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# Artichoke Dip

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## Appetizers

*From: Peggy/Alice*

20 minutes

*1 jar artichoke hearts (blend or chop finely)*

*1 C real mayonnaise*

*1 C grated fresh parmesan cheese*

*LA Variation:*

*1/2 C mayo and 1/2 C sour cream*

*1/4 t garlic salt*

*1 8 oz cream cheese*

*Stir together and heat for 20 minutes on low heat..*

*LA Variation: Bake in 9 x 11 Pyrex pan for 30-35 min @ 375*



# Avocado Guacamole

---

## Appetizers

*From: Web*

Mix and chill

*3 avocados*

*2T lemon/lime juice*

*1 tomato finely chopped and peeled*

*1 Onion finely chopped*

*red &/or green pepper chopped*

*Celery chopped*

*Salt garlic powder & pepper to taste*

# Black-Eyed Caviar

---

## Appetizers

*From: Bill Shaw*

3 hours

*2 15 oz cans black eye peas drained)*

*1/2 C roasted red peppers drain and chop*

*1/2 C minced red onion*

*1/2 C minced cilantro/parsley*

*1/4 C Olive Oil*

*2 T wine vinegar*

*1 t ground cumin*

*2 t coarse grained mustard*

*1/4 t salt*

*2 cloves minced garlic*

*1 green/yellow pepper*

# Cheesy Bacon Bits

---

**Appetizers**

*From:LA*

15 min @ 350

*1 3 oz pkg cream cheese*

*1/4 C real bacon pieces*

*2 T chopped onion*

*dash pepper*

*1 8 oz pkg crescent rolls*

*Combine cream cheese, bacon, onion and pepper. Separate crescent rolls into two rectangles...Pinch seams together...Spread cheese mixture on dough and rollup from the side. Cut into 16 pieces. Place cut side down on cookie sheet.*

*Bake @ 350 for 15 minutes*

# Corn Dip

---

## Appetizers

*From: Dee Pricket*

Chill overnight

*2 cans Mexican corn(drained)*

*1 4-oz can green chilis*

*1 C mayonnaise*

*8 oz sour cream*

*3 chopped gr onions*

*3 chopped jalapenos (opt)*

*Mix and chill overnight*

# Crab Appetizers

---

## Appetizers

*From: Paula Carrico*

10 min @ 350

*1 C crabmeat*

*1 C shredded cheddar cheese*

*1 C mayonnaise*

*1 C green onions*

*1 pkg English Muffins*

*1 large tomato*

*1/2 C fresh grated parmesan cheese*

*Mix cheese, mayo, crab, and onions. Butter muffins and place on a slice of tomato...Cover w/parmesan cheese...Bake at 350 until lightly browned. Serve warm*

# Crab Delights

---

## Appetizers

*From: Evelyn Kinny*

8-10 min @ 350

*1 loaf French bread*

*2 cans crabmeat*

*1 C mayonnaise*

*1/2 C chopped onions*

*8 drops Tabasco sauce*

*1/2 t curry*

*Split bread lengthwise...Mix and spread onto bread. Cut into bite sized strips. Bake at 350 for 8-10 min*

*salt and pepper to taste*

# Crabmeat Dip

---

**Appetizers**

*From: Joyce Spivey*

10 min

*1 can crabmeat*

*8 oz sour cream*

*8 oz cream cheese*

*1 t seasoning salt*

*Mix and heat slowly until warm...Serve immediately...*

# Crabmeat Spread

---

## Appetizers

*From:Misslin*

Broil until brown

*1-7 oz can of crabmeat*

*1 stick of butter(soft)*

*1 jar craft cheese spread*

*1 1/2 t mayo*

*1/2 t garlic salt/powder*

*1/2 t seasoned salt*

*Blend all ingredients until smooth and spread on split muffins...you can freeze and thaw out later to heat and serve...Let frozen muffins come to room temp...15 min before placing under broiler and heat until bubbly and brown...*

*6-8 English muffins(thinly spread 10-12*



# Crescent Roll Surprises

---

## Appetizers

*From:Gena Hartlieb*

8-10 min@350

*1 pkg Crescent rolls  
small pkg cream cheese  
5 pieces crumbled, cooked bacon  
2-3 green onions  
1 t milk*

*Open rolls and lay out whole pkg flat. Spread with mix and roll lengthwise. Cut into small pieces...(8-10 )Bake on greased cookie sheet 8-10 min @ 350*

# Cuppa-Cuppa-Cuppa Onion

---

## Appetizers

*From: Bill Shaw*

Bake 20 -30 min @ 400

*1 Cup sweet onions chopped*

*1 Cup Hellmans Mayo*

*1 Cup Swiss Cheese*

*Mix and pour into greased baking dish... Bake @400 till golden brown.. Serve with crackers*

# Easy Sausage roll-ups

---

## Appetizers

*From:Misslin*

Bake at 350 for 10 min

*2 10 oz cans of biscuits*

*1 lb breakfast sausage*

*Take 1 biscuit at a time...roll on floured surface spread thinly with sausage...roll up and cut into 1/2 in pieces...freeze until ready to bake...*

# Golden Onion Dip

---

**Appetizers**

*From: Bill Shaw*

20-25 min

*2 large onions minced/chopped*

*2 T butter*

*1 1/2 C chicken broth*

*1 8 oz cream cheese, softened*

*1 C Hellman's Mayonnaise*

*\*Opt: 1/2 C chopped pistachios*

*Cook onion in butter until tender. Add broth and bring to a boil. Cook 20-25 min stirring often. Remove from heat and let cool completely. Beat cream cheese until creamy...add mayonnaise and mix until smooth...Stir in onion...Cover and chill..*

*Serve w veggi*

# Havarti Delight

---

## Appetizers

*From: Misslin*

Bake at 350 for 10 min

*1 can crescent rolls*

*1 pkg Havarti cheese*

*Using crescent rolls...make 2 rectangles...cut the cheese in two lengthwise... enclose in the rolls...seal tightly...bake then slice as it cools...*

# Hot Mushroom Appetizers

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## Appetizers

*From: Susan Crotteau*

20 min @ 350

*1/3 C grated parmesan cheese*

*1 C shredded cheddar cheese*

*1 pkg Italian salad dressing*

*8 oz chopped mushrooms*

*3/4 C real Mayonnaise*

*1 T red pepper*

*Save 2 T cheese to sprinkle on the top...Combine all ingredients and spread in pan. Bake for 20 min...Top with cheese and let stand for 10 minutes. Serve with crackers.*

# Jean's Cheese Ball

---

**Appetizers**

*From: Jean Comly*

30 min

*small cream cheese pkg*

*1 C grated cheddar cheese*

*1/2 tsp Worcestershire sauce*

*1/2 tsp parsley flakes*

*1/4 tsp garlic powder*

*dash pepper*

*Mix all until smooth roll into ball...Cover in cling wrap until ready to serve... coat with pecans before serving if using later.*

*1/3 C nuts (chopped pecans are best*

# No-bean Nacho Dip

---

**Appetizers**

*From:Helen Remsberg*

10 min @ 325

*1 can no-bean Hormel chili*

*1 C cheddar, Jack or mozzarella cheese*

*8 oz cream cheese*

*Layer in 9 x 9 dish with cream cheese n bottom, then chili, then cheese. Bake @ 325 until cheese melts.*



# Oyster Crackers

---

**Appetizers**

*From:LA*

1 hr

*1 12 oz bag oyster crackers*

*3/4 C warm popcorn oil*

*1 pkg Hidden Valley ranch dressing*

*1 t dill*

*1/4 t garlic powder*

*Mix all but crackers and let stand 1 hour...Add crackers and toss...*

# Party Mix

---

## Appetizers

*From:LA*

45 min @ 250

*3 T butter*

*1/4 t garlic salt*

*1/4 t onion salt*

*2 t lemon juice*

*4 t Worcestershire sauce*

*6 C Crispix cereal (Rice chex ok)*

*Melt butter in 9 x 13 pan @ 250...Stir in all seasonings add cereal and nuts and pretzels. mix until coated... Bake for 45 min...Optional...after 15 minutes add 1/4 C parmesan cheese and stir in...*

*1 C salted nuts*

*1 C pretzels pieces or baby pretzels*

# Pizza Party Ryes

---

## Appetizers

*From:LA*

10 min @ 400

*1 lb ground beef*

*1 lb Bob Evans sausage ( mild)*

*1 t Worcestershire sauce*

*1 t oregano*

*1/2 t garlic powder*

*1/2 t pepper*

*Brown meat and add cheese. Mix and stir until melted...Spread on small party ryes. Place on cookie sheet and freeze until firm...Cook for 10 minutes at 400*

# Sausage Balls

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**Appetizers**

*From: Ann Dillon*

10 min

*2-8oz pkgs cream cheese (light)*

*1 C miracle whip (late)*

*1 bottle chili sauce*

*4 cans crab or shrimp*

*2 t Worcestershire sauce*

*Mix all and serve with crackers.*

# Shrimp Dip

---

**Appetizers**

*From: Judy Albrecht*

10 min

*2-8oz pkgs cream cheese (light)*

*1 C miracle whip*

*1 bottle chili sauce*

*4 cans crab or shrimp*

*1 t dehydrated onions*

*2 t Worcestershire sauce*

*Mix all and serve with crackers.*

# Spinach Dip/Bread

---

**Appetizers**

*From:LA*

10 min

*2 loaves Hawaiian bread*

*salt/pepper to taste*

*1 C mayo*

*1 C sour cream*

*1 lb bacon cooked/crumbled*

*1 pkg spinach cooked/drained*

*2 med tomatoes*

*Bake bread for 15 min @ 350 after removing center and cubing...Blend ingredients and chill...add s&p last...just before serving*

# Spinach Squares

---

## Appetizers

*From: Jeanette Walker*

35 min @ 350

*2-3 T butter*

*3 eggs*

*1 C flour*

*1 t baking powder*

*1.2 t salt*

*16 oz grated mild cheese*

*2 pkg frozen spinach (thawed and drained)*

*Melt butter in 9 x 13 pan. In a bowl, mix eggs, flour, milk, salt and baking powder. Add cheese and spinach. Bake @ 350 for 35 min.*

*Cut into squares and serve warm!*

# Super Nachos

---

## Appetizers

*From:Doris Ryan*

20-25 min @ 450

*1 can re-fried beans*

*1 can green chilies*

*1 lb browned ground beef*

*1 dash Tabasco*

*1 medium onion, chopped*

*8 oz Monterey Jack cheese*

*Layer beans/chili's/meat/cheese/sauce...Cook at 450 for 20-25 min...Serve with tortilla chips...*

*3/4 C taco sauce*



# Taco Dip

---

**Appetizers**

*From:LA*

20 min

*16 oz sour cream*

*1 pkg taco mix*

*1 med onion,*

*1 can re-fried beans*

*1 medium green pepper*

*1 pkg shredded cheddar cheese*

*1 can black olives*

*Mix sour cream, taco mix, onions and peppers. Set aside...Spread re-fried beans in bottom of serving dish...spread sour cream on top...Slice olives and mix w cheese and spread over all...*

*Serve w/ taco chips*

# Bailey's Irish Crème

---

Beverages

*From:Jan Brown*

5 min

*1 C Canadian Club Whiskey*

*1 t Hershey's chocolate syrup*

*1 t pure vanilla*

*4 eggs*

*1 can Eagle Brand Milk*

*Blend just until smooth in blender. Serve over ice! TRY: No egg recipe...1 C heavy cream, 1 can sweetened condensed milk, 1 2/3 C good whiskey, 2-3 T Chocolate syrup or 1-2 T cocoa powder, 1tsp vanilla, 1 -2 tsp instant coffee, \*\*opt 1/2--1 tsp almond e*

# Fall Cider Drink

---

## Beverages

*From: Marge Abens*

2 Hrs

*1 gallon cider*

*8 oz frozen orange juice*

*4 oz frozen lemonade*

*\*Opt...8 oz pineapple juice*

*1 t whole cloves*

*2 sticks cinnamon*

*Mix all and simmer in crock pot...*

*Serve warm!*

# Ginger ale Punch

---

Beverages

*From:Ma*

10 min

*1 Liter Ginger ale*

*1 Liter Cranberry Cocktail/ Hawaiian Punch*

*1 can frozen Orange juice*

*1 Pint (or more) Sherbet of choice*

*Mix in punch bowl and serve.*

# Insta Pot Kahlua

---

Beverage

*From: Web*

not too long!

