**
**3 T. cornstarch**
**1 c. water**
**2 T. Karo**
**1 qt. strawberries**
**3 T. strawberry Jell-O dry**
**few drops red food coloring**

Cook sugar, cornstarch, water, and corn syrup until thick. Add dry Jell-O and red food coloring. Cool slightly. Wash and slice strawberries. Mix into cooled glaze. Pour in cooled pie shell. Refrigerate. Serve with whipped cream.

## *STRAWBERRY PRETZEL DESSERT*

*Cindy Spitler*

**(7-oz.) pkg. pretzels**
**1½ sticks margarine**
**2 (8-oz.) pkg. cream cheese**
**2 c. sugar**
**1 med. Cool Whip**
**1 (6-oz.) box strawberry Jell-O**
**2 c. pineapple juice**
**3 qt. frozen strawberries**

Crush pretzels and melt margarine. Combine and press into a 9 x 13 baking dish. Bake at 400° for 10 min. Combine cream cheese and sugar. Spread over cooled pretzel crust. Spread 1 box of Cool Whip over cream cheese. Bring to boil pineapple juice and add to Jell-O. Mix in strawberries. Let partially set. Add this mixture on top of Cool Whip. Place in freezer. Serve frozen or partially thawed.

## *SUGAR CREAM PIE*

*Carol Boyer*

**1 c. sugar**
**5 T. flour**
**1 pt. whipping cream**
**pinch salt**
**cinnamon**

Heat whipping cream but do not boil. Add to sugar and flour mixture slowly. Add salt. Pour into unbaked pie shell. Sprinkle cinnamon on top. Bake at 450° for 10 min. Then bake at 350° for 30 min. or until set.

## *THE NEXT BEST THING TO ROBERT REDFORD*

*Jacque Bradley*

**1 c. flour**
**1 stick margarine**
**1 c. pecans**

Press into a 9 x 13 dish. Bake at 350° for 15 min.

**(8-oz.) pkg. cream cheese**
**1 c. sugar**
**lg. Cool Whip**

Spread ½ of this mixture on cooled crust.

**1 box instant vanilla pudding**
**1 box instant chocolate pudding**
**3 c. milk**

Combine and mix till thickened. Spread on cream cheese layer. Next spread the other ½ of cream cheese on pudding layer. Top with grated chocolate.

## *THIN CHOCOLATE CAKE*

*Cindy Spitler*

**Thin Chocolate Cake**

**2 c. flour**
**2 c. sugar**
**1 stick oleo**
**½ c. Crisco Oil**
**1 c. water**
**3½ T. cocoa powder**
**½ c. buttermilk**
**2 eggs**
**1 tsp. soda**
**½ tsp. salt**

Mix flour and sugar in large bowl. Heat oleo, oil, water and cocoa powder and bring to a soft boil. Remove from heat and pour over flour and sugar mixture. Mix well. Now add buttermilk, eggs, soda and salt. Mix well and pour into a greased and floured 12 x 18 pan. Bake at 350° for 20 minutes. Cool for just a few minutes and then proceed with frosting as follows.

**Thin Chocolate Cake Frosting**

**1 stick oleo**
**⅓ c. buttermilk**
**4 T. cocoa powder**
**1 box powdered sugar**
**1 tsp. vanilla**
**chopped nuts**

Using same sauce pan from cake for frosting and while cake is baking, melt oleo and add buttermilk and cocoa powder. Bring to a boil. Remove from heat and add powdered sugar and vanilla. Stir until smooth. Spread frosting on warm cake. Chopped nuts may be added if desired.

## *TWINKIE CAKE*

*Rosemary Bazini*

**1 box Twinkies**
**1 box instant butter pecan pudding**
**1 box instant vanilla pudding**
**(8-oz.) pkg. cream cheese softened**
**(8-oz.) box Cool Whip**
**3 c. milk**

Split Twinkies lengthwise and line a 9 x 9 dish with the filling side up. Mix puddings with 3 c. milk and softened cream cheese. Pour mixture over Twinkies. Top with Cool Whip and sprinkle with nuts if desired.

## *WACKY CAKE*

*Carol Brazo*
*Viola E. Gruenewald*

**3 c. flour**
**6 T. cocoa**
**1 tsp. salt**
**12 T. salad oil**
**2 c. sugar**
**2 tsp. soda**
**2 tsp. vanilla**
**2 T. vinegar**
**2 c. cold water**

Mix all ingredients and pour into greased and floured 9 x 13 pan. Bake at 350° for 25-30 min.

