
COOKBOOK
COUNTY FAIR
400 BLUE RIBBON RECIPES
THE GREAT SEAL OF THE STATE OF TENNESSEE
XVI
AGRICULTURE
COMMERCE
By
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Dedication

This cookbook is filled with years of collecting and experimenting with different recipes. Cooking, although not a science is a talent which grows the more you practice. It is meant to be enjoyed by family and friends.

This cookbook is dedicated to both the survivors of cancer, regardless of its form, and in loving memory to those who were overwhelmed by this disease.

Acknowledgements

I want to thank my sister-in-law, Faye Perry, for all of her hard work in typing and editing my recipes.

I also want to thank my brother, Tony Perry, for his work and computer talents in designing the cover for the cookbook and making it all happen.

I hope you will enjoy reading through the cookbook and using the recipes for your own meals. When you do, please say a prayer for eventual cure to this dreaded disease.

MAY GOD BLESS

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APPETIZERS

NOTES

Bacon Wrapped Pineapple Bites

1 cup pineapple juice
1 cup fresh orange juice
1/4 cup soy sauce
3 Tbsp firmly packed dark brown sugar
1 large fresh pineapple, peeled, cored and cut into 1" chunks
12 slices bacon, cut crosswise into thirds
36 toothpicks (soaked in water for 30 minutes)

In a large bowl, combine pineapple juice, orange juice, soy sauce, and brown sugar. Add pineapple, cover, and chill 30 minutes. Drain pineapple, discarding marinade.

Preheat oven to 400 degrees. Line a rimmed baking sheet with aluminum foil.

Wrap each pineapple chunk with 1/3 slice of bacon, and secure with a toothpick.

Place on prepared baking sheet and bake for 30-35 minutes, or until bacon is crisp. Serve warm.

Berry Blue Cheese Spread

1/2 cup dried blueberries
1 cup boiling water
1 (8 oz) pkg cream cheese, softened
1 (6 oz) blue cheese, coarsely crumbled
2 green onions, chopped
1 clove garlic, minced
1/2 cup coarsely chopped pecans
Assorted whole grain crackers or cracker bread, broken

Place dried berries in a small bowl. Pour boiling water over berries. Let stand 1 minute, drain and set aside.

In a large mixing bowl beat cream cheese and blue cheese with an electric mixer on medium speed until nearly smooth. Stir in drained berries, green onions, and garlic just until combined. Transfer spread to a serving bowl. Cover and refrigerate up to 4 hours before serving. To serve, sprinkle with pecans and serve with crackers. Yield: 16 (2-Tbsp) servings.

BLT Dip

1 lb Smithfield bacon, cooked crisp and crumbled
1 cup mayonnaise
1 cup sour cream
Iceberg lettuce, shredded
2 large tomatoes, diced
Sea salt bagel chips

Combine the mayonnaise and sour cream in a small bowl with lid. When well mixed, refrigerate until serving time. When ready to serve, combine ingredients in a large serving bowl by placing one layer of the mayonnaise mixture, then a layer of lettuce, tomatoes and bacon. Repeat layering as desired. Serve with chips.

Blue Cheese Ball

1 (8 oz) pkg cream cheese, softened
1 (4 oz) pkg blue cheese, softened
2 Tbsp Worcestershire sauce
2 Tbsp mayonnaise
2 tsp garlic powder
1/4 cup chives
1/4 cup parsley
1 cup chopped pecans or pecan meal

Mix first 5 ingredients. Shape into a ball and roll in chives, nuts and parsley.

Caramel Dip

1/2 cup butter
1 (12 oz) pkg caramels
1 can sweetened condensed milk
6 red delicious apples
1/4 cup lemon juice

Mix and melt the first 3 ingredients in double boiler on medium heat until caramels are melted. Serve dip warm. Dip apple slices in lemon juice before serving.

Cheese Ball

2 (8 oz) pkgs cream cheese, softened
1 (8 l/2 oz) crushed pineapple, drained
1/4 cup finely chopped green pepper
2 Tbsp finely chopped onion
Seasoning salt to taste
2 cups chopped pecans

In a bowl with fork, beat cheese until smooth. Gradually stir in pineapple, half the pecans, pepper, onion and salt. Shape into ball with hands. Roll ball over nuts until covered. Wrap in wax paper.

Refrigerate 3 hours before serving.

Cheese Fondue

1 cup milk (scalded)
1 cup bread crumbs
1 cup cheddar cheese cut into small pieces
1 Tbsp butter
3 egg yolks
3 egg whites
1/2 tsp salt

Mix milk, bread crumbs, cheese, butter and salt together. Add well beaten egg yolks. Fold in stiffly beaten egg whites and pour into greased baking dish. Bake on 350 degrees for 20 minutes.

Sprinkle with paprika.

Cheese Puffs

1 loaf white bread
1 (3 oz) pkg cream cheese
1/2 cup (1 stick) butter
1/4 lb. cheddar cheese
2 large egg whites, beaten

Trim crust from bread, cut bread into 1 inch cubes. Melt cheese and butter in double boiler over medium heat. Remove from heat and fold in stiffly beaten egg whites. Dip bread cubes into cheese mixture until well coated. Place on greased baking pan. Refrigerate overnight. Bake at 400 degrees for 15 minutes or until puffy and golden brown.

Cheese Wafers

1 cup butter
2 cups flour (all-purpose or plain)
2 cups sharp cheddar cheese, grated
1/2 tsp salt
Tabasco Sauce to taste
1 cup Rice Krispies

Cut butter in flour. Blend in cheese, salt and Tabasco Sauce; mix with Rice Krispies. Place on ungreased cookie sheet by teaspoonfuls.

Bake on 350 degrees for 12 to 15 minutes.

Chicken - Cucumber Sandwiches

2 (8 oz) pkgs cream cheese, softened
3/4 cup mayonnaise
3 cups diced cooked chicken
1 cup peeled, seeded, diced cucumber
1/2 cup celery, diced
1/2 cup onions, chopped
1 tsp garlic salt
1/2 tsp salt
1/2 tsp pepper
4 loaves of white or wheat sandwich bread
Minced parsley

Stir together cream cheese and mayonnaise. Stir in chicken and the next six ingredients. Cover and chill 4 hours. Cut bread slices with cookie cutters. Roll sandwich edges in parsley.

Fruit Dip

1 (8 oz) pkg cream cheese
1 small jar marshmallow cream
1/2 cup brown sugar
1/2 tsp almond extract
1 tsp cinnamon

Combine all ingredients, mix well and refrigerate. Serve with fresh fruit.

Ham and Cheese Pinwheels

1 (3 oz) pkg cream cheese, softened
3 Tbsp mayonnaise
1 tsp grated onion
3 tsp horseradish
1/3 cup chopped green olives
6 to 8 thin slices of ham

Mix all ingredients, except ham. Spread mixture on ham slices. Roll each edge lengthwise and fasten with toothpicks, chill. Cut rolled ham crosswise into thin slices.

Indian Spiced Spinach Dip

1 ripe Hass avocado, halved and pitted
1 bag (5 oz) baby spinach
2 Tbsp lime juice
1 clove garlic, crushed with a press
1 tsp each curry powder and garam masala (Indian spice)
1/4 tsp salt
1 cup nonfat plain Greek yogurt
Garnish: diced plum tomato
Dippers: baby carrots, red, yellow and orange bell pepper strips, fresh fennel sticks, cucumber slices, radishes.

Scoop flesh from avocado into food processor bowl; add spinach, lime juice, garlic, curry, garam masala and salt. Process until smooth.

Put mixture in small bowl, stir in yogurt until blended. Garnish with diced tomato. Serve with raw veggies.

Mini Cheese Biscuits

2 cups (8 oz) shredded cheddar cheese
1 cup butter, softened
2 cups flour (all-purpose or plain)
1/2 tsp salt
1/2 tsp red pepper
1 tsp lemon juice

Beat butter with an electric mixer until creamy, add cheese, beating well. Add flour, salt and pepper and beat on low speed until blended. Add lemon juice and beat until well mixed. Drop dough by level tablespoonfuls onto ungreased baking sheet. Bake at 300 degrees for 20 minutes.

Peach Salsa

4 cups fresh peaches (chopped in blender)
2 cups stewed tomatoes
1 cup sugar
2 tsp lemon
1-2 mild green chili peppers

Simmer all ingredients on low heat for two hours, stirring often.

Pecan Tarts

CRUST
1 (3 oz) pkg cream cheese, softened
1/3 cup butter, softened
1 cup flour (all-purpose or plain)

Let cream cheese and butter soften to room temperature and blend together. Add flour. Chill for 1 hour. Wrap in waxed paper. Cut chilled dough in 24 parts and place in ungreased mini muffin pans pressing dough evenly in bottom and on side of each cup with your fingers.

FILLING
1 egg, lightly beaten
3/4 cup brown sugar
1 tsp vanilla
1/8 tsp salt
1 1/2 cup pecan pieces

Beat egg, sugar, vanilla and salt in a small bowl. Divide pecan pieces among the 24 mini lined muffin pans. Bake on 325 degrees for 20 to 25 minutes.

Carefully remove tarts from pan and cool.

Pineapple Boat

1 large fresh pineapple
2 kiwi, peeled and sliced
1/2 cup packed brown sugar
2 Tbsp chopped pecans
2 Tbsp flaked coconut
Dash cinnamon
Dash nutmeg

Stand pineapple up and cut about a third off of one side, leaving the top attached. Remove fruit from the cut off section, discard outer peel. Remove fruit from remaining pineapple, leaving 1/2 inch shell intact. Cut pineapple into bite-sized pieces, toss with kiwi.

Spoon into boat. Combine brown sugar, pecans, cinnamon, nutmeg and coconut. Sprinkle over fruit. Yield 8 servings.

Pineapple Tea Sandwiches

4 Tbsp honey
1 small can crushed pineapple, drained
1 (3 oz) pkg cream cheese, softened
1 Tbsp mayonnaise
1 cup chopped pecans or pecan meal
1 loaf of white bread

Mix together the first 4 ingredients. Cut bread with cookie or biscuit cutters. Spread mixture on bread. Roll edges of bread with chopped pecans or pecan meal.

Sausage Balls

1 lb mild sausage
1 lb sharp cheese
3 cups Bisquick

Let sausage and cheese stand at room temperature for 1 hour. Mix together all ingredients. Roll into balls. Bake on ungreased baking sheet at 350 degrees for 15 to 20 minutes.

Sausage Pinwheels

2 cups flour (all-purpose or plain)
2 tsp baking powder
1/4 tsp baking soda
1 lb sausage
1 tsp salt
1/2 cup shortening
3/4 cup milk

Mix dry ingredients, cut shortening into dry ingredients. Gradually add milk. Work into a smooth dough. Divide dough into 3 parts, roll to about 1/16 inch. Mash sausage until it will spread easily. Spread 1/3 of the sausage over dough, roll like a jelly roll. Wrap in waxed paper. Repeat with remaining dough and sausage. Chill for 3 hours. Slice 1/4 inch thick. Bake at 400 degrees for 12 to 15 minutes or until golden brown.

Smoked Oyster Dip

1 (3 oz) pkg cream cheese, softened
1/2 cup sour cream
1 (3 l/2 oz) can smoked oysters, drained and chopped
1/2 cup chopped onion
1/2 cup ripe olives, chopped

Thoroughly blend all ingredients.

Southern Pecan Tarts

1 Tbsp butter or margarine, melted
1 cup chopped pecans
1/8 tsp salt
1 (15 oz) package refrigerated piecrusts
1/2 cup butter or margarine
1 cup light corn syrup
1 cup sugar
1/4 tsp cinnamon
3 large eggs, beaten
1 tsp vanilla
1/2 tsp lemon juice

Place 1 tablespoon melted butter and pecans in a large shallow baking dish. Bake at 350 degrees (8-10 minutes until toasted) stirring once, remove from oven and sprinkle with salt; cool.

Roll 1 piecrust on lightly floured surface, press out fold lines and cut into rounds with 2 1/2 inch cutter. Fit pastry rounds into miniature muffin pans; do not trim edges. Repeat procedure with remaining piecrust. Sprinkle toasted pecans evenly into prepared tart shells, and set aside.

In small saucepan, cook 1/2 cup butter over medium heat, stirring constantly, until light brown. Remove from heat; cool 10 minutes. Add corn syrup and next 5 ingredients to butter, stirring well; spoon evenly over pecans. Bake at 350 degrees for 35-40 minutes or until set. Cool in pans 5 minutes. Remove from pans and cool completely on wire racks – Yield: 4 1/2 dozen.

Spinach Dip

1 (10 oz) pkg frozen spinach
1 cup mayonnaise
1 cup sour cream
1/2 cup chopped parsley
1/2 cup chopped green onions
1/4 tsp salt

Thaw spinach and drain well. Combine with other ingredients; mix well.

Strawberries with Cream Cheese Filling

1 (8 oz) pkg cream cheese, softened
1 (3 oz) pkg cream cheese, softened
1/2 cup powdered sugar
1/4 tsp almond extract
2 Tbsp grated semisweet chocolate (about 1/2 oz)
32 large strawberries

FILLING:
In large bowl, beat cream cheese, powdered sugar, almond extract until smooth. Stir in grated chocolate. Set aside.

Cut thin slice from stem end of each berry. Stand berries upright on flattened end. Cut each berry into four wedges, (cutting to, but not through, the stem end). Gently pull apart wedges a little and pipe* filling into center of the strawberries, being careful not to pull wedges completely apart. Serve immediately or cover and chill up to 6 hours. Sprinkle berries with chocolate curls before serving. Yield: 32 filled berries.

TIP: To pipe - spoon filling into piping bag filled with a large round tip (or put into small resealable plastic bag, seal bag and snip off a small piece of the plastic bag). Squeeze filling into strawberries.

Tea Sandwiches

1 (8 oz) pkg cream cheese, softened
1 small onion, grated
1 small cucumber, grated
3 Tbsp mayonnaise
Salt and pepper to taste
1/2 cup chopped pecans or pecan meal

Mix cream cheese, onion, cucumber, mayonnaise, salt and pepper together. Cut bread with cookie cutters before making sandwiches. Roll sandwich edges in pecans.

Ultimate 7-Layered Dip

1 can (16 oz) refried beans
1 Tbsp taco seasoning mix
1 cup sour cream
1 cup salsa
1 cup shredded lettuce
1 cup Mexican Style shredded cheese
1/2 cup chopped green onions
2 Tbsp sliced pitted ripe olives

Mix beans and taco seasoning mix. Spread onto bottom of 9 inch pie plate.

Layer remaining ingredients over the bean mixture. Cover and refrigerate several hours or until chilled.

Serve with tortilla chips or assorted crackers.

BEVERAGES

NOTES

Berry Smoothie

1 cup milk
1/2 cup plain yogurt
1 cup fresh fruit (strawberries, blueberries, raspberries)
Sugar or honey to taste

Blend all ingredients on high until smooth and serve.

Boiled Custard

4 eggs
1 cup sugar
1/4 tsp salt
1 quart milk
1 tsp vanilla

Beat 4 eggs with salt and sugar in top of a double boiler. Heat milk in separate pan and pour over egg mixture. Cook in double boiler stirring constantly over medium heat until mixture coats a spoon.
Add vanilla.

Cranberry Fruit Punch

6 cups grapefruit juice, chilled
1 can (46 oz) pineapple juice, chilled
4 cups cranberry-raspberry juice, chilled
4 cups cranberry-apple juice, chilled
1 can (12 oz) frozen cranberry juice concentrate, thawed
1 can (12 oz) frozen grape juice concentrate, thawed
1 can (12 oz) frozen lemonade concentrate, thawed
4 cups raspberry or cherry soda, chilled

In a large container, combine the first seven ingredients. Stir in soda. Serve immediately over ice if desired. Yield: about 36 servings (7 quarts).

Frozen Passion

2 (14 oz) cans sweetened condensed milk
1 (2 liter) bottle or (12 oz cans) carbonated beverage, any flavor.

ICE CREAM FREEZER METHOD: In ice cream freezer container, combine ingredients; mix well. Freeze according to manufacturer's instructions. Store leftovers in freezer.

REFRIGERATOR/FREEZER METHOD: In a large bowl, combine ingredients. Turn in 13x9 baking pan; freeze to a firm mush, about 1 hour. Break into pieces and turn into large mixer bowl. Beat until smooth. Return to pan; cover. Freeze until firm.

Fruit Glow Holiday Punch

1 can (6 oz) frozen orange juice concentrate, thawed
1 can (6 oz) frozen lemonade concentrate, thawed
4 cups apple juice, chilled
1 (2 liter) bottle ginger ale, chilled
1 pint lemon or orange sherbet

In large punch bowl, combine concentrates and apple juice, stirring until everything is dissolved. Stir in ginger ale. Spoon sherbet into bowl in small scoops. Serve immediately. Yield: 18 (1/2 cup) servings.

Fruit Punch

1 (6 oz) can orange juice, frozen
2 (6 oz) cans limeade, frozen
1 (6 oz) can lemonade, frozen
1 (14 oz) can pineapple juice
1 pint cranberry juice cocktail
2 cups cold water
2 quarts ginger ale, chilled
1 quart soda water, chilled

Place juices and water into a large container until juices are thawed. Pour mixture in a punch bowl. Add ginger ale and soda water just before serving.

Fruit Tea

6 regular tea bags
4 cups boiling water
1 1/2 cups sugar
1 (6 oz) can frozen concentrate orange juice
1 (6 oz) can frozen concentrate lemonade
10 cups water

Place tea bags in boiling water. Let steep 5 minutes. Add sugar, stir until dissolved. Add remaining ingredients. Stir until well mixed. Yield: 1 gallon.

Golden Punch

3 (6 oz) cans frozen lemonade
8 (6 oz) cans water
2 quarts sweetened pineapple juice
1 (46 oz) can (Hi C) orange juice
2 Tbsp vanilla flavoring
2 Tbsp almond flavoring
1 cup sugar

Combine all ingredients and stir until sugar is dissolved. It is better if left in the refrigerator to marinate for 2-3 days. Float orange slices on top of punch (insert several whole cloves into each orange slice). Yield: 5 quarts or 50 (3 oz) servings.

Hot Apple Tea

2 quarts water, divided
6 tea bags
1 (6 oz) can frozen apple juice concentrate, thawed, undiluted
1/4 cup plus 2 Tbsp firmly packed brown sugar

Bring 1 quart water to a boil; add tea bags. Remove from heat; cover and let steep 5 minutes. Remove tea bags. Add remaining 1 quart water and remaining ingredients. Cook over low heat until thoroughly heated. Serve hot. Yield: 9 cups

Hot Cranberry Cider

1 1/2 quarts cranberry juice
1 (12 oz) can frozen orange juice concentrate, thawed
1 1/2 orange juice cans of water
1/2 tsp cinnamon

Combine cranberry juice, orange juice and water in large saucepan. Bring to a boil and blend flavors. Add cinnamon, stirring well. Serve hot. Yield: 20-24 cups.

Hot Mulled Cider

1 quart apple cider
2/3 cup packed brown sugar
3 cinnamon sticks
8 whole cloves
1/4 tsp salt
1 1/2 cup orange juice
2 cups lemon-lime soda
1 cup sweetened pineapple juice

Bring all ingredients to a boil stirring to dissolve sugar. Simmer for 10 minutes. Remove cinnamon sticks and cloves. Serve hot.

Hot Percolator Punch

3 cups unsweetened apple juice
3 cups cranberry-apple juice drink
1 cup water
1/2 cup firmly packed light brown sugar
2 lemon slices
2 (4 inch) cinnamon sticks, broken
1 1/2 tsp whole cloves
Cinnamon sticks (optional)

Pour juices and water into a 12-cup percolator. Place brown sugar and next 3 ingredients in percolator basket. Perk through complete cycle of electric percolator. Serve with cinnamon sticks, if desired. Yield: 7 cups.

Instant Hot Chocolate Mix

1 (11 oz) jar Coffee-mate
1 (8 quart) box powdered milk
1 (2 lb) box Nestle Quick
1 box powdered sugar

Mix all ingredients. To serve, use 3 heaping teaspoons to a cup of hot water. Store in an air tight container.

Instant Russian Tea

1 small jar Tang
2 cups sugar
2 pkgs instant lemonade
1 cup instant tea
1 tsp cinnamon
1 tsp cloves

Mix the above ingredients together. Use 2 to 3 teaspoons to a cup of hot water.

Lemonade

6 1/2 cups water
1 cup fresh squeezed lemon juice
1 1/2 cups sugar

Combine ingredients. Stir until sugar is dissolved. Serve over ice.

My Front Porch Tea

6 regular size tea bags
6 cups water
1 1/4 cups sugar
1/3 cup lemon juice

Heat tea bags and water on medium heat until just before boiling. Remove from heat. Take tea bags out and add sugar, stirring well. Add lemon juice. Pour into 2 quart pitcher and add enough water to fill the pitcher.

My Favorite Gelatin Base Punch

2 (3 oz) boxes strawberry gelatin*
2 cups hot water
1 large can lemon juice, frozen
1 (1/2 oz) bottle almond extract
2 large cans orange juice, frozen
1 large can sweetened pineapple juice
2 (2 liter) bottles ginger ale

Dissolve gelatin in hot water, add remaining ingredients, except ginger ale (add just before serving).

*Use different flavors of gelatin depending on desired color of punch. Yield: 50 servings.

Old Fashioned Cocoa for Two

3 Tbsp unsweetened cocoa powder
1/4 cup sugar
Pinch salt
2 cups milk
1/4 tsp vanilla

In a saucepan, stir cocoa powder with sugar and salt until mixed. Stir in a small amount of milk to make a smooth paste; stir in remaining milk. Over medium-low heat, heat mixture, stir constantly until tiny bubbles form around edge (do not boil). Remove from heat and add vanilla; blend well. Serve immediately in mugs or cups. Yield: 2 cups.

Orange Pineapple Tea

1 gallon water
8 family size tea bags
2 1/2 cups sugar
2 Tbsp whole cloves
1 (46 oz) can pineapple juice
1 (46 oz) can orange juice

Place one gallon water in a large pot and bring to a boil. Add tea bags. Remove from heat and let steep for three minutes. In a saucepan, combine sugar with 2 cups water and bring to a boil. Add cloves and boil for 10 minutes, stirring often, until syrupy. Add syrup to steeped tea. Mix in juices. Strain and serve warm. Yield: 2 gallons.

Peach Quencher

1 cup pureed extra-ripe fresh peaches (frozen or canned will work)
1 cup ice
1/3 cup canned pineapple juice
1/4 cup lemonade concentrate, undiluted
1 1/2 cups club soda
Fresh mint sprigs for garnish

In a blender, at high speed, whiz together the peaches, ice, pineapple juice, and lemonade concentrate until smooth, then stir in the club soda. Pour into glasses and garnish each with a mint sprig. Enjoy while cold and icy. Yield: 4 servings.

Pineapple Citrus Punch

1 (46 oz) can pineapple juice
1 quart apple juice
1 (1-liter) bottle lemon lime carbonated beverage
1 (6 oz) can frozen lemonade concentrate, thawed
1 orange, sliced
1 lime, sliced

Combine first 4 ingredients in a punch bowl; add orange and lime slices. Serve over ice cubes. Yield: 3 1/2 quarts.

Refreshing Fruit Slush

1 can (46 oz) fruit juicy red Hawaiian punch
1 1/2 cups orange juice
1/4 cup lemon juice
1 pkg (10 oz) frozen strawberries, thawed
2 cans (12 oz each) lemon-lime carbonated beverage

Combine all ingredients; stir well. Freeze mixture overnight or until firm. Remove from freezer one hour before serving (mixture should be slushy).

Snapple Orange Iced Tea

2 quarts (8 cups) water

3 tea bags (orange pekoe and pekoe cut black tea blend)

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

1/3 cup lemon juice

1/8 tsp orange extract

Boil water in a large saucepan. When the water comes to a rapid boil, turn off heat and put the tea bags into the water and cover. After the tea has brewed about 1 hour, pour the sugar or sweetener into a 2-quart pitcher, then add the tea. The tea should still be warm, so the sugar or sweetener will dissolve easily. Add orange extract (plus additional water if needed to bring the tea to the 2-quart line). Chill. Yield: 2 quarts.

Spiced Tea

2 cups sugar
3/4 cup instant tea
2 cups Tang
2 tsp cinnamon
1/2 tsp cloves
1/4 tsp allspice
1 (10 oz) pkg lemonade mix
1 (3 oz) pkg lemon or pineapple Jell-O

Combine all ingredients in airtight container. Heat water in electric coffee maker. Add 2 1/2 tsp per cup water. Yield: 30 cups.

Strawberry Splash Punch

1 1/2 cups fresh whole strawberries
1/2 cup lemon juice from concentrate, chilled
1 (14 oz) can sweetened condensed milk
1 (1-liter) bottle strawberry flavored carbonated beverage
Ice cubes, optional
Fresh Whole strawberries, mint leaves, citrus slices. Optional

In blender, combine 1 1/2 cups strawberries and lemon juice; cover and blend until smooth. Add sweetened condensed milk, cover and blend. Pour into large pitcher. Gradually stir in carbonated beverage. Add ice if desired. Garnish each serving with a whole strawberry if desired.

Tea Punch

10 tea bags
2 cups water
Bring to a boil. Pour in a 1 gallon container and mix.

1 small can orange juice (frozen)
1 small can lemonade (frozen)
1 3/4 cup sugar

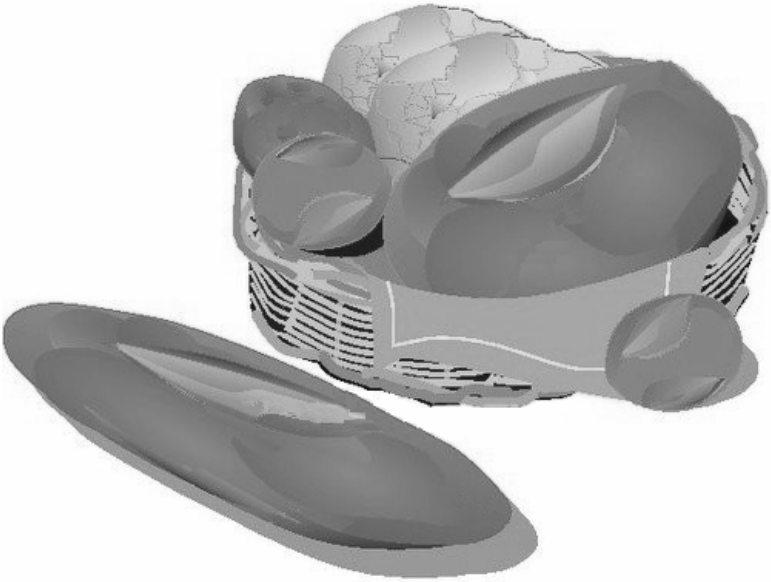
Mix tea while hot with sugar. Mix well, add juices. Mix well. Fill container with water to make 1 gallon.

Tangy Party Punch

1 can (46 oz) pineapple juice, chilled
1 can (46 oz) orange juice, chilled
1 can (12 oz) frozen limeade concentrate, thawed
1 can (12 oz) frozen lemonade concentrate, thawed
3 liters ginger ale, chilled
1 pint each orange, lemon and lime sherbet

In a large punch bowl, combine the first four ingredients. Stir in ginger ale. Add scoops of sherbet. Serve immediately. Yield: 8 quarts.

BREADS



NOTES

Applesauce Nut Bread

2 cups sifted flour (all-purpose or plain)
1 cup sugar
3 tsp baking powder
1 tsp salt
1/2 tsp baking soda
1/2 tsp cinnamon
1 cup chopped pecans
1 egg (beaten)
1 cup thick applesauce
2 Tbsp shortening (melted)

Mix all dry ingredients. Add nuts. In a bowl, beat egg, add applesauce and melted shortening. Add dry ingredients and stir until blended. Pour into a well greased loaf pan. Bake at 350 degrees for 1 hour.

Batter Bread

1 pkg (1/4 oz) active dry yeast
1/2 cup warm water
1 cup warm milk
1/2 cup butter
1/4 cup sugar
2 tsp salt
3 eggs
5 1/2 to 6 cups flour (all-purpose or plain)

In a mixing bowl, dissolve yeast in warm water. Add the milk, butter, sugar, salt, eggs and 3 cups of flour. Beat until smooth. Stir in enough of the remaining flour to form a soft dough (DO NOT KNEAD). Cover and let rise in a warm place until doubled in size (about 1 hour). Bake at 400 degrees for 25-30 minutes.

Buttermilk Rolls

3 pkgs yeast
1 1/2 cups lukewarm buttermilk
1/2 cup shortening (melted)
3 Tbsp sugar
4-5 cups flour (all-purpose or plain)
1/2 tsp baking soda
1 tsp salt

Sprinkle yeast in 1/4 cup lukewarm water. Add buttermilk, shortening and sugar. Mix flour, baking soda and salt into buttermilk mixture. Let rise 30 minutes. Roll out and cut with biscuit cutter. Let rise until double in size. Cook at 400 degrees or until golden brown.

Buttery Garlic Rolls

1/4 cup butter, melted
3/4 tsp garlic powder
1 (16.3 oz) can refrigerated buttermilk flaky biscuits.

Preheat oven to 400 degrees.

Lightly grease a 12 cup muffin pan.

In a small bowl, stir together butter and garlic powder.

Cut each biscuit into fourths. Dip each piece into garlic butter. Place 3 biscuit pieces into each muffin cup. Bake 12 to 13 minutes, or until lightly browned. Yield: 6 servings.

Can Bread

1/2 cup butter
2 cups boiling water
1 tsp salt
1/2 cup brown sugar
1 cup oatmeal (Quaker Oats Quick 1-minute)
2 pkgs (1/4 oz each) dry yeast
2 eggs, beaten
4 1/2 cups flour

Melt butter and boiling water in saucepan and pour in bowl. Add salt, brown sugar, oatmeal and stir. Add yeast quickly, before mixture cools. Add beaten eggs. Add flour slowly until it feels about right for bread dough. Turn dough out of bowl onto floured surface. Knead the dough, adding flour as it becomes too sticky to work (about 5 minutes), just until dough is no longer sticking to your hands like stringy glue.

Wash hands, bowl, dry bowl and spray the inside with nonstick cooking spray. Dump dough in bowl and cover with a moist towel, set in warm place to rise until doubled in bulk (1-2 hours). (Note: if not baking bread today – don't let rise, just cover bowl with plastic wrap and put in refrigerator (up to 12 hours). When ready to bake cover with moist towel, set in warm place to finish rising. Once dough has doubled in bulk, turn onto floured surface and punch it down. Divide and shape loaves and place on greased cooking sheets. Cover with moist towel and let rise for approx. 45 minutes. Bake in preheated 350 degree oven for 30-45 minutes.

Carrot Walnut Bread

1 1/2 cups shredded raw carrots
1 cup boiling water
1 cup firmly packed brown sugar
1/4 cup vegetable oil
1 tsp grated orange rind
2 eggs, beaten
1 1/3 cups flour (all-purpose)
1 cup flour (whole wheat)
2 1/2 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 cup chopped walnuts

Combine first 5 ingredients in a small bowl, stirring well, cool. Stir in the eggs.

Combine flours, baking powder, baking soda, and salt in a bowl, make a well in center of dry ingredients. Add carrot mixture and walnuts; stir until dry ingredients are moistened.

Spoon batter into a greased and floured 9x5x3 loaf pan, bake at 350 degrees for 1 hour or until a wooden pick inserted in center comes out clean.
Yield: 1 loaf

Cheese Poke Muffins

3/4 cup flour (all-purpose)
3/4 cup yellow cornmeal
2 tsp sugar
1 tsp baking powder
1 tsp salt
1 egg
1/2 cup plus 2 Tbsp milk
1/3 cup vegetable oil
1/2 cup finely chopped process cheese (Velveeta)
2 Tbsp butter, softened

In a large bowl, combine first five ingredients. In a small bowl, whisk the egg, milk and oil. Stir into dry ingredients just until moistened.

Fill eight greased muffin cups 1/4 full. Combine cheese and butter, spoon over batter. Top with remaining batter.

Bake at 400 degrees for 15-18 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to wire rack. Serve warm.
Yield: 8 muffins.

Cherry Nut Bread

2 1/2 cups flour (all-purpose or plain)
1 cup sugar
2 tsp baking powder
3/4 cup shortening
1/2 tsp salt
1/2 cup maraschino cherries (chopped)
3/4 cup nuts, chopped
2 eggs, beaten
1/2 cup milk
1/4 cup cherry juice

Mix all dry ingredients together, blend in shortening. Stir in cherries and nuts. Combine liquids and add to dry ingredients stirring just until moistened. Bake in a well greased 9x5x3 loaf pan in a 325 degrees oven for 60-70 minutes.

Cornlight Bread

3 cups cornmeal (self-rising)
1 1/2 cups flour (self-rising)
1 1/2 tsp salt
1 1/3 cups sugar
4 Tbsp butter, melted
3 eggs, slightly beaten
3 cups milk

Mix dry ingredients together. Add melted butter and eggs. Stir in milk. Pour in a well greased 9x13 pan. Bake at 350 degrees until firm.

Serve cold. (This is wonderful with Bar-B-Q).

