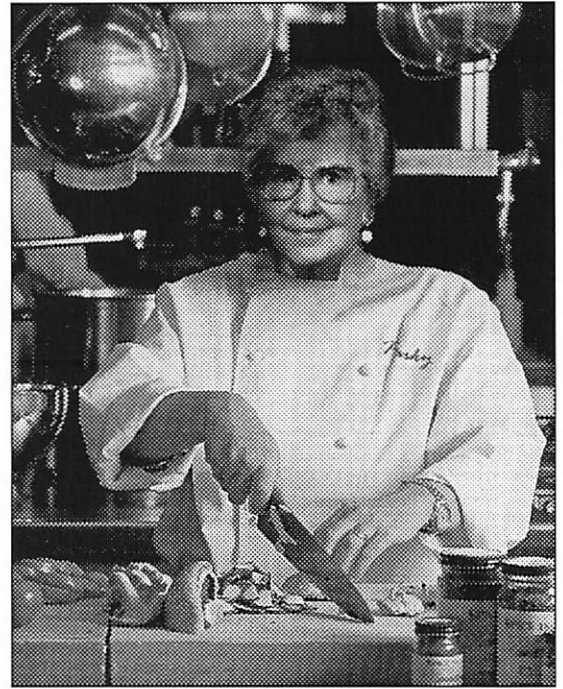




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COOKING WITH PARKY ESPOLT

**Merry Christmas
Parky
1998**

**I have had a lot of fun
putting this cookbook
together for you over the
past year, I hope you
enjoy and share it with
your friends and family.**

Love, Ty Ward

ALL AMERICAN EGG BAKE

BRUNCH

Serves: 8

Ingredients:

4	oz	canadian bacon, chopped
2	med.	potatoes, peeled & coarsely chopped
5		eggs
1	12 oz	low fat cottage cheese
1/3	cup	self rising flour
1 1/2	cup	shredded cheddar
1	4 oz	green chilies, diced & drained

Directions:

Preheat the oven 350*. Spray a large skillet with pam and cook canadian bacon for 3 minutes. Add potatoes, and saute, stir well till lightly brown. (10 12 min.) Whisk eggs in large bowl- add canadian bacon, cottage cheese, flour, potatoes, cheese and chilies. Transfer to 3 quart casserole (coated with pam).

Bake for 30 - 35 minutes.

Note: a 1997 Holly Clegg recipe
From: Parky Espolt

ANTIPASTO TRAY

FINGER FOODS

Serves: 6

Ingredients:

marinated artichokes (drained)
olives (jalapenos)
sliced provolone cheese
sliced honey dew melon
slices presciutto????

Directions:

Arrage on large tray. Chill till ready to serve. Good with pasta dishes.

From: Parky
Espolt

APPLE BREAKFAST LASAGNA

(BREAD)
BREAKFAST

Serves: 6

Ingredients:

1	cup	sour cream
1/3	cup	packed brown sugar
2	pkg	(9 oz. each) frozen french toast (12 slices)
1/2	lb	sliced boiled ham
2	cups	(8 oz) Sargento 3 cheese gourmet cheddar recipe blend, divided
1	can	(20 oz.) apple pie filling
1	cup	granola with raisins

Directions:

In small bowl, blend sour cream and brown sugar; chill.

Place 6 french toast slices in bottom of greased 13 X 9 inch baking pan. Layer ham, 1 1/2 cups cheese and remaining 6 slices of french toast. Spread apple filling over top; sprinkle with granola.

Bake 350* 25 minutes. Top with remaining 1/2 cup cheese and bake 5 minutes or until cheese is melted.

Serve with sour cream mixture.

Prep time: 20 minutes, Baking time 30 minutes

From: Ty Ward

APPLE CRUMB CAKE

(APPETIZER)
DESSERT

Serves: 6

Ingredients:

8		apples
3	cups	sugar
2 1/4	cups	flour
1	cup	butter

Directions:

Heat oven to 350*. Slice apples and lay in a 9 X 13 inch dish. Sprinkle cinnamon over apples and layer in pan. Mix all ingredients together and top over apples. Bake for 40 - 45 minutes.

From: Ty Ward

Source: Dampened Pitcher

AUNT JAEMIMA'S PRALINE PUMPKIN PIE	(DESSERT) PIES	Serves: 8
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Ingredients:

16	Ounces	can pumpkin
1/2	cup	Aunt Jemima syrup
1/4	cup	whipping cream
1/4	cup	sugar
2		eggs, slightly beaten
1/2	tsp	cinnamon
1/4	tsp	nutmeg
1		9-inch deep dish pie crust

		Topping:
1/2	cup	pecan halves
1/4	cup	Aunt Jemima syrup
1/4	cup	sugar
1		egg, slightly beaten

Directions:

Heat oven to 450*. Combine filling ingredients, mixing until smooth. Pour into pie shell. Spoon combined topping ingredients evenly over pumpkin mixture. Bake 15 minutes. Reduce heat to 350* bake 45 to 50 minutes or until knife inserted in center comes out clean in center. Cool completely. Top with whipped cream if desired.

From: Ty Ward
Source: 1990 The Quaker Oats
Company

BARBEQUED RIBS

MEATS

Serves: 6

Ingredients:

3/4	cup	catsup
1/2	cup	brown sugar
1/2	Tsp	celery salt
1/2	Tsp	ground sage
3	lbs	spare ribs
2		onions

Directions:

Blend together catsup, brown sugar, celery salt and ground sage. Cut 3 pounds good spareribs into serving size pieces; brown in heavy skillet. Slice 2 onions over top, sprinkle with salt. Spread sauce over top bake (covered) in 350* oven for 2 hours.

*Charcoal Grilled:

If preparing on a charcoal grill, you may want to parboil the meat to decrease grilling time. If done this way, substitute onion salt for celery salt. Takes about one hour to prepare. Put sauce on liberally the last ten minutes of cooking.

From: Parky Espolt

BAR-B-Q BRISKET

(BEEF)
MEATS

Serves: 8

Ingredients:

4	lb	beef brisket (5 lbs ok)
1/2	Tsp	onion salt
1/2	Tsp	celery salt
1/4	Tsp	garlic powder
2	Tbs	liquid smoke
1/4	cup	plus one TBS worcestershire
3/4	cup	bar-b-q sauce

Directions:

Sprinkle brisket with salts and garlic powder. Place in shallow dish. Pour liquid smoke and worcestershire over meat, cover with foil and refrigerate overnight (turning once). Bake covered at 300* for 4 to 4 1/2 hours till tender. Pour BBQ sauce over beef and bake uncovered for 30 minutes.

From: Southern Living '83
Parky Espolt

BEEF BOURGERIGNON	(BEEF) MEATS	Serves: 6
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Ingredients:

2	lbs	stew meat (see note below)
1	large	onion (chopped)
4	slices	bacon (cut in pieces)
1/2	cup	sliced mushrooms
2	cloves	garlic (chopped)
2		bay leaves
1	cup	red wine

Directions:

*Note: Cut stew meat in chunks and roll in flour which has been seasoned with salt, pepper & paprika.

Put floured meat and chopped onion in casserole grease with Pam) and bake at 425* till brown. Add bacon, garlic and bay leaves. Bake again, covered one hour at 350*. Add wine and mushrooms and bake 1 hour longer at 350*. Serve over rice or noodles.

From: Parky Espolt

BEER BATTER

MISCELLANEOUS

Serves: 1

Ingredients:

pancake mix
beer
salt

Directions:

This is a simple recipe. Use a good pancake mix, add enough beer to make a rather medium thin batter. Add salt to taste (the batter will have to taste salty if you do not salt the fish or whatever you wish to cook). Dip fillets in this batter and fry in deep hot fat 340* drain on paper towels

From: Parky Espolt

BLACKBERRY WINE CAKE

CAKES

Serves: 12

Ingredients:

1	Box	White cake mix
1	Pkg	Royal blackberry gelatin (3 oz)
4		Eggs
1/2	Cup	Cooking oil
1	Cup	Blackberry wine
1/2	Cup	Chopped pecans

GLAZE BELOW

1/2	Cup	Butter
1	Cup	Powdered sugar
1/2	Cup	Blackberry wine

Directions:

Preheat oven to 350* degrees. Combine cake mix and gelatin, add eggs, oil and wine. Beat with mixer on low speed until moistened, then beat on medium speed 3 minutes, scraping bowl frequently.

Grease and heavily flour a bundt cake pan. Sprinkle pecan pieces in bottom of pan. Pour in batter and bake in preheated oven 45 to 50 minutes. Make glaze while baking. When cake is done, take from oven and pour two-thirds of glaze over warm cake while still in pan. Let cool 30 minutes, turn cake out of pan and cool. Then add more powdered sugar to glaze until thickened, and pour glaze over cake.

Glaze

Mix ingredients together and bring to a HARD boil.