**Mocked Whip Topping**

**1 T. cornstarch**
**1 c. milk**
**1 stick margarine**
**½ c. homogenized shortening**
**1 c. powdered sugar**
**1 tsp. vanilla**

Mix cornstarch with milk. Cook over low heat until thick. Cool to room temperature. Cream with margarine and shortening. Add powdered sugar, 1 T. at a time beating constantly. Add vanilla. Frost cooled cake.

## *ZIP QUICK DELICIOUS ORANGE CAKE*

*Pam Smith*

**Cake**

**1 box orange cake mix**
**1 (3-oz.) pkg. orange Jell-O**
**4 eggs**
**¾ c. oil**
**¾ c. water**
**1½ tsp. vanilla**

Combine all ingredients. Beat 4 min. Bake in greased bundt pan at 350° for 35-45 min. Test for doneness with toothpick.

**Glaze**

**1½ c. powdered sugar**
**6 T. orange juice**

Mix together. Prick top of cake with fork and cover with glaze while cake is still hot.

## *ZUCCHINI PIE*

*Marguerite Campton*

**¾ c. sugar**
**½ c. Bisquick**
**2 T. butter**
**1 c. milk**
**2 eggs**
**2 c. cooked zucchini**
**2 tsp. vanilla**

Put all ingredients in blender and blend well. Pour in pie pan. Sprinkle with nutmeg. Bake at 350° for 30-40 min.

## *ZUCCHINI PIE*

*Bev Faulkner*

**1 c. peeled, cooked, & drained zucchini**
**⅞ c. sugar**
**1 egg**
**1 c. Milnot**
**2 T. flour**
**1½ T. margarine**
**1 tsp. vanilla**
**1 unbaked pie shell**

Put all ingredients in blender. Blend together. Pour into unbaked pie shell. Sprinkle with cinnamon. Bake at 425° for 10 min. then reduce to 350° for 20-30 min. or until thick.

# DESSERTS



Desserts

# Helpful Hints

- Egg whites need to be at room temperature for greater volume when whipped. Remember this when making meringue.
- When preparing several batches of pie dough, roll dough out between sheets of plastic wrap. Stack the discs in a pizza box, and keep the box in the freezer. Pull out the required crusts as needed.
- Place your pie plate on a cake stand when placing the pie dough in it and fluting the edges. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- Many kitchen utensils can be used to make decorative pie edges. For a scalloped edge, use a spoon. Crosshatched and herringbone patterns are achieved with a fork. For a sharply pointed effect, use a can opener to cut out points around the rim.
- Keep strawberries fresh for up to ten days by refrigerating them (unwashed) in an airtight container between layers of paper towels.
- When grating citrus peel, bits of peel are often stuck in the holes of the grater. Rather than waste the peel, you can easily brush it off by using a clean toothbrush.
- To core a pear, slice the pear in half lengthwise. Use a melon baller to cut out the central core, using a circular motion. Draw the melon baller to the top of the pear, removing the interior stem as you go.
- When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.
- To keep the cake plate clean while frosting, slide 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away leaving a clean plate.
- When decorating a cake with chocolate, you can make a quick decorating tube. Put chocolate in a heat-safe zipper-lock plastic bag. Immerse in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.
- Professionally decorated cakes have a silky, molten look. To get that appearance, frost your cake as usual, then use a hair dryer to blow-dry the surface until the frosting slightly melts.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.

## *ALMOND TOFFEE BIT COOKIES*

*Chris Jones*

**½ c. sugar**
**½ c. brown sugar**
**1 stick margarine softened**
**1 egg**
**1 tsp. almond extract**
**1¼ c. flour**
**1 c. rolled oats**
**½ tsp. baking soda**
**¼ tsp. salt**
**1 c. chocolate chips**
**¾ c. toffee chips**

Combine sugars, butter, egg, and almond extract. Beat until light and fluffy. Add four, rolled oats, baking soda, and salt. Beat on low until soft dough. Stir in chocolate and toffee chips. Put heaping tsp. 2" apart on greased cookie sheet. Bake at 350° for 8-10 min.

## *BANANA DROP COOKIES*

*Marie Coleman*

**1 c. sugar**
**1 tsp. vanilla**
**2 tsp. baking powder**
**⅔ c. shortening**
**1 c. mashed bananas**
**¼ tsp. soda**
**2 eggs**
**2¼ c. flour**
**¾ tsp. salt**

Drop on greased cookie sheet. Bake at 400° for 12 min.

