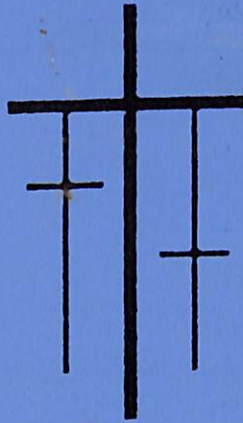


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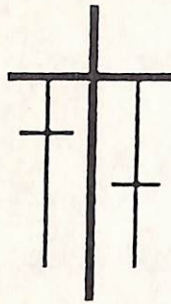


UNITED CHURCH OF CHRIST

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400 Cloverdale Drive
Council Bluffs, IA 51503

SAINT JOHN'S



UNITED CHURCH OF CHRIST

400 Cloverdale Drive
Council Bluffs, IA 51503

Our Standard Abbreviations

tsp.	-	teaspoon	btl.	-	bottle
T.	-	tablespoon	sm.	-	small
c.	-	cup	med.	-	medium
oz.	-	ounce or ounces	lg.	-	large
lb.	-	pound or pounds	pt.	-	pint
sq.	-	square	qt.	-	quart
doz.	-	dozen	pk.	-	peck
ctn.	-	carton or container	bu.	-	bushel
pkg.	-	package(s)	env.	-	envelope(s)
			pkt.	-	packet(s)

**Printed
December 1989**

Printed by:
Jumbo Jack's Cookbook Co.
P.O. Box 247
Audubon, Iowa 50025
(Collect) 712/563-2635
or
1-800-798-2635

Dedication

Food has been the center of our Christian fellowship here at St. John's United Church of Christ. With this in mind we dedicate this book to all of our good cooks.

Some of the recipes are treasured family keepsakes and some are new, however, they all reflect the love of good cooking.

Our thanks to all those who generously contributed their favorite recipes. Without their help, this cookbook would never have been possible.

Cookbook Committee

Tina Barber - Candy Peters Co-Chair
Mary Engstrom
Jolene Caldwell

Thank God for Dirty Dishes

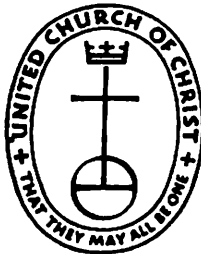
Thank God for dirty dishes, they have
a tale to tell;
While others may go hungry, we are
eating well.
With home and health and happiness,
I shouldn't want to fuss.
By the stack of evidence, God's been
very good to us!

UCC Emblem

The emblem of the United Church of Christ is based on the ancient Christian symbol known as the Cross of Victory or the Cross Triumphant.

Traditionally, this symbol - the cross surmounted by the crown and all of it atop the orb - signifies the Kingship of the Risen Christ over all the world. The orb, representing the world, is divided into three parts to signify the command of our Lord to his disciples: "You shall be my witnesses in Jerusalem and in all Judea and Samaria and to the end of the earth."

For the United Church of Christ this emblem, rich in the traditions of the past and alive with hope for the future, is particularly appropriate. For this reason, there appears on the perimeter of the emblem both the name of the church and the text: "That they may all be one."



Message from Pastor

*Ho, everyone who thirsts, come to the waters;
and the one who has no money, come, buy
and eat!*

*Come, buy wine and milk without money
and without price!*

*Hearken diligently to me, and eat what is
good, and delight yourselves in fatness!*

Isaiah 55:1-2

The sharing of food and drink has always been a sign of friendship and trust among people of many different cultures, traditions and religious beliefs. One ancient tribe believed that you could not kill an enemy, once you had shared a meal. The early Christians often shared a common meal when they gathered to worship. Our Communion service grew out of these shared meals and the memory of the last supper which Jesus ate with his disciples. Jesus took bread and wine - simple, common foods - which could be found on every table - whether poor or wealthy - and transformed them to symbolize the life giving blood and body of Christ.

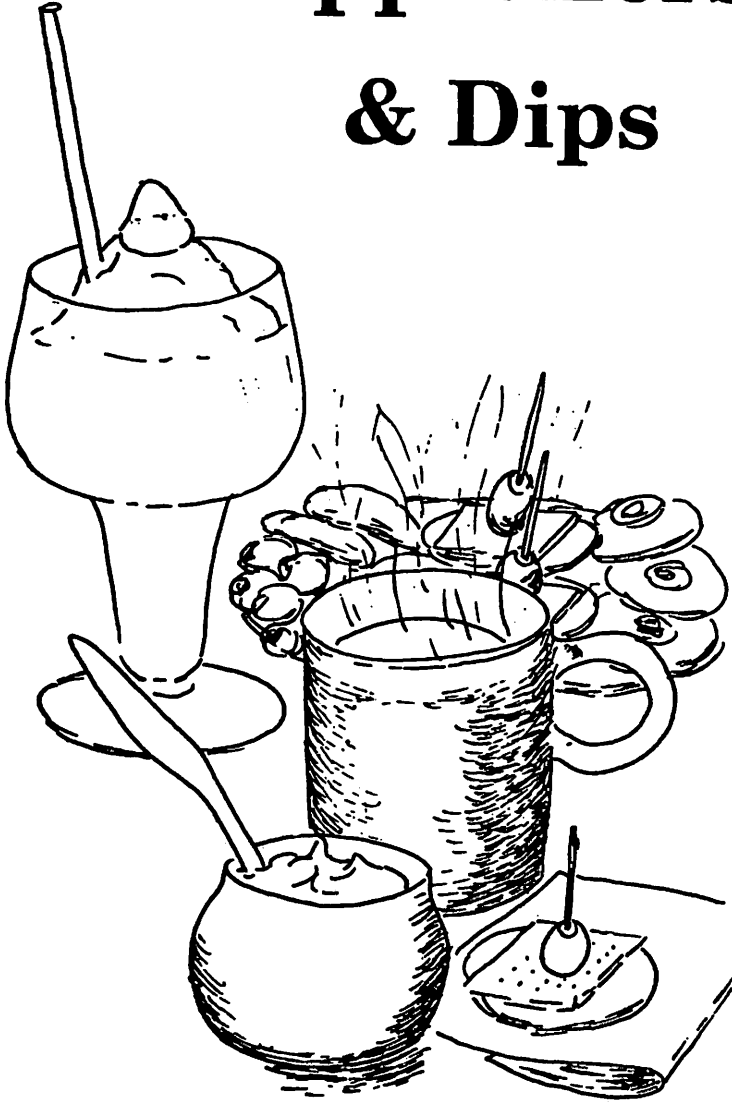
As you try the recipes in this book, remember that eating is a way of sharing in God's blessing. With so many hungry people in our world, let us make food and the sharing of food a reminder that God feeds us and calls us to feed others.

Anthony D. Portero Paff, Minister

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Appetizers & Dips



Appetizer & Beverage Hints

- Try 1/2 cup plain yogurt, 2 packages low-cal sweetener, and 2 tablespoons of vanilla mixed together for a cereal topping, a decorative dessert topping or an appetite appeaser. It is also a good source of calcium.
- For a quick, low calorie dip, blend one 12-ounce carton of cottage cheese, 2 tablespoons of lemon juice, and a desired amount of Good Season's Italian dry dressing. Mix in blender until smooth and refrigerate until ready to use.
- Use pretzel sticks instead of toothpicks when serving cubes of cheese. Stick one pretzel into your favorite cheese cube for added flavor and ease of handling.
- For a crispy, novel sandwich, prepare sandwich with a filling that's not too moist. Lightly butter the outside of both sides of the sandwich and bake in your waffle iron.
- Nuts will come out of the shell in halves if soaked overnight in salt water before cracking. After cracking black walnuts, let stand overnight and they can be removed from the shell more easily.
- Keep unpopped popcorn in the freezer to help eliminate unpopped kernels.
- Sprinkle popcorn lightly with warm water and let stand a few hours before popping. The added moisture makes it pop better.
- Slip plastic bags onto your hands when shaping popcorn balls. They won't stick to your hands or burn them.
- Rub a little butter over cheese that isn't to be used right away and it won't harden.
- Spread a cored apple ring with cream cheese or peanut butter. Top with a second cored apple ring.
- Dip ends of carrot, celery or cucumber sticks into softened cream cheese. Sprinkle with minced parsley.
- Combine 3 ounces cream cheese, softened, and 2 1/2 ounces deviled ham. Blend well. Use to stuff bite-sized pieces of celery.
- Tomato tempter: Combine 3/4 cup cold milk, 1/2 cup tomato-vegetable cocktail juice, 1/2 teaspoon Worcestershire sauce, and salt to taste. Blend well. Makes 1 serving.
- Flavored milk drink: Shake together 1/2 cup cold milk and 1/2 cup orange, prune or apple juice. Pour into chilled glass. Makes 1 serving. Flavored milk also can be made with 1/2 cup unsweetened pineapple or grape juice and 1/2 cup cold milk.
- For easy reference, tape the measurements and directions to the lids of containers of coffee, tea or rice.
- For hot beverages, use freshly drawn cold water and boil as little as possible.
- Make your own Swiss Mocha drink by using 1 teaspoon instant coffee and 1 teaspoon hot cocoa mix. It's delicious.

Appetizers & Dips

Marijo's Snack Mix

Shari Yochum Massie

2 bags oyster crackers
1 c. vegetable oil
1/8 tsp. dill weed

1 lg. pkg. Hidden Valley
dry dressing mix

Put crackers and oil into grocery sack and shake to coat. Put in Hidden Valley dressing mix and dill weed and shake. Eat and enjoy.

Oyster Snack Crackers

Tina Barber

1 c. oil
1/2 tsp. garlic powder
1 tsp. lemon pepper
1 pkg. original Good
Seasons Italian dressing mix

2 pkg. oyster crackers
1/4 tsp. dill weed

Mix all ingredients together except crackers. Sprinkle over crackers in double brown bag. Shake bag every 5 minutes for 30 minutes.

Spiced Pecans

Toni (Tiarks) Longmeyer

1 egg white, beaten slightly
1 T. water
3 c. pecan halves
1/2 c. sugar

1/2 tsp. salt, or to taste
1 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. ground nutmeg

In small bowl, beat together egg white and water. Stir in pecans, stirring until all surfaces are moistened. Mix together sugar, salt, cinnamon, cloves and nutmeg. Sprinkle over pecans, mixing well. Spread pecans on a lightly greased cookie sheet and bake in preheated 300° oven for 30 minutes. Stir once or twice to crisp and dry pecans evenly. Makes 3 cups.

Beef and Cheese Ball

Edna Waldron

3 (8 oz.) pkg. cream cheese
12 oz. can corned beef
1/2 c. finely chopped onion
2 tsp. finely chopped pimento

1 tsp. liquid smoke
2 T. Worcestershire sauce
2 T. monosodium glutamate
Chopped pecans

Mix all ingredients together except nuts. Chill until cold, then form into two balls. Roll in chopped pecans.

Cheese Balls

Barb Peters

- | | |
|---|-----------------------------|
| 2 lg. pkg. cream cheese | 1 tsp. horseradish |
| 1 jar each Kraft's smoky
garlic, Old English,
Roquefort, olive pimento,
bacon cheese | 1/2 c. mayonnaise |
| | 1 T. Accent |
| 2 T. Worcestershire sauce | 1 T. lemon juice |
| | Pecans & parsley |

Mash all together and mix thoroughly. Put on wax paper and shape into 2 compact balls. Fold paper up around firmly. Set in refrigerator for 24 hours. Shape occasionally as it sets. Roll ball in a heavy coating of finely chopped pecans and parsley.

Cheese Ball

Barb Okerbloom

- | | |
|------------------------------------|---------------------------|
| 2 (8 oz.) pkg. cream cheese | 1 tsp. celery salt |
| 1 c. chipped beef | 1 T. horseradish |
| 1/2 tsp. onion salt | |

Mix all together and roll in parsley flakes.

Dried Beef Cheese Ball

Nancy McCormick

- | | |
|---------------------------------|---|
| 8 oz. pkg. cream cheese | 3 oz. dried beef, chopped
in blender |
| 1 T. horseradish mustard | |
| 1/4 c. Parmesan cheese | |

Mix together and roll in extra dried beef. Store in refrigerator.

Basic Cheese Spread

Susan Morgan

- | | |
|---|---|
| 8 oz. pkg. cream cheese | 1 jar Kraft sharp Old
English cheese |
| 3 oz. pkg. Kraft Roka blue
cheese spread | Garlic, lemon, curry or bourbon |

Mix cheeses. Add flavoring of choice. Can also use pineapple, olives, walnuts. Be creative! Pack in small containers and freeze until needed.

I usually triple the batch and divide into several parts and flavor differently.

Delicious Spread

Elva Tiarks

- | | |
|--|---|
| 2 (8 oz.) pkg. cream cheese
at room temperature | 3 green onions, chopped |
| 1 pkg. dried beef | Seasoning salt, about 1/4
tsp. or more if you wish |
| 1 T. Worcestershire sauce | |

Mix all ingredients well and chill well before serving.

Mexican Dip

Nancy McCormick

1 can refried beans
 8 oz. ctn. guacamole dip
 mixed with 1 mashed
 ripe avocado & sprinkled
 with lemon juice
 1/2 pt. sour cream
 4 oz. shredded cheddar cheese

1 finely chopped green
 onion, tops & all
 1/2 can sliced or diced
 ripe olives
 1 med. tomato, chopped
 Serve with Tostitos or
 Doritos

Layer ingredients in order given in 8x8-inch baking dish. Refrigerate until ready to serve.

You may substitute cucumber dip for guacamole but add a dash of taco sauce. Leave the avocado chunky. This can be prepared ahead of time but looks nicest if you put the tomato on just before serving.

Layered Bean Dip

Jill Olsen

31 oz. can Old El Paso
 refried beans
 4 oz. can chopped green
 chilies, drained
 1 env. Old El Paso taco
 seasoning mix
 2 ripe avocados, peeled
 & pitted
 2 T. lemon juice

16 oz. jar Old El Paso
 taco sauce
 1 1/2 c. sour cream
 3 c. shredded lettuce
 1 1/2 c. (6 oz.) shredded
 cheddar cheese
 Black olive slices
 Tortilla chips

In medium bowl, mix together refried beans, green chilies and taco seasoning mix. Spread on a 12-inch round serving platter. Blend avocados, lemon juice and 1/2 cup taco sauce until smooth. Spread on top of bean mixture. Spread sour cream on top of avocado mixture. Top with shredded lettuce, cheese, taco sauce and olive slices. Serve with tortilla chips.

Bean Dip

Tina Barber

1 can enchilada or bean dip
 3 T. sour cream
 3 T. Miracle Whip
 1/2 pkg. taco seasoning

Black olives
 Green onions
 Tomatoes
 Cheese, shredded

Mix first four ingredients together. Spread on bottom of serving plate. Then layer with black olives, green onions, tomatoes and cheese.

Broccoli Dip

Jeannie Friesen

1 roll Kraft squeeze-a-snack cheese (garlic)
1 roll Kraft squeeze-a-snack cheese (jalapeño)

1 pkg frozen, chopped broccoli
1 can cream of mushroom soup

Cook and drain broccoli according to package directions. Combine with other ingredients and heat, stirring until completely mixed. Serve hot (in crockpot or chafing dish) with corn chips or Doritos.

Crab Cocktail Spread

Dee Leach

BASE:

8 oz. cream cheese
4 oz. sour cream
1 T. Worcestershire sauce
1 T. lemon juice

1 to 2 T. grated onion or onion powder
Pinch of garlic salt or powder

COCKTAIL SAUCE:

1 c. catsup
1 to 3 T. horseradish to taste

1 tsp. lemon juice

1 can drained crabmeat

Blend base ingredients and spread mixture on a 9x6-inch (approximately) serving dish. Mix cocktail sauce ingredients and spread on base. Sprinkle crab meat over cocktail sauce. Allow to set. Serve with crackers.

Dill Dip #1

Barb Peters

1 sm. ctn. sour cream
1/2 c. mayonnaise
1 T. minced dried onion

1 heaping tsp. dill weed
1/4 tsp. or more Beau Monde

Combine all ingredients and chill. Add milk if too thick. Serve with a variety of raw vegetables.

Dill Dip #2

Barbara Peters

1 c. sour cream
1 c. mayonnaise
1 c. cottage cheese
1 tsp. Worcestershire sauce

1 tsp. dill seed
1 pkg. dry onion soup mix

Mix all ingredients and chill. Serve with raw vegetables.

Hot Dried Beef Dip

2 1/2 oz. pkg. dried beef
1/2 green pepper, chopped
fine
2 T. minced onion

Dorothy (Boehm) McGlade

3/4 pt. (12 oz.) sour cream
1/4 tsp. garlic salt
Chopped pecans

Chop dried beef. Blend first five ingredients. Top with nuts and bake at 350° for 1/2 hour. Serve warm with O'Boise potato chips, crackers, etc.

Hot Crab Dip

8 oz. pkg. Philadelphia
cream cheese
1 T. milk
6 1/2 oz. can crabmeat
2 T. finely chopped onion

Susan Morgan

1/2 tsp. horseradish
Salt
Pepper
1/3 c. toasted sliced
almonds

Soften cream cheese with milk. Mix all ingredients. Salt and pepper to taste. Cover top with toasted almonds. Bake 15 minutes at 375°. Put in chafing dish or on a hot tray to keep warm. Serve with crackers or rye bread.

I usually double recipe for over 10 people.

Molded Crab Dip

1 can cream of mushroom
soup
1 env. plain gelatin
3 T. cold water
1 c. mayonnaise
8 oz. soft cream cheese

Tina Barber

7 oz. can crab (may
substitute shrimp or
chicken)
1 c. chopped celery
4 chopped green onions

Heat soup, dissolve gelatin in cold water. Mix with soup. Add mayonnaise and cream cheese. Beat with mixer until smooth. Add crab, celery and onion. Pour into 1-quart mold and chill.

*If a man loses reverence for any part of life,
he will lose his reverence for all life.*

Pepperoni Pizza Dip

Nancy McCormick

LAYER 1:

8 oz. cream cheese
1/2 c. sour cream
1 tsp. oregano

1/4 tsp. garlic powder
1/4 tsp. crushed red
pepper, (opt.)

LAYER 2:

1/2 c. pizza sauce
1/2 pkg. sliced pepperoni,
chopped

1/4 c. green onions, sliced
(use tops, too)
1/4 c. green pepper, chopped

LAYER 3:

2 c. shredded mozzarella cheese

Beat together until creamy all ingredients in Layer 1 (cream cheese, sour cream, oregano, garlic powder and red pepper). Spread evenly in quiche pan or pie plate. Cover entire bottom of pan. Top with Layer 2 ingredients. Bake at 350° for 10 minutes. Top with 2 cups shredded mozzarella cheese. Bake 5 minutes more.

Serve with corn chips, like Tostitos or Doritos.

Shrimp Cocktail Sauce

Dee Leach

BASE:

8 oz. pkg. cream cheese
6 oz. sour cream

1 to 2 T. lemon juice

COCKTAIL SAUCE:

3/4 to 1 c. catsup

1 to 3 T. horseradish to taste

1 1/2 tsp. lemon juice

1 can drained shrimp

Blend base ingredients and spread on serving plate. Mix cocktail sauce and spread over base. Top with drained shrimp. Allow to stand or serve immediately.

Serve with your favorite crackers.

Shrimp Dip

Margaret Pischel

8 oz. pkg. cream cheese
6 to 8 oz. bottle cocktail sauce

1 can shrimp, rinsed &
drained

Layer in order on serving plate.

Also try chili sauce with crab meat!

Shrimp Dip

Dee Leach

1 can sm. shrimp or shrimp pieces	3 T. chili sauce
8 oz. pkg. cream cheese	1 tsp. lemon juice
1/3 c. mayonnaise	1/2 tsp. chopped onion
	1/2 tsp. Worcestershire sauce

With mixer, mix all ingredients but shrimp. Drain shrimp. Fold drained shrimp into dip. Serve with chips.

Smoked Oyster Dip

Anne Marie Aita

1 can smoked oysters	1/8 tsp. garlic powder
8 oz. pkg. cream cheese	1 tsp. milk
1 capful vinegar (cap of vinegar bottle)	Chopped black olives, as desired

Mix oysters and cream cheese together until smooth. Add other ingredients. Serve on crackers.

Buffalo Chicken Wings

Tina Barber

30 chicken wings (about 5 lb.)	Vegetable oil
1/4 c. flour	6 T. butter
1 tsp. salt	6 T. Tennessee hot sauce (not Tabasco)
1/2 tsp. pepper	

Cut off small tip from each wing and discard. Cut each wing into two pieces. Wash and pat dry. Combine flour, salt and pepper and place in a paper bag. Dredge chicken wings, a few at a time, in the flour mixture. Place oil in heavy skillet to the depth of 1-inch. Heat oil to 350° and fry wings, about one third at a time, until they are golden brown and crisp. Drain well. In small saucepan melt butter and stir in hot sauce. Pour mixture over chicken wings and stir until well coated.

Serve with carrots and celery sticks with blue cheese dressing.

Hot Sausage Bites

Tina Barber

1 lb. hamburger	1 tsp. oregano
1 lb. hot sausage (Jimmy Dean)	1/4 tsp. garlic salt
1 lb. Velveeta cheese	Party Bread
1 tsp. Worcestershire sauce	

Brown hamburger and sausage together, drain. Add cheese and rest of ingredients. Heat for a few minutes. Spoon on party bread and broil until hot.

Hamburger Sausage

Tina Barber

2 lb. ground beef
 1 T. liquid smoke
 1/4 tsp. garlic salt
 1 c. water

3 T. Morton's Tender Quick
 curing salt
 1/4 tsp. onion salt

Mix well and put in aluminum foil, shiny side in. Refrigerate for 24 hours. Take out and poke bottom of foil full of holes. Don't unwrap. Bake 1 1/2 hours at 350°.

King Crab Canapes

Tina Barber

2 (8 oz.) pkg. refrigerated
 butterflake dinner rolls
 2 (3 oz.) pkg. cream
 cheese
 6 oz. pkg. frozen mock crab
 or 1 can crab meat

2 T. mayonnaise
 2 T. Parmesan cheese
 1/2 c. cheddar cheese,
 shredded
 2 T. onion, minced
 1 tsp. Worcestershire sauce

In greased miniature muffin tins form about 24 cups with butterflake roll petals. Mix together all the preceding ingredients. Place approximately 1 tablespoon crab mixture in each cup. Garnish with paprika if you like. Bake at 375° for 10 to 12 minutes. Serve hot. Makes 24 appetizers.

Pickled Herring

(Or Perch or Pollack)

Toni (Tiarks) Longmeyer

5 lb. frozen fish, cleaned,
 skinned & cut in 1"
 chunks—I use pollack
 About 2 c. pickling salt
 4 c. white vinegar
 Another 4 c. white vinegar

3 c. sugar
 1 c. white wine
 1/4 c. pickling spice
 1 lg. onion, sliced
 1 egg to float, if needed

Partially thaw and cut up frozen fish. Place in large bowl. I use a crock or Tupperware Fix-n-Mix. Put fish in salt water strong enough to float an egg. (About 1 gallon water and about 2 cups salt.) Soak fish for 48 hours in the refrigerator. Remove from refrigerator and rinse fish well. Pour 4 cups of white vinegar over fish and soak for 24 hours. Drain off vinegar. Bring to a boil 4 cups of fresh white vinegar and 3 cups sugar. Cool. Add white wine, pickling spice and onion. Pour over fish. Let stand in refrigerator for at least 24 hours or longer. Put in jars and store in refrigerator. Keep refrigerated at all times.

Swedish Meatballs

Tina Barber

1 lb. lean ground beef
 1 egg, slightly beaten
 1/2 c. seasoned dry bread
 crumbs
 1/3 c. minced onion
 1/4 c. milk
 1 tsp. salt

1/4 tsp. ground nutmeg
 Dash pepper
 Dash ground allspice
 2 T. shortening
 12 oz. jar brown gravy
 1/3 c. sour cream

Combine first nine ingredients. Form into meatballs. Brown in shortening or in microwave. Combine gravy and sour cream in 1 1/2-quart casserole. Add drained meatballs. Stir gently. Cover, bake in 350° oven for 35 minutes.

Vietnamese Egg Rolls (A' la Michelle)

Candy Peters

2 lb. pork
 6 eggs
 1 head cabbage
 4 carrots
 1/2 bundle green onions
 3 tsp. fish sauce

3 cans drained mushrooms
 3 bundles bean threads
 1/2 tsp. salt
 1/2 tsp. pepper
 1 tsp. sugar
 Egg roll skins

Shred carrots and cabbage. Mix everything (except egg roll skins) in a huge bowl. Roll a small portion in egg roll skins. Deep fry until brown. Eat immediately or freeze them in smaller amounts and heat in microwave or oven.

Makes 100. Ingredients can be found at the Korean Market in Omaha.

Veggie Pizza

Tina Barber

2 rolls crescent rolls
 2 (8 oz.) pkg. cream cheese
 2 tsp. garlic powder
 2 tsp. seasoned salt
 2 tsp. dill weed

Radishes, sliced thinly
 Green onions, sliced thinly
 Green peppers, sliced thin
 Broccoli
 Carrots, shredded

Unroll and push together crescent rolls to form a crust in the bottom of a pizza pan. Bake until brown. Cream together cream cheese and seasonings. Spread over cooled crust. Top with assortment of vegetables. Slice as pizza and serve.

Vegetable Pizza

Mary Engstrom

8 oz. pkg. crescent dinner rolls
 8 oz. pkg. cream cheese
 1/3 c. mayonnaise
 Garlic salt
 Dill weed

Lemon pepper
 2 c. chopped, mixed raw
 vegetables (carrots,
 celery, broccoli,
 cauliflower, work well)

Press rolls on a pizza pan and bake according to directions. Cool. Mix cream cheese and mayonnaise. Spread on baked crust. Sprinkle garlic salt, dill weed and lemon pepper on to taste. Sprinkle vegetables on and serve.

Salmon Ball

Barb Peters

8 oz. pkg. cream cheese
 2 T. grated onion
 1 T. horseradish
 1 tsp. lemon juice

1 T. Worcestershire sauce
 1 1/2 tsp. liquid smoke, (opt.)
 1 can salmon, drained,
 boned & skin removed

Mix all together and form a ball. Serve with crackers.

Dill Puffs

Dee Leach

1 c. flour
 1/4 tsp. salt
 1/4 tsp. dill weed

1 c. water
 1/2 c. butter
 4 eggs

Measure flour. Mix with salt and dill weed. Bring water and butter to a boil in a saucepan over medium heat. Add dry ingredients quickly, beating constantly until the mixture forms a ball and leaves the sides of the pan, about one minute. Remove from heat and cool slightly. Add eggs, one at a time, beating until smooth after each addition. The mixture will resemble a thick smooth sauce. Drop by teaspoonful (or smaller) on ungreased sheet. Bake at 400° for 20 to 25 minutes. Cool. Fill with crab filling (see Mock Crab Salad).

Mock Crab Salad

Dee Leach

1 lb. mock crab
 2/3 c. mayonnaise
 2 T. chopped onion
 2/3 c. celery, sliced thin

2/3 tsp. dill weed
 1/2 to 1 tsp. lemon juice
 1/2 to 1 tsp. horseradish,
 (opt. or to taste)

Crumble crab meat in bowl. Add remaining ingredients and mix together. Use as a filling for Dill Puffs or however you wish.

Cheese Cream Puffs

Sally Morse

1/2 c. water

1/4 c. butter or margarine

1/2 c. flour

2 eggs

1/2 c. shredded Muenster
or Swiss cheese

FILLING:

Use your favorite ham, egg,
chicken or cheese salad

In a 2-quart saucepan bring 1/2 cup water and butter or margarine to boiling. Add flour; stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat. Cool 10 minutes. Add eggs, one at a time, beating 1 minute after each or until smooth. Stir in cheese. Using 1 rounded teaspoon dough for each puff, drop dough onto greased baking sheet. Bake at 400° for 20 minutes or until puffed. Remove from oven; cut off tops. Remove any soft dough. Cool puffs on wire rack. Store puffs tightly covered up to 1 day at room temperature or freeze. Fill puffs with favorite sandwich filling.

Kahlua Fruit Dip

Dorothy (Boehm) McGlade

8 oz. ctn. Cool Whip

8 oz. cream cheese

3/4 c. brown sugar

1 c. sour cream

1/3 c. Kahlua

Mix Cool Whip and cream cheese. Mix in brown sugar. Mix in sour cream and Kahlua. Especially delicious with fresh strawberries. Serve with a variety of fresh fruit.

Delicious. Will keep a week in refrigerator.

Marsha's Fruit Dip

Candy Peters

1 lg. jar marshmallow creme

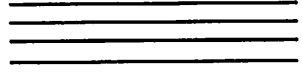
8 oz. pkg. cream cheese

2 tsp. lemon juice

Cream above ingredients together. Serve with a variety of fresh and/or canned fruits.

Keeps in refrigerator for a long time.

Notes



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● Soups, Salads & Salad Dressings

SOUPS, SALADS
& SALAD
DRESSINGS



Salad Tips

Additions and Garnishes

Sliced hard-cooked eggs
Radishes
Chopped green or ripe olives
Nutmeats
Pimento
Green pepper
Sardines
Anchovies
Slivered cheeses
Juliened ham
Chicken
Grated carrots
Cubed celery
Onions: pickled, grated or pearl onions
Tomatoes, sliced and dipped in finely chopped parsley or chives
Capers
Dwarf tomatoes stuffed with cottage cheese
Fresh herbs: sprigs or chopped
Mint leaves
Cooked beets, cut into shapes or sticks
Lemon slices with pinked edges and dipped in chopped parsley
Raw cauliflower

About Potato Salad:

Potato salad is best made from potatoes cooked in their jackets and peeled and marinated while still warm. Small red waxy potatoes hold their shape when sliced or diced and do not absorb an excessive amount of dressing or become mushy.

Tips for Tossed Salads

Always handle salad greens with care.

Wash well, drain and dry greens before storing; chill well before using.

To core lettuce, smack head stem end down on counter top, then twist the core out.

It is better to tear greens into bite-sized pieces to avoid bruising with knife.

Don't cut up tomatoes for a tossed salad, since their juices thin the dressing and wilt the greens. Use them only for garnishing the salad bowl.

Select only firm, hard, green cucumbers. The skin should have a slight sheen, but if it is highly polished, it is probably waxed and should be removed.

Use wild greens, such as dandelion, sorrel or winter cress, for a different flavor and texture in tossed salads.

Soup Accompaniments

Clear Soups: crisp crackers, cheese pastry, cheese-spread toast strips.

Cream Soups: cheese popcorn, seeded crackers, pretzels, pickles and olives.

Chowders and Meat Soups: Melba toast, sour pickles, oyster crackers, bread sticks, relishes, toasted garlic bread.

Soups, Salads & Salad Dressings

Broccoli Cheese Soup

Mary Engstrom

1 bunch broccoll (or frozen 16 oz. bag)	2 T. flour
2 stalks celery	2 1/2 to 3 c. milk
1 med. onion	1 T. instant chicken bouillon
2 T. oleo	6 to 8 oz. Velveeta cheese
	1 ctn. half & half

Wash and cut the broccoll and cook in 2 cups salted water. Cook until tender. Do not drain. Mash. Melt oleo, stir in flour, Add milk and bouillon, stirring constantly. Add cheese and stir until it melts. Combine with vegetables and add half and half. Heat, but do not boil.

Broccoli-Cauliflower Soup

Jackie Yochem

1 c. fresh broccoli	1/2 c. grated cheese
1 c. fresh cauliflower	1 c. milk
1 sm. onion	1 T. cornstarch
1/2 c. carrots, cut fine	2 sm. potatoes, diced

Cook all vegetables in a pan with 2 cups water; do not drain. Add 1 cup milk and cheese. Add cornstarch to thicken soup.

Low in calories and serves 6.

Cream of Cheese Soup

Rosemary Johnson

1/2 c. minced carrots	1/4 c. plus 1 1/2 tsp. flour
3/4 c. minced celery	2 c. milk
2 c. chicken broth	1/2 lb. process American cheese, cut in 1/2" cubes
2 T. minced onion	Chopped fresh parsley (opt.)
3 T. butter or margarine, melted	

Combine first 3 ingredients in a small saucepan; simmer 10 minutes or until vegetables are tender. Sauté onion in butter in a medium saucepan; add flour, stirring well. Cook 1 minute, stirring constantly. Gradually add milk and chicken broth mixture; cook over medium heat, stirring constantly until thickened and bubbly. Remove from heat; add cheese and stir until cheese melts. Garnish with parsley, if desired. Serve immediately. Yield: 4 cups.

Cheese Soup

Mary Engstrom

4 c. diced potatoes
 1 c. carrots
 1 c. celery
 6 T. onion
 1/2 c. butter or oleo
 1 c. flour

4 c. milk
 1 c. diced ham
 1 lb. Velveeta cheese
 4 c. chicken broth
 2 tsp. parsley

Cook potatoes, carrots, celery and onion in 2 cups water until done; do not drain. Melt butter and flour and slowly add the milk. Add sauce to vegetables. Add ham, cheese, broth and parsley. Heat, but do not boil.

Cheese Soup

Dee Leach

1 sm. onion, chopped
 2 carrots, diced
 2 stalks celery, diced
 2 (14 1/2 oz.) cans chicken
 broth
 2 potatoes, diced
 1 can cheddar cheese soup
 12 slices American cheese

8 slices Swiss cheese
 3 to 4 c. milk
 1/4 c. flour
 1/4 c. margarine
 Any other vegetable your
 family likes if you want
 Salt
 Pepper

Cook in a small amount of water the onion, carrots, celery, potatoes and other vegetables if used. In double boiler, heat chicken broth. Add cheese soup, American and Swiss cheese slices. Heat and stir occasionally until the cheese is melted. Mix flour in milk and add to the cheese mixture. Add margarine. Combine cooked undrained vegetables with the cheese mixture. Add salt and pepper to taste. Do not boil. Do not heat over direct heat; use double boiler.

Karen's Chili

Rozanne Yochum

1 lb. hamburger
 1 onion, chopped
 3 to 5 dashes Tabasco
 sauce
 3 to 5 dashes chili powder
 1 can chili beans, drained

12 to 15 oz. can tomato
 sauce
 1 c. ketchup
 1 c. water
 1/4 c. sugar
 Salt & pepper to taste

Brown hamburger and onion; drain. Add ingredients and simmer for 30 minutes.

Crabmeat Soup

Lori Torneten

8 potatoes	1 can cream of celery soup
4 carrots	5 hard-boiled eggs
1 med. onion	Milk
3 stalks celery	1/2 stick butter
2 to 3 lb. imitation crabmeat	Salt & pepper to taste
1 can mushrooms	Oyster crackers
1 can cream of mushroom soup	

Dice vegetables; just cover with water and cook until tender. Add rest of ingredients; heat and serve with oyster crackers.

French Onion Soup

Candy Peters

6 yellow onions	1/2 lb. grated mozzarella cheese
5 cloves garlic	1/2 lb. grated cheddar cheese
2 cans beef consommé	1/4 c. soy sauce
2 pt. water (or more)	
2 oz. real butter	
4 to 6 slices French bread (toasted)	

Chop onion and garlic into 1/8-inch squares. Sauté in butter. Add consommé, water and soy sauce to onion mixture. Boil on medium-low heat for 20 to 30 minutes. Ladle soup in individual oven-proof serving bowls. Carefully top each with 1 slice of toast and lots of both cheeses. Slide under broiler until cheese is crispy and golden brown. Serve at once.

Grandma Cooper's Vegetable Soup

Tina Barber

1 1/2 lb. beef stew meat	1 c. diced carrots
2 to 3 lb. soup bones	1 c. diced potatoes
3 qt. water	1 c. peas or green beans
1 1/2 tsp. salt	1 c. diced celery
1/4 tsp. pepper	1/2 c. chopped onion
1 bay leaf	1 lb. can tomatoes
1/2 c. barley	

Combine first 6 ingredients in large kettle; cover. Simmer 1 hour and 30 minutes. Add barley; simmer 1 hour. Add remaining ingredients; simmer 1 hour longer. Season to taste with additional salt and pepper, if desired. Corn, okra or noodles may be added. Yields 8 to 10 servings.

This recipe is over 100 years old.

Hamburger Soup

Shari Yochum Massie

1 1/2 lb. hamburger
 1 can cream of celery soup
 1 can cream of mushroom
 soup
 1 qt. V-8 juice
 1/4 c. Dorothy Lynch
 dressing

Chili powder
 Salt & pepper
 Onion
 3 T. butter
 1 1/2 c. grated & peeled
 potatoes
 2 c. grated carrots

Brown hamburger in butter and sauté onions; drain. Add soups and salad dressing. Then add the V-8. Cook on low heat. Add spices to taste. Cook 10 minutes. Add the potatoes and carrots. Simmer on low for 45 minutes.

Hamburger Soup

Rozanne Yochum

1 lb. hamburger
 1 can tomato soup
 1 can carrots (or 1 c.
 fresh carrots)

1 can potatoes (or fresh
 potatoes)
 Water

Brown hamburger; drain grease. Add vegetables and simmer for 1 hour.

A very good, quick meal. Flexible too!

Artichoke Salad

Elva Tiarks

14 3/4 oz. jar artichoke
 1 can mushrooms
 1 can wax or green beans
 8 1/2 oz. peas (canned)
 2.25 oz. can sliced ripe
 olives
 1/4 c. sliced green olives

8 oz. can sliced water
 chestnuts
 1 1/2 tsp. dill weed
 1 tsp. seasoning salt
 3 or 4 green onions,
 chopped
 1 sm. jar pimento or fresh
 red pepper

DRESSING:

1/3 c. oil
 1/3 c. vinegar

1/3 c. sugar
 3 T. Italian dressing

Combine salad ingredients. Mix dressing and toss with other ingredients. Keeps well.

Bean Salad

Grace Messerli

- | | |
|------------------------------|-----------------------------|
| 1 can kidney beans | 2 sm. boiled potatoes |
| 3 hard-cooked eggs | Salt & pepper to taste |
| 3 cucumber pickles, sliced | Salad dressing, your choice |
| 1 sm. or med. onion, chopped | |

Combine above ingredients. Refrigerate.

Bean Salad

Rosemary Johnson

- | | |
|----------------------------|----------------------|
| 1/2 green pepper, cut thin | 1/3 c. Mazola oil |
| 1 sm. onion, cut thin | 1 tsp. dry mustard |
| 3/4 c. sugar | 1 can kidney beans |
| 1 tsp. salt | 1 can wax beans |
| 1/2 tsp. pepper | 1 can green beans |
| 2/3 c. vinegar | 1 can garbanzo beans |

Mix together well and add beans. Refrigerate 48 hours or more.

Broccoli Salad

Doloris Mauer

- | | |
|---------------------|---------------------------------|
| 1 bunch broccoli | 3/4 c. white raisins |
| 1 red onion, sliced | 1/2 lb. bacon, crisp & crumbled |

DRESSING:

- 1 c. mayonnaise

- 1/4 c. sugar

- 2 T. vinegar

Put together. Add bacon and dressing just before serving.

Cauliflower Salad

Nancy McCormick

- | | |
|---|--------------------------------|
| *1 head cauliflower | 1/2 c. fresh parsley |
| 1 bunch green onions, sliced | 1 green pepper, chopped (opt.) |
| 1 to 2 carrots, thinly sliced or grated | 1 red pepper, chopped (opt.) |
| 1/2 c. celery, sliced | |
| 1 c. fresh mushrooms, sliced | |

DRESSING:

- 1 pkg. Original Hidden

- Valley Ranch (dry)

- 1 c. salad dressing

- 2 tsp. sugar

- 1/2 tsp. dry mustard

- 2 T. milk

Mix together dressing ingredients in a small bowl. Mixture will be thick. Cut cauliflower into bite-size pieces. Mix all vegetables in a large bowl. Pour dressing on vegetables before serving.

*Can substitute 1/2 head cauliflower and 1/2 bunch broccoli.

Congeaed Vegetable Salad

Dee Leach

2 (3 oz.) pkg. lemon Jello	1/2 c. carrot, finely shredded
2 c. boiling water	1/2 c. celery, finely chopped
1 1/2 c. cold water	1/2 c. radishes, sliced
2 T. onion, minced	1/4 c. olives, sliced
1 tsp. salt	
2 T. vinegar	
1/2 c. cabbage, finely shredded	

Dissolve gelatin in boiling water (or use microwave method-see microwave Jello). Add cold water. Add onion, salt and vinegar; blend well. Chill until syrupy. Fold in remaining ingredients. Chill until firm. Makes a pretty mold.

Copper Pennies

Tina Barber

2 lb. carrots, thinly sliced	1 tsp. mustard
1 med. onion	1 tsp. Worcestershire sauce
1 green pepper, cut in strips	1/2 tsp. salt
1/2 c. salad oil	

DRESSING:

18 oz. can tomato soup	2/3 c. sugar
3/4 c. wine vinegar	

Cook carrots until just firm. Mix dressing ingredients together. Toss well the drained carrots with green pepper, onions and dressing. Keeps well in refrigerator.

The drained dressing makes an excellent salad dressing when carrots are gone.

Corn Salad

Grace Messerli

1 doz. ears of corn	4 green peppers
8 lg. white onions	1 qt. apple cider vinegar
1 c. sugar	1/4 c. salt
1 lg. head of cabbage	1 T. dry mustard

Shred cabbage and peppers. Cut corn off the cob. Slice onions. Mix all ingredients well. Cook 20 minutes and seal in jars while hot. This is very good.

Cucumber Salad

Tina Barber

1 c. mayonnaise or
salad dressing
4 T. white vinegar
2/3 c. sugar

4 lg. cucumbers, thinly
sliced
1 lg. onion, thinly sliced

Mix mayonnaise, vinegar and sugar. Pour over cucumbers and onions. This keeps well in refrigerator.

Fresh Vegetables

Marinade

Elva Tiarks

1 bunch broccoli, chopped
1 sm. head cauliflower,
separated
8 fresh mushrooms, sliced
1 green pepper, diced
1 can water chestnuts, sliced

1 1/2 c. celery, diced
Ripe olives, sliced
Tomato wedges
Purple onion, sliced

MARINADE:

1 1/2 c. oil
1/2 c. vinegar
3/4 c. sugar
1/2 tsp. tarragon

1/2 tsp. salt
1 1/2 tsp. dry mustard
2 T. poppy seed
2 tsp. dill weed

Combine vegetables, except tomatoes and purple onion. Mix marinade in jar and pour over vegetables, cover and chill. Just before serving, garnish with tomatoes and onions. Drizzle Italian Wish-Bone dressing over top. Serves 12.

This is a good salad.

Frozen Cabbage Slaw

Barbara Peters

2 green peppers,
chopped
2 carrots, grated

1 lg. head cabbage,
shredded
3 tsp. salt

DRESSING:

1 c. vinegar
1/2 c. water
1 tsp. mustard seed

1 tsp. celery seed
2 c. sugar

Prepare the vegetables and set in cold water with salt for 1 hour. Boil the dressing ingredients together for 1 minute. Cool to luke-warm and pour over well-drained slaw mixture.

Horseradish Salad

Gladys E. Mark

3 oz. pkg. lemon Jello
3 oz. pkg. lime Jello
2 c. hot water

20 oz. can crushed
pineapple

Set aside to cool, then add:

1 c. canned milk
(evaporated)
1 c. chopped pecans,
coarse

12 oz. sm. curd cottage
cheese
2 T. prepared horseradish
1 c. thick mayonnaise

Mix and dissolve Jello in hot water. Add ingredients as directed above. Pour in large 9x13-inch mold. Chill. Garnish (grapes, melon and endive) optional.

Hot Chicken Salad

Eileen Morse

3 c. chicken, cooked &
diced
1 1/2 c. celery (cut a few
leaves too)
1 c. cheddar cheese, grated
3/4 c. salad dressing

Potato chips (1 or 2 c.),
crushed
1/4 c. slivered almonds
1/4 c. onion, chopped fine
1 T. lemon juice
1 tsp. salt (or less)

Mix all ingredients in mixing bowl except potato chips. Bake in an 8x8-inch greased glass pan. Top with crushed potato chips. Bake at 350° for 30 minutes. A double recipe fits in a 9x12-inch pan.

Rotini Salad

Edna Waldron

8 oz. pkg. Rotini (spiral
pasta)
1 sm. jar pimentos
1 cucumber, sliced & unpeeled

1 green pepper,
chopped
1 med. onion, chopped

DRESSING:

1 c. sugar
1 c. oil
1 c. vinegar
1 tsp. salt

1 tsp. pepper
1 tsp. garlic powder
1 tsp. parsley flakes
1 tsp. dry mustard
1 tsp. Accent

Mix dressing ingredients very well. Pour dressing over salad ingredients. Refrigerate for several hours or overnight. Stir mixture several times and before serving.

Stay Crisp Slaw

Barb Okerbloom

8 c. shredded cabbage	2/3 c. sugar
2 carrots	2/3 c. vinegar
1 green pepper, thinly sliced	2 tsp. celery seed
1/2 c. chopped onion	1 1/2 tsp. salt
3/4 c. cold water	1/4 tsp. black pepper
1 env. unflavored gelatin	2/3 c. salad oil

Mix vegetables. Pour 1/2 cup of water over and chill. After crisp, squeeze water off. Mix rest of water with gelatin. Boil sugar and spices, then stir in water and gelatin. Cool until slightly thickened; beat. Gradually beat in salad oil. Pour dressing over vegetables and refrigerate overnight before serving.

Vegetable Potato Salad

Delphina Wager

8 med. cooked, cubed potatoes	1 c. dry roasted peanuts, chopped
1 chopped onion	8 oz. ctn. sour cream
1 c. chopped celery	1 T. lemon pepper
1 sm. diced cucumber	1 pkg. dry Italian salad dressing
8 oz. pkg. frozen baby peas	Enough milk to make moist (2 to 3 T.)
3 boiled, chopped eggs	
1 lb. cubed bacon, fried crisp & drained	

In large mixing bowl add all 7 ingredients and combine. Add lemon pepper and Italian dressing in sour cream; mix in salad. Add enough milk to salad to get right consistency. Add salt if desired.

