

Cooking
by
Faith
Baptist Church of Mesquite

1228 Newsom Road
Mesquite, TX 75149
(972) 288-8411



www.FaithMesquite.org

On behalf of the Student Ministry of Faith Baptist Church, I would like to offer heartfelt thanks to all who sacrificed time and effort to produce this recipe book. I would also like to thank those of you who purchase this book. Please know that the proceeds from the sales of this book are greatly appreciated and will be dedicated to serving God and His kingdom.

***Andy Little
Youth Pastor***

fbccrew

Faith's Student Ministry

*The goal of our student ministry is to
EXPRESS the love of Christ, and to
EQUIP believers to EXALT Him,
EMBRACE other believers, and
ENGAGE in service for the king.*

*These that have turned the world
upside down are come hither also.*

~ Acts 17:6



*A ministry of
Faith Baptist Church*

Youth Gatherings

Sunday Mornings @ 10:00
Bible Study

Tuesday Evenings @ 6:00
G.R.O.W.
(Go Reach Our World)

Tuesday Night @ 7:00
Teen Prayer Meeting

Wednesday Evenings @ 7:00
Upside Down

Faith Baptist Church 1941-2001

On Sunday, January 12, 1941, at three o'clock in the afternoon the Eastside Baptist Church was organized with 40 charter members. It had been started as a mission out of Central Baptist Church (Dallas), which was pastored by Reverend Luther C. Peak. Reverend Jack York was called as its pastor.

In 1946, the Eastside Baptist Church moved to Third and Ash Lane (Dallas) and was renamed Dallas Baptist Temple. On October 17, 1954, the congregation decided to purchase property on Rosemont Road (Dallas), and on September 15, 1955, Dallas Baptist Temple moved into their new building.

In August 1956, Reverend Truman G. Walker was called as associate pastor of DBT. He later moved on to pastor in Stephenville, TX and Hanley, TX. On April 1, 1962, Bro. Jack York resigned as pastor. The congregation then called Bro. Truman Walker as its pastor on April 8, 1962.

In January 1982, Bro. Dal Woodruff, who had grown up at Dallas Baptist Temple, now became its associate pastor.

On October 17, 1982, DBT held its last service on Rosemont Road and its first service with the Buckner Boulevard Baptist Church (N. Buckner Boulevard, Dallas). BBBC had been pastored by Bro. Luther C. Peak making this occasion very special. On October 30, 1982, a meeting was held and both memberships voted to merge and become the Faith Baptist Church.

On December 22, 1987, Faith Baptist Church purchased property on Newsom Road (Mesquite). In January 1988, they moved their service to a daycare adjacent to the new property while the new structure was built.

On January 1, 1989, FBC had its first service in their new building. A year later, Bro. Truman Walker retired, and on January 7, 1990, Bro. Dal Woodruff was voted in as the pastor of the Faith Baptist Church.

January 12, 2001, marked 60 years of ministry for this congregation.

Table of Contents

Appetizers & Beverages	1
Soups & Salads	11
Breads	24
Main Dishes	32
Casserole Meals	48
Meats	62
Vegetables & Side Dishes	72
Cakes	86
Pies	115
Cookies & Candy	124
Desserts	134
Miscellaneous	157
Cooking Tips	161
Index	166

APPETIZERS & BEVERAGES



*"For God hath not given us the
spirit of fear, but of power and of
love and of a sound mind."*

~2 Timothy 1:7~

CLAM SHRIMP DIP

- 1 – 8oz pkg. Cream Cheese, softened**
- 1 – 10oz. can Campbell's Cream of Shrimp Soup**
- 1 tsp. chopped parsley**
- 1 tsp. Horseradish**
- 1 – 7½ oz. can minced clams, drained**

Beat cream cheese until fluffy, and then add other ingredients.
Serve with chips or crackers.

Submitted by Lea Wright

COUNTRY CHEESE SNACKS

- 1 cup mayonnaise**
- 1 cup grated Parmesan Cheese**
- 1 pkg. (8oz.) Cream Cheese, softened**
- 2 green onions with tops, minced**
- Snack size Rye or Sourdough Bread, toasted**
- English Muffins or Bagels**
- Parsley Sprigs (Optional)**
- Green Olives, sliced (Optional)**

In a small bowl, combine the first four ingredients. Spread on bread; place on a baking sheet. Broil 4 in. from the heat until golden and bubbly, about 1-2 minutes. Garnish if desired with parsley and olives. Serve immediately. Yield: 2 cups spread.

Submitted by Susie Neely

*For I know that my redeemer liveth, and that he
shall stand at the latter day upon the earth.
~Job 19:25 ~ Tina Doyle*

CRESCENT-WRAPPED BRIE

1 (8oz.) can refrigerated crescent dinner rolls
1 (8oz.) round natural Brie Cheese
1 egg, beaten

Heat oven to 350 degrees. Unroll dough. Separate dough crosswise into two sections. Pat dough and firmly press perforations to seal, forming 2 squares. Place 1 square on ungreased cookie sheet. Place cheese at center of dough. With small cookie or canapé cutter, cut one shape from each corner of remaining square; set cutouts aside. Place remaining square on top of cheese round. Press dough evenly around cheese. Press to seal completely. Brush with beaten egg. Top with cutouts; brush with additional beaten egg. Bake at 350 degrees for 20-24 minutes or until golden brown. Cool 15 minutes before serving. Makes 12 servings.

Submitted by Susie Neely

ENCHILADA DIP

1 pkg. (8oz) Cream Cheese, softened
1 1/2 cups Mexican Style shredded cheese, divided
1 can (7oz.) chopped green chilies, undrained
1 tsp. garlic powder
1/4 tsp. chili powder
1/2 pound (8oz.) boneless skinless chicken breast, cooked, finely chopped
Snack crackers or chips

Beat cream cheese, 1 cup of the shredded cheese, chilies and seasonings in small bowl with electric mixer on medium speed until well blended. Stir in chicken. Spread into 9 inch pie plate. Bake at 350 degrees for 20-30 minutes or until dip is lightly browned and heated through. Sprinkle with remaining 1/2 cup shredded cheese. Let stand 10 minutes. Serve as a dip with crackers or chips.

Submitted by Susie Neely

HOLIDAY CHEESE BALL(LOG)

2 (8oz.) Cream Cheese
3/4 cup crumbled Blue Cheese – (4oz.)
1 cup sharp cheddar

Let stand at room temperature and then cream three cheeses together.

Then add:
1 small onion finely chopped (1/4 cup)
1 Tbsp. Worcestershire Sauce

Refrigerate 8 hours, shape into ball or log and roll in 1/2 cup chopped pecans or 1/4 cup chopped parsley. Refrigerate 2 more hours.

Submitted by Susie Neely

CHEESE ROLL

8½ oz. drained crushed pineapple
2 Tbsp. green onion, chopped
1 small can Hormel chopped ham or breast of chicken
1 Tbsp. green pepper, finely chopped
1 (8oz.) pkg. cream cheese
Pecans or almonds, optional

Combine and roll in pecans or almonds and serve with crackers.

Submitted by Betty Smith
Tillman County Oklahoma Cookbook

*This is the day which the Lord hath made; we will
rejoice and be glad in it. ~ Psalm 118:24 ~ Melissa Walls*

GARLIC CHEESE ROLL

2 small pkgs. American Cheese 1 bud garlic
1 pkg. cream cheese Chili powder
1 cup finely chopped nuts

Rub a mixing bowl real well with garlic; put all the cheese in the bowl and let set until room temperature. Mix well. Pour in nuts and form into 2 rolls. Sprinkle chili powder on wax paper and roll the cheese mixture until it is coated all over with the powder. Roll in wax paper and put in refrigerator. Slice and serve on crackers with olives sliced on top.

Submitted by Betty Smith
Tillman County Oklahoma Cookbook

FAVORITE DEVEILED EGGS

6 hard-cooked (bolloed) eggs, finely chopped
3 bacon strips, cooked and crumbled
1/4 cup mayonnaise
1 tsp. minced onion
1/2 tsp. salt, optional
1/2 tsp. pepper
1/4 tsp. prepared mustard
1 cup (4oz.) shredded cheddar cheese

In a bowl, combine the first seven ingredients until creamy. Shape into 1 inch balls. Roll in cheese. Cover and refrigerate until served. Yield: about 2 dozen.

Submitted by Susie Neely

*Bear ye one another's burdens, and so fulfill the
law of Christ. ~ Galatians 6:2 ~ Susie Neely*

OYSTER CRACKER PARTY MIX

1 (12 oz.) box Oyster Crackers
1 (8oz.) pkg. Cheese Twists
1 pkg. Italian Salad Dressing Mix
1 Tbsp. dillweed
2 tsp. lemon-pepper seasoning
1/4 tsp. red pepper
2 Tbsp. dried parsley
1/4 tsp. garlic powder
1/2 tsp. salt
1 cup oil

Place crackers and cheese twists onto baking sheet. Combine dressing mix, dill weed, peppers, parsley, garlic powder, salt and oil in bowl; mix well. Pour over crackers and cheese twists, tossing lightly. Bake at 350 degrees for 10 minutes or until browned, stirring frequently. Pour into brown paper bag and shake well. Place in serving dish. Yield: 1½ pounds.

Submitted by Retta Forrester

SAUSAGE BALLS

1 pound hot sausage
10 oz. grated sharp cheese

2 cups Bisquick

Mix well with hands; roll into bite size balls. Bake at 350 degrees on an ungreased cookie sheet for 12-15 minutes.

Submitted by Betty Smith
Tillman County Oklahoma Cookbook

To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

SAUSAGE DIP

**1 long pkg. of Owens or Jimmy Dean Pork Sausage
(Hot or Mild)**

2 (8oz.) cream cheese

1 (16oz.) sour cream

2 cans Rotel tomatoes, drained

1 can green chilies

Cook sausage into crumbly meat and drain. In large pot on medium heat stir cream cheese, sour cream, Rotel tomatoes and green chilies. Melt until creamy. Add meat and simmer for 10 minutes. Serve with Tostitos Chips.

Submitted by Deborah Swann

SESAME CHICKEN WINGS

1/2 cup soy sauce

2½ lbs. chicken wings

1/3 cup water

2 Tbsp. olive oil

1/4 cup sugar

Dash pepper

2 garlic gloves, minced

4 green onions, sliced

1 - 2 Tbsp. sesame seeds

with tops

In a large plastic bag or glass dish, combine all ingredients except chicken. Then add chicken and coat well. Cover and refrigerate 2 to 3 hours or overnight, turning occasionally. Remove chicken to a shallow rack in a baking pan. Discard marinade. Bake uncovered at 350 degrees for 30 minutes. Turn and bake 20 minutes longer or until tender. Yield: 6 to 8 appetizer servings.

Submitted by Betty Smith

(My cousin Hila Poole's recipe, Hepsibah Heritage Cookbook)

*Cheeses should be served at room temperature,
approximately 70 degrees.*

SPINACH DIP

1 pkg. vegetable soup mix	1 cup sour cream
1 (10oz.) frozen chopped spinach	1 cup mayonnaise
1 can water chestnuts, chopped	1 chopped onion

Mix together and chill.

Submitted by Betty Miller

PEANUTS PICANTE

1-3 small cloves of garlic, minced or pressed
1 Tbsp. olive oil
1½ - 2 pounds salted peanuts
1 Tbsp cayenne pepper
2 Tbsp. chili powder

Use heavy iron skillet or electric frying pan. Over high heat, cook oil and garlic 1/2 minute stirring constantly. Lower to medium heat. Stirring constantly, add peanuts, cayenne pepper and chili powder. Cook 5 minutes or until brown, stirring to keep peanuts from burning. Cool peanuts on a bread board for 15-20 minutes. Store in air tight jars. Tastes best after the first day.

Submitted by Kevin Bailey

Cut, raw vegetables arranged on a tray can make a decorative and colorful appetizer.

BLT BITES

16 to 20 cherry tomatoes
1 pound bacon, cooked and crumbled
1/2 cup mayonnaisse or salad dressing
1/3 cup chopped green onions
3 Tbsp. grated Parmesan cheese
2 Tbsp. snipped fresh parsley

Cut a thin slice off of each tomato top. Scoop out and discard pulp. Invert the tomatoes on a paper towel to drain. In a small bowl, combine the remaining ingredients; mix well. Spoon into tomatoes and refrigerate for several hours. (Prepare them several hours ahead to allow flavors to blend. To keep fresh, be sure to cover loosely with plastic wrap and refrigerate.)

Submitted By Susie Neely

"To be successful is to be helpful, caring and constructive, to make everything and everyone you touch a little bit better. The best thing you have to give is yourself." ~ Norman Vincent Peale ~

T2's KIDS PARTY PUNCH

1 bottle of Big K Lemon-Lime Citrus Drink Chilled

1 half gallon of Kroger's Strawberry Fruit Cocktail Juice
Chilled or Frozen

Mix together in punch bowl. Top with sliced strawberries, oranges,
or lemons.

Submitted by Betty Miller

PARTY PUNCH

1 qt. cranberry juice
1 cup orange juice
1/4 cup lime juice

1 cup pineapple
1/4 cup lemon juice
sugar to taste

Add 2 quarts ginger ale just before serving.

Submitted by Susie Neely

STRAWBERRY-LIME PUNCH

1 1/2 cups pineapple juice
2 Tbsp. lime juice
4 1/2 cups lemon-lime soda
1 pkg. (10oz.) frozen strawberries with sugar, thawed

1/2 cup orange juice
1/2 cup sugar

Combine juice with sugar. Stir until sugar is dissolved. Add
thawed strawberries. Slowly add lemon-lime soda. Stir just until
combined. Refrigerate until ready to serve. Yield: 16 (1/2 cup)
servings (about 12 5oz. punch servings)

Submitted by Kevin Bailey

Lime Punch - double the lime juice,
leave out the strawberries
1 Recipe = 10 5oz. servings
(20xs the recipe for 100 guests
for punch & coffee & cake reception)

MEXICAN COFFEE MIX

2 cups Carnation hot chocolate mix
2 cups Coffee-mate or Cremora instant creamer
1½ cups instant coffee
1½ cups sugar
1 tsp. cinnamon

Combine all ingredients and store in large air-tight jar. Stir 3-4 teaspoons mix into one cup hot water. Top with whipped cream and chocolate sprinkles.

Submitted by Kevin Bailey

SPICED TEA

2 cups Tang	1 cup sugar
1/2 cup lemon instant tea	1/2 tsp. cloves
1 or 1/2 tsp. cinnamon	1/2 cup instant tea

Mix all ingredients together and put in covered container.
Preparation: 2 Tbsp. (or more, to taste) of tea mixture to 1 cup of hot water.

Submitted by Lea Wright (Lynn Johnson)

COCOA MIX

16 oz. Coffee-mate	25.6 oz. powdered milk
32 oz. Hershey's instant chocolate	
2 pound powdered sugar	

Mix all ingredients together and put in covered container.
Preparation: 2 Tbsp. (or more, to taste) of cocoa mixture to 1 cup of hot water.

Submitted by Lea Wright (Lynn Johnson)

*I will lift up mine eyes unto the hills,
From whence cometh my help.*

*My help cometh from the Lord,
Which made heaven and earth.*

*He will not suffer thy foot to be moved;
He that keepeth thee will not slumber.*

*Behold, He who keepeth Israel
Shall neither slumber nor sleep.*

*The Lord is thy keeper;
The Lord is thy shade upon your right hand.*

*The sun shall not smite thee by day,
Nor the moon by night.*

*The Lord shall preserve thee from all evil;
He shall preserve thy soul.*

*The Lord shall preserve thy going
out and thy coming in,
From this time forth, and even for evermore.*

Psalms 121 ~ Dana Ann Woodruff

SOUPS & SALADS



THE PRAYER OF JABEZ

*Oh, that you would bless me indeed,
and enlarge my territory,
that your hand would be with me,
and that you would keep me from evil,
that I may not cause pain.*

I Chronicles 4:10

CREAMY VELVET CHICKEN NOODLE SOUP

3 cooked chicken breasts (cut in small pieces)
6 Tbsp. butter
1 cup half & half
1/2 bag (12oz) medium noodles

5 cups chicken broth
1/3 cup flour

Cook butter, broth, half & half and flour until mixed well. Add noodles. Cook until tender and add chicken. Salt & pepper to taste. Feeds approximately 3-4.

Submitted by Tina Doyle

OLD-FASHIONED VEGETABLE SOUP

1 onion(large)	Water (broth)*
3 carrots	2 stalks celery
2 potatoes	Salt
2 (8oz.) can tomato sauce	Pepper
Optional:	Whole kernel corn
Broth from cooking roast	Lima Beans
Leftover roast, cut up	English Peas
Hamburger meat	

Cook vegetables in water until tender. Add tomato sauce, salt and pepper. Add other ingredients desired. Cook until bubbly.

*** If using water instead of broth, add 3 beef bouillon cubes.**

**Submitted by Betty Smith
(Macedonia Baptist Church Cookbook)**

My favorite Bible hero is Moses.
~ Alicia Terry ~

TACO SOUP

1 pound hamburger meat	2 cans corn
1 can diced tomatoes	1 can pinto beans
1 can Rotel	1 pkg. Ranch Dip
1 pkg. taco seasoning mix	

Brown hamburger meat in large pot and drain. Add all ingredients to pot. Stir well and cook until bubbly. Serve over Fritos or tortilla chips with grated cheese. *May also cook in crock pot on high for 2 hours.

Submitted by Pam Holt

WEIGHT WATCHERS TACO SOUP

1 Cup = 2 points

1 lb Lean Ground Beef / Ground Turkey / Ground Venison
1 Onion
1 pkg. Original Ranch Dressing Mix
1 pkg. Taco Seasoning Mix
1 can Chili Beans
1 can Pinto Beans
1 can Mexican Flavor Stewed Tomatoes
1 can Regular Stewed Tomatoes
1 can Corn

Brown meat & onion and drain well. (I use lean ground beef, drain beef & onion in colander & rinse with hot water, then place back in the pot before adding other ingredients.) Add packages of mix to meat and stir in. Then add all other ingredients and simmer 1 hour. (I put the two cans of tomatoes in the blender first. This makes the soup thicker, a little more like chili. Then I add about $\frac{3}{4}$ cup water). You don't have to cook it for 1 hour...30 minutes will do just fine! Also, my family likes less beans, so I only use one can of Chili Beans. Excellent served with baked Tostitos chips or crackers.

Submitted by Kimberly Butler (Wendy Burton)

WEIGHT WATCHERS POTATO SOUP

(Without Garnishes)

16 oz frozen hash brown potatoes
1 can Fat-free chicken broth
2 c. Water
1 c. chopped onions
1/2 c. sliced carrots
1/2 c. chopped celery
1 can cream of chicken soup
1 can cream of celery soup
2 c. Fat-free milk

Combine hash browns, chicken broth, water, onions, celery, and carrots, in pot and simmer until carrots and celery are tender. Mash some of the hash browns as they soften. Add cream soups and milk. Stir and continue simmering until heated through.

1 cup = 3 points

Submitted by Kimberly Butler (Wendy Burton)

When preparing homemade soups, use margarine instead of butter and herbs instead of salt.

CHURCH SALAD

1 can cherry pie filling	1 8 oz. Cool Whip
1 cup miniature marshmallows	1 cup coconut
1 cup chopped pecans (optional)	1 can Eagle Brand milk
1 8 oz. can crushed pineapple, drained	

Mix all ingredients and refrigerate.

Submitted by Lea Wright (Pam Lawson)

COKE SALAD

1 pkg. Black Cherry Jell-O	12 ounces of Coke Cola
1 small pkg. cream cheese	1 cup chopped pecans
1 can crushed pineapple	
1 can (or jar) of Black sweet "Bing" Cherries	

Heat coke to the simmering stage. Add Jell-O and beat in softened cream cheese with electric mixer. Let come to jelling stage. Add drained and pitted cherries, drained pineapple and nuts.

Submitted by Betty Miller

CRANBERRY SALAD

1 can whole cranberries	1 cup boiling water
2 (3oz.) pkgs. Cherry gelatin	1 cup chopped nuts
2 cups chopped celery	
1 can (No. 2) crushed pineapple, drained	
1 cup chopped apples	

Mix gelatin with boiling water; add cold water and stir until dissolved. When it is syrupy, add cranberries, celery nuts and pineapple. Place in refrigerator until firm. This salad can be frozen. Yield: 12-16 servings.

Submitted by Betty Smith

BLUEBERRY SALAD

2 (3ounce) pkgs. Grape Jell-O
2 cups boiling water
1 (No. 2) can crushed pineapple
1 can blueberry pie filling

TOPPING:

1/2 pint sour cream	1 tsp. vanilla
1/2 cup sugar	1/2 cup nuts, chopped
1 (8oz.) package cream cheese	

Mix Jello with boiling water. Add crushed pineapple, not drained, and can blueberry pie filling. Place in refrigerator and let set. When congealed, mix and put topping on. Return to refrigerator. Yield: 8 servings.