From: Parky Espolt

BRAN MUFFINS

BREAD

Serves: 12

Ingredients:

4	Tbs	margarine
1/2	cup	boiling water
1 1/4	cup	all bran
3/4	cup	flour
1/2	cup	whole wheat flour
2/3	cup	raisins
2/3	cup	sugar
1 1/4	tsp	soda
1/4	tsp	salt
1	cup	buttermilk
1	large	egg
2	Tbs	molasses
		additional cereal for tops

Directions:

Put margarine in large bowl, add boiling water and mix till butter melts. Add cereal and stir till moistened. Add both flours, raisins, sugar, salt, soda, buttermilk, egg and molasses. Mix lightly to moisten. Do not over mix. Spoon into 12 greased cups and sprinkle each with 1/2 tsp cereal. Bake 22 to 24 minutes. Can be frozen after baking, reheat in preheated 300* oven. No need to thaw.

From: Parky Espolt

BREAD PUDDING

DESSERT

Serves: 12

Ingredients:

Cake Ingredients

1 1/4	cups	Sugar
1	loaf	Stale french bread
1	stick	Margarine, melted
3		Eggs, beaten
3	cups	milk (may need 4 cups)
1/2	cup	Raisins
1	small	Can crushed pineapple (drained)
1	tsp	Vanilla
1/2	tsp	Nutmeg

Brandy Sauce

2	cups	Water
1	cup	Sugar
1 1/2	TBS	Cornstarch
4	TBS	Margarine
1/4	cup	Brandy
		Juice from 1/2 lemon

Directions:

Mix all ingredients, pour into deep greased pan. Bake 1 hour at 350*. About 20 minutes before it is done, give a good stir and bake 20 more minutes. Serve warm with brandy sauce.

Brandy Sauce:

Combine water and sugar in pan, heat until clear. Stir cornstarch into small amount of mixture, then stir into contents of pan. Bring to boil, boil 2 minutes. Remove from heat, add margarine, brandy and lemon juice. Mix well - serve slightly warm.

From: Parky Espolt

BREAKFAST PIZZA

BRUNCH

Serves: 6

Ingredients:

1	8 oz.	can refrigerated crescent dinner rolls
6		eggs beaten
1/2	lb	bacon, cooked and crumbled
1	cup	shredded cheddar
1	4 oz	can sliced mushrooms

Directions:

Spread rolls in lightly pammed 12 inch pizza pan. Press perforations to seal. Combine eggs, bacon, cheese and mushrooms in a bowl. Pour over crust and bake at 375* for 12 to 15 minutes.

Source: Southern Living 1990

From: Parky Espolt

BROCCOLI-RICE CASSEROLE

VEGETABLES

Serves: 8

Ingredients:

1	Tbs	vegetable oil
1/2	cup	chopped celery
1/4	cup	chopped onion
1	can	Campbell's condensed cream of broccoli soup
1/4	cup	milk
1	cup	pasteurized process cheese spread (Velveeta) cut into 1/4 inch cubes
1	pkg	10 oz frozen chopped broccoli, thawed and drained
2	cups	cooked regular rice
		paprika

Directions:

1. Preheat oven to 350*. In 1 1/2 quart saucepan over medium heat, in hot oil, cook celery and onion until tender-crisp, stirring occasionally. Stir in soup and milk.
2. In 1 1/2 quart casserole, place cheese, broccoli, water chestnuts and rice. Stir in soup mixture. Sprinkle with paprika. Bake 30 minutes or until bubbling.

Sorce: Parky Espolt

BROWN NUT BREAD

BREAD

Serves: 6

Ingredients:

1	cup	sugar
2	Tbs	shortening (melted)
2		eggs
2/3	cup	molasses
1	Tsp	soda
1	cup	sour milk
1 1/2	cups	sifted flour
1 1/2	cups	graham flour???
1	cup	raisins
1/2	Tsp	salt
1	cup	chopped nuts

Directions:

Cream sugar and shortening, add eggs. Stir molasses and soda into sour milk. Add flours alternately with molasses mixture to creamed mixture. Stir in raisins, salt and nuts. Pour into pammed loaf pan- bake at 275* for 45 minutes. (If in a glass pan bake at 250* for 1 hour 15 minutes.)

From: Parky Espolt

BRUNCH EGGS

BRUNCH

Serves: 8

Ingredients:

1/4	cup	margarine
1/4	cup	flour
1	cup	milk
1	cup	half & half
4	cup	sharp cheddar cheese, shredded
1/4	Tsp	thyme
1/4	Tsp	
1/4	Tsp	basil
12		hard cooked eggs, sliced
1	Tbs	parsley
1	lb	bacon, cooked and crumbled
1 1/2		bread crumbs
2	Tbs	Margarine, melted

Directions:

Melt margarine in heavy pan, add flour, stir till smooth. Cook one minute, stir constantly. Gradually add milk and half & half and cook over medium heat till thick, stirring constantly. Add cheese and herbs and stir till melted. Layer half each egg slices, bacon, parsley and cheese sauce in 9 X 13 dish, sprayed with Pam. Repeat layers. Combine bread crumbs and butter. Sprinkle over casserole, cover and refrigerate overnight. Remove from fridge let stand 30 minutes. Bake uncovered at 350* for 30 minutes.

Source: Southern Living 1986

From: Parky Espolt

CARMEL BISCUIT RING-A-ROUND

(DESSERT)
BREAKFAST

Serves: 6

Ingredients:

	SOURCE	TY WARD
1/3	cup	packed brown sugar
3	Tblsp	butter
1	tsp	water
1/3	cup	chopped nuts
1	can	biscuits (8oz)

Directions:

Combine brown sugar, butter and water in 1 quart glass casserole. Microwave on roast setting for about 2 minutes or until butter is melted. Stir in nuts, separate biscuits, cut each into quarters. Add biscuits to sugar mixture; stir to coat each quarter. Push biscuits and coating away from center of casserole and set a custard cup or glass open end up in center. Microwave on roast setting for 5 to 5 1/2 minutes until biscuits are not doughy. Let set 2 minutes. Twist out custard cup. Dump biscuit ring onto plate.

CHICKEN AND RICE

(CHICKEN)
MEATS

Serves: 4

Ingredients:

1	cup	melted butter
1	cup	minute rice
1	can	cream of mushroom soup
1		cut up fryer (or 5 breast)
1	can	cream of celery soup
1	pkg	lipton onion soup
1/2	cup	water

Directions:

Bone chicken. Melt margarine in baking dish. Add 1/2 cup rice, place chicken on rice. Add other 1/2 cup rice over chicken. Pour undiluted soups over mixture. Sprinkle onion soup over top. Add 1/2 cup water over all. Cover with double thickness foil and bake at 300* for 3 hours. Remove foil and brown before serving.

from: Tamara Dalby/Ward

CHILI RELLENO (TEXAS CAVIAR)

APPETIZER

Serves: 8

Ingredients:

2	large	tomatoes, peeled and chopped
4		green onions, chopped - green tops too
1	small	can diced green chili peppers
1	small	can black olives, chopped and drained
3	Tbs	olive oil
1 1/2	Tsp	vinegar
1	tsp	garlic salt
		salt and pepper

Directions:

Chill and serve with Fritos, tacos. I usually double the recipe for 12 or more. Don't know how long it keeps because I never have any left to find out.

From: Tamara Ward

Source: Peggy Symes / Nov. 1974

CHOCOLATE CAKE

CAKES

Serves: 12

Ingredients:

2	Cups	Flour
1	Cup	Butter (2 sticks) or margarine
4	Tblsp	Cocoa
1	Cup	Water
2	Cups	Sugar
1/2	Cup	Buttermilk
1	Tsp	Soda
1/4	Tsp	Salt
1	Tsp	Vanilla
2		Eggs (beaten)

Frosting

2	Tbs	Cocoa
1/2	Stick	Butter
1/3	Cup	Milk
1	Box	Powered sugar
1	Cup	Pecans
1	Tsp	Vanilla

Directions:

Mix together in large bowl: sugar and flour.

Place the following in saucepan and bring to a boil: butter, cocoa, and water.

Add hot mixture to dry ingredients with the following: buttermilk, soda, salt, vanilla, and beaten eggs.

Mix well-pour into greased 9X13 pan. Bake for 30 minutes at 350*

When cake is removed from oven-frost while hot with the following:

Boil 2 Tblsp. cocoa, 1/2 stick butter, 1/3 cup milk. Add 1 box powdered sugar (maybe little less), 1 cup pecans, 1 Tsp. vanilla.

Beat well and spread on hot cake. Let cake set 24 hours before serving.

