



# A TASTE OF BETHANY

*A Collection Of Recipes By*

**Bethany Baptist Church  
608 Highway 26 East  
Cochran, GA 31014  
[www.bethanybcc.com](http://www.bethanybcc.com)**



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# Bethany Baptist Church

Cochran, Georgia

## Extends a Cordial Welcome to All Services

### Sunday

**His Time Prayer Service . . . . . 9:15 a.m.**  
**Sunday School . . . . . 10:00 a.m.**  
**Morning Worship . . . . . 11:00 a.m.**  
**Children's Ministry . . . . . 5:00 p.m.**  
**Discipleship Training . . . . . 5:00 p.m.**

**Evening Worship . . . . . 6:00 p.m.**  
**Children's Choir Practice . . . . . 6:00 p.m.**  
**Adult Choir Practice Follows Evening Worship**

**A Nursery is provided for ages 0 - 5 years**

### Wednesday

**Mid Week Prayer and Bible Study . . . . 7:00 p.m.**  
**Children's Programs . . . . . 7:00 p.m.**  
**Youth Bible Study . . . . . 6:30 p.m.**

***Dine In: Join us for the Wednesday Evening Meal in the Fellowship Hall before Prayer Meeting/Bible Study.***



## Our History

Bethany Baptist Church has a rich heritage. In the beginning, a group left the Primitive Baptist Church and held church services in a log cabin which belonged to the Stokes Family. The first official minutes of the church were dated April 4, 1868. Bethany Baptist Church was named for Bethany Forehand Stokes, wife of William Henry Stokes. When the first church building was constructed, it was used as both a church and a school.

The first recorded revival at Bethany was held July 1883 and continued for nine days with 30 decisions. At the conclusion of this revival, a small purse containing \$2.95 was taken to show appreciation to Elder W. J. Barton for services rendered. On March 6, 1897, \$3.68 was collected for a church organ. The building was heated by a pot-bellied stove which sat in the middle of the sanctuary with a stove pipe which ran up through the ceiling to emit smoke. The "original building" is now our church fellowship hall.

The first church members were filled with a spirit of enthusiasm, determination and a strong faith in God -- qualities which, through the years, have contributed to the growth and prosperity of the Bethany community. The church continues to grow spiritually and physically.

In November 2005, construction was completed on our new addition consisting of a 300 seat sanctuary plus extra Sunday School rooms and offices. We look forward with praise and great expectations to the future to see what God has in store for us as believers in the Lord Jesus Christ at Bethany Baptist Church.

"But seek ye first the kingdom of God, and His righteousness, and all these things shall be added unto you." Matthew 6:33





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## APPETIZERS & BEVERAGES



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## Helpful Hints

- Add flavor to tea by dissolving old-fashioned lemon drops or hard mint candies in it. They melt quickly and keep the tea brisk.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes; steep longer if you want a stronger flavor.
- Always chill juices or sodas before adding them to beverage recipes.
- Calorie-free club soda adds sparkle to iced fruit juices and reduces calories per portion.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. It appears more decorative, prevents diluting, and does not melt as quickly.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- When making fresh lemonade or orange juice, one lemon yields about ¼ cup juice, while one orange yields about ⅓ cup juice.
- Never boil coffee; it brings out acids and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use cold water for electric drip coffee makers. Use 1–2 tablespoons ground coffee for each cup of water.
- How many appetizers should you prepare? Allow 4–6 appetizers per guest if a meal quickly follows. If a late meal is planned, allow 6–8 appetizers per guest. If no meal follows, allow 8–10 pieces per guest.
- If serving appetizers buffet-style or seating is limited, consider no-mess finger foods that don't require utensils to eat.
- Think “outside the bowl.” Choose brightly-colored bowls to set off dips or get creative with hollowed-out loaves of bread, bell peppers, heads of cabbage, or winter squash.
- Cheeses should be served at room temperature—approximately 70°.
- To keep appetizers hot, make sure you have enough oven space and warming plates to maintain their temperature.
- To keep appetizers cold, set bowls on top of ice or rotate bowls of dips from the fridge every hour or as needed.

## APPETIZERS & BEVERAGES

### ANTIPASTO SQUARES

Kristie Hall

- |   |  |
|---|--|
| <b>2 (10-oz.) cans refrigerated crescent dinner rolls</b> | <b>1 (12-oz.) jar roasted red peppers, drained, cut into thin strips</b> |
| <b>¼ lb. thinly sliced boiled ham</b>                     | <b>3 eggs</b>  |
| <b>¼ lb. thinly sliced Provolone cheese</b>               | <b>3 T. grated Parmesan cheese</b>                                       |
| <b>¼ lb. thinly sliced Swiss cheese</b>                   | <b>½ tsp. ground black pepper</b>  |
| <b>¼ lb. thinly sliced Genoa salami</b>                   |  |
| <b>¼ lb. thinly sliced pepperoni sausage</b>              |  |

Preheat oven 350°. Unroll one package of crescent roll dough and cover the bottom of a 9X13-inch pan. Layer the ham, Provolone cheese, Swiss cheese, salami, pepperoni and red peppers on top of the dough. In a bowl beat the eggs lightly, and stir in the Parmesan cheese and black pepper. Pour ¾ of this mixture over the peppers. Unroll the second package of dough and place over the top of the peppers. Brush with the remaining egg mixture. Cover with aluminum foil. Bake for 25 minutes in a preheated oven. Remove foil. Bake another 10 to 20 minutes or until dough is fluffy and golden brown. Cut into squares. Serve warm or at room temperature.

### APPLE CIDER

Monica Freeman

- |  |                          |
|--|--------------------------|
| <b>1 gal. apple cider</b>              | <b>4 cinnamon sticks</b> |
| <b>1 (11.5-oz.) can apricot nectar</b> | <b>2 tsp. allspice</b>   |
| <b>2 c. sugar</b>                      | <b>1 tsp. cloves</b>     |
| <b>2 c. orange juice</b>               | <b>½ tsp. nutmeg</b>     |
| <b>¾ c. lemon juice</b>                |                          |

Mix all ingredients together. Cook over low heat until hot.

### BACON CHESTNUT APPETIZERS

Cathy Purser

- |                                      |   |
|--------------------------------------|---|
| <b>15 slices bacon (cut in half)</b> | <b>2 cans water chestnuts (drained)</b> |
|--------------------------------------|---|

Wind bacon slices around whole chestnuts. If too large, cut chestnut in half. Secure with wooden toothpicks. Place on a cookie sheet and bake at 350° for about 25 minutes until bacon is well done and crisp. Turn chestnuts after first 12 minutes. Drain on paper towels and keep warm until served.

### BACON SALTINES

A. T. (Red) Dykes

- |                         |                                       |
|-------------------------|---------------------------------------|
| <b>Premium saltines</b> | <b>pkg. of (regular) sliced bacon</b> |
|-------------------------|---------------------------------------|

Cut bacon slices in half. Wrap one of the half slices of bacon around each cracker. Let bacon just come together on back of cracker - DO NOT OVERLAP to prevent crackers from curling up. Place on bacon tray or 3 paper towels. Microwave 10 crackers full power for 5 minutes.



## BUFFALO CHICKEN DIP

Becky Kirkpatrick

**3-4 boneless chicken breasts**  
**8-oz. pkg. cream cheese**  
**1 bottle buffalo wing sauce (Texas Pete or Moore's)**

**Ranch dressing**  
**shredded cheese**

Boil chicken; once cooled, remove and discard skin and chop up chicken. Combine chicken and wing sauce in pot. Simmer 10-15 minutes. Spread cream cheese evenly in bottom of 9X13-inch pan. Pour chicken mixture over cream cheese. Pour Ranch dressing over chicken (amount is optional). Sprinkle cheese on top. Bake for 30-35 minutes on 350°. Serve with tortilla chips.

## CALEB'S RAISINS ON A CLOUD PEANUT BUTTER DIP

Caleb Moseley

**½ c. smooth peanut butter**  
**½ c. apple jelly**  
**½ c. marshmallow cream**  
**¼ c. raisins**  
**¼ c. finely chopped pecans**

**1 med. apple, cored and thinly sliced**  
**3 ribs celery, cut into 3 inch sections**

In a large mixing bowl, mix peanut butter, apple jelly and marshmallow cream. Stir until well blended and of uniform color. Fold in raisins and pecans. Stir gently until blended. Cut apple into eighths. Cut celery into 3-inch sections. Dip apples into dip and fill celery ribs with dip. Serve.

## CHEESE BALL BY DINAH & LISA

Dinah Floyd  
Lisa Floyd

**1 lb. sharp Cheddar cheese (I use ½ sharp and ½ mild or all medium)**  
**2 to 3 T. of onion, chopped**  
**1 c. English walnuts**  
**8-oz. pkg. cream cheese**

**1 tsp. chili powder**  
**¼ tsp. garlic powder**  
**2 tsp. Worcestershire sauce**  
**pecans, very finely chopped to coat ball**

Grind cheese, walnuts, and onion in food chopper or use food processor. Mix in rest of ingredients by hand very thoroughly. Shape into a ball and roll in chopped pecans. Wrap in plastic wrap or aluminum foil and chill overnight. Serve with an assortment of crackers.

## CHEESE BALL BY KATHY

Kathy Fairfield

**5 jalapeño peppers (remove seeds for less heat)**  
**1 lg. onion**  
**2 T. minced garlic or 3 garlic cloves minced**

**½ c. mayonnaise**  
**1 lb. shredded Cheddar cheese**  
**chopped nuts (opt.)**

In food processor, combine peppers, onion and garlic. Line a bowl with a paper towel; pour pepper mixture onto paper towel and squeeze out the juice. Mix pepper mixture, cheese and mayo in food processor. Line bowl or shaped mold with Saran (continued)

wrap and pour cheese mixture into it. Cover. Refrigerate overnight. Lift Saran wrap out of bowl and put cheese ball on serving platter. You can press chopped nuts on outside if desired. (Green chilies can be substituted for jalapeños.)

## CHEESE BALL WITH RANCH

Melissa Barker

**16-oz. cream cheese**  
**1 pkg. Ranch salad dressing, dry (or ½ tsp. dill weed)**  
**1 bunch green onions**  
**8 slices cooked ham, smoked**

**seasoned pepper**  
**½ c. grated Cheddar cheese**  
**2 T. Worcestershire sauce**  
**4-6 med. sundried tomatoes, optional**

Cut up onion and 6 pieces of ham very fine. Blend cream cheese, Cheddar cheese, Worcestershire, onion, pepper, ham and Ranch dressing all together. Roll into a ball. Place one piece of ham in bottom of serving bowl and wrap another piece on top. Chill.

## CHEESE DIP BY DEBORAH

Deborah Smith

**1 sm. Velveeta Mexican cheese**  
**1 can Hormel chili without beans**  
**green onions, chopped**

**2 shakes hot sauce**  
**1 can chopped green chilies**

Melt cheese in double boiler. Add other ingredients and cook slowly for 1 hour.

## CHEESE DIP BY TINA

Tina Floyd

**8-oz. pkg. cream cheese, softened**  
**1 c. mayonnaise**  
**1 bag shredded cheese**

**10 crumbled Ritz crackers**  
**1 jar bacon pieces**

Mix all ingredients together putting bacon pieces on top of mixture. Bake at 350° for 15 minutes.

## CHEESE RING WITH RASBERRY PRESERVES

Judy Itson

**1 lb. Cheddar cheese, grated**  
**1 c. chopped pecans**  
**1 c. (scant) mayonnaise**  
**½ sm. onion, grated**

**black pepper to taste**  
**dash of cayenne**  
**raspberry preserves**

Mix all ingredients EXCEPT preserves. Mold into a ring mold. Place in refrigerator until chilled. When ready to serve, remove from mold and fill center of mold with preserves. Serve with Ritz crackers.

## CHEESE STRAWS BY MARCIA

Marcia Manning

<b>2 c. all-purpose flour</b>	<b>1 tsp. baking powder</b>
<b>½ tsp. salt</b>	<b>5 c. shredded sharp Cheddar cheese</b>
<b>1 tsp. cayenne pepper</b>	<b>dash of dry mustard</b>
<b>2 sticks butter or margarine, softened</b>	<b>dash of garlic powder</b>
<b>¾ tsp. paprika</b>	

Sift the flour, baking powder and salt together. Add butter and shredded cheese. Mix all ingredients well. Add pepper, paprika, dry mustard, garlic powder. Mix well. Roll into small balls and place on a cookie sheet. Flatten with a fork to press a design into it OR use a cookie press. Bake at 375° for about 18 minutes or until slightly golden brown and crispy.

## CHEESE STRAWS BY NEAIL

Neail Porter

<b>1 lb. New York X-Sharp Cheddar cheese</b>	<b>1 lb. butter</b>
<b>4 c. flour</b>	<b>1 tsp. salt</b>
	<b>½ tsp. red pepper</b>

Grate cheese and soften butter. Mix all ingredients and put in cookie press. Bake on ungreased baking sheet at 350° for 7-10 minutes. Cool on parchment paper.

## CHEESE STRAWS BY SYBLE

Syble Pruett

<b>2 sticks butter or margarine</b>	<b>½ tsp. cayenne pepper</b>
<b>3 c. plain White Lily flour</b>	<b>1 lb. red rind cheese, grated fine</b>
<b>½ tsp. salt</b>	

Mix margarine, flour, salt, pepper and cheese. Knead for 5 minutes until smooth. Put in cookie press and make long lengths in ribbon pattern on a lined baking sheet sprayed with cooking spray. Bake at 350° for 10 to 12 minutes.

## CHEESE SURPRISES

Marjorie Williams Wimberly

<b>¾ c. butter</b>	<b>3 c. plain flour</b>
<b>1 lb. grated Sharp cheese</b>	<b>3 boxes pitted dates</b>
<b>dash of red pepper</b>	<b>pecan halves</b>
<b>salt to taste</b>	<b>powdered sugar</b>

Cream butter and cheese. Add pepper, salt and flour. Chill. Stuff dates with pecan halves. Pinch off dough and wrap around stuffed dates, Bake on an ungreased baking sheet at 350° for 20-25 minutes or until done. (Caution: DO NOT LET PASTRY BROWN.) Roll in powdered sugar.

## CHICKEN SALAD IN TOAST CUPS

Mary Helen Hanson

<b>½ c. cooked, finely chopped chicken</b>	<b>¼ tsp. salt</b>
<b>3 T. celery, finely chopped</b>	<b>dash pepper</b>
<b>1 pimento, finely chopped</b>	<b>¼ c. melted margarine</b>
<b>4 oz. cream cheese</b>	<b>15 slices white bread</b>

Mix all ingredients except bread and butter. Preheat oven to 350°. Cut out 30 2-inch rounds of bread. Brush with melted butter. Press into 1 ¾ inch muffin cups. Bake 10-15 minutes. Cool. Fill each cup with about 1 ½ tsp. chicken mixture. Makes 30.

## CHILI CHEESE OR PIZZA \* DIP

Caleb Moseley

<b>8-oz. block cream cheese</b>	<b>½ c. salsa</b>
<b>1 can chili without beans</b>	

Combine ingredients and heat over low to medium heat until melted. Serve warm with vegetables or with tortilla chips. NOTE: \*Can substitute spaghetti sauce for chili and salsa.

## CHIPOLTE AND ROSEMARY ROASTED NUTS

Kari Coody

<b>3 c. whole roasted unsalted cashews</b>	<b>3 T. orange juice</b>
<b>2 c. whole walnut halves</b>	<b>2 tsp. ground chipotle powder</b>
<b>2 c. whole pecan halves</b>	<b>4 T. minced fresh rosemary leaves, divided</b>
<b>½ c. whole almonds</b>	<b>kosher salt</b>
<b>⅓ c. pure maple syrup</b>	
<b>¼ c. light brown sugar, lightly packed</b>	

Preheat the oven to 350°. Brush a sheet pan generously with vegetable oil. Combine the cashews, walnuts, pecans, almonds, 2 tablespoons of vegetable oil, the maple syrup, brown sugar, orange juice, and chipotle powder on the sheet pan. Toss to coat the nuts evenly. Add 2 tablespoons of the rosemary and 2 teaspoons of salt and toss again. Spread the nuts in one layer. Roast the nuts for 25 minutes, stirring twice with a large metal spatula, until the nuts are glazed and golden brown. Remove from the oven and sprinkle with 2 more teaspoons of salt and the remaining 2 tablespoons of rosemary. Toss well and set aside at room temperature, stirring occasionally to prevent sticking as they cool. Taste for seasoning. Serve warm or cool completely and store in airtight containers at room temperature.

## COFFEE PUNCH

Lunelle Watson

<b>16 heaping tsp. instant coffee</b>	<b>1 pt. half and half</b>
<b>2 c. boiling water</b>	<b>½ gal. vanilla ice cream</b>
<b>3 c. sugar</b>	<b>2 tsp. vanilla</b>

(continued)

Dissolve coffee and sugar in boiling water. Pour into a gallon jug and finish filling with water. Store in refrigerator overnight. At serving time, put in punch bowl. Add half and half, vanilla and ice cream (cut into chunks). Stir to partially blend in ice cream. Serves 40.

### CORN DIP

Kathy Johnson

**2 cans shoepeg corn, drained**  
**8-oz. cream cheese**  
**1 stick butter**  
**jalapeños and juice (to suit your taste)**

Put all ingredients together in microwave safe bowl. Microwave until all melted. Stir. Serve with tostidos. Enjoy.

### CROCK POT MEATBALLS

Mandie Evans

**1 bag of frozen Italian Style Meatballs**  
**5 T. grape jelly**  
**1 bottle of Original Barbeque Sauce**

Place all ingredients into crock pot. Cook on High for 2 hours or until meatballs are warmed. Stir every 15 to 20 minutes.

### CRYSTALLIZED NUTS

Janice H. Jones

**1 c. sugar**  
**½ c. water**  
**2 c. peanuts or pecans**

Combine sugar, water and nuts bringing to a boil, stirring constantly until nuts are crystallized. Pour crystallized nuts in baking pan and bake 15 minutes @ 300°.

### DEBBIE'S LAYERED MEXICAN DIP

Deborah Smith

**corn chips for ring**  
**1 bag shredded lettuce**  
**1 (16-oz.) can refried beans**  
**½ pkg. taco seasoning for the beans**  
**2 c. sour cream**  
**1 c. guacamole, in small chunks**  
**1 bottle Paul Newman's peach salsa**  
**2 c. shredded cheese**  
**6 green onions, sliced in thin pieces**  
**1 sm. can sliced black olives, optional**  
**1 c. diced tomatoes**

On large dish make a ring using corn chips. Layer inside ring with the shredded lettuce, refried beans mixed with taco seasoning, sour cream, chunked guacamole, salsa, shredded cheese, green onions, olives and tomatoes.

### DIET SLUSHIE

Doris Culverhouse

**⅓ c. dry milk**  
**12-oz. Fanta orange drink**  
**1 or 2 pkgs. artificial sweetener**

Put all ingredients into a blender and blend until smooth.

### DILL VEGETABLE DIP

Kay Renfroe

**1 pt. mayonnaise**  
**1 pt. sour cream**  
**3 T. onion flakes**  
**3 tsp. parsley flakes**  
**3 tsp. dill weed**  
**3 tsp. Lawry's seasoning salt**  
**3 tsp. Accent**  
**1 ½ tsp. Worcestershire sauce**  
**6 drops Tabasco sauce**

Mix the ingredients together and refrigerate at least 1 hour before using.

### DIXIE CAVIAR DELIGHT

Caleb Moseley

**3 cans boiled peanuts, shelled**  
**1 can shoepeg corn, drained**  
**1 can RO TEL original tomatoes**  
**1 can black beans, drained**  
**½ tsp. garlic powder**  
**½ tsp. onion powder**  
**8-oz. (½ bottle) of Zesty Italian Salad Dressing**  
**1 bag Frito Scoops**

Combine all ingredients in a large mixing bowl. Stir to blend. Serve with Frito Scoops.

### DRIED BEEF CRACKER SPREAD

Kathy Boan

**¾ c. chopped pecans**  
**8-oz. pkg. cream cheese, softened**  
**2 T. milk**  
**2 T. mayonnaise**  
**2 (3-oz.) pkgs. dried beef, chopped finely**  
**2 T. onion, chopped**  
**1 c. sour cream**  
**¼ tsp. garlic powder**  
**8-oz. pkg. shredded Monterey Jack cheese**

Mix cream cheese, milk and mayo until smooth. Add all ingredients EXCEPT pecans. Pour into 9-inch baking pan and top with pecans. Bake 20 minutes at 350°.

### EASY STUFFED MUSHROOMS

Debi Odom

**20 lg. mushrooms**  
**1 clove garlic, minced**  
**¼ c. olive oil**  
**½ c. bread crumbs**  
**½ c. Parmesan cheese**  
**1 T. dried parsley**

Clean mushrooms with damp towel. Remove stems and chop them. Set aside. Place mushroom caps in a shallow baking dish. Set aside. Preheat oven to 350°. Sauté mushroom stems and garlic in olive oil until tender. Remove from heat. Stir in bread crumbs, cheese, and parsley; spoon into mushroom caps. Bake for 20-25 minutes. Top with a little Parmesan cheese if desired.

### GARDEN VEGETABLE DIP

Nina Richards

**8-oz. cream cheese, softened**  
**½ c. grated carrot**  
**½ c. grated zucchini**  
**1 T. chopped parsley**  
**¼ tsp. garlic**  
**dash of pepper**

Mix all ingredients together well; chill. Serve with favorite crackers.



## GLAZED PECANS

Ronald Williams

<b>2 ½ c. pecan halves</b>	<b>1 tsp. salt</b>
<b>1 c. sugar</b>	<b>1 tsp. cinnamon</b>
<b>½ c. water</b>	<b>1 tsp. vanilla</b>

Toast nuts in shallow pan for 20 minutes in 250° oven. Mix water and sugar; cook over medium heat until soft ball stage. Add other ingredients and mix well. Stir in toasted nuts until well coated. Separate and cool on waxed paper.

## HEAVENLY SANDWICH MIX

Margaret Ayer Butts

<b>8-oz. cream cheese, room temperature</b>	<b>1 c. chopped olives</b>
<b>½ c. mayonnaise</b>	<b>2 T. olive juice</b>
<b>½ c. chopped pecans</b>	<b>dash of pepper</b>

Mash cream cheese with a fork and add remaining ingredients. Stir well and put into covered pint jar and refrigerate 24 to 48 hours. It will become thick. Serve on Ritz crackers.

## HOLIDAY PUNCH

Mary Helen Hanson

<b>1 lg. can Hawaiian punch</b>	<b>1 lg. can frozen orange juice</b>
<b>1 bottle cranberry juice cocktail</b>	<b>1 sm. can frozen lemonade</b>
<b>1 lg. bottle ginger ale</b>	

Mix well. This is good at Christmas.

## HOT & SWEET DEVEILED EGGS

Debi Odom

<b>6 hard cooked eggs</b>	<b>dash paprika</b>
<b>¼ tsp. curry powder</b>	<b>¼ c. dried cranberries</b>
<b>¼ tsp. black pepper</b>	<b>1 tsp. minced fresh chives</b>
<b>⅛ tsp. salt</b>	<b>mayonnaise</b>

Peel eggs and cut lengthwise into halves. Scoop egg yolks into bowl; reserve whites. Mash yolks with mayonnaise until creamy. Stir in curry powder, pepper, salt and paprika; mix well. Stir in cranberries and chives. Spoon or pipe yolk mixture into egg whites. Garnish with additional chives.

## HOT CHEESE DIP

Lunelle Watson

<b>2 c. Mozzarella cheese, grated</b>	<b>1 Vidalia onion, minced</b>
<b>2 c. Cheddar cheese, grated</b>	<b>1-oz. pepperoni, minced</b>
<b>2 c. mayonnaise</b>	<b>½ c. black olives, sliced</b>

Mix cheeses, mayonnaise and onion in shallow baking dish. Top with pepperoni and olives. Bake at 325° for 25 minutes. Serve with wheat crackers.

## HOT CHOCOLATE MIX

Doris Culverhouse

<b>5 (1 qt.) env. instant dry milk powder</b>	<b>1 (32-oz.) powdered chocolate drink mix</b>
<b>1 (16-oz.) box powdered sugar</b>	<b>1 sm. bag marshmallows (opt.)</b>
<b>1 (22-oz.) container non-dairy powdered coffee creamer</b>	<b>whipped cream (opt.)</b>

In a very large bowl, combine dry milk powder, powdered sugar, powdered coffee creamer and powdered chocolate drink mix. Stir until blended well. Store in covered containers. BRAND NAME INGREDIENTS WORK BEST. (To make 1 cup, use ½ cup mixture and 8 oz. very hot water. Stir well and top with whipped cream and marshmallows. A decorative container of this hot chocolate mix makes a lovely Christmas gift.)

## HOT CRAB MEAT DIP

Toni Michelle Czito, M.D.

<b>3 (8-oz.) pkgs. cream cheese</b>	<b>2 tsp. prepared mustard</b>
<b>1 sm. onion, grated</b>	<b>2 tsp. prepared horseradish</b>
<b>⅔ c. mayonnaise or salad dressing</b>	<b>1 lb. fresh lump crab meat, drained</b>
<b>½ tsp. garlic powder</b>	<b>2 T. chopped fresh chives</b>
<b>½ tsp. salt</b>	<b>2 T. chopped fresh parsley</b>
<b>½ tsp. pepper</b>	
<b>¼ c. dry white wine or dry vermouth</b>	

Combine cream cheese, onion, mayonnaise, garlic powder, salt, pepper, white wine, mustard and horseradish in a saucepan. Cook, stirring constantly, over medium heat until cream cheese melts. Stir in crab meat and remaining ingredients. Transfer to a chafing dish and keep warm.

## HOT WASSAIL

Doris Culverhouse

<b>1 gal. apple cider</b>	<b>1 c. lemon juice</b>
<b>1 gal. orange juice</b>	<b>24 cloves</b>
<b>1 c. sugar</b>	<b>4 cinnamon sticks</b>

Mix all ingredients together. Heat and serve.

## HOT WINTER SPICED TEA

Doris Culverhouse

<b>3 qts. water</b>	<b>1 (6-oz.) can concentrated orange juice</b>
<b>3-4 cinnamon sticks</b>	<b>1 (6-oz.) can concentrated lemonade</b>
<b>1 tsp. whole cloves</b>	
<b>7 regular tea bags (or 3 family size)</b>	
<b>1 ½ c. sugar</b>	

Bring water to a boil. Add cinnamon and cloves. Remove from stove; add tea bags. Cover and let sit for 15 minutes. Remove spices and tea bags. Add sugar, orange juice and lemonade. Stir well. Serve hot. MAY REHEAT, BUT DO NOT BOIL. Store in refrigerator afterwards.

## JALAPEÑO CHEESE SQUARES

Kathy Fairfield

**4 eggs**  
**12-oz. pkg. shredded Cheddar**  
**cheese**

**jalapeños OR green chilies, to taste**

Beat eggs; add cheese and peppers. Pour into a greased 8" square pan. Bake at 350° until done.

## KOOL-AID PUNCH

Doris Culverhouse

**6 pkg. Kool-Aid (any flavor)**  
**depending on the color you want**  
**2 lg. cans pineapple juice**  
**3 pineapple juice cans of water**  
**4 c. sugar**

**1 qt. ginger ale**  
**3 qt. ginger ale**  
**sm. can crushed pineapple**  
**(undrained)**  
**½ gal. vanilla ice cream**

Mix 6 pkg. Kool-Aid, 2 cans pineapple juice, 3 juice cans of water, 4 c. sugar and 1 qt. ginger ale. Mix well. Freeze this mixture until the day you need it. Thaw until slushy; then add 3 qt. ginger ale, crushed pineapple and ½ gal. ice cream.

## KRISTEENA'S FAVORITE CHEESEBALL

Debi Odom

**1 (8-oz.) pkg. softened cream**  
**cheese**  
**½ c. butter (room temperature)**  
**¾ c. powdered sugar**  
**2 T. brown sugar**

**¼ tsp. vanilla**  
**¾ c. mini chocolate chips**  
**1 pkg. gingersnap cookies or butter**  
**cookies**

Combine cream cheese and butter in bowl. Beat with mixer on medium until smooth. Add powdered sugar and vanilla. Mix together; stir in chocolate chips. Cover and chill 2 hours. Remove; form ball and chill one more hour. Serve with gingersnaps or butter cookies.

## LAYERED TACO DIP

Kay Williams

**1 lb. ground beef chuck**  
**1 (1.25-oz.) pkg. reduced-sodium**  
**taco seasoning**  
**1 (16-oz.) can refried beans**  
**1 lb. ripe tomatoes, chopped**  
**6 scallions, trimmed and chopped**  
**(about ¾ c.)**

**1 tsp. sugar**  
**½ tsp. garlic salt**  
**¼ tsp. black pepper**  
**1 (8-oz.) pkg. shredded taco cheese**  
**blend**  
**1 c. sour cream**  
**baked tortilla chips, for dipping**

Cook ground beef in a large nonstick skillet over medium-high heat for 5 minutes, until browned; stirring occasionally. Stir in ¾ cup water and taco seasoning. Reduce heat to medium-low and simmer 5 minutes; stirring occasionally. Stir in refried beans until well combined and heated through. Set aside. In a medium-size bowl, mix together tomatoes, ½ cup of the scallions, the sugar, garlic salt, and black pepper. In a second medium-size bowl, mix together 1 ½ cups of the shredded cheese and the sour cream. In an 8-cup clear bowl, layer half each of the beef

(continued)

mixture, tomatoes and sour cream mixture. Repeat layering; scatter remaining ¼ cup scallions and ½ cup cheese over the top. Serve at room temperature.

## LEMONADE

Joyce Dykes

**1 ½ c. Real Lemon juice**  
**3 c. sugar**

Mix and finish with water to fill 1 gallon jug.

## LIME KOOL-AID PUNCH

Dinah Floyd  
Lisa Floyd

**3 pkgs. unsweetened Lime Kool-Aid**  
**3 c. sugar**  
**1 med.-size can pineapple juice**  
**1 sm. can frozen lemonade**  
**concentrate, undiluted**  
**1 qt. ginger ale**

Mix all ingredients EXCEPT ginger ale together in a gallon container. Add water to make one gallon and stir well. Chill until serving time. Pour over crushed ice and then add ginger ale.

## LIME SHERBET PUNCH

Dinah Floyd  
Lisa Floyd

**2 qts. lime sherbet**  
**1 med. size can pineapple juice,**  
**chilled**  
**1 qt. Sprite or any lemon-lime**  
**flavored soda, chilled**

When ready to serve, place sherbet in punch bowl. Pour pineapple juice and soda over sherbet and mix well. NOTE: You can substitute pineapple sherbet, Hawaiian Punch and Ginger Ale for the above for a delicious pink punch.

## LORA'S PUNCH

Lora Grimsley

**1 (2 qt.) can pineapple juice**  
**1 can frozen lemonade**  
**1 sm. box orange jello**  
**1 sm. can orange juice**  
**½ c. sugar**  
**ginger ale**

Dissolve jello in 2 c. hot water. Add juices; then add enough ginger ale to make 1 gallon.

## MEATBALLS BY DINAH & LISA

Dinah Floyd  
Lisa Floyd

**1 ½ lb. lean ground beef**  
**1 egg**  
**1 tsp. salt**  
**½ c. bread crumbs**  
**1 tsp. onion powder**  
**½ tsp. black pepper**  
**spaghetti sauce**  
**grape jelly**

Mix ground beef, egg, salt, bread crumbs, onion powder and pepper together thoroughly. Form into walnut-sized balls; cook in oven until done and lightly brown. Mix equal parts of commercial spaghetti sauce and grape jelly. Heat until jelly is melted; then add meat balls and simmer about one hour. You can also put it all in a crock pot for several hours if desired. Frozen meatballs also work well.

## MEATBALLS BY DORIS

Doris Culverhouse

**2 lbs. ground round or chuck**  
**1 med. onion, grated**  
**1 egg**  
**salt and pepper to taste**

**1 (12-oz.) bottle of chili sauce**  
**juice of 1 lg. lemon**  
**1 (10-oz.) jar grape jelly**

To the grated onion, add egg and stir. Add meat and the salt and pepper; mix well. Form very small meatballs (marble size). Set aside. Place chili sauce, lemon juice and grape jelly in a saucepan. Bring to simmer and drop meatballs into sauce. DO NOT STIR after meatballs are added. Use wooden spoon and push meatballs to one side to make room for more meatballs. Keep adding meatballs until all are in. Simmer uncovered until done.

## MEATBALLS BY WANDA

Wanda Jones

**1 jar Heinz chili sauce**  
**¼ c. lemon juice**  
**8-10-oz. grape jelly**

**1 bottle K C Masterpiece BBQ sauce**  
**1-2 lb. bag of meatballs**

Combine chili sauce, lemon juice, jelly and BBQ sauce in crock pot. Bake meatballs in oven for 20-25 minutes. Pour into crock pot and simmer for 1 hour.

## MERINGUE NUTS

Doris Culverhouse

**2 egg whites**  
**⅔ c. brown sugar**  
**pinch of salt**

**½ tsp. vanilla**  
**pecan halves**

Beat egg whites until stiff. Add vanilla, brown sugar and salt. Continue beating until stiff. Stir in pecans until well coated. Take out pecans one by one and put on a greased cookie sheet. Bake at 250° for 30 minutes. Cool completely.

## MEXI CORN CHEESE DIP

Doris Culverhouse

**2 cans of Mexi Corn, drained**  
**3 c. cheese, grated**  
**1 c. mayonnaise**  
**1 c. sour cream**  
**1 medium jar pimento, diced**

**1 tsp. Accent**  
**1 tsp. garlic**  
**4 or 5 green onions, chopped**  
**4 or 5 pickled mild jalapeño peppers, chopped**

Mix together thoroughly. Serve with Nacho chips or your favorite chips.

## MEXICAN DIP

Doris Culverhouse

**1 sm. sour cream**  
**8-oz. cream cheese**  
**1 green onion, chopped**  
**1 can chopped green chilies**  
**chopped green or black olives**

**chopped tomatoes**  
**salsa or taco sauce**  
**grated cheese**  
**tortilla chips**

Mix cream cheese and sour cream. Spread on platter. Top with ingredients in order given above.

## MINI CHEESECAKES

Gloria Williams

**12 vanilla wafers**  
**2 (8-oz.) pkgs. cream cheese, softened**

**½ c. sugar**  
**1 tsp. vanilla**  
**2 eggs**

Line muffin tin with foil liners. Place one vanilla wafer in each liner. Mix cream cheese, vanilla, and sugar on medium speed until well-blended. Add eggs. Mix well. Pour over wafers, filling ¾ full. Bake 25 minutes at 325°. Remove from pan when cool. Chill. Top with fruit, preserves, nuts or chocolate. Be creative.

## OUTBACK CHEESE FRIES

Emily Coley

### French Fries

**1 pkg. French fries**  
**1 T. salt**  
**1 tsp. garlic powder**  
**¾ tsp. freshly ground pepper**  
**½ tsp. onion powder**

**crumbled bacon**  
**1 c. Monterey Jack cheese, shredded**  
**1 c. sharp Cheddar cheese, shredded**

Mix salt, garlic powder, pepper and onion powder together and sprinkle over fries. Place in a 400° preheated oven. Bake till done as you like. Mix cheeses and sprinkle over fries. Top with bacon. Bake an additional 4-5 minutes until cheese melts.

### Dressing

**1 T. Hidden Valley Ranch dry mix**  
**1 c. mayonnaise**  
**½ c. buttermilk**

**½ tsp. black pepper**  
**⅛ tsp. paprika**  
**⅛ tsp. garlic powder**

Mix all dressing ingredients and chill for 30 minutes. Dip fries in the dressing.

## PARTY PUNCH BY SANDRA

Sandra Powell

**2 c. sugar**  
**1 qt. water**  
**1 qt. ginger ale**

**2 sm. pkgs. Kool-Aid**  
**46-oz. pineapple juice**

Dissolve sugar in water. Cook 3 minutes. Mix pineapple juice, Kool-Aid with sugar water and ginger ale. Pour over ice.

## PARTY PUNCH SLUSH

Johnnie Fay Graham

**1 (46-oz.) can pineapple juice**  
**1 (16-oz.) frozen orange juice**  
**2 c. lemon juice (use Real Lemon)**  
**3 c. sugar**

**1 (2 qt. size) Kool-Aid mix (to color punch)**  
**water to make 2 gal. punch**  
**2 (2 L.) bottles ginger ale**

Mix fruit juices, sugar and Kool-Aid. (I heat to dissolve sugar.) Divide mixture evenly between 2 one-gallon containers. Finish filling each gallon with water and mix well. May be frozen, then thawed to slush stage to serve. Add 1 (2 L.) bottle of ginger ale to each gallon of punch when ready to serve.

## PEANUT LOGS

Lunelle Watson

**1 loaf white or wheat bread**  
**1 c. peanut butter**  
**1 c. salad oil**

Cut crusts off loaf of bread and cut each slice into 5 or 6 strips about as wide as they are thick. Put strips and crusts on cookie sheet and bake at 200° until crisp. Mix peanut butter and oil until a consistency for dipping. Dip toast strips into this mixture, coating well. Make fine crumbs from crusts, rolling sticks in this until coated. Store in air tight container. They will keep for weeks.

## PECAN CHEESE BALL

Janice H. Jones

**2 (8-oz.) pkg. cream cheese**  
**1 (8-oz.) crushed pineapple, drained**  
**¼ c. green bell pepper, chopped**  
**2 T. onion**  
**2 tsp. seasoned salt**  
**2 c. pecans**

Combine softened cream cheese, drained crushed pineapple, chopped green bell pepper, finely chopped onion and seasoned salt. Stir in 1 c. toasted, chopped pecans. Cover and chill until firm. Shape mixture into a ball; roll in remaining 1 cup pecans. Serve with crackers and strips of green bell pepper and red bell pepper.

## PICANTE DIP

Janice H. Jones

**1 lb. ground beef**  
**2 lb. Velveeta cheese**  
**1 (8-oz.) jar picante sauce**  
**1 bag Doritos or tortilla chips**

Brown ground beef. Melt cheese and add picante sauce. Mix with beef and serve with chips.

## PIMENTO AND CHEESE

Janice H. Jones

**1 sm. Vidalia onion**  
**½ tsp. salt and pepper**  
**¼ c. pimentos (diced)**  
**2 T. pimentos (diced)**  
**½ tsp. sugar**  
**½ c. mayonnaise**  
**4 c. grated cheese**

Grate cheese, and dice onion. Add all other ingredients. Make sandwiches using the mixture or eat with crackers or chips.

## PIMENTO CHEESE

Marcia Manning

**6-oz. cream cheese**  
**2 c. grated Cheddar cheese**  
**2 c. grated Monterey Jack cheese**  
**1 c. mayonnaise**  
**6 T. diced pimentos**  
**2 tsp. grated onion (opt.)**  
**dash of salt and pepper**  
**dash of garlic powder**

Mix cream cheese with electric mixer until fluffy. Add remaining ingredients and beat until well blended. Refrigerate.

## PINEAPPLE ORANGE PUNCH

Doris Culverhouse

**3 lg. cans orange juice**  
**3 lg. cans pineapple juice**  
**3 lg. cans frozen lemonade**  
**7 ½ c. sugar**  
**3 gal. water**  
**3 T. vanilla flavoring**  
**1 ½ T. almond flavoring**

Mix all together. SERVES 100.

## PINEAPPLE-CHICKEN BITES

Kay Renfroe

**5-oz. chunk chicken, drained and flaked**  
**2 T. (1-oz.) cream cheese, softened**  
**2 T. mayonnaise**  
**1 can (20-oz.) pineapple chunks, drained**  
**2 T. almonds, chopped**  
**24 sm. round crackers**

Combine chicken, cream cheese and mayonnaise in medium bowl; mixing well. Chill, if desired, until ready to serve. Measure 1 cup drained pineapple chunks; stir into chicken mixture with almonds. Spoon mixture onto crackers; serve. Makes 24 appetizers.

## QUICK 'N CHEESY COCKTAIL SWIRLS

Doris Culverhouse

**1 (3-oz.) pkg. cream cheese**  
**5 slices bacon, crisply cooked, crumbled**  
**2 T. onion, finely chopped**  
**1 tsp. milk**  
**1 (8-oz.) crescent dinner rolls**  
**Parmesan cheese**

Heat oven to 375°. Combine cream cheese, bacon, chopped onion, and milk. Separate crescent dough into 4 rectangles; press perforations to seal. Spread about 1 ½ T. cheese mixture on each rectangle. Starting at long side, roll up and seal. Cut each roll into 8 pieces. Place pieces cut side down on ungreased cookie sheet. Lightly sprinkle with Parmesan cheese. Bake for 12 to 15 minutes or until golden brown. Serve warm. Refrigerate leftovers. RECIPE NOTE: This makes 32 appetizers. This recipe can be made ahead and refrigerated up to 2 hours before baking. Baked appetizers can also be wrapped in foil and frozen. To serve, thaw in foil; then loosen wrap and reheat at 350° for 8 to 10 minutes.

## RANCH OYSTER CRACKERS

Molly Wright

**¾ c. vegetable oil**  
**1 tsp. dill seed**  
**½ tsp. garlic powder**  
**1 tsp. lemon pepper**  
**1 pkg. Ranch dressing mix**  
**1 box or bag oyster crackers**

Preheat oven to 275°. Combine all ingredients EXCEPT oyster crackers; mix well. Line a jellyroll pan with foil. Put oyster crackers in a large bowl. Pour mixture over them and stir to coat. Spread out crackers onto foil and bake 15 minutes.



## **RAW VEGETABLE DIP** (Diabetic Dip)

<b>8-oz. plain yogurt</b>	<b>1 T. minced onion</b>
<b>8-oz. Hellmann's lite mayonnaise</b> (no cholesterol)	<b>1 T. chives</b>
<b>1 tsp. dill weed</b>	<b>2 tsp. parsley</b>
	<b>1 tsp. season salt</b>

Combine all ingredients and mix well. Chill before serving at least 3 hours. (Best to chill overnight.) Good dip for carrots, celery, etc.

## **RICK'S MUSHROOMS**

*Rick Hanson*

<b>1 lb. whole mushrooms</b>	<b>dash salt</b>
<b>1 onion, diced</b>	<b>dash seasoned salt</b>
<b>½ bottle Teriyaki sauce</b>	<b>dash garlic</b>
<b>dash soy sauce</b>	<b>1 T. butter</b>
<b>dash Worcestershire sauce</b>	<b>bacon bits, optional</b>
<b>1 beef bullion cube</b>	<b>orange peel, optional</b>

Bring all but mushrooms to boil. Add mushrooms. Reduce heat and simmer until mushrooms are done.

## **SALSA**

*Doris Culverhouse*

<b>2 (10.8-oz.) cans field peas with jalapeño peppers</b>	<b>2 garlic cloves, minced</b>
<b>2 (11-oz.) cans white shoe peg corn</b>	<b>1 T. chopped parsley</b>
<b>1 (14 ½-oz.) diced tomatoes</b>	<b>2 (10-oz.) cans diced tomatoes with green chiles</b>
<b>5 green onions</b>	
<b>1 (16-oz.) bottle zesty Italian dressing</b>	

Drain peas and corn; then stir all ingredients together. Cover and chill 8 hours. Serve with corn chips or your favorite chips.

## **SAUSAGE AND CHEESE CRESCENT SQUARES**

*Laural Moseley*

<b>2 (8-oz.) cans Pillsbury refrigerated crescent dinner rolls</b>	<b>1 (8-oz.) pkg. of cream cheese</b>
<b>1 lb. mild or hot bulk pork sausage</b>	<b>8-oz. shredded sharp Cheddar cheese (2 c.)</b>

Heat oven to 375°. Unroll one can of dough into two long rectangles. Place in ungreased 13X9 inch (3 quart) glass baking dish. Press over bottom and ½ inch up sides to form crust. Brown sausage in large skillet over medium heat until thoroughly cooked, stirring frequently. Remove sausage from skillet and discard drippings. Add cream cheese to same skillet. Cook over low heat until melted. Add cooked sausage and stir to coat. Spoon evenly over crust in baking dish. Sprinkle with cheese. Unroll second can of dough on work surface. Press to form 13X9 inch rectangle. Firmly press perforations to seal. Carefully place over cheese. Press edges to seal. Bake at 375° for 21 to 26 minutes or until golden brown. Cool 15 minutes. Cut into small squares. Yield: 32 servings.

## **SAUSAGE BALLS BY BETSY**

*Betsy Dykes Thomas*

<b>2 lb. sausage, hot or mild</b>	<b>½ c. pepper, red or green, chopped fine</b>
<b>2 c. Bisquick</b>	<b>½ tsp. garlic powder</b>
<b>1 lb. sharp Cheddar cheese, grated</b>	
<b>½ c. finely chopped onion</b>	

Mix all ingredients well. Roll into small balls and place on ungreased baking sheet. Bake at 375° for 13 minutes.

## **SAUSAGE BALLS BY DINAH**

*Dinah Floyd  
Lisa Floyd*

<b>3 c. Bisquick biscuit mix</b>	<b>1 lb. sausage meat</b>
<b>2 c. sharp Cheddar cheese grated</b>	<b>½ tsp. red pepper (optional)</b>

Mix all together. Will be very stiff; just keep mixing. Roll into small balls about the size of walnuts or a little smaller. Line baking sheet with aluminum foil and spray very lightly with Pam. Bake 350° for 20-25 minutes or until lightly browned. Can be frozen and reheated in a regular oven.

## **SEASONED MINI CHEESE CRACKERS**

*Sandra Powell*

<b>1 box Ritz mini cheese crackers</b>	<b>2 T. dill weed</b>
<b>1 pkg. dry Ranch style dressing mix</b>	<b>1 T. lemon pepper</b>
<b>⅔ c. vegetable oil</b>	

Mix well and refrigerate until ready to serve.

## **SEASONED OYSTER CRACKERS**

*Doris Culverhouse*

<b>1 box oyster crackers</b>	<b>1 tsp. dill weed</b>
<b>½ c. vegetable oil</b>	
<b>1 pkg. Ranch style dressing mix, dry</b>	

Empty crackers into mixing bowl. Sprinkle dry dressing mix and dill weed over crackers. Pour oil over crackers. Stir well until coated. Bake at 300° for 20 minutes. Let cool. RECIPE NOTE: Store in an airtight container.

## **SHERBET PUNCH**

*Janice H. Jones*

<b>½ gal. lime sherbet</b>	<b>1 L. Sprite (cold)</b>
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Pour cold sprite over sherbet. Stir as needed. No ice needed. Other flavors of sherbet may be used.



## SHRIMP DIP

Doris Culverhouse

8-oz. cream cheese  
4 T. mayonnaise  
2 T. each: chopped celery, onion,  
bell pepper and parsley flakes

1 (4 ½-oz.) can shrimp

Mix all ingredients together. Chill overnight. Serve on crackers.

## SIMPLE SAUSAGE BALLS

Mandie Evans

1 lb. sausage  
2 c. biscuit mix

12-oz. mild shredded cheese

Blend together the sausage, biscuit mix and cheese. Wet hands with water to help mixture to blend well. Form into small balls. Bake at 350° for 10 to 15 minutes, depending on size of balls.

## SMOKED OYSTER DIP

Lunelle Watson

8-oz. pkg. cream cheese  
1 tsp. grated onion  
1 T. parsley, chopped

2 T. dry sherry  
1 can smoked oysters, undrained  
2 T. cream

Chop oysters and add to softened cream cheese. Mix in remaining ingredients. Chill. Serve with chips.

## SOUTHERN CAVIAR

Lunelle Watson

1 (15-oz.) can black eyed peas,  
drained  
1 (15-oz.) can whole kernel corn,  
drained  
1 jar pepper relish

1 (8-oz.) bottle Italian dressing  
1 onion, chopped  
1 bell pepper, chopped  
1 tomato, chopped

Mix all ingredients together and serve with corn chips.

## SPINACH BALLS

Jill Cooper

2 (10-oz.) pkgs. frozen chopped  
spinach, plain  
1 med. chopped onion  
4 eggs, beaten  
¾ c. salad oil

½ tsp. thyme  
½ c. Parmesan cheese  
½ tsp. garlic salt  
whole pkg. Pepperidge Farm  
stuffing

Cook and drain spinach according to package directions. Mix all ingredients together. Chill for easier handling. Roll into small balls and put on cookie sheet. Bake for 20-25 minutes at 350°. Even if you don't like spinach, you'll love these!

## SPINACH DIP BY DORIS

Doris Culverhouse

1 c. sour cream  
1 c. mayonnaise  
1 pkg. Knorr vegetable soup mix  
1 c. grated Cheddar cheese  
1 med. onion, chopped

1 can water chestnuts (finely  
chopped)  
1 bell pepper, chopped  
1 pkg. frozen spinach, chopped

Let the spinach THAW and DRAIN the water off of it. Then SQUEEZE and PRESS ALL EXCESS WATER out of the spinach. Chop the spinach; then mix all ingredients together. Best if you let it set overnight in the refrigerator.

## SPINACH DIP BY GLORIA

Gloria T. Harrington

1 c. mayonnaise  
2 c. sour cream  
1 pkg. vegetable soup mix

1 (10-oz.) pkg. chopped spinach,  
thawed & drained  
1 can chopped water chestnuts

Mix together and chill several hours or overnight. Serve with vegetables or chips.

## SPINACH DIP BY KAREN

Karen Garnett

1 bag frozen spinach  
1 can RO TEL tomatoes

1 sm. cream cheese  
1 sm. Velveeta cheese

In long Pyrex dish, layer spinach, then cream cheese, then can of RO TEL tomatoes and last add Velveeta cheese. Bake at 350° until brown. Take out of oven; stir and serve.

## SUGARED PEANUTS

Virginia Pritchett

1 c. sugar  
½ c. water

3 c. raw peanuts (with skin on)

Using a saucepan, dissolve sugar in water over medium heat. Add peanuts and continue to cook until peanuts are completely sugared and there is no sugar or liquid left. Pour onto ungreased cookie sheet and spread out so peanuts are separated. Bake in a 300° oven for 30 to 40 minutes. Remove from oven and stir peanuts.

## SWEET AND SALTY SNACK

Sandra Powell

saltine crackers  
2 c. brown sugar

1 stick butter  
chocolate chips

Cook brown sugar and butter together about 2 minutes. Line a sheet cake pan with foil. Place saltines on foil. Pour brown sugar mixture over saltines. Cover saltines with chocolate chips. Place in freezer for about 20 minutes. Break into pieces.

## **SWEET TREATS**

*Imogene Pipkin Young*

**3 c. raw peanuts**  
**1 c. sugar**

**½ c. water**  
**1 tsp. vanilla**

Put in boiler and cook on medium heat until very dry, stirring often. Spread on cookie sheet and bake 30 minutes at 250°.

## **SWEET VIDALIA ONION DIP**

*Janice H. Jones*

**1 c. Vidalia onion, chopped**  
**1 c. Swiss cheese, shredded**

**1 c. mayonnaise**

Stir together onion, cheese and mayonnaise. Bake for 25-30 minutes at 325°.

## **TACO DIP**

*Margaret Ayer Butts*

**1 can refried beans**  
**1 (16-oz.) container sour cream**  
**1 (16-oz.) jar thick or chunky salsa**

**8-oz. shredded Cheddar cheese**  
**1 bunch green onions, chopped**  
**1 sm. can black olives, sliced**

Layer in dish in order listed above and serve with Frito chips.

## **TOASTED PECANS**

*Myrna Allen*

**1 stick margarine**  
**2 T. season salt**

**2 qt. raw pecans**

Melt margarine on baking sheet at 300°. Add season salt. Mix well. Spread nuts in mixture until well coated. Cook at 300° for 10 minutes. Stir well. Cook another 10 minutes. Taste. (Can cook extra 10 minutes if needed.) When cooked enough, remove from oven. Remove from pan onto paper towels. Store in airtight container.

## **VEGGIE BAR SQUARES**

*Syble Pruett*

**2 cans crescent rolls**  
**1 c. mayonnaise**  
**1 (8-oz.) Cheddar cheese grated**  
**1 (8-oz.) cream cheese**  
**1 egg, beaten well**

**1 pkg. Hidden Valley ranch dressing**  
**chopped vegetables of your choice**  
**(carrots, cauliflower, broccoli,**  
**squash, mushrooms, etc.)**

Spray cookie sheet. Flatten crescent rolls on baking sheet and brush with beaten egg. Bake until done. Mix cream cheese, mayonnaise, and Hidden Valley ranch dressing; spread over rolls. Place chopped vegetables on top. Cover with grated cheese. Refrigerate 2 hours or overnight and cut into squares.

## **WASSAIL PUNCH**

*Doris Culverhouse*

**1 gal. apple cider**  
**1 qt. orange juice**  
**1 c. lemon juice**  
**1 qt. pineapple juice**

**24 whole cloves**  
**4 sticks of cinnamon**  
**½ - 1 c. sugar**

(continued)

Mix all ingredients and simmer. Remove cloves and cinnamon sticks. Serve hot. Clove studded orange slices can be floated in punch bowl. Punch can also be served in a coffee pot but DO NOT use orange slices.

## **WHITE GRAPE COOLER**

*Doris Culverhouse*

**⅓ c. sugar**  
**1 c. water**  
**1 c. white grape juice**

**½ c. orange juice**  
**1 L. bottle ginger ale (chilled)**  
**ice**

Bring sugar and 1 cup water to a boil over medium high heat and cook; stirring often, 3 minutes or longer or until sugar dissolves. Remove from heat and cool. Stir in grape and orange juice. Chill 2 hours. Stir in ginger ale just before serving. Serve over ice. Garnish if desired with orange slices.



## SOUPS & SALADS



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## Helpful Hints

- If the soup is not intended as the main course, count on 1 quart to serve 6. As the main dish, plan on 1 quart to serve 2.
- After cooking vegetables, pour any water and leftover vegetable pieces into a freezer container. When full, add tomato juice and seasoning to create a money-saving “free soup.”
- Instant potatoes help thicken soups and stews.
- A leaf of lettuce dropped in a pot of soup absorbs grease from the top—remove the lettuce and serve. You can also make soup the day before, chill, and scrape off the hardened fat that rises to the top.
- To cut down on odors when cooking cabbage or cauliflower, add a little vinegar to the water and don’t overcook.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), make the dish easier to digest.
- Fresh is best, but to reduce time in the kitchen, use canned or frozen broths or bouillon bases. Canned or frozen vegetables, such as peas, green beans, and corn, also work well.
- Ideally, cold soups should be served in chilled bowls.
- Perk up soggy lettuce by spritzing it with a mixture of lemon juice and cold water.
- You can easily remove egg shells from hard-boiled eggs if you quickly rinse the eggs in cold water after they are boiled. Add a drop of food coloring to help distinguish cooked eggs from raw ones.
- Your fruit salads will look better when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.
- The ratio for a vinaigrette is typically 3 parts oil to 1 part vinegar.
- For salads, cook pasta al dente (slightly chewy to the bite). This allows the pasta to absorb some of the dressing and not become mushy.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- Chill the serving plates to keep the salad crisp.
- Fruit juices, such as pineapple and orange, can be used as salad dressing by adding a little olive oil, nutmeg, and honey.

## SOUPS & SALADS

### APPLE SALAD

*Cindy Pittman Hilliard*

**5-6 Gala apples, cubed**  
**sm. can chunk pineapple, drained**

**grapes, halved**  
**pecans, chopped**

Place in a large bowl. ADD SYRUP AND CHILL.

#### Syrup

**1 c. sugar**  
**1 c. water**  
**3 T. flour**  
**1 egg, beaten**

**1 tsp. vanilla**  
**1 T. white vinegar**  
**¼ tsp. salt**

Combine and cook over medium-low heat until “custard” thickened. Pour over fruit mixture and CHILL.

### BACON SLAW

*Kathy Boan*

**16-oz. fresh coleslaw mix**  
**6 pieces bacon, cooked and crumbled**

**1 T. sugar**  
**⅓ -½ c. mayonnaise**

Combine the coleslaw mix, bacon, sugar and mayonnaise together. Refrigerate for 2 hours before serving.

### BAKED POTATO SOUP (SLOW COOKER)

*Amanda Burke*

**6 lg. Russet potatoes, peeled and cut into ½-inch cubes (about 3¾ lbs.)**  
**1 lg. onion chopped (1 ½ c.)**  
**3 (14-oz.) cans chicken broth with roasted garlic**  
**¼ c. butter**  
**2 ½ tsp. salt**

**1 ¼ tsp. freshly ground pepper**  
**1 c. whipping cream or half and half**  
**1 c. (4-oz.) shredded sharp Cheddar cheese**  
**3 T. chopped fresh chives**  
**1 (8-oz.) container sour cream (opt.)**  
**4 bacon slices cooked and crumbled**  
**shredded Cheddar cheese**

Combine potatoes, onion, chicken broth, butter, salt and pepper in a 5-quart slow cooker. Cover and cook on high 4 hours or on low 8 hours or until potato is tender. Mash mixture until potatoes are coarsely chopped and soup is slightly thickened; stir in cream, cheese and chives. Top with sour cream, if desired, and sprinkle with bacon and Cheddar cheese before serving.

Soup/Sal 6-09

## BANANA SPLIT SALAD

Janice H. Jones

14-oz. can sweetened condensed milk  
12-oz. whipped topping, thawed  
21-oz. can cherry pie filling  
3 med. bananas, sliced  
8-oz. can crushed pineapple, drained

1/2 c. chopped pecans  
1/2 c. shredded sweetened flaked coconut  
1 c. sliced fresh strawberries

In a large bowl, combine milk and whipped topping until blended. Fold in pie filling, bananas, pineapple, pecans, coconut and strawberries. Garnish with additional pecans, coconut and strawberries if desired. Chill until ready to serve.

## BEEF OR SAUSAGE MUSHROOM SOUP

Lunelle Watson

1 lb. ground beef or smoked sausage  
1 1/2 c. diced onions  
12-oz. mushrooms  
1/4 tsp. dried thyme

1 (6 1/2-oz.) Stroganoff Hamburger Helper  
1 (3-oz.) brown gravy mix  
6 c. beef broth  
2 c. sour cream

In large pot cook the meat; stirring to crumble. Add the onion and thyme; stirring until the vegetables are cooked through. Add mushrooms. Add the hamburger helper mix and gravy mix to pot. Stir in the beef broth. Reduce the heat to medium and cook until the noodles from mix are tender. Add sour cream and heat through, BUT DO NOT BOIL. Serve hot. Makes 6 servings.

## BLACK-EYED PEA GREEK SALAD

Debi Crouch

5 plum tomatoes, seeded and chopped  
1 seedless cucumber, chopped  
1 green pepper, chopped  
1 c. frozen corn, thawed

1 c. frozen black-eyed peas, blanched  
1/2 c. halved pitted Kalamata olives  
1/2 c. sliced red onion  
1/2 c. Greek vinaigrette dressing

In large bowl, combine tomatoes, cucumber, bell peppers, corn, black-eyed peas, olives and red onion. Add vinaigrette; tossing gently to combine. Salt and pepper to taste. Cover and chill or serve immediately. Makes 6-8 servings.

## BLUEBERRY GELATIN SALAD

Barnett Shepard  
Mary Helen Hanson

1 can Thank You brand blueberries, drained  
1 pkg. lemon gelatin  
1 c. pineapple juice, heated

2 mashed bananas  
1 c. whipping cream  
3 T. sugar  
nuts (opt.)

Drain blueberries and reserve juice. Dissolve gelatin in the blueberry and pineapple juice. Chill until partially set. Add bananas, cream, blueberries, sugar and nuts (if desired). Pour into mold or dish and chill until firm. Makes 4-6 servings.

## BLUEBERRY SALAD BY MARY HELEN

Mary Helen Hanson

### Salad

1 box cherry or raspberry jello  
1 pt. blueberries

1 sm. can crushed pineapple  
1/2 c. chopped nuts

Drain and retain juice from pineapple. Add 1 1/2 cup water. Boil. Mix in jello and fruit. Set till firm. Top with sour cream topping.

### Sour Cream Topping

1 c. sour cream  
8-oz. cream cheese

1/2 c. sugar  
1/2 c. nuts

Soften cream cheese. Add in sour cream, sugar and nuts.

## BLUEBERRY SALAD BY MARY LYNN

Mary Lynn Smith

1 can blueberry pie filling  
1 (8-oz.) can crushed pineapple  
2 (3-oz.) pkg. raspberry jello  
1 c. boiling water

1 (8-oz.) pkg. cream cheese  
1 c. sour cream  
1/2 c. sugar  
1 c. chopped pecans

Dissolve jello in boiling water. Add pie filling and pineapple with juice. Put in an 8x12 inch pan and let set. When jello is set, combine the remaining ingredients and spread over jello; chill.

## BROCCOLI SALAD BY JANICE

Janice H. Jones

9 slices bacon  
1 bunch broccoli florets  
1/2 sm. red onion  
1/2 c. celery  
1/2 to 3/4 c. raisins

1 c. mayonnaise  
1/4 c. sugar  
1 c. pecans  
3 T. apple cider vinegar

Chop broccoli into very tiny pieces using only florets and tender stems. In a bowl combine chopped broccoli, onion, celery, raisins and all but 1/4 c bacon. In a smaller bowl, mix together the mayonnaise, sugar, pecans and apple cider vinegar. Pour this dressing over the salad; toss. Cover and refrigerate for at least an hour. Garnish with remaining 1/4 cup bacon.

## BROCCOLI SALAD BY JUDY

Judy Williams Porter

2 bunches broccoli florets, chopped  
1 sm. red onion (or spring onion)  
6 slices bacon, cooked and crumbled  
1 c. mayonnaise (I use Miracle Whip)

4 T. red vinegar  
1/4 c. sugar  
2 tsp. lemon juice

(continued)



Mix vegetables. Mix dressing. Stir together. May add cashews or toasted pecans and dried cranberries.

### **BROCCOLI SALAD BY MARGARET**

*Margaret Ayer Butts*

**1 bunch broccoli, washed and cut in sm. florets**  
**6 strips bacon, fried crisp and crumbled**  
**½ c. white and dark raisins, mixed**  
**½ c. dried cranberries**  
**½ c. toasted pecans, chopped or almonds, sliced**  
**½ c. purple onion, chopped**  
**½ c. mayonnaise**  
**¼ c. vinegar**  
**2 ½ T. sugar**

Toss broccoli, raisins, cranberries, pecans and onion together. Mix mayonnaise, vinegar and sugar in separate bowl until well blended. Pour over tossed vegetables. Refrigerate. Add crumbled bacon on top just before serving.

### **BROCCOLI SALAD BY ROBIN**

*Robin Norris*

**2 lg. heads of broccoli**  
**8 slices bacon, cooked and crumbled**  
**5 green onions, chopped**  
**½ c. golden raisins**  
**1 c. mayonnaise**  
**2 T. apple cider vinegar**  
**¼ c. sugar**

Cut heads of broccoli into bite sized pieces. Add crumbled bacon, onions and raisins. Mix together mayo, vinegar and sugar. Pour over salad; toss well and refrigerate for several hours or overnight. Variation: Add black pepper, toasted sunflower seeds and cheese.

### **BROCCOLI SLAW BY DORIS**

*Doris Abney*

**1 pkg. broccoli slaw mix**  
**6 green onions, chopped**  
**1 c. slivered almonds**  
**2 pkgs. Ramen noodles (chicken flavored), broken in small pieces**  
**¾ c. oil**  
**½ c. sugar**  
**⅓ c. white vinegar**  
**2 pkgs. chicken flavored mix from Ramen noodles**

Heat oil, sugar, vinegar and chicken flavored mix until sugar dissolves. Pour over mixture of broccoli, onions, almonds and Ramen noodles. Refrigerate overnight.

### **BROCCOLI SLAW BY ETTA**

*Etta Craig*

**1 head broccoli (4 c.)**  
**1 red onion**  
**½ lb. bacon**  
**1 c. raisins**

Chop broccoli and red onion. Fry bacon; crumble. Mix bacon with broccoli, onion and raisins.

#### **Dressing**

**1 c. mayonnaise**  
**½ c. sugar**  
**2 T. vinegar**

Mix mayonnaise, sugar and vinegar together. Add to slaw ingredients. Refrigerate.

### **BROCCOLI SLAW BY MADGE**

*Madge S. Dykes*

#### **Slaw Mixture**

**1 pkg. broccoli slaw**  
**2 pkg. beef Ramen noodles, broken up (uncooked with seasoning)**  
**1 c. sunflower seeds (dry roasted)**  
**1 c. sliced almonds (opt.)**

#### **Dressing**

**½ c. vegetable oil**  
**½ c. white vinegar**  
**½ c. sugar**

Mix all ingredients together. Refrigerate TWO HOURS before serving.

### **CABBAGE SLAW DRESSING**

*Jean Thigpen*

**1 c. salad oil**  
**1 c. sugar**  
**¾ c. white vinegar**  
**1 ½ tsp. salt**  
**1 tsp. celery seed**

Mix salad oil, sugar, vinegar, salt and celery seed. Boil for 2 minutes. Pour hot dressing over shredded cabbage. Cover tightly. Refrigerate at least 4 hours.

### **CAN OF THIS, CAN OF THAT SOUP**

*Robin Norris*

**1 ½ lb. ground beef**  
**3 potatoes, diced and cooked (not too soft)**  
**16-oz. can English peas**  
**16-oz. can cream corn**  
**16-oz. can whole kernel corn**  
**16-oz. can cut green beans**  
**2 T. Worcestershire sauce**  
**2 T. syrup (molasses)**  
**2 (16-oz.) cans diced tomatoes**  
**1 sm. onion, chopped**  
**½ c. ketchup**  
**dash garlic salt**  
**1 tsp. chili powder**

Brown ground beef in a large soup pot. Add all other ingredients and simmer about an hour.

### **CARROT SALAD BY JEAN**

*Jean Thigpen*

**1 lb. carrots, shredded**  
**1 lg. can crushed pineapple, drained**  
**½ c. raisins**  
**½ c. coconut**  
**¼ c. sugar**  
**4 to 8-oz. whipped topping**

Finely grate the carrots. Mix together with the pineapple, raisins, coconut and sugar. Fold in whipped topping. Refrigerate.

### **CARROT SALAD BY TERRY**

*Terry Moseley*

**2 qt. carrots, shredded**  
**¼ c. sugar**  
**½ c. raisins**  
**½ pt. mayonnaise**  
**½ c. pineapple juice (use the juice only)**

(continued)

Place all ingredients in bowl and mix lightly. Chill for at least 2 hours so flavors blend together.

### CHERRY COLA SALAD

Julia Lucas

- |   |  |
|---|--|
| <b>1 (16-oz.) can dark sweet cherries</b> | <b>1 c. chopped pecans</b>             |
| <b>1 (20-oz.) can crushed pineapple</b>   | <b>2 c. cola beverage</b>              |
| <b>1 (3-oz.) pkg. strawberry gelatin</b>  | <b>1 (3-oz.) cream cheese, chopped</b> |
| <b>1 (3-oz.) pkg. cherry gelatin</b>      |  |

Drain cherries and pineapple, reserving juice in saucepan. Bring combined juices to a boil. Remove from heat. Add strawberry and cherry gelatins; stirring until dissolved. Chill until partially set. Add cherries, pineapple, pecans, cola beverage and cream cheese; mix well. Spoon into 9X13 inch glass dish. Chill for 4 hours or longer. This is very good with turkey. Serves 12.

### CHERRY-PINEAPPLE SALAD

Gloria Smith

- |  |                                  |
|--|----------------------------------|
| <b>2 T. lemon juice (fresh)</b>              | <b>1 lg. container Cool Whip</b> |
| <b>1 sm. can crushed pineapple (drained)</b> | <b>1 can condensed milk</b>      |
| <b>1 can cherry pie filling</b>              | <b>1 c. nuts (chopped)</b>       |
|  | <b>½ tsp. red food coloring</b>  |

Mix and refrigerate 2 to 4 hours. Will keep approximately a week in refrigerator.

### COLESLAW BY BRO. TERRY

Terry Moseley

- |  |                           |
|--|---------------------------|
| <b>2 heads of cabbage, finely shredded</b> | <b>½ c. sugar</b>         |
| <b>½ pt. sweet pickle relish</b>           | <b>1 tsp. salt</b>        |
| <b>1 ½ c. mayonnaise</b>                   | <b>1 tsp. celery seed</b> |

Combine shredded cabbage, relish, mayonnaise, sugar, salt and celery seed thoroughly. Refrigerate for at least two hours to allow flavors to blend. Serves 10.

### CORN SALAD

Robin Norris

- |  |   |
|--|---|
| <b>2 cans sweet, whole kernel corn, drained well</b> | <b>1 c. mayonnaise</b>                        |
| <b>½ green pepper, chopped</b>                       | <b>2 c. sharp Cheddar cheese</b>              |
| <b>½ red pepper, chopped</b>                         | <b>1 bag chili cheese corn chips, crushed</b> |
| <b>½ c. purple onion, chopped very fine</b>          |   |

Combine all ingredients EXCEPT chips. Add chips just before serving.

### CRAB AND CORN BISQUE

Melissa Barker

- |  |                                   |
|--|-----------------------------------|
| <b>½ c. med. finely chopped yellow onion</b> | <b>2 bay leaves</b>               |
| <b>½ c. finely chopped green bell pepper</b> | <b>5 dashes Tabasco</b>           |
| <b>½ tsp. finely chopped garlic</b>          | <b>2 tubes frozen cream corn</b>  |
| <b>½ lb. crab meat (lump crab)</b>           | <b>½ tsp. garlic salt</b>         |
| <b>½ stick butter</b>                        | <b>pepper to taste</b>            |
| <b>3 c. light whipping cream</b>             | <b>1 tsp. thyme</b>               |
|  | <b>1 can cream of potato soup</b> |

Melt butter in pot. Sauté onion, pepper, and garlic until they appear glossy. Slowly whisk in cream. Stir in cream corn and potato soup. Add bay leaves, spices and Tabasco. Bring to a boil. Add crab meat; reduce heat to low and simmer for 5 minutes. Remove bay leaves. Serve and enjoy.

### CRANBERRY SALAD

Madge G. Ayer  
Margaret Ayer Butts

- |  |   |
|--|---|
| <b>3 oranges</b>                       | <b>1 (8-oz.) can crushed pineapple, drained</b> |
| <b>3 apples</b>                        | <b>1 c. sugar</b>                               |
| <b>12-oz. fresh cranberries</b>        | <b>½ c. chopped pecans</b>                      |
| <b>2 c. boiling water</b>              |   |
| <b>1 (6-oz.) pkg. strawberry jello</b> |   |

Remove peels and seeds from oranges and apples. In food processor, grind cranberries, oranges and apples. Set aside. In separate bowl, add jello and boiling water. Add sugar and stir until dissolved. Add jello mixture to cranberry mixture. Stir in drained pineapple and pecans. Pour in bowl or mold. Refrigerate.

### CREAMY PARMESAN SALAD DRESSING

Melissa Barker

- |  |                                    |
|--|------------------------------------|
| <b>½ c. mayonnaise</b>                                   | <b>1 ½ tsp. minced garlic</b>      |
| <b>¼ c. grated Parmesan cheese</b>                       | <b>1 tsp. minced fresh parsley</b> |
| <b>¼ c. buttermilk (regular milk can be substituted)</b> | <b>½ tsp. lemon juice</b>          |

Whisk all ingredients in a small bowl. Refrigerate until serving time to let flavors develop. (Best if refrigerated overnight.)

### CROCK POT POTATO SOUP

Monica Freeman

- |  |                                 |
|--|---------------------------------|
| <b>30-oz. bag of frozen hash browns</b>        | <b>½ onion, chopped</b>         |
| <b>3 (14-oz.) cans of chicken broth</b>        | <b>8-oz. cream cheese</b>       |
| <b>1 (10-oz.) can of cream of chicken soup</b> | <b>salt and pepper to taste</b> |

In a crockpot, combine the potatoes, broth, soup, onion, salt and pepper. Cover and cook for 5 hours on low. Stir in cream cheese and cook an additional 30 minutes.

## CUCUMBER CONGEALED SALAD

Robin Norris

<b>3 (3-oz.) pkgs. lemon jello</b>	<b>1-2 T. grated sweet onion</b>
<b>1 ½ c. boiling water</b>	<b>2 reg. size cucumbers, chopped fine</b>
<b>12 oz. cottage cheese</b>	<b>2 drops green food color</b>
<b>½ c. mayonnaise</b>	

Dissolve jello in boiling water. Cool. Mix all other ingredients. Mix in the jello and pour into pan sprayed mold or 9X13 dish. Refrigerate until congealed.

## DELICIOUS SALAD

Rhonda Worsham

<b>9-oz. Cool Whip</b>	<b>1 sm. ctn. cottage cheese</b>
<b>1 sm. box pistachio instant pudding</b>	<b>1 sm. can crushed pineapple</b>
<b>1 sm. can mandarin oranges, well drained</b>	<b>2 c. miniature marshmallows</b>
	<b>1 c. chopped pecans</b>

Mix Cool Whip and pudding well. Add other ingredients. Stir well and chill.

## EASY FRUIT SALAD

Kathy Fairfield

<b>1 lg. pkg. instant vanilla or banana pudding</b>	<b>1 (8-oz.) ctn. Cool Whip</b>
<b>1 lg. can pineapple chunks, drained</b>	<b>1 lg. can fruit cocktail, undrained</b>
	<b>2 cans mandarin oranges, drained</b>

In a large bowl, sprinkle the instant pudding over the fruit cocktail; stirring until the pudding has dissolved. Add the pineapple chunks and oranges. Mix well. Fold in Cool Whip. Chill and enjoy!

## EASY VEGETABLE SOUP

Jill Cooper

<b>1 lb. ground beef</b>	<b>1 can Veg-All</b>
<b>1 med. chopped onion</b>	<b>4 sm. cans V-8 juice</b>
<b>1 can yellow cream corn</b>	<b>1 can Spanish rice</b>
<b>1 can RO TEL tomatoes</b>	<b>1 T. sugar</b>
<b>1 can stewed tomatoes</b>	<b>salt and pepper to taste</b>

Brown ground beef. Drain well. Place in large stock pot or crock pot. Add remaining ingredients. Bring to slow boil. Reduce heat and simmer 30 to 40 minutes or cook in crock pot on low for 4 to 6 hours.

## FRESH VEGI SALAD

Jeane Wright

### Vegi Mixture

<b>3 c. broccoli, cut in small pieces</b>	<b>¾ c. raisins</b>
<b>1 c. carrots, slivered</b>	<b>½ c. walnuts</b>
<b>¼ c. red onions, chopped fine</b>	<b>15 slices fried crispy bacon</b>

In a very large bowl, toss broccoli, carrots, onions, raisins, walnuts and crumbled bacon.

(continued)

## Sauce

<b>1 c. Miracle Whip</b>	<b>3 T. cider vinegar</b>
<b>⅔ c. sugar</b>	

In a separate bowl, mix sugar, Miracle Whip and vinegar until smooth. Pour over vegi mixture. Refrigerate at least 2 hours before serving.

## GLORIA'S ORANGE BUTTERMILK CONGEALED SALAD

Marjorie Williams Wimberly  
Gloria Evans Williams

<b>1 (6-oz.) pkg. orange Jell-O</b>	<b>1 (8-oz.) ctn. whipped topping</b>
<b>1 (8-oz.) can crushed pineapple in syrup</b>	<b>¼ c. chopped pecans</b>
<b>2 c. buttermilk</b>	<b>1 sm. can mandarin oranges (optional)</b>

In a large saucepan, combine Jell-O powder and pineapple with syrup. Bring to a boil stirring constantly. Cool. Stir in buttermilk, orange slices and whipped topping. Chill. Top with chopped nuts.

## GRANDMA HANSON'S CONGEALED LIME SALAD ("The Green Stuff")

Mary Helen Hanson

<b>1 pkg. lime gelatin</b>	<b>1 (8-oz.) pkg. cream cheese</b>
<b>1 lg. ctn. Cool Whip</b>	<b>1 c. sm. marshmallows</b>
<b>1 c. chopped nuts</b>	
<b>1 sm. can crushed pineapple, drained</b>	

Prepare gelatin ADDING ONLY ½ cup hot water and ½ cup cold water. Set aside. Place cream cheese in small bowl and work with it until it is soft. Gradually add whipped cream. Blend with cheese until smooth. Add this to the gelatin; then fold in nuts, marshmallows and pineapple. Stir until creamy. Refrigerate until firm.

## GRAPE SALAD BY DORIS

Doris Culverhouse

### Salad

<b>4 lb. grapes (½ white and ½ red)</b>	<b>1 c. granulated sugar</b>
<b>1 (8-oz.) cream cheese</b>	<b>1 tsp. vanilla</b>
<b>1 (8-oz.) sour cream</b>	

Wash grapes and drain thoroughly. Combine cream cheese, sour cream, sugar and vanilla. Combine grapes with cream cheese mixture.

### Topping

<b>½ c. brown sugar</b>	<b>1 c. pecans, chopped finely</b>
-------------------------	------------------------------------

Combine brown sugar and pecans. Sprinkle over top of grapes. Refrigerate for 12 hours.

## GRAPE SALAD BY ELAINE

Elaine Wright

**1 (8-oz.) pkg. cream cheese, softened**  
**1 c. sugar**  
**1 c. sour cream**  
**1 T. vanilla extract**

**1 - 2 lbs. seedless grapes (5 c.) halved**  
**3 c. toasted pecan pieces**  
**brown sugar**

Rinse grapes and dry on paper towels. Mix cream cheese, sugar, sour cream and vanilla in a large bowl until creamy. Add grapes to mixture and stir well. Put a layer of grape mixture in bottom of serving bowl. Sprinkle brown sugar and pecans over grape mixture. Use as much brown sugar as you like. Alternate layers of grape mixture, brown sugar and pecans until all is used. End with a sprinkle of brown sugar.

## GRAPE SALAD BY SANDRA

Sandra Powell

**3 lbs. seedless grapes**  
**1 (8-oz.) pkg. cream cheese**  
**1 (8-oz.) ctn. sour cream**  
**½ c. white sugar**

**1 tsp. vanilla**  
**½ c. chopped pecans, plain or toasted**  
**2 T. brown sugar**

Wash and dry grapes. In a large bowl, mix together the cream cheese, sour cream, sugar and vanilla. Add grapes and mix well. Sprinkle with brown sugar and pecans. Mix again. Refrigerate until serving.

## GREEN BEAN SALAD

Jean Thigpen

**¾ c. red wine vinegar**  
**1 c. sugar**  
**½ c. corn oil**  
**1 tsp. salt**

**1 can French style green beans**  
**1 can garden peas, drained**  
**1 med. size jar pimento**  
**1 med. size onion, sliced in rings**

Mix vinegar, sugar, oil and salt in pot. Bring to boil. Stir well. Let cool. Pour over mixed green beans, garden peas, pimento and onion. Marinate 24 hours.

## HAM & POTATO CHOWDER

Emily Page

**1 (4.9-oz.) pkg. Hungry Jack Au Gratin Potatoes (including cheese packet)**  
**2 c. smoked ham, diced (about 12-oz.)**  
**1 med. red bell pepper, chopped**  
**½ c. shredded carrots**

**2 c. cold water**  
**2 c. whole milk**  
**⅓ tsp. black pepper**  
**½ c. frozen, thawed peas**  
**¼ c. finely chopped green onion or parsley, optional**

Lightly coat slow cooker with cooking spray. Combine potatoes and cheese packet, ham, bell pepper, carrots, water, milk and black pepper. Stir until well blended. Cover and cook on low 4 hours or until potatoes are tender. Add peas and cook 15 minutes longer to absorb flavors. Sprinkle each serving with green onions, if desired.

## HAM AND POTATO SOUP

Nina Richards

**2 c. diced, cooked potatoes**  
**2 c. diced, cooked ham**  
**4 T. butter**  
**4 T. flour**

**5-6 c. milk (more if needed)**  
**½ c. shredded cheese**  
**1 tsp. prepared mustard**  
**1 T. grated onion**

Melt butter in large dutch oven. Add onion and cook until clear. Blend in flour. Add milk gradually, stirring constantly until flour is incorporated. Add potatoes, ham and mustard. Cook over med-low to low heat for approx. 30 min. Sprinkle cheese on top after serving.

## HAM BONE VEGETABLE SOUP

Annette Pritchett Stokes

**1 baked ham bone with some meat**  
**4 med. Irish potatoes, chopped**  
**3 stalks celery, sliced**  
**1 c. carrots, sliced**  
**1 med. onion, chopped fine**  
**2 cans diced tomatoes**  
**1 can cream corn**

**1 c. English peas**  
**½ c. catsup**  
**1 tsp. salt**  
**1 tsp. parsley**  
**½ tsp. garlic**  
**½ tsp. pepper**  
**½ tsp. celery salt**

Boil baked ham bone and meat about 1 ½ hrs. Take bone and meat out. Add stock (not white grease) from baked ham, onion, potatoes, carrots, celery and spices. Boil 20 minutes; add tomatoes, corn, English peas, catsup and meat. Boil on low for about 1 hour. Serve with Corn Muffins. Very good!!

## HAMBURGER VEGETABLE SOUP

Faye Cannon

**1 lb. ground beef, crumbled**  
**1 lg. onion chopped**  
**salt and pepper to taste**  
**1 can (16 ½-oz.) cream styled corn**  
**1 can (10-oz.) RO TEL tomatoes, diced**

**1 can (15-oz.) Veg-All**  
**1 can (15-oz.) Spanish rice**  
**1 can (11-oz.) V-8 juice**  
**1 can (16-oz.) stewed tomatoes**

Brown ground beef and onion together. Add rest of ingredients and simmer on low heat for 30-40 minutes.

## HARLEQUIN EGG AND CHICKEN SALAD

Laural Moseley

**2 ½ c. cubed, cooked chicken, chilled**  
**1 ½ c. chopped celery**  
**¼ c. chopped green onions**  
**¼ c. lemon juice**  
**1 tsp. salt**  
**8 whole pimentos**

**¼ tsp. ground black pepper**  
**6 hard-cooked eggs**  
**¾ c. chopped parsley**  
**¾ c. mayonnaise**  
**¼ c. chopped, pitted ripe olives**  
**salad greens**

(continued)



Toss together chicken, celery, green onions, lemon juice, salt and pepper. Sieve one egg yolk and reserve; chop remaining eggs and egg whites. Cut one pimento pod into six long strips and reserve; chop remainder and dry well on paper towels. Add chopped pimento, chopped eggs, ½ c. parsley and ½ c. mayonnaise to chicken mixture. Mix well. Pack into aluminum foil-lined 1 ½ quart bowl. Refrigerate several hours or overnight. Invert onto serving plate and remove foil; spread with remaining mayonnaise. Mark into six equal sections. Cover sections, alternately, with sieved egg yolk, chopped olives and remaining parsley. Outline sections with pimento strips. Surround with salad greens. Makes six (about ¾ cup) servings.

## HOT CHICKEN SALAD

Margaret Ayer Butts

<b>2 c. diced cooked chicken</b>	<b>¼ tsp. black pepper</b>
<b>1 c. chopped celery</b>	<b>2 tsp. minced onion</b>
<b>½ c. (8-oz.) can water chestnuts, chopped</b>	<b>2 T. lemon juice</b>
<b>1 c. mayonnaise</b>	<b>½ c. grated Cheddar cheese</b>
<b>½ tsp. salt</b>	<b>1 c. crushed potato chips</b>
	<b>2 hard-boiled eggs, chopped</b>

Combine chicken, celery, water chestnuts, mayonnaise, salt, pepper and onion. Add lemon juice. Spoon into a lightly sprayed (Pam) 1-quart casserole dish. Mix together the cheese, potato chips and eggs. Sprinkle over casserole. Bake 450° for 10 minutes or until cheese is melted and casserole is heated through.

## ICE CREAM SALAD

Marcia P. Jones

<b>1 pkg. desired flavor gelatin</b>	<b>1 pt. vanilla ice cream</b>
<b>1 c. boiling water</b>	<b>1 (15-oz.) can fruit cocktail, drained</b>

Dissolve gelatin in boiling water. Add ice cream and stir until dissolved. Add drained fruit cocktail. Chill until firm.

## INSTANT POTATO SALAD

Laural Moseley

<b>2 ⅔ c. water</b>	<b>1 tsp. salt</b>
<b>4 T. butter</b>	<b>1 c. milk</b>
<b>⅔ c. mayonnaise</b>	<b>1 T. mustard</b>
<b>2 boiled eggs, finely chopped</b>	<b>2 T. relish</b>
<b>2 ½ c. instant mashed potato flakes</b>	<b>1 sm. onion, finely chopped</b>

Prepare mashed potatoes according to package directions. While potatoes are still warm, add mayonnaise, mustard, onions, eggs and relish. Mix well. Add salt and pepper to taste. May be served hot or cold.

## ITALIAN VEGETABLE SOUP

Marie Battle

<b>1 lb. lean ground beef</b>	<b>1 (20-oz.) pkg. frozen mixed vegetables</b>
<b>1 lg. (46-oz.) can chicken broth</b>	<b>½ c. pasta (i.e. orzo, Fellini OR other small pasta)</b>
<b>1 qt. water</b>	
<b>1 pkg. onion soup mix</b>	
<b>2 stalks celery, chopped</b>	
<b>1 (14 ½-oz.) can stewed tomatoes, cut up</b>	

In a large pot, brown hamburger and drain. Add chicken broth, water, soup mix and celery. Boil 30 minutes. Add stewed tomatoes and frozen mixed vegetables. Boil 15 minutes. Add pasta and boil until pasta is done.

## LENTIL AND SAUSAGE SOUP

Julia Lucas

<b>2 tsp. olive oil</b>	<b>5 c. water</b>
<b>2 carrots, thinly sliced</b>	<b>1 (14 ½-oz.) can diced tomatoes</b>
<b>1 onion, diced</b>	<b>½ tsp. salt</b>
<b>2 garlic cloves, minced</b>	<b>¼ tsp. black pepper</b>
<b>¼ lb. turkey kielbasa, thinly sliced</b>	
<b>1 ¼ c. brown lentils, picked over and rinsed</b>	

Heat the oil in a large saucepan over medium heat. Add the carrots, onion and garlic. Cook, stirring frequently, until softened (about 5 minutes). Add the kielbasa, lentils and water; bring to a boil. Reduce the heat and simmer until the lentils are tender, about 30 minutes. Stir in the tomatoes, salt and pepper. Simmer until heated through, about 5 minutes longer.

## MACARONI AND CHEESE MEDLEY

Neail Porter

<b>1 (8-oz.) box elbow macaroni, cooked and drained</b>	<b>¼ c. chopped onion</b>
<b>1 can cream of mushroom soup</b>	<b>3 T. butter</b>
<b>1 c. mayonnaise</b>	<b>½ lb. grated cheese</b>
<b>¼ c. pimento</b>	<b>1 (4-oz.) can sliced mushrooms, drained</b>

Prepare macaroni according to box directions. While macaroni is cooking, mix together in a large bowl, cream of mushroom soup, mayonnaise, pimento, chopped onion, butter, grated cheese and sliced mushrooms. Drain macaroni and mix with other ingredients. Place in a casserole dish and bake at 350° for 20 minutes or until bubbly.

## MANDARIN ORANGE FRUIT SALAD

Marcia Manning

<b>1 lg. can crushed pineapple, drained</b>	<b>1 sm. box sugar-free white chocolate pudding</b>
<b>2 sm. cans Mandarin oranges (drain one of them)</b>	<b>1 (16-oz.) Light Cool Whip topping</b>

Combine all and refrigerate.



## MARINATED CUCUMBERS

Debi Crouch

### Cucumber Mixture

**3-4 reg. size cucumbers or 2  
English cucumbers, thinly sliced**

**2 Vidalia onions, thinly sliced**

In a medium bowl, combine cucumbers and onions.

### Marinade

<b>¾ c. vinegar</b>	<b>1 tsp. salt</b>
<b>¼ c. water</b>	<b>1 tsp. pepper</b>
<b>1 c. sugar</b>	

In a small bowl combine ingredients. Place in a saucepan and bring to a boil. Pour marinade over cucumbers and onions. Chill. (Depending on the size of the cucumbers and onions, you may need to double the amount of marinade. Marinade may be used again for additional cucumbers and onions.)

## MELISSA'S TACO SOUP

Melissa Barker

<b>2 cans black beans</b>	<b>2 regular cans diced potatoes</b>
<b>1 can chili beans, medium</b>	<b>(minced refrigerated potatoes and</b>
<b>2 cans whole kernel corn (white and</b>	<b>onions)</b>
<b>yellow)</b>	<b>1 pkg. taco seasoning</b>
<b>1 (15-oz.) can tomato sauce</b>	<b>1 pkg. Ranch dressing</b>
<b>1 (15-oz.) can water (tomato sauce</b>	<b>1 lb. turkey</b>
<b>can)</b>	
<b>1 sm. can tomato sauce (roasted</b>	
<b>garlic flavor)</b>	

Put everything in your crock pot and cook for 3 hours on high. Eat with sour cream, shredded cheese and Snyder's Brand tostidos crushed on top.

## MOM B'S CRANBERRY SALAD

Kathy Boan

<b>3 boxes orange Jell-O</b>	<b>3-4 apples</b>
<b>3 c. apple cider</b>	<b>1 c. nuts (pecan or walnuts)</b>
<b>3 cans whole cranberry sauce</b>	<b>1 can crushed pineapple</b>
<b>1-1 ½ c. chopped celery</b>	

Bring cider to a boil; add Jell-O. Stir until mixed. Refrigerate until slightly thick. While Jell-O is cooling, drain cranberry sauce and retain the solids. Chop apples, celery and nuts. Combine chopped ingredients and pineapple with slightly thick Jell-O. Refrigerate overnight.

## MYRNA'S POTATO SOUP

Myrna Allen

<b>5 lbs. potatoes, peeled, cubed and</b>	<b>3 T. butter</b>
<b>cooked till soft</b>	<b>1 lg. can carnation milk</b>
<b>¾ block Velveeta cheese</b>	<b>salt and season to taste</b>

(continued)

Add to the cooked potatoes, the cheese, butter, milk and spices. Cook on low heat until cheese melts. (May add more regular milk if too thick. I added 1 pint of 2 % milk to mine.)

## NEW POTATO SALAD IN BACON AND BLEU CHEESE

Elaine Wright

<b>2 lbs. red skinned new potatoes</b>	<b>¼ lb. Bleu cheese</b>
<b>kosher salt</b>	<b>salt and freshly ground black</b>
<b>¼ lb. thick cut bacon (6 strips)</b>	<b>pepper to taste</b>
<b>¾ c. mayonnaise</b>	<b>garnish with tomatoes and parsley,</b>
<b>¾ c. sour cream</b>	<b>opt.</b>
<b>½ c. chopped onion</b>	

Scrub potatoes and place them whole in a pot filled with water to cover. Salt water with approximately 1 T. of salt per gallon. Bring to a boil. Simmer for 20 minutes. Check for tenderness at 5-minute intervals until ready. Should be tender but not mushy. Drain and run cold water over potatoes, but do not soak in cold water. Set aside. Cook bacon in skillet. Drain thoroughly on paper towels. Chop in ¼ inch pieces. Mix mayonnaise, sour cream, onion and Bleu cheese in a bowl large enough to hold the whole recipe. Mix the dressing together, adding pepper. Wait to add salt until the final stir. When potatoes are cool, cut potatoes into quarters and place into the dressing bowl. Stir gently. Add salt and stir. Makes 8 servings.

## NEW YEAR'S SOUP

Kay Williams

<b>4 (15-oz.) cans blackeyed peas,</b>	<b>1 (10-oz.) can RO*TEL</b>
<b>undrained</b>	<b>1 (14.5-oz.) can fat free chicken</b>
<b>1 lb. Healthy Choice Turkey</b>	<b>broth</b>
<b>Sausage, bite sized</b>	<b>1 env. Lipton's Beefy Onion soup</b>
<b>1 (4-oz.) can chopped green chilies</b>	<b>mix</b>
<b>1 lb. frozen collard greens (or</b>	
<b>turnips)</b>	

Combine all ingredients in soup pot. Cook over medium heat, boiling slowly; simmer for at least 30 minutes. Serve over rice if desired.

## OLD MILL RESTAURANT CORN CHOWDER

OLD MILL RESTAURANT

<b>1 T. margarine</b>	<b>2 c. chicken, beef or ham broth</b>
<b>3 c. diced onions</b>	<b>3 c. diced potatoes</b>
<b>¾ c. unsalted oyster cracker</b>	<b>2 c. half &amp; half</b>
<b>crumbs</b>	<b>2 c. frozen corn kernels, defrosted</b>
<b>¼ c. flour</b>	<b>1 red and 1 green bell pepper</b>
<b>2 c. water</b>	<b>salt</b>
<b>1 c. clam juice</b>	<b>freshly ground white pepper</b>

Mix liquids and butter; add potatoes and onions. Cook until done. Mix cracker crumbs, flour and seasonings. Add to potato and onion mixture. Add red and green peppers which have been chopped and sautéed briefly in butter. Mix well. Bring to a boil; add cream and corn. Simmer for 15-20 minutes. Season to taste with garlic powder and onion powder.

## OLD TIME CHICKEN SALAD

Lunelle Watson

<b>1 whole fryer, cooked</b>	<b>1 tsp. salt</b>
<b>3 hard cooked eggs</b>	<b>½ tsp. curry powder</b>
<b>1 c. celery, chopped</b>	<b>juice of 1 lemon</b>
<b>½ c. sweet pickle relish</b>	<b>diced apples or pecans may be</b>
<b>½ c. heavy duty mayonnaise</b>	<b>added as an option</b>
<b>½ c. plain yogurt</b>	

Remove chicken from bones and chop or grind in a food grinder. Mix with chopped eggs, celery and relish. Combine mayonnaise, yogurt and seasonings. Blend with chicken. Chill overnight. Serve on lettuce. Serves 8 - 10. May be made into sandwiches.

## ORANGE CONGEALED SALAD

Olga S. Hamrick

<b>2 sm. boxes orange jello</b>	<b>1 lg. can crushed pineapple</b>
<b>1 lg. cream cheese</b>	<b>1 lg. can evaporated milk</b>
<b>1 c. hot water</b>	

Drain pineapple. Combine jello and cream cheese. Add hot water. Mix thoroughly. Add drained pineapple and milk. Refrigerate until firm.

## ORANGE DELIGHT

Virginia Pritchett

<b>1 (8-oz.) ctn. Cool Whip</b>	<b>1 sm. can mandarin oranges</b>
<b>1 sm. ctn. sour cream</b>	<b>(drained)</b>
<b>1 (8-oz.) can crushed pineapple</b>	<b>1 (3-oz.) box orange Jello</b>
<b>(drained)</b>	

Drain pineapple and mandarin oranges. Mix sour cream, Jello and Cool Whip together. Add pineapple and oranges to Jello mixture. Refrigerate.

## OYSTER STEW

Annette Pritchett Stokes

<b>½ c. Butter</b>	<b>1 tsp. salt</b>
<b>10 little green onions, chopped</b>	<b>½ tsp. celery salt</b>
<b>1 ½ pt. oysters</b>	<b>1 tsp. pepper</b>
<b>4 c. whole milk</b>	<b>½ tsp. dried parsley</b>
<b>1 pt. half &amp; half</b>	

Melt butter in soup pot over medium heat. Add onion; cook until tender. Stir in oysters with their liquid. Cook until oysters curl, about 8 minutes. Add milk, half & half, salt and pepper. Heat through but don't let boil over. Garnish with parsley. Serve hot with oyster crackers.

## PINEAPPLE PEACH FLUFF

Virginia Pritchett

<b>1 lg. peach Jello</b>	<b>1 c. nuts</b>
<b>1 lg. can crushed pineapple</b>	<b>1 (8-oz.) Cool Whip</b>
<b>2 c. buttermilk</b>	

(continued)

Mix the pineapple and peach jello. Bring to boil. Let mixture cool and add the buttermilk, Cool Whip and nuts. Best when refrigerated overnight.

## PINK SALAD

Kathy Fairfield

<b>1 can cherry pie filling</b>	<b>1 can Eagle Brand Milk</b>
<b>1 lg. Cool Whip</b>	<b>1 can crushed pineapple w/juice</b>
<b>1 c. miniature marshmallows</b>	<b>½ c. chopped nuts</b>

Mix together and refrigerate.

## POTATO SALAD WITH MUSTARD

Mollie Simmons

<b>6 med. white potatoes</b>	<b>1 med. onion chopped</b>
<b>¼ c. green pepper, chopped</b>	<b>3 stalks celery, chopped</b>
<b>½ c. sweet pickles</b>	<b>2 hard boiled eggs, chopped</b>
<b>1 tsp. salt</b>	<b>½ tsp. pepper</b>
<b>1 T. mustard (opt.)</b>	<b>½ tsp. parsley flakes</b>
<b>½ to ¾ c. mayonnaise</b>	<b>⅓ c. sour cream (opt.)</b>
<b>1 sm. jar pimento</b>	

Steam or boil potatoes in jackets. Cool; peel and cut into cubes. Combine potatoes with other ingredients. Sprinkle with paprika.

## POTATO SOUP BY BECKY

Becky Kirkpatrick

<b>½ lb. pork sausage</b>	<b>can of cream of celery soup</b>
<b>16-oz. frozen hash browns</b>	<b>can of cream of chicken soup</b>
<b>14 ½-oz. chicken broth</b>	<b>grated cheese, opt.</b>
<b>2 c. milk</b>	<b>croûtons, opt.</b>
<b>2 c. water</b>	

Brown sausage and drain. Add potatoes, chicken broth and water. Bring to a boil. Cover; reduce heat and simmer for 30 minutes. Stir in soups and move all to crock pot. Let simmer. Stir in milk 15 minutes before serving. Optional: top bowl of soup with grated cheese and croûtons.

## POTATO SOUP BY HILDA

Hilda Cook

<b>1 med. onion</b>	<b>1 can cream of chicken soup</b>
<b>salt, pepper, garlic seasoning</b>	<b>¾ lb. Velveeta cheese</b>
<b>2 T. butter</b>	<b>2 cans Carnation milk</b>
<b>6-7 med. potatoes</b>	<b>7-10 pieces of bacon</b>

Chop onion and sauté in butter, salt, pepper and garlic. Cut potatoes into small pieces. Put potatoes in with onions. Cover potatoes with water to cover. Boil potatoes until tender. Add Cream of Chicken soup (undiluted) and milk. Cut up Velveeta Cheese and put into the mixture and simmer until melted. Cook bacon and break into small pieces and put into soup mixture. Simmer. Stirring often as this will stick easily.

