

# *Jan's Cook Book*

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In memory of Jan Bethel, May 2, 2006

# Jan's Cook Book

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## **APPETIZERS**

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### **BARBECUE MEATBALLS**

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#### **INGREDIENTS:**

- 2 lbs ground beef
  - 1 chopped onion
  - 1 egg
  - bread crumbs (enough to hold mix together)
  - ketchup (to taste)
  - Worcestershire sauce (to taste)
  - 1/3 cup ketchup
  - 1/3 cup firmly packed brown sugar
  - 1/3 cup soy sauce
- 

#### **DIRECTIONS:**

- Mix ground beef, onion, egg, bread crumbs, ketchup and Worcestershire
  - Form into balls and brown in frying pan
  - Boil together ketchup, sugar and soy sauce
  - Pour off fat from meat
  - Add ketchup mixture to pan with meat
  - Cover and simmer for 30 minutes on low heat
- 

#### **USES / NOTES:**

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## **APPETIZERS**

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### **BRUSCHETTA GARLIC SPREAD**

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#### **INGREDIENTS:**

- 1 lb ripe Roma tomatoes, seeded and diced
  - 1 large clove garlic, finely diced
  - ½ cup fresh basil leaves, chopped
  - ½ tsp salt
  - freshly ground black pepper to taste
  - 3 tbl extra virgin olive oil
  - 1 small can drained sliced black olives
  - ½ cup freshly grated Parmesan cheese
- 

#### **DIRECTIONS:**

- Mix all ingredients until coated with oil
  - Set aside for 1 hour
  - Best served at room temperature
  - Serve with crackers
- 

#### **USES / NOTES:**

- Can be used as pasta sauce without cheese
  -
-

# *Jan's Cook Book*

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## **APPETIZERS**

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### **CHEESE AND SAUSAGE BALLS**

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#### **INGREDIENTS:**

- 3 cups Bisquick
  - 1 lb sausage
  - 1 lb cheddar cheese medium sharp shredded
- 

#### **DIRECTIONS:**

- Soften sausage and cheese to room temp
  - Mix all ingredients adding flour one cup at a time
  - Roll into balls
  - Bake at 350°F for 15 to 20 minutes
  - Can be served with hot mustard
- 

#### **USES / NOTES:**

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## **APPETIZERS**

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### **CHEESE BALL**

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#### **INGREDIENTS:**

- 1 large and 1 small pkg cream cheese
  - Woody's chunk of gold cheese
  - sharp cheddar
  - 1 dash red wine
  - 3 tbl Worcestershire sauce
  - 1/8 tsp garlic salt
  - if desired, roll in chopped nuts
- 

#### **DIRECTIONS:**

- Soften cream cheese
  - Mix all ingredients well
  - Make into a ball
  - Roll in chopped nuts
- 

#### **USES / NOTES:**

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## **APPETIZERS**

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### **CHEESE PATE**

---

#### **INGREDIENTS:**

- 5 packages cream cheese softened (8 oz)
  - 1 package blue cheese crumbles (4 oz)
  - 1 large package Hidden Valley ranch seasoning
  - 2 cups cheddar cheese shredded
- 

#### **DIRECTIONS:**

- In large mixing bowl combine ranch with 16 oz cream cheese
  - Put in bottom of spring form pan lined with plastic wrap
  - Press down into flat layer with plastic wrap sprayed with pam
  - In large mixing bowl combine 12 oz cream cheese with cheddar
  - Put on top of first layer in spring form pan using same method
  - In large mixing bowl combine 12 oz cream cheese with blue cheese
  - Put on top of second layer using same method
  - Cover with plastic wrap and refrigerate overnight
  - Take apart spring form pan and put pate on cake plate
  - Top with favorites (black olives, onions, etc) and serve with crackers
- 

#### **USES / NOTES:**

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## **APPETIZERS**

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### **CHIPPED BEEF CHEESE BALL**

---

#### **INGREDIENTS:**

- 2 packages creme cheese softened (8 oz)
  - green onion (tops only) chopped to taste
  - 1 tsp Accent
  - 1 jar dried beef finely chopped
  - reserve some beef to roll ball in
- 

#### **DIRECTIONS:**

- Combine all ingredients
  - Refrigerate until hard
  - Roll into ball
  - Roll in reserved beef
  - Refrigerate
  - Serve cold with crackers
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **APPETIZERS**

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### **HOMEMADE SALSA**

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#### **INGREDIENTS:**

- 2 cans whole peeled tomatoes drained (16 oz)
  - 1 small white onion chopped
  - 2 tbl cider vinegar
  - 2 tbl sugar
  - 3 tbl sliced Jalapeno peppers
  - dash salt
  - dash pepper
  - dash garlic powder
- 

#### **DIRECTIONS:**

- Put all ingredients in blender and mix
  - Caution: the longer it sits in refrigerator the hotter it gets
- 

#### **USES / NOTES:**

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## **APPETIZERS**

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### **HOT VIRGINIA DIP**

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#### **INGREDIENTS:**

- 1 cup pecans chopped
  - 2 tsp butter
  - 16 oz cream cheese softened
  - 4 tbl milk
  - 5 oz dried beef minced
  - 1 tsp garlic salt
  - 1 cup sour cream
  - 4 tsp minced onion
- 

#### **DIRECTIONS:**

- Saute pecans in butter and reserve
  - Mix all other ingredients thoroughly
  - Place in 1½ qt baking dish
  - Top with pecans
  - Bake at 350°F for 20 minutes
  - Serve hot with crackers, large Fritos or bread sticks
- 

#### **USES / NOTES:**

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## **APPETIZERS**

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### **MEXICAN ROLL-UP**

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#### **INGREDIENTS:**

- 1 package large flour tortillas (10 inch)
  - 8 oz cream cheese softened
  - 1 can refried beans
  - 1 package taco seasoning
  - 1 can plus 2 tablespoons Rotel
  - 1 package Mexican cheese
  - 3 scallions (use all green and white parts)
- 

#### **DIRECTIONS:**

- Lay tortillas out several hours before using
  - Mix all ingredients together except cheese
  - Spread mixed ingredients thinly onto tortilla
  - Sprinkle layer of cheese
  - Roll up tortillas and refrigerate overnight
  - Slice tortillas into 2 inch pieces before serving
- 

#### **USES / NOTES:**

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## **APPETIZERS**

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### **PICKLED EGGS**

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#### **INGREDIENTS:**

- juice from 1 can of beets
  - 1 cup vinegar
  - ½ cup sugar
  - 1½ tsp salt
  - shelled hard boiled eggs
  - beets
- 

#### **DIRECTIONS:**

- Mix first four ingredients
  - Pour into large jar
  - Add eggs and beets
  - Refrigerate
  - Best if made ahead a few days
- 

#### **USES / NOTES:**

- From Kathy Ansel
  -
-

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## **APPETIZERS**

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## **RUNAKES**

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### **INGREDIENTS:**

- water chestnuts
  - 1 lb bacon
  - 1½ cups ketchup
  - ½ cup brown sugar
  - ½ tsp dry mustard
  - ¼ cup water
- 

### **DIRECTIONS:**

- Wrap water chestnuts with bacon; secure with a toothpick
  - Combine all other ingredients
  - Pour over water chestnuts in baking dish
  - Bake at 350°F for 45 minutes or until crisp
- 

### **USES / NOTES:**

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## **APPETIZERS**

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### **SALMON PARTY LOG**

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#### **INGREDIENTS:**

- 1 can salmon (16 oz)
  - 1 tsp lemon juice
  - 8 oz cream cheese softened
  - 1 tsp horseradish
  - 2 tsp grated onion
  - ¼ tsp liquid smoke
  - ¼ tsp salt
  - ½ cup chopped nuts
  - 3 tbl chopped parsley
- 

#### **DIRECTIONS:**

- Drain and flake salmon
  - Combine all ingredients except nuts and parsley
  - Roll into a log in wax paper or plastic wrap
  - Chill well
  - When chilled unwrap and roll in nuts and parsley
  - Serve with crackers
- 

#### **USES / NOTES:**

- From Beth Webb
  -
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## **APPETIZERS**

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### **SALMON TIDBITS**

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#### **INGREDIENTS:**

- 1 large can pink salmon
  - 1 egg
  - ½ cup flour
  - 1 heaping tsp baking powder
  - 1 jar tartar sauce
- 

#### **DIRECTIONS:**

- Drain and remove bones from salmon; reserve ¼ cup juice
  - Put egg in medium mixing bowl
  - Add ¼ cup flour; mix well and set aside
  - Add baking powder to juice and beat until foamy
  - Mix all ingredients except tartar sauce together
  - Make into balls and drop into hot grease
  - Fry until golden
  - Drain and serve with tartar sauce
- 

#### **USES / NOTES:**

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# Jan's Cook Book

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## APPETIZERS

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### SOUTHERN CAVIAR

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#### INGREDIENTS:

- 1 can black eyed peas (14 oz)
  - 1 can black beans (14 oz)
  - 1 can chick peas (14 oz)
  - 1 package frozen corn defrosted (10 oz)
  - 1 can tomatoes with green chilies (14 oz)
  - 2 medium tomatoes diced
  - 4 green onions chopped
  - 1 medium green bell pepper diced
  - 2 cloves garlic crushed
  - 1 large diced onion
  - ½ cup fresh cilantro chopped
  - 8 oz Newman's Zesty Italian dressing
- 

#### DIRECTIONS:

- Make sure all ingredients are drained and rinsed well
  - Combine all ingredients and mix well
  - Chill at least 2 hours
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **APPETIZERS**

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### **STUFFED ARTICHOKE HEARTS**

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#### **INGREDIENTS:**

- canned artichoke hearts
  - creme cheese
  - spinach
  - pimentos chopped
  - garlic powder
  - salt
  - pepper
  - mozzarella cheese
  - paprika
- 

#### **DIRECTIONS:**

- Mix creme cheese,spinach,pimentos,garlic,salt and pepper
  - Stuff artichoke hearts with mixture
  - Top with mozzarella
  - Put under broiler to heat and melt cheese
  - Sprinkle with paprika before serving
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **APPETIZERS**

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### **TOMATO SAUCE DIP**

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#### **INGREDIENTS:**

- 8 oz seasoned tomato sauce
  - ½ bottle A-1 steak sauce
  - 2 tbl brown sugar
  - 2 tbl salad oil
- 

#### **DIRECTIONS:**

- Mix all ingredients
  - Heat until boiling
  - Serve hot
- 

#### **USES / NOTES:**

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## BREADS

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## BUNS

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### INGREDIENTS:

- 1 pkg dry yeast
  - ¼ cup warm water
  - 1 tbl sugar
  - ½ cup sugar
  - 2 tsp salt
  - ½ cup oil
  - 2 cups water
  - 6 cups all-purpose flour
- 

### DIRECTIONS:

- Combine first 3 ingredients in small bowl
  - Combine next 4 ingredients in medium bowl
  - Mix all together
  - Add flour and knead
  - Let rise 2 hours
  - Knead and let rise 3 more hours
  - Shape into buns and let rise overnight
  - Bake at 375°F
- 

### USES / NOTES:

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# Jan's Cook Book

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## BREADS

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### COUNTRY FAIR BREAD

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#### INGREDIENTS:

- 2 packs yeast softened in ½ cup warm water
  - 1/3 cup sugar
  - ½ cup shortening
  - 4 tsp salt
  - 2 cups hot scalded milk
  - 1/3 cup cold water
  - 4 beaten eggs
  - 9 to 10 cups all-purpose flour
  - melted butter
- 

#### DIRECTIONS:

- Combine sugar, shortening, salt and milk; stir to melt shortening
  - Add water and cool to luke warm; stir in eggs and yeast mixture
  - Gradually add flour to form a stiff dough
  - Knead until smooth and satin and place in a greased bowl and cover
  - Let rise in a warm place until doubled
  - Divide dough and place in (4)- 9x5x3 inch loaf pans
  - Let rise 1½ hours
  - Bake at 350°F for 35 minutes
  - While hot, brush with melted butter
  - Remove from pans and cool on wire rack
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **BREADS**

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### **MEMAW'S ROLLS**

---

#### **INGREDIENTS:**

- 5 cups flour
  - 3 tbl sugar
  - 1¼ tsp salt
  - ¼ tsp baking powder
  - ¼ tsp baking soda
  - 5 tbl lard
  - 1 yeast cake
  - 2 cups buttermilk
- 

#### **DIRECTIONS:**

- Sift dry ingredients into bowl
  - Cut lard through mixture
  - Add buttermilk which yeast has been dissolved into
  - Mix well and place in big bowl; brush top with butter
  - Cover and refrigerate to rise
  - Tear off desired amount for rolls
  - Dip each roll in butter and let rise for 2 hours
  - Bake
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **BREADS**

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### **TEA PARTY LOAF / BISHOP'S BREAD**

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#### **INGREDIENTS:**

- 3 cups Bisquick
  - 1 cup quick uncooked rolled oats
  - 1 cup sugar
  - 1 egg slightly beaten
  - 1½ cups milk
  - ¼ cup vegetable oil
  - ½ cup semi-sweet chocolate pieces
  - ½ cup butterscotch pieces
  - ½ cup chopped walnuts
- 

#### **DIRECTIONS:**

- Measure Bisquick into bowl
  - Stir in oats and sugar
  - Combine egg, milk and oil; add to oat mixture
  - Beat until smooth
  - Stir in chocolate, butterscotch and nuts
  - Pour into greased and wax paper lined 9x5x3 loaf pan
  - Bake at 350°F for 1 hour 15 minutes
  - Cool 10 minutes before turning out of pan
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#### **USES / NOTES:**

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# *Jan's Cook Book*

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## DESSERTS

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### APPLE CRUNCH COFFEE CAKE

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#### INGREDIENTS:

- 2 cups Bisquick
  - 2/3 cup milk
  - 3 tbl sugar
  - 1 egg
  - 2 cups apples, peeled and thinly sliced
  - 2 tbl chopped nuts
  - streusel topping (Page 22)
  - glaze (Page 23)
- 

#### DIRECTIONS:

- Preheat oven to 400°F
  - Grease 9x9x2 pan
  - Mix Bisquick, milk, sugar and egg; beat for 30 seconds
  - Pour half of batter in pan; arrange apples on top of batter
  - Sprinkle with half of streusel topping; sprinkle with nuts
  - Spread remaining batter on top of apples
  - Sprinkle with remaining streusel topping
  - Bake at 400°F for 20-25 minutes
  - Drizzle with glaze
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

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### **APPLE CRUNCH COFFEE CAKE GLAZE**

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#### **INGREDIENTS:**

- ½ cup powdered sugar
  - approx. 2 tsp milk
- 

#### **DIRECTIONS:**

- Mix ingredients
  - Use enough milk to make desired consistency
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **DESSERTS**

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### **APPLE CRUNCH COFFEE CAKE TOPPING**

---

#### **INGREDIENTS:**

- 2/3 cup Bisquick
  - 2/3 cup packed brown sugar
  - 1 tsp ground cinnamon
  - ½ tsp ground nutmeg
  - ¼ cup firm butter or margarine
- 

#### **DIRECTIONS:**

- Mix Bisquick,brown sugar,cinnamon and nutmeg
  - Cut in butter until crumbly
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **DESSERTS**

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### **BANANA PUDDING MERINGUE**

---

#### **INGREDIENTS:**

- 3 egg whites
  - ¼ cup sugar
- 

#### **DIRECTIONS:**

- Beat egg whites until stiff
  - Gradually add sugar, beating well
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **DESSERTS**

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### **BANANA PUDDING SAUCE**

---

#### **INGREDIENTS:**

- ½ cup sugar
  - 3 tbl flour
  - 4 eggs
  - 2 cups milk
  - 2 tsp vanilla
  - ¼ tsp salt
- 

#### **DIRECTIONS:**

- Combine sugar, flour and salt in top of double broiler
  - Stir and add 1 whole egg and 3 egg yolks
  - Add milk and cook uncovered, stirring constantly, until thick
  - Remove from heat and add vanilla
- 

#### **USES / NOTES:**

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# Jan's Cook Book

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## DESSERTS

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### BEST PEANUT BUTTER COOKIES

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#### INGREDIENTS:

- ¾ cup un-sifted all-purpose flour
  - ½ tsp baking soda
  - ½ cup butter
  - ½ cup creamy peanut butter
  - ½ cup firmly packed light brown sugar
  - ½ cup granulated sugar
  - 1 large egg
  - 1 tsp vanilla
  - ½ cup salted Spanish peanuts
  - ½ cup semi-sweet chocolate bits
- 

#### DIRECTIONS:

- On wax paper mix together flour and baking soda
  - In medium bowl cream butter and peanut butter
  - Beat in brown sugar, granulated sugar, egg and vanilla
  - Add flour mixture by hand
  - Mix well
  - Stir in peanuts and chocolate bits
  - Drop by heaping tsp onto un-greased cookie sheets
  - Press down, with floured fork, making criss-cross pattern
  - Bake at 350°F for 10 minutes
  - Let cool one minute before removing from cookie sheet
- 

#### USES / NOTES:

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# Jan's Cook Book

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## DESSERTS

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### BLUEBERRY DESSERT

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#### INGREDIENTS:

- 1 package graham cracker crumbs
  - 1 package cool whip
  - 1 package pie filling blueberries
  - 1 cup sugar
  - 1 egg
  - 1 can crushed pineapple drained
  - 1 tsp vanilla
  - 8 oz cream cheese softened
- 

#### DIRECTIONS:

- Reserve first 3 ingredients
  - Combine remaining ingredients in bowl
  - In a separate serving dish, place a layer of cracker crumbs
  - Alternate layers of combined ingredients with crumbs
  - On last layer of cracker crumbs, put pie filling
  - Top with Cool Whip
  - Chill before serving
- 

#### USES / NOTES:

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# Jan's Cook Book

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## DESSERTS

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### BROWNIES

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#### INGREDIENTS:

- 2 sticks margarine
  - 4 eggs
  - 2 cups sugar
  - 6 tbl cocoa
  - 1½ cups all-purpose flour
  - 1 tsp vanilla
- 

#### DIRECTIONS:

- Melt butter in 9x13 baking dish
  - In bowl, beat 4 eggs
  - Pour in sugar and mix with a fork
  - Add remaining ingredients and melted butter
  - Mix well and pour back into pan
  - Bake at 350°F until done
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

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### **BROWNIES FROSTING**

---

#### **INGREDIENTS:**

- 1 cup sugar
  - 1/3 cup canned milk
  - 1 stick butter
  - 1/2 cup chocolate chips
- 

#### **DIRECTIONS:**

- In saucepan combine sugar milk and butter
  - Boil for 1½ minutes
  - Add chocolate chips
  - Pour hot mixture over brownies as soon as they are done
  - Let cool before serving
- 

#### **USES / NOTES:**

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## **DESSERTS**

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### **BUTTER FROSTING**

---

#### **INGREDIENTS:**

- ½ stick margarine
  - 1 tbl shortening
  - ½ box confectioner's sugar
  - 1 tsp vanilla
  - enough milk for spreading consistency
- 

#### **DIRECTIONS:**

- Cream together all ingredients
  - Add enough milk to be able to spread
  - Spread evenly over cake
- 

#### **USES / NOTES:**

- Use with chocolate pound cake
  -
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# Jan's Cook Book

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## DESSERTS

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### CHEESECAKE CRUST

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#### INGREDIENTS:

- 1½ cups sifted flour
  - ¼ cup plus 2 tbl sugar
  - 1½ tsp lemon rind
  - ¾ cup margarine softened
  - 2 egg yolks
  - ½ tsp vanilla
- 

#### DIRECTIONS:

- Mix together like dough
  - Press 1/3 dough into bottom of spring form pan
  - Bake for 10 minutes at 400°F in preheated oven
  - Let cool
  - Press rest of dough up to ½ inch from top of pan
- 

#### USES / NOTES:

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# Jan's Cook Book

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## DESSERTS

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### CHEESECAKE FILLING

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#### INGREDIENTS:

- 32 oz cream cheese softened
  - 1 cup medium sharp cheddar cheese grated
  - 1¾ cups sugar
  - ¼ tsp vanilla
  - ½ tsp orange rind grated
  - 4 eggs
  - 2 egg yolks
  - ¼ cup beer
  - ¼ cup heavy cream
- 

#### DIRECTIONS:

- Preheat oven to 500°F
  - Beat cream cheese until fluffy; add cheddar
  - Beat until well blended
  - Add sugar, vanilla and rind gradually
  - Add eggs and yolks one-at-a-time
  - Beat after each
  - Stir in beer and cream
  - Pour all into pan and bake for 8 minutes at 500°F
  - Reduce heat to 250°F and bake for 1 hour
  - Cool to room temperature
  - Chill
  - Remove sides of pan
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

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### **CHERRY CRUMB CAKE**

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#### **INGREDIENTS:**

- 1 can cherry pie filling
  - ½ cup crushed pineapple drained
  - 1 stick butter melted
  - 1 package yellow or white cake mix
- 

#### **DIRECTIONS:**

- Combine filling and pineapple and put in glass baking dish
  - Melt butter and slowly add to cake mix until crumbly
  - Pour cake mixture over filling mixture
  - Bake at 350°F until top is done
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **DESSERTS**

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### **CHESS FOIL PIE**

---

#### **INGREDIENTS:**

- 2 large eggs at room temperature
  - 1 cup sugar
  - 2 tbl lemon juice
  - 1 stick margarine (do not use butter)
  - pinch of salt
  - 1 frozen pie crust
- 

#### **DIRECTIONS:**

- Melt butter in pan
  - Put eggs in bowl with salt and beat until frothy
  - Add sugar, a little-at-a-time
  - Add lemon juice
  - Add butter while beating
  - Scrape into pie crust
  - Bake at 350°F until done and not mushy in center
- 

#### **USES / NOTES:**

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# Jan's Cook Book

---

## DESSERTS

---

### CHOCOLATE ICE CREAM ROLL

---

#### INGREDIENTS:

- 4 eggs separated
  - ½ cup sugar
  - ½ cup un-sifted all-purpose flour
  - 1/3 cup Hershey's cocoa
  - ¼ cup sugar
  - ½ tsp baking soda
  - ¼ tsp salt
  - 1/3 cup water
  - 1 tsp vanilla
  - 1 tsp vanilla
  - 1 tbl sugar
  - 1 quart ice cream softened
  - Classic Cocoa Sauce (Page 38)
- 