From: Parky Espolt

CHRISTMAS CAULIFLOWER

VEGETABLES

Serves: 8

Ingredients:

1	large	cauliflower, broken into florets
1/4	cup	diced green pepper
1	jar	7.3 ounces sliced mushrooms, drained
1/4	cup	butter or margarine
1/3	cup	all-purpose flour
2	cups	milk
1	cup	shredded swiss cheese (4 ounces)
2	Tbs	diced pimientos
1	tsp	salt
		paprika, optional

Directions:

In a large saucepan, cook cauliflower in a small amount of water for 6-7 minutes or until crisp-tender; drain well. In a medium saucepan, saute green pepper and mushrooms in butter for 2 minutes. Add flour; gradually stir in milk. Bring to a boil; boil for 2 minutes, stirring constantly. Remove from the heat; stir in cheese until melted. Add pimientos and salt. Place half of the cauliflower in a greased 2-qt. baking dish; top with half of sauce. Repeat layers. Bake, until covered, at 325* for 25 minutes or until bubbly. Sprinkle with paprika if desired.

From: Parky Espolt

COCKTAIL SAUSAGES

FINGER FOODS

Serves: 8

Ingredients:

1	pkg	16 oz cocktail smoked link sausages
10	oz	grape jelly
12	oz	bottle chili sauce

Directions:

Combine chili sauce and grape jelly. Cook over medium heat till mixture boils, stirring constantly. Add sausage, cook 3 minutes longer. Serve with wooden picks.

From: Parky Espolt

COCONUT FLAN

DESSERT

Serves: 6

Ingredients:

1 3/4	cups	sugar (divided use)
6		eggs, lightly beaten
2	cups	evaporated milk
1	cup	coconut milk
1	cup	freshly grated or canned coconut

Directions:

Preheat oven to 350*. Put 1 cup sugar in a small, heavy saucepan over medium heat. Cook, stirring with wooden spoon, until sugar caramelizes. Have ready a 2-quart glass mold or casserole warmed with boiling water and dried. Pour caramel into mold, turning the mold so that the caramel coats the bottom and an inch or so of the sides. Set aside.

Stir remaining 3/4 cup sugar into eggs; set aside. Pour evaporated milk and coconut milk into a saucepan, bring to scalding point and slowly pour into egg mixture, stirring with a wooden spoon or wire whisk. Add coconut and pour into the caramelized mold. Set the mold in pan of hot water and bake for 1 hour or until a toothpick inserted in the custard comes out clean.

Cool thoroughly and unmold onto a serving plate. If any caramel is left in the mold, add a little hot water and microwave briefly, stirring until the caramel dissolves. Pour over the custard.

Source: Ty Ward

CRANBERRY BEAUTY SALAD

(DESSERT)
SALAD

Serves: 15

Ingredients:

	SOURCE	TY'S PERSONAL COOKBOOK
1	lb	fresh cranberries
2	cups	sugar
2	cups	seedless grapes
1	cup	chopped pecans
2	cups	miniature marshmallows
1	cup	whipping cream, whipped

Directions:

Wash and drain cranberries. Grind in food processor or food chopper using coarse blade or in blender.

Add sugar and refrigerate overnight or at least 4 hours. Add grapes, pecans and marshmallows. Fold in whipped cream. Refrigerate until serving time. Makes 15 servings.

CRANBERRY CHERRY PIE

DESSERT

Serves: 8

Ingredients:

	SOURCE	KELLY MURPHY
1	15oz	Pillsbury all ready pie crusts
2	cups	fresh or frozen cranberries
3/4	cup	sugar
2	Tbs	cornstarch
1	21oz	can cherry fruit pie filling

Directions:

Prepare pie crust according to package directions for two-crust pie using 9-inch pie pan. Heat oven to 425* F.

In large bowl, combine cranberries, sugar and cornstarch; mix well. Stir in cherry pie filling; mix lightly. Spoon into pie crust-lined pan. To make top crust, cut out 2 bells with cookie cutter, tops toward center. Place crust over filling and fold edge of top crust under bottom crust. Flute crust between cutouts. Cut thin strips from remaining dough, shape into bow and place on pie.

Bake at 425* F for 35 to 45 minutes or until crust is golden brown and filling is bubbly.

Tip: Cover edge of crust with strips of foil after about 15 to 20 minutes of making to prevent excessive browning.

DU BARK CLARK'S DOVE RECIPE

POULTRY

Serves: 4

Ingredients:

Dove - as many as desired

Directions:

salt and pepper

shack in flour (no batter)

wrap 1/4 strip bacon around each bird. Lay bird on foil in casserole dish. Cover bake 1 hour 325* remove cover, brown 5 minutes at 425*.

Serve with wild rice and asparagus with cheese sauce.

From: Tamara Ward

Source: Du Bart Clark 10/08/70

DUBART CLARK'S PUMPKIN BREAD

BREAD

Serves: 6

Ingredients:

Directions:

- (A) 3 cups sugar
4 eggs
1 cooking oil
- (B) 3 cups flour
1 1/2 tsp salt
1 tsp nutmeg
1 cinnamon
2 tsp soda
- (C) 2/3 cup water
1 can pumpkin

Mix A together, then A & B, then A, B, & C. Mix on slow speed.
Bake at 350* for one hour in greased loaf pan.

Xmas 1970

From: Tamara Ward

GARLIC BREAD

BREAD

Serves: 6

Ingredients:

1/2	cup	soft butter
2	Tbs	Parmesan cheese
2	Tbs	parsley
1/2	tsp	oregano
1/8	tsp	garlic salt

Directions:

Spread above mixture over 2 halves of french bread, wrap in foil, seal and bake at 400* for 15 to 20 minutes.

From: Parky Espolt

GOOD MORNING AMERICA CHICKEN	(POULTRY) CHICKEN	Serves: 4
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Ingredients:

1/3	cup	olive oil
3		limes juiced
4		cloves garlic
3	Tbs	fresh cilantro
4		chicken breast
Ingredients for skillet		
2	Tbs	sesame
1	Tbs	chili oil
		broccoli
1	Tbs	soy sauce
1	Tbs	tobasco sauce

Directions:

Mix top ingredients together, soak 4 chicken breast for 2 hours or over night. In skillet mix lower ingredients except soy and tobasco, saute chopped broccoli for 4 minutes and add soy sauce and tobasco sauce and cook 1 minute more.

Grill chicken breast on grill and serve with broccoli.

From: Tamara Ward 7/17/97

GRAPENUT PUDDING

DESSERT

Serves: 4

Ingredients:

6	Tbs	grapenuts
2	cups	milk
2		eggs
3/4	cup	sugar
	pinch	salt
1	Tbs	vanilla

Directions:

Add grapenuts to milk. Beat eggs slightly with sugar, vanilla, salt and add to grapenuts and milk. Bake in greased casserole dish @ 350* till set.

Serve with whip cream

From: Parky Espolt

GREEN CHILI

(BEEF)
APPETIZER

Serves: 6

Ingredients:

1 1/2	lbs	lean ground beef
1	can	rotel (10 oz)
1	can	chopped green chilies
2	cans	cream of chicken soup
1	pkg	8oz doritos (broken)

Directions:

Brown meat, drain. Add tomatoes, chilies, and soup. Heat and mix well. Serve over broken doritos.

From: Denton Women's Cookbook 1990
Parky Espolt

GREEN SALAD

SALAD

Serves: 10

Ingredients:

3	oz.	lime jello
2	cups	small curd cottage cheese
9	oz.	crushed pineapple (drained)
1/3	cup	mayonnaise
2	Tbs	fresh lemon juice
1/3	cup	peeled diced cukes
1/2	cup	walnuts (chopped)

Directions:

Dissolve jello in hot water. Pour into a 6 cup mold and refrigerate until it partially gels. Blend in cottage cheese, drained pineapple, mayonnaise and lemon juice. Add cukes and walnuts and refrigerate for 7 hours.

From: Parky Espolt

GULLUER'S CREAMED CORN

VEGETABLES

Serves: 8

Ingredients:

8		ears corn
1	cup	whipping cream
2	tsp	salt (taste before adding too much)
1	tsp	sugar
1/2	tsp	MSG
		butter
2	tsp	flour
		grated parmesan cheese

Directions:

Cut corn from the cob and place in a saucepan with cream. Bring to a boil, reduce heat and simmer five minutes. Stir in salt, sugar and MSG. Melt two teaspoons butter in a small skillet and stir in flour. Do not brown, stir butter-flour mixture into corn and cook until slightly thickened. Turn corn into a ovenproof dish. Sprinkle with cheese and dot with butter. Brown under broiling unit. Serves 8 to 10 people, recipe requires more salt than usual. Frozen corn may be used.

From: Tamara Ward

HAMBURGER QUICHE

(BRUNCH)
MEATS

Serves: 6

Ingredients:

1/2	lb	ground beef
1/2	cup	mayonnaise
1/2	cup	milk
2		eggs
1	Tbs	corn starch
1 1/2	cups	grated cheddar or swiss cheese
1/3	cup	chopped green onion
		dash pepper
1		9" unbaked deep dish pie crust

Directions:

Preheat oven to 350*. Brown meat, drain, and set aside. Blend next four ingredients until smooth. Stir in meat, cheese, onion, and pepper. Pour into pie crust. Bake for 35 - 45 minutes.