## *BUCKEYES*

*Jane Kantner*

**½ c. Karo**
**4 sticks margarine melted**
**2 lbs. peanut butter**
**2 lbs. powdered sugar**
**1 bar paraffin**
**2 (12-oz.) bags chocolate chips**

Mix melted margarine and peanut butter until smooth. Stir in Karo until smooth, then add powdered sugar and beat until smooth with a wooden spoon. Form into balls. Refrigerate for an hour on cookie sheets with waxed paper. Melt chocolate chips along with paraffin in top of double boiler. Stick toothpick into balls and dip halfway into chocolate. Set on waxed paper until set. Refrigerate. Makes 200

## *BUCKEYES*

*Stephanie Huffman Teel*

**1 c. margarine**
**1 c. chunky peanut butter**
**1 lb. powdered sugar**
**1 lg. & 1 sm. pkg. chocolate chips**
**2 T. paraffin**

Mix margarine and peanut butter. Add powdered sugar. Roll into balls and refrigerate. While balls are chilling melt chocolate chips in double boiler. Add paraffin. Dip balls part way into chocolate using a toothpick. Place on waxed paper and cool.

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## *CHOCOLATE CHIP COOKIES*

*Helen Whetstone*

**¾ c. butter Crisco**
**1¼ c. light brown sugar**
**2 T. milk**
**1 T. vanilla**
**1 egg**
**1 tsp. salt**
**¾ tsp. baking soda**
**2 c. flour**
**1 c. chocolate chips**
**1 c. chopped nuts**

Combine Crisco, sugar, and egg. Beat. Add milk, vanilla, salt, baking soda, flour, chocolate chips, and nuts. Beat together. Drop by tsp. on ungreased cookie sheet. Bake at 375° for 8-10 min.

## *CHOCOLATE CHIP COOKIES*

*Iris Davis*

**1½ c. shortening**
**1½ c. brown sugar**
**1½ c. white sugar**
**4 eggs**
**4½ c. flour**
**1 c. nuts**
**2 tsp. soda**
**2 T. water**
**1 tsp. salt**
**2 tsp. vanilla**
**1 pkg. chocolate chips**

Cream shortening and sugar together. Add eggs. Beat. Dissolve the soda in water. Add salt, vanilla, nuts and chocolate chips. Mix well. Add flour last. Drop by rounded tsp. on cookie sheet. Bake at 350°.

## *CHOCOLATE FUDGE*

*Linda Erp*

**32 lg. marshmallows**
**1 stick margarine**
**1 sm. can evaporated milk**
**¼ c. water**
**(6-oz.) chocolate chips**
**2½ c. sugar**
**¼ tsp. salt**
**1 c. nuts**

In heavy pan, combine sugar, milk, margarine, and salt. Bring to a boil over medium heat. Boil 8 min., stirring often. In glass bowl, melt chocolate chips until soft. In large bowl put marshmallows and water and melt until soft. Remove milk mixture from stove and stir in melted marshmallows and chocolate chips. Blend well. Add nuts and stir until it cools and thickens. Pour into a buttered 13 x 8 dish.

## *CHOCOLATE PEANUT BUTTER BALLS*

*Mary Teel*

**1 c. peanut butter**
**¼ c. butter**
**2 c. graham crackers**
**1 can vanilla frosting**

Blend peanut butter, butter, and graham crackers. Roll into balls and chill for 2 hrs. Then dip balls in melted frosting and set on waxed paper.



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## *CHRISTMAS MERINGUE COOKIES*

*Carole Cornett*

**2 egg whites**
**⅛ tsp. salt**
**⅛ tsp. cream of tartar**
**¾ c. sugar**
**½ tsp. vanilla**
**1 c. semi-sweet chocolate chips**
**3 T. crushed candy canes**
**1 c. chopped nuts**

Place egg whites in a small bowl. Beat at high speed until foamy. Add salt and cream of tartar. Beat until soft peaks form. Add sugar, 1 T. at a time beating after each addition. When meringue is stiff and white fold in vanilla, chips, nuts, and crushed candy canes. Drop by teaspoon 1½ in. apart onto lightly greased cookie sheets. Bake at 250° for 40 min. Makes 5 doz.

