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## ***Appetizers & Beverages***

### **Cheese Ball**

8 oz cream cheese  
1/2 cup green olives chopped  
1 bunch green onions chopped  
1 jar dried beef chopped  
2 tablespoons mayonnaise  
Tabasco to taste

Soften cream cheese and mix all ingredients together. Form into a ball and serve with chips or crackers.

Linda Goodson

### **Jamie's Cheese Ball**

1 lb. Cream cheese  
1/2 Tbsp. Seasoned Salt  
1 can flat- Crushed pineapple  
(Must be DRAINED AND DRY)  
1/4 Cup Bell Pepper-finely chopped  
2Tbsp. Green onion-finely chopped  
1 Cup pecans -finely chopped  
(Put 1/4 cup pecans in mixture)

Mix all ingredients together except the 3/4 cup pecans.  
Roll into ball and refrigerate at least 2 hrs.  
Once chilled--- roll in remaining pecans. Serve with crackers and ENJOY!

Jamie Martello

## **Cheese Ball**

*Excellent!*

12 oz cream cheese  
1 can black olives, chopped  
1 can mushrooms, chopped  
1 jar Armour dried beef, chopped  
4 green onions, chopped  
3 tsp Accent  
Pecans, chopped

Mix all ingredients except pecans. Mix very well. Roll into ball.  
Roll ball in chopped pecans to cover. Serve with Sociable  
Crackers.

Karen DeMoss

## **Hot Rotel Dip**

2 lbs Mexican Velveta Cheese (hot or mild)  
2 cans Rotel tomatoes, drained, save juice  
1 lb. Sausage, cooked, drained and crumbled

Melt cheese, add tomatoes and mix well. Add cooked sausage.  
Mix well over low heat. Add juice if needed for consistency.  
Serve with white tortillas or chip of choice.

Karen DeMoss

## **Hummus**

1 can (15 ounces) chickpeas  
3 tablespoons fresh lemon juice  
1/2 cup tahini (sesame paste)  
1/4 cup chopped yellow onion (or red)  
3 cloves garlic, chopped  
2 Tablespoons extra-virgin olive oil  
2 teaspoons ground cumin  
1/8 teaspoon ground red pepper  
1/2 teaspoon salt  
1 small can chopped black olives (optional)  
Chopped fresh parsley (optional)

Drain chickpeas, reserving 1/4–1/2 cup of the liquid. Combine chickpeas, lemon juice, tahini, onion, garlic, oil, cumin, pepper, and salt in a blender or food processor. Puree until smooth, adding chickpea liquid if needed to thin the puree. Can also add black olives and chopped parsley to the mix.

Refrigerate for 3–4 hours before serving to blend the flavors.  
Garnish with parsley, if desired.

Katharine Wall

## **Tuna Dip**

8 oz cream cheese  
1 c mayo  
1 can tuna, drained  
4 green onions, chopped

Mix all. Serve with crackers or chips

Cheryl Cooper-Mouliere

### T's Italian Salsa

¼ pound Monterrey Jack Cheese    4 green onions, diced  
1 can chopped black olives        1 tomato, diced  
1 can chopped green chilies        Black pepper  
½ cup Wishbone Italian dressing    Garlic powder

Grate cheese and add other ingredients. Place in sealed container and refrigerate overnight for best results. Serve with tortilla chips – blue, yellow, red, etc.

Note: Food processor can be used to mix all ingredients.

Larry Foreman

### Shrimp Dip

8 oz. Cream cheese, softened  
¼ cup mayonnaise  
3 green onions, chopped  
1 can shrimp, drained  
Louisiana Hot Sauce to taste

Soften cream cheese and mix with mayonnaise, green onions, hot sauce and shrimp. Best made a little ahead and kept chilled. Serve with chips or veggies.

Linda Goodson

### Fried Pickles

1 qt. Dill pickles, thinly sliced    1 ¾ cup all-purpose flour  
2 tsp. Red pepper                      (divided)  
2 tsp black pepper                    2 tsp paprika  
1 tsp salt                                 2 tsp garlic salt  
1 cup beer                                 3 dashes Tabasco Pepper  
    Sauce  
    Vegetable oil

Dredge sliced pickles in 1 cup flour – set aside. Combine remaining ¾ cup flour and dry ingredients, add Tabasco and beer – mix well. Dredge pickles into batter. Fry in hot oil (375 degrees) until pickles are golden brown and float to the surface. Drain on paper towels and serve immediately. 2 ½ dozen appetizer servings.

Larry Foreman

### Hot Artichoke Dip

1 can of artichoke hearts, drained and chopped fine.  
2 cups Mayo  
2 cups grated Parmesan cheese  
1/2 tsp minced garlic

Mix all ingredients and place in a small loaf pan. Bake at 375 degrees until top of mixture is a golden brown. Serve hot with Wheat Thins.

Lashoma Clayton

### Pinwheels

2 (8 oz.) pkg. cream cheese softened  
4 (12-inch) flour tortillas  
1 pkg. Hidden Valley Ranch Dressing Mix  
1/2 Cup diced red pepper  
2 Green Onions, minced  
1 can sliced black olives

Mix first 3 ingredients. Spread on tortillas. Sprinkle on remaining ingredients. Then, roll and wrap tightly. Chill 2 hours. Cut off roll ends. Cut rolls into 1-inch slices. Makes 3 dozen.

Bonnie Sliger

### Spinach Balls)

2 pkgs. (10 oz.) frozen, chopped spinach  
1 pkg. (6 oz.) chicken flavor stove-top stuffing  
1 C grated Parmesan cheese  
6 eggs, lightly beaten  
3/4 C butter, melted  
Salt and pepper to taste

Cook spinach. Drain well. Combine spinach, stuffing mix, cheese, eggs, butter, salt and pepper. Mix thoroughly and roll into small balls. Place on cookie sheet. Bake in moderate oven 10 to 15 minutes. Balls may be frozen and stored in plastic bag. Makes 80

Barbara Dunn  
(from her dad, Nils Borgkvist)

### Wedding Punch

64-oz jar cranberry juice cocktail  
46-oz. can pineapple juice  
2 1/4 c. sugar  
3 qts. Ginger ale

Mix juices and sugar. Freeze in wide-mouthed containers such as whipped topping containers. Thaw to mushy stage. (Containers may be taken out of freezer a couple of hours before serving time or taken out as needed and placed in microwave on defrost setting for one or two minutes.) Pour into punch bowl and add ginger ale. This recipe makes approximately 50 4-oz. servings.

Martha Jordan

### White Trash

5 c Chex cereal -wheat, rice, or corn  
5 c Cheerios  
1 can mixed nuts  
2 c pretzels broken  
1 big bag M & M'S  
2 bags white chocolate chips  
3 Tablespoons oil

Melt chips in oil. When completely melted pour over cereal mixture. Stir to coat evenly. Pour onto wax paper to cool.

Julie Crump

## Corn Dip

3 cans Mexican corn, drained      4 chopped green onion  
2 C. grated cheddar  
1 C. sour cream                      Garlic Powder  
   4 heaping T. Jalapeno peppers  
  
¾ c. mayo

Mix all, chill.

Cheryl Cooper-Mouliere

## Eggplant Dip

3 cups Eggplant, peeled & cut into 1/2 inch cubes  
1/3 cup green pepper, chopped  
1 onion, chopped  
2 garlic cloves  
1/3 cup olive oil  
1 cup tomato paste  
1 4-oz can mushrooms, stems & pieces  
1/4 cup water  
2 Tbs red wine vinegar  
1/2 cup sliced stuffed olives  
1 1/2 tsp sugar  
1 tsp seasoning salt  
1/8 tsp pepper

Put eggplant, chopped pepper, onion and garlic in skillet with olive oil. Cover and cook gently 10 minutes, stirring occasionally. Add tomato paste, mushrooms with liquid and remaining ingredients. Simmer 30 minutes or longer until soft enough to spread on crackers. Will keep a week in refrigerator. Serve warm or at room temperature with saltine crackers.

Diane Green Smith

## Spiced Holiday Pecans

2 Tbs margarine (melted)              3 Tbs Worcestershire sauce  
½ tsp ground red pepper              Dash of hot sauce  
½ tsp ground cinnamon              4 cups pecans  
1 tsp salt

Stir together first 6 ingredients. Add pecans; toss gently until coated. Place in an ungreased 15 x 10 inch jelly roll pan. Bake at 295-300 for 25-28 minutes, stirring twice. Cool completely.

Dianne Girod

## Deviled Eggs

1 dozen large eggs  
3 ½ Tbs Miracle Whip (or mayonnaise)  
2-3 squirts Mustard  
½ cup Bacon Bits

Boil eggs 15-20 minutes. Pour off boiling water, run cold water over eggs. Peel immediately under cold running water. Cut eggs length-wise and scoop out yolk. Mix yolk, Miracle Whip, mustard and bacon bits. Spoon into egg whites and top with Tony's seasoning. Serve warm

Rachal Copeland

### **Sausage Balls**

1 lb. Sausage  
1 lb. Cheddar cheese  
3 cups Bisquick

Pre-heat oven to 350. These are much more cheesy if you chunk:" the cheese instead of shredding it. Mix sausage, cheese, and Bisquick. Use your hands because a spoon won't do! Knead until well mixed. Roll into small balls and place on cookie sheet. Bake for 10-15 minutes of until cheese is melted.

Rachal Copeland

### **Sausage Roll-Ups**

2 cups self-rising flour  
8 oz. cream cheese, softened  
1 stick butter, melted

Mix above ingredients together. Refrigerate for several hours.

1 lb. Roll of Jimmy Dean Sausage (or brand of your choice)

Crumble and cook until brown. Drain.

Roll dough thin, crumble cooked sausage over dough. Roll up jellyroll style, cut in slices and bake at 350 until brown.

Ruth Goforth

### **Christmas Scent**

3 sticks cinnamon	½ lemon, halved
3 bay leaves	½ orange, halved
¼ cup whole cloves	1 quart water

Combine all ingredients in a teakettle or saucepan. Bring to boil  
Reduce heat and simmer as long as desired.

Check often and add water as needed. Mixture may be stored in refrigerator several days and reused.

Karen DeMoss

## ***Soups***

### **Louisiana Bean Soup**

1 Tbs. Kosher Salt	Small can diced tomatoes (Optional)
1 Quart Mixed Beans	1 Tbs. Garlic Powder
2 Tbs. Thyme	1 can low-sodium broth (Optional)
1 small diced onion	Dash Cayenne Pepper
1 Tbs. Basil	

Cover beans with water. Soak over night or boil 2 hours & cool. Drain and cover with fresh water. Bring to boil. Reduce heat and simmer 1 hour. If desired, add ham or smoked sausage. Add 1 small diced onion and simmer 30 minutes. Add herb and spice mix and simmer until beans are tender. Add more water or low-sodium broth as needed. Can also add small can of diced tomatoes. Good served over rice or rice pilaf mix (Hinode Harvest Blend from Sam's is good)

Katharine Wall

### **Cheesy Broccoli Soup**

¼ cup chopped onion  
1 Tbs oleo  
1 ½ cups milk  
¾ lb (12 ounces) Velveeta, cut up  
1 pkg frozen chopped broccoli, thawed and drained  
Dash pepper

Cook and stir onions until tender in a medium sized saucepan. Add remaining ingredients, stir on low heat until cheese is melted and soup is thoroughly heated. Makes four ¾ cup servings.

Lucia Tirmenstein

### **Festive Bean Soup**

2 cans black beans  
2 cans white navy beans  
2 cans chicken broth  
1 can diced tomatoes (use Rotel if like spicy soup)  
1/2 -1 onion chopped  
1 pkg. ground meat browned and drained (or 1 pkg. Italian sausage browned)  
1 can corn (opt)

Bring beans, tomatoes, broth, and onion to boil. Add meat. Simmer for 30-45 minutes. Serve with dollop of sour cream and tortilla chips. Also can be served with rice, cornbread, buttered French bread. Very colorful.

Julie Crump

### **Broccoli Chowder**

2 lb. fresh broccoli, broken into small pieces  
Salt and pepper to taste  
2 cans chicken broth  
1 c. light cream or milk  
3 c. milk  
1/2 lb. Swiss cheese, grated  
2 c. chopped ham  
1/4 c. butter

Cook broccoli, covered, in chicken broth in large kettle until crisp tender, about 7 min. Add milk, ham and seasonings. Bring to boil over medium heat, stirring occasionally. Stir in cream, Swiss cheese and butter; heat just to serving temperature.

Martha Jordan

### **Easy Alphabet Ground Meat Soup**

1 pkg. ground meat browned & drained with onion, salt, pepper to taste  
2-3 cans tomato sauce  
2 cans veg-all  
1 can corn (opt)  
1 can mushrooms (opt)  
1 Pkg. alphabet pasta

Bring 1/2 med. pot water and tomato sauce to boil. Add veg-all, mushrooms, and meat. Simmer 15 minutes. Add handful of alphabet pasta. Simmer on low heat until pasta is done. Serve with cornbread.

Julie Crump

### **Five Can Soup**

One can of chicken  
One Can of Rotel tomatoes  
One can pinto beans  
Two cans of chicken and rice soup.

Combine all ingredients and heat. Serve over tortilla chips and top with grated cheese.

Glen Arant

## Corn Chowder

2 cups cubed peeled potatoes  
½ cup chopped onion  
½ cup finely chopped celery  
1 (8 ounce) can cream style corn  
1 (15 Ounce) can whole kernel corn, drained  
1 (12 ounce) can evaporated milk  
1/8 tsp cayenne pepper  
¼ tsp salt  
2 slices fried bacon, crumbled

Combine potatoes, onion and celery in a large saucepan. Add enough water to cover veggies. Simmer for 20 minutes or until tender. Drain and return to saucepan.

Partially mash potatoes with a fork, add cream-style corn and whole kernel corn to potato mixture. Bring mixture to a simmer. Add evaporated milk; mix well. Simmer for 5 minutes. Add cayenne pepper and salt to mixture. Ladle chowder into soup bowls. Top with crumbled bacon.

Jamie Martello

## Corn Chowder II

8 to 10 slices of bacon  
4 to 5 large russet potatoes cut in ½ in. cubes  
3 medium onions, chopped  
3 to 4 cans cream style corn  
Black pepper, to taste  
3 to 4 good shakes of Tony's seasoning  
1 qt. Milk (add slowly)

In a large 7-quart Dutch oven, cook the bacon until crisp. Remove bacon and set aside. Add chopped onions to drippings on medium heat, and sauté until soft. Add cubed potatoes. Lower heat to cook potatoes. Stir often and put cover on Dutch oven. When potatoes are nearly cooked add seasonings with corn. Mix well. Then slowly add whole milk until consistency is reached for chowder. It should be thick when finished, but milk will evaporate to thicken. Cook another 30 minutes on low heat to finish. Add crumbled bacon to chowder, mix well.

Lucia Tirmenstein

## Parmesan Potato Soup

4 medium baking potatoes	1/4 tsp onion salt
3/4 cup chopped onions	1/4 tsp pepper
1/2 cup butter or margarine	4 1/2 cups chicken broth
1/2 cup all purpose flour	6 cups milk
1/2 tsp seasoned salt	3/4 to 1 cup grated Parmesan cheese
1/4 tsp celery salt	10 strips bacon, cooked and crumbled
1/4 tsp garlic salt	

Bake potatoes until tender. Cool, peel, and cube; set aside.  
In a large Dutch oven or soup kettle over medium heat sauté onion in butter until tender. Stir in flour and seasonings.  
Gradually add broth, stirring constantly. Bring to a boil. Cook and stir for 2 minutes.  
Add potatoes. Return to a boil. Reduce heat, cover and simmer 10 minutes.  
Add milk and cheese.  
Either stir in bacon or serve on top of each bowl.

