

**Ingredients****Calzone (Eric Style)**

1C	Water		
1T	Olive oil		
2.5C	Bread Flour		
1t	Sugar		
1t	Salt		
2.25t	Yeast		

Add ingredients to bread machine. Use setting #8 (dough)  
When complete, divide dough into 3 equal pieces.

Roll out dough and cover with meat toppings and cheese.  
Roll and seal. Cut slits in top of dough, Brush with butter or egg  
Bake @ 375 for 25-30 min.

**Baked Apples****Ingredients**

4	Apples		
1/2C	Sugar		
2T	Flour		
1.5t	Cinnamon		
1/4C	Melted Butter		
1/3C	Chopped Walnuts		
4T	Water		

Core apples and peel. Combine sugar, flour and cinn. Mix well.  
Roll apples in melted butter then in sugar mixture.  
Put apples on post of Apple Bakers, put on the nuts and add water

Bake 350 for 35-40 Min.

The flour turns the juice into a caramel.

**Ingredients****Cream Puffs (Vanilla Mint)**

12	Cream Puffs		
1	14oz Can Eagle Milk		
2T	White Crème de menthe		
1	4 Srv Size Vanilla Pudding		
1C	Whipping Cream Stiffly whipped		
	Confectioners' Sugar		
	Hot Fudge Sauce		
2T	Cold Water		

Prepare cream puffs in advance. In large bowl combine sweetened condensed milk, liqueur and water. Add pudding mix, beat well. Chill 5 min. Fold in whipped cream. Chill. Just before serving fill puffs; sprinkle with sugar.

Cream puffs: in medium saucepan, heat 1C water and ½ C margarine or butter to rolling boil. Stir in 1C unsifted flour. Reduce heat to low; stir rapidly until mixture forms a ball. About 1 min. Remove from heat. Add 4 eggs; beat until smooth. Drop 1/4C dough 3 inches apart onto ungreased baking sheets.

Bake 400 for 35-40 min or until puffed and golden

Cool, Fill.

**Ingredients****King Ranch Chicken**

2cans	Campbell's Cream of Chicken Soup		
1.5t	Chili Powder		
1	Small Can Durkee French Fried Onions		
3	Large Tomatoes (cut into small squares)		
1bag	Tostitos Corn Chips		
4	Chicken Breasts, Cooked & cup up		
1 large	Bag of grated cheddar cheese		

Mix Soup, Chili powder, and half a can of French fried onions.

- Layer
- 1) Corn Chips
  - 2) Cooked Chicken Pieces
  - 3) Soup Mixture
  - 4) Cheese
  - 5) Cut up Tomatoes
  - 6) Put salsa on top

Bake at 350 degrees covered about 45 min (last 10 min take off cover) or until cheese is bubbly

**Ingredients****Chicken Pot Pie**

2C	Flour		
3t	Baking Powder		
1/2t	Salt		
1T	Butter (cut in)		
1	Egg		
1/2C	Milk		

On a floured board, roll dough  
Spread with butter  
Cover with parsley  
Roll and cut.

Cook chicken and onions  
Cook potatoes with parsley  
Drop in dumplings  
Cover, boil for 15 min Longer

**Ingredients****Carrot Soufflé**

1Lb	California Carrots		
1/2C	Melted Butter		
1/2C	Brown Sugar		
1/4C	Flour		
1t	Baking powder		
1T	Rum		
3	Eggs		

Cook and drain 1 LB carrots

Mash and put in blender. Add melted Butter, Brown Sugar, Flour, Baking Powder, vanilla, rum, and Eggs

Place in greased 1 Qt casserole

Bake at 325 for 50-60 min.

**Ingredients****Potato Chowder**

2	Idaho potatoes (peeled and cubed)	1 1/2C	Milk
1	10oz pack frozen cut green beans	2C	Cooked Cubed ham
1 1/2C	Water		
2	Chicken flavored Bullion cubes		
1/2t	Dried Basil		
1/2t	Black pepper		
1T	Corn Starch		

In a Large Pan, over med/high heat. Add potato, beans, water, bullion, basil, pepper.  
 Heat to boiling. Reduce heat to low. Cover and simmer 10 min or till potatoes are tender  
 Combine corn starch and milk. Add to potato mixture. Cook and stir over med/high heat for 5 min or until thickened.  
 Stir in ham  
 Cook for 2 minutes more.

**Ingredients****Beef Jerky**

1/4C	Soy sauce	10 shakes	Tobasco
1/8C	Woust Sauce	10 shakes	XXX pepper
1/16C	Liquid Smoke		
1/2t	Garlic powder		
Big Dash	Old Bay		
1/2t	Ground pepper		

Marinade overnight.

Dry in oven (on lowest setting) for 12-24 hours



**No bake cookies ala Jen****Ingredients**

2C	Sugar		
1/2C	Milk		
1Stick	Butter/margarine		
3-4T	Cocoa		
1/2t	Vanilla		
1/2C	Peanut Butter		
3C	Oatmeal		

In saucepan, combine Sugar, milk, butter, cocoa  
Boil for 3 min. Remove from heat and add remaining ingredients  
Spoon onto wax paper and cool

Viola!

## Carrot Cake

### Ingredients

4	Eggs(Cold)	3C	Flour
3C	Sugar	3 Jars	Gerber Carrot Baby food
1.5C	Crisco oil	3/4C	Chopped nuts
2t	Baking Soda		
2t	Baking Powder		
2t	Cinnamon		

Beat eggs thoroughly  
 Cream sugar  
 Add oil, mix  
 Add dry ingredients  
 Add carrots and Nuts

Bake at 350 for 1 hour

**Ingredients**

**Broccoli Casserole**

3 boxes	Frozen chopped broccoli		
1 pack	Ritz Crackers		
1 Stick	Butter		
1 LB	Velveeta Cheese		

Cook Broccoli in salted water for 3 min  
 Melt Butter, combine with Ritz Crackers  
 Spray Casserole with PAM  
 Place Layer of Broccoli, Cheese, Broccoli, Cheese, Broccoli, Crackers/Butter  
 Bake for 30 min at 350

**Ingredients****Orange Spiced Oatmeal Raisin Cookies**

3/4C	Raisins	1C	All purpose Flour
3T	Orange Juice	1t	Baking Soda
1/2C	Butter or Margarine at room Temp	1 1/2C	Rolled oats
3/4C	Sugar	8oz	White Chocolate baking Chips
1 Lg.	Egg	1t	Veg oil or shortening
1t	Grated orange peel		

Combine raisins, orange juice; Let stand overnight.  
 Beat butter and sugar until fluffy.  
 Beat in egg and orange peel.  
 Combine flour and baking soda; stir into butter mixture.  
 Add raisins, liquid and oats; Mix well  
 Drop onto greased baking sheet (flatten slightly)  
 Bake at 350 10 – 12 min. Cool completely  
 Microwave chocolate and oil on low setting. Stirring once.  
 Dip cookie into chocolate mixture.

**Ingredients****Overnight Pecan Yeast Waffles**

3C	All purpose Flour	1/2C	Water
2T	Brown Sugar	1/3C	Margarine or butter
1t	Salt	3	Eggs
1pkg	Active dry yeast	1/2C	Chopped Pecans
2C	Milk		

Combine flour, brown sugar, salt and yeast. In small saucepan, heat milk, water and margarine until very warm (120-130F) Add hot liquid to flour mixture; mix well. Stir in eggs. Cover with plastic and refrigerate overnight.

Heat waffle iron. Stir batter to remove air bubbles; stir in pecans  
Bake until golden brown

16 (4-inch square) waffles

**Ingredients****Grand Marnier Soufflé**

1/3C	Butter	1C	Sugar
3/4C	Flour	2T	Lemon Juice
1/2t	Salt	1t	Grated Lemon Rind
1 1/2C	Milk	1/2C	Grand Marnier
5	Eggs (Separated)		
3	Egg Whites		

Grease 2 qt Soufflé dish lightly and sprinkle with sugar. Guard with greased and sugared wax paper or foil

Melt butter over low heat in saucepan. Remove from heat, add flour and salt and mix until smooth. Add milk a little at a time, stirring constantly. Return to heat, stirring constantly with wire whisk, until thickened and smooth. Remove from heat. Separate the eggs. Set egg whites aside. Beat the 5 egg yolks until thick. Add hot cream sauce, a small amount at a time, beating constantly until all the sauce has been added and the mixture is a creamy custard (Cool)

Preheat oven to 350. Beat all 8 egg whites until soft peaks form. Add sugar gradually, beating constantly until stiff meringue is formed. Beat in lemon juice, a few drops at a time. Stir in lemon rind and Grand Marnier into egg mixture. Add all at once to egg whites, folding thoroughly. Pour into soufflé dish and set dish in pan containing hot water. Bake for 1 hour. Serve at once

## Oma's Applesauce Cake

### Ingredients

1/4Lb	Butter		
1/2C	Sugar		
1	Egg		
2C	Flour		
1t	Baking Powder		
1/2t	Salt		
1t	Vanilla		

Cream butter and sugar, Add egg. Stir in dry ingredients by hand. Grease the bottom of a 9" square pan. Use about 2/3 of the dough and press in the bottom of pan. Add cinnamon to applesauce and spread over the dough. Do not use too much applesauce or dough will become soggy. Top the applesauce with pastry strips cut from the remaining 1/3 of the dough. Bake at 350 for ½ hour or until brown.

Double this Recipe and use 9x13 Air bake Cookie Sheet.

**Ingredients****Quiche Lorrain**

1	Pastry for 9" pie	1/2t	Salt
8 Slices	Bacon, cut into 1/2" pieces	Dash	Red Pepper
1/4C	Chopped Green Onions	Dash	White Pepper
2C	(8 oz) Shredded Swiss Cheese, Divided	1/8t	Ground nutmeg
6	Eggs, Beaten		
1C	Whipping Cream		

Line 9-inch quiche dish with pastry. Trim excess pastry around edges. Prick bottom and sides of pastry with a fork. Bake at 400 degrees for 3 min. Remove from oven, and gently prick with a fork. Bake an additional 5 min.

Sauté bacon and onions in skillet until browned; drain well, and sprinkle evenly in pastry shell. Top with 1C cheese and set aside

Combine eggs, cream, salt and pepper and nutmeg, stirring well. Pour mixture into pastry shell and top with remaining 1 cup of cheese. Sprinkle with nutmeg. Bake at 350 for 35 min or until set. Let stand 10 min before serving.

Serves 8



**Ingredients****Sausage-Cheddar Quiche**

1	Pastry for 9" pie	1 1/2C	(6oz) shredded Cheddar cheese
1lb	Bulk pork sausage	2	Eggs Beaten
1/2C	Chopped onion	1C	Milk
1/4C	Chopped green Pepper		
1/2t	Dried Basil		
1/8t	Garlic Powder		

Line quiche dish with pastry. Trim excess around edges. Prick bottom and sides with fork. Bake at 400 for 3 min. Remove from oven and gently prick with a fork. Bake additional 5 min. Brown sausage in heavy skillet; drain. Combine sausage onion, green pepper, basil, and garlic powder stirring well. Spoon into pastry shell and top with cheese. Combine eggs and milk; beat until foamy. Pour over cheese; Sprinkle with paprika. Bake at 325 for 50 min or until set. Let stand 10 min before serving.