Cranberry Biscuit Turkey Sandwiches

2 Tbsp cold butter (no substitutes)
4 cups biscuit/baking mix
1 cup milk
3/4 cup dried cranberries

In a large bowl, cut butter into biscuit mix until crumbly; stir in milk just until moistened. Fold in the cranberries. Turn onto a floured surface; knead 10-15 times. Roll out to 1/2 inch thickness; cut with a 2 1/2 inch biscuit cutter. Place on ungreased baking sheets. Bake at 400 degrees for 14-16 minutes or until golden brown. Cool on a wire rack. To assemble sandwiches split biscuits, spread with cranberry butter and top with turkey. Yield: 20 sandwiches.

CRANBERRY BUTTER:

1/2 cup butter, softened
1/4 cup honey
1/4 cup dried cranberries, chopped
1 1/2 lbs thinly sliced deli smoked turkey

In a small mixing bowl, beat butter and honey until smooth; stir in cranberries.

Cranberry Muffins

3/4 cup butter
1 cup sugar
2 eggs, beaten
2 tsp baking powder
1/2 tsp salt
1 cup dried cranberries
2 1/4 cups flour
1/2 cup milk
1/2 cup cranberry sauce (use whole berry not jellied)

CRUMB TOPPING:
1/2 cup sugar
1/3 cup flour
1/4 cup butter, softened

Grease bottoms only of 12-cup muffin pan (or line the cups with double cupcake papers). Melt the butter in a bowl with the dried cranberries and set aside to plump up and cool. Measure out the sugar in large bowl and add the beaten eggs, baking powder, and salt. Mix thoroughly.

Stir in the butter and plumped dried cranberries. Add half of the flour to your bowl and mix it in with half of the milk. Then add the rest of the flour and the milk and mix thoroughly. Then add 1/2 cup cranberry sauce to your bowl and mix it in.

Put batter in muffin tin. Top with crumb topping and bake on 375 degrees in middle of rack for 10-15 minutes.

Dinner Rolls

1 cup hot water
1 stick margarine
1/4 cup warm water
4-6 cups flour (self rising)
1/2 cup sugar
3 pkgs yeast
2 eggs (beaten)

Dissolve sugar and margarine in hot water. Cool to lukewarm. In 1/4 cup warm water, dissolve yeast; add this to the first mixture. Add eggs and flour until you have a stiff dough. Let rise until double in bulk. Take out of container, knead, and let rise 10 minutes. Roll out to 1/4 inches and cut with biscuit cutter. Dip into warm butter. Let rise 1-2 hours.

Bake at 375 degrees until brown.
Yield: about 36.

Fluffy Biscuits

2 cups flour (all-purpose)
4 tsp baking powder
3 tsp sugar
1/2 tsp salt
1/2 cup shortening
1 egg
2/3 cup buttermilk

In a bowl, combine the flour, baking powder, sugar and salt. Cut in shortening until the mixture resembles coarse crumbs. In a small bowl, beat egg and milk; stir into dry ingredients just until moistened.

Turn onto a well floured surface; knead 20 times. Roll to 3/4" thickness; cut with a 2 1/2" biscuit cutter. Place on a lightly greased baking sheet. Bake at 450 degrees for 8-10 minutes or until golden brown. Serve warm.
Yield: 1 dozen.

Honey Butter

1/2 cup butter (no substitutes), softened
1/2 cup honey

Combine ingredients until smooth. Serve with bread.

Hush Puppies

1 1/2 cup cornmeal (self-rising)
1/2 cup flour (plain)
1/2 tsp baking powder
1/4 tsp salt
1/2 tsp sugar
1 med. onion, grated
1 cup buttermilk
1 egg, beaten
Oil

Combine all dry ingredients, onion and egg. Mix well. Add buttermilk. Form into small balls. Drop into hot oil. Fry until golden brown. (I use my deep iron skillet for this).

Iron Skillet Corn Bread

2 cups plus 2 Tbsp cornmeal (self-rising)
1 cup buttermilk
1 egg
3 Tbsp vegetable shortening

Preheat oven to 400 degrees. Put 3 tablespoons of vegetable shortening in iron skillet. Put into the oven. Let shortening melt and get very hot. Add 2 tablespoons of cornmeal to hot oil and mix well. Put back in oven until cornmeal gets very brown. While this mixture is in the oven, mix 2 cups cornmeal, 1 egg and 1 cup buttermilk. Add this mixture to the hot cornmeal in the skillet. Once the batter is firm on top, take out the skillet with pot holder and in other hand have another pot holder to flip the cornbread over on the other side and put back in the skillet to cook for 10 more minutes. This process makes the cornbread have lots of crust.

Mayonnaise Rolls

1 cup flour (self-rising)
3 Tbsp mayonnaise
1/2 cup milk
1/2 tsp sugar

Mix all ingredients together and drop by tablespoonful in greased muffin tins.

Bake at 425 degrees until golden brown.
Yield: 6 rolls.

Mexican Corn Bread

1 cup sour cream
1 cup cream style corn
2 eggs
1/2 cup vegetable oil
1 1/2 cups cornmeal (self-rising)
1 cup cheddar cheese, grated

Mix eggs, sour cream, corn and oil together. Mix in cornmeal. Pour half of the mixture in a hot greased iron skillet. Add cheese then put the other half of the mixture on top. Bake at 400 degrees for 30-35 minutes.

Mile High Biscuits

3 cups flour (all-purpose or plain)
4 1/2 tsp baking powder
2 1/2 tsp sugar
3/4 tsp cream of tartar
3/4 tsp salt
3/4 cup shortening
1 egg, beaten
1 cup buttermilk

Mix dry ingredients; add shortening, egg and milk to form a dough. Turn out onto a floured board. Knead lightly, cut with a floured biscuit cutter.

Bake at 450 degrees for 10 minutes or until golden brown on top.

Mini Sour Cream Muffins

1 cup butter or margarine, softened
1 (8 oz) carton sour cream
2 cups flour (self-rising)

Combine butter and sour cream, mixing until smooth. Gradually stir in flour, stir until blended. Spoon batter into ungreased miniature (1 3/4 inch) muffin pans, filling each with 1 tablespoon batter.

Bake at 350 degrees for 25-30 minutes.
Yield: 3 dozen.

Nibble Bread

1 (6 oz) cream cheese, softened
1/3 cup sugar, plus 1 Tbsp
1 egg
1-2 tsp grated orange peel
1/2 cup orange juice
1/2 cup water
1 egg, beaten slightly
1 (15.4 oz) box quick bread mix or pumpkin bread mix
1/2 cup dried apricots (optional)

Combine cream cheese and sugar. Add egg and orange peel. Blend well with the cream cheese mixture.

In another bowl, combine orange juice, water and beaten egg. Add bread mix and stir until well moistened. Now is the time to add optional fruit. Pour 2/3 of the batter into a greased and floured loaf pan. Pour cream cheese mixture over top of batter and spread. Spoon on remaining batter.

Bake at 350 degrees for 50-60 minutes. Cool for 20 minutes, remove from pan, wrap and refrigerate.
Yield: 8-10 servings.

Orange Honey Muffins

2 1/2 cups flour (all-purpose)
2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
1/3 cup wheat germ
1/4 cup sugar
1 Tbsp grated orange rind
3 eggs, beaten
3/4 cup butter or margarine, melted
1/2 cup honey
1/3 cup orange juice

Combine first 7 ingredients in a mixing bowl; make a well in the center of mixture.

Combine eggs, butter, honey and orange juice; add to dry ingredients, stirring just until moistened. Spoon into greased muffin pans; filling 3/4 full. Bake at 375 degrees for 15 minutes.
Yield: 1 1/2 dozen.

Orange Muffins

SAUCE:
1 cup orange juice
2 cups sugar
Mix and let come to a boil, stirring until sugar is dissolved. Cool.

MUFFINS:
1 cup butter
1 cup sugar
3 eggs
3 cups flour
1 tsp baking soda
3/4 cup buttermilk
1/4 cup orange juice
Poppy seeds

Cream butter and sugar and add eggs one at a time. Sift flour and baking soda, add alternately with buttermilk. Add orange juice and poppy seeds. Stir to mix. Bake in muffin tins, well greased, 12-15 minutes at 400 degrees. Remove from pan while hot, one at a time and dip in sauce. Drain on wax paper. Store in airtight container.

Pecan Pie Muffins

1 cup pecans, chopped
1 cup brown sugar
1/2 cup flour (all-purpose)
2 eggs
1/2 cup butter, melted

Preheat oven to 350 degrees. Mix pecans, brown sugar and flour. Beat eggs until foamy, mix with butter. Add to dry ingredients and mix until just moistened. Place foil muffin cups in pan and spray with Pam. Fill cups 2/3 full.

Bake 20-25 minutes. Remove from pan immediately and cool on a wire rack.
Yield: 12 servings.

Pepper Cheese Biscuit Fingers

2 cups flour (all-purpose)
1 Tbsp baking powder
1/2 tsp baking soda
1 tsp pepper
2/3 cup grated Parmesan cheese
3 Tbsp butter or margarine
1 cup buttermilk
2 Tbsp butter or margarine, melted

Combine the first 5 ingredients, cut in 3 Tbsp butter with a pastry blender until the mixture resembles coarse meal. Add buttermilk, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead lightly 4 or 5 times.

Roll dough into a 12x9 rectangle; cut into 3x1 1/2 inch rectangles. Place on lightly greased baking sheets; brush with melted butter. Bake at 450 degrees for 10 minutes or until lightly browned.
Yield: 2 dozen.

Pillow Soft Rolls

3 3/4 to 4 1/2 cups flour (all-purpose)
1/2 cup sugar
2 pkgs (1/4 oz each) active dry yeast
1 1/4 tsp salt
1 cup (8 oz) sour cream
1/2 cup water
2 eggs
1 Tbsp butter or margarine, melted

In large bowl, combine 1 1/4 cups flour, sugar, yeast and salt. In a saucepan, heat the sour cream and water to 120 – 130 degrees. Add to dry ingredients, beat until blended. Beat in eggs until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in greased bowl, turning once to grease top. Cover and refrigerate overnight.

Punch dough down. Turn onto lightly floured surface; roll out to 1/2" thickness. Cut with floured 2 1/2" biscuit cutter. Using the dull edge of a table knife, make an off-center crease in each roll. Fold along crease so the small half is on the top, press along folded edge.

Place in a greased 15x10x1 baking pan, allowing edges to touch. Cover and let rise in a warm place until doubled, about 25 minutes. Brush tops with butter. Bake at 375 degrees for 12-15 minutes or until golden brown.
Yield: 2 dozen.

Pull-Apart Bacon Bread

12 bacon strips, diced
1 loaf (1 lb) frozen bread dough, thawed
2 Tbsp olive or vegetable oil, divided
1 cup (4 oz) shredded mozzarella cheese
1 envelope (1 oz) ranch salad dressing mix

In a skillet, cook bacon over medium heat for 5 minutes or until partially cooked, drain on paper towels. Roll out dough to 1/2 inch thickness, brush with 1 tablespoon of oil. Cut into 1 inch pieces, place in a large bowl. Add the bacon, cheese, dressing mix and remaining oil, toss to coat.

Arrange pieces in a 9x5 oval on a greased baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled.

Bake at 350 degrees for 15 minutes. Cover with foil; bake 5-10 minutes longer or until golden brown.
Yield: 1 loaf.

Pumpkin Bread

2 eggs, slightly beaten
1/2 cup oil
2 cups sugar
1 tsp cinnamon
1/2 tsp nutmeg
1 tsp vanilla
1 2/3 cups flour (self-rising)
1 cup cooked pumpkin (mashed)
1/2 cup pecan meal

Combine all ingredients in a bowl, beating well. Pour into a well greased loaf pan. Bake at 350 degrees for 1 hour. Cool.

Raspberry Almond Biscuits

3 cups flour (all-purpose)
1 Tbsp baking powder
1/2 tsp baking soda
1/8 tsp salt
1/2 tsp sugar
3/4 cup butter, cut into pieces
1 cup fresh raspberries
1/2 cup chopped almonds
1 tsp grated orange zest
1/2 tsp almond extract
3/4 cup milk
3/4 cup plain yogurt

Preheat oven to 400 degrees. Combine first 5 ingredients in large bowl. Cut in butter with a pastry blender until mixture is crumbly. Gently stir in raspberries, almonds and zest. Add milk, extract and yogurt, stirring with a fork until dry ingredients are moistened. Dough will be very sticky. Turn dough out onto a heavily floured surface and knead lightly 5 or 6 times. Roll to 3/4 inch thickness and cut with 2 1/2 inch round cutters. Place on lightly greased baking sheet and bake for 20-25 minutes or until lightly browned. Serve warm with butter.
Yield: about 20 biscuits.

Strawberry Bread

3 cups flour (all-purpose or plain)
1 tsp salt
1 tsp baking soda
3 tsp cinnamon
4 eggs
2 cups sugar
1 1/4 cups nuts
2 (10 oz) pkgs strawberries (frozen), thawed
1 1/2 cups vegetable oil

Mix dry ingredients, add eggs and oil. Mix until well blended. Add strawberries; mix until berries are evenly distributed in batter. Fold in nuts. Bake in 2 well greased loaf pans. Bake on 350 degrees for 1 hour. Let cool 2 hours before slicing.

Tomato Bread

2 cups tomato juice
1/2 cup tomato puree
2 Tbsp olive oil
6 1/2 cups flour
20 grams active dry yeast
3 Tbsp brown sugar
1 tsp salt
3/4 tsp oregano
1/2 tsp dry basil
1/4 tsp rosemary
1/4 tsp pepper
2 cloves garlic, crushed

Heat juice, puree and olive oil to 120 degrees in a small saucepan. Combine the remaining ingredients, except for the flour, in a large bowl. Pour in the tomato mix and mix well. Add flour and knead to form a smooth dough. Place dough into greased bowl, cover and let rise for one hour.

Punch down the dough and let rest for another 15 minutes, then shape it into two loaves and place in two greased loaf pans. Cover the pans and let rise for 45 minutes.

Preheat oven to 375 degrees and bake for 10 minutes, then reduce the heat to 350 degrees and bake another 30-40 minutes. Bread is done when loaves sound hollow when you thump them with your knuckles.

Walnut Filled Muffins

2 1/4 cups walnuts (about 8 oz) toasted
2 Tbsp sugar
1/8 tsp salt
1 Tbsp orange juice
2 cups flour (all-purpose)
2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
1/2 cup butter, softened
3/4 cup sugar
2 eggs
1/3 cup orange juice
1/3 cup milk
1 Tbsp cooking oil

In food processor finely grind nuts with 2 Tbsp sugar and 1/8 tsp salt. Add orange juice, and combine. Shape nut mixture into 12 balls (set aside remaining).

Combine flour, baking powder, baking soda and salt and set aside. Beat butter with mixer 30 sec., beat in 3/4 cup sugar. Beat in eggs, orange juice, milk, and oil until combined. Gradually add flour mixture, beat until combined. Spoon half of batter into cups, top with walnut balls then remaining batter. Bake 350 degrees for 20 minutes. Cool and frost.

FROSTING: Beat 1/2 cup softened butter, 1/4 cup whipping cream, and 1/2 tsp finely shredded orange peel until combined. Beat in 1 1/2 cups powdered sugar.

Zucchini Carrot Muffins

2 cups flour (all-purpose)
3/4 tsp baking soda
3/4 tsp baking powder
1/2 tsp salt
1/2 tsp ginger
1/2 tsp cinnamon
Pinch cloves
2 eggs
1/2 cup vegetable oil
3/4 cup sugar
1 small zucchini, shredded (3/4 cup)
1 small carrot, grated (l l/2 cup)
1/2 cup sunflower seeds

Whisk in a large bowl first 7 ingredients.

Mix eggs, oil and sugar in medium bowl. Whisk for 30 seconds to dissolve sugar. Stir in shredded zucchini and carrot.

Stir egg mixture into flour mixture. Stir in sunflower seeds and divide batter equally among wells in a mini bundt or standard size muffin pan which has been coated with cooking spray (a heaping 1/4 cup in each).

Bake at 350 degrees for 23-25 minutes or until crowned and lightly brown.

Zucchini Oat Bread

1 1/2 cups sugar
2 1/4 tsp cinnamon
2 1/2 cups flour (all-purpose)
1 cup rolled oats
1 tsp baking powder
3/4 tsp salt
1/2 tsp baking soda
3 eggs
1 cup applesauce
1/4 cup butter, melted
1 tsp vanilla
2 cups shredded, unpeeled zucchini
1 cup chopped walnuts or pecans
3/4 cup raisins

Combine 1 Tbsp sugar and 1/4 tsp cinnamon, set aside.

Combine flour, oats, baking powder, salt, baking soda, and remaining cinnamon, set aside.

In large bowl beat eggs for 2 min. or until foamy. Add remaining sugar, applesauce, butter and vanilla. Gradually add the flour mixture until combined. Stir in zucchini, nuts, raisins and spoon into pan. Sprinkle with sugar-cinnamon mixture. Bake 350 degrees, 1 hour and 20 minutes in greased 9x5x3 loaf pan.
Yield: 16 slices.

BRUNCH

NOTES

Baked Cheese Grits

2/3 cup quick cooking grits
1/2 tsp salt
2 Tbsp butter
1 1/2 cup American Cheese, shredded
2 eggs, beaten
1/8 tsp pepper

Cook grits in 2 2/3 cups boiling water in saucepan. Cook for 6 minutes or until very thick, stirring constantly. Remove from heat. Add remaining ingredients and mix well. Put into baking dish sprayed with Pam. Bake on 350 degrees for 40 minutes or until lightly brown.

"Blue Ribbon" Pear Honey

12 – 14 ripe pears, peeled and cored
8 cups sugar
1 can (20 oz) crushed pineapple, undrained
3 Tbsp lemon juice

Puree the pears in a food processor or blender, pour into a large dutch oven. Add remaining ingredients, bring to a boil. Reduce heat, cook and stir uncovered for 50-60 minutes until thickened. Remove from heat and pour hot mixture into hot half-pint jars, leaving 1/2 inch headspace. Adjust caps. Process for 20 minutes in a boiling water bath. Yield: 12 half pints.

Wonderful with Biscuits.

Breakfast Puffs

1/3 cup butter, melted
1/2 cup sugar
1 large egg
1 1/2 cups flour (all-purpose)
1 1/2 tsp baking powder
1/2 tsp salt
1/4 tsp nutmeg
1/2 cup milk
1/4 cup sugar
1/2 tsp cinnamon
2 Tbsp butter, melted

Preheat oven to 350 degrees. Beat first 3 ingredients at medium speed with electric mixer until creamy and well blended. Combine flour and next 3 ingredients. Add to butter mixture, alternating with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Spoon into greased miniature muffin pans, filling two-thirds full. Bake for 14-16 minutes. Remove from pans immediately. Combine 1/4 cup sugar and cinnamon. Dip tops in 2 Tbsp melted butter, then in sugar mixture.
Yield: 28 miniature muffins.

Brunch Casserole

1 lb sausage, browned and drained
6 eggs
2 cups milk
1 stick butter, melted
1 tsp salt
1/2 tsp pepper
1 cup cheddar cheese, grated

Layer cooked sausage in bottom of 9x13 baking dish sprayed with Pam. Add cheese and other ingredients. Let stand overnight in refrigerator. Bake on 350 degrees for 35 minutes.

Buttermilk Pancakes

1 1/4 cups flour (self-rising)
1/2 tsp baking soda
1 tsp sugar
1 egg, beaten
1 cup buttermilk
3 Tbsp shortening, melted

Mix flour, baking soda and sugar into medium bowl. Combine egg, buttermilk and shortening in a small bowl, mix well. Add liquid ingredients to dry ingredients, stir until blended. Heat lightly greased skillet until a drop of water will dance about. Pour about 1/4 cup batter for each pancake onto hot skillet. Bake on one side until full of bubbles that have not popped, turn. Bake until lightly brown. If batter becomes thick thin with water. Serve with your favorite syrup.

Cheesy Hash Brown Casserole

1 pkg (30 oz) frozen shredded hash browns
1 pkg (8 oz) Monterey Jack Cheese, shredded
1 tsp garlic, minced
1 1/2 cups milk
1 can (10 3/4 oz) cream of mushroom soup, undiluted
2 Tbsp butter, melted
1 1/2 tsp salt
1/2 tsp pepper

Combine hash browns, cheese and garlic in a large bowl. Stir together milk and remaining ingredients and pour over hash brown mixture. Pour into a lightly greased 13x9 baking dish and bake at 350 degrees for 45-55 minutes or until golden brown. Yield: 6 servings

Cheesy Sausage and Egg Pie

1 cup fully cooked sausage, drained
3/4 cup Swiss Cheese, shredded
5 bacon strips, cooked and crumbled
3/4 cup mild Cheddar cheese, shredded
3 Tbsp onion, chopped
3 Tbsp green pepper, chopped
1 cup milk
1/4 cup biscuit mix
2 eggs, beaten
Salt and pepper to taste

In a greased, 10 inch quiche dish or pie plate, layer sausage, Swiss cheese, bacon, Cheddar cheese, onion and green pepper. Place the remaining ingredients in the blender in the order given, blend for 30-40 seconds. Pour over meat, cheese and vegetables; do not stir. Bake, uncovered, at 350 degrees for 30 to 35 minutes or until the pie sets and lightly browns. Let stand for five minutes before cutting.
Yield: 8 servings.

Coffee Cake Muffins

1/4 cup firmly packed light brown sugar
1/4 cup pecans, chopped
1 tsp cinnamon
1 1/2 cups flour (all-purpose)
2 tsp baking powder
1/4 tsp baking soda
1/2 cup sugar
1/4 tsp salt
1 large egg
3/4 cup milk
1/3 cup vegetable oil

Combine first 3 ingredients. Stir together flour and next 4 ingredients in a large bowl; make a well in the center of mixture. Stir together egg, milk and oil; add to flour mixture stirring just until moistened. Place paper baking cups in muffin pans, and lightly coat with vegetable cooking spray. Spoon about 1 Tbsp batter into each of 12 cups; sprinkle evenly with half of brown sugar mixture. Top evenly with remaining batter, and sprinkle with remaining brown sugar mixture. Bake at 400 degrees for 22-24 minutes or until lightly browned.
Yield: 1 dozen.

Corny Scrambled Eggs

6 eggs
1 can (14 3/4 oz) cream style corn
1/2 lb sliced bacon, cooked and crumbled
2 Tbsp butter or margarine

In a bowl, beat eggs. Add corn and bacon. Melt butter in a skillet over medium heat; add egg mixture. Cook and stir until the eggs are completely set.
Yield: 3 servings.

Feather Biscuits

1 pkg dry yeast
1 tsp sugar
1/4 cup warm water
5 cups flour (self-rising)
1/4 cup sugar
1 cup shortening
1 cup buttermilk
1/2 cup butter, melted

Dissolve yeast and 1 tsp sugar in warm water. Sift flour and 1/4 cup sugar in a large bowl. Cut in shortening. Stir in yeast and buttermilk. Place dough on a floured surface and knead until well blended. Either all or part of dough may be refrigerated for up to three days. If refrigerated, allow dough to return to room temperature before using. Roll out and cut biscuits. Dip each into melted butter and place slightly apart on a baking sheet. Bake biscuits immediately or cover with a cloth and allow to sit for 1-2 hours. Bake at 450 degrees for 12 minutes.

Fresh Fruit Dessert Pizza

1 (14 oz) can sweetened condensed milk
1/2 cup sour cream
1/4 cup lemon juice from concentrate
1 tsp vanilla
1/2 cup margarine or butter, softened
1/4 cup firmly packed light brown sugar
1 cup unsifted flour
1/4 cup quick-cooking oats
1/4 cup walnuts or pecans, finely chopped
Assorted fresh or canned fruit (strawberries, grapes, kiwi, pineapple, oranges, banana, etc).
Mint leaves, optional

Preheat oven to 375 degrees. In medium bowl, combine sweetened condensed milk, sour cream, lemon juice and vanilla; mix well. Chill. In large mixing bowl, beat margarine and sugar until fluffy; mix in flour, oats and walnuts until thoroughly blended. On lightly oiled pizza pan or baking sheet, press dough into 12 inch circle forming rim around edge. Prick with fork. Bake 10-12 minutes or until golden brown. Cool. Spoon filling evenly onto crust. Arrange fruit on top of filling. Chill before serving. Refrigerate leftovers.

Fresh Fruit Salad

1 pkg (8 oz) cream cheese, softened
1/3 cup orange juice
2 Tbsp sugar
3 cups green grapes, halved
3 cups fresh strawberries, hulled and halved
3 apples, cored and chopped
1 can (11 oz) mandarin oranges, drained

Combine cream cheese, orange juice and sugar in small bowl, blending well. Combine fruit in large bowl. Pour dressing over fruit and toss gently. Serve immediately.
Yield: 8 servings.

French Toast

1 cup brown sugar
1/2 cup butter, melted
3 tsp cinnamon, divided
3 tart apples (Granny Smith), peeled, cored and thinly sliced
1/2 cup dried cranberries or raisins
1 loaf Italian or French bread, cut into l inch slices
6 large eggs
1 1/2 cups milk
1 Tbsp vanilla

Combine brown sugar, butter and 1 tsp cinnamon in a 13x9 baking dish. Add apples and cranberries; toss to coat well. Spread apple mixture evenly over bottom of baking dish. Arrange slices of bread on top. Mix eggs, milk, vanilla and remaining 2 tsp cinnamon until well blended. Pour mixture over bread, soaking bread completely. Cover and refrigerate 4-24 hours. Bake, covered with aluminum foil, in a preheated 375 degree oven for 40 minutes. Uncover and bake 5 minutes. Remove from oven; let stand 5 minutes. Serve warm.
Yield: 12 servings.

Fruit Compote

1 can (16 oz) pear halves, undrained and chopped
1 can (15 1/4 oz) pineapple chunks, undrained
1 pkg (10 oz) frozen strawberries, thawed and undrained
1 can (8 3/4 oz) fruit cocktail, undrained
2 bananas, sliced
2 apples, peeled, cored and sliced
1 pkg (3 1/2 oz) instant vanilla pudding mix

Combine all fruit, blend well. Stir in pudding mix. Cover and refrigerate 8 hours or overnight.

Ham and Cheese Layered Casserole

12 (3/4 inch thick) Italian bread slices
1 cup chopped cooked ham
2 cups (8 oz) mozzarella cheese, shredded and divided
3 large eggs
2 cups milk
1/2 tsp garlic powder
1/4 tsp onion powder
1/4 tsp pepper

Place 6 bread slices in a lightly greased 11x7 baking dish. Sprinkle with ham and 1 cup cheese. Top with remaining bread slices. Stir together eggs and next 4 ingredients; pour over bread. Bake at 350 degrees for 40 minutes. Sprinkle with remaining 1 cup cheese; bake 5 more minutes. Let stand 5 minutes before serving.
Yield: 6 servings.

Hashbrown Casserole

1 stick butter, melted
1 small onion, chopped
2 cups mild Cheddar cheese, shredded
1 carton (8 oz) sour cream
1 can creamy chicken mushroom soup
1 bag hashbrowns, thawed

Combine all ingredients in a 9x13 casserole dish. Mix well. Bake at 325 degrees for one hour or until golden and bubbly.

Little Bitty Cakes

1/2 cup butter or margarine, softened
1 cup sugar
2 large eggs
1 1/2 cups flour (all-purpose)
1 1/2 tsp baking powder
1/4 tsp salt
1/2 cup milk
1 tsp vanilla
Faux Fondant
Buttercream Frosting
Candied Flowers and raspberries

Beat butter or margarine at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add eggs, one at a time, beating until blended after each addition. Combine flour, baking powder and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Stir in vanilla. Spoon into lightly greased miniature muffin pans, filling 3/4 full. Bake at 350 degrees for 12 minutes or until golden. Remove from pans; cool on wire racks. Insert a small fork into bottom of a cake, and dip in Faux Fondant, making sure to cover top and sides. Place upright on a wire rack until set. Repeat procedure with remaining cakes and fondant. Spoon Buttercream Frosting into a heavy duty zip-top plastic bag; seal. Snip a tiny hole in 1 corner of bag. Pipe a dollop of frosting onto each cake, and decorate with Candied Flowers and raspberries. Yield: 3 dozen.

FAUX FONDANT
8 (2 ounce) square vanilla candy coating
1/2 cup whipping cream
Assorted liquid food colors

Microwave vanilla candy coating and whipping cream in a 1 quart microwave safe dish at medium (50% power) for 3 minutes and 30 seconds, stirring once. Divide and tint with desired food coloring. Yield: 2 cups.

NOTE: If fondant begins to harden warm in microwave.

Nutty Chicken Pita Sandwiches

1 pkg (8 oz) cream cheese, softened
3 Tbsp milk
1 Tbsp lemon juice
2 cups cooked chicken, cubed
1/2 cup green pepper, chopped
2 Tbsp green onions, chopped
1 tsp ground mustard
1/2 tsp dried thyme
1/2 tsp salt
1/8 tsp pepper
1/4 cup walnuts, chopped
3 large pita breads, halved
Alfalfa sprouts, optional

In a mixing bowl, beat cream cheese, milk and lemon juice until smooth. Stir in the chicken, green pepper, onions, mustard, thyme, salt and pepper; refrigerate. Just before serving, stir in the walnuts. Spoon about 1/2 cup filling into each pita half. Top with alfalfa sprouts if desired.
Yield: 3-6 servings.

Peach Filled French Toast

3 fresh peaches, peeled, chop 1 peach and slice 2 peaches
1 pkg (3 oz) cream cheese, softened
2 Tbsp pecans, chopped and toasted
1 Tbsp honey
12 bread slices
2 large eggs
1/2 cup milk
1/4 tsp vanilla
3 Tbsp butter, divided
Powdered sugar
Peach syrup (optional)

Stir cream cheese with a fork until fluffy, stir in chopped peach, pecans, and honey. Spoon about 1 1/2 Tbsp filling onto each of 6 bread slices. Top with remaining slices. Whisk together eggs, milk, and vanilla. Dip each sandwich into egg mixture, turning to coat. Melt 1 Tbsp butter over medium high heat in a large skillet; cook sandwiches 3-4 minutes on each side or until browned. Sprinkle with powdered sugar, serve with peach slices and, if desired, syrup.
Yield: 6 servings.

Quick and Easy Turnovers

1 tube refrigerated crescent rolls
1 can pie filling of your choice
1/2 cup powdered sugar
1 – 2 Tbsp milk

Unroll crescent dough and separate into eight triangles. Place two spoonfuls of the pie filling onto four of the triangles. Place the other four triangles on top of the filling. Seal on all sides with the edges of a fork. Bake at 375 degrees for 10-12 minutes on a lightly greased cookie sheet.

Mix confectioners sugar and milk; drizzle over turnovers. Serve warm.
Yield: 4 turnovers.

Stuffed Strawberries

20 large fresh strawberries, divided
1 pkg (3 oz) cream cheese, softened
2 Tbsp walnuts or pecans, finely chopped
1 1/2 Tbsp powdered sugar

Dice 2 strawberries, and set aside. Cut a thin slice from stem end of each remaining strawberry, forming a base for strawberries to stand on. Cut each strawberry into four wedges, starting at pointed ends and cutting to but not through stem ends. Beat cream cheese at medium speed with an electric mixer until fluffy. Stir in diced strawberries, nuts, and powdered sugar. Spoon or pipe about 1 tsp mixture into each strawberry.
Yield: 1 1/2 dozen.

Turkey Fruit Salad

1/2 cup mayonnaise
2 Tbsp honey
1/8 tsp ginger
2 cups cooked turkey, cubed
1 can (11 oz) mandarin oranges, drained
1 cup apples, chopped unpeeled
1 cup grape halves
1 can (8 1/4 oz) pineapple chunks, drained
1/2 cup pecan halves, toasted

In a large bowl, combine mayonnaise, honey and ginger. Stir in turkey, oranges, apple, grapes and pineapple. Refrigerate for 1 hour. Sprinkle with pecans just before serving.
Yield: 8 servings.

Walnut Tea Sandwiches

1 1/2 pkgs (8 oz) cream cheese, room temperature
1/2 cup ground walnuts, toasted
2 Tbsp fresh parsley, finely minced
1 Tbsp green bell pepper, finely minced
1 Tbsp onion, finely minced
1 tsp fresh lemon juice
1/4 tsp fresh nutmeg, grated (or more to taste)
Salt and white pepper to taste
24 slices best-quality white bread
1/2 cup unsalted butter, room temperature

In a large bowl, combine cream cheese, walnuts, parsley, and bell pepper. Add onion, lemon juice, nutmeg, salt and pepper; stir until well blended.

Spread one side of each piece of bread lightly with butter. Top the buttered side of 12 slices of bread with the cream cheese mixture and top with the remaining bread slices, buttered side down. Carefully cut the crusts from each sandwich with a sharp knife. Cut the sandwiches in half diagonally and half again. Yield: 12 whole sandwiches or 24 halves or 48 fourths.

CAKES

NOTES

Apple & Yogurt Coffee Cake

1/2 cup butter, softened
1/4 cup brown sugar
1/2 cup sugar
1/2 tsp vanilla
2 eggs
2 cups unbleached flour (all-purpose)
3/4 tsp baking powder
3/4 tsp baking soda
1 tsp cinnamon
1/4 tsp nutmeg
1 cup raisins
3 medium apples, peeled, cored and chopped
1/2 cup walnuts, chopped
1 cup vanilla yogurt

TOPPING:
1/4 cup brown sugar
2 Tbsp unbleached flour (all-purpose)
1/2 tsp cinnamon
2 Tbsp walnuts, chopped

Preheat oven to 325 degrees and grease a 13x9 pan. Cream together butter and sugars. Add vanilla and eggs beating together. In another bowl, sift together the flour, baking powder, baking soda, cinnamon and nutmeg. Add raisins, apples and walnuts and toss lightly to coat. Add the flour mixture to the butter mixture and mix thoroughly. Gently fold in the yogurt. Pour batter into pan.