Note: I like to bake this recipe in advance and reheat the next day for a group of people for brunch. Make sure to use a deep dish pie crust.

From: Ty Ward

Source: Waddill Group Cookbook

IMPOSSIBLE CHICKEN 'N BROCCOLI PIE BRUNCH

Serves: 6

Ingredients:

1	pkg	frozen chopped broccoli (10 ounces)
3	cups	cheddar cheese shredded (12 ounces)
1 1/2	cups	cut-up cooked chicken
2/3	cup	chopped onion
1 1/3	cups	milk
3		eggs
3/4	cup	bisquick baking mix
3/4	tsp	salt, if desired
1/4	tsp	pepper

Directions:

Heat oven to 400*. Grease pie plate, 10 X 1 1/2 inches. Rinse broccoli under running cold water to thaw; drain thoroughly. Mix broccoli, 2 cups of the cheese, the chicken and onion in plate. Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 25 to 35 minutes. Top with remaining cheese. Bake until cheese is melted, 1 to 2 minutes longer. Cool 5 minutes before serving.

From: Parky Espolt

ITALIAN BLACK BEANS AND RICE

(BEANS)
VEGETABLES

Serves: 6

Ingredients:

4	Tbs	olive oil
1	cup	chopped onion
4		garlic cloves, minced
2	15oz	can black beans, undrained
1	cup	cooked ham
1 1/2	tap	dried italian seasoning
		hot pepper sauce 6 to 10 drops
4	cups	cooked rice

Directions:

Heat oil in large skillet over medium heat until hot. Add onion and garlic; cook 3 to 5 minutes or until tender. Stir in all remaining ingredients except rice. Simmer, uncovered 6 to 8 minutes. Serve over rice.

10-5-97 No ham used canned mushrooms and served with garlic bread.

From: Tamara Ward

JALOPENO CORNBREAD

BREAD

Serves: 8

Ingredients:

1	cup	Cornmeal
1/2	Tsp	Salt
1/2	Tsp	Soda
1	cup	Cream style corn
1/2	cup	Oil
1	cup	Sour milk
2		Eggs, beaten
2		Jalopenos, chopped
2	TBS	Melted Shortening
1	cup	Cheese, Grated

Directions:

Preheat oven 350*

Mix meal, salt and soda. Add oil, corn, milk and beaten eggs. Mix well, stir in peppers and cheese. Pour into iron skillet where shortening has been melted. Bake about 35 minutes till brown.

From: Parky Espolt

JALOPENO CORNBREAD (BERNICE PRINCEBREAD)

Serves: 8

Ingredients:

1 1/2	cups	yellow meal
3	tsp	baking powder
1	tsp	salt
2		eggs
1/2	cup	oil
1	cup	buttermilk
1/4	tsp	soda
3		chopped jalapenos
1	#3 can	cream corn
1	cup	grated cheddar

Directions:

Mix all ingredients in order listed except cheese. Pour half the batter into greased baking dish. Sprinkle with half the cheese; pour rest of batter on top of cheese and sprinkle with remaining cheese. Bake at 350* until done (about 45 minutes).

For thinner cruster bread, make 1 layer with cheese on top. Can also use muffins for a total of 18.

From: Parky Espolt
Source: Bernice Prince

JUMBALAYA

CAJUN

Serves: 6

Ingredients:

1	Tbs	olive oil
1/2	lb	smoked virginia ham (cut into 3/4-in. chunks)
1/2	lb	kielbasa (cut into 1-in. chunks)
1	large	onion (diced)
1		green pepper (diced)
1		yellow pepper (diced)
2		celery stalks (diced)
3	cloves	garlic (minced)
1 1/2	cups	uncooked long-grain rice
1	can	seasoned diced tomatoes (14.5 oz)
2	cups	chicken broth
1/2	Tsp	freshly ground black pepper
1/2	Tsp	dried thyme leaves (crumbled)
1/4	Tsp	cayenne pepper

Directions:

1. In large skillet, heat oil over medium heat. Add ham and kielbasa; saute 6 to 7 minutes or until browned. With slotted spoon, remove to bowl. Set aside.
2. In hot drippings in skillet, saute onion, green and yellow peppers, celery and garlic over medium-low heat 5 minutes, until soft. Stir in remaining ingredients; heat to boil. Reduce heat to low; simmer 15 minutes.

From: Parky Espolt

KAHLUA CHOCOLATE CAKE

CAKES

Serves: 12

Ingredients:

Cake Ingredients

1	box	German chocolate cake mix
1	small bx	Instant chocolate pudding (3 1/2 oz)
4		Eggs
1/2	cup	Oil
1/2	cup	Kahlua
1/2	cup	Water
1/2	cup	Finely chopped pecans

Sauce Ingredients

1	cup	Sugar
1/4	cup	Water
1/4	cup	Kahlua
1/2	cup	Margarine

Directions:

Heat oven to 350*

Combine cake mix, pudding mix, eggs, oil, kahlua and water. Beat at low speed till moist then beat at high for 2 minutes. Grease a tube pan and cover the bottom and inside with chopped pecans.

Bake 40 - 45 minutes in preheated oven.

When cake is done, poke cake with holes and pour sauce over the cake in pan. Leave cake in pan for 30 minutes before removing. Use spatula around sides before turning out.

*Sauce

Combine all ingredients in small pan and bring to boil. Boil for 2 minutes, after it reaches a boil. Pour over cake in pan. Serve with whip cream if desired.

Let set for 24 hours before serving.

From:
Parky Espolt

KNOX BLOX JELLO

DESSERT

Serves: 6

Ingredients:

4		envelopes of Knox Gelatin
3	packages	gelatin (small boxes)
4	cups	boiling water

Directions:

Mix together and pour into pan 13X9.

LEMON DELIGHT CAKE

CAKES

Serves: 12

Ingredients:

1	pkg	Instant lemon pudding (3 1/2 oz)
1	cup	Orange juice
1	box	Lemon cake mix
1/2	cup	Oil
4		Eggs
1	small bx	Lemon jello (do not mix in with cake)

Directions:

Heat oven to 350*

Beat all ingredients together except for Lemon jello (used after cake is baked), adding one egg at a time, mixing for two minutes.
Turn into greased tube pan (10")

Bake 60-70 minutes

Poke holes in warm cake and pour 2 cups warm (but not set) lemon jello. It soaks into cake. Dust with powdered sugar and refrigerate till jello sets.

From: Parky Espolt

LOBSTER BISQUE

SEAFOOD

Serves: 6

Ingredients:

2	cans	lobster
1/4	lb	margarine
1/2	cup	olive oil
1	large	onion (fine chopped)
1		garlic (mashed)
1	can	tomatoes
2	Tbs	tomato paste
2	cups	chicken broth
2	Tbs	parsley
1	Tsp	cayenne
		Salt & Pepper

Directions:

Heat margarine, oil & when hot, add onions, garlic, - cook golden, add salt, pepper, cayenne and broth. Cook 10 minutes (moderate heat). Add tomatoes and paste. Cook 5 minutes, strain into another pot and cook till reduced and thickened. Add lobster and parsley stir and serve.

From: Parky Espolt

Note: Mystery Chef

MIDDLE EAST BREAD SALAD

SALAD

Serves: 4

Ingredients:

2	cups	chopped tomatoes
1	small	cucumber (seeded and chopped)
1/4	cup	chopped onion
2	Tbs	chopped fresh parsley
4	slices	whole wheat toast (broken into pieces)
2	Tbs	olive oil
2	Tbs	lemon juice
		salt & black pepper

Directions:

Combine all except oil, lemon juice, salt and pepper. Refrigerate (bread pieces on top) till time to serve. Just before serving add the oil, lemon juice, salt and pepper. Toss to mix.

From: Parky Espolt

MIKE'S SHRIMP BOIL

SEAFOOD

Serves: 20

Ingredients:

1/2	box	table salt
1	large	lawry's seasoned salt
1	boxes	crab boil
1	small	cayenne pepper
1	small	bottle olive oil
1	medium	bottle louisiana hot sauce
20	lbs	white shrimp
15	ears	frozen corn on cob (half ears)
5	lbs	smoked sausage
4		green bell peppers
4	large	boxes fresh mushrooms
5	lbs	new potatoes
2	lbs	onions
1	lb	garlic, whole

Directions:

Fill pot only 1/3 full water and light fire on high.

ADD salt, seasoned salt, crab boil, cayenne pepper, olive oil, hot sauce, potatoes, garlic and onions. Cover and bring to boil for 3 - 5 minutes and immediately-

ADD thawed shrimp and sausage (cut into 2" - 3" pieces). Stir, cover and bring back to boil (when steam rises from lid) and immediaterly.

