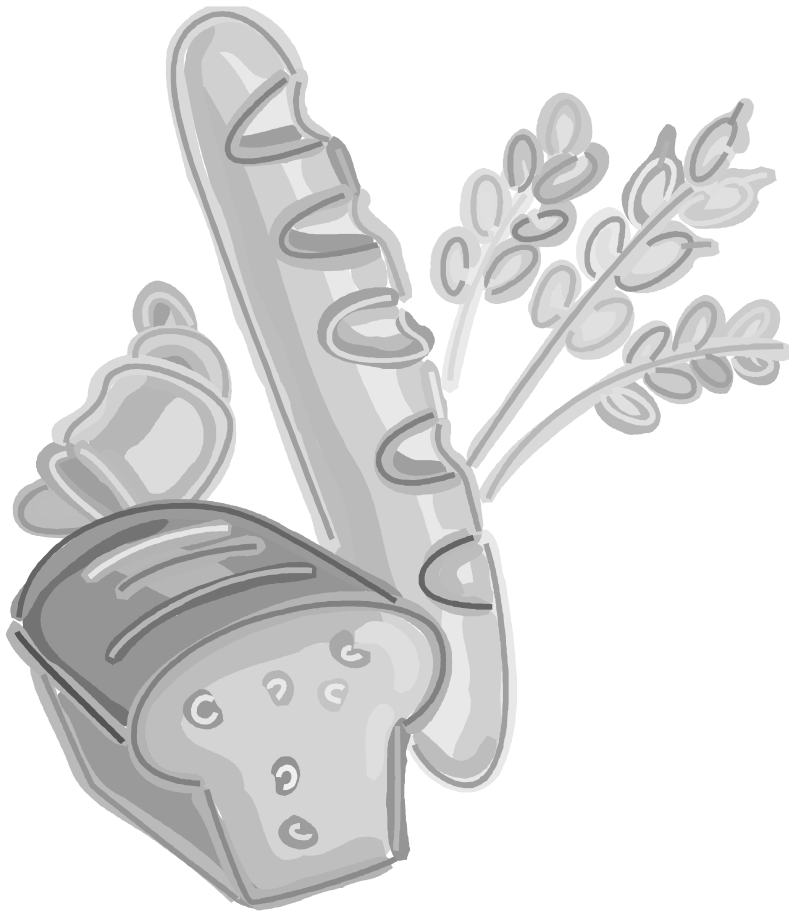


# What's Cookin' at WRPC?





# Breads & Breakfast





## **Raisin Scones**

2 ½ cups flour	½ cup (1 stick) cold butter or margarine, cut into small pieces
2 Tbsp. sugar	
1 tsp. cinnamon	½ cup sour cream or plain yogurt
½ tsp. nutmeg	½ cup milk
½ tsp. salt	1 egg, slightly beaten
1 Tbsp. baking powder	½ cup raisins
¼ tsp. baking soda	cinnamon sugar

Mix first 7 ingredients until blended. Cut in the butter until the flour mixture resembles coarse crumbs. Stir in remaining ingredients except for the cinnamon sugar. Cut dough in half. Pat each half into an 8-inch round. Place on a cookie sheet. Sprinkle with cinnamon sugar. Cut each round into 6 wedges. Bake at 375 degrees for 18 to 19 minutes. Transfer to a wire rack to cool. These are delicious served warm, at room temperature, or chilled.

**Lianne Goodwin**

## **English Scones**

2 cups flour	½ tsp. salt
4 Tbsp. sugar	2 tsp. baking powder
6 Tbsp. butter	2 eggs
½ cup sour cream	½ tsp. vanilla

Preheat oven to 375 degrees. Lightly butter a baking sheet. Sift flour into a bowl with salt, sugar, and baking powder. Add the butter and work with your fingers until the mixture resembles coarse meal. Combine the eggs, sour cream, and vanilla in a bowl. Add to the flour mixture and stir until moistened. Flour your hands well. Working quickly, lightly pat the dough into an 8-inch round. With a sharp knife, score the round into 8 wedges. (Dough can also be rolled and cut into biscuit shapes.) Place on the baking sheet and bake for about 20 minutes until top is browned and a toothpick inserted in the center comes out clean. Remove scones to a wire rack and cool for a few minutes. Cut along the score marks and serve warm with butter, preserves, or clotted cream.

**Julie Beddingfield**

## Queens Scones

4 cups all purpose flour	1 cup sugar
½ tsp. salt	6 tsp. baking powder
1 cup golden raisins or dried cranberries	2 sticks (1 cup) soft unsalted butter
2 eggs	¾ cup milk

### Ingredients for egg wash (optional)

1 egg  
Milk

### Ingredients for lemon topping (optional)

Powdered sugar  
Lemon juice

Heat oven to 380 degrees. Whisk together flour, salt, sugar, and baking powder. Gradually mix in dried fruit. Add very soft butter to dry ingredients. Mix with fingertips until evenly blended (like a cornmeal texture). Whisk together eggs and milk, then gradually mix with fingers into flour mixture until dough forms like lumpy mashed potatoes. Do not overwork, but mixture should be dough overall. Pat into high round ring. Use edge of measuring cup as a cookie cutter and place scone on cookie sheet. (You can use ice cream scoop, sprayed with non-stick cooking spray, directly from dough to cookie sheet, which is less messy and easier.)

**Julie Beddingfield**

## Currant Scones

2 cups all purpose flour	2 tsp. baking powder
½ tsp. baking soda	¼ tsp. salt
3 Tbsp. sugar	1/3 cup butter or margarine
½ cup sour cream	1 large egg, lightly beaten
2/3 cup currants	2 tsp. milk
1 Tbsp. sugar	

### Ingredients for Strawberry Butter

½ cup butter, softened  
2 ½ Tbsp. strawberry preserves

Preheat oven to 400 degrees. Combine flour, baking powder, baking soda, salt, and 3 Tbsp. sugar in medium bowl; stir well. Cut in butter with a pastry blender until mixture is crumbly. Add sour cream and egg, stirring just until dry ingredients are moistened. Stir in currants. Turn dough out onto a lightly floured surface, and knead lightly 4 to 5 times. Pat dough to an 8 inch circle on a greased baking sheet. Brush top with milk; sprinkle with 1 Tbsp. sugar. Cut circle into 8 wedges, using a sharp knife; separate the wedges slightly. Bake at 400 degrees until lightly browned. Top with strawberry butter.

**Julie Beddingfield**

## Almond –Poppy Seed Scones

2 cups all purpose flour	1/3 cup sugar
2 tsp. baking powder	¼ tsp. salt
1 Tbsp. poppy seeds	1/3 cup butter
1 egg, beaten	1 tsp. almond extract
½ cup whipping cream	1/3 cup sliced almonds

### Ingredients for glaze

1 egg, beaten  
1 Tbsp. whipping cream

Preheat oven to 375 degrees. Combine flour, sugar, baking powder, salt, and poppy seeds. With a pastry blender, cut in butter until crumbly. In small bowl, combine egg, whipping cream, and almond extract. Stir into the dry mixture until moistened. Transfer dough to lightly floured surface and knead until dough forms a smooth ball. Roll dough into a 1 inch thick circle and cut into 8 triangular scones. Place scones on lightly greased baking sheet. Brush lightly with glaze. Sprinkle with sliced almonds and sugar. Bake about 15 minutes until lightly browned.

**Julie Beddingfield**

## Lemon Curd

Lemon curd is a sweet-tart custard traditionally spread on plain scones and muffins. It also makes a lovely cake, pie, or tart filling.

3 eggs	¾ cup sugar
1 Tbsp. grated lemon zest	1 cup fresh lemon juice
4 Tbsp. butter, chilled and cut into 4 pieces	

In bowl or top of double boiler, whisk eggs until smooth. Whisk in sugar, zest, and lemon juice. Place over small pan of simmering water and cook over low heat, stirring constantly with wooden spoon until thick and pale yellow, 7- 10 minutes. Stir in butter, one tablespoon at a time, until thoroughly combined and smooth. Set bowl over ice, stirring occasionally, to cool. Cover with plastic wrap touching the curd's surface and store in refrigerator up to 5 days.

**Julie Beddingfield**

## **Oatbran Muffins**

5 cups plain sifted flour	2 cups sugar
5 tsp. baking soda	1 tsp. salt
½ Tbsp. cinnamon	1 cup All-Bran cereal
1 cup oatmeal	1 cup Oat Bran
2 cups 40% Bran Flakes	2 cups raisins
2 cups chopped pecans	1 cup Puritan oil
4 eggs or 8 oz. Egg Beaters	1 cup water
1 cup applesauce	1 qt. buttermilk

Sift flour, sugar, soda, salt, and cinnamon together. Add cereals, raisins, and nuts. Combine milk, eggs, oil, water, and applesauce. Stir liquid mixture with dry mixture only until moist. Fill greased muffin tin 2/3 full. Bake at 400 degrees for 15 – 20 minutes. Enjoy! (Batter will last 4-6 weeks in the refrigerator.)

**Linda Efird**

## **Breadsticks**

1 cup water	1 egg
2 Tbsp. margarine	¾ tsp. salt
¼ cup sugar	4 cups flour
1 ½ tsp. Yeast	

Use breadmaker on « Dough » setting, or simply stir up, knead, and rise as with any simple dough. When dough has risen, roll out into 2 large rectangles, spread olive oil, garlic, cheese, etc. to personal liking on each. Let rise up to 3 hours and bake at 375 degrees for 10-15 minutes. Serve with marinara or other preferred sauce.

**Charity Grassmid**

## **Quick Biscuits**

1 cup self-rising flour	½ cup Crisco
1/3 cup milk	

Mix ingredients together. Roll out and cut or drop onto baking sheet. Bake at 400 degrees for about 10-12 minutes.

**Peggy Thrailkill**



## Sweet Biscuits

2 cups all purpose flour	½ tsp. baking soda
¼ cup sugar	1/3 cup margarine
3 tsp. baking powder	2/3 cup milk
1 tsp. salt	

Heat oven to 425 degrees. Measure flour, sugar, baking powder, salt, and soda into bowl. Cut in margarine using a pastry blender or two knives scissor-style. Make a well in the middle of the bowl. Slowly stir in milk. Use your hands to mix until dough sticks together in a ball. Sprinkle additional flour on hard surface, then knead dough 20-25 times, adding a little flour as necessary to keep dough from getting too sticky. Let dough rest a few minutes, then sprinkle more flour on hard surface for rolling out dough. Roll to about ½ inch thickness; cut biscuits with biscuit cutter or drinking glass dipped in flour. Place on ungreased baking sheet. Bake 10-12 minutes until golden brown. Makes 12.

**\*\*Hint:** The secret to flaky biscuits and pie crusts is to let the butter/margarine/shortening melt during the baking process and not while you're mixing the dough. Always wash your hands in cold water before touching the dough. Keep your butter/margarine/shortening in the refrigerator until just before adding to the mixing bowl. Use very cold milk or water. On a hot, humid day, you may want to let dough rest in refrigerator for 10-20 minutes before rolling out. If you have trouble with dough sticking to your table or countertop, roll it out between two pieces of plastic wrap. This keeps your rolling pin clean, too.

**Diana Bekins**

## Banana Bread

2 cups flour	1 cup sugar
1 tsp. baking powder	1 tsp. salt
½ tsp. baking soda	1 cup bananas (3 small)
½ cup butter (melted)	2 eggs
2 tsp. vanilla	½ cup chopped walnuts (optional)

Preheat oven to 350 degrees. Lightly grease loaf pan. Combine all ingredients, pour into pan, and bake for 60-65 minutes.

**Karla Whitman**

## Broccoli Cornbread

1 10 oz. frozen broccoli, thawed and drained	2 Tbsp. chopped onion (if desired)
1 6 oz. cottage cheese	1 stick margarine, melted
4 beaten eggs	1 box Jiffy cornbread mix (8 ½ oz.)

Mix first five ingredients. Add cornbread mix last. Pour into a greased 9x13 pan. Bake at 400 degrees for 20-25 minutes.

**Molly Spurgeon**

## **Zucchini Bread**

2 cups flour	1 tsp. salt
1 tsp. baking soda	½ tsp. baking powder
3 tsp. cinnamon	3 eggs
1 cup oil	2 cups sugar
3 tsp. vanilla	2 cups unpeeled, grated zucchini

Preheat oven to 350 degrees. Mix eggs, oil, and sugar. Add zucchini and vanilla. Then add flour, salt, baking soda, baking powder, and cinnamon. Mix and pour into 2 greased and floured loaf pans. Bake for 50-60 minutes.

**C.J. Wolfe**

## **Monkey Breakfast Bread**

3 cans refrigerated biscuits, (10 biscuits per can)	1 cup sugar
2 Tbsp. cinnamon	1 stick butter
1 cup brown sugar	

Combine sugar and cinnamon in shallow bowl. Cut biscuits into quarter and roll in the cinnamon sugar mixture. Place pieces in a well greased Bundt pan. Also add nuts or raisins if desired. Melt butter and brown sugar in a saucepan and then boil 1 minute. Pour over biscuits. Bake at 350 degrees for 35 minutes. Cool in pan 10 minutes. Turn out onto plate.

**Janna Lambert**

## **Blueberry Coffee Cake**

1 ½ cups flour	½ cup sugar
1 Tbsp. baking powder	1 tsp. cinnamon
½ tsp. salt	1 heaping cup blueberries
1 egg	½ cup milk
¼ cup butter, melted	

### **Ingredients for topping**

¼ cup butter, melted	¾ cup packed brown sugar
1 Tbsp. flour	½ cup chopped walnuts

Combine flour, sugar, baking powder, cinnamon, and salt. Fold in blueberries. Whisk together egg, milk, and butter. Add to flour mixture gently. Pour into an 8x8 greased baking pan. Combine topping ingredients and sprinkle on top. Bake at 425 degrees for 20-25 minutes or until done. Enjoy!

**Michelle Shore**

## Joan's Caramel Rolls

1 cup milk, scalded	1 pkg. dry yeast or 1 cake compressed yeast,
¼ cup shortening	softened in ¼ cup WARM, not hot, water
¼ cup sugar	1 tsp. salt
3 ½ cups sifted all purpose flour	¼ lb. butter or margarine
Cinnamon	1½ cup brown sugar
¼ cup light corn syrup	1 egg

First, make the dough. Combine milk, shortening, sugar, salt, and cool to lukewarm. Add 1 cup of the flour and beat well. Beat in softened yeast and egg. Gradually add remaining flour to form a soft dough, beating well in the process. Cover and let rise until doubled (about 1 ½ - 2 hours). Turn dough out from bowl onto a lightly floured board and roll out about ½ inch thick. Melt butter or margarine and spread half of it on the dough and sprinkle generously with cinnamon all over the dough. Sprinkle ½ cup brown sugar over all. Roll up the whole thing like a jelly roll. To the remaining half of the melted butter, add 1 cup brown sugar and corn syrup. Mix over low heat until blended. Grease 2 round cake pans and pour in caramel mixture. Cut slices off the roll about 1 inch thick and place cut side down in the caramel. Cover and let rise about 1 hour. Bake at 375 degrees for 20 minutes and remove from oven and loosen edge with knife around the pan and then IMMEDIATELY turn the pans over on plates. (If you wait, the rolls will stick in the pan FOREVER!) Enjoy, enjoy...but don't burn your tongue.

**Joan Cameron**  
**Submitted by Christy Dodds**

## Quiche Lorraine

2 deep dish pie shells	12 slices crisp bacon, broken into pieces
8 eggs	3 cups milk
1 tsp. salt	½ tsp pepper
2 Tbsp. flour	2 cups shredded mild cheddar cheese

Heat oven to 350 degrees. Combine eggs, milk, and seasoning. Mix well. Toss cheese with flour and separate evenly into the 2 pie shells. Separate bacon evenly in the pie shells. Pour egg mixture into pie shells. Bake for 40-45 minutes or until firm.

**Melissa Seay**

## **Christmas Morning Breakfast Casserole**

1 lb. mild sausage	1 ½ plain bagels, cut into cubes
6 eggs, beaten	1 cup water
½ cup milk	1 pkg. or 1/3 cup country gravy mix
2 cups shredded cheddar cheese	½ stick melted butter
Dash of paprika	

Crumble sausage, cook, and drain. Spread sausage over bottom of lightly greased 8x11 inch casserole dish. Sprinkle cheese over sausage. Whisk eggs, milk, water, and gravy mix. Pour egg mixture over cheese. Arrange bagel cubes evenly over mixture. Drizzle with melted butter and sprinkle with paprika. Bake uncovered at 325 degrees for 40 minutes. Remove from oven and let stand 10 minutes before serving.