## *CHURCH WINDOW COOKIES*

*Marie Coleman*

**1 stick margarine**
**1 (12-oz.) pkg. chocolate chips**
**1 c. chopped nuts**
**1 pkg. color marshmallows**
**powdered sugar**

Melt together margarine and chocolate chips. Add chopped nuts and marshmallows. Mix and divide into half. Roll in powdered sugar and place in waxed paper. Store in refrigerator 24 hr. Slice.

## *COCONUT CHIK COOKIES*

*Bernice Jones*

**1 stick margarine**
**1 box lemon pudding cake mix**
**1 T. water**
**2 eggs**
**1⅓ c. coconut**
**1 c. semi-sweet chocolate chips**

Cream margarine, add ½ cake mix, water and eggs. Blend well. Add remaining cake mix and beat till smooth. Stir in coconut and chips. Drop from tsp. onto greased baking sheet. Bake at 375° for 10-12 min.

## *CREAM CHEESE COOKIES*

*Iris Anderson*

**½ stick margarine softened**
**1 (8-oz.) pkg. cream cheese softened**
**1 egg**
**¼ tsp. vanilla**
**1 pkg. yellow cake mix**

Cream butter and cheese. Blend in egg and vanilla. Add cake mix ⅓ at a time. Mix well after each addition. Drop by scant tsp. on ungreased baking sheet. Bake at 375° 8-10 min.

## *CRUNCH AND MUNCH*

*Eileen Bowser*

**8 c. natural flavor microwave popcorn popped**
**¼ c. Spanish peanuts**
**1 stick margarine**
**½ c. sugar**
**¼ c. Karo**

Spread popcorn and peanuts on a baking sheet and keep warm in your oven set to 250° while you prepare the butter toffee. You don't need to preheat the oven. Melt the butter in a medium saucepan over medium/low heat. Add sugar and corn syrup. Simmer. Stir occasionally. Put a candy thermometer into the mixture. When the

(continued)

candy thermometer reaches 300° pour the candy over the warm popcorn and peanuts. Stir well so that the candy coats the popcorn. Put the popcorn back into the oven for 5 min. Then stir it again to coat the popcorn. Repeat if necessary to thoroughly coat all of the popcorn. Pour popcorn and peanuts onto waxed paper. When cool, break up the chunks into bite size pieces and store in a covered container.

## *DATE GOODIES*

*Amy Jo Teel*

**1 stick margarine melted**
**1 egg**
**1 c. sugar**
**1 (5-oz.) pkg. dates chopped**
**2 c. Rice Krispies**
**1 c. chopped nuts**
**coconut**

Cook all ingredients together until dates are melted and thickened. Remove from heat. Add Rice Krispies and chopped nuts. When cool enough to handle, grease hands lightly, and roll into small balls. Roll in coconut.

## *DOUBLE CHOCOLATE CRUMBLE BARS*

*Rosemary Bazini*

**1 stick margarine**
**¾ c. sugar**
**2 eggs**
**1 tsp. vanilla**
**¾ c. flour**
**2 T. cocoa**
**¼ tsp. baking powder**
**¼ tsp. salt**
**½ c. chopped nuts**
**2 c. miniature marshmallows**
**1½ c. Rice Krispies**
**1 c. peanut butter**
**1 c. chocolate chips**

Cream margarine and sugar. Beat in eggs and vanilla. Mix dry ingredients together and gradually add to egg mixture. Stir in nuts. Spread in bottom of greased 9 x 13 inch pan. Bake at 350° for 15-20 min. Sprinkle marshmallows on top and bake 3 more min. Remove from oven. In small saucepan combine chocolate chips and peanut butter. Stir over low heat until melted. Stir in Rice Krispies. Spread mixture over cooled bars. Chill until set. Serves 36

## *EASY PEANUT BUTTER BROWNIES*

*Cindy Law*

**1 c. flour**
**1 tsp. baking powder**
**¼ tsp. salt**
**½ c. peanut butter**
**1 stick margarine**
**1 c. white sugar**
**¼ c. brown sugar**
**2 eggs**
**½ tsp. vanilla**
**¾ c. chocolate chips**

Sift flour, baking powder, and salt. Set aside. Cream peanut butter and margarine. Add sugars, eggs, and vanilla. Stir in flour mixture. Add chocolate chips. Bake at 350° in greased 9 x 13 pan for 20 min.

## *ENGLISH TOFFEE*

*Cindy Spitler*

**1 c. sugar**
**3 T. water**
**½ lb. butter (do not substitute)**
**3 Hershey chocolate bars**
**chopped nuts**

Cook to 290° in a heavy pan stirring constantly. Pour onto 9 x 13 buttered pan. Place 3 chocolate Hershey bars on top. Spread with a knife as chocolate melts. Cover with chopped nuts.

