



OUR Family RECIPES

**Decatur Highway
Church of Christ**

APPETIZERS & SIDES

BACON TOMATO DIP

Kathleen Phillips

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|-----|--------------------------------------|-----|----------------------------------|
| 1 | 6 oz uncooked bacon (about 6 slices) | 3 | medium chopped tomatoes (2 cups) |
| 1/3 | cup mayonnaise | 1/4 | cup sour cream |

Keep bacon stacked together & slice crosswise into 1/2" thick pieces. Place the bacon in a cold skillet & turn to medium heat. Cook the bacon, stirring occasionally to break up the bacon. Cook for about 6 minutes or until bacon is browned & crisp. The bacon separates easily as it warms up in the skillet. Drain the bacon & let cool. Slice the tomatoes in half crosswise/horizontally. Gently squeeze tomato pulp & seeds into a small bowl. Chop the tomatoes & place in a medium size bowl. Add the bacon, mayonnaise, sour cream & stir until combined. Add salt & pepper to taste.

BAKED GRITS

Linda Blackwell

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|-----|--------------------------------|-----|-----------|
| 2 | cups water | 1 | tsp salt |
| 2 | cups milk | 1 | cup grits |
| 3 | eggs – separate yolks & whites | 1/2 | cup cream |
| 1/4 | cup melted butter | | |

Mix water, salt, milk & grits into a pot. Cook over low heat, stirring well for 30 minutes. Let cool. Mix beaten egg yolks, cream & butter. Add to cooled grits. Whip egg whites until stiff & fold into grit mixture. Pour into a casserole dish. Bake at 350° for 1 hour or until browned.

BARBEQUED MEATBALLS

Rebecca Shew

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|-----|---------------------------|-------|------------------------------|
| 1 | pound ground beef | 2-3 | finely chopped onions |
| 1/4 | tsp cayenne pepper | 1/4 | tsp hot sauce |
| 1/2 | tsp garlic salt | 1 | crumbled day-old bread slice |
| 1 | beaten egg | 1 | tbps Dale's or Moore's sauce |
| 1 | pepper to taste | 1/2 | cup brown sugar |
| 1/2 | cup ketchup | 1 1/2 | tbps white vinegar |
| 1 | tbps Worcestershire sauce | 1 | cup water |

Mix beef, onions, cayenne, hot sauce, garlic salt, bread, egg, Dale's/Moore's & pepper together. Form into small balls. Place meatballs on a cookie sheet with parchment paper. Bake in 350° oven for 15-30 minutes, testing at 15 minutes for doneness. Drain any grease & place meatballs in a serving bowl to keep warm. Mix brown sugar, ketchup, Worcestershire sauce, vinegar & water together in a pot. Cook over low to medium heat stirring continually. Pour over meat balls. Serve.

BEAN DIP

Sandra Herren

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|---|---------------------------------|---|--------------------------|
| 1 | 16 oz can refried beans | 1 | 8 oz cream cheese |
| 1 | pkg taco seasoning | 1 | cup thick & chunky salsa |
| 2 | cups shredded lettuce | 2 | cups shredded cheese |
| 1 | 2.25 oz can sliced black olives | | |

Preheat oven to 350°. Mix beans & taco seasoning & spread in a baking dish. Mix cream cheese & shredded cheese & spread over bean mixture. Heat in oven until cheese melts. Let cool slightly. Top with lettuce, olives, salsa & refrigerate. **This can also be made without heating in the oven.

CHEDDAR BACON DIP

Grant Dopson

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|---|----------------------|---|-----------------------------|
| 1 | 16 oz sour cream | 1 | packet ranch dressing mix |
| 1 | 3 oz real bacon bits | 1 | cup shredded cheddar cheese |

Mix all ingredients together & refrigerate.

CHEESE & BACON DIP (Drew)

Margaret Alexander

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|----|-------------------------------|---|------------------------------|
| 16 | chopped & cooked bacon slices | 2 | 8 oz softened cream cheese |
| 1 | cup mayonnaise | 6 | chopped green onions |
| 2 | cups grated Swiss cheese | 1 | sleeve crushed Ritz crackers |

Preheat oven to 400°. Mix together all ingredients & pour into a baking dish. Top with Ritz crackers. Bake for 15-20 minutes.

CHOCOLATE GRAVY

Linda Godsey

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|---|---------------------|---|-----------------------|
| 1 | stick salted butter | 1 | cup sugar |
| 3 | tbsp cocoa powder | ¼ | cup self-rising flour |
| 3 | cups whole milk | ½ | cup water |

Melt butter in a pan over medium heat. In a bowl, mix sugar, cocoa & flour. Stir well. Gradually add milk, one or two tablespoons at a time stirring after each addition until you have a pudding like texture. Add remaining milk & water stirring well. Combine the chocolate mixture with melted butter in the pan. Whisk well. Cook over medium-low heat until gravy is hot & thick. If gravy seems too thick to pour, add a tad of water until you get the correct thickness.

CHOCOLATE FRUIT DIP

Karen Hogeland

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| 1 cup chocolate chips | 1 8 oz softened cream cheese |
| 1 cup powdered sugar | 1 tsp vanilla extract |
| 1½ cups whipped heavy cream or whipped topping | 1 tbsp chocolate sprinkles |

Place the chocolate chips in a medium bowl. Microwave in 30 second increments until chocolate is melted. Place the cream cheese, powdered sugar & vanilla in a bowl & beat with a mixer until smooth & fluffy. Pour the melted chocolate into the cream cheese mixture & beat until well combined. Gently fold the whipped cream into the chocolate mixture until thoroughly combined. Spoon into serving bowl. Top with sprinkles.

CORN DIP

Gail Barber

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|---------------------------------|--|
| 2 cans drained corn with chilis | 1 4 oz can slightly drained green chilis |
| 3 finely chopped green onion | 1-2 chopped & seeded jalapenos |
| 2 cups grated sharp cheese | 1 finely chopped green bell pepper |
| 1 cup mayonnaise | 1 cup sour cream |

Mix all ingredients together. Store in the refrigerator until needed & serve cold.

CREAM CHEESE BALL (Martha Jones)

Karen Hogeland

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|------------------------------|------------------------------|
| 2 8 oz softened cream cheese | 1 8 oz can crushed pineapple |
| 2 tbsp minced & dry onion | ¼ cup chopped bell pepper |
| 1 tbsp salt | 2 cups chopped pecans |

Mix all ingredients (except pecans) together. Mix in 1 cup of pecans. Shape into a ball. Roll ball in remaining pecans. Wrap & chill. ** Best to make 2 days in advance.

CREAM CHEESE SAUSAGE BALLS

Grant Dopson

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|-------------------------------|--------------------------------|
| 1 pound mild uncooked sausage | 1 8 oz softened cream cheese |
| 1¼ cup Bisquick | 1 4 oz shredded cheddar cheese |

Preheat oven to 400°. Mix all ingredients until well combined. Roll into 1" balls. Bake for 20-25 minutes or until brown.

LITTLE SMOKIES WITH BACON

Karen Hogeland

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|---|-----------------|---|----------------------------------|
| 1 | pound bacon | 1 | 16 oz pkg little smokie sausages |
| 1 | cup brown sugar | | |

Preheat oven to 350°. Slice bacon into thirds & wrap each strip around a little smokie. Place the bacon wrapped sausages on wooden skewers or toothpicks. Place the sausages on a baking sheet. Sprinkle generously with brown sugar. Bake until bacon is crisp & brown sugar is melted.

OLD FASHIONED MACARONI & CHEESE (Granny Rubye)

Saundra Herren

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|---|-----------------------|-----|------------------------------------|
| 1 | 6-7 oz elbow macaroni | 1½ | tsp salt |
| ½ | tsp pepper | 3 | cups shredded sharp cheddar cheese |
| 3 | tbsp butter | 1-2 | tbsp flour |
| 2 | cups milk | | |

Heat oven to 375°. Cook macaroni. Place ½ of the macaroni into ungreased 2-quart casserole dish. Sprinkle with ½ tsp salt, ⅛ tsp pepper & 1½ cup cheese. Place other ½ of macaroni on top of this. Sprinkle with ½ tsp salt, ⅛ tsp pepper & 1½ cup cheese. Make white sauce. In a pan melt 2 tbsp butter. Add flour, ½ tsp salt, ¼ tsp pepper & milk. Simmer until flour is mixed in. Pour sauce over macaroni. Dot with 1 tbsp butter. Cover & bake for 30 minutes. Uncover & bake for 15 minutes longer.

ONION RINGS (Bobbie Rowe)

Karen Hogeland

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|-----|-----------------------------|---|--------------------|
| 1 | cup flour | ¼ | tsp salt |
| ½ | cup evaporated milk | 1 | tbsp vegetable oil |
| 1 | unbeaten egg white | 6 | tbsp water |
| 2-3 | large onions cut into rings | 1 | bowl of ice water |

Place rings in ice water to soak. Combine flour & salt. Add milk, oil & egg. Beat until smooth. Add water. Remove onions from water & dredge in batter. Fry in deep oil. Remove to drain & add salt to taste.

ORANGE BUTTER

Gail Barber

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|---|-----------------------------------|---|-------------------------|
| 1 | small container whipped margarine | 3 | tbsp grated orange rind |
| 6 | tbsp XXX sugar | | |

Mix all ingredients together. Cover & refrigerate. ** Make day before use, so flavors can meld.

PIMIENTO CHEESE

Margaret Alexander

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|---|--|---|--|
| 1 | ½ cup Duke's mayonnaise | 1 | 4 oz jar diced pimiento |
| 1 | tbsp Worcestershire sauce | 1 | tsp finely grated onion |
| ¼ | tsp ground red pepper | 1 | cup finely chopped toasted pecans |
| 1 | 8 oz shredded block sharp cheddar cheese | 1 | 8 oz shredded block extra sharp cheddar cheese |

Mix mayonnaise, diced pimiento, Worcestershire sauce, grated onion & ground red pepper together until well blended. Preheat oven to 350°. Place pecans on a sheet pan in a single layer & toast for 8-10 minutes, stirring halfway through. Use the small side of grater to shred extra sharp cheese & large side of the grater for the sharp cheese. Add the cheese & pecans to mayo mixture & stir until blended.

SAUSAGE BALLS

Karen Hogeland

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|---|-------------------|---|-------------------------|
| 1 | pound hot sausage | 1 | cup grated sharp cheese |
| 2 | cups Bisquick | ½ | cup water |

Scramble sausage in a pan & slightly brown. Pour off all of the grease. Add Bisquick, cheese & water. Make in small balls. Bake at 400-450° for 12-15 minutes or until brown. ** Can be frozen.

SAUSAGE & CHEESE PUFF (Billy)

Linda McMillan

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|---|------------------------|---|------------------------------------|
| 1 | pound sausage | 1 | 8 oz cream cheese |
| 2 | cans of crescent rolls | 1 | mushrooms, peppers, etc (optional) |

Preheat oven to temperature on roll can. Spray 9x13 casserole dish with cooking spray. Unroll one can of rolls & lay in the bottom of casserole dish. Brown sausage thoroughly, drain well & combine with cream cheese. Stir until cream cheese is melted. Mix in any additional items you may like. Unroll 2nd can of rolls & lay over the top of the sausage mixture. Bake for time given on roll can. Allow to cool slightly before cutting.

STRAWBERRY BUTTER

Gail Barber

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|---|------------------------------------|---|--------------------|
| 1 | stick softened butter or margarine | ½ | cup strawberry jam |
| 1 | tsp lemon juice | | |

Soften butter. Blend in jam & lemon juice. Cover & refrigerate.

VEGGIE DIP (Judy Mays)

Karen Hogeland

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|---|--------------------------------|---|-------------------|
| 1 | pkg Hidden Valley Dressing Mix | 1 | 8 oz plain yogurt |
| 1 | 8 oz "lite" cottage cheese | | |

Blend yogurt & cottage cheese in blender until smooth. Add dressing mix & blend. Chill & serve.

BREADS & MUFFINS

ANGEL BISCUITS

Gail Barber

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|---|-----------------|---|------------------------|
| 1 | pkg dry yeast | ½ | cup lukewarm water |
| ¾ | cup shortening | 5 | cups self-rising flour |
| 2 | cups buttermilk | 1 | tsp baking soda |
| 3 | tbsp sugar | | |

Dissolve yeast in water. Cut shortening into flour. Combine buttermilk, baking soda & sugar. Add yeast to flour mixture. Place it in an air-tight container & refrigerate. Use the amount needed. Bake for 15-20 minutes at 400°. Makes 5 dozen.

BANANA RAISIN NUT BREAD

Gail Barber

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|---|------------------------|---|-------------------------|
| 1 | cup melted margarine | 2 | cups packed brown sugar |
| 4 | cup sifted plain flour | 2 | tsp baking soda |
| ¼ | tsp salt | 1 | cup raisins |
| ½ | cup chopped nuts | 2 | cup mashed ripe bananas |

Mix all ingredients & pour into a well-greased & floured 9x5 loaf pan. Bake at 350° for 1 hour & 20 minutes.
** Freezes well.

BISCUITS WITH 2 INGREDIENTS

Kathleen Phillips

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|-----|--|----|---------------------|
| 2 | cups self-rising flour | 1¼ | cups whipping cream |
| 1-2 | tbsp melted butter/whipping cream (optional) | | |

Preheat oven to 450 °. Stir together flour & whipping cream until almost all of the flour is moistened. Dump onto a lightly floured surface. Gently press dough together to form a loose ball. Sprinkle with a tiny bit of flour & using fingertips, press dough halfway flat. Take one side & bring it up & over to the edge of the other

side. Gently press halfway down. Turn the dough a quarter turn & repeat procedure twice. You are incorporating air into the layers & adding flakiness. Your shape should be a short rectangle at this point. Press the top down until it is $\frac{3}{4}$ " tall. Using a $2\frac{1}{2}$ " circle cookie cutter, cut out 4 biscuits & place in an 8-10" cake pan or cast-iron skillet. Press together the remaining dough, pat down & cut 2 more. Place them in the pan. Scraps can be used to make a 7th biscuit. Be sure they are slightly touching each other. This helps with the rise. For buttery tops, brush tops with 1-2 tbsp melted butter or whipping cream. Bake 15-17 Minutes or until golden brown.

BLUEBERRY MUFFINS

Margaret Alexander

2 cups all-purpose flour	1 cup sugar
$\frac{1}{2}$ tsp baking soda	1 tsp baking powder
2 large eggs	$\frac{1}{2}$ cup vegetable oil
$\frac{1}{2}$ tsp vanilla	1 cup sour cream
$1\frac{1}{2}$ cup blueberries	

Preheat oven to 375°. Mix dry ingredients together. Whisk eggs, oil, sour cream, vanilla. Pour into dry mixture. Fold in berries. Pour into greased muffin tins. Place in oven & then turn oven temperature to 400°. Bake 15-20 minutes.