*5 cups very strong coffee*

*4 C sugar or substitute (1/2 Stevia )*

*1 5th of cheap vodka*

*2-4 t vanilla*

*Add all ingredients except vodka... stir until sugar is melted...Bring to boil; and add vodka...*

# Kahlua

---

## Beverages

*From: Paula Carrico*

2-3 weeks

*4 C sugar*

*2 C water*

*2 oz instant coffee*

*1 5th of cheap vodka*

*3 T pure vanilla or 1 vanilla bean*

*Heat coffee, sugar and water. Let cool and add vodka. Split vanilla bean and add to mixture...could substitute 3 T real vanilla). Pour into large jug. Let season 2-3 weeks...turning often...*

# Margarita's

---

## Beverages

*From: Jill St. Ives*

5 min

*3/4 blender of crushed ice*

*6 oz frozen limeade*

*6 oz tequila*

*6 oz beer*

*Blend and serve.*

# Real Margarita's

---

## Beverages

*From: Jan Brown*

10 min

*1 1/2 oz Sweet & Sour*

*2 1/2 oz Tequila*

*1 1/4 oz Triple Sec*

*3/4 oz lime juice*

*2 C crushed ice*

*Combine in blender and mix until desired texture.*



# Baking powder biscuits

---

Bread

*From:web*

8-10 min@425

*1 C flour*

*1t baking powder*

*1 T sugar*

*1/2 C milk*

*1/4 C melted butter*

*pinch baking soda*

*mix dry ingredients...stir in butter add milk drop by spoonful unto cookie sheet or parchment paper...*

# Banana Bread

---

Bread

*From: Judy Lucas*

25 min @ 350

*4 very ripe bananas*

*1 t soda*

*1/2 C shortening*

*1 C sugar*

*2 eggs*

*1 3/4 C flour*

*2 t baking powder*

*1/4 t salt*

*Mash bananas...add soda and set aside. With a mixer...cream shortening, add eggs and sugar and flour, baking powder and salt. Add bananas by hand! Bake 25 minutes @ 350...DON'T OVERCOOK! Don't open the oven!*

# Banana Bread (Unit 165)

---

Bread

*From:Unit 165*

Bake @350 70-75 min

*3 C flour*

*2 1/2 C sugar*

*2 tsp soda*

*1 1/2 tsp salt*

*5-6 ripe bananas*

*4 beaten eggs*

*1/2 C Oil*

*1/2 C water*

*1 tsp vanilla*

*\*opt nuts*

*Mash bananas..add eggs, oil, water,and vanilla. In separate bowl combine flour , sugar, soda and salt. Add to bananas...Grease and flour 2 loaf pans. Place waxed paper or parchment on bottom of pan. Fill and bake 1 hour or until done. This bread free*

# Blueberry Pancakes (Crepes)

---

**Bread**

*From:Aunt Emma*

5 min

*2 eggs*

*1/2 C milk*

*1/3 C flour*

*1/2 t baking powder*

*1/2 t salt*

*Blueberries as desired. or other fruit*

*Mix by hand until there are no lumps. Spoon onto medium hot griddle. Add fruit just before turning pancake. Serve as pancakes or roll and dust with powdered sugar.*

# Bran Muffins

---

**Bread**

*From:Pat Dean*

15-20 min @ 425

*2 C sifted bread flour*

*2 t salt*

*1/3 C sugar*

*1 t baking powder*

*1 t soda*

*1/2 C water*

*2 C buttermilk (add some vinegar to curdle)*

*2 T melted butter*

*1 beaten egg*

*2 C all Bran*

*\*Opt: 1/2 C raisins and/or dates*

*Wire whip dry ingredients...add 2 C bran. Mix wet ingredients and add. Pour into greased muffin tins or papers...fill 1/2 full.*

*Cool when done. May be frozen and re-heated when needed!*

# Corn Bread

---

## Bread

*From: Marlene Estes*

30-35 min @ 350

*1 1/4 C white flour*

*3/4 C cornmeal*

*4 T sugar*

*3/4 t salt*

*1 eggs*

*1 C milk*

*Sift dry ingredients. Beat egg with milk and add to flour along with the melted butter. Stir very well. Spread in a buttered 9 " pie dish.*

*Bake in preheated oven for 30-35 min or until brown around the edges.*

*2 T melted butter*

*5 T baking powder*

# Emperor's Pancakes

---

## Bread

*From:Crista & Howard*

Fry on griddle

*1 C flour*

*1/4 C sugar*

*1/4 t salt*

*34 eggs*

*1/2 C milk*

*1/2 C heavy cream*

*Sift together sugar & salt whip eggs until frothy beat in milk & cream/melted butter, Fold dry items into mixture until smooth..*

*2 T butter melted*

*1/2 C butter*

*1/2 C raisins soaked in rum*

*1 t cinnamon/1 C sugar*

# English Muffin Bread

---

**Bread**

*From: Judi Web*

25 min @ 375

*2 C WARM milk +1/2 C warm water 120\**

*4 T sugar*

*2 t sea salt*

*26oz flour mixed*

*5 C flour*

*4 t rapid rise yeast*

*mix dry first...add wet till combined... mix 7-10 min in machine.....Spray and cover and let rest for 10 min...Turn out onto floured board ...Divide into 2 pans...let rise till doubled...bake at 375 for 25 min*

*Add 1/4 t baking soda*



# Excellent White bread

---

## Bread

*From:Web*

Bake @ 400/350 till internal @ 200 yeast (40 min)

*3 T yeast/1 1/2 C warm milk(355 mill)*

*1/2 C sugar (15 gms)*

*1 T salt (15 gms)*

*3 T Butter (43 gms)*

*2 eggs*

*5-6 C flour (625 gms)*

*Mix in machine turn out shape rise bake*

# Hamburger Buns

---

Bread

*From: Web*

425 10 min

*1/2 C warm water*

*1 tsp yeast*

*2 T sugar*

*3 T oil*

*1 egg*

*1 tsp salt*

*Place on floured surface divide into 4th... let rise and bake 10-12 min @ 425...(internal temp 195-200 degrees)*

*2 1/2 C flour*

# Honey Wheat Bread

---

Bread

*From: Terri Cox*

3hrs

*1 1/8 Warm water*

*3Tbs honey*

*1/3 tsp salt*

*1 1/2 C whole wheat flour*

*1 1/2 C bread flour*

*1 1/2 tsp active dry yeast*

*Add ingredients according to breadmaker instructions...Use light color setting*

# Kona Ranch House Cornbread

---

## Bread

*From:Kona Ranch House*

40-45 min @325

*2-2" x 11" x 9 " Cake Pans*

*1lb 5 oz butter or margarine (melted)*

*1 1/2 C cornmeal*

*1/2 t baking powder*

*1/2 t nutmeg*

*2 C sugar*

*Combine dry ingredients...Pour melted butter over dry mix blend well...Beat eggs and milk w/ this mixture...Blend until not lumpy...Pour into greased pans...Bake @350 for 20 min...Turn pans...then bake another 20-25 min at 325 or until golden brown and center sprin*

*5 C Bisques mix*

*5 eggs*

*2 1/2 C milk*

# Lisa's Apple Pancakes

---

**Bread**

*From: Lisa Legler*

10 min

*1 C flour*

*1 C milk*

*2 T baking powder*

*2 T sugar*

*2 T oil*

*1/4 t salt*

*Mix dry ingredients first... Add eggs, oil and milk. Add apples (or blueberries) last.*

*1/4 t cinnamon*

*1 C minced apples*

# Oven Baked Apple Pancakes

---

**Bread**

*From:Crista & Howard*

20 min @425

*3 beaten eggs*

*1/2 C milk*

*1 t lemon rind*

*1/2 C flour*

*2 tart apples peeled & sliced 1/4 "*

*8 T butter (1 stick)*

*1/4 C sugar*

*1/2 t cinnamon*

*Combine eggs, milk, lemon whisk in flour ok to be lumpy...Melt butter add apples and sauté until tender Pour batter over apples and bake 20 min Combine sugar and cinnamon sprinkle over apples and return to bake 5 min serve immediately*

# Pumpkin Bread

---

**Bread**

*From:Becky*

1/3 C milk

3 T Oil

3 eggs

1 Can pumpkin

2 C Flour

1 C Oatmeal

1 C Sugar

2 t Baking powder

2 t cinnamon

1/2 t baking soda

1/2 t salt

1 C Raisins

1/2 C chopped nuts

*Oven 350...Combine 1st 5 ingredients...combine flour and next 6 ingredients...Add pumpkin mix stirring until moist...add raisins and nuts...spoon into 2 loaf pans sprayed with oil...Bake at 350 for 40 to 50 min...*

# Soft white bread

---

**Bread**

*From:Web*

25 min @ 375

*1 C warm buttermilk*

*3 T sugar*

*1 1/2 t salt*

*3 T Oil*

*3 C flour*

*1 pkg (2 1/4 t ) yeast*

*Mix in bread machine...turn into flured bread pan let rise and bake*



# Terri's Wheat Berry

---

## Bread

*From: Terri Cox*

Breadmaker

*1/2 C Wheat berries 2 T honey , 1 1/2 C water*

*2/3 C water*

*2 T oil*

*3T honey*

*3/4 t salt*

*2 1/4 T wheat germ*

*Cook wheat berries and honey simmer 1 hour let sit overnight...mix in Bread maker bake on WW cycle*

*1 C WW Flour*

*1 1/2 C Bread flour*

*1 1/2 t yeast*

*3 T powdered milk*

# Terri's Basic Whole Wheat

---

## Bread

*From: Terri Cox*

Breadmaker

*3/4 C water*

*3 T Oil*

*1 egg*

*2 T sugar*

*1 t salt*

*1C WW Flour*

*Mix in breadmaker and cook on 1 or 3 A*

*2 C bread flour*

*1 1/2 t yeast*

# Terri's Cracked Wheat

---

## Bread

*From: Terri Cox*

Bread maker

*1 1/4 C water*

*1/2 C Bulgar (cracked Wheat)*

*2 T oil*

*1 T honey*

*1 t salt*

*1C WW Flour*

*Mix in breadmaker and cook on 1 A*

*1 1/2 C bread flour*

*2 T gluten*

*1 1/2 t yeast*

# Terri's Raisin\_Whole Wheat

---

## Bread

*From:Terri Cox*

Breadmaker

*1 1/8 C water*

*2 T butter*

*2 T sugar*

*1t salt*

*3 C bread flour*

*1C WW Flour*

*Mix in breadmaker and cook on 1 A*

*1 1/2 t yeast*

# Brian's Candy

---

Candy

*From: Brian Milligan*

30 min

*2 sticks real butter*

*1 C sugar*

*2 Hershey chocolate candy bars*

*Warm butter and sugar until it turns warm brown and ball hardens when dropped into cold water...quickly pour onto buttered cookie sheet... Top with Hershey bars and spread smooth.  
Cool in refrigerator and break into small pieces and serve.*

---

# Buckeye's

---

Candy

*From: Maryellen Humple*

1 hr.

*1 lb butter*

*3 lbs powdered sugar*

*2 lbs peanut butter*

*3 t vanilla*

*1/2 lb butter*

*1 1/2 lbs powdered sugar*

*1 lb peanut butter*

*1 1/2 t vanilla*

*Cream butter, sugar vanilla and peanut butter...Roll into balls...chill for 1 hour. Dip into mixture of 2 pkg chocolate chips and 1/2 bar paraffin melted together...*

# Almond Crescents

---

Cookies

*From: B. Crocker*

13-16 min @ 325

*1 C butter*

*1/3 C sugar*

*2/3 C ground almonds*

*1 2/3 C flour*

*1/4 t salt*

*Cream butter and sugar...add nuts...Sift flour and add salt to softened mixture...*

*Chill dough and roll into thin strips...Cut into 2 1/2 " pieces and turn to form crescents.*

*Bake until set...NOT BROWN...13-16 min @ 325*

# Banana/Oatmeal Cookies

---

Cookies

*From:Flo Shaw*

10 min @ 350

*1 C margarine*

*1 1/2 C sugar*

*2 t vanilla*

*2 eggs*

*1/4 C milk*

*2 soft banana*

*Mix in order given...drop onto greased cookie sheet... Bake 10 min @ 350*

*1 T baking soda*

*2 t baking powder*

*1 t salt*

*2 C coconut*

*3 C oatmeal*

*1 C nuts or raisins or prunes*



# Brownies Easy !!

---

Cookies

*From:Web*

20 min @ 360\*

*1/2 C butter/Melted*

*1/4 C choc chips*

*3/4 C sugar*

*1 t vanilla*

*2 eggs*

*1/2 C flour*

*Mix in order given...Gently FOLD in dry ingredients...pour into lined baking pan...Bake 20 min @ 350\**

*1/4 t b powder*

*1/4 t salt*

*1/3 C cocoa*

# Chewy Brownies

---

## Cookies

*From: Deb Hampton*

25-35 min @ 350 9 x 13 pan!

