

APPETIZERS & BEVERAGES

APPETIZERS & BEVERAGES

SWISS BACON DIP

Helen Angell

8 slices bacon	1 1/2 c. shredded Swiss cheese
8 oz. cream cheese	3 green onions (chopped)
1/2 c. mayonnaise	1/2 c. smoked almonds - chopped
2 tsp. Dijon Mustard	coarse

Preheat oven to 400°. Brown bacon till crisp, drain on paper towels. In bowl, combine cream cheese, mayonnaise, mustard, swiss cheese and onion. Add cooked crumbled bacon. Place in a shallow baking dish. Bake 15 - 18 minutes until bubbly on edges. Top with smoked almonds. Serve with assorted crackers or fresh vegetables.

DORIS' CHICKEN CHEESE BALL

Shirley Schaffter

1 med. can chicken	2 tsp. Miracle Whip
2 tsp. soy sauce	Chopped Nuts
2 T. grated onion	Parsley Flakes
1 (8 oz.) cream cheese	

Mix chicken, soy sauce, onion, cream cheese and Miracle Whip. Put in freezer for 1/2 hour. Chop nuts and mix with parsley flakes on waxed paper. Roll mixture into a ball and roll in nuts and parsley. Refrigerate 24 hours before serving.

REMEMBERING DORIS (Pineapple Cheese Ball)

Jo Kelly

1 sm. can crushed pineapple	1/4 c. chopped green pepper
2 8-oz. cream cheese (softened)	2 tsp. finely chopped onion
2 c. chopped pecans	2 tsp. seasoned salt

Drain pineapple. Soften cream cheese and add pineapple, pecans, green pepper, onions and seasoned salt. (Save 1 c. nuts). Chill mixture and shape into 1 or 2 balls. Roll in remaining nuts. Better if made a day ahead.

TEXAS CAVIAR

Teare Reedy

1 can Shoe Pegcorn	1/2 c. finely chopped Jalapeno's
1 can Black-Eyed Peas	Marinade:
1 can Black Beans (drained and rinsed)	1 c. Vinegar
	1/2 c. Olive Oil

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1 c. chopped Onion
1 sm. jar of diced Pimentos

1/2 c. Sugar

Drain and mix corn, black-eye peas and black beans. Add onions, pimentos and jalapeno's. In saucepan heat vinegar, olive oil and sugar until sugar dissolves. Pour marinade over mixture and chill for 6-8 hours. Serve with tortilla chips.

MEXICAN DIP

Teare Reedy

1 8 oz. pkg. Cream Cheese
1 14-16 oz. can Hormel Chili (no beans)

8 oz. Monterey Jack or Mexican Cheese (shredded)

Spread cream cheese in the bottom of a pie pan. Put Hormel chili on top. Sprinkle shredded cheese on top. Microwave for 5 minutes on high. Serve with corn chips.

CHOCOLATE CHIP DIP

Martha Shook

1 pkg. cream cheese
1/4 cup margarine
2 T. brown sugar

2 tsp. vanilla
3/4 cup powdered sugar
1/2 pkg. mini chocolate chips

Mix all together by hand. Serve with vanilla wafers or mini vanilla wafers.

ZESTY VEGGIE DIP

Kathy Stutzman

16 oz. sour cream
2 1/2 tsp. McCormick Seasonall

1 tsp. dill weed
1 tsp. instant minced onion

Mix sour cream, seasonal, dill weed and onion, cover and refrigerate for 30 minutes. Serve with fresh veggies.

TUNA PARTY BALL

Edie Landis

1 8 oz. pkg. Cream Cheese, softened
2 7 oz. cans Tuna, drained & flaked (squeeze it dry)
2 T. minced Celery
2 T. minced Onion
2 T. Lemon Juice

2 tsp. prepared Mustard
1/4 tsp. Salt
1/8 Cayenne Pepper
1 hard cooked egg
stuffed Green Olives
sliced Pimento

Cream cheese and add tuna, celery, onion, lemon juice, mustard, salt, pepper and mashed egg white. Mix well with mixer. Chill for at least 2 hours but it is

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better if made the day before. Mash egg yolk, form tuna mixture into ball and roll in egg yolk. Decorate with sliced olives and pimento slices. Serve with crackers.

STUFFED MUSHROOMS

Edie Landis

1 lb. Fresh Mushrooms
1/4 c. melted Butter

1 T. Onion
1/2 grated Parmesan Cheese

Remove stems from mushrooms(hollow centers out a little). Chop and combine stems in melted butter, add onion and mix in parmesan cheese. Fill caps and broil at least 2 minutes or until heated through.

HOT ARTICHOKE DIP

Sandy Miller

14 oz Artichoke Hearts, not marinated
8 oz. Cream Cheese
1/2 c. Mayonnaise

4 oz. Mozzarella Cheese, shredded
1 c. Parmesan Cheese, grated
1/8 tsp. garlic powder

Mix all ingredients and place in shallow dish. Bake 15 minutes at 350° until bubbly.

BROILED MARYLAND CRAB MELTAWAYS

Janice Briggs

1 pkg. English muffins
1 - 6 1/2 oz. can crabmeat
1 stick margarine
1 - 16 oz. jar Old English cheese

2 T. mayo
1/4 tsp. seasoned salt
1/4 tsp. garlic salt

Slice English muffins in half and then in fourths. Arrange on cookie sheet. Mix crabmeat, softened margarine, Old English Sharp Cheddar cheese, mayo, seasoned salt, and garlic salt. Mix well. Spread on muffin. Freeze on cookie sheet at least 1 hour. Place in baggies and keep frozen until ready to use. Broil on cookie sheet until bubbly and golden brown.

ARTICHOKE DIP

Bonnie Jarvis-Gaynor

1 14 oz can artichoke hearts
1 c. mayonnaise

1 c. parmesan cheese

Drain and chop artichoke hearts. Mix with mayonnaise and grated parmesan cheese. Place into a 9 inch pie pan. Bake at 350° for 20 to 25 minutes until edges are golden brown.

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AUNT RUTH SIMPSON'S CHEESE DIP

Bonnie Jarvis-Gaynor

2 sticks butter
2 8 oz. cream cheese
2 T. milk
2 tsp. Worcestershire sauce

8 oz tub smokie cheddar cheese
crushed pecans
crackers or crustie bread

Mix softened butter, cream cheese with milk until smooth. Add Worcestershire sauce and cheddar cheese. Mix until smooth. Chill. Form into ball and roll in crushed pecans. Serve with crackers or crustie bread. May be served in bowl or crock.

PIN WHEELS

Bonnie Jarvis-Gaynor

2 8 oz. cream cheese
1 1 oz pkg. ranch dip mix
1 4.5 oz. chopped green chilies

1 2.5 oz. chopped black olives
3 green onions
4 flour tortillas

Mix cream cheese, ranch dip mix, chopped green chilies, chopped black olives and sliced green onions together until smooth. Spread the mixture onto the flour tortillas. Roll them up. Cut into 2 inch pin wheels. Serve chilled.

DOROTHY'S DIP

Mary Lou Eby
Dorothy Rufener

1 8 oz. Cream Cheese, softened
1 15 oz. can Chili, without beans

Shredded Cheese

Bake at 300° for 15 minutes in 11 x 7 1/2 dish. Serve with scoops.

TACO DIP

Michelle Schroeder

1 8 oz. Cream Cheese
1 15 oz. Chili with no beans

Monterey Jack Cheese

Spread cream cheese on the bottom of a pie plate. Pour chili over the cream cheese and then add Monterey Jack cheese. Microwave for 5 minutes or bake in oven at 350° for 15 minutes.

OYSTER CRACKERS DIP

Shirley Auxter

3/4 c. Oil
1 pkg. original Ranch Dressing
1/2 tsp. Garlic Salt

1 tsp. Dill
1 pkg. Oyster Soda Crackers

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Mix oil, ranch dressing, garlic salt and dill. Add pkg. of oyster crackers. Place in covered container and shake. Store.

WASSAIL

Norma Allen

1 qt. Tea, unsweetened	12 whole Cloves
1 qt. Cranberry Juice	3 Cinnamon Sticks
1 qt. Apple Juice	1 Orange, sliced
2 c. Orange Juice	1 Lemon, sliced
3/4 c. Lemon Juice	1 c. Sugar

Combine hot tea, cranberry, apple, orange and lemon juices in a large pan. Add cloves, cinnamon sticks, sliced orange and sliced lemon. Add sugar and stir to dissolve. Heat until very hot but do not boil.

BUFFALO CHICKEN DIP

Valerie Welday

2. cooked diced Chicken (canned works)	1/2 c. Ranch Dressing
4 oz. red hot sauce (or to taste)	3/4 c. chopped Celery
8 oz. Cream Cheese	Cheddar Cheese, shredded

Saute chicken and hot sauce in skillet. Mix cream cheese and ranch dressing. Add celery. Stir chicken mixture with the cheese, dressing and celery. Spoon in pie plate and cover with shredded cheese. Bake at 350° until cheese melts. Serve with crackers or chips.

BLT DIP

Beth Kelly Meadows
Carol Lanzer

1 c. Mayonnaise	1 Tomato, chopped fine
1 c. Sour Cream	Salt & Pepper, to taste
1 lb. Bacon, fried & crumbled	

Mix mayonnaise, sour cream, bacon and tomato together. Add salt and pepper to taste. Serve with crackers or party breads.

WHITE CHEESE BALL

Mary Oberli

8 oz. Cream Cheese	1 1/2 tsp. Seasoned Salt
1/4 c. chopped Onions	1/2 c. Pineapple, very well-drained
1 c. chopped Pecans	

Mix cream cheese, onions, half of the pecans, salt and pineapple to form a ball. Roll in remaining nuts.

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LEMON YOGURT FRUIT DIP

Mary Oberli

1 8 oz. Lemon Yogurt
1 8 oz. Sour Cream
1 tsp. Ginger
1 T. Honey

1/2 tsp. Lemon Juice
1/4 c. Caramel Ice Cream Topping
Fresh Fruit

In a small bowl, combine yogurt, sour cream, ginger, honey and lemon juice. Cover and chill for 1 to 2 hours. Spoon dip into a small bowl. Make a well in center of mixture. Fill with caramel topping. Serve with a tray of assorted fruit.

LONE STAR CHEESEBALL

Mary Oberli

2 c. shredded Cheddar Cheese (8 oz.)
1 8 oz. Cream Cheese
2 T. Butter
1/8 tsp. Onion Powder

1/8 tsp. Garlic Powder
1/4 c. chopped green Chiles
1/2 c. baked Nacho Tortilla Chips
1 T. Cilantro

In a food processor, combine cheddar cheese, cream cheese, butter, onion powder and garlic powder until blended. Stir in chilies. Cover and refrigerate for 1 hour. Shape into ball. Combine crushed tortilla chips and cilantro. Roll cheeseball in chip mixture. Serve with tortilla chips.

NACHO DIP

Joyce Farnsworth

1 can Refried Beans
2 lb. Ground Beef, cooked & drained
1 sm. Onion, chopped or Salsa
1 lg. bottle Taco Sauce
1 can chopped Chiles

2 c. grated Cheddar Cheese
2 c. grated Monterey Jack Cheese
1 can Black Olives, sliced
Tortilla Chips

Layer in 9 x 13 or a large round dish in order given: refried beans, browned beef and onion or salsa, 1/2 bottle taco sauce, Chiles, cheddar cheese, Monterey Jack cheese, olives and rest of taco sauce. Bake at 400° for 20 minutes until cheese is melted. Serve with tortilla chips.

PICKLED MUSTARD EGGS

Jeanette Raper

2 c. white Vinegar
2 T. mild Mustard
1/2 c. Water
1 c. Sugar
1 T. Salt

1 T. Celery Seed
6 whole Cloves
1 T. Mustard Seed
2 sliced Onions
12 Hard-Boiled Eggs, shelled

Add vinegar and mustard in sauce pan. Add water, sugar, salt, celery seed, cloves and mustard seed. Simmer for 10 minutes. Pour over eggs and onions.

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Cover and refrigerate over-night.

HOT CREAMY SAUSAGE DIP

Valerie Welday

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|--|---|
| 1 lb. Bob Evans Zesty Hot Roll Sausage (red) | 1/2 c. Mayonnaise |
| 5 Green Onions, chopped (divided) (optional) | 1/4 c. grated Parmesan Cheese |
| 1 c. Sour Cream | 1 2 oz. jar chopped Pimientos, drained (optional) |

Preheat oven to 350°. In a large skillet over medium heat, brown and crumble sausage until no longer pink. Remove from heat and drain. Add green onions (all except one), sour cream, mayonnaise, Parmesan cheese and pimientos. Pour into 1 qt. (8 x 8 glass) baking dish. Bake 20-25 minutes until bubbly. Garnish with remaining chopped green onion. Keep warm & serve with Melba toast, sesame or wheat crackers or club crackers. Refrigerate leftovers. Can be reheated for later serving. Serves 8-10.

VEGGIE PIZZA CUPCAKES

Bobbi Placke

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|--|--------------------------|
| 1 pkg. (12 oz.) refrigerated biscuits (10 biscuits) | squash, onion) |
| 1 tsp. Olive Oil | 1 1/2 c. Pasta Sauce |
| 1 1/2 c. assorted diced Fresh Vegetables (red bell pepper, zucchini, | 1/2 c. Mozzarella Cheese |

Press each biscuit into 3 inch round shape. In 12 cup muffin pan, press each biscuit in bottom and up sides of each cup. Chill until ready to fill. In skillet, heat oil and cook vegetables until tender. Stir in pasta sauce, bring to a boil. Reduce heat and simmer 2 minutes; spoon into muffin cups. Bake at 375° for 15 minutes. Sprinkle with cheese. Bake 5 minutes longer or until golden. Let stand 5 minutes. Remove from pan and serve.

VIDALIA ONION DIP

Pam Douglas

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|--|-----------------------------|
| 1 large (8 oz.) Cream Cheese, softened | 1 Vidalia Onion, chopped |
| 1 c. Heilmans Mayonnaise | 1 c. grated Parmesan Cheese |

Blend together cream cheese and Heilmans. Add and stir in chopped onion and grated cheese. Spread in a pie shaped baking dish and bake uncovered at 350° for 20-25 minutes. Serve with Fritos scoops.

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SWISS CHEESE APPETIZERS

Norma Allen

Pumpnickel or rye bread (about 16 slices) 1/4 c. chopped ripe black olives
1 c. finely grated Swiss cheese 1/4 c. minced green onions
1/4 c. cooked & crumbled bacon 1 tsp. Worcestershire sauce
(about 6 slices) 1/4 c. mayonnaise

Preheat oven to 375°. Cut bread into squares or decorative shapes. Mix Swiss cheese, bacon, olives, onion, mayonnaise and Worcestershire sauce together. Spread on bread. Bake 12 to 15 minutes or until browned.

CHEDDAR-BACON DIP

Kathy Swagler

1 8 oz. Cream Cheese, softened 1 16 oz. jar Taco Sauce
1 c. Sour Cream 2 c. (8 oz.) shredded Cheddar
5 Green Onions, thinly sliced Cheese
4 med. Tomatoes, chopped 1 lb. Bacon, fried & crumbled
1 lg. Green Pepper, chopped Tortilla or Taco Chips

In mixing bowl, beat cream cheese and sour cream. Spread in an ungreased 13 x 9 dish or on a 12-in plate. Combine onions, tomatoes and green peppers. Sprinkle over cream cheese layer. Pour taco sauce over the vegetables. Sprinkle with cheddar cheese. Refrigerate, Just before serving, sprinkle with crumbled bacon. Serve with chips.

CHEESE SPREAD

Norma Allen

In memory of Doris Detwiler

1 c. Cottage Cheese 1/4 tsp. Salt
1 8 oz. Cream Cheese 2 T. chopped Onion
1/2 c. Sharp Cheese 1/4 c. chopped green Olives
1 T. Mayonnaise 1/8 tsp. Paprika

Combine cottage cheese, cream cheese, sharp cheese, mayonnaise, salt, onion, olives and paprika in a large bowl. Beat with mixer on high speed until creamy, about 3 minutes.

SPARKLING CRANBERRY PUNCH

Mary Oberli

1 (2-liter) bottle lemon-lime carbonated beverage 1 (48 oz.) bottle cran-apple juice drink
1 1/2 c. white grape juice

Chill lemon lime beverage, cran-apple juice and white grape juice. Combine together. Serve immediately over ice. Yield: 1 gallon

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SUNSET PUNCH

Mary Oberli

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|--------------------------------|---------------------------|
| 1 qt. cranberry juice cocktail | 1 qt. pineapple juice |
| 1 qt. pink lemonade | 1 qt. ginger ale, chilled |
| 1 qt. orange juice | 1 qt. raspberry sherbet |

Combine cranberry juice, lemonade, orange juice, pineapple juice in large punch bowl. Add chilled ginger ale. Scoop raspberry sherbet into punch. Serve.

CRANBERRY SHIMMER

Mary Oberli

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|--|------------------------|
| 2 (12 oz.) cans lemon-lime soft drink | 1 c. white grape juice |
| 1 (32 oz.) bottle cranberry juice cocktail | 1/2 c. lime juice |
| | Garnish: lime slices |

Stir together: lemon-lime drink, cranberry juice, white grape juice, and lime juice. Serve over ice. Garnish with lime slices, if desired. Yield: 2 quarts.

CRANBERRY-PINEAPPLE PUNCH

Mary Oberli

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|---|--|
| 1 (48 oz.) bottle cranberry juice drink | 2 tsp. almond extract |
| 1 (48 oz.) can pineapple juice | 1 (2-liter) bottle ginger ale, chilled |
| 1/2 c. sugar | |

Stir together cranberry juice, pineapple juice, sugar and almond extract until sugar dissolves. Cover and chill for 8 hours. Stir in ginger ale just before serving. Yield: 6 1/2 quarts.

COWBOY DIP

Winnie Conley

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|---|---|
| 1 can original Rotel tomatoes & green chillis | 1 green pepper |
| 1 can black beans | 1/2 to 3/4 c. Italian Dressing |
| 1 can white (Shoepeg) corn | garlic powder (to taste, doesn't take much) |
| 6 green onions | cilantro (to taste) begin with 1 tsp, adding less, as desired |
| 2 celery stalks | |
| 1 red pepper | |

Mix in bowl, Rotel tomatoes, drained and rinsed black beans, drained corn, finely diced onions, celery and peppers. Add Italian Dressing, garlic powder and cilantro. Mix thoroughly. This is best prepared hours in advance to allow mixture to chill and flavors to mix. Serve with tostoti scoops.

SOUPS & SALADS

SOUPS & SALADS

AMISH COLESLAW

Helen Angell

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|---------------------|------------------------|
| 1 lg. head cabbage | 1 c. vinegar |
| 1 c. chopped celery | 1/2 tsp. mustard seeds |
| 1 sm. onion - diced | 1/2 tsp celery seeds |
| 1 c. grated carrots | Dash of pepper |
| 1 1/2 c. sugar | |

Slice cabbage in a large bowl. Add chopped celery, diced onion and carrots. Mix sugar, vinegar, mustard seeds, celery seeds and pepper in a small bowl. Toss with cabbage. Refrigerate overnight.

PARTY CHICKEN SALAD

Jackie Bricker

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|------------------------------------|--------------------------|
| 4 c. cubed cooked chicken | 1 tsp. salt |
| 1 c. chopped celery | 1 tsp. pepper |
| 2 c. seedless green and red grapes | 3/4 mayonnaise (Hellman) |
| 3/4 c. slivered almonds, toasted | 1/4 c. sour cream |

Combine chicken, celery, grapes, almonds, salt, and pepper. Add sour cream and mayonnaise. Mix thoroughly and chill. Serves 10-12.

EASY CHILI

Retha Wentink

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|-------------------|----------------------------------|
| 2 lb. Hamburg | Salt and pepper (to taste) |
| 1 sm. onion | 2 cans tomato soup |
| 1/2 green pepper | 1 16 oz. can red beans |
| 2 T. chili powder | 2 drops Tabasco sauce (optional) |

Brown hamburg, add chopped onion and pepper. Add chili powder, salt and pepper. Add all soup and red beans. Add hot sauce (Tabasco) if you like. Simmer for 1 hour. Serve with crackers.

CORN AND BLUEBERRY SALAD

Teare Reedy

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|-------------------------------|---------------------------|
| 6 Ears of Corn | Dressing: 2 T. Lime Juice |
| 1 c. fresh Blueberries | 2 T. Olive Oil |
| 1 sm. Cucumber, sliced | 1 T. Honey |
| 1/4 c. chopped Red Onion | 1/2 tsp. ground Cumin |
| 1/4 c. chopped fresh Cilantro | 1/2 tsp. Salt |
| 1 Jalepeno finely chopped | |

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Cook corn for 5 minutes in boiling water and cut off the cobs. Add blueberries, cucumber, red onion, cilantro and jalapeno's. Mix a dressing of lime juice, olive oil, honey, cumin and salt. Add to salad. Refrigerate for 6-8 hours.

EASY SALAD

Marian Steele

1 sm. carton Cottage Cheese 1 sm. can Mandarin Oranges
1 sm. box Orange Jello Powder (can 1 sm. container of Cool Whip
use other flavors)

Mix cottage cheese, Jello, drained mandarin oranges and Cool Whip together and chill.

GRAPE PECAN SALAD

Carol Carter

1 lb. seedless red grapes 1/4 c. sugar
1 lb. seedless green grapes 1/2 tsp. vanilla
4 oz. sour cream 1/2 c. brown sugar
4 oz. cream cheese 1/2 c. chopped pecans

Cream together the sour cream, cream cheese, sugar, and vanilla. Stir in grapes until well coated. TOPPING: Mix brown sugar and chopped pecans together. Mix half of the topping into half of the grape mixture and place in a serving bowl. Add the remaining grape mixture and sprinkle with the remaining topping. For best results, chill several hours or overnight before serving.

WALDORF SALAD

Kathy Stutzman

2 T. mayonnaise 1/2 c, chopped celery
1 T. lemon juice 1/2 c. chopped walnuts
2 T. sugar 1/2 c, raisins
3 c, apples with peel on (chopped) 1 c. miniature marshmallows
1 c. seedless grapes (may cut in half) Red & green maraschino cherries

Cream together the mayonnaise, lemon juice, and sugar to create the dressing mix. Add chopped apples to the dressing mix. Add the seedless grapes. Stir in celery, walnuts, raisins, and marshmallows. Garnish with maraschino cherries and serve. Keep refrigerated.

MEATBALL ITALIAN WEDDING SOUP

Kathy Stutzman

1 can (49 oz.) chicken broth 1/2 c. carrots

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1 package (12 oz.) of Rosina Italian
Style Meatballs
2 c. escarole, thinly sliced
3/4 c. orzo or ditalini pasta

1/2 tsp. dried basil
1/2 tsp. onion powder
Grated Parmesan Cheese

In a large saucepan, heat the chicken broth to a boil. Add meatballs, escarole, orzo, carrots, basil, onion powder and return to a boil. Reduce heat to medium and cook for 10 minutes or until pasta is tender, stirring frequently. Serve sprinkled with Parmesan cheese. Serves 5 to 6 people.