BLUEBERRY MUFFINS

Sandra Herren

2 cups all-purpose flour	3 tsp baking powder
$\frac{1}{2}$ tsp salt	$\frac{3}{4}$ cup white sugar
1 egg	1 cup milk
$\frac{1}{4}$ cup vegetable oil	1 cup blueberries

Preheat oven to 400°. Stir together flour, baking powder, salt & sugar in a large bowl. Make a well in the center. In a small bowl, beat egg. Stir in milk & oil. Pour all at once into the well of the flour mixture. Mix quickly & lightly with a fork until moistened. Do not beat. Fold in blueberries. The batter will be lumpy. Pour the batter into paper lined muffin pan cups. Bake for 25 minutes or until golden.

BROCCOLI CORNBREAD MUFFINS

Carole Swindle

1 8 oz pkg corn muffin mix	1 10 oz pkg frozen chopped broccoli
1 cup shredded cheddar cheese	1 small chopped onion
2 large eggs	$\frac{1}{2}$ cup melted butter or margarine

Thaw broccoli. Combine muffin mix, broccoli, cheese & onion. Make a well in the center of the mix. Stir together eggs & butter, blending well. Add to broccoli mixture stirring just until dry ingredients are moistened. Spoon into lightly greased mini muffin pans filling $\frac{3}{4}$ full. Bake at 325° for 15-20 minutes or until golden brown. Let stand 2-3 minutes before removing from pan.

CHEESY-BROCCOLI CORNBREAD

Margaret Alexander

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|---|--|---------------|-----------------------------|
| 1 | 10 oz pkg chopped broccoli - thawed & well drained | 1 | small chopped onion |
| 4 | well beaten eggs | $\frac{1}{2}$ | cup melted butter (1 stick) |
| 2 | cups shredded cheddar cheese | 1 | tsp seasoning salt |
| 1 | 7 oz pkg Jiffy corn muffin mix | | |

Combine broccoli, onion, eggs, butter, cheese, salt & muffin mix. Mix well after each addition. Bake in a well-greased 9x13 baking dish at 400° for 30-35 minutes or until golden brown on top.

CORNBREAD (Grandma Shew)

Rebecca Shew

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|---------------|---------------------------|---------------|-----------------------|
| 1 | cup self-rising corn meal | $\frac{1}{4}$ | cup self-rising flour |
| 1 | tsp baking soda | 1 | tbsp vegetable oil |
| 1-2 | tbsp sugar | 1 | beaten egg |
| $\frac{1}{2}$ | cup buttermilk | 1-3 | tbsp oil for skillet |

Preheat oven to 450°. Pour enough oil into the skillet to completely cover the bottom. Heat oil on low while you make the mixture. Mix corn meal, flour, soda, sugar & salt together. Measure milk into measuring cup, add oil & egg, mix well. Pour milk mixture into corn meal mixture. Stir well, adding water if it is too thick. It should be less thick than pancake batter. Drop a drop of batter into heated oil. If it sizzles, it's ready. Gently add corn meal mixture into skillet, remove from heat. If oil collects around the edge of the skillet, use a spoon to "pull" the oil across the top of the batter. Bake for 15-25 minutes. Check progress with a toothpick inserted into the center. If it comes out clean, it's done. If not, continue baking for 2-3 minutes & check again.

HAWAIIAN BANANA BREAD

Gail Peters

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|---------------|---------------------|---|--------------------------------------|
| 3 | cups plain flour | 2 | cups sugar |
| 1 | tsp baking soda | 1 | tsp cinnamon |
| $\frac{3}{4}$ | tsp salt | 1 | cup chopped pecans |
| $\frac{1}{2}$ | cup vegetable oil | 2 | beaten eggs |
| 3 | mashed ripe bananas | 1 | 8 oz can crushed pineapple undrained |
| 1 | tsp vanilla | | |

Combine flour, sugar, baking soda, cinnamon & salt. Stir in pecans. Combine oil, eggs, bananas, pineapple & vanilla in a small bowl. Add mixture to flour mixture. Stir just until dry ingredients are moistened. Spoon into 2 greased loaf pans. Bake at 350° for 1 hour. Cool in pans for 10 minutes before removing from the pans.

QUICK ROLLS

Gail Barber

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| 2 cups warm water | 1 pkg dry yeast |
| 1½ sticks melted margarine | ½ cup sugar |
| 1 egg | 4 cups self-rising flour |

Add yeast to warm water. Add melted margarine & stir well. Add egg, flour & sugar. No need to rise. Spoon into greased muffin tins – about ½ full. Bake at 425° for 20 minutes. ** Mixture can be kept in the refrigerator for several days & use as needed.

SIX WEEK BRAN MUFFINS

Gail Barber

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|------------------------------|--------------------|
| 1 15 oz box Post bran flakes | 5 cups plain flour |
| 2 cups raisins | 3 cups sugar |
| 1 tbsp + 2 tsp baking soda | 2 tsp salt |
| 4 beaten eggs | 1 quart buttermilk |
| 1 cup vegetable oil | |

Combine bran flakes, flour, raisins, sugar, baking soda & salt in a large bowl. Mix & make a “well” in the middle. Add eggs, buttermilk & oil. Stir just enough to moisten. Cover & store in refrigerator until ready to make. Pour into greased muffin pan ⅔ full. Bake at 400° for 12-15 minutes. ** Can be kept for up to 6 weeks.

SOUR CREAM CORNBREAD (GMother)

Linda Blackwell

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|----------------------------|---------------------|
| 1 cup self-rising cornmeal | 1 cup sour cream |
| 2 eggs | ½ cup vegetable oil |
| 1 4 oz cream style corn | |

Mix all ingredients together & pour into a skillet. Bake at 350° for 30-35 minutes. ** To use less oil, use 3 eggs & ¼ oil.

UNLEAVENED BREAD FOR COMMUNION

Sandra Herren

$\frac{3}{4}$ cup plain flour
 $3\frac{1}{2}$ tbsp water

2 level tbsp shortening (Crisco)

Add flour to a bowl & cut-in shortening, leaving pieces about the size of a pea. Add water in small amounts to form a moist dough. Roll thinly onto a lightly floured board. Cut in desired size and mark each loaf in small checks with a dull knife. Bake at 425°. If blisters form while baking, pierce them with a fork. Makes about 6 – $3\frac{1}{2}$ " x $3\frac{1}{2}$ " pieces.

UNLEAVENED BREAD FOR COMMUNION

Sandra Herren

$\frac{1}{2}$ pint whipping cream
2 cups of plain flour

2 tsp salt

Mix all three ingredients together. Knead dough on a floured board. Roll thin (about $\frac{1}{4}$ "). Place dough on a cookie sheet. Mark with a dull knife in small checks. Pierce with a fork to remove any air pockets. Bake at 325° for 25-30 minutes. While still warm, cut into desired shape.

DESSERTS

BLUEBERRY DELIGHT

Rebecca Shew

1 sleeve graham crackers (or 2 cups vanilla wafers)
 $\frac{3}{4}$ cup melted butter or margarine
1 dash of milk
1 can blueberry pie filling

$\frac{1}{4}$ cup sugar
2 cups confectioner's sugar
1 pkg pecan pieces

Crumble graham crackers/vanilla wafers. Mix in sugar & $\frac{1}{4}$ cup butter. Press into bottom of 8x11 or 8x8 casserole dish. Bake at 350° for 5-10 minutes or until butter has melted. Set aside or refrigerate. Combine confectioner's sugar, $\frac{1}{2}$ cup butter & milk. Layer this on top of crust. Sprinkle evenly with pecan pieces. Top with 1 can of blueberry pie filling. Add more pecans. Top with cool whip. Sprinkle with graham cracker crumbs & more pecans. Cover & refrigerate for an hour or overnight.

BLUEBERRY PIE FILLING

Rebecca Shew

3 cups fresh or frozen blueberries
1 tbsp lemon juice

$\frac{1}{2}$ cup sugar
2 tbsp corn starch

Combine all ingredients into a 2-quart pot, mixing well. Heat over low to medium heat stirring often until it thickens. Let cool before using the filling.

BLUEBERRY PIE (Granny Rubye)

Saundra Herren

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|--------------------------|-------------------------|
| 1 Pillsbury pie crusts | $\frac{3}{4}$ cup water |
| $1\frac{1}{2}$ cup sugar | 2 tbsp cornstarch |
| 1 quart of blueberries | |

Boil water, sugar, cornstarch & blueberries. Boil for 20-25 minutes. Put crust into a pie plate. Fill with blueberry filling. Put on top of pie & mold edges of crust. Bake at 350° for 20 minutes or until top crust is brown.

BLUEBERRY POUND CAKE WITH LEMON GLAZE

Margaret Alexander

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|-----------------------------|----------------------------------|
| 2 softened sticks of butter | 2 cups sugar |
| 4 eggs | $1\frac{1}{2}$ tsp vanilla |
| 3 cups flour | $1\frac{1}{2}$ tsp baking powder |
| $\frac{1}{2}$ tsp salt | 1 tsp cinnamon |
| 1 pint of blueberries | 1 cup powdered sugar |
| 1 dash of lemon juice | |

Heat oven to 325°. Grease & flour a 10" tube pan. Cream butter & sugar together until smooth. Add eggs one at a time & beat well after each addition. Add vanilla & beat until fluffy. Dredge blueberries in $\frac{1}{3}$ cup flour & set aside. Stir remaining flour with baking powder, salt & cinnamon. Fold flour mixture into butter mixture. Gently stir in blueberries. Spoon into prepared pan. Bake for 1 hour & 10 minutes or until cake tests done with a toothpick. Cool in pan for 15 minutes. Remove from pan & cool completely. Mix powdered sugar with enough lemon juice to make a spreadable glaze. Spread over cooled cake.

BUTTER BRICKLE ICE CREAM PIE

Angie Logan

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|----------------------------------|------------------------------------|
| 1 9" graham cracker pie crust | 1 cup evaporated milk |
| 1 half gallon softened ice cream | $\frac{1}{4}$ cup butter |
| 1 7.8 oz bag of Bits of Brickle | $\frac{1}{4}$ cup light corn syrup |
| $1\frac{1}{2}$ cups sugar | 1 dash of salt |

Spoon half of the softened ice cream into pie shell. Sprinkle with half of the bag of brickle. Spread on the rest of the ice cream & freeze. In a saucepan, combine sugar, milk, butter, corn syrup & salt. Bring to boil

over low heat. Boil for 1 minute. Remove from heat & pour in remaining brickle. Cook, stirring occasionally. Chill sauce. To serve, stir sauce well. Spoon over individual pie wedges.

BUTTER POUND CAKE (Ruby Johnson)

Rebecca Shew

2 sticks butter	½ cup shortening
3 cups sugar	5 eggs
1 cup milk	3 cups all-purpose flour
½ tsp baking powder	½ tsp salt.
1 tbsp lemon juice	

Blend butter with shortening & sugar. Add eggs & beat with mixer until creamy. Add milk & beat. Next, add the flour, baking powder & salt. Beat with mixer until creamy. Stir in lemon juice. Oil & flour bottom & side of pound cake pan. Pour batter into pan. Bake at 325° for 1 hour. Add a pan of water to the bottom of the oven & bake for additional ½ hour. Testing for doneness during last ½ hour. ** Cake freezes well.

CANDIED GRAPEFRUIT PEEL (Mrs. Haynes)

Rebecca Shew

2 grapefruits (or oranges)	2 cups sugar
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Cut the grapefruits in half. Clean or eat the inside & then cut the peels into strips. Put strips in water & boil for 20 minutes. Remove & rinse in cold water. Repeat the boiling & washing 2 more times. Add water to sugar, just enough to cover the sugar. Bring to a simmer, stirring. Add peels & cook 8-9 minutes or until 234°. Simmer until peels are clear, for about 30-45 minutes. Remove from pot, drain & cool. Roll in white sugar. Store in an airtight container. ** Can be dipped in chocolate. Freezes well.

CHEESECAKE COOKIES

Margaret Alexander

1 box yellow cake mix	1 softened stick of butter
4 beaten eggs	1 8oz softened cream cheese
1 box confectioner's sugar	1 tsp vanilla

Mix cake mix, butter & 1 egg together. Pour into 9x13 ungreased pan. Mix cream cheese, 3 eggs, confectioner's sugar & vanilla together. Pour over crust. Bake at 350° for 30 minutes.

CHOCOLATE BROWNIE CAKE

Margaret Alexander

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|----------------------------------|----------------------------|
| 1 chocolate cake mix | 1 box fudge brownie mix |
| 4 eggs | 1¼ cups water |
| 1 cup oil | ½ cup mayonnaise |
| 1 cup semi-sweet chocolate chips | ¼ cup heavy whipping cream |
| 1 cup chocolate chips | |

Combine cake & brownie mixes together. In a separate bowl, mix eggs, water, oil & mayonnaise together. Add to dry ingredients. Stir well & add the chocolate chips. Use a Bundt pan sprayed with cooking spray. Bake at 350° for 45-55 minutes or until done in the center. Heat the whipping cream for about 30 seconds, add chocolate chips & mix well. Cool & pour over the cake.

CHOCOLATE CHIP COOKIES

Margaret Alexander

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|---|---------------------------------|
| 2 cups (minus 2 tbsp) cake flour | 1⅔ cup bread flour |
| 1¼ tsp baking soda | 1 ½ tsp baking powder |
| 1¼ cup room temperature unsalted butter | 1½ tsp coarse salt |
| 1 cup (plus 2 tbsp) granulated sugar | 1¼ cup packed light brown sugar |
| 2 room temperature large eggs | 2 tsp McCormick vanilla extract |
| 1¼ pound chocolate chips or chunks | |

Sift the flours, baking soda, baking powder & salt into a bowl & set aside. Using a mixer with a paddle attachment, cream butter & the sugars until light & fluffy (about 3-5 minutes). Reduce speed & add eggs one at a time, mixing until just combined. Slowly add dry ingredients, mix until just combined. Fold in the chocolate chips. Refrigerate dough for 24-36 hours. Do not skip the refrigeration step. When ready to bake, preheat oven to 350°. Remove dough from refrigerator & allow it to come to room temperature. Drop by spoonful onto a baking sheet. Bake for 10-12 minutes. Cool on wire rack.

CHOCOLATE MERINGUES (Norma Waldrop)

Karen Hogeland

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|-----------------------|-----------------------------------|
| 2 egg whites | 1 pkg chocolate chips |
| ⅛ tsp salt | ⅛ tsp cream of tartar |
| 1 tsp vanilla | ¾ cup granulated sugar |
| ¼ cup chopped walnuts | 1 can shredded coconut (optional) |

Preheat oven to 300 °. In a large bowl, beat egg whites, salt, cream of tartar & vanilla at medium speed until soft peaks form. Gradually add sugar, beating until stiff peaks form. Carefully fold in chocolate chips, walnuts & coconut. Place parchment paper on baking sheets. Drop mixture by spoonful onto paper, leaving space for spreading. Bake for 25 minutes or until golden. Cool before removing.

COCONUT CAKE

Gail Peters

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|---|--------------------------------|
| 1 box white or yellow cake mix | 1 can sweetened condensed milk |
| 1 15 oz can drained unsweetened crushed pineapple | 1 8 oz Cool Whip |
| 2 cups (7 oz pkg) shredded coconut | |

Bake cake as directed in a 9x13 pan. While cake is still hot, poke holes in cake using a knife or fork. Pour sweetened condensed milk over the cake. Let cake cool. Spread pineapple over cake. Spread Cool Whip over pineapple layer. Sprinkle cake with coconut. Refrigerate.

