Recipes

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Appetizers



Perfect Party Pleasers

KITCHEN TIPS

- Cheese and fruit tasting is an easy, conversation-making way to entertain friends before dinner. Seasonal varieties of fruit include peaches, nectarines, sweet cherries, figs, grapes, apricots, pineapple, strawberries, plums and melons. Or try fruits such as papaya and mangoes. Dried fruits such as prunes and raisins also team nicely with cheese and fresh fruits.
- Some cheese and fruit combinations: Cheddar, Provolone and Camembert with pineapple, grapes, pears and walnuts. Brie, Monterey Jack and Feta with tangerines, strawberries and dried prunes. Colby, Gjetost, Emmenthaler and Roquefort with apricots, pineapple and plums.
- Remember, if cooking the cheese for your appetizers, that excessive heat and prolonged cooking turns it stringy and leathery. When making a sauce, stir in the cheese toward the end of cooking time just until totally melted.
- To keep egg yolks from crumbling when slicing hard cooked eggs, wet the knife before each cut.
- The pointed end of a beer can opener is an excellent tool for deveining shrimp.
- Out of ginger ale? Mix equal parts of Coke and 7-Up.
- Use styrofoam egg cartons as trays when you need extra ice cubes for parties.
- If the carbonation fizzes out of your champagne, add one raisin to the bottle. The raisin won't affect the taste but it's raw sugar will start the bubbling up again.
- Christmas Starter, dinner or breakfast: Serve Cranberry Juice topped with lime sherbet.
- You can use frozen dough to make flaky crusts for appetizers. Thaw, cut into desired shapes, put in filling, brush with butter, bake 10-15 minutes at 375 degrees. Fillings can be chopped up chicken, roast beef or any cooked seafood, or any cooked vegetables as mushrooms, broccoli, cauliflower.
- Place bay leaves (which are never to be eaten) in a tea ball for easy removal from sauces (or stews).
- For instant white sauce: blend together 1 c. soft butter and 1 c. flour. Spread in an ice cube tray, chill well, cut into 16 cubes before storing in a plastic bag in the freezer. For medium-thick sauce: drop 1 cube into 1 c. of milk and heat slowly, stirring as it thickens.
- Store carton of cottage cheese upside down. It will keep twice as long.
- Try a new spice for your appetizers in place of salt. Blend together 2½ tsp. each of paprika, dry mustard, garlic powder, 5 tsp. onion powder, ½ tsp. ground black pepper and ¼ tsp. celery seed. Put all in a shaker and pass up the salt.

Popeye's Vegetable Dip

Brenda Liebhard

INGREDIENTS

- 1 c. mayonnaise or salad dressing
- 1 c. sour cream
- 1/8 tsp. curry powder
- 1 round loaf sourdough bread (opt.)
- 1 (10 oz.) pkg. frozen chopped spinach, thawed & drained
- 1 (2 oz.) env. Knorr's dried garden vegetable soup mix

INSTRUCTIONS

1. Blend mayonnaise, sour cream and curry powder; stir in spinach and soup mix.
2. Refrigerate at least 2 hours before serving.
3. If desired, hollow out inside of bread. Use that for serving container for dip and the remaining inside bread for dipping.
4. Can also serve with fresh vegetables or crackers.

Raspberry Dip

Eileen Effertz

INGREDIENTS

One hour before serving, blend in blender:

- 1/2 pt. fresh strawberries (or 2 - 10 oz. pkgs, drained)
- 2 tbsp. sugar

INSTRUCTIONS

1. Push raspberries through sieve to remove seeds.
2. Beat at medium speed 1 (8 oz.) pkg. cream cheese. Gradually beat in raspberry pulp until smooth. Refrigerate.
3. Wash 1/2 pint strawberries, cut 1/2 honeydew melon into balls, 1/2 pineapple into strips, 2 pears in thin wedges and dip in lemon juice.
4. Arrange on platter around bowl of dip.

Mushroom Spread

Eileen Effertz

INGREDIENTS

- 4 slices bacon
- 8 oz. fresh mushrooms (3 c. chopped)
- 1 med. onion, finely chopped (1/2 c.)
- 1 clove garlic, minced
- 2 tbsp. flour
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 (8 oz.) pkg. cream cheese, cubed
- 2 tsp. Worcestershire sauce
- 1 tsp. soy sauce
- 1/2 c. dairy sour cream

INSTRUCTIONS

1. In skillet cook bacon until crisp; drain, reserving 2 tbsp. drippings. Crumble bacon; set aside.
2. Cook mushrooms, onion and garlic in reserved drippings until tender and most of the liquid has evaporated.
3. Stir in flour, salt and pepper. Add cream cheese, Worcestershire sauce and soy sauce. Heat and stir until cheese is melted.
4. Stir in sour cream and crumbled bacon. Heat through. Do not boil.
5. Serve warm with rye bread rounds, crackers, etc. Makes 2 1/2 cups spread.

Wild Rice Oysters

John Fahey

INGREDIENTS

- 1 c. wild rice
- 1 pt. oysters
- 1/4 c. butter
- 1 can mushrooms
- 1 c. milk
- 1/2 c. cream
- salt & pepper

INSTRUCTIONS

1. Steam rice until tender. Fry oysters in butter until edges curl. Add salt and pepper to taste.
2. Bake in 275 degree oven 45 minutes, then bake at 400 degrees for 15 minutes longer to brown.

Bacon Sticks (Microwave)

Bev Fahey

INGREDIENTS

- 2 pkgs. bread sticks (the smaller variety)
- 1 pkg. bacon
- Parmesan cheese

INSTRUCTIONS

1. Cut the bacon strips in half.
2. Dip one side of the bacon in the cheese.
3. Wrap the bacon diagonally on the bread stick (cheese side towards the bread stick).
4. Roll the wrapped bread stick in the cheese.
5. Place 8-10 of these spoke-fashion on a round glass plate.
6. Cook in microwave on high setting for 4-5 minutes or until bacon is crisp. Serve warm or cold.

Cheesy Pretzels

Brenda Liebhard

INGREDIENTS

- 1 1/2 c. flour
- 2/3 c. milk
- 1/2 c. shredded cheddar cheese (about 2 oz.)
- 1 tsp. salt
- 2 tbsp. softened oleo
- 2 tsp. baking powder
- 1 tsp. sugar
- 1 egg
- coarse salt

INSTRUCTIONS

1. Heat oven to 400 degrees. Grease cookie sheet with shortening.
2. Cover bread board with pastry cloth and flour. Use stockinet on rolling pin.
3. Mix flour, milk, shredded cheese, oleo, baking powder, sugar and salt to a soft dough in a bowl with a fork.
4. Smooth dough into a ball on pastry cloth; knead 10 times.
5. Divide dough in half; roll one-half the dough into a rectangle 12"x8". Cut the rectangle into 8 (1") strips.
6. Fold each strip lengthwise in half and pinch edges to seal. Twist each strip into a pretzel shape and place seam side down, on greased cookie sheet.
7. Beat the egg in a small bowl until mixed well. Brush the pretzels with egg, then sprinkle lightly with salt.
8. Bake for 20-25 minutes or until light golden brown.
9. In place of coarse salt, you can use onion or garlic salt, or grated American cheese food.

Variation: For peanutty pretzels, follow recipe for cheesy pretzels, but in place of butter, use 2 tbsp. crunchy peanut butter. Omit the shredded cheese. In place of coarse salt, use 2 tbsp. chopped salted peanuts. Makes 16 pretzels.

Chip Dip

Diane Herrmann

INGREDIENTS

- 1 lb. Velveeta cheese
- 1 lb. can tomatoes, drained
- 2-3 tbsp. minced onion

INSTRUCTIONS

1. Mix together and heat.
2. Brown 1 lb. hamburger. Mix all together and heat through.
3. Use plain Dorito chips. (You may also omit hamburger and have just a cheese dip.)

Dilly Dip

Shirley Carney

INGREDIENTS

- 1 c. Hellman's mayonnaise
- 1 c. sour cream
- 2 tsp. parsley flakes
- 2 tsp. Lawry Salt
- 2 tsp. onionflakes
- 2 tsp. dill weed.

INSTRUCTIONS

1. Mix all together.

Shrimp Dip

Janet Sons

INGREDIENTS

- 1/2 c. Heinz chili sauce
- 1 (8 oz.) pkg. cream cheese
- 1/2 c. mayonnaise
- 1/4 c. onion (chopped)
- 2 tsp. Horseradish sauce
- 1 can med. deveined shrimp

INSTRUCTIONS

1. Blend in blender until smooth.
2. Then add shrimp. Serve with chips.

Vegetable Dip

Diane Herrmann

INGREDIENTS

- 1 c. mayonnaise
- 1 c. sour cream
- 1 tbsp. parsley flakes
- 1 tbsp. onion flakes
- 1 tbsp. dill weed
- 1 tbsp. Beau Monde

INSTRUCTIONS

1. Mix and chill.

Shrimp Dip

Diane Herrmann

INGREDIENTS

- 1 can shrimp, broken
- 8 oz. pkg. cream cheese
- 1/2 c. Miracle Whip
- 1 1/2 tbsp. lemon juice

INSTRUCTIONS

1. Whip all ingredients together and add 1/2 c. fine chopped celery and 1/4 c. finely chopped onion.

Dill Dip-Lo Cal

Harriet Traxler

INGREDIENTS

- 1 (8 oz.) half & half sour cream
- 8 oz. Lo-Cal salad dressing
- 1 tbsp. dill weed
- 1 tbsp. parsley flakes
- 1 tbsp. minced onions
- 1 tbsp. season salt

INSTRUCTIONS

1. Combine all ingredients.
2. Delicious with carrot sticks, celery, cauliflower, etc.

Chipped Beef Ball

Shirley Carney

INGREDIENTS

- 8 oz. & 3 oz. cream cheese
- 2 tsp. lemon juice
- 2 tbsp. mayonnaise
- garlic salt (couple of sprinkles)
- 2 bags smoked beef (cut in little pieces)

INSTRUCTIONS

1. Mix all together and form into ball; refrigerate.
2. Use Hi-Ho or Ritz crackers.

Vegetable Dip

Carol Liebhard

INGREDIENTS

- 1 c. sour cream
- 1 c. mayonnaise
- 1 - 1 1/2 c. grated swiss cheese
- 1 tsp. Lawry season salt
- 1 tsp. Accent
- pinch of parsley

INSTRUCTIONS

1. Mix all ingredients together.
2. Serves well with any raw vegetables.

Cheese Curd Batter

No Name

INGREDIENTS

- 1 c. flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. sugar
- 3/4 c. milk
- 1 egg
- 2 tbsp. fat or vegetable oil

INSTRUCTIONS

1. Mix and dip curds into batter.
2. Then drop in deep fryer. Fry until golden brown (at 350-375 degrees).

NOTE: You can buy cheese curds at the retail store in Bongards.

Willow Blend Boursin

Mrs. Charles Sherlock

INGREDIENTS

- 2 (8 oz.) pkgs. cream cheese
- 1/2 lb. whipped butter
- 3-4 crushed garlic cloves
- 1/2 tsp. marjoram
- 1/2 tsp. oregano
- 1/2 tsp. sweet basil

INSTRUCTIONS

1. Combine, chill overnight.
2. Remove from refrigerator several hours before serving.
3. Serve with crackers.

Sauce

Mrs. Charles Sherlock

INGREDIENTS

- 3/4 c. sugar
- 1 3/4 c. cold water
- 2 tbsp. cornstarch

INSTRUCTIONS

1. Cook in saucepan until thick, stir in 1 package strawberry Jell-O. Cool.
2. Place strawberries in baked crust. Add sauce on top of berries.
3. Put in refrigerator until ready to serve with Cool Whip.
4. Can be made in a cake pan, but double the recipe.

Calico Beans

Mrs. Charles Sherlock

INGREDIENTS

- 1 lb. diced bacon
- 2 lbs. hamburger
- 1 c. diced onions
- 1 c. catsup
- 1 tsp. salt
- 1/2 c. brown sugar
- 1 tsp. dry mustard
- 1 tbsp. vinegar
- 1/4 c. white vinegar
- 1 lg. can pork & beans
- 1 can butter beans
- 1 can red kidney beans

INSTRUCTIONS

1. Brown diced bacon. Add hamburger and brown.
2. Add diced onions and continue browning and drain off fat.
3. Add remaining ingredients. Mix; bake in baking dish 1 hour at 350 degrees.

Crab & Cheese Hors D'Oeuvres

Eileen Effertz

INGREDIENTS

Combine:

- 1 c. catsup
- 1 tsp. horseradish
- 1 can drained crab

INSTRUCTIONS

1. Pour over brick of cream cheese.
2. Provide knife and crackers.

Dill Weed Chip Dip

Carol Bigaouette

INGREDIENTS

- 12 oz. sour cream
- 1/2 c. Miracle Whip
- 1 tbsp. lemon juice
- dash of salt
- 1 tbsp. parsley flakes
- 1/4 tsp. garlic salt
- 1 tsp. sugar
- 2 tbsp. dill weed

INSTRUCTIONS

1. Mix ingredients.
2. Let stand several hours.

Orange Julius

Sean Fogarty

INGREDIENTS

- 1/4 c. sugar
- 6 oz. can frozen orange juice concentrate
- 1 c. milk
- 1 c. water
- 1 tsp. vanilla
- 10 ice cubes

INSTRUCTIONS

1. In a blender combine all ingredients, blend 1/2 minute or until ice cubes are crushed.

Chocolate Hot Drink Mix

Carol Liebhard

INGREDIENTS

- 1 (8 qt.) size instant milk
- 1 (6 oz.) jar coffee creamer
- 1 c. powdered sugar
- 1 lb. can chocolate drink mix (Nestle's Quik)

INSTRUCTIONS

1. Add boiling water to 1/4 c. of the mix.

Orange Julius

Diane Herrmann

INGREDIENTS

- 1 (6 oz.) can frozen orange juice
- 1 c. milk
- 1 c. water
- 1/2 tsp. sugar
- 1 tsp. vanilla
- 12 crushed ice cubes

INSTRUCTIONS

1. Place in blender, cover and blend until smooth.
2. Serve immediately.

Cherry Slush

Diane Herrmann

INGREDIENTS

- 1 (46 oz.) can pineapple juice
- 1/2 c. maraschino cherry juice
- 1 (6 oz.) can frozen lemonade
- 1 qt. ginger ale
- 1 1/2 c. cherry sloe gin
- 1 1/2 c. vodka

INSTRUCTIONS

1. Mix and freeze in 5 quart ice cream pail for at least 24 hours.
2. Scoop and serve with ginger ale, 7-Up or sour.

Strawberry Colada

Diane Herrmann

INGREDIENTS

- 6 whole fresh or frozen strawberries
- 1 oz. cream of coconut
- 1 1/2 oz. Bacardi light or dark rum
- 1/2 c. ice cubes

INSTRUCTIONS

1. Blend all ingredients.

Orange Julius

Doris Fahey

INGREDIENTS

- 1 (6 oz.) can frozen orange juice
- 2 eggs
- 1/2 c. sugar
- 1/2 tsp. vanilla
- 2 c. milk
- 10-12 ice cubes

INSTRUCTIONS

1. Combine in blender and blend thoroughly.

Grape Wine

Carol Liebhard

INGREDIENTS

- 1 (12 oz.) Welch's frozen grape juice
- 4 1/2 c. sugar
- 1 square yeast
- 1 gal. jar (vinegar jug)
- 1 c. warm water
- 10¢ balloon

INSTRUCTIONS

1. Warm water to dissolve yeast, sugar and juice.
2. Put in gallon jug and fill with water to top of jug.
3. Put balloon over top and tie around neck of jug.
4. Set away and watch until balloon gets large and goes back down. Then it's ready to drink.
5. If balloon breaks, put new balloon on. Makes 1 gallon.

Hot Spiced Percolator Punch

Eileen Effertz

INGREDIENTS

Combine in 30 cup automatic coffee maker:

- 9 c. unsweetened pineapple juice
- 9 c. cranberry juice cocktail
- 4 1/4 c. water
- 1 c. brown sugar

INSTRUCTIONS

1. Place 4 1/2 tsp. whole cloves, 4 cinnamon sticks (broken in pieces) and 1/4 tsp. salt in basket.
2. Assemble, plug in and perk. Serve piping hot.

Hot Chocolate

Doris Fahey

INGREDIENTS

- 1 (2#) can Nestle's chocolate
- 1 (8 qt.) box dry milk
- 1 (7 oz.) jar Coffee Mate
- 2 c. powdered sugar

INSTRUCTIONS

1. Mix together in large ice cream pail.
2. Place 2 scoops in 8 oz. cup and add hot or boiling water.

Slush

Janet Sons

INGREDIENTS

- 2 c. sugar
- 7 c. water
- 4 bags green tea
- 2 c. water
- 1 (12 oz.) can frozen orange juice
- 1 (12 oz.) can frozen lemonade
- 2 c. apricot brandy

INSTRUCTIONS

1. Boil and cool 2 c. sugar and 7 c. water.
2. Make a tea with 2 c. water and 4 bags tea. Cool.
3. Mix above ingredients together with remaining ingredients.
4. Stir and freeze in plastic ice cream pail. Takes about 24 hours.
5. Serve 2 scoops in glass and fill with 7-Up.

Russian Tea

Brenda Liebhard

INGREDIENTS

- 1 c. Tang (orange)
- 2/3 c. instant tea with lemon flavor
- 1/2 c. sugar
- 1/2 tsp. cinnamon
- 1/4 tsp. cloves

INSTRUCTIONS

1. Mix and store in a jar.
2. Use 3 rounded teaspoons per cup.

Super Nacho

Lori Peterson

INGREDIENTS

- 1ST LAYER: layer jalapeño bean dip
- 2ND LAYER: layer brown hamburger, drain grease and add taco seasoning with a little water.
- 3RD LAYER: layer shredded cheddar cheese, Monterey Jack cheese (as much as you want)

INSTRUCTIONS

1. Heat under broiler or in oven until cheese bubbles.
2. Put chopped up lettuce and tomatoes over top.
3. Add sour cream if you want over top.
4. Eat with Tostito chips.

Breads & Rolls



Fresh From the Oven

KITCHEN TIPS

- Water or milk (whole, skimmed, evaporated or reconstituted nonfat dry) are most often used for breads. Water makes the crust crisp, while milk produces a soft crust and a creamy-white crumb. The liquid must be at the correct temperature; if it is too hot, it will kill the yeast; if it is too cold, the dough will take longer to rise.
- Many different kinds of fat (butter, margarine, shortening, salad oil or lard) can be added to bread dough to improve flavor and make the dough stretch more easily. The bread will have a tender crumb and stays soft longer.
- Eggs added to a yeast dough add flavor, color and nutrition. They soften the crust and give the interior a fine crumb.
- Do not try to speed up the yeast in bread dough by increasing the amount of flour, sweetener or salt, or by adding ingredients. These will only make the bread heavier.
- To test the rising of yeast dough: The dough is doubled when two fingertips pressed ½ inch into it leaves dents that remain. If dents fill in quickly, let rise 15 minutes longer and test again.
- Ways to glaze bread before baking are: for a dark, shiny glaze, brush on 1 beaten egg yolk. For a light shiny glaze, beat the whole egg or brush on melted butter or margarine. For shine with no color, brush on 1 egg white beaten with 1 tablespoon water.
- How can I test the vitality of yeast? Just before using the yeast, mix some into one-quarter cup of lukewarm water that has been enriched with one-quarter teaspoon of sugar, the food for the yeast. If the yeast mixture does not start to bubble within five to ten minutes, your microorganisms are dead or enervated and will not leaven your dough or batter.
- When baking bread, if tops brown too quickly, cover loosely with foil. To test for doneness — tap top of loaf lightly with your fingertips. If it sounds hollow and is well browned on top, the bread is ready. Remove loaves from pans immediately so bottoms don't become soggy; cool on wire racks.
- If you roll out dough between 2 sheets of waxed paper, dab some water under the bottom sheet and it won't skid away.
- All ingredients for bread making should be at room temperature. It's important to use the right size pan.
- Bread stores in a cool, dry place best. It may be kept in the refrigerator but will go stale more quickly. Bread keeps in the freezer for 3 months if tightly wrapped and you make sure to press out as much air as possible.

Apple Dumplings

Brenda Liebhard

INGREDIENTS

- 6 med. tart juicy apples, peeled & cored
- 1 c. sugar
- 2 c. water
- 3 tbsp. butter
- pastry for 9" two-crust pie
- 1/4 tsp. cinnamon
- 1/2 c. sugar
- 1 1/2 tsp. cinnamon
- 1 tbsp. butter

INSTRUCTIONS

1. Roll out pastry a little less than 1/8" thick and cut 6"-7" squares.
2. Boil all but last 3 ingredients for 3 minutes.
3. Place peeled and cored apple on pastry square. Fill cavities of apples with cinnamon and sugar. Dot each top with butter.
4. Bring opposite points of pastry up over the apple. Overlap, moisten and seal.
5. Lift carefully and place each apple a little apart in 9"x13" pan. Pour hot syrup around dumplings.
6. Bake at 425 degrees for 40-45 minutes or until crust is nicely browned and apples are cooked through (test with fork).
7. Serve warm with the syrup and with ice cream, whipped cream or cream. Makes 6.

Doughnuts

Harriet Traxler

INGREDIENTS

- 3 eggs
- 1 c. sugar
- 2 tbsp. shortening
- 3 tsp. baking powder
- 1 tsp. salt
- 1/2 tsp. nutmeg
- 3 1/2 c. flour
- 1 c. milk
- 1/2 tsp. lemon extract

INSTRUCTIONS

1. Beat eggs until very light, beat in sugar, then add melted shortening.
2. Sift baking powder, salt and nutmeg with 1 c. flour and stir into first mixture alternately with milk.
3. Add lemon extract and just enough flour to make a very soft dough. Chill.
4. Roll out 3/4" thick on lightly floured board. A soft dough makes light, tender doughnuts when cooked.
5. Fry in deep fat (360-370 degrees) and drain on cake racks. Makes 2 dozen.

Hot Roll Monkey Bread

Diane Herrmann

INGREDIENTS

- 1 pkg. Pillsbury hot roll mix
- 3/4 c. very warm water (105-115 degrees)
- 1/2 tsp. salt
- 2 eggs
- dill weed
- 1/2 c. butter or margarine

INSTRUCTIONS

1. In a large bowl dissolve yeast from hot roll mix in warm water. Cover; let rise in warm place until light and double in size, 30-45 minutes.
2. Using solid shortening or margarine, not oil, grease 12 cup fluted pan. In shallow pan melt butter.
3. On floured surface toss dough until no longer sticky. Press or roll dough into 15"x12" rectangle.
4. Using sharp knife cut out dough into 2" to 2 1/2" strips diagonally across dough.
5. Dip each piece into melted butter and layer in greased pan overlapping pieces. Sprinkle each layer with dill weed.
6. Cover and let rise again in warm place until light and doubled in size, 20-30 minutes.
7. Preheat oven to 400 degrees and bake 20-25 minutes or until deep golden brown.
8. Cool upright in pan 2 minutes. Turn onto serving plate and serve warm. Delicious!

Overnight Buns

Mary Flynn

INGREDIENTS

Start about 3:30 p.m.

- 1 1/2 c. white sugar
- 4 c. water

Boil together 5 minutes. Remove from heat and add:

- 2 tbsp. salt
- 1 c. shortening

Cool to lukewarm and add:

- 4 eggs, slightly beaten
- 1 pkg. dry yeast
- enough flour to make soft dough (10-12 c.)

INSTRUCTIONS

1. Dough should not be sticky, but handle easy.
2. Let dough rise for about 2 hours. Knead down and let rise for 2 more hours.
3. Shape dough into buns and place on greased cookie sheets.
4. Cover and let rise overnight and bake next morning in 400 degree oven 20-25 minutes until golden brown. Makes 4 1/2 dozen buns.

3 Hour Buns

Mary Flynn

INGREDIENTS

- 3 yeast cakes or 3 pkgs. dry yeast
- 4 c. warm water
- 1 tbsp. flour
- 1 tbsp. salt
- 1 tbsp. sugar
- 1 tbsp. salt
- 3/4 c. sugar
- 1 c. shortening
- enough flour to make dough stiff (10-12 c.)

INSTRUCTIONS

1. Combine yeast, water, 1 tbsp. flour, 1 tbsp. salt and 1 tbsp. sugar.
2. Mix and let stand 15 minutes then add the other 1 tbsp. salt, shortening, sugar and flour.
3. Let rise 1 hour in warm place, kneading every 10 minutes.
4. Put in greased pans, cover and let rise in warm place 2 hours.
5. Bake 400 degrees 20-25 minutes. Makes 3 1/2 to 4 dozen.

Mom's Sweet Rolls

Diane Herrmann

INGREDIENTS

- 2 pkgs. yeast
- 2 c. milk
- 1/2 c. warm water
- 1/2 c. lard
- 1 c. sugar
- 4 eggs
- 2 tsp. salt
- 10 c. flour (approximately)

INSTRUCTIONS

1. Soften yeast in warm water, scald milk and add lard, sugar and salt. Cool to lukewarm.
2. Beat eggs slightly, mix with milk mixture. Add softened yeast.
3. Add about 1/2 the flour and beat until bubbly. Add flour to make stiff dough.
4. Knead until satiny smooth. Cover with damp cloth, and let rise until doubled.
5. Punch down and let rise again. Shape into desired rolls, let rise.
6. Bake at 325 degrees. Makes about 4 dozen rolls. Can be cut in half.
7. For cinnamon rolls spread with butter, sprinkle with 3/4 c. sugar and cinnamon. Roll dough into long tube and cut into 2" pieces.

Rhubarb Kuchen (Rhubarb Coffee Cake)

Margaret Fogarty

INGREDIENTS

- 4 c. rhubarb (cut up)
- 2 eggs, beaten
- 2 c. granulated sugar
- 2 tsp. cinnamon
- 1/2 c. cooking oil
- 1 c. nuts (chopped)
- 2 c. flour
- 1 tsp. salt
- 2 tsp. soda

Topping

- 3 tsp. brown sugar
- 1 1/2 tsp. cinnamon

INSTRUCTIONS

1. Put rhubarb in a large bowl. Stir in beaten eggs and add sugar, cinnamon, oil and nuts. Mix well.
2. Mix flour, salt and soda together and stir in all at once.
3. Put into an oiled 13"x9" pan.
4. Mix brown sugar and cinnamon together and sprinkle over Kuchen before you bake.
5. Bake at 350 degrees for 45-55 minutes.

NOTE: You may use 6 c. rhubarb instead of 4 but then use 1 tbsp. more flour.

Overnight Caramel Rolls

Mary Griffin

INGREDIENTS

- 2 pkgs. Rhodes frozen dinner rolls (12 in a pkg.)
- 1 box butterscotch pudding
- 1/2 c. nuts (chopped)
- 1/2 c. sugar
- 1/2 tsp. cinnamon
- 1/2 c. butter
- 1/2 c. brown sugar, firmly packed

INSTRUCTIONS

1. Grease a 9"x13" cake pan. Put frozen rolls in pan in rows.
2. Mix sugar and cinnamon together and sprinkle evenly over rolls.
3. Sprinkle nuts over rolls then sprinkle dry pudding on.
4. Melt butter and brown sugar together, then pour evenly over rolls.
5. Cover with tin foil and let rise overnight at room temperature.
6. Next morning remove tin foil and bake in oven at 350 degrees for 30 minutes.
7. Remove from oven and put rolls on a cookie sheet to cool.

Easy Cinnamon Ring

Mary Flynn

INGREDIENTS

- 2 loaves frozen bread dough
- 1 1/4 c. white sugar
- 1/2 tbsp. cinnamon
- 1 c. chopped walnuts or pecans
- 3/4 c. melted butter

INSTRUCTIONS

1. Thaw bread, cut the roll into 50 balls (size of walnut).
2. Spread 1/2 nuts in bottom of greased bundt or angel food pan.
3. Roll balls in butter, cinnamon, sugar combination. Place balls in pan.
4. Sprinkle remaining nuts over it and pour remaining butter, sugar and cinnamon over top.
5. Cover with plastic wrap and refrigerate overnight.
6. Remove 1 hour before baking in 350 degree oven for 40-50 minutes.
7. Cool 15 minutes and tip over on plate. Serve warm.

Peanut Butter Roll

No Name

INGREDIENTS

- 1 c. light corn syrup
- 4 c. sugar
- 3 egg whites, stiffly beaten
- powdered sugar
- peanut butter

INSTRUCTIONS

1. Combine syrup, sugar and 1 c. water in saucepan.
2. Cook to hard boil stage, 260 degrees on candy thermometer.
3. Pour slowly over egg whites, beating constantly. Beat until thick and doughy.
4. Stir until cool enough to handle.
5. Roll out on waxed paper sprinkled with powdered sugar to form a rectangle 1/8" thick.
6. Spread with peanut butter. Roll as for jelly roll and slice.

Grandma's Homemade Bread

Doris Fahey

INGREDIENTS

- 1/2 c. sugar
- 2 tbsp. salt
- 1/2 c. oil
- 2 pkgs. dry yeast dissolved in 1/2 c. warm water
- 15-16 c. flour
- 6 c. warm water

INSTRUCTIONS

1. Dissolve dry yeast in warm water; set aside.
2. Combine sugar, salt, water and oil. Then add dry yeast mixture.
3. Add liquid ingredients to the flour; mix well. Add more flour, a little sprinkle at a time if sticky.
4. Knead until smooth and form in a ball. Return to large container and let rise several hours.
5. Knead again and shape into loaves. Place into well greased bread pans; grease dough thoroughly also.
6. Let rise again until 1" above pans.
7. Bake in preheated oven at 350 degrees for 45 minutes. Makes about 6 loaves.

Apple Bread

Doris Fahey

INGREDIENTS

- 1/2 c. shortening
- 2 eggs
- 1 c. sugar
- 1 1/2 tbsp. milk
- 1/2 tsp. vanilla
- 2 c. flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1 1/2 c. chopped apples
- 2 1/2 tbsp. sugar
- 1 tsp. cinnamon
- 1 tsp. nutmeg

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Cream shortening, eggs and sugar. Beat in milk and vanilla.
3. Sift together flour, soda and salt and stir into creamed mixture. Fold in apples.
4. Spoon half of batter into greased bread pan.
5. Mix together the remaining sugar, cinnamon and nutmeg and sprinkle half the mixture over batter.
6. Spoon remaining batter over and then remaining sugar. Bake 1 hour.

Caramel Orange Ring

Bev Fahey

INGREDIENTS

- 1 tbsp. soft butter
- 1/2 c. orange marmalade
- 2 tbsp. chopped nuts
- 1 c. brown sugar
- 1/2 tsp. cinnamon
- 2 (10 oz.) cans refrigerated buttermilk biscuits
- 1/2 c. melted butter

INSTRUCTIONS

1. Preheat oven to 350 degrees. Grease a 12-cup bundt pan with the butter.
2. Place spoonfuls of marmalade in pan. Sprinkle with nuts.
3. In a small bowl combine brown sugar and cinnamon.
4. Separate biscuits. Dip each biscuit in melted butter and then sugar mixture.
5. Stand biscuits on edge spacing evenly. Sprinkle remaining sugar mixture and drizzle with remaining butter.
6. Bake for 30-40 minutes until brown. Cool in pan 5 minutes. Invert onto serving plate.

7-Week Refrigerator Bran Muffins

Marietta Fogarty

INGREDIENTS

- 2 c. boiling water
- 2 c. bran flakes
- 1 c. shortening
- 3 c. sugar
- 4 eggs (beaten)
- 1 qt. buttermilk
- 5 c. white flour
- 5 tsp. soda
- 1 tsp. salt
- 4 c. Kellogg's All-Bran

INSTRUCTIONS

1. Soak bran flakes in boiling water and cool.
2. Cream shortening and sugar. Add eggs. Add buttermilk and soaked bran flakes.
3. Sift dry ingredients and add with All-Bran. Mix until moist.
4. Bake at 400 degrees for 20-25 minutes. Batter keeps six to seven weeks in refrigerator.

Cold Water Buns

Dorothy Bartels

INGREDIENTS

- 1 yeast cake
- 2 c. cold water
- 1 tbsp. sugar
- 1 c. flour
- 4 c. cold water
- 2 c. sugar
- 2 tbsp. salt
- 8 tbsp. melted shortening
- flour to make dough

INSTRUCTIONS

1. About 4 p.m. soak 1 yeast cake in 2 c. cold water in a large bowl.
2. In the evening mix this with 1 tbsp. sugar and 1 c. flour to make a soft sponge.
3. Next morning add 4 c. cold water, 2 c. sugar, 2 tbsp. salt, 8 tbsp. melted shortening and flour to make medium dough.
4. Punch down every 3 hours.
5. In the evening make into buns (about the size of an egg). Grease and flatten buns. Sprinkle tops with sugar. Cover with a towel.
6. Bake early next morning in a medium oven until light brown. (Can sprinkle more sugar on before baking if desired.)
7. Use 9"x13" pan and bake at 350 degrees for 20 minutes.

Coffee Cake

Carol Liebhard

INGREDIENTS

- 1 c. margarine
- 4 eggs
- 1 3/4 c. sugar
- 1 tsp. vanilla
- 2 1/2 c. flour
- 1 1/2 tsp. baking powder
- 1 can cherry or blueberry pie filling

INSTRUCTIONS

1. Mix margarine, eggs, sugar and vanilla. Add flour, baking powder and mix well.
2. Spread half of batter in a well greased 9"x13" pan.
3. Spread on pie filling then remainder of batter over pie filling. Drop by spoonful over top.
4. Bake at 350 degrees for 30-35 minutes.
5. Drizzle icing over top when cool.

Zelnacky (Sauerkraut Bread)

Marty Timmons

INGREDIENTS

- 3 1/2 c. sauerkraut with juice
- 1 c. lard
- 5 c. flour (whole wheat is delicious)

INSTRUCTIONS

1. Mix flour and lard well. Mix in sauerkraut until all is blended.
2. Roll out thin. Add more flour if necessary to roll.
3. For a thick, chewy bread, pat into ungreased 9"x13" cake pan and bake about 35 minutes at 375 degrees until nicely browned.
4. For a thin crisp bread place or pat into a jelly roll pan. Bake 20-25 minutes at 375 degrees.