TRACEY'S CHINESE CABBAGE SLAW

Kathy Stutzman

1 head Chinese cabbage (chopped)
1/2 c. vegetable oil
1/4 c. apple cider vinegar
1/2 c. sugar
1 tsp. soy sauce

1 package Ramen noodles (with a
chicken flavoring packet)
1/2 stick margarine
1-1/4 oz. sliced almonds
1/2 oz. sesame seeds

Combine oil, apple cider vinegar, sugar, and soy sauce in a bowl for dressing. In a saucepan, combine the crushed Ramen noodles with flavor packet, margarine, almonds, and sesame seeds. Saute until seeds turn brown, then drain. When ready to serve, combine the chopped cabbage, sauteed noodles, and dressing in a serving bowl.

PASTA SALAD

Kathy Stutzman

4 c. penne pasta
1 c. quartered cherry tomatoes
1 package feta cheese
1/2 cup prepared Good Seasons
Italian dressing

1/3 c. fresh basil leaves, cut into
strips
1/4 c. chopped red onion
1/4 c. chopped sun dried tomatoes
Strips of grilled chicken

Cook penne pasta according to package directions, and drain. Combine penne pasta, tomatoes, cheese, dressing, basil, onion, dried tomatoes, strips of grilled chicken in a large serving bowl and stir. Refrigerate and serve.

CORN SALAD

Janet Gommel

1 can corn (drained)
1/3 c. carrots, diced
1/3 c. celery, diced
1/4 c. black olives sliced into 1/2
circles

1/4 c. red pepper, diced
1/4 c. green pepper, diced
1/4 c. sweet onion (optional, it can be
served on the side)

All diced veggies should be no larger in size than a kernel of corn. Combine

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corn, carrots, celery, olives, red and green pepper and chill.. Add onion right before serving. Makes about 3 1/2 cups.

AUNT KATHY'S STRAWBERRY SALAD

Malinda Woodring

1 c. Vegetable Oil	1/2 tsp. Paprika
3/4 c. Sugar	Lettuce
1/2 c. red wine Vinegar	1 pint fresh sliced strawberries
1/2 tsp Salt	1 c. Monterey Jack cheese
1/4 tsp. Pepper	1/2 c. walnuts
2 cloves Garlic, minced	

Combine oil, sugar, vinegar, salt, pepper, garlic and paprika. Shake in jar or shaker. Sprinkle berries, cheese and walnuts over lettuce. Pour dressing over salad before serving.

TACO SOUP

Sandy Miller

1 lb. Ground Beef	2 - 14.5 oz. cans Diced Tomatoes
1 onion, chopped	2 - 15 oz. cans Black Beans
1 pkg. Ranch Style Dressing Mix	1 - 15 oz. can cream style Corn
1 pkg. Taco Seasoning Mix	Corn Chips
1 c. Water	Cheese

Brown beef with onions, medium size skillet. Drain grease. Add ranch dressing mix, taco seasoning mix, water, diced tomatoes, black beans and corn. Simmer 20 minutes. Serve with cheese and corn chips.

CUKES & ONIONS WITH SOUR CREAM

Joyce Ferguson

2 to 3 slices cucumber	1/4 c. sour cream
3 to 4 slices sweet onion	1 T. white sugar
1 tsp salt	1 to 2 T. vinegar
1 c. water	pepper

Peel and thinly slice cucumbers; separate onion slices into rings. Soak cucumbers and onions in salt water <1 tsp. salt to 1 c. water> for 1/2 hour or more. Mix sour cream, sugar and vinegar thoroughly. Add extra sugar or vinegar according to your own taste. Drain vegetables. Mix with dressing, add pepper if desired. Serves 2 or 3.

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BROCCOLI SALAD

Bonnie Jarvis-Gaynor

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|---------------------------------|--------------------|
| 2 bunches of broccoli | 1 c. mayonnaise |
| 1 c. raisins | 2 T. white vinegar |
| 1 small onion | 1 1/2 c. sugar |
| 1 2 oz. Bacon Bits (real bacon) | 1 tsp. salt |
| 1 c. pecan halves | |

Clean broccoli, cut into bite-size pieces. Place in a gallon size zip-lock baggie. Cut half of the raisins in pieces, half of raisins whole, add to baggie along with thinly sliced onion, bacon bits and pecan halves. Mix mayonnaise, vinegar, sugar and salt separately, pour into the baggie with the rest of the ingredients. Mix well and chill overnight. Drain the liquid off before serving.

DILLED CHICKEN SALAD WITH CRANBERRIES & NUTS

Ginnie Demo

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|---------------------------------|---------------------------|
| 2 c. cooked, chopped chicken | 1/4 c. diced celery |
| 1/4 c. broken walnuts or pecans | 2 tsp. chopped fresh dill |
| 1/4 c. dried cranberries | 1/3 c. low-fat mayonnaise |
| 1/4 c. sliced green onion | lettuce leaves |

Combine chicken, nuts, cranberries, onion, celery, dill and mayonnaise in bowl. Serve on lettuce leaves as salad or sandwich.

WALDORF SALAD

Donna White
Norma Allen

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| 3 1/2 c. diced red apples | 1/2 c. mayonnaise |
| 2 T. lemon juice | 1/4 c. honey |
| 2 c. green grapes | 2 T. sour cream |
| 1 c. thinly sliced celery | 1/2 tsp. salt |
| 1/2 c. chopped dates | 1/2 c. chopped nuts |

In a large bowl, toss unpeeled, diced apples with lemon juice. Add grapes, celery and dates. Mix mayonnaise with honey, sour cream and salt. Pour over apples, mix well. Add nuts.

OLD FASHIONED COLE SLAW

Mary Oberli

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| 1 1/2 lbs. shredded cabbage | 1/3 c. vinegar |
| 1 tsp. salt | 1 c. whipping cream |
| 2/3 c. sugar | |

Place shredded cabbage in covered dish in refrigerator for several hours. Mix salt, sugar, vinegar and whipping cream. Add cabbage 30 minutes before

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serving. Chill and serve.

BLUEBERRY SALAD

Mary Evelyn Buffington

1 6 oz pkg. raspberry Jello
1 c. boiling water
1 21 oz. can blueberry pie filling
1 2 oz. can crushed pineapple with
juice

Topping - 1 c. sour cream
1 8 oz. pkg. softened cream cheese
1/2 c. sugar
1 c. chopped nuts (optional)

Mix Jello, water, pie filling and pineapple. Pour into 9 x 13 inch dish and refrigerate until firm. Combine sour cream, cream cheese, sugar and nuts. Spread over gelatin mixture. Chill before serving.

GRANDMA'S SALAD

Vivian deLuna

1 medium can pineapple chunks
1 egg
2 T. cornstarch
1/2 c. sugar

1/2 tsp. vanilla
1/2 pt. whipping cream
1 small bag mini-marshmallows
3 bananas

Drain pineapple. Thicken juice with egg, cornstarch, sugar and vanilla, cook until thick. Cool. Add whipped cream and marshmallows, mix together well. Cut bananas in chunks and add just before serving.

BROCCOLI SALAD

Vivian deLuna

2 bunches fresh broccoli
1 med. onion
1/2 c. finely shredded cheddar
cheese
3 hard boiled eggs

10 pieces bacon
Dressing - 1 c. mayonnaise
1/2 c. sugar
1 T. vinegar

Cut up broccoli in bite size pieces, place in large bowl. Add chopped onion, shredded cheese. Cut up hard boiled eggs, add. Break fried bacon in pieces. Mix all together. Mix mayonnaise, sugar and vinegar for dressing and pour over salad. Put in refrigerator overnight. Can be made a day ahead, flavors blend well.

GRANDPA SHIRLEY'S SALAD DRESSING

Amy Detwiler

2 1/2 c. sugar
1 T. salt

1 c. catsup
2 c. vegetable oil

SOUPS & SALADS

1 T. paprika
1 T. minced onion

1 c. vinegar

Combine sugar, salt, paprika, onion and catsup. Beat with mixer. Add oil and vinegar alternately and slowly.

PINK ARCTIC FROZEN FRUIT SALAD

Jackie Bricker

1 8 oz. pkg. cream cheese
2 T. mayonnaise
2 T. sugar
1 8 oz. can whole cranberry sauce

1 c. crushed pineapple
1/2 c. chopped walnuts
1 c. Cool Whip

Soften the cream cheese. Blend with mayonnaise, sugar, cranberry sauce, drained pineapple and nuts. Fold in Cool Whip. Place muffin cups in muffin tins and fill with salad mixture. Freeze. When frozen, place cups of salad in a freezer bag and keep in freezer until ready to serve. Serves 8 to 10.

VEGETABLE BEAN SOUP

Kathy Swagler

12 oz. pkg. bacon, chopped
1 onion, chopped
1 bunch celery, chopped
2 cloves garlic, finely diced
4 lg. carrots, chopped
salt, season to taste
fresh ground black pepper, season to taste
2 14 oz. cans great northern beans, drained

1 14 oz. can garbonzo beans, drained
32 oz. low sodium chicken stock/
broth
3 15 oz. cans seasoned diced
tomatoes, not drained
6 c. fresh spinach, chopped
grated Ramano cheese

In large stock pot, brown chopped bacon over medium heat until crisp. Add onion, celery, garlic, carrots, salt and pepper. Continue to cook for 5 minutes on medium heat. Add drained beans, chicken stock/broth, and tomatoes. Bring to boil. Reduce to simmer and add fresh spinach. Serve in soup bowls garnished with grated Ramano cheese.

GREEK PASTA SALAD

Susan Bratcher

1/2 c. olive oil
1/2 c. red wine vinegar
1 1/2 tsp. garlic powder
1 1/2 tsp. dried basil
1 1/2 tsp. dried oregano
3/4 tsp. ground black pepper

3 c. fresh sliced mushrooms
15 cherry tomatoes, halved
1 c. sliced red bell pepper
3/4 c. crumbled feta cheese
1/2 c. chopped green onions
1 4 oz. can sliced black olives

SOUPS & SALADS

3/4 tsp. white sugar
2 1/2 c. cooked elbow macaroni

3/4 c. sliced pepperoni sausage, cut
into strips (optional)

Whisk together oil, vinegar, garlic powder, basil, oregano, pepper and sugar. Add pasta, mushrooms, cherry tomatoes, bell pepper, feta cheese, green onions, black olives and pepperoni sausage. Toss until evenly coated. Cover and chill 2 hours or overnight.

ORIENTAL BROCCOLI SLAW

Joan Bise

1 pkg. Ramen Noodle Soup, chicken
flavor
1 pkg. broccoli slaw
1 c. cashews
1 c. sunflower seeds
1 bunch green onions, chopped-white
& green

Dressing: 1/2 c. sugar
1/4 c. apple cider vinegar
1/3 c. oil
Spice packet from Ramen Noodle
Soup

Crush Ramen noodles in package by putting pressure on package until well crushed. Mix broccoli slaw, cashews, sunflower seeds and onion with crushed noodles. Mix sugar, vinegar and oil for dressing. Add spices from soup packet to dressing, mix. Pour over broccoli mixture. Stir well. Refrigerate several hours or overnight. Mix well again before serving. Enjoy!

GREEN PEA SALAD

Mary Veverka
Janet Turner

1/2 c. sour cream
1/2 c. mayonnaise or Miracle Whip
1 lg. pkg. of frozen peas (partially
thawed)

1 c. honey roasted peanuts
bacon bits (optional)

Combine sour cream and mayonnaise. Pour over peas, peanuts, and bacon bits.

ASIAN COLE SLAW

Angela Douglas

1 head cabbage (chopped)
1 sweet onion (chopped)
1 c. sunflower seeds
1 c. sliced almonds
2 pkgs Beef Ramen noodles
(uncooked, crunched up)

Dressing-3/4 c. oil
2/3 c. white vinegar
1/2 c. sugar
Flavor packages from Ramen
noodles

Combine cabbage, onion, sunflower seeds, almonds with crunched Beef Ramen noodles. Mix in very large bowl. Combine oil, vinegar, sugar and

SOUPS & SALADS

flavors from Ramen noodle packages. Mix well and pour over cabbage mixture. Stir, cover and put in refrigerator overnight.

COPPER PENNY SALAD

Gloria Hays

5 1/2 c. sliced carrots	1/2 c. vinegar
1 onion, sliced	1/2 c. salad oil
1 green Pepper, sliced	1 tsp. Worcestershire Sauce
1 can tomato soup	Pinch of salt
1 tsp. prepared mustard	

Cook carrots in salt water. Drain. Combine with onion, green pepper. Stir together soup, mustard, vinegar, sugar, salad oil, Worcestershire Sauce and salt. Pour over vegetables and cover. Marinate several hours or overnight. Keeps in refrigerator for several days.

THE BEST POTATO SALAD EVER

Jackie Bricker

3 lbs. unpeeled red potatoes	3 large chopped hard-boiled eggs
3/4 c. chopped white onion	2 T. dill juice
3/4 c. chopped red pepper	1 T. cider vinegar
3/4 c. diced celery	3/4 c. mayonnaise
1/2 c. finely chopped dill pickles	salt and pepper to taste

In large pot with salted cold water, place potatoes and cook until done. Meanwhile, combine onions, red peppers, celery, dill pickles and eggs in large bowl. Drain potatoes, cut into half inch pieces while still warm. Transfer to bowl with onion, pepper, celery, pickle and egg mixture. Sprinkle with dill juice, vinegar and toss gently with mayonnaise. Season with salt and pepper. Chill.

POMEGRANATE FETA SALAD/LEMON DIJON

Jackie Bricker

1 10 oz. pkg. mixed baby greens	1 tsp. Dijon Mustard
1 pomegranate peeled/seeds separated	3 T. red wine vinegar
1 8 oz. pkg. crumbled feta cheese	3 T. extra virgin olive oil
1 lemon (juice and zest)	salt and pepper to taste

Place the baby greens, pomegranate seeds and feta cheese into large bowl; set aside. Whisk lemon juice, zest, mustard, vinegar, olive oil, salt and pepper together. Pour over salad and toss to coat. Serve immediately.

SOUPS & SALADS

MACARONI SALAD

Michelle Schroeder

16 oz. macaroni shells, cooked and chilled
1 c. diced celery
1 c. chopped carrots
1 lg. onion, chopped
4 hard-boiled eggs

Dressing- 2 c. mayonnaise
1/2 c. vinegar
1/2 c. sugar
salt and pepper to taste
1 can sweetened condensed milk

Place cooked macaroni in a large bowl. Add celery, carrots and onion. Cut up eggs and toss with macaroni mixture. Stir together mayonnaise, vinegar, sugar, salt and pepper and condensed milk. Pour over macaroni mixture and stir. Cover and chill in refrigerator.

SOUTHWESTERN CHICKEN WRAPS

Michelle Schroeder

1 c. Ranch Dressing
1/2 c. mayonnaise
Taco seasoning
3 lbs. chicken, cooked

1/2 c. celery, thinly sliced
2 T. green onion, thinly sliced
Tortillas
mild Cheddar cheese, shredded

Combine dressing, mayonnaise and taco seasoning in a large bowl. Add bite-size chicken pieces, celery and green onion. Toss well to coat. Cover and refrigerate 1 to 2 hours. Divide salad among tortillas. Top with cheese and fold.

CRANBERRY SALAD

Tammey Wilden

1 14 oz. can sweetened condensed milk
3/4 c. lemon juice
1 20 oz. can crushed pineapple, drained

1 16 oz. can whole berry cranberry sauce
1/2 c. nuts (preferably pecans)
1 8 oz. container whipped topping

Mix condensed milk, lemon juice, pineapple, whole berry cranberry sauce and nuts. Fold in whipped topping. Pour into 9 x 13 inch pan and freeze. Remove from freezer 5 minutes before serving. Makes 12 large servings.

KANSAS CUCUMBER SALAD

Beth Kelly Meadows

1 c. mayonnaise or salad dressing
1/4 c. sugar
4 tsp. vinegar
1/2 tsp. dill weed

1/2 tsp. salt, optional
4 medium cucumbers, peeled & sliced thin
3 green onions, chopped

SOUPS & SALADS

In large bowl, combine mayonnaise, sugar, vinegar, dill and salt. Mix well. Add cucumbers and onions. Toss, cover and chill for at least 1 hour.

COTTAGE CHEESE ORANGE SALAD

Louise Grossenbacher

1 box of Orange Jello (no water)
1 pt. Cottage Cheese
1 sm. (8 oz.) Cool Whip
1/2 c. Nuts

1 sm. can crushed Pineapple
(drained)
1 sm. can Mandarin Oranges

Mix jello, cottage cheese, Cool Whip, nuts and pineapple. Top with mandarin oranges.

CRANBERRY SALAD

Bette Smith

Wendy Wirth, Bette Smith's niece

1 large box Cherry or Raspberry Jello
1/2 c. Cranberry Sauce
1/4 c. Black Walnuts

2 Bananas
10 Grapes, halved

Mix Jello and 1 cup hot water. Put in refrigerator to start setting. Use fork to make chunky and than add cranberry sauce, walnuts, bananas and grapes. Chill in refrigerator overnight.

BROCCOLI/CAULIFLOWER SALAD

Mary Alexander

Submitted by Lea Ewing

1 cup coleslaw dressing
1/2 cup mayonnaise
1 T. celery seed
1 head cauliflower
1 head broccoli

1 handful raisins
1 handful sunflower seed
1 handful pecan halves
1/2 lb. cooked bacon, broken in pieces

Mix coleslaw dressing, mayonnaise, and celery seed. Chop cauliflower and broccoli into bite size pieces. Place in bowl. Add raisins, sunflower seeds, and bacon. Pour dressing mixture over items in bowl, mix well. Refrigerate.

ORANGE SHERBET SALAD

Linda Martin Miller

Elizabeth Pistole,
family friend

2 3-oz. packages Orange Gelatin

3/4 c. Juice from Oranges

SOUPS & SALADS

2 c. Boiling Water
2 c. Mandarin Oranges, drained
(reserve juice)

1 pt. Orange Sherbet

Dissolve gelatin in hot water; add juice from oranges and stir in orange sherbet. When mixture begins to set, add mandarin oranges. Chill until firm; makes 10 servings. Note: Can also use lime gelatin, cut-up pears and lime sherbet!

FROZEN STRAWBERRY SALAD

Winnie Conley

1 8 oz. Cream Cheese
1 lg. Cool Whip
2 c. Miniature Marshmallows
3 Bananas, chopped
2 10 oz. frozen Strawberries, almost thawed

1 can crushed Pineapple including juice
1/2 c. chopped Walnuts

Mix cream cheese and Cool Whip. Add marshmallows, bananas, strawberries, pineapple and walnuts to cream cheese and Cool Whip. Freeze overnight.

BETTY'S SALAD

Winnie Conley

1/2 lb. Spinach
1/2 lb. Lettuce
5 Eggs, grated
Bean Sprouts
7 or 8 slices Bacon, cooked for on top
Dressing:
1 c. Oil

3/4 c. Sugar
1 T. Worcestershire Sauce
1 tsp. Salt
1 1/4 tsp. Pepper
1 sm. Onion (minced)
1/2 c. Catsup
1/4 c. Vinegar

Place spinach, lettuce, grated eggs and bean sprouts in large bowl. Combine the following in blender for dressing: oil, sugar, Worcestershire sauce, salt, pepper, onion, catsup and vinegar. Pour dressing over salad and top with bacon.

FESTIVE SALAD

Mary Anne Rodgers

1 (no. 2) can Crushed Pineapple
1 3 oz. pkg. Cherry, Lime or Orange Jello

12 oz. sm. curd Cottage Cheese
9 oz. Cool Whip

Heat pineapple with juice to boiling, add jello and stir well. Chill until jello starts to set. Fold in cottage cheese and Cool Whip. Place in a 9 x 13 pan or

SOUPS & SALADS

mold. Cover; jello sets up fast. Cut in squares or release from mold. Top with imagination (orange slices, cherries, strawberries or mint leaves.) Serves 15

VEGETABLES & SIDE DISHES

VEGETABLES & SIDE DISHES

QUICK RATATOUILLES

Helen Angell

1/2 lb. eggplant
1/2 lb. zucchini
2 c. button mushrooms
1 1/2 c. pasta sauce
salt
pepper

Wash, peel, and cube eggplant. Wash and slice zucchini and mushrooms. Combine vegetables and pasta sauce in a medium sauce pan. Bring to a simmer over medium heat. Reduce heat, cover and simmer 15 minutes. Vegetables should be cooked through but a little firm. Add salt & pepper to taste. Serves 2.

SIMPLE BAKED BEANS

Marian Steele

1 lg. can Pork & Beans
1/2 Green Pepper (chopped)
1 sm. Onion (chopped)
1/2 c. Brown Sugar
1/4 tsp. Celery Seed
1/4 c. Catsup
Salt & Pepper (to your taste)

Mix pork and beans, green pepper, onion, brown sugar, celery seed and catsup together. Sprinkle black pepper and salt over mixture. Let set overnight and bake next day at 350° for 2 hours.

SCALLOPED POTATOES

Edie Landis

1 lg. grated Onion
Flour
Milk
Salt & Pepper to taste
10 -12 Potatoes (you can use canned potatoes)
1 lb. Bacon or a thick slice of Ham (cooked or browned)

Cook onion until clear. Add enough flour to nicely coat onion. Add enough milk to make a thick sauce and add salt & pepper to taste. Mix well. Pour over sliced potatoes, add a layer of bacon or ham and cover with sauce. Repeat until casserole dish is full. Bake at 450° for 1 hour.

EASY CORN CASSEROLE

Tudy Cook

1/2 c. Butter
1 can Creamed Corn (15 oz.)
1 can Regular Corn (15 oz.)
1 c. Sour Cream
1 Egg
1 pkg. (8-9 oz.) Corn Muffin Mix

Melt butter. Add creamed corn, regular corn, sour cream, egg and corn muffin mix. Mix well. Pour into a greased 2 qt. baking dish that has sides at least 1

VEGETABLES & SIDE DISHES

1/2 inches deep. Bake at 375° for 1 hour or until top is golden. Can add 1/2 c. crushed bacon if you want to.

QUICK DISH

Sarah Clary

1 can chicken-N-rice soup
3 slices American cheese

10 oz. pkg. broccoli

Heat soup (undiluted), add cheese and heat until the cheese is melted. Cook and drain broccoli. Pour soup and cheese mixture over broccoli.

NICK ANTHE'S FAMOUS BEAN SALAD

Norma Detwiler

5 cups cooked red kidney beans
3/4 cup diced celery
3/4 cup diced Spanish onions
1 cup diced sweet pickles

1/2 tsp. salt
1 tsp. white pepper
1/2 cup mayonnaise (or to taste)
2 T. sweet pickle juice

Rinse beans thoroughly and drain well. Mix with other ingredients. Chill.
Serves 10.

AUNT MID'S COPPER PENNIES

Nancy Fulton

2 lb. fresh carrots
2 medium onions
1 medium green pepper
10 3/4 oz. can tomato soup
3/4 cup vinegar

2/3 cup sugar
1/2 cup vegetable oil
1 tsp. Worcestershire sauce
1 tsp. mustard
1/2 tsp. salt

Clean carrots and slice 1/4 inch thick. Cook 8 to 10 minutes; drain. Slice and ring onions. Cut peppers into thin strips. Combine all other ingredients and mix with vegetables. Marinate several hours or overnight. Keep refrigerated. May be heated to serve warm. Really yummy cold!