Submitted by Betty Smith
Hepsibah Baptist Church Cookbook, Pittsburg, Texas

FRUIT SALAD

1 can crushed pineapple (including juice)
1 can Eagle Brand milk
1 can pie filling (any kind)
1 cup coconut
2 cups miniature marshmallows
1 (8 oz.) Cool Whip
1 cup nuts (if desired)

Mix ingredients together. Store in refrigerator. Yield: 2 nice bowls. Can be frozen.

Submitted by Betty Smith

For all have sinned, and come short of the glory of God.
Romans 3:23 ~ Tiffany Jett

FROZEN FRUIT SALAD

2 large (8oz.) Cool Whip
1 8 oz. carton sour cream
1 cup sugar
1 cup nuts
1 cup cherries
1 can crushed pineapple (15oz.) well drained
5 bananas smashed and covered with 4 tsp. lemon juice

Mix well and freeze in plastic container. (I use a tupperware bundt type bowl with a lid)

Submitted by Tina Brandt

CAULIFLOWER SALAD

1 head of cauliflower
1 tomato (cut into small pieces)
1/2 cup green onions or regular onions (chopped)
1 cup sliced or chopped pitted black olives

Dressing:

1 pkg. dry Ranch Style Hidden Valley Dressing Mix
1/2 pint sour cream
1 avocado (mashed)

Mix and blend with cauliflower mixture

Submitted by Betty Miller

Outlook determines outcome. ~ Betty Miller

CHILI CORNBREAD SALAD

- 1 pkg. cornbread mix
- 1 (4oz.) can chopped green chilies (undrained)
- 1/8 tsp. ground cumin
- 1/8 tsp. dried oregano
- 1 pinch rubbed sage
- ~~2 cups mayonnaise~~ *1 cup of each*
- ~~2 cups sour cream~~
- ~~2 envelopes Ranch Salad Dressing Mix~~
- 2 (15oz) cans pinto beans (rinsed & drained)
- 2 (15 1/4oz.) cans whole kernel corn (drained)
- 3 medium tomatoes (chopped)
- 1 cup chopped green pepper
- 1 cup chopped green onion
- 10 bacon strips (cooked & crumbled) or one can bacon bits
- 2 cups shredded cheddar cheese

3050 calories

1/16 = 190

*1/2 recipe - use
1 cup beans
1 cup corn*

Prepare cornbread according to package directions. Stir in chilies, cumin, oregano and sage. Spread in a greased baking pan. Bake at 400 degrees for 20-25 minutes. Cool. In a small bowl, combine mayonnaise, sour cream and dressing mix. Set aside. Crumble 1/2 of cornbread in a 9x13 dish. Layer with 1/2 of beans, mayonnaise mixture, corn, tomatoes, green peppers, onion, bacon and cheese. Repeat layers. Cover and refrigerate 2 hours.

Submitted by Kevin Bailey

CORNBREAD SALAD

- 1 pkg. cornbread mix – prepared and crumbled
- Green onions, chopped
- Celery, chopped
- Pimento, diced
- 1-2 Tbsp. Mayonnaise (More or Less to Your Liking)
- Salt and pepper to taste

Mix well and chill.

Submitted by Susie Neely

GREEN BEAN & TOMATO SALAD

1 pound fresh green beans, trimmed and cut in half
1 1/2 tsp. salt, divided
4 large plum tomatoes, cut into chunks
1/4 cup chopped fresh basil
2 Tbsp. extra-virgin olive oil
1 Tbsp. fresh lemon juice

Place the green beans in a large saucepan. Add 1 tsp. salt and enough water to cover the beans. Bring to a boil over high heat and cook covered for 6-8 minutes or until tender. Drain well. Meanwhile, in a salad bowl, combine the tomatoes, basil, olive oil, lemon juice and the remaining 1/2 tsp. salt, and mix well. Add the drained green beans and toss. Serve immediately at room temperature or cover and chill until ready to serve.

Submitted by Susie Neely

MARINATED GREEN BEAN SALAD

1 can French style green beans, drained
1 can green peas, drained
1 bell pepper, chopped
1 onion, chopped
1 small jar pimentos
4 stalks celery, chopped
1 cup white vinegar
1/2 cup oil
1 cup sugar
1 Tbsp. paprika
1 Tbsp. salt

Combine first 6 ingredients in a large bowl. Mix together vinegar, oil, sugar, paprika and salt. Pour over salad and let overnight.

Submitted by Kevin Bailey

ITALIAN ROMAINE SALAD

1 head (1¼ - 1½ pounds) romaine lettuce, cut or torn into 1 inch pieces
1/2 cup sliced ripe olives
1/2 cup sliced green olives
1/2 cup slivered white onion
1/2 cup slivered red onion
1/2 cup (2 ounces) shredded mozzarella cheese
3 Tbsp. thin anchovy strips (1/4 inch), rinsed and drained
1/2 cup bottled Italian dressing
1 Tbsp. dry Italian dressing mix
3 medium tomatoes, cut into 1/2 inch wedges

In large bowl, combine romaine, olives, onions, cheese and anchovies. Toss lightly. Cover and refrigerate. Pour dressing over salad and toss lightly to coat evenly. Sprinkle with dressing mix and garnish with tomatoes. Makes 10 servings.

Submitted by Betty Smith (Luby's Cookbook)

LAYERED LETTUCE SALAD

1/2 large head lettuce, torn into bite sized pieces (8 cups)
1 (15oz.) can small green peas, drained, or 1½ cups frozen peas, thawed
1/3 cup chopped onion
1/2 cup sliced celery
1/2 cup chopped red or green bell pepper
2 hard-boiled eggs, chopped
1 cup mayonnaise or salad dressing
1 Tbsp. sugar
1 cup shredded cheese
3 slices bacon, crisp-cooked, drained and crumbled

Place lettuce in a straight-sided salad bowl or 3 quart rectangular dish. Layer peas, onion, celery, pepper and eggs on top of lettuce. Combine the mayonnaise and sugar, spread over the top of the salad. Sprinkle top with cheese. Chill, covered for at least 8 hours. Just before serving, top with bacon. Yield: 6-8 servings.

Submitted by Kevin Bailey

RAMEN SALAD

1 package Beef Ramen Noodles
1 package Broccoli Slaw
1 cup Sunflower Kernels
1 cup toasted almonds
6 green onions, sliced
1 can mandarin oranges, drained

Mix all ingredients together. Note: To toast almonds, place
Slivered almonds in 300 degrees oven for 15-20 minutes, stirring
occasionally.

Dressing:

1/3 cup White Vinegar
1/2 cup oil
1/2 cup sugar
Ramen flavor packet

Combine and toss into salad.

Submitted by Retta Forrester via Doris Jackson

SPRINGTIME SALAD

1 head cauliflower – cut into small pieces
1 bunch broccoli – cut into small pieces
1 small red onion, chopped
1/4 cup bacon crumbled or 3oz. bacon bits
1/3 cup grated parmesan cheese (may be omitted)
1/3 cup sugar or sugar substitute to taste
1 cup mayonnalse
salt and pepper to taste

Refrigerate 4 hours before serving

Submitted by Greta Haines

VEGETABLE SALAD

1 can Leseur Peas, drained	1 cup diced celery
1 can white peg corn, drained	1/2 cup diced onion
1 cup diced bell pepper	salt & pepper
1 4oz. jar of plmento	
1 can French style green beans, drained	

Mix 1/2 cup of sugar, 1/2 cup of vinegar, 1/2 cup of oil and 2 tablespoons of water. Heat and stir until sugar dissolves. Pour over vegetables and refrigerate 8-12 hours.

Submitted by Retta Forrester

WALDORF SALAD

4 cups cubed Winesap apples
2 cups canned pineapple tidbits, drained
1 cup chopped celery
1/2 cup mayonnaise
1/4 cup whipping cream
1 Tbsp. powdered sugar
1 drop vanilla extract
1 Tbsp chopped walnuts

In a large bowl, combined apples, pineapple, celery and mayonnaise. Toss lightly to coat evenly. In a small chilled bowl using chilled beaters, beat whipping cream at high speed on electric mixer just until stiff peaks form. Do not over beat. Blend in sugar and vanilla. Fold into apple mixture. Cover and refrigerate at least 2 hours. Garnish with walnuts. Makes 9 servings.

Tip: Two cups cubed Granny Smith apples may be substituted for 2 cups of the winesap apples. Pecans may be substituted for walnuts.

Submitted by Betty Smith
(Luby's Cookbook)

MY FAVORITE COLESLAW

Cabbage, shredded	1/4 cup white vinegar
1/2 carrot, shredded	1/4 cup sugar
1 cup mayonnalse or salad dressing	Salt & pepper to taste

Place 1/3 head of cabbage in blender with 1/2 blender full of water. Blend until the biggest piece of cabbage disappears and turn off. Drain in colander and repeat until all cabbage is chopped. Drain well. Add rest of ingredients. You may add additional seasonings as desired.

Submitted by Betty Smith
Hepsibah Baptist Church Cookbook, Pittsburg, Texas

TEXAS POTATO SALAD

2 pounds small potatoes	1 (16oz.) jar salsa
1/2 cup green onion, chopped	3 Tbsp. olive oil
1/4 cup pickled Jalapeno peppers	
1/2 cup cheese, shredded	
1/4 cup fresh cilantro, chopped	

Cook potatoes in salted water until tender. Drain well. Cool, peel if desired, and cut into cubes. Combine salsa and olive oil, stir well. Arrange 1/2 of the potato slices in a shallow serving bowl. Spoon half of salsa mixture over potatoes. Sprinkle with half each of cilantro, green onions and peppers. Repeat layers. Sprinkle with cheese. Cover and place in refrigerator for at least 4 hours before serving. Yield: 6 servings.

NOTE: May use parsley instead of cilantro and canned chopped green chilies for Jalapenos.

Submitted by Betty Smith
Hepsibah Baptist Church Cookbook, Pittsburg, Texas

RANCH POTATO SALAD

2 pounds small red potatoes, cooked
1/2 cup sliced green onions
1 cup Ranch Salad Dressing
Paprika or black pepper
Crisp-cooked, crumbled bacon (or bacon bits)

Cut slightly cooked potatoes into 1 inch cubes. In large bowl, combine potatoes, onions, salad dressing and bacon. Toss gently. Dust with paprika. Serve warm or at room temperature.

(Note: For a little variety, add sliced black and green olives to this recipe. Makes a very unique, tasty potato salad)

Submitted by Susie Neely

PARMESAN BOW TIES

2 cups bow tie pasta
1/4 cup zesty Italian salad dressing
1/4 cup shredded Parmesan cheese
1 Tbsp. minced fresh parsley

Cook noodles according to package directions and drain. Transfer to serving bowl & add remaining ingredients. Toss to coat.
Yields: 4 servings.

Submitted by Susie Neely

*Be careful for nothing; but in everything by prayer
and supplication with Thanksgiving let your requests
be made known unto God. And the peace of God, which
passeth all understanding, shall keep your hearts and
minds through Christ Jesus. ~ Philippians 4:6-7*

*~ Susie Neely ~
~ Deborah Swann ~*

BREADS



*Lift up your eyes, and look on the fields;
for they are already white for harvest.
John 4:35*

RETTA'S BLACKEYED PEA CORNBREAD

Mix together:

1 cup cornmeal
1 teaspoon salt

1/2 cup flour
1/2 teaspoon soda

Add 1/2 cup oil and 1 cup buttermilk (or 1 cup milk with 2-3
Tablespoons of vinegar or lemon juice)
2 eggs

Then add 1 chopped onion, 1 pound of hot sausage (cooked &
drained) 3/4 cup of whole kernel corn, 1 cup black-eyed peas
(drained), and 10 oz. grated cheese. Mix well and bake in 13X9
greased pan at 350 degrees.

Submitted by Betty Miller

MAMA'S HUSHPUPPIES

Mix:

1/2 cup sifted flour
2 cups white or yellow corn meal
1 medium onion (chopped)
2/3 cup milk
Sifted flour drippings or oil

2 tsp. Baking powder
1 tsp. salt
1 egg beaten slightly

Mold in finger shaped rolls. Dredge in flour. Fry in drippings or oil.

Submitted by Betty Miller

*But they that wait upon the Lord shall renew their
strength; they shall mount up with wings as eagles;
they shall run, and not be weary; and they shall walk,
and not faint. ~ Isaiah 40:31*

~ Betty Miller ~

~ Renee Murfitt ~

BROCCOLI CORNBREAD

1 (10 oz.) pkg. frozen chopped broccoli, thawed
1 (8 ½ oz.) pkg. cornbread mix
1 cup (4oz.) shredded cheddar cheese
1/2 cup margarine, melted
1/2 tsp. salt
1/2 tsp. garlic powder
1/4 tsp. ground red pepper
3 large eggs, lightly beaten
1 medium onion, chopped

Press broccoli between paper towels to remove excess moisture. Combine cornbread mix and remaining 7 ingredients; stir well. Stir in broccoli (batter will be thick). Pour mixture into a greased 8-inch square pan. Bake at 375 degrees for 25 to 30 minutes or until golden. Let cool slightly and cut into squares. Yield: 9 servings.

Submitted by Kevin Bailey

STRAWBERRY BREAD

3 cups flour	1 tsp. soda
2 cups sugar	1 tsp. salt
4 eggs	1 tsp. cinnamon
1 1/4 cup chopped pecans	1 1/4 cup oil
2 cups frozen strawberries with juice	

Mix flour, sugar, soda and salt. Add remaining ingredients and mix well. Pour into well greased 9x5x3 inch loaf pan. Bake at 350 degrees for 1 hour.

Submitted by Retta Forrester

To make bread crumbs, toast the heels of bread and chop in a blender or food processor.

STRAWBERRY BREAD

1 cup strawberry jam	3 cups flour
1 cup sour cream	1/2 tsp. soda
1 cup butter	3/4 tsp. cream of tartar
1 1/2 cups sugar	1 tsp. vanilla
4 eggs	1 tsp. lemon extract

Fold sour cream into jam. In separate bowl, cream butter and sugar, add lightly beaten eggs and flour mix. Fold in vanilla and lemon extract. Bake in one cake pan (bundt or tube) or two loaf pans lined with wax paper. Bake at 325 degrees for one hour or until toothpick inserted in middle comes out clean.

Submitted by Lea Wright (Lynn Johnson)

MIMI JAN'S ZUCCHINI BREAD

3 cups flour	2 tsp. soda
1 tsp. salt	1/2 tsp. baking powder
1 1/2 tsp. cinnamon	3/4 cup seedless raisins
3 eggs	2 cups sugar
1 cup oil	2 tsp. vanilla
2 cups coarsely chopped zucchini	
1 8oz. crushed pineapple, well drained	

Preheat oven to 350 degrees.

Combine flour, soda, salt, baking powder, cinnamon and raisins.

Beat eggs. Add sugar, oil and vanilla. Beat until creamy. Stir in zucchini and pineapple. Add dry ingredients. Stir only until moistened. Pour batter into greased floured loaf pans. (3 regular or 6 small pans) Bake 50 to 55 minutes.

Submitted by Betty Miller via Jan Ogle

PULL APART BACON RANCH BREAD

**12 bacon strips, cooked and crumbled – or 1 (3oz. jar) real
bacon bits (NOT Bac-O's)
1 pkg. frozen dinner rolls, thawed
2 Tbsp. olive oil
1 cup mozzarella cheese, grated
1 (10oz.) pkg. Hidden Valley Ranch dressing mix**

Cut rolls into pieces and toss with olive oil. Sprinkle with bacon, cheese and Ranch mix and toss to coat. Arrange pieces on a baking sheet in the shape of a round loaf. Cover and let rise for 30 minutes or until doubled. Bake at 350 degrees for 15 minutes. Cover with foil and bake 5-10 minutes longer or until golden brown.

Submitted by Kevin Bailey

PUMPKIN BREAD

1 tsp. nutmeg	3 cups sugar
4 eggs	2/3 cups water
3 cups all purpose flour	1 tsp. cinnamon
1 cup oil	1/2 tsp. salt
2 tsp. soda	
1 cup pumpkin (fresh or canned)	

***May add raisins or nuts**

Mix wet ingredients first, then add dry. Pour into 3 small greased bread pans. Bake at 350 degrees for 50-60 minutes. Makes 3 one pound loaves or two large bread loaves.

Submitted by Susan Rhyne



HONEY'S GINGERBREAD

1/2 cup shortening	1 tsp. soda
1/2 cup sugar	1/2 tsp. salt
1 egg, beaten	1 tsp. ginger
3/4 cup molasses	1 tsp. cinnamon
2 cups flour	1 cup buttermilk

Cream the shortening and add the sugar gradually. Cream thoroughly. Blend in the eggs and molasses. Sift flour once before measuring. Then, sift flour, soda, salt, ginger and cinnamon together and add this to creamed mixture, alternating with the buttermilk. Pour into a well greased and floured pan. Bake at 375 degrees for 50 minutes.

Submitted by Tina Brandt (My Great-Grandmother's Recipe)

QUICK BRAN MUFFINS

1 1/2 cups sugar	3 cups flour
1/2 cup (heaping) shortening	2 1/2 tsp. soda
2 cups buttermilk	1 tsp. salt
1 cup 100% Bran	2 eggs
1 cup boiling water	2 cups Bran Buds

Pour boiling water over bran; let stand. Cream shortening, sugar, and eggs; add buttermilk and blend. Add Bran/water mixture; add Bran Buds. Sift in flour, soda, and salt mixture. Mix thoroughly. Pour into greased muffin tins (2/3 full). Bake at 400 degrees for 16-19 minutes. Makes about 4-dozen. (Mixture may be stored in refrigerator for 6 weeks)

Submitted by Lea Wright (Lynn Johnson)

A Big Part Of Loving Is Listening.

HAM AND CHEESE MUFFINS

2 cups self-rising flour (as a substitute for each cup of self-rising flour, place 1 ½ tsp. baking powder and 1/2 tsp. salt in measuring cup. Add enough all-purpose flour to equal 1 cup)
1/2 tsp. baking soda
1 cup milk
1/2 cup mayonnaise
1/2 cup finely chopped fully cooked ham
1/2 cups shredded cheddar cheese

In a large bowl combine flour and baking soda. Combine remaining ingredients; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups 2/3 full. Bake at 425 degrees for 16-18 minutes or until muffins test done. Makes about 1 dozen.

Submitted by Susie Neely

QUICK ROLLS

2 ¼ cups bisquick mix, divided
1 (8oz.) sour cream
1/2 cup butter, melted

Combine 2 cups bisquick mix, sour cream, and butter stirring well. Put remaining bisquick mix (1/4 cup) in small bowl. Drop dough by tsp. into mix. Roll around and form into balls. Place 3 balls into each greased muffin cup.

Bake at 350 degrees for 15-20 minutes or until brown.

Makes 1 dozen, and they are worth the effort!

Submitted by Greta Haines

*Remove bread, rolls or muffins from the pan quickly
after baking to prevent the bottom crust from
becoming too moist.*

1 HOUR ROLLS

2 cups buttermilk
3 pkgs. dry yeast
1 tsp. baking soda

6 Tbsp. sugar
2 tsp. salt
4 cups flour

In mixing bowl, dissolve yeast in lukewarm buttermilk. Add oil, sugar, salt and baking soda. Stir and add 4 cups flour. Knead a little on floured paper. Cut and place in greased pans. Grease top of rolls with oil. Let set for about 30 minutes or so until rolls rise double in size. Bake in 425 degrees oven until done.

Submitted by Lea Wright (Neletta Linney)

BALLOON BUNS

Mixture of cinnamon and sugar
Melted stick of butter
Package of Large Marshmallows
Can of Crescent Rolls

Roll a marshmallow in the butter, then in cinnamon and sugar mixture. Wrap marshmallow in a raw crescent roll. Roll crescent in butter then in the cinnamon and sugar mixture. Bake at 350 degrees until crescent roll is done (about 10 minutes). The marshmallow will melt and mix with all that butter, sugar and cinnamon. Not low fat or low sugar, but my goodness, they are good!

Dana Ann Woodruff

*And it shall come to pass afterward, that I will pour
out my spirit upon all flesh; and your sons and your
daughters shall prophesy, your old men shall dream
dreams, your young men shall see visions. ~ Joel 2:28
~ Clay Woodruff ~*

STAR CHEESE BISCUITS

1 cup bisquik	1 egg beaten
1/2 tsp. curry	Dash of Tobasco
1/4 cup butter, chilled	Dash of garlic powder
1 cup shredded cheddar	
1/4 cup shredded parmesan	

Preheat oven to 400 degrees. Mix dry ingredients. Cut in butter to make fine crumb mixture. Add cheese and egg and knead until smooth. Refrigerate for 30 minutes. Roll dough 1/8 inch thick on lightly flowered wax paper. Cut out small stars. Bake 10-12 minutes on lightly greased cookie sheet. Cool.