**Melissa Seay**

## **Egg/Hash Brown Casserole**

1 lb. mild pork sausage or bacon	½ lb. shredded cheddar cheese
2 lb. bag frozen hash browns	6 eggs
2 cups milk	¼ cup melted butter

### **Ingredients for topping**

10-12 fresh mushrooms (1 cup)	¼ cup milk or white wine
1 can cream of mushroom soup	

Melt butter in 9x13 pan in oven as it is preheating. When melted, add frozen hash browns and bake for 20 minutes at 375 degrees. Take out of oven and turn oven down to 350 degrees. Top with grated cheese. Mix milk and eggs together. Pour on top of the hash browns. Brown sausage and put on top of the hash brown/ cheese mixture. Mix together topping ingredients and pour over sausage. You may also add a little extra cheese on top. Bake at 350 degrees for an hour.

**Aimee Gobeli**

## **French Toast Casserole**

8 oz. cream cheese	1 loaf firm white bread (cut into 16 1 inch slices)
10 eggs	1 ½ cups half & half
¼ cup maple syrup	½ cup (1 stick) margarine, melted

Grease a 13x9 inch pan. Spread cream cheese over half of the bread slices. Cover with remaining slices to make little sandwiches. Trim off the crust and slice into 1 inch cubes. Place in baking dish firmly together. In a mixing bowl, combine eggs, half & half, syrup, and melted butter until well blended. Pour over the bread and press bread down to soak up the egg mixture. Cover and refrigerate 8 hours or overnight. Preheat oven to 350 degrees and bake 40-50 minutes or until light brown.

**Phyllis Lemley**

## **Peach French Toast**

1 cup brown sugar	½ cup margarine
2 Tbsp. water	1 large can slice peaches, drained
5 eggs	1 ½ cups milk
1 Tbsp. vanilla	1 loaf French bread, cut into 12 slices

Heat sugar and butter until melted. Add water and cook until thick and foamy. Pour into 9x13 pan. Layer drained peaches and bread. Blend remaining ingredients and pour over bread slices. Refrigerate overnight. Bake at 350 degrees for 45 minutes.

**Charity Grassmid**

## **Cinnamon Coffee Cake**

### **Batter ingredients**

1 ½ cups all purpose flour	¼ cup sugar
¼ tsp. salt	2 packets RapidRise yeast
2/3 cup very warm milk	2 Tbsp. butter or margarine, melted
2 Tbsp. vegetable oil	1 egg

### **Topping ingredients**

3 Tbsp. butter, melted	¾ cup light brown sugar
1 ½ tsp. ground cinnamon	

### **Icing ingredients**

1 cup confectioners sugar	1 to 2 Tbsp. milk
1 Tbsp. butter, melted	½ tsp. vanilla extract

Mix batter ingredients and let rest for 10 minutes. Meanwhile, mix topping ingredients in separate bowl. Pour batter in greased 8x8 pyrex baking dish. Sprinkle topping over batter. Using fingers, swirl topping into batter. Place in a cold oven and set temperature to 350 degrees. Bake for 25-30 minutes or until firm in center and light brown. Cool for 10 minutes and drizzle icing over cake.

**Janet Godwin**

## **Breakfast Apple Cake**

1 ½ sticks margarine, melted	2 cups self rising flour
2 cups sugar	2 cups raw diced apple
1 cup coconut	1 cup raisins
1 cup chopped pecans	2 eggs
1 Tbsp. cinnamon	

Pour melted margarine over sugar. Add eggs and then flour and cinnamon. Mix with spoon. Add other ingredients and stir. Mixture will be very thick and bulky. Bake in a greased tube pan at 350 degrees for 1 ¼ to 1 ½ hours.

**Janet Godwin**

## Hash Brown Casserole

1 bag frozen Ore-Ida hash browns	1 cup sour cream
1 can cream of chicken soup	2 cups shredded cheddar cheese
1 ½ sticks margarine, melted	1 chopped onion

Sauté onion in ½ stick margarine. Mix remainder of ingredients except for 1 cup cheese. Put in 9x13 Pyrex baking dish. Sprinkle remaining cheese on top. Bake at 350 degrees for about 45 minutes.

**Janet Godwin**

## Easy Coffee Cake

1 box butter cake mix	1 tsp. vanilla extract
1 cup sour cream	1 cup chopped pecans
4 eggs	1 Tbsp. cinnamon
½ cup sugar	1 ½ Tbsp. brown sugar
2/3 cup vegetable oil	

Mix all ingredients together except cinnamon and brown sugar. Blend with electric mixer. Pour half of the mixture into a greased and floured tube or bundt pan. Mix cinnamon and brown sugar together and sprinkle over batter. Add remaining half of batter over cinnamon mixture. Bake at 350 degrees for about 1 hour. After cake cools, make a glaze of confectioners sugar and milk and drizzle over cake.

**Janet Godwin**

# Soups, Chowders, and Chilis







## Seafood Chowder

1 stick margarine	1 cup chopped onions and celery
2 cans clam chowder	1 can minced clams with juice
½ lb. chopped shrimp	1 carton oysters, if desired

Sauté onions and celery in margarine. Add remaining ingredients. Season with Old Bay and add milk to thin, if necessary.

**Peggy Thrailkill**

## Cheesy Chicken Chowder

3 cups chicken broth	2 cups peeled diced potatoes
2 cups diced carrots	1 cup diced celery
½ cup diced onion	¼ tsp. salt
¼ tsp. pepper	2 cups milk
¼ cup butter	1/3 cup flour
2 cups shredded cheddar cheese	2 cups diced cooked chicken

Bring chicken broth to a boil, reduce heat, and add potatoes, carrots, celery, salt, and pepper. Simmer for 15 minutes or until veggies are tender. Meanwhile, melt butter, add flour, and mix well. Gradually stir in milk. Add cheese and cook over low heat until melted. Add to broth along with chicken. Cook over low heat until heated through. Makes 6 servings.

**Mary Ann Macmillan**

## Potato Cheddar Soup

2 celery stalks, chopped	2 carrots, grated
1 Tbsp. butter	2 cans chicken broth (or 3 bouillon cubes with 3 cups water)
3 cans cream of potato soup	1 ½ cups grated cheddar cheese
1 cup sour cream	hot pepper sauce, optional
Salt and pepper	

In a large pan, melt butter and sauté celery and carrots. Add chicken broth and simmer on low for 20 minutes. Add potato soup, cheese, and sour cream. Cook on medium low for 15 minutes. Finish with salt, pepper, and a few dashes of hot sauce. Serve with a loaf of crusty French bread or garlic/olive oil rolls.

**Karla Whitman**

## Taco Soup

1 lb. ground beef or turkey	1 16 oz. can dark red kidney beans
2 16 oz. cans stewed tomatoes	1 16 oz. can light red kidney beans
1 16 oz. can pinto beans	1 16 oz. can whole kernel corn
1 16 oz. can diced tomatoes	1 pkg. taco seasoning mix
1 pkg. Hidden Valley Ranch dressing	
Shredded cheese (to taste)	sour cream (to taste)
Large bag Frito Scoops	

Brown ground beef. Mix browned meat and all other ingredients except cheese, sour cream, and Fritos. Microwave in microwave safe bowl for 10 minutes or heat on stove top, stirring occasionally. Pour over Fritos in a large bowl and top with cheese and sour cream. Great for tailgate parties. Feeds a lot of people!

**Phoebe Devereux**

## Cheesy Tortilla Soup

1 pkg. chicken fajita seasoning	1 lb. boneless, skinless chicken breasts, diced
2 Tbsp. vegetable oil	½ cup chopped onion
¼ cup butter, cubed	1/3 cup all purpose flour
2 (14 ½ oz) cans chicken broth	1/3 cup canned diced tomatoes
1 cup cubed Velveeta cheese	1 ½ cups (6 oz) shredded Monterey Jack cheese
1 ½ cups half & half	½ cup shredded cheddar cheese
Tortilla chips	guacamole (if desired)

Prepare fajita mix according to pkg. directions; add chicken and marinate as directed. In a large skillet, cook chicken in oil until juices run clear; set aside. In a large saucepan, sauté onion in butter until tender. Stir in flour until blended. Gradually stir in broth. Bring to a boil. Cook and stir for 2 minutes or until thickened and bubbly. Add the tomatoes, Velveeta, and 1 cup Monterey Jack cheese; cook and stir until cheese is melted. Stir in half & half and reserved chicken; heat through (do not boil). Garnish with guacamole, cheddar cheese, and remaining Monterey Jack cheese; add tortilla chips. Yields 8 servings or 2 qts.

**Erin Pickel**

## **Black Bean Vegetable Soup**

1 Tbsp. vegetable oil	4 cups vegetable stock
1 onion, chopped	2 (15 oz) cans black beans, rinsed & drained
1 clove garlic, minced	2 carrots, chopped
1 (8.75 oz) can whole kernel corn	2 tsp. chili powder
¼ tsp. ground black pepper	1 tsp. ground cumin
1 (14.5 oz) can stewed tomatoes	

In a large saucepan, heat oil over medium heat; cook onion, garlic, and carrots, stirring occasionally, for 5 minutes or until onion is softened. Add chili powder and cumin; cook, stirring, for 1 minute. Add stock, 1 can black beans, corn, and pepper; bring to a boil. Meanwhile, in food processor or blender, puree together tomatoes and remaining can of beans; add to pot. Reduce heat, cover, and simmer for 10-15 minutes or until carrots are tender.

**Submitted by Aimee Gobeli  
from Allrecipes.com**

## **White Bean Chicken Chili**

2 Tbsp. vegetable oil	½ tsp. dried oregano
1 lb. cooked, diced chicken	½ tsp. ground coriander seed
1 onion, chopped	¼ tsp. ground cumin
2 cloves garlic, minced	1 (15 oz) can white beans
1 (14.5 oz) can chicken broth	cooked kernels from 2 ears fresh corn
1 (16 oz) can diced tomatoes	1 (18.75 oz) can tomatillos, drained & chopped
Salt (to taste)	ground black pepper (to taste)
1 (7 oz) can diced green chilies	

Heat oil, and cook onion and garlic until soft. Stir in broth, tomatillos, tomatoes, chilies, and spices. Bring to a boil, then simmer for 10 minutes. Add corn, chicken, and beans; simmer 5 minutes. Season with salt and pepper. Serve with these toppings as desired: sliced limes, cilantro, cheese, avocado, sour cream, and tortilla chips.

**Submitted by Aimee Gobeli  
from Allrecipes.com**

## **White Chicken Chili**

4 boneless, skinless chicken breasts, cooked and chopped	1 cup onion, chopped
2 cans great northern beans	1 cup green pepper, chopped
1 tsp. chili powder	1 tsp. cumin
	4-5 cups low sodium chicken broth

Sauté onions and peppers until tender. Add all ingredients into large crock pot and cook on low for 3-4 hours. Serve with sour cream, fresh cilantro, and chips. Yields 6 servings.

**Monique Skellenger**

## Michelle's White Chicken Chili

4 Tbsp. vegetable oil	2 medium onions, chopped
2 (4 oz) cans green chilies, chopped	4 tsp. ground cumin
4 tsp. oregano	4 tsp. coriander
4 tsp. minced garlic	8 cans great northern beans
8-10 cups chicken stock	1 whole cooked chicken, shredded

Cover chicken with water in large pot. Add 1 each celery, carrot, onion, head of garlic (cut in half). Simmer 1 hour or until chicken is done (will fall off bones). Discard all vegetables and remove chicken to cool and shred. Reserve the broth for use. Any remaining stock can be frozen for later use. Sauté onions, chilies, and spices in oil. Add remaining ingredients and simmer 20-30 minutes. This is great topped with shredded cheese and sour cream. Serve with cornbread or crackers and a salad.

**Michelle Shore**

## Cheeseburger Soup

½ lb. ground beef	¾ cup chopped onion
¾ cup shredded carrots	¾ cup diced celery
1 tsp. dried basil	1 tsp. dried parsley flakes
5 Tbsp. butter, divided	3 cups chicken broth
4 cups peeled, diced potatoes	¼ cup all purpose flour
8 oz. Velveeta	1 ½ cups milk
¾ tsp. salt	¼ to ½ tsp. pepper
¼ cup sour cream	

In a 3 qt. saucepan, brown beef; drain and set aside. In the same saucepan, sauté onions, carrots, celery, basil, and parsley in 2 Tbsp. butter until vegetables are tender, about 10 minutes. Add broth, potatoes, and beef; bring to a boil. Reduce heat; cover and simmer for 10-12 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir for 3-5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese, milk, salt, and pepper; cook and stir until cheese melts. Remove from heat; blend in sour cream. Yields 8 servings.

**C.J. Wolfe**

## **Cincinnati Chili**

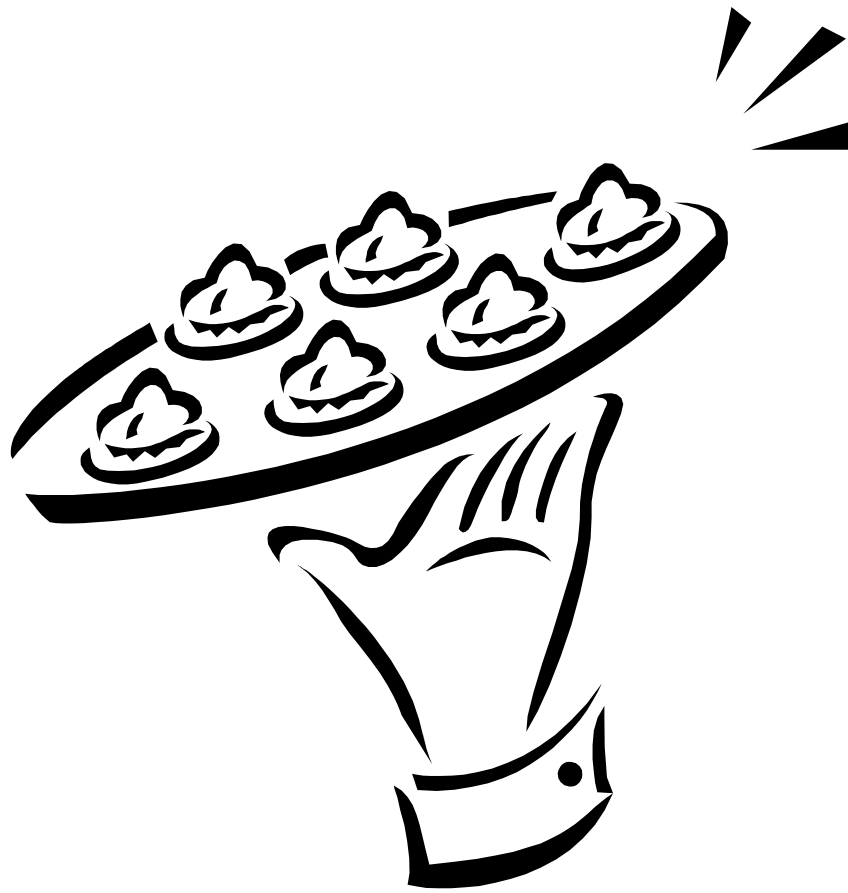
1 lb. ground beef (or turkey)	1 medium onion, chopped
2 garlic cloves, chopped	2 (14.5 oz) cans Mexican stewed tomatoes
1 (8 oz) can tomato sauce	1 cup water
2 Tbsp. chili powder	1 ½ Tbsp. cocoa
½ tsp. ground cinnamon	¼ tsp. ground allspice
8 oz. rotini or spaghetti, cooked	

Cook ground beef, onion, and garlic in a Dutch oven over medium high heat, stirring until beef crumbles and is no longer pink. Drain and return to Dutch oven. Stir in stewed tomatoes, tomato sauce, water, chili powder, cocoa, cinnamon, and allspice. Bring to a boil. Cover, reduce heat, and simmer, stirring occasionally, for about 30 minutes (the longer, the better). Serve over pasta. Yields 10 cups and will feed 6-8 people.

**Kerry Anderson**



# Appetizers







## **Marinade-for Chicken or Steak**

1 cup soy sauce or liquid aminos (Braggs)  
½ cup brown sugar  
½ cup vinegar  
1 small can pineapple juice  
2 Tbsp. salt  
½ tsp. garlic powder

Bring to a boil, then allow marinade to cool. Marinate meat in a large baggie for at least 4 hours, insuring that you are turning meat over in bag so that all surfaces are coated well. Grill or bake until done. (Make sure you don't over cook.)

**Val Domagalski**

## **Easy Steak or Chicken Marinade**

¼ cup soy sauce  
3 Tbsp. honey  
2 Tbsp. vinegar  
1 ½ tsp. garlic powder  
1 ½ tsp. ground ginger  
¾ cup salad oil

Mix all ingredients & pour into a large Ziploc bag. Add meat, & marinate all day, turning bag frequently for equal marinade coating.

**Peggy Thraikill**

## **Salmon Marinade**

¼ cup fresh orange juice  
½ cup tamari or soy sauce  
¼ cup cream sherry  
¼ cup Dijon mustard  
2 Tbsp. peeled & grated fresh ginger  
2 Tbsp. honey

Combine all ingredients & marinate salmon filets in a large Ziploc bag for at least 30 minutes. Spray broiler pan & broil salmon for 6 minutes on each side; basting with marinade.