COCONUT CAKE

Sandra Herren

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|-----------------------|-------------------------------------|
| 1 box yellow cake mix | 1 8 oz sour cream |
| 1½ cups sugar | 2 8 oz pkgs frozen shredded coconut |

Bake cakes as directed in round pans. Mix 1 pkg of coconut, sour cream & sugar together. Slice cake into layers. Spread mixture between layers & sprinkle each layer with remaining coconut.

COCONUT POKE CAKE (Granny Bell)

Sandra Herren

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|------------------------------------|-------------|
| 1 box of white cake mix | 1 cup water |
| 1 large Cool Whip | ¾ cup sugar |
| 1 fresh or frozen shredded coconut | |

Bake cake as directed in a 9x13 pan. Mix sugar with water. Bring to a boil. Poke cake all over with fork. Poor sugar water mixture over cake. Let cool completely. Spread Cool Whip over cake. Sprinkle well with coconut. Refrigerate.

COCONUT CREAM PIE

Margaret Alexander

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|---------------------------|-----------------------------|
| 3 separated eggs | 1 cup evaporated milk |
| 3 tbsp flour | 1 cup water |
| ¾ cup (plus 6 tbsp) sugar | 1½ tsp vanilla |
| 1 cup shredded coconut | ½ stick butter or margarine |
| ¼ tsp cream of tartar | 1 baked pie shell |

Beat egg yolks. Add ½ cup milk & mix well. Add flour, remaining milk & water. Mix in ¾ cup sugar, 1 tsp vanilla, coconut & butter. Mix well. Cook in a double boiler over hot water until thick. Pour into a baked pie shell. Allow to cool completely. Beat egg whites. Add remaining sugar, vanilla & cream of tartar. Beat until peaks form. Spread over pie. Bake until browned.

COCONUT PIE (Grandma Tiller)

Saundra Herren

2-3 separated eggs	1 cup sugar
1 tbsp butter	1 tbsp flour
1 cup milk	⅓ cup fresh coconut flakes
1 uncooked pie pastry	

Preheat oven to 350°. Lightly spray pie pan with cooking spray. Place pie pastry in pan. Mix egg yolks, ½ cup sugar, butter & flour together. Gradually add milk. Pour this mixture into pie shell. Sprinkle top of pie with ¼ cup of coconut. Bake until filling is set, being careful not to burn the edges of pie. Cook completely. Add egg whites to mixing bowl & beat until stiff. Add remaining sugar & beat until still again. Spread over pie & sprinkle with remaining coconut. Return to oven & cook until topping has browned. Refrigerate.

CREAM CHEESE POUND CAKE (Billie Best)

Rhonda Madaris

2 sticks margarine	1 stick butter
1 8 oz cream cheese	6 eggs
3 cups sugar	1 tbsp vanilla
½ tsp lemon flavor	3 cups cake flour

Cream butter & cream cheese. Mix in sugar. Mix in flour & eggs alternately & thoroughly. Grease & lightly flour a cake or bundt pan. Place cake in a cold oven & bake at 300° for 1½ hours. Cool & place on plate.

CREAM CHEESE POUND CAKE

Ethelda Thomason

1½ cups butter	1 dash of salt
1 8 oz softened cream cheese	5 large eggs
3 cups sugar	1½ tsp vanilla
3 cups sifted cake flour	

Preheat oven to 350°. Grease & flour a 10" bundt pan. In a large bowl, cream butter, sugar & cream cheese together until light & fluffy. Add salt & vanilla, beat well. Add eggs one at a time, beating well after each addition. Slowly stir in flour. Spoon into pan & bake for 50-60 minutes or until toothpick inserted into cake

comes out clean. If cake is not done in the middle, lower the heat to 325° & continue to cook. Do not over-cook the cake.

DOUBLE CHOCOLATE PUDDING

Margaret Alexander

2¼ cups whole milk	½ cup sugar
1 pinch of salt	2 tbsp cornstarch
3 tbsp unsweetened cocoa powder	1 large egg
2 large egg yolks	1 8oz finely chopped semi-sweet chocolate
2 tbsp cut into pieces unsalted butter	1 tsp vanilla extract

In a medium saucepan, combine 2 cups milk with ¼ cup sugar. Add salt & bring to a boil over moderate heat. Stir until sugar is dissolved. Remove from heat. In medium bowl, whisk cornstarch with cocoa powder & remaining ¼ cup sugar. Add remaining ¼ cup milk & whisk until smooth. Whisk this mixture into the hot milk & bring to a boil over moderate heat, whisking constantly. Reduce heat to low & simmer, whisking constantly until the pudding is thick enough to coat the back of a spoon. In medium bowl, whisk the whole egg & egg yolks. Gradually whisk about 1 cup of hot cocoa pudding into the eggs until thoroughly incorporated. Scrap the pudding back into the saucepan. Strain the pudding into a medium heat-proof bowl. Add the chopped chocolate, butter & vanilla. Whisk until the chocolate & butter are melted & incorporated. Continue to whisk about 2 minutes until pudding is smooth. Transfer the pudding into 6 – 6oz ramekins, cover with plastic wrap directly on the surface & refrigerate until chilled.

EASY CHOCOLATE TRUFFLE TART

Kathleen Phillips

⅓ cup softened salted butter (not margarine)	½ cup sugar
¾ cup all-purpose flour	⅓ cup cocoa
1 12 oz pkg semi-sweet chocolate chips	1¾ cup whipping cream
1 tsp vanilla extract	1 tbsp granulated sugar

Preheat oven to 350°. Beat butter & sugar in a medium sized bowl at medium speed until smooth. Add flour & cocoa. Beat on low just until combines & dough is crumbly, scraping down sides as needed. Press chocolate dough into the bottom & 1" up sides of a 9" pie plate or springform pan. Bake for 10 minutes. Cool completely on a wire rack for about 40 minutes. Place chocolate chips in a medium sized glass or microwave safe dish & pour 1¼ cups whipping cream over the chips. Microwave on high for 2 minutes. Let stand for 1 minute. Stir until chocolate is melted & the mixture is smooth. It might look like it will never get smooth, but it will in just a couple of minutes. Stir in vanilla. Pour truffle filling into prepared crust, spreading to the edges with the back of a spoon. Refrigerate for 2 hours or until firm. If you are making this the day before, cover it after the filling firms up with aluminum foil that you have "tented" so it doesn't touch the filling & leave marks. Just before serving beat ½ cup whipping cream & sugar in a small, high sided bowl with a hand mixer for about 1½ minutes or just until thick enough to dollop. Serve on top of tart along with fresh fruit.

GOOEY TURTLE CAKE

Ethelda Thomason

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|---------------------------------|----------------------------------|
| 1 box German chocolate cake mix | 1 14 oz pkg unwrapped caramels |
| ½ cup evaporated milk | ½ cup margarine or butter |
| 1 cup chopped pecans | 1 cup semi-sweet chocolate chips |

Preheat oven to 350°. Grease & flour a 9x13 pan. Prepare cake as directed. Pour ½ of cake batter into prepared pan & bake for 15 minutes. Melt caramels in a saucepan or microwave bowl. Add milk & butter to caramels & mix well. Spread caramel mixture over first ½ baked cake. Sprinkle pecans & chocolate chips over caramel layer. Pour remaining cake batter over the top. Bake for 20 minutes.

GRAHAM CRAKER TOFFEE

Margaret Alexander

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|------------------------------|----------------------------------|
| 16 sheets of graham crackers | 1 cup packed brown sugar |
| 1 cup butter | 1 cup semi-sweet chocolate chips |
| 1 cup toasted chopped pecans | |

Preheat oven to 350°. Line an 11x15 baking sheet with parchment paper or foil (if using foil, spray with cooking spray). Arrange graham cracker sheets touching side by side in a single layer to cover pan (breaking if needed). Set aside. In medium saucepan, heat butter over medium heat until melted. Add brown sugar & stir until combined. Continue cooking until mixture reaches a boil stirring constantly. Let boil for 2 minutes then pour over graham crackers. Use a spatula or spoon to spread. Bake for 6-7 minutes or until mixture is bubbly. Remove pan & immediately sprinkle with chocolate chips. Let sit until chocolate is melted. Spread the chocolate evenly. Sprinkle with pecans. Let cool for 4 hours & cut into squares.

HERSHEY BAR CAKE

Gloria Wolfe

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|---------------------------------|-----------------------------------|
| 1 box German chocolate cake mix | 1 8 oz softened cream cheese |
| 1 cup powdered sugar | ½ cup granulated sugar |
| 1 12 oz cool whip | 2 giant Hershey bars with almonds |

Prepare cake mix in 2-9" pans according to directions on package. Turn out of pans & cool completely. Beat cream cheese. Add the sugars & beat until combined. Fold in cool whip. Break Hershey bars into pieces & fold ½ into mixture. Frost the cake with this mixture. Top with remaining ½ of Hershey pieces.

ITALIAN CREAM CAKE WITH BLACK WALNUTS (Maw Maw)

Margaret Alexander

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|-------------------|---------------------------|
| 1 stick butter | 1 cup buttermilk |
| 1 cup shortening | 1 cup coconut |
| 2 cups sugar | 1 cup chopped pecans |
| 5 egg yolks | 5 beaten stiff egg whites |
| 2 cups flour | 1 tsp vanilla |
| 1 tsp baking soda | |

Cream shortening & butter together. Add sugar & beat well. Add yolks & beat well again. Combine flour & soda. Add to the creamed mixture. Add buttermilk. Stir in vanilla. Add coconut & pecans. Fold in egg whites. Bake in 3 greased & floured 9" pans. Bake at 350° for 25 minutes. Cool in pans for 10 minutes & remove to wire racks to cool completely. (Frost with Italian Cream Cake Frosting – recipe below)

ITALIAN CREAM CAKE FROSTING (Maw Maw)

Margaret Alexander

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|-------------------------------|------------------------------------|
| 1½ 8 oz softened cream cheese | 1 softened stick butter |
| 1 tsp vanilla | 1 box (plus 2 cups) powdered sugar |
| 1 cup chopped nuts | |

Beat cream cheese & butter until smooth. Add sugar & beat well. Add vanilla & nuts. Spread over cooled cake. Refrigerate.

KEY LIME PIE (Dee)

Sandra Herren

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|-------------------------------|----------------------------------|
| 1 9" graham cracker pie crust | 1 14 oz sweetened condensed milk |
| 3 egg yolks | ½ cup lime juice |
| 1 Cool Whip or whipped cream | |

Preheat oven to 350°. Blend egg yolks, condensed milk & lime juice. Pour into pie shell. Bake for 10 minutes. Cool for 10 minutes & then refrigerate. Top with Cool Whip or whipped cream.

LEMON OR PEANUT BUTTER PIE

Lauren Gough

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|--|----------------------------------|
| 1 8 oz softened cream cheese | 1 14 oz sweetened condensed milk |
| 2 juiced fresh lemons (or peanut butter) | 1 8 oz whipped topping |
| 1 large graham cracker crust | |

Combine cream cheese, condensed milk, lemon juice (or peanut butter) & whipped topping. Blend with a mixer until smooth. Pour into pie crust & top with graham cracker crumbs or lemon zest. Refrigerate. ** For peanut butter pie, substitute lemon juice with peanut butter.

LEMONADE PIE

Karen Hogeland

1½ pkg Kool-Aide Lemonade envelope (without sugar)	1 can sweetened condensed milk
1 small Cool Whip	1 graham cracker pie crust

Mix all ingredients & pour into graham cracker crust. Refrigerate or freeze to set.

OATMEAL COOKIES (Jack Best, Sr.)

Billie Best & Rhonda Madaris

3 cups flour	2 cups granulated sugar
2 tsp salt	4 eggs
2 tsp baking soda	2 tsp vanilla
2 cups shortening	6 cups oatmeal
2 cups brown sugar	nuts, raisins, dates, coconut (optional)

Sift flour with salt & baking soda. Add shortening, sugars, eggs & vanilla. Beat until smooth. Fold in oatmeal & any other add-ins. Shape dough into rolls about 2" in diameter. Wrap in waxed paper & chill for several hours in refrigerator (can freeze). Slice ¼" thick & place on ungreased cookie sheet. Bake at 350° for 10-12 minutes. Remove cookies & cool on a wire rack.

OATMEAL COOKIES

Margaret Alexander

1 cup all-purpose flour	1 cup granulated sugar
1 tsp salt	2 eggs
1 tsp baking soda	1 tsp vanilla
1 cup butter flavored shortening	3 cups old-fashioned oatmeal
1 cup brown sugar	
1 cup nuts, chocolate chips, cranberries, raisins, dates, coconut (optional-your choice)	

Mix shortening & sugars with an electric mixer. Add eggs one at a time. Mix in flour, soda, salt & vanilla. Stir in oatmeal. Add any optional ingredients. Spoon onto an ungreased cookie sheet. Bake at 375° for 8-10 minutes. ** toasting the oatmeal before adding to the batter adds extra flavor - 350° for 10 minutes.

ORANGE BALLS

Saundra Herren

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|---|------------------------------|---|---------------------|
| 1 | 6 oz can frozen orange juice | 1 | stick of margarine |
| 1 | box of confectioner's sugar | 1 | 7 oz bag of coconut |
| 1 | cup chopped nuts | 1 | box vanilla wafers |

Crush vanilla wafers & set aside. Mix orange juice, margarine & butter in mixer. Refrigerate for 1 hour. Remove from refrigerator & add nuts & vanilla wafer crumbs. Roll mixture into balls. Roll balls in coconut. Refrigerate until ready to serve.

OREO WHITE CHOCOLATE FUDGE

Kathleen Phillips

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|---|--|----|-----------------------------------|
| 1 | cup granulated sugar | ½ | cup salted butter (not margarine) |
| 1 | 5 oz can evaporated milk | 1½ | 12 oz pkgs white chocolate chips |
| 3 | cups coarsely crushed Oreo cookies | | |
| 1 | 7 oz jar marshmallow cream (or 10oz pkg mini marshmallows) | | |

Line a 9" square baking pan with aluminum foil & spray lightly with cooking spray. Stir together sugar, butter & milk in a medium sized saucepan. Cook over medium heat stirring constantly until mixture comes to a boil. Boil 3 minutes without stirring. Set a timer. Remove from heat & add white chocolate chips & marshmallow cream. Stir until both have melted & the mixture is smooth. Gently stir in 2½ cups crushed cookies. Pour fudge in prepared pan & spread to the edges. Sprinkle remaining crushed cookies over warm fudge & press down gently with fingertips. Let cool completely on a wire rack for about 2 hours or place in the refrigerator. Cut into 48 pieces.

PEANUT BRITTLE (Grandma Tiller)

Saundra Herren

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|---|---------------------|---|----------------------|
| 1 | cup sugar | 1 | cup white corn syrup |
| ½ | cup water | 1 | tsp salt |
| 1 | tsp baking soda | 2 | tsp butter |
| 2 | cups of raw peanuts | | |

Prepare surface for cooling brittle by spreading out several sheets of wax paper. Bring the sugar, syrup & water to a boil. Cook mixture until the soft ball stage (roll between 2 fingers & it forms a soft ball). Add peanuts & cook until peanuts pop & mixture turns light brown. This may take a while, but you will begin to hear peanuts pop like popcorn. Remove mixture from heat & add butter & salt. Add baking soda & very rapidly stir & pour onto prepared wax paper. Mixture will harden quickly.