## POTATO SOUP BY MELISSA

Melissa Barker

- |  |                                |
|--|--------------------------------|
| <b>2 ½ to 3 lbs. potatoes, peeled and diced</b>                | <b>2 cloves garlic, minced</b> |
| <b>4 c. chicken broth or 4 c. water with 3 T. chicken base</b> | <b>1 med. onion, minced</b>    |
|  | <b>½ stick unsalted butter</b> |
|  | <b>16-oz. whipping cream</b>   |

Sweat onions in butter in large pot. As onions become clear, add garlic and chicken broth. When broth begins to boil, add potatoes. Cook 30-40 minutes until tender. When tender, add cream and simmer until your preferred consistency.

## PRETZEL SALAD

Marjorie Williams Wimberly

- |                                     |  |
|-------------------------------------|--|
| <b>1 ⅓ c. pretzels, broken</b>      | <b>8-oz. Cool Whip</b>                     |
| <b>¾ c. butter</b>                  | <b>1 lg. strawberry Jell-O</b>             |
| <b>2 T. sugar</b>                   | <b>2 c. boiling water</b>                  |
| <b>8-oz. cream cheese, softened</b> | <b>2 pts. fresh or frozen strawberries</b> |
| <b>1 c. 4X confectioners sugar</b>  |  |

Cream butter and sugar. Add pretzels and press into a 9 X 13 inch dish. Bake at 350° for 10 minutes. Let cool. Mix cream cheese and 4X sugar; fold in Cool Whip. Spread over pretzel mixture that has cooled. Dissolve Jell-O in boiling water. Refrigerate Jello until partially jelled; then add strawberries. Pour over cream cheese mixture and chill until firm.

## RICE-A-RONI SALAD

Janice H. Jones

- |   |                        |
|---|------------------------|
| <b>1 box chicken flavor Rice-A-Roni</b> | <b>6 spring onions</b> |
| <b>1 can (4-oz.) ripe olives</b>        | <b>1 c. mayonnaise</b> |
| <b>1 (8-oz.) water chestnuts</b>        |                        |

Chop and drain olives and water chestnuts. Chop blade of onions. Cook Rice-A-Roni as directed. Set aside to cool. Mix olives, chestnuts, onions and mayonnaise with Rice-A-Roni. Put into a mold or bowl. Refrigerate 4 hours or overnight.

## SHOEPEG SALAD

Elaine Wright

- |   |   |
|---|---|
| <b>¾ c. white vinegar</b>                           | <b>1 (14 ½-oz.) can French style green beans, drained</b> |
| <b>½ c. vegetable oil</b>                           | <b>1 c. diced celery</b>                                  |
| <b>1 c. sugar</b>                                   | <b>1 c. diced green bell pepper</b>                       |
| <b>1 tsp. salt</b>                                  | <b>1 c. chopped onion</b>                                 |
| <b>1 tsp. pepper</b>                                | <b>1 (2-oz.) jar diced pimento, drained</b>               |
| <b>2 (11-oz.) cans white shoepeg corn, drained</b>  |   |
| <b>1 (15-oz.) can Le Suer English Peas, drained</b> |   |

In a saucepan, combine vinegar, oil, sugar, salt and pepper. Bring to a boil over medium heat. Stir until sugar dissolves. Chill. Combine corn, English peas, green beans, celery, bell pepper, onion and drained pimento. Pour marinade mixture over vegetables. Mix well and chill 8 hours. Drain off some of the marinade before serving.

## SHONEY'S VEGETABLE SOUP

Margaret Ayer Butts

- |                                 |  |
|---------------------------------|--|
| <b>3 lbs. hamburger</b>         | <b>3 lg. potatoes, diced</b>             |
| <b>1 ½ lg. onions, chopped</b>  | <b>6 beef bouillon cubes, dissolved</b>  |
| <b>2 cans green beans</b>       | <b>⅔ c. sugar</b>                        |
| <b>4 cans whole kernel corn</b> | <b>4 tsp. Shoney's Big Boy Seasoning</b> |
| <b>3 c. butterbeans, cooked</b> | <b>3 tsp. salt</b>                       |
| <b>1 qt. okra, cut</b>          | <b>3 tsp. pepper</b>                     |
| <b>1 qt. tomato juice</b>       | <b>3 tsp. Italian seasoning</b>          |
| <b>4 cans diced tomatoes</b>    | <b>3 tsp. Accent</b>                     |
| <b>6 sm. carrots, sliced</b>    | <b>2 qts. water</b>                      |

Brown hamburger and onion; drain off grease. Add remaining ingredients including water and boil until done.

## SIMPSON'S CRAB SOUP

Kay Renfroe

- |  |                           |
|--|---------------------------|
| <b>1 can (10¾-oz.) mushroom soup</b>                                   | <b>1 c. water</b>         |
| <b>1 can (10¾-oz.) potato soup</b>                                     | <b>pepper to taste</b>    |
| <b>1 can (10¾-oz.) creamy onion soup</b>                               | <b>hot sauce to taste</b> |
| <b>1 T. butter</b>   |                           |
| <b>12-14-oz. crab meat finely chopped (imitation crab can be used)</b> |                           |

Heat water in large pot. Stir in soups and butter. When hot, add crab meat. Let simmer. If too thick, milk can be added to adjust thickness. While simmering, add pepper and hot sauce.

## SLOW COOKER BROCCOLI SOUP

Doris Culverhouse

- |  |                                   |
|--|-----------------------------------|
| <b>2 (16-oz.) pkg. frozen chopped broccoli</b> | <b>¼ c. finely chopped onions</b> |
| <b>2 (10¾-oz.) cans of cheddar soup</b>        | <b>½ tsp. salt</b>                |
| <b>2 (12-oz.) cans evaporated milk</b>         | <b>¼ tsp. pepper</b>              |

Combine all ingredients. Cover and cook on LOW for 8 - 10 hours.

## SOUPER SOUP

Sandra Powell

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| <b>2 lbs. ground chuck</b>        | <b>2 cans whole kernel corn</b>     |
| <b>1 sm. onion, chopped</b>       | <b>¾ c. cooked rice</b>             |
| <b>1 lg. can crushed tomatoes</b> | <b>½ c. ketchup</b>                 |
| <b>1 sm. can diced tomatoes</b>   | <b>1 can baby lima beans</b>        |
| <b>1 lg. can chicken broth</b>    | <b>dash of Worcestershire sauce</b> |
| <b>2 cans cream style corn</b>    | <b>salt and pepper to taste</b>     |

Brown ground chuck and onion together; drain. Add tomatoes, chicken broth, corn, rice, ketchup and butterbeans. Add Worcestershire sauce and salt and pepper to taste. Simmer for 1 hour.

## SPAGHETTI SALAD

Kathy Boan

- |  |   |
|--|---|
| <b>1 lg. onion, chopped</b>                  | <b>1 pkg. Good Seasons Dry Italian Dressing</b> |
| <b>1 lg. cucumber, chopped</b>               | <b>½ bottle salad seasonings</b>                |
| <b>1 lg. green pepper, chopped</b>           | <b>¾ lb. very thin spaghetti</b>                |
| <b>2 or 3 tomatoes, chopped</b>              |   |
| <b>1 (16-oz.) Wish-Bone Italian Dressing</b> |   |

Cook and cool spaghetti. Mix all ingredients together and refrigerate overnight for best flavor. (You may use any fresh vegetables you favor.)

## SPICY SAUSAGE LENTIL SOUP

Melissa Barker

- |  |  |
|--|--|
| <b>1 T. olive oil</b>  | <b>3 strips (3 inches long) orange rind</b>                      |
| <b>1 onion chopped finely</b>  | <b>1 tsp. crumbled dried marjoram (or 1½ tsp. oregano fresh)</b> |
| <b>4 celery stalks, sliced finely</b>  | <b>1 tsp. crumbled dried savory, ground is fine</b>              |
| <b>6-oz. smoked sausage (such as Kielbasa), coarsely chopped, skin removed</b> | <b>3 carrots, peeled and diced</b>                               |
| <b>4-6 c. chicken or vegetable stock</b>                                       | <b>2 potatoes, peeled and diced</b>                              |
| <b>4-6 c. water</b>  | <b>salt and pepper to taste</b>                                  |
| <b>2 c. green lentils, dried</b>   |  |

In large heavy saucepan, heat oil over medium heat; add onion and cook for 5 minutes, stirring occasionally. Add celery and sausage; cook for 5 minutes, stirring occasionally. Add stock, water, lentils, orange rind, marjoram and savory; bring to boil. Reduce heat. Cover partially and simmer for 30 minutes. Add carrots and potatoes. Cover partially and simmer, stirring occasionally, for 35 minutes or until lentils are tender. Discard orange rind. Season with salt and pepper to taste.

## STRAWBERRY FROZEN SALAD

Kathy S. Paulk

- |  |                                       |
|--|---------------------------------------|
| <b>1 (8-oz.) cream cheese</b>          | <b>1 (10-oz.) frozen strawberries</b> |
| <b>¾ c. sugar</b>                      | <b>1 c. nuts</b>                      |
| <b>1 lg. drained pineapple tidbits</b> | <b>1 lg. Cool Whip</b>                |
| <b>2 sliced bananas</b>                |                                       |

Mix cream cheese and sugar. Combine with drained pineapple, sliced bananas, frozen strawberries, chopped nuts and Cool Whip; freeze. Can be a salad or dessert.

## STRAWBERRY PRETZEL SALAD

Laural Moseley

- |                              |                                |
|------------------------------|--------------------------------|
| <b>1st Layer</b>             |                                |
| <b>2 c. crushed pretzels</b> | <b>1 ½ stick melted butter</b> |

Mix pretzels and butter. Spread in a 9X13 inch pan and bake for 10 minutes at 350°. Refrigerate.

(continued)

## 2nd Layer

- |                                    |                       |
|------------------------------------|-----------------------|
| <b>1 (8-oz.) pkg. cream cheese</b> | <b>2 c. Cool Whip</b> |
| <b>1 c. sugar</b>                  |                       |

Beat cream cheese, sugar and Cool Whip. Spread over pretzel layer and refrigerate again.

## 3rd Layer

- |  |                   |
|--|-------------------|
| <b>2 (10-oz.) pkg. frozen</b>          | <b>2 c. water</b> |
| <b>2 (3-oz.) pkg. strawberry Jello</b> |                   |

Dissolve hot water and Jello. Add strawberries and refrigerate until slightly thickened. Spread over cheese mixture. Chill salad for several hours before serving.

## STRAWBERRY SOUR CREAM SALAD

Jewel Smith

- |   |  |
|---|--|
| <b>2 (3-oz. pkg.) strawberry gelatin</b>              | <b>1 (20-oz.) can crushed pineapple, drained</b> |
| <b>1 env. unflavored gelatin soaked in ¼ c. water</b> | <b>2 lg. bananas, diced</b>                      |
| <b>2 c. water</b>                                     | <b>2 (8-oz.) sour cream</b>                      |
| <b>2 (10-oz. pkg.) frozen strawberries, thawed</b>    |  |

Bring water to a boil and dissolve gelatin. Cool. Add strawberries in juice, pineapple and bananas. Pour ½ mixture into oiled 13X9X2 prepared dish and chill until firm. Spread sour cream over top. Pour remaining strawberry mixture over sour cream and let congeal. Serve on a lettuce leaf. Serves 12-15.

## SUMMER SALAD

Judy Itson

- |   |   |
|---|---|
| <b>3 c. cooked macaroni, drained and cooled</b> | <b>½ c. Vidalia onion, chopped fine</b> |
| <b>2 c. thinly sliced cucumbers</b>             | <b>½ c. mayonnaise</b>                  |
| <b>1 tomato diced</b>                           | <b>¼ c. vinegar</b>                     |
|   | <b>salt and pepper</b>                  |

Whisk together mayo and vinegar until smooth. Add cucumber and onion to mixture and let set a few minutes. Toss rest of ingredients and chill.

## TACO SALAD BY KATHY

Kathy Boan

- |                                       |  |
|---------------------------------------|--|
| <b>1 lb. ground beef</b>              | <b>1 pkg. taco seasoning mix</b>                 |
| <b>1 head lettuce, shredded</b>       | <b>1-2 c. shredded Cheddar cheese</b>            |
| <b>1 green pepper, chopped</b>        | <b>1 (15-oz.) bag Nacho Cheese chips</b>         |
| <b>1 onion, chopped</b>               | <b>1 (16-oz.) bottle Western French Dressing</b> |
| <b>1 sm. can black olives, sliced</b> | <b>sour cream, if desired</b>                    |
| <b>2 or 3 med. tomatoes, chopped</b>  |  |

In a skillet, brown ground beef; drain well. Add taco seasoning mix. Add water and cook according to package directions. Let meat cool about 1 hour. Shred lettuce. Chop green pepper and onion. Add olives. When meat is cool, add lettuce to mixture. Toss, cover and chill overnight (or for a couple of hours). Before serving,

(continued)



add chopped tomatoes, cheese, and chips. Toss and add salad dressing. Mix well. Top with sour cream, if desired.

## TACO SOUP BY MADGE

Madge S. Dykes

<b>2 lbs. ground beef</b>	<b>1 (16-oz.) can red beans</b>
<b>1 lg. onion, chopped</b>	<b>1 pkg. Hidden Valley Ranch dressing mix</b>
<b>4 (16-oz.) cans tomatoes</b>	<b>1 pkg. taco seasoning mix</b>
<b>1 (16-oz.) can whole kernel corn, drained</b>	<b>1 sm. can chili peppers, drained or substitute 1 can RO TEL</b>
<b>1 (16-oz.) can pinto beans</b>	

Brown ground beef and onion together. Drain corn and chilies. Add these and all ingredients to beef mixture. Simmer for 1 hour. Serve topped with sour cream or grated cheese. Good with Tostitos Scoops. Serves 10.

## TACO SOUP BY MOLLY

Molly Wright

<b>1 lb. hamburger meat</b>	<b>1 can tomato sauce</b>
<b>1 sm. onion, chopped</b>	<b>1 pkg. taco seasoning mix</b>
<b>1 can black beans</b>	<b>1 pkg. Ranch salad dressing</b>
<b>1 can red beans</b>	<b>seasoning mix</b>
<b>1 can kidney beans</b>	<b>2 c. water</b>
<b>2 cans shoepeg corn, drained</b>	<b>salt and pepper to taste</b>
<b>1 can tomatoes with chilies</b>	

Brown meat with the onion. Drain. Add beans, corn, chilies, tomato sauce, taco seasoning mix, Ranch dressing mix and water. Salt and pepper to taste. Simmer several hours. Serve with cheese, sour cream and tortilla chips.

## TACO SOUP BY MYRNA

Myrna Allen

<b>2 lbs. ground beef</b>	<b>1 can pinto beans</b>
<b>2 lg. onions</b>	<b>1 can black beans 9drained)</b>
<b>1 lg. jar traditional spaghetti sauce</b>	<b>1 (4-oz.) can diced green chilies</b>
<b>1 lg. can crushed tomatoes</b>	<b>1 pkg. taco sauce mix</b>
<b>1 can red kidney beans</b>	<b>1 pkg. Ranch dressing mix</b>
<b>2 cans whole kernel corn (drained)</b>	

Brown meat and onions. Add taco and Ranch seasonings, spaghetti sauce, tomatoes, beans, chilies and corn. Mix well. Let simmer until done in slow cooker.

## TATER SOUP

Kathy Fairfield

<b>2/3 c. butter</b>	<b>10 - 12 strips of bacon; cooked, drained, and crumbled</b>
<b>2/3 c. flour</b>	<b>1 1/4 c. mild shredded Cheddar cheese</b>
<b>7 c. milk</b>	<b>8-oz. sour cream</b>
<b>4 lg. baking potatoes; baked, cooled, peeled and cubed</b>	<b>salt and pepper to taste</b>
<b>4 green onions, thinly sliced</b>	

(continued)

In a large Dutch oven or stockpot over low heat, melt butter. Sauté onions in the butter. Stir in flour; stir until smooth and bubbly. Gradually add milk, stirring constantly, until sauce has thickened. Add potatoes. Continue to cook, stirring constantly, until soup begins to bubble. Reduce heat; simmer gently for 10 minutes. Add remaining ingredients; stir until cheese is melted.

## THREE BEAN SALAD

Marcia P. Jones

<b>1 (16-oz.) can cut green beans</b>	<b>3/4 c. sugar</b>
<b>1 (16-oz.) can cut wax beans</b>	<b>2/3 c. vinegar</b>
<b>1 (16-oz.) kidney beans</b>	<b>1/2 c. salad oil</b>
<b>1/2 c. green pepper</b>	<b>1 tsp. salt and pepper</b>
<b>1/2 c. onion</b>	

Drain beans. Rinse kidney beans. Combine. Add chopped pepper and chopped onions. In a small bowl combine sugar, vinegar and salad oil. Pour over vegetables. Add 1 tsp. salt and pepper. Toss and chill overnight. Before serving, toss to coat beans with sauce again. Drain and serve; 6-8 servings.

## TOMATO-POTATO SOUP

Laurana Moore  
Mary Helen Hanson

<b>1/4 c. butter</b>	<b>1/4 c. long-grain rice, uncooked</b>
<b>1 med. onion, finely chopped</b>	<b>2 c. water</b>
<b>1/2 bell pepper, finely chopped</b>	<b>1/4 tsp. pepper</b>
<b>3 med. potatoes, cubed</b>	<b>1/2 tsp. salt or lemon-pepper</b>
<b>1 (14.5-oz.) can diced tomatoes</b>	<b>1/2 c. sliced okra</b>
<b>1/2 c. shredded cabbage</b>	<b>hot sauce to taste</b>

Sauté onion and bell pepper in butter. Add potatoes, tomatoes, cabbage, okra, rice, water, pepper, salt and hot sauce. Bring to a boil, stirring frequently. Reduce heat and simmer for 30 minutes or until potatoes are done.

## TORTELLINI SALAD

Mary Lynn Smith

<b>1 pkg. cheese tortellini cooked according to package directions</b>	<b>1 med. cucumber chopped</b>
<b>1/4 c. basil pesto</b>	<b>1 med. tomato chopped</b>
<b>1/3 c. light or regular mayonnaise</b>	<b>1-2 garlic cloves</b>
	<b>1 sm. onion chopped</b>

Mix together and refrigerate.

## TUNA AND WHITE BEAN SALAD

Evelyn Brady

<b>1 med. garlic clove</b>	<b>1 c. (16-oz.) cannellini beans, drained and rinsed</b>
<b>1 T. fresh lemon juice</b>	<b>1 (5-oz.) pouch or 1 (5-oz.) can chunk white tuna, packed in water</b>
<b>1/8 tsp. salt</b>	<b>fresh basil, chopped to taste</b>
<b>1/8 tsp. black pepper</b>	<b>1/2 T. lemon zest</b>
<b>2 T. olive oil</b>	
<b>1/2 med. red pepper, finely chopped</b>	
<b>1/4 c. red onion, finely chopped</b>	

(continued)



Mince garlic and mash to a paste with the back of a spoon. Mix garlic paste with lemon juice, salt and pepper; slowly whisk in olive oil. Toss red pepper, onion, and beans together in a medium bowl. Break apart tuna and mix into bean mixture. Add dressing and toss well. Add basil and lemon zest just before serving. Serve at room temperature.

## VEGETABLE SALAD BY JOHNNIE FAY

Johnnie Fay Graham

### Vegetable Mixture

- |  |  |
|--|--|
| <b>1 bunch broccoli, broken into bite size pieces</b>        | <b>4 slices bacon, cooked and crumbled</b> |
| <b>1 med. head cauliflower, broken into bite size pieces</b> | <b>1 c. grated sharp Cheddar cheese</b>    |
| <b>1 sm. pkg. baby frozen English peas, thawed</b>           |  |

Mix well.

### Dressing

- |                                |                              |
|--------------------------------|------------------------------|
| <b>1 scant c. mayonnaise</b>   | <b>1 pkg. Ranch dressing</b> |
| <b>1 (8-oz.) c. sour cream</b> |                              |

Mix well. Add to vegetables. Chill well before serving.

## VEGETABLE SOUP BY LUNELLE

Lunelle Watson

- |                               |   |
|-------------------------------|---|
| <b>1 beef soup bone</b>       | <b>1 c. garden peas</b>                 |
| <b>1 med. onion</b>           | <b>1 c. green beans</b>                 |
| <b>2 tsp. salt</b>            | <b>1 c. chopped cabbage</b>             |
| <b>2 qts. water</b>           | <b>½ tsp. garlic salt</b>               |
| <b>2 cans tomatoes</b>        | <b>½ tsp. celery salt</b>               |
| <b>2 carrots, sliced</b>      | <b>½ tsp. black pepper</b>              |
| <b>1 c. sliced okra</b>       | <b>1 c. noodles or macaroni, cooked</b> |
| <b>1 c. whole kernel corn</b> |   |

Bring beef bone, sliced onion and salt to a boil in water. Simmer until meat comes off bone. Remove bone and scrape away any meat left on bone. Add tomatoes, carrots and okra. Simmer 15 minutes. Add remaining ingredients and simmer for 1 hour. Adjust seasonings: Omit any or substitute any vegetables for ones you have on hand. This is a good way to use up left-over vegetables. Makes 1 gallon.

## VEGETABLE SOUP BY MARGARET

Margaret Ayer Butts

- |                                   |                      |
|-----------------------------------|----------------------|
| <b>1 ½ lb. boneless stew beef</b> | <b>2 tsp. salt</b>   |
| <b>1 med. onion</b>               | <b>¼ tsp. pepper</b> |
| <b>2 qt. water</b>                |                      |

Cook in pressure cooker for 1 hour. Strain broth.

(continued)

- 2 qt. tomatoes**  
**1 qt. okra**  
**1 can cream style corn**

- ½ c. dry rice**  
**salt and pepper to taste**

Add above ingredients to beef and cook in large pot until rice is done.

## WALDORF SALAD

Kathy Fairfield

- |  |                                      |
|--|--------------------------------------|
| <b>4 lg. red crisp unpeeled apples</b> | <b>½ c. coarsely chopped walnuts</b> |
| <b>1 T. lemon juice</b>                | <b>¼ c. mayonnaise</b>               |
| <b>1 c. diced celery</b>               |                                      |

Core and dice apples. Toss with lemon juice. Add remaining ingredients and mix. Chill.

## WILDLY DELICIOUS CHICKEN SALAD

Debi Odom

- |   |                          |
|---|--------------------------|
| <b>2 boxes wild rice (Uncle Ben's Quick Cook)</b> | <b>⅔ c. mayonnaise</b>   |
| <b>2 cooked deboned chicken breasts</b>           | <b>⅓ c. milk</b>         |
| <b>1 sm. can water chestnuts</b>                  | <b>⅓ c. lemon juice</b>  |
|   | <b>2 T. grated onion</b> |

Cook wild rice as directed on box; cool slightly. Add chopped chicken, chopped water chestnuts and onion. Stir together to mix. In another bowl, combine milk, lemon juice and mayonnaise. Whisk together until smooth. Pour over rice and chicken mixture and stir to blend well. Salt and pepper to taste. Chill at least one hour before serving.



## VEGETABLES & SIDE DISHES



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## Helpful Hints

- When preparing a casserole, make an additional batch to freeze for when you're short on time. Use within 2 months.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- To prevent pasta from boiling over, place a wooden spoon or fork across the top of the pot while the pasta is boiling.
- Boil all vegetables that grow above ground without a cover.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when frozen, while sage, onion, and salt become more mild.
- For an easy no-mess side dish, grill vegetables along with your meat.
- Store dried pasta, rice (except brown rice), and whole grains in tightly covered containers in a cool, dry place. Refrigerate brown rice and freeze grains if you will not use them within 5 months.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- When cooking greens, add a teaspoon of sugar to the water to help vegetables retain their fresh colors.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions, grated cheese, or slightly crushed seasoned croutons.
- Soufflé dishes are designed with straight sides to help your soufflé rise. Ramekins work well for single-serve casseroles.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To avoid toughened beans or corn, add salt midway through cooking.
- If your pasta sauce seems a little dry, add a few tablespoons of the pasta's cooking water.
- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

## VEGETABLES & SIDE DISHES

### ASPARAGUS CASSEROLE

*Laural Moseley*

**2 cans asparagus, drained**  
**½ c. milk**  
**½ c. shredded American cheese**

**1 can cream of mushroom soup**  
**20 Ritz crackers, crushed**

Thin cream of mushroom soup with milk. Place asparagus in casserole dish. Pour soup over asparagus. Sprinkle with crackers. Sprinkle cheese over top. Bake at 325° for 10 minutes.

### ASPARAGUS QUICHE

*Robin Norris*

**Pastry for 10" pie**  
**1 lb. fresh asparagus**  
**2 c. Swiss cheese**  
**4 eggs, beaten**  
**1 ½ c. half & half**  
**3 T. flour**

**1 tsp. paprika**  
**1 tsp. salt**  
**½ tsp. dry mustard**  
**1 med. Roma tomato**  
**1 T. melted butter**

Line a deep pie dish with pastry; prick bottom and sides. Bake 3 minutes @ 400°. Remove; gently prick again and bake 5 more minutes. Set aside 6 whole pieces of asparagus. Cut remaining asparagus into small (1") pieces. Place cut asparagus in shell and cover with cheese. Mix eggs with half & half, flour, paprika, salt and mustard. Pour over cheese. Bake 25 minutes @ 375°. Cut tomato into slices and use with extra asparagus on top of quiche in a wagon wheel design. Brush melted butter over top. Bake additional 30 minutes until set. Let stand 10 minutes before slicing.

### BAKED BEANS BY MARGARET

*Margaret Ayer Butts*

**2 (16-oz.) cans pork and beans**  
**1 c. maple syrup (Country Kitchen Original)**  
**4 T. mustard**

**1 c. light brown sugar, packed**  
**8 T. chopped onion**  
**1 c. ketchup**  
**6 strips bacon**

Mix ingredients together EXCEPT bacon. Bake uncovered at 350° for 45 minutes. Fry bacon; crumble. Use for topping before serving.

### BAKED BEANS BY MARJORIE

*Marjorie Williams Wimberly*

**4 c. baked beans, drained**  
**2 tsp. prepared mustard**  
**¼ tsp. salt**  
**6 T. dark brown sugar, divided**  
**1 tsp. garlic salt**  
**⅛ tsp. black pepper**  
**2 tsp. tarragon wine vinegar**

**¼ c. garlic wine vinegar**  
**¼ tsp. oregano**  
**½ tsp. sweet basil**  
**1 tsp. Worcestershire sauce**  
**¼ c. tomato ketchup**  
**4 strips sliced bacon**

(continued)

Put beans in large (1 ½ to 2 qt.) casserole. Reserve 2 tablespoons brown sugar to sprinkle on top. Stir in all ingredients EXCEPT bacon. Cut bacon in little pieces. Lay bacon on top of beans and sprinkle with remaining brown sugar. Bake at 350° for 45 minutes to 1 ½ hours.

### BAKED BEANS BY MARTHA

Martha Foster Hall

**2 cans (1 lb.) pork and beans**  
**1 lb. ground beef**  
**1 med. onion, chopped**  
**½ c. bell pepper chopped**  
**¾ c. catsup**  
**2 T. brown sugar**

Sauté onion and bell pepper. Brown ground beef. Drain and place in 3-quart baking dish. Add beans, catsup and sugar. Mix well. Bake 30 minutes at 350°. This dish is delicious with grilled chicken or hamburgers.

### BAKED MACARONI AND CHEESE

Sandra Powell

**1 (8-oz.) box macaroni**  
**1 lg. can evaporated milk**  
**1 (8-oz.) Cheddar cheese, shredded**  
**½ stick butter**  
**1 tsp. salt**  
**½ c. sour cream**

Boil macaroni and salt in water. Drain and rinse in cold water. Mix milk, macaroni, butter, sour cream and cheese together. Pour into greased baking dish. Bake for 30 minutes at 325°. Add more cheese on top.

### BREAD CASSEROLE

Jean Thigpen

**1 lg. onion, chopped**  
**1 stick butter or oleo, melted**  
**8-oz. sour cream**  
**15-oz. can creamed corn**  
**15-oz. whole kernel corn**  
**1 pkg. corn bread mix**  
**1 egg**  
**½ c. Cheddar cheese, grated**

Heat oven to 350°. Lightly grease an 8 inch square baking pan. Mix onion, oleo, sour cream, corn, beaten egg and bread mix. Pour into pan. Bake 35 - 40 minutes. Sprinkle with cheese and return to oven until cheese melts.

### BROCCOLI AND RICE CASSEROLE

Elaine Wright

**1 c. rice, cooked**  
**2 boxes chopped broccoli, thawed**  
**1 stick margarine**  
**1 onion, chopped and browned**  
**1 can cream of broccoli soup, heated**  
**1 ½ c. Sharp cheese, grated**

Mix rice, broccoli, margarine, onion and soup together, leaving out ½ cup grated cheese. Pour in greased casserole. Bake at 350° for 25 minutes. Remove from oven and sprinkle remaining cheese over top and bake for 25 minutes.

### BROCCOLI CASSEROLE BY IVALENE & SUE

Ivalene Wynne  
 Sue P. Davis

**2 boxes cut broccoli**  
**2 eggs, beaten**  
**1 can mushroom soup**  
**1 c. mayonnaise**  
**1 c. Sharp cheese, shredded**  
**¼ c. melted margarine**  
**½ stack-pack Ritz crackers, crushed**

Cook and drain broccoli. Combine eggs, soup and mayonnaise. Stir in drained broccoli and cheese. Pour into 2 ½ qt. size greased casserole dish. Combine margarine and cracker crumbs. Sprinkle over broccoli mixture. Bake @ 350° for 40 minutes. Serves 6-8.

### BROCCOLI CASSEROLE WITH RICE

Gloria Smith

**½ c. chopped onion**  
**¼ c. butter or margarine**  
**2 c. cooked rice**  
**¾ c. grated Sharp Cheddar cheese**  
**1 can cream of mushroom soup**  
**1 (10-oz.) pkg. frozen chopped broccoli, thawed**  
**salt and pepper to taste**

Over low flame, sauté onion in butter until tender. Combine with remaining ingredients. Turn into greased 1 ½ quart baking dish. Bake at 350° for 30 minutes.

### BROCCOLI CHEESE CASSEROLE

Sandra Powell

**1 lg. pkg. broccoli florets**  
**½ c. chopped onion**  
**1 T. salt**  
**1 (10¾-oz.) can cream of mushroom soup**  
**½ c. mayonnaise**  
**½ c. sour cream**  
**1 egg**  
**1 sm. jar pimento**  
**1 sm. can water chestnuts**  
**2 ½ c. shredded Cheddar cheese**  
**2 ½ c. crushed Ritz crackers**  
**¼ c. butter, melted**

Preheat oven to 350°. Spray 13X9-inch dish with nonstick spray. Cook broccoli according to directions; drain. In a large bowl, mix together salt, soup, chestnuts, sour cream, mayonnaise and egg. Add pimentos, broccoli, 2 cups cheese and 1 cup crushed crackers. Pour into dish. In a small bowl, stir together butter, 1 ½ cup crackers and ½ cup cheese. Sprinkle over broccoli mixture. Bake for 30 minutes or until hot and bubbly.

### BROCCOLI SLAW

Becky Kirkpatrick

**1 bag broccoli slaw mix**  
**2 packs oriental flavor Ramen noodles, broken and uncooked**  
**1 bunch scallion tops, chopped**  
**½ red bell pepper, chopped**  
**½ yellow or orange bell pepper, chopped**  
**sm. pack sunflower seeds, optional**  
**sm. pack slivered almonds, optional**

Mix all.

(continued)



### **Dressing**

**½ c. white vinegar**  
**¾ c. canola oil**  
**½ - 1 c. sugar**

**1 pack oriental flavor from Ramen noodles**

Mix until sugar is completely dissolved. Pour over slaw and mix.

### **BUNDLES OF GREEN BEANS**

*Madge S. Dykes*

**2 cans whole green beans**  
**⅓ c. brown sugar**  
**⅓ c. melted butter**

**garlic powder to taste**  
**salt and pepper to taste**  
**bacon**

Divide beans into 5 to 7 beans. Wrap with ⅓ slice bacon. Layer in baking dish sprayed with Pam. Sprinkle with garlic powder, salt and pepper. Mix brown sugar and butter; pour over bundles. Bake at 350 ° for 30 minutes.

### **BUTTERNUT SQUASH CRUNCH CASSEROLE**

*Bobbie Powell  
Sandra Powell*

**3 c. cooked and mashed butternut squash, drained**  
**¾ c. sugar**  
**2 eggs, beaten**  
**½ c. butter**  
**1 tsp. vanilla**

Preheat oven to 350°. Mix squash, ¾ c. sugar, eggs, ½ c. butter and 1 tsp. vanilla. Place in an 8X10-inch casserole dish.

#### **Topping**

**1 c. brown sugar**  
**⅓ c. flour**  
**⅓ c. butter**  
**1 c. chopped pecans**

Mix ingredients well. Spread on top of casserole evenly. Bake for 30 minutes. Serve warm or cold.

### **CABBAGE CASSEROLE BY DORIS**

*Doris Culverhouse*

**1 sm. cabbage**  
**1 med. Vidalia onion**  
**½ stick butter, melted**  
**salt and pepper to taste**

**1 (10 ¾-oz.) can mushroom soup or chicken soup**  
**¼ c. mayonnaise**

Preheat oven to 350°. Coarsely chop cabbage and place in a lightly greased 2 to 3 quart casserole dish. Chop onion and place on top of cabbage. Melt ½ stick butter and pour over cabbage. Sprinkle with salt and pepper. Mix soup and mayonnaise together. Spread over cabbage mixture.

#### **Topping**

**1 stick butter, melted**  
**1 c. grated Cheddar cheese**  
**1 stack round buttery crackers, crushed**

(continued)

To make topping, melt the stick of butter. Mix in grated cheese and crushed crackers. Sprinkle mixture on top of casserole. Bake 45 minutes or until top is browned and inside is bubbly. Makes 6 servings.

### **CABBAGE CASSEROLE BY SANDRA**

*Sandra Powell*

**1 med. cabbage, cut up**  
**1 can cream of mushroom soup**  
**½ c. mayonnaise**  
**1 med. onion, chopped**

**2 eggs, beaten**  
**1 c. shredded Cheddar cheese**  
**1 sleeve Ritz crackers, crushed**

Mix cabbage with mayonnaise, soup, onion and eggs. Pour into greased casserole dish. Cover with cheese and cracker crumbs. Bake at 350° for 45 minutes to 1 hour.

### **CARROT SOUFFLE**

*Jean Thigpen*

**1 ½ lbs. carrots, sliced**  
**1 ½ c. granulated sugar**  
**¾ c. butter, room temp.**  
**3 lg. eggs**  
**¼ c. all-purpose flour**  
**1 ½ tsp. baking powder**  
**¼ tsp. cinnamon**  
**¼ tsp. nutmeg**

Preheat oven to 350°. Lightly grease 1 ½ qt. soufflé dish. Cook carrots until tender in boiling water; drain. In food processor, combine carrots, sugar, butter, eggs, flour, baking powder and spices. Process until smooth. Spoon into prepared dish. Bake 1 hour or until set and lightly browned.

### **CHEESE APPLES**

*Lunelle Watson*

**1 can or 2 c. sliced cooked apples**  
**1 stick margarine, melted**  
**1 c. brown sugar**  
**¾ c. self-rising flour**  
**¼ lb. Velveta cheese, grated.**

Place apples in a 9" square casserole dish. Mix sugar, flour, and cheese and sprinkle over apples. Drizzle margarine over top. Bake at 350° for 30 minutes. Serve as side dish.

### **CHEESE GRITS**

*Elaine Wright*

**1 qt. milk**  
**½ c. butter**  
**1 c. uncooked grits**  
**1 tsp. salt**  
**½ tsp. pepper**  
**1 egg, beaten**  
**⅓ c. butter**  
**4 oz. Gruyere cheese, grated**  
**½ c. Parmesan cheese, grated**

Preheat oven to 350 °. Boil milk, stirring often; add ½ cup butter and grits. Stir often for 5 minutes. Remove from stove and add salt, pepper and egg. Stir until mixed. Add ⅓ c. butter and Gruyere cheese. Mix well. Pour into 9x13 inch greased pan; sprinkle with Parmesan cheese. Bake for 1 hour.



## CLASSIC GREEN BEAN CASSEROLE

Julia Lucas

**4 cans French style green beans**  
**½ lb. mushrooms, sliced or finely chopped**  
**1 onion, chopped**  
**1 stick butter**  
**¼ c. flour**  
**1 pt. half-and-half**

**¾ lb. sharp Cheddar cheese, shredded**  
**1 tsp. Tabasco sauce**  
**2 tsp. soy sauce**  
**1 can water chestnuts, sliced**  
**French fried onions**

Preheat oven to 350°. Sauté onions and mushrooms in butter. Add flour and half-and-half until thickened. Add cheese, Tabasco and soy sauce. Stir until cheese melts. Add beans and water chestnuts. Pour into greased 9X13X2-inch baking dish. Bake 20 minutes. Top with French fried onions and bake another 10 minutes. Makes 8 servings.

## CORN CASSEROLE BY KATHY

Kathy Boan

**1 stick butter, melted**  
**1 can whole kernel corn**  
**1 can cream corn**

**1 c. sour cream**  
**1 box corn muffin mix**

Mix together and put into a greased baking dish. Bake at 350° for 45 minutes to 1 hour. Serves 4.

## CORN CASSEROLE BY MARTHA

Martha Foster Hall

**1 can cream corn**  
**1 can whole kernel corn**  
**1 stick butter, melted**  
**2 eggs, beaten**

**3-oz. sour cream**  
**⅛ tsp. pepper**  
**1 box Jiffy cornbread mix**  
**¼ tsp. salt**

Mix well. Pour into dish. Bake at 350° for 40-45 minutes.

## CORN CASSEROLE BY SANDRA

Sandra Powell

**1 can cream corn**  
**1 can whole kernel corn**  
**1 c. sour cream**

**½ stick butter**  
**1 c. grated Cheddar cheese**  
**½ box Jiffy corn bread mix**

Mix together and pour into sprayed baking dish. Bake at 350° for 30 minutes.

## CORN STUFFED PEPPERS

Jean Thigpen

**6 red or green peppers**  
**1 (8-oz.) cream cheese**  
**3 eggs**  
**1 lg. can whole kernel corn**

**1 sm. can cream corn**  
**½ tsp. pepper**  
**½ c. diced cooked ham**

Cut off tops of peppers and remove core and seeds. Rinse. Combine cream cheese and eggs; beat until thoroughly blended. Mix in corn, pepper and ham. Spoon ¾ cup mixture into each pepper cup. Place into pan. Bake at 350° for 1 hour.

## CREAMY CORN PUDDING

Elaine Wright

**2 rolls frozen white creamed corn, thawed**  
**3 T. sugar**  
**½ c. milk**

**1 c. grated Cheddar cheese**  
**2 T. flour**  
**3 eggs, beaten**

Preheat oven to 350°. In a medium bowl, combine all ingredients. Pour into a greased 2 quart baking dish. Bake 45 minutes or until set in middle and golden. (Rolls of frozen white creamed corn can be found in the freezer section of the grocery store.) For Mexican Corn Pudding, add 1 small can chopped green chilies and substitute Mexican blend cheese for the Cheddar cheese.

## CRISPY FRENCH FRIED ONIONS

Marjorie Williams Wimberly

**onions**  
**1 pt. ice water**  
**1 T. sugar**  
**1 c. flour**  
**½ tsp. salt**

**⅔ c. water**  
**2 T. salad oil**  
**1 egg white (stiffly beaten)**  
**fat or oil for frying**

Slice onions ⅛ inch thick. Mix water and sugar. Soak onions in sweetened ice water for 1 hour. Make batter of flour, salt, water and salad oil. Fold in beaten egg white. Dip onion rings a few at a time in batter. Fry in deep fat until brown. Drain on paper towel and serve hot.

## CROCK POT ITALIAN POTATOES

Marie Battle

**5 lbs. potatoes, sliced and boiled**  
**1 (1 lb.) pkg. bacon, cooked and crumbled**

**16-oz. Monterey Jack cheese, shredded**  
**1 pkg. of Italian dressing, made up**

Boil potatoes. In a crock pot, layer the potatoes, bacon and cheese; repeat in that order until all are used. Pour the dressing on top. Cook on low for 3-4 hours or until heated to desired temperature.

## CROCK POT MACARONI AND CHEESE BY BETSY

Betsy Dykes Thomas

**1 (16-oz.) box macaroni noodles (cooked and drained)**  
**1 can Cheddar cheese soup**  
**1 egg**

**1 can evaporated milk**  
**¾ c. regular milk**  
**1 stick butter**  
**16-oz. shredded cheese**

Cook and drain macaroni noodles. Put noodles along with all other ingredients in a crock pot. Mix well. Cook on low for 1 ½ to 2 hours.

## **CROCK POT MACARONI AND CHEESE BY MONICA**

Monica Freeman

**8-oz. package of macaroni (cooked and drained) for creamy macaroni and cheese**  
**OR 16-oz. package of macaroni (cooked and drained) for firm mac-n-cheese**

**1 lg. can of carnation milk**  
**½ c. regular milk**  
**3 c. shredded cheese**  
**¼ c. melted margarine**  
**2 eggs**  
**salt and pepper to taste**

Mix all ingredients together and pour into greased crock pot. (Crock pot liners are GREAT for this recipe!) Cook 3 hours on low. DO NOT TAKE LID OFF!

## **EASY FRIED RICE**

Kay Williams

**2 lg. eggs, lightly beaten**  
**1 c. carrots, shredded**  
**1 c. scallions, sliced, divided**  
**3 c. cooked white rice**

**½ c. frozen green peas, thawed**  
**¼ c. low-sodium soy sauce, or to taste**

Coat a large nonstick skillet with cooking spray; warm pan over medium-high heat. Add eggs; tilt pan so that eggs cover bottom. When eggs start to set, break them up into pieces with a heat-proof spatula or wooden spoon. Cook until eggs are cooked through, about 1 minute more; remove eggs from skillet and set aside. Off heat, recoat same skillet with cooking spray; set over medium-high heat. Add carrots and all but 2 tablespoons scallions; sauté until carrots are crisp-tender, about 2 to 3 minutes. Stir in cooked rice, peas and soy sauce. Cook until heated through, stirring once or twice, about 1 minute. Gently stir in cooked egg and remaining scallions; heat through.

## **EASY MAC-N-CHEESE**

Lora Grimsley

**2 c. cooked elbow pasta and drained**  
**1 can evaporated milk**  
**1 stick butter or margarine**

**1 egg lightly beaten**  
**3 - 4 c. sharp Cheddar cheese, shredded**

In a large mixing bowl, add butter to hot pasta; mix until melted. Add evaporated milk, egg and cheese. Combine and pour into a large casserole dish. Bake at 400° for 35 to 40 minutes.

## **EVELYN'S BROCCOLI CASSEROLE**

Marcia Manning  
Evelyn Shepard

**2 (10-oz. pkgs.) chopped frozen broccoli, thawed**  
**1 (10¾-oz.) can cream of mushroom soup**  
**1 c. mayonnaise**  
**1 c. grated Sharp Cheddar cheese**

**1 c. med. onion, finely chopped**  
**2 eggs beaten**  
**1 full tube of Ritz crackers finely crushed**  
**½ stick margarine**

(continued)

Cook and drain broccoli according to directions on box. Combine cooked broccoli, soup, mayonnaise, cheese, onion and eggs. Mix well and place in a greased casserole dish. Combine crackers and butter; place on top of casserole. Bake at 350° uncovered for 45 minutes or until center is firm.

## **FLUFFY BROCCOLI CASSEROLE**

Doris Culverhouse

**2 (10-oz.) boxes frozen, chopped broccoli**  
**2 stalks celery, diced**  
**1 med. onion, diced**  
**3 garlic cloves, minced**  
**½ stick butter**

**1 (10-oz.) block Velveeta cheese, grated**  
**1 (10-oz.) can cream of celery soup**  
**1 c. mayonnaise**  
**1 T. parsley flakes**  
**3 egg whites**

Preheat oven to 350°. Cook broccoli in salted water until very tender. Sauté celery and onion in butter until tender. DO NOT BROWN. Add garlic and cook another 3 minutes, stirring so it does NOT brown. Mix in the broccoli and cheese. Stir in the soup, mayonnaise and parsley. Blend well. Pour into a 9x13x2 inch greased baking dish. Allow to cool for an hour. Whip egg whites until stiff peaks form and fold into the casserole. The egg whites should be incorporated throughout the casserole without over mixing. Bake 30 to 40 minutes. The top of the casserole should be fluffy and light brown. (This can be made a day ahead BUT ADD THE EGG WHITES JUST BEFORE COOKING.)

## **FRIED GREEN TOMATOES BY BARNETT**

Barnett Shepard

**6 med. sized green tomatoes**  
**1 egg**  
**½ c. cornmeal**

**½ c. all-purpose flour**  
**dash pepper**  
**½ tsp. salt**

Slice tomatoes about ¼ inch thick. Beat the egg slightly and season with salt and pepper. Dip the tomato slices in flour-cornmeal mixture, then in seasoned egg and again in the flour-cornmeal mixture. Fry in a small amount of oil in a skillet until lightly browned on both sides.

## **FRIED GREEN TOMATOES BY MARY HELEN**

Mary Helen Hanson

**3 green tomatoes, sliced ½ inch thick**  
**½ c. corn meal**

**salt and pepper to taste**  
**½ c. milk**

Slice tomatoes; then salt and pepper them. Dip in milk; then coat with corn meal. Fry slowly in hot fat until brown; turning once. Drain on paper towels.

## FRIED OKRA

Virginia Pritchett

<b>1 lb. fresh okra</b>	<b>1 tsp. salt</b>
<b>2 c. buttermilk</b>	<b>¼ tsp. ground red pepper</b>
<b>1 c. self-rising cornmeal</b>	<b>vegetable oil</b>
<b>1 c. self-rising flour</b>	<b>¼ c. bacon drippings</b>

CUT off and discard tips and stem ends from okra. Cut okra into ½ inch thick slices. Stir into buttermilk; cover and chill 45 minutes. COMBINE cornmeal, flour, salt, and ground red pepper in a bowl. REMOVE okra from buttermilk with a slotted spoon and discard buttermilk. Dredge okra, in batches, in the cornmeal mixture. POUR oil to depth of 2 inches into a Dutch oven or cast-iron skillet; add bacon drippings. Heat oil to 375°. Fry okra, in batches, 4 minutes or until golden. Drain on paper towels. YIELD: 4 servings.

## GRANDMA HANSON'S BAKED BEANS

Mary Helen Hanson

<b>1 lg. can pork &amp; beans</b>	<b>½ c. ketchup</b>
<b>1 onion, chopped</b>	<b>1 T. mustard</b>
<b>¾ c. brown sugar</b>	<b>4 bacon strips</b>

Mix together in baking dish all ingredients EXCEPT bacon. Place bacon strips on top of beans. Bake 45 minutes to 1 hour at 350°.

## GREEN BEAN CASSEROLE

Margaret Ayer Butts

<b>2 can French style green beans, drained</b>	<b>salt and pepper to taste</b>
<b>1 cans French style green beans, undrained</b>	<b>2 tubes Ritz crackers</b>
<b>1 (10¾-oz.) can cream of mushroom soup</b>	<b>1 stick margarine, melted</b>

Mix beans, mushroom soup, salt and pepper together. Pour into 9X9 square casserole dish. Crush Ritz crackers and mix with melted margarine. Sprinkle over the top. Bake at 350° for 25-30 minutes or until hot through.

## GRITS AND GREEN CHILIES CASSEROLE

Laural Moseley

<b>6 c. boiling water</b>	<b>1 stick margarine</b>
<b>2 tsp. salt</b>	<b>1 ½ c. uncooked grits</b>
<b>1 lb. Velveeta cheese, cubed</b>	<b>3 eggs, slightly beaten</b>
<b>1 can diced and peeled green chilies</b>	

Add grits to salted, boiling water. Cook slowly until thickened. Add cheese, the green chilies and margarine. Stir until the cheese melts. Pour in eggs and stir. Place in casserole dish and cook one hour at 275° or until it shakes firm.

## HARVARD BEETS

Barnett Shepard  
Mary Helen Hanson

<b>½ c. sugar, scant</b>	<b>2 T. butter</b>
<b>½ T. cornstarch</b>	<b>dash salt</b>
<b>¼ c. vinegar</b>	<b>1 jar sm. beets, drained (1 lb.)</b>
<b>¼ c. water</b>	

Mix sugar and cornstarch. Add vinegar, water, butter and salt. Boil 5 minutes. Add beets and let cook over low heat 25 to 30 minutes. Serves 6.

## HASH BROWN CASSEROLE BY JUDY

Judy Williams

<b>1 (10½-oz.) can cream of chicken soup</b>	<b>½ c. onion, finely chopped</b>
<b>1 stick margarine, melted</b>	<b>2 c. Colby Cheese or Monterey Jack, grated</b>
<b>1 tsp. salt</b>	<b>2 pkg. (20-oz.) Simply Potatoes shredded hash browns</b>
<b>½ tsp. black pepper</b>	

Spray a 9X13 inch casserole dish with cooking spray. Combine soup, margarine, salt, pepper, onions and cheese. Gently stir in potatoes and pour into prepared dish. Bake at 350° uncovered 30-35 minutes or until heated through and lightly brown.

## HASH BROWN CASSEROLE BY MARGARET

Margaret Ayer Butts

<b>1 (10½-oz.) can cream of chicken soup</b>	<b>2 c. Colby cheese or Monterey Jack, grated</b>
<b>1 stick margarine, melted</b>	<b>2 pkgs. Simply Potatoes (20-oz.) shredded hash browns, in dairy section</b>
<b>1 tsp. salt</b>	
<b>½ tsp. black pepper</b>	
<b>½ c. onion, finely chopped</b>	

Spray a 9X13-inch casserole dish with cooking spray. Combine soup, margarine, salt, pepper, onions and cheese. Gently stir in potatoes and pour into prepared dish. Bake uncovered 30-35 minutes or until heated through and lightly browned in 350° oven.

## HASH BROWN CASSEROLE BY TIM

Tim Floyd  
Lisa Floyd

<b>1 (32-oz.) pkg. frozen hash brown shredded potatoes, thawed</b>	<b>1 (8-oz.) ctn. sour cream</b>
<b>1 (10½-oz.) can of cream of chicken and mushroom soup</b>	<b>1 T. minced onion</b>
	<b>3 c. of Cheddar cheese, grated salt and pepper to taste</b>

Mix all ingredients EXCEPT two cups of cheese. Spoon into 2½ quart casserole sprayed with Pam. Sprinkle remaining two cups of cheese over top. Cover with aluminum foil. Bake at 350° for 20 minutes. Remove foil and continue to bake for 30 to 40 more minutes.

## HEAVENLY TOMATO PIE

Ruth NeSmith

**1 deep dish pie crust**  
**2-3 lg. ripe tomatoes**  
**1 lg. sweet onion**  
**¾ c. mayonnaise**  
**1 ½ c. grated med. Cheddar cheese**  
**salt and pepper to taste**

Preheat oven to 350°. Slice tomatoes ¼ inch thick. Cover bottom of crust entirely with half the tomatoes. Sprinkle with salt and pepper. Slice onions into thin rings and place half over tomatoes. Spread half of mayo over onions. Repeat layers. Cover top with grated cheese. Bake 15-20 minutes until crust is light brown and cheese melts. DO NOT CUT UNTIL PIE IS ROOM TEMPERATURE. Yields 6-8 slices.

## KIMBERLEE'S FAVORITE CORN CASSEROLE

Debi Odom

**1 can creamed corn**  
**1 can whole corn plus liquid**  
**1 stick butter, melted**  
**2 eggs, beaten**  
**1 (8-oz.) sour cream**  
**⅛ tsp. pepper**  
**¼ tsp. salt**  
**1 box Jiffy Cornbread Mix**

Preheat oven to 350°. Butter baking dish. Mix together corn, butter, eggs, sour cream, salt, pepper and Jiffy Cornbread Mix. Pour into buttered dish and bake 40-45 minutes.

## MACARONI AND CHEESE

Janice H. Jones

**1 box boiled macaroni**  
**1 c. mayonnaise**  
**2 c. grated cheese**  
**½ c. green bell pepper**  
**½ c. chopped pimento pepper**  
**½ c. chopped onion**  
**1 can cream of mushroom soup**  
**1 can mushrooms (optional)**  
**crushed Ritz crackers (optional)**

Combine ingredients in casserole dish and cover with crushed Ritz crackers if desired. Bake at 350° until brown and bubbly.

## MACARONI CASSEROLE

Kellie Hall

**1 (8-oz.) box macaroni, cooked and drained**  
**½ c. mayonnaise**  
**2 cans mushroom soup**  
**1 c. grated cheese (I use Kraft 2% reduced fat)**  
**½ bell pepper, chopped (optional)**  
**1 jar pimento, chopped small**  
**pats of butter**  
**crushed Ritz crackers for topping**

Mix all ingredients EXCEPT the butter and crushed crackers. Put mixture into casserole dish. Dot with butter and sprinkle with cheese and cracker crumbs. Bake at 350° for 35 minutes.

## MAMA'S TURKEY DRESSING

Ruth Atkins  
Sandra Powell

**3 turkey wings, boiled**  
**3 c. cornmeal**  
**water**  
**7 eggs**  
**1 sm. onion, shopped**  
**1 sm. can chicken broth**  
**2 cans cream of chicken soup**

Boil turkey wings until tender. Save broth. Mix cornmeal, egg and water to right consistency for cornbread. Cook bread. When bread is done and still hot, crumble and mix with broth, 6 eggs, cream of chicken soup and onion. Salt and pepper to taste. Bake at 375° for 1 hour.

## MARINATED GREEN BEANS

Julia Lucas

**2 lbs. green beans (frozen)**  
**3 qts. water**  
**2 cubes beef bouillon**

Cook frozen green beans in water with bouillon. Drain beans.

### Marinade

**½ c. green onions, finely chopped**  
**⅓ c. olive oil**  
**¼ c. cider vinegar**  
**¼ c. fresh parsley, chopped**  
**½ tsp. salt**  
**¼ tsp. pepper**

Mix ingredients and pour over beans. Allow to marinate. Can be served immediately.

## MARINATED VEGETABLES

Laural Moseley

**1 can yellow corn**  
**1 can shoe peg corn**  
**1 can French cut green beans**  
**1 can garden peas**  
**2-oz. diced pimento**  
**1 c. sugar**  
**¾ c. white vinegar**  
**½ c. Wesson oil**  
**½ tsp. salt**

Drain all cans of their liquids. In saucepan over medium heat, mix sugar, vinegar, oil and salt. Stir until heated through and sugar has dissolved. Pour over vegetables; mix well. Chill 3 to 4 hours or overnight.

## MA'S TURKEY DRESSING

Marcia Manning  
Mollie Lee Self

### Cornbread

**7 eggs**  
**2 c. buttermilk**  
**2 c. meal**  
**2 tsp. baking powder**  
**2 sticks melted butter**  
**1 tsp. sugar**  
**1 tsp. salt**  
**1 ½ tsp. baking soda**

Beat 3 eggs; add butter and buttermilk. Mix meal, baking soda, baking powder, salt and sugar; then add to egg mixture. Pour into greased baking pan. Bake cornbread at 350 ° until golden brown. (About an hour).

(continued)



## Dressing

**1 loaf of white bread crumbled**  
(crumble in food processor)  
**2 med. onions, minced**  
**1 c. celery, finely chopped**

**approx. 6 c. turkey broth**  
**1 can cream of chicken soup**  
**1 ½ tsp. black pepper**  
**boiled OR baked turkey**

While the baked cornbread is still hot, soften with broth. In a separate bowl combine the loaf of crumbled bread, onions, celery soup, 4 beaten eggs and pepper. Mix well. Add to the cornbread mixture and stir until blended. Add water if mixture is too dry. It should be very juicy. Pour into a large greased baking pan and press a few pieces of baked turkey onto top and bake at 350° approximately 90 minutes OR until golden brown.

## MEMA'S MAC AND CHEESE

Gale Kemp

**1 c. uncooked macaroni**  
**1 (8-oz.) pkg. shredded extra sharp Cheddar cheese**

**⅔ c. milk**  
**2 eggs beaten**

Cook macaroni according to package directions. Salt to taste. Cool completely. Thoroughly mix milk and eggs. Layer macaroni, then cheese twice. Pour milk mixture over and bake at 325° until set, about 30 minutes.

## MONTEREY SPAGHETTI CASSEROLE

Kathy Boan

**1 egg, beaten**  
**1 c. sour cream**  
**¼ c. grated Parmesan cheese**  
**¼ tsp. garlic powder**  
**2 c. shredded Monterey Jack**

**4 oz. spaghetti, cooked and drained**  
**10-oz. pkg. frozen chopped spinach, thawed and well drained**  
**2 (8-oz.) cans French fried onions**

Preheat oven to 350°. In medium bowl, combine eggs, sour cream, Parmesan cheese and garlic powder. Stir in Monterey Jack cheese, hot spaghetti, spinach and ½ can French fried onions. Pour into 8-inch square baking dish. Bake covered for 30 minutes or until heated through. Top with remaining onions; bake uncovered, 5 minutes or until onions are golden brown. Makes 5 main-dish servings.

## ONION PIE

Doris Culverhouse

**1 ready-to-bake pie crust**  
**4 sweet onions, thinly sliced**  
**1 T. olive oil**  
**3 T. butter**  
**2 eggs**  
**1 c. half-and-half**

**2 T. plain flour**  
**1 tsp. salt**  
**⅛ tsp. pepper**  
**pinch of nutmeg**  
**2-oz. Swiss cheese, grated**  
**chopped parsley**

Preheat oven to 350°. Spray 9 inch ready-to-bake pie crust with nonstick spray and partially bake. Sauté onions in oil and butter over low heat until golden yellow. Beat together eggs, half-and-half, flour, salt, pepper and nutmeg. Add onions and half of the grated cheese. Pour into crust. Sprinkle remaining cheese on top and bake for 25 to 30 minutes or until golden brown. Garnish with parsley, if desired.

(continued)

## ORZO WITH ROASTED VEGETABLES

Abigail Czito

### Roasted Vegetables

**1 sm. eggplant, peeled and ¾ inch diced**  
**1 red bell pepper, 1 inch diced**  
**1 yellow bell pepper, 1 inch diced**  
**1 red onion, peeled and 1 inch diced**

**2 garlic cloves, diced**  
**⅓ c. olive oil**  
**1 ½ tsp. kosher salt**  
**½ tsp. freshly ground pepper**  
**½ lb. of orzo**

Preheat the oven to 425°. Toss the eggplant, bell peppers, onion and garlic with the olive oil, salt and pepper on a large baking sheet. Roast for 40 minutes until browned; turning once with a spatula. Meanwhile, cook the orzo in boiling salted water for 7 - 9 minutes until tender. Drain and transfer to a large serving bowl. Add the roasted vegetables to the pasta; scraping all the liquid and seasonings from the roasting pan into the pasta bowl.

### For the Dressing

**⅓ c. olive oil**  
**1 tsp. kosher salt**  
**½ tsp. freshly ground pepper**

**⅓ c. freshly squeezed lemon juice (2 lemons)**

Combine the lemon juice, olive oil, salt and pepper. Pour on the pasta and vegetables. Let cool to room temperature.

### Assembly

**4 scallions, minced (white and green parts)**  
**¼ c. toasted pine nuts**  
**¾ lb. good Feta, ½ inch diced (not crumbled)**

**15 fresh basil leaves, cut into chiffonade**

Add scallions, pine nuts, feta and basil. Serve at room temperature.

## OVEN ROASTED CORN WITH CHILI LIME BUTTER

Debi Crouch

**6 ears of fresh corn, in husk**  
**½ c. of butter, softened**

**2 tsp. chili powder**  
**2 limes**

Preheat oven 350°. Place corn directly on oven rack and roast for 30-40 minutes or until tender. While corn is roasting combine butter, chili powder and the zest from one of the limes. Slice the remaining lime into 6 wedges. To serve, peel down husk and tie in a knot for a handle. Rub corn with butter mixture; garnish with a lime wedge.



## **PARMESAN CHEESE POTATOES**

*Elaine Wright*

**6-8 sm. red potatoes**  
**3-4 T. butter**  
**2-3 tsp. dried parsley**  
**3-4 T. freshly grated Parmesan cheese**  
**salt and pepper to taste**

Wash and quarter potatoes, leaving peels on. Boil until tender. Drain and mix with butter, parsley, Parmesan cheese, salt and pepper. Makes 4 servings.

## **PEAR DELIGHT**

*Jean Taylor*

**4 med. pears, grated**  
**½ c. sugar**  
**1 T. lemon juice**  
**1 tsp. cinnamon**  
**½ tsp. nutmeg**  
**1 stick margarine**  
**1 c. plain flour**  
**½ c. sugar**

Peel and grate pears. Mix sugar, lemon juice and spices. Put in 8-inch square baking dish. Cut margarine into flour plus ½ cup sugar. Sprinkle over pears. Bake 350° for 45 minutes.

## **PICKLED BEETS**

*Margaret Ayer Butts*

**2 cans beets, drained**  
**¼ c. vinegar**  
**½ c. sugar**

Place ingredients in pot; let sugar dissolve. Remove from heat; stirring to cover all beets. Cover. Let stand 1 hour.

## **PINEAPPLE AU GRATIN**

*Ivalene Wynne*

**1 lg. can crushed pineapple, drained**  
**¾ c. sugar**  
**3 T. flour**  
**1 c. shredded sharp Cheddar cheese**  
**crumbled Ritz crackers**  
**3 T. melted butter**

Mix pineapple, sugar, flour and cheese. Pour into a flat greased pan. Sprinkle top with crackers. Drizzle melted butter over cracker crumbs. Bake at 350° for 20-30 minutes.

## **PINEAPPLE CASSEROLE BY JUDY**

*Judy Williams Porter*

**1 can chunk pineapple**  
**½ c. sugar**  
**3 T. all-purpose flour**  
**3 T. pineapple juice**  
**1 c. shredded Cheddar cheese**  
**½ c. melted butter**  
**½ c. butter crackers (Ritz works well), crushed**

Drain pineapple, reserving 3 tablespoons juice. Combine flour, sugar, and juice. Add pineapple and cheese. Spoon into greased small casserole dish. Combine melted butter and cracker crumbs and spread over top. Bake at 350° for 20 to 30 minutes.

## **PINEAPPLE CASSEROLE BY JULIA & ELIZABETH**

*Julia Lucas  
Elizabeth Brantley*

**1 (1 lb. 4-oz.) can crushed pineapple**  
**3 eggs, well beaten**  
**½ c. sugar**  
**2 T. flour**  
**½ tsp. salt**  
**4 slices bread, cut in cubes**  
**½ c. melted butter or margarine**

Combine undrained pineapple and eggs. Mix together sugar, flour and salt; add to pineapple mixture. Pour into buttered, shallow 1 ½-quart casserole. Toss bread cubes in melted butter; place on top of pineapple. Bake at 350° for 45 - 50 minutes.

## **PINEAPPLE CASSEROLE BY MARCIA JONES**

*Marcia P. Jones*

**20-oz. can pineapple chunks**  
**1 c. sugar**  
**5 T. flour**  
**5 T. pineapple juice**  
**1 stick butter/margarine, melted**  
**2 c. grated Cheddar cheese**  
**1 c. Town House crackers, crumbled**

Grease or spray large casserole dish. Drain pineapple; SAVE 5 T. of juice. Mix pineapple with cheese. Pour into casserole. Mix sugar, flour and pineapple juice. Sprinkle over pineapple and cheese. Melt butter and mix with crackers. Spread on top of mixture. Bake at 350° for 30 minutes.

## **PINEAPPLE CASSEROLE BY MARCIA MANNING**

*Marcia Manning*

**1 (10-oz.) can crushed pineapple, drained**  
**½ c. sugar**  
**3 T. cornstarch**  
**1 tube Ritz crackers, crushed**  
**½ stick butter, melted**  
**1 ½ c. grated cheddar cheese**

Combine pineapple, sugar and cornstarch. Mix well. Place in a greased casserole dish. Combine crushed crackers, butter and cheese. Mix well. Spread over pineapple mixture. Bake uncovered at 325° for 25 minutes. (Note: Can be served hot or cold).

## **POTATO & CHEESE CASSEROLE**

*Debra Yeomans  
Lynn Lassiter*

**2 lb. bag of frozen hash browns**  
**1 can cream of chicken soup**  
**10-oz. sharp Cheddar cheese**  
**1 med. onion**  
**¾ stick butter**  
**1 c. sour cream**  
**1 tsp. salt**  
**1 tsp. pepper**

Mix all ingredients together in very large bowl. Pour into casserole dish and cover with foil. Bake at 325° for 1 hr. to 1 hr. 30 minutes OR until potatoes are done. Sprinkle extra cheese on top just before taking it out of oven.

## POTATO AND SWEET POTATO AU GRATIN

Lora Grimsley

**1 garlic clove, halved**  
**3 ½ tsp olive oil**  
**3 sliced white potatoes**  
**1 sliced sweet potato**  
**6 T. melted butter**

**½ tsp. salt**  
**¼ tsp. pepper**  
**1 ¼ c. milk**  
**bread crumbs**

Oil a large casserole dish and rub with garlic clove halves. Layer white potatoes and then sweet potatoes. Drizzle with butter, salt and pepper. Repeat to fill the dish. In a small saucepan, heat milk to a boil. Pour milk over potatoes. Mix bread crumbs with 2 T. of olive oil and sprinkle over. Bake at 425° for 45 - 50 min.

## POTATOES DELUXE

Jean Thigpen

**2 lbs. frozen hash browns, thawed**  
**1 c. diced onions**  
**1 (10¾-oz.) cream of chicken soup**

**16-oz. sour cream**  
**8-oz. sharp Cheddar cheese, grated**  
**1 stick oleo, melted**

Mix hash browns, onions, soup, sour cream, oleo and cheese together. Add salt and pepper to taste. Pour into a 9" x 13" dish. Sprinkle crushed potato chips on top (optional). Bake at 350° for 1 hour.

## RANCH POTATO CASSEROLE

Becky Kirkpatrick

**6-8 potatoes**  
**a bottle of Ranch dressing**  
**squeeze butter**

**shredded cheese**  
**bacon bits**

Clean and slice or chunk potatoes; peel if preferred. Boil until soft but not falling apart. Strain. Layer in pan first potatoes, then butter, dressing, cheese and bacon bits. Make 2-3 layers. Bake at 350° for 20 to 25 minutes.

## RED POTATO AND ONION BAKE

Nina Richards

**med. red potatoes, sliced**  
**onions, peeled and sliced**  
**¼ to ½ c. butter or margarine, melted**

**salt and pepper**

Layer potatoes and onions in baking dish. Salt and pepper after potato layer. Drizzle melted butter over top; cover with aluminum foil. Bake at 400° for 30 to 35 minutes or until potatoes are tender.

## RON'S BEANS

Ronald Williams

**2 lbs. ground beef, cooked & drained**  
**4 cans pork & beans**  
**1 (16-oz.) can black beans**  
**1 (16-oz.) kidney beans**  
**½ c. molasses**  
**1 c. brown sugar**  
**1 onion, chopped**

**1 bell pepper, chopped**  
**dash Worcestershire sauce**  
**dash Texas Pete hot sauce**  
**¼ c. Mrs. Griffin's Bar B Q Sauce**  
**¼ c. banana pepper**  
**1 T. jalapeño pepper**  
**1 can white shoe peg corn**

Brown ground beef, onion, and green pepper. Drain. In large pot, mix all ingredients and stir until hot. Reduce heat and simmer for 45 minutes. (You can also put mixture in crock pot and heat for several hours to allow flavors to blend.)

## SHREDDED YAMS

Margaret Ayer Butts

**2 lbs. raw sweet potatoes**  
**1 gal. water**  
**1 T. salt**  
**1 c. sugar**

**1 c. pineapple juice**  
**½ c. white Karo syrup**  
**½ c. margarine**  
**½ c. water**

Peel and shred yams. Add with salt to 1 gallon of water. REFRIGERATE OVERNIGHT. Wash and drain yams and then put them in baking dish or shallow pan. Preheat oven to 350°. Mix sugar, Karo syrup and ½ c. water to make a simple syrup. Cook until simple syrup forms. Add margarine. Pour pineapple juice over yams and add simple syrup. Bake until yams are transparent, about 45 minutes. Serves 10-12.

## SQUASH CASSEROLE BY DORIS

Doris Culverhouse

**2 lbs. yellow squash**  
**1 c. onion (chopped)**  
**2 eggs**  
**½ c. mayonnaise**  
**½ c. sour cream**  
**¾ c. milk**

**12 saltine crackers (crumbled)**  
**1 (1-oz.) pkg. Original Ranch Salad Dressing Mix, dry**  
**1 c. mild Cheddar cheese**  
**1 - 2 c. buttered bread crumbs**

Boil squash and onions in salted water until desired tenderness. Drain. Mix other ingredients EXCEPT bread crumbs and fold into squash and onion mixture. Pour into a 2 qt. baking dish and top with bread crumbs. Bake at 350° for 45-55 minutes, until bubbly and brown on top. Serves 6-8.

## SQUASH CASSEROLE BY JEAN

Jean Thigpen

**1 ½ lbs. squash**  
**1 ½ c. grated cheese**  
**8-oz. sour cream**  
**1 med. onion, chopped**

**1 egg**  
**salt & pepper to taste**  
**1 tube Ritz crackers, crumbled**  
**1 stick margarine, melted**

Cook squash until tender in salted water. Melt margarine. Crumble crackers. Mix squash, cheese, sour cream, onion, egg, crackers and margarine until thoroughly mixed. Bake at 350° for 30 minutes or lightly browned.

## SQUASH CASSEROLE BY MELISSA

Melissa Barker

**8 squash**  
**1 onion**  
**½ stick butter (opt.)**  
**salt and pepper to taste**

**1 can 98 percent fat-free cream of chicken soup**  
**1 c. shredded cheese**  
**1 c. French onions for topping**

Prepare squash and onion; boil until tender. Combine cooked squash and onion with other ingredients EXCEPT topping. Cook at 350° for 20 minutes. Add onion topping and then cook an additional 10 minutes or until brown.

## SQUASH PUPPIES

Kay Renfroe

**5 med. yellow squash**  
**1 egg , beaten**  
**½ c. buttermilk**

**1 med. onion, chopped**  
**¾ c. self rising cornmeal**  
**¼ c. all purpose flour**

Wash and cook squash. Drain well; mash and drain again. Combine squash and remaining ingredients. Drop by scant tablespoonfuls into hot oil. Fry until golden brown. Yields 2 ½ dozen.

## STEWED TOMATOES AND OKRA

Debi Crouch

**½ lb. thick sliced bacon, diced**  
**½ c. chopped onion**  
**1 T. all-purpose flour**  
**1 (15 ½-oz.) can stewed tomatoes**

**1 (10-oz.) pkg. frozen cut okra**  
**½ tsp. salt**  
**½ tsp. pepper**  
**1 tsp. sugar**

In a 2 qt. saucepan, cook bacon until crisp. Remove bacon and drain on paper towels. Drain all but 2 tablespoons of bacon grease from pan. Add onion and cook over med-high heat until transparent (2-3 minutes). Add the flour and cook, stirring for 1 minute. Add the tomatoes, okra, salt, pepper, and sugar. Bring to a boil. Reduce the heat and simmer covered for 15 minutes.

## STIR FRY VEGGIES

Lunelle Watson

**carrots**  
**onions**  
**squash**  
**celery**  
**zucchini**

**broccoli florets**  
**mushrooms**  
**sweet peppers**  
**1 -2 T. salad oil**

Slice thin or cut into strips, any of the vegetables. Add oil to skillet and heat until water drop dances when dropped on skillet. Add vegetables, one at a time, according to hardness. Stir fry, adding oil when necessary. Sprinkle with salt and pepper. Turn on low and cover briefly. This is a way to use up vegetables on hand or to stretch a meal when extra helpings are needed.

## SUPER EASY SWEET PICKLES

Jill Cooper

**1 qt. jar Mount Olive kosher dill pickles**  
**2 c. sugar**

(continued)

Remove pickles from jar. Pour out all juice; discard. Add 2 c. sugar back into jar. Slice pickles long ways in thin slices. Put pickles back into the jar with the sugar. (May have to pack slices in.) Close lid tightly and shake a couple of minutes to disperse sugar. Put in refrigerator for about 2 hours. Remove from refrigerator and shake vigorously to disperse sugar, so it will dissolve. Place jar back in refrigerator upside down. Refrigerate overnight; occasionally shaking and turning jar until all the sugar is dissolved.

## SWEET AND TANGY GLAZED CARROTS WITH CRANBERRIES

Kay Williams

**1 ½ lbs. young carrots peeled or lg. carrots cut lengthwise into quarters and then in half crosswise**  
**1 tsp. canola or vegetable oil**  
**1 tsp. salt**  
**½ c. chicken stock**

**1 T. unsalted butter**  
**¼ c. dried cranberries**  
**2 T. thyme honey or other variety**  
**2 T. vinegar**  
**1 T. finely chopped fresh flat-leaf parsley**

Combine the carrots, oil and salt in a bowl. Heat a cast iron skillet large enough to hold the carrots in a single layer over medium heat just until hot, about 3 ½ minutes. Put carrots in the pan and cook for 2 minutes; stirring once or twice. Stir in the stock and butter; cover the skillet. Reduce the heat to low and cook until the carrots are almost tender when pierced with the tip of a knife (about 15 minutes). Uncover and stir in the cranberries, honey and vinegar. Bring to a boil and cook until the liquid reduces to glaze the carrots (about 5 minutes), shaking the pan occasionally. Stir in the parsley and serve.

## SWEET POTATO SOUFFLÉ BY JANICE

Janice H. Jones

**2 c. sweet potatoes, cooked**  
**1 ½ c. sugar**  
**¾ stick butter**  
**½ tsp. nutmeg**  
**½ tsp. cinnamon**  
**2 eggs**

**1 c. evaporated milk**  
**1 tsp. vanilla**  
**¾ c. crumbled Frosted Flakes**  
**½ c. brown sugar**  
**½ c. pecans**  
**½ stick butter**

Mash potatoes. Melt ¾ stick butter. Beat eggs. Then combine sweet potatoes, sugar, butter, nutmeg, cinnamon, eggs, milk and vanilla. Bake at 350° until almost done. Then add topping of Frosted Flakes, brown sugar, chopped pecans and melted ½ stick butter. Sprinkle over soufflé and continue to bake until almost firm in middle.

## SWEET POTATO SOUFFLÉ BY VIRGINIA

Virginia Pritchett

**2 c. mashed sweet potatoes**  
**1 ½ c. sugar**  
**¾ stick butter, melted**  
**½ tsp. nutmeg**

**½ tsp. cinnamon**  
**2 eggs (beaten)**  
**½ c. evaporated milk**

(continued)

Mix all ingredients and pour into greased casserole dish. Bake at 350° until almost done and add topping.

#### Topping

<b>½ c. brown sugar</b>	<b>3 T. butter, melted</b>
<b>⅓ c. all-purpose flour</b>	<b>½ c. nuts (optional)</b>

Combine ingredients and sprinkle over soufflé. Continue to bake until brown.

### SWEET POTATO CASSEROLE BY JEWEL

Jewel Smith

<b>3 c. cooked mashed sweet potatoes</b>	<b>⅓ c. melted butter</b>
<b>1 c. sugar</b>	<b>2 eggs</b>
<b>½ c. evaporated milk</b>	<b>1 tsp. vanilla</b>

Combine all ingredients together and mix at low speed until smooth and creamy. Pour into a 9X13 baking dish. Prepare topping.

#### Sweet Potato Casserole Topping by Jewel

<b>1 c. chopped nuts</b>	<b>⅓ c. flour</b>
<b>1 c. coconut</b>	<b>1 c. light brown sugar</b>
<b>⅓ c. melted butter</b>	

Combine nuts, flour, coconut and sugar. Spread over top of potato mixture. Drizzle butter over top. Bake for 30 minutes at 350°.

### SWEET POTATO CASSEROLE BY MARJORIE

Marjorie Williams Wimberly

#### Filling

<b>3 to 4 c. of sweet potatoes, cooked and mashed or canned</b>	<b>1 tsp. vanilla</b>
<b>1 stick butter, softened</b>	<b>½ tsp. allspice</b>
<b>2 eggs, slightly beaten</b>	<b>½ tsp. cinnamon</b>
<b>1 c. sugar (or to taste)</b>	<b>1 can sweetened condensed milk</b>

Stir softened butter into hot mashed potatoes. Beat together the eggs, sugar, vanilla, allspice, cinnamon and milk. Stir mixture into potatoes. Pour into a 9 X 13 inch greased baking dish.

#### Topping

<b>1 stick butter or margarine, melted</b>	<b>1 c. brown sugar</b>
<b>1 c. chopped pecans</b>	<b>½ c. flour</b>

Mix together and sprinkle over potatoes. Bake casserole at 350° for 30 minutes or until lightly brown.

### SWEET POTATO PUFF

Jean Taylor

<b>2 ½ to 3 lbs. unpeeled sweet potatoes</b>	<b>¼ tsp. vanilla, butternut flavoring</b>
<b>½ c. unsweetened orange juice</b>	<b>⅛ tsp. grated orange rind</b>
<b>1 T. margarine, melted</b>	<b>⅛ tsp. pumpkin pie spice</b>
<b>1 T. sugar</b>	<b>2 eggs, separated</b>

Cook potatoes in boiling water 20 to 25 minutes. Cool; peel and mash. Combine 3 cups potatoes, orange juice, margarine, sugar, flavoring, orange rind and pumpkin pie spice. Stir. Beat egg yolks till thick. Stir in potato mixture. Beat egg whites (room temperature) till stiff, but not dry. Gently fold into potato mixture. Spoon into an ungreased 1-quart dish. Bake at 375° for 40 minutes until puffed and lightly brown.

### SWEET POTATO PUFFS

Terry Moseley

<b>5 lbs. sweet potatoes</b>	<b>40 lg. marshmallows (13 held in reserve and cut in half)</b>
<b>¼ lb. oleo</b>	<b>5 pineapple rings, cut into 27 wedges</b>
<b>¾ lb. sugar</b>	<b>½ tsp. salt</b>
<b>1 egg</b>	
<b>¼ oz. vanilla extract</b>	
<b>¾ lb. Ritz crackers, crushed extremely fine (reserve ¼ lb.)</b>	

Wash and clean potatoes. Bake in skins until done (approximately 1 hour at 350°). Cool and peel; cutting out all dark spots. Place potatoes in mixing bowl. Add oleo, sugar, eggs, vanilla and mashed crackers. Cream on medium speed until well blended. Using an ice cream scoop, measure out each "Puff". Insert 1 marshmallow into the scoop and shape into round balls. Roll balls in reserved cracker crumbs. Place balls on metal tray and refrigerate for 1 hour. Fry puffs in deep fat for approximately 3 minutes each or until golden brown. Garnish with pineapple wedge and 12 marshmallows (held in reserve) and hold in place with toothpick. Makes 27 sweet potato puffs.

### SWEET POTATO SOUFFLÉ BY IVERLENE

Iverlene Pipkin Williams Arnold

#### Soufflé

<b>3 c. mashed sweet potatoes</b>	<b>½ stick butter or margarine</b>
<b>1 c. sugar</b>	<b>1 T. vanilla</b>
<b>3 eggs</b>	<b>½ tsp. salt</b>
<b>½ c. sweet milk</b>	

Combine all ingredients. Pour into baking dish and top with topping.

#### Topping

<b>1 c. brown sugar</b>	<b>1 c. chopped pecans</b>
<b>½ stick butter or margarine</b>	<b>½ c. coconut</b>
<b>½ c. self-rising flour</b>	

Mix and blend by hand all the ingredients and spread on sweet potato mixture. Bake until topping is light brown in 350° oven.



## **SWEET POTATO SOUFFLÉ BY LAURAL**

*Laural Moseley*

### **Soufflé**

**3 or 4 c. sweet potatoes**  
**2 eggs, beaten**  
**1 c. sugar**  
**½ c. margarine, melted**  
**¼ tsp. nutmeg**  
**1 tsp. vanilla**  
**2 c. miniature marshmallows**

### **Topping**

**1 c. brown sugar**  
**1 c. nuts, chopped**  
**⅓ c. butter**  
**½ c. flour**

Preheat 350°. Mix all ingredients for soufflé together. Place in greased casserole dish. Mix topping ingredients in separate bowl. Crumble topping on soufflé. Bake for 30 minutes.

## **TERRY'S EASY SQUASH CASSEROLE**

*Lynn Lassiter*  
*Terry Lassiter*

**8-10 med. yellow crook neck squash**  
**1 sleeve saltine crackers (crushed)**  
**½ stick margarine**  
**pepper to taste**  
**milk**

Cook squash until tender. Drain and mash with potato masher. Add mashed saltine crackers. Add milk to make soupy. (Crackers will make it thick, so make sure it has plenty of milk). Add butter. Place into butter greased baking dish. Bake at 375° for 20-30 minutes.

## **TOMATO CHUTNEY**

*Annette Pritchett Stokes*  
*Blue Willow Inn Restaurant*

**1 (14-oz.) can tomatoes, whole, chopped, not drained**  
**1 c. light brown sugar**  
**½ c. granulated sugar**  
**2 green bell peppers, chopped finely**  
**1 med. onion chopped finely**  
**2 T. tomato ketchup**  
**6 drops Tabasco sauce**  
**1 tsp. black pepper**

Mix all ingredients in saucepan or small stock pot. Bring to a boil. Allow to simmer for two hours or until cooked to a thick sauce. (This is served at the Blue Willow Inn Restaurant with fried green tomatoes, green beans, cooked greens and pork roast.)

## **TROPICAL SWEET POTATOES**

*Mary Helen Hanson*  
*Kay Hanson Williams*

**2 c. mashed sweet potatoes**  
**1 ½ c. brown sugar**  
**½ stick melted butter**  
**½ tsp. cinnamon**  
**1 tsp. vanilla**  
**½ c. raisins**  
**marshmallows for topping**  
**2 cans pineapple rings**  
**shredded coconut**

(continued)

Combine potatoes, brown sugar, butter, cinnamon, vanilla and raisins in bowl. Place pineapple rings on baking sheet. Top each ring with 2 tablespoons sweet potato mixture. Top sweet potatoes with either one large marshmallow or big spoonful of small marshmallows. With remaining sweet potato mixture, roll 2 tablespoons sweet potatoes in coconut and place on baking sheet. Bake at 350° until marshmallows and coconut brown.

## **VEG-ALL CASSEROLE BY ELAINE**

*Elaine Wright*

**2 cans Veg-All, drained**  
**½ c. chopped onion**  
**1 c. grated cheese**  
**1 c. mayonnaise**  
**1 stick butter**  
**1 sleeve Town House crackers**

Combine Veg-All, onion, grated cheese and mayonnaise. Melt butter and pour over top of mixture. Crumble crackers and spread on top. Bake at 350° for 30-35 minutes.

## **VEG-ALL CASSEROLE BY JEAN**

*Jean Heath*

**2 cans Veg-All, drained**  
**1 can cream of mushroom soup**  
**½ chopped onion (½ cup)**  
**1 c. chopped celery**  
**Ritz crackers**  
**½ c. grated cheese**  
**1 sm. can water chestnuts**  
**½ stick oleo, melted**  
**1 c. mayonnaise**  
**salt and pepper to taste**

Mix all ingredients EXCEPT crackers and oleo. Put into an 8-inch Pyrex dish. Cover with crushed Ritz crackers. Pour melted oleo over cracker crumbs and bake at 350° for 30-45 minutes.

## **VEG-ALL CASSEROLE BY JUDY**

*Judy Williams*

**3 cans Veg-All, drained**  
**1 can English peas, drained**  
**1 can whole kernel corn, drained**  
**1 c. chopped onion**  
**2 c. shredded cheese**  
**2 c. mayonnaise**  
**1 stick margarine, melted**  
**2 sleeves Town House crackers, crushed**

Mix all ingredients EXCEPT crackers and oleo and put into an 8-inch Pyrex dish. Cover with crushed Ritz crackers. Pour melted oleo over cracker crumbs and bake at 350° for 30-45 minutes.

## **VEG-ALL CASSEROLE BY SANDRA**

*Sandra Powell*

**2 cans Veg-All, drained**  
**1 c. chopped celery**  
**½ c. grated sharp Cheddar cheese**  
**½ c. chopped onion**  
**1 c. mayonnaise**  
**½ stick butter**

Mix all ingredients and put in sprayed casserole. Top with Ritz crackers (crumbled). Bake at 350° for 30 minutes.



## VEGETABLE PIZZA

Kathy Boan

**1 (8-oz.) cream cheese, softened**  
**1 c. Miracle Whip**  
**1 envelope Hidden Valley Ranch Dressing mix**  
**2 pkgs. Crescent rolls**  
**1 egg white**

**1 (8-oz.) pkg. shredded Cheddar cheese**  
**Roma tomatoes**  
**broccoli**  
**cauliflower**  
**sm. can sliced black olives**

Place crescent rolls onto ungreased cookie sheet, pressing seams together. Brush egg white over seams. Bake according to crescent roll directions. Mix cream cheese, Miracle Whip and dressing mix. Spread mixture over cooled crescent rolls. Chop vegetables and put on mixture. Top with cheese. Refrigerate 1 hour. Cut into 8 squares.

## VIDALIA ONION CASSEROLE

Laural Moseley

**3 lg. Vidalia onions (sliced thin)**  
**1 can cream of mushroom soup**  
**1 c. Cheddar cheese, grated**  
**½ to ⅔ c. water**

**½ to ¾ stick margarine**  
**2 eggs**  
**saltine crackers**  
**salt and pepper**

Sauté onions in margarine until tender. Cover 9X13-inch pan with crushed saltines. Layer onions and remaining ingredients on top. Sprinkle cheese last. Bake 25 minutes in 350° oven.

## VIDALIA ONION RINGS

Evelyn Brady

**Vidalia onion, sliced and separated into rings**  
**sweet milk, for soaking onion**  
**pancake mix**

**club soda**  
**oil for frying**  
**salt to taste**

Slice and separate the onions into rings and soak for at least 1 hour in milk. Take rings out of milk and onto paper towels just to catch the extra milk. (DO NOT DRY ONIONS OFF.) Put pancake mix into large bowl. If you are working with a large batch of onions, you will probably want to begin with 2 cups of mix. Then add enough Club soda to make the batter like pancake batter would be. This will be at least ½ cup of soda and probably more. (It depends upon how much milk the onions have on them). Mix the pancake mix and soda just until blended and then dip the rings into the batter and drop into hot oil. Remove when light brown and salt.

## WALTER'S CAMPFIRE BEANS

Walter Hanson

**2 lbs. ground beef, browned and drained**  
**1 lg. onion, chopped**  
**1 green pepper, chopped**  
**1 gal. pork & beans**  
**1 can shoe peg corn**

**2 cans pinto beans**  
**big dash hot sauce**  
**½ c. brown sugar**  
**¼ c. hot pepper**  
**½ c. banana pepper**

Brown beef and drain. Combine all ingredients in large iron pot. Simmer over campfire for minimum of 1 hour.

# MAIN DISHES



## Helpful Hints

- Certain meats, like ribs and pot roast, can be parboiled before grilling to reduce the fat content.
- Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for 20 minutes and cook or grill for a quick and succulent meat.
- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn. Cleanup is easy; just toss the bag.
- It's easier to thinly slice meat if it's partially frozen.
- Adding tomatoes to roasts naturally tenderizes the meat as tomatoes contain an acid that works well to break down meats.
- Whenever possible, cut meat across the grain; this will make it easier to eat and also give it a more attractive appearance.
- When frying meat, sprinkle paprika on the meat to turn it golden brown.
- Thaw all meats in the refrigerator for maximum safety.
- Refrigerate poultry promptly after purchasing. Keep it in the coldest part of your refrigerator for up to 2 days. Freeze poultry for longer storage. Never leave poultry at room temperature for over 2 hours.
- When frying chicken, canola oil provides a milder taste, and it contains healthier amounts of saturated and polyunsaturated fats. Do not cover the chicken once it has finished cooking because covering will cause the coating to lose its crispness.
- One pound of boneless chicken equals approximately 3 cups of cubed chicken.
- Generally, red meats should reach 160° and poultry should reach 180° before serving. If preparing fish, the surface of the fish should flake off with a fork.
- Rub lemon juice on fish before cooking to enhance the flavor and help maintain a good color.
- Scaling a fish is easier if vinegar is rubbed on the scales first.
- When grilling fish, the rule of thumb is to cook 5 minutes on each side per inch of thickness. For example, cook a 2-inch thick fillet for 10 minutes per side. Before grilling, rub with oil to seal in moisture.

## MAIN DISHES

### AMAZON FRIED CHICKEN BREASTS WITH CILANTRO SAUCE

Abigail Czito

#### Cilantro Sauce

<b>2 c. cilantro leaves/stalks</b>	<b>2 T. distilled white vinegar</b>
<b>2 garlic cloves</b>	<b>2 T. water</b>
<b>1 jalapeño, seeded</b>	<b>½ c. light mayonnaise</b>

In a blender, combine the cilantro, garlic, jalapeño, vinegar and water; purée. Be patient and hang in there as this part will take 10 - 15 minutes before you get it just right. Transfer to a bowl and whisk in the mayonnaise. Cover and refrigerate.

#### Amazon Fried Chicken Breasts

<b>2 lg. eggs</b>	<b>4 (6-oz.) skinless, boneless, chicken breast halves, pounded ½ inch thick</b>
<b>½ c. all-purpose flour</b>	<b>2 T. vegetable oil</b>
<b>¼ tsp. salt</b>	
<b>¼ tsp. pepper</b>	
<b>1 (5 ½-oz.) bag potato chips, finely crushed (I usually use more and prefer Lay's potato chips)</b>	

In a shallow bowl, lightly beat the eggs. In another shallow bowl, combine the flour, salt and pepper. Spread the potato chips in a third bowl. Lightly coat the chicken with the flour, shaking off any excess; then dip in the beaten eggs. Coat the chicken with the potato chips. Heat the oil in a large nonstick skillet until shimmering. Add the chicken and cook over moderately high heat until golden and cooked through, about 5 minute per side. Transfer to plates. Serve at once with the cilantro sauce.

### APRICOT-DIJON GLAZED CHICKEN

Elaine Wright

<b>8 chicken thighs</b>	<b>1 (12-oz.) jar apricot jam</b>
<b>coarse salt and freshly ground pepper</b>	<b>2 T. honey</b>
	<b>2 T. Dijon mustard</b>

Preheat oven to 425°. Rinse chicken. Pat dry and transfer to a baking dish. Season well with salt and pepper; set aside. Bring jam, honey and mustard to a boil in a small saucepan over medium heat. Reduce heat to medium-low; simmer until thickened and reduced by half (about 15 minutes). Spoon apricot mixture evenly over the chicken. Bake chicken, basting with sauce from bottom of dish every 10 minutes, until juices run clear when chicken is pricked with a fork (about 30 minutes).

## AUNT FAYE'S SPAGHETTI SAUCE

Julia Lucas

<b>2 lg. cans crushed tomatoes</b>	<b>2 lbs. ground chuck (sirloin)</b>
<b>1 lg. can tomato sauce</b>	<b>2 pkgs. hot Italian sausage</b>
<b>2 med. cans tomato paste</b>	<b>¼ tsp. crushed red pepper</b>
<b>½ c. olive oil</b>	<b>2 T. crushed Italian seasoning</b>
<b>3 cloves garlic</b>	<b>3 T. sweet basil</b>
<b>1 med. onion</b>	<b>½ tsp. sugar</b>
<b>2 T. olive oil</b>	<b>salt to taste</b>

Parboil hot Italian sausages approximately 30 minutes. Sauté garlic and onions in olive oil. Brown ground chuck. Drain sausages; brown and cut into smaller pieces. Combine these and remaining ingredients and cook 1 hour. Serve over spaghetti or angel hair noodles.

## AUNT JENNY'S CHICKEN PIE

Virginia Pritchett  
Janice H. Jones

<b>3 lb. fryer</b>	<b>1 stick butter/margarine</b>
<b>1 can cream of celery soup</b>	<b>1 c. self-rising flour</b>
<b>¾ c. mayonnaise</b>	<b>1 c. milk</b>
<b>6 boiled eggs</b>	<b>pepper to taste</b>
<b>2 ½ c. broth</b>	

Boil fryer. Cut boiled fryer into bite size pieces. Combine broth with soup; then add mayonnaise. Place chicken with sliced boiled eggs on top in casserole dish. Make a CRUST of margarine, flour, milk and pepper. Pour on top of chicken mixture. DO NOT STIR! Brown for approximately 50-60 minutes at 425°.

## BAKED BEANS BY JOHNNY

Johnny Butts

<b>1 lb. ground beef, drained</b>	<b>1 (28-oz.) can pork and beans</b>
<b>1 lg. white onion, chopped</b>	<b>1 (8-oz.) can pineapple tidbits, drained</b>
<b>½ tsp. minced garlic or 1 clove</b>	<b>1 lg. bell pepper, chopped</b>
<b>¼ tsp. black pepper</b>	

Combine all ingredients in a large mixing bowl. Pour into a 9X12-inch baking dish. Bake in 325° preheated oven for 45 minutes.

## BAKED FISH AND DRESSING

Madge G. Ayer  
Margaret Ayer Butts

<b>4 pkgs. saltines, crushed</b>	<b>½ c. Wesson oil</b>
<b>½ c. onions, chopped</b>	<b>salt and pepper to taste</b>
<b>⅔ c. lemon juice</b>	<b>lg. fish</b>

Rub skin of fish with oil. Salt. Then rub lemon juice on fish. (This is NOT the oil and lemon juice listed in stuffing ingredients.) For stuffing: mix saltines, onions, ⅔ c. lemon juice, ½ c. oil and salt/pepper to taste. Stuff fish with the stuffing. Wrap in tin foil and bake 1 hour at 350° or until done.

## BAKED MAC AND CHEESE

Melissa Barker

<b>1 (16-oz.) pkg. elbow macaroni</b>	<b>1 ½ c. shredded Cheddar cheese</b>
<b>½ c. evaporated milk</b>	<b>½ c. grated Parmesan cheese</b>
<b>2 eggs</b>	<b>½ c. shredded Monterey Jack cheese</b>
<b>1 (16-oz.) sour cream</b>	<b>1 T. butter, melted</b>
<b>1 tsp. seasoning salt</b>	
<b>½ tsp. black pepper</b>	

Preheat oven to 350°. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water. In a bowl, mix milk, eggs, sour cream, seasoning salt and pepper. Layer macaroni, cheeses and milk mixture until pan is full. Sprinkle Parmesan cheese and pour melted butter on top. Bake for 20 to 30 minutes or until milk mixture is done.

## BAKED SPAGHETTI

Debi Crouch

<b>1 c. chopped onion</b>	<b>1 lb. ground beef, browned and drained</b>
<b>1 c. chopped green pepper</b>	<b>12 oz. spaghetti, cooked and drained</b>
<b>1 T. butter</b>	<b>8-oz. shredded Cheddar cheese</b>
<b>1 can (28-oz.) diced tomatoes, undrained</b>	<b>1 can (10¾-oz.) condensed cream of mushroom soup, undiluted</b>
<b>1 can (4-oz.) mushrooms, stems and pieces, drained</b>	<b>¼ c. water</b>
<b>1 can (2¼-oz.) sliced ripe olives, drained</b>	<b>¼ c. grated Parmesan cheese</b>
<b>2 T. dried oregano</b>	

In a large skillet, sauté onion and green pepper in butter until tender. Add the tomatoes, mushrooms, olives and oregano. Add ground beef. Simmer uncovered for 10 minutes. Place half of the spaghetti in a greased 13x9 in baking dish. Top with half of the vegetable mixture. Sprinkle with 1 cup of Cheddar cheese. Repeat layers. Mix the soup and water until smooth; pour over casserole. Sprinkle with Parmesan cheese. Bake uncovered at 350° for 30 - 45 minutes or until heated through.

## BARBARA'S CHICKEN PIE

Lynn Lassiter  
Barbara Tripp's Recipe

<b>4 boneless chicken breasts, cooked and shredded</b>	<b>2 c. buttermilk</b>
<b>2 ½ c. chicken broth</b>	<b>½ tsp. pepper</b>
<b>1 (10-oz.) cream of mushroom soup</b>	<b>1 stick margarine (melted)</b>
<b>2 c. self-rising flour</b>	<b>add a little salt and margarine in chicken when boiling it</b>

Place cooked chicken in greased casserole. Combine soup and broth. Pour over chicken. Combine remaining ingredients and pour over chicken. Bake at 350° for 35-40 minutes or until lightly brown on top. DELICIOUS!



## BASIC FRENCH OMELET

Kay Williams

### Basic Omelet (Makes 1)

**3 eggs**  
**1 T. water**  
**salt and pepper to taste**  
**1 T. margarine**

Break eggs into a bowl. Add water, salt and pepper. Beat with fork until blended. Melt margarine in an 8- or 9-inch frying pan. Add egg mixture. Fry over low heat until set. (A cover may be used to hasten cooking.) Place your choice of filling on one half of the omelet. Flip one half over the other. Slide onto a heated serving plate.

### Cheese Filling

**¼ c. grated cheese of your choice**

### Chinese Filling

**2 T. chopped cooked shrimp**  
**2 T bean sprouts**  
**1 T. chopped bamboo shoots**  
**1 T. chopped mushrooms**

### Spanish Filling

**2 T. chopped tomato**  
**2 T. chopped onion**  
**1 T. chopped green pepper**  
**dash Worcestershire**  
**dash Tabasco**

### Western Filling

**2 T. chopped celery**  
**1 T. chopped green pepper**  
**1 T. chopped onion**

### Meat Filling

**¼ c. chopped meat of your choice**

## BEEF HASH

Barnett Shepard

**1 can roast beef and gravy**  
**3-4 potatoes, diced**  
**1 onion, diced**  
**salt and pepper to taste**

Boil potatoes and onions. When potatoes are done, drain and add beef and gravy. Salt and pepper to taste. Simmer for 10 minutes. Serve.