#### DIRECTIONS:

- Line jelly roll pan with foil and grease foil
  - Beat eggs for 2 minutes on medium speed; gradually add ½ cup sugar
  - Continue beating for 2 minutes
  - Combine flour,cocoa,¼ cup sugar,baking sodaand salt on low speed
  - Add water,alternately, until mix is smooth; add vanilla and set aside
  - Beat egg whites until foamy; add 1 tbl sugar and beat until stiff peaks
  - Fold into chocolate mix; spread batter evenly into pan
  - Bake at 375°F for 14-16 minutes
  - Put on slightly dampened towel and roll in towel
  - Unroll and re-roll omitting towel; let cool
  - Unroll and spread with softened ice cream
  - Re-roll and freeze immediately
- 

#### USES / NOTES:

- Drizzle with classic cocoa sauce (Page 38)
  -
-

# Jan's Cook Book

---

## DESSERTS

---

### CHOCOLATE ICING

---

#### INGREDIENTS:

- 1½ cups sugar
  - 4 tbl cocoa
  - ¼ tsp cream of tartar
  - 1 cup milk
  - ¼ stick margarine
  - 1 tsp vanilla
- 

#### DIRECTIONS:

- Combine first 4 ingredients together
  - Cook until a hard ball forms when dropped into glass of cold water
  - Remove from heat; add margarine and vanilla
  - Spread on cake while icing is hot
- 

#### USES / NOTES:

- 
-



# *Jan's Cook Book*

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## **DESSERTS**

---

### **CHOCOLATE POUND CAKE**

---

#### **INGREDIENTS:**

- 5 eggs
  - 3 cups sugar
  - 2 sticks butter
  - ½ cup shortening
  - 1 tsp vanilla
  - 4 tsp cocoa
  - 1 cup evaporated milk
  - 3 cups plain flour
  - ½ tsp baking powder
  - 1 tsp salt
- 

#### **DIRECTIONS:**

- Cream butter and shortening
  - Remove enough to grease tube pan
  - Grease and flour pan
  - Add eggs one-at-a-time
  - Add vanilla and cocoa
  - Sift together flour, salt and baking powder
  - Add flour and milk alternately
  - Mix well and pour into pan
  - Bake 350°F for 1½ hour
  - Let cool for 5 minutes before removing from pan
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

---

## **DESSERTS**

---

### **CLASSIC COCOA SAUCE**

---

#### **INGREDIENTS:**

- 6 tbl Hershey's cocoa
  - 1 cup sugar
  - $\frac{3}{4}$  cup evaporated milk
  - $\frac{1}{4}$  cup butter
  - $\frac{1}{8}$  tsp salt
  - $\frac{1}{2}$  tsp vanilla
- 

#### **DIRECTIONS:**

- Combine cocoa and sugar in a saucepan
  - Blend in evaporated milk
  - Add butter and salt
  - Cook and stir constantly until mixture just begins to boil
  - Remove from heat and add vanilla
  - Serve warm
- 

#### **USES / NOTES:**

- Use on chocolate ice cream roll
  - Serve on ice cream or other desserts
-

# *Jan's Cook Book*

---

## DESSERTS

---

### COLD OVEN POUND CAKE

---

#### INGREDIENTS:

- 2 sticks butter
  - ½ cup shortening
  - 3 cups sugar
  - 5 eggs
  - 3 cups sifted all-purpose flour
  - ½ tsp baking powder
  - 1 cup milk
  - 1 tsp vanilla extract
  - ½ tsp orange extract
  - ½ tsp lemon extract
  - ½ tsp almond extract
- 

#### DIRECTIONS:

- Cream together butter, shortening and sugar
  - Add eggs one-at-a-time
  - Sift flour and baking powder 3 times
  - Add to butter mixture alternating with milk
  - Add extracts
  - Grease and flour tube pan
  - Place in cold oven
  - Bake at 350°F for 1 hour 25 minutes
  - Do not open oven door until done
- 

#### USES / NOTES:

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# Jan's Cook Book

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## DESSERTS

---

### COWBOY COOKIES

---

#### INGREDIENTS:

- 1 tsp baking soda
  - ½ tsp baking powder
  - 2 cups flour
  - 2 sticks margarine
  - 1 cup sugar
  - 1 cup brown sugar, firmly packed
  - 2 eggs
  - 1 tsp vanilla
  - 1 cup oatmeal
  - 1 package chocolate chips (12 oz)
- 

#### DIRECTIONS:

- Stir together flour, baking soda and baking powder
  - Cream together butter, sugar and brown sugar
  - Add 2 eggs to sugar mixture and beat
  - Add vanilla and flour mixture; beat
  - Add oatmeal and beat
  - Add chocolate and beat
  - Bake 350°F for 8 minutes
- 

#### USES / NOTES:

- 
-

# *Jan's Cook Book*

---

## **DESSERTS**

---

### **DANISH WEDDING COOKIES**

---

#### **INGREDIENTS:**

- 2 sticks butter, softened
  - 2 tsp vanilla
  - 2 cups all-purpose flour
  - ½ tsp salt
  - 2 cups chopped nuts
  - 4 tbl powdered sugar
- 

#### **DIRECTIONS:**

- Cream butter and sugar
  - Add salt to flour; combine with butter and sugar
  - Add nuts
  - Shape into balls
  - Bake 400°F for 10 minutes
  - As soon as cookies emerge from oven, roll them in sugar
  - Then re-roll
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

---

## **DESSERTS**

---

### **EASTER EGGS**

---

#### **INGREDIENTS:**

- 6 boxes powdered sugar 10x
  - 6 sticks margarine
  - approx. 3 tbl vanilla
  - enough milk to blend ingredients
  - peanut butter, coconut, fruit or nuts
- 

#### **DIRECTIONS:**

- Mix butter and sugar
  - Add peanut butter, coconut and fruit or nuts
  - Add vanilla and milk
  - Shape into eggs
  - Lay on tray
- 

#### **USES / NOTES:**

- 
-

# *Jan's Cook Book*

---

## DESSERTS

---

### EASTER EGGS FROSTING

---

#### INGREDIENTS:

- 2 boxes baker's chocolate
  - 1½ bars paraffin wax (thick slivers)
- 

#### DIRECTIONS:

- Melt ingredients together in saucepan
  - Let cool a little
  - Dip eggs in chocolate
  - If chocolate mixture cools too much re-melt
- 

#### USES / NOTES:

- 
-

# *Jan's Cook Book*

---

## DESSERTS

---

### EXTRA MOIST PINEAPPLE UPSIDE-DOWN CAKE

---

#### INGREDIENTS:

- 1 can sliced pineapple in juice (20 oz)
  - 2 packs jello brand vanilla instant pudding (4 oz)
  - 10 maraschino cherry halves
  - ½ cup brown sugar
  - 1 package yellow cake mix (2 layer size)
  - 4 eggs
  - 1 cup water
  - ¼ cup oil
- 

#### DIRECTIONS:

- Drain pineapple reserving juice
  - Arrange slices in 13x9 pan, placing cherries in between
  - Combine 1 package pudding mix with pineapple juice
  - Pour over pineapple and sprinkle with brown sugar
  - Combine cake mix with remaining ingredients; beat 4 minutes
  - Pour into pan and bake for 55 to 60 minutes
  - Cool in pan 5 minutes before turning out
  - Serve warm
- 

#### USES / NOTES:

- 
-



# Jan's Cook Book

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## DESSERTS

---

### FRUIT CAKE

---

#### INGREDIENTS:

- 1 lb mixed fruit
  - 8 oz candied cherries(half whole and half chopped)
  - 8 oz dates chopped
  - 8 oz raisins
  - 8 oz pecans
  - 1 cup shortening
  - ½ cup sugar
  - 5 well beaten eggs
  - 1½ cups all-purpose flour
  - 1 tsp salt
  - 1 tsp baking powder
  - 1 tsp allspice
  - ½ tsp nutmeg
  - ½ tsp cloves
  - ¼ cup grape juice
- 

#### DIRECTIONS:

- Dredge fruit and nuts with ¼ cup flour and set aside
  - Add flour and spices alternately with grape juice
  - Pour batter over fruit and mix well
  - Put 2 cups water in bottom of baking dish
  - Pour batter in pan
  - Bake 250°F for 3 to 4 hours
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## DESSERTS

---

### FRUIT CAKE COOKIES

---

#### INGREDIENTS:

- 1½ cups light brown sugar
  - ½ cup granulated sugar
  - 1 lb butter
  - 3 eggs
  - 1 tsp vanilla
  - 4 cups flour
  - 1 tsp baking soda
  - 1 tsp baking powder
  - 1 tsp cinnamon
  - 1½ cup fruit cake mix
  - 1½ chopped pecans
  - 1½ cup chopped walnuts
  - 1 box sugar rolled dates
  - ½ lb golden raisins
- 

#### DIRECTIONS:

- Mix all ingredients
  - Drop onto cookie sheet
  - Bake at 325°F for 12 to 15 minutes
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **FRUIT COCKTAIL CAKE**

---

#### **INGREDIENTS:**

- 1½ cups sugar
  - 1 egg
  - 1 can fruit cocktail
  - 1 tsp vanilla
  - 2 cups all-purpose flour
  - 1 tsp salt
  - 1 tsp baking soda
- 

#### **DIRECTIONS:**

- Blend all ingredients together
  - Bake at 350°F for 35 minutes
- 

#### **USES / NOTES:**

- From Lib Tedder
  -
-

# *Jan's Cook Book*

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## **DESSERTS**

---

### **FRUIT COCKTAIL CAKE FROSTING**

---

#### **INGREDIENTS:**

- 1 cup coconut
  - 1 cup sugar
  - 1 stick margarine
  - 1 small can milk
  - 1 tsp vanilla
  - 1 cup chopped nuts
- 

#### **DIRECTIONS:**

- Combine all ingredients in a saucepan
  - Cook until hard ball forms when dropped into glass of cold water
  - (approx. 10 minutes)
- 

#### **USES / NOTES:**

- From Lib Tedder
  -
-

# Jan's Cook Book

---

## DESSERTS

---

### FRUIT PIZZA

---

#### INGREDIENTS:

- 2 cans Pillsbury crescent rolls
  - 2 packs cream cheese (8 oz)
  - 3 tbl juice from pineapple chunks
  - ½ cup sugar
  - fruit, of your choice, to put on top
- 

#### DIRECTIONS:

- Roll out crescent rolls; put on cookie sheet and bake
  - Mix cream cheese, juice and sugar
  - Spread evenly on dough
  - Arrange fruit on top
  - Cut in slices like a pizza
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **FUDGE**

---

#### **INGREDIENTS:**

- 2 ¼ cups sugar
  - ¼ cup butter
  - 1 jar marshmallow cream
  - ¼ tsp salt
  - 1 cup evaporated milk
  - 1 tsp vanilla
  - 1 cup Nestle semi-sweet chocolate morsels
  - 1 cup chopped nuts
  - ½ cup chopped nuts (for topping)
- 