PEANUT BUTTER CHESS PIE

Ethelda Thomason

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|---|-----------------------------|----|---------------------------|
| 4 | tbsp melted unsalted butter | ½ | cup creamy peanut butter |
| 1 | 5 oz can evaporated milk | 2 | lightly beaten large eggs |
| 3 | tbsp cornstarch | 1½ | cups sugar |
| 1 | tsp vanilla extract | 1 | 9" unbaked pie crust |

Preheat oven to 350°. In a large bowl, stir together butter & peanut butter. Add evaporated milk & eggs, stir to combine well. Add cornstarch, sugar & vanilla. Stir until smooth. Pour mixture into unbaked pie crust. Do not overfill. Bake for 45-50 minutes or until crust is brown around the top. There will a little jiggle to the pie. Allow to cool completely before serving. ** Serve with whipped cream (optional).

PEANUT BUTTER COOKIES (Susan)

Saundra Herren

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|---|------------------------|----|-------------------------------|
| 2 | cups all-purpose flour | 1½ | tsp baking powder |
| ½ | tsp baking soda | ⅛ | tsp salt |
| 1 | cup peanut butter | ½ | cup margarine |
| 1 | cup sugar | 1 | cup firmly packed brown sugar |
| 2 | eggs | ½ | cup milk |
| 1 | tsp vanilla extract | | |

Mix flour, baking powder, baking soda & salt together. Cream peanut butter, margarine & sugars. Add eggs & beat until fluffy. Mix in dry ingredients alternately with milk. Add vanilla & mix. Drop by spoonful onto ungreased cookie sheets. Bake at 350° for 12-16 minutes.

PINEAPPLE ORANGE CAKE

Margaret Alexander

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|---|------------------------------------|---|------------------------------------|
| 1 | 15.25 oz yellow cake mix | 3 | large eggs |
| ⅓ | cup vegetable oil | 1 | cup water |
| 1 | 11 oz can drained mandarin oranges | 1 | 20 oz can crushed pineapple |
| 1 | 16 oz thawed Cool Whip | 1 | 3.4 oz vanilla instant pudding mix |

Preheat oven to 350°. Grease & lightly flour 2 - 9" round cake pans. In a mixing bowl, beat cake mix, eggs, oil & water until moistened. Reserve 4-5 orange slices for decoration. Add remaining slices to batter & beat until well blended. Pour batter into pans & bake for 22-25 minutes or until a toothpick inserted into center of cake comes out clean. Cool for 10 minutes in the pan & then transfer to wire rack to cool. In a bowl, mix the pudding mix & pineapple. Fold in Cool Whip. Add frosting to the top of one cake. Place second cake on top of first layer and spread remaining frosting over the entire cake. Garnish with reserved orange slices. Refrigerate.

PUMPKIN PIE (Verdis Ellis)

Karen Hogeland

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|-------------------------|------------------------|
| 1 cup sugar | ½ tsp salt |
| 1½ tsp cinnamon | ½ tsp nutmeg |
| ½ tsp ginger | ½ tsp allspice |
| ½ tsp cloves | 1½ cups canned pumpkin |
| 1⅔ cups evaporated milk | 2 well beaten eggs |
| 1 9" unbaked pie crust | |

Mix filling ingredients until smooth. Pour into pie shell. Bake at 425° for 15 minutes. Lower heat to 350° & continue to bake for about 35 minutes or until pie is firm.

RED VELVET CAKE

Margaret Alexander

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|------------------------------------|----------------------------------|
| 2 cups softened butter | 2½ cups sugar |
| 6 large eggs | 3 cups all-purpose flour |
| 1 tbsp cocoa powder | ¼ tsp baking soda |
| 1 8 oz sour cream | 3 tsp vanilla extract |
| 1 2 oz bottle of red food coloring | 2 8 oz cream cheese |
| 1 32 oz pkg powdered sugar | 1½ cup chopped pecans (optional) |

Preheat oven to 350°. Beat 1½ cups butter at medium speed until creamy. Gradually add sugar & beat until light & fluffy. Add eggs one at a time. Sift together flour, cocoa & baking soda. Beginning & ending with flour, alternate adding flour & sour cream into the butter mixture. Beat at a low speed after each addition until all is blended. Stir in 1½ tsp vanilla & food coloring. Pour batter into 3 greased & floured 8" round cake pans. Bake for 15-20 minutes or until toothpick inserted comes out clean. Cool in pans on wire rack for 10 minutes. Remove from pans to rack & allow to cool completely. Beat cream cheese & ½ cup butter at medium speed until creamy. Gradually add sugar beating until fluffy. Stir in 1½ tsp vanilla & nuts. Spread frosting between cake layers & over top of cake.

RED VELVET CHEESECAKE

Margaret Alexander

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|---------------------------|------------------------------|
| 1 box red velvet cake mix | 4 8 oz softened cream cheese |
| 1½ cups sugar | 4 large eggs |
| ½ cup sour cream cheese | 2 tbsp flour |
| 4 tsp vanilla extract | ½ tsp kosher salt |
| 2 cups heavy cream | 4 tbsp powdered sugar |

Preheat oven to 350°. Grease & flour a 9" springform pan. Prepare cake mix according to box directions. Pour batter into the prepared cake pan. Bake for 30-35 minutes. Cool slightly in pan, then remove & level

cake so the top is even & flat. In a large bowl, beat cream cheese & sugar until fluffy & combined, about 3 minutes. Add eggs one at a time until combined. Add sour cream, flour, 2 tsp vanilla & salt. Beat until combined. Pour filling into cake pan & bake for 1 hour until slightly jiggly in the center. Cool slightly & then transfer to the freezer to cool completely & firm up. In a bowl, add heavy cream, powdered sugar & 2 tsp vanilla. Using a large whisk, whisk together by hand for 5 minutes or until soft peaks form. Be careful not to over-whisk. Place cake layer on a plate. Add cheesecake layer to top of cake. Spread whipped cream over the top of cheesecake. Decorate with red velvet cake crumbs.

SOUR CREAM POUND CAKE

Sandra Herren

3 cups granulated sugar	1 cup butter
6 separated eggs	2 tsp vanilla
1 cup sour cream	3 cups sifted all-purpose flour
¼ tsp baking soda	¼ tsp salt

Cream together sugar & butter. Add egg yolks one at a time. Beat well after each addition. Blend in vanilla & sour cream. Into a separate bowl, sift together already sifted flour, salt & baking soda. Add dry ingredients to batter & beat well. In a separate bowl, beat egg whites until stiff peaks form. Fold egg whites into cake batter. Pour into greased & floured tube pan & bake at 300° for 1½ hours or until cake tests done.

STABILIZED WHIPPED CREAM

Margaret Alexander

4 tsp cold water	1 tsp unflavored gelatin
1 cup cold heavy whipping cream	¼ cup powdered sugar
½ tsp vanilla	

Add water to a microwave safe bowl & sprinkle the unflavored gelatin on top. Allow mixture to sit for 3-4 minutes. Place bowl in microwave & cook until gelatin is fully dissolved. This will take only a few seconds. Stir the mixture & set aside to cool slightly. In the bowl of a stand mixer fitted with a wire whisk, combine the cream, sugar & vanilla. Whip the mixture until it starts to thicken & soft peaks form. Turn the mixer to low. Slowly pour the gelatin mixture & mix until well combined. Increase the mixer speed to medium & continue mixing until stiff peaks form. Refrigerate until ready to use.

STRAWBERRY PIE (Debbie)

Sandra Herren

3 tbsp cornstarch	2 tbsp strawberry Jell-O
1 cup sugar	1 pint of clean fresh strawberries
2 drops of red food coloring	1 cooked pie crust

Mix cornstarch, Jell-O & sugar together. Add water & food coloring. Cook on medium heat until thick. Remove from heat & add strawberries to mixture. Let mixture cool for a few minutes. Pour into pie crust. Refrigerate.

STRAWBERRY YUM YUM

Angela McMath

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|---|--|---|--------------------------------|
| 1 | 16 oz cool whip | 1 | can sweetened condensed milk |
| 1 | 20 oz container frozen sliced strawberries | 1 | 14 oz prebaked angel food cake |

Do not drain strawberries, they may need to cut into smaller pieces. Cut angel food cake into chunks/bite size pieces. In a large bowl, mix cool whip, sweetened condensed milk & strawberries together. Fold in angel food cake pieces. Mix well & refrigerate overnight or at least several hours.

SWEDISH POUND CAKE

Margaret Alexander

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|----|------------------|----|-------------|
| 1¼ | cup butter | 2¾ | cups sugar |
| 5 | eggs | 1 | tsp vanilla |
| 2 | cups plain flour | 1 | cup coconut |
| 1 | cup chopped nuts | ¾ | water |

Cream 1 cup of butter & 2 cups of sugar together. Add eggs, beating well after each. Add vanilla & flour. Fold in coconut & nuts. Add batter to a greased & floured 10" tube pan. Bake at 325° for 1 hour & 15 minutes. Remove cake from oven & punch holes in cake. Do not remove from pan. Boil together ¾ cup sugar, water & ¼ cup butter. Let syrup cool. Pour syrup over hot cake & let stay in the pan until cool.

UGLY BARS

Margaret Alexander

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|----|-------------------------------|---|----------------------------|
| 2 | sticks butter (not margarine) | ½ | cup sugar |
| 1½ | 7 oz Hershey's chocolate bar | 2 | cups finely chopped pecans |
| 1½ | inner pkgs graham crackers | | |

Cover jelly roll pan with aluminum foil. Break graham crackers into fourths & line pan with crackers. Melt butter & sugar in microwave. Pour over graham crackers & sprinkle with pecans. Bake at 350° for 8-10 minutes. Remove from oven & cool for 5 minutes. Melt chocolate bars in microwave & drizzle over graham crackers. Cool in refrigerator for 1 hour. Break apart & serve.

ZUCCHINI CAKE

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|---|-------------------------|----|--------------------------------|
| 3 | eggs | 1 | cup vegetable oil |
| 3 | tsp cinnamon | 1½ | cups chopped pecans or walnuts |
| 2 | cups grated zucchini | 2 | cups all-purpose flour |
| 1 | tsp baking powder | 2 | tsp baking soda |
| 1 | tsp salt | 1 | 8oz cream cheese |
| ½ | cup margarine or butter | 1 | cup powdered sugar |
| 1 | dash of lemon juice | | |

Combine eggs, sugar, oil & vanilla. Beat until smooth. Add zucchini & stir to combine. Sift together flour, baking powder, baking soda, salt & cinnamon. Add nuts to dry ingredients & stir to combine. Pour into a greased & floured 9x13 pan. Bake at 325° for 50 minutes or until cake tests done. Cream together cream cheese & butter. Add powdered sugar & lemon juice. Blend until smooth. Add to top of cake.

DRINKS

THE BEST LEMONADE

Margaret Alexander

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|---|-----------------------------------|---|---------------------|
| 2 | cups of Country Time Lemonade Mix | 2 | cups cold water |
| 1 | 46 oz can chilled pineapple juice | 2 | cans chilled Sprite |

Mix all ingredients, chill & float lemon slices in serving container.

SUNSHINE PUNCH

Margaret Alexander

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|---|-------------------------------|---|---------------------------------|
| 1 | 12 oz frozen lemonade | 1 | 12 oz frozen orange juice |
| 2 | 46 oz cans of pineapple juice | 2 | small lemon or pineapple Jell-O |
| 1 | large can crushed pineapple | 2 | cups sugar |
| 4 | cups boiling water | 2 | 46 oz cans of water |

Boil the water. Add & dissolve sugar & Jell-O. Add other ingredients & freeze.

** Colors: Green/Lime Jell-O Pink/Strawberry Jell-O Red/Cherry Jell-O

MEALS

BACON, EGG & CHEESE CASSEROLE

Margaret Alexander

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|---|--|----|-----------------|
| 1 | 10¾ oz can cream of mushroom soup | 8 | bread slices |
| 2 | cups shredded sharp cheddar cheese | 2½ | cups milk |
| 6 | large eggs | ¾ | tsp dry mustard |
| 1 | 16 oz pkg cook & crumbled thick bacon (or 2 pkgs Hormel real bacon bits) | | |

Brown & drain bacon. Cube bread into 1' pieces. Place bread in a greased 9x13 baking dish. Top bread cubes with cheese & bacon. Combine milk, eggs, mustard & soup. Pour over bread mixture. Bake at 350° for 40 minutes or until golden brown.

BAKED CHICKEN THIGHS

Saundra Herren

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|---|----------------------|---|-----------------------|
| 6 | chicken thighs | ½ | tsp salt & pepper |
| ½ | tsp onion powder | ½ | tsp garlic powder |
| ½ | tsp paprika | ½ | tsp Italian seasoning |
| 1 | olive oil to drizzle | | |

Rinse the chicken thighs & pat dry. Trim off any excess skin. Transfer the chicken into a 9x13 baking dish. They can touch but not overlap. In a small bowl, mix salt, black pepper, onion powder, garlic powder, paprika & Italian seasoning. Drizzle olive oil over the chicken. Sprinkle the seasoning mixture over the chicken & use your fingers to evenly coat each piece completely. Preheat oven to 400° & bake for 30-40 minutes. Check for internal temperature to be 180-190°. Let chicken rest for 10 minutes before serving.

BAKED SPAGHETTI

Saundra Herren

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|---|----------------------------|---|-----------------------------------|
| 1 | pound lean ground beef | 1 | 45 oz jar spaghetti sauce |
| 1 | pound spaghetti pasta | 2 | cups shredded mild cheddar cheese |
| ¾ | cup grated parmesan cheese | | |

Preheat oven to 350°. In a large skillet, cook beef until brown. Drain fat. Add spaghetti sauce to skillet, reduce heat & simmer. Mix in parmesan cheese. Meanwhile, bring a large pot of lightly salted water to boil. Mix in pasta & cook for 8-10 minutes or until al dente. Drain. Mix spaghetti & meat mixture together. Pour into 9x13 casserole dish. Top with cheese & bake for 30 minutes or until heated through & cheese is bubbly.

BAKED ZITI

Sandra Herren

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|--|-------------------------|
| 1 pound ground beef | 2 cups of ziti noodles |
| 1½ jar Prego traditional spaghetti sauce | 1 bag mozzarella cheese |
| 1 sprinkle garlic powder | 1 sprinkle oregano |
| 1 sprinkle rosemary | 1 sprinkle basil |

Preheat oven to 350°. Brown meat & drain grease. Cook noodles & drain water. Combine meat, noodles & sauce. Pour into a glass casserole dish. Scatter garlic powder, rosemary, basil & oregano on top. Cover with mozzarella cheese. Bake for 30 minutes or until brown & bubbly.