Ruth Goforth

## Pasta E Fagioli

1 lb. Italian sausage (optional)  
1 can White Beans  
1 can Black Beans  
1/3 cup Olive oil  
1 1/2 tsp. Salt  
1 large Onion (red is best) diced  
8 cloves Garlic, chopped  
5 cups Chicken Broth, Veg. Stock or Water  
8 ounces small dried Pasta (something that will hold up well like orichette, wagon wheels, or bowties)  
1-2 small cans Tomato paste (use 2nd can if soup isn't a nice red color!)  
1 large can tomatoes)  
3 Tbsp. fresh Sage or 2 tsp. dried  
3 Tbsp. chopped Parsley  
Top with salt, pepper and Parmesan cheese to taste.

Sauté garlic and onion in olive oil until soft. Brown the sausage. Combine everything but the pasta and parsley in large pan and simmer for 30 minutes. Add pasta and parsley; continue cooking until pasta is done. (If it looks anemic, add tomato paste)

If using dry beans: Soak beans over night. Rinse and cover with water. Add 2-3 tablespoons of olive oil and cook until beans are tender, then proceed as above.

Holly Harvey (Dynix)

### **Shrimp Bisque**

2 pounds cleaned, boiled shrimp  
2 slices stale bread  
1 can condensed tomato soup  
1 bay leaf  
½ onion, chopped  
Minced parsley  
Salt & pepper to taste  
Cooking oil

Cut shrimp in half. Soak bread in water just to soften and season highly with the bay leaf, onion, parsley, salt and pepper. Put in the saucepan, with a small amount of oil, and cook, stirring to achieve a dressing consistency. When well blended, add the tomato soup and an equal quantity of water. Now add the cooked shrimp. If too thick add water sparingly. Shrimp liquor may be used for part of the water.

Raymond Callahan

### **Julie's Piquante Chicken Soup**

1 fryer, unseasoned, boiled, deboned. Reserve broth  
2 cans Cajun stewed tomatoes  
½ bell pepper  
1 onion, chopped  
2 stalks celery  
4 bay leaves  
1 Tbs parsley flakes  
1 Tbs Worcestershire sauce, to taste  
Salt & Pepper to taste  
Red pepper, Tony's, garlic powder to taste  
2 tsp sugar  
1 Tbs catsup

Combine all ingredients except chicken and cook until vegetables are tender. Add chicken. Serve over rice.

Karen DeMoss

### **Easy Chicken Soup**

3 leg/thigh pieces (or breasts if preferred) boiled with salt, pepper, onion and chopped  
2 cans chicken broth (fat free)  
2 cans cream of mushroom soup  
2 cans veg all  
1 can corn (opt)  
1 can mushrooms (opt)  
1/2 pkg. elbow macaroni or egg noodles boiled and cooled

Bring broth, soup to a boil. Add veg all and chicken pieces. Simmer 10-15 minutes. Add noodles and simmer another 10 minutes. Serve with cornbread, French bread or Ritz crackers.

Julie Crump

## ***Salads***

### **Cabbage Slaw**

½ head cabbage, grated  
½ cup mayonnaise  
½ cup bell pepper, chopped  
2 TBSP Sugar

1 tsp. salt  
1 TBSP vinegar  
1/8 tsp. black pepper

Grate cabbage and set aside. Mix in a pint jar the mayonnaise, chopped bell pepper, sugar, salt, vinegar, and black pepper. Put a lid on the jar and shake until all ingredients are mixed thoroughly. Pour over grated cabbage and store in refrigerator until ready to serve.

Cheryl Cooper-Mouliere

### **Oriental Cole Slaw**

1 pkg. Ramen noodles: Remove seasoning pkg.  
¼ cup sliced almonds:  
1/3 cup oil  
¼ cup cider vinegar  
2 ½ Tbsp sugar  
3 green onions chopped  
1 pkg. slaw mix  
1 can chicken (optional)

Remove seasoning pkg. from noodles. Break up noodles and toast with almonds for about 5 minutes at 350 degrees. Whisk together; flavoring pkg., oil, sugar, vinegar. Pour over slaw mix and green onions, stir well. When ready to serve mix in noodle and nuts.

Jamie Martello

### Easy Fruit Salad

2 cans peach pie filling  
1 1lb bag whole frozen strawberries  
3 bananas sliced  
2 tbsp. Powdered sugar

Mix all ingredients, refrigerate for 2 hours...frozen strawberries will thaw... Serve

Sunny Deloach

### Blueberry Salad

1 can blueberries OR 2 c. fresh blueberries simmered 3-4 minutes in  $\frac{1}{4}$  c. water  
1 sm. can crushed pineapple  
6 oz. cream cheese, softened  
2 pkg. red gelatin  
 $\frac{1}{2}$  c. sour cream  
2 c. boiling water  
 $\frac{1}{2}$  c. sugar

Drain fruit, reserving liquid. Mix gelatin and boiling water in oblong casserole dish, stirring until all gelatin is dissolved. Add  $\frac{1}{2}$  c. sugar. Cool. Add water to reserved juice to make  $1\frac{1}{2}$  c. Add blueberries, pineapple and juice to gelatin mixture. Chill until set. Mix cream cheese, sour cream and sugar. Spread on top.

Martha Jordan

### Julie's Fruit Salad

Fresh fruit chopped:

2 Fuji apples  
1 green apple  
3 oranges or tangerines (canned mandarin oranges work great especially if you are in a rush)  
3 bananas

Canned fruit cut in pieces: Drain before adding.

2 large cans peach slices  
2 cans pineapple (tidbits)  
2 jars cherries

Other:

$\frac{3}{4}$  c raisins  
1 c pecans (chopped)  
 $\frac{3}{4}$  c coconut  
1- $1\frac{1}{2}$  c marshmallows  
1 box peach Jell-O (can use orange or other flavor but I found peach is best)

Cut fruit in large bowl. Stir in pecans, raisins, and marshmallows. Maybe add a little pineapple juice to keep fruit from turning. Sprinkle the Jell-O over fruit, stir to coat and let sit about 20 minutes before serving.

Julie Crump

### **Mexican Cornbread Salad**

- 1 (6-ounce) package Mexican cornbread mix
- 1 (1-ounce) package Ranch-style salad dressing mix
- 1 8-ounce carton sour cream
- 1 cup mayonnaise
- 2 (16-ounce) cans pinto beans, drained
- 1 cup chopped green pepper
- 2 (15 1/4 ounce) cans whole kernel corn, drained
- 3 large tomatoes, chopped
- 10 slices bacon, cooked and crumbled
- 1 (8-ounce) package shredded Cheddar cheese
- 1 cup sliced green onions

Prepare cornbread mix according to package directions, cool, crumble. Combine salad dressing mix, sour cream, and mayonnaise; set aside. Place half of cornbread into a serving dish...I use a LARGE oval dish. Layer with half each of: beans, sour cream mixture, green pepper, Corn, Tomatoes, Bacon, Cheese, Green onions \*\*\*Does not taste the same if you do not place in this order\*\*\* Repeat layers. Cover and chill 2 hours. Serve

\*I ALWAYS ADD A FEW JALOPENOS TO THE TOMATOES \*

Jamie Martello

### **Frozen Strawberry Fruit Salad**

- 3/4 c. sugar
- 2 c. chopped banana
- 8-oz pkg. cream cheese\*
- 1/2 c. chopped nuts
- 1 sm. can crushed pineapple, drained
- 1 T. lemon juice
- 1 pkg. frozen strawberries, partially thawed
- 1 9-oz. container whipped topping\*

\*Low-fat or fat-free will work.

Cream sugar and cream cheese together. Add pineapple, strawberries, banana, nuts and lemon juice. Fold in whipped topping. Freeze.

Martha Jordan

### **Orange Salad**

- 6 oz. Orange Jell-O
- 1 carton cottage cheese (regular)
- 1 8 oz carton Cool Whip
- 1 can crushed pineapple
- 1 cup pecans

Mix all ingredients together and refrigerate.

Shaaron Hutto

## Cauliflower and Broccoli Toss

1 head cauliflower  
1 bunch broccoli  
1 medium onion, chopped or sliced

### DRESSING:

½ cup salad oil  
½ cup mayonnaise  
1/3 cup vinegar  
1/3 cup sugar  
½ tsp. Salt  
Dash pepper  
Paprika

Cut the very tips of broccoli and cauliflower to size of the end of your finger (bite size) and add sliced onion (or use green onions, sliced). Marinate in dressing overnight or at least 8 hours. Serve in crystal bowl garnished with lettuce. Serves 12.

Variation: Add 2 carrots, thinly sliced or raisins. Can also add 4 slices crisp bacon, crumbled and 1 cup grated Swiss cheese.

Katharine Wall

## Salad Marinade

2 cans Chinese vegetables	1 green pepper chopped
2 cans mushrooms	1 red pepper chopped
1 can shoe peg corn	Salt/pepper to taste
1 can Leseur sweet peas	1 c sugar
1 med purple onion	1/2 c oil
2-3 stalks celery chopped	3/4 c cider vinegar

Drain vegetables and mix together in large bowl. Bring oil, vinegar, and sugar to boil. Dissolve sugar and let cool. When cool pour over vegetable mixture and let marinate for 2 hours or more.

Mary Byrd  
Julie Crump

## Pink Salad

1 small package strawberry Jell-O (dry)  
1 small can crushed pineapples  
1 can fruit cocktail  
1 carton small curd cottage cheese (small size)  
1 8 oz carton Cool Whip

Drain pineapple and fruit cocktail. Add to strawberry Jell-O. Add cottage cheese and Cool Whip. Mix well. Chill well.

Ruth Goforth

### **Cranberry Mousse**

*This is a delicious and pretty salad for the holidays!*

- 1 pkg., 6 oz strawberry-flavored gelatin
- 1 cup boiling water
- 1 20 ounce can crushed pineapples
- 1 16 ounce can whole berry cranberry sauce
- 3 Tbs lemon juice
- 1 tsp lemon peel
- 2 cups sour cream
- 1/2 cup chopped pecans

In a large bowl, dissolve gelatin in boiling water. Drain pineapple, setting the pineapple aside and adding juice to gelatin. Stir in cranberry sauce, lemon juice and peel. Chill until mixture thickens

Fold in sour cream, pineapple and pecans. Pour into a pretty glass serving bowl or mold. Chill until set, at least 2 hours.

Ruth Goforth

### **Easy Fruit Salad**

- 1 can mandarin oranges
- 1 can sliced peaches
- 1 can slices pears
- a can chunk pineapple
- 1 can fruit cocktail

Drain each can, discard juice. Mix together. Prepare 1 large box on vanilla instant pie filling according to directions on box. Add to fruits. Serve and enjoy

Vivian McCain

### **Rene's Salad**

- 1 head lettuce
- Green onions, chopped
- Grated cheese, sharp
- Frozen green peas
- Miracle Whip or mayonnaise
- 1 pkg. bacon, cooked and crumbled

Fry bacon and towel dry. Tear up or cut lettuce and place in 13 x 9 inch Pyrex dish. Mix up 1 cup mayonnaise and 1 Tbs sugar and pour or spoon over lettuce. Then sprinkle frozen peas over mayonnaise. Then sprinkle green onions, bacon, and cheese. Refrigerate.

May also add boiled egg slices and regular onions instead of green onions.

Larry Foreman

### **Crabmeat Salad**

- 2 pkg. Louis Kemp Crab Delights
- 1/2 bunch green onions (chopped)
- 2 stalks celery (chopped)
- 6 boiled eggs (chopped)
- 2-3 Tbs mayonnaise
- Tony's seasoning to taste
- 1 tsp mustard

Mix together well and serve chilled.

Cynthia Posey

### **Cauliflower Cheese Salad**

1 cup mayonnaise  
1/2 cup granulated sugar  
1 large head cauliflower (broken into flowerets, then chopped)  
1 small bell pepper, chopped  
1 small onion, chopped  
1/2 lbs bacon, cooked, drained and crumbles  
1 cup shredded cheese

Combine mayo and sugar, set aside.  
Combine cauliflower, green pepper, onion, bacon and cheese.  
Pour dressing over mixture. Refrigerate 3-4 hours.  
Serves 8

Ruth Goforth

### **Texas Tarragon Chicken Salad**

Boil 14 Chicken Breasts with onion and parsley (or use pressure cooker)  
Cool and cube Chicken.  
Boil 6-8 eggs, cool and peel. Dice.  
Coarsely chop sweet pickles to taste  
2 cups loosely packed Texas Tarragon, chopped  
1/2 to 1 cup toasted pecans  
1 cup chopped celery

Combine chicken, eggs, pickles, tarragon, and pecans. Stir in mayonnaise to moisten. Season with salt and pepper. Best if made day before serving. Serves 15-20.

Katharine Wall

### **Shrimp Remoulade**

4 Tbs olive oil (do not substitute)  
2 Tbs wine vinegar  
1 tsp salt  
3 tsp Creole mustard (or use a mustard containing horse-radish)  
Few drops Tabasco (or any pepper sauce)  
Dash paprika  
Few sprigs parsley, minced  
6 shallots, minced  
2 stalks celery, minced

Mix a French dressing of olive oil, vinegar and salt. Add the remaining ingredients and pour over boiled shrimp placed on torn lettuce leaves. Be sure to let stand 4 or 5 hours before serving.

Raymond Callahan

### **Fruit and Marshmallow Salad**

1 sm. Can crushed pineapple  
1 cup cherries  
1 cup chopped pears  
1 cup chopped peaches  
2 medium sliced bananas  
2 cups miniature marshmallows  
1/2 cup Miracle Whip  
1/4 cup chopped nuts (optional)

Combine all fruits and marshmallows, mix lightly with Miracle Whip. Chill several hours in refrigerator and serve in individual lettuce cups topped by 1/2 tsp. Miracle Whip and nuts if desired

Lora Peppers

### **Copper Penny Salad**

2 lbs. carrots, sliced  
1 can tomato soup  
2/3 c. sugar  
1/4 c. oil  
1/4 c. vinegar  
1 t. prepared mustard  
1/2 t. black pepper  
1 t. salt  
1 bell pepper, chopped  
1 onion, chopped  
1 lb. mushrooms (optional)

Cook carrots until tender, drain and cool. Mix soup, sugar, oil, vinegar, mustard, pepper and salt. Add onion, bell pepper, mushrooms and carrots. Pour into large bowl and chill about 4 hrs.

Yvonne Saucier

## ***Breads***

### **Monkey Bread**

*Very pretty!*

1 stick margarine

1 cup finely chopped nuts

1 cup brown sugar

3 cans biscuits

2 Tbs water

Small amount cinnamon and sugar mixed together

Melt margarine. Coat bundt pan with 2 tablespoons of melted margarine. Sprinkle 3 tablespoons nuts over bottom of pan. Set aside. To rest of margarine, add brown sugar, nuts and water. Heat to boiling. Remove from heat. Separate each biscuit into four parts; roll in sugar and cinnamon mixture. Layer half biscuits in bundt pan, drizzle 1/2 brown sugar mixture. Repeat layers. Bake at 350° 20-25 minutes. Invert on serving plate. Serve warm

Ruth Goforth

### **Pat Bledsoe's Bran Muffins**

Combine 1 cup boiling Water and 1 cup All Bran and let sit.

Cream together 2 sticks oleo and 1 1/3 cup sugar.

2 1/2 c flour

2 1/2 tsp soda

1 tsp salt

2 c All Bran

Mix together and add to creamed mixture then add first bran mixture. Stir together. Bake in muffin tins 375 for 15 minutes.

Julie Crump

### **Pistolettes**

1 package pan sausage  
8 oz. Velveeta  
1 bag broccoli cuts  
Onion chopped  
Crushed red pepper  
1 bag pistolette rolls

Brown sausage and chopped onion-season with red pepper. Cut tops out of rolls leaving a thin shell. Cook broccoli till just done. Mix broccoli, sausage and cheese until cheese is melted and fill rolls with mixture. Bake as directed on roll package.