Submitted by Susie Neely

"When you become detached mentally from yourself and concentrate on helping people with their difficulties, you will be able to cope with your own more effectively." ~ Norman Vincent Peale

*Lord, thank you for this sink of dirty dishes;
we have plenty of food to eat.*

*Thank you for this pile of dirty laundry; we have
plenty of nice clothes to wear.*

*And I would like to thank you Lord, for those unmade
beds; they were so warm and comfortable last night. I
know that many have no bed.*

*My thanks to you Lord, for this bathroom, complete
with all the splattered mirrors, soggy grimy towels and
dirty lavatory; they are so convenient.*

*Thank you for this finger smudged refrigerator that
needs defrosting so badly; it has served us faithfully for
many years. It is full of cold drinks and enough
leftovers for two or three meals.*

*Thank you Lord, for this oven that absolutely
must be cleaned today. It has baked so
many things over the years.*

*The whole family is thankful for that tall grass
that need mowing, the lawn that needs raking;
we all enjoy the yard.*

*Thank you Lord, even for that slamming screen door.
My kids are healthy and able to run and play.*

*Lord, the presence of all these chores awaiting me says
you have richly blessed my family. I shall do them
cheerfully and I shall do them gratefully.*

*Thank you Lord
Submitted by Susie Neely*

MAIN DISHES



*"On our knees, we are the most powerful
force on earth." ~ Billy Graham*

*Pray without ceasing.
I Thessalonians 5:17*

CHICKEN POT PIE

1/4 cup butter or margarine
1/4 cup all purpose flour
2 1/4 cups chicken broth
1/2 tsp. salt
1/2 tsp. black pepper
3 1/2 cups chopped cooked chicken (skinless)
1 10 oz. pkg. frozen mixed vegetables, cooked
1/2 cup chopped celery
2 Pillsbury Pie Crusts

Melt butter in heavy sauce pan over low heat. Add flour. Stir until smooth. Add broth. Cook about 1 minute, stirring constantly until mixture is thickened. Stir in salt and pepper. Stir in chicken and cooked vegetables. Spoon mixture into pie crust. Cover with 2nd pie crust. Dot with butter. Bake at 400 degrees until brown.

Submitted by Tina Brandt

ONE DISH CHICKEN BAKE

1 box (6oz.) Stove Top Stuffing Mix for Chicken
1/2 stick (1/4 cup) butter or margarine, cut up
4 skinless, boneless chicken breast halves (5oz. each)
1 can (10 3/4 oz.) condensed cream of mushroom soup
1/3 cup sour cream or milk

Heat oven to 375 degrees. Have a 13x9 inch baking dish ready. Mix stuffing mix, butter and 1 1/2 cups hot water in a large bowl; set aside. Arrange chicken in baking dish. Mix soup and sour cream until blended. Spread evenly over chicken, then top with stuffing mixture. Bake 30 minutes or until chicken is cooked through.

Submitted by Kimberly Butler

MEXICAN CHICKEN

Chicken, boiled and de-boned
2 cans chicken broth
1 can mushroom soup
1 can cream of chicken soup
2 Tbsp. chili powder
2 Tbsp. onion, finely chopped
3-4 Jalapenos, finely chopped
Salt and pepper to taste
Tortilla chips
Grated cheese

Mix all ingredients (except tortilla chips and cheese) simmer for 15 minutes. Line 9x13 pan with crushed tortilla chips. Add mixture and cover with grated cheese. Bake at 350 degrees until cheese is melted.

Submitted by Dana Ann Woodruff

MEXICAN CHICKEN

4 chicken breasts, boiled and cut into bite size pieces
1 can cream of chicken soup
1 can Rotel tomatoes (diced, do not drain)
1 small can Pet milk
Enough chicken broth to make juicy
Grated cheddar cheese

Mix together soup, milk and Rotel tomatoes. Add chicken and enough broth to make juicy. Line a 13x9 casserole with Doritos. Pour mixture over chips and sprinkle with cheese. Bake at 325 degrees for about 30 minutes.

Submitted by Lea Wright

*He came to die on a cross of wood, but owned
the hill on which it stood. ~ Betty Miller*

HEARTY CHICKEN AND NOODLES

1 12 oz. pkg. "Reames" Home-style Frozen Egg Noodles
5 to 5½ cups water
5 tsp. chicken bouillon granules
2½ tsp. minced onions
2 cups cooked, cubed chicken (or 2, 5oz. cans de-boned chicken)
1¼ tsp. parsley flakes

Put water, chicken, onions and parsley in a large saucepan or Dutch oven. Bring to a boil. Add bouillon granules, dissolve. Drop in frozen noodles and stir to separate. Simmer for 50 minutes. Add more water as needed. Makes 8 one-cup servings. For color add cut carrots while cooking and sprinkle in 1/4 tsp. parsley just before serving.

Submitted by Susie Neely

CREAMY POBLANO CHICKEN

3 Tbsp. butter or margarine
1 large sweet onion, chopped
2 poblano chile peppers, seeded and diced
3 garlic cloves, minced
8 skinned and boned chicken breast halves, cut into bite-size pieces
1 tsp. salt & 1/2 tsp. pepper
1 (10¾ oz.) can cream of chicken soup, undiluted
1 (10¾ oz.) can cream of mushroom soup, undiluted
1 (8oz.) container sour cream
1 (8oz.) package shredded sharp Cheddar Cheese
Cornbread Waffles (Recipe on page 157)

Melt butter in Dutch oven. Add onion, chile pepper and garlic; sauté 5 minutes. Add chicken, salt and pepper; cook, stirring often, 8-10 minutes or until chicken is done. Stir in soups and sour cream until smooth. Add cheese and cook 7-8 minutes or until cheese is melted. Serve over Cornbread Waffles. Yield: 6-8 servings

Submitted by Kevin Bailey

JUDY CAMERON'S CHICKEN & DUMPLINGS

(Yes, I insisted she give me her recipe before they moved!)

(Take 2 cups broth out of pot where you boil a chicken and reserve it for dumpling mixing) Add a can of cream of chicken soup to chicken and broth. Add 4-5 chicken bouillon cubes.

Dumplings:

2 cups flour (Make a hole in the middle of flour on a board)

Add 2-3 eggs

Add broth until right texture

Put dumpling mixture on the counter and knead. Roll out thin and cut with a pizza cutter. Place dumplings in heating juice mixture and cook a few minutes until dumplings are done. It doesn't take long!

Submitted by Dana Ann Woodruff

OLD FASHIONED CHICKEN & DUMPLINGS

4 pound hen or large boiler-fryer

3 cups sifted flour

1/2 cup shortening

1 tsp. salt

2 tsp. baking powder

1 cup milk

Chicken can be boiled either whole or cut into serving pieces. Cook until tender, being sure you have plenty of broth. If you don't, add a can of chicken broth. A fryer will boil tender in about 1½ - 2 hours. Combine flour, salt, and baking powder. With pastry blender, cut in shortening. Add milk, mixing well. Knead lightly and roll in wax paper. Put in refrigerator for at least 2 hours before cutting into strips. (This is partly the secret to good dumplings). When chicken is tender, remove from pot. Bring the broth to a rolling boil. Roll out the dough to about 1/8 inch thickness. Cut into strips and drop a few at a time into the broth. Cover and continue simmering for about 20 minutes. If you desire, cut up small slivers of chicken and drop into dumplings while it is simmering. Be careful they do not stick, but do not stir so much that the dumplings break up. Makes 8 generous servings.

Submitted by Tina Brandt (My Grandmother's Recipe)

CHICKEN SPAGHETTI

4 chicken breasts, baked and cut up
2 (16 oz.) pkgs. of thin spaghetti, cooked
1 small can cream of chicken
1 small and 1 large can cream of mushroom
2 Rotel tomatoes – plain
1 large velveta cheese, melted

Mix together all ingredients, put in large casserole dish and heat until warm.

Submitted by Susie Neely

CHICKEN SPAGHETTI

4 chicken breast halves (with bone and skin)
1 stick butter
1 medium onion, chopped
8 oz. pkg. mushrooms, sliced (optional)
1 can tomato soup
1 can cream of chicken soup
1 can cream of mushroom soup
12 oz. pkg. spaghetti
1 cup mild cheddar cheese
Salt and pepper to taste

Place chicken in large pot with enough water to cover well and boil until chicken is tender. Remove chicken from broth to cool. Sauté onion bits in butter over medium heat until they start to soften, then add mushrooms and cook on high for about another 5 minutes. Remove from heat and set aside. Add water to broth to make it about 3 quarts and return to boil. Add spaghetti to broth and cook to desired tenderness. When spaghetti is done, drain most of liquid from it but leave a small amount (about a cup) for moisture. Stir in all of the soups and sautéed onions and mushrooms. Remove skin and bones from chicken and chop into small pieces and stir into spaghetti. Add salt and pepper to taste. Pour mixture into large baking dish and cover with cheddar cheese. Bake at 350 degrees for 25-30 minutes. Remove and let cool about 10 minutes before serving.

Submitted by Renee Murfitt

CHICKEN POTATO DELIGHT

1 can (10 ¾ oz.) condensed cream of chicken soup, undiluted
¾ cup sour cream
¼ cup milk
1 cup (or more) cubed cooked chicken
2 ½ cups (10oz.) shredded cheddar cheese, divided
2 ½ cups frozen shredded hash brown potatoes, thawed
1 can (2.8oz) French fried onions
1 cup crushed sour cream and onion potato chips

In a bowl, combine soup, sour cream, milk, chicken and 1¼ cups cheese. Spread three-fourths of the mixture in a 2 qt. baking dish. Sprinkle hash browns over the top and press down lightly. Spread with the remaining soup mixture. Sprinkle with onions, potato chips and remaining cheese. Bake, uncovered at 350 degrees for 1 hour or until bubbly. Let stand for 5-10 minutes before serving.
Yield: 6 servings.

Submitted by Kevin Bailey

CHICKEN A LA KING

1 (4oz) can mushrooms, drained (reserve juice)
1 small bell pepper, chopped
½ cup margarine or butter
½ cup flour
1 tsp. salt
¼ tsp. pepper
½ cup milk
¼ cup chicken broth
1 (4oz.) jar chopped pimento
2 cups cut up chicken or turkey

Cook and stir mushrooms and bell peppers in margarine over medium heat for 5 minutes. Blend in flour, salt and pepper. Cook over low heat, stirring constantly, until mixture is bubbly. Remove from heat. Stir in milk, broth and reserved mushroom liquid. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Stir in chicken and pimento; heat through. Serve over toast or rice.

Danah Woodruff

CHICKEN AND BROCCOLI BRAID

12 oz. cooked chicken chopped (2 cups or 3 breasts)
1 cup chopped broccoli
1/2 cup red pepper, chopped
1 garlic clove, pressed
4 oz. sharp cheddar cheese - 1 cup
1/2 cup mayonnaise *- or 1/4 mayo + 1/4 sour cream*
1 tsp. dill weed
1/4 tsp. salt
2 pkgs. refrigerated crescent rolls dough
1 egg white
2 Tbsp. almond pieces (if desired) *No*

Preheat oven to 375 degrees. Mix together first 8 ingredients. Lay out dough on large cookie sheet, pressing all seams together making one big rectangle. Cut strips down each long side of rectangle 1 1/2 inches apart, and only cutting in 3 inches on each side. Spread filling down middle of dough (which hasn't been cut). To braid, lift strips across from each other, twist and mash together over top of chicken mixture. Brush with egg white. Sprinkle with almonds. Bake 25-28 minutes or until golden brown.

Submitted by Susie Neely

*434 per 1/4
calories recipe*

CHICKEN AND RICE

3-4 chicken breasts
1 envelope onion soup mix
1 can cream of mushroom soup
2 cups minute rice
2 cups water

Brown chicken in covered skillet 5-10 minutes, turning as needed. Add water and soups, mix and stir well. Cook about 5 minutes; add rice and cook covered about another 5 minutes. Let stand for a few minutes before serving.

Submitted by Susan Rhyne

CHICKEN (OR PORK CHOPS) AND RICE

1 small box instant rice
1 can cream of celery soup
1 can cream of mushroom soup
1/2 cup milk
1 envelope dry onion soup mix
4-6 chicken breasts or pork chops

Grease 9x13 pan. Pour rice in bottom of pan. Heat and stir soups and milk and pour over rice and mix well. Lay chicken or pork chops on rice and sprinkle with dry onion soup mix. Seal with foil and bake at 325 degrees for about an hour.

Submitted by Susie Neely

JIFFY HAMBURGER STEW

1 pound hamburger meat	1 can (1 lb.) tomatoes
2 medium onions, chopped (1cup)	2 tsp. salt
2 cups diced potatoes	1/8 tsp. pepper

In large skillet, cook hamburger, onion and potatoes until meat is brown and onion is tender; drain off fat. Stir in tomatoes, salt and pepper. Heat to boiling; then reduce heat, cover and simmer for 5-10 minutes or until potatoes are tender, stirring occasionally.

Variations:

Bean Burger Hash: omit tomatoes, stir in 1 can Ranch style beans and 1/2 tsp. chili powder.

Bean Burger Stew: stir in 1 can kidney beans w/liquid and 1 tsp. chili powder with the canned tomatoes.

Submitted by Lea Wright (Faye Shadix)

CHILI

6 pounds meat
4 1/2 Tbsp. paprika
9 Tbsp. chili powder
3 Tbsp. white pepper
5 or 6 pods dried red pepper

3 cloves garlic
3 Tbsp. cumin seed
3 Tbsp. salt
9 cups water

Cook for 5 hours

Submitted by Shorty Roberson

CHILI

1 pound hamburger or turkey meat (browned & drained)
1 onion, chopped
1 green pepper, chopped (optional)
2 cans tomato soup
1 can red beans
Chili powder to taste

Brown meat, onion & pepper together, drain. Add soup, simmer 15-30 minutes. Add beans and chili powder. Cook for another 15-30 minutes. This is quick and easy to fix and it's delicious!

Submitted by Abbie Hill

*"Christ is the head of this house,
the unseen guest at every meal and the
silent listener to every conversation."
I have this by our phone in our kitchen. It is a
reminder not to gossip on the phone and around the
table at meal time. ~ Abbie Hill*

CHILI

2 pounds chicken	1 tsp. oregano
3 pounds center cut pork chops	1 Tbsp. cumin
7 pounds flank steak	1/2 tsp. MSG
1/2 pound beef suet	1 Tbsp. black pepper
1/4 cup chopped celery	4 tsp. salt
7 cups chopped tomatoes	5 Tbsp. chili powder
3 cups chopped green peppers	1 tsp. cilantro
6 long green chilies	1 tsp. thyme
1 1/2 qt. water	2 tsp. sugar
1 can beer	
2 cloves garlic, finely chopped	
4 pounds jack cheese, shredded	
Juice of 1 lime	

Cut chicken into pieces and combine with water in very large pan. Simmer two hours, then pour off broth and reserve. In 2 qt. saucepan combine celery, tomatoes and sugar. Simmer 1 1/2 hours. Boil chilies 15 minutes until tender. Remove seeds and cut in 1/4 inch squares. Mix oregano, cumin, MSG, pepper, salt, chili pepper, cilantro and thyme with beer until all lumps are dissolved. Add tomato mixture, chilies, beer mixture and garlic to chicken broth. Melt suet. Pour 1/4 drippings into skillet, add 1/2 pork chops and brown. Repeat for remaining pork chops. Add pork to broth mixture and cook slowly for 30 minutes. Cut flank steak into small cubes. Brown steak in remaining drippings. Add to pork mixture. Cook slowly for one hour. Add green peppers, simmer for 2 hours, stirring every twenty minutes. Add chicken to mixture and continue cooking for 1 hour. Cool for one hour, then refrigerate for 24 hours. Reheat chili before serving. About 5 minutes before serving, add lime juice and stir. Just before serving, top with cheese. Serves 4.

Submitted by Colby Allen

*And he (Elijah) arose, and did eat and drink, and went
in the strength of that meat forty days and forty
nights unto Horeb the mount of God.
I Kings 19:8 ~ Colby Allen*

KEVIN & MIKE'S OUT-O-SITE CHILI

Step One

2½ pounds Chilli Grind Ground Meat or Small Beef Cubes
1tsp. Shortening
1 can (14½ oz.) Beef Broth
1 can (8oz.) Tomato Sauce
2 tsp. onion powder
2 tsp. garlic powder
1 tsp. Beef Flavored Base or Instant Bouillon
1 tsp. Chicken Flavored Base or Instant Bouillon
1 cup water

In a Dutch Oven, brown beef (do not drain). Add beef broth and tomato sauce. Combine remaining ingredients and add to beef mixture. Bring to a boil; reduce heat, cover and simmer for one hour.

Step Two

2 tsp. ground cumin
1/4 tsp. white pepper
1/2 tsp. ground red pepper
1/2 tsp. salt
1/2 tsp. McCormick "Season All" Seasoned Salt
1/2 tsp. onion powder
1/2 Tbsp. McCormick Mexican Hot Chilli Powder
2 Tbsp. McCormick Texas Style Chilli Powder

Combine spices and add to chilli. Cover and simmer 45 minutes. Add water if the chilli gets too thick.

Step Three

1/4 tsp. ground red pepper
1/4 tsp. salt
2 tsp. paprika
1 tsp. ground cumin
1 Tbsp. chilli powder

Combine spices and add to chilli. Cover and simmer for 30 minutes. Makes 6 servings.

Submitted by Kevin Bailey and Mike Neely

HOT STUFF

2 pounds hamburger meat
2 cans green chilies
2 cans enchilada sauce
1 can cream of chicken soup
1 can cream of mushroom soup
1 large bag of Doritos

Brown meat and drain; mix together with other ingredients. Place Doritos in oblong dish and pour mixture over Doritos. Cover with grated cheese. Place in preheated 350 degree oven until cheese melts. Serve with salad.

Submitted by Lea Wright (Betty Napier)

CROCK-POT ENCHILADAS

1½ pounds hamburger meat (or chicken)
1 large onion, chopped
1 can cheddar cheese soup
1 can cream of mushroom soup
1 can golden mushroom soup
1 can red enchilada sauce (mild or hot)
1 small can chopped green chilies
12 corn tortillas

Brown meat with onion. Drain and put in crock-pot. Add all ingredients except for tortillas. Cook 4 hours on high or 8 hours on low. One hour before you are ready to serve, tear up tortillas and place in the pot. (It's really good served on top of rice too.)

Submitted by Susie Neely

*And we know that all things work together for good to
them that love God, to them who are the called
according to his purpose. Romans 8:28
~ Mary Barina~*

IMPOSSIBLE CHEESBURGER PIE

**1 pound ground beef
1 cup chopped onion
1/2 tsp. salt
1 cup shredded cheddar cheese
1 cup milk
1/2 cup Bisquick
2 eggs**

Heat oven to 400 degrees. Cook ground beef and onion; drain. Stir in salt. Spread in greased 9 inch pie plate. Sprinkle with cheese. Stir remaining ingredients with fork until blended. Pour into plate. Bake 25 minutes or until knife inserted in center comes out clean. 8 servings

Submitted by Kevin Bailey

PARTY PIZZAS

1 pound hamburger meat	1 tsp. garlic salt
1 pound Velveeta Cheese	1 pkg. party rye bread
1 pound hot sausage	
2 Tbsp. Worcestershire Sauce	

Brown meats together, drain off fat. Add cheese to mixture and stir until it melts. Add your sauce and salt to the mixture; stir well. Take off of burner. Put on slices of party rye bread. (one loaf equals 42 slices) Heat in 325 degrees oven for just a few minutes. These can also be frozen.

Submitted by Betty Smith
(Tillman County Oklahoma Cookbook)

*Your word is a lamp unto my feet, and a
light unto my path. Psalm 119:105
~ Tina Brandt ~*

PIZZA BEANS

2 pounds fresh sausage	1 can kidney beans
2 cups chopped onion	1 can pork and beans
1 cup chopped celery	1 can pizza sauce
1 can green beans	1 can tomato soup
1 can yellow beans	1 cup brown sugar
1 can lima beans	2 Tbsp. mustard

Sauté sausage, onion and celery. Drain the 5 cans of beans, then mix with the sausage mixture. Add the pizza sauce, tomato soup, brown sugar and mustard. Mix together well. Put in a large roasting pan and bake at 300 degrees for 1½ hours.

Submitted by Betty Smith
(Mary Ruth Penn, Macedonia Baptist Church Cookbook)

COUNTRY BREAKFAST PIE

1 pound sausage	9 inch pie shell
1½ cup grated Swiss cheese	2 Tbsp. chopped onion
1 cup light cream (half & half)	4 eggs, slightly beaten
1/4 cup chopped red and green bell pepper (each)	

Cook and drain sausage. Mix cheese and sausage (drained very well) and sprinkle in pie shell. Lightly beat eggs in bowl and mix in rest of ingredients and pour in shell. Bake at 375 degrees for 40-45 minutes.

Submitted by Susie Neely

ELEPHANT STEW

Cut up 1 elephant (medium size) into bite-size pieces. This usually takes about 2 months. Add a mixture of vegetables and cover with water. Cook over gas fire or open pit for about 1 month, maintaining 475 degrees. This will serve about 3800 people. If more are expected, 2 rabbits may be added, but only if necessary. Most people don't like "hare" in their stew.