Serves 8

**Ingredients****Swiss Style Green Beans**

2T	Grated onions	1 Pint	Sour Cream
7T	Margarine	8oz	Swiss Cheese
2T	Sugar	4	16 oz Cans French style Green Beans
1t	Salt	1/2C	Crushed Corn Flakes
1t	White Pepper		

Lightly sauté the onions in 4T of the margarine, and stir in the flour, sugar, salt and white pepper. Blend well. Stir in the sour cream. Cook until thick, stirring occasionally. Drain the green beans and add to the cheese. Melt the remaining 3T of margarine, then stir in the corn Flakes. Spread over the top of the cheese

Bake at 350 for 30-40 min

**Ingredients****Peach Cobbler**

1 1/4C	Flour		
1C	Sugar		
1/2C	Light brown Sugar		
1/4t	Salt		
1/2t	Cinnamon		
1/2C	Butter or margarine		
1T	Lemon Juice		
1t	Lemon peel		

Combine 1C flour, 1/2C Sugar, Salt and cinnamon. Cut in butter with 2 knives until coarse (resembling corn meal). Combine peaches, lemon juice, lemon peel, 1/2C Sugar and 1/4 C Flour. Spoon into greased 9" Square dish. Sprinkle flour mixture over peaches. Bake covered for 15 min. Remove cover and bake 35-45 min Longer.

**Ingredients****French Fry Casserole**

1Lb	Ground Beef or Venison		
1 Small	Onion		
1 Can	Cheddar cheese Soup		
1 Can	Cream of celery Soup		
Unknown	Frozen French Fries		
Dash	Pepper		

Dice onion and mix with ground meat and pepper to taste.

Press into bottom of 9x9" pan.

Mix together the 2 cans of soup – Do NOT Dilute with water. Spread mixture over meat

Cover entire surface generously with frozen French fries

Bake at 350 for 40 minutes or until done – fries should be golden and crispy.

Believe it or not, this is a testy dish! Especially for the kid in all of us.

**Ingredients****Grilled Honey Mustard Chicken Breasts**

6 whole	Chicken breasts without skin. Halved		
3 Cloves	Garlic (Minced)		
1/2C	Dijon Mustard		
1/4C	Honey		
1T	Lemon Juice		
1/4t	Ground Pepper		
1/2C	Canola Oil		

Place garlic, honey, lemon juice and pepper in work bowl of food processor fitted with steel blade and process to mix. Gradually add oil in thin stream into bowl or through feed tube and process to mix until mixture is thoroughly blend.

Pour marinade over chickens and spread to coat. Let marinade at least several hours or up to 24 hours ahead. Cover loosely with plastic wrap. Turn several times while marinating.

Bring to room temp before cooking.

Cook over grill approximately 6 minutes on each side.

**Ingredients****Espresso to Go**

3/4C	Heavy Cream		
3T	Instant Espresso Powder		
1/4C	Granulated Sugar		
4T	Unsalted Butter		
12oz	Semi Sweet Chocolate Chips		
4oz	Unsweetened Chocolate		
30	Individual Choco-Covered espresso beans		

Heat the heavy cream, instant espresso, sugar and butter in 1 ½ Quart Saucepan over Med Heat  
 When hot, stir to dissolve sugar. Bring to a boil. Place semi-sweet and unsweetened chocolate in large  
 bowl. Pour the boiling cream mixture over choc. Let stand for 5 min. Stir until Smooth. Poor into  
 Foil, Mini Cups. Top with Espresso Bean. Refrigerate and Serve.

**Ingredients****Angel Kisses**

2	Egg whites		
Dash	Salt		
1/8t	Cream of Tartar		
1/2t	Vanilla Extract		
3/4C	Granulated Sugar		
6oz	semisweet Chocolate Chips		

Beat egg whites, salt, cream of tartar, and vanilla and sugar till soft peaks form. Fold in chocolate chips. Cover baking sheet with parchment. Drop cookie mixture from teaspoon onto paper.

Preheat oven to 350-375

Place in oven, and turn oven off immediately. Let stand in oven for at least 8 hours.

**Ingredients**

**Butterscotch Treats**

12 oz	Bag Butterscotch Morsels		
1 Sm. Jar	Dry Roasted Peanuts(Lightly Salted)		
1 Can	Chow Mien Noodles		

Melt Butterscotch morsels in double boiler.  
 Add Peanuts and Chow Mien Noodles  
 Mix thoroughly  
 Spoon clusters onto Wax paper  
 Cool.



**Ingredients****German Apple Strudel**

Dough:		Glaze:	
½ LB	Cream Cheese		Powdered Sugar
½ LB	Unsalted Butter		Cherry Schnapps
Flour	Enough to make Pie Dough		Water
Filling			
	Sliced Apples w/sugar and Cinnamon		
1/4t	Apple Jelly (for each piece of dough)		

Mix dough, Refrigerate overnight  
 Roll out thin  
 Cut Rectangles  
 Fill with apple and jelly filling  
 Fold over (overlap)  
 Seal w/wooden spoon  
 Cut Edges  
 Bake @350 until brown  
 Glaze while hot

**Ingredients****Twice Baked Potatoes**

2 lg.	Baking Potatoes (russet)		
¾ C	Grated Cheddar Cheese		
½ C	Sour Cream		
¼ t	Garlic Powder		
¼ t	Onion Powder		
	Salt and pepper		
	Paprika		

Bake Potatoes as you normally would, at about 450 degrees for 1 hour. Carefully cut open the potatoes with a lengthwise slit across the top and scoop out the meat of the potatoes into a bowl.

Reserve the skins.

Mix the potato meat with the cheese, sour cream, garlic, and onion powders, and salt and pepper to taste. Mix well until mixture is creamy and the cheese begins to melt. Carefully put half the mixture back into each of the potato skins, and sprinkle the top with paprika.

Put the potatoes under the broiler for a minute or two until the tops get lightly browned.

Serve immediately

**Ingredients****Tiramisu**

8	Eggs (separated)		Cocoa Powder
1/3 C	Sugar	2 Oz	Bittersweet chocolate
1 LB	Cream Cheese		
1 C	Heavy Cream		
2 C	Cooled Espresso Coffee		
1/3 C	Baleys Irish Cream		
1/3 C	Kahlua		
30	Lady Fingers		

Mix sugar into Egg yolks, blending well.

Add Cream Cheese a little at a time to egg mixture, mix until smooth. Set aside.

In a separate bowl, beat whipping cream until stiff peaks form. Set aside.

In another bowl, beat egg whites until stiff peaks form.

Fold the Whipped cream, and the Egg Whites into the Egg yolk mixture.

Spread 1/3 of cheese mixture on bottom of 4-6 quart glass baking dish.

Combine baleys, kahlua , and coffee. Dip lady fingers into coffee and alcohol Mixture.

Layer on top of cheese mixture.

Repeat with cheese and lady fingers. Top with final layer of cheese mixture.

Combine grated chocolate and cocoa powder. Sift over desert. Chill 2 hours to set.

**Ingredients****Crab Fritters**

Fritters:		4 lg.	Egg whites
1 ¾ C	All Purpose Flour	Curry Sauce:	
1 1/3 C	Warm Water	1 ½ T	Olive Oil
2 T	Vegetable oil	1 Clove	Garlic
2 t	Baking Powder	½ C	Mayonnaise
1 LB	Crabmeat	½ C	Sour Cream
¾ C	Breadcrumbs	2 T	Orange Juice
3 T	Fresh Parsley	1 T (each)	Sugar, Lemon Juice, Chutney

Mix first 5 ingredients to blend. Let batter stand for 1 hour at room temp. Mix the crabmeat, bread crumbs, two of the egg whites and parsley in large bowl. Season with salt and pepper. Divide mixture into 24 mounds. Roll each ball in flour, shake off excess. Immediately before frying, beat the remaining egg whites in small bowl to stiff peaks. Fold the egg whites into the batter.

Heat the oil in a deep fryer . Dip the crab balls, one at a time into the batter. Coating completely. Fry in oil until pale and golden brown, about 5 min. Drain on paper towels

**Ingredients****Egg Casserole (Danielle)**

1 LB	Breakfast sausage		
6	English Muffins		
1 LB	Shredded Cheese		
12	Large Eggs or egg substitute		
1 C	Milk		

Cook sausage, drain and crumble. Slice muffins in half to make a double layer or slice off the top if making a single layer. Beat the eggs and milk until well blended.

Line the bottom of the pan with the English muffins. Spread the sausage over the top of the muffins. Add any extras over the top of the sausage. Cover this with cheese. Pour the egg and milk mixture over the cheese.

Let set in the refrigerator overnight

Bake at 350 F for 45 min.

**Ingredients****Quesadillas and Fiesta Rice**

1 LB	Boneless chicken (Cubed)	Fiesta Rice:	
1 Can	Cheddar Cheese Soup	1 Can	Campbell's Chicken Broth
½ C	Pace Thick and Chunky Salsa	½ C	Pace Salsa
10	Flour Tortillas (8")	2 C	Minute Rice

Preheat oven to 425

Cook chicken

Add soup and salsa and Heat.

Place tortillas on baking sheet

Top w/ 1/3C Soup mixture

Moisten edges, fold over and seal

Bake 5 min

**Ingredients****Mexican Hamburger Casserole**

1 LB	Ground Beef		
1 Can	Tomato Soup		
1 C	Salsa		
½ C	Milk		
6	Flour tortillas (6" or 8") cut into 1" pieces		
1C	Shredded cheddar cheese		

Cook beef, Drain  
Add soup, salsa, milk, tortillas and half of cheese  
Spoon into 2 qt shallow baking dish. Cover  
Bake at 400 for 30 min Until hot  
Sprinkle with remaining Cheese

**Ingredients****Corn Pudding**

1	Egg (Beaten)		
2 t	Corn Starch		
1 T	Sugar		
	Corn		
	Heated Milk		

Stir into Corn. Add heated Milk to make level with corn.  
Dot with butter  
Sprinkle with Salt

Bake 30 min @ 375



**Ingredients****White Choc Cappuccino Raisin Bars**

½ C	Butter or Margarine	¼ t	Salt
1C	(6 oz) white baking pieces)	1 ½ C	Sun Maid Raisins
1 T	Instant Coffee Granules		
1 C	Sugar		Glaze
1 t	Vanilla		
3	Eggs (lightly beaten)		
2 C	All purpose Flour		
1 ½ t	Baking Powder		

Combine butter and white baking pieces; heat just until melted. Remove. Dissolve coffee granules in 1 tablespoon water; stir into melted mixture with sugar, vanilla and eggs. Combine flour, baking powder and salt; add to mixture. Stir in raisins. Spread in a greased 13 x 9 inch pan. Bake 30 minutes at 350 or until set in middle. Cool, Drizzle with glaze. Makes 36 bars.

Glaze. Combine 1/4t Instant coffee granules and 4 t water; stir to dissolve. Add 1 T melted butter. Mix in ¾ C sifted powdered sugar.

**Ingredients****Belgian Waffles**

1 Pkg.	Dry Yeast		
2 C	Lukewarm Milk		
4	Eggs (Separated)		
1t	Vanilla		
2 ½ C	Sifted Flour		
½ t	Salt		
1 T	Sugar		
½ C	Melted Butter		

Sprinkle yeast over warm milk; stir to dissolve. Beat egg yolks and add to yeast mixture with Vanilla. Sift together flour, salt and combine thoroughly. Beat the egg whites until stiff; carefully fold into batter. Let mixture stand in a warm place about 45 min or until mixture doubles in bulk. Use  $\frac{3}{4}$  - 1 Cup of mix per waffle.  
Makes four Belgian waffles.

