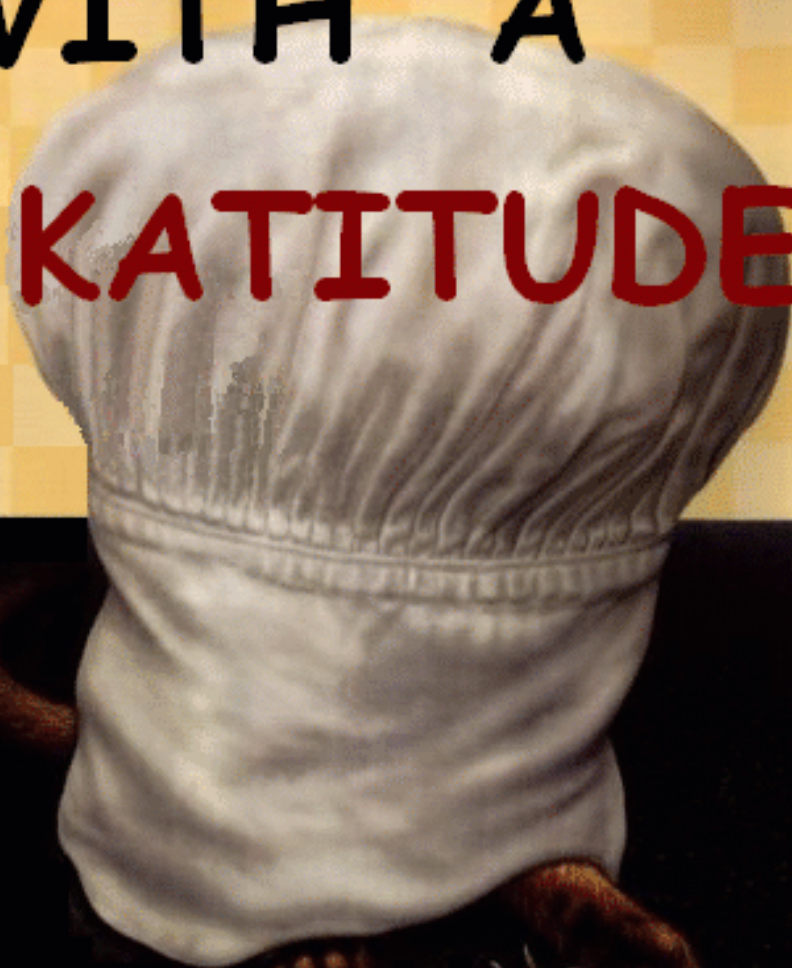


KOOKING

WITH A

KATITUDE



KATS
in red
hats

KITTI KREDITS

The first litter outing of the Kats in **Red** and **Pink** Hats was in February, 2005. We met at a delightful tearoom in Goodlettsville, Tennessee and have been getting together once a month ever since. We are a **Sisterhood**, here to support each other, laugh and have fun.

Food and the enjoyment of it, is a primary endeavor for most of our outings. We seem to have the most fun just sitting around chit-chatting after enjoying a delicious meal (that someone else has prepared).

This collection of mouth-watering recipes from our Kats and Kittens will surely be passed on. Some are old family favorites and others are creations from our litter. Consider this our way of handing you a recipe box and saying, "Take what you want; there's not a bad one in the bunch." And when you cook these recipes you truly become part of our Fristerhood.

Thanks to all our Kats and Kittens for the wonderful recipes. Thanks also to Tony the Tiger for helping with the colorful cover pages and making this cookbook available on-line. And to our Princess, Kountess Katnip who is getting married, and our inspiration for this cookbook, we wish you much love and happiness for hundreds of Kat years to come.

A friend is one of the nicest things you can have and one of the best things you can be!! Have fun and BON APPETIT.

MEOW

OUR LITTER



**Queen Cleopurrtra
(Faye Perry)**



**Lady Felina
(Vivian Evans)**



**Lady Glitter
(Sue Garay)**



**Lady Jag-U-R
(Brenda Eggert)**



**Baroness Von Meow
(Linda McCorkle)**



**Princess ApriKat
(Barbara Lee)**



**Kountess Katnip
(Samantha Bilbrey)**



**Sassy Kat Woman
(Shawn Bilbrey)**



**Lady SophistaKat
(Tracey Davis)**



**Lady Siamese Kat
(Debbie Lovell)**



**Dutchess AristaKat
(Amy Newell)**



**Princess Carrie
(Carrie Kissner)**



Miss Kitty

Kitti

SHORTCUTS
IN THE KITCHEN

Saving time in the kitchen

gives us more time

to have

fun with our **FRISTERS**

Kitti Shortcuts in the Kitchen

- 🐾 When you need to juice a lemon or lime, just stick it in the microwave for a few seconds.
- 🐾 To prepare bacon, put slices on a baking sheet and stick in the oven.
- 🐾 When a recipe calls for you to make a pie crust – use the already prepared kind.
- 🐾 Put a little vinegar in your water when boiling eggs – eggs won't crack and will be easier to peel.
- 🐾 For uniform cookies, use melon scoop for small cookies and an ice cream scoop for larger cookies.
- 🐾 A lump of butter or a few teaspoons of oil added to water when boiling rice, noodles, or spaghetti will prevent water from boiling over.
- 🐾 To keep stored brown sugar from hardening – add a slice of bread to storage container and it will soften again.
- 🐾 To bake potatoes quickly – stick them in the microwave oven for about 7 minutes – then wrap in aluminum foil and stick in the oven for 20-30 minutes.
- 🐾 Meat loaf will not stick if you stick a slice of bacon at the bottom of the pan.
- 🐾 Before measuring honey or other syrup, oil the cup with cooking oil.
- 🐾 A dampened paper towel or terry cloth brushed downward on a cob of corn will remove every shred of corn silk.

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APPETIZER'S SOUPS AND BREADS

Sometimes less is more!!!!



Baked Potato Soup

3 lbs red potatoes
1/4 cup butter, melted
1/4 cup flour
2 qt half-and-half
1 lb block Velveeta Cheese, melted
White pepper, to taste
Garlic powder, to taste
1 tsp hot pepper sauce
1/2 lb bacon, fried crisply
1 cup cheddar cheese, shredded
1/2 cup fresh chives, chopped
1/2 cup fresh parsley, chopped

Dice unpeeled red potatoes into 1/2 inch cubes. Place in large Dutch oven, cover with water and bring to a boil (for 10 min. or until almost cooked). In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low heat and gradually add half-and-half, stirring constantly. Continue stirring until smooth and liquid begins to thicken. Add melted Velveeta, stir well. Drain potatoes and add to cream mixture. Stir in pepper, garlic powder and hot pepper sauce. Cover, cook over low heat for 30 minutes, stirring occasionally. Serve with crumbled bacon, shredded cheese, chives and parsley.

O'Charley's



Smelly Kat Banana Bread

Wet (all mashed together):

2 cups all-purpose flour
1 tsp baking soda
1/4 tsp salt
1/2 cup butter
3/4 cups brown sugar
2 eggs, beaten
2 1/3 cups mashed overripe bananas

Preheat oven to 350 degrees. Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture, stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes and turn out onto a wire rack.

Lady Siamese Kat (Debbie Lovell)



Beer Cheese Soup

1 large can chicken broth
1 medium jar cheese whiz
1 can stale beer
Cayenne pepper to taste

Heat broth to boiling, reduce heat, add cheese whiz, stir until melted, add beer and reheat, but do not boil. Top with bacon bits and green onions.

101st Airborne



Broccoli Cheese Soup

1 ½ lb broccoli, fresh
2 cups water
¾ tsp salt
½ cup cornstarch, mixed with 1 cup cold water
1 pint half-and-half
1 lb Velveeta
½ tsp pepper

Steam or boil broccoli until tender.

Place half-and-half and 2 cups water in top of double boiler. Add cheese, salt and pepper. Heat until cheese is melted. Add broccoli. Mix cornstarch and water in small bowl. Stir into cheese mixture in double boiler and heat over simmering water until soup thickens.

Black Eyed Pea's



Pineapple Pecan Cheese Ball

2 pkgs (8oz) cream cheese, softened
1 tsp lemon pepper seasoning
1 can (8oz) crushed pineapple, drained
1 tsp salt
1/2 cup chopped green pepper
2 cup chopped pecans
1/2 cup green onions

Whip cream cheese until smooth. Stir in pineapple, peppers, onions, seasoning and 1/2 cup nuts. Shape into a ball. Refrigerate over night. (Before serving, roll in remaining nuts.)