Horns

Dorothy Bartels

INGREDIENTS

- 1 pkg. cake yeast
- 1/4 c. lukewarm water
- 5 c. sifted flour
- 1 c. butter
- 1/2 c. vegetable shortening
- 2 tbsp. sugar
- 2 tsp. salt
- 3 egg yolks
- 1 tall can evaporated milk (1 1/2 c.)

Filling

- 1 c. walnuts (finely chopped)
- 1 pkg. semi-sweet chocolate pieces
- 1/2 c. maraschino cherries

INSTRUCTIONS

1. Sprinkle or crumble yeast into water. Let stand 5 minutes. Stir until smooth.
2. Sift flour, measure. Melt together the butter and the vegetable shortening.
3. Add the sugar, salt, egg yolks and a little of the milk. Beat well. Add yeast.
4. Add remaining milk alternately with the flour, beating well after each addition.
5. Then work the dough with your hands until it pulls away from the sides of the bowl, without sticking.
6. Chill dough for 2-3 hours, or leave it in the refrigerator overnight.
7. Meanwhile, make filling. Combine the nuts, chocolate and well drained cherries. Mix well.
8. Divide dough into 2 equal parts. Mix 2 tsp. cinnamon with 1/2 c. sugar. Use this in place of flour for rolling out dough. Sprinkle generously on board.
9. Roll each portion of the dough into a round about 15" in diameter. With a sharp knife cut each round into 16 pie shaped wedges.
10. Put a spoonful of filling on each. Roll up towards point starting with wide edge.
11. Place on greased baking sheet. Let rise in a warm place for 30 minutes.
12. Bake in a moderate oven, 350 degrees, about 30 minutes or until lightly browned. Makes 32.

Edna Ide serves these, she got the recipe from her mother Myrtle Bush.

Surprise Muffins

Shelly Fogarty

INGREDIENTS

- 1 egg, beaten
- 1/2 c. milk
- 1/4 c. oil
- 1 1/2 c. flour
- 1/2 c. sugar
- 2 tbsp. baking powder
- 1/2 tsp. jelly

INSTRUCTIONS

1. Combine first 3 ingredients in bowl; mix well.
2. Mix dry ingredients together. Add to liquid mixture, stirring until just mixed.
3. Line 12 muffin cups with paper liners and fill 1/4 full of dough.
4. Then put jelly in then put more batter in.
5. Bake 350 degrees for 20 minutes.

Yield: 12. About 200 calories in each muffin.

Granola Muffins

Margaret Fogarty

INGREDIENTS

- 1 c. granola
- 1 c. sour milk
- 1 egg
- 1/2 c. brown sugar
- 1/2 c. shortening (melted, part butter)
- 1 c. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. soda

INSTRUCTIONS

1. Mix all ingredients, put in lined muffin pans. Yield: 1 dozen.
2. Bake 15-20 minutes in a 400 degree oven.

Caramel Rolls

Bridget Fogarty

INGREDIENTS

- 2 loaves frozen white bread dough
- 1 c. brown sugar
- 1/3 c. whipping cream or milk
- 1 c. nuts (chopped)
- 2 tbsp. butter or margarine (softened)
- 1/2 c. sugar
- 1 tsp. to 1 tbsp. cinnamon

INSTRUCTIONS

1. Thaw dough and allow to reach room temperature.
2. Mix brown sugar and cream or milk. Spread into bottom of two greased 9" round baking pans or a 9"x13" pan. Sprinkle half the nuts over the bottom of the pans.
3. Roll dough into 10"x18" rectangle. Spread with butter, leaving about a half inch without butter on 1 (18") side.
4. Combine sugar and cinnamon and sprinkle over the dough. Then sprinkle remaining nuts over the sugar.
5. Roll up like a jelly roll, ending with the side that does not have butter on the edge. Pinch to seal the edge.
6. Cut into 1" slices and put cut-side down into pans. Cover and let rise until double in size.
7. Bake in a moderate oven (350 degrees) for 20-25 minutes. Do not overbake or the caramel will harden.
8. Put waxed paper on wire racks and cool rolls with caramel side down. Serve warm or cold. Makes 18 large rolls.

Mom's Pecan Rolls

Diane Herrmann

INGREDIENTS

- 1/3 c. butter
- 1/2 c. brown sugar
- 2 tbsp. syrup, either light or dark
- 2 tbsp. water

INSTRUCTIONS

1. Mix and heat to dissolve sugar. Put in 9"x13" pan.
2. Cool and sprinkle 1/2 c. pecans over all.
3. Add cinnamon rolls. Let rolls rise.
4. Bake at 325 degrees for 20 minutes.

Quick Malt-O-Meal Magic Muffins

Nellie Bartels

INGREDIENTS

Mix together:

- 1 beaten egg
- 4 tbsp. liquid shortening
- 3/4 c. milk
- 3/4 c. Malt-O-Meal
- 1 1/4 c. flour
- 1/2 c. sugar
- 3 tsp. baking powder
- 1/2 tsp. salt

INSTRUCTIONS

1. Stir until flour is moistened.
2. Fill greased muffin cups 3/4 full.
3. Bake 20 minutes at 400 degrees F. Makes 12.

Banana Bread

Pat Breeggemann

INGREDIENTS

- 1 1/2 c. shortening
- 3 c. sugar
- 6 eggs, beaten
- 6 c. + 2 tbsp. flour
- 3 tsp. soda
- 1 1/2 tsp. salt
- 3 c. mashed bananas
- 1 1/2 c. nuts

INSTRUCTIONS

1. Cream shortening and sugar. Add eggs and beat well.
2. Sift flour and soda. Add to creamed mixture alternately with bananas.
3. Fold in nuts.
4. Put in greased bread pans, 9"x5"x3".
5. Bake at 350 degrees for 55-60 minutes. Makes 3 large loaves.

French Bread

Harriet Traxler

INGREDIENTS

- 1 pkg. dry yeast
- 1 tbsp. sugar
- 1 tbsp. soft shortening
- 1 1/2 c. warm water
- 1 1/2 tsp. salt
- 4 c. flour

INSTRUCTIONS

1. Combine 1 c. flour, yeast, sugar, shortening and salt. Add warm water and mix well.
2. Add remaining flour and mix.
3. At 10 minutes intervals, work the dough with spoon or hands 5 times.
4. Turn dough onto floured board and divide in half. Shape into two balls and let rest 10 minutes.
5. Shape each ball into long roll and place on baking sheet. Score top of loaves diagonally 6 times.
6. Cover and let rise 1 1/2 hours.
7. Bake at 400 degrees 30-35 minutes. Brush with melted butter while warm.

Banana Muffins

Bev Fahey

INGREDIENTS

- 1 c. sugar
- 1/2 c. margarine
- 1 tsp. soda dissolved in 1 tbsp. hot water
- 1 egg, well beaten
- 1 1/2 c. flour
- 2 bananas, mashed
- 1/2 c. nuts

INSTRUCTIONS

1. Cream sugar and margarine. Add soda mixture and well-beaten egg. Mix.
2. Stir in flour and mashed bananas. Add nuts.
3. Fill muffin tins about 1/2 full.
4. Bake at 325 degrees for 15-20 minutes.

Frozen Bread Caramel Rolls

Pat Breeggemann

INGREDIENTS

- 2 loaves frozen bread
- 1/2 c. butter
- 1 c. brown sugar
- 1 (6 oz.) pkg. vanilla pudding
- 2 tbsp. milk
- cinnamon to taste

INSTRUCTIONS

1. Thaw bread but do not allow to rise. Break up one loaf into a greased 9"x13" pan.
2. Melt the butter, add brown sugar, dry pudding mix, milk and cinnamon. Mix together and pour over broken bread pieces.
3. Break second loaf on top. Let rise for 2 1/2 to 3 hours.
4. Bake 30 minutes at 350 degrees.

Perfect Pumpernickel Bread

Ginger Timmons

INGREDIENTS

- 1 tbsp. dried yeast (1 pkg.)
- 1/2 c. warm water
- 2 1/2 c. warm potato water (or plain water)
- 2 tbsp. vegetable oil
- 1/2 c. molasses
- 1 tbsp. salt
- 1 tbsp. caraway seeds
- 5 c. whole wheat flour
- 2-3 c. rye flour

PAN SIZE: 2 (9"x5") or 3 (8"x4") loaf pans

OVEN TEMPERATURE: 425 degrees for 15 minutes; 350 degrees for 20 minutes

INSTRUCTIONS

1. Dissolve yeast in 1/2 c. water. Set aside.
2. Pour the warm potato water into a large bowl. Add oil, molasses, salt and caraway seeds.
3. Add 5 c. whole wheat flour, then yeast mixture. Beat very well with a wooden spoon, first to mix thoroughly and then to develop gluten. Beat at least 100 strokes.
4. Add rye flour, half cup at a time and stir well after each addition.
5. Let dough rest, covering the bowl, for about a half an hour. It will be easier to knead.
6. Knead for about 10 minutes, adding more flour (either kind) if necessary.
7. Let rise in a covered bowl until double, about 1 1/2 hours.
8. Divide dough into 2 or 3 loaves. Place in greased pans. Let rise until almost double, 30 minutes to 1 hour, covered with a light towel.
9. Bake at 425 degrees for 15 minutes, then turn oven down to 350 degrees and bake for 20 more minutes.
10. If it sounds hollow when tipped out of pan and thumped on the bottom, it's done.
11. Remove from pan and cool thoroughly on racks before wrapping.

HINT: This makes a very dark, flavorful bread and gets nice and high.

Cakes & Cookies



Everybody's Favorites

KITCHEN TIPS

- To improve an inexpensive cake mix, add one tablespoon butter to the batter for a richer-tasting cake.
- Discover baking with mayonnaise. Try substituting mayo as a shortening or oil — it blends easily, adds moistness and contributes toward a tender texture.
- Throwaway Cake Plate — Save bottom cardboards from pizzas and cover with aluminum foil. Great if you are donating a cake or pie to a cake sale.
- Dip spoon in hot water before measuring lard, butter, etc. — it will slip off the spoon more easily.
- Put flour in a large salt shaker and use for dusting cake pans, meat, etc. It is less messy and doesn't waste flour.
- For recipes using beaten egg whites, the eggs should be separated when cold and the whites allowed to come to room temperature (egg whites reach their highest volume if beaten at room temperature). Cream of tartar or sugar added to the egg whites will increase the stability of the foam. . .the sugar should be added a little at a time. Be careful not to overbeat egg whites or they will become stiff and dry, having lost their elasticity, and will almost certainly collapse as soon as heat is applied. Be sure beaters and bowl, etc. are completely free of oil — any trace of oil will prevent the egg whites to fluff up.
- Don't grease cookie sheets or cookies will tend to spread too much. When baking several batches in succession, let sheets cool before placing more dough on them or the dough will soften and spread and finished cookies will be misshapen. If you don't have enough spare cookie sheets, use inverted baking pans.
- Any recipe which says, “and add one egg,” can be made better by separating the white and yolk. This white, when beaten separately, adds bubbles and makes the finished product lighter. This is true for nearly all cakes.
- Child's Party: Push animal shaped cookie cutters lightly into icing. Fill depressed outlines with chocolate icing. ALSO — Fill ice cream cones (flat bottoms) with cake batter half full and bake. Decorate with icing topped with colored sugar, etc.
- If your layer cakes stick to the bottom of their pans, return them to a warm oven briefly. The layers will come out intact in just a short time.
- For baking cakes, use shiny metal pans or pans with a non-stick finish. Avoid dull, dark or enamel pans which can cause uneven and excessive browning. If using glass or porcelain-coated aluminium pans, reduce the oven temperature 25 degrees F. If baking more than 1 at a time, arrange the pans in the oven so that you get the best air flow — stagger them from one shelf to another, not one directly on top of another. And do not have a pan touching the walls of the oven or touching another pan. Good air flow is very important to proper baking. (This is true for trays of cookies also.)

Reese's Peanut Butter Bars

Brenda Liebhard

INGREDIENTS

- 2 1/2 c. powdered sugar
- 1 3/4 c. crushed graham crackers
- 1 c. peanut butter
- 2 sticks melted oleo
- 1 (12 oz.) bag chocolate chips

INSTRUCTIONS

1. Mix all ingredients except chocolate until slightly soupy.
2. Put mix in refrigerator 5-10 minutes.
3. Put mix in cookie sheet.
4. Melt chocolate chips and spread over mix.
5. Let bars cool in refrigerator 10 minutes.

Chinese Chews

No Name

INGREDIENTS

- 1 c. flour
- 2 tbsp. sugar
- 1/2 c. butter or shortening
- 2 eggs
- 1 1/2 c. brown sugar
- 1 tbsp. flour
- 1/2 c. chopped nuts
- 1 c. flaked coconut
- 1 tsp. vanilla

INSTRUCTIONS

1. Combine 1 c. flour, 2 tbsp. sugar and shortening; mix until crumbly.
2. Put into the bottom of a greased 8"x8" pan and bake in 375 degree oven for 15 minutes.
3. Combine well beaten eggs, brown sugar, 1 tbsp. flour, nuts, coconut and vanilla.
4. Pour over baked crust and return to oven.
5. Bake an additional 20 minutes.
6. Cool and cut into bars.

Chocolate Squares

Jeff Liebhard

INGREDIENTS

- 1 stick butter
- 1/2 c. flour
- 1 c. sugar
- 1/4 c. cocoa
- 2 eggs

INSTRUCTIONS

1. Cream butter.
2. Mix dry ingredients, add with beaten eggs to butter.
3. Mix thoroughly.
4. Spread evenly in 9" square greased pan.
5. Bake 350 degrees for 20 minutes.

Aunt Bid's Ginger Cookies

Kathleen Walsh

INGREDIENTS

- 1 c. sugar
- 1 c. molasses
- 2 tsp. ginger
- 1 tsp. soda in 1/2 c. boiling water
- 1 c. sugar
- 1 egg
- salt

INSTRUCTIONS

1. Add flour to stiffen.
2. Roll out, sprinkle on sugar, cut.

Oatmeal Filled Cookies

Kathleen Walsh

INGREDIENTS

Filling

- 1 pkg. dates
- 1 c. water
- 1 c. sugar

Cookie

- 2 c. quick oatmeal
- 1 c. sugar
- 2 c. flour
- 1 c. shortening
- 1/2 c. sour milk
- 1/2 tsp. soda

INSTRUCTIONS

1. Cook (dates, water, sugar) until a smooth jam.
2. Mix (oatmeal, sugar, flour, shortening) like pie crust and moisten with sour milk and soda.
3. Mix. Roll thin and cut with round cookie cutter.
4. Bake 10-12 minutes.
5. As soon as cookies are removed from the oven, put a spoonful of the date jam onto one and add another on top to make a sandwich type cookie.

Sugar Cookies

Carol Liebhard

INGREDIENTS

- 1 c. powdered sugar
- 1 c. sugar
- 1 c. margarine
- 1 c. Mazola oil
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. cream of tartar
- 4 c. + 4 tbsp. flour

INSTRUCTIONS

1. Mix powdered sugar, sugar, margarine, Mazola oil, eggs and vanilla.
2. Sift flour, soda, salt and cream of tartar, add to first ingredients.
3. Make into balls, walnut size.
4. Press down with glass dipped in sugar.
5. Bake at 350 degrees for 12 or 15 minutes.
6. Makes 10 dozen.
7. Chill dough for a while it's easier to make the balls.

Mixed Nut Bar

Diane Herrmann

INGREDIENTS

Crust (mix until crumbly)

- 1/2 c. butter
- 1 1/2 c. flour
- 1/2 c. brown sugar
- 1/4 c. white sugar
- 1/4 tsp. salt

Topping (melt over hot water)

- 1 (6 oz.) pkg. butterscotch chips
- 1/2 c. corn syrup
- 2 tbsp. butter
- 1 tbsp. water
- dash of salt
- 12 oz. salted mixed nuts

INSTRUCTIONS

1. Mix until crumbly (crust ingredients).
2. Press into 9"x13" pan. Bake 10 minutes at 350 degrees.
3. Melt over hot water (butterscotch chips, corn syrup, butter, water, salt).
4. Pour 12 oz. salted mixed nuts on baked cookie layer.
5. Pour butterscotch mixture over nuts.
6. Bake 10 minutes at 350 degrees.
7. Mixture should bubble at outside edge when done.
8. DO NOT OVERBAKE. Cut when warm.

Bark Bars

Diane Herrmann

INGREDIENTS

- 1 lb. almond bark
- 1 c. peanuts
- 4 c. Rice Krispies
- 2 c. miniature marshmallows

INSTRUCTIONS

1. Melt bark over slow heat.
2. Add remaining ingredients.
3. Pour into 9"x13" pan and cool.
4. Cut into desired size.

Easy Bars

Diane Herrmann

INGREDIENTS

- graham crackers to cover cookie sheet
- 1 lg. Hershey bar
- 1 c. brown sugar
- 1 c. butter

INSTRUCTIONS

1. Boil sugar and butter together for 2 minutes, stirring constantly.
2. Pour over crackers.
3. Melt chocolate bar and spread on top.

Chocolate Chip Bars

Janet Sons

INGREDIENTS

Cream:

- 3/4 c. shortening
- 1/2 c. brown sugar
- 1/2 c. white sugar

Add:

- 3 egg yolks

Dissolve 1 tsp. soda in 2 tbsp. water. Add:

- 1 tsp. vanilla
- 1/4 tsp. salt
- 2 c. flour

Topping:

- 1 pkg. chocolate chips
- 3 egg whites
- 1 c. brown sugar

INSTRUCTIONS

1. Cream shortening, brown sugar and white sugar.
2. Add 3 egg yolks.
3. Dissolve 1 tsp. soda in 2 tbsp. water. Add vanilla, salt and flour.
4. Pat dough in pan.
5. Sprinkle dough with 1 pkg. chocolate chips.
6. Beat 3 egg whites until stiff; add 1 c. brown sugar.
7. Spread over chips.
8. Bake at 350 degrees for 30 minutes in a 9"x13" pan.

Carrot Bars

Diane Herrmann

INGREDIENTS

- 2 c. white sugar
- 4 eggs
- 1 1/4 - 1 1/2 c. vegetable oil
- 1/2 tsp. salt
- 2 tsp. soda
- 2 c. flour
- 2 tsp. cinnamon
- 3 c. grated carrots
- vanilla (opt.)
- 3/4 c. chopped walnuts

Frosting

- 2 tbsp. butter
- 3 oz. cream cheese
- 1 tsp. vanilla
- 1 3/4 c. powdered sugar

INSTRUCTIONS

1. Beat eggs; add sugar and oil and beat well.
2. Add rest of ingredients; mix well.
3. Pour into greased and floured pan (15"x10").
4. Bake at 350 degrees for 30 minutes.
5. Frost while warm with cream cheese frosting. Combine ingredients and beat well.

Pecan Pie Bars

Diane Herrmann

INGREDIENTS

Crust (blend as pie crust)

- 1 c. shortening
- 1 c. brown sugar
- 2 c. flour

Top

- 5 eggs
- 1 c. white sugar
- 1 c. white syrup
- 1 tsp. vanilla
- 1 c. pecans, chopped

INSTRUCTIONS

1. Blend crust ingredients as pie crust.
2. Pat crust into 9"x13" pan. Bake at 350 degrees for 10 minutes.
3. For the top: Gently beat 5 eggs (do not over beat). (Beat as you would for custard pie.)
4. Add the four remaining ingredients. Mixture will be very thin.
5. Carefully pour over baked crust.
6. Bake at 350 degrees for 15 minutes.
7. Then lessen temperature to 275 degrees for 10-15 minutes longer or until done (usually takes about 30 extra minutes for me).

Crumble Bars

Brenda Liebhard

INGREDIENTS

- 1/2 c. oleo
- 3/4 c. sugar
- 3/4 c. flour
- 2 tbsp. cocoa
- 2 eggs
- 1 tsp. vanilla
- 1/2 c. chopped pecans (opt.)
- 1/4 tsp. salt
- 1/4 tsp. baking powder

First Topping

- Use 2-3 cups miniature marshmallows.

Second Topping

- 6 oz. chocolate chips
- 1 c. peanut butter
- 1 1/2 c. crisp rice cereal

INSTRUCTIONS

1. Cream oleo and sugar; beat in eggs.
2. Add the rest of ingredients.
3. Spread in a greased 9"x13" pan; bake at 350 degrees for 15-20 minutes.
4. Take pan out of oven.
5. Spread miniature marshmallows over baked mixture; return to oven for 3 minutes.
6. Spread or pat marshmallows together.
7. Cool, then melt chocolate chips and peanut butter.
8. Add rice cereal.
9. Spread over marshmallows and cooled bars.
10. Cool and cut into bars.

Rhubarb Bars

Janet Sons

INGREDIENTS

Crust

- 1/2 c. shortening
- 1/2 c. butter
- 2 c. flour
- 1 c. brown sugar
- 5 cups of rhubarb

Filling

- 6 beaten egg yolks
- 2 c. sugar
- 6 tbsp. flour
- 1/4 tsp. salt
- 1 c. cream

Meringue

- egg whites
- 12 tbsp. sugar
- 1 tsp. vanilla
- 1/4 tsp. salt

INSTRUCTIONS

1. Use a 9"x13" pan. Mix and bake 10 minutes at 350 degrees.
2. Put 5 cups of rhubarb on crust.
3. Pour filling over rhubarb and bake 40-45 minutes at 350 degrees.
4. Then top with a meringue of egg whites beaten with 12 tbsp. sugar, 1 tsp. vanilla and 1/4 tsp. salt.
5. Spread over baked torte and bake until brown, about 12 minutes.

Oatmeal Caramelitas

No Name

INGREDIENTS

- 1 c. flour
- 1 c. quick cooking rolled oats
- 3/4 c. brown sugar
- 1/2 tsp. soda
- 1/4 tsp. salt
- 3/4 c. butter, melted
- 1 c. (6 oz. package) semi-sweet chocolate pieces
- 1/2 c. chopped nuts
- 3/4 c. caramel ice cream topping
- 3 tbsp. flour

INSTRUCTIONS

1. Grease bottom and sides of 9" square pan.
2. Combine in large bowl to form crumbs, press half of crumbs into bottom of 9" pan.
3. Bake at 350 degrees for 10 minutes.
4. Sprinkle 1 c. (6 oz. package) semi-sweet chocolate pieces over baked crust.
5. Sprinkle 1/2 c. chopped nuts over top.
6. Mix together 3/4 c. caramel ice cream topping and 3 tbsp. flour and drizzle over chocolate and nuts.
7. Sprinkle remaining crumbs over caramel topping.
8. Bake 350 degrees for 15-20 minutes.

Chocolate Revel Bars

Diane Herrmann

INGREDIENTS

- 1 c. margarine
- 2 c. brown sugar
- 2 eggs
- 2 tsp. vanilla
- 2 1/2 c. flour
- 1 tsp. soda
- 1 tsp. salt
- 3 c. quick cooking oatmeal

Chocolate Filling

- 12 oz. pkg. chocolate chips
- 15 oz. can sweetened condensed milk
- 2 tbsp. margarine
- 1/2 tsp. salt
- 1/2 c. chopped walnuts
- 2 tsp. vanilla

INSTRUCTIONS

1. Cream butter and sugar until light and fluffy.
2. Mix in eggs and vanilla.
3. Sift flour, soda and salt together. Stir in oatmeal.
4. Add dry ingredients to creamed mixture. Set aside.
5. To make filling: Mix chocolate, sweetened condensed milk, butter and salt in top of double boiler and melt.
6. When smooth, add nuts and vanilla.
7. Spread two-thirds of oatmeal mixture in 15 1/2" x 10 1/2" x 1" baking pan.
8. Cover with chocolate mixture.
9. Dot with remaining oatmeal.
10. Bake 25 minutes at 350 degrees. DO NOT OVERBAKE!

Blarney Stones

Kristine Flannery

INGREDIENTS

- 3 egg yolks
- 1 c. sugar
- 1 c. flour
- 1 tsp. vanilla
- 1/2 c. boiling water
- 4 egg whites

Frosting

- 1/2 c. melted butter
- 1 beaten egg yolk
- 2 1/2 c. powdered sugar
- 1 or 2 tsp. milk (if too stiff)

INSTRUCTIONS

1. Cream egg yolks, sugar and flour.
2. Add vanilla and boiling water.
3. Beat 4 egg whites until thick and fold into creamed mixture.
4. Use a large cake pan. Bake 350 degrees for 30 minutes or until light brown.
5. Beat frosting with electric mixer. If too stiff, add 1 or 2 tsp. milk.

Pecan Pie Squares

Mary Flynn

INGREDIENTS

- 1/2 c. firm margarine or butter
- 1 pkg. Betty Crocker Butter Pecan Snacking Cake Mix
- 1/2 c. packed brown sugar
- 1/2 c. chopped pecans
- 1/4 tsp. salt
- 2 eggs, slightly beaten
- 1/2 c. dark corn syrup
- 2 tbsp. margarine or butter, melted
- 1 tsp. vanilla
- pecan halves (opt.)

INSTRUCTIONS

1. Heat oven to 350 degrees. Grease a 9"x13" pan.
2. Cut margarine into dry cake mix in medium bowl.
3. Press mix in pan, bake 10 minutes.
4. Mix remaining ingredients except pecan halves in medium bowl with fork.
5. Pour over baked layer, top with pecan halves.
6. Bake until golden brown and center is set, about 25 minutes.
7. Cool completely on wire rack. Cut in 1 1/2" bars. Makes 50.
8. Bake at 350 degrees first for 10 minutes then 300 degrees for 25 minutes.

Chinese Chewies

Diane Herrmann

INGREDIENTS

- 1 (6 oz.) pkg. butterscotch chips
- 1/2 c. peanut butter
- 1 (3 oz.) can chow mein noodles
- 1 c. miniature marshmallows

INSTRUCTIONS

1. Place butterscotch chips and peanut butter in medium saucepan.
2. Melt on low until melted, add noodles and marshmallows; stir well.
3. Drop by teaspoon on waxed paper.

Angel Food Frosting

Mark Liebhard

INGREDIENTS

- 1 c. sugar
- 1/3 c. milk
- 1/4 c. butter

INSTRUCTIONS

1. Bring to a good boil and boil for 1 minute.
2. Beat until spreading consistency.

Coconut-Pecan Frosting

Carol Liebhard

INGREDIENTS

- 1 c. sugar
- 1 c. evaporated milk
- 3 slightly beaten egg yolks
- 1/2 c. butter or margarine
- 1 tsp. vanilla
- 1 1/3 c. flaked coconut
- 1 c. chopped pecans

INSTRUCTIONS

1. Combine ingredients, cook and stir over medium heat until thickened, about 12 minutes.
2. Add 1 1/3 c. flaked coconut and 1 c. chopped pecans.
3. Cool until thick enough to spread. Beat occasionally.

Beat-N-Eat Frosting

Jeff Liebhard

INGREDIENTS

- 1 egg white, unbeaten
- 1/4 tsp. cream of tartar
- 3/4 c. sugar
- 1 tsp. vanilla
- 1/4 c. boiling water
- coconut

INSTRUCTIONS

1. Mix ingredients in deep bowl.
2. Add 1/4 c. boiling water.
3. Beat to stiff peaks with electric beater.
4. Spread on cake and top with coconut.
5. Makes 3 cups. Tastes like 7 Minute Frosting.

Lime Bars

No Name

INGREDIENTS

- 2 c. flour
- 1/2 c. powdered sugar
- 1 c. butter or margarine
- 4 eggs
- 2 c. sugar
- dash of salt
- 1/3 c. lime juice
- 3 drops green food coloring
- powdered sugar (to sprinkle)

INSTRUCTIONS

1. Combine flour and powdered sugar; cut in butter or margarine.
2. Press mixture into a 9"x13" pan. Bake at 350 degrees for 20-25 minutes until golden brown.
3. Meanwhile beat eggs at high speed with electric mixer until light and lemon colored.
4. Add sugar and salt gradually (1 1/2 c. sugar may suit the taste better - the bars will not be so sweet).
5. Add lime juice plus 3 drops green food coloring for better color.
6. Continuing to beat at high speed pour lime mixture over hot crust; return to oven.
7. Bake 20-25 minutes longer.
8. Sprinkle at once with powdered sugar. Cool. Cut into bars.
9. Makes about 4 1/2 dozen bars.

Danish Apple Bars

Diane Herrmann

INGREDIENTS

- 2 1/2 c. flour
- 1 tsp. salt
- 1 c. shortening
- 1 1/2 tsp. butter flavoring
- 1 egg yolk plus enough milk to make 2/3 c.
- 1 c. crushed corn flakes
- 4 lg. apples, peeled
- 1 c. sugar
- 1 tsp. cinnamon
- 1 beaten egg white

Frosting

- 1 c. powdered sugar
- 1 tbsp. water
- 1 tsp. vanilla

INSTRUCTIONS

1. Cut shortening into flour and salt.
2. Combine flavoring, egg yolk and milk. Add to flour mixture.
3. Divide dough in half.
4. Roll and put into jelly roll pan, pressing up sides.
5. Sprinkle with crushed corn flakes and add thinly sliced apples.
6. Sprinkle with sugar and cinnamon.
7. Roll remaining dough and fit over top, pressing edges together.
8. Brush top with beaten egg white.
9. Bake at 375 degrees for about 1 hour.
10. Frost while warm with: 1 c. powdered sugar, 1 tbsp. water and 1 tsp. vanilla.
11. (Canned pie filling may be substituted for apples.)

Brownies

Janice Fahey

INGREDIENTS

- 2/3 c. shortening
- 4 (1 oz.) sq. unsweetened chocolate
- 1 c. brown sugar
- 1 c. sugar
- 1 tsp. vanilla
- 1 1/2 c. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 c. chopped nuts
- 3 eggs

INSTRUCTIONS

1. Melt shortening and chocolate together in double boiler.
2. Add sugars, eggs and vanilla; mix well.
3. Add flour, baking powder, salt and nuts.
4. Put in 9"x13" pan and bake at 350 degrees for 30 minutes.

Brownies

Laurie Liebhard

INGREDIENTS

- 1 stick butter
- 1 c. sugar
- 4 eggs
- 16 oz. can Hershey's chocolate syrup
- 1 c. flour
- 1/2 c. chopped nuts

Frosting

- 6 tbsp. butter
- 6 tbsp. milk
- 1 c. sugar
- 1/2 c. chocolate chips

INSTRUCTIONS

1. Cream together well the butter, sugar and eggs.
2. Add chocolate syrup.
3. Add flour and chopped nuts.
4. Put in buttered and floured jelly roll pan.
5. Bake 350 degrees for 25-30 minutes.
6. Frosting: Mix together butter, milk and sugar and boil for 1/2 minute.
7. Remove from heat and add chocolate chips.
8. Beat until right consistency for spreading.

Surprise Banana Cupcakes

Margaret Fogarty

INGREDIENTS

- 1/4 c. butter or margarine, softened
- 2/3 c. sugar
- 1 egg
- 1 c. all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1/2 c. ripe bananas, mashed
- 2 tbsp. milk
- 1/2 tsp. vanilla extract
- jam or jelly (raspberry)

INSTRUCTIONS

1. Cream butter and sugar; add egg and beat until well blended.
2. Mix flour, baking powder, salt and soda.
3. Combine creamed banana, milk and vanilla.
4. Add dry ingredients to creamed mixture alternately with banana mixture and mix well.
5. Drop by heaping tablespoonfuls into 12 greased muffin cups, or paper baking cups.
6. Drop 1/2 teaspoonful of jam into each, then top with another tablespoonful of batter.
7. Bake in preheated 375 degree oven 20-25 minutes.

Pepsi Cola Cake

Bob Liebhard Jr.

INGREDIENTS

- 1 c. butter
- 2 c. flour
- 2 c. sugar
- 2 tbsp. cocoa
- 1 c. Pepsi
- 1/2 c. buttermilk
- 2 eggs, beaten
- 1 tsp. vanilla
- 1 tsp. soda
- 1 1/2 c. miniature marshmallows

Pepsi Cake Frosting

- 2 c. powdered sugar
- 2 tbsp. butter
- 2 tbsp. cocoa
- 6 tbsp. Pepsi
- 1/2 c. nuts (chopped)

INSTRUCTIONS

1. Mix flour and sugar.
2. Melt cocoa, Pepsi and butter to boiling point. Cool.
3. Pour over flour and sugar; mix well.
4. Add buttermilk, beaten eggs, soda and vanilla. Blend well.
5. Add marshmallows.
6. Pour into greased 9"x13" pan. Bake 350 degrees for 40 minutes.
7. Frost while hot.
8. Frosting: Mix cocoa and sugar; add soft butter; blend well.
9. Add Pepsi and pour over hot cake and spread on nuts.

Beer Cake

Mike Liebhard

INGREDIENTS

- 2 c. brown sugar
- 1 c. shortening
- 2 eggs
- 1 c. chopped nuts
- 1 c. pitted dates
- 3 c. cake flour
- 1 tsp. cinnamon
- 1/2 tsp. allspice
- 1/2 tsp. salt
- 2 c. beer
- 2 tsp. baking soda

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Cream sugar and shortening.
3. Add eggs and beat well.
4. Add nuts and dates.
5. Add all dry ingredients alternately to sugar mixture with beer, mixing well after each ingredients.
6. Pour batter in greased and floured 10" tube pan.
7. Bake 1 hour or until done.