**Val Domagalski**

## **Homemade Poppy Seed Dressing**

1/3 cup sugar  
2 Tbsp. poppy seed  
1/4 cup mayonnaise  
1/2 cup milk  
2 Tbsp. vinegar

Mix well & chill.

**Molly Spurgeon**

## **Family Favorite Salad Dressing**

*\*These are weird measurements, but I've never done it any other way. These ingredients sound weird together, but everyone loves this dressing.*

Using measuring cups, mix together:

1/3 cup Nakano Regular Seasoned Rice Vinegar (red & white label) ONLY  
1/3 cup of Silk milk  
1 cup + 3 Tbsp. Canola oil  
Sprinkle a good amount of Cayenne Pepper  
Sprinkle a good amount of garlic powder  
Salt & pepper to taste

Sprinkle greens, veggies, etc. with Parmesan cheese & toss with dressing.

\*Keeps in fridge for a couple of weeks. Also good on pastas, tomatoes & cucumbers, almost anything!

**Val Domagalski**

## **Jalapeno Dip**

8oz. cream cheese  
1/4 cup jalapeno peppers, chopped  
1/4 cup apricot preserves  
1 1/2 cups chopped walnuts

Mix well & serve.

**Linda Efird**

## **Taco Dip**

1 lb. ground beef, browned & drained  
1 8oz. cream cheese, cut into chunks  
1 pkg. dry Taco seasoning mix  
1 12oz. jar of salsa  
1 4oz. jar of chopped chilies  
shredded cheddar cheese  
chopped lettuce  
chopped tomatoes  
Tortilla chips

Brown beef & drain well. In skillet, add seasoning & cream cheese to cooked beef & mix over low heat. Heat until well melted. Add salsa & chilies, stir until well blended. Pour into 13 X 9 inch glass pan. Garnish with cheese, lettuce, & tomatoes.  
Serve with tortilla chips.

**Phyllis Lemley**

## **Crock Pot Cheesy Mexican Dip**

1 lb. hamburger, cooked & drained  
1 lb. sausage (hot or mild), cooked & drained  
1 large block Velveeta cheese  
2 cans Rotel diced tomatoes with green chilies  
1 can cream of chicken soup  
1 small jar picante sauce, or taco sauce, or salsa

Cut up cheese into cubes & put in crock pot. Add meat, tomatoes, soup & salsa.  
Cook on low 3-4 hours, stirring occasionally. Serve with tortilla chips.

**Monique Skellenger**

## **Black Bean Salsa**

2 cans black beans, drained, rinsed & drained again  
½ cup diced white onion  
juice from 4-5 limes  
2 tomatoes, seeded & diced  
1 Tbsp. fresh Cilantro, chopped fine  
salt to taste

Mix all ingredients & serve. \*Best with lime flavored tortilla chips  
*As a side dish, add corn & red bell pepper.*

**Bev Chappell (modified from Gina Castro's recipe)**

## Great & Easy Salsa

1 large jar medium chunky salsa (I love Tostitos)  
1 small jar medium salsa  
1 large can organic diced tomatoes  
¾ large bunch fresh cilantro, chopped  
1 large bunch green onions, chopped  
1 lime, squeezed

Mix together & serve-it is excellent!

**Val Domagalski**

## Hot Spinach Dip

1 10oz. pkg. frozen, chopped spinach, thawed & drained  
1 cup mayonnaise  
½ cup grated Parmesan cheese  
1 clove garlic, minced or jarred minced garlic  
2 Tbsp. chopped, roasted red peppers (optional)  
*Chopped water chestnuts can be added for a nice crunch.*

Preheat oven to 350 degrees. Mix spinach, mayo, cheese, & garlic until well blended. Spoon into a dish or small pie plate. Bake 20 minutes or until heated through. Sprinkle with roasted red peppers if desired. Serve with crackers. Approximately 14 servings

**Carolyn Tuttle**

## Pepperoni Pizza Dip

1 8oz. package light or regular cream cheese, softened  
½ cup light or regular sour cream  
¼ tsp. dried oregano  
¼ tsp. garlic powder  
1/8 tsp. ground red pepper  
¾ cup pizza sauce  
½ cup chopped pepperoni  
¼ cup chopped green onions  
1 cup (4 oz.) shredded part-skim mozzarella cheese  
Corn chips

Beat first 5 ingredients at medium speed with an electric mixer until well blended; spread onto a lightly greased 8-inch square baking dish. Spoon pizza sauce evenly over top; sprinkle with chopped pepperoni & green onions. Bake at 350 degrees for 10 minutes. Sprinkle with mozzarella cheese, and bake 10 more minutes or until cheese is melted. Serve with corn chips. 6-8 servings

**Brenda McConkey**

## **Artichoke Dip**

1 can artichokes, chopped  
1 ½-2 cups lite mayo.  
1 cup Parmesan cheese

Mix & bake at 350 degrees for 30 minutes, or until bubbly. Serve with crackers.

**Val Domagalski**

## **Hot Artichoke Dip**

1 14oz. can artichoke hearts, drained & pureed  
½ tsp. garlic powder  
8oz. cream cheese  
1 cup Parmesan cheese  
1 cup mayonnaise  
¼ tsp. Worcestershire sauce

Mix all ingredients well. Spoon into a lightly greased baking dish.  
Bake at 350 degrees for 20-30 minutes.

**Megan Conner**

## **Hot Spinach & Artichoke Dip**

1 8oz. pkg. cream cheese, softened  
¼ cup sour cream  
¼ cup grated Parmesan cheese  
¼ cup grated Romano cheese  
½ tsp. dried basil  
¼ tsp. garlic salt  
Salt & pepper to taste  
1 14oz. pkg. frozen chopped spinach, thawed & drained  
¼ cup shredded mozzarella cheese

Preheat oven to 350 degrees. Lightly grease a small baking dish or pie dish.  
In a medium bowl, mix cream cheese, sour cream, Parmesan cheese, Romano cheese, garlic, basil, garlic salt, salt, & pepper. Gently stir in artichoke hearts & spinach.  
Transfer to baking dish. Top with mozzarella cheese. Bake for 25 minutes, or until cheese is melted & lightly browned.

12 servings

**Sarah Fulk**

## Hummus

2/3 cup dried chick-peas or 1 1/4 cups canned chick-peas  
juice of 1 lemon, plus fresh lemon juice to taste  
1/4 cup tahini (sesame seed paste)  
2 Tbsp. olive oil  
1 Tbsp. water  
3 cloves garlic, minced  
1/4 tsp. ground cumin  
Salt to taste

If using dried chick-peas, pick them over & discard any misshapen peas or stones. Rinse peas & drain. Place in a bowl, add plenty of water to cover peas, and let **soak for 3 hours**. Drain peas & place in a saucepan with water to cover by 2 inches. Bring to a boil over high heat. Reduce the heat to low & simmer, uncovered, until tender, 50-60 minutes. Remove from heat & drain, **reserving the cooking liquid**.

*If using canned peas, drain them reserving the canned liquid, & set aside.*

In a food processor fitted with the metal blade, combine the chick-peas, lemon juice, tahini, olive oil, water, garlic, cumin, & 1/2 cup of reserved cooked or canned liquid; discard the remainder. Process until soft & creamy paste forms. Season to taste with salt & additional lemon juice. (I process the hummus for a very long time, till it gets really smooth & creamy.)

**Nancy Pinkham**

## Spicy Spinach & Artichoke Dip

1/2 cup (1 stick) butter or margarine	1 (8oz) pkg. sour cream
1 medium onion, chopped (1 cup)	1 cup shredded Monterey Jack cheese, divided
2 (10oz) pkgs. frozen chopped spinach, thawed & well drained	1 cup grated Parmesan cheese, divided
1 (14oz) can artichoke hearts, drained & chopped	2 Tbsp. Tabasco sauce
1 (8oz) pkg. cream cheese	salt to taste
Corn chips or crackers	

Melt butter in a large saucepan or skillet over medium heat. Add onion & cook until soft, about 5 minutes. Stir in spinach, artichokes, cream cheese, sour cream, 3/4 cup of Monterey Jack cheese, 3/4 cup Parmesan cheese, Tabasco, & salt. Stir until well blended & heated through. Pour mixture into a 1/2 quart casserole dish & top with remaining cheeses. Bake at 350 degrees until cheese starts to brown-about 10 minutes. Serve with corn chips or crackers. Makes about 4 cups.

**Maria Bradenbaugh**

## **Amy's Amazing Spicy Cheese Dip**

1 lb. Jimmy Dean sausage (spicy)  
1 28oz jar diced tomatoes with garlic & onion  
1-1 ½ (8oz) Philly cream cheese, cut into chunks  
1 bag (2-3 cups) shredded Mexican cheese

Brown & drain sausage. Return to pan. Add diced tomatoes and cream cheese. Mix till slightly melted. Pour into 9 x 13 pan. Top with cheese & bake at 350 degrees until bubbly. Serve with tortilla chips.

**Julie Dickerson**

## **Mini-Pizzas**

1 package English muffins (plain, original)  
1 jar marinara spaghetti sauce (medium size)  
1 large, red bell pepper  
Mozzarella cheese, grated  
2-3 Tbsp. olive oil  
garlic powder  
salt & pepper to taste

Half the English muffins & toast in an oven, lightly. (don't over toast)

Chop red pepper & sauté in olive oil. Add garlic powder, salt & pepper.  
Heat marinara sauce in separate pan & add sautéed red peppers. Simmer for 20-30 minutes to gel flavors. Spread a little sauce over the entire surface of each muffin half & place on a cookie sheet. Cover each muffin with mozzarella cheese & heat under broiler on 2<sup>nd</sup> from top rack-to prevent burning. Monitor constantly until the cheese melts. Kids of all ages love these.

**Val Domagalski**

## **Miniature Ham & Cheese Rolls**

2 packages tea rolls  
8 oz sliced ham  
6 oz Swiss cheese slices  
1 stick butter, melted  
1 ½ Tbsp. poppy seeds  
½ tsp. Worcesteshire sauce  
1 ½ Tbsp. mustard  
1 Tbsp. dried minced onion

Slice rolls. Layer ham & cheese. Mix melted butter, poppy seeds, Worcesteshire, Mustard, & onion. Spread evenly over cheese. Let sit & dry for a minute. Place bread on top. Bake at 375 degrees until cheese is melted. (about 15 minutes)

*These freeze well unbaked.*

**Kim Goad**

## **Pineapple Cream Cheese Ball**

2 (8oz) pkgs. Cream cheese, softened  
1 (8oz) can crushed pineapple, well drained  
¼ cup diced green bell pepper  
2 Tbsp. chopped onion  
1 tsp. seasoned salt (I use Lawry's)  
2 cups chopped pecans, toasted

Stir together first 5 ingredients & 1 cup pecans; shape into a ball. Roll in remaining 1 cup of pecans. Cover in plastic wrap, & chill up to 2 days. Serve with assorted crackers.

**Brenda McConkey**



## **Stuffed Cherry Tomatoes**

2 pints of cherry tomatoes  
2 avocados, peeled & diced  
1 tsp. lemon juice  
¼ cup mayonnaise  
8 slices cooked bacon, crumbled  
2 green onions, finely chopped  
salt & pepper to taste

Cut a small slice from the top of each tomato & scoop out pulp & discard. Combine avocado & lemon juice, stirring gently, drain, set aside. Stir together mayonnaise, bacon, & green onion. Add to avocado mix & stir. Spoon avocado mixture evenly into tomato shells. Cover with plastic & chill for 1 hour. Sprinkle with salt & pepper before serving.

**Phyllis Lemley**

## **Melissa's Mushroom Appetizers**

½ cup mayonnaise  
¼ cup freshly grated Parmesan  
2oz. canned mushroom pieces & stems, drained  
½ of 2.8 oz. can French fried onion rings  
1 loaf (8 oz.) party rye or pumpernickel bread

In a bowl, stir together mayonnaise, Parmesan, mushrooms, & onion rings. Spread on lightly toasted bread. Place the canapés on a baking sheet & broil until bubbly. Melissa's tips: cut down on the mayo & use sourdough bread.

**Melissa Sicko**

## **Chicken Quesadillas**

1 ½ lb. cooked chicken, chopped  
1 red bell pepper, chopped  
1 lb. wonton wrappers  
1 green bell pepper, chopped  
1 cup Ranch dressing  
1 lb. Monterey Jack cheese, grated  
3 Tbsp. chili powder

Bake wontons 8-10 minutes. Mix chicken & Ranch dressing & spoon onto wonton. Add chopped peppers. Mix cheese & chili powder & sprinkle over top. Bake at 300 degrees for 8 minutes.

**Mrs. Mary Robinson, family friend of Kim Goad**

## Spinach & Feta Cheese Patties

2 10oz. pkgs. Frozen chopped spinach, thawed & drained thoroughly  
½ cup breadcrumbs  
2 eggs, slightly beaten  
½ cup yellow sweet onion, chopped  
1 tsp. or 1 large clove garlic, minced or pressed  
1 Tbsp. + 2 tsp. olive oil  
1 ½ Tbsp. Balsamic vinegar  
¼ tsp. salt  
2 dashes of Cayenne pepper  
8 oz. Feta cheese, crumbled  
1 package Parmesan flavored couscous

Sauté balsamic vinegar, 1 tsp. olive oil, garlic, & chopped onion over medium heat until onions are translucent. Set aside. Mix spinach, spices, eggs, breadcrumbs, sautéed onions thoroughly. Pour 2 tsp. olive oil into 8 inch non-stick skillet. Press spinach mixture into pan. Cook over medium heat until golden brown. Flip patty & cook other side until golden brown. Remove from heat. Prepare couscous according to package directions. ***\*Couscous only takes 5 minutes to cook.*** Top spinach patty with Feta cheese & sprinkle more Cayenne pepper over top. Cover skillet with lid to allow Feta to melt slightly. Cut into quarter wedges. Serve over couscous with 2 spinach quarters, points facing each other. ***\*As an appetizer, make small patties approximately 2 ½ inches & prepare as above.*** Entrée: 2 servings    Appetizers: 10-12 patties

Bev Chappell

## Buffalo Chicken Dip

2 (8 oz) cream cheese, softened  
3 chicken breasts, cooked and shredded  
1 ½ cups Texas Pete wing sauce, or one of your favorites  
1 bag (3 cups) shredded sharp cheese  
Marzetti's Blue Cheese or Ranch Dressing  
Tortilla Scoops

Take a 9x13 glass dish and spread softened cream cheese on the bottom. Cook chicken, shred, and mix with wing sauce, dressing (as much as you want depending on how much you want to take the bite out of the hot sauce), and half of the cheese. Spread this mixture over the cream cheese in the pan. Sprinkle the remaining cheese on top. Bake at 350 degrees until dip gets bubbly. Let stand for 10 minutes and serve with tortilla scoops.

Joy George

# Salads





## Broccoli Salad

1 cup mayo	Bacon bits (judge the amount you want mixed with broccoli)
2 Tbsp. vinegar	Broccoli (cut into bite-size pieces)
¼ cup sugar	Chopped red onion (same as above)
Sunflower seeds (same as above)	

Judge the quantities by insuring that you get a little of each ingredient with most every bite. Mix the first 3 ingredients together and toss with the remaining ingredients.

**Val Domagalski**

## Marinated Kale Salad

4 cups fresh kale	1/3 cup carrots
1/3 cup zucchini	1/3 cup red pepper
1/8 cup red onion	1 Tbsp. chopped garlic
3 Tbsp. lemon juice	3 Tbsp. sesame oil
1 Tbsp. soy sauce (raw soy sauce available at health food stores)	

Chop all vegetables. Combine all ingredients in a bowl and toss well until the liquid completely coats the greens. Refrigerate and marinate from 2-24 hours. This dish keeps in the refrigerator for 3+ days.

**Nancy Pinkham**

## Chicken Pasta Salad

4-5 Chicken breasts, cooked, chopped	1 lb. pasta twists, cooked
20-30 green grapes, halved	1 pkg. Italian dressing mix
½ cup mayonnaise	¼ cup chopped red onion
5oz. can mandarin oranges	½ cup toasted almonds

Mix dressing with oil and vinegar according to package directions. Combine remaining ingredients with dressing. Chill. Just before serving, garnish with the mandarin oranges.

Serves 8-10

**Nancy Pinkham**

## **Mediterranean Pasta Salad**

1 box Orzo, cooked, drained, salted and cooled.  
1 container feta cheese (crumbled)  
Quarter several tomatoes (I use Compari – they're excellent)  
Green onions (you have to judge the quantity – I use 4-5)  
Calamata olives (pitted), again, you have to judge the quantity  
Pickled asparagus (cut into bite-size pieces), judge the quantity  
Roasted red peppers (jar), (cut into bite-size pieces), judge the quantity

Mix pasta with Zesty Italian dressing, salt and pepper to taste!