Baroness Von Meow (Linda McCorkle)



Garlic Cheese Biscuits

Dough:

1 1/4 lbs Bisquik
3 oz freshly shredded cheddar cheese
11 oz cold water

Garlic Spread:

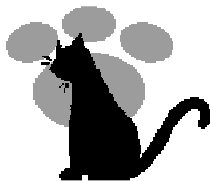
1/2 cup melted butter
1 tsp garlic powder
1/4 tsp salt
1/8 tsp onion powder
1/8 tsp dried parsley

To cold water, add Bisquik and cheese, blending in a mixing bowl. Mix until dough is firm.

Using a small scoop, place the dough on a baking pan lined with baking paper. Bake in 375 degree oven for 10 to 12 minutes or until golden brown. While biscuits bake, combine spread ingredients.

Brush baked biscuits with the garlic topping

Red Lobster



Katnip Cheese Ball

2 (8 oz) pkgs cream cheese, softened
Small jar Old English Sharp Cheese
2 Tbsp mayo
1 Tbsp grated onion (I use dried onions)
1 Tbsp Parmesan cheese
1 Tbsp lemon juice

Combine all ingredients (use blender or food processor to mix). Refrigerate for 1 hour and then shape into ball. Cover with pecan pieces.

Serve with your favorite crackers.

Lady Felina (Vivian Evans)



Buffalo Chicken Wings

2 lbs chicken wings (disjointed – discard the tips)
1/4 lb margarine (do not use butter)
8 oz “Frank’s” Hot Sauce (Durkee Hot Sauce) (adjust amt to your desire)
oil for frying

Melt margarine in sauce pan. Add hot sauce, mix and put aside. Deep fry wings until brown and crispy. Remove and drain on paper towels.

Put wings in a large bowl that has a cover. Pour sauce over all, cover, and shake to coat the wings.

Serve with celery sticks and Blue Cheese Dressing

Buffalo’s



Ragamuffin Chicken Tortilla Soup

4 cans Campbell's Chicken with wild & white rice soup
2 cans Rotel diced tomatoes and green chilies
1 can tomato sauce
1 small can kernel corn
1 can black beans
2 pkgs (0.9 oz) Tyson Southwestern chicken strips (cooked)
1 teaspoon ground cumin (optional)
bag of tortilla chips
grated cheese
salsa
chopped onions
kitchen sink (optional)

Mix the first seven ingredients in a big pan and bring to a soft boil. Once it boils, turn to low heat. I usually let it simmer on low heat for about 30 minutes to give the flavors time to blend.

Crumble a handful of chips in soup bowl, add soup, grated cheese, salsa, chopped onion, and the kitchen sink (optional). Enjoy!!

Princess ApriKat (Barbara Lee)



Clam Chowder

2 Tbsp butter
1 cup diced onion
1/2 cup diced celery
1/2 cup diced leeks
1/4 tsp chopped garlic
2 Tbsp flour
1 qt milk
1 cup clams in juice
1 cup diced potatoes
1 Tbsp salt
1/4 tsp white pepper
1 tsp dry thyme
1/2 cup heavy cream

In a soup pot, melt butter over medium heat. Add onion, celery, leeks and garlic. Sauté for 3 minutes mixing often. Remove from heat and add flour, mixing well. Add milk and whisk vigorously. Drain clams and add juice only to soup. Slowly bring to a boil, mixing often. Reduce heat to a simmer. Add potatoes and seasonings, simmer 10 minutes. Add the clams and simmer 5-8 minutes.

Finish with heavy cream. Serve warm.

Red Lobster



Crabby Stuffed Mushrooms

1 lb fresh mushrooms, 35-40 (washed and stems removed)
1/4 cup celery, finely chopped
2 Tbsp onion, finely chopped
2 Tbsp red bell pepper, finely chopped
1/2 lb crab claw meat
2 cups oyster crackers, crushed
1/2 cup cheddar cheese, shredded
1/4 tsp garlic powder
1/2 tsp Old Bay Seasoning
1/4 tsp black pepper and 1/4 tsp salt
1 egg
1/2 cup water
6 white cheddar cheese slices

Preheat oven to 400 degrees. Sauté celery, onion, and pepper in butter for 2 min., transfer to plate and cool in the fridge. Finely chop half of the stems. Discard other half or use in another dish. Combine sautéed veggies, chopped mushroom stems and all other ingredients (except cheese slices) and mix well. Place mushroom caps in baking dish.

Spoon 1 tsp of stuffing into each mushroom. Cover with sliced cheese and bake in oven for 12-15 minutes until cheese is lightly browned.

Red Lobster



Creamy Mexican Dip

1 can stewed tomatoes
2 cups sour cream
1 pkg dry ranch dressing mix
1 small can chopped green chilies
1 tsp horseradish (creamy type)

Drain tomatoes well and chop. Mix sour cream, horseradish and dry ranch dressing together well. Add tomatoes and green chilies and stir well. Chill for at least 2 hours before serving. I serve with any type of chips.

Lady Glitter of the Litter (Sue Garey)



Meowlicious Haypenny Snacks

1 lb cheddar cheese, grated
2 cups flour, sifted
1 pkg onion soup mix
2 sticks butter

Mix and roll in long pieces. Chill and slice. Bake in oven at 350 degrees until slightly brown.

Baroness Von Meow (Linda McCorkle)



Linda's Sassy Salsa Dip

2 pkg cream cheese, softened
1 jar (16 oz) salsa, mild, medium or hot

Using a mixer blend the salsa and cream cheese until thoroughly mixed. Serve with tortilla chips.

Baroness Von Meow (Linda McCorkle)



Artichoke Spinach Dip (and Pita Chips)

To make Artichoke Spinach Dip:

1/4 cup butter
1 pkg frozen chopped spinach, partially thawed
1 can artichoke hearts, drained and chopped
2 pkgs cream cheese, softened (8oz I think)
2 (16 oz) containers sour cream
1 cup parmesan cheese
Salt and garlic salt to taste

Melt butter in large saucepan. Stir in spinach and artichoke hearts. Cook for a few minutes or until tender. Mix cream cheese and sour cream into the spinach mixture and then stir in the parmesan cheese, salt and garlic salt. Cook at medium heat until thickened. Serve warm.

To make pita chips:

1 pkg pita bread
Deep fryer

Cut pita bread into triangular pieces. Deep fry for just a few minutes until bread is crisp. Serve the pita chips with the warm dip.... It is to die for!

Dutchess AristaKat (Amy Newell)

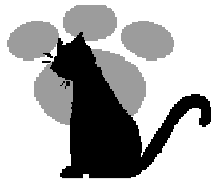


Frisky Vegetable Dip

1 cup Hellmann's mayonnaise
1 cup sour cream
1 tsp curry powder
1 Tbsp Horseradish (creamy type)
1 Tbsp Wine (red or white)

Mix all ingredients well and chill for at least two hours.
(I serve this with a raw vegetable tray)

Lady Glitter of the Litter (Sue Garey)



Easy as Pie Yeast Rolls

2/3 cup sugar
2/3 cup solid shortening
1 tsp salt
1 egg
1 pkg dry yeast
2 cups lukewarm water
6 cups flour

Dissolve yeast and sugar in lukewarm water. Add other ingredients and begin adding flour until you have added the entire 6 cups. Mix well. Place in refrigerator until ready to use. Remove dough and knead well, roll out. Cut with any size cutter depending on how large you wish your rolls to be.

Dip each roll in melted butter and place in pan touching each other. (I usually use cake pans for roll baking). Let rise for approximately 2 hours. Bake at 350 degrees for approximately 20 minutes. (Dough will keep in refrigerator for several days).

Lady Glitter of the Litter (Sue Garey)



Fried Pickles

Seasoned Egg Wash:

1 egg
1 tsp salt
1/3 cup milk
1/2 tsp black pepper
1/3 cup Worcestershire Sauce
1/3 tsp Tabasco

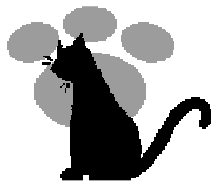
Seasoned flour:

2 cups flour
1/2 Tbsp paprika
1 Tbsp garlic salt
1/4 tsp poultry seasoning
2 tsp black pepper

Oil for frying
Klauson Whole Pickles

Whip together all ingredients for seasoned egg wash, set aside. Mix ingredients for flour mixture in a shallow dish. Slice pickles 1/8 inch thick. Dip into flour mixture then egg wash. Then flour mixture again. Fry until golden brown, about 1 minute. Drain on paper towels. Serve with dipping sauce of ranch dressing, ketchup or horseradish sauce.