Linda Goodson

### **Sausage Bread**

1 lb. Ground sausage, browned and drained  
1 can Rotel tomatoes, drained  
4 oz. Cream cheese  
Onion and bell pepper to taste  
8 oz mozzarella cheese, grated  
1 large loaf of French bread, sliced length-wise and toasted

Brown sausage with onion and bell pepper. Drain. Return to pan over medium heat. Add Rotel and cream cheese and stir until cheese is melted. Place sausage mixture onto French bread halves and top with mozzarella cheese. Place under broiler until cheese is melted.

Mary Aldridge

### **Red Lobster Biscuits**

Biscuits  
2 cups Pioneer Biscuit mix  
1/2 cup shredded cheddar cheese  
2/3 cup milk

Topping  
1/4 cup butter                      1/4 tsp garlic powder

Mix biscuit mix, cheese and milk. Drop on ungreased cookie sheet and press down. Bake at 450° for 8-10 minutes. Melt together butter and garlic powder. Brush on biscuits when they come out of the oven.

Glen Arant

### **Red Lobster Biscuits II**

Biscuits  
2 cups biscuit mix                      1/2 cup grated cheddar cheese  
2/3 cups milk

Topping  
1/2 cup melted butter                      1/4 tsp parsley flakes  
1/4 tsp garlic powder

Mix biscuit ingredients together well, but do not over mix. Drop by spoonfuls onto an ungreased cookie sheet. Brush with half of butter mixture. Bake in 350° oven until golden brown. Remove from oven and brush with other half of butter mixture. If cookie sheet is not Teflon, spray with Pam.

Butter Mixture: Mix melted butter with garlic powder and parsley flakes.

Ruth Goforth

### Party Rolls

3 pkg. Yeast, softened in luke-warm water  
1/1/2 cups mashed potatoes  
1 1/2 cups sugar  
1 1/2 cups oil, warmed  
1 1/2 cups milk  
3 eggs  
2 tsp salt  
Bread flour  
Butter

Mix together yeast, potatoes and sugar. Add oil and milk and blend well. Mix in eggs and salt. Blend into this mixture, using dough hooks, enough bread flour to make a bread dough consistency. Place in large oiled bowl and let rise once.

Punch down, shape into rolls and place onto oiled cookie sheets, leaving a space between rolls to allow for second rising. Let rise until doubled in size in a warm area, if possible. You may also store dough in refrigerator for up to 1 week. Dough will rise while in cold storage.

Bake rolls at 325° until golden brown. Remove from oven and baste generously with melted flour.

Karen DeMoss

### Multigrain Bread

#### Bread Machine

2 cups whole-wheat flour	1 1/2 tsp salt
1 cup all-purpose flour	1 1/4 cup buttermilk
1/4 cup bulgur (cracked wheat)	1/4 cup honey
1/4 cup old-fashioned oats	3 Tbs oil
2 Tbs toasted wheat germ	1 pkg active dry yeast

Prepare according to bread machine instructions.

Karen DeMoss

### Banana Nut Bread

3 large bananas (very ripe)  
1/2 cup margarine  
1 cup sugar  
2 eggs  
2 cups flour  
pinch of salt  
1/2 tsp baking soda  
2 tsp baking powder  
1 cup chopped nuts

Mash bananas to a pulp. Cream butter, add sugar and cram in. Add eggs and bananas. Mix dry ingredients and add to mixture. Add nuts. Bake in well-greased loaf pan at 325 until bread shrinks from side of pan.

Lanora Aulds

## Banana Nut Bread II

½ cup butter or margarine	1 tsp soda
1 cup sugar	2 cups flour
2 eggs	3 ripe bananas
1 tsp vanilla	½ cup chopped nuts (optional)

Cream butter and sugar. Beat in eggs and vanilla. Add soda and flour. Add bananas and nuts. Pour into a greased loaf pan. Bake at 300 for 1 hour.

Susan Borquist

## ***Casseroles***

### **Savory Stuffed Shells**

30 jumbo pasta shells  
2 Tbsp butter  
3 Tbsp minced onion  
1 ½ pound ground turkey  
2 (10 ounce) pkgs frozen chopped spinach, thawed, squeeze dry  
¾ cup bread crumbs  
2 eggs  
½ cup ricotta cheese  
½ cup milk  
¾ cup grated Parmesan Cheese  
1 tsp dried basil leaves  
½ cup water  
1 (28 ounce jar prepared spaghetti sauce  
¾ cup shredded mozzarella cheese

Cook pasta shells for about 5 minutes, drain and rinse. Pre-heat oven to 350 degrees. Grease a large baking dish.

Melt butter in a large skillet over medium-high heat; add onion and turkey. Cook until Turkey is browned. Stir in spinach, bread crumbs, ricotta cheese, eggs, milk, Parmesan and basil

Fill each pasta shell with 2 heaping tablespoons turkey mixture, packing it firmly. Arrange stuffed shells in baking dish. Stir water into spaghetti sauce in a medium bowl. (I place turkey mixture in a ziplock baggie, nip a corner, then squeeze the stuffing into each shell)

Pour sauce over shells; cover with foil bake for 35 minutes.

Remove foil; top with mozzarella. Bake until cheese bubbles, about 10 minutes longer. Serve with garlic bread

Jamie Martello

### Rice Casserole

1 med. onion, chopped fine  
1 can cream of mushroom soup  
2 c. finely chopped celery  
1 can beef consommé  
½ green pepper, chopped fine  
¾ c. water  
½ stick butter, melted  
Salt and pepper to taste  
1 c. uncooked rice

Preheat oven to 350°. Sauté onion, celery and green pepper in melted butter. Wash and add rice. Add soup, stir and cook two minutes. Add consommé, water, salt and pepper. Place in 9-inch by 13-inch casserole dish lightly coated with nonstick cooking spray. Bake for 45-60 minutes.

Martha Jordan

### Cajun Cheese Casserole

½ lb. Mild cheddar cheese, sliced thin	Dash of white pepper
2 eggs	½ tsp. Salt
6 slices of bread	butter
1 cup milk.	

Place two bread slices in buttered baking dish and top with half the cheese slices. Place two more bread slices over this and add remaining cheese. Top with the last two bread slices. Beat eggs, add milk, pepper, salt and pour over bread in baking dish. Dot with butter and bake at 325 for about 30 minutes.

Raymond Callahan

### Alison's Favorite Cheese Grits

1 cup quick grits  
4 cups water  
1 tsp salt  
1 stick butter  
8 oz sharp grated cheddar cheese  
2 eggs  
Milk  
Paprika

Prepare quick grits according to package directions (1 cup grits, 4 cups water, and 1 tsp salt). Stir in butter and cheese and blend well: Beat eggs with enough milk to make one cup and add to mixture. Pour into casserole dish. Sprinkle paprika on top for color. Bake at 325 for 1 hour or more.

Katharine Wall

### Green Chili Casserole

1 lb. ground meat  
1 8oz. package Velveeta  
8 Tortillas  
1 Can Cream of Mushroom Soup  
1 Cup chopped onion  
¼ Cup Milk  
1 can green chilies (chopped)

Brown ground meat with chopped onions. Drain. Place 4 tortillas in Casserole dish sprayed with non-stick spray. Place half of ground meat mixture, green chilies and thin sliced cheese on top. Repeat layers. Dilute soup with milk. Pour over casserole. Bake at 325 degrees for 30-35 minutes.

Bonnie Sliger

### **Mexican Chicken Casserole**

1 whole chicken, boiled and de-boned  
1 can tomatoes with green chilies  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 can taco sauce (4 oz.)  
1 pkg. taco chips  
1/2 cups grated American cheese or Classic Melts blend of Cheddar & American cheese

Combine and heat tomatoes, soups, taco sauce, and chicken. Line bottom of casserole dish with taco chips. Add mixture of chicken and sauce. Top with grated cheese. Bake at 350° until bubbly and hot.

April Rice

### **Chicken Casserole**

4 Chicken Breasts (cooked)  
4 Cups cooked brown rice  
1 can Rotel Tomatoes  
1 Can Chicken Broth or broth from boiling chicken  
1 can Cream of Mushroom Soup  
1/2 lb. Velveeta Cheese  
1 small jar pimentos  
1/2 cup grated cheddar cheese  
1/4cup sliced almonds

In sprayed casserole, mix together rice, broth, Rotel, Velveeta, and pimentos. Place cooked chicken (cut in chunks or whole) in rice mixture. Top with grated cheese and sliced almonds. Bake at 350 Degrees for 30 minutes.

Bonnie Sliger

### Ham and Potato Gratins

1 (10 ounce) can cream of celery soup  
1 cup sour cream  
1 (10 ounce) pkg. frozen green peas  
2 cups shredded cheddar cheese, divided  
1 (20 ounce) pkg. frozen loose-pack hash brown potatoes  
2 cups chopped ham  
½ bread crumbs

Pre-heat oven 350 degrees. Combine soup, sour cream and peas in large saucepan. Cook over medium heat until heated through, about 5 minutes.

Add 1 ½ cups cheddar to saucepan. Stir until melted. Add potatoes and ham; mix well. Spoon into prepared casseroles or ramekins.

Bake casseroles for 30 minutes or until bubbly. Mix remaining Cheddar and bread crumbs in a small bowl.

Sprinkle Cheddar mixture over top of each casserole. Bake 10 minutes longer or until golden brown.

Jamie Martello

### Cheddar-Potato Casserole

4 large baking potatoes, peeled  
1 ½ ounces cream cheese, softened  
½ cup sour cream  
½ tsp onion salt  
½ tsp garlic salt  
¼ tsp pepper  
½ cup shredded cheddar cheese  
1 small tomato thinly sliced  
2 Tbs chopped fresh chives

Coarsely chop potatoes. Place in medium saucepan, add enough water to cover. Cook over medium-high heat until Tender. Drain and mash in saucepan.

Pre-heat oven to 350 degrees. Add cream cheese and sour cream to saucepan. Whip potatoes with wire whisk until well mixed. Mix in onion salt, garlic salt and pepper.

Spoon potato mixture into baking dish. Sprinkle with cheddar. Bake for 20 minutes

Arrange tomato slices on top of casserole, sprinkle with chives and bake for 5 minutes longer.

Jamie Martello

### Quiche Lorraine

1 pound bacon, fried crisp and drained  
1 large onion, diced  
1 large can sliced mushrooms, drained  
2 (9-inch) prepared pie shells  
3 eggs  
Salt and pepper to taste  
Nutmeg  
Green onion tops, sliced

Fry and drain bacon (half pound per pie shell). Line bottom of pie shell with fried, drained bacon. Sauté onion and mushroom in Pam, or as little butter as possible. Pour veggies over bacon, sprinkle cheese on top. Beat eggs, half-and-half and seasonings. Pour over ingredients in pie shell. Top with sliced onion tops. Bake at 375 degrees for 30 minutes.

Cheryl Cooper-Mouliere

### Seafood Fettuccini

3 lbs seafood (any combination of shrimp, crab, crawfish, Kemp's crab or just one)  
2 sticks margarine (I used ½ stick butter)  
1 large onion, chopped  
1 green pepper, chopped  
2 gloves garlic, minced  
1 pint ½ & ½  
1 lb mild Mexican Velveeta, cubed (or jalapeno for hotter)  
1 lb fettuccini noodles (I use 2 12-oz pkgs—makes 2 pans)  
Parmesan Cheese

Sauté onion & green pepper in butter. Add garlic and seafood. Simmer 10 minutes. Add ½ & ½ and cheese. Simmer 30 minutes, stirring frequently.

Prepare noodles according to package directions.

Gently toss noodles in sauce. Put into 2 13 x 9 pans (Freezes well at this point)

Sprinkle with Parmesan cheese. Bake 350 for 20-30 minutes or until bubbly.

Katharine Wall

### **Terrie's Seafood Fettuccini**

1 onion  
1 bell pepper  
Green onions  
2 Tbs minced garlic  
1 stick butter  
1 jar Ragu Alfredo Sauce  
2 packages of Alfredo Sauce mix  
1 box Fettuccini noodles/ cooked as directed  
2 cups milk  
1 package crawfish tails  
½ to 1 lbs shrimp, peeled and deveined

Saute 1st four ingredients in butter until vegetables are tender.  
Mix in alfredo sauce mix and then pour in Ragu Alfredo sauce.  
Add 2 cups milk. Let mixture come to a boil and then add crawfish tails. Stir them in and add shrimp. Cook for about 15-20 minutes.  
Pour sauce over prepared fettuccini noodles.

Terrie Wright

### **Chicken Spaghetti Casserole**

1 fryer  
1 16-oz package thin spaghetti  
1 medium onion, chopped  
2-3 ribs celery, chopped  
1 lb Velveeta (I use half Mexican and half regular)  
1 stick margarine  
2 cans cream of mushroom soup  
1 can of mushrooms, stems and pieces

Boil the chicken and debone. Season with Tony's, black pepper, cayenne to taste, and a dash of garlic and onion powder. Remove cooked chicken after 1 hour or when done. Reserve the broth to cook spaghetti in. Saute onion and celery in margarine until soft. Remove cooked spaghetti to a large casserole. Add chicken, onion, celery, cubed velveeta and mushroom soup and mushrooms. Spaghetti is hot and will melt velveeta. Mix well. If too thick add some of the broth. Cover casserole and bake at 375 for 30-45 minutes, or until hot and bubbly. Take cover off casserole for last 10 minutes.

Lucia Tirmenstein

### **Creamy Tuna Deluxe**

1 7 1/4-oz. pkg. macaroni and cheese dinner  
1 can cream of celery soup  
1/2 c. chopped onion  
1 6 1/2 -oz. can tuna, drained  
1/4 c. chopped green pepper  
1 4-oz can mushrooms, drained  
1 T. margarine  
1/4 c. chopped pimiento

Prepare dinner as directed, except using 3/4 c. milk. Sauté onion and green pepper in margarine. Add macaroni and cheese and remaining ingredients; mix lightly. Heat thoroughly, stirring occasionally. 6 servings.

#### Microwave instructions:

Prepare dinner as directed. Microwave onion, green pepper and margarine in 1 1/2-qt. casserole or bowl on High 2 minutes or until tender. Add remaining ingredients; mix well. Microwave 7 to 8 minutes or until hot, stirring after 4 minutes. Stir before serving.

Yvonne Saucier

### **Shrimp Casserole**

1 box Uncle Ben's Long Grain & Wild Rice  
(Cook according to directions)  
Saute in 1 stick oleo:  
1 c. chopped green onions  
1 c. chopped celery  
1 c. chopped bell pepper  
Add to rice

Melt 1 (10-oz) pkg. Mexian velveta cheese with 1 can cream of mushroom soup and 1 c. evaporated milk

Add to rice mixture Add 2 -3 c. boiled shrimp. Cook at 350 for 30 min or until firm. Serves 6-8

Gloria Reeves

### **Betty's Chicken and Rice Casserole**

4-6 pieces of chicken	1 can chicken broth
1 tsp salt	1 c. uncooked rice
1 1/2 tsp thyme	2-3 T oil
1 can mushroom buttons	Garlic salt-optional

Preheat oven to 350°. In skillet brown chicken, you may use any seasonings you desire. Flouring is also optional. Place all other ingredients in a large baking dish and mix well. Place browned chicken on top and bake for one hour. Alterations; you can add cream of chicken or cream of mushroom soup to the mixed ingredients.

Nancy Huey

### **Italian Chicken and noodles**

Boneless skinless chicken breasts

Egg for dipping

Italian breadcrumbs

1 jar spaghetti sauce of choice

parmesan cheese

oil

egg noodles, cooked according to package directions

Dip chicken in beaten eggs, then in crumbs and fry until almost done. Put the chicken into an ovenproof dish and pour the spaghetti sauce on top. Bake at 350° for 30 minutes. Serve over noodles. Sprinkle Parmesan cheese on top.