Apple Cake

Laurie Liebhard

INGREDIENTS

- 2 c. brown sugar
- 1/2 c. raisins
- 1 c. cold water
- 2 eggs
- 3 chopped apples
- 1/2 c. chopped nuts
- 1 tsp. cinnamon
- 1 tsp. vanilla
- pinch of salt
- 2 tsp. baking powder or 1 1/2 tsp. soda
- 2 1/2 c. flour

INSTRUCTIONS

1. Mix all together and bake.
2. Bake 350 degrees for 25-30 minutes.
3. Use a 9"x13" pan.

Apricot Upside Down Cake

Mary Flynn

INGREDIENTS

- 1/4 c. butter
- 1/2 c. brown sugar
- 1/4 tsp. lemon juice
- stewed apricot halves or from can
- 5 tbsp. shortening
- 2/3 c. sugar
- 1 egg, beaten
- 1 c. milk
- 2 1/4 c. flour
- 4 tsp. baking powder
- 1/2 tsp. salt

INSTRUCTIONS

1. Cream butter and brown sugar.
2. Add lemon juice.
3. Spread on bottom of 8"x8"x2" cake pan.
4. Arrange apricot to form design on top of sugar mixture.
5. Cream shortening; add sugar slowly, then eggs beaten well.
6. Add milk alternately with flour, baking powder and salt which have been sifted together.
7. Mix thoroughly.
8. Pour batter carefully over fruit in pan.
9. Bake 50 minutes at 350 degrees.
10. Serve warm or cold with whipped cream.

Rum Bundt Cake

Margaret Fogarty

INGREDIENTS

- sugar
- 1/2 c. pecans (chopped)
- 1 (18 oz.) pkg. yellow cake mix
- 1 (3 3/4 oz.) pkg. vanilla pudding mix
- 1/2 c. water
- 1/2 c. vegetable oil
- 1/2 c. light rum
- 4 eggs
- Rum Sauce

Rum Sauce

- 1/2 c. butter or margarine
- 1 c. sugar
- 1/4 c. water
- 1/4 c. light rum

INSTRUCTIONS

1. Grease 12 cup bundt pan.
2. Sprinkle sugar in pan. Sprinkle pecans on sugar.
3. Combine cake mix, pudding mix, water, oil and rum in large bowl.
4. Mix until smooth on medium speed.
5. Beat in eggs, one at a time.
6. Pour batter into pan. Bake 1 hour at 325 degrees.
7. Pierce cake with fork, pour Rum Sauce on cake.
8. Cool in pan, turn onto serving plate.
9. Rum Sauce: Combine all ingredients in saucepan. Heat to boiling. Boil 1 minute.

Rhubarb Cake

Bob Liebhard Sr.

INGREDIENTS

Put together in order:

- 1 1/2 c. brown sugar (packed)
- 2/3 c. salad oil
- 1 egg
- 1 c. sour milk
- 1 tsp. salt
- 1 tsp. vanilla
- 1 tsp. soda in 2 1/2 c. flour
- 1 1/2 c. diced fresh rhubarb
- 1/2 c. chopped nuts

Topping

- 1/2 c. brown sugar
- 1 tbsp. butter (soft)

INSTRUCTIONS

1. Put together in order.
2. Put in greased 9"x13" cake pan.
3. Sprinkle over top this mixture: brown sugar and butter. Mix together and put on top of cake.
4. Bake 325 degrees for 1 hour. Do not over bake.
5. Serve warm or cold.

Chocolate Cherry Bundt Cake

Margaret Fogarty

INGREDIENTS

- 1 pkg. dry chocolate cake mix
- 1 can cherry pie filling
- 3 eggs

INSTRUCTIONS

1. Mix above with spatula until all is blended and moistened.
2. Then beat with electric mixer 1 minute at low speed, 2 minutes on medium speed.
3. Pour into prepared bundt pan and bake 350 degrees 55-60 minutes.
4. Set on wire cake cooler upright 15 minutes.
5. Loosen around funnel. Turn over and out.
6. Can serve plain or make a chocolate frosting and dribble down sides.

Vienna Dream Bars

Pat Breeggemann

INGREDIENTS

- 1/2 c. soft butter
- 1/2 c. brown sugar
- 1 c. flour, sifted

Topping

- 2 eggs, well beaten
- 1 c. brown sugar
- 1 tsp. vanilla
- 2 tbsp. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 c. coconut
- 1 c. chopped nuts

INSTRUCTIONS

1. Cream butter and sugar until fluffy. Stir in flour.
2. Press into a 8"x10" pan. Bake at 350 degrees for 10 minutes.
3. Topping: Beat eggs, sugar and vanilla until fluffy.
4. Sift all dry ingredients, add to egg mixture.
5. Fold in coconut and nuts.
6. Spread over baked mixture. Bake at 350 degrees for 25 minutes.
7. Cool before cutting. 10 servings

Dump Cake

Carol Liebhard

INGREDIENTS

- 1 can apple pie filling
- 1 can crushed pineapple
- 1 box white cake mix
- 1 1/4 stick margarine, sliced
- 1/2 c. chopped nuts
- 1/2-3/4 c. coconut

INSTRUCTIONS

1. Spread filling in 9"x13" pan.
2. Drain pineapple, scatter over filling.
3. Sprinkle cake mix over all.
4. Place thin slices of margarine over cake mix.
5. Sprinkle nuts and coconut on top.
6. Bake at 350 degrees for 40 minutes.
7. For variation, use other fruit pie fillings.

Monster Cookies

Brenda Liebhard

INGREDIENTS

- 2 1/4 c. brown sugar
- 2 c. white sugar
- 1 tsp. vanilla
- 1/2 lb. margarine
- 9 c. oatmeal
- 1/2 lb. M&M candy
- 4 tsp. baking soda
- 24 oz. chunky peanut butter
- 6 eggs
- 1 tsp. white syrup
- 1/2 lb. chocolate chips

INSTRUCTIONS

1. Mix sugars and margarine; add vanilla, soda, eggs and syrup; mix until well blended.
2. Add peanut butter and mix.
3. Then add oatmeal and mix until all ingredients are blended.
4. Add chocolate chips and M&M candies and mix by hand until evenly mixed.
5. Bake at 350 degrees for 12-15 minutes or until browned nicely.
6. Length of time depends on size of cookies. I usually have 6 cookies on a cookie sheet.

Cornflake Cookies

Nellie Bartels

INGREDIENTS

- 1/2 c. sugar
- 1 tbsp. butter
- 1/2 c. white syrup or honey
- 1 c. peanut butter
- 5 c. corn flakes

INSTRUCTIONS

1. Bring to boil. Boil 1 minute.
2. Remove and add 1 c. peanut butter.
3. Pour over 5 c. corn flakes and mix.
4. Drop on wax paper by spoonfuls.

Soft Molasses Cookies

Carol Liebhard

INGREDIENTS

- 1/2 c. sugar
- 1/2 c. shortening
- 1/2 c. molasses
- 1 egg
- 1/4 tsp. salt
- 1 tsp. ginger
- 1 tsp. cinnamon
- 2 tsp. soda
- 1/2 c. water
- 2 1/2 c. flour

INSTRUCTIONS

1. Cream egg, sugar, shortening and molasses.
2. Then add dry ingredients, alternating with water.
3. Drop by heaping teaspoon on an ungreased cookie sheet.
4. Bake 8-10 minutes at 375 degrees.
5. Store in tightly closed container.

Stained Glass Window (No Bake Cookies)

Carol Liebhard

INGREDIENTS

- 1 (12 oz.) pkg. chocolate chips
- 2 eggs, well beaten
- 1 (10 1/2 oz.) pkg. colored miniature marshmallows
- 1/4 c. butter or margarine
- 1/2 c. chopped nuts
- powdered sugar

INSTRUCTIONS

1. Melt chocolate chips and butter in saucepan.
2. Remove from heat. Add eggs; mix well.
3. Add nuts; cool.
4. Add marshmallows. Stir well to coat.
5. Sprinkle powdered sugar on three pieces of wax paper.
6. Divide mixture in three parts.
7. Form each into a roll and add more powdered sugar.
8. Refrigerate until firm.
9. Slice each roll into 10-12 pieces. Makes 30-36 pieces.

Butter Pecan Turtle Cookies

Diane Herrmann

INGREDIENTS

- 2 c. flour
- 1 c. firmly packed brown sugar
- 1/2 c. softened butter
- 2/3 c. butter
- 1/2 c. firmly packed brown sugar
- 1 c. whole pecan halves
- 1 c. milk chocolate chips

INSTRUCTIONS

1. Mix flour, 1 c. brown sugar and 1/2 c. softened butter at medium speed.
2. Pat firmly into ungreased 9"x13" pan.
3. Sprinkle pecans evenly over unbaked crust.
4. Combine 1/2 c. brown sugar and 2/3 c. butter over medium heat, stirring constantly until entire surface boils.
5. Boil 1/2 to 1 minute.
6. Pour evenly over pecans and crust.
7. Bake at 350 degrees for 18-22 minutes or until entire caramel layer is bubbly and crust is light golden brown.
8. Remove from oven, sprinkle with chips.
9. Allow chips to melt slightly and swirl slightly.
10. Cool and cut.

Apple Delight Cake

Mrs. Norbert (Darlain) Kaufmann

INGREDIENTS

- 4 c. finely cut raw apples
- 2 c. sugar
- 2 eggs
- 2 c. flour
- 1/4 tsp. salt
- 1/2 tsp. soda
- 2 tsp. cinnamon
- 2 tsp. vanilla
- 1/2 c. oil (Wesson)
- 1 c. nuts, chopped

Frosting

- 8 oz. cream cheese
- 1 1/2 c. powdered sugar
- 1/2 tsp. salt
- 3 tsp. soft butter
- 2 tsp. vanilla

INSTRUCTIONS

1. Combine all ingredients except apples and nuts.
2. Then beat well.
3. Add apples and nuts and stir by hand.
4. Pour into a greased and floured 9"x13" pan.
5. Bake at 350 degrees for 45 minutes.
6. Cream Frosting ingredients together.

Really Red Chocolate Cake

Harriet Traxler

INGREDIENTS

- 1/2 c. shortening
- 1 1/2 c. sugar
- 2 eggs
- 1/2 c. cocoa
- 1 1/2 tsp. soda dissolved in 1 c. cold water
- 2 c. flour
- 1/4 tsp. salt

INSTRUCTIONS

1. Cream shortening and sugar.
2. Add the remaining ingredients in order as listed above.
3. Mix well.
4. Bake at 350 degrees for 40-45 minutes in a 9"x13" pan.
5. Great topped with broiled coconut topping.

Mississippi Mud Cake

Margaret Fogarty

INGREDIENTS

- 2 sticks soft margarine
- 2 c. white granulated sugar
- 2 tbsp. cocoa
- 4 eggs
- 1 tbsp. vanilla
- 1 1/2 c. flour
- 1/2 c. walnuts
- 1 c. coconut
- 1 sm. jar marshmallow creme

Frosting

- 1 stick margarine
- 1/3 c. cocoa
- 1/3 c. evaporated milk
- 1 tbsp. vanilla
- 1 - 1 1/2 boxes powdered sugar
- 1/2 c. nuts

INSTRUCTIONS

1. Cream first three ingredients.
2. Add eggs, one at a time, beating well.
3. Then add vanilla.
4. Mix in flour, walnuts and coconut.
5. Pour in greased 9"x13" pan. Bake at 350 degrees for 35-40 minutes.
6. Cool 5 minutes, then add marshmallow creme to top.
7. Bring margarine, cocoa and milk to boil and add vanilla.
8. Add powdered sugar.
9. Frost over marshmallow creme.
10. Sprinkle on nuts. Refrigerate. Serves 12-15.

Brown Sugar Frosting

Carol Bigaouette

INGREDIENTS

- 1 c. brown sugar
- 1/2 c. white sugar
- 1/3 c. milk
- 2 tbsp. shortening
- 1 tbsp. white Karo syrup

INSTRUCTIONS

1. Mix ingredients.
2. Bring to boil. Boil 2 minutes at rolling boil.
3. Beat until cool.

Pineapple Bars

Ginger Timmons

INGREDIENTS

Crust Layer

- 2 1/2 c. rolled oats
- 1 c. whole wheat flour
- 1/8 tsp. salt
- 1/2 c. honey
- 1/2 tsp. soda
- 1 c. butter or margarine

Topping

- 2 1/2 c. drained, crushed pineapple
- 1/2 c. evaporated milk or cream
- 1/2 c. honey
- 1 tbsp. cornstarch
- 1 egg yolk
- chopped walnuts

INSTRUCTIONS

1. Mix crust dry ingredients together.
2. Cut butter or margarine into mixture.
3. Stir in honey.
4. Press into greased 9"x13" cake pan.
5. Combine topping ingredients and cook over low heat until thick, stirring constantly.
6. Spread over crust layer.
7. Top with chopped walnuts.
8. Bake 30 minutes at 375 degrees.
9. Serves 18-24.
10. This dessert will satisfy the sweet tooth, yet it is still nourishing food, not empty calories.

Butterscotch Bars

Mrs. Marty Morrison

INGREDIENTS

Bottom Layer

- 1 1/2 c. flour
- 3/4 c. brown sugar
- 2/3 c. butter
- 1/4 tsp. salt

Topping

- 1 (6 oz.) pkg. Nestle's butterscotch chips
- 1/4 c. white corn syrup
- 2 tbsp. shortening
- 1 tbsp. water
- 1/4 tsp. salt
- 1 c. nuts

INSTRUCTIONS

1. Bake 10 minutes in moderate oven. (9"x13" pan)
2. Melt chips in top of double boiler.
3. Add syrup, shortening and salt.
4. Spread on bottom layer and bake 8 minutes.

Dairy Refrigerator Bar (No Bake)

Carol Liebhard

INGREDIENTS

First Part

- 1/2 c. butter
- 1/2 c. sugar
- 6 tbsp. cocoa
- 1 egg
- 1 tsp. vanilla
- 2 c. graham crackers, crushed
- 1 c. coconut
- 1/2 c. walnuts (chopped)

Second Part

- 1/2 c. butter
- 2 tbsp. milk
- 1 c. powdered sugar
- 1 box instant vanilla pudding

Third Part

- 1 lg. Hershey bar or 3 oz. semi-sweet chocolate
- 1 tbsp. butter

INSTRUCTIONS

1. Heat butter, cocoa, sugar, egg and vanilla in double boiler and cool.
2. When cool add crackers, coconut and nuts.
3. Mix well with hands. Press in bottom of buttered 9"x13" pan.
4. Second part: Mix ingredients together and spread over first part.
5. Third part: Melt together and spread over second part.

Chocolate Chip (M&M) Cookies

Nellie Bartels

INGREDIENTS

- 2/3 c. margarine & shortening
- 1/2 c. white granulated sugar
- 1/2 c. packed brown sugar
- 1 egg
- 1 tsp. vanilla
- 1 1/2 c. flour
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1 c. M&M's

INSTRUCTIONS

1. Mix together thoroughly margarine and shortening, granulated sugar, brown sugar, egg and vanilla.
2. Stir together flour, soda and salt and blend into first mixture.
3. Add 1 c. M&M's.
4. Drop rounded teaspoonfuls of dough about 2" apart on ungreased baking sheet.
5. Bake 8-10 minutes at 375 degrees.
6. Makes about 4 dozen cookies.

Sugar Cookies

Diane Herrmann

INGREDIENTS

- 1 c. butter or oleo
- 1 c. powdered sugar
- 1/4 c. white sugar
- 1 egg
- 3/4 tsp. soda
- 3/4 tsp. cream of tartar
- 1/2 tsp. vanilla
- 2 1/2 c. flour
- 1/4 tsp. salt

INSTRUCTIONS

1. Roll dough out and cut in desired shapes.
2. Bake at 375 degrees for about 7 minutes or until lightly browned.
3. This recipe can be rolled out many times and does not get tough.
4. Frost lightly.

Aggression Cookies

Carol Liebhard

INGREDIENTS

- 6 c. oatmeal
- 3 c. brown sugar
- 3 c. butter or use 1/2 margarine
- 3 c. flour
- 1 tbsp. baking soda

INSTRUCTIONS

1. Combine all ingredients together kneading and squeezing thoroughly with hands until there are no lumps of butter.
2. Make small balls about 3/4" in diameter.
3. Flatten with bottom of glass dipped in sugar.
4. Bake at 350 degrees for 10-12 minutes.
5. Makes 15 dozen cookies.

Chocolate Town Cookies

Diane Herrmann

INGREDIENTS

Cream until light and fluffy:

- 2 c. shortening (I use 1 1/2 c. Crisco & 1/2 c. margarine)
- 1 c. white sugar
- 2 c. brown sugar
- 2 tsp. vanilla

Add:

- 4 eggs

Sift:

- 4 c. + 8 tbsp. flour
- 2 tsp. soda
- 2 tsp. salt

Stir in:

- 12 oz. chocolate chips
- 1 c. oatmeal

INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. Cream until light and fluffy (shortening, sugars, vanilla).
3. Add 4 eggs and beat well.
4. Sift flour, soda and salt. Add to above mixture.
5. Stir in 12 oz. chocolate chips and 1 c. oatmeal.
6. Bake at 375 degrees for 10-12 minutes.

Peanut Butter Cookies

Diane Herrmann

INGREDIENTS

- 1 c. shortening
- 1 c. granulated sugar
- 1 c. brown sugar
- 1 tsp. vanilla
- 2 eggs
- 1 c. peanut butter
- 2 c. flour
- 2 tsp. soda
- 1 tsp. salt

INSTRUCTIONS

1. Thoroughly cream shortening, sugars and vanilla.
2. Beat in eggs.
3. Stir in peanut butter.
4. Spoon measure flour; stir dry ingredients into creamed mixture.
5. Form into balls.
6. Place on ungreased cookie sheet, press with back of floured fork to make criss-cross.
7. Bake at 350 degrees for 10 minutes or until lightly browned.
8. Makes about 6 dozen melt in your mouth cookies.

Snow on Plowed Ground (Cookie)

Diane Herrmann

INGREDIENTS

- 1/4 c. margarine
- 4 sq. chocolate
- 2 c. sugar
- 2 tsp. vanilla
- 4 eggs
- 1/2 tsp. salt
- 2 c. flour
- 2 tsp. baking powder
- powdered sugar (for rolling)

INSTRUCTIONS

1. Melt margarine and chocolate together, add sugar and vanilla and eggs.
2. Add remaining ingredients and chill.
3. Form into balls and roll in powdered sugar.
4. Bake on greased cookie sheet at 350 degrees for 15 minutes.

Dad's Sugar Cookies

Diane Herrmann

INGREDIENTS

- 1 c. powdered sugar
- 1 c. white sugar
- 2 eggs
- 1 tsp. each vanilla (or almond flavor) salt, soda & cream of tartar
- 4 c. + 4 tbsp. flour
- 1 c. margarine
- 1 c. vegetable oil

INSTRUCTIONS

1. Cream together sugar, margarine and oil until light and fluffy.
2. Add eggs - beat and add flavoring.
3. Sift together the dry ingredients and add to mixture and mix well.
4. Roll into small balls.
5. Press down with glass dipped in sugar.
6. Bake at 375 degrees until lightly browned.

Washboard Oatmeal Cookies

Diane Herrmann

INGREDIENTS

- 1 c. shortening, softened
- 2 c. brown sugar
- 2 eggs
- 2 c. oatmeal
- 2 c. coconut
- 1 tsp. baking powder
- 1 tsp. soda
- 1/2 tsp. salt
- 1 tsp. vanilla
- 2 c. flour

INSTRUCTIONS

1. Cream shortening and brown sugar.
2. Add eggs and vanilla; mix well.
3. Stir in remaining ingredients.
4. Drop by teaspoonfuls on baking sheet.
5. Bake at 375 degrees for 10-12 minutes.

Dream Cookies

No Name

INGREDIENTS

- 1 c. butter, softened
- 1 c. sugar
- 1 tsp. vanilla extract
- 1 tsp. baking powder
- 2 c. flour

INSTRUCTIONS

1. Cream butter and sugar together in bowl until light and fluffy.
2. Add vanilla.
3. Blend in dry ingredients, mixing well.
4. Shape into small balls; flatten.
5. Place on cookie sheet.
6. Bake at 400 degrees for 15 minutes. Makes 6 dozen.

Buttery Date Balls

Dorothy Bartels

INGREDIENTS

- 1 c. Land O Lakes sweet cream butter
- 1 1/2 c. sugar
- 2 c. finely cut dates
- 2 tbsp. milk
- 1 tsp. salt
- 2 eggs, beaten
- 4 c. oven toasted rice cereal
- 1 c. chopped nuts
- 2 tsp. vanilla
- 2 c. flaked coconut

INSTRUCTIONS

1. In heavy 3 quart saucepan, melt butter over low heat, add sugar and dates.
2. Continue cooking until mixture boils, stirring frequently.
3. Remove from heat.
4. To avoid lumps, stir constantly while adding milk, salt and eggs.
5. Return to heat, boil 2 minutes stirring frequently.
6. Remove from heat.
7. Stir in vanilla, nuts and cereal; mix well.
8. Chill completely; about 1 1/2 to 2 hours or until mixture can be shaped into 1" balls.
9. Roll in coconut, place on wax paper.
10. Store in loosely covered container. Yield: 6 dozen 1" balls.

Peanut Blossoms

Diane Herrmann

Makes 7 dozen cookies.

INGREDIENTS

- 1 c. white sugar
- 1 c. brown sugar, packed
- 1 c. butter
- 1 c. peanut butter
- 2 eggs
- 1/4 c. milk
- 2 tsp. vanilla
- 3 1/2 c. sifted flour
- 2 tsp. baking soda
- 1 tsp. salt
- chocolate candy kisses or chocolate bits for top

INSTRUCTIONS

1. Cream sugars, butter and peanut butter together.
2. Beat in eggs, milk and vanilla.
3. Sift flour, soda and salt together and stir into cookie batter.
4. Chill thoroughly for best results.
5. Shape into balls the size of a walnut and roll in additional sugar.
6. Bake on ungreased cookie sheet at 375 degrees for 10-12 minutes.
7. Press chocolate kisses in center of each cookie while still hot.

Butterscotch Cheesecake Bars

Shirley Carney

INGREDIENTS

- 1 (12 oz.) pkg. butterscotch morsels
- 1/3 c. margarine or butter
- 2 c. graham cracker crumbs
- 1 c. chopped nuts
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (14 oz.) can Eagle Brand sweetened condensed milk
- 1 tsp. vanilla extract
- 1 egg

INSTRUCTIONS

1. In medium saucepan melt morsels and margarine.
2. Stir in crumbs and nuts.
3. Press half the mixture firmly onto bottom of greased baking pan.
4. In large mixer bowl beat cheese until fluffy; beat in Eagle Brand milk, vanilla and egg; mix well.
5. Pour into prepared pan.
6. Top with remaining crumb mixture.
7. Bake 25-30 minutes at 350 degrees (325 degrees for glass dish).
8. Cool to room temperature; chill before cutting into bars.
9. Refrigerate leftovers.

Red Cake & Frosting

Carol Bigaouette

INGREDIENTS

Cake

- white cake mix
- buttermilk (instead of water)
- 1 bottle red food coloring

Frosting

- 1 c. milk
- 3 tbsp. flour
- 1 c. sugar
- 1 c. shortening, part butter
- 1 tsp. vanilla

INSTRUCTIONS

1. Mix white cake mix according to directions using buttermilk instead of water.
2. Add 1 bottle red food coloring.
3. Frosting: Boil milk and flour until thick. Cool thoroughly.
4. Cream (sugar, shortening, vanilla) until fluffy.
5. Add cooled mixture and beat until smooth.

Snowballs

Mary Ann Bigaouette

INGREDIENTS

- 1 1/2 - 2 doz. baked white or chocolate cupcakes
- 2 c. sugar
- 1 c. water
- 1 tsp. vanilla
- 2 pkgs. plain gelatin
- 10 tbsp. water
- coconut

INSTRUCTIONS

1. Boil sugar and 1 c. water until it spins a thread, then cool a bit.
2. Meanwhile, combine vanilla and gelatin which has been dissolved in 10 tbsp. water.
3. Pour the syrup over the gelatin mixture and beat until stiff.
4. Spread icing all around cupcakes, then roll in flaked coconut.
5. Work fast or icing will become too stiff. If it does stiffen, put the icing container in hot water.
6. These can be frozen.

Broiled Coconut Frosting

Harriet Traxler

INGREDIENTS

- 2/3 c. packed brown sugar
- 1/4 c. soft butter or margarine
- 1 c. flaked coconut
- 1 c. chopped nuts
- 3 tbsp. milk

INSTRUCTIONS

1. Mix all together and spread over warm cake.
2. Broil cake about 5" from heat until bubbly and brown, about 3 minutes.

Danish Frosting for Chocolate Cake

Dorothy Bartels

INGREDIENTS

- 1 c. milk
- 3 tbsp. flour
- 1 c. butter
- 1 c. sugar
- 1 c. chopped nuts
- 1 tsp. vanilla

INSTRUCTIONS

1. Cook (milk and flour) until thick like paste. Then cool.
2. Cream butter and sugar.
3. Add paste and chopped nuts and vanilla.
4. Mix together, spread on cake.

Butterscotch Cheesecake Bars

Diane Herrmann

INGREDIENTS

- 1 (12 oz.) pkg. butterscotch chips
- 1/3 c. butter or margarine
- 2 c. graham cracker crumbs
- 1 c. chopped nuts
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk
- 1 tsp. vanilla
- 1 egg

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. In medium saucepan melt chips and margarine; stir in crumbs and nuts.
3. Press half the mixture firmly onto bottom of greased 9"x13" pan.
4. In large bowl beat cheese until fluffy.
5. Beat in milk, vanilla and egg; mix well.
6. Pour into pan; top with remaining crumb mixture.
7. Bake 25-30 minutes or until toothpick inserted near center comes out clean.
8. Cool to room temperature; chill before cutting into bars.
9. Refrigerate leftovers.

Lemon Bars

Pat Breeggemann

INGREDIENTS

Base

- 2 sticks butter
- 2 c. flour
- 1/4 tsp. salt
- 1/2 c. sugar

Filling (Mix together)

- 4 eggs
- 2 c. sugar
- 1/4 c. flour
- 1/2 tsp. baking powder
- 1/2 c. lemon juice
- powdered sugar (to sprinkle)

INSTRUCTIONS

1. Press (base) into a 9"x13" pan and bake for 20 minutes in 350 degree oven.
2. Filling: Mix together.
3. Pour over base. Return to the oven 20 minutes longer.
4. Sprinkle with powdered sugar.

Dump Bars

Jill Morrison

INGREDIENTS

- 2 c. sugar
- 1 1/2 c. flour
- 5 eggs
- 1 tsp. salt
- 1 c. oil
- 1 tsp. vanilla
- 1/2 c. cocoa
- 1 c. chocolate chips

INSTRUCTIONS

1. Dump all ingredients *except* chocolate chips together in a bowl and mix with spoon until all are moistened.
2. Spread in greased 9"x13" pan and sprinkle chocolate chips on top.
3. Bake at 350 degrees for 30 minutes.

Banana Bars

Debra Murphy

INGREDIENTS

- 1/2 c. shortening
- 2 eggs
- 1 med. banana
- 1 1/2 c. flour
- 1 c. white sugar
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1/3 c. milk
- 1 tsp. lemon juice
- 1/2 c. nuts

Frosting

- 1 c. powdered sugar
- 1/2 banana
- 2 tbsp. butter
- vanilla
- salt

INSTRUCTIONS

1. Mix ingredients in order given.
2. Bake in a greased 9"x13" pan for 25 minutes at 350 degrees.
3. Frosting: Mix ingredients together and spread frosting on cooled bars.

Turtle Bars

Bev Fahey

INGREDIENTS

- 1 1/2 c. flour
- 1 1/2 c. oatmeal
- 3/4 c. brown sugar
- 1/2 tsp. salt
- 3/4 c. margarine
- 12 oz. package chocolate chips
- 1/2 c. pecans
- 12 oz. jar butterscotch topping
- 1/4 c. flour

INSTRUCTIONS

1. Mix and press all but 3/4 c. into greased 9"x13" pan.
2. Bake at 375 degrees for 10 minutes.
3. Sprinkle on 12 oz. package chocolate chips and 1/2 c. pecans.
4. Mix 12 oz. jar butterscotch topping with 1/4 c. flour.
5. Pour over chips and nuts.
6. Top with crumbs.
7. Bake 15 minutes at 375 degrees.

Sour Cream Raisin Bars

Bev Fahey

INGREDIENTS

Crust

- 1 3/4 c. oatmeal
- 1 3/4 c. flour
- 1 c. brown sugar
- 1 tsp. soda
- 1 c. margarine

Filling

- 4 beaten egg yolks
- 1 1/2 c. sugar
- 3 tbsp. cornstarch
- 2 c. raisins
- 2 c. sour cream
- 1/4 tsp. vanilla
- 1/4 tsp. cloves
- 2 tsp. cinnamon

INSTRUCTIONS

1. Mix and put all but 1 cup in 9"x13" pan.
2. Bake 15 minutes at 350 degrees.
3. Mix (filling) and cook on low heat for 5 to 10 minutes until thickened.
4. Pour over baked crust.
5. Add topping.
6. Bake 20 minutes at 350 degrees.

Caramel Morsel Bars

Nellie Bartels

INGREDIENTS

- 1 (14 oz.) pkg. Kraft caramels
- 3 tbsp. water
- 5 c. Rice Krispies
- 1 c. peanuts
- 1 (6 oz.) pkg. chocolate chips
- 1 (6 oz.) pkg. butterscotch chips

INSTRUCTIONS

1. Melt caramels with water in saucepan over low heat.
2. Stir frequently until sauce is smooth.
3. Pour over cereal and nuts; toss until well coated.
4. With greased fingers, press mixture into greased 9"x13" baking pan.
5. Sprinkle chips on top; place in 200 degree oven for 5 minutes or until chips soften.
6. Spread softened chips until blended to form a frosting.
7. Cool. Cut into bars.

O'Henry Bars

Mary Ann Bigaouette

INGREDIENTS

- 4 c. oatmeal
- 1 c. brown sugar
- 2/3 c. butter
- 1/2 c. Karo syrup
- 1 tsp. vanilla

Frosting

- 1/2 lb. pkg. chocolate chips
- 2 heaping tbsp. peanut butter

INSTRUCTIONS

1. Mix oatmeal and brown sugar together.
2. Add the remaining ingredients and mix well.
3. Put in greased 9"x13" pan and bake 10-15 minutes at 375 degrees.
4. Frosting: Melt together over low heat and frost the bars when cool.

Nut Goodie Bars

Pat Breeggemann

INGREDIENTS

- 12 oz. chocolate chips
- 12 oz. butterscotch chips
- 2 c. chunky peanut butter
- 12 oz. spanish peanuts

2nd Layer

- 1 c. butter
- 1/4 c. vanilla pudding mix
- 2 lbs. powdered sugar
- 1/2 c. condensed milk
- 1 tsp. maple flavoring

INSTRUCTIONS

1. Melt chips in double boiler.
2. Mix in peanut butter.
3. Spread one-half in buttered jelly roll pan. Freeze to set.
4. 2nd layer: Mix above (except powdered sugar) and cook for 1 minute after butter is melted.
5. Add to the powdered sugar and mix until smooth.
6. Spread over first layer.
7. Add the peanuts to the remaining chip mixture and spread on top.

Pineapple Bars

Laurie Liebhard

INGREDIENTS

- 1/2 c. butter
- 1/4 c. sugar
- 1 1/2 c. flour
- 2 c. pineapple
- 2 eggs, beaten
- 2 tbsp. butter (melted)
- 1 c. sugar
- 2 c. coconut

INSTRUCTIONS

1. Mix butter, sugar and flour.
2. Bake 15 minutes at 350 degrees then spread pineapple over crust.
3. Cover pineapple with mixed eggs, sugar, coconut and butter.
4. Bake another 20 minutes.

Apple Oatmeal Bars

Dorothy Bartels

INGREDIENTS

- 1 c. flour
- 1/3 tsp. salt
- 1/2 tsp. soda
- 1/2 c. brown sugar
- 1 c. rolled oats
- 1/2 c. butter
- 2 1/2 c. sliced apples
- 1/2 c. sugar

INSTRUCTIONS

1. Mix flour, salt, soda, brown sugar, rolled oats and butter until crumbly.
2. Spread one-half the mixture in a buttered pan.
3. Spread apples in a layer on top.
4. Dot with butter and sprinkle with sugar.
5. Cover with remaining crumbs and press lightly.
6. Bake 350 degrees for 45 minutes.

O Henry Bars

Amy Breeggemann

INGREDIENTS

- 4 c. oatmeal
- 1 c. brown sugar
- 1/3-1/2 c. white Karo syrup
- 2/3 c. melted butter
- 3 tsp. vanilla

Icing

- 1 c. melted chocolate chips
- 2/3 c. peanut butter

INSTRUCTIONS

1. Combine ingredients and press into 9"x13" greased pan.
2. Bake at 350 degrees for 12 minutes.
3. Cool and spread with icing.
4. Cut while warm. Store in refrigerator.

King's Favorite (Chocolate Chip Bar)

Dorothy Bartels

INGREDIENTS

First Layer

- 1/2 c. brown sugar
- 1/2 c. butter
- 1 c. flour

Second Layer

- 2 eggs
- 1 c. brown sugar
- 1 1/2 tsp. vanilla
- 2 tbsp. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 c. nuts
- 1 (6 oz.) pkg. chocolate chips

INSTRUCTIONS

1. Mix and bake (first layer) in an ungreased 9"x13" pan for 10 minutes.
2. Meanwhile, make second layer: Beat eggs; add sugar, vanilla, flour, baking powder, salt and nuts.
3. Spread over baked first layer.
4. Sprinkle chocolate chips on top.
5. Return to oven for 25 minutes.
6. Don't over-bake - check often.

S'More Bars

Mary Ann Bigaouette

INGREDIENTS

- 1 1/2 c. sugar
- 2 eggs
- 1 c. margarine or butter, softened
- 2 tsp. vanilla
- 3 c. flour
- 2 tsp. baking powder
- 2 tsp. salt
- 1 1/2-2 c. milk chocolate candy kisses
- 1 (7 oz.) jar marshmallow cream

INSTRUCTIONS

1. Mix in bowl sugar, eggs, butter and vanilla.
2. Blend in the flour, baking powder and salt.
3. Beat 1 1/2 minutes a low speed.
4. Spread half of mixture in greased pan. (9"x13")
5. Press chocolate kisses, point side down, into the dough.
6. Spread with marshmallow creme.
7. Crumble remaining dough over filling.
8. Smooth slightly.
9. Bake 25-30 minutes at 350 degrees.