Add frozen corn, bell peppers (quartered) and mushrooms.

Bring back to boil - turn fire off and let set for 7 - 10 minutes.

Drain and serve with homemade cocktail sauce:

Cocktail Sauce: (mix together)

- 2 large bottles catsup
- 2 jars horseradish
- 1/2 small bottle cayenne pepper
- 1/2 small bottle louisiana hot sauce

From: Mike Ward

OATMEAL RAISIN MUFFINS

MUFFINS

Serves: 12

Ingredients:

1		Egg, beaten
1	cup	Milk
1/2	cup	Brown Sugar
1	cup	Flour
1/2	cup	Raisins
1/2	Tsp	Salt
3	TBS	Baking powder
1/4	cup	Shortening (Crisco)
1	cup	Oats
1/2	Tsp	Cinnamon
1/4	cup	Sugar
1/2	cup	Nuts (optional)

Directions:

Heat oven to 400*

Combine flour, salt and baking powder, cut in crisco, stir in oats. Beat together egg, milk, and brown sugar, blend into first mixture. Stir in raisins (and nuts if desired). Pour into greased muffin tins. Mix sugar and cinnamon, sprinkle on top and bake for 20 minutes or less.

ONION ROASTED POTATOES

VEGETABLES

Serves: 8

Ingredients:

1		envelope lipton onion recipe soup mix
2	lbs	all purpose potatoes, cut into large chunks
1/3	cup	olive oil

Directions:

Preheat oven to 450*. In large plastic bag, add all ingredients. Close bag and shake until potatoes are evenly coated. Empty potatoes in shallow baking or roasting pan; discard bag. Bake, stirring occasionally, 40 minutes or until potatoes are tender and golden brown. Garnish, if desired, with chopped parsley.

From: Ty Ward

ORANGE CHIFFON CAKE

CAKES

Serves: 12

Ingredients:

1	Tbs	baking powder
1	Tsp	salt
1 1/3	cups	sugar (divided)
1/2	cup	oil
3		egg yolks (beaten)
3	Tbs	orange rind
3/4	cup	orange juice
5		egg whites
2 1/2	cups	sifted cake flour
1/2	Tsp	cream of tartar

Orange Glaze

3	cups	sifted powdered sugar
1/8	Tsp	salt
2 1/2	Tsp.	grated orange rind
1/4	Tsp	lemon extract
3 1/2	Tbs	orange juice (maybe 4 Tablespoons)

Directions:

Combine flour, baking powder, salt and 2/3 cup sugar. Make a well in center and add oil, egg yolks, orange rind and juice. Beat at high speed for 5 minutes till satiny. Beat egg whites (room temp.) and cream of tartar in large bowl till soft peaks, add remaining 2/3 cup sugar (2 Tbs at a time) and beat till stiff peaks form. Pour egg yolk mixture in thin stream over egg whites and gently fold till mixed. Pour into ungreased 10" tube pan. Bake at 350* for 1 hour till cake springs back when touched. Invert pan, cool 40 minutes. Loosen sides and remove from pan. Drizzle with orange glaze.

Orange Glaze

3 cups sifted powdered sugar
1/8 Tsp salt
2 1/2 Tsp grated orange rind
1/4 Tsp lemon extract
3 1/2 - 4 Tbs orange juice

ORANGE CHIFFON CAKE

CAKES

Serves: 12

Directions:

Combine all ingredients, beat till smooth.

1 1/2 cups

From: Parky Espolt

ORANGE PUDDING

DESSERT

Serves: 6

Ingredients:

1	can	Vanilla Wafers
2	Tbs	eagle brand milk
1	can	lemon juice
1/2	can	mandarin oranges (drained)
	pint	whipped cream (unsweetened)

Directions:

Line baking dish with Vanilla wafers. Mix eagle brand milk, lemon juice together (don't beat). Add mandarin oranges (well drained). Pour over wafers, cover with more vanilla wafers and cover with whipped cream (unsweetened). Chill overnight-covered dish.

From: Parky Espolt

Note: A recipe I gave Tammy in 1966.

ORIENTAL SLAW

SALAD

Serves: 8

Ingredients:

1	bag	coleslaw (or 1/2 shredded large cabbage)
1	bunch	green onions
1/2	cup	sliced almonds
1/2	cup	sunflower seeds
1	pkg	beef ramen noodles (crushed)

Dressing

1/2	cup	oil
1/4	cup	sugar
3	Tbs	vinegar (add another 1 Tbs if desired)
1	pkg	beef ramen seasoning

Directions:

Mix first ingredients together, mix dressing together and toss, chill 1 to 1 1/2 hours before serving.

From: Anita Worden
Source: Parky Espolt

PEG BRACKEN COUNTRY HAM

(PORK)
MEATS

Serves: 4

Ingredients:

3	Tbs	ham slice 3/4" thick
2	Tbs	fat
4	Tbs	mustard
1/2	Tsp	brown sugar
1	Tsp	salt
1/2	Tsp	paprika
	cup	water

Directions:

Fry ham in hot fat, remove from pan and keep in hot oven 200* Pour other ingredients into fat, cook 5 minutes, put ham back in sauce for 5 minutes.

From: Parky Espolt

POTATO CASSEROLE

(BRUNCH)
CASSEROLE DISHES Serves: 6

Ingredients:

1	8 oz	sour cream
1	can	mushroom soup or cream of chicken soup
1	large	bag frozen hash-browns
1	small	box velveeta cheese, grated

Directions:

Preheat oven to 400*. Mix sour cream, and soup together in large bowl. Gradually add in hash-browns. Place mixture in greased 9 X 13 baking dish and bake for 50 minutes. Remove from oven and top with cheese. Replace in oven and bake 10 minutes or until cheese melts.

This recipe is out of this world, your guest will be asking for the recipe so be ready to write it out for them.

From: Ty Ward

Source: Waddill Group Cookbook

PUMPKIN BREAD

BREAD

Serves: 8

Ingredients:

5		eggs
1 1/4	cups	vegetable oil
1	can	15 ounces solid-pack pumpkin
2	cups	all-purpose flour
2	cups	sugar
2	pkgs	cook-and serve vanilla pudding mix (3 oz each)
1	tsp	baking soda
1	tsp	ground cinnamon
1/2	teaspoon	salt

Directions:

In a mixing bowl, beat the eggs. Add oil and pumpkin; beat until smooth. Combine remaining ingredients; gradually beat into pumpkin mixture. Pour batter into five greased 5-in. X 2 1/2-in. X 2-in. loaf pans. Bake at 325* for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool on wire racks. Yield: 5 miniature loaves. Editor's note: Bread may also be baked in two 8-in. X 4-in. X 2-in. loaf pans for 75-80 minutes.

PUMPKIN CAKE

(DESSERT)
CAKES

Serves: 12

Ingredients:

	SOURCE	MARTHA STEWART/FRIEND OF TY WARD'S
2	cups	sugar
2	cups	flour
1	cup	oil
4		eggs
1	can	pumpkin
2	tsp	soda
2	tsp	cinnamon
1/2	tsp	salt

Frosting: See instructions below!

Directions:

Heat oven to 350*

Grease and flour 13X9 pan.

Mix all ingredients till well blended. Pour into pan and bake 35-40 minutes.

Frosting:

1 Stick butter softened
1 8oz cream cheese softened
1 box powdered sugar
vanilla

Mix together and spread on cool cake.

(DESSERT)
PUMPKIN CAKE & CREAM CHEESE FROSTING CAKES

Serves: 12

Ingredients:

	SOURCE	MARTHA STEWART/FRIEND OF TY WARD'S
2	cups	sugar
2	cups	flour
1	cup	oil
4		eggs
1	can	pumpkin
2	tsp	soda
2	tsp	cinnamon
1/2	tsp	salt

Directions:

Heat oven to 350*

Grease and flour 13X9 pan.

Mix all ingredients till well blended. Pour into pan and bake 35-40 minutes.

Frosting:

1 Stick butter softened
1 8oz cream cheese softened
1 box powdered sugar
vanilla

Mix together and spread on cool cake.

PUMPKIN NUT BREAD

BREAD

Serves: 30

Ingredients:

1 1/2	cups	sugar
1/2	cup	oil
1/3	cup	water
1	cup	pumpkin
2		eggs, beaten
1/2	cup	chopped nuts
1/2	tsp	cinnamon
1	tsp	soda
1/2	tsp	baking powder
3/4	tsp	salt
1/2	tsp	nutmeg
1 1/2	cup	sifted all-purpose flour
1/2	tsp	vanilla
		raisins (optional)

Directions:

Combine sugar, oil, water, and pumpkin; beat until smooth. Add eggs and nuts. Combine dry ingredients and fold into pumpkin mixture; blend just until smooth. Pour into 2 8 X 3-inch bread pans. Bake 45 - 50 minutes at 350*.