BEFF TIPS WITH ONION & MUSHROOM GRAVY

Linda McMillan

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|--------------------------------|---------------------------------|
| 2 pounds lean beef stew meat | ¼ cup all-purpose flour |
| 1 tsp Montreal steak seasoning | 2 tbsp olive oil |
| 1 sliced medium yellow onion | 1 8oz pkg sliced baby mushrooms |
| 4-5 minced garlic cloves | 1 pkg onion soup mix |
| 1 cup beef broth | 2 tsp red wine vinegar |
| 1 salt & pepper to taste | |

Heat oil in a large skillet over medium-high heat. While oil is heating, toss the flour & steak seasoning together in a zip-loc bag. Add beef & toss until evenly coated. When oil is hot, add beef & cook for 3-4 minutes or until brown on all sides. Transfer meat to slow cooker. Add onions, mushrooms, garlic, onion soup mix & beef broth. Cook on low for 7-8 hours. Add vinegar, salt & pepper. Serve over rice or mashed potatoes.

BEST HAM SANDWICHES

Margaret Alexander

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|--------------------------------|------------------------------------|
| 2 pkgs 12 count Hawaiian rolls | 1½ pounds Virginia ham (not honey) |
| 12 slices Swiss cheese | 1 stick butter |
| 2 tsp Worcestershire sauce | 1 tsp garlic powder |
| 1 tsp onion powder | 1 tsp poppy seeds |

In 2 9x13 baking dishes, place the bottom of 12 rolls in each pan. Place ham on the rolls. Cut cheese into 4 parts & place 2 pieces on each bottom. Put the tops on. In a saucepan, mix butter, Worcestershire sauce, onion powder, garlic powder & poppy seeds. Wait until all butter is melted & then brush the mixture over the sandwiches. Cover sandwiches with foil & let sit in the refrigerator for 1 hour to overnight. Preheat oven to 375° and bake for 15 minutes or until cheese is melted. ** These can be cooked right away.

BROCCOLI & RICE CASSEROLE

Ethelda Thomason

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|--------------------------------------|--------------------------------------|
| 1 stick melted butter | 1 cup finely chopped onion |
| 1 bag frozen broccoli florets | ¼ cup milk |
| 1 10.5 oz can cheddar cheese soup | 1 10.5 oz can cream of mushroom soup |
| 1½ cup cooked white rice | 1 salt & pepper to taste |
| 1 can French fried onions (optional) | |

Preheat oven to 350°. Spray a 2-quart baking dish with cooking spray. Cook & drain the broccoli florets as per directions on package. In a large bowl, mix melted butter, onions, broccoli, cheese soup & mushroom soup. Add milk to each can to remove the excess soup & add to mixture. Add salt & pepper to taste. Mix all ingredients together & add the cooked rice. Pour into a baking dish & bake for 35 minutes. ** May top with French friend onions.

CAJUN PAN FRIED TILAPIA

Linda McMillan

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|-------------------------------|----------------------------------|
| 4 4-6oz tilapia fillets | 1½ tsp Cajun or Creole seasoning |
| 3 tbsp flour | ½ cup yellow cornmeal |
| 1 tbsp butter | 2 tbsp vegetable oil |
| 1 squeeze of lemon (optional) | |

Sprinkle fillets with 1 tsp Cajun/Creole seasoning. Combine flour, cornmeal & remaining seasoning. Dredge fillets in flour mixture, shaking off the excess. Melt butter with oil in a large skillet over medium-high heat. Add fillets & cook for 3-4 minutes on each side or until fish flakes easily with a fork. Squeeze juice from lemon over fillets & serve immediately.

CHEESY CHICKEN & POTATO CASSEROLE

Ethelda Thomason

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|--|----------------------------------|
| 1 16oz thawed frozen hash brown potatoes | 1 cup sour cream |
| 1 packet ranch seasoning mix | 8 cooked & crumbled bacon slices |
| 4 cups cooked & shredded chicken | 3 cups shredded cheddar cheese |
| 1 tsp garlic powder | ⅓ cup chopped onion |
| 1 salt & pepper to taste | |

Preheat oven to 350°. Lightly spray a 9x13 casserole dish with cooking spray. In a large bowl, combine potatoes, sour cream & ranch mix. Add garlic powder, 2 cups of cheese & onions. Add salt & pepper to taste. Pour potato mixture into the casserole dish. Layer bacon & chicken on top of potatoes. Top with leftover cup of cheese. Cover & bake for 30 minutes or until cheese is lightly browned & bubbly.

CHICKEN, MUSHROOM & SWISS QUICHE

Margaret Alexander

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|---|----------------------------|----|--|
| 1 | 9" deep dish pie crust | 2 | tbsp butter |
| 2 | tbsp olive oil | 2 | minced garlic cloves |
| ½ | cup sliced fresh mushrooms | 2 | diced boneless, skinless chicken breasts |
| 3 | large eggs | 1 | cup half & half |
| ½ | tsp dry mustard | ½ | tsp salt |
| ¼ | tsp ground black pepper | 1½ | cup grated Swiss cheese |

Preheat oven to 400°. Prick bottom & sides of pie crust with a fork & bake for 6-8 minutes. Reduce oven to 375°. In a large skillet, melt butter & olive oil over medium-high heat. Sauté garlic, onion & mushrooms until tender. With a slotted spoon, remove vegetables into another bowl leaving as much oil in the pan as possible. Add diced chicken to pan & cook until lightly browned. Remove from the pan & set aside. In a small bowl, whisk together eggs, half & half, dry mustard, salt & pepper. To assemble quiche, sprinkle 1 cup of cheese over bottom of prepared crust. Layer chicken & vegetable mixture on top of cheese. Pour egg mixture over chicken & vegetables. Top with remaining ½ cup cheese. Bake for 30 minutes or until the middle is set. Let cool 10-15 minutes before serving.

CHICKEN POT PIE

Sandra Herren

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|----|------------------------------|---|-----------------------------------|
| 2 | tsp butter or margarine | 1 | can cream of chicken soup |
| ½ | cup milk | 1 | cup shredded sharp cheddar cheese |
| 2½ | cups cooked, chopped chicken | 1 | 10 oz pkg frozen vegetables |
| ¼ | tsp salt | ½ | tsp pepper |
| ½ | tsp dried thyme | ½ | tsp poultry seasoning |
| 1 | can flakey biscuits | | |

Boil chicken breasts. When done, cool & cut into small cubes. Boil package of frozen vegetables until tender. Drain water. Follow baking instructions on biscuits. While biscuits are cooking, mix butter, soup, milk & thyme into a pan & cook over medium-low heat for 3-4 minutes stirring occasionally. Add cheese & stir until it melts. Stir in chicken, vegetables, salt & pepper. Cook over low heat stirring often for 10 minutes or until thoroughly heated. Break open a biscuit on a plate & spoon chicken mixture over it. Serve while warm.

CHICKEN & STUFFING CASSEROLE

Karen Hogeland

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|---|---|----|---------------------------------|
| 1 | 6 oz Stove Top stuffing mix for chicken | 1½ | pounds boneless chicken breasts |
| 1 | can cream of chicken soup | ⅓ | cup sour cream |
| 1 | 16 oz frozen mixed vegetables | | |

Thaw & drain mixed vegetables. Cut chicken into bite sized pieces. Heat oven to 400°. Prepare stuffing as directed on the package. Mix chicken, soup, sour cream & vegetables together. Spoon into a 9x13 baking dish sprayed with cooking spray. Top with prepared stuffing. Bake for 30 minutes or until chicken is done.

CHICKEN TETRAZZINI

Saundra Herren

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|--|-------------------------------|
| 1 cup chopped onion | 1 cup chopped celery |
| ½ cup chopped bell pepper | 1½ tsp garlic salt |
| ½ pound thin spaghetti, broken to bite size pieces | 4 cups cooked chopped chicken |
| 2 cans cream of mushroom soup | ½ pound grated cheddar cheese |

Cook onion, celery, bell pepper & garlic salt slowly in water until tender. Add spaghetti & cook for 10-15 minutes, adding broth if needed. Add chicken. Pour mixture into casserole dish in layers: chicken layer, undiluted soup & cheese. Reserve ½ cup of cheese for topping. Bake at 350° for 45 minutes-1 hour. Add remaining cheese to top of dish before it cools, so cheese will melt.

CHICKEN & WILD RICE CASSEROLE

Kathleen Phillips

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|--|--------------------------------|
| 1 6.2 oz pkg quick cook long grain & wild rice | 4 tbsp butter or canola oil |
| ¾ cup chopped onion | ½ cup chopped celery |
| 3 cup cooked & chopped chicken | 2 cups shredded cheddar cheese |
| 1 10¾ oz cream of chicken or mushroom soup | ½ cup mayonnaise |
| ½ cup sour cream | ¾ cup crushed Ritz crackers |

Prepare rice mix according to package directions, using 2 tbsp less water. Preheat oven to 350°. Melt 2 tbsp butter in a large skillet with high sides over medium heat. Add onion & celery. Cook for 8 minutes, stirring often, until onion is almost tender. Stir in cooked rice, chicken, 1½ cup cheese, soup, sour cream & mayonnaise. Pour the chicken & rice mixture into a 9" baking dish coated with cooking spray. Sprinkle the remaining ½ cup cheese over the casserole. Melt 2 tbsp butter & add to crushed crackers. Mix well & spread them over the top of the casserole. Bake at 350° for 30 minutes or until bubbly around the sides & lightly brown on top. ** Can use rotisserie chicken.

CRANBERRY CHICKEN

Angela McMath

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|--|--------------------------------------|
| 1 can whole berry jelled cranberry sauce | 1 cup Catalina dressing |
| 1 pkg dry onion soup mix | 4-6 chicken breasts or 12-14 tenders |

Preheat oven to 350°. Mix thoroughly cranberry sauce, dressing & soup mix to make sauce. Spray a 9x13 Pyrex dish with cooking spray. Place thawed, skinless, dry chicken in dish. Pour sauce over chicken & bake.

Cook breast meat for 1 hour & tenders for 30-45 minutes. The sauce will make the chicken pink, so use a thermometer to check for safe temperature. Serve over rice.

FIESTA CHICKEN

Ethelda Thomason

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|------|---------------------------------------|---|--|
| 1 | 10.5 oz can cream of chicken soup | 1 | cup water |
| 1 | cup mild or medium salsa | 1 | cup uncooked white rice |
| 1 | 15.5 oz can drained whole kernel corn | 1 | 15.5 oz can drained black beans |
| 8-10 | boneless chicken tenders | 1 | cup shredded cheddar or Mexican cheese |

Preheat oven to 350°. Spray a 2-quart baking dish with cooking spray. In a large bowl, combine soup, water, salsa, rice, corn & black beans. Mix well. Spread mixture in baking dish & top with chicken tenders. Cover with foil & bake for 45 minutes or until chicken is cooked through. Remove foil & top with shredded cheese. Return to oven & bake for 15 minutes or until cheese is melted & bubbly.

FOUR CHEESE LASAGNA

Rebecca Shew

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|-----|-------------------------------|----|------------------------------------|
| 1 | pound ground beef/chuck/round | 1 | finely chopped medium yellow onion |
| 1 | 16 oz can chopped tomatoes | 1 | 15 oz can tomato sauce |
| 1 | 6 oz can tomato paste | 1 | tsp salt |
| 1 | tsp sugar | 1 | tsp garlic powder |
| ½ | tsp oregano | 9 | lasagna pasta pieces |
| 1 | pound ricotta cheese | 1 | pound cottage cheese |
| 1 | egg | ½ | tsp nutmeg |
| 2-4 | cups mozzarella cheese | 1½ | cups grated parmesan cheese |

In a large skillet, brown meat & onions, breaking meat into very small pieces. Fill a large pot with water & cook pasta according to directions. Drain meat. Mix meat, tomatoes, tomato sauce, tomato paste, salt, sugar, garlic powder & oregano. Cook thoroughly on medium-low heat. In a bowl, mix cottage cheese, ricotta cheese, egg & nutmeg. Spray a 9x11 casserole dish with cooking spray. Add 1 cup of sauce to bottom of casserole. Layer 3 pieces of pasta, then 2 cups meat sauce, then cheese mixture, then mozzarella cheese & then parmesan cheese. Repeat - 2 more times. Bake 40-50 minutes at 350°. ** Place casserole dish on a cookie sheet to catch overflow.

HAM & EGG PIE (Granny Rubye)

Sandra Herren

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|-------------------------------|----------------------|
| 1 pkg ham steak (9" diameter) | 4-6 eggs |
| 1 pinch of salt | 1 pinch of pepper |
| 1 cup milk | 1 stick butter |
| ½ cup water | 1 ham seasoning cube |
| 2½ cups self-rising flour | 1 cup Crisco |
| ½ cup cold water | |

Heat ham seasoning cube in ½ cup water. Keep warm. Grease small Pyrex/Corning Ware dish with margarine. Remove any fat from the ham steak & chop into ½" cubes. Place ham into dish. Make pastry by cutting Crisco into flour using 2 knives until it looks like coarse meal. Add cold water until mixture is moistened. Knead dough until all flour is in & it is smooth. Turn out onto a floured surface. Roll out thinly & slice into strips. Lay strips on top of ham cubes. Break eggs over pastry. Add salt, pepper & butter over each egg. Add more pastry strips over the eggs. Bring broth to a boil & pour over pie. Add small bits of butter on top layer of pastry. Place pie on a baking sheet. Bake at 350° for 30 minutes. Once eggs are cooked, turn oven to broil & brown the crust. Turn oven off & leave pie in oven. Pour milk over top of pie & let sit for a few minutes before serving.

HAWAIIAN HAM SANDWICHES

Margaret Alexander

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|-----------------------------|-------------------------------|
| ¾ cup melted butter | 1 tbsp Dijon mustard |
| 1 tbsp Worcestershire sauce | 1 tbsp brown sugar |
| 1 tbsp poppy seeds | 2 tsp minced dried onion |
| 12 Hawaiian rolls | 1 9 oz thinly sliced deli ham |
| 1 9 oz Swiss cheese slices | |

Preheat oven to 350°. Slice rolls in half lengthwise. Place bottom half of roll in 9x13 dish. Place ham on top of rolls. Layer Swiss cheese on top of ham. Place roll tops over the cheese. Mix the remaining ingredients together. Brush/pour mixture over the rolls, making certain to get it on all of them. Bake for 20 minutes or until browned on top.

HUSBAND'S DELIGHT CASSEROLE

Rebecca Shew

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|---------------------------------------|-------------------------------------|
| 1 pound browned & drained ground beef | 1 clove of garlic (or ½ tsp powder) |
| 2 15 oz cans of tomato sauce | 1 tsp salt |
| 1 tsp sugar | 1 8 oz pkg thin egg noodles |
| 5 chopped finely green onions | 1 cup sour cream |
| 1 4 oz cream cheese | ½ cup shredded cheddar cheese |

Combine sour cream, cream cheese & onions. Mix well. Cook noodles as directed & keep warm. Heat beef, garlic, tomato sauce, salt & sugar. Simmer for 15 minutes stirring frequently. Spray a 9x11 casserole dish with cooking spray. Layer ½ noodles, then cheese sauce, then meat sauce in dish. Repeat with a second layer. Top with cheddar cheese. Bake at 350° for 30 minutes.