Bea's Fork Cookies

Dorothy Bartels

INGREDIENTS

- 1 c. brown sugar
- 1 c. granulated sugar
- 1 c. lard & butter
- 3 eggs, beaten
- 1 tsp. vanilla
- 3 tsp. soda
- 2 tsp. cream of tartar
- 2 1/2 c. flour or more
- 1/4 tsp. salt

INSTRUCTIONS

1. Cream shortening and sugars.
2. Add beaten eggs.
3. Then flour mixture.
4. Roll small pieces of dough into balls.
5. Then flatten with fork dipped in flour.
6. Can add chocolate chips or nuts or whatever for variation.

Grandma Schmitt's Ice Box Cookies

Pat Breeggemann

INGREDIENTS

- 1 c. brown sugar
- 1 c. sugar
- 1 1/2 c. shortening
- 3 eggs, unbeaten
- 1 tsp. vanilla
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. soda
- 3 1/2 c. flour
- 1 c. chopped walnuts

INSTRUCTIONS

1. Cream shortening, sugars, eggs and vanilla.
2. Add dry ingredients and mix well.
3. Shape into long bars, wrap in waxed paper and refrigerate overnight.
4. Slice and bake at 350 degrees for about 10 minutes.

Oatmeal Cookies

Harriet Traxler

INGREDIENTS

- 2 c. flour
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 2 tsp. baking powder
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1 c. shortening
- 1 1/2 c. brown sugar
- 2 eggs, beaten
- 2/3 c. sour milk
- 2 c. oatmeal
- 1 c. raisins or dates
- 1 c. chopped nuts

INSTRUCTIONS

1. Sift flour, salt, soda, baking powder and spices together.
2. Cream shortening with brown sugar until fluffy.
3. Add beaten eggs and mix well.
4. Add sifted ingredients alternately with sour milk in small amounts.
5. Add oatmeal, raisins and nuts.
6. Drop from teaspoon onto greased baking sheet.
7. Bake in moderate oven (350 degrees). Makes about 48.

Cup of Everything Cookies

Carol Bigaouette

INGREDIENTS

- 1 c. white sugar
- 1 c. brown sugar
- 1 c. margarine or butter
- 1 c. oil
- 1 c. Rice Krispies
- 1 c. flaked coconut
- 1 c. quick oatmeal
- 1 c. nuts
- 1 c. chocolate chips or M&M's
- 1 tsp. vanilla
- 1 tsp. salt
- 1 tsp. cream of tartar
- 1 tsp. soda
- 2 eggs, beaten
- 3 1/2 c. flour

INSTRUCTIONS

1. Mix ingredients.
2. Chill dough 2 hours.
3. Drop by teaspoon on greased cookie sheet.
4. Bake 10-12 minutes at 350 degrees.
5. Makes 7 dozen.

Chocolate Drop Cookies

Pat Breeggemann

INGREDIENTS

- 1/2 c. butter
- 1 c. brown sugar (packed)
- 1 egg
- 1 tsp. vanilla
- 2 oz. chocolate
- 2 c. flour
- 1/2 tsp. salt
- 3/4 c. sour cream or buttermilk
- 1/2 c. nuts
- 1/2 tsp. soda

INSTRUCTIONS

1. Melt butter and chocolate.
2. Add egg, brown sugar and vanilla. Beat well.
3. Then add remaining ingredients.
4. Bake at 350 degrees for 8-10 minutes on lightly greased pan.
5. Frost with chocolate frosting, add nuts to the top.

Salted Peanut Cookies

Carol Fogarty

INGREDIENTS

- 1 c. each of white & brown sugar
- 1 c. shortening
- 2 eggs, beaten
- 1 1/2 c. Rice Krispies
- 1 c. salted peanuts
- 2 1/4 c. flour
- 1 tsp. each of baking powder, soda & salt

INSTRUCTIONS

1. Bake at 350 degrees for 10 minutes.
2. Yield: 5 dozen.

Chocolate Chip Cookies

Matt Fahey

INGREDIENTS

- 1 c. butter
- 3/4 c. brown sugar
- 3/4 c. white sugar
- 2 eggs
- 1 tsp. soda dissolved in 1 tsp. hot water
- 2 3/4 c. flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1 c. nuts (chopped)
- 1 (12 oz.) pkg. chocolate chips
- 1 tsp. vanilla

INSTRUCTIONS

1. Cream sugar and butter.
2. Add eggs, then soda mixture.
3. Sift together the flour, baking powder and salt and add.
4. Lastly add the nuts, vanilla and chips.
5. Spread batter in a jelly roll pan and bake at 375 degrees for 25-30 minutes.
6. Check for doneness.

Oatmeal Drop Cookies

Pauline Fahey

INGREDIENTS

- 1 c. shortening
- 3/4 c. brown sugar (packed)
- 3/4 c. granulated sugar
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. salt
- 2 c. sifted flour
- 1 tsp. soda
- 2 c. oatmeal
- 1 c. chopped nuts
- 1 pkg. chocolate chips (opt.)

INSTRUCTIONS

1. Cream shortening and sugar until fluffy.
2. Add eggs and mix.
3. Add the dry ingredients which have been sifted together.
4. Mix, add oatmeal, nuts and chocolate chips.
5. This is a stiff dough and may be mixed with the hands.
6. Drop by teaspoon about 2" apart on greased cookie sheet.
7. Bake until firm and slightly browned at 350 degrees, about 10-15 minutes.
8. Makes 5 dozen.

Desserts



Definitely Dessert

KITCHEN TIPS

- Fudge won't “sugar” if you add a dash of cream of tartar.
- Soften “hard as a rock” brown sugar by placing a slice of soft bread or ½ an apple in the package and closing tightly. In a couple hours the brown sugar will be soft again.
- Too much sugar in a recipe? Add a few drops of lemon juice or vinegar.
- Use a pizza cutter to cut bars or bar-cookies into nice, smooth squares in half the time.
- The more egg yolks in doughnut dough, the less grease they will absorb when fried.
- A few potato slices added to the oil will keep doughnuts from burning.
- After mixing the dough for doughnuts, put in refrigerator at least 1 hour to make it easier to handle.
- Sweetened condensed milk and evaporated milk are entirely different products and cannot be used interchangeably in recipes. Sweetened condensed milk is fresh, whole milk with 60% of the water removed and 45% cane sugar added (sugar acts as a preservative). Evaporated milk is whole milk from which water is removed but no sugar added. Sweetened condensed milk has a much thicker consistency and is great for desserts because it will not get “sugary” when heated and will not form ice crystals in frozen desserts. Also, it thickens without heat when combined with an acid such as lemon, orange, pineapple or apple juices.
- If you are melting chocolate in a double boiler or a custard cup set in a pan of water, do not boil the water as this will only thicken or curdle the chocolate.
- To keep granulated sugar from lumping, place a couple of salt crackers in container and cover tightly.
- Before measuring honey or other syrup, oil the cup with cooking oil and rinse in hot water.
- The key to successful custard preparation is low heat; high heat causes the eggs to curdle, resulting in lumpy, thin mixtures. Either cook custard in a double boiler or if cooking over direct heat, always use a heavy saucepan. Stir the mixture constantly with a whisk. Check thickness by lifting the spoon from custard and holding it for 15 to 20 seconds; if the spoon does not show through mixture, the custard has thickened to the correct consistency.

Pie Crust Mix

Carol Bigaouette

INGREDIENTS

- 2 1/3 c. shortening
- 7 c. flour
- 1 tbsp. salt

INSTRUCTIONS

1. Sift flour with salt.
2. Cut in shortening using pastry blender.
3. Store in covered container in the refrigerator.
4. For one pie crust, use 1 c. pastry mix and 2 tbsp. cold water.

$1,000 French Silk Chocolate Pie

Dorothy Bartels

INGREDIENTS

Crust (sift together)

- 1 c. flour
- 1/2 tsp. salt

Chocolate Filling

- 1/2 c. butter
- 3/4 c. sugar
- 1 (1 oz.) sq. chocolate
- 1 tsp. vanilla
- 2 eggs

INSTRUCTIONS

Crust

1. Sift together flour and salt.
2. Cut in 1/3 c. shortening.
3. Sprinkle 2-3 tbsp. cold water; mix.
4. Roll out and fit in pan.
5. Bake and cool.

Chocolate Filling

1. Cream butter.
2. Gradually add sugar creaming well.
3. Melt and cool chocolate and blend in mixture.
4. Add vanilla.
5. Add eggs, one at a time, beating 5 minutes after each addition.
6. Turn into cooled and baked pie shell.
7. Chill 1 to 2 hours.
8. Before serving, top with whipped cream and walnuts.

Avocado Pie

No Name

INGREDIENTS

- 1 avocado, peeled & chopped
- 2/3 c. lemon juice
- 1 can condensed milk
- 1 graham cracker crust
- whipped cream

INSTRUCTIONS

1. Place avocado in blender container and process until smooth.
2. Add lemon juice and condensed milk; blending well.
3. Pour into a pie crust and chill until set.
4. Top with whipped cream.

Ambrosia Pie

Diane Herrmann

INGREDIENTS

- 1 single pie crust
- 1/2 c. coconut, plus more to sprinkle
- 3-4 bananas, sliced
- 1 can mandarin oranges, drained
- 1 c. Cool Whip

INSTRUCTIONS

1. Bake your favorite single pie crust.
2. Cool.
3. Sprinkle bottom with 1/2 c. coconut.
4. Mix 3-4 sliced bananas, 1 can drained mandarin oranges and 1 c. Cool Whip.
5. Mix well and place on top of coconut.
6. You may save a few orange slices to garnish top and sprinkle with coconut.
7. Chill.
8. Enjoy.
9. A quick, light, refreshing dessert.

Strawberry Pie Crust

No Name

INGREDIENTS

- 1/2 c. butter
- 1 c. flour
- 2 tbsp. sugar

INSTRUCTIONS

1. Mix and arrange in pie tin.
2. Bake 12-15 minutes at 350 degrees.

Peach Pecan Pie

Doris Fahey

INGREDIENTS

- 3 egg whites, stiffly beaten
- 1 c. sugar
- 12 sq. saltine crackers
- 1/4 tsp. baking powder
- 1/2 c. nuts, chopped
- 1 tsp. vanilla
- 1 lg. can peaches, drained
- whipped cream or Cool Whip

INSTRUCTIONS

1. Butter a pie pan.
2. Combine stiffly beaten egg whites and sugar.
3. Slowly beat in 12 crushed saltine crackers, 1/4 tsp. baking powder, 1/2 c. chopped pecans, 1 tsp. vanilla.
4. Fill in pie pan and bake 30 minutes at 325 degrees.
5. Cool.
6. Top with peaches, drained and whipped cream or Cool Whip.
7. May also use walnuts in crust if desired.
8. Serves 8.

Banana Split Dessert

Agnes Bailey

INGREDIENTS

Crust

- 2 c. graham cracker crumbs
- 1/4 c. sugar
- 1 stick margarine

Filling

- 1 stick margarine
- 2 c. powdered sugar
- 1 egg
- vanilla

Topping

- 1 No. 2 can crushed pineapple
- bananas
- Cool Whip (8 or 9 oz.)
- nuts
- coconut
- cherries (optional garnish)

INSTRUCTIONS

1. Mix and press in buttered 9"x13" pan. Chill. (crust)
2. Beat well and pour over crumbs. Chill. (filling)
3. Drain and save juice from 1 No. 2 can crushed pineapple.
4. Slice enough bananas, dipped in pineapple juice, to cover the egg mixture.
5. Add drained pineapple on top and then frost with Cool Whip (8 or 9 oz.).
6. Sprinkle nuts and coconut over top.
7. May garnish with cherries.

Derby Pie

Mrs. Charles Sherlock

INGREDIENTS

- 1 c. granulated sugar
- 4 tbsp. cornstarch
- 2 eggs, lightly beaten
- 1/2 c. butter, melted & cooled
- 1 tsp. vanilla
- 6 oz. chocolate chips
- 1 c. finely chopped pecans
- 1 (9") unbaked pastry shell

INSTRUCTIONS

1. Combine sugar and cornstarch.
2. Beat in eggs.
3. Mix in butter, vanilla, chocolate chips and pecans.
4. Pour into pastry shell.
5. Bake at 350 degrees for 40 minutes.
6. Serve with sweetened whip cream.

Buster Bar Dessert

Mary Flynn

INGREDIENTS

- 2 c. powdered sugar
- 1 1/2 c. evaporated milk
- 2/3 c. chocolate chips
- 1 tsp. vanilla
- 1 lb. Oreo cookies, crushed
- 1/2 c. margarine
- 1 1/2 c. spanish peanuts
- 1/2 gal. vanilla ice cream, softened

INSTRUCTIONS

1. Mix sugar, margarine, milk and chocolate chips.
2. Boil 8 minutes, stirring constantly.
3. Cool.
4. Add crushed cookies to melted margarine, spread in 9"x13" pan.
5. Put peanuts over cookie mixture and refrigerate.
6. When set, put softened ice cream over peanuts.
7. Cover with chocolate chips mixture and freeze overnight.
8. Remove from freezer 10 minutes before serving.
9. Serves 12

Rhubarb Cobbler

Colleen Morrison

INGREDIENTS

- 1 c. sugar
- 1/3 c. pancake mix
- 4 c. rhubarb

Topping

- 1 egg
- 3/4 c. pancake mix
- 2/3 c. sugar
- 1/4 c. melted butter

INSTRUCTIONS

1. Combine sugar and pancake mix; then add rhubarb and toss.
2. Pour this into a 9" square pan.
3. TOPPING: Mix pancake mix, sugar and egg.
4. Sprinkle over rhubarb then pour melted butter over top.
5. Bake at 350 degrees for 35-40 minutes.

Easy Apple Crisp

Mary Griffin

INGREDIENTS

- 1 can prepared apple pie filling
- 2/3 c. quick cooking oats
- 1/3 c. flour
- 1/2 c. brown sugar
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon
- 1/4 c. butter or margarine

INSTRUCTIONS

1. Place filling in 2 quart glass baking dish.
2. Combine remaining ingredients in bowl and cut in butter until crumbly.
3. Sprinkle evenly over apples.
4. Microwave on high 12-14 minutes.

Cherry Delight

Agnes Bailey

INGREDIENTS

- 2 c. graham cracker crumbs
- 2 tbsp. sugar
- 3 tbsp. melted butter

(from instructions: 1 pint cream, 2 c. miniature marshmallows, 1 can cherry pie filling)

INSTRUCTIONS

1. Mix.
2. Put about half on bottom of 9"x13" pan.
3. Save other part for the top.
4. Whip 1 pint cream.
5. Add 2 c. miniature marshmallows.
6. Spoon half over crumb mixture.
7. Spread 1 can cherry pie filling over above.
8. Then the other half of whipped cream mixture.
9. Then the remaining crumbs.
10. Serves about 15.
11. Keep in refrigerator about 24 hours before serving.

Coffee Cake Dessert

Carol Bigaouette

INGREDIENTS

- 4 eggs, beaten
- 1 c. sugar
- 1 c. oil
- 2 c. flour
- 1/2 tsp. salt
- 1 tsp. vanilla
- 1 tsp. baking powder

INSTRUCTIONS

1. Grease 9"x13" pan.
2. Mix ingredients in order given.
3. Put half in bottom of pan.
4. Add 1 can any kind of pie filling.
5. Add rest of dough.
6. Sprinkle with sugar and cinnamon.
7. Bake 30-35 minutes at 350 degrees.

Mile High Dessert

Bev Fahey

INGREDIENTS

Crust

- 1/2 c. butter
- 1/4 c. brown sugar
- 1 c. flour
- 1/2 c. chopped nuts (opt.)

Filling (combine and beat with electric mixer for 20 minutes)

- 1 pkg. frozen strawberries, thawed
- 1/2 c. sugar
- 1 tbsp. lemon juice
- 1/8 tsp. salt
- 2 egg whites

Whipped cream (beat together until stiff)

- 1 c. whipping cream
- 1/2 c. powdered sugar
- 1 tsp. vanilla

INSTRUCTIONS

1. Make crust and bake in 9"x13" pan.
2. Mix with pastry blender: butter, brown sugar, flour and nuts.
3. Bake at 350 degrees for 15 minutes.
4. Stir occasionally.
5. Crumble crust, pressing pieces into pan.
6. Save 1/2 c. to put on top.
7. Combine and beat with electric mixer for 20 minutes: strawberries, sugar, lemon juice, salt and egg whites.
8. Beat together until stiff: whipping cream, powdered sugar and vanilla.
9. Fold into egg white mixture.
10. Put over crust.
11. Sprinkle crumbs over the top.
12. Freeze 3 or 4 hours.

Lime Dessert

Mrs. Norbert (Darlain) Kaufmann

INGREDIENTS

- 2 pkgs. lime Jell-O
- 2 c. hot water
- 1 pt. cream, whipped
- 6 egg whites
- 1 1/2 c. sugar
- 2 tsp. vanilla

INSTRUCTIONS

1. Combine Jell-O and hot water and chill until syrupy.
2. Whip cream and fold into above mixture.
3. Whip egg whites and fold in sugar, whip well and fold into above.
4. Add vanilla.
5. May be served on any crust or just served in sherbet dishes.

Robert Redford Dessert

Kathy Seaver

INGREDIENTS

- 1 c. flour
- 3/4 c. pecans, chopped
- 1/2 c. butter, softened
- 1 (8 oz.) pkg. cream cheese, softened
- 1 c. powdered sugar
- 2 sm. cartons Cool Whip (don't use anything else)
- 2 sm. pkgs. butterscotch pudding
- 3 c. milk

INSTRUCTIONS

1. Cut butter into flour like pie crust.
2. Add nuts and pat on bottom of 9"x13" buttered pan.
3. Bake at 375 degrees for 15 minutes.
4. Cool.
5. Mix cream cheese, sugar and beat well.
6. Fold in Cool Whip.
7. Pour on top of crust.
8. Beat together until thick: 2 sm. pkgs. butterscotch pudding and 3 c. milk.
9. Spread on top of cream cheese mixture.
10. Top with 1 small carton Cool Whip.
11. Chill.

Angel Food Frozen Dessert

Diane Herrmann

INGREDIENTS

- 1 (6 oz.) pkg. chocolate chips
- 2 tbsp. sugar
- 2 tbsp. hot water
- 4 egg yolks
- 1 tsp. vanilla
- 4 egg whites
- 1 c. cream (or use Cool Whip)
- 2 tbsp. powdered sugar
- angel food cake

INSTRUCTIONS

1. Melt chips with sugar and hot water.
2. Take from fire and cool.
3. Beat egg yolks, one at a time, hard after each.
4. Add vanilla.
5. Add this to the cooled chocolate mixture.
6. Beat egg whites until stiff and add pinch of salt.
7. Fold into the egg and chocolate mixture.
8. Beat cream (or Cool Whip) and add powdered sugar.
9. Fold into other mixture.
10. Butter a 9"x13" baking dish.
11. Break angel food cake or sponge cake in mouth size pieces.
12. Put half of the cake in baking dish, pour over 1/3 of cooked mixture; another layer of cake and pour rest of mixture over this.
13. Freeze 24 hours.

Old Fashioned Bread Pudding

Debra Murphy

INGREDIENTS

- 5 slices old bread
- 2 eggs, beaten
- 2 c. milk
- 1 tbsp. butter
- pinch of nutmeg
- pinch of salt
- 1/3 c. heaping sugar

INSTRUCTIONS

1. Tear bread into small pieces and put into a greased 9" square pan.
2. Mix remaining ingredients and pour over bread.
3. Bake 1 hour at 350 degrees.

Southern Rice Pudding

Janice Fahey

INGREDIENTS

- 1 c. uncooked rice
- 4 c. milk
- 2 tbsp. butter
- 1 c. sugar
- 4 eggs
- 1/4 tsp. cinnamon
- dash mace or nutmeg

INSTRUCTIONS

1. Soak rice in 2 c. milk for 2 hours.
2. Add remaining milk to rice and cook over low heat 20-30 minutes or until tender.
3. Set aside to cool.
4. Preheat oven to 350 degrees.
5. Butter 2 quart casserole.
6. Work 2 tbsp. butter until soft, then work in sugar thoroughly.
7. Beat eggs until frothy.
8. Add sugar mixture and rice.
9. Flavor with cinnamon and nutmeg.
10. Pour into casserole.
11. Bake 350 degrees for 45 minutes.

Chocolate Eclair Dessert

Bev Fahey

INGREDIENTS

Dessert

- 1 (1 lb.) box graham crackers
- 2 sm. boxes instant French vanilla pudding
- 3 1/2 c. milk
- 1 (9 oz.) container Cool Whip

Topping

- 2 pkgs. Nestle's Choco-Bake
- 2 tsp. Karo syrup
- 1 tsp. vanilla
- 3 tbsp. butter
- 1 1/2 c. powdered sugar
- 3 tbsp. milk

INSTRUCTIONS

Dessert

1. Butter bottom of 9"x13" pan.
2. Line with whole crackers.
3. Mix pudding and milk.
4. Blend in Cool Whip.
5. Pour half over crackers.
6. Put another layer of crackers.
7. Put rest of pudding and third layer of crackers.
8. Refrigerate for 2 hours.

Topping

1. Beat and spread over the top.
2. Refrigerate for 24 hours.

Apple Crisp

Pauline Fahey

INGREDIENTS

- 4 c. tart apples
- 1/2 c. water
- 1 tsp. cinnamon
- 1/2 c. butter
- 1 c. granulated sugar
- 3/4 c. flour

INSTRUCTIONS

1. Heat oven to 400 degrees F.
2. Butter a casserole, add unpeeled diced apples and pour over them the water and cinnamon mixed.
3. Work together sugar, butter and flour until crumbly.
4. Spread over apple mixture and bake uncovered for 30-40 minutes.
5. Serve while warm with whipped or plain cream.

Super Apple Crisp

Diane Herrmann

INGREDIENTS

- 4-6 sliced thin or 1 quart of apples, peeled

Topping

- 3/4 c. oatmeal
- 1/2 c. flour
- 1/2 c. oleo
- 3/4 c. brown sugar
- 1/4 tsp. salt

INSTRUCTIONS

1. Arrange apples in buttered baking dish and sprinkle with cinnamon.
2. Cover with topping:
3. Blend oatmeal, sugar, flour, salt and then add the oleo.
4. Bake at 350 degrees for 35-40 minutes.
5. Serve warm with ice cream.

Dump, Stir and Chill Salad

No Name

INGREDIENTS

- 1 can sweetened condensed milk
- 1 can strawberry pie filling
- 1 lg. can crushed pineapple, drained
- 1 (12 oz.) carton Cool Whip

INSTRUCTIONS

1. Combine condensed milk, pie filling and pineapple in bowl.
2. Fold in Cool Whip.
3. Pour into 9"x13" pan and freeze for at least 5 hours.

Christmas Cheer Dessert

Diane Herrmann

INGREDIENTS

- 1/4 c. creme de menthe
- 1 pt. lime sherbet (softened)
- 1 qt. vanilla ice cream (softened)
- 1 pkg. Dream Whip (prepared per pkg. directions)

INSTRUCTIONS

1. Beat all together with electric mixer.
2. Put into containers and re-freeze.
3. A scoop in a pretty sherbet dish after a big meal will bring plenty of compliments.

Creme de Menthe Cake Dessert

Marilyn Bigaouette

INGREDIENTS

- 1 white cake mix
- 6 tbsp. creme de menthe
- 1 can Hershey fudge topping
- 1 (8 oz.) container Cool Whip

INSTRUCTIONS

1. Bake cake according to package but replacing 3 tbsp. water with 3 tbsp. creme de menthe.
2. Let cake cool.
3. Cover cake with can of fudge topping.
4. Mix Cool Whip and remaining creme de menthe.
5. Spread over cake and refrigerate.
6. Bake in 9"x12" pan.

Frozen Rainbow Delight

Mary Flynn

INGREDIENTS

- 1 pkg. Betty Crocker macaroon mix of 18 macaroons, crumbled
- 1 c. chopped nuts
- 1 pt. whipping cream
- 3 tbsp. white sugar
- 1 tsp. vanilla
- 1 pt. each lime, orange, lemon & raspberry sherbet

INSTRUCTIONS

1. Whip cream; add sugar and vanilla.
2. Fold in nuts and cookies.
3. Spread 1/2 of mixture in bottom of 9"x13" pan.
4. Put alternate flavors of softened sherbet on top.
5. Top with rest of whip cream mixture and put in freezer.
6. Remove from freezer 10 minutes before serving.
7. Serves 12.

Create Your Own Dessert

Jeff Liebhard

INGREDIENTS

- a tub of whipped cream
- any fruit in the house, peeled and sliced (do not add juices from fruit)

Any or all of these fruits:

- bananas
- apples
- pineapple
- canned pears
- canned peaches
- grapes
- miniature colored marshmallows
- coconut
- mandarin oranges
- cherries
- maraschino cherries
- fruit cocktail

INSTRUCTIONS

1. Start with a tub of whipped cream.
2. Add any fruit in the house, peel, slice and put in whipped cream.
3. Mix and serve.
4. (Do not add juices from fruit.)
5. Add any or all these fruits and make your own creation.

Luscious Lemon Dessert

Doris Fahey

INGREDIENTS

- 1 c. flour
- 1/2 c. margarine
- 1 c. nuts, chopped
- 8 oz. pkg. cream cheese
- 1 c. powdered sugar
- 1 c. Cool Whip
- 2 cans lemon pie filling (named in instructions)
- more Cool Whip (named in instructions)

INSTRUCTIONS

1. Combine flour, margarine and chopped nuts.
2. Cut in like pie crust.
3. Spread in 13"x9" pan and bake 15 minutes at 350 degrees.
4. Cool.
5. Combine cream cheese, powdered sugar and Cool Whip.
6. Spread over cooled crust then add 2 cans of lemon pie filling, then top with more Cool Whip.
7. Chill several hours or overnight.

Sherbet Jell-O

Debra Murphy

INGREDIENTS

- 2 sm. pkgs. orange Jell-O
- 1 c. boiling water
- 1 pt. orange sherbet
- 1 (11 oz.) can mandarin oranges, drained
- 1 c. whipped whipping cream

INSTRUCTIONS

1. Dissolve Jell-O in water, add ice cream, oranges and cream (sets up fast).
2. Chill.

Jell-O Squares

Greg Morrison

INGREDIENTS

- 3 sm. pkgs. Jell-O
- 4 env. Knox gelatin

INSTRUCTIONS

1. Mix the Jell-O and Knox gelatin together in a 9"x13" pan.
2. Add 4 c. boiling water and refrigerate until set.

Frosty Strawberry Pie

Mrs. Charles Sherlock

INGREDIENTS

Crust

- 1/2 c. butter
- 2 tbsp. sugar
- 1 c. flour

Filling

- 1 pkg. frozen strawberries, thawed
- 1 unbeaten egg white
- 1/2 c. sugar
- 1/2 c. cream, whipped

INSTRUCTIONS

Crust

1. Cream butter and sugar.
2. Add flour.
3. Press into 9" pie tin.
4. Bake 375 degrees for 12 to 15 minutes.

Filling

1. Beat thawed strawberries, unbeaten egg white and sugar 5 to 8 minutes.
2. Fold in whipped cream.
3. Freeze 4 to 6 hours.

Jams & Jellies, Pickles & Relishes



Pantry Pleasers

KITCHEN TIPS

- EQUIPMENT FOR JELLY MAKING: You will need a large kettle with a broad, flat bottom. This will allow the sugar and juice mixture to mix quickly and evenly. You will also need a long-handled spoon for skimming the jelly, a pair of tongs for removing the glasses from the hot water and a small pan for heating the paraffin.
- Before Storing: Let jellied fruit products stand at least 8 hours to avoid breaking the gel. Cover with metal or paper lids. Store in a cool, dry place. The shorter the storage time, the better the eating.
- Preventing skin on sauces and jellies: Spread a thin layer of melted butter or cream over jellies, puddings and other sauces right after cooking. Stir and all the skin and foam will disappear.
- Hollow pickles are thought to be caused by faulty growth or staleness of cucumbers.
- Soft pickles are caused by using brine or vinegar which is too weak, not keeping pickles covered with liquid, not keeping scum removed from top of brine, not heating enough to destroy organisms of spoilage, or not sealing jars airtight while boiling hot.
- Shriveled pickles are caused by adding too much salt, sugar or vinegar at one time.
- Cider vinegar is not necessary for making pickles and relishes. In fact, some expert home canners prefer to use white distilled vinegar. The important thing is to use a high grade product.
- If neither fresh nor dried dill is available, dill seed may be used in making pickles. 2 or 3 tablespoons dill seed are needed for each quart pickles.
- Pickles are likely to spoil unless heated until almost boiling hot at the center, packed into jars, covered with boiling hot liquid and sealed at once or packed cold, covered with boiling liquid and processed 15 minutes in a boiling-water bath. The processing time is for pints and quarts. Half gallons require 25 minutes. The short cooking will not soften pickle.

Sauerkraut Slaw

Kathleen Walsh

INGREDIENTS

Dice

- 1 green pepper
- 1 c. celery
- 1 lg. onion

Mix together with

- 1 #2 can sauerkraut, drained, squeezed out
- 1 c. bean sprouts, drained & squeezed out

Add

- 1 pimiento

Dressing

- 1 c. oil
- 1 c. vinegar
- 1 tsp. salt

INSTRUCTIONS

1. Dice green pepper, celery and onion.
2. Mix together with sauerkraut and bean sprouts.
3. Add 1 pimiento.
4. Mix oil, vinegar and salt in a pan and boil for about 5 minutes.
5. Slowly pour over all ingredients.
6. Let stand for 1 hour, mixing occasionally.
7. Put in container, seal tightly and refrigerate.

No-Cook Strawberry-Raspberry Jam

Mary Ann Bigaouette

INGREDIENTS

- 2 c. strawberries, hulled
- 2 c. raspberries
- 4 c. sugar
- 1 (3 oz.) pkg. liquid fruit pectin
- 2 tbsp. lemon juice

INSTRUCTIONS

1. Thoroughly crush strawberries using a potato masher.
2. Measure 1 c. strawberries.
3. Thoroughly crush raspberries and measure out 1 c. raspberries.
4. Stir together sugar and crushed berries in bowl until well mixed.
5. Let stand 10 minutes.
6. Stir together pectin and lemon juice in a bowl.
7. Stir pectin mixture into berry mixture until well mixed.
8. Continue stirring 3 minutes so that the pectin is evenly distributed.
9. Ladle jam into 5 (8 oz.) glass or plastic freezer containers, leaving 1/2" space at top.
10. Cover with lids.
11. Let stand at room temperature 24 hours or until set.
12. Store in refrigerator up to 3 weeks or in a freezer up to 1 year.

Cucumber Relish

Mrs. Marie Morrison

INGREDIENTS

- 12 lg. cucumbers
- 4 lg. onions
- 2 green peppers
- 2 lg. ribs celery
- 1 red pepper or pimientos
- 3 c. vinegar
- 3 c. sugar
- 1/2 tsp. turmeric
- 1 tsp. celery seed
- 1 tsp. mustard seed

INSTRUCTIONS

1. Do not peel cucumbers, but remove seeds from cucumbers.
2. Grind cucumbers, onions, peppers and celery; mix together; sprinkle with handful of salt.
3. Let stand overnight; drain in morning and rinse.
4. Combine vegetable mixture with remaining ingredients; bring to boil and simmer 30 minutes.
5. Pack in sterilized jars; seal.
6. Makes about 6 pints.

Dill Pickles

Mrs. Marty Morrison

INGREDIENTS

- sm. or medium size cucumbers
- dill
- onion
- garlic
- horseradish
- 3 qts. water
- 1 qt. vinegar
- 1 c. salt

INSTRUCTIONS

1. Wash cucumbers.
2. Pack in jars with dill, slice of onion, piece of garlic and 1 tsp. horseradish.
3. Boil water, vinegar and salt and pour hot syrup over cucumbers.
4. Makes about 6 to 7 quarts.

Cucumber Relish

Dorothy Bartels

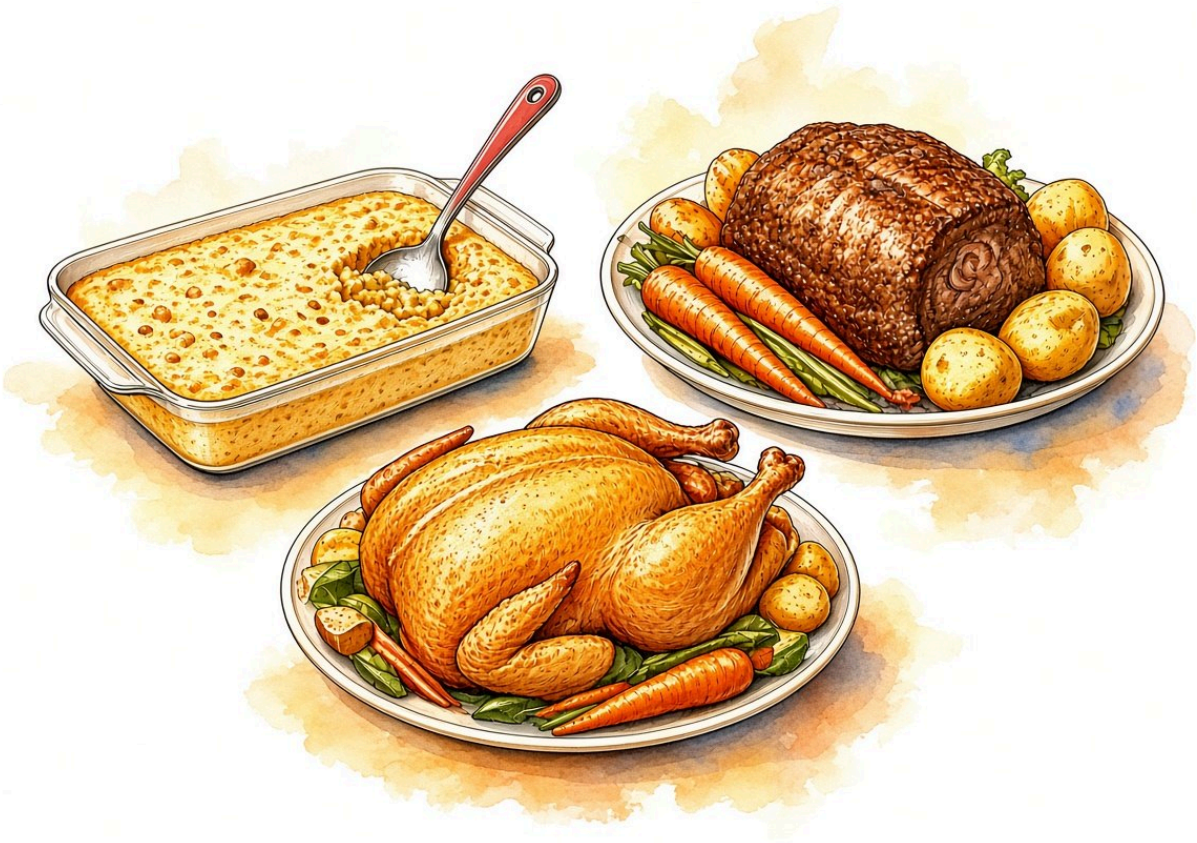
INGREDIENTS

- 4 qts. ground lg. cucumbers (some not peeled)
- 1/2 c. salt
- 3 c. vinegar
- 4 c. sugar
- 1 1/2 tsp. celery seeds
- 1 tsp. mustard seeds

INSTRUCTIONS

1. Mix and let stand 5 hours.
2. Drain and add to boiling: (vinegar, sugar, celery seeds, mustard seeds)
3. Boil for 1/2 hour and seal in jars.
4. Can add small jar of pimientos before sealing.