BROCCOLI-RICE CASSEROLE

Vivian deLuna

16 oz. frozen broccoli cuts
1 cup chopped celery
1 cup chopped onion
1/2 stick margarine
1 1/3 cup Minute rice

4-6 oz. Velveeta cheese - melted
1 - 10.5 oz. can Cream of Chicken
Soup
1 - 10.5. oz. can Cream of Mushroom
Soup

VEGETABLES & SIDE DISHES

Cook broccoli and drain. Melt cheese. Add to cooked broccoli. Saute celery and onion in melted margarine - add to broccoli. Add soups and rice. Mix well. Place in 2 quart casserole - sprayed with Pam. Bake at 350° for 45-60 minutes. Cover for baking the first 45 minutes, then uncover and bake for 10-15 minutes to lightly brown.

SUMMER SQUASH CASSEROLE

Mary Evelyn Buffington

2 lbs. yellow summer zucchini - sliced (6 cups)	1 cup sour cream
1/4 cup chopped onion	1 cup shredded carrot
1 can condensed Cream of Chicken Soup	1-8 oz. pkg. herb-seasoned stuffing mix
	1/2 cup butter or margarine

In saucepan cook sliced zucchini and chopped onion in boiling salted water 5 minutes. Drain. Combine Cream of Chicken soup and sour cream. Stir in shredded carrot. Fold in drained squash and onion. Combine stuffing mix and butter or margarine. Spread half of stuffing in bottom of 12 x 7 1/2 x 2 inch dish. Spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake in 350° oven for 25-30 minutes or until heated through.

SWEET POTATO CASSEROLE

Pam Payn

1 large can of sweet potatoes or yams	1 tsp. vanilla
2 eggs	1/2 cup brown sugar
1/3 cup evaporated milk	1/4 cup flour
1/2 stick margarine (melted)	3 T. melted butter
2/3 cup sugar	1/2 cup pecans or walnuts

Mash potatoes with mixer, add eggs, evaporated milk, margarine, sugar, vanilla and mix well. Use 1 1/2 quart baking dish. TOPPING: Mix brown sugar, flour, melted butter, and pecans or walnuts and sprinkle over top of sweet potatoes. Bake in a 9 x 13 inch dish for the double recipe. Bake at 350° degrees for 30-40 minutes uncovered.

Note: Make sure to double everything if you want a bigger batch.

GERMAN-STYLE HOT GREEN BEAN SALAD

Ginnie Demo

1 1/2 lb. fresh green beans	1 small onion, sliced and separated into rings
3 slices bacon	2 tsp. cornstarch
2 T. sugar	

VEGETABLES & SIDE DISHES

1/2 tsp. salt
1 T. lemon juice

1/4 c. cold water

Snap off ends of beans. Cut into 1 inch pieces. Cook in 1 cup boiling salted water until barely tender. Drain, reserving 1/4 cup cooking liquid. Cook and drain bacon. Reserve 2 T. drippings. Add sugar, salt, lemon juice, onion rings, and 1/4 cup reserved liquid to 2 T. drippings in skillet. Dissolve cornstarch in 1/4 cup cold water; add to skillet. Cook over medium heat, stirring until thickened and clear. Simmer 1 minute. Add beans and heat through. Sprinkle with crumbled bacon just before serving.

MOCK WILD RICE

Ginnie Demo

1 c. minute rice
3 T. butter
1/3 c. chopped onion
1/3 c. diced celery

4 oz. can sliced mushrooms, drained
1 1/3 c. chicken broth
1/2 c. grape nuts

Saute rice in butter. Add onion, celery, and mushrooms. Saute 5 minutes. Add chicken broth. Bring to boil. Remove from heat and let stand 5 minutes. Just before serving, stir in grape nuts.

HAM & CHEESE QUICHE

Norma Detwiler

2 c. sharp shredded cheese
1 c. chopped ham
1/4 c. chopped red and green pepper
1/4 c. finely chopped onion

1 9 inch deep dish pie shell
3 beaten eggs
1/2 c. mayonnaise
1/2 c. evaporated milk

Preheat oven to 375°. Toss together, cheese, ham, peppers and onion. Spoon into thawed pie shell. Whisk eggs, mayonnaise and evaporated milk until well blended. Pour over ham and cheese mixture. Bake 45 minutes until knife inserted comes out clean. Serves 6 to 8.

ZESTY RED POTATOES

Jean Eby

6 medium Red Potatoes, halved & thinly sliced
1 sm. Onion, halved & thinly sliced

1/2 c. Butter, melted
1/2 tsp. crushed Red Pepper Flakes
Salt to taste

Arrange potatoes and onions in an ungreased 9-inch square baking dish. Combine butter, pepper flakes and salt; drizzle over potatoes and onions. Cover and bake at 400° for 25 minutes. Uncover, bake 15-20 minutes longer or until potatoes are tender. Makes 6-8 servings.

VEGETABLES & SIDE DISHES

STIR FRIED CABBAGE

Norma Allen

1 T. vegetable oil
1 onion, thinly sliced
4 c. coarsely-shredded cabbage
1 c. thinly sliced celery
1/2 c. chicken broth
2 T. soy sauce

Heat oil in wok or large skillet. Add onion, cabbage, celery, chicken broth and soy sauce. Cook over high heat, stirring constantly until cabbage is crisp-tender. Makes 8 servings.

BEST BAKED BEANS (Calico Beans)

Jean Eby

1/2 lb. Bacon
1 lb. Hamburg
1 chopped Onion
2 T. Vinegar
1/2 c. Ketchup
1 tsp. Salt
1 tsp. Mustard
3/4 c. Brown Sugar
Scant 1/2 c. White Sugar
1 15 oz. can Pork & Beans
1 15 oz. can Kidney Beans
1 15 oz. can Lima or Butter Beans

Fry bacon & crumble. Brown hamburger & onion together and set aside. Combine the vinegar, ketchup, salt, mustard, brown & white sugars. Drain some liquid off of 1 can of beans only. Combine all ingredients. Bake at 350° for 30-45 minutes.

EGGPLANT PARMESAN

Susan Bratcher

1 med. eggplant, sliced 3/4 inches thick
flour
1 egg, beaten with milk
Toasted wheat germ, dried Italian breadcrumbs or cracker meal
olive oil
1/2 lb. Swiss or Mozzarella cheese, sliced
6 oz. tomato paste or marinara sauce
white or red wine, as needed
1/4 tsp. oregano, clove of garlic, salt & pepper to taste
1 c. grated Parmesan cheese

Wash eggplant; do not peel. Slice; dip first into flour, then egg, then into breadcrumbs. Saute in olive oil until nicely browned on both sides. Add more oil if needed. Arrange in baking dish and put a slice of cheese on each one. Make a thick tomato sauce by diluting the tomato paste with wine, or use your favorite marinara sauce. Season sauce with spices, then spread 2 to 3 tablespoons on each slice. Finally sprinkle Parmesan cheese on top. Bake at 400° for about 15 minutes and serve hot. Serves 4 to 6 people.

SWISS POTATOES

Jackie Bricker

8 med. Red Potatoes, thinly sliced &
2 to 3 c. Grated Swiss Cheese

VEGETABLES & SIDE DISHES

chilled in cold water
Salt & Pepper to taste

6 T. Butter
1 c. Chicken Stock

Preheat oven to 425°. Grease a 9 x 13 baking dish. Pat potatoes dry and arrange in dish. Sprinkle salt & pepper and half of cheese and dot with half the butter. Repeat layer. Pour stock over top. Bake 45-60 minutes or until potatoes are tender and top is golden. Serves 6.

ORZO WITH PARMESAN & BASIL

Jackie Bricker

3 T. butter
1 1/2 c. orzo
3 c. chicken broth
1/2 c. grated parmesan cheese

6 T. chopped fresh basil or 1 1/2 T. dried
6 to 8 grape tomatoes, cut in halves
salt & pepper to taste

Melt butter in skillet over medium heat. Add orzo and saute 2 minutes until slightly brown. Add chicken broth and bring to boil. Reduce heat, cover and simmer until tender and liquid is absorbed, about 20 minutes. Mix in cheese, basil, tomatoes, salt and pepper. Transfer to shallow bowl. Serves 6.

SWISS SCALLOPED POTATOES

Ginnie Demo

1 med. Onion, sliced & separated into rings
1 T. Butter
4 tsp. Flour
1/2 tsp. Salt
1/4 tsp. Nutmeg

1/8 tsp. Pepper
1 1/4 c. Milk
3 med. Potatoes (3 c.) peeled & thinly sliced
3/4 c. shredded Swiss Cheese
2 T. sliced Almonds, toasted

For sauce, in medium saucepan cook onion and butter until tender. Stir in flour, salt, nutmeg, and pepper. Add milk all at once. Cook and stir until thickened and bubbly. Remove from heat. Place half of the potatoes in a greased 1 quart casserole. Cover with half the sauce. Sprinkle with 1/2 cup swiss cheese and almonds. Top with remaining potatoes and sauce. Bake covered, at 350° for 35 minutes. Uncover and bake for 30-35 minutes more until potatoes are tender and golden. Sprinkle with remaining cheese and bake 5 more minutes. Let stand 15 minutes before serving.

CORN PUDDING

Beth Meadows

1 16 oz. can Corn Niblets, drained
3/4 c. shredded Cheddar Cheese
1 T. dried Parsley Flakes
6 large Eggs

1 1/2 c. Heavy Cream
1/2 tsp. Hot Sauce
1/2 tsp. Salt

VEGETABLES & SIDE DISHES

Preheat oven to 350°. Butter 1 1/2 quart casserole. Combine corn and cheese in the dish. In another bowl, whisk eggs, cream, hot sauce and salt. Pour mixture over corn and cheese. Sprinkle parsley on top. Cook in water bath for 45 minutes until pudding is set and golden brown.

DRESSED-UP-SPUDS

Jackie Bricker

5 medium potatoes
1/2 lb. bacon, cut in pieces
1 lg. onion, sliced

8 oz. bottle Creamy Italian Dressing
or Creamy Cucumber Dressing
1/2 c. grated Swiss cheese

Peel potatoes and chop in chunks. Boil 20 minutes. Cool. Fry bacon until crisp and onions until soft. Grease a large size casserole. Layer potatoes with bacon and onion mixture. Pour dressing of choice over all. Sprinkle with cheese and bake in pre-heated 325° oven for 1 hour or until bubbly. Serves 6.

SUE'S CHEESEY POTATOES

Lea Ewing

2 lbs. bag of hash brown potatoes,
frozen
1 can of mushroom soup
8 oz. pkg. shredded cheddar cheese
8 oz. sour cream

1 T. garlic salt
1 stick butter, 1/2 cup, melted
2 cup Ritz Crackers, crumbs
1/2 stick butter, 1/4 cup melted

Break up frozen potatoes in a large bowl. Mix together soup, cheese, sour cream, salt, and 1/2 cup melted butter. Spread into greased casserole pan. Mix cracker crumbs and 1/4 cup melted butter. Spread over potato mixture. Bake at 350° for 1 hour until done.

BAKED PINEAPPLE

Linda Martin Miller

2 cans Pineapple Chunks, drained
(reserve juice)
3/4 c. Sugar
1/4 c. Flour

4 T. Juice, reserved from pineapple
1 c. shredded Cheddar Cheese
1 sleeve Ritz Crackers, crushed
1 stick Butter, melted

Combine sugar, flour and pineapple juice. Place pineapple chunks in a greased casserole and sprinkle with the shredded cheddar cheese, then pour the sugar, flour and juice mixture over everything. Sprinkle crushed crackers evenly over all, then pour melted butter over the cracker crumbs. Bake at 350° for 30 minutes.

MAIN DISHES**BARBECUED SPARERIBS**

Joyce Ferguson

4 lbs. spareribs	several drops Tabasco to taste
1 c. tomato catsup	1/3 c. finely minced onion or 1 T. dry
1 c. water	minced onion
1/3 c. brown sugar	2 tsp. celery seed
1/3 c. vinegar	1/4 tsp. pepper
1/4 c. Worcestershire sauce	1 tsp. salt

Lightly spray large cookie sheet (or line with heavy duty foil). Lay ribs on cookie sheet fat side down. Blend catsup, water, brown sugar, vinegar, Worcestershire sauce, tabasco, onion, celery seed, salt and pepper in a 1 quart pitcher. Brush ribs with sauce. Turn ribs over and brush other side with sauce. Cover with heavy duty foil. Roast 1 hour in 375° oven. Remove from oven and lay ribs on grill rack. Turn often, basting with sauce each time about 20 minutes. Serves 4 to 6.

HAMLOAF

Joyce Ferguson

1 1/2 lb. ground ham and pork	2/3 c. crushed wheaties
mixture	1 egg
Small can crushed pineapple	Milk

Thoroughly mix ham and pork, pineapple, crushed Wheaties and egg, adding just enough milk to hold the mixture together. Form into a loaf. Bake in greased loaf pan in 350° oven 1 hour. Remove from pan or pour off liquid before serving. Serves 5 to 6.

EASY CATALINA CHICKEN

Jo Kelly

6 Boneless Skinless Chicken Breasts	1 (1-oz) env. dry French Onion Soup
1 15-16 oz. can whole cranberry	1 c. Kraft Catalina Salad dressing
sauce	

Preheat oven to 350° Spray 9 x 13 baking dish with Pam. Place chicken breasts in dish. Whisk together cranberry sauce, soup mix and salad dressing. Pour over chicken. Bake 1 hour or until chicken is cooked through.

**VERY GOOD & EASY
LASAGNA**

Retha Wentink

1 box Lasagna Noodles	Swiss Cheese
2 lbs. Hamburg	Mozzarella Cheese

MAIN DISHES

1 lg. jar Ragu Sauce

Parmesan Cheese

Cook noodles for 12 minutes. Brown hamburger and add Ragu sauce to hamburger. In lasagna pan, first put sauce to cover bottom. Lay noodles, sauce, swiss cheese, mozzarella cheese and parmesan cheese. Repeat making three layers. Top with sauce and more parmesan cheese. Bake at 350° for 50 minutes. 15 minutes before it is done, you can put more mozzarella cheese on top.

EASY CHICKEN PARMESAN

Shirley Schaffter

2 eggs-beaten

1 c. grated parmesan cheese

2 c. seasoned bread crumbs

6 boneless chicken breasts

1 T. vegetable oil

12 oz. pasta sauce

6 Slices Monterey Jack Cheese

Preheat oven to 350°. Pour beaten egg into a bowl. In another bowl, mix together grated parmesan cheese and bread crumbs. Dip chicken into egg and then into bread crumb mixture to coat. In a skillet, heat oil over medium high heat. Add chicken and saute' for 8-10 minutes on each side. Pour half of tomato sauce in greased 9 x 13 dish. Add chicken and place sliced Monterey jack cheese on each breast. Pour rest of sauce over top. Bake approximately 45 minutes.

EASY BARBECUE CORN BEEF SANDWICH

Edie Landis

1 chopped Onion

2 T. Shortening

2 T. Vinegar

1 T. Celery Seed

1 T. Sugar

1 c. Catsup

3 1 lb. cans of Corned Beef, broken
up

Butter for buns

Cook one chopped onion in shortening until onion is clear. Add vinegar, celery seed, sugar, catsup and corned beef. Cook until flavors are mixed and heated through. Butter inside of buns and grill until toasted using griddle or frying pan. Watch carefully as it only takes a few minutes. Serve hot. Makes 6 sandwiches.

BARBECUED HAMBURGERS

Jean Eby

Memory of Irene Jones, Jones Flower
and Taxidermist Shoppe

1 1/2 lbs. Ground Beef

3/4 c. rolled oats

Sauce: 2 T. Worcestershire Sauce

2 T. sugar

MAIN DISHES

1 c. Evaporated Milk
3 T. chopped onion
1 1/2 tsp. salt
1/4 tsp. pepper

1/2 c. Water
3 T. vinegar
1 c. catsup
6 T. chopped onion

Mix ground beef, rolled oats, evaporated milk, onion, salt and pepper together. Make into patties and brown for 10 minutes. Mix worcesterhire sauce, sugar, water, vinegar, catsup and chopped onion and pour over patties; simmer for 20 minutes.

SHREDDED CROCK POT BEEF

Vickie Fortney

3 lb. beef roast
12 oz. bottle chili sauce

1 envelope dry onion soup
12 oz. can of coke

Cook beef in crock pot until it falls apart. Remove and shred. Return to crockpot and add remaining ingredients. Cook on high for an hour or until hot and ingredients have mingled. Serve on buns.

LONDON BROIL WITH ONIONS

Vickie Fortney

1 1/2 lbs. flank steak
1/3 c. vinegar
1/3 c. salad oil
3 T. brown sugar

3 T. soy sauce
1 clove garlic, crushed
1/2 tsp. coarsely ground pepper
2 medium onions, sliced

Place steak in shallow glass dish. Mix vinegar, salad oil, brown sugar, soy sauce, garlic, pepper and onions. Pour over steak. Cover dish with plastic wrap. Refrigerate at least 8 hours or overnight, turning steak occasionally. Remove steak and onions from marinade. Grill steak about 6 inches on each side for medium rare. At same time cook and stir onions in skillet. To serve, cut meat diagonally across the grain into very thin slices. Top with onions. Serves 4.

CHAFING DISH MEATBALLS

Martha Marie Springer

1 lb. ground beef
1/2 cup bread crumbs
1/3 cup chopped onions
1 egg
1 tsp. salt (or to taste)

1/8 tsp. pepper
1/4 tsp. Worcestershire sauce
1 -12 oz. ketchup
1 -10 oz. jar grape jelly

Mix beef, bread crumbs, onion, egg, salt, pepper and Worcestershire sauce. Make 5 dozen 1 inch meatballs. Cook in hot fat, slowly and drain well. Heat

MAIN DISHES

ketchup and grape jelly until jelly is melted, stirring constantly. Add meatballs - simmer 30 minutes. Serve hot. Can use 4 jars of cocktail sausages.

EGG SCRAMBLE

Martha Marie Springer

2 T. melted butter
2 T. all purpose flour
2 c. milk
1/2 tsp. salt
1/8 tsp. pepper
1 c. shredded cheese

3 T. butter
1/4 c. green onion, chopped
1 dozen eggs, beaten
1 c. cooked bacon, chopped
1 - 4 oz. can mushrooms, drained

Combine 2 T. butter and flour, blending until smooth. Cook over low heat until bubbly. Gradually stir in milk. Cook until smooth and thickened, stirring constantly. Add salt and pepper and cheese. Heat until cheese melts, stirring constantly. Set aside. Saute onion in 3 T. butter until onion is tender. Add cooked bacon and eggs. Cook until eggs are set, stirring occasionally to scramble. Fold in mushrooms and cheese sauce. Spoon egg mixture into lightly greased 12 x 7 x 2 baking dish. Bake at 350° for 30 minutes. Let set for 5 minutes before cutting.

CHICKEN POT PIE

Joyce Ferguson

1 c. cooked Chicken or Turkey
1 lb. bag frozen mixed Vegetables
1 can creamed Soup (Chicken,
Celery, or Mushroom)

or 1 1/3 c. Chicken or Turkey Gravy
8 or 9 inch crust for 2 crust pie,
unbaked

Cut chicken into bite-sized pieces. Pre-cook vegetables about half the time called for on the package. Don't drain. Add chicken and soup (or gravy) to the vegetables. Spoon all into bottom crust. Make a few slits in top crust and place it on the vegetable mixture, leaving about 1/2 inch around edge. Bake in a hot oven 400° -425° for about 45 minutes until crust is golden and edges are bubbly. Serves 4.

SPANISH PORK CHOPS

Mary Demastes

5 thick Pork Chops
1 tsp. Oil
1 large sliced Onion
2 c. canned Tomatoes
1 tsp. Salt

1/4 tsp. Pepper
2 T. Flour
1/2 c. cold water
2 to 4 c. boiled Rice

Brown pork chops slowly on both sides in oil; remove chops from skillet. Brown onion in the same skillet, add chops, tomatoes and seasonings. Cover, simmer for 30 to 40 minutes. Remove chops, make a smooth paste with flour

MAIN DISHES

and water, add to tomato mixture. Boil for 2 to 3 minutes, stirring constantly. Place rice in center of platter, arrange chops around rice and pour tomato sauce over all. Serves 5.

SAUSAGE GRAVY

Joyce Ferguson

1 lb. bulk sausage
1/4 c. flour

2 to 3 c. milk

Brown the sausage in a heavy frying pan, breaking it into small pieces as it is browning. Drain excess grease. Stir the flour into the browned sausage, then stir in milk, cook to desired thickness. Serve on biscuits. 3 to 4 servings

PORK AND SAUERKRAUT

Joyce Ferguson

Pork: 4 chops or 2 shoulder steaks or
2 lbs. ribs or small shoulder roast
1 can or bag of sauerkraut

1/4 c. brown sugar
4 to 6 medium potatoes

Brown the pork in large cast iron skillet or stainless dutch oven. Spread sauerkraut on top of the browned pork. Sprinkle with sugar. Scrub or peel potatoes, cut in half. Place cut potatoes over all. Cover and bake 1 1/2 hours at 350° or simmer 1 1/2 hours on range. May also be made with 1 lb of smoked sausage. 2 to 4 servings.

HAM LOAF WITH PINEAPPLE

Joyce Ferguson

1 1/2 lb. ham loaf mix (ground ham
and pork)
8 oz. can crushed pineapple

1 egg
3/4 c. crushed Wheaties

Thoroughly combine ham loaf mix, pineapple with juice, slightly beaten egg and Wheaties. Form into a loaf. Place loaf in 8 x 11 inch greased glass or metal pan. Bake 1 hour. Serves 6.

SHEPPARD'S PIE

Esther Simpson-Jarvis

3 14 1/2 oz cans cut green beans
1 lb. ground beef
1/2 lb. ground pork
1/2 c. chopped onion

1 15 .3 oz. Betty Crocker Instant
Mashed Potatoes
1/4 c. butter

Drain green beans and put in greased 9 x 12 inch pan. Brown beef, pork and onion, layer over the green beans. Prepare mashed potatoes according to the directions on the package and layer over the meat mixture. Dot with butter.

MAIN DISHES

Bake at 350° for 1 hour or until the top is brown.

SLOW COOKER WHITE CHICKEN HOMINY CHILI

Susan Efke

- | | |
|--|--|
| 1 1/4 lbs. boneless skinless chicken thighs | 1 can (4.5 oz.) Old El Paso chopped green chiles |
| 2 cans (15.8 oz. each) great northern beans | 1 can (10.3/4 oz.) cream of mushroom soup |
| 1 can (15.5 oz) white hominy | sour cream |
| 1 env. (1.25 oz.) Old El Paso taco seasoning mix | chopped green onions |

Place chicken in 3 to 4 quart slow cooker. Top with rinsed and drained beans, drained hominy, seasoning mix, chopped green chiles, and mushroom soup. Cover cooker. Cook 8 to 10 hours on low heat. Before serving, gently break up chicken pieces. Serve topped with sour cream and chopped green onions. Serves 6.