Mix together TOPPING ingredients. Sprinkle over batter and bake for 40-50 minutes. Cool before serving.

Apple Cider Cheesecake

1 can (10 oz) apple pie filling
1 9" crumb crust
1 pkg (8 oz) cream cheese, softened
4 Tbsp sour cream
4 pkgs instant spiced cider beverage mix
1 container (4 oz) light whipped topping, thawed
1 crunchy type granola bar

Spread apple pie filling on bottom of pie crust. In a large mixing bowl, beat cream cheese, sour cream and spiced cider mix until fluffy. Beat in thawed whipped topping. Pour over apple pie filling and refrigerate. Crush granola bar and sprinkle on top just before serving.
Yield: 6-8 servings.

Apricot Nectar Cake

1 box yellow cake mix
3/4 cup Wesson oil
3/4 cup apricot nectar
4 eggs
3 tsp lemon extract
1 1/2 cups powdered sugar
4 Tbsp lemon juice

Mix oil, eggs, extract and nectar; add cake mix. Bake 1 hour on 300 degrees in a greased and floured tube pan. While cake is hot, pour glaze over the top of it.

GLAZE: Mix together powdered sugar and lemon juice.

Blackberry Cake

1 cup shortening
2 cups sugar
1 cup blackberry preserves
3 cups cake flour
3 egg yolks, beaten
1/2 tsp salt
1 tsp cloves
2 tsp cinnamon
1 cup buttermilk
3 egg whites, beaten stiffly

Cream shortening and sugar. Add egg yolks and preserves and beat for one minute. Sift together flour, salt, baking soda and spices; add alternately with buttermilk to creamed mixture, beating smooth after each addition. Fold in egg whites. Pour into greased 13x9x2 pan. Bake at 350 degrees for 50-60 minutes. Cool thoroughly. Frost with caramel icing.

CARAMEL FROSTING:
1 cup buttermilk
2 cups sugar
1/2 tsp baking soda
1/2 cup butter
1/2 cup brown sugar
1 Tbsp vanilla

Combine ingredients. Cook to soft ball stage (238 degrees). Beat until creamy when cool. If this should be too stiff thin with a little cream.
Yield: enough for two 8" layers.

Blackberry Jam Cake

2 cups sugar
1/2 lb butter, softened
6 eggs
4 cups flour
2 Tbsp cocoa
2 tsp cinnamon
1 tsp cloves
1 tsp nutmeg
1 tsp all spice
1 cup buttermilk, add 2 tsp baking powder
2 cups jam

Blend sugar, butter and eggs. Sift together flour, cocoa, and spices. Add to egg mixture, beat. Add buttermilk and jam. Pour into four floured and greased pans and bake 30-45 minutes on 325 degrees. Cool.

ICING:
2 cups sugar
1 cup milk
1 stick butter, melted
1 tsp vanilla

Boil sugar and milk on medium 8-10 minutes. Remove and add 1 stick melted butter and vanilla. Put hot icing on cooled cake. (Poke holes in the cake before icing so the icing can soak through. YUMMY!!)

Blueberry Pound Cake

1 cup butter, softened
2 cups sugar
4 eggs
1 tsp vanilla
3 cups flour, divided
1/2 tsp salt
1 tsp baking powder
2 cups fresh blueberries or canned blueberries, drained/rinsed

Cream butter and sugar. Add eggs one at a time and beat until light and fluffy. Add vanilla. Sift 2 cups flour, salt and baking powder together. Add sifted ingredients to creamed mixture and beat. Dredge berries in remaining flour. Fold berry mixture gently into creamed mixture. Pour mixture into a tube pan which has been buttered and coated with sugar. Bake in preheated 325 degree oven for 1 hour and 15 minutes.

Brown Sugar Pound Cake

2 sticks margarine, softened
1/2 cup shortening, Crisco
1 box light brown sugar
1 cup white sugar
5 large eggs
1 tsp vanilla
3 cups flour (plain)
1/2 tsp baking powder
1/4 tsp salt
1 cup milk
1 cup pecans, chopped fine

Cream margarine, Crisco and sugars. Add eggs one at a time, beating after each. Add dry ingredients and milk alternately. Add vanilla. Add chopped nuts. Stir nuts in with a spoon. Bake at 300 degrees for about 1 hour 45 minutes or until done.

CARAMEL ICING:
1 cup buttermilk
2 cups sugar
1/2 tsp baking soda
1/2 cup butter
1/2 cup brown sugar
1 Tbsp vanilla

Combine ingredients. Cook to soft ball stage (238 degrees). Beat until creamy when cool. If icing is too stiff, thin with a little cream.
Yield: enough for two 8" layers.

Butter Pecan Cake

1 box Butter Pecan Cake Mix
1 can (small) crushed pineapple
1 container (8 oz) sour cream
3/4 cup brown sugar
1 box (small) instant vanilla pudding and pie filling
1/2 cup black walnuts, chopped
1/2 cup pecans, chopped
(Oil and eggs that's called for on cake box)

Mix all ingredients together, pour into 2 greased and floured cake pans. Bake at 350 degrees.

FROSTING:
Mix together and frost cake with a ready to spread coconut pecan frosting and a ready to spread cream cheese frosting.

Buttermilk Cinnamon Bread

2 cups flour (all-purpose)
1 tsp baking soda
1/2 tsp salt
1/4 cup vegetable oil
1 1/4 cups sugar
1 cup buttermilk
1 medium egg
1/2 Tbsp cinnamon

In large mixing bowl, combine flour, baking soda and salt. In a small bowl, combine oil and 3/4 cup of the sugar. Add buttermilk and egg; mix well. Stir in dry ingredients just until moistened. Fill a greased 8x4x2 loaf pan about one-third full. Combine cinnamon and remaining sugar; sprinkle half over batter. Top with remaining batter and cinnamon sugar. Swirl batter with a knife. Bake at 350 degrees for 45-50. Cool in pan for 10 minutes before removing to a wire rack.

Caramel Apple Cheesecake

1 can (21 oz) Apple Pie Filling
1 9" graham cracker crust
2 pkgs (8 oz each) cream cheese, softened
1/2 cup sugar
1/4 tsp vanilla
2 eggs
1/4 cup caramel topping
12 pecan halves, plus 2 Tbsp chopped pecans

Preheat oven to 350 degrees. Reserve 3/4 cup of the apple filling, set aside. Spoon the remaining filling into the crust. Beat together the cream cheese, sugar and vanilla until smooth. Add the eggs and mix well. Pour this over the pie filling. Bake for 30 minutes or until the center of cake is set. Cool to room temperature. Mix the rest of the pie filling and caramel topping in a small saucepan and heat for 1 minute or until spreadable. Spoon the apple caramel mixture over the top of the cream cheese filling and spread evenly. Decorate edge of cake with pecan halves and sprinkle cake with chopped pecans. Refrigerate the cake until ready to serve.

Caramel Frosted Potato Cake

3/4 cup butter, softened
2 cups sugar
4 eggs, separated
1 cup mashed potatoes (without added milk and butter)
2 (oz) German sweet chocolate, melted
2 cups flour (all-purpose)
2 tsp baking soda
1 tsp nutmeg
1 tsp cloves
1/2 cup milk
1 cup walnuts, chopped

Cream butter and sugar. Beat in egg yolks, potatoes and chocolate. Combine flour, baking soda, nutmeg and cloves; add to creamed mixture alternately with milk; stir in walnuts.

In a small bowl, beat egg whites until stiff peaks form; fold into batter. Pour into a greased and floured 10" fluted tube pan. Bake at 350 degrees for 55-60 minutes. Cool.

FROSTING:
1/4 cup butter
1/2 cup packed brown sugar
1 1/4 cups powdered sugar
1/4 tsp vanilla
2 – 4 Tbsp milk

Melt butter, add brown sugar; cook and stir over low heat for 2 minutes. Cool, stir in other ingredients and pour over cake.

Caramel Sauce

1/2 cup firmly packed brown sugar
1 1/2 Tbsp water
3 Tbsp butter
1/4 tsp vanilla

In a small saucepan, combine brown sugar and water. Cook, whisking constantly over medium-high heat for 2 minutes. Add butter and vanilla; cook 3 minutes, or until thickened, whisking constantly.
Yield: 3/4 cup.

Carrot Cake

2 cups flour (all-purpose)
2 cups sugar
2 tsp baking soda
2 tsp cinnamon
1 tsp salt
4 eggs
1 1/4 cups corn oil
3 cups carrots, shredded
1 tsp vanilla
1/2 cup pecans, chopped
1 can (8 oz) crushed pineapple, drained

Preheat oven to 350 degrees. Mix dry ingredients together. Add oil and eggs. Beat until thoroughly mixed. Add carrots, vanilla, pecans and pineapple and mix well. Pour into well greased 9x13 baking pan. Bake 45-50 minutes. Cool thoroughly.

CREAM CHEESE ICING:
1/2 cup butter, softened
1 box confectioner sugar
1 pkg (8 oz) cream cheese, softened
1/2 cup pecans, chopped
1 tsp vanilla

Mix all ingredients together and ice top and side of cake.

Chocolate Cake

CAKE:
1 cup (2 sticks) butter, softened
1 3/4 cups sugar
1 Tbsp vanilla
3 large eggs
1 cup unsweetened cocoa
2 1/4 cups flour (all-purpose) unsifted
1 tsp baking soda
1 1/2 tsp baking powder
1/4 tsp salt
1 3/4 cups milk

FROSTING:
1 cup (1 stick) butter, softened
4 cups powdered sugar
1/2 cup unsweetened cocoa
2 tsp vanilla
4-5 Tbsp milk

Heat oven to 350 degrees. Grease and flour three 9 inch round cake pans. In large bowl, mix butter, sugar and vanilla until light and fluffy. Add eggs; beat until well combined. Sift together cocoa, flour, baking soda, baking powder, and salt. Add to butter mixture alternately with milk, beating just until well combined. Divide batter into prepared pans. Bake 25-30 minutes. Cool 10 minutes in pans. Remove from pans; cool.

Mix frosting ingredients together with electric mixer until smooth. Fill and frost cake.

Chocolate Eclairs

1/2 cup butter or margarine
1 cup water
1 cup flour (all-purpose)
1/4 tsp salt
4 eggs

Bring butter and water to a boil. Reduce heat and add flour and salt. Stir vigorously until mixture leaves the sides of the pan and forms a stiff ball. Remove from heat. Add eggs, beat well. With a tablespoon, spoon or pipe dough into 4 inch long x 1 1/2 inch wide strips on a greased cooking sheet and bake at 450 degrees for 15 minutes, reduce heat to 325 degrees and bake 20 minutes longer. Cool.

FILLING:
2 1/2 cups cold milk
1 pkg (5.1 oz) instant vanilla pudding mix
1 cup whipping cream
1/4 cup powdered sugar
1 tsp vanilla

Combine milk and pudding mix according to package directions. In another bowl, whip the cream until soft peaks form. Beat in sugar and vanilla; fold into pudding. Fill cooled shells (chill remaining pudding for another use).

CHOCOLATE ICING:
2 squares (1 oz each) semisweet chocolate
2 Tbsp butter or margarine
1 cup powdered sugar
2-3 Tbsp hot water

Melt chocolate and butter in saucepan over low heat. Stir in sugar. Add hot water until icing is smooth and reaches desired consistency. Cool slightly. Spread over éclairs. Chill until ready to serve.
Yield: 8-9 servings.

Classic Chocolate Cake

2 squares (1 oz each) unsweetened chocolate, broken
1/2 cup boiling water
1/2 cup shortening
2 cups packed brown sugar
2 eggs, separated
2 cups sifted cake flour
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 cup buttermilk
1/2 cup water
1/2 cup chopped walnuts
1 tsp vanilla

Stir chocolate in boiling water until melted; cool for 10 minutes. In a mixing bowl, cream shortening and brown sugar. Beat in egg yolks and chocolate mixture. Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk. Gradually beat in water, nuts and vanilla. In a small bowl, beat egg whites until soft peaks form; fold into batter and pour into a greased 13x9x2 pan. Bake at 350 degrees for 35-40 minutes. Cool and frost.

FROSTING:
6 Tbsp butter or margarine, softened
3 1/2 cups powdered sugar
1/2 cup baking cocoa
1 1/2 tsp vanilla
Pinch salt
4-6 Tbsp milk

Coconut Cake

1 box white cake mix
1 (8 oz) container Cool Whip
1 cup flaked coconut
1 can Eagle Brand milk
1 can cream of coconut

Prepare cake mix by directions. While still warm, poke holes in cake with a fork. Mix Eagle Brand milk with cream of coconut and pour over cake. Mix the coconut and Cool Whip together and frost the cake with this. Keep cool. Serve cool.

Coconut Pound Cake

6 large eggs
1 cup Crisco
1/2 cup unsalted butter, at room temperature
3 cups sugar
1/2 tsp almond extract
1/2 tsp coconut extract
3 cups sifted cake flour
1 cup milk
2 cups packaged or fresh flaked coconut

Preheat oven to 300 degrees. Grease and flour a 10 inch tube pan. Separate eggs, set the whites aside and allow to come to room temperature. Beat the egg yolks with the Crisco and butter at high speed until well blended. Gradually add the sugar, beating until light and fluffy. Add the extracts and beat. At low speed, beat in the flour, alternating with the milk. Begin and end with the flour. Add the coconut and beat on medium speed until well blended.

In a clean bowl, beat the egg whites until stiff peaks form. Gently fold the whites into the batter. Pour into the prepared pan. Bake for 2 hours. Cool the cake in the pan on a wire rack for 15 minutes. Remove from the pan and finish cooling on a rack.

Coconut Sour Cream Dream Cake

1 pkg (18 1/2 oz) butter flavor cake mix
2 cups sugar
1 carton (8 oz) sour cream
1 pkg (12 oz) frozen coconut, thawed
1 1/2 cups whipped cream

Prepare cake according to directions, making two 8" layers. Split both layers horizontally after they have cooled. Blend together the sugar, sour cream and coconut. Spread all but 1 cup of the mixture between the four layers. Blend the remaining cup of the mixture with the whipped cream and spread on the top and sides of cake. Seal in an airtight container and refrigerate for 3 days before serving. Keep refrigerated.

Cowboy Coffee Cake

2 1/2 cups flour (all-purpose), sifted
2 cups brown sugar
1/2 tsp salt
2/3 cup shortening
2 Tbsp baking powder
1/2 tsp baking soda
1/2 tsp cinnamon
1/2 tsp nutmeg
1 cup buttermilk
2 eggs, beaten

Mix flour, sugar, salt and shortening until crumbly (reserving 1/2 cup). To remaining crumbs add baking powder, baking soda and spices. Mix well. Add milk and eggs. Mix well. Pour into 2 greased and floured 8 1/2 inch round pans. Sprinkle with reserved topping. Bake at 375 degrees for 25-30 minutes and serve warm.
Yield: 2 cakes.

Cream Pound Cake

6 eggs
2 3/4 cups sugar
1 tsp vanilla
3 cups flour (all-purpose)
1 Tbsp baking powder
1/4 tsp salt
1 pint whipping cream

Beat eggs at high speed for 5 minutes. Gradually beat in sugar and vanilla. Combine flour, baking powder and salt and add to batter alternately with cream. Pour into a greased 10" tube pan and bake at 350 degrees for 60-70 minutes. Cool.
Yield: 12 to 16 servings.

Easter Bunny Cake

2 egg whites
1/3 cup sugar
1 3/4 cups sifted flour (all-purpose)
1 cup sugar
1 Tbsp baking powder
1 tsp salt
2 tsp vanilla
1 cup milk
1/2 cup Crisco oil
2 egg yolks

Heat oven to 350 degrees. Grease and flour 2 round cake pans. In a large bowl, beat egg whites until soft peaks form, gradually adding 1/3 cup sugar until peaks are stiff, set aside. In a large bowl, combine and mix remaining ingredients for 3 minutes. Fold egg whites into mixture until blended, pour into pans and bake for 25-35 minutes. Cool completely before frosting.

EASTER BUNNY CAKE ASSEMBLY:
Cut ears and bow tie from one cake. Arrange whole cake layer on large serving plate, with two ears positioned at top and bow tie placed under the face. Frost entire cake, sprinkle with coconut. Arrange thin licorice strips for whiskers and smile, gumdrops for eyes and nose and jelly beans for decoration.

FROSTING:
1/2 cup butter flavor Crisco shortening
7 cups powdered sugar
2 1/2 tsp vanilla
1/2 cup milk, plus more if needed

German Carrot Hazelnut Cake

5 large eggs, separated
Pinch of salt
1 cup sugar, divided
1/4 cup hot water
2 2/3 cups carrots, finely grated
2 2/3 cups ground hazelnuts or pecans
2/3 cup fine, dry breadcrumbs
1/2 tsp baking powder
1/2 tsp cinnamon
1 Tbsp rum
2 tsp vanilla
2 tsp grated lemon rind
Chocolate Glaze

Beat egg whites and salt until soft peaks form, gradually add 1/3 cup sugar until stiff. Beat egg yolks and 1/4 cup hot water until foamy, gradually adding remaining 2/3 cup sugar, beat 3 minutes until thick and pale. Stir carrots and next 7 ingredients into yolk mixture, fold in egg white mixture. Pour batter into a lightly greased 10" inch springform pan. Bake at 325 degrees for 50 minutes. Cool in pan 10 minutes, remove sides of pan and cool completely. Spread top and sides with Chocolate Glaze.

CHOCOLATE GLAZE:
2 cups sifted powdered sugar
1/4 cup cocoa
5–6 Tbsp hot water

Combine sugar and cocoa, stir in water until spreading consistency.

Hersheys Chocolate Cake

3/4 cup butter or margarine
1 2/3 cups sugar
3 eggs
1 tsp vanilla
2 cups flour (all-purpose)
2/3 cups Hershey's cocoa
1 1/4 tsp baking soda
1/4 tsp baking powder
1 tsp salt
1 1/3 cups water

Heat oven to 350 degrees. Grease and flour two 9" round pans or one 13x9 pan. In large bowl, combine butter, sugar, eggs and vanilla and beat on high for 3 minutes. Combine remaining ingredients; alternately adding water to butter mixture. Pour into prepared pans and bake 30-35 minutes. Cool and frost.

FROSTING:
2 cups (12 oz) Hershey's semi sweet chocolate chips
2 cups powdered sugar
2/3 cups evaporated milk

In small bowl, place chocolate chips and microwave on HIGH for 1 1/2 minutes. Microwave an additional 30 seconds or until melted and smooth. Gradually add powdered sugar and evaporated milk, beating until smooth.
Yield: About 2 1/2 cups frosting.

Honey Bun Cake

1 pkg Betty Crocker SuperMoist butter recipe yellow cake mix
2 sticks (1 cup) butter or margarine, softened
4 eggs
1 container (8 oz) sour cream
1/2 cup packed brown sugar
1/3 cup pecans, chopped
2 tsp cinnamon
1 cup powdered sugar
1 Tbsp milk
1 tsp vanilla

Preheat oven to 350 degrees. Grease bottom only of 13x9 baking pan. Remove 1/2 cup dry cake mix, reserve. Beat remaining dry cake mix, butter, eggs and sour cream in large bowl for 2 minutes. Spread half of the batter in pan. Stir together reserved dry cake mix, brown sugar, pecans and cinnamon, sprinkle over batter in pan. Carefully spread remaining batter evenly over pecan mixture. (To make spreading easier, drop batter by dollops over pecan mixture, then spread). Bake 30-33 minutes or until deep golden brown and cake springs back when touched. Stir powdered sugar, milk and vanilla until thin enough to drizzle, stirring in additional milk, 1 tsp at a time, if necessary. Poke top of warm cake several times with fork; spread glaze over top of cake. Cool completely, about 1 hour. Store covered.

Honey Bunny Cake

1 extra moist yellow cake mix
4 eggs
3/4 cup oil
1 container (8 oz) sour cream

Mix together. Pour into greased 9x13 baking pan. Sprinkle with topping. Swirl with a wooden spoon or knife. Bake in 300 degree oven for 1 hour. Top with glaze. Yield: 15 servings.

TOPPING:
1 cup brown sugar
4 tsp cinnamon
1/2 cup raisins or chopped pecans, optional

GLAZE:
3/4 cup powdered sugar
6 tsp butter

Mix thin with milk.

Mini-Cheesecake Baskets

2 pkgs (8 oz each) cream cheese, softened
1/2 cup sugar
1/2 tsp vanilla
2 eggs
12 vanilla wafers

Place 12 vanilla wafers in paper lined muffin cups. Mix together cream cheese, sugar vanilla and eggs. Pour mixture into muffin cups.

Bake at 350 degrees for 20 minutes or until centers are almost set. Cool. Refrigerate 2 hours or overnight. Sprinkle with green tinted coconut and jelly beans just before serving. Shape licorice to make basket handles.
Yield: 12 servings.

Petit Fours

1/4 cup butter or margarine
1/4 cup shortening
1 cup sugar
1/2 tsp vanilla
1/4 tsp almond extract
2 cups sifted cake flour
3 tsp baking powder
1/4 tsp salt
3/4 cup milk
3/4 cup (6) egg whites
1/4 cup sugar
Icing

Cream butter and shortening, gradually adding 1 cup sugar until light and fluffy. Add extracts. Sift dry ingredients and add to creamed mixture alternately with milk. Beat egg whites until foamy; gradually add remaining 1/4 cup sugar and beat until mixture forms soft peaks. Fold into batter. Bake in paperlined, 13x9x2 pan in 350 degree oven for 40 minutes.

Cool cake. Cut cake in 1 1/2 inch squares. Spoon icing evenly over cakes. Yield: 40 cakes

ICING:
Cook 3 cups sugar, 1/4 tsp cream of tartar, 1 1/2 cups hot water to thin syrup (226 degrees). Cool to (110 degrees). Add 1 tsp vanilla; gradually add sifted powdered sugar (about 2 1/4 cups) till icing is consistency to pour. *For pretty glaze, give cake two coats icing. Also tint icing with food coloring. Pipe frosting rose on each cake or trim with candy decoration. Place each cake on cupcake paper if desired.

Pineapple Chiffon Cake

8 egg whites, room temperature
2 1/4 cups cake flour
1 1/2 cups sugar
3 tsp baking powder
1/2 tsp salt
5 egg yolks
2/3 cup unsweetened pineapple juice
1/2 cup vegetable oil
2 tsp grated lemon peel
1/2 tsp cream of tartar

Combine dry ingredients. In a small bowl, whisk egg yolks, pineapple juice, oil and lemon peel. Add to dry ingredients; beat until well blended. In another mixing bowl, beat egg whites and cream of tartar until stiff peaks form and fold into batter.

Spoon into an ungreased 10" tube pan. Bake at 325 degrees for 55-60 minutes. Cool completely and drizzle glaze over the top of cake.

GLAZE:
2 cups powdered sugar
2 Tbsp butter, melted
2-3 Tbsp unsweetened pineapple juice

Combine glaze ingredients to desired consistency.

Spice Cake with Cream Cheese Frosting

1 cup butter or margarine, softened
1 cup sugar
1 cup firmly packed light brown sugar
2 large eggs
2 cups flour (all-purpose)
1 tsp baking soda
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1 cup buttermilk
1 tsp vanilla
1 cup mixed dried fruit, chopped
1 cup pecans, chopped
Cream Cheese Frosting

Beat butter at medium speed until creamy, add sugars, eggs and blend well. Combine flour and next 3 ingredients; add to butter mixture alternately with buttermilk. Beat at low speed until blended; stir in vanilla, dried fruit and pecans. Pour into 3 greased and floured 9" cake pans and bake at 350 degrees for 20-22 minutes. Cool.

Cream Cheese Frosting: Beat 1 (8 oz) pkg softened cream cheese and 1/2 cup softened butter until creamy. Gradually add 1 (16 oz) pkg powdered sugar and 1 1/2 tsp vanilla, beat until light and fluffy.

Spiced Chiffon Cake

1 1/2 cups sugar
2 cups flour (all-purpose)
1 Tbsp baking powder
1 tsp salt
1 tsp cinnamon
1/2 tsp allspice
1/2 tsp cloves
1/2 tsp nutmeg
3/4 cup cold water
1/2 cup vegetable oil
7 eggs, separated
1/2 tsp cream of tartar

In a large bowl, combine all dry ingredients. Add water, oil and egg yolks. Beat on low speed just until combined. Increase speed and beat until smooth. Set aside. Whip egg whites with cream of tartar until stiff peaks form and fold into batter. Pour into an ungreased 10 inch tube pan. Bake at 325 degrees for 70 minutes or until top springs back when touched. Cool completely. Remove cake from pan and drizzle glaze over cake and sprinkle with nuts.

GLAZE:
2 Tbsp butter or margarine
1 Tbsp flour (all-purpose)
1/8 tsp salt
1/4 cup milk
1/4 cup packed brown sugar
1/4 tsp vanilla
1 cup powdered sugar
Chopped walnuts

Melt butter in saucepan, blend in flour and salt. Add milk all at once, stirring constantly. Bring to a boil, cook and stir until thick and bubbly. Remove from heat and beat in brown sugar and vanilla. Add powdered sugar, mix until smooth.

Stickies – Quick & Easy

1/3 cup honey
3 Tbsp butter or margarine, melted
1/4 cup broken walnuts
1 can (10 oz) refrigerated biscuits
Cinnamon

Blend honey and melted butter. Divide mixture among 7 muffin cups. Sprinkle a few walnuts into each cup. Brush one side of each biscuit with cinnamon. Cut biscuits in half, vertically. Place 3 halves, cut side down and cinnamon side facing in, in each muffin cup. Bake at 350 degrees for 10-15 minutes. Yield: 7 muffins.

Strawberry Cake

1 box White cake mix
1 box strawberry Jello, dissolved
1/2 cup cold water
1 cup Wesson oil
4 eggs
1/2 cup frozen strawberries, thawed and mashed

Mix all ingredients and bake at 350 degrees for 25-30 minutes in 2 greased 9" cake pans. Cool.

FROSTING:
1 box powdered sugar
1/2 cup butter, softened
1/2 cup frozen strawberries, thawed and mashed

Mix well and frost cake.

Strawberry Coffee Cake

1 (8 oz) pkg cream cheese, softened
1/2 cup butter, softened
3/4 cup sugar
1/4 cup milk
2 large eggs
1 tsp vanilla
2 cups flour (all-purpose)
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
3 cups fresh strawberries, sliced
1/4 cup firmly packed brown sugar
1/2 cup almonds, chopped

Preheat oven to 350 degrees. Lightly grease 13x9 baking pan. In a large bowl, beat cream cheese, butter and sugar until fluffy. Gradually beat in milk, eggs and vanilla. In a small bowl, combine flour, baking powder, baking soda, and salt. Add to cream cheese mixture, beating until smooth. Pour into prepared pan. Place strawberries evenly over batter.

In a small bowl, combine brown sugar and almonds. Sprinkle evenly over strawberries. Bake for 40 minutes. Let cool in pan on wire rack. Cut into squares to serve.

Strawberry Custard Torte

1 pkg (18 1/4 oz) yellow cake mix
1/3 cup sugar
1 Tbsp cornstarch
1/8 tsp salt
1 cup milk
2 egg yolks, lightly beaten
1 Tbsp butter or margarine
1 tsp vanilla
1 carton (8 oz) frozen whipped topping, thawed
1 pkg (12 oz) frozen sliced strawberries, thawed and drained
Sliced fresh strawberries and mint leaves, optional

Prepare and bake cake according to package directions, using two greased and floured 9" round baking pans. Cool.

In a saucepan, combine the sugar, cornstarch and salt; gradually stir in milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from heat. Stir a small amount of hot filling into egg yolks, return all to pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from heat and stir in butter and vanilla. Cover and refrigerate until chilled.

Place half of the whipped topping in a bowl, add strawberries. Split each cake into two horizontal layers; place one layer on a serving plate. Spread with half of the strawberry mixture. Top with a second cake layer; spread with custard. Add third layer; spread with remaining strawberry mixture. Top with remaining cake and whipped topping. Refrigerate overnight. Garnish with strawberries.
Yield: 12 servings.

Strawberry Jam Cakes

1/2 cup unsalted butter, room temperature
3/4 cup sugar
1 tsp finely grated orange zest
2 large eggs, separated
1 1/2 cups flour (all-purpose)
1/2 tsp baking powder
1/4 tsp salt
1/4 cup milk
6 Tbsp strawberry jam
1 1/2 cups powdered sugar
1/4 cup freshly squeezed orange juice

Preheat oven to 350 degrees. Grease a 6-cup muffin tin and set aside. In a medium bowl, beat butter, sugar and zest until light and fluffy. Beat in egg yolks one at a time until creamy and set aside. In a small bowl, sift together flour, baking powder and salt. Add flour mixture and milk in alternating batches to butter mixture. Set aside.

In a medium bowl, beat egg whites to soft peaks. Fold into batter. Divide half of batter among muffin cups. Make an indentation in the middle of each and fill with 1 Tbsp jam. Top with remaining batter. Bake until a cake tester inserted in top of cake comes out clean, about 30 minutes. Unmold cakes and transfer to a wire rack to cool. In a small bowl, whisk together powdered sugar and juice. Place rack over parchment paper and drizzle cakes with glaze.
Yield: 6 cakes.

Strawberry Shortcake

2 eggs
1 1/2 cups sugar, divided
1 cup flour (all-purpose)
1 tsp baking powder
1/4 tsp salt
1/2 cup milk
1 Tbsp butter or margarine
1 tsp vanilla
1 to 1 1/2 quarts fresh strawberries, sliced
Whipped cream

Beat eggs on medium speed for 3 minutes, gradually adding 1 cup sugar until thick and lemon colored. Combine flour, baking powder and salt; beat into egg mixture. Heat milk and butter with vanilla (batter will be thin). Pour into a greased 8" square baking pan and bake at 350 degrees for 25 minutes. Cool. Just before serving, cut the cake into serving size pieces; cut each slice in half horizontally. Combine the strawberries and remaining sugar. Spoon strawberries between the cake layers and over the top. Top with whipped cream.
Yield: 9 servings.

Sweet Potato Pound Cake

1 cup butter, softened
2 cups sugar
4 eggs
1 tsp vanilla
3 cups flour (all-purpose)
2 tsp baking powder
1 tsp cinnamon
1/2 tsp baking soda
1/4 tsp salt
1/4 tsp nutmeg
2 cups cold mashed sweet potatoes

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, cinnamon, baking soda, salt and nutmeg. Add to cream mixture adding sweet potatoes. Beat until combined, batter will be stiff. Pour in a greased 10" tube pan. Bake at 350 degrees for 50-60 minutes. Cool for 10 minutes before removing from pan.

FROSTING:
1 cup powdered sugar
1 tsp orange zest
3-5 tsp orange juice

In a small bowl, combine sugar, zest and juice. Drizzle over cake.

Swiss Chocolate Cake

CAKE:
1 box Swiss chocolate cake mix
1 box (small) vanilla instant pudding
3 eggs
1 cup oil
1 1/2 cups buttermilk

Combine all ingredients. Pour into three 9 inch round cake pans. Bake at 350 degrees for 25-30 minutes.

FROSTING:
1 pkg (8 oz) cream cheese, softened
1/2 cup sugar
1 cup powdered sugar
1 container (16 oz) frozen whipped topping, thawed
4 chocolate candy bars, grated

Combine all ingredients and mix well. Spread generous amounts between cooked cake layers, finish frosting sides and top of cake. Store in refrigerator.

Texas Sheet Cake

1 cup water
2 sticks margarine
3 Tbsp cocoa
2 cups sifted flour
2 cups sugar
1/2 tsp salt
2 eggs
1 cup sour cream
1 tsp baking soda

Combine water, margarine and cocoa in saucepan; bring to a boil. Remove from heat and add flour, sugar and salt; mix well. Beat in eggs, sour cream and baking soda.

Pour into greased 13x9 baking pan. Bake at 375 degrees for 20-22 minutes.

FROSTING:
1 tsp vanilla
1 stick margarine, melted
6 Tbsp milk
4 Tbsp cocoa
1 box powdered sugar
1 cup walnuts, chopped

Mix vanilla, margarine and milk until well blended. Gradually add cocoa and sugar until smooth and creamy. Spread over cooled cake and sprinkle with nuts.

Tomato Soup Cake

1 cup sugar
1/2 cup shortening or margarine
2 cups flour
1 tsp cinnamon
1 tsp cloves
1/2 tsp nutmeg
2 tsp baking powder
1/2 tsp baking soda
Pinch salt
1 can tomato soup
1 cup raisins
1/2 cup pecan pieces

Blend sugar and margarine together. Mix dry ingredients together and add to sugar mixture alternating with tomato soup. Add raisins and pecans and bake in 8" or 9" tube pan well greased and floured at 350 degrees for 1 hour. Cool. Frost with a Cream Cheese Frosting.

CREAM CHEESE FROSTING
3 ounce pkg. cream cheese, softened
1 cup powered sugar
1 tsp vanilla flavoring

Cream all ingredients together and spread on cooled cake.