*1/2 C flour*

*1 t baking powder OMIT for Chewy*

*1 t salt*

*2 Squares chocolate or 2/3 C cocoa*

*1/2 C (1 stick butter)*

*1 C sugar*

*Melt butter add eggs, vanilla, sugar Add flour. Add more water 1 T at a time if too thick*

*1. In a large bowl, combine the first five ingredients.*

*2. With a pastry blender, c*

*1 t vanilla*

*1-2 beaten eggs*

*1+ T water until right consistency*

# Choc Chip\_SMALL BATCH

---

Cookies

*From:web*

9-12 @350

*2/3 C flour*

*1/3 C brown sugar*

*3T granulated sugar*

*1/4 C melted butter*

*1 egg*

*1/2 t salt & baking soda*

*Cream butter & sugars...add egg...mix well...stir in dry ingredients and Chips and or peanut butter...add 1 t vanilla*

*1 t vanilla*

*\*\*Optional add 1/2 C Peanut butter with or instead of Choc Chips*

# Colleen's Sugar Cookies

---

## Cookies

*From: Colleen Guinn*

10-12 min @ 375

*1 1/4 C sugar*

*1/4 C corn syrup*

*1 C butter flavored Crisco*

*2 eggs*

*1 t vanilla*

*3 C flour*

*3/4 t baking powder*

*1/2 t baking soda*

*1/2 t salt*

*Heat oven to 375...Cream sugar, Crisco...beat in eggs, syrup, and vanilla...mix in dry ingredients...Add to the soft mixture. Divide into quarters...Roll 1/4 : thick on sugared, floured waxed papers...Cut and bake...Makes 3 dozen*

# Drop Molasses Cookies

---

Cookies

*From:Ma*

8-10 min @ 375

*2 1/2 C flour*

*2 t soda*

*1 t ginger*

*1 t cinnamon*

*1/4 t salt*

*1/2 C butter or margarine*

*1/2 C sugar*

*1 egg*

*1/2 C molasses*

*1/4 C cold water*

*Mix all in order given. Drop by spoon onto un-greased cookie sheet. Bake @ 375 for 8-10 min*

# Flo's delicious Cookies

---

## Cookies

*From: Flo Shaw*

12-15 min @ 350 (7 1/2 doz)

*1 C margarine*

*1 C brown sugar*

*1 C white sugar*

*1 C oil*

*1 egg*

*3 1/2 C flour*

*Mix all in 1 bowl in order given... Drop by spoon onto un-greased cookie sheet*

*Bake 12-15 min @ 350*

*1 t cream of tartar*

*1 t soda and 1 t salt*

*1 6 oz pkg chocolate chips*

*1 C coconut*

*1 C oatmeal*

*1 C Rice Krispies*

# Lemon Bars

---

Cookies

*From:Web*

25 min @3508

*1 C flour*

*3/4 Sugar*

*1/4 t salt*

*1/4 t b soda*

*2 eggs*

*1/2 C butter*

*Mix in one bowl...Pour into lined baking pan...Bake 25 min @ 350\* Glaze...1/2 C powdered sugar add lemon juice stir...spread on cool cake...*

*2-4 T lemon juice*

# Lisa's Oatmeal Cookies

---

## Cookies

*From: Lisa Legler*

12-15 min @ 350

*3/4 C shortening*

*1/4 C water*

*1 C brown sugar*

*1/2 C white sugar*

*1 egg*

*1 C sifted flour*

*Cream shortening, sugars water, egg and vanilla...add flour, salt and soda in that order. Drop by teaspoonfuls onto greased cookie sheet. Raisins and nuts are optional*

*Bake 12-15 min @ 350*

*1/2 t soda*

*1 t vanilla*

*3 C oatmeal*



# Magic Cookie Bars

---

## Cookies

*From:Kay Stevens*

10 min then 25 min @ 350

*1 C flour*

*1 C oatmeal*

*1 stick butter*

*3/4 C brown sugar*

*\*Opt:1 cup chopped nuts*

*1 6 oz pkg chocolate chips*

*1/2 pkg coconut flakes*

*1 can eagle-brand evaporated milk*

*Mix crust (left) and pat into 9 x 9 pan...Bake @ 350 for 10 min until warm brown...cover with layers of chocolate chips and coconut, with evaporated milk drizzled over all...*

# Neiman Marcus Cookies

---

Cookies

From:LA

10 min @375

*2 C butter*

*4 C flour*

*2 t soda and 2 t baking powder*

*2 C sugar*

*5 C oatmeal...put through blender*

*24 oz Chocolate Chips*

*Blend oatmeal to a fine powder. Cream butter and both sugars. Add eggs and vanilla, mix together with flour and oatmeal, salt, baking powder and soda. Add chips, Hershey bar and nuts. Roll into balls and place 2" apart on cookie sheet. Bake for 10 mi*

*2 C brown sugar*

*1 t salt*

*1 8 oz Hershey Bar (grated)*

*4 eggs*

*2 t vanilla*

*\*Opt:3 C chopped nuts*

# Old Peanut Butter Cup Squares

---

Cookies

*From:Ma*

1/2 hr

*1 pkg graham cracker crumbs*

*2 sticks melted margarine*

*1 C peanut butter*

*2 C powdered sugar*

*Mix all together and press into 9 x 13 pan...Melt 12 oz chocolate chips over the top...Cool and cut into squares.*

# Peanut Butter Cookies

---

Cookies

*From:Ma*

8-10 min @ 375

*1 C margarine*

*1 C peanut butter*

*1 C sugar*

*1 C brown sugar*

*1 egg*

*3 C flour*

*Cream soft ingredients...mix with dry ingredients...Chill 2 hours...Roll into balls and flatten with fork.*

*Bake @ 375 for 8-10 min*

*1 1/2 t baking soda*

*1 t baking powder*

*1/2 t salt*

# Pride of Iowa Cookies

---

## Cookies

*From: Buckatabon*

12-15 min @ 375

*1 C brown sugar*

*1 C sugar*

*1 C margarine*

*2 eggs*

*1 C coconut*

*3 C oatmeal 2 C flour*

*1 t soda*

*1 t baking powder*

*1/2 t salt*

*1 t vanilla*

*\*Opt: 1 C nuts*

*Mix together all dry ingredients... Mix rest in order given...add dry mixture. Bake @ 375 for 12-15 minutes*

# Ranger Cookies

---

## Cookies

*From: Buckatabon*

10-15 min @ 350

*1 C shortening*

*1 C sugar*

*1 C brown sugar*

*2 eggs*

*1 t vanilla*

*2 C flour*

*1 t soda*

*1/2 t baking powder*

*1/2 t salt*

*2 C oatmeal*

*2 C cornflakes*

*2 C coconut*

*Mix well in order given and mold into balls the size of a walnut. Press down with a fork and Bake @ 350 for 10-15 minutes.*

# Scotch Shortbreads

---

Cookies

*From:Ma*

20-25 min @ 300

*1 C margarine*

*1/2 C sugar*

*2 1/2 C flour*

*Divide and tint...Chill and roll out to 1/2 to 1/3 " thick...Bake on un-greased cookie sheet @ 300 for 20-25 minutes*

# Snickerdoodles

---

## Cookies

*From: B. Crocker*

8-10 min @ 400

*1 C margarine*

*1 1/2 C sugar*

*2 eggs*

*2 3/4 C flour*

*2 t cream of tartar*

*1 t soda*

*Mix all together and shape into balls...Roll in cinnamon and sugar. Bake @ 400 for 8-10 min...cookie will puff up...then flatten and crinkle.*

*1/2 t salt*

*Topping:*

*1/4 C sugar & cinnamon to taste*



# Thumbprint Cookies

---

Cookies

*From:Ma*

5 min then 15 min @ 375

*1/2 C shortening (1/2 butter)*

*1/4 C brown sugar*

*1 egg...separated*

*1 t vanilla (or almond)*

*1 C flour*

*1/4 t salt*

*Cream butter and sugar and vanilla...Sift together salt and flour...add to soft mixture... Roll into 1" balls and dip in beaten egg white...Roll in nuts and place 1" apart on un-greased cookie sheet. Bake 5 min @ 375. Remove from oven and make a thumbprint...fill*

# Toffee Bars

---

Cookies

*From: Clarke Harrison*

12 min @ 350

*1 C butter*

*1 C packed brown sugar*

*Pan lined w/ graham crackers*

*Boil brown sugar and butter 1 min...pour over graham crackers sprinkle w/ nuts &/or chocolate chips if desired*

# 4 Layer Lemon Torte

---

Dessert

*From:Dot Nuznov*

15 min @ 350 then set 8 hrs

*1 C flour*

*1 Stick margarine or butter*

*1 C of nuts... 1/2 for crust & 1/2 for topping*

*1 C powdered sugar*

*8 oz cream cheese*

*1 large cool whip*

*2 pkgs instant lemon pudding*

*2 C cold milk*

*1 C fresh flaked coconut (1 can)*

*Crust: Blend flour, butter and nutmeats and bake in 9 x 13 pan for 15 min @ 350...Torte: Blend sugar, creamed cheese, 1/2 of the cool whip and spread over cooled crust.*

*Mix pudding and milk and spread on 2nd layer...Refrigerate until set.*

*Spread on a layer*

---

# Apple Pie Filling/nut dessert

---

Dessert

*From: Diane Buldak*

30 min @ 350

*1 box white or spice cake mix*

*1 stick butter*

*1/2 C chopped nuts*

*1 can apple pie filling (2 C chopped apples)*

*1 t cinnamon*

*1/2 C sugar*

*Sprinkle cake mix into bottom of 9 x 13 pan and drizzle butter over all.*

*Cover w/fruit mixture, spices and sugar. Bake 30 min at 350.*

*\*Save some nuts for topping.*

# Apple Surprise

---

Dessert

From:LA

25-30 min @ 400

*2 8 oz cans buttermilk biscuits*

*3/4 C sugar*

*1 T cinnamon*

*1/2 stick butter or margarine.... melted*

*2 medium cooking apples*

*1/3 C raisins &/or nuts*

*Separate biscuits and coat in cinnamon and sugar mixture...Arrange in circle in a round cake pan. Fill center with remaining biscuits...Core and peel and slice apples...place 1 apple slice between each biscuit...put remaining apples on top...Mix butter and raisins*

---

# Apricot Jelly Ring

---

Dessert

From:LA

30-40 min @ 375

*2 cans buttermilk biscuits  
12 oz jar apricot jelly/jam  
1 1/2 C sugar  
2-4 t cinnamon  
1 stick butter or margarine*

*Combine sugar and cinnamon. Melt butter in separate bowl. Spread jell on bottom of Bundt pan. Dip biscuits in butter, then sugar and cinnamon mixture. Bake at 375 for 30-40 minutes.*

# Banana Cream Pie

---

Dessert

*From: Judy Lucas*

8-10 min @ 400

*2/3 C sugar*

*3 T cornstarch*

*1/2 t salt*

*3 C milk*

*3 beaten eggs. Separated*

*1-4 mashed ripe bananas*

*Mix cornstarch and salt and milk... warm in saucepan...Stir and boil 1 minute...stir into egg yolks... Boil 1 more minute...Blend in butter/vanilla and mashed bananas...*

*Fill and spread on meringue...Bake for 8-10 min @ 400 until meringue peaks brown.*

*1/2 C sugar*

*1 t cinnamon*

*1/4 t cream of tartar*

*1/2 t flavoring...vanilla best choice*

*1 baked pie shell*

# Blaesing's Dessert

---

Dessert

*From:Helen Blaesing*

8 hrs to overnight

*1 pkg yellow cake mix*

*8 oz cream cheese*

*9 oz cool whip*

*1 large instant vanilla pudding*

*1 large can crushed pineapple*

*Bake cake in 9 x 13 pan...Make pudding, soften cream cheese and blend into pudding...Spread on cake and sprinkle with drained pineapple.*

*Spread with cool whip..*

*Chill at least 8 hours or overnight before serving,*



# Bread Pudding

---

Dessert

*From:Mirage*

1 1/2 hrs @ 350

*6 slices Texas toast  
3 C half & half PLUS 1 C cream  
1/2 t vanilla  
1 1/4 C sugar & 1 T cinnamon  
1/2 C raisins*

*1/4 C sugar & 2 T cornstarch  
7 eggs  
1/4 C powdered milk  
1/3 t salt  
1 1/2 C water`  
1 1/2 t vanilla*

*Lay bread in 9 x 13 pan...sprinkle on cinnamon sugar, raisins, cream and vanilla. Cover pan loosely with foil and place on jelly roll pan/cookie sheet... filled with water*

*Mix together sugar, eggs, cornstarch milk and salt...blend in 1/2 C water until smoot*

# Chocolate Chip Cheese Cake

---

Dessert

From:LA

35 min @ 350

*2 20 oz pkg chocolate chip cookie dough*

*2 8 oz creamed cheese*

*1 egg*

*1/4 C sugar*

*1/2 t vanilla*

*Cover bottom of 9 x 13 pan with 1 roll of cookie dough...Bake at 350 for 10 minutes...*

*Beat creamed cheese, egg, sugar and vanilla in mixer. Spread over crust and top with remaining dough...Bake at 350 for 35 minutes or until golden brown...*

*Cool and refrigerate*

# Cinnamon Cake

---

Dessert

*From: Cheryl White*

Bake @350 for 30-35 min

*1 yellow cake mix*

*1 small instant vanilla pudding mix*

*4 eggs*

*3/4 C oil*

*3/4 C water*

*1 T butter*

*ix first 6 ingredients, then beat for 2 min on high, mix sugar and cinnamon and spread batter and mixture in greased 13 x 9 pan...ending with batter. Ice with remaining ingredients when cool.*

*1/2 C Sugar*

*1 1/2 T Cinnamon*

*1/2 lb powdered sugar*

*1 T soft butter*

*4-5 T cold milk*

*1 tsp vanilla*

# Corn Pudding

---

Dessert

*From:Sara White*

1 hour @ 350

*2 T butter*

*1/4 C finely chopped onions*

*1/4 C finely chopped green pepper*

*3 eggs*

*1 #2 can creamed corn*

*1 T sugar*

*Melt butter in a frying pan...sauté onion and peppers...*

*Beat eggs and stir in creamed corn...Add onions and peppers...Pour into greased baking 9 x 9 dish.*

*Bake 1 hr @ 350 or until knife comes out clean.*

*1 C Evaporated milk*

*1 t salt*

# Cream Cheese Frosting

---

Dessert

*From: Marlene Estes*

5 min

*4 oz cream cheese*

*1/2 C butter or margarine.*

*1 t vanilla*

*1 C powdered sugar*

*1/2 t ginger*

*Mix cream cheese and butter. Add vanilla. Gradually add sugar and ginger.*

*Beat until smooth.*

# Decadent Dessert

---

Dessert

*From:Pat*

40-50 min @ 350

*1/4 C Kirsch or (1 T almond & 1/4 C water)*

*3/4 C water*

*1 T oil*

*1 Egg*

*1 C chopped pecans*

*3/4 C mini-chocolate chips*

*Combine water, flavoring, oil and egg...stir in remaining ingredients...Bake in greased and floured Bundt pan or 10 " tube pan for 40 - 50 min @ 350...If using a loaf pan bake for 60-70- minutes...*