ITALIAN CHICKEN (Norma Waldrop)

Karen Hogeland

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|----------------------------|------------------------------|
| 1 cup carrots | 1 cup zucchini |
| 1 thinly cut celery rib | 1 chopped medium onion |
| 2 boneless chicken breasts | 1 Italian seasoning to taste |
| 1 Salt & pepper to taste | |

Cut carrots & zucchini into strips. Place 2 – 12” heavy duty aluminum foil pieces on a baking sheet. Divide carrots, zucchini, celery & onion between the two sheets. Place chicken on top of the vegetables. Sprinkle with Italian seasoning, salt & pepper. Seal the foil into packets. Bake at 325° for 45 minutes or until chicken is done.

LITTLE CHEDDAR MEAT LOAVES

Gloria Wolfe

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|--------------------------|-------------------|
| 1 pound ground beef | ½ cup rolled oats |
| ¾ cup milk | 1 tsp salt |
| ⅓ cup chopped onions | 1 beaten egg |
| ⅔ cup ketchup | 1½ tbsp mustard |
| ½ cup packed brown sugar | |

Preheat oven to 350°. Combine beef, oats, milk, salt, onion & egg. Shape into 8 or more small loaves. Place loaves in a shallow baking dish. Mix brown sugar, ketchup & mustard together. Spread on top of loaves. Bake for 45 minutes.

MEAT LOAF

Billie Best

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|----------------------------|-----------------------------|
| 1½ pound ground beef | ¼ cup chopped onion |
| ¾ cup uncooked oatmeal | ¼ cup ketchup |
| 1½ tsp salt | 2 beaten eggs |
| ¼ cup chopped green pepper | 2 tbsp chopped onion |
| ¼ cup brown sugar | 2 tbsp chopped green pepper |
| ¾ cup ketchup | |

Combine ground beef, oatmeal, salt, eggs, ¼ cup onion, ¼ cup ketchup & ¼ cup green pepper. Form a loaf & place into a greased 9x5x3 loaf pan. Bake for 1 hour at 350°. Pour off juices & bake for 10 minutes longer. Place on a platter. Combine brown sugar, 2 tbsp onion, 2 tbsp green pepper & ¾ cup ketchup into a saucepan. Simmer over low heat until onion & pepper are tender. Cover meat loaf with the sauce.

MEXICAN CASSEROLE

Heather McCary

- | | |
|---|------------------------------------|
| 1½ pounds ground beef | 1 taco seasoning packet |
| 1 chopped medium-large onion | ½ chopped green or red bell pepper |
| 1 can ranch style beans (or Bush's chili beans) | 1 can cream of chicken soup |
| 1 can Rotel tomatoes | 15 corn tortillas |
| 3-4 cups shredded cheese (your choice) | 1 salt & pepper to taste |

Cook onions & peppers until tender. Add ground beef & brown, add salt & pepper to taste. Drain meat & return to pan. Add taco seasoning. Add remaining ingredients, except for tortillas & cheese. Spray a casserole dish with cooking spray. Put a light layer of meat on the bottom of dish. Place 5 tortillas over meat to cover bottom of the dish. Cover the tortillas with meat mixture. Cover that layer with cheese. Make 2 more layers like that. Put a layer of cheese over the top. Lightly place foil or parchment paper on top of casserole & bake at 375° for 35-45 minutes or until bubbling on the sides. Uncover for the last 10 minutes of cooking time.

NO PEAK BEEF STEW TIPS

Linda Blackwell

- | | |
|------------------------------|-----------------------|
| 2 pounds beef stew meat | 1 pkg brown gravy mix |
| 1 can cream of mushroom soup | 1 can water |
| 1 pkg beefy onion soup mix | |

Put meat in a 9x13 casserole dish. Mix all other ingredients together. Pour mixture over meat. Cover dish tightly with foil. Cook on 300° for 3 hours. Do not open foil. Serve over rice or creamed potatoes.

ONE POT PASTA

Margaret Alexander

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|--|---------------------------------------|
| 1 pound lean ground beef | 1 small finely chopped onion |
| 1 8 oz pkg sliced fresh mushrooms | 1 tsp vegetable oil |
| 2 minced garlic cloves | 2 26 oz jars tomato-basil pasta sauce |
| 1 cup water | 1 tbsp dried Italian seasoning |
| ½ tsp salt | ¼ tsp pepper |
| 1 20 oz pkg refrigerated four-cheese ravioli | 1 cup shredded mozzarella cheese |

Cook beef in Dutch oven over medium heat, stirring until it crumbles & is no longer pink. Drain & wipe Dutch oven clean. Sauté onion & mushrooms in hot oil over medium heat for 8 minutes or until tender. Add garlic & sauté for 1 minute. Stir in beef, pasta sauce, water, Italian seasoning, salt & pepper. Bring sauce to a boil & add ravioli. Reduce heat to medium-low, cover & simmer. Stir occasionally for 8-10 minutes or until pasta is done. Stir in cheese & serve immediately.

POPPY SEED CHICKEN (Brenda)

Sandra Herren

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|----|--------------------------------|---|----------------------------|
| 6 | chicken breasts | 1 | 8oz sour cream |
| 1 | can cream of celery soup | 1 | can cream of mushroom soup |
| 1½ | stick of butter | 2 | tbsp poppy seeds |
| 2 | rolls of crushed Ritz crackers | 1 | salt to season chicken |

Season chicken with salt & cook until done. Cut chicken into bite size pieces. Mix the soups, sour cream & chicken together. Melt 1 stick of butter & pour into the bottom of a casserole dish. Add chicken mixture to the buttered casserole dish. Melt ½ of butter & pour over crushed crackers. Add poppy seeds to cracker mixture & spread over the top of the casserole. Bake at 350° for 30 minutes or until bubbly. ** May substitute cream of chicken soup for one of the other soups & saltines for the Ritz crackers.

QUICHE LORRAINE

Margaret Alexander

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|---|----------------------------|----|--------------------------------|
| 1 | 8 oz shredded Swiss cheese | 2 | tbsp flour |
| 4 | eggs | 1½ | cup half & half |
| ¼ | cup finely chopped onion | 8 | cooked & crumbles bacon slices |
| 1 | dash of black pepper | 1 | unbaked 9" pie shell |

Heat oven to 350°. Toss cheese with flour. In a large bowl, slightly beat eggs. Add half & half, onions, bacon, pepper & cheese mixture. Mix well. Pour into pie shell. Bake for 40-45 minutes or until the knife inserted just off center comes out clean. Cool for 10 minutes before serving. Store in refrigerator.

ROASTED TURKEY BREAST

Margaret Alexander

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|---|---------------------|---|-----------------------|
| 1 | whole turkey breast | ½ | stick softened butter |
| 1 | sprinkle rosemary | 1 | sprinkle thyme |

Thaw turkey breast in the refrigerator. Remove neck from packing & discard. Wash turkey breast & pat dry thoroughly leaving skin intact. Rub inside, outside & under skin with butter using a gloved hand. Sprinkle with herbs. Place turkey breast, meat side up, into a cold crock pot. Do not add any liquid. Cook on high for 8 hours. Do not open while cooking.

SAUSAGE, SPINACH & GRITS QUICHE

Margaret Alexander

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|----|-----------------------------------|---|-------------------------------|
| 1 | 10 oz pkg frozen chopped spinach | 1 | 16 oz pkg ground pork sausage |
| 2 | cups chicken broth | 1 | cup whipping cream |
| ½ | tsp salt | 1 | cup uncooked regular grits |
| 1 | cut grated asiago cheese | ¼ | tsp ground black pepper |
| 1 | cup shredded white Cheddar cheese | 3 | large eggs |
| 1½ | tbsp white cornmeal | | |

Thaw spinach, drain well pressing between paper towels. Cook sausage in a large skillet over medium-high heat, stirring often. Remove from skillet & drain. Preheat oven to 350°. Bring broth, cream & salt to boil in a large saucepan over medium-high heat. Gradually whisk in grits & return to a boil. Cover, reduce heat to medium-low & simmer. Whisk occasionally for 12-15 minutes or until thick. Remove from heat, stir in asiago cheese, pepper & ¾ cup cheddar cheese until melted. Gradually stir about ¼ of hot grits into eggs. Stir egg mixture into remaining hot grits. Stir in spinach & sausage until blended. Sprinkle bottom & sides of lightly greased 10" deep dish pie plate with remaining cheddar cheese. Bake for 55 minutes or until set. Remove from oven to a wire rack & cook for 30 minutes. **To freeze: Do not bake. Cover tightly with plastic wrap & heavy-duty aluminum foil. Place quiche in a 2-gallon zip top freezer bag. Freeze for up to 1 month. Thaw in refrigerator for 24 hours. Let quiche stand at room temperature for 30 minutes & then bake as directed.

SAUSAGE, SPINACH & MUSHROOM QUICHE

Margaret Alexander

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|----|--|---|--------------------------------|
| 1 | 9" pie shell | 1 | 8 oz pork sausage |
| ¼ | cup chopped green onions | 1 | minced garlic clove |
| 1 | 5 oz frozen chopped spinach | ½ | cup herb seasoned stuffing mix |
| 1½ | cup shredded Monterey Jack cheese | 3 | beaten eggs |
| 1½ | cups half & half | 2 | tbsp shredded parmesan cheese |
| 2 | sliced & sautéed Porta Bella mushrooms | | |

Bake pie shell at 400° for 7 minutes. Drop temperature to 375°. Cook sausage, onion & garlic until done. Drain well & set aside. Thaw & drain spinach. Add spinach & stuffing mix. Sprinkle cheese into pie shell then add sausage mixture on top. In a bowl, combine eggs & half & half. Pour over sausage mixture in shell. Bake for 30 minutes. Sprinkle with parmesan & bake for 15 minutes longer.

SAVORY CHICKEN STEW OVER RICE

Linda McMillan

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|---------------------------------------|---------------------------|
| 3½ pounds boneless chicken breast | 2-3 tbsp vegetable oil |
| 1 chopped large red onion | 6-8 crushed garlic cloves |
| 1 cup chopped green bell pepper | 1½ tsp curry powder |
| 2 28 oz cans diced undrained tomatoes | 1½ tsp kitchen bouquet |
| ½ tsp salt | ½ tsp pepper |
| ¼ tsp mace | 1½ tbsp dried parsley |
| ⅓ cup raisins | ⅓ cup slivered almonds |

Cut chicken into 2" cubes. Brown chicken in oil, then set aside. Add onions, green pepper, garlic & curry powder to oil & sauté over low heat until onions are tender. Return chicken to the pan. Add all remaining ingredients except almonds. Simmer for 30 minutes or until chicken is tender. Sprinkle with almonds & serve over rice.

SOUTHWEST STUFFED PEPPERS

Linda McMillan

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|--|-------------------------------|
| 1 pound ground round or sirloin | ⅔ cup chopped red bell pepper |
| ½ cup chopped onion | 2 minced garlic cloves |
| 1¾ cup chopped seeded tomato - divided | 2 tsp chili powder |
| 1 tsp cornstarch | 1 tsp ground cumin |
| ½ tsp dried oregano | ¼ tsp cayenne pepper |
| 1½ cup water - divided | 4 medium green bell peppers |

In a large skillet, cook beef, red pepper & onion over medium heat until meat is no longer pink. Add garlic & cook for 1 minute longer. Drain. Stir in ½ cup tomato, chili powder, cornstarch, cumin, oregano & cayenne pepper. Gradually stir in ½ cup water. Bring to boil. Reduce heat & simmer uncovered for 15-20 minutes. Cut green peppers in half lengthwise & remove seeds. Place in an ungreased, shallow 3-quart microwave safe dish & add remaining 1 cup water. Cover & microwave on high for 8-10 minutes or until crisp tender. Drain. Fill each pepper half with ⅓ cup beef mixture. **Garnish with sour cream, shredded cheddar cheese, chopped green onions & tomatoes.

SPAGHETTI CASSEROLE

Rebecca Shew

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|--|---|
| 1 16 oz vermicelli or angel hair pasta | 1 24-32 oz jar meatless spaghetti sauce |
| 1 8 oz cream cheese | 1 pound ground chuck/round/beef |
| 2-3 cups cheddar cheese | 2-3 cups mozzarella cheese |
| 1 tsp garlic powder | 1 tsp sugar |
| 1 cup parmesan cheese | |

Cook pasta as directed. Spray a casserole dish with cooking spray. Brown meat & drain well. Add spaghetti sauce, garlic powder & sugar to meat. Add cream cheese to meat sauce, stir until completely melted. Layer 1/3 of each item: pasta, meat sauce, cheddar cheese, mozzarella cheese & parmesan cheese. Repeat layers two more times. Bake at 350° for 30-35 minutes or until hot & bubbly. Check center for correct temperature. Let casserole rest for 5 minutes before serving.

SPINACH STUFFED CHICKEN BREASTS

Margaret Alexander

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|-------|----------------------------|-----|----------------------------|
| 4 | chicken breasts | 1 | tbsp olive oil |
| 1 | tsp paprika | 1 | tsp salt |
| 1/4 | tsp garlic powder | 1/4 | tsp onion powder |
| 1 | 4 oz softened cream cheese | 1/4 | cup grated parmesan cheese |
| 2 | tbsp mayonnaise | 1 | tsp minced garlic |
| 1 1/2 | cups chopped fresh spinach | 1/2 | tsp red pepper flakes |

Preheat oven to 375°. Place chicken breasts on a cutting board & drizzle with olive oil. Add the paprika, 1/2 tsp salt, garlic powder & onion powder to a small bowl & combine. Sprinkle evenly over both sides of chicken. Use a sharp knife to cut a pocket into each chicken breast. Set chicken aside. Add cream cheese, parmesan cheese, mayonnaise, spinach, garlic red pepper flakes & 1/2 tsp salt into a small mixing bowl & stir to combine. Place mixture evenly into each chicken pocket. Place stuffed chicken into a 9x13 baking dish & bake uncovered for 25-30 minutes or until internal temperature of the chicken is 165°. Remove from the oven & allow meat to rest for a few minutes before serving.

THROW TOGETHER MEXICAN CASSEROLE

Linda McMillan

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|-------|------------------------|-----|-----------------------------------|
| 1 | pound ground beef | 1 | can southwest corn or Mexicorn |
| 1 | cup mild chunky salsa | 1/4 | cup sliced black olives |
| 3 1/2 | cup cooked egg noodles | 1 | can drained & rinsed kidney beans |
| 1/4 | cup taco sauce | 1 | pkg taco seasoning mix |
| 1/2 | cup tomato sauce | | crushed taco chips |

Preheat oven to 325°. Cook ground beef over medium heat until browned. Drain meat. In a large bowl, combine all other ingredients & stir until well mixed. Add beef & mix well. Pour mixture into a 9x13 casserole dish & bake for 30 minutes. Remove from oven & top with crushed taco chips or other topping of your choice. Topping options: sour cream, shredded cheese, green onion, etc.

SALADS

AMBROSIA (Dee)

Saundra Herren

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|--------------|----------------------|
| 8-10 oranges | ½ cup chopped pecans |
| ½ cup sugar | ½ cup coconut |

Peel 8 oranges & remove the slices with a knife cutting off all white pith. Squeeze the leftover cuttings over the oranges to release the excess juice. If enough juice is not produced, juice the extra 2 oranges over the orange slices. Add pecans, sugar & coconut.