## *FORTUNE COOKIES*

*Mrs. Helen Taylor*

**⅓ c. plus flour**
**3 T. margarine softened**
**3 T. sugar**
**1 egg white**
**½ tsp. vanilla**

Write promises or "fortunes" on slips of paper. Fold paper. Set aside. Grease cookie sheet. Dip rim of 3" cookie cutter or glass in flour. Press 6 outlines firmly 1" apart on prepared sheet. Set aside. In small bowl beat butter, sugar, egg white and vanilla until well blended. Stir in ⅓ c. flour until well blended. With small spatula spread rounded tsp. batter into each outlined circle. Bake at 400° 4-5 min. or until edges are very lightly browned. Remove from oven. Work quickly. Loosen cookie with spatula. Turn cookie bottom side up. Place folded fortune in center. Gently fold cookie in half. Hold edges together 3 sec. Grasp folded ends of cookie. Place center of fold over rim of a glass. Gently press ends down to bend cookie in middle. Cool. Repeat with remaining batter. If cookies cool and become too brittle to fold return to oven briefly to soften. Makes about 20.

## *GRANDMA BERGER'S ORANGE SLICE COOKIES*

*Cindy Law*

**4 eggs**
**2½ c. brown sugar**
**2 c. flour**
**18 slices orange candy**
**½ c. nuts**

Cut up oranges in flour. Beat eggs. Add brown sugar and flour and beat well. Stir in orange slices and nuts. Pour into greased 9 x 13 pan. Bake at 350° for 15-20 min. Cut when cooled.

## *HELEN'S CHOCOLATE TURTLES*

*Cindy Spitler*

**½ lb. soft caramels**
**2 T. heavy cream**
**1 c. pecan halves**
**4 squares chocolate**
**sm. amount of paraffin**

Melt caramels in cream in the microwave. Lay pecan halves out on waxed paper. Spoon a bit of caramel mixture over each pecan half and let stand till set. Melt chocolate in microwave with small amount of paraffin. Cool to lukewarm. Spoon chocolate over each carameled pecan half. Makes 24 turtles.

## *KELLY'S BANANA MOCHA BUTTERSCOTCH BROWNIES*

*Pastor Doris Smith*

**1½ c. flour**
**½ tsp. baking powder**
**½ tsp. baking soda**
**½ c. reduced fat margarine**
**2 T. cocoa powder**
**1¾ c. sugar**
**8 egg whites (about 1 c.)**
**2 med. ripe bananas mashed**
**½ c. chocolate chips**
**½ c. butterscotch**
**2 T. strongly brewed liquid coffee**
**1 tsp. vanilla**

Mix flour, baking powder, and baking soda. Set aside. In medium pot melt margarine over low heat. Stir in cocoa until combined. Remove from heat. Whisk in sugar. Whisk in egg whites, and banana until combined. Stir in flour mixture until just combined. Stir in chips, coffee, and vanilla. Spread batter in 9 x 13 pan sprayed with Pam. Bake at 375° for 25-30 min. or until toothpick inserted comes out clean. Cool completely in pan on rack. Makes 18

## *LEMON COOKIES*

*Pam Smith*

**1 pkg. lemon cake mix (or any other flavor)**
**1 egg**
**2 c. Cool Whip**
**powdered sugar**

Beat together cake mix, egg and Cool Whip. Roll into balls. Roll in powdered sugar. Place on cookie sheet. Bake at 350° for 10 min.

## *LEMONADE COOKIES*

*Marjorie Cooper*

**2 sticks margarine**
**1 c. sugar**
**2 eggs**
**3 c. flour**
**1 tsp. soda**
**1 (6-oz.) can frozen lemonade concentrate thawed**

Cream margarine and sugar. Add eggs, beat until light and fluffy. Sift together flour and baking soda. Add alternately to creamed mixture with ½ c. lemonade. Drop dough by spoonfuls on ungreased cookie sheet. Bake at 400° for 8 min. Brush hot cookies with remaining lemonade concentrate and sprinkle top with sugar. Makes 4 doz.

## *MEREDITH'S CHOCOLATE CHIP COOKIES*

*Meredith Craig*

**¾ c. sugar**
**¾ c. brown sugar**
**2 sticks margarine softened**
**1 egg**
**2¼ c. flour**
**1 tsp. baking soda**
**½ tsp. salt**
**1 c. chopped nuts**
**1 (12-oz.) pkg. chocolate chips**

Mix all ingredients together. Drop by rounded T. onto ungreased cookie sheet. Bake at 375° for 8-10 min.