*Optional glaze: 1/4 C melted chocolate chips mixed with 2 T oil...*

*10 oz jar maraschino cherries ( drained)/sliced)*

*1 15 oz pkg nut bread mix*

# Diane's Apple Slices

---

Dessert

*From: Diane Buldak*

40 min @ 425

*2 quarts sliced apples*

*1 1/2 C sugar*

*1 t cinnamon*

*1/2 t nutmeg*

*Topping: 1 C butter*

*1 1/2 C flour, 1 t cinnamon,*

*1 C brown sugar*

*\*Opt: Crust: 2 C flour, 1 t salt*

*2/3 C oil*

*1/4 C cold milk*

*Place apples in 9 x 13 pan and cover with topping or crust...*

*If using crust...top with a glaze of 1 C powdered sugar and a few T of cold milk...*

# Dirt

---

Dessert

*From: Cammie Bolz*

15 min

*1 small pkg Oreo cookies  
4 oz pkg instant vanilla pudding  
1 3/4 C milk  
8 oz cream cheese  
8 oz Cool whip*

*Mix cookies in blender...set aside...Mix pudding mix, milk and cheese. Fold in Cool whip. Cover dish bottom with cookies...Mix rest of cookies with softened mixture...(save a little for the topping. Cover with top layer of crushed cookies.*



# Extra EZ-Cheesecake

---

Dessert

*From:Mag*

No Bake

*Purchased crust*

*1 Tub Whipped topping*

*1/3 C sugar*

*1 8 oz pkg cream cheese*

*Mix and chill Sprinkle w/ crumbs*

# EZ-Cheesecake

---

Dessert

*From:LA*

20 min @ 350

*1 1.2 C graham cracker crumbs*

*1 t vanilla*

*1 stick butter*

*1/3 C chopped pecans*

*1 8 oz pkg cream cheese*

*1 C sugar*

*2 eggs*

*Mix crumbs and butter...pat into pie pan...Blend cream cheese and sugar and add eggs and vanilla... Pour into crust...*

*Bake 20 min @ 350*

# Foolproof Lemon Meringue Pie

---

Dessert

*From:Ma*

8-10 min @ 450

*1 1/3 C sugar*

*1/2 C cornstarch*

*1/4 t salt*

*1 3/4 C water*

*4 eggs separated*

*2 T butter or margarine*

*Combine sugar and cornstarch and salt...stir in water...Cook over medium heat till it boils and thickens...Boil 1 more minute...remove from heat and blend in beaten egg yolks...Blend in 1/2 cup of hot mixture and add slowly to the rest of the hot mixture. Cook, sti*

*1 T grated lemon rind*

*1/2 C lemon juice*

*Meringue:*

*1/2 C sugar*

*1/4 t cream of tartar*

*4 egg whites and 1 tsp vanilla*

# Fresh Apple Cake

---

Dessert

*From: Evelyn Kinny*

1 1/2 hr @ 350

*3 C sifted flour*

*1 1/4 t soda*

*1 t cinnamon*

*1/2 t salt*

*4 t nutmeg*

*2 eggs*

*Sift together dry ingredients...Beat and mix eggs with sugar, oil and vanilla...Mix together with hands...add nuts and apples...Bake in greased and floured pan for 1 1/2 hrs at 350*

*2 C sugar*

*1 1/2 C oil*

*1 t vanilla*

*1 C chopped pecans*

*3 C chopped apples*

# Fruit Cocktail Cake

---

Dessert

*From:Ann Brown*

30 min @ 350

*1 C sugar*

*1 C flour*

*1 t soda*

*1 egg*

*1 can fruit cocktail*

*Mix all together with wooden spoon and bake in 9 x 9 pan @350 for 30 min.*

*Top w/nuts and brown sugar...Serve with cool whip!*

# Fruit Pizza

---

Dessert

*From:LA*

12 min @ 350

*1 tube Pillsbury Sugar cookie mix*

*1 8 oz cream cheese*

*1/3 C sugar*

*1 t vanilla*

*Spread cookie dough on pizza pan...Bake @ 350 for 12 minutes. Combine rest of ingredients and spread over crust.  
Top with fruit or filling of choice.*

# Key Lime Pie

---

Dessert

*From:Web*

Chill 3-4 hours

*1 8 oz pkg cream cheese*

*1 can sweetened condensed milk*

*1/2 C lime juice*

*1 tsp vanilla*

*\*opt Graham cracker crust*

*Use real limes if possible...Start by grating off 1 T of zest for mix and save a bit for decoration... Combine the zest, milk, cream cheese, lime juice and vanilla into blender. Mix until creamy (no lumps)...pour into pie plate or crust...Chill overnight or at l*

# Lemon Bars

---

Dessert

*From: Web*

Bake 25/20 min at 350

*1 C butter*

*1/2 C powdered sugar*

*2 C flour*

*4 eggs*

*1/4 t salt*

*4 T lemon juice*

*4 T flour*

*2 C sugar*

*1 t baking powder(mixed with flour*

*Mix butter sugar and flour...pat into 9 x 13 baking dish...Bake 20 min at 350...mix other ingredients and pour over crust...Bake 25 min and sprinkle w/powdered sugar as soon at removed from oven...Glaze...1 1/2 C powdered sugar 2 T butter*



# Lemon Bars

---

Dessert

*From:Ma*

40 min @ 350

*1/2 C butter*

*1/4 C powdered sugar*

*1 C flour*

*2 eggs*

*2 T lemon juice*

*2 T flour*

*1.2 t baking powder*

*1 C sugar*

*Mix crust (left side) ingredients and pat into pan...Bake 20 min @ 300...Add filling and bake 350 for another 20 min... When cool, frost or sprinkle with powdered sugar while warm.*

*Use 9 x 9 or double and use 9 x 13 pan*

# Ma's Hot Milk Sponge Cake

---

Dessert

*From:Ma*

30-35 min @ 350

*3 well beaten eggs*

*1 1/2 C sugar*

*1 1/2 C flour*

*1 1/2 t baking powder*

*1 C heated milk*

*1 1/2 t vanilla*

*Beat eggs and add sugar slowly...add flour and baking powder sifted together...Put butter in the hot milk and add to bowl mixture...add lemon and vanilla...Bake at 350 for 30-35 min*

*softened butter the size of a walnut*

*Opt: 1 T grated lemon rind*

# Milligan's Cheesecake

---

Dessert

*From: Don Milligan*

1 hr @ 350

*1 lb Graham crackers...blend to crumbs  
3 sticks butter  
3/4 C sugar*

*12 (8 oz) pkgs cream cheese  
16 egg yolks and 8 whole eggs  
4 C sugar  
1/4 C flour  
1 pint 1/2 & 1/2  
Juice of 2 lemons*

*This recipe makes a lot...(A commercial sheet-cake panful) May need to halve!*

*Make crust and pat into 1/4 sheet cake pan...Soften cream cheese and beat until smooth....Mix in sugar and flour...add lemon juice...Add egg yolks then eggs (2 at a time)...Slowly pour*

# Orange Tapioca Dessert

---

Dessert

*From: Deb Sutherland*

15 min. Makes 12 servings

*1 pkg orange Jell-O (sugar free ok)*

*1 pkg vanilla pudding (sugar free ok)*

*1 pkg tapioca pudding*

*1 can crushed pineapple 8 oz*

*1 frozen carton Coolwhip*

*1 can (15 oz) mandarin oranges*

*Boil water, mix all mixes. Boil again for 1 min...Cool and fold in the rest of the fruit.*

# Pat's incredible Dessert

---

Dessert

*From:Pat*

6-8 hrs

*1 can Eagle brand*

*1 can crushed pineapple*

*1 C chopped walnuts*

*8 oz cool whip*

*1/3 C lemon juice*

*\*Opt: Graham Cracker crust*

*Mix all and pour over graham cracker crust...Let "set" 6-8 hours...*

# Peach Crème Pie

---

Dessert

From:LA

2

*1 egg*

*3/4 C flour*

*1/2 t salt*

*1 pkg vanilla pudding*

*3 T soft butter*

*1/2 C milk*

*Beat together first 7 ingredients, spoon into 10 in deep dish pie plate, Add arranged spiral peaches, sprinkle with cinnamon, Combine cream chees, sugar and syrup and spoon over pie sprinkle with cinnamon & sugar.*

*1 tsp baking powder*

*1 lrg can peaches with juices (save 1/4 C)*

*Topping*

*1 8 oz cream cheese*

*1/2 C Sugar*

*1/4 Peach syrup*

# Peanut Butter Cup Squares

---

Dessert

*From: Peggy Crowder*

15 min

*1 1/2 C graham cracker crumbs*

*1 1/2 sticks butter or margarine*

*1 1/2 C peanut butter*

*1 box powdered sugar*

*6 oz chocolate chips*

*1/2 stick butter/margarine*

*Mix first 4 ingredients together...press into 9 x 13 pan...Melt chocolate chips and margarine and drizzle over the top...Cool and cut into squares...*

# Pineapple Cake

---

Dessert

*From:LA*

30 min

*1 box yellow cake mix*

*4 eggs*

*1 C vegetable oil*

*1 9 oz Cool whip*

*1 large can crushed pineapple*

*2 - 3 1/3 oz pkg instant vanilla pudding*

*Mix cake and frost with last 3 ingredients...Cool whip, pudding and pineapple...*

*Opt: 1 small can mandarin oranges*



# Pineapple/Mex Wedding Cake

---

Dessert

*From: Marlene Estes*

45-50 min @ 375

*2 eggs*

*1 20 oz can crushed pineapple un-drained*

*2 C flour*

*1 C sugar*

*1 C brown sugar*

*2 t baking soda*

*Mix by hand! Beat eggs until fluffy...add pineapple, flour, sugars and baking soda. Stir in nuts if desired...Spread in un-greased 9 x 13 pan.*

*Bake at 375 for 45-50 minutes. Top with Cream cheese frosting.*

*\*Opt: 1 C chopped nuts*

# Pumpkin Cake

---

Dessert

*From: Thursday Club*

350 for 45-50 min

*1 lrg can pumpkin/3 beaten eggs*

*1 lrg can milk*

*1 1/2 t cinnamon*

*1/2 t cloves*

*1/2 t ginger*

*1 C sugar*

*1 box yellow cake mix*

*1 C chopped nuts*

*1 stick margarine*

*Mix pumpkin, milk eggs and spices...pour into greased 10 x 14 pan Sprinkle cake mix over mixture add nuts drizzle butter over the top.(mix slightly) Bake at 350 for 45 to 50 min (knife should come out clean!)*

# Pumpkin Custard Dessert

---

Dessert

*From:Ann Brown*

40-45 min @ 350

*1 pkg yellow cake mix*

*1/3 C water*

*3 eggs*

*1/2 C boiling water*

*2 eggs*

*2 C pumpkin pie mix (Large can)*

*Combine cake mix water and eggs and pour into 9 x 13 pan...Mix together pie mix and 2 more eggs...Pour over cake mixture in pan...*

*Pour 1/2 C boiling water over all and Bake for 40 - 45 min @ 350*

# Pumpkin Dessert

---

Dessert

From:LA

Mix and Chill 4 hours till set

*4 oz cream cheese softened*

*1 T milk*

*1 T sugar*

*1 bowl Coolwhip*

*1 C cold milk*

*1Can Pumpkin(16 oz)*

*2 pkgs vanilla instant pudding*

*1 T Pumpkin pie spice*

*Mix cheese/milk/sugar stir in Cool whip...Mix pumpkin/milk & Spices spread over cream cheese layer...Ref until set*

# Pumpkin Pudding

---

Dessert

*From: Ann Brown*

2 min

*2 3/4 C skim milk*

*2 pkg sugar free vanilla pudding mix*

*1 15 oz can pumpkin pie mix*

*Beat pudding mix with milk for 1 minute...add pumpkin and beat 1 more minute...If using regular pumpkin...add seasonings to taste.  
Chill and serve.*

# Quick Cherry Dessert

---

Dessert

*From: Diane Buldak*

45 min @ 350

*1 can cherry pie filling*

*1 C nuts (pecans best)*

*1 stick margarine*

*1 small jiffy cake mix*

*Mix together and pour into buttered 9 x 9 pan*

# Rhubarb Cake

---

Dessert

*From:Sue I.*

Bake @ 350 for 30 ? Min

*2 eggs*

*1/2 C butter*

*2t soda*

*1 1/2 C flour*

*1 1/2 C br sugar*

*1/4 t salt*

*1 C milk*

*1 t vanilla*

*2-3 C cut up rhubarb*

*Cream sugar n eggs...Mix in rest of ingredients...pour into greased 9 x 13 pan...sprinkle topping on when warm...DO NOT OVERBAKE*

# Rhubarb Crunch

---

Dessert

*From: Claudia Kline*

35 min @ 350

*1 C flour*

*5 T powdered sugar*

*1/2 C butter or margarine*

*2 eggs*

*1 1/2 C sugar*

*1/4 C flour*

*3/4 t baking powder*

*1/2 t salt*

*2-3 C diced rhubarb*

*Mix crust (left) and pat into pan...cook for 15 min @ 350...*

*Beat eggs until fluffy and fold in the rest of the ingredients...Pour over hot crust and return to oven for another 30 - 40 minutes.*