## BEST OVEN HASH

Emily Brady

**1 c. coarsely ground cooked beef**  
**1 c. coarsely ground cooked potatoes**  
**¼ c. coarsely ground onion**  
**¼ c. snipped parsley**  
**1 tsp. salt**  
**dash pepper**  
**2 tsp. Worcestershire sauce**  
**1 (6-oz.) can (¾ c.) evaporated milk**  
**1 env. Lipton dry onion soup mix**  
**¼ c. fine dry bread crumbs**  
**1 T. butter or margarine, melted**

Lightly mix cooked beef, potatoes, onion, parsley, salt, pepper, Worcestershire, milk and onion soup mix. Turn into 1 quart casserole. Mix bread crumbs and butter; sprinkle over top. Bake at 350° for 30 minutes or till hot. Serves 4.

## BLACK EYED PEAS, COLLARDS AND HAM CHOWDER

Brian Gary Czito, M.D.

**2 T. unsalted butter**  
**2 med. onions, peeled and diced**  
**4 ribs celery, diced**  
**2 leeks, white part only, cleaned and chopped**  
**2 lg. carrots, peeled and chopped**  
**1 red bell pepper, seeded and diced**  
**1 green bell pepper, seeded and diced**  
**1 jalapeño pepper, seeded and minced, opt.**  
**salt and pepper to taste**  
**6 c. chicken broth**  
**1 ham hock**  
**1 bay leaf**  
**2 sprigs fresh thyme**  
**4 garlic cloves, peeled**  
**4 c. dried black eyed peas**  
**1 (16-oz.) bag frozen chopped collards**  
**1 c. diced ham (not country ham) cooked white rice, opt.**  
**2 tomatoes, chopped, tossed with balsamic vinegar for garnish**

Place a large soup pot over medium heat. Add butter and heat until melted. Stir in the onions, celery, leeks, carrots, bell peppers and jalapeño, if using. Sauté the vegetables until they have wilted but have not taken on any brown color. Season to taste with salt and pepper. Remove from pot and reserve. In the same pot vegetables were cooked in, add broth and ham hock. Place bay leaf, thyme and garlic in a triple thickness of cheese cloth; bundle and tie with a string (or put herbs and garlic in a tea ball infuser.) Add the seasoning packet to the broth. Bring to a boil and simmer, covered for 15 minutes. Remove the ham hock and let cool. Cover and add the dried peas. Bring to a second boil, then reduce heat to a simmer. Cook for 30 minutes to 1 hour or until the peas are just tender. (Cooking time is determined by just how dry the peas are.) While the peas cook, skin the ham hock and chop up the lean meat. Reserve. When the peas are just done, add the bag of collard greens. Stir and cook for 10 minutes. Add the ham and reserved shredded ham hock and cook until warm. Serve over rice, if desired, with chopped tomatoes tossed with balsamic vinegar as garnish.

## BREAKFAST CASSEROLE BY JANICE & HILDA

Janice H. Jones  
Hilda Cook

**1 lb. mild pork sausage**  
**1 lb. hot pork sausage**  
**8 slices of bread (toasted & crumbled)**  
**½ to 1 lb. grated Cheddar cheese**  
**¼ lb. Havariti cheese (grated)**  
**½ lb. Swiss cheese (grated)**  
**4 eggs**  
**2 ½ c. milk**  
**1 can mushroom soup**  
**1 lb. sliced mushrooms (fresh or canned)**

Toast and crumble bread and put in bottom of casserole dish. Brown sausage and drain; pour sausage over bread. Spread 3 cheeses over sausage. Beat eggs and milk until foamy and pour over cheese mixture. Spread mushrooms and soup over mixture. REFRIGERATE OVERNIGHT. Bake at 350° for 1 hour. Casserole is better all mixed together instead of in layers. Swiss and Cheddar cheese can be substituted for Havariti Cheese. (You may use another cheese in the place of the Havariti cheese.)



## **BREAKFAST CASSEROLE BY KATHY BOAN**

Kathy Boan

<b>6 lg. eggs</b>	<b>1 lb. sausage, browned</b>
<b>1 c. shredded Cheddar cheese</b>	<b>½ tsp. salt and pepper</b>
<b>2 c. milk</b>	<b>onions and green pepper, optional</b>
<b>6 pieces bread, cubed</b>	

Beat eggs and milk together; add cheese, bread and sausage. Pour into 9X13-inch pan. Bake at 350° for 45 minutes. Can be prepared the night before but don't bake.

## **BREAKFAST CASSEROLE BY LAURAL**

Laural Moseley

<b>1 ½ lb. bulk sausage</b>	<b>8 sm. pieces bread (no crust)</b>
<b>1 ½ c. grated cheese</b>	<b>4 eggs</b>
<b>2 c. milk</b>	<b>½ tsp. dry mustard</b>
<b>1 tsp. salt</b>	

Preheat oven to 350°. Cook sausage and drain well. Mix bread, eggs, milk, dry mustard and salt together. Pour over sausage. PLACE IN REFRIGERATOR OVERNIGHT. Just before baking, top with grated cheese and bake for approximately 1 hour. Serve warm.

## **BREAKFAST CASSEROLE BY SANDRA**

Sandra Powell

<b>1 lb. sausage, cooked</b>	<b>2 c. milk</b>
<b>2 c. shredded cheese</b>	<b>6 slices bread</b>
<b>6 eggs, beaten</b>	<b>salt and pepper to taste</b>

Cook sausage; set aside. Crumble bread and put in bottom of sprayed 9X13-inch pan. Cover with sausage. Pour beaten eggs over bread; then milk. Sprinkle cheese over top. REFRIGERATE OVERNIGHT. Bake at 350° for 30 minutes.

## **BREAKFAST QUICHE**

Sandra Powell

<b>1 lb. bacon, cut in pieces; cooked</b>	<b>¾ tsp. salt</b>
<b>1 ½ c. Swiss cheese, grated</b>	<b>dash of pepper</b>
<b>½ to 1 c. grated Parmesan cheese</b>	<b>1 c. half &amp; half</b>
<b>4 eggs, beaten</b>	<b>1 c. whipping cream</b>
<b>1 T. flour</b>	

Place bacon and cheese in deep-dish pie shell. Mix remaining ingredients. Pour over bacon and cheese. Bake at 350° for 50 minutes.

## **BRUNCH**

Sandra Powell

<b>1 lb. sausage</b>	<b>4 eggs, beaten</b>
<b>1 (8-oz.) can crescent rolls</b>	<b>¾ c. milk</b>
<b>2 c. Mozzarella cheese</b>	<b>dash of salt and pepper</b>

(continued)

Crumble sausage; cook and drain. Line bottom of sprayed 13X9-inch pan with rolls. Put sausage on top of rolls and cheese. Next combine milk, eggs, salt and pepper; beat well. Pour over sausage. Bake at 350° for 15 to 20 minutes. Cut into squares.

## **BRUNSWICK LIKE STEW**

Dicy S. Gignilliat

<b>3 lbs. ground beef</b>	<b>1 (8-oz.) can garden peas</b>
<b>1 sm. onion, chopped</b>	<b>3 c. water</b>
<b>1 (15-oz.) can tomato sauce</b>	<b>1 tsp. salt</b>
<b>1 (15-oz.) can diced tomatoes</b>	<b>½ tsp. pepper</b>
<b>2 (10-oz.) cans tomato soup</b>	
<b>2 (15-oz.) cans white cream style corn</b>	

Brown meat with onion and drain off fat. Add tomato sauce, diced tomatoes, tomato soup, cream corn and garden peas. Add water, salt and pepper. Simmer slowly about 45 minutes.

## **BRUNSWICK STEW BY IVERLENE**

Iverlene Pipkin Williams Arnold

<b>sm. chicken (cooked, skinned and boned)</b>	<b>1 lg. potato, diced</b>
<b>1 lb. ground beef</b>	<b>2 c. cooked macaroni</b>
<b>2 lb. lean pork, cooked and put through food chopper</b>	<b>1 or 2 cans garden peas</b>
<b>2 lg. cans diced tomatoes or more if needed</b>	<b>2 cans cream corn</b>
<b>1 sm. onion</b>	<b>2 c. ketchup</b>
	<b>hot sauce to taste</b>
	<b>vinegar, several T. to taste</b>

Put on tomatoes and ground beef; cook until beef turns brown. Then add chicken and pork which have been cooked and put through food chopper. Cook diced onion and diced potato in water until tender; drain and put in pot with meat and tomatoes. Cook; stirring occasionally. Add ketchup, garden peas and macaroni. Cook approximately 30 minutes; add hot sauce, salt and pepper, vinegar and more ketchup if needed.

## **BRUNSWICK STEW BY JUDY**

Judy Itson

<b>2 lbs. ground beef</b>	<b>1 qt. tomatoes</b>
<b>2 (12.5-oz.) cans Tyson premium chunk white chicken</b>	<b>1 qt. catsup</b>
<b>1 qt. diced potatoes</b>	<b>1 can English peas</b>
<b>3 med. onions chopped</b>	<b>1 can whole kernel corn</b>
<b>1 sm. box spaghetti (broken)</b>	<b>1 can shoepeg corn</b>
<b>1 qt. chicken broth</b>	<b>½ c. cornstarch</b>
	<b>salt, pepper and hot sauce</b>

Brown ground beef. Drain and set aside. Empty chicken in bowl and break up with fork. Set aside. Cook the following in 1 qt. chicken broth plus 2 cups water: diced potatoes, onions and spaghetti. Add meat and bring slowly to a boil. Add the following ingredients one at a time and bring slowly to a boil between each addition:

(continued)

tomatoes, catsup, English peas, whole kernel corn and shoepeg corn. Season to taste with black pepper, salt and hot sauce. Mix ½ c. cornstarch with enough water to blend and mix with 1 qt. water. Add to stew and bring back to a boil and simmer about 30 min. Stew must be cooked slowly and stirred often to prevent sticking. MAKES 2 ½ GALLONS. SERVES 50 PEOPLE.

### **BRUNSWICK STEW BY LUNELLE**

*Lunelle Watson*

<b>1 whole frying chicken</b>	<b>2 sm. cans tomato paste</b>
<b>1 ½ lbs. pork roast</b>	<b>2 T. Worcestershire sauce</b>
<b>3 or 4 pig ears</b>	<b>2 cans diced tomatoes</b>
<b>2 med. onions, chopped</b>	<b>2 tsp. garlic salt</b>
<b>1 ½ lbs. ground beef</b>	<b>juice &amp; rind of 1 lemon</b>
<b>48-oz. bottle catsup</b>	<b>1 sm. box spaghetti</b>
<b>2 cans garden peas</b>	<b>salt &amp; pepper to taste</b>
<b>2 cans cream style corn</b>	

Cover chicken, pork roast and pig ears with water and simmer until meat falls off bone. Remove; cool and reserve stock. Chop onions and brown with ground beef in skillet. Grind meat from chicken and pork along with pig ears in food processor. Mix all other ingredients EXCEPT lemon rind and spaghetti in a large pot. Add enough broth to make a soupy mixture. Simmer for 1 ½ to 2 hours, stirring every 15 minutes. Add more broth if necessary. Break up spaghetti into 2 inch pieces and add to pot. Add lemon rind and simmer until spaghetti is cooked and stew is the right consistency This makes a lot but can be frozen in serving sized containers.

### **BRUNSWICK STEW BY LYNN**

*Lynn Lassiter  
Pop Lassiter's Brunswick Stew*

<b>1 (15-oz.) can sm. garden peas (drained)</b>	<b>3 chicken legs (shredded in fine pieces)</b>
<b>1 (15-oz.) can whole kernel corn (don't drain)</b>	<b>½ sm. box of spaghetti (broken in 1 in. pcs. to be added last 2 hrs. of cooking; add a little spaghetti at a time and stir to keep it from sticking)</b>
<b>2 (15-oz.) cans cream corn</b>	<b>salt and pepper to taste</b>
<b>1 (15-oz.) can Hunt's tomato sauce</b>	<b>add water to keep from getting thick</b>
<b>2 or 3 T. ketchup</b>	
<b>1 T. Worcestershire sauce</b>	
<b>1 (3 in. square of Lord's souse meat shredded)</b>	

Cook in Crock Pot start on high to begin and then reduce to low. Cook 4-6 hours stirring occasionally. You may use Boston Butt in place of souse meat.

### **BRUNSWICK STEW BY MADGE AYER**

*Madge G. Ayer*

<b>5 lbs. pork roast</b>	<b>1 (32-oz.) bottle ketchup</b>
<b>2 qts. water</b>	<b>1 T. Tabasco sauce</b>
<b>1 T. salt</b>	<b>3 (16-oz.) cans cream corn</b>
<b>4-oz. spaghetti</b>	<b>salt</b>
<b>3 (16-oz.) cans diced tomatoes</b>	<b>pepper</b>
<b>1 (8-oz.) can small garden peas</b>	<b>3 cans (16-oz.) chicken broth</b>

Cook pork roast with water and salt 1 ½ hours in pressure cooker until very tender. Shred meat. Strain broth. Break spaghetti in small pieces and cook in meat broth. Add tomatoes, garden peas, ketchup, Tabasco sauce, corn, salt, pepper and chicken broth. Simmer 30-40 minutes stirring constantly.

### **BRUNSWICK STEW BY MARCIA**

*Marcia Manning*

<b>2 ½ lbs. pork roast</b>	<b>1 (8 ½-oz.) can diced tomatoes</b>
<b>1 (8 ½-oz.) can garden peas, undrained</b>	<b>1 med. bottle ketchup</b>
<b>1 (8 ½-oz.) can sweet corn, undrained</b>	<b>2 T. hot sauce</b>
<b>6 med. potatoes, chopped</b>	<b>1 T. sugar</b>
<b>1 med. onion, chopped</b>	<b>1 c. sm. elbow macaroni (uncooked)</b>
	<b>black pepper and salt to taste</b>
	<b>pork broth (opt.)</b>

Boil roast until very tender (Note: Can be cooked in a slow cooker overnight.) Combine onion and potatoes with water and boil until tender; drain. In a separate saucepan, boil pasta with a small amount of water until tender; drain. Combine all ingredients in a large pot and bring to a boil. Simmer, stirring constantly, so it will not scorch on the bottom. Cook for about 30 minutes. (Note: Add broth from roast, if mixture is too dry.)

### **BRUNSWICK STEW BY SANDRA**

*Sandra Powell*

<b>2 lb. Boston butt, cooked</b>	<b>2 c. ketchup</b>
<b>2 cans whole kernel corn</b>	<b>1 T. barbecue sauce</b>
<b>2 cans creamed corn</b>	<b>1 T. sugar</b>
<b>1 can English peas</b>	<b>¼ tsp. salt or to taste</b>
<b>1 lg. can tomatoes</b>	<b>dash of Worcestershire sauce</b>
<b>1 sm. can diced tomatoes</b>	<b>hot sauce to taste</b>
<b>1 sm. onion, chopped</b>	<b>2 T. butter</b>

Boil Boston butt and cut up in fine pieces. Add all ingredients and stir together well. Cook in crock pot on high 45 minutes to 1 hour. Then put on low and let cook until ready to eat.

## BRUNSWICK STEW BY VIRGINIA

Virginia Pritchett

<b>3 lbs. beef</b>	<b>3 med. onions, ground fine</b>
<b>3 lbs. pork</b>	<b>1 can creamed corn</b>
<b>1 hen (5-6 lbs.)</b>	<b>1 can niblet corn</b>
<b>3 qts. chicken stock</b>	<b>½ tsp. red pepper sauce</b>
<b>½ c. vinegar</b>	<b>1 T. sugar</b>
<b>1 T. Worcestershire sauce</b>	<b>salt and pepper to taste</b>
<b>1 bottle ketchup</b>	<b>mashed potatoes to desired</b>
<b>3 cans tomatoes</b>	<b>thickness</b>

Cook beef and pork together. Boil chicken in salted water until tender. Cool and remove meat from bones and grind. Grind tomatoes and onions. Place ground foods, vinegar, salt, pepper and Worcestershire sauce in chicken stock. Cook slowly for 2 hours stirring often. One hour before serving, add corn and stir in mashed potatoes to desired thickness. Makes approximately 12 quarts which can be frozen or canned.

## BRUNSWICK STEW WITH PORK AND CHICKEN

Kay Williams

<b>1 chicken, cooked and deboned</b>	<b>1 can tomato sauce</b>
<b>1 (1 lb.) pork roast cooked and deboned</b>	<b>broth from cooked chicken</b>
<b>1 can garden peas</b>	<b>½ sm. box of spaghetti, cooked</b>
<b>1 onion, chopped</b>	<b>1 tsp. lemon juice</b>
<b>2 can tomatoes</b>	<b>1 T. mustard</b>
<b>1 can shoe peg corn</b>	<b>1 T. vinegar</b>
<b>1 c. chopped potatoes</b>	<b>salt and pepper to taste</b>

Run meat through chopper. Combine all ingredients in large pot and bring to boil stirring constantly. Reduce heat and simmer for 40 minutes. Add cooked spaghetti. When pot is again bubbly, reduce heat and cook an additional 20 minutes.

## BUNKHOUSE BREAKFAST ROLL UP

Hannah Moseley

<b>1 med. onion, chopped</b>	<b>½ c. Pepper Jack cheese, shredded</b>
<b>1 green bell pepper, chopped</b>	<b>½ tsp. salt</b>
<b>1 lb. bulk mild sausage, browned and drained</b>	<b>¼ tsp. ground black pepper</b>
<b>1 T. olive oil</b>	<b>8 whole wheat flour tortillas</b>
<b>non-stick cooking spray</b>	<b>¾ c. salsa, divided</b>
<b>8 eggs, scrambled</b>	<b>½ c. reduced-fat sour cream, divided</b>
<b>1 c. cilantro</b>	

Preheat oven to 350°. Wrap tortillas in aluminum foil. After oven is preheated, place tortillas on oven rack for 10 minutes. Chop and seed one green bell pepper. Chop one medium onion. Sauté peppers and onion in 1 tablespoon olive oil in a 12-inch skillet over medium heat until onions are translucent. Add sausage, crumbled, to the pepper and onion mixture. Increase heat to medium high. Cook sausage mixture until browned. Drain grease from mixture. Set aside. In a 2-quart mixing bowl, add

(continued)

8 eggs, salt and pepper. Beat eggs. Coat a 10-inch skillet with non-stick cooking spray. Add eggs and cilantro to skillet and cook on medium heat until cooked (not runny, no liquid). Add Pepper Jack cheese. Stir egg mixture. Add egg mixture to sausage mixture and blend. Spoon ⅛ egg and sausage mixture in each tortilla. Top each tortilla with 2 tablespoons salsa and one tablespoon sour cream. Serve immediately.

## BUSY LADY'S BEEF STEW

Cynthia Williams

<b>2 lbs. beef stew meat</b>	<b>1 can tomato soup</b>
<b>1 lg. potato, cubed</b>	<b>½ c. water</b>
<b>1 can peas</b>	<b>dash Worcestershire sauce</b>
<b>1 can carrots</b>	<b>dash garlic powder</b>
<b>1 can green beans (or vegetable of choice)</b>	

Drain all cans. Mix all together in a crock pot and cook on low for 5 hours or all day. You can also put in casserole dish with lid and bake at 275° for 5 or 6 hours. Easy and delicious.

## CAMERON'S TINFOIL SURPRISE MEAL

Cameron David Williams  
Melissa Williams Barker

<b>4-6 chicken breasts</b>	<b>2 tsp. thyme, minced</b>
<b>12-16-oz. Kielbasa Sausage</b>	<b>2 tsp. parsley, minced</b>
<b>1 T. rosemary, minced</b>	<b>1 green pepper, coarsely chopped</b>
<b>pepper and salt to taste</b>	<b>1 onion, coarsely chopped</b>
<b>2-3 garlic cloves</b>	<b>8-10 red potatoes, diced</b>
<b>2-3 sage leaves minced</b>	

Prepare spices in bowl and set aside. Make 4-6 tin foil squares (large). Place chicken, potatoes, onion, pepper and Kielbasa in each packet. Drizzle about one teaspoon of oil in packet and then spoon a teaspoon to tablespoon of herbs on top. Fold and seal packets. Place on smoking hot grill till done OR cook in oven at 450° for 30-40 minutes. Check for doneness based on chicken breast thickness.

## CARMALETA'S SAUSAGE FIESTA

Martha Foster Hall

<b>1 lb. ground sausage</b>	<b>3 lg. flour tortillas</b>
<b>1 (14-oz.) can cream corn</b>	<b>1 (8-oz.) jar salsa</b>
<b>2 c. shredded Cheddar cheese</b>	

Brown sausage and drain. Add corn and salsa. Simmer 10 minutes. Preheat oven to 350°. Spray a 9-inch deep dish pie plate with Pam. Place one tortilla on the plate. Spread ⅓ of sausage mixture on tortilla. Sprinkle with cheese. Repeat with remaining tortillas and top with sausage mixture and cheese. Bake 25 minutes. Let stand 10 minutes. Garnish each slice with salsa and sour cream.

## CHARLOTTE'S CHICKEN CASSEROLE

Charlotte Pipkin  
Janice H. Jones

**2 lbs. chicken breasts**  
**1 can cream of chicken soup**  
**1 (8-oz.) sour cream**  
**1 ½ c. Ritz cracker crumbs**  
**1 T. poppy seed (optional)**  
**1 stick margarine**

Place cooked chicken in casserole dish. Mix sour cream and soup; pour over chicken. Mix cracker crumbs with poppy seed. Cover mixture. Melt margarine and pour on top of casserole. Bake 30 minutes @ 350°.

## CHEESE QUICHE

Virginia Pritchett

**1 c. grated Swiss cheese**  
**1 c. grated Mozzarella cheese**  
**6 slices bacon, cooked and crumbled**  
**1 (9 inch) pastry shell**  
**¾ c. half-and-half cream**  
**2 eggs, beaten**  
**¼ tsp. salt**  
**⅛ tsp. red pepper**  
**1 tsp. dried basil**  
**1 T. melted butter**  
**1 T. grated Parmesan cheese**

Preheat oven to 375°. Place Swiss cheese, Mozzarella cheese and bacon in pie shell. In a mixing bowl, combine cream, eggs, salt, pepper and basil. Blend well and pour over cheeses and bacon. Drizzle with melted butter and then sprinkle Parmesan cheese on top. Bake for 30 minutes.

## CHEESEBURGER PIE

Dinah Floyd  
Lisa Floyd

### Pie Filling

**1 (9 in.) pastry shell**  
**1 lb. ground beef**  
**1 tsp. salt**  
**¼ tsp. pepper**  
**¼ c. chopped onion**  
**¼ c. chopped green pepper, if desired**  
**½ c. fine dry bread crumbs**  
**½ of (8-oz.) can of tomato sauce**

Heat oven to 425°. Brown ground beef and drain excess fat. Mix in salt, pepper, chopped onion, chopped green pepper, bread crumbs and 4 oz. of tomato sauce with the browned ground beef. Spread in the pie shell.

### Cheese Topping

**8-oz. Cheddar cheese, grated**  
**1 egg, beaten**  
**¼ c. milk**  
**1 tsp. mustard**  
**1 tsp. salt**  
**1 tsp. Worcestershire sauce**

Mix grated Cheddar cheese, beaten egg, milk, mustard, salt and Worcestershire sauce. Spread this cheese topping over pie filling and bake about 30 minutes. Serve in wedges.

## CHEESY CHICKEN ENCHILADAS

Elaine Wright

**4 chicken breasts**  
**2 cans cream of chicken soup**  
**1 (8-oz.) ctn. sour cream**  
**2 (8-oz.) pkg. Pepper Jack cheese, shredded**  
**1 (8-oz.) pkg. Sharp Cheddar cheese, shredded**  
**1 (8-oz.) can chicken broth**  
**1 pkg. flour tortillas**

Preheat oven to 350°. Boil chicken until cooked thoroughly. Shred chicken into small pieces. Put aside. In a large bowl, mix cream of chicken soup, sour cream; then 1 ½ pkg. of Pepper Jack cheese and ½ pkg. of Cheddar cheese. Add shredded chicken and chicken broth to mixture and stir. Fill tortillas with chicken mixture; roll and place in a greased 13x9 inch baking dish. Pour remaining chicken mixture over enchiladas and sprinkle with remaining Cheddar and Pepper Jack cheeses. Bake 30 minutes. Makes 8 to 10 enchiladas.

## CHEESY HASH BROWNS

Janice H. Jones

**1 pkg. Simply Potatoes shredded hash browns**  
**1 can cream of chicken soup or any cream soup**  
**8-oz. Cheddar cheese, shredded**  
**¾ c. sour cream**  
**¼ c. butter**  
**2 T. onion, chopped**  
**2 c. cornflakes**  
**½ c. margarine, melted**

Preheat oven to 350°. Combine soup, shredded cheese, sour cream, melted butter and chopped onion. Place hash browns in greased 2 qt. baking dish. Add mixture to hash browns and stir. Bake 350° for 45 minutes. Top with cornflakes mixed with ½ c. margarine. Sprinkle over casserole.

## CHICKEN - TURKEY DRESSING

Janice H. Jones  
Minne Lee Johnson

### Dressing

**4 biscuits (crumbled)**  
**5-6 boiled eggs**  
**3 raw eggs**  
**3 stalks celery**  
**1 med. chopped onion**  
**chopped bell pepper (opt.)**  
**1 lg. can evaporated milk**  
**salt to taste**  
**pepper to taste**  
**baked hen or turkey (diced)**  
**chicken/turkey broth**  
**1 lg. pone of corn bread (crumbled)**

Preheat oven to 350°. Cook celery, onion and bell pepper until almost tender. Combine all ingredients using enough broth for mixture to be soupy. Pour into greased dish or pan. Bake at 350° until brown and almost set in middle.

### Giblet Gravy

**boiled chicken liver, gizzard**  
**2 hard boiled eggs, diced**  
**1 can cream of chicken soup**  
**1 can chicken broth**  
**½ c. chicken/turkey**

Mix chicken broth and soup; bring to a boil. Let simmer. Stir in eggs and meat; salt and pepper to taste. If too thin, add a little of the dressing mixture.



## CHICKEN & DRESSING WITH GIBLET GRAVY

Kay Williams

### Dressing

- |  |  |
|--|--|
| <b>3 boxes Chicken Stove Top Dressing</b>        | <b>1 can 98% fat free cream of celery soup</b> |
| <b>1 pan Jiffy cornbread cooked and crumbled</b> | <b>½ stick of margarine melted</b>             |
| <b>1 (12-oz.) can fat free Carnation milk</b>    | <b>3 c. chicken broth (shown below)</b>        |
| <b>1 can 98% fat free cream of chicken soup</b>  | <b>1 can fat free chicken broth as needed</b>  |
|  | <b>chicken pieces, cooked</b>                  |

Spray pan or dish with cooking spray. Combine ingredients in large bowl mixing cooked chicken (cut into small pieces) and broth with celery and onions. Pour mixture in baking dish. Bake for 375° for 45 minutes to 1 hour or until brown around edges. (Add fat free chicken broth if you desire thinner consistency dressing; if dressing is too thin, add more stuffing mix, bread crumbs, or old bread crumbled.)

### Broth

- |  |                                      |
|--|--------------------------------------|
| <b>1 bag frozen chicken tenders</b>      | <b>1 lg. onion diced</b>             |
| <b>2 stalks celery cut in sm. pieces</b> | <b>½ tsp. lemon pepper seasoning</b> |

Boil chicken, celery, onion and lemon pepper until chicken is done. (Approx. 30 minutes) Save 3 cups broth with celery and onions from chicken.

### Giblet Gravy

- |   |                           |
|---|---------------------------|
| <b>1 c. giblets (or chicken or turkey pieces), cooked</b> | <b>2 bullion cubes</b>    |
| <b>2 c. water</b>   | <b>2 hard boiled eggs</b> |
| <b>2 T. butter</b>  | <b>2 T. plain flour</b>   |
| <b>1 c. milk</b>  | <b>⅛ tsp. salt</b>        |
|   | <b>dash of pepper</b>     |

Chop meat and egg. Add to broth. In a boiler or skillet over medium heat, make a white sauce by blending melted butter with flour and gradually adding milk; stirring constantly until gravy reaches desired thickness.

## CHICKEN & RICE CASSEROLE

Marcia Manning

- |   |   |
|---|---|
| <b>1 c. sliced cooked chicken</b>             | <b>¼ c. grated sharp Cheddar cheese</b> |
| <b>1 (10.5-oz.) can cream of chicken soup</b> | <b>½ c. mayonnaise</b>                  |
| <b>1 tsp. lemon juice</b>                     | <b>¼ c. chicken broth (opt.)</b>        |
| <b>2 T. melted butter or margarine</b>        | <b>3 c. cooked rice</b>                 |

Combine all ingredients and blend well. Place in a casserole dish and bake at 350° for 45 minutes. (Note: Can be topped with cheese. Rice can be boiled in chicken broth.)

## CHICKEN AND DRESSING BY MARGARET

Margaret Ayer Butts

### Cornbread Stuffing Mix

- |                                      |  |
|--------------------------------------|--|
| <b>2 c. plain flour (White Lily)</b> | <b>1 tsp. salt</b>   |
| <b>1 c. plain meal (Arnett's)</b>    | <b>1 ⅔ c. real buttermilk or enough to make easy pouring consistency</b> |
| <b>1 T. baking powder</b>            | <b>3 eggs, beaten</b>  |
| <b>½ tsp. baking soda</b>            |  |

Put about 3 T. oil in iron frying pan and place in 400° oven. Sift flour, meal, baking powder, soda and salt. Stir in buttermilk and beaten eggs. Pour into hot pan and bake 30 minutes or until brown. Remove and let cool. Crumble the bread.

### Chicken and Dressing

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|---|--|
| <b>2 whole chicken breasts (4 half breasts)</b> | <b>1 c. chopped celery</b>             |
| <b>5 chicken bouillon cubes</b>                 | <b>2 tubes Ritz crackers, crumbled</b> |
| <b>2 c. chopped onions</b>                      | <b>6 eggs, beaten</b>                  |

Boil chicken with bouillon cubes covered with water until tender. Tear chicken into small pieces. Strain broth. Combine crumbled cornbread, Ritz crackers, onion, celery, broth and beaten eggs. Add broth till right consistency. Salt and pepper to taste. If you need more broth, use canned chicken broth or make broth from bouillon cubes. Bake in large oval roaster at 350° until done. If browns too much around edges, cover with strips of tin foil. If dressing is too dry, pour more broth on top of dressing. Do not stir. If too greasy, soak up grease with paper towels.

## CHICKEN AND DRESSING CASSEROLE

Patricia Daniels

- |   |                                    |
|---|------------------------------------|
| <b>1 pkg. Pepperidge Farm seasoned mix</b>  | <b>1 can cream of celery soup</b>  |
| <b>1 stick margarine</b>                    | <b>1 can cream of chicken soup</b> |
| <b>1 chicken, boiled and cut into cubes</b> | <b>3 cans chicken broth</b>        |

Preheat oven to 350°. Melt margarine and mix with Pepperidge Farm crumbs. Mix soups and broth together. In a casserole dish, put a layer of crumbs, layer of chicken and half of liquid. Repeat. Save a few crumbs for top. Bake in 350° oven for about 45 minutes - 1 hour.

## CHICKEN AND DUMPLINGS

Lunelle Watson

- |                               |                                    |
|-------------------------------|------------------------------------|
| <b>1 whole frying chicken</b> | <b>1 c. buttermilk</b>             |
| <b>1 c. all-purpose flour</b> | <b>2 boiled eggs</b>               |
| <b>1 c. self-rising flour</b> | <b>1 can cream of chicken soup</b> |
| <b>1 egg</b>                  | <b>salt and pepper to taste</b>    |
| <b>2 T. salad oil</b>         |                                    |

Boil chicken in salted water until tender. Remove chicken from pot; cool and remove from bones. Reserve broth. Earlier in the day, put flours in a bowl. Beat egg and buttermilk together. Add to flour. Mix to form a stiff dough. Roll out on a floured

(continued)

surface until very thin. Cut into 1 inch strips. Let dry while you are cooking chicken. (May be left out overnight.) Mix soup and some of the broth; bring to a boil. Drop dumplings in one at a time, stirring gently. Add more broth if needed. Cover and simmer for 30 minutes. Cut up chicken into bite sized pieces. Slice boiled eggs. Add to dumplings; folding in. More broth may be added to reach the right consistency. It's best to use a wooden spoon to stir this recipe. Season with salt and pepper.

### CHICKEN CACCIATORE

Kay Williams

**2 ½ to 3 lbs. broiler-fryer, cut up**  
**¼ c. cooking oil**  
**2 med. onions, cut in ¼ inch slices**  
**2 cloves garlic, minced**  
**1 (16-oz.) can tomatoes (cut up)**  
**1 (8-oz.) can tomato sauce**

**1 tsp. salt**  
**¼ tsp. dried oregano or basil**  
**crushed**  
**½ tsp. celery seed**  
**1 or 2 bay leaves**

Brown chicken in hot oil in skillet. Remove chicken. Cook onions and garlic in oil until tender but not browned. Return chicken to skillet. Combine tomatoes, tomato sauce, salt, pepper, oregano, celery seed and bay leaves. Pour mixture over chicken. Cover and simmer 45 minutes or till tender; turn chicken pieces occasionally. Remove bay leaves; skim off excess fat. Ladle sauce over chicken in dish. Makes 4 servings.

### CHICKEN CASSEROLE BY MADGE AYER

Madge G. Ayer

**3 c. chicken**  
**1 (8-oz.) can sliced water chestnuts**  
**1 (4-oz.) can mushrooms**  
**1 (10 ½-oz.) can cream of chicken soup**  
**½ c. celery**

**½ c. onion**  
**⅔ c. mayonnaise**  
**1 (8-oz.) can crescent dinner rolls**  
**½ c. Cheddar cheese**  
**3 T. margarine**

Combine cooked and diced chicken, sliced water chestnuts, chopped mushrooms, soup, chopped celery, chopped onion and mayonnaise. Cook until hot and bubbly. Place in casserole dish. Cover with crescent dinner rolls. Sprinkle with cheese. Pour margarine over top. Bake at 375° for 25 minutes or until golden brown.

### CHICKEN COBBLER

Ruth NeSmith

**2 c. chicken, cooked and diced**  
**1 ¾ c. chicken broth**  
**1 (10 ¾-oz.) can cream of chicken soup**

**salt and pepper to taste**  
**1 c. self-rising flour**  
**1 stick butter, melted**  
**¾ c. milk**

Preheat oven to 350°. Spray 9" X 13" dish with cooking spray. Mix together chicken, broth, soup, salt and pepper. Pour into prepared dish. Mix flour, butter and milk until moistened. Gently spoon flour mixture over top of chicken. DO NOT STIR. Bake 40 minutes. Serves 8.

### CHICKEN CORDON BLEU

Dinah Floyd  
 Lisa Floyd

**8 boneless chicken breasts, skinned**  
**8 slices ham**  
**4-6-oz. Swiss cheese, cut in sticks**  
**3 eggs**  
**2 T. water**  
**½ c. all-purpose flour**

**2 c. bread crumbs**  
**1 T. dried dill weed**  
**1 tsp. seasoned salt**  
**2 T. lemon pepper**  
**1 stick butter, melted**

Pound chicken until flat. Place cheese inside ham and fold ham around it. Place ham inside chicken breast and fold chicken around it. Beat eggs with water. Coat chicken with flour and dip in egg mixture. Roll in bread crumbs. Sprinkle with dill weed, seasoned salt and lemon pepper. Pour melted butter over chicken and bake uncovered at 350° for 45-60 minutes.

### CHICKEN CRESCENT ROLLS

Lisa Floyd

**3 chicken breasts, boiled and shredded (canned chicken can be substituted)**  
**1 (8-count) pkg. of crescent rolls**

**1 can cream of chicken soup**  
**½ c. of milk**  
**1 stick butter or margarine**  
**2 c. Cheddar cheese, shredded**

Preheat oven to 350°. Separate crescent rolls into 8 triangles. Spoon shredded chicken onto each triangle. Roll up and press to seal edges. Place rolls in a 9-by-13-inch baking dish. Heat soup, milk, margarine and 1 c. cheese over low heat. Stir until cheese is melted. Pour sauce over rolls. Sprinkle remaining cheese over top. Bake for 30 minutes or until rolls are brown.

### CHICKEN DIVAN

Elaine Wright

**3 (10-oz.) pkg. frozen, chopped broccoli**  
**2 (10-oz.) cans cream of chicken soup**  
**1 c. mayonnaise**  
**1 (8-oz.) sour cream**  
**1 c. grated Sharp cheese**

**1 T. lemon juice**  
**Parmesan cheese**  
**salt and pepper to taste**  
**3 whole chicken breasts, boiled and chopped**  
**paprika**  
**butter**

Preheat oven to 350°. Cook and drain broccoli. Mix soup, mayonnaise, sour cream, grated cheese, lemon juice, salt and pepper. In a 9 x 13 casserole dish, layer broccoli first and top with chicken. Sprinkle with Parmesan cheese. Pour soup mixture over all. Sprinkle more Parmesan and paprika on top. Put several pats of butter on top. Bake uncovered 35 to 40 minutes. Freezes well.

### CHICKEN DRESSING BY IVERLENE

Iverlene Pipkin Williams Arnold

**sm. chicken, cooked and deboned**  
**1 c. broth**  
**1 can evaporated milk**  
**1 box Chicken Stove Top Stuffing**

**1 hoecake of cornbread**  
**1 can cream of celery soup**  
**1 can cream of chicken soup**  
**1 stick melted oleo**

Mix all together and season to taste. Bake at 350° for 45 minutes.

## CHICKEN DRESSING BY MYRNA

Myrna Allen

### Cornbread

2 c. self-rising meal  
1 c. self-rising flour  
1 tsp. salt  
½ tsp. soda  
4 tsp. baking powder  
½ c. canola or Crisco oil  
5 lg. eggs  
2 c. buttermilk

Mix meal, flour, salt, soda and baking powder together; then add oil, eggs and buttermilk. Mix well. Bake in 9X13 pan at 400° approximately 45 minutes or till done. When cooked, crumble the bread.

### Dressing

cornbread, crumbled  
celery  
onion  
chicken broth  
chicken pieces

Season bread crumbs with celery and onion. Add chicken broth and chicken pieces. Mix well. Bake at 400° till done and browned.

## CHICKEN DRESSING CASSEROLE

Janice H. Jones

1 chicken fryer, cooked and diced  
1 can cream of chicken soup  
1 can cream of celery soup  
1 box Stove Top cornbread dressing  
package of seasoning inside Stove Top dressing box  
1 c. chicken broth  
1 can evaporated milk  
1 stick butter

Preheat oven to 350°. Heat together 1 can evaporated milk and stick of butter. Mix with other ingredients. Bake for 40-45 minutes at 350°.

## CHICKEN N DUMPLINGS

Kathy Long Williams

1 chicken boiled and deboned,  
reserve broth  
1 can of chicken broth  
1 pkg. Mary Hill Dumplings  
1 can cream of chicken soup  
salt and pepper to taste

Boil chicken and debone; reserve broth. Combine the broths and heat to boiling. Add dumplings and let cook. Add cream of chicken soup. Cook till tender. Add chicken back to the dumplings. Salt and pepper to taste.

## CHICKEN PIE BY DORIS

Doris Culverhouse

2 chicken breasts (cooked and cubed)  
1 c. English peas (drained)  
2 boiled eggs  
3 carrots (cooked and sliced)  
1 can cream of chicken soup  
1 can chicken broth  
1 ½ c. Bisquick Mix or biscuit mix  
1 c. milk  
1 stick butter

Preheat oven to 350°. Place chicken in greased dish. Add peas, eggs and carrots. Mix together cream of chicken soup and chicken broth. Pour over chicken. Mix together 1 ½ c. Bisquick Mix and 1 c. of milk. Pour over top. Melt 1 stick of butter and pour over top. Bake at 350° for 45 minutes or until golden brown.

## CHICKEN PIE BY VIRGINIA

Virginia Pritchett

3 lbs. chicken  
1 can cream of celery soup  
¾ c. mayonnaise  
1 ¼ c. chicken broth  
6 boiled eggs

Cook chicken and cut into bite-size pieces. Blend and cook the soup, mayonnaise, and chicken broth until it comes to a boil. Place chicken in 9X13-inch casserole dish. Sprinkle eggs over chicken. Pour sauce over chicken and eggs.

### Crust

1 stick margarine  
1 c. self-rising flour  
1 c. milk  
¼ tsp. pepper

Mix together crust ingredients and pour on top of casserole. DO NOT STIR. Bake at 425° until golden brown.

## CHICKEN PIE WITH ITS OWN CRUST

Jean Taylor

3 lb. fryer  
6 hard boiled eggs or less  
¼ T. black pepper

Cook fryer till tender and pull off bone. Save broth. Put chicken pieces in 9X13 Pyrex dish. Boil 6 eggs. Cut up hard boiled eggs over chicken. Sprinkle pepper over chicken and eggs.

### Broth and Soup Mixture

1 ¼ c. broth  
1 can celery soup  
¾ c. mayonnaise

Blend broth and soup. Bring to a boil. Add mayonnaise. Mix well and pour over eggs and chicken.

### Crust

1 stick margarine  
1 c. self-rising flour  
1 c. sweet milk

Mix well. Pour over chicken mixture. DO NOT STIR. Bake at 425° till golden brown (about 45 minutes).

## CHICKEN POT PIE

Becky Kirkpatrick

1 lg. fryer  
1 can cream of chicken soup  
4-6 boiled eggs  
1 T. flour  
1 ½ c. chicken broth

Cook fryer in crock pot. Cut chicken into small pieces and place in bottom of 9X13-inch pan. Slice boiled eggs and lay over chicken. Dissolve 1 T. flour into 1 ½ c. cold chicken broth. Mix chicken soup in flour mixture and cook in microwave for 2 minutes. Pour soup mixture over chicken and eggs. Prepare Crust.

(continued)

### **Crust for Chicken Pot Pie**

**1 c. Bisquick**  
**½ c. milk**

**1 egg**

Mix crust ingredients and pour over all. Cook at 400° for 30 minutes.

### **CHICKEN SCALLOPINI**

*Melissa Barker*

#### **Lemon Butter**

**½ lb. butter, unsalted Land-O-Lakes**  
**1 T. lemon juice**

**2 T. white wine**  
**½ tsp. garlic, minced (fresh is best)**

Combine Lemon Butter ingredients in a mixing bowl and beat at a medium speed until a smooth consistency in the batter is formed. Once combined, keep refrigerated until needed.

#### **Chicken**

**4 T. butter, (unsalted, Land-O-Lakes) melted**  
**2 chicken breasts**  
**1 c. Roma tomatoes, diced, skins on**  
**½ c. sliced mushrooms**  
**½ c. cooked bacon, chopped (packaged bacon ok)**

**1 tsp. salt**  
**1 tsp. pepper**  
**1 tsp. garlic salt**  
**10-oz. fresh fettuccine noodles**  
**8-16-oz. heavy whipping cream (to liking) use half-n-half to cut calories**

Prepare spaghetti as you usually would. While it is cooking, halve each chicken breast (you will have 4 pieces). In a warm sauté pan, combine melted butter and chicken breast pieces. Sauté until chicken is browned and just about done. Add tomatoes, mushrooms, bacon and spice mixture. Simmer until tomatoes begin to dissolve and chicken is done. Add heavy cream and allow to boil to the middle of pan. Remove from heat; add one cup lemon butter and fold together to make sauce. Serve over spaghetti.

### **CHICKEN TETRAZZINI**

*Robin Norris*

**4-5 chicken breasts or 2 chicken breasts and 3 thighs (cooked and diced, reserve broth)**  
**1 can cream of mushroom soup**  
**¼ c. milk**  
**2 T. butter**  
**½ c. chopped onion**

**½ c. chopped green pepper**  
**fresh mushrooms sliced or 1 can mushrooms**  
**1 c. chicken broth**  
**¼ lb. vermicelli**  
**3-6-oz. grated cheese (your favorite)**  
**pimento or paprika to garnish**

Sauté veggies until soft and set aside. Heat soup, milk, butter and dash of salt/pepper. Gradually add chicken broth. Mix well and add veggies. Cook vermicelli in remainder of broth. Drain. Layer pasta, chicken, sauce then cheese. Repeat and end with cheese. Bake @ 325° for 30-45 minutes.

### **CHILE AND LIME MARINATED SNAPPER WITH ROASTED CORN AND BLACK EYED PEA SALSA**

*Toni Michelle Czito, M.D.*

#### **Salsa:**

**1 c. water**  
**1 c. fresh black eyed peas (can use frozen)**  
**1 (14-oz.) can chicken broth**  
**2 ears corn, husks removed**  
**½ c. diced red onion**  
**⅓ c. chopped fresh cilantro**

**2 T. apple cider vinegar**  
**1 T. olive oil**  
**½ tsp. salt**  
**2 jalapeño peppers, seeded and minced**  
**1 garlic clove, minced**

To prepare salsa, combine water, peas and chicken broth in a small saucepan and bring to a boil. Reduce heat and simmer partially covered 30 minute or until tender. Drain. Meanwhile, place corn on a broiler pan and broil for 6 minutes or until lightly browned, turning every 2 minutes. Cool. Cut kernels from ears of corn to measure 2 cups. Combine corn, peas, ½ cup onion, cilantro, cider vinegar, olive oil, salt, peppers and minced garlic clove in a medium bowl, chill.

#### **Fish**

**½ c. chopped red onion**  
**½ c. fresh lime juice (about 4 limes)**  
**2 T. honey**  
**1 T. olive oil**  
**2 jalapeño peppers, seeded and minced**

**4 (6-oz.) red snapper fillets - can use tilapia, catfish, grouper, etc.**  
**¾ tsp. salt**  
**¼ tsp. black pepper**  
**lime twists (opt.)**

To prepare fish, combine ½ cup onion, lime juice, honey, olive oil and jalapeño peppers in a large zip-top plastic bag. Add fish. Seal and marinate in refrigerator 20 minutes; turning bag once. Remove fish from bag and discard marinade. Preheat broiler. Sprinkle salt and pepper evenly over fish. Place fish on a broiler pan and cook for 10 minutes or until fish flakes easily when tested with a fork. Serve with salsa, garnish with a lime twist if desired.

### **CHILI (1976 RECIPE)**

*Iverlene Pipkin Williams Arnold*

**1 ½ lbs. ground beef**  
**1 med. onion, chopped**  
**1 med. bell pepper, chopped**  
**1 can (31-oz.) pork and beans**

**1 can young shoe peg white corn**  
**1 can Campbell's tomato soup**  
**1 c. catsup**  
**salt and pepper to taste**

Brown onion and pepper in tablespoon of oil. Then add beef and stir until brown. In large pot, add all other ingredients. Cook on medium heat until bubbly; then add beef and simmer. Stir occasionally for 45 minutes-1 hour. Season with a tablespoon of vinegar (opt.) and red hot sauce.



## CHILI BY IVERLENE

Iverlene Pipkin Williams Arnold

- |                                |                                  |
|--------------------------------|----------------------------------|
| <b>1 ½ lbs. hamburger meat</b> | <b>2 cans tomatoes</b>           |
| <b>1 onion, chopped</b>        | <b>2 cans Bush's chili beans</b> |
| <b>1 bell pepper, chopped</b>  | <b>1 pkg. chili seasoning</b>    |
| <b>1 whole can corn</b>        |                                  |

Brown ground beef, onion and pepper. Add remaining ingredients and simmer for 30 minutes on low heat.

## CHILI BY SANDRA

Sandra Powell

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| <b>2 lbs. ground chuck</b>        | <b>2 cans light red kidney beans</b> |
| <b>½ c. chopped onion</b>         | <b>1 pkg. chili mix</b>              |
| <b>1 lg. can crushed tomatoes</b> | <b>½ tsp. chili powder</b>           |
| <b>1 sm. can diced tomatoes</b>   | <b>salt and pepper to taste</b>      |
| <b>1 sm. can tomato sauce</b>     | <b>a little sugar to taste</b>       |
| <b>½ c. ketchup</b>               |                                      |

Brown ground chuck with onion; drain. Pour in tomatoes, tomato sauce, kidney beans, chili mix, ketchup, chili powder, salt, pepper and a little sugar. Simmer for 1 hour.

## CHILI CHEESE SLAW DOG PIZZA

Caleb Moseley

- |  |                                  |
|--|----------------------------------|
| <b>1 can crescent roll dough cooked into a pizza crust</b> | <b>½ c. Sharp Cheddar cheese</b> |
| <b>1 can hot dog chili</b>                                 | <b>½ c. coleslaw</b>             |
| <b>4 hot dogs, cooked &amp; cut into ¼ inch slices</b>     | <b>¼ c. mustard</b>              |

On the crescent roll pizza crust, gently smooth the can of hot dog chili as the sauce; leaving an ample crust. Carefully lay out hot dogs on top of sauce. Top with Sharp Cheddar cheese and coleslaw. Carefully drizzle mustard over the top of the pizza. (This is a NO-COOK pizza EXCEPT for the pizza crust.)

## CHINESE CHICKEN AND RICE

Kari Coody

- |                              |  |
|------------------------------|--|
| <b>¾ c. dark brown sugar</b> | <b>2 T. vegetable or canola oil</b>  |
| <b>⅓ c. fish sauce</b>       | <b>½ onion, thinly sliced</b>  |
| <b>⅓ c. rice vinegar</b>     | <b>2 lbs. boneless, skinless chicken breast, cut into small pieces (½ in.)</b> |
| <b>½ c. water</b>            | <b>2 T. chopped cilantro</b>   |
| <b>2 tsp. grated garlic</b>  |  |
| <b>2 tsp. grated ginger</b>  |  |
| <b>2 tsp. ground pepper</b>  |  |

In a small bowl, combine the sugar, fish sauce, vinegar, water, garlic, ginger, pepper; reserve. In a large skillet, heat the oil over medium-high heat and cook the onions until softened and a bit brown (about 3 minutes). Add the chicken and stir-fry; browning it all over (about a minute). Add the sugar mixture and simmer over high heat until the chicken is totally cooked through (about 6 minutes). Stir in the cilantro and serve over rice or steamed vegetables.

## CITRUS MARINATED CHICKEN

Elaine Wright

- |                              |   |
|------------------------------|---|
| <b>1 c. soy sauce</b>        | <b>salt and pepper</b>                        |
| <b>1 c. orange marmalade</b> | <b>12-14 boneless chicken thighs, skin on</b> |
| <b>1 c. lemon juice</b>      |   |

For marinade sauce: combine soy sauce, orange marmalade, lemon juice, salt and pepper. Place the marinade and the chicken in a zip-lock bag or container with a lid. Mix well. Seal the bag/container and refrigerate for 2 hours or longer. (May substitute lime juice for lemon juice in the marinade for a more intense citrus flavor. The longer the chicken marinates, the stronger the flavor will be.) FOR GRILLING: Rub the grill with oil to avoid sticking. Preheat the grill to medium-high heat. Remove the chicken from the marinade. Sprinkle with salt and pepper. Grill, skin side down, 6 to 8 minutes. Flip the chicken and cook an additional 4 to 6 minutes or until the juices run clear. FOR ROASTING: Preheat oven to 400°. Remove the chicken from the marinade. Sprinkle with salt and pepper and place in a shallow baking pan, skin side up. Roast 25 to 30 minutes or until the juices run clear. Discard any unused marinade.

## CLASSIC SPAGHETTI

Emily Page

- |                                     |                                       |
|-------------------------------------|---------------------------------------|
| <b>2 T. olive oil</b>               | <b>1 can (28-oz.) stewed tomatoes</b> |
| <b>2 onions, chopped</b>            | <b>3 c. water</b>                     |
| <b>2 green bell peppers, sliced</b> | <b>2 T. minced parsley</b>            |
| <b>2 stalks celery, sliced</b>      | <b>1 T. dried oregano</b>             |
| <b>4 tsp. minced garlic</b>         | <b>1 T. sugar</b>                     |
| <b>3 lbs. lean ground beef</b>      | <b>2 tsp. salt</b>                    |
| <b>2 carrots, diced</b>             | <b>2 tsp. black pepper</b>            |
| <b>1 c. sliced mushrooms</b>        | <b>1 lb. dry spaghetti</b>            |
| <b>1 can (28-oz.) tomato sauce</b>  |                                       |

Heat oil in large skillet over medium-high heat until hot. Add onion, bell pepper, celery and garlic; cook and stir until tender. Transfer to slow cooker. In same skillet, brown ground beef. Drain and discard fat. Add beef, carrots, mushrooms, tomato sauce, tomatoes with juice, water, parsley, oregano, sugar, salt and pepper to slow cooker. Cover; cook on low 6-8 hours or on high 3-5 hours or until done. Cook spaghetti according to package directions; drain. Serve sauce over cooked spaghetti.

## COFFEE CUP QUICHE

Cindy Pittman Hilliard

- |   |   |
|---|---|
| <b>1 egg</b>  | <b>2 tsp. cream cheese</b>                        |
| <b>1 ½ T. milk</b>  | <b>½ slice prosciutto or ham</b>                  |
| <b>salt/pepper to taste</b>                                   | <b>Dijon mustard</b>                              |
| <b>¼ of a bagel (or similar amount of French bread, etc.)</b> | <b>fresh thyme leaves or fresh chopped chives</b> |

Beat egg and milk together with a fork in a coffee cup with salt/pepper to taste. Tear bread into dime-size pieces; stir in. Add cream cheese; stir in. Tear or cut prosciutto into small pieces; add to mixture. Sprinkle with thyme. Microwave 1 minute 10 seconds. Garnish with mustard and fresh thyme or chives.

## CONEY ISLAND CASSEROLE

Martha Foster Hall

**1 (8-oz.) pkg. macaroni**  
**1 pkg. wieners**  
**1 lb. ground meat**  
**2 cans herb tomato sauce**  
**Cheddar cheese, shredded**  
**1 T. oil**

Preheat oven to 350°. Cook macaroni according to package directions; drain. Slice wieners. Brown in 1 tablespoon oil; drain. Brown hamburger meat in drippings; drain. Mix hamburger meat, wieners, tomato sauce, shredded cheese and macaroni. Place in baking dish. Garnish with shredded cheese. Bake 40 minutes.

## CORN BREAD PIZZA WHEELS

Julia Lucas

**1 lb. ground beef**  
**1 can (16-oz.) kidney beans, rinsed and drained**  
**1 can (8-oz.) tomato sauce**  
**4 tsp. chili powder**  
**1 jar (4-oz.) diced pimentos, drained**  
**1 can (4-oz.) chopped green chilies, drained**  
**1 c. (4-oz.) shredded Cheddar cheese**  
**2 T. cornmeal**  
**2 tubes (1 ½-oz. each) refrigerated corn bread twists**  
**shredded lettuce**  
**sliced tomatoes**  
**sour cream**

In a skillet, cook beef over medium heat until no longer pink; drain. Add beans, tomato sauce and chili powder. Simmer uncovered, until liquid has evaporated. Remove from the heat; cool. Stir in the pimentos, chilies and cheese; set aside. Sprinkle two greased 14-inch pizza pans with cornmeal. Pat corn bread dough into a 14-inch circle on each pan. With a sharp knife, cut a 7-inch "X" in the center of the dough. Cut another 7-inch "X" to form eight pie-shaped wedges in the center. Spoon filling around edge of dough. Fold points of dough over filling; tuck under ring and pinch to seal (filling will be visible). Bake at 400° for 15-20 minutes or until golden brown. Fill center with lettuce, tomatoes, and sour cream.

## CORN DOGS

Marcia Manning

**1 c. plain flour**  
**⅔ c. yellow corn meal**  
**2 T. sugar**  
**1 ½ tsp. baking powder**  
**1 tsp. salt**  
**½ tsp. dry mustard**  
**2 T. shortening**  
**1 beaten egg**  
**¾ c. milk**  
**1 pkg. hot dogs (8 - 10)**  
**cooking oil**  
**wood skewers**

Preheat oil to 400°. Combine flour, corn meal, sugar, baking powder, salt and dry mustard. Add shortening and stir until mixture resembles fine crumbs. In a separate bowl, mix egg and milk. Add to dry ingredients; mix well. Insert wood skewers into ends of hot dogs and coat with batter. If batter is too thick, add 1 - 2 tablespoons of milk. Place into hot oil and remove with tongs when golden brown. Drain on paper towels.

## CORNBREAD-TOPPED BBQ CHICKEN

Emily Page

**1 T. olive oil**  
**½ onion, finely chopped**  
**1 red or green bell pepper, diced**  
**1 sm. jalapeño pepper, finely chopped**  
**3 c. (1 lb.) shredded cooked chicken**  
**1 c. prepared barbecue sauce**  
**¼ c. low-sodium chicken broth**  
**1 (8 ½-oz.) box cornbread mix**  
**1 egg, beaten**  
**3 T. reduced-fat milk**  
**½ c. (2-oz.) shredded White Cheddar cheese**

Heat oven to 375°. In a saucepan, combine olive oil and onion over medium-high heat. Cook until onion is soft, about 4 minutes. Add bell pepper and jalapeño and cook another 4 minutes, stirring occasionally. Remove from heat and stir in chicken, barbecue sauce and broth; heat through. Transfer mixture to a 1 ½ quart baking dish and set aside. In a bowl, combine cornbread mix, egg, milk and cheese; stir just until combined. Spoon batter in mounds over chicken. Bake until cornbread is cooked through and juices are bubbling, about 25 minutes.

## COUNTRY BAKED STEAK

Margaret Ayer Butts

**1 env. Lipton Beefy Onion Soup Mix**  
**4 c. water**  
**4-6 cubed steaks**  
**flour**  
**salt**  
**pepper**  
**tenderizer**  
**Accent**

Combine beefy onion soup mix with water; setting aside. Add salt, pepper, tenderizer and Accent to steaks. Then flour steaks. Brown quickly on both sides in small amount of oil. Place into greased 9x13 casserole and pour beefy onion soup mix over steaks. Bake @ 400° for 45 minutes.

## CRAB CAKES

Kay Williams

### Crab Cake

**4 (1-oz.) slices white bread**  
**¼ c. finely chopped onion**  
**¼ c. finely chopped red bell pepper**  
**1 T. chopped fresh parsley**  
**1 T. fresh lemon juice**  
**1 T. hot pepper sauce**  
**¼ tsp. freshly ground black pepper**  
**1 lb. lump crab meat, shells removed**  
**1 lg. egg, lightly beaten**  
**1 lg. egg white, lightly beaten**  
**4 tsp. vegetable oil, divided**  
**flat-leaf parsley sprigs (opt.)**  
**lemon wedges (opt.)**

Make bread crumbs from bread (2 cups). Combine 1 cup crumbs and onion along with red bell pepper, parsley, lemon juice, pepper sauce, pepper, crab meat, egg, egg white and 2 T. oil. Divide into 8 portions ½ inch thick. Dip in bread crumbs. Heat 2 teaspoons oil. Cook 3 minutes on each side.

(continued)

### **Tartar Sauce**

**½ c. low fat mayo**  
**3 T. sweet pickle relish**  
**2 T. capers, drained and rinsed**  
**1 tsp. Creole mustard**

**¼ tsp. salt free Cajun-Creole seasoning (i.e. The Spice Hunter)**  
**¼ tsp. hot pepper sauce**

Combine and let stand 10 minutes.

### **CRAB CASSEROLE**

*Kay Williams*

**1 lb. crab meat**  
**4 T. flour**  
**2 tsp. prepared mustard**  
**2 c. milk**  
**2 c. buttered bread crumbs**  
**1 c. mayonnaise**

**1 stick butter**  
**4 T. lemon juice**  
**2 tsp. salt**  
**4 hard boiled eggs**  
**grated onion to taste**

Make white sauce of milk, butter and flour. Mix remaining ingredients and add to white sauce. Pour into a buttered casserole dish. Cover with crumbs and bake at 350° until light brown.

### **CRANBERRY-PINEAPPLE PORK ROAST**

*Gloria Williams*

**1 sm. bottle Catalina dressing**  
**½ c. pineapple preserves**  
**1 pkg. dry onion soup mix**

**1 can jellied cranberry sauce**  
**1 lg. pork roast**

Preheat oven to 325° for roast. Mix Catalina dressing, preserves, dry onion soup mix and cranberry sauce together with a whisk. Place meat in large, well-greased baking dish and cover with the dressing mixture. Bake roast for 2-3 hours or until well done. Cool 10 minutes before slicing. Serve with wild rice and buttered broccoli. Yield 8 servings of roast.

### **CRANBERRY-PINEAPPLE PORK TENDERLOIN**

*Janice H. Jones*

**1 sm. bottle Catalina dressing**  
**½ c. pineapple preserves**  
**1 pkg. dry onion soup mix**

**1 can jellied cranberry sauce**  
**1 lg. pork tenderloin**

Preheat oven to 375° for tenderloin. Mix Catalina dressing, preserves, dry onion soup mix and cranberry sauce together with a whisk. Place meat in large well-greased baking dish and cover with the dressing mix. Cook tenderloin for 45 minutes. Cool 10 minutes before slicing. Serve with wild rice and broccoli.

### **CREAMY CHICKEN ENCHILADAS**

*Nina Richards*

**1 T. butter or margarine**  
**1 med. onion**  
**1 (4-oz.) can chopped green chilies, drained**  
**1 (8-oz.) pkg. cream cheese, softened**  
**3 ½ c. chopped cooked chicken**

**1 c. Pepper Jack cheese, shredded**  
**1 c. Cheddar cheese, shredded**  
**1 (8-oz.) can cream of mushroom soup**  
**flour tortillas**  
**garlic powder to taste**  
**½ c. evaporated milk**

In large skillet, melt butter; add onion and sauté until onions are translucent. Add green chilies; sauté 1 min. longer. Stir in cream cheese, chicken, garlic powder and soup. Spoon mixture onto tortilla; roll up and place in greased 9" x 13" baking dish. There should be left over chicken mixture to spread on top. Cover with shredded cheeses and drizzle milk over top. Bake at 350° for 45 min.

### **CROCK POT CHICKEN STROGANOFF**

*Kathy Boan*

**1 lb. frozen boneless skinless chicken breasts**  
**1 (16-oz.) fat-free sour cream**

**1 can fat free cream of chicken (or mushroom) soup**  
**1 can dry onion soup mix**

Put frozen chicken in bottom of crock pot. (Can add mushrooms and onion wedges.) Mix soup, cream cheese and soup mix. Pour over chicken. Cook on low for 7 hours. Makes 6 servings.

### **CROCK POT MACARONI & CHEESE**

*Joyce Dykes*  
*Margaret Ayer Butts*

**1 (8-oz.) box macaroni**  
**1 stick margarine**  
**2 eggs**  
**1 lb. shredded cheese**

**1 tsp. salt**  
**½ tsp. pepper**  
**1 (12-oz.) evaporated milk**  
**1 ½ c. milk**

Cook macaroni and drain. Place in crockpot. Mix in margarine, beaten eggs and ALL BUT 1 c. shredded cheese until melted. Add salt, pepper, evaporated milk and milk. Mix well. Sprinkle remaining cup of cheese over top. Cover and cook 4 hours on low. DO NOT STIR! Will be firm and golden around edges and creamy in the middle.

### **CROUTON BREAKFAST CASSEROLE**

*Kathy Fairfield*

**1 pkg. of seasoned croûtons**  
**1 lb. cooked sausage, crumbled**  
**1 pkg. shredded cheese**

**1 dozen eggs**  
**2 c. milk**

Spray a 9x13 pan with nonstick cooking spray. Layer croûtons in the bottom of pan. Layer sausage and then cheese. Beat eggs and milk together; pour into pan. COVER; LET SET IN REFRIGERATOR OVERNIGHT. Bake at 350° for 50-60 minutes, until golden brown and set.

## **CUBED BEEF STEAK**

*Lois T. Peacock*

**1 lb. cubed steak cut in pieces**  
**flour**  
**cooking oil**  
**1 env. Lipton dry onion soup mix**

**1 can cream of mushroom soup**  
**½ can milk**  
**½ can water**

Batter steak with flour and quick-fry in oil about 2 minutes. Place pieces in 9X12-inch baking dish. Combine onion soup mix, cream of mushroom soup, milk and water. Pour over steak. Cover and bake at 350° for 45 minutes to 1 hour.

## **CURRIED GROUND BEEF CASSEROLE**

*Larry Peacock*

**1 lb. ground beef, browned & crumpled**  
**½ c. onion (chopped)**

**2 cans (10 ½-oz.) beef broth**  
**1 ¼ c. white rice (uncooked)**  
**1 tsp. curry powder**

Brown meat and onion in small amount of oleo. Salt and pepper to taste. Add rest of ingredients and mix well. Put mixture into covered casserole dish and bake at 300° for 45 min. or until rice is tender.

## **DEVEILED CRAB CAKES**

*Kay Williams*

**2 ½ c. cooked crab meat, flaked**  
**1 c. milk**  
**1 c. bread crumbs**  
**½ tsp. salt**  
**⅓ tsp. paprika**

**1 T. melted butter**  
**1 T. lemon juice**  
**¼ c. minced celery**  
**⅓ tsp. pepper**  
**1 T. Worcestershire sauce**

Soften bread crumbs in milk. Mix remaining ingredients and shape. Drop in hot oil until brown. Yields 6 servings.

## **DIABETIC BROCCOLI CHEESE CHICKEN**

**1 T. margarine**  
**4 chicken breasts halves (skinned)**  
**1 can Campbell's New Broccoli Cheese Soup**

**⅓ c. water or milk**  
**⅓ tsp. pepper**  
**2 c. broccoli florets**

Cook chicken 10 minutes or until browned on both sides over medium heat in skillet of hot margarine. Spoon off fat. Stir in soup, water and pepper. Heat to boiling. Add broccoli. Reduce heat to low; cover and simmer 10 minutes or until chicken and broccoli are fork tender or done.

## **DIABETIC TAHITIAN CHICKEN**

**2 lbs. 7 oz. chicken breasts**  
**5 T. + 2 tsp. all purpose flour**  
**3 T. + 2 ½ tsp. frozen orange juice**

**2 T. + 2 ⅝ tsp. liquid margarine**  
**¾ tsp. ground ginger**  
**⅞ tsp. low sodium soy sauce**

(continued)

Dredge chicken with flour. Place on greased baking pan, enough apart to allow browning. Brush with melted margarine. Lightly brown in 325° oven for 45 minutes. Combine orange juice, margarine, ginger and soy sauce. Brush on hot chicken generously. Return to 325° oven. Bake for 20 minutes or until browned or tender. Thicken drippings with flour for sauce poured over chicken when serving. (6 servings)

## **EASY BRUNSWICK STEW**

*Debra Yeomans  
Lynn Lassiter*

**1 lb. hamburger meat**  
**2 cans of BBQ or 1 lb. BBQ**  
**1 lg. can of chicken**  
**2 cans of English peas**  
**2 cans whole kernel corn**  
**2 cans of stewed tomatoes**

**1 can tomato sauce**  
**½ to 1 sm. bottle hot ketchup OR 1 sm. bottle ketchup and hot sauce**  
**1 med. onion**  
**can add sm. amount of cooked spaghetti and sugar to taste**

Brown hamburger meat and onion. Then mix all ingredients together. Simmer for 1 hour on low OR put in crock pot. Cook spaghetti and add to ingredients and add sugar to taste.

## **EASY SAUCY MEATLOAF**

*Lois T. Peacock*

**1 ½ lbs. ground beef**  
**1 c. crushed saltines**  
**chopped onions to taste**  
**1 egg, beaten**  
**1 tsp. salt**  
**½ tsp. pepper**

**1 can tomato sauce**  
**2 T. vinegar**  
**2 T. mustard**  
**tomato sauce can of water**  
**2 T. brown sugar**

Combine ground beef, saltines, onion, egg, salt and pepper with half of can of tomato sauce. Mix well. Shape into loaf. Place in a greased 9-inch square baking pan. Combine rest of tomato sauce with brown sugar, vinegar, mustard and water. Mix well. Pour over meatloaf. Bake at 350° for 45 minutes.

## **EGG AND CHICKEN BRUNCH WREATH**

*Laural Moseley*

**1 c. mayonnaise**  
**2 T. Dijon mustard**  
**2 T. fresh parsley, snipped**  
**1 T. onions finely chopped**  
**1 can (10-oz.) chunked, white chicken, drained and flaked**  
**6 hard-cooked eggs, chopped**  
**4 slices bacon, crisply cooked, crumbled**

**1 c. finely shredded Swiss cheese, divided**  
**2 (8-oz.) pkgs. refrigerated crescent rolls**  
**2 plum tomatoes, thinly sliced**  
**1 med. red pepper**  
**shredded lettuce to garnish**

Preheat oven to 375°. In a 1-quart bowl, combine mayonnaise and mustard. Snip parsley and chop onions and add to mixture. In a 2-quart bowl, flake chicken. Chop eggs and add to mixture. Add crumbled bacon, ¾ cup of Swiss cheese, and ⅔ cup of mayonnaise mixture. Mix well. Unroll crescent rolls, separate into 16 triangles. Arrange triangles in a circle on a 13-inch pizza sheet with widest ends of crescent

(continued)



rolls overlapping. Using an ice cream scoop, scoop chicken mixture onto crescent rolls. Fold points of crescent rolls over chicken mixture and tuck under widest section of crescent roll to form a crust ring. Slice openings in crust. Bake 20-25 minutes or until golden brown. Remove from oven; immediately sprinkle with remaining ¼ cup Swiss cheese. Top and core red pepper. Place remaining mayonnaise mixture in pepper. Place lettuce in center of ring. Place pepper on lettuce. Cut and serve. Serves 6. Approximately 620 calories per serving.

## ENCHILADAS

Margaret Ayer Butts

<b>1 lg. onion, chopped</b>	<b>12 frozen corn tortillas</b>
<b>2 lbs. ground beef</b>	<b>1 c. grated cheese</b>
<b>salt and pepper to taste</b>	<b>1 (10-oz.) cans enchilada sauce</b>
<b>⅛ tsp. garlic powder</b>	<b>chopped onions for garnish</b>
<b>1 (16-oz.) mild taco sauce</b>	

Brown onions, beef, salt and pepper; drain. Add garlic powder and taco sauce. In small amount of oil, quickly heat tortillas (need to be soft not hard). Drain on paper towels. Warm enchilada sauce. Dip shells in sauce. Put in large dish and add beef. Roll up and sprinkle grated cheese and onion on top. Pour rest of sauce over enchiladas. Bake at 300° until cheese melts.

## FARMHOUSE BREAKFAST

Hannah Moseley

<b>3 c. firmly packed, frozen hash browns</b>	<b>1 garlic clove, pressed</b>
<b>1 T. butter</b>	<b>¾ tsp. salt, divided (½ tsp. &amp; ¼ tsp.)</b>
<b>2 T. vegetable oil</b>	<b>6 lg. eggs</b>
<b>1 sm. red bell pepper, diced</b>	<b>¼ tsp. pepper</b>
<b>1 med. onion, diced</b>	

Preheat oven to 350°. Melt butter with oil in a 10-inch cast-iron skillet over medium heat. Add bell pepper and onion, and sauté 3 to 5 minutes or until tender. Add garlic and sauté 1 minute. Stir in hash browns and ½ teaspoon salt; cook stirring often, 10 minutes or until potatoes are golden and tender. Remove from heat. Make 6 indentations in potato mixture using back of a spoon. Break 1 egg into each indentation. Sprinkle eggs with pepper and remaining ¼ tsp. salt. Bake at 350° for 12 to 14 minutes or until eggs are set. Serve immediately. 242 calories per serving. Yields 6 servings.

## FAST FEAST MEATLOAF

Margaret Ayer Butts

<b>1 (7.37-oz.) pkg. Thick and Zesty Spaghetti Sauce mix</b>	<b>⅔ c. saltine cracker crumbs (19 crackers)</b>
<b>1 (8-oz.) can tomato sauce</b>	<b>2 lbs. ground beef</b>
<b>2 eggs, lightly beaten</b>	<b>ketchup</b>

Combine spaghetti sauce mix, tomato sauce, eggs and crumbs. Mix into ground beef. Shape into a loaf and place in a greased casserole dish. Cover top with ketchup. Bake at 375° for 45 minutes or until done.

## FETTUCCINE ALFREDO BUDDY STYLE

Melissa Barker

<b>1 ½ c. best-quality heavy cream, room temperature</b>	<b>few gratings fresh nutmeg salt to taste</b>
<b>6 T. Land-O-Lakes unsalted butter</b>	<b>1 lb. egg fettuccine, the thinnest fresh or dried paste nests</b>
<b>1 ½ c. Parmigiano Reggiano, fresh, hand grated</b>	

Start a large pot of well-salted water to boil. In a saucepan, heat the cream to a simmer for about 5 minutes. Add the butter, cheese and nutmeg and stir to combine. Turn off heat and set aside. Cook pasta until al dente. Turn into a colander; give one shake. Add to cream sauce. Turn pasta to coat and melt butter. Pasta should be just-coated with a glossy cream. Remove from heat and plate immediately. Pass extra cheese, if desired.

## FRENCH TOAST CASSEROLE

Doris Culverhouse

<b>1 (10-oz.) loaf French bread, cut into 1-inch cubes, about 10 c.</b>	<b>4 tsp. sugar</b>
<b>8 eggs</b>	<b>1 tsp. vanilla extract</b>
<b>3 c. milk</b>	<b>¾ tsp. salt</b>

Place bread cubes in greased 9X13-inch baking dish. In a large bowl, whisk the eggs, milk, sugar, vanilla and salt. Pour over bread. COVER AND REFRIGERATE FOR 8 HOURS OR OVERNIGHT.

### Topping

<b>2 T. butter</b>	<b>2 tsp. ground cinnamon</b>
<b>3 T. sugar</b>	

Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Dot with butter. Combine sugar and cinnamon; sprinkle over top. Cover and bake 45 to 50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Add syrup to individual servings. Makes 12 servings.

## FRIED CHICKEN TENDERS

Melissa Barker

### Chicken and Hot Dipping Sauce

<b>1 c. all-purpose flour</b>	<b>2 eggs, beaten</b>
<b>2 c. Italian-style seasoned bread crumbs</b>	<b>2 T. water</b>
<b>½ tsp. ground black pepper</b>	<b>24 chicken tenderloins</b>
<b>½ tsp. cayenne pepper</b>	<b>2 qts. oil for frying</b>

Place flour in a shallow bowl. Place bread crumbs in a separate shallow bowl and mix with ground black pepper and cayenne pepper. Place eggs and water in a small bowl. One piece at a time, coat the chicken in the flour, the eggs, and the bread crumbs; set aside. Heat oil in a deep fryer to 375°. In small batches, fry chicken 6 to 8 minutes or until golden brown. Remove chicken and drain on paper towels.

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### Honey Mustard Sauce for Fried Chicken Tenders

**1 ½ c. mayonnaise**                      **½ c. honey (local/fresh is best)**  
**¼ c. prepared Dijon-style mustard**

In a medium bowl, blend the mayonnaise, Dijon-style mustard and honey. Chill in the refrigerator at least 2 hours before serving.

### Spicy Dipping Sauce

**1 c. mayonnaise**                      **1 dash Worcestershire sauce**  
**5 T. prepared horseradish**           **3 T. prepared mustard (spicy)**  
**8-oz. sour cream**

In a separate small bowl, combine the mayonnaise, horseradish, sour cream, Worcestershire sauce and mustard. Mix well. Serve with the chicken for dipping.

### GENEVA'S CHICKEN CASSEROLE

*Geneva Bozeman*

**1 pkg. (5-oz.) yellow rice**           **2 c. water**  
**1 can (10 ½-oz.) cream of chicken soup**           **1 fryer cut up or pieces of chicken**

Mix uncooked rice, soup and water. Pour in a large buttered baking dish. Salt and pepper chicken and layer chicken on top of rice. Add soup mixture. Cover and bake at 350° for 1 ½ hours or until done.

### GLAZED PICNIC HAM

*Mary Helen Hanson*

**1 picnic ham, any size**           **½ box brown sugar**  
**meat tenderizer**           **½ c. cane syrup**  
**1 sm. can pineapple juice**           **½ c. confectioners sugar**  
**3-oz. cherry juice**           **¼ lb. butter**  
**1 T. garlic powder**           **dash Worcestershire sauce**  
**1 tsp. cinnamon**

Combine all ingredients in small saucepan and bring to a boil. Allow to cool. Baste ham before and during roasting. Cook ham according to label directions.

### GOLDEN WHITE ENCHILADA CASSEROLE

*Jean Taylor*

**1 lb. lean ground beef**           **¼ c. milk**  
**½ c. picante**           **1 (4.5-oz.) can chopped green chiles**  
**8 (6-in.) flour or corn tortillas**  
**1 (10 ¾-oz.) can reduced fat cream of mushroom soup (undiluted)**           **1 c. (4-oz.) shredded cheddar cheese**  
**1 (8-oz.) container light sour cream**

Brown ground beef in large skillet; stirring until it crumbles. Drain. Stir in picante sauce. Spoon evenly down center of tortillas. Roll up tortillas jelly roll fashion, seam side down in 13X9-inch baking dish. Combine soup and next 3 ingredients. Pour over tortillas and sprinkle with cheese. Bake at 350° for 20 minutes or until bubbly.

### GOURMET CHICKEN SPAGHETTI

*Marjorie Williams Wimberly*

<b>2 lbs. chicken (a deli roasted chicken is sufficient)</b>	<b>1 c. sour cream</b>
<b>8-oz. thin spaghetti chicken stock</b>	<b>1 c. Parmesan cheese (shaved)</b>
<b>½ c. butter, divided</b>	<b>⅓ c. lemon juice</b>
<b>¼ c. flour</b>	<b>⅓ c. white wine</b>
<b>1 c. cream</b>	<b>½ tsp. garlic powder</b>
<b>1 c. chicken broth</b>	<b>½ tsp. cayenne</b>
<b>1 c. mayonnaise</b>	<b>1 tsp. dry mustard</b>
	<b>1 tsp. salt</b>
	<b>8-oz. fresh mushrooms, sliced</b>

Boil and debone chicken if not using one from the deli. Break spaghetti into thirds and boil in chicken stock. Make basic white sauce by melting 4 T butter and a ¼ c. flour; cook until bubbly. Add cream and chicken broth, stirring and cooking until thickened. Add mayonnaise, sour cream, Parmesan cheese, lemon juice, wine and seasonings. Sauté mushrooms in remaining butter. Place mushrooms, cut-up chicken and spaghetti in flat 3-quart casserole. Add sauce and mix well. Sprinkle paprika and additional Parmesan on top. Bake at 350° for 30 to 40 minutes. May be made ahead of time and frozen. Serves 8 to 10.

### GRANDMA FREEMAN'S CHICKEN PIE

*Kathy Fairfield*

**4 or 5 chicken breasts**           **1 c. milk**  
**3 boiled eggs**           **1 c. self rising flour**  
**2 sm. chopped onion**           **1 stick butter**  
**1 can cream of chicken soup**

Boil chicken and save broth. Chop cooked chicken and layer in the bottom of greased 9x13 pan. Cut up eggs and layer over chicken. Mix soup, 2 cups of broth and onion together. Pour over chicken. Melt butter and mix with milk and flour. Pour on top of chicken mixture. Bake at 350° until golden brown on top.

### GRANNY'S MEATLOAF

*Bobbie Powell  
Sandra Powell*

**2 lbs. ground chuck**           **⅓ c. ketchup**  
**2 eggs, beaten**           **1 ½ c. dry bread crumbs**  
**1 env. dry onion soup mix**           **¾ c. water**

Soak bread in water while mixing other ingredients together; then add bread. Bake at 375° for 45 minutes.

### GREEK CHICKEN WITH POTATOES

*Cynthia Williams*

**1 fryer broiler (4 lbs.) cut into serving pieces**           **½ c. butter**  
**9 med. potatoes, quartered**           **salt**  
**juice of 1 lemon**           **pepper**  
**1 ½ c. water**           **oregano**

(continued)

Arrange chicken into pan and surround with potatoes. Sprinkle generously with oregano. Dot all with butter. Add water, salt and pepper to taste. Top with lemon juice. Bake at 300° to 350° for at least an hour. Dish is better if cooked slower for a longer time. Baste occasionally with juices from pan.

## GRILLED SALMON FILLETS

Margaret Ayer Butts

**2-4 salmon fillets, with skin on**  
**(about 6-oz. each)**  
**2 T. olive oil**

**2 T. fresh lemon juice**  
**salt and pepper to taste**

Place the salmon in a shallow dish to fit. Combine the oil, lemon juice, salt and pepper. Pour over the salmon and let marinate in the refrigerator (covered) for 1 hour; turning once. Lightly spray the grill (George Foreman) and grill until desired doneness.

## HAM AND RED-EYE GRAVY

Mollie Simmons

**ham slices, ½ -inch thick**  
**⅔ c. boiling water**

**1 tsp. instant coffee**

Cut ham slices ½-inch thick. Trim the fat from ham slices; reserving trimmings. In skillet, cook trimmings till crisp. Discard trimmings and brown the ham on both sides in hot fat, 5 to 6 minutes per side. Remove ham to warm platter. Stir ⅔ c. boiling water and 1 tsp. instant coffee into the drippings in skillet. If ham is mild-cured, add a few drops liquid smoke. Cook, scraping pan to remove crusty bits, for 2 to 3 minutes. Serve warm gravy over ham slices. Serve ham with grits if desired.

## HAM-BEAN BAKE

Mollie Simmons

**2 c. cubed fully cooked ham**  
**2 (16-oz.) cans pork and beans in**  
**tomato sauce**  
**2 T. molasses**

**2 T. ketchup**  
**½ c. minced onion**  
**2 tsp. Worcestershire sauce**  
**1 tsp. prepared mustard**

In mixing bowl combine ham, pork and beans, molasses, ketchup, onion, Worcestershire and mustard. Put in casserole dish and bake uncovered at 375° till heated, 25 to 30 minutes.

## HASH BROWN BREAKFAST CASSEROLE

Lynn Bommett

**3 c. frozen hash browns**  
**1 lb. sausage**  
**salt to taste**

**3 c. shredded cheese**  
**2 c. milk**  
**12 eggs**

Thaw hash browns and place in 13X9X2 casserole dish. Grease casserole dish slightly. Salt potatoes. Brown sausage and drain excess fat. Place sausage on top of potatoes. Place cheese on top of browned sausage. Mix eggs and milk and pour over cheese. Bake at 350° for 50-60 minutes. This makes a very large casserole.

## HONOLULU CHICKEN CURRY

Kay Williams

**3 T. butter or margarine**  
**1 sm. onion, grated**  
**1 clove of garlic**  
**3 T. flour**  
**½ tsp. ginger**  
**¾ tsp. salt**

**½ tsp. curry powder**  
**1 c. milk**  
**¼ c. coconut milk**  
**½ c. chicken broth**  
**½ c. diced chicken**

Melt butter or margarine. Add grated onion and garlic; simmer 5 minutes. Remove garlic. Combine flour, ginger, salt and curry powder. Blend with butter. Combine milk, coconut milk and chicken broth; add to flour mixture. Stir constantly over low heat until thickened. Add chicken; heat well. Serve with rice and any desired accompaniments such as flaked coconut, chopped nuts or raisins. Note: Coconut milk as used in Hawaii is extracted from grated fresh coconut and should not be confused with the watery fluid found in a mature coconut. To make coconut milk for this recipe: Pour 2 cups of milk over a can or package of flaked coconut. Slowly bring to a boil. Remove from heat and let stand 20 minutes, stirring occasionally. Strain.

## HUSBAND'S DELIGHT

Judy Itson

**2 lbs. ground chuck**  
**1 c. chopped onion**  
**8-oz. cream cheese**

**1 can golden mushroom soup**  
**¼ c. catsup**  
**8 to 10 refrigerator biscuits**

In a large skillet, brown ground chuck with onion. Drain. Add cream cheese, soup and catsup to beef. Put in large dish. Bake 10 minutes. Top with biscuits and bake 20 min.

## INDONESIAN PORK ROAST

Margaret Ayer Butts

**1 (4 lb.) Boston butt roast**  
**1 T. vegetable oil**  
**1 c. water**  
**½ c. soy sauce**

**⅓ c. firmly packed light brown**  
**sugar**  
**¼ c. vinegar**  
**1 chicken-flavored bouillon cube**

Brown roast on all sides in hot oil in a large dutch oven; drain off excess oil. Combine water, soy sauce, light brown sugar, vinegar and bouillon cube; add to roast. Cover and simmer 2 ½ hours or until roast is tender. Turn occasionally.

## JAMBALAYA

Gloria Williams

**1 (14-oz.) can Del Monte stewed**  
**tomatoes with onions, celery and**  
**green pepper (reserve liquid)**  
**juice from tomatoes and water to**  
**equal 6 oz.**  
**1 (10-oz.) can Swanson's chicken**  
**broth**

**1 (8-oz.) box Zatarain's New**  
**Orleans Style Jambalaya mix**  
**10-oz. shrimp, cooked, peeled,**  
**chopped**  
**6-oz. Hillshire Farm turkey sausage,**  
**chopped**

(continued)

Drain stewed tomatoes, reserving juice. Measure tomato juice and add water to equal 6 ounces. Bring tomato juice, water and broth to a boil in a 2½-quart saucepan over medium heat. Stir in remaining ingredients and bring back to a boil. Reduce heat to low; cover and cook 25 minutes. Remove from heat, let stand 5 minutes. Fluff rice and serve.

## JIFFY CORN CASSEROLE

Etta Craig

**1 can whole kernel corn (undrained)**    **2 eggs, beaten**  
**1 can cream style corn**    **½ c. melted butter**  
**1 c. sour cream**    **1 (8-oz.) Jiffy corn muffin mix**

Mix all together adding muffin mix last. Bake in a large casserole or 9x13 pan at 350 ° for 50-60 minutes until set. Let stand 5 minutes before serving.

## KRYSTAL BURGERS

Melissa Barker

**1 ½ to 2 lbs. ground beef, browned and drained**    **1 env. French Onion Soup**  
**1 pkg. dinner rolls**    **2 c. cheese, grated**  
**several T. prepared mustard**    **⅔ c. mayonnaise**

Preheat oven to 350°. Combine ground beef and other ingredients (EXCEPT rolls) in skillet. Cut rolls in half horizontally with electric knife; spread each half with mustard. Spread meat mixture on bottom half of rolls and replace top half. Bake for 20 minutes. Serve hot.

## LEMON CHICKEN

Julia Lucas

**4 chicken breasts**    **¼ c. Wesson oil**  
**flour seasoned with salt pepper, and paprika**    **½ tsp. salt**  
**½ stick butter**    **½ tsp. pepper**  
**½ c. lemon juice**    **½ tsp. thyme**  
                                  **1 med. onion**

Flour chicken as for frying. Melt butter in a shallow Pyrex casserole dish. Rotate chicken in melted butter and bake at 400° for 30 to 40 minutes (golden brown). Turn chicken; cover with sauce made from lemon juice, oil, salt, pepper, thyme and a chopped onion. (Can process mixture in a blender.) Continue cooking for 30 to 45 minutes.

## LICKETY-SPLIT LASAGNA

Hannah Moseley

**12-oz. ground beef**    **1 ½ c. shredded Mozzarella cheese (6-oz.)**  
**2 ½ c. spaghetti sauce**    **2 T. grated Parmesan cheese, if you like**  
**6 lasagna noodles**  
**1 ½ c. cottage cheese**

Preheat oven to 350°. Brown and drain ground beef. Spoon 1 cup spaghetti sauce in the bottom of the 2-quart baking dish. Stir remaining spaghetti sauce into meat in skillet. Reheat mixture until hot. Place 2 uncooked noodles on sauce in bottom of dish. Spread ⅓ of meat mixture on top of noodles. Spread ¾ cup of the cottage (continued)

cheese over meat. Sprinkle ½ cup of the Mozzarella cheese over cottage cheese. Add another layer of 2 uncooked noodles, ⅓ of meat mixture, the rest of the cottage cheese, and ½ cup of the Mozzarella cheese. Layer remaining uncooked noodles, meat mixture and Mozzarella cheese. Finally sprinkle Parmesan cheese over top, if you like. Cover baking dish with foil. Put covered dish in oven. Bake for 1 hour.

## LIMA BEANS AND PORK SAUSAGE

Mollie Simmons

**1 lb. dry lima beans (2 ½ c.)**    **2 ½ c. tomato juice**  
**6 c. cold water**    **1 tsp. dried basil, crushed**  
**½ tsp. salt**    **¼ tsp. chili powder**  
**1 lb. bulk pork sausage**    **⅛ tsp. pepper**

Rinse beans. In kettle combine beans with water and salt. Bring to boil and simmer 2 minutes; remove from heat. Cover; let stand 1 hour. (Or add beans to water and salt; soak overnight.) Rinse beans; add water again. Return to boiling. Cover; simmer till tender, 45 to 60 minutes. Drain. Cook sausage till browned; drain. Stir in tomato juice, basil, chili powder, pepper and drained beans. Simmer, uncovered; till heated, about 10 minutes. Stirring often.

## LOUISIANA CRAB CAKES WITH CREOLE TARTAR SAUCE

Brian Gary Czito, M.D.

### Tartar Sauce

**½ c. low-fat mayonnaise**    **¼ tsp. salt-free Cajun-Creole seasoning**  
**3 T. sweet pickle relish**  
**2 T. capers, drained and rinsed**    **¼ tsp. hot pepper sauce (Tabasco)**  
**1 tsp. Creole mustard**

Combine mayonnaise, relish, capers, mustard, Cajun-Creole seasoning and hot pepper sauce. Stir with a whisk. Let stand 10 minutes.

### Crab Cakes

**½ c. dry fine bread crumbs**    **¼ tsp. ground black pepper**  
**½ c. Panko bread crumbs**    **1 lb. lump crab meat, shell pieces removed**  
**¼ c. finely chopped onion**    **2 lg. eggs, lightly beaten**  
**¼ c. finely chopped red bell pepper**    **4 tsp. vegetable oil, divided**  
**1 T. chopped fresh parsley**    **lemon wedges (opt.)**  
**1 T. fresh lemon juice**    **flat-leaf parley sprigs (opt.)**  
**1 T. hot pepper sauce (Tabasco)**

To prepare crab cakes, combine dry bread crumbs, onion, red bell pepper, parsley, lemon juice, hot pepper sauce, pepper, crab meat and beaten eggs; mix well. Divide crab mixture into 8 equal portions. Form each portion into a ½ inch thick patty. Be careful handling the patties as there's not a lot of breading to hold them together (which is what makes them so good - more crab meat.) Dredge each patty in Panko bread crumbs. Heat 2 tsp. oil in a large nonstick skillet over medium high heat. Add 4 patties and cook for 3 minutes on each side or until golden brown. Repeat procedure with remaining oil and patties. Serve with tartar sauce. Garnish with parsley sprigs and lemon wedges.



## LOW COUNTRY BOIL

Lunelle Watson

**1 gal. water**  
**1 c. lemon juice, bottled**  
**4 T. Shrimp Boil (Zatarain's)**  
**2 bay leaves**  
**8 - 10 new potatoes**  
**8 ears corn, fresh or frozen**

**2 lbs. smoked sausage, cut in 2" pieces**  
**3 lbs. shrimp, in shell**  
**1 stick butter or margarine**  
**lemon wedges**

Bring water, lemon juice and seasonings to a boil. Add potatoes and corn. Cook 15 minutes. Add sausage and cook 15 minutes. Add shrimp and cook until shrimp are pink. Remove everything to a large tray and brush with butter or margarine. Garnish with lemon wedges. Serve with lots of napkins. Best if served outside.

## MAGEE'S MINCED MEAT

Kathy Boan

**2 lbs. ground chuck or beef**  
**1 chopped onion**  
**1 box instant mashed potatoes**  
**1/2 tsp. pepper**  
**1 tsp. salt**  
**1 bag frozen chopped carrots.**

Brown meat; drain excess grease. Add onion and enough water to cover; bring to a boil. Add salt and pepper; allow to simmer 20 minutes. Cook mashed potatoes according to package directions. Cook carrots until tender; drain and mash. Place a scoop of meat, then potatoes, then carrots onto a plate. Mix if desired.

## MAMA'S COUNTRY HAM PIE

Ruth NeSmith

**2 slices cured ham, cut into sm. pieces**  
**dumplings**  
**3 beaten eggs**  
**black pepper to taste**  
**unbaked pie crust**  
**butter**

Preheat oven to 350°. Boil ham in about one quart of water until tender. Drop dumplings and cook until slightly thick. (Make sure there is enough juice or it will be dry). Pour into baking pan. Stir in eggs and pepper. Place pie crust on top. Dot with butter and brown in oven.

## MAMA'S MEATLOAF

Lunelle Watson

**1 lb. ground beef**  
**1/2 c. chopped onions**  
**1/4 c. chopped green pepper**  
**1/2 c. oatmeal**  
**1 egg, beaten**  
**1/2 tsp. garlic salt**  
**1/2 c. catsup**

Cover onions and pepper with water in a microwave safe dish. Microwave for 2 minutes; partially drain. Crumble up meat and oatmeal in a bowl with garlic salt. Add egg, onions and pepper along with some of the cooking water. Season with salt and pepper. Shape into a loaf in baking dish. Bake at 350° for 30 to 45 minutes. Drain off fat while cooking. Remove from oven and spread with catsup.

## MEATBALLS

Brian Barker

**1/3 c. very finely chopped onion**  
**1 T. very finely minced garlic**  
**3 T. finely chopped parsley**  
**1 c. fresh bread crumbs**  
**1 egg**  
**1/2 c. cold water**  
**2 T. olive oil**  
**1 1/2 tsp. salt**  
**1/4 tsp. freshly ground pepper**  
**1/4 tsp. ground nutmeg**  
**2 1/2 lbs. lean ground chuck**  
**30-oz. tomato sauce**

Combine chopped onion, garlic, parsley and bread crumbs in a food processor and mix 30 seconds. Break the egg into a 3 quart bowl and mix well using a wire whisk. Add water, olive oil, salt, pepper, and nutmeg to the egg and whisk until well whisked. Add the bread crumb mixture, combining with a spatula. Add the ground meat and mix thoroughly until ingredients are well distributed and the mixture is binding together tightly. Preheat the oven to 425°. Using a medium sized ice cream scoop, scoop out a portion onto a lightly oiled jelly roll pan. Form each meatball by rolling in the palm of your hand until they feel tight and solid. (The finished meatballs should be about the size of a golf ball.) Pour 1/4 cup water into the pan and place in the oven. Time 15 minutes. Remove from the oven and loosen with a spatula. Return to the oven an additional 10 minutes or until cooked through. Drain. Heat the tomato sauce in a large skillet. Add the meatballs and simmer 2 minutes. Serve over pasta or rice.

## MEATLOAF

Judy Itson

**1 1/2 lbs. ground beef**  
**1 1/4 tsp. salt**  
**1/4 tsp. black pepper**  
**1/2 c. chopped onion**  
**1/2 c. chopped bell pepper**  
**1 egg, lightly beaten**  
**8-oz. canned diced tomatoes with juice**  
**1/2 c. quick-cooking oats**

Preheat oven to 375°. Mix all meatloaf ingredients well and place in baking dish. Spread topping on loaf and bake for 1 hr.

### Topping

**1/3 c. ketchup**  
**2 T. brown sugar**  
**1 T. mustard**

Mix ingredients together and spread on top of meatloaf.

## MEATLOAF THEY WILL EAT!

Elaine Wright

### Meatloaf

**1 1/2 lbs. ground chuck**  
**1 egg**  
**1 c. fine bread crumbs**  
**1 onion, finely chopped**  
**1 tsp. salt**  
**1/2 tsp. pepper**  
**1/2 (8-oz.) can tomato sauce**

Preheat oven to 350°. Mix meat, egg, bread crumbs, onion, salt, pepper and 1/2 (8 oz.) can tomato sauce together. Form into loaf and place in greased loaf dish.

(continued)

### Sauce for Meatloaf

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| <b>1 ½ (8-oz.) cans tomato sauce</b> | <b>3 T. brown sugar</b>             |
| <b>½ c. water</b>                    | <b>3 T. prepared yellow mustard</b> |
| <b>3 T. vinegar</b>                  | <b>3 tsp. Worcestershire sauce</b>  |

Combine 1 ½ (8-oz.) cans tomato sauce, water, vinegar, brown sugar, mustard and Worcestershire sauce in a saucepan. Cook over low heat until sugar melts. Pour ¼ of sauce over meatloaf. Bake 1 hour and 15 minutes. Baste 2 or 3 times with sauce during baking. Warm remaining sauce and serve with meatloaf.

### MEMA'S BARBECUPS (Trevor's Favorite Barbecups)

Martha Foster Hall  
Trevor Barker

- |  |                             |
|--|-----------------------------|
| <b>2 cans refrigerated biscuits (not flaked)</b> | <b>1 c. barbecue sauce</b>  |
| <b>1 ½ lbs. ground beef</b>                      | <b>4 T. brown sugar</b>     |
|  | <b>1 c. shredded cheese</b> |

Brown ground beef and drain. Add barbecue sauce and brown sugar. Take biscuits and press each one into a greased muffin cup. Make sure dough goes up to the edge of muffin cup. Spoon meat mixture into cups and sprinkle with cheese. Bake at 400° for 10-12 minutes.

### MEMA'S DRESSING AND GRAVY

Darlene Foster  
Martha Foster Hall

#### Egg Bread

- |                        |                             |
|------------------------|-----------------------------|
| <b>3 eggs</b>          | <b>2 tsp. sugar</b>         |
| <b>2 c. buttermilk</b> | <b>2 tsp. baking powder</b> |
| <b>2 c. meal</b>       | <b>2 sticks butter</b>      |
| <b>½ tsp. soda</b>     | <b>1 tsp. salt</b>          |

Beat eggs; add buttermilk. Mix soda, baking powder, salt and sugar with meal. Beat into egg mixture. Add melted butter. Pour into greased pan. Cook at 350° until golden brown.