Triple Lemon Cake

1 box (18.25 oz) white cake mix
1 1/4 cups water
1/3 cup vegetable oil
3 eggs
2 tsp coconut extract
2 1/2 cups sweetened coconut, divided
2 tsp lemon extract
2 cans (16 oz) creamy white frosting
Yellow food coloring
Garnish with lemon slices

Preheat oven to 350 degrees. Grease and flour three 8" round cake pans. Combine cake mix, water, oil, eggs and coconut extract. Beat on medium speed until well blended. Stir in 1/2 cup coconut. Divide batter evenly among pans and bake for 20 minutes. Cool cakes in pans for 15 minutes before inverting. Cool completely.

Stir 1 tsp of lemon extract and food coloring into each can of frosting. Place one layer on serving plate and spread with half of the yellow frosting over top of layer. Top with second layer and spread remaining yellow frosting over top of layer. Top with remaining cake layer. Frost top and sides of cake with remaining can of frosting. Sprinkle remaining 2 cups of shredded coconut over top and onto sides of cake. Garnish with lemon slices.

Tropical Philly Cheesecake

1 cup Baker's Angel Flake Coconut
2 Tbsp flour
2 Tbsp margarine, melted
1 envelope Knox Unflavored Gelatin
1/4 cup water
2 pkgs (8 oz each) cream cheese, softened
3/4 cup sugar
1 tsp grated lime peel
1/4 cup lime juice
Few drops green food coloring
1 tub (8 oz) Cool Whip Topping, thawed

Mix coconut, flour and margarine. Press firmly onto bottom of 9 inch springform pan. Bake at 350 degrees for 12-15 minutes or until very lightly browned.

Soften gelatin in water in small saucepan; let stand 1 minute. Cook on low heat 5 minutes or until gelatin is dissolved, stirring occasionally.

Beat cream cheese and sugar with electric mixer until well blended. Add dissolved gelatin, lime peel, juice and food coloring; mix well. Gently stir in whipped topping; pour over crust. Refrigerate several hours or until firm. When ready to serve, run knife or metal spatula around rim of pan to loosen cake; remove rim of pan.
Yield: 12 servings.

Upside-Down Pineapple Cake

3 Tbsp butter or margarine
1 can (2 1/2 cups) pineapple tidbits or crushed pineapple
Maraschino cherries
Walnut halves
2/3 cups brown sugar
1/3 cup shortening
1/2 cup sugar
1 egg
1 tsp vanilla
1 1/4 cups sifted cake flour
1 1/2 tsp baking powder
1/2 tsp salt

Melt butter in 9" round cake pan. Drain pineapple, reserving 1/2 cup syrup. Arrange cherries and nuts in bottom of pan. Cover with brown sugar, then pineapple.

Cream together shortening and sugar; add egg and vanilla; beat until fluffy. Sift together dry ingredients; add alternately with reserved syrup, beating after each addition. Spread over pineapple. Bake in 350 degree oven for 45-50 minutes. Let stand 5 minutes; invert on plate. Serve warm.

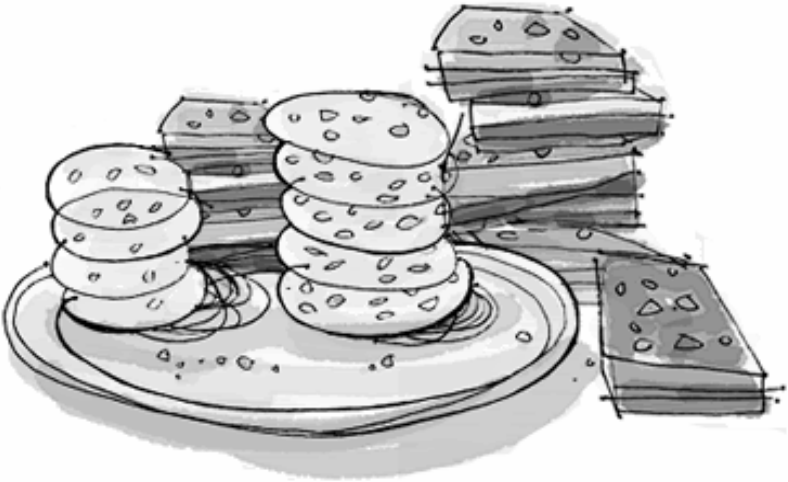
Zucchini Carrot Cake

4 eggs
2 cups sugar
1 1/3 cups vegetable oil
2 1/2 cups flour (all-purpose)
2 tsp baking soda
2 tsp baking powder
2 tsp cinnamon
1 tsp cloves
1 tsp allspice
1 tsp ginger
1/2 tsp nutmeg
1 tsp salt
2 cups carrots, finely shredded
2 cups zucchini, finely shredded
1 cup pecans or walnuts, coarsely chopped

Beat eggs and sugar until frothy. Gradually beat in oil. Combine dry ingredients; add to batter. Beat 4 minutes. Stir in carrots, zucchini and nuts. Pour into 3 greased 9" pans and bake at 350 degrees for about 35 minutes. Cool.

FROSTING:
1 pkg (8 oz) cream cheese, softened
1/2 cup butter or margarine, softened
5 cups powdered sugar
2 tsp vanilla
Pecans for garnish

COOKIES & CANDIES



NOTES

Almond Tea Cakes

2 cups butter or margarine, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
4 tsp almond extract
4 cups flour (all-purpose)
1 tsp baking powder

FILLING:
1 egg white
1/2 cup sugar
1/2 cup ground almonds
1/2 tsp lemon juice
Milk
Sliced almonds

In mixing bowl cream butter and sugars. Add eggs and extract; mix well. Add flour and baking powder (dough will be soft). Chill. For filling, stir egg white, sugar, almonds and lemon juice in a small bowl. Remove a portion of the dough at a time from the refrigerator. Place 1 inch balls of dough into miniature muffin cups, pressing slightly into sides and bottom. Place 1/2 tsp of filling into each. Cover with quarter-sized circles of dough. Brush with a little milk and top with an almond. Bake at 350 degrees for 20-25 minutes or until golden brown.
Yield: about 5 dozen.

Anise Cookies

1 cup shortening
3/4 cup sugar
1 egg
4 drops anise oil
1 Tbsp orange juice
2 3/4 cups flour (all-purpose)
1/2 tsp salt
1/4 tsp baking powder

Cream shortening and sugar together. Beat in egg. Anise oil and orange juice. Gradually blend in dry ingredients which have been sifted together. Chill the dough at least three hours. Roll to 1/8-1/4 inch thickness on a lightly floured pastry canvas. Cut cookies with floured cookie cutters. Bake on ungreased cookie sheets at 375 degrees for 8-10 minutes.
Yield: about 2 1/2 dozen.

Apricot Meringue Bars

3 cups flour (all-purpose)
1 cup sugar, divided
1 cup cold butter (no substitutes)
4 eggs, separated
1 tsp vanilla
2 cans (12 oz each) apricot filling
1/2 cup chopped pecans

Combine flour and 1/2 cup sugar; cut in butter until crumbly. Add egg yolks and vanilla; mix well. Press into a greased 15x10x1 baking pan. Bake at 350 degrees for 12-15 minutes or until lightly browned. Spread apricot filling over crust.

In a small mixing bowl, beat the egg whites until soft peaks form. Gradually add the remaining sugar, beating until stiff peaks form. Spread over apricot layer; sprinkle with pecans. Bake for 25-30 minutes or until lightly browned. Cool on a wire rack. Cut into bars. Refrigerate leftovers.
Yield: 32 bars.

Banana Oatmeal Cookies

1 cup sugar
1 cup butter-flavored shortening
2 eggs
1 tsp vanilla
2 cups flour (all-purpose)
1 tsp baking soda
1 tsp cloves
1 tsp cinnamon
3 medium ripe bananas, mashed
2 cups quick-cooking oats
1 cup (6 oz) semisweet chocolate chips

In a large bowl, cream sugar, shortening, eggs and vanilla. Combine flour, baking soda, cloves and cinnamon; add to creamed mixture. Stir in bananas, oats and chocolate chips. Drop by rounded teaspoonfuls onto greased cookie sheets. Bake at 375 degrees for 10-12 minutes. Immediately remove cookies to wire racks to cool.
Yield: about 4 dozen.

Brickle Drop Cookies

1 cup (2 sticks) butter or margarine, softened
1 cup sugar
1 cup packed light brown sugar
1 tsp vanilla
1/2 tsp salt
3 eggs
3 1/2 cups flour (all-purpose)
2 tsp baking soda
2 tsp cream of tartar
1 1/3 cup (8 oz) Heath Bits 'O Brickle Toffee Bits

Heat oven to 350 degrees. Lightly grease cookie sheet. Beat butter, sugars, vanilla and salt in large bowl until blended. Add eggs, beat well. Stir together flour, baking soda and cream of tartar; gradually add to butter mixture, beating until blended. Stir in brickle. Drop by heaping teaspoons onto prepared cookie sheet. Bake 8-10 minutes or until lightly browned. Cool slightly.
Yield: 6 dozen.

Brown Sugar Cookies

3/4 cup butter or margarine,softened
1 cup + 2 Tbsp brown sugar
1 egg
2 cups flour (all-purpose)
1 1/2 tsp cinnamon
1/2 tsp baking powder
1/4 tsp salt
sugar

Cream butter and sugar together. Blend in egg and dry ingredients which have been sifted together. Roll to 1/8 – 1/4 inch thickness on a lightly floured pastry canvas. Cut cookies with floured cookie cutters. Place on ungreased cookie sheets. Sprinkle with sugar. Bake at 375 degrees for 8-10 minutes. Yield: about 2 dozen.

Candied Pecans

2 lbs pecan halves
2 egg whites
dash of salt
1 cup sugar
1/2 cup butter, melted

Coat two 9x13 cake pans with nonstick cooking spray. Divide pecans and put half in one pan, half in the other. Toast them at 325 degrees for 15 minutes. Remove from pans and set aside. Beat the two egg whites with the dash of salt until stiff but not dry. Fold in sugar and then the toasted pecan halves. Pour half of the melted butter in one pan and half in the other. Divide the nut mixture and put half in each pan. Fold the mixture into the melted butter with a wooden spoon or spatula. Bake at 325 degrees, uncovered for 30 minutes. Stir every 10 minutes.

Remove pans from oven and spread the contents out on wax paper. Let cool slightly, separate. Cool completely.

Caramel Apple Bars

CRUST:
1/2 cup butter or margarine
1/4 cup shortening
1 cup packed brown sugar
1 3/4 cups flour (all-purpose)
1 cup old-fashioned or quick-cooking oats
1 tsp salt
1/2 tsp baking soda
1/2 cup chopped pecans, optional

FILLING:
4 1/2 cups coarsely chopped peeled baking apples
3 Tbsp flour (all-purpose)
1 pkg (14 oz) caramels
3 Tbsp butter or margarine

In a mixing bowl, cream butter, shortening and brown sugar until fluffy. Add flour, oats, salt and baking soda; mix well. Stir in pecans if desired. Set aside 2 cups. Press remaining oat mixture into the bottom of an ungreased 13x9x2 baking pan. For filling, toss apples with flour; spoon over the crust. In a saucepan, melt the caramels and butter over low heat; drizzle over apples. Top with the reserved oat mixture. Bake at 400 degrees for 25-30 minutes or until lightly browned. Cool before cutting into bars.
Yield: 15-20 servings.

Caramel Chocolate Cookies

1/2 cup butter, softened
1 cup sugar
1 egg
1/3 cup milk
2 squares (1 oz each) unsweetened chocolate, melted/cooled
1 tsp vanilla
2 cups flour (all-purpose)
1/2 tsp baking powder
1/2 tsp salt
12 caramels, quartered

FROSTING:
1 1/2 cups powdered sugar
1 square (1 oz) unsweetened chocolate, melted/cooled
2 Tbsp light corn syrup
2-3 Tbsp hot water
Chopped pecans, optional

In a large mixing bowl, cream butter and sugar. Beat in egg, milk, chocolate and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Cover and refrigerate overnight or until easy to handle.

Caramel Rocky Road Smores Bars

1 cup butter, softened
1 cup brown sugar
2 cups flour
1 cup graham cracker crumbs
4 cups mini marshmallows
1 (12 oz) pkg chocolate chips
1 cup walnuts, optional
Bag of caramels
1/4 cup milk

Beat butter and sugar together; add flour and graham cracker crumbs. Press into greased 9x13 pan. Sprinkle mini marshmallows, chocolate chips and walnuts on top of crust. Melt bag of caramels with milk and pour on top of the marshmallows, chips and crust. Bake at 375 degrees for 15-20 minutes.

Chocolate Caramel Turtles

1 lb vanilla caramel candies
3 Tbsp unsalted butter
1 (8 oz) pkg salted pecans or cashews
1 (12 oz) pkg semisweet chocolate chips

Grease 2 large cookie sheets; set aside. In a double boiler or microwave, set on low power, melt the caramels and butter, stirring frequently until smooth. Arrange 36 groups of 3 or 4 nuts 2" apart on prepared cookie sheets. Spoon melted caramel by teaspoons on top of the nuts. Cool for 15 minutes. In a double boiler or microwave on low power, melt the chocolate chips, stirring until smooth. Spoon chocolate by teaspoons over each caramel turtle; spread with a small spatula or butter knife. Let candies set at room temperature, or to speed up the process, refrigerate briefly.
Yield 36 turtles.

Chocolate Chip Cookies

2 cups flour (all-purpose)
1 tsp baking soda
1 tsp salt
1 cup butter
1 cup light brown sugar
3/4 cup sugar
2 large eggs
2 tsp vanilla
2 cups chocolate chips
1 cup chopped macadamia nuts

Heat oven to 350 degrees. Line two baking sheets with parchment paper and set aside. Combine flour, baking soda, and salt in a medium bowl and set aside. Beat the butter and sugars together, using an electric mixer in a large bowl, until light and fluffy. Beat in the eggs one at a time and the vanilla. Slowly beat in the flour mixture, add the chocolate chips and nuts and stir to combine. Shape into balls (2 Tbsp each) and place 2 inches apart on the prepared baking sheet. Gently flatten each ball and bake until golden, about 15 minutes. Cool on wire rack. Store in an airtight container for 1 week.
Yield: 3 dozen cookies..

Chocolate Chocolate Chunk Cookies

2 pkgs (8 squares each) semi-sweet baking chocolate, divided
3/4 cup firmly packed brown sugar
l/4 cup (l/2 stick) butter or margarine, softened
2 eggs
1 tsp vanilla
l/2 cup flour
l/4 tsp baking powder
2 cups walnuts, chopped (optional)

Coarsely chop chocolate squares (1 pkg) of the chocolate and set aside. Microwave remaining 8 squares of chocolate in large bowl for 2 minutes, stirring until chocolate is melted and smooth. Add sugar, butter, eggs and vanilla; stir until well blended. Add flour and baking powder; mix well. Stir in chopped chocolate and walnuts. Drop l/4 cupfuls of dough onto ungreased baking sheets and bake at 350 degrees for 13-14 minutes.
Yield: 18 servings (1 large cookie each.

Chocolate Covered Candy

2 boxes powdered sugar
1 box or can of coconut
1 can sweetened condensed milk
1 stick butter, melted
2 cups pecans, chopped
1 (12 oz) pkg semisweet chocolate chips
1 block paraffin

In a large bowl mix sugar, melted butter, milk, coconut and pecans. Roll into balls, the size of thumb. Chill. Put a toothpick in each ball.

In top of a double boiler, melt chocolate chips and paraffin. Stir until mixed well. Dip each ball in mixture to coat. Chocolate mixture will harden almost instantly.

Chocolate Macadamia Macaroons

2 cups flaked coconut
1/2 cup finely chopped macadamia nuts
1/3 cup sugar
3 Tbsp baking cocoa
2 Tbsp flour (all-purpose)
pinch salt
2 egg whites, beaten
1 Tbsp light corn syrup
1 tsp vanilla
4 squares (1 oz each) semisweet chocolate

In a large bowl, combine the coconut, nuts, sugar, cocoa, flour and salt. Add the egg whites, corn syrup and vanilla; mix well. Drop by rounded tablespoonfuls onto greased baking sheets. Bake at 325 degrees for 15-20 minutes or until set and dry to the touch. Cool for 5 minutes before removing from pans to wire racks to cool completely.

In a small microwave bowl, melt the chocolate; stir until smooth. Dip the bottom of each cookie in chocolate. Place on waxed paper; let stand until set.
Yield: 1 1/2 dozen.

Chocolate Marshmallow Bars

3/4 cup butter or margarine, softened
1 1/2 cups sugar
3 eggs
1 tsp vanilla
1 1/3 cups flour (all-purpose)
1/2 tsp baking powder
1/2 tsp salt
3 Tbsp baking cocoa
1/2 cup chopped nuts, optional
4 cups miniature marshmallows

TOPPING:
1 1/3 cups (8 oz) chocolate chips
3 Tbsp butter or margarine
1 cup peanut butter
2 cups crisp rice cereal

In a mixing bowl, cream butter and sugar. Add eggs and vanilla, beat until fluffy. Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased 15x10x1 baking pan. Bake at 350 degrees for 15-18 minutes. Sprinkle marshmallows evenly over cake, return to oven for 2-3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool. For topping, combine chocolate chips, butter and peanut butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars. Chill.
Yield: about 3 dozen.

Chocolate Pecan Crinkles

1/4 cup butter
3/4 cup brown sugar, packed
1/2 cup chocolate chips
1 cup ground pecans
1 egg
1 tsp vanilla

Melt butter and sugar in a heavy saucepan, stir until sugar dissolves and begins to boil around the edges. Add chocolate chips; stir until melted. Remove from heat; stir in remaining ingredients. Set aside. Line a baking sheet with buttered aluminum foil; drop dough by rounded teaspoonfuls 2 inches apart onto baking sheets. Bake at 350 degrees for 10-12 minutes; cool.
Yield: 3 dozen.

Christmas Fruit Cookies

1 1/2 cups brown sugar
1/2 cup sugar
1 lb butter
3 eggs
1 tsp vanilla
2 cups pecans, walnuts, almonds
1/2 lb candied cherries
1/2 lb white raisins
3 slices candied red pineapple
3 slices candied green pineapple
1/2 lb dates
4 cups flour
1 tsp cinnamon
1 tsp baking soda
1 tsp baking powder

Chop nuts; sift dry ingredients together. Cream butter and sugar together, add eggs and vanilla. Mix dry ingredients with cut-up fruit and chopped nuts. Add to butter mixture. Make into small rolls, wrap in waxed paper and leave in refrigerator overnight or freeze. Slice and bake in slow oven (275-300 degrees) until light brown.

Church-Window Candy

1 (6 oz) pkg semisweet chocolate pieces
3 cups assorted-flavor tiny marshmallows
1/4 cup butter or margarine
3/4 cup chopped pecans or walnuts

In a saucepan, combine the chocolate pieces and the butter or margarine. Cook and stir over low heat until melted. Remove from heat. Cool. Stir in marshmallows and 1/4 cup of pecans or walnuts. Divide the mixture in half.

Shape each half into a 6 inch long roll. Roll each in the remaining pecans or walnuts. Wrap in waxed paper or clear plastic wrap. Chill thoroughly, about 2-3 hours. Cut into 1/2 inch thick slices. Store, covered in the refrigerator.

Death By Chocolate Cookie

2 pkgs (16 squares) Semisweet Baking Chocolate, divided
3/4 cup firmly packed brown sugar
1/4 cup butter or margarine
2 eggs
1 tsp vanilla
1/2 cup flour
1/4 tsp baking powder
2 cups chopped nuts (optional)

Heat oven to 350 degrees. Coarsely chop 8 squares (1 pkg) of the chocolate and set aside. Microwave remaining 8 squares chocolate in large microwavable bowl on HIGH 1-2 minutes. Stir until chocolate is melted and smooth. Stir in sugar, butter, eggs and vanilla. Stir in flour and baking powder. Stir in reserved chopped chocolate and nuts. Drop by 1/4 cupfuls onto ungreased cookie sheet. Bake 12-13 minutes or until cookies are puffed and feel set to the touch. Cool on cookie sheet 1 minute and transfer to wire rack.
Yield: 1 1/2 dozen.

Elegant Dipped Cherries

1 jar (10 oz) maraschino cherries with stems, well drained
3 Tbsp butter, melted
2 Tbsp light corn syrup
1 square (1 oz) unsweetened chocolate, melted
2 tsp half-and-half cream
2 cups powdered sugar
1 cup vanilla or white chips
2 1/2 tsp shortening, divided
1/2 cup semisweet chocolate chips

Pat cherries dry with paper towels and set aside. In a bowl, combine butter, corn syrup, unsweetened chocolate and cream. Stir in powdered sugar. Knead until smooth. Roll into 18 balls; flatten each into a 2 inch circle. Wrap each circle around a cherry and lightly roll in hands. Place cherries, stem side up, in a shallow paper-lined container. Cover and freeze for at least 2 hours.

The day before serving, remove the cherries from freezer. In a microwave safe bowl, melt vanilla chips and 1 l/2 teaspoons shortening; stir until smooth. Holding onto the stem, dip each cherry into vanilla mixture; set on waxed paper to dry. Melt chocolate chips and remaining shortening; stir until smooth. Drizzle over the candies. Refrigerate until firm. Store candies in an airtight container.
Yield: 1 1/2 dozen.

English Toffee

2 cups sugar
1 tsp salt
1 cup water
1 cup (2 sticks) butter
3 cups slivered almonds, divided
3 (6 oz) pkgs semisweet chocolate chips

Combine sugar, salt, water, and butter. Cook to the light crack stage (285 degrees on candy thermometer), stirring constantly. Add 1 cup almonds. Pour on well greased cookie sheet and cool.

In a microwave, melt chocolate on high for 30-second intervals, stirring after each, until melted and smooth. Spread half on top of cooled toffee. Sprinkle with 1 cup slivered almonds, press onto chocolate and allow to cool. Turn toffee over and spread with remaining chocolate and remaining 1 cup almonds. When cool, break into pieces.

English Toffee

1Tbsp plus 2 cups butter (no substitutes), softened, divided
2 cups sugar
1 Tbsp light corn syrup
1/4 tsp salt
1 cup milk chocolate chips
1 cup chopped pecans

Grease a 15x10x1 baking pan with 1 Tbsp butter; set aside. In a heavy 3-qt. saucepan, melt the remaining butter; cook and stir over medium heat until a candy thermometer reads 295 degrees (hard-crack stage). Quickly pour into prepared pan. Let stand at room temperature until cool, about 1 hour.

In a microwave, melt chocolate chips; spread over toffee. Sprinkle with pecans. Let stand for 1 hour. Break into bite-size pieces. Store in an airtight container at room temperature. Yield: about 2 pounds.

Frosted Cashew Cookies

1/2 cup butter or margarine
1 cup packed brown sugar
1 egg
1/3 cup sour cream
1/2 tsp vanilla
2 cups flour (all-purpose)
3/4 tsp each baking powder, baking soda and salt
1 3/4 cups salted cashew halves

BROWNED BUTTER FROSTING:
1/2 cup butter (no substitutes)
3 Tbsp half-and-half cream
1/4 tsp vanilla
2 cups powdered sugar
Additional cashew halves, optional

In a mixing bowl, cream the butter and brown sugar. Beat in egg, sour cream and vanilla; mix well. Combine dry ingredients; add to creamed mixture and mix well. Fold in the cashews. Drop by rounded teaspoonfuls onto greased baking sheets. Bake at 375 degrees for 8-10 minutes or until lightly browned. Cool on a wire rack. For the frosting, lightly brown butter in a small saucepan. Remove from the heat and add cream and vanilla. Beat in powdered sugar until smooth and thick. Frost cookies and top each with a cashew half if desired.
Yield: about 3 dozen.

Fudge

5 cups sugar
2 sticks butter
1 can evaporated milk
1 (12 oz) pkg chocolate chips
1 medium size jar marshmallow cream
1 cup walnuts
1 tsp vanilla

Cook sugar, butter and milk until it becomes a round ball in a glass of water. Add remaining ingredients. Pour into pan, cool, then cut into squares.

Holiday Butter Crisps

1 cup butter, softened
1 (3 oz) pkg cream cheese, softened
1 cup sugar
1 large egg yolk
1 tsp vanilla
2 1/4 cups flour (all-purpose), plus more for rolling out dough
1/2 tsp salt
1/4 tsp baking powder
Cinnamon sugar

Beat together butter and cream cheese. Gradually add granulated sugar, and beat until light and fluffy. Beat in yolk and vanilla. Sift together flour, salt, and baking powder in a separate bowl; gradually beat into butter mixture. Shape dough into a disk, wrap with plastic wrap, and chill 30 minutes.

Preheat oven to 350 degrees. Roll out one-quarter of dough on a lightly floured surface to 1/8 inch thickness, sprinkling with additional flour as needed to prevent sticking. Cut out cookies with a 3 inch cookie cutter, and place gently on a baking sheet, sprinkle with cinnamon sugar and bake at 350 degrees for 12-15 minutes or until edges turn golden, watching carefully to avoid over-browning. Cool on a wire rack.

Homemade Granola

2 cups quick-cooking oats, uncooked
1 cup wheat germ, toasted
1 cup chopped cashews, almonds or walnuts
1 cup flaked coconut
3/4 cup mixed dried fruit, chopped
1/2 cup sesame seed
1/2 cup sunflower seeds
1/2 cup oil
1/2 cup honey

Combine ingredients in the order listed; spread on a greased, rimmed baking sheet. Bake at 325 degrees for 20 minutes, stirring twice. Store in an airtight container in refrigerator.
Yield: about 8 cups.

Honey Cookies

1 cup shortening
1/2 cup brown sugar
1/2 cup honey
1 egg
1 tsp vanilla
2 3/4 cups flour (all-purpose)
3/4 tsp salt
1/2 tsp baking powder
1/2 tsp baking soda
1 tsp cinnamon

Cream shortening and brown sugar together. Beat in honey, egg and vanilla. Gradually blend in dry ingredients which have been sifted together. Chill the dough at least three hours. Roll to 1/8-1/4 inch thickness on a lightly floured pastry canvas. Cut cookies with floured cookie cutters. Bake on ungreased cookie sheets at 375 degrees for 8-10 minutes.
Yield: about 2 1/2 dozen.

Honey Pecan Triangles

2 tsp plus 1/2 cup butter (no substitutes), softened, divided
1/2 cup packed brown sugar
1 egg yolk
1 1/2 cups flour (all-purpose)

TOPPING:
1 cup packed brown sugar
1/2 cup butter
1/4 cup honey
1/2 cup whipping cream
4 cups chopped pecans

Line a 13x9x2 baking pan with foil; butter the foil with 2 teaspoons butter. In a mixing bowl, cream remaining butter with brown sugar. Add egg yolk; mix well. Gradually add flour. Press into prepared pan. Bake at 350 degrees for 15 minutes or until golden brown.

In a saucepan, combine the brown sugar, butter and honey. Bring to a boil over medium heat; cook and stir for 3 minutes. Remove from the heat; stir in cream and pecans. Pour over crust. Bake for 30 minutes or until hot and bubbly. Cool completely on a wire rack. Use foil to lift the bars out of the pan and place on a cutting board. Carefully remove foil. Cut into 24 bars; cut each in half diagonally.
Yield: 4 dozen.

Honey Walnut Cookies

3 3/4 cups flour (all-purpose)
1 tsp baking soda
1 tsp salt
1 cup sugar
1 cup honey
2/3 cup shortening
3 eggs
1 cup sour cream
1 cup walnuts, chopped
3/4 cup flaked coconut
1 tsp vanilla
Walnut halves

Preheat oven to 375 degrees. Combine flour, baking soda and salt in a bowl and set aside. In a mixing bowl, combine sugar, honey, shortening and eggs. Add sour cream alternately with flour mixture. Add walnuts, coconut and vanilla. With a teaspoon, drop onto greased baking sheets and top each with a walnut half. Bake 10-12 minutes. Cool on wire racks.
Yield: 7 dozen.

John Ritter's Favorite Fudge

2 cups sugar
3-4 heaping Tbsp cocoa
1 cup milk
1 1/2 Tbsp butter
1 tsp vanilla

In a saucepan, combine sugar and cocoa. Mix thoroughly. Add milk, stirring until mixture is smooth. Heat until mixture comes to boiling point. Continue to remove mixture from sides of pan. Cook to soft ball stage, (about 238 degrees).

Remove from heat. Allow to cool for 15 minutes, stir in butter and vanilla. Beat hard until fudge becomes very thick and starts to loose its gloss. Pour on buttered plate. Refrigerate until firm and cut into pieces.
Yield: 2 dozen pieces

Lemon Bars

CRUST:
1 cup flour (all-purpose)
1/3 cup butter or margarine, softened
1/4 cup powdered sugar

TOPPING:
1 cup sugar
2 eggs
2 Tbsp flour (all-purpose)
2 Tbsp lemon juice
1/2 tsp lemon extract
1/2 tsp baking powder
1/4 tsp salt
Powdered sugar

Combine crust ingredients and pat into an 8 inch square baking pan. Bake at 375 degrees for 15 minutes. Meanwhile, for topping, combine sugar, eggs, flour, lemon juice, extract, baking powder and salt in a mixing bowl. Mix until frothy; pour over crust. Bake at 375 degrees for 18-22 minutes or until light golden brown. Dust with powdered sugar.
Yield: 9 servings.

Lemon Crisps

1 cup shortening
1 (3 oz) pkg cream cheese
1 cup sugar
1 egg yolk
1 tsp vanilla
1 Tbsp grated lemon rind
2 3/4 cups flour (all-purpose)
1/2 tsp baking powder
1/2 tsp salt

Cream shortening, cream cheese and sugar together. Beat in egg yolk, lemon rind and vanilla. Gradually blend in dry ingredients which have been sifted together. Chill the dough at least three hours. Roll to 1/8-1/4 inch thickness on a lightly floured pastry canvas. Cut cookies with floured cookie cutters. Bake on ungreased cookie sheets at 375 degrees for 8-10 minutes.
Yield: about 2 1/2 dozen.

Mocha Crackle Cookies

1/2 cup butter
5 squares (1 oz each) unsweetened chocolate
1 Tbsp instant coffee granules
4 eggs
1/8 tsp salt
1 cup sugar
1 cup packed brown sugar
2 cups plus 3 Tbsp flour (all-purpose)
2 tsp baking powder
1/3 cup powdered sugar

Heat butter, chocolate and coffee until chocolate is melted, cool slightly. In a mixing bowl, combine eggs and salt. Add sugar and brown sugar. Stir in chocolate mixture; mix well. Combine flour and baking powder; gradually add to egg mixture to form a soft dough. Cover and refrigerate for 2 hours or until easy to handle. Roll dough into 3/4 inch balls. Roll in powdered sugar; place 2 inches apart on greased baking sheets. Bake at 350 degrees for 12 minutes or until set. Remove to wire racks and cool.
Yield: 5 dozen.

Never Fail Peanut Brittle

3 cups sugar
1/2 cup water
1 Tbsp butter
1 tsp salt
1 cup light corn syrup
1 lb raw peanuts
2 tsp baking soda

Combine sugar, syrup and water in Dutch oven. Cook over low heat until mixture spins a thread (230–234 degrees). Add peanuts, cook to soft crack stage (290 degrees) stirring constantly. Remove from heat. Add butter, baking soda and salt and mix well. Spread on 2 warm buttered pans to cool.

Old-Fashioned Walnut Crunch

Saltine crackers
1 cup brown sugar, packed
1 cup butter
1 (12 oz) pkg milk chocolate chips
1 1/2 cups chopped walnuts

Line a rimmed baking sheet with aluminum foil; arrange saltine crackers to completely cover the bottom, filling in sides with half pieces if necessary. Set aside. Add brown sugar and butter to a heavy saucepan; boil over medium heat for 2 minutes. Pour over the crackers; bake at 350 degrees for 5 minutes. Layer chocolate chips on top; spread with the back of a spoon when melted. Sprinkle with walnuts; lightly press into chocolate layer. Set aside overnight; break into pieces.
Yield: 15-18 servings.

Orange Cookies

1 cup shortening
1 cup sugar
1 egg
1 tsp vanilla
2 Tbsp orange juice
1 tsp grated orange rind
2 3/4 cups flour (all-purpose)
3/4 tsp salt
1/2 tsp baking powder
1/2 tsp baking soda

Cream shortening and sugar together. Beat in egg and vanilla. Add orange juice and orange rind. Gradually blend in dry ingredients which have been sifted together. Chill the dough at least three hours. Roll to 1/8-1/4 inch thickness on a lightly floured pastry canvas. Cut cookies with floured cookie cutters. Bake on ungreased cookie sheets at 375 degrees for 8-10 minutes.
Yield: about 2 1/2 dozen.

Orange Slice Cookies

1 cup candy orange slices
1 1/4 cups sugar, divided
1 cup butter, softened
1 cup shortening
1 1/2 cups packed brown sugar
2 eggs
2 tsp vanilla
4 cups flour (all-purpose)
2 tsp baking soda
1 tsp salt
1 (12 oz) pkg vanilla or white chips
1 cup chopped pecans

Cut each orange slice into eight pieces. Roll in 1/4 cup sugar; set aside. In a mixing bowl, cream the butter, shortening, brown sugar and remaining sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in chips, pecans and orange slice pieces. Roll into 1 inch balls. Place 2" apart on ungreased baking sheets. Bake at 375 degrees for 10-12 minutes or until golden brown. Remove to wire racks to cool.
Yield: 10 dozen.