#### **DIRECTIONS:**

- In a 3 qt saucepan combine first 5 ingredients
  - Stir over medium heat until mix boils and is bubbly on top
  - Boil and stir for 5 minutes
  - Remove from heat
  - Add remaining ingredients and stir until chocolate is melted
  - Spread in buttered 8 to 9 inch square pan
  - Top with nuts
  - Cool before cutting
- 

#### **USES / NOTES:**

- From Eva Anspach
  -
-

# *Jan's Cook Book*

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## **DESSERTS**

---

### **FUDGE ICING**

---

#### **INGREDIENTS:**

- 4 ½ squares melted un-sweetened chocolate
  - 4 ½ tbl butter
  - 1½ tbl milk
  - 3 cups confectioner's sugar
  - ¼ tsp salt
  - 1½ tsp vanilla
- 

#### **DIRECTIONS:**

- Heat over double broiler: chocolate, butter and milk until melted
  - Blend in sugar, vanilla and salt
  - Cook over boiling water 15-20 minutes
  - Cool slightly before spreading
- 

#### **USES / NOTES:**

- From Eva Anspach
  -
-

# Jan's Cook Book

---

## DESSERTS

---

### GINGERBREAD

---

#### INGREDIENTS:

- 1½ cups all-purpose flour
  - ¼ tsp salt
  - ½ tsp soda
  - ½ tsp cinnamon
  - ¾ tsp ginger
  - ½ tsp allspice
  - 1/3 cup butter
  - ½ cup sugar
  - 1 egg
  - ½ cup light molasses
  - ½ cup buttermilk
- 

#### DIRECTIONS:

- Sift first 6 ingredients together; set aside
  - Cream butter until soft, add sugar and whole egg
  - Cream until light and fluffy, add molasses and beat for 2 minutes
  - Add flour mix and buttermilk alternately beating after each addition
  - Put batter in 11x7x1½ inch dish lined with plain paper
  - Bake at 350°F for 25-30 minutes (for glass dish 325°F)
  - Turn out on cake cooler
  - Serve warm
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## DESSERTS

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### GINGERBREAD (LEMON TOPPING)

---

#### INGREDIENTS:

- 4 eggs separated
  - 1 cup sugar
  - ¼ cup lemon juice
  - 1 tbl butter
  - 1 tsp grated lemon rind
  - 1/8 tsp salt
- 

#### DIRECTIONS:

- Place egg yolks in top of double broiler, beat until light and thick
  - Add ¾ cup sugar gradually to yolks and continue beating
  - Add lemon juice and rind and continue cooking 15 minutes; stirring constantly
  - Add butter, stir to blend and cool slightly
  - Beat egg whites until stiff, add remaining sugar and salt
  - Beat until glossy and smooth
  - Fold egg yolk mix, lightly but thoroughly, into egg whites mix
  - Serve warm over gingerbread
- 

#### USES / NOTES:

- Topping for gingerbread
  - Can also be cooled and served alone with whipped cream
-

# *Jan's Cook Book*

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## **DESSERTS**

---

### **GLAZED FRESH STRAWBERRY PIE**

---

#### **INGREDIENTS:**

- 3 pints strawberries washed and hulled
  - 1 cup sugar
  - 3 ½ tbl cornstarch
  - ½ cup water
  - 1 baked 9 inch pastry shell
  - whipped topping if desired
- 

#### **DIRECTIONS:**

- Mash 1 pint strawberries and reserve
  - Mix sugar and cornstarch in 3 quart saucepan
  - Stir in water and mashed berries
  - Cook over medium heat, stirring constantly, until boiling
  - Boil for 2 minutes; remove from heat and cool
  - Fold in remaining 2 pints berries
  - Pour into pastry shell
  - Chill
  - Serve with whipped topping if desired
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **HAPPY WAY CAKE**

---

#### **INGREDIENTS:**

- 2 ½ sifted all-purpose flour
  - 1½ cups sugar
  - 3 tsp salt
  - ½ cup shortening
  - 1 cup milk
  - 2 eggs unbeaten
  - 1 tsp vanilla
- 

#### **DIRECTIONS:**

- Cream shortening, sugar and eggs
  - Sift flour, salt and baking powder together
  - Add alternately with milk
  - Add vanilla
  - Bake at 375°F for 25 to 30 minutes
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **HOT FUDGE SAUCE**

---

#### **INGREDIENTS:**

- 5 squares un-sweetened chocolate
  - ½ cup butter
  - 3 cups un-sifted powdered sugar
  - 1 large can evaporated milk
  - 1 ¼ tsp vanilla
- 

#### **DIRECTIONS:**

- Melt together in top of double broiler
  - Remove from heat
  - Mix and add, alternately, sugar and milk
  - Bring to a boil over medium heat over boiling water
  - Cook about 8 minutes
  - Remove from heat and add vanilla
- 

#### **USES / NOTES:**

- 
-

# Jan's Cook Book

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## DESSERTS

---

### ICE CREAM

---

#### INGREDIENTS:

- 5½ oz vanilla pudding mix
  - 2 cups sugar
  - 4 cups milk
  - 1 cup water
  - 1 can evaporated milk (13 oz)
  - 2 cups mashed fruit of your choice
- 

#### DIRECTIONS:

- Combine pudding mix and sugar in large bowl
  - Add remaining ingredients stirring well
  - Pour mix into freezer can of a 1 gallon churn
  - Churn according to manufacturer's instructions
  - Add fruit when mix has thickened
  - Let stand for 1 hour
- 

#### USES / NOTES:

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-

# *Jan's Cook Book*

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## DESSERTS

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### JAPANESE NUT CAKE

---

#### INGREDIENTS:

- 1 stick butter
  - ½ cup Crisco
  - 2 cups all-purpose flour
  - 5 egg yolks
  - 1 tsp soda
  - 1 tsp vanilla
  - 1 cup buttermilk
  - 1 cup coconut
  - ½ cup nuts
  - 5 egg whites
- 

#### DIRECTIONS:

- Cream butter and Crisco
  - Add sugar into mixture and egg yolks one-at-a-time
  - Combine flour and soda; add to mix, alternately, with buttermilk
  - Stir in vanilla; add coconut and nuts
  - Fold in stiffly beaten egg whites
  - Pour batter into pans
  - Bake at 350°F
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **JAPANESE NUT CAKE TOPPING**

---

#### **INGREDIENTS:**

- 8 oz cream cheese softened
  - 1 stick butter
  - 1 box powdered sugar
  - ½ tsp vanilla
  - ½ tsp black walnut flavoring
  - nuts
- 

#### **DIRECTIONS:**

- Beat butter and cream cheese until smooth
  - Add sugar and mix well; add vanilla and flavoring
  - Spread between layers, top and sides
  - Sprinkle with nuts all over
- 

#### **USES / NOTES:**

- Topping for Japanese Nut Cake
  -
-

# Jan's Cook Book

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## DESSERTS

---

### LEMON CHESS PIE

---

#### INGREDIENTS:

- 2 large or 3 medium eggs
  - ¼ lb margarine (not real butter)
  - pinch salt
  - 1 cup sugar
  - juice of 1 lemon
  - 9 inch shallow pie crust (frozen is okay)
- 

#### DIRECTIONS:

- Preheat oven to 350°F
  - Bring all ingredients to room temperature
  - Melt margarine and allow to cool slightly
  - Add salt to eggs and beat with electric mixer until light color
  - Add sugar slowly while mixer is on high speed
  - Add melted margarine slowly while mixer is on high speed
  - Add lemon juice while mixer is on high speed
  - Mixture should look like soft peak whipped cream
  - Pour mix into pie crust; cover outer edge of crust with foil or pie crust ring
  - Bake at 350°F for 45 minutes to 1 hour
  - Pie top will be dark brown and ballooned
- 

#### USES / NOTES:

- From Irene Corder
  -
-



# Jan's Cook Book

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## DESSERTS

---

### LIZZUS

---

#### INGREDIENTS:

- 6 cups pecans
  - 2 lb candied cherries
  - 2 lb candied pineapples
  - 1 lb seedless dark raisins
  - 1 lb white raisins
  - 1 stick butter
  - 1½ cups brown sugar
  - 4 cups flour
  - ½ cup flour (to dredge fruit)
  - 1 tsp cloves
  - 1 tsp allspice
  - 1 tsp nutmeg
  - 1 tsp cinnamon
  - 4 eggs
  - 3 tsp baking soda
  - 3 tsp milk
  - 1 cup wine
- 

#### DIRECTIONS:

- Dice fruit and dredge with flour
  - Cut pecans
  - Mix dry ingredients and add to beaten eggs, butter and wine
  - Mix fruit into batter
  - Drop by teaspoons onto cookie sheet
  - Bake at 350°F for 10 minutes
- 

#### USES / NOTES:

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# Jan's Cook Book

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## DESSERTS

---

### LOUISIANA NUT CAKE

---

#### INGREDIENTS:

- ½ lb butter
  - 2 cups sugar
  - 6 eggs
  - ½ cup peach brandy
  - 4 cups self-rising flour
  - 2 tsp nutmeg
  - 1 box golden raisins
  - 3 ½ cups pecans chopped
- 

#### DIRECTIONS:

- Dredge fruit and nuts with ¼ cup flour; set aside
  - Combine remaining flour with nutmeg; set aside
  - Cream sugar and butter and add eggs one at a time
  - Alternate adding flour nutmeg mix with brandy
  - Add fruit and nuts
  - Bake at 275°F for 2 hours
- 

#### USES / NOTES:

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# Jan's Cook Book

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## DESSERTS

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### MAGIC COOKIE BARS

---

#### INGREDIENTS:

- ½ cup butter or margarine
  - 1½ cups graham cracker crumbs
  - 1 can Eagle brand sweetened condensed milk (14 oz)
  - 6 oz semi-sweet chocolate morsels
  - 1 can flaked coconut (35 oz)
  - 1 cup chopped nuts
- 

#### DIRECTIONS:

- Preheat oven to 350°F
  - In baking pan, melt butter
  - Sprinkle crumbs over butter
  - Pour milk evenly over crumbs
  - Top evenly with remaining ingredients
  - Press down gently
  - Bake at 350°F for 25-30 minutes
  - Cool thoroughly before cutting
  - Store loosely covered at room temperature
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **MISSISSIPPI MUD CAKE**

---

#### **INGREDIENTS:**

- 2 cups sugar
  - 1/3 cup cocoa
  - 3 sticks margarine
  - 4 eggs
  - 1 tsp vanilla
  - 1½ cups flour
  - 1 1/3 cups coconut (1 can)
  - 1 cup pecans chopped
  - 7 oz marshmallow creme
- 

#### **DIRECTIONS:**

- Creme sugar,cocoa and margarine together
  - Add eggs and vanilla; mix well
  - Add flour,coconut and pecans
  - Mix well
  - Bake in 9x15 inch pan at 350°F for 40 minutes
  - When cake is done spread marshmallow creme on hot cake
- 

#### **USES / NOTES:**

- From Faye Brake
  -
-

# *Jan's Cook Book*

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## **DESSERTS**

---

### **MISSISSIPPI MUD CAKE (FROSTING)**

---

#### **INGREDIENTS:**

- 1 box confectioner's sugar
  - ½ cup milk
  - ½ cup cocoa
  - ½ stick butter or margarine softened
- 