ARUGULA, WATERMELON & FETA SALAD

Margaret Alexander

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|--|------------------------------------|
| ¼ cup freshly squeezed orange juice | ¼ cup freshly squeezed lemon juice |
| ¼ cup minced shallots | 1 tbsp honey |
| ½ cup good olive oil | 1 tsp kosher salt |
| ½ tsp freshly ground black pepper | 6 cups washed & dried baby arugula |
| 1 ⅔ of a seedless watermelon cut into 1" cubes | 1 12 oz ½" diced good feta cheese |
| 1 cup julienned fresh mint leaves | |

Whisk together orange juice, lemon juice, shallots, salt & pepper. Slowly pour in olive oil, whisking constantly to form an emulsion. If not serving within 1 hour, cover & store in the refrigerator. Place the arugula, watermelon, feta & mint in a large bowl. Drizzle with enough vinaigrette to coat the greens lightly & toss well. Taste for seasoning & serve immediately.

BLUEBERRY CONGEALED SALAD (Granny Bell)

Saundra Herren

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|---|---|
| 2 3 oz boxes of grape or blueberry Jell-O | 1 8 oz can crushed pineapple with juice |
| 1 can blueberry pie filling | 2 cups boiling water |
| 1 8 oz cream cheese | 1 4 oz sour cream |
| ½ cup sugar | |

Mix the Jell-O & water until completely dissolved. Add the pineapple & blueberry filling. Cover & put in the refrigerator until set. Blend cream cheese, sour cream & sugar together. Spread over top of congealed salad.

BLUEBERRY FLUFF SALAD

Ethelda Thomason

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|---|---------------------------------|----|----------------------------------|
| 1 | 21 oz can blueberry pie filling | 1 | can sweetened condensed milk |
| 4 | cups cool whip | ½ | cup sour cream |
| 2 | cups mini marshmallows | 1¾ | cup drained pineapple chunks |
| 1 | cup sliced almonds | 1 | cup fresh blueberries (optional) |

In a large mixing bowl, combine blueberry pie filling, condensed milk, cool whip & sour cream. Mix well. Fold in mini marshmallows, pineapple chunks & sliced almonds. Gently mix until all is distributed. Cover bowl & refrigerate for 1 hour before serving. ** Adding fresh blueberries to the top is optional.

BOW TIE CHICKEN SALAD

Ethelda Thomason

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|---|--|---|-------------------------------------|
| 1 | 16 oz pkg cooked bow tie pasta | 1 | pkg dry ranch dressing mix |
| 1 | 12 oz can drained all white chicken | ½ | cup chopped onion |
| ½ | cup chopped celery | ½ | cup chopped red & green bell pepper |
| 1 | pound seedless red or green grapes | ½ | cup pecan halves |
| 1 | large tart chopped apple (lightly dash with lemon juice) | ½ | cup mayonnaise |

Cook pasta as directed, drain & cool. In a large bowl, combine mayonnaise & ranch dressing mix. Add pasta, chicken, onion, celery, bell pepper, pecans & apple to mayo/ranch mix & combine well. Add grapes last. Fold all ingredients gently together & chill for 1-2 hours before serving. ** May add more mayonnaise if salad is too dry.

BROCCOLI SALAD (Rubye)

Saundra Herren

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|---|---------------------|---|-----------------------|
| 2 | bunches of broccoli | 1 | cup raisins |
| 1 | cup cashews | ½ | cup chopped red onion |
| ½ | cup bacon bits | ½ | cup mayonnaise |
| 2 | tbsp sugar | 1 | capful white vinegar |

Wash & dry broccoli. Cut florets into ½"-1" pieces. Stems are not needed for this recipe. Mix broccoli, raisins, cashews, onion & bacon bits together. In a separate bowl, mix mayonnaise, sugar & vinegar. Taste & adjust as needed. Stir into broccoli mixture. Refrigerate for several hours before serving.

CEASAR DRESSING

Margaret Alexander

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|---|------------------------------------|---|---------------------------------|
| 2 | tblsp mayonnaise | 2 | tsp Dijon mustard |
| 2 | minced garlic cloves | ¼ | cup fresh lemon juice |
| ½ | tsp salt | ½ | tsp freshly ground black pepper |
| 1 | cup mild or extra virgin olive oil | ½ | cup parmesan cheese |

Place all ingredients in a food processor & process until smooth & well blended. With processor still running, very slowly pour in the olive oil. Process until dressing is thick & creamy. Add cheese & pulse 5-6 times.

FROZEN CRANBERRY SALAD

Margaret Alexander

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|----|---------------------------------|---|-------------------------------------|
| 1 | 8 oz softened cream cheese | 2 | tblsp mayonnaise |
| 1¼ | cup sugar | 1 | 16 oz cool whip |
| 1 | can whole berry cranberry sauce | 1 | large can drained crushed pineapple |
| ½ | cup chopped pecans | | |

Mix cream cheese, mayonnaise, sugar & cool whip. Fold in the remaining ingredients. Pour into 9x13 dish & freeze. Cut into squares & serve.

ITALIAN HOUSE SALAD

Margaret Alexander

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|---|-------------------------------------|---|------------------------------------|
| ⅓ | cup shredded parmesan cheese | ⅔ | cup vegetable oil |
| ⅓ | cup red wine vinegar | 1 | tsp Italian seasoning |
| 1 | tsp dried parsley | ¼ | tsp garlic powder |
| ¼ | tsp pepper | ⅛ | tsp salt |
| 1 | large torn head red leaf lettuce | 1 | 14 oz can drained artichoke hearts |
| 1 | 6 oz can drained ripe pitted olives | 4 | coarsely chopped plum tomatoes |
| 1 | small thinly sliced red onion | ½ | pound shredded provolone cheese |

Cut artichoke hearts into quarters. Whisk together parmesan cheese, oil, vinegar, Italian seasoning, parsley, garlic powder, pepper & salt. Place lettuce, artichoke, olives, tomatoes, onion & provolone in a large bowl. Drizzle with vinaigrette & toss gently to coat.

KRAUT SALAD

Gail Barber

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|--------------------------------------|-----------------------|
| 1 large can chopped kraut with juice | 1 chopped large onion |
| 1 cup diced celery | 1 chopped bell pepper |
| 1 large jar chopped pimentos | 1½ cups sugar |

Mix all ingredients but sugar. Add sugar & let stand for 24 hours in the refrigerator.

MANDARIN ORANGE SALAD (Kitty Ricks)

Karen Hogeland

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|------------------------------|------------------------|
| 1 can mandarin oranges | ½ cup pineapple chunks |
| ½ cup miniature marshmallows | ½ cup chopped pecans |
| ½ cup cut green grapes | ½ cup shredded coconut |
| ¼ cup diced celery | 1 cup sour cream |

Put marshmallows on pineapple & refrigerate overnight. Mix all ingredients together. Serve on lettuce.

ORANGE BROCCOLI SLAW WITH APPLES

Angela McMath

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|---|------------------------------------|
| 1 bag of broccoli slaw | 1 chopped granny smith apple |
| 2 chopped navel oranges | 2 cups chopped seedless red grapes |
| 1 Ken's (or good quality) poppy seed dressing | 1 cup chopped pecans (optional) |

Mix all ingredients together. Stir in dressing to taste.

PINEAPPLE PRETZEL SALAD

Ethelda Thomason

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|---------------------------------------|---------------------------------------|
| ½ cup margarine or butter | 1 cup sugar |
| 3 cups broken or well mashed pretzels | 1 8 oz softened cream cheese |
| 1 8 oz thawed cool whip | 1 20 oz can drained pineapple tidbits |

Place pretzels in an ungreased 9x13 baking dish. In a bowl, melt butter & stir in ½ cup sugar. Mix until dissolved. Pour the butter evenly over the pretzels. Bake for 10-12 minutes & let cool. Mix remaining ½ cup sugar, cream cheese, cool whip & pineapple together. Spread over baked pretzels. Refrigerate for 1-2 hours before serving. **May top with extra broken pretzel pieces.

POPPY SEED DRESSING

Margaret Alexander

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|---------------------|--------------------|
| ½ cup sugar | 1 tsp dry mustard |
| 1 tsp salt | 3 tbsp vinegar |
| 2 tsp poppy seeds | 1 tbsp lemon juice |
| 1 cup vegetable oil | |

Combine dry mustard, sugar, salt, vinegar, poppy seeds & lemon juice. Add oil a little at a time, mixing well with a wire whisk. Makes 1½ cups. Store in refrigerator. Shake before serving.

SOUR CREAM & GREEN ONION POTATO SALAD WITH BACON

Kathleen Phillips

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|--|----------------------------|
| 8 medium size unpeeled red potatoes (about 3 pounds) | ½ tsp salt |
| ½ cup mayonnaise | ⅓ cup sour cream |
| 1 tbsp Dijon mustard | ¼ tsp salt |
| 5 slices cooked & crumbled bacon | 2 tbsp chopped green onion |

Wash the potatoes & cut off any blemishes. Cut potatoes into about ½” cubes & place in an 8-cup saucepan or pot. Cover potatoes with water & add ½ tsp of salt. Cover with a lid & bring to a boil. Reduce heat & simmer uncovered for 20 minutes or just until tender. Drain the potatoes & let cool to room temperature. Stir together mayonnaise, sour cream, mustard & ¼ tsp salt in a bowl & add the potatoes. Add bacon & green onions & stir gently until potatoes are coated. Cover & chill for 2 hours or until ready to serve. Makes 12 - ¾ cup servings.

SUNSHINE SALAD (Robert & Dot)

Sandra Herren

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|-------------------------------|--------------------------------|
| 1 small lime Jell-O | 1 small lemon Jell-O |
| 2 cups hot water | 1 can sweetened condensed milk |
| 1 small can crushed pineapple | 1 8 oz cream cheese |
| 1 cup chopped pecans | |

Dissolve Jell-O in hot water. Add all ingredients to Jell-O mixture & pour into dish. Refrigerate for several hours until ready to serve.

THANKSGIVING SALAD

Heather McCary

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|------------------------|---------------------------------------|
| 1 ½ peeled cucumber | 2-3 grated carrots |
| ¼ cup chopped cilantro | 2 tbsp chopped fresh dill |
| 1½ cup English peas | 3 chopped green onions |
| 1 cup mayonnaise | 4-5 chopped bacon slices |
| 1 cup grated cheese | 1 Bag of salad greens or lettuce head |
| 1 tbsp lemon | 1 milk or half & half (optional) |

Fill your salad bowl about halfway with lettuce/salad greens broken into bite sized pieces. Layer in cucumber, carrots, cilantro, dill, peas & green onions. Mix the mayonnaise & lemon juice until thin enough to pour. If not thin enough, add milk/half & half to achieve the right consistency. Transfer this to a sandwich bag. Cut off a small corner of the bag & lightly squeeze to disperse the mixture in a zigzag pattern over the salad. Sprinkle the cheese & bacon on top of the salad.

SOUPS, CHILIS & STEWS

BEEF STEW (Maggie)

Margaret Alexander

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|--|---------------------------------|
| 1 3-4 pound sirloin roast | 1 thinly sliced medium onion |
| 1 10 oz pkg frozen sweet English peas | 1 pkg McCormick's beef stew mix |
| 1 carrots & potatoes cut into bite size pieces | 2 cups warm water |

Place roast into a crock pot. Thinly slice onion & place on top of roast. Mix beef stew seasoning with 2 cups warm water, stirring to dissolve the lumps. Pour seasoning over roast & add additional water to ensure roast is covered. Cook on high for 6-7 hours. Cook carrots & potatoes together with a small amount of salt added at the beginning of cooking. When they are almost done, add sweet peas & cook an additional 5 minutes. Remove roast from crock pot & cut into pieces/shred meat. Pour meat & liquid from the crock pot into a Dutch oven. Add vegetables & simmer for 10 minutes. Remove from heat & allow stew to rest for 30 minutes before serving.

CHICKEN CHILI VERDE

Heather McCary

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|---------------------------------------|------------------------------------|
| 2 tbsp olive oil | 1 chopped large onion |
| 6 minced garlic cloves | 4 chopped & seeded poblano peppers |
| 1-2 chopped & seeded jalapeno peppers | 1 pound tomatillos |
| 1 tbsp ground cumin | 1 tbsp ground coriander |
| 1 tbsp dried oregano | 1 tsp salt |
| 1 bay leaf | 2½ pound boneless chicken |
| 4 cups chicken broth | ½ cup chopped cilantro |

Peel & wash tomatillos so they are not sticky. Cut the tomatillos into quarters. Prep the remaining vegetables. Set a large 6-quart stock pot over medium heat. Add oil, onion, garlic & all peppers. Sauté for 5-8 minutes. Stir in tomatillos. Add raw chicken. Add all spices & seasonings. Pour in the broth. Stir & push the chicken pieces to the bottom of the pot. Simmer for 25-30 minutes or until the largest chicken piece is cooked through. Use tongs to remove the chicken to cutting board. Remove the bay leaf. Use an immersion blender to puree the vegetable & broth base. Doesn't have to be totally smooth. Shred chicken & add back to mixture. Add salt & pepper as needed. Stir in cilantro. Serve warm.

CHICKEN & DUMPLINGS (Granny Rubye)

Saundra Herren

2-4 boneless chicken breasts	2-4 cups water (1 cup per chicken breast)
3-4 dustings poultry seasoning	3-4 dustings meat tenderizer
2 cans cream of chicken soup	2 cans chicken broth
3 cups flour	1 cup shortening
1 carrot	1 celery with the leaves on

Wash chicken & cut off fat. In a big pot, put in water, seasonings, carrots, celery & chicken. Add to stove & bring to boil for 20 minutes. Remove carrots & celery then discard. Remove chicken & set aside. Turn broth temperature down. Add chicken broth & soup. Turn heat back up to semi-boil. Sift flour & cut-in shortening. When the dough is pea size, add just enough ice water to make it stick together. Dust a flat surface with flour & turn out dough. Knead dough into separate flat balls. Roll each ball extremely thin. Cut into slices or tear into bite size pieces & add to broth. Repeat until broth is no longer soupy. Add chicken back to pot & simmer for a few minutes.

CHICKEN POTATO SOUP

Gail Barber

7 cups water	1 16 oz frozen mixed vegetables
1 10 oz frozen broccoli pieces	1 2 pound pkg frozen hash browns
4 cooked & cubed chicken breasts	6 chicken bouillon cubes
1 cup chopped onion	2 cups milk
2 cans cream of chicken soup	1 pound cubed Velveeta cheese
½ tsp pepper	

Use big soup pot. Bring water to boil. Add mixed vegetables & broccoli. Boil for several minutes. Add thawed hash browns, bouillon cubes & onion. Simmer for several minutes. Add milk, soup, cheese & pepper. Stir until cheese melts. Add chicken & simmer. ** Can leave broccoli out.