Pecan Cheesecake Bars

1 1/2 cups flour (all-purpose)
1 1/2 cups firmly packed brown sugar, divided
1/2 cup butter, softened
2 cups finely chopped pecans, divided
2 (8 oz) pkgs cream cheese, softened
1/2 cup sugar
1/2 cup milk
2 tsp vanilla
1/2 cup light corn syrup
1/3 cup butter, melted
3 large eggs, lightly beaten

Preheat oven to 350 degrees. In a medium bowl, combine flour and 3/4 cup brown sugar. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in 1/2 cup pecans. Press mixture evenly in bottom of a 13x9x2 baking pan and bake for 10 minutes.

In a medium bowl, combine cream cheese and sugar; beat until smooth. Add milk and vanilla, beating until well combined; pour over cooled crust. Bake for 15 minutes; remove from oven and cool for 10 minutes.

In a medium bowl, combine 3/4 cup brown sugar, corn syrup, melted butter, and eggs. Stir in 1 1/2 cups pecans. Pour brown sugar mixture over cream cheese mixture. Bake for 40-45 minutes, or until center is set.

Pecan Clusters

1 tsp plus 1 cup butter, divided
1 cup light corn syrup
2 1/4 cups packed brown sugar
1/8 tsp salt
1 can (14 oz) sweetened condensed milk
1 tsp vanilla
1 1/2 lbs pecan halves, toasted
3/4 cup milk chocolate chips
3/4 cup semisweet chocolate chips
4 tsp shortening

Line baking sheets with waxed paper; lightly coat with cooking spray and set aside. Butter the side of a heavy saucepan with 1 teaspoon butter. Cube remaining butter; place in pan. Add corn syrup, brown sugar and salt and cook and stir until sugar is melted. Gradually stir in milk, cook and stir over medium heat until mixture comes to a boil Cook and stir until a candy thermometer reads 248 degrees (firm ball stage), about 16 minutes. Remove from heat and stir in vanilla. Gently stir in pecans. Drop by rounded teaspoonfuls onto prepared baking sheets. Refrigerate until firm, about 12 minutes. Melt the chips and shortening in microwave, stir until smooth. Drizzle over clusters. Chill until firm. Store in refrigerator.
Yield: about 6 dozen.

Pecan Swirls

2 cups butter, softened
2 (8 oz each) pkgs cream cheese, softened
2 tsp vanilla
4 cups flour (all-purpose)
1/2 tsp salt
2 1/4 cups finely chopped pecans
1 1/3 cups sugar

Cream butter and cream cheese until smooth. Beat in vanilla. Combine flour and salt and gradually add to creamed mixture. Divide into three portions. Wrap each in plastic wrap; refrigerate for 2 hours or until easy to handle. On a lightly floured surface, roll each portion into a 16x9 rectangle. Combine pecans and sugar; sprinkle over dough to within 1/2 inch of edges. Roll up each rectangle tightly jelly-roll style, starting with a long side. Wrap in plastic wrap and refrigerate for 2 hours.

Unwrap and cut into 3/8 inch slices. Place 2" apart on lightly greased baking sheets. Bake at 400 degrees for 12-14 minutes or until lightly browned. Remove to wire racks to cool.
Yield: 7 dozen.

Pecan Turtles

1 (14 oz) pkg caramels, wrappers removed
1/4 cup evaporated milk
2 cups pecan halves
1/4 bar paraffin wax
1 (6 oz) pkg semisweet chocolate chips

Melt caramels and evaporated milk together in medium saucepan over low heat; add nuts. Drop by teaspoonfuls onto buttered wax paper; refrigerate until firm. Melt chocolate chips and paraffin together in medium saucepan over low heat; dip candies into chocolate and return to wax paper.
Yield: 2 lbs.

Pineapple Coconut Bars

3 1/2 cups flour (all-purpose)
1 cup sweetened flaked coconut
1 cup firmly packed brown sugar
1 tsp baking soda
1 cup butter, divided
1 cup sugar
3 large eggs
1 (20 oz) can crushed pineapple, drained
Garnish toasted flaked coconut

Preheat oven to 350 degrees. Grease a 13x9 baking pan. In a large bowl, combine 2 1/2 cups flour, coconut, brown sugar and baking soda. Cut in 1/2 cup butter until mixture is crumbly. Reserve 1 cup crumb mixture for topping. Press remaining crumb mixture evenly into bottom of prepared pan. Bake for 10 minutes.

In a medium bowl, beat remaining 1/2 cup butter and sugar until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in remaining 1 cup of flour. Stir in pineapple and spread mixture evenly over baked layer. Sprinkle with reserved crumb mixture. Bake for 25 minutes. Let cool completely before cutting into squares. Garnish with toasted flaked coconut, if desired.

Rocky Road

1 (12 oz) pkg semisweet chocolate chips
1 (14 oz) can sweetened condensed milk
2 Tbsp margarine
1 (10 1/2 oz) pkg (5 1/2 cups) miniature marshmallows
1 (8 oz) jar (1 2/3 cups) unsalted roasted peanuts

In a saucepan, combine chocolate chips, sweetened condensed milk, and margarine. Heat over low heat till chocolate is melted; remove from heat. In a large bowl, combine marshmallows and peanuts. Fold in chocolate mixture. Spread in a 13x9x2 pan whose sides and bottom have been lined with wax paper. Chill 2 hours or till firm. Remove from pan, peel off wax paper and cut into 1-inch squares with a wet knife. Wrap pieces in plastic wrap.
Yield: 8 dozen.

Smores

1 cup butter, softened
1 1/2 cups sugar
2 eggs
2 tsp vanilla
2 2/3 cups flour (all-purpose)
1 1/2 cups graham cracker crumbs
2 tsp baking powder
1/2 tsp salt
8 milk chocolate bars
2 cups marshmallow cream

Heat oven to 350 degrees. Grease a 9x13 baking pan. In large mixer bowl, beat butter and sugar until light and fluffy. Add eggs and vanilla; beat well. Stir together flour, graham cracker crumbs, baking powder and salt. Add to butter mixture; beating until blended. Press half of dough into prepared pan. Arrange chocolate bars over dough, breaking as needed to fit. Spread with marshmallow cream. Scatter bits of remaining dough over marshmallow; carefully press to form a layer. Bake 30-35 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into 2 inch bars.
Yield: 32 bars.

Sour Cream Coconut Cookies

1/2 cup shortening
1/2 cup sour cream
1 cup sugar
1 egg
1 egg yolk
1 tsp vanilla
2 3/4 cups flour (all-purpose)
3/4 tsp salt
1/2 tsp baking powder
1/2 tsp baking soda
1/2 cup flaked coconut

Cream shortening, sour cream and sugar together. Beat in eggs and vanilla. Gradually blend in dry ingredients which have been sifted together. Add coconut. Chill the dough at least three hours. Roll to 1/8-1/4 inch thickness on a lightly floured pastry canvas. Cut cookies with floured cookie cutters. Bake on ungreased cookie sheets at 375 degrees for 8-10 minutes. Yield: about 2 1/2 dozen.

Sour Cream Cookies

1 pint thick sour cream
2 cups sugar or brown sugar
1 tsp salt
2 eggs, separated
1 tsp baking soda
3 tsp baking powder
Approximately 3 cups flour
1 tsp vanilla
1 1/2 cups fruit, cocoa, coconut or nuts (optional)
Pinch of salt

Preheat oven to 375 degrees. Mix ingredients in the order given, beginning with 3 cups flour and adding more as needed to make a fairly stiff dough. Roll and cut with cookie cutter or drop from a spoon. Bake until brown.

Sugar Cookies

1 cup shortening
2 cups sugar
2 eggs
1 tsp vanilla
2 3/4 cups flour (all-purpose)
3/4 tsp salt
1/2 tsp baking powder
1/2 tsp baking soda

Cream shortening and sugar together. Beat in eggs and vanilla. Gradually blend in dry ingredients which have been sifted together. Chill the dough at least three hours. Roll to 1/8-1/4 inch thickness on a lightly floured pastry canvas. Cut cookies with floured cookie cutters. Bake on ungreased cookie sheets at 375 degrees for 8-10 minutes.
Yield: 2 1/2 dozen.

Swedish White Brownies

2 eggs
1 cup sugar
1/3 cup oil
1 tsp almond extract
1 cup flour (all-purpose)
sliced almonds and extra sugar, for garnish

Mix together all ingredients except the last, and pour into an 8x8 pan. Sprinkle with sliced almonds and sugar. Bake at 350 degrees for 25-30 minutes. Allow to cool in pan before cutting into bars.
Yield: 16 brownies.

Toffee Popcorn Crunch

9 cups popped popcorn
3/4 cup whole almonds or slivered almonds (or 1 cup walnuts)
1 1/3 cup (8 oz) Heath Bits 'O Brickle Toffee Bits
3/4 cups light corn syrup

Heat oven to 275 degrees. Grease large roasting pan (or two 13x9x2 pans). Place popcorn and almonds in prepared pan. Combine toffee bits and corn syrup in heavy medium saucepan. Cook over medium heat, stirring constantly, until toffee is melted (about 12 minutes). Pour over popcorn mixture; stir until evenly coated. Bake 30 minutes, stirring frequently. Remove from oven; stir every 2 minutes until slightly cooled. Cool completely. Store in tightly covered container in cool, dry place.
Yield: about 1 lb popcorn

Wedding Cream Mints

1 (3 oz) pkg cream cheese, softened
3 cups powdered sugar
Flavoring and food coloring

Mix together cheese, flavoring, and coloring. Slowly add sugar and knead in with fingers. Roll into small balls then into (granulated) sugar. Press into mold and pop out. Refrigerate. These freeze nicely.

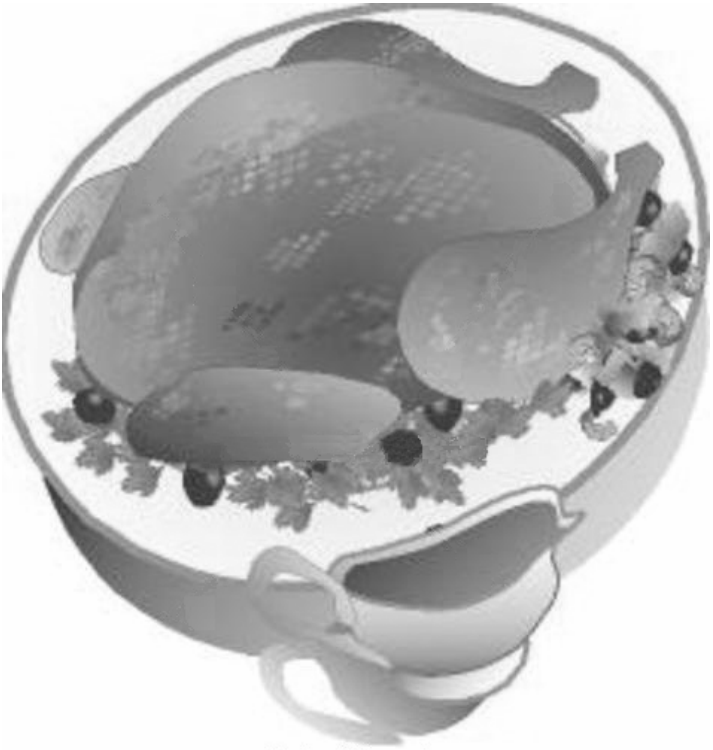
Yield: 50-75 mints.

White Chocolate Fudge

1 (8 oz) pkg cream cheese, softened
4 cups powdered sugar
1 1/2 tsp vanilla
1 (12 oz) pkg white chocolate (chips or bark)
3/4 cup chopped pecans

In a medium bowl, beat cream cheese with a mixer. Gradually add in powdered sugar and vanilla. Mix until smooth. Melt white chocolate in microwave, making sure not to overcook, by cooking one minute at a time, then stirring. Add melted chocolate to mixture and heat until smooth. Stir in pecans. Pour mixture into a butter-greased 8x8 inch pan. Chill in refrigerator until firm. Cut into small squares.

MEAT DISHES



NOTES

Chicken and Dumplins

Boil hen till tender in plenty of water, butter and salt. Depending on size of hen determines how long to cook. Cool hen and tear off meat.

FOR DUMPLINS:
2 cups flour (plain)
3 Tbsp shortening
1/3 – 1/2 cup chicken broth
1 egg beaten
1/2 tsp baking soda
1/2 tsp salt
1 can cream of chicken soup
2 Tbsp butter

Combine dry ingredients. Add beaten egg, shortening and liquid. Divide into 3 parts. Roll out very thin. Cut in small strips. Drop into boiling broth. Cook dumplins until tender. Add chicken, cream of chicken soup, and butter then cook a while longer.

I usually double or triple dumpling recipe depending on how much chicken you have. Season to taste.

Chicken Casserole

6 chicken thighs, deboned, skinless and boiled
1 skillet cornbread, prepared
1 can celery soup
1 can cream of chicken soup
3 cups chicken broth
2 Tbsp poultry seasoning
1 Tbsp sage
1 onion, diced

Spray 9x13 baking pan with Pam. Crumble cornbread, put in pan. Place cut up chicken on top of cornbread. Mix soups and other ingredients and pour on top of chicken. Cook at 375 degrees about 50 minutes or until bubbly.

Chicken Enchilada Casserole

1 can (10 3/4 oz) cream of chicken soup
1 cup milk
3 cups chicken, cooked and chopped
2 (4 oz) cans diced green chilies, drained
1/3 cup onion, chopped
6 cups tortilla chips, coarsely crushed and divided
2 cups shredded Monterey Jack cheese, divided

Stir soup and milk together until creamy; spoon just enough into an ungreased 3 qt casserole dish to coat the bottom. Add chicken, chilies and onion. Sprinkle 3 cups chips and half the cheese on top; layer with remaining chips. Spread on remaining sauce; top with cheese. Bake at 350 degrees for 20 minutes.
Yield: 10-12 servings.

Chicken in Potato Baskets

4 1/2 cups frozen shredded hash brown potatoes, thawed
6 Tbsp butter or margarine, melted
1 1/2 tsp salt
1/4 tsp pepper

FILLING:
1/2 cup onion, chopped
1/4 cup butter or margarine
1/4 cup flour (all-purpose)
2 tsp chicken bouillon granules
1 tsp Worcestershire sauce
1/2 tsp dried basil
2 cups milk
3 cups cubed cooked chicken
1 cup frozen peas, thawed

In a bowl, combine potatoes, butter, salt and pepper. Press into six greased 10 oz custard cups; set aside.

In a saucepan, sauté onion in butter. Add flour, bouillon, Worcestershire sauce and basil. Stir in milk and bring to a boil. Cook and stir for 2 minutes or until thickened. Add chicken and peas. Spoon into prepared crusts.

Bake, uncovered at 375 degrees for 30-35 minutes or until crust is golden brown.
Yield: 6 servings.

Chicken Pot Pie

PASTRY:
1 stick butter or margarine, melted
1 cup flour (self rising)
1 cup milk

Mix well, pour over filling.

FILLING:
5 cups boiled chicken, deboned, skinned and cubed
1 1/2 cups chicken broth
1 can cream of chicken soup

Spray casserole dish with Pam. Put chicken in dish. Mix broth and chicken soup together. Pour over chicken. Put pastry on top. Bake at 350 degrees until the top is golden brown.

Chicken with Curry Dill Sauce

2 Tbsp butter or margarine, melted
2 Tbsp flour (all-purpose)
1/8 tsp salt
Dash pepper
1 cup milk
1/4 cup mayonnaise
1/2 tsp dill weed
1/4 tsp curry powder
6 bone in chicken breast halves
1 Tbsp vegetable oil

Add the flour, salt and pepper to melted butter, stir until smooth. Gradually add milk and bring to a boil. Boil and stir for 2 minutes. Remove from heat and add the mayonnaise, dill and curry stirring until smooth. Set aside. In a skillet over medium heat, brown chicken in oil. Place in a greased shallow 3 qt. baking dish. Pour sauce over chicken. Bake, uncovered, at 350 degrees for 50-60 minutes or until meat juices run clear. Yield: 6 servings.

Chicken with Pineapple

2 tsp olive oil, divided
2 Tbsp onion, finely chopped
1/2 cup uncooked long grain white rice
1 cup hot water
2 small boneless, skinless chicken breast halves
1/2 cup diced pineapple chunks
1/4 cup pineapple or orange juice
1 1/2 tsp tamari
2 tsp honey

Heat 1 tsp oil in saucepan. Saute onion, stir in rice and stir-fry about 2 minutes, or until rice grains are opaque. Do not allow rice or onion to burn. Add hot water, stir well, cover and reduce heat to low. Cook 10-12 minutes or until liquid is absorbed.

Remove all visible fat from chicken and cut into 1" cubes. Heat remaining tsp of oil; add chicken and sauté over medium heat until no longer pink, about 2 minutes. Add diced pineapple, pineapple or orange juice, tamari and honey. Stir well and cook until chicken is completely done, 3-5 minutes. Serve at once over rice.

Chili Beef Upside Down Pie

1 medium onion, chopped
1 lb ground beef
1 (8 oz) can tomato sauce
2 tsp catsup
2 cups prepared biscuit mix
2 tsp chili powder
1 tsp salt
1/4 tsp pepper
1/2 green pepper, cut into strips

Cook onion in 2 Tbsp fat until tender. Add beef and cook until well browned. Stir in tomato sauce, catsup, chili powder, salt and pepper. Place green pepper in ungreased 9" square baking dish. Spoon beef mixture over green pepper. Prepare biscuit mix according to package directions for biscuits and place on lightly floured sheet of waxed paper. Bake in preheated oven 425 degrees for 20-25 minutes.
Yield: 4-6 servings.

Cola Baked Ham

1 (8 lb) bone-in, fully cooked, ham half
2 tsp pepper
2 (12 oz) cans Dr. Pepper
1/2 cup Jubilees Praline Pecan Syrup

Preheat oven to 325 degrees. Line a deep pan with heavy-duty aluminum foil. Score fat side of ham in a diamond pattern. Place ham, fat side up, in pan. Sprinkle with pepper and pour Dr. Pepper over ham. Cover with heavy-duty aluminum foil. Bake on lower oven rack for 1 1/2 hours, basting occasionally with pan drippings. Uncover ham, and bake for 30 minutes, or until meat thermometer inserted in thickest portion registers 140 degrees. Place ham on a serving plate and drizzle with praline topping. Cut into slices and serve.
Yield: 10 – 12 serving.

Corn Pone Pie

1 lb ground round
1 medium onion, chopped
1/2 green pepper, chopped
1/2 tsp garlic powder
1 tsp salt
1 (16 oz) can kidney beans
1 (16 oz) can diced tomatoes
1 small can whole kernel corn
1/2 cup olives, chopped

Cook first five ingredients together. Add last four ingredients. Cook until heated through. Top with cornbread topping.

CORNBREAD TOPPING
1 cup buttermilk
1 egg
Corn meal (self-rising), enough to make a good mixture

Mix all ingredients together and spread on top of hamburger mixture. Bake at 400 degrees for 25-30 minutes until cornbread is browned slightly.

Crescent Chicken Rollups

1 pkg of 8 refrigerated crescent rolls, unbaked
1 (3 oz) pkg cream cheese, softened
2 cups cooked chicken, cut in 1" cubes
3/4 tsp salt
Pepper to taste
2 Tbsp milk
1 Tbsp onion, chopped
2 Tbsp butter, melted
1 carton (8 oz) sour cream
1 can condensed cream of chicken soup

Separate crescent rolls and lay flat. In a bowl, combine cream cheese, chicken, salt, pepper, milk and onion. Spoon onto each crescent triangle. Roll each triangle up with mixture inside, pinching ends closed.

Place in a 13x9 ungreased baking dish and brush tops with butter. Bake at 300 degrees for 15-20 minutes, or until golden brown.

In saucepan, combine soup and sour cream until heated through. Spoon over rollups and serve.

Fall Apart Boston Butt

1 Boston butt pork roast (about 4 lbs)
1/4 to 1/3 cup Worcestershire sauce
3/4 cup light brown sugar
1 cup apple cider vinegar

Preheat oven to 400 degrees. Lightly grease the inside of a casserole dish. Put the Worcestershire sauce in a separate bowl and soak the roast. Remove roast from sauce and coat with brown sugar, pressing the brown sugar all over to form a crust. Place roast in casserole dish. Pour apple cider vinegar in the casserole dish (not on the sugar crusted roast). Cover dish tightly with aluminum foil or lid.

Turn the heat down to 200 degrees and bake for 5 hours (if not tender cook 30 minutes longer). Makes a wonderful Bar-B-Q.

Ground Beef Stroganoff

1/4 cup (1/2 stick) butter or margarine
1/2 cup finely chopped onion
1 lb ground beef
2 Tbsp flour
1 (8 oz) can mushroom stems and pieces, drained
1 tsp salt
1 (10 1/2 oz) can condensed cream of chicken soup, undiluted
1 cup buttermilk
Chopped parsley for garnish

In large skillet, melt butter, and sauté onion. Add meat and heat until it loses red color. Stir in flour, drained mushrooms, and salt. Cook 5 minutes. Add soup; simmer an additional 10 minutes. Stir in buttermilk and heat to desired serving temperature. Do not boil. Serve over noodles or rice. Garnish with parsley.

Italian Chicken Casserole

2 Tbsp olive oil
1 cup onion, chopped
3 cloves garlic, minced
3 cups chopped cooked chicken
2 (14.5 oz) cans diced tomatoes with garlic, basil and oregano
1 cup heavy whipping cream
1 (3 oz) pkg cream cheese, softened
2 cups shredded mozzarella cheese, divided
1 (8 oz) pkg angel hair pasta, cooked and kept warm

Preheat oven to 350 degrees. In large skillet, heat olive oil over medium high heat. Add onion and garlic and cook 3 minutes or until tender. Stir in chicken, tomatoes and cream. Bring to a boil, reduce heat and simmer 10 minutes, or until slightly thickened. Add cream cheese and 1 cup mozzarella cheese, cook, stirring constantly until cheeses are melted. Add pasta, tossing gently to coat. Spoon into prepared baking dish. Sprinkle evenly with remaining cheese. Bake 30 minutes.

Meat Loaf

2 lbs ground chuck
1 cup sour cream
1 onion, chopped
l/2 cup oats
1 tsp salt
Pepper to taste

Mix well. Place in a large loaf pan which has been sprayed with Pam. Bake at 350 degrees for about 45 minutes.

SAUCE:
1 can cream of mushroom soup
1 bouillon cube (dissolved in l/4 cup hot water)
4 Tbsp meat drippings from meat loaf

Mix well and pour over meat loaf the last 10 minutes of cooking.

Oven Ribs

4 lbs ribs
1 large roasting bag
4 Tbsp garlic
4 Tbsp seasoning salt
1 Tbsp red pepper
6 Tbsp Worcestershire sauce
1/2 stick butter or margarine

Rub ribs with butter. Mix dry ingredients and put over ribs. Place in cooking bag and add Worcestershire sauce. Seal with tie. Poke (3) holes in bag.

Preheat oven to 300 degrees. Cook for 2 1/2 hours. Take out of oven. Make a mix of brown sugar and white vinegar. Open bag and pour over ribs. Put back in oven and cook 1 hour.

Oven-Fried Chicken

2 Tbsp hot sauce
1 cup buttermilk
1 (4 lb) chicken, cut into 8 pieces
2 cups flour (all-purpose)
2 Tbsp salt, plus more to taste
2 Tbsp chopped fresh parsley
1 1/2 Tbsp pepper plus more to taste
1 Tbsp paprika
1 cup canola oil

Whisk hot sauce and buttermilk together in a shallow bowl. Place chicken into mixture, turn to coat, and chill 30 minutes or up to 1 hour.

Preheat oven to 425 degrees. Combine flour and next 4 ingredients in a bowl. Heat oil over medium high heat in large, deep skillet until sizzling hot (about 350 degrees). Remove chicken from buttermilk mixture, 1 piece at a time, shaking off excess. Dredge in flour mixture and place in hot skillet. Cook in batches, 3-4 minutes per side or until golden brown. Place fried chicken on a wire rack in a baking sheet, and bake 40-45 minutes or until cooked through. Remove from oven, and place on paper towels to drain. Season with additional salt and pepper if desired and serve hot or at room temperature.

Oyster Casserole

2 Tbsp onion, chopped
1/2 cup butter, melted
1 tsp celery salt
1 dash of pepper
1 Tbsp lemon juice
1 tsp Worcestershire sauce
1 Tbsp parsley, chopped
2 cups crumbled saltine crackers
1 can Oysters, drained and reserve liquid
1/2 cup half-and-half

Saute onions in butter. Add celery salt, pepper, lemon juice, Worcestershire sauce, parsley and cracker crumbs, and mix well. Grease ovenproof dish. Put 1 layer of mix in dish. Then 1 layer of Oysters, etc. ending with last layer of crumbs on top. Pour Oyster juice, half-and-half and 1/2 cup milk over all. Bake at 400 degrees for 20-30 minutes.

Pan Seared Scallops

1 lb fresh or frozen sea scallops
2 Tbsp flour (all-purpose)
1 – 2 tsp blackened steak seasoning or Cajun seasoning
1 Tbsp cooking oil
1 (10 oz) pkg prewashed spinach
1 Tbsp water
2 Tbsp balsamic vinegar
1/4 cup cooked bacon pieces

Thaw scallops, if frozen. Rinse scallops; pat dry. In plastic bag, combine flour and seasoning. Add scallops; toss to coat. In large skillet, cook scallops in hot oil about 6 minutes or until browned, turning once. Remove from skillet.

Add spinach to skillet; sprinkle with water. Cook, covered over medium high heat about 2 minutes or until spinach is wilted. Add vinegar; toss to coat evenly. Return scallops to skillet; heat through. Sprinkle with bacon.
Yield: 4 servings.

Pasta with Shrimp Sauce

1/4 cup vegetable oil
2 cups mushrooms, sliced
3/4 cup onions, chopped
2 cloves garlic, minced
1/2 lb medium shrimp, peeled and deveined
1/2 lb bay scallops
1 can Cheddar Cheese soup (10 3/4 oz) condensed
1 cup half-and-half
1/4 cup fresh parsley, chopped
1 pkg (8 oz) pasta, cooked and drained
Grated cheese

In a large skillet over medium heat, in hot oil, cook mushrooms, onion and garlic until tender, stirring occasionally. Add shrimp and scallops, cook 2 minutes more until seafood is done, stirring occasionally.

In medium bowl, combine soup and half-and-half; mix well. Stir into skillet; add parsley. Heat through but do not boil. Serve sauce over hot cooked pasta. Grated cheese optional.
Yield: 4 servings.

Pork Chops with Scalloped Potatoes

3 Tbsp butter or margarine
3 Tbsp flour (all-purpose)
1 1/2 tsp salt
1/4 tsp pepper
1 can (14 1/2 oz) chicken broth
6 rib or loin pork chops (3/4 inch thick)
2 Tbsp vegetable oil
6 cups thinly sliced peeled potatoes (about 4 lbs)
1 medium onion, sliced
Paprika and chopped fresh parsley, optional

In a saucepan, melt butter; stir in flour, salt and pepper. Add chicken broth and cook stirring constantly until mixture boils. Cook for 1 minute and remove from heat and set aside. In a skillet, brown pork chops in oil; season to taste with additional salt and pepper. In a greased 13x9x2 baking dish, layer the potatoes and onion. Pour the broth mixture over. Place pork chops on top. Cover and bake at 350 degrees for 1 hour; uncover and bake 30 minutes longer or until potatoes are tender. If desired, sprinkle with paprika and parsley.
Yield: 6 servings.

Shrimp Spaghetti

1 l/2 cups butter
1 cup onion, chopped
1 Tbsp dried parsley flakes
1 Tbsp Worcestershire sauce
1 tsp salt
1 tsp black pepper
l/2 tsp dried basil
l/2 tsp dried thyme
l/4 tsp garlic powder
3 lbs medium fresh shrimp, peeled and deveined
1 (12 oz) pkg thin spaghetti, cooked and drained
1 (8 oz) pkg processed cheese, cut into l/2 inch pieces

In a large skillet, melt butter over medium heat. Add onion, cook for 5 minutes. Stir in parsley, Worcestershire sauce, salt, pepper, basil, thyme, and garlic powder. Pour mixture into a 13x9x2 baking dish; add shrimp, tossing gently to coat. Bake for 25 minutes in a preheated 350 degree oven, stirring occasionally.

Remove from oven; stir in spaghetti and cheese. Return to oven and bake 5 minutes, or until cheese is melted.
Yield: 8-10 servings.

Slow-Cooked Black Beans & Kielbasa

2 cans (15 oz each) black beans
1 can (14 1/2 oz) stewed tomatoes
1 cup frozen yellow corn kernels
2 tsp bottled minced garlic
1 tsp chili powder
1/2 tsp cumin
1 lb reduced fat turkey kielbasa sausage
Cooked rice, for serving, optional
Shredded cheddar cheese or other cheese

Rinse and drain 1 can of black beans and pour into slow cooker. Add second can with their juices. Add tomatoes with their juices and the frozen corn. Sprinkle with garlic, chili powder and cumin and stir gently. Cut sausage link into 6 pieces and place in the slow cooker. With lid on, cook on low for 6-10 hours. Ladle bean mixture over cooked rice.
Yield: 6 servings.

MISCELLANEOUS

NOTES

Baskin-Robbins Ice Cream Cake

1 box white cake mix
1 1/4 cups water
1/3 cup vegetable oil
3 egg whites
1/2 gallon box pralines and cream ice cream
4 cups (2 pints) vanilla ice cream
1 (12 oz) container white frosting
colored frosting (optional)

Make the cake according to directions on the box. Pour batter into greased 9x13 baking pan and bake at 350 degrees for 30-35 minutes. This will make a thin cake for the bottom layer. Cool cake. Remove from pan and place on a wax paper covered cookie sheet that will fit in the freezer. Use a sharp serrated knife to slice the pralines and cream ice cream lengthwise through the middle, box and all, so you have two 2 inch thick sheets of ice cream. Peel cardboard off the ice cream and lay the halves next to each other on the cake. Slice off the edges of the cake all the way around so cake and ice cream are the same size. Place in the freezer for 1 hour.

Let the vanilla ice cream thaw for 20-30 minutes to soften. Stir the ice cream so it is smooth. Use a frosting knife to coat the cake with about 2 cups of the ice cream, covering the cake so you do not see any cake or ice cream underneath. Put the cake back in the freezer for 1 hour. When set, frost the cake with the remaining 2 cups of vanilla ice cream. Frost cake with white icing. Cover the cake with plastic wrap and keep in the freezer until party time (let set out for 10 minutes). Any flavor ice cream would be great for this.

Bean and Pineapple Salsa

1/2 cup canned black beans, rinsed and drained
1/4 cup unsweetened pineapple tidbits, drained
1/4 cup chopped green pepper
1/4 cup chopped sweet red pepper
2 Tbsp finely chopped sweet onion
2 Tbsp chopped green chilies
1/2 to 1 tsp chopped seeded jalapeno pepper
1 Tbsp rice wine vinegar
1 1/2 tsp minced fresh cilantro
1/2 tsp ground coriander
1/2 tsp cumin
Tortilla Chips

In a small bowl, combine the first 11 ingredients. Refrigerate until ready to serve. Serve with tortilla chips. Yield: 1 1/4 cups.

"Blue Ribbon" Bread & Butter Pickles

4 quarts small cucumbers (about 6 lbs), sliced
8 cups thinly sliced pearly onions (about 3 lbs)
2 large garlic cloves
1/2 cup canning or pickling salt
2 quarts ice, crushed or cubes
4 1/2 cups sugar
1 1/2 tsp turmeric
1 1/2 tsp celery seeds
2 Tbsp mustard seeds
4 cups vinegar

Wash cucumbers thoroughly, drain and slice unpeeled cucumbers into 3/16 inch slices. Add onions and garlic. Add salt and mix thoroughly. Cover with crushed ice and refrigerate for 3 hours. Drain and remove garlic. Combine sugar, spices and vinegar, heat to boiling and boil for 10 minutes. Add cucumbers and onion slices and heat to boiling. Fill hot jars with slices and syrup, leaving 1/2 inch head space. Adjust lids. Process in boiling water bath for 10 minutes. Yield: 8 pints.

"Blue Ribbon" Onion Pepper Relish

8 large onions, finely chopped
5 medium sweet red peppers, finely chopped
5 medium green peppers, finely chopped
1 cup sugar
1 quart vinegar
4 tsp salt

Combine all ingredients and bring to a boil. Cook until thickened and reduced about 1/2 in volume (about 45 minutes). Stir occasionally. Pack the boiling hot relish into clean, hot pint jars leaving 1/2 inch head space. Adjust lids. Process in boiling water bath for 5 minutes.

My husband James won the "Blue Ribbon" for this delicious relish.

"Blue Ribbon" Pickled Peaches

5 quarts peeled peaches
6 1/2 cups sugar
1 quart cider vinegar
1 1/4 tsp mixed pickling spices
10 cloves
5 small cinnamon sticks

Use firm, ripe peaches. Make a syrup of sugar and vinegar. Heat and add peeled peaches. Let fruit and syrup simmer for 10 minutes. To each quart jar add, 1/4 tsp pickling spices, 2 cloves and 1 small cinnamon stick. Add hot fruit to jar and cover with hot syrup. Adjust the lids. Process in boiling water bath for 25 minutes.
Yield: 5 quarts (use wide mouth jars).