Broccoli-Mandarin Salad

Jo Kossow

DRESSING:

1 egg plus 1 egg yolk	1/4 c. vinegar
1/2 c. sugar	1/4 c. water
1 1/2 tsp. cornstarch	3 T. butter, softened
1 tsp. dry mustard	1/2 c. mayonnaise

SALAD:

4 c. fresh broccoli flowerets	1/2 c. slivered almonds
1/2 c. golden raisins	1 can mandarin oranges, drained
6 slices bacon, cooked & crumbled	1/2 med. red onion, sliced in 1/8" rings
2 c. sliced, fresh mushrooms	

Combine eggs, sugar, cornstarch, mustard, vinegar and water, stirring constantly, cook until mixture thickens. Remove from heat; stir in butter and mayonnaise; chill. Toss dressing with remaining ingredients in serving bowl. Serve, store chilled. Makes 10 to 12 servings.

Cherry Salad

Cliff Miller

2 (3 oz.) pkg. cherry gelatin
 3 c. boiling water
 1 can cherry pie filling
 1/4 tsp. cherry flavoring
 10 lg. marshmallows
 1/4 c. milk

3 oz. pkg. cream cheese
 4 1/2 oz. whipped topping
 2 1/2 c. crushed pretzels
 (opt.)
 3/4 c. butter or oleo (opt.)
 3 T. sugar (opt.)

Dissolve gelatin in boiling water. Add can of cherry pie filling; stir well. Pour into a 9x13-inch pan. Chill until firm.

Topping: Melt 10 marshmallows in double boiler or microwave with 1/4 cup milk. Beat in 3-ounce package cream cheese (room temperature) and cherry flavoring. Then fold in whipped topping. Put over firm gelatin in pan.

Optional: Crush fine 2 1/2 cups pretzels; mix in sugar and melted butter or oleo. Pat bottom of pan and bake at 350° for 10 minutes. Cool before adding gelatin mixture.

Cranberry Salad

Mary Bennett

12 oz. bag cranberries
 1 c. sugar
 1 c. water

3 oz. cherry Jello
 1 c. chopped celery
 Nuts, if desired

Combine the cranberries, sugar and water. Cook until the cranberries start to pop. Remove from heat and add the Jello; stirring until Jello is dissolved. When cooled, add celery and nuts.

Cranberry Salad

Pat Hayes

2 c. raw cranberries,
 ground
 1 apple, chopped
 1 c. sugar
 1 pkg. orange Jello
 (prepared)

1 sm. pkg. Cool Whip
 Miniature marshmallows
 Chopped nuts

Prepare Jello per instructions, cool. Mix sugar, cranberries and apple and let stand. When Jello starts to set add cranberry mixture, Cool Whip, nuts and marshmallows; chill well. Pass the turkey!

Cranberry Sauce

Doloris Mauer

2 c. sugar
1 c. cold water
1 lb. raw cranberries

7 T. apricot jam
Juice of 2 lemons

In a saucepan, combine 2 cups sugar and 1 cup cold water and bring mixture to a boil without stirring. Cook for 5 minutes, add 1 pound raw cranberries, which have been washed and looked through. Cook 3 to 5 minutes or until they burst and become transparent. Remove from heat and add 7 tablespoons apricot jam. Stir well and add juice of 2 lemons, strained.

Optional: Add 36 almonds, which have been blanched, dried and split into halves with the point of a small knife.

Cranberry Mousse

Tina Barber

20 oz. can crushed
pineapple in juice
6 oz. pkg. strawberry
gelatin
1 c. water
1 lb. can whole berry
cranberry sauce

3 T. lemon juice
1 tsp. grated lemon peel
1/4 tsp. ground nutmeg
2 c. sour cream
1/2 c. chopped pecans

Drain pineapple well, reserving all juice. Add juice to Jello in a 2-quart saucepan. Stir in water. Heat to boiling, stirring to dissolve Jello. Remove from heat. Blend in cranberry sauce. Add lemon juice, peel and nutmeg. Chill until mixture thickens slightly. Blend sour cream into Jello mixture. Fold in pineapple and pecans. Pour into 2-quart mold. Chill until firm. Serves 8 to 10.

Festive Cranberry Salad

Jody Hobson

14 oz. can sweetened
condensed milk
1/4 c. lemon juice
16 oz. can whole berry
cranberry sauce

20 oz. can crushed
pineapple, drained
1/2 c. chopped walnuts
9 oz. ctn. Cool Whip

In large bowl, combine sweetened condensed milk and lemon juice. Stir in "whole berry" cranberry sauce, pineapple and nuts; fold in Cool Whip. Place in ring mold or 13x9-inch baking dish. Freeze until firm. Garnish as desired. May be refrozen. Serves 15.

Frog Eye Salad

Tina Barber

1 c. sugar
 1 tsp. salt
 2 T. flour
 1 3/4 c. pineapple juice
 2 beaten eggs
 1 tsp. lemon juice
 1 box spezzello noodles
 1 c. mini marshmallows

2 cans mandarin oranges,
 drained
 2 med. cans crushed
 pineapple, drained
 1 lg. can chunk pineapple,
 drained
 12 to 14 oz. ctn. Cool
 Whip

Combine sugar, salt, flour, pineapple juice and beaten eggs. Cook over medium heat until thickened. Add lemon juice and cool. Boil 3-quarts water, 2 teaspoons salt, 1 teaspoon oil and box of spezzello noodles; cook and drain. Rinse twice. Combine thickening and noodles. Chill 3 hours or overnight. Then add rest of ingredients. Chill overnight. Keeps up to 10 days in refrigerator.

Frozen Fruit

Jody Hobson

6 oz. can frozen lemonade
 6 oz. can frozen orange
 juice
 10 oz. pkg. frozen
 strawberries
 16 oz. pkg. frozen red
 raspberries

2 or 3 fresh peaches,
 diced
 3 diced bananas
 20 oz. can crushed
 pineapple, including
 own juice

In large bowl combine all ingredients. Pour into a 13x9-inch baking dish. Freeze.

To serve, cut into desired cubes. Will refreeze. Refreshing on a hot day!

Frozen Fruit Salad

Janet Tiarks

2 (3 oz.) pkg. cream cheese
 1 c. mayonnaise
 1 can fruit cocktail,
 drain

1/2 c. maraschino cherries,
 drain
 2 1/2 c. tiny marshmallows
 1 c. Cool Whip

Soften cream cheese, blend with mayonnaise, then stir in fruit, marshmallows and Cool Whip. Spoon into a salad mold or cupcake liners in a muffin tin (for individual servings) and freeze.

Fruit Salad

Peggy Williams

12 oz. can frozen orange
juice, defrosted
12 oz. can frozen lemonade,
defrosted
1 1/2 c. water
2 pkg. frozen strawberries

3 to 4 bananas
1 sm. can crushed
pineapple & juice
1 btl. maraschino cherries
& juice

Mix together and freeze in mold. Allow to defrost slightly before serving.

Very refreshing as dessert or salad.

Fruit Salad

Lucille Williams

Chunk pineapple
Mandarin oranges
Maraschino cherries
Coconut

Slivered almonds
Orange marmalade
Rum

Not certain quantities of these ingredients must be used. I usually use 1 can of each fruit and enough cherries to color it. Drain fruits fairly well and toss all ingredients together. Rum can be omitted or can be lighted, if poured over the top.

5-Cup Salad

Grace Messerli

1 c. spiced grapes, drained
1 c. sm. marshmallows
1 c. pineapple chunks,
drained

1 c. mandarin oranges,
drained
1/2 pt. whipped cream

Mix lightly and blend into the whipped cream. Refrigerate 1 hour. Serves 10 to 12.

5-Cup Salad

Shari Yochum Massie

1 c. mandarin oranges,
drained
1 c. pineapple chunks,
drained

1 c. coconut
1 c. miniature
marshmallows
1 c. sour cream

Mix all ingredients together and refrigerate.

Frozen Apricot Salad

Judy Fenster

1 can apricot pie filling
 9 oz. ctn. whipped topping
 20 oz. can crushed
 pineapple, undrained

1 can Eagle Brand
 condensed milk
 Chopped nuts (opt.)

Mix all together except nuts. Pour into a 9x13-inch pan. Sprinkle nuts on top and freeze. Remove 20 minutes before serving.

Any fruit pie filling may be substituted for the apricot filling.

Frozen Cherry Salad

Ethel Olsen

13 oz. ctn. Cool Whip
 1 can sweetened
 condensed milk
 1 lb. can cherry pie filling
 1 lb. can crushed pineapple,
 drained

3 med. bananas, mashed
 1/4 c. lemon juice
 1 can mandarin oranges,
 drained
 1 tsp. almond extract

Combine all ingredients, let stand for 2 minutes, then freeze.

Lavender Lady Salad

Barb Oberbloom

2 pkg. raspberry Jello
 1 1/2 c. boiling water
 1 can blueberries
 1 lg. can crushed pineapple,
 undrained

2 pkg. Dream Whip,
 whipped or 1 family
 size ctn. Cool Whip

Mix Jello and water. Let set until partially set then add blueberries and pineapple. Let set again and then fold in Cool Whip.

*Religion is meant to be bread for daily use,
 not cake for special occasions.*

Mandarin Salad

Candy Peters

TOPPING:

1/2 c. sliced almonds

3 T. sugar

SALAD:

Mixed salad greens

1 c. chopped celery

2 green onions, sliced thin

1 can mandarin oranges,
chilled & drained

DRESSING #1:

1/2 tsp. salt

1/2 tsp. pepper

1 dash Tabasco sauce

1/4 c. oil

2 T. fresh parsley, chopped

2 T. sugar

2 T. cider vinegar

DRESSING #2:

1/2 c. sugar

1/2 c. white wine tarragon
vinegar

1 c. salad oil

2 tsp. salt

2 tsp. pepper

Topping: Brown almonds and 3 tablespoons sugar in heavy pan, stirring to coat.

Salad: Mix a variety of greens (including spinach), celery and green onions. Toss with oranges, dressing and almond topping when ready to serve.

Dressings: Mix ingredients in advance and chill until ready to serve.

Orange Cottage Cheese Salad

Rosemary Johnson

2 lb. cottage cheese,
sm. curd

1 lg. pkg. orange Jello

2 cans mandarin oranges,
drained2 med. cans crushed
pineapple, drained2 c. miniature
marshmallows

9 oz. ctn. Cool Whip

Sprinkle dry Jello over cottage cheese; stir. Add drained fruit and marshmallows. Fold in Cool Whip; chill.

Pretzel-Strawberry Salad

Dorothy Gell

- | | |
|--------------------------------|---------------------------------|
| 2 1/4 c. broken pretzels | 1 c. sugar |
| 1 1/2 sticks melted margarine | 8 oz. pkg. cream cheese |
| 1 lg. pkg. strawberry Jello | 1 pkg. prepared whipped topping |
| 3 c. boiling pineapple juice | |
| 2 sm. pkg. frozen strawberries | |

Mix together pretzels and margarine. Put in a 9x13-inch pan and bake at 400° for 10 minutes; cool. Dissolve the strawberry Jello in the boiling pineapple juice. Add the 2 packages of strawberries; let set until begins to jell. Mix the sugar with the cream cheese. Add prepared whipped topping. Combine these 2 and put over the pretzels. Pour strawberry mixture over this; let set.

Purple Lady Salad

Marjorie Caldwell

- | | |
|------------------------------|-----------------------------|
| 2 pkg. raspberry Jello | 2 pkg. whipped topping |
| 1 tall can crushed pineapple | mix or equivalent of frozen |
| 1 tall can blueberries | |

Dissolve Jello in 1 1/2 cups hot water. Drain juice from blueberries and pineapple; add to Jello. Let it start to congeal. Add fruit and whipped cream. Fold together and pour into a mold of 12x8-inch pan. Refrigerate until set.

I have always like this recipe.

Quick Fruit Salad

Tina Barber

- | | |
|-----------------------------------|------------------------------------|
| 1 can fruit cocktail | Strawberries |
| 1 can pineapple tidbits or chunks | 1 pkg. (cook-type) vanilla pudding |
| Bananas | Cherries |
| Grapes | |

Drain juice from both cans of fruit into measuring cup. Add orange juice, or water to make 1 3/4 cups. Pour juice over 1 package (cook-type) vanilla pudding. Mix in medium saucepan. Cook over medium heat, stirring constantly until partially clear and thickened. Cool slightly and pour over fruit in bowl. Chill.

Add bananas right before serving so they don't turn dark.

Rieka's Frozen Salad

Andrea Tiarks

- | | |
|----------------------------------|------------------------------|
| 2 c. sour cream | 1 sm. can crushed |
| 2 tsp. lemon juice | pineapple, drained |
| 1/2 c. sugar | 1 lb. can pitted Bing |
| 1/8 tsp. salt (not quite) | cherries, drained |
| 4 drops red food coloring | 1 diced banana |
| | 1/4 c. chopped pecans |

Mix sour cream, lemon juice, sugar, salt and food coloring. Then add remaining ingredients. Fill cupcake papers (that are in cupcake pans) with mixture. Make sure bananas are covered. Freeze. When ready to serve, remove from pans and paper liners.

Perfect for bridal showers, teas or fancy snacks.

Rhubarb Rosy Spring Salad

Dee Leach

- | | |
|--|--|
| 4 c. diced, raw rhubarb | 1 c. orange juice |
| 1 1/2 c. water | 1 tsp. grated orange rind |
| 1/2 c. sugar | (opt.) |
| 2 (3 oz.) pkg. strawberry Jello | 1 c. sliced, fresh strawberries |

Combine rhubarb, water and sugar in saucepan. Cook until tender about 4 or 5 minutes. Pour over Jello and stir until dissolved. Add orange juice and rind. Chill until thick and syrupy. Add strawberries. Pour into slightly oiled 6 cup mold. Chill until set.

Sangria Fruit Salad

Gloria Fischer

- | | |
|-------------------------------|---------------------------------------|
| 3 env. Knox unflavored | 2 oranges, peeled & sliced |
| gelatine | crosswise |
| 1 c. orange juice | 1 banana, peeled & cut |
| 1/2 c. sugar | into 1" chunks |
| 1/4 c. lemon juice | 2 peaches, peeled & sliced |
| 2 1/2 c. red wine | 1 c. halved strawberries |
| 7 oz. btl. club soda | |

Sprinkle gelatine over orange juice in medium pan. Place over low heat; stir constantly until gelatin dissolves, 4 to 5 minutes. Remove from heat; add sugar and stir until dissolved. Add lemon juice, wine and club soda. Chill, stirring occasionally until mixture is consistency of unbeaten egg whites. Fold in fruit, turn into large mold and chill until set, several hours or overnight. Unmold and garnish with additional fruit. Makes 12 servings.

Spaghetti Fruit Salad

Lizzie Graafls

1 lg. can fruit cocktail
6 apples
Maraschino cherries
Bananas (opt.)

1 c. elbow spaghetti
(makes about 2 c. when
cooked)

DRESSING:

4 eggs, beaten
1/3 c. lemon juice

2 c. powdered sugar

Cook dressing; cool. Add fruit cocktail, well drained, apples, maraschino cherries and cooked spaghetti. Let stand 12 to 24 hours. When ready to serve fold in 1 package of Dream Whip prepared and bananas.

3-Layer Strawberry Salad

Dorothy E. Clark

1 c. flour
2 T. sugar
1/2 c. butter
6 oz. pkg. cream cheese
2/3 c. powdered sugar
1 tsp. vanilla
Dash of salt
Lg. ctn (4 c.) Cool Whip

2 (6 oz.) pkg. strawberry
Jello
2 1/2 c. boiling water
1/2 c. sugar
1 T. lemon juice
10 oz. pkg. frozen
strawberries

Mix in mixer flour, sugar and butter or margarine; press in a 9x13-inch pan and bake at 375° for 12 minutes.

Second layer: Cream softened cream cheese, powdered sugar, vanilla and dash of salt, whip with a mixer; add the whipped topping. Spread on the first layer.

Third layer: In bowl put strawberry Jello; add hot water and mix well. Add sugar and 1 tablespoon of lemon juice; add frozen strawberries. Let cool until juicy and pour over second layer; refrigerate until set.

Taffy-Apple Salad

Barbara Peters

6 red Delicious apples,
chopped
8 oz. can pineapple chunks,
drain & save juice (1 c.)
8 oz. ctn. Cool Whip (I
only use 1/2 ctn.)

1 T. flour
1 egg
2 T. vinegar
1 c. dry roasted peanuts

Mix flour, sugar, pineapple juice, egg and vinegar in saucepan and cook until thick; cool. Add Cool Whip and mix; add to apples, peanuts and pineapple.

Chicken Pasta Salad with Fruit

Dorothy McGlade

8 oz. pasta, cooked &
drained
2 c. cooked, cubed
chicken
1 1/2 c. sliced celery
1/4 c. chopped red onion
1/4 c. chopped green
pepper

8 oz. sliced water
chestnuts
1/2 c. chopped walnuts
1 c. seedless grapes
1/2 c. mayonnaise
6 oz. buttermilk dressing
11 oz. can mandarin
oranges, drained

Combine all ingredients except oranges and chill. When ready to serve, add mandarin oranges and toss lightly. Serve on lettuce leaves.

Dilly-Cucumber Salad

Ruth Mowry

6 oz. lemon gelatin
(2 (3 oz.) or 1 (6 oz.))
2 tsp. salt (opt.)
2 c. boiling water
1 c. cold water

1 lg. cucumber, peeled &
seeded
1/4 c. onion, chopped
1 sm. sprig dillweed
(chopped) or 1 tsp. dried
dillweed

Bring water to boil. If dried dillweed is used, place in boiling water and simmer for 2 to 3 minutes to rejuvenate the dill. Dissolve gelatin in hot water, chill until partially set, then add cucumber, onion and fresh dillweed (if used). Chill.

German Potato Salad

Tootie Graalfs

3 strips of bacon	1/3 c. vinegar
1/2 c. onion, chopped	1/2 c. sugar
2 T. flour	1 c. water
3/4 tsp. salt	7 to 8 potatoes

Cook potatoes with jackets on. Dice bacon, fry crisp. Remove bacon and sauté onions in grease. Stir in flour and salt. Add sugar, vinegar and water; bring to boil. Add bacon and pour over cut, cooked potatoes; mix well. Make ahead and reheat for extra good flavor.

Hot Potato Salad

Barb Shain

8 to 10 med. red potatoes	1 c. water
3 bunches green onions	2/3 c. sugar
1 lb. bacon	1 c. vinegar

Boil 8 to 10 medium size red potatoes with jackets on until almost done. Peel and slice thin into a large bowl, add 3 bunches of green onions, sliced. In large skillet brown 1 pound bacon, cut into small pieces. Add to undrained bacon 1 cup water, 2/3 cup sugar and 1 cup vinegar. Continue cooking until mixture boils. Pour bacon mixture over potatoes and onions, stir salt and pepper and parsley to taste. Put mixture into a crockpot and keep hot until time to serve.

Macaroni Salad

Mary Engstrom

1 lb. shell macaroni	2 carrots, diced
1 c. diced celery	1 green pepper, diced
1 onion, diced	

DRESSING:

1/2 c. vinegar	1 c. mayonnaise
3/4 c. sugar	
1/2 can sweetened condensed milk	

Cook macaroni as directed on package. Mix dressing ingredients together. Add dressing and diced vegetables to cooked macaroni. Chill.

Pea-Nut Salad

Gloria Fischer

- | | |
|----------------------------------|-----------------------------------|
| 2 (10 oz.) pkg. frozen baby peas | 1 tsp. Beau Monde seasoning |
| 2 c. diced celery | 1 c. dry roasted peanuts, chopped |
| 1 c. chopped green onion | 8 oz. ctn. sour cream |
| 1 lb. bacon, fried & crumbled | |

Break-up frozen peas in package. Combine peas, celery, onions, bacon and Beau Monde; refrigerate. Just before serving, add peanuts and sour cream.

Red Bean Slaw

Billie Eckert

- | | |
|----------------------|--|
| 5 slices bacon | 1 tsp. whole oregano |
| 3/4 c. chopped onion | 1/2 tsp. pepper |
| 1 c. mayonnaise | 3 c. shredded cabbage |
| 1/4 c. vinegar | 2 (16 oz.) cans kidney beans, drained & rinsed |
| 1 T. sugar | 1 c. diced celery |
| 2 T. parsley flakes | |
| 1 tsp. salt | |

Cook bacon, drain, reserving 1/4 cup drippings. Set bacon aside. Sauté onion in bacon grease until tender, remove from heat. Stir in mayonnaise, vinegar, sugar, parsley, salt, oregano and pepper; mix well. Crumble bacon into large bowl. Add cabbage, beans and celery. Stir in mayonnaise mixture; chill. Yield 6 to 8 servings. Serve immediately or refrigerate and refrigerate leftovers.

Good salad.

Shrimp Salad

Tootie Graaffs

- | | |
|--|----------------------------------|
| 1 c. spezzilello (soup mac) cooked & drained | 2 to 3 tomatoes, peeled & seeded |
| 3 cans or frozen deveined shrimp, drained | 1 lg. cucumber, seeded |
| 1 c. peas (LeSueur brand), drained | 1 sm. onion, chopped |
| 1 c. Miracle Whip | 8 to 10 radishes |
| Salt to taste | 1 stalk celery |
| 1/2 c. Kraft sandwich spread | 1 sm. green pepper |

Mix spezzilello, shrimp, Miracle Whip and sandwich spread. Add rest of ingredients, cut very fine (size of peas). Best when mixed and allowed to stand overnight in refrigerator.

Makes 12 very generous servings. If you are more generous with vegetables, it will serve 16 to 18.

Shrimp Salad

Jean Torneten

2 c. shrimp**1 c. mayonnaisse****2 c. grated carrots****2 T. chopped onion****1 c. chopped celery**

Mix above ingredients. Just before serving add 1 small can (2-ounce) Chinese noodles.

Taco Salad

Ethel Olsen

1 1/2 lb. ground beef**2 lg. tomatoes, chopped****1 lg. onion, chopped****1 c. shredded cheddar****1 pkg. taco seasoning****Italian salad dressing****1 can red kidney beans,
drained****Taco flavored Doritos,
crushed****1 head lettuce, chopped**

Brown ground beef and onion, add taco seasoning and beans. Drain and set aside to cool. Mix lettuce, tomatoes and cheese. Add beef mixture and toss, just before serving add salad dressing and top with crushed Doritos chips.

Peachy Cream Salad

Mary Engstrom

16 oz. can sliced peaches**2 c. vanilla ice cream****3 oz. pkg. peach Jello**

Drain peaches, save syrup. Add water to syrup to make 1 cup. Boil. Dice peaches. Dissolve Jello in hot syrup. Add ice cream until melted. Chill until set in parfait glasses or dish.

Lemon Cream Salad

Chris Ainslie

3 oz. pkg. lemon Jello**6 oz. can frozen lemonade****1/3 c. sugar****8 oz. Cool Whip****1 c. boiling water**

Blend Jello and sugar. Add water; stir until dissolved. Stir in partially thawed lemonade. Chill until stiff. Fold in Cool Whip. Chill overnight in mold.

A real hit with the kids!

Markie's Jello

Rozanne Yochum

2 pkg. grape Jello
2 c. boiling water

1 can blueberry pie filling
1 can crushed pineapple,
drained

TOPPING:

1/2 c. sugar
8 oz. pkg. cream cheese

Chopped pecans
8 oz. ctn. sour cream
1 T. vanilla

Mix Jello and pour in a 9x13-inch an. Chill until firm. Mix topping and spread on Jello. Top with pecans.

I got this recipe from a former church member, Mackie Keffer.

Pink Swirl Jello

Rozanne Yochum

1 lg. pkg. marshmallows
3 oz. pkg. raspberry Jello
2 c. boiling water
8 oz. pkg. cream cheese

1/2 pt. Cool Whip
1 lg. can crushed
pineapple

Dissolve the marshmallows and Jello in hot water; cool. Add cheese mixed with pineapple juice. Fold in Cool Whip and pineapple. Pour in a 9x13-inch pan. Chill.

Pistachio Salad

Sue Mowry

12 oz. ctn. Cool Whip
1 pkg. instant pistachio pudding
8 oz. can crushed
pineapple, drained

2 c. miniature
marshmallows (approx.)

Mix all ingredients together thoroughly. Place in serving bowl and thoroughly chill.

Pistachio nuts may also be added if desired.

French Dressing

Chris Ainslie

1 c. vegetable oil
1/2 c. vinegar
1/3 c. catsup
2 tsp. paprika

4 tsp. grated onion
Juice of 1/2 lemon
1 1/2 tsp. salt
3/4 c. sugar

Mix all together. Shake well (or use blender); refrigerate. Shake before using.

Can add some garlic.

French Dressing

Elva Tiarks

1 c. vegetable oil
 1 1/2 c. sugar
 2/3 c. vinegar
 1 c. catsup

2 tsp. salt
 2 tsp. ground mustard
 2 tsp. celery seed
 2 tsp. paprika

Mix all ingredients and beat very hard. Use a blender or a mixer. It's a dressing you can't beat.

Fruit Salad Dressing

Chris Ainslie

Juice of 1 orange
 Juice of 1 lemon
 Rind (grated) of 1 orange

Rind (grated) or 1 lemon
 1 c. sugar
 1 egg

Mix together. Bring to boil in saucepan. Cool. Serve 3 big tablespoons to a large fruit salad.

Roquefort or Blue Cheese Dressing

Mrs. Bill Hecht

1 pt. sour cream
 1 pt. Hellmann's Blue Ribbon mayonnaisse
 1 1/2 tsp. garlic salt
 1 1/2 tsp. Lawry's seasoned salt

2 tsp. Worcestershire sauce
 Dash of Tabasco sauce
 4 oz. Roquefort or blue cheese

Mix all the above and refrigerate.

Vegetables



Hints for Vegetables

- Add a little milk to the water when cooking cauliflower and it will remain white.
- Perk up creamed vegetables with a tablespoon of onion soup mix added to each cup of white sauce.
- To prevent sticking, rinse the saucepan with cold water before putting milk in it to heat.
- Beets require less cooking time when vinegar has been added to the cooking water. Add 1 tablespoon of vinegar to a quart of beets.
- Cook beets with their skins on to help them retain color and flavor.
- Cooking vegetables in their skins retains more minerals.
- A wedge of lemon cooked with onion or cabbage will absorb the cooking odors; a dish of vinegar sitting on the stove absorbs fish odors.
- When peeling an onion, cut the bottom off first so the juice will go down and not bother the eyes; or, refrigerate them before chopping.
- To prevent boiled potatoes from turning black, add a small amount of cream of tartar.
- Let raw potatoes stand in cold water before frying to improve crispness of French fries.
- Before boiling potatoes, rice or pasta, rub margarine around the top inside of the pan to keep them from boiling over.
- When making scalloped potatoes, instead of flour for thickening, try either 10 to 12 crushed soda crackers, or 1/2 cup raw rice. The potatoes will not curdle.
- A small amount of hot, not boiling, milk added a little at a time to mashed potatoes will make them light and fluffy.
- Shape leftover mashed potatoes into a long roll; wrap in plastic film and refrigerate. The next day slice and fry patties in butter. A slice of cheese may be sandwiched between two thin potato slices and fried.
- Combine leftover mashed potatoes with chopped chives; put into cupcake liners; top with grated cheese and broil until cheese melts.
- Keep a container labeled "For Soup" in the freezer. Each time there is just a small amount of vegetable leftover from a meal, add it to the "soup" container. Later, add to a pot of soup without wasting vegetables.
- Use rice instead of potatoes for vegetable stew that you plan to freeze. Use 1/4 to 1/2 cup of rice, depending upon the amount of liquid that you have.
- To remove corn silk: Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.
- Sweet potatoes will not turn dark if put in salted water (5 teaspoons to 1 quart of water) immediately after peeling.
- When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.
- Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
- Fresh tomatoes keep longer if stored in the refrigerator with stems down.

Vegetables

Asparagus Casserole

Peggy Williams

2 to 3 c. precooked
asparagus
1/3 c. margarine or butter
1 c. crushed "Chicken in
Bliskit" crackers

1/3 c. toasted almonds
1 can mushroom soup
plus 1/4 c. water
3 to 4 T. bacon bits

Melt butter then sprinkle most of the cracker crumbs in the bottom of a 7x11-inch pan. Add asparagus and sprinkle with almonds. Add mushroom soup and water. Top with remainder of crumbs and bacon bits. Bake at 350° for 30 minutes. Serves 6.

Baked Carrot Casserole

Irene Nugent

3 c. mashed, cooked
carrots (reserve liquid)
12 soda crackers, crushed
2 T. melted butter

Dash of black pepper
4 T. cheddar cheese,
grated
Onion flakes

Combine carrots, crackers, butter, onion flakes and pepper. Put in greased pan. Pour about 2/3 cup reserved carrot water over casserole and top with grated cheese. Bake at 375° for 30 to 35 minutes. Cut in squares to serve.

A nice company vegetable. Even those who don't like carrots like it very well.

Baked Rice

Dee Leach

1 c. margarine
1 clove garlic, minced
1 onion, minced

2 c. rice, uncooked
4 cans chicken rice soup

Brown rice in butter with garlic and onion in skillet. Place in casserole. Pour soup over rice mixture. Bake at 350° for 1 1/2 hours. Serves 4 to 6.

Broccoli-Corn

Bake

Dorothy Gell

16 oz. can cream-style
corn
10 oz. pkg. frozen
chopped broccoli
1 beaten egg

1/2 c. coarse cracker
crumbs
1/2 tsp. salt
Dash of pepper
2 T. melted butter

Cook broccoli and drain. Combine corn, broccoli, egg, crumbs, salt and pepper. Put into a buttered 1-quart baking dish. Sprinkle additional cracker crumbs over top. Pour melted butter over this. Bake uncovered at 350° for 35 to 40 minutes.

Broccoli and Rice

Casserole

Tina Barder

2 c. cooked rice
2 pkg. frozen broccoli,
cooked, or 4 c. fresh
8 oz. Velveeta cheese
3 T. butter
1 T. chopped onion

1 can cream of chicken
soup
1 can water chestnuts,
chopped
1/3 c. chopped celery
1/2 c. milk

Cook onion, celery and water chestnuts in butter. Add soup, milk and 1/3 cheese to the onion and celery mixture and cook until it is all well blended. Add broccoli and rice; mix and pour in casserole dish. Melt rest of cheese with a little milk and pour over casserole. Bake, uncovered, at 350° for 45 minutes.

Broccoli Supreme

Marjorie Caldwell

2 (10 oz.) pkg. frozen
broccoli
1 pt. cottage cheese
3 eggs, beaten
1/4 c. oleo

2 T. minced onion
3 T. flour
1/4 c. cheddar cheese
1/4 tsp. salt
1/8 tsp. pepper

Cook broccoli as to box directions, drain and place into a greased 2-quart casserole. Beat cottage cheese until creamy. Stir in eggs, butter and onion. Mix in flour, cheese, salt and pepper. Pour over broccoli. Bake, covered, at 350° for 1 hour or until done. Serves 8.

Calico Beans

Edna Waldron

1 lg. can pork & beans	1/2 c. brown sugar
1 can kidney beans	1/2 c. catsup
1 can butter beans	2 T. vinegar
1/4 to 1/2 lb. bacon, cut up	1/2 tsp. salt
1 lb. ground beef	1 tsp. dry mustard (opt.)
1 med. onion, chopped	

Drain beans. In a skillet brown the bacon, ground beef and onion. Combine beans and add to hamburger, bacon and onion. Add the rest of the ingredients. Pour into a 9x12-inch baking dish and bake at 350° for 1 hour.

Calico Beans

Hazel Grote

1/2 lb. hamburger	1/2 c. catsup
1/2 lb. bacon	1 tsp. dry mustard
1/2 c. onion, chopped	No. 2 can pork & beans
1 tsp. salt	No. 2 can butter beans
2 T. vinegar	No. 2 can kidney beans
3/4 c. brown sugar	

Brown hamburger, bacon (cut in small pieces), and onion. Drain off grease. Add remaining ingredients, draining juice off butter beans and kidney beans. Bake at 350° for 1 to 1 1/2 hours.

Checkerboard Vegetable

Casserole

Dorothy (Boehm) McGlade

1 lb. 4 oz. bag frozen, crinkle cut carrots	3 pkg. Stouffers spinach soufflé
3 pkg. Stouffers corn soufflé	Butter & brown sugar

Spray 9x13-inch deep dish pan with vegetable oil spray.

Bottom layer: Parboil carrots (2 minutes in microwave), rinse and cool. Place on bottom of casserole dish and dot with butter and brown sugar.

Second layer: Cut semi-frozen soufflés into desired square sizes. Alternate spinach and corn soufflé squares across the top of carrot layer making a checkerboard design.

Third layer: Repeat the soufflé checkerboard, this time alternating the green and yellow pattern vertically. Dot top with a small amount of butter and brown sugar. Bake, uncovered, at 350° for 1 hour and 15 minutes. Serves 14 to 16.

A very attractive dish!

German Beans

Dorothy E. Clark

**3 (No. 1) cans cut up
green beans**

**1 lb. bacon, diced
1 lg. onion, chopped**

**No. 1 can whole tomatoes
(drain off juice)**

3/4 c. white sugar

**No. 2 can whole tomatoes
(drain off juice)**

Dice bacon and brown; pour off grease. In same skillet sauté chopped onion. Chop the whole tomatoes and add to bacon and onion in same large skillet. Drain green beans and add to the above; pour 3/4 cup sugar over all of above ingredients and mix well. Simmer over low heat for 3 to 4 hours. Use salt and pepper to taste if so desired. Stir occasionally.

Copper Pennies

Pat Hayes

4 c. sliced carrots

3/4 c. sugar

2 stalks celery

1/2 c. vinegar

1 sm. green pepper

7 oz. can tomato sauce

1 sm. onion

Cook carrots until almost tender; drain. Mix sugar, vinegar and tomato sauce well. Slice onion, pepper, celery and mix all ingredients together.

Best if chilled several hours before serving. Great to make ahead! Keeps well.

Corn Broccoli Casserole

Margaret Pischel

1 can cream-style corn

1/2 c. cracker crumbs

**1 pkg. frozen, chopped
broccoli**

1/2 c. onion, chopped

1/2 tsp. salt

1 egg

5 tsp. melted butter

Cook broccoli and drain. Add corn; add egg, 1/4 cup crumbs, onions and salt. Mix melted butter with rest of cracker crumbs. Sprinkle over top of casserole. Bake at 350° for 25 minutes.

Corn Casserole

Mary Bennett

1 can whole corn, drained

**1 pkg. Jiffy corn muffin
mix (save corn liquid—
use if batter is too
stiff)**

1 can cream-style corn

1 c. sour cream

3/4 stick margarine, melted

Mix corn and cream. Add margarine. Stir in the corn muffin mix. Bake at 350° for 1 hour.

Corn Pudding

Tina Barber

1 lg. can cream-style corn
2 eggs, slightly beaten
2 T. sugar
2 T. flour

1/4 lb. American cheese,
grated
2 T. butter

Combine all ingredients in a baking dish and bake at 350° for 1 hour.

Green pepper or jalapeño peppers may be added.

Eggplant Casserole

Irene Nugent

2 1/2 c. eggplant, peeled &
cut in sm. cubes
18 soda crackers, crushed
1/4 c. chopped celery
1 c. evaporated milk

1/2 tsp. salt
1/4 tsp. pepper
1/2 c. grated cheddar
cheese
1 T. butter

Cook eggplant 10 minutes in boiling water; drain. Add eggplant to other ingredients. Put in buttered casserole. Bake at 350° for 45 minutes.

Very good! Tastes like escalloped oysters.

Escalloped Cabbage

Marie Hiller

3 c. cooked cabbage
3 T. butter
3 T. flour
1 1/2 c. milk

1/4 tsp. salt
Dash of pepper
3/4 c. grated cheese
Buttered bread crumbs

Shred cabbage on a coarse grater; add a little water and cook for 10 minutes, drain.

White sauce: Melt butter, add flour and seasoning; blend well, stir in milk slowly, cook until thickened. Alternate layers: cabbage, grated cheese and warm white sauce, put in greased casserole, top with buttered bread crumbs. Bake at 350° for 30 minutes. Very good.

*The Lord sometimes takes us into troubled waters,
not to drown us, but to cleanse us.*

Sour Cream Potatoes

Tina Barber

6 potatoes
 1/4 c. margarine
 1 can cream of chicken
 soup
 Chopped onion to taste

1/2 c. cheddar cheese
 16 oz. sour cream
 Buttered corn flakes or
 bread crumbs

Boil potatoes in jackets; cool slightly. Peel, coarsely grate or cube. Mix and heat margarine, soup, onion and cheese. Fold in sour cream; stir in potatoes. Top with crumbs, cover; bake at 300° for 1 hour if they have been refrigerated or 30 minutes if made right before serving.

Scalloped Potatoes

Tootie Graalfs

2 lb. frozen hash brown
 potatoes
 1/2 c. oleo, melted
 1 tsp. salt
 Pepper

1 can cream of chicken
 soup
 2 c. milk
 1 c. sour cream
 1 c. grated cheddar cheese

Put potatoes in a 9x13-inch buttered pan. Mix margarine, milk and soup. Heat and add sour cream; add grated cheese, salt and pepper. Pour over potatoes. Bake at 350° for 45 to 60 minutes. These can be mixed in refrigerator night before and baked next day.

Stuffed Baked Potatoes

Julie Messerli

6 lg. baked potatoes
 3 T. butter
 1/2 to 3/4 c. milk
 1/2 c. sour cream

1/2 c. Parmesan cheese
 10 slices crumbled bacon
 1/2 c. chopped green onion

Either cut in half or slit and carefully scoop out inside of potato. Mash potatoes with remaining ingredients. Stuff potato shells with mixture and bake at 425° for 15 minutes.

Company Potatoes

Jody Hobson

30 oz. frozen hash browns
(Ore-Ida O'Briens)
1 can cream of chicken
soup
12 oz. sour cream
1/2 c. grated American
cheese (or more)

1/2 c. chopped onion
Salt & pepper as desired
1/8 c. melted butter over
top, if desired
*Paprika

Place in casserole and combine. For color, sprinkle paprika over top. Bake at 350° for 1 hour.

Potato Casserole

Susan Morgan

6 to 8 potatoes
1 onion
1 to 2 c. half & half

Salt
Pepper
Butter

Scrub potatoes. Boil with skins on until potatoes are nearly done. Fork should hardly go in; grate potatoes. Put grated potatoes in layer in pan. Sprinkle grated onion, salt, pepper and butter on each layer. Cover with foil and refrigerate until 1 hour before serving. Pour cream until it peeks through potatoes. Put in a 350° oven and bake 30 to 45 minutes.

I put it in a 9x13-inch pan.

Holiday Potato Dish

Dee Leach

2 lb. pkg. frozen hash
brown
1 c. chopped onion
1/4 c. butter
1 can cream of celery soup

1 pt. sour cream
1 1/2 c. shredded
cheddar cheese
1/2 c. crushed corn flakes
3 T. melted butter

Put potatoes and cheese in bowl. Sauté onion in 1/4 cup melted butter until tender. Stir in cream of celery soup and sour cream. Pour over potatoes and cheese; mix well. Turn into greased 13x9x2-inch baking dish. Cover; refrigerate overnight. Sprinkle with corn flakes, drizzle with 3 tablespoons melted butter. Bake at 350° for 1 hour.

Gourmet Potatoes

Shari Yochum Massie

6 med. potatoes
2 c. shredded cheese
1/4 c. butter
1 1/2 c. sour cream
1/3 c. onion, finely diced

1 tsp. salt
1/4 tsp. pepper
2 tsp. butter
Paprika

Cook potatoes, cool, peel and finely dice. In a saucepan melt butter and cheese together. Turn off heat. Fold mixture together with spices and sour cream. Then fold that into potatoes. Put in baking dish (a 9x13-inch if you double the recipe) and put pats of butter on top and sprinkle with paprika. Cook, uncovered, for 35 minutes at 350°.

Green Beans Spanish-Style

Aurora Portero-Paff

1 lb. green beans or 1 pkg.
frozen cut beans
2 T. olive oil
1 or 2 garlic cloves

2 pimentos or sweet red
pepper, cut in strips
1 T. minced parsley
Salt & pepper

Cook beans, cut in 1-inch pieces, in salted water about 5 minutes (frozen beans need no precooking); drain. Heat garlic in olive oil until brown, remove and discard. Add pimentos to oil, brown slightly. Add parsley and a sprinkle of salt and pepper. Add beans, cover, cook until tender over low heat. Makes 4 servings.

Green Rice

Candy Peters

1 1/2 c. cooked rice
1 pkg. frozen, chopped
broccoli
1/2 c. chopped onion
1/4 c. chopped green
pepper

1/4 c. chopped celery
1 can cream of mushroom
soup
1 sm. Jar Cheez Whiz
1/2 c. sour cream

Cook broccoli, drain and set aside. Sauté onion, celery and peppers; mix. Put in greased baking dish. Bake at 350° until bubbly, approximately 25 minutes.

Scalloped Eggplant

Barbara Peters

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|--|--------------------------------|
| 1 lg. eggplant | 1 can mushroom soup |
| 1 sm. summer yellow
squash, may be added
but not necessary † | 1/3 c. milk |
| 1/4 tsp. garlic powder | Slices American cheese |
| 1 chopped onion | 1 1/2 c. fresh bread
crumbs |
| | 1/4 c. butter or oleo |

Slice, peel and cube eggplant and cube squash. Boil in water about 5 minutes; drain. Sauté in oleo, onions and add bread crumbs. Add garlic powder, eggplant and squash; put in casserole. Pour soup and milk, mixed, over all and bake at 350° for 30 to 45 minutes. Add cheese slices, covering top last 5 minutes.

South of the Border Squash

Rosemary Johnson

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|--|---|
| 1 1/2 lb. zucchini or
yellow squash | 1/4 tsp. pepper |
| 1 med. onion, chopped | 1 1/2 c. grated Monterey
Jack cheese |
| 2 T. butter | 1 egg |
| 4 oz. can diced green chillies | 1 c. cottage cheese |
| 2 T. flour | 2 T. parsley |
| 1 tsp. salt | 1/2 c. Parmesan cheese |

Dice squash and sauté with onion in butter until tender-crisp. Fold in chillies, flour, salt and pepper. Place in greased 2-quart baking dish. Sprinkle with Monterey Jack cheese. Combine egg, cottage cheese and parsley. Layer over cheese. Sprinkle with Parmesan cheese. Bake, uncovered, at 400° for 25 to 30 minutes until heated through.

Spicy, Sweet and Sour Cabbage

Chris Ainslie

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|---------------------------|-----------------------------------|
| Celery cabbage (Nappa ok) | 1/3 c. vegetable oil |
| Salt | 1 T. Szechuan peppercorns |
| 3/4 c. sugar | 2 T. finely shredded fresh ginger |
| 1/2 c. red wine vinegar | 6 dried red peppers |

Shred the cabbage. Add 2 tablespoons salt; let stand 1 hour in bowl. Squeeze out moisture. In saucepan, combine sugar and vinegar. Heat until sugar dissolves. Add salt to taste. Heat oil in wok or skillet; add peppercorns. Cook, stirring, just until oil starts to smoke. Turn off. Spoon out and discard peppercorns. Add ginger and hot peppers. Cook, stirring, about 30 seconds. Pour over cabbage and cover. Serve at room temperature or chilled.

Summer Stir-fry

Jill Olsen

2 c. carrots (julienne cut)
 2 c. zucchini (julienne cut)
 1 c. green pepper strips
 1 clove garlic, minced
 1/2 c. margarine

1/2 lb. Velveeta, cubed
 1/4 c. half & half
 1 tsp. basil
 1/2 c. (2 oz.) corkscrew
 noodles, cooked &
 drained

Stir-fry carrots, zucchini, peppers and garlic in margarine until tender-crisp. Reduce heat. Add Velveeta, half and half and basil; stir over low heat until cheese is melted. Add pasta; mix lightly. Heat thoroughly, stirring occasionally.

Makes 4 to 6 servings. Can substitute milk for half and half.

Twice Baked Potatoes

Jolene Caldwell

12 cooked potatoes,
 mashed with milk
 8 oz. cream cheese
 8 oz. sour cream

1 tsp. onion salt
 1 tsp. salt
 1 tsp. pepper
 3 T. butter

Beat all together and put in a 9x13-inch pan. Cover with foil and heat through. It can stand in the refrigerator 2 days.

Variation: use cheese on top or parsley and paprika.

You can cut down on cream cheese and sour cream, even leave sour cream out altogether. It freezes well and microwaves beautifully.

Vegetable Casserole

Marilyn Kroblin

1 pkg. frozen broccoli
 spears
 1 pkg. frozen cauliflower
 1 pkg. frozen Brussels
 sprouts

1 sm. Jar Cheez Whiz
 1 can cream of mushroom
 soup
 1 can O & C onion rings

Cook the 3 vegetables individually as directed on package, until almost done. Drain and place in an oiled casserole. Pour on Cheez Whiz and cream of mushroom soup, undiluted. Bake at 350° for 30 minutes. Top with onion rings, return to oven for a few more minutes until onion rings are lightly browned.

Winter Vegetable Salad

Jacque Hall

10 oz. pkg. broccoli spears	1 c. croutons
10 oz. pkg. cauliflower	2 T. Parmesan cheese
1 can cream of mushroom soup	1 1/2 T. melted butter
1/2 c. grated cheddar cheese	

Arrange vegetables in a lightly buttered 2-quart casserole dish. Combine mushroom soup with cheese and pour over vegetables. Sprinkle croutons with Parmesan cheese and drizzle melted butter over top. Cover and bake at 300° for 1 1/2 hours, uncover and bake 30 minutes longer or until top is brown.