**Ingredients****French Apple Bread Pudding**

3	Eggs	½ C	Raisins (Optional)
1 Can	Eagle Condensed milk		
3 Med	Apples Chopped		
1 ¾ C	Hot Water		
¼ C	Margarine or butter melted.		
1 t	Ground Cinnamon		
1 t	Vanilla Extract		
4 C	French bread cubes (about 6 ounces)		

Preheat oven to 350. Beat eggs, add sweetened milk, apples, water, margarine, cinnamon and vanilla. Stir in bread and raisins, moistening completely. Turn into buttered 9-inch square baking pan. Bake 1 hour or until knife inserted near center comes out clean. Cool Serve warm with ice cream if desired.

**Butter rum Sauce**

Melt ¼ C Butter or margarine; add ¾ C Firmly packed brown sugar and ½ C Borden Whipping Cream. Boil rapidly for 8 – 10 minutes. Add 2 T rum or 1 t rum flavoring. Serve warm.

**Ingredients****Creamy Mexicali Corn**

2 t	Butter or Margarine	Topping	
¼ C	Finely chopped green onions	2 T	Butter or Margarine
2 (11oz)	Cans Green Giant Mexicorn	½ C	Progresso Plain Bread Crumbs
1 (4.5oz)	Old El Paso Chopped Green Chilis, drained	1 oz	Shredded Monterey Jack Cheese
1 t	Honey or Sugar		
½ C	Sour Cream		
3 oz	Cream cheese. Cut into 1 inch cubes		

Melt butter, Cook onions until tender. Add corn and chilis. Cook 2 to 4 min or until thoroughly heated.

Stir in honey. Add sour cream and cream cheese; mix well. Cook 2 min or until cream cheese is melted. Remove from heat.

Meanwhile in a small skillet, melt 2 t butter. Add bread crumbs; cook and stir until golden brown.

Spoon corn mixture into serving dish. Sprinkle with bread crumbs and Monterey Jack Cheese.

**Ingredients****Swiss Vegetable Medley**

1 bag	(16 oz) Frozen Broccoli, carrots, cauliflower		
1 can	Condensed cream of broccoli soup		
1 cup	(4 oz) shredded Swiss cheese)		
1/3 C	Sour Cream		
¼ t	Black Pepper		
1 can	(2.8 oz) Durkee French Fried Onions.		

Preheat oven to 350

Combine Vegetables, soup, ½ C Cheese, sour cream, pepper and ½ can French Fried Onions.

Pour into shallow 1-qt casserole. Bake covered at 350 for 30 min or until vegetables are done.

Sprinkle remaining cheese and onions in diagonal rows across top; bake uncovered 5 minutes or until onions are golden brown.

**Ingredients****Curried Turkey Dinner**

10 oz	Frozen broccoli spears, cooked and drained		
2 C	Cooked Turkey, Cubed		
1 Can	Cream of Broccoli Soup		
¼ C	Mayonnaise		
1 ½ t	Lemon Juice		
1 t	Curry Powder		
1 C	Seasoned Croutons		

Preheat oven to 350 degrees.

In an 8" square baking dish layer broccoli; top with turkey.

In a small bowl, combine soup, mayonnaise, lemon juice, and curry powder. Pour over turkey and top with croutons.

Bake 20 to 25 min or until bubbly.

**Ingredients****Broccoli Cheese Soup**

½ C	Chopped Onion	2 C	Half and Half
¼ C	Margarine or Butter		
¼ C	Unsifted Flour		
3 C	Water		
2 (10oz)	Frozen chopped broccoli thawed and drained		
4	Chicken Flavor Instant Bouillon Cubes		
1 t	Worcestershire sauce		
3 C	Shredded Cheddar Cheese		

Cook onion in margarine until tender; stir in flour until smooth. Gradually add water then broccoli, bouillon and Worcestershire. Over medium heat, cook and stir until thickened and broccoli is tender. About 10 min . Add cheese and cream. Cook and stir until cheese melts and soup is hot. (Do not boil) Refrigerate leftovers.

**All Purpose Sweet Dough****Ingredients**

2 ¾ C	All purpose Flour		
¼ C	Sugar		
¼ C	Nonfat dry milk		
½ t	Salt		
1 pkg.	Active Dry yeast		
¾ C	Water		
¼ C	Margarine or Butter		
1	Egg		

Dough cycle of bread machine.



**Ingredients****Cranberry Maple Sticky Rolls**

Glaze			
¾ C	Whole berry cranberry sauce		
1/3 C	Maple Flavored Syrup		
3 T	Butter or Margarine		
½ C	Chopped hazelnuts		

Make 1 Recipe "All purpose Sweet Dough" (Page 40)

Combine all ingredients except hazelnuts. Cook over medium heat, stirring occasionally, until butter is melted. Stir in hazelnuts. Pour mixture into ungreased 13 x 9 pan.

Roll dough into 15 x 12 inch rectangle. Spread dough with 2 T butter. In small bowl, combine brown sugar and cinnamon; mix well. Sprinkle over butter.

Roll, and Cut into rolls. Cover, and let rise in warm place until doubled 40-50 min.  
Bake at 375 for 25 – 35 min. Cover with foil near end of baking to keep from burning.

**Ingredients****Chocolate Walnut Bubble Bread**

1/3 C	Butter or Margarine (melted)		
2/3 C	Sugar		
1/3 C	Miniature Chocolate Chips		
1/2 C	Chopped Walnuts		

All purpose sweet dough (Page 40)

Grease 12-Cup Bundt Pan. Shape dough into 36 (1 1/2") balls. Dip ball into melted butter; roll in sugar. Place 12 balls in greased pan. Sprinkle with 1/3 of the chocolate chips and 1/3 of the walnuts. Repeat 2 more times. Drizzle any remaining butter and sprinkle any remaining sugar over top of dough. Cover; let rise in warm place (80-85 degrees) until light and doubled in size. 40-50 min.

Uncover and bake at 375 for 20-30 Min until top is golden brown.

If necessary, cover with foil for last 10 min of baking to keep from burning.

Cool 1 minute, invert onto serving plate and remove pan. Cool 5 min. Serve warm to pull apart, or cool completely and slice.

**Ingredients****Sweet potato Hot rolls**

1 pkg.	Pillsbury Hot roll Mix	$\frac{3}{4}$ C	Mashed cooked sweet potato
1/3 C	Wheat Germ		
2 T	Sugar		
1 C	Water (Heated to 120 – 130 degrees)		
2 T	Butter or Margarine		
2	Eggs		
1 T	Water		
1 T	Wheat Germ		

Grease two 8 or 9 inch round cake pans. In large bowl, combine flour mixture with yeast from foil packet,  $\frac{1}{3}$  C Wheat germ and sugar; Mix well. Stir in 1 C Hot water, sweet potato, margarine and 1 egg until dough pulls away from sides of bowl. Turn dough out onto lightly floured surface. With greased or floured hands, shape dough into a ball. Knead dough for 5 min until smooth. Sprinkling with additional flour if necessary to reduce stickiness. Cover with large bowl, let rest for 5 min. Divide dough into 16 equal pieces. Shape each into a ball pulling edges under to make a smooth top. Place 8 balls, smooth side up, in each greased pan. Cover loosely with plastic wrap and cloth towel. Let rise in warm place until doubled in size. Beat remaining egg and 1 T Water, brush over rolls. Sprinkle rolls with 1 T wheat germ. Bake 375 for 20-25 min.

## White Chocolate Mousse

### Ingredients

5 oz	White Chocolate		
3	Egg Yolks		
4 T	Sugar		
1/3 C	Frangelico		
2 T	Lemon Juice		
2	Clear gelatin sheets		
1/4 C	Water		
3 C	Heavy Cream; Whipped		

Melt White Chocolate, keep it warm.

Stir white chocolate into egg yolks.

Heat Gelatin and Water in saucepan until gelatin is totally dissolved.

Cool Gelatin to room temp. Add it to the Egg yolk/chocolate mixture, and stir it in well.

Carefully fold the whipped cream into the mixture. Place the mousse in the refrigerator for 1 hour or until it is firm.

**Ingredients****Algerian green beans with Almonds**

1 LB	Fresh green beans		
4 C	Water, Salted		
3 t	Peanut Oil		
1	Clove Garlic		
½ t	Cumin		
¼ t	Paprika		
¼ t	Ground cloves		
1 T	Slivered almonds		

Clean Green beans. Simmer in lightly salted water until just tender. About 30-45 min.  
Drain and put in serving dish

Put remaining ingredients (except almonds) in saucepan over medium heat and cook for 2 minutes, stirring constantly. Add the almonds and stir briefly to coat.

Pour the oil mixture over the green beans and toss gently until beans are thoroughly coated.

Serve warm

## Cheesy Cauliflower Bake

### Ingredients

4 slices	Bacon	1 1/3 C	Milk
1/2 C	Chopped Onion	1/2 C	Shredded Swiss cheese (2 oz)
2 Cloves	Minced	1/2 C	Crushed rich round crackers
5 C	Cauliflower flowerets (1 LB)		
1 C	Thinly sliced carrots (2 Medium)		
2 T	All purpose flour		
	Salt and pepper		
	Nutmeg		

Cook bacon, reserve 3 T of drippings. Crumble bacon, set aside. Cook onion and garlic in drippings. Add cauliflower and carrots. Cover and cook 5 minutes or till just crisp-tender.

Stir in Seasonings, add milk all at once. Cook and stir till thickened and bubbly. Add bacon and cheese, stirring till cheese melts.

Transfer mixture o 1 1/2 Qt casserole.

Sprinkle crushed crackers over cauliflower mixture. Bake at 350 for 12-15 Minutes or till heated through.

**Ingredients****Baked Custards (Caramel Flan)**

3	Eggs (Beaten)		
1 ½ C	Milk		
1/3 C	Sugar		
1 t	Vanilla		
	Ground Cinnamon (optional)		

Combine eggs, milk, sugar, and vanilla. Beat till well combined but not foamy. Place four 6 ounce custard cups in 8x8x2 inch baking dish on an oven rack. Pour egg mixture into cups. Sprinkle with nutmeg or cinnamon. Pour boiling water into the baking dish around custard cups or dish to a depth of 1 inch.

Bake at 325 for 30-45 minutes. Or till a knife inserted near the center comes out clean. Serve warm or chilled;

Cook 1/3 C sugar over medium/high heat (do not stir) till sugar begins to melt; shake saucepan occasionally. Reduce heat to low and cook till sugar is golden brown; stir frequently. Divide sugar mixture among custard cups. Tilt to coat bottoms. Let stand for 10 min. Add egg mixture. Bake as above. Remove from cups to serve.

**Ingredients****Crepes Suzette**

Dessert Crepes		½ C	Margarine or butter
1 ½ C	Milk	¼ t	Finely shredded orange peel
1 C	All purpose Flour	½ C	Orange Juice
2	Eggs	1/3 C	Sugar
1 T	Cooking Oil	¼ C	Orange Liqueur
		¼ C	Brandy

Combine milk, flour, eggs, oil and ¼ t Salt. Beat with rotary beater till well mixed. Heat lightly greased 6" skillet. Remove from heat. Spoon in 2 T of the batter. Lift and tilt the skillet to spread batter. Return to heat; Brown on one side only. Invert pan over paper towels; remove crepe. Repeat with remaining batter. Greasing skillet occasionally. Makes 18.