#### **DIRECTIONS:**

- Mix all ingredients
  - Stir until smooth
  - Put on top of cooled Mississippi mud cake
- 

#### **USES / NOTES:**

- Use to top Mississippi mud cake
  -
-

# Jan's Cook Book

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## DESSERTS

---

### OATMEAL CAKE

---

#### INGREDIENTS:

- 1¼ cups boiling water
  - 1 cup oats
  - ½ cup Wesson oil
  - 1 cup brown sugar
  - 1 cup sugar
  - 2 eggs
  - 1 tsp vanilla
  - 1¼ cups self-rising flour
  - 1 tsp baking powder
  - 1 tsp baking soda
  - 1 tsp cinnamon
  - ½ tsp salt
- 

#### DIRECTIONS:

- Add ingredients, in order, into mixer bowl
  - Mix all together
  - Bake at 350°F for 30-35 minutes
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **OATMEAL CAKE ICING**

---

#### **INGREDIENTS:**

- 1 stick margarine melted
  - 1 cup brown sugar
  - 1 can coconut
  - ½ cup pecans chopped
  - 2 egg yolks
  - ½ tsp vanilla
- 

#### **DIRECTIONS:**

- Combine all ingredients
  - Beat well
  - Ice cake and put under broiler to brown
- 

#### **USES / NOTES:**

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-

# Jan's Cook Book

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## DESSERTS

---

### ORANGE KISS ME CAKE

---

#### INGREDIENTS:

- 6 oz can frozen orange juice
  - 2 cups all-purpose flour
  - 1 cup sugar
  - 1 tsp baking soda
  - 1 tsp salt
  - ½ cup shortening (butter or margarine)
  - ½ cup milk
  - 2 eggs
  - 1 cup raisins
  - 1/3 cup chopped walnuts
- 

#### DIRECTIONS:

- Grease and flour 13x9 inch pan
  - Combine ½ cup orange juice with all remaining ingredients
  - Blend at lowest speed for 30 seconds
  - Beat for 3 minutes on medium speed
  - Bake at 350°F for 40 to 45 minutes
  - Drizzle remaining orange juice over cake
  - Add topping
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **ORANGE KISS ME CAKE GLAZE**

---

#### **INGREDIENTS:**

- 3 tbl powdered sugar
  - orange juice
- 

#### **DIRECTIONS:**

- Mix ingredients
  - Pour over cake
- 

#### **USES / NOTES:**

- 
-

# *Jan's Cook Book*

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## **DESSERTS**

---

### **ORANGE KISS ME CAKE TOPPING**

---

#### **INGREDIENTS:**

- 1/3 cup sugar
  - 1/4 cup chopped nuts
  - 1 tsp cinnamon
- 

#### **DIRECTIONS:**

- Combine all ingredients in bowl
  - Sprinkle over cake
- 

#### **USES / NOTES:**

- 
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# *Jan's Cook Book*

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## **DESSERTS**

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### **PEACHY CREAM PARFAIT**

---

#### **INGREDIENTS:**

- 1 can sliced peaches in syrup (16 oz)
  - 1 package peach flavored gelatin (3 oz)
  - 2 cups vanilla ice cream
- 

#### **DIRECTIONS:**

- Drain peaches and reserve syrup
  - Add enough water to syrup to make 1 cup
  - Bring liquid to a boil
  - Set aside 6 peach slices for garnish
  - Dice remaining peach slices
  - Dissolve gelatin in liquid
  - Add ice cream by spoonfuls
  - Stir until melted
  - Add diced peaches
  - Pour into parfait glasses and chill until set
  - Garnish with peach slices
- 

#### **USES / NOTES:**

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# Jan's Cook Book

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## DESSERTS

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### PEANUT BUTTER COOKIES

---

#### INGREDIENTS:

- ½ cup margarine
  - ½ cup sugar
  - ½ cup brown sugar
  - ½ tsp baking soda
  - 1 egg beaten
  - ½ cup peanut butter
  - 1¼ cups sifted flour
  - ½ tsp salt
- 

#### DIRECTIONS:

- Beat butter
  - Add sugar, salt and egg
  - Mix well then add peanut butter
  - Sift flour with soda and add mixing well
  - Shape into balls the size of walnuts
  - Place on cookie sheet and press with floured fork
  - Bake at 350°F
- 

#### USES / NOTES:

- 
-

# *Jan's Cook Book*

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## **DESSERTS**

---

### **PINEAPPLE COOKIES**

---

#### **INGREDIENTS:**

- 1¼ sticks softened butter
  - 1 cup sugar
  - 1 egg
  - ¾ cup pineapple preserves
  - 2½ cups flour
  - ½ tsp salt
  - 1 tsp baking soda
- 

#### **DIRECTIONS:**

- (beat everything by hand)
  - Cream butter, sugar and egg
  - Add preserves and beat well
  - Add flour, soda and salt
  - Cream well
  - Drop by tsp onto un-greased cookie sheet
  - Bake at 375°F for about 10 minutes
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **DESSERTS**

---

### **PLAIN WHITE CAKE**

---

#### **INGREDIENTS:**

- 2 cups self-rising flour
  - 2 sticks margarine
  - 1 tsp vanilla
  - 1 cup canned milk
  - 3 eggs
  - 1-1/3 cups sugar
- 

#### **DIRECTIONS:**

- Beat sugar and margarine together
  - Add ½ cup milk and 1 cup flour; blend
  - Add remaining milk and flour
  - Add vanilla and eggs
  - Bake at 350°F until done
- 

#### **USES / NOTES:**

- From Lib Tedder
  -
-

# Jan's Cook Book

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## DESSERTS

---

### PUMPKIN ROLL

---

#### INGREDIENTS:

- 2/3 cups cooked pumpkin
  - 3 eggs
  - 1 cup sugar
  - ¾ cups flour
  - 2 tsp cinnamon
  - 1 tsp baking powder
  - ½ tsp salt
  - 1 cup powdered sugar
  - 8 oz cream cheese softened
  - ¼ cup butter
  - ½ tsp vanilla
- 

#### DIRECTIONS:

- Beat eggs at high speed for 5 minutes until pale yellow
  - Gradually stir in 1 cup plain sugar
  - Stir in pumpkin, flour, baking powder, salt and cinnamon
  - Bake in jelly roll pan at 375°F for 15 minutes
  - When done lay out on tea towel and refrigerate
  - Combine powdered sugar, cheese, butter and vanilla
  - Beat until smooth
  - Spread onto pumpkin bread and roll up
  - Refrigerate until serving time
- 

#### USES / NOTES:

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# Jan's Cook Book

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## DESSERTS

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### RASPBERRY POKE CAKE

---

#### INGREDIENTS:

- 1 box (2 layer size) white cake mix
  - 1 package Jello brand raspberry gelatin mix (3 oz)
  - 1 cup boiling water
  - ½ cup cold water
- 

#### DIRECTIONS:

- Prepare cake mix as directed on box
  - Put in well greased and floured 13x9 inch pan
  - Bake at 350°F for 30-35 minutes
  - Let cool for 15 minutes then poke with fork at ½ inch intervals
  - Dissolve gelatin in boiling water
  - Add cold water then spoon mixture over cake
  - Chill for 3 to 4 hours
  - Top with Cool Whip
- 

#### USES / NOTES:

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-



# Jan's Cook Book

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## DESSERTS

---

### REESE BALLS

---

#### INGREDIENTS:

- 20 graham crackers crushed fine
  - 2 cups pecans chopped fine
  - 1 pint crunchy peanut butter
  - 1 box confectioner's sugar
  - 2½ sticks margarine
  - melted chocolate (for dipping)
- 

#### DIRECTIONS:

- Combine all ingredients except chocolate
  - Mix thoroughly by hand
  - Press firmly into 1 inch balls
  - Insert toothpick into balls for dipping in chocolate
  - Dip in melted chocolate and place on wax paper
  - Immediately remove toothpick
- 

#### USES / NOTES:

- 
-

# Jan's Cook Book

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## DESSERTS

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## SUPRISES

---

### INGREDIENTS:

- ½ cup margarine
  - 1 cup sugar
  - 1 egg
  - 1 tbl milk
  - 1½ tsp baking powder
  - 1 tsp vanilla
  - approx. 2 cups flour
  - ½ tsp salt
  - jelly, jam or preserves for filling
- 

### DIRECTIONS:

- Cream egg, sugar, butter and vanilla together
  - Mix all dry ingredients together
  - Add milk to flour mixture
  - Combine and refrigerate for 1 hour
  - Roll out dough on damp surface
  - Cut out circles; half with holes in center
  - Wet whole circles with a little water or milk; press down
  - Place circles with holes on top of whole circles
  - Fill with desired filling
  - Bake at 350°F for 10 to 12 minutes
- 

### USES / NOTES:

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# *Jan's Cook Book*

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## DESSERTS

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### TUNNEL OF FUDGE CAKE

---

#### INGREDIENTS:

- 1¾ cup butter
  - 1¾ cup granulated sugar
  - 6 eggs
  - 2 cups powdered sugar
  - 2¼ cups flour
  - ¾ cups cocoa powder
  - 2 cups chopped walnuts
  - Glaze (Page 80)
- 

#### DIRECTIONS:

- Beat butter and granulated sugar until light and fluffy
  - Add eggs one-at-a-time, beating well after each addition
  - Gradually add powdered sugar blending well
  - By hand, stir in flour, cocoa and nuts
  - Spoon batter into greased and floured bundt pan
  - Bake at 350°F for 58 to 62 minutes
  - Cool upright in pan for 1 hour
  - Invert onto serving plate and cool completely
  - Glaze
- 

#### USES / NOTES:

- From Mary Sweeney
  -
-

# *Jan's Cook Book*

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## **DESSERTS**

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### **TUNNEL OF FUDGE CAKE GLAZE**

---

#### **INGREDIENTS:**

- $\frac{3}{4}$  cup powdered sugar
  - $\frac{1}{4}$  cup cocoa powder
  - $\frac{1}{2}$  to 2 tbl milk
- 

#### **DIRECTIONS:**

- Combine all ingredients until well blended
  - Pour over cake
- 

#### **USES / NOTES:**

- From Mary Sweeney
  -
-

# *Jan's Cook Book*

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## **DESSERTS**

---

### **VANILLA ICE CREAM**

---

#### **INGREDIENTS:**

- 2¼ cups sugar
  - 5 cups milk
  - 5 cups whipping cream
  - 4 eggs
  - ½ tsp salt
  - 4½ tsp vanilla
- 

#### **DIRECTIONS:**

- Mix all ingredients
  - Put in churn
  - Churn per manufacturer's instructions
- 

#### **USES / NOTES:**

- 
-

# *Jan's Cook Book*

---

## **DRESSINGS**

---

### **JALAPENO VINAIGRETTE**

---

#### **INGREDIENTS:**

- 1 cup Jalapeno peppers (no juice)
  - 1 tsp white vinegar
  - 1 tbl vegetable oil
  - ½ cup mayonnaise
  - ½ tsp pepper supreme
- 