You may add 1 package of Brussels sprouts.

"Something Special" Zucchini

Tina Barber

2 med. zucchini, sliced diagonally	2 green peppers, sliced
1 lg. sweet white onion, thinly sliced	12 slices American cheese
2 tomatoes, sliced	2 T. butter
	Salt & pepper to taste

In a buttered, 2-quart baking dish, arrange half of the zucchini around sides and bottom of dish. Add half the onion, tomato, pepper and 4 slices of cheese. Repeat this, adding salt and pepper and dot with butter between layers. Dish will be very full. Cover with foil and bake at 375° for 45 to 60 minutes. Remove from oven and arrange remaining cheese on top. Return to oven until cheese melts. Serves 4 to 6.

Stuffed Zucchini

Lucille Williams

1 1/2 lb. zucchini squash	2 T. snipped parsley
1 1/2 c. bread crumbs	1 1/4 tsp. salt
3/4 c. grated cheddar cheese	1/8 tsp. pepper
1/4 c. onion	2 eggs, beaten
	2 T. margarine

Parboil the whole zucchini with 1 teaspoon salt in an inch of boiling water. Slice it in half, lengthwise and carefully remove the flesh. Chop the flesh and add 1/4 of the cheese and all other ingredients. Pile the mixture lightly into the shells, dot with margarine and sprinkle with remaining cheese on top. Bake at 350° for 30 minutes or until brown on top.

To save time, the raw zucchini can be peeled and the flesh cut up. Then just place the ingredients in a greased baking dish.

Zucchini Rounds

Dee Leach

1/3 c. prepared biscuit mix
 1/4 c. Parmesan cheese
 1/8 tsp. pepper
 2 slightly beaten eggs

2 c. shredded, unpeeled
 zucchini
 Margarine or oil for cooking

Stir together biscuit mix, cheese and pepper. Stir in beaten eggs just until the mixture is moistened. Fold in zucchini. Melt a small amount of margarine or put small amount of cooking oil, in a skillet over medium heat. Cook until brown on each side.

Zucchini Supreme Casserole

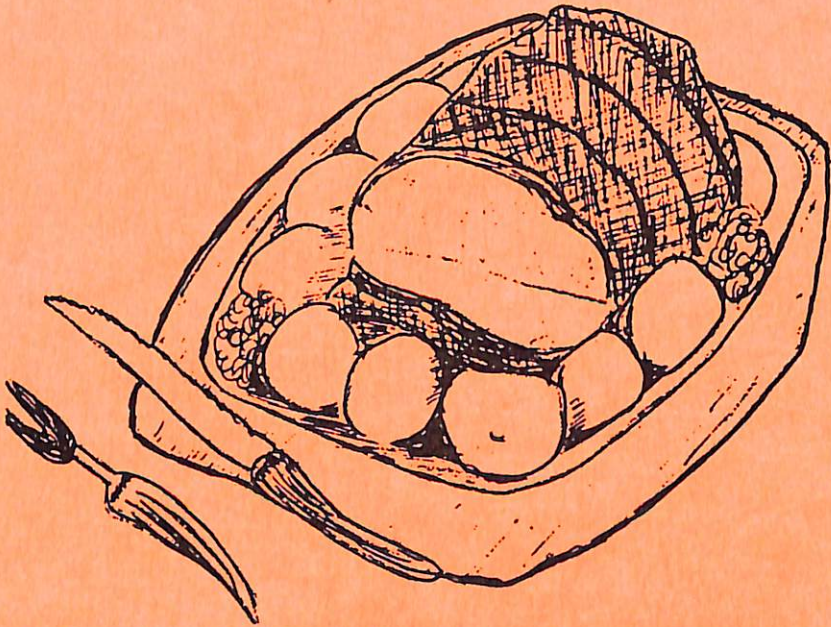
Vicki Olsen

4 c. sliced unprepared
 zucchini
 1 med. onion (thinly sliced
 & separated into rings)
 3 med. tomatoes, peeled
 & sliced

18 oz. pkg. sliced American
 cheese
 3 1/2 c. caraway rye bread,
 cubed
 1/2 c. chopped green
 pepper
 1/4 c. melted butter

Alternate layers of zucchini, onion, tomatoes and green pepper in a 9x13-inch pan. Season with salt and pepper. Place cheese slices over top. Sprinkle with bread cubes and drizzle with butter. Bake at 350° for 45 minutes, covered, and 15 minutes uncovered.

Meats, Casseroles & Main Dishes



MEATS,
CASSEROLES
& MAIN DISHES

MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Time (Hrs.) (325°)	Internal Temp.
BEEF			
Standing Rib Roast (10-inch ribs)	4	1 3/4	140° (rare)
Allow 30 min. longer for 8-inch cut		2	160° (medium)
		2 1/2	170° (well done)
	8	2 1/2	140° (rare)
		3	160° (medium)
		4 1/2	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2 1/2	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3 1/4	160° (medium)
		4	170° (well done)
Rolled Rump	5	2 1/4	140° (rare)
		3	160° (medium)
		3 1/4	170° (well done)
Sirloin Tip	3	1 1/2	140° (rare)
Roast only if high quality, otherwise braise		2	160° (medium)
		2 1/4	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3 1/2	180° (well done)
	8	4	175° (medium)
		4 1/2	180° (well done)
VEAL			
Leg (piece)	5	2 1/2 - 3	170° (well done)
Shoulder	6	3 1/2	170° (well done)
Rolled Shoulder	3-5	3 - 3 1/2	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temp.	Approx. Total Roasting Time
TURKEY			
	6-8 lbs.	325°	2 1/2 - 3 hrs.
	8-12 lbs.	325°	3 - 3 1/2 hrs.
	12-16 lbs.	325°	3 1/2 - 4 hrs.
	16-20 lbs.	325°	4 - 4 1/2 hrs.
	20-24 lbs.	325°	5-6 hrs.
CHICKEN			
(Unstuffed)	2 - 2 1/2 lbs.	400°	1 - 1 1/2 hrs.
	2 1/2 - 4 lbs.	400°	1 1/2 - 2 1/2 hrs.
	4-8 lbs.	325°	3-5 hrs.
DUCK			
(Unstuffed)	3-5 lbs.	325°	2 1/2 - 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

Meats, Casseroles & Main Dishes

Bar-B-Que Chuck Roast

Tootie Graafls

3 to 4 lb. chuck roast	1 T. Worcestershire sauce
1 tsp. meat tenderizer	1 tsp. prepared mustard
1/3 c. wine vinegar	1 tsp. salt
1/4 c. ketchup	1/4 tsp. pepper
2 T. cooking oil	1/4 tsp. garlic powder
2 T. soy sauce	

Put tenderizer on meat. Mix other ingredients together and pour over roast. Let marinate 3 to 4 hours or overnight. Cook over low heat on outdoor grill 45 minutes, or until done to taste, turning every 10 minutes. Brush on sauce when you turn.

All-Day Beef Stew

Jody Hobson

6 med. potatoes, cut in chunks	2 T. sugar
1 onion, diced	2 tsp. salt
8 carrots, cut in chunks	1 tsp. pepper
2 c. celery, cut in chunks	1 lg. can tomatoes
5 T. Minute Tapioca	2 cans green beans
(sprinkle over top)	3 to 5 lb. stew meat

Place in Dutch oven in order given. Cover and bake at 300° for 5 hours.

Heavenly on a cold winter day.

Beef Stew

Julie Messerli

2 lb. beef stew meat	2 tsp. salt
1 med. onion	1 T. sugar
2 stalks celery	2 T. tapioca
6 carrots	1/2 c. tomato juice
4 med. potatoes	

Place stew meat in a 7x11x1 1/2-inch pan. Peel and slice onion. Cut pared carrots, celery, and potatoes into chunks. Add vegetables to baking pan. Blend salt, sugar, and tapioca. Sprinkle over vegetables. Add 1/2 cup tomato juice; cover pan with foil, seal tightly and bake at 250° for 4 hours. Do not remove foil until done.

Easy Oven Stew

Mary Engstrom

2 lb. stew meat
 1/2 c. flour
 1/2 tsp. salt
 1/2 tsp. pepper
 1/4 tsp. paprika
 2 T. oil
 4 sm. onions, cut in
 small pieces

4 sm. carrots, cut in small
 pieces
 4 sm. potatoes, cut in small
 pieces
 1 c. sliced celery
 1 c. water
 16 oz. can tomato sauce
 with mushrooms

Combine flour, salt, pepper, and paprika in bag. Drop beef in bag and shake until well coated. Put oil in 3-quart casserole. Stir in beef. Bake uncovered at 400° 30 minutes. Add vegetables, water, and tomato sauce. Cover and bake at 350° for 1 3/4 hours.

Oven Beef Stew

Elva Tiarks

2 lb. beef chuck, cut in
 1 1/2" cubes
 3 med. potatoes, pared &
 cut into 1" cubes
 4 or 5 carrots, cut in 1/2" slices
 1 c. celery, sliced

1 pkg. frozen peas
 3/4 tsp. salt
 2 beef bouillon cubes,
 crushed
 1 can cream of tomato soup
 diluted with 1/2 can water

Do not brown meat. Arrange unbrowned meat and vegetables in casserole. Pour tomato soup over meat and vegetables. Cover and bake in a 275° oven for 6 hours.

This is the best stew I have ever eaten.

Nancy Falk's Beef Stew

Tina Barber

1 can beef consommé
 soup
 1 can tomatoes
 1 T. sugar
 1 T. salt
 3 T. tapioca

4 potatoes, diced
 4 carrots, diced
 Celery, chopped
 2 onions, sliced
 2 lb. stew meat

Layer ingredients, reserving the tomatoes and consommé until all other ingredients have been used. Then pour consommé and tomatoes over the top and cover. Place in oven and bake for 6 hours at 250°. Stir occasionally. If a slow cooker is used, cook overnight or all day, about 12 hours.

Nancy Falk brought this to a potluck dinner and it was such a hit it was then published in the Newsletter.

Flank Steak Teriyaki

Susan Morgan

- | | |
|-----------------------|----------------------------|
| 2 flank steaks | 1 T. vinegar |
| 3/4 c. Wesson oil | 1 T. chopped onion |
| 1/4 c. soy sauce | 1 lg. clove garlic, minced |
| 1/2 c. honey, or more | 1 1/2 tsp. ground ginger |

Soak flank steaks at least 4 hours in marinade. Put on grill for a few minutes. Serve rare.

Steak San Marco

Cliff Miller

- | | |
|---------------------------------------|----------------------|
| 2 lb. chuck steak, 1" thick | Pepper to taste |
| 1 env. onion soup mix | Garlic salt to taste |
| 1 (1 lb.) can Italian peeled tomatoes | 2 T. cooking oil |
| 1 tsp. oregano | 2 T. wine vinegar |

Cut steak into serving size pieces. Brown. Then cover with other ingredients and simmer covered for 2 hours. Makes 4 to 6 servings.

Poor Man's T-Bone

Jo Kossow

- | | |
|---------------------------|-------------------------|
| 3 to 4 lb. arm roast | 2 cloves garlic, minced |
| 1/4 c. oil | 1 tsp. celery salt |
| 1 T. Worcestershire sauce | 1 tsp. dry mustard |
| 1 T. liquid smoke | 1 T. ginger |
| 1/2 c. soy sauce | 1/4 c. brown sugar |
| 1 T. vinegar | |

Mix ingredients and pour over roast in an airtight container. Store overnight in refrigerator or 3 hours out of refrigerator. Turn roast in the marinade occasionally. Dry roast off and sprinkle with tenderizer. Cook over low charcoal heat about 30 minutes for medium rare, turning once. Carve in very thin slices and serve.

Mock Chicken Legs

Billie Eckert

- | | |
|-----------------|-----------------------|
| 3 lb. beef | 6 eggs, beaten |
| 3 lb. lean pork | 4 c. cracker crumbs |
| Salt & pepper | 3 doz. wooden skewers |

Have the beef and pork cut in cubes at the meat counter by butcher, or do it yourself. Thread each piece of beef and pork alternately on meat skewers. Dip each in beaten eggs. Roll in cracker crumbs; sprinkle salt and pepper and garlic salt if desired. Brown meat in skillet, then remove to roasting pan. Add some water to pan; add sliced onions on top of mock chicken legs. Preheat oven to 350°. Bake for 1 1/2 hours, or until meat is tender. Yields 48 legs.

Note: Legs can be made day before and put in refrigerator to bake next day.

Corned Beef Casserole

Cliff Miller

1 can corned beef	1 soup can milk
8 oz. pkg. noodles	4 oz. grated cheese
1 can cream of chicken soup	1 sm. onion, chopped

Cook noodles as directed on package. Add remaining ingredients to noodles. Top with crushed potato chips. Bake at 350° for 40 minutes.

Barbecued Meatballs

Tina Barber

2 lb. hamburger	1 tsp. salt
1 egg	Dash of pepper
2 c. soft bread, cubed	1/4 to 1/2 c. chopped onion
1 c. milk	

SAUCE:

1 c. catsup	1/4 c. Worcestershire sauce
1/4 c. vinegar	1/4 c. brown sugar

Mix all meatball ingredients together and form into meatballs. Do not brown, but place in a roaster, making several layers. Mix all sauce ingredients together in saucepan. Bring to a boil. Pour in hot mixture over meatballs. Bake covered 2 hours at 325°. Serves around 10. Great for potluck dinners.

Cheddar Cheese Meat Loaf

Willicene Honeyman

3/4 c. Campbell's cheddar cheese soup	1/4 c. instant rice, uncooked
1 1/2 lb. good ground beef	1 egg, slightly beaten
1/2 c. finely chopped onion	1 tsp. salt
	3 strips bacon, cut in half

Mix and form in a roll. Place bacon strips on top. Bake at 350° for 1 hour. Take out of oven and top with remaining 1/4 can of the soup and bake 5 minutes more.

*It's not what we give, but what we share,
For the gift without the giver is bare.*

Cheesy Enchilada Casserole

Nancy McCormick

1 lb. ground beef or pork	1 tsp. ground cumin
1 med. green pepper, chopped	1/2 tsp. salt
1 med. onion, chopped	12 corn tortillas
1 garlic clove, minced	2 c. shredded Monterey Jack or cheddar cheese (8 oz.)
16 oz. can pinto beans, drained	Shredded lettuce
15 oz. can tomato sauce	Sour cream
1 c. picante sauce	Chopped tomato

Brown meat with green pepper, onion, and garlic; drain. Add beans, tomato sauce, picante sauce, cumin, and salt; simmer 15 minutes. Spoon small amount of meat mixture into 9x13-inch baking dish. Cover with 6 tortillas, overlapping to cover meat mixture; top with half remaining meat mixture; sprinkle with 1 cup cheese. Cover with remaining tortillas, overlapping to cover cheese; top with remaining meat mixture. Cover tightly with aluminum foil; bake at 350° for 20 minutes. Remove foil; top with remaining cheese. Continue baking 5 minutes, uncovered. Let stand 10 minutes before cutting. Top with lettuce, tomato, and sour cream, if desired. Serve with additional picante sauce. Yields 8 large servings.

E-Z One Dish Meal

Laura Iversen

1 lb. hamburger	5 med. potatoes
1 or 2 c. green beans	1 can mushroom soup
Salt & pepper to taste	

Brown hamburger and season. Use as bottom layer in casserole. Add layer of sliced potatoes and layer of drained green beans. Add can of diluted soup over all. Bake until done, about 1 1/2 hours, in 325° oven.

*God gives every bird its food,
but He does not throw it into the nest.*

Ground Beef Chow Mein

Jean Torneten

- | | |
|---|--|
| 1 lb. ground beef | 1 med. onion, sliced or 1 T. instant minced onion |
| 1/2 c. drained mushroom stems & pieces (4 oz. can) | 1 c. (2 stalks), sliced celery |
| 1/2 tsp. ground ginger | 2 c. (1 lb. can) undrained chow mein vegetables |
| 2 T. soy sauce | |
| 5/8 oz. pkg. brown gravy mix | |

In 1 1/2 to 2-quart casserole, crumble ground beef. Stir in mushrooms, ginger, and soy sauce. Sprinkle with gravy mix. Cook covered 5 minutes. Stir in onion, celery, and chow mein vegetables. Cook, covered 5 more minutes, or until vegetables are desired doneness, stirring occasionally. Serve with rice or chow mein noodles. Makes 4 or 5 servings.

Lasagne

Jacque Hall

MEAT:

- | | |
|------------------------|----------------------------|
| 2 T. butter | Dash pepper |
| 1 lb. hamburger | 1 tsp. sugar |
| 1 clove garlic | 2 cans tomato sauce |
| 1 tsp. salt | |

CHEESE FILLING:

- | | |
|--------------------------------|-----------------------------------|
| 6 green onions | 1/2 c. mozzarella cheese |
| 1 c. sour cream | 1 sm. pkg. lasagne noodles |
| 1 c. cottage cheese | |
| 3 oz. pkg. cream cheese | |

Brown hamburger in butter; season hamburger with garlic, salt, and pepper. Add sugar and tomato sauce. Cover and cook 15 minutes. Cook and drain noodles. Chop onions. Mix with cream cheese and sour cream. In a greased casserole dish, layer noodles, cheese mixture, and meat sauce. Alternate until ingredients are gone. Sprinkle with Parmesan cheese and bake at 350° for 30 minutes.

Lasagne

Shari Yochum Massie

1 1/2 lb. ground beef	1 lg. ctn. small curd cottage cheese
1 sm. onion	Sliced mozzarella cheese (8 slices)
1/4 tsp. garlic powder	1 (1 lb.) can whole tomatoes
1/8 tsp. Italian seasoning	2 eggs
1/8 tsp. basil	Parmesan cheese
1/8 tsp. thyme	1 lg. box lasagne noodles
1/4 c. sugar	
12 oz. tomato paste	
1/2 c. Burgundy wine	

Cook noodles until just soft; drain and rinse. Brown and sauté onions and beef together. Drain. In skillet, mix beef, onion, and garlic powder, Italian seasoning, basil, thyme, sugar, wine, finely chopped tomatoes and juice, and tomato paste. Simmer on low for 1/2 hour. In pan, layer 1/2 cooked noodles, then mix the eggs, 1/2 teaspoon Parmesan cheese, and cottage cheese in a small bowl and pour 1/2 of that mixture on noodles. Then put 4 slices of mozzarella on that. Then pour 1/2 of your beef sauce on that. Repeat layering. Cook at 375° for 45 minutes.

Serve with salad and garlic bread. Serves 6 easily.

Manicotti (Stuffed Pasta)

Billie Eckert

2 c. shredded mozzarella cheese	1/4 c. snipped parsley, fresh or dried
1 c. ricotta or creamed cottage cheese	1/2 tsp. salt
1/2 c. grated Parmesan cheese	Dash of pepper
2 eggs, beaten	12 manicotti shells, uncooked

Combine 1 cup mozzarella with ricotta or cottage cheese; add eggs, parsley, salt, and pepper. Mix thoroughly. Stuff uncooked shells with cheese mixture. Use Italian sauce of your choice. Pour 1/2 cup in oblong baking dish. Arrange stuffed manicotti in dish; pour 1 1/2 to 2 cups sauce over top. Sprinkle with remaining mozzarella. Cover with Reynolds Wrap and bake in a 400° oven for 40 minutes. Serves 4. Very good.

Macaroni Hamburger Skillet

Margaret Pischel

1 lb. hamburger	1 c. uncooked macaroni
1 onion, sliced thin	1 tsp. salt
1 green pepper, chopped	1/4 tsp. pepper
2 c. cooked tomatoes	

Brown hamburger, onion, and green pepper in skillet. Drain off fat. Add tomatoes, uncooked macaroni, salt, and pepper. Cover and simmer about 20 minutes. Serves 6.

Maid-Rites

Hazel Grote

- | | |
|-------------------------|------------------------|
| 1 lb. hamburger | 1 c. water |
| 1 onion, chopped | 1/2 btl. catsup (about |
| 1 tsp. dry mustard | 16 oz.) |
| 1 1/2 tsp. chill powder | Salt & pepper to taste |
| 3 T. vinegar | |

Mix all ingredients in a skillet and cook for several hours over low heat after bringing to a boil. Add more water if mixture becomes too thick. Serve on hamburger buns.

Homemade Runza

Carolyn Mills

- | | |
|----------------------------|-----------------------------|
| 1/2 lb. hamburger | 2 c. sauerkraut, drained |
| 1 c. grated cheddar cheese | 2 loaves frozen bread dough |

Cook hamburger, crumbled, and add spices to taste (we like it spicy). Roll out sections of bread dough, about 5 or 6 per loaf in ovals. Sprinkle hamburger in center. Sprinkle on cheese and sauerkraut. Roll and tuck to make small loaf. Lay about 6 in loaf cake pan. Let raise about an hour in warm place. Bake at 350° for about 30 minutes, or until golden brown.

Mock Chop Suey

Helen Hewitt

- | | |
|---------------------|-------------------------|
| 1 c. raw rice | 1 can cream of mushroom |
| 1 1/2 lb. hamburger | soup |
| 1 onion, diced | 2 c. water |
| 2 c. diced celery | 4 T. soy sauce |

Combine all ingredients. Bake at 350° in greased casserole for 1 1/2 hours.

Meat Ball Stroganoff

Dee Leach

MEATBALLS:

- | | |
|------------------------------|---------------------------|
| 1 lb. ground beef | 1 T. Worcestershire sauce |
| 1 tsp. salt | 1/4 c. onion, finely cut |
| 1/4 tsp. pepper | 1/2 c. corn flake crumbs |
| 1/4 c. catsup or chill sauce | 1/2 c. evaporated milk |

SAUCE:

- | | |
|----------------------|------------------------------|
| 1 c. evaporated milk | 1 can cream of mushroom soup |
| 1 T. vinegar | 1 1/2 tsp. Worcestershire |
| | sauce |

Mix meatball ingredients and shape in 16 meatballs. Roll in 2 tablespoons flour. Brown slowly in 10-inch skillet in 2 tablespoons hot shortening. Drain off drippings. Push meatballs to side of skillet. Add sauce ingredients. Heat until steaming hot. Do not boil. Serve over cooked noodles or rice, whichever you prefer. Serves 4 to 6.

Nacho Casserole

Candy Peters

- | | |
|--------------------------------------|-----------------------------------|
| 1 lb. hamburger | 1/2 c. shredded cheddar
cheese |
| 1 med. onion | 8 oz. ctn. sour cream |
| 1 lg. can refried beans | 3/4 c. chopped green onion |
| 1 can chopped, mild chili
peppers | 3/4 c. sliced black olives |
| 3/4 c. taco sauce | |

Fry and drain hamburger and onion. Spread refried beans on bottom of 9x13-inch baking dish. Top beans with hamburger mixture, chili peppers, taco sauce, and shredded cheese. Bake at 400° for 20 to 25 minutes. After baking, top with sour cream and sprinkle with green onions, and ripe olives. Serve with your favorite nacho chips.

Overnight Casserole

Mary Engstrom

- | | |
|---------------------------|---------------------------|
| 1 lb. ground beef | 1 can cheddar cheese soup |
| 1 T. instant onion | 2 tsp. sugar |
| 1 c. uncooked macaroni | 3/4 tsp. salt |
| 1/2 c. celery | 1/4 tsp. basil |
| 1/4 c. diced green pepper | Pepper to taste |
| 1 can tomato soup | |

Mix in 2-quart casserole. Cover and let stand in refrigerator overnight. Bake at 350° for 1 hour. Uncover and let brown in oven 10 minutes.

Preacher's Casserole

Tina Barber

- | | |
|---------------------|-------------------------|
| 1 c. celery | 2 c. water |
| 1 lb. hamburger | 1 tsp. chili powder |
| 1 can tomato soup | 1 can chow mein noodles |
| 1 can mushroom soup | |

Dice celery; cook with hamburger until meat is browned. Add remaining ingredients and mix all together. Bake for 1 1/2 hours in 300° oven.

Instead of pointing a finger, why not hold out a hand.

Raised Meatball Casserole

Mary Engstrom

1 1/2 lb. ground beef
 4 slices bread, cubed
 1/2 c. milk
 2 eggs, beaten
 1 can cream of mushroom
 soup

1 can cream of chicken
 soup
 3/4 tsp. salt
 1/4 tsp. pepper
 2 tsp. baking powder
 2 T. chopped onion
 1 c. milk

Beat eggs and milk together; add bread cubes, meat, seasonings, and onion. Mix thoroughly. Shape into balls and brown. After browning, place meatballs into a casserole. Mix soups and milk and pour over meatballs. Bake for 1/2 hour covered, then uncover for last half hour at 350°.

Roman Holiday

Barb Peters

1 1/2 lb. hamburger
 1 chopped onion
 1/2 lb. Velveeta cheese
 5 oz. spaghetti
 1/8 tsp. garlic powder

1 c. tomatoes
 3/4 c. tomato soup
 Salt and pepper to taste
 Accent to taste

Fry hamburger and onions together and drain off grease. Add tomatoes and soup. Put cooked spaghetti in casserole. Pour hamburger mixture over spaghetti; cut up cheese and mix. Bake at 325° about 1 1/2 hours.

7-Layer Casserole

Julie Messerli

1 c. uncooked rice
 1 c. whole kernel corn,
 drained
 8 oz. can tomato sauce
 mixed with 1/2 can water
 1/2 c. finely chopped green
 pepper

1/2 c. finely chopped onion
 1 lb. uncooked ground beef
 8 oz. can tomato sauce
 mixed with 1/4 can water
 4 strips of bacon cut in half

In a 2-quart baking dish, layer ingredients in order listed. Sprinkle corn and meat with salt and pepper. Cover and bake at 350° for 1 hour. Uncover and bake about 30 minutes longer, until bacon is crisp. Serves 4 to 6.

Spanish Rice

Jackie Yochum

1 lb. hamburger
 1 tsp. salt
 1 c. uncooked rice
 1 c. green pepper, diced
 1/2 c. diced onion
 Tomato or V-8 juice

Brown hamburger; drain grease. Add peppers, salt, onions, and rice. Cover with juice and let cook until rice is done, about 45 minutes to 1 hour.

Spinach Enchilada Casserole

Gloria Fischer

1 1/2 lb. lean ground beef
 1 clove garlic, minced
 1/2 c. chopped onion
 2 tomatoes, chopped
 8 oz. can tomato sauce
 2 (4 oz.) cans diced green chilies
 Juice of 1/2 lime
 Salt & pepper to taste
 1 T. sugar
 10 oz. pkg. frozen chopped spinach, thawed and squeezed dry
 10 (6") corn tortillas
 1/2 c. butter, melted
 3 c. shredded Monterey Jack cheese
 1 c. sour cream

In large skillet, cook ground beef with garlic, onion, salt, and pepper until beef is crumbled and no longer pink. Add tomatoes, tomato sauce, green chilies, lime juice, sugar, and spinach. Mix well. Cover and simmer for 10 minutes. Cut tortillas into quarters and dip into melted butter. Cover bottom of greased 9x13-inch baking dish with half the tortilla quarters overlapping slightly. Spoon half of the beef mixture over tortillas. Sprinkle with half of the cheese. Arrange rest of tortillas over cheese, overlapping slightly. Spread with sour cream. Spoon remaining beef mixture over sour cream. Sprinkle with remaining cheese. Bake at 350° for 30 minutes.

Sweet & Savory Meat Balls

Dorothy E. Clark

MEAT LOAF:
 1 lb. ground beef
 1/4 c. fine bread crumbs
 1/4 c. finely chopped onions
 1/8 tsp. garlic powder
 1 egg

SAUCE:

1/2 c. chopped tomatoes
 2 tsp. soy sauce
 1 can Campbell's golden mushroom soup
 2 T. vinegar
 2 T. brown sugar
 Dash of pepper

Mix the first 5 ingredients together. Make 16 meat balls and brown; pour off any grease. Mix ingredients for sauce together and pour over the meatballs; simmer 30+ minutes, or until done. Serve over rice. Makes 4 to 6 servings, depending on size of meat balls.

Taco Meatballs

Mary Engstrom

2 lb. ground beef
1 c. Minute Rice
1/4 tsp. salt
1 pkg. taco seasoning

1 c. onion
1 egg
16 oz. can tomato sauce
1 can cheddar cheese soup

Mix beef, rice, onion, salt, and egg. Shape into balls and place in casserole. Mix tomato sauce and seasoning. Pour over meatballs. Bake 45 minutes at 350°. Take from oven and pour cheese soup over all. Bake 15 minutes longer.

Barbecued Spare Ribs

Julie Messerli

3 to 4 lb. ribs
2 sliced onions
2 T. vinegar
2 T. Worcestershire sauce
1 T. salt
3/4 c. catsup

1/2 tsp. red pepper
1 tsp. paprika
1/2 tsp. black pepper
1 tsp. chill powder
3/4 c. water

Place ribs in a 9x13-inch pan. Cover with sliced onions. Mix remaining ingredients and pour over ribs. Bake at 350° for 2 1/2 hours, turning every 1/2 hour. Serves 4.

Bar-B-Qed Ribs

Cliff Miller

4 lb. spareribs (either reg.
or country style)
1 c. brown sugar
1 1/2 c. catsup
1 tsp. dry mustard
3 T. flour
1 tsp. celery seed
2 T. chopped onion

1 tsp. paprika
1 tsp. salt
1/2 c. Worcestershire
sauce
1/2 c. vinegar
1 c. boiling water (see
below)
1 T. salt

Brown ribs to remove excess fat. Cover with enough water (salted) and cook 20 minutes on top of range. Combine remaining ingredients with 2 1/2 cups of boiling water in which meat cooked. Drain off remaining meat juice. Cover ribs with sauce and bake at 350° for 1 1/2 hours in a covered roasting pan.

Bratwurst Stew

Ruth Mowry

- | | |
|---------------------------------|--|
| 6 bratwurst links (1/2" pieces) | 1 c. grated cheese (cheddar or American) |
| 4 med. potatoes, cubed | 1 can cream of mushroom soup |
| 1 can green beans, drained | 1 can water |
| 1 sm. onion, chopped | |

Place bratwurst chunks into large skillet with small amount of water; simmer until some of the fat is cooked out of meat. Drain. Add ingredients as listed, cover and cook over low heat until potatoes are cooked, about 30 minutes.

Note: I prefer placing ingredients in a 2-quart casserole and I omit the can of water and add a second can of cream of mushroom soup. Bake at 350° for 30 to 40 minutes.

Special Pork Chops

Elva Tiarks

- | | |
|---------------------------------------|--------------------|
| 8 pork chops | 1/2 c. brown sugar |
| 1/2 tsp. salt | 2 T. flour |
| 1/2 tsp. sage | 1 c. hot water |
| 4 tart apples, cored & cut into rings | 1 T. vinegar |
| | 1/2 c. raisins |

Brown chops in fat and sprinkle with salt and sage. Place in baking dish and top with apple rings and brown sugar. Add flour to drippings and blend, then add water and vinegar. Cook until thick and add 1/2 cup raisins. Pour over chops. Bake 30 minutes, loosely covered at 350°. Then remove cover and bake another 15 minutes. Delicious.

Ham Loaf

Mary Engstrom

- | | |
|-------------------------|-----------------------|
| 1 lb. ground cooked ham | 1 c. pineapple chunks |
| 1 lb. ground pork | 5 maraschino cherries |
| 2 eggs, beaten | 3/4 c. brown sugar |
| 1 c. cracker crumbs | 2 tsp. dry mustard |
| 1 c. milk | 1/4 c. vinegar |
| 1/4 tsp. salt | 1/8 tsp. cloves |
| 1/8 tsp. pepper | |

Combine ham, pork, eggs, crackers, milk, salt, and pepper. Mix thoroughly. Arrange pineapple and cherries in bottom of 10x5x3-inch loaf pan. Combine sugar, mustard, cloves, and vinegar. Spread half over fruit in bottom of pan. Top with meat mixture. Spread remaining sugar mixture on top. Bake 1 1/2 hours in 375° oven. Can be made as balls and baked the same way.

Ham Loaves

Susan Morgan

2 lb. ground smoked ham	3/4 c. brown sugar
1 lb. ground pork	1/4 c. water
1 c. bread crumbs	1/4 c. vinegar
1 c. milk	1/2 T. dry mustard
2 eggs	

Mix together ham, pork, crumbs, milk, and eggs. Shape like ham loaves; add 2 cloves. Boil brown sugar, water, vinegar, and mustard. Pour over ham. Bake at 350° for 1 hour.

I ask the butcher to grind and mix the ham and pork for me as I don't have a meat grinder.

Tangy Ham Balls

Dee Leach

1 lb. ground beef	2 well-beaten eggs
1/2 lb. ground pork	1 c. milk
2 c. bread crumbs	

SAUCE:

1 c. brown sugar	1/2 c. vinegar
1 tsp. dry mustard	1/2 c. water

Combine and mix first 5 ingredients. Form small balls and place in a baking dish.

Sauce: Combine ingredients and stir until sugar is dissolved. Pour over meatballs. Bake at 325° for 1 hour. Baste frequently.

Quick Rice Dish

Toni (Tiarks) Longmeyer

1 pork steak, cut in strips	Any combination of the following, according to taste: green pepper chunks, onion wedges, sliced mushrooms, sliced water chestnuts, chunked broccoli, sliced broccoli, sliced celery (I use them all)	
1 box chicken Rice-A-Roni		
1 T. oil		
1 T. butter		
Dash of garlic salt or powder, to taste		
		1 can Chinese vegetables
		2 1/4 c. water

In a skillet, brown pork steak strips in a small amount of oil. Sprinkle with garlic salt or powder. Add rice from box of Rice-A-Roni and butter, and brown. Add desired vegetables named above. Add Chinese vegetables. Add water as per package directions and seasoning packet from package. Cover; simmer 15 minutes. Serve with soy sauce.

Wild Rice-Pork Casserole

Sally Morse

6 oz. pkg. long grain & wild rice mix (Uncle Ben's Quick)	1 clove garlic
1 lb. ground pork or beef	11 oz. can cheddar cheese soup
1/2 c. celery	1/2 c. dairy sour cream
1/2 c. onion	1/2 tsp. sage
1/2 c. green or red peppers	1/2 tsp. oregano
	1/4 c. silvered almonds

Prepare rice according to box directions. Brown ground meat, onions, celery, and peppers until tender. (Drain meat well.) Stir in the rest of the ingredients including prepared rice. Bake uncovered in a 2-quart buttered casserole for 35 to 40 minutes at 350°. Stir before serving. Yields 6 large servings.

Baked Chicken

Rosemary Johnson

1 frying chicken, cut into serving pieces	1 box Cheezit crackers
Sour cream	Butter or margarine

Melt butter in baking pan. Brush chicken cut in serving pieces with sour cream, then roll in crushed crackers and butter. Cover with aluminum foil. Bake 1 1/2 hours at 350°; remove foil the last 15 minutes to brown.

Carol's Almond Chicken

Candy Peters

2 T. oil	2 T. cornstarch
1/3 c. chopped onion	1/4 tsp. ginger
1 c. chopped celery	3 T. soy sauce
4 oz. can mushrooms, undrained	3/4 c. chicken broth (or bouillon)
1 can water chestnuts, sliced and drained	1/2 c. toasted almonds (or cashews)
2 c. diced chicken	

Heat oil in heavy skillet or wok. Bone chicken, cook in oil and remove chicken. Cook celery and onion until it's slightly crunchy. Add mushrooms and chicken over low heat. Heat gently for 5 minutes. Add chestnuts. Combine cornstarch, ginger, soy sauce, and broth; stir into skillet mixture and cook just until it starts to thicken. Stir in or sprinkle on almonds. Serve with white rice. Use double recipe for 6 large servings. Substitute cashews to make Cashew Chicken.

Chicken Bake Dish

Dorothy Bell

7 oz. pkg. Creamettes
 4 hard-cooked eggs,
 chopped
 2 c. chicken, diced
 2 c. milk or 1 cup broth
and 1 c. milk

7 oz. grated cheese (mild
 American)
 2 cans mushroom soup or
 1 can mushroom and
 1 can chicken soup

Mix together and refrigerate overnight. This can be frozen for later use. Bake at 350° for 1 hour. Diced ham (1/2 pound) may be used instead of chicken. Onions may be added if desired.

Chicken Casserole

Marjorie Caldwell

1 cut-up chicken
 1 can cream of celery soup
 1 can cream of chicken soup

1 pkg. dry onion soup mix
 1 c. uncooked rice

Generously grease a 9x13-inch baking dish. Put in the celery soup, chicken soup, and 1 soup can of milk. Then add 1 cup rice and the package of dry onion soup mix. Lay chicken on top of soup and brush on oil and season each piece. Cover with foil and bake 2 hours at 350°. Uncover dish the last 1/2 hour to brown chicken.

Chicken Casserole

Dee Leach

6 1/2 oz. can boned chicken
 1 can chicken rice soup
 1 can mushroom soup

1 sm. can evaporated milk
 3 oz. can chow mein
 noodles

Mix all ingredients together. Place in 1 1/2-quart casserole. Top with bread or cracker crumbs or crushed potato chips. Bake 30 minutes at 350°.

Chicken Casserole

Janet Tiarks

1 chicken, cooked &
 deboned
 1 c. mayonnaisse
 1 box herb seasoned
 croutons

1 can cream of mushroom
 soup
 1 can cream of chicken
 soup

Mix all ingredients and put into a greased baking dish. Bake at 350° for 30 to 40 minutes.

Chicken Casserole

Marilyn Kroblin

- | | |
|--|--------------------------------------|
| 12 to 14 slices bread
(remove crusts) | 4 eggs |
| 4 c. cut-up chicken | 3 c. milk |
| 1 sm. onion, chopped | Mushrooms, fresh or
canned |
| 1 sm. green pepper, chopped | 1 can cream of mushroom soup |
| 1 sm. btl. stuffed olives, sliced | 1 can cream of chicken soup |
| 1/2 c. mayonnaise | Grated American or
cheddar cheese |
| 1 pkg. sliced almonds | |
| 1 stick oleo or butter | |

Melt 1 stick oleo in 9x13-inch pan. Cut bread slices into 4 pieces and cover bottom of casserole. Combine chicken, onion, green pepper, olives, and almonds with mayonnaise. Spread over bread. Cover with remaining bread. Beat 4 eggs; add 2 cups milk and pour over casserole. Refrigerate overnight. When ready to bake, cover with mushrooms; spread over mushrooms the cream of mushroom and cream of chicken soups. Sprinkle with grated cheese and top with buttered crumbs. Bake at 350° for 1 hour.

Chicken Chow Mein

Dee Leach

- | | |
|--------------------------------|----------------------------------|
| 1 stewing chicken | 1 can water chestnuts,
sliced |
| 1 c. diced onion | 1 can bamboo shoots |
| 2 c. diced celery | Soy sauce |
| 1 can bean sprouts | Bead molasses |
| 1 can mixed Chinese vegetables | Chow mein noodles |
| 1 can mushroom pieces | |

Cut chicken in small pieces and add to chicken broth. Thicken slightly with cornstarch. Add all ingredients except chow mein noodles, soy sauce, and molasses, and heat. Add soy sauce and bead molasses to taste. Serve over chow mein noodles.

Chicken Bake

Ethel Olsen

- | | |
|--|---------------------------------|
| 4 chicken breasts, split
& bone removed | 1 can cream of mushroom
soup |
| 8 oz. pkg. cream cheese | 1/2 c. milk |
| Bacon | 1 pkg. chipped beef |

Line a 9x13-inch baking dish with chipped beef. Wrap each chicken breast with bacon and place in baking dish. Heat cream cheese, soup, and milk. Pour over chicken breasts and bake 2 hours at 350° covered, then 1/2 hour uncovered.

Chicken Crunch Casserole

Nancy McCormick

1 1/2 c. cooked chicken or 3 (5 oz.) cans chicken	1 can cream of mushroom soup
1/8 c. chopped onion	1/2 c. milk
1/2 c. celery	4 oz. can mushrooms, drained
1/2 to 1 T. margarine	1/4 c. sliced almonds
	1 c. chow mein noodles

Sauté onions and celery in margarine until tender-crisp. Mix all ingredients (except chow mein noodles) together. Place in lightly greased 1 1/2-quart casserole. Up to this point, the dish can be prepared ahead of time and refrigerated until ready to bake. Sprinkle chow mein noodles on top. Bake, covered, for 30 minutes (add extra time if dish has been refrigerated) at 350°. Uncover the last 15 minutes. Serves 4. Serve with additional chow mein noodles.

In a hurry? Microwave celery, onion, and butter in the casserole dish 2 to 3 minutes. Add remaining ingredients. Microwave for 15 minutes with lid on. Remove lid and microwave 5 minutes additional.

Chicken Enchiladas

Lori Torneten

2 cans cream of chicken soup	Cheddar cheese, shredded
24 oz. jar picante, sauce mild	Sour cream
1 whole chicken, cooked, (deboned), save broth	Lettuce
	Black olives
	10 med. flour tortilla shells

Mix cream soup, 1/2 jar picante, and 1 1/2 cups broth. Add 1/2 of mixture to chicken. Spoon on shells, rolling them with a little cheese, into a baking pan. Top with remaining mixture over top of rolled tortillas. Bake at 350° for 30 minutes, or until bubbly. Serve topped with lettuce, cheese, sour cream, and olives and picante if desired.

Chicken 'N Rice

Jackie Yochum

1 chicken (or chicken breasts)	2 cans tomatoes (or 1 can tomato juice)
1 lb. bacon	Heinz 57 sauce
Onion	Sugar
Rice	

Cut bacon into bite-size pieces and fry with diced onion. When done, remove bacon from grease. Fry chicken in this. Don't add anymore grease. Fry chicken until almost done. Remove from skillet and bone chicken. Drain most of the grease from skillet (leave about 3 tablespoons). Add chicken pieces, bacon, and onion to skillet. Add tomatoes or juice, 2 tablespoons sugar, and 1/2 cup Heinz 57. Let simmer 25 minutes. Serve over rice.

Chinese Walnut Chicken

Gladys E. Mark

- | | |
|--|---|
| 1 c. coarsely broken walnuts | 1 T. cornstarch |
| 1/4 c. salad oil | 1/4 c. soy sauce |
| 2 whole chicken breasts, skinned, boned & cut up | 2 T. cooking sherry |
| 1/2 tsp. salt | 5 oz. can (2/3 c.) bamboo shoots, drained |
| 1 c. onion slices | 5 oz. can water chestnuts, drained & sliced |
| 1 1/2 c. celery slices, bias cut | Pea pods |
| 1 1/4 c. chicken broth | Mushrooms |
| 1 tsp. sugar | Minute Rice |

In wok or electric skillet, toast walnuts in hot oil; stir, remove and drain. Put in chicken and salt. Cook 5 to 10 minutes. Remove chicken. Add onion, celery, pea pods, mushrooms, and 1/2 cup broth to wok or skillet. Cook 5 minutes, stirring occasionally. Combine sugar, cornstarch, soy sauce, and sherry; add remaining chicken broth. Add to wok or skillet. Cook until sauce thickens slightly. Add chicken, bamboo shoots, water chestnuts, and walnuts. Heat and serve with rice.

Crock Pot Chicken

Jackie Yochum

- | | |
|-----------------------------|----------------|
| 1 chicken, cut up & skinned | 1 green pepper |
| 1 can spaghetti sauce | |

Layer in crockpot and cook for 5 hours.

"Crumbly" Chicken

Candy Peters

- | | |
|--------------------------|---------------------------------------|
| Saltine cracker crumbs | Kraft dried processed American cheese |
| Margarine, melted | Cut-up chicken parts |
| Salt and pepper to taste | |

Roll cracker into crumbs and combine with processed cheese and salt and pepper to taste. Melt margarine. Dip chicken first in margarine and then in crumbs. Place pieces on foil covered cookie sheet. Make more crumb mixture as needed. Bake at 350° for 1 to 1 1/2 hours.

It takes both rain and sunshine to make a rainbow.

David's Pepsi-Cola Chicken

Shari Yochum Massie

2 pkg. chicken breasts,
boned & skinned

1 btl. "hot" Heinz catsup
16 oz. btl. Pepsi

Put chicken in an electric skillet. Then pour catsup over it. Then add Pepsi. No need to stir. Simmer on low for 45 minutes, turning once.

Sauce ends up with a barbecue taste.

Herbed Chicken Breasts

Jody Hobson

6 lg. chicken breasts (1/2)
1/4 c. oleo
Salt & pepper
1 can cream of chicken
soup

3/4 c. white cooking wine
1 sm. can water chestnuts
3 oz. can sliced mushrooms
1/4 tsp. crushed thyme
2 T. chopped green peppers

Lightly season chicken; brown slowly in oleo. Arrange chicken in casserole or 9x13-inch baking pan. In skillet with drippings, add soup; then slowly stir in wine until smooth. Add remaining ingredients. Heat to boiling. Pour over chicken. Bake 30 to 40 minutes at 350°. Bake foil covered until last 10 minutes.

Hilda's Chicken Mornay

Dorothy McGlade

4 boneless, skinless
chicken breasts
1 pkg. frozen broccoli
spears

8 oz. ctn. sour cream
8 oz. jar Cheez Whiz
1/4 tsp. chicken bouillon
Salt & pepper to taste

Bake chicken covered (with salt and pepper) at 350° until done. Prepare broccoli according to directions and drain. Combine sour cream, Cheez Whiz, and bouillon in saucepan. Heat and stir well. Drain chicken. Arrange chicken alternating with broccoli in baking dish. Cover with sauce and bake 15 to 20 minutes at 350°.

*God has given us two hands, one to receive with
and the other to give with.*

Savory Chicken (Hong-Shao)

Chris Ainslie

2 1/2 to 3 lb. chicken, cut into 6 to 8 pieces	2 thin slices fresh ginger
1 1/2 c. water	1/2 c. soy sauce
2 T. peanut oil for frying	2 T. dry sherry
3 scallions (or 1/2 med. onion)	2 T. brown sugar
2 cloves garlic, crushed	1 tsp. salt
	1 T. cornstarch
	2 T. water

Heat deep skillet to 350°; add oil. Quick-fry chicken until golden brown. Drain excess oil. Add scallions, garlic, and ginger. Quick-fry with chicken for 2 minutes. Add sauce and mix well with the chicken. Add water. Boil. Reduce to simmer for 40 minutes covered. Add thickening and stir for 2 minutes.

