In memory of Jan Bethel, May 2, 2006
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APPETIZERS

BARBECUE MEATBALLS

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:
APPETIZERS

BRUSCHETTA GARLIC SPREAD

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
APPETIZERS

CHEESE AND SAUSAGE BALLS

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:
APPETIZERS

CHEESE BALL

INGREDIENTS:

- 1 large and 1 small pkg cream cheese
- Woody's chuck 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:
APPETIZERS

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:
APPETIZERS

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:
APPETIZERS

HOMEMADE SALSA

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:
APPETIZERS

HOT VIRGINIA DIP

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:
APPETIZERS

MEXICAN ROLL-UP

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:
APPETIZERS

PICKLED EGGS

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
APPETIZERS

RUNAKES

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:
APPETIZERS

SALMON PARTY LOG

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
APPETIZERS

SALMON TIDBITS

INGREDIENTS:

- 1 large can pink salmon
- 1 egg
- 1/2 cup flour
- 1 heaping tsp baking powder
- 1 jar tartar sauce

DIRECTIONS:

- Drain and remove bones from salmon; reserve 1/4 cup juice
- Put egg in medium mixing bowl
- Add 1/4 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:
APPETIZERS

SOUTHERN CAVIAR

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:
APPETIZERS

STUFFED ARTICHOCOE HEARTS

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:
APPETIZERS

TOMATO SAUCE DIP

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:
BUNs

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:
BREADS

COUNTRY FAIR BREAD

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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BREADS

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:
BREADS

TEA PARTY LOAF / BISHOP'S BREAD

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

USES / NOTES:
DESSERTS

APPLE CRUNCH COFFEE CAKE

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:
DESSERTS

APPLE CRUNCH COFFEE CAKE GLAZE

INGREDIENTS:

- ½ cup powdered sugar
- approx. 2 tsp milk

DIRECTIONS:

- Mix ingredients
- Use enough milk to make desired consistency

USES / NOTES:
DESSERTS

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:
DESSERTS

BANANA PUDDING MERINGUE

INGREDIENTS:

- 3 egg whites
- ¼ cup sugar

DIRECTIONS:

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

USES / NOTES:
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:
DESSERTS

BEST PEANUT BUTTER COOKIES

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 350ºF for 10 minutes
- Let cool one minute before removing from cookie sheet

USES / NOTES:
DESSERTS

BLUEBERRY DESSERT

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:
DESSERTS

BROWNIES

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:
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 1 1/2 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

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
DESSERTS

CHEESECAKE CRUST

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:
DESSERTS

CHEESECAKE FILLING

INGREDIENTS:

- 32 oz cream cheese softened
- 1 cup medium sharp cheddar cheese grated
- 1¼ 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:
DESSERTS

CHERRY CRUMB CAKE

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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DESSERTS

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 350ºF until done and not mushy in center

USES / NOTES:
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 soda and 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)
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:

-
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:

-
DESSERTS

CLASSIC COCOA SAUCE

INGREDIENTS:

- 6 tbl Hershey's cocoa
- 1 cup sugar
- ¾ cup evaporated milk
- ¼ cup butter
- 1/8 tsp salt
- ½ 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
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:
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:
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:
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:

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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:
DESSERTS

EXTRA MOIST PINEAPPLE UPSIDE-DOWN CAKE

INGREDIENTS:

- 1 can sliced pineapple in juice (20 oz)
- 2 packs Jell-O 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:
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:
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:
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 350ºF for 35 minutes

USES / NOTES:

- From Lib Tedder
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

-
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:
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
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
DESSERTS

GINGERBREAD

INGREDIENTS:

- 1 1/2 cups all-purpose flour
- 1/4 tsp salt
- 1/2 tsp soda
- 1/2 tsp cinnamon
- 3/4 tsp ginger
- 1/2 tsp allspice
- 1/3 cup butter
- 1/2 cup sugar
- 1 egg
- 1/2 cup light molasses
- 1/2 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 11x7x1 1/2 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:

-
DESSERTS

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
GLAZED FRESH STRAWBERRY PIE

INGREDIENTS:

- 3 pints strawberries washed and hulled
- 1 cup sugar
- 3½ 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:
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:
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:
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:
DESSERTS