Main Dishes



Tempting Main Dish Ideas

KITCHEN TIPS

- When broiling meats or bacon on a rack, place a piece or two of dry bread in the broiler pan to soak up the dripped fat. This not only helps to eliminate smoking of the fat but reduces the chances of the fat catching fire.
- Tenderizing Meat — Mechanical methods: Grinding, cubing and pounding meat breaks down the connective tissue and makes meat tender. Marinating: Soaking meat in acid mixtures such as lemon juice or vinegar tenderizes meat and adds flavor. Often herbs and spices are included in commercial marinades. Meat tenderizers: These are derivatives of natural food-tenderizing agents found in some tropical fruits (such as papaya) which soften meat tissue only while meat is cooking.
- For juicier burgers, add a stiffly beaten egg white to each pound of hamburger, or make patties with one tablespoon of cottage cheese in the center.
- Marbled beef, which has intermingling of fat with lean, indicates tenderness and rich flavor.
- Pork chops which are light in color are corn fed.
- If you rub the skin of a chicken with mayonnaise before baking, the skin will get crisp and brown.
- A half teaspoon of dry mustard added to a flour mix for frying chicken adds great flavor.
- The darker the flesh of a fish, the higher it is in calories.
- Rule of thumb for cooking fish: Cook 10 minutes for each inch of thickness.
- To keep raw fish fresh and odorless, rinse them with fresh lemon juice and water, dry thoroughly, wrap and refrigerate.
- For fluffier omelets, add a pinch of cornstarch before beating.
- Bacon will lie flat in the pan if you prick it thoroughly with a fork as it fries.
- Tenderize tough meat by rubbing both sides with vinegar and olive oil. Let it stand two hours before cooking.
- To shape meatballs, use an ice cream scoop to make uniform balls.

Spaghetti with Meat Balls

Brenda Liebhard

INGREDIENTS

- 1 1/2 lbs. hamburger
- 1 c. fine dry bread crumbs
- 1/2 c. grated Parmesan cheese
- 1 tbsp. minced parsley
- 1 tsp. garlic salt
- 1/2 c. milk
- 2 eggs, beaten
- 1 1/2 tsp. salt
- 1/8 tsp. pepper

Sauce

- 4 c. water
- 2 pkgs. tomato sauce
- 1 (12 oz.) can tomato paste

INSTRUCTIONS

1. Mix ingredients for meat balls lightly and shape into 1" balls.
2. Brown meat balls on all sides in hot oil on stove.
3. Drain off grease.
4. Now add water to meat balls and stir in tomato sauce.
5. Then mix in tomato paste.
6. Simmer.
7. Makes about 6 servings.

Brown Stew

Kathleen Walsh

INGREDIENTS

- 2 lbs. chuck, cut into cubes & browned well
- 4 c. boiling water
- 1 tbsp. lemon juice
- 1 tsp. Worcestershire sauce
- 1 clove garlic
- 2 bay leaves
- 1 tsp. sugar
- dash allspice or cloves
- 1/2 lg. onion, sliced
- 1/2 tsp. pepper
- 1/2 tsp. paprika
- 1 tbsp. Lawry Salt
- carrots
- potatoes

INSTRUCTIONS

1. Pour boiling water over browned meat.
2. Cover and cook 3 1/2 hours.
3. Remove the garlic and bay leaves.
4. Add carrots and potatoes cut into chunks.
5. Cook about 1/2 hour more until carrots and potatoes are done.
6. Remove meat and vegetables and thicken gravy.

Turkey or Chicken Pot Pie

Brenda Liebhard

INGREDIENTS

- pastry for 8" two-crust pie
- 2 c. cold stuffing
- 2 c. gravy
- 2 c. cut-up turkey or chicken
- 1/4 c. cut-up pimiento

INSTRUCTIONS

1. Roll pastry 1" larger than top of 2 quart baking dish.
2. Put stuffing in baking dish.
3. Heat gravy, meat and pimiento together; pour over stuffing.
4. Cover with pastry. Fold under; flute around inside edge.
5. Cut slits in center.
6. Bake at 425 degrees for 25-30 minutes.
7. Makes 6-8 servings.

Wild Rice Casserole

Mary Griffin

INGREDIENTS

- 1 c. wild rice
- 1 1/2 c. mushrooms
- 1 med. onion
- 4 c. cooked chicken
- 1 c. celery (chopped)
- 1 jar pimiento
- 1/2 c. cashews
- 1 c. cream of chicken soup
- 1/2 c. chicken broth

INSTRUCTIONS

1. Cook the wild rice.
2. Sauté mushrooms and onions.
3. Mix cooked rice, mushrooms, onions, celery, cooked chicken, chicken broth, chicken soup and pimiento together.
4. Put in a 2-quart casserole.
5. Sprinkle cashews on top.
6. Bake 1 hour at 350 degrees.

Egg & Sausage Casserole

Margaret Fogarty

INGREDIENTS

- 1 pkg. cheese flavored croutons
- 2 lbs. sausage (Jimmy Dean)
- 1 c. shredded cheddar cheese
- 1 can mushroom soup
- 4 eggs
- 2 1/2 c. milk

INSTRUCTIONS

1. Spread croutons in 9"x13" pan.
2. Brown sausage and drain. Spread on croutons.
3. Sprinkle cheese over sausage, spread soup over cheese.
4. Beat eggs; add milk and pour over all.
5. Bake in a 9"x13" pan at 350 degrees for 30 minutes, covered, 25 minutes uncovered.
6. (Can be made ahead and kept in refrigerator overnight.)
7. Serves 8

Hamburger Potato Hotdish

Brenda Liebhard

INGREDIENTS

- 5-6 med.-lg. potatoes
- 4-5 raw carrots
- 1 1/2 lbs. raw hamburger
- 1 med. onion, chopped
- 1 can cream of mushroom soup
- 1 vegetable or tomato soup

INSTRUCTIONS

1. Grease casserole dish.
2. Slice potatoes and carrots.
3. Put a layer of potatoes on bottom, then carrots, then hamburger, then onion.
4. Continue until you run out of hamburger, potatoes and carrots.
5. Salt and pepper each layer lightly.
6. Spread cream of mushroom and vegetable soup over the top and cover.
7. Bake at 350 degrees for 1 1/2 - 2 hours or until tender.

Tator Tot Hotdish

Brenda Liebhard

INGREDIENTS

- 1 med. onion
- 1 1/2 lbs. browned hamburger
- 1/2 bag tator tots
- 1 can peas or green beans
- 1 can cream of chicken soup
- salt & pepper
- 1/3 c. milk

INSTRUCTIONS

1. Brown hamburger; drain and add chopped onion.
2. Put hamburger mixture, peas and milk in a greased casserole dish you can cover.
3. Spread cream of chicken soup over top and salt and pepper.
4. Put tator tots on top and bake at 350 degrees for 45 minutes.

Chinese Tuna

Diane Herrmann

INGREDIENTS

- 1 (6 1/2 oz.) can tuna
- 1 c. chopped celery
- 1/2 c. chopped onions
- 1 can mushroom soup
- 1 c. water
- 1 1/2 c. chow mein noodles
- 1/2 c. chopped cashews

INSTRUCTIONS

1. Preheat oven to 325 degrees.
2. Combine tuna, celery, onion, soup, water and chinese noodles in large mixing bowl; mix well.
3. Pour into baking dish and top with cashews.
4. Bake at 325 degrees for 40 minutes.

Beef Goulash Microwave

Mary Griffin

INGREDIENTS

- 1 lb. ground beef
- 3 c. egg noodles (uncooked)
- 15 oz. can tomato sauce
- 1 c. water
- 1 env. dry onion soup mix

INSTRUCTIONS

1. Microwave ground beef in a 2 1/2 quart casserole, covered with paper towel, for 5 minutes.
2. Stir twice to break up the meat.
3. Drain off excess fat.
4. Sprinkle uncooked noodles over meat.
5. Combine water, tomato sauce and soup mix.
6. Pour over noodles. Do not stir.
7. Cover and microwave for 10 minutes.
8. Stir. Cook 5 minutes more or until noodles are tender.

Four Bean Hot Dish

Margaret Fogarty

INGREDIENTS

- 1 can lima beans
- 1 can kidney beans
- 1 can butter beans
- 1 can pork & beans
- 3/4 lb. bacon (cut in short strips)
- 2 lg. onions, chopped
- 1/2 tsp. garlic powder
- 1/2 tsp. dry mustard
- 3/4 c. brown sugar
- 1/4 c. vinegar

INSTRUCTIONS

1. Drain juice off lima, kidney and buttered beans.
2. Do not drain juice off pork and beans.
3. Fry bacon until brown, add onions and simmer until onions look transparent, drain off grease.
4. Add garlic powder and dry mustard.
5. Add brown sugar and vinegar.
6. Mix all together and bake for 60 minutes at 350 degrees.

Elephant Stew

No Name

INGREDIENTS

- 1 elephant
- brown gravy
- salt & pepper
- 2 rabbits (opt.)

INSTRUCTIONS

1. Cut elephant into bite sized pieces. this should take about 2 months.
2. Cover with brown gravy and cook over gas fire about 4 weeks at 465 degrees.
3. This will serve about 3,674 people.
4. If more are expected, 2 rabbits may be added, but do this only if necessary as most people do not care to find hare in their stew.

Rice Dish

No Name

INGREDIENTS

- 1 1/4 c. rice (Uncle Ben's)
- 1 can onion soup
- 1 can consommé (beef)
- 1/2 c. butter
- 2 sm. jars mushrooms

INSTRUCTIONS

1. Mix and bake at 350 degrees for 45-60 minutes.

Oriental Hotdish

Diane Herrmann

INGREDIENTS

- 2 1/2 c. chow mein noodles
- 1 can Chinese vegetables
- 1 can tomato soup
- 1 can cream of mushroom soup
- 1 can water
- 2 tbsp. soy sauce
- 1 c. mushrooms
- 1 c. chopped celery
- 1 c. diced onion
- 2 lbs. ground beef
- 1 can sliced water chestnuts
- 1/2 c. broken cashews

INSTRUCTIONS

1. Brown ground beef, onions and celery.
2. Add remaining ingredients in a casserole.
3. Add browned beef mixture and mix well.
4. Bake at 350 degrees for 1 hour.

Crouton Hot Dish

Carol Bigaouette

INGREDIENTS

- 1 1/2 lbs. hamburger
- 1 box croutons
- no salt
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can cream of celery soup

INSTRUCTIONS

1. Put raw hamburger in roaster or casserole dish.
2. Add croutons.
3. Add all soups.
4. Bake 1 1/4 hours at 350 degrees.

Rice Hot Dish

Laurie Liebhard

INGREDIENTS

- 2 lbs. hamburger
- 1/2 c. chopped celery
- 1/2 c. chopped onions
- 1 can chicken noodle soup
- 2 cans water
- 1/2 c. rice
- 1 can cream of mushroom soup

INSTRUCTIONS

1. Brown hamburger, onions and celery.
2. Add soups, water and rice. Stir.
3. Cook 1 1/2 hours or until thick.
4. You can uncover dish for last 1/2 hour.
5. Bake at 350 degrees.

Hot Dish

Janet Sons

INGREDIENTS

- 2 lbs. hamburger
- 1 onion
- 1 can peas
- 1 can kidney beans
- 1 can tomato soup
- 1 can mushroom soup
- 1 can lima beans
- 1 can carrots
- 1 c. celery (chopped)
- 1/2 (8 oz.) pkg. egg noodles
- 1 tsp. chili powder
- 1 tsp. salt
- 1/2 tsp. pepper

INSTRUCTIONS

1. Brown hamburger and onion.
2. Cook egg noodles.
3. Mix hamburger and noodles with remaining ingredients.
4. Use all juices from vegetables and if it gets dry, add tomato juice.
5. Bake in a medium roaster at 350 degrees for 1 hour.

Sweet 'n Sour Pork

Diane Herrmann

INGREDIENTS

- 1 lb. tenderloin, cut in 1" cubes
- 2 tbsp. oil
- 1 sm. onion, finely chopped
- 1/4 c. vinegar
- 1 tbsp. cornstarch
- 1 1/2 tsp. salt
- 1/4 tsp. ginger
- 1/8 tsp. pepper
- 1/2 c. currant jelly
- 1 green pepper, cut in strips
- 1 (8 oz.) can chunk pineapple, drained

INSTRUCTIONS

1. Brown meat well in oil.
2. Add onion, cover and simmer 20 minutes.
3. Combine vinegar, cornstarch, salt, ginger and pepper; add with jelly and pepper strips to skillet.
4. Bring to a boil, stirring.
5. Cover; simmer 5 minutes.
6. Add pineapple and heat.
7. 4 servings

Meat Loaf

Carol Bigaouette

INGREDIENTS

- 1 1/2 or 2 lbs. hamburger
- 6 soda crackers, crushed
- 1 egg, beaten
- 1/2 onion, chopped
- salt & pepper
- 1/4 tsp. celery seed
- 1/4 c. milk
- 1/4 c. catsup

INSTRUCTIONS

1. Mix all ingredients.
2. Grease loaf pan and bake 1 1/2 hours at 350 degrees.
3. Or form into thick hamburger patties and broil until done.

Barbecued Pork Chops

Diane Herrmann

INGREDIENTS

- 8 pork chops
- 1 (8 oz.) can tomato sauce
- 1/2 c. catsup
- 1/2 c. water
- 1/4 c. vinegar
- 1 tsp. salt
- 1 1/8 tsp. cloves
- 1 tsp. celery seed
- 1/2 tsp. Tabasco sauce
- 1 med. onion

INSTRUCTIONS

1. Cut fat from pork chops.
2. Brown and place in 9"x13" baking dish one layer deep.
3. Combine remaining ingredients and pour over pork chops.
4. Bake, uncovered, in 350 degree oven for 1 hour and 15 minutes.
5. Turn once during baking.

Chicken with Rice

Colleen Morrison

INGREDIENTS

- 1 env. Lipton onion soup mix
- 1 c. uncooked rice (1/2 white, 1/2 wild)
- 2 1/2 lbs. chicken parts (thigh, legs, breast)
- 1 can cream of chicken soup
- 1/2 can milk
- 1/2 can water

INSTRUCTIONS

1. Sprinkle dry soup in bottom of an ungreased 9"x13" glass dish.
2. Put rice on top of dry soup.
3. Salt chicken lightly and put in a single layer on top of rice.
4. Mix chicken soup with milk and water.
5. Pour over chicken and bake at 325 degrees, uncovered for 2 hours.
6. Watch carefully toward the end; may add water if needed.
7. If chicken is getting too brown, cover pan with foil.
8. Makes 6-8 servings.

Chicken & Rice

Diane Herrmann

INGREDIENTS

- 2 c. Minute Rice
- 1 c. mushroom soup
- 1 c. celery soup
- 1/2 c. milk
- 1 frying chicken, cut-up (or 6 chicken breasts)
- 1 pkg. dry onion soup mix

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Grease a 9"x13" pan.
3. Sprinkle rice over bottom of pan.
4. Pour mushroom and celery soup and milk in saucepan. Heat on medium heat until soup is heated through.
5. Pour over rice and stir.
6. Lay chicken over rice, skin side up, and sprinkle dry onion soup over chicken.
7. Cover dish tightly with aluminum foil and bake for 1 1/2 hours or until done.

Pork Chops Spanish Rice

Eileen Effertz

INGREDIENTS

- 4 (1/2") pork chops
- 1 1/2 tsp. salt
- 1 tsp. chili powder
- 1 tsp. monosodium glutamate (Accent)
- dash pepper
- 3/4 c. uncooked rice
- 1/4 c. chopped onion
- 1 (#2) can (2 1/2 c.) tomato juice
- 1/4 c. chopped green pepper

INSTRUCTIONS

1. Brown chops slowly in hot fat; drain off fat.
2. Combine seasonings and sprinkle over meat.
3. Add the rice and onions.
4. Pour tomato juice over.
5. Cover and cook over low heat 45 minutes.
6. Add green pepper and cook 10 minutes.
7. Add water if necessary.
8. Electric skillet works best.

Chow Mein

Eileen Effertz

INGREDIENTS

- 2 or more lbs. of meat (pork, chicken, beef, hamburger)
- salt and pepper

Cut Up

- whole bunch celery
- onion
- 3 cans chow mein vegetables (drained)
- 2 or 3 cans mushrooms with liquid
- 1 can water chestnuts, drained & chopped

Thickening

- 2 tsp. salt
- 1 tbsp. sugar (or less)
- 7 tbsp. soy sauce
- 7 tbsp. cornstarch
- add dash Accent

INSTRUCTIONS

1. Brown slowly 2 or more lbs. of meat (pork, chicken, beef, hamburger); salt and pepper.
2. After browning, add water to cover and simmer until done.
3. Cut up: (see Cut Up list).
4. Add to cooked meat.
5. Add water until 1/2" from top of vegetables.
6. Bring to boil and boil 10 minutes.
7. While boiling, mix following ingredients in dish: (see Thickening list).
8. Mix together and add to vegetables to thicken.
9. Serve with rice and/or chow mein noodles.

Lasagna

Janet Sons

INGREDIENTS

Sauce

- 1 1/2 lbs. hamburger
- 1 med. onion, chopped
- 1 c. tomatoes, cut up
- 1 (6 oz.) can tomato paste
- 1 can tomato soup
- 1/2 c. water
- 2 tbsp. sugar
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. basil leaf
- 1/2 tsp. oregano
- 1/2 tsp. garlic salt

Layers

- 1 (10 oz.) pkg. lasagna noodles
- 1 (1 lb.) pkg. Mozzarella cheese
- 1 sm. carton cottage cheese
- Parmesan cheese

INSTRUCTIONS

1. Prepare lasagna noodles according to package.
2. Brown hamburger and onions.
3. Add remaining ingredients and simmer 1 hour.
4. Layer in pan sauce first, then noodles, then sauce, a thin layer of cottage cheese, a layer of Mozzarella cheese, noodles, etc. etc. until all the things are used.
5. Sprinkle with Parmesan cheese.
6. Bake at 350 degrees for 40-60 minutes.

Chicken Almond

Diane Herrmann

INGREDIENTS

- 2 c. uncooked chicken, cut in thin strips
- 1/4 c. vegetable oil
- 2 (5 oz.) cans bamboo shoots, drained
- 2 c. diced celery
- 2 (5 oz.) cans water chestnuts, drained & sliced
- 3 c. chicken broth
- 2 tbsp. soy sauce
- 2 tsp. monosodium glutamate
- 1/3 c. cornstarch
- 1/2 c. slivered almonds

INSTRUCTIONS

1. In a heavy skillet, quickly cook chicken in hot oil, add bamboo shoots, celery, water chestnuts, chicken broth, soy sauce, monosodium glutamate; mix well.
2. Bring to a boil, cover and cook 5 minutes over low heat or until crisp-tender.
3. Blend cornstarch and 1/2 c. cold water; add to chicken mixture.
4. Cook, stirring constantly, until mixture thickens and bubbles.
5. Garnish with almonds.
6. (I usually cut this recipe in half for a family of four.)

Pizza Style Spaghetti

Cheryl Morrison

INGREDIENTS

- 3/4 c. milk
- 2 eggs
- 3 1/2 oz. pepperoni
- 1 lb. long spaghetti
- 1 (2 lb.) jar spaghetti sauce
- 2 c. Mozzarella cheese

INSTRUCTIONS

1. Boil spaghetti; drain.
2. Place in buttered pan.
3. Mix milk and eggs and pour over spaghetti. Mix well.
4. Then put on spaghetti sauce.
5. Next pepperoni and cover with cheese.
6. Bake in a 9"x12" pan at 350 degrees for 30 minutes.
7. Serves 6.

Wild Rice Baron

Mrs. Michael Flaherty

INGREDIENTS

- 2 c. raw wild rice
- 4 c. water
- 2 tsp. salt
- 2 lbs. lean ground beef
- 1 lb. fresh mushrooms
- 1/2 c. chopped celery
- 1 c. chopped onion
- 1/2 c. butter
- 1/4 c. soy sauce
- 2 c. dairy sour cream
- 2 tsp. salt or less
- 1/4 tsp. pepper
- 1/2 c. slivered almonds, some for garnish

INSTRUCTIONS

1. Gently cook wild rice in water for 45 minutes. Drain if necessary.
2. Brown ground beef.
3. Rinse mushrooms; cut off tips of stems, slice caps and sauté with onions and celery in butter for 5 minutes.
4. Combine soy sauce, sour cream, salt and pepper.
5. Add cooked rice, beef, onions, mushrooms, celery mixture and almonds. Toss lightly.
6. Place mixture in lightly greased 3 quart casserole.
7. Bake at 350 degrees for about an hour, uncovered.
8. Add water if needed and season to taste. Stir several times.
9. Garnish with reserved almonds.
10. Serves 12-16

Italian Spaghetti

Janet Sons

INGREDIENTS

- 1 1/2 lbs. hamburger
- 1 onion (chopped)
- 1 green pepper (opt.)
- 1/2 c. celery (chopped)
- 2 (3 oz.) cans tomato paste
- 3 c. tomato juice
- 2 tsp. sugar
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 sm. bay leaf
- 1/2 tsp. oregano
- 1/2 tsp. Worcestershire sauce

INSTRUCTIONS

1. Brown hamburger, onion, green pepper (opt.) and celery.
2. Drain fat.
3. Add remaining ingredients.
4. Let simmer for 1 hour, stirring occasionally.
5. Boil noodles.
6. Put sauce over noodles.
7. Serves 6.

Stroganoff Skillet

Bev O'Day

INGREDIENTS

- 1 lb. ground beef
- 1 med. onion (chopped)
- 1 can cream of mushroom soup
- 1 c. sour cream
- 1 can beef broth
- 1/2 c. water
- 3 c. uncooked med. noodles

INSTRUCTIONS

1. In skillet brown beef and cook onion until tender.
2. Gradually blend in remaining ingredients.
3. Bring to boil, reduce heat.
4. Cover, simmer 10 minutes until noodles are done.
5. Stir often.

Seafood Romanoff

Mrs. Charles Sherlock

INGREDIENTS

- 1 lb. can salmon
- 4 c. cooked noodles
- 1 sm. can chopped pimientos
- 1 1/2 c. sour cream
- 1/2 c. salad dressing
- 1 1/2 c. cottage cheese
- 3 tbsp. grated onions
- 1 clove garlic, grated
- 1 1/2 tsp. Worcestershire sauce
- 3/4 tsp. salt
- 1 c. grated cheddar cheese
- 1 (4 oz.) can mushrooms
- 1 c. buttered bread crumbs

INSTRUCTIONS

1. Mix all except crumbs.
2. Put in buttered shallow 9"x9" casserole.
3. Top with crumbs.
4. May add one can onion rings and paprika.
5. Bake at 350 degrees for 30 minutes.

Chicken & Hashbrowns

No Name

INGREDIENTS

- 1 chicken, cut up
- 1 pkg. O'Krays hashbrowns
- 1 can cream of celery soup
- 1 c. milk
- salt & pepper

INSTRUCTIONS

1. Heat oven to 350 degrees.
2. Brown chicken in skillet, season with salt and pepper.
3. Place hashbrowns in ungreased 9"x13" glass baking pan.
4. Put browned chicken over hashbrowns.
5. Combine soup and milk and pour over chicken.
6. Bake, uncovered 90 minutes.
7. Serve in baking dish.

Wild Rice Turkey Casserole

Diane Herrmann

INGREDIENTS

- 6 oz. pkg. long grain & wild rice mix, cooked according to pkg. directions
- 3 1/2 c. cubed, cooked turkey
- 1 1/2 c. chopped celery
- 1/2 c. chopped onion
- 10 3/4 oz. can cream of mushroom soup
- 8 oz. can water chestnuts, drained & sliced (reserve liquid)
- 1/4 c. soy sauce
- 3/4 c. soft bread crumbs
- 2 tbsp. melted margarine

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Add water to reserved liquids to make 1 cup.
3. Combine all ingredients except bread crumbs and margarine.
4. Spoon into a 3-quart baking dish.
5. Sprinkle with mixture of crumbs and butter.
6. Bake, uncovered, about 1 hour.
7. Serves 8.

Potato Chip Tuna Casserole

Carol Liebhard

INGREDIENTS

- 1 can mushroom soup
- 1/2 c. milk
- 1 can peas, drained
- 7 oz. can tuna, drained
- 1 c. broken potato chips
- lg. chips to garnish

INSTRUCTIONS

1. Mix together and put in casserole dish.
2. Garnish with large chips.
3. Bake 375 degrees for 30 minutes.
4. Serves 4

Green Bean Casserole with Chicken

Marie Cauley

INGREDIENTS

- 6 c. Pepperidge Farm Dressing Mix
- 1 1/2 c. chicken stock
- 3 lb. chicken, boiled & diced
- 1 can green beans, drained (green cut beans)
- 1 can cream of chicken soup stirred with another cup of chicken stock
- 1 pkg. slivered almonds sautéed on top

INSTRUCTIONS

1. Grease bottom and sides of 9"x13" pan.
2. Place in layers as listed and bake for 30 minutes, uncovered at 350 degrees.

Skillet Enchilada

Brenda Liebhard

INGREDIENTS

- 1 c. tomato juice
- 1 tsp. garlic salt
- 2 tsp. chili powder
- 1 tsp. salt
- 1/4 tsp. Tabasco sauce
- 1 lb. ground beef
- 1/2 c. chopped onions
- 1 (10 3/4 oz.) can condensed cream of mushroom soup
- 1 (10 oz.) can Old El Paso enchilada sauce
- 1/3 c. milk
- 2 tbsp. Old El Paso chopped green chilies
- 8 Old El Paso tortillas
- cooking oil
- 2 1/2 c. (10 oz.) shredded sharp American cheese
- 1/2 c. chopped, pitted ripe olives

INSTRUCTIONS

1. In 10" skillet cook ground beef and onion until meat is brown and onion is tender.
2. Drain off excess fat.
3. Stir in soup, enchilada sauce, milk and chilies.
4. Reduce heat, cover and simmer 20 minutes, stirring occasionally.
5. In small skillet dip tortillas in hot oil just until limp, about 5 seconds on each side.
6. Drain on paper toweling.
7. Reserve 1/2 c. cheese.
8. Place 1/4 c. of remaining cheese on each tortilla.
9. Sprinkle with olives.
10. Roll up each tortilla and place seam side down in the sauce in the skillet, cover and cook until heated through, 5 minutes.
11. Sprinkle with reserved cheese, cover and cook until cheese melts, about 1 minute.
12. Makes 4 servings

Broccoli Casserole

Karen Morrison

INGREDIENTS

- 1/2 lb. fresh mushrooms or 1 can (drained)
- 1 box frozen chopped broccoli
- 1 stick margarine
- 3/4 c. celery
- 3/4 c. onions
- 1 can cream of mushroom soup
- 1/2 c. uncooked long grain rice (cook separately)
- 1 c. shredded Mozzarella cheese

INSTRUCTIONS

1. Cook 1/2 c. rice according to directions.
2. Sauté celery and onions in margarine.
3. Mix all ingredients together and bake uncovered at 350 degrees for 30 minutes.

Pork Chop Casserole

Carol Bigaouette

INGREDIENTS

- 6 pork chops
- 1 can mushroom soup
- 1 1/2 c. water
- flour, salt & pepper

INSTRUCTIONS

1. Heat oven to 350 degrees.
2. Dredge chops in flour and brown in skillet.
3. Pour all except 1 tbsp. fat out of skillet.
4. Empty soup and stir well.
5. Add water and heat.
6. Pour over chops.
7. Bake 1 1/4 hours at 350 degrees in covered casserole.

Tator Tot Casserole

Agnes Bailey

INGREDIENTS

- 1 1/4 lbs. hamburger
- 1 env. dry onion soup mix
- 1 can cream soup (mushroom or chicken)
- 1 (10 oz.) pkg. tator tots
- frozen or mixed vegetables (opt.)

INSTRUCTIONS

1. Layer raw hamburger in bottom of baking dish, mixed vegetables (if desired), dry onion soup mix.
2. Spoon soup on top, then the tator tots.
3. Bake, uncovered, for 1 hour at 350 degrees.

Chicken Loaf

Doris Fahey

INGREDIENTS

- 1 c. diced, cooked chicken
- 1 c. soft bread crumbs
- 1 tbsp. chopped parsley
- 1 tsp. chopped green pepper
- 1 tbsp. pimiento
- 1/2 tsp. salt
- 1/4 tsp. paprika
- 3 eggs, beaten
- 2/3 c. milk
- 1 tbsp. melted butter
- 1 can cream of mushroom soup

INSTRUCTIONS

1. Mix all ingredients except cream of mushroom soup.
2. Pour into a buttered loaf pan or casserole dish.
3. Pour can of soup over the loaf.
4. Bake at 350 degrees for 35 minutes.

Green Pepper Steak

Diane Herrmann

INGREDIENTS

- 1 lb. round steak (cut 1/4" thick)
- 1/4 c. soy sauce
- 1 tbsp. oil
- 1 lg. green pepper (cut in strips)
- 1 tbsp. cornstarch
- rice or noodles

INSTRUCTIONS

1. Cut steak in 2"x1" strips and toss with soy sauce.
2. Brown in oil.
3. Add green pepper and cook and stir until meat is completely browned.
4. Combine water and cornstarch and add to meat and cook and stir over medium heat until pepper is tender and sauce is thickened.
5. Serve with rice or noodles.
6. Use fry pan to make.

Microwave Meat Balls

Diane Herrmann

INGREDIENTS

- meat balls (your favorite)
- a good barbeque sauce

INSTRUCTIONS

1. Place meat balls (your favorite) in a shallow glass baking dish.
2. Cover with a paper towel.
3. Heat in microwave 10-15 minutes until meat balls are almost done, turn dish once or twice.
4. Remove from oven, cover with a good barbeque sauce.
5. Place in oven 6-8 minutes or longer.

Meatloaf (Microwave)

Mary Griffin

INGREDIENTS

- 1 1/2 lbs. ground beef
- 1/2 c. fine dry bread crumbs
- 1 egg, beaten
- 3/4 c. milk
- 1/4 c. finely chopped onion
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 c. ketchup

INSTRUCTIONS

1. Mix ground beef lightly with bread crumbs, egg, milk, onion, salt and pepper in a bowl. Pack mixture lightly into a 2-quart glass loaf dish. Cover with waxed paper.
2. Cook in microwave oven 5 minutes at Medium-High. Top with ketchup. Rotate dish 1/2 turn. Cook covered 15 minutes at High.
3. Remove from oven, cover with aluminum foil and let stand 5 minutes. 6 servings

Kugelis (Lithuanian Dish)

Elaine Kurowski

INGREDIENTS

- 1 lb. thick sliced bacon, chopped
- 1 lg. or 2 med. onions, diced
- 1/4-1/2 c. evaporated milk
- 2 eggs
- 6-7 lg. potatoes
- salt to taste
- flour to thicken
- greased baking pan
- sour cream or warmed sauerkraut

INSTRUCTIONS

1. Simmer bacon and onions until lightly browned, reserve bacon grease.
2. Using large bowl, grate potatoes.
3. Add eggs, salt and milk; mix well.
4. Add flour by small amounts until thickened; should be consistency of potato pancakes.
5. Add bacon, onion and bacon grease; stir again.
6. Bake in oblong baking pan with 1 1/2" sides.
7. Bake in slow oven for 1 1/2 to 2 hours until golden brown.
8. Serve warm. Cut in squares.