A Chinese "stew"! Vegetables can be added for variety but only just before serving. Shanghai is known for Hong-Shao dishes. Any other meat can be used.

Scalloped Chicken

Gladys E. Mark

1 qt. boiled chicken, cubed
(more if desired)

DRESSING:

1 1/2 qt. bread, broken	1/4 c. broth
3/4 c. butter or margarine	3/4 tsp. salt
1 1/4 tsp. sage	2 T. onion

GRAVY:

1 qt. broth	4 T. flour
	4 T. fat

Place chicken in 9x13-inch casserole. Put dressing over chicken. Pour gravy over all and bake 35 minutes in a moderate oven.

We like more gravy; it doesn't cut in squares as well, but is more moist.

Seven-Can Casserole

Pat Hayes

2 cans Swanson boned chicken (tuna sized)	1 sm. can evaporated milk
1 can cream of chicken soup	1 can sliced water chestnuts
1 can cream of mushroom soup	1 sm. pkg. slivered almonds
1 can mushrooms, drained	5 oz. can chow mein noodles

Mix above and place in 3-quart casserole. Top with 1 can onion rings. Bake at 350° for 30 to 40 minutes.

Sweet and Sour Chicken

Mary Engstrom

4 lb. chicken	8 oz. can tomato sauce
2 tsp. seasoned salt	1/2 c. vinegar
1/2 tsp. pepper	1/4 c. water
1 sliced green pepper	3 T. cornstarch
13 oz. can pineapple chunks	1 T. soy sauce
	1 chicken bouillon cube

Salt and pepper the chicken and place in casserole. Cover with foil and bake for 40 minutes at 400°. While cooking, cook the remaining ingredients on top of stove until bubbly. Uncover chicken, pour sauce over the chicken, and bake at 350° for 1 to 1 1/2 hours.

Yummy Chicken

Anne Marie Aita

Chicken pieces of your choice	1 pkg. Lipton dry onion soup mix
8 oz. jar peach or apricot preserves	1 reg.-size btl. Catalina salad dressing

Mix preserves, dry soup, and Catalina salad dressing together. Lay chicken pieces into a deep pan lined with foil. Spread mixture over chicken so that all pieces are covered. Bake at 325° for 1 1/2 hours (45 minutes covered and the last 45 minutes uncovered).

Grilled Turkey Drums

Phyllis Haines

1/4 c. butter or margarine, melted	1 clove garlic
1/3 c. vegetable oil	1/4 c. chopped onion
1/3 c. sherry or water	1/4 c. chopped dry parsley
1/3 c. soy sauce	Salt & pepper to taste
	4 turkey drums

Combine first eight ingredients and coat and marinate drums. Use glass dish; store in refrigerator 4 hours. Wrap in heavy duty foil (two together) with 1/4 cup marinade. Grill over low heat 1 hour and 30 minutes.

Ground Turkey Loaf

Charlotte Carlson

1 lb. ground turkey	1/4 c. green pepper, chopped
1 egg	1/8 c. milk
3/4 c. cracker crumbs	

Mix altogether and bake in greased loaf pan at 350° for 50 to 60 minutes.

Garden Quiche

Candy Peters

10" pie crust
 1/2 lb. bacon, fried, or ham
 1 c. grated carrot
 1/2 tsp. onion, minced
 1 sm. zucchini, sliced thin
 1 c. grated cheddar or Swiss cheese

4 eggs
 1 T. flour
 1 1/2 c. milk or half & half
 1/4 tsp. salt
 Freshly ground black pepper
 2 T. butter, melted

Prick and bake pie crust for 10 minutes at 375°. Fry bacon; drain and crumble, or dice ham. Stir together custard mixture of eggs, flour, milk, and salt. Layer in bottom of baked pie crust: sliced zucchini, meat, onion, carrot, and cheese. Pour custard mixture on top. Drizzle with melted butter and sprinkle with pepper. Bake at 375° for 35 to 45 minutes, until center is set.

Crab Quiche

Jolene Caldwell

1/2 c. finely chopped carrot
 2 T. margarine
 1/4 c. sliced green onion
 1 tsp. dillweed
 1 tsp. basil
 2 (6 1/2 oz.) cans crab meat, well drained

1 unbaked pie shell in 10" quiche pan
 13 oz. can evaporated milk
 5 eggs
 1 T. prepared mustard
 1/2 tsp. salt

In medium-size skillet, cook carrot in margarine until tender. Add onions, dillweed, and basil; cook one minute. Remove from heat; stir in crab meat. Spoon into shell. Beat remaining ingredients. Pour over crab mixture. Bake on bottom rack of preheated 325° oven 50 to 55 minutes until knife inserted near center comes out clean. Let stand 15 minutes before serving. Serves 8.

*Being on your knees before God isn't enough;
 your heart must be there, too.*

Salmon Tortellini with Vegetables

Geneve Selsor

15 1/2 oz. can salmon
2 c. cut fresh green beans
3/4 c. julienne carrots
1 T. oil
1 T. butter or margarine
1 firm ripe tomato, seeded,
cut into strips
1/4 c. dry white dinner wine
1 tsp. dried basil

1 tsp. dried oregano,
crushed
9 oz. pkg. fresh cheese-
filled tortellini, cooked
1/4 c. grated Parmesan
cheese
Salt & freshly ground
pepper to taste

Drain salmon, reserving 2 tablespoons liquid; break into bite-sized pieces. Sauté beans and carrots in oil about 5 to 7 minutes, or until crisp tender. Add tomato, wine, reserved salmon liquid, basil and oregano. Cook until thoroughly heated; add salmon, cooked tortellini, cheese, and salt and pepper to vegetable mixture; carefully toss to combine. Makes 4 to 5 servings.

Very good with fresh melon, fruit, or green salad.

Chop-Stick Tuna

Helen Hewitt

1 can cream of mushroom
soup
1/4 c. water
2 c. chow mein noodles
7 oz. can tuna

1 c. celery
1/4 c. onion
Salt & pepper
1/2 c. cashew nuts (opt.)

Combine soup and water. Add 1 cup noodles, tuna, celery, and onions. Place in ungreased 10x6-inch pan. Sprinkle 1 cup noodles over all and bake at 375° for 20 minutes.

Tuna Casserole

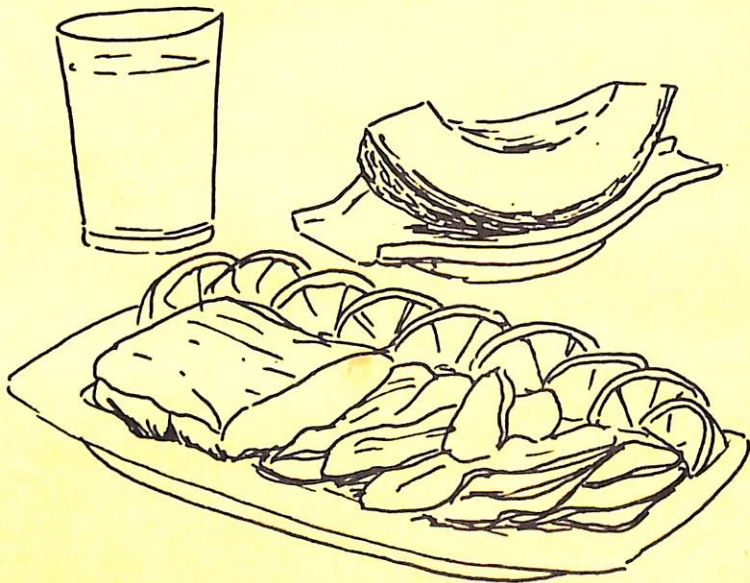
Jolene Caldwell

4 oz. can shoestring
potatoes
1 can cream of mushroom
soup
7 oz. can tuna, drained

6 oz. can evaporated milk
4 oz. can mushroom stems
& pieces, drained
1/4 c. chopped pimento

Reserve 1 cup of shoestring potatoes for topping. Combine remaining potatoes with the rest of the ingredients. Pour into greased 2-quart casserole and top with reserved potatoes. Bake uncovered at 350° for about 25 minutes.

Breakfast & Brunch



Food Quantities for 25, 50 and 100 Servings

FOOD	25 Servings	50 Servings	100 Servings
<u>Soup & Sandwiches:</u>			
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices (3) 1-lb. loaves	100 slices (6) 1-lb. loaves	200 slices (12) 1-lb. loaves
Butter	1/2 lb.	3/4 - 1 lb.	1 1/2 lbs.
Mayonnaise	1 c.	2 - 3 c.	4 - 6 c.
Mixed filling for sandwiches (meat, eggs, fish)			
	1 1/2 qts.	2 1/2 - 3 qts.	5 - 6 qts.
Mixed filling (sweet-fruit)	1 qt.	1 3/4 - 2 qts.	2 1/2 - 4 qts.
Jams & preserves	1 1/2 lbs.	3 lbs.	6 lbs.
Crackers	1 1/2 lbs.	3 lbs.	6 lbs.
Cheese (2 oz.)	3 lbs.	6 lbs.	12 lbs.
Soup	1 1/4 gal.	2 1/2 gal.	5 gal.
Salad dressings	1 pt.	2 1/2 pts.	1/2 gal.
<u>Meat, Poultry or Fish:</u>			
Wieners (beef)	6 1/2 lbs.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Turkey or chicken	13 lbs.	25 - 35 lbs.	50 - 75 lbs.
Fish, large whole (round)	13 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7 1/2 lbs.	15 lbs.	30 lbs.
Meat Loaf	6 lbs.	12 lbs.	24 lbs.
Ham	10 lbs.	20 lbs.	40 lbs.
<u>Salads, Casseroles, Vegetables:</u>			
Potato salad	4 1/4 qts.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qts. or (1) 12x20" pan	8 1/2 qts.	17 qts.
Mashed potatoes	9 lbs.	18 - 20 lbs.	25 - 35 lbs.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Canned vegetables	(1) #10 can	(2 1/2) #10 cans	(4) #10 cans
Lettuce (for salads)	4 heads	8 heads	15 heads
Cabbage (for slaw)	5 lbs.	10 lbs.	20 lbs.
Carrots (3 oz. or 1/2 c.)	6 1/4 lbs.	12 1/2 lbs.	25 lbs.
Tomatoes	3 - 5 lbs.	7 - 10 lbs.	14 - 20 lbs.
<u>Desserts:</u>			
Watermelon	37 1/2 lbs.	75 lbs.	150 lbs.
Fruit cup (1/2 c.)	3 qts.	6 qts.	12 qts.
Cake	(1) 10x12" sheet cake	(1) 12x20" sheet cake	(2) 12x20" sheet cakes
	(1 1/2) 10" layer cakes	(3) 10" layer cakes	(6) 10" layer cakes
Whipping cream	3/4 pt.	1 1/2 - 2 pts.	3 pts.
<u>Ice Cream:</u>			
Brick	3 1/4 qts.	6 1/2 qts.	12 1/2 qts.
Bulk	2 1/4 qts.	4 1/2 qts. or 1 1/4 gal.	9 qts. or 2 1/2 gal.
<u>Beverages:</u>			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lbs. and 6 gal. water
Tea	1/12 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 - 15 lemons 1 1/2 gal. water	20 - 30 lemons 3 gal. water	40 - 60 lemons 6 gal. water

Breakfast & Brunch

Hot Spiced Fruit

Chris Ainslie

3 1/2 c. canned fruit
(apricots, peaches,
pears, pineapple,
maraschino cherries)

1 T. vinegar
1 (6") stick cinnamon
1 tsp. whole cloves

Heat and serve in individual bowls with meal.
Especially good with poultry. Heat on stove or in microwave.

Pineapple Soufflé

Dorothy (Boehm) McGlade

20 oz. can crushed
pineapple
3 eggs
5 slices good day-old bread,
crusts removed

2 T. flour
1/2 c. sugar
1 stick butter or margarine

Butter sides of pan. Pour in pineapple, undrained. Mix eggs, flour and sugar together, then mix with the pineapple. Cube bread and put on top of the pineapple mixture. Drizzle with melted butter. Bake at 350° for 45 minutes. Serve hot.

Delicious side dish with a baked ham dinner.

Puffy German Pancake

Jo Kossow

2 T. oil
3 eggs
1/2 c. flour

1/2 c. milk
2 T. oil
1/2 tsp. salt

Place 2 tablespoons oil in 10-inch glass pie pan. Place in oven and preheat oven to 450°. In a mixing bowl, beat eggs at high speed. Then add flour, milk, 2 tablespoons oil, and salt. Beat until mixture is smooth. Immediately pour into the hot pie pan. Bake at 450° for 18 minutes. Reduce oven temperature to 350° and bake 8 to 10 minutes longer. Serve immediately with fresh strawberries, blueberries or powdered sugar and lemon juice. Serves 4.

Ham and Cheese Kolaches

Edith Weller

Nancy McCormick's Mom

3/4 lb. (2 med.) white or russet potatoes, peeled, diced, boiled with water to make 3 1/2 c. after blending*

1 c. nonfat dry milk

1/4 tsp. ginger

3/4 c. sugar

3 tsp. salt

3 T. or env. dry yeast

5 eggs

4 c. flour** of 10 c. measured

1 T. vinegar

3/4 c. melted margarine

8 oz. sharp cheddar cheese, shredded

Cool potatoes until warm*, pour into large mixer bowl, then beat together with the next 7 ingredients on low for 3 minutes. Add vinegar. Add remaining ingredients.

Beat on low for 5 to 8 minutes. May add flour as beaters will handle it. Beat last flour in by hand to make a ball of dough that holds its shape. Let rise until double. Punch down. Let rest 15 minutes or so. Make into balls about the size of a medium egg. Place 15 balls on a greased 10x15-inch jelly roll pan. Flatten with fingers dipped in melted butter. Let rise until light.

FILLING:

2 lb. boneless ham, ground

1 lb. mozzarella cheese, shredded

Mix together. When rolls are light, make depressions with 2 index fingers, pulling dough out from center to hold a rounded tablespoon of filling. Let rest for 15 to 20 minutes. Bake at 375° for 12 to 15 minutes until lightly browned. Makes 60 rolls.

If you don't have enough filling, the cheesy buns are quite tasty by themselves.

*Eggs will cool down batter so the liquid should be like hot tap water before adding.

**Flour - different brands, the humidity, size of eggs affect the amount of flour needed. Mom usually starts with a 5-pound bag and has some leftover.

For sweet rolls, omit the sharp cheddar cheese from dough. Add 1/4 cup more shortening. Treat the same and add fruit fillings with streusel topping, or make into cinnamon rolls or cut as doughnuts and fry.

Speedy Danish Coffee Cake

Eileen Morse

1 pkg. yeast & 1/4 c. water (warm)	1/2 tsp. salt
2 c. flour	1 egg
2 T. sugar	1 tsp. vanilla
	1 c. butter or oleo

FILLING:

1/4 c. butter	1 c. raisins
2 c. powdered sugar	1/2 c. sugar
1 egg yolk	1 egg white
2 T. cream (or milk)	Slivered almonds (to suit)

Dissolve yeast in warm water. Sift flour, sugar, and salt together into bowl. Cut in shortening; add egg and vanilla and knead smooth. Roll to about 15x22-inch size pan, with sufficient dough extended to cover top. Mix the filling ingredients (butter, powdered sugar, egg yolk and cream). Spread filling on dough. Then add 1 cup raisins that have been soaked in boiling water and drained. Seal both ends well. Beat egg white and spread over the top; sprinkle with 1/2 cup sugar and slivered almonds. Bake at 350° for 30 minutes.

A farm family did nickname it Gopher Cake (eat one and go for another).

Sweetheart Coffee Cake

Dee Leach

2 env. yeast	2 eggs, unbeaten
1/2 c. warm water	4 1/2 to 5 c. flour
1/3 c. sugar	1 c. nuts, chopped
2/3 c. hot scalded milk	1 c. sugar
1/3 c. margarine	2 tsp. cinnamon
2 tsp. salt	

In a large bowl, combine margarine, 1/3 cup sugar, salt and milk. Stir to melt margarine. Cool to lukewarm. Soften yeast in water. Add eggs and yeast. Add flour to form soft dough. Knead until smooth. Put in bowl to raise and cover. When doubled in size (1 1/2 hours approximately), roll half of dough to 10x15-inch rectangle. Brush with melted margarine. Combine nuts, 1 cup sugar and cinnamon. Sprinkle half of mixture on rectangle. Roll as a jelly roll, beginning with 15-inch side. Place on a greased baking sheet. Fold half of roll on top of other half; seal ends together. Start at folded end and cut down the center of the roll to within 1 inch of the other end. Turn cut halves on side, cut sides up, to form a heart. Repeat with remaining dough. Cover and let double in size (45 minutes). Bake at 350° for 25 to 30 minutes.

Makes 2 coffee cakes. Ice if desired. I never have.

Swiss French Toast

Geneve Selsor

6 eggs, lightly beaten
 1 T. flour
 1 c. milk
 2 T. beer (can substitute
 orange juice)
 1/2 to 3/4 c. grated
 Emmentaler cheese
 1/2 to 3/4 c. grated
 Gruyère cheese
 1 sm. onion, chopped
 1 clove garlic, pressed

Freshly ground pepper
 & a dash of paprika
 Nutmeg or dry mustard
 (opt.)
 1 bunch chives, finely
 chopped
 8 to 10 slices bread, multi-
 grain, whole wheat or
 white
 6 T. peanut or corn oil for
 cooking

Mix beaten eggs with flour, milk, beer (or orange juice). Combine with grated cheese, chopped onion, garlic and chives. Season with pepper, paprika and if desired, nutmeg or even mustard. Mixture will be liquid. Dunk bread slices in cheese mixture; leave for a short while for absorption. Cook in oil, either in a skillet or in the oven until both sides are golden brown. Serve hot.

Serving Suggestion: Serve with tossed salad, fresh fruit, or stewed fruit, etc.

Blueberry Muffins

Geneve Selsor

1/2 c. rolled oats
 1/2 c. orange juice or water
 (I use orange juice)
 1 1/2 c. flour (I use 1 c.
 white, 1/2 whole wheat)
 1/2 c. sugar
 1 1/4 tsp. baking powder
 1/2 tsp. salt

1/4 tsp. soda
 1/2 c. oil
 1 egg, slightly beaten
 1 c. fresh or frozen
 thawed blueberries
 2 T. sugar mixed with
 1/4 tsp. cinnamon
 (this is topping)

Combine oats and juice. Stir well. Add flour, 1/2 cup sugar, baking powder, salt, soda, oil and egg and mix well. Fill prepared muffin cups 2/3 full. Sprinkle tops with sugar and cinnamon mixture. Bake at 400° for 18 to 22 minutes.

One muffin = 210 calories. 150 milligrams sodium and 10 grams fat.

Bran Muffins

Susan Morgan

2 c. boiling water	1 qt. buttermilk
2 c. Nabisco 100% Bran	5 c. flour
1 heaping c. Crisco	5 tsp. soda
3 c. sugar	1 tsp. salt
4 eggs, beaten	4 c. Kellogg's All-Bran

Pour hot water over 100% Bran. Cream shortening and sugar. Add eggs and buttermilk; add soaked Bran. Sift together flour, salt, soda and add Kellogg's All-Bran. Stir with other mixture until moistened. Store in refrigerator. Bake in muffin cups at 400° for 15 minutes.

Will keep 2 weeks or longer. It may separate but can be remixed.

Carrot Bran Muffins

Doloris Mauer

3 c. all-purpose flour	4 eggs
1 tsp. baking soda	1 1/2 c. vegetable oil
1 to 1 1/2 T. baking powder	1 1/4 c. dark brown sugar
1/2 tsp. salt (opt.)	1/4 c. molasses
1 T. cinnamon	3 c. finely grated carrots
2 c. bran	1 c. raisins or currants

Sift together flour, soda, baking powder, salt and cinnamon. Add bran; set aside. Beat eggs; add oil, sugar and molasses. Add carrots, flour mixture and raisins. Fill 24 greased muffin tins 3/4 full. Bake at 350° for 25 minutes. Yields 24.

For lower cholesterol, use 2 eggs and 4 egg whites.

Refrigerator Raisin Bran Muffins

Billie Eckert

15 oz. box Raisin Bran cereal	2 tsp. salt
5 c. all-purpose flour	4 eggs, beaten
3 c. sugar	1 qt. buttermilk
5 tsp. baking soda	1 c. shortening, melted

Combine the first 5 ingredients in a large bowl. Make a well in center of mixture. Add eggs, buttermilk and shortening; stir just enough to moisten dry ingredients. Cover and store in refrigerator until ready to bake, as long as 5 to 6 weeks. When ready to bake, spoon batter in muffin tins, well greased. Fill 2/3 full. Bake at 350° for 20 minutes. Yields 5 1/2 to 6 dozen.

Delicious. Good breakfast muffin.

Strawberry Rhubarb Muffins

Dee Leach

1 1/4 c. flour	3/4 c. milk
1/2 c. sugar	1/2 c. vegetable oil
2 1/2 tsp. baking powder	3/4 c. minced rhubarb
1/2 tsp. salt	1/2 c. sliced strawberries
1 egg, beaten	6 berries, cut in half

Mix flour, baking powder and salt. Combine egg, milk and oil in a small bowl, Stir into flour mixture with fork until just moistened. Fold in the rhubarb and berries. Fill well-buttered or lined muffin tins 2/3 full. Gently press berry half into top of each muffin. Sprinkle top generously with sugar. Bake until golden brown, 20 to 25 minutes, in 400° oven. Remove from pan and cool on racks. Makes 12 muffins.

Zucchini Muffins

Barb Peters

3 eggs	2 1/2 c. flour
1 c. oil	1/2 c. pure bran (from health store)
1 1/2 c. sugar	4 tsp. baking powder
2 c. grated squash (no need to peel)	1 tsp. soda
	1 tsp. cinnamon

Mix all together. Add nuts if desired. Fill 24 paper-lined cups. Bake at 350° for 20 minutes.

I add 3/4 cup sunflower seeds in place of nuts. Much quicker than baking zucchini bread on a hot summer day.

Zucchini Oatmeal Muffins

Nancy McCormick

2 1/4 c. flour	1 tsp. cinnamon
1 c. sugar	3 eggs
1 c. oatmeal	2/3 c. oil
1 T. soda	2 c. shredded zucchini
1/2 tsp. salt	

Mix all ingredients together quickly in a large bowl. Spoon into paper-lined muffin tins. Makes 18 to 24 muffins. Bake at 400° for 20 minutes.

Breakfast Casserole

Joy Sowers

10 eggs	1 lb. cheese, cubed
5 c. milk	1 tsp. dry mustard
16 slices bread	1 c. butter, melted
2 lb. ham, cubed	

Grease two 9x13-inch cake pans (grease well). Line pan completely with bread slices. Mix eggs, milk and dry mustard; beat well. Heat and pour over bread. Put ham and cheese over egg mixture; pour melted butter over all. Cube the rest of bread and press into mixture to be sure it gets well moistened. Bake at 350° for 1 hour or 2 hours if refrigerated overnight. Makes two 9x13-inch cake pans.

Never-Fail Syrup

Phyllis Haines

1 c. white syrup	1 c. water
1 c. brown sugar	Pinch of salt
1 c. white sugar	1 T. maple flavoring

Stir together syrup, sugar, water and salt in a saucepan and slowly bring to a boil, stirring occasionally. Let boil 5 minutes. Add maple flavoring to taste. Makes a little over a pint.

Potato Omelet- Tortilla Espaniole

Aurora Porter Paff

1 med. onion	1/2 tsp. salt
2 med. potatoes	4 lg. or 5 med. eggs,
4 to 6 T. olive oil	well beaten

Chop both onions and peeled potatoes into tiny cubes. Cover bottom of 10-inch omelet pan or heavy skillet with olive oil. Add the chopped onion and potatoes. Cook over very low heat until vegetables are tender, chopping with a sharp knife as they cook and turning occasionally with spatula to prevent sticking. Vegetables should not brown. Sprinkle salt over top. Stir to mix salt through vegetables. Drain off excess olive oil. Add about a third of the beaten eggs to the pan, lifting up as omelet sets to allow moist egg to run under. When this part of egg is solid, add another third of the beaten eggs, lifting in the same way; finally repeat with remaining egg. Keep heat as low as possible. When golden crust has formed, place plate over pan. Invert omelet to slide out. Add a bit more olive oil to pan. Slide omelet back into pan with moist side on bottom. Continue to cook over lowest heat until bottom crust is golden. Makes 4 servings.

Sausage Cheese Casserole

Shari Yochum Massie

6 slices dry bread
2 lb. sausage, browned
& drained
8 oz. shredded cheddar
cheese

6 eggs
2 c. milk
1 tsp. dry mustard
1 tsp. salt

Layer the first 3 ingredients in a 9x13-inch pan. Mix the rest of the ingredients together and pour on top of layers. Cover with foil. Let stand in refrigerator overnight. Bake at 350° for 15 minutes, covered, and 15 minutes, uncovered.

Sausage and Egg Casserole

Pat Hayes

8 slices bread
3 c. browned sausage
1 c. grated cheddar
cheese

2 T. mayonnaise
2 tsp. mustard
5 beaten eggs
2 c. milk

Cube bread; place in a buttered 9x13-inch pan. Beat eggs; add mayonnaise, mustard, milk and cheese. Pour over bread and sausage. Cover and refrigerate at least 2 hours or overnight. Bake at 325° for 1 hour, uncovered.

Grandma's Scrapple

Candy Peters

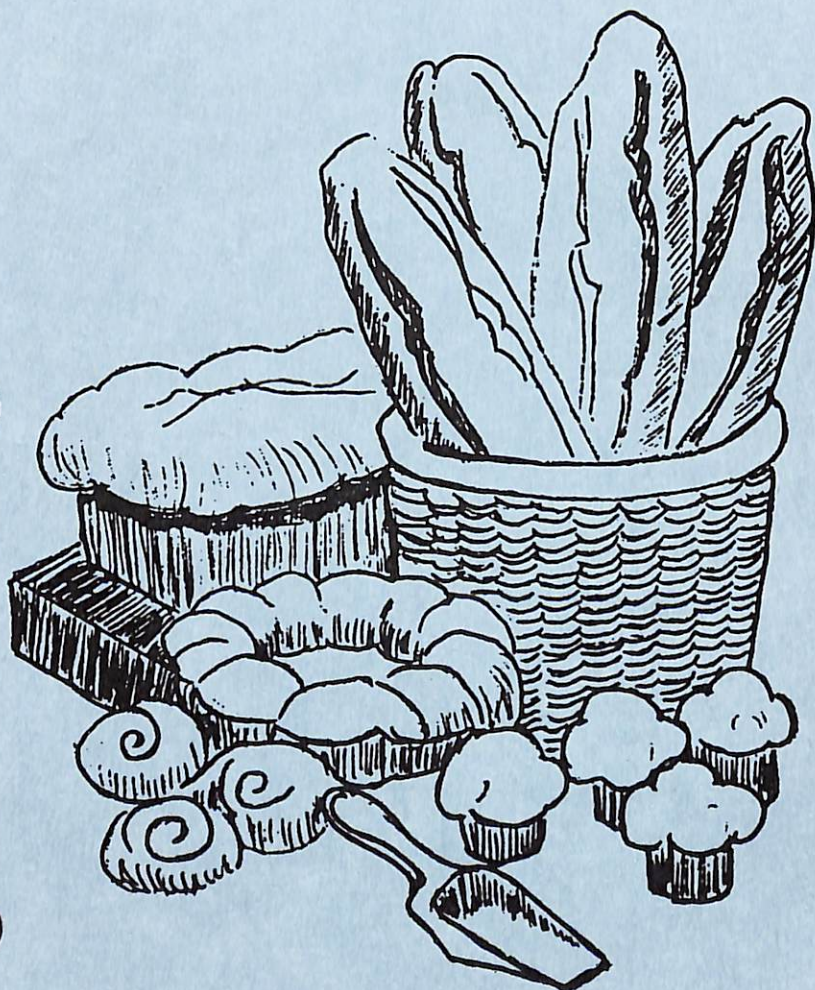
Fresh pork
White cornmeal

Salt to taste

Cook pork in water to cover until done. Add salt to taste. Bone and grind meat. Add to meat liquid. Add white cornmeal to meat liquid until the spoon stands in pot. Put in bread pans. Chill. Remove from pans; wrap in foil and freeze.

To serve, slice thin and fry in skillet with margarine until crisp. Top with white Karo syrup or maple syrup.

Breads & Rolls



Hints for Breads

- To avoid lumps in bread batter, add a pinch of salt to the flour before it is wet.
- When coolrise dough "rests", the resting takes the place of the first rising in other methods.
- Overkneading may cause large air holes in the crust.
- A small dish of water in the oven while baking bread will keep it from getting a hard crust.
- When making rolls, add only enough flour to keep dough from sticking to your hands or the board. Keep the dough as soft as possible.
- After rolls have baked, remove from pan immediately to prevent steam from forming and making them heavy.
- Brush rolls with one beaten egg and 1/4 cup water before baking. Sprinkle with sesame seed, poppy seed, etc., for that professional look.
- Let nut breads and other quick breads stand for 10 minutes before removing from the pan to allow them to become firmer. Do not cool completely in the pan or they will become soggy.
- For tender muffins, mix liquid and dry ingredients until just moistened. Overmixing causes muffins to be tough, coarse-textured, and full of tunnels.
- One tablespoon of vinegar in doughnut lard before heating will keep doughnuts from soaking up the lard.
- Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking, biscuits will separate at dividing lines.
- Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.
- Use cooking or salad oil in waffles and hotcakes instead of shortening. No extra pan or bowl to melt the shortening and no waiting.
- A rib of celery in your bread bag will keep the bread fresh for a longer time.
- Freshen dry bread by wrapping in a damp towel and placing it in the refrigerator for 24 hours. Remove towel and heat in oven for a few minutes.
- Put frozen bread loaves in a clean brown paper bag and place in 325° oven for 5 minutes to thaw completely.
- Substitutes that can be used for bread crumbs are dry cereal and potato flakes.
- Cut "figure eight" yeast rolls with a doughnut cutter. Pick up the ring, stretch it, then twist. No ends to tuck under and a pretty roll for the pastry or bread platter.
- To raise bread dough in your oven, preheat the oven at lowest possible setting for 10 minutes. Turn the oven off and then put in mixing bowl of dough, covered.

Breads

Baking Powder Biscuits

Joy Sowers

2 c. flour	1 T. sugar
4 tsp. baking powder	6 T. shortening
1 tsp. salt	1 c. milk

Mix dry ingredients, cut in shortening and add milk. Mix to a soft dough and pat or roll to 3/4-inch. Cut in biscuits. Place on greased pan and bake at 425° for 15 to 20 minutes.

Whole Wheat Bread

Marie Hiller

1 cake yeast	1/2 T. salt
2 c. warm water	2 1/2 c. whole wheat flour
1 T. sugar	3 c. white flour
3 T. shortening	1 c. water
1/2 c. brown sugar	

Soak yeast in 2 cups warm water with tablespoon of sugar. Melt shortening then add brown sugar, salt, 1 cup water then add 2 1/2 cups wheat flour, stir well. Then add white flour. Might take more than the 3 cups. Keep adding a little more as you knead the dough so it doesn't stick to your hands. Let rise, then knead down again. The next time it rises, put in loaves. Bake until brown at 350°.

Whole Wheat Bread

Anna Schnepel

1 pkg. dry yeast	3 tsp. salt
2 T. sugar	1/2 c. boiling hot water
5 c. white flour	3 T. shortening
1/2 c. brown sugar	1 1/2 c. whole wheat flour
2 c. lukewarm water	

Soften yeast in lukewarm water. Add sugar, salt, 3 cups flour. Beat smooth. Set in warm place until light and bubbly, 1 hour. Combine hot water, brown sugar and shortening. Cool. Add to sponge. Add rest of the ingredients; knead 10 minutes and let rise 1 hour. Place in 2 greased bread pans. Let rise. Bake in a 350° oven for 50 minutes.

Honey Wheat Bread

Dee Leach

2 c. milk, scalded
 6 T. honey
 2 T. salt
 2 c. warm water
 3 c. whole wheat flour
 6 T. margarine

1/2 c. brown sugar
 2 pkg. dry yeast
 2 eggs, beaten
 3 c. unbleached all-
 purpose flour

Add margarine, honey, sugar and salt to scalded milk. Stir well and set aside to cool to room temperature. Dissolve the dry yeast in 1/2 cup warm water. Add remaining 1 1/2 cups warm water to beaten egg mixture and add to milk mixture. Add whole wheat and unbleached flour alternately to dough. May be necessary to add more flour to bring the mixture to desired consistency.

Knead dough thoroughly and place in large well-greased bowl. Grease top of dough. Cover with towel and allow to rise until double in bulk. Punch down and knead again. Let stand 15 minutes. Shape in loaves (2 large, 4 small, or a large can of rolls). Grease pans well. Cover and let rise again until almost double in bulk. Bake 35 to 40 minutes at 350°. Brush with margarine. Dough and baked bread both freeze well.

Molasses Wheat Bread

Barb Okerbloom

2 c. boiling water
 1/2 c. brown sugar
 1 c. reg. rolled oats
 3 T. molasses
 1 T. salt
 Fist of wheat germ

2 T. shortening
 2 pkg. yeast (mix in 1 c.
 warm water)
 4 c. white flour
 2 c. whole wheat flour

Add boiling water to brown sugar, oatmeal, molasses and shortening. Cool. Add yeast, then salt, flours and wheat germ. Let rise twice. Bake at 350° for 45 minutes.

*If you haven't met the devil face-to-face,
 maybe you're going the same way he is.*

Lager and Lime Loaves

Dee Leach

5 1/2 to 6 1/2 c. unbleached flour	2 1/4 c. (18 oz.) beer
2 pkg. yeast	1 T. finely grated lime rind
1 T. sugar	Cooking oil
1 T. salt	1 egg yolk
2 T. melted margarine	1 T. milk

Measure flour. Combine 2 cups flour, undissolved yeast, sugar and salt in large bowl. Stir well to blend. Heat beer until warm to touch (not scalding). Add beer and margarine to dry ingredients in bowl. Beat with mixer at medium speed for 2 minutes or beat by hand. Add 2 cups more flour. Beat at high speed for 1 minute or beat by hand until thick and elastic. Stir in lime rind and enough of remaining flour with wooden spoon to make a soft dough which leaves the sides of the bowl. Punch down. Let rest, covered, for 20 minutes. Punch down. Divide in half. Roll each half into 15x8-inch rectangle. Roll up tightly beginning with long side. Seal lengthwise edge and ends well. Tuck ends under. Place seam-side down on greased baking sheets. Brush lightly with oil. Cover and let rise until double in size—3/4 to 1 hour. Beat egg yolk and 1 tablespoon milk until blended. Brush loaves lightly with mixture before baking. Slash tops about 1/4-inch deep with sharp knife to make herringbone design. Bake at 400° for 30 to 35 minutes or until done. Remove from baking sheets and cool.

Oatmeal Bread

Dee Leach

1 c. uncooked oatmeal	1/2 c. honey
2 c. boiling water	1/3 c. lukewarm water
2 1/2 tsp. salt	2 pkg. yeast
2 T. soft margarine	6 c. flour, unbleached

Put oatmeal in large bowl, add boiling water and let stand a short while. Add salt, margarine and honey. Stir to melt margarine. Soften yeast in lukewarm water. Add yeast liquid to oatmeal mixture. Stir well. Add 6 cups flour, one at a time, into mixture. Stir well. Let rise approximately 1 hour. Punch down and divide into loaves. Place in slightly greased loaf pans. Let rise until double in bulk. Bake at 350° for approximately 60 minutes or until loaves are golden brown and sound hollow when tapped. If baking mini loaves bake for 45 minutes. Brush baked loaves with margarine.

Savory Dill Bread

Dee Leach

- | | |
|--|---|
| 3 rounded tsp. yeast | 2 tsp. dill seed |
| 1/4 c. warm water | 1 tsp. salt |
| 1 c. creamed cottage cheese
(heat to lukewarm) | 1/4 tsp. soda |
| 2 T. sugar | 1 egg |
| 1 T. instant minced onion | 2 1/4 to 2 1/2 c. all-purpose
unbleached flour |
| 1 T. margarine | |

Soften yeast in water. Combine in mixing bowl cottage cheese, sugar, onion, margarine, dill, salt, soda, egg and softened yeast. Add flour to form stiff dough, beating well with mixture after each addition. Cover. Let rise in warm place until doubled in size, 50 to 60 minutes. Stir down dough. Turn into well-greased casserole or bread pans. Let rise 30 to 40 minutes. Bake at 350° for 40 to 50 minutes until golden brown. Brush with butter and sprinkle with salt. Small loaves bake 30 to 35 minutes. Makes 1 round loaf or 2 regular loaves.

Norwegian Rye Bread

Dee Leach

- | | |
|-----------------------------------|--|
| 5 c. water | 3 c. rye flour |
| 1/2 c. molasses | 6 rounded tsp. yeast |
| 2 T. margarine | 9 c. unbleached flour |
| 2/3 c. brown sugar, packed | Margarine, for tops of
loaves |
| 2/3 c. sugar | |
| 1 T. salt | |

Measure water, molasses, melted margarine, sugars and salt into big bowl (warm mixture). Stir in rye flour and yeast. Stir in as much white flour as possible. Knead in rest. Dough will be sticky. Cover and let rise until double. Punch down. Let rise again. Shape into 5 loaves or 20 mini loaves. Let rise. Bake at 350° for 50 minutes for large loaves and 35 minutes for small loaves. Brush tops of baked loaves with margarine.

I use Hy-Vee corn oil margarine in all my recipes. I do not knead my bread dough.

If your day is hemmed with prayer, it is less likely to unravel.

Caraway Rye Bread

Dee Leach

1/2 c. molasses	2 T. sugar
1/2 c. melted margarine	3 rounded tsp. yeast
2 c. water	4 c. rye flour
1 T. caraway seeds	1 c. unbleached all-
1 T. salt	purpose flour

Combine lukewarm water, molasses, margarine, caraway seeds, salt and sugar. Add yeast and rye flour. Stir in. Add white flour. Turn out on lightly floured surface. Knead until smooth and elastic. Shape in ball. Place in slightly greased bowl, turning to grease. Cover and let rise until double, about 1 1/2 hours. Punch down. Let rise until double. Shape into 2 loaves and place in greased loaf pans. Cover. Let rise about 1 hour. Bake at 400° for 35 to 40 minutes. Brush with margarine when baked.

I do not knead my breads. I like a moister bread.

Cheese Casserole Bread

Eileen Morse

1 c. milk, scalded	2 pkg. dry yeast
3 T. sugar	1 c. cheddar cheese,
1 T. salt	grated
1 T. margarine	4 1/2 c. flour
1 c. warm water	

Add sugar, salt and margarine to scalded milk. Cool. Dissolve yeast in warm water and add to cooled mixture. Blend in remaining ingredients. Blend well. Let double in bulk (about 45 minutes). Stir or knead down. Put in a greased 1 1/2-quart casserole or two greased loaf pans. Bake at 375° for 1 hour (littler ones, 45 minutes).

Parker House Rolls

Lucille (Anderson) Carley

1 c. milk	1 tsp. salt
3 T. shortening	1 cake yeast in 1 c. warm
1 egg	water
3 T. sugar	

Scald the milk and shortening together, when cool mix rest of ingredients and add enough flour to make a soft dough. Let rise one hour or until about doubled in size and punch down. Let rise again then roll out and make into rolls, let double in size again and bake about 20 minutes at 425°. This makes a very good sweet roll if you cut the dough in little strips, turn in melted shortening, then in sugar and cinnamon and twist before placing in baking dish.

Refrigerator Rolls

Tootie Graalfs

3/4 c. milk, scalded
4 1/2 T. Crisco
2 1/2 tsp. salt
1/4 c. sugar

2 pkg. yeast
1 tsp. sugar
3/4 c. warm water
About 5 c. flour

Mix milk, Crisco, salt and sugar. Cool to lukewarm. Soften yeast in warm water with sugar. Add to milk mixture. Add 2 1/2 cups flour; mix well. Continue adding to make a soft dough, kneading. Store in refrigerator or can be baked after they raise once and are shaped into rolls. Let rise. Bake.

If dough is refrigerated overnight, shape into rolls. Let rise. Bake at 350° for 20 minutes. These make 2 dozen buns or more dinner rolls.

One Hour Sandwich Buns

Dee Leach

4 1/2 to 5 c. unbleached
all-purpose flour
2 T. dry yeast
1 c. milk

3/4 c. water
1/2 c. vegetable oil
1/4 c. sugar
1 T. salt

Stir together 2 cups flour and yeast. Heat milk, water, oil, sugar and salt until very warm, 120° to 130°. Add liquid all at once to flour-yeast mixture. Beat until smooth, about 3 minutes on medium speed or 300 strokes by hand. Add flour to make soft dough. Mix well by mixer or by hand. Let rest 10 minutes. Roll out on a well-floured surface to 1/2-inch thick. Cut with 3-inch round cutter and place on greased baking sheet. Let rise in warm place (80° to 85°), about 30 minutes. Bake at 425° for 12 to 15 minutes, until light brown. Makes 12 to 15 buns.

*Thank God for dirty dishes, they have a tale to tell:
While other folks go hungry, we're eating very well.
With home and health and happiness we shouldn't want to fuss;
By the stack of evidence, God's been very good to us.*

Whole Wheat Buns

Dee Leach

1 c. whole wheat flour	2 T. soft margarine
1/4 c. non-fat dry milk	1 c. warm (120° to 130°) water
2 T. sugar	1 lg. egg
1 tsp. salt	1 c. (about) unbleached
1 env. yeast	all-purpose flour

Stir together whole wheat flour, dry milk, sugar, salt and yeast. Add margarine. Beat in water for 2 minutes or 200 strokes by hand. Add egg and 1/2 cup white flour. Beat 2 minutes on high speed, 250 strokes by hand. At low speed or by hand, beat in remaining flour or enough to make a smooth thick batter. Cover bowl; let rise in warm draft-free place until double, about 1 hour. Stir down batter. Fill buttered muffin pan cups (2 1/2-inches across top, 1 1/2-inch deep) 1/2 full. Cover and let rise as previously until doubled, 45 minutes approximately. Bake at 375° until browned, about 20 minutes. Makes 18 rolls.

Roll Mix (for dinner or cinnamon rolls)

Barbara Peters

1 1/2 c. lukewarm potato	2/3 c. soft shortening
water	1 c. lukewarm mashed
1 T. salt	potatoes
2/3 c. sugar	7 to 7 1/2 c. flour
2 eggs, beaten	1 cake or env. yeast

FOR CINNAMON ROLLS:

Soft margarine
Brown sugar

Cinnamon

ICING:

1 c. sifted powdered sugar
1 to 2 T. warm water, milk
or cream

1/2 tsp. vanilla or lemon
juice

Dissolve sugar and salt in lukewarm potato water. Add yeast and stir until dissolved, then add beaten eggs, shortening and mashed potatoes. Stir in flour, first with a spoon and then by hand. Cover and let rise about 2 hours. May be refrigerated overnight with waxed paper and damp cloth covering. Punch down and roll into 3 balls for clover dinner rolls. Or roll out in strips, cover with soft margarine, sprinkle with brown sugar and cinnamon; roll up and cut into 3/4-inch rolls. For dinner rolls put 3 balls in greased muffin tins. For cinnamon rolls, place cut side down in buttered pans. Let rise. Bake at 400° for 12 to 15 minutes. Frost cinnamon rolls with above recipe.

Refrigerator Cinnamon Rolls

Peggy Williams

DOUGH:

1 c. sugar (scant)
 1 1/4 c. Crisco
 1 tsp. salt

1 c. boiling water
 2 pkg. yeast in 1 c. warm water
 2 eggs
 6 c. flour

FILLING:

Soft margarine

1/2 to 1 c. brown sugar
 Cinnamon

Combine sugar, shortening, salt and boiling water. Put yeast and pinch of sugar in warm water separately. When first mixture is warm, add eggs, yeast, and flour. Place in greased bowl large enough to allow some rise. Cover and put in refrigerator. Let stand at least 4 hours or overnight before using. (Can be kept for up to 1 week.) Divide dough into four parts. Roll each part into an oblong, about 1/8-inch thick. Spread with soft margarine and sprinkle with brown sugar and cinnamon. Place in greased baking pans and roll up and slice 1-inch thick. Let rise in warm place for about 2 hours. Place brown sugar and cinnamon in bottom of pans for gooey topping. Dab rolls with milk and butter. Bake at 350° for 10 to 12 minutes in greased pan. Makes 3 dozen. Frost with powdered sugar frosting. Freezes well.

Lemon Twists and Lemon Icing

Dee Leach

1/2 c. boiling water
 1/2 c. sugar
 2/3 c. soft margarine
 1/2 c. evaporated milk
 2 pkg. yeast
 1/2 c. lukewarm water

1 1/2 T. lemon extract
 2 eggs, well beaten
 3 egg yolks, well beaten
 7 c. flour
 1 tsp. salt
 Margarine, melted

LEMON ICING:

2 c. powdered sugar
 2 T. lemon juice

2 T. hot water
 1 T. grated lemon rind

Combine boiling water, sugar and margarine, stirring until margarine is dissolved. Add evaporated milk. Cool. Dissolve yeast in warm water. Mix lemon extract with eggs. Combine all ingredients. Add flour and salt to liquid mixture. Mix well. Place in greased bowl; cover with damp cloth. Let rise until double in bulk. Roll into rectangle, spread with butter. Fold in thirds. Cut into 1-inch strips and twist. Place on greased pan. Let rise 45 minutes. Bake in a 425° oven for 8 to 10 minutes. Makes 3 dozen.