Logan's



Crab Au Gratin

8 Tbsp (1 stick) butter
1/2 cup onion, minced
2 Tbsp all purpose flour
1 cup milk, scalded
1/2 tsp salt
dash of white pepper
1/4 cup sherry
12 oz crab meat
1 cup crackers, finely crumbled
1/2 cup cheddar cheese, finely grated

Crumble crackers between waxed paper with a rolling pin. Reserve just enough crumbs and cheese to top the casserole.

Melt 4 Tbsp butter in a large heavy skillet. Sauté onion until it is golden. Slowly add flour, stirring constantly over low heat. When flour is blended, gradually add hot milk and blend with a whip. Continue stirring over low heat until the sauce begins to thicken. Add salt, pepper and sherry and continue stirring. Mix crab meat, sauce and the extra cracker crumbs and cheese.

Place mixture in a lightly greased baking dish. Sprinkle reserved cracker crumbs and cheese on the top. Dot the top with remaining 4 tablespoons of butter. Bake uncovered at 350 degrees for about 15 minutes or until the top is golden brown.

Red Lobster





SIDE DISHES

*Sex is good, but not as good as
fresh,
sweet corn!!*



Baked Beans

1 lb dry pinto beans
1/2 cup finely diced onions
1 Tbsp salt
1 tsp pepper
1 Tbsp brown sugar
2 tsp chili powder
1/2 tsp garlic powder
1/4 tsp celery salt
1/2 cup chopped bacon

Cover beans with water. Bring to a boil and then turn off heat. Soak for one hour and then drain. Add more water to cover beans and add all remaining ingredients. Cook on low to medium heat (a low boil) for 2 to 3 hours or until beans are done to desired tenderness.

County Line



Halo Kitti Broccoli Casserole

1/2 cup margarine, melted
1 can mushroom soup
1 cup water
1 can sliced water chestnuts (optional)
1 cup uncooked minute rice
1/2 cup minced onions
1 (8 oz) jar Cheese Whiz
2 small pkgs chopped broccoli

Blend all ingredients together. Mix well. Pour into lightly buttered casserole dish. Top with crushed cracker crumbs and dot with butter.

Bake 1 hour at 350 degrees.

Queen Cleopurrtra (Faye Perry)



Corn Pudding

1 large can creamed style corn
5 Tbsp flour
1 Tbsp sugar
1 tsp salt
1/4 cup melted margarine (cooled)
3/4 cup milk
3 eggs, beaten

Mix all ingredients together and put into a greased casserole dish. Bake in a 350 degree oven for 1 hour. Serves 6

Miss Kitti



Frisky

Southern Cornbread Dressing

1/2 cup chopped onion
1 cup chopped celery
1 Tbsp butter
6 cups dry cornbread crumbs
salt and pepper to taste
poultry seasoning or sage to taste
1 egg
3 cups chicken broth

Sauté onion and celery in butter until soft. Add in cornbread crumbs. Beat egg and chicken broth together and add to mixture. Mix together and add salt, pepper, poultry to taste. (May need to add more chicken broth to make kinda runny). Bake in a 450 degree oven for 30 minutes.

Miss Kitti



Feline Friends Favorite Fried Apples

3 cups sliced apples
2-3 Tbsp butter
2-3 Tbsp sugar
2-3 Tbsp brown sugar

Choose firm cooking apples. Pare, core and slice apples. Heat a heavy frying pan with butter and add apple slices. Sprinkle with sugar and brown sugar. Cover and cook over low heat, stirring often. If apples get too dry, stir in a little water or apple juice. If they have too much liquid, cook them with the lid off for a few minutes.

Let apples cook until tender. You can flavor them with a little cinnamon or nutmeg if you like.

Miss Kitti



Fried Green Tomatoes

3 large green tomatoes
1 cup flour
1 cup cornmeal
seasoned salt and pepper to taste
2 eggs, beaten
1 cup milk
vegetable oil for frying

Slice green tomatoes (about 1/2 inch slices). In a medium bowl, combine flour, cornmeal, salt and pepper. In a separate bowl, combine milk and eggs. Dip each tomato slice into milk mixture, then flour mixture. Repeat, coating each slice well. Heat oil in skillet and add battered tomato slices a few at a time. Cook until golden brown.

Miss Kitti



Fried Mashed Potato Kakes

1 1/2 cups leftover mashed potatoes
2 Tbsp milk
1 egg
1/2 tsp salt
dash of pepper
1/4 cup flour
1/4 cup cooking oil
1/4 cup onion

Mash cold potatoes with fork until soft. Add milk, mix well. Add eggs, salt and pepper, flour and onion. Mix until well blended. Shape into patties and fry in oil until golden brown on both sides.

Makes 4 yummy servings.

Miss Kitti



French Fried Onions

1 cup flour
1/2 tsp salt
6 large onions
1/2 cup milk
1 tsp sugar
1 egg, well beaten
1 Tbsp melted cooking fat

Remove outer covering from onions. Slice 1/4 inch thick. Cover with cold water. Let stand 30 minutes. Wipe dry. Separate into rings. Sift flour, sugar and salt. Combine eggs and milk. Add dry ingredients. Add fat. Mix thoroughly. Dip onion rings in batter and fry in deep fat until golden brown.

Miss Kitti



Green Bean Casserole

2 (16 oz) cans green beans, drained
1 can cream of mushroom soup
1/2 tsp seasoned salt
1 (3 oz) can French Fried onion rings
4 oz grated American cheese

Combine beans, soup, cheese, and salt in a bowl, mix well. Spoon mixture into a 2 quart casserole dish. Bake at 325 degrees until bubbly. Sprinkle the onion rings and grated cheese over the top of the casserole. Bake for 2 minutes longer.

Miss Kitti



Hashbrown Casserole (from Debbie Thompson)

1 large bag shredded hashbrowns

1/2 cup chopped onion

2 cups shredded cheddar cheese

3/4 pint sour cream

1 can cream of chicken soup

1/4 tsp black pepper

1 tsp salt

Combine ingredients in greased casserole dish and smooth top down.

Topping

2 cups crushed corn flakes

1/2 cup melted butter

Mix well and cover top of dish

Preheat oven to 350 degrees and bake for 45 minutes

Lady Jag-U-R (Brenda Eggert)



Kitti Prints Macaroni Surprise

2 bags large macaroni noodles
1 large block of Velveeta cheese, cubed
4 Tbsp butter
3/4 cup milk
1 box of Cheez-Its
2 cups shredded American cheese

Cook macaroni noodles until done. Strain and pour into a large bowl. Mix in milk, butter and cubed cheese. Stir until cheese is melted and well mixed. Pour Mac-n-Cheese into large greased baking dish. Sprinkle shredded cheese over top of macaroni. Pour Cheez-Its into a large Ziploc bag and crunch up. Sprinkle crumbled Cheez-Its over top of the dish. If you have spray butter, a mist or two always helps. Cover with aluminum foil and bake in a 350 degrees for 45 minutes, uncover and bake for an additional 15 (until the top browns a bit).

Dutchess AristaKat (Amy Newell)



Mashed Potatoes

6 medium russet potatoes, peeled and cubed
1/2 cup warm milk
1/4 cup butter or margarine
3/4 tsp salt
dash pepper

Place potatoes in a saucepan and cover with water. Cover and bring to a boil; cook for 20-25 minutes or until very tender. Drain well. Add milk, butter, salt and pepper; mash until light and fluffy.

A little sour cream added never hurt nobody either!

Miss Kitti



Squash Casserole

4 medium yellow squash, sliced
1 medium onion, chopped
salt and pepper to taste
4 crackers, crushed
4 Tbsp butter, melted
2 eggs, separated
1/3 cup grated cheese

Steam onion and squash until tender. Drain and mash well. Add crushed crackers, salt, pepper, butter, egg yolks and cheese. Blend well. Fold in two stiffly beaten egg whites. Pour into greased baking dish. Bake in 350 degree oven for 45 minutes.

Queen Cleopurrtra (Faye Perry)



Sister Susie's Sweet Potato Casserole

3 cups cooked mashed sweet potatoes
1 cup sugar
2 eggs
1/2 stick melted butter
1/2 cup milk
1 tsp vanilla
Mix well and put in buttered dish

Topping:

1 cup brown sugar
1 cup chopped pecans
1/2 cup flour
1/2 stick melted butter (cooled)

Mix all ingredients together and crumble on top of sweet potatoes. Bake about 30 minutes in a 350 degree oven.