Nancy Huey

## ***Entrees***

### **Mother's Meat Loaf**

#### Gravy

2 large onions	1/2 tsp oregano
3-4 Celery ribs	1 tsp sugar
1 bell pepper	1 Tbs Worcestershire
3 diced tomatoes	sauce
1 clove garlic	1 tsp basil

#### Meat Loaf

1/2 cup finely chopped onions  
1/2 cup bell pepper, chopped fine  
1/2 cup celery, chopped fine  
1 egg  
1/2 Tbs Worcestershire sauce  
Garlic to taste  
2 lbs ground round

#### Gravy

Chop vegetable finely. In skillet, heat 1 tablespoon cooking oil. Brown onions, stirring often until onions are cooked down and brown, very brown. This takes a while but is what makes the meat loaf so great. Add 1/2 cup water, other vegetables, and seasonings. Cook slowly for 30 minutes.

#### Meat Loaf

Mix meat, and other chopped vegetables and seasonings. Mold into two loaves. Roll loaves in crushed cracker crumbs. Brown in skillet. Pour gravy over loaves and bake at 350° for 1 hour. Serves 6.

Diane Green Smith

## Bacon Wrapped Chicken Rolls

6 skinless, boneless chicken breast  
1 (8 ounce) pkg. cream cheese softened  
2 Tbsp snipped chives  
¼ tsp pepper  
6 slices bacon  
2 tsp melted butter  
¼ cup bread crumbs  
¼ tsp paprika

Preheat oven to 375 degrees. Pound chicken to ½ inch thickness between 2 pieces of plastic wrap. Spread cream cheese on chicken. Top with chives. Roll up to enclose filling. Sprinkle with pepper. Wrap with bacon. Place rolls seam side down in a baking dish. Bake for 35 minutes. Pour off droppings. Mix melted butter and bread crumbs in a bowl. Preheat broiler. Broil for 3 minutes on each side to crisp bacon. Sprinkle crumb mixture over rolls. Top with paprika, serve.

Jamie Martello

## Hamburger Pie

1 lb pan sausage	1 can cream of mushroom soup
2 lbs hamburger meat	Chopped onion to taste
8 oz cheddar cheese, shredded	Chopped bell pepper to taste

Brown hamburger, sausage, onion, and bell pepper and drain grease. Add cheese and soup and mix well. Pour into pie crust. Top with remaining crust. Bake at 325° until brown and center is firm. Serves 8

Glen Arant

## Dinner in a Loaf

1 loaf French or Italian bread, not sliced  
1 1/2 lbs lean ground round, sirloin, or turkey  
1 lb Velveeta Cheese  
1/2 White onion, coarsely chopped  
1 cup shredded Monterey Jack, cheddar, pepper jack or any combination  
1 can chopped green chili peppers  
3 Tbs chopped black olives (or 4 oz. can)  
16 oz can of crushed tomatoes (or can of sloppy Joe mix, leave out pkg. of dry sloppy Joe mix)  
1 pkg. dry sloppy Joe mix  
1 tsp garlic powder  
1/2 tsp black pepper, ground  
1 tsp onion powder  
1/3 cup sliced green salad olives

Brown the ground beef in a skillet with the onions until the beef is well browned. Drain if needed. Add the olives, tomatoes or sloppy Joe mix, garlic powder, black pepper and onion powder. Mix all together in the skillet until well blended and thickened. Place the loaf of bread on a cookie sheet and cut off the top third of the loaf with a serrated knife. Scoop out the inside of the loaf, leaving about 3/4 to 1 inch all around the edges. Scoop of the soft bread in the top piece also. Sprinkle some of the shredded cheese in the bottom of the loaf and then place slices of Velveeta cheese to cover the inside of the loaf. Spoon in a layer of the meat mixture, packing the meat in firmly. Spread a layer of the chopped green chili peppers over the top of the meat. Place half of the green olives on tip of the meat mixture and sprinkle on some more of the shredded cheese. Pack on another layer of meat to fill the loaf to the top. Get the meat mixture all the way to the edge of the bread that was left for

the sides. Repeat the green chili peppers, green olives and shredded cheese. Cover the entire surface of the meat with slices of Velveeta Cheese. Sprinkle garlic powder over the top of the Velveeta.

Place the top section of the loaf, pressing it firmly into place. Bake in a 400° oven for approximately 45 minutes or until the bread browns slightly and the cheese is oozing out the edges. Remove from the oven and let sit about 15-20 minutes. Slice into thick slices with a serrated knife. Serves 6

Carolyn Chatham

### Hamburger Pie II

1 lb ground beef  
1 egg  
1 tsp salt  
1/8 tsp pepper  
8 servings of instant potatoes  
1 Tbs instant minced onion  
1/4 cup catsup  
1 cup milk  
1/2 cup shredded sharp cheddar cheese

Heat oven to 350. Mix meat, 1 1/3 cups of instant potatoes (dry), the egg, salt, pepper, onion, catsup, and milk. Spread in ungreased pie pan, 9 x 1 1/2 inches. Bake uncovered 35-40 minutes.

Prepare remaining instant potatoes as directed on package for 4 servings. Top baked meat loaf with mashed potatoes; sprinkle with cheese. Bake 3 or 4 minutes longer or until cheese is melted.

Summer Nielsen

### Cheeseburger Pie

1 unbaked pie shell  
1 lb ground beef  
1/2 cup tomato sauce  
1/3 cup chopped onion  
1/3 cup chopped green bell pepper  
1 tsp instant beef bouillon granules or 1 cube  
3 eggs, beaten  
2 Tbsp. All purpose flour  
8 slices American cheese, divided

Pre heat oven 425 degrees. Bake pie shell for 8 minutes. Remove from oven. Reduce oven temperature to 350 degrees. Heat a large skillet over medium heat, add beef. Cook until brown and crumbly, drain and return to skillet. Add Tomato sauce, onion, bell pepper, and bouillon. Cook until bouillon dissolves; remove from heat. Add eggs and flour; mix well. Tear 6 cheese slices into pieces. Stir cheese into beef mixture' spoon into pie shell. Bake pie for 25 minutes or until filling his heated through. Cut remaining cheese slices in triangles. Arrange triangles in spoke-fashion on top of pie. Bake for about 3 minutes longer or until cheese is melted. Cut pie into wedges and serve.

Jamie Martello

### Country Chicken Supper

3 skinless, boneless chicken breast  
2 Tbsp vegetable oil  
½ cup chopped onion  
1 (14 ounce) can French style green beans  
1 (14 ounce) can chopped tomatoes  
1 (14 ounce) sliced carrots  
1 large potato cut into small cubes  
1 cup uncooked rice  
½ tsp salt  
¼ tsp pepper  
1 cup water or chicken broth  
½ cup shredded Cheddar cheese

Cut chicken into bite-sized pieces. Heat oil in large skillet; add chicken and onion. Sauté for 3 minutes. Add green beans, undrained tomatoes, carrots, potato, rice, salt and pepper to skillet; mix gently. Pour water over top of chicken mixture. Cook, covered over medium-low heat, stirring occasionally, for 20 minutes or until potatoes and rice are tender. Sprinkle mixture with cheese. Let stand, covered for 5 minutes. Serve.

Jamie Martello

### Four-Cheese Chicken Rolls

1 (10 oz) package frozen chopped spinach, thawed  
3 tablespoons dry onion soup mix  
½ cup ricotta cheese  
½ cup crumbled feta cheese  
4 skinless, boneless chicken breasts (4 ounces each)  
¼ pound mozzarella cheese, cut into 4 sticks  
1 (1.3 ounce) package Alfredo or white sauce mix  
½ cup grated Romano cheese  
8 ounces cooked fettuccine

Preheat oven to 375 degrees. Squeeze spinach dry. Combine spinach, soup mix, ricotta and feta in a medium bowl. Pound each piece of chicken to ¼ inch thickness with a meat mallet. Spread 1 Tbsp spinach mixture on chicken; reserve remaining spinach mixture. Place a mozzarella stick in center of filling. Roll chicken to enclose filling; secure bundles with a toothpick. Arrange rolls in a small baking dish. Bake for 20 min. Meanwhile, prepare sauce according to package directions. Stir in reserved spinach mixture. Pour sauce over chicken. Top with Romano. Bake for 15 min. longer. Serve over hot cooked pasta.

Jamie Martello.

### Low Country Shrimp and Grits

6 cups water  
6 cups milk  
2 teaspoons salt  
1 teaspoon freshly ground white pepper  
4 tablespoons butter  
1 1/2 cups white grits (NOT instant or Quick Cooking)  
16 Oz. finely grated white cheddar cheese (optional)  
1 pound fresh shrimp, shelled and de-veined  
Salt and Pepper to taste

In a large saucepan, over medium heat, combine the water, milk, salt, pepper and 2 tablespoons of the butter. Bring the liquid to a gentle boil. Stir in the grits. Cook for 1 hour and 15 minutes, stirring occasionally. (\*\*The grits will stick to the bottom of the pan, so make sure not to scrape the bottom of the pan. If the grits absorbed all of the water, add some hot water to thin out the grits.) Remove the pan from the heat and stir in the remaining 2 tablespoons butter and cheese if desired.

In a separate pot add shrimp to boiling water. Cook for 3 minutes. Add shrimp to grits and season to taste with salt and pepper.

Yield: 8 servings From Chef Rick

Katharine Wall

### Mexicali T-Bone Steaks

4 T-bone steaks  
½ tsp garlic salt  
1 tsp chili powder  
2 Tbsp vegetable oil  
¼ tsp hot pepper sauce  
1 cup salsa  
¼ cup shredded Cheddar cheese

1. Preheat grill or broiler. Lightly score edges of steaks at 1-inch intervals. Mix garlic salt and chili powder.
2. Rub seasoning mixture over both sides of steaks. Mix oil and hot sauce in a small bowl.
3. Brush steaks with half of the flavored oil, reserving remaining oil for basting. Grill or broil steaks, basting with remaining flavored oil.
4. Place steaks on serving plates. Spoon salsa evenly over steaks, sprinkle with Cheddar. Serve immediately.

Jamie Martello

### **Santa Fe Meatless Chili**

1 Tbsp butter or margarine  
1 medium onion chopped  
1 cup chopped green onions, divided  
2 stalks celery, chopped  
½ green bell pepper, chopped  
1 clove garlic, minced  
2 Tbsp chili powder  
1 (15 ounce) can corn, drained  
1 (15 ounce) can stewed tomatoes  
2 (16 ounce) cans chili beans  
3 large carrots, sliced  
4 small potatoes, peeled, coarsely chopped  
2 cups water  
½ cup shredded Cheddar cheese

Melt butter in a large saucepan over medium heat; add onion, ¼ cup green onions, celery, bell pepper and garlic. Add chili powder to saucepan; stir. Cook veggies, stirring frequently, over medium heat for 5 minutes. Add corn, tomatoes, beans, carrots, potatoes and water to saucepan; stir. Simmer, covered for about 30 minutes or until potatoes and carrots are tender. Ladle chili into soup bowls, top with cheese and green onions.

Jamie Martello

### **Ruth's Meat Pies**

1 lb ground chuck  
1 lb pan sausage (Jimmy Dean or brand of your choice)  
1 8 oz carton sour cream, lite  
3 stalks celery  
1 small bell pepper, chopped  
1 small onion, chopped  
1/2 lbs shredded cheddar cheese  
1/2 lbs Velveeta cheese  
2 deep-dish pie shells

Brown meats together. Drain thoroughly. Reserve small amount of drippings to sauté vegetables. Stir together meats vegetables, sour cream and cheeses. Stir over low heat until cheeses melt. Pour into pie crust. Bake at 350° for 30 minutes or until crust is brown. Can prebake crust for about 5-6 minutes and place on lower rack of oven. Cool before slicing.

Ruth Goforth

## Chelsea's Favorite Spaghetti and Meatballs

1 pound ground round (or turkey)  
2 TBSP parsley (optional)  
3 TBSP minced onion  
6 TBSP light soy sauce  
2 TBSP prepared spicy mustard  
6 TBSP lemon juice  
½ tsp. minced garlic  
3—6 packets sweet-n-low  
24 ounces plain tomato sauce  
2¼ cups water

Mix meat, onion, parsley, mustard and garlic. Shape into meatballs; brown and drain fat. Add rest of ingredients, except sweetener. Cover and simmer 20—25 minutes. Uncover and simmer until sauce is thick. Remove from heat and add sweetener. Serve over spaghetti.

Cheryl Cooper-Mouliere

## Moussaka

*When I was growing up my parents had a restaurant. The chef was Greek and he taught me how to make Moussaka. It is one of my favorite recipes. It takes a little bit of time to prepare but is well worth the effort. Enjoy.*

2 lb eggplant, unpeeled (2)  
Olive oil

### Meat Sauce:

1 large onion, chopped	¼ cup red wine
2 cloves garlic, minced	3 Tbs chopped parsley
2lb ground beef or lamb	1 tsp sugar
1 ½ cups tomato puree	1 tsp cinnamon

### Béchamel Sauce:

¼ cup butter	
1/3 cup flour	1/3 cup Parmesan or Romano cheese
2 cups milk	Salt & pepper to taste
¼ tsp nutmeg	2 eggs lightly beaten

Slice the eggplant lengthwise. Salt. Put in a colander and drain about 1 hr. Rinse and gently squeeze the water out. Brush with olive oil and bake at 350 degrees until cooked and soft. Set aside.

Make the meat sauce: Cook the onion in about 1 Tbs olive oil in a pan over medium-low heat until translucent. Stir in garlic and cook slightly. Add meat and raise the heat to high. Stir often until meat is crumbly and cooked. Stir in the tomato puree, wine, parsley, sugar and cinnamon. Add salt and pepper to taste. Cook on medium for about 30 minutes. Set aside.

Make the béchamel sauce: Melt the butter in a pan over medium heat. Stir in the flour and cook, stirring, for about 2 to 3 minutes. Whisk in the milk and stir constantly until the milk comes

to a light boil. Cook until thick. Stir in the nutmeg and cheese. Set aside.

Assembly: spray a 10 x 13 inch pan with cooking spray or lightly coat with olive oil. Put one layer of eggplant. Top with 1/3 of the meat sauce. Repeat the eggplant and meat sauce ending with a layer of eggplant. Whisk the beaten egg into the béchamel sauce being sure not to allow the egg to curdle. (TIP: stir some of the hot sauce into the egg first to temper it before adding it to the sauce.) Top the layers with the béchamel sauce. Bake uncovered until the top is golden brown, about 50 minutes. Let stand for at least 5 minutes before cutting into squares to serve.

Eileen Kontrovitz

### Scallops in Wasabi Cream Sauce

1 lb. Large scallops  
1 clove garlic, minced  
1 Tbs. Fresh ginger, minced  
2 Tbs. Oil  
¼ cup sherry  
½ cup heavy cream  
1 tsp prepared wasabi

Heat a skillet and add the oil, ginger and ½ of the garlic. When hot place scallops in the pan and don't move them. Cook until a brown crust forms. Turn the scallops over and repeat to form a crust on the second side. Remove the scallops to a plate and keep warm. Add sherry to the skillet and reduce by ½. Add the cream, remaining garlic, and the wasabi. Stir to blend in the wasabi. Reduce until the sauce is thick. Serve over rice.

You can substitute shrimp for the scallops if you want.

Eileen R. Kontrovitz

### Chicken and Dressing

1 large fryer, boiled and deboned	2 eggs
1 pan cornbread	6 cups hot broth
6 slices bread	1 tsp. salt
1 cup green onions chopped	1 tsp. pepper
1 cup celery chopped	1 stick butter, melted
1 medium onion chopped	

Sauté vegetables in butter until soft. Add bread to hot broth to soften. Add remaining ingredients and mix well. Add more seasoning to taste, if desired. Bake at 325 degrees in large greased pan, one to one and one half hours or until done.

Karen DeMoss

### Breaded Pork Chops

Pork Chops	Milk to Cover
Season Salt	Flour

Soak pork chops in milk for 20-30 minutes. Season pork chops with season salt. Roll in flour and dip in milk. Roll in flour again and fry.