Fold each crepe in half, browned side out. Fold in half again, forming a triangle. Set aside.

Combine margarine or butter, shredded orange peel, orange juice, sugar and orange liqueur. Cook and stir till thickened and bubbly. Arrange folded crepes in sauce. Simmer for 3 to 5 min or till heated through, spooning sauce over crepes occasionally.

In separate pan, heat brandy till it almost simmers. Ignite brandy and pour over crepes.

Makes 6-8 servings.



**Ingredients****Chicken Broccoli Divan**

10 oz	Frozen Broccoli spears cooked and drained		
1 ½ C	Cubed cooked chicken or turkey		
1 can	Cream of broccoli or chicken soup		
1/3 C	Milk		
½ C	Shredded Cheddar Cheese		
2 T	Fine Dry Bread Crumbs		
1 T	Margarine or butter, melted		

Preheat oven to 450

In 10 x 6 baking dish, arrange broccoli; top with chicken. In small bowl, combine soup and milk. Pour over chicken. Sprinkle with cheese. In cup, combine bread crumbs and margarine; sprinkle over cheese.

Bake 15 min or until hot and bubbling.

**Ingredients****Boston Cream Pie**

Cake:		Filling:	
3 Lg	Eggs separated	½ C	Granulated Sugar
1t	Vanilla Extract	¼ C	All purpose Flour
½ C	Granulated Sugar	1 ½ C	Milk
1 pinch	Salt	6 Lg	Egg yolks
¾ C	Cake Flour	2t	Vanilla Extract

Preheat oven to 350. Grease 9" round Cake Pan, Line with Wax Paper

Beat egg yolks and Vanilla until blended. Beat in Half the sugar until very thick and pale.

Beat Egg whites and salt until soft peaks form. Beat in remaining sugar until stiff peaks form.

Fold yolk mixture into egg whites. Sift flour over mixture, fold in gently. Pour into prepared Pan.

Bake for 25 min (until it springs back when lightly pressed.) Remove from pan and cool right side up.

Filling: In saucepan mix sugar and flour. Whisk in Milk then egg yolks, vanilla and salt. Bring to boil

over medium heat. Boil for 1 min, whisking constantly. Strain through sieve. Cover with plastic, cool.

Cut Cake in half. Remove Wax Paper, Add filling. Top with Glaze.

Glaze: 1/2c Granated Sugar, 3T Corn Syrup, 2T Water, 4oz Semisweet Chocolate, Coarsely Chopped.

Boil Sugar, CornSyrup, water to melt sugar. Stir constantly Remove from heat. Add chocolate. Wait

1min. Whisk until smooth. Pour Glaze over Cake. Let stand until glaze sets.

**Ingredients**

**Puppy Chow (Amy Snyder)**

1 Cup	Chocolate Chips		
1 Cup	Peanut Butter		
1 Stick	Butter		
1 Box	Rice Chex Cereal		
2 Cups	Sugar		

Melt Chocolate chip, peanut butter, and butter in large pot.  
Add Cereal and stir until all coated with chocolate mixture.  
In a large bowl with lid, put in two cups of sugar and add cereal mixture.  
Shake well until all coated

**Ingredients****Bread Pudding (Longiudice) (Lisa Page)**

12 Slices	Bread	2	Eggs
1 Cup	Sugar	2T	Vanilla
¾ Cup	Choco Chips	1 Stick	Melted Butter
½ Cups	Raisins (soaked in rum)		

Combine Items from left column  
 Combine Items from right column  
 Mix Left and Right columns together.  
 Add Milk if necessary (I always found it necessary)  
 Grease pan  
 Bake 375 for 35min

I soaked the raisins in rum, but I have had them soaked in wine.  
 I used sweet buttermilk bread last night, but white works just as well.

**Ingredients****Laredo Chili w/beer (Karen Farrell)**

8 oz	Hot Pork Sausage	12 oz	Beer
1 ½ Lbs	Round steak cut into ½" pieces		
1 Lg	Onion		
2 cloves	Garlic		
1 can	Chopped Jalapeno Chilis, drained		
2T	Chili Powder		
1t	Ground Cumin		
1 Can	(16oz) Tomatoes (diced)		

Brown Sausage and steak.  
 Add additional Ingredients.  
 Cook in Crock pot for 1 ½ - 3 hours

You want the steak very tender and almost melts in your mouth.  
 In addition, the chili should be somewhat thick.

Makes 6 servings

**Ingredients****Corn Bread w/chilies (Steve Shala)**

1 box	Jiffy Corn Mix		
1 can	Cream style corn		
1 large	Egg		
1/3 cup	Oil		
1 sm can	Diced green Chilies		
½ Cup	½ cup shredded cheddar cheese (or more)		

Mix all ingredients  
Sprinkle additional shredded cheese on top

Single Batch 8x8 pan greased at 375 for 25-30 min  
Double Batch 9x13 pan greased at 375 for 30-40 min

## Pumpkin Crisp (Valerie Schutz)

### Ingredients

1 box	Yellow cake mix (18.25 oz)	1 can	Pumpkin (29 oz)
1 large	Egg	2	Eggs
½ Cup	Butter or Margarine (melted)	1 t	Ground Nutmeg
		1 t	Ground Cinnamon
¾ Cup	White Sugar	½ Cup	White Sugar
½ Cup	Butter or Margarine, (softened)	2/3 Cup	Evaporated Milk

Set aside 1 cup cake mix.  
 Combine remaining cake mix, egg, and melted butter.  
 Pat into 9x13" baking pan.

Mix eggs, spices, sugar, and evaporated milk.  
 Pour pumpkin mixture over the cake mix crust

In a small bowl combine 1 Cup cake mix, sugar, and softened butter  
 Sprinkle mixture on top of pumpkin mixture.

**Ingredients****Chocolate Cake (Aunt Pat)**

½ Cup	Margarine (softened)	1 Cup	Perked Coffee with 2t Baking Soda added
2 Cups	Sugar		
2 Large	Eggs		
1 Cup	Cocoa		
2 Cup	Flour		
1 t	Baking Powder		
1 Cup	Milk w/1T Cider Vinegar added		

Cream Margarine and sugar

Add Eggs, and beat

Add Cocoa, Flour, Baking Powder, Milk, and Coffee

Blend Together

Pour into greased and floured 9x13, or (2) 9" round pans

Bake for 35 min at 350 (or until toothpick inserted in center comes out clean)

Do not overbake!

Ice with Betty Crocker Fluffy White Box Icing mix.



**Ingredients****Chi-Chi's Sweet Corn Cake (Kristi)**

½ Cup	Butter (softened)	1/3 Cup	Sugar
1/3 Cup	Masa harina (Mexican corn flour)	2T	Heavy Cream
¼ Cup	Water	¼ t	Salt
1 ½ Cup	Frozen corn, thawed	½ t	Baking Powder
¼ Cup	Cornmeal		
	Substitute corn meal for hasa harina if necessary		

Preheat oven to 375.

Blend butter in medium bowl with electric mixer until creamy.

Add masa harina (or corn meal) and beat until well combined

Put the defrosted corn into a blender or food processor and , with short pulses coarsely chop on the low speed. You want to leave several whole kernals of corn.

Stir the chopped corn into the butter and masa harina mixture. Add cornmeal to mixtuer. (combine)

In another medium bowl, mix sugar, cream, salt and baking powder.

Blend all ingredients together

Bake in ungreased 8x8" pan, cover with foil. Place pan in 9x13 pan filled 1/3 with hot water.

Bake for 50-60 minutes or until the corn cake is cooked through (Let stand for at least 10 min)

Serves 8-10 as a small side dish.

**Ingredients****Cream Cheese Pound Cake (Kristi)!**

1 ½ C	Butter or Margerine (Softened)		
8 oz	Cream Cheese (Softened)		
3 C	Sugar		
6 Large	Eggs		
3 C	Flour		
1/3 t	Salt		
1 T	Vanilla		

- 1) In Large bowl, Beat butter and cream cheese at med speed with electric mixer until creamy. Gradually add sugar, beating well. Add eggs, 1 at a time, beating until combined before adding the next one.
  - 2) Combine flour and salt in other container. Gradually add to butter mixture, beating at low speed just until blended after each addition. Stir in vanilla. Pour batter into a greased & floured 10-in bundt pan.
  - 3) Bake at 300 for 1 hour 40 min, or until a wooden pick comes out clean. Cool in pan on wire rack 10-15 mins, then turn out onto wire rack to cool.
- (Southern Living, Nov 01)

**Ingredients****Cream Cheese Potatoes (Easter)**

4 C	Mashed Potatoes (boxed)		
8 oz	Cream Cheese		
1 Large	Egg		
1/3 C	Chopped Onion		
¼ C	Chopped pimento		
1 t	Salt		

Bake 350 for 45 Minutes

Each batch serves approx 4 people

**Ingredients****Best Ever Caramel Pocorn**

5 Quarts	Popped Popcorn		
1 C	Dark Brown Sugar Packed (not Light brown)		
1 Stick	Butter (not Margarine)		
¼ C	Dark Corn Syrup		
1 t	Salt		
½ t	Baking soda		

Put popcorn in a large paper grocery bag  
 Bring Sugar, butter, syrup and salt to a boil (for 2 min)  
 Stir in 1/2t baking soda into mixture, and stir until fluffy  
 Pour mixture over popped corn in the bag. Shake well.  
 Place bag in Microwave on high for 1 ½ minutes.  
 Remove from oven and shake again.  
 Place back in Microwave for another 1 ½ Minutes  
 Remove and shake  
 Spread on flat surface to cool.

**Ingredients**

**Strawberry Shortcake (Just Shortcake)**

2C	Flour		
2T	Sugar		
3t	Baking Powder		
1t	Salt		
1/3 C	Crisco		
1 C	Milk		

Combine Ingredients, Bake at 450 for 12-15 Minutes

**Ingredients****Smore Pie**

1	Ready Crust +2 extra serving Graham crust		
12 oz	Chocolate Candy bar, Broken into pieces		
30	Regular Marshmallows		
¾ C	Milk		
8 oz	Cool Whip		
6 oz	Hot Fudge, Warmed		
	Chocolate Syrup		

Place chocolate bar, marshmallows, and milk in medium saucepan. Cook over low heat, stirring constantly, until marshmallows and chocolate are melted. Cool

Fold 1 ½ cut whipped topping into chocolate mixture. Spread thin layer of warm hot fudge over bottom of pie crust. Gently spoon marshmallow mixture into crust

Top with remaining whipped topping and garnish with chocolate syrup. Refrigerate 3 hours or until set.

Refrigerate Leftovers

**Ingredients****Apple Cake with Caramel Sauce**

2 C	Apples, peeled and sliced	Caramel Sauce	
1 C	Sugar	1 ½ C	Brown Sugar
1	Egg	1 ½ C	Sugar
1 C	Flour	2 T	Flour
1 ½ t	Cinnamon	1 C	Water
1t	Baking Soda	¼ C	Butter
¼ t	Salt	1 t	Vanilla
½ C	Pecans; Chopped		

Place apples in bowl, and sprinkle with sugar. Stir and let stand while sugar dissolves. Add egg; mix well. Sift together flour, cinnamon, baking soda and salt. Stir into apple mixture along with nuts. Pour batter into greased and floured 8" square pan. Bake at 350 for 35-45 minutes.