#### Dressing

- |                                   |                           |
|-----------------------------------|---------------------------|
| <b>1 loaf bread</b>               | <b>4 eggs</b>             |
| <b>1 c. celery (chopped fine)</b> | <b>1 c. melted butter</b> |
| <b>½ tsp. pepper</b>              | <b>chicken broth</b>      |
| <b>2 sm. onions, chopped</b>      | <b>egg bread</b>          |

Make dressing while egg bread is hot. Crumble egg bread and loaf bread. Soften with chicken broth; add beaten eggs, melted butter, pepper, onions and celery. Add more chicken broth if needed. Brown at 350° until golden brown.

#### Gravy

- |                              |                                     |
|------------------------------|-------------------------------------|
| <b>6 boiled eggs, cut up</b> | <b>chicken broth</b>                |
| <b>2 c. raw dressing</b>     | <b>2 cans cream of chicken soup</b> |
| <b>½ tsp. pepper</b>         |                                     |

Combine in saucepan and simmer for 30 minutes.

### MEXICAN CHICKEN

Wanda Jones

- |  |   |
|--|---|
| <b>1 whole chicken or 6 chicken breasts (boiled)</b> | <b>1 T. garlic salt</b>                   |
| <b>1 finely chopped onion</b>                        | <b>salt and pepper to taste</b>           |
| <b>2 cans RO TEL tomatoes</b>                        | <b>1 lg. can of cream of chicken soup</b> |
| <b>1 T. chili powder</b>                             | <b>1 (16-oz.) cheese, grated</b>          |

Cut chicken into bite size pieces and place in large bowl. Add onion, tomatoes, chili powder, garlic salt, salt and pepper. Mix well. Pour into one large baking dish or several small dishes. Pour cream of chicken soup into a pot and add one to two cups of chicken broth from the cooked chicken. Mix together and pour on top of mixture. Bake 30 minutes in 350° oven. Top with cheese and bake 5-10 additional minutes until cheese is melted.

### MEXICAN DIP

Nina Richards

- |  |  |
|--|--|
| <b>½ lb. ground beef</b>                     | <b>1 (4-oz.) can chopped green chilies</b> |
| <b>½ lb. Italian sausage (remove casing)</b> | <b>1 ½ c. Monterey Jack cheese</b>         |
| <b>1 lg. onion</b>                           | <b>1 ½ c. Cheddar cheese</b>               |
| <b>1 (30-oz.) can refried beans</b>          | <b>1 (7-oz.) green chili salsa</b>         |
|  | <b>hot sauce</b>                           |

Brown ground beef and sausage together. Drain. Add onion; cook until tender. Add hot sauce to your taste. Spread refried beans in 10" x15" baking dish. Add crumbled ground beef and sausage. Cover meat with cheeses; top with green chilies. Drizzle salsa over the top. Bake uncovered at 400° for 20-25 minutes.

### MEXICAN LASAGNA

Brittney Williams  
Lindsey Williams

- |  |   |
|--|---|
| <b>1 jar (1 lb. 10-oz.) RAGU Old World Style Pasta Sauce</b> | <b>4 ½ tsp. chili powder</b>                      |
| <b>1 lb. ground beef</b>                                     | <b>6 (8 ½-in.) flour tortillas</b>                |
| <b>1 c. (15 ¼-oz.) whole kernel corn, drained</b>            | <b>2 c. shredded Cheddar cheese (about 8-oz.)</b> |

Preheat oven to 350°. Set aside 1 cup Ragu Pasta Sauce. In 10-inch skillet, brown ground beef over medium-high heat; drain. Stir in remaining Ragu Pasta Sauce, corn and chili powder. In 13X9-inch baking dish, spread 1 cup sauce mixture. Arrange two tortillas over sauce, overlapping edges slightly. Layer half the sauce mixture and ½ of the cheese over tortillas; repeat layers, ending with tortillas. Spread tortillas with reserved sauce. Bake 30 minutes. Then top with remaining cheese and bake an additional 10 minutes or until sauce is bubbling and cheese is melted. Makes 8 servings. Substitute refried beans for ground beef for a meatless main dish.

## MIXED FRUIT CHICKEN SALAD

Cindy Pittman Hilliard

- |   |   |
|---|---|
| <b>¼ c. chopped pecans</b>                          | <b>2 celery ribs, chopped</b>                   |
| <b>4 c. chopped cooked chicken breasts</b>          | <b>1 (11-oz.) can mandarin oranges, drained</b> |
| <b>2 c. seedless red &amp; green grapes, halved</b> | <b>1 c. chopped fresh pineapple</b>             |
|   | <b>¼ tsp. salt</b>                              |

Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 6-7 minutes or until toasted and fragrant; stirring halfway through. Toss together chicken, grapes, chopped celery, oranges, pineapple and salt in a large bowl. Add vinaigrette; toss to coat. Sprinkle with pecans. SERVE IMMEDIATELY. (NOTE: An 8-oz. can of pineapple tidbits, drained, may be substituted for fresh pineapple.)

### Orange-Raspberry Vinaigrette

- |   |                                    |
|---|------------------------------------|
| <b>½ c. orange marmalade</b>                            | <b>2 T. chopped fresh cilantro</b> |
| <b>¼ c. white balsamic-raspberry blush vinegar</b>      | <b>2 T. olive oil.</b>             |
| <b>1 med.-size jalapeño pepper, seeded &amp; minced</b> |                                    |

Stir together all Vinaigrette ingredients.

## MIXED GRILL WITH CHERRY COLA BARBECUE SAUCE

Toni Michelle Czito, M.D.

### Spice Rub

- |  |   |
|--|---|
| <b>2 T. smoked paprika or hot smoked Spanish paprika</b> | <b>1 ½ tsp. garlic powder</b>             |
| <b>2 ½ tsp. dried basil</b>                              | <b>1 ½ tsp. onion powder</b>              |
| <b>2 ½ tsp. dried thyme</b>                              | <b>1 tsp. freshly ground black pepper</b> |

Mix all ingredients in small bowl to blend. This rub can be made 2 weeks ahead. Store in airtight container at cool room temperature

### Mixed Grill

- |  |  |
|--|--|
| <b>1 (13 X 9 X 2-inch) disposable aluminum drip pan</b>                                    | <b>vegetable oil for brushing</b>  |
| <b>4 to 4 ½ lbs. baby back pork ribs cut into 4 slabs</b>                                  | <b>4 skinless boneless chicken breast halves, pounded to ¾-inch thickness</b>                      |
| <b>2 c. (or more) wood chips (cherry alder, apple, or hickory), soaked in water 1 hour</b> | <b>8 fully cooked smoked sausages (such as chicken-apple), pierced in several places with fork</b> |
| <b>4 (6 X 3 ¼ X 2-inch) disposable mini loaf pans for wood chips</b>                       | <b>Cherry Cola Barbecue Sauce</b>  |

Remove top rack from grill. Place foil drip pan in center of bottom rack; fill halfway with water (if using 2-burner gas grill, place drip pan on 1 unlit burner).

(continued)

### Ribs (Medium Heat)

Sprinkle ribs with salt and 3 T. spice rub. Place ribs on grill rack over drip pan. Cover barbecue; grill until meat is coming away from bones; turning and repositioning every 30 minutes and adding more wood chips to pans as needed, about 1 ½ hours. Maintain barbecue temperature at 350°. Transfer ribs to rimmed baking sheet; cool. (Ribs can be made 1 day ahead. Cover and chill.) Remove drip pan from barbecue. Lightly brush grill racks with oil.

### Chicken, Sausages, and Ribs

Sprinkle chicken with salt and remaining spice rub. Place chicken, sausages and ribs on grill racks; cover and grill 7 minutes, turning occasionally. Brush ribs with 1 cup cherry cola sauce; cover and grill until chicken is cooked through and ribs are glazed, turning frequently, about 5 minutes longer. Transfer sausages to platter; transfer ribs and chicken to cutting board. Cut pork between bones; cut chicken crosswise into ¾-inch -wide strips. Transfer to platter with sausages. Serve with remaining cherry cola sauce.

### Cherry Cola Barbecue Sauce (about 4 c.)

- |  |  |
|--|--|
| <b>1 T. vegetable oil</b>                        | <b>1 c. Cherry Cola (regular not diet)</b> |
| <b>2 c. chopped onions</b>                       | <b>⅓ c. golden brown sugar</b>             |
| <b>2 garlic cloves, minced</b>                   | <b>¼ c. balsamic vinegar</b>               |
| <b>2 (12-oz.) bottles chili sauce</b>            | <b>1 tsp. hot pepper sauce</b>             |
| <b>1 (10-12-oz.) jar cherry preserves or jam</b> |  |

Heat oil in heavy large saucepan over medium heat. Add onions; sauté until golden, about 7 minutes. Add garlic and stir 1 minute. Stir in chili sauce, preserves, Cherry Cola, brown sugar, and vinegar; bring to simmer, stirring occasionally. Reduce heat to medium-low; simmer uncovered until reduced to 4 c., stirring often to prevent scorching, about 50 minutes. Stir in 1 tsp. hot pepper sauce. Season to taste with salt and pepper and more hot pepper sauce, if desired. Transfer to bowl and cool completely. (Can be made 2 weeks ahead.) Cover and refrigerate.

## MULLIGAN STEW

Judy Itson

- |  |   |
|--|---|
| <b>1 T. oil</b>                                  | <b>1 can tomato soup</b>                |
| <b>1 lb. lean stew meat, cut in small pieces</b> | <b>1 soup can water</b>                 |
| <b>1 tsp. salt</b>                               | <b>3 carrots, cut in thick slices</b>   |
| <b>dash of pepper</b>                            | <b>3 potatoes, peeled and quartered</b> |
|  | <b>3 onions, quartered</b>              |

Melt shortening in skillet. Next, cook the meat over medium heat until brown. After meat has browned, add salt and stir in tomato soup and water. Cover and cook slowly until tender (about 1 ½ hrs.). When the meat is tender, add the remaining ingredients. Cover and cook slowly for another 30 min. If the liquid cooks away, add more water during cooking. Makes 4 to 6 servings.

## OLIVIA'S MEXICAN LASAGNA

Robin Norris

**1 lb. ground round**  
**1 can RO TEL tomatoes**  
**1 can refried beans**  
**1 can black beans**  
**1 onion, chopped**

**1 green pepper, chopped**  
**taco seasoning**  
**flour tortillas**  
**Mexican shredded cheese**

Preheat oven to 400°. Brown and drain beef. Sauté beef with black beans, onion, pepper, tomatoes and taco seasoning. In a 9" X 13" pan, place tortillas on bottom. Spread a layer of refried beans and then a layer of beef mixture. Place a layer of cheese on top. Repeat each layer and cover with foil. Bake 30 minutes. Serve with sour cream and a tossed salad.

## ONION BAKED PORK CHOPS

Nina Richards

**1 env. onion soup mix**  
**½ c. dry bread crumbs**

**4 pork chops**  
**1 egg, beaten well**

Combine soup mix and bread crumbs together in shallow dish. Dip chops in egg; then in crumb mixture until evenly coated. Place in sprayed 13" x 9" baking pan. Bake uncovered 20 minutes or until done; turning once.

## ONION-SAUSAGE CASSEROLE

Virginia Pritchett

**5 Vidalia sweet onions**  
**1 stack Ritz crackers**  
**1 lb. bulk sausage**  
**¼ tsp. seasoning salt**

**1 can mushroom soup**  
**½ c. Cheddar cheese, grated**  
**sm. jar pimento**

Place first layer of sweet onions on bottom of casserole dish; then second layer of Ritz crackers. Third layer is sausage which has been browned and drained. Fourth layer is more sweet onions. Fifth layer is cream of mushroom soup. Sixth layer is cheese and pimento. Bake for 1 hour at 400°. Makes 6 servings.

## PAN BROILED CHICKEN AND GRAVY

Margaret Ayer Butts

**6 chicken breasts quarters or quail**  
**salt and pepper to taste**

**1 stick margarine**

Fill baking pan with 1 inch of water. Salt and pepper chicken. Flour chicken evenly. Place chicken in pan. Melt margarine and pour over chicken. Bake at 400° until chicken is brown. Baste chicken with pan liquid every 20 minutes. Make gravy from pan drippings.

## PASTA CHICKEN CASSEROLE

Marjorie Williams Wimberly

**½ c. butter**  
**1 onion, chopped**  
**1 bell pepper, chopped**  
**1 c. celery**  
**2 (4.5-oz.) cans sliced mushrooms, drained**  
**1 (15-oz.) can English peas, drained**  
**1 (3.8-oz.) sliced black olives, drained**  
**1 (15-oz.) can chicken broth**  
**1 (10-oz.) can cream of mushroom soup**

**3 c. cooked chicken**  
**1 tsp. salt**  
**1 tsp. black pepper**  
**2 c. shredded, sharp Cheddar cheese**  
**2 (7 oz.) pkgs. vermicelli, broken into 2-inch pieces, cooked and drained (I only use about one and a half pkgs.)**

Using all these ingredients requires a large container. Melt butter; add onion, bell pepper, and celery. Cook for about 5 minutes or until tender. Stir in all remaining ingredients EXCEPT cheese and vermicelli. Add cheese until melted and then your pasta. Spoon into a lightly greased dish and bake for about 30 minutes at 350°. (I have used a roasted chicken from the grocery deli which was about 3 cups.)

## PHILLY CHEESE STEAK PIZZA

Caleb Moseley

**1 can crescent roll dough cooked into pizza crust**  
**¾ c. barbeque sauce (to use as pizza sauce)**  
**½ lb. thinly sliced, deli style roast beef, cut into ¼ inch cubes**

**1 onion, chopped and sautéed**  
**1 bell pepper, chopped and sautéed**  
**½ c. Cheese Whiz**

On the cooked crescent roll pizza crust, spread barbeque sauce, leaving an ample crust. Place roast beef on top of the barbeque sauce. Sprinkle onion and pepper mixture over pizza. Drizzle Cheese Whiz over pizza. Serves 8.

## PINTO BEANS & HAM HOCKS

Mollie Simmons

**1 lb. dry pinto beans (2 c.)**  
**7 c. cold water**  
**2 lbs. smoked ham hocks**  
**½ c. chopped onion**

**1 (6-oz.) can tomato paste**  
**1 (4-oz.) can green chili peppers, seeded and chopped**  
**2 T. sugar**

Rinse pinto beans thoroughly. Combine beans and cold water in kettle or Dutch oven. Bring to boiling. Simmer 2 minutes; remove from heat. Cover; let stand 1 hour. (Or add beans to cold water and soak overnight.) Rinse beans again. Add water again. Add ham hocks and onion. Cover; cook over low heat for 1 hour; stirring occasionally. Remove ham hocks. Remove meat from bones; dice. Discard bones. Return meat to beans. Add tomato paste, chopped chili peppers and sugar. Cover and cook till beans are tender, about 30 minutes more; stirring occasionally. Add additional water, if needed. Makes 6 to 8 servings.



## PLUM SAUCE FOR PORK TENDERLOIN

Melissa Barker

### Spice Rub

2 T. parsley, minced  
2 T. chives, minced  
1 tsp. fresh ground black pepper  
1 tsp. fresh ground sea salt  
1 T. oregano, minced  
2-4 leaves of sage minced

1 tsp. ground cloves  
2 T. Rosemary, minced  
2 cloves garlic, minced  
2 tsp. lemon juice  
¼ c. olive oil

Combine spice rub and coat a pork tenderloin, turkey breast or chicken breasts. Place meat on a rack in a shallow roasting pan. Bake uncovered at 425° for 40-50 minutes or until a meat thermometer reads 160°, basting twice with reserved marinade.

### Plum Sauce

½ c. plum preserves  
¼ c. finely chopped onion  
¼ c. apricot preserves  
2 T. brown sugar  
2 T. apple juice

2 T. soy sauce  
2 T. ketchup  
1 garlic clove, minced  
3 T. white wine

In a saucepan, combine sauce ingredients. Bring to a boil. Reduce heat. Simmer uncovered for 10 minutes or until flavors blend. Let pork stand for 5 minutes before slicing. Serve with plum sauce.

## POACHED SALMON

Doris Culverhouse

1 (4-6-oz.) salmon fillet, skin removed  
1 T. olive oil  
¼ c. white wine  
2 T. fresh lemon juice

2 sprigs fresh dill  
seasoned salt to taste  
white pepper to taste  
water as needed to cover salmon--  
just below the top of the fillet

Sprinkle both sides of salmon with seasoned salt and white pepper. Add olive oil to sauté pan. Heat well. Place salmon in pan; reduce heat and sear until golden brown. Turn salmon over and fry lightly. Add remaining ingredients and simmer approximately 4 to 6 minutes.

## POPPY SEED CHICKEN

Elaine Wright

4 chicken breasts, cooked and chopped  
½ c. chopped onion  
1 tsp. minced garlic  
1 T. butter or olive oil  
salt and pepper to taste

1 can cream of chicken soup  
½ c. sour cream  
¼ c. butter, melted  
1 pack buttery round crackers  
2 T. poppy seeds

Preheat oven to 350°. Sauté onions and garlic in butter. In a large bowl, mix chicken, sautéed onions, salt, pepper, soup, sour cream and butter. Place in a greased 9x9 inch glass dish. Crumble buttery round crackers on top and sprinkle with poppy seeds. Bake 30 minutes.

## POPPY SEED CHICKEN CASSEROLE

Laural Moseley

8 boneless chicken breasts, cooked and chopped (reserve broth)  
1 (16-oz.) sour cream  
1 lg. can (or 2 sm. cans) cream of mushroom soup

4 rolls Ritz crackers, crushed  
3 sticks of margarine, melted  
2 T. poppy seeds

Combine sour cream and soup. Add some of the broth from the chicken and mix until almost soupy. Mix with chicken and poppy seeds. Put in bottom of greased 9X13-inch casserole dish. Crush Ritz crackers and mix well with melted margarine. Spread over top of mixture. Bake in preheated 375° oven for 30 minutes.

## PORK ROAST

Annette Pritchett Stokes

6 to 8 lbs. Boston butt roast  
seasoned salt  
pepper

salt  
⅔ jar (18-oz.) Apricot Preserves  
2 c. water

Rinse roast in tap water. Rub good with seasoned salt, pepper and regular salt. Put in enamel roaster on small rack. Add water. Cover with lid or aluminum foil. Cook in 325° oven 2 ½ hours. Remove lid - Add preserves. Return to oven for about 30 to 40 minutes until brown. Let cook 20 minutes. Slice and serve. (Save broth to season turnips!)

## RANCHO BAKED BEANS

Barnett Shepard  
Mary Helen Hanson

¼ c. fat or salad oil  
2 c. chopped onion  
1 lb. ground beef  
1 tsp. salt  
1 c. tomato ketchup

2 T. prepared mustard  
2 tsp. cider vinegar  
2 (1 lb.) cans pork and beans  
1 (1 lb.) can kidney beans, drained

Heat fat or oil in a skillet. Add onions; simmer until golden yellow. Add ground beef. Stir with a fork while onions brown lightly. Add remaining ingredients. Pour into a bean pot or a 2-quart casserole. Bake in a hot 400° oven for 30 minutes. Makes 8 servings.

## SALMON CROQUETTES

Janice H. Jones

1 can Alaskan pink salmon  
2 eggs  
2 T. flour  
2 T. cornmeal

salt & pepper to taste  
1 med. chopped onion (opt.)  
cooking oil

Drain salmon; debone and flake. Chop onion. Mix all ingredients. Form into patties. Fry until golden brown. Drain on paper towels. (TO PREVENT AN ODOR WHEN FRYING FISH, PUT A TEASPOON OF PEANUT BUTTER IN THE PAN OF HOT OIL.)

## **SALMON STEW**

Lois T. Peacock

**2 (14 ¾-oz.) cans salmon**  
**½ c. or 1 stick butter**  
**1 can evaporated milk**

**milk**  
**salt & pepper**

Dump undrained salmon into Dutch oven or pot of your choice. Remove bones. Add butter and simmer until bubbly. Add evaporated milk and stir. Add enough milk until pot or oven is ¾ full. Add salt and pepper to taste. Heat to simmering, BUT DO NOT BOIL. Serve with saltine crackers.

## **SAUSAGE AND CHEESE GRITS CASSEROLE**

Doris Culverhouse

**1 lb. hot sausage**  
**1 c. quick grits**  
**4 c. boiling water**  
**½ tsp. salt**  
**½ tsp. garlic salt**

**1 stick butter**  
**1 c. Sharp cheese, grated**  
**½ c. milk**  
**4 eggs, slightly beaten**  
**paprika**

Preheat oven to 300°. Cook and drain sausage. Cook grits for 5 minutes in boiling salted water. Add garlic salt, butter and cheese. Stir until melted. Remove from heat; add milk, eggs and sausage. Pour into 9x13 inch pan sprayed with nonstick spray. Sprinkle paprika on top. Bake 35 to 45 minutes.

## **SAUSAGE AND EGG CASSEROLE**

Molly Wright

**1 lb. sausage**  
**8-oz. Sharp Cheddar cheese, grated**  
**6 lg. eggs**

**1 c. milk**  
**salt and pepper to taste**

Preheat oven to 350°. Spray 9x13 inch casserole dish with nonstick cooking spray. Cook and drain sausage. Spread sausage on the bottom of the dish. Mix eggs, milk, cheese, salt and pepper together. Pour over sausage. DO NOT MIX. Bake until brown.

## **SAUSAGE AND GRAVY**

Kelly Belflower

**peppered gravy mix (I prefer Pioneer Brand)**  
**2 lbs. fresh sausage meat**  
**enough gravy mix for 8 c.**

**1 pkg. Lipton onion soup mix**  
**1 T. garlic powder**  
**1 T. minced garlic**  
**1 tsp. seasoning salt**

Brown sausage meat, adding the garlic powder when meat is about half done. Follow directions on the gravy mix packets. When water starts to boil, add onion soup; mix stirring for a couple of minutes. Add gravy mix to boiling water stirring continuously until mix starts to boil. (The longer you let it boil, the thicker the gravy will become.) Put meat in slow cooker and add gravy mix, minced garlic and seasoning salt; mixing it all together. Makes enough to handle about 30 Cat Head biscuits but you will still have that age old problem of trying to make the gravy and biscuits work out just right. Oh yeah, this gravy is pretty good on Mr. Larry's special grits, too.

## **SAUSAGE CASSEROLE BY LIBBY**

Libby Rhodes

**1 pkg. of roll sausage**  
**1 (8-oz.) cream cheese**  
**2 cans crescent rolls**

**grated cheese, mild and sharp**  
**(approx. 1 c.)**

Brown sausage; drain. Cut cream cheese in blocks; mix cream cheese in with sausage. Put back on stove until well mixed. Remove from heat. Open cans of crescent rolls. Flatten out crescent rolls. Put one can of crescent rolls in the bottom of the pan and sprinkle with cheese. Add sausage and cream cheese mixture. Spread out. Top with cheese. Put other can of flattened crescent rolls on top of mixture making a crust. Bake at 375° until brown.

## **SAUSAGE CASSEROLE BY SYBLE**

Syble Pruett

**1 lb. bulk pork sausage**  
**½ c. chopped green pepper**  
**½ c. chopped onions**  
**1 c. chopped celery**  
**1 c. Jim Dandy grits**  
**4 c. water**

**1 tsp. salt**  
**1 (10 ¾-oz.) can cream of chicken soup**  
**shredded cheese to cover top (your choice)**

Heat oven to 375°. Brown sausage in skillet; drain off excess fat. Add green pepper, onions and celery. Sauté until vegetables are slightly tender. Cook grits in water with salt according to package directions. Combine grits and sausage mixture. Pour into buttered shallow 2-quart casserole pan. Spread undiluted soup over sausage and sprinkle with cheese. Bake for 30 minutes until hot and bubbly. Makes 5-9 servings.

## **SAUSAGE MUSHROOM BREAKFAST CASSEROLE**

Sandra Powell

**1 lb. mild pork sausage**  
**8 slices of bread, toasted and crumbled**  
**½ c. grated Cheddar cheese**  
**½ c. grated Swiss cheese**

**½ c. grated Sharp Cheddar cheese**  
**4 eggs**  
**2 ½ c. milk**  
**1 can mushroom soup**  
**1 sm. can mushrooms, optional**

Combine all ingredients together EXCEPT the eggs and milk. Beat the eggs and milk together until foamy and add to mixture. REFRIGERATE OVERNIGHT. Bake at 350° for 1 hour.

## **SAUSAGE QUICHE BY DORIS**

Doris Culverhouse

**1 (10-oz.) pkg. frozen chopped broccoli**  
**1 lb. sausage**  
**6 eggs, beaten**

**½ c. half & half**  
**2 c. grated cheese**  
**½ c. chopped onions**  
**2 deep dish pie shells**

Preheat oven to 325°. Cook broccoli and drain. Cook sausage and drain. Combine broccoli, sausage, eggs, half and half, cheese and onions. Pour into pie shells. Bake for 45 minutes to 1 hour.

## SAUSAGE QUICHE BY JANICE

Janice H. Jones

**2 (9 in.) deep dish pie shells**  
**12-oz. bulk sausage (browned & drained)**  
**8-oz. Mozzarella cheese**  
**8 eggs, beaten**  
**1 ½ c. milk**  
**1 tsp. salt**  
**½ tsp. pepper**

Line pie shells with cooked sausage and grated cheese. Combine eggs, milk, salt and pepper pouring on top of sausage and cheese. Bake at 375° for 30 minutes.

## SAUSAGE WITH GRAVY

Ellen B. Jones

**sausage patties or link sausage**  
**¼ to ½ c. flour**  
**½ tsp. pepper**  
**1 tsp. salt**

Fry desired amount of sausage. Drain oil from skillet except 3 T. Add and brown ¼ to ½ c. flour, stirring to scrape brown bits from skillet bottom. When mixture is brown and smooth, add 1 ½ c. water slowly. Cook over low heat until gravy thickens to consistency desired.

## SAUSAGE-RICE CASSEROLE

Linda Goodwin

**1 lb. lean sausage**  
**1 med. onion, chopped**  
**1 box chicken Rice-A-Roni**  
**1 can cream of chicken soup**  
**1 c. grated cheese**

Combine sausage and onion. Cook and drain. Prepare Rice-A-Roni as directed on package. Combine with sausage mixture and soup. Place in 11X7-inch baking dish. Sprinkle cheese on top. Bake at 350° until cheese melts and mixture is heated throughout.

## SAVANNAH RED RICE

Emily Page

**4 T. bacon drippings**  
**5 T. butter**  
**1 sm. yellow onion, diced**  
**1 c. diced celery (inner leaves included)**  
**2 garlic cloves, minced**  
**2 T. plus 1 tsp. kosher salt or more to taste**  
**2 c. canned tomatoes, chopped**  
**2 c. chicken stock**  
**2 T. pepper vinegar or cider vinegar (add pinch red pepper flakes if using cider vinegar)**  
**1 ¼ tsp. black pepper**  
**¼ tsp. dried thyme**  
**2 bay leaves**  
**2 dried chilies de arbol, chopped or a pinch of red pepper flakes**  
**2 c. long-grain rice**  
**½ lb. Andouille or Chorizo sausage, grilled and sliced ½ inch thick**  
**1 lb. shrimp, peeled, deveined and cut into bite-size pieces**

Heat 2 T. bacon drippings and 2 T. butter in a medium saucepan over medium heat until melted. Add the onion, celery, garlic, and 1 T. salt; cook stirring often, until onion and garlic are tender. Add the tomatoes, chicken stock, vinegar, 1 T. salt, 1 tsp. black pepper, the thyme, bay leaves and chilies; simmer 15 to 20 minutes, tasting for seasoning. Heat the remaining 2 T. bacon drippings and 2 T.

(continued)

butter in a large cast iron skillet over medium heat until foamy. Add the rice and cook, stirring frequently, until it is opaque, about 5 minutes. THIS STEP IS VERY IMPORTANT TO THE FINAL FLAVOR OF THE DISH, SO DON'T SKIMP ON THE TIME!! Be careful not to let the rice burn. Add 4 c. of the tomato mixture to the rice; stir to combine and cover. Set a timer and cook the rice for 25 minutes. Turn off the heat and let the rice stand for 5 more minutes. DO NOT LIFT THE LID!! While the rice cooks, add the sausage to the remaining tomato mixture in the pan; cover and keep warm over very low heat. While the rice is standing, melt the remaining 1 T. butter in a medium sauté pan over medium high heat until foamy. Add the shrimp and cook, stirring just until cooked through; add the remaining 1 tsp. salt and ¼ tsp. black pepper. Add the shrimp to the sausage and tomato mixture and stir well. Pour the shrimp and sausage mixture over the rice. Remove and discard bay leaves. Gently fluff the rice (you don't want to break the grains) to combine. Serve immediately.

## SEASHELL MACARONI CASSEROLE

Judy Itson

**1 box seashell macaroni**  
**1 ½ lbs. ground chuck**  
**½ onion, chopped**  
**½ bell pepper, chopped**  
**1 lg. can tomato juice**  
**salt and pepper**

Cook seashell macaroni according to box directions. DO NOT OVERCOOK. Drain. Brown ground chuck with onion, bell pepper, salt and pepper. Drain. Layer macaroni, then meat mixture, then tomato juice. Make two layers. May not need all of tomato juice. Cover and bake in 9 x 13 in. pan at 350° about 35 min. until bubbly.

## SELF-CRUST CHICKEN PIE

Jewel Smith

**3 or 4 chicken breasts**  
**3 boiled eggs**  
**1 (10-oz.) can cream of chicken soup**  
**1 ½ c. chicken broth**  
**1 stick butter or oleo**  
**1 c. sweet milk**  
**1 c. self-rising flour**  
**salt and pepper**

Cook and debone chicken. Cut into small pieces. Place in baking dish. Mix soup and broth and pour over chicken. Slice eggs and place over chicken. Combine butter, flour and milk and pour over chicken. DO NOT STIR. Bake at 400° for 30 minutes or until brown. (Note: Most of the time it takes little longer. Use more broth if it looks too thick. Maybe another ½ cup.)

## SHEPARD'S PIE BY IVERLENE

Iverlene Pipkin Williams Arnold

**1 lb. stew beef**  
**1 sm. can garden peas**  
**3 or 4 carrots**  
**1 sm. onion**  
**Franco American Beef Gravy**  
**salt and pepper to taste**

Cook stew beef and take off bone. Cook carrots and beef until done. Put 1 T. grease in frying pan. Cut onions in small pieces and brown in grease; then add gravy, peas, carrots, and beef. Cook potatoes and mash them. Put in pan and pour mixture in the middle. Cook in oven about 10-15 minutes or until brown at 350°.

## **SHEPARD'S PIE WITH GROUND BEEF**

Kay Williams

<b>1 lb. ground beef</b>	<b>Lawry's seasoned salt</b>
<b>1 med. chopped onion</b>	<b>salt</b>
<b>½ c. chopped celery</b>	<b>pepper</b>
<b>2 lg. carrots, diced</b>	<b>parsley</b>
<b>1 (8-oz.) can tomato sauce</b>	<b>1 tsp. Worcestershire sauce</b>
<b>½ can golden mushroom soup</b>	<b>1 c. grated Cheddar cheese</b>
<b>3 c. mashed potatoes</b>	<b>½ c. grated Parmesan cheese</b>

Brown ground beef with onion, celery and carrots for 15 minutes. Drain and place back into skillet. Add soup, tomato sauce and seasonings. Do not reheat. Mix until well blended. Pour into 2-quart lightly greased casserole dish. Spread potatoes over meat mixture evenly. Bake at 350° for 20 minutes. Remove from oven and sprinkle with cheeses. Bake an additional 10 minutes or until cheese melts. Yield: 6 servings.

## **SHRIMP JAMBALAYA BY BRIAN**

Brian Gary Czito, M.D.

<b>1 lg. onion, chopped</b>	<b>⅛ tsp. pepper</b>
<b>1 green pepper, chopped</b>	<b>⅛ tsp. ground thyme</b>
<b>1 clove garlic, finely chopped</b>	<b>⅛ tsp. red pepper sauce</b>
<b>3 T. olive oil</b>	<b>1 bay leaf, crumbled</b>
<b>1 lb. fresh shrimp in shells</b>	<b>2 cans (14 ½-oz.) petite diced</b>
<b>1 c. uncooked rice</b>	<b>canned tomatoes</b>
<b>2 c. chicken broth</b>	<b>½ lb. cubed fully cooked smoked</b>
<b>1 tsp. salt</b>	<b>ham</b>

Cook and stir onion, green pepper, garlic and 2 T. of oil in Dutch oven over low heat for 3 minutes. Add shrimp. Cook, stirring frequently, until shrimp is pink, about 5 minutes. Remove shrimp mixture and reserve. Cook remaining 1 T. oil and the rice in a Dutch oven over medium-high heat, stirring constantly until the rice is light brown, about 10 minutes. Stir in chicken broth, salt, pepper, thyme, pepper sauce, bay leaf and tomatoes. Heat to boiling. Reduce heat. Cover and simmer until rice is tender, about 15 minutes. Stir in shrimp mixture and ham. Cover and cook just until shrimp and ham are hot.

## **SHRIMP JAMBALAYA BY EVELYN**

Evelyn Brady

<b>1 lg. onion, chopped</b>	<b>1 tsp. salt</b>
<b>1 bell pepper, chopped</b>	<b>⅛ tsp. pepper</b>
<b>2 cloves garlic</b>	<b>⅛ tsp. ground thyme</b>
<b>3 T. oil</b>	<b>⅛ tsp. red pepper sauce</b>
<b>1 lb. shrimp</b>	<b>1 bay leaf, crumbled</b>
<b>1 c. uncooked rice</b>	<b>2 cans (16-oz.) tomatoes</b>
<b>2 c. chicken broth</b>	<b>½ lb. fully cooked ham (1 ½ c.)</b>

Sauté onions, peppers; then add shrimp; brown rice. Add tomatoes and spices and broth. Chop cooked ham. Add ham and rice to tomato mix and cook 15 minutes. Stir in shrimp, onions and peppers. Cover and heat.

## **SIMPLY DELICIOUS PORK CHOPS**

June NeSmith

<b>6 pork chops</b>	<b>1 T. Worcestershire sauce</b>
<b>2 T. ketchup</b>	<b>1 T. lemon juice</b>
<b>2 T. cooking oil</b>	<b>1 T. soy sauce</b>

Arrange chops in a single layer in a baking dish sprayed with nonstick cooking spray. In a small bowl, combine oil, ketchup, lemon juice, Worcestershire sauce and soy sauce using a fork. Spread half of the seasoning mixture over chops. Bake uncovered in a 350° oven for 30 minutes. Turn chops and spread with remaining seasoning mixture. Bake uncovered for 30 more minutes.

## **SLOW COOKER BARBECUE SPARERIBS**

Doris Culverhouse

<b>4 lbs. country-style spareribs (cut</b>	<b>1 T. soy sauce</b>
<b>into serving pieces)</b>	<b>1 tsp. celery seed</b>
<b>1 (10 ¾-oz.) can tomato soup</b>	<b>1 tsp. salt</b>
<b>½ c. cider vinegar</b>	<b>1 tsp. chili powder</b>
<b>½ c. brown sugar</b>	<b>dash of cayenne pepper</b>

Place ribs in slow cooker. Combine remaining ingredients and pour over ribs. Cover and cook on LOW 6 - 8 hours. Skim fat from juice.

## **SLOW COOKER BARBECUED RIBS**

Doris Culverhouse

<b>3 - 4 lbs. boneless pork ribs (cut</b>	<b>1 c. barbecue sauce</b>
<b>into serving pieces)</b>	<b>1 c. Catalina Salad Dressing</b>

Place ribs in slow cooker. Combine barbecue sauce and salad dressing. Pour over ribs. Cover and cook on LOW 8 hours.

## **SLOW COOKER BEEF STROGANOFF**

Doris Culverhouse

<b>1 lb. round steak cubed</b>	<b>4-oz. can of mushroom pieces</b>
<b>1 T. shortening</b>	<b>1 c. sour cream</b>
<b>½ chopped onion</b>	<b>¼ tsp. garlic salt</b>
<b>½ chopped celery</b>	
<b>10 ¾-oz. can of cream of celery</b>	
<b>soup</b>	

Brown steak in shortening. Add onions, celery and sauté. Combine all ingredients in slow cooker. Cover and cook on LOW 6 - 8 hours. Serve over hot cooked noodles or rice.

## **SLOW COOKER COLA ROAST**

Doris Culverhouse

<b>3 lbs. beef roast</b>	<b>2 cans cola</b>
<b>1 env. dry onion soup mix</b>	

(continued)



Place roast in slow cooker. Sprinkle with soup mix. Pour cola over all. Cover and cook on LOW 7 - 8 hours. NOTE: DIET COLA DOES NOT WORK with this recipe.

## **SLOW COOKER CREAMY CHICKEN**

*Doris Culverhouse*

**1 env. dry onion soup mix**  
**2 c. sour cream**

**1 can cream of mushroom soup**  
**6 boneless chicken breast halves**

Combine soup mix, sour cream and cream of mushroom soup in the slow cooker. Add chicken. Cover and cook on LOW 8 hours. Serve over rice or noodles.

## **SLOW COOKER LASAGNA**

*Marcia Manning*

**1 lb. ground beef**  
**1 lg. onion chopped**  
**2 cloves garlic, minced**  
**1 can tomato sauce (29-oz.)**  
**1 c. water**  
**1 can tomato paste (6-oz.)**  
**1 tsp. salt**  
**1 tsp. dried oregano**

**1 pkg. no cook lasagna noodles (8-oz.)**  
**4 c. shredded Mozzarella cheese (16-oz.)**  
**1 ½ c. small curd cottage cheese (12-oz.)**  
**½ c. grated Parmesan cheese**

In a skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Add the tomato sauce, water, tomato paste, salt and oregano; mix well. Spread a fourth of the meat sauce in an ungreased 5-quart slow cooker. Arrange a third of the noodles over sauce (break the noodles if necessary). Combine the cheeses; spoon a third of the mixture over noodles. Repeat layers twice. Top with remaining meat sauce. Cover and cook on low for 4-5 hours or until noodles are tender.

## **SPAGHETTI SAUCE**

*Mary Helen Hanson*

**1 ½ lb. ground beef**  
**1 sm. onion, chopped**  
**½ green pepper, chopped**  
**1 clove of garlic, chopped**  
**1 bay leaf**  
**1 level T. sugar**

**1 tsp. salt**  
**½ tsp. ground cloves**  
**1 tsp. vinegar**  
**1 can condensed tomato soup plus ½ can water**  
**½ can tomato paste**

Braise the ground beef, then drain. Add all other ingredients and mix. Simmer 2 or 3 hours. If it thickens too much, add a little water. Pour over spaghetti or bow tie pasta.

## **SPEEDY SHEPHERD'S PIE**

*Emily Page*

**12 oz. extra-lean ground beef**  
**½ c. chopped onion**  
**1 c. sliced baby carrots**  
**1 c. frozen baby peas**  
**½ c. low-sodium beef broth**

**2 c. prepared instant potato flakes (prepared according to package directions)**  
**dash paprika**

(continued)

Preheat oven to 375°. In 10-inch nonstick skillet, cook beef over medium heat, stirring with a wooden spoon to break up meat, 3-4 minutes, until no longer pink. Add onion; cook, stirring constantly until onion is softened, 2-3 minutes. Add carrots and peas; continue to cook and stir until vegetables are tender, about 5 minutes. Add broth; bring mixture to a boil. Reduce heat to low; let simmer until most of the liquid is absorbed, about 10 minutes. Transfer mixture to 1 ½ quart casserole. Top mixture with prepared potato flakes, spreading and fluffing with a fork; sprinkle with paprika. Bake until heated through, 15-20 minutes.

## **ST. PAUL'S RICE**

*Kathy S. Paulk*

**1 ½ lb. sausage meat**  
**1 sm. bell pepper**  
**1 sm. onion**  
**2 stalks celery**

**5 c. water**  
**2 pkg. dry chicken noodle soup (Lipton's)**  
**¾ c. rice**

Brown sausage and drain. Cook pepper, onion and celery in a little water until tender. In the 5 cups of water, cook soup and rice for seven minutes. Add pepper, onion and celery to rice and mix. Add salt and pepper to taste. Bake in casserole for 1 hour at 350°.

## **STEAK AND EGGS BREAKFAST CASSEROLE**

*Emily Page*

**2 lbs. sirloin, cut into 1-inch cubes**  
**1 tsp. salt**  
**1 tsp. ground black pepper**  
**3 T. vegetable oil**  
**2 cloves garlic, minced**  
**1 onion, chopped**  
**1 red bell pepper, chopped**  
**1 (14-oz.) pkg. English muffins, torn into 1-inch pieces**

**1 (8-oz.) pkg. shredded Monterey Jack and Colby cheese blend**  
**1 (8-oz.) pkg. shredded Sharp Cheddar cheese**  
**1 ½ tsp. Italian seasoning**  
**12 lg. eggs**  
**2 c. half-and-half**  
**½ c. whole milk**  
**Garnish: fresh oregano**

In a large bowl combine steak, salt and pepper; tossing gently to coat. In a large skillet, heat oil over medium high heat. Add steak; cook for 5 minutes, stirring frequently. Add garlic, onion, and bell pepper; cook for 4 minutes or until vegetables are tender. In a 3-quart baking dish, place English muffins evenly over bottom. Top with steak mixture. Sprinkle evenly with cheeses and Italian seasoning. In a large bowl, beat eggs, half-and-half and milk until smooth; pour over casserole. COVER AND REFRIGERATE FOR AT LEAST 8 HOURS. Remove casserole from refrigerator and let stand at room temperature for 30 minutes. Preheat oven to 350°. Bake casserole for 1 hour and 10 to 20 minutes or until eggs are set in center. Cover with aluminum foil, if necessary, to prevent excess browning. Let stand for 10 minutes before serving. Garnish with fresh oregano, if desired.

## STEAK CASSEROLE BY EDNA CAROL

Edna Carol Hamrick

**1 ½ lb. cubed round steak**  
**1 lb. onions**  
**1 tsp. Worcestershire sauce**  
**3 T. catsup**  
**⅓ tsp. black pepper**  
**3 T. mayonnaise**  
**¼ tsp. mustard**  
**1 ½ c. hot water**

Mix and whisk smooth the Worcestershire sauce, catsup, black pepper, mayonnaise, mustard and hot water. Salt, pepper and flour steak; brown in hot cooking oil. DO NOT COMPLETELY COOK. Remove to heavy casserole; slice the onion and brown in the same oil. Put on top of the steak. Cover with sauce. Cover with foil and bake @ 350° for 1 hour.

## STEAK CASSEROLE BY OLGIA

Olga S. Hamrick

**steak**  
**1 tsp. Worcestershire sauce**  
**3 T. ketchup**  
**⅓ tsp. pepper**  
**3 T. mayonnaise**  
**¼ tsp. mustard**  
**1 ½ c. hot water**  
**onion slices to cover**

Flour and brown steak. Place in casserole dish. Combine remainder of ingredients and place over steak. Cover with foil and bake 1 hour.

## STIR FRY FANTASIA

Terry & Hannah Moseley

**2 T. cooking oil**  
**6 skinless boneless chicken breasts,**  
**cut in bite-size pieces**  
**¼ tsp. garlic powder**  
**¼ tsp. onion powder**  
**¼ tsp. ginger powder**  
**1 tsp. salt**  
**¼ tsp. pepper**  
**1 orange bell pepper, sliced**  
**1 green bell pepper, sliced**  
**1 med. onion, cut into coarse pieces**  
**2 cans black beans, drained**  
**5-oz. fresh shredded carrots**  
**7-oz. frozen broccoli florets**  
**1 family-size boil in the bag rice**

Cook rice according to package directions. Coat chicken pieces with garlic powder, onion powder, ginger powder, salt and pepper. In a hot 12-inch frying pan on medium heat, add oil and meat and brown for 4 minutes. Add peppers and onions; stir. Add carrots, black beans, and broccoli; stir. Cook for 4 minutes.

### Sauce

**¾ c. soy sauce**  
**½ c. vinegar**  
**¼ c. sugar**  
**¼ c. water**  
**⅛ c. water (to mix with corn starch)**  
**2 T. corn starch**  
**⅛ tsp. crushed red pepper flakes**

Add soy sauce, vinegar, sugar and water to the frying pan. Bring to a boil. In a measuring cup, add ⅛ c. water and 2 T. corn starch; stir. Add to frying pan. Stir for 1 minute and remove from heat.

### Rice

Drain rice. Place rice in a serving dish. Pour stir fry mixture over rice and serve. Makes 6 servings.

## STOVE TOP CHICKEN PARMIGIANA

Cheri Rudd

**1 egg beaten**  
**¾ c. Italian bread crumbs**  
**4 or 5 boneless skinless chicken breast halves**  
**¼ c. vegetable or olive oil**  
**1 (26-oz.) jar spaghetti sauce**  
**1 ½ c. water**  
**2 (3-oz.) pkgs. Ramen noodles, broken up (discard seasoning packets)**  
**1 c. Mozzarella cheese, shredded**

Place egg in a shallow dish. Place bread crumbs in another shallow dish. Dip chicken in egg, then bread crumbs, coating completely. In a skillet, heat oil over med.-high heat. Cook chicken 5-6 minutes or until done and no pink remains. Remove chicken to a plate. Add spaghetti sauce, water and Ramen noodles to skillet. Cook 4-5 minutes or until noodles are tender. Reduce heat to medium-low and return chicken to skillet. Sprinkle with Mozzarella cheese. Cover and cook 4-5 minutes or until cheese is melted and chicken is warmed through.

## STUFFED CABBAGES

Judy Itson  
Ruthie Itson

**1 lb. ground chuck**  
**1 c. minced onion**  
**½ c. rice**  
**2 T. melted butter**  
**salt and pepper**  
**8 cabbage leaves**  
**tomato juice**

Boil cabbage leaves in 2 inches salty water until soft. Mix rest of ingredients (EXCEPT tomato juice) and make into patties. Roll patties in cabbage leaves and secure with toothpicks. Put in electric frying pan and pour tomato juice over top. Cover and cook at 250° for 1 hr.

## SYBLE'S SPECIAL SHEPHERD PIE

Syble Pruett

**8 to 10 Irish potatoes**  
**¾ c. water**  
**1 ½ lb. ground beef**  
**salt and pepper to taste**  
**1 to 2 cans golden mushroom soup**  
**grated Sharp Cheddar cheese**

Spray cooking spray over baking dish or baking pan approximately 2 inches deep. Thinly slice potatoes and cover with approximately ¾ c. of water in baking dish. Brown ground beef in skillet. Add salt and pepper to taste. Pour browned ground beef mixture over potatoes. Add 1 to 2 cans mushroom soup over top. Bake at 375 to 400° until potatoes are tender, approximately 45 minutes. Sprinkle top with grated Sharp Cheddar cheese and cook until cheese melts.

## TACOS

Margaret Ayer Butts

**1 (16-oz.) can tomato sauce**  
**1 T. garlic powder**  
**2 ½ T. chili powder**  
**salt and pepper to taste**  
**⅓ c. mild to hot peppers, chopped**  
**2 lbs. ground beef**  
**garlic salt**

(continued)

Cook hamburger meat until soft done; drain. Add garlic salt to taste. For sauce combine tomato sauce, garlic powder, chili powder, salt, pepper and hot peppers. Cook slowly 15 minutes. Dip frozen tortilla shells in a small amount of oil. Flip over (not hard); drain. Place shells in covered bowl. In separate bowls, put shredded lettuce, shredded onions, shredded cheese, meat and taco sauce. Assemble tacos as desired.

## TAMALE PIE

Margaret Ayer Butts

**2 lbs. ground beef**  
**1 lg. onion, chopped**  
**2 (10½-oz.) cans tomato soup**  
**3 c. water**  
**1 tsp. salt**  
**¼ tsp. pepper**

**2 T. chili powder**  
**1 (16-oz.) can whole kernel corn, drained**  
**½ c. chopped green pepper**  
**1 c. corn meal, plain**  
**buttermilk**

Brown ground beef and onion; drain off grease. Add tomato soup, water, salt, pepper, chili powder, corn and green pepper. Let simmer 15 minutes. Make a thin cornbread using meal and enough buttermilk to make batter to spoon over meat mixture. Bake at 425° until brown.

## TATER TOT CASSEROLE

Mandie Evans

**1 ½ lbs. ground chuck**  
**1 can Cheddar cheese soup**

**½ sm. bag tater tots**  
**8-oz. shredded mild Cheddar cheese**

Brown meat and drain. Mix soup with meat (DO NOT DILUTE SOUP). Spread mixture into a glass baking dish. Sprinkle shredded cheese over mixture. Cover top with frozen tater tots. Bake at 350° for 25 to 30 minutes or until tater tots are brown.

## TEX MEX POT PIE

Lunelle Watson

**1 lb. ground beef or venison**  
**3 cloves garlic, minced**  
**2 tsp. ground cumin**  
**1 tsp. salt**  
**14-oz. diced tomatoes**  
**15-oz. can kidney beans**  
**1 c. sour cream**  
**1 lg. onion, chopped**

**1 T. chili powder**  
**2 tsp. oregano**  
**½ tsp. black pepper**  
**1 ½ c. shredded Cheddar or Monterey Jack cheese**  
**crushed corn chips**  
**1 pkg. Jiffy cornbread mix**

Brown meat, garlic, and onions in skillet. Drain fat. Return to skillet. Stir in chili powder, cumin, salt and pepper. Add tomatoes and beans. Heat through. Add cheese and sour cream. Mix cornbread according to package directions. Spoon half of mixture into a 9" x13" casserole dish. Top with corn chips. Add remaining meat mixture. Spoon cornbread mixture over top; spreading to cover. Bake at 375° for 30 minutes. Serves 8.

## THE ONCE AND FUTURE BEANS

David Williams

**1 lb. dried Great Northern beans**  
**1 lb. bacon, chopped**  
**1 onion, chopped**  
**2 jalapeños, chopped**  
**¼ c. tomato paste**  
**¼ c. dark brown sugar**

**¼ c. molasses**  
**vegetable broth**  
**¼ tsp. cayenne pepper**  
**1 tsp. black pepper**  
**2 tsp. kosher salt**

Heat oven to 250°. Soak beans in a plastic container overnight in just enough cold water to submerge them completely. Place a cast iron Dutch oven over medium heat and stir in the bacon, onion, and jalapeños until enough fat has rendered from the bacon to soften the onions, about 5 minutes. Stir in the tomato paste, dark brown sugar and molasses. Drain the beans and RESERVE the soaking liquid. Add the drained beans to the Dutch oven. Place the soaking liquid in a measuring cup and add enough vegetable broth to equal 4 cups of liquid. Add the liquid to the Dutch oven and bring to a boil over high heat. Add in cayenne, black pepper and salt. Give them a stir and cover with the lid. Place the Dutch oven in the oven for 6 to 8 hours or until the beans are tender.

## THREE-BEAN TURKEY CHILI

Emily Page

**1 lb. ground turkey**  
**1 sm. onion, chopped**  
**1 can (28-oz.) diced tomatoes, undrained**  
**1 can (15-oz.) chickpeas, rinsed and drained**  
**1 can (15-oz.) kidney beans, rinsed and drained**

**1 can (15-oz.) black beans, rinsed and drained**  
**1 can (8-oz.) tomato sauce**  
**1 can (4-oz.) chopped mild green chilies**  
**1 to 2 T. chili powder**

Cook and stir turkey and onion in medium skillet over medium-high heat until turkey is no longer pink. Drain and discard fat. Transfer to slow cooker. Add tomatoes with juice, beans, tomato sauce, chilies and chili powder; mix well. Cover; cook on high 6-8 hours or until done.

## UPSIDE-DOWN PIZZA

Darlene Foster  
 Martha Foster Hall

**2 lbs. ground chuck**  
**1 c. chopped onion**  
**2 (8-oz.) cans tomato paste**  
**1 (1 ¼-oz.) pkg. dry spaghetti sauce mix**

**1 (8-oz.) sour cream**  
**2 c. shredded Mozzarella cheese**  
**1 (8-oz.) pkg. refrigerated crescent rolls**

Cook beef and onion until meat is brown; stirring until meat crumbles. Drain well. Stir in tomato sauce and spaghetti sauce mix. Stir well. Cook over low heat 10 minutes, stirring frequently. Spoon into a lightly greased 13X9X2-inch baking dish. Top with sour cream and sprinkle with cheese. Unroll crescent rolls and place on top of cheese. Bake uncovered at 350° for 20 minutes.



## VEG-ALL CHICKEN PIE

Kay Renfroe

- 1 med. chicken boiled and cut up (reserve broth)
- 1 (15-oz.) can Veg-All (drained)
- 1 (10¾-oz.) can cream of chicken soup
- 1 soup can of broth from boiled chicken
- 1 sm. can water chestnuts chopped (opt.)
- 3 T. onion flakes
- 1 tsp. celery salt
- add salt and pepper to taste
- ½ stick melted butter
- 1 c. self rising flour
- 1 c. milk
- ½ stick melted butter

Mix cut up chicken, Veg-All, chicken soup, soup can of chicken broth, water chestnuts, onion flakes, salt/pepper and melted butter together in 2 qt. baking dish. Mix flour, milk and ½ stick melted butter together. Pour over other ingredients. DO NOT STIR. Bake 350° for 1 hour 15 minutes until brown.

## VENISON FRIED FINGER STRIPS

Kay Renfroe

- 2 or 3 round Venison steaks cubed
- 1 ½ c. flour
- ¼ c. Worcestershire sauce
- 1 ½ tsp. salt
- ½ tsp. pepper
- ½ tsp. lemon pepper
- garlic salt to taste
- add enough milk to make thick batter

Cut steak in small strips. Mix ingredients together; dip steak in batter until thoroughly coated. Fry in hot deep cooking oil. Drain on paper towel.

## WHITE BEAN CHICKEN CHILI

Andy Williams

- 1 ½ lbs. shredded chicken
- 5 cans Navy beans, drained
- 1 can RO TEL tomatoes
- 1 lg. can tomatoes
- 2 cans cream of chicken soup
- 2 pkgs. white chicken chili mix
- 8-oz. fat-free sour cream
- shredded Cheddar cheese to taste

In large pot, combine all ingredients EXCEPT sour cream and Cheddar cheese. Simmer several hours. Add sour cream before serving. Sprinkle cheddar cheese on top.

## YUMMY ROAST BEEF HOAGIES

Robin Norris

- 2 lg. sweet onions, sliced
- 3 lb. roast
- ½ c. soy sauce
- 1 c. sherry
- 1 can beef consomme
- Provolone cheese
- hoagie rolls

Caramelize onions. Put roast, onions and other ingredients into an electric skillet and simmer for 6 hours. Shred roast. Serve on toasted hoagie rolls with melted Provolone cheese.

# DESSERTS





## Helpful Hints

- Keep eggs at room temperature to create greater volume when whipping egg whites for meringue.
- Pie dough can be frozen. Roll dough out between sheets of plastic wrap, stack in a pizza box, and keep the box in the freezer. Defrost in the fridge and use as needed. Use within 2 months.
- Place your pie plate on a cake stand when ready to flute the edges of the pie. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- When making decorative pie edges, use a spoon for a scalloped edge. Use a fork to make crosshatched and herringbone patterns.
- When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.
- Pumpkin and other custard-style pies are done when they jiggle slightly in the middle. Fruit pies are done when the pastry is golden, juices bubble, and fruit is tender.
- Keep the cake plate clean while frosting by sliding 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away, leaving a clean plate.
- Create a quick decorating tube to ice your cake with chocolate. Put chocolate in a heat-safe, zipper-lock plastic bag. Immerse it in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.
- Achieve professionally decorated cakes with a silky, molten look by blow-drying the frosting with a hair dryer until the frosting melts slightly.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.
- Prevent cracking in your cheesecake by placing a shallow pan of hot water on the bottom oven rack and keeping the oven door shut during baking.
- A cheesecake needs several hours to chill and set.
- For a perfectly cut cheesecake, dip the knife into hot water and clean it after each cut. You can also hold a length of dental floss taut and pull it down through the cheesecake to make a clean cut across the diameter of the cake.

## DESSERTS

### 1 2 3 ICEBOX PIE

*Lois T. Peacock*

**1 sm. can pink lemonade or limeade**      **1 sm. container Cool Whip**  
**1 can Eagle Brand condensed milk**      **1 graham cracker pie shell**

Combine all ingredients in mixing bowl. Beat about 3 minutes. Pour into pie shell and put in refrigerator.

### AMALGAMATION CAKE BY CHARLENE

*Janice H. Jones  
 Chalene Cross (Mrs. Mobley)*

#### Cake Layers

**2 c. sugar**      **2 tsp. baking powder**  
**1 c. butter**      **pinch salt**  
**1 c. sweet milk**      **1 tsp. vanilla**  
**3 c. cake flour**      **8 stiffly beaten egg whites**

Cream butter and sugar; combine flour, baking powder and salt. Gradually add milk to butter and sugar. Gradually add flour, mixing thoroughly. Add vanilla and stiffly beaten egg whites; mixing thoroughly. Bake in 3-4 layers.

#### Frosting

**8 egg yolks**      **1 c. chopped white raisins**  
**1 c. butter**      **1 c. chopped nuts**  
**½ c sweet milk or ⅓ c. evaporated milk**      **1 c. maraschino cherries**  
**1 box powdered sugar**      **1 c. coconut**

Combine egg yolks, butter, milk and powdered sugar; cooking until thickened and STIRRING CONSTANTLY. After mixture has thickened, add raisins, nuts, cherries and coconut. Frost cake.

### AMALGAMATION CAKE BY JUDY

*Judy Williams Porter*

**1 c. butter**      **2 c. sugar**  
**1 c. milk**      **3 c. cake flour**  
**2 tsp. baking powder**      **pinch salt**  
**1 tsp. vanilla**      **8 egg whites, stiffly beaten**

In a bowl cream butter and sugar. Add 1 c. milk. In another bowl mix the flour, baking powder and salt together. Then add the flour mixture, a little at a time, to the butter/sugar/milk mixture. Mix thoroughly. Add vanilla and stiffly beaten egg whites. Divide into 4 layers and bake.

#### Frosting: First Step

**8 egg yolks**      **⅓ c. canned milk OR ½ c. sweet milk**  
**1 c. butter**  
**1 box powdered sugar**

(continued)

Cook until thickened. (Must come to a full boil, stirring constantly. Test by dropping a little of mixture into cold water. If it forms a hard or firm ball, then it's ready to spread.) BEFORE SPREADING ADD:

#### Frosting: Second Step

**1 c. chopped raisins**  
**1 c. chopped maraschino cherries**  
**1 c. chopped nuts**  
**1 c. coconut**

Spread on layers and sides.

#### AMALGAMATION CAKE BY MADGE & MARGARET

*Madge G. Ayer  
Margaret Ayer Butts*

**1 c. margarine**  
**2 c. sugar**  
**3 c. plain flour, sifted with 2 tsp. baking powder and pinch salt**  
**1 c. milk**  
**8 egg whites, beaten stiff but not dry**

Cream margarine and sugar. Add milk. Then add a little at a time flour that has been sifted with baking powder. Fold in egg whites. Pour into 3 (9-inch) layer pans that have been sprayed with Baker's Joy. Bake at 375° for 20 minutes. Cool before icing.

#### Icing

**8 egg yolks**  
**2 c. sugar**  
**1 c. raisins**  
**2 sticks margarine**  
**1 (8-oz.) can coconut**  
**2 c. chopped nuts**

Cook until thick. Cool. Ice cake.

#### ANGEL-LUSCIOUS WITH PINEAPPLE

*Barnett Shepard*

**1 can (20-oz.) Dole crushed pineapple in juice, undrained**  
**1 pkg. (3.4-oz.) Jello vanilla flavor instant pudding**  
**1 c. thawed Cool Whip topping**  
**1 pkg. (10-oz.) round angel food cake, cut into 3 layers**  
**10 small fresh strawberries**

Mix pineapple and dry pudding mix. Gently stir in Cool Whip. Stack cake layers on plate spreading pudding mixture between layers and on top of cake. Refrigerate 1 hour. Top with berries.

#### APPLE CAKE

*Jewel Smith*

**1 ¾ c. sugar**  
**3 eggs**  
**1 c. oil**  
**2 c. self-rising flour**  
**1 tsp. cinnamon**  
**1 c. nuts, chopped**  
**2 c. apples, dried**

Preheat oven to 350°. Mix sugar, eggs, oil, flour and cinnamon; then add nuts and apples. Mix well and pour into an oil sprayed bundt cake pan. Bake for 45 minutes.

(continued)

After it has cooled, place in cake dish and pour topping over entire cake. BEST IF EATEN THE NEXT DAY.

#### Topping for Apple Cake

**1 c. sugar**  
**1 tsp. white corn syrup**  
**½ c. buttermilk**  
**1 tsp. vanilla**  
**½ stick margarine**  
**1 tsp. baking soda**

Mix together in saucepan. Bring to soft boil. Pour over apple cake.

#### APPLE CRISP BY BARNETT

*Barnett Shepard*

**4 c. tart apples, pared and sliced**  
**½ c. butter**  
**1 tsp. grated lemon rind**  
**¾ c. flour**  
**⅓ c. light brown sugar**  
**1 tsp. cinnamon**

Preheat oven to 375°. Heap apples into a well greased 8-inch baking dish. In a bowl, mix together all of the dry ingredients. Cut in butter. Spoon mixture over apples. Bake until topping is brown and crispy and the apples are tender (about 35 minutes).

#### APPLE CRISP BY KATHY

*Kathy Fairfield*

**6 c. tart apples**  
**¾ c. oatmeal**  
**½ c. flour**  
**¾ c. packed brown sugar**  
**6-8 T. butter**  
**1 c. nuts, chopped**  
**1 c. raisins**  
**cinnamon +/- nutmeg (opt.)**

Cut up apples and put in a small rectangular Pyrex dish. Combine remaining ingredients. Bake at 350° until done; 30-40 minutes. Top with whipped cream.

#### APPLE DUMPLINGS

*Monica Freeman*

**2 lg. Granny Smith apples**  
**1 pkg. crescent rolls (8 rolls)**  
**1 stick butter or margarine**  
**½ c. of water**  
**1 c. granulated sugar**  
**½ c. brown sugar**  
**cinnamon**

Peel, core and quarter apples. Wrap each apple slice in a crescent roll. Place in a 9x13 baking dish. Sprinkle brown sugar between the dumplings. Heat butter, water and sugar until sugar is dissolved. Pour over dumplings. Sprinkle with cinnamon. Bake at 350° for 30 minutes. Serve warm. Great with vanilla ice cream!

#### APPLESAUCE CAKE

*Mary Helen Hanson*

**1 ¾ c. cake flour**  
**1 tsp. baking soda**  
**1 tsp. cinnamon**  
**½ tsp. cloves**  
**½ tsp. salt**  
**½ c. shortening**  
**1 c. sugar**  
**1 egg**  
**1 c. unsweetened tart, stiff applesauce**  
**1 c. seedless raisins**

(continued)

Sift flour, measure and resift 3 times with soda, spices and salt. Cream shortening well and gradually blend in sugar. Beat in egg, then applesauce. Add flour mixture gradually, beating after each addition until well blended. Stir in raisins. Turn into a buttered 8-inch square cake pan lined with waxed paper in the bottom; bake in a moderate oven (350°) for 45 minutes. Or bake in greased muffin cups 25 to 30 minutes. Cool before serving. Applesauce cake improves with age, if kept in a breadbox. 6 servings.

## APRICOT NECTAR CAKE

Sandra Powell

**1 pkg. yellow cake mix**  
**1 c. apricot nectar**  
**4 eggs**  
**¾ c. peanut oil**  
**½ c. sugar**  
**1 T. lemon flavoring**

Mix all together for 3 to 4 minutes. Bake in greased tube pan at 350° for 1 hour.

## AUNT AVIS' 14 LAYER CHOCOLATE CAKE

Marcia Manning  
Avis Garnto Sterling

### Cake Batter

**2 c. sugar**  
**2 sticks butter**  
**6 eggs**  
**2 c. butter milk**  
**4 c. self-rising flour**  
**vanilla extract**

Cream butter and sugar well. Beat while adding eggs one at the time. Alternate adding milk and flour while beating at a low speed. Add vanilla flavoring last. Place 2 large spoonfuls of batter onto a warm, greased and floured iron griddle. Spread to edges. Bake at 400° for about 10 minutes until firm. (Note: The number of layers you end up with may vary). Loosen layers and flip onto a clean cloth to cool. (Note: Using 2 griddles will speed up the process.)

### Chocolate Icing for 14 Layer Cake

**2 sticks butter**  
**1 c. evaporated milk**  
**3 c. sugar**  
**⅓ c. cocoa**  
**1 tsp. vinegar**  
**1 tsp. vanilla extract**

Combine all ingredients in a boiler. Cook over medium heat, stirring constantly. Cook until thick enough to spread onto cake layers. (Note: Add a little water if it gets too thick.) Place first layer onto a plate and spoon icing onto layer. Repeat. Cover sides of cake with icing.

## AUNT AVIS' APPLE TARTS

Marcia Manning  
Avis Garnto Sterling

**6 apples, peeled and sliced**  
**2 cans biscuits**  
**3 c. sugar**  
**sm. amount of flour**  
**sm. amount of cooking oil**  
**¼ c. butter**  
**2 tsp. cinnamon (Optional)**

Boil apples in a saucepan with a small amount of water. Drain and add sugar, cook until thick. Cool completely. Preheat oven to 400°. On a floured surface, roll out (continued)

biscuits one at a time until it is a flat 5 inch circle. Place a heaping spoonful of apple filling on each circle and top with a small pat of butter. With a pastry brush, dampen the edges with water. Fold the circle over and press the edges together with the tines of a fork to seal the pocket. Place enough cooking oil in a brownie pan to cover bottom of pan and place tarts in the oil. Bake at 400° for ten minutes; open oven and spoon some of the oil onto top of tarts and continue to bake until golden brown. Place hot tarts on paper towels to drain. Serve them hot or cold. Pears may be used in place of apples.

## BAKED FRUIT

Patricia B. Dykes

**2 cans peaches**  
**1 can apricots**  
**1 can pineapple tidbits**  
**1 cans pears**  
**1 bottle cherries**  
**1 c. brown sugar**  
**½ to ¾ stick butter**  
**cinnamon**

Drain fruit. Cut up fruit into desired pieces. Mix brown sugar, melted butter and cinnamon with fruit and bake 300° until bubbly hot.

## BAKELESS FRUITCAKE

Iverlene Pipkin Williams Arnold  
Mary Helen Hanson

**2 boxes graham crackers**  
**3 ½ doz. marshmallows**  
**1 can evaporated milk**  
**1 c. of sugar**  
**1 lb. glazed cherries**  
**1 lb. glazed pineapple**  
**1 can coconut**  
**2 qt. nuts (chopped)**  
**½ box raisins**

Crush graham crackers in food processor. Chop cherries and pineapple. Put in large pan with coconut, nuts and raisins. Put on 1 cup sugar and 1 can milk. When hot, add marshmallows and melt; then pour over crackers, fruit and nuts. Mix with hands and then press in well greased bundt pan. NOTE: This recipe makes a lot of cake. It can be frozen in sliced chunks OR the recipe can be halved.

## BANANA PUDDING BY MARGARET

Margaret Ayer Butts

**1 sm. box French vanilla instant pudding**  
**1 sm. box banana cream Instant pudding**  
**3 c. milk**  
**1 c. Eagle brand milk**  
**1 (8-oz.) ctn. sour cream**  
**1 c. Cool Whip**  
**vanilla wafers**  
**6 or 7 large bananas, sliced**  
**Cool Whip for topping**

Combine French vanilla and banana cream pudding mixes with 3 cups milk. Beat with mixer on low speed for 2 minutes. Then stir in Eagle brand condensed milk, sour cream and 1 cup Cool Whip. Set aside. Use a 9X13-inch dish and line with vanilla wafers. Pour half of pudding mixture over this for first layer. Then repeat with vanilla wafers, bananas and rest of pudding mix. Top with Cool Whip.

## BANANA SPLIT CAKE

Kathy Fairfield

**1 stick margarine, melted**  
**2 c. graham cracker crumbs**  
**bananas**  
**1 lg. can crushed pineapple, drained**  
**2 sticks margarine**

**2 eggs**  
**2 c. powdered sugar**  
**3-oz. cream cheese**  
**lg. container Cool Whip**  
**cherries**  
**nuts**

Mix graham cracker crumbs and stick of melted butter together and press into bottom of 9x13 pan. Add a layer of sliced bananas. Add pineapple. Mix 2 sticks margarine, eggs, powdered sugar and cream cheese together in bowl. Beat for 5 minutes. Place on top of fruit layer. Top with 1 large container of Cool Whip. Decorate with cherries and chopped nuts, if desired.

## BANANA SPLIT DELIGHT

Martha Foster Hall

**12-oz. vanilla wafers**  
**2 eggs**  
**1 tsp. vanilla**  
**1 lb. powdered sugar**

**2 sticks butter**  
**1 lg. crushed pineapple**  
**5 or 6 lg. bananas**

Crush vanilla wafers in a 9X13-inch dish. Mix powdered sugar, eggs, margarine and vanilla; beat for 15 minutes. Spread over crumbs. Drain pineapple reserving juice. Slice bananas, dip in pineapple juice, then layer. Pour drained pineapple juice over bananas. Top with whipped topping. Sprinkle with nuts. Refrigerate.

## BARNETT'S APPLE TARTS

Barnett Shepard  
Mollie Simmons  
Mary Helen Hanson

**8-oz. dried apples**  
**3 to 3 1/2 c. water**  
**1 c. sugar**

**1/4 c. butter or margarine**  
**1/2 tsp. cinnamon**  
**Crisco**

Combine dried fruit and water in saucepan. Bring to a boil and reduce heat to simmer. Cook until apples are tender and water is almost completely absorbed. Add sugar, butter and cinnamon and mash together with a potato masher or fork. Set aside while dough is prepared. Roll out pastry dough onto a floured work surface and cut into 5 or 6 inch circles. Place two tablespoons of filling in each. Wet edges to seal and fold over, crimping with a fork. Cook in Crisco in a cast iron skillet which has heated to medium heat. (Barnett used an electric frying pan; Mary Helen also used the skillet.) Cook until browned on both sides, turning as needed. Remove to paper towel lined plate.

### Pastry Dough for Tarts

**2 c. all-purpose flour**  
**1 tsp. sugar**  
**1/4 tsp. salt**

**1 1/2 sticks unsalted butter, softened**  
**7 T. chilled water**

Mix flour, sugar and salt in a large bowl; add 2 T. of the butter. Blend in a mixer until dough resembles coarse cornmeal. Add remaining butter; mix until biggest pieces look like large peas. Dribble in water and stir; then dribble in more, until  
(continued)

dough just holds together. Toss with hands, letting it fall through fingers, until it's ropy with some dry patches. If dry patches predominate, add another tablespoon water. Keep tossing until you can roll dough into a ball. Flatten into a 4-inch-thick disk; refrigerate. After at least 30 minutes, remove; let soften so it's malleable but still cold. Smooth cracks at edges. On a lightly floured surface, roll out until about 1/8 inch thick. Dust excess flour from both sides with a dry pastry brush.

## BEST EVER SOUTHERN PECAN PIE BARS

Robin Norris

**1 c. softened butter**  
**1/2 c. sugar**  
**1/4 tsp. salt**  
**2 c. all-purpose flour**

**4 lg. beaten eggs**  
**1 1/3 c. firmly packed brown sugar**  
**1 tsp. vanilla extract**  
**2 c. chopped pecans**

Preheat oven to 350°. Beat butter, sugar and salt until creamy. Gradually add flour; beating well to combine. Press into 13" X 9" pan. Bake 15-18 minutes until crust is golden. In a large bowl, whisk eggs, sugar and vanilla until combined. Stir in pecans. Pour over baked crust. Bake 15-20 minutes or until top is set. Cool; cut into bars.

## BIRTHDAY CAKE ICING

Margaret Ayer Butts

**1 (1 lb.) box 4X confectioners sugar**  
**1 stick butter**

**2-3 T. milk**  
**1 tsp. vanilla**

Combine in large bowl with mixer at low speed: sugar, butter, milk and vanilla. Beat at medium speed 1-2 minutes until creamy. If desired, add more milk until frosting is desired spreading consistency.

## BLACKBERRY COBBLER BY NINA

Nina Richards

**3/4 c. self-rising flour**  
**3/4 c. sugar**  
**1 c. milk**

**2 c. blackberry juice**  
**butter or margarine**

Mix flour, sugar and milk together. Pour into baking dish. Pour juice over top. Dot with butter. Bake at 400° for 30 to 45 min. or until brown.

## BLACKBERRY COBBLER BY VIRGINIA

Virginia Pritchett

**4 c. fresh blackberries**  
**1 lg. egg**  
**1 c. sugar**

**1 c. all-purpose flour**  
**6 T. butter, melted**

Preheat oven to 375°. Place fruit in lightly greased small baking dish, (8x8 inch) square or round. Combine egg, sugar and flour in mixing bowl and stir until mixture is like a coarse meal. Sprinkle over fruit. Drizzle with melted butter. Bake 35 minutes until lightly browned and bubbly. Let stand 10 to 15 minutes before serving. FRUIT SUBSTITUTIONS: apples, blueberries and peaches. If using canned fruit, drain well first.



## BLACKBERRY SKILLET COBBLER

Mollie Simmons

**1 (10-oz.) pkg. blackberries or 1 pt. fresh berries**  
**1 c. sugar**  
**½ c. firmly packed brown sugar**  
**½ c. plus 2 T. all-purpose flour**  
**2 tsp. fresh lemon juice**  
**½ tsp. ground nutmeg**  
**¼ c. (½ stick) butter**  
**¼ tsp. baking powder**  
**¼ tsp. salt**  
**½ c. milk**

Place a 10-inch cast iron skillet in the oven and preheat oven to 350°. Stir together the blackberries, ½ c. sugar, the brown sugar, 2 T. flour, the lemon juice and nutmeg in a medium bowl. Melt the butter in the skillet in the oven until it starts to brown around the edge and foam. It's important to have the butter sizzling hot. While the butter is melting, in a large bowl stir together the remaining ½ c. flour, ½ c. sugar, the baking powder, salt and milk; just until combined. The batter may still have a few lumps but should be about consistency of pancake batter. Pour the batter over the butter in the hot skillet. DO NOT STIR. Immediately spoon the berry mixture on top of the batter. Bake until the crust looks golden and crisp; 30 to 35 minutes.

## BLOND BROWNIES

Ellen B. Jones

**1 stick butter**  
**2 c. brown sugar**  
**1 tsp. vanilla extract**  
**1 tsp. almond extract**  
**2 eggs**  
**2 c. self-rising flour**  
**1 c. chopped pecans**

Cream butter and sugar. Add flavorings and eggs; beat well. Add flour and mix thoroughly. Stir in pecans. Bake 350° for 20-25 minutes.

## BLUEBERRY CRUNCH BY PATRICIA

Patricia Daniels

**1 (20-oz.) can undrained crushed pineapple**  
**2 - 3 c. blueberries, fresh or frozen**  
**¾ c. sugar**  
**1 box yellow cake mix**  
**2 sticks butter or margarine, melted**  
**1 c. chopped pecans**  
**¼ c. sugar**

Butter a 9" X 13" baking dish and spread the following in layers: pineapple, blueberries, ¾ cup sugar sprinkled over berries, dry yellow cake mix, melted butter, pecans and ¼ cup sugar sprinkled over top. Cook @ 325° for 35-40 minutes until brown on top. Serve warm or cold. Delicious with whipped cream.

## BLUEBERRY CRUNCH BY VIRGINIA

Virginia Pritchett

**1 (8-oz.) pkg. cream cheese, softened**  
**2 sticks margarine (softened)**  
**2 c. self-rising flour**  
**1 ½ c. chopped pecans**  
**1 box 4X sugar (sifted)**  
**13-oz. Cool Whip**  
**1 can blueberry pie filling**

(continued)

Mix margarine, flour and pecans together. Press in 12 x 9 x 2 inch dish. Bake at 350° for 30 minutes. Let cool. Mix cream cheese, Cool Whip and 4x (sifted) sugar together. Spread over cooled crust. Then spread blueberry pie filling over top. Cover and keep refrigerated.

## BLUEBERRY LEMON CREAM PIE

Lora Grimsley

### Filling

**4-oz. cream cheese, softened**  
**1 pkg. instant lemon pudding**  
**¾ c. 2% milk**  
**½ tsp. lemon extract**  
**2 tsp. lemon zest**  
**1 pt. blueberries, washed and dried**  
**1 (9 in.) pie crust, baked and cooled**

Beat cream cheese, pudding mix, lemon extract, lemon zest and milk until smooth. Spread into bottom of cooled pie crust. Arrange blueberries on the filling layer and pour glaze (below) over the top. Chill for 2 hrs. or until served.

### Glaze

**½ c. sugar**  
**1 ½ T. Berry Blue Jello mix**  
**1 ½ T. cornstarch**  
**few drops of blue food coloring**  
**½ c. boiling water**

Boil water in saucepan. Add sugar, jello, food coloring and cornstarch; stirring constantly. Bring mixture to a boil for 3 minutes. Remove from heat and allow to cool completely.

## BLUEBERRY PIE

Margaret Ayer Butts

**1 (9-inch) baked pie shell, cooled**  
**4 c. fresh blueberries**  
**1 c. sugar**  
**3 T. cornstarch**  
**¼ tsp. salt**  
**¼ c. water**  
**1 T. margarine**

Line cooled pie shell with 2 cups blueberries. To make sauce, cook 2 c. blueberries with sugar, cornstarch, salt and water over medium heat; until thickened. Remove from heat. Add margarine and cool. Pour over berries in pie shell. Refrigerate. Serve with Cool Whip.

## BLUEBERRY ROLLUPS

Jean Taylor

**1 ½ c. self-rising flour**  
**½ c. shortening**  
**⅓ c. milk**  
**2 c. blueberries**  
**1 stick butter**

Mix together flour, shortening and milk. Roll out like jelly roll. Put blueberries over it and spread. Roll. Melt 1 stick butter in 8X13 baking dish. Cut roll in 16 1-inch slices; place over butter in pan. Pour over all this 2 cups sugar and 2 cups water which have been mixed. Bake at 350° for 1 hour.

## BLUEBERRY STRUDEL

Jean Taylor

**1 lg. can blueberry pie filling**  
**1 (8-oz.) cream cheese**  
**1 env. Dream Whip**  
**3 c. graham cracker crumbs**

**1 ½ stick butter, melted**  
**1 c. milk**  
**1 c. sugar**

Mix cracker crumbs and butter. Whip Dream Whip and milk. Mix cream cheese and sugar. Combine Dream Whip mixture with cream cheese mixture. Put ½ of crumbs in bottom of dish. Put ½ of cream cheese mixture on top of crumbs. Then put all of pie filling and then remainder of cream cheese mixture. Add remainder of crumbs. Chill 6 hours.

## BLUEBERRY YUM YUM BY IMOGENE

Imogene Pipkin Young

### Crust

**1 stick margarine**  
**1 c. flour**

**1 c. pecans, chopped**

Melt margarine in bake pan. Add flour and nuts. Press flat and bake at 325° until brown. Let cool.

### Filling for Blueberry Yum Yum

**1 pkg. Dream Whip**  
**½ c. milk**  
**1 c. sugar**

**1 tsp. vanilla**  
**8-oz. cream cheese**

Combine Dream Whip, milk, sugar, vanilla and cream cheese. Beat until stiff. Spread over crust.

### Topping for Blueberry Yum Yum

**2 c. fresh blueberries**  
**½ c. water**

**½ c. sugar**  
**2 T. corn starch**

Combine and cook blueberries, water and sugar. Thicken with 2 T. corn starch mixed with a little water. Cool. Spread over cream cheese mixture. Chill 3 hours or overnight. Note: You can use canned pie filling instead of fresh fruit.

## BLUEBERRY YUM YUM BY IVERLENE

Iverlene Pipkin Williams Arnold

### Crust

**1 ¼ stick of oleo**  
**1 ¼ c. of all-purpose flour**

**1 ½ c. of nuts**

Melt oleo in large pan (9X13 baking dish); then mix flour and nuts in bowl. Spread evenly in pan and bake 325° for 15 to 20 minutes. Cool. Spread with creamed filling.

(continued)

## Filling for Blueberry Yum Yum

**1 (8-oz.) Cool Whip**  
**¾ c. sugar**

**1 (8-oz.) and 1 (3-oz.) cream cheese, softened**

Mix cream cheese and sugar until smooth then mix in cool whip. Spread over cooled crust.

### Topping for Blueberry Yum Yum

**1 pint of blueberries**  
**½ c. sugar**

**1 heaping T. cornstarch**

Cook berries and sugar (about 5 minutes). Mix starch with a little water to thicken berries. Cool and top the pie.

## BLUEBERRY YUM YUM BY MARCIA

Marcia Manning

**1 can blueberry pie filling**  
**2 c. graham cracker crumbs**  
**1 stick margarine (melted)**  
**1 (8-oz.) pkg. cream cheese, room temp.**

**⅔ c. sugar**  
**1 c. milk**  
**2 env. Dream Whip topping**

Combine Graham cracker crumbs and margarine. Place half of mixture in a 2-quart container. Mix cream cheese and sugar. In a separate bowl, whip Dream Whip topping and milk. Combine cream cheese mixture with Dream Whip mixture. Spread half over crumb mixture. Add 1 can pie filling. Layer whipped mixture; then top with remainder of crumb mixture. Chill and cut into squares. (Note: Can use Cherry Pie Filling).

## BLUEBERRY-PEACH SKILLET PIE

Mollie Simmons

### Filling

**5 c. frozen blueberries (don't thaw)**  
**⅔ c. sugar**  
**¼ c. plus ⅔ c. water**  
**¼ c. cornstarch**

**grated zest from 1 lemon**  
**2 ripe med. peaches, peeled, pitted, sliced**

Preheat oven to 400°. Lightly grease a 10-inch cast iron skillet with a little shortening. In a large saucepan, combine the blueberries, sugar and ¼ c. water. Bring to a simmer over medium heat; stirring occasionally. Whisk together the cornstarch and remaining ⅔ c. water in a small bowl until smooth. Stir the cornstarch mixture into the hot berries. Gently stir in the lemon zest and peaches, being careful not to mash the peaches. Reduce the heat to low and continue simmering the fruit; gently stirring until the juices have thickened and the mixture is clear. Remove the saucepan from the heat and scoop the mixture into the prepared skillet.

(continued)

### Topping for Blueberry-Peach Skillet Pie

<b>¼ c. unbleached all-purpose flour</b>	<b>1 tsp. freshly grated nutmeg</b>
<b>½ c. old-fashioned rolled oats (not quick cooking)</b>	<b>¼ c. nonhydrogenated margarine, melted</b>
<b>½ c. firmly packed light brown sugar</b>	<b>ice cream for serving (opt.)</b>

Stir together the flour, oats, brown sugar and nutmeg in small bowl. Add the melted margarine, stirring until incorporated. Using fingertips, work the margarine into the flour mixture; squeezing until crumbly. Sprinkle the topping over the blueberry filling. Bake the pie just until the topping is nicely browned, 30 to 40 minutes. Serve with ice cream if you like.

### BROWN SUGAR CHEWIES

Dicy S. Gignilliat  
Margaret Ayer Butts

<b>2 c. light brown sugar</b>	<b>2 c. self-rising flour, sifted</b>
<b>1 stick margarine</b>	<b>2 tsp. vanilla</b>
<b>2 eggs, beaten</b>	<b>1 c. chopped pecans</b>

Melt margarine; add sugar. Add eggs and stir. Stir in pecans and vanilla. Pour into a 9X13-inch pan which has been sprayed with Bakers' Joy. Bake 35 minutes at 350°. Cut into squares while hot.

### BROWNIE PUDDING

<b>1 c. sifted all-purpose flour</b>	<b>2 T. salad oil</b>
<b>¾ c. granulated sugar</b>	<b>1 tsp. vanilla</b>
<b>2 T. cocoa (regular-type, dry)</b>	<b>¾ c. chopped walnuts</b>
<b>2 tsp. baking powder</b>	<b>¾ c. brown sugar</b>
<b>½ tsp. salt</b>	<b>¼ c. cocoa (regular-type dry)</b>
<b>½ c. milk</b>	<b>1 ¾ c. hot water</b>

Kay Williams

Sift together flour, sugar, cocoa, baking powder, and salt. Add milk, oil and vanilla; mix until smooth. Stir in nuts. Pour into greased 8X8X2-inch baking pan. Combine remaining ingredients; pour over batter. Bake at 350° about 45 minutes. Makes 6 to 8 servings.

### BROWNIE TRIFLE

Caleb Moseley

<b>1 (12-oz.) container frozen nondairy whipped topping</b>	<b>1 box brownie mix (prepared following pkg. directions)</b>
<b>1 pkg. (3 ½-oz.) instant vanilla, chocolate or cheesecake pudding</b>	<b>sliced fruit (I like strawberries)</b>
<b>2 c. milk</b>	<b>crushed candy bar (I like Butterfinger)</b>

In a large mixing bowl, prepare and bake brownie mix according to package directions and let cool. In another bowl, prepare pudding mixture by combining with milk and whisking. Let sit until thickened. Break or cut brownies into small pieces. Divide mixture and place half in the bottom of a clear serving bowl. Then top with half of the pudding mixture, half the strawberries and then half of the whipped topping. Repeat the layers. Top with crushed Butterfinger candy bar. Yield: 12-16 servings.

### BUTTERFINGER CAKE BY DINAH

Dinah Floyd  
Lisa Floyd

<b>1 box Duncan Hines, Pillsbury or Betty Crocker yellow cake mix</b>	<b>12-oz. ctn. Cool Whip</b>
<b>1 can sweetened condensed milk</b>	<b>2 reg. or king size Butterfinger candy bars</b>
<b>1 jar caramel topping</b>	

Bake cake in 9"x13" pan according to package directions. While still hot, punch holes in cake and pour condensed milk over entire cake. Pour caramel topping over condensed milk. Let cake cool. (I refrigerate it for a couple of hours). Top with Cool Whip and sprinkle crushed candy bars over top. Refrigerate. Delicious and keeps in refrigerator several days.

### BUTTERFINGER CAKE BY MARGARET

Margaret Ayer Butts

<b>1 box yellow cake mix</b>	<b>1 (8-oz.) pkg. cream cheese</b>
<b>1 stick margarine, melted</b>	<b>1 (16-oz.) container Cool Whip</b>
<b>1 ½ c. 4X confectioners sugar</b>	<b>6 lg. Butterfinger bars</b>

Mix cake mix according to directions on box. Bake cake in 9X13-inch pan and let cool. Crumble cake into small pieces. Set aside. Mix melted margarine, sugar and cream cheese together; fold into Cool Whip. Crush Butterfinger into little pieces. Now you are ready to assemble your cake. In a truffle bowl or some other glass dish, layer ½ of the cake pieces on the bottom. Spoon ½ of the cream cheese mixture on top of the cake. Top off the cream mixture with ½ of the crushed Butterfinger candy bars. Repeat with rest of ingredients, ending with the candy bars.

### BUTTERMILK COCONUT PIE

Dennis Loggins

<b>3 eggs</b>	<b>¼ c. buttermilk</b>
<b>1 ½ c. sugar</b>	<b>1 tsp. vanilla</b>
<b>7-oz. can coconut</b>	<b>unbaked pie shell</b>
<b>¾ stick melted margarine</b>	

Mix all ingredients and pour into unbaked pie shell. Bake at 325° until it begins to brown on top. Turn oven down to 300 ° and bake until done.

### BUTTERMILK PIE

Monica Freeman

<b>1 c. buttermilk</b>	<b>3 eggs</b>
<b>1 stick butter</b>	<b>1 tsp. vanilla flavoring</b>
<b>2 c. sugar</b>	<b>2 (9 in.) pie shells</b>
<b>3 T. self-rising flour</b>	

Cream butter and sugar together. Add other ingredients. Pour into two 9-inch pie shells. Bake at 325° until set and golden brown.

## BUTTERMILK POUND CAKE

Lora Grimsley

<b>¾ c. butter</b>	<b>1 c. buttermilk</b>
<b>½ c. margarine</b>	<b>½ tsp. salt</b>
<b>3 c. sugar</b>	<b>3 c. all-purpose flour</b>
<b>½ tsp. baking soda</b>	<b>5 eggs</b>
<b>1 T. hot water</b>	<b>2 T. vanilla</b>

Preheat oven to 300°. Cream butter, margarine and sugar. Dissolve baking soda in hot water and add to buttermilk. Combine salt and flour. Add flour mixture and buttermilk mixture to the creamed butter/sugar mixture, alternating. Beat well. Add eggs and vanilla. Beat well. Pour into 2 greased and floured loaf pans. Bake at 300° for 1 hr. 20 minutes.

## BUTTERMILK SKY PIE

Darlene Foster  
Martha Foster Hall

<b>2 eggs</b>	<b>1 tsp. lemon juice concentrate</b>
<b>1 ½ c. white sugar</b>	<b>½ c. margarine, melted</b>
<b>3 T. flour</b>	<b>2 tsp. vanilla extract</b>
<b>1 c. thick buttermilk</b>	<b>1 (9-inch) chilled, unbaked pie shell</b>

Preheat oven to 350°. Beat eggs thoroughly; add sugar and flour. Add ½ c. melted margarine and buttermilk. Mix well. Fold in vanilla extract and lemon juice. Pour into pie shell. Bake 35 minutes without opening the oven door. Then check every 10 minutes or so until pie center bakes firm. DO NOT OVERCOOK.

## BUTTERSCOTCH PIE

Lunelle Watson

<b>1 c. light brown sugar</b>	<b>½ tsp. vanilla</b>
<b>6 T. flour</b>	<b>2 egg whites</b>
<b>1 c. milk</b>	<b>2 T. sugar</b>
<b>2 egg yolks</b>	<b>1 cooked pie shell</b>
<b>4 T. butter or margarine</b>	

Put brown sugar, flour and milk in a microwave safe bowl. Stir well and microwave until mixture begins to thicken. Add beaten egg yolks; stirring well. Continue cooking until thick. Stir in butter or margarine and vanilla. Cool. Make meringue with egg whites and sugar; beating until soft peaks form. Pour filling into a cooked pie shell and top with meringue. Brown in a 450° oven for a few minutes.

## CAKE LAYERS

(Duncan Hines homemade style layers)

<b>1 box Duncan Hines Deluxe II cake mix</b>	<b>1 ⅓ c. buttermilk</b>
<b>3 eggs</b>	<b>few drops (less than 1 tsp.) of butter flavoring</b>

Bake cake as directed on package.

## CAMPBELL SOUP CAN “CAN” CAKES

Laural Moseley

<b>7 empty, cleaned (10¾-oz.) Campbell soup cans</b>	<b>½ tsp. ground cloves</b>
<b>2 c. all-purpose flour</b>	<b>1 can (10¾-oz.) Campbell's tomato soup</b>
<b>1 ⅓ c. sugar</b>	<b>½ c. vegetable shortening</b>
<b>2 tsp. baking powder</b>	<b>2 eggs</b>
<b>1 ½ tsp. ground allspice</b>	<b>¼ c. water</b>
<b>1 tsp. ground cinnamon</b>	<b>orange icing</b>
<b>½ tsp. baking soda</b>	

Preheat oven to 350°. Spray 7 empty Campbell's soup cans with vegetable cooking spray. Mix flour, sugar, baking powder, allspice, cinnamon, baking soda and cloves in bowl. Add soup, shortening, eggs and water. Beat until mixed, using mixer at low speed. Beat 4 minutes, using high speed. Spoon into prepared cans and place on baking sheet. Bake 30 minutes or until done. Cool in cans on wire racks. Remove cakes from cans.

### Orange Icing

<b>1 c. confectioners sugar</b>	<b>1 tsp. grated orange rind</b>
<b>2 T. orange juice</b>	

Combine ingredients and drizzle tops or sides of cakes. Top with orange zest, chopped nuts or red candied cherries with green candied cherries cut in “leaves”.

### For Gift Giving

Leave cakes in cans. Cover cans with wrapping paper. Add pieces of ribbons, gold medallions, holiday stickers, etc. Wrap in plastic wrap and tie with ribbon.

## CANDY BAR CAKE

Terry Moseley

<b>1 (18.25-oz.) pkg. Swiss chocolate cake mix</b>	<b>½ c. granulated sugar</b>
<b>1 (8-oz.) pkg. cream cheese, softened</b>	<b>1 c. powdered sugar</b>
	<b>9 (1.5-oz.) Hershey almond bars</b>
	<b>1 (12-oz.) Cool Whip, thawed</b>

Prepare cake batter according to package directions. Pour into 3 greased and floured 8-inch round cake pans. Bake at 325° for 20-25 minutes or until cooked. Cool in pans 10 minutes. Remove from pans and cool completely on wire racks. Beat cream cheese, powdered sugar and granulated sugar at medium speed with electric mixer until mixture is creamy. Chop 8 candy bars finely. Fold cream cheese mixture and chopped candy into Cool Whip. Spread icing between layers, on top and sides of cake. Chop remaining candy bar and sprinkle on top of cake. Refrigerate. Note: The Preacher's Favorite!



**Cake**

<b>1 c. Crisco</b>	<b>2 c. all-purpose flour</b>
<b>2 c. sugar</b>	<b>1 c. milk</b>
<b>4 eggs</b>	<b>1 tsp. vanilla</b>
<b>1 c. self-rising flour</b>	<b>1 tsp. Watkins butter flavoring</b>

Have ingredients at room temperature. Sift together the two types flour. Cream Crisco and sugar with mixer. Add eggs one at a time; beating well after each. Slow mixer and add flour and milk alternately; beginning and ending with flour. Add vanilla and butter flavoring. Spray pans with Baker's Joy. Bake at 350° for 25 minutes. Makes 3 layers.

**Caramel Icing**

<b>1 c. margarine (2 sticks)</b>	<b>1 lb. box 4X confectioners sugar,</b>
<b>1 lb. box light brown sugar</b>	<b>sifted</b>
<b>½ c. milk</b>	<b>1 tsp. Watkins butter flavoring</b>

Melt margarine and brown sugar over low heat. After it boils, cook 2 minutes. Remove from stove and add milk. Cook, continuing to stir until mixture comes to a boil. Remove from heat and add butter flavoring. Let cool. Add 4X sugar. If lumpy, use a mixer until ready to ice.

**CARAMEL LAYER CAKE &  
OLD FASHIONED CARAMEL  
FROSTING**

Annette Pritchett Stokes

**Cake Layers**

<b>1 ½ c butter, softened</b>	<b>½ c. milk</b>
<b>3 c. cake flour</b>	<b>1 ½ tsp. vanilla</b>
<b>1 tsp. baking powder</b>	<b>6 lg. eggs</b>
<b>2 ½ c. sugar</b>	

Cream butter and sugar until light and fluffy. Add eggs 1 at a time. Sift flour and baking powder. Add to butter mixture, alternating with milk. Add vanilla. Bake in prepared cake pans at 350° for 22 minutes. (4 round 9 in. or 10 in. pans lined with parchment paper) Cool layers completely before frosting.

**Old Fashioned Caramel Frosting**

<b>3¾ c. sugar</b>	<b>9-oz. butter</b>
<b>1 ⅛ c. evaporated milk</b>	<b>1 ½ tsp. vanilla</b>
<b>1 c. sugar</b>	

Brown 1 c. sugar to light golden brown in iron skillet. Keep stirring to liquid consistency. Put 3¾ c. sugar, milk and butter in 2½ to 3 qt. heavy pot to start heating while 1 c. sugar is browning in skillet. Add skillet browned sugar to other ingredients and boil on medium high; stirring gently to 236° soft ball. Remove from heat; spread. Thin if needed with tsp. water. WORK FAST to spread on layers and sides. Lightly roast 1 ½ c. pecans in a little butter and chop to spread on layers and top. DO NOT COOK ON A RAINY OR MOIST DAY.

**Batter**

<b>2 c. sugar</b>	<b>2 c. plain flour</b>
<b>1 ½ c. Wesson oil</b>	<b>2 tsp. baking soda</b>
<b>4 eggs</b>	<b>2 tsp. cinnamon</b>
<b>3 c. grated carrots</b>	<b>1 tsp. salt</b>

Mix sugar, oil and eggs; blend well. Add carrots and mix well. Add flour, soda, cinnamon and salt. Bake at 350° in three 9-inch greased cake pans until an inserted toothpick comes out clean. (NOTE: Be sure to BAKE IN THREE PANS or cake will be greasy.)

**Carrot Cake Frosting**

<b>1 (1 lb.) box powdered sugar</b>	<b>1 tsp. vanilla flavoring</b>
<b>1 (8-oz.) pkg. cream cheese</b>	<b>½ c. chopped pecans</b>
<b>½ stick butter</b>	

Mix well and spread on cooled cake layers.

**CARROT CAKE BY MARCIA**

Marcia Manning

**Carrot Cake Batter**

<b>4 eggs</b>	<b>2 ½ tsp. cinnamon</b>
<b>2 c. sugar</b>	<b>1 (14-oz.) can sliced carrots,</b>
<b>1 ½ c. cooking oil</b>	<b>drained</b>
<b>2 c. self-rising flour</b>	

Preheat oven to 350°. Mix all ingredients with electric mixer and bake in 3 layers or in a brownie pan for 30 min. until firm. Allow layers to cool.

**Carrot Cake Frosting**

<b>8-oz. pkg. cream cheese, softened</b>	<b>1 box powered sugar</b>
<b>1 stick butter or margarine softened</b>	<b>1 ½ tsp. vanilla extract</b>
<b>1 c. chopped pecans</b>	

Mix all ingredients. Spread on cake after it is cooled.