Queen Cleopurrtra (Faye Perry)



Playful Kitti Broccoli Salad

1 head broccoli
1 medium red onion
3/4 cup fat free mayonnaise
2 Tbsp vinegar
1/4 cup sugar
1/2 cup raisins

Wash and divide broccoli into flowerets. Finely chop onion. Mix together mayonnaise, vinegar and sugar. Add broccoli, onion and raisins to mayonnaise mixture. Refrigerate until ready to serve

Makes 8 portions.

Lady Jag-U-R (Brenda Eggert)



Viv's Potato Salad

7 Medium Size Potatoes
1 cup chopped onion
1/2 cup chopped dill pickle
2 boiled eggs, chopped
1 cup Miracle Whip Salad Dressing
2 tablespoons mustard
Salt to taste

Boil potatoes until they begin to soften but not mushy (approximately 30 minutes). Peel potatoes and dice into small chunks. Add all remaining ingredients to diced potatoes and stir until potatoes are coated.

Potato salad is best if made the day before you intend to serve. May be made in smaller or larger quantities. Serves approximately 10 people.

Lady Felina (Vivian Evans)



Alfredo Potatoes

2 large baking potatoes
1 cup prepared Alfredo sauce
1 tsp garlic powder
1/2 tsp pepper
1/8 tsp dried thyme
1 cup (4 oz) shredded cheddar cheese, divided
1/2 cup shredded mozzarella cheese

Pierce potatoes several times with a fork and bake for 6 minutes (or until tender) in microwave. Allow potatoes to cool.

In a bowl combine Alfredo sauce, garlic powder, pepper and thyme. Stir in 1/2 cup cheddar and mozzarella cheeses. Cut potatoes in half lengthwise. Scoop out the pulp and add to the sauce mixture. Mix well. Spoon into potato shells. Sprinkle with remaining cheeses. Microwave for 1 minute or until cheese is melted. Yield: 4 servings.

Sassy Kat Woman (Shawn Bilbrey)





MAIN COURSE

*A delicious aroma fills my soul with
happiness!!*



Baby Back Ribs

3 racks (about 1 lb each) pork baby back ribs, each cut in half

Barbecue sauce:

1 cup ketchup

1/4 cup apple cider vinegar

3 Tbsp dark brown sugar

3 Tbsp Worcestershire sauce

1 tsp liquid smoke

1/2 tsp salt

Boil ribs in a large pot covered with water. Reduce heat, cover and simmer 1 hour or until ribs are fork tender.

Mix sauce ingredients together and bring to a boil, reduce heat, simmer uncovered stirring often, for 30 min. or until thickened.

Heat broiler, and line broiler pan with foil for easy cleanup. Place ribs, meat side down, on broiler pan, brush with 1/2 the sauce and broil 4-5 inches from heat source for 6 to 7 minutes, turn ribs over, brush with remaining sauce and broil 6 to 7 minutes longer or until edges are slightly charred.

Applebee's



Amy's Baked Chicken

1 package boneless chicken breast

1/2 cup minced garlic

Spices and herbs to taste

1 Tbsp salt

1 Tbsp pepper

1/2 cup water with 1 1/2 cups sweet white wine

(Wine is optional – use more water if you do not use wine)

1/2 cup of olive oil

Place salt, pepper, spices, minced garlic and chicken in large Ziploc bag to coat the chicken. Leave chicken in the bag for 15-20 minutes. Pour olive oil, water and wine in large baking dish. Empty chicken and contents of Ziploc bag into dish. Cover with aluminum foil and bake at 375 degrees for 45 minutes.

Dutchess AristaKat (Amy Newell)



Breakfast Casserole

(from Debbie Thompson)

1 lb sausage
1 cup cheese flavored croutons
2 cups shredded cheddar cheese, divided
3/4 cup sour cream
1 tsp Dijon mustard
8 eggs (well blended)
Paprika for garnish

Preheat oven to 325 (glass) 350 (metal). Over medium heat, brown sausage. Drain drippings; set aside. Grease bottom of 7x11 baking dish. Cover bottom with coarsely crumbled croutons and sprinkle with 1 cup shredded cheese. In small bowl, combine sour cream and mustard. Place sour cream mixture over cheese and croutons in evenly spaced spoonfuls. Spread sausage over top. Pour eggs over sausage. Sprinkle remaining cheese over top and garnish with paprika.

Bake 25-30 minutes until eggs are set. Serve with salsa if desired. Serves 8. Refrigerate leftovers.

Lady Jag-U-R (Brenda Eggert)



Chicken Alfredo

Angel Hair Pasta

2 cups cooked chicken (cubed) (I use roasted chicken)

1/2 cup onion

1 cup sliced mushrooms

1 jar Alfredo sauce

garlic salt, seasoned salt, pepper and parsley to taste

Shredded Cheese

Parmesan Cheese

Boil pasta until tender, drain

Sauté onion and mushrooms together, and add cubed chicken.

Add Alfredo sauce, seasoned salt, garlic salt, pepper and parsley.

Place drained pasta in a greased 13 x 9 baking dish.

Add cream chicken mixture and top with cheeses. Bake at 350 degrees until bubbly.

Queen Cleopurrtra (Faye Perry)



Savory Chicken and Rice

1 lb boneless skinless chicken breast halves (cut into 1" pieces)
1 1/2 cup sliced fresh mushrooms
1 cup baby cut carrots
1 2/3 cups water
1 pkg (4.3 oz) long grain and wild rice mix with herbs

Heat 10-inch nonstick skillet over medium heat. Cook chicken in skillet about 5 minutes, stirring occasionally until no longer pink in center. Stir in remaining ingredients including seasoning from rice mix.

Heat to boiling, reduce heat to low. Cover and simmer 15 minutes, stirring occasionally. Uncover and simmer about 3 minutes longer, stirring occasionally until carrots are tender and liquid is absorbed. Makes 4 servings.

Lady Jag-U-R (Brenda Eggert)



Chicken Casserole

(I made this recipe up myself)

1 1/2 bags of boiled rice (this is the small bags you drop in boiling water to cook in the bag)

1 whole chicken cooked and cut into small pieces

2 strips of celery, chopped in small pieces

1 onion chopped

3/4 cup Hellmann's mayonnaise

2 cans cream of chicken soup

2 cups chicken broth (approximately)

1 sleeve Ritz crackers

1 stick butter (use the real thing)

Mix all ingredients except Ritz crackers and butter. Add chicken broth and pour into greased baking dish. Crush Ritz crackers and sprinkle over casserole, pour stick of melted butter over crackers. Bake at 325 degrees for approximately 40 minutes. Delicious – this is great to take to pot luck dinner or anywhere because it stays warm for quite a while.

Lady Glitter of the Litter (Sue Garey)



Crunchy Chicken Salad Wraps

1 1/2 cups chopped cooked chicken breast
1/4 cup diced English cucumber
1/4 cup minced celery
2 scallions, chopped
1 Tbsp finely chopped fresh flat-leaf parsley
1/4 cup fat-free mayonnaise
2 Tbsp fresh lemon juice
1/8 tsp freshly ground pepper
4 (8-inch) fat-free flour tortillas
4 red-leaf lettuce leaves

Combine the chicken, cucumber, celery, scallions, parsley, mayonnaise, lemon juice, and pepper in medium bowl.

Warm the tortillas according to package directions. Divide and layer the lettuce and chicken mixture on the tortillas. Roll up, fasten with toothpicks, and cut diagonally in half.

Serves 4 (per serving: 207 calories, 29 g carb, 2 g fat, 40 mg cholesterol, 1 g fiber, 4 points)

Lady Jag-U-R (Brenda Eggert)



Fit Fur a Kat

Elegant Chicken

1 large jar of dried beef (I only found one size, worked fine)
4 boneless chicken breast halves (or 2 full size boneless chicken breasts)
2 cans condensed cream of chicken soup
1 (16 oz) container of sour cream (low-fat ok but don't use fat free)
paprika

Chop dried beef & place in bottom of a lightly greased casserole dish (sprayed with Pam). Lay chicken breasts over beef. Mix chicken soup & sour cream in a separate bowl and spread over chicken. Generously sprinkle with paprika. Bake at 300 degrees for 3 hours.

It makes a nice “gravy” that’s yummy over white rice, but it probably would be good over noodles, too. I had to cover mine loosely with tin foil to keep it from getting too brown, but I uncovered it for the last thirty minutes or so.