Icing: Combine ingredients. Beat well until smooth. Spread over twists.

Sunburst Rolls

Elva Tiarks

3/4 c. water
1/2 tsp. sugar
1 pkg. yeast
2 1/4 c. flour

1 egg
1/2 tsp. salt
1/4 c. sugar
1/4 c. melted margarine

FILLING:

1/2 c. sugar
1 T. cinnamon

1/4 c. margarine (melted)
1 c. chopped nuts

Combine water, 1/2 teaspoon sugar and yeast. Stir until dissolved. Add 1/2 cup flour and beat, then add the egg, 1/4 cup sugar, 1/4 cup margarine, melted. Mix well and add the rest of the flour. It will be very soft. Turn out on floured pastry cloth and knead carefully. Don't use much flour because the dough must be kept soft. Return dough to a greased bowl and let rise until double. Mix 1/2 cup sugar and 1 tablespoon cinnamon and set aside. Divide dough into 3 portions. Roll one portion as thin as pie crust and fit it into a well greased 12-inch pizza pan. Spread generously with melted margarine, then sprinkle with some of the sugar, cinnamon mixture and nuts. Now roll out the second portion and fit on top of first portion. Spread with melted margarine and sprinkle with sugar, cinnamon and nuts. Do likewise with the third portion but omit the nuts. Place a small glass measuring 2 inches in diameter in the center of the dough. Press down but don't cut through the dough. With a scissor cut through the three layers of dough from the rim to the glass, dividing the dough in half then in fourths and each fourth into four pieces each. You will have 16 pie shaped rolls. Now pick up each piece one at a time and twist it about three or four times (don't stretch it while twisting). Let rise and bake at 350° for about 25 minutes. Drizzle with thin powdered sugar icing if you wish.

Be generous with the filling ingredients and you will get compliments you well deserve.

*What a grand world this would be if we could forget
our troubles as easily as we forget our blessings.*

Butterscotch Rolls

Dee Leach

1 pkg. dry yeast	1/4 c. sugar
1/4 c. water	1 tsp. salt
1 c. milk, scalded	1 well-beaten egg
1/4 c. margarine	3 1/2 c. sifted unbleached flour

FILLING:

1/2 c. brown sugar	2 tsp. cinnamon
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BUTTERSCOTCH SAUCE:

2 c. brown sugar	2 T. margarine
4 T. light corn syrup	

Combine milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in warm water (110°). Add 1 teaspoon sugar to yeast. Let rise to double. Add softened yeast and egg to liquid mixture. Gradually stir in flour to form soft dough. Beat vigorously; cover and let rise in warm place (82°) until double in bulk, about 2 hours. Roll 1/2 recipe on lightly floured surface to oblong shape, 1/4-inch thick. Brush with melted margarine. Sprinkle with half of filling mixture. Roll as for jelly roll; seal edge, cut in 1-inch slices. Combine 1 cup brown sugar, 2 tablespoons light corn syrup and 1 tablespoon margarine; heat slowly in greased shallow pan, 8x8-inches. Place rolls cut side down over mixture. Cover; let rise until double in bulk. Bake at 350° for 25 minutes. Remove from pan; cool bottom side up. Makes 16 rolls. Repeat with other half of dough and ingredients.

May add pecans to sauce in pan before placing rolls in pan. May add raisins to rolled out dough before rolling as for jelly roll.

Fresh Corn Spoon Bread

Barb Peters

2 T. butter	1 1/2 tsp. sugar
1/2 tsp. salt	3 beaten egg yolks
2 c. milk, scalded	3 stiffly-beaten egg whites
1/2 c. yellow cornmeal	
2 c. fresh corn, cut from cob (may use canned & frozen)	

Add butter and salt to scalded milk; slowly stir in cornmeal. Boil gently 1 minute, stirring constantly. Add corn and sugar. Cool 5 minutes. Stir in well beaten egg yolks. Fold in egg whites. Turn into greased 2-quart casserole and bake at 350° for 35 to 40 minutes.

Spoon Corn Bread

Mrs. Delphina Wager

2 eggs, beaten
 1 c. yellow corn meal
 8 oz. can cream-style corn
 1/2 c. milk
 1/2 c. salad oil
 1 c. shredded cheddar cheese
 4 oz. can chopped green chilies
 1/2 tsp. soda

Mix all ingredients well and pour in well greased casserole. Bake at 400° for 35 to 40 minutes.

Banana Nut Bread

Irene Nugent

4 c. white flour
 4 tsp. baking powder
 1/2 tsp. baking soda
 1 tsp. salt
 2/3 c. Crisco
 1 1/3 c. sugar
 4 eggs
 3 c. mashed bananas
 1 c. chopped nuts

Cream together sugar, Crisco and eggs. Add bananas. Combine dry ingredients and add to mixture. Fold in nuts. Divide between two greased and floured bread pans. Bake at 350° for 1 hour.

Makes 2 loaves. Freezes well.

Lemon Poppy Seed Bread

Nancy McCormick

1 3/4 c. flour
 2/3 c. sugar
 1 T. finely shredded lemon peel
 1 1/2 tsp. baking powder
 1 tsp. poppy seed
 Dash of salt
 1 egg
 3/4 c. milk
 1/4 c. oil
 1 T. lemon juice

LEMON ICING:

1 c. sifted powdered sugar
 4 to 5 tsp. lemon juice
 Green food coloring, if desired
 Finely shredded lemon peel

Grease the bottoms of four 4 1/2x2 1/2x1 1/2-inch individual loaf pans. Set aside. Preheat oven to 400°. In a large bowl stir together flour, sugar, 1 tablespoon lemon peel, baking powder, poppy seed and salt. In a small mixing bowl, combine egg, milk, oil and lemon juice. Add to flour mixture, stirring until just moistened. Pour batter into prepared pans. Bake at 400° for 25 to 30 minutes or until golden brown and a toothpick inserted in the center comes out clean. Cool in the pans 10 minutes. Remove from pans; place a wire rack over waxed paper. Cool loaves completely.

Lemon Icing: Combine powdered sugar and enough lemon juice to make an icing of drizzling consistency. Tint half of the icing with green food coloring, if desired. Makes 1/2 cup icing.

Drizzle lemon icing over loaves. Sprinkle with additional lemon peel. Let the icing dry until firm. Makes 4 small loaves.

I make muffins from this recipe. It will make 12 muffins.

Lemon Poppy Seed Bread

Edna Waldron

1 pkg. plain lemon cake mix	1/2 c. vegetable oil
1 pkg. instant lemon pudding mix	1 c. water
1/8 c. poppy seed	4 eggs

Beat eggs well and add all other ingredients. Bake in 2 (4x9-inch) bread pans, well greased, at 350°.

Pumpkin Bread

Tina Barber

3 1/2 c. flour	1 c. oil
2 tsp. soda	4 eggs
1 1/2 tsp. salt	2/3 c. water
1 tsp. cinnamon	2 c. pumpkin
1 tsp. nutmeg	3 c. sugar

Mix together all dry ingredients then add rest of ingredients and mix until smooth. Bake at 350° for 1 hour in a greased and floured loaf pan.

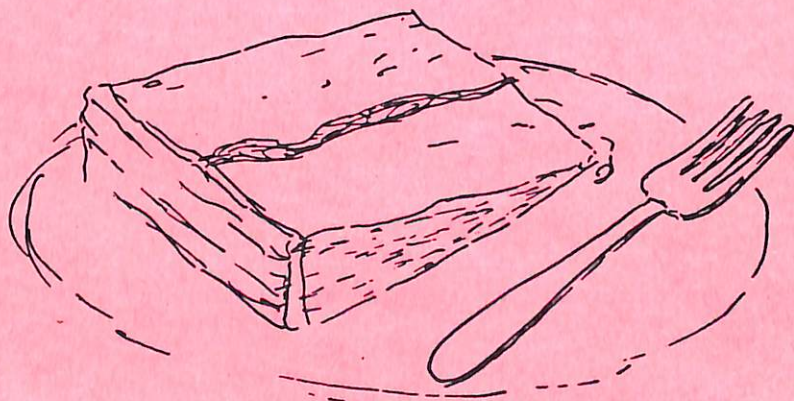
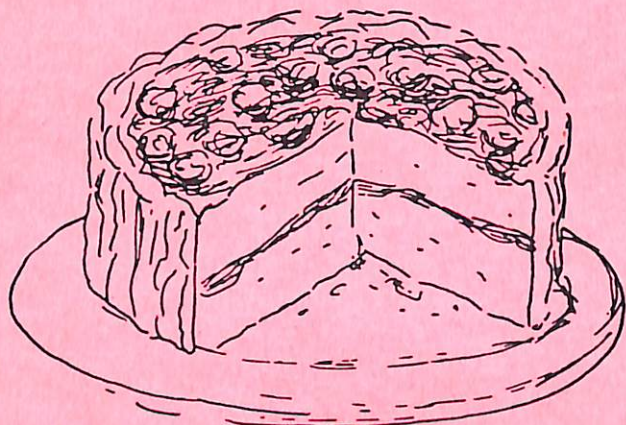
Zucchini Bread

Shari Yochum Massie

3 eggs	3 c. flour
1 c. oil	4 tsp. baking powder
2 c. sugar	1 tsp. salt
2 c. grated & peeled zucchini	1 T. cinnamon

Mix all together. Grease and flour 2 loaf pans. Bake at 250° for 1 hour and 10 minutes. Bake 30 minutes for cupcakes.

Cakes & Frostings



Hints for Cakes & Frostings

- Have all ingredients at room temperature.
- Fill cake pans about 2/3 full and spread batter well into corners and to the sides, leaving a slight hollow in center.
- The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.
- After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out onto rack to finish cooling.
- Cakes should not be frosted until thoroughly cooled.
- Roll fruits and raisins in flour before adding them to the cake batter so they will stay distributed throughout the cake.
- When adding dry and wet ingredients, such as flour and milk, begin and end with the dry ingredients, beating well after each addition for a smoother batter.
- If eggs are not beaten well or ingredients not thoroughly mixed, a coarse-grained cake will result.
- For an interesting flavor, add a melted chocolate mint to chocolate cake batter.
- To keep chocolate cakes brown on the outside, dust the greased pan with cocoa instead of flour.
- If baking in glass dishes, decrease the oven temperature 25° to prevent overbrowning.
- Use the circular cardboards from the bottom of frozen pizzas when transporting a cake. Cover with foil first.
- If a layer cake comes out lopsided, insert marshmallows between the bottom layer and the cake plate, or wherever they are needed.
- Stir 3 ounces of chocolate chips into 7-minute frosting while it is still hot to make it creamy and delicious.
- When frosting a cake, place strips of waxed paper beneath the edges of the cake. They can easily be removed after frosting.
- For a different frosting, mix 2 tablespoons of pineapple and 2 tablespoons of orange juice. Add enough powdered sugar to stiffen.
- Sprinkle applesauce cake or banana cake generously with granulated sugar, coconut and chopped nuts before baking. It makes a crunchy topping.
- When melting chocolate, grease pan in which it is to be melted.
- When you are creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.
- When you buy cellophane-wrapped cupcakes and notice that the cellophane is somewhat stuck to the frosting, hold the package under the cold water tap for a moment before you unwrap it. The cellophane will then come off clean.
- A clean clothespin provides a cool handle to steady the cake tin when removing a hot cake.
- Try using a thread instead of a knife when a cake is to be cut while it is hot.

Cakes & Frostings

Fresh Apple Cake

Julie Messerli

3 c. flour	2 tsp. vanilla
2 c. sugar	1 1/2 c. oil
1/2 tsp. salt	2 beaten eggs
1 tsp. soda	3 c. chopped apples
1 tsp. cinnamon	Nuts, if desired

Mix together first 5 ingredients in a 9x13-inch pan. Mix vanilla, oil and eggs. Add to dry ingredients. Add apples and nuts. Mixture will be thick. Pat in pan and bake at 350° for 45 minutes or until golden brown.

Topping: Mix together 1 cup of brown sugar mixed with 1 tablespoon cinnamon (optional).

Grandma's Applesauce Cake

Ruth Mowry

1 1/2 c. applesauce	1 tsp. cinnamon
1 c. sugar	1 tsp. nutmeg
1/2 c. shortening	1/2 tsp. cloves
2 c. flour	1/2 c. raisins (opt.)
2 level tsp. soda	
2 c. nutmeats (lg. pieces) (opt.)	

Preheat oven to 350°. Grease and flour 9x13x2-inch pan. Cream sugar and shortening; add applesauce. Combine flour, soda, spices and add to first mixture. Add nutmeats if desired. If using raisins, dredge with small amount of the flour. Pour into pan. Bake at 350° for approximately 35 minutes. Frost as desired.

Applesauce Cake

Arlene Bryson

1/2 c. shortening	Nuts
1 c. sugar	1 c. applesauce
2 eggs	1 tsp. soda
2 c. flour	1/2 tsp. nutmeg
1 tsp. cinnamon	Pinch of salt
1 c. ground raisins	Vanilla

Cream shortening and sugar and add the rest of the ingredients and mix. Bake at 350° for 45 to 60 minutes in an 8-inch square pan.

Apple Cake

Barbara Peters

1 1/2 c. sugar	1 tsp. cinnamon
1/2 c. margarine	1/4 tsp. ground cloves
2 eggs, beaten	1/4 tsp. salt
2 c. flour	1 tsp. baking soda
3 c. chopped apples	1/2 c. chopped nuts

TOPPING:

1 c. brown sugar	3 T. melted margarine
3 T. flour	

Cream together sugar and margarine; add beaten eggs. Combine spices, soda and salt with flour and add to first mixture. Add nuts and apples, stirring well. Dough will be very stiff. Bake in lightly greased 9x13-inch pan for 25 minutes at 350°. Mix topping ingredients with a fork. Sprinkle on top of cake after baking first 25 minutes. Return to oven and bake an additional 25 minutes at 350° (total baking time is 50 minutes).

Angel Food Surprise Cake

Jackie Yochum

1 angel food cake mix	1 pkg. almond slivers
1 pkg. whipping cream	

Bake angel food cake (round). Slice top off 1 to 2-inches from top. Scoop out middle of cake. Prepare whipping cream using chocolate, strawberry or whatever flavoring desired. Fill scooped out area with whipping cream. Replace top of cake and frost with remaining whipped cream. Sprinkle entire cake with slivered almonds.

Goopy Butter Cake

Mary Engstrom

1 box yellow cake mix	8 oz. pkg. cream cheese
1 stick oleo	2 3/4 c. powdered sugar
4 eggs	

Beat together cake mix, 2 eggs, and oleo. Spread in a 9x13-inch pan. Beat together cream cheese, 2 eggs and powdered sugar. Spread over first layer. Bake 35 to 40 minutes at 350°. Sprinkle some powdered sugar on top.

4-Minute Gold Cake

Irene Henry

2 c. sifted cake flour	3 tsp. baking powder
1/2 c. vegetable shortening	1/3 c. milk
2/3 c. milk	1 tsp. lemon extract
1 1/3 c. sugar	4 egg yolks
1 tsp. salt	

LEMON FLAVOR ICING:

1 1/2 c. sugar	5 T. water
1/2 tsp. salt	2 egg whites
1/4 tsp. cream of tartar	1/2 tsp. lemon extract

Blend the first five ingredients by hand or mixer for 2 minutes. Stir in baking powder. Add 1/3 cup milk, lemon extract and egg yolks. Blend by hand or mixer for 2 minutes. Pour into 2 square 9-inch pans (1 1/4-inch deep) which have been rubbed with shortening and lined with heavy waxed paper. Bake in a moderate oven for about 30 minutes. When layers are cool, ice with lemon flavor icing.

Icing: Place all ingredients except lemon extract in top of double boiler. Beat over hot water with rotary beater until icing will hold in peaks. Stir in flavoring. Ice between layers, on sides and top of cake.

Caramel-Chocolate Cake

Barb Shain

German chocolate cake mix	12 oz. ctn. Cool Whip
1 can Eagle Brand condensed milk	3 Heath bars
12 oz. jar caramel ice cream topping	

Bake a German chocolate cake according to directions on box. Immediately after baking poke holes in cake with end of wooden spoon. Pour 1 can Eagle Brand condensed milk over cake. Spread caramel ice cream topping over it and let cake cool. Frost with Cool Whip and sprinkle with 3 crushed Heath bars.

The best and most beautiful things in the world cannot be seen or touched, but are felt in the heart.

Quick Carrot Cake

Dorothy E. Clark

2 c. flour	4 eggs
2 tsp. soda	3 jars strained baby food (carrots)
1 tsp. salt	1 c. oil
2 tsp. cinnamon	
2 c. sugar	

FROSTING:

1/2 c. oleo	3 oz. pkg. soft cream cheese
1 tsp. vanilla	2 c. powdered sugar

Sift flour, soda, salt and cinnamon together. Mix sugar, oil, eggs and baby food together; add flour. Grease and flour jelly roll pan. Bake 25 minutes in preheated 350° oven. Cool.

Frosting: Mix soft margarine and soft cream cheese, vanilla and powdered sugar. Frost cooled cake. Will freeze well.

Carrot Cake

Rozanne Yochum

2 c. sugar	1/2 tsp. salt
1 c. Wesson oil	3 T. cinnamon
4 eggs	1 c. walnuts
2 c. flour	3 c. grated carrots
2 tsp. soda	1/2 or 1 c. raisins

ICING:

8 oz. pkg. cream cheese	1/2 stick butter
1 box powdered sugar	2 tsp. vanilla

Beat sugar and oil together; add eggs. Mix well. Sift dry ingredients. Add to mixture. Fold in carrots, nuts and raisins; stir well. Makes 3 layers or one 9x13-inch pan.

Icing: Soften cream cheese and butter. Beat well all remaining ingredients.

You can cut back on the cinnamon if you like.

Cream Cheese Pound Cake

Elva Tiarks

2 sticks oleo	6 eggs
1 stick butter	3 c. flour
8 oz. pkg. cream cheese	2 tsp. vanilla
3 c. sugar	2 tsp. lemon extract

Cream oleo, butter and cream cheese. Add 3 cups sugar and beat well. Add 6 eggs, one at a time. Add extracts and flour. Mix well. Pour batter into greased and floured 10-inch tube pan. Bake 1 hour and 25 minutes at 350°.

Creme de Menthe Cake

Mary Engstrom

1 white cake mix
1/2 c. creme de menthe
(ice cream topping)

1 can fudge sauce
8 oz. ctn. non-dairy
whipped topping

Mix cake mix as directed. Add 1/4 cup creme de menthe. Pour into 9x13-inch pan and bake as directed. Cool. Pour entire can of fudge sauce over cake and spread. Mix 1/4 cup creme de menthe into whipped topping and spread on cake; chill.

Chocolate Cake

Jackie Yochum

2 c. sugar
1/2 c. shortening
3 eggs
1/2 c. cocoa

2 tsp. baking powder
1/2 c. coffee
2 c. flour
1 tsp. baking soda

Cream 2 cups sugar and shortening. Add eggs. Sift together: flour, cocoa, baking powder. Add to sugar mixture. Put 1 teaspoon baking soda in coffee. Add alternately with flour mixture. Add 1 cup boiling water. Mix well. Bake at 350° for 35 minutes (no longer).

Chocolate Upside Down Cake Pudding

Dee Leach

1 c. flour
3/4 c. sugar
2 tsp. baking powder
1/2 tsp. salt

1/2 c. milk
2 T. melted butter
3 T. cocoa

FILLING:

1 c. sugar
3/4 c. boiling water

3 T. cocoa

Mix milk and melted butter. Sift dry ingredients. Add to liquid mixture and mix. Place batter in 8x11-inch baking dish. Mix cocoa and sugar. Add boiling water and stir. Spoon filling carefully over batter. Bake at 350° for 30 minutes. Cool, cut into squares. Serve upside down. Top with ice cream or Cool Whip.

Graham Cracker Streusel Coffee Cake

Arlene Tiarks

2 c. graham cracker crumbs	1 c. water
3/4 c. chopped nuts	1/3 c. oil
3/4 c. brown sugar	3 eggs
1 1/4 tsp. cinnamon	1 c. powdered sugar
3/4 c. butter, melted	1 to 2 T. water
1 pkg. cake mix (any flavor)	

Mix crumbs, nuts, brown sugar, cinnamon and butter. Set aside. Blend together cake mix, water, oil and eggs until mixture is moist, about 30 seconds on low speed. Pour half of this batter into greased and floured 9x13-inch pan. Sprinkle half of the crumb mixture over batter. Spread remaining batter evenly over crumbs, then sprinkle rest of crumbs on top. Bake at oven temperature stated on cake mix box for 40 to 50 minutes. Mix glaze and spread on top when cake is cooled.

Dirt Cake

Geneve Selsor

1/2 stick margarine	12 oz. ctn. thawed Cool Whip
1 c. powdered sugar	20 oz. pkg. Oreo cookies crushed until they look like potting soil
8 oz. pkg. cream cheese	18" plastic flower pot
2 (3 1/2 oz.) pkg. instant pudding (vanilla)	

Cream margarine, cream cheese and powdered sugar in mixing bowl. Mix milk, pudding and Cool Whip and combine with cream cheese mixture. Put one-third of the cookies in the bottom of the pot. Add a layer of filling mixture; add another 1/2 of the cookies and the rest of the filling. Top with remainder of cookies. Refrigerate overnight; decorate with plastic or silk flowers and gummy worms. Serve with a garden trowel.

Very unusual dessert and a conversation piece.

New Lemon Cake

Dee Leach

1 pkg. lemon cake mix
 1 pkg. instant lemon
 pudding
 3/4 c. vegetable oil

3/4 c. hot water
 4 eggs

GLAZE:

2 c. powdered sugar
 1/3 c. lemon juice

2 T. oil
 2 T. water

Stir all ingredients together. Beat for 4 minutes. Pour into greased and sugared (granulated sugar, not flour) 9x13-inch pan. Bake at 350° for 45 minutes. Glaze while still warm. Punch holes in cake with a fork so that glaze soaks in.

Glaze: Stir together glaze ingredients and pour over warm cake.

Pineapple Pudding Cake

Jean Torneten

1 sm. angel food cake
 1 sm. box instant vanilla
 1 to 1 1/4 c. milk
 3 oz. pkg. cream cheese

20 oz. (1 lb. 4 oz.) can
 crushed pineapple,
 drained
 8 oz. ctn. Cool Whip

Slice cake and arrange on bottom of 9x13-inch pan. Add milk to vanilla pudding mix, adding gradually so as to make pudding creamy. Cream the cream cheese and add to pudding mix until smooth. Spread the cream cheese-pudding mixture on top of cake slices. Top with crushed pineapple. Spread Cool Whip over pineapple and refrigerate. Bananas or strawberries may be substituted for pineapple.

Poppy Seed Cake

Dee Leach

1 yellow cake mix
 1 pkg. butterscotch
 instant pudding
 1/3 to 1/2 c. poppy seed

4 eggs
 1 c. cold water
 3/4 c. oil
 1 tsp. vanilla

Mix all ingredients together and pour immediately into a greased and sugared (granulated sugar) bundt pan or 5 mini loaf pans. Bake at 350° for 40 to 45 minutes. Cool and remove from pan.

Poppy Seed Bread

Elva Tiarks

3 c. flour	2 1/2 c. sugar
1 1/2 tsp. salt	1 1/2 c. milk
1 1/2 tsp. baking powder	3 eggs
1 1/8 c. butter	1 1/2 tsp. vanilla
3 T. poppy seed	1 1/2 tsp. almond flavoring

GLAZE:

3/4 c. sugar	1/4 tsp. vanilla
1/4 c. orange juice	1/4 tsp. almond flavoring

Combine all ingredients in mixer bowl and beat for 2 minutes. Pour into two greased and floured loaf pans. Bake at 350° for 1 hour and 15 minutes. Heat glaze ingredients and pour over warm bread.

Strawberry Cake and Icing

Dee Leach

CAKE:

1 pkg. white cake mix	1/2 c. cooking oil
1 pkg. strawberry Jello	1/2 c. strawberries, fresh or thawed
1/2 c. water	
4 eggs	

ICING:

1 lb. box powdered sugar	1/2 c. strawberries, fresh or thawed
1 stick soft margarine	

Combine cake ingredients in large bowl and beat with an electric mixer until light and creamy. Pour into 3 (9-inch) greased and sugared (granulated sugar) cake pans. Bake at 350° for 25 to 35 minutes. Cool layers completely and ice with icing.

Alternate baking: Grease and sugar 10-inch angel food cake pan or 10-inch bundt cake pan. Pour batter into pan and bake for 55 to 65 minutes or until a cake tester or toothpick poked in the center comes out clean. Cool for 10 minutes on rack. Turn out of pan to cool completely. Serve plain or with Cool Whip or ice with icing.

Icing: Combine all ingredients for icing and beat with mixer until glossy but not grainy.

Twinkie Cake

Shari Yochum Massie

1/4 c. butter
1/2 c. Crisco
1 c. sugar
1 T. vanilla

3/4 c. evaporated milk
Yellow or chocolate cake
mix
2 (9x13") cake pans

Mix the first 4 ingredients together with mixer. Very, very slowly add the milk a little at a time. Beat 8 minutes until fluffy. Mix the cake mix as instructed on the box and divide the mixture into both pans. Bake until done. When cooled, spread above mixture over one layer and top with the remaining layer. Refrigerate or freeze.

Watergate Cake

Shari Yochum Massie

1 white cake mix
2 pkg. instant pistachio
pudding
3 egg whites
1/2 c. chopped pecans

1 c. vegetable oil
1 c. 7-Up
1 1/4 c. milk
1 lg. Cool Whip

Mix cake mix, 1 package pudding, egg whites, pecans, oil and 7-Up. Grease and flour 9x13-inch pan. Pour in mixture and bake at 350° for 30 minutes. Mix milk, 1 package pudding and Cool Whip together. Spread on cooled cake. Refrigerate.

Professional Frosting

Shari Yochum Massie

2 lb. powdered sugar
1 c. Crisco
1/2 c. milk

1 egg white
1 tsp. almond extract

Use 1/2 of the powdered sugar and mix with rest of ingredients. Mix in remaining powdered sugar.

Twinkie Filling

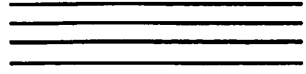
Pat Hayes

1 c. milk
5 T. flour
1 c. sugar
1/2 tsp. salt

1/2 c. shortening
1/2 c. butter
1 tsp. vanilla

Cook milk and flour over low heat until thick. Cool. Mix remaining ingredients. Add cooked mixture and beat until light and fluffy. One-half batch will fill 24 cupcakes.

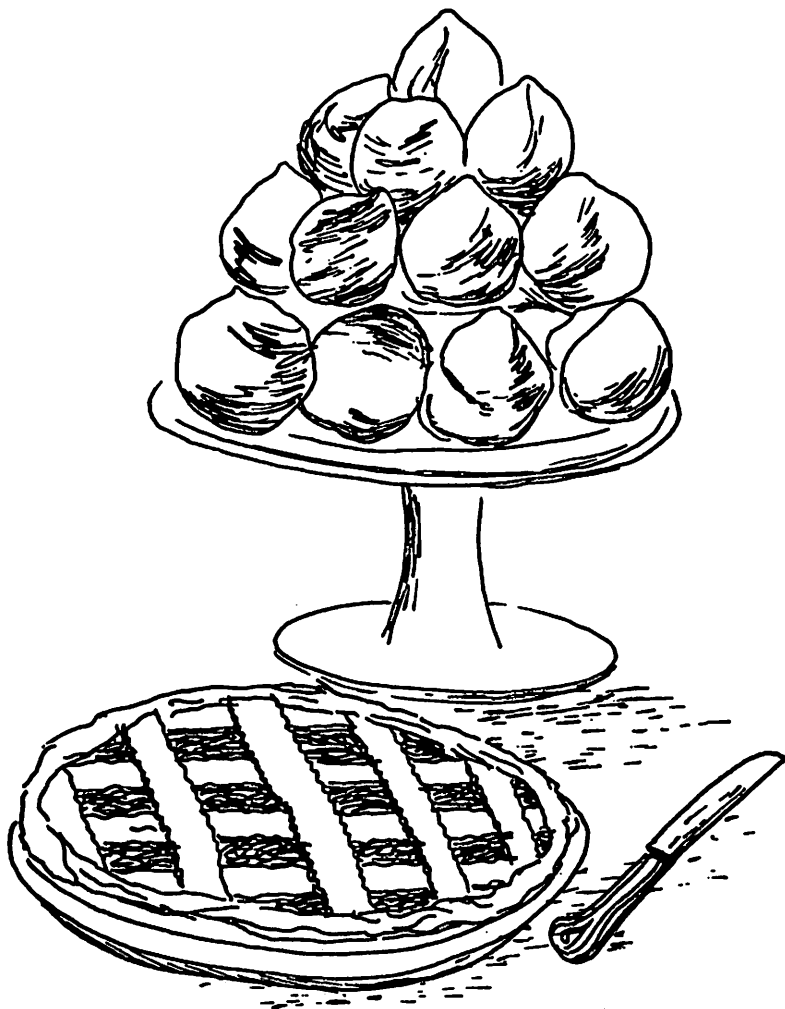
Notes



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Pies & Other Desserts



Hints for Pie

- A pie crust will be easier to make if all ingredients are cool.
- A teaspoon of vinegar added to pie dough helps make a flaky crust.
- Add a minimum amount of liquid to the pastry, or it will become tough.
- Pie crust will not be hard or tough when milk is used in place of the water.
- When making pie crust, add a little baking powder to keep the crust light and tender.
- Sprinkle the pastry board with 3/4 tablespoon of quick rolled oats before rolling a pie crust. It tastes nutty and provides extra nutrition.
- When baking a single pie crust, place gently in the pan and prick thoroughly. Check after baking 5 minutes and prick again in any puffed areas.
- For a single pie crust, use a scrap of pastry and press the crust against the sides of the pan so that no air can get under the crust.
- Pies should be baked in non-shiny pans to enhance the browning. Glass baking dishes also work well.
- To prevent soggy pie crusts, brush the bottom crust with egg white before pouring in fruit filling, or sprinkle with a light coating of flour and sugar.
- For a quick crust, coat a pie pan with butter and press in crushed corn flake crumbs. This is especially good with pumpkin pie.
- For a shiny pie crust, brush the top of the pie with a mixture of 1 egg, 1 teaspoon sugar, 1/4 teaspoon salt, and 1 teaspoon cooking oil. Bake as usual.
- One tablespoon of lemon Jello over apple pie before putting on the top crust will prevent runover and add flavor. Try raspberry Jello on cherry pie.
- When making pumpkin pie, separate the eggs, reserving the whites. When all ingredients are mixed, add the stiffly beaten whites for a fluffier pie.
- Put a layer of marshmallows in the bottom of a pumpkin pie, then add filling. You will have a nice topping as they come to the surface.
- Vanilla adds flavor to fruit pies.
- The meringue on pie will be higher if you add a pinch of cream of tartar to the beaten whites.
- Mix 1 teaspoon cornstarch for each egg white with the sugar, then add it to the whites for a nice meringue.
- If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.
- To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.
- Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- In making custard-type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.

Pies & Other Desserts

Sharon's Banana Split Dessert

Shari Yochum Massie

2 or 3 bananas
1/2 gal. Neapolitan ice
cream
1 c. chocolate chips
Graham cracker crumbs
1/2 c. butter

2 c. powdered sugar
1 1/2 c. evaporated milk
1 tsp. vanilla
1 pt. whipping cream
1 c. chopped walnuts

Cover the bottom of an 11x15-inch pan with a graham cracker crust. Reserve 1 cup crumbs. Slice bananas and layer over crust. Slice ice cream in 1/2-inch thick slices and place over bananas. Sprinkle ice cream with 1 cup chopped walnuts. Freeze until firm. Melt 1 cup chocolate chips and butter. Add 2 cups powdered sugar and evaporated milk. Cook mixture until thick and smooth, stirring constantly for 10 minutes. Remove from heat and add vanilla. Cool chocolate mixture, then pour over ice cream, freeze until firm. Whip cream until stiff. Spread over chocolate layer and top with reserved crumbs. Store in freezer. Remove about 10 minutes before serving.

Will keep for several weeks. Makes about 20 servings.

Blueberry Delight

Virginia Huneke

2 pkg. Dream Whip
1 lg. (8 oz.) pkg. cream
cheese
3/4 c. sugar
1 tsp. vanilla
1 1/2 sticks melted
margarine

3 c. crushed Ritz
crackers
2 cans blueberry pie
filling

Mix Dream Whip with vanilla and milk per package directions. Beat until stiff. Mix the cream cheese with the sugar and vanilla. Add to Dream Whip and mix well. Line bottom and sides of 9x13-inch pan with Ritz cracker crumbs and butter mixture. Then Dream Whip and cream cheese mixture. Top with blueberries; chill. Can be frozen.

Buster Bar Dessert

Pat Hayes

- | | |
|-----------------------|--------------------------------|
| 1 stick butter | 3 c. crushed chocolate cookies |
| 2 c. chocolate chips | 6 T. melted butter |
| 1 tsp. vanilla | 1/2 gal. vanilla ice cream |
| 1 can evaporated milk | 1 pkg. salted peanuts |
| 2 c. powdered sugar | |

Mix and boil first 5 ingredients for 4 to 5 minutes. Press cookies and butter in bottom of a 9x13-inch pan; chill. Place softened ice cream on crust. Pour thoroughly cooked chocolate mixture on ice cream. Top with peanuts and freeze.

Yum Yum.

Cheesecake

Judy Fenster

- | | |
|---------------------------------|---------------------------------------|
| 1 env. Knox unflavored gelatine | 2 (8 oz.) pkg. cream cheese, softened |
| 1/2 c. sugar | 1 tsp. vanilla |
| 1 c. boiling water | 1 (9") graham cracker crust |

Mix gelatine and sugar, add boiling water. Stir until gelatine is dissolved. With electric mixer beat in cream cheese and vanilla until smooth. Pour into crust, chill until firm about 2 hours. Top with fresh or canned fruit. Makes 8 servings.

Cheesecake

Marjorie Kramer

- | | |
|-----------------------------|---|
| 12 graham crackers | 3 sm. or 1 (8 oz.) pkg. Philadelphia cream cheese |
| 1/4 lb. butter or margarine | 1 tsp. vanilla |
| 1 c. sugar | 1/2 pt. sour cream |
| 3 eggs | |

Melt butter and add crushed crackers. Save 1/4 cup crumbs for later. Pat remaining crumbs on sides and bottom of 8- or 9-inch pie pan. Beat eggs and add sugar, then cream cheese and vanilla. Beat until smooth. Pour into crust and bake at 350° for approximately 40 minutes. Add 1 tablespoon sugar and 1 teaspoon vanilla to sour cream. Spread on cheesecake and sprinkle on remaining crumbs. Return to oven for 5 minutes. Cool. Refrigerate until ready to serve.

Cherry Cheesecake

Hazel Grote

1 graham cracker crust
8 oz. pkg. cream cheese
1/3 c. lemon juice
14 oz. can sweetened
condensed milk

1 tsp. vanilla
1 can cherry pie filling

Beat cream cheese, lemon juice, condensed milk and vanilla together. Pour into graham cracker crust, which may be baked or unbaked. Put can of cherry pie filling on top of cream cheese mixture. Put in refrigerator until ready to serve.

Cherry Cheese

Dessert

Julie Messerli

2 (8 oz.) pkg. cream cheese
1 c. powdered sugar
2 env. Dream Whip
2 pkg. graham crackers

1 1/4 stick melted
margarine
2 cans cherry pie filling
1/4 c. granulated sugar

Mix Dream Whip according to package directions. Cream together cream cheese and powdered sugar. Fold together cream cheese and Dream Whip. Crush graham crackers, add sugar, then melted margarine. Pat mixture in bottom of a 9x13-inch pan. Layer with Dream Whip mixture. Cover with cherries. Refrigerate overnight.

Cherry Dessert

Rozanne Yochum

8 oz. pkg. cream cheese
Powdered sugar
Graham cracker crust

1 c. whipped cream or
Cool Whip
1 can cherries

Whip cream cheese and powdered sugar. Fold in whip cream and pour into prepared graham cracker crust. Add can of cherries on top; chill.

Sets up real fast. Fits nice in a shallow Corningware dish.

*Blessed is she who when she calls on herself
finds someone at home.*

Chocolate Eclair

Cliff Miller

Whole graham crackers

**2 pkg. instant vanilla
pudding**

3 1/2 c. milk

1 med. ctn. whipped topping

**2 oz. unsweetened
chocolate squares**

1 T. white syrup

2 T. butter

1 tsp. vanilla

1 1/2 c. powdered sugar

Lay whole graham crackers on bottom of a 9x12-inch pan. Mix vanilla pudding with milk and add in whipped topping. Pour 1/2 of pudding mixture over bottom layer of crackers. Add another layer of graham crackers on top of pudding mixture, and pour last 1/2 of pudding mixture over second layer of crackers. Add final layer of graham crackers. Melt chocolate squares with white syrup, butter and vanilla. Remove from heat and mix at once with powdered sugar. (If not thin enough to spread, add a little milk.) Spread chocolate mixture over top layer of graham crackers. Refrigerate for 6 hours.

Chocolate Eclair Dessert

Tina Barber

Whole graham crackers

2 pkg. (sm.) instant

French vanilla pudding

3 c. milk

8 oz. ctn. Cool Whip

ICING:

2 oz. Choco-bake

liquid chocolate

3 T. soft butter

2 T. white syrup

1 1/2 c. powdered sugar

2 T. milk

1 T. vanilla

Line a 9x13-inch pan with whole graham crackers. Beat pudding mix and milk. Add Cool Whip. Pour 1/2 of mixture over crackers. Top with another layer of graham crackers. Pour remaining pudding on this. Top with more graham crackers. Mix all icing ingredients together and spread over graham crackers. Refrigerate 24 hours before serving.

Prayer should be the key of the day and the lock of the night.

Coconut Delight

Cliff Miller

1/2 c. oleo	2 c. milk
1 c. flour	2 sm. pkg. of instant coconut cream pudding
1/2 c. pecans	8 oz. ctn. Cool Whip
8 oz. pkg. Philadelphia cream cheese	1/4 c. toasted coconut
1 c. powdered sugar	

Mix oleo, flour and pecans together well and press into an 8x10-inch glass dish. Bake at 315° for 15 minutes. Blend softened cream cheese and powdered sugar. On low speed, add milk and coconut cream pudding. Blend for approximately 2 minutes. Add 6-ounce container of Cool Whip by hand; mix well. Spread onto cooled crust. Spread rest of Cool Whip on top. Sprinkle with 1/4 cup toasted coconut. Refrigerate.

Coconut CrunchTorte

JoAnn Tiarks

1 c. graham cracker crumbs	1/2 c. chopped moist coconut
1/2 c. chopped walnuts	4 egg whites
1 tsp. vanilla	1/4 tsp. salt
1 pt. butterbrickle ice cream	1 c. sugar

Combine graham cracker crumbs, coconut and nuts. Beat egg whites with salt and vanilla until foamy; gradually add sugar and continue beating until egg whites form stiff peaks. Fold graham cracker mixture into egg white mixture, spread in well greased 9-inch pie plate, 10x6x1 1/2-inch baking dish. Bake in moderate oven at 350° for 30 minutes. Cool. Cut in wedges, top with ice cream. Serves 6 to 8.

Cream Puffs or E'Clairs

Lydia Lee

1/2 c. water	1/4 tsp. salt
1/4 c. shortening	2 eggs
1/2 c. flour	

Bring water to boiling point. Add shortening; stir until melted. Bring to boiling point, quickly add flour and salt. Cook, stirring constantly for about 2 minutes, or until mixture forms smooth compact mass. Cool slightly. Add eggs, one at a time, beating after each. Beat 5 minutes, or until mixture is thick and shiny. Using tablespoon or pastry bag, immediately shape 2-inches apart on greased baking sheet into mounds 2 1/2-inches in diameter, or oblong 1x5-inches. Bake in very hot oven at 450°.

Cream Puffs and/or Miniature Cream Puffs

Dee Leach

1/2 c. margarine
1 c. boiling water
1 c. flour

4 eggs
Pinch of salt

In saucepan melt butter in boiling water. Add flour, all at once, and stir until the mass leaves the sides of the pan. Remove from heat, let cool; add unbeaten eggs, one at a time, until well mixed. Drop the mixture about the size of an egg on an ungreased baking sheet and bake at 425° for 15 minutes, then 325° for 25 minutes. Allow to cool away from a draft. Cut off tops, fill with pudding or ice cream. Makes about 12 puffs.

To makes miniature puffs, drop small amount of mixture from a teaspoon onto an ungreased pan. Bake at 400° for 20 to 25 minutes. Cool and fill with pudding or meat salad.

Dump It Dessert

Dee Leach

1 tall can pineapple chunks
or tidbits (do not drain)
1 can cherry pie filling

1 yellow or white cake mix
1 stick margarine

Dump into 9x13-inch baking dish pineapple and cherry pie filling; mix together. Dump and spread cake mix evenly over fruit mixture. Cut margarine in squares and place on top of cake mixture. Bake at 350° for 1 hour. Serve with Cool Whip or ice cream.

Flan

Aurora Portero Paff

(Caramel custard)

2/3 c. sugar
4 eggs
2 (13 oz.) cans evaporated milk

1/2 c. sugar
2 tsp. vanilla

In small skillet heat and stir the 2/3 cup sugar over medium heat until sugar melts and becomes golden brown. Quickly pour caramelized into a Pyrex baking dish. In bowl beat eggs, stir in milk, the 1/2 cup sugar and vanilla. Pour into caramelized-coated mold. Place in large pan with hot water around mold to a depth of 1-inch. Bake uncovered at 325° for 60 to 70 minutes or until knife inserted in center comes out clean. Chill, invert turning out on platter. Cut it into squares to serve. Makes 10 to 12 servings.

Instead of making the caramel you can use 1/4 cup caramel topping.

Fruited Topped Torte

Andrea Tiarks

CRUST:

2 c. graham cracker crumbs 1/4 c. chopped nuts (opt.)
1/4 c. margarine, melted

FILLING:

3 (8 oz.) pkg. cream cheese 5 eggs
1/2 c. sugar 3 T. lemon juice

TOPPING:

1 lb. 8 oz. can cherry or blueberry pie filling

Mix graham cracker crumbs, margarine and nuts in a 9x13-inch pan. Press crust firmly into bottom of pan. Beat softened cream cheese and sugar together until fluffy. Add eggs, one at a time, beating well after each addition. Stir in lemon juice. Pour filling over crust and bake at 350° until set in the center, about 45 minutes; cool. Spread pie filling over top. Refrigerate until ready to serve. Serves 15 to 18 adults.

Grandma's Baked Pineapple

Sandy Williams

2 cans chunk pineapple 6 T. flour
1/2 c. white sugar 2 sticks margarine
1/2 c. brown sugar 8 slices of bread, cubed

Heat and mix pineapple juice, sugars and flour until thick. Melt butter in separate pans. Stir in diced bread pieces and put 2 mixtures together. Bake at 350° for 15 minutes. Makes a 2-quart casserole.

Ice Cream Delight

Marilyn Kroblin

1/2 gal. vanilla ice cream, 1/2 c. chopped nuts
softened 1 c. coconut
2 c. Rice Chex, crushed 2/3 c. brown sugar
(measure after crushing) 1/3 c. butter

Heat to just boiling the 2/3 cup brown sugar and 1/3 cup butter. Mix with nuts, coconut and crushed Chex. Put 2/3 of mixture in bottom of a 9x13-inch pan. Spread softened ice cream over. Put remaining 1/3 cup on top. Freeze.

Lemonade Dessert

Tootie Graafs

CRUST:

40 Ritz crackers,
crushed

1/3 c. soft margarine
1/3 c. powdered sugar

FILLING:

8 oz. ctn. Cool Whip
1 can Eagle Brand milk
(sweetened condensed)

6 oz. can frozen
lemonade

Mix all ingredients for crust. Pat into 8x12-inch Pyrex dish or 9-inch pie plate. Reserve 1/2 cup crumbs for top.

Mix all ingredients for filling together; blending well. Put on top of crumbs. Sprinkle the reserved 1/2 cup of crumbs on top. Refrigerate.

Light 'n Fruity Dessert

Dee Leach

CRUST:

1 1/2 c. crushed pretzels
1/4 c. sugar

1/2 c. melted oleo

FILLING:

2 (3 oz.) pkg. Jello (any
flavor)
1 1/3 c. boiling water or
cold & use microwave method
1 pkg. unflavored gelatin (opt.)

4 c. ice cubes
16 oz. frozen whipped
topping, thawed
2 c. diced or sliced fruit
(opt.)

Crust: Mix and press into a 9x13-inch pan. Bake at 350° for 10 minutes or microwave 3 to 5 minutes on HIGH. Cool.

Filling: Completely dissolve Jello in boiling water, stirring about 3 minutes or use microwave method*. Add 4 cups ice cubes and stir constantly until gelatin thickens (about 2 or 4 minutes). Remove any unmelted ice. Blend in whipped topping using wire whip (I use a wooden spoon). Blend until smooth. Fold in fruit; chill if necessary until mixture mounds. Spoon over pretzel crust. Chill 2 hours. Cut and serve.

*Microwave Jello: I use 1 1/2 to 1 2/3 cups water. In warm weather I have found it holds up better if I add 1 package of unflavored gelatin with the Jello even when I use only 1 1/3 cups water. I have used peaches and peach Jello and strawberries and strawberry Jello, raspberries and raspberry Jello sound good although I've never made it. The addition of fruit is optional.

Lemon Delight

Edna W. Waldron

1 lg. can crushed
pineapple

1/2 c. sugar
8 egg yolks

Let mixture come to a boil; boil for 1 minute. While still hot stir in 1 box of lemon Jello (3-ounces). Beat up the 8 egg whites until very stiff, add 1/2 cup sugar. Add this to cooled mixture. Melt about 4 or 5 tablespoons butter. In dish, add about 33 graham crackers, crushed, mix. Pat this down in a 9x13-inch pan (save some for top). Pour above lemon mixture on crumbs, with some on top. Chill.