**Val Domagalski**

## **Grilled Chicken Caribbean Salad**

4 boneless, skinless Chicken Breast halves – marinated at least 2 hours in Teriyaki Sauce  
Approximately 6-8 cups Green Leaf Lettuce  
1 cup red cabbage (optional)  
1 can (5.5 oz.) pineapple chunks in juice – drained  
2 tomatoes – chopped  
Red onion slices  
1 can pinto beans or mixed pinto beans (drained and rinsed)  
Shredded cheddar cheese  
Tortilla chips  
Honey mustard dressing

Grill chicken until done – discard marinade. On 4 dinner plates place—lettuce, cabbage, beans, tomatoes, pineapple chunks, onion slices and cheese; top with crumbled tortilla chips. Slice each chicken breast in thin slices and place on top of each salad plate. Serve with honey mustard dressing on the side.

**Phyllis Lemley**

## Apple, Dried Cherry, & Walnut Salad

### Maple Dressing

¼ cup Mayo	¼ cup Pure Maple Syrup
3 Tbsp. Apple Cider Vinegar	2 tsp. Sugar
½ cup Vegetable Oil	

Whisk together, add salt & pepper to taste. Cover & refrigerate (can prepare 3 days in advance).

### Salad

1-5 oz. bag mixed Baby Greens  
2-Granny Smith Apples, peeled, cored, and cut into matchstick-size strips  
½ cup Dried Tart Cherries  
½ cup chopped Walnuts, toasted

Toss greens, apples, cherries, and ¼ cup walnuts in large bowl. Toss enough dressing to coat. Sprinkle with remaining walnuts & serve.

**Maria Bradenbaugh from Laura Sheffer**

## Marinated Slaw

1 Cabbage	1 large onion
1 large bell pepper	1 cup sugar
1 cup vinegar	¾ cup salad oil
1 tsp. dry mustard	1 tsp. celery seed
1 Tbsp. salt	

Shred cabbage. Slice onion and pepper on top. Do not stir. Sprinkle sugar over. Do not stir. Boil remaining ingredients. Pour over mixture. Do not stir. Cool and refrigerate overnight. Stir the next morning.

**Jackie Todor**

## Crunchy Romaine Toss

1 cup walnuts, chopped  
1 pkg. Ramen Noodles, uncooked, broken up(discard flavor packet)  
4 Tbsp. unsalted butter  
1 bunch broccoli, coarsely chopped  
1 head romaine lettuce, washed, broken into pieces  
4 green onions, chopped  
1 cup Sweet and Sour Dressing (below)

Brown walnuts and noodles in butter; cool on paper towels. Combine noodles and walnuts with broccoli, romaine, and onions. Pour Sweet and Sour Dressing over and toss to coat well. Serves 10-12.

### Sweet and Sour Dressing (yields 1 ¼ cups)

½ cup vegetable oil                      ½ cup sugar  
¼ cup red wine vinegar                1 ½ tsp. soy sauce  
Salt and pepper to taste.

Blend all ingredients.

**Jackie Todor**

## Strawberry Nut Salad

2- 3 ounce packages strawberry jello  
1 cup boiling water  
2- 10 ounce packages frozen sliced strawberries, thawed  
1-1 lb.4 ounce can crushed pineapple, drained  
1 cup pecans, chopped  
1 lb. sour cream

In large bowl, combine jello, boiling water and stir until dissolved. Fold in strawberries and their juice, drained pineapple and nuts. Turn half of strawberry mixture into 12 x 8 x 2 pyrex dish and refrigerate until firm. Spread top with sour cream. Gently spread on remainder of strawberry mixture. Refrigerate again—when firm, cut into squares.

**Jackie Todor**



## Sweet 'n Sour Slaw

1 package course slaw  
Celery seed to taste

1 package ramen noodles  
Optional: pine nuts or sunflower seeds

### Dressing

1 cup oil  
½ cup cider vinegar  
½ tsp. dry mustard

½ cup sugar  
½ tsp. salt

Combine, shake well & refrigerate.

**Megan Conner**

## Rosemary Chicken Salad

1 lb boneless, skinless, chicken breast tenderloins	2 tsp. mayonnaise
4 tsp. ranch dressing	2 tsp. brown, spicy mustard
1 tsp. yellow, sweet onion, minced fine	1/8 tsp. salt
2 tsp. fresh rosemary, ground	1 Tbsp. olive oil
1 tsp. roasted garlic, minced	

Coat chicken in 1 ½ teaspoons rosemary, garlic, and dash of salt. Add olive oil to non-stick skillet and sauté seasoned chicken over high heat until cooked thoroughly. Dice chicken into small pieces. Mix in remaining ingredients thoroughly. Make into sandwiches or serve over lettuce leaf. Makes 4 servings.

**Bev Chappell**

## Summer Tortellini Salad

19 oz. pkg. frozen cheese tortellini  
1 cups chopped cooked chicken (prepare w/o meat for side dish)  
¼ cup sliced green olives                      ¼ cup sliced black olives  
¼ cup diced red bell pepper                2 Tbsp. chopped sweet onion  
2 Tbsp. chopped fresh parsley              2 Tbsp. mayonnaise  
1 Tbsp. red wine vinegar                    1 tsp. dried Italian seasoning  
¼ cup oil    Salt to taste

Cook tortellini according to package, drain. Plunge into ice water to stop the cooking process, drain and place in large bowl. ( I used Bertolli's which is precooked and a little quicker) Stir in chicken and next 5 ingredients.

Whisk together mayo, vinegar, and Italian seasoning. Add oil in a slow stream whisking constantly until smooth. Pour over tortellini mixture, tossing to coat. Stir in salt to taste. Cover and chill at least 25 minutes. Can substitute tuna for chicken.

**Christy Dodds**

## Penny's Salad

¾ cup salad oil                                      2 tsp. salt  
1 tsp. pepper                                        4 Tbsp. sugar  
6 Tbsp. rice vinegar                              8 Tbsp. slivered almonds  
1 pkg. fresh spinach, torn in pieces        1 pkg. broccoli slaw  
1 pkg. Ramen noodles (any flavor, flavoring not used)

Brown almonds. Mix broccoli slaw, spinach, almonds in a large bowl. Mix together salad oil, salt, pepper, sugar, and vinegar. At time of serving, break package of noodles and mix in salad. Pour dressing over salad, mix, and serve.

**Penny Carlson**

# Beverages





## **Fruited Mint Tea**

3 cups boiling water                      4 regular size tea bags  
12 fresh mint sprigs                      1 cup sugar  
1/4 cup lemon juice                      1 cup orange juice  
5 cups water

Pour boiling water over tea bags and 12 mint sprigs. Cover and steep for 5 min. Remove tea bags and mint sprigs, squeezing gently. Stir in sugar and next 3 ingredients. Serve over ice.

Garnish with mint sprigs and orange slices. Yields 2 ¼ quarts.

**Jewell George**

## **Wedding Punch**

1 quart water                              12 oz. pink or regular lemonade  
1 cup white grape juice                      1 ½ cup powdered sugar

Mix sugar, water, lemonade, & grape juice. Freeze in big freezer bags. Take out of freezer, crush and add ginger ale to taste.

Make A LOT...it goes quick...

**Sandy Robbins**

## **Tea Punch**

1 can frozen lemonade                      1 can frozen orange juice  
8 tea bags                                      Fresh mint

Put the above in a one gallon pitcher. Fill with water. Stir. Chill.

**Molly Spurgeon**

## **Orange Creamsicle Punch**

One part orange juice

Two parts cream soda (clear cream soda is harder to find, but looks a little prettier if you can get it)

Dollops of orange sherbet go well with this simple and delectable punch.

For those so inclined, I'm told the addition of rum makes it similar to a "Bahama Mama".

**Margaret Talbot**

## **Apricot Slush**

1– 46 oz. bottle apricot nectar (Publix)

3 cups pineapple juice

1 – 12 oz. can frozen orange juice concentrate, thawed

1/3 cups frozen lemonade concentrate, thawed

1 – 2 liter bottle ginger ale, chilled

In a 3 quart plastic freezer container (my container looks like a shoebox) combine apricot nectar, pineapple juice, orange juice concentrate and lemonade concentrate. Seal and freeze at least 24 hours. To serve, let frozen mixture stand at room temperature for about 15 minutes.

Using ice cream scoop, scoop slush into glass. Cover with ginger ale.

**Sharon Finch**

## **Pounding Punch**

1 large bottle of CranRaspberry juice (not diet)

1 large can pineapple juice

1 large bottle Ginger Ale (not diet)

1 quart raspberry sherbet

Put all ingredients into punch bowl and stir (I find if you put the ginger ale in first, then add the other things, it won't "bubble up".)

**Carolyn Tuttle**

# Side Dishes







## Great Asparagus

¼ Cup apple cider vinegar  
2 Tbsp. sugar  
1 lb. asparagus

¼ Cup soy sauce or liquid aminos  
2 Tbsp. olive oil  
3 Tbsp. chopped toasted pecans

Combine apple cider vinegar, soy sauce, sugar and olive oil.  
Boil asparagus for 3 minutes; quickly remove and place in ice water to stop cooking, immediately dry and place in mixed 4 ingredients above. Marinate for no more than 3 hours. Serve with pecans on top.  
Makes 4 servings.

**Val Domagalski**

## Coconut Lime Rice

1 Cup light coconut milk  
1 ½ Cups uncooked jasmine rice  
1 ½ Tbsp. fresh lime juice

½ tsp. salt  
1 tsp. lime zest

Bring coconut milk, salt, and 2 cups of water to a boil in a saucepan over medium heat. Stir in rice; cover, reduce heat to low, and simmer, stirring occasionally approximately 20 minutes or until liquid is absorbed and rice is tender. Stir in lime zest and juice.  
Note: Chicken may be substituted for shrimp, but you will want to double the remaining ingredients for the sauce or it will be very dry. You can find coconut milk in the Latin and/or Asian aisles of the grocery store. (I have used “regular” coconut milk when I was not able to get “light” and it tastes exactly the same.)  
\*\*\*This is one of my family’s absolute favorites! (Blake has said it is the best thing I’ve ever made...tastes just like it came from a restaurant.) Don’t let the list of ingredients fool you. It’s very simple to make and is wonderfully delicious!

**Sarah Fulk**

## Grandma’s Cornbread Dressing

1 pan of cornbread (crumbled)  
1 medium onion (chopped fine)  
2 cans chicken broth

½ loaf of white bread (crumbled)  
2 tsp. Sage  
2 eggs

Mix together a day ahead and put into a greased 9x13 pan.  
Bake at 400 degrees for 30 minutes.

**Michelle Shore**

## **Spinach Casserole**

4 packages chopped frozen spinach  
3 Tbsp. Butter  
3 eggs (slightly beaten)  
3-4 envelopes beef broth (or 3 cubes of bouillon dissolved in 1 cup hot water)

8 oz. Cream cheese  
1 Tbsp. Grated onion  
salt and pepper

Cook spinach until barely tender and drain well. Put spinach back in pan and add cream cheese, butter, onion, eggs and broth. Salt and pepper to taste. Stir over low heat until blended. Place in buttered 1 ½ qt. casserole dish.  
Bake uncovered at 400 degrees for 20 minutes.

**Brenda Mathews**  
(submitted by Michelle Shore)

## **Pineapple Casserole**

2 – 20 oz. Cans of pineapple chunks (drain – reserve juice)  
6 Tbsp. flour  
2 cups grated cheese  
½ cup margarine

6 Tbsp. Pineapple juice  
2 cups Ritz crackers (crushed)  
1 cup sugar

Mix sugar, flour, and juice. Add pineapple and grated cheese. Mix well and pour into greased casserole dish. Melt margarine and mix with cracker crumbs; then put on top of pineapple mixture.

Bake at 350 degrees for 30 minutes (or fix the night before and bake for 45 minutes).

**Debbie Barnett**

## **Spaghetti Squash with Cheese**

1 large spaghetti squash  
2 cups grated cheddar cheese

1 cup bacon (or ham) crumbles  
salt & pepper

Cut squash in half lengthwise; clean out seeds. Bake, cut side down, about 40 minutes at 375\* until very tender. Place “spaghetti” in large bowl; toss with cheese and meat. Add salt and pepper to taste. Return to squash shells. Heat in oven until cheese melts.

Serve with a salad for a complete meal.

**Phyllis Lemley**

## **Roasted Sweet Potatoes with Brown Sugar and Black Pepper Butter**

1 ½ cups unsalted butter, room temperature  
1 Tbsp. Grated lemon peel  
12 – 8 oz. Sweet potatoes

3 Tbsp. Fresh lemon juice  
1 Tbsp. Cracked black pepper  
1 cup brown sugar

To make black pepper butter, use an electric mixer to beat the first 4 ingredients until light and fluffy. Season with salt. (Can be prepared 4 days ahead. Cover and refrigerate.)

Position rack in lowest third of the oven and preheat to 350 degrees. Pierce sweet potatoes with fork. Place on oven rack and roast until very soft; about 1 hour. Transfer potatoes to platter. Cut slit in each or slice off top of potato. Top with a dollop of black pepper butter. Sprinkle with sugar and serve.

The natural sugar of the sweet potato caramelizes to an almost candy-like goodness.

**Nancy Pinkham**

## **Chinese Fried Rice**

3 Tbsp. Bacon drippings or butter  
1 cup celery, diced  
2 ½ cup cooked rice (1 cup uncooked)  
1 egg slightly beaten

½ cup green onions with tops  
1 cup mushrooms, sliced  
2 Tbsp. Soy sauce  
10 slices crisp bacon

Heat butter in skillet. Add onions and celery. Cook until almost tender. Add mushrooms, rice, and soy sauce. Cook 10 minutes on low heat, stirring occasionally. Stir in beaten egg and cook only until egg is done. Sprinkle with crumbled bacon and serve.

Extra soy sauce may be served with rice.

Serves 8

**Jackie Todor**

## **Frijoles Negros Cubanos Cuban Black Beans**

1 lb black beans  
1 ½ onions  
1 tsp. Cumin  
¼ tsp. Pepper  
2 Tbsp. Extra virgin olive oil  
1 bay leaf

1 green pepper  
2 garlic cloves, minced  
2 tsp. Salt  
2 Tbsp. Red wine vinegar  
2 Tbsp. Sugar

Soak beans overnight.

Add more water until slightly more than just covering beans. Add ½ green peeper, ½ onion and bay leaf to beans. Cover and cook one hour on medium, until beans can be easily mashed with fingers.

Make sofrito: Sautee ½ pepper, onion and garlic in olive oil. When half cooked, add salt, pepper, cumin, sugar and vinegar.

Add to beans cooking. If too watery, take a ladle of beans and mash with fork, then return to pot. Cook 20-30 minutes on low.

Right before serving, add a little more vinegar or 1-2 tsp. of olive oil. Take out bay leaf before serving.

\*\*\* You can substitute 4 cans of *Ranch Style* black beans for the dried beans. Skip straight to the sautéing with extra virgin olive oil.

**Marissa Salinas**

## **Spinach Casserole**

2 packages frozen spinach, thawed and squeezed dry  
18 oz. Cottage cheese  
½ cup grated cheddar cheese  
½ tsp. salt

3 eggs  
1 stick butter (melted)  
2 Tbsp. Flour

Beat eggs and add the cottage cheese, melted butter, cheddar cheese, flour and salt. Add the spinach. Place in a lightly greased casserole dish and bake at 400 degrees for 45 minutes. Let it set about 15 minutes before serving.

**Carolyn Tuttle**

## Stuffed Zucchini

4 medium zucchini  
2 Tbsp. extra virgin olive oil  
1 onion, finely chopped  
2 Tbsp. slivered almonds

2 sweet biscuits, stale & crumbled  
2 Tbsp. Fresh basil, chopped  
1/3 cup Romano cheese, finely grated  
salt & freshly ground pepper to taste

Give yourself time to do all chopping and grating before starting this recipe.

Take a thin lengthwise slice off each zucchini. Scoop out flesh, leaving a ¼" shell. Chop zucchini flesh. Then, heat 2 Tbsp. olive oil in a non-stick skillet. Add onion and garlic; cook 3 to 4 minutes until tender, but not brown. Add chopped zucchini; stir frequently while cooking. Cook several more minutes until tender and water has evaporated. Add tomatoes, almonds, biscuit crumbs, basil and Romano cheese to skillet. Remove from heat. Season with salt and pepper.

Pack mixture into zucchini shells. (Zucchini will expand while baking, so you want them very full from the start.) Drizzle or brush with 2 Tbsp. olive oil. Place in ovenproof dish and cover tightly with aluminum foil. Place in preheated 400 degree oven for 30 to 35 minutes.

Remove foil and sprinkle with Parmesan cheese. Bake another 10 to 15 minutes until cheese is lightly browned. Serve warm.

**Diana Bekins**

## Carrot Soufflé

3 lbs. Carrots  
3 cups sugar  
½ cup all purpose flour  
1 Tbsp. baking powder

½ cup butter  
6 eggs  
½ tsp. cinnamon

Cook carrots until tender, then mash. Mix all ingredients together.

Bake in a 9"x13" dish at 350 degrees for one hour.