#### **DIRECTIONS:**

- Mix all ingredients
  - Refrigerate
- 

#### **USES / NOTES:**

- 
-

# Jan's Cook Book

---

## DRINKS

---

### IRISH CREAM

---

#### INGREDIENTS:

- 1 cup Irish whiskey
  - 14 oz sweetened condensed milk
  - 4 eggs
  - 2 tbl vanilla extract
  - 2 tbl chocolate extract
  - 1 tbl coconut extract
  - 1 tbl instant coffee
- 

#### DIRECTIONS:

- Mix all ingredients in blender
  - Refrigerate overnight
  - Will keep for 1 month in refrigerator
- 

#### USES / NOTES:

- 
-

# *Jan's Cook Book*

---

## **DRINKS**

---

### **PINK SQUIRREL**

---

#### **INGREDIENTS:**

- 1 oz Hiram Walker creme de noyant (almond)
  - 1 oz Hiram Walker creme de cocoa white
  - 1 oz creme
- 

#### **DIRECTIONS:**

- Combine in blender with crushed ice
  - Pour, un-strained, into rocks glass
- 

#### **USES / NOTES:**

- 
-



# *Jan's Cook Book*

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## **DRINKS**

---

### **VIN CHAUD (GLUHWEIN)**

---

#### **INGREDIENTS:**

- 2 slices lemon
  - 4 whole cloves
  - 2 tbl super fine sugar
  - 1½ sticks cinnamon
  - 2 cups Claret or Burgundy
- 

#### **DIRECTIONS:**

- Stud each lemon slice with 2 cloves
  - Combine lemon with sugar and cinnamon sticks in a 1 qt skillet
  - Place over moderate heat; stir until sugar has melted
  - Pour in red wine
  - Continue to stir until wine is almost boiling
  - Remove from heat
  - Remove lemon and cinnamon with a spoon and discard
  - Pour hot wine into mugs
  - Serve
- 

#### **USES / NOTES:**

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# Jan's Cook Book

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## MAIN DISHES

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### APPLE PORK TENDERLOINS

---

#### INGREDIENTS:

- 2 boneless trimmed pork tenderloins
  - 1 package Pepperidge Farm herb stuffing
  - 1 Granny Smith apple diced small
  - ¼ cup mustard
  - ¼ cup honey
  - 1 tbl rosemary
  - 1 tsp pepper
  - 2¼ cups apple juice
  - 3 tbl cornstarch
  - 1 Granny Smith apple sliced
- 

#### DIRECTIONS:

- Make stuffing per instructions but use 1 cup apple juice and reduce
  - Water amount by ¼ and add diced apples
  - Cut a hole in tenderloins and put in stuffing mixture
  - Combine mustard, honey, rosemary, and pepper; rub onto loins
  - Put sliced apples in pan with loins on top with ½ cup apple juice
  - Bake at 400°F for 15 minutes then take out of pan and discard apple slices
  - Deglaze pan with ½ cup juice, add ¼ cup juice mixed with cornstarch
  - Simmer until thick
  - Slice tenderloins and serve with gravy
- 

#### USES / NOTES:

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# *Jan's Cook Book*

---

## **MAIN DISHES**

---

### **BAKED PORK CHOPS**

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#### **INGREDIENTS:**

- 2 lbs potatoes
  - 2 cups mushrooms (smaller variety or chopped)
  - 2 tomatoes diced
  - 6 pork chops
  - 1 can cream of mushroom soup
  - 1 cup water
- 

#### **DIRECTIONS:**

- Wash, peel and dice potatoes into 1 inch cubes
  - Wash and dice tomatoes into  $\frac{3}{4}$  inch cubes
  - Tenderize pork chops
  - Combine potatoes, mushrooms and tomatoes in a 4 qt baking dish
  - Place pork chops on top of mixture
  - Ladle soup over pork chops
  - Cover dish with foil and bake at 375°F for 25 to 35 minutes
  - Add water as necessary while baking
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## MAIN DISHES

---

### BEEF AND MACARONI CASSEROLE

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#### INGREDIENTS:

- 2 cups elbow macaroni
  - 1 jar sliced dried beef chopped (5 oz)
  - 5 tbl margarine melted
  - 2 tbl flour
  - ¼ tsp onion powder
  - 1/8 tsp paprika
  - 1/8 tsp pepper
  - 2 cups milk
  - 1½ cups cheese grated
  - 1 cup soft bread crumbs
- 

#### DIRECTIONS:

- Prepare macaroni according to directions on box
  - Melt butter in medium saucepan
  - Add flour, seasoning and milk; cook for 3 minutes
  - Stir in cheese and heat until melted
  - Add macaroni and beef
  - Mix well and serve
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **MAIN DISHES**

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### **BEEF STEW**

---

#### **INGREDIENTS:**

- 1 package sirloin tips or stew beef
  - 1 package frozen mixed vegetables
  - 2 onions diced
  - 2 carrots sliced
  - 1 can corn drained
  - 1 can butter beans drained
  - 1 can peas drained
  - 2 beef bouillon cubes
  - 6 potatoes cubed
  - salt and pepper to taste
- 

#### **DIRECTIONS:**

- Saute beef in oil until brown; remove from fry pan
  - Add beef to large pot with boiling water
  - Add tomatoes, onions and bouillon cubes
  - Cook for 3 hours
  - Add potatoes and carrots and cook until done
  - Add all other ingredients
  - Serve hot
- 

#### **USES / NOTES:**

- Serve with salad and corn bread
  -
-

# *Jan's Cook Book*

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## **MAIN DISHES**

---

### **BEEF TIPS**

---

#### **INGREDIENTS:**

- beef tenderloin diced
  - chopped onions
  - chopped mushrooms
  - red wine
  - heavy cream
  - salt and pepper
  - oil
- 

#### **DIRECTIONS:**

- Saute beef, onions and mushrooms in oil until carmalization begins
  - Deglaze pan with wine
  - Boil off wine for 2 to 3 minutes
  - Add heavy cream and heat to a boil
  - Boil for 5 minutes
- 

#### **USES / NOTES:**

- Serve over rice or egg noodles
  -
-

# Jan's Cook Book

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## MAIN DISHES

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### BEEF WELLINGTON

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#### INGREDIENTS:

- 4 to 5 lb eye of round beef roast
  - ¼ cup softened butter (for meat)
  - 1 tsp unseasoned tenderizer
  - ¼ cup green onions minced
  - butter as needed to saute
  - 1 4 oz can finely diced mushrooms
  - 6 to 8 oz pate of liver
  - ¼ tsp rosemary
  - 2 packs pate shells thawed (10 oz)
  - 1 egg
  - 1 tsp milk
- 

#### DIRECTIONS:

- Coat top of meat with butter and prick with fork; tenderize
  - Roast at 350°F for 1 hour
  - Saute green onions, add mushrooms and cook a few minutes
  - Put in bowl and add liver pate and rosemary; let cool
  - Roll out pastry big enough to encase roast, spread liver filling onto roast
  - Put roast on pastry and cover with filling
  - Fold pastry around roast sealing seams
  - Place on baking sheet with seams down; prick pastry with fork
  - Decorate with pastry scraps and let stand 20 minutes before baking
  - Brush with egg and milk
  - Bake at 425°F for 20 minutes
- 

#### USES / NOTES:

- May be served with Madeira sauce
  -
-

# *Jan's Cook Book*

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## MAIN DISHES

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### BEEF WELLINGTON (MADEIRA SAUCE)

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#### INGREDIENTS:

- 2 cups chopped onions
  - 1 cup sliced celery
  - ½ cup Madeira or dry sherry
  - 2 cans beef broth
  - 1 tbl cornstarch
  - 1 tbl water
- 

#### DIRECTIONS:

- After cooking meat add celery to fat in roasting pan
  - Cook until slightly colored
  - Pour off fat; add Madeira and cook for 1 minute
  - Add broth and bring to boil
  - Blend cornstarch with water, add mix and continue cooking until thickened
  - Simmer sauce 10-15 minutes
  - Strain if necessary and set aside until ready to serve
  - Serve hot
- 

#### USES / NOTES:

- Can be used over beef Wellington
  -
-



# *Jan's Cook Book*

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## MAIN DISHES

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### BREAKFAST CASSEROLE

---

#### INGREDIENTS:

- 1 lb sausage cooked and drained well
  - 3 slices bread, crust removed
  - 6 eggs
  - 2 cups milk
  - 1 tsp mustard
  - 1 tsp salt
  - ½ tsp pepper
  - 1 cup sharp cheddar cheese grated
- 

#### DIRECTIONS:

- Butter the bread and cut into cubes
  - Put bread cubes in 9x13 inch pan and cover with sausage
  - Mix eggs,milk,mustard,salt and pepper together well
  - Pour mixture over sausage
  - Sprinkle top with cheese
  - Refrigerate overnight
  - Bake at 350°F for 30 minutes
- 

#### USES / NOTES:

- From Martha Stanley
  -
-

# Jan's Cook Book

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## MAIN DISHES

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### CHEESE STUFFED SHELLS

---

#### INGREDIENTS:

- 1 box jumbo pasta shells (12 oz)
  - 1 lb ricotta cheese
  - 1 lb mozzarella cheese grated
  - ½ cup Parmesan cheese grated
  - 1 egg beaten
  - ½ tsp salt
  - 1/8 tsp pepper
  - 1 tsp parsley flaked
  - 1 large can Ragu with mushrooms
  - 1 tsp butter
  - 1 package sliced mozzarella cheese
- 

#### DIRECTIONS:

- Cook shells per instructions on box; add 1 tsp butter to water
  - Mix remaining ingredients except Ragu and sliced mozzarella
  - Stuff shells with mixture
  - Put in baking dish and cover with Ragu
  - Top with sliced mozzarella cheese
  - Bake at 350°F for 45 minutes
- 

#### USES / NOTES:

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# Jan's Cook Book

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## MAIN DISHES

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### CHICKEN CASSEROLE

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#### INGREDIENTS:

- 1 stick butter
  - 4 chicken breasts
  - 1 package corn bread stuffing (8 oz)
  - 1 can cream of chicken soup
  - 1 can chicken broth soup
  - 1 can broth chicken was cooked in
- 

#### DIRECTIONS:

- Cook chicken in large pot covered with water
  - Add about 1 tsp salt to water
  - Cook chicken for 30 minutes then take out and cool
  - Cut chicken into chunks and set aside
  - Melt butter and mix with stuffing
  - Alternate putting layers of stuffing then chicken
  - End with layer of chicken
  - Mix liquid ingredients and pour over layers in baking dish
  - Bake uncovered at 350°F for 1 hour
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## MAIN DISHES

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### CRAB CAKES

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#### INGREDIENTS:

- 2 eggs beaten
  - 1 tsp baking powder
  - 1 tsp Old Bay
  - ¼ cup green bell pepper finely diced
  - 1 tsp Worcestershire sauce
  - 2 tbl mayonnaise
  - 2 slices bread (soaked in egg)
  - 1 tsp baking soda
  - ¼ cup onion
  - ¼ cup celery
  - 1 tbl parsley
  - 1 tbl mustard
  - 1 lb crab meat
- 