MEXICAN CASSEROLE WITH CORNBREAD TOPPING

Norma Detwiler

- | | |
|--|--|
| 1 lb. lean ground beef | 1 (1-oz.) pkg. taco seasoning mix |
| 1 lb. mild Italian sausage, casing removed | 1 (8 oz.) can tomato sauce |
| 1 c. frozen corn or Mexican corn, thawed | 1 (10 oz.) can diced tomatoes with green chilies |
| 1 medium green bell pepper, finely chopped | 3/4 c. water |
| 1 medium onion, finely chopped | 2 to 3 c. shredded Monterey Jack or Cheddar cheese |
| 1 garlic clove, minced | 1 (6 oz.) pkg. cornbread mix |
| 1 tsp. paprika | 2/3 c. milk |
| 1/4 tsp. cayenne pepper, optional | 1 egg |

Preheat oven to 350°. Grease a 13 x 9 inch glass baking pan. Place a large skillet over medium-high heat. Add ground beef and cook until browned, stirring frequently. Drain on paper towels. Add sausage to pan; cook until browned. Return beef to pan. Add corn, bell pepper, onion, garlic, paprika, cayenne (if using), taco seasoning mix, tomato sauce, tomatoes with green chilies, and water. Bring to a boil, reduce heat and simmer, uncovered until slightly thickened, 10 to 15 minutes, stirring frequently. Spoon beef mixture into baking pan. Sprinkle cheese on top. Combine cornbread mix, milk and egg in a bowl, mix well. Pour evenly over cheese. Bake uncovered 30 minutes, or until golden. Serves 10.

MAIN DISHES

OVEN BEEF STEW

Gloria Hays

- | | |
|--------------------------------|------------------------|
| 3 lb. beef stewing meat | 1/3 c. sugar |
| 5 to 6 potatoes | salt & pepper to taste |
| 1 lg. pkg. carrots | 1 can corn, drained |
| 1 sm. onion | 1 lg. can tomato juice |
| 1/2 head of cabbage | 2 T. minute tapioca |
| 1 med. size can diced tomatoes | 2 c. water |
| 1 can green beans, drained | |

Take a large roaster pan, put in the stew meat. Peel and cut potatoes in pieces, cut carrots in bite size pieces. Dice onion and chop cabbage. Place all in roaster. Add diced tomatoes, green beans, sugar, salt, pepper, corn, tomato juice and tapioca. Stir well. Add water and stir in. Place in 350° oven for 1 hour, then turn oven down to 300° for 1 1/2 hours or until done.

MEATLOAF WITH SAUCE

Vivian deLuna

- | | |
|------------------------------|--------------------------------|
| 2 lb. ground chuck | 1 tsp. salt (or salt to taste) |
| 2 eggs | 1 tsp. pepper |
| 1 onion | 1 T. prepared mustard |
| 1 T. sugar | 1/4 c. brown sugar |
| 14 crushed crackers | 1/2 c. catsup |
| 1 can (10.5 oz.) tomato soup | 1/2 tsp. cinnamon |

Mix ground chuck, well beaten eggs, chopped onion, and sugar. Add crushed crackers, tomato soup, salt and pepper. Mix well, pat into 6 x 11 loaf pan and bake at 350° for 1 hour. For sauce, mix mustard with brown sugar until well blended. Add catsup and cinnamon. Mix well. Remove meatloaf from oven, remove excess grease and pour sauce over top, return to oven for 30 minutes, uncovered.

BARBECUE SAUCE STYLE MEATLOAF

Shirley Auxter

- | | |
|-----------------------|---------------------------------|
| 1 1/2 lb. ground beef | 2 8 oz. cans Hunts tomato sauce |
| 1/2 c. bread crumbs | 1/2 c. water |
| 1 chopped onion | 3 T. vinegar |
| 1 beaten egg | 3 T. brown sugar |
| 1 1/2 tsp. salt | 2 T. prepared mustard |
| 1/4 tsp. pepper | 2 tsp. Worcestershire sauce |

Mix ground beef with bread crumbs, onion, egg, salt and pepper. Mix in 1/2 can of tomato sauce. Form into loaf and put in 7 x 10 inch pan. Make sauce with remainder of Hunts tomato sauce, water, vinegar, brown sugar, mustard and Worcestershire sauce. Mix. Pour over meatloaf. Bake at 350° for 1 hour and 15 minutes. Skim off grease and serve.

MAIN DISHES

CHICKEN KELLY

Jackie Bricker

- | | |
|---|---|
| 4 eggs | 2 T. olive oil |
| 5 to 6 boneless chicken breasts,
cubed | 1 8 oz. container fresh sliced
mushrooms |
| 1 c. Italian seasoned bread crumbs | 6 to 8 slices Muenster cheese |
| 2 T. garlic salt | 1/2 of (14 1/2 oz.) can chicken broth |
| 1/4 c. Parmesan cheese | |

In large bowl, beat eggs and add uncooked cubed chicken. Completely coat chicken with eggs. Cover and let marinate for 1 to 2 hours in refrigerator. In separate bowl, combine bread crumbs, garlic salt and Parmesan cheese. Heat olive oil in large skillet on medium heat. Place a few pieces of chicken at a time in crumbs. Completely coat all pieces. Brown on all sides. Cook completely through. Put in 9 x 13 inch casserole. Take sliced mushrooms and completely layer them over chicken pieces. Layer Muenster cheese over mushrooms, leave no gaps. Pour chicken broth over cheese. Bake at 350° for 15 to 20 minutes or until cheese begins to brown.

PIZZA QUICHE

Pam Payn

- | | |
|---|---------------------|
| 1 cup Bisquick | 2 cups milk |
| 1 lb. bulk sausage, cooked and
drained | 4 eggs |
| 1-3/4 cup mozzarella cheese | 1/2 tsp. oregano |
| 1/2 tsp. garlic salt | 3/4 cup pizza sauce |

Mix Bisquick, sausage, 1 cup cheese, garlic salt, milk, eggs, and oregano in one bowl. Pour into quiche pan and bake at 350° for 35 minutes. TOPPING: Spread pizza sauce and 3/4 cup cheese on quiche and bake for a few minutes until cheese melts.

CHEESE & BEEF CRESCENT PIE

Bobbi Placke

- | | |
|---|--|
| 1 lb. Ground Beef | 1/2 c. Water |
| 1/4 to 1/2 c. chopped Green Peppers | 8 oz. can Crescent Rolls |
| 1 pkg. Spaghetti or Sloppy Joe
Seasoning Mix | 1/2 c. grated Parmesan Cheese |
| 1 6 oz. can Tomato Paste | 4 slices or 6 oz. Kraft Mozzarella
Cheese |

Preheat oven to 400°. In frying pan, brown ground beef and green pepper, drain. Stir in seasoning mix, tomato paste and water. Simmer 10 minutes. Separate rolls and form a crust in pie plate. Sprinkle 1/4 parmesan cheese over crust. Spoon half of meat mixture, then top with 2 slices of mozzarella, spoon remaining meat mixture over cheese and follow with remaining parmesan cheese. Cut remaining 2 slices of mozzarella cheese into strips and put on top. Bake 15 to 20 minutes or until golden brown.

MAIN DISHES

COMPANY CHICKEN

Shirley Auxter

4 chicken breasts, halved
garlic salt
Swiss cheese slices
Parmesan cheese

2 cans Campbell's cream of chicken
soup
2/3 can of white wine
1 can of drained mushrooms

Place chicken breasts in greased glass baking dish. Sprinkle with garlic salt. Place one slice of Swiss cheese on each piece of chicken. Sprinkle with Parmesan cheese. Combine cream of chicken soup, wine, and mushrooms for sauce. Cover chicken with sauce. Bake uncovered at 375° for 45 minutes or until lightly browned.

AUNT VIOLET'S FAMOUS CHICKEN SALAD

Malinda Woodring

10 Chicken Breast Halves
Salt, Pepper & Garlic Powder, to
taste
1/2 lb. Slivered Almonds
5 stocks of Celery, chopped

1 lb. Green Seedless Grapes
1 large 30 oz. jar Hellmans
Mayonnaise
1/2 tsp. Dry Mustard

Wash and dry chicken. Preheat oven to 325°. Season with salt, pepper & garlic powder to taste. Layer on cookie sheet. First 1/2 hour bake uncovered then cover with foil and bake for 1 hour. Place almonds on cookie sheet at 325° for 5 minutes, stir and bake for another 5 minutes. Let chicken cool. Remove skin and bones. Cut in chunks and put in a large bowl. Add celery and grapes. In another bowl, mix mayonnaise, dry mustard, salt & pepper, stir and taste. Mix into chicken and stir. Chill. Sprinkle almonds on top just before serving. Enjoy.

GREAT PORK CHOPS BAKE

Jean Eby

6 Bone-In Pork Chops (3/4 inch thick)
1 T. Vegetable Oil
1 can (10-3/4 oz.) Cream of Chicken
Soup, undiluted
3 T. Ketchup
3 T. Worcestershire Sauce

1/2 tsp. Salt
1/4 tsp. Pepper
4 med. Potatoes, cut into 1/2 "
wedges
1 med. Onion, sliced into rings

In a skillet, brown pork chops in oil. Transfer to a greased 13 x 9 x 2" baking dish. In a bowl, combine the soup, ketchup, Worcestershire sauce, salt and pepper. Add potatoes and onions; Toss to coat. Pour over the chops. Cover and bake at 350° for 55-60 minutes or until meat juices run clear and potatoes are tender. Makes 6 servings.

MAIN DISHES

FIVE CHEESE MAC AND CHEESE

Jackie Bricker

1 16 oz. box macaroni
1/4 lb. bacon, diced
1 med. onion, diced
5 T. unsalted butter
6 T. flour
1 T. Dijon mustard
2 1/2 c. milk
2 c. heavy cream
1/2 tsp. salt

1 sprig fresh thyme
1 bay leaf
1 1/2 c. fontina cheese, grated
1/2 c. blue cheese, crumbled
3/4 c. Gruyere cheese, grated
3/4 c. white cheddar cheese, grated
3/4 c. parmesan cheese, grated
1/4 c. bread crumbs

Heat oven to 450°. Grease 13 x 9 inch baking dish. Cook pasta, drain. In large pot, saute bacon until crisp, remove from pot. Add onions, saute until soft. Add butter to pot to melt. Whisk in flour stirring constantly until smooth and light brown. Whisk in mustard, gradually add milk, cream and salt. Stir in thyme, and bay leaf. Bring to simmer for 15 minutes. Remove thyme and bay leaf. Quickly mix in 1 cup fontina cheese, 1/2 cup blue cheese, 1/2 cup Gruyere cheese, 1/2 cup cheddar cheese, 1/2 cup parmesan cheese and bacon. Stir until cheese is melted, add pasta. Pour in baking dish. In small bowl, mix together 1/2 cup fontina cheese, 1/4 cup Gruyere cheese, 1/4 cup cheddar cheese, 1/4 c. parmesan cheese and bread crumbs. Place on top of pasta. Bake at 450° for 20 to 30 minutes.

POTATO-SAUSAGE FOIL PACK

Jackie Bricker

1 pkg. (14 oz.) smoked turkey
Kielbasa
2 lg. potatoes
1 each, med. green, sweet red &
yellow peppers
1 med. onion

4 T. lemon juice
4 tsp. olive oil
1/2 tsp. garlic powder
1/4 tsp. salt
1/2 tsp. pepper

Divide the sliced Kielbasa, potatoes (cut in wedges), peppers (cut in 1 inch pieces), and chopped onion among 4 double thickness of heavy-duty foil (about 18 inches by 12 inches). Drizzle with lemon juice and oil; sprinkle with garlic powder, salt and pepper. Fold foil around Kielbasa mixture and seal tightly. Grill, covered, over medium heat for 30 to 35 minutes or until potatoes are tender. Open foil carefully to allow steam to escape. Can also be baked in 425° oven.

CHICKEN BREASTS STUFFED WITH ASPARAGUS

Jackie Bricker

6 boneless chicken breasts -

2 garlic cloves, finely chopped

MAIN DISHES

pounded
24 med. asparagus spears - slightly
blanched
1/4 c. butter, melted
1/4 c. Dijon mustard

1/4 c. white wine
1 1/2 c. bread crumbs
1 T. grated parmesan cheese
2 T. finely chopped parsley

Prepare chicken and asparagus. Combine butter, mustard, garlic and wine. Dip the chicken in this mixture to coat. Place 4 asparagus spears on each breast and roll, secure with toothpick. Mix bread crumbs, cheese and parsley together and roll the chicken breast in this mixture. Bake 30 minutes at 350°. (May pour Hollandaise over chicken, optional).

CHICKEN AND RICE CASSEROLE

Pam Payn

1 can Cream of Mushroom soup
1 soup can of milk
1 1/4 c. uncooked rice

1 can mushrooms & stems
1 envelope dry onion soup mix
2 breasts of chicken

Blend can of soup and milk together. Save 1/2 cup out for topping. Mix soup and milk mixture with rice and mushrooms. Save 1/2 pkg. dry onion soup mix, mix remainder of pkg. with rice mixture. Pour into ungreased baking dish. Arrange chicken breasts on top. Pour the 1/2 cup liquid soup mix over all, then sprinkle remainder of dry onion soup mix on top. Bake approximately 1 hour, uncover last 15 minutes to brown. Bake in pre-heated oven at 350°.

BARBECUE BUTTER BEANS

Jean Eby

2 cans (15 oz. each) butter beans,
rinsed and drained
3/4 c. packed brown sugar

1/2 c. catsup
1/2 c. chopped onion
3 bacon strips, diced

In a bowl, combine the beans, brown sugar, catsup and onion. Transfer to a greased 1 1/2 qt. baking dish. Sprinkle with bacon. Bake, uncovered, at 350° for 1 1/2 hours. 4 to 6 servings.

CHAFING DISH MEATBALLS

Jean Eby

1 lb. ground beef
1/2 c. bread crumbs
1/3 c. cup chopped onion
1/4 c. milk
1 egg
1 T. parsley

1 tsp. salt
1/8 tsp. pepper
1/4 tsp. Worcestershire sauce
1/4 c. shortening
1 12 oz. bottle chili sauce
1 10 oz. jar grape jelly

Mix together, ground beef, bread crumbs, onion, milk, and egg. Add chopped

MAIN DISHES

parsley, salt, pepper and Worcestershire sauce. Mix thoroughly, form 1 inch meatballs, makes 5 dozen. Brown in hot melted shortening, slowly, and drain well. Heat chili sauce and grape jelly until jelly is melted, stirring constantly. Add meatballs, simmer 30 minutes. Serve hot.

CHICKEN RICE CASSEROLE

Donna White
Norma Allen

1 can Cream of Chicken soup
1 can Cream of Celery soup
1 can Cream of Mushroom soup
2 soup cans of water
1 stick butter, melted
1 pkg. long grain, wild rice
2 lbs. chicken breast

Mix chicken soup, celery soup, mushroom soup with 2 soup cans of water in a 9 x 13 baking dish. Add melted butter and rice and mix. Cut chicken breasts into large bite size chunks and push into soup mixture. Bake uncovered at 275° for 3 hours.

EASY DELICIOUS MEAT LOAF WITH PIQUANT SAUCE

Pam Payn

2/3 c. Bread Crumbs
1 c. Milk
1 1/2 Ground Beef (sometimes I use half ground sausage)
2 slightly beaten Eggs
1/4 c. grated Onion
1 tsp. Salt
1/8 Pepper
1/2 tsp. Sage
PIQUANT SAUCE: 3 T. Brown Sugar
1/4 c. Catsup
1/4 tsp. Nutmeg
1 tsp. Dry Mustard

Soak bread crumbs in milk; add meat, eggs, onion, salt, pepper and sage. Mix well. Piquant Sauce: Combine brown sugar, catsup, nutmeg and dry mustard. Pour over meat loaf and bake at 350° for 1 hour.

CHICKEN PRIMAVERA

Mary Oberli

1 T. Oil
3/4 lb. boneless, skinless Chicken Strips
1 c. Broccoli Flowerets
1 c. Frozen Peas
1 Carrot, cut in strips
1 sm. Onion, chopped
15 oz. can Chicken Broth
1 1/2 tsp. Dried Basil
dash of Pepper
1 1/2 c. Minute Brown Rice, uncooked
1/4 c. grated Parmesan Cheese

Heat oil in large skillet. Add chicken; cook and stir until browned. Add broccoli, peas, carrot and onion; Cook and stir until vegetables are tender crisps. Stir in broth, basil and pepper. Bring to a boil. Stir in rice. Return to boil. Reduce heat

MAIN DISHES

to low; Cover and simmer 5 minutes. Remove from heat and let stand 5 minutes. Stir in cheese. Serves 4.

CHICKEN ENCHILADAS

Pam Mullin

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|---------------------------------------|---|
| 2 1/2 c. chopped Deli Chicken | 1 c. shredded Monterey Jack Cheese, divided |
| 1 (10 oz.) can mild Enchilada Sauce | 1 (16 oz.) pkg. 10 " Tortillas (wheat) |
| 1 (8 oz.) Cream Cheese, softened | 1 (10.75 oz.) can Cheese Soup |
| 2 c. shredded Cheddar Cheese, divided | 1 (8 oz.) jar mild Picante Sauce |

Preheat oven to 350°. Spray a 9 x 13 baking dish with nonstick cooking spray. In a large bowl, make the tortilla filling by stirring together chicken, enchilada sauce, cream cheese, 1 cup cheddar cheese and 1/2 cup Monterey Jack cheese. Spoon filling evenly down center of each tortilla. Roll up tortillas. Place seam side down in baking dish leaving a small amount of space between tortillas. In another bowl make a sauce by combining 1 cup cheddar cheese, 1/2 cup Monterey Jack cheese, soup and picante sauce. Pour over tortillas. Bake 30-35 minutes. Serve hot.

PORK ROAST

Lea Ewing

- | | |
|---------------------------|-----------------------|
| 2 cans of Sauerkraut | 1 T. Worcester Sauce |
| 1 cup brown sugar, packed | Water |
| 3 T. cinnamon | Pork Roast Tenderloin |

Mix sauerkraut, sugar, spices, and 1 cup water. Divide 1/3 into bottom of a crock pot. Brown tenderloin in pan on stove. Remove, place on mixture in crock pot. Spread the rest of the sauerkraut mixture around the tenderloin in the crock pot. (Optional - mix 1 cup water with browned juices from tenderloin and spread over mixture in the crock pot.) Cook on high heat in covered crock pot 4-8 hours depending on tenderness desired.

SIMPLE PIZZA DOUGH

Lea Ewing

- | | |
|---------------------|------------------|
| 1 cup warm water | 1 T. honey |
| 1 pkg. active yeast | 2 1/2 cups flour |
| 1 T. olive oil | |

In large bowl pour yeast over the warm water. Let dissolve. Add oil and honey. Mix. Add 2 cups of flour and mix. Gradually add last 1/2 cup of flour until dough ball is formed. Knead on board 3 or 4 times. (Do not over work or dough will get dry and hard as it cooks.) Roll out into desired pizza shape. The dough will rise as you are rolling out, then add favorite pizza toppings. Bake at 350° for 25 minutes or until brown on crust.

MAIN DISHES

HOT CHICKEN SALAD

Linda Martin Miller

4 c. cooked Chicken	1 1/2 c. Mayonnaise
2 cans Cream of Chicken Soup	2 T. chopped Onion
2 c. cooked cooled Rice	1 c. sliced Almonds
2 T. Lemon Juice	2 c. Corn Flakes
2 c. diced Celery	1/2 stick Margarine

Mix chicken, chicken soup, rice, lemon juice, celery, mayonnaise and onion together, set in refrigerator overnight. Bake in 350° oven for one hour. Brown almonds, corn flakes and margarine in skillet and put on casserole last half hour of baking.

MARZETTI

Linda Martin Miller

Lucy Hall

1 lb. broad egg Noodles	1/4 c. chopped Onion
Salt and Pepper to taste	1/4 c. chopped Celery
Butter or Margarine to saute	1 lb. can Tomatoes
1 lb. Ground Beef	1 lb. grated sharp or mild Cheddar Cheese
1/4 chopped Green Pepper	

Cook and salt egg noodles. Do not overcook; Drain well. Saute ground beef, green pepper, onion and celery. Add 1 lb. tomatoes, cut-up. Add cheddar cheese but save some cheese for topping. Mix well. Put in large oblong casserole or three smaller ones to share with others! Bake at 350° for 45 minutes. Serves 12. Best if made the day before, so it can flavor in the refrigerator. This recipe given by Lucy Hall, wife of Rev. Wayne Hall at my bridal shower in 1967.

BREADS & ROLLS

BREADS & ROLLS

PHYLLIS' BLUEBERRY COFFEE CAKE

Jo Kelly

4 c. flour
1 1/2 c. sugar
1 T. plus 2 tsp. baking powder
1/2 tsp. salt
1/2 c. Crisco
1 1/2 c. milk
2 eggs
4 c. frozen blueberries

Topping: 1 c. sugar
2/3 c. flour
1 tsp. cinnamon
1/2 c. soft butter
Glaze: 2 c. conf. sugar
1/4 c. soft butter
1 tsp. vanilla
1/3 c. water

Mix flour, sugar, baking powder, salt, Crisco, milk, eggs and blueberries. Grease 3 round cake pans, pour batter into pans. Mix sugar, flour, cinnamon and butter. Put on cake before baking. Bake at 350° for 45 to 50 minutes. For glaze: mix confectioners sugar, butter and vanilla. Stir in water 2 tablespoons at a time until spreadable. Spread on coffee cakes.

FLAKY BISCUITS

Jean Eby

Memory of Sadie Ameen

2 c. all-purpose Flour
3 tsp. Baking Powder
1/2 tsp. Salt

1/3 c. Shortening
3/4 c. Milk

Stir flour, baking powder and salt together and then cut in shortening to size of peas. Make a well in center and add your milk all at once; Mix. Roll out and cut on floured table. Put on greased cookie sheet and bake at 450° for 10-12 minutes.

HORSESHOE COFFEE CAKE

Janet Gommel

Gramma Sengebusch

Step 1: 2 pkg. dry yeast
1/2 tsp. sugar
1/2 tsp. flour
1/4 c. lukewarm water
Step 2: 1 c. milk, scalded
1/2 c. butter (cold)
1/2 c. sugar
2 tsp. salt
2 eggs well beaten
4 - 4 1/2 c. flour

Step 3: 1 c. sugar
1c. brown sugar
1 c. ground walnuts (optional)
cinnamon to taste
softened butter as desired
Step 4: Glaze - 1 c. confectioners
sugar (sifted)
1 T. +1 tsp. hot milk
1/2 tsp. vanilla

BREADS & ROLLS

Step 1: Combine yeast, sugar, flour, and lukewarm water until all is dissolved and set aside. Step 2: Scald milk, add cold butter, sugar, and salt. Mix until melted and dissolved. Add 1-2 cups flour to make a thin batter. Add yeast and eggs, beat well. Add remaining flour to make a soft dough. Turn out on floured board or counter. Knead until smooth and satiny. Place in greased bowl - cover with a towel, let rise till double in bulk. Punch down and separate in 2 equal rounds. Step 3: Mix sugar, brown sugar, and nuts until blended. Take each round and roll out to a rectangle. Spread butter to taste (a thin layer will do) on each rectangle. Distribute 1/2 of the sugar mixture over the butter on each. Shake as much or as little cinnamon on top. Roll each to make long rolls, jelly roll style. Place in horseshoe shape on baking pan. Clip outside edge every 1 1/2 - 2 inches and turn slightly for scallop effect. Turn ends under. Bake at 375° for 20-30 minutes. (Check at 18 minutes.) Step 4: Mix confectioners sugar, hot milk, and vanilla. Blend until smooth for glaze.