Lady SophistaKat (Tracey Davis)



Country Steak

(I made this recipe up myself)

1 round steak, tenderized
1 large onion, diced
1 can mushrooms
flour
cooking oil
salt and pepper

Cut steak into pieces (about the size you would serve on a large biscuit). Salt and pepper each piece and coat well with flour. Fry in skillet in small amount of cooking oil – fry quickly just to brown on both sides. Place in casserole dish. In skillet where you have fried the steak, pour about 2 to 3 cup of water and let come to a boil and pour in casserole dish over steak. Chop onion and add to meat, add mushrooms. Cover and bake at 325 degrees until meat is very tender. This will take about 2 hours.

Serve with mashed potatoes and homemade biscuits along with your favorite vegetable. This meat makes its own gravy while it cooks.

Lady Glitter of the Litter (Sue Garey)



Easy Mexican Dish

1 lb ground beef (browned and drained)
1/2 cup milk
1 cup Pace Salsa
1 cup grated cheese
1 can Campbell's Tomato soup
6 - 8 flour tortillas (cut into 3/4 - 1 inch pieces)

Mix milk, salsa, 1/2 cup cheese, tomato soup, and chopped tortilla's with the browned and drained ground beef. Put into shallow casserole dish and bake for about 30 minutes at 400 degrees. Top with remaining cheese (1/2 cup). You can serve this dish with sour cream, chopped tomatoes, chopped onions, cheese, chips, etc.

Princess ApriKat (Barbara Lee)



Fettucine Alfredo

1 (8 oz) cream cheese, cut in bits
3/4 cup Parmesan cheese, grated
1/2 cup butter or margarine
1/2 cup milk
8 oz fettucine, cooked and drained

In a large saucepan combine cream cheese, parmesan, butter and milk, stirring constantly until smooth. Toss pasta lightly with sauce, coating well. Leftovers freeze well.

Olive Garden



Hamburger Casserole

1 lb hamburger meat
1/2 cup onion
3 medium potatoes, sliced and boiled
1 can cream of mushroom soup
1/2 cup milk
Shredded cheese

Brown hamburger meat and onion. Place in a well greased 9 x 13 baking dish. Top with cooked sliced potatoes. Blend milk and cream of mushroom soup and pour over the top. I usually add a small can of corn or green peas for color and top with shredded cheese.

Bake at 350 degrees until bubbly.

Queen Cleopurrtra (Faye Perry)



Lasagna

Lasagna Noodles

1 lb Hamburger Meat

1/2 cup onion

1 cup sliced mushrooms

1 can diced tomatoes

1 can tomato paste, a little water added

garlic salt, seasoned salt, pepper and oregano to taste

Filling:

1 small container cottage cheese

1 egg

1/2 cup sour cream

3 Tbsp mayonnaise

Parsley

Shredded Cheese, Parmesan Cheese

Boil noodles until tender. Sauté onions and mushrooms together. Brown hamburger meat (drain). Add tomato paste, water. Add diced tomatoes, seasoned salt, garlic salt, pepper and oregano.

Mix together cottage cheese, egg, sour cream, mayo and parsley.

Grease a 13x9 baking dish, layer noodles, filling, meat mixture and cheese. Put another layer of each. Top with cheese and bake at 350 degrees until bubbly.

Queen Cleopurrtra (Faye Perry)



Barbara's Meat Loaf

Loaf:

1 1/2 pounds ground beef or chuck
1 cup crushed crackers
1/2 cup of milk
4 Tbsp ketchup
1 egg
1/2 cup chopped onions (optional – I do not put onions in my loaf)

Sauce:

1 cup ketchup
3 Tbsp vinegar
3 Tbsp Worcestershire sauce
4 Tbsp brown sugar
1/2 cup chopped onions

Mix loaf ingredients together and form into a loaf. Bake at 350 degrees for 1 hour.

Mix sauce ingredients together and pour sauce over loaf and bake an additional 15 - 20 minutes.

Princess ApriKat (Barbara Lee)



Monterey Chicken

1 boneless skinless chicken breast
2 tsp barbeque sauce
2 slices of well crisped bacon
1/4 cup mixture of Monterey Jack and Sharp Cheddar Cheese

Pound chicken breast until it is somewhat flattened, and season with salt and pepper. Spray Pam in a nonstick skillet and cook chicken until it is done. Transfer to a serving plate. Top with barbeque sauce, bacon and cheese. Broil chicken breast in the oven until cheese is melted. Sprinkle with a small amount of cold chopped tomatoes and chives if desired.

Chili's



Purrrfect Meat Loaf

1 1/2 lbs ground beef
2 (8 oz) cans tomato sauce
3/4 cup uncooked quick-cooking oats
1/4 cup chopped onion
2 eggs, slightly beaten
2 tsp salt
1/4 cup brown sugar
1/4 tsp pepper

Preheat oven to 350 degrees. Grease a 5x8 loaf pan. Combine ground beef, oats, onion, seasoning, and one can tomato sauce. Pack firmly into loaf pan. Chill until meat is firm. Unmold into a shallow baking pan. Bake 1 hour. Pour 2nd can of tomato sauce over loaf. Bake an additional 20 minutes or until loaf is nicely glazed. You can also add some shredded cheese in the meat loaf and on top during the last 10 minutes of baking.

Baroness Von Meow (Linda McCorkle)



Poppy Seed Chicken

1 cooked chicken, cut into bite sized pieces
1 (8 oz) container sour cream
1 can cream of chicken soup
40 Ritz crackers, crushed
1 stick margarine, melted
2 Tbsp poppy seeds

Grease bottom of pan, add chicken (spread into bottom of dish). Mix together sour cream and soup and spread over chicken. Mix melted margarine and crushed crackers and sprinkle over the top of chicken mixture. Sprinkle poppy seeds on top.

Bake at 325 degrees until bubbly hot.

Queen Cleopurrtra (Faye Perry)



Quick Creole

1 lb seafood
2 Tbsp olive oil
1 onion, chopped
1 bell pepper, chopped
1 garlic clove, minced
2 (14 ½ oz) diced tomatoes
1 tsp oregano
salt and pepper to taste

Sauté onion, pepper and garlic in olive oil. Add tomatoes, oregano, salt and pepper. Bring to a boil for 1 minute. Reduce heat, simmer for 10 minutes. Add seafood and simmer 3 minutes. Serve over rice or pasta.

Lady Jag-U-R (Brenda Eggert)



Folly Island Shrimp and Grits

2 1/2 cups canned low-salt chicken broth
4 Tbsp butter (1/2 stick)
3/4 cup quick-cooking white grits
3 Tbsp cream cheese
2 Tbsp half-n-half
1/2 cup chopped green onion
1 lb. Uncooked Medium Shrimp, peeled, deveined
2 Tbsp fresh lime juice

Combine chicken broth and 1 Tbsp butter in medium saucepan and bring to a boil. Stir in grits. Reduce heat, cover and simmer 5 min. stirring occasionally. Mix cream cheese and half-and-half into grits. Cover and simmer mixture until almost all liquid has evaporated and grits are tender, stirring frequently, about 7 minutes. Stir in green onions. Remove mixture from heat.

Melt remaining 3 Tbsp butter in heavy large skillet over medium-high heat. Add shrimp and sauté just until shrimp are cooked through, about 3 minutes. Stir in lime juice. Remove skillet from heat. Spoon grits onto center of plate. Top with shrimp and drizzle with lime butter from skillet. Yield: 4 servings.

Princess ApriKat (Barbara Lee)



Steak Fajitas

1 cup soy sauce
1/4 cup honey
1 Tbsp Worcestershire sauce
1 tsp minced garlic
1 tsp ground ginger
1 cup water
2 lb sirloin or flank steak

Mix together first 6 ingredient. Pour (reserve 1/4 cup) over steak. Cover, and marinate overnight.

Drain meat, slice into thin strips. Cook over medium heat, then add:

1 red bell pepper, cut in thin strips
1 green bell pepper, cut in thin strips
1 onion, thinly sliced

Stir-fry just until meat is done, adding reserved marinade as needed to prevent sticking. Serve with warmed flour tortillas.