#### DIRECTIONS:

- Mix all ingredients
  - Fold in crab meat
  - Make into cakes and fry
- 

#### USES / NOTES:

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# Jan's Cook Book

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## MAIN DISHES

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### LOBSTER DIEN BIEN

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#### INGREDIENTS:

- 2 lbs lobster meat
  - ½ tsp salt
  - ½ tsp pepper
  - 1 stick butter
  - ½ cup scallions chopped
  - 1 green pepper diced
  - 1¼ cups fresh mushrooms sliced
  - 1 cup rice
  - 1½ cups chicken consomme
  - 3 ripe tomatoes
- 

#### DIRECTIONS:

- Cook lobster in salt until done and cut into chunks
  - Melt 4 oz butter in pan until it starts to brown
  - Add lobster meat and brown slightly
  - Add scallions,mushrooms,pepper,tomatoes and rice
  - Stir to loosen rice and add consomme until rice is covered
  - Cover and cook for 25 minutes or until rice is done
  - When cooked brown remaining butter in separate frying pan
  - Brown evenly and pour over rice
  - Stir once
  - Serve
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## MAIN DISHES

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### SOUTHWEST CHICKEN

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#### INGREDIENTS:

- 2 whole chicken breasts
  - 4 oz Monterey Jack cheese, grated
  - 12 oz beer
  - 1 tbl salt
  - 2 oz barbecue sauce
  - 1 scallion chopped
  - ½ tsp chives
  - 1 tbl bacon bits
- 

#### DIRECTIONS:

- Thaw unopened chicken package thoroughly in hot water
  - Soak chicken in beer and salt for 15 minutes
  - Drain beer and coat in barbecue sauce
  - Grill until done
  - Place chicken in casserole dish and top with remaining ingredients
  - Put under broiler until cheese is melted
  - Serve hot
- 

#### USES / NOTES:

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# Jan's Cook Book

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## MAIN DISHES

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### THAI PASTA

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#### INGREDIENTS:

- flour
  - oil
  - chicken stock
  - half and half
  - garlic pepper
  - Supreme brand Thai seasoning
  - salt and pepper to taste
  - plain shrimp or blackened shrimp
  - pasta
- 

#### DIRECTIONS:

- Make rue with equal parts of flour and oil
  - Make stock with equal parts chicken stock and half and half
  - Add garlic pepper and Thai seasoning to taste to stock
  - Add rue to above stock until desired thickness
  - Add salt and pepper to taste
  - Add desired cooked shrimp
  - Pour over desired cooked pasta
- 

#### USES / NOTES:

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# Jan's Cook Book

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## SALADS

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### BEAN SALAD

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#### INGREDIENTS:

- (SALAD)
  - 1 lb can cut green beans drained
  - 1 lb can cut wax beans drained
  - 1 lb can kidney beans drained
  - ½ cup chopped celery
  - 1 tbl onion chopped
  - ½ cup pimentos chopped
  - (DRESSING)
  - ½ cup salad oil
  - ¼ cup vinegar
  - ½ cup sugar
  - 1 tsp salt
  - ½ tsp celery seed
- 

#### DIRECTIONS:

- (SALAD)
  - Combine ingredients and mix well
  - (DRESSING)
  - Combine ingredients and pour over salad
  - Refrigerate for several hours or overnight before serving
- 

#### USES / NOTES:

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# Jan's Cook Book

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## SALADS

---

### FRUIT SALAD

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#### INGREDIENTS:

- 1 small package vanilla pudding mix
  - 1 can pineapple chunks (15 oz)
  - 2 small cans mandarin oranges, washed and drained
  - 1 large jar maraschino cherries, drained
  - 2 bananas
- 

#### DIRECTIONS:

- Drain juice from pineapple and add water to juice to make 1½ cups
  - Add juice mix to pudding mix; bring to boil and cook 1 minute
  - Remove from heat; add pineapple, oranges and cherries
  - Chill for 2 to 3 hours
  - Just before serving, cut up bananas and add to mixture
  - Serve cold
- 

#### USES / NOTES:

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-

# Jan's Cook Book

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## SALADS

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### GERMAN BEAN SALAD

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#### INGREDIENTS:

- 1 can cut green beans drained (1 lb)
  - 1 can cut wax beans drained (1 lb)
  - 1 can dark red kidney beans drained (1 lb)
  - ½ cup diced celery
  - ½ medium onion diced
  - 1 small jar pimentos drained and diced
  - ½ cup salad oil (do not use olive oil)
  - ½ cup apple cider vinegar
  - ½ cup sugar
  - 1 tsp dry red wine (optional)
  - 1 tsp celery seed
  - salt to taste
  - freshly ground pepper to taste
- 

#### DIRECTIONS:

- Combine first six ingredients and mix well
  - Combine remaining ingredients and pour over bean mixture
  - Mix well
  - Cover and refrigerate for several hours
  - The longer you marinate the better the taste
- 

#### USES / NOTES:

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# Jan's Cook Book

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## SALADS

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### LIME SALAD

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#### INGREDIENTS:

- 1 package Lime Jello
  - 1 cup boiling water to dissolve Jello
  - 1 cup evaporated milk
  - 1 can drained fruit cocktail
  - 1 cup cottage cheese
  - ½ cup mayonnaise
  - ½ cup chopped pecans
- 

#### DIRECTIONS:

- Mix together first 3 ingredients
  - Refrigerate until partially hardened
  - Add remaining ingredients
  - Mix together and refrigerate
  - Cherry Jello may be substituted
- 

#### USES / NOTES:

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-

# Jan's Cook Book

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## SALADS

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### RAMEN SALAD

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#### INGREDIENTS:

- 1 head Napa cabbage (discard bottom core)
  - ½ cup toasted sesame seeds
  - 1 to 2 packages Top Ramen noodles including seasoning
  - 6 green onions chopped
  - ¼ cup almonds sliced
  - 2 tbl butter
- 

#### DIRECTIONS:

- Break up Ramen noodles while still in package
  - Brown with sesame seeds and almonds in butter
  - Add seasoning; mix and set aside
  - Cut up cabbage, chop onions and toss
  - Add Ramen mixture on top
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **SALADS**

---

### **RAMEN SALAD (DRESSING)**

---

#### **INGREDIENTS:**

- 1 cup salad oil
  - 1 cup white wine vinegar
  - 2 tbl soy sauce
  - ½ cup sugar
  - salt and pepper to taste
- 

#### **DIRECTIONS:**

- Mix all ingredients
  - Pour over salad
  - Toss and serve
- 

#### **USES / NOTES:**

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-

# Jan's Cook Book

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## SALADS

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### ROSIE'S BROCCOLI

---

#### INGREDIENTS:

- 3 heads broccoli
  - 1 cup cheddar cheese shredded
  - 1 cup raisins
  - 3 spring onions chopped
  - ½ jar bacon bits
  - 3 tbl white vinegar
  - 1 cup mayonnaise
  - ½ cup sugar
- 

#### DIRECTIONS:

- Clean and break apart broccoli
  - Combine broccoli, cheese, raisins, onions and bacon in large bowl
  - Combine vinegar, mayonnaise and sugar
  - Mix all ingredients
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **SALADS**

---

### **WATERGATE SALAD**

---

#### **INGREDIENTS:**

- 1 package instant pistachio pudding
  - 1 can crushed pineapple
  - 12 oz Cool Whip
  - 1 cup chopped pecans
  - 1 cup miniature marshmallows
- 

#### **DIRECTIONS:**

- Mix pineapple and pudding well
  - Add rest of ingredients
  - Mix well
  - Refrigerate
- 

#### **USES / NOTES:**

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-

# Jan's Cook Book

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## SAUCES

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### BAR-B-QUE SAUCE 1

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#### INGREDIENTS:

- 1 gallon vinegar
  - 1 small can black pepper
  - 2 small bottles Texas Pete
  - 2 large bottles ketchup
  - 1 small can crushed red pepper
  - 1 small can ground red pepper
  - salt to taste
- 

#### DIRECTIONS:

- Combine all ingredients
  - Refrigerate
- 

#### USES / NOTES:

- 
-



# *Jan's Cook Book*

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## **SAUCES**

---

### **BAR-B-QUE SAUCE 2**

---

#### **INGREDIENTS:**

- 1½ gallon red vinegar
  - 1½ gallon white vinegar
  - 9 oz yellow mustard
  - ½ small box red pepper
  - 5 oz black pepper
  - 1/3 pint Karo syrup
  - 4 cups sugar
  - 2/3 cups salt
  - 1 pint Heinz barbecue sauce
  - 3 quarts ketchup
  - 1/3 small bottle Texas Pete
- 

#### **DIRECTIONS:**

- Combine all ingredients
  - Refrigerate
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **SAUCES**

---

### **BEARNAISE SAUCE**

---

#### **INGREDIENTS:**

- 6 finely chopped green onions
  - ¼ cup tarragon vinegar
  - 4 egg yolks
  - ¼ tsp dry mustard
  - dash of salt and pepper
  - 1 cup melted butter
- 

#### **DIRECTIONS:**

- Combine all ingredients
  - Serve hot
- 

#### **USES / NOTES:**

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# Jan's Cook Book

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## SAUCES

---

### CHUCK ROAST MARINADE

---

#### INGREDIENTS:

- 1 tbl mustard
  - Adolph's seasoning, flavored type
  - ketchup to taste
  - 1 tbl chili powder
  - 1 tbl Worcestershire sauce
  - ½ cup vinegar
  - enough Kitchen Bouquet to make dark
- 

#### DIRECTIONS:

- Mix all ingredients
  - Pour over roast and marinate
- 

#### USES / NOTES:

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-

# *Jan's Cook Book*

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## SAUCES

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### CONEY ISLAND HOTDOG SAUCE

---

#### INGREDIENTS:

- ½ lb ground beef, browned
  - ¼ cup water
  - ¼ cup chopped onion
  - 1 clove minced garlic
  - 8 oz tomato sauce
  - ½ tsp chili powder
  - ½ tsp Accent
  - ½ tsp salt
- 

#### DIRECTIONS:

- Simmer all ingredients, uncovered, for 10 minutes or until thickened
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **SAUCES**

---

### **GARLIC BUTTER SAUCE**

---

#### **INGREDIENTS:**

- ½ cup softened butter
  - 1 clove garlic minced
- 

#### **DIRECTIONS:**

- Whip butter until fluffy
  - Stir in garlic
  - If fixed ahead, chill and let come to room temp. before serving
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## SAUCES

---

### HORSERADISH SAUCE

---

#### INGREDIENTS:

- 1 cup sour creme
  - 3 tbl horseradish
  - ¼ tsp salt
  - dash paprika
- 

#### DIRECTIONS:

- Combine all ingredients
  - Chill before serving
- 

#### USES / NOTES:

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-

# *Jan's Cook Book*

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## **SAUCES**

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### **HOT MUSTARD**

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#### **INGREDIENTS:**

- 2 oz dry Coleman's mustard
  - 2 eggs well beaten
  - 1 cup white vinegar
  - 1 cup sugar
- 

#### **DIRECTIONS:**

- Mix mustard and vinegar and refrigerate overnight
  - Beat eggs add sugar and combine with mustard mixture
  - Cook 5 minutes on high in microwave
  - Stir
  - Cook 2 more minutes in microwave
  - Stir and refrigerate
  - Serve cold
- 