From: Parky Espolt

QUICK AND MOIST SOUR BREAD

BREAD

Serves: 6

Ingredients:

5	cups	unsifted self-rising flour
5	Tbs	sugar
1 1/2	cups	sour cream
1	12 oz	can beer
		melted butter

Directions:

Preheat oven to 350*. In large bowl, combine flour and sugar. Add sour cream and beer alternately; mix well. Pour batter into greased 2-quart round baking dish. Bake 45 minutes; brush top with butter. Bake 15 to 20 minutes longer or until cake tester inserted completely into center comes out clean. Cool lightly. Serve warm, cool or toasted.

Note: All-purpose flour may be substituted for self-rising flour. Add 2 Tsp baking soda and 1/2 tsp salt; stir into the flour and sugar. Proceed as directed. Baking time may require additional 5 to 10 minutes. Test for doneness.

From: Ty
Ward

QUICK BISCUITS

BREAD

Serves: 2

Ingredients:

1	cup	Self-rising flour
1	TBS	Melted Butter
		Buttermilk (add enough to make soft dough)

Directions:

Heat oven to 400*

Turn onto floured board and knead lightly. Cut biscuits with biscuit cutter and bake on greased cookie sheet for 12 - 15 minutes.

From: Parky Espolt

ROTEL DIP

APPETIZER

Serves: 12

Ingredients:

1/2	pound	Pork sausage
3	TBS	Onions, chopped
1/2	can	Mushroom soup
1/2	can	Rotel
1/2	small bx	Jalopeno Velveeta

Directions:

Brown sausage, add onion and saute till limp. Mix soup, rotel and velveeta and add to sausage and onions. Cook over medium heat till velveeta is melted and dip is hot.

Serve with fritos or chunks of sourdough bread. (can be reheated)

PS: I've brought this often to the Lockhart Christmas so you have eaten it before. Nothing can ruin this its even good for breakfast on toast.

You can also use on entire can of mushroom soup.

From: Parky Espolt.

ROTEL SMOTHERED STEAK

MEATS

Serves: 6

Ingredients:

2	lbs	round steak (cut into serving pieces)
		salt & pepper to taste
1/4	cup	flour
1	medium	onion (chopped)
2	cloves	garlic (chopped)
1	can	rotel (diced)
3/4	cup	water

Directions:

Season the steak with salt and pepper and flour. In a large skillet, brown the steak over medium heat on both sides. Add onion, garlic, rotel and water, bring to a boil. Reduce heat and simmer for 1 hour (or until steak is tender). Serve gravy over rice. If gravy gets too thick just add water.

From: Parky Espolt

RUSSIAN CHICKEN

(CHICKEN)
MEATS

Serves: 6

Ingredients:

6		chicken breast (boneless)
1	8 oz	bottle russian dressing
1	8 oz	jar apricot preserves
1	pkg	dry onion soup mix (lipton's)

Directions:

Combine ingredients and pour over chicken breasts. Bake in foil at 350* for 2 hours.

From: Notra Wilkinson/Parky Espolt

SALMON ROLL

APPETIZER

Serves: 12

Ingredients:

2	8 oz.	Cream cheese
4		Green onions, chopped
6	oz.	Smoked Salmon
3	TBS	Accent

Directions:

Mix well and refrigerate. Serve with wheat crackers.

(Thin ham can be substituted)

From: Parky Espolt
Source: Faye Mandrell

SAUSAGE CHOWDER

SOUP

Serves: 4

Ingredients:

1 1/4	lb	smoked kielbasa sausage
2	stalks	celery, diced
2	med	onions, diced
2	cups	diced tomatoes with juice
2	cups	kidney beans with juice
1	Tbs	chicken bouillon
1	cup	water
1/2	tsp	cumin
1/2	tsp	garlic powder
1/2	tsp	thyme
1		bay leaf
2	med	potatoes, boiled and diced

Directions:

Cut sausage into bite size pieces and saute five minutes. Add celery and onion and saute another five minutes. Add tomatoes, beans, chicken bouillon, water and spices. Bring to a boil. Reduce heat and simmer 15 minutes, remove from heat and add potatoes. Serve with warm rolls and beer.

From: Ty Ward

Source: Waddill Group Cookbook

SAUSAGE SQUARES

**(BRUNCH)
FINGER FOODS**

Serves: 8

Ingredients:

1/2	cup	bisquick
1/3	cup	milk
1/4	cup	mayonnaise (divided)
1	lb	sausage
1/2	cup	chopped onion
1		egg (beaten)
2	cups	sharp cheddar (shredded)
2	4 oz	Cans/ chopped green chilies (drained)

Directions:

Combine bisquick, milk and 2 Tbs mayonnaise. Stir well and spread mixture in greased 9X13 baking dish. Set aside. Cook sausage and onion till brown, crumbling meat. Layer over bisquick mix. combine egg, cheese and chilies spread over sausage. Bake at 350* for 30 minutes. Let stand 5 to 10 minutes before serving. Cut in squares to serve.

From: Parky Espolt

SCRAMBLED EGG CASSEROLE

BRUNCH

Serves: 10

Ingredients:

Cheese Sauce:		
5	Tbs	butter, divided
2 1/2	Tbs	all purpose flour
2	cups	milk
1/2	Tsp.	salt
1/8	Tsp	pepper
1	cup	shredded american cheese (4 ounces)
1	cup	cubed fully cooked ham
1/4	cup	chopped green onions
1	dozen	eggs, beaten
1	4 oz	can sliced mushrooms, drained
Topping		
1/4	cup	butter, melted
2 1/4	cup	soft bread crumbs

Directions:

In a saucepan, melt 2 tablespoons butter; blend in flour and cook for 1 minute. Gradually stir in milk; until thick. Add salt, pepper and cheese; stir until cheese melts. Set aside. In a skillet, saute ham and green onions in remaining butter until onions are tender. Add eggs and cook over medium heat until eggs are set; stir in the mushrooms and cheese sauce. Spoon into a greased 13-in X 9-in X2in. baking pan. Combine topping ingredients; sprinkle evenly over casserole. cover and refrigerate overnight. Bake, uncovered at 350* for 30 minutes.

Source: Mary Anne McWhiter, Pearland, Texas

From: Parky Espolt

SMOKEHOUSE SAUSAGE AND BLACK BEANSOUP³

Serves: 4

Ingredients:

1	Tbs	oil
1/2	lb	kielbasa, cut into 1/2 inch pieces
1		(11 1/2 oz) can bean with bacon soup
1		soup can water
3/4	cup	picante sauce
1		(15 oz) can black beans, rinsed and drained
2		green onions, sliced
		sour cream for garnish
		shredded cheese for garnish
		chopped cilantro for garnish

Directions:

In medium saucepan, heat oil over medium-high heat. Add kielbasa and cook until browned. Pour off fat. Add soup, water, picante sauce and beans. Heat to a boil. Reduce heat to low, cover and cook 10 minutes. Add green onions. Garnish with sour cream, cheese and cilantro.

Source: Ty Ward
4/3/96 Dallas Morning News

SOUR CREAM POUND CAKE

CAKES

Serves: 12

Ingredients:

		Batter:
1		Yellow boxed cake mix
1/2	Cup	Sugar
1/2	Cup	Cooking oil
1	Cup	Sour cream
4		Eggs
		Cinnamon sugar mixture:
3	Tbs	Brown or white sugar
2	Tsp	Cinnamon
1/2	Cup	Chopped nuts
		Glaze:
1	Cup	Powdered Sugar
2	Tbs	Milk
1/2	Tsp	Vanilla

Directions:

Cinnamon Sugar mixture

Combine cinnamon, sugar and pecans set aside.

Batter:

Combine cake mix with 1/2 cup of Sugar, oil and sour cream mix thoroughly, add eggs one at a time beating well after egg addition. Pour 1/2 batter into a greased and floured 10" bundt pan, sprinkle with 1/2 the cinnamon, sugar mixture, add remaining batter and sprinkle with remaining sugar mixture.

Bake 1 hour in 350* oven. Cool in pan 10 minutes and remove from pan.

Glaze:

Combine 1 cup powdered sugar, 2 Tbs milk and 1/2 Tsp vanilla. Pour over cake while warm.

From: Parky Espolt

SOUTHERN LIVING 92 BISCUITS

BREAD

Serves: 4

Ingredients:

1/2	cup	margarine
2	cups	self-rising flour
3/4	cup	buttermilk
		melted butter

Directions:

Cut margarine into flour with pastry blender till crumbly. Add buttermilk and stir till moistened. Turn onto lightly floured surface, knead about 3-4 times. Roll and cut with 2 inch cutter, place on lightly greased baking sheet. Bake at 425* for 13 - 15 minutes. Brush with melted margarine.