## *MOLASSES COOKIES*

*Eva Belle Smith*

**¾ c. shortening**
**1 c. sugar**
**¼ c. molasses (sorghum)**
**2 c. flour**
**½ tsp. cloves**
**½ tsp. ginger**
**1 egg**
**2 tsp. soda**
**½ tsp. cinnamon**
**½ tsp. salt**

Leave dough in refrigerator overnight. Make in ball size of walnut. Roll in sugar and bake at 350° for 12-15 min.

## *MOLASSES COOKIES*

*Iris Davis*

**1½ c. shortening**
**2 c. sugar**
**½ c. Brer Rabbit molasses**
**2 eggs**
**4 tsp. baking soda**
**4 c. flour**
**1 tsp. cloves**
**1 tsp. ginger**
**2 tsp. cinnamon**
**1 tsp. salt**

Melt shortening in a 3 or 4 qt. pan over low heat. Let cool. Add sugar, molasses, and eggs. Beat well. Sift flour, soda, cloves, ginger, cinnamon and salt together. Add to first mixture. Mix well. Chill. Form in 1" balls. Roll in sugar. Place on greased cookie sheet 2" apart. Bake at 375° for 8-10 min.

## *NIGHTY-NIGHT COOKIES*

*Mary Frances Hudson*

**2 egg whites**
**⅔ c. sugar**
**1 c. chopped nuts**
**1 c. chocolate chips**

Beat egg whites until fluffy. Add sugar gradually and beat until stiff. Fold in nuts and chips. Drop by tsp. onto a foil lined sheet. Put in a preheated oven at 350°. Close door. Then turn off heat. Leave in oven 3-4 hrs. or overnight.

## *NO BAKE COOKIES*

*Joan Eiser*

**2 c. sugar**
**1 stick margarine**
**½ c. milk**
**2 T. peanut butter**
**pinch salt**
**2 T. cocoa**
**1 tsp. vanilla**
**3 c. quick oatmeal**

Mix sugar, butter, milk, and peanut butter and bring to a boil. Boil for 2 min. Remove from heat and add the remaining ingredients. Mix and drop by spoonfuls on waxed paper.

## *NO COOK FONDANT*

*Joan Eiser*

**⅓ c. soft butter**
**⅓ c. Karo**
**½ tsp. salt**
**1 tsp. vanilla extract (any flavor can be used)**
**3½ c. sifted powdered sugar**

Blend together butter, syrup, salt and vanilla in a large mixing bowl. Sift powdered sugar all at once. Knead with hands. Color or decorate. Store in refrigerator.

## *NUTTY CANDY*

*Mary Boggs*

**½ lb. white bark**
**½ lb. milk chocolate**
**dry roasted nuts**
**mixed nuts**

Melt the white bark and milk chocolate in microwaveable bowl. Mix in nuts. Drop by tsp. on waxed paper.

## *O'HENRY BARS*

*Mary K. Tridle*

**4 c. oatmeal**
**1 c. brown sugar**
**½ c. Karo**
**⅔ c. margarine**

Mix together and press into 9 x 13 pan and bake at 350° for 10 min.

**Topping**

**1 c. chocolate chips**
**¾ c. peanut butter**

Mix until melted. Put on top of bars while still hot. Cut into squares and cool.

## *OATMEAL-PEANUT BUTTER-CHOCOLATE CHIP COOKIES*

*Bev Faulkner*

**¾ c. creamy peanut butter**
**1 stick margarine**
**¾ c. brown sugar**
**½ c. sugar**
**2 med. eggs**
**1 tsp. vanilla**
**1½ c. flour**
**1 tsp. baking soda**
**1 tsp. salt**
**3 c. oatmeal**
**1 c. chocolate chips**
**¼ c. water**

Cream together the peanut butter, margarine, and sugars. Add eggs and vanilla. Stir in flour, soda, and salt. Blend in oatmeal and chocolate chips. Roll into 1½ in. balls. Bake at 375° for 9-10 min.