BRAN MUFFINS

Arlene Newcomer

1 c. flour	1/3 c. molasses
1 tsp. baking powder	1/2 tsp. baking soda
2/3 tsp. salt	1 c. milk
1 1/2 c. bran	2 T. melted shortening
1 egg	1/2 c. walnuts or raisins (optional)

Sift flour, baking powder and salt. Add Bran. Beat egg, add to molasses and soda. Mix with flour mixture and add milk and shortening. Mix. Add nuts or raisins (if desired). Bake in muffin tins at 350° for 20 minutes.

RAISIN BRAN MUFFINS

Sue Jones
Esther Cook

4 eggs	5 c. flour
3 c. sugar	2 tsp. soda
1 c. oil	2 tsp. salt
1 qt. buttermilk	6 c. Raisin Bran cereal

Beat eggs, mix in sugar, oil and buttermilk. Mix well. Add flour, soda and salt and mix. Stir in Raisin Bran cereal. Fill 3 quart jars. 1 qt. makes 2 dozen muffins. Bake in muffin tins at 350° for 20 minutes. The batter keeps in refrigerator for several months.

PECAN ROLLS

Bobbi Placke

1/2 c. real butter	2 c. Bisquick baking mix
1/2 c. brown sugar (packed)	1/3 c. applesauce
36 pecan halves	1/3 c. milk
ground cinnamon	

BREADS & ROLLS

Place 2 tsp. butter, 2 tsp. brown sugar and 3 pecan halves in each of 12 muffin cups. Sprinkle cinnamon in each cup; heat in oven until melted. Mix baking mix, applesauce and milk until dough forms; beat 20 strokes. Spoon mixture in cups. Bake at 450° for 10 minutes. Invert on heatproof serving plate. Makes 12 rolls.

BANANA NUT BREAD

Eddie Landis

3 c. Sugar	3 tsp. Salt
1 1/2 c. shortening (2 stick oleo, 1/2 c. Crisco)	3 tsp. Vanilla
6 Eggs	6 c. Flour
3 tsp. Soda	10 Bananas (very ripe)
	1 1/2 c. Walnut nuts

Cream together sugar and shortening. Add eggs. Sift together soda, salt, vanilla and flour. Combine with sugar mixture. Alternate sugar & flour mixture with bananas and nuts. Grease and flour loaf pans. Will make between 3 or 4 loafs depending on size of pans. Bake at 350° for 55 minutes(until top cracks).

BEER-CHEESE QUICK BREAD

Carol Harlan

3 cups flour	1/4 cup chopped bell or jalapeno pepper or ripe tomato (optional)
3 tsp. baking powder	1 tsp. dried basil, sage, Italian seasoning or mustard (optional)
1 tsp. salt	1 (12-oz.) can or bottle beer or 7-UP
2 T. sugar	2 T. melted butter
1 cup shredded Swiss, Cheddar or other strong-flavored cheese	

Heat oven to 375°. Whisk the flour, baking powder, salt, and sugar in a bowl. Add the cheese, pepper, and seasoning. Pour the beer or 7-UP on top and mix thoroughly. Pour batter into a greased 9-inch metal loaf pan. Drizzle melted butter on top. Bake about 1 hour, or until golden brown. Let cool for 5 minutes before removing from pan. Serve warm. Makes 12 slices.

APPLE OATMEAL MUFFINS

Norma Allen

1 c. flour	1 egg
1/3 c. sugar	1/2 c. sour cream
1/2 tsp. salt	1/2 c. milk
2 tsp. baking powder	3 T. butter or margarine, melted
1/2 tsp. baking soda	1/2 c. finely chopped tart peeled apple
1 c. uncooked quick oatmeal	

Mix in bowl, flour, sugar, salt, baking powder and baking soda. Stir in oats. Add beaten egg, sour cream, milk, melted butter and chopped apple. Mix well. Fill greased muffin tins two-thirds full. Bake in pre-heated oven, 425° for 12 to

BREADS & ROLLS

15 minutes. Yield: 12 muffins.

QUICK CARAMEL COFFEE RING

Pam Payn

1/2 c. margarine or butter
1/2 c. chopped nuts (any kind)
1 c. firmly packed brown sugar

2 T. water
2 10 oz. cans Butter-Tastin
Refrigerated Flaky Biscuits

Heat oven to 375°. In a small saucepan, melt margarine. Coat bottom and sides of ungreased 12-cup fluted tube pan with 2 tablespoons of the melted margarine. Sprinkle 2 tablespoons of the nuts over the bottom of the prepared pan. Mix remaining nuts, brown sugar and water to remaining margarine in saucepan, heat to boiling, stirring occasionally. Remove from heat. Separate dough into 20 biscuits, cut each biscuit in half or quarters and shape into balls. Place 20 or more in the bottom of the prepared pan, drizzle half of the caramel sauce over balls, repeat layers. Bake at 375° for 20 to 25 minutes or until golden brown. Insert immediately onto waxed paper and remove from pan.

ZUCCHINI HONEY NUT BREAD

Edie Landis

4 Eggs
1 c. Oil
3/4 c. Honey
2 T. Vanilla
2 c. Sugar
3 c. Flour

1 tsp. Salt
1 tsp. Soda
1 tsp. Baking Powder
3 tsp. Cinnamon
2 c. coarse grated Zucchini
1 1/2 c. chopped Nuts

Beat eggs until foamy; add oil, honey and vanilla. Add sugar, flour, salt, soda, baking powder, cinnamon and zucchini. Mix in nuts. Pour into 2 greased loaf pans. Bake 1 hour at 325°. The larger the zucchini the better, I think it is because they are moister. I always double the recipe and this freezes very well. This is a family favorite.

BLUEBERRY MUFFINS

Linda Martin Miller

1 Egg
1/2 c. Milk
1/4 c. Salad Oil
1 1/2 c. Flour

1/2 c. Sugar
2 tsp. Baking Powder
1/2 tsp. Salt
1 c. Blueberries

To beaten egg, add milk and oil. Stir in flour, sugar, baking powder and salt. Add the blueberries and spoon batter into 12 muffin cups. Bake at 400° for 20-25 minutes.

BREADS & ROLLS

OVERNIGHT COFFEE CAKE

Winnie Conley

2 c. all-purpose Flour	1 c. Buttermilk
1 c. Sugar	3/4 c. melted Butter or Margarine
1/2 firmly packed Brown Sugar	2 large Eggs
1 tsp. Baking Soda	Topping:
2 tsp. Baking Powder	1/2 c. firmly packed Brown Sugar
1/2 tsp. Salt	1/2 c. chopped Pecans
1 tsp. ground Cinnamon	1/2 tsp. ground Cinnamon

Combine flour, sugar, brown sugar, baking soda, baking powder, salt, and cinnamon in a large mixing bowl. Add buttermilk, butter and eggs. Beat at low speed with electric mixer until moistened; beat at medium speed for 3 minutes. Spoon batter into a greased and floured 13 x 9 x 2 pan. For topping combine brown sugar, pecans and cinnamon. Sprinkle over batter. Cover and refrigerate for 8 to 12 hours. Uncover and bake at 350° for 30 or 35 minutes or until a wooden pick comes out clean. Serve warm. (12 or 15 servings). Overnight coffee cake may be baked immediately at 350° for 30 minutes. To reheat, cover with foil and bake at 350° for 5 minutes or until heated thoroughly.

DESSERTS

DESSERTS

MANDARIN ORANGE CAKE

Shirley Schaffter

1 Duncan Hines Yellow Cake Mix
(Not Pudding)
1/2 c. oil
4 eggs
1 can Mandarin Oranges (Do not
drain)

Frosting: 1-4 oz. Cream Cheese
1 3-oz. Vanilla Instant Pudding
1 16-oz. Crushed Pineapple (drained)
1 8-oz. Cool Whip

For Cake: Mix yellow cake mix, oil, eggs and mandarin oranges well and put in greased and floured 9 x 13 pan. Bake 25-30 minutes at 350°. Test with toothpick. For Frosting: Mix cream cheese and pudding. Add pineapple and mix well. Fold in cool whip. Spread on cooled cake.

PUMPKIN SURPRISE PIE

Carol Carter

1 pkg. (15 oz.) ready to roll pie crust
for double-crust pie
1 - 8 oz. pkg. cream cheese - room
temperature
1/3 c. granulated sugar
3/4 tsp. vanilla extract
1 egg

1 c. pumpkins puree (not filling)
3/4 c. evaporated milk
1/2 c. packed light brown sugar
2 eggs
1 1/2 tsp. pumpkin pie spice
1/4 tsp. salt

Heat oven to 400°. Fit piecrust into 9" pie plate and crimp edges. In mixing bowl beat cream cheese, sugar, vanilla, and 1 egg until smooth. Spread evenly into bottom of piecrust. In large bowl beat pumpkin puree, milk, brown sugar, 2 eggs, pie spice, and salt until smooth. Gently spoon pumpkin mixture over cream cheese mixture. Bake at 400° for 15 minutes. Cover edges with foil, reduce heat to 350° and bake for an additional 45 minutes.

STRAWBERRY PRESERVE CUPCAKES

Dee Piper

1 pkg. Strawberry Cake Mix
2 c. Sour Cream
3 Eggs
1/4 c. Water

1/3 c. Strawberry Preserves
24 Paper Baking Cups
Frosting of your choice

Preheat oven to 350°. Line muffin pans with baking cups. Combine cake mix, sour cream, eggs and water. Stir until well blended. Use small spoon to fill cups half way. Add 1/2 tsp. strawberry preserves. Spoon batter evenly over each cup, covering until 3/4 full. Bake 25-30 minutes. Let cool, then frost.

DESSERTS

CHOCOLATE MARSHMALLOW MILE HIGH

Carol Carter

- | | |
|--|---|
| 2 c. (12 oz. pkg.) Nestle Toll House Semi-Sweet chocolate morsels | 1/2 c. creamy or chunky peanut butter |
| 1 2/3 c. (11 oz. pkg.) Nestle Toll House Butterscotch Flavored Morsels | 9 c. (16 oz. pkg.) miniature marshmallows |
| | 1 c.. Dry-roasted peanuts |

LINE 13 x 9 inch baking pan with foil. MICROWAVE semi-sweet morsels, butterscotch morsels, and peanut butter in large, uncovered, microwave-safe bowl on MEDIUM-HIGH power for 2 minutes: STIR, additional 10-15 second intervals, stirring until melted. Cool for 1 minute. Add marshmallows and peanuts and stir. SPREAD into prepared pan. Refrigerate until firm. Cut into squares.

5 MINUTE KEY-LIME PIE

Anne Riggenbach

- | | |
|---|---|
| 1/4 c. Water | 1 (8 oz.) Frozen Cool Whip, Reduced Fat or Sugar Free, thawed |
| 1 Pkg. (4-serving size) Sugar-Free Lime Jello | 1 Keebler Graham Cracker Reduced Fat Pie Crust |
| 2 (6 oz.) Fat-Free Key Lime Pie Yogurt | |

In microwave-safe measuring cup, heat water on high for 45 seconds to 1 1/2 minutes or until boiling. Whisk in gelatin until dissolved. In large bowl whisk together jello mixture and yogurt. Fold in whipped topping. Carefully spread in crust. Refrigerate at least 4 hours or until set. Garnish as desired. Store in refrigerator. Makes 6 to 8 servings. For a fuller pie, double the recipe.

PETITE CHEESECAKE

Kathy Stutzman

- | | |
|--------------------------------------|--|
| 2 packages (8 oz.) soft cream cheese | 1 tsp. vanilla |
| 3/4 c. sugar | 24 vanilla wafers |
| 2 eggs | 1 can (21 oz.) cherry, pineapple, or blueberry pie filling |
| 1 T. lemon juice | |

Beat cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy. Line small muffin pans with paper baking cups and place a wafer in bottom of each. Fill 2/3 full with cream cheese mixture. bake at 375° for 15-20 minutes. Top with canned pie filling. Refrigerate and serve.

ORANGE PINEAPPLE CAKE

Kathy Stutzman

- | | |
|-----------------------|-----------------------------------|
| 1 box yellow cake mix | 1 package (3 oz.) instant vanilla |
|-----------------------|-----------------------------------|

DESSERTS

2 cans (11 1/2 oz.) mandarin oranges
2 eggs
1 c. vegetable oil

pudding
1 can (20 oz.) crushed pineapple
1 container (8 oz.) Cool Whip

Mix cake mix, mandarin oranges, eggs, and vegetable oil and beat 2 to 3 minutes. Bake in a lightly greased 9 x 12 cake pan for 30 minutes at 350°. Mix vanilla pudding, pineapple, and Cool Whip and spread on cooled cake and serve. Keep refrigerated.

CHERRY BROWNIES

Kathy Stutzman

1 can (21 oz.) cherry pie filling
1 package (18.5 oz.) chocolate cake mix
2 eggs, beaten
1 tsp. almond extract

1 c. sugar
1/3 c. evaporated milk
5 T. butter or margarine
1 package (6 oz.) semisweet chocolate pieces

Preheat oven to 350°. Combine pie filling, cake mix, eggs, and almond extract in a large bowl. Mix until well blended. Spread mixture into a lightly greased and floured 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Bake for 20-25 minutes or until done. Cool. Combine sugar, milk and butter or margarine in a small saucepan. Mix well. Bring to a boil and boil for 1 minute. Remove from heat. Add chocolate pieces. Stir until melted. Spread over cooled brownies. Cut into bars and serve.

ANNIE EVANS CHEESECAKE

Malinda Woodring

Crust: 1 1/2 c. Graham Cracker crumbs or crust mix.
2 T. melted Butter
2 T. Sugar
3 lg. packs Cream Cheese, softened
5 Eggs

1 c. sugar
1 1/2 tsp. Vanilla
Mix: 1 pt. Sour Cream
1/2 c. Sugar
1 tsp. Vanilla

Mix crumbs, butter and sugar. Put in pan and press down all around and up a bit around the edges. Mix cream cheese, eggs added one at a time, sugar and vanilla. Pour in pan and bake at 350 ° for 40 minutes. If your cheesecake pan is coated and thicker than the average pan, you will need to bake it longer. Pour mix of sour cream, sugar and vanilla over top of cheesecake and bake for an additional 5 minutes. Let stand to cool and then refrigerate overnight. Decorate with fresh strawberries or cherries. Enjoy!

CREAM PUFFS

Jean Eby

1 c. Water
1/2 c. Butter

1 c. sifted Flour
4 Eggs

DESSERTS

Heat to rolling boil in saucepan: water and butter. Stir in all at once: sifted flour. Stir vigorously over low heat until mixture leaves the pan and forms into a ball (about 1 minute). Remove from heat and beat in 4 eggs, one at a time. Beat mixture until smooth. Drop on ungreased baking sheet. Bake at 400° until dry, about 45-50 minutes. Let cool and then cut a top to put in filling. Makes 8 large puffs.

CREAM PUFF FILLING (VANILLA)

Jean Eby

1/3 c. Flour	2 Eggs
3/4 c. Sugar	2 c. Milk
1/2 tsp. Salt	1 tsp. Vanilla

Mix together in pan, flour, sugar and salt. Add 2 eggs. Put on stove and add milk, a little at a time. Heat and stir until it thickens. Cool and add vanilla. You may then go ahead and fill cream puffs.

STRAWBERRY ICE CREAM

Kathy Nagy

1 lb. frozen strawberries	1/2 tsp. vanilla extract
1 c. 2% plain Greek yogurt	Strawberries for garnish
1/4 c. sugar	

In food processor with knife blade attached, pulse 1 cup strawberries until finely chopped. Transfer chopped berries to large metal bowl. In food processor, puree yogurt, sugar, vanilla, and remaining strawberries until smooth. Transfer to bowl with strawberries; stir until well combined. Cover and freeze about 1 hour, until firm but not hard. Garnish with strawberries. You can add an extra 1/4 cup of sugar in recipe to make it sweeter.

FRESH STRAWBERRY PIE

Sue Harvey

1 prepared 9 inch pie crust (Shortbread is best)	1 (4 serving) package strawberry gelatin
2 c. strawberries, sliced	1 1/2 c. water
1 (4 serving) package vanilla pudding mix, cook to serve	

Place strawberries in pie shell. In medium saucepan combine pudding mix, dry gelatin, and water. Cook over medium heat until mixture becomes clear and comes to a boil, stirring constantly. Remove from heat. Pour over sliced strawberries. Chill until set. Top with cool whip.

DESSERTS

WHIPPED CREAM FROSTING

Winnie Conley

1 c. milk	1/3 cup shortening
5 T. flour	1 cup sugar
1 stick butter or margarine	1 tsp. vanilla

Heat milk and flour until it thickens and let cool. Mix or cream butter, shortening, and sugar. Add flour mixture and vanilla. Beat until consistency of whipped cream.

PEANUT BUTTER SHEET CAKE

Mary Lou Eby

From Jean Eby

((Icing Separate Recipe))

1/2 c. Creamy Peanut Butter	2 c. all-purpose Flour
1/2 c. Butter	2 Eggs
1/2 c. Applesauce	1/2 c. Milk
1 c. Water	1 tsp. baking soda
2 c. Sugar	1 tsp. vanilla

Combine peanut butter, butter, applesauce and water in a saucepan; bring to a boil. Remove from heat; mix in sugar, flour, eggs, milk, baking soda and vanilla. Pour into a lightly greased jelly roll pan; bake at 350° for 20 to 25 minutes. Cool and frost with peanut butter icing. Makes 18 to 24 servings. (Icing separate recipe.)

PEANUT BUTTER ICING

Mary Lou Eby

From Jean Eby

((Peanut Butter Cake Separate Recipe))

1/2 c. Creamy Peanut Butter	1 lb. pkg. Powdered Sugar
1/2 c. Butter	1 tsp. Vanilla extract
1/3 c. Milk	

Place peanut butter, butter and milk in a saucepan; bring to a boil. Remove from heat; blend in powdered sugar and vanilla until smooth and creamy.

GRAPE DESSERT

Joyce Farnsworth

1 lb. green grapes (seedless)	1 - 8 oz. cream cheese
1 lb. red grapes (seedless)	1/2 cup sugar
1 - 8 oz. sour cream	8-10 Butterfinger candy bars, crushed

Put grapes in salad bowl. Mix together sour cream, cream cheese and sugar, pour over grapes. Top with crushed Butterfinger candy bars.

DESSERTS

COCONUT CAKE

Joyce Farnsworth

1 - Duncan Hines White Cake Mix
2/3 cup buttermilk
1/3 cup water
1 can Eagle Brand Sweetened
Condensed Milk
7-8 oz. coconut cream
Cool Whip

Mix cake mix with buttermilk and water. Bake at 350°. While hot, poke holes in cake. Pour 1 can Eagle Brand Sweetened Condensed Milk in holes and 1/2 of 7-8 oz. of coconut cream. Refrigerate. Mix cool whip and rest of coconut together and frost.

RAISIN PIE

Sandy Miller

2 c. Water
1 Egg , beaten
3 T. Lemon juice
4 T. Flour
1 1/2 c. Sugar
1/4 tsp. Salt
1 c. Raisins

Beat water with egg and then add lemon juice. Mix flour, sugar, salt and raisins. Cook in saucepan until thick, stirring constantly. Pour into unbaked crust, cover with top crust. Bake 15 minutes at 450° then 30 minutes at 375°.

NUTTY CRACKER DELITE

Cathy Piper
Helen Koberna

42 club crackers
1/2 c. margarine or butter
1/2 c. sugar
1 tsp. vanilla
1 c. slivered almonds

Place crackers in a single layer in a foil lined 15 x 10 x 1" pan. In a small saucepan, melt margarine, add sugar, bring to boil, stirring constantly, 2 minutes. Remove from heat, stir in vanilla. Pour evenly over crackers. Sprinkle with almonds. Bake at 350° 10 to 12 minutes, until lightly browned. Remove from pan immediately, cut between crackers, cool on wire racks. Makes 3 1/2 doz. Can be frozen.

DELICIOUS CUSTARD

Tudy Cook

2 T. Butter
3/4 c. Sugar
1/4 c. Cornstarch
1/2 tsp. Salt
2 c. Milk
2 Egg Yolks
1 tsp. Vanilla

In sauce pan, melt butter. Add sugar, cornstarch and salt. Stir well. Slowly add

DESSERTS

milk and bring to a boil. Beat egg yolks together in small bowl. Quickly stir in egg yolks and cook 2 minutes, stirring constantly. Remove from heat and add vanilla. Cool and serve. You may add chocolate in the beginning or peanut butter at the end before cooling.

ICE CREAM SANDWICH DESSERT

Edie Landis
From Denise Fitzpatrick

First Layer:
Ice Cream Sandwiches
Chocolate, Caramel, or any ice cream
topping
Heath Bar Brickle
Chocolate Chips or Peanut Butter
Chips

Nuts
Chocolate Syrup
Whipped Cream
Cherries

First layer: line bottom of pan with ice cream sandwiches. Cover with chocolate, caramel or any other ice cream topping. Sprinkle heath bar brickle next. (You can find this with the chocolate chips in baking aisle) or chocolate chips, peanut butter chips or nuts. Second layer: repeat ice cream sandwiches, cover with chocolate syrup. Cover with more brickle or chips. Top with whipped cream. Sprinkle nuts and cherries on top of whipped cream. Freeze overnight.

KEBBLER MINI CHEESE CAKES

Edie Landis
Aunt Trish's recipe

8 oz. Cream Cheese
8 oz. Cool Whip
1 1/4 c. Sugar

1 box Keebler Vanilla Wafers
Canned Pie Filling of choice or Jam

Cream together, cream cheese, cool whip and sugar. Fill cup cake tins with cup cake papers and place one Keebler Cookie in each paper. (Use Keebler's because they are a perfect fit.) Fill with cream cheese mixture. Top with pie filling of choice or jam.

FROZEN FRUIT DESSERT

Cathy Briggs

1 - 8 oz. package cream cheese
3/4 c. sugar
1 large can drained pineapple chunks

2 sliced bananas
10 oz. frozen strawberries (thawed)
1 large Cool Whip

Mix together cream cheese and sugar. Fold in can of drained pineapple, sliced bananas, strawberries, large Cool Whip. Pour into loaf pan and freeze.

DESSERTS

RHUBARB PIE

Joyce Ferguson

1 1/4 c. sugar
5 T. flour
1/2 tsp. salt
1/2 tsp. cinnamon (optional)

Pastry for 2-crust pie
4 c. chopped rhubarb
1 T. lemon juice
2 T. butter

Combine sugar, flour, salt, and cinnamon. Spread half of this mixture over bottom crust. Add rhubarb. Sprinkle remainder of flour mixture over rhubarb. Sprinkle with lemon juice and dot with butter. Place top crust over all, leaving about 1/2 inch around edge for juice to bubble over onto top crust. Bake on a lower shelf of a hot oven - 425° for 30 to 40 minutes.

PEACHES N CREAM DESSERT

Sandy Miller

2 c. flour
3/4 c. butter
1 c. chopped pecans
3 c. confectioners sugar
1 8 oz softened cream cheese
1 12 oz Cool Whip

1 c. sugar
3 T. cornstarch
1 c. water
2 3 oz. peach Jello
4 c. sliced peaches

For crust, blend flour and butter, mix in chopped pecans and put in 9 x 13 baking dish. Bake 10 to 15 minutes at 350°. Cool completely. Mix confectioners sugar, cream cheese together. Fold in Cool Whip. Put over crust. Mix sugar, cornstarch and water together and boil over medium heat 1 minute. Add dry peach Jello. Fold in sliced peaches, cool completely, pour over the cream cheese Cool Whip mixture and chill.