Submitted by Betty Smith

STUFFED PASTA SHELLS

1 box (12 oz) jumbo pasta shells

Filling:

1 bag (1 lb) frozen cut leaf spinach, thaw and squeeze

8 oz. thickly sliced extra-lean ham, diced

2 cups shredded cooked chicken

1 tub (15 oz.) part skim Ricotta cheese

1/2 cup grated Romano or Parmesan cheese

1/2 cup chopped parsley

1 1/2 tsp. each garlic and onion powder

3 cups (about 28 oz.) bottled Alfredo sauce

Garnish:

Chopped tomato & parsley

Heat oven to 350 degrees. Cook pasta, drain, and spread on baking sheet. Using only 1 1/2 cups Mozzarella cheese, mix the filling ingredients in large bowl just until blended. Spread 2 cups Alfredo sauce over bottom of large baking dish, and remaining 1 cup over bottom of smaller dish. Spoon about 2 Tbsp. filling into each shell. Arrange shells on sauce, stuffing side up in a single layer in both dishes. Bake both dishes 25 minutes or until sauce bubbles around edges. Sprinkle with remaining 3/4 cup cheese and bake uncovered 5 minutes or until cheese melts. Shortly before serving, sprinkle with tomato and parsley.

Submitted by Susie Neely

*"Whoever has a heart full of love always
has something to give." ~ Pope John XXIII*

FLAKY DELI SLICES

1 (15oz.) pkg. refrigerated pie crusts, softened as directed on package
1/4 cup grated parmesan cheese
1/4 pound thinly sliced cooked ham
1/4 pound thinly sliced pepperoni
4 oz. (1 cup) shredded cheddar cheese

Heat oven to 450 degrees. Remove crusts from pouches; unfold crusts. Press out fold lines. Sprinkle each crust with parmesan cheese. Top each crust with ham, pepperoni and cheddar cheese to within 1 inch of edges. Loosely roll up each crust. Place rolls seam side down on un-greased cookie sheet. Fold ends under. Bake at 450 degrees for 12-17 minutes or until golden brown. Cool 5 minutes. Slice and serve warm.

Submitted by Susie Neely

YAKI MESHI (FRIED RICE)

2 cups medium grain rice	salt
1 pound ground beef	pepper
1/2 medium onion, chopped	garlic powder
1 medium carrot, grated	soy sauce
2 eggs	
3 green onions	

Cook rice as directed, let cool. Brown beef, drain. Add onions and carrots. When carrots are tender, season with salt, pepper and garlic. Add green onions and eggs. Cook a few minutes until eggs are scrambled. Add soy sauce, rice and stir.

Submitted by Susie Neely

*Planned meals are faster to fix, since you
don't have to stop and stare at the pantry
and think "what will it be tonight?"*

RECIPES



CASSEROLE MEALS



*Yea, in the way of thy judgments, O Lord,
have we waited for thee; the desire
of our soul is to thy name, and to
the remembrance of thee.*

Isaiah 26:8

Andy Little, Youth Pastor

MEXICAN CASSEROLE

1 pound hamburger meat
1 12-count pkg. corn tortillas
1 onion, chopped (optional)
1 can cream of chicken soup
1 pound Velveeta cheese
1 12-count pkg. corn tortillas
1 can Ranch style beans, un-drained
1 can Rotel tomatoes, un-drained
Garlic salt & chili powder to taste

Brown meat and season with garlic salt and chili powder. Place 6 tortillas in 13x9 casserole dish. Spread in layers – meat, beans and onions. Slice cheese and put on top of onions. (Reserve some cheese for topping, if desired). Lay remainder of tortillas on cheese. Pour soup and Rotel tomatoes on top. (Put reserved cheese on here, if desired). Cover tightly with foil and bake at 350 degrees for 1 hour. (If you do not use onions, check after 30-40 minutes - if cheese is melted and it is hot, remove from oven.

Submitted by Lea Wright (Mary Milligan)

MEXICAN CASSEROLE

1 pound ground beef	1 can Rotel tomatoes*
1 can Ranch Style beans	1 medium pkg. Tostitos
1 can cream of mushroom soup	
1 large pkg. Longhorn Cheddar cheese	
1 can Ranch style beans	

Brown meat. Mix beans, Rotel and cream of mushroom soup. Heat mix until it comes to a boil. Shred cheese. Lay out on bottom of dish some Tostitos, then spread shredded cheese on top. Spread meat on top of cheese and cover with mix. Add more Tostitos on top of mix and more cheese on top of chips. Place in oven about 15 minutes or long enough to melt cheese.
*Puree Rotel in blender before mixing.

Submitted by Betty Smith
(Carolyn Draper, Macedonia Baptist Church Cookbook)

EASY HAMBURGER CASSEROLE

1 lb. salt & peppered ground chuck

Spread on bottom of casserole dish. Add **1 can of cream of mushroom soup**. (cream of celery, cream of chicken, etc. may be used)

Cover with **1 pound of tator tots**. Bake at 350 degrees until done for about 1 hour.

Submitted by Betty Miller

POOR MAN'S CASSEROLE

1½ pound ground chuck

2 large potatoes

1 large onion, sliced and separated

**1/2 green pepper, sliced
salt and pepper**

Brown meat slowly until crumbly. In a 1½ quart casserole, add 1/4 cup water. Layer half the meat, half the onion and half the potatoes. Sprinkle with salt and pepper. Repeat the layers and seasoning. Top with the green pepper slices. Cover to bake. Bake at 350 degrees for 1 hour.

Submitted by Betty Smith

(Mary Ruth Penn, Macedonia Baptist Church Cookbook)

*The oven does not need to be preheated when
cooking most meats or main dishes.*

CHILI BEEF CASSEROLE

1 pound ground beef
1 can cream of chicken soup
1 can of Ro-Tel Tomatoes
1/4 teaspoon Red Pepper
1 pkg. corn tortillas (10-12)
2 tsp. or more of cumin (ground comino)
1 large can of chili
1 onion (chopped)

Brown ground beef in skillet. Drain. Add the rest of ingredients. (Make sure to tear tortillas in small pieces). Blend well over medium heat. Bake in casserole dish until hot for about 25 to 30 minutes at 350 degrees. Top with grated American Cheese. Return to oven and let cheese melt.

Submitted by Betty Miller via Geneva Neely

EASY TACO CASSEROLE

1 pound ground beef
1 cup salsa
1/2 cup mayonnaisse or salad dressing
2 tsp. chili powder
2 cups crushed tortilla chips
1 cup (4oz.) shredded Colby cheese
1 cup (40z.) shredded Monterrey Jack cheese
1 medium tomato, chopped
2 cups shredded lettuce

In a saucepan, brown ground beef and drain. Add salsa, mayonnaisse and chili powder and mix well. In an un-greased 2 qt. baking dish, layer half of the meat mixture, chips and cheeses. Repeat layers. Bake uncovered at 350 degrees for 20-25 minutes or until heated through. Just before serving, top with tomato and lettuce. Yield: 6 servings

Submitted by Kevin Bailey

CORNBREAD SKILLET CASSEROLE

2 eggs, slightly beaten
1 cup yellow cornmeal
2 tsp. baking soda
1 tsp. salt
1 (17oz.) can cream style corn
1 cup milk
2-4 jalapeno peppers, finely chopped
1/4 cup vegetable oil
1 pound ground beef
1 large onion, chopped
2 cups (8oz.) shredded cheddar cheese

Combine first 8 ingredients in a bowl and set aside. Cook ground beef and onion together until meat is browned. Drain well and set aside. Pour half of the cornmeal mixture into a greased 10 1/2-inch cast iron skillet. Sprinkle evenly with beef mixture and top with cheese. Pour remaining batter on top. Bake at 350 degrees for 40-50 minutes. Let stand 5 minutes before serving. Yield: 6-8 servings.

Submitted by Kevin Bailey

*Hereby perceive we the love of God, because,
he laid down his life for us: and we ought to lay
down our lives for the brethren. ~ I John 3:16
~ Brad Palmer ~*

BAKED SPAGETTI CASSEROLE

1 cup chopped onion
1 Tbsp. butter or margarine
1 cup chopped green pepper
1 can (28oz.) tomato with liquid cut up
1 can (4oz.) mushroom stems & pieces, drained
1 can (2 1/4 oz.) sliced ripe olives, drained
2 tsp. dried oregano
1 pound ground beef, browned and drained
12 oz. spaghetti, cooked and drained
2 cups (8oz.) shredded cheddar cheese
1 can (10 3/4 oz.) condensed cream of mushroom soup
1/4 cup water
1/4 cup grated parmesan cheese

Cook spaghetti according to instructions. In a large skillet, sauté onion and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add ground beef. Simmer uncovered for 10 minutes. Place half of spaghetti in greased 13x9x2 in baking dish. Top with half of vegetable mixture. Sprinkle 1 cup cheddar cheese. Repeat layers. Mix soup and water until smooth. Pour over casserole, sprinkle with parmesan cheese. Bake uncovered at 350 degrees for 30-35 minutes.

Submitted by Retta Forrester

TAMALE CASSEROLE

1 can hot tamales	1 can hominy
1 can cream of chicken soup	1/4 can of water
1 8oz. jar of Cheese Whiz	Frito Corn Chips

Cut up tamales in bottom of casserole dish. Pour drained hominy over tamales. Mix cream of chicken soup and 1/4 can water and pour over hominy. Put in oven and heat until it bubbles. Take out of oven and sprinkle corn chips over soup. Put spoon size dabs of cheese whiz over the top. Return to oven and let heat until cheese melts and gets hot. Good served with salad and pinto beans.

Submitted by Retta Forrester

CHICKEN TORTILLA

Small bag of crisp tortillas (tostadas) 1 cup sour cream
1-3 cans chopped green chilies 1/2 tsp. garlic salt
1 can cream of mushroom soup 1 cup sliced ripe olives
1 can cream of chicken soup 3-4 Tbsp. margarine
4 cups cooked chicken, chopped
1 small onion, chopped
3/4 pound shredded cheese (Longhorn & Monterrey Jack)

Combine onion, soup, sour cream and chilies; blend well. Arrange half of tortilla chips and half of chicken in a greased 9x13 dish. Cover with half of soup mixture; spread evenly with a knife. Sprinkle with half of olives and half of cheese. Repeat layers; ending with cheese. Dot with butter. Bake at 350 degrees for approximately 30 minutes. This casserole can be frozen.

Submitted by Lea Wright

MEXICAN CHICKEN

1 chicken boiled and diced(I use frozen chicken breast strips, cooked in water, margarine, salt & pepper in the microwave)

1 can cream of chicken soup
1-2 cans of chicken broth
1 can cream of mushroom soup
2 Tbsp. onion
1-2 level Tbsp. of chili powder
1 small can of green chilies (chopped)

Mix diced chicken, 1 can cream of chicken soup, 1 can cream of mushroom soup, 1-2 cans of chicken broth, 2 Tbsp. onions, 1-2 level teaspoons of chili powder and 1 small can of green chilies, Bring to a boil and simmer 15 minutes. Pour half over crushed Doritos in casserole dish. Cover with Doritos and grated cheese. Repeat and cook at 350 degrees until completely hot, about 30 minutes.

Submitted by Betty Miller

MARY WAGNOR'S CHICKEN CASSEROLE

4-6 skinless, boneless chicken breasts (boiled and diced)
1/2 cup milk **8 oz. sour cream**
1 can cream of mushroom soup **3/4 tsp. salt**

Topping:

1 small Pepperidge Farm Herb Stuffing Mix
1 stick butter, melted
2 cups broth (from boiled chicken)
1 cup celery, sliced in small pieces
1 cup onions, diced

Sauté celery and onions in butter. Mix first ingredients and place in bottom of oblong casserole dish. Mix ingredients for topping, and then spread evenly over the chicken mixture. Cover with foil and bake at 325 degrees for 40 minutes. Remove foil for the last 5 minutes if you prefer the topping browned. THE GREAT THING ABOUT THIS DISH IS THAT THE CHICKEN MIXTURE CAN BE PREPARED THE NIGHT BEFORE AND REFRIGERATED, PUTTING THE TOPPING ON JUST BEFORE YOU BAKE.

Submitted by Lea Wright

KING RANCH CHICKEN

3 cups chicken, cooked and diced
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Rotel
Corn Tortillas, torn in bite-size pieces
2 cups shredded cheddar cheese

Mix soups and Rotel together and heat through. In 9x13 baking dish, alternate layers of torn tortillas, chicken, soup mixture and cheese. Repeat layers 1-2 more times. Bake at 325 degrees for 40 minutes.

Submitted by Pam Holt

CHICKEN ENCHILADA CASSEROLE

1 medium bag Doritos (taco flavored)
Chicken (I use pkg. breasts, or breasts and thighs)
1 can cream of chicken soup
1 can cream of mushroom soup
1 can Rotel tomatoes and green chilies (chopped)
1/4 cup bell pepper, chopped
1/3 cup onion, chopped
1 or 2 cups grated cheese
Garlic salt
Chili powder

Cook chicken, bone and cut into bite size pieces. (Save broth)
Put Doritos into bottom of baking dish and pour about 3/4 cup chicken broth over Doritos. Spread pieces of chicken over Doritos. Salt chicken with a little garlic salt. Spread chopped onion and pepper over chicken. Sprinkle 1/2 of cheese over this. Heat soups and 1/2 Tbsp. Chili powder with 3/4 cups broth from chicken. Pour this over other ingredients. Mash Rotel tomatoes well. Pour less than 1/2 can over casserole. Sprinkle with remaining cheese. Bake in 350 degree oven for 30 minutes.

Submitted by Betty Smith
(Recipe from Mildred Hines)

CHICKEN TACO CASSEROLE

1 can cream of chicken soup	1 onion (chopped fine)
1 can cream of mushroom soup	1 can boned chicken
1 tall can of Carnation cream	
1 small can chopped green chilies	
1/2 jalapeno (chopped fine)	
1 pkg. corn tortillas (10-12)	

Mix all of the ingredients well and heat on top of stove. Pour into casserole dish. Bake for 25-30 minutes at 350 degrees. Top with grated American Cheese. Return to oven and let cheese melt.

Submitted by Betty Miller via Geneva Neely

CHICKEN TACO CASSEROLE

2 cans boned chicken	1 onion, chopped
3/4 to 1 pound Velveeta, grated	1/2 stick butter
1 can cream of mushroom soup	3/4 cup cream
1 can cream of chicken soup	2 cans boned chicken
1 can chopped green chilies	
15 corn tortillas (torn into small pieces)	

Sauté onion in butter until transparent. Set aside. Mix soups, green chilies, cream, boned chicken and onions. Heat in microwave until soup dissolves. Add to tortillas which have been torn into pieces. Stir well. Pour into casserole dish, cover and bake at 350 degrees for 45 minutes. Sprinkle grated cheese on top. Bake 5-10 minutes more until cheese melts.

Submitted by Susie Neely

MEXICAN CHICKEN CASSEROLE

1-3 pound chicken, cooked and boned (reserve 1 cup chicken broth)
1 can cream of mushroom soup
1 can cream of chicken soup
1 can (4oz.) chopped green chilies
1 tsp. chili powder
1 Tbsp. picante sauce
1/3 tsp. garlic powder
1/4 tsp. black pepper
4 cups plus, tortilla chips
8 oz. grated mild cheddar cheese

Combine soups, chili powder, broth, chicken, pepper and sauces and mix well. In a 9x13 inch pan, layer chips (crushed) mix and add cheese. Repeat, always ending with cheese. Bake at 350 degrees for 30-40 minutes.

Submitted by Mae Woodruff
(Recipe from Retta Forrester)

EASY MEXICAN CHICKEN CASSEROLE

1 medium onion, chopped
4 chicken breasts, boiled and cut into bite sized pieces
1 large jar Jalapeno Cheese Whiz
2 cans cream of mushroom soup
2 cans chicken broth
1 large bag Nacho Cheese Doritos, crushed

Sauté onion in large pan. Add Cheez Whiz, soup, chicken and broth. Cook over low heat for 20 minutes. Add crushed chips and put all in a large casserole dish. Bake at 350 degrees for 20 minutes.

Submitted by Kevin Bailey

SAUSAGE HASH BROWN CASSEROLE

2 pounds pork sausage
8 oz. (2 cups) shredded cheddar cheese, divided
1 can cream of chicken soup, undiluted
1 cup (8oz.) sour cream
1 (8oz.) carton French Onion Dip
1 cup chopped onion
1/4 cup chopped green bell pepper
1/4 cup chopped red bell pepper
1/8 tsp. black pepper
1 (30oz.) pkg. frozen hash browns, thawed

Cook sausage and drain. In a large bowl, combine 1 1/4 cups cheese and next 7 ingredients. Fold in potatoes. Spread half into a greased 3 qt. baking dish. Top with sausage and remaining potato mixture. Sprinkle with remaining cheese. Cover and bake at 350 degrees for 45 minutes. Uncover and bake 10 more minutes.

Submitted by Kevin Bailey

CALIFORNIA CASSEROLE

2 medium-sized onions, chopped
2 pounds ground sausage
2 cans (1 lb. 2oz each) whole tomatoes
1 Tbsp. salt (or to taste)
2 tsp. oregano, crushed
1/4 cup salsa
1 dozen corn tortillas
4 cups shredded Monterey Jack cheese
2 ripe avocados, seeded, peeled and sliced
Sour Cream

In a large saucepan over medium heat, brown onion and sausage. Drain fat. Add tomatoes, salt, oregano and salsa. Mash to make sauce. Simmer, uncovered 15-20 minutes. Set aside to cool. Preheat oven to 325 degrees. On bottom of 13x9x2 inch baking dish, layer 6 tortillas, top with half of meat mixture and then half of grated cheese. Repeat layers. Bake 25 minutes. Remove from oven, and top with avocado slices and sour cream.

Submitted by Susie Neely

SAUSAGE CASSEROLE

1 lb. lean pork sausage	1 cup chopped onions
1 can cream of mushroom soup	1 bell pepper, chopped
1 can cheddar cheese soup	1 celery stalk, chopped
1 cup rice (cooked)	

Brown sausage and drain. Combine all other ingredients. Bake uncovered at 350 degrees for 1 hour.

Submitted by Tina Brandt

HASH BROWN CASSEROLE

1½ tubes of Ritz crackers, crumbled
Lawry's garlic salt - season to taste
1 can cream of chicken soup
2 cups mild cheddar cheese, grated
1 pkg. frozen southern style hash browns, thawed
1 1/2 cups sour cream
1 stick butter, melted and another 1/2 stick for Ritz Crackers

Mix all ingredients, except Ritz crackers in a bowl and spread in a long glass casserole pan. Make sure to use non-stick spray on the bottom. Season potatoes with garlic salt before mixing the rest of the ingredients. Moisten Ritz crackers a lot with melted butter and spread on top. Bake at 350 degrees for 1 hour.

Submitted by Diane Basham

BREAKFAST CASSEROLE

6 eggs
1 pound bulk sausage
1 tsp. salt
3 slices white toast, crushed into bread crumbs
1 cup shredded cheddar cheese
2 cups milk
1 tsp. dry mustard

Brown sausage in skillet and drain grease. Beat eggs with milk, salt and mustard. Layer bread crumbs, sausage and cheese in a 9x13 inch baking dish. Pour eggs and milk mixture over top. Cover and refrigerate over night. Cook in 350 degree oven for 40-45 minutes.

Submitted by Tina Brandt
(Given to me by my friend Keri Reynolds)

HAM AND MACARONI TWISTS

2 cups Rotini or elbow macaroni, cooked in unsalted water and drained
1½ cups (8oz.) cubed cooked ham
1 can (2.8oz.) French's French Fried Onions
1 pkg. (10oz.) frozen chopped broccoll, thawed and drained
1 cup milk
1 can (10¾ oz.) condensed cream of celery soup
1 cup (4oz.) shredded cheddar cheese
¼ tsp. garlic powder
¼ tsp. pepper

Preheat oven to 350 degrees. In 8x12 inch baking dish, combine hot macaroni, ham, broccoll and 1/2 can onions. In small bowl, combine milk, soup, 1/2 cup cheese and the seasonings; pour over casserole. Bake covered at 350 degrees for 30 minutes or until heated thorough. Top with remaining cheese and onions; bake uncovered for 5 minutes or until onions are golden brown. Makes 4-6 servings.

Submitted by Susie Neely

PASTOR DAL'S TUNA CASSEROLE

1 can cream of chicken soup	1 can tuna
1 can cream of mushroom soup	1 bell pepper
1 bag of egg noodles	1 can water
Potato Chips	

Sauté bell pepper in butter – add soups, water & tuna. Cook bag of egg noodles & drain. Pour mixture over noodles. Cover with potato chips. Bake about 20 minutes at 350 degrees. Serve with chips.