Chili's



Tortilla Lasagna

1 Tbsp vegetable oil
1 pkg (about) 1 lb. ground turkey or chicken
1 cup (1 small) chopped onion
1 ½ cups (2 small) red and/or green bell peppers
1/2 cup (4 oz can) diced green chilies
1 pkg Taco Seasoning mix
2 cups thick taco sauce, divided
1 pkg (10) soft and tender flour tortillas, divided
2 cups Mexican Blend Shredded cheese, divided

Preheat oven to 375 degrees. Grease 13x9 baking dish. Heat vegetable oil in large skillet over medium heat. Add ground turkey or chicken, cook, stirring occasionally for 5 to 6 minutes or until no longer pink, drain. Stir in onion, bell peppers, chilies and seasoning mix. Reduce heat to low, cook stirring occasionally for 3 to 4 minutes or until vegetables are slightly tender.

Spread 1/2 cup taco sauce over bottom of baking dish. Cover with 5 tortillas. Spread with half of meat mixture and 1/2 cup taco sauce. Sprinkle with 1 cup cheese. Repeat with remaining ingredients.

Bake for 15 minutes or until heated through and cheese is melted.

Makes 8 servings.

Lady Jag-U-R (Brenda Eggert)



Little Bo Turkey Club Pizza

1 tube (10 oz) refrigerated pizza crust
1 Tbsp sesame seeds
1/4 cup mayonnaise
1 tsp grated lemon peel
1 medium tomato, thinly sliced
1/2 cup cubed cooked turkey
4 bacon strips, cooked and crumbled
2 medium fresh mushrooms, thinly sliced
1/4 cup chopped onion
1 1/2 cups (6 oz) shredded Colby/Monterey Jack Cheese

Unroll pizza dough and press onto a greased 12 in pizza pan, build up edges slightly. Sprinkle with sesame seeds. Bake at 425 degrees for 12-14 minutes or until edges are lightly browned.

Combine mayonnaise and lemon peel, spread over crust. Top with tomato, turkey, bacon, mushrooms, onion and cheese. Bake for 6-9 minutes or until cheese is melted. Cut into slices (8 slices).

Sassy Kat Woman (Shawn Bilbrey)



Rib Rub

3 Tbsp pepper
3 Tbsp brown sugar
3 Tbsp paprika
2 Tbsp. kosher salt
1 1/2Tbsp garlic powder

This is good not only on steaks (flat-irons are our favorite--you can get them at Kroger and they are very reasonably priced and an excellent cut of meat) but ribs, chicken, and pork chops as well.

Princess Carrie (Carrie Kissner)



Chicken Tacos

2 cups all-purpose flour
1 tsp baking powder
1 1/2 tsp ground cumin, divided
2 Tbsp shortening
1/2 cup plus 1 Tbsp warm water
1 lb boneless skinless chicken breast, cubed
2 cups salsa
1 can (15 oz) black beans, rinsed and drained
1 tsp onion powder
1/2 tsp chili powder
Shredded lettuce, cheddar cheese, ripe olives, sour cream

Combine flour, baking powder and 1/2 tsp cumin in a bowl. Cut in shortening until crumbly. Stir in enough water for mixture to form a ball. Knead on a floured surface for 1 minute. Cover and let rest for 20 minutes. In a large skillet, combine chicken, salsa, beans, onion powder, chili powder and remaining cumin. Cover and simmer for 15-20 minutes until chicken juices run clear.

Tortillas, divide dough into eight balls; roll each ball into 8 in circles. In ungreased skillet, cook each tortilla until slightly browned (about 30 seconds on each side). Layer between pieces of waxed paper or paper towel, keep warm. Spoon chicken on half of each tortilla & fold over. Serve with optional ingredients.

Sassy Kat Woman (Shawn Bilbrey)



Cabbage Rolls

1 head cabbage
1 lb hamburger meat
1 cup rice
1 can diced tomatoes
1 can tomato sauce

Cook cabbage, Mix raw meat, rice and diced tomatoes. Roll meat mixture in cabbage.

Place in 9x13 pan. Top with tomato sauce. Cook at 350 degrees in oven for 1 hour or until meat is completely cooked.

Sassy Kat Woman (Shawn Bilbrey)



Baked Beef Ziti

1 (12 oz) uncooked ziti
1 tsp olive oil
2 medium garlic cloves, minced
1/3 lb raw lean ground beef
1 can (28 oz) crushed tomatoes
1 cup mozzarella cheese, shredded
1 tsp dried oregano
1 tsp dried thyme
1 tsp dried rosemary
1/2 tsp salt and 1/2 tsp black pepper

Preheat oven to 350 degrees. Cook pasta according to package directions, drain and set aside. Heat oil in medium saucepan (medium heat), add garlic (sauté 2 minutes). Add beef, cook until browned. Drain. Stir in oregano, thyme, rosemary, salt and pepper, cook about 2 minutes and add tomatoes. Bring to a boil, reduce heat and simmer for 5 minutes.

Spool a small amount of tomato mixture into the bottom of a 4 qt casserole dish. Top with half of the cooked ziti and then layer all other ingredients. Bake about 30 minutes.

Sassy Kat Woman (Shawn Bilbrey)



Luscious Lasagna

9 cooked lasagna noodles
1 medium onion, diced
2 lbs ground beef
Pinch of garlic salt
1 jar Prego sauce (Traditional or Meat Flavored)
Italian Seasoning
2 Tbsp brown sugar
Ketchup (for thickening sauce)
2 eggs
1 (16 oz) Ricotta Cheese (or cottage cheese)
1 (2 lb) bag shredded mozzarella cheese

Brown ground beef, add diced onion, garlic salt. Add in Prego sauce, Italian seasoning, and brown sugar (add ketchup for thickening). Mix 2 eggs with Ricotta Cheese and set aside.

In a 9x13 pan, pour a small amount of meat sauce on the bottom, layer 3 noodles, ricotta cheese mixture, shredded mozzarella and meat sauce. Repeat layers. Cook in preheated oven at 350 degrees for 45 minutes or until bubbly.

Sassy Kat Woman (Shawn Bilbrey)



Beef Stroganoff

1 lb sirloin steak, cut into bite size strips
1 onion, chopped
1 1/2 Tbsp all-purpose flour
3/4 tsp salt
1/4 tsp paprika
1/8 tsp ground black pepper
1 (10.75 oz) can condensed cream of mushroom soup
1 1/4 cups fat free sour cream
1 (8 oz) pkg. egg noodles, prepared

Brown the beef strips in a large skillet over medium heat and drain. Add the onion and sauté for 5 minutes. Stir in flour, salt, paprika and black pepper.

Add the soup, reduce heat and let simmer for 15 minutes. Add sour cream, stirring well. Serve beef over the egg noodles for a delicious dinner.

Sassy Kat Woman (Shawn Bilbrey)





DESSERT'S

Life's Uncertain...

Eat Dessert First!!!



Fresh Apple Cake

1 ½ cups cooking oil
2 cups sugar
3 whole eggs
2 ½ cups self-rising flour
1 tsp vanilla
2 tsp cinnamon
3 large apples (peeled and cut into small cubes) (I use red delicious)
1 ½ cups pecans

Mix first 3 ingredients in large bowl. Add flour, small amount at the time, add remaining ingredients. Stir until well mixed. Pour into greased tube pan or Bundt pan. Bake at 325 degrees for 1 hour. Cool in pan for about 30 minutes. Turn onto cake plate. You can eat just as it is or you can make up a sugar glaze and drizzle over the cake. (This is great for breakfast with coffee).

Lady Glitter of the Litter (Sue Garey)



Hats the Spirit Apple Crisp

3 cans apple pie filling
1 box yellow cake mix
2 sticks butter
1 cup chopped pecans
3/4 cup packed brown sugar
1 Tbsp flour
1 tsp cinnamon

In a greased 9 X 13 cake pan, pour the 3 cans of apple pie filling. Sprinkle dry cake mix evenly over the pie filling. Dab 1 stick butter over cake mix.

Mix brown sugar, flour, and cinnamon and sprinkle evenly on top. Dab with 1 stick butter.

Bake at 350 degrees for 30 – 45 minutes. Sprinkle nuts on top and bake for 15 minutes. Great with ice cream! Enjoy!!!

Princess ApriKat (Barbara Lee)



Old Fashioned Buttermilk Pie

1 ¼ cups sugar
3 whole eggs
1 Tbsp flour
3 Tbsp butter
1/2 cup buttermilk
1 tsp vanilla
Unbaked pie shell

Cream butter and sugar, add remaining ingredients and mix well. Pour into unbaked pie shell and bake at 300 degrees for approximately 45 minutes.