Freezes well unbaked, if necessary.

**Kim Goad**

## Sweet Potato Soufflé

2 ½ cups of boiled sweet potatoes (mashed)	¾ stick of butter
2 eggs (beaten)	1 cup sugar
1 tsp. vanilla	2 Tbsp. orange juice
½ cup milk	marshmallows

Combine all ingredients and pour into an 8" x 11" pan. Bake at 350 degrees for 35 minutes. Top with marshmallows and cook an additional 5 minutes.

Alternate topping:

½ stick of melted butter, 1 cup brown sugar, ½ cup flour, and 1 cup chopped nuts. Mix these ingredients together and top soufflé.

**Michelle Shore**

## Peas Continental

2 – 10 oz. packages frozen English peas (or, 2 cans Lesueur Peas)	
¼ cup chopped onion	2 Tbsp. butter, melted
1 – 4 oz. can sliced mushrooms, drained	2 Tbsp. dry sherry
¼ tsp. salt	¼ tsp. ground nutmeg
1/8 tsp. ground marjoram	dash of pepper

Cook peas per package, omitting salt. Drain and set aside. Sauté onion in butter in medium pan until tender. Add peas and rest of ingredients. Cook, stirring occasionally, just until thoroughly heated. Better if made a day ahead, so flavor has a chance to age.

**Aimee Gobeli**

## Oven-Roasted Red Potatoes with Rosemary

Clean whatever quantity needed of red potatoes. Cut into bite-sized pieces (do not peel). Boil until soft. Drain. Salt. Toss in olive oil so each piece is lightly coated. Add garlic powder, salt and pepper to taste. If you want to use rosemary, add fresh cut sprigs. Spread potatoes out in a single layer on a cookie sheet. Broil for approximately 20 minutes, watching closely that the potatoes don't burn, but so they are crispy on top.

Leftovers are great for breakfast with eggs. (Just place under broiler to heat and re-crisp.)

**Val Domagalski**

## Squash Casserole

2 lbs squash  
1 egg  
10 crushed crackers (Ritz or Saltines)  
3 Tbsp. butter

1 onion  
1 can cream of chicken  
1 c. cheese (preferable sharp cheddar;  
and I wouldn't recommend lowfat)

Cook squash and onion together in a medium pot with enough water to almost cover. Cook until squash is tender. Then drain and get all the water out. (Dab with paper towel if needed.) Mix all the rest of the ingredients together with the cooked squash and onion, but save some of the cheese and crackers for the top, also.

Bake at 350 degrees for 30 minutes in a 9"x 9" glass or ceramic dish. Cover with foil.

**Erin Pickel**

## Ready Slaw

1 small head cabbage  
2 ½ tsp. salt  
¾ cup sugar

1 small onion, chopped  
½ cup vegetable oil  
¾ cup white vinegar

Shred cabbage. Place in large, heat-resistant bowl with onion and salt. Mix well. In a small saucepan, bring oil, sugar, and vinegar to a boil. Pour over cabbage. Do not stir. Cool. Cover and refrigerate overnight. May be refrigerated several weeks. This dish not only tastes good, but is a beautiful color.

**Sara Dise**

## Pineapple Casserole

1 large can crushed pineapple, drained  
½ cup brown sugar  
4 Tbsp. butter

1 cup grated sharp cheddar cheese  
3 Tbsp. flour

Mix sugar, cheese, flour. Put pineapples in casserole. Spread mixture over top, covering pineapple. Crush Ritz crackers. Melt butter and mix with crackers. Pour mixture on top. Bake at 350 degrees.

**Jewell George**

## Sweet Potato Soufflé

3 cups sweet potatoes, boiled with skins on  
2 eggs, well beaten  
½ stick margarine, melted  
1 ½ teaspoon vanilla

½ cup sugar  
½ tsp. salt  
½ cup milk

### Topping

½ cup brown sugar  
1/3 stick margarine, melted

1/3 cup flour  
1 cup chopped pecans

Mash potatoes, without skins. Add sugar, eggs, salt, margarine, milk, and vanilla. Mix well. Pour into shallow baking dish. Mix 4 topping ingredients together. Spread over potatoes. Bake at 350 degrees for 40 minutes. (Freezes well if necessary.)

**Aunt Lisa**  
**(Submitted by Kim Goad)**

## Ramen Noodle Casserole

¼ cup cider vinegar  
1 lb. Bag coleslaw mix (prepared bag in produce aisle)  
2 packages ‘Oriental’ flavored Ramen noodles, crushed  
Seasoning packets from Ramen noodle packages

½ cup sugar (to taste)  
½ cup oil  
4 oz. slivered almonds  
4 oz. sunflower seed kernels

Combine cider vinegar, sugar, oil, and noodle seasoning packets for the dressing. Combine slaw, Ramen noodles, almonds, and sunflower seeds in extra large mixing bowl. Toss with dressing and serve immediately.

**Danielle Roberts**

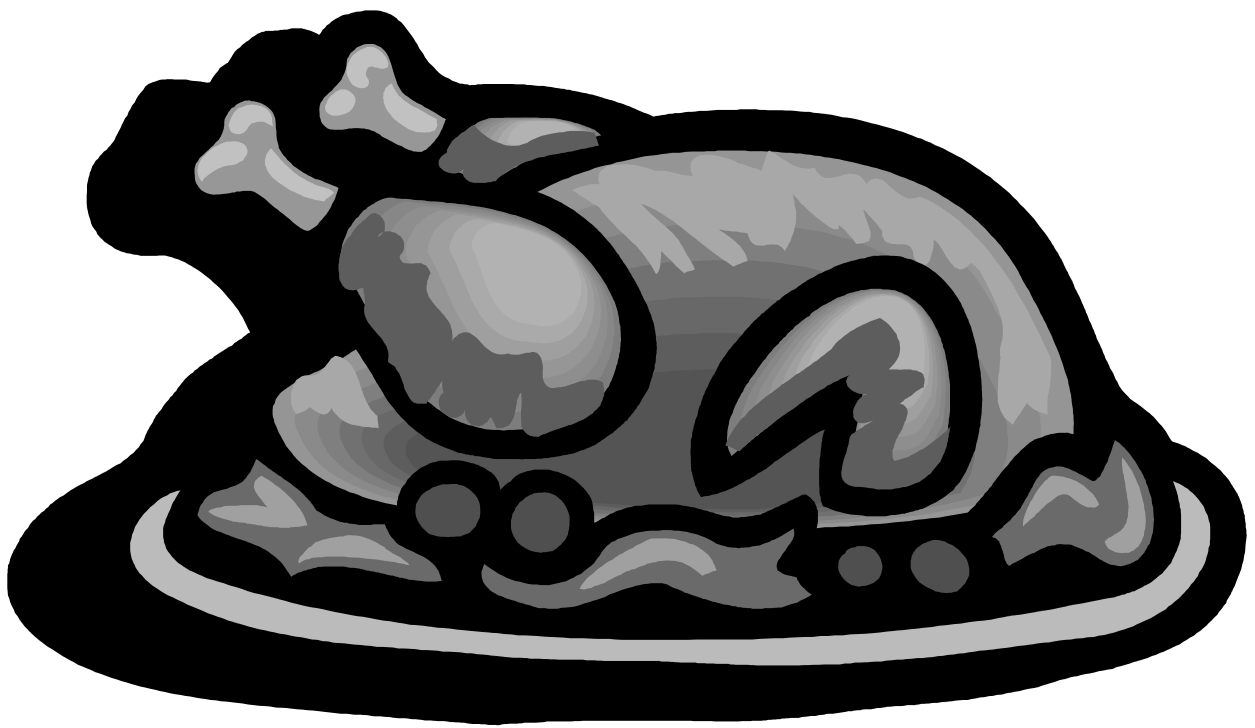
## Glazed Carrot Gavotte

Wash, peel, and cut about six servings of carrots into “bite-sized”, julienne strips or whatever shape you prefer. Bring to a boil and simmer until tender. Drain off most of the water and add a stick of butter and several tablespoons of any of the following that you have a hand: brown sugar, honey, jam, jelly or preserves (marmalade is ideal). If you’re feeling adventurous you can add some cinnamon, cloves, or coriander. If you’re feeling really wild you can try other fruit or spices that you think might work, maybe apples, ginger, pears, raisins.... Adjust the proportions to your own taste. Some people like to add a little salt for juxtaposition with all the sweet stuff. I think fresh ground pepper might up the ante interestingly but I haven’t tried it. I just thought of it while I was writing. Now comes the intense fun. Turn the burner up to high. Stay with it and stir rapidly as the flavors blend and the sugars caramelize to form the glaze.

**Margaret Talbot**



# Main Dishes





## King Ranch Casserole

2 Tbsp. butter	1 onion, chopped
1 green pepper, chopped	1 red pepper, chopped
3 cups cooked chicken, chopped	2 – 10 oz. cans cream of chicken soup
1 can diced tomato	1-tsp. chili powder
1-tsp. cumin	2 cups tortilla chips, crushed
2 cups shredded Cheddar cheese	1/8-tsp. Cayenne pepper (optional)

Melt butter in large skillet. Add onion and bell peppers; sauté until tender. Stir in chopped cooked chicken, cream of chicken soup, diced tomatoes, chili powder, cumin and cayenne pepper. Cook 2 minutes. Place half of crushed tortilla chips in bottom of pan. Layer with half each of chicken mixture and cheese. Repeat layers, ending with cheese. Bake uncovered at 325 degrees for 45 minutes. Garnish with fresh cilantro.

**Sally Dugan**

## Mexican Casserole

1 lb. ground beef	1 pkg. taco seasoning
1 medium onion, chopped	1 small can chopped green chilies
1 pkg. Mexican cornbread mix	1 can cream style corn
1 lb. grated cheddar cheese	1 egg
milk	

Brown ground beef and onion. Drain. Add taco seasoning and ¼ cup water. Prepare cornbread mix according to package directions. Add cream style corn and chilies. Pour ½ cornbread mixture into greased 9”x 13” pan. Spoon seasoned meat over first layer. Sprinkle grated cheese. Spread remaining cornbread mix on top. Bake at 350 degrees for 1 hour.

**Melissa Sicko**

## Teriyaki Chicken Wings

¾ cup of sugar	2/3 cup soy sauce
½ tsp. ginger	½ tsp. garlic powder
2 small green onions	2 to 4 lbs. of split chicken wings

Mix above ingredients and let set, stirring occasionally – at least 30 minutes. Lay split wings in pan; cover with sauce and marinate at least 1 hour. Bake at 325 degrees for 1 ½ hours, basting every 20 to 30 minutes. Good served with rice – juice from chicken is also good over the rice.

**Phyllis Lemley**

## Southern-Style Crab Cakes with Cool Lime Sauce

1 cup mayo	Grated peel and juice from 1 lime
1 envelope Good Seasons Italian Salad Dressing	1 Tbsp. Grey Poupon Country Dijon
2 – 6 oz. cans crabmeat, drained and flaked	1 cup finely crushed Ritz crackers
2 Tbsp. chopped green onions	¼ cup sour cream

Mix ½ cup of the mayo, half of the lime juice, salad dressing mix and mustard in medium bowl until well blended. Add crabmeat, ½ cup of the cracker crumbs and onion; mix lightly.

Shape into 16 (1/2 inch thick) patties; evenly coat with remaining cracker crumbs.

Cook patties in batches, in large nonstick skillet on medium heat 2 minutes on each side or until golden brown on both sides and heated through.

Meanwhile, mix remaining ½ cup mayo, remaining lime juice, lime peel and sour cream until well blended. Serve with crab cakes.

Makes 16 servings, 1 crab cake each.

Makes a great appetizer or serve along side a salad for a light summer supper.

**Brenda McConkey**

## Beef Zucchini Noodle Dish

1 lb. ground beef or turkey	1 cup chopped onion
2 cloves garlic, crushed	14 oz. can crushed tomatoes
1 tsp. oregano	½ tsp. salt
¼ tsp. pepper	1 ½ cups thinly sliced zucchini
3 cups pasta – spirals or other, cooked & drained	1 cup shredded cheddar cheese

In a large skillet, brown beef with onion and garlic. Drain if needed. Stir in tomatoes, oregano, salt and pepper. Simmer 10 minutes, stirring occasionally. Stir in zucchini; cook for an additional 10 minutes. Stir in pasta. In a large baking dish layer half of meat mixture and half of cheese. Repeat layers. Bake in a preheated 350 degree oven for 15-20 minutes.

Note: If meat/pasta mixture looks dry after cooking (before putting in baking dish), I have added on 8 oz. can of tomato sauce to the mixture.

**Sally Dugan**

## **Crock Pot Macaroni and Cheese**

1 – 8 oz. box elbow macaroni, cooked and drained	1 tall can evaporated milk
1 ½ cups whole milk	1 tsp. salt
2 cups sharp cheddar cheese, shredded	black pepper to taste
1 cup melted butter	2 eggs

Mix all ingredients together in crock pot. Cook 3-4 hours on low.

**Monique Skellenger**

## **Stove-Top Lasagna**

1 lb. bulk Italian sausage	2 ½ cups water
1 green pepper, sliced	½ tsp. Italian seasoning
1 – 8 oz. package sliced mushrooms	1 medium onion, chopped
1 jar (26-30 oz) chunky tomato pasta sauce	3 cups uncooked mafaida pasta
1 cup 4-blend Italian (or mozzarella) shredded cheese	

Cook sausage, pepper, mushrooms and onion in a 12-inch skillet or 4-qt. Dutch oven over medium-high heat, stirring occasionally, until sausage is no longer pink; drain.

Stir in remaining ingredients except cheese. Heat to boiling, stirring occasionally; reduce heat. Simmer uncovered about 10 minutes or until pasta is tender. Sprinkle with cheese.

**Sally Dugan**

## **Sunday Roast**

Take some meat, any kind, and put it in your roasting pan. Season the meat and set your oven to 225 degrees. Prepare some cheese and crackers or a vegetable dip. Put the pan with the meat in the oven and go to church, stay for Sunday school (unless you have forgotten to put the meat in the oven.) Hurry home after Sunday school. Serve your guests the cheese and crackers or vegetable dip while you prepare your side dishes. Your guests will probably be hungry and will have enjoyed the delicious aroma of roasting meat as they entered your home. If you have baked some potatoes in the oven, or roasted them, and maybe some carrots, with your meat, that will be lovely. Be sure to serve your guests some beverages, too. If you have time and motivation, make some gravy for the meat, (i.e. take some dripping and heat them on high with seasoning and water, maybe add a little flour or corn starch, stirring rapidly over high heat. Mushrooms and onions, perhaps sautéed ahead, go well with most gravies.)

**Margaret Talbot**

## Ham and Broccoli Quiche

1 Pillsbury Refrigerated Pie Crust (15 oz. pkg)	1 ½ cups cubed cooked ham
6 oz. (1 ½ cups) shredded Swiss cheese	4 eggs
1 cup frozen broccoli florets, thawed and drained	1 cup milk
½ tsp. dry mustard	salt and pepper

Heat oven to 375 degrees. Prepare pie crust as directed on package for one crust filled pie using a 9 inch glass pie pan.

Layer ham, cheese and broccoli in crust-lined pan. In medium bowl, combine all remaining filling ingredients; beat well. Pour over broccoli.

Bake at 375 degrees for 35 to 40 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before serving. Makes 6 servings.

**Phyllis Lemley**

## Linguini in Clam Sauce

3 cloves garlic, minced	½ cup butter (or margarine), melted
2 – 6 ½ oz canned clams, minced & drained	½ cup parsley, chopped
½ tsp. salt	1 tsp. pepper
8 oz. linguini, cooked and drained	16 oz. mushrooms, sliced (optional)
Parmesan cheese, grated	

Sauté garlic in butter over low heat for one minute. Add mushrooms and cook 5 minutes. Stir in clams, parsley, salt and pepper. Heat thoroughly.

Combine clam mixture and linguini, toss well and heat until hot. Top with parmesan cheese.

Most of these ingredients can be kept in the pantry. This is a nice recipe for “I forgot to thaw out the meat!” days. Delicious!

**Sara Dise**

## Crock Pot Roast with Gravy

Beef roast	1 packet onion soup mix
1 packet dry brown gravy mix	1 can cream of mushroom soup

Put roast in crock pot and add all ingredients. Mix. Heat on Low until tender.

**Molly Spurgeon**

## Honey-Ginger Grilled Salmon

½ tsp. ground ginger  
2 to 3 Tbsp. low-sodium soy sauce  
2 Tbsp. honey  
¾ to 1 lb. of Salmon fillet with skin (cut into two servings)

½ tsp. garlic powder  
2 to 3 Tbsp. orange juice  
½ cup sliced green onions

In a large Ziploc bag, combine ginger, garlic powder, soy sauce, juice, honey and green onions...mix well. Add salmon...refrigerate 30 minutes, turning bag occasionally. Lightly grease grill rack or use aluminum foil on grill. Preheat grill. Remove salmon from marinade (reserving marinade). Pat salmon dry with paper towels and coat with vegetable oil or spray. Place salmon on grill (or aluminum foil) skin side up. Grill 12 to 15 minutes per inch thickness...or until fish flakes easily with a fork...turn once. Brush fish with reserved marinade up until last 5 minutes of cooking. Discard leftover marinade. Serve.