"Blue Ribbon" Sweet Pickle Sticks

8 lbs pickling cucumbers (4 inch)
1/3 cup canning or pickling salt
4 1/2 cups sugar
3 1/2 cups vinegar
2 tsp celery seeds
1 Tbsp whole allspice
2 Tbsp mustard seeds

Wash cucumbers and cut into strips. Sprinkle with salt. Cover with 2 inches of crushed or cubed ice. Refrigerate for 4 hours. Drain well and combine sugar, vinegar, celery seeds, allspice and mustard seeds to 6 quart pan. Heat to boiling.

Hot Pack; add cucumbers and heat slowly until vinegar solution returns to boil. Stir occasionally to make sure mixture heats evenly. Fill jars with cucumbers and cover with vinegar solution leaving 1/2 inch head space. Adjust lids. Process in boiling water bath for 10 minutes.

"Blue Ribbon" Tomato Relish

1 gallon ripe tomatoes
6 large onions
6 bell peppers, chopped
Hot peppers to taste, chopped
1 Tbsp salt (season to taste)
1 1/4 tsp pickling spices
3 cups sugar
2 cups vinegar

Peel and cut up tomatoes and onions. Add chopped peppers, sugar and vinegar. Tie pickling spices in bag and drop into pan while mixture is cooking. Cook until thick, remove spices; pack in jars and seal.

Bread and Butter Pickles

4 cups thinly sliced cucumbers
Cracked ice
Coarse salt
1 small head cauliflower, broken into flowerets (4 cups)
8 onions, thinly sliced (4 cups)
2 green peppers, cut in strips
2 red peppers, cut in strips
2 1/2 cups sugar
2 1/2 cups white vinegar
3/4 tsp ground turmeric
3/4 tsp celery seed
1/4 tsp cloves

Arrange cucumbers in bowl; top with cracked ice and sprinkle with salt. Repeat layers with remaining vegetables. Let stand 4 hours. Meanwhile, bring mixture of sugar, vinegar, turmeric, celery seed and cloves to boiling. Drain and thoroughly rinse vegetable mixture. Add to sugar-vinegar mixture. Bring to boiling; simmer 2-3 minutes. Pack hot vegetables into hot clean pint jars; pour in boiling liquid, leaving 1/2 inch head space. Wipe rims; adjust lids. Process in boiling water bath 10 minutes (start timing when water begins to boil).
Yield: 5 pints.

Butter-Bit Croutons

5-6 slices white sandwich bread (not sourdough)
3 Tbsp butter
salt

Stack up the bread slices. With a serrated knife, cut off crusts and discard. Hold bread firmly and cut into 1/4 inch cubes. Melt butter and quickly add bread cubes to butter – stir so all bits get buttery. Toast over medium heat until golden brown, stirring often. Drain on paper towels, sprinkle with salt.

Caramel Sauce

2 cups sugar
2 cups water
1/2 stick margarine
1/4 tsp salt
2 Tbsp flour

Bring all ingredients to a boil. Add 1/2 cup sugar to mixture and simmer about 1 hour on low heat.

Cornmeal Fritters

2 cups shredded sharp white cheddar cheese
1 (15.25 oz) can whole kernel corn, drained
1/4 cup minced green onion
2 Tbsp flour (all-purpose)
1/2 tsp salt
3 egg whites, beaten stiff
2 cups yellow cornmeal, divided
Peanut Oil for frying
Remoulade Sauce

In a medium bowl, combine cheese, corn, green onion, flour and salt. Stir in egg whites and 1 cup cornmeal. Roll into 24 (1 1/2 inch) fritters. Spoon remaining cornmeal into a shallow dish. Roll fritters in cornmeal to coat. Pour oil to a depth of 4 inches in a Dutch oven then heat to 350 degrees. Fry fritters in batches, 1-2 minutes, or until golden brown. Drain on paper towels. Serve warm with Remoulade Sauce.

REMOULADE SAUCE
1 cup mayonnaise
2 garlic cloves, minced
2 green onions, minced
1 Tbsp prepared mustard
1 Tbsp chopped fresh parsley
1/2 tsp Creole seasoning

In a small bowl, combine all ingredients. Cover and chill.

Creamy Chocolate Ice Cream

4 (8 oz) cans sweetened condensed milk
1 can evaporated milk
1 1/2 cans chocolate syrup
1 Tbsp vanilla
Whole milk to "fill" line

Mix together condensed milk, evaporated milk, chocolate syrup and vanilla. Pour in freezer and add enough whole milk to bring mixture to "fill" line. Yield: 1 gallon.

Creamy Spinach Dip

1 (10 oz) pkg frozen chopped spinach, thawed, well-drained
1 cup Miracle Whip Salad Dressing
1 cup sour cream
1/2 cup chopped parsley
1/4 cup green onion slices
1 tsp dill weed
1/2 tsp lemon pepper

Combine ingredients; mix well. Chill. Serve with assorted vegetable dippers. Yield: 2 1/2 cups.

Crockpot Apple Butter

4 1/2 lbs apples, peeled and cut into chunks (granny smith)
4 cups sugar
1/3 cup apple cider
1/2 tsp cinnamon

Place chopped apples in a crockpot. Add sugar, about a cup at a time and stir to mix. Slowly pour apple cider in crockpot. Add cinnamon and stir to combine. Cover and cook on high for about 3 hours. Turn heat back and cook on low for about 8-10 hours. Apples should be very soft and there will be a lot of juice.

Using a soup ladle, place some of the apple and juices in a blender or food processor. Don't fill more than half. Process apples until smooth, allowing for steam to escape while processing. Continue blending until all apples have been processed, placing the smooth mix in a bowl each time. Return mixture to crockpot and cook uncovered on high until the apple butter is thick (1-3 hours). Place hot in canning jars if desired, or distribute in smaller containers to give away.

Cucumber Relish

2 quarts chopped cucumbers (peel and remove seeds)
2 cups onions, chopped
4 bell peppers (2 red and 2 green), chopped
2 cups vinegar
2 cups sugar
4 tsp mustard seed
4 tsp celery seed
Dash of cayenne pepper
1 tsp turmeric powder
1/2 tsp alum

Mix cucumbers, onions and peppers, salt to taste, let stand for a few minutes and drain. Add vinegar, sugar and spices. Add turmeric powder and alum. Cook mixture for about 30 minutes. Pack in sterilized jar.

Dark Cherry Ice Cream

2 (15 oz) cans dark sweet cherries
5 eggs
1 3/4 cups sugar
3 Tbsp flour
1/4 tsp salt
3 cups milk
1 tsp almond extract
1/4 cup Swiss chocolate cherry liqueur
1 tsp vanilla
2 tall cans evaporated milk

Drain liquid from cherries and reserve. Coarsely chop cherries and reserve. Beat eggs in saucepan; stir in sugar, flour and salt. Gradually add milk and cherry liquid. Cook over medium heat, stirring until slightly thickened. Cool. Blend in evaporated milk, almond extract, cherry liqueur and vanilla. Refrigerate at least three hours or overnight. Pour into gallon container and freeze according to manufacturer's directions. Fold in reserved chopped cherries. Cover and allow to ripen 2 hours before serving.
Yield: 1/2 gallon.

Doubled-Up Oreo Ice Cream

2 cups milk
1 1/2 cups sugar
1/2 tsp salt
2 cups half-and-half
1 Tbsp vanilla
4 cups whipping cream
24 double-stuffed Oreos, crushed

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half-and-half, vanilla and whipping cream. Cover and refrigerate for 30 minutes. Stir in crushed cookies to chilled mixture. Freeze.
Yield: 1 gallon.

Easy Lemon Ice Cream

2 cups whipping cream or half-and-half
1 cup sugar
1 tsp lemon zest, finely grated
l/3 cup freshly squeezed lemon juice
Mint leaves and berries or very think slices of lemon coated with sugar for garnish

In a large bowl, combine cream and sugar; stir until sugar dissolves. Blend in lemon zest and juice. Pour into shallow pan. Freeze until firm, about 4 hours. Spoon into dessert glasses or ice cream cones. Garnish with mint and berries or lemon, if desired.
Yield: 3 cups, about 6 servings.

Fried Dill Pickles

1 egg, beaten
1 cup milk
1 Tbsp Worcestershire sauce
5 drops hot pepper sauce
3/4 tsp salt
3 cups flour
1 (32 oz) jar dill pickle spears
1 quart vegetable oil for deep frying

In a bowl, mix together egg, milk, 1 Tbsp of flour, Worcestershire sauce and hot pepper sauce. In another bowl stir together the remaining flour and salt. Heat oil to 375 degrees in a deep fryer or deep iron skillet. Dip pickle spears into the milk mixture then into the flour and salt mixture. Repeat dipping. Place the pickles into the hot oil and fry until pickles float to the surface and are golden brown.

Homemade Chocolate Ice Cream Pies

1 (14 oz) can sweetened condensed milk
2/3 cup Hershey's Syrup
2 cups (1 pint) whipping cream, whipped
2 chocolate all-ready pie crusts

In a large bowl, stir together condensed milk and syrup. Fold in whipped cream. Pour into 2 crusts or make one pie and freeze remaining ice cream. Freeze 6 hours or until firm.

Homemade Marshmallows

1/2 cup powdered sugar
1/2 cup cornstarch
3 packets powdered gelatin
1 cup water
1 3/4 cups sugar
3/4 cup light corn syrup
1/4 tsp salt
1 1/4 Tbsp vanilla

Lightly spray a 9x9 baking pan with vegetable oil. Sift together, powdered sugar and cornstarch. Dust pan with a spoonful of this mixture. In a large wide mixing bowl, combine gelatin with 1/2 cup water and set aside. In a medium saucepan, combine the sugar, corn syrup, salt and 1/2 cup water. Heat until sugar melts, stirring occasionally. Turn heat on high and cook until candy thermometer reads 250 degrees. Slowly pour hot mixture into gelatin, beating on low speed with electric mixer. Turn on high, beat 15 minutes, add in vanilla and beat another minute. Pour into baking pan and sprinkle over reserved powdered sugar and cornstarch. Set aside for 6 hours or overnight. Cut into 1 inch squares (cold water on knife helps) and make sure each one is rolled in the powdered sugar on top. Keep in airtight container.
Yield: 64 (1 inch) square marshmallows.

Horseradish Deviled Eggs

6 hard-cooked eggs
1/4 cup mayonnaise
1 to 2 Tbsp prepared horseradish
1/2 tsp dill weed
1/4 tsp ground mustard
1/8 tsp salt
Dash of pepper
Dash of paprika

Cut eggs in half lengthwise. Remove yolks; set whites aside. In a bowl, mash the yolks. Add mayonnaise, horseradish, dill, mustard, salt and pepper; mix well. Pipe or spoon into egg whites. Sprinkle with paprika. Refrigerate until serving.
Yield: 1 dozen.

Milky Way Chocolate Ice Cream

8 Milky Way bars (regular size)
2 cups milk
5 eggs
1 1/2 cups sugar
2 tsp vanilla
1 large can evaporated milk
1 small can evaporated milk
1 1/2 cups half-and-half

In a heavy saucepan, melt candy bars in the 2 cups of milk; cool. Beat eggs; add sugar and beat well. Add vanilla, remaining milk and half-and half. Combine mixtures and mix well. Pour into freezer can; add extra milk, if needed, to come up to "fill" line. Freeze according to manufacturer's directions.

Old Fashioned Peach Ice Cream

4 eggs
2 cups sugar
1/4 tsp salt
1 quart scalded milk
1 cup whipping cream
1 Tbsp vanilla
2 cups fresh peaches, cut up and sweetened with 1/2 cup sugar

Blend eggs and sugar; add scalded milk and cook in a double boiler over hot water until mixture coats spoon. Chill. Add cream, vanilla and sweetened peaches. Freeze according to manufacturer's directions.
Yield: 2 1/4 quarts.

Orange Sherbet

5 (12 oz) cans orange soft drink
1 (16 oz) can crushed pineapple
3 (8 oz) cans sweetened condensed milk

Mix all ingredients. Freeze. Yield: 1 gallon. (As an added treat, add one jar Maraschino cherries, chopped).

Peach Ice Cream

12 ripened peaches
2 cups sugar
2 quarts milk
1/2 pint sour cream
2 (8 oz) cans sweetened condensed milk

Puree peaches until fine. Add sugar to peaches. Mix milk, condensed milk and sour cream. Add peaches to mixture and freeze.
Yield: 1 gallon.

Peach Ice Cream

3 cups mashed peaches
1 Tbsp fresh lemon juice
1/4 cup sugar (to sprinkle over peaches while chilling)
1 quart milk
3 cups whipping cream
1 1/2 cups sugar
1 tsp vanilla
1/4 tsp almond extract
2-3 drips red food color, if desired (to make pink)

Combine peaches, lemon juice and 1/4 cup sugar in large bowl. Add milk, whipping cream, 1 1/2 cups sugar, vanilla and almond extract. Color as desired. Chill 1-2 hours. Churn freeze.

Pickled Okra

3 lbs small tender okra
1/2 cup kosher salt
4 cups vinegar
1 Tbsp mustard seed
1 cup water
6 garlic cloves

Wash the okra and pack in hot clean pint jars. Add 1 garlic clove to each jar. Heat salt, vinegar, mustard seed and water to boiling. Cover okra with hot mixture. Adjust lids. Process in boiling water bath for 10 minutes.

Pineapple Ice Cream

6 cans orange crush drink
3 cans sweetened condensed milk
1 cup sugar
1 can chunk pineapple

Mix all ingredients together and freeze.

Red Chili Onion Rings

2 lbs yellow onions, peeled and sliced into thin rings
1 1/2 cups whole milk
2-3 cups canola oil
1 cup flour
2 Tbsp paprika
1 Tbsp chili powder
1 tsp cayenne
1 tsp salt

Soak onion rings in milk for 1/2 hour. Heat oil to about 350 degrees. Mix together next 5 ingredients. Drain onions and toss in flour mixture. Fry in oil until golden. Drain on paper towels, season with salt and serve.

Russian Dressing

1/2 cup mayonnaise
3 Tbsp ketchup
2 Tbsp sweet pickle relish
1 Tbsp prepared white horseradish

In a small bowl, combine all ingredients. Stir well until blended. Refrigerate in an airtight container for up to 4 days.

Spice Peaches Pickles

2 (29 oz) cans peach halves, drained
1 1/2 cups sugar
1 cup cider vinegar
2 tsp cloves
4 cinnamon sticks

Bring to a boil sugar, vinegar, cloves and cinnamon sticks with peach juice. Simmer 10 minutes. Pour over peach halves. Allow to cool. Store in the refrigerator several days before using. NO CANNING.

Strawberry Ice Cream

1 large can evaporated milk
1 tsp lemon juice
5 eggs, beaten
2 cups sugar
3 1/2 cups frozen strawberries
2 tsp vanilla
Milk (enough to fill line)

Chill and whip evaporated milk; partially thaw frozen strawberries. Beat eggs and sugar until fluffy; add whipped milk. Add strawberries and enough milk to bring up to the "fill" line. Freeze according to manufacturer's directions.

Strawberry Ice Cream

4 cups fresh strawberries or (16 oz) bag of frozen, thawed
4 cups half-and-half, light cream, or milk
1 1/2 cups sugar
1 Tbsp vanilla
2 cups whipping cream

Blend together fresh or frozen strawberries until nearly smooth (should have 2 cups). In a large bowl, combine half-and-half, sugar and vanilla. Stir until sugar dissolves. Stir in whipping cream. Stir blended strawberries into the ice cream mixture. Freeze mixture in a 4-5 quart. ice cream freezer according to the manufacturer's directions.
Yield: 2 quarts.

Sugar Spiced Pecans

1 cup sugar
2 tsp cinnamon
1/2 tsp vanilla
3/4 tsp salt
1/2 cup water
1 lb or 2 cups pecan halves

Combine ingredients, except for nuts and vanilla. Cook until syrup spins a thread. Usually about 5 minutes. Remove from heat. Add nuts and vanilla. Stir nuts quickly until syrup crystallizes. Pour on wax paper and gently separate. This would make a good gift to give friends and family for the holidays.

Super Rich Chocolate Ice Cream

5 squares unsweetened chocolate, melted
5 cups milk
2 1/2 cups sugar
5 Tbsp flour
3/4 tsp salt
4 eggs, slightly beaten
5 cartons whipping cream
2 tsp vanilla

Scald milk over low heat; stir in melted chocolate, mixing well. Combine sugar, flour and salt and sift together into a mixing bowl, then mix well. Pour hot milk and chocolate mixture over egg mixture carefully, stirring constantly. Cook over low heat until mixture coats a spoon (about 10 minutes). Chill in freezer about 30 minutes. Stir in cream and vanilla, mixing well. Pour in ice cream freezer and freeze according to manufacturer's directions.
Yield: 4 quarts.

Sweet Pickles
(made from Dill)

1 quart dill pickles
1 quart sour pickles
4 cups sugar
2 cloves of garlic, sliced
1 tsp mustard seeds
1 tsp celery seeds

Drain pickles and slice. Put in 2 1/2 quart jars. Mix together sugar, garlic, mustard seeds and celery seeds. Add alternate layers of pickles and sugar mixture. These pickles will make their own syrup. Store in the refrigerator.

Three of Six Ice Cream

3 oranges
3 lemons
3 bananas
3 cups sugar
3 cups milk
3 cups whipping cream

Squeeze oranges and lemons; peel bananas and mash well with a fork. Combine with sugar and stir until sugar is dissolved. Mix with milk and whipping cream; pour into ice cream freezer can. Freeze according to manufacturer's instructions.

Vanilla Ice Cream

3 quarts milk
3 1/2 cups sugar
1 pint whipping cream
4 eggs
4 junket tablets
1 tsp vanilla

Dissolve tablets in one ounce of cold water. Mix sugar and milk and heat until lukewarm and sugar dissolved. Remove from heat; add junket, vanilla and well beaten eggs. Pour mixture into freezer can and refrigerate for approximately one hour to allow mixture to set. Freeze according to manufacturer's directions. For fruit-flavored ice cream, add mashed fruit after ice cream has reached the mushy stage. Continue freezing until proper consistency has been reached.

White Ribbon Crock Pot Apple Butter

5 1/2 lbs apples, peeled and finely chopped
4 cups sugar
2-3 tsp cinnamon
1/4 tsp cloves
1/4 tsp nutmeg
1/4 tsp salt

Place apples in slow cooker. Add all other ingredients and mix well. Cover and cook on high for 1 hour. Reduce heat to low. Cover and cook 9-11 hours or until thick and dark brown, stirring occasionally. Uncover and cook 1 more hour. If smoother apple butter is desired, you may puree in blender or food mill. Process 10 minutes in hot water bath in pint jars or you can freeze.

PIES

NOTES

Apple Crisp Pudding

6 medium sized apples
1 cup sugar
1/2 cup butter
3/4 cup flour
1/4 cup lemon juice

Peel and dice apples. Cream butter, sugar and flour. Put lemon juice over apples. Cover with sugar mixture and bake at 375 degrees for 45-60 minutes.

Apple Delight

3/4 cup butter
2 cups sugar
2 eggs
1 1/2 tsp cinnamon
1 1/2 tsp baking soda
1 tsp salt
2 cups flour (plain)
1/2 cup pecans, chopped
3 cups apples, diced

Cream butter, sugar and eggs together. Mix dry ingredients together. Combine all ingredients, mix well. Bake in a 9x13 dish sprayed with Pam. Bake at 350 degrees for 45 minutes.

Apple Dumplins

1 cup orange juice
1 cup sugar
1 stick margarine or butter
1 can of 8 Crescent Rolls
2 apples quartered, Rome or Granny Smith

Heat juice, sugar and margarine until melted. Separate rolls and wrap around apples. Put apple rolls in dish and pour liquid over them. Bake until apples are tender.

"Blue Ribbon" Ponderosa Lemon Pie

1 1/2 cups sugar
3 Tbsp cornstarch
3 Tbsp flour
1 1/2 cups hot water
1/3 cup Ponderosa Lemon Juice (these lemons grow in Florida)
7 egg yolks, slightly beaten
1 9 inch baked pie crust

In a saucepan, mix first 5 ingredients, gradually stirring in hot water and lemon juice. On medium heat, bring to a boil, stirring constantly until mixture starts to thicken. Stir half of the mixture in egg yolks then return to hot mixture. Bring to a boil and cook for 3-5 minutes or until mixture thickens, stirring constantly.

Remove from heat. Pour into cooled baked pie crust.

MERINGUE:
7 egg whites
4 tsp sugar
1/2 tsp cream of tartar

Preheat oven to 325 degrees. Beat egg whites, cream of tartar and sugar until stiff. Spread over filling. Bake until meringue is golden brown.

This was a "Blue Ribbon" winner at the 2007 Tennessee State Fair.

Bonnie's Famous Pecan Pie

1 9 inch unbaked pie crust
1 cup light corn syrup
1 cup firmly packed dark brown sugar
3 eggs, slightly beaten
l/3 cup butter, melted
l/2 tsp salt
1 tsp vanilla
1 heaping cup pecan halves

Preheat oven to 350 degrees. Combine corn syrup, sugar, eggs, butter, salt and vanilla. Stir in pecan halves and pour in pie shell. Bake 45 minutes (or longer if needed).

Bread Pudding with Caramel Sauce

1 loaf fresh white bread, cubed
1 quart milk
1/2 stick butter
4 eggs
1 cup sugar
1 tsp cinnamon
1 tsp nutmeg
2 apples, cored, peeled and sliced
1/2 cup raisins

Place cubed bread in large mixing bowl and set aside. Place milk and butter in large saucepan and bring to a simmer. In a large bowl, combine eggs, sugar, cinnamon and nutmeg, whisking to blend. Slowly pour a steady stream of heated milk into egg mixture, whisking until fully combined. Spread 1/2 bread cubes over bottom pan, layer with apple slices and raisins. Top with remaining bread cubes. Pour egg-milk mixture over cubes. Use a pan bottom to press down layers until all liquid is absorbed. Cover pudding with foil and bake in 325 degree oven for 50-60 minutes.
Yield: 8-10 large servings.

CARAMEL SAUCE:
1 1/2 cups sugar
1/4 cup water
2 cups cream, warmed
6 Tbsp butter

Simmer sugar and water in large skillet, 10-15 minutes (until caramelized). Cool slightly. Return to heat, slowly add cream, butter and simmer stirring frequently, about 15-20 minutes or until mixture is well combined and thickened.
Yield: 2 cups

Buttermilk Lemon Pie

1 cup sugar
1/2 cup flour (all-purpose)
2 cups buttermilk
1/2 cup water
3 egg yolks, lightly beaten
6 Tbsp lemon juice
2 Tbsp butter or margarine

MERINGUE:
3 egg whites
6 tsp sugar
1 pastry shell (9 inches), baked

In large saucepan, combine sugar and flour. Gradually stir in buttermilk and water until smooth. Cook and stir over medium heat until thickened and bubbly, about 4 minutes. Reduce heat; cook and stir 2 minutes longer. Remove from heat. Stir in a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gently boil; cook and stir 2 minutes longer. Remove from heat; stir in lemon juice and butter until butter is melted. Keep warm.

In a small mixing bowl, beat the egg whites on medium speed until soft peaks form. Gradually beat in sugar, 1 tsp at a time, on high just until stiff peaks form and sugar is dissolved. Pour the hot filling into pastry shell. Spread meringue evenly over hot filling, sealing edges to crust. Bake at 350 degrees for 15 minutes or until meringue is golden brown. Cool 1 hour. Refrigerate leftovers.
Yield: 6-8 servings.

Buttermilk Pie

1 1/2 cups sugar
1 stick butter
1 Tbsp flour
1 tsp vanilla
1/2 cup buttermilk
3 whole eggs, slightly beaten
1 unbaked pie shell

Mix flour and sugar together. Cream sugar, flour and butter. Add eggs, buttermilk and flavoring. Pour into an unbaked pie shell and bake at 350 degrees until done, or golden brown on top.

Butterscotch Pie

1 cup dark brown sugar
6 Tbsp flour
3 Tbsp cocoa
2 cups evaporated milk
3 egg yolks
1 tsp vanilla
3/4 stick of butter
1 9-inch pie crust, baked

Mix first four ingredients together in a saucepan on medium heat, stirring frequently. Add egg yolks (save whites for meringue). Stir until thickened. Remove from heat and add vanilla and butter. Stir until blended and pour into baked pie crust.

MERINGUE:
Mix 6 egg whites, 4 tsp sugar and 1/8 tsp of cream of tartar at high speed. Scoop on top of pie and cover in soft peaks. Bake top until lightly browned – approximately 4 minutes on 325 degrees.

Caramel Chocolate Sauce

30 caramels
1 cup (6 oz) semisweet chocolate chips
1 can (5 oz) evaporated milk
1/2 cup butter (no substitutes)
Ice Cream

In a 1 quart microwave-safe bowl, combine caramels, chocolate chips, milk and butter. Microwave, uncovered, on high for 2 minutes; stir. Heat 1-2 minutes longer or until the caramels are almost melted; stir until smooth. Serve warm if desired over ice cream (sauce will thicken upon standing). Refrigerate leftovers.
Yield: 2 cups.

Caramel Lemon Pecan Tart

1 9-inch pie crust, unbaked
1 1/2 cups pecan halves
2/3 cup packed light brown sugar
1/3 cup heavy cream
2 Tbsp butter
1 tsp fresh lemon juice
1/2 tsp lemon rind, grated

Heat oven to 450 degrees. Arrange pecan halves over the bottom of pie crust. It's best to stack them in two layers. In a saucepan, combine brown sugar, cream, butter, lemon juice and rind. Bring to a boil, stirring often. Boil 1 minute to thicken. Pour over pecans in pie crust. Bake until bubbly and nuts don't over brown. Cool to room temperature or serve slightly warm with extra caramel sauce, if desired.

Caramel Pie

1 1/2 cups sugar, divided
1 1/2 cups whole milk
5 Tbsp flour (all-purpose)
3 large eggs, separated
1 Tbsp butter
1 tsp vanilla
1 baked pie shell

Sprinkle 1/2 cup sugar evenly in a cast iron skillet; place over medium heat. Caramelize sugar by constantly stirring with a wooden spoon. Remove sugar, which has turned light brown and melted. In a large heavy saucepan, place 1 cup sugar, flour and whole milk. Heat until bubbles begin to form. Add eggs slowly to mixture. Add butter and vanilla. Pour into pie shell. Cool. Top with meringue.

Carrot Custard Pie

3/4 cup sugar
3 Tbsp butter or margarine, softened
2 Tbsp flour (all-purpose)
3 eggs
1 1/4 cups evaporated milk
1 1/4 cups carrots, grated
1/2 tsp cinnamon
1 unbaked 9-inch pastry shell

Combine sugar and butter; cream until light and fluffy. Stir in flour. Add milk, carrots and cinnamon, stirring well. Spoon batter into pastry shell. Bake at 425 degrees for 15 minutes; reduce heat to 350 degrees and bake 30 minutes or until firm.

Chocolate Pecan Torte

CRUST:
2 cups Oreo chocolate cookie crumbs
1/2 cup (1 stick) butter, melted

Mix above together and press firmly onto bottom of 9" pan.

PRALINE NUT LAYER:
1 cup pecan pieces
1 1/2 cups (3 sticks) butter
1 cup firmly packed brown sugar

Sprinkle pecans over crust. Cook butter and brown sugar until mixture comes to a boil. Boil 2-4 minutes or until thickened, stirring constantly. Pour over pecans and cool slightly. Cover; freeze 3 hours or until set.

CREAM CHEESE LAYER:
2 pkgs (8 oz each) cream cheese, softened
1/2 cup powdered sugar
1/3 cup firmly packed brown sugar

Beat above ingredients together and pour over Praline Nut layer. Refrigerate until chilled.

CHOCOLATE GANACHE:
4 squares semi-sweet baking chocolate
1/3 cup whipping cream

Melt above ingredients until melted. Cool completely. Spread over cream cheese layer and refrigerate at least 2 hours.

Chocolate Pie

1 cup sugar
3 Tbsp flour
3 Tbsp cornstarch
3 Tbsp cocoa
2 cups evaporated milk
6 egg yolks, beaten
1 tsp vanilla
1 Tbsp butter
1 9-inch pie crust, baked

Mix first five ingredients together in a saucepan on medium heat, stirring frequently. Add half of mixture to egg yolks (save whites for meringue), mix well. Return this mixture to mixture in saucepan. Stir until thickened. Remove from heat and add vanilla and butter. Stir until blended and pour into baked pie crust.

MERINGUE:
Mix 6 egg whites, 4 tsp sugar and 1/2 tsp of cream of tartar at high speed. Scoop onto top of chocolate pie and cover in soft peaks. Bake top until lightly browned in 325 degree oven.

Chocolate Raspberry Squares

1 1/2 cups flour (all-purpose)
1/2 cup sugar
1 1/2 cups quick-cooking or old-fashioned oats
1/2 cup packed brown sugar
1/4 tsp salt
1 cup cold butter
3/4 cup seedless raspberry jam
1 pkg (11 1/2 oz) semisweet chocolate chunks
1/4 cup chopped walnuts

Combine flour, oats, sugars and salt in a large bowl. Cut in butter until mixture resembles coarse crumbs. Set aside 1 cup for topping; press remaining crumb mixture into a greased 9 inch square baking pan. Spread with jam; sprinkle with the chocolate chunks.

Add walnuts to reserved crumb mixture, sprinkle on top. Bake at 375 degrees for 30-35 minutes or until lightly browned and bubbly. Cool on a wire rack. Cut into squares. Yield: 16 servings.

Coconut Pie

1 cup sugar
6 Tbsp flour
3 cups flaked coconut
2 cups evaporated milk
3 egg yolks
1 tsp vanilla
3/4 stick of butter
1 9-inch pie crust, baked

Mix first four ingredients together in a saucepan on medium heat, stirring frequently. Add half of mixture to egg yolks (save whites for meringue), mix well. Return this mixture to mixture in saucepan. Stir until thickened. Remove from heat and add vanilla and butter. Stir until blended and pour into baked pie crust.

MERINGUE:
Mix 6 egg whites, 4 tsp sugar and 1/8 tsp of cream of tartar at high speed. Scoop on top of pie and cover in soft peaks. Bake top until lightly browned in a 325 degree oven.

Coconut Pineapple Pie

1 cup sugar
3 Tbsp flour (all-purpose)
1 cup light corn syrup
1 cup flaked coconut
1 can (8 oz) crushed pineapple, undrained
3 eggs, beaten
1 tsp vanilla
1 9" pie crush, unbaked
1/4 cup butter or margarine, melted

In a bowl, combine sugar and flour. Add the corn syrup, coconut, pineapple, eggs and vanilla; mix well. Pour into pastry shell. Drizzle with butter. Bake at 350 degrees for 50-55 minutes, covering loosely with foil if the top browns too quickly. Cool on a wire rack. Chill before cutting. Store in refrigerator. Yield: 6-8 servings.

Dutch Apple Pie

1 Graham Cracker pie crust
1 large egg yolk, slightly beaten
5 1/2 cups sliced, cored, peeled cooking apples
1 Tbsp lemon juice
1/2 cup sugar
1/4 cup light brown sugar, firmly packed
3 Tbsp flour (all-purpose)
1/4 tsp salt
1/2 tsp cinnamon
1/4 tsp nutmeg
3/4 cup flour (all-purpose)
1/4 cup sugar
1/4 cup light brown sugar, firmly packed
1/3 cup butter or margarine, softened

Preheat oven to 375 degrees. Brush bottom and sides of crust evenly with egg yolk; bake on baking sheet until light brown, about 5 minutes. Remove crust from oven. Combine sliced apples, lemon juice, 1/2 cup sugar, 1/4 cup brown sugar, 3 Tbsp flour, salt, cinnamon and nutmeg. Mix well and spoon into crust. Mix remaining flour, sugar, brown sugar and butter with a fork or pastry blender until crumbly. Sprinkle topping mixture evenly over apples. Bake on baking sheet until topping is golden and filling is bubbling, about 50 minutes.

Florida Orange Meringue Pie

1 cup orange juice
1 cup orange sections, cut in pieces
2 Tbsp orange rind, grated
1 cup sugar
5 Tbsp cornstarch
3 egg yolks, beaten
2 Tbsp lemon juice
2 Tbsp butter or margarine

Combine orange juice, sections, grated rind, sugar and cornstarch. Cook on low heat until clear. Add a little of the hot mixture to beaten egg yolks. Return to hot mixture, cook 5 minutes longer. Remove from heat. Blend in lemon juice, butter or margarine. Pour into baked pie shell. Be sure filling and shell are both hot or both cold. Cover with meringue. Bake in 350 degree oven until lightly browned.

Fruit Cobbler

5-6 cups chopped fresh fruit (apples, rhubarb, blueberries, peaches)
2 cups flour (all-purpose)
1/2 cup sugar
4 tsp baking powder
1 tsp salt
1/2 cup cold butter or margarine
1 cup milk

TOPPING:
2/3 cup sugar
1/4 cup cornstarch
1 1/2 cups boiling water

Arrange fruit evenly in the bottom of 13x9x2 greased baking pan. In a bowl, combine flour, sugar, baking powder and salt; cut in butter until crumbly. Stir in milk. Spoon over fruit. Combine sugar and cornstarch; sprinkle over batter. Pour water over all. Bake at 350 degrees for 40-45 minutes or until fruit is tender. Yield: 12-16 servings.