**CARROT CAKE BY VIRGINIA**

Virginia Pritchett

**Cake**

<b>1 (26 ½-oz.) pkg. cinnamon streusel</b>	<b>3 lg. carrots, finely grated</b>
<b>coffee cake mix</b>	<b>½ c. chopped pecans, toasted</b>
<b>3 lg. eggs</b>	<b>1 c. sweetened flaked coconut</b>
<b>1 ¼ c. water</b>	<b>2 T. orange juice</b>
<b>⅓ c. vegetable oil</b>	

Preheat oven to 350°. Grease 3 (8 inch) round cake pans. Line with wax paper; grease and flour pans. Combine cake mix and streusel packet in mixing bowl, reserving glaze packet, if there is one. (If no glaze packet is included in the mix,

(continued)

just omit this step.) Cake is also very good without it. Add eggs, water and oil; beat at medium speed with electric mixer for 2 minutes. Stir in carrots, pecans and coconut. Pour batter evenly into prepared pans. Bake 18 to 20 minutes. Cool in pans on wire racks 10 minutes. Remove from pans; place on racks. Stir together reserved glaze (if any) and juice; brush evenly over warm cake layers. Cool completely on wire racks.

### Cream Cheese Frosting

<b>1 (8-oz.) and 1 (3-oz.) pkg. cream cheese, softened</b>	<b>7 c. powdered sugar</b>
<b>¾ c. butter, softened</b>	<b>1 T. vanilla extract</b>
	<b>3-4 T. milk</b>

Beat cream cheese and butter at medium speed with an electric mixer until fluffy; gradually add powdered sugar, beating well. Stir in vanilla. Add milk; 1 T. at the time, until frosting reaches desired consistency. Spread cream cheese frosting between layers and on top and sides of cake. Chill frosted cake at least 2 hours.

## CHEESECAKE

*Johnnie Fay Graham*

### Crust

<b>1 ½ c. graham cracker crumbs</b>	<b>1 stick margarine</b>
<b>3 T. sugar</b>	

Mix thoroughly and pat in bottom of springform pan. Chill.

### Cream Cheese Layer

<b>3 (8-oz.) pkgs. cream cheese, softened</b>	<b>4 eggs</b>
<b>1 ½ c. sugar</b>	<b>1 tsp. vanilla flavoring</b>

Mix well and pour on top of crust. Bake for 45 to 55 minutes at 350°. Cool for 15 minutes.

### Top Layer

<b>1 (16-oz.) sour cream</b>	<b>1 tsp. vanilla flavoring</b>
<b>½ c. sugar</b>	

Mix well and pour on cream cheese layer. Bake 10 to 15 minutes at 450°. Let cool completely. (I usually let set in refrigerator overnight.) After removing from springform pan, prior to serving, top with cherry pie filling or other desired topping.

## CHEESECAKE BARS

*Marcia P. Jones  
Janice H. Jones*

<b>⅔ c. graham crackers</b>	<b>1 (8-oz.) pkg. cream cheese</b>
<b>½ c. all-purpose flour</b>	<b>⅓ c. sugar</b>
<b>½ c. nuts</b>	<b>1 egg</b>
<b>¼ c. sugar</b>	<b>1 T. lemon juice</b>
<b>½ c. margarine or butter</b>	<b>2 T. graham crackers</b>

Preheat oven to 350°. Stir together finely crushed graham crackers, flour, chopped nuts and ¼ c. sugar. Add melted butter; mix till crumbly. Pat into ungreased 9x9x2 (continued)

baking pan. Bake for 12 min. Cream together cream cheese and ⅓ c. sugar. Add egg and lemon juice; mix well. Pour over baked layer. Bake at 350° 20-25 min. Sprinkle with 2 T. finely crushed graham crackers. Cool; cut into bars. Store in refrigerator. Makes 36 small squares.

## CHERRY DUMP CAKE

*Bessie Newman*

<b>2 (21-oz.) cans cherry pie filling</b>	<b>1 ½ sticks margarine</b>
<b>1 (20-oz.) can crushed pineapple undrained</b>	<b>1 ½ c. chopped pecans</b>
<b>1 box Duncan Hines butter cake mix</b>	

In a 9x13 dish, place cherry pie filling and undrained crushed pineapple in layers. Sprinkle cake mix on top of layers. Place margarine on top of mix (cut in small pieces) Sprinkle with chopped pecans. Bake 45 minutes 350°.

## CHERRY PIE

*Marjorie Williams Wimberly*

<b>2 pkg. unfilled lady fingers</b>	<b>¼ c. sugar</b>
<b>8-oz. cream cheese, softened to room temp.</b>	<b>3 T. cream (can use milk)</b>
<b>1 sm. ctn. whipped topping</b>	<b>1 can cherry pie filling</b>

Line square Pyrex dish with split ladyfingers. Let some stand up around the sides. Cream the cream cheese, sugar and cream together. Fold in whipped topping. Spread over the lady fingers. Spoon pie filling over top. Refrigerate 12 hours before serving.

## CHESS CAKE (Cream Cheese Cake)

*Cindy Pittman Hilliard  
Carolyn V. Pittman*

<b>1 pkg. Deluxe II yellow cake mix</b>	<b>1 box 10X powdered sugar</b>
<b>1 stick butter</b>	<b>8-oz. cream cheese, softened</b>
<b>1 egg</b>	<b>3 eggs</b>

In a bowl, mix the cake mix, butter and one egg by hand and spread into a greased 9 x 13 pan. This mixture will be thick. In another bowl, mix powdered sugar, cream cheese and 3 eggs with mixer and pour on top of cake batter. Bake at 350° for 40 minutes. Cake will fall. Cut into squares. Cake will be a little gooey but delicious!!

## CHESS PIE

*Ruth NeSmith*

<b>1 c. brown sugar</b>	<b>2 eggs</b>
<b>½ c. white sugar</b>	<b>½ c. margarine</b>
<b>1 T. flour</b>	<b>1 tsp. vanilla</b>
<b>2 T. milk</b>	<b>1 unbaked pie shell</b>

Preheat oven to 350°. Mix all ingredients together and pour into unbaked pie shell. Bake until firm.

## CHEWIES

Elaine Wright

**1 (1 lb.) box light brown sugar**  
**½ c. softened margarine**  
**3 eggs**  
**2 c. self-rising flour**

**1 tsp. vanilla extract**  
**1 c. chopped pecans**  
**powdered sugar**

Preheat oven to 300°. Cream sugar and margarine. Add eggs and beat well. Blend in flour and then add vanilla extract and nuts. Bake in a well-greased 13x9x2 inch pan 45 minutes. Chewies will fall. When cool, sprinkle with powdered sugar and cut into squares.

## CHOCOLATE BUTTERMILK CAKE

Kay Williams

**2 ¼ c. sifted cake flour**  
**1 ½ tsp. soda**  
**1 ½ tsp. salt**  
**1 ⅔ c. sugar**  
**⅓ c. shortening (room temperature)**

**1 ½ c. buttermilk or sour milk\***  
**1 tsp. vanilla**  
**1 egg and 1 egg yolk**  
**3 sq. unsweetened chocolate or 9 T.**  
**cocoa & 3 T. butter**

(\* To use sweet milk in this recipe, measure 3 T. vinegar into the measuring cup before filling cup with milk. Pour into small bowl; add ½ c. more milk. Let stand in a warm place a few minutes to "sour.") Measure sifted flour; add soda, salt and sugar. Stir shortening in mixing bowl just to soften. Sift in dry ingredients. Add 1 ¼ c. of the milk and the vanilla and mix until all flour is dampened. Then beat 2 minutes in mixer or 300 vigorous strokes by hand. Add egg and yolk, chocolate and remaining milk. Beat 1 minute longer in mixer or 150 strokes by hand. Pour into buttered 2 (9-in.) round layer pans which have been lined on bottoms with wax paper. Bake in moderate oven (350°) for 30 minutes. Frost with the Clever Judy Frosting below.

### Clever Judy Frosting

**2 c. sifted confectioners sugar**  
**3 egg yolks, unbeaten\***  
**½ c. milk**  
**1 tsp. vanilla**

**4 sq. unsweetened chocolate,**  
**melted**  
**2 T. softened butter**

\*One whole egg may be substituted for 3 yolks. Combine ingredients in order given in metal bowl or saucepan; beat with sturdy egg beater until blended. Place bowl in pan of ice and water and continue beating until of right consistency to spread (about 3 minutes). Makes 2 ½ c. frosting or enough to cover tops and sides of two 9-inch layers.

## CHOCOLATE CAKE ICING— CINDY'S FAVORITE

Carolyn Varnadoe Pittman  
Cindy Pittman Hilliard

**2 ½ c. sugar**  
**½ c. cocoa**  
**⅛ tsp. salt**

**1 stick margarine**  
**1 can Pet milk**  
**1 tsp. vanilla flavoring**

Mix sugar, cocoa and salt together in a bowl with a spoon until no lumps remain. In a boiler on low heat, melt margarine. Add milk and vanilla flavoring; heat thoroughly. Then add sugar/cocoa/salt mixture. Bring all to a boil on medium heat (continued)

and boil for 10 minutes, stirring constantly. Remove from heat. This icing can be used hot or after it has cooled. It is a NO RUSH icing. Can be used on a layered cake OR sheet cake.

## CHOCOLATE CHIP CHEESECAKE BARS

Jim Ward

**2 (16.5-oz) rolls chocolate chip**  
**cookie dough**  
**2 (8-oz.) pkgs. cream cheese, room**  
**temperature**  
**2 c. sugar**

**1 stick margarine, room**  
**temperature**  
**2 c. sugar**  
**3 eggs, room temperature**

Spread 1 package cookie dough on bottom of 13X9-inch pan sprayed with Pam. Make sure there are no holes in dough. Beat cream cheese, margarine, sugar and eggs until creamy. Spoon cream cheese mixture on top of cookie dough. Slice other package of cookie dough into thin strips and place on top. Bake 40-50 minutes 350° oven or until lightly browned on top. Cool before cutting into squares. Keep unused refrigerated.

## CHOCOLATE CHIP PECAN COOKIES

Bessie Newman

**2 ¼ c. all-purpose flour**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**2 sticks margarine**  
**¾ c. sugar**  
**¾ c. packed light brown sugar**

**1 tsp. vanilla**  
**2 eggs**  
**2 c. (12-oz. pkg.) semi-sweet**  
**chocolate chips**  
**2 c. chopped pecans**

Have ingredients at room temperature. Combine flour, baking soda and salt (sifted together) in a bowl. Set aside. Combine sugar, brown sugar and margarine, mixing well. Add eggs, one at a time; beating well. Gradually add flour mixture; beating well. Stir in vanilla, semi-sweet chocolate chips and pecans. Blend well. Drop by teaspoonfuls onto ungreased baking sheet. Bake in preheated 375° oven for 9-11 minutes. Remove cookies from cookie sheet and allow to cool completely on a wire rack. Makes about 5 dozen.

## CHOCOLATE CHIP PIE

Emily Page

**1 c. sugar**  
**1 c. brown sugar**  
**1 c. flour**  
**2 lg. eggs, slightly beaten**  
**1 c. melted unsalted butter**

**½ c. coarsely chopped pecans or**  
**walnuts**  
**1 ½ c. chocolate chips**  
**1 (10-in.) unbaked pie crust**

Mix white sugar, brown sugar and flour. Stir in eggs and butter, combining well. Fold in pecans and chocolate chips. Spread mixture in crust and bake at 325° for 60-70 minutes or until a knife inserted in the center comes out clear. This pie freezes exceptionally well, if it lasts that long. Makes 8 servings.

## CHOCOLATE CHIP POUND CAKE BY BETSY

Betsy Dykes Thomas

<b>1 box Duncan Hines classic cake mix</b>	<b>½ c. sugar</b>
<b>1 sm. box chocolate instant pudding mix</b>	<b>4 lg. eggs</b>
<b>1 (8-oz.) sour cream</b>	<b>¾ c. water</b>
	<b>¾ c. oil</b>
	<b>6-oz. milk chocolate chips</b>

Preheat oven to 350°. Mix all above ingredients together in bowl until smooth. Add 6 oz. milk chocolate chips. Pour into bundt pan sprayed well with cooking spray. Bake 1 hour and 10 minutes. (Note: You must use Duncan Hines Classic Cake Mix for success.)

## CHOCOLATE CHIP POUND CAKE BY JUDY

Judy Itson

<b>1 box yellow cake mix</b>	<b>⅔ c. water</b>
<b>1 sm. box instant vanilla pudding</b>	<b>½ c. vegetable oil</b>
<b>1 sm. box instant chocolate pudding</b>	<b>4 lg. eggs</b>
<b>½ c. sugar</b>	<b>1 (8-oz.) sour cream</b>
	<b>1 (12-oz.) bag mini chocolate chips</b>

Preheat oven to 350°. Spray bundt pan with non-stick baking spray. Mix cake mix, pudding mix and sugar. Add water, oil and eggs. Beat at med. speed until smooth. Stir in sour cream and chocolate chips. Pour in bundt pan and bake 1 hour. Remove from pan and cool.

## CHOCOLATE CHIP POUND CAKE BY LISA

Lisa Floyd

<b>1 box yellow cake mix</b>	<b>¾ c. water</b>
<b>½ c. sugar</b>	<b>4 lg. eggs</b>
<b>1 (3.9-oz) box chocolate instant pudding</b>	<b>1 (8-oz.) sour cream</b>
<b>¾ c. vegetable oil</b>	<b>6-oz. semi-sweet chocolate morsels</b>
	<b>1 tsp. vanilla flavoring</b>

Combine ingredients with a whisk in one bowl. Spray bundt pan with Pam. Cook at 350° (325° for a dark pan) for one hour. Cool 15 minutes before removing from the pan.

## CHOCOLATE CHUNK PECAN PIE

Kathy Boan

<b>1 unbaked frozen 9-in. deep-dish pie shell*</b>	<b>¼ c. butter or margarine, melted</b>
<b>3 lg. eggs</b>	<b>1 tsp. vanilla extract</b>
<b>1 c. light corn syrup</b>	<b>1 c. pecans, chopped</b>
<b>½ c. sugar</b>	<b>¾ c. semi-sweet chocolate chunks</b>

Preheat oven to 350°. Combine eggs, corn syrup, sugar, butter and vanilla extract in medium bowl. Stir with whisk. Stir in pecans. Sprinkle chocolate chunks on crust; pour pecan mix into pie shell. Bake 50-55 minutes or until knife inserted 2 inches

(continued)

from center comes out with bits of filling attached. If browning too quickly, cover with foil. Cool on wire rack for 2 hours. Refrigerate until serving time. \*If pie shell is frozen, don't thaw; bake on a baking sheet. Serves 8.

## CHOCOLATE CREAM PIE

Kay Williams

### Pie

<b>1 c. sugar</b>	<b>2 (1-oz.) sq. unsweetened chocolate</b>
<b>⅓ c. all-purpose flour or 3 T. cornstarch</b>	<b>3 slightly beaten egg yolks</b>
<b>¼ tsp. salt</b>	<b>2 T. butter</b>
<b>2 c. milk</b>	<b>1 tsp. vanilla</b>
	<b>1 (9-in.) baked pastry shell</b>

In saucepan, combine sugar, flour and salt; gradually stir in milk. Add chopped chocolate squares. Cook and stir over medium heat till bubbly. Cook and stir 2 minutes. Remove from heat. Stir small amount hot mixture into yolks; immediately return to hot mixture; cook 2 minutes stirring constantly. Remove from heat. Add butter and vanilla. Mix for 1-2 minutes with hand held electric mixer to eliminate any lumps. Pour into cooked baked pastry shell.

### Meringue for 9-Inch Pie

<b>3 egg whites</b>	<b>¼ tsp. cream of tartar</b>
<b>½ tsp. vanilla</b>	<b>6 T. sugar</b>

Beat egg whites with vanilla and cream of tartar till soft peaks form. Gradually add sugar, beating till stiff and glossy peaks form and all sugar is dissolved. Spread meringue over hot filling, sealing to edge of pastry. Bake at 350° for 12 to 15 minutes or until meringue is golden. Cool.

## CHOCOLATE DELIGHT BY CALEB

Caleb Moseley

<b>2 pkgs. instant chocolate pudding</b>	<b>1 pkg. Oreo cookies, crumbled</b>
<b>1 tub Cool Whip</b>	<b>2 T. milk</b>
<b>4 c. milk</b>	

Place crumbled Oreos into ungreased 9X13 dish. Pour 2 T. of milk over cookies to moisten. Mix pudding according to package directions. Pour over Oreos. Let set for 15 minutes. Spread Cool Whip over pudding. Chill until served. Makes 12 servings.

## CHOCOLATE DELIGHT BY ELLEN

Ellen B. Jones

### Crust

<b>1 c. plain flour</b>	<b>½ - 1 c. chopped pecans</b>
<b>½ c. margarine</b>	

Mix flour, margarine and pecans. Press into 9x12 casserole dish. Bake 15 minutes @ 350°. Cool 10 minutes.

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### 1st Layer

**1 (8-oz.) cream cheese**  
**1 c. powdered sugar**

**1 c. Cool Whip**

Beat powdered sugar and cream cheese until fluffy. Add 1 cup Cool Whip. Spread mixture on crust.

### 2nd Layer

**3 c. cold milk**  
**2 boxes chocolate instant pudding mix**

**1 c. Cool Whip**  
**pecans, optional**

Mix pudding with milk and beat 2 minutes. Pour over cream cheese layer. Top with 1 cup Cool Whip and a few chopped pecans. Refrigerate until chilled.

## CHOCOLATE DELIGHT BY JUDY

Judy Itson

**1 ½ c. plain flour**  
**1 ½ c. margarine, melted**  
**1 c. pecans, chopped**  
**1 ½ c. powdered sugar, sifted**  
**8-oz. cream cheese**

**2 c. Cool Whip**  
**1 (3 ⅛-oz.) chocolate pudding**  
**1 (3 ⅛-oz.) vanilla pudding**  
**3 c. cold milk**

Mix flour and margarine. Then add pecans. Press in 9 x 13-in. pan and bake at 350° for 15 minutes. Cool. Beat powdered sugar and cream cheese until fluffy. Add 1 c. Cool Whip. Spread on crust in thin layer. Mix the pudding with milk. Beat for 2 minutes. Pour over cream cheese layer. Top with rest of Cool Whip. Refrigerate until chilled.

## CHOCOLATE FROSTING

Olgia S. Hamrick

**2 c. sugar**  
**1 sm. can evaporated milk**  
**10 lg. marshmallows**  
**1 stick butter**

**1 pkg. (sm.) chocolate chips**  
**1 c. pecans**  
**1 tsp. vanilla**

Cook together sugar, milk and marshmallows until it forms soft ball about 5 minutes for frosting OR 8 minutes for fudge candy. Then add butter, chocolate chips, nuts and vanilla; beating until creamy and consistency to spread.

## CHOCOLATE FROSTY ICE CREAM

Ashley Porter

**½ gal. chocolate milk**  
**1 (8-oz.) Cool Whip**

**1 can sweetened condensed milk**

Mix together and put in ice cream churn. Process according to churn directions.

## CHOCOLATE GLAZE

Kay Williams

**1 ½ (1-oz.) unsweetened chocolate**  
**2 T. butter**

**1 ½ c. sifted confectioners sugar**  
**1 tsp. vanilla**

(continued)

Melt chocolate and butter over low heat, stirring constantly. Remove from heat. Stir in confectioners sugar and vanilla until crumbly. Blend in 3 T. boiling water. Add enough water (about 2 tsp.) a tsp. at a time to form medium glaze of pouring consistence. Pour quickly over top of cake; spread glaze evenly over top and sides.

## CHOCOLATE ICE CREAM

Jordan Barker

**1 ½-oz. unsweetened cocoa powder,**  
**approx. ½ c.**  
**3 c. half-and-half**  
**1 c. heavy cream**

**8 lg. egg yolks**  
**9-oz. sugar**  
**2 tsp. pure vanilla extract**

Place the cocoa powder along with 1 c. of the half-and-half into a medium saucepan over medium heat and whisk to combine. Add the remaining half-and-half and the heavy cream. Bring the mixture just to a simmer, stirring occasionally; then remove from the heat. In a medium mixing bowl, whisk the egg yolks until they lighten in color. Gradually add the sugar and whisk to combine. Temper the cream mixture into the eggs and sugar by gradually adding small amounts, until about ⅓ of the cream mixture has been added. Pour in the remainder and return the entire mixture to the saucepan and place over low heat. Continue to cook, stirring frequently, until the mixture thickens slightly and coats the back of a spoon and reaches 170 to 175°. Pour the mixture into a container and allow to sit at room temperature for 30 minutes. Stir in the vanilla extract. Place the mixture into the refrigerator and once it is cool enough not to form condensation on the lid, cover and store for 4 to 8 hours or until the temperature reaches 40° or below. Pour into an ice cream maker and process according to the manufacturer's directions. This should take approximately 25 to 35 minutes. Serve as is for soft serve or freeze for another 3 to 4 hours to allow the ice cream to harden.

## CHOCOLATE ICE CREAM (JUST LIKE WENDY'S FROSTY)

Robin Norris

**½ gal. chocolate milk**  
**1 can Eagle brand milk**

**1 lg. Cool Whip**

Mix all together and pour into ice cream churn cannister. Add regular milk, if needed, to fill line. Churn and enjoy!

## CHOCOLATE ICING

Iverlene Pipkin Williams Arnold

**2 c. sugar**  
**½ c. cocoa**  
**1 stick oleo**

**½ c. sweet milk**  
**2 tsp. Karo syrup**

Bring to boil for 1 minute.

## CHOCOLATE MERINGUE PIE

Virginia Pritchett

### Pie

<b>1 baked pie crust</b>	<b>3 egg yolks, beaten (save egg whites for meringue)</b>
<b>3 T. cocoa</b>	<b>2 tsp. vanilla</b>
<b>1 c. sugar</b>	<b>pinch of salt</b>
<b>5 T. all-purpose flour</b>	
<b>1 ¾ c. milk</b>	

Mix cocoa, sugar and flour. Add milk, salt, beaten egg yolks and vanilla. Cook in a saucepan over medium heat until thick. Pour in baked pie crust.

### Meringue for Pie

<b>3 egg whites</b>	<b>¼ tsp. cream of tartar</b>
<b>3 T. sugar</b>	

Beat egg whites and cream of tartar until soft peaks form. Gradually add sugar and continue to whip until meringue stands in stiff peaks. Spread evenly over pie, sealing to edge of pie shell. Bake at 350° for 25 minutes or until meringue browns. Cool completely before cutting pie.

## CHOCOLATE POUND CAKE

Margaret Ayer Butts

### Chocolate Pound Cake

<b>1 ½ c. Crisco</b>	<b>½ tsp. salt</b>
<b>3 c. sugar</b>	<b>4 heaping T. Cocoa</b>
<b>5 eggs</b>	<b>1 c. milk</b>
<b>3 c. all-purpose flour</b>	<b>2 T. vanilla</b>
<b>1 tsp. baking powder</b>	

Have all ingredients at room temperature. Cream Crisco and sugar until very light. Add eggs one at a time, beating after each addition. Mix and sift all dry ingredients together; add alternately with milk, beating after each addition. Add vanilla and beat. Spray bundt pan or tube pan with Baker's Joy. Pour batter in pan and bake 1 ½ hours at 325° in preheated oven.

### Chocolate Icing for Chocolate Pound Cake

<b>1 stick margarine</b>	<b>2 T. vanilla</b>
<b>2 sq. unsweetened chocolate</b>	<b>dash of salt</b>
<b>1 egg</b>	
<b>1 lb. box 4X confectioners sugar, sifted</b>	

Melt 1 stick margarine with unsweetened chocolate over low heat in saucepan. Pour into mixer and add eggs. Beat and gradually add 4X sugar, beating after each addition. Add 2 T. vanilla, a dash of salt and beat until creamy. Ice cake.

## CHOCOLATE PUDDING CAKE

Cheri Rudd

<b>1 pkg. chocolate cake mix</b>	<b>4 eggs</b>
<b>1 (3.9-oz.) instant chocolate pudding mix</b>	<b>1 c. water</b>
<b>2 c. sour cream</b>	<b>¾ c. vegetable oil</b>
	<b>1 c. semisweet chocolate chips</b>

In a mixing bowl combine the chocolate cake mix, pudding mix, sour cream, eggs, water and vegetable oil. Beat on medium speed for 2 minutes. Stir in chocolate chips. Pour batter into a 5-quart slow cooker that has been coated with a non-stick cooking spray. Cover and cook on low for 6-7 hours or until a toothpick inserted near the center comes out with moist crumbs. Serve with vanilla ice cream or whipped topping.

## CHOCOLATE SHEET CAKE

Janice H. Jones

<b>2 c. sugar</b>	<b>2 eggs</b>
<b>½ tsp. salt</b>	<b>1 tsp. baking soda</b>
<b>2 c. all-purpose flour</b>	<b>½ c. buttermilk</b>
<b>½ c. cooking oil</b>	<b>1 tsp. vanilla</b>
<b>1 c. water</b>	<b>8 T. butter</b>
<b>¼ c. cocoa</b>	

Combine sugar, salt and flour in a large mixing bowl. In a saucepan, bring to a boil butter, oil, water and cocoa. Add to flour mixture. Beat eggs, baking soda, buttermilk and vanilla. Add to dry ingredients. Pour into greased and floured 13x9x2 inch pan. Bake at 350° for 25 minutes in preheated oven.

### Frosting

<b>1 stick butter</b>	<b>1 tsp. vanilla</b>
<b>3 T. cocoa</b>	<b>1 (16-oz.) box powdered sugar</b>
<b>6 T. milk</b>	<b>1 c. Emerald glazed pecans</b>

Melt together butter and cocoa; add milk and vanilla. Stir in powdered sugar and nuts. Spread on warm cake.

## CHOCOLATE SHEET CAKE BY SANDRA

Sandra Powell

### Cake

<b>1 Pillsbury Moist Supreme Golden Butter cake mix</b>	<b>1 stick butter, softened</b>
<b>¼ c. self-rising flour</b>	<b>1 c. milk</b>
<b>¼ c. sugar</b>	<b>3 eggs</b>
	<b>1 tsp. vanilla flavoring</b>

Blend cake mix, flour and sugar; add milk, softened butter, eggs and vanilla. Beat 2 minutes.

### Icing

<b>2 c. sugar</b>	<b>1 sm. can evaporated milk</b>
<b>½ c. cocoa</b>	<b>1 T. Karo syrup</b>
<b>1 stick butter</b>	<b>½ c. confectioners sugar</b>

(continued)

Mix sugar, cocoa, butter and milk. Boil 2 minutes. Add Karo syrup and confectioners sugar. Beat 3 minutes. Spread on cake.

## CHOCOLATE SHEET CAKE BY VIRGINIA

Virginia Pritchett

**2 c. all-purpose flour**  
**2 c. sugar**  
**½ tsp. salt**  
**1 c. water**  
**3 T. cocoa**  
**2 sticks butter**

**½ c. vegetable oil**  
**½ c. buttermilk**  
**2 eggs**  
**1 tsp. baking soda**  
**1 tsp. vanilla extract**

Preheat oven to 350°. Mix flour, sugar and salt in large bowl; set aside. Bring water, cocoa, butter and oil to a boil. Pour hot mixture over flour mixture. Add buttermilk, eggs, baking soda and vanilla. Bake in greased and floured 11 x 16 inch jellyroll pan for 30 minutes.

### Glaze

**1 stick butter**  
**3 T. cocoa**  
**6 T. buttermilk**

**½ c. chopped nuts (opt.)**  
**1 T. vanilla extract**  
**1 box powdered sugar (1 lb.)**

Bring butter, cocoa and buttermilk to boil over low heat. Add powdered sugar, nuts and vanilla. Remove from heat and mix very well until lumps are removed and glaze is smooth. Pour over hot cake.

## CHOCOLATE TRUFFLE PIE

Robin Norris

**1 (6-oz.) pkg. semi sweet chocolate chips**  
**¼ c. butter or margarine**  
**1 can sweetened condensed milk**

**3 eggs, well beaten**  
**1 c. chopped pecans**  
**2 T. Kahlua**  
**1 deep dish unbaked pie shell**

Melt chocolate chips with butter in microwave. Add can of milk and eggs; then nuts and Kahlua. Pour into unbaked pie shell. Bake @ 400° for 10 minutes; then set oven to 350° and bake for 20-25 minutes. DO NOT OVERCOOK.

## CHOCOLATE-CHOCOLATE CHIP POUND CAKE

Rebekah Bowen

**1 box yellow pudding cake mix**  
**1 c. sour cream**  
**3 eggs**  
**¾ c. oil**

**¾ c. water**  
**1 tsp. vanilla**  
**1 sm. instant chocolate pudding**  
**12-oz. semi sweet chocolate chips**

Dump all ingredients in a large bowl and mix. Bake in a greased and dusted bundt pan at 325° for 50+ minutes. Let cool completely before removing from pan.

## CHRISTMAS MORNING STICKY BUNS

Meredith Wright

**1 pkg. frozen roll dough (18 to 20 pieces)**  
**1 (3-oz.) pkg. butterscotch pudding (NOT instant)**

**½ c. sugar**  
**2 T. cinnamon**  
**1 c. pecans, whole**  
**1 stick butter, melted**

The night before, place frozen roll dough cut into 18-20 pieces in a greased Bundt pan. Mix dry pudding mix, sugar, cinnamon and nuts. Sprinkle over frozen dough. Pour melted butter over top as evenly as possible. Cover with a towel and leave on the counter overnight. In the morning, bake at 350° for 30 minutes or until lightly browned on top. To serve, invert Bundt pan on serving dish and lift carefully. Sticky sauce will run.

## CINNAMON BUN CAKE

Evelyn Lucas Arnold

**1 box butter recipe golden cake mix**  
**1 ½ stick butter, melted**  
**4 eggs**

**8-oz. sour cream**  
**1 c. light brown sugar**  
**1 T. cinnamon**

Preheat oven to 325°. In a medium bowl, beat cake mix, butter, eggs and sour cream on low speed for 1 minute to blend. Pour HALF of batter into an UNGREASED 9x13 baking pan. In a small bowl, combine brown sugar and cinnamon. Sprinkle over batter. Pour in remaining batter over the sugar mixture. With a knife or spatula swirl sugar mixture into cinnamon bun design. Bake 40 minutes.

### Powdered Sugar Glaze

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

**½ tsp. vanilla extract**  
**½ tsp. butter extract**

In a small bowl, mix powdered sugar, milk, vanilla and butter flavorings until well blended. Ice cake while hot.

## CINNAMON POUND CAKE

Jeane Wright  
 Denise Stewart

**1 box Duncan Hines butter recipe cake mix**  
**1 (8-oz.) sour cream**  
**1 box (3-oz.) French vanilla pudding**

**4 eggs**  
**1 stick butter**  
**½ c. sugar**  
**1 T. cinnamon**

Mix together ½ c. sugar with 1 T. cinnamon. Combine cake mix, sour cream, vanilla pudding, 4 eggs and stick of butter. Beat well. Spread half the batter into a well greased bundt pan. Sprinkle a heavy layer of sugar and cinnamon mixture on batter. Cover with remaining batter and sprinkle top with more cinnamon and sugar. Bake at 325° for 1 hour and 10-15 minutes. After cake completely cools, drizzle with thick glaze of powdered sugar, vanilla and milk.

### Glaze

**½ c. powdered sugar**  
**2-3 tsp. milk**

**½ tsp. vanilla flavoring**

Mix together. You may DOUBLE glaze recipe if more glaze is desired.

## CINNAMON RED HOT APPLES

Marcia Manning

**8 c. Golden or Red Delicious apples**    **2 ½ c. water**  
**(about 7 apples)**    **1 (9-oz.) pkg. candy red hots**

Peel and core apples then slice into quarters. Bring water to a boil and pour in candy. Boil until candy is dissolved. Place apples in boiler with the candy/water. Reduce heat and simmer until apples are tender. DO NOT OVERCOOK. Stir frequently and keep apples in liquid. Apples will turn bright red. Chill and serve.

## CLASSIC CHEESECAKE

Evelyn Brady

**1 ¾ c. graham cracker crumbs**    **1 T. vanilla extract**  
**⅓ c. butter, melted**    **3 T. all-purpose flour**  
**¼ c. sugar**    **3 lg. eggs**  
**5 (8-oz.) pkgs. cream cheese,**    **1 (8-oz.) sour cream**  
**softened**    **garnish with cherry pie filling**  
**1 c. sugar**

Stir together cracker crumbs, melted butter and sugar. Press crumb mixture into bottom and 1 ½ inches up sides of a lightly greased 9-inch springform pan. Bake crust at 350° for 10 minutes. Cool on a wire rack. Beat cream cheese at medium speed with an electric mixer until smooth. Gradually add 1 c. sugar, flour and vanilla, beating until blended. Add eggs, one at a time; beating until blended after each addition. Add sour cream and beat just until blended. Pour mixture into prepared crust. Bake at 350° for 1 hour and 5 minutes or until center is almost set. Remove cheesecake from oven; cool on wire rack. Cover and chill 8 hours. Gently run a knife around edge of cheesecake and release sides; garnish, if desired.

## COCA COLA CAKE

Margaret Ayer Butts

### Dry Part of Cake

**1 ½ c. sugar**    **2 c. plain flour**  
**1 ½ c. miniature marshmallows**

Mix.

### Wet Part of Cake

**1 stick margarine**    **½ c. buttermilk**  
**3 T. cocoa**    **2 eggs**  
**½ c. Crisco**    **1 tsp. soda**  
**1 c. Coca Cola**

Bring to boil margarine, cocoa, Crisco and Coca Cola. Pour over dry ingredients and stir until marshmallows are almost melted. Add ½ c. buttermilk, 2 beaten eggs and 1 tsp. soda. Mix well but DON'T BEAT. Pour in 11X16-inch pan which has been sprayed with Baker's Joy. Bake at 350° for 35 to 40 minutes and cut in squares.

### Icing for Coca Cola Cake

**1 stick margarine**    **1 box 4X confectioners sugar**  
**6 T. Coca Cola**    **1 c. chopped pecans**  
**3 T. cocoa**

(continued)

Bring to a boil. Remove from heat and add 1 box (16 oz.) 4X confectioners sugar. Beat until smooth. Add 1 c. chopped pecans.

## COCONUT CREAM DESSERT

Cindy Pittman Hilliard

### Crust

**1 c. all-purpose flour**    **½ c. cold butter, cubed**  
**2 T. sugar**    **½ c. chopped pecans, (opt.)**

In a small bowl, combine flour and sugar; cut in butter until crumbly. (If desired, add ½ c. pecans to the crust mixture.) Press into a greased 13x9 inch baking dish. Bake at 325° for 20- 25 minutes or until edges are lightly browned. Cool on a wire rack.

### Filling for Coconut Cream Dessert

**1 (8-oz.) pkg. cream cheese,**    **1 ½ tsp. coconut extract**  
**softened**    **3 (3.4-oz.) pkg. instant vanilla**  
**1 c. confectioners sugar**    **pudding mix**  
**1 (12-oz.) whipped topping,**    **2 c. flaked coconut, divided (1 ½**  
**thawed, divided (1 c. & ½ c.)**    **c. & ½ c.)**  
**4 c. cold 2% milk**

In a large bowl, beat the cream cheese and confectioners sugar until smooth; fold in 1 c. whipped topping. Spread over cooled crust. In a large bowl, whisk the milk, extract and pudding mixes for 2 minutes or until soft-set. Fold in 1 ½ c. coconut. Spread over cream cheese mixture. Top with remaining whipped topping. Toast ½ c. coconut and sprinkle on top. Refrigerate overnight.

## COCONUT CREAM PIE BY EDNA CAROL

Edna Carol Hamrick

**2 c. sugar**    **2 tsp. vanilla**  
**½ c. self-rising flour**    **1 sm. can Baker's coconut**  
**1 qt. milk**    **1 almost cooked pie shell**  
**4 egg yolks**

Mix sugar, flour, milk, egg yolks and vanilla. Cook in double boiler to consistency of pie. Stir while cooking. Pour in small can of Baker's coconut. Pour into almost cooked pie shell. Put on meringue and bake at 325° about 15 minutes.

### Meringue for Coconut Cream Pie

**4 egg whites**    **4 T. sugar**  
**¼ tsp. or pinch of cream of tartar**

Beat egg whites until stiff; add cream of tartar and 4 T. sugar. Sprinkle with coconut.



## COCONUT CUSTARD PIE

Sandra Powell

<b>1 c. sugar</b>	<b>1 c. buttermilk</b>
<b>2 T. flour</b>	<b>1 tsp. vanilla</b>
<b>2 eggs, beaten</b>	<b>1 c. coconut</b>
<b>½ stick butter, melted</b>	<b>1 (9-in.) uncooked pie shell</b>

Mix all ingredients into beaten eggs. Blend well. Pour into unbaked pie shell. Bake at 350° for 45 minutes.

## COCONUT MERINGUE PIE

Madge G. Ayer  
Margaret Ayer Butts

### Pie

<b>¾ c. sugar</b>	<b>2 c. milk</b>
<b>3 T. flour</b>	<b>½ c. Baker's Angel Flake coconut</b>
<b>2 beaten egg yolks (save whites for meringue)</b>	<b>1 baked pie shell</b>

Mix sugar and flour together. Add beaten egg yolks and milk. Cook until it thickens. Add coconut. Cool. Pour into baked pie shell. Cover with meringue.

### Meringue for Coconut Meringue Pie

<b>2 egg whites</b>	<b>2 T. sugar</b>
<b>pinch of cream of tartar</b>	

Prepare the meringue by mixing the egg whites with pinch of cream of tartar. Beat until soft peak stage; then add 2 T. sugar. Beat until smooth. Top pie with meringue and sprinkle with coconut. Bake 300° until brown.

## COCONUT PIE

Kay Williams

### Pie

<b>¾ c. sugar</b>	<b>3 slightly beaten egg yolks</b>
<b>⅓ c. all-purpose flour or 3 T. cornstarch</b>	<b>2 T. butter</b>
<b>¼ tsp. salt</b>	<b>1 tsp. vanilla</b>
<b>2 c. milk</b>	<b>1 c. flaked coconut</b>
	<b>1 (9-in.) baked pastry shell</b>

In saucepan, combine sugar, flour and salt; gradually stir in milk. Cook and stir over medium heat till bubbly. Cook and stir 2 minutes. Remove from heat. Stir small amount hot mixture into yolks; immediately return to hot mixture; cook 2 minutes stirring constantly. Remove from heat. Add butter, coconut and vanilla. Pour into cooled baked pastry shell.

### Meringue for Coconut Cream Pie

<b>3 egg whites</b>	<b>6 T. sugar</b>
<b>½ tsp. vanilla</b>	<b>⅓ c. flaked coconut</b>
<b>¼ tsp. cream of tartar</b>	

(continued)

Beat egg whites with vanilla and cream of tartar till soft peaks form. Gradually add sugar, beating till stiff and glossy peaks form and all sugar is dissolved. Spread meringue over hot filling, sealing to edge of pastry. Sprinkle ⅓ c. flaked coconut over the meringue. Bake at 350° for 12 to 15 minutes, or till meringue is golden. Cool.

## COCONUT PIE

Jean Thigpen

<b>1 - 1 ½ c. flake coconut</b>	<b>1 tsp. vanilla</b>
<b>1 c. sugar</b>	<b>⅓ c. buttermilk</b>
<b>2 T. flour</b>	<b>1 lg. unbaked pie crust OR 2 regular size pie crusts</b>
<b>4 eggs, beaten</b>	
<b>1 stick melted butter</b>	

Mix all ingredients and pour into pie crust using 1 large crust or 2 small regular size crusts. Bake 375° until middle is firm. MAKES TWO PIES.

## COFFEE CUP COFFEECAKE

Cindy Pittman Hilliard

### Cake

<b>1 T. butter, softened</b>	<b>1 tsp. maple syrup</b>
<b>1 T. dark brown sugar</b>	<b>a few drops vanilla extract</b>
<b>½ egg (1 egg lightly beaten and divided)</b>	<b>¼ c. self-rising flour</b>
<b>2 T. sour cream</b>	<b>¼ tsp. cinnamon</b>
	<b>1 tsp. apricot or other preserves</b>

For the cake, mix butter and sugar together in a large measuring cup until creamy; add egg, sour cream, syrup and vanilla. Beat until well blended. Add flour and cinnamon; beat until smooth. Pour half of batter into a buttered coffee cup; drop preserves into center; then top with remaining batter. Top with crumb topping; microwave about 1 minute 15 seconds.

### Crumb Topping

<b>2 T. dark brown sugar</b>	<b>pinch cinnamon</b>
<b>2 T. flour</b>	<b>pinch salt, optional</b>
<b>1 T. butter, softened</b>	

For the crumb topping, mix the ingredients together in a small bowl with your fingers. Pinch together until crumbs form.

## COFFEE CUP UPSIDE-DOWN CAKE

Cindy Pittman Hilliard

<b>2 T. butter</b>	<b>2 T. milk</b>
<b>3 T. dark brown sugar</b>	<b>a few drops of vanilla extract</b>
<b>½ apple, thinly sliced, slices cut in half</b>	<b>¼ c. self-rising flour</b>
<b>½ egg</b>	<b>2 pinches of cinnamon</b>

Put 1 T. butter, 2 T. brown sugar and the apple slices in the bottom of a coffee cup; microwave for 1 minute. Soften remaining butter in a measuring cup and mix with remaining sugar until creamy. Add egg, milk and vanilla; beat with a fork to

(continued)

combine. Add flour and cinnamon; beat until smooth. Swirl coffee cup to coat apples completely with melted sugar and butter; sprinkle with a pinch of cinnamon. Pour batter into cup; swirl once. Microwave for 1 minute.

## CORNMEAL PIE

Ruby Coody  
Helen Kay Williams

**2 eggs, separated (yolks/whites)**  
**1 c. sugar**  
**½ c. butter**  
**½ c. milk**

**3 T. cornmeal**  
**½ tsp. vanilla**  
**¼ tsp. nutmeg**  
**unbaked pie crust**

Cream butter. Add sugar and egg yolks. Add milk. Beat whites and fold in. Add cornmeal and flavoring. Cook in unbaked pie crust at 300° for 45 minutes. The cornmeal gives a fine crust to the custard. This family recipe was given to me by Mrs. Coody for a 4-H competition back in the 60's. It had been in her family for 90 years at the time making it at least 140+ years old.

## CREAM CHEESE BROWNIES

Etta Craig

**1 pkg. (19-21-oz.) brownie mix**  
**1 (8-oz.) pkg. cream**  
**cheese, softened**

**⅓ c. sugar**  
**1 egg**  
**½ tsp. vanilla**

Prepare brownie batter as directed on package. Spread into greased 9x13 pan. Beat cream cheese with mixer until creamy. Add sugar, egg and vanilla; mix well. Drop by tablespoonfuls over brownie batter. Swirl with knife. Bake 35-40 minutes 350° or until cream cheese is lightly browned. Cool completely before cutting to serve. Keep refrigerated.

## CREAM CHEESE DANISH

Judy Itson

### Cream Cheese Danish

**2 pkgs. crescent rolls**  
**2 (8 oz.) pkgs. cream cheese**

**1 tsp. vanilla**  
**1 c. granulated sugar**

Line 9 x 12 pan with 1 can of crescent rolls. Bake for 5 to 8 min. Soften cream cheese. Combine cream cheese, sugar and vanilla. Mix with mixer until fluffy. Spread cream cheese mixture on cooled crescent rolls. Cover with other pkg. of crescent rolls. Bake at 350° for 10 to 15 minutes, until lightly brown. Let cool.

### Glaze

**1 c. powdered sugar, sifted**  
**2 to 3 T. milk**

Mix glaze ingredients and drizzle over top. Chill.

## CREAM CHEESE POUND CAKE BY ETTA

Etta Craig

**3 sticks margarine**  
**8-oz. cream cheese**  
**3 c. sugar**  
**6 eggs**

**3 c. all-purpose flour, sifted**  
**1 tsp. vanilla**  
**1 tsp. Watkins butter flavoring**

Have ingredients at room temperature. Cream margarine and cream cheese. Add sugar and mix until creamy. Add eggs and sifted flour alternately. Add vanilla and butter flavoring. DO NOT PREHEAT OVEN!! Start in cold oven at 300°. Spray bundt or tube pan with Baker's Joy. Pour batter in pan and bake 1 ½ hours. Let cool in pan 15 minutes.

## CREAM CHEESE POUND CAKE BY MYRNA

Myrna Allen

**3 sticks margarine or butter**  
**1 (8-oz.) cream cheese**  
**3 c. sugar**

**3 c. plain flour (sifted)**  
**1 tsp. vanilla**

Butter and cream cheese should be at room temperature. Cream butter, cream cheese and sugar. Add eggs, one at a time and beat. Add flour and vanilla and beat well. Bake in tube pan at 325° for 1 hour or until well done.

## CREAM PUFFS

Marcia Manning

**1 c. water**  
**3 ½-oz. unsalted butter**  
**¼ tsp. salt**

**1 c. bread flour**  
**3 lg. eggs, beaten**  
**2 egg whites**

Preheat oven to 420°. Use an ungreased non-stick cookie sheet. (Do not grease baking sheet as the grease will cause dough to flatten.) Cut up butter into small pieces. In a heavy saucepan over medium-high heat, combine water and butter. Bring to a rolling boil and make sure butter is melted. Remove pan from heat and add flour all at once. Stir vigorously. Mix until slightly cooled. Whisk eggs in a separate bowl. Add eggs a little at the time; stir until eggs are absorbed before adding more. Scoop up 2 T. of batter and drop in a mound onto baking sheet two inches apart. Lower heat to 375° and bake 20 minutes until golden brown. Turn off oven and prick each puff with a knife and return to hot oven, leaving door open, for 10 minutes. Add filling just before serving.

### Cream Puff Filling

**6 T. flour (rounded)**  
**1 ½ c. butter flavored Crisco**  
**1 ½ c. sugar**

**1 c. cold milk**  
**2 tsp. vanilla**

Combine flour, Crisco and sugar; beat on high for 5 minutes. Gradually add the milk and vanilla. Beat 5 more minutes on high. Use a pastry bag to squeeze filling into puffs and serve.

## CREAMY HOMEMADE ICE CREAM

Nina Richards

2 sm. cans sweetened condensed milk	milk
1 qt. whipping cream	rock salt
1 tsp. vanilla	crushed ice
	ice cream churn

Mix sweetened condensed milk, whipping cream and vanilla together. Pour into ice cream maker canister. Add enough milk to fill line of canister. Place canister in ice cream maker. Fill churn around canister with ice and rock salt. Repeat as ice melts and until ice cream is ready.

## DEEP DISH PEACH COBBLER

Barnett Shepard  
Mary Helen Hanson  
Kay Williams

1 stick margarine	$\frac{3}{4}$ c. sugar
1 c. self-rising flour	$\frac{3}{4}$ c. milk
2 c. cooked peaches	

Melt butter in deep casserole dish. Combine flour, sugar and milk into smooth batter. Pour batter into center of pan. (DO NOT SPREAD!) Add cooked peaches. Bake at 375° for 35 or 40 minutes or until brown and crusty. (Fruit will sink and crust will form on top of pie.)

## DEVIL'S FOOD CAKE

Marcia Manning

### Light Part

3 eggs	1 c. buttermilk
1 c. sugar	1 tsp. vanilla extract
$\frac{1}{2}$ c. butter (1 stick)	

Combine eggs, sugar, butter, buttermilk and vanilla extract. Mix well.

### Dark Part

$\frac{1}{2}$ c. milk	$\frac{1}{2}$ c. cocoa
1 c. sugar	2 c. flour

Combine sugar with cocoa. Place milk and sugar/cocoa mixture in a boiler and heat until warm. Gradually add flour. Combine light part and dark part and mix well. Next, flour and grease a warmed iron griddle. Spoon batter onto griddle until griddle is barely covered (2 x-large spoonfuls). Bake each layer 350° for about 12 minutes until firm. Place layers onto a clean cloth to cool and continue baking layers. Cake will have about 10 layers.

### Devil's Food Filling

$\frac{3}{4}$ c. milk	1 $\frac{1}{2}$ sticks butter
3 c. sugar	

Combine and boil for 4 minutes in a saucepan. Sugar should be completely dissolved. DO NOT OVERCOOK. Pour a small amount over each layer as you stack them. Poke holes in cake so it can soak in. (Note: Add water if icing is too thick. It will look like a silver glaze.)

## DIABETIC CARROT CAKE

4 eggs	2 $\frac{1}{4}$ tsp. cinnamon
$\frac{1}{2}$ c. vegetable oil	1 $\frac{1}{2}$ c. packed grated carrot
1 c. unsweetened pineapple juice concentrate	2 $\frac{1}{2}$ c. all-purpose flour
$\frac{1}{4}$ c. unsweetened orange juice concentrate	2 $\frac{1}{2}$ tsp. baking soda

Preheat oven to 325°. Grease and flour a 13x9x2 baking pan. In large bowl combine eggs, oil and concentrates. Beat mixture until foamy on medium speed of electric mixer. Add cinnamon, carrots and flour; stir by hand until mixed thoroughly. Add baking soda; stir quickly to mix. Immediately pour batter into prepared pan. Bake 30-35 minutes. Cool on wire rack. Spread with cream cheese frosting. Yields 24 servings.

### Cream Cheese Frosting

1 (3-oz.) cream cheese, softened	32 packets artificial sweetener
$\frac{1}{4}$ c. reduced calorie margarine, softened	1 tsp. vanilla extract

In a small bowl, cream together cream cheese and margarine until smooth. Slowly add sweetener; mix until smooth. Stir in vanilla and mix thoroughly. Spread over cooled cake. (32 packets is equivalent to 3 T. plus  $\frac{3}{4}$  tsp. granulated sugar substitute)

## DIABETIC POUND CAKE

2 c. plain flour	4 T. buttermilk
$\frac{1}{2}$ c. corn oil	1 c. raisins
2 eggs	1 tsp. soda
3 lg. ripe bananas	1 tsp. vanilla
1 $\frac{1}{2}$ T. liquid sweetener	1 $\frac{1}{2}$ c. pecans (chopped)

Sift flour and soda. Add oil and liquid sweetener; mixing well until light. Beat in eggs. Add remainder of ingredients. Beat until well mixed. Pour into loaf pan. Bake at 350° for 25 minutes.

## DIABETIC STRAWBERRY PIE

1 $\frac{1}{2}$ c. water	4 c. whole fresh strawberries sliced (qt. pkg.)
2 T. cornstarch	graham cracker crusts
4-8 packets artificial sweetener	
1 (3-oz.) pkg. sugar free strawberry gelatin	

In medium saucepan, mix water and cornstarch. Cook over medium heat. Heat until bubbles form, stirring constantly. Remove from heat. Sprinkle sweetener and gelatin over water mixture. Stir in mixture and cool. Pour in sliced berries. Pour in graham cracker crust and refrigerate.

## DUMP CAKE

Kathy Fairfield

**1 (15-16-oz.) can crushed pineapple**    **2 sticks margarine, cut up**  
**1 can cherry pie filling**    **chopped nuts**  
**1 box yellow cake mix (dry)**

Layer in order. Bake at 325° for 1 ½ hours.

## EARTHQUAKE CAKE

Elaine Wright

**1 box German chocolate cake mix**    **½ c. margarine**  
**1 ½ c. chopped pecans**    **1 (8-oz.) pkg. cream cheese**  
**1 ½ c. shredded coconut**    **4 c. powdered sugar**

Preheat oven to 325°. Grease and flour 9x13 inch pan. Prepare cake mixture according to directions on box. Combine pecans and coconut; sprinkle in bottom of pan. Pour prepared cake mixture over pecan/coconut mixture. Melt margarine and cream cheese in saucepan. Add powdered sugar. Mix well; pour mixture over cake batter. Bake 45 minutes or until a toothpick inserted in the center comes out clean. Remove cake from pan; cool and serve.

## EASY APPLE DUMPLINGS BY MARGARET

Margaret Ayer Butts

**1 c. biscuits (10 count)**    **1 ½ c. water**  
**5 cooking apples**    **1 tsp. apple pie spice**  
**½ c. granulated sugar**    **1 tsp. vanilla**  
**½ c. light brown sugar**    **1 stick margarine, sliced**

Roll out biscuits and cut each in half. Peel, core and cut apples into quarters. Put one quarter apple in each biscuit half. Fold dough over apple. Place in a buttered sheet-cake pan or a large casserole dish. Mix light brown and granulated sugar, water, apple pie spice and vanilla. Pour over dumplings. Put margarine slices on top. Bake in preheated 350° oven until apples are done. Remove from oven; baste and continue baking until golden brown. Delicious served with Cool Whip or ice cream.

## EASY APPLE DUMPLINGS BY VIRGINIA

Virginia Pritchett

**2 Granny Smith apples**    **1 c. sugar**  
**1 pkg. crescent rolls**    **½ c. water**  
**½ c. brown sugar**    **cinnamon and sugar mixture**  
**1 stick butter**

Preheat oven to 350°. Peel and cut apples into fourths. Wrap crescent rolls around apple pieces and place in 9x13 inch baking dish. Sprinkle brown sugar on and around apples. Melt sugar butter and water until blended. Pour over crescent rolls. Sprinkle with cinnamon and sugar mixture. Bake approximately 30 minutes.

## EASY DOUBLE CHOCOLATE CHIP BROWNIES

Emily Brady

**1 (12-oz.) pkg. Nestle Toll House Semi-Sweet Chocolate Morsels, divided (1 c. & ½ c.)**    **1 ¼ c. all-purpose flour**  
**1 stick butter or margarine, cut in pieces**    **1 c. granulated sugar**  
**3 lg. eggs**    **1 tsp. vanilla extract**  
    **¼ tsp. baking soda**  
    **½ c. chopped nuts**

Preheat oven to 350°. Grease 13X9-inch baking pan. Melt 1 c. chocolate morsels and butter in large, heavy duty saucepan over low heat; stir until smooth. Remove from heat. Stir in eggs. Stir in flour, sugar, vanilla extract and baking soda. Stir in remaining morsels and nuts. Spread into prepared baking pan. Bake for 18-22 minutes or until wooden pick inserted in center comes out slightly sticky. Cool completely in pan on wire rack. Cut into bars.

## EASY LAYER CAKE

Margaret Ayer Butts

**4 eggs**    **½ c. self-rising flour**  
**1 stick margarine**    **⅔ c. water**  
**1 box Duncan Hines butter cake mix**    **1 tsp. vanilla flavoring**

Have eggs and margarine at room temperature. Beat eggs and margarine together. Sift cake mix and flour together. Add sifted cake mix and flour, alternately with water. Add vanilla and beat 4 minutes at medium speed. Bake at 350° in preheated oven for 14-16 minutes. Makes 4 layers.

## Chocolate Icing

**3 c. sugar**    **1 stick margarine**  
**½ c. cocoa**    **1 (12-oz.) can evaporated milk**

Combine sugar, cocoa, margarine and evaporated milk in a large saucepan. Bring to a rolling boil; then reduce heat and cook 2 minutes until the icing is thin but spreadable. This icing becomes thicker as it cools. Ice cake.

## EGG CUSTARD BY LARRY

Larry Peacock

**1 stick margarine, melted**    **¾ c. self-rising flour**  
**4 c. milk**    **9 eggs**  
**2 ½ c. sugar (or Splenda)**    **1 tsp. vanilla**

Beat eggs; add sugar, beat more. Add milk and flour; beat. Add butter and vanilla; beat. Cook at 350° till shaky in middle.

## EGG CUSTARD BY MOLLIE

Mollie Simmons

**4 eggs, slightly beaten**    **2 ⅔ c. scalded milk**  
**⅔ c. sugar**    **1 tsp. vanilla**  
**½ tsp. salt**    **unbaked deep dish pie shell**  
**¼ tsp. nutmeg**

(continued)



Combine all ingredients. Pour into pie shell. Bake at 400° for 25 to 30 minutes. Pie is done when silver knife inserted 1 inch from edge comes out clean. OVERCOOKING will make pie watery.

### EGG CUSTARD PIE BY DORIS

*Doris Culverhouse*

**5 eggs**  
**1 ½ c. milk**  
**1 tsp. vanilla**  
**1 c. sugar**  
**2 T. butter**  
**unbaked deep dish pie crust**

Put all ingredients together into a blender. Blend for about 2 minutes. Pour into unbaked deep dish pie crust. Bake 30 - 45 minutes at 350°.

### ETTA'S KEY LIME CAKE

*Etta Craig*

**1 box lemon cake mix**  
**1 (6 oz.) lime jello**  
**2 sticks margarine**  
**¾ c. orange juice**  
**5 eggs**

Mix cake mix, jello and soft margarine. Add orange juice and mix thoroughly. Add eggs one at a time; beating well after each addition. Spray 3 (9") cake pans with Baker's Joy or a 9x11 inch pan. Bake at 350° 20-30 minutes.

### ETTA'S KEY LIME CAKE FROSTING

*Etta Craig*

**1 stick margarine, softened**  
**8-oz. cream cheese, softened**  
**1 box 4 X confectioners sugar**  
**1 c. chopped pecans**

Have margarine and cream cheese at room temperature. Mix with 4 X confectioners sugar thoroughly. Add chopped pecans. Frost cake.

### EVELYN'S 12 LAYER CHOCOLATE CAKE

*Marcia Manning  
 Evelyn Garnto Shepard*

#### Batter

**1 stick butter**  
**2 c. sugar**  
**1 c. buttermilk**  
**½ c. milk**  
**½ c. vegetable oil**  
**4 eggs**  
**3 c. self-rising flour**  
**2 tsp. vanilla extract**

Cream butter, oil and sugar; mix well. Add eggs one at the time; mixing well after each addition. Alternate adding milk, buttermilk and flour; beating at a low speed. Add vanilla last. Use a warmed, greased and floured iron griddle. With a large spoon, place just enough batter onto griddle to cover it. Bake about 10 minutes at 450° until firm. Loosen layer and flip onto a clean cloth to cool. Continue to bake layers until all the batter is used.

(continued)

### Icing for 12 Layer Chocolate Cake

**2 c. sugar**  
**6 heaping T. cocoa**  
**1 ½ stick butter**  
**2 ½ c. evaporated milk**  
**2 T. flour or cornstarch**  
**½ c. water as needed**

Mix sugar, cocoa and flour together in a saucepan. Add milk and butter. Stir constantly over medium heat until butter is melted. Continue to stir as mixture boils and becomes thick enough to spread onto cake layers. Add a small amount of water if icing is too dry. Stack cake layers, spreading icing between each. NOTE: Poke holes in cake to allow icing to seep into layers. Ice top and sides and keep spooning icing back on cake as it may puddle on bottom of cake plate.)

### EVELYN'S PECAN PRALINE CAKE

*Marcia Manning  
 Evelyn Shepard*

**2 c. sugar**  
**1 stick butter**  
**2 eggs**  
**1 c. plain flour**  
**1 c. self-rising flour**  
**1 c. milk**  
**2 T. cocoa**  
**1 tsp. vanilla**

Combine all ingredients and mix well. Pour batter into a 9 x 13 brownie pan. Bake at 350° for 30 minutes.

#### PRALINE ICING

**1 stick butter**  
**1 ½ c. light brown sugar**  
**1 c. chopped pecans**  
**8 T. evaporated milk**

Combine in a saucepan and melt together. Pour over cake. Place iced cake in oven and set oven for broil. Broil only until bubbles appear and remove from oven and cool. (Cook only a few minutes).

### FIG PAN PIE

*Margaret Ayer Butts*

**3 c. figs**  
**1 ½ c. sugar**  
**1 lemon, juice, and rind grated**  
**¾ c. water**  
**¼ c. flour**  
**1 stick margarine**  
**1 unbaked pie shell (pastry)**

Wash figs and peel. Let figs set overnight in refrigerator within 1 c. sugar, lemon juice and rind. Mix remaining ½ c. sugar and the flour together with the water; mix lightly with figs that have set overnight along with the juice. Pour into baking dish. Dot with margarine cover with pastry and bake in 350° oven 45 minutes or until golden brown.

### FLOURLESS CHOCOLATE CAKE

*Robin Norris*

**7-oz. good (45-50% cocoa) semisweet chocolate**  
**¾ c. butter**  
**1 c. sugar, divided (½ c. & ½ c.)**  
**4 eggs, separated**

Preheat oven to 300°F. Melt chocolate and butter in a double boiler. Stir together half the sugar and four yolks; add to melted chocolate concoction. Using an electric

(continued)

mixer, beat the egg whites; slowly add remaining ½ c. sugar until stiff peaks form. Fold mixture into chocolate. Pour into a greased 9 inch cake pan. Bake 40 minutes or until a toothpick inserted in center comes out with just a few crumbs on it. Cool 30 minutes before removing from pan. Dust with powdered sugar. Add fresh raspberries or other fresh fruit when serving.

## FOUR MINUTE CHOCOLATE ICING

Lillie Mae Lucas Jones  
Cindy Hilliard

**3 c. sugar**  
**¾ c. cocoa**  
**1 c. sweet milk**

**1 ½ stick butter**  
**1 tsp. vanilla**

In a bowl mix sugar and cocoa well; then put sugar/cocoa mixture in a boiler. Add milk slowly; stirring thoroughly. Put over medium heat and cook. When mixture comes to a boil, continue cooking hard for 4 minutes. Remove from heat. Add butter and let cool for 15 minutes. Add vanilla and beat until creamy before icing.

## FREIDA'S EASY BAKE FRUITCAKE

Freida Kersey

**3 eggs**  
**1 stick margarine**  
**¾ c. sugar**  
**1 c. self-rising flour**

**1 qt. chopped nuts**  
**½ lb. glazed pineapple**  
**½ lb. glazed cherries**  
**1 tsp. vanilla extract**

Combine all ingredients. Pour into a loaf pan. Bake for 2 hours at 275°.

## FRESH APPLE CAKE BY CAROLYN

Carolyn Mullikin

**1 ¼ c. cooking oil**  
**2 c. sugar**  
**3 lg. eggs**  
**3 c. sifted self-rising flour**

**1 tsp. cinnamon**  
**3 c. raw sliced apples (diced)**  
**1 ½ c. chopped pecans or walnuts**

Beat cooking oil and sugar. Mix eggs, flour, cinnamon, apples and nuts. Combine cooking oil, sugar, eggs, flour, cinnamon, apples and nuts. Place into greased and floured tube or bundt pan. Bake at 325° for 1 ½ to 2 hours. Allow cake to remain in pan.

### Glaze

**1 c. light brown sugar, firmly packed**  
**1 stick margarine**

**¼ c. evaporated milk**  
**1 tsp. vanilla flavoring**

Combine light brown sugar, margarine, evaporated milk and vanilla flavoring in a saucepan. Cook 2 ½ minutes; stirring constantly. Spoon on cake.

## FRESH APPLE CAKE BY JEWEL

Jewel Smith

### Fresh Apple Cake

**1 ¼ c. salad oil**  
**2 c. sugar**  
**1 tsp. vanilla flavoring**  
**3 c. chopped apples**

**3 eggs**  
**3 c. self-rising flour**  
**1 c. nuts**

Beat eggs well. Add sugar; beat well. Add apples. In a separate bowl, sift flour three times and add nuts. Combine apple mixture with flour and nuts. Bake at 350° in cake pans for 45 minutes.

### Fresh Apple Cake Filling

**8-oz. pkg. cream cheese**  
**1 (1 lb.) box confectioners sugar**  
**1 c. coconut**

**1 stick margarine**  
**1 c. pecans**

Cream cheese and margarine should be at room temperature; mix well. Add confectioners sugar, pecans and coconut. Mix well. Spread between layers and around the sides of cake.

## FRESH APPLE CAKE BY JUDY & MARGARET

Judy Williams Porter  
Margaret Ayer Butts

### Cake

**1 c. vegetable oil**  
**2 ¼ c. sugar**  
**3 eggs, beaten**  
**3 c. White Lily all-purpose flour**  
**1 tsp. baking soda**

**1 tsp. salt**  
**2 tsp. vanilla**  
**2 c. chopped pecans**  
**3 c. chopped apples**  
**½ c. frozen coconut**

In a large bowl mix oil, sugar and eggs. Combine sifted flour, salt and baking soda. Add flour, salt and soda mixture to oil, sugar and egg mixture. Add vanilla, pecans, apples and coconut. Pour in bundt or tube pan sprayed with Baker's Joy. Bake 1 hour at 350°.

### Apple Cake Frosting

**1 c. light brown sugar, packed**  
**¼ c. milk**

**1 stick margarine**

Bring ingredients to a boil. Cook 2 minutes then let cool. Spread over cooled cake.

## FRESH APPLE PIE

Jean Taylor  
Ivalene Wynne

### Pie Shell/Lattice

**2 ¼ c. flour**  
**1 tsp. salt**

**⅔ c. Crisco**  
**⅓ c. water**

(continued)

Mix the above. Roll out pastry and place pie pastry in 8 or 9" pan. Roll out remainder of pastry, cutting into strips for lattice top.

### Pie Filling

<b>1 c. water</b>	<b>1 T. cornstarch or 2 T. flour</b>
<b>1 lemon (juice)</b>	<b>1/8 tsp. salt</b>
<b>1 c. sugar</b>	<b>1/2 tsp. vanilla</b>
<b>6 tart apples (peeled and sliced)</b>	<b>spice if desired</b>
<b>2 T. butter</b>	<b>2 T. cold water</b>

Bring lemon juice and 1 c. water to boil. Add sliced apples; cook until tender. DO NOT OVERCOOK. Remove apple slices from liquid and put into pie shell. Dissolve cornstarch in 2 T. cold water; add syrup left over from cooking the apples. Cook until mixture thickens. Add butter, vanilla, sugar, salt and spice. Pour mixture over apples. Put lattice strips on top of pie; sprinkle with sugar. Dot with butter. Bake at 450° for 10 minutes. Reduce heat to 350° and continue baking 35 minutes longer. Check in about 30 minutes. It may be ready. (Canned apple pie filling may be used.)

### FRESH STRAWBERRY PIE

Marjorie Williams Wimberly

#### 1 baked pie crust      strawberries to fill crust

Fill baked crust with fresh whole strawberries.

### Glaze

<b>1 c. sugar</b>	<b>2 T. light Karo syrup</b>
<b>3 T. cornstarch</b>	<b>3 T. strawberry Jell-O powder</b>
<b>1 c. water</b>	

Boil sugar, cornstarch, water and Karo syrup together until it turns clear. Remove from heat. Add Jell-O powder. Mix well; let cool before pouring over strawberries. Chill and serve with whipped cream or whipped topping.

### FRIED APPLE (FRUIT) PIES

Janice H. Jones  
Olga S. Hamrick

<b>1 tsp. salt</b>	<b>1 egg yolk</b>
<b>1 tsp. baking powder</b>	<b>4 T. sugar</b>
<b>2 c. all-purpose flour, sifted</b>	<b>1/2 c. milk</b>
<b>2 T. solid shortening</b>	<b>dried fruit, cooked &amp; sweetened</b>

Sift salt and baking powder with sifted and measured flour. Blend in shortening. Combine egg yolk, sugar and milk. Stir into flour mixture. Roll out mixture on a floured board to 1/4 inch thickness. Cut into circles 4 or 5 inches in diameter. Spread a small amount of cooked and sweetened dried fruit on half of each pastry round. Fold the other half of crust over filling. Seal edges with a fork dipped in flour. At 360°, deep fry until browned. Drain on absorbent paper; sprinkle with powdered sugar, if desired.

### FRIED APPLE PIES

Mollie Simmons

### Filling

<b>1 (8-oz.) pkg. dried apples, cut up</b>	<b>1 T. lemon juice</b>
<b>3. c. water</b>	<b>1 1/2 tsp. ground cinnamon</b>
<b>1/4 c. granulated sugar</b>	

Rinse apples. In saucepan combine apples and 3 c. water. Cover; simmer 20 to 25 minutes. Drain. Combine apples, sugar, lemon juice and cinnamon. Set aside.

### Pastry

<b>3 c. all-purpose flour</b>	<b>1 c. lard</b>
<b>1 1/2 tsp. salt</b>	<b>3/4 c. cold water</b>

Mix flour and salt; cut in lard till mixture resembles size of small peas. Sprinkle water, 1 T. at a time, over flour mixture; toss with a fork; push to side of bowl. Repeat till all is moistened. Form into a ball. Roll on floured surface to 1/8 inch thickness; cut into 4-inch circles.

### Apple Pie Assembly/Frying

#### Fat for frying      Sifted powdered sugar (opt.)

Place scant tablespoonfuls of filling on half of each circle. Fold over in half-moon shape; seal edges with fork. In a heavy skillet, heat 1/4 inch fat to 375°. Fry pies till brown, 3 to 4 minutes per side. Drain well on paper toweling. Sprinkle with powdered sugar, if desired. Makes 18 to 20.

### FRUIT CAKE BY OLGA & JANICE

Olga S. Hamrick  
Janice H. Jones

<b>1 c. butter</b>	<b>1 lb. candied cherries</b>
<b>2 c. sugar</b>	<b>4 c. pecans</b>
<b>3 c. self-rising flour</b>	<b>1 med. coconut, grated</b>
<b>4 eggs</b>	<b>1 can applesauce</b>
<b>1 lb. candied pineapple</b>	<b>1 box dates (optional)</b>

Chop and flour all fruits. Mix all other ingredients as any other cake and bake in slow oven 250° to 275° until done. (Approximately 2 hours) 1 box of dates can be added if desired.

### FRUIT PIZZA

Emily Brady

<b>1 pkg. of sugar cookie dough</b>	<b>flaked coconut (toasted or not)</b>
<b>16-oz. whipped topping</b>	<b>pizza pan, lightly greased</b>
<b>16-oz. softened cream cheese</b>	
<b>fresh fruits, which are colorful like</b>	
<b>strawberries, kiwi, apricots,</b>	
<b>peaches, cherries and pineapple</b>	

Remove cookie dough from package; slice and flatten onto pizza pan covering entire pan. Bake as directed for cookies until golden brown. Let cool. Mix together the whipped topping and cream cheese (will have some lumps). Spread mixture onto cooked cookie crust evenly. Arrange fruits on top anyway you like. Sprinkle coconut over. Keep chilled until time to serve.

## FUDGE BROWNIES

Kay Williams

**½ c. butter or margarine**  
**1 c. granulated sugar**  
**1 tsp. vanilla**  
**2 eggs**

**2 (1-oz.) squares unsweetened chocolate, melted and cooled**  
**¾ c. sifted all-purpose flour**  
**½ c. chopped walnuts**

In medium saucepan, melt butter and chocolate. Remove from heat; stir in sugar. Blend in eggs one at a time. Add vanilla. Stir in flour and nuts; mix well. Spread in greased 8X8X2-inch pan. Bake at 350° for 30 minutes. BE CAREFUL NOT TO OVERBAKE! Cool. Cut into 16 squares.

## GERMAN CHOCOLATE DESSERT

Marjorie Williams Wimberly

**1 (18.25-oz.) pkg. German chocolate cake mix**  
**1 (14-oz.) can sweetened condensed milk**  
**1 (12.25-oz.) jar butterscotch or caramel topping**

**1 (16-oz.) container nondairy, whipped topping**  
**3 (1.4-oz.) Heath candy bars, crushed OR equal amounts of Heath Toffee Bits**

Prepare cake mix according to package directions. Bake in a 9 X 13 inch pan. When done, remove from oven. While cake is still hot, poke holes in it with a wooden spoon handle. Pour condensed milk and butterscotch or caramel topping into holes. Let cake cool for about 1 hour. When cool, spread entire cake with whipped topping. Sprinkle candy bars on top. Refrigerate until serving time.

## GOLDEN PEACH PIE

Mary Helen Hanson  
Kay Williams

### Pie

**2 (1 lb.) cans sliced cling peaches**  
**½ c. sugar**  
**2 T. all purpose flour**  
**¼ tsp. ground nutmeg**  
**2 T. butter or margarine**

**1 T. lemon juice**  
**½ tsp. grated orange peel**  
**⅛ tsp. almond extract**  
**pastry for 2-crusts OR 2 unbaked (9 in.) pie crusts**

Drain peaches, reserving ⅓ cup syrup. Combine sugar, flour, nutmeg and dash salt. Add reserved syrup. Cook; stirring constantly, till thick and bubbly. Add butter, lemon juice, orange peel and almond extract; then peaches. Line 9-inch pie plate with pastry; fill. Adjust top crust; cutting slits for escape of steam. Seal. Bake at 400° for 40 to 45 minutes.

## GORILLA BREAD

June NeSmith

**½ c. granulated sugar**  
**3 tsp. cinnamon**  
**½ c. butter**  
**1 c. packed brown sugar**

**1 (8-oz.) pkg. cream cheese**  
**2 (12-oz.) cans refrigerated biscuits**  
**1 ½ c. coarsely chopped walnuts**

(continued)

Preheat oven to 350°. Spray bundt pan with nonstick spray. Mix the granulated sugar and cinnamon. In a saucepan, melt the butter and brown sugar over low heat, stirring well; set aside. Cut the cream cheese into 20 cubes. Press each biscuit out with your fingers. Sprinkle each one with ½ tsp. of sugar and cinnamon mixture. Place a cube of cream cheese in the center of each biscuit; wrapping and sealing the dough around the cream cheese. Sprinkle ½ c. nuts in the bottom of the pan. Place ½ of the prepared biscuits in the bundt pan. Sprinkle with sugar and cinnamon mixture. Pour ½ of the melted butter and brown sugar mixture over biscuits; then sprinkle ½ c. nuts. Repeat the same directions for the second layer of biscuits. Bake for 30 minutes. Remove and cool for 5 minutes.

## GRAHAM CRACKER BRITTLE

Sandra Powell

**2 sticks butter**  
**½ c. sugar**

**1 pkg. graham crackers**  
**1 c. chopped pecans**

Cover the bottom of a 9X13-inch cookie sheet with foil. Place a layer of graham crackers on foil; sprinkle with pecans. Bring butter and sugar to a boil. Boil for 2 minutes. Spoon over pecans and crackers. Bake at 350° for 10 to 12 minutes. Let cool and harden. Break into pieces.

## GRANDMA EULA'S BUTTERNUT CAKE

Andy Williams  
Eula Williams

### Cake

**2 sticks butter**  
**2 c. sugar**  
**3 c. sifted cake flour**  
**4 lg. eggs, separated**

**1 c. milk**  
**1 tsp. soda**  
**1 tsp. salt**  
**1 T. butternut extract/flavoring**

Let everything get to room temperature. Cream butter and sugar well. Mix salt and soda into milk until foamy. Add egg yolks (one at a time), flour, and milk, alternately, into the butter and sugar mixture. Add extract. Fold in well-beaten egg whites. Bake at 325° for approximately 25-30 minutes.

### Cream Cheese Frosting

**1 (8-oz.) pkg. cream cheese**  
**½ stick butter**  
**3 T. milk**

**1 T. butternut extract**  
**confectioners sugar**  
**chopped nuts (opt.)**

Cream butter and cream cheese. Add milk. Fold in enough confectioners sugar to spread on cake. Sprinkle in chopped nuts, if desired.



## GRANDMA EULA'S CARAMEL CAKE

Melissa Barker  
Eula Williams

### Cake

<b>2 c. sugar</b>	<b>2 T. baking powder</b>
<b>1 c. butter</b>	<b>4 eggs</b>
<b>3 c. plain flour, measure after sifting</b>	<b>scant 1/2 tsp. salt</b>
<b>3/4 c. plus 2 T. sweet milk</b>	<b>3/4 tsp. vanilla flavoring</b>
	<b>2 tsp. butter flavoring</b>

Cream butter and sugar. Add eggs one at a time. Alternate flour and milk; beating at low speed. Alternate between flour and milk, ending with flour. Add vanilla last. Pour into 3 greased pans. Bake at 355° for 20 minutes for 3 layers.

### Caramel Frosting

<b>1 c. butter</b>	<b>1/2 c. milk (whole)</b>
<b>2 c. light brown sugar, firmly packed</b>	<b>4 c. sifted confectioners sugar</b>
	<b>1/2 chopped nuts (opt.)</b>

Melt butter; add brown sugar. Cook over low heat for 2 minutes, stirring constantly. Add milk and continue stirring until mixture comes to a boil. Remove from heat and cool. Add confectioners sugar until right consistency to spread. Put chopped nuts between the layers after icing (opt.). (Using 4 full c. confectioners sugar might make icing too thick to spread.) Note: May use 1 c. light and 1 c. dark brown sugar to get a caramel colored icing. Grandmother used chopped nuts between the layers. She added butter flavoring in many of her recipes.

## GRANDMA EULA'S RED VELVET CAKE

Judy Williams Porter  
Eula McDonald Williams

### Cake

<b>1/2 c. butter</b>	<b>1 tsp. baking soda</b>
<b>1 1/2 c. sugar</b>	<b>1 tsp. salt</b>
<b>2 eggs</b>	<b>3 T. unsweetened cocoa</b>
<b>1 tsp. vanilla</b>	<b>1 c. buttermilk</b>
<b>1 T. vinegar</b>	<b>red food coloring as desired</b>
<b>2 1/2 c. cake flour</b>	

Cream butter. Add sugar; then eggs until smooth. Beat in food coloring, vanilla and vinegar. Sift flour, soda, salt and cocoa; add alternately with buttermilk. Pour into 2 cake pans. Bake at 375° for about 25 minutes.

### Cream Cheese Frosting

<b>1/2 c. butter, softened</b>	<b>1 (16-oz.) box of powdered sugar</b>
<b>1 (8-oz.) pkg. cream cheese, softened</b>	<b>2 tsp. vanilla</b>
	<b>1 c. finely chopped pecans</b>

Cream margarine and cream cheese together; add the remaining ingredients and mix until smooth. Spread between layers, on sides and on top.

## GRANDMA HANSON'S JAPANESE FRUITCAKE

Mary Helen Hanson  
Barnett Shepard

### Cake

<b>1 c. butter</b>	<b>2 tsp. baking powder</b>
<b>2 c. sugar</b>	<b>1 c. milk</b>
<b>4 eggs</b>	<b>1 tsp. vanilla</b>
<b>3 c. Swans Down cake flour</b>	<b>1/4 c. flour</b>
<b>1/2 tsp. salt</b>	

Cream butter and sugar well. Add eggs one at a time. In a separate bowl, sift flour before measuring. Measure flour. Sift together flour, salt and baking powder. Add flour to butter mixture, alternately with milk, beginning and ending with flour. Separate the flour into 3 additions. Add vanilla. Pour half of the batter into 2 greased wax paper lined cake pans. Reserve the other half of batter to mix with spices.

### Spice Layers

<b>1 tsp. cinnamon</b>	<b>1 box raisins, chopped and dusted with flour</b>
<b>1 tsp. allspice</b>	
<b>1/2 tsp. cloves</b>	<b>1/2 c. chopped nuts (opt.)</b>
<b>1/2 tsp. nutmeg</b>	

Mix the spices into the second half of the batter. Stir in the chopped raisins and nuts. Divide into 2 cake pans lined with greased wax paper. Bake all layers 25 to 30 minutes or until done in a 350 ° oven. Cool layers in pans for 10 minutes. Turn out onto wire racks. Cool completely. Fill and frost with following recipe.

### Filling for Japanese Fruitcake

<b>2 tsp. cornstarch</b>	<b>rind of 1 lemon</b>
<b>2 c. sugar</b>	<b>1 c. nuts</b>
<b>1 coconut, grated</b>	<b>1 c. boiling water (milk of coconut may be used or milk)</b>
<b>juice of 3 lemons</b>	

Cook until thick (about 10 minutes) and spread on layers. Sprinkle grated coconut between layers and on top of cake.

## GRANDMA SMITH'S PISTACHIO CAKE

Kathy Boan

<b>1 box Royal brand pistachio pudding</b>	<b>4 eggs</b>
<b>3/4 c. oil</b>	<b>3/4 c. water</b>

Mix all ingredients and pour into sprayed 9X13-inch pan. Bake at 350° for 30 to 35 minutes.

### Icing

<b>2 T. melted butter</b>	<b>1/3 c. water</b>
<b>2 1/2 c. powdered sugar</b>	<b>1 tsp. vanilla</b>

Mix all ingredients. Poke holes in cake with a fork. Dribble icing over cake. Bake 5 minutes.

## GRANNY BARBARA'S LADY FINGERS

Lynn Lassiter  
Barbara Bishop Parrish

<b>1 c. chopped pecans</b>	<b>2 sticks margarine</b>
<b>2 ½ c. all-purpose flour</b>	<b>1 tsp. vanilla</b>
<b>¾ c. sugar</b>	<b>powdered sugar (when done)</b>

Preheat oven to 325°. Combine all ingredients. Roll into fingers. Bake for 20 to 30 minutes. Roll in powdered sugar while hot.

## HAWAIIAN PIE

Janice H. Jones

<b>2 c. graham cracker crumbs</b>	<b>2 c. crushed pineapple, drained</b>
<b>½ stick softened butter</b>	<b>1 sm. ctn. Cool Whip</b>
<b>3 T. sugar</b>	<b>1 c. coconut</b>
<b>3-5 sliced bananas</b>	<b>pecans</b>
<b>1 can condensed milk</b>	<b>cherries</b>
<b>¼ c. lemon juice</b>	

Combine graham cracker crumbs, ½ stick softened butter and 3 T. sugar. Place in bottom of dish for crust. Layer remaining ingredients: bananas, condensed milk mixed with ¼ cup lemon juice, 2 c. drained crushed pineapple, 1 small carton Cool Whip or ½ large carton and coconut. Garnish top with pecans and cherries.

## HE MAN BROWNIE

Laural Moseley

### Crust

<b>1 egg</b>	<b>1 box cake mix (any kind--chocolate works well)</b>
<b>1 stick butter or margarine (melted)</b>	

Mix together 1 egg, cake mix and melted margarine. Press into greased 13x9 casserole dish.

### Topping

<b>1 tsp. vanilla extract</b>	<b>1 box powdered sugar</b>
<b>8-oz. cream cheese, softened</b>	<b>3 eggs, beaten</b>

Beat together vanilla, cream cheese and powdered sugar. Add eggs one at a time; beat with mixer until smooth. Pour over crust. Bake at 325° for 35-40 minutes.

## HEATH BAR BROWNIE TRIFLE

Annette Pritchett Stokes

<b>1 box chocolate brownie mix</b>	<b>1 lg. container Cool Whip</b>
<b>1 box (3.4-oz.) vanilla pudding mix + 2 c. milk</b>	<b>8 Heath Bars, crushed with a hammer</b>
<b>1 box (3.4-oz.) chocolate pudding mix + 2 c. milk</b>	

Cook brownie mix as directed on box. Cool and crumble half in trifle bowl. Cover with half of pudding mixture. Add half of Cool Whip and half of crushed candy bars. Repeat. Cool in refrigerator overnight.

## HEAVENLY PINEAPPLE CAKE

Jewel Smith

### Cake

<b>1 c. butter</b>	<b>1 ½ tsp. baking powder</b>
<b>2 c. sugar</b>	<b>1 tsp. salt</b>
<b>4 eggs, separated</b>	<b>1 ¼ c. milk</b>
<b>3 c. flour</b>	

Separate eggs; beat yolks and whites separately. Cream butter, sugar and beaten egg yolks. Mix salt, flour and baking powder and sift together. Add flour mixture and milk alternately to butter mixture. Fold in stiffly beaten egg whites. Divide mixture and place in three prepared cake pans. Bake 30 - 40 minutes in a hot oven at 400°.

### Heavenly Pineapple Filling

<b>1 lg. can crushed pineapple</b>	<b>2 T. flour</b>
<b>1 c. sugar</b>	<b>2 T. butter</b>

Drain pineapple and reserve the juice. Add the sugar, flour and butter to the juice. Boil juice mixture until thick. Then add pineapple pulp and spread onto hot cake.

## HERSHEY BAR PIE

Becky Kirkpatrick

### Crust

<b>1 ½ c. coconut</b>	<b>3 T. margarine</b>
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Brown coconut in margarine in a skillet. Pack this firmly in bottom of pie pan. Be sure not to overcook coconut; stir constantly.

### Filling

**1 (13-oz.) Cool Whip**  
**3 T. perked coffee**  
**7 ½-oz. Hershey bar (with or without almonds), broken into pieces**

Bring 3 T. coffee to a boil and pour over broken-up Hershey bars. (Do not put Hershey bar on hot stove.) This will make a thick syrup as you stir. Let this cool. Fold in Cool Whip. Pour into coconut crust. Refrigerate.

## HONEY BUN CAKE

Sandra Powell

<b>1 (18-oz.) cake mix with pudding</b>	<b>1 (8-oz.) sour cream</b>
<b>4 eggs</b>	<b>1 c. brown sugar</b>
<b>⅔ c. vegetable oil</b>	<b>1 tsp. cinnamon</b>
<b>½ c. water</b>	<b>½ c. nuts, opt.</b>

Mix cake mix, eggs, oil, water and sour cream. Set aside. Mix brown sugar, cinnamon and nuts together. Pour ½ batter into greased 13X9-inch pan. Top with half of sugar mixture. Add remaining batter and top with remaining sugar. Gently swirl the batter. Bake for 35 minutes at 350°.

(continued)

## Glaze

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

**1/2 tsp. vanilla**

Mix together and pour over cake.

## HUMMINGBIRD CAKE BY EVELYN

*Evelyn Lucas Arnold*

**3 c. all-purpose flour**  
**2 c. sugar**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**1 tsp. cinnamon**  
**3 eggs, beaten**  
**1 c. vegetable oil**

**1 1/2 tsp. vanilla extract**  
**8-oz. can crushed pineapple in juice, undrained**  
**1 c. chopped pecans**  
**2 c. chopped bananas**  
**1/2 c. chopped pecans,**

Combine flour, sugar, soda, salt and cinnamon in a large bowl. Add eggs and oil, stirring until dry ingredients are moistened. DO NO BEAT. Stir in vanilla, pineapple, 1 c. pecans and 1 c. bananas. Spoon batter into three 9" greased and floured round pans. Bake at 350° for 25 to 30 minutes. Cool in pans for 10 minutes; then remove. Spread frosting between layers, on top and sides. Sprinkle remaining 1/2 c. pecans on top.

## Frosting

**8-oz. cream cheese, softened**  
**1/2 c. butter or margarine, softened**

**16-oz. box powdered sugar, sifted**  
**1 tsp. vanilla extract**

Combine cream cheese and butter; beat until smooth. Add powdered sugar and vanilla; beat until light and fluffy. Makes enough for a 3-layer cake.

## HUMMINGBIRD CAKE BY VIRGINIA

*Virginia Pritchett*

## Cake

**3 c. all-purpose flour**  
**2 c. sugar**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**1 1/2 c. canola oil**  
**3 eggs**

**1 (8-oz.) can crushed pineapple, drained**  
**2 c. bananas, mashed**  
**1 c. chopped nuts (pecan or black walnuts)**

Preheat oven to 350°. Grease and flour 2 (9 in.) cake pans. Sift together the flour, sugar, baking soda and salt. Set aside. In a large bowl, combine oil, eggs, pineapple, bananas and nuts. Add flour mixture and mix by hand. Pour batter into prepared pans and bake 1 hour until a toothpick inserted in the center comes out clean. Remove from oven and cool on racks.

(continued)

## Frosting

**8-oz. cream cheese, softened**  
**1/2 c. butter, softened**  
**1 lb. box powdered sugar, sifted**

**1 tsp. vanilla extract**  
**1 tsp. orange extract**

Prepare the frosting by mixing cream cheese, butter, sugar and extracts until smooth. (This recipe also makes beautiful cupcakes; 24 cupcakes. DOUBLE the frosting to cover all the cupcakes.)

## ICE BOX FRUIT CAKE

*Myrna Allen*

**1 lb. marshmallows**  
**1 stick margarine**  
**1 box graham crackers (blended into cracker crumbs)**

**3 c. pecans (chopped fine)**  
**1 sm. jar cherries (chopped)**  
**1 box raisins**

Use heavy duty boiler. Melt marshmallows and margarine together. Add cracker crumbs. Mix well; will be stiff. Mix nuts and raisins together and add to mixture. Add cherries without juice. Mix well. Line pan or bowl with foil. Put mixture in pan (can sprinkle cracker crumbs on top). Store in refrigerator. Slice as needed. Keeps and freezes well.

## ICE CREAM SUNDAE PIZZA

*Sandra Powell*

**1 (21-oz.) pkg. chewy fudge brownie mix**  
**1/2 gal. vanilla ice cream, softened**  
**caramel ice cream topping**

**hot fudge ice cream topping**  
**chopped salted peanuts**  
**maraschino cherries**  
**whipped cream**

Preheat oven to 350°. Lightly grease a 14-in. deep dish round pizza pan. Prepare brownie mix according to package directions. Pour batter into prepared pan and bake 16 to 18 minutes. Let cool completely. Spread softened ice cream over cooled brownie to edge of pan. Freeze for 2 hours. Top pizza with the caramel and hot fudge toppings, peanuts, cherries and whipped cream. Cut into wedges to serve.

## ITALIAN CREAM CAKE BY JEWEL

*Jewel Smith*

## Batter

**1 c. buttermilk or sour milk**  
**1 tsp. baking soda**  
**1 stick butter or margarine**  
**1/2 c. Crisco**  
**1 tsp. vanilla flavoring**  
**2 c. sugar**

**5 egg yolks**  
**5 egg whites**  
**2 c. flour**  
**1 c. chopped nuts**  
**1 sm. can of coconut**

Combine buttermilk and soda. Let stand. Cream butter, Crisco and sugar. Add 5 egg yolks (one at a time); beating well after each addition. Add, alternating the buttermilk mixture and flour; stir in vanilla. Fold in stiffly beaten egg whites, nuts and coconut. Bake in greased and floured cake pans at 325° for 30 - 40 minutes. Cool.

(continued)

### Italian Cream Frosting

- |   |                                     |
|---|-------------------------------------|
| <b>1 (8-oz. pkg.) cream cheese, softened</b>    | <b>1 tsp. vanilla flavoring</b>     |
| <b>1 (3-oz. pkg.) cream cheese, softened</b>    | <b>1 (1 lb.) box powdered sugar</b> |
| <b>1 ½ sticks butter or margarine, softened</b> | <b>1 c. chopped nuts</b>            |

Cream the 8-oz. cream cheese, the 3-oz. cream cheese and the butter. Add vanilla and powdered sugar. Mix well. Refrigerate one hour; then frost the cooled cake layers.

### ITALIAN CREAM CAKE BY MARGARET

Margaret Ayer Butts

- |                       |  |
|-----------------------|--|
| <b>½ c. margarine</b> | <b>1 c. buttermilk</b>                   |
| <b>½ c. Crisco</b>    | <b>1 tsp. vanilla</b>                    |
| <b>2 c. sugar</b>     | <b>1 (7-oz.) can angel flake coconut</b> |
| <b>5 egg yolks</b>    | <b>1 c. chopped pecans</b>               |
| <b>5 c. flour</b>     | <b>5 egg whites (stiffly beaten)</b>     |
| <b>1 tsp. soda</b>    |  |

Preheat oven to 350°. Have all ingredients at room temperature. Cream margarine and shortening. Add sugar and beat until mixture is smooth. Add egg yolks and beat well. Combine flour and soda; sift. Add to creamed mixture alternating with buttermilk. Stir in vanilla, coconut and pecans. Fold in beaten egg whites. Spray 3 9-inch cake pans with Baker's Joy. Pour batter in pans and bake 25 minutes. Cool. Frost with cream cheese frosting.

### Cream Cheese Frosting for Italian Cram Cake

- |   |                            |
|---|----------------------------|
| <b>1 (8-oz.) cream cheese</b>           | <b>1 tsp. vanilla</b>      |
| <b>¼ c. margarine</b>                   | <b>1 c. chopped pecans</b> |
| <b>1 lb. box 4X confectioners sugar</b> |                            |

Have ingredients at room temperature. Beat cream cheese and margarine until smooth. Add 4X sugar and cream well. Add vanilla and beat until smooth. Add chopped pecans. Spread frosting between layers, top and sides.

### ITALIAN DREAM CAKE BY MYRTIE MAE

Myrtie Mae Nobles

- |  |                                 |
|--|---------------------------------|
| <b>½ c. margarine</b>                          | <b>1 c. buttermilk</b>          |
| <b>½ c. vegetable oil</b>                      | <b>1 tsp. vanilla extract</b>   |
| <b>2 c. self-rising flour with 1 tsp. soda</b> | <b>1 sm. can flaked coconut</b> |
| <b>2 c. sugar</b>                              | <b>1 c. chopped pecans</b>      |
| <b>5 eggs, separated</b>                       |                                 |

Cream margarine and shortening. Add sugar beating until smooth. Add egg yolks beaten well. Combine flour and soda. Add to creamed mixture alternating with buttermilk. Stir in vanilla, coconut and pecans. Fold in stiffly beaten egg whites. Pour into 3 greased 9-inch cake pans. Bake in preheated oven at 350° for 25 minutes or until done.

(continued)

### Cream Cheese Frosting

- |  |                                 |
|--|---------------------------------|
| <b>1 (8-oz.) pkg. cream cheese, softened</b> | <b>1 lb. box powdered sugar</b> |
| <b>¼ c. margarine</b>                        | <b>1 tsp. vanilla extract</b>   |
|  | <b>1 c. chopped pecans</b>      |

Beat cream cheese and margarine until fluffy. Blend in sugar gradually. Stir in vanilla. Spread frosting between layers, over top and around sides. Sprinkle pecans over top.

### JAM-TOPPED MINI CHEESECAKES

Kay Renfro

- |  |                               |
|--|-------------------------------|
| <b>1 c. graham cracker crumbs</b>            | <b>⅓ c. sugar</b>             |
| <b>3 T. butter, melted</b>                   | <b>1 egg, lightly beaten</b>  |
| <b>1 pkg. (8-oz.) cream cheese, softened</b> | <b>1 tsp. vanilla extract</b> |
|  | <b>assorted jams,warmed</b>   |

In a bowl combine graham cracker crumbs and butter. Press gently onto the bottom of 12 paper-lined muffin cups. In a small mixing bowl, beat the cream cheese, sugar, egg and vanilla until smooth. Spoon over crust. Bake at 350° for 15-16 minutes or until center is set. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Refrigerate for at least 1 hour. Remove paper liners; top each cheesecake with 1 tsp. jam. Yields: 1 dozen.

### JAPANESE FRUIT PIE

Patricia B. Dykes

- |                       |  |
|-----------------------|--|
| <b>2 c. sugar</b>     | <b>1 tsp. cinnamon</b>                                   |
| <b>1 stick butter</b> | <b>1 tsp. allspice</b>                                   |
| <b>½ c. coconut</b>   | <b>4 eggs</b>  |
| <b>½ c. raisins</b>   | <b>1 unbaked deep dish pie shell OR 2 sm. pie shells</b> |
| <b>1 c. nuts</b>      |  |
| <b>1 tsp. nutmeg</b>  |  |

Melt butter; mix with sugar. Add coconut, raisins, nuts, nutmeg, cinnamon, allspice and eggs. Pour into pie shell. Bake 1 hour 300°. Bake ½ hour if two small pie shells are used.

### JAPANESE FRUITCAKE BY IVERLENE

Iverlene Pipkin Williams Arnold

#### Cake

- |                             |                               |
|-----------------------------|-------------------------------|
| <b>1 c. butter</b>          | <b>1 tsp. vanilla extract</b> |
| <b>2 c. sugar</b>           | <b>1 sm. jar cherries</b>     |
| <b>4 eggs</b>               | <b>1 tsp. cinnamon</b>        |
| <b>3 c. cake flour</b>      | <b>1 tsp. allspice</b>        |
| <b>3 tsp. baking powder</b> | <b>1 tsp. nutmeg</b>          |
| <b>1 c. sweet milk</b>      | <b>½ tsp. cloves</b>          |

Cream butter and sugar. Add eggs; then flour and baking powder, alternately with milk. DIVIDE BATTER INTO TWO PARTS. Into one part, add vanilla (1 tsp.) and bake in 2 layers. In the other half, add cherries, 1 tsp. cinnamon, 1 tsp. allspice,

(continued)



1 tsp. nutmeg and ½ tsp. cloves. Bake in 2 layers. If desired, can add 1 c. raisins and 1 c. nuts to this and omit in the filling.

### Filling for Japanese Fruitcake

<b>2 tsp. cornstarch</b>	<b>rind of 1 lemon</b>
<b>2 c. sugar</b>	<b>1 c. raisins/nuts</b>
<b>1 coconut, grated</b>	<b>1 c. boiling water (milk of coconut</b>
<b>juice of 3 lemons</b>	<b>may be used or milk)</b>

Cook until thick and spread on layers.

## JAPANESE FRUITCAKE BY JEWEL

*Jewel Smith  
Annie Smith*

### Cake Batter

<b>2 c. sugar</b>	<b>3 c. flour (more if needed)</b>
<b>1 c. butter</b>	<b>1 ½ c. milk</b>
<b>4 eggs</b>	<b>2 tsp. baking powder or soda</b>

Mix this as usual cake batter. DIVIDE BATTER IN HALVES. Put one-half of batter into 2 cake pans. SAVE the other one-half batter for the fruit layers below.

### Fruit Layers

<b>1 box seedless raisins</b>	<b>1 tsp. cloves</b>
<b>1 tsp. cinnamon</b>	<b>1 tsp. nutmeg</b>
<b>1 tsp. allspice</b>	

Add the above ingredients to the other one-half of cake batter. Bake in 2 cake pans at 350° for approximately 20 minutes.

### Filling for Japanese Fruitcake

<b>2 c. sugar</b>	<b>grated rind from 1 lemon</b>
<b>1 whole coconut (grated)</b>	<b>3 T. corn starch</b>
<b>juice from 2 lemons</b>	

In a saucepan, mix sugar, juice from lemons, lemon rind and corn starch. Cook until thick; then add grated coconut. Cool this. Spread on layers and top of cake alternating fruit and plain layers. This was Ms. Annie Smith's recipe. She made this cake at Christmas for years. She was my sweet mother-in-law for a long time,

## JAPANESE FRUITCAKE BY MADGE & MARGARET

*Madge G. Ayer  
Margaret Ayer Butts*

### Cake

<b>1 c. butter</b>	<b>2 tsp. baking powder</b>
<b>2 c. sugar</b>	<b>1 scant c. milk</b>
<b>4 eggs</b>	<b>1 tsp. vanilla</b>
<b>3 ¼ c. flour</b>	<b>¼ lb. chopped raisins</b>

Cream butter and sugar. Add eggs one at a time. Beat well after each addition. Add flour (which has been sifted with baking powder); alternating with milk. Add

(continued)

vanilla. DIVIDE BATTER INTO 2 PARTS. Into first part, add 1 tsp. each of cinnamon and allspice, ½ tsp. cloves and chopped raisins. Bake in 4 layers (spiced in 2 layers and plain in 2 layers). Pans should be sprayed with Baker's Joy. Place layers in 350° oven for 20-30 minutes.