**Phyllis Lemley**

## Chicken & Black Bean Enchiladas

1-2 lbs. skinless chicken breasts (1 inch pieces)  
½ cup chopped onion  
2 cloves garlic, minced  
1 – 4 oz. can green chiles  
2 Tbsp. fresh cilantro, chopped  
1 1/3 cups shredded Monterey Jack-Cheddar

2 tsp. olive oil  
½ green bell pepper, chopped  
1 – 15 oz. can black beans, rinsed & drained  
1/3 cup salsa  
4 Tortillas  
Enchilada or Salsa Verde Sauce

Preheat oven to 400 degrees.  
Heat oil in a large skillet over medium heat. Add onion, pepper, and garlic. Saute 2 minutes. Add chicken and continue to saute until cooked through. Stir in black beans, chiles, and salsa and simmer 5 minutes until sauce thickens. Remove from heat and add cilantro. Lightly grease a 9x13 baking dish (or, pour a small amount of enchilada/salsa verde sauce to coat the bottom of the dish.) Fill 4 tortillas with mixture, roll up, and place seam side down in the baking dish. Pour enchilada/salsa verde sauce over enchiladas. Top with cheese Bake 15 minutes.

**Sarah Fulk**

## **Jambalaya**

2 cups uncooked Uncle Ben's converted rice	1 stick butter
1 can French onion soup	1 can beef broth
1 can chicken broth	1 can Rotel tomatoes
1 lb. each chicken, cooked and deboned; Kielbasa sausage and shrimp	

Pour into 9x13 baking dish, cover and bake for 1 ½ hours.

**Melissa Seay**

## **Chicken-n-Dumplings**

1 box of chicken stock	3 chicken breasts
1 family size can of cream of chicken soup	½ stick butter
1 cup milk	1 cup water
Bisquik (for making the dumplings)	

Cook the chicken stock and chicken breasts over medium low heat for about 1 hour. Take cooked chicken out of stock. Put the pot in the refrigerator. Once the chicken has cooled, shred it to small bites. Then put the shredded chicken in a separate container in the refrigerator. This can be done the day before or the morning of. About 1 ½ hours before dinner, reheat the chicken stock. Add cream of chicken soup, butter, milk and water. Heat over medium heat. Put in the shredded chicken. Let simmer (the longer, the better). Mix dumplings following the recipe on the Bisquik box (2 ½ cups Bisquik to 2/3 cup milk.) Double it. Serves 8 – 10. Leftovers are great!

**Fran Sanders**

## **Poppy Seed Chicken**

3 cups cooked chicken breast	8 oz. sour cream
1 can cream of chicken (or mushroom) soup	2 Tbsp. poppy seeds
1 ½ tubes Ritz crackers	butter

Mix together chicken, sour cream, soup and poppy seeds.  
Melt butter and mix together with crushed Ritz crackers. Top chicken dish with crumbs.  
Bake 45 minutes at 325 degrees.

**Linda Efird**



## **Brisket with Portobello Mushrooms and Dried Cranberries**

1 cup dry red wine  
½ cup frozen cranberry juice concentrate, thawed  
1 large onion, sliced  
1 ½ Tbsp. chopped fresh rosemary  
12 oz. medium portobello mushrooms, dark gills scraped away, caps thinly sliced  
1 cup dried cranberries (about 4 oz.)

1 cup canned beef broth  
¼ cup all purpose flour  
4 garlic cloves, chopped  
1 4-lb. trimmed flat-cut brisket

Preheat oven to 300 degrees. Whisk wine, broth, cranberry concentrate and flour to blend in medium bowl; pour into 15x10x2 inch roasting pan. Mix in onion, garlic and rosemary. Sprinkle brisket on all sides with salt and pepper. Place brisket, fat side up, in roasting pan. Spoon some of wine mixture over. Cover pan tightly with heavy-duty foil. Bake brisket until very tender, basting with pan juices every hour, about 3 ½ hours. Transfer brisket to plate; cool 1 hour at room temperature. Thinly slice brisket across grain. Arrange slices in pan with sauce, overlapping slices slightly. (Brisket can be prepared 2 days ahead. Cover and refrigerate.)

Preheat oven to 350 degrees. Place mushrooms and cranberries in sauce around brisket. Cover pan with foil. Bake until mushrooms are tender and brisket is heated through, about 30 minutes (40 minutes if brisket has been refrigerated).

Transfer sliced brisket and sauce to platter and serve.

**Karla Whitman**

## **Quick and Easy Barbecue Muffins**

1 can refrigerated buttermilk biscuits (10 count)  
¼ cup ketchup  
1 ½ tsp. apple cider vinegar  
½ cup shredded cheddar

½ lb. lean ground beef  
1 ½ Tbsp. brown sugar  
¼ tsp. chili powder

Separate biscuits and pat them into a lightly greased muffin pan. Brown beef until crumbly. Drain beef. Stir in ketchup and next 3 ingredients. Spoon into muffin cups. Bake at 375 degrees for 15 minutes. Sprinkle with cheese and bake 5 minutes more until cheese melts. Cool on wire rack for 5 minutes.

If you like, prepare twice the amount of sauce and spoon extra on top of muffins before serving.

**Danielle Roberts**

## Taco Lasagna

1 lb. ground beef	½ cup chopped onion
2/3 cup water	1 envelope taco seasoning
1 jar taco sauce	1-15 oz. can black beans, rinsed & drained
1-14 ½ oz. can Mexican diced tomatoes, undrained	6- 8 inch flour tortillas
1-16 oz. can refried beans	3 cups (12 oz) shredded Mexican cheese

In a large skillet, cook the beef and onion over medium heat until meat is no longer pink; drain. Add water and taco seasoning; bring to a boil. Reduce heat; simmer, uncovered for 2 minutes. Stir in the black beans and tomatoes. Simmer, uncovered, for 10 minutes.

Place two tortillas in a greased 13x9x2 inch baking dish. Spread with half of the refried beans and beef mixture; pour ½ bottle of taco sauce; sprinkle with 1 cup cheese. Repeat layers. Top with remaining tortillas and cheese.

Cover and bake at 350 degrees for 25-30 minutes or until heated through and cheese is melted. Yields 9 servings

**Erin Pickel**

## Fabulous Fettuccine

½ lb. sliced bacon (14 slices)	3 Tbsp. oil
1 onion, chopped	3 garlic cloves, minced
3 lbs. fresh tomatoes, chopped	2 tsp. dried tarragon or Italian seasoning
½ tsp. salt	¼ tsp. pepper
1/8 tsp. cayenne pepper	¼ cup minced fresh parsley
1 lb. fettuccine	Parmesan cheese (optional)

In skillet, cook bacon until crisp. Remove to paper towels. Drain, reserving 1 Tbsp. drippings. Add oil and onions to drippings; saute until tender, about 5 minutes. Stir in tarragon, salt, pepper and cayenne; cover and simmer for 20 minutes, stirring occasionally. Meanwhile, cook fettuccine according to package directions. Add parsley to the tomato mixture; simmer 5 minutes longer. Stir in crumbled bacon. Drain fettuccine and mix with tomato mixture. Sprinkle with Parmesan cheese.

Yields 4 – 6 servings.

**Sally Dugan**

## Mexican Manicotti

8 manicotti shells	8 oz. lean ground beef
½ cup chopped onion	2 ½ tsp. minced fresh garlic
1 ½ tsp. oregano	1 ½ tsp. chili powder
1 cup refried beans	1 jar (8 oz.) picante sauce
½ cup shredded Monterey Jack cheese	1/3 cup sliced scallions
½ cup sour cream (optional)	

Cook manicotti according to package directions. In a large skillet, cook the ground beef, onion, and garlic over medium heat for 6 – 7 minutes, stirring often, until the onion is softened. Add oregano and chili powder, and cook 1 minute. Stir in the beans. Remove skillet from heat. Fill each manicotti with ¼ to 1/3 cup mixture. Place in baking pan. Pour picante sauce over the top and sprinkle with cheese. Cover with foil and bake for 35 minutes. Uncover and bake 8 minutes. Sprinkle with scallions. Serve with sour cream.

**Lianne Goodwin**

## Best Enchiladas

4 boneless, skinless chicken breasts	1 Tbsp. butter
2 Tbsp. onion, chopped	2 Tbsp. green chiles, chopped
3 oz. cream cheese, diced	1 cup whipping cream
10 tortillas	1 cup cheddar cheese, grated
1 cup Monterey Jack w/jalapenos, grated	1 cup salsa

Cook chicken. Melt butter. Add onion, green chiles, and cream cheese. Stir constantly until blended. Stir in chicken. Soften tortillas. Place 3 Tbsp. chicken mixture on each tortilla. Top with cheese and salsa, then roll. Place roll with seam side down in a greased dish. Pour whipping cream over enchiladas and top with cheese. Bake at 350 degrees for 25 minutes.

**Maria Bradenbaugh**

## Chapel Hill Chicken

2 Tbsp. Worcestershire sauce	1 cup sour cream
1 tsp. salt	dash pepper
2 Tbsp. lemon juice	2 cups stuffing mix, processed finely

Pound 6 chicken breasts until uniform in thickness. Dredge chicken in liquid mixture then in crumbs and place onto a greased cookie sheet. Pour ½ stick of melted butter over chicken and bake at 350 degrees for 45 minutes or until done.

**Michelle Shore**

## Shrimp and Grits

2 cups water  
salt and pepper to taste  
3 Tbsp. butter  
6 slices bacon, chopped  
4 tsp. lemon juice  
1 large clove garlic, minced

2 cups milk  
1 cup stone-ground grits  
2 cups sharp cheddar cheese, grated  
1 lb. shrimp, peeled and deveined  
2 Tbsp. chopped parsley

Bring water and milk to a boil. Add salt and pepper. Add grits and cook until water is absorbed, 20 to 25 minutes. Remove from heat and stir in butter and cheese. Rinse shrimp and pat dry. Fry the bacon in a large skillet until browned. Drain well. Add shrimp to skillet. Cook in grease until shrimp turn pink. Add lemon juice, chopped bacon, parsley, and garlic. Sauté for 3 minutes. Spoon grits into a serving bowl. Combine grits with shrimp mixture.

**Megan Conner**

## Chicken Enchiladas

16 corn tortillas, warmed  
1 Tbsp. vegetable oil  
1 tsp. garlic powder  
8 oz. package cream cheese  
¾ cup bottled salsa  
¼ cup chopped black olives

1 medium onion, chopped  
1 tsp. chili powder  
1 tsp. cumin  
6 cups shredded cooked chicken  
1 ½ cups Cheddar cheese, shredded  
2 – 14 oz. cans enchilada sauce

In a large saucepan heat the oil on medium high heat. Add the onion and cook until softened. Stir in the spices. Add the cream cheese and cook on low, stirring until melted. Add the chicken and salsa. Cook on medium for 2 to 3 minutes, stirring often. Remove pan from heat. Stir in olives and 1 cup Cheddar cheese.

Spread ¼ cup enchilada sauce over the bottom of a large baking dish. Spoon 1/3 cup chicken mixture onto each tortilla. Roll up and place seam side down in pan. Top with remaining sauce and sprinkle with remaining cheese. Bake 15 to 20 minutes or until hot and bubbly.

Variation: Omit cream cheese and decrease the Cheddar cheese for less fat and fewer calories.

**Lianne Goodwin**

## Hot Chicken Salad

3 cups chopped cooked chicken breasts	1 cup slivered almonds
8 oz. can water chestnuts, drained and sliced	2 oz. jar diced pimentos, drained
2 cups chopped celery	1 tsp. salt
½ tsp. pepper	1 Tbsp. lemon juice
1 ½ cups mayonnaise	1 cup sharp Cheddar cheese, shredded
10 oz. can condensed cream of chicken soup	3 oz. can French fried onions

Preheat oven to 325 degrees. Combine all ingredients except fried onions. Mix well. Spread into a buttered 9x13-inch baking dish. Bake for 35 minutes. Sprinkle with the fried onions and bake 10 minutes before serving. Serves 8.

**Jewell George**

## Slow Cooker Chicken Cacciatore

6 skinless, boneless chicken breast halves	8 oz. fresh mushrooms, sliced
1 – 28 oz. jar spaghetti sauce	1 onion, finely diced
2 green bell peppers, seeded and cubed	2 Tbsp. minced garlic

Put the chicken in the slow cooker. Top with the spaghetti sauce, green bell peppers, mushrooms, onion and garlic.

Cover, and cook on Low for 7 to 9 hours.

**Aimee Gobelli**

## Meat Loaf

1 envelope Lipton Onion Soup Mix	2 lbs. ground chuck
1 ½ cups fresh bread crumbs (or oats)	2 eggs (lightly beaten)
¾ cup water	1/3 cup ketchup

Combine all ingredients well. Place in loaf pan or shape into loaf. Top with ketchup mixture. Bake at 350 degrees for an hour.

Ketchup Mixture:

1 cup ketchup	½ cup brown sugar
1 tsp to 1 Tbsp. vinegar (to taste)	

Mix all together and top meatloaf before baking.

**Michelle Shore**

## Chicken Parmigiana

4 boneless, skinless chicken breasts	2 to 3 eggs
2 cups seasoned bread crumbs	1 to 2 Tbsp. olive oil
fresh garlic (to taste)	fresh oregano (to taste)
1 cup Parmesan cheese	Large jar spaghetti sauce
4 to 8 oz. Mozzarella cheese	

Preheat oven to 350 degrees. In a large casserole dish, pour spaghetti sauce, mix with fresh oregano and garlic. Set aside.

In saucepan, heat a liberal amount of olive oil over medium heat. Break 2 to 3 eggs into a flat bowl, beat. In another bowl, mix 2 cups seasoned bread crumbs with 1 cup Parmesan cheese. Cover the chicken first in the beaten egg and then cover liberally with the bread crumb mixture. Fry in the olive oil 5 minutes on each side. Only lightly brown the meat. Then, lay flat in the spaghetti sauce. Cover and place in oven for 45 minutes. Remove from oven, place sliced mozzarella cheese on chicken breasts. Put pan back in oven uncovered for another 5 minutes. Remove from oven and cool. Serve with wild rice or pasta and salad. Is sure to be a hit with everyone!

**Phoebe Devereaux**

## Thai Pesto Shrimp

1 ½ lb. large raw shrimp (16/20 count)	1 cup loosely packed fresh cilantro
3 Tbsp. fresh lime juice	2 Tbsp. unsalted dry-roasted peanuts
2 Tbsp. minced fresh ginger	2 garlic cloves, minced
1 tsp. kosher or ¾ tsp. regular salt	2 tsp. honey
½ tsp. dried crushed red pepper	¼ cup olive oil, divided

Peel shrimp; devein, if desired. Prepare Coconut Lime Rice (see side dishes).

Meanwhile, process cilantro, next 7 ingredients and 3 Tbsp. olive oil in a food processor 15 to 20 seconds or until smooth, stopping to scrape down sides.

Saute shrimp in remaining 1 Tbsp. hot oil in a large skillet over medium-high heat 3 to 5 minutes or just until shrimp turn pink. Stir in cilantro mixture. Serve over rice.

**Sarah Fulk**

## Chicken Pie

2 Tbsp. margarine  
1 – 1 ½ cups chicken broth  
1 – 15 oz. pkg. frozen veggies

¼ cup flour  
2 ½ - 3 cups chopped chicken  
1 or 2 pie crusts (homemade or pre-made)

Cook chicken and pull off bone or just cook chicken breasts. Save broth.

Cook veggies according to package and salt to taste. Melt margarine on Medium heat and add flour. Slowly add broth from chicken and stir until thick. Salt/pepper to taste. Add chicken and veggies to broth mixture.

Pour into empty pie plate or onto bottom crust. Top with unbaked crust. Bake according to pie crust directions; about 400 degrees for 30 minutes. Cover edges with foil if they start to get too brown. (For a richer sauce, add a little more margarine and flour.)

**Christy Dodds**  
(submitted by Sally Dugan)

## Melissa Thomas's Meatloaf

1 ½ lbs. ground beef (may not need that much)  
1 egg  
1 cup crushed Ritz crackers  
3 Tbsp. Heinz 57 sauce  
½ cup green pepper, chopped

1 ¼ tsp. salt  
Dash pepper  
½ cup milk  
1 onion, chopped

Mix together and bake at 350 degrees for about one hour. For topping, I mix about 1 cup ketchup and ¼ cup brown sugar. Half way through baking, I spread on top and then put a little extra on after I take it out.