## *PAUL'S CARAMEL CORN*

*Paul Haist*

**5 qt. popped popcorn unsalted**
**1 c. peanuts optional**
**2 c. brown sugar**
**1 c. margarine**
**½ c. Karo**
**1 tsp. salt**
**1 tsp. vanilla**
**½ tsp. soda**

Put sugar, margarine, Karo and salt in saucepan. Stir to boil 5 min. Remove from heat and stir in vanilla and soda. Pour over popcorn. Don't cook. Stir with wooden spoon until cool. Spread on 2 cookie sheets. Put in 250° oven for 1 hr. Stir every 15 min.



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## *PEANUT BLOSSOMS*

*Lee Ann Rock*

**1¾ c. flour**
**1 tsp. baking powder**
**½ c. sugar**
**½ c. brown sugar**
**1 stick margarine**
**½ c. peanut butter**
**1 egg**
**2 T. milk**
**1 tsp. vanilla**

Mix all ingredients thoroughly. Roll into balls the size of walnuts. Then roll in sugar. Stick a Hershey's kiss in the center of cookies while still warm. Bake at 375° for 11-13 min.

## *PEANUT BRITTLE*

*Alice Hardesty*

**2 c. sugar**
**1 c. light Karo**
**½ c. water**
**1 lb. raw peanuts**
**1 lb. raw peanuts**
**1 T. margarine**
**1 tsp. vanilla**
**2 tsp. soda**

Cook sugar, Karo, and water to 230°. Add raw peanuts and continue cooking to 295°. Add 1 T. margarine and vanilla. Cook to 305°. Turn off and add 2 soda. Stir fast and pour on buttered cookie sheet. Let cool and break into pieces.

## *PEANUT BUTTER CANDY*

*Teresa Surface*

**1 c. brown sugar**
**1 c. white sugar**
**2 T. butter**
**½ c. milk**
**½ tsp. salt**
**1 c. marshmallows**
**½ lb. peanut butter**

Heat sugars, butter, milk, and salt until it forms a soft ball in water. Add the rest of the ingredients. Then pour into a buttered pan.

## *PEANUT BUTTER COOKIES*

*Bev Surface*

**1 c. sugar**
**1 c. brown sugar**
**2 sticks margarine**
**¾ c. peanut butter**
**2 eggs**
**2 c. flour**
**2 tsp. soda**

Mix margarine, sugars, and peanut butter. Add eggs, mix soda with 1 T. water and add to shortening mixture. Add flour. Mix. Drop by T. on cookie sheet. Bake at 375° for 8-10 min.

## *PEANUT BUTTER FUDGE*

*Sue Pyle*

**1 lb. powdered sugar**
**1 stick margarine**
**1 T. vanilla**
**½ c. peanut butter**
**¼ c. milk**
**½ c. nuts optional**

Put sugar, peanut butter, margarine and milk in a glass bowl. Microwave for 2 min. Remove and blend. Add vanilla and nuts and place in greased pan. Chill for 20 min.

## *PECAN PUFFS*

*Cindy Spitler*

**1 stick margarine**
**2 T. sugar**
**1 tsp. vanilla**
**1 c. cake flour**
**1 c. chopped nuts**
**or**
**½ c. each of chopped nuts & pecan meal**

Cream margarine and sugar together and then add vanilla. Mix flour and nuts together and add to other mixture. When mixed together, place dough in refrigerator until easily handled. Roll in small balls and place on greased cookie sheet. Bake at 300° for 45 min. or less. Do not brown. Roll balls in powdered sugar while hot and again when cool.

## *ROCKS BY GRANDMA SPITLER*

*Cindy Spitler*

**1 stick butter**
**½ c. shortening**
**1½ c. brown sugar**
**1 tsp. molasses**
**3 eggs**
**3 c. sifted flour**
**1 tsp. soda**
**2 tsp. cinnamon**
**1 tsp. cloves**
**1 tsp. nutmeg**
**1 c. nuts**
**1 c. chocolate chips**

Mix thoroughly butter, shortening, brown sugar, molasses, and eggs. Sift together flour, soda, cinnamon, cloves and nutmeg. Blend both mixtures together then add chocolate chips and nuts. Drop by tsp. on baking sheet. Bake at 350° for 12 min.

## *SCOTCHAROOS*

*Rebecca Spitler*
*Lee Ann Rock*

**1 c. sugar**
**1 c. Karo**
**1 c. creamy peanut butter**
**6 c. Rice Krispies**
**1 c. chocolate chips**
**1 c. butterscotch chips**

Heat sugar and Karo to a boil. Take off heat and add peanut butter and Rice Krispies. Spread mixture in a 9 x 13 pan. Melt chips and spread over the Rice Krispies.