Source: Tamara Ward

SPAGHETTI SOUP

SOUP

Serves: 4

Ingredients:

1		green pepper
1	lbs	hamburger
3	cups	cut spaghetti (uncooked)
1	large	onion
1	large	clove garlic
1	large	can tomatoes (with juice)
1/2	tsp	thyme
1/2	tsp	oregano
1/2	tsp	black pepper
1	long	hot red pepper

Directions:

Brown dry spaghetti in 2 Tbs fat. Set aside. Brown onion, green pepper and hamburger after you have drained the spaghetti, then put all ingredients in 2 quarts boiling water and cook until done.

This soup will keep several days and the more you reheat it the better it gets.

From: Parky Espolt

SPECIAL CHICKEN

(POULTRY)
CHICKEN

Serves: 6

Ingredients:

6		chicken breast (boneless)
1	pkg	dried beef
6	strips	bacon
1	can	mushroom soup
1	1/2 pint	sour cream

Directions:

cover bottom of baking dish with dried beef. Place chicken breast on top of beef. Put 1 strip of bacon over each breast. bake 30 minutes in oven at 350*. Mix together the mushroom soup and sour cream. Pour over chicken and bake 25 - 30 minutes more.

From: Tamara Ward

SPICED ORANGE TEA MIX

BEVERAGES

Serves: 1

Ingredients:

	SOURCE	TY WARD
1	cup	powdered orange breakfast drink mix
1	pkg	presweetened lemonade mix (3.4 oz)
2/3	cup	instant tea
1/4	cup	sugar
1/2	tsp	ground cinnamon
1/2	tsp	ground cloves
1/2	tsp	ground ginger

Directions:

Mix all ingredients. Store in tightly covered container. To prepare beverage, dissolve 2 to 3 teaspoons tea mix in 1 cup boiling water, cranberry juice or dry red or white wine.

Makes about 2 cups of mix.

Spiced Lemon Tea Mix: Omit the orange breakfast drink mix and increase lemonade mix to 3 packages.

SPONGE CAKE

CAKES

Serves: 12

Ingredients:

1	Box	Yellow cake mix
4		Eggs
3/4	Cup	Sherry wine
1	Pkg	Instant vanilla pudding
3/4	Cup	Cooking oil
1	Tsp.	Nutmeg

Directions:

Bake at 325* or 350* for 45 minutes in angel food pan or bundt pan.
While it is still warm dust with powdered sugar.

From: Parky Espolt

SPOON ROLLS

BREAD

Serves: 20

Ingredients:

2	cups	Warm water
2	Pkgs	Dry yeast (rapid rise)
1 1/2	sticks	Margarine, melted
4	cups	Self-rising flour
1/4	cup	Sugar
1/4	tsp	Salt
1		Egg, beaten

Directions:

Heat oven to 400*

Dissolve yeast in warm water, mix sugar, salt and melted margarine, add to flour. Combine all ingredients with beaten egg, put in large airtight bowl and store in refrig for up to 7 days. Spoon dough into "pam sprayed" muffin tins. Bake until brown about 20 minutes.

Rolls will rise while baking.

This is from Tammy's Newcastle cookbook and the batter can be kept in refrig for a week. No need to let rise.

From: Parky Espolt

STRAWBERRY-BUTTERMILK ICE CREAM DESSERT

Serves: 10

Ingredients:

	SOURCE	COOKING LIGHT, JUNE 1998
2 1/4	cups	strawberries
1/2	cup	sugar
1/4	cup	thawed orange juice concentrate, undiluted
2	tsp	vanilla extract
1	tsp	strawberry extract
1	large	banana (ripe)
2	cups	low-fat buttermilk
		orange rind strips (optional)

Directions:

Place the first 6 ingredients in a food processor; process until smooth. Combine strawberry mixture and buttermilk in freezer can of an ice cream freezer; freeze according to the manufacturer's instructions. Spoon ice cream into a freezer-safe container; cover and freeze 1 hour or until firm. Garnish with orange rind strips, if desired. This ice cream does not re-freeze well.

SWEET AND SOUR SAUCE

SAUCES

Serves: 4

Ingredients:

3/4	cup	pineapple juice
1/4	cup	brown sugar
1/4	cup	vinegar vinegar
1	Tbs	cornstarch
1	Tbs	soy sauce

Directions:

Combine all ingredients in medium saucepan; cook over medium heat, stirring constantly, until sauce thickens and becomes clear. Makes 1 1/2 cups.

TAMALE SOUP

SOUP

Serves: 4

Ingredients:

1	lb	hamburger meat
1	med.	onion, chopped
1		green pepper, chopped
1	can	stewed tomatoes
2	cans	pinto beans (undrained)
1	can	10 oz, cream corn
1	can	10 oz, beef bouillon
1	pkg	taco seasoning mix
1/2	tsp	cumin
2		cans or jars tamales, spicy version

Directions:

Brown first three ingredients and drain. Add all other ingredients except tamales. Simmer for one hour. Add tamales before serving.

From: Ty Ward

Source: Waddill Goup Cookbook

TOMATO SPICE CAKE

(DESSERT)
CAKES

Serves: 12

Ingredients:

	SOURCE	Ty Ward
2 1/4	cups	all-purpose flour
1 1/3	cups	sugar
4	Tsp.	baking powder
1	Tsp.	baking soda
1 1/2	Tsp.	allspice
1	Tsp.	cinnamon
1/2	Tsp.	ground cloves
1	10oz can	condensed tomato soup
1/2	cup	shortening
2		eggs
1/2	cup	water

Directions:

Preheat oven to 350°F. Spray pam nonstick-stick spray on Bundt pan and coat with sugar. Measure dry ingredients into large bowl. Add soup and shortening. Beat at low to medium speed for two minutes. Add eggs and water. Beat two minutes or more. Pour into Bundt pan at 350°F for 50 to 60 minutes or until done. Cool right-side-up in pan for 15 minutes; remove from pan. Cool.

TY'S MEXICAN CORNBREAD

BREAD

Serves: 12

Ingredients:

2	Small	Onions, chopped
2	Small	Green bell peppers, chopped
16	Ounce	Cream Corn, canned
16	Ounce	Corn, whole, canned
8	Ounce	Green Chiles, diced (Old El Paso)
1 1/2	Cups	Jack cheese, grated
2	Packs	Jiffy cornbread muffin mix
2/3	Cup	milk
2	Each	Eggs
2	Small	Hot peppers, diced

Directions:

Fry onion and bell peppers in bacon grease until tender. Mix in green chilies, both cans of corn, and cheese. After this is mixed well add cornbread mix, milk and eggs. Stir all ingredients together and pour into a greased pan (9X13). Top with chili powder before baking. Bake at 350* for 60 to 65 minutes until golden brown.

I like to store in the refrigerator overnight then heat in the microwave when ready to eat.

From: Don in Oklahoma City at Radio Shack 1984.

UPSIDE DOWN PINEAPPLE CAKE

CAKES

Serves: 12

Ingredients:

1/4	Cup	Soft margarine
1/4	Cup	Light brown sugar
1/2	Cup	Corn syrup
10		Pineapple slices (drained)
1		White cake mix

Directions:

Blend butter, sugar and syrup and spread in heavy black skillet. Arrange pineapple slices over mixture and bake at 375* for 15 minutes. Remove from oven and cover with cake batter (mixed as directed on box). Bake according to time given on package. Remove from oven and cool for two minutes then carefully turn out onto a large plate.

Good served hot or cold

(Ladies Aid cookbook)
Parky Espolt

YUM YUM SALAD

SALAD

Serves: 6

Ingredients:

2	cups	crushed pineapple
1		juice of lemon
1/2	cup	sugar
1	pkg	lemon jello (3 oz.)
1	cup	sharp cheese (grated)
1	cup	whipped cream

Dressing (Optional)

2	Tbs	chopped celery
2	Tbs	chopped green peppers
1/2	cup	mayonnaise
		few drops of lemon juice

Directions:

Heat pineapple, add juice from one lemon, 1/2 cup sugar. Stir well till sugar dissolves. Cool.

Dissolve lemon jello in 1 cup of hot water. Chill, when partly congeals, add grated sharp cheese, whipped cream, pineapple mixture. Mix well, pour into 8X8 dish. Chill.

When ready to serve, mix dressing together.