Lora Peppers

## Sesame Chicken

1/3 cup seasoned breadcrumbs  
1/3 cup grated Parmesan cheese  
2 tablespoons dried parsley  
2 tablespoons sesame seeds  
1 teaspoon lemon pepper  
12 chicken tenderloins  
1/4 cup Dijon mustard  
1-tablespoon margarine, melted  
1-cup honey-mustard sauce

Preheat oven to 350 degrees. Mix breadcrumbs, Parmesan, parsley, sesame seeds and lemon pepper in a shallow dish.

Roll chicken in Dijon mustard; coat with crumb mixture. Grease a large baking sheet.

Place chicken on prepared baking sheet. Pour melted margarine over chicken. Bake for 20 min or until chicken is cooked through.

Place chicken on a platter. Serve with honey-mustard sauce for dipping.

Jamie Martello

## Weeknight Shepherd's Pie

2 cups cubed cooked beef	1 egg beaten
1 cup frozen mixed veggies, thawed	2 cups mashed potatoes
1 tsp dried thyme	1/4 cup chopped parsley
1/4 cup half and half	2 Tbsp butter, melted
1/2 tsp salt	1 tsp paprika
1/4 tsp pepper	1 cup hot prepared gravy

1. Preheat oven to 400 degrees. Grease a medium casserole dish or a deep quiche dish.
2. Place beef in prepared dish. Add Veggies and thyme.
3. Mix half and half, salt, pepper and egg with mashed potatoes in medium bowl. Sprinkle with parsley; mix well.
4. Spread potato mixture over beef. Drizzle butter over potatoes Sprinkle with paprika. Bake until filling is hot and top is browned, about 20 minutes. Top each serving with hot gravy.

Jamie Martello

## Easy Red Beans and Rice

1 lb ground turkey or venison or beef	1/4 tsp red pepper
1/4- 1/2 c. bell pepper, chopped	1/4 tsp oregano
1/4 c. onion, chopped	1/4 tsp black pepper
2 c. minute rice	1 lg can red kidney beans
1/4 tsp garlic powder	1 can beef broth

Brown ground meat. Add vegetables; cook 2-3 minutes. Stir in dry seasonings. Add broth and beans. Bring to a rolling boil. Add rice; cover let set for 5-10 minutes. Tastes better the next day.

Nancy Huey

## Roasted Leg of Lamb

½ cup extra virgin olive oil      3 Tbs fresh rosemary  
4 cloves garlic                      1 bone in leg of lamb

Place the first three ingredients in a food processor and pulse until the garlic is minced. Bone and butterfly the leg of lamb. Smear half of the garlic preparation on the inside of the roast. Roll up and tie with cooking twine. Smear the outside with the remaining garlic preparation. Salt lightly and roast at 350 degrees. Time will vary depending on the size of the roast. Check with a meat thermometer. Let rest about 10 minutes before slicing. Remove twine and slice.

Eileen R. Kontrovitz

## Broiled Salmon

4lbs Salmon (To serve 8)  
½ c. homemade Mayo or Hellmann's (can use reduced fat)  
¼ c. ketchup  
¼ c. firmly packed brown sugar  
½ tsp Worcestershire Sauce  
2 TBS lemon juice, fresh  
1 ½ tsp chopped fresh parsley  
½ tsp salt  
½ tsp pepper

Stir well and spread on salmon fillets. Chill. Place skin side down on double thickness of foil. Place over medium hot grill. Skewer approximately every 2" through fillets and foil. Cover loosely with foil. Close grill. Grill approximately 20 minutes. (10 minutes per inch of thickness plus 5 minutes for foil.)

Katharine Wall

## John's Hogs Head Cheese

*A labor of love.*

Meat:

3 lbs ears, cooked and finely ground pig ears (2 lbs of meat)  
5 lbs whole pig feet, cooked, all fat removed, and finely ground (¾ lbs meat)  
1 large head, (1-1 ½ lbs head meat)  
3 lbs cooked boneless pork  
2-2 ½ lbs chicken, cooked and deboned

Vegetables:

2 7-oz jars diced pimento  
3 10-oz bottles Spanish Olives, sliced with juice  
2 bunches green onions, chopped, tops and bottoms

Seasonings:

1 tsp sage	1 Tbs Accent
1 ½ tsp poultry seasoning	1 Tbs seasoning salt
2 tsp ground cumin seed	3 Tbs chili powder
1 tsp ground thyme	1 Tbs chives
1 tsp ground oregano	1 Tbs coarse black pepper
1 ½ tsp oregano leaves	Dried parsley
1 ½ Tbs garlic powder	

Sauce:

½ cup John's pepper sauce and peppers  
1 cup vinegar  
6 pkgs. gelatin  
3 cups water

Procedure for cooking meat

Boil head. Cool and remove meat. Strain broth, refrigerate. When congealed, scoop off grease.

Boil pig feet in broth. Cool and remove meat. Strain broth, refrigerate, and remove grease.  
Boil pork in broth. Strain broth, refrigerate, and remove grease.  
Bake chicken.

#### Hog's Head Cheese

Combine broth (2 quarts highly concentrated broth) and meats in large roaster. Add pimentos, olives, onions and seasonings. In blender mix John's pepper sauce, peppers and vinegar. Puree and add to roaster 3/4 cup of hot pepper mixture. Taste for degree of hotness. Will need to be hotter than you think it should be.  
Combine gelatin and water. Add to simmering roaster. Skim off noticeable grease.

Diane Green Smith

#### Quick 7-Step Lasagna

*(Serves 8 to 10)*

2 lbs ground beef  
1 box of oven ready lasagna noodles  
1 32 oz jar of Meat flavor tomato sauce (I use two jars of sauce, may use other varieties if preferable)  
1 tsp. basil  
1 tbsp. oregano  
2 tbsp. onion flakes  
1 bag of shredded four cheese  
1 bag of shredded mozzarella cheese

In a heavy skillet, brown your ground beef and then drain off the fat. Add your tomato sauce, spices and let simmer for 15 minutes. Preheat oven 350 degrees. In a large baking dish or pan spread a thin layer of sauce on the bottom of the dish. Then layer of noodles 3 or 4 across. Then a layer of meat sauce. Then a layer of shredded four cheese. Repeat layers of noodles, sauce, and cheese making about 3 to 4 layers. On the top layer you cover with mozzarella cheese. Bake in oven 350 degrees for 40 to 45 minutes. Serve with breadsticks and green salad! Enjoy!

LaKeisha B. Bosworth

## Barbecued Shrimp

3 ½ cups olive oil	2 Tbs salt
½ cup liquid brown sugar	1 Tbs hot pepper sauce
2 Tbs dried oregano (crumbled)	2 tsp dried rosemary (crumbled)
2 Tbs granulated garlic	3 bay leaves
2 Tbs freshly ground pepper	6 lbs. large shrimp, unshelled
1 Tbs ground red pepper	1 ½ cups clarified butter, melted
1 tsp poultry seasoning	1 cup dry vermouth
1 cup fresh lemon juice	Fluted lemon slices and parsley sprigs
3 Tbs Worcestershire sauce	
2 Tbs dried thyme (crumbled)	

Combine olive oil, lemon juice, liquid brown sugar, Worcestershire and all seasonings in large bowl and let stand at room temperature for several hours or overnight.

Divide shrimp between 2 large skillets. Pour oil mixture over, dividing evenly. Add ¾ cup clarified butter to each skillet. Place over low heat and cook, stirring occasionally, just until shrimp are pink, about 15-20 minutes. Add ½ cup vermouth to each skillet and cook 3 minutes. Ladle into serving bowls. Garnish with lemon and parsley sprigs if desired. Serve immediately. Makes 6-8 main course servings.

Larry Foreman

## Barbecue Chicken

1 3-lb. Fryer  
3 onions, thinly sliced  
½ C water

Cut fryer into parts. With skin side up, season with pepper & salt. Place onions below and over chicken parts. Add water to baking dish. Bake in 350 degree oven for 30 mins. Turn chicken and cook for 30 mins. longer. Pour on sauce (recipe below) and cook for one more hour.

Sauce:

1 ½ C tomato juice	1 bay leaf
¼ t cayenne pepper	1 t sugar
2 t salt	½ C cider vinegar
¼ t black pepper	3 peeled and diced garlic cloves
¼ t dry mustard	3 t butter or margarine
1 ½ T Worcester sauce	

Bring above to boil and simmer for 10 mins.

Barbara Dunn  
(From Her Mom, Marietta Borgkvist)

## Stuffed Bell Peppers

6 Large Green Peppers  
1 Stick Butter  
1 Med Onion, Chopped Fine  
1 Rib Celery, Chopped Fine  
1 t. Chop Parsley  
1 LB Ground Beef (or Crabmeat)  
1 Lb Peeled, chopped, Shrimp  
1 t. Garlic Powder  
1 C. Italian Bread Crumbs

Preheat oven to 350. Cut tops off peppers (or split horizontally). Remove seeds and membranes, wash and set aside. Melt butter, add onion, celery, and parsley and sauté until done.

Add beef or crabmeat, and shrimp. Cook until meat and shrimp are done.

Add garlic powder and bread crumbs. Mix well. Fill peppers with mixture and sprinkle with bread Crumbs. Cover with foil and bake 45 minutes.

Cheryl Cooper-Mouliere

## Shrimp Etouffee

1 Stick Butter	2 Large Onions
1 Green Pepper	2 Lbs. Shrimp
3 Cloves Garlic	1 Can Rotel
2 Sticks Celery	Salt & Pepper
¼ C. Sherry	

Chop veggies as fine as possible. Heat butter until bubbly, add veggies and fry golden brown. Add drained tomatoes and half of juice. Let cook 10 minutes, add shrimp, seasoning and wine. Lower fire, cover and let steam 30 minutes. Serve over rice.

Cheryl Cooper-Mouliere

## Spicy Catfish

6 Catfish Fillets	2 T. Lemon Juice
1 Can Rotel	3 T. Olive Oil
2 T. Flour	½ White Wine
½ Small Box of Mexican Velveeta	

Heat oven to 350 degrees. Place Catfish in casserole dish. Sprinkle with lemon juice. In saucepan, heat oil, add flour, stir until smooth. Add Wine, stir. Add Rotel and heat until bubbly. Add Velveeta and stir until cheese melts.

Pour tomato mixture over catfish and bake 1 hour at 350 degrees. Serve with wild or brown rice.

Cheryl Cooper-Mouliere

## Turkey and Eggplant

6 slices turkey breast	1 garlic clove, minced
1 large eggplant	1 can tomato paste
2 slices baked ham	1 ½ cups cream
2 Tbs olive oil	½ cup turkey gravy

Cut eggplant in thin slices and brown with garlic in olive oil. Drain on paper towels. Place eggplant slices in large, shallow, baking dish. Cover eggplant with slices of turkey, then a layer of eggplant and sprinkle with salt and pepper. Next put in a layer of thin ham slices and top with a layer of eggplant. Season top with salt and pepper. Now mix thoroughly the tomato paste, cream, turkey gravy and pour over layers of eggplant, turkey and ham. Bake at 350 for about 30 minutes.

Raymond Callahan

## Shrimp Creole

2 lbs fresh shrimp, peeled & deveined	1 ½ cups water
1/3 cup oil	1 can tomato sauce
¼ cup flour	1 ½ tsp salt
½ cup onions, chopped	2 bay leaves
3 green onions, chopped	1/8 tsp red pepper
½ cup celery, chopped	½ tsp thyme
¼ cup fresh parsley, minced	Lemon slice
4 cloves garlic, minced	

Make roux from oil and flour. Add vegetables and cook until tender. Add all remaining ingredients, except shrimp. Cook 45 minutes on medium heat. Add shrimp and cook 15 minutes longer. Serve over rice.

Karen DeMoss

## Chicken Jambalaya

1 very large fryer (3 or 4 lbs.)	1 garlic clove, minced
2 Tbs. Cooking oil	¼ cup parsley, minced
2 Tbs bacon drippings	¼ shallot tops, minced
1 Tbs salt	2 cups raw rice
½ tsp red pepper	5 cups water
½ cup celery, chopped	5 chicken bouillon cubes
½ cup bell pepper, chopped	¼ tsp powdered thyme
1 large onion, chopped	

Season cup-up chicken with salt and pepper. In a heavy pot heat the oil and the bacon drippings, then brown chicken using medium heat. Remove chicken pieces to another pan. Cook onions, celery and bell peppers in the heavy pot until wilted—not brown. Add water, chicken bouillon cubes, thyme, garlic and bay leaf. Bring to a boil and boil briskly for 15 minutes. There should be some four cups of liquid after boiling. While liquid is cooking down, remove chicken meat from bones in as large pieces as possible. Remove pot from fire and add the chicken meat, parsley, shallots and raw rice. Mix lightly. Place in a casserole or leave in Dutch oven chicken was browned in. Leave bay leaf on tip. Cover tightly and bake for two hours: the first hour at 375 and the second hour at 350. Remove bay leaf and serve.

Raymond Callahan

## Chicken and Spaghetti

2-4 Chicken Breasts	Spaghetti Noodles
1 Box Velveeta cheese	Season Salt
1 large jar of sliced mushrooms	1 can Rotel tomatoes

Boil chicken breasts until thoroughly cooked. Remove chicken from the water and dice into small chunks. Season well with season salt. Boil spaghetti noodles until tender, using the water the chicken breasts were boiled in. Drain all but a small amount of the water. Add diced chicken breasts, mushrooms, Rotel tomatoes and Velveeta cheese. Stir constantly until all cheese is melted. Serve hot.

Lora Peppers

## Chicken Spaghetti

1 pkg. Spaghetti 12-16 oz.	1 large green pepper, chopped
1 fryer, boiled and deboned	1 can cream of mushroom soup
1 large onion chopped	1 large can tomatoes
3 cloves garlic, minced	1 tsp. cumin powder
1-cup celery, chopped	Salt and pepper to taste

Cook 12-16 oz. spaghetti in chicken broth until almost tender, reserve broth. Sauté vegetables in four tablespoons oil until tender. Add soup, tomatoes, cumin, salt and pepper. Mix well and cook approx. 30 minutes. Stir in spaghetti and chicken. Add broth to make right consistency.

Karen DeMoss

## ***Vegetables***

### **Yam Casserole**

1 29-ounce can yams, drained and mashed  
1/4 cup of melted butter  
1/2 cup white sugar  
1/2 cup evaporated milk  
2 eggs beaten  
1/2 tsp nutmeg  
1/2 tsp cinnamon  
1 tsp vanilla extract  
1/4 cup butter, softened  
1/2 cup of brown sugar  
1/2 cup walnuts or pecans  
1 cup Sugar Frosted Flakes

1. Preheat Oven to 350 degrees.
2. In a large bowl combine yams, melted butter, white sugar, evaporated milk, eggs, nutmeg, cinnamon, and vanilla extract. Mix well and transfer to a 9x9 inch casserole dish.
3. In a medium bowl cream butter with brown sugar. Stir in nuts & frosted cereal. Spread on top of yam mixture. Bake for 35 min.

Lashoma Clayton

### Sweet Potato Casserole

3 cups mashed sweet potatoes  
1/2 cup sugar  
1/2 cup butter (melted)  
2 eggs  
1 tsp vanilla  
1/3 cup milk  
Add a dash of cinnamon or pumpkin pie spice if desired

#### Topping

1/3 cup melted butter  
1 cup light brown sugar  
1/2 cup plain flour  
1 cup chopped pecans

Combine mashed sweet potatoes, sugar, and butter. Add eggs, vanilla and milk (and seasoning if used). Pour into baking dish. Combine topping mixture. Sprinkle over potatoes. Bake at 350° for 20-25 minutes.

Ruth Goforth

### Vegetable Cutlet

*Serve with chutney or ketchup*

1 cup diced beets	Salt & fresh ground pepper
1 cup diced carrots	Large pinch of sugar
2 cups diced potatoes	1/2 cup flour
1 1/2 cup shredded cabbage	1/2 cup milk
1/2 tsp cumin	Bread crumbs
1/2 tsp chili powder	Oil for frying
1/2 tsp shredded ginger	

Boil 1st 4 ingredients together until tender. Drain. Mash the vegetables with the next 6 ingredients. Divide into 12 balls and flatten. Chill 1 hour. Make batter with flour and milk. Dip cutlet in batter. Roll in bread crumbs until well coated. Heat oil and fry cutlet for 2-3 minutes, turning once, until crisp and golden.