### Filling for Japanese Fruitcake

<b>2 c. sugar</b>	<b>1 coconut, grated</b>
<b>1 c. boiling water</b>	<b>2 T. cornstarch</b>
<b>2 lemons, juiced with grated rind of</b>	
<b>1 lemon</b>	

Combine all ingredients in saucepan EXCEPT cornstarch. When mixture begins to boil and boils 5 minutes, add cornstarch dissolved in ½ c. cold water. Cook, stirring constantly until mixture drops in lumps from spoon. Cool. Ice cake.

## JAPANESE MAGNOLIA PIE

*Laural Moseley*

<b>2 sticks butter, melted</b>	<b>1 c. chopped pecans</b>
<b>2 c. sugar</b>	<b>1 c. shredded coconut</b>
<b>4 eggs, lightly beaten</b>	<b>2 unbaked 9-inch pie shells</b>
<b>1 c. milk chocolate chips, melted</b>	

Preheat oven to 350°. Blend melted butter and chocolate chips until smooth. Add all other ingredients and mix well. Divide between 2 unbaked 9-inch pie shells. Bake for 35 to 40 minutes until firm. Serve warm or cold.

## JELLY ROLL

*Annie Laurie Smith*

<b>4 eggs, separated, room</b>	<b>1 tsp. vanilla flavoring</b>
<b>temperature</b>	<b>½ c. 4X confectioners sugar</b>
<b>¾ c. sugar</b>	<b>margarine</b>
<b>¾ c. plain flour</b>	<b>jelly</b>
<b>¾ tsp. baking powder</b>	

Beat egg whites first and set aside. Sift flour and baking powder together. Cream sugar and egg yolks. Add flour and egg whites, alternately. Add vanilla flavoring. Grease jelly roll pan and line with wax paper. Bake at 325° for 10 - 15 minutes. Spread out newspaper and cover with wax paper on top; sprinkle with 4X sugar. Pour onto wax paper. Spread margarine and then jelly; then roll up. Slice and serve.

## KEY LIME CAKE BY ELAINE

*Elaine Wright*

### Cake

<b>1 box lemon cake mix</b>	<b>5 eggs</b>
<b>1 (6-oz.) lime flavored gelatin</b>	<b>1 ¾ c. oil</b>
<b>¾ c. orange juice</b>	

Preheat oven to 350°. Combine cake mix and gelatin; add orange juice. Add eggs one at a time. Add oil and mix thoroughly. Bake in three prepared 9" cake pans 20 to 30 minutes or until toothpick inserted in middle comes out clean. Ice cake when cooled.

(continued)

### Icing for Keylime Cake

**1 stick butter, softened**  
**8-oz. cream cheese, softened**

**1 box powdered sugar**

Prepare icing by mixing butter, cream cheese and powdered sugar until smooth.

### KRISPY DOODLES

*Doris Culverhouse*

**1 stick butter**  
**1 stick margarine**  
**1 c. sugar**  
**1 tsp. vanilla**  
**1 ½ c. plain flour**  
**½ tsp. baking powder**  
**½ tsp. baking soda**  
**2 c. Rice Krispies**  
**½ c. nuts, chopped**

Cream butter, margarine, sugar and vanilla. Sift together flour, baking powder, and baking soda. Add to creamed sugar mixture. Slowly fold in Rice Krispies and nuts. Drop by teaspoonfuls about 2 inches apart onto a greased cookie sheet. Bake at 350° until lightly browned on edges, about 8-10 minutes. Cool slightly before removing from cookie sheet. Makes about 4-5 dozen.

### LADY LAMINGTON CAKES

*Margaret Ayer Butts*

**1 box butter cake mix**  
**⅓ c. water**  
**2 T. margarine**  
**¼ c. cocoa**  
**2 ½ c. 4X confectioners sugar**  
**4 c. coconut, toasted, chopped**

Mix cake according to directions on box. Bake cake in sheet cake. Let cool. Cut in 3 to 4-inch slices. Cut each slice into 4 fingers; set aside. Heat water and margarine until margarine is melted. Whisk in cocoa until dissolved. Whisk in sugar to make a thin glaze. Drop cakes into glaze to coat all sides. Roll in coconut. Place on waxed paper to dry. Cover and refrigerate.

### LAYERED BANANA PINEAPPLE DESSERT

*Kathy Boan*

**1 ½ c. graham cracker crumbs**  
**¼ c. sugar**  
**⅓ c. margarine, melted**  
**3 bananas, sliced**  
**1 (8-oz.) pkg. cream cheese, softened**  
**3 ½ c. cold milk**  
**3 pkgs. Jell-O vanilla instant pudding, 4 serving size**  
**1 (20-oz.) can crushed pineapple, drained**  
**1 (8-oz.) tub Cool Whip, thawed**  
**½ c. finely chopped nuts**  
**1 jar cherries**

Mix graham cracker crumbs, sugar and margarine in 13X9-in. pan. Press evenly onto bottom of pan. Arrange banana slices on crust. Beat cream cheese in large bowl with wire whisk until smooth. Gradually beat in milk. Add pudding mixes. Beat until well blended. Spread evenly over banana slices. Spoon pineapple evenly over pudding mixture. Spread Cool Whip over pineapple. Refrigerate 3 hours or until ready to serve. Serves 15.

### LAYERED DULCE DE LECHE

*Kay Renfroe*

**46 vanilla wafers (divided into three 14 wafer sections and 4 chopped wafers)**  
**1 ¼ c. cold milk**  
**2 pkgs. (4-serving size each) vanilla flavor instant pudding and pie filling**  
**1 (8-oz.) Cool Whip whipped topping, thawed**  
**¼ c. caramel ice cream topping**

Chop 4 of the wafers; set aside. Line 9" x 5 " loaf pan with foil, with ends of foil extending over sides of pan. Arrange 14 of the remaining wafers in single layer on bottom of prepare pan; set aside. Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Stir in whipped topping. Spoon one-third of the pudding mixture over wafers in pan; top with 14 of the remaining wafers and 2 Tbsp. of the caramel topping. Repeat layers of pudding mixture, 14 wafers and caramel topping. Cover with remaining pudding mixture. Sprinkle with 4 chopped wafers; press gently into pudding mixture. Cover. Freeze 4 hours or until firm. Lift dessert from pan, using foil handles; remove foil. Place dessert on serving plate. Let stand 15 min. to soften slightly before slicing to serve. Store leftovers in freezer. Makes 12 servings.

### LEMON CHEESE CAKE BY LUNELLE (Cake & Filling)

*Lunelle Watson*

#### Cake

**1 stick ("I Can't Believe It's Not Butter")**  
**½ c. vegetable shortening**  
**2 c. sugar**  
**4 eggs**  
**2 c. plain flour**  
**1 c. self-rising flour**  
**1 c. milk**  
**1 tsp. vanilla flavoring**

Cream "butter", shortening and sugar. Add eggs one at a time. Add flour in 3 parts, alternately with milk. Add vanilla. Pour into 3 layers and bake at 350° for 20 minutes. Fill with the following filling:

#### Filling

**3 egg yolks**  
**1 c. cold water**  
**5 T. corn starch**  
**1 ½ c. sugar**  
**⅓ c. lemon juice**  
**grated rind of 1 lemon**  
**½ stick butter**

Mix sugar, cornstarch and water. Cook in microwave until it starts to thicken. Beat egg yolks with a small amount of sugar mixture; add back to bowl and microwave. Stirring every minute, until thick. Add lemon juice and rind. Beat until smooth. Add butter. Cool. Spread on cooled cake layers. Cover and store in refrigerator.

## LEMON CHEESE CAKE BY MARGARET

Margaret Ayer Butts

<b>2 c. sugar</b>	<b>1 c. self-rising flour</b>
<b>1 c. Crisco shortening</b>	<b>2 tsp. vanilla extract</b>
<b>5 eggs</b>	<b>1 c. milk</b>
<b>1 c. plain flour</b>	<b>1 tsp. Watkins butter flavoring</b>

Preheat oven to 350°. Cream sugar and shortening. Add 1 egg at a time; beating well. Sift flours together. Add vanilla and butter flavoring to milk. Add alternately to creamed mixture. Bake for 20-25 minutes - 3 layers. Frost with Lemon Cake Frosting.

### Frosting

<b>3 T. cornstarch (mix with lemon juice listed below)</b>	<b>juice of 6 lemons</b>
<b>3 c. sugar</b>	<b>6 T. margarine</b>
<b>6 eggs, well-beaten</b>	<b>zest from 3 lemons, opt.</b>

To the sugar, add well beaten eggs, lemon juice with cornstarch, rind and margarine. Cook in saucepan over low heat until stiff. Cool before spreading.

## LEMON CHEESE CAKE BY PATRICIA

Patricia Daniels

### Batter

<b>1 c. butter</b>	<b>4 eggs</b>
<b>2 c. sugar</b>	<b>1 c. sweet milk</b>
<b>3 c. flour (1 c. self-rising + 2 c. plain)</b>	<b>1 tsp. vanilla</b>

Cream butter and sugar. Add eggs one at a time and beat. Add flour and milk, alternately, beginning and ending with flour. Add vanilla. Bake in 4 layers @ 350° for about 25 minutes.

### Filling

<b>3 egg yolks</b>	<b>1/3 c. lemon juice (1 good lemon)</b>
<b>1 c. cold water</b>	<b>2 T. grated lemon zest</b>
<b>5 level T. cornstarch</b>	<b>1/2 stick butter</b>
<b>1 1/2 c. sugar</b>	

Put yolks, water and cornstarch in a saucepan and beat with mixer on low until well blended. Add sugar, lemon juice, zest and butter. Cook over low heat stirring constantly until thick and transparent. Spread on cake at once.

## LEMON CHESS PIE

Margaret Ayer Butts

<b>2 c. sugar</b>	<b>juice from 3 lemons</b>
<b>4 eggs</b>	<b>rind from 3 lemons, grated</b>
<b>1 stick butter</b>	<b>1 tsp. meal</b>
<b>1 tsp. cornstarch</b>	<b>1 unbaked pie shell</b>

(continued)

Mix sugar, cornstarch and meal with a fork. Then add unbeaten eggs. Add other ingredients and beat until smooth. Pour into unbaked pie shell and bake at 325° for about 50 minutes or until firm in center.

## LEMON MINI-CAKES

Judy Itson

<b>1 box lemon cake mix</b>	<b>1/4 c. lemon juice</b>
<b>1/2 c. orange juice</b>	

Mix cake mix according to directions on the box, LESS 1/4 CUP WATER. Bake in mini-cupcake pans. Mix orange juice and lemon juice and drop on cupcakes as they come out of oven. Lift out with fork and cool on wire rack.

## LEMON PECAN FRUITCAKE

Margaret Ayer Butts

<b>1 (1 lb.) box light brown sugar</b>	<b>1 qt. chopped pecans</b>
<b>1 lb. margarine</b>	<b>1 sm. can chopped black walnuts</b>
<b>6 egg yolks beaten</b>	<b>1/2 lb. candied pineapple, chopped</b>
<b>2 c. all-purpose flour</b>	<b>1/2 lb. candied cherries, chopped</b>
<b>1 tsp. baking powder</b>	<b>2 c. all-purpose flour</b>
<b>1 (2-oz.) bottle lemon extract</b>	<b>6 eggs whites, beaten</b>

Have all ingredients at room temperature. In a large bowl, cream brown sugar and margarine until smooth. Add beaten egg yolks and mix well in mixer. Combine 2 c. flour and baking powder. Sift together and add to creamed mixture. Add lemon extract. Combine fruit and pecans; coat with remaining 2 c. flour and add to creamed mixture. Fold in beaten egg whites. COVER BOWL AND REFRIGERATE OVERNIGHT. The next morning, put mixture into a greased tube pan and bake at 250° in preheated oven for 2 1/2 to 3 hours.

## LEMON PECAN PIE

Jean Heath

<b>3 eggs</b>	<b>juice of 1/2 - 1 lemon</b>
<b>1 1/2 c. sugar</b>	<b>1 unbaked pie shell</b>
<b>1/3 c. melted butter</b>	<b>1 c. chopped pecans</b>

Preheat oven at 350°. In medium bowl, beat eggs and sugar. Add melted butter and lemon juice. Mix well. Pour into pie shell and top with pecans. Bake 10 minutes at 350°; reduce oven temperature to 300° and bake 40 minutes or until set.

## LEMON PIE

Annette Pritchett Stokes

### Pie

<b>1 (2.9-oz.) pkg. lemon Jello cook and serve pie and pudding filling</b>	<b>3 beaten egg yolks, room temperature</b>
<b>1/2 c. sugar</b>	<b>1 Pillsbury pie crust</b>
<b>2 1/4 c. water</b>	

Stir pkg. lemon Jello cook and serve pie and pudding filling with 1/2 c. sugar, and 1/4 c. water in medium saucepan. Beat egg yolks; add to saucepan with other 2 c. (continued)

water. Bring to full boil on medium heat, stirring constantly. Cool 5 to 10 minutes, stirring 2 times. Meanwhile, let pie crust warm to room temperature, about 15 minutes. Gently unroll crust in 9 in. pie place (glass recommended). Press crust gently against sides and bottom. Prick bottom and sides with fork. Bake pie crust at 450° for 10 to 12 minutes. Cool before filling.

### Meringue

**3 egg whites (room temperature)      6 T. sugar**

Beat egg whites until holds peaks. Slowly add sugar. Continue beating until stiff but not dry. Pour pie mixture into crust; add meringue. Bake at 350° about 12 minutes, until golden brown. Remove and cool at room temperature about 4 hours. Serve or refrigerate.

### LEMON SHEET CAKE

*Elaine Wright*

**1 pkg. (18- $\frac{1}{4}$  oz.) lemon cake mix      1 can (15  $\frac{3}{4}$ -oz.) lemon pie filling**  
**4 eggs**

In a large mixing bowl, beat the cake mix and eggs until well blended. Fold in pie filling. Spread into a greased 15X10X1 inch baking pan. Bake at 350° for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

### Icing

**3-oz. cream cheese, softened      2 c. confectioners sugar**  
 **$\frac{1}{2}$  c. butter or margarine, softened      1  $\frac{1}{2}$  tsp. vanilla extract**

In a small mixing bowl, beat cream cheese, butter and confectioners sugar until smooth. Stir in vanilla. Spread over cake. Store in the refrigerator. Yield: 30-35 servings.

### LOW CALORIE ICE CREAM

**1 (72-oz.) any diet fruit flavor drink      2 c. fruit (fresh or frozen,**  
**2 cans evaporated skim milk      unsweetened fruit same as diet**  
**12 pkgs. Sweet & Low      drink)**

Mix and pour all ingredients into ice cream freezer and freeze. (Example, if strawberry drink is used, then use fresh strawberries)

### LOW CALORIE STRAWBERRY PIE

**3 c. fresh or frozen unsweetened      1 box NutraSweet Strawberry Jello**  
**strawberries      1  $\frac{1}{2}$  c. water**  
**3-4 pkg. Sweet N Low      6 tsp. cornstarch**

Combine cornstarch and water; bring to boil, stirring until thickened. Add Jello; let cool. Place strawberries in pie plate. Pour Jello mixture over strawberries. Refrigerate. Other fruit and Jello flavors can also be used.

### LUSCIOUS STRAWBERRY CAKE

*Barnett Shepard  
Margaret Ayer Butts*

### Cake

**1 box white cake mix       $\frac{1}{2}$  c. milk**  
**1 (3-oz.) box strawberry jello      4 eggs, room temperature**  
**1 c. oil      1 c. strawberries with juice**

Mix strawberry jello with cake mix. Add oil and milk; beat for 2 minutes. Add eggs one at a time and strawberries; beat until well mixed. Bake in 3 layers in pans sprayed with Baker's Joy at 350° about 30 minutes.

### Strawberry Frosting

**1 (1-lb.) box 4X confectioners sugar       $\frac{1}{2}$  c. strawberries, well drained**  
**1 stick butter, melted**

Mix sugar, butter and strawberries well. Frost on a cool cake.

### MACAROON PIE

*Kay Renfroe*

**12 saltine crackers       $\frac{1}{4}$  tsp. baking powder**  
**12 dates (chopped)      3 egg whites (stiffly beaten)**  
 **$\frac{3}{4}$  c. pecans      1 tsp. almond flavoring**  
**1 scant c. sugar**

Crush crackers; add chopped dates, pecans, sugar and baking powder. To stiffly beaten egg whites, add flavoring; then fold into other ingredients, one tablespoon at a time. Bake in buttered pie pan about 30 min. at 375°. Serve with whipped cream.

### MARK BALLARD'S MOTHER'S CHOCOLATE CAKE

### Cake

**$\frac{3}{4}$  c. Crisco (butter flavored)      1 c. self-rising flour**  
**2 c. sugar      pinch of salt**  
**5 lg. eggs      1 c. milk**  
**1 c. plain flour      1 tsp. vanilla extract**

Cream Crisco and sugar together until light and fluffy. Add eggs, one at a time, beating well after each egg. Blend flours and salt into this mixture, alternating with milk. Mix well. Stir in vanilla extract. Bake in three to five greased and floured 9" pans (depending on your desired thickness) at 350° until golden brown and a toothpick comes out clean in the middle.

### Chocolate Frosting

**3 c. sugar      1 tsp. vanilla extract**  
**3 heaping T. cocoa       $\frac{3}{4}$  stick real butter**  
**1 c. canned evaporated milk**

Combine sugar, cocoa, and milk in a heavy duty saucepan. Bring to a boil and cook until mixture reaches soft-ball stage (235-245°) on candy thermometer.

(continued)



Remove from heat; add vanilla and butter. Beat to combine until icing has somewhat thickened and is cool enough to spread. Work quickly; spread between layers and on top and sides of cake.

### **MARTHA COLLINS' PECAN PIE** (Makes 2 Pies)

Cheryl Ray Williams

<b>5 lg. eggs, lightly beaten</b>	<b>1 T. vanilla</b>
<b>2 c. sugar</b>	<b>2 c. chopped nuts</b>
<b>1 c. Karo syrup</b>	<b>2 unbaked pie shells</b>
<b>½ stick butter (melted)</b>	

Mix all ingredients together and pour into unbaked pie shells. Bake in oven at 375° for 10 minutes. Then bake at 350° for 40 minutes.

### **MARY HELEN'S BANANA PUDDING**

Kay Williams

<b>¾ c. sugar divided (½ c. and ¼ c.)</b>	<b>2 c. milk</b>
<b>⅓ c. flour</b>	<b>½ tsp. vanilla</b>
<b>dash salt</b>	<b>45 vanilla wafers (approximately)</b>
<b>3 eggs, separated</b>	<b>5 med. ripe bananas, sliced (3 ½ c.)</b>

Preheat oven to 350°. Mix ½ c. of the sugar, flour and salt in top of double boiler. Blend in 3 egg yolks and milk. Cook uncovered, over boiling water 10 to 12 minutes or until thickened; stirring constantly. Remove from heat; stir in vanilla. Line bottom and sides of a 1 ½ qt. baking dish with vanilla wafers. Add a layer of bananas and then a layer of wafers. Repeat to ½ inch from top of dish. Pour pudding over the bananas and wafers.

### **Meringue**

<b>3 egg whites</b>	<b>¼ c. sugar</b>
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Beat egg whites with mixer on high speed until soft peaks form. Gradually beat in remaining sugar until stiff peaks form. Spread over custard; sealing well to edge of dish. Bake 15 to 20 minutes at 350° or until lightly browned. Cool.

### **MEADOW'S PEACH ICE CREAM**

Kemper Meadows  
Joe Meadows

<b>1 qt. peaches w/1 c. sugar</b>	<b>1 ½ c. sugar</b>
<b>pinch of salt</b>	<b>2 heaping T. regular flour (mix in</b>
<b>4 eggs</b>	<b>sugar to keep down ice crystals)</b>
<b>1 c. condensed Eagle Brand milk</b>	<b>fill rest of 4 qt. container w/milk</b>

Mix all together and place in 4 qt. ice cream churn.

### **MELISSA'S 18-LAYER CHOCOLATE CAKE**

Melissa Barker

#### **Chocolate Icing**

<b>4 c. sugar</b>	<b>¾ c. Hershey's cocoa</b>
<b>3 sticks margarine (Land-O-Lakes)</b>	<b>2 lg. cans evaporated milk</b>

Cook filling first until it starts to thicken, at least 226° F and set aside.

#### **Cake**

<b>½ c. margarine</b>	<b>1 c. milk</b>
<b>½ c. vegetable oil</b>	<b>3 c. self-rising flour</b>
<b>2 c. sugar</b>	<b>2 tsp. vanilla</b>
<b>7 eggs (extra lg. or jumbo)</b>	<b>2 tsp. butter flavoring</b>

Preheat oven to 425°. Cream margarine, oil and sugar well. Add eggs; 1 at a time. Alternate adding milk and flour; beating at low speed. Add butter flavoring. Add vanilla last. PUT ½ CUP BATTER IN THREE GREASED 9 INCH BAKING CAKE PANS. COOK THREE LAYERS AT A TIME FOR 3 ½ TO 4 MINUTES. Cakes may be cooled on paper towels. The pans may be refilled as first layers are stacked and iced.

### **MEMA'S FROZEN CHOCOLATE PIE**

Martha Foster Hall  
Jordan Barker

(Jordan's Favorite Chocolate Pie)

<b>4-oz. milk chocolate</b>	<b>1 (8-oz.) Cool Whip, thawed</b>
<b>¼ c. milk</b>	<b>1 (8 or 9") graham cracker crust</b>
<b>2 T. sugar</b>	
<b>1 (3-oz.) pkg. cream cheese, softened</b>	

Heat chocolate and 2 T. of the milk in saucepan over low heat; stirring until chocolate is melted. Beat sugar into cream cheese. Add remaining milk and chocolate mixture and beat until smooth. In a bowl, fold chocolate mixture into Cool Whip; blend until smooth. Spoon into crust and freeze about 4 hours. Store any leftover pie in freezer.

### **MICROWAVE DIVINITY**

Molly Wright

<b>4 c. sugar</b>	<b>3 egg whites</b>
<b>1 c. corn syrup</b>	<b>1 tsp. vanilla extract</b>
<b>¾ c. water</b>	<b>1 c. pecans</b>
<b>¼ tsp. salt</b>	

Mix sugar, syrup, water and salt in 2 qt. microwave-safe dish and stir. Microwave 19 minutes. Stir every 5 minutes. Beat egg whites until stiff. Slowly pour syrup mixture over egg whites and beat 12 minutes with electric mixer or by hand until stiff. Add vanilla extract and pecans. Drop by tablespoonfuls on wax paper. May also be spread in pan or dish and cut into squares.

## MILK CHOCOLATE FROSTING

Margaret Ayer Butts

**1 c. margarine, softened**      **1/3 c. unsweetened cocoa**  
**6 c. 4X confectioners sugar**      **3 T. milk**

Beat margarine at medium speed with mixer until creamy. Add confectioners sugar, cocoa, and milk beating until smooth. Frost cake.

## MILKY WAY CAKE

Margaret Ayer Butts

### Cake

**8 (2.05-oz.) each Milky Way candy bars**      **4 eggs**  
**1 stick margarine**      **2 1/2 c. plain flour**  
**2 c. sugar**      **1 1/4 c. buttermilk**  
**1 stick margarine**      **1 1/2 tsp. soda**  
      **1 c. chopped pecans**

Melt candy bars with 1 stick margarine and set aside. Cream sugar and 1 stick of margarine; add eggs. Add flour alternately with soda and buttermilk which has been combined. Add melted candy and margarine. Then add pecans. Bake in 3 cake pans which have been sprayed with Baker's Joy at 350° for 30-35 minutes.

### Icing

**2 1/2 c. sugar**      **1 c. marshmallow cream**  
**1 c. evaporated milk**      **1 stick margarine**  
**6-oz. semi-sweet chocolate chips**

Combine sugar and milk. Cook to soft ball stage. Add chocolate chips, marshmallow cream and margarine; stir until melted. Cool. Ice cake.

## MILLION DOLLAR PIE

Virginia Pritchett

**1 can condensed milk**      **1 c. coconut**  
**1 sm. can crushed pineapple (drained)**      **1 sm. Cool Whip**  
**1 c. chopped nuts**      **1/4 c. lemon juice**  
      **1 graham cracker pie shell**

Mix condensed milk, lemon juice, drained crushed pineapple, nuts and coconut. Fold in Cool Whip. Pour mixture into pie shells. Refrigerate.

## MIRACLE COBBLER

Robin Norris

**1/2 stick butter**      **1 c. milk**  
**1 c. sugar**      **4 c. fruit**  
**3/4 c. self rising flour**

Melt butter in baking dish. Mix flour, sugar and milk. Pour over melted butter. Add fruit. DO NOT STIR! Bake @ 350° for 45 minutes.

## MOLTEN CHOCOLATE CAKES

Anna Czito

**1 pkg. (6 squares) Baker's Bittersweet Chocolate**      **1/2 c. flour**  
**10 T. butter**      **3 whole eggs**  
**1 1/2 c. powdered sugar**      **3 egg yolks**

Grease 6 (6-oz.) custard cups or soufflé dishes and place on a baking sheet. Microwave chocolate and butter in large microwave safe bowl on high for 2 minutes or until butter is melted. Stir until chocolate is completely melted. Add powdered sugar and flour. Mix well. Add whole eggs and egg yolks. Stir with a wire whisk until well blended. Divide batter evenly among prepared custard cups. Bake at 425° for 14 - 15 minutes or until cakes are firm around edges but soft in the centers. Let stand for 1 minute. Run small knife around cakes to loosen. Carefully invert cakes onto dessert dishes. Garnish as desired with raspberries, whipped cream or ice cream.

## MONKEY BREAD

Cathy Purser

**1 c. sugar**      **1/2 c. melted butter**  
**1 1/2 T. ground cinnamon**      **1 c. brown sugar**  
**1 c. chopped nuts**      **3 (10-oz.) cans of biscuits**

Cut each biscuit into 4 pieces. Mix the sugar and cinnamon in medium-size bowl. Add a few pieces of biscuits at a time to sugar/cinnamon mixture; stir to coat. Place a layer of biscuit pieces in a greased bundt or tube pan. Sprinkle with pecans, raisins or coconut. Place layers until all biscuit pieces are in pan. Sprinkle with remaining cinnamon and sugar mixture over last layer. Boil the brown sugar and butter. Pour over biscuits. Bake at 350° for 35-45 minutes. Cool 15 minutes. Invert on plate.

## MOUNTAIN HIGH CAKE

Kay Renfroe

### Cake

**1 box Duncan Hines Orange Supreme Cake Mix**      **1 c. oil**  
**1 sm. box coconut pudding mix (not instant)**      **4 eggs**  
      **1 can (12-oz.) or 1 1/2 c. Mountain Dew or Mellow Yellow**

Preheat oven to 350°. Combine all ingredients and beat two minutes. (Batter is real thin.) Pour in three 9" greased cake pans. Bake for 30 minutes. Cool.

### Topping

**1 (8-oz.) can or 1 c. crushed pineapple, undrained**      **1 stick butter or margarine**  
**1 1/2 c. sugar**      **2 heaping T. flour**  
      **1 can (3 1/2-oz.) coconut**

Combine all ingredients and bring to a boil over medium heat. Cook until mixture starts to thicken. Cool completely. Spread on layers.

### **MRS. EMMIE WILLIAMS' FRUITCAKE**

Annette Williams

3 sticks butter	2 apples, peel included
3 c. sugar	2 oranges, peel included
3 c. flour	1 lb. candied pineapple
7 eggs	1 lb. candied cherries
1 sm. bag coconut	1 qt. chopped nuts
¼ c. milk	1 T. vanilla flavoring

Mix all ingredients together and pour into cake pan. Wrap cake pan in freezer paper and place in pressure cooker with a quart of water. Cook 20 minutes with steam. Close top and cook 1 hour at 10 pounds pressure. Put in 200° oven for 30 minutes or until cake is dry.

### **MRS. EMMIE WILLIAMS' POUND CAKE**

Annette Williams

3 c. sugar	1 tsp. vanilla
3 c. plain flour	7 egg
2 sticks margarine	¼ to ½ sm. can of Pet evaporated milk
1 stick butter	

Beat sugar and butter; add eggs, beating one at a time. Add flour, alternating with milk, ending with flour. Add flavoring. Cook on 300° for 1 to 1½ hours.

### **MY GREAT GRANDMAMA'S BANANA PUDDING**

Hannah Moseley

#### **Pudding**

3 egg yolks (save the whites)	½ tsp. vanilla
1 ½ c. of sugar	bananas
5-6 T. of flour	vanilla wafers
1 sm. can Carnation evaporated milk	

Cook all ingredients together in a heavy saucepan until thickened. Layer vanilla wafers and bananas (a layer each). Pour the hot pudding mixture over the wafers and bananas.

#### **Meringue**

3 egg whites (from eggs above)	sm. amount of sugar
--------------------------------	---------------------

Beat egg whites until peaks appear. Add sugar and beat until stiff. Pour over pudding mixture and cook at 350° until brown. Watch carefully.

Recipe Note: This is my Great-Grandmama's recipe. I am thankful my Grandmama passed it on to me.

### **NANNETTE'S ORANGE PECAN PIE**

Margaret Ayer Butts

4 eggs	2 tsp. grated orange rind
¾ c. sugar	2 tsp. melted margarine
1 c. white Karo syrup	1 c. chopped pecans
1 tsp. orange juice	1 unbaked pie shell

Beat eggs lightly. Add sugar, syrup, juice and rind. Stir in margarine. Spread pecans over unbaked pie crust and pour filling over (be sure filling is mixed well). Bake about 45 minutes at 350°.

### **NEVER FAIL/NO WEEP MERINGUE**

Virginia Pritchett

1 T. cornstarch	6 T. sugar
2 T. cold water	1 T. vanilla
½ c. boiling water	pinch of salt
3 egg whites	

Blend cornstarch and COLD water in a saucepan. Add boiling water and cook until clear and thickened. Let cool completely. Beat egg whites with an electric beater at high speed until foamy. Gradually add sugar and beat until stiff, but NOT DRY. Add salt and vanilla; then gradually add cornstarch mixture. Beat well until stiff peaks form. Spread over cooked pie filling. Bake at 350° for 10 minutes. This is a beautiful meringue which cuts smoothly and does not leak.

### **NEW PEACH PIE**

Ruth NeSmith

1 unbaked deep dish pie shell	2 eggs, well beaten
4 peaches, more or less	½ stick melted margarine
1 c. sugar	¼ tsp. vanilla
⅓ c. plain flour	

Preheat oven to 350°. Peel and slice peaches. Layer them in the pie shell. In a separate bowl, mix the sugar and flour. Add beaten eggs, margarine and vanilla. Combine well and pour over peaches. Bake until crust is brown.

### **NILLA BANANA PUDDING**

NABISCO

#### **Pudding**

⅓ c. flour	½ tsp. vanilla
dash salt	5 med. ripe bananas, sliced
½ c. sugar	45 NILLA vanilla wafers
3 egg yolks	3 egg whites
2 c. milk	¼ c. sugar

Preheat oven to 350°. Cook ⅓ c. sugar, flour, salt, egg yolks and milk until thickened in pot; stirring constantly. Stir in ½ tsp. vanilla. Spread small amount of custard on bottom of 1½ qt. casserole. Layer custard, bananas and vanilla wafers, ending with custard.

(continued)

### **Meringue**

**3 egg whites** **¼ c. sugar**

Beat egg whites; add ¼ cup sugar. Spoon over custard top completely. Bake 15-20 minutes at 350°.

### **N.M. CAKE**

*Sandra Powell*

<b>1 box butter cake mix</b>	<b>3 eggs</b>
<b>1 egg</b>	<b>1 lb. box confectioners sugar</b>
<b>1 c. chopped pecans</b>	<b>1 (8-oz.) cream cheese</b>
<b>1 stick butter</b>	<b>1 tsp. vanilla</b>

Mix cake mix with egg, pecans and butter. Press into 9X13-in. pan. Beat eggs, confectioners sugar, cream cheese and vanilla. Mix well and pour over first layer. Bake at 350° for about 35 to 40 minutes.

### **NO BAKE FRUITCAKE**

*Barnett Shepard  
Mary Helen Hanson*

<b>1 lb. vanilla wafers, crushed into crumbs</b>	<b>1 (8-oz.) ctn. red crystallized cherries, chopped</b>
<b>1 lb. frozen coconut</b>	<b>1 (14-oz.) can sweet condensed milk</b>
<b>1 c. dark raisins</b>	<b>1 tsp. vanilla</b>
<b>1 lb. shelled pecans, finely chopped</b>	

Mix thoroughly wafers, coconut, raisins, cherries, pecans, milk and vanilla. Mixture should be extra stiff. Line bottom of medium size loaf pan with wax paper. Pack batter in firmly. Wrap pan in foil and refrigerate overnight.

### **NO FOOL PIE (DEEP DISH FRUIT COBBLER)**

*Iverlene Pipkin Williams Arnold*

<b>1 stick butter or oleo</b>	<b>¾ c. sugar</b>
<b>1 c. self-rising flour</b>	<b>¾ c. milk</b>
<b>2 c. cooked or canned fruit</b>	

Melt butter in deep pie pan. Combine flour, sugar and milk into a smooth batter and pour into center of pan. (DO NOT SPREAD.) Pour 2 c. fruit into center of batter. Bake at 375° for 35 or 40 minutes or until brown and crusty. (Fruit will sink to bottom and crust will form on top.)

### **NO-BAKE CREAM CHEESE PIE**

*Ruthie Itson  
Edith Evans  
Mandie Evans*

<b>8-oz. Cool Whip</b>	<b>¾ c. sugar</b>
<b>8-oz. cream cheese (room temperature)</b>	<b>½ can fruit pie filling</b>
<b>3 T. evaporated milk</b>	<b>1 graham cracker pie crust</b>

(continued)

Combine cream cheese, sugar and evaporated milk with mixer. Add Cool Whip to mixture and mix well. Place mixture into pie crust and add fruit pie filling to top. Refrigerate for at least 2 hours.

### **OLD FASHIONED CARAMEL FROSTING**

*Annette Pritchett Stokes*

<b>3 ¾ c. sugar</b>	<b>9-oz. butter</b>
<b>1 ⅛ c. evaporated milk</b>	<b>1 ½ tsp. vanilla</b>
<b>1 c. sugar browned</b>	

Put sugar, milk and butter on in 2½ to 3 qt. heavy pot to start heating while browning 1 c. sugar in skillet. Add browned sugar to other mixture and boil on medium high. Put candy thermometer in mixture. Cook stirring gently to 236° to soft ball stage. Remove from heat. Cool 15-20 minutes. Beat with mixer until thick enough to spread. Thin if needed with a tsp. of water. Work fast to spread on layers. Lightly roast 1 ½ c. pecans in a little butter and chop to spread on layers and top and sides of layers. DO NOT COOK THIS FROSTING ON A RAINY OR MOIST DAY!

### **OLD FASHIONED TEACAKES**

*Eula Williams*

<b>1 ½ c. sugar</b>	<b>½ tsp. salt</b>
<b>1 c. butter</b>	<b>1 tsp. vanilla flavoring</b>
<b>3 eggs</b>	<b>½ tsp. mace</b>
<b>4 ½ c. flour</b>	

Cream butter and sugar well. Beat in eggs one at a time. Add vanilla. Gradually blend in dry ingredients which have been sifted together. Wrap in wax paper and chill. Roll very thin and cut with cookie cutters and sprinkle with colored sugar. Bake at 350°.

### **ONE BOWL BROWNIES**

*Abigail Czito*

<b>4 squares Baker's unsweetened chocolate</b>	<b>3 eggs</b>
<b>¾ c. (1 ½ sticks) butter</b>	<b>1 tsp. vanilla</b>
<b>2 c. sugar</b>	<b>1 c. flour</b>
	<b>1 c. coarsely chopped nuts</b>

Heat oven to 350°. Line a 13 X 9 in. pan with foil with ends of foil extending over sides. Grease the foil. Microwave chocolate and butter in large microwave safe bowl on high for 2 minutes or until butter is melted. Stir chocolate until it is completely melted. Stir in sugar. Blend in eggs and vanilla. Add flour and nuts. Mix well. Spread into prepared pan and bake for 30 - 35 minutes or until toothpick inserted in the center comes out with fudgy crumbs. Do not overbake. Cool completely. Use foil to lift brownie from pan before cutting to serve.



## ORANGE BLOSSOMS BY GLORIA

Gloria Smith

### Muffins

1 box yellow cake mix                      ¾ c. water  
1 sm. instant lemon pudding mix      4 eggs  
¾ c. salad oil

Preheat oven to 350°. Mix all ingredients well. Drop by teaspoonfuls in miniature muffin tins. Cook 8-10 minutes.

### Glaze

4 c. 4X confectioners sugar              2 T. oil  
2 T. water                                      ⅓ c. orange juice

Mix together glaze. Coat muffins while hot and remove from muffin tins.

## ORANGE BLOSSOMS BY JANICE

Janice H. Jones

### Cake

1 pkg. yellow or lemon cake mix  
(Betty Crocker)

Mix cake mix according to directions and place batter in greased (small size) muffin pans. Bake for 10 - 12 minutes. Makes 9 dozen.

### Icing for Orange Blossoms

2 oranges                                      1 box powdered sugar  
2 lemons

Mix juice from oranges and lemons with powdered sugar. Dip cakes in sugar mixture and drain on wax paper.

## ORANGE PINEAPPLE CAKE BY JILL (HAWAIIAN ICING)

Jill Cooper

### Layers

1 pkg. butter recipe golden cake mix      3 whole eggs  
½ c. soft butter                              1 can (11-oz.) mandarin oranges  
¾ c. whole milk                              (drained)

Prepare three 9" round cake pans. Oil lightly the bottom of pans and sprinkle with flour. Shake out excess flour and set pans aside. Put all of the above ingredients in large mixing bowl. Blend until moistened. Scrape bowl and beaters. Beat at medium speed for 3 minutes. DO NOT OVERMIX. Pour batter into 3 pans. Bake at 325° for 25 minutes in preheated oven. Cook pans on cooling rack for at least 10 minutes. Remove from pans and cool top side up on racks. Stack when fully cool with Hawaiian icing.

(continued)

## Hawaiian Icing for Orange Pineapple Cake

1 pt. heavy whipping cream,              1 can (20-oz.) crushed pineapple,  
whipped                                      drained  
1 pkg. (3¾-oz.) INSTANT vanilla  
pudding mix

Put all ingredients in large mixing bowl. Mix on medium speed just until all ingredients are mixed well. Spread between layers and on top of cake. Decorate with orange slices. Refrigerate immediately until time to serve.

## ORANGE PINEAPPLE CAKE JORDAN & MELISSA

Jordan Barker  
Melissa Barker

1 pkg. Duncan Hines butter recipe      ¾ c. milk  
cake mix                                      1 (11-oz.) can mandarin oranges,  
½ c. soft butter                              drained

Oil and flour cake pans. (You can make 4 layers.) Blend all cake ingredients until moistened; put in oranges and beat for 3 minutes. DO NOT OVERMIX. Bake at 325° for about 20 minutes (mine cook in a little less time). Cool completely before icing.

### Icing

1 (12-oz.) Cool Whip                      1 (3¾-oz.) pkg. vanilla instant  
1 (20-oz.) can crushed pineapple,      pudding  
undrained

Combine ingredients and spread over cake. Refrigerate cake.

## ORANGE PINEAPPLE SHERBET

Kathy Fairfield

2 L. bottle of orange soda              16-oz. can crushed pineapple  
1 can Eagle Brand milk                  ice cream churn

Pour soda in ice cream churn. Mix together eagle brand and pineapple. Add to ice cream churn. Mix until frozen.

## PEACH COBBLER BY KATHY

Kathy Fairfield

1 stick butter or margarine              1 c. milk  
1 c. sugar                                      1 tsp. vanilla  
1 c. self-rising flour                      1 sm. can peaches

Melt butter in 8 or 9 in. casserole dish. Mix sugar, flour, milk and vanilla together. Pour over butter. Drop peaches on top. Bake at 350° for 30 minutes or until golden brown.

### PEACH COBBLER BY MARGARET

Margaret Ayer Butts

1 stick margarine, melted	1 c. milk
1 c. sugar	2 (15 1/4-oz.) cans peaches with juice
1 c. self-rising flour	sugar
1 tsp. baking powder	

Sift flour with baking powder. Mix melted margarine, sugar, flour, baking powder, milk and juice from peaches together. Add peaches and stir together; mix well. Bake at 350° in a 9 X 13 inch dish until it begins to brown. Sprinkle with sugar and finish baking until brown.

### PEACH COBBLER BY SANDRA

Sandra Powell

1 lg. can peach slices	1 c. milk
1 c. self-rising flour	1 tsp. vanilla
1 c. sugar	1 stick butter

Melt butter in a 9X13-inch pan. Mix together flour, sugar, milk and vanilla. Pour flour mixture over butter. Place peaches on top. Pour half the juice on top of peaches. Take out of the oven 5 minutes before done and pour remaining juice on top; finish baking. Bake at 350° for 40 minutes.

### PEACH ICE CREAM BY IVERLENE

Iverlene Pipkin Williams Arnold

4 eggs	1 qt. fresh peaches
2 c. sugar	milk to finish filling churn canister
2 (12-oz.) cans evaporated milk	

Beat eggs, sugar and evaporated milk. Peel, slice and pit peaches. Combine peaches in blender with eggs, sugar and evaporated milk. Pour mixture into ice cream canister. Add milk to fill canister and stir well. Churn and freeze.

### PEACH ICE CREAM BY MEREDITH

Meredith Wright

2 c. fresh sliced peaches	1 pt. half-and-half
1 1/2 c. sugar	1 (16-oz.) ctn. frozen nondairy
1 (12-oz.) can evaporated milk	whipped topping
1 (14-oz.) can sweetened condensed milk	2 tsp. vanilla

Mash peaches and sugar together in large bowl until sugar dissolves. Stir in evaporated milk, sweetened condensed milk, half-and-half, whipped topping and vanilla. Pour into ice cream freezer and follow manufacturer's directions. Pour into airtight freezer container; freeze 2 hours before serving.

### PEACH PIE

Madge G. Ayer

1 (9-in.) graham cracker crust	1/4 c. cornstarch
8-oz. cream cheese, softened	5 c. peaches, sliced
1 c. 4X confectioners sugar	1 (3-oz.) pkg. peach jello
1 c. frozen Cool Whip	1 c. boiling water
3/4 c. sugar	

Beat cream cheese and 4X sugar until smooth. Blend in frozen whipped topping and spread onto crust. Refrigerate while preparing other items. Add sugar and cornstarch to the boiling water. Cook until thick; then add jello, stirring until dissolved. Let cool to room temperature. Add sliced peaches; mix and pour over cream cheese layer. Refrigerate.

### PEANUT BUTTER BANANA PUDDING

Rebekah Bowen

1 pkg. Nutter Butter sandwich cookies	1 (8-oz.) pkg. cream cheese
3-4 lg. bananas (sliced)	1 sm. banana Jell-o instant pudding milk for Jell-o pudding (see pudding box)
1 lg. ctn. Cool Whip	1 1/2 c. creamy peanut butter
1 can sweetened condensed milk	

In a medium bowl, mix Jell-o as directed; then add the peanut butter. Mix until smooth. Set aside. In a large bowl, mix Cool Whip, cream cheese and sweetened condensed milk with an electric mixer for several minutes or until cream cheese is smooth. Break cookies in half. In a trifle bowl, start layering the cookies on bottom, next the peanut butter mixture, then bananas and finally the Cool Whip mixture. Repeat three times. Garnish with extra cookies on top. Refrigerate for several hours before serving.

### PEANUT BUTTER ICE CREAM SANDWICHES

Hannah Moseley

1/2 c. corn syrup	1 pt. ice cream (vanilla or chocolate), cut into 6 slices
1/2 c. peanut butter	
4 c. Rice Krispies cereal	

In a medium mixing bowl, stir together corn syrup and peanut butter. Add Rice Krispies and stir until well coated. Press mixture evenly into a buttered 13X9X2-in. pan. Place in a freezer or the coldest part of the refrigerator until firm. Cut cereal mixture into 12 (3-inch)squares. Sandwich each slice of ice cream between 2 squares. Freeze until firm. Cut each large square in half and wrap individually in aluminum foil. Store in freezer until ready to serve. Makes 12 sandwiches.

## PEANUT BUTTER ICED BROWNIES

Candace Lavender Gibson

**1 box brownie mix, prepared as directed**  
**1 ½ c. sugar**  
**7 T. milk**  
**2 T. shortening**

**2 T. margarine**  
**¼ tsp. salt**  
**1 tsp. vanilla**  
**½ c. creamy peanut butter**

Prepare brownies according to package directions and allow to cool completely before icing. In a heavy saucepan combine the sugar, milk, shortening, margarine and salt. Bring to a rolling boil while stirring constantly. Once it reaches a rolling boil, stop stirring and let it boil for 2 minutes or until it reaches soft ball stage. Remove from heat and quickly stir in the vanilla and peanut butter. Beat until smooth and quickly spread over the brownies.

## PEANUT BUTTER PIE

Doris Culverhouse

**2 (3-oz.) pkgs. cream cheese, softened**  
**½ c. peanut butter**

**1 c. powdered sugar, sifted**  
**1 (8-oz.) ctn. Cool Whip**  
**1 chocolate pie shell**

Combine cream cheese and peanut butter. Add powdered sugar and beat mixture until smooth. Gently fold in Cool Whip. Spoon mixture into pie shell. Chill pie for a minimum of 4 hours.

## PECAN CHEESECAKE PIE

Janice H. Jones

**1 unbaked pie shell**  
**1 (8-oz.) cream cheese, softened**  
**4 lg. eggs**  
**¾ c. sugar**  
**2 tsp. vanilla extract, divided (1 tsp. & 1 tsp.)**

**¼ tsp. salt**  
**1 ¼ c. pecans**  
**1 c. light corn syrup.**

Beat softened cream cheese, 1 egg, ½ c. sugar, 1 tsp. vanilla, and salt at medium speed with electric mixer until smooth. Pour cream cheese mixture into pie crust; sprinkle evenly with chopped pecans. Whisk together corn syrup and remaining 3 eggs, ¼ c. sugar and 1 tsp. vanilla; pour mixture over pecans. Place pie on a baking sheet. Bake at 350° on lowest rack 50-55 minutes or until pie is set. Cool 1 hour or until completely cool.

## PECAN PIE (1951 RECIPE)

Jean Thigpen

**pastry for 9-in. pie**  
**½ c. sugar**  
**1 ½ c. dark Karo syrup**  
**1 ½ c. pecan halves**  
**3 eggs**

**2 T. flour**  
**⅛ tsp. salt**  
**½ tsp. vanilla**  
**2 T. melted butter**

Heat oven to 350°. Beat eggs, sugar, syrup and butter. Add flour and salt to pecans. Stir in pecans mixed with flour and salt. Bake 40-50 minutes.

## PECAN PIE BY JANICE

Janice H. Jones

**1 c. sugar**  
**½ c. white Karo syrup**  
**¼ c. melted butter**

**3 beaten eggs**  
**1 c. chopped pecans**  
**unbaked pie shell**

Preheat oven to 325°. Mix all ingredients; adding nuts last. Pour into regular size pie shell and bake 50-60 minutes.

## PECAN PIE BY SANDRA

Sandra Powell

**4 eggs**  
**1 c. light Karo syrup**  
**1 c. sugar**  
**3 T. butter, melted**

**1 tsp. vanilla flavoring**  
**1 c. pecans**  
**1 deep dish unbaked pie shell**

Beat eggs well. Add Karo syrup, sugar, butter and vanilla. Stir in pecans. Pour into deep dish pie shell. Bake at 375° for 30 to 40 minutes.

## PECAN PIE MUFFINS

Joyce Dykes

**1 c. packed light brown sugar**  
**½ c. all-purpose flour**  
**1 c. chopped pecans**

**⅔ c. butter**  
**2 eggs**

Combine sugar, flour and chopped pecans. Set aside. Blend together butter and eggs; mix into flour mixture, just until moistened. Fill greased and floured mini muffin cups ¾ full or paper lined. Bake at 350° for 20-25 minutes. Cool on a wire rack. Makes about 1 ½ dozen.

## PEGGY BARRS' CARAMEL CAKE FROSTING

Olgia S. Hamrick  
Peggy W. Barrs

**3 c. light brown sugar**  
**1 c. evaporated milk**

**1 ½ sticks butter**

Cook 20 minutes or until forms a soft ball; then spread on cake. If mixture gets hard, add a teaspoon milk.

## PHILLY CREAM CHEESE BARS

Jeane Wright  
Beth Wright

**1 egg separated**  
**2 (8-oz.) cream cheese (room temp.)**  
**1 tsp. vanilla**

**1 ½ c. sugar**  
**2 (8-oz.) cans crescents rolls**  
**1 tsp. cinnamon**

Mix egg yolk, cream cheese, vanilla and 1 c. sugar. Place 1 package crescent rolls in 9X13 in pan. Spread cream cheese mixture over crescent rolls. Spread 2nd package crescent rolls over that. Beat egg white until fluffy and brush on top of this. Combine ½ c. sugar and the cinnamon. Sprinkle that mixture over the top. Bake at 350° for 30 min. Cool and keep refrigerated. Cut up to serve. This is best served cold.

## PIE CRUST #1

**2 c. flour** **½ c. Crisco**  
**1 tsp. salt** **6 T. ice cold water**  
**1 stick butter, room temperature**

Put flour, salt, butter and Crisco into a bowl. Mix with pastry mixer. Add ice water; mix to pastry consistency. This recipe does better if prepared ahead of time. Let sit in refrigerator; then roll out for pie shell. Makes 2 single shells.

## PIE CRUST #2

**2 ¼ c. flour** **⅔ c. Crisco shortening**  
**1 tsp. salt** **⅓ c. water**

Mix flour, salt and shortening to a mealy state. Add water. Roll between 2 pieces plastic. Put pie crust into pie plates. (Makes 2.)

## PIE SHELL

**1 ½ c. flour** **6 T. shortening**  
**¾ tsp. salt** **6 T. ice water**

Sift flour; measure. Add salt and resift. Blend shortening into flour. Add water 1 tsp. at a time. Form a ball and press gently together. Place on lightly floured board and roll to desired thickness.

*Kay Williams  
Mary Helen Hanson*

## PINEAPPLE CAKE BY ALMA

*Alma Hall*

### Cake

**2 ½ c. sifted flour** **3 ½ tsp. baking power**  
**1 ⅔ c. sugar** **½ c. milk**  
**⅔ c. Crisco** **3 eggs, room temperature**  
**1 tsp. salt** **1 tsp. vanilla**  
**¾ c. milk**

Measure into mixing bowl flour, sugar, Crisco, salt and ¾ c. milk. Beat vigorously about 2 minutes. Stir in baking powder. Add ½ c. milk, eggs and vanilla. Mix thoroughly for 2 minutes. Pour into 4 cake pans sprayed with Baker's Joy. Bake 350° for 30 minutes.

### Pineapple Filling

**3 c. sugar** **1 (20-oz.) can pineapple, crushed**  
**1 (5-oz.) can carnation milk** **and drained**  
**1 stick margarine**

Cook sugar and milk until firm ball. Add margarine and drained pineapple. Remove from heat and beat until cool enough to spread.

## PINEAPPLE CAKE BY JEAN

*Jean Taylor*

### Cake

**1 box Duncan Hines butter cake mix** **4 eggs**  
**⅔ c. buttermilk** **2 sticks butter**

Mix these ingredients according to directions on package making 4 layers. Cook according to directions on box.

### Pineapple Icing

**1 lg. can crushed pineapple** **1 egg yolk**  
**2 c. sugar** **5 T. cornstarch**  
**1 stick margarine**

You can use less sugar in this icing. I do. Cook in large iron skillet. On medium heat, melt margarine; then add corn starch, pineapple plus juice and sugar. Mix this well and add egg yolk. Cook until it thickens.

## PINEAPPLE CAKE BY MARJORIE

*Marjorie Williams Wimberly*

### Cake

**1 c. butter, softened** **¼ tsp. salt**  
**2 c. sugar** **1 c. milk**  
**4 eggs** **1 tsp. vanilla extract**  
**3 c. sifted cake flour** **1 tsp. almond flavoring (opt.)**  
**1 T. baking powder** **1 tsp. butter flavoring (opt.)**

Cream butter. Gradually add sugar; beating well at medium speed of an electric mixer. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in flavorings. Pour batter into 3 greased and floured 9-in. round cake pans. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in the center comes out clean. Cool in pans 10 minutes. Remove from pans. Cool completely. Spread pineapple filling between layers and spread Seven-Minute Frosting on top and sides of cake.

### Pineapple Filling

**1 c. sugar** **2 T. lemon juice**  
**3 T. all-purpose flour** **1 T. butter**  
**2 eggs, beaten** **1 tsp. vanilla extract**  
**1 (8-oz.) can crushed pineapple, undrained**

Combine sugar and flour in a small saucepan; then add remaining ingredients. Cook over medium heat, stirring constantly, until thickened (about 2 minutes). Cool.

(continued)



### Seven Minute Frosting for Pineapple Cake

**1 ½ c. sugar**  
**½ c. plus 1 T. cold water**  
**2 egg whites**  
**1 T. light corn syrup**  
**dash of salt**  
**1 tsp. vanilla extract**

Combine all ingredients EXCEPT vanilla in top of a large double boiler. Beat at low speed of an electric mixer for 30 seconds or just until blended. Place over boiling water. Beat constantly at high speed 7 minutes or until stiff peaks form. Remove from heat. Add vanilla. Beat 2 minutes or until frosting is thick enough to spread. Note: If you are a fan of coconut, 2 c. of coconut can be added to recipe. Sprinkle ½ c. between each layer with the remainder on top and sides of Seven Minute Frosting.

### PINEAPPLE COCONUT CHANTILLY PIE

Mary Helen Hanson

**1 ¼ c. shredded coconut, toasted**  
**1 (8 ½-oz.) can crushed pineapple, drained**  
**1 (12-oz.) ctn. (4 ½ c.) LaCreme whipped topping with real cream, thawed**  
**1 pt. pineapple sherbet, softened**  
**1 (8 ¼-oz.) can pineapple tidbits, drained**

Fold 1 c. coconut and drained crushed pineapple into 3 c. whipped topping. Spoon mixture into 9-in. pie plate. With back of spoon, spread and shape into shell; sprinkle 2 T. coconut around edge of shell. Freeze until firm. Fold 1 c. remaining whipped topping into sherbet; spoon into shell. Top with drained pineapple tidbits, remaining whipped topping and coconut. Freeze several hours or overnight. Remove from freezer; let stand 5 minutes before serving.

### PINEAPPLE POUND CAKE BY MARGARET

Margaret Ayer Butts

**½ lb. margarine**  
**½ c. Crisco**  
**2 ¾ c. sugar**  
**6 lg. eggs**  
**1 c. well drained crushed pineapple**  
**3 c. plain flour, sifted with 1 tsp. baking powder**  
**¼ c. milk mixed with 1 tsp. vanilla**

Cream margarine, Crisco and sugar. Add eggs one at a time; beating well after each addition. Add pineapple. Mix well. Add flour, alternating with milk mixed with vanilla. Mix well. Spray tube pan or bundt pan with Baker's Joy. PLACE IN COLD OVEN. Turn oven to 300°. Bake 1 ½ hours or until done.

#### Icing for Pineapple Pound cake

**1 T. butter, softened**  
**1 (1 lb.) box 4X sugar**  
**1 c. well-drained crushed pineapple**

Mix and ice cold cake.

### PINEAPPLE POUND CAKE BY MARTHA

Martha Foster Hall

**½ c. shortening**  
**½ lb. butter or oleo**  
**2 ¾ c. sugar**  
**6 lg. eggs**  
**3 c. sifted flour**  
**1 tsp. baking powder**  
**¼ c. milk**  
**1 tsp. vanilla**  
**¾ c. undrained crushed pineapple**

Cream butter, shortening and sugar. Add eggs, one at a time, beating thoroughly after each addition. Add flour sifted with baking powder, a large spoonful at a time, alternately with milk. Add vanilla. Stir in crushed pineapple and juice; blend well. Pour in greased and floured tube pan. PLACE IN COLD OVEN. Turn oven to 325° and bake for 1 ½ hours until top springs back when touched lightly. Run knife around edge and remove carefully from pan; cool 10 minutes.

#### Glaze for Pineapple Pound Cake

**¼ c. butter or oleo**  
**1 ½ c. powdered sugar**  
**1 c. crushed pineapple, drained**

Combine butter, powdered sugar and drained pineapple. Pour over cake.

### PLUM CAKE

Doris Abney

#### Cake

**3 eggs**  
**2 c. sugar**  
**1 c. oil**  
**2 c. self-rising flour**  
**¾ tsp. cinnamon**  
**2 (4-oz.) jars plum baby food**  
**1 c. chopped nuts**

Combine eggs, sugar, oil, flour and cinnamon. Stir until blended. Add plums and nuts. Beat well. Pour in greased bundt pan. Bake at 350° for 45-50 minutes. Cool.

#### Frosting for Plum Cake

**12-oz. cream cheese**  
**1 ½ box of powdered sugar**  
**2 T. milk**  
**1 c. chopped nuts**

Beat together until creamy. (More milk can be added if needed.)

### PLUM SPICE CAKE

Lois T. Peacock

**2 c. self-rising flour**  
**2 c. sugar**  
**1 c. chopped pecans**  
**1 tsp. cinnamon**  
**1 tsp. ground cloves**  
**3 eggs**  
**2 sm. jars plum baby food**

Mix dry ingredients first; then add other ingredients. Mix well by hand. Grease and flour bundt pan. Bake at 350° for 1 hour.

## POP'S VANILLA ICE CREAM

Lynn Lassiter  
Joe and Junedia Lassiter

**5 eggs (separate whites and beat)**  
**2 c. sugar**  
**1 tsp. vanilla**

**1 (8-oz.) can Carnation milk**  
**ice cream churn**

Fill with whole milk until churn is full. Churn until ready. The best Southern Ice Cream Ever!!

## PREACHER'S PIE

Ivalene Wynne

**1 (12-oz.) cream cheese**  
**½ box powdered sugar**  
**sm. box Dream Whip (2 pkgs.)**

**1 can blueberry pie filling mix**  
**2 baked pie shells**  
**nuts**

Press broken pieces of nuts in softened pie shells and bake slowly. Cream together cream cheese and sugar. Prepare Dream Whip according to pkg. directions. Fold Dream Whip into cream cheese and sugar mixture. Put mixture into baked pie shells and pour pie filling on top and chill. This recipe makes 2 pies.

## PREACHER'S SWEET POTATO PIE

Terry Moseley

**24-oz. sweet potatoes, sliced & drained**  
**¾ lb. Crisco**  
**1 ½ lb. sugar**  
**¼ tsp. nutmeg**  
**¼ tsp. salt**

**1 tsp. vanilla**  
**1-oz. bread flour**  
**6 whole eggs**  
**5-oz. light Karo syrup**  
**1 can evaporated milk**  
**3 unbaked pie shells.**

Preheat oven to 375°. In a mixing bowl, mix sweet potatoes, Crisco, sugar, nutmeg, salt, vanilla and flour for 2 minutes on medium speed. Mix on high 2 more minutes. Stop mixer. Add whole eggs and Karo syrup. Mix on low for 2 minutes until just blended. Stop machine. Add canned milk and mix on low for 2 more minutes. Pour mix into unbaked pie shells. Bake at 375° for 50 minutes. MAKES 3 PIES.

## PUMPKIN CAKE

Gage Czito

**1 yellow cake mix**  
**4 eggs**  
**½ c. oil**  
**1 (16-oz.) can pumpkin**

**¾ c. sugar**  
**1 T. cinnamon**  
**¼ tsp. nutmeg**  
**¼ c. water**

Mix all ingredients together. Bake in a greased and floured bundt pan for one hour at 350°. Cool slightly before removing from pan.

## PUNCH BOWL CAKE

Martha Foster Hall

**1 box devil's food cake mix**  
**2 lg. boxes instant chocolate pudding mix**

**1 lg. Cool Whip**  
**2 Butterfinger candy bars, broken up**

(continued)

Bake cake as directed in two round cake pans. When cool, place one cake in bottom of bowl. Spread half of the prepared pudding on top. Add Cool Whip over pudding. Sprinkle with candy. Layer again with cake, pudding and Cool Whip; sprinkle top with candy.

## QUICK & EASY APPLE SQUARES

Ivalene Wynne

**3 eggs - well beaten**  
**1 ½ c. sugar**  
**1 tsp. cinnamon**  
**1 c. oil**

**½ c. nuts**  
**2 c. self-rising flour**  
**2 c. diced apples**

Mix all ingredients thoroughly by hand! Grease and flour 9x13 pan. Place mixture in pan. Bake 375° for 50 minutes. Serve with whipped cream or ice cream.

## QUICK AND EASY APPLE DUMPLINGS

Patricia Daniels

**2 cooking apples, peeled, cored and quartered**  
**8 count can of crescent rolls**  
**⅛ tsp. cinnamon**

**½ c. butter or margarine**  
**1 c. sugar**  
**1 c. orange juice**  
**1 tsp. vanilla extract**

Preheat oven to 350°. Separate crescent rolls. Wrap an apple quarter in each roll. Place in an 8 in. square baking dish. Sprinkle with cinnamon. In a medium saucepan, combine butter or margarine with sugar and orange juice. Bring to a boil and remove from heat, stirring until sugar dissolves. Stir in vanilla extract. Pour over the dumplings. Bake for 20 minutes or until crust is golden brown. Spoon liquid in the baking dish over the warm dumplings and serve. Yield: 8 apple dumplings.

## QUICK FRUIT SALAD

Lois T. Peacock

**1 (9-oz.) pkg. dairy topping**  
**1 (8-oz.) pkg. sour cream**  
**1 (12-oz.) pkg. cottage cheese**  
**1 (3-oz.) pkg. jello (orange or peach)**

**1 can fruit cocktail, drained**  
**½ c. chopped nuts**

Mix dairy topping, sour cream, cottage cheese and pkg. of jello well. Add the drained fruit cocktail and nuts. Refrigerate overnight.

## RASPBERRY-CHOCOLATE SHORTBREAD BARS

Emily Page

### Shortbread Batter

**2 c. low-fat buttermilk baking mix**  
**⅓ c. packed brown sugar**  
**2 T. unsalted butter, melted and cooled**

**2 T. fat-free milk**

(continued)

Preheat oven to 350°. Line 9X13-in. baking pan with foil and spray with nonstick spray. Whisk baking mix, brown sugar and butter in large bowl. For topping, transfer ¼ c. to small bowl. For crust, drizzle milk over remaining mixture; stir until evenly moistened. Press evenly in pan to cover bottom. Bake until edges brown, about 15 minutes.

#### Filling

**1 (14-oz.) can fat-free sweetened condensed milk**  
**1 ¼ c. semisweet chocolate chips**  
**3 T. chopped pecans**  
**⅓ c. seedless raspberry preserves**

Microwave condensed milk and 1 c. chocolate chips in large microwavable bowl on High for 1 - 1 ½ minutes. Stir until chips are melted. Spread evenly over hot crust. Stir pecans into topping; sprinkle over filling. Add jam by ½ teaspoonfuls over topping, spacing 2 inches apart. Sprinkle topping with remaining ¼ c. chips. Bake until filling is set, about 25 minutes. Cool. Lift from pan using foil. Cut into 30 bars.

#### RED VELVET CAKE BY BRO. TERRY

*Terry Moseley*

#### Cake

**2 eggs, beaten**  
**1 ½ c. oil**  
**1 c. buttermilk**  
**1 tsp. baking soda**  
**2 bottles red food coloring**  
**½ c. sugar**  
**1 tsp. vinegar**  
**1 c. self-rising flour**  
**1 tsp. vanilla**  
**1 ½ c. cake flour**

Beat eggs. In large bowl, add eggs, sugar and oil. Sift cake flour, self-rising flour and baking soda together. Alternately add buttermilk and soda mixture to egg mixture. Add vanilla and food coloring. Mix well. Grease 3 (8-inch) cake pans. Bake at 350° for 25 minutes.

#### Icing

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

Cream margarine and cream cheese. Add sugar and vanilla. Mix well and add nuts. Spread on cool layers.

#### RED VELVET CAKE BY JOHNNIE FAY

*Johnnie Fay Graham*

**½ c. shortening**  
**1 ½ c. sugar**  
**2 eggs**  
**2-oz. red food coloring**  
**1 T. cocoa**  
**1 tsp. soda**  
**1 tsp. salt**  
**1 c. buttermilk**  
**2 ½ c. all-purpose flour**  
**1 tsp. vanilla flavoring**  
**1 T. vinegar**

(continued)

Cream shortening; add sugar. Add eggs, one at a time; beating after each addition. Add food coloring and cocoa. Sift flour and salt together and add alternately with buttermilk. Add vanilla flavoring. Fold in soda and vinegar. Bake in 3 or 4 layers at 350° for 30 to 35 minutes. Use cream cheese icing for stacking.

#### Cream Cheese Icing

**1 stick margarine, softened**  
**1 (8-oz.) cream cheese, softened**  
**1 tsp. vanilla flavoring**  
**1 box confectioners sugar**

Blend together margarine and cream cheese until smooth. Add one tsp. vanilla flavoring. Add one box of confectioners sugar and mix well. Add nuts. Store cake in refrigerator after icing.

#### RED VELVET CAKE BY MARGARET

*Margaret Ayer Butts*

**1 box Duncan Hines butter cake mix**  
**¾ c. buttermilk**  
**4 eggs**  
**2 sticks margarine**  
**1-oz. red food coloring**

Have ingredients at room temperature. Empty mix into large mixing bowl. Blend in buttermilk, eggs, margarine and food coloring. Beat 4 minutes at medium speed. I usually double recipe and make 4 layers and use only 3 for a 3-layer cake. Spray 13X9X2 in. pans with Baker's Joy. Bake at 350° for 35 to 40 minutes.

#### Cream Cheese Frosting for Red Velvet Cake

**8-oz. cream cheese**  
**1 stick margarine**  
**1 lb. box of 4X confectioners sugar, sifted**  
**1 c. chopped pecans**

Have ingredients at room temperature. Beat cream cheese and margarine until smooth. Add 4X sugar and beat until smooth. Stir in pecans. Spread frosting between layers tops and sides. Double icing recipe for large layers.

#### RED VELVET CAKE WITH CREAM CHEESE ICING (MAKES THREE CAKES)

*Terry Moseley*

#### Cake

**1 ½ lbs. cake flour**  
**¾ lb. cake shortening or Crisco**  
**½-oz. salt**  
**½-oz. baking soda**  
**2 ¼ lbs. granulated sugar**  
**1 ½-oz. cocoa**  
**6-oz. red food coloring (makes cake dark red)**  
**¾-oz. vanilla extract**  
**6 lg. eggs**  
**¾ qt. buttermilk**  
**1 ½ T. cider vinegar**

Combine cake flour and pastry shortening in mixing bowl. Blend on low speed for approximately 5 minutes. Stop machine. Add to the above mixture salt, baking soda, sugar, cocoa, red food coloring and vanilla extract. Start machine on low and slowly add fresh eggs. Stop machine and scrape down sides and bottom of bowl.

(continued)

Resume mixing. Add  $\frac{1}{3}$  of required buttermilk. Stop machine and scrape sides again. Resume mixing. Add vinegar and remainder of buttermilk. Stop machine when mixture is smooth. Pour into six 8-inch cake pans. Bake at 350° until done, approximately 35 minutes. When layers have cooled, split each layer. (Four split layers form one cake.)

### Icing

**$\frac{3}{4}$  lb. oleo**  
**1 T. vanilla extract**  
**3 lbs. XXX confectioners sugar**

**1  $\frac{1}{2}$  lbs. cream cheese, softened**  
**6  $\frac{3}{4}$ -oz. chopped pecans**

Combine oleo, vanilla extract, sugar and cream cheese in mixer. Blend until thoroughly mixed and fluffy. Add chopped nuts and blend just until pecans are evenly distributed. MAKES 3 CAKES WITH 4 SPLIT LAYERS PER CAKE.

### RICE PUDDING

*Olga S. Hamrick*

**1  $\frac{1}{2}$  c. cooked rice**  
 **$\frac{1}{2}$  c. raisins**  
 **$\frac{1}{2}$  c. sugar**  
**2 c. milk**

**3 eggs**  
**1 tsp. vanilla**  
**cinnamon to taste**

Mix rice, raisins, sugar, milk, eggs and vanilla. Pour into pan; sprinkle cinnamon on top. Cook approximately 325° for 25 minutes.

### RUTH'S LEMON CAKE

*Ruth NeSmith*

**1 lemon cake mix**  
**1 instant lemon pudding mix**  
**4 eggs**

**1 c. water**  
 **$\frac{1}{4}$  c. vegetable oil**

Preheat oven to 350°. Mix all cake ingredients and pour into bundt pan. Bake until done. Pour icing on cake while cake is HOT.

### Icing

**2 cups 4X confectioners sugar**  
**1 sm. frozen lemonade, thawed**

Mix sugar and lemonade together and pour over HOT cake. (This icing is NOT HEATED.)

### SHORT CUT GERMAN CHOCOLATE CAKE

*Iverlene Pipkin Williams Arnold*

### Cake Directions

**$\frac{1}{4}$  c. chocolate syrup**  
**1 box yellow cake mix**

Prepare cake mix according to directions OMITTING  $\frac{1}{4}$  c. water and adding chocolate syrup instead. Beat the batter until it looks like light chocolate. Bake cake in layers according to mix directions.

(continued)

### Frosting

**1 stick butter**  
**1 c. sugar**  
**1 c. canned milk**  
**3 egg yolks**

**1 tsp. vanilla flavoring**  
**chopped pecans**  
**1 sm. can of coconut**

Mix butter, sugar, milk and egg yolks. Cook over medium heat until it thickens. Add 1 tsp. vanilla flavoring and chopped pecans and 1 small can coconut. Remove from heat and beat until it is spreading consistency. Spread frosting between layers, on sides and on top of the cake.

### SIMPLE FRUIT COBBLER

*Larry Peacock*

**1 stick margarine**  
 **$\frac{3}{4}$  c. milk**  
**1 c. self-rising flour**

**1 c. sugar (or Splenda)**  
**15 - 16-oz. can of fruit (your choice)**  
 **$\frac{1}{4}$  c. brown sugar (opt.)**

Melt margarine in shallow baking dish. Pour well mixed flour, sugar and milk mixture in melted margarine. DO NOT STIR. Add fruit and bake at 350° for 45 min. Remove from oven and sprinkle brown sugar on top of crust. Return to oven for 10 minutes.

### SODOM AND GOMORRAH

*Margaret Ayer Butts*

**12 count box ice cream sandwiches**  
**several king-size Butterfinger candy bars, crushed**

**2 lg. ctn. Cool Whip**

Cut ice cream sandwiches into 1-inch cubes. In trifle bowl, spread a layer of Cool Whip, a layer of ice cream sandwich cubes, a layer of Cool Whip and a layer of crushed Butterfingers. Repeat layers until bowl is full. Freeze 1 hour until set. Serve.

### STRAWBERRY CAKE BY ELAINE

*Elaine Wright*

### Cake

**1 box yellow cake mix**  
**3 T. flour**  
**1 (3-oz.) box of strawberry flavored gelatin**

**$\frac{2}{3}$  c. cooking oil**  
 **$\frac{1}{2}$  c. water**  
**4 eggs**  
 **$\frac{1}{2}$  c. frozen strawberries, undrained**

Preheat oven to 350°. Grease tube cake pan. Combine cake mix, flour and gelatin. Add oil, water and eggs. Beat 4 minutes at medium speed. Fold in  $\frac{1}{2}$  c. strawberries (undrained). Pour into pan. Bake for 45 to 55 minutes or until center springs back when touched lightly.

### Icing

**1 stick margarine**  
**1 box confectioners sugar**

**$\frac{1}{2}$  c. frozen strawberries, drained**

Cream margarine and sugar until smooth. Add  $\frac{1}{2}$  c. drained strawberries. Spread on cooled cake.



## STRAWBERRY CAKE BY RUTH

Ruth NeSmith

### Cake

**1 box white cake mix**  
**¼ c. water**  
**¾ c. cooking oil**  
**4 eggs**

**1 box strawberry jello**  
**juice from 1 box of strawberries**  
**(save strawberries for icing)**

Preheat oven to 350°. Mix all cake ingredients. Pour into 3 (9") layer pans. Bake until done.

### Icing

**1 box 4X powdered sugar**  
**1 stick margarine**

**1 box strawberries, without juice**

Mix all icing ingredients until creamy and frost cake.

## STRAWBERRY CAKE BY VIRGINIA

Virginia Pritchett

### Cake

**1 (18 ¼-oz.) box white cake mix**  
**1 (3-oz.) box strawberry flavored gelatin**  
**1 (10-oz.) pkg. frozen strawberries in syrup, thawed and puréed**

**4 lg. eggs**  
**½ c. vegetable oil**  
**¼ c. water**

Preheat oven to 350°. Lightly grease 2 (9 in.) round cake pans. In a large bowl, combine cake mix and gelatin. Add puréed strawberries, eggs, oil and ¼ c. water. Beat at medium speed with a mixer until smooth. Pour into prepared pan. Bake for 20 minutes or until toothpick inserted in center comes out clean. Let cool in pans for 10 minutes. Remove from pans and cool completely on wire racks.

### Icing

**8-oz. pkg. cream cheese, softened**  
**¼ c. butter, softened**  
**10-oz. frozen strawberries in syrup, thawed, puréed and divided**

**½ tsp. strawberry extract**  
**7 c. powdered sugar**  
**strawberries for garnishing cake**

In large bowl, beat cream cheese and butter at medium speed with a mixer until creamy. Beat in ¼ c. strawberry purée. Reserve remaining purée for another use. Beat in extract. Gradually add powdered sugar; beating until smooth. (For pinker frosting, add 2 to 3 drops of red food coloring to frosting.) Spread icing between layers and on top and sides of cake. Garnish with sliced fresh strawberries, if desired. Store cake covered in refrigerator up to three days.

## STRAWBERRY ICE CREAM

Meredith Wright

**4 c. sliced fresh strawberries**  
**½ c. sugar**  
**2 c. heavy whipping cream**  
**2 (14-oz.) cans sweetened condensed milk**

**4 c. half-and-half**  
**1 vanilla bean, split lengthwise**

In a medium bowl, combine strawberries and sugar. Let stand 30 minutes. In a large bowl, beat cream at medium-high speed with a mixer until soft peaks form. Add condensed milk and beat until stiff peaks form. Add half-and-half; beating until combined. Scrape seeds from vanilla bean into cream mixture. Stir in strawberry mixture. Pour mixture into the container of an electric ice cream freezer. Freeze according to manufacturer's instructions. Ice cream will be soft. For a firmer ice cream, place in a freezer safe container and freeze.

## STRAWBERRY JELLO

Kathy Fairfield

**3 bananas, mashed**  
**1 sm. can crushed pineapple**  
**½ c. walnuts, chopped**  
**1 pkg. frozen strawberries, crushed**

**1 lg. pkg. strawberry jello**  
**1 c. boiling water**  
**½ pt. sour cream**

Dissolve jello in water. Add bananas, pineapple, walnuts and strawberries. Put ½ of the mixture in medium jello mold. Spread sour cream on top. Put remaining jello mixture over sour cream layer. Chill to mold.

## STRAWBERRY OOEY GOOEY BUTTER CAKE

Sandra Powell

**1 pkg. strawberry cake mix**  
**½ c. butter, softened**  
**4 lg. eggs, divided**  
**1 (8-oz.) cream cheese, softened**

**1 (16-oz.) box confectioners sugar**  
**¾ c. chopped fresh strawberries**  
**sweetened whipped cream**  
**strawberries for garnish**

Preheat oven to 350°. Lightly grease a 13X9-in. baking pan. In a large bowl, combine cake mix, butter and 1 egg. Press mixture into bottom of prepared pan. In a separate large bowl, beat cream cheese and 3 eggs at medium speed with electric mixer until smooth. Gradually beat in confectioners sugar until combined. Stir in strawberries. Spoon mixture over cake mixture. Bake for 35 to 40 minutes or until center is set. Cool completely. Cut into squares to serve. Garnish with sweetened whipped cream and strawberries, if desired.

## STRAWBERRY PIE

Annie Laurie Smith

**2 (9 in.) baked pie shells**  
**2 pt. fresh strawberries**  
**2 c. sugar**

**6 T. cornstarch**  
**2 c. water**  
**1 (3-oz.) pkg. strawberry jello**

Fill pie shells with washed and halved strawberries. Mix sugar, cornstarch and water in saucepan. Cook; stirring constantly until it thickens. Remove from heat and stir in jello. Stir until it dissolves. Pour over strawberries and refrigerate until set. Serve with Cool Whip or whipped cream.

## STRAWBERRY WOW CAKE

Marcia Manning

**1 box yellow cake mix**  
**2 pts. fresh strawberries,**  
**chopped & sweetened with sugar**  
**12-oz. whipped topping**  
**1 pt. strawberry glaze**  
**1 (8-oz.) pkg. cream cheese**  
**1 ½ c. granulated sugar**  
**1 c. powdered sugar**

Mix cake mix as directed on package. Bake in two round pans as directed on package. Cool layers completely. Slice each layer in half lengthwise (2 layers become 4). Combine sweetened strawberries with glaze (reserve 3 berries as garnish on top of cake). Mix cream cheese, whipped topping, granulated sugar and powdered sugar. Combine strawberries and glaze in a separate bowl. Place first layer on a plate. Spread thin layer of cream cheese mixture on cake layer; then spread some of the strawberry mixture on top of that. Repeat layers. Finish top layer with remaining cream cheese mixture. Arrange strawberries in center as a garnish. Chill and serve. (Note: Cake can be baked in a brownie pan.)

## STREUSEL CAKE SQUARES

Doris Culverhouse

**1 c. butter**  
**2 c. sugar**  
**2 eggs**  
**1 tsp. almond extract**  
**1 tsp. baking powder**  
**2 c. all-purpose flour**  
**¼ tsp. salt**  
**8-oz. sour cream**

Cream butter, sugar and sour cream. Add eggs one at a time. Beat well. Add flavoring; then dry ingredients. Pour ½ mixture into greased 9X13-in. pan. Sprinkle with topping; add remaining mixture. Bake at 350° for 35-40 minutes.

### Topping

**½ c. nuts**  
**3 T. brown sugar**  
**2 T. cinnamon**

Combine ingredients. Sprinkle topping on 1st half of cake.

## SUGAR FREE FRUIT TRIFLE

Myrna Allen

**1 prepared angel food cake**  
**strawberries, peaches or fruit of**  
**your choice**  
**1 (3-oz.) pkg. sugar-free Jello**  
**2 (3-oz.) pkgs. sugar-free instant**  
**vanilla pudding**  
**Lite Cool Whip**

Layer cake; broken in bite-size pieces in bottom of round glass bowl. You will not use all of cake. Top with fresh fruit of your choice. Sprinkle Jello (same flavor as fruit) over fruit. Prepare pudding according to directions. Pour over the fruit. Layer in bowl till full. Refrigerate. Top with Lite Cool Whip and serve. Yields 12-14 servings.

## SWEET POTATO CAKE

Barnett Shepard

**1 ½ c. cooking oil**  
**4 eggs, separated**  
**3 tsp. baking powder**  
**1 tsp. cinnamon**  
**1 ½ c. raw potatoes, grated**  
**1 tsp. vanilla**  
**2 c. sugar**  
**2 ½ c. cake flour, sifted**  
**¼ tsp. salt**  
**1 tsp. nutmeg**  
**1 c. nuts, chopped**

Blend sugar and oil. Add egg yolks; beat well. Add hot water. Sift dry ingredients together; add to sugar and yolk mixture. Beat well. Stir in potatoes, nuts and vanilla. Fold in stiffly-beaten egg whites. Pour batter into three 9-inch paper-lined greased and floured cake pans. Bake at 350° for 25 to 30 minutes.

### Sweet Potato Cake Frosting

**1 lg. can evaporated milk**  
**1 c. sugar**  
**1 ½ c. coconut, grated**  
**1 stick margarine**  
**1 tsp. vanilla**  
**3 egg yolks, beaten**  
**½ c. finely chopped pecans**

Combine all ingredients EXCEPT coconut. Cook for 12 minutes, stirring constantly. Add coconut. Beat.

## SWEET POTATO CHEESECAKE

Jean Thigpen

**8-oz. cream cheese, softened**  
**6 T. sugar**  
**1 c. cooked, mashed sweet potatoes**  
**½ tsp. nutmeg**  
**½ tsp. cinnamon**  
**1 egg**  
**dash salt**  
**1 unbaked pie shell**

Combine cream cheese and sugar; beating at medium speed until smooth. Blend in sweet potatoes and spices. Add egg; beat well. Pour into pie shell and bake at 350° for about 1 hour. Refrigerate.

## SWEET POTATO PECAN PIE

Barnett Shepard

**2 c. cooked mashed sweet potatoes**  
**½ c. brown sugar**  
**½ c. granulated sugar**  
**¼ tsp. salt**  
**⅛ tsp. ginger**  
**¼ tsp. cinnamon**  
**¼ tsp. maple flavoring**  
**4 eggs lightly beaten**  
**1 c. chopped pecans**  
**1 unbaked pie shell**

Preheat oven to 375°. Combine potatoes, sugar, spices and flavoring. Add eggs; beat vigorously. Stir in pecans. Pour into pie shell. Bake for 45 minutes. Reduce heat to 325°. Bake for additional 10 minutes.

## SWEET POTATO PIE BY FLETA

Fleta D. Jones

**1 c. sweet potatoes**  
**2 eggs**  
**1 ½ c. sugar**  
**½ c. milk**  
**1 tsp. vanilla extract**  
**1 unbaked pie crust**

Preheat oven to 350°. Mix ingredients. Put in pie crust and bake for 40 minutes.

## SWEET POTATO PIE BY JOHNNY

Johnny Butts

<b>1 ¼ c. cooked, mashed sweet potatoes</b>	<b>1 sm. pkg. French vanilla instant pudding mix</b>
<b>6 T. margarine, softened</b>	<b>¾ c. evaporated milk</b>
<b>2 lg. eggs</b>	<b>1 ½ T. vanilla</b>
<b>¾ c. sugar</b>	<b>2 uncooked 9-inch pie shells</b>
<b>½ c. light brown sugar, packed</b>	

Preheat oven to 450°. Combine potatoes, margarine, eggs, sugar, light brown sugar, French vanilla pudding mix, evaporated milk and vanilla. Mix well. Pour into pie shells. Bake at 450° for the first 10 minutes. REDUCE HEAT to 350° and cook 55 minutes.

## SWEET POTATO PIE BY MARGARET

Margaret Ayer Butts

<b>6 lbs. sweet potatoes</b>	<b>4 tsp. vanilla</b>
<b>2 sticks margarine</b>	<b>4 baked pie shells</b>
<b>4 c. sugar</b>	<b>½ c. coconut (opt.) to each pie</b>
<b>12-oz. sour cream</b>	

Peel and slice sweet potatoes in hunks and cook until done. Pour off water. Add margarine; mash potatoes. Add sugar, sour cream and vanilla. Mix all together. Pour in baked pie shells. Bake at 325° for 40 minutes or until done. MAKES 4 PIES.

## TEXAS SHEET CAKE

Margaret Ayer Butts

### Cake

<b>2 c. sugar</b>	<b>1 c. water</b>
<b>2 c. all-purpose flour</b>	<b>½ c. buttermilk</b>
<b>½ c. margarine</b>	<b>2 lg. eggs, lightly beaten</b>
<b>½ c. Crisco</b>	<b>1 tsp. baking soda</b>
<b>¼ c. unsweetened cocoa</b>	<b>1 tsp. vanilla</b>

Sift together sugar and flour in a large bowl; set aside. Combine margarine, Crisco, cocoa and water in a saucepan. Bring to a boil; stirring constantly, until margarine and shortening melt. Remove from heat and pour over sugar mixture, stirring until dissolved. Cool. Stir together buttermilk, eggs, baking soda and vanilla. Add to above. Spray 11X16 in. pan with Baker's Joy. Bake 400° for 20 minutes or until done. Cool.

### Chocolate Icing for Cake

<b>½ c. margarine</b>	<b>1 tsp. vanilla</b>
<b>¼ c. unsweetened cocoa</b>	<b>1 c. chopped pecans</b>
<b>⅓ c. milk</b>	
<b>1 (16-oz.) box 4X confectioners sugar</b>	

Combine margarine, cocoa and milk in saucepan. Cook over low heat 5 minutes or until margarine melts. Bring to a boil. Remove from heat; stir in sugar, vanilla and pecans. Beat at medium speed with an electric mixer until smooth and sugar dissolves. Frost cool cake.

## TOLL HOUSE PIE

Dinah Floyd  
Lisa Floyd

<b>9 in. unbaked pie shell (I prefer deep dish)</b>	<b>½ c. all-purpose flour</b>
<b>2 eggs</b>	<b>8-oz. chocolate chips (I prefer milk chocolate)</b>
<b>½ c. granulated sugar</b>	<b>1 c. nuts, chopped (optional)</b>
<b>½ c. packed brown sugar</b>	<b>1 tsp. vanilla</b>
<b>1 stick butter, melted and cooled</b>	

Beat eggs until foamy. Add flour and sugars. Beat until well blended. Blend in melted butter and vanilla. Stir in chocolate chips and nuts. Bake at 350° for 50 to 60 minutes.

## TRULY KEY LIME PIE ICE CREAM

Debi Crouch

<b>1 (12-oz.) can evaporated milk</b>	<b>1 c. white sugar</b>
<b>1 (14-oz.) can sweetened condensed milk</b>	<b>1 c. lime juice</b>
<b>2 c. milk</b>	<b>2 tsp. lemon extract (opt.)</b>
<b>⅔ c. heavy cream</b>	<b>1 (3-oz.) pkg. lime flavored gelatin mix</b>
<b>2 egg yolks, beaten</b>	<b>Mini Honey Teddy Grahams</b>

In a saucepan over low heat, combine the evaporated milk, sweetened condensed milk, milk and heavy cream. Cook until warm, whisking frequently. Once the mixture is hot to the touch, whisk in the gelatin mix and sugar; stirring constantly until sugar and gelatin are completely dissolved. Whisk in the egg yolks and remove from the heat. Stir in the lime juice and lemon extract. Pour the mixture into an ice cream maker and freeze according to the manufacturer's instructions. This recipe takes a bit longer to set up than the usual ice cream. Once the ice cream is thick and ready to be removed from ice-cream freezer, stir in approx 2 c. of Mini Honey Teddy Grahams. Transfer to a freezer container and freeze until solid.

## TURTLE DESSERT

Janice H. Jones

<b>17 ice cream sandwiches</b>	<b>1 (12-oz.) frozen whipped topping, thawed</b>
<b>1 (12.25-oz.) jar caramel topping</b>	<b>¾ c. hot fudge topping</b>
<b>1 ¼ c. pecans</b>	

Place 8 ½ ice cream sandwiches in a 13x9 baking dish. Spread evenly with caramel topping and sprinkle with 1 c. chopped, toasted pecans. Top with 2 c. whipped topping and remaining ice-cream sandwiches. Spread remaining whipped topping evenly over sandwiches. Sprinkle with remaining ¼ c. pecans. Cover and freeze at least 2 hours. Let stand 5 minutes before serving; cut into squares. Drizzle with fudge topping. Yield: 10 servings.

## **TWO-EGG CAKE**

Mary Helen Hanson  
Barnett Shepard

**2 c. sifted flour**  
**2 ½ tsp. baking powder**  
**1 tsp. salt**  
**½ c. milk**

**2 eggs**  
**½ c. shortening**  
**1 ¼ tsp. vanilla**  
**1 c. sugar**

Have all ingredients room temperature. Preheat oven to 375°. Grease sides and line bottom of two 8-inch cake pans with waxed paper. Sift flour, baking powder and salt together into mixing bowl; set aside. Put remaining ingredients in blender container; cover and run on speed 6 (or high) until smooth. Add dry ingredients; cover and run on speed 6 (or high) just until mixed (no longer than 60 seconds). Pour into prepared pans; bake 25 minutes or until cake is done. Remove from pans and cool on racks. Frost with your favorite frosting.

## **VANILLA WAFER CAKE**

Sandra Powell

**2 sticks butter**  
**2 c. sugar**  
**6 eggs**  
**½ can evaporated milk**

**2 (3 ½-oz.) cans coconut, optional**  
**1 c. chopped nuts, optional**  
**1 box vanilla wafers, rolled into crumbs**

Cream butter and sugar; beat until smooth. Add eggs one at a time, beating after each addition. Add vanilla wafers, milk, coconut and nuts. Pour into greased and floured tube pan. Bake at 300° for 1 hour 30 minutes.

### **Icing**

**2 c. sugar**  
**1 stick butter**

**1 sm. can evaporated milk**  
**½ c. confectioners sugar**

Boil sugar, butter and milk for 2 minutes. Beat mixture with ½ c. confectioners sugar.

## **WENDY'S CHOCOLATE ICE CREAM**

Doris Culverhouse

**2 qt. chocolate milk (Nestle Quick)**  
**1 can Eagle Brand condensed milk**  
**1 lg. Cool Whip**

**1 tsp. vanilla**  
**ice cream churn**

Combine chocolate milk, condensed milk, Cool Whip and vanilla. Pour into electric freezer and freeze. When freezer stops, remove dasher; pack according to freezer directions and ice cream will become real firm.

## **WHIP CREAM POUND CAKE**

Johnnie Fay Graham

**2 sticks real butter**  
**6 lg. eggs**  
**3 c. sugar**  
**3 c. all-purpose flour**

**1 (8-oz.) ctn. whip cream (not whipped)**  
**1 tsp. almond flavoring**

Preheat oven to 325°. Mix softened butter until creamy; add sugar and mix well. Add eggs, one at a time. Sift flour and add, alternately, with whip cream. Add  
(continued)

flavoring and mix well. Pour into well greased and floured tube cake pan. Bake 1 hour and 15-30 minutes (according to how your oven cooks). The flavoring can be omitted--the butter flavors it well; however, my family prefers the almond flavoring.

## **WYNELL'S PECAN PIE**

Lois T. Peacock

**6 eggs**  
**1 c. Karo syrup**  
**1 stick butter or ½ c.**

**2 c. sugar**  
**2 c. pecans, chopped**  
**2 unbaked pie shells**

Mix all ingredients together and bake at 325° for 45 minutes. This makes 2 pies.





## BREADS & ROLLS



## Helpful Hints

- When baking bread, a small dish of water in the oven will keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans when baking bread. Margarine and oil absorb more readily into the dough.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder. Store in a tightly covered container.
- One scant tablespoon of bulk yeast is equal to one packet of yeast.
- Hot water kills yeast. One way to test for the correct temperature is to pour the water over your wrist. If you cannot feel hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- Use bread flour for baking heavier breads, such as mixed grain, pizza doughs, bagels, etc.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you can achieve a finer texture if you use milk. Water makes a coarser bread.
- Fill an empty salt shaker with flour to quickly and easily dust a bread pan or work surface.
- For successful quick breads, do not overmix the dough. Mix only until combined. An overmixed batter creates tough and rubbery muffins, biscuits, and quick breads.
- Muffins can be eaten warm. Most other quick breads taste better the next day. Nut breads are better if stored 24 hours before serving.
- Nuts, shelled or unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts can be used directly from the freezer.
- Enhance the flavor of nuts, such as almonds, walnuts, and pecans, by toasting them before using in recipes. Place nuts on a baking sheet and bake at 300° for 5–8 minutes or until slightly browned.
- Overripe bananas can be frozen until it's time to bake. Store them unpeeled in a plastic bag.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.

## BREADS & ROLLS

### 6 WEEKS BRAN MUFFINS

*Dianne W. Lyles*

<b>1 box 11-oz. (5 ½ c.) Bran Flakes</b>	<b>4 eggs</b>
<b>3 c. sugar</b>	<b>1 qt. buttermilk (32-oz.)</b>
<b>5 c. self-rising flour OR 5 c. plain, 4 tsp. soda, 2 tsp. salt</b>	<b>1 c. oil nuts (opt.)</b>

Combine ingredients. Place in muffin pans. Bake at 375-400° for 15 minutes. Store covered in refrigerator up to 6 weeks.

### ANGEL BISCUITS

*Jean Taylor*

<b>1 pkg. of yeast</b>	<b>4 T. sugar</b>
<b>2 T. lukewarm water</b>	<b>1 tsp. salt</b>
<b>5 c. plain flour</b>	<b>1 c. Crisco shortening</b>
<b>3 tsp. baking powder</b>	<b>2 c. buttermilk</b>
<b>1 tsp. soda</b>	

Dissolve yeast in lukewarm water in a cup. Sift flour with other dry ingredients. Cut in shortening until fine like corn meal. Add buttermilk; then yeast. Stir until all is mixed. Knead on floured wax paper. You can roll out what you want and keep in refrigerator up until one week. Let rise 1 hour. Bake 400° for 12 to 15 minutes.

### BAKING-POWDER BISCUITS

*Kay Williams*

<b>2 c. sifted all-purpose flour</b>	<b>¼ c. shortening</b>
<b>3 tsp. baking powder</b>	<b>⅔ to ¾ c. milk</b>
<b>½ tsp. salt</b>	

Stir dry ingredients into bowl. Cut in the shortening till like coarse crumbs. Make a well; add milk all at once. Stir quickly with fork just till dough follows fork around bowl. Turn onto lightly floured surface. (Dough should be soft.) Knead gently 10 to 12 strokes. Roll or pat dough ½-inch thick. Dip cutter in flour; cut dough straight down—no twisting. Bake on ungreased baking sheet at 450° for 12 to 15 minutes. Makes 16.

### BECKY'S BISCUITS

*Kay Renfro*

<b>2 c. self-rising flour (sifted and measured)</b>	<b>8-oz. sour cream</b>
	<b>1 ¼ stick melted butter</b>

Mix ingredients together. Bake at 350° for 20 minutes in ungreased muffin pan.

## BEST CHEESY CORNBREAD

Jill Cooper

<b>1 c. all-purpose flour</b>	<b>¼ c. cooking oil or shortening,</b>
<b>1 c. yellow cornmeal</b>	<b>melted</b>
<b>¼ c. sugar</b>	<b>1 sm. can cream corn</b>
<b>4 tsp. baking powder</b>	<b>1 sm. can kernel corn</b>
<b>¾ tsp. salt</b>	<b>1 c. shredded cheese (any type)</b>
<b>2 eggs</b>	<b>½ c. sour cream</b>
<b>1 c. milk</b>	

In a bowl stir together flour, cornmeal, sugar, baking powder and salt. In another bowl mix eggs, milk, oil or shortening. Add to dry ingredients. Add sour cream, 2 cans of corn and ¾ c. of shredded cheese. Mix just until well blended. Pour into greased cast iron skillet or baking pan. Sprinkle remaining shredded cheese on top. Bake at °425 for 20-25 minutes. Allow to sit 5 minutes before cutting.

## BLUEBERRY BUTTERMILK PANCAKES

Trevor Barker

<b>2 c. all-purpose flour</b>	<b>2 c. buttermilk</b>
<b>¼ c. sugar</b>	<b>¼ c. melted unsalted butter, plus</b>
<b>2 ¼ tsp. baking powder</b>	<b>some for frying</b>
<b>½ tsp. baking soda</b>	<b>1 c. blueberries, fresh or frozen</b>
<b>½ tsp. salt</b>	<b>whipped cream and maple syrup,</b>
<b>2 eggs</b>	<b>opt.</b>

In a large bowl, sift together the flour, sugar, baking powder, baking soda and salt. Beat the eggs with the buttermilk and melted butter. Combine the dry and the wet ingredients into a lumpy batter, being careful not to over mix as over-mixing will result in flat, heavy pancakes. Heat some butter in a skillet over medium heat. Spoon ¼ cup of batter into the skillet and sprinkle the top with some of the blueberries. Cook for 2 to 3 minutes on each side. Serve with a dollop of whipped cream and maple syrup.

## BLUEBERRY MUFFINS

Judy Williams

<b>2 lg. eggs</b>	<b>½ tsp. salt</b>
<b>1 c. sugar</b>	<b>½ tsp. baking soda</b>
<b>½ c. vegetable oil</b>	<b>1 tsp. baking powder</b>
<b>1 c. sour cream</b>	<b>½ tsp. vanilla</b>
<b>2 c. plain flour</b>	<b>2 c. blueberries</b>

Sift together flour, baking soda, salt and baking powder. Beat eggs and slowly add sugar. Mix well. Add oil and vanilla. Continue beating and add dry ingredients, alternately, with sour cream. Take beaters out and fold in blueberries. Use cupcake liners to line the muffin pan. Fill containers ¾ full. Bake at 375° for 15 to 20 minutes. Makes 18.

## BREAD CASSEROLE

Jean Thigpen

<b>1 lg. onion, chopped fine</b>	<b>1 lg. can whole kernel corn</b>
<b>½ c. margarine, melted</b>	<b>1 box cornbread mix</b>
<b>1 (8-oz.) sour cream</b>	<b>1 egg</b>
<b>1 lg. can cream corn</b>	<b>½ c. cheese, grated</b>

Heat oven to 350°. Mix onion, margarine, sour cream, corn, bread mix, egg and cheese. Lightly grease 8-inch square baking pan. Pour mixture into pan. Bake 45 minutes or until lightly brown.

## BREAD DIPPING SPICE

Melissa Barker

<b>2 T. minced basil, fresh</b>	<b>½ tsp. chopped rosemary leaves,</b>
<b>2 T. chopped parsley, (Italian is best)</b>	<b>discard stems</b>
<b>1 T. minced garlic</b>	<b>¼ tsp. crushed red pepper flakes (it will not be too spicy for the calmest of pallets)</b>
<b>2 tsp. thyme</b>	<b>½ tsp. olive oil</b>
<b>2 tsp. oregano</b>	<b>⅛ tsp. fresh lemon juice</b>
<b>1 tsp. ground black pepper</b>	
<b>½ tsp. kosher salt or ground sea salt</b>	

Combine all ingredients EXCEPT oil and lemon. Put in a small food processor (or hand chopper). Chop briefly until all ingredients are about the same. Stir in oil and lemon juice. To serve: Combine about 1 ½ tsp. spice blend to 3 to 4 T. olive oil on a small dish. Dip sliced bread in mixture. French bread is good.