QUICK CAKE

Bonnie Jarvis-Gaynor

1 Betty Crocker or Duncan Hines
cake mix/spice or vanilla
1 small can pumpkin (not pumpkin
pie)

3/4 stick butter
1 c. flour
3/4 tsp. cinnamon
1/2 c. brown sugar

Mix dry cake mix and pumpkin. Pour into a greased 9 x 13 inch pan. For topping, cut the butter into flour, cinnamon and brown sugar until crumbly, spread over cake mixture. Bake at 350° for 45 minutes or until a toothpick inserted in the middle of the cake comes out clean.

BLACK RASPBERRY CREAM PIE

Ginnie Demo

1 9 inch graham cracker crust

1 8 oz pkg. cream cheese

DESSERTS

1 egg white
1 c. whipping cream

1 10 oz jar black raspberry spread
Fresh black raspberries for garnish

Preheat oven to 375°. Brush pie shell with beaten egg white. Bake for 5 minutes. Cool. In medium bowl, beat whipping cream with an electric mixer until stiff peaks form. In large bowl, beat softened cream cheese until smooth. Add black raspberry spread. Beat on low until just combined. Fold in whipped cream. Spoon into pie shell. Cover and freeze at least 4 hours or until firm. Garnish with fresh berries when pie is served.

GERMAN APPLE CAKE

Arlene Newcomer

1 pkg. German Chocolate Cake Mix
1 can prepared Apple Pie Filling
3 eggs

whipped cream
cinnamon
nuts

Blend and beat cake mix, apple pie filling and eggs. Grease and flour 13 x 9 inch pan. Pour cake mixture in and bake at 350° for 40 to 50 minutes. Cool. Top with whipped cream. Sprinkle with cinnamon. Nuts may be added. Quickie & Moist!

CHERRY DELIGHT

Vivian deLuna

18 graham crackers (honey or cinnamon)
1 stick margarine
1 8 oz. cream cheese

1 c. confectioners sugar
1/2 8 oz Cool Whip
1 can (21 oz) cherry pie filling

Crush graham crackers, mix well with melted margarine. Press into 6 x 11 pan. Bake at 425° for 10 to 12 minutes. Cool. Mix softened cream cheese and confectioners sugar until smooth. Fold in thawed Cool Whip, mix well. Spread over cold graham cracker crust, chill in refrigerator for 1 to 2 hours. Spread cherry pie filling over top. Refrigerate until ready to serve. Can be made the day before, will hold well overnight.

CHERRIES IN THE SNOW

Brenda Johnson

8 oz cream cheese
1 1/2 c. confectioners sugar
1 lg. Cool Whip

1 lg. angel food cake
2 cans cherry pie filling

Cream the cream cheese and confectioners sugar together. Add thawed Cool Whip and mix well. Tear angel food cake into bite size pieces and add to creamed mixture. Spread mixture in 9 x 13 pan. Top with the cherry pie filling and refrigerate overnight.

DESSERTS

ICE CREAM DESSERT

Jackie Bricker

- | | |
|---|------------------|
| 50 Ritz crackers | 1 c. milk |
| 1/4 c. sugar | Cool Whip |
| 1 stick butter | Heath Candy Bars |
| 1 qt. vanilla ice cream | |
| 2 3 oz. pkgs. instant vanilla pudding & pie filling | |

Crush crackers, mix with sugar and melted butter. Press on bottom of 9 x 13 baking dish. Mix together ice cream, vanilla instant pudding and milk. Beat 7 to 10 minutes with electric mixer. Pour in dish, top with Cool Whip, sprinkle with crushed Heath Bars. Refrigerate.

PINEAPPLE-RHUBARB PIE

Norma Detwiler

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|-----------------------------------|--------------------------|
| 3 1/2 c. diced rhubarb | 1/2 tsp. salt |
| 1 c. crushed pineapple (9 oz can) | 1/4 tsp. cinnamon |
| 1 T. grated orange peel | Pastry for 2 crust pie |
| 1 1/4 c. sugar | 2 T. butter or margarine |
| 1/3 c. flour | |

Combine rhubarb, drained pineapple, orange peel, sugar, flour, salt, and cinnamon. Pour in prepared bottom pie crust. Dot with butter. Cover with lattice pie crust strips 1/2 inch wide. Dampen ends and seal. Bake in 425° oven for 35 minutes.

BABY FOOD CAKE

Sarah Clary

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|------------------------|---|
| 2 c. sugar | 1 t.sp. cinnamon |
| 3 eggs | 1 tsp. allspice |
| 1 c. oil | 1 jar junior size baby food fruit nuts (optional) |
| 2 c. self rising flour | Prepared cream cheese icing |
| 1 tsp nutmeg | |

Mix sugar and eggs, one at a time. Add oil, flour, spices and baby food fruit. Add nuts if you like. Pour into a greased and floured tube pan. Bake for 1 hour at 300°. May be iced with cream cheese icing.

RHUBARB CAKE

Sue Gage

- | | |
|----------------|--------------------|
| 1/2 c. Crisco | 1 tsp. soda |
| 1 1/4 c. sugar | 1 c. buttermilk |
| 1 egg | 2 c. diced rhubarb |
| 1 tsp. vanilla | 1/4 c. sugar |
| 2 1/4 c. flour | 1/2 tsp. cinnamon |

DESSERTS

1/2 tsp. salt

1/3 c. nuts

Combine Crisco, sugar, egg and vanilla. Combine with flour, salt and soda. Add buttermilk and mix. Add rhubarb and mix. Pour into 9 x 13 greased pan. Combine sugar, cinnamon and nuts and sprinkle on top of cake. Bake at 350° for 50 minutes.

RAISIN CREAM PIE

Gloria Hays

1 c. raisins
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. sugar

1 c. sour cream
pinch of salt
3 eggs

Cover raisins with water and simmer 5 minutes, drain. Add cinnamon and nutmeg to raisins and mix well. In another bowl, mix sugar and sour cream, pinch of salt. Add the eggs and mix well. Combine the raisin mixture and sugar, sour cream, egg mixture. After mixing, pour into an unbaked pie shell. Bake 450° for 10 minutes. Reduce heat to 350° for 30 minutes.

FROZEN PISTACHIO DESSERT

Mary Oberli

1 c. crushed Ritz crackers
1/4 c. butter
1 pkg. pistachio instant pudding
3/4 c. milk

1 qt. vanilla ice cream
1 12 oz. Cool Whip
2 1.4 oz. Heath bars

Mix together crushed Ritz crackers and butter. Press into a 9 inch square dish and bake at 325° for 7 to 10 minutes. Beat together pistachio pudding and cold milk. Let set up slightly. Fold in softened vanilla ice cream. (I use mixer at low speed) Spread on top of cooled crust. Freeze for 2 hours. Add a layer of Cool Whip and sprinkle with crushed Heath bars.

STRAWBERRY PIE

Bobbi Placke

1/2 c. water
1 c. sugar
3/4 c. water
4 T. cornstarch

1 T. lemon extract
1 T. red food coloring
1 qt. strawberries
pre-baked pie shell

Bring to boil, 1/2 cup water and sugar. Add 3/4 cup water to which cornstarch has been added. Cook on medium until thick, stirring constantly. Add lemon extract and red food coloring. Mix well with strawberries (keep whole, unless large). Pour into pie shell and chill.

DESSERTS

BLACKBERRY CAKE WITH ICING

Bobbi Placke

2 c. sugar	6 T. milk
1 c. butter	Flour Icing - 1 c milk
3 eggs	1/2 c. flour
2 tsp. nutmeg	dash of salt
2 tsp. cinnamon	1 stick margarine
3 c. flour	1 c. confectioners sugar
2 c. blackberries	1/2 c. Crisco
2 tsp. soda	1 tsp. vanilla

Mix sugar, butter, eggs, spices, flour & blackberries, add soda and milk and mix well. Pour into 9 x 9 inch pan and bake at 350° for 30 minutes. Icing: Cook milk, flour and salt until thick, set aside and "Let Cool". Mix margarine, sugar, Crisco and vanilla with beater until smooth. Add cooled flour mixture and mix until smooth. Put on cake.

CHERRY DESSERT

Bobbi Placke

1 22 oz. can cherry pie filling	2 T. brown sugar
1 pkg. Jiffy cake mix (yellow)	1 tsp. cinnamon
1/4 c. butter or margarine	3 T. chopped nuts

Pour pie filling into an 8 inch cake dish and sprinkle with the cake mix. Melt butter (or margarine) and pour over cake. Combine sugar, cinnamon and nuts in a small bowl, sprinkle on top of cake. Microwave on high for 9 to 11 minutes. Let stand for 3 to 5 minutes. Serve warm or cold, good with ice cream.

CROWN CAKE-SHORTCAKE

Sandy S. Miller

1/2 c. shortening	2 c. flour
1 1/3 c. sugar	1 tsp. salt
2 eggs	3 tsp. baking powder
1 c. milk	1 tsp. vanilla

Mix shortening, sugar, eggs and milk altogether, add flour, salt, baking powder and vanilla. Bake at 350° for 30 to 35 minutes.

BLACK BOTTOM STRAWBERRY CREAM PIE

Sandy S. Miller

Baked pie shell	2 c. strawberries
2/3 c. hot fudge topping	1/2 c. strawberry pie glaze
1 pkg. 8 oz. cream cheese	1/2 c. whipping cream

DESSERTS

1 c. confectioners sugar

Spread hot fudge in cooled baked pie shell, refrigerate 1 hour. Beat cream cheese with confectioners sugar, spread over chocolate layer. Quarter strawberries and gently mix and pie glaze. Spoon evenly over cream cheese layer. Refrigerate at least 1 hour. Just before serving, spoon whipped cream around edge of pie. Store in refrigerator.

FRESH STRAWBERRY PIE

Arlene Newcomer

1 1/2 c. water

1 1/4 c. sugar

1/4 c. cornstarch

1 3 oz. pkg. wild strawberry jello

1 1/2 to 2 qt. strawberries

1 10 inch or 2 8 inch baked pie shells

whipped cream

Boil water, sugar and cornstarch until clear. Add Jello and let cool. Pour over cleaned strawberries. Fill pie shell (or shells) and refrigerate until set. Top with whipped cream.

LEMON-BLUEBERRY DIAMONDS

Jackie Bricker

Crust: 3/4 c. unsalted butter

1/2 c confectioners sugar

2 tsp. vanilla

1/4 tsp. salt

2 1/4 c. flour

Lemon Filling: 2 c. granulated sugar

1/2 c. flour

6 lg. eggs

2 tsp. grated lemon rind

1/2 c. lemon juice

1 c. blueberries

1/4 c. confectioners sugar

Crust: Heat oven to 350°. Line 13 x 9 inch pan with nonstick foil. In medium bowl, stir together melted butter, confectioners sugar, vanilla and salt. Gradually add flour until smooth. Press dough evenly over bottom of pan. Bake crust for 20 minutes or until edges are lightly browned. Lemon Filling: In large bowl, mix granulated sugar and flour. Whisk in eggs until smooth. Stir in lemon rind and juice. Fold in blueberries. Pour filling over baked crust. Bake at 350° for 30 minutes. Let cool on rack. Sprinkle with confectioners sugar. Cut into diamond shapes.

SHOO FLY PIE

Jackie Bricker

3/4 c. flour

1/2 c. brown sugar

1/8 tsp. nutmeg

1/8 tsp. cloves

1/8 tsp. ginger

1/2 tsp. cinnamon

2 T. shortening

9 inch unbaked pie shell

1 well beaten egg

1/3 c. molasses

1 1/2 tsp. baking soda

2/3 c. boiling water

DESSERTS

1/4 tsp. salt

Cool Whip

Mix flour, brown sugar, nutmeg, cloves, ginger, cinnamon and salt together. Cut shortening into flour mixture. Place crumb mixture in the bottom of the unbaked pie shell. Mix together well beaten egg and molasses. Dissolve baking soda in boiling water. Mix with molasses and eggs. Pour into 9 inch pie shell on top of crumbs mixture. Bake at 450° for 10 minutes and 350° for 15 minutes. Cool. Serve, topped with Cool Whip.

MANDARIN ORANGE PIE

Janet Turner

12 oz. cream cheese

3 cans mandarin oranges

3/4 c. orange marmalade

2 Keebler shortbread crusts

12 oz. Cool Whip

Mix the cream cheese and orange marmalade. Fold in the Cool Whip and well drained mandarin oranges. Pour into crusts and chill overnight.

EASY PECAN PIE

Pam Payn

1 c. white corn syrup

3 eggs

1 c. dark brown sugar

dash of vanilla

1/3 c. butter

pinch of salt

1 c. (heaping) of shelled pecans

unbaked 9 inch pie shell

Mix corn syrup, brown sugar and melted butter. Add shelled pecans, beaten eggs, vanilla, and salt. Pour into pie shell. Bake at 350° for 45 to 50 minutes.

EASY TURTLE CAKE

Pam Payn

1 standard-size chocolate cake mix

1/2 c. (1 stick) margarine or butter

oil and eggs as called for in cake mix

1 c. chocolate chips

1 14 oz. bag caramel candies

1 c. pecans

1/2 c. evaporated milk

confectioners sugar

Pre-heat oven to 350°. Grease and flour 9 x 13 inch pan. Mix the cake batter as per directed on the box. Pour half the batter into the prepared pan and bake for 15 minutes. Meanwhile, melt caramels with milk and margarine over low heat. Remove cake from oven and pour caramel mixture evenly over it. Sprinkle evenly with chips and chopped pecans. Cover with remaining batter and return to oven for 45 minutes. Cool cake on wire rack, sprinkle with confectioners sugar before serving. Makes 15 servings.

DESSERTS

HERSHEY'S CHOCOLATE FROSTING

Pam Payn

3 c. unsifted confectioners sugar
3/4 c. dark Hershey's cocoa
1/8 tsp. salt

6 T. milk
2 T. vanilla
1/3 c. butter or margarine

Combine sugar, cocoa and salt in large bowl. Add milk and vanilla. Blend until smooth. Add softened butter or margarine and beat until spreading consistency. Makes about 2 cups.

PENUICHE ICING

Pam Payn

1/2 c. butter
1 c. brown sugar

1/4 c. evaporated milk
1 3/4 c. confectioners sugar

Melt butter, then add brown sugar. Bring to a boil over low heat, boil for 2 minutes, stirring constantly. Stir in milk, bring to boil again, stirring constantly. Remove from heat. Gradually add confectioners sugar and beat until consistency to spread. If icing becomes too stiff, add a small amount of hot water.

LEMON DELIGHT

Pam Payn

1 c. flour
1 stick butter
3/4 c. chopped nuts
8 oz. cream cheese

1 c. Cool Whip
5 c. milk
4 small pkgs. lemon instant pudding

Mix flour, softened butter and chopped nuts together, pat on bottom of 9 x 13 inch pan. Bake at 375° for 10 minutes. Cool. Beat softened cream cheese, blend in Cool Whip. Spread on cooled crust. Combine milk with lemon instant pudding and beat at low speed until thick. Pour over cream cheese mixture. Use remainder of Cool Whip over top. Refrigerate.

8-MINUTE CHEESECAKE

Pam Payn

1 8 oz cream cheese
1/3 c. sugar
1 c. sour cream
2 T. vanilla

1 8 oz Cool Whip
1 Keebler Ready-Crust Graham Cracker pie crust
Fresh Strawberries for garnish

Beat softened cream cheese until smooth. Gradually beat in sugar. Blend in sour cream and vanilla. Fold in thawed Cool Whip, blending well. Spoon into crust. Chill until set (at least 4 hours). Garnish with fresh strawberries, if desired.

DESSERTS

CREAMY LEMON PUDDING CHEESECAKE

Jackie Bricker

- | | |
|---|---|
| 1 1/4 crushed vanilla wafers (about 40) | 2 T. milk |
| 1 T. sugar | 1 c. sour cream |
| 3/4 c. plus 1 T. butter | 4 eggs |
| 4 pkg. (8 oz.) cream cheese | 2 pkg. (3 oz.) lemon flavor instant pudding & pie filling |
| 3/4 c. sugar | 1 c. Cool Whip |
| 2 T flour | |

Preheat oven to 325°. Mix crushed vanilla wafers with sugar and melted butter. Press firmly into bottom of 9 inch springform pan. Bake for 10 minutes. Beat softened cream cheese with sugar, flour and milk in a large bowl with mixer on medium speed until just blended. Add sour cream, beat until just blended. Add eggs, one at a time, mixing on low speed after each egg. Stir in dry pudding mix until blended. Bake 1 hour and 5 minutes to 1 hour and 15 minutes or until center is almost set. Run knife spatula around edge of pan to loosen cake, cool completely. Refrigerate 4 hours or overnight. Remove side of pan. Top cheesecake with Cool Whip. Store leftover in refrigerator. Serves 8 to 10.

PEANUT BUTTER PIE

Pam Payn

- | | |
|--------------------------|--------------------------|
| 8 oz. cream cheese | 1 graham cracker crust |
| 2 c. confectioners sugar | 1 T. peanut butter |
| 1/2 c. peanut butter | 3 T. confectioners sugar |
| 1 8 oz. Cool Whip | |

Cream softened cream cheese, then add confectioners sugar. Add peanut butter and mix with beaters until smooth. Stir in Cool Whip. Place in prepared crust and chill several hours. Add more Cool Whip on top, if desired. For crumb topping: Mix peanut butter and confectioners sugar together to form crumbs. Use a fork or pastry blender to work into crumbs. Sprinkle on top of pie over the Cool Whip.

STRAWBERRY CAKE

Pam Payn

- | | |
|----------------------------------|--|
| 1 white cake mix | 1 small pkg. strawberry jello |
| 4 eggs | 1 stick butter |
| 1 c. oil | confectioners sugar |
| 1/2 c. water | Small amount of strawberries and juice |
| 1 small pkg. frozen strawberries | |

Mix cake mix with eggs, oil and water. Save small amount of strawberries and juice from the package of strawberries and add the rest and mix. Mix in the dry strawberry jello. Bake in loaf cake pan for at 350° for 45 minutes. When cool, mix butter, confectioners sugar with strawberries and juice until

DESSERTS

spreading consistency. Frost cake.

GRANDMA'S REAL BUTTERSCOTCH PIE

Pam Payn

1/3 stick of butter or margarine (2T. plus 2 tsp.)	2 T. cornstarch
1 c. brown sugar	1/2 c. water
1 c. milk	Baked pie crust
1/2 c. water	2 egg whites
1 egg yolk	4 T. sugar
2 T. flour	1/4 tsp. cream of tartar

Place butter or margarine in saucepan over medium heat and let butter melt, add sugar, stirring constantly until the mixture is dark brown. Be careful not to scorch the mixture. Mix milk and water together and then gradually stir into the boiling sugar mixture. Use a wooden spoon to mix. (If the mixture becomes hard during this step, keep on stirring.) Mix egg yolk, flour, cornstarch and water together thoroughly before adding to mixture in saucepan. Stir constantly for about 1 minute. The mixture will thicken. When the mixture is thick, pour into a cooled, baked pie crust. Set aside. In a mixing bowl, put egg whites (they whip best if at room temperature) and gradually add sugar and cream of tartar. Mix with mixer. Spread the meringue over top of the pie and bake in a 400° oven about 8 to 10 minutes or until the meringue is lightly browned. Cool and serve.

7-UP PIE CRUST

Pam Payn

3 c. flour	1 egg
1 1/2 tsp. salt	5 T. cold 7-UP
1 1/2 c. shortening	1 tsp. vinegar

Mix flour, salt and shortening together. Combine egg, 7-UP and vinegar. Stir into flour mixture. Quickly form dough into 2 balls, divide into 4. Roll out. Makes two 2-crust pies.

BAKED CHEESE DESSERT

Elizabeth Johnson
Cathy Piper

1 lb. graham crackers	2 c. condensed milk
1/4 stick butter	1 tsp. vanilla
3 T. sugar	1 tsp. salt
2 lb. dry cottage cheese	7 or 8 eggs
2 c. sugar	2 T. flour

Crush graham crackers until fine. Mix in butter and 3 T. sugar. Press into

DESSERTS

greased 9 x 13 inch baking pan and 9 inch cake pan. Save a small amount of crumbs for topping. Mash cottage cheese through strainer into bowl. Beat in sugar, milk, vanilla and salt, set aside. Separate eggs. Beat whites until stiff. Add flour to yolks, beat until lemon colored and add to cheese mixture. Fold in stiff egg whites. Pour into pans and sprinkle small amount of crumbs over mixture. Bake at 325° for 1 hour. Cool.

STRAWBERRY CHIFFON PIE

Mary Lou Eby

1 8 oz. reduced-fat Cream Cheese, softened	1 (9-inch) prepared Graham Cracker Crust
1/2 c. Sugar Substitute	Additional Whipped Topping
2/3 c. sugar-free Strawberry Spreadable Fruit	(optional)
1/2 tsp. Almond Extract	Fresh whole or sliced Strawberries
3 c. frozen light Whipped Topping, thawed	(optional)

In a medium bowl, beat cream cheese with electric mixer until fluffy. Mix in sugar substitute until blended. Beat in fruit spread and almond extract until combined. Gently fold in whipped topping. Spoon in prepared crust. Refrigerate overnight or place in freezer. Serve each piece with a dollop of whipped topping and a fresh strawberry, if desired. Can also be made using regular cream cheese, sugar, strawberry jam or preserves, extract and whipped topping.

GRANDMA JESSIE'S PUMPKIN PIE

Patricia Siders
Norma Allen

1 c. sugar	1/4 tsp. allspice
1 T. flour (heaping)	3/4 c. pumpkin
1/4 tsp. salt	1 egg
1/4 tsp. ginger	1 1/2 c. milk
1 tsp. cinnamon	prepared 9 inch pie crust

Mix sugar, flour, salt, ginger, cinnamon, allspice together. Mix and add pumpkin, egg and milk. Mix well and pour into unbaked pie crust. Bake at 375° to 400° for 1 hour. One 16 oz. can of Libby's pumpkin makes two 9 inch pies, if you want to double the recipe. For the milk, 2%, skim, or half & half; all are great.

GOOEY BUTTER CAKE

Donna White
Norma Allen

1 box yellow cake mix	Topping: 8 oz. cream cheese
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DESSERTS

1/2 c. margarine, melted
1 egg, slightly beaten

1 box confectioners sugar
2 eggs

Use a fork to mix yellow cake mix with margarine and egg. Pat into greased 9 x 13 pan. Beat cream cheese, sugar and eggs together, 4 to 5 minutes. (A blender works well). Pour over cake batter in pan. bake at 350° for 30 minutes.

CHOCOLATE CHIP OATMEAL COOKIES

Susan Versage
From Aunt Ada Eby Swagler

1/3 c. Brown Sugar
1/3 c. White Sugar
1/2 c. Shortening
1 Egg
1/2 tsp. Vanilla
3/4 c. sifted Flour

1/8 tsp. Salt
1/4 tsp. Baking Soda
1 c. quick Rolled Oats
1/2 c. Chopped Nuts
1 sm. pkg. semi-sweet Chocolate
Chips

Mix brown sugar, white sugar, shortening, egg and vanilla. Add flour, salt, soda, oatmeal, nuts and chocolate chips. Bake at 375 for 10 minutes on a lightly greased baking sheet.