Lady Glitter of the Litter (Sue Garey)



Cake Donuts

1 ½ cups sugar
3 Tbsp melted shortening
3 large eggs
1 cup milk
1 tsp vanilla extract
5 tsp baking powder
1 tsp salt
2 tsp nutmeg
2 cups mashed potatoes, cooled
3 cups flour (add little more if needed)

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

Top with confectioners sugar, sprinkles, chocolate, etc.

Dunkin Doughnuts



Caramel Crunch Cake

1 pkg devil's food cake mix
1 1/3 cups water
5 egg whites
1 (14 oz.) can fat-free sweetened condensed milk
1/2 cup fat-free caramel ice cream topping
5 fun-size Butterfinger candy bars, crushed
1 carton (8 oz.) frozen fat-free whipped topping, thawed

In large mixing bowl, beat cake mix, water and egg whites until blended. Pour into a 13x9 baking pan coated with non-stick cooking spray. Bake at 350 degrees for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

With a fork, poke holes about 2" apart into cake. Slowly pour condensed milk and caramel topping over cake; sprinkle with 2/3 of the crushed candy bars. Spread with whipped topping; sprinkle with remaining candy bars. Refrigerate until serving. Yield: 18 servings.

(1 piece equals 250 calories, 4 grams fat and 1 gram fiber for a total of 5 points)

Lady Felina (Vivian Evans)



Chocolate Chess Pie

1 1/2 cups white sugar
3 Tbsp unsweetened cocoa powder
2 eggs
1 (5 oz) can evaporated milk
1/4 cup melted butter
1 tsp vanilla extract
1 unbaked pie shell

Preheat oven to 350 degrees. Mix sugar and cocoa together. Beat the eggs then add to the cocoa mixture. Beat in the milk, butter and vanilla.

Pour mixture into a 9 inch unbaked pie shell and bake at 350 degrees for 45 minutes or until set. Let cool before slicing.

Lady Siamese Kat (Debbie Lovell)



Chocolate Chip Cookies

1/2 cup butter, room temperature
1/4 cup granulated sugar
1/3 cup brown sugar
1 large egg
1/2 tsp vanilla extract
1 cup (+ 2 tsp) all purpose flour
1/2 tsp salt
1/2 tsp baking soda
1 cup semisweet chocolate chips
1/2 cup coarsely chopped walnuts

Preheat oven to 350 degrees. Beat butter and both sugars in bowl until fluffy. Add egg and vanilla extract and mix well.

Mix flour, salt and baking soda in another bowl. Add dry ingredients to the batter and mix until blended. Stir in chocolate chips and walnuts. Drop dough by small scoops 2-3 inches apart on an ungreased cookie sheet. Flatten each scoop with the back of a spoon to about 3" in diameter. Bake until centers are still slightly soft to the touch, 11-14 minutes. Cool on cookie sheet for 5 min. Transfer to racks to cool completely. Makes 12 to 15 cookies.

Ben and Jerry's



Kalico Kitti Chocolate Cobbler

4 cups sugar
2 cups self-rising flour
1 tsp vanilla
4 eggs
1 lb butter (melted)
3/8 cup cocoa (added to butter)

In a sauce pan, stir melted butter and cocoa together. Add to remaining ingredients that you have mixed in a large bowl. Pour in a 9 x 13 baking dish. Bake for 45 minutes to 1 hour at 300 degrees.

Yummy topped with ice cream.

I got this recipe from Tennessee Tower Cafeteria when we were located in that building. They served this every Friday.

Queen Cleopurrtra (Faye Perry)



Linda's Chocolate Nut Pie

2 eggs, slightly beaten
1/2 cup butter or margarine
1 tsp vanilla
1 cup sugar
1/2 cup chopped pecans
1/2 cup sifted all purpose flour
1 8-inch unbaked pastry shell
1/4 cup cocoa

Preheat oven to 325 degrees. Combine all ingredients except nuts. Pour into unbaked pie shell. Pour nuts evenly over top of filling. Bake 30 to 35 minutes or until filling is firm. Makes 6 servings.

Baroness Von Meow (Linda McCorkle)



French Coconut Pie

1/4 cup melted margarine
2 eggs
1 1/4 cup sugar
2 Tbsp flour
1/2 cup buttermilk
1 tsp vanilla
1 1/2 cup coconut
1 unbaked pie shell

Mix all ingredients together and bake for 40-45 minutes in a 350 degree oven.

Queen Cleopurrtra (Faye Perry)



Famous Amos Cookies

2 cups margarine, softened
2 medium eggs
1 tsp vanilla
3/4 cups light brown sugar
3/4 cups sugar
1 tsp water
1 tsp baking soda
1/2 tsp salt
2 1/2 cups flour
2 cups raisins
1 pkg chocolate chips

Mix together margarine, eggs, vanilla, sugars, water and baking soda. Gradually add the flour, salt and chocolate and any other things that you add to cookies such as raisins, nuts. Mix well, place on ungreased cookie sheets. Bake at 375 degrees for 8 minutes.

Makes 6 dozen cookies.

Famous Amos



Mei Mao Fruit Pizza

Crust:

2 1/3 cups biscuit mix

1/2 cup milk

3 Tbsp sugar

3 Tbsp margarine

Mix all ingredients together and Bake 10-15 minutes at 425 degrees.

Topping:

1 (8 oz) cream cheese

Sugar to taste

Rum or lemon flavoring (optional)

Spread topping on baked crust. Top with assorted fruit (Suggestions: strawberries, kiwi, peaches, grapes, blueberries).

Lady Siamese Kat (Debbie Lovell)



Kitten Kaboodle Fruit Cobbler

1 stick butter
1 cup sugar
1 cup milk
1 cup flour
1 quart fruit

Melt margarine or butter in baking dish. In a mixing bowl mix sugar, milk and flour together. Pour this mixture on top of melted butter. Add fruit of choice (blackberries, blueberries, peaches, etc). Do not stir fruit in.

Bake in 375 degree oven until crust is golden brown.

Lady Jag-U-R (Brenda Eggert)



Microwave Fudge Candy

1 box confectioner sugar

1/2 cup cocoa

1 stick margarine

1/4 cup milk

1 tsp vanilla

1/2 cup chopped nuts

Place first four ingredients in a bowl and microwave on high for 2 minutes, add vanilla and nuts. Stir (or mix with electric mixer) and place in a buttered 8x8 pan and refrigerate for 1 hour or freeze for 20 minutes.

Queen Cleopurrtra (Faye Perry)



Fudge Pie

1 cup sugar
1/4 cup cocoa
1/4 cup plain flour
2 whole eggs (beaten well)
1 tsp vanilla
1 stick butter (use the real thing)
Unbaked pie shell

Combine cocoa, flour and sugar, mix well. Add melted butter and vanilla, mix well. Add eggs, mix well. Pour into unbaked pie shell.

Bake at 300 degrees for 45 minutes.

*****Pecans or walnuts may be added to your mixture before baking which will make it even more delicious.**

Lady Glitter of the Litter (Sue Garey)



Funnel Cakes

2 eggs
1 1/2 cups milk
2 cups sifted flour
1 tsp baking powder
1 tsp salt
2 cups vegetable oil
Cinnamon sugar

Sift together the flour, baking powder, and salt. In a large mixing bowl, stir together the eggs and the milk. Add flour mixture to the egg mixture. Beat with a mixer until smooth; the consistency should be thin enough to run through a small kitchen funnel. Test it and if it is too thick beat in a little more milk, if too thin, add a little more flour.

In an eight inch skillet, heat the oil to 360 degrees. Put your finger over the bottom opening of the funnel, and fill the funnel with a generous 1/2 cup of the batter. Hold the funnel close to the surface of the oil, and release the batter into the oil while making a circular motion. Fry until golden brown, use tongs and wide spatula to turn the cake over carefully. Fry the second side 1 minute. Drain on paper towels, and sprinkle with powdered sugar or cinnamon sugar.

State Fair



Goo Goo Clusters

1 large bag miniature marshmallows
1 bag chocolate chips
2 cups dry roasted peanuts
1 can Eagle Brand milk
2 tsp butter

Melt chocolate chips in pan with Eagle Brand Milk. While this is heating, mix marshmallows and peanuts in a large bowl. Pour melted mixture over nuts and marshmallows. Mix together. Pour in buttered pan. Chill 2 hours and cut.