Peach Crumble

Julie Messerli

1 lg. can sliced peaches
1 pkg. butterbrickle cake mix
1 stick oleo, melted

1/3 c. brown sugar
1/2 c. chopped nuts, if
desired

Pour canned peaches with juice into a 9x13-inch pan. Crumble dry cake mix over top. Pour melted oleo over top. Sprinkle with brown sugar and nuts, if desired. Bake at 325° for 1 hour. Top with whipped topping or ice cream, if desired.

Pineapple Refrigerator Dessert

Tootie Graalfs

1 sm. cake mix (Jiffy)
1 pkg. instant vanilla pudding
No. 2 can crushed
pineapple, drained

2 c. milk
8 oz. pkg. cream cheese
1 lg. ctn. Cool Whip

Bake cake mix according to directions on box. Bake in 9x13-inch greased and floured pan at 350°; cool. Mix pudding and milk. When thick, beat in softened cream cheese; spread on cake. Spread pineapple on top of pudding, then Cool Whip on top. Chill well. This is better if it stands overnight. Keep refrigerated.

Pudding Cheesecake in 15 Minutes

Cliff Miller

8 oz. pkg. cream cheese
2 c. milk

3 1/2 oz. pkg. instant
pudding (lemon or
pineapple cream flavor)
1 graham cracker crust

Whip cream cheese until soft. Gradually blend in 1/2 cup of milk until mixture is very smooth. Add remaining milk. Beat slowly with mixer for 1 minute. Pour at once into cooled crust. Sprinkle graham cracker crumbs on top to make it extra crunchy. Chill until set.

Pumpkin and Cream Cheese

Roll-Up

Nancy McCormick

3/4 c. sifted flour
 1 tsp. baking powder
 2 tsp. cinnamon
 1 tsp. pumpkin pie spice
 1/2 tsp. nutmeg
 1/2 tsp. salt

3 eggs, slightly beaten
 1 c. sugar
 2/3 c. canned solid-pack
 pumpkin
 1 c. chopped walnuts

CREAM CHEESE FILLING:

1 c. sifted powdered sugar
 8 oz. pkg. cream cheese

6 T. butter
 1 tsp. vanilla

Preheat oven to 375°. Grease a 15x10x1-inch jelly roll pan. Line with wax paper; grease and flour the wax paper. Sift together dry ingredients; set aside. Beat eggs and sugar in large bowl until thick and fluffy; beat in pumpkin. Stir in sifted dry ingredients all at once. Pour into prepared pan; spread evenly with rubber spatula. Sprinkle with nuts. Bake in preheated moderate oven at 375° for 15 minutes or until center springs back when lightly touched with fingertips. Loosen cake around edges with a knife. Invert onto clean damp towel dusted with powdered sugar; peel off wax paper. Trim 1/4-inch from all sides. Roll-up cake and towel together from short side. Place seam-side down on wire rack; cool completely.

Filling: Beat together ingredients until smooth. Unroll cake. Spread with cream cheese filling. Reroll cake. Refrigerate until ready to serve. Yield: 10 servings.

Rhubarb Dessert

Marjorie Caldwell

4 c. rhubarb
 1/2 c. water
 1 c. sugar
 3 drops red food coloring
 3 T. cornstarch
 Graham crackers

1/4 c. melted oleo
 8 oz. plus Cool Whip
 1 1/2 c. marshmallows
 1 pkg. instant vanilla
 pudding

Cook and cool the above. Make a graham cracker crust of the graham crackers and melted oleo. Pour cooled rhubarb over the graham cracker crust. Mix 8-ounces plus of Cool Whip with 1 1/2 cups marshmallows. Put on top of rhubarb. Mix the package of vanilla pudding as directed and pour on top of marshmallows. Top with a few crumbs. Refrigerate a couple of hours. Serves 12.

Rich Chocolate Mousse

Aurora Portero Paff

1/4 c. sugar	1 tsp. vanilla
1 T. flour	Grated peel 1/2 orange
4 eggs, separated	1 1/2 c. heavy cream, whipped
1/4 c. milk	1/2 c. hazel nuts
12 T. butter	
6 oz. pkg. semi-sweet chocolate	

Lightly grease 1-quart mold. Combine sugar, flour and egg yolks, stir in milk, heat stirring with wire whisk over low heat until mixture is consistency of thin mayonnaise. Add butter, a little at a time, stirring each addition until smooth. Remove from heat. Add chocolate, vanilla and orange peel. Stir until chocolate is melted. Cool. Pour into greased mold. Chill in refrigerator at least 5 hours. Unmold. Serve garnished with whipped cream sweetened to taste and hazel nuts. Makes 10 small but rich servings.

Strawberries in Cream

Dee Leach

CRUST:

1 1/2 c. crushed pretzels	1/2 c. melted butter
1/4 c. sugar	

MIDDLE LAYER:

8 oz. pkg. cream cheese	12 oz. ctn. Cool Whip
3/4 c. sugar	

TOP LAYER:

2 (3 oz.) pkg. strawberry Jello	1 pt. frozen strawberries (I use 2 (10 oz.) pkg.)
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Crust: Crush pretzels. Mix with 1/4 cup sugar and 1/2 cup melted butter; press in a 9x12-inch pan. Bake at 375° for 10 minutes. May microwave 3 to 4 minutes on HIGH.

Middle Layer: Beat together 8-ounce cream cheese, 3/4 cup sugar; add 12-ounce container, thawed, Cool Whip. Spread mixture over pretzel layer and let set.

Top layer: Mix together 2 packages strawberry Jello and 2 cups boiling water or use microwave Jello method. Add 1 pint or 2 (10-ounce) packages of frozen strawberries. Allow to partially set and pour over top of 2 layers. Chill and cut into squares.

Striped Delight

Nancy McCormick

1 1/2 c. cooked crumbs*
 1/4 c. sugar
 1/3 c. melted butter
 8 oz. pkg. cream cheese,
 softened
 1/4 c. sugar

2 T. milk
 8 oz. ctn. Cool Whip
 whipped topping, thawed
 2 pkg. (4 servings) Jello
 brand instant pudding*
 3 1/2 c. cold milk

Combine crumbs, 1/4 cup sugar and melted butter. Press firmly into bottom of 13x9-inch pan; chill 5 minutes. Or, for firmer crust, bake at 375° for 8 minutes; cool. Beat cream cheese with sugar and 2 tablespoons milk until smooth. Fold in half the whipped topping. Spread over crust. Prepare pudding as directed on package, using 3 1/2 cups milk; pour over cream cheese layer. Chill several hours or overnight. Spread remaining whipped topping over pudding. Makes 12 servings.

Not serving a crowd? Divide recipe in half and fix in an 8x8-inch pan. Store leftovers in refrigerator.

*Suggested flavors: Graham cracker crumbs with chocolate flavored pudding, Gingersnap crumbs with lemon or butterscotch flavored pudding.

Angel Pie

Candy Peters

6 egg whites
 1/4 tsp. salt
 1 tsp. vanilla
 2 c. sugar
 1 T. vinegar

1/2 pt. whipping cream
 (whipped & sweetened
 with sugar)
 Crushed Skor candy bars

Beat egg whites frothy with 1/4 teaspoon salt. Beat in 1 tablespoon vanilla and 1 cup sugar, 1 tablespoon at a time, beating well after each until sugar is dissolved. Then fold in alternately (a little at a time) 1 cup sugar and 1 tablespoon vinegar. Grease and flour 1 very large pie pan (10-inch). Bake at 275° for 30 minutes and at 300° for 30 minutes; turn off oven and let cool with door open (can be done overnight). When completely cool top with whipped cream and garnish with crushed candy bars. Let stand (loosely covered) in refrigerator for 3 to 4 hours before serving.

Two recipes makes 3 (9-inch) pies. After baking shells, shape by breaking excess of edge and piling in center. Then whipped cream covers it. Serves 10 to 12.

Striped Dessert

Dee Leach

CRUST 1:

1 1/2 to 2 c. crushed vanilla
wafers

1/2 stick melted oleo
Nuts

CRUST 2:

1 1/2 c. crushed pretzels
1/4 c. sugar

1/2 c. melted oleo

BOTTOM LAYER:

8 oz. pkg. cream cheese
8 oz. ctn. Cool Whip

1 c. powdered sugar

MIDDLE LAYER:

3 1/2 to 4 c. milk
1 pkg. chocolate instant pudding*

1 lg. pkg. vanilla instant
pudding

TOP LAYER:

8 oz. ctn. Cool Whip

Bit's O Brickle chips

Crust 1: Mix crushed vanilla wafers, 1/2 cup melted oleo and nuts. Press in a 9x13-inch baking pan. Bake at 325° for 10 minutes or microwave on HIGH for 3 to 4 minutes or make crust 2.

Crust 2: Mix crushed pretzels, 1/4 cup sugar and 1/2 cup melted oleo. Press into a 9x13-inch baking dish. Bake at 350° for 10 minutes or microwave at HIGH for 3 to 4 minutes. Cool.

Bottom layer: Mix 8-ounce package cream cheese, 8-ounce container Cool Whip and 1 cup powdered sugar; spread over crust.

Middle layer: Mix 3 1/2 to 4 cups milk, 1 package of chocolate* and 1 large package of vanilla instant pudding. Spread over bottom layer.

Top layer: Spread Cool Whip over pudding layer. Sprinkle Bit's O Brickle over Cool Whip; refrigerate. Cut in squares to serve.

*May substitute lemon pudding for chocolate. Could probably substitute other flavors also.

4-H Prize Winning Apple Pie

(Makes 2 double crust pies)

Shirley Nielsen

CRUST:

2 1/4 c. flour

3/4 c. lard (cold)

3/4 tsp. salt

1 egg

4 T. water (cold)

3/4 tsp. vinegar

PIE FILLING:

2 c. sugar

5 lg. apples, sliced

2 T. tapioca

1/2 tsp. cinnamon or more

Pinch of salt

1/4 c. cream

Crust: Add flour and salt to lard, cut together and mix until crumbly; add beaten egg and vinegar then water. Work to soft ball, divide into 4 parts, roll out between wax paper. Makes 4 crusts in a 10-inch pie pan.

Pie filling: Add sugar, tapioca, cinnamon and salt to apples and mix. Add 1/4 cup cream; mix well. Put into 2 pie crusts, cover with top crust, flute edges; brush milk or cream on top, sprinkle on 1 teaspoon sugar (puncture crust with large tine fork). Bake at 430° for 15 minutes then 350° for 45 minutes until golden brown.

Apple Cream Pie

Tootie Graalfs

3 c. apples, peeled &
sliced

3 T. flour

3/4 c. sugar

1 egg

1/2 tsp. vanilla

1/8 tsp. salt

3/4 c. evaporated milk

TOPPING:

1/3 c. sugar

1/3 c. flour

1 tsp. cinnamon

1/4 c. margarine

Mix flour and apples together. Beat egg; add sugar, vanilla, salt and evaporated milk; mix well. Add apple mixture. Put in unbaked pie shell. Bake at 425° for 15 minutes, then for 30 minutes at 350°.

Mix topping together with pastry blender until crumbly. Put on apple mixture and bake 10 minutes longer.

Coconut Cream Pie

Ethel Tarneten

1/3 c. flour or 1/4 c.
cornstarch

2/3 c. sugar

1/4 tsp. salt

2 1/4 c. milk, scalded

2 slightly beaten egg yolks

2 T. butter or oleo

1/2 tsp. vanilla

2/3 or 3/4 c. coconut

Mix flour (I use cornstarch), sugar and salt. Gradually add scalded milk. Cook over moderate heat, stirring constantly, until mixture thickens and boils; cook 2 minutes. Remove from heat. Add small amount to egg yolks, stir into remaining hot mixture. Cook 1 minute, stirring constantly. Add butter, vanilla and coconut; cool slightly. Top with meringue or whipped topping sprinkled with toasted coconut. Make in a 9-inch baked pie shell.

Cream Peach Pie

Edna W. Waldron

1 (9") pie crust

2/3 c. sugar

1/4 tsp. salt

3 T. flour, level

1/2 c. whipping cream

1/2 c. water

4 lg. peaches, peeled

Put sugar, salt and flour in a bowl and mix well. Then add the cream and water mixture. Slice about 4 good sized ripe peaches, place in the pie shell, pour on above liquid and bake at 375° the first 10 minutes then reduce to 350° until done, maybe 325°, according to your oven.

Cherry Topped Cheese Pie

Mrs. Bill Hecht

Beat together 1 (8-ounce) package of softened cream cheese and 1/2 cup sugar until creamy. Blend in 4 1/2-ounce container of Cool Whip. Pour into unbaked 9-inch graham cracker crust. Top with 1 cup canned cherry pie filling. Chill at least 3 hours before serving.

Ice Cream Pie

Pat Hayes

1/3 c. soft oleo

1/3 c. white corn syrup

2 c. Rice Krispies

Beat oleo and syrup until fluffy; fold in Rice Krispies. Press in pie pan and fill with ice cream. Top with your favorite topping (fresh strawberries are great).

Lemon or Chocolate

Meringue Pie

Mrs. Bill Hecht

2 (3 oz.) lemon or chocolate cook'n serve Jello
pudding & pie filling

Follow directions on box for range top pie. Above fills a 9-inch cooled, cooked pie crust.

PERFECT MERINGUE:

3 egg whites
1/2 tsp. vanilla

1/4 tsp. cream of tartar
6 T. sugar

Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add sugar, beating until stiff and glossy and all sugar is dissolved. Spread over filling sealing meringue to edges of pastry all around. Bake at 350° for 12 to 15 minutes or until peaks of meringue are golden brown.

Lemon Pie

Fran Coberly

1 1/2 c. sugar
3 tsp. cornstarch
3 tsp. flour
Dash of salt
1 (9") baked pie shell

1 1/2 c. hot water
3 egg yolks, slightly beaten
2 T. butter
1/3 c. lemon juice
Meringue

Mix sugar, cornstarch, flour and salt in saucepan. Slowly add hot water. Cook until mixture comes to a full boil, stirring constantly. Reduce heat, cooking 2 more minutes. Remove from heat and add egg yolks. Return to heat and cook 2 minutes. Remove from heat and add butter and lemon juice. Pour into baked pie shell. Spread meringue over top. Bake at 325° for 12 to 15 minutes.

1-Crust Peach

Cream Pie

Irma Eckert

2 T. flour
1/2 c. cream

1 c. sugar
Peaches

Mix flour and sugar and place half of the mixture in an unbaked crust. Then layer sliced peaches on the mixture. Put balance of the mixture over peaches and fill pie with cream. Bake at 350° until golden brown.

Fresh Lemon Meringue Pie

Dee Leach

PIE:

1 1/2 c. sugar
6 T. cornstarch
1/4 tsp. salt
1/2 c. water
1/2 c. fresh squeezed
lemon juice

3 egg yolks, well beaten
2 T. margarine
1 1/2 c. boiling water
1 tsp. fresh grated lemon
rind
Few drops of yellow food
coloring

MERINGUE:

3 egg whites, room temp.
1/4 tsp. cream of tartar

6 T. sugar

CRUST:

1 (9") baked pie shell

In a 2 or 3-quart saucepan mix sugar, cornstarch and salt with a wire whisk. Blend in 1/2 cup cold water, then lemon juice gradually whisking until smooth. Add beaten egg yolks, blending well. Add margarine. Gradually add boiling water, stirring constantly with a rubber spatula. Gradually bring the mixture to a full boil, stirring constantly over medium to high heat. Reduce heat slightly as mixture begins to thicken. Boil slowly 1 minute. Remove from heat. Stir in lemon peel and coloring. Pour hot filling into prepared shell. Let stand allowing a thin film to form while preparing the meringue.

Meringue: In small deep mixing bowl beat 3 egg whites at room temperature with a mixer until they are frothy. Add 1/4 teaspoon cream of tartar. Beat at high speed until whites have just lost foamy appearance and form soft peaks when beaters are withdrawn. Reduce speed to minimum while gradually adding the 6 tablespoons sugar, 1 tablespoon at a time. Return to high speed and beat to stiff and glossy soft peaks again. Put meringue on hot filling in several mounds around the edge. Push meringue gently against the inner edge of the crust, sealing well. Spread meringue to cover rest of filling. Bake at 350 for 12 to 15 minutes or until golden brown. Cool 2 hours.

Pecan Pie

Lucille (Anderson) Carley

3 eggs, slightly beaten
 3/4 c. sugar
 1 T. melted butter
 2 T. flour

3/4 c. white Karo syrup
 1 tsp. vanilla
 1 c. pecan pieces

Pour into unbaked pie shell, bake at 350° for 40 minutes.

Prune Whip Pie

Marie Hiller

1 lb. pitted prunes
 2 T. sugar
 3 egg whites, beaten

3 T. sugar
 1 pie crust, baked
 1 tsp. vanilla

Boil prunes in just enough water to cover with the 2 tablespoons sugar. When done mash and cool. Beat the egg whites with the sugar, a tablespoon at a time. Add vanilla and prunes. Pour in a baked crust and bake 15 to 20 minutes.

Prune Pie

Anna Collett

1 lb. prunes
 6 T. sugar

3 egg whites
 1 tsp. vanilla

Cook prunes until done, let cool and remove seeds. Beat egg whites stiff, then fold in prunes, 1 teaspoon vanilla and the sugar. Pour in a baked pie shell and brown in a hot oven at 450° for 10 to 15 minutes.

Pumpkin Pie

Jody Hobson

1 c. pumpkin
 1 c. sugar
 1 T. flour
 1 c. milk
 1 egg

1 tsp. cinnamon
 1/2 tsp. nutmeg
 1/4 tsp. cloves
 1/2 tsp. salt
 1 tsp. vanilla

Cook sugar, milk and flour until creamy. Add pumpkin, egg, spices and vanilla. Pour into unbaked pastry shell.

For a large 9-inch pie pan, I use 1 1/2 times the recipe and bake about 1 hour at 350°.

Pumpkin Pie

Shirley Nielsen

1 1/2 c. pumpkin	1 tsp. ginger
1 c. brown sugar	1/8 tsp. allspice
1/2 tsp. salt	3 eggs
1 tsp. cinnamon	1 1/2 c. scalded milk

Mix pumpkin, sugar, salt and spices; add slightly beaten eggs and milk. Pour into prepared pie shell. Bake at 425° for 10 minutes then 375° for 35 minutes (test with silver knife, done if comes out clean).

I use home grown pumpkin and put all in blender to mix.

Soda Cracker Pie

Dee Leach

3 egg whites	1/4 tsp. baking powder
1 c. sugar	1/2 c. sliced or chopped pecans
12 soda crackers, rolled fine	1 tsp. vanilla

Beat egg whites until stiff. Gradually add sugar and baking powder, beating until stiff peaks form. Fold in soda crackers (pulverized), nutmeats and vanilla. Bake in well buttered 9x13-inch or 11x15-inch dish or pan at 325° for 30 minutes. (Also makes 2 (9- or 10-inch) pie crusts. Cool. Cut into squares and top with fresh fruit. May also be used as crust for Strawberry Pie Supreme.

French Strawberry Pie

Sally Morse

1 (9") baked pie shell	2 c. (scant) sugar
3 oz. pkg. cream cheese	6 T. (scant) cornstarch
2 qt. fresh strawberries	1/2 pt. whipping cream

Steam and wash 1-quart full of strawberries. Mash them and bring to a boil in heavy pan. Add sugar and cornstarch (mixed together). Boil for about 20 minutes (watch carefully so the glaze doesn't burn). Slice balance of strawberries in 1/4's. Mix the cream cheese until it is easily spreadable. Butter bottom and sides of pie shell with cream cheese. After strawberries have cooled, pour over cream cheese in pie shell. Chill in refrigerator until ready to serve. Whip cream and spread on top of pie.

This will make a 9-inch pie and can be used for 8 servings. Garnish each piece with a whole fresh strawberry.

Strawberry Pie

Tootie Graafls

1 qt. fresh strawberries
 1 c. sugar
 2 T. white corn syrup
 3 T. cornstarch

1 c. water
 Red food coloring
 3 T. strawberry Jello
 Whipped topping

Combine sugar, cornstarch, syrup and water. Cook until clear, add Jello and food coloring; mix well. Let cool. Put strawberries in pie shell, add Jello mixture; chill. Top with whipped topping.

CRUST:

1 1/2 c. flour
 2 tsp. sugar
 1/2 tsp. salt

1/2 c. corn oil
 2 T. milk

Mix ingredients well. Press into a 9-inch pie plate; prick crust. Bake at 400° for 10 minutes or until done; cool. Fresh peaches may be used in place of strawberries.

Strawberry Pie

Julie Messerli

1 (9") baked pie crust
 1 pt. whole strawberries
 3/4 c. sugar
 2 T. cornstarch

1 1/2 c. water
 1 reg. sized pkg.
 strawberry gelatin

Combine sugar, cornstarch and water, bring to a boil, stirring over medium heat about 2 minutes or until clear. While still hot, stir in gelatin until dissolved. Pour hot mixture over strawberries in the pie shell. Chill and serve with whipped topping.

Strawberry Pie Supreme

Dee Leach

1 c. sugar
 2 T. white corn syrup
 2 T. strawberry Jello
 2 T. cornstarch

1 c. water
 Red food coloring
 1 qt. fresh strawberries

Mix sugar and cornstarch. Add syrup and water; bring to a boil and cook 6 minutes. Add Jello and food coloring. Cool. Wash, stem, and drain strawberries. Put in a 9- or 10-inch pie shell. Makes 1 (9- or 10-inch) pie.

Double recipe for 9x13-inch on a soda cracker pie crust.

Cookies, Bars & Candy



COOKIES, BARS
& CANDY

Cookie Hints

- When using brown sugar in a recipe, always press the brown sugar firmly into the measuring cup.
- Grease the cookie sheet once -- before you begin to bake -- no need to grease for the rest of the batch of dough.
- Baked cookies freeze well and can be stored for several months. Pack as airtight as possible. When ready to use, thaw in refrigerator and warm in oven for a few minutes. They will taste fresh-baked.
- After melting chocolate over hot water or in microwave -- cool, before adding to batter.
- Heavy, shiny cookie sheets are best for baking. When using lightweight sheets, reduce oven temperature slightly.
- When sprinkling sugar on cookies, put sugar in shaker first. Dry Jello may be added to sugar for variation.
- Before rolling, chill cookie dough in refrigerator for 30 to 60 minutes. Less dusting flour or powdered sugar will be needed. Too much flour rolled into cookies can cause them to be tough.
- To cream butter or margarine, allow it to reach room temperature. While this requires planning ahead, melting the shortening would make the batter too liquid.
- When baking cookies, use center shelf of oven only. Sheets on 2 levels will cause uneven distribution of heat.
- Place a piece of fresh baked bread in the cookie jar to keep the cookies soft and chewy.
- Many cookie recipes call for too much sugar. You can cut down on the sugar as much as half, particularly if you are using raisins, dates, chocolate chips, etc.
- When making filled cookies, use a melon ball cutter. Scoop out dough and you have a round ball.
- Cut bar cookies or rolled cookies with a pizza cutter.
- Use the doughnut cutter for rolled cookies for the children. Hole in the center is great for little ones to hold.
- When rolling out sugar cookies, use powdered sugar instead of flour.
- If you put marshmallows in the refrigerator the night before you use them, they won't stick to the shears.
- To powder sugar: When you run out of powdered sugar, blend 1 cup granulated sugar and 1 tablespoon cornstarch in blender at medium speed for 2 minutes.
- Add 2 eggs and 1/2 cup cooking oil to any flavor cake mix and you have a quick batch of cookies. Raisins, nuts or coconut can be added, if desired. Drop by teaspoonfuls onto slightly greased cookie sheets. Bake at 350° for 8 to 10 minutes.
- Cookies that are too crisp may have too much sugar in the dough.
- Cookies that are too soft usually have too much liquid in proportion to the flour.

Cookies, Bars, & Candy

Cookies

Almond Bark Cookies

Tootie Graalfs

2 lb. white almond bark
1 c. peanut butter
2 c. dry roasted peanuts

2 c. miniature
marshmallows
3 c. Rice Krispies

Melt almond bark over low heat. Stir in peanut butter; mix well. Stir in nuts, marshmallows and Rice Krispies. Drop by teaspoons onto waxed paper. These keep well in a tight container.

Angel Crisp Cookies

Joan Larsen.

1/2 c. sugar
1/2 c. brown sugar
1 c. shortening
1 egg
1 tsp. vanilla

1/2 tsp. salt
1 tsp. baking soda
1 tsp. cream of tartar
2 c. sifted flour

Cream sugars, shortening, egg and vanilla. Add sifted dry ingredients. Refrigerate for about an hour. Form into balls the size of walnuts and roll in sugar. Place on cookie sheet and press down with fork. Bake at 350° to 375° for 8 to 10 minutes. Makes 4 dozen cookies.

Brazilian Short Bread

Cliff Miller

1 c. butter
1/2 c. powdered sugar
2 c. flour

1 tsp. vanilla
1/2 c. chopped nuts (Brazil
nuts or black walnuts)

Mix all ingredients. Roll into 1-inch diameter balls and coat each with powdered sugar (or egg whites). Bake at 350° for 10 to 15 minutes.

Butterscotch Overnight Cookies

Chris Ainslie

1/2 c. shortening
1/2 c. butter (or margarine)
2 c. brown sugar
2 eggs
1 tsp. soda

3 c. flour
1 tsp. cream of tartar
1 tsp. vanilla
1 c. nuts

Cream shortening. Add brown sugar. Add eggs, one at a time, and mix in between. Add flour and rest of ingredients slowly.

Make into 2 rolls (put in waxed paper and roll). Put in refrigerator overnight. Slice thinly. Bake at 350° for 12 to 15 minutes, or until brown at edges.

Great with coffee!

Chocolate, Chocolate Chip Cookies

Doloris Mauer

1 pkg. Betty Crocker
 devils food cake mix
1/2 c. softened margarine
2 eggs

1 tsp. vanilla
2/3 c. semi-sweet
 chocolate chips
1/2 c. chopped nuts

Mix about half the dry cake mix, margarine, vanilla and eggs in large bowl until smooth. Stir in remaining cake mix, chocolate chips and nuts. Refrigerate dough for about 20 minutes. Heat oven to 350°. Form dough into 1 1/2-inch round balls. Place on ungreased cookie sheet. Bake 10 minutes (centers will be very soft but don't overbake or they will be hard and dry). Cool 1 minute before removing from cookie sheet.

To make snowtop cookies, roll in 1/4 cup powdered sugar after forming into balls.

To make cookies topped with peppermint sticks, melt 1 cup chocolate chips with 2 teaspoons shortening. Spread on centers of cooled cookies and then sprinkle with crushed candy canes immediately. Cool well before storing. Makes about 30 cookies.

Delicious Cookies

Mary Engstrom

1 c. brown sugar
 1 c. white sugar
 1 c. margarine
 1 c. oil
 1 egg
 1 tsp. vanilla

1 tsp. cream of tartar
 1 tsp. soda
 1 c. Rice Krispies
 1 c. flaked coconut
 1 c. oatmeal
 3 1/2 c. flour

Cream together ingredients in first column. Mix dry ingredients and stir into first mixture. Drop by spoonfuls on ungreased cookie sheet. Bake 12 to 15 minutes at 350°.

Oatmeal Chocolate Chip Cookies

Shirley Nielsen

1 c. margarine
 3/4 c. white sugar
 1 1/2 c. flour
 1 tsp. soda
 3/4 c. brown sugar

2 eggs
 1 tsp. salt
 2 tsp. hot water
 3 c. oatmeal
 1 c. nuts
 1 pkg. chocolate chips

Mix melted margarine and sugar; add eggs and water. Mix. Sift soda and salt in flour; add to other mixture along with oatmeal, nuts and chocolate chips. Mix all well. Drop from teaspoon onto baking sheet. Bake 15 minutes at 375°. Remove from pan when turned light brown.

Big batch, and good!

Chocolate Crinkles

Tina Barber

1/2 c. oil
 4 sq. unsweetened
 chocolate, melted
 2 c. sugar
 4 eggs

2 tsp. vanilla
 2 c. flour
 2 tsp. baking powder
 1/2 tsp. salt
 1 c. powdered sugar

Mix oil, chocolate and granulated sugar. Blend in 1 egg at a time until well mixed. Add vanilla. Stir flour, baking powder and salt into oil mixture. Chill several hours or overnight. Heat oven to 350°. Drop teaspoon of dough into powdered sugar. Roll in sugar. Shape into balls. Place 2 inches apart on greased baking sheet. Bake 8 to 10 minutes. Do not overbake. Makes 6 dozen.

Choco-Peanut Butter Dreams

Doloris Mauer

1 1/2 c. firmly packed
brown sugar
1 c. creamy or chunky
peanut butter
3/4 c. margarine
1/3 c. water
1 egg
1 tsp. vanilla

3 c. uncooked Quaker Oats
(quick or old-fashioned)
1 3/4 to 2 c. all-purpose
flour
1/2 tsp. baking soda
1 1/2 c. semi-sweet
chocolate chips
4 tsp. vegetable shortening
1/3 c. chopped peanuts
(opt.)

Heat oven to 350°. Beat together brown sugar, peanut butter and margarine until light and fluffy. Blend in water, egg and vanilla; add combined dry ingredients and mix well. Shape dough into 1-inch balls. Place on ungreased cookie sheet; flatten to 1/4-inch thickness with bottom of glass dipped in sugar. Bake 8 to 10 minutes, or until edges are golden brown. Remove to wire rack; cool completely. In a heavy saucepan over low heat, melt chocolate until mixture is melted and smooth.

Top each cookie center with 1/2 teaspoon melted chocolate; sprinkle with chopped nuts. Chill until set. Store in airtight container. Makes about 6 dozen cookies.

Note: To microwave, place chocolate chips and vegetable shortening in glass container. Microwave at HIGH 1 to 2 minutes, stirring after 1 minute and then every 30 seconds until chocolate is melted and smooth.

Everything Cookies

Dorothy E. Clark

1 c. margarine
1 c. oil
1 c. brown sugar
1 c. white sugar
1 egg
2 tsp. vanilla

3 1/2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1 c. coconut
1 c. oatmeal (quick)
1 c. Rice Krispies

Mix with mixer the margarine, salad oil, brown sugar and white sugar. Add vanilla, egg and flour sifted with soda and cream of tartar. Lastly, stir in oatmeal, coconut and Rice Krispies. Blend well. Drop by teaspoonful on cookie sheet. Bake at 350° for about 10 minutes. Freezes well.

Frosted Spice Cookies

Toni (Tiarks) Longmeyer

1 c. shortening	1 tsp. baking powder
1 c. brown sugar	1 tsp. baking soda
1 c. white sugar	1 tsp. cinnamon
1 tsp. salt	1/2 tsp. cloves
2 eggs	1/2 tsp. allspice
1 tsp. vanilla	1/2 tsp. nutmeg
2 c. flour	2 1/2 c. oatmeal

In a large mixing bowl, cream together the shortening and sugars. Add eggs and dry ingredients, except oatmeal. Add oatmeal last and stir in by hand. Drop by teaspoonfuls on a greased cookie sheet. Bake at 350° for 10 to 12 minutes. While baking, make about 1 cup of powdered sugar frosting. Add color for different seasons of the year. Frost warm cookies.

Holiday Wreaths

Dee Leach

1/4 lb. oleo	1 tsp. vanilla
1 pkg. miniature marshmallows	5 c. corn flakes
2 T. green food coloring	Cinnamon candies (red hots)

Melt oleo in large saucepan over low heat. Add marshmallows and stir until melted. Remove from heat. Add green food coloring and vanilla. Stir until color is well blended. Add corn flakes. Mix thoroughly to coat all flakes. While still warm, take 1 to 1 1/2 teaspoons and drop on waxed paper or aluminum foil. Press 3 to 4 red hots onto each wreath. Let stand overnight or 8 to 10 hours.

I do not try to shape them into wreaths. If they look circular, they are wreaths; if they are more oval than circular, I call them holly! Either way they are yummy and very festive.

Kringla

Susan Morgan

2 tsp. soda	1 tsp. baking powder
2 c. buttermilk	6 T. shortening
7 1/2 c. flour	2 eggs
3 c. sugar	2 tsp. vanilla
2 tsp. salt	

Mix soda in buttermilk. Mix dry ingredients thoroughly. Cut in shortening. Add eggs and vanilla to milk mixture, then pour into dry ingredients. Mix thoroughly. Chill overnight. Divide dough into 2 bowls. Keep 1 chilled while working with dough from the other. Switch bowls when dough becomes hard to handle. Roll about a tablespoon of dough on floured surface. Twist into double loop. Bake on cookie sheet at 425° for 5 to 7 minutes, until brown on bottom only. Makes 100.

Lape Cookies

Edna Waldron

3 c. molasses	1 c. black walnuts & pecans
3/4 c. sugar	1 1/2 tsp. salt or less
3/4 tsp. cinnamon	1 stick butter
3/4 tsp. cloves	1 c. sour milk
1 lb. mixed sugared fruit	1 1/2 T. soda (level)
1 c. raisins	About 9 c. flour

Mix the first 8 ingredients the first day and wait until the second day to add the remaining ingredients. Takes about 9 cups of flour to roll out (about 3/8-inch thick). Sprinkle with a little sugar and bake in a slow oven. Store and keeps well.

Minnie's Sugar Cookies

Clara Jansen

1/2 to 3/4 c. butter	1 tsp. vanilla
2 c. sugar	3 tsp. baking powder
3 eggs	Flour to make stiff dough
1 c. cream	Pinch of salt

Cream butter and sugar. Add eggs and beat until light in color. Add vanilla and salt.

To this mixture, add flour and baking powder, using enough flour to make a moderately stiff dough. Chill well. Roll out and cut into desired shapes. Bake in a moderate oven until a very delicate brown.

Mint Surprise Cookies

Chris Ainslie

1/2 c. butter	3 1/4 c. flour
1/2 c. shortening	1 tsp. soda
1 c. sugar	1 tsp. salt
1/2 c. brown sugar, packed	9 oz. walnut halves
2 unbeaten eggs	Mint wafers (can melt mint chips & drop on waxed paper to cool in wafer)
2 T. water	
1 tsp. vanilla	

Cream butter, shortening and sugars. Add eggs, one at a time. Mix. Add water and vanilla. Slowly add flour, soda and salt. Take spoon full of dough and press mint wafer in. Cover in dough. (Make this as little dough as necessary to cover mint.) Place on cookie sheet. Put walnut half on top. Bake at 375° until golden, approximately 10 minutes.

Best after cooled so mint flavor is strong.

Nancy Falk's Mint Cookies

Tina Barber

1 c. powdered sugar
1 c. butter
1 egg
2 c. flour
1/2 tsp. soda

1 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla
5 oz. box of Nabisco real
chocolate mint wafers
Pecan halves

Cream sugar, butter, egg and vanilla. Add dry ingredients and chill dough. Roll in small balls. Flatten slightly. Bake 8 to 10 minutes at 350°. Remove pan from oven and place a mint wafer on each cookie while cookies are still hot. After mint melts, press a pecan half into the melted mints. Makes about 6 dozen small cookies.

Nancy Falk's father was a baker and this was one of his shop's favorite cookies.

Coconut Oatmeal Cookies

Lucille (Anderson) Garley

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour

1 tsp. soda
1/2 tsp. salt
2 c. oatmeal
1 c. coconut
1 tsp. vanilla

Mix shortening and sugars; cream well. Add eggs and mix thoroughly. Mix flour, soda, and salt and add to first mixture. Add coconut and oatmeal and mix well. Drop by teaspoon on greased cookie sheet and flatten. Bake 10 to 12 minutes at 350°. Makes about 6 dozen cookies.

John's Oatmeal Cookies

Barb Okerbloom

1 c. flour
1/2 tsp. salt
3/4 tsp. soda

1 1/3 c. packed brown
sugar
2 eggs

1 tsp. cinnamon
1/4 tsp. nutmeg
3/4 c. soft shortening

1 tsp. vanilla
2 c. oatmeal
1 c. raisins or nuts

Mix shortening, sugar, eggs and vanilla. Mix in rest of the ingredients and bake at 375° for 10 to 12 minutes.

Oatmeal Butterscotch Drops

Jody Hobson

1 1/4 c. margarine	1 tsp. salt
3/4 c. firmly packed brown sugar	1 tsp. cinnamon
1/2 c. granulated sugar	1 tsp. nutmeg
1 egg	Dash of cloves
1 tsp. vanilla	3 c. quick oats
1 1/2 c. flour	1 c. nuts
1 tsp. baking soda	1 c. butterscotch chips

Beat margarine and sugars, then add egg and vanilla. Stir in dry ingredients until well mixed. Fold in chips and nuts. Drop by teaspoons on ungreased cookie sheet. Bake at 350° to 375° for 10 minutes.

**Unbaked Chocolate
Oatmeal Cookies**

Janet Tiarks

2 c. sugar	1/2 c. milk
2/3 c. butter	3 c. quick-cooking oatmeal
5 T. cocoa	1 c. coconut
1/2 c. nuts	1/4 tsp. salt

Mix sugar, butter and milk together and boil about 40 seconds or scant 1 minute. Have all the other ingredients ready in a mixing bowl. Pour the hot syrup over the dry mixture and stir. Drop by teaspoon onto waxed paper and chill.

Orange Slice Cookies

Eileen Morse

1/2 c. butter	2 1/2 c. flour
1 1/2 c. brown sugar	1/2 tsp. salt
2 eggs	1 tsp. soda
1 lb. orange slices (can use smaller pkg.), cut each in eighths	1/2 c. coconut
	1 c. pecans, chopped
	1 tsp. vanilla

Preheat oven to 350°. Cream butter and sugar; add eggs and beat until very light. Cut orange slices and drop into 1/2 cup of the flour. (With scissors, cut in half; then each into 4 pieces.) Sift flour (2 cups), salt and soda; add flour mixture alternately with orange slices, coconut and chopped nuts into creamed mixture. Add vanilla. Drop by small teaspoon onto greased cookie sheet. Press pecan half into top of each cookie. Bake 10 minutes or until golden brown.

Pecan Tarts

Tina Barber

- | | |
|-------------------------|---------------------|
| 1 stick oleo | 3/4 c. brown sugar |
| 1 sm. pkg. cream cheese | 1 beaten egg |
| 1 c. flour | 1 tsp. vanilla |
| | 1 c. chopped pecans |

Mix the first 3 ingredients well and press into mini muffin tins. Mix filling ingredients and fill tins with this. Bake at 350° for 20 to 25 minutes.

Ranger Cookies

Clara Jansen

- | | |
|-----------------------|------------------------|
| 3/4 c. shortening | 1 tsp. soda |
| 1 c. granulated sugar | 1/2 tsp. baking powder |
| 1 c. brown sugar | 1 tsp. salt |
| 1 egg | 2 c. quick oats |
| 3 T. milk | 1 c. coconut |
| 1 tsp. vanilla | 2 c. Rice Krispies |
| 1 2/3 c. flour | |

Cream shortening and both sugars. Add egg, milk and vanilla. Combine flour, soda, baking powder and salt and add to first mixture. Then stir in remaining ingredients. Drop by teaspoon onto slightly greased baking sheet. Bake at 350° until lightly browned.

They keep moist and may be frozen.

Raspberry-Nut Pinwheels

Jolene Caldwell

- | | |
|---|--|
| 2 c. unsifted unbleached
white flour | 1 egg |
| 1 tsp. baking powder | 1 tsp. vanilla |
| 1/2 c. (1 stick) butter or
margarine, softened | 1/3 c. seedless raspberry
jam |
| 1 c. sugar | 1 c. finely chopped
almonds or nut of your choice |

Sift together flour and baking powder and set aside. Beat together butter, sugar and egg in a large bowl with electric mixer until fluffy. Stir in vanilla. Gradually add flour mixture, stirring until well combined. Roll out dough between two pieces of waxed paper to 10x12-inch rectangle. Remove top piece of waxed paper. Spread jam evenly over entire surface of dough. Sprinkle evenly with nuts. Firmly roll up dough from a long side, jelly roll style, removing waxed paper and refrigerate several hours or overnight. When ready to make cookies, preheat oven to 350°. Cut roll into generous 1/4-inch thick slices with thin sharp knife. Transfer slices to ungreased cookie sheet, spacing 2 inches apart. Bake in preheated 350° oven for 9 minutes, or until edges are golden.

Russian Tea Cakes

Tina Barber

1 c. butter	2 1/4 c. flour
1/2 c. powdered sugar	1/4 tsp. salt
1 tsp. vanilla	3/4 c. finely chopped nuts

Mix butter, sugar and vanilla thoroughly. Stir flour and salt together; blend in. Mix in nuts. Chill dough. Heat oven to 400°. Roll dough in 1-inch balls. Place on ungreased baking sheet. (Cookies do not spread.) Bake 10 to 12 minutes, or until set but not brown. While still warm, roll in powdered sugar. Cool. Roll in sugar again. Makes 4 dozen.

Salted Peanut Cookies

Barb Okerbloom

2 c. brown sugar	1 tsp. baking powder
1 c. shortening	1/2 tsp. soda
2 eggs	2 c. oatmeal
1 tsp. burnt sugar flavoring	2 c. corn flakes
2 c. flour	1 c. salted peanuts

Cream together sugar, shortening, eggs and flavoring. Add flour, baking powder and soda. Mix in oatmeal, cornflakes and peanuts. Drop on baking sheet and bake at 375° for 10 minutes.

Snickerdoodles

Tina Barber

1 c. butter	2 tsp. cream of tartar
1 1/2 c. sugar	1 tsp. soda
2 eggs	1/4 tsp. salt
2 3/4 c. flour	2 T. sugar
	2 tsp. cinnamon

Heat oven to 400°. Mix butter, 1 1/2 cups sugar and eggs thoroughly. Measure flour. Blend flour, cream of tartar, soda and salt; stir in. Shape dough in 1-inch balls. Roll in sugar and cinnamon mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes. These cookies puff up first, then flatten out. Makes 6 dozen.

At Christmas time, I roll these in colored sugars instead of cinnamon-sugar mixture.

Spritz

Tina Barber

1 c. butter
 2/3 c. sugar
 3 egg yolks

1 tsp. flavoring (almond
 or vanilla)
 2 1/2 c. flour

Heat oven to 400°. Mix butter, sugar, egg yolks, and flavoring thoroughly. Work in flour. Using 1/4 of dough at a time, force dough through cookie press on ungreased baking sheet. Sprinkle with colored sugars and bake 7 to 10 minutes, or until set but not brown. Makes 6 dozen.

Sugar Cookies

Tina Barber

1 c. butter
 2 c. sugar
 3 eggs, beaten
 6 T. milk

2 tsp. vanilla
 5 1/2 c. flour
 1 tsp. salt
 3 tsp. baking powder

Cream butter and sugar. Add milk and vanilla to beaten eggs. Mix flour, salt and baking powder. Add dry ingredients alternately with liquid. Make your dough so that it does not stick to your fingers. Chill well. Roll out and cut into desired shapes. Bake at 350° for 10 to 12 minutes. Ice and decorate.

This makes a big batch.

Sugar Cookies

Laura Iversen

1 stick oleo
 1/2 c. oil
 1/2 c. powdered sugar
 1/2 c. white sugar
 1 egg

1 tsp. vanilla
 1/2 tsp. soda
 1/2 tsp. cream of tartar
 1/2 tsp. salt
 2 c. flour

Mix oleo, sugar, powdered sugar and oil; add egg (slightly beaten) and vanilla. Mix soda, cream of tartar, salt and flour; add to other mixture. Mix and keep in refrigerator overnight. Drop by spoonful; roll in sugar and press down with fork or glass. Bake at 350° for about 10 minutes.

*Little deeds of kindness, little words of love help
 to make earth happy like the heaven above.*

White Icebox Cookies

Doloris Mauer

1/2 c. shortening
 1/2 c. margarine
 1 c. sugar
 1 egg
 2 1/4 c. flour

1/2 tsp. cream of tartar
 1/2 tsp. baking soda
 1/2 tsp. salt (opt.)
 1 tsp. vanilla

Cream shortening, margarine, sugar, eggs and vanilla. Sift dry ingredients and add to creamed mixture. Form into rolls and chill overnight or chill and roll and cut out. Bake at 350° for 10 to 12 minutes. Yields 3 to 4 dozen.

May brush top with egg whites and add colored sugar, or sugar and nuts before baking. May be frosted after baking.

Zimtsterne

Tina Barber

3 T. butter
 1 1/2 c. sugar
 2 whole eggs
 1 egg, separated
 1 tsp. lemon juice
 2 1/3 c. flour

2 1/2 tsp. baking powder
 1 1/4 tsp. cinnamon
 1/4 tsp. salt
 1/4 tsp. nutmeg
 1/2 c. finely chopped
 walnuts

Heat oven to 375°. Mix butter, sugar, 2 whole eggs, 1 egg yolk and lemon juice until fluffy. Stir dry ingredients together; blend into sugar mixture. Stir in nuts. Roll out dough 1/3 at a time on lightly floured board. Cut with star cutter. Brush top of cookies with remaining egg white, beaten until frothy. Bake on lightly greased baking sheet for 6 to 8 minutes. Makes 6 to 9 dozen cookies, depending on size of cutter.

A favorite in Switzerland. A Cliff Miller favorite!!

Table Prayer

*Thank you God for our food
 That makes our bodies grow;
 Because we are grateful for your love,
 We like to tell you so.
 Amen.*

Bars

Apple Bars

Lucille Williams

DOUGH:

2 1/2 c. flour

1/2 c. margarine

1/2 c. Crisco

1 tsp. salt

1 1/2 T. sugar

1 egg yolk, beaten in a
cup, then add milk to
make 2/3 c.