## *SNICKERDOODLES*

*Lee Ann Rock*

**2 sticks margarine**
**1½ c. sugar**
**2 eggs**
**2¾ c. flour**
**2 tsp. cream of tartar**
**1 tsp. soda**
**¼ tsp. salt**

Mix thoroughly shortening, sugar, and eggs. Add flour, cream of tartar, soda, and salt. Roll into balls the size of walnuts. Roll into a cinnamon-sugar mixture. You can also roll in flavored Jell-O. Bake at 400° for 8-10 min.



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## *SNICKERS SURPRISES*

*Maggie Rock*

**2 sticks margarine softened**
**1 c. creamy peanut butter**
**1 c. brown sugar**
**1 c. sugar**
**2 eggs**
**1 tsp. vanilla**
**3½ c. flour**
**1 tsp. soda**
**½ tsp. salt**
**1 pkg. Snickers miniature brand candy**

Combine margarine, peanut butter, and sugars with a mixture. Add vanilla and eggs until thoroughly combined. Mix in flour, salt, and baking soda. Cover and chill 2-3 hrs. Unwrap miniatures. Remove dough from the refrigerator. Divide Snickers into 1 T. pieces and flatten. Put a Snickers in the center of each piece of dough. Form the dough in a ball around the Snickers. Place on a greased cookie sheet. Bake at 300° for 10-12 min. Drizzle with chocolate.

## *SODA CRACKER FUDGE*

*Joan Eiser*

**30 soda crackers finely crushed**
**6 T. peanut butter**
**2 c. sugar**
**¾ c. milk**
**¼ tsp. black walnut flavoring**
**¾ tsp. vanilla flavoring**

Crush crackers and put in a bowl. Add peanut butter. Set aside. Butter 8 x 8 pan. Combine sugar and milk. Bring to a boil and boil 3 min. Remove from burner. Add crackers and peanut butter and flavorings. Mix well and pour into buttered pan. Chill & cut.

## *SUGAR COOKIES*

*Allison Rock*

**2 sticks margarine**
**1½ c. sugar**
**2 eggs**
**4½ c. flour**
**¼ tsp. salt**
**1¼ tsp. baking soda**
**4 tsp. baking powder**
**1 c. milk**
**1 tsp. vanilla**

Cream sugar and margarine. Add eggs and mix well. Add sifted dry ingredients alternately with milk and vanilla. Mix well. Add more flour if dough is sticky. Using ⅓ of dough at a time roll out to ¼" thickness. Cut with cookie cutters and bake on ungreased cookie sheet for 7-10 min. Frost when cool. Yield: 5 doz.

## *SUGAR COOKIES*

*Jacalyn Craig*

**2 c. Crisco**
**3 c. sugar**
**4 eggs**
**2 c. buttermilk**
**2 tsp. soda**
**6 c. flour**
**2 T. baking powder**
**½ tsp. salt**
**1 tsp. vanilla**
**1-2 tsp. lemon extract**

Beat Crisco, sugar and eggs. Add and beat buttermilk and soda. Combine dry ingredients. Add to above and beat. Add vanilla and lemon extract. Drop ¼ c. on ungreased pan 4-6 to a sheet. Sugar tops. Bake at 400° for 7-9 min.

## *SUGAR COOKIES*

*Eva Mae Haist*

**Cookie**

**2 c. brown sugar**
**3 eggs**
**1 c. shortening**
**4 c. flour**
**dash of salt**
**1 tsp. soda**
**1 tsp. baking powder**

Combine brown sugar, eggs, and shortening. Add salt, flour, soda, and baking powder.

**Filling**

**1 c. raisins**
**1 c. sugar**
**1 c. water**
**¼ c. orange juice concentrate**

Cook till thick. Put between 2 cutout cookies. Sprinkle with sugar before baking. Bake at 375°.

## *SUPER DUPER CHOCOLATE COOKIES*

*Janet Marner*

**1 stick margarine**
**4 squares unsweetened chocolate**
**2 c. sugar**
**2 tsp. vanilla**
**4 eggs unbeaten**
**2 c. flour**
**⅛ tsp. salt**
**2 tsp. baking powder**

Melt shortening and chocolate. Add sugar and vanilla. Mix well. Add eggs 1 at a time beating after each one. Sift together flour, baking powder and salt. Add to chocolate mixture mixing well. Chill dough several hours. Form into small balls. Roll in powdered sugar. Bake at 350 ° for 12-15 min.