Submitted by Betty Miller

TUNA NOODLE CRISP

**4 ounces egg noodles
1/4 cup Crisco
1/3 cup chopped onion
2 Tbsp. chopped green pepper
1 - 10½ ounce can cheese soup
1/2 cup milk
1 Tbsp. pimento
1 tsp. pepper
1 – 6½-7 ounce can of tuna
1/2 to 1 cup bread crumbs, crushed Ritz crackers, Ranch
flavored potato chips or canned French fried onions.
(Depending on casserole dish and your taste)**

Cook noodles as directed and drain. Melt Crisco in skillet; add onion and pepper. Stir in soup, milk, pimento, salt and pepper. Add noodles and tuna. Spread mixture in a 1½ quart casserole dish. Sprinkle crumbs on top. Bake at 350 degrees for 25-30 minutes.

Submitted by Mary Bailey
(Kevin Bailey's Mom)

*"The family was ordained by God before he
established any other institution, even before he
established the church." ~ Billy Graham*

Life

*God gives us each but one short day
The time that we call life
To waste or cherish as we will
To spend in peace or strife.*

*One little day in which to do
Or else to leave undone
The work He gives us we must leave
It all at set of sun.*

*But one brief day in which to learn
That we are not our own
And that day's sweetest pleasure
Is to hush another's moan.*

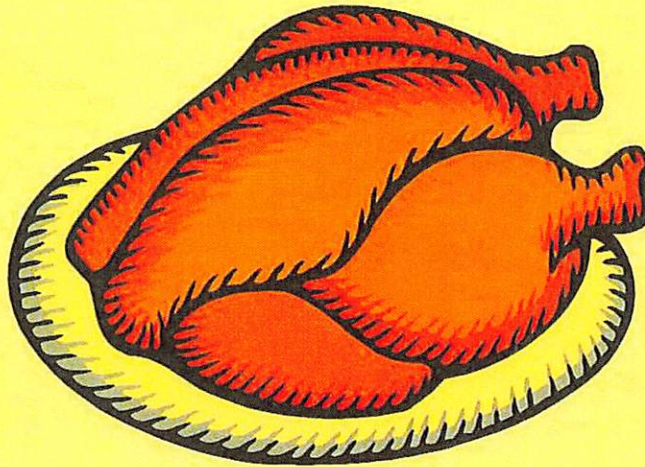
*That life of selfish living brings
No blessed eventide
While life of loving service finds
Deep joy on every side.*

*But one brief day, Oh help me, Lord
To use it as I should
Help for others in that day
To do some little good.*

*And when at twilight cool and dim
I heed Thy gentle call
Dear Lord, forgive me if for Thee
I've not used time at all.*

Submitted by Betty Miller

MEATS



*Therefore, my beloved brethren, be
steadfast, immovable, always abounding
in the work of the Lord, knowing that
your labor is not in vain in the Lord.
I Corinthians 15:58 ~ Pastor Dal Woodruff*

SMOTHERED STEAK

Round steak - cut into strips
Fresh sliced mushrooms
Diced tomatoes

Diced onion
Diced bell pepper

Place cut up round steak in a non-stick sauté pan. Add onions, peppers & mushrooms. Cook until meat is nearly done and vegetables are tender. Add diced tomatoes & just a little of the juice. Finish sautéing until tomatoes are warm. You may add more juice for sauce. No oil is needed; however, if meat does not produce some juices, add just a touch of olive oil when vegetables are added.

Submitted by Dana Ann Woodruff

SWEET & SOUR MEATBALLS

4 pounds ground beef
1¼ cup cracker crumbs
¾ tsp. ginger
2½ Tbsp. oil
1¼ cup brown sugar
3 Tbsp. soy sauce
1 cup chopped green pepper
3 can (13oz.) pineapple tidbits, drained (reserve syrup)

3 eggs
4 tsp. salt
¾ cup milk
5 Tbsp. corn starch
1 cup vinegar

Mix meat, crumbs, egg, salt, ginger and milk. Shape mixture by rounded tablespoons into balls. Heat oil in large skillet. Brown and cook meatballs. Remove and keep warm. Pour fat from skillet.

Mix cornstarch and sugar. Stir in pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet; cook over medium heat, stirring constantly, until mixture thickens and boils. Add meatballs, pineapple tidbits and green pepper. Heat in 350 degree oven for ten minutes. Serves 4.

Submitted by Sarah Allen

MONTEREY MEAT LOAF

2 pounds ground beef	1/4 tsp. pepper
2 cups bread crumbs	1/2 tsp. oregano
1/2 cup milk	1 Tbsp. chili powder
1/2 cup minced onion	2 eggs
2 tsp. salt	
1 (8oz.) pkg. Monterey Jack cheese, grated	

Mix all ingredients well. Place 1/2 of mixture in a loaf pan. Sprinkle 1/2 of the cheese over meat mixture. Top with remaining meat mixture. Bake at 350 degrees for 1 hour and 20 minutes. Remove from oven; sprinkle the remaining cheese over the top of meat. On top of cheese, place 1 tomato, peeled and sliced. Return to oven and bake another 10 minutes. Turn meat loaf out onto a platter with tomato side up.

Submitted by Betty Smith
(Gay Wilburn, Macedonia Baptist Church Cookbook)

MEAT LOAF

1 pound ground meat	1 tsp. pepper
1 can (8oz.) tomato sauce	1 small onion
1/2 tsp. salt	1 piece bread, toasted
1 egg	small amount of milk

Crumble toasted bread in a small amount of milk. Mix all ingredients together. Add 1/2 can tomato sauce over mixture. Pat out in loaf. Pour 1/2 can tomato sauce on top of loaf. Bake in oven for 1½ hours at 350 degrees.

Submitted by Retta Forrester

*When frying meat, sprinkle paprika over
it to turn it golden brown.*

MAMA'S PEPPER STEAK

3 cups hot cooked rice
1 pound lean beef or hamburger 1/2 inch thick
1 Tbsp. paprika
2 Tbsp. margarine
2 cloves of garlic, crushed
1½ cups beef broth or bullion in 1½ cups water
1 cup sliced green onions and tops or 1/2 cup onion, chopped or sliced
2 green peppers cut in strips
2 Tbsp. cornstarch
1/4 cup of water
1/4 cup soy sauce
2 large tomatoes cut in 1/8 size pieces

Brown meat in margarine, add broth and garlic. Cover and simmer for 30 minutes. Stir in onions and green peppers. Cover and cook 5 minutes more. Blend cornstarch, water and soy sauce. Stir 2 minutes. Add tomatoes and stir gently. Serve over beds of fluffy rice. "A Great Dinner For Six"

Submitted by Betty Miller

AUTHENTIC MEAT BALLS

1/2 Tbsp. chopped onion	2 eggs
2 pounds ground beef	1 cup bread crumbs
1 pound ground sausage	1/2 cup milk
1½ tsp. salt	1/4 tsp. allspice
1/2 tsp. pepper	1/2 cup brown sugar
1/4 tsp. ground cloves	1/4 tsp. ginger
1 (10.75oz.) cream of mushroom soup	
1 can water	

Combine onion, eggs, milk, salt, pepper, sugar, cloves, beef, sausage, bread crumbs, nutmeg, allspice and ginger mixing well. Shape into balls and fry until brown. Drain. Place meat balls into casserole dish. Add soup and water. Bake at 350 degrees for 45 minutes.

Submitted by Retta Forrester

EASY PLEASING MEAT LOAF

2 lb lean ground beef or ground turkey
1 pkg. (6oz.) Stove Top Stuffing Mix, any variety
2 large eggs, beaten
1/2 cup Kraft Barbecue Sauce

Heat oven to 375 degrees. Line 13 x 9 inch baking dish with foil; coat foil with nonstick spray. Mix meat, 1 cup water, the stuffing mix, eggs and 1/4 cup barbecue sauce in a bowl until blended. Shape into a 9½-inch long oval loaf; place in baking dish. Brush with remaining 1/4 cup sauce. Bake 1 hour or until cooked through and a meat thermometer inserted in center registers at least 160 degrees F.

Submitted by Kimberly Butler

CROCK-POT SWISS STEAK

2 round steaks, about 1/2 pound each, cut 3/4 inch thick
1/4 cup all purpose flour
1/2 tsp. ground black pepper
1 large onion, thinly sliced
2 carrots, sliced
2 stalks celery, chopped
1 can (15oz.) tomato sauce

Cut round steak into serving pieces. Place flour, salt and pepper in plastic bag. Add steak pieces, a few at a time, shake to cover with flour mixture. Place onion slices in bottom of stoneware, add meat on top. Top with carrots and celery and cover with tomato sauce. Cover and cook on low for 8-10 hours, or on high for 3-5 hours.

Submitted by Pam Holt

BRISKET MARINADE

5 to 6 pound brisket	1/2 bottle liquid smoke
1/2 bottle worcestershire sauce	garlic
celery salt	onion

Marinate overnight. Bake for 5-6 hours at 275 degrees. Pour barbecue sauce on top for last hour if desired.

Submitted by Susie Neely

SLOW-COOKER CHICKEN WITH MUSHROOM SAUCE

Put 2 pounds of chicken pieces in slow cooker. Combine 1 can cream of mushroom soup with 1/4 cup of water. Pour mixture over chicken. Drain 1 small can of mushroom slices and put on top of chicken. Cook on low heat for 7-9 hours. Serve with rice or noodles.

Submitted by Retta Forrester

CHICKEN AND CHIPS

1 can cream of chicken soup
8 oz. sour cream
1/2 cup hot sauce (more or less to taste)
1 cup cheddar cheese, grated
4 chicken breasts (cooked and cubed)
Nacho Chips

Mix first three ingredients and chicken. Layer 9x12 pan with nacho chips. Pour 1/2 mixture over top. Sprinkle with cheese, layer with chips again adding remaining mixture. Sprinkle with cheese. Cook for 20-30 minutes at 350 degrees.

Submitted by Greta Haines

SPICY PICNIC CHICKEN

1 cup buttermilk
1 1.25-ounce pkg. taco seasoning mix
1 cup parmesan bread crumbs
1/4 cup all-purpose flour
1-2 tsp. salt
1/2 tsp. pepper
8 pieces bone-in chicken, skin removed if desired
3 Tbsp. butter, melted

Heat oven to 400 degrees. Spray broiler pan with nonstick cooking spray. In shallow bowl, combine buttermilk and 1 tablespoon of the taco seasoning mix; mix well. In another shallow bowl, combine remaining taco seasoning mix, bread crumbs, flour, salt and pepper; mix well. Dip chicken pieces in buttermilk; coat with bread crumb mixture. Place on sprayed broiler pan. Discard any remaining buttermilk and coating mixture. Let chicken stand 10 minutes. Drizzle chicken with butter. Bake at 400 degrees for 45-55 minutes or until chicken is fork-tender and juices run clear. Makes 4 servings

Submitted by Greta Haines

GEESE SALSA

Pork Chops
1 chopped poma tomato
1 chopped onion
1 small chopped serano pepper

Cut pork chops in bite size pieces. Add 1 chopped poma tomato, 1 chopped onion, and 1 small chopped serano pepper. Stir fry in small skillet. Can be eaten with rice as a Mexican quick dish.

Submitted by Diane Jolly

SOUTHERN PORK CHOP SKILLET

4 Pork chops	2 Tbsp. brown sugar
1 can condensed beef broth	1 Tbsp cornstarch
2 large sweet potatoes, quartered	1 Tbsp. water
Generous dash of ginger	1/8 tsp. cinnamon
4 slices (1½ Inch thick) apple with skin	

Brown chops in skillet; pour off drippings. Stir in beef broth, brown sugar, cinnamon and ginger. Cover and cook over low heat for 15 minutes. Add potatoes; top each chop with a slice of apple. Cover; cook an additional 30 minutes or until tender. Remove chops, potatoes and apple to a plate. Stir cornstarch and water until smooth; gradually blend into soup. Cook stirring constantly, until thickened. Simmer for a few minutes. Pour sauce over chops. Serves 4.

Submitted by Betty Smith
(Nancy Shaw, Macedonia Baptist Church Cookbook)

SWEET AND SOUR PORK

1 pound boneless pork, cubed	2 Tbsp. sugar
1 (13¼ oz.) can pineapple tidbits	1 cup rice (uncooked)
1/4 cup vinegar	1 green pepper, cubed
1½ tsp. salt	1 tomato, cut in wedges
1/2 tsp. garlic salt	

In a large skillet, brown pork. Drain pineapple. Save juice and add water to juice to make 2½ cups; pour on pork. Add vinegar, salt, garlic and sugar to pork. Stir. Bring to a boil. Reduce heat. Cover and cook on low heat for 20 minutes. Remove cover and add rice. Cover and cook about 25 minutes or until liquid is absorbed and pork is tender. Stir in pineapple, green pepper and tomato. Reheat to serving temperature.

Note: Nice to add sliced water chestnuts, bamboo shoots or both at the end of cooking.

Submitted by Betty Smith
(Mary Ruth Penn, Macedonia Baptist Church Cookbook)

PASTOR DAL'S TURKEY RECIPE

(Recipe is for an approximate 12-15 pound turkey)

Preheat oven to 325 degrees. Upon completion, temperatures should be: 170 degrees in the breast and 180 degrees in thigh.

Place turkey in pan breast side down. Cook for 3 hours 10 minutes, uncovered. Turn turkey over. Cover the top with a pound of raw bacon. Continue to cook for 1 hour 5 minutes. Remove the bacon and cook an additional 30 minutes, with no bacon.

Submitted by Dana Ann Woodruff

POOR MAN'S SALMON PATTIES (TUNA)

2 - 6oz. cans of tuna packed in oil

2 eggs

Cracker crumbs (amount according to how stiff you like the patties)

Salt and pepper to taste

Mix ingredients together and form patties. Fry in cooking oil until browned.

Submitted by Betty Miller

SALMON CHEESE LOAF

1 can pink salmon

1 egg

1/4 cup bread or cracker crumbs

1 tsp. melted butter

1 Tbsp. grated onion

1/2 cup shredded cheddar cheese

Mix all together and put in a loaf pan. Bake at 350 degrees for 30-40 minutes or until browned.

Submitted by Tina Brandt

(Given to me by Jo Hough, a friend from work)

SPEEDY SALMON PATTIES

1 can Salmon (12oz. or 14 $\frac{3}{4}$ oz.) drained
1/3 cup finely chopped onion
5 saltines, crushed
1/2 teaspoon Worcestershire sauce
1 egg
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons butter or margarine

In bowl, combine the first seven ingredients; mix well. Shape into six patties. In a skillet, fry patties in butter over medium heat for 3-4 minutes on each side until heated thorough. The salmon in a 12oz. can has already been boned and skinned. If using a 14 $\frac{3}{4}$ oz. can, remove the bones and skin after draining.

Submitted by Geneva Neely

BOLOGNA CHEESE DOG

1 Foil Sandwich Sheet
1 hot dog bun
Mayonnalse or Mustard
1 slice bologna
1 cheddar cheese or string cheese stick

Spread inside of hot dog bun with mayonnalse or mustard. Roll bologna around cheese stick. Place inside hot dog bun. Wrap sandwich in one foil sandwich sheet

Submitted by Geneva Neely

*I will not forget to show hospitality to strangers, for by
doing so, have entertained angels without knowing it.
Hebrews 13:2 ~ Susie Neely*

CORN DOGS

1 cup biscuit mix
3 Tbsp. yellow cornmeal
Pepper to taste

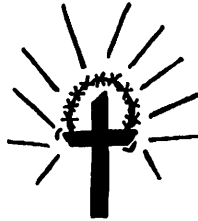
1 egg
1 tsp. dry mustard
1/2 cup milk

Dry 1 pound of wieners and dip in mixture; then deep fry.

Submitted by Lea Wright (Daisy McMinn)

*But I say unto you, Love your enemies, bless them that
curse you, do good to them that hate you, and pray for
them which despitefully use you, and persecute you.*

Matthew 5:44 ~ Cindi Mayeux



RECIPES



VEGETABLES & SIDE DISHES



*Proclaim ye this among the Gentiles;
Prepare war, wake up the mighty men, let
all the men of war draw near; let them
come up. Joel 3:9 ~ Clay Woodruff*

HARVARD BEETS

**1/3 cup sugar
1 tsp. cornstarch
1/4 cup beet liquid
1/4 cup vinegar**

**1/2 tsp. salt
1 (# 2) can diced beets
2 Tbsp. butter**

Combine sugar and cornstarch. Add beet liquid, vinegar, salt and bring to a boil, stirring until thick and smooth. Add the beets and cook over low heat about 20 minutes. Add butter when ready to serve.

Submitted by Lea Wright (Violet Wickware)

BROCCOLI COLESLAW

Mix together:

**2 bags broccoli slaw
2 pkgs. Ramen beef flavored noodles – crushed (holding the seasoning packet for the dressing)
6 green onions, chopped
1 pkg. sunflower seeds
1 pkg. slivered almonds
1 large can mandarin oranges**

Dressing:

**1/3 cup white vinegar
1/2 cup oil
1/2 cup sugar
Beef flavoring packets**

Mix all together and enjoy.

Submitted by Pam Holt

CROCK POT CORN

1 stick butter
1 8oz. package cream cheese
3 large cans whole kernel corn, drained
3 small jalapenos, finely chopped
Salt and pepper

Cook in crock pot on low for 2 hours.

Submitted by
Dana Ann Woodruff

CORN CASSEROLE

1 onion, chopped	1 bell pepper, chopped
3 Tbsp. oil	2 cans cream style corn
3 cups cooked rice	1 pkg. frozen corn
1 jar regular or jalapeno Cheez Whiz	

Sauté onion and pepper in oil; add rice and canned corn. Melt Cheez Whiz and add frozen corn. Bake at 400 degrees for 30 minutes.

Submitted by Mary Bailey
(Kevin Bailey's Mom)

CORN CASSEROLE

1 can cream style corn	1 stick butter
1 can whole kernel corn (drained)	8 oz sour cream
1 box Jiffy Corn Muffin Mix	
4 oz. shredded cheddar cheese	

Heat oven temperature to cornbread box instructions. Melt butter and pour into 9 1/2 in. x 13 in. pan. Mix all other ingredients, except cheese and pour into pan with butter. Sprinkle cheese on top. Bake about 30 minutes or until toothpick comes out clean. Enjoy!

Submitted by Janis Crouch

CORN CASSEROLE

1 large onion, chopped	1/2 cup celery, chopped
1/2 stick oleo	3 cups cooked rice
1 can cream style corn	8 oz. sour cream
1 can whole kernel corn, drained	1 cup grated cheese
1 (4oz.) can chilles, chopped	

Sauté onions and celery in oleo and add other ingredients. Bake at 450 degrees for 20-30 minutes.

Submitted by Retta Forrester

BAKED CORN

1 egg	Salt and pepper to taste
1/4 cup flour	1/4 cup sugar
1 can cream style corn	
1 small can evaporated milk (per 1 can of corn)	

Mix all ingredients together in casserole dish. Bake 45 minutes to 1 hour at 350 degrees.

Submitted by Lea Wright (Lynn Johnson)

GLAZED CARROTS

Heat together 1/3 cup brown sugar and 2 tablespoons butter until sugar dissolves. Add 8 uncooked carrots OR one small bag of baby carrots (chopped or halved lengthwise); cook over medium heat, turning carrots until well glazed and tender for about 12 minutes.

Submitted by Kimberly Butler

HOMINY CASSEROLE

1 medium onion, chopped
1/2 stick butter or margarine
2 cans yellow hominy, drained
8 oz. Jalapeno Cheez Whiz
1 can cream of mushroom soup
Crushed Fritos

Sauté onion in butter until tender. Add hominy. Combine Cheez Whiz and soup and add to hominy mixture. Mix well and turn into casserole dish. Top with crushed Fritos. Bake at 350 degrees for 30 minutes or until bubbly.

Submitted by Kevin Bailey

SWEET POTATO CASSEROLE

3 cups boiled sweet potatoes	2 eggs, beaten
1 cup sugar	1/2 cup oleo
1 cup light brown sugar	1/2 cup flour
1 cup chopped nuts	1 tsp. vanilla
3/4 stick oleo, melted	1/3 cup milk

Peel, boil & mash sweet potatoes. To the mashed sweet potatoes, add sugar, eggs, (1/2 cup oleo), milk, and vanilla. Pour into a casserole dish. Combine the brown sugar, flour, melted oleo and nuts. Sprinkle on top of sweet potato mixture. Bake in a 350 degree oven for 30 to 35 minutes.

Submitted by Kimberly Butler

*For maximum flavor, nutrition, color and texture,
cook vegetables only until crisp-tender.*

SWEET POTATO CASSEROLE

3 cups mashed sweet potatoes	2 eggs
1 cup sugar	1 tsp. vanilla
1/2 cup milk	

Mix all of this together, pour into a 2 qt. baking dish.

Topping:

1 cup coconut	1/3 cup melted butter
1 cup pecans	1/3 cup brown sugar
1/3 cup self rising flour	

Mix all of this together and pour over top of casserole. Bake for 30 minutes at 350 degrees.