# Rhubarb Custard Pie

---

Dessert

*From: Claudia Kline*

50 - 6- min @ 400

*3 eggs*

*3 T milk*

*2 C sugar*

*1/4 C flour*

*3/4 t nutmeg*

*4 C cut up rhubarb*

*Beat eggs...add milk and mix in sugar, flour and nutmeg..*

*Mix in rhubarb and pour into unbaked pie shell...*

*Cover with lettuce top or use a crumb topping...*

*Crumb topping:*

*1/2 C butter*

*2 T salt*

# Strawberry

---

Dessert

*From: Crowder*

Set to chill 4 hrs or overnight

- 1 Box strawberry cake mix*
- 2 10 oz pkg frozen strawberries*
- 1 small vanilla instant pudding*
- 1 C milk*
- 2 C frozen whipped topping*

*Bake cake in 9 x 13 pan...cool and poke large holes(wooden spoon handle) 1 inch apart...puree berries in blender and pour over cake...Mix pudding using only 1 C milk...fold into cool whip. Top/fresh strawberry*

# Tapioca Pudding

---

Dessert

*From:box*

*2 C milk*

*1 egg*

*3 T instant tapioca*

*6T sugar*

*In 8 cup pyrex mixing measure...add egg n milk...add sugar n tapioca...let stand 5 min... cook in microwave let come to rolling boil... watch n stir every min or two...when done add vanilla.. Cool n serve*

# Texas Sheet Cake

---

Dessert

*From: Claudia Kline*

20 min @ 400

*2 C sugar*

*2 C flour*

*1 stick margarine*

*1 C water*

*4 T cocoa*

*1 C buttermilk*

*Mix sugar, flour in large bowl...Boil together: margarine., cocoa and 1 C water...Add to bowl mixture. Now add buttermilk ( add vinegar to curdle) eggs, soda and vanilla...Mix well...Pour into jellyroll pan...Bake at 400 for no longer than 20 min...When almost done*

*2 eggs slightly beaten*

*1 t soda*

*1 t vanilla*

*Frosting: 4 T cocoa, 3-6 T milk 1 t vanilla*

*1 box powdered sugar, 1 stick margarine*

*\*Nuts optional*

# Zucchini Bread

---

Dessert

From: Judy Hartman

35-45 min @350

3 C flour

t baking powder

1/2 t baking soda

1 t salt

1 t cinnamon

1 1/2 C sugar

4 lg eggs

1C oil or applesauce

2 C shredded zucchini

1 T molasses

1 T vanilla

Combine flour, baking powder, soda salt n cinnamon. In another bowl combine eggs, zucchini, sugar, oil, molasses and vanilla. Stir into dry ingredients just until moistened...add nuts opt.. Pour into 4 greased mini loaf pans or one large. Cool 10 min bef

# Zucchini Chocolate Cake

---

Dessert

From:LA

40-45 min @ 350

*1/2 C butter*

*1/2 C oil*

*1 3/4 C sugar*

*1/2 C buttermilk*

*2 medium eggs...beaten*

*1 t vanilla*

*Mix all ingredients except chips and nuts. Pour into 9 x 13 pan. Sprinkle chips and nuts over the top of uncooked cake. Bake @ 350 for 40-45 min.*

*Frost with chocolate frosting if desired or dust with confectioners sugar.*

*1 t baking powder & 1 t salt*

*2 1/2 C flour*

*1/2 t cinnamon & 1/2 t cloves*

*4 T cocoa*

*1 pkg chocolate chips*

*1 pkg chopped nuts*

# Rhubarb/Strawberry Jam

---

Jams/Jelly

*From: Claudia Kline*

Overnight

*5 C cut up rhubarb*

*3 C sugar*

*3 oz pkg strawberry Jell-O*

*Mix fruit and sugar...Let set overnight.. DO NOT ADD ANY WATER! In the morning...boil for 10 min put in jars and seal w/paraffin... can be frozen for 3 months*

# Adaptable Quiche

---

Main Dish

*From:Ma*

30-45 min @ 400

*4-5 beaten eggs*

*1/2 lbs cheese*

*2 T flour*

*1/4 t nutmeg*

*12 oz sour cream or 1 can condensed milk*

*Options: Bacon, Crabmeat, Ham*

*Onions, Spinach, Broccoli*

*Mix all together and pour into pie shell. Can be baked without pie shell but need to grease the pie dish.*



# Asparagus Chicken Bake

---

Main Dish

From:LA

60 min @ 350

*6 large chicken breasts (lightly browned)  
2 pkg asparagus. drained (fresh better)*

*salt and pepper to taste  
2 t lemon juice*

*2 cans cream of chicken soup  
1 C Hellman's mayonnaise  
1 t curry powder*

*\*Opt:8 oz grated cheddar cheese*

*Brown chicken breasts and place on a layer of asparagus in 9 x 13 dish. Pour mayonnaise mixture over all. Bake for 60 min or until golden brown. \*Opt: sprinkle with cheese and return to oven for 5 minutes.*

# Baked French Toast

---

Main Dish

From:LA

2 days...45 min @ 350

*1 loaf cubed bread*

*8 oz cream cheese*

*9 large eggs*

*1 C maple syrup*

*2 1/2 C milk*

*On the night before...Line bottom of 11 x 13 pan with 1/2 of the bread crumbs...*

*Layer cream cheese on top of the bread...Add remaining bread on the top.*

*Beat eggs, syrup and milk...Pour over the bread...Cover and refrigerate overnight...*

*Bake uncovered at 350 for*

# Beef Burgundy with Rice

---

Main Dish

*From: Marge Abens*

2-3 hrs

*2-3 lbs of cubed beef (stew or round ok)*

*1- 1 1/2 t salt per lb*

*some pepper*

*pinch of thyme, savory & rosemary*

*1 - 1 1/2 C sliced mushrooms*

*1 medium onion*

*Sauté onion in 1 T butter. remove and set aside...Brown meat ...sprinkle on all seasonings and flour... Stir in boullion cube softened in 1 1/2 C water...add half of the wine...simmer until tender...Add rest of wine and mushrooms, and onions...*

*Serve over rice pilaf!*

*1 T butter*

*1- 1 1/2 C dry red wine*

*1 bullion cube*

*1 1.2 C water*

# Broccoli/Chicken Bake

---

Main Dish

From: Dana Mears

30 min @ 350

*3-4 C cut up cooked chicken*

*1 16 oz pkg frozen broccoli*

*2 cans cream of mushroom soup*

*2 C minute rice*

*1 C Hellman's mayonnaise*

*1 can evaporated milk*

*Place chicken in 9 x 13 casserole dish...Combine all other ingredients except cheese...Pour over chicken...Top with cheese...Could serve with chicken-flavored white sauce...Cook butter and flour until flour bubbles and butter turns golden...Add milk all at once an*

*10-20 slices cheese or (2 cups grated)*

*White Sauce: (2-2-1)*

*2 T flour*

*2 T butter*

*1 C milk*

# Cabbage and Noodles

---

Main Dish

*From: Buckatabon*

45 min

*1 pkg wide egg noodles*

*1 onion chopped*

*1/4 stick butter...save some for noodles*

*1 head cabbage*

*Lawry's seasoning salt to taste*

*Cook cabbage and drain and chop...Sauté onion in butter...when almost done...add cabbage and sauté it as well...*

*Season to taste with Lawry's seasoning salt..*

*Mix with buttered noodles...Serve warm!*

# Cheesy Meat Loaf

---

Main Dish

*From:Rob*

1 to 1 1/2 hrs @ 350

*2 lbs lean ground beef 1/2 pork..1/2 beef*

*1 C bread crumbs...)*

*2 beaten eggs*

*4 oz grated cheese*

*1 T butter*

*1 t salt*

*Sauté onion, gr. Pepper in butter until soft Mix w/ other ingredients shape into loaf...Cook @350 for 1- 1 1/2 hrs*

*1/2 C onion 1/4 C Gr pepper(opt)*

*1/4 t thyme*

*1 t salt*

*1/2 t pepper*

# Chicken Marsala

---

Main Dish

From: Marge Abens

50 min on low heat

*4 skinless, boneless chicken breast halves*

*1 T margarine*

*1/4 t salt*

*dash black pepper (fresh ground best)*

*2 T shallots or green onions*

*1/2 C marsala wine*

*Melt margarine in skillet. Brown chicken...add broth, and seasonings. Remove meat from skillet. Add veggies and simmer until tender and liquid thickens. Return chicken to skillet, baste with sauce and veggies...Simmer until chicken is tender...(about 30 mi*

*1/2 C chicken stock or broth...no excess fat*

*2 C dices peeled, seeded tomatoes*

*1/4 C chopped fresh parsley*

# Chicken Mushroom Bake

---

Main Dish

*From:Ma*

45 min @ 350

*2 1/2-3 lbs cut up cooked chicken*

*1/3 C flour*

*1 t salt, pepper paprika*

*1 stick butter*

*1 Can cream of mushroom soup*

*1 C sour cream*

*Combine flour and seasonings and sprinkle over chicken...Brown in butter...arrange in 9 x 13 dish...Combine soup, sour cream and mushrooms and pour over all...Bake 45 minutes at 350 degrees*

*Sprinkle w/cheese and return to oven until cheese melts...*

*1 1/2 C sliced mushrooms*

*2/3 C grated cheddar cheese*



# Chicken Tetrazzini

---

Main Dish

From: Marge Abens

30 min @ 350

*3-4 cups cooked cut-up chicken*

*1 C broken cooked spaghetti*

*1 C cut up mushrooms*

*2 T butter, 1 t salt, 1/2 t white pepper*

*2 T minced garlic & 1/2 t celery seeds*

*1 med onion or green onions chopped*

*Sauté onions and garlic in butter...Make white sauce by melting 2 T butter and stir in 3 T flour and cook slowly until frothy...*

*Remove from heat and add milk and wine...all at once! Stir until smooth and thick...*

*Combine all into 9 x 13 dish and bake until h*

*1 can sliced water chestnuts*

*White Sauce: 3 T flour*

*2 T butter*

*1 C milk & 1/2 C dry white wine*

*1 C fresh buttered bread crumbs*

# Chili Nacho Supper

---

Main Dish

*From:LA*

30 minutes

*2 lbs ground beef*

*3 15 oz cans tomatoes sauce*

*2 cans pinto beans*

*2 cans diced tomatoes*

*1 pkg chili mix*

*2 lbs processed cheese (Velveeta)*

*Mix all together, heat and serve with sour cream.*

*1 C whipping cream*

*2 pkgs corn chips*

# Chop Suey

---

Main Dish

*From:Ma (St. Peter's Church)*

3-4 hrs

*1 lb beef...cut up*

*1 lb pork...cut up*

*2 C onions*

*2 C celery*

*2 T soy sauce*

*1 T salt*

*Brown meat and cover with water...cook until semi-tender...Add onions and celery...when ALMOST tender add Chinese vegetables...Thicken with cornstarch...*

*Serve with rice, rolls and butter...Makes a complete meal!*

*3 T molasses*

*1 large can Chinese vegetables...(drained)*

*cornstarch to thicken*

*\*Opt. Extra can of bean sprouts*

# Crab meat Strata

---

Main Dish

*From: Wieland*

Bake at 325 covered 45 min

*1 loaf French bread*

*1 12 oz pkg imitation crabmeat*

*1/2 c..celery..onions*

*1/2 C each swiss and cheddar cheese*

*1/2 C mayo*

*4 beaten eggs*

*Butter 9 x 13 casserole dish...tear bread into quarter sized pieces...place in dish...spread crab ...sprinkle veggies and cheese mix well...blend mayo and egg milk and mustard S & P...Pour over mixture...Refrigerate overnight...Bake next day covered for 45 min...uncovered*

*3 cups milk*

*1/2 t prepared mustard*

*S & P to taste*

# Crescent Roll Chicken bakes

---

Main Dish

*From:LA*

25 min @350

*4 chicken breasts*

*2 pkgs crescent rolls*

*8oz cream cheese*

*2t Worcestershire sauce*

*1/2 small onion*

*1/2 t lemon pepper*

*Combine stuffing ingredients and place in a double crescent roll and turn up/in the edges to form a croissant style bake...bake on cookie sheet for approx 25-30 min @ 350degrees... Serve with jello salad or fresh fruit salad or tossed salad*

*garlic powder to taste*

*Opt\* mushrooms, spinach, nuts, etc.*

# Crock Pot Lemon Chicken

---

Main Dish

*From: Reba Haynes*

3-4 hours on high

*8 leg chicken breasts*

*1/2 C flour*

*1 6 oz frozen lemonade*

*1 t balsamic vinegar*

*1 t salt*

*3 T brown sugar*

*Place chicken breast in zip lock bag...shake with flour and salt. Brown lightly on frying pan. Place in crock pot and cover with other ingredients... Cook on high for 3-4 hours.*

*Thicken with cornstarch and 1/4 C water.*

*3 T catsup*

# Decadent Chicken Bake

---

Main Dish

From:LA

2 hrs @ 300

*8 large boneless chicken breasts*

*1 can cream of chicken soup*

*1 can cream of mushroom soup*

*12 oz sour cream*

*1/2 lb bacon*

*1 pkg/jar dried beef...(NOT BUDDICK)*

*Grease pan and line with beef. Wrap 1 slice of bacon around each chicken breast.*

*Mix soup and sour cream (fresh mushrooms) and pour over the top of the chicken. Bake at 300 for about 2 hrs.*