FILLING:

1 qt. sliced apples

1 1/2 c. sugar

1 c. crushed corn flakes

1 tsp. cinnamon

GLAZE:

1 egg white

Mix and place half of dough on cookie sheet. Sprinkle on 1 cup crushed corn flakes. Cover with 1 quart sliced apples. Sprinkle with mixture of 1 1/2 cups sugar and 1 teaspoon cinnamon. Roll out and spread on second half of dough. Beat the egg white and spread over the top. Bake at 350° for 40 minutes. Frost when cool.

Apricot Blondies

Eileen Morse

1/2 c. shortening (butter)

2 c. brown sugar

2 eggs

1 tsp. vanilla

1/2 tsp. almond extract

1/2 tsp. butter flavoring
(opt.)

1 3/4 c. flour

1/2 tsp. salt

2 tsp. baking powder

1/2 c. dried apricots, cut
with scissors

1/2 c. nuts

Beat shortening and sugar; add eggs, beating well after each. Add vanilla, almond flavoring, and butter flavoring. Sift flour, salt and baking powder; stir in. Add dried apricots and nuts. Spread in greased (large) jelly roll pan. Bake at 350° for 15 minutes, until lightly browned. Don't overbake.

Brownies with Applesauce

Shirley Nielsen

1/2 c. oleo	1 c. flour
2 eggs	1/4 tsp. salt
1 c. sugar	1/2 tsp. baking powder
1/2 c. applesauce	1/4 tsp. soda
1/2 c. cocoa	1/2 c. nuts
1 tsp. vanilla	

Melt oleo; add sugar and cream. Add eggs (beaten a little). Add applesauce and vanilla. Stir in cocoa; combine flour, salt, baking powder and soda. Stir all together. Add nuts and stir well or sprinkle on top after spreading into 9x13-inch pan (greased and floured). Bake 25 minutes at 350°.

Carob Brownies

Jolene Caldwell

1/2 c. fructose	1/2 c. whole wheat pastry flour
1/2 c. carob powder	
1/2 c. melted margarine or butter	1/2 c. unbleached white flour
3 eggs	1/4 tsp. salt
2 tsp. vanilla	1 tsp. baking powder
	1/2 c. chopped nuts

Mix thoroughly the fructose and carob powder. Combine with the melted margarine and cream well. Add vanilla and beat in the eggs, one at a time. Sift together the flours, salt and baking powder. Add to the first mixture and beat thoroughly. Add nuts and mix well. Spread in a greased 10-inch square pan. Bake at 350° for about 25 minutes. Cool and cut into squares.

Doug's Favorite Brownies

Shari Yochum Massie

1/2 c. vegetable oil	1/3 c. Hershey's cocoa
1 c. sugar	1/4 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt
2 eggs	1/2 to 3/4 c. chopped nuts
1/2 c. + 2 T. flour	

Mix oil, sugar and vanilla in a bowl. Mix in eggs. Add the rest of the ingredients except nuts. Blend well. Stir in nuts. Spread in greased 9-inch square pan. Bake at 350° for 20 to 25 minutes. Frost if desired.

Fudge Brownies

Grace Messerli

2 sq. unsweetened

2 eggs

chocolate

1 tsp. vanilla

1/2 c. margarine

1/2 c. flour

1 c. sugar

1/2 c. chopped nuts

Melt chocolate. Cream butter and sugar; add eggs and beat well. Add melted, cooled chocolate, vanilla and flour. Mix nuts into batter or sprinkle on top. Bake in a greased 8x8x2-inch pan for 35 minutes at 325°. Cool.

Mint Brownies

Jeannie Friesen

BROWNIES:

1/2 c. butter or margarine

1 tsp. vanilla

1 c. sugar

16 oz. can chocolate syrup

4 eggs

1 c. flour

FROSTING:

1/2 c. butter or margarine

1 tsp. peppermint flavoring

2 c. powdered sugar

A few drops green food

2 T. milk

coloring

Cream butter and sugar; add eggs, one at a time, and vanilla. Beat well, then add chocolate syrup and flour. Mix well. Bake in greased 9x13-inch pan at 350° for 25 to 30 minutes.

Combine all frosting ingredients and beat until creamy. Spread on cooled brownies. Chill 1 hour.

Glaze: Melt and blend 1 cup chocolate chips and 6 tablespoons butter. Pour over frosting. Tilt pan to spread. Chill before cutting into bars.

Cherry Bars

Susan Morgan

1/2 c. butter

1/2 tsp. baking powder

2 T. powdered sugar

1/8 tsp. salt

1 c. sifted flour

1/2 c. nuts

2 eggs

1/2 c. coconut

1 c. sugar

1/2 c. maraschino

1/4 c. flour

cherries, cut up

Mix 1/2 cup butter, 2 tablespoons powdered sugar and 1 cup sifted flour. Pat in 9x13-inch pan. Bake at 350° for 10 minutes. Mix the rest of the ingredients. Pour over crust. Bake at 350° for 20 to 30 minutes. Cut while warm. Dip cut bars in powdered sugar. Add a candied cherry slice as garnish. Makes 36.

Cherry Dream Squares

Lucille Williams

1 pkg. white cake mix	1 can cherry pie filling
1 1/4 c. quick oats	1/2 c. chopped nuts
1/2 c. margarine, softened	1/4 c. firmly packed brown sugar
1 egg	

In a large bowl, combine cake mix, 1 cup oats and 6 tablespoons margarine. Mix until crumbly. Reserve 1 cup for topping. To remaining crumbs, add egg and mix until well blended. Press into a greased 9x13-inch pan. Pour cherry pie filling over crust; spread to cover. To the reserved crumbs, add remaining 1/4 cup oats, 2 tablespoons margarine, nuts and brown sugar. Sprinkle over cherry mixture. Bake at 350° for 35 to 40 minutes. Cool before cutting.

Note: Any other pie filling can be used instead of cherry.

Chinese Chews

Mary Bennett

BOTTOM CRUST:

1 stick margarine, melted & cooled	2 T. sugar 1 c. flour
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Combine and press into bottom of 9x12-inch pan that has been greased and floured. Bake 15 minutes at 350°.

TOPPING:

2 eggs, beaten	3/4 c. nuts, cut in pieces
1 1/2 c. brown sugar	3/4 c. coconut or 3 1/2 oz. can
2 tsp. vanilla	3/4 c. dates, chopped (24 dates)

Crust: Combine and press into bottom of 9x12-inch pan that has been greased and floured. Bake 15 minutes at 350°.

Beat together sugar and eggs until smooth, then add the rest of the ingredients. Spread over bottom crust and bake another 30 minutes at 350°.

Chocolate Caramel Bars

Dee Leach

1 pkg. chocolate cake mix	3/4 c. melted oleo
1 sm. can evaporated milk	1 c. chopped nuts
50 caramels	6 oz. pkg. chocolate chips (1 c.)

Melt caramels with 1/3 cup evaporated milk in a double boiler. Mix cake mix, oleo, remainder of milk and nuts. Put 2/3 of mixture in bottom of 9x13-inch baking dish. Bake 6 minutes at 350°. Remove from oven. Sprinkle with 1 cup chocolate chips. Spread caramel mixture over chips. Spoon or crumble reserved 1/3 cake mixture over caramel mixture. Return to oven and bake 15 to 18 minutes. Cool and cut into bars.

Chocolate Streusel Bars

Joan Larsen

1 3/4 c. unsifted flour	14 oz. can Eagle Brand
1 1/2 c. confectioners' sugar	sweetened condensed milk (not evaporated)
1/2 c. unsweetened cocoa	1 egg
1 c. cold margarine or butter	2 tsp. vanilla extract
8 oz. pkg. cream cheese, softened	1/2 c. chopped walnuts

Preheat oven to 350°. In a large bowl, combine flour, sugar and cocoa. Cut in margarine until crumbly (mixture will be dry). Reserving 2 cups crumb mixture, press remainder on bottom of 9x13-inch baking pan. Bake 15 minutes.

In a large mixer bowl, beat cheese until fluffy. Gradually beat in milk until smooth. Add egg and vanilla; mix well. Pour over prepared crust. Combine nuts with reserved crumb mixture; sprinkle evenly over cheese mixture. Bake 25 minutes or until bubbly. Cool. Cut into bars. Store, covered, in refrigerator.

Cracker Bars

Mary Engstrom

Club crackers	1/2 c. brown sugar
1/4 lb. oleo	1/4 c. milk
1 c. graham cracker crumbs	1/2 c. butterscotch chips
3/4 c. white sugar	1/2 c. chocolate chips
	2/3 c. chunky peanut butter

Line a 9x13-inch pan with Club crackers. Melt oleo, graham cracker crumbs, sugars, and milk. Stir constantly until it boils. Pour over cracker layer. Top with another layer of crackers. Melt chips and peanut butter. Pour over crackers and frost. Chill.

Goopy Butter Bars

Jo Kossow

1 yellow cake mix	8 oz. pkg. cream cheese
1 egg	1 lb. powdered sugar
1 stick margarine	2 eggs

Mix cake mix, egg and margarine; pat into a jelly roll pan. Beat cream cheese, eggs and powdered sugar. Spread on top of first layer. Bake at 350° for 25 to 35 minutes. Cool before cutting into bars.

Frosted Pumpkin Bars

Dee Leach

2 c. flour	2 c. sugar
2 tsp. baking powder	4 eggs
1 tsp. baking soda	2 c. pumpkin
1/2 tsp. salt	1 c. oil
2 tsp. cinnamon	1/2 c. chopped nuts
1 tsp. cloves	

FROSTING:

3 oz. pkg. cream cheese	1 tsp. vanilla
3/4 stick margarine	1 3/4 c. sifted powdered sugar
1 tsp. milk	

Sift dry ingredients. Add slightly beaten eggs, pumpkin, and oil. Mix. Add nuts and mix. Pour into 2 greased and sugared (granulated sugar) 9x13x2-inch cake pans. Bake at 350° for 25 minutes. This makes a cake-like bar. I use jelly roll pans and follow the same directions.

Cream Cheese Frosting: Blend 3 ounces of cream cheese and 3/4 stick margarine. Add 1 teaspoon milk and 1 teaspoon vanilla. Stir in 1 3/4 cups sifted powdered sugar. Frost cooled bars. Cut into bars.

Fudge Meltaways

Nancy McCormick

1/2 c. butter	1 c. coconut
1 sq. unsweetened chocolate	1/2 c. chopped pecans
1/4 c. sugar	1/4 c. butter
1 tsp. vanilla	1 T. milk
1 egg, beaten	2 c. sifted powdered sugar
2 c. graham cracker crumbs	1 tsp. vanilla
	1 1/2 sq. unsweetened chocolate

Melt 1/2 cup butter and 1 square chocolate in saucepan. Blend sugar, 1 teaspoon vanilla, egg, crumbs, coconut and pecans into butter-chocolate mixture. Mix well and press into ungreased 9x9-inch pan. Refrigerate.

Mix 1/4 cup butter, milk, powdered sugar and 1 teaspoon vanilla. Spread over crumb mixture. Chill. Melt 1 1/2 squares chocolate and spread over chilled filling. Chill. Cut before firm. Makes 36 squares.

I use 2 squares unsweetened chocolate on top instead of 1 1/2 squares because I never know what to do with 1/2 square of chocolate except make these cookies.

Danish Pastry Apple Bars

Marjorie Caldwell

2 1/2 c. sifted flour	8 to 10 tart apples, pared & sliced (8 c.)
1 tsp. salt	3/4 to 1 c. sugar
1 c. shortening	1 tsp. ground cinnamon
1 egg yolk	1 egg white
2 T. sugar	
1 c. corn flakes	

Cut shortening into the flour and salt. Beat egg yolk in measuring cup; add enough milk to make 2/3 cup liquid. Mix well. Stir in flour mixture. On floured surface, roll half the dough to 12x17-inch rectangle. Fit in 15 1/2x10 1/2x1-inch baking pan. Sprinkle with corn flakes. Top with sliced apples. Combine with sugar and cinnamon. Sprinkle on top of apples. Roll remaining dough to cover the apples. Cut slits on top. Beat egg white until frothy; brush on top. Bake at 375° for 50 minutes.

Combine 1 cup sifted powdered sugar and 3 or 4 teaspoons milk; drizzle on the warm cookies. Makes about 3 dozen cookies.

Ho - Ho Bars

Julie Messerli

1 stick oleo, melted	1 c. water
2 c. sugar	3 T. cocoa
2 eggs	2 c. flour
1 tsp. vanilla	1 tsp. soda
1/2 c. oil	1/2 c. buttermilk or sour milk

Cream oleo and sugar. Add eggs and vanilla. Add remaining ingredients. Bake in 11 1/2x17 1/2-inch sheet pan at 350° for 20 to 25 minutes.

FILLING:

1 c. sugar	1 tsp. vanilla
1 c. shortening	1 T. water
1/2 c. milk	1/2 tsp. salt

Beat 5 minutes and add 1 cup powdered sugar. Spread over cooled cake.

FROSTING:

1 c. sugar	6 T. oleo
	6 T. milk

Heat ingredients and beat 1 minute. Add 1 1/2 cups chocolate chips. Beat until thick. Spread over filling.

Lemon Zucchini Bars

Dee Leach

2 c. flour
 1/2 tsp. salt
 1 tsp. baking powder
 3/4 c. margarine
 1 c. sugar

1 lemon
 2 eggs (3, if small)
 1 c. shredded zucchini
 (3/4 c. more gives
 more moist bar)

Shred zucchini. Grate lemon peel and save. Sift together flour, salt and baking powder. Cream sugar and margarine. Add grated lemon peel and eggs. Beat until fluffy. Add flour mixture slowly. Dough will be stiff. Add 1 cup shredded zucchini (3/4 cup more for more moist bars). Bake in greased jelly roll pan at 350° for 15 minutes.

Juice the lemon and add powdered sugar until a thin frosting is attained. Frost while warm. Cut into bars.

O'Henry Bars

Rozanne Yochum

4 c. oatmeal
 2/3 c. oleo
 1/2 c. white syrup

1 c. brown sugar
 3 tsp. vanilla

TOPPING:
 6 oz. chocolate chips

2/3 c. crunchy peanut
 butter

Melt 4 ingredients. Pour over oatmeal and pack into 9x13-inch pan. Bake at 350° for 10 minutes. Melt chocolate chips and peanut butter. Spread over bars while warm.

Pat's Bars

Pat Hayes

1 c. butter
 1 c. brown sugar
 2 c. flour
 4 eggs
 2 c. brown sugar

1 1/2 c. chopped pecans
 1 c. shredded coconut,
 tossed with 3 T. flour
 1 tsp. vanilla

Cream together butter and brown sugar, then add flour and mix well. Press into 9x13-inch pan. Bake for 20 minutes at 350°.

While crust is baking, beat eggs until frothy. Add brown sugar and beat until thick. Add remaining ingredients. Spread over crust and bake for another 20 minutes. When cool, cut into squares.

Peanut Butter Bars

Barb Shain

1 c. brown sugar	1 tsp. soda
1/2 c. peanut butter	1/2 tsp. salt
1/2 c. margarine	1 tsp. vanilla
1/4 c. oatmeal	1 egg
1 1/4 c. flour	

FROSTING:

2 T. margarine	2 T. peanut butter
3 T. milk	1 1/2 c. powdered sugar
	1 tsp. vanilla

Grease a 9x13-inch cake pan. Preheat oven to 350°. Cream together brown sugar, peanut butter and margarine. Add one slightly beaten egg and vanilla. Add oatmeal. Sift together flour, soda and salt. Mix into creamed mixture. Dough is very stiff. It is best to mix dry ingredients in with wooden spoon. Pat into pan. Bake 18 to 20 minutes. Cool. Frost.

Pecan Bars

Sally Morse

CRUST:

1 c. flour	1/4 c. finely chopped pecans
1/3 c. brown sugar	1/4 tsp. baking powder
1/4 c. butter	

TOPPING:

1/4 c. brown sugar	3/4 c. corn syrup
2 T. flour	1 tsp. vanilla
1/2 tsp. salt	2 eggs
	3/4 c. chopped pecans

Preheat oven to 350°. Combine all crust ingredients and blend until crumbly. Press crumb mixture into ungreased 9x13-inch pan. Bake 10 to 12 minutes at 350° until light brown. Combine topping ingredients (all except chopped pecans). Beat until well blended. Pour topping over partially baked crust. Sprinkle with topping and chopped pecans. Bake at 350° for 20 to 25 minutes or until golden brown. Cool and cut into bars. Makes 2 to 3 dozen.

*What we are is God's gift to us.
What we become is our gift to God.*

Pecan Dream Bars

Jacque Hall

BASE:

1 pkg. yellow cake mix

1/3 c. oleo

1 egg

TOPPING:

14 oz. sweetened
condensed milk
1 egg

1 tsp. vanilla

1 c. pecans

1/2 pkg. Heath Bits O'
Brickle chips

Press crumbled base into 9x13-inch pan. Mix topping and pour over base. Bake at 350° for 25 to 35 minutes.

Pecan Pie Surprise Bars

Elva Tiarks

CRUST:

1 pkg. yellow cake mix
(reserve 2/3 c.)

1/2 c. margarine, melted

1 egg

FILLING:

2/3 c. reserved cake mix
1/2 c. brown sugar

1 1/2 c. dark corn syrup

1 tsp. vanilla

3 eggs

Mix crust ingredients and press in a greased 9x13-inch pan. Bake at 350° for 15 or 20 minutes. Mix ingredients for filling and pour over baked crust. Sprinkle with chopped pecans, about 1 to 1 1/2 cups. Bake 30 to 35 minutes, or until filling is set. Test with a toothpick.

Absolutely delicious. **Note:** Try using white syrup instead of brown.

Rhubarb Goodies

Susan Morgan

1 c. flour

2 eggs

5 T. powdered sugar

1 T. flour

1/2 c. margarine

2 c. diced rhubarb

1 c. sugar

1/2 tsp. salt

Mix 1 cup flour, powdered sugar and margarine. Press in 9x13-inch pan. Bake at 350° for 15 minutes. Mix remaining ingredients. Spread on top. Bake 30 to 35 minutes. Serves 36.

I double recipe and spread on cookie sheet.

Salted Peanut Bars

Mary Engstrom

3 c. flour
1 c. butter
1 1/2 c. brown sugar
1/4 tsp. salt

12 oz. butterscotch chips
3 T. butter
1/2 c. white syrup
3 c. salted Spanish
peanuts

Mix flour, 1 cup butter, brown sugar and salt like pie crust. Bake 10 minutes at 375° in a jelly roll pan. Melt chips, 3 tablespoons butter, 3 tablespoons water and syrup until chips melt. Add peanuts. Spread on hot crust. Bake 8 more minutes. Cut into bars when hot.

Yummy Fudge Bars

Susan Morgan

1 c. white sugar
1 c. brown sugar
1 c. margarine
2 eggs
3 c. oatmeal

1 tsp. soda
1 c. flour
6 oz. bag chocolate chips
1 c. Eagle Brand milk
1/2 c. margarine

Cream sugars and 1 cup margarine. Add eggs, oatmeal, soda and flour. Pat half of mixture in bottom of 9x13-inch pan. Put chocolate chips, Eagle Brand and 1/2 cup margarine in pan. Melt together. Pour fudge on top and then sprinkle rest of oatmeal mixture on top of fudge layer. Bake 30 minutes at 350°. Makes 36.

Butterscotch Grahams

Dee Leach

30 graham cracker
squares
1/2 c. butter

1/2 c. brown sugar
1/2 c. chopped pecans

Preheat oven to 350°. I use a cookie sheet and use the number of graham crackers to fit the pan. I also line the pan with aluminum foil for easy clean-up.

Break graham crackers in half and place close together on the baking sheet. Combine butter and sugar in a 1-quart saucepan. Stir over low heat until butter and sugar melt. Stir in nuts. Drop the mixture on the crackers. Spread over crackers. Bake 8 minutes. Let cool 5 minutes. Remove from pan and let cool.

Kringler

Susan Morgan

1 c. flour
 1/2 c. butter
 1 c. water
 1/2 c. butter
 3 eggs

1 c. flour
 1/2 tsp. almond extract
 Powdered sugar
 Cream or butter
 Almond extract

Mix 1 cup flour and 1/2 cup butter as for pie crust. Moisten with water, a tablespoon at a time, until you can roll. Divide dough in 2 parts. Take 1 part, roll 3 inches wide and as long as a cookie pan. Repeat with other part. Take 1 cup water and 1/2 cup butter in saucepan; bring to a boil. Remove. Add 1 cup flour. Beat until smooth. Add 3 eggs. Beat until smooth after each egg. Add 1/2 teaspoon almond. Spread over first mixture. Bake at 375° for 40 minutes. Frost with powdered sugar frosting flavored with almond extract.

Candy

Cream Candy

Susan Morgan

4 c. cream (half & half)
 4 c. sugar
 1/2 c. white corn syrup

1 c. chopped pecans
 2 to 3 bars semi-sweet
 chocolate

Put cream, sugar and syrup in deep pan. Stir until sugar is dissolved. Cook on low heat 5 to 5 1/2 hours until soft ball stage, 240° F. Cool. Butter counter and knead until not grainy and is dull. Could take 5 minutes to 2 hours. Put pecans in; form short rolls. Coat with melted chocolate.

Do not stir more than absolutely necessary! Will get grainy if stirred while cooling. If it doesn't seem to work right after kneading 1 hour, form small rolls anyway and put in refrigerator. Sometimes that works to form it, then coat with chocolate.

Meringue Nuts

Tootie Graalfs

2 egg whites
 1 c. sugar
 1 stick butter

1 lb. nuts, English
 walnuts or pecans are
 best

Beat egg whites with sugar. Melt butter and cool. Add to egg mixture. Mix nuts thoroughly with egg mixture. Place on cookie sheet and bake 30 minutes at 350°. Stir every 10 minutes or more. Salt lightly.

Mint Fudge

Susan Morgan

3 c. milk chocolate chips
1 1/2 T. butter

1 c. Eagle Brand milk
1 1/2 tsp. peppermint extract

Mix in saucepan. Melt and pour into an 8x8-inch pan. Chill and cut.

Layered Mint Fudge

Mary Engstrom

12 oz. chocolate chips
14 oz. can sweetened
condensed milk
2 tsp. vanilla extract

6 oz. almond bark
1 T. peppermint extract
1 drop green food coloring

Over low heat, melt chips with 1 cup of sweetened condensed milk; add vanilla. Spread half of mixture into waxed paper-lined 9-inch square pan; chill 10 minutes or until firm. Keep rest at room temperature. Over low heat, melt bark and remaining milk. Add peppermint and food coloring. Spread on chilled layer; chill 10 more minutes. Spread remaining chocolate mixture on mint layer. Chill 2 hours.

Peanut Clusters

Dee Leach

12 oz. bag chocolate chips
12 oz. bag butterscotch chips

12 to 16 oz. peanuts

Melt chips in top of double boiler. Stir in peanuts and drop onto waxed paper. Let cool. Enjoy.

Toffee Butter Crunch

Susan Morgan

1 c. butter
1 1/3 c. sugar
3 T. water
1 T. light corn syrup

1 c. coarsely chopped
blanched almonds
12 oz. bag milk chocolate chips
1 c. finely chopped
blanched almonds, toasted

Melt butter in a large saucepan. Add sugar, corn syrup and water. Cook over medium heat to hard crack, 300°. Quickly stir in nuts, coarsely chopped. Spread on greased waxed paper. Spread top with 1/2 bag of chocolate chips. Let melt and smooth out. Sprinkle with 1/2 cup finely chopped toasted almonds. Cool. Turn over and spread melted chips and almonds on other side. Watch carefully after 280° is reached. I use pancake turner to stir.

Molded Mints

Dee Leach

1/4 (2 oz.) of 8 oz. pkg. cream cheese Color*
 1 2/3 c. powdered sugar Flavoring*

DOUBLE RECIPE:

1/2 (4 oz.) of 8 oz. pkg. cream cheese 3 1/3 c. powdered sugar
 Color & flavoring

TRIPLE RECIPE:

3/4 (6 oz.) of 8 oz. pkg. cream cheese 5 c. powdered sugar
 Color & flavoring

QUADRUPLE RECIPE:

8 oz. pkg. cream cheese 6 2/3 c. powdered sugar
 Color & flavoring

Mash cheese. Mix in sugar, kneading with hands until it is like pie dough. Add color and flavoring (see note), mixing well to get even color and flavor. Roll in balls of sufficient size to fill mold. Dip in granulated sugar. Dip flexible molds in sugar. Press sugared side into mold. Remove excess mixture. Dip mold in sugar to cover bottom of mint. Unmold on waxed paper. Let dry. Repeat process until done. Mints can be put in layers after drying. Mints may also be frozen.

*I usually use 8 ounces of cream cheese and divide the batch into portions for various colors and flavors. I use liquid food coloring to get the colors. You may also use powder or paste color. I use oil base flavorings. I find they are truer and stronger flavors. For oil base flavorings, start with a drop or two for the single recipe. Taste after mixing the flavoring in. You may always add more if you want more flavor. I start with 1 or 2 drops of food coloring, adding more if I want it darker. You may need to knead in a little more powdered sugar after adding the flavor and color. The humidity may play a role in the amount of powdered sugar needed, also. If you are using a non-oil base flavoring, use 1/4 teaspoon or more if desired.

To make chocolate mints, add 3 tablespoons cocoa and 1/2 teaspoon vanilla when making one recipe. When using cocoa, I have discovered the amount of powdered sugar will decrease.

Happy mint making!

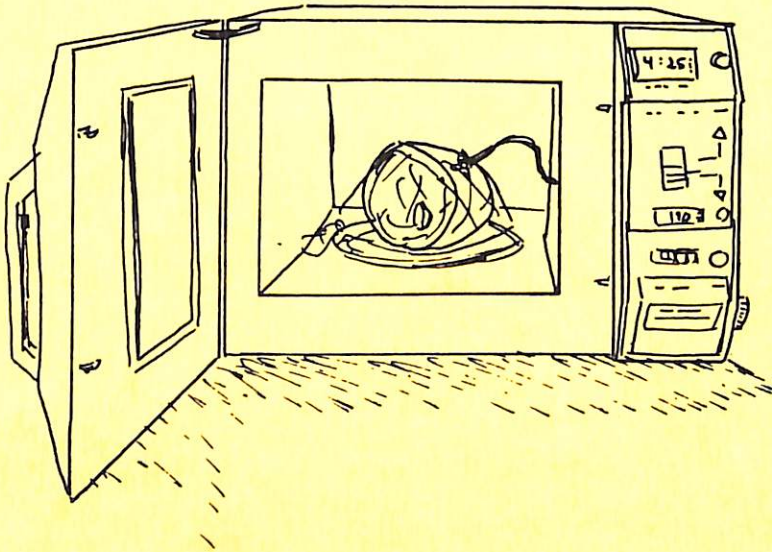
Peanut Brittle

Alvera Basch

1 c. sugar 1/2 tsp. soda
 Little salt 1 tsp. butter
 1 c. syrup (white or half white & half dark) 1 c. peanuts

Combine sugar, salt and syrup and cook in heavy iron skillet until light brown. Add soda, butter and peanuts. Stir; pour evenly into well buttered cookie sheet. When cold, break into pieces.

Microwave



Microwave Hints

SOFTEN:

- Lumpy brown or white sugar: Heat in microwave with a cup of boiling water.
- Cream cheese: Remove foil; heat 8-ounce package 2 minutes on LOW.
- Butter or margarine: Remove foil; heat 1 stick for 1 minute on LOW.
- Raisins in hot water: Heat 2 to 3 minutes on HIGH; let stand 2 minutes.
- Acorn squash: Cook 1 1/2 minutes on HIGH to cut in half easier.
- Citrus fruit: Heat 15 to 20 seconds before squeezing to get more juice.
- Honey that has sugared.
- Almond bark: Heat 1 pound for 2 minutes on MEDIUM; stir, then cook 30 to 60 seconds more, stirring.
- Chocolate: Heat 1-ounce square for 2 to 3 minutes on LOW.

THAW:

- Whipped topping, small carton: Heat 1 minute on LOW. (Center should still be slightly firm but will blend in.) Don't overheat!
- Frozen orange juice: Remove top metal lid; heat 6-ounce can 30 seconds; 12-ounce can 45 second on HIGH.
- To toast coconut: Spread 1/2 cup in pie plate; cook 3 to 4 minutes, stirring every 30 seconds after 2 minutes. Watch closely, as it browns quickly once it starts turning brown.
- One cup herbs on a paper towel will dry in about 4 minutes. Crush and store in airtight container.
- When warming rolls, place cup of water in a corner of the microwave.
- Scald milk 2 minutes per cup, stirring once each minute.
- Heat water directly in teapot for tea.
- Don't use recycled paper products in microwave; they might ignite.
- Use a round dish instead of a square one to assure even cooking.
- Cook meat loaf in a ring. Place custard cup upside down in center and grease will come up into glass.
- Bake potatoes quicker in a ring mold, covered.
- T.V. dinners can be heated in microwave by popping out frozen portions and heating them separately.
- To thaw 1/2 package frozen vegetables, wrap foil on portion not to be thawed. Heat, removing thawed portion.
- To shorten cooking time for soups, precook vegetables in microwave.
- Do not salt meats and vegetables on the surface before cooking.
- When baking cakes, fill only half full; place a juice glass in center of baking dish to prevent soggy middle; place cake dish on another dish or rack for bottom of cake to bake quicker. Square cakes need foil on corners; remove during final baking.
- For raising bread dough: Put dough in proper container, cover with plastic wrap and damp cloth. Heat on lowest power for 2 to 3 minutes. May repeat. Leave bread in microwave to rise.

Microwave

Tangy Mustard Cauliflower

Dee Leach

- | | |
|---|---|
| 1 med. head cauliflower | 1 tsp. prepared mustard |
| 1/4 c. water | 1/4 tsp. salt |
| 1/2 c. mayonnaisse or
salad dressing | 1/2 c. shredded cheddar
cheese |
| 1 tsp. finely chopped onion | |

Place cauliflower and water in 1 1/2-quart glass casserole (or size to hold cauliflower). Cover with glass lid. Microwave 9 minutes on HIGH. Drain. Combine mayonnaisse, onion, mustard and salt in small mixing bowl. Spoon mustard sauce on top of cauliflower. Sprinkle with cheese. Microwave 1 1/2 to 3 minutes on MEDIUM HIGH (ROAST), to heat topping and melt cheese. Let stand 2 minutes before serving. Makes 6 to 8 servings.

Cauliflower will be firm. If a larger head of cauliflower is used, you will want to lengthen the cooking time.

Company Creamed Corn

Tina Barber

- | | |
|--|------------------------------|
| 2 pkg. (16 oz.) frozen
cut corn | 1 T. snipped chives |
| 1 1/2 c. milk | 1/2 tsp. salt |
| 3 T. sugar | 1/4 c. butter |
| 2 T. flour | 3 T. cornflake crumbs |
| | 1 T. butter |

Empty corn into 2-quart casserole. Combine milk, sugar, flour, chives and salt; mix until flour is dissolved. Pour over the corn. Add 1/4 cup butter. Cover. Microwave (HIGH) 16 to 18 minutes, stirring twice. Set aside covered. Combine cornflake crumbs and butter in small dish. Microwave (HIGH) 1 to 1 1/2 minutes. Sprinkle over corn.

About 12 servings - 185 calories.

*Give some attention to the interruptions on the journey of life.
they may be God's way of keeping you on the right road.*

Italian-Style Spaghetti Squash

Tina Barber

1 sm. spaghetti squash (about 2 1/2 lbs.)	1 T. snipped parsley
10 oz. pkg. microwave sausage	2 T. butter
15 oz. jar spaghetti sauce	1/4 tsp. salt
4 oz. can sliced mushrooms, drained	1/8 tsp. pepper
	2 T. Parmesan cheese

Cut squash in half; scoop out seeds. Place cut-side down in microwave baking dish. Cover with plastic wrap. Microwave (HIGH) 13 to 15 minutes or until tender, rotating dish once. Let stand 10 minutes. Cut sausage in 1-inch pieces. Place in 1-quart casserole. Cover with lid. Microwave (HIGH) 3 to 4 minutes. Drain. Stir in sauce, mushrooms and parsley. Cover. Microwave (HIGH) 3 to 4 minutes or until heated through. Unwind spaghetti-like flesh from squash with fork onto serving plate. Sprinkle with salt and pepper. Add butter and toss lightly until butter is melted. Spoon sauce over squash. Sprinkle with cheese.

Makes about 5 servings - 420 calories each.

Supreme Potatoes

Tina Barber

24 oz. pkg. frozen shredded O'Brien hash browns	2 T. butter
Seasoning salt	1 c. (4 oz.) shredded Swiss cheese
	1 c. half & half

Place potatoes in 8-inch square glass baking dish. Sprinkle with seasoning salt. Cut butter into pieces; add to potatoes. Cover with plastic wrap. Microwave (HIGH) 10 to 11 minutes. Meanwhile, preheat oven to 350°. Stir potatoes. Sprinkle with cheese. Pour half and half over cheese. Place dish in oven. Bake 25 to 30 minutes or until golden brown.

Makes about 6 servings - 240 calories each.

Zucchini and Tomato Combo

Tina Barber

1 sm. onion, sliced	1 sm. zucchini, sliced (about 1 c.)
1 clove garlic, minced	1/8 tsp. thyme leaves
1 T. butter	
1 sm. tomato, cut into wedges	

Combine onion, garlic and butter in 1-quart casserole. Microwave (HIGH) uncovered, 1 1/2 to 2 minutes or until vegetables are tender. Add remaining ingredients. Mix lightly. Cover with casserole lid. Microwave (HIGH) 2 to 3 minutes or until zucchini is tender-crisp. Let stand a few minutes before serving.

No additional salt is needed when this combination of thyme and butter is used. It's great for low-sodium diets and tasty for everyone else. Makes 2 servings - 80 calories.

Chili Cheese Dip

Tina Barber

- | | |
|---|---|
| 1 lb. processed cheese spread (Velveeta) | 4 oz. can diced green chilies, drained |
| 15 oz. can chili without beans | 2 green onions, chopped |

Cut cheese in pieces and place in 1-quart microwave serving dish. Add remaining ingredients. Microwave (HIGH), uncovered, 4 to 5 minutes or until melted, stirring 2 to 3 times.

Serve with chips.

Salmon Party Paté

Tina Barber

- | | |
|----------------------------------|--|
| 1/4 c. cold water | 1/2 env. (1 oz. size) Ranch-style salad dressing mix (1 1/2 T.) |
| 1 env. unflavored gelatin | 1 tsp. lemon juice |
| 8 oz. pkg. cream cheese | Pimento strips, if desired |
| 6 1/2 oz. can red salmon | |
| 1 c. shredded zucchini | |
| 2 green onions, sliced | |

Combine water and gelatin in 1-cup glass measure. Let stand a few minutes to soften. Microwave (HIGH) 20 to 30 seconds or until gelatin is dissolved. Set aside. Microwave (HIGH) cream cheese in 1-quart bowl 30 to 45 seconds or until softened. Beat until creamy. Blend in softened gelatin. Drain salmon; remove large bones. Add salmon to cream cheese mixture along with remaining ingredients. Mix well. Spray a 3-cup mold with non-stick vegetable coating. Add salmon mixture. Spread evenly. Cover and refrigerate about 4 hours or until set. Unmold on lettuce leaves. Garnish with pimento and serve with crackers.

Field Goal Mexi-Meatballs

Tina Barber

- | | |
|--|------------------------------|
| 1 lb. ground beef | 2 T. milk |
| 1 1/4 oz. env. taco seasoning mix | 1/2 tsp. chili powder |
| 1/3 c. water | 1/4 tsp. cumin |
| 3/4 c. Cheez Whiz | Dash red pepper |

Mix together ground beef, seasoning mix and water. Form into about 40 (1-inch) meatballs. Arrange in 8-inch round baking dish. Cover with waxed paper. Microwave (HIGH) 5 to 6 minutes or until no longer pink, rotate dish once. Drain; set aside. Combine cheese spread, milk, chili powder, cumin and pepper in 1-cup glass measure. Microwave (HIGH) uncovered 1 to 1 1/2 minutes or until cheese is soft, stirring once. Mix until smooth. Spoon over meatballs. Microwave (HIGH) uncovered, 1 1/2 to 2 minutes or until heated through. Serve with toothpicks.

Makes about 40 servings - 35 calories each.

Touchdown Reuben Dip

Tina Barber

2 T. chopped onion	8 oz. can sauerkraut, drained
2 T. butter or margarine	4 oz. sliced corned beef, chopped
2 T. flour	2 T. chili sauce
1 1/2 c. milk	2 tsp. parsley flakes
8 oz. processed Swiss cheese, cubed	1 round loaf pumpernickel bread, unsliced

Combine onion and butter in 2-quart glass bowl. Microwave (HIGH), uncovered 1 to 1 1/2 minutes until tender. Stir in flour until smooth. Gradually stir in milk. Microwave (HIGH) uncovered 3 to 4 minutes until mixture boils and thickens, stirring twice. Add cheese. Stir until cheese is melted. Stir in remaining ingredients except bread. Set aside. Starting from top of loaf, hollow out bread by tearing out bite-sized pieces from center. Leave an outer 1/2-inch shell of bread to hold dip. Arrange bread pieces around loaf on large tray. Microwave cheese mixture on HIGH until heated through, stirring once. Pour mixture into hollowed-out bread. Dip pieces of bread in dip.

Makes about 16 servings - 170 calories each.

Quarterback Sneak Cheese Spread

Tina Barber

2 green onions, sliced	1 c. shredded cheddar cheese
1 med. carrot, shredded	1 c. shredded Monterey Jack cheese with jalapeño peppers
1 clove garlic, minced	Snipped parsley
8 oz. pkg. cream cheese	
2 T. milk	

Combine onion, carrot and garlic in 1-quart glass bowl. Microwave (HIGH), uncovered 1 to 1 1/2 minutes or until just about tender. Add cream cheese. Microwave (HIGH) uncovered 20 to 30 seconds or until softened. Blend in milk. Add shredded cheese, mix well. Cover and refrigerate until thickened. Spoon onto plastic wrap and form into ball. Roll in parsley. Cover and refrigerate until served.

Serve with favorite crackers or vegetables. Makes about 2 cups - 45 calories per tablespoon. If desired use regular Monterey Jack cheese and add desired amount of chopped chilies.

Lemon Chicken Nuggets

Tina Barber

- | | |
|---|--------------------------------|
| 1 lb. boned, skinned
chicken breast | 1/2 c. butter |
| 1 1/2 c. finely crushed
Club cracker crumbs
(about 8 to 9) | 3 T. honey |
| 1/2 tsp. paprika | 3 T. lemon juice |
| 1/8 tsp. garlic powder | 2 tsp. cornstarch |
| | 1 tsp. chicken bouillon |
| | 1/2 c. water |

Cut chicken into 1-inch cubes. Combine crushed crackers, paprika and garlic powder on waxed paper. Place butter in small microwave safe bowl. Microwave on HIGH 30 to 60 seconds or until melted. Dip chicken in butter then into crumbs, coating evenly. Place in 12x8-inch baking dish. Cover with waxed paper. Microwave on HIGH 7 to 8 minutes or until chicken is done, rotating dish once. Set aside. Combine honey, lemon juice, cornstarch, bouillon and water in 2-cup measure. Mix well. Microwave on HIGH, uncovered, 2 to 3 minutes or until mixture boils and thickens, stirring once. Serve chicken on toothpicks with sauce alongside for dipping.

Caramel Layer Bars

Tina Barber

- | | |
|--|-------------------------------|
| Club or soda crackers | 1/2 c. butter |
| 1 c. graham cracker
crumbs (about 12 sq.) | 1/4 c. milk |
| 3/4 c. sugar | 1/2 c. chocolate chips |
| 1/2 c. brown sugar | 1/4 c. peanut butter |

Butter a 12x8-inch baking dish. Line bottom of dish with a single layer of crackers. Set aside. Combine graham cracker crumbs, sugars, butter and milk in 2-quart glass bowl. Microwave on HIGH, uncovered, 1 1/2 to 2 minutes or until mixture boils, stirring once. Then microwave on HIGH 5 minutes. Pour mixture evenly over crackers. Top with a second layer of crackers, pressing into caramel mixture. Combine chocolate chips and peanut butter in 2-cup glass measure. Microwave on HIGH, uncovered, 45 to 60 seconds or until chocolate is melted; stir until smooth. Spoon onto crackers; spread evenly. Refrigerate until chocolate is set. Cut into squares.

Makes about 32 squares - 95 calories.

Coconut-Almond Brittle

Tina Barber

3/4 c. flaked coconut	1/2 c. light corn syrup
1/2 c. sliced almonds	1 tsp. baking soda
1 tsp. butter	1 tsp. almond-extract
1 c. sugar	

Combine coconut, almonds and butter in 2-quart glass bowl. Microwave on HIGH, uncovered, 3 to 4 minutes or until mixture just starts to brown, stirring 3 to 4 times. Add sugar and corn syrup; stir well. Microwave on HIGH, uncovered, 7 to 8 minutes or until syrup is golden brown. Stir in soda and extract. Pour onto buttered metal cookie sheet. Let cool until set, about 30 minutes. Break into pieces.

Makes about 40 pieces - 50 calories each.

Creamy Light Cheesecake

Tina Barber

3 T. butter or margarine	1/2 c. egg substitute
1 c. graham cracker crumbs (about 12 sq.)	1/4 c. sugar
2 T. sugar	1/2 tsp. almond extract
12 oz. low-fat cottage cheese (1 1/2 c.)	10 oz. pkg. frozen sweetened sliced strawberries
8 oz. ctn. low-fat vanilla yogurt (1 c.)	

Microwave on HIGH butter in uncovered 8-inch round baking dish 40 to 60 seconds or until melted. Stir in crumbs and 2 tablespoons sugar. Press into bottom and 1/2-inch up sides of dish. Microwave on HIGH, uncovered, 45 to 60 seconds or until heated through. Combine cottage cheese and yogurt in blender or food processor container. Process on medium speed until smooth. Add egg substitute, 1/4 cup sugar and almond extract. Mix until blended. Transfer to 2-quart glass Mix-n-Pour bowl. Microwave on HIGH, uncovered, 6 1/2 to 7 minutes or until slightly thickened, stirring 3 times. Beat until smooth. Pour into crust. Microwave on HIGH, uncovered, 2 to 3 minutes or until edges are set, rotating dish once. Cool. Refrigerate until chilled, at least 4 hours. Microwave on HIGH frozen strawberries 1 1/2 to 2 minutes or until thawed. Serve over cheesecake.

You can enjoy this cheesecake even when monitoring fat and cholesterol intake. Makes about 8 servings - 240 calories each.

Fruity Holiday Squares

Tina Barber

- | | |
|--|--|
| 3 T. butter | 1/2 c. raisins |
| 1 c. vanilla wafer crumbs,
about 24 | 1/2 c. chopped nuts |
| 1 c. flaked coconut | 14 oz. can sweetened
condensed milk |
| 1 c. diced mixed candied fruit | |

Microwave on HIGH butter in 12x8-inch baking dish for 30 to 45 seconds or until melted. Stir in crumbs. Press evenly into bottom of pan. Microwave on HIGH, uncovered, 1 to 1 1/2 minutes. Set aside. Combine coconut, candied fruit, raisins, nuts and condensed milk in 1-quart glass bowl; stir until coated. Microwave on HIGH, uncovered, 4 to 5 minutes or until bubbly, stirring twice. Spoon over crumbs, carefully spreading to edges of pan. Microwave (MEDIUM-HIGH 70%) 5 to 6 minutes or until center is set, rotating dish once. Cool. Cut into squares.

These bars freeze well. Just make ahead. Wrap tightly and freeze.

Pumpkin Pie Squares

Tina Barber

CRUST:

- | | |
|----------------------------|----------------------------------|
| 1/3 c. butter | 1/4 c. quick cooking oats |
| 1 c. unsifted flour | 1/4 c. packed brown sugar |

FILLING:

- | | |
|-----------------------------|-------------------------------|
| 2 eggs | 1 tsp. cinnamon |
| 15 oz. can pumpkin | 1/4 tsp. nutmeg |
| 1 c. evaporated milk | 1/4 tsp. ginger |
| 3/4 c. brown sugar | 1/8 tsp. cloves |
| | 2 c. Cool Whip, thawed |

Microwave on HIGH butter in uncovered 2-quart glass bowl for 20 to 30 seconds or until softened. Mix in remaining crust ingredients until crumbly. Microwave on HIGH, uncovered, 3 to 3 1/2 minutes or until mixture starts to toast, stirring twice. Press into ungreased 12x8-inch baking dish. Microwave on HIGH, uncovered, 1 to 1 1/2 minutes or until heated through. Set aside. Combine eggs, pumpkin, milk, brown sugar, cinnamon, nutmeg, ginger and cloves in 2-quart bowl. Beat well. Microwave on HIGH, uncovered, 8 to 9 minutes or until mixture begins to thicken, stirring 3 to 4 times. Pour over baked crust, spreading evenly. Microwave on HIGH, uncovered, 5 to 6 minutes or until center is set, rotating dish once or twice. Cool and refrigerate. Spread top with whipped topping. Cut into squares.

Makes about 12 squares - 225 calories each.

Rhubarb Crunch

Dee Leach

8 c. fresh chopped rhubarb
2 c. sugar (1 1/2 to 1 3/4
c. for tarter crunch)

6 T. flour (8 T. if cooked in
microwave)

TOPPING:

1 c. brown sugar
1 c. oatmeal

1 1/2 c. flour
1/2 c. margarine

Mix flour and sugar. Chop 8 cups rhubarb. Coat the 8 cups of rhubarb with the flour-sugar mixture. Place in a greased 9x13-inch pan. Combine 1 cup brown sugar, 1 cup oatmeal, 1 1/2 cups flour and 1/2 cup margarine. Will be a coarse crumbly mixture. Sprinkle over the rhubarb mixture. Bake at 350° for 45 minutes.

In hot weather you may wish to use your microwave, microwave at 60% POWER for 45 minutes.