**Julie Dickerson**

## Cheesy Chicken & Stuffing Casserole

1 pkg. chicken stuffing mix  
1 can (10 ¾ oz) condensed cream of chicken soup  
1 box of your favorite frozen veggies, thawed and drained (or 1 can of mixed veggies)

2 cups cooked chicken, chopped  
½ lb. (8 oz) Velveeta, cubed

Preheat oven to 350 degrees. Prepare stuffing mix as directed on package. Stir in remaining ingredients; mix well. Spoon into a greased 2- qt. baking dish. Bake 30 minutes or until heated through and bubbly.

**Sarah Fulk**

## **Black Bean Burritos**

1 onion, chopped	1 green pepper, chopped
1 yellow squash, chopped	1 can black beans, drained
1 can chopped green chilies	½ jar salsa
4 soft tortilla shells	cheese, shredded

Mix onion, green pepper, yellow squash in microwave dish with 1 Tbsp. oil and cook for 5 minutes. Add black beans, green chilies and salsa. Mix together. Roll in tortilla shells. Sprinkle with cheese and top with remaining salsa. Bake at 350 degrees for 15 to 20 minutes.

**Molly Spurgeon**

## **Ranch Chicken Casserole**

4 whole chicken breasts	2 tsp. salt
1 tsp. pepper	1 can cream of chicken soup
1 can cream of mushroom soup	1-10 oz. can Rotel tomatoes w/chiles
½ cup chicken stock	12 corn tortillas (torn and dipped in broth)
2 onions, finely chopped	3 cups sharp Cheddar cheese, grated

Cook chicken in water. Salt and pepper for about an hour, until tender. Remove cooked chicken, reserving ½ cup chicken broth. Cut chicken into large bite-size pieces. Set aside. Combine soups, Rotel and chicken stock. Mix well. In a 3-qt. casserole dish place the following three layers: torn tortillas, chicken and tomato mixture. Top with chopped onions and grated cheese. Use all ingredients in the three layers, making sure cheese is on top. Bake at 350 degrees for 45 minutes.

**Maria Bradenbaugh**

## **Onion Roast Cutlets**

4 beef cutlets (not too thick)	3 tsp. butter
flour	250 ml beef broth
2 large onions	salt, pepper & oil (to taste)

Tenderize cutlets and sprinkle with salt and pepper. Flour and fry cutlets 5 minutes on each side. Place pieces after frying in aluminum foil and put them aside. Add butter to the juice in the pan. Thicken the sauce with a bit of flour and pour in 250 ml broth. Simmer for 5 minutes. Salt and pepper to taste. Chop onions. Fry onions and place on the meat. Add onions to gravy in the pan for special flavor. Serve with napkin dumplings and a glass of red wine. Mahlzeit!

**Beatte Cik**



## Napkin Dumplings

9 oz. dry white bread, cubed  
1 onion, chopped  
250 ml milk  
nutmeg

4 tsp. butter  
3 eggs  
salt & pepper  
fresh parsley, minced

Sauté chopped onions in butter, then cast them over the cubed bread. (You can also use a little bit of whole grain bread.) Mix together eggs, milk, parsley and nutmeg (you can include caraway). Pour mixture over the onions and breadcrumbs. Mix it together with your hands and try to squeeze it a little bit. (You might want to wear rubber gloves because of the eggs.) Mix well and let it rest for about 20 minutes.

Take a dishcloth (normal size) and put the bread mixture on the end that is on your side. There should be a palm space on the cloth on the left and right side and put all the bread mixture on the cloth. Now, roll the bread mixture into the dishcloth and twirl the ends each in another direction. Twirl ends pretty firm. Now it should look like a sausage or a huge candy. Add salt to a large pot of water and boil. Bind each end and put it into the boiling water for 25 to 30 minutes. (There should be enough space for the mixture to roll in the pot.)

Remove from water and let rest for 1 minute. Then, open the cloth. You actually roll the dumpling out of the cloth. Cut it into ½ inch slices and serve it with the Onion Roast Cutlets.

**Beatte Cik**

## Quinoa Stuffed Portobello Mushroom Recipe

This is an easy make ahead side dish. Make quinoa in the rice cooker to save effort and time. Add tidbits of your favorite veggies or seasonings. My version is vegan, but if you enjoy cheese, add crumbles of goat cheese or sheep feta to the mix.

1 large Portobello mushroom per person  
Balsamic vinegar  
Chopped fresh garlic to taste  
Grape or cherry tomatoes, halved & quartered  
Raisins  
Fresh chopped parsley, basil or mint

Olive oil  
Sea salt & pepper, to taste  
1/3 to ½ cup quinoa per mushroom cap  
1 scallion per person, sliced  
toasted pine nuts

Preheat oven to 350 degrees. Lightly oil bottom of baking dish. Clean off mushrooms caps, slicing off stems and removing gills. Place caps in baking dish and drizzle with a scant amount of olive oil and balsamic vinegar. Salt and pepper to taste. Pre-bake the mushrooms for 12 to 15 minutes to soften. In a skillet, heat olive oil and toss in garlic. Stir 1 minute. Add quinoa, tomatoes, scallions, raisins and pine nuts. Combine and season to taste. Add more oil if needed and heat through. Remove from heat, adding fresh herbs. Stuff each cap. Tent with foil and bake 15 to 20 minutes until tender.

**Nancy Pinkham**



# Desserts





# Cakes

## Apple Cake

4 cups apples, chopped	2 tsp. baking soda
2 cups sugar	1 tsp. salt
3 eggs	1 tsp. cinnamon
1 cup cooking oil	1 cup chopped walnuts
2 ½ cups flour	

Preheat oven to 350 degrees. Peel and chop apples. Combine with sugar and set 2 hours or more. Beat egg whites until stiff. Add yolks and beat. Add oil and mix well; set aside. Sift dry ingredients. Add apples to oil and egg mixture; mix well. Add dry ingredients and nuts and stir well. Pour into bundt pan that has been brushed with professional grease\*. Bake for 1 ¼ hours. Turn out while hot. Glaze if desired.

\*Tip #1: Instead of using shortening and then flour on the pan, use professional grease. Make this by mixing in equal parts the following: shortening, oil, flour. Mix with beater then brush onto the inside of the pan.

Glaze (optional)  
1 cup powdered sugar                      ¼ cup lemon juice

Mix together and pour on hot cake.

**C. J. Wolfe**

## Black Walnut Chocolate Chip Pound Cake

2 sticks butter	¾ cup evaporated milk
2 cups sugar	1 tsp. vanilla extract
4 eggs	1 cup black walnuts
2 cups plain flour	1 cup chocolate chips

Note: Best made in a tube pan with wax paper on bottom. If using a bundt cake pan, be sure to thoroughly grease all crevices to keep chocolate chips from sticking.

All ingredients should be at room temperature. Cream butter and sugar. Then add eggs one at a time, beating well after each addition. Add milk, flour, and vanilla; mix lightly. Then fold in nuts and chocolate chips. Bake in tube pan at 325 degrees for 1 hour and 15 minutes.

**Debbie Barnett**

## **Carrot Cake**

1 ½ cups oil	2 tsp. cinnamon
2 cups sugar	1 tsp. salt
5 eggs	2 tsp. vanilla
2 ¼ cups flour	2 cups grated carrots
2 tsp. baking powder	1 cup crushed pineapple
1 tsp. baking soda	

Beat oil and sugar. Beat in eggs one at a time. Mix dry ingredients and add together. Add vanilla, carrots, and pineapple. Bake in 9x13 inch pan for 1 hour at 350 degrees.

Icing:

8 ounces cream cheese	1 box powdered sugar
½ stick butter	2 tsp. vanilla

Soften cream cheese and butter; beat together. Add sugar and vanilla. Ice cold cake.

**Suzanne Patterson**

## **Chocolate Chip/Kahlua Ice Cream Cake**

1 carton Cool Whip  
1 package Chips Ahoy Chocolate Chip Cookies (regular size-original)  
Kahlua  
1 carton half and half

You might have to make more of the dipping mixture, but I usually start with mixing 2 cups half and half and 1 cup Kahlua in a bowl wide enough to dip several cookies at a time. Dip the cookies into the liquid mixture until they become soggy but not fall apart and press them into the bottom of a springform pan. Then put half the cool whip on top. Then repeat with another layer of the remaining cookies dipped into half and half/Kahlua mixture and press carefully on top of cool whip layer. Finish with the remaining half of Cool Whip. Then freeze (it is best to freeze overnight). Before serving, grate dark chocolate on the top.

**Val Domagalski**

## Flourless Chocolate and Vanilla Batter

### For the vanilla batter:

8 oz. cream cheese, softened to room temperature  
2/3 cup granulated sugar  
1 large egg  
1 tsp. pure vanilla extract

### For the chocolate batter:

10 oz. bittersweet chocolate, finely chopped  
5 oz. (10 Tbsp.) unsalted butter, cut into 6 pieces  
3 large eggs  
1/3 cup granulated sugar  
1 Tbsp. dark rum or espresso  
1 tsp. pure vanilla extract  
Pinch table salt  
Cocoa powder for dusting

Position an oven rack in the middle of the oven and heat the oven 300 degrees. Lightly grease a 9x2 inch round cake pan and line the bottom with parchment paper.

Make the vanilla batter: in a medium bowl, beat the softened cream cheese with an electric mixer until smooth. Add the sugar and continue beating until well blended and no lumps remain. Add the egg and vanilla and beat just until blended. Set aside.

Make the chocolate batter: in a medium bowl, melt the chocolate and butter in a large metal bowl over a pan of simmering water or in the microwave. Whisk until smooth and set aside to cool slightly. With a stand mixer fitted with the whip attachment (or with a hand mixer), beat the eggs, sugar, rum or espresso, vanilla, and salt on medium high until the mixture is pale and thick, 3 or 4 minutes. With mixture on low, gradually pour in the chocolate mixture and continue beating until well blended.

Combine and bake: spread about half of the chocolate batter in the bottom of the pan. Alternately add large scoopfuls of each of the remaining batters to the cake pan. Using a knife or the tip of a rubber spatula, gently swirl the two batters together so they are mixed but not completely blended. Rap the pan against the countertop several times to settle the batters.

Bake until a pick inserted about 2 inches from the edge comes out gooey but not liquid, 40 to 42 minutes; do not overbake. The top will be puffed and slightly cracked, especially around the edges. It will sink down as it cools. Let cool on a rack until just slightly warm, about 1 and 1/2 hours. Loosen the cake from the pan by holding the pan almost perpendicular to the counter; tap the pan on the counter while rotating it clockwise. Invert onto a large flat plate or board. Remove the pan and carefully peel off the parchment. Sift some cocoa powder over the cake (this will make it easier to remove the slices when serving). Invert again onto a similar plate so that the top side is up. Let cool completely. Cover and refrigerate until very cold, at least 4 hours or overnight, or freeze.

**Fran Sanders**

## **Lemon Buttermilk Pound Cake**

2 sticks butter	½ tsp. salt
½ cup shortening	½ tsp. baking soda
2 ½ cups sugar	1 cup buttermilk
4 eggs	1 tsp. vanilla
3 ½ cups flour	1 tsp. lemon extract

Preheat oven to 325 degrees. Cream butter, shortening, and sugar. Add 1 egg at a time, beating after each egg. Sift dry ingredients together and add alternately with buttermilk and flavorings. Bake in bundt pan for about 1 hour and 15 minutes (may take 15 minutes longer). When done, remove from oven and cool. Remove from pan and spoon lemon syrup over cake, pricking cake with fork.

Tip #1: Instead of using shortening and then flour on the pan, use professional grease. Make this by mixing in equal parts of the following: shortening, oil, and flour. Mix with beater and then brush onto the inside of the pan.

Tip #2: If you think there is too much batter for your pan, put the excess in muffin pans. These will not take as long as the cake.

Lemon Syrup (optional)

½ cup water  
½ cup sugar  
Rind/juice of lemon

Cook water and sugar until dissolved. Then add rind and juice. Spoon boiling hot over cake. Serve with strawberries if you like.

**C. J. Wolfe**

## **Lime Chiffon Cheese Cake**

2 cups graham cracker crumbs  
1 Tbsp. sugar  
¼ pound butter (melted)

1 package regular lime jello dissolved in 1 cup hot water with the juice of 1 fresh lime. Cream together 1/3 cup sugar and 12 ounces cream cheese. Whip ½ pint heavy whipping cream and stir all the above ingredients into the whipped cream. You can also add a few drops of green food coloring if desired.

Press the crust into a glass pan and pour the filling into it; cover with plastic wrap and refrigerate for at least 3 hours until set.

**Carolyn Tuttle**



## Texas Chocolate Sheet Cake

2 cups flour	½ cup buttermilk or sour cream
2 cups sugar	2 eggs
2 sticks margarine, cut up	1 tsp. baking soda
1/3 cup unsweetened cocoa powder	2 tsp. vanilla

Preheat oven to 375 degrees. Grease a 10 x 15 inch jelly roll pan in a medium bowl. Combine flour and sugar; set aside. In a medium saucepan, mix together margarine, cocoa, and 1 cup water. Heat to boiling over medium heat, stirring often. Pour over flour and sugar mixture. Add buttermilk, eggs, baking soda, and vanilla, and mix well. Turn batter into prepared pan. Bake 20 to 25 minutes or until cake tester inserted in center comes out clean. Immediately frost top of hot cake with chocolate pecan icing. Let cool then cut.

### Chocolate Pecan Icing:

1 stick margarine softened	1 (1-pound) box powdered sugar
¼ cup unsweetened cocoa powder	1 tsp. vanilla
1/3 cup milk	1 cup chopped pecans

**Brenda McConkey**

## Christmas Strawberry Cake

1 box white cake mix	4 eggs
1 cup vegetable oil	1 small box strawberry Jello
½ cup warm water	½ cup frozen strawberries & juice, thawed

### Icing ingredients

½ stick butter	1 box confectioners sugar
Strawberries and juice	

Soften Jello in ½ cup warm water. Combine other ingredients and blend with mixer for 4 minutes. Bake in 3 (9 inch) greased and floured cake pans at 350 degrees for 30 minutes. Cool about 5 minutes and remove cakes from pans. While cakes cool further, make icing. Melt butter and add sugar. Add as much strawberries as the mixture will take. This will have a pretty pink color. When layers are completely cool, spread the icing between layers and on the top and sides of the cake.

**Janet Godwin**

# Pies

## Blender Pie

1 stick melted margarine	2 ½ cups sugar
1 Tbsp. vanilla	1 ¼ cups evaporated milk
7 Tbsp. cocoa	4 eggs

Put all ingredients into the blender. Blend well. Pour batter into a pie crust (the batter makes two pies). Bake at 350 degrees for about 35-40 minutes.

**Molly Spurgeon**

## Chocolate Harvest Nut Pie

½ cup packed light brown sugar	1 ½ tsp. vanilla extract
1/3 cup cocoa powder	½ cup coarsely chopped pecans
¼ tsp. salt	½ cup coarsely chopped walnuts
1 cup light corn syrup	¼ cup slivered almonds
3 eggs	1 unbaked 9-inch piecrust
3 Tbsp. butter, melted	whipped topping (optional)

Note: If you do not have all three nuts, use more of the pecans

Heat oven to 350 degrees. Stir together brown sugar, cocoa, and salt. Add corn syrup, eggs, butter, and vanilla; stir until well blended. Stir in pecans, walnuts, and almonds. Pour into unbaked piecrust. To prevent over-browning, cover edge of crust with foil. Bake 30 minutes. Remove foil; bake an additional 25 to 30 minutes or until puffed across top. Remove from oven to wire rack. Cool completely. Garnish with whipped topping, if desired. Cover and store leftover pie in refrigerator. Makes 8 servings.

**Melissa Sicko**

## Derby Pie

1 cup sugar	1 tsp. vanilla
½ cup flour	1 cup pecans, broken up
2 eggs, slightly beaten	1 (6 ounce) bag chocolate chips
1 stick melted butter	1 unbaked pie crust

Mix flour and sugar together. Combine all other ingredients with flour and sugar. Pour all into the pie crust and bake at 325 degrees for 1 hour. Serve with cool whip or ice cream.

**Monique Skellenger**

## Impossible Cherry Pie

1 cup milk	¼ cup Bisquick or Jiffy mix
2 Tbsp. butter, softened	¼ cup sugar
¼ tsp. almond extract	1 can cherry pie filling
2 eggs	Streusel (see below)

Beat all ingredients except pie filling and streusel until smooth (15 seconds) in blender on high. Pour into greased pie pan. Spoon pie filling evenly over top. Bake for 30 minutes. Top with streusel. Bake approximately 15 minutes longer.

Streusel:

2 Tbsp. firm butter  
½ cup Bisquick or Jiffy mix  
¼ cup packed brown sugar  
½ tsp. cinnamon

Cut butter into remaining ingredients until crumbly.

**Sarah Fulk**

## Pecan Pie

¾ cup Karo syrup	2 Tbsp. butter
¾ cup sugar	1 tsp. vanilla
1 cup chopped pecans	Pinch of salt
3 eggs	

Beat eggs and add other ingredients; mix well. Add pecans last. Pour into unbaked pastry and bake on 350 degrees for 40 minutes or until knife comes out clean.