*Could add mushrooms if desired!*

*\*Opt:1 lb fresh mushrooms*

# Enchilada's

---

Main Dish

From:LA

45 min @ 350

*1 pkg Lawry's Enchilada mix*

*3 T brown sugar*

*1 large pkg flour tortillas*

*1 lb good ground beef (browned)*

*16 oz Monterey Jack or Mozzarella or Cheddar*

*Wet the shells and fill with cheese and meat mixture... (Save some cheese for topping)//Roll and stuff in 9 x 13 baking dish. Cover with sauce.*

*Bake @ 350 for 45 minutes.*



# EZ-2 can Chicken Casserole

---

Main Dish

*From:Flo Shaw*

45 min @ 350

*2 cans 14 oz boned chicken*

*2 cans chicken rice soup*

*2 cans cream of chicken soup*

*2 cans 5 oz evaporated milk*

*2- 3 oz cans Chinese noodles*

*Mix together all ingredients and pour into 9 x 13 dish...Bake at 350 for 30-45 min...Top with chips or buttered bread crumbs..*

# Fettuccine Alfredo

---

Main Dish

*From: Marge Abens*

1/2 hr

*8 oz uncooked fettuccine*

*1/2 C butter*

*1/2 C whipping cream*

*3/4 C fresh grated parmesan cheese*

*1/4 t white pepper*

*2 T grated fresh parsley*

*Cook noodles until tender...Over low heat, in a small saucepan, combine butter and cream...Stir in cheese, pepper and parsley...simmer until sauce bubbles and thickens...*

*Pour over hot noodles...*

# Flo's Tuna/Chicken Bake

---

Main Dish

*From: Flo Shaw*

1 hr @ 350

*1 can chicken broth*

*1 can cream of chicken soup*

*1 can cream of mushroom soup*

*1 can of tuna*

*1 can Chinese vegetables*

*1 can Chinese noodles*

*Combine all ingredients and bake at 350 for 1 hr...*

*Top w/ slivered almonds or fresh buttered bread crumbs...brown and serve!*

*1 can water chestnuts*

*1 C chopped celery*

*1/2C chopped onions*

*3 C cut up chicken*

*\*Opt Slivered almonds or fresh bread crumbs*

# Gnocchi

---

Main Dish

*From: Web*

5 min

*4 baked potatos (mashed)*

*1 egg*

*1 1/2 C flour*

*S % P to taste*

*Mix well...emboss with fork...boil in broth until they float!*

# LA's Mexican Chili

---

Main Dish

*From: LA*

20 min

# LA's Strata

---

## Main Dish

*From:LA*

50 min @ 350

*10 slices white bread*

*1/2 lb cheddar cheese*

*1 lb cooked ham*

*3 C milk*

*6 eggs*

*1/2 t salt & 1/4 t pepper*

*Remove crusts, butter bread and cut into cubes...Grate cheese and add ham...*

*Arrange bread, cheese and ham into 9 x 13 casserole dish. Beat eggs w/milk and salt & pepper. Pour over all in baking dish...let stand overnight.*

*Bake @ 350 for 50 min and serve war*

*1 can drained mushrooms*

*Louise's variation:3 C cubed French bread*

*3 C ham*

*3 T flour*

*1 t dry mustard*

*1 small can mushrooms sautéed in 4 T butter*

# Lasagna (No Boil)

---

Main Dish

*From: Creamettes Pkg*

1 hr @ 350

*1 15 oz ricotta cheese*

*1/2 C fresh grated parmesan cheese*

*2 eggs*

*52 oz pasta sauce (2- 26 oz jars )*

*1/2 C water*

*1 Pkg lasagna (uncooked)*

*Preheat oven to 350...Mix filling and grease 9 x 15 pan...Spread layer of pasta sauce on bottom...Layer noodles, filling, meat and sauce...*

*Top w parsley. Cover tightly w foil...*

*Bake 1 hr until hot and bubbly...Let stand 15 min before cutting and serving...*

*1 lbs sausage or ground beef...cooked*

*4 c mozzarella cheese (grated)*

*2 T parsley*

# Mac & Cheese Supreme

---

Main Dish

*From: Margie Hartz*

45 min

*5 Cups cooked macaroni*

*10 oz cheddar cheese*

*10 oz Monterey jack or pepper jack cheese*

*1 C cream of mushroom soup*

*1 med onion/1 green pepper saluted*

*3 lrg eggs*

*Cook pasta..drain sautéed veggies...Mix with milk, cream, eggs and cheese add to pasta... Bake @ 350 20+ min*

*1 C milk*

*1 C 1/2 & 1/2*



# Marge's Crabmeat Quiche

---

Main Dish

*From: Marge Abens*

50 to 60 min @ 300

*3 eggs slightly beaten*

*1 C sour cream*

*1/2 t Worcestershire sauce*

*3/4 t salt...dash pepper*

*1 C Swiss cheese*

*1 6 oz crabmeat...drained and flaked*

*Mix eggs, sour cream, sauce, seasonings...Stir in cheese, meat and onions.*

*Pour into baked pie shell and cook until set...50 to 60 min*

*Serve warm!*

*1 3 1/2 oz can French fried onions*

*\*Opt: sautéed onions*

*\*Opt: 1 baked pie shell*

# Maryville Strata

---

## Main Dish

*From: Maryville Bridge Group*

55 min @ 350

*6 slices buttered bread*

*3 large cans mushrooms(2 lbs fresh)*

*1/2 C green peppers*

*1/2 C green onions*

*1/2 C celery*

*1 C milk 1 can mushroom soup*

*Place bread on bottom of 11 x 13 casserole dish. Cover with mushrooms...Sauté peppers, onions and celery...pour over mushrooms.*

*Stir together milk, soup and eggs...Pour over entire dish. Bake 55 min @ 350.*

*\*Opt: Sprinkle cheese on top when almost done*

*2 eggs 1 Pkg shredded cheese*

*\*Opt. 1/2 C cheddar cheese*

# Meat Loaf

---

Main Dish

*From:LA*

1 1/2 hrs @ 350

*2 lbs lean ground beef 1/2 pork..1/2 beef*

*2 C bread crumbs...(Oatmeal ok)*

*2 beaten eggs*

*3/4 C catsup*

*3/4 C water*

*1 t salt*

*Mix together all ingredients except meat...let set 1 hour to soften...*

*Add meat and mix with hands...put into loaf pan an top w/2 strips of bacon*

*1 Pkg onion soup mix*

*Opt: 2 strips bacon*

# Meatzza Pie

---

Main Dish

*From:Pat Dean*

20 min @ 450... Serves 4

*1 lb ground beef*

*2/3 C evaporated milk*

*1/4 C dry bread crumbs*

*1 t garlic salt*

*1/3 C water*

*1 can mushrooms*

*Mix meat, milk, crumbs and garlic salt...pat into pie pan...spread with tomato sauce and cover w/mushrooms and any other optional fillings...Cover with cheese and pinch of oregano...*

*Sprinkle with parmesan cheese and bake...pour off excess grease and cut into wedge*

*1 C mozzarella cheese*

*pinch oregano*

*2 T parmesan cheese*

*\*Opt. Green peppers & onions*

# Microwave Real Rice

---

Main Dish

*From:Ann Brown*

30 min Makes 4 servings

*2 C rice*

*4 C water*

*1/2 t salt*

*1 T butter*

*Cook in 2 quart baking dish in the microwave. Cook on high for 10 min...turn down to level 3 for another 15 minutes...if halving the recipe to 2 servings...cook on high for 5 minutes and then on 3 for additional 15 minutes...  
Add butter and fluff!*

# Monterey Chicken Spaghetti

---

Main Dish

*From: Web*

Bake @ 350 for 40 min

*12 oz dried spaghetti*

*4 C cooked chicken*

*1 16 oz sour cream*

*2 cans cream of chicken or mushroom soup*

*1 pkg cooked and drained frozen spinach*

*2 C Monterey Jack cheese*

*Cook pasta and drain... Mix all except save some cheese and onions for topping. Bake uncovered for 40 -50 min. Just before done...sprinkle with onions and cheese to brown.*

*\*Opt.. 2 tsp minced garlic*

*1 can French fried onions*

# Pizza Dough

---

Main Dish

*From:Glen & friends*

10 min @475

*500 grms bread flour  
add part seminola flour*

*2 t sea salt*

*1 1/2 t dry active teast*

*300 ml water*

*Mix till it balls...rest 30 min...plop into sealed container.....refrigerate 1 hour...Divide and either refrigerate 2-4 days or let rise 1-2 hours and use that day...*

# Pizza Dough

---

Main Dish

*From: Lady on Web*

10 min @475

*2 1/2 C warm water*

*2 t salt*

*1/4 C sugar*

*1 T salt*

*3 t dry yeast*

*1/4 C oil*

*6 C flour*

*Mix in order given...add flour to wet...dough will be sticky...roll into ball in oiled bowl... cover with saran wrap and let rise at least 1-2 hours.. Remove and form into ball...cut into 3 portions... Let rise again...shape on parchment paper...transfer to stone*



# Quiche

---

Main Dish

*From:web*

4 eggs

*1 C Cream*

*nutmeg/salt pepper*

*1 pkg veggies your choice*

*4 slices cooked bacon*

*1 C Swiss cheese*

*1 C cheddar cheese*

*Mix all...pour into greased microwave pie pan...cook on high 7-8 min...Let stand 4-5 min...serve*

*1/4 C chopped onions*

# Quiche Loraine

---

Main Dish

*From:Mag*

7 min @ 400 then 60 min till done

*6 large eggs*

*6 slices of Bacon*

*4 gr onions*

*2 C cheese*

*1 C whipping cream`*

*1/4 t pepper, 1/2 t salt, 1/8 t nutmeg*

*Pre-cook crust 7 min...add eggs and all other ingredients bake until done*

# Ranch Chili

---

Main Dish

From:?

20 min

*2 pkg ranch dressing/taco seasoning*

*2 C Mexican tomatoes*

*1 can reg tomatoes*

*2 cans shopeg corn*

*1 can pinto beans, kidney beans*

*2 C water*

*Mix all simmer and serve w/ cornbread*

*1 1/2 C hamburger*

# Roseanne's Lasagna

---

Main Dish

From: Roseanne Welch

30 min @ 375

*12 large lasagna noodles...cooked*

*Meat Sauce: 1 1/2 lbs ground. Beef (browned)*

*1 large can tomatoes*

*1 clove garlic chopped/minced*

*1/2 t salt, 1 t sweet basil*

*1 medium onion (sautéed in beef drippings)*

*Layer sauce...noodles...filling...cheese...Until 9 x 13 pan is filled...top with sauce and top layer of cheese...*

*Bake @ 375 for 30-40 min*

*Filling: 3 C Cottage Cheese*

*2 t parsley*

*1/2 C fresh grated parmesan cheese*

*1 lb Mozzarella cheese*

*2 eggs*

*1/2 t salt and pepper*

# Rouladen (Roll-em-ups)

---

Main Dish

*From:Ma*

3-4 hrs

*2-4 lbs thinly sliced round steak*

*1/2 - 1 slice of bacon per roll*

*salt & pepper*

*\*Opt: Could rollup a mushroom, onion slice or water chestnut in the roll..*

*Have meat sliced 1/8 " or less...not paper thin...Cut into sections approximately 4" x 6", trimming off excess fat... Lay out and salt and pepper each slice. Place a slice of bacon on each slice and roll tightly and secure with a toothpick. Brown in heavy p*

# Sarah's Award Winning Chili

---

Main Dish

*From:Sarah*

4+hrs

*5lbs meat(3 stew-2 gr beef*

*1/2-1 pkg carrots*

*1/2-1 pkg celery*

*2 lrg cans diced/stewed tomatoes*

*2 lrg cans tomato juice*

*1 can beer Opt) or other liquid*

*Sear stew meat/brown and drain gr beef Add rest of ingredients and cook on medium heat approx 30-45 min...Cover and simmer on low another 3+ hrs... Serve w/corn chips and sour cream and grated cheese topping....(We like Bush's original baked beans...as they cu*

*2 lrg cans beans*

*2 pkgs Carol Shelby chili kit*

# Shrimp Creole

---

Main Dish

*From: Florida*

Simmer 10 min+

*1/2 C onion & gr pepper, celery*

*1 C cauliflower, broccoli, carrots*

*1 lb frozen shrimp*

*1/4 C oil*

*2 C cooked rice*

*2 t sugar/salt*

*Sauté onion, gr. Pepper celery, shrimp in oil for 15 min*

# Shrimp DeJonge

---

Main Dish

*From: Marge Abens*

20 min @ 400

*1 lb raw shrimp*

*1/2 C dry white wine or sherry*

*2 T minced green onions and tops*

*1 clove minced garlic*

*1/2 t nutmeg*

*1/2 t parsley*

*Pre-heat oven to 400...*

*Combine all ingredients and layer in 9 x 13 dish...Sprinkle with almonds...*

*Bake for 20 min..*

*Serve over fried rice...*

*salt and pepper to taste*

*1 1/2 C slivered almonds*



# Shrimp Scampi

---

Main Dish

*From: Marge Abens*

15 min at low heat

*2 oz boiled medium shrimp...(cleaned)*

*1/4 C chopped parsley*

*4 cloves minced garlic*

*1/2 C minced onions*

*3/4 cup butter*

*1/4 C dry white wine*

*Sauté onion, parsley and garlic until transparent...*

*Reduce heat to low and add shrimp...Simmer 3-5 minutes until hot.*

*Serve with baked potatoes and (fresh) California medley veggies...*

*2 T lemon juice*

*salt and pepper to taste*

# Spaghetti Sauce w/Meat

---

Main Dish

*From: Cammie Bolz*

1-2 hrs

*2 t fresh garlic maybe more?*

*1 t fresh sweet basil*

*2 lbs ground beef*

*30 oz tomato sauce (2 med cans)*

*1 - 12 oz can tomato sauce*

*1 12 oz can tomato paste*

*Brown garlic, basil and meat together. Mix in sauce and paste and water...Simmer over low heat about 1 hr.*