Submitted by Mae Woodruff
(Retta Forrester's recipe)

*If you think you are beaten, you are
If you think you dare not, you don't
If you'd like to win but think you can't
It's almost a cinch that you won't
If you think you'll lose, you're lost
For in the world you'll find
Success begins with a fellow's will
It's all in the state of mind
Author Unknown*

PARMESEAN BAKED POTATOES

6 Tbsp. butter
3 Tbsp. parmesan cheese
8 medium red potatoes, slice in half lengthwise

Pour butter in 9x13 pan, sprinkle cheese on top. Place potato halves face down. Bake at 400 degrees for 45 minutes.

Submitted by Susie Neely

ONION ROASTED POTATOES

2½ pounds potatoes, scrubbed
1-2 envelopes Lipton's onion soup mix
¾ cp melted butter

Cut potatoes into large chunks leaving the skins on. Place into a plastic bag. Add soup mix and butter. Shake well. Pour into a baking pan and bake at 425 degrees for about 45 minutes or until done.

Submitted by Kevin Bailey

SQUASH CASSEROLE

1 pkg. Herb Seasoned Stuffing Mix (Pepperidge Farm - 8oz.)
2 lbs. cooked yellow squash (season while cooking)
1 can cream of chicken soup
1 8oz. sour cream
1 stick margarine, melted
1 chopped onion
1 grated carrot (for color only)

Mix all ingredients together except 1/2 of stuffing mix. Put in casserole dish. Top with remaining stuffing mix. Bake 35 minutes at 350 degrees.

Submitted by Abble Hill

SQUASH CASSEROLE

1 can French Onion Rings	1½ lbs. squash
2/3 cup sour cream	5 oz. bread crumbs
1 can cream of chicken soup	1 tsp. sugar
1 medium onion (chopped)	
1 carrot (grated)	
1 stick butter (save 1/2 melted for topping)	
Salt & pepper to taste	

Boil squash until tender. Sauté onions with 1/2 stick of butter. Add soup, sour cream, bread crumbs, carrot and sugar. Drain squash and mix with other ingredients. Put last 1/2 butter on top. Bake at 350 degrees for 30 to 40 minutes. Add French Onion Rings on top the last few minutes of baking. Enjoy!

Submitted by Janis Crouch

SQUASH CASSEROLE

6-8 yellow squash, cooked (drain well)
1 egg, beaten
1 onion, chopped
1 4oz. can green chilies, chopped
1 can cream of chicken soup
1 small jar Cheese Whiz

Spread Cheese Whiz in bottom of casserole and pour other ingredients on top. Cheese Whiz will rise to the top. Cover and bake 35-40 minutes at 350 degrees. Remove cover last 10 minutes so top will brown. Serves 4-6.

Submitted by Lea Wright (Bernice H. Turner)

"As a parent, you have to establish yourself as the leader early on and then work yourself out of a job thereafter." ~ Dr. James Dobson

SQUASH CASSEROLE

3 cups sliced yellow squash
1 small onion, chopped
1 cup water
1 tsp. salt, divided
2 cups crushed buttery round crackers
1/2 cup melted butter
1 (10.75 oz.) can condensed cream of mushroom soup
1/2 cup mayonnaise
1 tsp. sage
1/2 tsp. white pepper
1 cup sharp cheddar cheese

Preheat oven to 350 degrees. In a large saucepan, combine squash, onion, water and 1/2 tsp. salt. Cover and cook on medium heat about 6 minutes. Drain well and set aside. In a medium bowl, combine cracker crumbs and butter. Mix well and spread half of the mixture into the bottom of a 9x13 inch casserole dish. In a large bowl, combine soup, mayonnaise, sage, pepper and remaining 1/2 tsp. salt. Fold in squash mixture and spoon over crumb crust. Sprinkle cheese on top and then the remaining cracker crumbs. Bake in preheated oven for 20-30 minutes or until firm and heated through.

Submitted by Kevin Bailey

*To dress up buttered, cooked vegetables,
sprinkle them with toasted sesame seeds,
toasted chopped nuts, canned French-fried
onions or slightly crushed seasoned croutons.*

CALICO SQUASH CASSEROLE

2 cups sliced yellow summer squash (1/4 inch thick)
1 cup sliced zucchini (1/4 inch thick)
1 medium onion, chopped
1/4 cup sliced green onions
1 cup water
1 tsp. salt divided
2 cups crushed butter-flavored crackers
1/2 cup butter or margarine, melted
1 can (10 3/4 oz.) condensed cream of chicken soup, undiluted
1 large carrot, shredded
1/2 cup mayonnaisse
1 jar (2oz.) sliced pimentos, drained
1 tsp. rubbed sage
1/2 tsp. white pepper
1 cup (4oz.) shredded sharp cheddar cheese

In a saucepan, combine the first five ingredients; add 1/2 tsp. salt. Cover and cook until squash is tender, about 6 minutes. Drain well; set aside. Combine crumbs and butter; spoon half into a greased 1 1/2 qt baking dish. Combine soup, carrot, mayonnaisse, pimentos, sage, pepper and remaining salt. Fold into squash mixture. Spoon squash mixture over crumbs. Sprinkle with cheese and the remaining crumb mixture. Bake uncovered at 350 degrees for 30 minutes or until lightly browned. Yield: 8 servings

Submitted by Susie Neely

SQUASH CASSEROLE

6 cups yellow squash, cut in cubes
1 1/2 cup plain bread crumbs
1 large carton heavy cream
2 cups Velveeta cheese, diced
1/2 cup sugar
salt to taste
1 cup silvered almonds

Boil squash until tender. Drain. In a large bowl combine all ingredients. Transfer mixture to casserole dish and place in 350 degree oven until edges begin to brown, approximately 20 minutes. Serves 4

Submitted by Sarah Allen

SWEET ONION CASSEROLE

5 large sweet onions, halved and sliced
1/2 cup butter or margarine
1/2 cup (about 12) crushed butter-flavored crackers (Ritz or Hi-Ho)
1/2 cup grated parmesan cheese

In a large skillet, sauté onions in butter until tender. Put half in a 2qt. baking dish. Sprinkle with half of the cracker crumbs and half of the cheese. Repeat layers. Bake uncovered at 350 degrees for 25-30 minutes or until golden brown and bubbly. Yield: 8-10 servings

Submitted by Kevin Bailey

SWISS VEGETABLE MEDLEY

1 bag frozen California-blend vegetables, thawed and drained
1 can cream of mushroom soup
1 cup (4oz.) shredded Swiss cheese, divided
1/3 cup sour cream
1/4 tsp. black pepper
1 regular size can french fried onions, divided

Combine vegetables, soup, 1/2 cup cheese, sour cream, pepper and 1/2 can onions. Pour into a 1 qt. casserole. Bake at 350 degrees for 30 minutes. Top with remaining cheese and onions. Bake 5 minutes longer.

Submitted by Kevin Bailey

*And let the peace of God rule in your hearts,
to the which also ye are called, in one body;
and be ye thankful. ~ Colossians 3:15
~ Tina Doyle ~*

SPINACH – ARTICHOKE CASSEROLE

14 oz. jar artichoke hearts
3 - 10oz. packages frozen spinach, thawed
1/2 pound cream cheese
2 Tbsp. mayonnaise
4 Tbsp. butter
6 Tbsp. milk
Black pepper
1/3 cup Parmesan or Romano cheese (fresh)

Drain artichokes and place in bottom of baking pan. Squeeze excess moisture from spinach, place on top of artichokes. Blend cream cheese, mayonnaise and butter. Slowly beat in milk. Spread mixture over spinach. Pepper to taste. Sprinkle cheese on top. Bake at 375 degrees until top is lightly browned, approximately 40 minutes. Serves 4

Submitted by Colby Allen

SPINACH BALLS

2 boxes frozen spinach
2 cups Pepperidge dressing
2 large onions, chopped
4 eggs, beaten
1/4 cup melted butter
1 cup Parmesan cheese
1/2 tsp. garlic salt
1/4 tsp. thyme

Cook spinach, drain, and blend until smooth. Mix with the rest of the ingredients, chill and roll into balls. Bake at 375 degrees for 10 minutes.

Submitted by Retta Forrester

CORNBREAD DRESSING

Mix:

1 package of dry stuffing mix (plain)

1 package of herb stuffing mix

Pour enough chicken broth to soften

Add 4-5 beaten eggs

Add 1 large onion, chopped

Add salt, pepper, poultry seasonings, celery seed and parsley flakes to taste and more broth as needed for texture.

Add 5 boiled eggs, mix thoroughly, adding broth again if needed.

Thinner is better due to the fact that baking dries out the moisture.

Bake at 350 degrees, removing from oven before dressing gets dry.

Submitted by Dana Ann Woodruff

GREEN CHILI RICE

1 can cream of celery soup

1 cup sour cream

1 cup chopped green chilies (4oz.)

1 cup shredded cheddar cheese

1½ cups uncooked instant rice

In a bowl, combine the soup, sour cream, chilies and cheese. Stir in rice. Transfer to a greased shallow 1½ qt. baking dish. Bake, uncovered at 350 degrees for 20 minutes or until rice is tender.

Submitted by Susie Neely

Spray your Tupperware with nonstick cooking spray before pouring tomato-based sauces - no more stains.

DOUBLE DECKER CHEESE MELT

1 cup (4oz.) shredded cheddar cheese

1/4 cup butter, softened

1 egg

1/2 tsp. onion salt

1/2 tsp. garlic salt

1 egg

6 slices white bread

Paprika

Blend cheese and butter. Add egg and salts, mash until creamy. Spread 2 Tbsp. on each slice of bread. Stack 2 slices cheese side up and sprinkle with paprika. Cut in 1/2 and place on ungreased baking sheet. Bake at 400 degrees for 10-15 minutes.

Submitted by Susie Neely

HOT RICE

2 cups Minute Rice

1 small box Velveta cheese

4 beef bouillon cubes

1 or 2 jalapeno pepper, chopped

4 cups water

1 stick margarine

1 small onion, chopped

Mix all ingredients together in saucepan. Let come to a boil and turn down heat. Cover and let simmer for 20 minutes.

Submitted by Lea Wright (Darlene Hood)

BAKED BEANS

2 large cans of pork & beans

1/2 cup brown sugar

1/4 cup maple syrup

1 Tbsp. mustard

Salt and pepper to taste

3 strips bacon

1 chopped onion

2 Tbsp. catsup

1/2 cup barbecue sauce

Mix well and top with bacon. Put in casserole dish and bake at 300 degrees for about 45 minutes to 1 hour.

Submitted by Tina Brandt

TEXAS CAVIAR

Black-eyed peas, rinsed and drain
Black olives, chopped
Green onions, chopped
Tomatoes, chopped
Jalapeno (de-seeded), chopped or chopped bell peppers
1 bottle Italian Dressing

Mix well and chill.

Submitted by Susie Neely

*The Measure Of A Man Is Not
What He Does On Sunday, But Rather
Who He Is Monday Through Saturday.*

Heaven's Grocery Store

*Walking down life's highway, a long time ago,
I saw a sign that read, "Heaven's Grocery Store."
As I got a little closer, the door opened wide.
And when I came to, I was standing inside.
I saw a host of angels. They were standing everywhere.
One handed me a basket and said,
"My child, shop with care." Everything a Christian
needed was in that grocery store, and you could
come back any day for more.*

*First I got some patience, love was in the same row.
Further down was understanding; you need that
everywhere you go. I got a box of wisdom, and a bag
or two of faith. I couldn't miss the Holy Spirit; He was
all over the place. I stopped to get some strength and
courage to help me run the race. By then my basket
was getting full, but I remembered I needed some
grace. I didn't forget salvation, for that was FREE.
So I tried to get enough to save both you and me.*

*Then I started up to the counter to pay my grocery
bill for I thought I had everything to do my Master's
will. As I went up the aisle I saw prayer; I just had to
put that in for I knew when I stopped outside,
I would run into a sin. Peace and joy were plentiful;
they were on the last shelf. Songs and praise were
hanging near, so I just helped myself.*

*Then I said to the angel, "How much do I owe?" He
just smiled and said, "Take them everywhere you go."
Again, I smiled at him and said, "How much do I
really owe?" He smiled again and said, "My child,
Jesus paid your bill in full, a long time ago."*

Submitted by Susie Neely

CAKES



No recipe, no meal, however good and filling can sustain us for forty days. But the living bread which is our Lord Jesus Christ will sustain us throughout eternity.

To find that bread we need only seek God and His righteousness. For if we seek, we will find. And all that is needed will be provided. ~ Colby Allen

NO MILK OR EGG CHOCOLATE CAKE

3 cups flour
1 teaspoon salt
2 tablespoons baking powder

2 cups sugar
1/3 cup cocoa

Mix all dry ingredients together.

1 teaspoon vanilla
3/4 cup oil

1 teaspoon vinegar
2 cups cold water

Mix all wet ingredients together.

Stir dry & wet ingredient together. DO NOT BEAT. Put in ungreased baking dish. Bake at 350 degrees for 30 minutes.

Two Minute Icing

1 cup sugar
2½ tablespoons cocoa
1/4 cup butter or margarine
1/3 cup milk

Bring to a boil and cook for 2 minutes. Beat to spread. Top with pecans. Punch holes in cake to let icing run into cake.

Submitted by Mae Woodruff

*You and I will never know our potential under God
until we step out and take risks on the front line of
battle. ~ Fresh Wind, Fresh Fire, Jim Cymbala*

MILDRED'S FAMOUS CHOCOLATE CAKE

2 cups all-purpose flour	1/2 cup shortening
2 cups granulated sugar	2 eggs
1/2 cup butter or margarine	1/2 cup buttermilk
1/4 cup dark, unsweetened cocoa	1 tsp. baking soda
1 cup strong brewed coffee or water	1 tsp. vanilla

Frosting

1/2 cup butter or margarine
2 Tbsp. dark cocoa
1/4 cup milk
3½ cups unsifted powdered sugar
1 tsp. vanilla

In a large mixing bowl, combine the flour and sugar. In a heavy saucepan, combine butter, shortening, coffee or water and cocoa. Stir and heat to boiling. Pour boiling mixture over the flour and sugar in the bowl. Add the buttermilk, eggs, baking soda and vanilla. Mix well using a wooden spoon or high speed on electric mixer. Pour into a well buttered 17½ x 11 inch jelly roll pan. Bake at 400 degrees for 20 minutes or until cake tests done in center. While baking cake, prepare the frosting. In a saucepan, combine the butter, cocoa and milk. Heat mixture to boiling while stirring. Mix in the powdered sugar and vanilla until frosting is smooth. Pour warm frosting over cake as soon as you take it out of the oven.

Tip: If you don't have buttermilk on hand, mix 2 tsp. vinegar or lemon juice into 1/2 cup milk. Or, you can use powdered buttermilk and mix according to package directions.

Submitted by Betty Smith
(Original Recipe of Mildred Hines)

*When a cake recipe calls for flouring the baking pan,
use a bit of the dry cake mix instead, and you will
have no white mess on the outside of the cake.*

CHOCOLATE CAKE

Mix together in large bowl: **2 cups flour and 2 cups sugar**

Put in saucepan: **1 stick oleo, 4 Tbsp. cocoa, 1/2 cup Crisco, and 1 cup water.** Boil to a rapid boil and pour over flour and sugar mixture. Mix well.

Add the following: **1/2 cup buttermilk, 2 eggs, 1 tsp. cinnamon, 1 tsp. vanilla and 1 tsp. soda.**

Mix all together and pour into a greased and floured 15x11 pan. Bake 25 minutes at 400 degrees.

Five minutes before cake is done, put in saucepan: **1 stick oleo, 3 Tbsp. cocoa, 6 Tbsp. milk.** Melt together and bring to a boil. Remove from heat and add: **1 box powdered sugar or more, 1 tsp. vanilla and 1 cup chopped nuts.**

Beat well and spread on cake. If too thick, add about 1 Tbsp. milk to make creamy.

Submitted by Betty Smith
(My sister-in-law's recipe)

CHOCOLATE CAKE

1 cup coconut	1 cup pecans
German Chocolate Cake Mix	1 stick butter
1 pound confectioner sugar	8 oz. cream cheese

Spray pan with non-stick cooking oil. Put coconut and pecans on bottom of pan. Mix cake mix as directed and pour over pecans and coconut. Mix sugar, butter and cream cheese together. May be softened in microwave. Put this over cake mix and bake at 350 degrees for 45 minutes or until done.

Submitted by Tina Brandt
(Given to me by my friend Susan Hunter)

CHOCOLATE CHIP POUND CAKE

1 box yellow cake mix	1/2 cup sugar
1 sm. box chocolate instant pudding	3/4 cup oil
3/4 cup water	4 eggs
1 small pkg. frozen chocolate chips	8 oz. sour cream

Mix cake mix, pudding mix and sugar. Add oil and water and stir. Beat in eggs one at a time. Fold in sour cream and frozen chocolate chips. Bake in a greased and floured bundt pan at 350 degrees for 50-60 minutes. Cool in pan one hour before removing. Sprinkle with powdered sugar, if desired.

*Note: Frozen chocolate chips will not melt during baking and by letting the cake set one hour before removing from pan will prevent the chocolate chips from falling out.

Submitted by Pam Holt

CHOCOLATE SYRUP CAKE

1 stick margarine	3/4 tsp. baking soda
1 cup sugar	4 eggs
1 (1 lb.) can chocolate syrup	1 tsp vanilla
1 1/4 cups flour	

Cream margarine and sugar; add eggs. Mix flour and soda together and add alternately with syrup. Blend in vanilla. Bake at 350 degrees in a 13x9 greased, floured pan for 35-40 minutes.

Chocolate Frosting:

1/2 cup evaporated milk	1/2 stick margarine
1 cup sugar	1/2 cup chocolate chips

Combine milk, sugar and margarine in saucepan. After mixture begins to boil, cook for 2 minutes. Remove from heat and stir in chocolate chips. Beat until chips melt. Frost cake.

Submitted by Lea Wright (Lynn Johnson)

BLACK FOREST CAKE

Prepare box chocolate cake as directed. Mix vanilla pudding & cherry pie filling together and use for topping.

Submitted by Diane Jolley

"MY ROGERS" PINEAPPLE CAKE

1 yellow cake mix (use the juice of a large can drained pineapple and milk for liquid) Mix as directed. Add 2 or 3 Tbsp. pineapple. Bake in loaf pan at 350 degrees until done.

Frosting:

Mix 2¼ cups sugar, 1½ cups milk and a pinch of salt. Cook until it forms a soft ball in water or separates with spoon in sauce pan. Add remaining pineapple, 1 stick margarine, and 1 teaspoon vanilla. Pour over hot or cold cake punched full of holes.

Submitted by Betty Miller

WEIGHT WATCHERS PINEAPPLE ANGEL CAKE

1 box angel food cake mix
20 oz. can pineapple in juice

Mix undrained pineapple with the dry cake mix. Don't add ingredients listed on box. Don't follow directions on the box. Pour into 9 x 13 (ungreased) cake pan. Bake 30 minutes at 350.

Icing:

Cool whip free or light cream cheese and ¼ cup of Splenda sweetener.

Serving size = 1/12 of the cake (3 Points)

Submitted by Kim Butler (Wendy Burton)

PINEAPPLE POUND CAKE

1/2 cup Crisco	6 large eggs
2 sticks unsalted butter, softened	1/2 tsp. salt
2 3/4 cups sugar	1/2 cup milk
3 cups all purpose flour	1 tsp. baking powder
1 cup undrained crushed pineapple	1 tsp. vanilla

Glaze:

1/2 stick unsalted butter
2 cups sifted powdered sugar
1/4 cup pineapple juice

Adjust oven rack to middle position. DO NOT preheat. Butter and flour 12 cup Bundt or tube pan. Cream Crisco, butter and sugar in a large bowl until light and fluffy. Add eggs one at a time beating thoroughly after each one. In another bowl, combine flour, baking powder and salt. Alternately add these dry ingredients and milk to the creamed mixture. Add vanilla and pineapple, blending well. Pour into prepared pan. Place in middle of cold oven and turn oven to 325 degrees. Bake 1 1/2 hours or until golden brown.

Pineapple Glaze:

Melt **butter** in saucepan over low heat. Add **powdered sugar** and **pineapple juice**. Whisk until smooth. Drizzle over cool cake.

Submitted by Kevin Bailey

*When blending dry and liquid ingredients,
begin and end with the dry ingredients.*

HUMMINGBIRD CAKE

3 cups flour	3 beaten eggs
2 cups sugar	1/4 cup vegetable oil
2 tsp. orange zest	1 1/2 tsp. vanilla
1 tsp. baking soda	1/2 tsp. salt
1 tsp. ground cinnamon	Orange Glaze
2 cups chopped bananas	
1/2 cup chopped pecans	
1 (8 oz.) can crushed pineapple in its own juice, undrained	

Preheat oven to 325. In a large mixing bowl stir together flour, sugar, zest, soda, cinnamon and salt. In a small bowl stir together eggs, bananas, undrained pineapple, oil and vanilla. Stir into dry ingredients just until combined. Fold in pecans. Spread in a greased and floured 10 inch fluted tube pan. Bake for 65 to 70 minutes or until a toothpick inserted in center comes out clean. Cool in the pan on a wire rack for 10 minutes. Remove from the pan and let cool completely. Drizzle with Orange Glaze. Serves 16.