Bar-B-Q Beef

Jeff Morrison

INGREDIENTS

- 1 c. water
- 1 tbsp. chili powder
- 1/3 c. brown sugar
- 15 oz. catsup
- 1 med. onion, sliced
- 1 tsp. celery salt
- 1 tsp. Worcestershire sauce
- 1/2 tsp. Tabasco sauce
- dash garlic salt

INSTRUCTIONS

1. Mix ingredients together and pour over a beef roast, cover and bake at 250 degrees for 6 hours.

Round Steak with Rich Gravy

Marie Cauley

INGREDIENTS

- 3 lb. beef round steak (top round, bottom round or sirloin tip) 1" thick
- 1/3 c. all-purpose flour
- 3 tbsp. shortening
- 1 env. (about 1 1/2 oz.) dry onion soup mix
- 1/2 c. water
- 1 (10 1/2 oz.) can condensed cream of mushroom soup

INSTRUCTIONS

1. Sprinkle one side of meat with half of the flour; pound in.
2. Turn meat and pound in remaining flour.
3. Cut meat into 6-8 serving pieces.
4. Melt shortening in large skillet; brown meat in shortening over medium heat, about 15 minutes.
5. Sprinkle onion soup mix over meat.
6. Mix water and soup; pour over meat.
7. Cover tightly; simmer 1 1/2 to 2 hours or until tender.
8. Place meat on warm platter.
9. Heat remaining gravy mixture to boiling, stirring constantly; pour over meat.
10. 6-8 servings

Bar-B-Q Hamburger

Dorothy Bartels

INGREDIENTS

- 1 1/2 slices bread
- milk to make bread soft & moist (about 1/2 c.)
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 lbs. ground beef
- thin slices of onion

Sauce

- 1 can tomato soup
- 1 tbsp. vinegar
- 1/2 tsp. mustard
- 1/2 c. catsup
- 3-4 tbsp. barbecue sauce

INSTRUCTIONS

1. Mix all together and fry as you would hamburger.
2. I make 12-14 patties out of this amount.
3. When fried, put into a roasting pan with a thin slice of onion on top of each.
4. Make layers of patties and the following sauce: (see Sauce).
5. This mixture is best if put in refrigerator overnight.
6. Bake in 325 degree oven for an hour until it bubbles good.

Hamburger-Wild Rice Casserole

Joan Fahey

INGREDIENTS

- 1 c. wild rice
- 1 lb. hamburger
- 1 c. diced celery
- 1 lg. onion, minced
- 1 sm. can mushrooms
- 1 can cream of mushroom soup
- 3/4 c. milk

INSTRUCTIONS

1. Cover rice with boiling water and let soak 1 hour.
2. Brown hamburger until redness is gone.
3. Add celery, onion, mushrooms, soup and milk.
4. Add to drained rice.
5. Bake in covered 2 quart greased casserole 1 hour at 325 degrees.

Lasagne

Debra Murphy

INGREDIENTS

- 1 sm. box lasagne noodles
- 2 lbs. hamburger
- 1 med. onion, diced
- 1 med. pepper, diced
- 3 tsp. oregano
- 2 tsp. salt
- 2-3 tsp. garlic salt
- 1 jar tomato sauce or 1 jar Ragu Spaghetti Sauce
- 1 double pkg. Mozzarella cheese, thinly sliced
- Parmesan cheese

INSTRUCTIONS

1. Boil noodles according to package and drain.
2. Brown hamburger and add all ingredients except cheeses.
3. Put layer of sauce in baking dish, then layer of noodles, then layer of Mozzarella cheese - repeat until noodles are used up (putting final layer of sauce on top).
4. Top with Parmesan cheese.
5. Bake in a 9"x13" pan for 40 minutes at 350 degrees.

Bean Hot Dish

Carol Bigaouette

INGREDIENTS

- 1 can yellow butter beans
- 1 can kidney beans
- 1 can pork & beans
- 2 lbs. hamburger
- 2 or 3 strips bacon, fried crisp & cut small
- 2 tbsp. vinegar
- 1/2 c. catsup or tomato soup
- 1 tsp. mustard
- 3/4 c. brown sugar
- pinch of ginger

INSTRUCTIONS

1. Brown and season hamburger and onions.
2. Add all ingredients.
3. Heat through for 5 minutes.

Quick Hot Dish

Scott Morrison

INGREDIENTS

- 1 lb. hamburger
- 1 chopped onion
- 3 med. potatoes, sliced
- 3 carrots, sliced
- any leftover vegetables
- 1 can cream of mushroom soup & 1 can water

INSTRUCTIONS

1. Brown hamburger and onion.
2. Salt and pepper to taste.
3. Mix ingredients together and bake at 350 degrees for 45-60 minutes.

Cashew Rice

Fr. Joe Arackal

INGREDIENTS

- 4 c. cooked rice
- 1 c. cooked wild rice
- 1/4 c. cashews (or sliced almonds)
- 2 tbsp. butter

INSTRUCTIONS

1. Mix the ingredients together in a 2 quart microwave dish.
2. Heat at low heat for 8 minutes.
3. Serves 6

Taco Stir Fry

Fr. Joe Arackal

INGREDIENTS

- 1 c. broccoli, cut up
- 1/2 green pepper, chopped
- 1 tbsp. butter
- 3 tbsp. taco salad dressing
- 1 tsp. Maggie Gin Hot & Spicy Sauce
- 8 cooked sausages, sliced crosswise (about 1/3")
- 1 c. cauliflower, cut up
- any other fresh vegetables
- 1 tbsp. Sweet & Sour Sauce

INSTRUCTIONS

1. In a large frying pan melt butter and sauté broccoli and other vegetables until almost tender.
2. Add green pepper and meat.
3. Pour salad dressing, Sweet and Sour Sauce and Hot and Spicy Sauce over the mixture.
4. Stir until heated through.
5. Add salt and pepper to taste.
6. Serves 4
7. 1 lb. thinly sliced cooked beef or 1 lb. thinly sliced cooked chicken may be substituted for the sausage.
8. As a Lenten dish, cashews and mushrooms may be added as substitute for the meat.
9. Serves 6

Mushroom Beef Curry

Fr. Joe Arackal

INGREDIENTS

- 2 lbs. stew meat (1/2" pieces)
- 4 oz. can mushrooms
- 1 1/2 tbsp. curry powder (mild)
- 1 tbsp. coriander powder
- 1/4 tsp. nutmeg
- 1 tbsp. butter
- 1/4 c. wine (or cooking sherry)
- 1/2 c. sour cream
- 1/2 tsp. ginger
- 1/4 tsp. garlic powder
- 1/4 tsp. paprika
- salt to taste

INSTRUCTIONS

1. Brown the meat and drain off the fat.
2. In a large frying pan melt the butter and add spices and sauté.
3. Add the meat, drained mushrooms and stir.
4. Add wine and continue to cook and stir for about 10 minutes over medium heat.
5. Add sour cream and cook until meat is tender.
6. Serve over plain cooked rice.
7. Serves 6

Coconut Beef Curry

Fr. Joe Arackal

INGREDIENTS

- 2 lbs. stew meat (1/2" pieces)
- 1/2 c. thinly sliced coconut
- 1 1/2 tbsp. curry powder (mild)
- 1 tbsp. coriander powder
- 1/4 tsp. nutmeg
- 1 tbsp. butter
- 1/2 c. coconut milk (juice)
- 1/4 c. sour cream
- 1/2 tsp. ginger
- 1/4 tsp. garlic powder
- 1/4 tsp. paprika
- salt to taste

INSTRUCTIONS

1. Brown the meat and drain off the fat.
2. Break open coconut and crack into small pieces. Discard watery milk. Remove the shell and the brown, hard skin.
3. Put half the coconut in a blender, extracting the milk (juice). The other half should be sliced into small, 1/2" x 1/8" pieces.
4. In a large frying pan melt the butter and add the spices and sauté. Add coconut milk and stir.
5. Add the meat and the coconut pieces and thoroughly mix with spices.
6. Continue to cook and stir for about 10 minutes over medium heat.
7. Add sour cream and cook until meat is tender.
8. Serve with plain cooked rice. Serves 6

Teachers' Curried Chicken

Fr. Joe Arackal

INGREDIENTS

- 5 lbs. chicken drumsticks
- 1 can mushroom soup
- 3 tbsp. curry powder (mild)
- 2 1/2 tbsp. coriander powder
- 1/2 tsp. nutmeg
- 1/2 tsp. powdered caraway
- salt to taste
- 1 c. wine
- 1/4 c. sour cream
- 1/2 tsp. ginger
- 1/4 tsp. garlic powder
- 1 tsp. paprika

INSTRUCTIONS

1. Marinate chicken pieces in wine 1 hour.
2. Brown the marinated chicken in a large pan.
3. Stir together and dissolve the soup and the spices in 2 c. water.
4. Heat and pour the mixture over the browned drumsticks.
5. Bake 1 hour or until tender.
6. Serve over plain, cooked rice. Serves 12-15

Shrimp Curry

Fr. Joe Arackal

INGREDIENTS

- 12 oz. cooked, thawed shrimp
- 6 oz. mushrooms
- 1/2 c. sour cream
- 1 1/2 tsp. curry powder (mild)
- 1 tsp. coriander powder
- dash of nutmeg
- salt to taste
- 1/2 c. milk
- 2 tbsp. butter
- 1/4 tsp. ginger
- Italian Seasoning
- dash of garlic powder
- 1/2 tsp. paprika

INSTRUCTIONS

1. Melt the butter in a frying pan.
2. Add the spices and sauté.
3. Add shrimp and mushrooms and stir.
4. Add sour cream and milk and stir well again.
5. Bring to a boil, then lower heat.
6. Simmer over low heat for 4 minutes, stirring occasionally.
7. Serve over plain, cooked rice. Serves 4

Microwave Curried Fish

Fr. Joe Arackal

INGREDIENTS

- 1 lb. thawed & scored fish
- 1 tsp. curry powder (mild)
- dash of garlic powder
- dash of nutmeg
- 2 tbsp. butter
- 1 1/2 tsp. paprika
- 1/2 tsp. Italian Seasoning
- salt & pepper to taste

INSTRUCTIONS

1. Melt the butter and mix with the curry powder, paprika, garlic powder and nutmeg.
2. Place the fish in a 9"x13" microwave dish and pour the butter mixture over.
3. Cook for 5 minutes. Baste.
4. Add the Italian Seasoning. Salt and pepper to taste.
5. Cook an additional 5 minutes.
6. This may be cooked in the broiler, altering the cooking time.
7. Serves 4

Soups & Salads



Super Soups & Scrumptious Salads

KITCHEN TIPS

- For soup and stew that is too salty, add a raw potato and discard after cooking. The potato absorbs the salt.
- Did you know? Cooking in cast iron definitely boosts iron intake. Soup simmered for a few hours in an iron pot has almost thirty times more iron than soup cooked in another pan.
- Thickeners for soups can be either flour or cornstarch. It is a good idea to add the thickener with the pan off the heat to avoid the danger of lumping. Flour is good for soups to be served hot. Cornstarch is better for cold soups.
- Most important of all, remember that hot soups should be served HOT and cold soups COLD — none benefit from being served lukewarm.
- If delayed in tossing salads, greens will stay fresh under a drape of paper towels wrung out of ice water.
- Always shake on oil and vinegar dressing just before using.
- When unmolding a salad, always sprinkle a few drops of water on the serving plate. It will be easy to move the salad around to position it correctly.
- For a stay put garnish in a molded salad, arrange design, pour over thin layer of partially set gelatin. Chill.
- To test freshness of dried herbs, rub them between your hands. Oil of your hand extracts the essence of the herb. If there is no smell, they are no good.
- Season with seeds to add flavors:
- Caraway: Tangy and slightly sweet
- Cardomon: Spciy
- Celery: Strong, use sparingly
- Cumin: Slightly bitter
- Dill: Pungent and strong in flavor
- Fennel: Licorice flavor
- Mustard: Dry mustard is a mixture of ground seeds of several mustard varieties.
- Sesame: Sweet, nutty flavor
- For crunchy cole slaw, cut cabbage in half and soak in salted water for an hour. Drain well, then proceed with recipe.
- Add a small amount of beet vinegar to mayonnaise to give it a pretty color for salads.

Orange Compote Salad

Mrs. Norbert (Darlain) Kaufmann

INGREDIENTS

- 1 (3 oz.) pkg. vanilla pudding
- 1 (3 oz.) pkg. vanilla tapioca pudding
- 1 can crushed pineapple & juice
- 1 can mandarin oranges, drained
- 1 c. whipped cream
- 1 (3 oz.) pkg. orange Jell-O
- 3 c. boiling water

INSTRUCTIONS

1. Combine in saucepan the puddings and Jell-O.
2. Then add 3 c. boiling water and cook until thick.
3. Pour into bowl and cool completely.
4. Then add crushed pineapple and juice and 1 can drained mandarin oranges.
5. Fold in whipped cream and chill.

Super V-8 Soup

No Name

INGREDIENTS

- 1 lb. ground beef
- 1 med. onion
- 1 lg. can V-8 juice
- 3 c. mixed vegetables
- salt & pepper to taste

INSTRUCTIONS

1. Brown ground beef and onion in skillet, stirring until crumbly.
2. Add remaining ingredients, mixing well.
3. Simmer until vegetables are tender.
4. This makes 4 servings.

Kitchen Salad

Carol Liebhard

INGREDIENTS

- 1 (7 oz.) pkg. macaroni (any kind)
- 1 sm. diced onion
- 1/2 c. diced celery
- 1 sm. can Spam (cubed)
- 1/2 c. cheddar cheese (cubed)
- 1 can peas, drained
- Miracle Whip Salad Dressing

INSTRUCTIONS

1. Cook macaroni according to package directions.
2. Drain and add all the ingredients from above.
3. Mix in enough Miracle Whip to moisten and hold together.
4. Garnish with radish slices or hard boiled eggs.
5. Chill in refrigerator until ready to serve.

Shrimp Salad

Laurie Liebhard

INGREDIENTS

Salad

- 1 can med. shrimp, drained & rinsed (frozen shrimp may be used)
- 1 c. diced celery
- 1/4 c. diced onions
- 3 c. cooked, chilled macaroni

Dressing

- 1 c. Miracle Whip
- 1/2 c. Western French Dressing
- 1/4 tsp. parsley
- 1/4 tsp. paprika

INSTRUCTIONS

1. Combine ingredients and mix with the following dressing:

Golden Cream Soup

Shirley Carney

INGREDIENTS

- 3 c. chopped potatoes
- 1 c. water
- 1/2 c. celery slices
- 1/2 c. carrot slices
- 1/4 c. chopped onions
- 1 tsp. parsley flakes
- 1 chicken bouillon cube
- 1/2 tsp. salt
- dash of pepper
- 1 1/2 c. milk
- 2 tbsp. flour
- 1/2 lb. Velveeta cheese, cubed

INSTRUCTIONS

1. In large saucepan, combine vegetables, onions, parsley, bouillon cube and seasonings; mix well.
2. Cover, simmer until vegetables are tender.
3. Gradually add milk to flour, mixing until well blended, add milk mixture to vegetables.
4. Cook until thickened, add cheese, stir until melted.
5. 6-8 servings

Soup Mixture

Janice Fahey

INGREDIENTS

- 1 peck tomatoes
- 2 qts. carrots
- 12 onions
- 1 tsp. pepper
- 2 heads cabbage
- 3 bunches celery
- 5 qts. water
- 6 tsp. canning salt

INSTRUCTIONS

1. Chop vegetables and mix together.
2. Boil 1 hour.
3. Seal in jars.

Vomaco

Marty Timmons

INGREDIENTS

- 6 large potatoes
- 2 qt. water
- 2 large onions, cut up
- 2 c. fresh green beans, cut into 1" lengths (or canned beans with liquid)
- dill weed, stem and all (or 2 tsp. dill seed)
- about 1 tsp. salt
- about 1/4 tsp. pepper
- about 1/2 c. flour
- 1 c. cold water
- 1 pt. heavy (whipping) cream
- about 1/4 c. vinegar
- fresh zelnacky (sauerkraut bread), for serving
- hard-cooked eggs, chopped (optional)

INSTRUCTIONS

1. Peel six large potatoes and cut into small pieces.
2. Put into a large soup kettle and cover with two quarts water.
3. Add two large onions, cut up and 2 c. fresh green beans, cut into 1" lengths.
4. Throw in a large piece of dill weed, stem and all (or use 2 tsp. dill seed).
5. Salt and pepper to taste, using about 1 tsp. salt and 1/4 tsp. pepper.
6. Bring to a boil and then simmer until vegetables are tender, about 1/2 hour.
7. If canned beans are substituted for fresh ones, add them, liquid and all, after the potatoes are cooked.
8. Thicken soup with a paste of about 1/2 c. flour mixed with 1 c. cold water.
9. As soon as soup thickens, pour in one pint heavy (whipping) cream.
10. Heat again, but do not bring to the boiling point.
11. Add about 1/4 c. vinegar and serve in soup bowls with fresh zelnacky (sauerkraut bread).
12. Some people like to chop hard-cooked eggs into this soup - pass a bowl of these around, too.
13. Put the vinegar bottle on the table for those who like a sharper taste to their soup.

Chicken Soup

Diane Herrmann

INGREDIENTS

Soup

- 1 stewing hen, cut up
- water
- 2 bay leaves
- 1 onion, cut in quarters
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 carrot, chopped
- ice cubes
- 2 stalks celery, cut in small pieces
- chicken bouillon (1 tsp. for each 3/4 c. water added)

Homemade Noodles

- 2 egg yolks
- 1 tbsp. soft butter
- 2 tbsp. milk
- 1/2 tsp. salt
- 1/4 tsp. baking powder
- flour

INSTRUCTIONS

Soup

1. Cover a stewing hen (cut-up) with water.
2. Add 2 bay leaves, 1 onion, cut in quarters, 1 tsp. salt, 1/2 tsp. pepper and 1 carrot, chopped.
3. Cook until tender.
4. Cool broth by adding ice cubes and skim off most fat.
5. Cut chicken meat into small pieces.
6. Return meat to broth with 2 stalks celery, cut in small pieces; add 1 tsp. chicken bouillon for each 3/4 c. water you add to get the amount of broth you want.
7. Bring to a boil while making homemade noodles.

Homemade Noodles

1. Beat 2 egg yolks until thick.
2. Add 1 tbsp. soft butter, 2 tbsp. milk, 1/2 tsp. salt, 1/4 tsp. baking powder; mix well.
3. Add enough flour to make dough.
4. Roll out between 2 layers of waxed paper.
5. Cut in strips.
6. Drop in boiling soup.
7. Cook until tender (1/2 to 1 hour).

Heavenly Salad

Carol Liebhard

INGREDIENTS

- 2 eggs (beaten)
- 2 tbsp. sugar
- 2 tbsp. orange juice
- 2 c. sour cream
- 1 c. seedless grapes (green)
- 1 c. canned bing cherries
- 1 (10 oz.) pkg. frozen mixed fruit, thawed & drained
- 2 tbsp. vinegar
- 1 tbsp. butter
- dash of salt
- 1 c. sliced bananas
- 1 c. diced pineapple
- 1 c. diced oranges
- 2 c. sm. marshmallows
- 2 c. flaked coconut

INSTRUCTIONS

1. Combine eggs, sugar, orange juice and vinegar in saucepan; mix until blended, stirring constantly, cook over medium heat until thickened.
2. Remove from heat, add butter, salt, and stir until butter melts.
3. Chill.
4. Fold in sour cream.
5. Combine remaining ingredients in a bowl.
6. Add dressing and toss.
7. Sprinkle with coconut and chill.
8. Serves 8-10

Cucumber Salad

Carol Liebhard

INGREDIENTS

- 6-8 cucumbers (peel & slice)
- 1 sm. onion (chopped)
- 3 tbsp. vinegar
- sugar to taste

INSTRUCTIONS

1. Add enough salad dressing to mix pickles, put in refrigerator.
2. Pickles will make more juice.

Quick & Easy Fruit Salad

Diane Herrmann

INGREDIENTS

- 1 can fruit cocktail
- 1 can chunk pineapple
- 1 can mandarin oranges
- 1 pkg. instant vanilla pudding
- 3/4 c. juice (from the drained fruit)
- 1 (8 oz.) container Cool Whip
- 3 c. miniature marshmallows

INSTRUCTIONS

1. Drain 1 can each of fruit cocktail, chunk pineapple and mandarin oranges.
2. Or any fruits of your choice and save juice.
3. Sprinkle 1 package instant vanilla pudding over drained fruit.
4. Add 3/4 c. juice and mix well.
5. Fold in 1 (8 oz.) container of Cool Whip and 3 c. miniature marshmallows.

Bean Salad

Marie Cauley

INGREDIENTS

- 1 can green beans
- 1 can kidney beans
- 1 can yellow beans
- 1 can lima beans
- 3/4 c. onion rings
- 1/2 c. green pepper
- 1/3 c. salad oil
- 3/4 c. sugar
- 2/3 c. vinegar
- 1 tsp. salt
- 1/2 tsp. pepper

INSTRUCTIONS

1. Drain beans well.
2. Mix all ingredients well.
3. Pour over beans and marinate overnight.

Fruit Salad

Diane Herrmann

INGREDIENTS

- 1 lg. can fruit cocktail, drained
- 2 bananas, sliced
- 1 c. coconut

INSTRUCTIONS

1. Mix all ingredients in mixing bowl.
2. Chill.
3. Serves 6.

Watergate Salad

Carol Liebhard

INGREDIENTS

- 1 (3 1/2 oz.) pkg. pistachio instant pudding
- 1 (No. 2) can crushed pineapple & juice
- 1 (9 oz.) container whipped topping
- 1 c. miniature colored marshmallows
- 1 sm. jar maraschino cherries (drained)
- 2 (11 oz.) cans mandarin oranges (drained)

INSTRUCTIONS

1. Mix pineapple and juice with dry pistachio pudding in large bowl.
2. Add remaining ingredients; mix together.
3. Chill overnight and serve.

Sinful Salad

Carol Liebhard

INGREDIENTS

- 1 lg. pkg. (6 oz.) strawberry gelatin
- 1 c. boiling water
- 3 med. bananas, mashed about 1 c.
- 1 (20 oz.) can crushed pineapple, drained
- 1 c. chopped pecans
- 2 c. sour cream
- 2 (10 oz.) pkgs. frozen strawberries, thawed & drained

INSTRUCTIONS

1. Combine Jell-O and boiling water, stir with rubber spatula until gelatin is completely dissolved.
2. Cool.
3. Add bananas, pecans, strawberries, pineapple to Jell-O, stir (divide in half).
4. Pour 1/2 into 12"x8" pan.
5. Refrigerate until set. 1 hour.
6. Keep other half at room temperature.
7. Spread sour cream evenly over partially set Jell-O in pan.
8. Pour on rest of liquid Jell-O.
9. Cover and refrigerate until set, about 1 1/2 hours or overnight.
10. Makes 12 servings

Taco Salad

Diane Herrmann

INGREDIENTS

- 1 med. head lettuce, chopped
- 1 can chili beans with meat sauce
- 1 lb. sharp cheddar cheese, grated
- 2 lbs. hamburger, browned & cooled
- 1 pkg. taco seasoning
- 3 tomatoes, cubed
- 1 chopped onion
- 1 pkg. taco flavored Doritos

INSTRUCTIONS

1. Toss gently.
2. Immediately before serving pour over dressing: 3/4 bottle Catalina dressing and 1/4 bottle taco sauce.

7-Up Salad

Dorothy Bartels

INGREDIENTS

- 2 bottles 7-Up
- 2 pkgs. lime Jell-O
- 1/2 pt. whipping cream
- 2 pkgs. cream cheese
- few cherries & nuts cut-up

INSTRUCTIONS

1. Heat 1 bottle of 7-Up and dissolve Jell-O in it.
2. Add the other 7-Up cold.
3. When mixture sets a little add softened cream cheese and whip.
4. Fold in whipped cream and cherries and mold.

Bridge Club Salad

Marilyn Bigaouette

INGREDIENTS

- 1 (3 oz.) pkg. lime Jell-O
- 1 (3 oz.) pkg. lemon Jell-O
- 1 pt. vanilla ice cream
- 1 sm. can crushed pineapple
- 1 can fruit cocktail, drained

INSTRUCTIONS

1. Save juices.
2. Heat juice and add hot water to make 3 cups.
3. Add Jell-O and let stand until thick.
4. Whip well.
5. Add 1 tbsp. ice cream at a time and beat well.
6. Add cocktail and pineapple.

Macaroni Fruit Salad

Gloria Flannery

INGREDIENTS

- 1 (7 oz.) pkg. ring macaroni
- 2 eggs, beaten
- 1 c. sugar
- 2 tbsp. flour (I use a little more)
- 1/2 tsp. salt
- 2 (No. 2) cans crushed pineapple
- 1 pt. cream, whipped
- 1 (No. 202) can fruit cocktail
- 2 c. miniature marshmallows

INSTRUCTIONS

1. Cook macaroni; drain and cool.
2. Cook together eggs, sugar, flour and salt.
3. Add pineapple juice and cook until thick.
4. Pour mixture over the macaroni rings and let stand overnight.
5. Next day fold in whipped cream, drained fruit cocktail, marshmallows and drained pineapple.
6. Makes large bowl.

Rainbow Salad

Doris Fahey

INGREDIENTS

- 1 pkg. black raspberry Jell-O
- 1 pkg. lemon Jell-O
- 1 pkg. strawberry Jell-O
- 1 pkg. lime Jell-O
- 1 pkg. orange Jell-O
- 1 pkg. black cherry Jell-O
- 1 (16 oz.) tub sour cream, room temperature

INSTRUCTIONS

1. Add 1 c. boiling water to first package Jell-O and stir until dissolved.
2. Remove 1/2 c. and add to the sour cream slowly so lumps don't form.
3. Pour into 13"x9" in pan or large bowl and refrigerate 30 minutes.
4. Add 3 tbsp. cold water to remaining Jell-O and keep at room temperature, then pour over first layer and refrigerate again until set.
5. Repeat procedure for all layers.
6. Makes 12 layers.
7. Cut into squares or serve in large bowl.

Jell-O with Wine

Marilyn Bigaouette

INGREDIENTS

- 2 (3 oz.) pkgs. raspberry Jell-O
- 1 can cranberry sauce
- 1 (8 oz.) can crushed pineapple
- chopped nuts
- 3/4 c. red wine

INSTRUCTIONS

1. Add 2 c. boiling water to Jell-O and dissolve.
2. Add cranberry sauce and wine.
3. Let chill.
4. Add pineapple and nuts.
5. Set until firm.

Pudding Jell-O Salad

Marilyn Bigaouette

INGREDIENTS

- 1 (3 oz.) pkg. vanilla tapioca pudding
- 1 (3 oz.) pkg. Jell-O
- 3 c. boiling water
- 1 pkg. Dream Whip, whipped or 1 c. whipping cream, whipped
- 1 can drained fruit

INSTRUCTIONS

Salad

1. Mix vanilla tapioca pudding and Jell-O.
2. Add hot water and bring mixture to a boil.
3. Let cool and gel.
4. Add whipped topping and drained fruit.

Combinations

1. orange Jell-O & mandarin oranges
2. black cherry Jell-O and dash sweet cherries
3. strawberry Jell-O & strawberries
4. peach Jell-O & peaches

Festive Fruit Salad

Dorothy Bartels

INGREDIENTS

- 1 (1 lb.) can = 2 c. light sweet cherries
- 1 (1 lb.) can = 2 c. dark sweet cherries, pitted
- 1 (1 lb.) can sliced peaches
- 1 (1 lb.) can sliced pears (quartered)
- 1 (13 oz.) can = 1 2/3 c. pineapple chunks
- 1 c. tiny marshmallows
- 1/2 c. dairy sour cream
- 1 c. whipped cream, whipping cream (whipped)

INSTRUCTIONS

1. Drain fruits thoroughly and combine ingredients, fold into fruit.
2. Chill overnight.
3. Fruit cocktail may be substituted for the cherries.
4. Serves 12-15

Light 'N Fruity Salad

Doris Fahey

INGREDIENTS

- 1 pkg. Jell-O, any flavor
- 2/3 c. boiling water
- 2 c. ice cubes
- 3 1/2 c. Cool Whip
- 1 c. fresh or canned fruit, drained & diced

INSTRUCTIONS

1. Dissolve gelatin completely in boiling water, stirring about 3 minutes.
2. Add ice cubes and stir until thickened.
3. Remove any unmelted ice.
4. Using wire whip, blend in whipped topping and whip until smooth.
5. Fold in fruit and chill.
6. May also spoon into a 9" graham cracker crust, prepared, and you can have an easy and luscious pie.

Broccoli Salad

Brenda Liebhard

INGREDIENTS

- 1/2-1 lb. fresh mushrooms
- 1 head broccoli
- 1 head cauliflower
- some celery
- 1 can chopped black olives
- 1 pt. cherry tomatoes
- 1/2 green pepper, chopped
- 1 (8-10 oz.) bottle Italian Dressing (Wish Bone)
- 1 pkg. dry Italian dressing

INSTRUCTIONS

1. Marinate overnight.

Pretzel Salad

Brenda Liebhard

INGREDIENTS

- 2 1/2 c. coarsely crushed pretzels
- 3 tbsp. sugar
- 3/4 c. melted butter or oleo
- 1 (8 oz.) pkg. cream cheese, softened
- 1 c. powdered sugar
- 1 egg
- 1 (3 1/2 oz.) pkg. Dream Whip or 2 c. Cool Whip
- 2 (3 oz.) pkgs. raspberry Jell-O

INSTRUCTIONS

1. Combine pretzels, 3 tbsp. sugar and butter.
2. Press in 9"x13" pan.
3. Bake at 350 degrees for 10 minutes; cool.
4. Beat sugar, cream cheese and egg.
5. Fold in whipped topping.
6. Spread over pretzels.
7. Make Jell-O; chill slightly.
8. Pour over cream cheese topping.

Fresh Vegetable Salad

Bev Fahey

INGREDIENTS

- 1 head cauliflower, broken into sm. pieces
- 1 head broccoli, broken into sm. pieces
- 1 box frozen peas, thawed
- 2 c. mayonnaise
- 1 c. sour cream
- garlic powder to taste
- salt & pepper

INSTRUCTIONS

1. Mix all ingredients together.
2. Top with Parmesan cheese.
3. Refrigerate overnight.

Cherry Salad

Pat Breeggemann

INGREDIENTS

- 1 can cherry pie filling
- 1 (13 oz.) can condensed milk
- 1 c. chopped walnuts
- 1 can crushed pineapple
- 1 medium carton of Cool Whip

INSTRUCTIONS

1. Combine: cherry pie filling, condensed milk, walnuts and crushed pineapple.
2. Fold in medium carton of Cool Whip.
3. Refrigerate overnight

Vegetables



Various Veggie Tips

KITCHEN TIPS

- Bake potatoes in half the usual time by letting stand in boiling water for 15 minutes before putting them into a very hot oven.
- Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.
- Plant a few sprigs of dill near your tomato plants to prevent tomato worms on your plants.
- Exposure to direct sunlight softens tomatoes instead of ripening them. Leave the tomatoes, stem-up, in any spot where they will be out of direct sunlight.
- Next time you are cooking cabbage, put a heel of bread on top of cabbage before putting the lid on the pot — there will be NO odor. The bread has no effect on the cabbage and should be removed after cooking. Works for broccoli and brussel sprouts too.
- A deep or rich color generally indicates highest food value and flavor in vegetables. For example, the dark green outer leaves of leafy vegetables have more nutrients than the lighter colored inner ones. Also, bright orange carrots may provide more vitamin A than paler ones.
- Remember to remove the tops of carrots before storing. Tops drain the carrots of moisture, making them limp and dry.
- You'll shed less tears if you cut the root end of the onion off last; or, freeze or refrigerate before chopping.
- Beans are nutritional superstars. Packed with protein, low in fat and cholesterol, beans are one of the best sources of complex carbohydrates and dietary fiber. Surprisingly, beans contain more fiber per serving than most other vegetables, fruits, grains or cereals. A diet high in soluble fiber has been linked to such virtues as lowering cholesterol, maintaining blood sugar levels or body energy, and delaying feeling hungry.
- Lettuce leaves absorb fat. Place a few into the pot and watch the fat cling to them.
- Ripen green bananas or green tomatoes by wrapping them in a wet dish towel and placing them in a paper sack.
- A squirt of lemon in the water when cooking cauliflower will keep the cauliflower from discoloring.
- Cook carrots with potatoes and then mash them all together. This makes the potatoes a slight orange color and produces an entirely new flavor.
- Never immerse mushrooms in water when cleaning. They will absorb too much liquid. For prime mushrooms, buy only those with closed caps. The gills should not be showing.

Copper Carrots

Agnes Bailey

INGREDIENTS

Carrots

- 2 lbs. carrots, sliced in chunks

Onion and pepper

- 1 med. sized onion
- 1 green pepper

Sauce

- 1/2 c. salad oil
- 1 c. sugar
- 3/4 c. vinegar
- 1 tsp. Worcestershire sauce
- 1/2 tsp. salt
- 1 tsp. paprika
- 1 tsp. dry mustard

INSTRUCTIONS

1. Boil carrot chunks in water until tender; drain.
2. Slice or cut onion and green pepper into chunks.
3. Heat just to boil 1 can tomato soup and add: (the sauce ingredients above)
4. Stir well.
5. Pour over carrots, onion and pepper mixture.
6. Refrigerate.
7. Keeps well.

Cheezy Broccoli

Carol Fogarty

INGREDIENTS

- 2 (10 oz.) pkgs. frozen chopped broccoli
- 2 c. Minute Rice
- 2 cans cream of chicken soup
- 1 c. milk
- 1 (16 oz.) jar Cheez Whiz
- 1 tbsp. salt
- 1/2 tsp. pepper
- 1 c. chopped celery
- 1/2 c. chopped onion (opt.)
- 1 can sliced water chestnuts

INSTRUCTIONS

1. Mix together and bake 350 degrees for 1 hour in a 2 quart casserole.
2. Serves 12.

Broccoli-Cauliflower Mix

Diane Herrmann

INGREDIENTS

- 1 pkg. mixed frozen vegetables (broccoli, cauliflower & carrots)
- 1 pkg. cauliflower

INSTRUCTIONS

1. Parboil above for 7 minutes.
2. Heat together small jar of Cheez Whiz and 1 can of celery soup.
3. Put vegetables in buttered casserole and fold in cheese mixture.
4. Bake at 350 degrees for 30 minutes.
5. Arrange 1 can onion rings on top after baking.

Hot Vegetable Cheese Dish

Mary Flynn

INGREDIENTS

- 1 frozen box cut up: cauliflower, broccoli, brussel sprouts, carrots

INSTRUCTIONS

1. Cook as directed.
2. Heat 1 can cream of mushroom soup and 1 small jar (8 oz.) Cheez Whiz until melted.
3. Pour over cooked vegetables.
4. Bake 20 minutes at 350 degrees in a 2 quart casserole.