Sauce: In saucepan combine sugars, flour and water, mix well. Cook over medium heat until clear.

Stir in butter and vanilla until butter melts. Pour hot sauce over hot cake. Serve with dollop of whipped cream, if desired.

**Ingredients**

**Hot Chocolate Jar Mix**

3 C	Sugar		
1 C	Non Fat Dry Milk		
2 C	Instant Chocolate Mix (Nestles)		
2/3 C	Non Dairy Creamer (Coffeemate)		

Mix Well and store in airtight container.

For gift giving pack into jar size of your choice with a gift tag or label that reads 3T per cup of hot water.



**Ingredients****Dbl Chocolate Fruit Dip (Pamp Chef)**

3 oz	Squares of white Chocolate		
8 oz	Cool whip, thawed		
8 oz	Cream Cheese		
¼ C	Chocolate syrup		
+ 2 T	Chocolate syrup		

Microwave white chocolate and half of whipped topping on High 1 minute, stirring after each 20 seconds, until melted and smooth. In small bowl, combine cream cheese with white chocolate mixture; whisk until smooth. Fold in remaining whipped topping. Place half into bowl, drizzle with ¼ C of the chocolate syrup, forming an even layer. Cover chocolate syrup layer with remaining dip; Drizzle remaining chocolate syrup in a spiral pattern over dip. Using cake tester, drag through chocolate syrup, forming a swirled pattern.

Prepare fruit for dipping

**Ingredients****Mashed Potato Casserole**

4 Med	Russet Potatoes Peeled & Shredded (4 cups)		
1 med	Yellow Onion Shredded		
½ C	Skim Milk		
¼ C	Margarine Melted		
¼ C	Low Fat Sour Cream		
3t	Chives		
1/8 t	Salt		
½ C	Grated Parmesan Cheese		

Preheat oven to 325. Spray a shallow 2 qt square or rectangle baking dish with pam  
 In large bowl, combine potatoes, onion, milk, margarine, sour cream & Salt. Mix well  
 Spoon potato mixture into prepared dish. Sprinkle Parmesan evenly over potatoes.  
 Cover the casserole tightly with Foil, bake 30 minutes. Uncover bake until golden brown & Heated  
 through (approx 25 minutes More)

**Ingredients****Holiday Meat Balls (Bonnie Ruth)**

2 Lbs	Meat Balls	Meat Ball	
		2 Lbs	Meat
16 oz	Jelly'd Cranberry Sauce	2	Egg
12 oz	Coctail Sauce	¼ C	Water
2 T	Brown Sugar	1 C	Bread Crumbs
1 T	Lemon Juice	1	Onion
		1 ½ t	Salt
		To taste	Pepper

Prepare and Bake Meatballs (Recipe makes 90 Meatballs)

Prepare Sauce

Simmer in crock pot for 1 hour or until ready to serve.

**Ingredients****Kalua (Vinnie at Commerce)**

750 ml	Vodka		
2 oz	Instant Coffee		
1	Vanilla Bean		
4 C	Sugar		
	Hot water		

½ Gallon Empty Glass Bottle

Add instant coffee in ½ Gallon bottle. Dissolve with just enough hot water.

Add sugar to ½ Gallon Bottle. Dissolve with just enough hot water.

Add vodka to ½ Gallon Bottle

Split Vanilla bean down the center and add to ½ Gallon Bottle

Top off with water and shake thoroughly

Let stand at room temp for 2 weeks (Shake it up once every other day during the 2 weeks)

**Ingredients****Blueberry Buckle**

¾ C	Sugar		Crumb Mixture
¼ C	Soft Shortening	½ C	Sugar
1	Egg	1/3 C	Sifted Flour
½ C	Milk	½ t	Cinnamon
2 C	Sifter Flour	¼ C	Soft Margarine
2 t	Baking powder		
½ t	Salt		
2 C	Drained Blueberries		

Mix Sugar, Shortening, and Egg Thoroughly  
 Stir in Milk  
 Sift together, and stir in Flour, Baking Powder & Salt  
 Carefully blend in Blueberries

Spread batter in greased and floured 9" square pan  
 Sprinkle with crumb topping. Bake until toothpick comes out clean.

Temp: 375  
 Time: 25-45 Minutes

**Ingredients****Hot Crab Bake**

8 oz	Cream Cheese	½ t	Salt
1 T	Milk	Dash	Pepper
½ Lb	Crab Meat (I use 1 lb)	½ C	Slivered Almonds
2 T	Chopped onion	¼ C	Crumbled Potato Chips
1 T	Lemon Juice		

Preheat oven to 350. Blend cream cheese & Milk.  
 Combine this mixture with crab meat, Onion, salt & pepper  
 Mix well and spoon into oven proof baking dish.  
 Sprinkle Almonds & potato chips over dip.  
 Bake for 15 minutes  
 Serve with Raw vegetables, crackers, or spread dip on small loaf rye bread slices

**Ingredients****Four Layer Lemon Delight**

1 C	Flour	8 oz	Cream Cheese
½ C	Margarine (softened, NOT melted)	(2)3.75 oz	Instant Lemon Pudding
½ C	Chopped Pecans	1 T	Lemon Juice
		3 C	Milk
8 oz	Cool Whip		
1 C	Cool Whip		
1 C	Powdered Sugar		

Mix Flour, Margarine & Pecans

Pat into a 13x9 baking dish and bake 15 minutes at 375. COOL

Beat 1 Cup Cool whip, powdered sugar, and cream cheese until fluffy.

Spread evenly on nut crust.

Stir together pudding mix, lemon juice and milk; when thickened, spread over the second layer.

Spread remaining container of Cool Whip evenly over top.

Refrigerate at least 4 hours.

**Ingredients****Baked Cranberry Almond Brie!**

Pastry		Topping	
¾ C	All purpose Flour	1	Egg
¼ C	Butter, Softened	1 t	Water
3 oz	Cream Cheese, Softened		
<b>Filling</b>			
8 oz	4 ¼" Diameter round Brie Cheese		
3 T	Whole Berry Cranberry Sauce		
3 T	Chopped almonds, toasted		

Combine flour, butter & cream cheese in large mixer bowl.

Beat at low speed, scraping bowl often until mixture leaves sides of bowl and forms a dough (2-3 min)

Divide dough in half; Wrap in plastic wrap.

Refrigerate until firm (1 hour)

**Heat oven to 400**

Roll each half of dough on lightly floured surface to 1/8" thickness. Cut 8" circle from each half

Place 1 circle on ungreased baking sheet. Place Brie on center of pastry circle.

Spread cranberry sauce over top of brie cheese; Sprinkle with toasted almonds. Top with other pastry circle. Pinch edges of pastry to seal. Flute Edges.

Beat Egg with water, brush top \* Sides. Bake 15-20 Min Remove from baking sheet immediately



## Hash Brown Potatoes

### Ingredients

2 Lbs	Frozen Hash Browns		
8 oz	Sour Cream		
1 Can	Cream of potato soup		
	Bacon		
	French Fried Onions or Corn Flake Crumbs		
8 oz	Cheese Shredded		
1 Small	Onion		

Combine Ingredients and Bake until Hot & Bubbly

**Ingredients****Crab Cakes (Old Ebbitt)**

1 lb	Jumbo Lump Crab Meat		
1/3 C	Mayonaise		
2 t	Old Bay Seasoning		
1 T	Dijon Mustard		
1T	Chopped Parsley		
4	Saltine Crackers		

Pick the crab meat over to remove excess shells and cartilage.

Combine the Mayo, Old Bay, Parsley, Mustard & water until smooth

Add the Mayo mixture to the crab meat and mix, Being careful not to break up the lumps of crab meat.

With your hands, break up the saltines into crumbs and mix into the crab mixture.

Form into four patties and pan-fry or broil the cakes until golden brown.

**Ingredients****Crab and Artichoke Dip (Old Ebbitt)**

1 T	Butter	(2) 8 oz	Packages Cream cheese
½ C	Finely minced onion	1 LB	Jumbo Lump crab meat
1 t	Worcestershire sauce		
1 t	Horseradish sauce		
½ t	Old Bay Seasoning		
5 dashes	Tobasco sauce		
14 oz can	Artichoke hearts		
¼ C	Parmesan cheese		

In a sauce pot saute the onions in the butter until they are soft but not brown.

Add the cream cheese and stir it over low heat until it is soft. Add the Worcestershire, horseradish, Old Bay, and Tabasco. Stir until well blended.

Fold in the Artichokes and crab meat.

Put the mixture in a shallow baking dish,

Sprinkle with Parmesan cheese.

Bake at 400 degrees for 30 Minutes. The cheese should be brown on top and the sides should be bubbling.

**Ingredients****Gingerbread Waffles**

2/3 C	Brown Sugar	3 C	Flour
4	Eggs	4 t	Baking Powder
1 C	Pumpkin Puree	2 t	Cinnamon
1 ¼ C	Milk	2 t	Ginger
½ C	Molassas	pinch	Nutmeg
½ C	Melted Butter	pinch	Salt
¼ C	Vegetable Oil		

Mix wet ingredients, fold in dry ingredients,  
 Spray waffle iron with pam,  
 Bake waffles on hot iron.  
 Cool waffles for a few minutes on baking rack.

**Ingredients****Green Bean Casserole**

2 lb	Cut Green Beans		
3/4 C	Milk		
1 Can	Cream of Celery Soup		
1/2 t	Pepper		
1 Can	French Fried Onions		

Mix Beans, milk, soup, pepper and 1/2 can onions  
Pour into 1 1/2 qt baking dish.  
Bake 350 for 30 Minutes  
Remove, Sprinkle with remaining 1/2 can onions and bake 5 min more

**Ingredients****Macaroni and Cheese**

1 lb	Elbow noodles	½ C	Bread Crumbs
4 T	Melted Butter		
4T	Flour		
1 t	Salt		
½ t	Pepper		
¾ t	Dry Mustard		
3 ½ C	Milk		
5 C	Cheddar Cheese		

Cook Macaroni as directed on Package.

Melt Butter in saucepan, Add flour, salt, pepper and mustard.

Add milk and cook over moderate heat, stirring constantly, until sauce is thick and smooth.

Remove from heat;

Stir in cheese until melted.

Combine sauce with cooked macaroni.

Sprinkle with breadcrumbs and extra cheese.