HICKORY NUT CAKE

Susan Versage
From Gram Eby

1/2 c. Shortening
1 c. Sugar
1/2 c. Milk
1/2 tsp Salt
1/2 tsp. Vanilla

1 1/2 c. Flour
1 heaping tsp. Baking Powder
1 c. chopped Nutmeats
Beaten whites of 3 Eggs

Cream shortening and sugar; Stir in milk, salt and vanilla. Sift flour and baking powder and mix with first mixture. Beat well. Stir in nuts. Fold in egg whites. Bake in 2 pans for 25 minutes at 350°.

PRINCE OF WALES CAKE

Susan Versage
From Gram Eby

2 Eggs
1 c. Sugar
1/2 c. Shortening
1/2 c. Molasses
2 1/2 c. Flour
1 tsp. Soda

1 tsp. Cinnamon
1/2 tsp. Cloves
1/2 tsp. Nutmeg
1/2 tsp. Baking Powder
1/2 tsp. Salt
1 c. Sour Milk

Cream eggs, sugar and shortening. Add molasses. Sift flour, soda, cinnamon,

DESSERTS

cloves, nutmeg, baking powder and salt together. Add to creamed mixture alternating with sour milk. Put in loaf pan and bake at 350° for 25-30 minutes.

MARBLE CAKE (WHITE AND PRINCE OF WALES CAKE)

Susan Versage
Gram Eby

1 1/2 c. Sugar
1/2 c. Shortening
1 c. Milk

2 tsp. Baking Powder
2 1/2 c. Flour
Beaten whites of 4 eggs

White cake: Cream sugar, shortening and milk. Add baking powder and flour. Fold in beaten egg whites. To make marble cake, put Prince of Wales (spice cake) in loaf pan, dot with white cake mixture. Criss-cross with knife and bake at 350° for 30 minutes. (Prince of Wales cake is a separate recipe)

APPLE PIE

Susan Versage
From Helen Eby Woodruff

3 c. Peeled Apples
3/4 c. sugar
2 T. Flour
2 T. Lemon Juice

dots of butter
Cinnamon
Top and Bottom Pie Crust

Combine apples, sugar, flour and lemon juice. Pour into pie shell. Dot with butter and sprinkle with cinnamon. Put on top crust and make air holes. Bake at 425 for 35 minutes.

STRAWBERRY BOTTOM CHEESECAKE

Mary Lou Eby

4 oz. Cream Cheese, softened
1/4 c. Sugar
1/2 c. Sour Cream
1 1/2 c. Whipped Topping, thawed

3/4 c. Strawberry Glaze, divided
1 Shortbread or Graham Cracker Pie Crust
2 c. sliced fresh Strawberries

In small mixing bowl beat cream cheese and sugar on medium speed of mixer until fluffy. Add sour cream. Beat until combined. Fold in whipped topping. Spread half of glaze in crust. In medium bowl gently stir together strawberries and remaining glaze. Spoon into crust. Spread cream cheese mixture over berries. Refrigerate at least 4 hours or until set. Garnish as desired. Store in refrigerator. Makes 8 servings.

DESSERTS

BLUEBERRY DELIGHT

Winnie Conley

22 graham crackers (crushed)
1/4 c. melted butter
1/2 c. sugar (2/3 c. brown, 1/3 c.
white)
1 8 oz. pkg. cream cheese

2 eggs (beaten)
1/2 c. white sugar
1 tsp. vanilla
1 can blueberry or cherry pie filling

Mix graham cracker crumbs, melted butter and sugar as for pie crust. Pat in cake pan. Mix cream cheese, eggs, sugar and vanilla. Pour on top of graham cracker mixture. Bake 15 minutes in moderate oven. Cool. Pour over top, 1 can blueberry or cherry pie filling. Refrigerate to chill. Serves 12.

FRUIT COBLER

Winnie Conley

1 c. sugar
2 T. butter
3/4 c. water
1 1/2 c. flour
2 tsp. baking powder

pinch of salt
Layer of fruit, (peach or other)
1 c. sugar
1/4 c. water

Mix for bottom layer, sugar, butter, water, flour, baking powder and salt. Place in baking pan. Add layer of fruit, (peach or other). Top with mixture of sugar and water. Bake in 8 x 8 inch baking pan at 375° for 45 minutes.

RHUBARB CREAM DELIGHT DESSERT

Joan Bise

1 cup flour
1/4 cup granulated sugar
1/2 cup butter or margarine
3 cups fresh rhubarb, cut in 1/2"
pieces
1/2 cup sugar
1 T. flour

12 oz. cream cheese, softened
1/2 cup sugar
2 eggs
8 oz. dairy sour cream
2 T. sugar
1 tsp. vanilla

Crust: Mix flour, sugar, and butter; pat into 10" pie plate and set aside. Make rhubarb layer: combine rhubarb, sugar, and flour. Toss lightly and pour into crust. Bake at 375° for 15 minutes. Meanwhile, prepare cream layer: beat cream cheese and sugar until fluffy, beat in eggs, one at a time, then pour over hot rhubarb layer. Bake at 350° for 30 minutes or until almost set. Combine topping ingredients and spread over hot layers. Chill.

PEANUT BUTTER DESSERT

Winnie Conley

1 8 oz. Cream Cheese

Topping:

DESSERTS

1 1/2 c. smooth Peanut Butter
3 1/2 c. Milk (1/2 of milk to start)
2 3 oz. pkg. Vanilla Instant Pudding
1/2 sm. container Cool Whip

3/4 pkg. Peanut Butter Cookies, finely
crushed
1/2 c. melted Butter
1/2 c. Sugar

Mix softened cream cheese and peanut butter. Add milk (1/2 to start) and vanilla instant pudding. Stir in 1/2 of small container of Cool Whip. Layer this mixture with peanut butter cookies, butter and sugar. Put a little of the pudding mixture in bottom of large bowl then cookie mixture and continue layering. Top with cookies.

PEACH CRISP

Mary Lou Eby

5 c. sliced fresh peeled Peaches
2 T. Sugar
1 T. Lemon Juice
1/4 tsp. Cinnamon
Topping:

1/2 c. quick-cooking Rolled Oats
1/4 c. Flour
1/4 c. packed Brown Sugar
1/2 tsp. Cinnamon
3 T. Butter or Margarine

Toss peaches with sugar, lemon juice and cinnamon. Place in a 2-quart shallow, greased baking dish. Combine oats, flour, sugar and cinnamon. Cut in butter until small particles are formed. Sprinkle topping onto peach mixture. Bake 45 minutes in a 350° oven. Makes 6-8 servings.

RED VELVET CAKE

Mary Lou Eby

(Frosting recipe separate)

4 oz. (1 stick) Butter
1 1/2 c. Sugar
2 Eggs
1 T. red Food Coloring
1 tsp. White Vinegar
1 tsp. pure Vanilla

2 1/4 c. Cake Flour
2 T. unsweetened Coca Powder
1 tsp. Baking Powder
1 tsp. Baking Soda
1/2 tsp. Salt
1 c. Buttermilk

Heat oven to 350°. Grease an 8-inch springform cake pan. In a large bowl beat butter and sugar 5 minutes with electric mix until light and fluffy. Beat in eggs, food coloring, vinegar and vanilla. Sift flour with cocoa powder, baking soda and salt. Add about a third of the flour mixture and half the buttermilk to the batter. Mix lightly. Repeat with the remaining flour and buttermilk. Place cake batter in prepared pan and bake 40 to 45 minutes, until a cake tester comes out clean. Set aside on a rack to cool. (See separate Red Velvet Cake Frosting recipe.)

RED VELVET CAKE

Mary Lou Eby

FROSTING

(Red Velvet Cake recipe separate)

DESSERTS

3 (8-oz.) Cream Cheese, softened
1 1/4 c. Confectioners Sugar
1 T. Orange Juice

1/2 T. Pure Vanilla
1/2 stick (2 oz.) Butter, melted and cooled

Combine cream cheese, sugar, orange juice and vanilla in a mixing bowl. Beat with electric mixer until smooth. Beat in butter until combined. Slice cooled Red Velvet Cake (separate recipe) horizontally into 3 layers. Swirl the frosting between the layers and cover the cake completely. Chill before serving. Make about 16 servings.

OATMEAL CAKE

Anne Riggerbach
From Dee Piper

1 1/2 c. boiling Water
1 c. Quick Oats
1 c. Brown Sugar
1 c. Sugar
1/2 c. Butter
2 Eggs
1 1/2 c. Flour
1 tsp Baking Soda
1 tsp. Cinnamon
1 tsp. Nutmeg

1/2 tsp. Salt
Broiled Topping:
1/4 Brown Sugar
1/2 c. sugar
1 c. Coconut
1 c. chopped Nuts
6 T. Margarine
1/4 c. Cream
1/4 tsp. Vanilla

Pour boiling water over oats; mix well. Cream sugars and butter. Beat in eggs. Combine flour, baking soda, cinnamon, nutmeg and salt. Stir into oatmeal, sugar and butter mixture. Turn into greased 9 x 13-inch pan. Bake at 350° for 30 to 35 minutes. Cool, spread with topping. Broil to golden brown (5 minutes). Broiled Topping: Combine brown sugar, white sugar, coconut, chopped nuts, margarine, cream and vanilla; Heat until bubbly.

PEACH COBLER

Mary Anne Rodgers

1 stick of Butter
3/4 c. Sugar
1 c. Flour
1 tsp. Baking Powder

2/3 c. Milk
2 1/2 c. fresh Peaches
1/2 c. Sugar

Melt butter in 9 x 13 pan; add sugar, flour, baking powder and milk. Whisk until well mixed. Place peaches on top of liquid and pour rest of sugar on top of peaches. Bake at 350° for 1 hour or until golden brown.

COOKIES & CANDY

COOKIES & CANDY

LEMON COCONUT MACAROONS

Helen Angell

1 lg. egg white	1/2 tsp. lemon extract
1/8 tsp. salt	1/2 tsp. vanilla
3/4 c. sweetened condensed milk	1 - 14 oz. bag shredded sweetened coconut
1 T. lemon zest	

Preheat oven to 300°. Line 2 baking sheets with parchment paper and set aside. In a medium bowl, whisk together egg white and salt until frothy. Stir in condensed milk, zest, and extracts. Finely shred coconut in a food processor. Add coconut to egg white and milk mixture until well combined. Using a small spring-loaded scoop, shape mixture into 1 1/2" mounds. Place on prepared cookie sheets 1" apart. Bake 20 minutes. Store in airtight container.

BATTER UP BROWNIES

Pamela Mullin

1/2 c. butter	1/2 tsp. salt
1 1/2 c. sugar	1/2 baking powder
3 eggs	1 c. flour
1 tsp. vanilla	6 oz. chocolate chips
1/2 c. creamy peanut butter	

Cream together butter, sugar and eggs. Add vanilla and peanut butter; blend well. Add salt, baking powder and flour. Mix until thoroughly blended. Stir in chocolate chips. Spread in a greased 9 x 13 pan. Bake at 350° for 25 to 30 minutes. Cool in pan. Cut into bars and serve.

SPICE CAKE COOKIES

Pamela Mullin

1 (18.25 oz.) Spice Cake Mix	2/3 c. quick cooking Oats
1/2 c. Butter, softened	1/2 c. Raisins
2 large Eggs	1/2 c. Walnuts

Preheat oven to 350° degrees. Line cookie sheets with parchment paper. In a large bowl beat the dry cake mix, butter and eggs with a mixer until well-blended and smooth. Stir in oats, raisins and walnuts with a spoon, just until combined. Roll dough into 1-inch balls and place 2 inches apart on prepared sheets. Flatten dough slightly with a fork. Bake for 8 to 11 minutes until edges are set, but centers are still soft. Remove from oven and cool 2 to 3 minutes on sheet before placing on a wire rack to cool completely.

COOKIES & CANDY

CHOCOLATE CAKE COOKIES

Pamela Mullin

1 (18.25 oz.) pkg. Devil's Food Cake Mix
1/2 c. Vegetable Oil

2 Eggs
1 1/2 c. Peanut Butter Chips

Combine dry cake mix, oil and eggs in a large bowl; Mix well. Stir in peanut butter chips. Drop by tsp's. on parchment lined cookie sheets. Bake at 350° for 8 to 10 minutes. Edges will be set but centers are still soft. Remove from oven and cool 2 to 3 minutes before placing on a wire rack. Cool completely before storing.

DROP SUGAR COOKIES

Tudy Cook

1 c. Crisco
1 1/2 c. Sugar
1 tsp. Vanilla
3 Eggs
2 1/4 c. Flour

1 1/2 tsp. Baking Powder
pinch of Salt
Raisins, Chocolate Chips or Nuts
may be added

Mix together well, sugar and Crisco. Add vanilla and eggs until well blended. Stir in flour, baking powder, salt and (raisins, chocolate chips, nuts) or whatever else you want to add. Drop on cookie sheets by teaspoon full. Bake at 350° for 10 minutes. Makes about 4 doz.

POTATO CANDY

Kathy Stutzman

1 medium potato
1 T. milk
1 tsp. vanilla

3 lb. box powdered sugar
1 jar peanut butter

Boil the potato until soft. Whip the potato with an electric mixer until it is smooth. Add milk and vanilla and blend. Add powdered sugar a little at a time and blend until thick. Roll out like pie crust (about 6 inch circle). Spread with peanut butter. Roll up into a cigar shape and place on cookie sheet. Freeze to harden. Cut into 1/2 inch pieces and serve.

EASY THUMBPRINT COOKIES

Carol Harlan

1/2 cup peanut butter
2 T. honey

1/2 cup powdered milk
Jam, jelly, or preserves

Mix the peanut butter, honey, and powdered milk in a bowl. Place the bowl in the freezer for five minutes so that the mixture will be easier to handle. Form the mixture into small balls and place them on a plate. Press your thumb deeply into the center of each cookie. Fill the thumbprint with about 1/4 tsp. of jam, jelly, or preserves. Chill before serving.

COOKIES & CANDY

COCONUT MACAROONS

Kathy Stutzman

2/3 c. sweetened condensed milk
2-2/3 c. flaked coconut
1 tsp. vanilla extract

3/4 tsp. almond extract
maraschino cherries (well drained)

Preheat oven to 350°. Combine condensed milk, coconut, vanilla and almond extract. Stir until well blended. Drop by teaspoonfuls about one inch apart onto a well greased baking sheet. Bake at 350° for 8 to 10 minutes, until lightly browned. Immediately remove from baking sheet. Put 1/2 of a maraschino cherry in the center of each cookie. Cool and serve. Makes about 24 macaroons.

CLOTHESPIN COOKIES

Kathy Stutzman

3 c. flour
2 T. sugar
2 c. Crisco
2 egg yolks
1 c. water

1 c. butter
2 c. powdered sugar
3/4 c. marshmallow cream
1 tsp. vanilla

Mix flour, sugar, 1 cup Crisco, egg yolks, and water. Chill 1 hour. Roll out on floured surface. Spread 1/3 cup Crisco over dough, fold and return to bowl. Chill another hour. Repeat this twice. Chill overnight. Divide dough. Roll out on floured surface. Cut into strips 1/2 inch wide. Wrap tightly around round greased clothespins or dowels. Bake at 400° for 18 to 20 minutes until golden brown. Cool completely. Remove cookie from clothespin and fill with filling using an icing bag. Filling: Cream together butter and sugar with mixer until fluffy. Blend in marshmallow cream and vanilla extract. Chill before filling as this makes filling easier to handle. Makes about 100 cookies.

JELLO COOKIES

Arlene Newcomer

3/4 c. Shortening
1/2 c. Sugar
1 3 oz. Jello (any flavor)
2 Eggs

1 tsp. Vanilla
2 1/2 c. Flour
1 tsp. Baking Soda

Cream shortening, sugar, jello and eggs. Blend in flour and soda and mix well. Roll dough into small balls and flatten on cookie sheet. Bake at 400° for 8 to 10 minutes. Makes 2 dozen.

GRANDMA MORRISON'S RAISIN-FILLED COOKIES

Kathy Swagler
Ada Swagler

2 c. Sugar

1 c. Buttermilk

COOKIES & CANDY

1 c. Shortening	2 tsp. Baking Soda
5 c. Flour	2 tsp. Vanilla
1 tsp. Baking Powder	1 c. Raisins
1 tsp. Salt	1/3 c. Sugar
1/2 tsp. Nutmeg	1/2 c. Water
2 well-beaten Eggs	1 tsp. Flour

Crumb together sugar, shortening, flour, baking powder, salt and nutmeg as you would for pie dough, then add: 2 well-beaten eggs, buttermilk, baking soda and vanilla. Mix well. Roll and cut round cookies. FILLING: Cook until thick, raisins, sugar, water and flour. Cool thoroughly. Put slight teaspoon raisin filling on each round, then cover with another. Pinch edges together and bake 400° for 15 minutes.

PUMPKIN COOKIES

Bobbi Placke

2 c. Flour	1 c. Brown Sugar
1 c. quick or old-fashioned Oats, uncooked	1 c. Granulated Sugar
1 tsp. Baking Soda	1 Egg
1 tsp. ground Cinnamon	1 tsp. Vanilla
1/4 tsp. Salt	1 c. cooked Pumpkin
1 c. Butter or Margarine, softened	1 c. semi-sweet Chocolate Morsels

Combine flour, oats, baking soda, cinnamon and salt. Cream butter, add brown sugar and granulated sugar beating until light and fluffy. Add egg and vanilla. Alternate adding dry ingredients and pumpkin, mixing well after each addition. Stir in chocolate chips. Drop onto slightly greased cookie sheet by teaspoon. Bake at 350° for 15 to 20 minutes.

THE "BEST" BROWNIES

Susan Bratcher

1/4 c. Vegetable Oil or melted Butter	1/2 c. chopped nuts (optional)
1 c. Sugar	Frosting: 3 T. Butter, softened
1 tsp. Vanilla	3 T. Hershey's Cocoa
2 Eggs	1 T. Honey
1/2 c. Flour	1/2 tsp. Vanilla
1/3 c. Hershey's Cocoa	1 c. Confectioner's Sugar
1/4 tsp. Baking Powder	1 to 2 T. Milk
1/4 tsp. Salt	

Blend oil, sugar & vanilla. Add eggs; beat well. Combine flour cocoa, baking powder & salt; gradually add to egg mixture until well blended. Stir in nuts. Spread in greased 9-inch square pan. Bake at 350° degrees for 20 to 25 minutes or until brownies begins to pull away from pan. Cool in pan. Frost if desired. Yield: 16 brownies. Double for a 9 by 13-inch pan. Frosting: Cream butter, cocoa, honey & vanilla. Add sugar & milk; beat to spreading consistency. Makes about 1 c. of frosting, enough to frost a double batch of

COOKIES & CANDY

brownies.

SCOTCHEROOS

Jean Eby

- | | |
|--------------------|---------------------------|
| 1 c. Corn Syrup | 6 c. Rice Krispies Cereal |
| 1 c. White Sugar | 6 oz. Chocolate Chips |
| 1 c. Peanut Butter | 6 oz. Butterscotch Chips |

In a large saucepan, cook corn syrup and sugar over medium heat, stirring constantly until mixture comes to a boil. Remove from heat. Stir in peanut butter. Mix in cereal. Press into a buttered 13 x 9 pan. Melt the chocolate and butterscotch chips over hot (not boiling) water, stirring constantly until smooth. (I've also melted these in the microwave & it works fine). Spread over cereal mixture. Chill until firm, about 15 minutes.

LEMON RICOTTA COOKIES WITH LEMON GLAZE

Mary Lou Eby

- | | |
|---|-------------------------|
| 2 1/2 c, all purpose flour | 3 T. lemon juice |
| 1 tsp. baking powder | 1 lemon, zested |
| 1 tsp. salt | Glaze: |
| 1 stick unsalted butter, softened | 1 1/2 c, powdered sugar |
| 2 c, sugar | 3 T. lemon juice |
| 2 eggs | 1 lemon, zested |
| 1 (15 oz) container whole milk ricotta cheese | |

Preheat the oven to 375°. Cookies: In a medium bowl combine the flour, baking powder, and salt. Set aside. In the large bowl combine the butter and the sugar. Using an electric mixer beat the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, 1 at a time, beating until incorporated. Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine. Stir in the dry ingredients. Line 2 baking sheets with parchment paper. Spoon the dough (about 2 T. for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes. Glaze: Combine the powdered sugar, lemon juice, and lemon zest in a small bowl and stir until smooth. Spoon about 1/2 tsp. onto each cookie and use the back of the spoon to gently spread. Let the glaze harden for about 2 hours. Pack the cookies into a decorative container.

VIENNESE CRESCENTS

Elizabeth Johnson

Cathy Piper

- | | |
|-------------|-----------------------------------|
| 1 c. butter | 2 1/2 c. sifted all purpose flour |
|-------------|-----------------------------------|

COOKIES & CANDY

3/4 c. sugar
1 1/2 tsp. vanilla

1 c. ground nuts
confectioners sugar

In mixing bowl, cream butter. Gradually add sugar and vanilla, beat until light and fluffy. Gradually blend in flour and nuts. Chill dough for easy handling. Form 1 tsp. dough into a crescent shape, place on baking sheet. Bake 12-15 minutes at 350° until light brown. Remove from baking sheet and roll in confectioners sugar. Place on wire rack to cool.

HEATH BAR BROWNIES

Ginnie Demo

3/4 c. Butter, cut in 1/2 " cubes
3 1/2 oz. unsweetened Chocolate,
chopped
3/4 c. Flour
1/2 tsp. Salt
1/4 tsp. Baking Soda

1 2/3 c. Sugar
3 large Eggs
1 tsp. Vanilla
1 c. Walnuts, toasted
5 (1.4 oz.) Heath Toffee Candy Bars,
chopped

Preheat oven to 350°. Butter and flour 9 x 13 inch metal baking pan. Stir butter and chocolate over low heat until melted and smooth. Cool to lukewarm. Whisk flour, salt and baking soda in small bowl to blend. Using electric mixer, beat sugar, eggs and vanilla in large bowl until thick and billowy (about 3 minutes). Beat in chocolate mixture and then flour mixture. Fold in nuts, spread in pan. Bake until puffed and tester has just a few moist crumbs, about 28 minutes. After taking out of the oven, sprinkle chopped Heath bar on top. Cool and cut in squares.

MOM'S OATMEAL ICEBOX COOKIES

Edie Landis

(Favorite cookies as a child)

1/2 c. soft Shortening
1/2 c. Sugar
1/2 c. Brown Sugar
1 Egg
1 1/2 tsp Lemon Rind, (grated)
1 1/2 T. Molasses

1/2 tsp. Vanilla
3/4 c. + 2 T. sifted Flour
1/2 tsp. Soda
1/2 tsp. Salt
1 1/2 c. Rolled Oats (oatmeal)

Mix shortening, sugar, brown sugar and egg. Add grated lemon rind, molasses and vanilla. Add flour, soda, salt and rolled oats. Mix with hands. Roll into log and wrap in waxed paper. Chill. Slice 1/8 to 1/4 inch thick. Bake at 400°.

POPCORN BALLS

Joyce Ferguson

2 c. white or brown sugar

1 tsp. vanilla

COOKIES & CANDY

Dash of salt
1/2 c. butter
1 c. light or dark corn syrup

2 to 3 drops of food coloring
(optional)
5 quarts plain, unsalted popped corn

Combine sugar, salt, butter, and corn syrup in heavy 2 quart saucepan. Bring to a good boil for 2 minutes. Remove from heat. Stir in vanilla and food coloring. Pour syrup over popcorn and stir thoroughly. Let cool a few minutes and shape into 3 inch balls. When cool, wrap balls in fold-over plastic sandwich bags. Makes about 2 dozen popcorn balls.