Georgia Peach & Praline Pie

1/2 (15 oz) pkg refrigerated piecrusts
1 tsp flour (all-purpose)
1/3 cup flour (all-purpose), divided
1/4 cup sugar
1/4 tsp salt
1/4 tsp nutmeg
1/2 cup light corn syrup
3 large eggs
3 cups fresh peach slices, chopped*
1/4 cup butter or margarine, melted
1/4 cup firmly packed brown sugar
2 Tbsp butter or margarine, softened
1/2 cup coarsely chopped pecans

Fit piecrust into 9 inch pie plate, fold edges under and crimp. Sprinkle with 1 tsp flour and set aside. Beat 3 Tbsp flour, sugar, and next 4 ingredients for 1 minute. Stir in peaches and 1/4 cup butter, pour into piecrust.

Combine remaining flour and brown sugar in a small bowl; cut in 2 Tbsp butter with a pastry blender until mixture is crumbly. Stir in chopped pecans, and sprinkle evenly over peach mixture. Bake at 375 degrees for 45-50 minutes (shielding with foil after 35 minutes to prevent excessive browning).

*1 (16 oz) pkg frozen peach slices, thawed, may be substituted.

Grated Apple Pie

2 1/2 cups grated Granny Smith apples
1 1/2 cups sugar
1 stick butter, melted
1 egg
1 tsp cinnamon
1 tsp lemon juice, optional
1 9 inch deep dish pie crust, unbaked

Mix all ingredients together and pour into uncooked deep dish pie shell. Bake in 300 degree oven until light golden brown, about 50 minutes.

Lemon Apple Dumplins

1 1/2 cups flour (all-purpose)
1 1/4 tsp salt, divided
1/3 cup shortening
4-5 Tbsp cold milk
1/2 cup packed brown sugar
3 Tbsp butter or margarine, softened
1/2 tsp cinnamon
4 medium tart apples, peeled and cored
1 egg white, beaten

LEMON SAUCE:
1/2 cup sugar
4 tsp cornstarch
1 cup water
3 Tbsp butter or margarine
4 tsp lemon juice
2 tsp lemon peel, grated
1/8 tsp salt

Combine flour and 1 tsp salt, cut in shortening until crumbly. Stir in milk until pastry forms a ball, set aside. Combine brown sugar, butter, cinnamon and remaining salt to form a paste. Divide and press into center of each apple; pat any extra filling on outside of apples. On floured surface, roll pastry into a 14" square, cut into four 7" squares. Place one apple in center of each square. Brush edges of pastry with egg white. Fold up corners to center; pinch to seal. Place in greased 9" square baking dish. Bake at 375 degrees, 35-40 minutes or until golden brown. Combine sugar and cornstarch in saucepan, stirring in water. Boil 2 minutes, stir in remaining ingredients until smooth. Serve warm over warm dumplings.
Yield: 4 servings.

Lemon Squares

2 cups flour
1 cup butter
1/2 cup powdered sugar
Pinch of salt

Mix like you do for pie crust and pat into 9x13 pan. Bake 25 minutes in 350 degree oven or as soon as the crust is golden brown around the edge. Pour in the filling and put back in the oven.

FILLING:
4 eggs, slightly beaten
1/3 cup lemon juice
1/2 tsp baking powder
2 cups sugar (added gradually)
4 Tbsp Flour

Add flour and baking powder to the sugar and mix well. Then gradually add to the beaten eggs. Add lemon juice and mix well. Bake 25 minutes at 350 degrees. When cool, sprinkle with powdered sugar.

Lemon Tart

1 cup sugar
1/4 cup cornstarch
1 cup milk
3 egg yolks, beaten
1/4 cup butter or margarine
1 Tbsp grated lemon peel
1/3 cup lemon juice
1 cup (8 oz) sour cream
1 9" pastry shell, baked
Whipped topping

In saucepan, combine the sugar and cornstarch. Gradually add milk until smooth. Cook and stir over medium-high heat until thickened. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot liquid into egg yolks; return all to the pan. Bring to a gentle boil, stirring constantly. Cook 2 minutes longer (mixture will be very thick).

Remove from the heat; stir in butter and lemon peel. Gently stir in the lemon juice. Cover and cool completely. Fold in sour cream. Pour into pastry shell. Refrigerate for at least 2 hours before cutting. Garnish with whipped topping.
Yield: 6-8 serving.

Loveless "Blue-Ribbon" Pecan Pie

1 cup light corn syrup
1/2 cup brown sugar
3 eggs
1 tsp vanilla
1/4 tsp cinnamon
2 Tbsp unsalted butter, melted
1 1/4 cups pecan pieces
1 10-inch pie crust

Mix first six ingredients together with wire whisk until smooth. Place pecans in pie shell. Pour custard mix over nuts and bake at 375 degrees for 30 minutes or until filling puffs up and rises above the edges of the pie shell. Carefully remove pie from oven and let cool before slicing. Serve warm with a scoop of ice cream. Enjoy!

Mini Apple Pie

1/4 cup golden raisins
1/3 cup apple juice
2 large Golden Delicious apples, peeled and sliced
2 Tbsp sugar
2 Tbsp brown sugar
1 Tbsp flour (all-purpose)
1/4 tsp cinnamon
Pastry for a single 9 inch pie crust

In a saucepan cook raisins in apple juice for 5 minutes. Add apples, cook, uncovered, 8-10 minutes or until tender. Remove from heat and cool. Combine the sugars, flour, and cinnamon; add to apple mixture.

On a floured surface, roll out half of the pastry to fit a 20 oz baking dish. Place pastry in dish, trim to edge of dish. Add filling. Roll out the remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in pastry. Bake at 400 degrees for 35-40 minutes or until golden brown and bubbly. Cool on a wire rack.
Yield: 2 servings.

Nashville Chess Pie

1/2 cup margarine (4 oz or 1 stick)
1 1/2 cups sugar
3 eggs
1 Tbsp apple cider vinegar
1 Tbsp yellow cornmeal
1/2 tsp vanilla
1 9-inch pie curst, unbaked

Heat oven to 400 degrees. Beat margarine with mixer until light. Fold in sugar, eggs, vinegar, cornmeal and vanilla; but do not beat. Turn into pie crust and place in oven. Reduce heat to 325 degrees and bake about 45 to 50 minutes, or until pie is just set. Shield crust with foil, if needed to prevent over-browning.

Orange Cheesecake Bars

2 cups crushed vanilla wafers (about 40)
1/4 cup butter (no substitutes), melted
3 pkgs (8 oz each) cream cheese, softened
1 can (14 oz) sweetened condensed milk
3 eggs
2 tsp vanilla
2 Tbsp orange juice concentrate
1 tsp grated orange peel
1 tsp orange extract
5 drops yellow food coloring
3 drops red food coloring

In a bowl, combine the wafer crumbs and butter. Press into a greased 13x9x2 baking pan. In a mixing bowl, beat cream cheese until smooth. Add milk, eggs and vanilla, beat just until combined. Pour half over crust.

Add orange juice concentrate, orange peel, extract and food coloring to the remaining cream cheese mixture, beat until combined. Pour over first layer. Bake at 325 degrees for 45-50 minutes, or until center is almost set. Cool on a wire rack. Refrigerate for at least 2 hours before cutting.
Yield: 3 dozen.

Peach-Apricot Cobbler

1/2 cup sugar
2 Tbsp cornstarch
1 can (1 lb 13 oz) sliced peaches, drained, juice reserved
1 can (10 1/2 oz) apricot halves, drained, juice reserved
1 Tbsp butter
1/2 tsp cinnamon
1/4 tsp nutmeg

TOPPING:
1/2 cup flour (all-purpose)
1/2 cup sugar
3/4 tsp baking powder
1/4 tsp salt
2 Tbsp butter, softened
1 large egg

GARNISH:
1 cup heavy cream
2 Tbsp honey, at room temperature
1/2 tsp cinnamon

Mix sugar and cornstarch together. Stir in 1/2 cup each of reserved juices. Cook over medium heat, stirring constantly, until thickened (about 2 minutes). Remove from heat. Stir in butter, cinnamon, nutmeg, peaches and apricots. Spoon fruit mixture into a 1 1/2 quart casserole.

Topping: Mix all ingredients together and spoon over fruit mixture. Bake cobbler for 30 minutes in a 400 degree oven.

Garnish: Beat together all ingredients until soft peaks form. Serve cobbler warm, topped with spiced whipped cream.

Peach Meringue Tart

6 cups fresh peach slices*
l/2 cup sugar, divided
2 Tbsp cornstarch
l/4 tsp salt
l/4 to l/2 tsp nutmeg
1 (15 oz) pkg refrigerated piecrusts
3 egg whites
l/4 tsp cream of tartar

Bring peaches, l/4 cup sugar, and next 3 ingredients to a boil in large saucepan, stirring often. Boil 1 minute and cool. Stack piecrusts, and roll to an 11 inch circle. Fit into a 10 inch tart pan. Trim off excess pastry along edges. Bake at 450 degrees for 10-12 minutes. Pour peach mixture into tart curst. Beat egg whites and cream of tartar at high speed with electric mixer until foamy. Add remaining l/4 cup sugar, 1 Tbsp at a time, beating until stiff peaks form and sugar dissolves (2-4 minutes). Spread meringue over peach filling, sealing to edge of pastry. Bake at 350 degrees for 20-25 minutes or just until golden brown.
Yield: 1 (10 inch) tart.

*2 (16 oz) pkgs frozen peach slices, thawed, may be substituted.

Pecan Pie Bars

2 cups flour
1/4 cup packed brown sugar
1/2 cup (1 stick) butter
1 1/2 cups chopped pecans
1 (14 oz) can sweetened condensed milk
3 eggs, beaten
2 Tbsp lemon juice

Preheat oven to 350 degrees. In medium sized bowl, combine flour and brown sugar; cut in butter until crumbly. Press mixture on bottom of ungreased 13x9 baking pan. Bake 15 minutes.

Combine pecans, Eagle Brand milk, eggs and lemon juice and pour over curst. Bake 25 minutes or until filling is set. Cool. Cut into bars. Store covered at room temperature

Pumpkin Bars & Frosting

2 cups sugar
1 cup salad oil
4 eggs
2 cups flour
2 cups fresh or canned pumpkin
2 tsp baking powder
1 tsp baking soda
1 tsp vanilla
1/2 tsp salt

Mix all ingredients in large mixing bowl. Pour into greased jelly roll pan. Bake at 325 degrees for 20-25 minutes. Cool and frost.

FROSTING:
1 pkg (3 oz) cream cheese, softened
1 stick margarine, softened
1 tsp vanilla
1 tsp milk
2 cups powdered sugar

Mix all ingredients until smooth, adding more milk if needed.

Pumpkin Pie

1 (15 oz) can pumpkin (2 cups)
1 (14 oz) can sweetened condensed milk
2 eggs
1 tsp cinnamon
l/2 tsp ginger
l/2 tsp nutmeg
l/2 tsp salt
1 9" pie shell, unbaked

Preheat oven to 425 degrees. With wire whisk, beat pumpkin, condensed milk, eggs, spices and salt. Pour into pie crust and bake for 15 minutes. Reduce oven heat to 350 degrees and continue baking for 35-40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Refrigerate leftovers.

Quick Apple Dumplings

2 Granny Smith apples, peeled and cored
1 (8 count) can refrigerated crescent rolls
1/8 tsp cinnamon
1 stick margarine
1 cup sugar
1 cup orange juice
1 tsp vanilla

Preheat oven to 350 degrees. Cut apples into fourths. Separate rolls. Wrap 1 apple piece in each roll. Place in 8-inch square pan. Sprinkle with cinnamon. Mix margarine, sugar and orange juice in saucepan. Bring to a boil; remove from heat. Stir in vanilla and pour over rolls. Bake for 30 minutes. Spoon liquid over rolls and serve.
Yield: 8 servings.

Raspberry Swirl

1 1/2 cups graham cracker crumbs
6 Tbsp butter, melted
1 cup plus 4 Tbsp sugar, divided
3 eggs, separated
1 pkg (8 oz) cream cheese, softened
1/8 tsp salt
1 cup whipping cream
1 (10 oz) pkg frozen raspberries, thawed and drained

Combine crumbs, butter and 4 Tbsp sugar together; press into an ungreased 13x9 baking dish. Bake at 375 degrees for 8 minutes; set aside. Blend egg yolks until thick; add cream cheese, remaining sugar and salt. Blend until smooth and light; set aside. Beat egg whites until stiff peaks form; mix in cream. Fold into cream cheese mixture; spread 2/3 mixture onto cooled crust. Puree raspberries in a blender; swirl through cream cheese mixture. Spread remaining cream cheese mixture on top; cover and freeze.
Yield: 12-15 servings.

Southern Sweet Potato Pie

3 Tbsp flour (all-purpose)
1 2/3 cups sugar
1 cup mashed sweet potatoes
2 eggs
1/4 cup light corn syrup
1/4 tsp nutmeg
Pinch salt
1/2 cup butter or margarine
3/4 cup evaporated milk
1 9" unbaked pastry shell

In a large mixing bowl, combine the flour and sugar. Add potatoes, eggs, corn syrup, nutmeg, salt, butter and evaporated milk; beat well. Pour into pastry shell. Bake at 350 degrees for 55-60 minutes. Yield: 8 serving.

Strawberry Cream Dessert

2 1/4 cups graham cracker crumbs (about 36 squares)
6 Tbsp sugar
10 Tbsp butter, melted
1 pkg (8 oz) cream cheese, softened
1 cup powdered sugar
1 carton (16 oz) whipped topping, thawed, divided
1 pkg (3 oz) strawberry gelatin
1/2 cup boiling water
1 cup (8 oz) strawberry yogurt

TOPPING:
2 Tbsp graham cracker crumbs
1 1/2 tsp sugar
1 1/2 tsp butter, melted

Combine the cracker crumbs, sugar and butter. Press into an ungreased 13x9x2 dish and refrigerate for 15 minutes. In a mixing bowl, beat cream cheese and powdered sugar until smooth. Whisk in 1 cup whipped topping and spread over the prepared crust.

In a large bowl, dissolve gelatin in boiling water. Whisk in yogurt and 6 cups of whipped topping until blended. Pour over cream cheese layer. Refrigerate for 1 hour. Spread remaining whipped topping over strawberry layer. Cover and refrigerate overnight. Just before serving, combine topping ingredients and sprinkle over the whipped topping.
Yield: 12-15 servings.

Strawberry Pie

1 1/2 cups sugar
5 Tbsp cornstarch
1 1/2 cups water
1 (3 oz) pkg strawberry flavored gelatin
3 1/2 cups sliced or chopped strawberries
2 (9 inch) graham cracker pie shells
1 (8 oz) pkg cream cheese, softened
1 (14 oz) can sweetened condensed milk
1/4 cup lemon juice
1 (12 oz) container frozen whipped topping, thawed
Sliced strawberries
Mint springs (optional)

In a large saucepan, combine sugar, cornstarch and water. Cook and stir until thickened and bubbly. Add gelatin, cook about 1 minute, let cool for 15 minutes. Stir in 2 1/2 cups of the strawberries. Cool 15 minutes. Pour evenly into pie shells, cover and chill 3 hours (or until set).

Melt the remaining 1 cup strawberries; drain and discard liquid. In a large bowl, beat cream cheese until smooth. Beat in condensed milk and lemon juice. Fold in the mashed strawberries and whipped topping. Spread cream cheese mixture over the gelatin layer in the pie shells. Cover and chill 1-24 hours. Garnish with additional strawberries and mint sprigs.
Yield: 16 servings.

Sweet Potato Caramel Pie

1/4 cup butter
1/2 cup chopped pecans
1 1/2 cup cooked sweet potato puree
1 (14 oz) can sweetened condensed milk
2 (8 oz) pkgs whipped topping, thawed
2 vanilla wafer pie shells (or 3 graham cracker crusts)
1 (7 oz) can flaked coconut
1 (8 oz) pkg cream cheese, softened
1 (12 oz) jar caramel ice cream topping

In a large skillet, melt butter, add coconut and pecans. Cook until golden brown, stirring frequently. Set mixture aside. Combine cream cheese, sweet potatoes and condensed milk. Beat until smooth. Fold in whipped topping. Spread 1/4 cream cheese mixture in each pie shell. Drizzle 1/4 caramel topping on each pie. Sprinkle 1/4 coconut mixture over each pie. Repeat layers with remaining ingredients. Cover and freeze until firm. Let stand in room temperature 5 minutes before serving.
Yield: 2 large pies.

SOUPS & SALADS

NOTES

Army Gelatin
(Salute before eating!)

1 small pkg lime gelatin
1 small pkg orange gelatin
2 cups hot water
1 cup orange juice
1 can mandarin orange pieces, drained
1 banana, sliced
1 cup orange pineapple ice cream (or vanilla)
3/4 cup cottage cheese

Combine lime gelatin, orange gelatin, and hot water. Stir constantly 2-3 minutes until dissolved. Add remaining ingredients and mix well. Chill until completely set. Serve on tin plates or in little buckets. Stick in a small flag for a festive decoration.

Blue Cheese Pear Salad

3 cups torn leaf lettuce
1 can (8 1/2 oz) pear halves, drained
2 thin slices red onion, separated into rings
3 Tbsp crumbled blue cheese
3 Tbsp chopped walnuts
1/4 cup olive oil
2 Tbsp raspberry vinegar
2 tsp maple syrup
1/4 tsp Dijon mustard
1/8 tsp garlic powder
1/8 teaspoon onion powder

Divide lettuce between two salad plates. Top with pears, onion, blue cheese and walnuts.

In a small bowl, whisk the oil, vinegar, syrup, mustard, garlic powder and onion powder until blended. Drizzle over the salads; serve immediately.
Yield: 2 servings.

Broccoli Cheese Soup

6 cups water
6 chicken bouillon cubes
1 medium onion
2 boxes chopped broccoli
6 cups milk
1 lb Velveeta Cheese
1 pkg (8-10 oz) fine egg noodles

Sauté onions, add water and bring to a boil. Add bouillon. Add broccoli and boil 3-4 minutes. Add noodles, boil another 3-4 minutes. Reduce heat, add milk and diced cheese, stirring frequently. Feeds an army!

Broccoli Cream Soup

9 cups fresh broccoli florets
4 cups chicken broth
1 medium onion, chopped
8 Tbsp butter or margarine, divided
1 bay leaf
3/4 tsp salt
3/4 tsp white pepper
1/4 tsp onion salt
1/4 tsp garlic salt
Pinch each of dried basil, thyme and rubbed sage
Dash hot pepper sauce
7 Tbsp flour (all-purpose)
2 cups milk
1 cup buttermilk
1/2 cup whipping cream

In large saucepan, bring broccoli and broth to a boil. Reduce heat; simmer for 5 minutes. In small skillet, sauté onion in 2 Tbsp of butter until tender; add to broccoli mixture. Stir in the bay leaf and remaining seasonings. Simmer uncovered, for 5 minutes.

In small saucepan, melt the remaining butter. Stir in flour until smooth. Gradually add milk. Bring to a boil, cook and stir for 2 minutes or until thickened. Stir into broccoli mixture, add buttermilk and cream. Heat through (do not boil). Discard the bay leaf.
Yield: 8 servings (2 quarts).

Broccoli Waldorf Salad

6 cups broccoli florets
1 large red apple, chopped
1/2 cup raisins
1/4 cup chopped pecans
1/2 cup prepared coleslaw dressing

In a large serving bowl, combine the first four ingredients. Drizzle with dressing; toss to coat. Refrigerate leftovers. Yield: 10 servings.

(Instead of using prepared coleslaw dressing – make your own by using 1/2 cup mayonnaise, 1/4 cup sugar, and 1/8 cup vinegar)

Celery Salad

3/4 cup sliced celery
1/3 cup dried sweet cherries
1/3 cup frozen green peas, thawed
3 Tbsp chopped fresh parsley
1 1/2 Tbsp fat-free mayonnaise
1 1/2 Tbsp plain low-fat yogurt
1 Tbsp chopped pecans, toasted
1 1/2 tsp fresh lemon juice
1/8 tsp salt
1/8 tsp pepper

Combine all ingredients; chill.
Yield: 2 servings.

Cheddar-Topped Corn Chowder

6 slices bacon
2 leeks, cleaned and chopped
3 carrots, peeled and diced
2 medium boiling potatoes, peeled and diced
1 small sweet red pepper, diced
1 1/2 tsp salt
1/2 tsp black pepper
1/2 tsp dried thyme
1 quart milk
6 ears corn, kernels removed, cobs reserved
2 cups half and half
1 (2 oz) pkg cheddar cheese, shaved into thin pieces

In large pot cook bacon until crispy, remove to paper towel to drain. Reduce heat to medium low and add leeks, cook 3 minutes. Add carrot, potato, red pepper, 1/2 tsp salt, pepper and thyme and cook 4 minutes. Add milk and reserved corn cobs. Increase heat to medium, partially cover pot. Bring to simmering; uncover pot and simmer for 10 minutes.

Remove cobs and discard. Stir in corn kernels, half and half and remaining 1 tsp salt, simmer 5 minutes. Transfer 2 cups soup mixture to blender. Puree until smooth. Stir puree into pot. Crumble 3 slices cooked bacon into soup. Heat through. Ladle into bowls. Top with cheese and bacon.

Cherry Coke Salad

2 (3 oz) pkg cherry Jell-O
1 can Big Black cherries
1 envelope Knox gelatin
2 1/2 cups of coke
1 small can crushed pineapple
1/2 cup nuts, chopped

Drain juice from pineapple and cherries. Heat the juice and dissolve cherry Jell-O and Knox gelatin. Add coke, pineapple, nuts and cherries to mixture. Pour into mold and chill until firm.

Cherry Gelatin Salad

1 (3 oz) pkg cherry gelatin
1 cup boiling water
1 (21 oz) can cherry pie filling
1 (6 oz) can crushed pineapple, drained (reserve juice)
1 (4 oz) pkg cream cheese, softened
Chopped pecans (optional)

Dissolve gelatin in boiling water. Gradually add cherry pie filling. Pour into 8 1/2 X 13 glass baking dish and let set in refrigerator.

Soften cream cheese, adding a little of the pineapple juice. Stir in crushed pineapple and spread mixture on top of the set gelatin and return to the refrigerator. Let chill and set completely before serving. Pecans can be added to the cream cheese mixture or sprinkled on top. Cut into squares and serve on a bed of lettuce.

Chicken Mushroom Soup

1 stick margarine (melted)
1 and 1/2 lb sliced mushrooms
1 onion, chopped
1/2 cup flour
3 cans chicken broth
salt and pepper to taste
1 pint milk or half and half
1 1/2 cups chicken (cooked and chopped)

Melt margarine in soup pot, add chopped onions and sliced mushrooms. Cook until mushrooms change color. Stir in flour (at this point it looks like a disaster!) Add chicken broth and stir until well blended. Add salt and pepper to taste. Cook until thickened, stir in milk and chopped chicken. Continue heating, but do not boil.

Chili

1 lb ground beef
1 large onion
2 cans kidney beans
1 1/2 Tbsp sugar
1 Tbsp chili powder
1 large can tomato sauce
1 small can tomato sauce

Brown ground beef in skillet with chopped onion. Drain grease from ground beef and then add tomato sauce, chili powder, sugar and beans. Simmer about 30 minutes.

Clam with Tomato and Rice Soup

1/2 cup uncooked white rice
1 cup water
1/4 cup minced red onion
4 cloves garlic, minced
1/4 cup butter
1 (6.5 oz) can minced clams
1/2 cup corn
2 tsp lemon juice
4 (8 oz) cans tomato sauce
1 tsp chopped fresh basil
Salt and pepper to taste
1 cup water
1 cup heavy cream

In a small saucepan, bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large saucepan or stockpot, sauté the onion and garlic in butter until tender. Add clams, corn, lemon juice and tomato sauce. Season with fresh basil, salt and pepper to taste. Stir in remaining cup of water and let the soup simmer for 20 minutes. Remove from heat and stir in the heavy cream until well blended. Serve immediately.

Classic Macaroni Salad

1 cup Hellman's Mayonnaise
2 Tbsp vinegar
1 Tbsp prepared mustard
1 tsp sugar
1 tsp salt
1/4 tsp pepper
1 pkg (8 oz) 1 3/4 cups elbow macaroni, cooked, rinsed and drained
1 cup thinly sliced celery
1 cup chopped green or red pepper
1/4 cup chopped onion

In large bowl combine mayonnaise, vinegar, mustard, sugar, salt and pepper. Add macaroni, celery, pepper and onion, toss to coat. Cover, chill to blend flavors. Yield: 5 servings.

Congealed Salad

1 pkg (3 oz) lemon Jell-O
1 pkg (3 oz) lime Jell-O
1 1/2 cups boiling water
1 cup nuts, chopped
1 small can pineapple, crushed
1 cup mayonnaise
1 tsp almond extract

Dissolve Jell-O in boiling water. Add pineapple, mayonnaise, nuts and almond extract to cooled mixture. Put in mold and refrigerate.

Cool Creamy Fruit Salad

1/2 cup plain yogurt
1/4 cup honey
2 tsp lime juice
1/8 tsp nutmeg
2 cups fresh fruit (your favorite variety)

Combine all ingredients except fruit; blend well. Cover and refrigerate until ready to serve.

Spoon fruit in individual serving bowls and top with a dollop of dressing.

Cranberry Fluff

4 cups fresh or frozen cranberries
3 cups miniature marshmallows
3/4 cup sugar
2 cups diced unpeeled tart apples
1/2 cup halved green grapes
1/2 cup chopped nuts
1/4 tsp salt
1 cup whipping cream, whipped

Place cranberries in a food processor or blender; cover and process until finely chopped. Transfer to a bowl; add marshmallows and sugar. Cover and refrigerate for 4 hours or overnight. Just before serving, stir in the apples, grapes, nuts and salt. Fold in whipped cream. Yield: 10-12 servings.

Cranberry Salad

1 cup boiling water
1 large pkg cherry Jell-O
1 can whole cranberry sauce
1 small can crushed pineapple
1 cup chopped celery
1 cup chopped pecans
1 cup orange juice

Dissolve Jell-O in hot water, let cool then add remaining ingredients. Chill in baking dish until firm.

Cream of Broccoli Cheese Soup

2 lbs broccoli
2 Tbsp butter
1/2 cup yellow onions, chopped
1/4 cup green pepper, chopped
2 Tbsp flour
4 (10 1/2 oz) cans chicken stock
1 bay leaf
Parsley
6 black peppercorns
3 egg yolks, whipped and blended with 1 cup milk or cream
1 to 1 1/2 cups shredded Cheddar cheese coated with 2 tsp flour

Chop up the broccoli, saving some of the small buds and flowers for later use. Saute in the butter along with the onions and green pepper. Sprinkle with the flour and stir. Add to the chicken stock, along with the bay leaf, parsley and peppercorns. Cook for 30 minutes and puree the mixture in a blender or sieve. Strain the soup from the pulp and return to pan. Add the egg yolk, milk or cream mixture and Cheddar cheese that has been coated with 2 tsp of flour (cheese will melt smoothly when coated with flour). Pour into hot soup.

Cream of Mushroom Soup

2 cups chicken broth
1 (8 oz) pkg sliced mushrooms
1 can (10 3/4 oz) condensed cream of chicken soup
2 cans (10 3/4 oz each) condensed cream of mushroom soup
1 cup heavy cream
1 (8 oz) pkg shredded Gruyere cheese
1/2 tsp freshly ground black pepper

Combine chicken broth and mushrooms (reserve 12 sliced mushrooms for garnish) in a blender. Add can of cream of chicken soup. Coat the inside of a 4-quart slow cooker with nonstick cooking spray and add the contents of the blender to the Crock-Pot. Add the cans of cream of mushroom soup and stir. Add heavy cream, shredded cheese and black pepper. Stir again. Cook on low for 4-5 hours.

Ladle into bowls and sprinkle with parsley and float several mushroom slices on top as a garnish.

Creamy Potato Soup

3 cups potatoes, diced
1 1/2 cups onion, finely chopped
1 1/2 cups carrots, sliced (optional)
1 1/2 cups celery, chopped
1/2 stick margarine
6 chicken bouillon cubes
1 cup instant potato flakes
1 large can evaporated milk
1 tsp dry mustard
salt and pepper
3 cups American cheese, shredded (optional)

Cook potatoes, onion, carrots and celery in large kettle in water until tender. Add remaining ingredients and heat till bubbly.

Easy Potato Soup

1 bag (16 oz) frozen hash brown potatoes
1 cup onion, chopped
1 can (14 l/2 oz) chicken broth
2 cups water
1 can (10 3/4 oz) cream of celery soup, undiluted
1 can (10 3/4 oz) cream of chicken soup, undiluted)
2 cups milk

Combine first four ingredients in a Dutch oven; bring to a boil. Cover, reduce heat and simmer 30 minutes. Stir in soups and milk; heat thoroughly. Garnish, if desired with shredded Cheddar cheese, diced, cooked ham or bacon.

Easy Taco Soup

DO NO DRAIN ANY CANS
1 1/2 to 2 lb ground beef
1 pkg taco seasoning
2 cans (16 oz) diced tomatoes
1 can (10 oz) tomatoes with chilies
1 can (16 oz) cut green beans
1 can (16 oz) whole kernel corn
1 can (16 oz) kidney beans
1 can (16 oz) black beans
1 can (16 oz) white hominy
1 pkg dry ranch dressing

Brown ground beef and drain. Sprinkle taco seasoning and mix. Put beef in a large pot. Pour in all the cans (including liquid) and 2 cans water. Start cooking on medium, when it comes to a boil, add ranch dressing and stir. Lower heat and cook about 30 minutes or all day in a crock pot.

Five Cup Salad

1 cup mandarin oranges, drained
1 cup pineapple, drained
1 cup coconut, optional
1 cup miniature marshmallows
1 cup sour cream
1 1/2 cups chopped nuts, optional

Mix coconut, marshmallows, sour cream, oranges and pineapple. Best if made a few days before serving. Yield: 10, 1/2 cup servings.

Four-Layer Lemon Delight

FIRST LAYER:
1 3/4 cups flour
1 3/4 sticks margarine, softened
1 cup nuts, chopped

Mix margarine with flour and nuts – press into bottom of 9x13 dish. Bake 15-20 minutes at 400 degrees. Let cool.

SECOND LAYER:
1 cup cool whip
1 1/4 cups powdered sugar
1 (8 oz) pkg cream cheese, softened

Mix and spread over cooled crust.

THIRD LAYER:
2 (3 1/2 oz) pkg instant lemon pudding
3 cups milk

Mix and spread on top of cream cheese filling

FOURTH LAYER:
Cool whip
Chopped nuts

Top the pudding layer with remainder of 8 oz container of cool whip and sprinkle with nuts.

Chill well before serving. Best the day it is prepared. (Substitute any other pudding flavor if desired, Butterscotch or Chocolate would be great also).

Frozen Fruit Salad

1 pkg (3 oz) strawberry flavored Jell-O
1 cup boiling water
1 can (6 oz) frozen concentrate lemonade
3 cups cool whip, thawed
1 can (16 oz) sliced peaches
1 can (8 1/2 oz) pear halves

Drain and chop fruits. Dissolve gelatin in boiling water. Add concentrate and stir until melted. Chill until slightly thickened. Blend in whipped topping and fold in fruit. Pour into 9x5 loaf pan. Freeze until firm, about 4 hours. Unmold and slice. Garnish if desired. Yield: 12 servings.

Fruit Salad

1 can chunk pineapple (#2 can) drain and reserve juice
1 can mandarin oranges, drained and chopped
1 apple, chopped
2 medium bananas
Nuts (optional)
3 tsp Tang
1 box vanilla instant pudding mix

Add pudding mix and Tang to juice of pineapple to make a sauce. Mix with the fruits and chill.

Granny's Fluffy Lemon Salad

Mix together:
1 small can crushed pineapple, drained
1 (12 oz) container whipped cream
1 can sweetened condensed milk
1 can lemon pie filling

Chill and serve. Add nuts (optional).

Hearty Cheese Soup

1 1/2 cups cubed peeled potatoes
1/2 cup water
1/4 cup sliced celery
1/4 cup sliced fresh carrots
2 Tbsp onion, chopped
1/2 tsp chicken bouillon granules
1/2 tsp dried parsley flakes
1/4 tsp salt
Dash pepper
1 1/2 tsp flour (all-purpose)
3/4 cup milk
1/4 lb Velveeta cheese, cubed

In a small saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; cover and simmer for 10-12 minutes or until potatoes are tender.

In a small bowl, combine flour and milk until smooth. Stir into the vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to low; stir in cheese until melted.
Yield: 2 servings.

Heavenly Cherry Angel Food Trifle

5 cups angel food cake, cubed
1 cup powdered sugar
1 (3 oz) pkg cream cheese, softened
1 carton (8 oz) frozen whipped topping, thawed, divided
1/2 cup pecans, toasted and chopped
1 can (21 oz) cherry pie filling

Place cake cubes in large bowl. In a medium bowl, combine powdered sugar and cream cheese; beat until blended. Reserve 2 tablespoons whipped topping; fold remaining topping into cheese mixture. Stir topping mixture and pecans into cake cubes, mix well. Spoon cake mixture into a trifle dish or a deep salad bowl. Spread cherry filling evenly over top. (If desired, layer one-half cake mixture and cherry filling; repeat layers). Cover, refrigerate at least 3 hours. Garnish with reserved topping.
Yield: 8-10 servings.