Bake at 350 until hot and bubbly. (30 Minutes)

**Ingredients****Holiday Filling (Mammaw)**

5 Lbs	White Potatoes (Cooked & Mashed)		
2 Lbs	Onions & Celery (Sauteed in butter)		
2 Sm Jar	Diced Pimento		
1 Bag	Dried Bread Stuffing (Moistened with potato water)		
2 Can	Chicken Stock		
	Salt and Pepper to Taste		

Peel potatoes and soak in water for 1 hour  
 Cook potatoes, and Drain (Save Potato water), Mash potatoes completely.  
 Mix in Celery & Onion, Moistened Bread Stuffing, Pimento & Seasoning  
 Add chicken stock as necessary to make the mixture look "wet"

Bake at 350 for 90 minutes

**Ingredients****Shrimp & Penne (Steve Shala)**

2 lbs	Penne Pasta	½ Bottle	Dry White Wine
4 lbs	Shrimp (peeled & deveined)		Sliced Cherry Tomatoes (optional)
1	Lemon	1-2 T	Grated Parmigan or Romono Cheese
4+	Cloves Garlic		
2 T	Italian Seasoning		
½ t	Crushed Red Pepper		
¼ - ½ Lb	Butter		
½ - ¾ C	Olive Oil		

Mix the shrimp, garlic, lemon juice, Italian seasoning, and some wine in a bowl first. Then heat some olive oil and butter in a pan and add the red pepper flakes to the hot oil. Add the mixture to the pan and cook the shrimp until just about done then remove from pan and put back into the cleaned bowl. I then add some wine and some of the cheese, and mix until the cheese dissolves (some brands just melt and stick to the bottom of the pan). You can add as much wine as you like and keep reducing it while the pasta cooks, the more wine you add and reduce the better it gets. I then add more butter and olive oil to the reduction to make enough sauce for the pasta. Add the shrimp back in the pan and add the tomatoes if you want them and heat until hot. Pour over pasta in a large bowl. Have grated cheese for the table.

(Serves 8)



**Ingredients****Texas Sheet Cake**

2 C	Granulated Sugar	1 t	Baking Soda
2 C	Flour		<b>Cocoa Butter Nut Frosting</b>
½ t	Salt	1C	Chopped Walnuts
1 C	Butter	1 Box	Powder Sugar
4 T	Cocoa	1 t	Vanilla
1 C	Water	½ C	Butter
½ C	Sour Cream	6 T	Milk
2	Eggs	4 T	Cocoa

**Cake:**

Mix together sugar, flour, & salt. In a small saucepan bring water, butter & cocoa to a boil (butter will melt-no need to pre melt. Take from heat & pour over flour mixture & mix until blended

Add sour cream, eggs & baking soda & stir until blended

Pour into a greased & floured baking pan. Bake @ 370 20-25 minutes until tests done

**Cocoa Butter Nut Frosting**

In a saucepan add milk, butter & cocoa. Bring to a boil, stirring constantly (butter will melt—no need to pre melt)

When bubbling, remove from heat, add nuts, powder sugar & vanilla

Beat on high until smooth (except the nuts will make it look somewhat lumpy.)

Pour frosting over the cake while the cake is warm. Must set until frosting firms

**Ingredients****Oreo Surprise**

15 oz	Package Oreo Cookies		
1 C	Margarine, Melted		
1 C	Confectioner's Sugar		
8 oz	Cream Cheese		
(2) 8 oz	Tubs Cool Whip		
2 sm	Boxes Jello Instant – Chocolate Pudding		

Crush Oreos. Saving out 1/2 cup of Oreo crumbs for later use, mix remaining crumbs and melted margarine and press in bottom of 9 X 13 baking pan. Refrigerate for 5 minutes.

Combine confectioner's sugar, cream cheese and (1) tub of cool whip. Beat with electric mixer until thoroughly mixed. Note: Items will mix much more easily if ingredients are softened first.

Spread cream cheese/Cool Whip/sugar mixture over Oreo crust. Spread carefully, crust will stick

Prepare both boxes of pudding. Spread over top of previous layer. Return to refrigerator for 5 minutes.

Spread remaining tub of Cool Whip evenly over pudding layer.

Sprinkle 1/2 cup of Oreo crumbs (set aside earlier) over top of Cool Whip layer.

Refrigerate until served. For best results, make the night before.

**Ingredients****Cheese Soufle (Good Eats)**

3T	Flour		
3T	Butter		
1t	Dry Mustard		
½ t	Garlic powder (use less)		
1/8 t	Salt		
1 1/3 C	Warm Milk		
4 Lg	Egg Yolks		
6 oz	Sharp Cheddar Cheese		

Preheat oven to 375 (Pre-heating longer will heat the entire oven, not just the air)  
 Butter sides and bottom of 2qt casserole, coat with parm cheese (cover with plastic wrap and shake)  
 Freeze casserole until ready for use (frozen butter will hold firm until the soufflé is set on the sides)  
 Melt butter completely (until dry) add dry ingredients.  
 Add warm Milk. Bring to a boil  
 Beat Egg Yolks. Temper egg yolks, by moving small amounts of warm milk into beaten eggs.  
 Beat 5 Egg whites, 1T water, 1t cream of tartar (in a metal bowl)  
 Fold 1/3 of white mixture into egg mixture and mix. Fold 1/3 of egg whites and fold gently  
 Fold last 1/3 of egg whites and fold gently  
 Bake for 35 minutes (don't open oven for first 30 minutes)

**Ingredients****Stuffed Green Peppers**

6 Lg	Green Peppers		Spaghetti Sauce
1 Lb	Ground Beef		
½ C	Chopped Onion		
16 oz	Can Tomatoes – undrained		
½ C	Long Grain Rice		
1 t	Salt		
1 t	Worchestershire Sauce		
various	Parsley, basil		

Cut tops from Green Peppers; discard seeds and membranes. Chop enough of the tops to make ¼ cup, set aside. Cook the whole peppers, uncovered in boiling water for 5 minutes, invert to drain well. In a skillet, cook ground beef, onion and ¼ cup chopped green pepper until meat is browned and vegetables are tender. Drain off excess fat. Add undrained tomatoes, uncooked rice, water, salt, worchestershire sauce, dash pepper, parsley, and basil. Bring to a boil; Reduce heat. Cover and simmer 15 minutes or until rice is tender. Stuff peppers with meat mixture. Cover tops with spaghetti sauce and bake uncovered for 30 to 35 minutes at 350.

**Ingredients****Sweet and creamy fruit Dip**

8 oz	Cream cheese Softened		
½ c	Cool Whip, Thawed		
½ c	Marshmallow Cream		

In a small bowl, beat cream cheese until fluffy; fold in whipped topping and marshmallow crème until well blended. Serve immediately with fresh fruit dippers or mini cookies. Store any remaining dip in the refrigerator.  
Makes 1 ½ Cups

## Chocolate Peanut Butter Balls

### Ingredients

1 C	Crunchy Peanut butter		
¼ C	Margarine or Butter; softened		
2 C	Crisped rice cereal		
1 C	Confectioners sugar		
1 pk	Chocolate Candy coating		
2 T	Shortening		
	White Candy coating; melted		

In a large bowl, combine peanut butter and margarine. Add crisped rice cereal and sugar, mixing until evenly combined. Portion cereal mixture, using a rounded measuring teaspoon. Roll into balls; set aside.

In top of double boiler, over hot water, melt chocolate coating and shortening. Dip each peanut butter ball in coating and place on waxed paper lined baking sheet.

Drizzle with melted white coating if desired. Refrigerate until firm. Place in small candy paper cups to serve.

**Ingredients****Chocolate peanut butter Squares**

1C	Peanut Butter		
1 C	Semi sweet chocolate chips		
½ C	Butter – cut into small pieces		
10 ½ oz	Mini Marshmallows		
2 C	Crispy rice cereal		

Coat an 8” square pan with vegetable cooking spray. Put Peanut Butter, Chocolate chips and butter in 3-qt microwave safe bowl. Microwave uncovered on high for 2 to 2 ½ minutes until butter melts and chocolate chips look soft and glossy but still retain their shape. Stir until smooth, then stir in marshmallows. Microwave on high for 45-60 seconds. Marshmallows will be slightly melted. Stir to mix, then stir in cereal until well blended. Scrape into prepared pan; spread evenly. Refrigerate 2 to 3 hours until firm. Cut into 1 ½ inch squares. Makes about 25 squares.

**Ingredients****Roly Polyes (Babcie's recipe)**

2 C	Flour		
2 Sticks	Butter – softened		
6 T	Sugar		
1 T	Vanilla (Really 1T or 1t???)		
1 C	Chopped Nuts		

In a large mixing bowl, combine flour, butter, sugar, vanilla, and nuts (by hand)

Pick balls about the size of a walnut. Roll into ball, shape however you want

Put on a cookie sheet (Cool 10 minutes)

Bake 12 minutes at 350.

Coat with powdered sugar



**Ingredients****Double Cheese Hamburger Casserole**

4 oz	Noodles (Uncooked) about 2 Cups	¼ C	Sour Cream
1 lb	Lean ground beef	1 ea	Tomato
1/3 c	Chopped Onion		
¼ C	Chopped Celery		
8 oz	Tomato sauce (1 can)		
1 t	Salt		
3 oz	Cream cheese (softened)		
½ C	Cottage cheese (Creamed)		

Cook the noodles as directed on the package and then drain. While the noodles are cooking, cook and stir the meat, the onion and the celery in a large skillet until the meat is brown. Drain off the excess fat. Stir in the noodles tomato sauce, salt, cream cheese, cottage cheese and the sour cream.

In Skillet, Heat mixture to boiling then reduce the heat and simmer, uncovered for 5 minutes, stirring frequently. Remove from heat. Cut the tomato into thin slices and arrange on the meat mixture. Cover and let sit for about 5 minutes or until the tomato slices are warmed.

In oven: Turn the mixture into an ungreased 1 ½ qt casserole. Cut the tomato into thin slices and arrange on the meat mixture. Cover and bake in a 350 degree oven until hot, about 30 minutes. Serve

**Ingredients****Waffles (about.com)**

1 $\frac{3}{4}$ C	All Purpose Flour		
2t	Baking Powder		
$\frac{1}{2}$ t	Salt		
1 T	Granulated Sugar		
3	Eggs		
1 $\frac{3}{4}$ C	Milk		
$\frac{1}{2}$ C	Vegetable Oil		
$\frac{1}{2}$ t	Vanilla (Optional)		

1. Pre-heat your waffle iron. (Set timer to level 5)
2. Sift together flour, baking powder and salt.
3. Beat eggs thoroughly. Whisk in sugar, milk and oil.
4. Add liquid ingredients to dry ingredients and mix gently until combined. Don't overmix!
5. Spray both surfaces of your waffle iron with cooking spray.
6. Fill waffle iron with batter.
7. Cook until the waffle iron's indicator light shows that cooking is complete, or until no more steam comes out. The finished waffle should be golden brown and crispy.

Makes about 4-5 waffles

## Panera French Toast

### Ingredients

8 Slices	Thick Sliced Cinnamon Raisin Bread		
4T	Melted Butter		
3/4C	Milk		
1/2C	Heavy Cream		
3 Lg	Eggs		
1T	Honey		
½ t	Vanilla extract		
½ t	Salt		

Wisk Heavy cream, milk, eggs, honey, vanilla and salt.

Dip bread for 15 seconds then turn, and soak for 15 seconds more.

Pour 1T melted butter into medium skillet. Cook each side for 2 minutes

Place finished toast onto cookie sheet in preheated oven until ready to serve.