#### **USES / NOTES:**

- From Adrienne Smith
  - Dipping sauce
-

# *Jan's Cook Book*

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## **SAUCES**

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### **SAUCE FOR SHRIMP COCKTAILS**

---

#### **INGREDIENTS:**

- 1 cup ketchup
  - 2 tbl vinegar
  - 1 tbl horseradish
  - ½ tsp lemon juice
  - oil to taste
- 

#### **DIRECTIONS:**

- Combine all ingredients
  - Cook until thick
- 

#### **USES / NOTES:**

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# *Jan's Cook Book*

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## **SAUCES**

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### **TOMATO VODKA SAUCE**

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#### **INGREDIENTS:**

- ¼ lb salted real butter
  - 5 oz wedge of Parmesan cheese
  - 1 pt heavy cream
  - 2 oz un-flavored vodka
  - 5 oz tomato paste
  - garlic salt to taste
- 

#### **DIRECTIONS:**

- Grate the Parmesan cheese
  - Heat butter, cream and vodka slowly in a large saute pan
  - Avoid boiling the liquids and heat until blended well
  - Add tomato paste (limiting amount will provide pinker color)
  - Add garlic salt to taste
  - Heat and stir until a boil cannot be avoided
  - Remove from heat
  - Fold in grated cheese until thoroughly blended
- 

#### **USES / NOTES:**

- Good for any pasta dish, especially with bacon or seafood
  - An underglaze for steak or chicken
-

# *Jan's Cook Book*

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## **SAUCES**

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### **WHITE WINE SAUCE**

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#### **INGREDIENTS:**

- 4 oz half and half or cream
  - 1 stick butter
  - ½ tsp corn starch or flour
  - 4 oz white wine
  - 8 oz Parmesan or any hard cheese; finely grated
- 

#### **DIRECTIONS:**

- Stir corn starch into water
  - Heat butter and cream on medium heat
  - Add wine and cornstarch/water mixture
  - Do not boil
  - Stir constantly, until desired thickness
- 

#### **USES / NOTES:**

- Use over or under pasta, beef or seafood
  -
-

# *Jan's Cook Book*

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## **SIDES**

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### **BROCCOLI AND CHEESE CASSEROLE**

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#### **INGREDIENTS:**

- 2 packages frozen broccoli florets
  - 1 stick butter
  - 1 can cream of mushroom soup
  - 1 package Ritz crackers (1 sleeve)
  - 1 medium package Velveeta cheese
  - 1 cup water
- 

#### **DIRECTIONS:**

- Cook broccoli by package directions
  - Drain well, squeeze as much water out as possible
  - Butter baking dish
  - Layer broccoli, then cheese; repeat layers
  - Add soup and water
  - Last layer all cheese
  - Crush crackers until fine
  - Top layer all crackers
  - Bake at 350°F for 45 minutes
  - Or until cheese boils through crackers
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#### **USES / NOTES:**

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# Jan's Cook Book

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## SIDES

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### BROCCOLI RICE CASSEROLE

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#### INGREDIENTS:

- 2 packages broccoli spears
  - 2 cups cooked minute rice
  - ½ cup finely chopped celery
  - 8 oz Kraft cheese-whiz
  - 1 can water chestnuts
  - 1 can cream of chicken soup
  - ½ cup milk
  - 3 tsp butter
- 

#### DIRECTIONS:

- Rinse and drain thawed broccoli
  - Saute celery in butter until soft
  - Combine celery, soup, water chestnuts and milk
  - Mix well
  - Add precooked rice and broccoli
  - Mix in half of cheese
  - Pour into baking dish
  - Use remaining cheese spread over top of casserole
  - Bake at 350°F for 30 minutes or until brown and bubbly
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#### USES / NOTES:

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# Jan's Cook Book

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## SIDES

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### BROWN RICE

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#### INGREDIENTS:

- 1 can onion soup
  - 1 stick margarine
  - 1 cup water chestnuts cut small
  - 1 small onion chopped
  - 1 cup uncooked rice
  - 1 cup mushrooms cut small
- 

#### DIRECTIONS:

- Combine soup and melted margarine in 2 qt casserole dish
  - Drain and retain liquid from mushrooms and water chestnuts
  - Put remaining liquid into soup can and fill to top with water
  - Mix all ingredients in casserole dish
  - Bake at 300°F uncovered for 1 hour; stir occasionally
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#### USES / NOTES:

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# Jan's Cook Book

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## SIDES

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### COLD ASPARAGUS SALAD

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#### INGREDIENTS:

- 1 bunch asparagus
  - ½ cup olive oil
  - ¼ cup red wine vinegar
  - walnuts to taste
  - cheese to taste (crumbled blue or feta)
- 

#### DIRECTIONS:

- Blanch asparagus for about 3 minutes or until desired doneness
  - Plunge into ice water to stop cooking
  - Assemble cooked asparagus on plate and top with cheese and nuts
  - Mix together oil and vinegar; pour over asparagus
  - Chill before serving
- 

#### USES / NOTES:

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# Jan's Cook Book

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## SIDES

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### CORN BREAD DRESSING

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#### INGREDIENTS:

- 1 cup self-rising corn meal
  - 1 egg
  - 1 cup buttermilk
  - 1 small onion minced
  - ½ cup minced celery
  - 2 hard-boiled eggs
  - 1 stick butter
  - 1 can cream of chicken soup
  - sage
- 

#### DIRECTIONS:

- Mix first 3 ingredients to make corn bread
  - Bake corn bread
  - Cool then crumble corn bread in large bowl
  - Melt one stick of butter in saute pan
  - Saute onion and celery in butter
  - Combine sauted ingredients with corn bread mixture
  - Add hard-boiled eggs
  - Add soup plus ½ can boiling water
  - Add sage to taste
  - Put mixture in 4 qt baking dish
  - Bake for 30 minutes at 350°F
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#### USES / NOTES:

- From Bootsie Taylor
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# Jan's Cook Book

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## SIDES

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### CRUSTY TOP BAKED PUMPKIN PUDDING

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#### INGREDIENTS:

- 2 eggs
  - 1 cup sugar
  - 1/3 cup flour
  - 1/4 tsp baking soda
  - 1/4 tsp vanilla
  - 1/2 cup margarine
  - 1 cup milk
  - 2 cups cooked pumpkin
  - 1/2 tsp cinnamon
  - 1/3 cup sugar (for topping)
- 

#### DIRECTIONS:

- Melt margarine in baking dish
  - Beat eggs and sugar together
  - Add flour, soda, vanilla, melted margarine, milk and pumpkin
  - Mix well and pour into baking dish
  - Sprinkle cinnamon and 1/3 cup sugar on top
  - Bake at 400°F for 30-35 minutes
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#### USES / NOTES:

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# Jan's Cook Book

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## SIDES

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### DEVEILED EGGS

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#### INGREDIENTS:

- 6 eggs
  - ½ tsp mustard
  - 4 tbl mayonnaise
  - bacon bits to taste
  - paprika to taste
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#### DIRECTIONS:

- Boil eggs for 20 minutes
  - Let cool to touch and peel
  - Cut eggs in half and put yolks in separate bowl
  - Add to yolks: mustard, mayonnaise and bacon bits
  - Stir until creamy
  - Fill egg whites with mixture
  - Sprinkle with bacon bits and paprika
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#### USES / NOTES:

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# Jan's Cook Book

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## SIDES

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### FESTIVE SWEET POTATOES

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#### INGREDIENTS:

- 3 cups cooked and mashed sweet potatoes
  - ½ cup granulated sugar
  - ¼ cup milk
  - 1/3 cup butter, melted
  - 1 tsp vanilla
  - 2 eggs beaten
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#### DIRECTIONS:

- Preheat oven to 375°F
  - Spray 13x9 inch pan with Pam
  - Combine all ingredients and spread in pan
  - Make topping - Page 127
- 

#### USES / NOTES:

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# *Jan's Cook Book*

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## **SIDES**

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### **FESTIVE SWEET POTATOES TOPPING**

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#### **INGREDIENTS:**

- 1 cup flaked coconut
  - 1 cup brown sugar
  - 1/3 cup flour
  - 1/3 cup butter
  - 1 cup pecans chopped
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#### **DIRECTIONS:**

- Mix all ingredients
  - Pour over potatoes
  - Bake at 375°F for 25 minutes
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#### **USES / NOTES:**

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# Jan's Cook Book

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## SIDES

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### FROSTED CAULIFLOWER

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#### INGREDIENTS:

- 1 medium head cauliflower
  - ½ cup mayonnaise
  - ¼ tsp salt
  - 1 to 2 tsp prepared ground mustard
  - ¾ cup grated sharp cheddar cheese
  - paprika
- 

#### DIRECTIONS:

- Remove woody base from cauliflower
  - Combine cauliflower with salt and 2 tbl water
  - Cook in covered glass dish for 6 to 7 minutes per lb
  - Rotate dish ¼ turn halfway through cooking
  - Cover and let rest for 5 minutes
  - Mix remaining ingredients and heat for 1 minute
  - Spread mixture over cauliflower
  - Sprinkle with cheese and heat until melted
  - Sprinkle with paprika before serving
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#### USES / NOTES:

- 4 to 6 servings
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# Jan's Cook Book

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## SIDES

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### GREEK TORTELLINI SALAD

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#### INGREDIENTS:

- 18 oz refrigerated cheese tortellini cooked
  - 2 cups red or green bell peppers cut in thin strips
  - 1 small red onion thinly sliced
  - ¼ cup sliced pitted olives
  - ½ cup rice wine vinegar
  - ½ cup olive oil
  - 3 tbl snipped fresh mint (1 tbl dried mint)
  - 3 tbl lemon juice
  - 2 tbl dry sherry
  - 1½ tsp seasoned salt
  - 1 tsp garlic powder
  - ¼ tsp crushed red pepper
  - ½ cup crumbled feta cheese
- 

#### DIRECTIONS:

- In a large bowl combine pasta, peppers, onion and olives
  - For dressing combine all other ingredients except cheese
  - Pour dressing over pasta and toss to coat
  - Cover and chill 4 to 24 hours
  - Stir in cheese
  - Use a slotted spoon to serve
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#### USES / NOTES:

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# Jan's Cook Book

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## SIDES

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### HASH BROWN CASSEROLE

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#### INGREDIENTS:

- ½ cup chopped onion
  - 1 can cream of chicken soup
  - 8 oz sour cream
  - 1 stick butter melted
  - 1 bag Oreida hashbrowns thawed (32 oz)
  - 1 cup shredded cheddar cheese
  - ¾ cup melted butter
  - 2 to 3 cups Corn Flakes
- 

#### DIRECTIONS:

- Mix first 6 ingredients
  - Pour into greased casserole dish
  - Combine remaining ingredients and put on top of mixture
  - Bake at 350°F for 50 minutes
- 

#### USES / NOTES:

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# ***Jan's Cook Book***

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**We compiled these recipes from Jan's collection that she had gathered over the years. Some are from family and friends, some are her originals.**

**A special thanks to Adrienne Smith for transcribing the pages. Also to Troy Dupuy for his input and editing.**