*Season to taste with the salt and sugar.*

*12 oz water*

*1-3 T sugar (to taste)*

*1-2 t salt (to taste)*

# Spatzels

---

Main Dish

*From: Web*

3 min

*4 eggs*

*1/3 C milk*

*2 t salt*

*2 C flour*

*Mix well drop into boiling broth...*

# Steak Teriyaki

---

Main Dish

*From:Ma*

24 hrs ahead

*1/2 C Soy sauce*

*2 T honey*

*2 T vinegar*

*1 t ginger*

*1 T garlic powder*

*1/4 C oil*

*Mix marinade the night before. Place meat into marinade...in the morning turn and let marinate all day...turning often. Refrigerate if desired.*

*Flank steak or top round works best!*

# Stuffed Shells

---

Main Dish

*From: Sarah*

35 min @ 350

*1 box Jumbo shells*

*1 lb mozzarella cheese*

*1 - 15 oz carton Ricotta cheese*

*4 T cottage cheese*

*2 eggs*

*Filling: mix cheese and eggs...consistency should be slightly wet...add water if necessary. Spread layer of spaghetti sauce on bottom of 9 x 13 dish. Stuff shells with filling and cover with layer of spaghetti sauce. (When cooking shells...use oil in cooki*

# Summer Squash Mexican Cornbread

---

Main Dish

*From:Misslin*

Bake @ 350 approx 45 min till brown

*3-4 C cooked and mashed summer squash or zucchini*

*1/4 C oil*

*1 med onion*

*1 can mushroom soup*

*1 C grated cheddar cheese*

*1 pkg mexican cornbread use all those directions*

# Swedish meatballs

---

Main Dish

*From: Marge Abens*

1-2 hours

*3/4 lb ground beef*

*1/2 lb ground veal*

*1/4 lb ground pork*

*1 1/2 C torn bread crumbs*

*1 C light cream or 1/2 & 1/2*

*1 T butter*

*Mix all and shape into balls...brown, turning often...When done, make gravy with beef broth and remaining ingredients...simmer in gravy for 1/2 hr before serving.*

*1 egg*

*1 1/2 t salt*

*1/4 t ginger*

*dash nutmeg*

*1 can beef broth, 1/4 C hot water*

*1/2 t. inst., coffee, 2 T flour, 2 T butter*

# Taco Chicken

---

## Main Dish

*From: Grace Masterson*

30 min in microwave

*3 chicken breasts*

*1 Pkg taco seasoning,*

*1/2 t salt and 1-4 oz can green chills*

*1/4 t garlic powder*

*1/4 C green onions*

*1/2 C chicken broth*

*2 T cornstarch*

*1/2 C chicken broth*

*1 C sour cream*

*1 C crushed tortilla chips*

*1/4 C shredded cheddar cheese*

*1 Large can diced tomatoes*

*Combine taco mix, salt and garlic powder. Coat chicken with this and arrange in 9 x 13 pan. Cover w/ waxed paper and microwave on high for 10 min. Mix tomatoes, onions, green chills and 1/2 of the broth... Pour over chicken and re-cover cook on high for a*



# Taco Salad

---

Main Dish

*From:Ann Brown*

1/2 hour

*1-2 lbs ground beef cooked*

*1 large onion chopped*

*1 Pkg taco mix*

*1 16 oz jar salsa*

*1 15 oz can chili beans*

*small can black olives*

*Brown beef and onions...drain...Add seasoning mix, salsa onions, beans and olives..*

*Simmer for 15 min...cool...Mix together lettuce tomatoes, green pepper, cheese and tortilla chips with the meat mixture...Tosses well in a large zip lock bag! Mix in 1 8-16 oz jar*

*1 head lettuce*

*2 med tomatoes*

*1/2 green pepper*

*16 oz shredded cheddar cheese*

*2-4 C tortilla chips*

# TAP Chili

---

Main Dish

*From:Lynne Anne*

30 min

*2 lbs hamburger*

*4 cans chili beans*

*4 cans petite diced tomatoes*

*1-2 pkgs chili seasoning*

*2 cans water*

*2 tsp minced garlic*

*Brown hamburger with onion and pepper.. Season with chili package..bring to boil and simmer wile hamburger browns. Drain grease and simmer as long as desired.*

*Opt small onion /green pepper diced*

# Tellico Strata

---

Main Dish

*From:Bev Gustke*

60 min @ 350

*12 eggs*

*3/4 C shredded cheese*

*1/2 t salt*

*1/2 qt. Cream/1/2 & 1/2*

*1 1/2 lbs of sausage*

*minced green onions*

*chopped green peppers*

*Fresh mushrooms*

*\*Opt: pepper*

*Grease 9x13 pan...Break eggs into pan and pierce to break yolk. Top eggs with all of the sausage, 1/2 of the cheese, onions and peppers and mushrooms. Cover with the cream. Top with rest of the cheese and refrigerate overnight.*

# Teriyaki Chicken

---

Main Dish

From:LA

24 hrs

*1 bottle Lawry's teriyaki sauce*

*2 T honey*

*2 T vinegar*

*1 15 oz can crushed pineapple*

*Mix together and marinate for 24 hrs. Grill and baste with marinade...Boil marinade if using for garnish/gravy!*

# Vegetable Quiche "Crust less"

---

Main Dish

*From:Pat*

40 min @ 350

*2 boxes frozen spinach (or broccoli)*

*1 C Velveeta cheese*

*5-6 eggs slightly beaten*

*1/2 C butter*

*\*Opt:1/4 C grated onions*

*1 C water*

*Sauté onion in butter...shake together flour and water...add to onions...stir in vegetables, cheese and eggs...Pour into greased casserole dish...Bake @ 350 for 40 min...*

*Top with onion rings last 5-10 minutes...*

*3 T flour*

*1 can onion rings*

# Wanda's Cabbage Rolls

---

Main Dish

*From:Aunt Wanda*

2-3 hrs @ 300

*2 heads cabbage...blanched*

*1 1/2 lbs gr. Beef*

*1 1/2 lbs gr. Pork*

*3 C minute rice*

*2 T butter or margarine*

*1 med onion chopped*

*Sauté onion and add rice, water and seasonings. Mix with meat and set aside. Pare off the base of the cabbage leaf so it will roll without breaking...fill each leaf with filling and roll and tuck ends under. Arrange on a bed of sauerkraut and tomato soup*

*2 cans tomato soup*

*1 can water*

*1/4 t savory and rosemary*

*1/2 t basil and garlic powder*

*1 t parsley and salt and pepper*

*2 cans sauerkraut*

# White Chicken Enchiladas

---

Main Dish

*From:web*

30 min

*10 small flour tortillas*

*3 T FLOUR*

*1 C Sour cream*

*2 C chicken broth*

*2 1/2 C shredded cooked chicken*

*3 C Monterey Jack cheese*

*\*\*Use rotisserie chicken...makes it easy and good!*

*3 T butter*

*4 oz diced green chillis*

# Zucchini-Sausage Pasta

---

Main Dish

From:LA

1 hr

*1 tube breakfast sausage*

*1 leg onion*

*1 t Italian seasoning*

*1/2 t garlic powder*

*12 oz spaghetti sauce*

*8 oz cooked rotini*

*Cook sausage and onion until almost done...add zucchini and seasonings. Cook until tender. Drain grease from sausage. Add spaghetti sauce and heat through.*

*1 1/2 C sliced zucchini*

*1/2 - 1 Parmesan cheese*



# 7 Layer Salad

---

Salad

*From:LA*

8 hrs to overnight

*1/2 C chopped onions*

*2 Qts lettuce (shredded)*

*1 10 oz pkg frozen peas...cooked & drained*

*1 1/2 C mayonnaise*

*1/2 C shredded cheddar cheese*

*8 slices bacon cooked & crumbled*

*3 T sugar*

*Layer all ingredients in 9 x 13 dish. Top with some of cheese...Cover lightly and place in refrigerator and chill 8 hrs.*

# Ann's Fruit Salad

---

Salad

*From:AnnBrown*

5 min

*1 can peach pie filling*

*1 16 oz Pkg frozen sliced strawberries*

*2 small cans mandarin oranges*

*1 large can pineapple chunks*

*3 or 4 bananas*

*some maraschino cherries*

*Mix all together and store in refrigerator...serve alone or over pound or sponge cake.*

# Avocado Wrap Dressing

---

Salad

*From:LA*

Mix and chill

*1/4 t paprika*

*1/3 C apple cider vinegar*

*1/3 C sugar*

*1/2 t Worcesterchestshire sauce*

*1/2 C Oil*

*Dash tabasco*

*Mix and chill*

# Copper Penny Salad

---

Salad

*From:JoAnn*

Chill overnight

*2 lbs carrots*

*1 large onion + 1 large green pepper*

*1 Can tomato soup*

*1 c sugar*

*1/2 C oil*

*3/4 C vinegar*

*Clean and slice carrots, cook till almost tender...Cool and add pepper and onion...Mix remaining ingredients and pour over carrots.*

*Cover and refrigerate overnight to allow flavors to marinate.*

*1/2 t dry mustard*

*2 T Worcestershire sauce*

# Cottage Cheese Salad

---

Salad

*From:LA*

Mix and let set overnight

*1 can crushed pineapple*

*1 small can mandarin oranges*

*1 small pkg jello*

*8 oz coolwhip*

*1 24 oz cottage cheese*

*Mix together and let set overnight*

# Ham Salad

---

Salad

*From:Becky*

Use food processor

*1 lbs good ham*

*1/2 C mayo*

*2 sticks celery*

*2 T sweet relish*

*1/2 onion*

*Use food processor to coarsely chop the ingredients...serve chilled...*

# Italian Salad Dressing

---

Salad

*From:Doris Ryan*

10 min

*3/4 C salad oil*

*1/2 C white wine vinegar*

*3 T sugar*

*1 t parsley*

*1/2 t garlic powder*

*1 1/2 t salt*

*Mix or blend well and serve...Makes 1 1/2 cups.*

*1/2 t oregano*

*1/2 t pepper*

# Macaroni Salad

---

Salad

From: Judy Lucas

1 hr

*7 oz cooked macaroni*

*1/4 C parsley*

*2 C celery...chopped*

*6 radishes. sliced*

*4 green onions & tops, minced*

*4 hard-boiled eggs*

*Boil pasta until tender ...drain...add veggies (save a few radishes for garnish)...and 2 eggs...Toss with dressing..*

*Place in lettuce-lined bowl and garnish with remaining eggs, radishes..\*Optional:...additional garnish of fresh tomatoes*

*Dressing:*

*1 C Hellmann's Mayonnaise*

*1/2 C sour cream*

*2 T tarragon vinegar*

*1 t dry mustard*



# Marinated Vegetable Salad

---

Salad

*From:Sandy Smith*

Refrigerate overnight

*1 can LeSuer peas*

*1 can Shopeg corn*

*1 can French cut green beans*

*1 can whole corn*

*1/2 cup...gr pepper, gr & red onions*

*1 cut chopped celery*

*Heat sauce just to dissolve sugar. Pour sauce over veggies stirring well to coat. Cover tightly and refrigerate over night.*

*Sauce:1/2 c@ oil, sugar vinegar*

# Merichka's Dressing

---

Salad

*From:Merichka's Restaurant*

1 hr

*Makes 1 Quart:*

*2 C catsup and 1 C oil*

*1 C sugar*

*1/2 C wine vinegar*

*1 t salt,1 t pepper*

*2 t garlic powder*

*Mix with mixer...DO NOT BLEND...Bottle and refrigerate.*

*Makes 1 Pint:*

*1C catsup and 1 C oil*

*1/2 C sugar*

*1/4 C wine vinegar*

*1/2 t salt, and 1/2 t pepper*

*1 t garlic powder*

# Taffy Apple Salad

---

Salad

From:LA

Overnight

*1 leg can unsweetened crushed pineapple*

*1/2 C sugar*

*1 egg*

*1 T flour*

*1 t vinegar (for apples)*

*1 8oz Cool whip*

*3 med Snickers bars*

*3 med apples (Sliced)*

*Combine pineapple juice, sugar, egg and flour. Cook over med heat until it boils and thickens...Cool and refrigerate overnight...Mix sauce and pineapple and cool whip...fold in sliced apples...(if sliced ahead...use the vinegar to keep from browning), Snickers and*

# Basic White Sauce

---

Sauce

*From:Ma*

Melt butter and stir in flour let it bubble...then ad cold mil and simmer n stir untl desired consistency

*2/3/4 T Flour*

*2/3/4 T butter*

*1 C Milk*

# Donna's Hot Fudge Sauce

---

Sauce

*From: Donna Krizan*

10 min

*4 (1 oz) squares semi-sweet chocolate*

*3 T butter or margarine*

*1 (14 oz) can Eagle brand Condensed Milk*

*1 t vanilla*

*Melt chocolate and butter add milk and vanilla...Mix well...Cook for 5 min over low heat...stirring constantly...Refrigerate after use...may be re-heated...add 1/2 t butter...each time...*