**Ingredients****Buffalo Chicken Dip**

8 oz	Cream cheese, softened		
1/2 C	Blue Cheese Salad dressing (or ranch)		
1/2 C	Franks Red Hot sauce		
1/2 C	Crumbled Blue cheese or shredded mozzarella cheese		
2 cans	(12.5 oz each) Swanson Chicken Breast		
Assorted	Vegetables or crackers		

Heat oven to 350F

Stir the cream cheese in a 9-inch deep dish pie plate with a fork or whisk until smooth

Stir in the dressing, sauce, blue cheese & Chicken

Bake for 20 minutes or until chicken mixture is hot and bubbling

Stir before serving

**Ingredients****Peanut butter squares from WHS**

2 lbs	Peanut butter		
1/4 lb	Butter or Margarine (softened)		
1 t	Vanilla		
1 lb	Confectioner's sugar		
1/3 C	Brown Sugar		
8 oz	Melted milk chocolate		

Mix first 5 ingredients together with a heavy duty mixer.  
Meanwhile, melt the milk chocolate on stovetop.  
Spread in a 13x9 inch pan and top with the melted milk chocolate.  
Chill; cut into squares upon serving.

\*For the Old School Deja Vu effect: serve each square in a muffin/cupcake paper.

**Ingredients****Summer Sangria**

3	Oranges, sliced	3 oz	Triple Sec
2	Lemons, sliced	4 oz	Vodka
1	Lime, sliced	3 oz	Grand Marnier
1	Fresh peach, sliced	2 C	Orange Juice
1 small	Pineapple, sliced	2 C	Apple Juice
2 bottles	750ml dry red wine		
1/3-1/2 C	Simple Syrup		
1/2 C	Light Rum		

Simple Syrup: 1 cup water + 1 cup granulated sugar

In a clean vessel, large enough to accommodate the liquid and fruit (pickle jar, sun tea jars, etc), add the cut fruit and simple syrup. Put a lid on the jar and shake it around to coat the fruit.

Add the wine, rum, orange liqueur, vodka, Grand Marnier, orange juice, and apple or pineapple juice. Stir to combine and cover.

Store in the refrigerator, covered, for at least two to three days to allow flavors to combine. Mixture may be strained, if desired, before serving.

**Ingredients****Baby Back Ribs**

1/4 C	Paprika		Mop Sauce:
1T	Salt	1/2 C	Chicken Stock
2T	Sugar	1/2 C	Apple cider vinegar
2T	Brown Sugar	1/2 C	EVOO
2T	Cumin	1/2 T	Salt
2T	Chili Powder	1 t	Black pepper
1/2T	Ground Black pepper		

Remove the membrane from the back of each rack of ribs (with a butter knife) coat the ribs with the dry rub. Place on a broiling pan uncovered in a 240 degree oven Bake for 3 hours

Remove and coat thoroughly with mop sauce

Cover with Aluminum foil and bake another 2 hours

Remove Foil, and baste with mop sauce.

Return to oven for 1 hour more (Applying mop sauce every 15 minutes.)

**Ingredients****Pot Roast (Crock Pot)**

3 lb	Beef roast such as chuck roast		
1	Envelope dry Italian salad dressing		
1	Envelope dry Ranch salad dressing mix		
1	Envelope Dry brown gravy mix		
2 C	water		

Put the water in a measuring cup that is larger than the amount of water you are using.  
 Now add and mix all three envelopes to the water.  
 Mix until blended completely.  
 Brown the roast (if desired). Add the meat to your cooker.  
 Pour the water, salad dressing mixture over the roast.  
 In the slow cooker cook it on high for about 4 hours on low about 8 hours.



**Ingredients****Taco Stuffed Shells**

1 Lb	Ground beef	1 1/2 C	Tortilla Chips, Crushed
1 pkg	Taco Seasoning + water per pkg	3	Green Onions, Chopped
4 oz	Light Cream cheese	1 C	Sour cream
12 large	Pasta shells		
1 C	Salsa		
1 C	Taco Sauce		
1 C	Cheddar cheese, Shredded		
1 C	Monterey Jack Cheese, shredded		

Cook ground beef and taco seasoning according to package directions.

Add cream cheese, cover and simmer until cheese is melted. Blend well. Set aside and allow to fully cool. While beef is cooking, cook the pasta shells, drain and toss well with butter. Pour salsa in the bottom of a 9 x 13 inch baking dish which has been sprayed with non-stick cooking spray. Stuff each shell with the meat mixture.

Place the stuffed shells in the baking dish and cover the tops of the shells with taco sauce. Cover and bake for 30 minutes. After 30 minutes, uncover, and sprinkle crushed chips, shredded cheddar and Monterey jack cheeses on top. Continue cooking for 10-15 minutes, or until cheeses have melted. Serve with sour cream, additional salsa, black olives or whatever you think goes with tacos!

**Ingredients****Cranberry Pineapple Salad**

1 Can	20oz Dole Crushed Pineapple, drained - Juice reserved		
2 Pkgs	(4 serving size each) Sugar Free Jello Raspberry or Strawberry gelatin		
16 oz can	Whole Cranberry Sauce		
2	Medium Apples, Chopped		
1 C	Chopped Walnuts		

Drain pineapple, reserving liquid in 1 qt. measuring cup. Add enough cold water to reserved liquid to measure 3 cups. Pour into large saucepan. Bring to a boil, remove from heat. Add gelatin, stir at least 2 minutes until completely dissolved.

Add cranberry sauce, stir. Pour into large bowl. Refrigerate 1 1/2 hours (until slightly thickened.) Stir in pineapple, apples and walnuts. Refrigerate.

**Ingredients****Apple Cake**

3 C	Flour	1/2 C	Apple juice
2 C	Sugar	1 C	Chopped Walnuts
1 t	Baking soda		
1/2 t	Salt		Glaze:
3	Large eggs	1 C	Brown sugar
1 C	Vegetable oil	1/4 C	Butter
2 t	Vanilla	1/3 C	Whipping Cream
3 C	Finely chopped apples		

In a large bowl, combine flour, sugar, soda & salt. Make a well in the center and set aside.  
 In a medium bowl, combine eggs, oil, apple juice & vanilla. Stir in apples & nuts. Add the egg mixture to dry ingredients, just until moistened.  
 Spread batter in a greased and floured 9x13" pan. Bake at 350 for 45-50 minutes.  
 In a small saucepan combine brown sugar, butter & cream.  
 Cook, and stir until bubbly and all of the sugar is dissolved. Cool slightly. Drizzle warm sauce over cake, when it has cooled for 5 minutes, so it can seep into the cake keeping it moist.

**Ingredients****Overnight fruit french toast**

12 slices	Day old french bread, cut into 1" cubes	2 T	Cornstarch
8 oz	Cream cheese, cut into small pieces	1 C	Water
1 C	Fresh fruit (Blueberries or peaches)	1 C	Fresh Fruit (Blueberries or Peaches)
12	Eggs, lightly beaten	1 T	Butter
2 C	Milk		
1t	Vanilla		
1/3 C	Maple Syrup		
1 C	White sugar		

Lightly grease 9x13" pan. Arrange half of bread cubes in prepared baking dish and top with cream cheese cubes. Sprinkle 1 C of fruit over cream cheese and top with remaining bread cubes.

In a large bowl, mix eggs, milk, vanilla & syrup. Pour over bread cubes. Cover, Refrigerate overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350F

Cover and bake in preheated oven for 30 minutes. Uncover and bake for 25-30 minutes more until center is firm and surface is lightly browned.

In a medium saucepan mix sugar, cornstarch and water. Bring to a boil and cook stirring constantly for 3 to 4 minutes.

Mix in 1C of fruit. Reduce heat and simmer 10 minutes or until blueberries burst. Stir in butter and pour over bread mixture. Serve

**Ingredients****Steak Maranade (Karen Grieff)**

1/2 C	Soy Sauce		
1/2 C	Olive oil		
4 1/2 T	Honey		
6	Large garlic cloves, minced		
3 T	Rosemary		
1 1/2	Black pepper		
1 1/2 t	Salt		
3	London Broil steaks		

Combine ingredients,  
Marinate steaks overnight  
Grill  
Slice  
Eat

**Ingredients****Cream Cheese Frosting**

2	8oz cream cheese, softened		
1/2 C	Butter, softened		
2 C	Confectioners' sugar		
1 t	Vanilla extract		

In a medium bowl, cream together the cream cheese and butter until creamy. Mix in the vanilla, then gradually stir in the confectioners' sugar. Store in the refrigerator after use.

**Ingredients****Classic Peanut Butter cookies**

1 C	Unsalted butter	1/2 t	salt
1 C	Crunchy peanut butter		
1 C	White sugar		
1 C	Packed Brown sugar		
2	Eggs		
2 1/2 C	All purpose flour		
1 t	Baking powder		
1 1/2 t	Baking soda		

Cream together butter, peanut butter and sugars. Beat in eggs.

In a separate bowl, sift together flour, baking powder, baking soda & salt. Stir into batter.

Put batter in refrigerator for 1 hour

Roll into 1 inch balls & put on baking sheets. Flatten each ball with a fork making a criss-cross pattern.

Bake in a preheated 375 oven for about 10 minutes or until cookies begin to brown.

Do not over bake

**Ingredients****Zucchini Bread**

3 C	Flour	1 T	Vanilla
1 t	Salt	2 C	Grated zucchini
1 t	Baking soda	1 C	Chopped walnuts
1 t	Baking powder		
1 T	Cinnamon		
3	Eggs		
1 C	Vegetable oil		
2 1/4 C	Sugar		

Grease & flour 2 8x4" pans. Preheat oven to 325F

Sift flour, salt baking powder, soda & cinnamon together in a bowl.

Beat Eggs, oil, vanilla & sugar together in a large bowl. Add sifted dry ingredients to the creamed mixture and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.

Bake for 40-60 minutes, or until tester inserted in the center comes out clean.

Cool in pan on rack for 20 minutes.



**Ingredients****Chocolate chip muffins**

2 C	Flour		
1/2 C	Sugar		
1 T	Baking powder		
1/2 t	Salt		
1	Egg		
3/4 C	Milk		
1/3 C	Vegetable oil		
3/4 C	Mini chocolate chips		

In a large bowl, combine Flour, sugar, baking powder & salt.

In a small bowl, beat egg, milk & oil.

Stir into dry ingredients just until moistened. Fold in chocolate chips.

Fill paper lined muffin cups 3/4 full. Bake at 400F for 18-20 minutes or until a toothpick comes out clean.

Cool for 5 minutes before moving to a wire rack

**Ingredients****Baked Oatmeal (Joan Thompson)**

1/4 C	Oil		
1/2 C	Milk		
1/4 t	Salt		
2	Eggs		
15 oz	Can prepared fruit (pie filling, cherry, peach, apple) or peaches with juice		
1/2 C	Sugar		
1 1/2 t	Baking powder		
2 C	Oatmeal (instant or regular?)		

Add all ingredients in a bowl in order given. Mix well.  
Put in pan & sprinkle with brown sugar  
Bake at 350 for 30 minutes

**Bubba's best BBQ Sauce****Ingredients**

1 C	Cola flavored beverage	2 1/2 t	Balsamic vinegar
1C	Canned Tomato sauce	1 1/2 T	Steak sauce
6oz	Tomato paste	1 T	Yellow Mustard
1/4 C	Butter	1 T	Chili powder
1/2 C	Worcestershire Sauce	1 t	Dried Savory
1/2 C	Brown Sugar	1 t	Onion powder
1/2 C	Molasses	1t	Garlic salt
1/2 C	Cider vinegar	1 t	Hot pepper sauce

In a large saucepan, mix together all ingredients.

Cook over low heat, stirring occasionally, until the mixture is thick enough to coat the back of a metal spoon.