Saroj Patel

### Cilantro Chutney

3/4 cup cilantro leaves or mint leaves  
4 cloves garlic  
3 Tbs shredded coconut  
2 green chilies  
2-3 Tbs lemon juice  
1/2 Tbs salt  
1/4 Tbs sugar

Chop the sprigs of cilantro or mint leaves. Throw away roots and lower stems. Blend with all other ingredients until you have a smooth paste. Serve with fried foods. Can be stored in air tight jar in refrigerator for 2 weeks.

Saroj Patel

### Calico Bean Bake

1 c. chopped onion	1 t. salt
1 clove garlic, minced	1½ T. vinegar
1 T. shortening	1-lb. can pork and beans
½ c. ketchup	1-lb. can kidney beans, drained
2 T. brown sugar	1-lb. can baby limas, drained
1 t. dry mustard	6 slices regular or Canadian bacon

Preheat oven to 350°. Sauté onion and garlic in shortening until tender. Mix ketchup, brown sugar, mustard, salt and vinegar; add to onion mixture. Add beans and stir all together. Pour into 9-inch by 13-inch casserole dish. Place bacon on top and bake for one hour.

Martha Jordan

### Creole Carrots

2. T. butter	¾ c. warm milk
Paprika, salt,	1 T. chopped celery
Accent to taste	2 c. diced cooked carrots
¾ T. chopped bell pepper	1 T. parsley flakes
1½ T. flour	Bread crumbs
1 T. chopped onion	

Preheat oven to 300°. Melt butter, add bell pepper, onion and celery and sauté until tender. Add parsley, paprika, salt, Accent and milk and cook until thick. Place carrots in 1-qt.casserole, pour sauce over and top with bread crumbs. Bake for 30 minutes.

Martha Jordan

### Potato Casserole

2-lb. pkg. frozen hash brown potatoes  
1 c. chopped onion  
1 can cream of chicken soup  
2 c. grated cheddar cheese  
1 c. sour cream  
1 stick melted butter

Preheat oven to 375°. Combine all ingredients and place in a 9-inch by 13-inch casserole dish. Bake for one hour.

Martha Jordan

### Cheesy Mixed Vegetable Bake

1 (16 ounce) pkg. frozen mixed broccoli, carrots, and cauliflower  
1 (4 ounce) can chopped pimiento, drained, divided  
1 (10 ounce) can golden mushroom soup  
1/3 cup sour cream  
¼ tsp pepper  
1 (3 ounce) can French-fried onions, divided  
1 cup shredded Swiss cheese, divided

Preheat oven 350 degrees. Grease a large casserole dish. Combine Veggies, half of the pimiento, half of fried onions, half of the cheese, soup, sour cream, and pepper, in a bowl. Mix, spread into prepared casserole. Bake for 20 minutes. Sprinkle remaining fried onions and cheese on top of casserole. Bake for 5 minutes longer. Remove casserole from oven, sprinkle with remaining pimiento. Let stand 5 minutes before serving.

Jamie Martello

### Curried Fruit

4-5 cans fruit (pineapple chunks, apricots, peaches, pears, mixed fruit, Bing cherries, etc.)

¼ c. melted butter

2 T. cornstarch

1 t. curry powder

½ c. brown sugar

Preheat oven to 350°. Drain fruit; put into 9-inch by 13-inch casserole dish and pour melted butter on top. Mix cornstarch, curry powder and brown sugar. Sprinkle over fruit. Cover with foil and bake for 20-25 minutes; uncover and bake for 20-25 minutes longer.

Martha Jordan

### Macaroni and Tomatoes

17 oz. Box of macaroni

14 ½ oz. Stewed tomatoes

1 tsp. Salt & Pepper

8 oz. Tomato sauce

1 stick of butter

3 c. water

Combine salt, water and butter. Heat to a boil. Add macaroni. When macaroni is tender, add tomatoes and sauce. Pepper to taste. Simmer 10 minutes, stirring often

Lora Peppers

### Savory Baked Beans

*Every good barbecue deserves baked beans.*

2 cans Boston Style Beans

1 cup canned tomatoes

1 onion, chopped

½ green pepper, chopped

¼ stick oleo

¼ cup molasses

1 tsp. Dry mustard

2 tsp. Worcestershire sauce

Cook onion and green pepper in oleo until wilted and add the other seasonings and tomatoes, mixing thoroughly. Add the mixture to the beans and stir gently to combine well. Bake in a greased casserole, uncovered, for one hour or until excess liquid has cooked out.

Raymond Callahan

### Squash Casserole

1 lb squash

¼ cup mushrooms

1 cup chopped onion

½ cup quick oats

½ cup chopped celery

1 egg, beaten

¼ cup pimento

¾ cup milk

salt & pepper to taste

2 hard boiled eggs, chopped

Cover squash with water; cook until tender. Drain and set aside. Sauté celery, onion, mushrooms, and pimentos. Add to squash. Add remaining ingredients and place mixture in buttered casserole. Bake at 400 for 25-30 minutes.

Lanora Aulds

## English Pea Casserole

1 can English peas, drained  
2 T. flour  
2-oz. can mushrooms, finely chopped  
1 c. tomato juice  
2-oz. jar diced pimientos  
½ c. milk  
½ stick butter  
4 boiled eggs  
½ c. finely chopped onion  
Cracker crumbs  
½ c. finely chopped celery  
Paprika  
1 med. bell pepper, finely chopped  
Butter

Preheat oven to 375°. Mix peas, mushrooms and pimiento in small bowl and set aside. Melt butter in skillet. Add onion, celery and bell pepper and sauté. Add flour, tomato juice and milk. Simmer until slightly thickened. Slice boiled eggs. In an oblong casserole dish, alternate layers of pea mixture, sliced eggs and sauce, ending with last of sauce on top. Top with cracker crumbs, sprinkle with paprika and dot with butter. Bake until bubbly.

Martha Jordan

## ***Cakes***

### **Southern Pecan Mist Cake**

12 egg whites  
½ tsp salt  
3 1/8 cups sifted confectioner's sugar  
12 egg yolks  
3 cups finely chopped pecans

Beat egg whites until foamy, gradually add confectioner's sugar and continue beating until stiff but not dry. Beat egg yolks until very thick and lemon colored. Fold yolks very carefully into the whites.

Gently fold in pecans. Pour into ungreased 10" tube pan. Bake at 350 for 50 minutes. Remove from oven, invert pan to cook cake before removing from pan. (This recipe does not use flour)

Raymond Callahan

### **Pound Cake**

1 Duncan Hines Butter Cake Mix	8 Oz. Sour Cream
4 Eggs	1/4 Cup Oil
1/2 Cup Sugar	1/2 Cup Applesauce

Mix all ingredients well. Pour into sprayed bundt pan. Bake at 325 degrees for 55 minutes. Cool for at least 25 minutes before removing from pan.

Bonnie Sliger

### Red Velvet Cake

Two 9" cake pans. Oven at 350, bake 25-30 minutes

Cream together ½ Cup Crisco,  
1 ½ Cups Sugar  
2 Eggs

Make a paste of 2 oz. Red food coloring and 2 heaping T. Cocoa; add to creamed mixture. Add 1 Cup buttermilk, alternate with 2 ¼ Cups cake flour and 1 t. salt. Add 1 tsp. Vanilla. Put 1 t. soda into 1 T. vinegar and fold into cake mixture. Bake for 25-30 minutes.

When cooled, split each layer into two making four layers. Frost all 4 layers with red cake frosting.

Frosting:

1 melted stick of butter or margarine  
½ cups of Crisco  
1 Cup sugar  
2/3 cup milk  
1 t. vanilla  
4 T of flour add one at a time

Beat on high speed for 12 minutes.

Cheryl Cooper-Mouliere

### Red Velvet Cake Made Easy

1 box Duncan Hines Yellow Cake mix (not with pudding or butter)  
½ cup sugar  
2 Tbs cocoa  
½ cup oil  
4 eggs  
1 ounce red food coloring  
1 cup milk (add 1 Tbs white vinegar to milk)

Combine above ingredients. Mix well. Bake in two or three layers. Frost with cream cheese frosting or one of your choice.

Ruth Goforth

### Kahlua Cake

1 pkg. Devils Food Cake Mix  
2 Eggs  
16 oz container sour cream  
12 oz pkg. chocolate morsels  
1/4 cup vegetable oil  
1/2 cup Kahlua

Mix all ingredients together. Pour into a greased and floured bundt pan. Bake 50 minutes at 350°. Cool in pan for 1/2 hour, remove from pan, sprinkle with confectionary sugar.

Katharine Wall

### Blueberry Crumb Coffee Cake

1 ½ cups all- purpose flour  
2 teaspoons baking powder  
¼ teaspoon salt  
½ cup butter or margarine, softened  
½ cup sugar  
1 egg  
2 cups fresh or frozen blueberries  
½ cup milk

#### Topping:

¼ cup all-purpose flour  
¼ cup sugar  
½ teaspoon cinnamon  
3 tablespoons butter or margarine

Preheat oven to 375 degrees. Mix flour, baking powder, and salt on waxed paper. Cream softened butter and sugar in a large mixing bowl until light and fluffy. Beat in egg.

Place blueberries in a bowl; dust with a small amount of flour mixture. Toss to coat. Add remaining flour mixture and milk alternately to creamed mixture, mixing continually.

Gently fold blueberries into batter. For topping, mix flour, sugar and cinnamon in a small bowl. Cut in butter until crumbly.

Spread batter into a greased and floured 8-inch square-baking dish. Sprinkle topping over batter. Bake for 45 minutes or until topping is golden brown. Cut into squares. Serve warm.

Jamie Martello

### Old-Fashioned Buttermilk Pound Cake

½ cup Butter or Margarine, softened  
½ cup Shortening (Crisco)  
2 cups Sugar  
4 Eggs  
½ tsp. Baking Soda  
1 cup Buttermilk  
3 cups Flour  
1/8 tsp. Salt  
2 tsp. Lemon Extract  
1 tsp. Almond Extract

Cream butter and shortening; gradually add sugar, beating well at medium speed. Add eggs, one at a time, beating after each addition.

Dissolve soda in buttermilk. Combine flour and salt, add to creamed mixture alternately with buttermilk, beginning and ending with flour mixture. Mix just until blended after each addition. Stir in flavorings. Pour batter into a greased and floured 10" tube pan. Bake 65-70 minutes or until a toothpick inserted in the center comes out clean. Cool in the pan 10-15 minutes, remove from pan, and let cool completely on a wire rack. Excellent served with strawberries and whipped cream.

Variation: Bake in 2 loaf pans 45-50 minutes in 350 degree oven.

Holly Harvey (Dynix)

### **Cream Cheese Pound Cake**

8 oz. cream cheese                    3 cups sugar  
2 sticks butter, no subs. please!   3 cups all-purpose flour  
1 stick margarine                    ½ tsp. salt  
6 eggs                                      2 tsp. vanilla

Cream together cheese, butter and margarine. Add eggs, one at a time. Add sugar and beat well. Add vanilla, beat. Mix together flour and salt. Add to creamed mixture. Pour into large greased and floured bundt pan. Bake at 300 degrees for two hours or until done.

Karen DeMoss

### **Strawberry Yogurt Cake**

1 pkg white cake mix  
¾ cup water  
1/3 cup vegetable oil  
3 egg whites  
1 container (6 oz) strawberry yogurt  
1 tub whipped vanilla frosting  
10 fresh strawberries, cut into ¼ inch slices, if desired

Preheat oven to 350. Generously grease bottoms and sides of two 8 or 9 inch round pans. Beat cake mix, water, oil, egg whites and yogurt in large bowl on low speed 30 seconds; beat on medium speed 2 minutes. Pour into pans. Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely, about 1 hour. Fill layers and frost cake with frosting. Garnish with strawberries. Cover and refrigerate any remaining cake.

Summer Nielsen

### **Fig Preserve Cake**

1 1/2 c. sugar                              1 tsp. Salt  
1 c. vegetable oil                        1 tbs. vanilla  
2 c. all purpose flour                    1 tsp. nutmeg & cinnamon  
3 eggs                                        1 c. fig preserves, chopped  
1tsp. Soda                                 ½ tsp. Allspice & cloves  
1 c. buttermilk                            ½ c chopped pecans or walnuts

Combine dry ingredients in large mixing bowl; add oil, beating well. Add eggs, beat well. Add buttermilk and vanilla, mixing well. Stir in preserves and pecans.

Pour batter into greased, floured 10" tube pan. Bake at 350 degrees for 1 hr. 15 min. Cool 10 mins. Remove from pan. Pour warm buttermilk glaze over warm cake.

Buttermilk glaze:

¼ c buttermilk                            1 ½ tsp. cornstarch  
½ c sugar                                    ¼ c margarine  
¼ tsp. soda                                 1 ½ tsp vanilla

Combine first 5 ingredients in a saucepan. Bring to boil and remove from heat. Cool slightly and stir in vanilla.

Gloria Reeves

## Fresh Apple Pound Cake

3 cups unsifted all-purpose flour    3 eggs  
1 tsp. soda                                2 tsp. vanilla  
1 tsp. salt                                  2 cups finely chopped apples  
1 ½ cups oil                                1 cup pecans, chopped  
2 cups sugar

Mix together dry ingredients. Set aside. Mix oil and sugar. Add eggs and vanilla mix well. Gradually beat in flour mixture until smooth. Fold in apples and nuts. Pour into greased and floured bundt pan. Bake at 325 degrees for one hour and twenty minutes. Cool upright in pan twenty minutes.

### Glaze

½ cup butter  
½ cup light brown sugar  
2 tsp. milk

Boil butter, sugar and milk together for two minutes. Drizzle over warm converted cake.

Karen DeMoss

## Old-Fashioned Pumpkin Gingerbread

1/2 cup packed Brown Sugar    1 1/4 cups sifted Cake flour  
1/4 cup Margarine, softened    1 tsp. Baking Soda  
2 Tbsp. Sugar                        1/2 tsp. Baking Powder  
1 1/2 tsp. finely shredded        1/2 tsp. ground Cinnamon  
Orange peel                          1/2 tsp. ground Ginger  
3 Egg whites (or 2 eggs)         1/4 tsp. Salt  
1 cup canned Pumpkin            1 Tbsp. Powdered Sugar  
1/4 cup light Corn syrup  
2 Tbsp. Molasses

Preheat oven to 350. In a large mixing bowl combine brown sugar, margarine, orange peel and sugar. Beat with electric mixer on high speed until smooth. Add egg whites, one at a time, beating about 1 minute after each addition. Mix in pumpkin, corn syrup and molasses on medium speed until smooth.

In a small mixing bowl stir together sifted cake flour, baking soda, baking powder, cinnamon, ginger and salt. Gradually beat the flour mixture into sugar mixture, beating until smooth. Pour batter into greased 8x8x2-inch baking pan.

Bake for about 30 minutes or until cake pulls slightly away from sides of pan and toothpick inserted in center comes out clean. Do not overbake. Transfer pan to a wire rack and cool in pan about 15 minutes. Dust with powdered sugar. Serve warm or cool.

Note: If using All-Purpose Flour, use 1 cup plus 2 tablespoons.

Holly Harvey (Dynix)

### Deluxe Gingerbread

1/2 cup shortening	1 tsp baking soda
1/2 cup sugar	1/2 tsp salt
1 egg	1 tsp ginger
3/4 cup Br'er Rabbit Molasses	1 tsp cinnamon
2 cups all-purpose flour	1 cup buttermilk

Grease and flour 9-inch square pan.

Cream together shortening and sugar. Add egg, molasses and buttermilk to creamed mixture; stir until blended. Sift together flour, soda, salt, ginger and cinnamon. Add to creamed mixture.

Bake at 325° for 45-50 minutes.