Orange Glaze: In a small bowl stir together 2 cups sifted powdered sugar and 2 to 3 tablespoons juice from a fresh orange until of drizzling consistency.

Submitted by Susie Neely

*He that dwelleth in the secret place of the most High
shall abide under the shadow of the Almighty. I will
say of the Lord. He is my refuge and my fortress: my
God; in him will I trust. Psalm 91:1-2
~ Mary Holt ~*

PEAR PRESERVE CAKE

2 sticks butter
1 tsp. vanilla
1 tsp. butter flavoring
1 tsp. lemon extract
4 eggs
1 tsp. baking powder
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon
1 tsp. Allspice
2½ cups sugar
1 cup milk
¾ cups flour
1 cup pecans
1 cup pear preserves

Glaze:

8½ oz. crushed pineapple
1 tsp. butter flavoring
¼ cup lemon juice
1 tsp. lemon extract
1 cup sugar

Preheat oven to 250 degrees. Melt butter; add vanilla, butter flavoring, lemon extract and the remaining cake ingredients in the order listed, beating at low speed. Bake in prepared tube pan at 250 degrees for 2 hours or until done. Glaze while hot. For glaze, combine all the glaze ingredients in a saucepan; boil until mixture spins a thread when tested with a spoon; pour over hot cake.

Submitted by Kevin Bailey

To keep the cake plate clean while frosting, slide 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away leaving a clean plate.

ORANGE COCONUT CAKE

1 butter cake mix 3/4 cup oil
1 can mandarin oranges 4 eggs

Mix and beat 2 minutes. Pour into greased and floured 13x9x2 pan.

Icing:

1 large Cool Whip
2½ cups of crushed pineapple with juice
1 large Instant Vanilla Jell-O pudding
1/2 cup coconut

Mix well and ice cooked cake.

Submitted by Retta Forrester

MANDARIN ORANGE CAKE

1 box yellow cake mix 3 whole eggs
8 oz. can mandarin oranges 1 cup oil

Mix and put in 13x9x2 oblong pan. Bake at 350 degrees. Check with toothpick till comes out clean.

Topping for cake:

1-12oz. container of Cool Whip
1-6oz. Box Instant Vanilla Pudding
1 can 8oz. can crushed pineapple, drained

Beat well until thoroughly mixed. Spread on cooled cake.

Submitted by Retta Forrester

*"Aging is a matter of the mind - - if you don't mind,
it doesn't matter." ~ Retta Forrester ~*

DUMP CAKE

1 can strawberry pie filling (or cherry)
1 large can crushed pineapple
1 box yellow cake mix
1½ sticks margarine
1 cup chopped nuts, optional
1 cup shredded coconut, optional

Grease 9x13 baking dish with margarine. Spread pie filling in bottom of dish. Spoon pineapple over pie filling. Sprinkle cake mix over pineapple. Slice margarine over cake mix. Sprinkle with nuts & coconut if desired. Bake at 350 degrees for 45 minutes or until golden brown.

Submitted by Pam Holt

CHERRY DUMP CAKE

1 can cherry pie filling (I use 2 cans)
1 can 16 oz. crushed pineapple (don't drain)
1 box yellow cake mix
1 stick butter
1 cup chopped pecans

Mix cherries and pineapple in large baking dish. Sprinkle dry cake mix over cherries and pineapple and put pecans over cake mix. Slice stick butter and place over nuts. Bake 1 hour at 350 degrees.

Submitted by Betty Smith
(Recipe from Mildred Hines)

He must increase, but I must decrease ~ John 3:30
~ Mary Barina ~

CHERRY COBBLER (DUMP CAKE)

1 #2 can cherry pie filling
1 box yellow cake mix
2 sticks melted butter
1 #2 can crushed pineapple, with juice
1 cup coconut
1 cup chopped pecans

Spread pie filling in a 9½ x 11 inch ungreased casserole dish. Spread pineapple with juice over pie filling. Pour dry cake mix evenly over this. Sprinkle coconut over the cake mix and put pecans on top. Drizzle butter over top. Bake at 325 degrees for 1 hour 10 minutes. Check after 50 minutes.

Submitted by Lea Wright

STRAWBERRY JELL-O CAKE

1 box white or strawberry cake mix
1/2 cup water
1 box strawberry Jell-O
1/2 cup frozen strawberries
4 eggs
1 cup oil

makes
about
6 cups
batter

Strawberry Icing:

1 stick butter
1 box powdered sugar
1/2 cup strawberries

Mix all ingredients and pour into greased and floured pans. Bake as directed on cake mix box. Cool completely. For icing, mix butter and sugar until light and fluffy. Stir in berries. Spread on cooled cake.

Submitted by Kevin Bailey

Keep a pound cake in the freezer. A dessert is minutes away when a pound cake is served with fruit, sauce or topping.

BANANA CAKE

1 cup butter (2 sticks)	2 cups sugar
1½ cup bananas (about 3 large)	2 eggs
¾ cup milk	3 cups flour
1 tsp. soda	

Icing:

2 cups confectioners' sugar
1 pkg. cream cheese
1½ to 2 tsp. lemon extract

Preheat oven to 350 degrees. Mix above cake ingredients. Bake about 1 hour or until toothpick inserted in center comes out clean. While baking cake, mix icing ingredients together. Spread over cooled cake.

Submitted by Jerl Miller & Catherine Rollins
(Grandmother Jeffers' famous banana cake!)

PECAN APPLE CAKE

3 cups flour	1 tsp. cinnamon
1½ tsp. salt	2 cups sugar
1 tsp. soda	

Sift together and add:

1 cup oil	2 well beaten eggs
1½ cups chopped nuts	2 tsp. vanilla
3 cups raw chopped apples	

Bake in greased and floured Bundt pan for 1 hour at 350 degrees.

Submitted by Betty Smith
(Recipe from Mildred Hines)

FRESH APPLE CAKE

1½ cup cooking oil	2 cups sugar
2 well beaten eggs	2 tsp. vanilla
3 cups flour	1 tsp. soda
1 tsp. salt	1 tsp. cinnamon
4 cups chopped apples	1 cup pecans

Combine oil, sugar, eggs and vanilla and then add apples and pecans. Sift dry ingredients and add to apple mixture. Bake in floured and greased tube pan for 1½ hours at 350 degrees. Loaf Pan: 45-50 minutes.

Icing:

1/4 pound butter	2 Tbsp. flour
1/2 cup evaporated milk	1 cup brown sugar
1 tsp. vanilla	1 cup pecans
2½ cups powdered sugar	

Melt butter, add flour, stir in milk and cook slowly until thick. Add brown sugar and simmer until it melts. Remove from heat and add powdered sugar.

Submitted by Betty Smith
(My sister-in-law's recipe)

LEMON JELL-O CAKE

1 pkg. yellow cake mix	2/3 cup oil
1 pkg. lemon Jell-O, small	4 whole eggs
2/3 cup water	1 tsp. lemon extract

Mix together all ingredients in large bowl. Beat at high speed for 7 minutes. Cook in tube or Bundt pan at 350 degrees for 45 minutes to 1 hour.

GLAZE:

Mix **2 Tbsp. lemon juice** and **1 cup powdered sugar** (sifted). Poke holes in cake with toothpick and pour over cake while warm.

Submitted by Susie Neely

LEMON-PECAN SUNBURST COFFEE CAKE

Coffee Cake

1 16 oz. can refrigerated buttermilk flaky layers biscuits
1/4 cup sugar
1/4 cup finely chopped pecans
2 tsp. grated lemon peel
2 Tbsp. butter or margarine, melted

Glaze:

1/2 cup powdered sugar
1½ ounces cream cheese (from 3 oz. package), softened
2½ to 3 tsp. lemon juice

Heat oven to 375 degrees. Grease 8 or 9 inch round cake pan. Separate dough into 8 biscuits. Place 1 biscuit in center of greased pan. Cut remaining biscuits in half crosswise, forming 14 half rounds. Arrange biscuit halves around center biscuit, in sunburst pattern, with cut sides facing the same direction. In a small bowl, combine sugar, pecans and lemon peel; mix well. Brush melted butter over biscuits. Sprinkle with pecan mixture. Bake at 375 degrees for 20-25 minutes until golden brown. In a small bowl blend all glaze ingredients until smooth, adding enough lemon juice for desired drizzling consistency. Drizzle glaze over warm coffee cake. Cool 10 minutes. Serve warm. Makes 8 servings.

Submitted by Greta Haines

*For I am persuaded, that neither death, nor life, nor
angels, nor principalities, nor powers, nor things
present, nor things to come, nor height,
nor depth, nor any other creature, shall be able to
separate us from the love of God, which is in Christ
Jesus our Lord. ~ Romans 8:38-39
~ Chad Thorpe ~*

LEMON SHEET CAKE

1 lemon supreme cake mix 4 eggs
1 small instant lemon pudding mix 3/4 cup water
3/4 cup oil

Combine cake mix and pudding mix with eggs, oil and water.
Beat with mixer for 2-3 minutes. Bake in ungreased 9x13 pan at
350 degrees for 30-35 minutes.

Glaze:

2/3 cup lemon juice (or Real Lemon Juice Concentrate)

2 Tbsp. margarine

Heat until margarine is melted. Add 1/2 pound powdered sugar.
Beat until smooth. While cake is still warm, punch holes in cake
and spoon glaze over cake.

Submitted by Betty Miller

LEMON FRUIT CAKE

2 oz. bottle of lemon extract 4 cups flour
1/2 pound candied cherries 6 eggs separated
1/2 pound candied pineapple 2 cups sugar
1/2 pound white raisins
1 pound butter or margarine
1 pound chopped pecans

Mix 2 cups flour with chopped nuts and fruit. Cream butter and
sugar; add egg yolks one at a time. Add 2 cups flour. Pour over
fruit and nuts. Add stiff beaten egg whites and 2 oz. bottle lemon
extract. Bake at 300 degrees for 1½ hours in Bundt Pan.

Submitted by Betty Miller

Jesus wept. ~ John 11:35
~ Taylor Roberson ~

CHEESE CAKE

**1 box yellow cake mix
2 eggs**

1 stick oleo (soft)

Mix and spread in well greased pan.

**1 stick melted butter
1 box (lb.) powdered sugar
8oz. cream cheese, softened
2 eggs**

Mix and pour over cake mixture. Bake at 300 degrees for approximately 1 hour.

Submitted by Retta Forrester

CINDY GREEN'S "ALMOST HEAVEN CAKE"

1 yellow cake mix prepared and baked as directed. Take out of oven and while still hot, poke holes in cake with fork. Pour large can crushed pineapple (DO NOT DRAIN) over cake. Cool. Then mix 2 cups milk with 1 small vanilla pudding. Mix softened 8 oz. cream cheese with pudding. Spread over cake. Then, spread cool whip over pudding. Garnish with coconut, nuts & grated chocolate.

Submitted by Betty Miller

Place a slice of apple in hardened brown sugar to soften it back up.

VANILLA WAFER CAKE

1 box vanilla wafers
2 sticks margarine (Fleischman's only) or butter, softened
2 cups sugar
6 eggs
1 cup chopped pecans
1 tsp. vanilla
1/2 cup milk
1 cup coconut

Preheat oven to 350 degrees. Spray tube or Bundt pan with Pam. Mix eggs, sugar, margarine and vanilla. Crush vanilla wafers and add to batter alternately with 1/2 cup milk. Stir in pecans. Pour into pan and bake for 1 hour and 15 minutes.

Submitted by Kevin Bailey

POUND CAKE

8 eggs, separated	6 Tbsp. sugar
1 pound butter	2 1/4 cups sugar
3 1/2 cups flour	1/2 cup light cream
1 Tbsp. vanilla	

Separate eggs and beat whites stiff with 6 Tbsp. sugar. Place in refrigerator. Cream butter and sugar, add egg yolks. Alternate flour and cream. Add vanilla. Fold in stiffly beaten egg whites. Bake in large tube pan at 325 degrees for approximately 1 1/2 hour.

Topping:

Mix powdered sugar, melted margarine and lemon juice until slightly runny. Drizzle over hot cake.

Submitted by Retta Forrester

HONEY BUN CAKE

1 box Duncan Hines Butter Recipe Golden Cake Mix
4 eggs
1 cup vegetable oil
1 cup sour cream
3 Tbsp. cinnamon
1 cup brown sugar

Glaze:

2 cups sifted powdered sugar
1 Tbsp. vanilla
4 Tbsp. tap water

Combine first 4 ingredients in mixing bowl and mix until smooth. Grease and flour 9x13 baking pan. Pour half the batter into the baking pan, making sure the bottom of the pan is covered with the mix. Mix brown sugar and cinnamon together until well blended. Place an even layer of this dry mixture over the batter in the pan, using all of the brown sugar-cinnamon. Pour the other half of the cake mix batter on top of the layer of brown sugar-cinnamon. Make sure to cover all the brown sugar with the last half of the wet mixture. Bake in oven at 350 degrees for approximately 55 minutes. While cake is baking, mix the powdered sugar, vanilla and water together to form the icing glaze. When cake is baked, pour glaze on cake as soon as you pull from the oven, spreading evenly over the cake. Let sit for 30 minutes and serve.

Submitted by Kevin Bailey

SOUR CREAM CAKE

4 eggs
1 cup sour cream
1 stick oleo softened
1/2 cup sugar
1 yellow cake mix
1 cup chopped pecans
1Tbsp. cinnamon
3 Tbsp. brown sugar

Cream all ingredients together. Add pecans last. Grease and lightly flour Bundt pan. Pour half of the batter in pan. Mix 1 Tbsp. cinnamon with 3 Tbsp. sugar. Spread this mixture over batter. Pour second half of batter on top. Bake at 325 degrees until golden brown.

Submitted by Retta Forrester

YUM-YUM CAKE

2 eggs
2 cups sugar
2 cups crushed pineapple, undrained

2 cups all-purpose flour
2½ tsp. baking powder

Beat eggs and sugar together until light and fluffy. Stir in pineapple; add flour that has been sifted with baking powder. Mix well and spread batter into a greased and floured 13 x 9 x 2 inch pan or Pyrex dish. Bake at 350 degrees for 25-30 minutes or until cake tests done.

Topping:

2 cups sugar
1 stick margarine
1 sm. can evaporated milk
1 cup flaked coconut

1 cup chopped pecans
½ tsp. vanilla
½ tsp. lemon extract

Combine sugar, margarine and milk in saucepan. Boil for 2 minutes after mixture has come to a good boil. Remove from heat and add coconut, pecans, vanilla and lemon extracts. Spread over hot cake.

Submitted by Lea Wright (Lucille Housewright)

7-UP CAKE

3 cups white sugar
1 Tbsp. lemon extract
3 sticks butter (no substitutes), at room temperature
¾ cup 7-up (or other lemon-lime flavored carbonated beverage)

5 eggs
3 cups all-purpose flour

Generously grease and flour a 12 cup Bundt or tube pan. Cream together the butter and sugar for 20 minutes (yes, that's right, 20 minutes!). Add eggs, one at a time. Add flour and lemon extract. Mix well. Fold in the 7-Up (I usually use the lowest mixer speed and mix just until combined). Pour into pan and bake at 325 degrees for 60-75 minutes, or until cake just begins to pull away from edges of pan.

Submitted by Kevin Bailey

GOOEY BUTTER CAKE

1 white or yellow cake mix
2 eggs

1 stick butter

Mix together and pour in bottom of pan.

3 cups powdered sugar
2 eggs

8 oz. cream cheese
1/2 teaspoon vanilla

Pour over top of mixture above & cook at 320 degrees for 20-25 minutes.

Submitted by Lesa Roberson

GOOEY BUTTER CAKE

1 white or yellow cake mix
2 eggs

1 stick melted butter

Mix above ingredients together and press in bottom of pan of 9x13 pan.

3 cups powdered sugar
2 eggs

8 oz. cream cheese

Mix eggs and cream cheese together until creamy, add powdered sugar and pour over cake mixture. Bake at 350 degrees for 20 minutes or until top is slightly brown. After cake has cooled sprinkle with powdered sugar.

Submitted by Greta Haines (Jane Haines)

*"Pray together and read the Bible together.
Nothing strengthens a marriage and family more.
Nothing is a better defense against Satan."
~ Billy Graham ~*

BUTTER PECAN CAKE

1 box Betty Crocker Butter Pecan Cake Mix
1 can Betty Crocker or Pillsbury Coconut Pecan Frosting
4 eggs
1 cup water
3/4 cup oil
1 cup chopped pecans

Spray bundt pan with non-stick cooking oil. Pour pecans in bottom of bundt pan. In a large bowl. Mix all other ingredients including frosting. Pour in pan. Cook at 325-350 degrees for 55-60 minutes or until it pulls away from sides.

Submitted by Tina Brandt
(Given to me by Julie Ellis, a friend from work)

"Never lose sight of the fact that the most important yardstick of your success will be how you treat other people, your family, friends, coworkers and even strangers you meet along the way."
~ Barbara Bush ~

KEVIN'S FAMOUS ITALIAN CREAM CAKE

1/2 cup butter (no substitutes), softened
1/2 cup shortening
2 cups sugar
5 large eggs, separated
1 Tbsp. vanilla extract
2 cups all purpose flour
1 tsp. baking soda
1 cup buttermilk
1 cup flaked coconut
Nutty Cream Cheese frosting (recipe follows)

Beat butter and shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating well. Add egg yolk, one at a time, beating until well blended after each addition. Add vanilla, beating until blended. Combine flour and soda; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at a low speed until blended after each addition. Stir in coconut. Beat egg whites until stiff peaks form, and fold into batter. Pour batter into 3 greased and floured 9-inch round cake pans. Bake at 350 degrees for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans and cool completely on wire racks. Spread Nutty Cream Cheese Frosting between layers and on top and sides of cake. Yield: 1 (3 layer) cake

Nutty Cream Cheese Frosting:

1 cup chopped pecans
1 (8oz.) pkg. cream cheese, softened
1/2 cup butter or margarine, softened
1 Tbsp. vanilla extract
1 (16oz.) package powdered sugar, sifted

Bake chopped pecans in a shallow baking pan at 350 degrees stirring occasionally for 5 -10 minutes or until toasted. Cool. Beat cream cheese, butter and vanilla at medium speed with an electric mixer until creamy. Add powdered sugar, beating at low speed until blended. Beat frosting at high speed until smooth; stir in pecans. Yield: about 4 cups

Submitted by Kevin Bailey

NEIMAN MARCUS CAKE

1 box yellow cake mix
1 stick butter, softened
2 eggs
1 8 oz. cream cheese
2 eggs
1 16oz. box powdered sugar
1 tsp. vanilla

Combine cake mix, butter and 2 eggs. Press into greased and floured 9x13 pan. Combine remaining ingredients and spread on top of cake layer. Bake at 350 degrees until light brown for 30-40 minutes.

Submitted by Susie Neely

WESTERNER CAKE

Golden

3 sticks butter or margarine
1 carton Imperial 10 X Powdered Sugar (1 pound)
6 eggs
1 Imperial 10 X sugar carton full of *sifted flour*
1 teaspoon lemon juice
1 tablespoon vanilla

Have eggs & butter at room temperature. Cream butter, add powdered sugar, and beat till fluffy. Add eggs, one at a time, beat well after each addition. Sift flour 3 times, add gradually to batter. Add flavorings and mix well. Bake in 10 inch greased and floured tube pan at 325 degrees for 1½ hours. Cool 4 minutes, then invert pan.

Amber Cake

You use **Imperial Brown Sugar** in the recipe above. Use one 1 pound carton of Light or Dark Brown Sugar instead of powdered sugar.

Submitted by Betty Miller

PUDDING CAKE

1 pkg. cake mix
1 pkg. pudding mix (3¾ oz.)
4 eggs
1/2 cup oil
1¼ cup water

Mix all ingredients together. Bake at 350 degrees for 50-60 minutes in fluted or bundt cake pan.

May be iced with favorite flavored icing or 10x sugar and water.

Submitted by Susan Rhyne

PIE EATING CAKE

1 box butter cake mix
1½ cups pecans, chopped
1 can (11oz.) mandarin oranges w/juice
Pinch of salt
1/2 cup oil
5 eggs

Mix all ingredients, adding eggs 1 at a time, beating after each. Pour into three greased and floured 8" cake pans. Bake at 350 degrees for 30 minutes.

Icing:

Mix together 1 large box Vanilla Instant pudding, 1 large can crushed pineapple w/juice, 8oz. Cool Whip. Mix well, spread between layers and on top.

Submitted by Lea Wright (Mary Wagoner)

*Trust in the Lord with all thine heart; and lean not
unto thine own understanding. In all ways
acknowledge him, and he shall direct thy paths.*

Proverbs 3:5-6

~ Megan Horn ~

OATMEAL CAKE

1¼ cup boiling water, as soon as it starts boiling, turn off burner and add:

1 cup oatmeal
1 stick butter

Add: **1 cup sugar**
1 cup brown sugar
1½ cup flour
2 eggs
1/2 tsp. soda
1 tsp. cinnamon

Place in 9x13 pan and bake at 350 degrees for 35 minutes.