**Brenda McConkey**

# **Cookies, Bars, and Brownies**

## **Blond Brownies**

1 ¾ cups unbleached flour	2 eggs
2 tsp. baking powder	2 tsp. vanilla
½ tsp. salt	1 cup “chunky” chopped nuts
1 cup butter	12 ounce bag semi-sweet chocolate chips
2 cups dark brown sugar	

In saucepan, melt butter. Remove from heat. Stir in sugar; mix well. Add vanilla and stir. Blend in flour, baking powder, and salt. Beat in eggs until blended. Mix in nuts and chocolate chips (chips will melt slightly). Spread in lightly greased 9 x 13 inch pan. Bake in preheated 300 degree oven for 40-45 minutes or until done.

**Maria Bradenbaugh**

## **Butterfinger Cookies**

Mix together:

1 ½ cups sugar  
1 1/3 cups dark brown sugar  
1 stick butter  
4 eggs  
3 tsp. vanilla extract

Add in:

2 ½ cups peanut butter  
2 cups flour  
1 tsp. baking soda  
½ tsp. salt  
20 ounces Butterfinger candy bars (crushed)

Lightly grease cookie sheet. Drop dough by teaspoonfuls. Bake at 350 degrees for 7-9 minutes.

**Suzanne Patterson**

## Charity's Chocolate Chippers

3 sticks margarine, softened	4 cups all purpose flour
1 ¼ cup white sugar	2 tsp. baking soda
1 ¼ cup packed brown sugar	1 tsp. salt
1 Tbsp. vanilla	24 ounces chocolate chips
2 eggs	

Heat oven to 350 degrees. Mix butter, sugars, vanilla, and eggs in large bowl. Stir in flour, baking soda, and salt. Stir in chocolate chips. Drop dough by rounded spoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Cool slightly; remove from cookie sheet. Cool on wire rack. Yield approximately 4 dozen cookies.

**Charity Grassmid**

## Chocolate Chippers

½ cup butter or margarine	2 cups all-purpose flour
½ cup shortening	1 tsp. baking soda
¾ cup packed light brown sugar	½ tsp. salt
½ cup granulated sugar	2 cups semisweet chocolate morsels
1 large egg	1 cup chopped pecans (optional)
1 tsp. vanilla extract	

Preheat oven to 350 degrees. Place butter and shortening in a big mixing bowl and beat at medium speed with an electric mixer until creamy. Gradually add sugars, beating until blended. Add egg and vanilla, beating well. Combine flour, soda, and salt in a medium bowl; gradually add to butter mixture, beating until blended. Stir in chocolate morsels and pecans. Drop dough by rounded tablespoonfuls onto ungreased baking sheets. Bake at 350 degrees for 12 minutes or until lightly browned. Remove baking sheets from oven; let cool for 2 minutes.

Note: I usually don't put pecans in the cookies. Sometimes I put more than just chocolate morsels. I put M&Ms, cranberries and white chocolate morsels. It is so good!

**Cassie Whitten**

## Double Chocolate Chip Brownies

2 cups semi-sweet morsels	½ cup butter (1 stick)
3 eggs	1 ¼ cups all-purpose flour
1 cup sugar	¼ tsp. baking soda
1 tsp. vanilla	½ cup chopped nuts (optional)

Heat 1 cup morsels and butter over low heat until smooth. Remove from heat. Add eggs and stir well. Add flour, sugar, soda and vanilla; stir well. Stir in remaining morsels and nuts. Spread in a greased 9x13 inch pan. Bake at 350 degrees for 18-22 minutes or just until set. Do not overbake!

**Michelle Shore**

## Lemon Bars

2 ½ cups all-purpose flour	4 tsp. grated lemon peel
2 ½ sticks butter, softened	4 Tbsp. fresh lemon juice
½ + 1/8 cup powdered sugar	1 tsp. baking powder
4 eggs	1 tsp. salt
2 cups sugar	

\*This recipe is modified for a slightly thicker crust that goes up the edge of the pan a little bit, so this works best with a 9x13 inch pan.

Heat oven to 350 degrees. Mix flour, butter, and powdered sugar. Press in ungreased 9x13 inch pan, building up ½ inch edges. Bake 20 minutes.

Beat remaining ingredients until light and fluffy, about 3 minutes. Pour over hot crust. Bake until no indentation remains when touched lightly in corner, about 25 minutes; cool. Cut into about 1 ½ inch squares. Yields 25 squares.

\*If using self-rising flour, omit baking soda and salt.

For Lemon-Coconut bars: stir in ½ cup flaked coconut into egg mixture.

**Bev Chappell**

## Oreo Balls

1 regular package Oreos  
1 (8 ounce) block cream cheese  
2 or 3 bags white chocolate chips

Put crushed Oreos and softened cream cheese into a blender or mixer and blend until well mixed. Roll into 1-inch balls and chill balls for 10 minutes. Melt white chocolate following package instructions. Dip balls into melted chocolate to coat and set on waxed papers. Allow to cool.

**Erin Pickel**

## **Peanut Butter Cheesecake Brownie Babies**

1 package brownie mix (9x13 pan size)  
1 package (8 ounce) cream cheese, softened  
1/3 cup sugar  
1 egg  
1/4 cup peanut butter  
1/2 tsp. vanilla  
1 1/2 cups thawed Cool Whip  
20 maraschino cherries

Preheat oven to 350 degrees. Prepare brownie batter as directed on package. Spoon into 20 paper-lined, lightly-greased muffin cups. Beat cream cheese, sugar, egg, peanut butter, and vanilla with mixer until blended. Spoon 1 Tbsp. into center of batter in each cup, pressing lightly into batter. Bake 30 minutes or until centers are set. Cool. Serve topped with Cool Whip and cherries.

Note: I made this for Bethel and Kerry Anderson's baby shower and topped it with strawberries instead of cherries. Any fruit can be used, or even chocolate chips, M&Ms, etc.

**Sarah Fulk**

## **Seven Layer Cookies**

2 cups graham cracker crumbs	1 can sweetened condensed milk
1 stick butter or margarine	1 cup coconut
1 cup chocolate chips	1 cup pecans (optional)
1 cup butterscotch chips	

Melt butter and mix with graham cracker crumbs to form crust. Press into bottom of an ungreased 9x13 inch pan. Sprinkle chocolate chips, butterscotch chips and coconut on top of crust. Pour sweetened condensed milk on top of chips. Sprinkle pecans on top if desired. Bake at 350 degrees for 30 minutes. Cool completely and cut into squares.

**Suzanne Patterson**

## **Snickerdoodles**

2 $\frac{3}{4}$ cups all-purpose flour	1 $\frac{1}{2}$ cups sugar, plus 3 Tbsp.
1 tsp. baking soda	2 large eggs
$\frac{1}{2}$ tsp. fine salt	1 Tbsp. ground cinnamon
$\frac{1}{2}$ cup shortening	1 tsp. vanilla
8 Tbsp. unsalted butter, softened	

Preheat oven to 350 degrees. Sift the flour with baking soda and salt into a bowl. With a handheld or standing mixer, beat together the shortening and butter. Add the 1  $\frac{1}{2}$  cups sugar and continue beating until light and fluffy, about 5 minutes. Add the eggs, 1 at a time, beating well after each addition. Add the flour mixture and blend until smooth. Mix the 3 Tbsp. sugar with the cinnamon in a small bowl. Roll the dough, by hand, into 1  $\frac{1}{2}$  inch balls. Roll the balls in the cinnamon sugar. Flatten the balls into  $\frac{1}{2}$ -inch thick disks, spacing them evenly on unlined cookie sheets. Bake until light brown, but still moist in the center, about 12 minutes. Cool on a rack.

**Bev Chappell**

## **Watermelon Cookies**

1 $\frac{1}{2}$ cups butter	$\frac{1}{2}$ tsp. almond extract
2 cups sugar	Red food coloring
2 eggs	Mini chocolate chips
4 cups flour	Green food coloring
$\frac{1}{2}$ tsp. vanilla	White chocolate

Cream butter, sugar, eggs, vanilla, and almond. Add enough red food coloring to turn the dough a pink watermelon color. Work in the flour. Roll into 2 logs. Let stand in refrigerator for 48 hours. Slice the logs and cut each slice in half (making a half moon shape). Add 3 to 5 mini chocolate chips to each cookie. Bake for 12 minutes at 375 degrees. Once cool, melt the white chocolate and green food coloring then add to the round edge of the cookie.

**Janna Lambert**



## Desserts

### Apple Crisp

5 cups apples, peeled and sliced	½ tsp. cinnamon
¾ cup flour	¼ tsp. salt
1 cup sugar	1 stick butter or margarine

Preheat oven to 350 degrees. Butter an 8-inch square baking dish. Spread apples in dish and sprinkle 1/3 cup water on top. Combine flour, sugar, cinnamon, and salt in a bowl. Rub in butter with your fingers, or use a pastry blender, until it resembles coarse crumbs. Spread evenly over the apples. Bake about 30 minutes or until crust is browned. Serve warm in a bowl with milk or cream poured over.

**Sara Dise**

### Apple Dumplings

2 cans refrigerated crescent rolls	1 cup sugar
2 cooking apples	1 tsp. cinnamon
2 sticks margarine	1 can (12 ounce) Mountain Dew

Peel and core apples and cut into 8 wedges each. Place 1 apple wedge in each triangle of crescent roll dough and roll up large end to small. Place the crescent apple rolls in a 9x13 inch pan. In a small saucepan, melt the margarine and mix with the sugar and cinnamon. Pour the mixture over the dumplings. Pour the Mountain Dew over all and bake at 350 degrees for 45 minutes.

Note: Not only is this recipe great for special breakfasts and brunches, but is also wonderful as a dessert served with ice cream.

**Jewel George**

## **Banana Pudding**

1 large box vanilla instant pudding  
3 cups milk  
Mix these two and add:  
1 cup sour cream  
1 medium cool whip

Layer of vanilla wafers  
Layer of sliced bananas  
Layer of custard  
Repeat layers

Note: Need about 6 large bananas; bananas should not be too ripe. Cover and keep in refrigerator.

**Brenda McConkey**

## **Blueberry Belle Crunch**

Combine:  
1 pint blueberries                      ½ cup sugar  
2 Tbsp. flour                              2 Tbsp. lemon juice  
¼ tsp. salt

Spread in well-greased 9-inch pie pan.

Combine:  
1 cup sifted flour                      ½ tsp. salt  
1 cup oatmeal (quick-cooking)      ½ tsp. vanilla  
½ cup firmly packed brown sugar

Cut into ½ cup butter until the flour/oatmeal mixture resembles course meal. Sprinkle over blueberry mixture. Bake at 350 degrees for 30-40 minutes. Serve hot.

**Debbie Barnett**

## **Chocolate Layer Dessert**

Larger can crushed pineapple      Bag of pecans  
1 box devil's food cake mix      1 stick butter  
Large can cherry pie filling      Cool Whip

Drain pineapple juice into a glass. Make sure to get as much of the juice out of the crushed pineapple as you can. Set the juice aside. In a microwave safe casserole dish, pour the pineapple and spread on the bottom. Then spread the cherry pie filling over the pineapple. Open box of devil's food cake mix and sprinkle mix over the fruit. Melt a stick of butter, mix with pineapple juice. Pour over cake mix in zigzag pattern. Sprinkle a handful or two of pecans over mix. Cover, but leave a steam hole, and microwave for 10 minutes. Allow to cool (the cherry pie filling is extremely hot!). Serve with Cool Whip.

Note: The chocolate cake mix will harden where the liquid is mixed in. The rest of it will be crumbly. I like to serve this cold because it isn't quite so sweet cold. I am not a big fan of pecans, but they help it not be too sweet. This is a very sweet, but delicious, dessert, so small portions are appropriate. Can be served hot or cold, but be careful of the fruit, which will be very hot when it is finished cooking.

**Phoebe Devereux**

## **Chocolate Trifle**

1 box chocolate cake mix      1 large box instant chocolate pudding  
1 large container cool whip      4 Heath or Skor bars, crushed

Serves 10+. Make chocolate cake according to directions in 9x13 inch pan; cool. Make pudding according to directions; chill. When cake is cooled, cut into baby block sizes. Put cake pieces in trifle bowl to cover bottom. Fill nooks and crannies with pudding and cool whip. Sprinkle some candy on top. Add another layer of cake blocks. Repeat with pudding, cool whip, and candy. Repeat layers as needed. Fill to top of bowl. Cool-then ready to serve!

**Melissa Sicko**

## **Easy Banana Pudding**

1 large box vanilla wafers      1 large box instant vanilla pudding  
5 large bananas      3 cups milk  
1 can Eagle Brand milk      1 large container Cool Whip  
8 ounces cream cheese

Mix milk, cream cheese, Eagle Brand milk, instant pudding and ½ portion of Cool Whip until thick. Layer wafers, pudding mixture and bananas, then top with remaining Cool Whip. Garnish with crushed wafers if desired. Refrigerate until set.

**Julie Dickerson**

## **Grandma Clara's Steamed Pudding**

1 cup flour	1 cup grated carrots
1 tsp. soda	1 cup grated white potato
1 tsp. salt	1 cup raisins
1 tsp. cinnamon	1/3 cup oil
1 tsp. pumpkin pie spice	1/3 cup chopped nuts
1 cup brown sugar	1/3 cup chopped dates (optional)

Steam pudding for 3 hours. You can microwave a single recipe 10 minutes on simmer then 5 minutes 30 seconds on high, lay waxed paper on top of bowl (this worked OK but was not quite as moist as conventional steaming method).

**Michelle Shore**

## **Mom's Cherry Delight**

2 cups graham cracker crumbs  
2 Tbsp. sugar  
1/2 cup melted margarine

Combine above ingredients; save 1/3 cup. Press the rest into a 9x13 inch pan. Bake 8 minutes at 350 degrees.

1 cup powdered sugar  
1 (8 ounce) package cream cheese

Mix together sugar and cream cheese. Fold in 8 ounces of Cool Whip. Spread on top of cooled crust. Pour 2 cans cherry pie filling on next. Sprinkle saved crumb mix on top. Chill.

**Christy Dodds**

## **Monkey Munch**

1 box rice Chex cereal	1/4 cup butter
1 cup semi-sweet chocolate chips	1 tsp. vanilla
1/2 cup smooth peanut butter	1 1/2 cups powdered sugar

Microwave chocolate chips, peanut butter and butter for 1 minute on high, or until smooth. Stir; add vanilla. Pour cereal in extra large mixing bowl. Pour chocolate mixture over cereal, stirring until coated. Add powdered sugar, and continue stirring until well coated.

Yields 10 servings. \*Throw some in a storage bag and take to playgroup!

**Danielle Roberts**

## **Peanut Butter Dessert**

1 ¼ cups graham cracker crumbs  
¼ cup sugar  
6 Tbsp. melted margarine  
Pat into 9x13 inch pan; bake for 15 minutes at 350 degrees.

1 (15 ounce) jar hot fudge, warmed  
Pour over crust; retain a little to drizzle over later.

8 ounces cream cheese                      ½ cup milk  
2 cups powdered sugar                      16 ounces Cool Whip  
¾ cup creamy peanut butter

Beat cheese, sugar, peanut butter and milk until fluffy. Fold in Cool Whip; pour into crust and gently smooth. Drizzle saved hot fudge over top and freeze until you need it. Serves 16.

**Charity Grassmid**

## **Peanut Butter Popcorn**

Use microwave popcorn, if you like, enough for 2 quarts.

Cook to a rolling boil:  
½ cup sugar  
½ cup honey

Remove from heat and add:  
½ cup chunky peanut butter  
½ tsp. vanilla

Pour over popcorn in big bowl, stirring to coat.

**C. J. Wolfe**

## **Praline Sauce**

Toast 1 cup chopped pecans  
1 ½ cups brown sugar, packed  
2/3 cup light corn syrup  
4 Tbsp. butter  
1 5oz. can evaporated milk

Brown sugar, butter & syrup in pan. Heat until boiling. Remove from heat & cool.  
When lukewarm, add milk & blend well. Add pecans.  
Great on vanilla icecream.

**Jewel George**

## **Quick Easy Dessert**

Layer pyrex pan with ice cream sandwiches. Sprinkle with Heath Bar nuggets. Spread with Cool Whip. Sprinkle with nuggets again. Slice and serve.

**Peggy Thrailkill**

## **Strawberry Pudding**

2 small pkgs. strawberry Jello      2 pkgs. frozen Bird's Eye strawberries, thawed  
1 small box instant vanilla pudding      2 cups cold milk  
8 oz. light sour cream      1 container (8 oz.) Cool Whip  
Reduced fat vanilla wafers

Place strawberries in bowl and sprinkle with Jello. In separate bowl, mix pudding with milk and add sour cream. Line large bowl with vanilla wafers. Put ½ strawberry mixture over wafers and then add ½ of the pudding mixture. Layer again wafers, strawberries, and pudding. Top with Cool Whip and chill.

**Janet Godwin**