**Ingredients****Oma's Applesauce cake**

1/4 Lb	Butter		
1/2 C	Sugar		
1	Egg		
2 C	Flour		
1 t	Baking powder		
1/2 t	Salt		
1 t	vanilla		

Cream butter & sugar. Add egg. Stir in dry ingredients by hand. Grease the bottom of a 9" square pan. Use about 2/3 of the dough & press in the bottom of the pan. Add cinnamon to applesauce and spread over the dough. Top the applesauce with pastry strips cut from the remaining 1/3 of the dough. Bake at 350F for 1/2 hour or until brown.

I make a double batch, and put in 9x13 pan.

**Ingredients****Bourbon Chicken**

2 Lbs	Boneless chicken cooked in 1T EVOO	1 C	Water
2	Garlic Cloves minced	2/3 C	Soy Sauce
1/2 t	Ginger		
1 1/2 t	Crushed red pepper flakes		
1/2 C	Apple or Orange Juice		
2/3 C	Brown Sugar		
1/4 C	Ketchup		
2 T	Cider Vinegar		

Cook chicken, remove from pan  
 Add Garlic & ginger, & brown lightly  
 add remaining ingredients, and simmer for 5-10 minutes.

Add chicken, stir and simmer for 5 min longer.

**Ingredients****Bread Machine Bread**

1 C	Water	220 g	
1/4 C	Vegetable Oil	269 g	
3C	Bread Flour	665 g	
1T	Gluten	680 g	
.25oz	Yeast	690 g	
2 T	Sugar	730 g	
1 t	Salt	735 g	

Put ingredients into bread maker in the order indicated.  
Bury yeast under flour to keep it from being exposed to air or other ingredients  
Set bread machine to medium white

Run

**Ingredients****Bon-Bon's Potato Salad**

3 Lbs	White potatoes	2 heap T	Flour
1 T	Salt	2 heap T	Sugar
2	Onions, Diced	2	Large Eggs
2	Eggs, Hard Boiled	3-4 C	Milk
1 Lb	Bacon	6 T	Cider vinegar
2 t	Celery Seed		

In a large saucepan, cook potatoes in salted water until tender.

Dice bacon into bits, In a large skillet, cook bacon completely.

Remove bacon. Drain 1/2 of the fat.

Cool remaining fat slightly

Over Medium heat, add flour, sugar, eggs, milk and cider vinegar

Stir constantly until the milk mixture forms a rue

Add the cooked potatoes, diced onions, hard boiled eggs, cooked bacon & celery seed to the rue and combine gently.

**Ingredients****Sticky Buns from Aunt Alice**

1/2 C	Warm Water	3/8 C	Egg Beaters (or 1 1/2 Eggs beaten)
1 1/2 pks	Active Dry Yeast	1/2 C	Sugar
		1/2 C	Milk
1/2 C	Mashed Potatos	680 g	All Purpose Flour (About 5 1/2C)
1/2 C	Canola Oil		

Mix Yeast in water and let dissolve (5-10 minutes)

Prepare 1/2C instant mashed Potatoes using 1/3c water, 1/2T butter, 1T milk, 1/4C instant Potatoes

Mix ingredients in bread maker on dough setting. Let rise until double. Punch down & let rise again. Divide Dough in half. Roll each dough section on lightly floured (1T max) surface to 12x17.

Spread 1/2 Stick room temp butter over dough, leaving 1" space along the near edge (this will help the dough stick to itself when you form the roll)

Spread 3/4c light brown sugar mixed with cinnamon to taste ( about 1t)

Roll the whole thing with the rolling pin to press the sugar and butter into the dough

Roll up, and cut uneven ends leaving a total of 15" Cut into 10 equal pieces (1 1/2" each)

Bake immediately, or palce on a jelly roll pan, (sprayed with pam) and freeze for 2 hours.

Topping (for 2 pans of topping) - Melt 2oz butter, 1/2C brown sugar & 1/2t cinnamon, 1T water

Add rolls on top of cooled sauce, let rise for 10-15 min

Bake at 350 for 20-25 minutes until golden brown



**Ingredients****Pancake Mix (John Kristofits camping)**

1C	All purpose flour		
1/4C	Sugar		
1 1/2 t	Baking Powder		
2 large	Eggs		
1 C	Milk		
3 T	Cooking oil		
1 1/2 t	Vanilla		
1T	Lemon Juice		

Mix Dry ingredients with a wisk.

Add Eggs, Milk, Oil, Vanilla, Lemon Juice, and Mix throughly

**Ingredients****Pistachio Cake (Auntie Pat)**

	Cake		Frosting
1 box	Duncan Hines Yellow Cake Mix	2 pkgs	Dream whip (1 box)
1 Box	Instant Pistachio Pudding (Small Box)	1/4 C	Milk
1/2 C	Chopped Walnuts	1 Box	Instant Pistachio Pudding (small box)
3 Large	Eggs		
1 C	Club Soda		
1 C	Canola Oil		

**Cake**

Combine all ingredients, beat well.

Bake at 350 in well greased bundt pan for 50-55 minutes

**Frosting**

Combine Dream whip & Milk, Mix well.

Add Pudding. Beat until Fluffy

Frost cake and enjoy.

**Ingredients****Oatmeal Peach Bake**

1 1/2 C	Milk	2 t	Baking Powder
1 T	Vanilla	1 1/2 t	Cinnamon
2 Large	Eggs	1/4 t	Salt
2 1/2 C	Quick Oats	2 T	Butter softened
1/2 C	Brown Sugar		
		1 C	Fresh peaches chopped

Whisk together milk, vanilla, & eggs until well combined

Add quick oats, brown sugar, baking powder, cinnamon, & salt; Mix well

Stir in Butter and peaches.

Pour into 8x8" baking dish; set at least 3 hours or overnight in refrigerator.

Place cold dish in cold oven; set oven to 350 degrees and bake for 25 - 30 minutes, or until oatmeal is puffed and golden brown and a toothpick comes out clean.

Let cool for 10 minutes before serving.

Serve in individual bowls with milk to moisten a bit.

**Ingredients****Corn Pudding**

5	Eggs	4 T	Cornstarch
1/3 C	Butter	1 Can	Whole Kernel Corn (15.25oz)
1/4 C	White Sugar	2 Cans	Cream Style Corn (14.75 oz)
1/2 C	Milk		

Preheat oven to 400 Degrees.

Grease a 2 qt casserole dish.

In a large bowl, lightly beat eggs. Add melted butter, sugar, and milk.

Whisk in cornstarch. Stir in corn and creamed corn. Blend well.

Pour mixture into prepared casserole dish.

Bake for 1 hour.

**Ingredients****Peanut Butter Frosting**

1/2 C	Butter, Softened		
1 C	Creamy Peanut Butter		
3 T	Milk		
2 C	Confectioner's sugar		

Place the butter and peanut butter into a medium bowl, and beat with an electric mixer. Gradually mix in the sugar, and when it starts to get thick, incorporate milk one Tablespoon at a time until all of the sugar is mixed in and the frosting is thick and spreadable. Beat for at least 3 minutes for it to get good and fluffy.

## Hot Dog Sauce

### Ingredients

1 lb	Ground beef	1/2 t	Ground black pepper
1	Onion	2 t	Salt
3 Cloves	Garlic, Minced	2 t	Ground Cumin
1/2 C	Ketchup	1 T	Worcestershire Sauce
1/4 C	Barbecue Sauce	1 pinch	Crushed red pepper
1 T	Chili Powder	1 C	Water
2 T	Prepared Yellow Mustard		

Brown Beef and Onion in a large skillet over medium-high heat. Drain fat; Cool mixture slightly. Place in a food processor; pulse until mixture is finely crumbled, about 5 or 6 pulses. Return meat to skillet; stir in garlic. Cook for 3 minutes

Pour the ketchup and barbecue sauce into the skillet. Stir in the chili powder, mustard, pepper, salt, cumin, Worcestershire sauce, red pepper flakes & water.

Cook uncovered until most of the liquid has evaporated, about 10 minutes.

Season sauce with additional salt if necessary.

**Ingredients**

**Spaetzle**

1C	Flour		
1 large	Egg		
1/3 C	Milk		
1/2 t	Salt		

Mix ingredients until stiff  
Squeeze batter through spaetzle press into boiling water  
When they rise to the top they are done

**Ingredients****Snickerdoodles**

1/2 C	Butter, Softened	1/4 t	Salt
1/2 C	Shortening	2 t	Cream of tartar
1 1/2 C	White Sugar	1 t	Baking soda
2	Eggs		
2 t	Vanilla extract	2T	White Sugar
2 3/4 C	All Purpose Flour	2T	Ground Cinnamon

Preheat oven to 400

Cream together butter, shortening, 1 1/2 c sugar, the eggs and the vanilla.

Blend in the flour, cream of tartar, soda, and salt.

Shape dough by rounded spoonfulls into balls

Mix the 2 T sugar and the cinnamon.

Roll balls of dough in mixture.

Place 2 inches apart on ungreased baking sheets

Bake 8-10 minutes, or until set but not too hard. Remove immediately from baking sheets.



**Ingredients****Chicken Cordon Bleu Pasta**

10-12 oz	Penne or ziti pasta	3/4 C	Bacon cooked and chopped
2 C	Heavy Cream	3/4 C	Diced ham
8 oz	Cream cheese		Bread crumbs
1/2 t	Onion powder		
1/2 t	Garlic salt		
1 1/2 C	Shredded swiss cheese, separated		
2	Chicken Breasts		

Cook pasta. Drain. Splash with Olive Oil to coat.

Heat cream cheese on stove over medium low heat until melted. Stir in heavy cream.

Stir until completely combined.

Add onion powder and garlic salt.

Stir 1 cup of cheese until smooth.

in a 9x13 pan, layer loodles, chicken, bacon, and ham. Pour sauce over top.

Sprinkle top with 1/2 C cheese and bread crumbs

Bake at 350 for 15 minutes or until heated through.

**Ingredients****Garlic Brown Sugar Chicken (Crock pot)**

10 pieces	Boneless chicken thighs		
1C	Packed brown sugar		
2/3 C	Cider vinegar		
1/4 C	Sprite or 7-up		
2 - 3 T	Minced garlic		
2 T	Soy Sauce		
1 t	Black Pepper		

Place chicken in crock pot  
Mix all remaining ingredients and pour over chicken  
cook on low for 6-8 hours  
Serve over rice or noodles.  
You can thicken the broth after cooking with a little cornstarch

**Ingredients****Soft Pretzels (Good Eats)**

1 1/2 C	Warm Water	10 C	Water
1 T	Sugar	2/3 C	Baking soda
2 t	Salt		
1 package	Dry yeast	1	Egg Yolk, beaten with 1T water
22 oz	All Purpose flour (4 1/2c)		
2 oz	Unsalted butter, melted		Pretzel salt

Combine water, sugar, and salt in bowl of stand mixer. Sprinkle yeast on top, and let stand for 5 min. Add flour and butter, and mix with dough hook. Knead on Medium speed for 4-5 minutes. Remove dough from bowl. Oil bowl and return dough to bowl. Cover with plastic and sit in a warm place for 50-55 min to rise.

Preheat oven to 450.

Line 2 half sheet pans with parchment paper and lightly brush with vegetable oil.

Boil water, and add baking soda. Dip formed pretzels into water for 15-30 seconds

Bake for 12-14 minutes