From: Parky Espolt

Note: Experiment, similar to Denton Book Recipe

Recipe Index by Category

Recipe Name	Category/Page
APPETIZER	
APPLE CRUMB CAKE.....	4
CHILI RELLENO (TEXAS CAVIAR).....	19
GREEN CHILI.....	31
ROTEL DIP.....	61
SALMON ROLL.....	64
BEANS	
ITALIAN BLACK BEANS AND RICE.....	36
BEEF	
BAR-B-Q BRISKET.....	7
BEEF BOURGERIGNON.....	8
GREEN CHILI.....	31
BEVERAGES	
SPICED ORANGE TEA MIX.....	73
BREAD	
APPLE BREAKFAST LASAGNA.....	3
BRAN MUFFINS.....	11
BROWN NUT BREAD.....	15
DUBART CLARK'S PUMPKIN BREAD.....	27
GARLIC BREAD.....	28
JALOPENO CORNBREAD.....	37
JALOPENO CORNBREAD (BERNICE PRINCE).....	38
PUMPKIN BREAD.....	55
PUMPKIN NUT BREAD.....	58
QUICK AND MOIST SOUR BREAD.....	59
QUICK BISCUITS.....	60
SOUTHERN LIVING 92 BISCUITS.....	70
SPOON ROLLS.....	75
TY'S MEXICAN CORNBREAD.....	80
BREAKFAST	
APPLE BREAKFAST LASAGNA.....	3
CARMEL BISCUIT RING-A-ROUND.....	17
BRUNCH	
ALL AMERICAN EGG BAKE.....	1
BREAKFAST PIZZA.....	13
BRUNCH EGGS.....	16
HAMBURGER QUICHE.....	34
IMPOSSIBLE CHICKEN 'N BROCCOLI PIE.....	35
POTATO CASSEROLE.....	54
SAUSAGE SQUARES.....	66
SCRAMBLED EGG CASSEROLE.....	67
CAJUN	
JUMBALAYA.....	39
CAKES	
BLACKBERRY WINE CAKE.....	10
CHOCOLATE CAKE.....	20
KAHLUA CHOCOLATE CAKE.....	40
LEMON DELIGHT CAKE.....	43

Recipe Index by Category

Recipe Name	Category/Page
ORANGE CHIFFON CAKE.....	49
PUMPKIN CAKE.....	56
PUMPKIN CAKE & CREAM CHEESE FROSTING.....	57
SOUR CREAM POUND CAKE.....	69
SPONGE CAKE.....	74
TOMATO SPICE CAKE.....	79
UPSIDE DOWN PINEAPPLE CAKE.....	81
	CASSEROLE DISHES
POTATO CASSEROLE.....	54
	CHICKEN
CHICKEN AND RICE.....	18
GOOD MORNING AMERICA CHICKEN.....	29
RUSSIAN CHICKEN.....	63
SPECIAL CHICKEN.....	72
	DESSERT
APPLE CRUMB CAKE.....	4
AUNT JAEMIMA'S PRALINE PUMPKIN PIE.....	5
BREAD PUDDING.....	12
CARMEL BISCUIT RING-A-ROUND.....	17
COCONUT FLAN.....	23
CRANBERRY BEAUTY SALAD.....	24
CRANBERRY CHERRY PIE.....	25
GRAPENUT PUDDING.....	30
KNOX BLOX JELLO.....	42
ORANGE PUDDING.....	51
PUMPKIN CAKE.....	56
PUMPKIN CAKE & CREAM CHEESE FROSTING.....	57
STRAWBERRY-BUTTERMILK ICE CREAM.....	76
TOMATO SPICE CAKE.....	79
	FINGER FOODS
ANTIPASTO TRAY.....	2
COCKTAIL SAUSAGES.....	22
SAUSAGE SQUARES.....	66
	MEATS
BARBEQUED RIBS.....	6
BAR-B-Q BRISKET.....	7
BEEF BOURGERIGNON.....	8
CHICKEN AND RICE.....	18
HAMBURGER QUICHE.....	34
PEG BRACKEN COUNTRY HAM.....	53
ROTEL SMOTHERED STEAK.....	62
RUSSIAN CHICKEN.....	63
	MISCELLANEOUS
BEER BATTER.....	9
	MUFFINS
OATMEAL RAISIN MUFFINS.....	47
	PIES
AUNT JAEMIMA'S PRALINE PUMPKIN PIE.....	5

Recipe Index by Category

Recipe Name	Category/Page
PORK	
PEG BRACKEN COUNTRY HAM.....	53
POULTRY	
DU BARK CLARK'S DOVE RECIPE.....	26
GOOD MORNING AMERICA CHICKEN.....	29
SPECIAL CHICKEN.....	72
SALAD	
CRANBERRY BEAUTY SALAD.....	24
GREEN SALAD.....	32
MIDDLE EAST BREAD SALAD.....	45
ORIENTAL SLAW.....	52
YUM YUM SALAD.....	82
SAUCES	
SWEET AND SOUR SAUCE.....	77
SEAFOOD	
LOBSTER BISQUE.....	44
MIKE'S SHRIMP BOIL.....	46
SOUP	
SAUSAGE CHOWDER.....	65
SMOKEHOUSE SAUSAGE AND BLACK BEAN SOUP.....	68
SPAGHETTI SOUP.....	71
TAMALE SOUP.....	78
VEGETABLES	
BROCCOLI-RICE CASSEROLE.....	14
CHRISTMAS CAULIFLOWER.....	21
GULLUER'S CREAMED CORN.....	33
ITALIAN BLACK BEANS AND RICE.....	36
ONION ROASTED POTATOES.....	48

Table Of Contents

ALL AMERICAN EGG BAKE.....	1
ANTIPASTO TRAY.....	2
APPLE BREAKFAST LASAGNA.....	3
APPLE CRUMB CAKE.....	4
AUNT JAEMIMA'S PRALINE PUMPKIN PIE.....	5
BARBEQUED RIBS.....	6
BAR-B-Q BRISKET.....	7
BEEF BOURGERIGNON.....	8
BEER BATTER.....	9
BLACKBERRY WINE CAKE.....	10
BRAN MUFFINS.....	11
BREAD PUDDING.....	12
BREAKFAST PIZZA.....	13
BROCCOLI-RICE CASSEROLE.....	14
BROWN NUT BREAD.....	15
BRUNCH EGGS.....	16
CARMEL BISCUIT RING-A-ROUND.....	17
CHICKEN AND RICE.....	18
CHILI RELLENO (TEXAS CAVIAR).....	19
CHOCOLATE CAKE.....	20
CHRISTMAS CAULIFLOWER.....	21
COCKTAIL SAUSAGES.....	22
COCONUT FLAN.....	23
CRANBERRY BEAUTY SALAD.....	24
CRANBERRY CHERRY PIE.....	25
DU BARK CLARK'S DOVE RECIPE.....	26
DUBART CLARK'S PUMPKIN BREAD.....	27
GARLIC BREAD.....	28
GOOD MORNING AMERICA CHICKEN.....	29
GRAPENUT PUDDING.....	30
GREEN CHILI.....	31
GREEN SALAD.....	32
GULLUER'S CREAMED CORN.....	33
HAMBURGER QUICHE.....	34
IMPOSSIBLE CHICKEN 'N BROCCOLI PIE.....	35
ITALIAN BLACK BEANS AND RICE.....	36
JALOPENO CORNBREAD.....	37
JALOPENO CORNBREAD (BERNICE PRINCE).....	38
JUMBALAYA.....	39
KAHLUA CHOCOLATE CAKE.....	40
KNOX BLOX JELLO.....	42
LEMON DELIGHT CAKE.....	43
LOBSTER BISQUE.....	44
MIDDLE EAST BREAD SALAD.....	45
MIKE'S SHRIMP BOIL.....	46
OATMEAL RAISIN MUFFINS.....	47
ONION ROASTED POTATOES.....	48
ORANGE CHIFFON CAKE.....	49
ORANGE PUDDING.....	51
ORIENTAL SLAW.....	52
PEG BRACKEN COUNTRY HAM.....	53
POTATO CASSEROLE.....	54

Table Of Contents

PUMPKIN BREAD.....	55
PUMPKIN CAKE.....	56
PUMPKIN CAKE & CREAM CHEESE FROSTING.....	57
PUMPKIN NUT BREAD.....	58
QUICK AND MOIST SOUR BREAD.....	59
QUICK BISCUITS.....	60
ROTEL DIP.....	61
ROTEL SMOTHERED STEAK.....	62
RUSSIAN CHICKEN.....	63
SALMON ROLL.....	64
SAUSAGE CHOWDER.....	65
SAUSAGE SQUARES.....	66
SCRAMBLED EGG CASSEROLE.....	67
SMOKEHOUSE SAUSAGE AND BLACK BEAN SOUP.....	68
SOUR CREAM POUND CAKE.....	69
SOUTHERN LIVING 92 BISCUITS.....	70
SPAGHETTI SOUP.....	71
SPECIAL CHICKEN.....	72
SPICED ORANGE TEA MIX.....	73
SPONGE CAKE.....	74
SPOON ROLLS.....	75
STRAWBERRY-BUTTERMILK ICE CREAM.....	76
SWEET AND SOUR SAUCE.....	77
TAMALE SOUP.....	78
TOMATO SPICE CAKE.....	79
TY'S MEXICAN CORNBREAD.....	80
UPSIDE DOWN PINEAPPLE CAKE.....	81
YUM YUM SALAD.....	82