Note: Fresh herbs are best.

## BREAKFAST DANISH

Sandra Powell

<b>2 cans crescent rolls</b>	<b>¾ c. sugar</b>
<b>2 (8-oz.) pkgs. cream cheese</b>	<b>1 egg, separated</b>
<b>1 tsp. vanilla</b>	

Preheat oven to 350°. Spread one package crescent rolls on bottom of greased 13X9-inch pan; pressing seams to seal. Mix cream cheese, vanilla, sugar and egg yolk. Spread mixture over crust. Top with second package of rolls. Press seams to seal. Brush with beaten egg white. Bake for 30 minutes at 350°.

## BROCCOLI CORNBREAD

Judy Williams

<b>1 box Jiffy cornbread mix</b>	<b>1 (8-oz.) cream cheese</b>
<b>1 stick margarine</b>	<b>1 lg. onion</b>
<b>3 eggs</b>	<b>1 tsp. salt</b>
<b>1 (12-oz.) bag frozen chopped broccoli</b>	

Have ingredients at room temperature. Place oil in two small iron pans; just enough to spread. Mix cornbread mix, melted margarine, beaten eggs, chopped real fine broccoli, cream cheese, chopped fine onion and salt. It will thicken the more your mix. Bake 350° for 45 minutes.

## BUTTER MUFFINS

Gloria Williams

**2 c. self-rising flour**  
**1 (8-oz.) sour cream**

**1 c. butter or margarine, melted**

Stir together all ingredients just until blended. Spoon batter into lightly greased miniature muffin pans, filling to the top. Bake at 350° for 25 minutes or until light brown.

## BUTTERMILK BISCUITS

Etta Craig  
Janice H. Jones

**2 c. self-rising flour**  
**4 T. Crisco**

**1 c. buttermilk**

Combine all ingredients. Mix with fork until moistened. Roll out dough on floured surface and cut with biscuit cutter. Bake on ungreased baking sheet for 12 to 15 minutes at 400°.

## BUTTERMILK CORNBREAD

Kathy Fairfield

**2 eggs**  
**¾ c. sugar**  
**2 c. buttermilk**  
**¼ c butter, melted**  
**1 c. cornmeal**

**2 c. flour**  
**2 tsp. baking powder**  
**1 tsp. baking soda**  
**¾ tsp. salt**

Combine eggs, sugar, buttermilk, butter and cornmeal. Mix well. Stir in dry ingredients. Bake at 400° for 20 minutes for muffins OR 25 to 30 minutes in a 9 x 12 inch glass baking dish or until a toothpick inserted in center comes out clean.

## CHEESE BISCUITS

Virginia Pritchett

**2 c. self-rising flour**  
**1 tsp. baking powder**  
**1 tsp. sugar**

**⅓ c. shortening**  
**¾ c. grated Cheddar cheese**  
**1 c. buttermilk**

Preheat oven to 350°. Mix flour, baking powder and sugar in a bowl with a fork. Cut in shortening until mixture resembles cornmeal. Add cheese and buttermilk and mix until dry ingredients are just moistened. DO NOT OVER MIX. Drop batter by tablespoonfuls or with an ice cream scoop onto a well-greased baking sheet. Bake 12 to 15 minutes.

## Garlic Butter

**½ c. butter, melted**

**2 cloves garlic, crushed**

Combine butter and garlic in a saucepan. Cook over medium heat until butter absorbs garlic. Brush garlic butter over the top of warm biscuits.

## CHEESE-GARLIC BISCUITS

Margaret Ayer Butts

**2 c. Bisquick**  
**½ tsp. garlic powder**  
**1 T. parsley flakes**

**⅔ c. milk**  
**1 c. shredded Sharp Cheddar cheese**

Mix Bisquick, garlic powder, parsley flakes, milk and cheese until a soft dough forms. Beat vigorously for 30 seconds. Then drop by spoonfuls on ungreased cookie sheet. Preheat oven to 450°. Bake about 10 minutes or until light brown. Brush biscuits with margarine before removing from cookie sheet.

## CINNAMON RAISIN BISCUITS

Jewel Smith

### Cinnamon Raisin Biscuits

**2 ½ c. Bisquick**  
**½ c. raisins**  
**⅔ c. milk**

**3 T. sugar**  
**1 tsp. cinnamon**

Mix all ingredients until dough forms. Drop by spoonfuls onto ungreased cookie sheet. Bake until brown for 10 to 12 minutes in a preheated oven at 350°. Makes 12 to 15 biscuits.

### Vanilla Glaze

**⅔ c. powdered sugar**  
**1 T. warm water**

**¼ tsp. vanilla**

Beat powdered sugar, water and vanilla until smooth. Spread on top of biscuits.

## CINNAMON ROLL CAKE

Robin Norris

### Cake

**3 c. plain flour, sifted**  
**¼ tsp. salt**  
**1 c. sugar**  
**4 tsp. baking powder**

**1 ½ c. milk**  
**2 eggs**  
**2 tsp. vanilla**  
**½ c. melted butter**

Preheat oven to 350°. Mix all cake ingredients together EXCEPT melted butter. Slowly stir in the melted butter and pour into a 13"x9" pan.

### Topping

**1 c. butter, softened**  
**1 c. brown sugar**

**2 T. flour**  
**1 T. cinnamon**

Mix all ingredients together and drop evenly over the batter. Swirl with a knife. Bake at 350° for 28-32 minutes.



## CLASSIC BELGIAN WAFFLES

Trevor Barker

<b>2 c. cake flour</b>	<b>½ tsp. vanilla extract</b>
<b>2 tsp. baking powder</b>	<b>4 T. unsalted butter, melted</b>
<b>½ tsp. salt</b>	<b>2 c. milk</b>
<b>4 lg. eggs, separated</b>	<b>non-stick cooking spray</b>
<b>2 T. sugar</b>	

Preheat the waffle iron according to the manufacturer's instructions. In a medium bowl, sift together flour, baking powder and salt. Set aside. In a second bowl, use the wooden spoon to beat together the egg yolks and sugar until sugar is completely dissolved and eggs have turned a pale yellow. Add the vanilla extract, melted butter and milk to the eggs and whisk to combine. Combine the egg-milk mixture with the flour mixture and whisk just until blended. DO NOT OVERMIX! In third bowl, beat the egg whites with an electric mixer until soft peaks form, about 1 minute. Using the rubber spatula, gently fold the egg whites into the waffle batter. DO NOT OVERMIX! Coat the waffle iron with non-stick cooking spray and pour enough batter in iron to just cover the waffle grid. Close and cook as per manufacturer's instructions until golden brown, about 2 to 3 minutes. Serve immediately.

## CORNBREAD CAKE

Sandra Powell

<b>1 ½ c. unsifted self-rising flour</b>	<b>1 c. vegetable oil</b>
<b>1 c. light brown sugar</b>	<b>4 eggs</b>
<b>1 c. sugar</b>	<b>1 c. chopped nuts</b>

Blend flour, brown sugar and white sugar in medium bowl. In a separate bowl, combine oil and eggs. Add dry ingredients to oil and egg mixture; stirring well. Stir in pecans. Pour into greased 13X9-inch pan. Bake at 350° for 35 to 45 minutes. Cool then cut into squares.

## CORNBREAD DRESSING

Jean Thigpen

### Cornbread

<b>3 eggs</b>	<b>1 tsp. salt</b>
<b>2 c. buttermilk</b>	<b>2 tsp. baking powder</b>
<b>2 c. plain meal</b>	<b>2 sticks melted butter or margarine</b>
<b>½ tsp. soda</b>	<b>2 med. onions chopped fine.</b>
<b>1 tsp. sugar</b>	

Beat eggs, add butter and milk. Mix meal, soda, sugar, salt and baking powder. Beat into egg mixture. Bake at 350° until golden brown.

### Dressing

<b>1 loaf regular white bread</b>	<b>1 stick melted butter</b>
<b>½ tsp. pepper</b>	<b>chicken broth (enough to NOT</b>
<b>4 eggs</b>	<b>make dressing too soupy)</b>

Crumble cornbread and add white bread, pepper, eggs and melted butter. Mix together with chicken broth. Bake at 350° until golden brown.

## CRACKLIN BREAD

Mollie Simmons

<b>4-oz. finely diced pork fat (1 c.)</b>	<b>¾ tsp. salt</b>
<b>1 c. cornmeal</b>	<b>1 c. buttermilk</b>
<b>1 c. all-purpose flour</b>	<b>2 beaten eggs</b>
<b>1 tsp. baking soda</b>	

To make cracklings, fry pork fat till crisp. Drain, reserving ⅓ c. drippings. In mixing bowl, stir together cornmeal, flour, baking soda and salt. Add buttermilk, eggs and reserved drippings; beat till smooth. Stir in cracklings. Turn into greased 10-inch oven-going skillet. Bake at 425° till done, 15 to 20 minutes. Cut in wedges. Serve warm. Makes 6 servings.

## CRACKLIN' CORNBREAD

Fleta D. Jones

<b>1 ½ c. self-rising meal</b>	<b>1 egg</b>
<b>¾ tsp. salt</b>	<b>¾ to 1 c. buttermilk</b>
<b>pinch of soda</b>	<b>1 c. cracklings</b>

Mix all ingredients well; adding the cracklings last. Place in a greased baking pan (preferably cast iron). Bake bread at 400° for 30 minutes. If baked in skillet, cut bread in pie shaped wedges for serving. For cornbread, use the same recipe omitting cracklings and adding 3 tsp. bacon drippings.

## CREAM CHEESE SQUARES

Robin Norris

### Cream Cheese Squares

<b>2 (8-oz.) pkgs. cream cheese, softened</b>	<b>¾ c. sugar</b>
	<b>2 pkgs. crescent rolls</b>

Spray 9X13 pan with cooking spray. Press one can crescent rolls in bottom of pan. Mix softened cream cheese and sugar. Spread on top of crescent rolls. Top with other can of rolls.

### Glaze

<b>1 ¾ c. powdered sugar</b>	<b>1 tsp. vanilla</b>
<b>¼ c. melted butter</b>	<b>milk</b>

Mix powdered sugar, butter and vanilla. Add only enough milk to make the glaze "pourable". Pour on top of crescent rolls. Bake at 350° for 20-25 minutes.

## CRESCENT STRIPS

Etta Craig

<b>2 pkgs. crescent rolls</b>	<b>1 egg yolk (save white)</b>
<b>1 (8-oz.) cream cheese</b>	<b>¼ tsp. vanilla</b>
<b>¾ c. sugar</b>	<b>½ tsp. lemon juice</b>

Spread out 1 package of crescent rolls on a baking sheet, pinching seams together. Mix all ingredients EXCEPT extra rolls. Spread cheese mixture on crescent rolls. Top with second can of rolls. Brush with egg white. Bake at 375° for 15-20 minutes. Cut into strips.

## FAT FREE CARROT MUFFINS

Jean Taylor

<b>2 ½ c. all-purpose flour</b>	<b>½ c. substitute eggs</b>
<b>½ c. sugar</b>	<b>½ c. apple sauce</b>
<b>1 tsp. ground cinnamon</b>	<b>½ c. raisins</b>
<b>1 tsp. salt</b>	<b>⅓ c. light brown sugar</b>
<b>1 tsp. baking powder</b>	<b>1 tsp. vanilla</b>
<b>¼ tsp. ginger</b>	<b>1 tsp. confectioners sugar</b>
<b>3 med. carrots, shredded (1 ½ c.)</b>	
<b>1 (8-oz.) container vanilla nonfat yogurt</b>	

Preheat oven to 350°. Combine flour, sugar, cinnamon, salt, baking powder and ginger. In a bowl mix shredded carrots, yogurt, egg substitute, applesauce, raisins, brown sugar and vanilla until well blended. With spoon stir flour into above mixture until flour is moistened. Pour into muffin tin. Cook about 30 minutes; test with toothpick for doneness.

## FRIED CORN BREAD

Janice H. Jones

<b>3 c. plain corn meal</b>	<b>2 tsp. salt</b>
<b>½ c self-rising corn meal</b>	<b>2 pods jalapeño pepper</b>
<b>½ c. fried meat grease or cooking oil</b>	<b>2 c. buttermilk</b>
<b>2 T. sugar</b>	<b>1 can sm. cream corn</b>
	<b>1 lg. onion, chopped</b>

The amount of jalapeño pepper can be reduced or left out. Mix all ingredients well. (Water may be needed to make the consistency of a cake batter.) Make up patties as you are ready to fry. Fry in skillet with enough cooking oil that patties will be covered. Fry until brown. Drain well. This recipe makes a LARGE amount.

## FRIED CORNBREAD PATTIES

Sandra Powell

<b>½ c. plain cornmeal</b>	<b>dash of salt</b>
<b>2 T. all purpose flour</b>	<b>½ c. water</b>

Mix the above. Heat cast iron skillet with oil for frying. Never change setting. Medium heat.

## GAGE'S QUICK MONKEY BREAD

Gage Czito

<b>½ c. chopped pecans</b>	<b>3 cans biscuits</b>
<b>1 c. sugar</b>	<b>1 stick margarine</b>
<b>dash of cinnamon</b>	<b>1 c. brown sugar</b>

Preheat oven to 350°. Grease bundt pan. Sprinkle pecans evenly into pan. Pour sugar and cinnamon into a zippered bag. Cut biscuits into quarters and coat in cinnamon/sugar mixture. Place biscuit pieces on top of nuts in pan. Melt margarine and brown sugar. Pour over biscuits. Bake for 30 to 40 minutes. Yield: 12 to 14 servings.

## GAGE'S WAFFLES

Gage Czito

<b>1 ¾ c. sifted all-purpose flour</b>	<b>1 ¾ c. milk</b>
<b>3 tsp. baking powder</b>	<b>½ c. salad oil or melted shortening</b>
<b>½ tsp. salt</b>	<b>2 stiffly beaten egg whites</b>
<b>2 beaten egg yolks</b>	

Sift together dry ingredients. Combine yolks, milk and oil; stir into dry ingredients. Fold in whites, leaving a few fluffs. Bake. Makes three 10-inch waffles.

## Blueberry Sauce

<b>1 lb. blueberries</b>	<b>1 tsp. lemon juice</b>
<b>2 tsp. cornstarch</b>	

Cook and stir blueberries and cornstarch till mixture thickens and bubbles. Add 1 teaspoon lemon juice.

## GARLIC CHEESE BREAD

Marie Battle

<b>¼ lb. butter</b>	<b>1 tsp. garlic powder</b>
<b>½ c. Parmesan cheese</b>	<b>Mozzarella cheese, grated to taste</b>
<b>¼ c. mayonnaise</b>	

Combine all ingredients. Slice a loaf of French or Italian bread in half, lengthwise. Spread mixture over bread. Bake at 350° for 12-15 minutes. Remove from oven; sprinkle grated Mozzarella cheese over bread and heat until melted. Slice and serve.

## GRANDMA HANSON'S REFRIGERATOR ROLLS

Mary Helen Hanson  
Barnett Shepard

<b>1 c. Crisco</b>	<b>2 eggs</b>
<b>¾ c. sugar</b>	<b>6 ½ c. plain flour</b>
<b>2 cakes (pkgs.) yeast</b>	<b>2 tsp. salt</b>
<b>1 c. warm water</b>	<b>1 c. cold water</b>

This recipe may be made in half portions. Cream Crisco and sugar. Dissolve yeast in warm water. Add to Crisco and sugar. Add remaining ingredients. Mix well and place in a bowl deep enough to leave room to rise. Cover with waxed paper and leave in refrigerator overnight. Remove from refrigerator 1 ½ hours before baking. Roll out ½ inch thick; cut or shape for crescents. Spread top with melted butter. Place on cookie sheet leaving room to rise. Place cookie sheet in a warm place to rise before baking. Bake at 425° for about 12 minutes.

## GREAT-GRANDMAMA RUTH'S LACY CORNBREAD

Hannah Moseley

<b>1 T. plain flour</b>	<b>1 tsp. salt</b>
<b>1 tsp. baking powder</b>	<b>⅓ c. buttermilk</b>
<b>3 T. plain course corn meal</b>	<b>3 T. bacon/meat grease</b>
<b>water</b>	

(continued)

Preheat oven to 450°. Mix all ingredients. Add water to make medium thin batter. Put 3 to 4 big spoonfuls of grease into medium size cast iron frying pan. Pour batter into pan and gently spoon the grease over the surface of the batter. Add grease if needed. Bake until golden brown. Turn onto plate. Serve Hot!

## HUSH PUPPIES

Virginia Pritchett

**1 ½ c. self-rising white cornmeal mix**  
**½ c. all-purpose flour**  
**1 tsp. salt**  
**1 tsp. baking powder**

**½ - ¾ c. milk**  
**1 lg. egg, lightly beaten**  
**½ c. minced onion or 2 green onion tops, minced**  
**vegetable oil for frying**

Sift cornmeal, flour, salt, and baking powder together in a large bowl. In a separate bowl combine milk, egg, oil and minced onion. Mix milk mixture with dry ingredients; adding up to ¼ c. more milk IF NEEDED. Should be able to drop batter from spoon. Heat 2 to 3 inches of oil in a skillet or deep fryer to 375°. Drop rounded teaspoonfuls of batter into hot oil. Fry 3 minutes or until golden brown. Remove from oil with a slotted spoon and drain on paper towels. Be sure oil returns to cooking temperature between batches.

## JALAPEÑO BREAD BY JUDY

Judy Itson

In Memory-Mrs. Ruthie Itson

**½ bell pepper, chopped**  
**1 onion, chopped**  
**1 ½ c. grated cheese**  
**1 c. buttermilk**  
**1 ½ c. cornmeal**  
**1 c. cream style corn**  
**2 eggs**

**½ c. veg. oil**  
**½ tsp. soda**  
**1 tsp. salt**  
**1 heaping T. flour**  
**1 or 2 T. chopped jalapeño pepper, mashed**

Mix all together well and bake in pan sprayed with cooking spray at 350° for 35 to 45 min.

## JALAPEÑO BREAD BY MARY HELEN

Mary Helen Hanson

**3 c. self-rising meal**  
**1 jalapeño pepper**  
**1 lg. onion, diced**  
**1 c. cheese, grated**

**1 can whole kernel corn**  
**2 T. salad oil**  
**2 ½ c. sweet milk**

Mix together meal, pepper, onion, cheese, corn, salad oil and milk. Pour into greased muffin tin or divided griddle. Bake at 450° until brown, approximately 20 minutes.

## JALAPEÑO CHEDDAR CORNBREAD

Kari Coody

**1 c. all-purpose flour**  
**1 c. yellow cornmeal**  
**¼ c. sugar**  
**2 T. baking powder**  
**2 tsp. kosher salt**  
**2 c. milk**  
**3 extra-lg. eggs, lightly beaten**

**2 sticks unsalted butter, melted**  
**8 oz. aged Extra-Sharp Cheddar, grated**  
**⅓ c. chopped scallions, white and green parts**  
**3 T. seed and minced fresh jalapeño peppers**

Combine the flour, cornmeal, sugar, baking powder and salt in a large bowl. In a separate bowl, combine the milk, eggs and butter. With a wooden spoon, stir the wet ingredients into the dry until most of the lumps are dissolved. DO NOT OVERMIX! Mix in 2 c. of the grated Cheddar, the scallions and jalapeños; allow the mixture to sit at room temperature for 20 minutes. Meanwhile, preheat the oven to 350°. Grease a 9 x 3 x 2-inch baking pan. Pour the batter into the prepared pan; smooth on the top and sprinkle with the remaining grated Cheddar and extra chopped scallions. Bake for 30 to 35 minutes or until a toothpick comes out clean. Cool and cut into large squares. Serve warm or at room temperature.

## JALAPEÑO CORNBREAD

Dinah Floyd

Lisa Floyd

**1 ½ c. of plain cornmeal**  
**¼ c. self-rising flour**  
**¼ tsp. baking soda**  
**1 tsp. salt**  
**2 eggs**  
**⅔ c. Crisco or Wesson oil**  
**1 c. buttermilk**

**1 lg. can cream-style corn**  
**½ bell pepper chopped**  
**1 sm. or ½ med. onion chopped**  
**1 to 3 jalapeño peppers, seeded and chopped very fine (depends on how hot you like it; I use one)**  
**2 c. grated Cheddar cheese**

Mix all dry ingredients together in mixing bowl. Add eggs and beat slightly without trying to mix in the dry ingredients. Add buttermilk and oil. Mix well. Fold in the corn, peppers and onion. Pour half of the batter into a large iron skillet or baking pan that has been liberally sprayed with Pam. Add layer of cheese and then rest of the batter on top. Bake at 375° until done (approximately 35 to 60 minutes, depending on the oven). Recipe says 35 minutes. Keeps good in the refrigerator and warmed in a microwave later.

## JOHNNYCAKES

Barnett Shepard

**2 beaten eggs**  
**1 c. water**  
**¾ c. milk**  
**2 T. lard, melted**

**1 tsp. salt**  
**2 c. yellow cornmeal**  
**butter**  
**maple syrup**

In bowl mix eggs, water, milk, lard and salt. Stir in cornmeal. Stir well before making each johnnycake. For each cake, place a scant ¼ c. batter on hot, well-greased griddle; spreading to ¼ in. thick. Cook till golden, 2-3 minutes per side. Serve warm with butter and syrup. Makes 12 to 14.

## LACE-EDGE FRIED CORNBREAD

Janice H. Jones

**¾ c. meal**  
**⅔ c. water**  
**1 sm. chopped onion (optional)**  
**cooking oil**

Mix meal and water. Mixture will be thin. Heat ½ inch deep cooking oil in skillet until very hot. Pour mixture by tablespoonfuls spreading mixture out and let brown on both sides. Remove from heat and drain on paper towel. Makes 6-8 pieces thin crisp bread. The lace edge bread is delicious if onion is added to the mixture and bread is served with vegetables.

## MAYONNAISE BISCUITS

Janice H. Jones

**1 c. self-rising flour**  
**½ c. milk**  
**2 T. mayonnaise**

Mix ingredients and drop into a greased muffin pan. Bake in moderate oven (350°-400°) till desired brownness.

## MEXICAN CORNBREAD

Mary Helen Hanson

**1 ½ c. cornmeal**  
**2 eggs**  
**1 c. grated cheese**  
**1 can yellow corn**  
**½ tsp. salt**  
**1 tsp. baking powder**  
**½ tsp. baking soda**  
**½ tsp. garlic salt**  
**½ c. cooking oil**  
**1 c. buttermilk**  
**1 jar pimento**  
**1 c. onions**  
**2 peppers (hot) jalapeño**

Mix thoroughly. Bake in greased cookie sheet with 1-inch sides. Bake at 450° until brown.

## MINI-BISCUITS

Sandra Powell

**2 sticks butter, softened**  
**2 c. self-rising flour**  
**1 (8-oz.) sour cream**

Mix all together and put in mini-muffin pan. Bake at 375° for 20 minutes.

## MS. SUSAN'S CORNBREAD (Putnam Co Cornbread)

Lynn Lassiter  
Susan Coody's Cornbread

**1 ½ c self-rising corn meal**  
**3 T. sugar**  
**1 tsp. salt**  
**4 eggs**  
**1 c. sour cream**  
**1 c. cream corn**  
**1 c. grated Cheddar cheese**  
**1 c. chopped green bell pepper**  
**1 c. chopped onion**  
**½ c. cooking oil**

Mix all ingredients. Pour into preheated large cast iron frying pan. Bake at 400° for 20-30 minutes until light brown. Pour one stick melted butter over top when done. THIS IS THE BEST CORNBREAD I HAVE EVER EATEN!!

## ORANGE POPPY SEED BREAD

Doris Culverhouse

**3 c. all-purpose flour**  
**2 ½ c. sugar**  
**1 ½ c. milk**  
**1 ½ c. vegetable oil**  
**3 eggs**  
**1 ½ T. poppy seeds**  
**1 T. grated orange rind**  
**1 ½ tsp. baking powder**  
**1 ½ tsp. salt**  
**1 tsp. vanilla extract**  
**1 tsp. lemon extract**

Preheat oven to 350°. Mix all ingredients together at the same time at medium speed until well blended. Pour batter into two greased and floured 8x4 inch loaf pans. Bake for 1 hour. Cool completely in pans; then remove on serving platter. Freezes well.

## PANCAKES

Anna Czito

**2 c. original Bisquick mix**  
**1 c. milk**  
**2 T. sugar**  
**1 tsp. vanilla**  
**2 eggs**

Heat griddle or skillet over medium-high heat or electric griddle to 375°; grease with cooking spray, vegetable oil or shortening. (Surface is ready when a few drops of water sprinkled on it dance and disappear.) In medium bowl, stir ingredients until blended. For each pancake, pour slightly less than ¼ c. batter onto hot griddle. Cook until edges are dry. Turn over and cook the other side until golden brown. Makes 14 pancakes.

## PERFECT WHITE BREAD

Kay Williams

**1 pkg. active dry yeast**  
**¼ c. warm water**  
**2 c. milk, scalded**  
**2 T. sugar**  
**2 tsp. salt**  
**1 T. shortening**  
**5 ¾ to 6 ¼ c. sifted all-purpose flour**

Soften active dry yeast in warm water (110°). Combine hot milk, sugar, salt and shortening. Cool to lukewarm. Stir in 2 c. of the flour; beat well. Add the softened yeast; mix. Add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface; knead till smooth and satiny (8 to 10 minutes). Shape in a ball; place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1 ¼ hrs). Punch down. Cut dough in 2 portions. Shape each in smooth ball; cover and let rest 10 minutes. Shape in loaves; place in 2 greased 9X5X3-inch loaf pans. Cover and let rise till doubles (45 to 60 min.). Bake in hot oven (400°) 35 min. or till done. If tops brown too fast, cover loosely with foil last 15 minutes. Makes 2 loaves.



## POPPYSEED BREAD

Lisa Floyd

<b>3 c. all-purpose flour</b>	<b>2 ⅓ c. sugar</b>
<b>1 ½ tsp. salt</b>	<b>1 ½ T. poppyseed</b>
<b>1 tsp. soda</b>	<b>1 ½ tsp. vanilla extract</b>
<b>3 eggs</b>	<b>1 ½ tsp. almond extract</b>
<b>1 ½ c. buttermilk</b>	<b>1 ½ tsp. butter extract</b>
<b>1 ¼ c. oil</b>	

Mix all ingredients. Pour into two lightly greased (Baker's Joy) loaf pans. Bake at 350° for 50-60 minutes.

### Glaze (Opt.)

<b>½ tsp. vanilla extract</b>	<b>¼ c. orange juice</b>
<b>½ tsp. almond extract</b>	<b>¾ c. powdered sugar</b>
<b>½ tsp. butter extract</b>	

Mix and pour over breads while warm.

## POTATO ROLLS

Kay Renfro

<b>1 pkg. yeast</b>	<b>1 c. hot mashed potatoes or 1 c. leftover cream potatoes</b>
<b>½ c. lukewarm water</b>	<b>1 c. cold water</b>
<b>½ c. oleo, softened</b>	<b>1 ½ tsp. salt</b>
<b>½ c. Crisco, softened</b>	<b>6 or 6 ½ c. sifted plain flour</b>
<b>¾ c. sugar</b>	

Dissolve yeast in lukewarm water; stir in oleo, Crisco, sugar and potatoes. Add cold water, salt and enough flour to make stiff dough. Grease dough with cooking oil. Cover with wax paper and towel and store in refrigerator for 24 hours. Turn out desired amount on floured board and shape as you wish. Brush with cooking oil and let rise until double in size. Bake at 425° for 20 to 30 minutes.

## PULL-APART APPLE CINNAMON BREAD

Sandra Powell

<b>½ stick butter</b>	<b>1 diced apple</b>
<b>1 T. cinnamon</b>	<b>1 can of 8 biscuits</b>
<b>1 T. brown sugar</b>	<b>pecans, opt.</b>

Preheat oven to 350°. Melt butter in a 13X9-inch pan. Add cinnamon, sugar, apple and nuts. Cut biscuits into quarters and toss into pan to cover; then spread into a single layer. Place pan in oven and bake for 25 minutes. Remove from oven and flip onto dish for serving.

## PUMPKIN MUFFINS

Kathy Boan

<b>1 box spice cake mix</b>	<b>1 (15-oz.) can pumpkin</b>
<b>3 egg whites</b>	

Mix with mixer until all ingredients are well blended. Spray muffin tins with non-stick spray (or use paper cupcake liners). Bake at 325° for 20 minutes. Makes 24 muffins.

## QUICK MAYONNAISE ROLLS

Etta Craig

<b>2 c. self-rising flour</b>	<b>1 c. sweet milk</b>
<b>4 tsp. mayonnaise</b>	<b>1 T. sugar</b>

Mix all ingredients in mixing bowl for 2 minutes. Pour into a 12 cup muffin pan. Bake for 10 minutes or until golden brown at 450°.

## QUICKIE MUFFINS

R. Patrick Lucas, M.D.

<b>1 (16-oz.) cottage cheese</b>	<b>¼ tsp. salt</b>
<b>3 egg whites</b>	<b>2 c. (8-oz.) Sharp Cheddar cheese, grated</b>
<b>5 eggs</b>	<b>2 green onions, chopped</b>
<b>¼ c. buttermilk</b>	<b>10 slices bacon, cooked and crumbled</b>
<b>¼ c. all-purpose flour</b>	
<b>1 tsp. baking powder</b>	

Preheat oven to 400°. Place cottage cheese in a food processor, fitted with a steel blade and process until smooth. Transfer to a large bowl. Process egg whites in a food processor until foamy. Add eggs, buttermilk, flour, baking powder and process until smooth. Add egg mixture to cottage cheese. Stir in cheese, onion, and bacon. Fill greased large muffin tins ⅔ full and bake 15 to 20 minutes until edges are brown. Yield 10 muffins.

## RAISED DOUGHNUTS

Barnett Shepard

### Doughnut

<b>3 to 3 ½ c. all-purpose flour</b>	<b>2 eggs</b>
<b>2 pkgs. active dry yeast</b>	<b>fat for frying</b>
<b>¾ c. milk</b>	<b>sugar (opt.)</b>
<b>⅓ c. sugar</b>	<b>glaze (opt.)</b>
<b>¼ c. lard</b>	

In large mixing bowl, combine 1 ½ c. flour and yeast. In saucepan, heat together milk, sugar, lard and 1 teaspoon salt just till warm (115-120)°, stirring constantly. Add to dry mixture; add eggs. Beat at low speed of electric mixer ½ minute, scraping sides of bowl often. Beat 3 minutes at high speed. By hand, stir in enough remaining flour to make a moderately soft dough. Turn onto lightly floured surface; knead till smooth and elastic (5 to 8 minutes). Shape into a ball. Place in lightly greased bowl; turn once. Cover; let rise in warm place till double (45 to 60 minutes). Punch down; turn onto lightly floured surface. Divide in half. Roll dough to ½ inch thickness. Cut with floured doughnut cutter (has hole in center). Cover; let rise in warm place till very light (30 to 45 minutes). Fry in deep hot fat (375°). Drain on paper toweling. If desired, roll warm doughnuts in sugar or frost with Glaze. Makes 18 to 20.

### Chocolate Glaze

<b>1 ½ (1-oz.) unsweetened chocolate</b>	<b>1 ½ c. sifted confectioners sugar</b>
<b>2 T. butter</b>	<b>1 tsp. vanilla</b>

Melt chocolate and butter over low heat, stirring constantly. Remove from heat. Stir in confectioners sugar and vanilla until crumbly. Blend in 3 tablespoons boiling

(continued)

water. Add enough water (about 2 teaspoons) a teaspoon at a time to form medium glaze of pouring consistency. Drizzle quickly over top of doughnut.

### **Sugar Glaze**

**2 c. sifted powdered sugar**                      **1 tsp. vanilla**  
**¼ c. milk**

Combine ingredients and spread over doughnuts.

### **SOUR CREAM BISCUITS**

*Rebekah Bowen  
Carolyn Haynesworth*

**2 c. Bisquick**                                      **1 c. sour cream**  
**1 stick margarine (melted)**

Preheat oven to 400°. Spray muffin pan with nonstick cooking spray. Mix all ingredients and bake for 20 minutes. For mini muffin pan, bake 15 minutes.

### **SOUR CREAM CORNBREAD**

*Julia Lucas*

**1 ½ c. self-rising corn meal**                      **1 sm. can cream style corn**  
**2 eggs, slightly beaten**                      **1 onion, chopped**  
**½ c. oil**    **1 c. sour cream**

Mix all ingredients together. Bake in greased pan at 400° for 30 minutes. Serves 6 to 8.

### **SOUTHERN SAUSAGE CORNBREAD**

*Janice H. Jones*

**½ lb. bulk pork sausage**                      **1 ⅓ c. milk or 1 ¾ c. buttermilk**  
**1 egg**    **¼ c. oil or melted shortening**  
**2 c. self-rising cornmeal mix**

Heat oven to 450°. In 10 inch cast iron skillet, cook sausage over medium heat until thoroughly cooked. Drain sausage. Wipe out skillet with paper towel. Grease skillet: place in oven to heat. Beat egg, add cornmeal mix, milk and oil; stir until smooth. Stir in sausage. Batter should be pourable. If batter is too thick, add additional milk. Pour batter into hot skillet. Bake at 450° for 20 to 25 minutes until golden brown. Yields 8 servings.

### **STAR DUST CHOCOLATE PANCAKES**

*Anna Czito*

**1 c. milk**    **⅓ c. unsweetened cocoa powder**  
**1 egg**    **¼ c. sugar**  
**2 T. melted butter**                      **2 T. powdered sugar**  
**1 c. self-rising flour**

Mix dry ingredients together. Mix liquid ingredients together. Now mix it all together. Cook on a skillet on low heat. Dust with powdered sugar just before serving.

### **SWEET POTATO BREAD**

*Sandra Powell*

**2 c. cooked, mashed sweet potatoes**                      **1 can (14-oz.) sweetened condensed milk**  
**¾ c. sugar**    **1 tsp. vanilla**  
**1 stick butter, melted**                      **1 tsp. cinnamon**  
**2 eggs**    **½ c. shopped pecans**  
**½ c. self-rising flour**

Preheat oven to 350°. In a large bowl, cream potatoes, sugar and butter. Add eggs, self-rising flour, condensed milk, vanilla and cinnamon. Mix well. Fold in pecans. Pour in 9X13-inch pan and bake at 350° for 35 minutes.

### **VIDALIA CORNBREAD**

*Laurana Moore*

**2 c. self-rising white cornmeal mix**                      **2 T. vegetable oil**  
**1 T. sugar**    **1 lg. egg, lightly beaten**  
**1 tsp. baking powder**                      **2 c. finely chopped Vidalia onions**  
**2 c. milk**

Preheat oven to 350°. Grease a 9-inch wedge pan. In a large bowl, combine the cornmeal mix, sugar, baking powder, milk, oil and egg until well blended (the batter will be thin). Add the onions; stirring until well blended. Pour the batter into the prepared pan. Bake until golden brown about 40 minutes. Let cool 10 minutes before serving.

### **WHIPPING CREAM BISCUITS**

*Marjorie Williams Wimberly*

**2 c. self-rising flour**                                      **1 c. whipping cream**

Combine ingredients; stirring with a fork until blended (dough will be sticky). Turn dough out onto a lightly floured surface and knead until no longer sticky. Pat out to about ½ inch thickness. Cut with a biscuit cutter. Place on a lightly greased or nonstick baking sheet. Bake at 450° for 10 to 12 minutes. After your first time making these, you will be able to estimate the amount of flour and cream for the number of biscuits you need—two or twelve.

### **ZUCCHINI BREAD BY LAURAL**

*Laural Moseley*

**1 ½ c. all-purpose flour**                                      **1 c. finely shredded, unpeeled zucchini**  
**1 tsp. ground cinnamon**                      **¼ c. cooking oil**  
**½ tsp. baking soda**                                      **1 egg**  
**¼ tsp. salt**    **¼ tsp. finely shredded lemon peel**  
**¼ tsp. baking powder**                      **½ c. chopped walnuts**  
**¼ tsp. ground nutmeg**  
**1 c. sugar**

In a mixing bowl combine flour, cinnamon, baking soda, salt, baking powder and nutmeg. In another mixing bowl combine sugar, shredded zucchini, cooking oil, egg and lemon peel. Mix well. Add flour mixture; stir just till combined. Stir in chopped walnuts. Pour batter into a greased 8X4X2 inch loaf pan. Bake in a 350° oven for 55 to 60 minutes or till a toothpick inserted near the center comes out  
(continued)

clean. Cool for 10 minutes on a wire rack. Remove bread from the pan; cool thoroughly on a wire rack. Wrap and store overnight before slicing. Makes 1 loaf (16 servings).

**ZUCCHINI BREAD BY MARY  
HELEN**

*Mary Helen Hanson*

<b>½ c. oil</b>	<b>1 ½ c. plain flour</b>
<b>1 c. sugar</b>	<b>1 ½ tsp. cinnamon</b>
<b>2 eggs</b>	<b>¾ tsp. soda</b>
<b>1 c. grated unpeeled zucchini</b>	<b>¼ tsp. salt</b>

Blend oil and sugar together. Beat eggs with mixer. Fold egg mixture into zucchini. Sift dry ingredients together. Mix well with other ingredients. Cook in TWO greased 8X4-inch loaf pans at 325° for one hour.

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## COOKIES & CANDY



## Helpful Hints

- Unbaked cookie dough can be covered and refrigerated for up to 24 hours or frozen in an airtight container for up to 9 months.
- Bake one cookie sheet at a time on the middle oven rack.
- Decorate cookies with chocolate by placing cookies on a rack over waxed paper. Dip the tines of a fork into melted chocolate and wave the fork gently back and forth to make line decorations.
- Some cookies need indentations on top to fill with jam or chocolate. Use the rounded end of a honey dipper.
- Dip cookie cutters in flour or powdered sugar and shake off excess before cutting. For chocolate dough, dip cutters in baking cocoa.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleanup will be easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with sugar and use one cup size smaller to pack the brown sugar into its cup.
- Cut-up dried fruit often sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Instead of folding nuts into brownie batter, sprinkle on top of batter before baking. This keeps nuts crunchy instead of soggy.
- Only use glass or shiny metal pans. Dark or nonstick pans will cause brownies to become soggy and low in volume.
- When making bars, line pan with aluminum foil and prepare as directed. The bars can be lifted out, and cleanup is easy.
- Cutting bars is easier if you score the bars right as the pan leaves the oven. When the bars cool, cut along the scored lines.
- Use a double boiler for melting chocolate to prevent it from scorching. A slow cooker on the lowest setting also works well for melting chocolate, especially when coating a large amount of candy.
- Parchment paper provides an excellent nonstick surface for candy. Waxed paper should not be used for high-temperature candy.

## COOKIES & CANDY

### BECKY'S PECAN PUFFS

Becky Kirkpatrick

**1 egg white**  
**¾ c. brown sugar**

**2 c. whole pecans**  
**½ tsp. vanilla**

Spray baking pan with Pam cooking spray. Beat egg whites until stiff. Beat sugar in gradually. Add 2 c. whole pecans and vanilla. Dip by teaspoonfuls onto pan. Bake at 250° for 30 minutes. Turn oven off and let sit in oven for another 30 minutes.

### BEST EVER CHOCOLATE CHIP COOKIES

Lynn Lassiter

**1 lb. butter**  
**4 c. chocolate chips**  
**2 c. dark brown sugar**  
**1 ½ c. sugar**  
**½ tsp. salt**

**2 T. vanilla**  
**½ tsp. baking soda**  
**3 eggs**  
**6 c. plain flour**  
**2 c. chopped pecans**

Preheat oven to 350°. Cream butter and sugars. Sift all dry ingredients. Add dry ingredients to butter and sugars. Mix in eggs and vanilla. Add chips and nuts. Spread wax paper over cookie sheet. Drop mixture on sheet using small ice cream scoop. Bake 8-10 min. until light brown. Cool 5 minutes before moving them. DO NOT OVERCOOK.

### BOILED DROP COOKIES

June NeSmith

**2 c. sugar**  
**1 stick margarine**  
**½ c. milk**  
**4 T. cocoa**

**1 ½ c. chopped pecans**  
**½ c. peanut butter**  
**2 ½ c. raw quick-cooking oatmeal**  
**1 tsp. vanilla**

On the stove bring sugar, margarine, milk and cocoa to a boil. Boil for 90 seconds, stirring constantly. Add the pecans, peanut butter, oatmeal and vanilla. Mix together and drop by spoonfuls onto wax paper. (Makes approx. 50)

### BROWN SUGAR COOKIES

Meta Mathew Ayer  
Madge G. Ayer  
Margaret A. Butts

**1 ½ c. white sugar**  
**¾ c. light brown sugar, packed**  
**1 c. Crisco**  
**3 eggs**  
**3 tsp. vanilla**

**3 c. flour**  
**1 ½ tsp. soda**  
**1 ½ tsp. salt**  
**1 ½ c. chopped pecans**

Mix sugars and Crisco. Beat. Add eggs and vanilla. Sift together flour, baking soda and salt. Add to sugar mixture and mix well. Add pecans and drop by teaspoonfuls on ungreased cookie sheet. Bake 325° about 20 minutes.



## BROWNIE CRACKLES

Meredith Wright

**1 pkg. fudge brownie mix (13X9-in. pan size)**  
**1 c. all-purpose flour**  
**1 egg**  
**½ c. water**  
**¼ c. vegetable oil**  
**1 c. (6-oz.) semisweet chocolate chips**  
**confectioners sugar**

In a mixing bowl, combine brownie mix, flour, egg, water and oil; mix well. Stir in chocolate chips. Place confectioners sugar in a shallow dish. Drop dough by tablespoonfuls into sugar; roll to coat. Place 2 inches apart on greased baking sheets. Bake at 350° for 8-10 minutes or until set. Remove to wire racks. Yield: 4½ dozen.

## BULLDOG BRITTLE

Cathy Purser

**1 pkg. graham crackers**  
**1 stick butter**  
**1 stick margarine**  
**2 c. chopped nuts**  
**½ c. sugar**

Line baking sheet (17x11) with tin foil. Cover bottom of baking sheet with graham crackers. Combine sugar, nuts, butter and margarine. Bring to boil. Boil for 2 min. Pour over crackers. Bake on 350° for 12 min. Cool and break apart.

## BUTTER COOKIES

Nina Richards  
Roberta Lucas

**1 box butter recipe cake mix (Duncan Hines preferred)**  
**1 egg**  
**1 stick margarine (Parkay), softened**  
**½ c. finely chopped pecans**

Mix all the above ingredients in a mixing bowl. Roll into two logs. Refrigerate for few minutes or longer if needed, to make slicing easier. Slice about ¼" thick. Put on sprayed cookie sheet about 1" apart. Bake at 300° to 320° for 10-12 minutes but watch them so they do not get too brown. (Mrs. Roberta says the lighter ones taste better to her.) Let cool on pan 2-3 minutes.

## CAKE COOKIES

Daphne Cannon

**1 box cake mix**  
**2 eggs**  
**½ c. vegetable oil**

Combine all of the ingredients and mix well. Drop teaspoonfuls of dough onto an ungreased cookie sheet; 2 inches apart. Bake for 8 - 10 minutes in a preheated 350° oven. Let cool. Eat and enjoy!

## CAKE MIX COOKIES

Maddi Fish  
Grandma Judy

**1 box Duncan Hines butter cake mix**  
**1 stick Parkay, melted**  
**1 egg**  
**1 c. finely chopped nuts**

(continued)

Mix all together and beat until creamed. Roll into 3 logs. Freeze. Then slice thin and place on cookie sheet. Bake 10 to 12 minutes at 325°.

## CARAMEL CORN

Doris Culverhouse

**½ c. white corn syrup**  
**2 c. brown sugar**  
**1 tsp. salt**  
**6-7 c. popped corn**  
**2 sticks butter**  
**¼ tsp. cream of tartar**  
**1 tsp. soda nuts**

Pour popped popcorn in a large bowl. (Make sure all unpopped kernels of corn are removed.) Mix butter, syrup and brown sugar. Bring to a boil for 6 minutes. Remove from heat; add cream of tartar, salt and soda. Mixture will form. Pour hot mixture over popcorn. Divide corn onto 2 cookie sheets. Bake at 200° for 40 minutes. Cool and store in airtight container.

## CARAMEL NUT CLUSTERS

Melissa Barker

**1 c. whole OR chopped nuts (walnuts and cashews are favorites)**  
**1 pkg. caramel bits prepared chocolate almond bark (Eagle Brand or Ghirardelli)**

Pour chocolate bark into ½ tablespoon size ovals on wax paper. Let set. Take caramel and place 1 teaspoon size portion on top of chocolate bark portions. Place 1 nut or ½ teaspoon of chopped nuts on each caramel pad; let set. Dip tops of caramel pads into chocolate bark and let set again.

Caramel bit preparation can be done by pouring caramel bits in bowl with 2 tablespoons of water. Cook for 1 minute then stir and continue cooking for 30-second intervals till melted.

## CHERRY WINKS

Ronald Williams

**2 ½ c. Kellogg's corn flakes**  
**2 ¼ c. self-rising flour**  
**2 eggs**  
**2 T. milk**  
**1 tsp. vanilla**  
**1 c. chopped nuts**  
**⅓ c. chopped maraschino cherries**  
**¾ c. shorting**  
**1 c. sugar**

Blend eggs, milk and vanilla; blend in flour and mix well. Add nuts and cherries. Combine shortening and sugar; cream well. Mix in flour mixture. Shape into balls using a level tablespoon of dough for each cookie. Crush corn flakes. Roll each ball of dough in cornflakes. Place on greased baking sheet. Top each cookie with ¼ maraschino cherry. Bake in moderate oven (375°) for 10 to 12 minutes. DO NOT STACK OR STORE UNTIL COOLED.

## CHOCOLATE DIPPED HORNS

Doris Culverhouse

**½ c. creamy peanut butter**  
**1 - 2 oz. squares chocolate flavored candy coating, melted**  
**2 c. Bugles**

(continued)

Spoon peanut butter into a small plastic bag; snip a small hole in the corner of the bag. Squeeze a small amount of peanut butter into each Bugle. Dip each Bugle into chocolate coating and place on wax paper to cool and harden. When completely cooled and hardened, place in an airtight container.

## CHOCOLATE DIPPED PEANUT BUTTER BALLS

Iverlene Pipkin Williams Arnold

**12-oz. creamy peanut butter**  
**1 lb. confectioner's sugar**  
**1 stick butter (or oleo)**  
**1 tsp. vanilla**  
**6-oz. chocolate chips**  
**2 T. shortening**

Cream together peanut butter, sugar, butter and vanilla. Shape into small balls. Cover and refrigerate for 2 hours or until firm. Melt chocolate chips and shortening over hot water. Dip balls in chocolate mixture using toothpicks. Place on waxed paper until hardened. Refrigerate.

## CHOCOLATE PEANUT BUTTER COOKIES

Kathy Boan

**1 (18 1/4-oz.) pkg. Devil's Food cake mix**  
**2 eggs**  
**1/3 c. vegetable oil**  
**1 (10-oz.) pkg. peanut butter chips**

In a mixing bowl, beat cake mix, eggs and oil. Batter will be very stiff. Stir in peanut butter chips. Roll into 1-inch balls. Place on lightly greased baking sheet; flatten slightly. Bake at 350° for 10 minutes or until a slight indentation remains when lightly touched. Cool for 2 minutes before moving to a wire rack. Makes 5 dozen.

## CHOCOLATE PEANUT CLUSTERS

Kay Renfroe

**2 c. milk chocolate chips**  
**1 c. butterscotch chips**  
**1 T. smooth peanut butter**  
**1-oz. food-grade paraffin wax**  
**3 c. roasted Spanish peanuts**

Melt chips, peanut butter and paraffin in double boiler, over boiling water. Add roasted peanuts. Drop onto waxed paper.

## CHOCOLATE PECAN CUPCAKES

Doris Culverhouse

**1 c. butter**  
**4 (1-oz.) semi-sweet chocolate baking squares**  
**1 1/2 c. chopped pecans**  
**1 1/2 c. sugar**  
**1 c. all-purpose flour**  
**4 lg. eggs, lightly beaten**  
**1 tsp. vanilla extract**

Preheat oven to 325°. Melt together butter and chocolate in a heavy saucepan over medium heat; stir in pecans. Remove from heat. Combine sugar, flour, eggs and vanilla extract. (DO NOT BEAT.) Stir in chocolate mixture. Place baking cups in muffin pans; spoon batter into cups, filling 3/4 full. Bake 35 minutes. (DO NOT OVERBAKE.)

(continued)

## Chocolate-Marshmallow Frosting

**3 c. miniature marshmallows**  
**3/4 c. butter or margarine, cut into pieces**  
**1/4 c. evaporated milk**  
**6-oz. unsweetened chocolate, chopped**  
**6 c. powdered sugar**  
**1 T. vanilla extract**

Melt marshmallows, butter, evaporated milk, chocolate and sugar in a 2-quart saucepan over medium-low heat, stirring 5 minutes or until mixture is smooth. Transfer chocolate mixture to a large bowl. Place the bowl into a larger bowl filled with ice and water. Gradually add powdered sugar, beating at low speed with an electric mixer. Increase speed to medium-high, and beat 5 minutes or until frosting is cool, thick and spreadable. Stir in 1 T. vanilla. Makes 4 1/2 cups.

## CHOCOLATE RAINBOW BAR COOKIES

Cheri Rudd

**1 (12-oz.) pkg. semisweet chocolate chips**  
**1 (8-oz.) pkg. cream cheese, softened**  
**1 (5-oz.) can evaporated milk**  
**1/2 c. chopped walnuts**  
**1/2 c. rainbow sprinkles**  
**1 tsp. almond extract, divided (1/2 tsp. & 1/2 tsp.)**  
**3 c. all-purpose flour**  
**1 1/2 c. sugar**  
**1 tsp. baking powder**  
**1/2 tsp. salt**  
**1 c. (2 sticks) butter, softened**  
**2 eggs**  
**1/2 tsp. vanilla**

Preheat oven to 350°. In a medium saucepan, combine the chocolate chips, cream cheese and evaporated milk. Cook over low heat; stirring constantly, until chips are melted and mixture is smooth. Remove from heat. Add the walnuts, sprinkles, and 1/2 tsp. almond extract; blend well and set aside. In large bowl, combine flour, sugar, baking powder, salt, butter, eggs, vanilla and remaining 1/2 tsp. almond extract. Beat with a mixer on low speed until coarse and crumbly. Press half of crumb mixture into greased 9X13 pan. Spread chocolate mixture over. Top with remaining crumbs. Bake for 35-40 minutes. Cool and cut into bars.

## CHOCO-PEANUT BUTTER FIBER COOKIES

Linda Barfield

**1 c. Fiber One (or any high fiber cereal)**  
**1 (1.5-oz.) bar Hershey's Milk Chocolate**  
**1/4 c. chunky peanut butter (smooth is ok)**

Melt bar and peanut butter in microwave till smooth at 30 second intervals. Be careful not to burn. Stir to mix chocolate and peanut butter. Add cereal and gently toss till coated. Drop on wax paper or foil making 9 cookie size pieces. Freeze for 30 minutes then put in ziplock bag and refrigerate. For peanut butter lovers, these are out of this world. The recipe can be doubled.

## CHRISTMAS NUT THINS

Kathy Fairfield

**1 c. butter (NOT margarine)**  
**1 c. sugar**  
**1 ½ c. flour**  
**2 eggs**  
**1 c. chopped walnuts**  
**1 tsp. vanilla**

Cream butter and sugar. Add eggs. Add remaining ingredients and mix well. Drop by teaspoonfuls on the greased cookie sheet. Bake at 375° for 8-10 minutes or until edges are lightly browned.

## CORNFLAKE CANDY

Laural Moseley

**1 c. white Karo syrup**  
**1 c. white sugar**  
**6 c. plain cornflakes**  
**1 (12-oz.) jar of crunchy peanut butter**

Mix syrup and sugar and bring to just a boil over medium heat. Remove from heat. Add peanut butter and stir well. Mix cornflakes into mixture and roll into balls or drop by teaspoonfuls onto waxed paper.

## CROCK POT CANDY

Monica Freeman

**24-oz. chocolate bark**  
**24-oz. white bark**  
**4-oz. German chocolate**  
**12-oz. milk chocolate chips**  
**peanuts**

Melt chocolates in the crock pot on low. Add nuts to taste, your preference of more or less nuts. Drop by teaspoonfuls onto waxed paper and let set OR you can put in mini muffin papers and let set. I put mine in the freezer to set.

## DARK CHOCOLATE AND CHERRY CHUNK COOKIES

Kari Coody

**2 ¼ c. all-purpose flour**  
**¾ tsp. baking powder**  
**1 tsp. salt**  
**1 stick unsalted butter, at room temperature**  
**⅔ c. dark brown sugar, firmly packed**  
**⅔ c. granulated sugar**  
**2 lg. eggs**  
**1 tsp. pure vanilla extract**  
**8-oz. dark chocolate, coarsely chopped**  
**1 c. dried cherries, coarsely chopped**  
**1 c. pecans, coarsely chopped (opt.)**

Preheat the oven to 375° F. Sift the flour, baking soda, baking powder and salt together into a bowl. In the bowl of an electric mixer (or in a bowl using a hand mixer), beat the butter with the sugars until light and fluffy, about three minutes. Add the eggs, one at a time, beating until incorporated. Beat in the vanilla. On low speed, add the flour mixture. With a wooden spoon, fold in the chocolate, cherries and pecans (if you are using them). Scoop by heaping tablespoonfuls onto two nonstick or greased cookie sheets. Bake until golden and chewy; about 12 minutes, rotating the sheets after six minutes. Transfer the cookies to a rack to cool and repeat the process with the remaining dough. Yields 4 dozen cookies.

## DELICIOUS EASY OATMEAL COOKIES

Johnnie Fay Graham

**2 c. packed brown sugar**  
**1 c. shortening (I use butter flavored Crisco)**  
**½ c. buttermilk**  
**1 tsp. vanilla flavoring**  
**4 c. quick-cooking oatmeal**  
**1 ¾ c. all-purpose flour (whole wheat flour may be used)**  
**1 tsp. baking soda**  
**¾ tsp. salt**

Heat oven to 375°. Mix brown sugar, shortening, buttermilk and vanilla flavoring in large bowl. Stir in remaining ingredients. Shape dough into 1-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten with bottom of glass dipped in water. Bake until golden brown, 8 to 10 minutes. Immediately remove from cookie sheet. Yield: Approximately 7 dozen cookies.

## DUNCAN HINES BUTTER COOKIES

Roberta Lucas

**1 box butter recipe Duncan Hines cake mix**  
**1 egg**  
**1 stick margarine**  
**½ c. pecans**

Finely chop pecans. Mix cake mix, egg, margarine and nuts in mixing bowl. Roll into 2 logs. Refrigerate for few minutes in order to slice about ¼ inch thick. Put onto cookie sheet sprayed with Pam about 1 inch apart. Cook at 300° to 320° for 10-12 minutes. Cookies will not appear done when removed from oven. Let cool about 3-4 minutes on pan. Flip out onto paper towels to finish cooling until crispy.

## ELECTRIC FRY PAN PEANUT BRITTLE

Ruth NeSmith

**1 ½ c. sugar**  
**½ c. with Karo syrup**  
**2 T. water**  
**1 ½ tsp. baking soda**  
**2 c. raw peanuts**

Mix sugar, syrup, water and peanuts in electric pan. Boil @ 350°, 10-12 minutes or until golden brown. Stir in soda and pour out onto a cookie sheet and spread thin. Break into small pieces when cooled.

## EULA WILLIAMS FRUITCAKE CANDY

Marjorie Williams Wimberly  
Eula McDonald Williams

**2 c. pecans (chopped)**  
**1 stick butter**  
**1 ½ c. brown sugar**  
**2 eggs**  
**1 c. self-rising flour**  
**½ lb. candied cherries (chopped)**  
**½ lb. candied pineapple (chopped)**

Grease and flour pan. Spread nuts on bottom of pan. Cream butter and sugar. Add eggs and flour then fruit. Spoon over nuts; spread evenly. Bake at 300° for 1 hour. Cut into pieces.

## FANTASY FUDGE

Barnett Shepard  
Mary Helen Hanson

3 c. sugar  
¾ c. margarine  
⅔ c. undiluted Carnation  
evaporated milk  
1 (12-oz.) pkg. Nestle semi-sweet  
chocolate morsels

1 (7-oz.) jar Kraft marshmallow  
cream  
1 c. chopped nuts  
1 tsp. vanilla

Combine sugar, margarine and milk in heavy 2 ½ qt. saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat or until candy thermometer reaches 234° stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add marshmallow cream, nuts and vanilla; beat until well blended. Pour into greased 13 X 9 in. pan. Cool at room temperature; cut into squares. Makes 3 pounds. NOTE: Do not substitute sweetened condensed milk for evaporated milk.

## FAUSTINE'S COOKIES

Faustine Sanders  
Contributed by Gloria Williams

1 stick margarine  
1 c. sugar  
2 eggs  
1 c. self-rising flour

2 T. cocoa  
1 tsp. vanilla  
1 c. finely chopped nuts

Mix all ingredients well and put into greased baking sheet. Sprinkle and pat into batter 1 cup finely chopped nuts. Bake at 325° for 30 to 35 minutes. Cut into squares before cooled.

## FORGOTTEN COOKIES

Sandra Powell

2 egg whites, room temperature  
¼ tsp. cream of tartar  
dash of salt

⅔ c. sugar  
1 tsp. vanilla  
1 c. chopped nuts

Heat oven to 325°. Line cookie sheet with parchment paper or foil. Beat egg whites until foamy. Beat in cream of tartar; then salt. Add sugar, 2 tablespoons at a time; beating until stiff peaks form. Fold in vanilla and nuts. Drop mixture by heaping teaspoonfuls 2 inches apart onto pan. Place in oven AND IMMEDIATELY TURN OFF OVEN!! Do not open oven door for at least 12 hours. Gently transfer cookies to cooling rack. Store in airtight container.

## FRUIT BARS

Margaret Ayer Butts

1 stick margarine  
½ box (8-oz.) light brown sugar  
2 eggs  
1 c. plain flour

1 tsp. vanilla  
3 c. pecans  
½ lb. chopped candied cherries  
6 slices chopped, candied pineapple

Mix margarine, sugar, eggs, unsifted flour and vanilla. Fold in chopped nuts and chopped fruit. Spread into 11x15x½ inch pan sprayed with Baker's Joy. Bake 1 hour at 275°. Cool and cut into squares.

## FRUITCAKE COOKIES BY EMILY

Emily Page

2 sticks butter, melted  
2 c. packed light brown sugar  
4 sm. eggs (or 2 large eggs)  
1 tsp. vanilla extract  
3 c. self-rising flour  
2 tsp. cinnamon  
2 scant tsp. baking soda

8-oz. candied red cherries, chopped  
8-oz. candied green cherries,  
chopped  
16-oz. candied pineapple, colored  
or clear, chopped  
1 (8-oz.) pkg. chopped dates  
6 c. chopped pecans

Cream butter and sugar; add eggs and mix well. Stir in vanilla. Mix together flour, cinnamon and soda. Mix in candied fruits, dates and nuts. Mix all together well (may have to mix with your hands). Drop by teaspoonfuls on a greased cookie sheet. Bake in a 325° oven for 15-20 minutes.

## FRUITCAKE COOKIES BY KAY & CHARLENE

Kay Renfroe  
Charlene Cross

1 c. light brown sugar  
1 c. butter  
3 eggs, well beaten  
1 tsp. cinnamon  
1 tsp. soda  
3 c. cake flour

2 c. chopped dates  
¾ lbs. white raisins  
2 c. candied cherries  
6 slices candied pineapple  
7 c. pecans  
½ c. milk

Chop all fruit and nuts. Cream sugar and butter. Add soda and eggs. Add flour and milk alternately. Pour over fruit and nuts. Mix well. Chill dough before baking as this makes them crispier. Drop by teaspoonfuls on greased cookie sheet. Bake at 300° for 20-30 minutes. You can freeze them after they are cooked.

## FRUITCAKE COOKIES BY LILLIAN & JANICE

Lillian Southerland  
Janice H. Jones

1 c. light brown sugar  
1 c. butter  
3 eggs, well beaten  
1 tsp. cinnamon  
1 tsp. soda  
3 c. cake flour

2 c. chopped dates  
¾ lbs. white raisins  
2 c. candied cherries  
6 slices candied pineapple  
7 c. pecans  
½ c. milk

Chop all fruits and nuts. Cream sugar and butter. Add soda and eggs. Add flour and milk, alternately. Pour over fruit and nuts. Mix well. Chill dough before baking. This makes cookies crispier. Drop by teaspoonfuls on greased cookie sheet. Bake at 300° for 20-30 minutes.

## FUDGE

Melissa Barker

3 c. sugar  
1 ½ sticks butter  
5-oz. evaporated milk  
12-16-oz. semi-sweet chocolate  
chips

13-oz. marshmallow cream  
1 tsp. vanilla  
1 c. chopped nuts, opt.

(continued)



Line 9-inch square pan with wax paper. Place sugar, butter and milk in saucepan. Bring to boil on medium heat. Boil 4 minutes, stirring constantly. Add chocolate chips and marshmallow cream. Stir till completely blended. Add vanilla. Pour into prepared pan. I place in the refrigerator until I use it. Cut in 1-inch squares for serving.

Variations: Use white chocolate chips, vanilla chips, butterscotch chips, peppermint chips, peanut butter chips or else as desired. If you use peppermint chips, replace vanilla with peppermint oil.

## GRANDMA EULA'S MELTING MOMENTS

Eula Williams  
Gloria Williams

### Cookie

½ c. margarine  
⅓ c. powdered sugar  
1 ¼ c. plain flour  
½ c. cornstarch

Cream margarine and sugar. Gradually add flour and cornstarch. Drop by teaspoonfuls on an ungreased baking sheet. Bake at 350° for 10 to 15 minutes. Do not let cookies brown on top. Place on wire rack and cool completely. (NOTE: For shaped cookies add ¾ cup flour. Press through cookie press into desired shapes.) Ice with the following frosting:

### Lemon Frosting

¼ c. margarine  
½ c. powdered sugar  
2 T. lemon juice  
1 T. lemon rind, grated

Blend together and spread on cookies.

## GRANDMA HANSON'S DIVINITY

Melissa Barker  
Mary Helen Shepard Hanson  
Barnett Floyd Shepard

2 ½ c. sugar  
½ c. Karo syrup  
½ c. water  
2 egg whites  
½ tsp. vanilla  
1 c. nuts

Beat egg whites until stiff but not dry. Cook water, sugar and Karo syrup until a hard ball is formed when dropped in cold water. Add sugar syrup to egg whites beating continuously. When stiff, add vanilla and nuts. Drop spoonfuls of candy on waxed paper.

## GRANDMA'S GINGER SNAPS

Judy Williams Porter  
Eula McDonald Williams

1 ½ c. butter  
1 c. dark corn syrup  
2 c. sugar  
1 T. plus 1 tsp. ginger  
1 T. plus 1 tsp. cinnamon  
2 tsp. ground cloves  
1 tsp. ground cardamon  
1 c. heavy cream  
9 c. plain flour  
1 T. soda

(continued)

Cream butter. Add syrup, sugar and spices; continue creaming until light. Blend in cream. Mix flour and soda; slowly add to mix. Turn out on lightly floured surface and work until smooth. Put in floured bowl, cover tightly and REFRIGERATE OVERNIGHT. Roll out small amount at a time on lightly floured surface and cut out desired shapes. Grandmother always decorated the cookies with cinnamon candies and sliced almonds.

## GRANDMA'S SUGAR COOKIES

Judy Williams Porter  
Eula McDonald Williams

### Cookie

1 c. shortening  
1 ½ c. sugar  
2 eggs  
1 tsp. vanilla  
2 T. orange peel  
2 T. lemon peel  
3 T. lemon juice  
7 T. orange juice  
5 c. plain flour  
½ tsp. salt  
1 tsp. baking powder  
1 tsp. baking soda

Cream shortening and sugar. Stir in eggs, vanilla, peels and juices; mixing well. Combine dry ingredients; then mix all together (will be very thick). Divide dough into fourths; wrap in plastic wrap and chill. Roll, cut and bake on lightly greased cookie sheet at 300°.

### Decorating Icing

1 c. powdered sugar  
1 unbeaten egg white

Beat and add food coloring as desired.

## GRANDMOTHER EULA'S PEANUT BRITTLE

Marjorie Williams Wimberly  
Eula McDonald Williams

1 c. raw peanuts  
1 c. sugar  
¼ c. water  
½ c. Karo syrup (white)  
½ tsp. baking soda  
½ tsp. vanilla flavoring  
1 T. butter

Roast peanuts in a low temperature oven for a few minutes. That helps the husk separate from the nut if shaken in a wire sifter. Put peanuts, sugar and water in an iron skillet. Bring to a rolling boil. Cook about 7 minutes or until golden brown. Turn off heat. Add butter, vanilla and soda. Stir and pour on buttered cookie sheets. Wearing garden gloves under "battered" rubber gloves makes it easier to spread the hot candy out thin. Cool and break into pieces. Note from Marjorie: My Mother, Eula Williams, made so many batches of this as gifts and to fill numerous orders for those who wanted her to "bake for them". This recipe never tastes exactly like Mother's did. My husband, Jimmy, watched her make it to see if she had a "secret" ingredient that she had not told us about it. She made it exactly like the recipe, but it just tasted better when Mother made it.

## GRANNY'S GINGER COOKIES

Sandra Powell

<b>2/3 c. vegetable oil</b>	<b>1/2 tsp. salt</b>
<b>1 c. sugar</b>	<b>2 tsp. soda</b>
<b>2 c. all-purpose flour</b>	<b>1 tsp. cinnamon</b>
<b>1/4 c. cane syrup</b>	<b>1 tsp. ginger</b>
<b>1 egg, beaten</b>	

Mix all together. Roll in small balls and place on cookie sheet. Bake 10 to 12 minutes at 350°.

## ICE BOX COOKIES BY DORIS

Doris Culverhouse

<b>1 c. solid vegetable shortening</b>	<b>1 tsp. baking soda</b>
<b>2 c. brown sugar</b>	<b>1 tsp. cream of tartar</b>
<b>2 eggs</b>	<b>1 tsp. salt</b>
<b>1 tsp. vanilla</b>	<b>1 c. chopped pecans</b>
<b>4 c. plain flour</b>	

Preheat oven to 350°. Cream shortening, sugar, eggs and vanilla. Add sifted flour, baking soda, cream of tartar, salt and pecans. Shape into rolls; wrap in waxed paper or foil and REFRIGERATE. Thinly slice and bake 8 minutes. (For red and green Christmas cookies, divide dough and add food coloring.)

## ICE BOX COOKIES BY MOLLY

Molly Wright

<b>1 c. butter</b>	<b>3 1/2 c. plain flour</b>
<b>2 c. brown sugar</b>	<b>1/2 tsp. salt</b>
<b>2 eggs</b>	<b>1/2 tsp. baking soda</b>
<b>1 tsp. vanilla</b>	<b>1 c. chopped almonds or pecans</b>

Preheat oven to 300°. Cream butter and sugar; add eggs and vanilla. Mix well. Sift flour, salt and baking soda; add nuts. Roll out into a round roll. REFRIGERATE OVERNIGHT. Turn out onto a floured board. Slice very thinly. Bake 20 to 25 minutes.

## ICE BOX PEANUT BUTTER COOKIES

Barnett Shepard

<b>1 c. brown sugar</b>	<b>2 eggs</b>
<b>1 c. granulated sugar</b>	<b>2 c. plain flour</b>
<b>1 c. Crisco</b>	<b>1 tsp. soda</b>
<b>1 c. peanut butter</b>	<b>pinch of salt</b>

Heat oven to 375°. Place sheets of foil on counter top for cooling cookies. Combine shortening, peanut butter, brown sugar and sugar in large bowl. Beat at medium speed of electric mixer until well blended. Add eggs; mixing until blended. Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Roll out into small rolls about 12 inches long. Wrap in wax paper and PUT IN ICE BOX OVERNIGHT. To cook, slice rolls in 1/2-inch slices. Place on a greased baking sheet and flatten with fork. Bake at 375° for 7 to 8 minutes or until set and just beginning to brown. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

## INSTANT FUDGE BROWNIES

Iverlene Pipkin Williams Arnold

<b>1/2 c. butter</b>	<b>2/3 c. self-rising flour</b>
<b>2 squares baking chocolate</b>	<b>1/2 c. chopped pecans</b>
<b>1 c. sugar</b>	<b>1/4 tsp. salt</b>
<b>2 eggs</b>	<b>1 tsp. vanilla</b>

Melt butter in 8 or 9" square pan in 350° oven. Remove from heat. Add remaining ingredients. Beat with fork until mixture is well blended and smooth. Cook 15-20 minutes. Cut in squares and let cool.

## IRRESISTIBLE PEANUT BUTTER COOKIES

Mary Helen Hanson

<b>1/2 c. Crisco all-vegetable shortening</b>	<b>1 T. vanilla</b>
<b>3/4 c. Jif creamy peanut butter</b>	<b>1 egg</b>
<b>1 1/4 c. firmly packed light brown sugar</b>	<b>1 3/4 c. all-purpose flour</b>
<b>3 T. milk</b>	<b>3/4 tsp. salt</b>
	<b>3/4 tsp. baking soda</b>

Heat oven to 375°. Place sheets of foil on counter top for cooling cookies. Combine shortening, peanut butter, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended. Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork. Bake at 375° for 7 to 8 minutes or until set and just beginning to brown. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely. Makes about 3 dozen cookies.

## KOURAMBLEDES (GREEK WEDDING COOKIES)

Cynthia Williams

<b>1 lb. sweet butter</b>	<b>1/2 tsp. almond extract</b>
<b>1/2 c. powdered sugar</b>	<b>1/2 tsp. bourbon extract</b>
<b>1 egg yolk</b>	<b>4 c. flour</b>
<b>1 tsp. vanilla</b>	<b>3 c. sifted confectioners sugar</b>

Beat butter and sugar until creamy. Add egg yolk, flavorings and nuts. Gradually add flour to make soft dough. Make into round or crescent shaped cookies. Cook on baking sheet lined with baking paper. Bake at 350° for 20 minutes or until lightly brown. When cooled, sprinkle with powdered sugar.

## LEMON BROWNIES

Margaret Ayer Butts

<b>1 (18 1/4-oz.) box Lemon Supreme cake mix</b>	<b>1/2 c. oil</b>
<b>1/2 c. sugar</b>	<b>2 eggs</b>
<b>2 T. water</b>	<b>1 c. chopped pecans</b>

Empty cake mix in a bowl and make a well in center. Add sugar, water, oil and eggs. Mix well by hand. Add nuts; batter will be thick. Pour and spread batter in a  
(continued)

greased 9X13-in. baking dish. Bake at 350° for 30 minutes. Cool and cut into squares. Store in tightly covered container.

### LEMON MERINGUE COOKIES

Anne F. Barrow

**2 egg whites**  
**¾ c. sugar**

**grated rind of 1 lemon**  
**¼ to ½ c. pecans**

To stiffly beaten egg whites gradually add sugar. Fold in finely chopped pecans and lemon rind. Drop by teaspoonfuls onto BROWN PAPER OR WAX PAPER. Bake 25 minutes @ 300°. Cool and store in airtight container. (The older the lemon--the better. Slightly grate lemon - do not let juice get into rind -- this will make meringue "fall".)

### LOADED OATMEAL COOKIES

Debi Crouch

**1 c. (2 sticks) unsalted butter,**  
**softened**  
**½ c. sugar**  
**½ c. light brown sugar**  
**2 lg. eggs**  
**2 tsp. vanilla extract**  
**2 c. all-purpose flour**  
**1 tsp. baking soda**  
**½ tsp. baking powder**  
**1 tsp. salt**

**1 ½ c. old fashion rolled oats**  
**¾ c. sweetened shredded coconut**  
**¾ c. toffee bits**  
**¾ c. roughly chopped dark**  
**chocolate**  
**¾ c. dried cherries**  
**¾ c. roughly chopped pecans**  
**¾ c. roughly chopped salted**  
**pretzels**

Preheat oven to 350°. Line baking sheet with parchment paper. In a bowl of an electric mixer fitted with the paddle attachment, cream together the butter and both sugars. Beat in eggs, one at a time, until well blended. Stir in vanilla. In a med. bowl, whisk together flour, baking soda, baking powder and salt. With the mixer on low, gradually add to the butter mixture until well combined. Add the oats, coconut, toffee, chocolate, cherries, pecans and pretzels. Mix on low just until combined. Using a 2 in. ice-cream scoop, drop batter onto prepared baking sheets about 2 in. apart. Press tops down with buttered finger tips to flatten cookies evenly. Bake until golden, 12-14 minutes. Let cookies cool on baking sheet for 2 minutes before transferring to a wire rack to cool completely.

### MARSHMALLOW PUFFS

Kay Renfroe

**36 reg. marshmallows**  
**1 pkg. semisweet chocolate pieces**

**½ c. crunchy peanut butter**  
**2 T. margarine**

Line 8" square pan with aluminum foil; cover bottom of pan with tightly packed marshmallows. Melt chocolate in top of double boiler; add peanut butter and margarine, blending thoroughly. Pour heated mixture over marshmallows, with back of wooden spoon work mixture into spaces on all sides of marshmallows. Place in refrigerator for two hours or until mixture hardens. Turn candy out of pan upside down; peel off aluminum foil. Cut candy into 36 pieces with marshmallow in center of each. Store in refrigerator.

### MICROWAVE EASY FUDGE

Cindy Pittman Hilliard

**1 lb. box 4X sugar**  
**⅓ c. cocoa**  
**¼ c. milk**

**1 stick butter**  
**1 tsp. vanilla**  
**1 c. chopped nuts**

Blend well powdered sugar and cocoa in a glass microwave safe bowl. Pour in milk and butter. DO NOT STIR!! Microwave on High for 3 minutes. Remove. Add nuts and vanilla. Mix well. Pour into buttered dish. Let cool and cut into squares.

### MICROWAVE PEANUT BRITTLE BY KATHY

Kathy Fairfield

**1 c. sugar**  
**1 c. raw peanuts**  
**½ c. corn syrup**  
**1 tsp. salt**

**1 tsp. vanilla**  
**1 tsp. butter**  
**1 tsp. soda**

Mix sugar, peanuts, corn syrup and salt in large glass bowl. Microwave for 7 minutes. Mix vanilla with butter. Add these to mixture. Cook 2 more minutes on high. Add soda. Spread on greased cookie sheet. Cool. Break apart. Serve.

### MICROWAVE PEANUT BRITTLE BY VIRGINIA

Virginia Pritchett

**1 c. sugar**  
**1 c. raw peanuts**  
**½ c. white corn syrup**  
**½ tsp. salt**

**1 T. butter**  
**1 tsp. vanilla**  
**1 tsp. soda**

In microwave dish, combine sugar, peanuts, corn syrup and salt. Microwave for 4 minutes on high. Stir and return to microwave for 4 more minutes. Add butter and vanilla. Microwave on high for 2 more minutes. Add soda and stir. Pour into a buttered pan or a pan lined with aluminum foil. Cool and break into pieces.

### MRS. EMMIE WILLIAMS' CHEESE COOKIES

Annette Williams

**8-oz. Sharp cheese**  
**8-oz. Extra Sharp cheese**  
**2 sticks butter**  
**3 c. plain flour**

**1 tsp. salt**  
**1 c. nuts**  
**¼ tsp. red pepper**

Mix all ingredients; roll into logs and CHILL until firm. Bake for 20 minutes at 325° or until done.

### **MRS. RACKLEY'S DIVINITY**

Ronald Williams

**3 egg whites**  
**1 ½ c. water**  
**1 c. white Karo**  
**3 c. white sugar**

**1 lb. light brown sugar**  
**1 T. vanilla**  
**2 c. nuts**

Cook sugar, syrup and water until it forms a soft ball in water. At this point, pour ½ mixture over beaten egg whites and beat. Cook the rest of the mixture until it threads at least 2" long. Pour into other mixture. Continue beating until it begins to firm. Add nuts and vanilla. Drop onto greased platter or wax paper--makes over 100 pieces.

### **NITEY-NITE COOKIES**

Molly Wright

**2 egg whites**  
**⅔ c. sugar**

**1 c. chopped nuts**  
**1 c. chocolate chips**

Preheat oven to 350°. Beat egg whites until stiff, adding sugar gradually. Stir in nuts and chocolate chips. Drop by teaspoonfuls on foil-lined cookie sheet. PUT IN OVEN AND TURN IT OFF. DO NOT OPEN UNTIL MORNING. Makes 4 dozen.

### **OATMEAL COOKIES**

Louise Giddens

**¾ c. brown sugar**  
**½ c. sugar**  
**1 egg**  
**1 tsp. vanilla**  
**1 ½ c. all-purpose flour**

**1 ¼ c. (equals 2 ½ sticks) margarine**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**½ tsp. cinnamon**  
**3 c. oats**

Heat oven to 375°. Beat softened margarine and sugar until fluffy. Beat in egg and vanilla. Add flour, soda, salt and spice. Mix well. Stir in oats. Drop on cookie sheet. Bake 8-9 minutes for chewy cookies OR 10-11 minutes for a crisp cookie.

### **OATMEAL RAISIN COOKIES BY BARNETT**

Barnett Shepard  
Mollie Simmons

**½ c. (1 stick) plus 6 T. butter**  
**¾ c. brown sugar**  
**½ c. granulated sugar**  
**2 eggs**  
**1 tsp. vanilla**  
**1 ½ c. sifted all-purpose flour**

**1 tsp. baking soda**  
**1 tsp. ground cinnamon**  
**½ tsp. salt (opt.)**  
**3 c. Quaker Oats (quick or old fashioned, uncooked)**  
**1 c. raisins**

Heat oven to 350°. In large bowl, beat butter and sugars on medium speed of electric mixer until creamy. Add eggs and vanilla; beat well. Add combined flour, baking soda, cinnamon and salt; mix well. Add oats and raisins; mix well. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 8 to 10 minutes or until light golden brown. Cool 1 minute on cookie sheet; remove to wire rack. Cool completely. Store tightly covered.

(continued)

### **Bar Cookies**

Press dough onto bottom of ungreased 13X9-inch pan. Bake 30 to 35 minutes. Cool completely in pan or wire rack. Cut into bars. Store tightly covered.

### **OATMEAL RAISIN COOKIES BY LAURANA**

Laurana Moore

**1 c. brown sugar**  
**1 c. white sugar**  
**1 c. shortening**  
**2 eggs**  
**1 ½ tsp. vanilla**

**1 ½ c. flour**  
**3 c. oatmeal**  
**1 tsp. baking soda**  
**dash salt**

Combine all ingredients EXCEPT raisins in a large bowl. Beat till blended. Stir in the raisins. Drop from a spoon onto a greased cookie sheet, using about 2 tablespoons dough for each. Bake in a moderate oven (350°) for 15 to 17 minutes. Remove from pan. Makes 5 dozen large cookies.

### **OLD FASHIONED PEANUT BRITTLE**

Jean Taylor

**2 c. sugar**  
**½ c. (1 stick) butter**  
**1 c. light corn syrup**

**½ c. water**  
**2 c. raw peanuts or pecans**  
**1 tsp. baking soda**

In 3-quart saucepan, heat together sugar and water; stir till dissolved. When syrup boils, blend in butter. Stir frequently after temperature reaches 230°. Add peanuts when temperature reaches 280°. Stir constantly to hard crack stage. Remove from heat; quickly stir in soda, mixing well. Pour into 2 buttered platters or cookie sheet. Pull edges when cooled a little. Makes 2 ½ lbs.

### **ORANGE BALLS BY BECKY**

Becky Kirkpatrick

**1 box Nilla wafers, crushed**  
**6-oz. frozen orange juice, thawed**  
**1 stick butter, softened**

**1 box powdered sugar, sifted**  
**crushed pecans or coconut**

Mix all and place in freezer until firm. Roll into balls and roll in crushed pecans or coconut. Store in freezer.

### **ORANGE BALLS BY JANICE**

Janice H. Jones

**1 box (14-oz.) vanilla wafers, crushed**

**1 box (10X) confectioners sugar**  
**1 (6-oz.) can frozen orange juice**

Mix ingredients and make into balls. Roll in coconut. Place in freezer for awhile.



## OREO BALLS

Jordan Barker  
Melissa Williams Barker

**1 (8-oz.) pkg. cream cheese**  
**1 pkg. Oreos**

**white almond bark (I prefer Eagle Brand or Ghirardelli)**

Place Oreos in food processor and pulsate till finely ground. Add cream cheese and pulsate till ball forms. Roll mixture into balls and place on wax paper in the freezer till set. Melt the white bark; dip Oreo balls in white chocolate and set on wax paper until hardened.

## PARK AVENUE BARS

Kathy Fairfield

**1 box German chocolate cake mix with pudding in the mix**  
**2 eggs**  
**1 stick melted butter**  
**1 c. chopped nuts**  
**1 (8-oz.) pkg. cream cheese**  
**3 eggs**  
**1 box powdered sugar**

Mix cake mix, 2 eggs, butter and nuts together by hand; mixture will be stiff. Pat into the bottom of a greased 9x13 pan. Mix cream cheese, 3 eggs and powdered sugar together thoroughly. Pour on top of cake mixture. Bake in a 350° oven for 45 to 50 minutes or until the top is golden brown.

## PEANUT BLOSSOMS

Madge S. Dykes

**1 ¾ c. plain flour**  
**1 tsp. soda**  
**½ tsp. salt**  
**½ c. granulated sugar**  
**½ c. brown sugar**  
**½ c. shortening**  
**½ c. peanut butter**  
**1 egg**  
**2 tsp. milk**  
**1 tsp. vanilla**

Cream together shortening, sugars and peanut butter. Add egg and vanilla. Beat well. Blend in dry ingredients which have been sifted together. Shape dough into balls using one teaspoonful for each cookie. Roll in sugar and place on greased cookie sheet. Bake at 375° for 10 minutes. Remove from oven and top each cookie with a commercially prepared chocolate candy kiss, so that cookie cracks around edge. Return to oven for 2-5 minutes. Cool before storing, Makes 3 dozen.

## PEANUT BRITTLE

Iverlene Pipkin Williams Arnold

**1 c. sugar**  
**½ c. Karo syrup**  
**½ c. water**  
**1 pt. raw peanuts**  
**1 tsp. baking powder**  
**1 tsp. soda**

Cook until the mixture will spin a thread. Add 1 pint raw peanuts and cook until it turns light brown. Take off heat and add 1 tsp. baking powder and 1 tsp. soda. Pour on buttered cookie sheet.

## PEANUT BUTTER BALLS

Trevor Barker  
Melissa Williams Barker

**1 c. creamy peanut butter (Jif)**  
**6 T. butter (real butter not margarine)**

**2 c. sifted confectioners sugar**  
**chocolate almond bark (Eagle Brand or Ghirardelli)**

Combine peanut butter, confectioners sugar and butter till smooth. Roll into balls. Dip in melted almond bark and place on wax paper to set.

## PEANUT BUTTER COOKIES

Virginia Pritchett

**1 c. crunchy peanut butter**  
**1 c. sugar**  
**1 egg**  
**1 tsp. vanilla**

Combine ingredients. Drop teaspoonfuls on a lightly greased baking sheet. Bake at 375° for 8-10 minutes.

## PEANUTTY PRETZELS

Virginia Pritchett

**1 lb. almond bark or white chocolate**  
**1 c. crushed pretzels**  
**1 c. peanut butter**  
**½ c. roasted peanuts, crushed**

Melt almond bark in microwave or on top of stove in double boiler. Add peanut butter, peanuts and pretzels. Drop by teaspoonfuls onto waxed paper. Chill.

## PECAN FUDGE

Jean Taylor

**1 lb. Domino confectioners 10X sugar**  
**6 T. butter or margarine**  
**½ c. unsweetened cocoa**  
**¼ c. milk**  
**1 T. vanilla extract**  
**¼ tsp. salt**  
**1 c. pecans**

In medium saucepan, heat sugar, butter, cocoa, milk, vanilla and salt over low heat; stirring until smooth. Stir in nuts. Spread mixture quickly in buttered 9X5 loaf pan. Cool. Cut in squares.

## PECAN PRALINE POPCORN

Meredith Wright

**6 ½ qts. popped corn**  
**1 c. pecan halves or pieces**  
**2 sticks butter**  
**½ c. light corn syrup**  
**2 c. packed brown sugar**  
**2 tsp. salt**  
**1 tsp. baking soda**

Grease large roasting pan. Put popped corn and pecans in roasting pan and set aside. In saucepan, heat butter, syrup, sugar and salt. Bring to a boil. Maintain boil at medium-high heat for 5 minutes, stirring constantly. Remove from heat and stir. Vigorously beat in baking soda. Pour mixture over popped corn and pecans. Place in 225° oven 1 hour, stirring every 15 minutes to coat corn. Pour out on foil or waxed paper to cool. Store in airtight container. For easy clean-up, use disposable aluminum pan.

## PECAN SANDIES

Ronald Williams

**1 c. butter or margarine**  
**1/3 c. granulated sugar**  
**2 tsp. water**  
**2 tsp. vanilla**

**2 c. sifted all-purpose flour**  
**1 c. chopped pecans**  
**confectioners sugar**

Cream butter and sugar. Add 2 tsp. water and vanilla; mix well. Blend in flour and nuts; chill 4 hours. Shape in balls or fingers. Bake on ungreased cookie sheet 325° about 20 minutes. Remove from pan; cool slightly. Roll in confectioners sugar. Makes about 3 dozen cookies.

## PECAN STICKS

Kay Renfroe

**1 stick margarine**  
**1 egg beaten**

**1 c. self-rising flour**  
**1 c. chopped nuts**

Melt margarine. Mix dry ingredients and egg together. In a 7"x11" shallow tin foil pan sprinkle flour to coat; remove excess flour. Mix margarine with flour, egg and nut mixture. Bake at 325° for 30 minutes. Turn out of pan; cut while hot.

## PEPPARKAKOR (GINGERBREAD MEN COOKIES)

Mary Helen Hanson  
Barnett Shepard

### Cookie

**1 c. shortening**  
**1 c. granulated sugar**  
**1 c. molasses**  
**1 egg**  
**2 T. vinegar**  
**5 c. all-purpose flour**

**2 tsp. ground ginger**  
**1 1/2 tsp. baking soda**  
**1 tsp. cinnamon**  
**1 tsp. cloves (ground)**  
**1/2 tsp. salt**

Cream shortening and granulated sugar. Beat in molasses, egg and vinegar. Stir flour with ginger, soda, cinnamon, cloves and salt. Blend into batter. Chill 3 hours. On lightly floured surface, roll dough to 1/8 inch thickness. Cut into desired shapes with cookie cutters. Place 1 inch apart on greased cookie sheet. Bake at 375° for 5 to 6 minutes. Cool slightly; remove cookies to rack and cool thoroughly.

### Icing

**1/2 c. shortening**  
**1 tsp. vanilla**

**1 lb. confectioner's sugar**  
**3 to 4 T. milk**

Combine shortening, vanilla, sugar and milk. Put into pastry bag with decorating tip and have fun.

## PEPPERMINT BARK

Melissa Barker

**6 lg. candy canes, crushed**  
**8 - 10-oz. almond bark (Ghirardelli or Eagle Brand)**

Combine crushed candy canes in melted almond bark; then pour on wax paper to set. Break into bits of bark to serve.

## PERFECT PEANUT BUTTER COOKIES

Ginger Butts

**3/4 c. butter, softened**  
**1 c. light brown sugar, firmly packed**  
**1 c. white sugar**  
**1/2 c. peanut butter**

**2 eggs, beaten (room temperature)**  
**2 c. (heaped-unsifted) flour**  
**1 tsp. soda**  
**1/2 tsp. salt**  
**1 tsp. vanilla**

Mix flour with soda and salt. Cream butter and sugars in large bowl. Add peanut butter; mix well. Add eggs; mix well. Add flour mixture, blending thoroughly. Add vanilla; mix well. Shape dough into 1-inch balls. Place on greased cookie sheet and press down with floured fork. Bake 350° 8 to 10 minutes or until lightly browned.

## PISTACHIO CANDY

Kay Renfroe

**1 can ready-made vanilla frosting**  
**1 (3-oz.) box pistachio pudding mix**

**7-oz. coconut**

Mix frosting and pudding mix; form into balls and roll in coconut. Refrigerate so candy is firm. For different flavors try different flavors of frosting and pudding. Chocolate seems especially yummy.

## POTATO CANDY

Becky Kirkpatrick

**4 c. confectioners sugar**  
**4 c. flake coconut**  
**3/4 c. cold mashed potatoes, no milk or butter**

**1 1/2 tsp. vanilla**  
**1/2 tsp. salt**  
**1 lb. dark chocolate candy quik**

In a large bowl, mix confectioners sugar, coconut, potatoes, vanilla and salt. Line a 9-inch square pan with foil. Butter the foil. Put coconut mixture in the pan; cover and REFRIGERATE OVERNIGHT. Cut into 1-inch squares. Cover and freeze. Melt chocolate. Dip squares into melted chocolate and let harden.

## POTATO CHIP COOKIES

Annette Pritchett Stokes

**1 c. butter, softened**  
**2 eggs, room temp.**  
**1 tsp. vanilla**  
**1 c. light brown sugar**  
**1 c. chopped pecans**

**2 1/4 c. plain flour**  
**1/2 tsp. salt**  
**1 c. Golden Flake thin & crispy potato chips, crushed**  
**1 tsp. soda**

Cream butter, eggs and vanilla. Mix sugar, flour, salt and soda. Add to butter mixture. Fold in pecans and potato chips. Drop by teaspoonfuls on lightly oiled cookie sheet. Bake @ 300° for 10-12 minutes. Cool on rack or wax paper. Store in airtight container.

## PRALINE BARS

Janice H. Jones

**15 graham cracker sheets**  
**¾ c. pecans**  
**1 ¾ c. brown sugar**

**1 c. butter**  
**½ c. semisweet chocolate morsels**  
**½ c. white chocolate morsels**

Separate each graham cracker sheet into 4 crackers; place in a lightly greased 15x10 inch jelly-roll pan. Sprinkle chopped pecans over graham crackers. Bring brown sugar and butter to a boil in a saucepan over med-high heat. Boil 2 minutes. Pour brown sugar mixture evenly over graham crackers in pan. Bake at 350° for 10 min. Quickly remove graham crackers to wax paper, using spatula. Let cool completely. Microwave chocolate morsels at HIGH 30 seconds. Stir and microwave at high 30 more seconds. Drizzle chocolate evenly over bars. Repeat procedure with white chocolate morsels.

## PRALINES

Marcia Manning

**2 c. brown sugar**  
**¼ c. evaporated milk**  
**1 T. butter**

**2 c. pecan halves (room temperature)**  
**wax paper**

Place the sugar, milk and butter in a saucepan and boil. Stir until sugar is dissolved; then boil 3 minutes more without stirring. Remove the syrup from heat and stir in nuts carefully. Drop candy by spoonfuls onto wax paper. (Note: Make sure wax paper is turned wax side up or the wax may melt onto the counter top. Newspapers can be spread underneath wax paper.) Allow candy to cool.

## QUICK FUDGE

Renee Allen Smith

**1 can Eagle brand milk**  
**3 c. chocolate chips, semi-sweet**

**1 c. chopped pecans**  
**1 ½ tsp. vanilla flavoring**

In heavy boiler, heat milk and chocolate chips till melted and smooth. Add nuts and vanilla. Mix well. Line 9X13 pan with foil. Pour warm mixture in and smooth out. Place in refrigerator to chill. Cut in 1-inch squares. (Can double recipe. Makes 3 pounds if doubled.)

## RAISIN BAR COOKIES

Jeane Wright

**1 lb. raisins**  
**1 c. water**  
**1 ½ c. margarine**  
**1 c. sugar**  
**2 eggs, beaten**  
**1 tsp. vanilla**

**3 c. plain flour**  
**1 tsp. cinnamon**  
**¼ tsp. cloves**  
**½ tsp. nutmeg**  
**1 tsp. baking soda**  
**¾ tsp. salt**

Preheat oven to 350°. Spray pan (10x15") with Pam. In a large saucepan, combine raisins and water, bringing to a boil. Remove from heat and stir in softened margarine and sugar, until margarine is completely melted. Add eggs and vanilla; beat well. Stir in flour, spices, baking soda and salt; mix well. Pour into prepared pan. Bake 20-35 minutes or until light golden brown and springs back when lightly touched. Let cool until warm.

(continued)

## Glaze

**1 - 2 c. powdered sugar**  
**¼ c. - ½ c. milk OR water**  
**(depending on amt. of powdered sugar used)**

While bars are cooling, mix the powdered sugar and milk OR powdered sugar and water well. Spoon and spread glaze over warm bars. Let cool completely. Cut into squares.

## RED VELVET COOKIES

Kathy Boan

**1 box red velvet cake mix**  
**2 eggs**

**⅓ c. oil**

Mix ingredients together until smooth. Roll into 1-inch balls and place on a slightly greased cookie sheet. Bake at 375° until the tops crackle (8 to 10 minutes). Cool and frost with cream cheese frosting. Sprinkle red sprinkles on top. Makes approximately 48 cookies.

## ROCKY ROAD FUDGE

Jeane Wright

**2 (8-oz.) pkgs. Baker's semi-sweet chocolate**  
**1 (14-oz.) can sweetened condensed milk**

**2 tsp. vanilla**  
**1 ½ c. chopped nuts**  
**2 c. mini marshmallows**

Microwave chocolate squares and condensed milk in large microwave safe bowl on high for 1 ½ minutes. Stir. Microwave for another 1 ½ minutes or until chocolate is melted all the way. Stir in vanilla, marshmallows and nuts. Spread in greased 8X8-inch pan. Cool in fridge.

## RUTH'S PECAN PUFFS

Ruth NeSmith

**1 egg white**  
**¾ c. light brown sugar**

**2 c. pecans**

Preheat oven to 250°. Beat egg white until stiff. Gradually add sugar. Stir in pecans. Drop by teaspoons onto cookie sheet and bake @ 250° for 30 minutes. TURN OFF OVEN. Let sit for 30 minutes longer.

## SNICKER DOODLES

Jeane Wright

**2 ¾ c. sifted flour**  
**½ tsp. salt**  
**1 ½ c. sugar**  
**4 T. sugar**

**3 tsp. baking powder**  
**2 eggs, beaten**  
**4 tsp. cinnamon**

Mix and sift flour, baking powder and salt. Set aside. Cream butter; then add 1 ½ c. sugar. Cream till fluffy. Add beaten eggs to creamed mixture. Mix well. Add dry ingredients gradually and mix well. Chill in refrigerator. Mold dough into small balls using 1 T. dough for each ball. Roll balls in mixture of 4 T. sugar and cinnamon. Bake 350° for 10 minutes.

## SNOWBALLS

Mary Lane Wimberly

**2 sticks (1 c.) butter, softened**  
**1/2 c. powdered sugar, plus another**  
**1/2 c. for "snow"**  
**1 tsp. vanilla extract**

**2 c. flour**  
**1/4 tsp. salt**  
**1/2 c. chopped pecans (opt.)**

Cream the butter and sugar until fluffy. Add vanilla. Add the flour and salt. Beat until you have dough. If you're using nuts, mix them in now. Use your clean hands to roll small spoonfuls of dough into balls. Place them on baking sheet. Cookies spread out on the baking pan, so make the balls tinier than you want the finished cookies to be. Bake at 350° for 20 minutes or until slightly brown on the edges and dry on the top. Put about 1/2 c. of powdered sugar in a bag. Transfer the warm cookies to the sugar bag and shake up. Be gentle or you may get sugar coated crumbs instead of cookies.

## STRAWBERRY CAKE MIX COOKIES

Nina Richards

**1 box strawberry cake mix, may use**  
**other flavor or plain**  
**2 c. whipped topping**

**1 egg**  
**confectioners sugar**

Mix cake mix, whipped topping and egg together (will be stiff). Pinch off teaspoon amount of dough. Roll into ball and roll ball in confectioners sugar. Place on sprayed cookie sheet. DO NOT FLATTEN. Bake at 300° about 10 minutes. Remove from pan and cool on wire rack.

## SUGAR COOKIES

Barnett Shepard  
Mary Helen Hanson

**3/4 c. shortening (part butter)**  
**1 c. sugar**  
**1 egg**

**1 tsp. vanilla**  
**3 c. sifted self-rising flour**  
**2 T. milk**

Cream shortening, sugar, egg, and vanilla until light and fluffy. Add sifted flour and milk to creamed mixture. Blend well. Chill dough several hours or overnight. Roll out on lightly-floured, cloth-covered board to 1/4-inch thickness. Cut with floured cookie cutters. Bake on ungreased baking sheet in moderately hot oven (375°) for 8 to 10 minutes. Remove from baking sheet and cool on racks. Yields 4 dozen cookies.

## SUGAR FREE CHOCOLATE CHIP COOKIES

(Diabetic Chocolate Chip Cookies)

**4 oz. diet margarine, softened**  
**2 T. oil**  
**1 egg**  
**1 1/2 tsp. vanilla**  
**1/2 tsp. butter flavor salt**  
**1/4 c. non-fat dry milk**  
**24 packets granulated sugar**  
**substitute**

**1 c. all-purpose flour**  
**1/2 tsp. baking soda**  
**1 (2 1/2-oz.) dietetic milk chocolate**  
**bar**  
**vegetable cooking spray**

Preheat oven 350°. Cream softened margarine, oil, egg, vanilla, butter flavor salt, dry milk and sugar substitute until fluffy. In separate bowl, mix flour and baking soda. Add dry ingredients to creamed mixture and beat until blended. Stir in chocolate pieces. Drop batter by teaspoonfuls onto cookie sheet which has been lightly coated with cooking spray. Bake 12 minutes or until golden brown.