Cheesy Broccoli Bake

Shirley Carney

INGREDIENTS

- 1 (10 oz.) pkg. frozen broccoli (chopped)
- 1 can cheddar cheese soup
- 1 can ham, chicken or turkey soup
- 1 c. cooked rice
- 1/2 c. sour cream
- 1/2 c. buttered bread crumbs

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Cook broccoli until barely tender.
3. Drain well.
4. Stir soup and sour cream together.
5. Add remaining ingredients to soup and sour cream mixture.
6. Spoon into 1 1/2 quart casserole.
7. Sprinkle with bread crumbs.
8. Bake 30-35 minutes.
9. Serves 4-6

Microwave Scalloped Potatoes

Diane Herrmann

INGREDIENTS

- 4 med. potatoes, sliced 1/8" thick
- 1 c. scalded milk
- 3 tbsp. flour
- 2 tbsp. butter
- 3/4 tsp. salt

INSTRUCTIONS

1. Place potatoes, flour and salt in layers in a 1 1/2 quart casserole.
2. Dot with oleo.
3. Pour milk over potatoes.
4. Cover and cook 7-9 minutes or until potatoes are tender (usually longer).

Hash Brown Potatoes

Mrs. Michael Flaherty

INGREDIENTS

- 32 oz. or 2 lbs. frozen hash browns
- 1 can cream of potato soup
- 1 can cream of celery soup
- 1 c. grated onion
- 1 pt. sour cream
- 1 c. cheddar cheese, grated
- salt & pepper to taste

INSTRUCTIONS

1. Do not thaw the potatoes but wipe off moisture with paper towel.
2. Put in 3 quart casserole, bake 1 1/2 to 2 hours at 300 degrees, uncovered.

Baked Beans

Janice Fahey

INGREDIENTS

- 3 lbs. beans
- 3/4 c. brown sugar
- 1 tsp. dry mustard
- 6 slices bacon
- 1/2 c. catsup

INSTRUCTIONS

1. Put all together and bake at 350 degrees for 2 1/2 hours, uncovered.

Bacon Cheese Stuffed Potatoes

Bev O'Day

INGREDIENTS

- 4 med. baking potatoes
- 6 slices bacon
- 1/2 c. milk
- 3 tbsp. butter or margarine
- 1/4 tsp. salt
- 1/2 tsp. dry mustard
- 1/8 tsp. pepper
- 1 tsp. chives
- 2/3 c. shredded cheddar or American cheese

INSTRUCTIONS

1. Bake or microwave potatoes, fry or microwave bacon, microwave at 4 1/2 minutes.
2. Let stand while preparing potatoes.
3. Slice top from each potato, scoop out insides and place in medium mixing bowl.
4. Set shells aside, add milk, butter and seasonings to potatoes; mash until fluffy.
5. Stir in cheese.
6. Crumble bacon, add 2/3 of it to potato mixture.
7. Spoon mixture in potato shells.
8. Sprinkle remaining bacon and chives over top.
9. Place potatoes on serving plate.
10. Microwave at high 3-4 minutes or until hot.
11. Rotate dish after half the cooking time.
12. Serves 4

Three Bean Bake

Mrs. Norbert (Darlain) Kaufmann

INGREDIENTS

- 1 lb. can pork & beans in tomato sauce
- 1 (1 lb.) can butter beans, drained
- 1 (1 lb.) can chili beans
- 1/2 c. brown sugar
- 1 sm. onion, chopped
- 2 tbsp. vinegar
- 1/4 tsp. oregano
- 1 lb. frankfurters (sliced) or desired amount bacon (browned)

INSTRUCTIONS

1. Combine in large bowl.
2. Turn into 2 1/2 quart casserole.
3. Bake, uncovered, at 350 degrees for 2 hours.
4. Stir occasionally.
5. Makes 8-10 servings.

Creamy Rice

Carol Bigaouette

INGREDIENTS

- 1 c. rice
- 3 c. milk
- 2 c. water
- 1 tsp. salt

INSTRUCTIONS

1. Put ingredients in top of double boiler.
2. Cook 2 hours, stirring occasionally.
3. When done, add sugar and butter to taste.
4. Sprinkle with cinnamon.

Miscellaneous



Potpourri

KITCHEN TIPS

- To determine whether an egg is fresh without breaking the shell, immerse the egg in a pan of cool salted water. If it sinks to the bottom, it is fresh. If it rises to the surface, throw it away.
- Vinegar brought to a boil in a new frying pan will prevent food from sticking.
- When frying, turn a metal colander upside down over the skillet. This allows steam to escape, but keeps the fat from spattering.
- Club soda cleans and polishes kitchen appliances at the same time.
- When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.
- Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears, wipe with your regular kitchen cleaner.
- Once an onion has been cut in half, rub the left-over side with butter and it will keep fresh longer.
- Popcorn: It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate “old maids.” “Old Maids” can also be eliminated by running ice cold water over the kernels before throwing into the popper.
- Pinch of rosemary to water cooking rice will add an interesting flavor.
- Cook wild meats with onions, cuts down wild flavor.
- Do you substitute ingredients? This is always risky — don't do it! For example, sifted flour is not interchangeable with unsifted.
- Food will keep hot up to 1 hour if taken somewhere, by wrapping hot food in double thickness of aluminum foil.
- Garlic helps to prevent cholesterol build up. Helps prevent heart disease by slashing cholesterol levels in the blood and lowering dangerous blood fat levels.
- Don't let spilled wine spoil your prettiest tablecloth. While the stain is still wet, cover it with a mound of ordinary table salt; when dry just brush away. The salt will absorb the wine so completely you won't even have to wash the cloth.
- Shaving cream is one of the most useful upholstery cleaners.
- To remove water rings and stains from inside small glass or crystal vases, dampen the inside and add any toilet bowl cleaner. Let stand 10 minutes. Rinse thoroughly.
- To clean and shine copper pots, rub with Worcestershire sauce or catsup. The tarnish will disappear.
- To get cotton white socks white again, boil in water to which a slice of lemon has been added.

Caramel Corn

Carol Fogarty

INGREDIENTS

- 2 sticks butter
- 2 c. brown sugar
- 1/2 c. white corn syrup
- 1 tsp. soda
- 1 tsp. salt
- 7 1/2 qts. popped corn

INSTRUCTIONS

1. Melt butter in saucepan; add sugar and corn syrup.
2. Bring to boil, cook 5 minutes.
3. Remove from heat and stir in soda and salt.
4. Place popped corn in large roaster, pour caramel mixture over corn.
5. Bake at 250 degrees for 1 hour stirring every 15 minutes.
6. Spread on cookie sheets to cool. Store in airtight container.

Syrup

Diane Herrmann

INGREDIENTS

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. water
- 1 1/2 tsp. maple flavoring

INSTRUCTIONS

1. Boil together 1 c. brown sugar, 1 c. white sugar and 1 c. water.
2. Add 1 1/2 tsp. maple flavoring.

Chocolate Syrup

Mary Ann Bigaouette

INGREDIENTS

- 1 1/4 c. sugar
- 3 tbsp. cornstarch
- 1 1/2 c. milk
- 1 oz. unsweetened chocolate
- 2 tbsp. butter (listed in instructions)

INSTRUCTIONS

1. Mix together sugar and cornstarch in medium skillet.
2. Add milk and unsweetened chocolate.
3. Bring to a rolling boil. Syrup will thicken.
4. Remove from heat and add 2 tbsp. butter.
5. Serve hot over ice cream.

Peco Flake Peanut Butter

Pat Breeggemann

INGREDIENTS

- 2 c. sugar
- 1 c. light syrup
- 1 c. water
- 9-12 oz. raw chip coconut
- 1 tsp. soda
- 1 tbsp. butter
- 12 oz. raw peanuts
- 1 tsp. salt

INSTRUCTIONS

1. Combine the sugar, syrup, peanuts, salt and water in heavy saucepan.
2. Cook until hard crack stage on thermometer.
3. Add butter and soda and stir until well blended.
4. Add the raw coconut and mix well until the coconut is covered with the mixture.
5. Pour out onto 2 buttered cookie sheets. Spread as thin as you can using a wooden spoon.
6. When slightly cooled, roll it with a buttered rolling pin and then stretch it with buttered hands.
7. The thinner the brittle, the more brittle it is. Otherwise, it is chewy.

Best Ever Caramels

Pat Breeggemann

INGREDIENTS

- 2 c. sugar
- 1 c. brown sugar
- 1 c. butter
- 1 c. milk
- 1 c. heavy cream
- 1 c. light corn syrup
- 1 tsp. vanilla

INSTRUCTIONS

1. Combine all ingredients except vanilla in heavy saucepan.
2. Cook over medium heat, stirring constantly, until the mixture reaches hard-ball stage on the thermometer.
3. Add vanilla and stir briskly for a bit.
4. Turn out into a 9"x11" buttered pan.
5. When cool, caramels should be cut and wrapped.
6. The candy should be kept refrigerated after wrapping to preserve freshness and taste.
7. Allow about 45 minutes to prepare this candy.

Creamy Fudge

Pat Breeggemann

INGREDIENTS

- 2/3 c. evaporated milk
- 3/4 c. butter
- 3 c. sugar
- 6-12 oz. chocolate chips
- 1 c. chopped walnuts
- 1 (7 oz.) jar marshmallow creme
- 1 tsp. vanilla

INSTRUCTIONS

1. Combine milk, butter and sugar in a heavy saucepan.
2. Bring to a full, rolling boil. Continue boiling for 5 minutes on medium heat, or until 234 degrees on candy thermometer. Stir constantly to avoid scorching.
3. Remove from heat. Stir in chocolate chips until melted.
4. Add marshmallow creme, nuts and vanilla. Stir until well blended.
5. Pour into a buttered 9"x13" pan. Cool to room temperature. Cut into squares. (The only time this fudge will get sugary is if the marshmallow creme is. If it's yellow on the bottom of the jar, the fudge will be sugary.)
6. If you like deep chocolate add 12 oz. chips, otherwise add less.

Good Fudge

Nellie Bartels

INGREDIENTS

- 4 1/2 c. sugar
- 1 (14 1/2 oz.) can evaporated milk

Add after boiling

- 1/2 lb. butter or margarine
- 3 (6 oz.) pkgs. chocolate chips
- 2 c. walnuts, chopped

INSTRUCTIONS

1. Place in large pan, heat on high.
2. Boil 5 minutes, stirring constantly.
3. Remove from heat. Add butter or margarine, chocolate chips and walnuts.
4. Stir until cool and thick.
5. Place in 10"x14" pan and cut.

Peanut Clusters

Joan Fahey

INGREDIENTS

- 1 c. sugar
- 1/4 c. butter or margarine
- 1/3 c. evaporated milk
- 1/4 c. chunk style peanut butter
- 1/2 tsp. vanilla
- 1 c. rolled oats
- 1/2 c. Spanish peanuts

INSTRUCTIONS

1. Mix sugar, butter and milk in saucepan.
2. Bring to rolling boil; boil 3 minutes, stirring frequently.
3. Remove from heat. Stir in peanut butter and vanilla.
4. Fold in oats and peanuts.
5. Drop by scant tablespoonfuls on waxed paper. Let stand until set.
6. Makes 2 1/2 dozen clusters.

Peanut Butter Cups

Mrs. Michael Flaherty

INGREDIENTS

- 1 1/2 c. peanut butter
- 1 3/4 c. powdered sugar
- 1 1/8 c. brown sugar
- 4 tbsp. melted butter

Topping

- 1 c. chocolate chips
- 4 tbsp. melted butter

INSTRUCTIONS

1. Combine peanut butter, powdered sugar, brown sugar and melted butter.
2. Put into a 9"x13" pan.
3. Melt chocolate chips and butter together for topping and spread on top of dough.
4. Put in refrigerator.
5. When cool, cut into small bars and keep in refrigerator.

Honey Chews (Candy)

Carol Liebhard

INGREDIENTS

- 1/2 c. butter
- 1 c. honey
- 1/2 c. dates, chopped
- 1 c. nuts, chopped

INSTRUCTIONS

1. Cook butter and honey on slow heat 20 minutes, hard boil stage 266 degrees.
2. Remove; add dates and nuts.
3. Pour into buttered pan, cool, cut and wrap.

English Toffee

Bev Fahey

INGREDIENTS

- 1 c. sugar
- 1 c. butter
- 1/4 lb. shelled pecans, chopped coarsely
- 2 sm. Hershey bars or 6 oz. pkg. chocolate chips

INSTRUCTIONS

1. Melt butter; add sugar and cook until a golden brown.
2. Place all but a few pecans in 9" pan. Pour cooked mixture over.
3. Break up Hershey bars over the top and allow to melt.
4. Spread chocolate and sprinkle with remaining pecans.
5. Cool and break into pieces.

Fudge

Debra Murphy

INGREDIENTS

Put in large bowl

- 4 sm. pkgs. chocolate chips or 2 sm. & 1 lg. Hershey bar
- 1 jar marshmallow creme
- 1 1/2 c. nut meats
- 2 tsp. vanilla
- 1 tbsp. butter

Put in large kettle

- 4 1/2 c. white sugar
- 1 can Carnation milk

INSTRUCTIONS

1. Put first ingredients in large bowl.
2. Put sugar and milk in large kettle.
3. Boil sugar and milk 5 minutes.
4. Pour over first ingredients and mix until dissolved.
5. Pour into greased pans.

Party Mints Candy

Mark Liebhard

INGREDIENTS

- 3 oz. Philadelphia cream cheese
- 3/4 tsp. mint flavoring
- 3 c. powdered sugar
- few drops food coloring

INSTRUCTIONS

1. Mash cheese; add flavoring and food coloring.
2. Mix in sugar, knead with hands like pie dough, until smooth.
3. Makes 84 mints.

Super Sloppy Joes

Laurie Liebhard

INGREDIENTS

- 1 lb. hamburger
- 1/2 c. chopped onions
- 1 c. chicken gumbo soup
- 3 tbsp. ketchup
- 1/2 tbsp. prepared mustard

INSTRUCTIONS

1. Brown beef and onions in a small amount of fat.
2. Add soup, ketchup and mustard.
3. Simmer 1/2 hour or until right consistency to put in buns.

Jell-O Pop Corn Balls

Mark Liebhard

INGREDIENTS

Bring to boil

- 1 c. white Karo syrup
- 1/2 c. sugar

Also

- 1 (3 oz.) box Jell-O (flavor of your choice)
- 4 quarts of popcorn

INSTRUCTIONS

1. Bring syrup and sugar to boil.
2. Remove from heat and add 1 (3 oz.) box Jell-O (flavor of your choice).
3. Pour syrup on 4 quarts of popcorn. (Stir well.)
4. Wet hands with cold water, form into balls.

Pat A Pizza

Bob Liebhard Jr.

INGREDIENTS

- 1 can Pillsbury buttermilk biscuits
- 1/2 of 8 oz. can tomato sauce
- 1/2 lb. ground beef
- 1/4 tsp. salt
- 1 1/2 tsp. oregano (opt.)
- 10 sm. cheese slices

INSTRUCTIONS

1. Pat and put biscuits into circles 4" across.
2. Put 1 tbsp. tomato sauce on each.
3. Bake 400 degrees for 10 minutes or until light brown.
4. While pizzas are baking, crumble meat into hot skillet and brown over low heat.
5. Pour off grease and add salt and oregano.
6. Turn oven to 325 degrees.
7. Put meat and cheese on each, heat pizzas in oven until cheese is melted.

Dream Cicles

Mark Liebhard

INGREDIENTS

- 1 pt. vanilla ice cream
- 1 (6 oz.) can frozen orange juice (concentrate)
- 1 egg
- 1 1/2 c. milk

INSTRUCTIONS

1. Blend well.
2. Pour in 12 (3 oz.) waxed cups.
3. When partially set, put in sticks, finish freezing.

Pop Sicles

Mark Liebhard

INGREDIENTS

- 1 (3 oz.) pkg. cherry flavored Jell-O
- 4 c. water
- 3 tbsp. sugar
- 2 tbsp. lemon juice
- 1/3 c. orange juice
- 24 sticks

INSTRUCTIONS

1. Dissolve gelatin in hot water, add remaining ingredients and pour into small paper cups or ice cube trays.
2. Freeze. Insert sticks when almost frozen.
3. Makes 24

Cheezy Fudge

Carol Liebhard

INGREDIENTS

- 1 lb. Velveeta cheese
- 1 lb. butter (do not use margarine)
- 4 tbsp. vanilla
- 1 c. cocoa
- 4 lbs. powdered sugar
- 2 c. chopped nuts

INSTRUCTIONS

1. Melt cheese and butter.
2. Add rest of ingredients mix well.
3. Pour in 2 (9"x13") pans.

Play Dough

Mary Flynn

INGREDIENTS

- 2 c. flour
- 1 c. salt
- 4 tsp. cream of tartar
- 2 c. water
- 4 tbsp. vegetable oil
- food coloring

INSTRUCTIONS

1. Mix all together and cook 1 1/2 minutes over low heat.
2. Remove from pan, cool slightly and knead until smooth.
3. Add whatever color you want.

Toasted Pumpkin Seeds

Jeff Liebhard

INGREDIENTS

- 2 c. pumpkin seeds
- 1 1/2 tbsp. oil
- 1 1/4 tsp. salt

INSTRUCTIONS

1. Rinse pumpkin seeds in clean water and dry.
2. For 2 c. seeds add 1 1/2 tbsp. oil and 1 1/4 tsp. salt; mix together, spread seeds in a shallow baking pan.
3. Roast in oven 250 degrees until crisp and brown, stirring occasionally about 1 hour.

Knox Blox

Mark Liebhard

INGREDIENTS

- 3 (3 oz.) boxes of Jell-O
- 3 c. boiling water
- 4 envelopes unflavored gelatin
- 1 c. cold water

INSTRUCTIONS

1. Dissolve 3 (3 oz.) boxes of Jell-O in 3 c. boiling water.
2. In another bowl, dissolve 4 envelopes unflavored gelatin in 1 c. cold water.
3. Combine and mix well.
4. Refrigerate in oiled 9"x13" pan.
5. Cut in 1" squares.

Fudge Sickles

Mark Liebhard

INGREDIENTS

- 1 sm. pkg. chocolate pudding (cooking kind)
- 3 1/2 c. milk
- 1/4 c. sugar

INSTRUCTIONS

1. Mix well and cook as though for chocolate pudding.
2. This will be thinner than regular pudding.
3. Fill ice cube trays and place stick in each.
4. Freeze.

Beef Jerky

Bob Liebhard Sr.

INGREDIENTS

- 3 lbs. of venison (from the instructions)

Marinade (in a container combine)

- 1/2 c. soy sauce
- 1/2 c. Worcestershire sauce
- 2 tsp. Accent
- 2/3 tsp. garlic powder
- 2 tsp. onion powder
- 2/3 tsp. black pepper

INSTRUCTIONS

1. Slice 3 lbs. of venison into strips about 3/8" thick to ensure total saturation of the meat while it's marinating.
2. In a container combine the marinade ingredients.
3. Stir this mixture well with a spoon to dissolve all of the soluble ingredients.
4. Place the strips of meat in the marinade, be sure meat is completely covered. Marinate overnight, turning if necessary.
5. Lay marinated meat strips on oven rack. Cook for 6-8 hours at 150 degrees. They get crisper the longer they bake.
6. Store finished jerky in zip lock bags or other air tight containers to seal in freshness. Jerky will keep up to two years.

Cheese Pop Corn

Mike Liebhard

INGREDIENTS

- 1 quart popcorn
- 1/4 c. grated Parmesan cheese
- melted butter
- salt to taste

INSTRUCTIONS

1. Toss 1 quart popcorn with 1/4 c. grated Parmesan cheese plus melted butter and salt to taste.

Table of Substitutions

INGREDIENT	QUANTITY	SUBSTITUTE
baking powder	1 teaspoon double-acting	1½ teaspoons phosphate or tartrate or ¼ teaspoon baking soda plus ½ cup buttermilk or sour milk
butter	1 cup	1 cup margarine ⅞ to 1 cup hydrogenated fat plus ½ teaspoon salt ⅞ cup lard plus ½ teaspoon salt
chocolate	1 square unsweetened	3 tablespoons cocoa plus 1 tablespoon shortening
cream	1 cup coffee cream	3 tablespoons butter plus ⅞ cup milk
	1 cup heavy cream	⅓ cup butter plus ¾ cup milk
eggs	1 whole egg	2 egg yolks
flour (for thickening)	1 tablespoon	½ tablespoon cornstarch or 2 teaspoons quick-cooking tapioca
flour	1 cup all purpose 1 cup cake flour 1 cup self-rising	1 cup plus 2 tablespoons cake flour ⅞ cup all purpose flour 1 cup flour, omit baking powder and salt
herbs	1 tablespoon fresh	1 teaspoon dried
honey	1 cup	1 to 1¼ cups sugar plus ¼ cup liquid
milk	1 cup fresh whole	1 cup reconstituted nonfat dry milk plus 2 teaspoons butter
	1 cup whole milk	½ cup evaporated milk plus ½ cup water
	1 cup sour milk	1 tablespoon lemon juice or vinegar plus sweet milk to make 1 cup
yeast	1 cake compressed	1 package or 2 teaspoons active dry yeast

The Most Usual Weights and Measures

A pinch	=	⅛ teaspoon or less	2 cups of liquid	=	1 pint
1 tablespoon	=	3 teaspoons	4 cups of liquid	=	1 quart
4 tablespoons	=	¼ cup	2 pints of liquid	=	1 quart
8 tablespoons	=	½ cup	4 quarts	=	1 gallon
12 tablespoons	=	¾ cup	8 quarts	=	1 peck, such as apples, pears, etc.
1 cup of liquid	=	½ pint	16 ounces	=	1 pound

Table of Equivalents

FOOD	QUANTITY	YIELD
apples	1 medium	1 cup sliced
bread crumbs	3 to 4 slices bread	1 cup dry crumbs
	1 slice bread	¾ cup soft crumbs
cabbage	1 pound	4 cups shredded
cheese	¼ pound	1 cup shredded
cherries	1 quart	2 cups pitted
crackers, graham	15	1 cup fine crumbs
crackers, soda	16	1 cup coarse crumbs
	22	1 cup fine crumbs
cranberries	1 pound	3 to 3½ cups sauce
cream, whipping	1 cup	2 cups whipped
dried raisins, currants	1 pound	3 cups, seedless 2½ cups, seeded
dates	1 pound	2½ cups, chopped
dry beans	1 cup	2½ cups cooked
eggs	5 medium	1 cup
	8 medium egg whites	1 cup
	12 to 14 medium egg yolks	1 cup
flour	1 pound sifted	4 cups
lemon	1	2 to 3 tablespoons juice
macaroni, spaghetti, noodles	½ pound	4 cups cooked
nuts, peanuts	5 ounces	1 cup
pecans, chopped	4¼ ounces	1 cup
halves	3¾ ounces	1 cup
walnuts, chopped	4½ ounces	1 cup
halves	3½ ounces	1 cup
onion	1 medium	½ cup chopped
orange	1	⅓ to ½ cup juice
rice	1 cup	3½ cups cooked
rice, precooked	1 cup	2 cups cooked
sugar, brown	1 pound	2¼ cups firmly packed
confectioners'	1 pound	3½ cups sifted
granulated	1 pound	2¼ cups

FROM THE 1986 EDITION

Turkey Roasting Time Chart

TIMETABLE FOR ROASTING TURKEYS

WEIGHT (unstuffed)	ROASTING TIME (unstuffed turkey)	ROASTING TIME (stuffed turkey)
6 lbs.	2 hrs.	2 hrs. 30 mins.
7 lbs.	2 hrs. 5 mins.	2 hrs. 40 mins.
8 lbs.	2 hrs. 10 mins.	2 hrs. 50 mins.
9 lbs.	2 hrs. 15 mins.	3 hrs.
10 lbs.	2 hrs. 30 mins.	3 hrs. 20 mins.
11 lbs.	2 hrs. 45 mins.	3 hrs. 40 mins.
12 lbs.	3 hrs.	4 hrs.
13 lbs.	3 hrs. 15 mins.	4 hrs. 20 mins.
14 lbs.	3 hrs. 30 mins.	4 hrs. 40 mins.
15 lbs.	3 hrs. 45 mins.	5 hrs.
16 lbs.	4 hrs.	5 hrs. 20 mins.
17 lbs.	4 hrs. 15 mins.	5 hrs. 40 mins.
18 lbs.	4 hrs. 30 mins.	6 hrs.
19 lbs.	4 hrs. 45 mins.	6 hrs. 20 mins.
20 lbs.	5 hrs.	6 hrs. 40 mins.
21 lbs.	5 hrs. 15 mins.	7 hrs.
22 lbs.	5 hrs. 30 mins.	7 hrs. 20 mins.

TO DEFROST A TURKEY IN THE REFRIGERATOR

WEIGHT OF TURKEY	DEFROSTING TIME
4 to 10 pounds	1 to 2 days
10 to 20 pounds	2 to 3 days
20 to 24 pounds	3 to 4 days

Suggestions for Meat Cookery, Part I: Steaks, Chops, Cutlets (A–C)

SUGGESTIONS FOR MEAT COOKERY

I. Steaks, Chops, Cutlets (taken from refrigerator just before cooking)

A. Beefsteak

Cuts to Buy	How to Cook	How Long to Cook (minutes per side)
Sirloin Porterhouse Club Tenderloin Rib	Broil Pan-broil	(1) *1 inch thick:* rare – 5 min. medium – 6 min. well done – 7–8 min. (2) *1½ inches thick:* rare – 7–9 min. medium – 10 min. well done – 12 min. (3) *2 inches thick:* rare – 16 min. medium – 18 min. well done – 20 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Belgian baked potatoes Baked stuffed potatoes	String beans Creamed onions Cauliflower au gratin Buttered parsnips	Mushroom sauce Pan-fried mushrooms Maître d'hôtel butter

B. Hamburger steak and Meat balls

Cuts to Buy	How to Cook	How Long to Cook (minutes per side)
Bottom round	Pan-broil Broil	(1) *Steak 1 inch thick:* 4–5 minutes (2) *meat balls* 5–10 minutes

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Macaroni Noodles Boiled sweet potatoes	Broiled tomato Curried cauliflower Pan-fried onions	Wilted cucumbers Dressed lettuce

C. Lamb chops and steak

Cuts to Buy	How to Cook	How Long to Cook (minutes per side)
Rib chops Loin chops Shoulder chops Steak (top of leg)	Broil Pan-broil	(1) *1 inch thick:* 6–7 min. (2) *1½ inches thick:* 9–12 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Creamed potatoes Baked potatoes	Diced carrots Buttered peas	Currant jelly Mint jelly

Suggestions for Meat Cookery, Part I continued: Veal, Pork, Ham (D–I)

D. Veal chops

Cuts to Buy	How to Cook	How Long to Cook
Rib Loin	Braise	*1 inch thick:* brown, then 45 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Baked potatoes Potatoes in cream	Boiled onions† Glazed carrots† Harvard beets† Dandelion greens†	Tomato sauce† Brown sauce† Lemon slices† Bread stuffing†

E. Veal cutlets, steaks, and birds

Cuts to Buy	How to Cook	How Long to Cook
Top of leg	Braise (i.e., Pan-fry, then cook covered)	Brown, then 45 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Mashed potatoes Potato puff	Baked tomatoes† Asparagus†	Brown sauce† Piquante sauce† Tomato sauce†

F. Pork chops

Cuts to Buy	How to Cook	How Long to Cook
Rib Loin Shoulder	Braise Bake	*Serve well done* *½ inch thick:* brown, then 20 min. *1 inch thick:* brown, then 40 min. bake 30 min. to 1 hour

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Mashed potatoes Baked sweet potatoes Sweet potatoes with apples	Buttered cabbage Cauliflower polonaise Pan-fried onions	Brown sauce† Apple sauce† Spiced jelly† Bread stuffing†

G. Pork steak

Cuts to Buy	How to Cook	How Long to Cook
Top of leg Shoulder	Braise	Brown, then 30 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
See Pork Chops		

H. Sliced ham

Cuts to Buy	How to Cook	How Long to Cook
Center of leg	(1) Pan-broil	*¼ inch thick:* 5 min. per side

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Creamed potatoes	Buttered spinach Buttered carrots	Sweet pickles

Cuts to Buy	How to Cook	How Long to Cook
	(2) Bake at 350° F.	*1½ inches thick:* 1 hour

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Scalloped potatoes Glazed sweet potatoes	Buttered cabbage Broccoli	Dressed lettuce

I. Pork tenderloin

Cuts to Buy	How to Cook	How Long to Cook
Tenderloin	(1) Braise (2) Bake	Brown, then 20 min. 45 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Potatoes au gratin Scalloped potatoes	Corn oysters Mashed squash Spinach or other greens	Pan-fried apples Apple sauce Stuffed apples

Suggestions for Meat Cookery, Part II: Miscellaneous Cuts for Small Families (J–M)

J. Veal, calf, beef, lamb, or pig

Cuts to Buy	How to Cook	How Long to Cook
Liver	(1) Pan-fry (2) Braise	5 min. per side Brown, then 15 to 30 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Creamed potatoes Baked potatoes Pan-fried sweet potatoes	Spinach or other greens Creamed onions Scalloped tomatoes with corn or okra	Broiled bacon

K. Calf

Cuts to Buy	How to Cook	How Long to Cook
Heart	(1) ¼ to ½ inch slices broil (2) Stuff and bake	10–15 min. Pan-fry 15 min., bake in casserole 2 hours

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Lyonnaise potatoes Potato puff	Baked tomatoes Creamed cabbage Creamed turnip Pan-fried parsnips	

L. Calf

Cuts to Buy	How to Cook	How Long to Cook
Sweetbreads	(1) Simmer then reheat (see page 217) (2) En brochette (page 221)	Simmer 20 min. 12–15 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Parsley potatoes Croustade cases Potato balls	French artichoke Asparagus Baked stuffed tomatoes Green peas	

M. Calf or lamb

Cuts to Buy	How to Cook	How Long to Cook
Tongue	(1) Stew (2) Stew, then jelly (page 220)	1½–2 hours

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Parsley potatoes Potato salad	Mushrooms Spinach Lima beans	Horseradish sauce Raisin sauce

Suggestions for Meat Cookery, Part II continued: Miscellaneous Cuts for Small Families (N–R)

N. Calf or lamb

Cuts to Buy	How to Cook	How Long to Cook
Kidneys	(1) Broil (2) En brochette (3) Pan-fry, then stew	5 min. per side 12–15 min. Pan-fry 15 min. stew 30 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Delmonico potatoes Hashed brown potatoes	String beans Braised celery Brussels sprouts	

O. Beef

Cuts to Buy	How to Cook	How Long to Cook
Tripe	(1) Broil (2) Pan-fry (3) Creole (page 222)	5 min. per side 5 min. per side 10 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Raw fried potatoes Mashed potatoes Baked potatoes	Buttered onions Tomato aspic Buttered carrots	

P. Hash

Cuts to Buy	How to Cook	How Long to Cook
Corned beef or left-over meat	Pan-fry or bake	30–45 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
	Buttered beets Wilted lettuce	Dressed lettuce Piccalilli Vegetable salad

Q. Bacon

Cuts to Buy	How to Cook	How Long to Cook
Machine-sliced Canadian-style	(1) Pan-broil (2) Bake (3) Broil	(1) 5 min. per side (2) 10–15 min. (3) 3 min. per side

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
	Scalloped corn and tomato Vegetable plate (see page 407)	

R. Sausage, pork

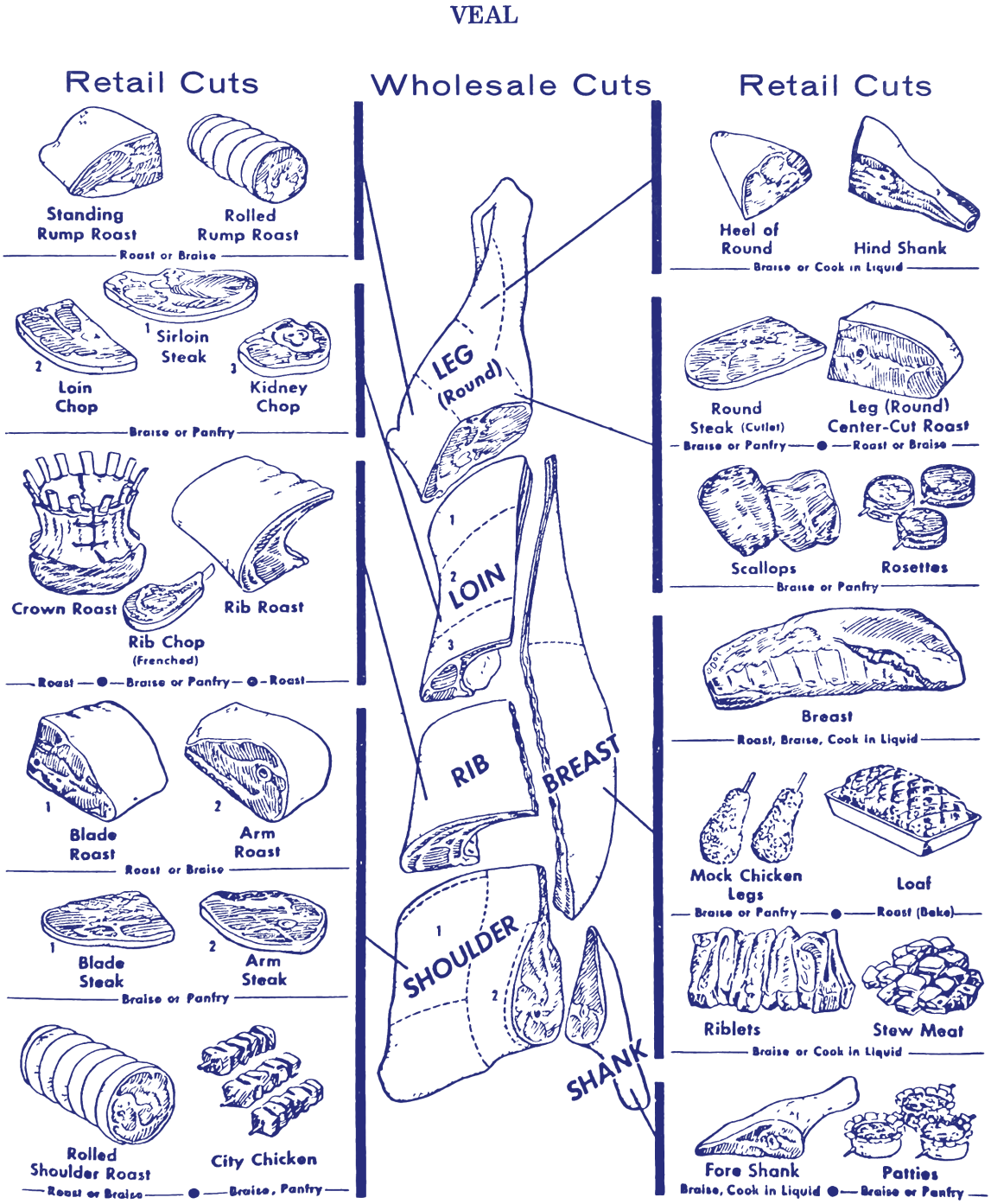
Cuts to Buy	How to Cook	How Long to Cook
Link sausage Sausage meat	(1) Pan-broil (2) Bake	(1) 15 min. (2) 25–30 min.