Sue Scott

### Banana Cake

2 cups plain flour	1 tsp vanilla
1 tsp baking powder	2 eggs
1 tsp baking soda	1/4 tsp cloves
1/2 tsp salt	1/4 tsp nutmeg
1/2 cup soft shortening (such as Crisco)	1/2 tsp cinnamon
1/2 cup buttermilk	1 3/4 cups sugar
1 cup mashed ripe bananas	

Cream sugar and shortening, add eggs and bananas. Add vanilla. Sift dry ingredients together, add alternately with buttermilk to creamed mixture. Bake in 3 baking pans. Bake at 350° until done.

*I usually frost with store bought cream cheese frosting and sprinkle with chopped pecans.*

Ruth Goforth

### Southern Pumpkin Cheesecake

Crust  
1 yellow cake mix  
1 stick butter, melted  
1 egg

Filling  
1 pkg. (8 oz) Cream cheese  
1 pkg. (1 #) powdered sugar  
1 stick butter, softened  
1 tsp vanilla  
1 can pumpkin  
Cinnamon & nutmeg to taste

Crust  
Beat together in a mixer. Pat into greased 13 x 9 inch pan.

Filling  
Mix in a mixer or food processor, first four ingredients. Fold in pumpkin, cinnamon & nutmeg. Pour over crust.

Bake at 350° until filling is set.

Eileen Kontrovitz

### Coconut Pecan Frosting

*This is very good on German Chocolate Cake.*

1 cup sugar	1 1/3 cups coconut
3 egg yolks	1 cup chopped pecans
1/2 cup butter (1 stick)	1 cup evaporated milk
1 tsp vanilla	

Combine milk, eggs, butter, vanilla; cook until thickened, about 12 minutes. Add coconut and pecans.

Ruth Goforth

### Fresh Apple Cake

3 cups flour	2 eggs
1 tsp baking soda	2 cups sugar
1/2 tsp salt	2 tsp vanilla
1 cup oil	3 cups chopped apples

Mix dry ingredients. Cream oil and sugar. Add eggs and vanilla. Stir in apples. Pour into a greased and floured Bundt cake pan. Bake at 325 for 1 1/4 hours, until golden.

Bendetta Morgan

### Chocolate Yeast Cake

3 3/4 sifted flour	1 c. butter
1 1/4 c. cocoa	1 c. light corn syrup
1/2 t. salt	1 c. milk
1/3 c. warm water	2 t. vanilla
1 pkg. yeast	1 1/2 t. soda
1 1/2 c. sugar	1/4 c. warm water
4 eggs, separated	

Sift dry ingredients, let set. Dissolve yeast in 1/3 c. warm water and 2 T. sugar. Beat egg whites until stiff, let set. Cream butter and remaining sugar, add egg yolks and beat well; add syrup. Add flour mixture and milk alternately, beginning and ending with flour. Mix vanilla and yeast water and add to mixture. Fold in egg whites gently, let stand 45 min. Add 1/4 c. warm water to 1 1/2 t. soda, blend into batter. Divide batter into 3 equal portions and bake in 3 round 8" or 9" layer pans at 350 degrees for 50-55 minutes. Stack and frost with any good chocolate, cream cheese or sour cream icing as preferred

Yvonne Saucier

### Banana Cake

1 box banana cake mix  
¼ cup sugar  
1 tsp vanilla  
1 small can crushed pineapple, drained  
2 to 3 bananas, mashed  
1 cup chopped pecans

Mix cake according to directions. Then add sugar, vanilla, pineapple, bananas and pecans. Bake in 3 9-inch pans. Cool and spread with the following icing.

Icing:

1 8 oz pkg cream cheese  
½ stick butter  
1 tsp vanilla  
1 box sifted confectioner's sugar

Mix and spread on cake.

Lucia Tirmenstein

### Walnut Cake

1 stick butter	1 cup milk
2 cups sugar	1 tsp vanilla
2 eggs, separated	1 tsp almond extract
3 cups flour, sifted	1 lb walnuts, finely chopped
½ tsp salt	1 tsp cream of tartar
½ tsp baking powder	

Cream butter and sugar thoroughly. Beat egg yolks slightly, blend into creamed mixture. Sift flour, salt, and soda together.

Combine milk with flavorings. Add dry ingredients alternately with milk to the creamed mixture, beating well after each addition. Add walnuts. Mix thoroughly. Beat egg whites until foamy, add cream of tartar. Beat until stiff. Fold into batter. Pour into a well greased 9-inch tube pan. Bake at 325 for 1 ¼ hours or until done.

Glaze:

¼ cup confectioners sugar	1 Tbs cream
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Combine and spread over top of warm cake.

Lucia Tirmenstein  
(From the files of Nettie Fae Moore)

## Turtle Cake

### Cake:

1 German Chocolate cake mix  
1 14-oz pkg caramel candy  
1 stick butter  
1 14-oz can condensed milk  
1 6-oz pkg semi-sweet chocolate chips  
1 cup chopped nuts

### Frosting:

2 Tbs cocoa	1 Tbs light corn syrup
1 stick butter	1/8 tsp salt
1/3 cup milk	2 cups confectioner's sugar
	1 tsp vanilla

Preheat oven to 350. Grease a 13 x 9 x 2 baking pan. Prepare cake mix as directed on box. Pour half the batter into the prepared pan. Bake for 15 minutes. Remove from oven and cool completely. Don't turn off oven. Meanwhile, melt caramel candies and butter in a saucepan. When completely melted, remove from heat and stir in condensed milk until smooth. Let cool completely. Add chocolate chips and nuts. Spread mixture over cooled cake. Pour remaining batter over candy mixture and return to oven for another 25-30 minutes. While cake is cooking, prepare the frosting. Put cocoa, butter, milk, corn syrup and salt in a sauce pan over medium heat. Bring mixture to a full rolling boil and allow to boil for approximately 3 minutes, stirring occasionally. Using a hand held electric mixer beat in confectioner's sugar and vanilla until smooth. Pour icing over warm cake.

Lucia Tirmenstein

## Chocolate Sheath Cake

2 sticks butter or margarine  
1 c. water  
2 c. sugar  
2 c. flour  
4 T. cocoa  
½ c buttermilk  
1 tsp. Soda  
2 eggs  
1 tsp. Vanilla  
½ tsp. Salt

Put in saucepan, 2 sticks butter and water. Bring to boil. In bowl mix sugar, flour, and cocoa. Pour butter and water into bowl while still hot, stirring constantly until smooth. In a cup, mix buttermilk and one-teaspoon soda until soda is dissolved; add to mixture. Add eggs, vanilla, and salt. Pour into greased and floured 9x13 pan. Bake for 25 minutes at 400°. While cake bakes prepare icing.

### Chocolate Sheath cake icing:

1 stick butter or margarine  
6 T. milk  
2 T cocoa  
1 box powdered sugar

Place in saucepan, butter, milk and cocoa. Bring to a boil. Remove from heat and add powdered sugar; beat until smooth. Pecans may be added if desired. Spread over hot cake.

Nancy Huey

### Earthquake cake

1 c. coconut	1 stick butter
1 c. chopped pecans	1 box powdered sugar
1 German chocolate cake mix	1 tsp vanilla
1 (8-oz) pkg cream cheese	Butterscotch chips, optional

Preheat oven to 350°. Grease or spray a 9x13 pan. Mix cake mix according to package and pour over coconut and pecans. Mix together until creamy the cream cheese, margarine, powdered sugar, vanilla and butterscotch chips. Drop this mixture over cake by teaspoon full. Swirl it through the cake, careful not to touch sides of pan. Bake 50 minutes.

Nancy Huey

### Fresh Apple Cake

1 ¼ c. cooking oil	1/ tsp salt
2 c. sugar	2 tsp cinnamon
2 eggs	2 tsp vanilla
3 c. flour	3 c. fresh apples, finely chopped
1 tsp soda	1 c. pecans

Mix sugar and oil. Add eggs stir really well. Then add dry ingredients. Fold in apples, vanilla and nuts. Pout into greased tube pan. Bake 1-1 ½ hours at 350°.

Nancy Huey

## ***Pies***

### **Candied Apple Pie**

¾ cup sugar  
¼ cup all-purpose flour  
½ tsp cinnamon  
1/8 tsp nutmeg  
¼ tsp salt  
6 cup peeled, thinly sliced tart apples (5 large apples)  
1 pkg. (2-crust) pie pastry  
2 Tbsp butter or margarine  
2 Tbsp lemon juice

#### Candy Topping:

¼ cup melted butter or margarine  
½ cup brown sugar  
2 Tbsp whipping cream  
½ cup chopped pecans

Preheat oven to 400 degrees. Mix sugar, flour, cinnamon, nutmeg and salt in a large bowl. Add apples and toss to coat. Spoon into a pastry-lined 9-inch pie plate. Dot top with butter; sprinkle with lemon juice. Top pie with second pastry crust; seal edges and cut vents. Bake for 40 minutes or until golden brown.

Meanwhile, for candy topping, mix butter, brown sugar and whipping cream in a microwave-safe measuring cup. Microwave on MEDIUM for 2 minutes. Stir in pecans. Microwave on HIGH for 1 minute. Spoon candy topping over top of hot pie and bake for 2 minutes longer...Serve warm with ice cream...

Jamie Martello

### **Pineapple Pie**

1 can sweetened condensed milk  
1/2 cup lemon juice  
1 20 oz. can crushed pineapple, drained, 20 oz.  
1 8 oz carton frozen whipped topping, thawed  
1 large graham cracker crust

Combine condensed milk and lemon juice. Stir well. Fold in pineapple and shipped topping. Spoon mixture into crust and chill before serving.

Victoria Remides

### **Coconut Pie**

*Like a custard pie with no crust.*

2 cups milk	1/2 stick butter
3/4 cup sugar	1-2 tsp vanilla
1/2 cup self-rising flour	1 1/2 cups coconut
4 eggs	

Put all ingredients but coconut in blender. Blend on low for 3 minutes. Pour into 9-inch pie plate sprayed with Pam. Sprinkle coconut on top. Bake at 350° for 40 minutes or until set.

Geoffrey "Russ" Russell

### **Praline Ice Cream Pie**

1 (8 ounce) jar caramel ice cream topping, divided  
1 (9 inch) graham cracker piecrust  
1/2 cup chopped pecans or walnuts, divided  
1/4 cup toffee chips, divided  
1 quart vanilla ice cream, softened

Drizzle half the caramel topping over bottom of piecrust. Sprinkle with half the pecans and toffee chips.

Scoop ice cream into pie shell; spread evenly over caramel topping.

Sprinkle remaining pecans and toffee chips over the top of the ice cream.

Pipe remaining caramel topping in a decorative lattice pattern across the top. Freeze until a few minutes before serving time.

Jamie Martello

### **Scarlett's Pecan Pie**

*Very easy –can't fail!*

1 c sugar	1/4 c melted butter
1/2 c karo	3 eggs

Stir well; add 2 c chopped pecans. Pour into unbaked pie shell. Bake at 375 degrees for 40-45 min

Gloria Reeves

### Sweet Potato Pie

1 c. cooked, mashed sweet potatoes	½ stick margarine, melted
1 t. lemon extract	½ t. salt
2 eggs	1½ c. sugar
3 T. flour	1 t. vanilla
1 sm. can evaporated milk	Unbaked pie crust

Preheat oven to 350°. Mix together sweet potatoes, eggs, milk, salt, vanilla, lemon extract, flour, margarine, and sugar. Pour into unbaked pie crust and bake for 1 hour.

Martha Jordan

### Sweet Potato Pie II

1 ¼ cups sweet potatoes, mashed	¾ tsp. cinnamon
¾ tsp. salt	1/3 tsp. nutmeg
1 ½ cups evaporated milk	1/3 tsp. allspice
2 eggs	¾ tsp. melted butter
¾ cup sugar	

Beat all ingredients with mixer until all lumps disappear. Pour mixture into unbaked deep-dish pie shell. Bake at 375 degrees until knife inserted comes out clean.

Karen DeMoss

### Millionaire Pie

1 graham cracker pie crust  
1 8 oz. bowl Cool Whip  
1 8 oz. can crushed pineapple  
1 14 oz can sweetened condensed milk  
1 cup chopped pecans  
5 Tbs lemon juice

Put all ingredients together in a large mixing bowl and mix well. Spoon into pie crust and smooth out evenly. Place in refrigerator for 2 to 3 hours, or until chilled thoroughly.

Paula Myatt

### Mama's Sweet Potato Pie

2 cups mashed sweet potatoes	1 stick butter
4 eggs (keep 2 whites out)	1 cup sugar
1 can evaporated milk	1 tsp nutmeg
1 tsp cinnamon	dash salt

Mix all ingredients together except the 2 egg whites. Beat the egg whites and fold into other mixture. Put into unbaked pie crust and bake at 350 til well done.

Vivian McCain

### **Lemon Ice Box Pie**

1 can sweetened condensed milk  
½ cup lemon juice  
3 egg yolks  
1 graham cracker crust

Combine condensed milk and egg yolks, blend well. Add lemon juice mix well. Pour into graham cracker crust. Refrigerate for six hours or overnight. Cool whip topping is optional.

Nancy Huey

### **Strawberry Pie**

1 c. sugar  
3 T. cornstarch  
1 c. water  
Dash of salt  
1 pkg of strawberry jello  
1 pt. Strawberries, sliced and sprinkled with sugar  
½ c. sugar  
1 graham cracker piecrust  
1/ pt. Cool whip

Slice strawberries and sprinkle well with sugar. Mix in saucepan sugar, cornstarch, water and salt. Cook until clear. Add Jello and fresh strawberries. Mix well. Pour into crust. Refrigerate until set. Top with Cool whip.

Nancy Huey

## ***Desserts***

### **Fruit Pizza**

1 c. soft butter	Assorted fruit
$\frac{3}{4}$ c. sugar	2 T. cornstarch
3 c. flour	$\frac{1}{4}$ t. salt
1 8-oz. pkg. cream cheese	$\frac{2}{3}$ c. sugar
$\frac{1}{2}$ t. vanilla	1 c. orange juice
$\frac{1}{3}$ c. sugar	

Preheat oven to 350°. Cream butter and  $\frac{3}{4}$  c. sugar together. Work flour in with hands. Press into two round pizza pans or one jelly roll pan. Bake 12 minutes. Cool.

Mix cream cheese, vanilla and  $\frac{1}{3}$  c. sugar. Spread on cooled crust. Arrange assorted fruit (strawberries, kiwi, pineapple, peaches, mandarin oranges, blueberries, etc.) on top. For an attractive dish, different colors of fruit can be arranged in a pattern. Combine cornstarch, salt and  $\frac{2}{3}$  c. sugar. Add orange juice. Bring to a boil and boil for one minute. Pour over fruit. Chill. Cut into squares to serve.

Martha Jordan

### **Butter Pecan Ice Cream**

2 pkgs instant vanilla pudding mix  
2 cans (large) evaporated milk  
2  $\frac{1}{2}$  cups sugar  
1 tsp vanilla flavoring  
2 cups pecans which have been toasted in 3 Tbs butter

Mix pudding, milk, sugar, and vanilla together. Put into ice cream freezer. Fill up to fill level with regular milk. Add pecans. Freeze.

Vivian McCain

### Cracker Toffee

Line a jelly roll pan with foil.

Place Waverly Crackers (40) in pan. Boil 1-cup brown sugar and 1 cup REAL butter. (NOT MARGARINE)

Boil for 4 minutes. Pour over crackers and bake at 400 degrees for 5 minutes. Heat 5-7 squares almond bark and pour (spread) over crackers. Cool. Peel off foil and break into pieces. ENJOY!