# Yum Yum Sauce

---

Sauce

*From: Web*

*16 oz mayo*

*2 T tomato paste or ketsup*

*2 T melted butter*

*1 T garlic powder*

*2 t onion powder*

*1 t paprika*

*Mix well (food processor) seal in airtight container let rest overnight*

*1.4 C water*

*3 T sugar*

# Cream of Anything Soup Base

---

Sauce

*From:Web*

10 min

*2 C powdered milk*

*1 1/2 C cornstarch*

*\*\*scant 1/3 to 1/2 C chicken bouillon*

*4 T onion powder*

*2 t basil*

*\*\*Opt sage/thyme*

*1 t perrper*

# Broccoli Soup

---

Soup

*From:Pat Dean*

1 hr

*7-8 peeled and diced potatoes*

*1 large onion*

*1 t celery seeds*

*5 cups chicken broth*

*6 t chicken bouillon cubes*

*16-20 oz frozen broccoli*

*Combine all and simmer until tender...Thicken with cornstarch if desired... \*Opt.. add processed cheese like Velveeta or Cheese Whiz...Other cheeses like Cheddar needs to be added slowly!*



# Burger Beef Soup

---

Soup

*From:LA*

1 hour

*1 lbs good ground beef*

*1 med onion*

*2 C tomato juice*

*1 1/4 C water*

*1 can cream of celery soup*

*1/4 t marjoram*

*dash pepper*

*1 small bay leaf*

*1/2 C frozen peas*

*2 oz uncooked egg noodles*

*Sauté onion and ground beef...Brown, add all other ingredients except noodles and simmer 1 hr. Add noodles and cook until tender.*

# Chicken Stock

---

Soup

*From:Ma*

1 hr

*1-2 lbs chicken or turkey*

*Onions*

*Carrots*

*Celery or celery seeds*

*1 T poultry seasoning*

*Cover meat with 2-3 quarts of water...Add as many of the ingredients as desired...Strain out meat, solid fat and bones...Store in freezer until needed.*

# Corn Chowder

---

Soup

*From:Ma*

1 hr.

*1 can creamed corn*

*1 can whole corn*

*6-8 slices bacon*

*1 med onion, 2 stalks of celery of 1 t seeds*

*4-5 carrots*

*2-3 potatoes (diced)*

*Fry bacon, drain, but save grease for sautéing...Sauté onion, celery until tender...Place in pot and add water to cover well. Add corn tomatoes. Add stock or milk and simmer 10 minutes...Thicken with instant mashed potatoes if needed..*

*Serve with cornbread!*

*1 32 oz can diced tomatoes*

*2-3 cups milk or chicken stock*

*1 t parsley*

# Onion Soup

---

Soup

*From: Paper*

30 min

*2 1/2 C thinly sliced onions*

*2 1/2 T butter*

*3 Cans beef bullion or broth*

*1 t Worcestershire sauce*

*\*Opt: 2 C sliced mushrooms*

*Melba toast*

*a few slices mozzarella or provolone cheese*

*Sauté onions in butter...set aside...Combine rest of ingredients...heat and then add onions and mushrooms...*

*Cover w/toast and or cheese...Serve when cheese is melted.*

*Could bake in oven for 15 min until crusty...*

# Pancho Villa Soup

---

Soup

*From: LA & Chelsea*

5 min

*1 lrg can diced tomatoes/green chilis*

*1 can refried beans*

*1 can shopeg corn*

*1 lb meat*

*1-2 cans chicken or veggie broth*

*1/2 t cumin, garlic, cocoa*

*Brown meat warm broth add beans and mix well add veggies. Serve w/grated chees/sour cream bread*

# Paulette's Vegetable Soup

---

Soup

*From:Paulette*

2 hrs

*1 pkg elbow macaroni*

*12 oz tomato sauce*

*3-4 large cans veg-all large cut vegetables*

*1 can sweet corn*

*1-2 lbs hamburger*

*water*

*Brown hamburger...do not drain. Add all other ingredients and cook until macaroni is tender. BEST WHEN MADE THE DAY BEFORE!*

*Salt and pepper to taste*

# Perfect Cauliflower Soup

---

Soup

*From:Aunt Wanda*

30 min

*2 T butter*

*1 T olive oil*

*1 med onions, chopped*

*6-8 med scallions*

*1 clove garlic*

*2 stalks celery*

*1/2 t curry powder*

*1/2 t thyme*

*1 T basil---dash of pepper and nutmeg*

*1 t savory or marjoram*

*6 cups water and 2 T white miso*

*1 large head cauliflower*

*Melt butter, add oil, onion, scallions and garlic...Sauté for several minutes. Add celery and cauliflower and seasonings... Mix well and cook several minutes...add water and miso bring to a boil...simmer 15 minutes until cauliflower is tender. Blend 1/2 of mi*

# Potato Soup

---

Soup

*From: Paper*

2 hrs

*6 C Chicken stock (or broth)*

*6-8 unpeeled potatoes*

*1 chopped onion*

*4 carrots*

*1/2 of a green pepper..chopped*

*1 t salt*

*Cook a chicken in 2 qts of seasoned water...Strain stock (add meat now or later as desired) Add veggies and simmer until semi-tender. Thicken w/cornstarch or instant mashed potatoes.*

*\*Garnish with a few more parsley flakes.*

*1 T parsley*

*1 T celery seeds*



# Sarah's Favorite Asparagus Soup

---

Soup

*From:LA*

1 hr

*2 CANS! Of asparagus do not use fresh!*

*S & P to taste*

*8 oz cream cheese*

*4 C chicken broth*

*2 T minced garlic*

*1 med onion (minced)*

*\*opt red pepper flakes*

*Saute garlic & onion, add to warm broth, add asparagus and cheese...blend until creamy.*

# Sunday Night Soup

---

Soup

*From: Marlene Estes*

2 hrs

*1 1/2 lbs ground beef*

*1 egg*

*3 T water*

*1/2 C bread crumbs*

*1/4 t salt*

*1 T chopped parsley*

*Combine 1st 7 ingredients to make meatballs...Brown and combine rest of ingredients and veggies and simmer until tender.*

*2 T butter*

*1 can beef broth, 1 bay leaf*

*1 can diced tomatoes*

*1 Pkg onion soup*

*1/4 t basil, pepper oregano*

*Lots of veggies, cabbage carrots etc.*

# Sweet Russian Cabbage Soup

---

Soup

*From: Gil Bufkin*

1 hr

*1 - 1 1/2 lbs ground beef*

*1 lrg can diced tomatoes*

*1 8 oz can tomato sauce*

*4 C broth (veg or beef)*

*2 carrots diced*

*1 onion(\*opt 1 pkg frozen green beans)*

*2 T white Vinegar*

*1/4 -1/2 C sugar*

*1 1/2 tsp salt*

*1 quarts water*

*2 T minced garlic*

*1 med head cabbage shredded*

*Crumble raw meat into pot..add all ingredients except cabbage and garlic. Bring to boil and simmer 30 min till veggies are almost tender. Add 2nd quart of water and cabbage and garlic...simmer till cabbage is tender...Approx 20 min*

# Tomato Soup from tomato powder

---

Soup

*From:web*

10 min

*6T water + 4 T flour /cornstarch*

*1/4 C water + 3 T milk powder*

*4 1/2 C water*

*2/3 C tomato powder*

*4 T brown sugar*

*2 t salt*

*Mix well and heat. ( Try 1 T powder + 1/3 C water add sugar + milk???)*

# Vegetable Beef Soup

---

Soup

*From:Pat Johnson*

3 hrs

*1 lb stew meat(small pcs)*

*1 pkg Lipton Beefy Onion soup*

*6 C water*

*1 lrg can crushed tomatoes*

*1 tsp basil*

*1 tsp garlic powder*

*1 tsp parsley flakes*

*S & P*

*1 Tbl sugar*

*1 pkg mixed Vegetables*

*\*Opt Handful of Pasta*

*Boil meat, mix and water together for 30 min. Add all remaining ingredients except veggies and boil another 15 min. Add veggies and simmer for 1 1/2 hrs Just before serving add optional pasta of your choice.*

# Vegetable Soup

---

Soup

*From:Ma*

3 hrs

*3-4 lb cheap cut of roast beef*

*1-2 med onions*

*2 C celery cut into 1" pieces*

*1-2 Pkg frozen beans or mixed veggies*

*1 pkg flat egg noodles*

*1 Pkg carrots*

*1 leg can diced or stewed tomatoes*

*Cover roast w/cold water and add salt...cook slowly until meat falls off the bone. Fork out the meat and strain the broth. Put back into the kettle and add vegetables...Cook until near done...Add meat and noodles and tomatoes...Cook until noodles are done. Sal*

# Wanda's Bean Soup

---

Soup

*From:Aunt Wanda*

All day makes 6-8 quarts

*Hambone with some meat (Ham alone OK)*

*1 Pkg carrots*

*6-10 medium potatoes*

*1/8 t bay leaf*

*1/2 t cardamom*

*4-6 stalks celery or 1 t celery seeds*

*Cover hambone with water and cook with 2 medium onions for 2 hours...*

*Strain, save juice and meat...Add diced carrots, celery, seasonings and Tabasco...*

*Boil and simmer for 15 minutes add 2 boxes quick cook beans and cook 1 hr or until tender...*

*Serve with rye b*

*3 drops Tabasco sauce*

*salt and pepper to taste*

*2 boxes quick cook beans*

# Creamed Spinach

---

Vegetable

*From: Krista*

Bake at 425 until done

*3 lbs spinach*

*1/2 C water*

*2 T butter*

*2 T flour*

*1/2 C Cream or 1/2 C milk or sour cream*

*Mix and bake*



# Hash brown Casserole

---

Vegetable

*From: Marlene McCall*

1 1/2 hr @ 325

*2 lbs frozen hash brown potatoes*

*1/2 C melted butter*

*1/2 C chopped onions*

*1/2 t pepper*

*Mix all ingredients in 9 x9 13 pan. Bake for 1 1/2 hr @ 325 Top with 1 cup crushed potato chips if desired.*

# Sweet Potatoes

---

Vegetable

From:LA

Bake at 350 for 30 min

*3 cans reg sweet potatoes*

*1/2 C sugar*

*2 eggs*

*1/2 stick butter*

*1/2 C evaporated milk (OPT)*

*1/2 t vanilla*

*Mix and cook*

*1 C Pecans*

*Topping*

*1 C brown sugar*

*1/2 C flour*

*1/4 C Pecans*

*1/2 Stick butter*

# Tomato Ketsup from Powder

---

Vegetable

*From:web*

5 min

*1 C tomato powder*

*3 1/2 C water*

*1/3 C sugar or honey*

*1/3 C cider vinegar*

*2 T onion powder*

*1/2 t garlic powder*

*Mix well...if done in blender it will appear orange!*

*1 t salt*

*1/2 t pepper*

*1/2 t dry mustard*

# Tomato Paste from Tomato powder

---

Vegetable

*From:web*

5 min

*t T tomato Powder*

*1/2 C Water*

*Mix well*

# Tomato Pie

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Vegetable

*From:Becky*

Bake at 325 until bacon is crisp

*1 C fresh bread crumbs*

*3 C peeled and sliced tomatoes*

*1 1/3 C thinly sliced onions*

*1/4 t nutmeg/basil*

*2 eggs*

*3 strips bacon*

*Layer crumbs tomatoes and onions cheese and basil...Bake at 325 until set (35-40 min...Until bacon is crisp...*

*1 1/2 C grated cheddar cheese*

# Tomato Pie

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Vegetable

*From:Arlene Key*

Bake at 350 30-35 min

*1 pie shell(pre-baked 5-7 min)*

*12 slices cooked bacon*

*3 large tomatoes hot peeled sliced well drained*

*8 chopped green onions*

*1 1/2 C Grated cheddar cheese*

*1 C Mayo*

*Layer tomatoes and onions and bacon...Mix cheese and mayo pour on top...Bake at 350 35 min until slightly brown...let stand at least 15 min before serving*

# Tomato Sauce from Powder

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Vegetable

*From:web*

5 min

*2/3 C tomato powder*

*2 C water*

*Mix well*

# Twice Baked Potatoes

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Vegetable

From: Marge Abens

Re-bake for 10 min @ 425

*8 Baked potatoes*

*2 eggs*

*1/2 t cream of tartar*

*1 stick butter*

*Some milk*

*Salt & pepper to taste*

*Halve potatoes...scoop out and mash with butter and milk and eggs...season to taste...Return to shells...either refrigerate overnight...Freeze...or re-bake for additional 10 min...sprinkle w/paprika...\*Optional toppings: chopped onions or chives, bacon, cheddar cheese*



# Peanut Butter for the birds

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X-Special

*From: Susan Crotteau*

20 min

*3 C corn meal*

*1 C flour*

*1 C peanut butter*

*1 C honey*

*1/2 lb lard*

*Mix together and stuff into dogwood log...Hang out for the birds in the winter!*

# Happiness

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X-Special

*From:Ma*

All of your days

*1 Cup of kindness*

*Use generously and keep warm with a hug...  
Always serve with a smile!*

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# Play-Do

X-Special

*From: Sesame Street*

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*1/2 C water*

*1/2 C cornstarch*

*1 C salt*

*food coloring as desired*

*Mix well and cook until mixture begins to turn clay-like...Refrigerate in plastic bag...*

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