## SWEET SUGAR COOKIES

Meredith Wright

**1 c. powdered sugar**  
**1 c. sugar**  
**1 stick butter, softened**  
**1 stick margarine, softened**  
**2 eggs**  
**1 c. vegetable oil**

**4 c. plus 4 T. all-purpose flour**  
**1 tsp. salt**  
**1 tsp. baking soda**  
**1 tsp. vanilla**  
**1 tsp. cream of tartar**

Preheat oven to 350°. Mix sugars, butter, margarine, eggs, oil, flour, salt, baking soda, vanilla and cream of tartar. Mix well; roll into small balls. Place on greased cookie sheet. (Using a glass that has a design on the bottom, dip in water, dip in sugar and press down to make a design. Dip in sugar each time and press each cookie.) May sprinkle with a little more sugar on top. Bake 10 to 15 minutes.

## TEA CAKES BY AZILEE & MYRNA

Azilee Jessup  
Myrna Allen

**1 c. butter flavored Crisco**  
**1 egg**  
**2 1/2 c. self-rising flour (do not sift)**

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

Mix butter flavored Crisco and sugar until smooth. Add egg and beat well. Add flour and vanilla and mix well. Chill. Roll out in small balls. Press down with glass. Place on ungreased pan at 350° for 10-12 minutes. I place 15 per pan. Let cool. Remove from pan and store in airtight container.

## TEA CAKES BY GLORIA

Gloria Smith

**1 lb. margarine**  
**2 1/2 c. sugar**  
**3 eggs**

**3 tsp. vanilla**  
**5 1/2 c. self-rising flour**

Preheat oven. Mix all ingredients together. Drop from teaspoonfuls onto greased pan. Bake at 350° about 8 minutes. Makes 6 dozen.



## TEA CAKES BY JANICE

Janice H. Jones

**2 c. sugar**  
**1 c. margarine**  
**1 tsp. vanilla extract**

**2 eggs**  
**3 ½ c. self-rising flour**

Cream sugar and margarine. Add vanilla extract and eggs. Then add flour. Drop by teaspoonfuls onto greased cookie sheet. Press to desired thickness. Bake at 325° until cookies begin to brown LIGHTLY around the edges. Makes several dozens.

## TEA CAKES BY MOZELLE

Mozelle L. Grimsley

**2 c. sugar**  
**1 c. margarine**  
**2 eggs**

**3 ½ c. self-rising flour**  
**1 tsp. vanilla extract**

Cream margarine and sugar. Add vanilla extract; add eggs. Beat in flour. Drop by teaspoonfuls. Press to desired thickness. Bake 325°. Makes several dozen.

## TEA CAKES BY VIRGINIA

Virginia Pritchett

**1 ¼ c. sugar**  
**2 ½ c. flour**  
**1 egg**

**1 stick Crisco**  
**1 tsp. vanilla**

Cream together sugar and Crisco. Add egg and gradually add flour; mixing well. Pinch off balls and flatten with finger on an ungreased cookie sheet. Bake at 350° for about 10-12 minutes.

## TOASTED PECAN CRANBERRY BARK

Debi Crouch

**1 c. pecan halves, rough chopped**  
**1 pkg. (20-oz.) vanilla candy coating, chopped**

**¾ c. dried cranberries**  
**¼ tsp. ground nutmeg**

Preheat oven to 325°. Line a cookie sheet with parchment paper. Place pecans in a single layer on parchment-lined cookie sheet. Bake 10-15 minutes or until lightly toasted, stirring once. Cool. Melt candy coating in a microwave safe bowl in microwave oven following package directions. Remove from microwave; stir in toasted pecans, cranberries and nutmeg. Spread mixture ¼-inch thick on parchment lined cookie sheet. REFRIGERATE until cool. Break into 1 ½ inch pieces. Makes 36 pieces.

## TOFFEE COOKIES

June NeSmith

**1 box butter cake mix**  
**1 c. toffee bits**

**½ c. oil**  
**2 eggs**

Mix ingredients well. Drop by spoonfuls onto a cookie sheet. Bake in a 375° oven for 7 minutes.

## YUMMY SQUARES

Cheryl Foster

**1 c. peanut butter, smooth or crunchy**  
**1 stick butter or margarine**  
**1 (16-oz.) box light brown sugar**  
**3 eggs**

**2 tsp. vanilla extract**  
**2 c. self-rising flour**  
**1 (12-oz.) package semi-sweet chocolate chips**

Cream peanut butter, butter or margarine and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla and flour. Fold in chocolate chips. Spread batter in a greased 9X13X2 baking dish. Bake in a 350° oven 25-30 minutes or until lightly browned. Batter will sink slightly in the center. Cool for a while and cut into squares while warm. Yields 2-3 dozen.



## THIS & THAT



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## Helpful Hints

- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked, thawed foods.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Always use frozen, cooked foods within 1–2 months.
- To avoid teary eyes when cutting onions, cut them under cold running water or briefly place them in the freezer before cutting.
- Fresh lemon juice will remove onion scent from hands.
- To get the most juice out of fresh lemons, bring them to room temperature and roll them under your palm against the kitchen counter before cutting and squeezing.
- Add raw rice to the salt shaker to keep the salt free flowing.
- Transfer jelly and salad dressings to small plastic squeeze bottles – no more messy, sticky jars!
- Ice cubes will help sharpen garbage disposal blades.
- Separate stuck-together glasses by filling the inside glass with cold water and setting both in hot water.
- Clean CorningWare® by filling it with water and dropping in two denture cleaning tablets. Let stand for 30–45 minutes.
- Always spray your grill with nonstick cooking spray before grilling to avoid sticking.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste.
- Purchase a new coffee grinder and mark it “spices.” It can be used to grind most spices; however, cinnamon bark, nutmeg, and others must be broken up a little first. Clean the grinder after each use.
- In a large shaker, combine 6 parts salt and 1 part pepper for quick and easy seasoning.
- Save your store-bought bread bags and ties—they make perfect storage bags for homemade bread.
- Next time you need a quick ice pack, grab a bag of frozen peas or other vegetables out of the freezer.

## THIS & THAT

### APPLE BUTTER

Mary Helen Hanson

**7 lbs. tart apples (20-21 apples,  
med. sized)**  
**4 qts. cider**  
**2 ½ c. sugar**

**1 tsp. ground allspice**  
**1 ½ T. ground cinnamon**  
**1 tsp. ground cloves**

Wash and slice the apples. Add cider and cook until the apples are very tender. Press fruit through a sieve to remove the skins and seed. Add sugar and spices to the pulp. Cook the mixture until thick and clear, stirring frequently to prevent burning. When cold, it should be as thick as a good applesauce. Determine the thickness at frequent intervals by cooling small portions. Pour into sterilized jars and seal according to manufacturer's directions. Store in a cool place.

### BACON SALAD DRESSING

Robin Norris

**8 strips lean bacon**  
**¾ c. red wine vinegar**  
**1 c. sugar**

**1 tsp. salt**  
**½ c. water**

Fry bacon; drain and crumble. Pour bacon grease into a saucepan. Add remaining ingredients. Keep warm until served. **DO NOT PREPARE AHEAD SINCE BACON GREASE WILL SOLIDIFY!!** Pour over spinach or other greens mixed with any salad ingredients you like for a wilted salad. Serves 8-10.

### BARBECUE SAUCE BY JEAN

Jean Taylor

**¼ c. vinegar**  
**½ c. water**  
**2 T. sugar**  
**1 T. mustard**  
**½ tsp. pepper**  
**1 ½ tsp. salt**

**¼ tsp. cayenne**  
**1 thick slice lemon**  
**1 thick slice onion**  
**½ c. catsup**  
**2 T. Worcestershire**

Combine vinegar, water, sugar, mustard, pepper, salt, cayenne, lemon slice and onion slice. Simmer for 20 minutes uncovered. Add catsup and Worcestershire sauce and bring to a boil. Baste with ¼ cup oil and ⅜ cup vinegar.

### BARBECUE SAUCE BY KELLY

Kelly Belflower

**2 c. ketchup**  
**1 c. mustard**  
**¼ c. white vinegar**  
**½ c. clear Karo syrup**  
**3 T. brown sugar**

**1 T. black pepper**  
**1 T. garlic salt**  
**1 tsp. chili powder**  
**1 tsp. cinnamon**

Just combine all of the ingredients together. This makes about 1 quart. The one very good thing about this is, it will keep for a long time without having to be refrigerated. Of course this is not all that I use today when I make this sauce, but

(continued)

this is where it all started. I have had a lot of fun over the years experimenting with it, so maybe you can do the same.

### **BAR-B-QUE SAUCE FOR CHICKEN**

*Edith Butts*

**1 (32-oz.) bottle ketchup**  
**3 T. (slightly heaping) mustard**  
**½ c. vinegar**  
**3 tsp. Tabasco**  
**salt and pepper to taste**

Combine all ingredients and heat. Serve with chicken.

### **BATH-IN-A-JAR BATH SALTS**

*Laural Moseley*

**2 c. table salt**  
**2 c. baking soda**  
**2 c. nonfat dry milk**

Mix together and put in decorative jars. Make tag for jar saying, "Pour 1 Cup of Mix into Bath Water."

### **BLACKBERRY JELLY**

*Mollie Simmons*

**6 qts. blackberries (part half ripe or slightly green)**  
**1 pt. water**  
**sugar**  
**paraffin**

Wash berries. Boil the berries and water together 15 minutes. Strain through jelly bag. Use 4 cups of juice to 3 cups of sugar. Cook until jelly flakes off spoon; skim and pour into glasses. Cover with paraffin.

### **BUBBLE MIXTURE**

*Caleb Moseley*

**½ c. water**  
**4 T. dishwashing detergent**  
**1 ½ T. light corn syrup**

Mix well. Provide empty thread spools, empty cans with both ends removed and the rims covered with masking tape or chenille stems looped at one end. Dip the items in the bubble mixture and blow gently to make bubbles of varying sizes.

### **BUBBLE MIXTURE FOR A CROWD**

*Caleb Moseley*

**1 gal. water**  
**¾ c. liquid dish detergent (Dawn works best)**  
**1 T. glycerin**

Mix well and divide between several basins or buckets so children may take turns quickly and easily. Be CREATIVE with the implements used.

### **CAJUN POPCORN**

*Doris Culverhouse*

**½ c. butter, melted**  
**2 tsp. lemon pepper**  
**¼ tsp. ground red pepper**  
**1tsp. garlic powder**  
**1 tsp. onion powder**  
**2 tsp. paprika**  
**1 tsp. salt**  
**20 c. popped corn**

Preheat oven to 300°. Combine ingredients and pour over popcorn. Stir until well coated. Bake 15 minutes, stirring every 5 minutes. Remove; cool. Store in airtight container.

### **CHILI SAUCE RELISH**

*Mary Helen Hanson*

**24 ripe tomatoes**  
**8 onions**  
**8 green peppers**  
**4 tsp. salt**  
**4 tsp. ground ginger**  
**4 tsp. whole cloves**  
**8 tsp. sugar**  
**8 c. vinegar**

Peel and chop tomatoes, onions and pepper. Add salt and spices (tied in a cheesecloth bag) and sugar. Pour vinegar over all the mixture and boil slowly for 1 hour or a little longer. Put in jars and seal while hot.

### **CHOW CHOW RELISH**

*Mary Helen Hanson*

#### **First Day**

**1 qt. chopped cabbage**  
**2 c. chopped green tomatoes**  
**3 chopped onions**  
**1 ½ chopped sweet green peppers**  
**1 ½ chopped sweet red peppers**

Mix well and put into enameled pan or stone jar. Put in layer of vegetables and sprinkle well with salt. Continue until all the vegetables are used. Cover the last layer with salt. Let stand overnight and drain well the following morning. In a separate vessel put:

#### **Second Day**

**1 qt. vinegar**  
**2 c. sugar**  
**2 T. ground mustard**  
**¾ T. celery seed**  
**1 ½ T. white mustard seed**  
**1 tsp. cloves**

Tie spices in a bag. Heat second day ingredients to boiling. Add the well drained vegetables and cook slowly until tender (about ½ hour). Pack into sterilized jars and seal. Process in water bath 10 minutes at simmering temperature.

### **CHRISTMAS FRAGRANCE SIMMERING POTPOURRI**

*Kay Williams*

**5 to 6 cinnamon sticks, broken**  
**1 T. lemon peel**  
**1 T. orange peel**  
**½ c. whole cloves**  
**1 T. nutmeg**  
**¼ whole allspice**  
**1 T. bay leaf pieces**  
**2 slices dried apples, optional**

Combine ingredients. Add water to simmer on stove top or in potpourri pot.



## CRANBERRY RELISH

Margie Crumpler

**2 lbs. fresh cranberries**  
**2 whole oranges**  
**2 lg. cooking apples**  
**1 c. sugar**

Grind fruits in meat chopper on medium blade. Add sugar. Mix well and refrigerate. Keeps well for reasonable length of time in refrigerator.

## CUCUMBER PICKLES

Mary Helen Hanson

**7 lb. sliced cucumbers**  
**2 c. lime**  
**2 gal. water**  
**2 qts. vinegar**  
**4 ½ lbs. sugar**  
**1 tsp. salt**  
**1 tsp. celery seed**  
**1 tsp. whole cloves**  
**1 tsp. pickling spice**  
**1 c. white raisins**

Mix lime and water. Soak cucumbers 24 hours. Rinse well and cover with ice water for 3 hours. Allow to drain. Cover with vinegar, sugar and spices. Let soak overnight in syrup and then boil for 30 minutes. Add 1 cup white raisins and boil 5 minutes more. While hot, jar and seal.

## DEEP SOUTH PEAR RELISH

Barnett Shepard

**4 lbs. Kieffer pears (4 c. chopped)**  
**3 c. 5% acid strength cider vinegar**  
**3 c. sugar**  
**2 T. canning/pickling salt**  
**1 ½ tsp. celery seeds**  
**1 T. allspice (optional)**  
**6 med. onions, peeled (4 c. chopped)**  
**15 lg. green peppers, seeded and stemmed (5 c. chopped)**  
**4 hot red peppers, seeded and stemmed**

Wash pears; peel, core, and slice directly into salt water solution (1 T. salt to 1 qt. water) to prevent darkening of fruit. Combine vinegar, sugar, salt and celery seeds in 5 quart kettle. If desired, add allspice tied in cheesecloth bag. Bring to boil. Put pears, onions and peppers through food chopper; add to kettle. Simmer, uncovered, until onions and pears are translucent, about 40 minutes. Remove spice bag. Ladle into 6 hot pint jars, pressing down as you pack so syrup covers relish. Fill to within ¼ inch of jar top. Wipe jar rim; adjust lids.

Process in boiling water bath 15 minutes. Start to count processing time when water in canner returns to boiling. Remove jars and complete seals unless closures are self-sealing type. Makes 6 pints.

## DRY RUB

Kelly Belflower

**¾ c. salt**  
**½ c. black pepper**  
**½ c. garlic salt**  
**¼ c. paprika**  
**¼ c. onion powder**  
**¼ c. oregano**  
**¼ c. garlic powder**  
**2 T. seasoning salt**

Don't worry about using too much when you put it on the meat. The meat will only absorb so much; so when you think you have enough, add some more. We use this on almost any kind of meat we cook, grilled or baked. (I never tried it on  
(continued)

anything fried but when you live with a nurse, you don't get much fried food at home. Silly nurses, without lard and fried food, our parents would have never survived long enough to have us.)

## FIG STRAWBERRY PRESERVES

Olga S. Hamrick  
Janice H. Jones

**3 c. mashed figs**  
**2 (3-oz.) pkgs. strawberry jello**  
**3 c. sugar**

Thoroughly mix figs, Jello and sugar in a large saucepan. Bring to a boil over medium heat and boil for 3 minutes, stirring often. Pour quickly into sterilized glasses/jars and seal.

## GEORGIA BARBECUE SAUCE

Sandra Powell

**1 jar (9-oz.) mustard**  
**½ c. sugar**  
**1 bottle (14-oz.) ketchup**  
**1 to 2 c. distilled vinegar**  
**dash of Worcestershire sauce**  
**juice of 2 lemons**

Mix together. Makes about 1 quart.

## GREEN TOMATO PICKLES

Olga S. Hamrick

**7 lbs. sm. firm green tomatoes**  
**4 ½ lbs. sugar**  
**2 qt. vinegar**  
**1 tsp. salt**  
**1 tsp. cloves**  
**1 tsp. allspice**  
**1 tsp. cinnamon**  
**1 tsp. celery seed**  
**1 tsp. ginger**

Wash and slice tomatoes. Soak in lime water 24 hrs. Use 3 c. lime to one gal. of water. After 24 hrs., wash and rinse well. Soak in clear, cold water 4 hrs. Changing water every hour. Tie spices in bag. Bring sugar, spices and vinegar to a good boil. (USE ENAMEL CONTAINER OR STAINLESS STEEL FOR ALL OPERATIONS.) Add tomatoes and boil gently 1 hr. Pack in jars and seal. Recipe also good for cucumber pickles.

## HOT PEPPER JELLY

Laural Moseley

**¾ c. chopped red and green sweet pepper (bell)**  
**½ c. chopped hot peppers chopped fine (use gloves)**  
**5 c. sugar**  
**1 ½ c. white vinegar**  
**1 (3-oz.) pkg. Certo**

Bring sugar and vinegar to a boil. Add peppers. Bring to a boil again and add Certo. Boil until jelly drips from spoon (about 3 minutes). Cool until it begins to thicken. Pour into ½ pint jelly jars and stir if pepper comes to the top. Seal.

## ICE BOX CUCUMBER PICKLES

Jean Taylor

**7 c. cucumbers, sliced**                      **¼ c. salt**  
**1 onion, sliced (more if you want)**

Sprinkle salt on cucumbers. Let stand 1 hour; then rinse with cold water.

### Syrup

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

Pour mixture over pickles and then refrigerate for 12 hours.

## JEAN'S PEAR RELISH

Imogene Pipkin Young

**25 lg. pears**                                      **hot pepper to taste**  
**1 big bunch celery, chipped fine**        **1 qt. apple cider vinegar**  
**3 lbs. onions**                                   **3 lbs. sugar**  
**5 red pimento peppers**                   **2 T. pickling spice (tied in a cloth)**  
**6 green peppers**                               **3 T. salt**

Grind all EXCEPT celery. Cook in large enamel cooker for 3 hours or till good and thick. Don't let it stick--stir to the bottom. Seal while hot in clear jars.

## JEAN'S RELISH

Imogene Pipkin Young  
Iverlene Williams Arnold

**4 c. cabbage (1 head)**                      **1 T. salt**  
**4 c. tomatoes (10 med.)**                  **4 T. pickle spice (1 T celery seed +**  
**½ c. hot pepper (12 pods hot**              **dry mustard)**  
**pepper)**                                        **2 c. sugar**  
**2 c. onions (5 med. onions)**              **½ c. vinegar**  
**1 c. green pepper (5 sm. peppers)**

Put pickling spice in a bag. Combine ingredients and cook for 15 minutes. Bottle in sterilized jars in hot bath while still hot.

## MAMA'S PEAR RELISH

Kay Williams  
Mary Helen Hanson  
Mollie Elvira Simmons

**1 peck pears**                                      **6 green sweet peppers**  
**6 lg. onions**                                   **1 bunch celery**  
**6 red sweet peppers**

Put through food chopper and add:

### Brine

**3 c. sugar**                                        **5 c. vinegar**  
**1 T. salt**    **1 T. allspice**

Mix and let stand overnight; put in jars and process 20 minutes in hot water bath at simmering. (This is her actual recipe with food droppings to authenticate.

(continued)

However, we used directions from another recipe in her card file which took less time.)

NOTE: We used the ingredients above, but we didn't let it sit overnight. We boiled it for 30 minutes and then put the relish in sterilized jars in a hot water bath and sealed.

## MS. ILA'S BARBECUE SAUCE

Marjorie Williams Wimberly  
Ila Wimberly

**⅓ c. chopped onion**                              **½ c. water**  
**3 T. butter**                                        **2 tsp. prepared mustard**  
**1 c. ketchup**                                      **1 T. Worcestershire Sauce**  
**⅓ c. vinegar or lemon juice**                **salt and pepper to taste**  
**2 T. brown sugar**

Slowly cook onion in butter in a saucepan until onion is tender. Add remaining ingredients. Cover and let simmer about 15 minutes.

## PEACH PRESERVES

Mollie Simmons

**5 lbs. peaches, peeled and sliced**        **6 c. water**  
**7 c. sugar**                                        **5 peach kernels**

Bring sugar and water to a boil; add the peaches and kernels. Firm peaches should be used. Clingstones are excellent for making preserves. Cook until the fruit is clear when lifted from the syrup. Pack in sterilized containers; seal and process 15 minutes at simmering temperature in hot water bath.

## PEACHES FOR FRIED PIES

Madge G. Ayer  
Margaret Ayer Butts

**2 gal. unpeeled, cut up peaches**              **2 c. vinegar**  
**6 to 8 c. sugar**

Mix and cook until thick or until consistency of peach preserves. (It should not be too runny or juicy.) Put in hot pint jars while boiling hot and seal. (You can also put in freezer containers and freeze.)

## PEAR PRESERVES

Mollie Simmons

**4 lbs. pears**                                        **2 lemons, sliced (if desired)**  
**3 lbs. sugar**                                      **4 c. of water**

Select firm, slightly under-ripe pears. Peel and cut into quarters or eighths depending on size of pear. If Pineapple or Kieffer pears are used, they should be boiled in clear water until they can be pierced with a fork (about 20 minutes). Make syrup with water that pears were boiled in. Add sliced lemon and bring to boil. Place pears in syrup and cook until the fruit has a clear, transparent appearance and syrup is somewhat thick. Pack hot into hot sterilized jars; seal and process 15 minutes in hot water bath, at simmering temperature.

## PEAR RELISH

Iverlene Pipkin Williams Arnold

**24 pears peeled, cored, and chopped**  
**4 red peppers, chopped**  
**4 green peppers, chopped**  
**4 lg. onions, diced**

**1 stalk celery, diced**  
**1 qt. vinegar**  
**3 c. sugar**  
**salt**  
**1 pod hot pepper**

Combine ingredients and cook for 1 hour. Pour mixture in sterilized jars in hot bath and seal.

## PEPPER JELLY

Mary Helen Hanson  
Walter Hanson

**6 ½ c. sugar**  
**1 ⅓ c. vinegar**  
**¼ c. hot pepper**

**¾ c. bell pepper**  
**1 bottle Certo**

Mix and bring to boil. Simmer or boil for 4 minutes. Remove from heat and add Certo. Bottle in hot jars while mixture is still hot.

## PEPPER RELISH

Mary Helen Hanson

**12 red peppers**  
**12 onions**  
**12 green peppers**

**2 c. sugar**  
**2 c. vinegar**  
**3 T. salt**

Grind peppers and onions. Cover with boiling water and let stand 5 minutes and drain. Add vinegar, sugar and salt. Boil mixture 5 minutes. Pour in jars and seal.

## PINT-SIZE PIZZAS

Maddi Fish

**4 English muffins**  
**1 ½ c. pasta sauce**

**2 c. shredded Mozzarella cheese**

Preheat the oven to 350°. Cut the English muffins in half and toast them in a toaster. Spread about two tablespoons of sauce over each muffin. Then sprinkle the muffins with cheese. Place the muffins on a baking sheet and place the sheet in the oven. Bake for ten minutes or until cheese bubbles. Let cool slightly before serving. Makes eight small pizzas. NOTE: If you'd like, add your favorite pizza toppings-such as mushrooms, peppers or olives before you bake.

## PLAY DOUGH

Hannah Moseley

**1 c. flour**  
**½ c. salt**  
**1 c. water**  
**1 T. cooking oil or baby oil**

**2 tsp. cream of tartar**  
**food color or one small package**  
**unsweetened flavored drink mix**

Mix together the dry ingredients. Add the liquid ingredients and stir the mixture in an electric skillet or pan over medium heat. Stir constantly until the mixture forms a ball. Remove from heat. When dough is cool, knead until smooth. Store in an airtight container.

## POUND CAKE TIPS

Southern Living

Use name-brand ingredients. Store brands of sugar are often more finely ground than name brands, yielding more sugar per cup, which can cause a cake to fall. Store brands of butter may contain more liquid fat and flours more hard wheat, making the cake heavy.

Measure accurately. Extra sugar or leavening causes a cake to fall; extra flour makes it dry.

For maximum volume, have ingredients at room temperature. Premeasure ingredients and line them up in the order listed. That way, if interrupted, we're less likely to make a mistake.

Beat softened butter (and cream cheese or vegetable shortening) at medium speed with an electric mixer until creamy. This can take from 1 to 7 minutes, depending on the power of your mixer. Gradually add sugar, continuing to beat until light and fluffy. These steps are important because they whip air into the batter so the cake will rise during baking.

Add eggs one at a time, beating the batter just until the yellow yolk disappears. Overbeating the eggs may cause the batter to overflow the sides of the pan when it's baked or it may create a fragile crust that crumbles and separates from the cake as it cools.

To prevent the batter from curdling, always add the dry ingredients, alternately, with the liquid, beginning and ending with the dry ingredients. Mix just until blended after each addition. Overmixing the batter once the flour has been added creates a tough and rubbery cake.

Be sure to use the correct type of cake pan. Pound cake recipes calling for a tube pan won't always fit in a Bundt pan. Although both pans may measure 10 inches in diameter, each holds a different amount of batter. Some 10-inch tube pans hold 12 cups of batter while others hold 14 to 16 cups. The same pound cake recipe rises and bakes differently in each pan. When unsure of size, use a cup measure to fill the cake pan with water.

Grease cake pans with solid vegetable shortening and always dust with flour--a slippery surface keeps the batter from rising to its full volume.

Use an oven thermometer to check your oven's temperature for accuracy. Many home ovens bake hotter or cooler than the temperatures to which they're set.

Place the cake pan in the center of the oven, and keep the door closed until the minimum baking time has elapsed. If the cake requires more baking, gently close the oven door as soon as possible after testing to prevent jarring and loss of heat--both can cause a cake to fall if it's not done.

Some pound cakes will have a crack in the center that appears wet, even when fully cooked, so try to avoid this area when testing for doneness.

## QUICK SPICED PEACHES

Margaret Ayer Butts

**1 (1 lb. 12-oz.) can sliced peaches**       $\frac{2}{3}$  c. sugar  
**2 tsp. whole cloves**       $\frac{1}{4}$  c. vinegar  
**1 tsp. ground cinnamon**

Drain peaches. Put juice in 2 quart boiler; add cloves, cinnamon, sugar and vinegar. Boil 1-2 minutes. Pour over peaches. Refrigerate overnight or up to 2 weeks.

## RECIPE TO PRESERVE CHILDREN

Kay Renfroe  
Margie Monroe

$\frac{1}{2}$  doz. assorted children      **1 narrow pebbly brook**  
**3 sm. dogs**      **field of flowers to taste**  
**1 lg. grassy field**

Mix the children and dogs. Empty them into the field, stirring constantly. Sprinkle with flowers. Pour the brook gently over pebbles. Cover all with deep blue sky and bake in the sun. When the children are well browned, remove and place in bath tub and then into bed. Season well with prayer.

## RE-SEASONING A CAST IRON PAN

Mollie Simmons

Preheat oven to 350°. If you have three racks in the oven, remove one and move the others so they are in the two lowest positions. Prepare the piece for re-seasoning by washing it in hot, soapy water, using a stiff brush to remove any stuck-on food. If the pan has surface rust, remove it using fine steel wool or an abrasive soap pad such as Brillo or S.O.S. (If a piece is severely rusted, you'll need to take it to a local machine shop to have it sandblasted. It will then need to be re-seasoned IMMEDIATELY.) Rinse and towel dry the pan immediately and thoroughly. While the piece is still warm from being washed, use cooking spray or a paper towel soaked with melted vegetable shortening to give the interior and exterior surfaces of the pan a light coating of oil. Place a large sheet of aluminum foil on the lowest oven rack. Set the pan upside down on the rack above it. Bake for 1 hour. If the piece has a lid, set it beside the pan. Close the oven door, turn off the oven, and leave until the pieces cool off. Store in a cool, dry place. If the piece has a lid, folded paper towels should be placed between the lid and pot to allow air to circulate.

## ROYAL ICING

Sandra Powell

**1 lb. box confectioners sugar**       $\frac{1}{4}$  tsp. cream of tartar  
**3 egg whites**

Beat for 6-8 minutes or right consistency. Great for cookies. Add food coloring if desired.

## SLIME GOOP (FOR CHILDREN'S PLAY)

Robin Norris

**1 box (about 454 grams) cornstarch**      **food coloring (any color)**  
**1 c. (250 ml) water**

Mix all together in a zip lock bag. Fun to play with!

## STRAWBERRY PRESERVES

Mollie Simmons  
Barnett Floyd Shepard  
Mary Helen Shepard Hanson

**5 c. berries**      **6 c. sugar**  
 $\frac{1}{2}$  lemon

Wash berries and drain. Mix berries, lemon and sugar. Let sit for 1 hour. Cook slow. When mixture boils, time for 22 to 30 minutes. Best to boil rapidly but don't let scorch. Take off burner and sit in container until cool then jar up.

## SWEET DILL PICKLES

Madge G. Ayer  
Margaret Ayer Butts

**1 (48-oz.) jar whole Kosher dill**      **2  $\frac{1}{2}$  c. sugar**  
**pickles**       **$\frac{1}{2}$  c. apple cider vinegar**

Drain and rinse pickles. Dry and slice back into rinsed jar. Mix sugar and vinegar. Stir until dissolved. Pour over pickle slices. Store in refrigerator. Good after 2 or 3 days.

## TARTAR SAUCE

Terry Moseley

**1  $\frac{1}{4}$  lbs. cabbage, very finely**      **1 qt. mayonnaise**  
**chopped**       **$\frac{1}{2}$  T. salt**  
**5-oz. onion, very finely chopped**      **lemon juice to taste**  
 **$\frac{3}{4}$  qt. dill relish**

Combine finely chopped cabbage and onions. Mix well. Add all other ingredients and mix thoroughly. Makes 1  $\frac{1}{4}$  gallons.

## TOGETHER FOREVER

Connie Wiley

**1 T. Love**      **1 c. Trust**  
**2 Sprinkles Hugs & Kisses**      **1 tsp. Forgiveness**  
**Several Shakes of Tenderness**       **$\frac{1}{2}$ -oz. Faithfulness**

Mix together until thoroughly blended and remember to always have patience. Serves: The Whole Family

## TOMATO GRAVY

Jane Armstrong Newell

$\frac{1}{4}$  c. chopped onion      **1 c. water**  
**3 T. bacon drippings**      **salt and pepper to taste**  
**1 T. flour**  
**3 or 4 fresh tomatoes, peeled and**  
**chopped or 1 can diced tomatoes**

Sauté onion in bacon fat. Add flour and brown. Add tomatoes and their juice. Stir as gravy thickens. Add water a little at a time. Cook until gravy is of desired consistency. Add salt and pepper to taste.



## WATERMELON RIND PICKLES BY LAURANA

Laurana Moore  
Mary Helen Shepard Hanson

**7 lbs. watermelon rind**      **½ tsp. oil of cloves**  
**salt water (¼ c. salt to 1 qt. water)**      **½ tsp. oil of cinnamon**  
**7 c. sugar**      **red coloring (opt.)**  
**2 c. white vinegar**

Use rind from firm, preferably under-ripe melon; trim off dark green skin and pink section. Cut into 1-inch cubes or circles with small biscuit cutter or inside of doughnut cutter. (Use odd-shaped pieces to make everyday pickles.) Soak about 2 hours in salt water to cover. Drain; rinse and cover with cold water. Bring to boil; cook until tender, but not soft (about 10 minutes); drain. Combine sugar, vinegar, and spices; heat to boiling. Pour over rind in large glass or pottery bowl and let stand overnight at room temperature covered with waxed paper. In the morning, drain off syrup; heat to boiling point and pour over rind. Let stand overnight. On third morning, heat rind in syrup; seal in hot sterilized jars as manufacturer directs. Makes 8 pints.

## WATERMELON RIND PICKLES BY MARY HELEN

Mary Helen Hanson  
Barnett Shepard

**1 pt. vinegar**      **1 tsp. cinnamon**  
**1 lb. sugar**      **1 tsp. allspice**  
**1 pt. water**      **1-2 tsp. mace**  
**1 tsp. cloves**

Prepare the rind by removing all green and red portions and cut the pieces in convenient size. Soak for three hours in lime water using one teaspoon of slaked lime and one quart of water for each pound of prepared rind. Drain well and freshen in cold water for about two hours. Drain again and put into a pickling solution made by boiling the above ingredients. Cook until rind is clear and transparent. Seal while hot.

## ZUCCHINI RELISH

Virginia Pritchett

**10 c. zucchini**      **1 T. turmeric**  
**4 c. onions**      **1 T. cornstarch**  
**5 T. salt**      **2 tsp. celery seed**  
**2 ½ c. vinegar**      **2 tsp. mustard seed**  
**6 c. sugar**      **½ green pepper**  
**1 T. dry mustard**      **½ red pepper**

Grind zucchini. Add salt; let stand overnight. Rinse and drain in cold water. (THIS IS A MUST!) Add other ingredients. Cook in large pot for 30 minutes. Put in hot jars and seal. (Makes 7 pints)

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PINEAPPLE CASSEROLE BY MARCIA MANNING	65	VIDALIA ONION CASSEROLE	74	CAMERON'S TINFOIL SURPRISE MEAL	85	CHINESE CHICKEN AND RICE	96
POTATO AND SWEET POTATO AU GRATIN	66	VIDALIA ONION RINGS	74	CARMALETA'S SAUSAGE FIESTA	85	CITRUS MARINATED CHICKEN	97
POTATO & CHEESE CASSEROLE	65	WALTER'S CAMPFIRE BEANS	74	CHARLOTTE'S CHICKEN CASSEROLE	86	CLASSIC SPAGHETTI	97
POTATOES DELUXE	66	<b>MAIN DISHES</b>		CHEESE QUICHE	86	COFFEE CUP QUICHE	97
RANCH POTATO CASSEROLE	66	AMAZON FRIED CHICKEN BREASTS WITH CILANTRO SAUCE	75	CHEESEBURGER PIE	86	CONEY ISLAND CASSEROLE	98
RED POTATO AND ONION BAKE	66	APRICOT-DIJON GLAZED CHICKEN	75	CHEESY CHICKEN ENCHILADAS	87	CORN BREAD PIZZA WHEELS	98
RON'S BEANS	67	AUNT FAYE'S SPAGHETTI SAUCE	76	CHEESY HASH BROWNS	87	CORN DOGS	98
SHREDDED YAMS	67	AUNT JENNY'S CHICKEN PIE	76	CHICKEN AND DRESSING BY MARGARET	89	CORNBREAD-TOPPED BBQ CHICKEN	99
SQUASH CASSEROLE BY DORIS	67	BAKED BEANS BY JOHNNY	76	CHICKEN AND DRESSING CASSEROLE	89	COUNTRY BAKED STEAK	99
SQUASH CASSEROLE BY JEAN	67	BAKED FISH AND DRESSING	76	CHICKEN AND DUMPLINGS	89	CRAB CAKES	99
SQUASH CASSEROLE BY MELISSA	68	BAKED MAC AND CHEESE	77	CHICKEN & DRESSING WITH GIBLET GRAVY	88	CRAB CASSEROLE	100
SQUASH PUPPIES	68	BAKED SPAGHETTI	77	CHICKEN & RICE CASSEROLE	88	CRANBERRY-PINEAPPLE PORK ROAST	100
STEWED TOMATOES AND OKRA	68	BARBARA'S CHICKEN PIE	78	CHICKEN CACCIAIORE	90	CRANBERRY-PINEAPPLE PORK TENDERLOIN	100
STIR FRY VEGGIES	68	BASIC FRENCH OMELET	78	CHICKEN CASSEROLE BY MADGE AYER	90	CREAMY CHICKEN	
SUPER EASY SWEET PICKLES	68	BEEF HASH	78	CHICKEN COBBLER	90	ENCHILADAS	101
SWEET AND TANGY GLAZED CARROTS WITH CRANBERRIES	69	BEST OVEN HASH	78	CHICKEN CORDON BLEU	91	CROCK POT CHICKEN	
SWEET POTATO CASSEROLE BY JEWEL	70	BLACK EYED PEAS, COLLARDS AND HAM CHOWDER	79	CHICKEN CRESCENT ROLLS	91	STROGANOFF	101
SWEET POTATO CASSEROLE BY MARJORIE	70	BREAKFAST CASSEROLE BY JANICE & HILDA	79	CHICKEN DIVAN	91	CROCK POT MACARONI & CHEESE	101
SWEET POTATO PUFF	71	BREAKFAST CASSEROLE BY KATHY BOAN	80	CHICKEN DRESSING BY IVERLENE	91	CROUTON BREAKFAST CASSEROLE	101
SWEET POTATO PUFFS	71	BREAKFAST CASSEROLE BY LAURAL	80	CHICKEN DRESSING BY MYRNA	92	CUBED BEEF STEAK	102
SWEET POTATO SOUFFLÉ BY IVERLENE	71	BREAKFAST CASSEROLE BY SANDRA	80	CHICKEN DRESSING CASSEROLE	92	CURRIED GROUND BEEF CASSEROLE	102
		BREAKFAST QUICHE	80	CHICKEN N DUMPLINGS	92	DEVILED CRAB CAKES	102
		BRUNCH	80	CHICKEN PIE BY DORIS	92	DIABETIC BROCCOLI CHEESE CHICKEN	102
		BRUNSWICK LIKE STEW	81	CHICKEN PIE BY VIRGINIA	93	DIABETIC TAHITIAN CHICKEN	102
						EASY BRUNSWICK STEW	103
						EASY SAUCY MEATLOAF	103
						EGG AND CHICKEN BRUNCH WREATH	103
						ENCHILADAS	104
						FARMHOUSE BREAKFAST	104

FAST FEAST MEATLOAF	104	OLIVIA'S MEXICAN LASAGNA	118	SLOW COOKER BARBECUED		APPLESAUCE CAKE	137
FETTUCCHINE ALFREDO BUDDY		ONION BAKED PORK CHOPS	118	RIBS	127	APRICOT NECTAR CAKE	138
STYLE	105	ONION-SAUSAGE		SLOW COOKER BEEF		AUNT AVIS' 14 LAYER	
FRENCH TOAST		CASSEROLE	118	STROGANOFF	127	CHOCOLATE CAKE	138
CASSEROLE	105	PAN BROILED CHICKEN AND		SLOW COOKER COLA		AUNT AVIS' APPLE TARTS	138
FRIED CHICKEN TENDERS	105	GRAVY	118	ROAST	127	BAKED FRUIT	139
GENEVA'S CHICKEN		PASTA CHICKEN		SLOW COOKER CREAMY		BAKELESS FRUITCAKE	139
CASSEROLE	106	CASSEROLE	119	CHICKEN	128	BANANA PUDDING BY	
GLAZED PICNIC HAM	106	PHILLY CHEESE STEAK		SLOW COOKER LASAGNA	128	MARGARET	139
GOLDEN WHITE ENCHILADA		PIZZA	119	SPAGHETTI SAUCE	128	BANANA SPLIT CAKE	140
CASSEROLE	106	PINTO BEANS & HAM HOCKS	119	SPEEDY SHEPHERD'S PIE	128	BANANA SPLIT DELIGHT	140
GOURMET CHICKEN		PLUM SAUCE FOR PORK		ST. PAUL'S RICE	129	BARNETT'S APPLE TARTS	140
SPAGHETTI	107	TENDERLOIN	120	STEAK AND EGGS BREAKFAST		BEST EVER SOUTHERN PECAN	
GRANDMA FREEMAN'S		POACHED SALMON	120	CASSEROLE	129	PIE BARS	141
CHICKEN PIE	107	POPPY SEED CHICKEN	120	STEAK CASSEROLE BY EDNA		BIRTHDAY CAKE ICING	141
GRANNY'S MEATLOAF	107	POPPY SEED CHICKEN		CAROL	130	BLACKBERRY COBBLER BY	
GREEK CHICKEN WITH		CASSEROLE	121	STEAK CASSEROLE BY		NINA	141
POTATOES	107	PORK ROAST	121	OLGIA	130	BLACKBERRY COBBLER BY	
GRILLED SALMON FILLETS	108	RANCHO BAKED BEANS	121	STIR FRY FANTASIA	130	VIRGINIA	141
HAM AND RED-EYE GRAVY	108	SALMON CROQUETTES	121	STOVE TOP CHICKEN		BLACKBERRY SKILLET	
HAM-BEAN BAKE	108	SALMON STEW	122	PARMIGIANA	131	COBBLER	142
HASH BROWN BREAKFAST		SAUSAGE AND CHEESE GRITS		STUFFED CABBAGES	131	BLOND BROWNIES	142
CASSEROLE	108	CASSEROLE	122	SYBLE'S SPECIAL SHEPHERD		BLUEBERRY CRUNCH BY	
HONOLULU CHICKEN		SAUSAGE AND EGG		PIE	131	PATRICIA	142
CURRY	109	CASSEROLE	122	TACOS	131	BLUEBERRY CRUNCH BY	
HUSBAND'S DELIGHT	109	SAUSAGE AND GRAVY	122	TAMALE PIE	132	VIRGINIA	142
INDONESIAN PORK ROAST	109	SAUSAGE CASSEROLE BY		TATER TOT CASSEROLE	132	BLUEBERRY LEMON CREAM	
JAMBALAYA	109	LIBBY	123	TEX MEX POT PIE	132	PIE	143
JEFFY CORN CASSEROLE	110	SAUSAGE CASSEROLE BY		THE ONCE AND FUTURE		BLUEBERRY PIE	143
KRYSTAL BURGERS	110	SYBLE	123	BEANS	133	BLUEBERRY ROLLUPS	143
LEMON CHICKEN	110	SAUSAGE MUSHROOM		THREE-BEAN TURKEY CHILI	133	BLUEBERRY STRUDEL	144
LICKETY-SPLIT LASAGNA	110	BREAKFAST CASSEROLE	123	UPSIDE-DOWN PIZZA	133	BLUEBERRY YUM YUM BY	
LIMA BEANS AND PORK		SAUSAGE QUICHE BY DORIS	123	VEG-ALL CHICKEN PIE	134	IMOGENE	144
SAUSAGE	111	SAUSAGE QUICHE BY		VENISON FRIED FINGER		BLUEBERRY YUM YUM BY	
LOUISIANA CRAB CAKES WITH		JANICE	124	STRIPS	134	IVERLENE	144
CREOLE TARTAR SAUCE	111	SAUSAGE WITH GRAVY	124	WHITE BEAN CHICKEN CHILI	134	BLUEBERRY YUM YUM BY	
LOW COUNTRY BOIL	112	SAUSAGE-RICE CASSEROLE	124	YUMMY ROAST BEEF		MARCIA	145
MAGEE'S MINCED MEAT	112	SAVANNAH RED RICE	124	HOAGIES	134	BLUEBERRY-PEACH SKILLET	
MAMA'S COUNTRY HAM PIE	112	SEASHELL MACARONI				PIE	145
MAMA'S MEATLOAF	112	CASSEROLE	125			BROWN SUGAR CHEWIES	146
MEATBALLS	113	SELF-CRUST CHICKEN PIE	125			BROWNIE PUDDING	146
MEATLOAF	113	SHEPARD'S PIE BY				BROWNIE TRIFLE	146
MEATLOAF THEY WILL EAT!	113	IVERLENE	125			BUTTERFINGER CAKE BY	
MEMA'S BARBECUPS	114	SHEPARD'S PIE WITH GROUND				DINAH	147
MEMA'S DRESSING AND		BEEF	126			BUTTERFINGER CAKE BY	
GRAVY	114	SHRIMP JAMBALAYA BY				MARGARET	147
MEXICAN CHICKEN	115	BRIAN	126			BUTTERMILK COCONUT PIE	147
MEXICAN DIP	115	SHRIMP JAMBALAYA BY				BUTTERMILK PIE	147
MEXICAN LASAGNA	115	EVELYN	126			BUTTERMILK POUND CAKE	148
MIXED FRUIT CHICKEN		SIMPLY DELICIOUS PORK				BUTTERMILK SKY PIE	148
SALAD	116	CHOPS	127			BUTTERSCOTCH PIE	148
MIXED GRILL WITH CHERRY		SLOW COOKER BARBECUE				CAKE LAYERS	148
COLA BARBECUE SAUCE	116	SPARERIBS	127			CAMPBELL SOUP CAN "CAN"	
MULLIGAN STEW	117					CAKES	149

## DESSERTS

1 2 3 ICEBOX PIE	135	BROWN SUGAR CHEWIES	146
AMALGAMATION CAKE BY		BROWNIE PUDDING	146
CHARLENE	135	BROWNIE TRIFLE	146
AMALGAMATION CAKE BY		BUTTERFINGER CAKE BY	
JUDY	135	DINAH	147
AMALGAMATION CAKE BY		BUTTERFINGER CAKE BY	
MADGE & MARGARET	136	MARGARET	147
ANGEL-LUSCIOUS WITH		BUTTERMILK COCONUT PIE	147
PINEAPPLE	136	BUTTERMILK PIE	147
APPLE CAKE	136	BUTTERMILK POUND CAKE	148
APPLE CRISP BY BARNETT	137	BUTTERMILK SKY PIE	148
APPLE CRISP BY KATHY	137	BUTTERSCOTCH PIE	148
APPLE DUMPLINGS	137	CAKE LAYERS	148
		CAMPBELL SOUP CAN "CAN"	
		CAKES	149

CANDY BAR CAKE	149	CHOCOLATE SHEET CAKE BY VIRGINIA	162	EVELYN'S 12 LAYER CHOCOLATE CAKE	174	ICE CREAM SUNDAE PIZZA	187
CARAMEL CAKE BY MARGARET	150	CHOCOLATE TRUFFLE PIE	162	EVELYN'S PECAN PRALINE CAKE	175	ITALIAN CREAM CAKE BY JEWEL	187
CARAMEL LAYER CAKE & OLD FASHIONED CARAMEL FROSTING	150	CHOCOLATE-CHOCOLATE CHIP POUND CAKE	162	FIG PAN PIE	175	ITALIAN CREAM CAKE BY MARGARET	188
CARROT CAKE BY JEWEL	151	CHRISTMAS MORNING STICKY BUNS	163	FLOURLESS CHOCOLATE CAKE	175	ITALIAN DREAM CAKE BY MYRTIE MAE	188
CARROT CAKE BY MARCIA	151	CINNAMON BUN CAKE	163	FOUR MINUTE CHOCOLATE ICING	176	JAM-TOPPED MINI CHEESECAKES	189
CARROT CAKE BY VIRGINIA	151	CINNAMON POUND CAKE	163	FREIDA'S EASY BAKE FRUITCAKE	176	JAPANESE FRUIT PIE	189
CHEESECAKE	152	CINNAMON RED HOT APPLES	164	FRESH APPLE CAKE BY CAROLYN	176	JAPANESE FRUITCAKE BY IVERLENE	189
CHEESECAKE BARS	152	CLASSIC CHEESECAKE	164	FRESH APPLE CAKE BY JEWEL	177	JAPANESE FRUITCAKE BY MADGE & MARGARET	190
CHERRY DUMP CAKE	153	COCA COLA CAKE	164	FRESH APPLE CAKE BY JUDY & MARGARET	177	JAPANESE MAGNOLIA PIE	191
CHERRY PIE	153	COCONUT CREAM DESSERT	165	FRESH APPLE CAKE BY JUDY & MARGARET	177	JELLY ROLL	191
CHESS CAKE	153	COCONUT CREAM PIE BY EDNA CAROL	165	FRESH STRAWBERRY PIE	178	KEY LIME CAKE BY ELAINE	191
CHESS PIE	153	COCONUT CUSTARD PIE	166	FRIED APPLE (FRUIT) PIES	178	KRISPY DOODLES	192
CHEWIES	154	COCONUT MERINGUE PIE	166	FRIED APPLE PIES	179	LADY LAMINGTON CAKES	192
CHOCOLATE BUTTERMILK CAKE	154	COCONUT PIE	166, 167	FRUIT CAKE BY OLGIA & JANICE	179	LAYERED BANANA PINEAPPLE DESSERT	192
CHOCOLATE CAKE ICING---CINDY'S FAVORITE	154	COFFEE CUP COFFEECAKE	167	FRUIT PIZZA	179	LAYERED DULCE DE LECHE	193
CHOCOLATE CHIP		COFFEE CUP UPSIDE-DOWN CAKE	167	FUDGE BROWNIES	180	LEMON CHEESE CAKE BY LUNELLE	193
CHEESECAKE BARS	155	CORNMEAL PIE	168	GERMAN CHOCOLATE DESSERT	180	LEMON CHEESE CAKE BY MARGARET	194
CHOCOLATE CHIP PECAN COOKIES	155	CREAM CHEESE BROWNIES	168	GOLDEN PEACH PIE	180	LEMON CHEESE CAKE BY PATRICIA	194
CHOCOLATE CHIP PIE	155	CREAM CHEESE DANISH	168	GORILLA BREAD	180	LEMON CHERRY PIE	194
CHOCOLATE CHIP POUND CAKE BY BETSY	156	CREAM CHEESE POUND CAKE BY ETTA	169	GRAHAM CRACKER BRITTLE	181	LEMON MINI-CAKES	195
CHOCOLATE CHIP POUND CAKE BY JUDY	156	CREAM CHEESE POUND CAKE BY MYRNA	169	GRANDMA EULA'S BUTTERNUT CAKE	181	LEMON PECAN FRUITCAKE	195
CHOCOLATE CHIP POUND CAKE BY LISA	156	CREAM PUFFS	169	GRANDMA EULA'S CARAMEL CAKE	182	LEMON PECAN PIE	195
CHOCOLATE CHUNK PECAN PIE	156	CREAMY HOMEMADE ICE CREAM	170	GRANDMA EULA'S RED VELVET CAKE	182	LEMON PIE	195
CHOCOLATE CREAM PIE	157	DEEP DISH PEACH COBBLER	170	GRANDMA HANSON'S JAPANESE FRUITCAKE	183	LEMON SHEET CAKE	196
CHOCOLATE DELIGHT BY CALEB	157	DEVIL'S FOOD CAKE	170	GRANDMA SMITH'S PISTACHIO CAKE	183	LOW CALORIE ICE CREAM	196
CHOCOLATE DELIGHT BY ELLEN	157	DIABETIC CARROT CAKE	171	GRANNY BARBARA'S LADY FINGERS	184	LOW CALORIE STRAWBERRY PIE	196
CHOCOLATE DELIGHT BY ELLEN	157	DIABETIC POUND CAKE	171	HAWAIIAN PIE	184	LUSCIOUS STRAWBERRY CAKE	197
CHOCOLATE DELIGHT BY JUDY	158	DIABETIC STRAWBERRY PIE	171	HE MAN BROWNIE	184	MACARON PIE	197
CHOCOLATE FROSTING	158	DUMP CAKE	172	HEATH BAR BROWNIE	184	MARK BALLARD'S MOTHER'S CHOCOLATE CAKE	197
CHOCOLATE FROSTY ICE CREAM	158	EARTHQUAKE CAKE	172	TRIFLE	184	MARTHA COLLINS' PECAN PIE	198
CHOCOLATE GLAZE	158	EASY APPLE DUMPLINGS BY MARGARET	172	HEAVENLY PINEAPPLE CAKE	185	MARY HELEN'S BANANA PUDDING	198
CHOCOLATE ICE CREAM	159	EASY APPLE DUMPLINGS BY VIRGINIA	172	HERSHEY BAR PIE	185	MEADOW'S PEACH ICE CREAM	198
CHOCOLATE ICE CREAM (JUST LIKE WENDY'S FROSTY)	159	EASY DOUBLE CHOCOLATE CHIP BROWNIES	173	HONEY BUN CAKE	185	MELISSA'S 18-LAYER CHOCOLATE CAKE	199
CHOCOLATE ICING	159	EASY LAYER CAKE	173	HUMMINGBIRD CAKE BY EVELYN	186	MEMA'S FROZEN CHOCOLATE PIE	199
CHOCOLATE MERINGUE PIE	160	EGG CUSTARD BY LARRY	173	HUMMINGBIRD CAKE BY VIRGINIA	186		
CHOCOLATE POUND CAKE	160	EGG CUSTARD BY MOLLIE	173	ICE BOX FRUIT CAKE	187		
CHOCOLATE PUDDING CAKE	161	EGG CUSTARD PIE BY DORIS	174				
CHOCOLATE SHEET CAKE	161	ETTA'S KEY LIME CAKE	174				
CHOCOLATE SHEET CAKE BY SANDRA	161	ETTA'S KEY LIME CAKE FROSTING	174				

MICROWAVE DIVINITY	199	PEANUT BUTTER ICE CREAM		SHORT CUT GERMAN		BUTTER MUFFINS	234
MILK CHOCOLATE		SANDWICHES	209	CHOCOLATE CAKE	220	BUTTERMILK BISCUITS	234
FROSTING	200	PEANUT BUTTER ICED		SIMPLE FRUIT COBBLER	221	BUTTERMILK CORNBREAD	234
MILKY WAY CAKE	200	BROWNIES	210	SODOM AND GOMORRAH	221	CHEESE BISCUITS	234
MILLION DOLLAR PIE	200	PEANUT BUTTER PIE	210	STRAWBERRY CAKE BY		CHEESE-GARLIC BISCUITS	235
MIRACLE COBBLER	200	PECAN CHEESECAKE PIE	210	ELAINE	221	CINNAMON RAISIN BISCUITS	235
MOLTEN CHOCOLATE		PECAN PIE (1951 RECIPE)	210	STRAWBERRY CAKE BY		CINNAMON ROLL CAKE	235
CAKES	201	PECAN PIE BY JANICE	211	RUTH	222	CLASSIC BELGIAN WAFFLES	236
MONKEY BREAD	201	PECAN PIE BY SANDRA	211	STRAWBERRY CAKE BY		CORNBREAD CAKE	236
MOUNTAIN HIGH CAKE	201	PECAN PIE MUFFINS	211	VIRGINIA	222	CORNBREAD DRESSING	236
MRS. EMMIE WILLIAMS'		PEGGY BARRS' CARAMEL		STRAWBERRY ICE CREAM	223	CRACKLIN BREAD	237
FRUITCAKE	202	CAKE FROSTING	211	STRAWBERRY JELLO	223	CRACKLIN' CORNBREAD	237
MRS. EMMIE WILLIAMS' POUND		PHILLY CREAM CHEESE		STRAWBERRY OOEY GOOEY		CREAM CHEESE SQUARES	237
CAKE	202	BARs	211	BUTTER CAKE	223	CRESCENT STRIPS	237
MY GREAT GRANDMAMA'S		PIE CRUST #1	212	STRAWBERRY PIE	223	FAT FREE CARROT MUFFINS	238
BANANA PUDDING	202	PIE CRUST #2	212	STRAWBERRY WOW CAKE	224	FRIED CORN BREAD	238
NANNETTE'S ORANGE PECAN		PIE SHELL	212	STREUSEL CAKE SQUARES	224	FRIED CORNBREAD PATTIES	238
PIE	203	PINEAPPLE CAKE BY ALMA	212	SUGAR FREE FRUIT TRIFLE	224	GAGE'S QUICK MONKEY	
NEVER FAIL/NO WEEP		PINEAPPLE CAKE BY JEAN	213	SWEET POTATO CAKE	225	BREAD	238
MERINGUE	203	PINEAPPLE CAKE BY		SWEET POTATO		GAGE'S WAFFLES	239
NEW PEACH PIE	203	MARJORIE	213	CHEESECAKE	225	GARLIC CHEESE BREAD	239
NILLA BANANA PUDDING	203	PINEAPPLE COCONUT		SWEET POTATO PECAN PIE	225	GRANDMA HANSON'S	
N.M. CAKE	204	CHANTILLY PIE	214	SWEET POTATO PIE BY		REFRIGERATOR ROLLS	239
NO BAKE FRUITCAKE	204	PINEAPPLE POUND CAKE BY		FLETA	225	GREAT-GRANDMAMA RUTH'S	
NO FOOL PIE (DEEP DISH		MARGARET	214	SWEET POTATO PIE BY		LACY CORNBREAD	239
FRUIT COBBLER)	204	PINEAPPLE POUND CAKE BY		JOHNNY	226	HUSH PUPPIES	240
NO-BAKE CREAM CHEESE		MARTHA	215	SWEET POTATO PIE BY		JALAPEÑO BREAD BY JUDY	240
PIE	204	PLUM CAKE	215	MARGARET	226	JALAPEÑO BREAD BY MARY	
OLD FASHIONED CARAMEL		PLUM SPICE CAKE	215	TEXAS SHEET CAKE	226	HELEN	240
FROSTING	205	POP'S VANILLA ICE CREAM	216	TOLL HOUSE PIE	227	JALAPEÑO CHEDDAR	
OLD FASHIONED TEACAKES	205	PREACHER'S PIE	216	TRULY KEY LIME PIE ICE		CORNBREAD	241
ONE BOWL BROWNIES	205	PREACHER'S SWEET POTATO		CREAM	227	JALAPEÑO CORNBREAD	241
ORANGE BLOSSOMS BY		PIE	216	TURTLE DESSERT	227	JOHNNYCAKES	241
GLORIA	206	PUMPKIN CAKE	216	TWO-EGG CAKE	228	LACE-EDGE FRIED	
ORANGE BLOSSOMS BY		PUNCH BOWL CAKE	216	VANILLA WAFER CAKE	228	CORNBREAD	242
JANICE	206	QUICK AND EASY APPLE		WENDY'S CHOCOLATE ICE		MAYONNAISE BISCUITS	242
ORANGE PINEAPPLE CAKE BY		DUMPLINGS	217	CREAM	228	MEXICAN CORNBREAD	242
JILL	206	QUICK & EASY APPLE		WHIP CREAM POUND CAKE	228	MINI-BISCUITS	242
ORANGE PINEAPPLE CAKE		SQUARES	217	WYNELL'S PECAN PIE	229	MS. SUSAN'S CORNBREAD	242
JORDAN & MELISSA	207	QUICK FRUIT SALAD	217			ORANGE POPPY SEED	
ORANGE PINEAPPLE		RASPBERRY-CHOCOLATE				BREAD	243
SHERBET	207	SHORTBREAD BARS	217			PANCAKES	243
PEACH COBBLER BY KATHY	207	RED VELVET CAKE BY BRO.				PERFECT WHITE BREAD	243
PEACH COBBLER BY		TERRY	218			POPPYSEED BREAD	244
MARGARET	208	RED VELVET CAKE BY JOHNNIE				POTATO ROLLS	244
PEACH COBBLER BY		FAY	218			PULL-APART APPLE CINNAMON	
SANDRA	208	RED VELVET CAKE BY				BREAD	244
PEACH ICE CREAM BY		MARGARET	219			PUMPKIN MUFFINS	244
IVERLENE	208	RED VELVET CAKE WITH CREAM				QUICK MAYONNAISE ROLLS	245
PEACH ICE CREAM BY		CHEESE ICING (MAKES				QUICKIE MUFFINS	245
MEREDITH	208	THREE CAKES)	219			RAISED DOUGHNUTS	245
PEACH PIE	209	RICE PUDDING	220			SOUR CREAM BISCUITS	246
PEANUT BUTTER BANANA		RUTH'S LEMON CAKE	220			SOUR CREAM CORNBREAD	246
PUDDING	209						

### BREADS & ROLLS

6 WEEKS BRAN MUFFINS	231	BUTTER MUFFINS	234
ANGEL BISCUITS	231	BUTTERMILK BISCUITS	234
BAKING-POWDER BISCUITS	231	BUTTERMILK CORNBREAD	234
BECKY'S BISCUITS	231	CHEESE BISCUITS	234
BEST CHEESY CORNBREAD	232	CHEESE-GARLIC BISCUITS	235
BLUEBERRY BUTTERMILK		CINNAMON RAISIN BISCUITS	235
PANCAKES	232	CINNAMON ROLL CAKE	235
BLUEBERRY MUFFINS	232	CLASSIC BELGIAN WAFFLES	236
BREAD CASSEROLE	233	CORNBREAD CAKE	236
BREAD DIPPING SPICE	233	CORNBREAD DRESSING	236
BREAKFAST DANISH	233	CRACKLIN BREAD	237
BROCCOLI CORNBREAD	233	CRACKLIN' CORNBREAD	237
		CREAM CHEESE SQUARES	237
		CRESCENT STRIPS	237
		FAT FREE CARROT MUFFINS	238
		FRIED CORN BREAD	238
		FRIED CORNBREAD PATTIES	238
		GAGE'S QUICK MONKEY	
		BREAD	238
		GAGE'S WAFFLES	239
		GARLIC CHEESE BREAD	239
		GRANDMA HANSON'S	
		REFRIGERATOR ROLLS	239
		GREAT-GRANDMAMA RUTH'S	
		LACY CORNBREAD	239
		HUSH PUPPIES	240
		JALAPEÑO BREAD BY JUDY	240
		JALAPEÑO BREAD BY MARY	
		HELEN	240
		JALAPEÑO CHEDDAR	
		CORNBREAD	241
		JALAPEÑO CORNBREAD	241
		JOHNNYCAKES	241
		LACE-EDGE FRIED	
		CORNBREAD	242
		MAYONNAISE BISCUITS	242
		MEXICAN CORNBREAD	242
		MINI-BISCUITS	242
		MS. SUSAN'S CORNBREAD	242
		ORANGE POPPY SEED	
		BREAD	243
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# PANTRY BASICS

**A WELL-STOCKED PANTRY** provides all the makings for a good meal. With the right ingredients, you can quickly create a variety of satisfying, delicious meals for family or guests. Keeping these items in stock also means avoiding extra trips to the grocery store, saving you time and money. Although everyone's pantry is different, there are basic items you should always have. Add other items according to your family's needs. For example, while some families consider chips, cereals and snacks as must-haves, others can't be without feta cheese and imported olives. Use these basic pantry suggestions as a handy reference list when creating your grocery list. Don't forget refrigerated items like milk, eggs, cheese and butter.

## STAPLES

Baker's chocolate  
Baking powder  
Baking soda  
Barbeque sauce  
Bread crumbs (plain or seasoned)  
Chocolate chips  
Cocoa powder  
Cornmeal  
Cornstarch  
Crackers  
Flour  
Honey  
Ketchup  
Lemon juice  
Mayonnaise or salad dressing  
Non-stick cooking spray  
Nuts (almonds, pecans, walnuts)  
Oatmeal  
Oil (olive, vegetable)  
Pancake baking mix  
Pancake syrup  
Peanut butter  
Shortening  
Sugar (granulated, brown, powdered)  
Vinegar

## PACKAGED/CANNED FOODS

Beans (canned, dry)  
Broth (beef, chicken)  
Cake mixes with frosting  
Canned diced tomatoes  
Canned fruit  
Canned mushrooms  
Canned soup  
Canned tomato paste & sauce  
Canned tuna & chicken  
Cereal  
Dried soup mix  
Gelatin (flavored or plain)  
Gravies  
Jarred Salsa  
Milk (evaporated, sweetened condensed)  
Non-fat dry milk  
Pastas  
Rice (brown, white)  
Spaghetti sauce

## SPICES/SEASONINGS

Basil  
Bay leaves  
Black pepper  
Bouillon cubes (beef, chicken)  
Chives  
Chili powder  
Cinnamon  
Mustard (dried, prepared)  
Garlic powder or salt  
Ginger  
Nutmeg  
Onion powder or salt  
Oregano  
Paprika  
Parsley  
Rosemary  
Sage  
Salt  
Soy sauce  
Tarragon  
Thyme  
Vanilla  
Worcestershire sauce  
Yeast



# HERBS & SPICES

**DRIED VS. FRESH.** While dried herbs are convenient, they don't generally have the same purity of flavor as fresh herbs. Ensure dried herbs are still fresh by checking if they are green and not faded. Crush a few leaves to see if the aroma is still strong. Always store them in an air-tight container away from light and heat.

<b>BASIL</b>	Sweet, warm flavor with an aromatic odor. Use whole or ground. Good with lamb, fish, roast, stews, beef, vegetables, dressing and omelets.
<b>BAY LEAVES</b>	Pungent flavor. Use whole leaf but remove before serving. Good in vegetable dishes, seafood, stews and pickles.
<b>CARAWAY</b>	Spicy taste and aromatic smell. Use in cakes, breads, soups, cheese and sauerkraut.
<b>CELERY SEED</b>	Strong taste which resembles the vegetable. Can be used sparingly in pickles and chutney, meat and fish dishes, salads, bread, marinades, dressings and dips.
<b>CHIVES</b>	Sweet, mild flavor like that of onion. Excellent in salads, fish, soups and potatoes.
<b>CILANTRO</b>	Use fresh. Excellent in salads, fish, chicken, rice, beans and Mexican dishes.
<b>CINNAMON</b>	Sweet, pungent flavor. Widely used in many sweet baked goods, chocolate dishes, cheesecakes, pickles, chutneys and hot drinks.
<b>CORIANDER</b>	Mild, sweet, orangy flavor and available whole or ground. Common in curry powders and pickling spice and also used in chutney, meat dishes, casseroles, Greek-style dishes, apple pies and baked goods.
<b>CURRY POWDER</b>	Spices are combined to proper proportions to give a distinct flavor to meat, poultry, fish and vegetables.
<b>DILL</b>	Both seeds and leaves are flavorful. Leaves may be used as a garnish or cooked with fish, soup, dressings, potatoes and beans. Leaves or the whole plant may be used to flavor pickles.
<b>FENNEL</b>	Sweet, hot flavor. Both seeds and leaves are used. Use in small quantities in pies and baked goods. Leaves can be boiled with fish.



# HERBS & SPICES

<b>GINGER</b>	A pungent root, this aromatic spice is sold fresh, dried or ground. Use in pickles, preserves, cakes, cookies, soups and meat dishes.
<b>MARJORAM</b>	May be used both dried or green. Use to flavor fish, poultry, omelets, lamb, stew, stuffing and tomato juice.
<b>MINT</b>	Aromatic with a cool flavor. Excellent in beverages, fish, lamb, cheese, soup, peas, carrots and fruit desserts.
<b>NUTMEG</b>	Whole or ground. Used in chicken and cream soups, cheese dishes, fish cakes, and with chicken and veal. Excellent in custards, milk puddings, pies and cakes.
<b>OREGANO</b>	Strong, aromatic odor. Use whole or ground in tomato juice, fish, eggs, pizza, omelets, chili, stew, gravy, poultry and vegetables.
<b>PAPRIKA</b>	A bright red pepper, this spice is used in meat, vegetables and soups or as a garnish for potatoes, salads or eggs.
<b>PARSLEY</b>	Best when used fresh, but can be used dried as a garnish or as a seasoning. Try in fish, omelets, soup, meat, stuffing and mixed greens.
<b>ROSEMARY</b>	Very aromatic. Can be used fresh or dried. Season fish, stuffing, beef, lamb, poultry, onions, eggs, bread and potatoes. Great in dressings.
<b>SAFFRON</b>	Aromatic, slightly bitter taste. Only a pinch needed to flavor and color dishes such as bouillabaisse, chicken soup, rice, paella, fish sauces, buns and cakes. Very expensive, so where a touch of color is needed, use turmeric instead, but the flavor will not be the same.
<b>SAGE</b>	Use fresh or dried. The flowers are sometimes used in salads. May be used in tomato juice, fish, omelets, beef, poultry, stuffing, cheese spreads and breads.
<b>TARRAGON</b>	Leaves have a pungent, hot taste. Use to flavor sauces, salads, fish, poultry, tomatoes, eggs, green beans, carrots and dressings.
<b>THYME</b>	Sprinkle leaves on fish or poultry before broiling or baking. Throw a few sprigs directly on coals shortly before meat is finished grilling.
<b>TURMERIC</b>	Aromatic, slightly bitter flavor. Should be used sparingly in curry powder and relishes and to color cakes and rice dishes.

Use 3 times more fresh herbs  
if substituting fresh for dried.





# BAKING BREADS

## HINTS FOR BAKING BREADS

- Kneading dough for 30 seconds after mixing improves the texture of baking powder biscuits.
- Instead of shortening, use cooking or salad oil in waffles and hot cakes.
- When bread is baking, a small dish of water in the oven will help keep the crust from hardening.
- Dip a spoon in hot water to measure shortening, butter, etc., and the fat will slip out more easily.
- Small amounts of leftover corn may be added to pancake batter for variety.
- To make bread crumbs, use the fine cutter of a food grinder and tie a large paper bag over the spout in order to prevent flying crumbs.
- When you are doing any sort of baking, you get better results if you remember to preheat your cookie sheet, muffin tins or cake pans.

## 3 RULES FOR USE OF LEAVENING AGENTS

1. In simple flour mixtures, use 2 teaspoons baking powder to leaven 1 cup flour. Reduce this amount 1/2 teaspoon for each egg used.
2. To 1 teaspoon soda, use 2 1/4 teaspoons cream of tartar, 2 cups freshly soured milk or 1 cup molasses.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure and add acid according to rule 2.

## PROPORTIONS OF BAKING POWDER TO FLOUR

biscuits	.....to 1 cup flour use 1 1/4 tsp. baking powder
cake with oil	.....to 1 cup flour use 1 tsp. baking powder
muffins	.....to 1 cup flour use 1 1/2 tsp. baking powder
popovers	.....to 1 cup flour use 1 1/4 tsp. baking powder
waffles	.....to 1 cup flour use 1 1/4 tsp. baking powder

## PROPORTIONS OF LIQUID TO FLOUR

pour batter	.....to 1 cup liquid use 1 cup flour
drop batter	.....to 1 cup liquid use 2 to 2 1/2 cups flour
soft dough	.....to 1 cup liquid use 3 to 3 1/2 cups flour
stiff dough	.....to 1 cup liquid use 4 cups flour

## TIME & TEMPERATURE CHART

Breads	Minutes	Temperature
biscuits	12 - 15	400° - 450°
cornbread	25 - 30	400° - 425°
gingerbread	40 - 50	350° - 370°
loaf	50 - 60	350° - 400°
nut bread	50 - 75	350°
popovers	30 - 40	425° - 450°
rolls	20 - 30	400° - 450°

# BAKING DESSERTS

## PERFECT COOKIES

Cookie dough that must be rolled is much easier to handle after it has been refrigerated for 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle. Place on a floured board only as much dough as can be easily managed. Flour the rolling pin

slightly and roll lightly to desired thickness. Cut shapes close together and add trimmings to dough that needs to be rolled. Place pans or sheets in upper third of oven. Watch cookies carefully while baking in order to avoid burned edges. When sprinkling sugar on cookies, try putting it into a salt shaker in order to save time.

## PERFECT PIES

- Pie crust will be better and easier to make if all the ingredients are cool.
- The lower crust should be placed in the pan so that it covers the surface smoothly. Air pockets beneath the surface will push the crust out of shape while baking.
- Folding the top crust over the lower crust before crimping will keep juices in the pie.
- When making custard pie, bake at a high temperature for about 10 minutes to prevent a soggy crust. Then finish baking at a low temperature.
- When making cream pie, sprinkle crust with powdered sugar in order to prevent it from becoming soggy.

## PERFECT CAKES

- Fill cake pans two-thirds full and spread batter into corners and sides, leaving a slight hollow in the center.
- Cake is done when it shrinks from the sides of the pan or if it springs back when touched lightly with the finger.
- After removing a cake from the oven, place it on a rack for about 5 minutes. Then, the sides should be loosened and the cake turned out on a rack in order to finish cooling.
- Do not frost cakes until thoroughly cool.
- Icing will remain where you put it if you sprinkle cake with powdered sugar first.

## TIME & TEMPERATURE CHART

Dessert	Time	Temperature
butter cake, layer	20-40 min.	380° - 400°
butter cake, loaf	40-60 min.	360° - 400°
cake, angel	50-60 min.	300° - 360°
cake, fruit	3-4 hrs.	275° - 325°
cake, sponge	40-60 min.	300° - 350°
cookies, molasses	18-20 min.	350° - 375°
cookies, thin	10-12 min.	380° - 390°
cream puffs	45-60 min.	300° - 350°
meringue	40-60 min.	250° - 300°
pie crust	20-40 min.	400° - 500°



# VEGETABLES & FRUITS

## COOKING TIME TABLE

Vegetable	Cooking Method	Time
artichokes.....	boiled .....	40 min.
	steamed .....	45-60 min.
asparagus tips .....	boiled .....	10-15 min.
beans, lima.....	boiled .....	20-40 min.
	steamed .....	60 min.
beans, string .....	boiled .....	15-35 min.
	steamed .....	60 min.
beets, old .....	boiled or steamed.....	1-2 hours.
beets, young with skin .....	boiled .....	30 min.
	steamed .....	60 min.
broccoli, flowerets .....	baked.....	70-90 min.
	boiled.....	5-10 min.
broccoli, stems.....	boiled .....	20-30 min.
brussels sprouts.....	boiled .....	20-30 min.
cabbage, chopped .....	boiled .....	10-20 min.
	steamed .....	25 min.
carrots, cut across .....	boiled .....	8-10 min.
	steamed .....	40 min.
cauliflower, flowerets .....	boiled .....	8-10 min.
cauliflower, stem down.....	boiled .....	20-30 min.
corn, green, tender .....	boiled .....	5-10 min.
	steamed .....	15 min.
	baked .....	20 min.
corn on the cob .....	boiled .....	8-10 min.
	steamed .....	15 min.
eggplant, whole .....	boiled .....	30 min.
	steamed .....	40 min.
	baked .....	45 min.
parsnips .....	boiled .....	25-40 min.
	steamed .....	60 min.
	baked.....	60-75 min.
peas, green .....	boiled or steamed .....	5-15 min.
potatoes .....	boiled .....	20-40 min.
	steamed .....	60 min.
	baked.....	45-60 min.
pumpkin or squash .....	boiled .....	20-40 min.
	steamed .....	45 min.
	baked .....	60 min.
tomatoes .....	boiled .....	5-15 min.
turnips .....	boiled .....	25-40 min.

## DRYING TIME TABLE

Fruit	Sugar or Honey	Cooking Time
apricots .....	1/4 c. for each cup of fruit .....	about 40 min.
figs .....	1 T. for each cup of fruit .....	about 30 min.
peaches .....	1/4 c. for each cup of fruit .....	about 45 min.
prunes .....	2 T. for each cup of fruit .....	about 45 min.

# VEGETABLES & FRUITS

## BUYING FRESH VEGETABLES

**Artichokes:** Look for compact, tightly closed heads with green, clean-looking leaves. Avoid those with leaves that are brown or separated.

**Asparagus:** Stalks should be tender and firm; tips should be close and compact. Choose the stalks with very little white; they are more tender. Use asparagus soon because it toughens quickly.

**Beans, Snap:** Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

**Broccoli, Brussels Sprouts and Cauliflower:** Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate pests or disease.

**Cabbage and Head Lettuce:** Choose heads that are heavy for their size. Avoid cabbage with worm holes and lettuce with discoloration or soft rot.

**Cucumbers:** Choose long, slender cucumbers for best quality. May be dark or medium green, but yellow ones are undesirable.

**Mushrooms:** Caps should be closed around the stems. Avoid black or brown gills.

**Peas and Lima Beans:** Select pods that are well-filled but not bulging. Avoid dried, spotted, yellow or limp pods.

## BUYING FRESH FRUITS

**Bananas:** Skin should be free of bruises and black or brown spots. Purchase them slightly green and allow them to ripen at room temperature.

**Berries:** Select plump, solid berries with good color. Avoid stained containers which indicate wet or leaky berries. Berries with clinging caps, such as blackberries and raspberries, may be unripe. Strawberries without caps may be overripe.

**Melons:** In cantaloupes, thick, close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and the space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

**Oranges, Grapefruit and Lemons:** Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken or soft areas.





# NAPKIN FOLDING

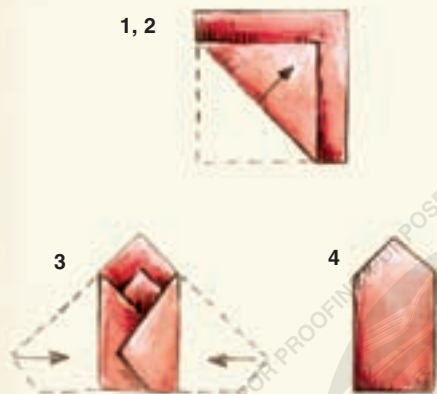
**FOR BEST RESULTS,** use well-starched linen napkins if possible. For more complicated folds, 24-inch napkins work best. Practice the folds with newspapers. Children will have fun decorating the table once they learn these attractive folds!

## SHIELD

Easy fold. Elegant with monogram in corner.

### Instructions:

1. Fold into quarter size. If monogrammed, ornate corner should face down.
2. Turn up folded corner three-quarters.
3. Overlap right side and left side points.
4. Turn over; adjust sides so they are even, single point in center.
5. Place point up or down on plate, or left of plate.

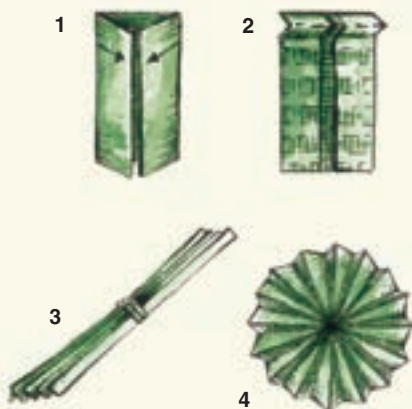


## ROSETTE

Elegant on plate.

### Instructions:

1. Fold left and right edges to center, leaving 1/2" opening along center.
2. Pleat firmly from top edge to bottom edge. Sharpen edges with hot iron.
3. Pinch center together. If necessary, use small piece of pipe cleaner to secure and top with single flower.
4. Spread out rosette.



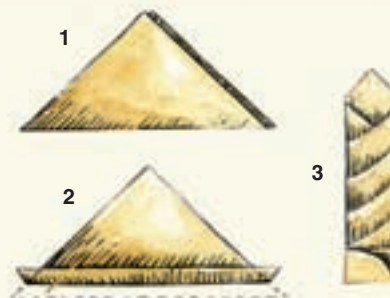
# NAPKIN FOLDING

## CANDLE

Easy to do; can be decorated.

### Instructions:

1. Fold into triangle, point at top.
2. Turn lower edge up 1".
3. Turn over, folded edge down.
4. Roll tightly from left to right.
5. Tuck in corner. Stand upright.

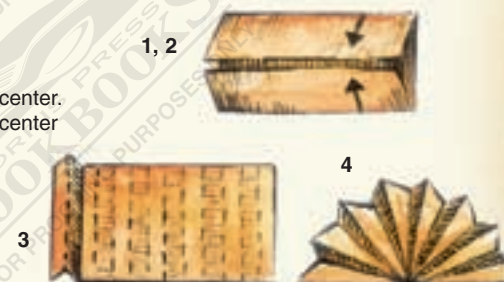


## FAN

Pretty in napkin ring or on plate.

### Instructions:

1. Fold top and bottom edges to center.
2. Fold top and bottom edges to center a second time.
3. Pleat firmly from the left edge. Sharpen edges with hot iron.
4. Spread out fan. Balance flat folds of each side on table. Well-starched napkins will hold shape.

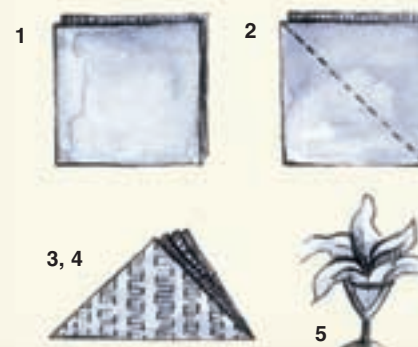


## LILY

Effective and pretty on table.

### Instructions:

1. Fold napkin into quarters.
2. Fold into triangle, closed corner to open points.
3. Turn two points over to other side. (Two points are on either side of closed point.)
4. Pleat.
5. Place closed end in glass. Pull down two points on each side and shape.



# MEASUREMENTS & SUBSTITUTIONS

## MEASUREMENTS

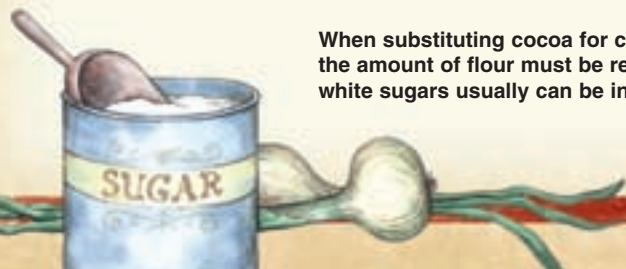
a pinch	1/8 teaspoon or less
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
1 ounce liquid	2 tablespoons
8 ounces liquid	1 cup

Use standard measuring spoons and cups. All measurements are level.

## SUBSTITUTIONS

Ingredient	Quantity	Substitute
baking powder	1 teaspoon	1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
chocolate	1 square (1 oz.)	3 or 4 T. cocoa plus 1 T. butter
cornstarch	1 tablespoon	2 T. flour or 2 tsp. quick-cooking tapioca
cracker crumbs	3/4 cup	1 c. bread crumbs
dates	1 lb.	1 1/2 c. dates, pitted and cut
dry mustard	1 teaspoon	1 T. prepared mustard
flour, self-rising	1 cup	1 c. all-purpose flour, 1/2 tsp. salt, and 1 tsp. baking powder
herbs, fresh	1 tablespoon	1 tsp. dried herbs
ketchup or chili sauce	1 cup	1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking)
milk, sour	1 cup	1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
whole	1 cup	1/2 c. evaporated milk plus 1/2 c. water
min. marshmallows	10	1 lg. marshmallow
onion, fresh	1 small	1 T. instant minced onion, rehydrated
sugar, brown	1/2 cup	2 T. molasses in 1/2 c. granulated sugar
powdered	1 cup	1 c. granulated sugar plus 1 tsp. cornstarch
tomato juice	1 cup	1/2 c. tomato sauce plus 1/2 c. water

When substituting cocoa for chocolate in cakes, the amount of flour must be reduced. Brown and white sugars usually can be interchanged.



# EQUIVALENCY CHART

Food	Quantity	Yield
apple	1 medium	1 cup
banana, mashed	1 medium	1/3 cup
bread	1 1/2 slices	1 cup soft crumbs
bread	1 slice	1/4 cup fine, dry crumbs
butter	1 stick or 1/4 pound	1/2 cup
cheese, American, cubed	1 pound	2 2/3 cups
American, grated	1 pound	5 cups
cream cheese	3-ounce package	6 2/3 tablespoons
chocolate, bitter	1 square	1 ounce
cocoa	1 pound	4 cups
coconut	1 1/2 pound package	2 2/3 cups
coffee, ground	1 pound	5 cups
cornmeal	1 pound	3 cups
cornstarch	1 pound	3 cups
crackers, graham	14 squares	1 cup fine crumbs
saltine	28 crackers	1 cup fine crumbs
egg	4-5 whole	1 cup
whites	8-10	1 cup
yolks	10-12	1 cup
evaporated milk	1 cup	3 cups whipped
flour, cake, sifted	1 pound	4 1/2 cups
rye	1 pound	5 cups
white, sifted	1 pound	4 cups
white, unsifted	1 pound	3 3/4 cups
gelatin, flavored	3 1/4 ounces	1/2 cup
unflavored	1/4 ounce	1 tablespoon
lemon	1 medium	3 tablespoon juice
marshmallows	16	1/4 pound
noodles, cooked	8-ounce package	7 cups
uncooked	4 ounces (1 1/2 cups)	2-3 cups cooked
macaroni, cooked	8-ounce package	6 cups
macaroni, uncooked	4 ounces (1 1/4 cups)	2 1/4 cups cooked
spaghetti, uncooked	7 ounces	4 cups cooked
nuts, chopped	1/4 pound	1 cup
almonds	1 pound	3 1/2 cups
walnuts, broken	1 pound	3 cups
walnuts, unshelled	1 pound	1 1/2 to 1 3/4 cups
onion	1 medium	1/2 cup
orange	3-4 medium	1 cup juice
raisins	1 pound	3 1/2 cups
rice, brown	1 cup	4 cups cooked
converted	1 cup	3 1/2 cups cooked
regular	1 cup	3 cups cooked
wild	1 cup	4 cups cooked
sugar, brown	1 pound	2 1/2 cups
powdered	1 pound	3 1/2 cups
white	1 pound	2 cups
vanilla wafers	22	1 cup fine crumbs
zwieback, crumbled	4	1 cup



# FOOD QUANTITIES

## FOR LARGE SERVINGS

	25 Servings	50 Servings	100 Servings
<b>Beverages:</b>			
coffee .....	1/2 pound and .....	1 pound and .....	2 pounds and .....
	1 1/2 gallons water	3 gallons water	6 gallons water
lemonade .....	10-15 lemons and .....	20-30 lemons and .....	40-60 lemons and .....
	1 1/2 gallons water	3 gallons water	6 gallons water
tea .....	1/12 pound and .....	1/6 pound and .....	1/3 pound and .....
	1 1/2 gallons water	3 gallons water	6 gallons water

<b>Desserts:</b>			
layered cake .....	1 12" cake .....	3 10" cakes .....	6 10" cakes .....
sheet cake .....	1 10" x 12" cake .....	1 12" x 20" cake .....	2 12" x 20" cakes .....
watermelon .....	37 1/2 pounds .....	75 pounds .....	150 pounds .....
whipping cream .....	3/4 pint .....	1 1/2 to 2 pints .....	3-4 pints .....

<b>Ice cream:</b>			
brick .....	3 1/4 quarts .....	6 1/2 quarts .....	13 quarts .....
bulk .....	2 1/4 quarts .....	4 1/2 quarts or .....	9 quarts or .....
		1 1/4 gallons	2 1/2 gallons

<b>Meat, poultry or fish:</b>			
fish .....	13 pounds .....	25 pounds .....	50 pounds .....
fish, fillets or steak .....	7 1/2 pounds .....	15 pounds .....	30 pounds .....
hamburger .....	9 pounds .....	18 pounds .....	35 pounds .....
turkey or chicken .....	13 pounds .....	25 to 35 pounds .....	50 to 75 pounds .....
wieners (beef) .....	6 1/2 pounds .....	13 pounds .....	25 pounds .....

<b>Salads, casseroles:</b>			
baked beans .....	3/4 gallon .....	1 1/4 gallons .....	2 1/2 gallons .....
jello salad .....	3/4 gallon .....	1 1/4 gallons .....	2 1/2 gallons .....
potato salad .....	4 1/4 quarts .....	2 1/4 gallons .....	4 1/2 gallons .....
scalloped potatoes .....	4 1/2 quarts or .....	9 quarts or .....	18 quarts .....
	1 12" x 20" pan	2 1/4 gallons	4 1/2 gallons
spaghetti .....	1 1/4 gallons .....	2 1/2 gallons .....	5 gallons .....

<b>Sandwiches:</b>			
bread .....	50 slices or .....	100 slices or .....	200 slices or .....
	3 1-pound loaves	6 1-pound loaves	12 1-pound loaves
butter .....	1/2 pound .....	1 pound .....	2 pounds .....
lettuce .....	1 1/2 heads .....	3 heads .....	6 heads .....
mayonnaise .....	1 cup .....	2 cups .....	4 cups .....
mixed filling			
meat, eggs, fish .....	1 1/2 quarts .....	3 quarts .....	6 quarts .....
jam, jelly .....	1 quart .....	2 quarts .....	4 quarts .....

# QUICK FIXES

**PRACTICALLY EVERYONE** has experienced that dreadful moment in the kitchen when a recipe failed and dinner guests have arrived. Perhaps a failed timer, distraction or a missing or mismeasured ingredient is to blame. These handy tips can save the day!

**Acidic foods** – Sometimes a tomato-based sauce will become too acidic. Add baking soda, one teaspoon at a time, to the sauce. Use sugar as a sweeter alternative.

**Burnt food on pots and pans** – Allow the pan to cool on its own. Remove as much of the food as possible. Fill with hot water and add a capful of liquid fabric softener to the pot; let it stand for a few hours. You'll have an easier time removing the burnt food.

**Chocolate seizes** – Chocolate can seize (turn course and grainy) when it comes into contact with water. Place seized chocolate in a metal bowl over a large saucepan with an inch of simmering water in it. Over medium heat, slowly whisk in warm heavy cream. Use 1/4 cup cream to 4 ounces of chocolate. The chocolate will melt and become smooth.

**Forgot to thaw whipped topping** – Thaw in microwave for 1 minute on the defrost setting. Stir to blend well. Do not over thaw!

**Hands smell like garlic or onion** – Rinse hands under cold water while rubbing them with a large stainless steel spoon.

**Hard brown sugar** – Place in a paper bag and microwave for a few seconds, or place hard chunks in a food processor.

**Jello too hard** – Heat on a low microwave power setting for a very short time.

**Lumpy gravy or sauce** – Use a blender, food processor or simply strain.

**No tomato juice** – Mix 1/2 cup ketchup with 1/2 cup water.

**Out of honey** – Substitute 1 1/4 cups sugar dissolved in 1 cup water.

**Overcooked sweet potatoes or carrots** – Softened sweet potatoes and carrots make a wonderful soufflé with the addition of eggs and sugar. Consult your favorite cookbook for a good soufflé recipe. Overcooked sweet potatoes can also be used as pie filling.

**Sandwich bread is stale** – Toast or microwave bread briefly. Otherwise, turn it into breadcrumbs. Bread exposed to light and heat will hasten its demise, so consider using a bread box.

**Soup, sauce, gravy too thin** – Add 1 tablespoon of flour to hot soup, sauce or gravy. Whisk well (to avoid lumps) while the mixture is boiling. Repeat if necessary.

**Sticky rice** – Rinse rice with warm water.

**Stew or soup is greasy** – Refrigerate and remove grease once it congeals. Another trick is to lay cold lettuce leaves over the hot stew for about 10 seconds and then remove. Repeat as necessary.

**Too salty** – Add a little sugar and vinegar. For soups or sauces, add a raw peeled potato.

**Too sweet** – Add a little vinegar or lemon juice.

**Undercooked cakes and cookies** – Serve over vanilla ice cream. You can also layer pieces of cake or cookies with whipped cream and fresh fruit to form a dessert parfait. Crumbled cookies also make an excellent ice cream or cream pie topping.



# COUNTING CALORIES

## BEVERAGES

apple juice, 6 oz. ....	90
coffee (black) .....	0
cola, 12 oz. ....	115
cranberry juice, 6 oz. ....	115
ginger ale, 12 oz. ....	115
grape juice, (prepared from frozen concentrate), 6 oz. ....	142
lemonade, (prepared from frozen concentrate), 6 oz. ....	85
milk, protein fortified, 1 c. ....	105
skim, 1 c. ....	90
whole, 1 c. ....	160
orange juice, 6 oz. ....	85
pineapple juice, unsweetened, 6 oz. ....	95
root beer, 12 oz. ....	150
tonic (quinine water) 12 oz. ....	132

## BREADS

cornbread, 1 sm. square ....	130
dumplings, 1 med. ....	70
French toast, 1 slice ....	135
melba toast, 1 slice ....	25
muffins, blueberry, 1 muffin ....	110
bran, 1 muffin ....	106
corn, 1 muffin ....	125
English, 1 muffin ....	280
pancakes, 1 (4-in.) ....	60
pumpnickel, 1 slice ....	75
rye, 1 slice ....	60
waffle, 1 ....	216
white, 1 slice ....	60-70
whole wheat, 1 slice ....	55-65

## CEREALS

cornflakes, 1 c. ....	105
cream of wheat, 1 c. ....	120
oatmeal, 1 c. ....	148
rice flakes, 1 c. ....	105
shredded wheat, 1 biscuit ....	100
sugar krisps, 3/4 c. ....	110

## CRACKERS

graham, 1 cracker .....	15-30
rye crisp, 1 cracker .....	35
saltine, 1 cracker .....	17-20
wheat thins, 1 cracker .....	9

## DAIRY PRODUCTS

butter or margarine, 1 T. ....	100
cheese, American, 1 oz. ....	100
camembert, 1 oz. ....	85
cheddar, 1 oz. ....	115
cottage cheese, 1 oz. ....	30
mozzarella, 1 oz. ....	90
parmesan, 1 oz. ....	130
ricotta, 1 oz. ....	50
roquefort, 1 oz. ....	105
Swiss, 1 oz. ....	105
cream, light, 1 T. ....	30
heavy, 1 T. ....	55
sour, 1 T. ....	45
hot chocolate, with milk, 1 c. ....	277
milk chocolate, 1 oz. ....	145-155
yogurt	
made w/ whole milk, 1 c. ....	150-165
made w/ skimmed milk, 1 c. ....	125

## EGGS

fried, 1 lg. ....	100
poached or boiled, 1 lg. ....	75-80
scrambled or in omelet, 1 lg. ....	110-130

## FISH AND SEAFOOD

bass, 4 oz. ....	105
salmon, broiled or baked, 3 oz. ....	155
sardines, canned in oil, 3 oz. ....	170
trout, fried, 3 1/2 oz. ....	220
tuna, in oil, 3 oz. ....	170
in water, 3 oz. ....	110



# COUNTING CALORIES

## FRUITS

apple, 1 med. ....	80-100
applesauce, sweetened, 1/2 c. ....	90-115
unsweetened, 1/2 c. ....	50
banana, 1 med. ....	85
blueberries, 1/2 c. ....	45
cantaloupe, 1/2 c. ....	24
cherries (pitted), raw, 1/2 c. ....	40
grapefruit, 1/2 med. ....	55
grapes, 1/2 c. ....	35-55
honeydew, 1/2 c. ....	55
mango, 1 med. ....	90
orange, 1 med. ....	65-75
peach, 1 med. ....	35
pear, 1 med. ....	60-100
pineapple, fresh, 1/2 c. ....	40
canned in syrup, 1/2 c. ....	95
plum, 1 med. ....	30
strawberries, fresh, 1/2 c. ....	30
frozen and sweetened, 1/2 c. ....	120-140
tangerine, 1 lg. ....	39
watermelon, 1/2 c. ....	42

## MEAT AND POULTRY

beef, ground (lean), 3 oz. ....	185
roast, 3 oz. ....	185
chicken, broiled, 3 oz. ....	115
lamb chop (lean), 3 oz. ....	175-200
steak, sirloin, 3 oz. ....	175
tenderloin, 3 oz. ....	174
top round, 3 oz. ....	162
turkey, dark meat, 3 oz. ....	175
white meat, 3 oz. ....	150
veal, cutlet, 3 oz. ....	156
roast, 3 oz. ....	76

## NUTS

almonds, 2 T. ....	105
cashews, 2 T. ....	100
peanuts, 2 T. ....	105
peanut butter, 1 T. ....	95
pecans, 2 T. ....	95
pistachios, 2 T. ....	92
walnuts, 2 T. ....	80

## PASTA

macaroni or spaghetti, cooked, 3/4 c. ....	115
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## SALAD DRESSINGS

blue cheese, 1 T. ....	70
French, 1 T. ....	65
Italian, 1 T. ....	80
mayonnaise, 1 T. ....	100
olive oil, 1 T. ....	124
Russian, 1 T. ....	70
salad oil, 1 T. ....	120

## SOUPS

bean, 1 c. ....	130-180
beef noodle, 1 c. ....	70
bouillon and consomme, 1 c. ....	30
chicken noodle, 1 c. ....	65
chicken with rice, 1 c. ....	50
minestrone, 1 c. ....	80-150
split pea, 1 c. ....	145-170
tomato with milk, 1 c. ....	170
vegetable, 1 c. ....	80-100

## VEGETABLES

asparagus, 1 c. ....	35
broccoli, cooked, 1/2 c. ....	25
cabbage, cooked, 1/2 c. ....	15-20
carrots, cooked, 1/2 c. ....	25-30
cauliflower, 1/2 c. ....	10-15
corn (kernels), 1/2 c. ....	70
green beans, 1 c. ....	30
lettuce, shredded, 1/2 c. ....	5
mushrooms, canned, 1/2 c. ....	20
onions, cooked, 1/2 c. ....	30
peas, cooked, 1/2 c. ....	60
potato, baked, 1 med. ....	90
chips, 8-10 ....	100
mashed, w/milk & butter, 1 c. ....	200-300
spinach, 1 c. ....	40
tomato, raw, 1 med. ....	25
cooked, 1/2 c. ....	30



# COOKING TERMS

**Au gratin:** Topped with crumbs and/or cheese and browned in oven or under broiler.

**Au jus:** Served in its own juices.

**Baste:** To moisten foods during cooking with pan drippings or special sauce in order to add flavor and prevent drying.

**Bisque:** A thick cream soup.

**Blanch:** To immerse in rapidly boiling water and allow to cook slightly.

**Cream:** To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

**Crimp:** To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

**Crudites:** An assortment of raw vegetables (i.e. carrots, broccoli, celery, mushrooms) that is served as an hors d'oeuvre, often accompanied by a dip.

**Degrease:** To remove fat from the surface of stews, soups or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

**Dredge:** To coat lightly with flour, cornmeal, etc.

**Entree:** The main course.

**Fold:** To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

**Glaze:** To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

**Julienne:** To cut or slice vegetables, fruits or cheeses into match-shaped slivers.

**Marinate:** To allow food to stand in a liquid in order to tenderize or to add flavor.

**Meunière:** Dredged with flour and sautéed in butter.

**Mince:** To chop food into very small pieces.

**Parboil:** To boil until partially cooked; to blanch. Usually final cooking in a seasoned sauce follows this procedure.

**Pare:** To remove the outermost skin of a fruit or vegetable.

**Poach:** To cook gently in hot liquid kept just below the boiling point.

**Purée:** To mash foods by hand by rubbing through a sieve or food mill, or by whirling in a blender or food processor until perfectly smooth.

**Refresh:** To run cold water over food that has been parboiled in order to stop the cooking process quickly.

**Sauté:** To cook and/or brown food in a small quantity of hot shortening.

**Scald:** To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

**Simmer:** To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

**Steep:** To let food stand in hot liquid in order to extract or to enhance flavor, like tea in hot water or poached fruit in syrup.

**Toss:** To combine ingredients with a repeated lifting motion.

**Whip:** To beat rapidly in order to incorporate air and produce expansion, as in heavy cream or egg whites.

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