Frozen Pudding on a Stick

Dee Leach

2 c. milk
3 5/8 oz. pkg. pudding &
pie filling mix (not instant)
5 paper cups (not waxed),
4 or 5 oz. size

5 wooden sticks or plastic
spoons or molds for
frozen treats

Pour milk into 4-cup glass measure. Add pudding mix; stir to combine. Microwave on HIGH, uncovered, five to six minutes, or until mixture just boils, stirring occasionally during last half of cooking time. Divide pudding among cups. Insert stick in center. Cover with aluminum foil, pushing stick handle through foil. Freeze four to five hours until solid. Store in freezer. Hold pop under hot water for a few seconds for easy removal from cup. Makes five treats, 134 calories each.

Tip: If you have molds for frozen treats, cool pudding before filling. Insert sticks and cover as directed by manufacturer.

Microwave Jello

Dee Leach

3 oz. pkg. Jello
1 c. water

1 c. water or 6 to 8 ice
cubes

Put Jello in 2-cup glass measuring cup (2-quart (8 c.) glass pitcher if using more than one package of Jello). Add 1 cup water; stir. Microwave on HIGH for 2 1/2 minutes. Stir. Microwave for 30 seconds more if needed. Add 1 cup cold water or 6 to 8 ice cubes for quick set.

For 2 boxes Jello, 2 cups water, microwave for 5 minutes on HIGH. Microwave an additional 60 seconds if needed. Add 2 cups cold water or 12 to 16 ice cubes.

Sweetened Condensed Milk

Dee Leach

1 c. cold water
 1/4 c. nonfat dry powdered milk
 3/4 c. sugar

Measure water in 2-cup glass cup. Gradually stir in milk powder until it is smooth. Microwave on HIGH 3/4 to 1 minute or until the milk is steaming hot. Stir in sugar until dissolved. Allow to cool before using. (Use as a substitute in recipes calling for a 13-ounce can of sweetened condensed milk.) Makes about 1 1/3 cup.

Porcupine Meatloaf

Tina Barber

1/3 c. quick-cooking rice
 3 T. water
 1 1/2 lb. ground beef or ground turkey
 1 sm. onion, chopped
 12 oz. can (1 1/2 c.) tomato juice
 1 egg, beaten
 1/2 tsp. salt, (opt.)
 1/4 tsp. pepper
 Catsup

Combine rice and water in mixing bowl. Crumble ground beef or ground turkey into bowl. Add remaining ingredients except catsup. Mix well. Press mixture into 9x5-inch loaf dish. Cover with waxed paper. Microwave on HIGH 15 to 18 minutes, or until center is no longer pink. Brush surface with catsup. Let stand a few minutes before slicing.

Makes about 6 servings - 240 calories each.

Tropical Chicken Breasts

Tina Barber

1/4 c. orange juice
 1/4 c. chili sauce
 1 T. sugar
 2 T. soy sauce
 1 T. oil
 1/2 tsp. chilli powder
 1/8 tsp. garlic powder
 4 skinned & boned chicken breasts

Combine orange juice, chili sauce, sugar, soy sauce, oil, chili powder and garlic powder in 8-inch square baking dish. Add chicken breasts, turning to coat. Cover. Refrigerate 6 hours or overnight, turning breasts once. Remove chicken from marinade and place on meat rack. Brush with marinade. Cover with waxed paper. Microwave on HIGH 8 to 9 minutes or until done. Brush once with marinade.

Makes 4 servings - 250 calories each.

Ham Frittata

Tina Barber

3 green onions, sliced
1/4 c. chopped green pepper
2 T. butter
8 oz. frozen shredded hash browns (about 2 1/3 c.)
1 c. (4 oz.) cubed, cooked ham

4 eggs
1/4 c. water
Dash of pepper
1/2 c. (2 oz.) shredded cheddar cheese
Parsley

Combine onion, green pepper and butter in 9-inch pie plate. Microwave on HIGH, uncovered, 2 to 3 minutes or until vegetables are just about tender. Add frozen hash browns. Cover with plastic wrap. Microwave on HIGH 5 to 6 minutes or until potatoes are thawed. Mix ham into potatoes. Beat together eggs, water and pepper. Mix into potatoes. Cover with plastic wrap. Microwave on HIGH 2 1/2 to 3 1/2 minutes or until eggs are just about set, stirring once. Sprinkle with cheese and parsley. Let stand a few minutes before serving.

Makes about 4 servings - 295 calories each.

Ham Loaves

Dee Leach

1 lb. ground ham
1 lb. ground pork
3 c. Wheaties (do not crush)
2 eggs, beaten

1 c. milk
2 tsp. mustard
1/8 tsp. pepper

SAUCE:

8 oz. can tomato sauce
1 1/2 T. cornstarch
3 T. vinegar

1 tsp. dry mustard
1 c. brown sugar

Mix first 7 ingredients together and form 12 or more loaves. Place in 9x13-inch microwave or glass pan. Microwave, covered, on HIGH for 10 minutes. Rearrange loaves putting middle loaves to ends and middle of loaves to outside of dish. Put sauce over loaves. Microwave, covered, on HIGH for 10 minutes. Uncover and microwave on HIGH 10 minutes. If you feel they need additional cooking time, add time in small increments until done.

Crumb-Coated Fish Fillets

Tina Barber

- | | |
|---|--------------------------------|
| 1 lb. fish fillets (orange
roughy, pollock, sole
or snapper) | 1 tsp. prepared mustard |
| 1/4 c. plain yogurt | 1/4 c. bread crumbs |
| | 1 tsp. parsley flakes |
| | 1/2 tsp. paprika |

Cut fish into serving pieces. Combine yogurt and mustard in shallow dish. Combine bread crumbs, parsley and paprika on waxed paper. Dip fillets in yogurt mixture, coating well. Roll in crumbs until coated. Place in shallow baking dish. Cover with paper towel. Microwave on HIGH 4 to 4 1/2 minutes or until fish flakes apart.

Chili-Mac

Tina Barber

- | | |
|--|---|
| 1 lb. ground turkey | 15 1/2 oz. can kidney
beans |
| 1 sm. onion, chopped | 1/2 c. uncooked elbow
macaroni |
| 1 clove garlic, minced | 2 to 3 tsp. chill powder |
| 1/2 c. chopped celery | 1/4 tsp. cumin |
| 28 oz. can (no salt added)
tomatoes | |

Crumble turkey into 2-quart casserole. Add onion, garlic and celery. Microwave on HIGH, uncovered, 5 to 6 minutes, stirring once or twice. Stir to break turkey into pieces, drain. Stir in remaining ingredients. Cover. Microwave on HIGH 8 to 9 minutes or until mixture boils, stirring once. Microwave on LOW 30% POWER 10 to 12 minutes or until flavors blend and macaroni is tender. Serve in soup bowls.

Makes about 6 servings - 260 calories each.

Cheesy Seafood Loaf

Tina Barber

- | | |
|--|--|
| 8 oz. jar Cheez Whiz | 1/2 tsp. Worcestershire
sauce |
| 4 1/4 oz. can tiny shrimp,
rinsed & drained | 1 sm. loaf French bread
(about 8 oz.) |
| 3 green onions, thinly
sliced | 1 med. tomato, chopped |

Remove lid from cheese spread jar; place in microwave on HIGH 30 to 45 seconds or until softened. Spoon into small mixing bowl. Add shrimp, onion and Worcestershire sauce. Cut bread in half horizontally. Place halves cut-side up on microwave-safe serving plate. Divide shrimp mixture between bread, spreading evenly. Microwave on HIGH, uncovered, 1 1/2 to 2 minutes or until warm. Top with tomatoes. Cut each into 4 pieces.

Here is a quick and easy sandwich or snack idea. The shrimp filling also can be spread on thinly sliced bread or crackers and served as an appetizer.

Beef-Spinach Stroganoff Casserole

Tina Barber

- | | |
|------------------------------------|------------------------------------|
| 10 oz. pkg. frozen chopped spinach | 4 oz. can mushroom pieces, drained |
| 1 lb. ground beef | 3/4 c. milk |
| 1 T. minced onion | 2 T. catsup |
| 1 can cream of mushroom soup | 1/2 tsp. salt |
| 1 c. quick-cooking rice | 1/4 tsp. nutmeg |
| | 1/2 c. sour cream |

Microwave on HIGH spinach in package for 3 to 4 minutes or until thawed. Set aside. Crumble ground beef into 2-quart casserole. Add onion. Microwave on HIGH, uncovered, 5 to 6 minutes or until no longer pink, stirring once. Stir to break meat into pieces; drain. Mix in spinach, soup, rice, mushrooms, milk, catsup, salt and nutmeg. Cover with lid. Microwave on HIGH 9 to 10 minutes or until rice is tender, stirring once. Stir in sour cream. Let stand a few minutes.

Makes about 6 servings - 385 calories.

Chicken and Broccoli Casserole

Virginia Huneke

- | | |
|-------------------------------------|----------------------------|
| 2 lg. bags frozen, chopped broccoli | 1 c. mayonnaise |
| 3 cans cream of chicken soup | 2 tsp. curry powder |
| | 2 tsp. lemon juice |
| | 4 c. diced, cooked chicken |

Microwave broccoli 5 minutes. Stir and cook 2 1/2 minutes more. Drain. Put layer of broccoli in 9x13-inch pan. Then layer of chicken. Combine soup, mayonnaise, curry powder and lemon juice. Pour soup mixture over all. Top with cheese. Heat until bubbly.

Chicken Hot Dish

Tina Barber

- | | |
|---|-----------------------------|
| 3 whole chicken breasts, split | 1 can cream of chicken soup |
| 1/2 pkg. (16 oz. size) seasoned stuffing crumbs | 1 c. milk |
| 1 can cream of mushroom soup | Parsley flakes |

Arrange chicken breasts skin side up in shallow 3-quart casserole. Sprinkle with stuffing. Combine soups and milk in Mix-n-Pour bowl. Microwave on HIGH, uncovered, 4 1/2 to 5 minutes or until hot, stirring once. Pour over stuffing. Cover with waxed paper. Microwave on HIGH 5 minutes. Then, microwave on MEDIUM-HIGH 70% POWER, 35 to 40 minutes, rotating once. Sprinkle with parsley.

Makes about 6 servings - 460 calories each.

Chicken Noodle Express

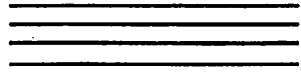
Tina Barber

3 c. hot water**3 oz. pkg. Ramen noodles
soup mix****5 oz. pkg. frozen broccoli,
carrots and water
chestnuts****1 c. cubed cooked chicken****2 T. water****1 T. butter****1 tsp. soy sauce**

Microwave hot water in covered 1 1/2-quart casserole 4 to 5 minutes. Break noodles in half; add to water (set aside seasoning packet). Microwave on HIGH, uncovered, 2 1/2 to 3 1/2 minutes or until noodles are tender, stirring once. Drain. Add seasoning from noodles along with frozen vegetables, chicken, 2 tablespoons water, butter and soy sauce. Mix lightly. Cover and microwave on HIGH 4 to 5 minutes or until vegetables are tender, stirring once.

Makes about 2 servings - 360 calories each.

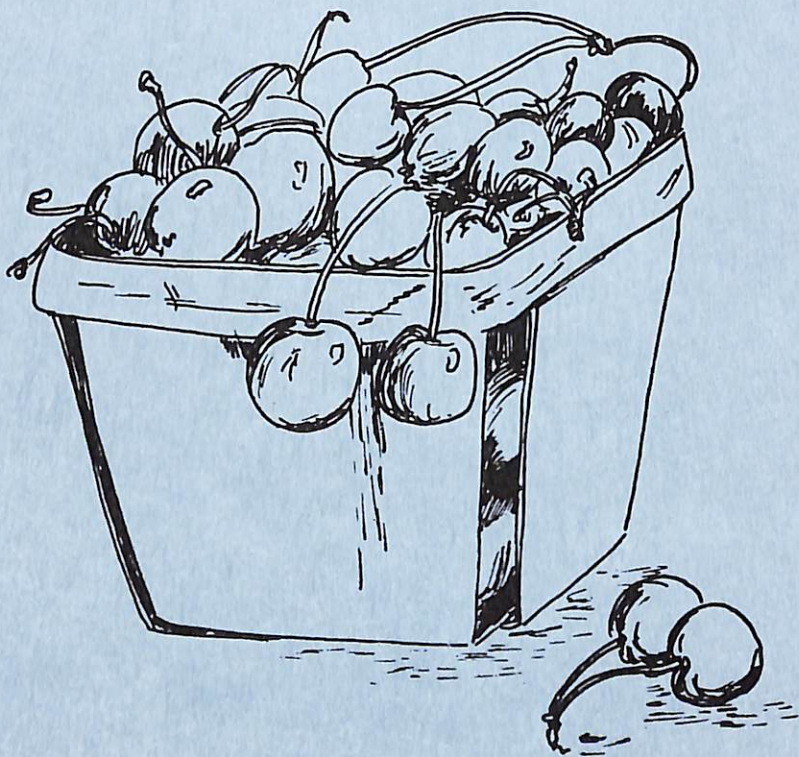
Notes



A series of 20 horizontal lines for writing, arranged in two columns of ten lines each. The lines are evenly spaced and extend across most of the page width.



Kids' Favorites



Converting to Metric Measurements

MEASURES:

English	Metric
1/4 tsp.....	1 ml
1/2 tsp.....	2 ml
1 tsp.....	5 ml
1 tbsp.....	15 ml
2 tbsp.....	25 ml
1/4 cup.....	50 ml
1/3 cup.....	75 ml
1/2 cup.....	125 ml
2/3 cup.....	150 ml
3/4 cup.....	175 ml
1 cup.....	250 ml
1 1/2 cups.....	375 ml
2 cups.....	500 ml

WEIGHTS

For fish, meat, poultry and bulk fruits and vegetables

English	Metric
1 lb.....	500 g
3/4 lb. or 12 oz.....	375 g
1/2 lb. or 8 oz.....	250 g
1/4 lb. or 4 oz.....	125 g

OVEN TEMPERATURES

Fahrenheit	Celsius
300°.....	150°
325°.....	160°
350°.....	180°
375°.....	190°
400°.....	200°
425°.....	220°
450°.....	230°

DEEP-FAT FRYING TEMPERATURES

Fahrenheit	Celsius
350°.....	170°
375°.....	190°
385°.....	195°
395°.....	200°

CANDY-MAKING TEMPERATURES

Thread Stage.....	110°-112° C. (230°-234° F.)
Soft-Ball Stage.....	112°-115° C. (234°-240° F.)
Firm-Ball Stage.....	118°-120° C. (244°-248° F.)
Hard-Ball Stage.....	121°-130° C. (250°-266° F.)
Soft-Crack Stage...	132°-143° C. (270°-290°)
Hard-Crack Stage...	149°-154° C. (300°-310° F.)

PAN SIZES

Inches	Centi- meters	Capacity (Liters)
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Rectangular

10 x 6 x 1 1/2	25 x 15 x 4	1.5
11 x 7 x 1 1/2	28 x 18 x 4	1.8
12 x 7 1/2 x 2	30 x 19 x 5	2.5
13 x 9 x 2	33 x 23 x 5	3.5

Square

8 x 8 x 2	20 x 20 x 5	1.8
9 x 9 x 2	23 x 23 x 5	2.4

Round

8 x 1 1/2	20 x 4	1.2
9 x 1 1/2	23 x 4	1.5

Tube

9-inch	23 x 9	2.7
10-inch	25 x 10	3.1

Jelly Roll

15 x 10 x 1	39 x 27 x 25
-------------	--------------

Loaf

8 x 4 x 2	22 x 11 x 6	1.5
9 x 5 x 3	23 x 13 x 8	2.0

Pie Pans

4 1/4-inch	11 x 3
9-inch	23 x 3
10-inch	25 x 4

Kids' Favorites

Tony's Favorite Meal

1 lg. bag peanut M&M's
1 glass milk (opt.)

1 chocolate cake with
chocolate icing (opt.)

Carefully open 1 pound bag of peanut M&M's. Eat them one by one with milk (optional) until the bag is empty.

Variations:

Separate M&M's by color, count them, beginning with the least amount. Eat all the M&M's by color.

Place the M&M's on the frosting of a chocolate cake, then share with friends.

Invite a few friends over before opening bag. Each person can choose a color and then they may eat all the M&M's of that color.

Ann's Lemon Cake

(Travis' favorite)

Jolene Caldwell

4 eggs
3/4 c. water
3/4 c. canola oil

1 pkg. lemon cake mix
3 oz. pkg. lemon Jello

TOPPING:

2 c. powdered sugar

1/2 c. lemon juice

Beat eggs in electric mixer. Add water and oil. Add cake mix and Jello and mix together. Pour into a 9x13-inch pan (greased and floured). Bake 35 to 40 minutes at 350°. Let cool slightly. Prick with a fork and pour on topping.

Basic Main Dish Crepes

Michelle Leach

1 c. flour
1 1/2 c. milk
2 eggs

1 T. cooking oil
1/4 tsp. salt

Combine flour, milk, eggs, oil and salt. Beat with rotary beater until blended. Heat lightly greased 6-inch skillet. Remove from heat, spoon in about 2 tablespoons batter. Lift and tilt skillet to spread batter evenly. Return to heat. Brown one side only (or cook on inverted crepe pan). Remove from pan. Repeat with remaining batter to make 16 to 18 crepes, greasing skillet occasionally.

May make and freeze to be used later. Can be used with cheeseburger crepes.

Cheeseburger Crepes

Michelle Leach

- | | |
|-----------------------------|---------------------------------------|
| 1 lb. ground beef | 1 c. shredded American cheese (4 oz.) |
| 1/4 c. finely chopped onion | 16 Basic Main Dish Crepes* |
| 1 T. prepared mustard | 2 tomatoes, seeded & chopped |
| 1 T. sweet pickle relish | 1 c. catsup |
| 3/4 tsp. salt | |
| 1/4 tsp. pepper | |

In skillet cook beef and onion until beef is browned. Drain fat. Stir in mustard, relish, salt and pepper. Stir in cheese. Spoon filling along center of unbrowned side of crepe. Top with some tomato. Fold 2 opposite edges of crepe so they overlap on top filling. Place seam side up in greased 15 1/2x10 1/2x1-inch baking pan. Repeat with remaining crepes. Bake, covered, at 375° for 25 minutes. Spoon catsup on top of each. Bake, uncovered, for 5 minutes. Makes 16 crepes. Serves 8 (2 per person).

*Find Basic Main Dish Crepes recipe elsewhere in this section. May make and freeze to be used later. I found it makes more than 16.

Breakfast Puffs

Michelle Leach

- | | |
|--------------------------|---------------------|
| 1/3 c. soft shortening | 1/2 tsp. salt |
| 1 c. sugar | 1/4 tsp. nutmeg |
| 1 egg | 1/2 c. milk |
| 1 1/2 c. flour | 6 T. butter, melted |
| 1 1/2 tsp. baking powder | 1 tsp. cinnamon |

Mix shortening, 1/2 cup sugar and egg. Sift flour, baking powder, salt and nutmeg together. Stir into shortening mixture alternately with milk. Fill greased muffin tins 2/3 full. Bake at 350° for 20 to 25 minutes or until golden brown. Immediately roll in butter then in mixture of 1/2 cup sugar and cinnamon. Makes 12.

Brownies

Elizabeth Tiarks

- | | |
|----------------|--------------------|
| 2 c. sugar | 2 sticks margarine |
| 1 1/2 c. flour | 4 eggs |
| 8 T. cocoa | 2 tsp. vanilla |
| 1/2 tsp. salt | 1 c. nuts (opt.) |

Mix all ingredients with a mixer for two minutes. Spread into a greased 9x13-inch pan. Bake for 30 minutes at 350°.

Carrot Cookies

(Gayle's favorite)

Jolene Caldwell

1 c. butter or margarine
 3/4 c. sugar
 1 egg
 1 c. cooked mashed carrots
 1 tsp. vanilla

1/2 tsp. lemon extract
 2 c. unbleached white flour
 2 tsp. baking powder
 1/2 tsp. salt

FROSTING:

1 1/2 c. powdered sugar
 3 T. margarine, melted

2 tsp. grated orange rind
 1 T. orange juice

Cream butter or margarine and sugar. Add egg and beat. Add carrots, vanilla and lemon extract and mix. Sift together dry ingredients, add to creamed mixture and blend. Drop by spoonfuls on ungreased cookie sheet. Bake at 350° for 10 minutes. Allow 10 minutes. Allow to cool and frost. Makes 6 dozen.

Creamy Orange Freeze

Candy Peters

6 oz. can frozen orange
 juice
 6 oz. can water
 2 (6 oz.) cans milk

1/2 c. sugar (opt.)
 6 to 8 ice cubes
 1 tsp. vanilla

Mix orange juice concentrate, water, milk and sugar in blender. Add ice cubes and vanilla, then grind again. Strain excess ice and serve. Makes 3 big glasses.

Dill Crackers

Candy Peters

2 lg. pkg. oyster
 crackers
 1 pkg. Hidden Valley Ranch
 party dip
 2 T. dill weed

1/2 tsp. garlic powder
 1 c. vegetable oil

Put crackers in large bag. Sprinkle with dry dip mix, dill weed and garlic powder. Pour oil over crackers. Shake to mix. Store in airtight container.

Elephant Stew

Jackie Yochum

1 med. size elephant
2 lg. onions
155 gal. brown gravy

1 box Hamburger Helper
2 rabbits (opt.)

Skin elephant and cut into bite-sized pieces (allow 2 months). Add enough gravy to cover. Cook over open fire 4 weeks at 465°, adding onions after first week. If more people are expected add Hamburger Helper.

Add the rabbits only as a "last resort" as most people don't like "hare" in their stew!

Elizabeth Engstrom's Barbecue Chicken

Mary Engstrom

1 can Pepsi (or cola)
1 c. catsup

1 cut-up chicken

Mix Pepsi and catsup. Add chicken and simmer for one hour until mixture has cooked into chicken.

Best if done on top of the stove.

Finger Jello

Candy Peters

2 1/2 c. cold water or
fruit juice
5 env. Knox gelatine
2 c. hot water

4 (3 oz.) boxes Jello
1 c. ice water
1/2 c. sugar, opt.

Add Knox gelatin to cold water (or fruit juice). Let stand while heating water. Add sugar to Jello, then dissolve in hot water. Combine mixtures in a 9x13-inch pan and add ice water. Chill until firm. Cut into squares or use cookie cutters.

Great for school parties! Orange makes pumpkins, red and green for Christmas, yellow or purple make neat dinosaurs, etc.

Fudgesicles

Jackie Yochum

1 qt. chocolate milk
2 egg yolks

1 1/2 c. sugar

Mix well and pour into ice trays. Freeze.

Goat Milk Ice Cream

(Audrey's favorite)

Jolene Caldwell

1 1/2 T. flour

1 1/2 to 2 tsp. vanilla

2/3 c. fructose

1 pt cream

2 eggs

1 pt. goat milk

1/2 tsp. salt

Blend the flour and fructose. Add eggs and beat well until fructose is dissolved. Add salt and vanilla. Blend in cream and then milk. Put in a 2-pint ice cream maker and freeze until firm.

A Donvier (2-pint capacity) ice cream maker or similar type works well.

Hot Buttered O's

Candy Peters

1/4 c. butter or oleo

Salt

4 c. Cheerios cereal

Melt butter in 10-inch skillet over low heat. Add cereal. Cook and stir until well coated and hot, 2 to 3 minutes. Sprinkle with salt. Serve warm or cool.

You can also use Honey Nut Cheerios! Just omit salt.

Jamie's Cherry

Chip Cookies

Shari (Yochum) Massie

1/2 tsp. baking soda

1/2 tsp. vanilla

1/2 tsp. salt

1 egg

1/2 c. softened butter

1 1/8 c. flour

3/8 c. sugar

6 1/2 oz. pkg. cherry chips

3/8 c. brown sugar

1/2 c. nuts (opt.)

Mix all ingredients together. Drop on a greased cookie sheet and bake at 375° until lightly browned.

*Faith is the bird that feels the light
and sings when the dawn is still dark.*

Jody's Lemon Pie

Justin Peters

1 1/2 c. sugar
 5 1/3 T. cornstarch
 1 1/2 c. water
 3 egg yolks, slightly beaten

3 T. butter
 4 T. fresh lemon juice
 1 1/3 T. grated lemon rind

MERINGUE:
 3 egg whites

1/4 tsp. cream of tartar
 6 T. sugar

Mix sugar and cornstarch in saucepan. Gradually stir in water. Cook over moderate heat, stirring constantly until mixture thickens and boils one minute. Slowly stir 1/2 hot mixture into egg yolks, then beat into hot mixture. Boil one more minute, stirring constantly. Remove from heat and stir until smooth. Blend in butter, lemon juice and rind. Pour into baked pie shell. Spread meringue over filling, being careful to seal it to edge of crust. Bake 8 to 10 minutes at 400°.

Meringue: Beat egg whites and cream of tartar only until fluffy. Gradually beat in sugar. Beat until stiff.

Lemon Bars

John Tiarks

CRUST:
 2 c. flour

1 c. butter or margarine
 1/2 c. powdered sugar

TOPPING:
 2 c. white sugar
 4 eggs, beaten well

5 T. lemon juice
 4 T. flour
 1 tsp. baking powder

Crust: Mix and press in a 9x13-inch pan. Bake 20 minutes at 350°.

Topping: Mix sugar, eggs and lemon juice together well. Fold in flour and baking powder. Pour over hot crust and bake 30 minutes at 350° or until light brown. Sprinkle with powdered sugar when cool.

Melinda Engstrom's

Peanut Butter Blossoms

Mary Engstrom

1/2 c. margarine
 1/2 c. white sugar
 1/2 c. peanut butter
 1/2 c. brown sugar
 1 egg

1 tsp. vanilla
 1 3/4 c. flour
 1 tsp. soda
 Hershey kisses

Cream margarine, sugars, peanut butter, egg, and vanilla. Sift flour and soda and add to creamed mixture. Form into balls the size of walnuts and roll in white sugar. Bake 10 minutes at 350°. Remove from oven and push 1 Hershey kiss on top. Put back in oven until golden brown, about 3 to 5 minutes.

Mom's Banana Bread

Brent Peters

2 lg., ripe bananas	2 c. flour
1 c. white sugar	1 level tsp. baking soda
1 c. brown sugar	1 level tsp. baking powder
3 eggs	1 tsp. vanilla
8 tsp. milk	1 c. chopped nuts

Mash bananas with sugar. Add eggs and beat well. Sift dry ingredients together. Alternately add dry ingredients and milk to mixture, mixing well after each addition. Stir in vanilla and nuts last. Bake in two greased and floured loaf pans at 350° for 50 to 60 minutes.

For Christmas gifts, Mom bakes this recipe in 5 or 6 small greased and floured loaf pans for only 20 to 25 minutes.

Monkey Bread

Michelle, Mark, and Maylon Leach

4 pkg. refrigerated biscuits	1/2 c. sugar
1 1/2 tsp. cinnamon (opt.)	

SYRUP:

3/4 c. margarine	1 c. white sugar
	1 1/2 tsp. cinnamon

Cut each biscuit into quarters. Put 2 packages of cut-up biscuits in large covered mixing bowl with sugar and cinnamon in it. We do one package at a time. Shake until pieces are covered. Place evenly in well greased bundt or angel food pan. Drizzle with 1/2 of syrup. Repeat with remaining 2 packages of biscuits. Drizzle with remaining syrup. Bake at 350° for 40 minutes.

Let stand 5 minutes before inverting. Cool an additional 10 minutes before slicing to eat. Eat while warm. Also good when cool.

Syrup: Melt together 3/4 cup margarine, 1 cup white sugar and 1 1/2 teaspoons cinnamon.

Playdough (Non-Edible)

Jolene Caldwell

1 c. flour	2 tsp. cream of tartar
1 c. water	A few drops of food coloring
1/2 c. salt	of your choice
1 T. oil	

Mix together and cook until it forms a ball. Keep in airtight container or plastic bag.

Homemade Playdough

Shari Yochum Massie

1/2 c. salt

1 T. alum

2 1/2 to 3 c. flour

2 c. boiling water

3 T. vegetable oil

Mix all together and store in a covered container.

Pumpkin Pie

Derek Peters

1 c. sugar

1/2 tsp. nutmeg

1 1/2 T. flour

1/8 tsp. cloves

1 1/2 c. milk

3/4 tsp. salt

1 can pumpkin (1 1/2 to 2 cups)

1 1/2 tsp. vanilla

2 sm. eggs

Top with real whipped cream, sweetened

1 1/2 tsp. cinnamon

Cook sugar, flour and milk over moderate heat until creamy—stirring constantly. Blend remainder together and add milk mixture. Pour into 9-inch prepared pie shells. Bake at 425° for 15 minutes. Reduce temperature to 350°. Bake until a knife comes out of center clean (approximately 45 minutes). Cool.

Puppy Chow

Jody Hobson

1/2 c. margarine

1 c. peanut butter

1/2 oz. chocolate chips

Powdered sugar

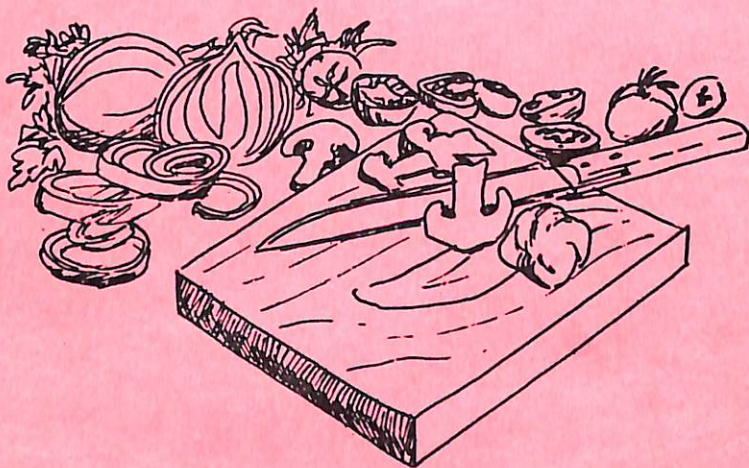
12 oz. Crispix cereal

Melt margarine, chips and peanut butter together. Pour over cereal and mix lightly until coated. Spread out on tray, let cool. Sift powdered sugar lightly over cereal and then toss until coated "white".

One bite calls for more.

Miscellaneous

MISCELLANEOUS



Miscellaneous Helpful Hints

- Stained hands from vegetables during canning season can be cured by rubbing your hands with a sliced potato.
- After dressing chickens, fish or cutting onions, pour vinegar or lemon juice into the palm of one hand and rub your hands together. Wash with soap.
- Put 1 Tbsp. soda and salt in scalding water when dressing chickens. Pin feathers will come out easily, or add one cup of vinegar to 8-10 quarts of water.
- If a cracked dish is boiled for 45 minutes in sweet milk, the crack will be so welded together that it will hardly be visible, and will be so strong it will stand the same usage as before.
- Occasionally throw a little salt on burning logs to keep the chimney clean.
- You can make your own liquid soap by shaving bar soap into a dish, then covering it with water and putting it in the microwave oven. In less than a minute the soap dissolves into a liquid.
- To remove a broken light bulb from a socket, insert a large cork into the socket and turn it out.
- Did you know that you can stop a door hinge from creaking by rubbing it with a lead pencil?
- Spray garbage sacks with ammonia to prevent dogs from tearing the bags before picked up.
- Glycerin makes an excellent lubricant for egg beaters or other kitchen utensils that have moving parts. Unlike oil, it will not spoil the taste of food mixed with it by accident. The glycerin may be applied with a medicine dropper.
- A cheap brand of lawn fertilizer will melt snow and ice just as quickly as salt. It will benefit your lawn instead of killing it.
- Pop your contact paper in the freezer about an hour before you use it and it will handle much easier.
- When the tip of a shoestring comes off, dip the end of the lace in clear fingernail polish and let dry. You will have a hard-tipped shoestring again for easier lacing.
- Put your old rubber bathtub or sink mats in the car trunk or truck. They give good traction on ice when slipped under the tires. Pour some household bleach over your tires, wait 10 minutes and drive off carefully.
- If you have one of those instant - on T.V. sets, unplug it when not in use. These sets use and waste electricity even when they're turned off.
- Unwrap bar soap before storing. It will harden and last longer besides giving your cupboard a pleasant fragrance.
- Pam (vegetable spray-on product for cooking) sprayed along the metal frames of windows will keep them moving without a battle. Repeat as needed.
- Nylon net makes a good vegetable brush or is good for cleaning fish aquariums, filter tubes or any hard-to-clean glass surface. Use it for washing plucked and singed chickens, too.
- When hanging pictures, heat the nail with a flame before driving it into the wall. You won't crack or chip the plaster.

Miscellaneous

Country Vanilla Ice Cream

Tina Barber

4 eggs, well beaten	4 c. half & half
2 1/2 c. sugar	1 1/2 T. vanilla
6 c. milk	1/2 tsp. salt

Add sugar gradually to beaten eggs, beating well after each addition. When mixture becomes very stiff add remaining ingredients and mix thoroughly. Pour into gallon freezer.

This is the recipe we used for St. Johns Ice Cream Social.

Cheese Frenchee

Tina Barber

6 slices American cheese	3/4 c. flour
Salad dressing	1/2 tsp. salt
1 egg, well beaten	Crushed corn flakes
1/2 c. milk	Oil for frying

Prepare 3 sandwiches, using salad dressing as desired. Cut off crust and cut into triangles. Beat together egg, milk, flour and salt. Dip sandwich triangles into egg batter and roll in corn flake crumbs. Freeze if desired, or deep fry at 375° until golden brown.

White Clam Sauce

Chris Anslie

Diced onion	Canned clams (2 cans for 2 to 3 people)
Chopped fresh mushrooms	Juice from clams
Minced garlic clove	Fresh parsley
Italian seasonings (oregano, thyme, basil, fennel, etc.)	Butter

Sauté onion, mushrooms and garlic. Add Italian seasoning, juice from clams and fresh parsley. Cook to reduce liquid. Add minced clams with a little butter. Heat and serve on spaghetti.

Serve on buttered spaghetti with lots of freshly grated Parmesan cheese.

Spaghetti Sauce

Tootie Graalts

20 c. chopped tomatoes	5 bay leaves (take out after cooking)
3 1/2 c. chopped onions	1 T. oregano
1 lb. chopped green pepper	3 T. canning salt
4 stalks celery, chopped	1 tsp. garlic powder (or to taste)
48 oz. canned tomato paste	1 1/2 c. sugar
5 c. water	

Cook first 4 ingredients until soft. I blend this in my blender and then strain or run through Foley food mill. Add rest of ingredients and simmer 1 to 2 hours until thick. I freeze this when cold. You can seal in hot clean jars, too. Makes about 16 pints. When ready to serve you can add hamburger or meat balls cooked in this sauce until done. Serve over cooked spaghetti.

Mary's Spaghetti Sauce

Peggy Williams

20 c. tomatoes	1 T. pepper
3 1/2 c. chopped onion	1 to 2 T. oregano
1 med. green pepper	1 T. garlic powder
4 stalks chopped celery	3 T. salt
4 (12 oz.) cans tomato paste	1 to 2 c. sugar
3 to 5 c. water	5 to 6 bay leaves, tied in gauze

Puree tomatoes, onion, pepper and celery in blender, then add remaining ingredients. Mix and cook, uncovered, 2 hours. Stir often. Cool and freeze in pint freezer bags. Freeze flat. Makes about 10 pints.

Cook Pasta Simply

Dee Leach

Water	Pasta of your choice
-------	----------------------

Put enough water in pan to cook amount of pasta you want. Bring water to a boil; add salt if you wish. Add pasta. Bring to a rolling boil and boil for 2 minutes. Stir to separate. Cover and remove from heat. Let stand 10 to 15 minutes. Drain and serve.

Kristie's Salsa

Candy Peters

4 ripe tomatoes, chopped	2 to 4 T. diced chill peppers
1 c. chopped celery	1/4 c. vegetable oil
1 c. chopped onion	2 T. red wine vinegar
1 c. chopped green pepper	1 tsp. salt

Combine above ingredients. Let stand a few hours. Serve fresh with nacho chips, on tacos, omelets, etc.

Popcorn Balls

Barbara Peters

2 c. sugar
1 c. syrup
1 T. butter
1 T. vinegar
1/2 tsp. soda
4 qt. popcorn

Boil the first 4 ingredients (fairly hard) until it forms a ball in cold water. Take off of stove and add soda. Then pour over popcorn. Butter hands and form into balls.

Caramel Popcorn

Dee Leach

8 qt. popped corn
2 c. brown sugar
2 sticks margarine
1/2 c. corn syrup or
1/4 c. syrup & 1/4 c. sorghum
1 tsp. salt
1 tsp. vanilla
1/2 tsp. baking soda

Combine brown sugar, margarine, syrup and salt. Boil for 5 minutes. Start counting when the mixture reaches a full boil. Take off heat. Stir in soda and flavoring. Pour over popcorn. Stir while pouring. Put in roaster pan. Put in a 250° oven for 1 hour. Stir every 15 minutes. Cool.

Caramel Popcorn

Julie Messerli

5 qt. popped corn
1 c. margarine
2 c. brown sugar
1/2 c. light corn syrup
1 tsp. salt
1/2 tsp. baking soda

Spread popped corn in large pan and keep warm in a 250° oven. Combine margarine, brown sugar, corn syrup, and salt in a 2-quart saucepan. Heat on low until sugar is dissolved. Boil until temperature reaches 248°. Remove from heat and stir in baking soda. Take corn out of oven. Pour on sauce and mix well. Return to oven for 45 to 50 minutes. Stir every 15 minutes.

Oven Caramel Corn

Shari Yochum Massie

8 qt. popped corn
2 c. brown sugar
2 sticks margarine
1/2 c. white syrup
1 tsp. salt
1 tsp. butter flavoring
1 tsp. burnt sugar flavoring
2 pkg. sm. beer nuts
1/2 tsp. soda

Put all ingredients except popcorn and soda and nuts in a heavy saucepan. Boil 5 minutes, stirring occasionally. Remove from heat and add soda. Mix. Pour over corn and nuts and stir. Put in large pan in the oven and bake at 250° for 1 hour. Stir every 15 minutes. Remove and stir. When cool put in airtight container.

Quick and Easy Caramel Popcorn

Barbara Peters

1 c. brown sugar
3/4 c. butter or oleo

16 lg. marshmallows
6 to 7 qt. hot popcorn

Boil the first 3 ingredients to soft boil stage and pour over hot popcorn.

People Chow

Mary Engstrom

1 box Rice Chex
1/2 c. margarine
1 1/2 c. powdered sugar

1 c. peanut butter
1 c. chocolate chips

Melt margarine, chips and peanut butter. Pour over cereal in large bowl. Stir well. Put the cereal mixture and powdered sugar in a large plastic bag and shake. It is ready to eat.

Freezer Sweet Corn

Barbara Peters

15 c. cut, raw corn
1/2 c. sugar

1/8 c. canning salt
5 c. ice water

Mix all ingredients. Put into plastic freezer bags. Freeze quickly.

Mustard Cucumber Pickles

Grace Messerli

1 gal. Heinz cider vinegar
1 c. sugar

1/2 c. ground mustard
1/2 c. salt
Cucumbers

Mix ingredients and pour over cucumbers. I fill a 2 gallon stone jar with cucumbers. No need to seal, just cover jar. Let stand 2 weeks. If you don't use enough salt, pickles will be soft. If you use too much salt, they won't be as they should.

Refrigerator Pickles

Barb Peters

4 c. sugar
4 c. vinegar
1 1/2 tsp. turmeric

1 tsp. each of celery
seed & mustard seed

Mix sugar, vinegar and spices, but do not heat. Wash 3 wide mouth quart size jars and slice enough cucumbers to fill—mixed with onion slices. Pour syrup over cucumbers and onions and screw on lids. Keep in refrigerator at least 5 days before using.

A favorite simple recipe. Takes no cooking and keeps the better part of a year.

Sweet Pickles

Mary Engstrom

6 c. sugar	1 tsp. pickling spice
4 c. vinegar	1 gal. cucumbers
1 tsp. canning salt	

Wash cucumbers well. Place in large glass jar or bowl. Cover with fresh boiling water every day for 3 days. Wash thoroughly, cut into chunks and again place in jars. Combine other ingredients and bring to a boil. Pour over cucumbers. The next day, pour off the brine, boil again, and pour over cucumbers. Repeat the process the next day. The next day use the boiling brine to seal the pickles in jars.

Delicious Pickles

Tootie Graalfs

32 oz. store-bought dill pickles	8 whole cloves
1 clove garlic	1 1/2 c. sugar
3" stick cinnamon	3/4 c. cider vinegar

Drain dill pickles. Slice in 1/2-inch slices or chunks. Do not put ends in. Put pickle slices back in jar, with garlic. Boil sugar, vinegar, cinnamon and cloves, until dissolved. Pour over pickles. You can remove spices or leave them. I usually remove when ready to eat. Ready about 10 days. Keep these refrigerated at all times.

Mexicali Relish

Gloria Fischer

4 oz. can green chilies, chopped	5 green onions, chopped
4 1/2 oz. can black olives, chopped	1 T. olive oil
2 tomatoes, peeled & chopped	2 T. salad oil
	1 1/2 T. wine vinegar
	Garlic salt to taste

Combine all ingredients and refrigerate. Drain well (if needed) and correct seasonings before serving. Serve with tortilla chips.

Cranberry-Orange Chutney

Shirley Nielsen

1 c. fresh orange sections	1/2 c. raisins
1/4 c. orange juice	1/4 c. chopped nuts
4 c. washed cranberries	1 T. vinegar
2 c. sugar	1/2 tsp. ginger
1 c. chopped apples	1/2 tsp. cinnamon

Combine all ingredients in large saucepan. Bring all to boil; reduce heat and simmer 5 minutes or until berries pop. Chill! Makes 5 1/2 cups.

Homemade Egg Noodles

Shari Yochum Massie

1 egg
2 T. milk

Dash of salt
1 c. flour

Mix all together. Will look like bread dough. Roll out on floured surface; let dry 20 minutes. Roll up. Cut into strips, let dry another 10 minutes.

Hard-Boiled Eggs

Dee Leach

Cold water
Eggs

Salt

Place eggs in pan of cold salted water (enough water to cover eggs). Heat over medium heat until the water boils. Remove from heat and cover. Let stand for 15 minutes. Place under water faucet and let cold running water replace the hot water. Peel when cooled and use as you wish. This method reduces the green color around the yolk.

Deviled Eggs

Shari Yochum Massie

6 hard-boiled eggs
2 T. mayonnaisse
1 tsp. vinegar
1/2 tsp. salt

Dash of pepper
1/2 tsp. mustard
1/2 tsp. paprika

Split eggs. Mash yolks. Mix all ingredients except paprika. Spoon into egg shells. Then sprinkle with paprika.

Whipped Non-Fat Dry Milk**(Whipped Cream Substitute)**

Dee Leach

1/2 c. cold water
1/2 c. non-fat dry milk
1 T. lemon juice

2 to 4 T. sugar (opt.)
1/2 tsp. vanilla (opt.)

Blend 1/2 cup cold water and 1/2 cup non-fat dry milk until well blended. Thoroughly chill before whipping. Whip chilled mixture to soft peaks, then add 1 tablespoon lemon juice and continue whipping until stiff and thick. For a sweetened whipped topping, beat 2 to 4 tablespoons sugar into the whipped mixture. Add half teaspoon of vanilla will also improve the flavor.

I got this from Polly's Pointers. I have not had time to try it.

Energy Shake

Shari Yochum Massie

6 oz. can frozen orange
juice
6 oz. milk
1 egg

4 T. sugar or honey
8 ice cubes

Mix in blender until thick and slushy. Add more ice if necessary.
A great refresher on a hot summer day.

Delicious Punch

Phyllis Haines

4 c. water
6 oz. pkg. Jello
9 c. cold water
4 c. sugar

11 oz. ReaLemon
2 (46 oz.) cans pineapple
juice
1 oz. almond flavoring

Boil 4 cups water; add Jello and stir until dissolved. Stir in 9 cups cold water and sugar, ReaLemon, pineapple juice and almond flavoring. Mix well. Fill 2 (1 gallon) milk jugs, leaving a space for expansion. Freeze. Remove to thaw approximately 2 to 3 hours before serving. Cut jugs and dig out. Keep mushy, stir in 2 quarts ginger ale and serve. Keeps indefinitely frozen.

Use any color of Jello to meet color of occasion.

Frozen Slush Punch

Eileen Morse

4 c. boiling water
6 oz. Jello, color to meet
occasion
4 c. sugar
9 c. cold water
11 oz. can ReaLemon juice

2 (46 oz.) cans
unsweetened pineapple
juice
1 oz. almond flavoring
1 lg. (2 liter) btl. ginger ale
or 7-Up

Dissolve Jello and sugar in boiling water. Stir in cold water, lemon juice, pineapple juice and almond flavoring. Mix well and freeze in two ice cream buckets or two gallon milk jugs. Remove from freezer 2 to 3 hours before ready to use. Remove tops from jugs to chunk it. Keep mixture mushy as no ice is added. When ready to serve, add large bottle of 7-Up or ginger ale.

Undiluted mixture can be re-frozen if unused.

German Potato Dumplings

Mildred Wingate

6 or 8 med. sized potatoes**3/4 to 1 c. flour, so that****2 well-beaten eggs****small balls can be formed****Dash of nutmeg****(size of an egg)****Salt to taste**

Boil potatoes with skins. When thoroughly cool (preferably six hours), peel and grate. Add the rest of the ingredients and mix. Press a bread crouton into center of each one. Drop into rapidly boiling kettle of water, not more than 5 or 6 at one time, then simmer 15 to 20 minutes over very low flame. When dumplings come to top of water, they are ready to serve with pot roast or stew.

Recipe makes 10 to 12 dumplings according to size you shape them. Be sure to simmer, not boil, or they will not keep in shape.

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