Honey Mustard Slaw

1 pkg (16 oz) coleslaw blend
1/4 cup Dijon mustard
1/4 cup honey
2 Tbsp Kraft Zesty Italian Dressing
1/2 tsp celery seed
Dash Worcestershire sauce
Dash ground red pepper
Salt and black pepper to taste

Mix all ingredients; cover.
Refrigerate several hours to allow flavors to blend.
Yield: 4 servings. This recipe tastes great when made a day in advance.

Hot Spinach Apple Salad

6 bacon strips, diced
1/4 cup cider vinegar
3 Tbsp brown sugar
9 cups fresh baby spinach
2 large red apples, thinly sliced
3/4 cup chopped red onion

In skillet, cook bacon until crisp. Remove to paper towels. Drain, reserving 2 Tbsp drippings; add the vinegar and brown sugar. Bring to a boil; cook and stir until sugar is dissolved. Cool slightly.

In a large salad bowl, combine the spinach, apples, onion and bacon. Drizzle with warm dressing; toss to coat. Serve immediately.
Yield 8-10 servings.

Mandarin Orange Salad

1 can mandarin oranges
1 can crushed pineapple
2 egg yolks, beaten
1/3 cup sugar
1/2 pint whipped cream
1 pkg orange gelatin
1 1/2 cup small marshmallows

Drain juice from oranges and pineapple. Add juice to egg yolks. Add 1/3 cup sugar and cook until it thickens. Add gelatin and set aside to cool. When partially set, add fruit, whipped cream and marshmallows. Chill until set.

Mixed Greens with Creamy Italian Herb Dressing

2 cups mayonnaise
1/3 cup buttermilk
1/4 cup white wine vinegar
4 tsp Italian seasoning
1/2 tsp garlic powder
1/2 tsp dried thyme
1/2 tsp black pepper
1/4 tsp garlic salt
Mixed salad greens
Sliced red onion, sliced red bell pepper, cherry tomatoes

In a medium bowl, whisk together mayonnaise, buttermilk, vinegar, Italian seasoning, garlic powder, thyme, pepper, and garlic salt; cover and chill. Serve over mixed salad greens with red onion, bell pepper, and cherry tomatoes.

My Favorite Salad

1 bag Spring Greens (in the produce department)
1 (15 oz) can mandarin oranges, drained
1 (20 oz) can pineapple chunks, drained
1 purple onion, slices
1 cup raisins
1 cup walnuts, chopped

Wash greens, mix all ingredients. Delicious and healthy when served with Raspberry Dressing.

New England Seafood Chowder

3 large white potatoes
1 cup coarsely chopped onion
1 tsp salt
1/2 tsp pepper
1/4 cup flour
8 slices American cheese
1 1/2–2 lbs total firm white fish, peeled and cleaned shrimp, small scallops or crab (1/2 lb of each is nice)
2 cups milk
1/2 cup butter

Peel and cube potatoes (3/4 inch pieces). In a large covered pot, boil onions and potatoes in enough water to not quite cover. Add salt and pepper. Wash fish and cut into 3/4 inch cubes. When the vegetables are almost cooked, add fish and shell fish and enough water to cover fish.

Reduce heat and simmer about 1/2 hour over very low heat. Stir in milk. Melt 1/2 cup butter in separate pan and stir in 1/4 cup flour. Add to large pan and return to a slow boil stirring gently. Add cheese slices stirring until cheese melts.

Oyster Stew

2 (12 oz) cans fresh oysters
2 slices bacon, chopped
1/3 cup onions, chopped
1 (10 1/4 oz) can condensed cream of potato soup
4 cups oyster liquid and half and half cream
1 1/4 tsp salt
1 dash white pepper
Chopped parsley (to garnish)

Drain oysters reserving the liquid. Fry bacon until crisp. Remove bacon from fat. Cook onion in bacon fat until tender. Add soup, oyster liquid, cream and seasonings; heat, stirring occasionally.

Add bacon and oysters, heat 3 – 5 minutes or until edges of the oysters begin to curl. Sprinkle with parsley.
Yield: 4-6.

Pasta Salad

1 box tri-color pasta
2 medium cucumbers, diced
1 medium red onion, chopped
10 salad tomatoes, cut in halves
1 medium bell pepper, chopped
2 banana peppers, chopped
1 cup feta cheese, crumbled
1 cup ranch dressing
1/2 tsp seasoning salt

Cook pasta according to package, then add onions, cucumbers, tomatoes, peppers, and cheese. Mix dressing with salt and pour over salad mixture. Mix well. Refrigerate until ready to eat.

Pineapple Clementine Ambrosia

AMBROSIA:

6 cups fresh pineapple chunks
12 Clementine oranges, peeled and separated into segments
1 cup each red and green seedless grapes, halved
4 kiwi, peeled and cut into 1/2" chunks
1 tsp vanilla
2/3 cup miniature marshmallows
1/2 cup sweetened flaked coconut
Garnish: maraschino cherries

Combine pineapple, Clementines, grapes, kiwi and vanilla in a large serving bowl; gently toss to mix.

Just before serving, stir in marshmallows and coconut. Serve with Sour Cream Sauce.

SOUR CREAM SAUCE:
1 container (16 oz) reduced fat sour cream
3 Tbsp sugar
1 tsp vanilla

Mix ingredients in a serving bowl.

Pineapple Salad

2 cups pineapple chunks, drained
1 can (15 1/4 oz) sliced pears
4 cups fresh baby spinach
2 green onions, thinly sliced
3 bacon strips, cooked and crumbled
1 Tbsp minced fresh parsley
1 tsp sugar
1/4 tsp salt
1/8 tsp grated lime peel
Dash cayenne pepper
Poppyseed Dressing

Drain pears and pineapple reserving 2 Tbsp juice. In a salad bowl, combine spinach and onions. Top with pears, pineapple and bacon.

In a jar with tight-fitting lid, combine vinegar, oil, lime juice, parsley, sugar, salt, lime peel, cayenne and reserved pear and pineapple juices, shake well. Drizzle over the salad and gently toss to coat. Serve immediately.
Yield: 5 servings.

Poppy Seed Dressing

1 (8 oz) container sour cream
1/4 cup sugar
1 Tbsp poppy seeds
3/4 tsp salt
1 tsp dry mustard
1 Tbsp lemon juice

Stir together all ingredients until sugar dissolves; cover and chill at least 30 minutes. Serve over salad greens or sliced fruit.
Yield: 1 1/2 cups.

Potato Salad

5 lbs potatoes
2 cups celery, chopped
1 cup onion, chopped
1 Tbsp sugar
1 cup dill pickles, chopped
4 boiled eggs, chopped
7 Tbsp Pimento, cut up very fine
Salt and pepper to taste
Mayonnaise, enough to mix well

Boil potatoes until tender. Drain, cool and peel. Add other ingredients until mixed well.

Raspberry Vinaigrette

1/2 cup vegetable oil
1/4 cup raspberry vinegar
2 garlic cloves, minced
1 Tbsp sugar
1/4 tsp salt
1/4 tsp pepper
1 Tbsp Dijon mustard
2 tsp Worcestershire sauce

Combine all ingredients in a jar; cover tightly, shake vigorously. Serve over salad greens.
Yield: 3/4 cup.

Roasted Tomato Soup

7 large tomatoes, halved lengthwise
1 large onion, quartered
2 Tbsp olive oil
1 (32 oz) box chicken broth
1/2 tsp salt
1/2 tsp black pepper
2 cups heavy whipping cream
Garnish: chopped fresh basil

Preheat oven to 400 degrees. Line a rimmed baking sheet with foil. Place tomatoes and onions, cut side down on foil. Drizzle with olive oil and bake for 45 minutes or until tomatoes and onions are browned. Set aside to cool. Peel tomatoes, discarding peel. Reserve juices from pan.

In a large saucepan, place peeled tomatoes, onions, and the juices from the pan, add chicken broth, salt and pepper. Bring to a boil, reduce heat and simmer for 20 minutes. In a blender, puree tomato mixture, add whipping cream and serve immediately.

Shrimp Gumbo

2 Tbsp vegetable oil
2 Tbsp flour (all-purpose)
2 lbs medium shrimp, peeled and deveined
2 Tbsp vegetable oil
3 cups chopped okra
2 onions, chopped
1 (14.5 oz) can diced tomatoes
2 quarts water
1 bay leaf
3 cloves garlic, minced
1 tsp salt
1 red bell pepper, chopped
ground black pepper to taste

In large skillet over high heat, add 2 Tbsp oil and flour to the pan, whisk together quickly. Continue cooking and stirring until a dark roux forms. Stir in shrimp. Cook and stir for a few minutes, until the shrimp turns pink. Set aside.

In another pan, heat 2 Tbsp oil over medium heat. Stir in okra and onions; cook until okra is tender. Mix in tomatoes. Add water, bay leaf, garlic, salt, red pepper, and the shrimp mixture. Cover, and cook slowly for 30 minutes.

Simple Mandarin Orange Salad

1 cup Mandarin oranges, drained
1 cup coconut
1 cup miniature marshmallows
1 cup sour cream
1/2 cup chopped pecans

Combine all ingredients, chill and serve.

Southwestern Chicken Chili

1 Tbsp olive oil
1 lb boneless, skinless chicken breast (cut in bite size pieces)
1 onion, chopped
Mushrooms, thickly sliced (8 oz)
4 large cloves garlic, minced
1 can (4 oz) green chili peppers, chopped
1 tsp cumin
1/2 tsp dried oregano
1/8 tsp red pepper flakes (optional)
1 1/2 cups nonfat chicken broth
2 cans (15 oz each) beans, rinsed and drained (cannelloni, navy, Great Northern or other)
1/2 to l tsp chopped fresh cilantro
Monterey Jack Cheese, part-skim, shredded (2 oz)

Warm the oil in a large pot over medium heat. Add the chicken and sauté for 5 minutes, or until the pieces are browned. Remove the chicken and set aside.

Add onions to the pot and sauté for several minutes. Stir in the mushrooms and garlic; cook for several more minutes. Add chili peppers, cumin, oregano, red-pepper flakes and broth. Cover and simmer for 30 minutes, stirring occasionally.

Add the chicken, beans and cilantro, stir gently to mix well. Simmer on low heat for 15 minutes. Sprinkle with cheese and serve.

Spicy Chuck Wagon Soup

2 Tbsp flour (all-purpose)
1 Tbsp paprika
1 tsp, plus 1 Tbsp chili powder, divided
2 tsp salt
1 tsp garlic powder
1 boneless beef chuck roast (3 lbs), cut into 1" pieces
1/4 cup vegetable oil
2 medium onions, chopped
1 can (28 oz) stewed tomatoes, undrained
1 can (10 1/2 oz) condensed beef broth, undiluted
1 bay leaf
1/4 to 1/2 tsp cayenne pepper
5 medium red potatoes, cubed
4 medium carrots, sliced
1 can (11 oz) whole kernel corn, drained

In a large resealable plastic bag, combine flour, paprika, 1 tsp chili powder, salt and garlic powder. Add beef, a few pieces at a time, and shake to coat. In large soup kettle, brown beef in oil in batches. Stir in onions, tomatoes, broth, bay leaf, cayenne and remaining chili powder. Bring to a boil. Reduce heat; cover and simmer for 30 minutes, stirring occasionally.

Add potatoes and carrots; cover and simmer 35-40 minutes longer or until meat and veggies are tender. Add corn and heat through. Discard the bay leaf before serving.
Yield: 10 servings (4 quarts)

Spinach Salad

10 cups fresh spinach
1 can Mandarin oranges, drained
1 medium onion, chopped
1 cup walnuts, chopped
2 large red apples, peeled and sliced
1 cup Poppyseed Dressing

Combine all ingredients together and serve.

Strawberry and Chicken Salad

1 pkg (10 oz) romaine salad greens
1 pkg (6 oz) Louis Rich chicken cuts
1 can (15 oz) mandarin oranges, drained
2 cups strawberries, sliced
1/2 medium red onion, sliced
1/2 cup sliced almonds
1/2 cup Poppyseed Dressing

Toss romaine in large bowl with chicken cuts, oranges, strawberries and onion. Sprinkle with almonds. Serve with dressing.

For a creative touch, arrange/layer this colorful salad in a clear glass bowl or individual salad plates.

For added flavor, caramelize the almonds (heat almonds and 3 Tbsp sugar in nonstick skillet on medium high heat for several minutes or until sugar is golden brown, stirring frequently). Spread onto a baking sheet or wax paper. Cool. Sprinkle over salad.

Sweet Slaw Dressing

1 cup sugar
1 cup mayonnaise
1/2 cup white vinegar
2 Tbsp milk
2 Tbsp prepared mustard
1/8 tsp salt
1/2 tsp celery seeds
1/2 tsp dry mustard

Process ingredients in blender until smooth. Serve over shredded cabbage or salad greens.
Yield: 2 1/2 cups.

Three Bean Salad

1 can green beans, drained
1 can wax beans, drained
1 can kidney beans, drained
1 red onion, sliced into rings
1 bell pepper, sliced into rings
Italian Dressing

Mix ingredients, marinate over night in Italian Dressing. Refrigerate. Next day, drain off dressing.

MIX TOGETHER:
1 cup salad oil
1 Tbsp poppy seeds
2 Tbsp grated onion
2 Tbsp dry mustard
1/2 tsp salt
1/2 cup sugar
4 Tbsp vinegar

Pour over bean mixture, mix thoroughly. Keep in refrigerator until ready to serve.

Veggie Salad

1 head cauliflower
1 bunch broccoli (large) or 2 small bunches
1 bunch green onions
1 cup bacon bits
1 (8 oz) cheese, shredded

Chop and mix well.

TOPPING:
1/2 cup mayonnaise
1/4 cup sugar
1 1/2 tsp vinegar

Mix topping and pour over veggies.

Very Large Macaroni Salad

SALAD:
1 1/2 lbs macaroni, cooked
1 onion, finely chopped
1 green pepper, finely chopped
1 cup celery, finely chopped
2 carrots, grated
1 red bell pepper, finely chopped

Mix all ingredients together in a large bowl.

DRESSING:
1 can condensed milk
1/2 cup wine vinegar
2 cups mayonnaise
Sugar to taste

Mix together and pour over macaroni. Chill.
Yield: over 1 gallon.

Wilted Lettuce

4 cups torn leaf lettuce
1 small onion, sliced
6 strips bacon, chopped
2 Tbsp vinegar
1 1/2 tsp brown sugar
1/4 tsp ground mustard
1/2 tsp salt
1/8 tsp pepper

In a large bowl, toss lettuce and onion, set aside. In a skillet, cook bacon until crisp, drain on paper towel. Mix bacon drippings with vinegar, brown sugar, mustard, salt and pepper. Bring to a boil. Pour over lettuce and toss. Top with bacon. Serve immediately.

Winter Fruit Salad

2 medium Gala apples, sliced thinly
2 medium Bartlett pears, sliced thinly
1/4 cup unsweetened cranberry juice
2 Tbsp light brown sugar
4 cups baby spinach leaves
2 Tbsp Gorgonzola cheese, crumbled
3 Tbsp walnut halves, dry-roasted
3 Tbsp raspberry vinegar or red-wine vinegar
1/4 tsp pepper

In medium saucepan, bring apples, pears, cranberry juice and brown sugar to a simmer over medium-high heat. Reduce heat and simmer, covered, for 5-6 minutes or until the fruit is tender. Transfer the fruit with juices to a medium bowl and let cool for 5-10 minutes.

To assemble the salad, put spinach into a large bowl, spoon fruit mixture with juices over the spinach. Sprinkle with the Gorgonzola cheese, walnuts, raspberry vinegar and pepper. Yield: 6 servings.

VEGETABLES & FRUITS

NOTES

Apple Slaw

2 Granny Smith apples, thinly sliced
4 cups green cabbage (about 1/2 head), shredded
4 cups red cabbage (about 1/2 head), shredded
1 medium cucumber, seeded and sliced
2 large jalapeno peppers, seeded and minced
1/2 cup cider vinegar
1/3 cup honey
1/3 cup vegetable oil
2 tsp salt
1/2 tsp pepper

Combine apples and next 4 ingredients in a large bowl. Whisk together vinegar and next 4 ingredients. Toss with apple mixture. Cover and chill at least 1 hour or up to 4 hours.

Baked Beans Southern Style

1 large can pork and beans, drained
1 large onion, chopped
1 bell pepper, chopped
1 cup brown sugar
l/2 cup molasses
2 Tbsp Worcestershire
6 slices raw bacon

Thoroughly mix all ingredients except bacon. Spray baking dish with Pam. Pour into dish and top with bacon slices. Bake at 350 degrees for about 1 hour.

Baked Pineapple

3 eggs
2 cups sugar
1/2 lb butter
1 (#2) can chunk pineapple
4 cups bread cubes

Mix together eggs, sugar and butter. Mix in pineapple and bread cubes. Bake 1 hour at 350 degrees.

Buffet Potatoes

8 large potatoes, peeled and chopped (6 lbs)
1/2 cup butter, divided
1 (3 oz) pkg cream cheese, softened
1/2 cup sour cream
1/4 cup milk
1 1/2 tsp salt
1/2 tsp pepper
1 medium onion, chopped
12 large fresh mushrooms, sliced

Bring potatoes and water to a boil in a large Dutch oven; boil 15 minutes or until tender. Drain and mash. Stir in 1/4 cup butter, cream cheese, and next 4 ingredients until smooth. Melt remaining 1/4 cup butter in skillet, add onion and mushrooms and sauté until tender. Spoon 1/3 of potato mixture into lightly greased 2 1/2 quart baking dish; top with half of mushroom mixture. Repeat layers ending with potato mixture. Bake in 350 degree oven until bubbly.

Cabbage Rolls

1 large head of cabbage
2 cups beef broth

With a sharp knife remove the core and drop the cabbage, core side down, into a kettle of boiling, salted water to cover and blanch it for 5-6 minutes, or until the leaves are softened. Drain and carefully separate the leaves.

FILLING:
1/4 cup margarine
1 Tbsp paprika
1/2 cup finely chopped onion
1 lb ground beef
2 cups rice, cooked
1 egg, beaten
2 Tbsp fresh parsley, minced
Salt and pepper to taste

Melt margarine in skillet, add paprika and onion cooking 5 minutes. Remove from heat and add remaining ingredients and mix all together. Put 2 heaping Tbsp of the filling on each leaf and roll the leaves up tightly, tucking the ends under. Arrange rolls seam side down in greased 3 quart casserole dish. Pour 2 cups beef broth* over rolls and bake covered at 350 degrees for 1 hour. Thicken gravy and serve over the rolls. If desired, sour cream may be added to the gravy.

*BEEF BROTH SUBSTITUTE:
1 large can sauerkraut, drained
2 (8 oz) cans tomato sauce
1 Tbsp brown sugar

Layer half the sauerkraut in bottom of casserole dish and the other half on top of rolls. Pour tomato sauce over rolls and sprinkle brown sugar over. Bake same as above.

Cheesy Scalloped Corn

2 (17 oz) cans cream style corn
2 cups (8 oz) shredded Monterey Jack Cheese
1 1/2 cups cracker crumbs
1 egg, slightly beaten
1/4 cup chopped pimento
1/2 tsp salt
dash of pepper
2 Tbsp margarine

Combine corn, 1 1/2 cups cheese, 1 cup crumbs, egg, pimento and seasonings. Pour into 10x6 baking dish. Top with combined remaining crumbs and margarine. Bake at 350 degrees for 40 minutes. Top with remaining cheese and let stand 10 minutes before serving. Yield: 6-8 servings.

Company Mac and Cheese

1 pkg (7 oz) elbow macaroni
6 Tbsp butter or margarine, divided
3 Tbsp flour (all-purpose)
2 cups milk
1 pkg (8 oz) cream cheese, cubed
2 cups (8 oz) cheddar cheese, shredded
2 tsp spicy brown mustard
1/2 tsp salt
1/4 tsp pepper
3/4 cup dry bread crumbs
2 Tbsp fresh parsley, minced

Cook macaroni according to package directions. Melt 4 Tbsp butter in a large saucepan. Stir in flour until smooth. Gradually add milk and bring to a boil; cook and stir for 2 minutes. Reduce heat; add cheeses, mustard, salt and pepper, stirring until cheese is melted and sauce is smooth. Drain macaroni; add to the cheese sauce and stir to coat. Transfer to a greased shallow 3 quart baking dish. Melt the remaining butter; toss with bread crumbs and parsley. Sprinkle over macaroni. Bake, uncovered, at 400 degrees for 15-20 minutes or until golden brown.
Yield: 6-8 servings.

Cornbread Dressing

1 cup cornmeal (self-rising)
1/2 cup flour (self-rising)
3/4 cup buttermilk
2 eggs
2 Tbsp vegetable oil
7 slices oven-dried white bread
1 sleeve saltine crackers
8 Tbsp butter
1 large onion, chopped
2 cups celery, chopped
7 cups chicken stock
1 tsp salt
black pepper
1 tsp sage
1 Tbsp poultry seasoning
5 eggs, beaten

Mix first five ingredients together, bake for 20-25 minutes in 450 degree oven. Cool and crumble into large bowl. Add dried white bread slices and saltines; set aside.

Melt butter in large skillet, add celery and onion and sauté approximately 5-10 minutes. Pour the vegetable mixture over cornbread mixture. Add chicken stock, and remaining ingredients. Mix well. Pour into a greased pan and bake until dressing is cooked through, about 45 minutes. Serve with turkey as a side dish.

Creamy Potato Bake

4 or 5 medium potatoes, cut up
1 (8 oz) carton sour cream
5 or 6 slices bacon, cooked and crumbled
3 small green onions, chopped
1 cup cheddar cheese, shredded

Boil potatoes until tender; drain. Mash potatoes with electric mixer, adding milk and butter until fluffy. Spread potatoes evenly in a lightly greased 10x6x2 baking dish. Top with sour cream, sprinkle with bacon and green onions. Top with cheese. Bake at 300 degrees for 30 minutes. Yield: 6 servings.

Enchilada Casserole

2 lbs ground beef
onion, chopped
jalapeno pepper, chopped
Enchilada sauce
Cheese

Brown ground beef with onion and jalapeno peppers. Layer beef mixture, enchilada sauce, and cheese. Repeat layers ending with cheese. Bake at 350 degrees for 20 minutes in a 9x13 baking dish.

Fried Apples

6 to 8 Winesap Apples
1 1/4 cups water
1/4 cup cinnamon drops
1 1/4 cups sugar
1/4 cup butter

Wash apples and slice (do not peel). Put in frying pan; add water and cinnamon drops and cook on medium heat until tender. Add sugar and butter. Cook until done. Stir gently and often. Serve hot.

Garlic and Herb Cheese Grits

4 cups chicken broth
1 cup quick-cooking grits, uncooked
1 (5 oz) pkg garlic and herb soft spreadable cheese
1/4 tsp black pepper
1/2 tsp fresh parsley, chopped

Bring broth to a boil in a medium saucepan over high heat. Gradually stir in grits. Cook, stirring constantly for 5-7 minutes or until thickened. Remove from heat and stir in cheese and pepper until cheese is completely melted. Transfer to serving bowl and sprinkle top with parsley. Serve immediately.
Yield: 5 cups.

Mashed Potatoes

3 lbs potatoes (about 9 medium), peeled and quartered
1 pkg (8 oz) cream cheese, cubed
1/2 cup butter, cubed
1/2 cup milk
1/4 tsp salt
1/4 tsp pepper
2 cups (16 oz) sour cream
2 cups (8 oz) cheddar cheese, shredded
3 bacon strips, cooked and crumbled
1 Tbsp chives, minced

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Drain. In large mixing bowl, mash the potatoes. Add cream cheese, butter, milk, salt and pepper and beat until fluffy. Transfer to a greased 3 quart baking dish. Spread sour cream over the top. Bake uncovered at 350 degrees for 10 minutes. Sprinkle with cheddar cheese, bacon and chives. Bake 5 minutes longer or until heated through and cheese is melted.
Yield: 12 servings.

Mexican Style Hot Potatoes

3 or 4 medium potatoes, cubed or sliced
1 medium onion, cut into 1/2 inch strips
1 medium bell pepper, cut into 1/2 inch strips
1 or 2 cayenne, jalapeno or chili peppers, finely chopped
1 1/2 tsp Mrs. Dash seasoning blend
1 clove garlic, chopped
Salt and pepper to taste
1 stick margarine

Combine potatoes, onion, bell pepper, hot pepper, seasoning blend and garlic; salt and pepper to taste. Melt margarine and stir into mixture. Pour into 9 inch square baking dish. Bake at 400 degrees for 30-45 minutes or until potatoes are brown, stirring occasionally.
Yield: 4-6 servings.

Onion Mushroom Casserole

1 (8 oz) pkg mushrooms, sliced
2 medium onions, sliced
2 Tbsp butter
1/2 cup Colby cheese, grated
1/2 cup Monterey Jack cheese, grated
1 can cream of mushroom soup
1 small can evaporated milk
2 tsp soy sauce
French Bread Slices
Swiss cheese, grated

In a skillet, sauté mushrooms and onions in butter. Spread in a 9x13 baking dish for bottom layer. Combine cheese and sprinkle over bottom layer. Mix together soup, milk and soy sauce and place as 3rd layer in dish. Top with French Bread slices and place Swiss cheese on top of bread. Put in refrigerator 2-3 hours or overnight. Bake on 425 degrees covered for 30 minutes then uncover and cook for 10-15 more minutes.

Oven Roasted Potatoes

4 baking potatoes (about 2 lbs)
2 Tbsp butter, melted
2 tsp paprika
1 tsp salt
1/2 tsp pepper

Peel potatoes and cut into large chunks; place in shallow 2 quart baking pan. Pour butter over and toss until well coated. Sprinkle with seasonings. Bake, uncovered at 350 degrees for 45-60 minutes or until potatoes are tender.
Yield: 4 servings.

Pizza Potatoes

1 (8 1/4 oz) box scalloped potatoes
1 (16 oz) can tomatoes
1 1/2 cups water
1/4 tsp oregano leaves
1 (4 oz) pkg sliced pepperoni
1 (4 oz) pkg mozzarella cheese, shredded

Heat oven to 400 degrees. Place potato slices and packet of seasoned sauce mix into ungreased 2 quart dish. Heat tomatoes, water and oregano to boiling; stir into potatoes. Arrange pepperoni on top and sprinkle with cheese. Bake uncovered for 30-35 minutes.
Yield: 4 servings.

Potato - Tomato Gratin

1 yellow onion, thinly sliced
2 Tbsp olive oil
2 Tbsp garlic, minced
10 Roma tomatoes, seeded, cut into chunks (1 1/2 lbs)
2 tsp fresh rosemary, minced
4 Russet potatoes, sliced 1/8" thick
Salt and pepper to taste
1 cup Swiss cheese, grated

Saute onions with oil until soft. Stir in garlic; cook another minute. Add tomatoes and rosemary. Continue to cook until all moisture is evaporated, about 10 minutes. Layer half the sliced potatoes in 9x13 greased baking dish, season with salt and pepper. Top the potatoes with half of the tomato mixture and half of the cheese. Repeat layering, ending with cheese. Cover with foil and bake in a preheated 450 degree oven for 30 minutes. Remove foil and bake 15 more minutes to brown cheese. Let stand 5 minutes to set the cheese before slicing and serving.

Rotel Potatoes

1 (10 oz) can Rotel tomatoes
1 (10 3/4 oz) can cream of mushroom soup
1 (10 3/4 oz) can cheddar cheese soup
1/2 soup can water
1 Tbsp onion flakes, or fresh chopped onion
1/2 stick margarine
10-12 small potatoes, peeled and sliced

Preheat oven to 350 degrees. In a bowl, mix Rotel tomatoes, cheddar cheese soup, cream of mushroom soup, water, onion, salt and pepper to taste. Pour mixture over potatoes in a greased baking dish. Place margarine slices on top and bake for l hour or until potatoes are soft when stuck with fork.

Sauteed Zucchini

12 cups thinly sliced zucchini (about 10 medium)
3/4 tsp dried thyme
3/4 tsp dried rosemary, crushed
1/2 tsp dill weed
3 Tbsp olive oil
Salt and pepper to taste

In a Dutch oven, sauté the zucchini, thyme, rosemary and dill in oil until crisp-tender. Reduce heat to medium, cover and cook for 5-7 minutes or until tender; stirring occasionally. Season with salt and pepper.
Yield: 10-12 servings.

Scalloped Potatoes

2 cups thinly sliced peeled potatoes (about 2 large)
2 tsp flour (all-purpose)
Dash each salt, pepper and nutmeg
2 tsp butter
2/3 to 1 cup half-and-half cream
1/3 cup shredded Gouda cheese

Place half the potatoes in a greased ovenproof skillet; sprinkle with 1 tsp flour. Repeat layers. Sprinkle with salt, pepper and nutmeg. Dot with butter. Add enough cream to fill skillet about 3/4 full. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 15-20 minutes or until most of the liquid is absorbed.

Carefully place skillet in oven. Bake, uncovered, at 350 degrees for 10-15 minutes until bubbly and potatoes are tender. Sprinkle with cheese; bake 5 minutes longer or until cheese is melted.
Yield: 2 servings.

Squash Casserole

3 medium yellow squash
1 tsp salt
3 Tbsp butter
1 egg, beaten
1 cup cheddar cheese, grated
1/2 cup sour cream
1/4 cup onion, chopped
1 cup cracker crumbs

Cook squash in 3 cups of salted water until tender, drain and mash. Add butter, cheese, egg, onion, sour cream and 3/4 cup cracker crumbs. Put in casserole dish sprayed with Pam. Sprinkle top with remaining cracker crumbs and bake at 350 degrees for 25 minutes.

Stuffed Baked Potatoes

8 baking potatoes (about 3 lbs)
Vegetable oil
1/3 cup butter or margarine, softened
1/4 cup fresh chives, chopped or 2 Tbsp dried chives
1 tsp salt
1/4 tsp pepper
1/3 to 1/2 cup evaporated milk
Paprika

Rub the potato skins with oil; prick with a fork and bake at 400 degrees for 1 hour or until tender. Allow potatoes to cool. Slice a small portion off the top of each potato. Carefully scoop out pulp, leaving a thin shell. In a large bowl, mash the pulp with butter, chives, salt, pepper and enough milk to obtain desired consistency. Carefully stuff shells; sprinkle with paprika. Place on an ungreased baking sheet and bake at 325 degrees for 30 minutes or until heated through. (Potatoes may be stuffed ahead and refrigerated or frozen. Allow additional time for reheating).
Yield: 8 servings.

Sunny Scalloped Potatoes

5 cups potato slices
2 Tbsp flour
1 tsp salt and dash of pepper
1/2 lb Velveeta Cheese, cubed
3/4 cup milk
1/4 cup green pepper, chopped
1/4 cup onion, chopped
2 Tbsp pimento strips

Coat potatoes with combined flour and seasonings. Place in 11 3/4 x 7 1/2 baking dish. Heat process cheese and milk over low heat; add green pepper, onion and pimiento. Pour over potatoes. Bake at 350 degrees, 50 minutes or until potatoes are tender.

Sweet and Sour Red Cabbage

1/2 cup butter
1 head red cabbage, shredded
1/2 cup apple cider vinegar
1/2 cup water
2 Tbsp sugar
2/3 cup red currant jelly
1/2 tsp salt
2 tart apples, cored, peeled and sliced

Melt butter in skillet, add cabbage. Heat for 5 minutes, stir in remaining ingredients. Cover and simmer for 1 1/2 hours.
Yield: 8 servings.

Sweet Pea Casserole

1/4 cup butter
1 (8 oz) container mushrooms, sliced
1 cup onion, chopped
2 cloves garlic, minced
2 Tbsp flour (all-purpose)
1 tsp sugar
3/4 tsp salt
1/4 tsp black pepper
1/4 tsp nutmeg
1 cup milk
1 cup heavy whipping cream
1 cup cheddar cheese. grated
1 cup Parmesan cheese, grated
2 (16 oz) pkgs frozen green peas, thawed and drained
1 (6 oz) can French-fried onion rings

In Dutch oven, melt butter over medium heat. Add mushrooms, onion, and garlic; cook until tender (5-6 minutes). Stir in flour, sugar, salt, pepper and nutmeg; cook, stirring constantly for 2 minutes. Gradually stir in milk and cream; cook, stirring constantly until slightly thickened. Add cheeses, stirring until melted and smooth. Add peas, stirring to combine. Spoon mixture into 13x9 baking dish and bake for 30 minutes in preheated 350 degree oven. Top with french-fried onion rings; bake for 5 minutes. Serve immediately.

Sweet Potatoes and Apples

3 sweet potatoes
1 cup sugar
3 Tbsp butter
a little nutmeg
3 apples, sliced
1/2 tsp salt
3/4 cup water

Boil potatoes for 15 minutes. Remove skins and cut potatoes in thin slices. Arrange in a baking dish, a layer of potatoes and apples, sprinkle with sugar and nutmeg and dot with butter. Continue layers. Cover and bake 1 hour at 300 degrees.

Twice Baked Potato Casserole

6 medium unpeeled potatoes, baked
1/4 tsp salt
1/4 tsp pepper
1 lb sliced bacon, cooked and crumbled
3 cups (24 oz) sour cream
2 cups (8 oz) shredded mozzarella cheese
2 cups (8 oz) shredded cheddar cheese
2 green onions, chopped

Cut baked potatoes into 1 inch cubes. Place half in a greased 13x9x2 baking dish. Sprinkle with half of the salt, pepper and bacon. Top with half of the sour cream and cheeses. Repeat layers. Bake uncovered at 350 degrees 20 minutes, or until cheese is melted. Sprinkle with onions.
Yield: 6-8 servings.