MOM'S SOFT SUGAR COOKIES

Esther Puglisi

3 1/4 c. sifted all purpose flour
1 tsp. soda
1/2 tsp. salt
1/2 c. soft butter or margarine

1 c. sugar
1 egg
1 1/2 tsp. vanilla or 1 tsp. nutmeg
1/2 c. thick sour cream

Sift together, flour, soda and salt. Combine butter, sugar, unbeaten egg and flavoring in mixing bowl. Cream together. Add sour cream and half of the flour mixture. Blend. Add remaining flour mixture and stir in by hand. Set oven at 400°. Divide dough in half and roll each part on lightly floured surface to 1/4 inch thickness. Cut with cookie cutter, sugar and bake on greased cookie sheet 8 to 10 minutes.

ROLLED OAT COOKIE

Martha Shook

1 c. raisins
1 c. water
1 c. margarine
1 c. sugar
2 eggs
5 T. raisin juice

2 c. flour
3/4 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 1/2 c. oats

Boil raisins in water until tender. Reserve 5 T. juice. Cream shortening, sugar, add eggs and raisin juice and mix. Add flour, soda, salt, vanilla, oats and raisins. Mix. Drop by teaspoons on greased cookie sheet. Bake 375° for 10 to 12 minutes.

CONGO COOKIE

Pam Payn

2 1/4 c. brown sugar
2/3 c. shortening
3 eggs
1 tsp. vanilla
3 c. flour

1/2 tsp. salt
2 1/2 tsp. baking powder
1 c. raisins
1 pkg. chocolate chips

COOKIES & CANDY

Cream together sugar and shortening. Add eggs and mix. Stir in vanilla. Sift flour and add salt and baking powder. Mix. Add raisins and chocolate chips, mix all together. Bake in 9 x 13 inch pan at 350° for 30 to 35 minutes. Cut into bars when cool.

PEANUT BUTTER FUDGE

Mary Oberli

1 pint marshmallow cream	2 cups sugar
1 cup chunk style peanut butter	2/3 cup whole milk
1 tsp. vanilla	

Combine in a large warm mixing bowl the marshmallow cream, peanut butter, and vanilla. Combine sugar and milk in a heavy saucepan. Cook sugar mixture to a soft ball stage or till thermometer registers 235°. Pour over the peanut butter mixture. Stir till mixed. Spread in a buttered 8" or 9" square pan. Cool and cut into 64 squares.

CHOCOLATE DELIGHT

Joan Bise

1 lb. sweet chocolate (milk)	1 cup chopped dates
2 - 1 oz. squares unsweetened chocolate	1/4 tsp. salt
1 cup chopped pecans or walnuts	6 cups cornflakes

Melt both chocolates over hot water. Combine nuts, dates, salt, and cornflakes. Add to chocolates and stir carefully until well mixed. Drop from teaspoon onto waxed paper. Chill in refrigerator 30 minutes or until firm.

Note: These unbaked cookies are my Christmas-time favorite made by my mom each year.

RICE KRISPIES BARS

Martha Shook

1 cup white Karo	1 cup chocolate chips
1 cup sugar	1 cup butterscotch chips
1 cup peanut butter	1 cup peanut butter chips
6 cups rice krispies	

Bring to a boil 1 cup white Karo and 1 cup sugar. Add 1 cup peanut butter and stir until melted. Stir in 6 cups rice krispies until mixed well. Put into a 9 x 13 greased dish and press down. TOPPING: Melt 1 cup chocolate chips and 1 cup butterscotch OR peanut butter chips until melted and spread over the rice krispies mixture.

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CREAM WAFERS

Vivian deLuna

2 cups flour	1/4 cup softened butter
1 cup butter, softened	3/4 cup powdered sugar
1/3 cup whipping cream	1 tsp. vanilla

Mix thoroughly flour, butter, and whipping cream. Cover and chill about 1 hour. Roll about 1/3 dough at a time 1/8 inch thick on floured board. Cut in 1 1/2" rounds. Transfer rounds to plate of granulated sugar. Cover both sides with sugar. Place on ungreased baking sheet - prick rounds with fork 4 times. Preheat oven to 375°. Bake 7-9 minutes or just until set, but not brown. Cool. Put rounds together with creamy filling. FILLING: Mix 1/4 cup softened butter with 3/4 cup powdered sugar and 1 tsp. vanilla until smooth and fluffy. NOTE: You can use canned white frosting and tint with desired colors.

APRICOT BARS

Mary Evelyn Buffington

3/4 cup butter or margarine	1 1/3 cup shredded coconut
1 cup sugar	1/3 cup chopped nuts
1 egg	1/2 tsp. vanilla
2 cups flour	1 cup (12 oz.) jar apricot preserves
1/4 tsp. baking powder	

Cream butter and sugar. Add egg and mix well. Combine flour and baking powder. Add to butter mixture. Add coconut, walnuts, and vanilla. Mix thoroughly. Press 2/3 of dough into 13 x 9 x 2 inch greased pan. Spread with apricot preserves. Crumble remaining dough over preserves. Bake at 350° for 30-35 minutes until golden brown. Cool in pan on wire rack. Cut into squares. Enjoy!

MOUNTAIN SPICE COOKIES

Gloria Hays

1 1/2 cup raisins	3 eggs
1 1/2 cup water	3 cups flour
1 tsp. soda	1/4 tsp. salt
1 1/2 cup sugar	1 1/2 tsp. baking powder
1 cup shortening	1 tsp. cinnamon

Combine raisins and water and cook until water is absorbed. Add the soda and set aside. Cream together sugar and shortening then add the eggs and mix well. Sift together flour, salt, baking powder, and cinnamon. Combine the flour mixture and creamed mixture. Mix well then add the raisin mixture and mix again. Drop by rounded spoonfuls. Flatten and bake. Oven: 375°. Time: 10 minutes.

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PUTTING ON THE RITZ

Nancy Fulton

1 to 2 jars peanut butter
1 lb. melting chocolate

1 box Ritz crackers

Carefully melt chocolate. Spread a cracker with peanut butter. Top with another cracker. Dip in chocolate to cover. Place on wax paper to cool and dry. Keep dipping until chocolate is gone. Keep in airtight container.

NO BAKE COOKIES

Louise Grossenbacher

2 cups sugar
3 T. cocoa
1/2 cup milk

1/2 cup peanut butter
3 cups quick oats
1 tsp. vanilla

Mix first 3 ingredients and bring to boil for one minute. Remove from heat. Add peanut butter, oats, and vanilla. Drop on waxed paper by spoonfuls.

MOLASSES COOKIES

Norma Allen

In memory of Stella Detwiler

1 cup molasses
1 cup sugar (white or light brown)
1 cup shortening
4 cups flour

2 eggs
1 T. ginger
1 tsp. salt
1 T. soda

Beat molasses, sugar, and shortening together until creamy. Add eggs, ginger, salt, and soda. Add flour gradually until completely mixed. Roll into small balls, dip one side in white sugar. Place sugar side up on greased cookie sheet. Bake 10-12 minutes at 350° oven. Cookies will crack on top when done.

VANILLA SCONES

Carol Harlan

3 1/2 cups flour
2 T. baking powder
1/2 tsp. salt
2 eggs
1/2 cup melted butter

1 cup milk
1 T. vanilla extract
1/2 cup sugar
Dried Fruit if desired
Colored Sugar if desired

Preheat oven to 350°. In a medium bowl sift together flour, baking powder, and salt. In a large bowl lightly beat eggs. Stir in melted butter, milk, vanilla extract, and sugar until smooth. Add dry ingredients and mix until sticky and even. Add dried fruit, if desired. Drop by rounded tablespoonfuls onto a greased cookie sheet. Scones may be sprinkled with colored sugar prior to baking if desired. Scones should be slightly brown in approximately 15

COOKIES & CANDY

minutes.

OATMEAL BARS

Dee Piper

1 cup flour	1 tsp. vanilla
1 1/4 tsp. baking powder	1/4 cup milk
1/4 tsp. salt	2 cups quick oats
1 cup brown sugar	1 1/4 cup chocolate chips
3/4 cup (1 1/2 stick) oleo or butter (softened)	

Heat oven to 375°. Grease 8 x 8 x 2 pan, set aside. In large bowl beat sugar and oleo. Reduce speed and add milk and vanilla. Add flour, baking powder and salt. Mix, then add oats and 1 cup chocolate chips. Spread batter in pan. Bake at 375° for 35 minutes. Cool. Microwave 1/4 cup chocolate chips for 30 seconds. Stir and drizzle over bars. Cut into squares.

PEANUT - CHEWY COOKIES

Jean Eby

1 c. butter	1 1/2 tsp. vanilla
1 1/2 c. white sugar	1 1/2 c. whole peanuts
1 1/2 c. white syrup	6 c. Special K cereal
1 1/2 c. peanut butter	

On low heat, cream butter, sugar, and syrup together. Add peanut butter and vanilla. Cook until it comes to a boil. Mix in peanuts, then cereal. Spread on sheet pan and cool in refrigerator. Keep in refrigerator at all times or it may get real soft. Yields 50 squares.

SOUR CREAM COOKIES

Lea Ewing

Amanda Ewing's Favorite

1 cup butter	6 T. butter
2 cups sugar, granulated	2 cups confectioners sugar
3 eggs	1 tsp. vanilla
1 cup sour cream	3 T. light Karo syrup
1 1/2 tsp. baking soda	Milk or water
4 1/2 cups flour	

Cream butter and sugar together. Add eggs. Mix well. Combine baking soda and flour. Gradually add to mix. Drop by teaspoons on to a cookie sheet. Bake at 350° for 8 to 10 minutes or turns golden brown. Cool. Frost. FROSTING: Heat and stir 6 T. of butter over low heat. Remove and add 2 cups confectioners sugar, 1 tsp. vanilla, 3 T. light Karo syrup, and enough milk or water to get to spreading consistency.

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CHRISTMAS COOKIES

Lea Ewing
Tyler Ewing's favorite
Ewing Family tradition

1 cup almonds, ground fine
2 cups butter
1 cup sugar
1 cup brown sugar, packed

2 eggs
1 tsp. soda in 1 T. warm water
1 tsp. vanilla

Mix first 5 ingredients together. Add dissolved soda. Gradually add flour. Refrigerate overnight. Roll out dough, keep remaining dough chilled. Roll 1/8 to 1/4 " thick. Cut with cookie cutters. Makes 8-9 dozen cookies. Stores well in Tupperware. Bake at 350° for about 6-9 minutes depending on thickness. Cool then frost and decorate.

FROSTING FOR CHRISTMAS COOKIES

Lea Ewing

4 T. margarine/butter
1/2 cup milk

5 1/2 cups confectioners sugar
Food coloring

Soften margarine. Add 1 1/2 cups confectioners sugar. Combine well. Add milk all at once. (Mixture will look yucky.) Add rest of sugar, one cup at a time, mixing well after each. Divide frosting into 3 bowls - 1 green, 1 red, and the remaining leave white. Add food color to your liking. Frost.

MOLASSES COOKIES

Lea Ewing
Mark Ewing's Favorite

3/4 cup soft shortening
1/4 cup molasses
1 cup brown sugar, packed
1 egg
2 1/4 cups flour, sifted

1/4 tsp. salt
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves

Cream together first 4 ingredients. Stir together flour with spices and add to creamed mixture. Chill dough. Roll into walnut-size balls. Dip top in granulated sugar placing sugar side up, 3" apart on cookie sheet. Sprinkle each with 2-3 drops of water for a cracked surface. I use a child's medicine dropper. Bake at 375° for 10-12 minutes until set.

BUCKEYE CANDY

Lea Ewing
Ewing Family Favorite

1 lb. margarine

12 oz. chocolate chips, semi-sweet

COOKIES & CANDY

2 lb. peanut butter, smooth
3 lb. confectioner sugar

1/4 - 1/2 paraffin bar

Mix ingredients, knead until creamy. Refrigerate overnight. Make into small balls. (To dip faster, freeze balls on cookie sheet in freezer then dip in chocolate mixture.) Using a toothpick, pick balls up with the toothpick and dip into melted chocolate mixture, leaving a small spot uncovered. Place on wax paper on cookie sheet. (Refreeze or cool to set up and store. Keeps well in container in the refrigerator. DIPPING CHOCOLATE: Pour chocolate chips into pan. Shave paraffin bar over chips. Melt together over hot water on stove or in double boiler. Stir as melting until liquid consistency. Reheat as needed.

PEPPERMINT CRISPS

Evalyn Cotton
Phyllis Martin
Linda Miller

1/4 c. Crisco
1/2 c. Sugar
1 Egg
1 c. Flour
1/4 tsp. Soda

1/4 tsp. Nutmeg
1/2 tsp. Baking Powder
1/4 tsp. Salt
1 T. Milk
Crushed Peppermint Stick Candy

Thoroughly cream together shortening and sugar. Beat in egg. Sift together flour, soda, nutmeg, baking powder, and salt; add to creamed mixture alternately with milk, mixing well. Drop by spoon about 2 1/2 inches apart on greased cookie sheet. Press with glass dipped in flour to flatten. Sprinkle with crushed candy. Bake in 350° oven for 8 to 10 minutes. Cool slightly before removing from pan. Makes about 2 1/2 dozen.

SOUR CREAM COOKIES

Mary Lou Eby

1 c. Butter or Margarine, softened
1 1/2 c. Sugar
3 Eggs
1 c. Sour Cream
2 tsp. Vanilla
3 1/2 c. Flour
2 tsp. Baking Powder
1 tsp. Baking Soda

Frosting: 1/3 c. Butter or Margarine, softened
2 c. Confectioner's Sugar
2 T. Milk
1 1/2 tsp. Vanilla
1/4 tsp. Salt
Food Coloring if desired

In a mixing bowl, cream the butter and sugar. Beat in eggs. Add sour cream and vanilla and mix well. Combine flour, baking powder and baking soda, add to the creamed mixture and mix well. Chill dough at least 2 hours or overnight. Roll dough out on a heavily floured surface to a 1/4 thickness. Cut with a 3-inch cookie cutter. Place on lightly greased baking sheets. Bake at 350° for 10 to 12 minutes, or until cookie springs back when lightly touched. Cool. Mix all frosting ingredients until smooth; spread over cookies. Decorate with sprinkles

COOKIES & CANDY

or colored sugar.

THIS & THAT**SALAD DRESSING - THE
PANTRY, CHIPPEWA LAKE**

Helen Angell

1 lg. onion - rough chop	1 c. sugar
2 tsp. salt	2/3 c. cider vinegar
2 tsp. celery seed	2 c. Mazola oil
2 T. French's Mustard	

Place onion, salt, celery seeds, mustard, sugar and vinegar in blender. Blend 5 minutes. Add oil, blend 2 minutes. Makes 1 quart. Recipe can be cut in half.

CREAMY FRENCH TOAST

Dee Piper

2 Slices Bread	1/3 c. Milk
Cream Cheese	1 tsp. Sugar
Strawberry Preserves	Syrup or Powdered Sugar
1 Egg, (Beaten)	

Spread two slices of bread with cream cheese. Spread preserves over one slice (over cheese but not to edge). Place slices together and dip in mixture (egg, milk and sugar). Brown on both sides in heated and greased skillet. Serve warm with syrup or powdered sugar. Recipe makes 2 servings.

INSTANT OATMEAL

Tudy Cook

6 c. Quick Oats	1/2 c. Raisins
1 c. Powdered Milk	1/2 c. Sugar
1 c. Dried Fruit pieces	1 tsp. Cinnamon

In food processor grind up 3 c. of the quick oats. Blend in the remaining 3 c. oats and add powdered milk, dried fruit, raisins, sugar and cinnamon. Store in air-tight container. To make, add 1/2 c. mix to 3/4 c. boiling water. Let stand 2 minutes and eat.

FRUIT PIZZA

Kathy Stutzman

1 roll Pillsbury refrigerated sugar cookie dough	1 can (16 oz.) pineapple tidbits, drained
2 packages (8 oz.) cream cheese	1 can mandarin oranges, drained
1/2 c. sugar	1 can cherry pie filling
1 tsp. vanilla	

Pat dough into a large pizza pan sprayed with Pam. Bake 8-10 minutes in a

THIS & THAT

360° oven. Cool well. Mix cream cheese, sugar, and vanilla, and spread on dough mixture. Mix pineapple and mandarin oranges and spread on cream cheese mixture. Spread cherry pie filling on top of cream cheese and fruit mixture. Chill for 1 hour and serve.

BREAKFAST PIZZA

Jean Eby

2 pkgs. Crescent Rolls	7 Eggs
1 lb. Sausage (browned, drain well)	2/3 c. Milk
1 1/4 c. shredded Hash Browns	Salt & Pepper to taste
1 1/4 c. shredded Cheddar Cheese	2 T. Parmesan Cheese

Use ungreased large pizza pan or 11 x 17 cookie sheet. Press crescent rolls evenly onto pan. Top with sausage, hash browns and cheddar cheese. Mix eggs, milk, salt and pepper. Pour over top of pizza. Sprinkle with Parmesan cheese. Bake 25 to 30 minutes at 375°.

YELLOW JACKETS

Joyce Ferguson

4 strips bacon	2 to 4 eggs
1/4 c. chopped onions	salt
2 medium sized potatoes	pepper

In non-stick pan, fry bacon until crisp. Remove to plate. Pour off all but 2 tablespoons of grease. Saute onion for 3 minutes. Add sliced cooked and cooled potatoes and fry until slightly brown. Pour lightly beaten eggs over potatoes and cook until done, stirring frequently. Crumble bacon slices and stir into other ingredients as they cook. Add salt and pepper to taste. 2 servings.

TICK-TACK-TOES

Cathy Briggs-Kines

12 oz butterscotch chips	1/3 c. salted peanuts
2 c. chow mein noodles	

Melt butterscotch chips. Mix in chow mien noodles and salted peanuts until well blended. Drop by teaspoons on wax paper. Chill until firm.

CREEPY CRAWLY CANDY SPIDERS

Esther Puglisi

1 pkg. (8 squares) semisweet baking chocolate	24 pieces black shoestring licorice (12-inch)
2 c. miniature marshmallows	48 assorted miniature round candies

THIS & THAT

In a medium bowl, melt chocolate. Add marshmallows and mix until marshmallows are completely covered. Drop by spoonfuls onto sheets of wax paper to make 24 clusters for the "bodies" of the "spiders." Cut each 12-inch piece of licorice into 8 pieces. Decorate each spider with 8 pieces of licorice for the "legs" and 2 candies for the "eyes". Let stand at room temperature or refrigerate until firm. Store in airtight container at room temperature. Makes 24 candy spiders.

AUNT DODE'S ORANGE SHORTCAKE

Mary Demastes

1/2 c. water	butter - size of walnut
1 c. orange juice	1 egg
1 1/2 T. corn starch	1 tsp. vanilla
1/3 c. sugar	orange pulp
1/8 tsp. salt	prepared biscuits

Mix water, orange juice, cornstarch, sugar, salt, butter and beaten egg. Cook until thick, stirring constantly. Add vanilla after removed from the stove. Put orange pulp on hot buttered biscuits and cover with the sauce.

MARINATE FOR SALMON

Jackie Bricker

1/2 tsp. chopped garlic	3 T. soy sauce
2 T. Dijon mustard	6 T. olive oil

Mix chopped garlic, Dijon mustard, soy sauce, and olive oil together. Pour over salmon and marinate.

SWEET DILLS

Nancy Fulton

1 large jar Mt. Olive whole kosher dills (no garlic)	1/4 cup water
1 1/2 cup sugar	1/2 cup white vinegar
	1 tsp. celery seed

Drain dill brine. Cut pickles into chunks. Put back in jar. Mix sugar, water, white vinegar, and celery seed in a small sauce pan. Heat to dissolve sugar. Cool and pour over pickle chunks. Put lid on jar and refrigerate.

TEXAS SOMBREROS

Janice Briggs

1 lb. hamburger	1/4 c. chopped green pepper
1 tsp. salt	2 T. butter
1/8 tsp. pepper	1 lb. can tomatoes

THIS & THAT

1 to 2 tsp. chili powder
1/2 tsp. steak sauce
1/2 c. chopped celery
1/4 c. chopped onion

1 c. tomato sauce
large corn chips
shredded lettuce

Sprinkle hamburger with salt, pepper and chili powder. Mix in steak sauce, set aside. Saute celery, onion, and green pepper in butter. Add hamburger and cook until meat loses its red color. Add tomatoes and sauce. Simmer uncovered for 30 minutes, until thick. Serve on corn chips, top with shredded lettuce.

KNOX BLOCKS (FINGER JELLO)

Norma Allen

3 sm. pkg. Jello (any flavor)
4 pkg. Knox gelatine

4 c. boiling water

Stir the two gelatins together before adding water. Mix well. Pour into jelly-roll pan. Let gelatin set. Cut into squares or use a cookie cutter to cut into desired shapes.

WAFFLE RECIPE

Pam Payn

2 c. of a good biscuit or pancake mix
1 egg
1/2 c. oil

1 1/3 c. of club soda or 7-up or
orange pop

Mix biscuit mix (or pancake mix) with egg and oil. Add choice of soft drink last. Bake in hot waffle iron.

BASTING SAUCE

Bette Smith

1/2 c. white wine Vinegar
1/3 c. Salad Oil
1 1/2 tsp. Worcestershire Sauce
1/2 tsp. minced Onion
1 Clove Garlic, minced

1 tsp. Paprika
1 1/2 tsp. Tomato Paste
6-8 drops Tabasco
1/4 tsp. Dry Mustard

If possible, make the sauce at least 24 hours before using. Best used on chicken and pork.

PASTRY RECIPE

Linda Martin Miller

4 c. pastry Flour purchased in Amish
bulk food stores

1 1/2 c. shortening (Crisco)
2 Eggs

THIS & THAT

1 tsp. Salt
3 T. Sugar

1 tsp. Vinegar
Cold Water

Measure pastry flour, salt and sugar in bowl. Measure Crisco into bowl, being sure to press Crisco into measuring cups. Put eggs in a measuring cup. Beat eggs; add vinegar and fill up with cold water. Mix and let stand for 5 minutes. While egg mixture is standing, cut-up Crisco into pastry flour with knives or pastry blender. Add most of egg mixture to pastry flour mixture and mix with fork. Add rest of egg mixture if flour is dry. This recipe will make four to five pie crusts. You can store them in the freezer with a piece of wax paper between them. Use 2 gallon freezer bag to store.

SHORTCAKE

Winnie Conley

1/2 c. Crisco
1/4 c. sugar
3/4 c. milk

2 c. flour
3 tsp. baking powder
3/4 tsp. salt

Cream Crisco and sugar together. Add milk, flour, baking powder and salt. Bake in 8 x 8 baking pan at 400° for 25 minutes.

BREAKFAST CASSEROLE

Martha Shook

Bread broken up to fill a 9 x 13
Casserole
1 lb. Sausage
1 tsp. Salt

1 c. Cheddar Cheese
6 Eggs
2 c. Milk
Dash of Pepper

Put bread broken up into greased 9 x 13 casserole. Brown and drain sausage. Spoon sausage over bread. Sprinkle with cheddar cheese. Beat eggs and milk. Season with salt and pepper. Important: refrigerate overnight. Bake the next day at 325° for 1 hour.