Appropriate Vegetables

Potatoes or Equivalent	Other Vegetables	Sauce or Relish
Scalloped potatoes Baked potatoes	Baked squash Creamed cabbage Corn à la Southern	Pan-fried apples Baked apples

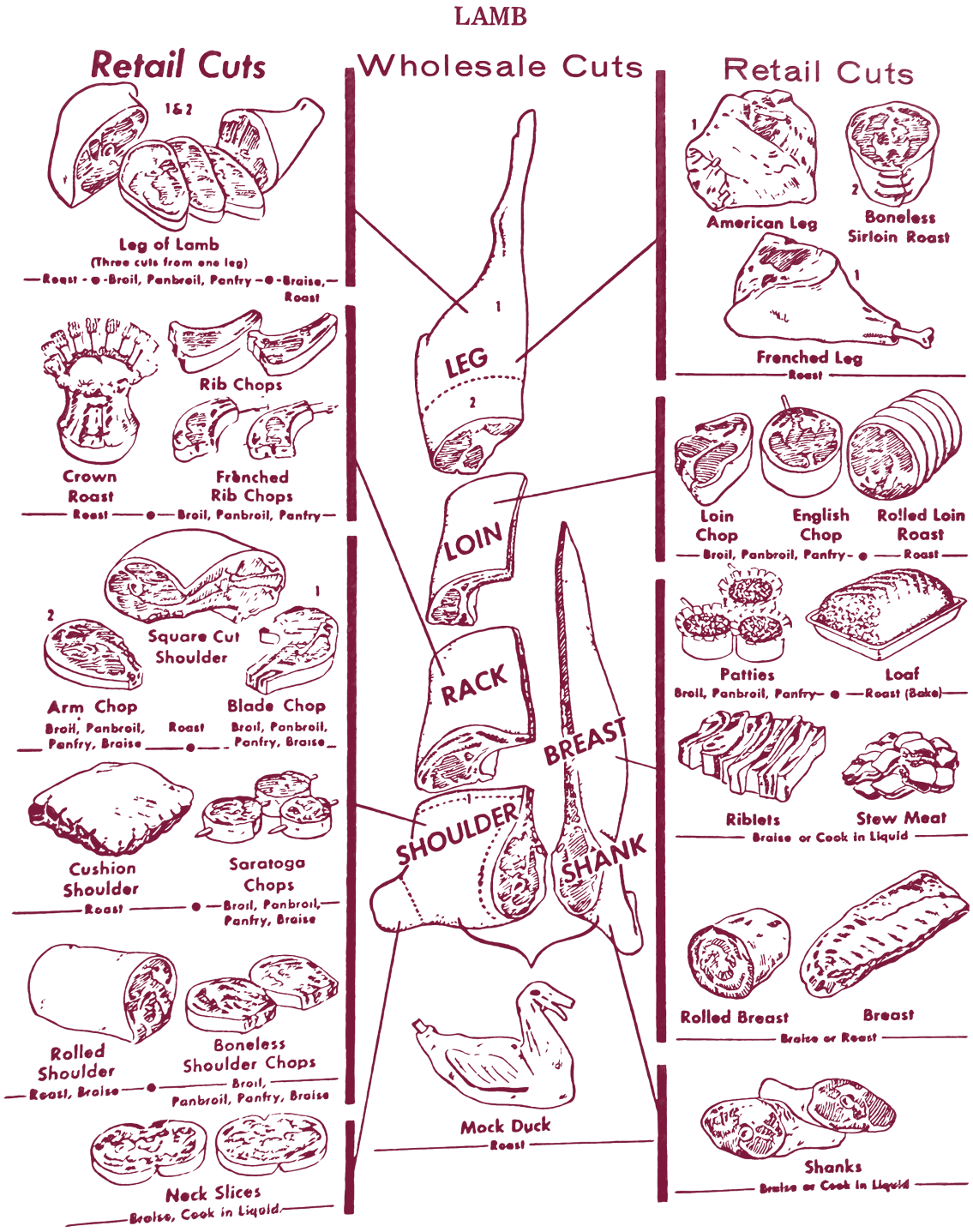
Veal Cuts Chart

- Layout: **Wholesale Cuts** (center) | **Retail Cuts** (both sides), with cooking methods (roast, braise, panfry, cook in liquid).
- Wholesale cuts: Leg (Round), Sirloin, Loin, Rib, Breast, Shoulder, Shank.
- Retail cuts include rump roast, round steak (cutlet), scallops, sirloin steak, loin and kidney chops, rib roast and chops, crown roast, breast, riblets, blade and arm roasts and steaks, rolled shoulder, fore shank, stew meat, patties, mock chicken, city chicken and loaf.



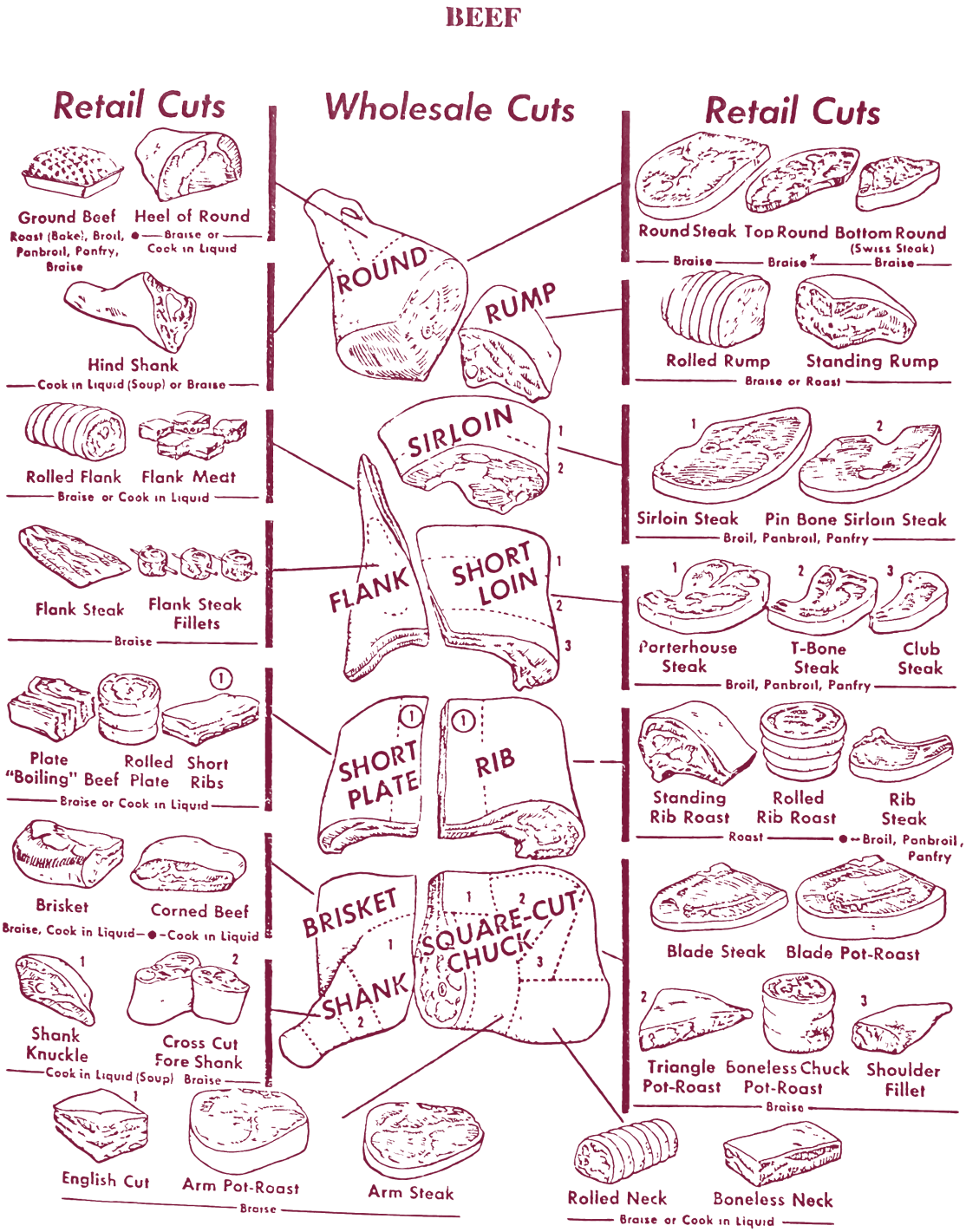
Lamb Cuts Chart

- Layout: **Wholesale Cuts** (center) | **Retail Cuts** (both sides), with cooking methods (roast, broil, panbroil, panfry, braise, cook in liquid).
- Wholesale cuts: Leg, Loin, Rack (rib), Shoulder, Breast, Shank/Neck.
- Retail cuts include American, boneless and Frenched leg, sirloin roast ("three cuts from one leg"), loin, English and rib chops, crown roast, rolled loin roast, square-cut, cushion and rolled shoulder, Saratoga chops, arm and blade chops, breast and rolled breast, riblets, stew meat, patties, loaf, mock duck, neck slices and shanks.



Beef Cuts Chart

- Layout: **Wholesale Cuts** (center) | **Retail Cuts** (both sides), with cooking methods (roast, broil, panbroil, panfry, braise, cook in liquid).
- Wholesale cuts: Round, Rump, Sirloin, Short Loin, Flank, Rib, Short Plate, Brisket, Chuck (square cut), Shank.
- Retail cuts include round steak, top and bottom round, heel of round, ground beef, rolled and standing rump, hind shank, sirloin and pin bone sirloin steak, porterhouse, T-bone and club steaks, fillets, flank steak, rolled flank, standing and rolled rib roasts, rib steak, short ribs, plate "boiling" beef, brisket, corned beef, blade and arm pot-roasts and steaks, triangle and boneless chuck, English cut, rolled and boneless neck, cross-cut fore shank and knuckle.



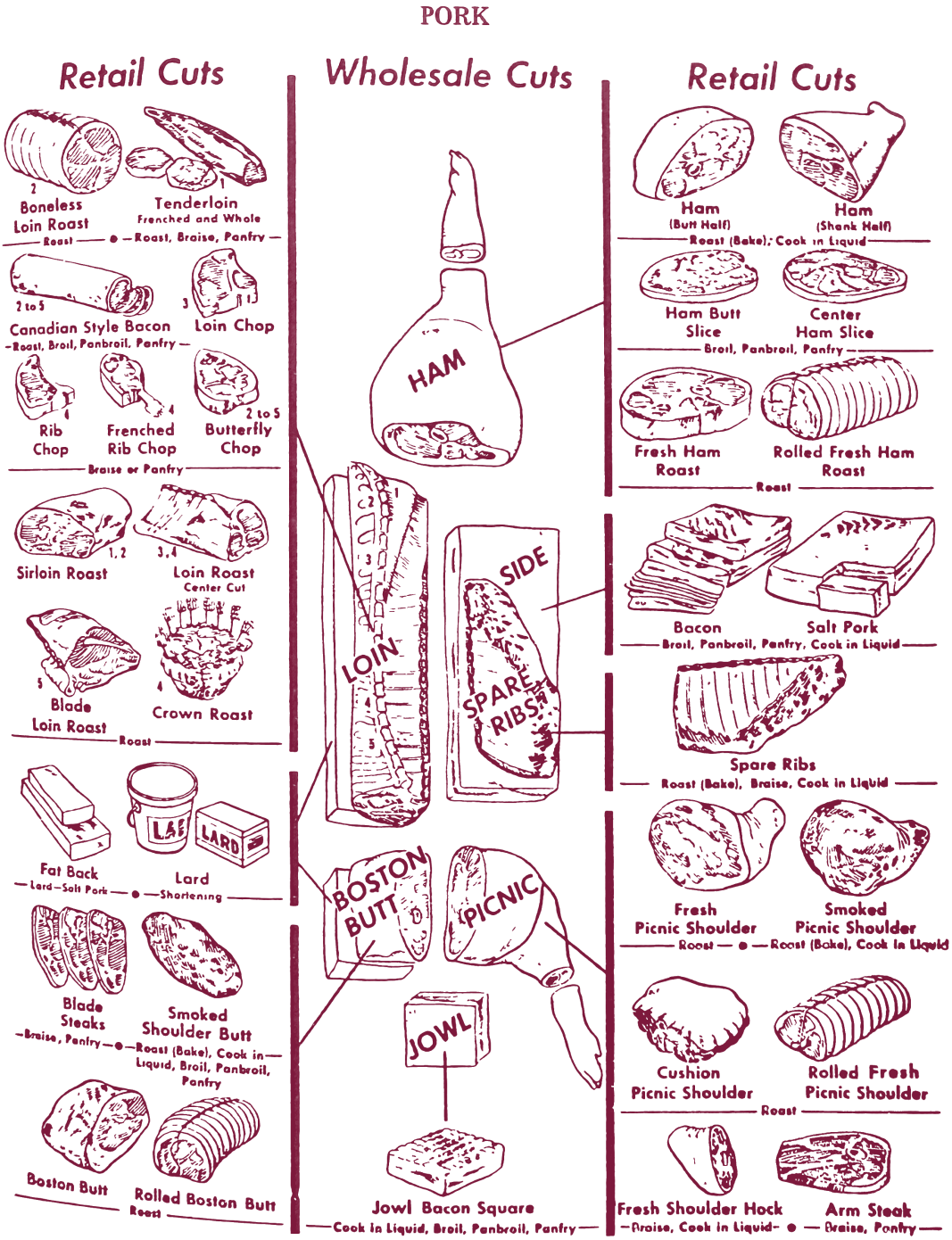
FROM THE 1986 EDITION

Timetable for Roasting Meats

Cut	Approximate Weight (Pounds)	Internal Temperature on Removal from oven	Approximate Cooking Time (Total Time)
Roast meat at constant oven temperature of 325° unless otherwise indicated.			
Beef			
Standing Rib	4 to 6	140° (rare) 160° (medium) 170° (well done)	2 1/4 to 2 3/4 hrs. 2 3/4 to 3 1/4 hrs. 3 1/4 to 3 1/2 hrs.
Standing Rib	6 to 8	140° (rare) 160° (medium) 170° (well done)	2 3/4 to 3 hrs. 3 to 3 1/2 hrs. 3 3/4 to 4 hrs.
Rolled Rib	5 to 7	140° (rare) 160° (medium) 170° (well done)	3 1/4 to 3 1/2 hrs. 3 3/4 to 4 hrs. 4 1/2 to 4 3/4 hrs.
Rolled Rump	4 to 6	150° to 170°	2 to 2 1/2 hrs.
Sirloin Tip	3 1/2 to 4	150° to 170°	2 to 2 3/4 hrs.
Rib Eye or Delmonico (Roast at 350°)	4 to 6	140° (rare) 160° (medium) 170° (well done)	1 1/2 to 1 3/4 hrs. 1 3/4 hrs. 2 hrs.
Tenderloin, whole (Roast at 425°)	4 to 6	140° (rare)	45 min. to 1 hr.
Tenderloin, half (Roast at 425°)	2 to 3	140° (rare)	45 to 50 min.
Veal			
Leg	5 to 8	170°	2 3/4 to 3 3/4 hrs.
Loin	4 to 6	170°	2 1/2 to 3 hrs.
Rolled Shoulder	4 to 6	170°	3 1/2 to 3 3/4 hrs.
Fresh Pork			
Loin, center†	3 to 5	170°	2 1/2 to 3 hrs.
Loin, half†	5 to 7	170°	3 1/2 to 4 1/4 hrs.
Loin, blade†	3 to 4	170°	2 1/4 to 2 3/4 hrs.
Loin, center; rolled†	3 to 4	170°	2 1/2 to 3 hrs.
Boston Shoulder†	4 to 6	170°	3 to 4 hrs.
Picnic Shoulder†	5 to 8	170°	3 to 4 hrs.
Leg (fresh ham)†	10 to 16	170°	4 1/2 to 6 hrs.
Leg, half (fresh ham)†	5 to 7	170°	3 1/2 to 4 1/2 hrs.
Smoked Pork			
Ham (cook-before-eating)†			
whole†	10 to 14	160°	3 1/2 to 4 hrs.
half†	5 to 7	160°	2 1/2 to 3 hrs.
shank or butt	3 to 4	160°	2 to 2 1/4 hrs.
Ham (fully-cooked)†			
whole†	10 to 14	135° to 140°	2 1/2 to 3 hrs.
half†	5 to 7	135° to 140°	1 3/4 to 2 1/4 hrs.
whole, boneless†	8 to 10	135° to 140°	2 to 2 1/4 hrs.
half, boneless†	4 to 5	135° to 140°	1 1/2 to 2 hrs.
Picnic Shoulder (cook-before-eating)†	5 to 8	170°	3 to 4 hrs.
Lamb			
Leg, whole†	5 to 8	175° to 180°	3 1/2 to 3 3/4 hrs.
Leg, half†	3 to 4	175° to 180°	3 to 3 1/2 hrs.
Square Cut Shoulder	4 to 6	175° to 180°	2 3/4 to 3 hrs.
Rolled Shoulder†	3 to 5	175° to 180°	2 1/2 to 3 hrs.

Pork Cuts Chart

- Layout: **Wholesale Cuts** (center) | **Retail Cuts** (both sides), with cooking methods (roast/bake, broil, panbroil, panfry, braise, cook in liquid).
- Wholesale cuts: Ham, Loin, Side (bacon), Spare Ribs, Picnic Shoulder, Boston Butt, Jowl, Fat Back.
- Retail cuts include butt-half and shank-half ham, ham slice, fresh and rolled fresh ham, tenderloin, loin roasts (blade, center, sirloin), crown roast, loin, rib and butterfly chops, Canadian-style bacon, bacon, salt pork, spare ribs, smoked and fresh picnic shoulder, cushion and rolled picnic, arm steak, fresh shoulder hock, shoulder butt and rolled Boston butt, blade steaks, jowl bacon square, fat back, and lard.



Storage Time Guide for Meat

Storage Time Guide For Meat

(kept in cold refrigerator at 36° F. to 40° F.)

MEAT (Uncooked, loosely covered)	STORAGE LIMIT FOR MAXIMUM QUALITY
1. BEEF	
Corned beef	7 days
Hamburger	2 days
Pot roast	5 to 6 days
Short ribs	2 days
Standing rib roast	5 to 8 days
Standing and rolled rump and sirloin tip	5 to 6 days
Steak	3 to 5 days
Stew meat	2 days
Tenderloin	3 to 5 days
2. PORK (fresh)	
Chops	3 days
Pork sausage	2 to 3 days
Roast	5 to 6 days
Spareribs	3 days
Knuckles or hocks	3 days
3. HAM, BACON (cured pork)	
Bacon	6 to 7 days
Half ham	7 days
Whole ham	1 to 2 weeks
Sliced ham	3 days
Picnic	1 to 2 weeks
4. LAMB	
Chops	3 days
Roast	5 days

MEAT (Uncooked, loosely covered)	STORAGE LIMIT FOR MAXIMUM QUALITY
VEAL	
Chops and steak	4 days
Roast	5 to 6 days
Stew meat	2 days
VARIETY MEATS	
Brains	1 day
Heart	2 days
Kidney	1 day
Liver, sliced	2 days
Sweetbreads, cooked	2 days
Tongue, fresh	2 days
Tongue, smoked	7 days
COOKED, LOOSELY COVERED	
Franks	4 to 5 days
Ham or Picnic	7 days
Leftover meat	4 days
SLICED READY-COOKED	
Dry sausage	1 to 2 weeks
Liver sausage	2 to 3 days
Luncheon meat	3 days
Meat loaves	3 to 4 days
Semidry sausage	7 to 8 days
UNSLICED READY-COOKED	
Bologna	4 to 6 days
Dry and semidry sausage	2 to 3 weeks
Shank	2 days
Stew meat	2 days
Liver sausage	4 to 6 days
Meat loaves	4 to 6 days

Cheese Guide, part 1

CHEESE GUIDE

Cheese	How it looks and tastes	How to serve
American, Cheddar	Favorite all-around cheeses. Flavor varies from mild to sharp. Color ranges from natural to yellow-orange; texture firm to crumbly.	In sandwiches, casseroles, souffles, and creamy sauces. With fruit pie or crisp crackers; on a snack or dessert tray with fruit.
Blue, Gorgonzola, Roquefort	Compact, creamy cheeses veined with blue or blue-green mold. Sometimes crumbly. Mild to sharp salty flavor. (Stilton is similar, but like a blue-veined Cheddar.)	Crumble in salads, salad dressings, dips. Delicious with fresh pears or apples for dessert. Blend with butter for steak topper. Spread on crackers or crusty French or Italian bread.
Brick	Medium firm; creamy yellow color, tiny holes. Flavor very mild to medium sharp.	Good for appetizers, sandwiches, or desserts. Great with fresh peaches, cherries, or melons.
Brie *(bree)*	Similar to Camembert, but slightly firmer. Distinctive sharp flavor, pronounced odor.	Serve as dessert with fresh fruit. Be sure to eat the thin brown and white crust.
Camembert *(kam' em bear)*	Creamy yellow with thin gray-white crust. When ripe, it softens to the consistency of thick cream. Full, rich, mildly pungent.	Classic dessert cheese—serve at room temperature with fresh peaches, pears, or apples, or with toasted walnuts and crackers.
Cottage	Soft, mild, unripened cheese; large or small curd. May have cream added.	Used in salads, dips, main dishes. Popular with fresh and canned fruits.

Cheese Guide, part 2

Cheese	How it looks and tastes	How to serve
Cream	Very mild-flavored soft cheese with buttery texture. Rich and smooth. Available whipped and in flavored spreads.	Adds richness and body to molded and frozen salads, cheesecake, dips, frostings, sandwich spreads. Serve whipped with dessert.
Edam, Gouda	Round, red-coated cheeses; creamy yellow to yellow-orange inside; firm and smooth. Mild nutlike flavor.	Bright hub for dessert or snack tray. Good in sandwiches or crunchy salads, or with crackers. Great with grapes and oranges.
Liederkranz, Limburger	Robust flavor and highly aromatic. Soft and smooth when ripe. Liederkranz is milder in flavor and golden yellow in color. Limburger is creamy white.	Spread on pumpernickel, rye, or crackers. Team with apples, pears, and Tokay grapes. Serve as snack with salty pretzels and coffee.
Mozzarella, Scamorze	Unripened. Mild-flavored and slightly firm. Creamy white to pale yellow.	Cooking cheese. A "must" for pizza, lasagne; good in toasted sandwiches, hot snacks.
Muenster *(mun' stir)*	Between Brick and Limburger. Mild to mellow flavor, creamy white. Medium hard, tiny holes.	Use in sandwiches or on snack or dessert tray. Good with fresh sweet cherries and melon wedges.
Parmesan, Romano	Sharp, piquant, very hard cheeses. Come in shakers grated. (Parmesan is also available shredded.) Or grate your own.	Sprinkle on pizza, main dishes, breads, salads, soups. Shake over buttered popcorn!
Port du Salut *(por du sa lu')*	Semisoft, smooth, and buttery. Mellow to robust flavor between Cheddar and Limburger.	Dessert cheese—delicious with fresh fruit; great with apple pie. Good for snack tray.
Provolone *(pro vo lo' nee)*	Usually smoked; mild to sharp flavor. Hard, compact, and flaky. Pear or sausage shaped.	Use in Italian dishes, in sandwiches, on snack and appetizer trays.
Swiss	Firm, pale yellow cheese, with large round holes. Sweet nutlike flavor.	First choice for ham-cheese sandwiches, fondue. Good in salads, sauces, as a snack.
Process cheeses	A blend of fresh and aged natural cheeses, pasteurized and packaged. Smooth and creamy; melts easily. May be flavored.	Ideal for cheese sauces, souffles, grilled cheese sandwiches, in casseroles. Handy for the snack tray, too.

Terms Used in Recipes

Bake — Cook covered or uncovered in an oven. Meat cooked uncovered this way is usually called roasting.

Baste — Spoon pan drippings or a sauce over food while it cooks to add flavor and keep it from drying out.

Beat — Mix vigorously with a spoon, whisk, or electric mixer until the mixture is smooth and light.

Blend — Stir two or more ingredients together until they are smooth and evenly combined.

Boil — Cook in liquid at a full boil (212°F at sea level), when bubbles rise and break on the surface. A rolling boil has rapid bubbles throughout.

Braise — Brown food, then cook it slowly with a little liquid in a tightly covered pan on the stove or in the oven.

Broil — Cook by direct heat under a broiler or over coals.

Candied — Cook vegetables such as sweet potatoes or carrots in sugar or syrup; or cook fruit or peel in heavy syrup until glossy and coated.

Chill — Refrigerate until cold.

Chop — Cut into small, pea-sized pieces with a knife, chopper, or blender.

Cool — Take food off the heat and let it stand at room temperature.

Cream — Beat shortening alone, or with sugar, until soft, smooth, and fluffy.

Cut In — Work solid shortening into dry ingredients with a pastry blender or two knives until the mixture looks like coarse crumbs.

Dice — Cut food into small, even cubes.

Dissolve — Stir a dry ingredient into a liquid until it forms a clear or uniform solution.

Glaze — Coat food with a mixture that sets to a shiny finish and adds flavor.

Grate — Rub food on a grater so it breaks into fine shreds or particles.

Marinate — Let food stand in a seasoned liquid to add flavor or help tenderize it.

Mince — Chop food into very fine pieces.

Mix — Combine ingredients, usually by stirring, until evenly distributed.

Poach — Cook gently in hot liquid so the food keeps its shape.

Precook — Cook food partly or fully before a later cooking or reheating step.

Roast — Cook uncovered in an oven without added water.

Sauté — Brown or cook quickly in a small amount of hot fat.

Scald — Heat liquid just short of boiling, until tiny bubbles form at the edge of the pan.

Scallop — Bake food, often in a casserole, with sauce or other liquid; crumbs are sometimes sprinkled on top.

Steam — Cook in steam, with or without pressure, over a small amount of boiling water.

Stir — Mix with a circular motion until blended and even.

Toss — Mix ingredients lightly, often with a lifting motion.

Truss — Tie or skewer poultry or meat so it holds its shape while cooking.

Whip — Beat rapidly to work in air and increase volume, as with cream or egg whites.

Seasoning Guide

Start with a light hand: about ¼ teaspoon dried herb or spice for each 4 servings, then taste before you add more. Crush dried herbs or snip fresh ones before using. When you swap fresh for dried, use about three times as much fresh.

Cranberry juice — Cinnamon, allspice, and/or cloves; serve hot or chilled.

Fruit cocktail — Mint or rosemary.

Stuffed celery — Caraway seed in cream cheese; finish with paprika.

Tomato cocktail — About ¼ teaspoon dried basil per cup.

Chicken soup — Rosemary, tarragon, or nutmeg; paprika for color.

Clam chowder — Caraway seed, sage, or thyme.

Consommé — Basil, marjoram, savory, or tarragon.

Fish chowder — Bay leaf, curry powder, or dill.

Mushroom soup — Curry, oregano, or marjoram.

Onion soup — Marjoram.

Oyster stew — Cayenne, mace, or marjoram.

Potato soup — Mustard or basil; chives or parsley on top.

Split-pea soup — Basil, chili powder, or rosemary.

Tomato soup — Basil, dill, oregano, sage, or tarragon.

Vegetable soup — Allspice, oregano, sage, or thyme.

Biscuits — Caraway seed, thyme, or savory in the flour.

Bread — Caraway seed, cardamom, or poppy seed in the dough.

Coffee cake — Crushed aniseed in the batter; cinnamon sugar or poppy-seed filling on top.

Corn bread — Poultry seasoning or caraway seed; or ½ teaspoon rosemary in the batter.

Croutons — Butter with basil, marjoram, or onion salt.

Doughnuts — Mace or nutmeg; roll fried doughnuts in cinnamon sugar.

Dumplings — Thyme or parsley in the batter.

Muffins — Nutmeg with blueberry; caraway seed or cinnamon with plain.

Noodles — Butter, then sprinkle with poppy seed.

Rolls — Caraway seed in the dough, or sesame seed on top.

Spaghetti — Butter, Parmesan, and chives.

Waffles — Poultry seasoning with creamed chicken, or cardamom honey.

Baked eggs — Thyme or marjoram.

Creamed eggs — Paprika, chives, or nutmeg.

Deviled eggs — Celery seed, cumin, curry powder, or chili powder.

Omelet — A dash of marjoram or rosemary.

Scrambled eggs — Basil, thyme, rosemary, or marjoram near the end of cooking.

Soufflé — ¼ teaspoon marjoram in a 4-egg soufflé; basil or savory in a cheese soufflé.

Cheese casseroles — Sage or marjoram.

Cheese fondue — Basil or nutmeg.

Cheese rabbit (rarebit) — Mace or mustard.

Cheese sauce — Mustard, marjoram, or thyme.

Cheese spread — Sage, caraway seed, thyme, or celery seed in melted process cheese.

Cottage cheese — Chives, or sage, caraway seed, dill, anise, or cumin. Mix ahead and chill.

Cream cheese — Curry powder, marjoram, caraway seed, or dill; paprika or cayenne on top.

Your Spot Removal Guide

Save your clothes. Many stains attract clothes moths. Keeping spots cleaned up helps protect the fabric you care about.

What causes rings

1. The garment is soiled all over. Cleaning one spot can leave a bright patch that looks like a ring.
2. Poor technique: failing to feather the cleaning fluid outward, or soaking the spot until a hard edge forms.
3. Water-sensitive sizing. On a stain that holds both water and grease, cleaning fluid may lift the grease and leave a water ring—common on silk and rayon. Rub the fabric against itself, then lightly with a coin or fingernail. If the ring remains, hold the spot in steam from a kettle spout.

How to use cleaning fluid

1. Test colorfastness on a hidden seam first. A fireproof dry-cleaning fluid will not harm truly colorfast fabric.
2. Brush away loose soil.
3. Put an absorbent cloth or clean white blotter under the spot.
4. Dampen a clean cloth (dark cloth for a dark garment) with cleaning fluid.
5. Brush lightly over an area larger than the spot, feathering the fluid so there is no hard edge. Change the cloth and pad if they soil.
6. If the spot remains, repeat with small amounts of fluid rather than soaking it.

The steps

Use listed steps in order. If you sponge with water and with cleaning fluid, let the fabric dry between those steps. You rarely need every step unless the stain is stubborn.

1. Sponge with fireproof dry-cleaning fluid.

2. Sponge with cold or lukewarm water—not hot. Use cold water on soft drinks, egg, blood, ice cream, and meat juice.

3. Rub in a little petroleum jelly to soften the stain.

4. Wash in warm water with detergent or soap.

5. Moisten with cold or lukewarm water, rub in pepsin powder, wait about 30 minutes, then sponge with water.

6. Soak briefly in a bowl of cleaning fluid.

7. If color remains, sponge with denatured alcohol. On acetate or colored fabric, use 1 part alcohol to 2 parts water.

8. Work in glycerine, wait about 30 minutes, then sponge with lukewarm water. For fruit stains, leave the glycerine on for several hours.

9. Stretch the stained area over a bowl, secure it, and pour boiling water through from 2 or 3 feet above.

10. Sponge with hydrogen peroxide mixed with sodium perborate (1 teaspoon per pint). Rinse well. Test colorfastness before using on colored fabric.

11. Sponge with nail-polish remover unless the fabric is acetate—remover can melt acetate.

12. Sponge with turpentine.

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About This Edition

THE 1986 BOOK

St. Johns and Assumption Cookbook, compiled by Carol Liebhard, Marilyn Bigaouette, Mary Flynn, Kathleen Walsh, and Pat Breeggemann. Cover designed by Laurie Liebhard. First published by Walter’s Publishing Company, Waseca, Minnesota.

KEPT AS PRINTED

Recipes, section order, and contributor names follow the 1986 book, including “No Name.” Each recipe stays on a single page, so page numbers are new to this setting. Beef, veal, lamb, and pork cut charts are the book’s own 1986 plates. Section tip wording is unchanged.

REFRESHED FOR THIS EDITION

Section tips use a cleaner layout. The Terms Used in Recipes, Seasoning Guide, and Spot Removal Guide are rewritten for clarity. Ingredient lists were added for the few recipes that printed ingredients only inside the instructions. The cover is inspired by Laurie Liebhard’s original design and was AI refurbished.

LEFT OUT

- Blank favorite-recipes form and lined Extra Recipes pages
- 1987–1989 calendar
- Carving diagrams and Three Meals from One Cut of Meat
- Order coupons, fundraiser ads, and business-reply cards
- Blank leaves and duplicate photographs

Refreshed edition prepared in 2026 by Jon Liebhard.