Standard Candy Company



Heath Bar Cake (better than sex cake)

1 box Moist Devil's Food Chocolate Cake Mix
1 bottle caramel ice cream topping
1 small can Eagle Brand milk
1 large container Cool Whip
1 bag toffee bits

After cake is done, and while it is still warm in pan, poke holes in cake with handle of wooden spoon. Drizzle warm cake with Eagle Brand milk (2 cans will make it richer) and caramel ice cream topping. Let cool. Spread on cool whip. Sprinkle one bag of Health Bar Toffee pieces or any kind of toffee bits on top of cool whip (can find bits in the chocolate chip section at the store). Refrigerate. The longer the cake sits, the more the ingredients have time to blend (at least overnight).

Lady Jag-U-R (Brenda Eggert)



Key Lime Cheesecake

1 ¾ cups graham cracker crumbs
5 Tbsp butter, melted
1 cup + 1 Tbsp sugar
3 (8 oz) pkgs cream cheese, softened
1 tsp vanilla
**1/2 cup fresh lime juice (about 5 limes) (if using key limes or
juice, use half as much)**
3 eggs
whipped cream

Preheat oven to 350 degrees. Combine crumbs, butter and 1 Tbsp sugar in a bowl. Stir well to coat all crumbs. Keep it crumbly. Press the crumbs onto the bottom and half way up the sides of an 8" springform pan. Bake crust for 5 minutes and set aside. In a large bowl combine cheese, 1 cup sugar and vanilla. Mix with electric mixer until smooth. Add the lime juice and eggs and continue to beat until smooth and creamy. Pour filling into crust. Bake for 60 to 70 minutes. If top is turning light brown, it's done. Remove from oven and allow to cool. Put into fridge. When chilled, remove the pan sides and cut. Serve with whipped cream.

Cheesecake Factory



Neiman Marcus Cake

1 9x12 pan
1 Duncan Hines Butter Cake Mix
1 stick margarine
1 egg

Mix above ingredients together and pat down in pan

1 cup pecans

Spread on top of mixture

1 box powdered sugar
2 eggs
1 (8 oz) cream cheese

Mix ingredients together and pour on top of panned mixture.
Bake at 350 degrees for 40-60 minutes or until top is brown.

Lady Jag-U-R (Brenda Eggert)



Pecan Delight Pie

2 egg whites
1 cup sugar
2 tsp baking powder
2/3 cup crushed crackers
1 cup chopped pecans
1 1/2 tsp vanilla
Whipped Cream

Beat egg whites until stiff. Add sugar and baking powder. Fold in by hand, chopped pecans, crackers and vanilla.

Put in greased pie pan and bake for 30 minutes. Do not overbake. When cooled, top pie with whipped cream and sprinkle with pecans.

Queen Cleopurrtra (Faye Perry)



Praline Delight Pie

2 Deep Dish Pie Crusts

1 cup coconut

1 cup pecan pieces

1 Tbsp butter

1 (16 oz) container of Cool-Whip

1 pkg cream cheese, softened (can use low-fat)

1 can Eagle Brand Condensed Milk

1 jar caramel sauce/ice cream topping (can use fat free)

Pre-Bake your favorite piecrust and let it cool. Toast the coconut, pecan pieces and butter over low heat in a black iron skillet. Set aside to cool.

In a large mixing bowl, combine the cream cheese, eagle brand milk and cool whip.

To assemble: Sprinkle 1/4 of the coconut mixture in each pie shell, and then fill halfway with the cream cheese mixture. Spread the remaining coconut mixture and then add caramel sauce. Fill pie shells with remaining cream cheese mixture and finish with a swirl of caramel sauce on top. Chill in freezer until ready to serve.

Lady SophistaKat (Tracey Davis)



Rocky Road Cake

1 box devil's food cake mix (prepared)
1 pkg small marshmallows

Prepare cake per directions on box. While the cake is still hot, place small marshmallows on the top

Frosting

1 stick margarine
4 Tbsp cocoa
6 Tbsp milk
1 box powdered sugar
1 tsp sugar

Mix margarine, cocoa and milk (bring to a rolling boil). Let cool and add powdered sugar and 1 tsp sugar. Ice the cake while warm.

Queen Cleopurrtra (Faye Perry)



Rum Cake

1 box Duncan Hines butter cake mix
1 large pkg instant vanilla pudding mix
4 eggs
1/2 cup rum
1/2 cup water
1/2 cup oil
1/2 cup pecans chopped

Preheat oven at 325 degrees. Grease and flour tube pan. Sprinkle chopped pecans in bottom of the tube pan. Mix first 6 ingredients and pour in tube pan. Bake for 1 hour until cake springs back when touched. Let it cool until just warmer than room temperature.

Glaze:

1 cup sugar
1 stick butter
1/2 cup rum

Mix & boil for 3 minutes; let set. After cake is cool, put it on a plate. Punch holes in cake and pour 1/2 glaze over it. Let this soak in and pour the rest over cake.

Princess ApriKat (Barbara Lee)



Strawberries 'n' Cream Trifle

3/4 cup sweetened condensed milk (I use fat free)
1 1/2 cups cold water
1 pkg sugar-free instant vanilla pudding mix
1 carton (8 oz.) Cool Whip
1 prepared angle food cake (9 oz.)
4 cups sliced fresh strawberries (or frozen strawberries)
3 whole fresh strawberries (optional)

In a bowl, whisk the milk and water. Whisk in the pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set; fold in cool whip. Cut cake into 1/2 inch cubes.

Spoon a third of the pudding mixture into a 4-qt trifle or glass bowl. Top with half of the cake cubes and sliced strawberries. Repeat layers once. Top with the remaining pudding mixture. Garnish with the whole strawberries. Yield – 12 servings.

(3/4 of a cup is 2 Weight Watcher's points) This recipe is good made with fresh peaches or blueberries also.

Lady Felina (Vivian Evans)



Genesmama's Strawberry Cake

2/3 cup Wesson oil
1 pkg white cake mix
4 eggs, well beaten
1 small pkg strawberry Jello
1 (10 oz) pkg frozen strawberries, less 2 Tbsp

Place cake mix, oil, eggs and Jello in large mixing bowl and blend well with electric mixer. Add thawed strawberries and pour into three 8" pans that have been greased and floured. Bake at 350 degrees for 25 to 30 minutes.

Frosting

1 (8 oz) pkg cream cheese, softened
4 Tbsp butter, softened
2 Tbsp strawberries
1 box confectioner sugar

While cake cools, mix up the cream cheese, butter and strawberries with the box of confectioner sugar with a mixer. Handle cake carefully as it is very light and moist. (you could also use a 9x13 baking dish instead of cake pans)

Queen Cleopurrtra (Faye Perry)



Kid E Kat Strawberry Cake

1 box yellow cake mix
1 cup frozen strawberries and juice (thawed)
1 cup cooking oil
1 box strawberry jello (large one)
4 eggs
4 Tbsp flour

Sift together cake mix, box of jello and flour, add additional ingredients and mix well with mixer. Bake at 350 degrees for 30-40 minutes.

Frosting

1 box confectioner sugar
1 stick margarine or butter (softened)
1/2 cup frozen strawberries and juice (thawed)

Combine all ingredients and mix until smooth with mixer.

Lady Felina (Vivian Evans)



Kitti Litter Kake

1 pkg (18.25 oz) German Chocolate Cake Mix
1 pkg (18.25 oz) White Cake Mix
2 pkgs (3.5 oz) Instant Vanilla Pudding Mix
1 pkg (12 oz) Vanilla Sandwich Cookies
3 drops green food coloring
1 pkg (12 oz) tootsie rolls
Kitty Litter Box and Litter Scoop (Props to get full effect)

Prepare cake mixes according to directions in any size pan. Prepare pudding according to directions and chill until ready to assemble. Crumble sandwich cookies and set aside all but 1/4 cup. Add a few drops of green food coloring to the 1/4 cup and mix.

When cakes are cooled, crumble them into a large bowl. Toss with 1/2 of the remaining cookie crumbs, and the chilled pudding. You won't need all of the pudding, cake should be moist, not soggy.

Put cake mixture into NEW Kitty Litter Box. Put half of the unwrapped tootsie rolls in a microwave dish and heat until soft. Shape ends, curve tootsie rolls slightly and bury randomly in the cake. Sprinkle with half of the remaining cookie crumbs then sprinkle a small amount of green cookie crumbs lightly over top. Heat 3-4 tootsie rolls in the microwave until almost melted. Scatter on top of the cake and sprinkle lightly with green cookie crumbs. Heat remaining tootsie rolls until pliable and shape as before. Spread randomly over top of cake mixture and hang over side of litter box. Sprinkle with green cookie crumbs. Serve with the pooper scooper for a purrrfect Princess Pinkette dessert.

Miss Kitti