Jamie Martello

### Christmas Cranberry Cookies

3 c. flour	1 c. brown sugar
1 t. baking powder	1 egg
¼ t. baking soda	¼ c. milk
½ t. salt	2 T. lemon juice
½ c. butter	3 c. frozen cranberries
1 c. sugar	1 c. chopped nuts

Preheat oven to 375°. Combine flour, baking powder, baking soda and salt into a bowl. Cream butter and sugars until fluffy. Beat in egg, milk and lemon juice. Stir in flour mixture gradually. Add cranberries and nuts. Drop by teaspoonfuls one inch apart on greased cookie sheet. Bake 15 min. Yield: about 6 dozen.

Martha Jordan

### Mamaw's Bavarian Cream

1 pkg. unflavored gelatin	1 c. crushed pineapple
1 c. lukewarm milk.	1 c. chopped nuts
1 c. sugar	1 pt. whipped heavy cream

Dissolve gelatin in a little warm water. Mix into milk. Add sugar, pineapple and nuts. Chill until thickened. Fold in whipped cream. Chill.

Martha Jordan

### Apple Dumplings

2 Cans Crescent Dinner Rolls	1/2 stick margarine
1 Cup 7 Up or Water	1/2 tsp. cinnamon
1/2 Cup Sugar	Dash salt
1 tsp. Vanilla	2-3 Apples sliced thin
1/2 Cup Brown Sugar	

Flatten rolls with rolling pin. Place approximately 1/4 apple (sliced) in roll and roll up. Place in baking dish. Mix sugars, water or 7 UP, margarine, vanilla, cinnamon and dash salt in boiler. Bring to a boil and pour over dumplings. Bake at 350 degrees for 30-40 minutes.

Bonnie Sliger

### **Peanut Butter Brownies**

1/3 cup butter	1 cup sifted flour
1/2 cup peanut butter	1 tsp baking powder
1 cup sugar	1/4 tsp salt
1/4 cup brown sugar	6 oz chocolate chips
2 eggs	1/2 tsp vanilla

Beat butter and peanut butter together until light. Add sugars. Add eggs one at a time beating after each. Add flour, baking powder, and salt. Add chocolate chips and vanilla last. Spread into greased 9 x 9 inch pan. Bake 30 minutes at 350.

Summer Nielsen

### **Mini Cinnamon Twists**

1/2 cup sugar	8 large marshmallows, halved
1 tsp cinnamon	1/2 cup confectioners' sugar
1 can refrigerator crescent rolls	1 Tbsp milk
3 Tbsp melted butter or margarine	

Preheat oven to 375 degrees. Grease cookie sheet. Mix sugar and cinnamon in a small bowl. Separate dough into triangles; cut each triangle in half lengthwise. Brush each triangle with melted butter, sprinkle with sugar-cinnamon. Place marshmallow half at the wide end of each triangle and roll starting from the wide end, to enclose marshmallow pinch edges of dough to seal. Place on baking sheet, seam side down about 2 inches apart. Bake for 10 minutes or until golden brown. Blend confectioners' sugar and milk together in a small bowl. Drizzle over warm twists. Remove twists; place on wire rack to cool.

Jamie Martello

### **Lemon Bars**

*It is important that the lemon bars taste like lemon. It cuts the sweetness of the filling.*

#### **Crust:**

1/2 lb. Unsalted butter at room temperature	2 cups flour
1/3 cup sugar	1/8 tsp salt

#### **Filling:**

8 extra large eggs, room temperature	1 cup freshly squeezed lemon juice
3 cups sugar	1 cup flour
2 Tbs lemon zest (4-6 lemons)	

Confectioners sugar for dusting

Preheat oven to 350. For the crust, cream the butter and sugar until light in the bowl of an electric mixer with paddle attachment. Combine the flour and salt, and with the mixer on low, add to the butter and sugar until just mixed. Dump the mixture onto a well floured board and gather into a ball. Flatten the dough with floured hands and press into a 9 x 13 x 2 inch baking sheet building a 1/2 inch edge on all sides. Chill.

Bake the crust for 15-20 minutes—until very lightly browned. Let cool on wire rack. Leave oven on.

For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and flour. Pour over the crust and bake for 30-35 minutes until the filling is set. Let cool to room temperature. Cut into squares or triangles and dust with confectioners sugar.

Lucia Tirmenstein

### Butter Tarts

1 C seedless raisins  
¼ C butter  
½ C brown sugar  
¼ t salt  
½ C dark corn syrup  
1 egg, slightly beaten  
½ t vanilla

Oven set to 450 degrees

Pour hot water over raisings and let stand 10 minutes. Drain. Cream sugar and butter. Add egg and vanilla, mixing well. Add raisins. Pour mixture into unbaked tart shells (2/3 full). Bake for about 15 minutes on lowest shelf of oven. (1 dozen)

Barbara Dunn  
(From Her Mom, Mariotta Borgkvist)

### Ice Cream Sandwich Dessert

*Impressive & easy*

Line a 9 x 13 Pyrex dish with ice cream sandwiches. Top with Smuckers Hot Fudge Topping and/or Caramel Topping. Freeze. Whip cream that has only almond flavoring added. No Sugar. Can substitute Cool Whip. Spread on top of toppings. Top with toasted almonds. Refreeze until ready to serve.

Diane Green Smith

### South Baked Custard

6 eggs, slightly beaten  
1 cup sugar  
1/2 tsp salt  
4 cups milk  
2 tsp vanilla

Combine sugar and salt. Pour in milk and vanilla. Mix. Add eggs and beat with mixer until just combined. Pour into a casserole dish or individual custard dishes. Sprinkle with cinnamon. Place in a pan of hot water and bake at 325° for about 40 minutes or test by inserting a knife into the center to see if it comes out clean. Note: This was one of my mother/s old recipes. I have used it many times.

Ruth Goforth

### Sugar Free “Quick” Chocolate Mousse

1 pkg. sugar free instant chocolate pudding  
1 pint whipping cream  
¼ cup water

Place whipping cream and water in a plastic shaker container. Add pudding mix. Shake 30 seconds. Pour or dip into serving cups immediately.

Judy Ordoyne

### **Idell's Tea Cakes**

1 c. butter  
1 t. soda in 1 T. warm water  
1½ c. sugar  
½ t. vanilla

3 eggs  
Flour (about 3 c.)  
½ t. salt

Preheat oven to 350°. Cream the butter; add sugar gradually and cream together. Beat eggs and stir them into the butter and sugar. Add salt and soda dissolved in warm water. Add vanilla. Sift flour and stir it in gradually until dough is stiff enough to roll out (will require about 3 c.). Don't roll out all dough at once; do it in small portions. Cut cookie shapes out of rolled dough or pinch off small portions and form into oval shapes in palm of hand. Place cookies on greased cookie sheet. Bake 10 min.

Martha Jordan

### **Éclair**

2 large boxes of sugar free instant vanilla pudding  
1 small box sugar free instant chocolate fudge pudding  
8 oz. Container of Cool Whip  
1 box graham crackers  
Milk as directed for pudding mixes.

Mix vanilla pudding as directed. Fold in Cool Whip. Add half of vanilla pudding and Cool Whip mixture to square dish, to cover bottom. Lay graham crackers on top. Add remaining vanilla pudding mix. Top with more graham crackers. Mix chocolate pudding as directed. Add to top of graham crackers for icing. Refrigerate.

Kathy Taylor

### **Mound Candy Bars**

1 box confectioner's sugar  
1 large bag flaked coconut  
1/2 tsp coconut flavoring  
3/4 cups hot mashed potatoes, unseasoned

Chocolate Mixture  
2 cups chocolate chips                      2/3 block paraffin wax

Combine all ingredients and mix well. Droop by teaspoonfuls on wax paper. Let cool. Shape into small logs. Chill and then dip in chocolate mixture. Melt chocolate chips and paraffin together and dip logs.

Ruth Goforth

### **Mexican Wedding Cake Cookies**

*Can't eat just one!*

1 cup butter (two sticks) softened  
1/2 cup confectioner's sugar  
2 cups plain flour, sifted  
1/2 cup finely chopped pecans  
Small amount of confectioner's sugar for rolling cookies

Combine all of the above ingredients, chill dough for several hours. Roll into small balls, bake at 325° until lightly browned. Roll in sugar.

Ruth Goforth

### **Peanut Cornflake Bars**

1 cup white Karo corn syrup  
1 cup peanut butter  
1/2 cup sugar  
5 1/2 cups cornflakes  
3/4 cup roasted peanuts

Combine cornflakes and peanuts in large bowl. Combine syrup, sugar and peanut butter; bring to a boil. Boil for about 2 minutes. Pour over cornflake and peanut mixture. Stir until coated. Pour into 9 x 13 inch pan. Press down and cool. Cut into bars.

Ruth Goforth

### **Bananas Foster**

2 TBSP butter  
Pinch cinnamon  
4 TBSP brown sugar  
Pinch ginger  
2 bananas  
1 TBSP banana liquor  
1 ounce brandy

Mix and cook sugar and butter until caramelized. Cut bananas lengthwise; cook until tender. Add liqueur and spices. Add brandy—do not stir—IGNITE. Spoon over vanilla ice cream.

Cheryl Cooper-Mouliere

### **Dropped Teacakes**

1 cup butter	1 tsp. soda
2 1/2 cups sugar	1 tsp. salt
4 eggs	1/4 cup buttermilk
4 1/2 cups all-purpose flour	1 tsp. vanilla
1 tsp. baking powder	

Cream butter and sugar. Add eggs and mix well. Add dry ingredients that have been blended together alternately with buttermilk. Mix in vanilla. Drop onto greased cookie sheets. Bake at 375 degrees for eight to ten minutes. Yields six dozen

Karen DeMoss

### **Five Minute Fudge**

2 1/4 cups sugar	1/4 cup butter
3/4 can evaporated milk	16 large marshmallows
1/2 tsp salt	

Bring above ingredients to boil for five minutes. Remove from fire. Add 6 oz semi-sweet chocolate chips. Add 1 cup chopped pecans and 1 tsp vanilla. Mix and pour into buttered dish.

Karen DeMoss

### Vanilla Wafer Logs

1 cup margarine  
2 cups all-purpose flour  
1/2 cup sour cream  
1 egg, separated  
30 vanilla wafers (crushed fine)  
1/2 cup flaked coconut  
1 cup finely chopped pecans  
1 1/2 cups apricot, peach or strawberry preserves (or more)

Cut margarine into flour until crumbly. Combine egg yolk and sour cream; add to flour mixture. Make a soft dough. Separate into 4 equal parts, wrap in wax paper and refrigerate overnight. Combine wafers, coconut and pecans in bowl. Roll dough out in small amount of flour. Spread about 1/2 cup preserves over dough. Sprinkle with part of wafer mixture. Roll up and place on cookie sheet. Brush with beaten egg white. Cut small slits in roll about 1 inch apart. Repeat Procedure with other parts of dough. Bake at 350° 30-40 minutes. Cool and slice.

Ruth Goforth

### Tea Cakes

1 box yellow cake mix  
1/2 chopped pecans (optional)  
1 pkg. instant chocolate pudding mix  
1/2 cup oil  
2 packages sweet and low  
2 Eggs

Mix ingredients. Form into a small ball and roll in sugar. Place on cookie sheet sprayed with Pam and cook for 12 minutes at 350 degrees.

Bonnie Sliger

### Apple Gift Cookies

1 cup light brown sugar, packed	1/2 tsp salt
1/2 cup shortening	1 tsp cinnamon
1 egg, beaten	1/2 tsp nutmeg
1 1/2 cups sifted all-purpose flour	1/4 tsp allspice
1 cup chopped apple	1/3 cup pecans, chopped
1/2 tsp baking powder	

Cream sugar and shortening until very light. Add beaten egg. Measure, mix and sift dry ingredients together. Add to creamed mixture and stir in apples and pecans. Drop by spoonfuls onto greased cookie sheet. Bake at 375 for 12-15 minutes. Yield: 4 dozen.

Karen DeMoss

### **Louisiana Pralines**

*Microwave!*

2 cups sugar                      2 Tbs butter  
2 cups pecan halves            1/8 tsp salt  
3/4 cup buttermilk               1 tsp soda

Combine first five ingredients in a 4 quart glass casserole. Microwave on high for 12 minutes, stirring every 4 minutes. Add soda, stirring well as it foams. Microwave on high 1 minutes longer. Beat mixture until thickened and it loses its gloss (about 1 minute). Drop candy by teaspoon onto waxed paper. Let stand until firm.

Karen DeMoss

### **Almond Magi**

2 sticks butter  
1 Tbs light Karo  
1 1/4 oz package almonds, slivered, can use more  
1 cup sugar  
1 Tbs water  
6 oz milk chocolate chips

Place butter, syrup, sugar and water in heavy saucepan. Bring to boil on low heat, stirring constantly for 12 minutes. It will turn the color of dark brown sugar. Spread almonds over cookie sheet. Pour candy over almonds. Top candy mixture with chocolate chips, spreading like frosting as they melt. Cook in refrigerator. Break into bite size pieces.

Karen DeMoss

### **Mini Cherry Cheesecakes**

1 cup vanilla wafer crumbs  
3 Tbs butter, melted  
1 8 oz pkg. cream cheese, softened  
1 1/2 tsp vanilla extract  
2 tsp lemon juice  
1/3 cup sugar  
1 egg  
1 can cherry pie filling

In a bowl, combine crumbs and butter. Press into bottom of 12 paper-lined muffin cups. In a mixing bowl combine cream cheese, vanilla, lemon juice, sugar and egg. Beat until smooth. Spoon into crusts. Bake at 375° for 12-15 minutes. Cool completely. Top with cherry pie filling. Refrigerate. Serves 12

Ruth Goforth

## Blackberry Buckle

1 cup all-purpose flour  
1 ½ cups sugar, divided  
1 teaspoon baking powder  
½ teaspoon salt, divided  
3 tablespoons butter or margarine, melted  
4 cups fresh blackberries or frozen blackberries, thawed  
1 tablespoon confectioners' sugar  
1 tablespoon cornstarch  
½ cup milk  
1 cup boiling water

Preheat oven to 350 degrees. Mix flour, ¾ cup sugar, baking powder, and ¼ teaspoon salt in a large bowl. Add butter; mix well.

Gently stir blackberries into flour mixture. Grease a large baking dish or casserole.

Mix remaining sugar, confectioners' sugar and cornstarch in a bowl. Stir in milk and remaining salt. Spoon over berry mixture.

Pour boiling water over top; do not stir. Bake for 45 minutes or until golden brown.

Jamie Martello

## Apple Raisin Crisp

4 cups sliced, peeled Granny Smith apples (about 4 medium)  
½ cup raisins  
1 cup packed light brown sugar  
½ cup flour  
½ cup rolled oats  
½ teaspoon cinnamon  
½ teaspoon nutmeg  
6 tablespoons butter, softened  
Vanilla ice cream

Preheat oven to 350 degrees. Toss apple slices and raisins in a large bowl. Divide among 4 individual, buttered casseroles.

Combine brown sugar, flour, oats, cinnamon and nutmeg in a bowl. Cut in butter using a pastry blender or 2 knives until crumbly.

Sprinkle over the apple mixture. Bake for 25 minutes or until apples are tender and topping is golden brown.

Top each with a scoop of ice cream. Serve warm.

Jamie Martello

## Hello Dollies

1 cup butter  
1 cup Graham cracker crumbs  
1 cup chocolate chips  
1 cup flaked coconut  
1 cup chopped nuts  
1 (14-oz.) can sweetened condensed milk

Preheat oven to 325. Melt butter in a 13-x9-x2 inch pan. Spread graham cracker crumbs, then chocolate chips, coconut, then nuts. Pour milk over all and bake 35 minutes. Cool before slicing into bars.

Cheryl Cooper-Mouliere

## Old Fashioned Tea Cookies

1 lb. Margarine  
2 cups sugar  
2 eggs, beaten

5 cups flour  
2 tsp vanilla

Cream margarine and sugar. Add eggs. Add flour, a small amount at a time, with vanilla. Dough should be stiff. Form 3-4 log rolls and refrigerate or freeze. Slice and bake at 350 on greased cookie sheet for 8-10 minutes. Edges will be brown. Sprinkle tops with sugar before or after baking.

Larry Foreman

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