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:
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
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
-
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:
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:
DESSERTS

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

USES / NOTES:
DESSERTS

MISSISSIPPI MUD CAKE

INGREDIENTS:

- 2 cups sugar
- 1/3 cup cocoa
- 3 sticks margarine
- 4 eggs
- 1 tsp vanilla
- 1 1/2 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
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
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:
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:
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:
DESSERTS

ORANGE KISS ME CAKE GLAZE

INGREDIENTS:

- 3 tbl powdered sugar
- orange juice

DIRECTIONS:

- Mix ingredients
- Pour over cake

USES / NOTES:
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:
DESSERTS

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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DESSERTS

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:
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:
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 350ºF until done

USES / NOTES:

- From Lib Tedder
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:
DESSERTS

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 350ºF 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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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:
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:
DESSERTS

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
DESSERTS

TUNNEL OF FUDGE CAKE GLAZE

INGREDIENTS:

- ¾ cup powdered sugar
- ¼ cup cocoa powder
- ½ to 2 tbl milk

DIRECTIONS:

- Combine all ingredients until well blended
- Pour over cake

USES / NOTES:

- From Mary Sweeney
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:

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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:
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:
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:

- 
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:
MAIN DISHES

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:
MAIN DISHES

BAKED PORK CHOPS

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 ¾ 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:
BEEF AND MACARONI CASSEROLE

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
- 1 ½ 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:
MAIN DISHES

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
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
MAIN DISHES

BEEF WELLINGTON

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
MAIN DISHES

BEEF WELLINGTON (MADEIRA SAUCE)

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
MAIN DISHES

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
MAIN DISHES

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:
MAIN DISHES

CHICKEN CASSEROLE

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:
CRAB CAKES

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 tbl mustard
- ¼ cup onion
- ¼ cup celery
- 1 tbl parsley
- 1 lb crab meat

DIRECTIONS:

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

USES / NOTES:
MAIN DISHES

LOBSTER DIEN BIEN

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:
MAIN DISHES

SOUTHWEST CHICKEN

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:
MAIN DISHES

THAI PASTA

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:
BEAN SALAD

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:
FRUIT SALAD

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:
GERMAN BEAN SALAD

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:
LIME SALAD

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:
SALADS

RAMEN SALAD

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:

-
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:
SALADS

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:
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:
SAUCES

BAR-B-QUE SAUCE 1

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:
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:
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:
SAUCES

CHUCK ROAST MARINADE

INGREDIENTS:

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

DIRECTIONS:

- Mix all ingredients
- Pour over roast and marinate

USES / NOTES:
SAUCES

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:
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:

-
HORSERADISH SAUCE

INGREDIENTS:

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

DIRECTIONS:

- Combine all ingredients
- Chill before serving

USES / NOTES:
SAUCES

HOT MUSTARD

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
SAUCES

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:
SAUCES

TOMATO VODKA SAUCE

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
SAUCES

WHITE WINE SAUCE

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
BROCCOLI AND CHEESE CASSEROLE

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

USES / NOTES:
BROCCOLI RICE CASSEROLE

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

USES / NOTES:
SIDES

BROWN RICE

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

USES / NOTES:
COLD ASPARAGUS SALAD

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:
CORN BREAD DRESSING

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

USES / NOTES:
- From Bootsie Taylor
CRUSTY TOP BAKED PUMPKIN PUDDING

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

USES / NOTES:
SIDES

DEVILED EGGS

INGREDIENTS:

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

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

USES / NOTES:
FESTIVE SWEET POTATOES

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

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:
FESTIVE SWEET POTATOES TOPPING

INGREDIENTS:

- 1 cup flaked coconut
- 1 cup brown sugar
- 1/3 cup flour
- 1/3 cup butter
- 1 cup pecans chopped

DIRECTIONS:

- Mix all ingredients
- Pour over potatoes
- Bake at 375°F for 25 minutes

USES / NOTES:
SIDES

FROSTED CAULIFLOWER

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

USES / NOTES:

- 4 to 6 servings
GREEK TORTELLINI SALAD

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

USES / NOTES:
HASH BROWN CASSEROLE

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:
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.