CRAZY CHICKEN CHILI

Grant Dopson

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|------------------------------------|----------------------------------|
| 3-5 pounds boneless chicken breast | 1 pkg thick cut bacon (optional) |
| 1 large can of tomato sauce | 1 can chicken broth |
| 1 can pinto beans | 2 cans chili beans |
| 1 cup diced onion | 2 chopped red/green bell pepper |
| 4 chopped jalapenos | 1 minced garlic clove |
| 2 tsp cumin | 10 tsp chili powder |
| 2 tsp red pepper flakes | 2 tsp salt |
| 3 tsp brown sugar | 1 Tabasco sauce to taste |
| 2 tbsp butter | |

Cook chicken & bacon. Slice both meats into pieces. Sauté onion, bell pepper, jalapeno & garlic in butter. Add all but chicken & bacon to a large crock pot and cook for 1 hour. Add chicken & bacon to the crock pot & simmer for 2-3 hours more. Add brown sugar last & enjoy.

MEXICAN CHICKEN SOUP

Rebecca Shew

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|--------------------------------|-------------------------------------|
| 2 tbsp canola or olive oil | 1 chopped medium onion |
| 1 chopped medium celery rib | 2 cloves of garlic (or 1tsp powder) |
| 2 tsp chili powder | 1 tsp cumin |
| 1 tsp oregano | 6 cups chicken broth or bouillon |
| 1 can mild rotel tomatoes | 1 15oz drained can corn |
| 2 cups chopped canned tomatoes | 1-2 cups bite sized cooked chicken |
| 1 lime | 1 salt & pepper to taste |
| 1 peeled & sliced avocado | 1 cooked white or brown rice |
| 1 bag corn chips | |

Cook rice as directed & keep warm. In a large stock pot, sauté onion with spices. Add broth, rotel, corn & tomatoes. Bring to boil. Add salt & pepper to taste. Add chicken & cook until hot. Serve over rice. Top with avocado & wedge of lime. ** Serve with corn chips.

POTATO SOUP

Rebecca Shew

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|-------------------------------|-----------------------------------|
| 6-8 cups cubed Irish potatoes | 1 cup finely chopped yellow onion |
| ¼ cup butter or margarine | 1 can evaporated milk |
| 1 can cream of celery soup | 1 can cream of chicken soup |
| 1 4 oz cubed Velveeta cheese | ½ tsp pepper & salt to taste |

In a large pot, add butter, potatoes & onions. Sautee 1-2 minutes over medium heat. Add just enough water to cover the potatoes & cook over medium heat until tender but not done. Add both soups, cheese,

salt & pepper. Stir well until cheese melts. Reduce heat & simmer until potatoes are done, stirring often to prevent scorching. Add up to 1 cup of water, if needed. Do not boil.

SEVEN CAN SOUP

Linda McMillan

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|---|--------------------------|---|---------------------------|
| 1 | 15 oz can mexicorn | 1 | 15 oz can meat only chili |
| 1 | 15 oz can black beans | 1 | 15 oz can pinto beans |
| 1 | 15 oz can kidney beans | 1 | 15 oz can diced tomatoes |
| 1 | 1 0oz can rotel tomatoes | 1 | salt & pepper to taste |

In a Dutch oven, combine all ingredients. Do not drain the cans. Add salt & pepper to taste. Mix well & bring to a boil. Reduce heat to low & simmer for 15 minutes.

TACO SOUP

Sandra Herren

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|---|---|-----|---------------------------------------|
| 1 | pound ground beef | 1 | chopped onion |
| 1 | envelope Old El Paso taco seasoning mix | 1 | 4 oz can diced green chiles |
| 1 | 16 oz can pinto beans | 1 | can frozen corn (measure in bean can) |
| 1 | 15 oz can diced tomatoes | 1/2 | can water |

Place ground beef & onion in a pan. Brown & drain then add to a stock pot along with all other ingredients. Mix well & heat to desired temperature.

TUSCAN WHITE BEAN SOUP

Margaret Alexander

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|-----|---|-----|----------------------------------|
| 2 | tbsp olive oil | 1 | finely chopped medium onion |
| 3 | minced garlic cloves | 2 | diced medium carrots (or 2 cans) |
| 2 | thinly sliced celery stalks | 1 | 14 oz diced tomatoes |
| 4 | cups vegetable or chicken broth | 4 | cups roughly chopped spinach |
| 1 | tsp dried thyme | 1 | tsp rosemary |
| 1 | tsp oregano | 1/4 | tsp red pepper flake |
| 1/4 | cup Parmesan cheese (optional) | 1 | tbsp balsamic vinegar (optional) |
| 1 | Salt & pepper to taste | | |
| 3 | cups cooked white cannellini or northern beans (or 3 cans drained & rinsed) | | |

In a large pot, heat the oil over medium heat. Add onions & celery, Sauté for 5-7 minutes, stirring occasionally until softened. Stir in garlic & cook for an additional 1 minute until fragrant. Add tomatoes (with juices), broth, thyme, rosemary, oregano & red pepper flakes. Bring mixture to a gentle boil & then

reduce heat to a simmer. Stir in white beans & spinach. Simmer for 10-15 minutes until spinach is tender. Adjust seasoning with salt & pepper. Stir in Parmesan cheese and/or balsamic, if using.

VEGETABLE SAUSAGE STEW

Heather McCary

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|-------|--------------------------------------|-----|------------------------------|
| 1 | tsp olive oil | 1 | cup finely chopped onion |
| 1 | 6 oz smoke sausage | 1/2 | cup diced yellow bell pepper |
| 1/2 | cup diced green bell pepper | 4 | cups cubed tomatoes |
| 2 | cups diced zucchini or yellow squash | 2 | cups peeled eggplant |
| 1 3/4 | cup chicken broth | 2 | tbsp tomato paste |
| 1/2 | tsp black pepper | 1/4 | tsp salt |
| 1 | minced garlic clove | 1/2 | cup chopped fresh parsley |
| 1 | tbsp chopped fresh thyme | | |

Heat oil in a large pan or stock pot. Half sausage lengthwise & cut into 1 in slices. Add to skillet with onion & bell pepper. Sauté for 5 minutes. Add other ingredients except parsley & thyme. Bring mixture to boil. Cover & reduce heat & simmer for 35 minutes. Stir & simmer for another 20 minutes. Stir in parsley & thyme then serve.

VEGETABLES

BAKED BEANS

Margaret Alexander

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|-----|--------------------------------------|-----|---|
| 8 | cooked & crumbled bacon slices | 1 | finely chopped large onion |
| 1 | 28 oz can pork & beans | 1 | 19 oz can rinsed & drained black beans |
| 1 | 16 oz can rinsed & drained chickpeas | 1 | 15 oz can rinsed & drained kidney beans |
| 1 | 15 oz can lima beans | 1 | cup ketchup |
| 1/2 | cup brown sugar | 1/2 | cup water |
| 1/4 | cup apple cider vinegar | | |

Preheat oven to 350°. Cook bacon & reserve 2 tbsp of drippings, set aside. Sauté onions & cook until tender. Combine all ingredients & add bacon drippings. Pour into a greased 9-13 casserole dish. Bake covered for 1 hour. Remove cover & bake for 30 minutes more.

BROCCOLI BAKE (Bernice Wood)

Rhonda Madaris

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|-----------------------------|------------------------------------|
| 1 can cream of chicken soup | 1 pkg steam fresh broccoli florets |
| 1 chopped onion | ¼ cup water |
| ½ cup milk | ½ stick butter |
| 1 cup Velveta cheese | 1 bag prepared Success rice |

Prepare rice. Steam & drain broccoli. Sauté onion in butter. Add water, soup & milk. Add Velveta & stir until melted. Add broccoli & rice. Pour into a greased casserole dish & bake at 350° for 30-40 minutes.

CORN CASSEROLE

Margaret Alexander

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|----------------------------------|------------------------|
| 1 can whole kernel corn | 1 can cream style corn |
| 1 8 oz pkg Jiffy corn muffin mix | 1 cup sour cream |
| 1½ cup shredded cheddar cheese | 1 stick butter |

Preheat oven to 350°. In a large bowl, stir together the cans of corn, muffin mix, sour cream & butter. Once mixed, stir in cheese & mix well. Pour into a greased casserole dish. Bake for 45 minutes or until golden brown & the casserole has risen. Let casserole sit for about 15 minutes. ** Optional: add more cheese to top & return to oven to allow cheese to melt.

HASH BROWN CASSEROLE

Margaret Alexander

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|--|--------------------------------------|
| 2 16 oz pkgs mild sausage | 1 can cream of mushroom chicken soup |
| 8 oz French onion soup | 2 cups shredded cheddar cheese |
| 1 cup sour cream | 1 salt & pepper to taste |
| 1 30 oz frozen & thawed shredded hash browns | |

Cook & drain sausage, set aside. Combine remaining ingredients. Add sausage & spoon into a greased 9x13 casserole dish. Bake at 350° for 45 minutes or until golden brown.

PINEAPPLE CASSEROLE

Linda Godsey

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|---------------------------------|------------------------------------|
| 2 15.5 oz cans pineapple chunks | 1 cup sugar |
| 1 stick salted butter | 2 cups grated sharp cheddar cheese |
| ½ cup self-rising flour | 1 sleeve buttery Ritz crackers |

Preheat oven to 350°. Place pineapple in a casserole dish. In a mixing bowl, add sugar, flour & cheese. Mix well & add 6-8 tablespoons of reserved pineapple juice. Mix well & pour over pineapple. In a pan, melt butter & add crushed crackers. Mix well & pour over casserole. Bake 20-25 Minutes until casserole is golden brown & bubbling.

ROASTED NEW POTATOES

Saundra Herren

1½ pounds new potatoes cut in half or quarters	2 tbsp olive oil
2 minced garlic cloves	1-2 tsp fresh rosemary
¼ tsp salt	1 pepper to taste

Preheat oven to 450°. Place potatoes in a bowl. Add salt & pepper. Add olive oil, rosemary & garlic. Toss until potatoes are well coated. Spread potatoes in a single layer on a baking sheet. Roast for 40 minutes or until potatoes are cooked through & brown. Serve immediately. ** May substitute Italian seasoning for rosemary.

SCALLOPED CORN NEW ORLEANS STYLE

Linda McMillan

4 tsp butter	1 finely chopped large onion
1 finely chopped large red bell pepper	4 cups frozen corn
2 eggs	1 cup milk
1 tbsp sugar	1-2 tsp hot pepper sauce
½ tsp dried thyme leaves	¼ tsp salt
¼ tsp black pepper	1¼ cup crushed Ritz crackers
5 sliced green onions	

Preheat oven to 350°. In a large skillet, melt butter over medium heat. Add onion & red pepper. Cook & stir until tender. Add corn & heat through, stirring occasionally. Remove from heat. In a small bowl, whisk eggs, milk, sugar, pepper sauce, thyme, salt & pepper. Add egg mixture to corn mixture. Stir in crushed crackers & green onions. Transfer mixture to a 2-quart greased casserole dish. Bake uncovered for 35-40 minutes or until a knife inserted in the center comes out clean.

SHOEPEG CORN CASSEROLE

Saundra Herren

1 12 oz can shoepeg corn	1 16 oz can French cut green beans
½ cup chopped celery	½ cup chopped bell pepper
½ cup chopped onion	½ cup grated cheddar cheese
½ cup sour cream	1 can cream of celery soup
1½ cup crushed Ritz or Cheeze-Its crackers	1 stick butter or margarine

Drain corn & green beans. Mix corn, beans & all other ingredients except crackers & butter. Season to taste. Place in casserole dish. Melt butter & stir in crushed crackers. Spread cracker mixture over vegetable mixture. Bake at 350° for 45 minutes.

SMASHED POTATOES

Margaret Alexander

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|---|---|
| 2 pounds red, white, blue & yellow potatoes | 1 sprinkle salt, pepper & fresh thyme |
| 1 drizzle olive oil | 1 sour cream, cheese, bacon bits (optional) |

Boil potatoes for 8-9 minutes in salted water unpeeled. Drain & cool slightly. Place potatoes on a large cookie sheet with olive oil. With the heel of your hand “smash” the potatoes flat. Drizzle more oil on top of the potatoes & sprinkle with thyme, salt & pepper to taste. Bake at 425° for 25 minutes. Top with optional items. ** Optional herbs: rosemary, parsley.

SQUASH CASSEROLE

Rebecca Shew

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|--------------------------------|-----------------------------|
| 4 cups yellow squash | ¼ cup chopped yellow onion |
| 1 2-3 oz cubed Velveeta cheese | 1-3 cups crumbled cornbread |
| 1 beaten egg | 1 tbsp butter |
| 1 salt & pepper to taste | |

Place squash & onion in the microwave for 5-10 minutes until tender but not falling apart. Drain off & save liquid from vegetables. Mix in egg. Mix in butter. Add cheese & cornbread. Stir until all liquid has been incorporated into the cornbread. If it looks dry, add 1 tbsp of saved liquid at a time until it is moist but not soggy. Place in an oiled casserole dish & bake at 350° for 30-40 minutes.

SQUASH SUPREME (Norma Waldrop)

Rhonda Madaris

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|-----------------------------|------------------------------------|
| 2 cups sliced yellow squash | ¼ cup or more of water |
| 1 cup cream of chicken soup | 1 grated carrot |
| 2 tbsp grated onion | 1 cup sour cream or cottage cheese |
| 1 salt & pepper to taste | 2 packs crushed Ritz crackers |
| 2 tbsp butter | |

In a large skillet over medium heat, pour in water. Place in squash & onion. Cook until squash is tender about 5 minutes. Drain water. Place squash mixture into a greased 9x13 casserole dish. Mix soup, carrot, sour cream/cottage cheese, salt & pepper. Pour over squash. Melt butter & mix in crushed crackers. Add cracker mix to the top of the casserole. Bake at 350° for 25-30 minutes or until top is brown & bubbly.

SWEET POTATO CASSEROLE

Rebecca Shew

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|------------------------------------|---------------------------|
| 3 cups cooked sweet potatoes | 1 cup sugar |
| 2 beaten eggs | 1 tsp vanilla |
| 1/3 cup milk | 1 cup brown sugar |
| 1/3 cup melted butter or margarine | 1/2 cup all-purpose flour |
| 1/4-1/2 cup pecan pieces | |

Combine sweet potatoes, sugar, eggs, vanilla & milk. Pour into slightly oiled casserole dish. In a bowl, combine brown sugar, butter, flour & pecans. Sprinkle mixture on top of the potatoes. Bake at 350° for 25-30 minutes. Test center to ensure casserole is heated thoroughly. ** Can make ahead: store in refrigerator & set out 30 minutes before baking.

TEXAS CHEESY POTATOES

Angela McMath

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|--|----------------------------------|
| 1 2 pound frozen southern style hashbrowns | 1 8 oz cream cheese |
| 1 tsp pepper | 1 8 oz sour cream |
| 3 cups shredded cheddar cheese | 1 can cream of chicken soup |
| 1 1/2 sticks melted butter | 1 1/2 cups crushed Ritz crackers |

Thaw hashbrowns. Mix cream cheese, pepper, sour cream, cheddar cheese & chicken soup together. Add hashbrowns & 1 stick melted butter. Put into a 9x13 pan. Mix Ritz crackers & 1/2 stick melted butter together. Sprinkle cracker mixture on top of potatoes. Bake at 350° for 45-50 minutes. Sides look solid when done.