Icing:

Bring to a boil:
1/4 cup canned milk
1 stick butter
1 cup sugar
1 tsp. vanilla
Add **1 cup of chopped pecans** and **1 cup of coconut**

Place in the broiler until slightly browned.

Submitted by Dana Ann Woodruff

*For I know the thoughts that I think toward you,
saith the Lord, thoughts of peace, and not of evil,
to give you an expected end. ~ Jeremiah 29:11
~ Deborah Swann ~*

OATMEAL CAKE

1½ cup boiling water	1 cup quick oatmeal
1/2 cup shortening	1 cup brown sugar
1 cup white sugar	2 eggs
1½ cup flour	1 tsp. soda
1 tsp. nutmeg (if desired)	1 tsp. vanilla
1 tsp. cinnamon	1/2 tsp. salt

Pour boiling water over oatmeal and let stand for 20 minutes. Cream shortening and sugars well. Add unbeaten eggs one at a time beating well after each one. Blend in oatmeal mixture. Sift flour, spices, soda and salt together and fold in. Add vanilla. Bake in greased and floured 9x13 pan for 30-35 minutes at 350 degrees. While cake is still hot from oven, pour on the following topping and put under broiler for about 2 minutes or until brown.

2/3 cup brown sugar	6 Tbsp. melted butter
1 cup chopped nuts	1/4 cup cream (or milk)
1 cup coconut	1 tsp. vanilla

Submitted by Susie Neely
(Original recipe of Mary Tunison)

HOLIDAY CAKE

1 box yellow cake
1 container coconut/pecan frosting

Make cake mix as directed on box except cut the amount of water it calls for in half and then add in the coconut/pecan frosting and mix well. Pour into well greased and floured bundt pan and bake at 350 degrees for 55 minutes.

Submitted by Susie Neely

PUMPKIN CHEESE CAKE

1 graham cracker pie crust	3 Tbsp. sugar
1 8 oz. pkg. cream cheese, softened	1/2 tsp. vanilla
1 egg	2 eggs, slightly beaten
1 cup canned pumpkin	1/3 cup sugar
1/2 tsp. cinnamon	1/4 tsp. ginger
1/4 tsp. nutmeg	
1 can (5 1/3oz.) evaporated milk	
whipped topping (garnish)	

Preheat oven to 350 degrees. In a small bowl, combine cream cheese, sugar and vanilla. Mix until well blended. Beat in 1 egg. Spread evenly over bottom of crust. Combine remaining ingredients except whipped topping. Mix well. Place crust on baking sheet. Spoon the pumpkin mixture into crust over cheese. Bake 1 hour. Chill 3 hours. Serve with whipped topping.

Submitted by Susie Neely

SNOW PEAK FROSTING

1 1/4 cups light corn syrup	2 egg whites
Dash of salt	1 tsp. vanilla

Bring syrup to a boil. Combine egg whites and salt in a large mixing bowl. Beat egg whites until soft peaks form. Continue to beat slowly adding hot syrup. Add vanilla. Continue to beat until stiff peaks form and frosting is thick enough to spread.

Submitted by Betty Miller

*Only when we are changed can we
help others to change.*

KARO NO COOK MARSHMALLOW FROSTING

2 egg whites	1/4 tsp salt
1/4 cup sugar	1 1/4 tsp. vanilla
3/4 cup Karo Crystal Clear or All Purpose Syrup	

Beat egg whites and salt with electric or rotary beater until soft peaks form. Add sugar about 1 Tbsp. at a time beating until smooth and glossy. Continue beating and add Karo Syrup a little at a time, beating after each addition until frosting peaks. Fold in vanilla. Makes enough to frost 2 (9 inch) layers.

Submitted by Betty Miller

CARAMEL ICING AND VARIATIONS

2 1/4 cups sugar	pinch of salt
1 1/2 cups milk	

Cook in saucepan or skillet until a soft ball forms in water or it separates in pan with a spoon. Stir occasionally. Add 1 stick of margarine and beat until creamy.

Variations:

- 1/2 stick margarine & 2 or 3 tablespoons peanut butter for peanut butter frosting
- Add drained pineapple for pineapple frosting
- Add pecans and or coconut on top
- Add sliced banana for banana frosting

Submitted by Betty Miller

When decorating a cake with chocolate, you can make a quick decorating tube. Put chocolate in a heat-safe zipper-lock plastic bag. Immerse in simmering water until chocolate is melted. Snip off the tip of one corner and squeeze the chocolate out of the bag.

AUNT FLORENCE'S WHITE CAKE SAUCE

1 cup milk
2 Tbsp. flour

1/2 cup sugar
pinch of salt

Cook until thick (medium heat)

Add:

1 tsp. butter

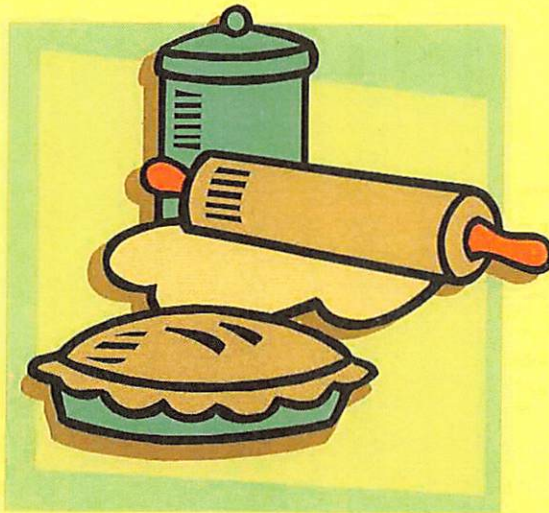
1 tsp. vanilla (or 1/2 tsp. Mexican vanilla)

This is the best sauce to pour over chocolate or vanilla pound cake

Submitted by Jeri Miller and Catherine Rollins
(Aunt Florence's recipe)

"I shall pass through this world but once; any good things, therefore, that I can do, or any kindness that I can show a human being, or animal, let me do it not. Let me not deter it or neglect, for I shall not pass this way again." ~ John Galsworth

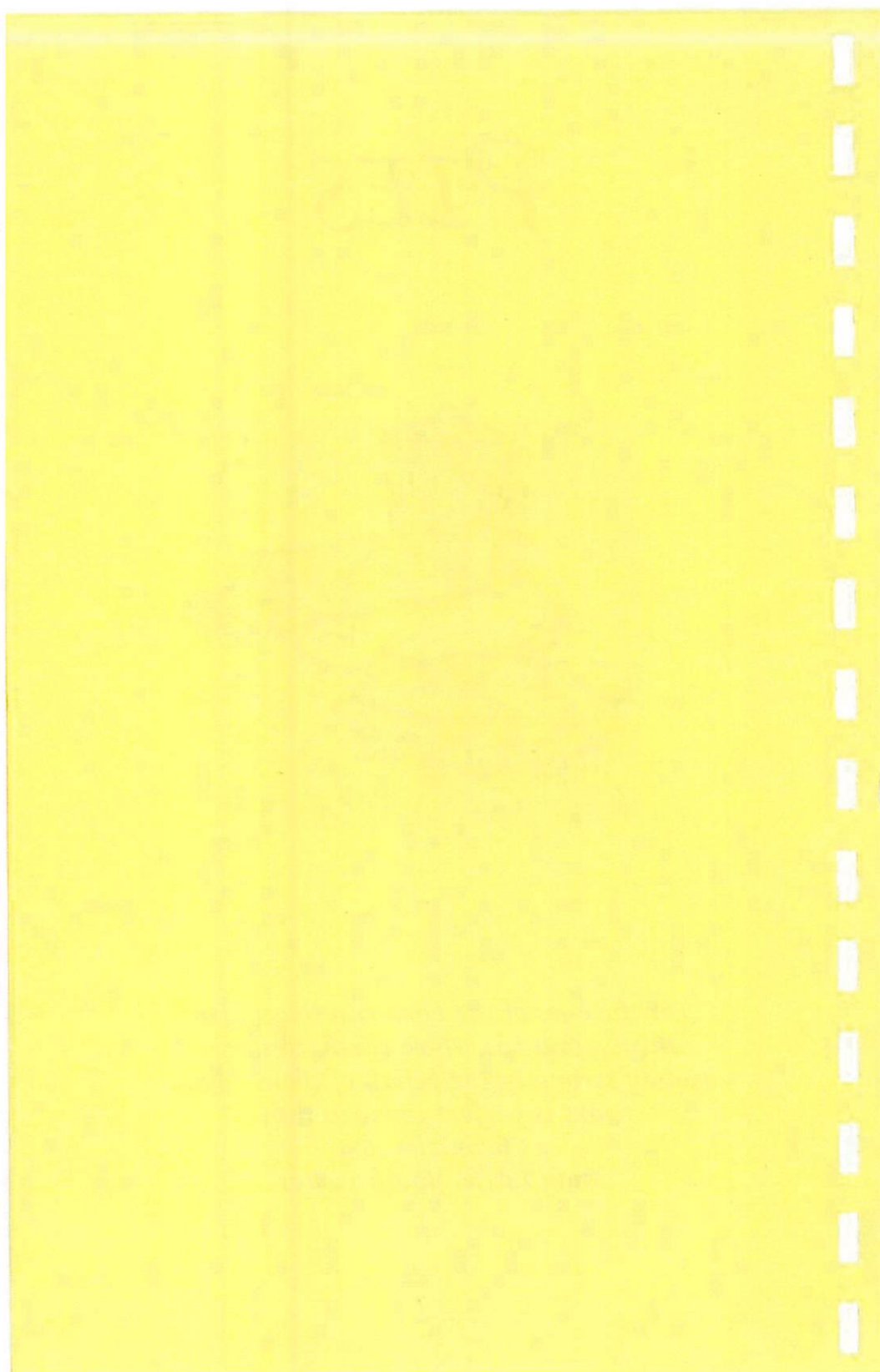
PIES



*For the eyes of the Lord run to and fro
throughout the whole earth, to shew
himself strong in the behalf of them whose
heart is perfect towards him.*

2 Chronicles 16:9

Andy Little, Youth Pastor



MILLION DOLLAR PIE

1 can Eagle Brand Milk
1 large Cool Whip
1 large or 2 small graham cracker pie crusts
2 flat cans of crushed pineapple, drained
1 cup chopped pecans
1/3 cup lemon juice

Mix eagle brand milk and lemon juice together until smooth. Then add drained pineapple, pecans and cool whip. Mix all together. Pour into pie(s) crust. Put pie(s) in refrigerator at least 2 hours or over night. Pie(s) can be frozen.

Submitted by Mary Bailey

PECAN PIE

1 pkg. vanilla pudding	3/4 cup evaporated milk
1 cup chopped pecans	1 9 in. unbaked pie shell
1 cup corn syrup (white)	1 egg, slightly beaten

Mix all ingredlents together. Pour in pie shell. Bake at 375 degrees until top starts to break, about 40 minutes.

Submitted by Betty Smith
(Given to me by my friend at work, Sansy Tramel)

AVO MADDOX PECAN PIE

1 cup sugar	1 cup white Karo syrup
3 eggs	1 Tbsp. flour
1/2 cup margarine, melted	1 tsp. vanilla
1/4 tsp. salt	1 1/2 cups pecans

Beat eggs until frothy. Mix dry ingredlents and add alternately with Karo, beating well each time. Add vanilla and stir in pecans. Beat in melted butter. Pour in unbaked pie shell. Bake at 325 degrees for 1 hour.

Submitted by Betty Miller

CARAMEL PECAN PIE

1 cup (12 oz. jar) caramel topping 3 eggs
1/4 cup butter or margarine, melted 2/3 cup sugar
1½ cup pecan halves
1 (9-Inch) unbaked pie crust

Preheat oven to 350 degrees. In mixing bowl, beat eggs slightly with fork. Add sugar, stirring until dissolved. Stir in topping and butter; mix well. Stir in pecan halves. Pour filling into pie shell. Bake 45 minutes or until knife inserted near center comes out clean. Cool thoroughly on rack before serving. Cover and store in refrigerator. Makes 8 servings.

Submitted by Susie Neely

SWEET POTATO PIE

2 cups cooked and mashed sweet potatoes
4 Tbsp. butter or margarine
3 eggs, beaten
1 cup sugar
1 tsp. vanilla
1 tsp. nutmeg
1 Tbsp. fresh lemon juice
1/2 cup milk or cream
1 unbaked pie shell

Preheat oven to 400 degrees. Mix all ingredients together and pour into unbaked pie shell. Place in oven and immediately turn oven temperature down to 325 degrees. Bake at 325 degrees for 45 minutes. Pie is done when knife inserted in center comes out clean.

Submitted by Kevin Bailey

Right thinking leads to right living.

CARAMEL PIE

(Antique)

1½ cups sugar	1 Tbsp. butter
3 eggs, separated	3 Tbsp. flour
1½ cups water	1 tsp. vanilla
1/2 cup powdered milk	1 baked pastry

Divide sugar in half (3/4 cup in an iron skillet – 3/4 cup in a heavy duty pot). To the sugar in the pot, add the flour, dry milk and mix well. Add part of a cup of water to this and mix enough for the 3 eggs yolks to mix in. Then add the rest of the water. Add the butter and start cooking and stir and cook until butter melts. Set aside and place 3/4 cup sugar you have in the skillet on heat. Heat until sugar melts and turns brown and appears as syrup. Mix the browned sugar with the first mixture and stir until thickened. Add vanilla and put into a baked crust. Top with egg whites, beaten into meringue to which you have added 3 Tbsp. sugar. Brown in slow oven, about 15 minutes.

Submitted by Betty Smith
Original recipe of my grandmother, Della Taylor. Recipe passed along to my Aunt, Maye Poole (who is now 95 years old)
Hepsibah Baptist Church Cookbook, Pittsburg, Texas

Live in the Faith Zone, Not the Safe Zone

LEMON PIE

1 can Eagle Brand Milk 1 graham cracker crust
1 small can pink lemonade, thawed 1- 9oz. Cool Whip

Mix together and pour into crust. Refrigerate

Submitted by Betty Smith
(Sansy Tramel, my friend at work)

LEMON CHESS PIE

1 cup sugar 1/4 tsp. salt
1 unbaked 9-inch pie shell 1 Tbsp. butter
3 eggs, separated
Juice & grated rind of 1 lemon

Combine sugar and butter, beat well. Add lemon juice and rind, salt, egg yolks and beat well. Beat eggs whites until light and fluffy. Fold into sugar mixture. Pour filling into pastry shell. Bake at 450 degrees for 10 minutes. Reduce temperature to 350 degrees. Bake an additional 30 minutes. Let cool before serving.

Submitted by Betty Smith
(Sansy Tramel, my friend at work)

*Egg whites need to be at room temperature
for greater volume when whipped.
Remember this when making meringue.*

WEIGHT WATCHERS KEY LIME PIE

1/2 cup fresh lime juice
2 tsp unflavored gelatin
1 (14oz) can sweetened condense milk (using fat free condensed milk will decrease points by half)
2 tsp. grated lime zest
1½ cup fat free whipped cream
1 (9-Inch) reduced fat graham cracker crust
1 small lime - thinly sliced

Pour the juice into a small bowl and sprinkle with gelatin. Let stand until gelatin is dissolved (softened) 5 minutes. Transfer to a small sauce pan and heat over low heat stirring until the gelatin dissolves. Stir in condensed milk and cook, stirring occasionally 5 minutes longer. Remove from the heat and let cool 10 minutes. Transfer to a large bowl and refrigerate 50 minutes or until the mixture starts to set. Whisk the thickened filling until creamy and smooth. Stir in the lime zest. Using a rubber spatula, gently fold in the whipped topping until combined. Pour into the pie crust and refrigerate until firm, at least 3 hours or overnight. Garnish with lime slices before serving.

Serving 1/8 piece = 7 points (4 points w/fat free condensed milk)

Submitted by Kim Butler (Wendy Burton)

*When making a pie crust, make sure
all the ingredients are cool.*

EAGLE BRAND LEMON PIE

1 can Eagle Brand Sweetened Condensed Milk
1/2 cup lemon juice
2 egg yolks (yellows)

Blend milk, lemon juice & egg yolks. Pour into baked pie shell, ready made graham cracker crust, vanilla wafer crust or pie crust recipe below. Top with meringue and bake only until meringue is brown.

Pie Crust:

2 cups flour	1/8 tsp. baking power
1 tsp. salt	6 Tbsp. ice water
2/3 cup COLD shortening	

Mix dry ingredients and cut in shortening and add as little water as possible to hold together. Roll out; place in pie dish or pan and bake at 350 degrees until brown. Cool before filling.

Meringue:

2 egg whites
4 Tbsp. sugar
1 tsp. vanilla

Beat egg whites until stiff and add sugar and vanilla. Add to pie and bake until brown.

Submitted by Jeri Miller & Catherine Rollins
(Grandmother Royston's Recipe)

JELL-O FRUIT PIE

Dissolve small box of Jell-O in 2/3 cup hot water, then add 2 cups ice until jelled; take out extra ice; add 8oz. Cool Whip and 1 cup chopped fruit. Pour into graham cracker pie crust and chill until firm. (Strawberries & Bananas or Peaches & Bananas are really good, but you can leave out the bananas or use any fruit you want).

Submitted by Susie Neely

FRUIT PIZZA PIE

Slice 1 pkg. refrigerator sugar cookie dough in 1/8 slices and place on pizza pan, overlapping slices. Bake at 375 degrees for 12 minutes. Remove from oven and let cool. Blend 1-8oz. cream cheese, room temperature, with 1/3 cup sugar and spread over cooled cookie dough. Place assorted fruit on top.

Fruit suggestions:

1 11-oz. can mandarin oranges, drained
1 15½ oz. can pineapple chunks, drained
2-3 bananas
1 box fresh strawberries

Submitted by Lea Wright (Pat Rogillio)

HI-HO PIE

3 egg whites	1 cup chopped pecans
¾ cup sugar	1 tsp. vanilla
22 HI-Ho (Ritz) crackers, crushed	

Beat egg whites until they form peaks. Add sugar slowly, beating until stiff. Fold in pecans, crackers and vanilla. Bake in buttered 9" pan at 350 degrees for 25 minutes. Top with whipped cream.

Submitted by Lea Wright (Beth Anderson)

PEANUT BUTTER PIE

8 oz. cream cheese	1 cup peanut butter
2 cups powdered sugar	12 oz. cool whip
2 graham cracker crusts	

Mix all ingredients together and pour into pie shells. Refrigerate until ready to eat. Makes two pies.

Submitted by Lesa Roberson

OREO O'S SUNDAE PIE

1 Tablespoon butter or margarine
1 1/3 cups miniature marshmallows
3 cups Oreo O's Cereal
2 pints ice cream, any flavor softened (4 cups)

Microwave butter in large microwaveable bowl on high for 30 seconds. Add marshmallows; mix to coat. Microwave on high for 1 minute or until marshmallows are smooth when stirred, stirring after 30 seconds. Stir in cereal. Mix lightly until well coated. With lightly greased hands, press evenly into lightly greased 9-inch pie plate. Fill crust with ice cream, cover. Freeze about 2 hours or until firm. Let stand at room temperature about 10 minutes or until pie can be easily cut before serving. Top with additional cereal and thawed Cool Whip Topping, if desired. Store left over pie in freezer.

Submitted by Geneva Neely

2-MINUTE HAWAIIAN PIE

1 (5.1 oz) pkg. instant vanilla pudding
1 (20 oz.) can crushed pineapple in heavy syrup, undrained
1 (8 oz.) container sour cream
1 (9 in.) graham pie crust

In a large bowl, combine the vanilla pudding mix, undrained crushed pineapple and sour cream; stir until well blended. Pour mixture into pie crust. Cover and chill 2 hours before serving. Note: Don't make the vanilla pudding according to the package directions; just add the dry mix to the other ingredients. If you like, decorate the pie with whipped topping, flaked coconut and maraschino cherries for that tropical look!

Submitted by Susie Neely

WASHINGTON CHERRY PIE

Melt 2 Tbsp. butter.

Blend in mixture of 1½ cup sugar, 1/4 cup corn starch, 1/2 teaspoon salt.

Stir in 1 cup milk

1 cup mixture of cherry juice & water

Add 2 beaten egg yolks. Cook until thickens

Add 2 Tbsp. vanilla

Drain No. 2 Can Cherries. Place cherries in cooled pastry shell and cover with cooked custard. Beat egg whites, add sugar and vanilla. Add meringue to top of pie. Bake until whites are browned.

Submitted by Mae Woodruff

VERY BLUEBERRY PIE

1-10 inch Baked Pie Shell

Combine:

1/4 cup cold water

5 Tablespoons flour

Pinch of Salt

Mix to make smooth paste.

Mix 1 cup fresh or frozen blueberries, 1 cup sugar and 1/2 cup water. Bring to a boil and add above flour mixture. Stir well until thickened. Let cool.

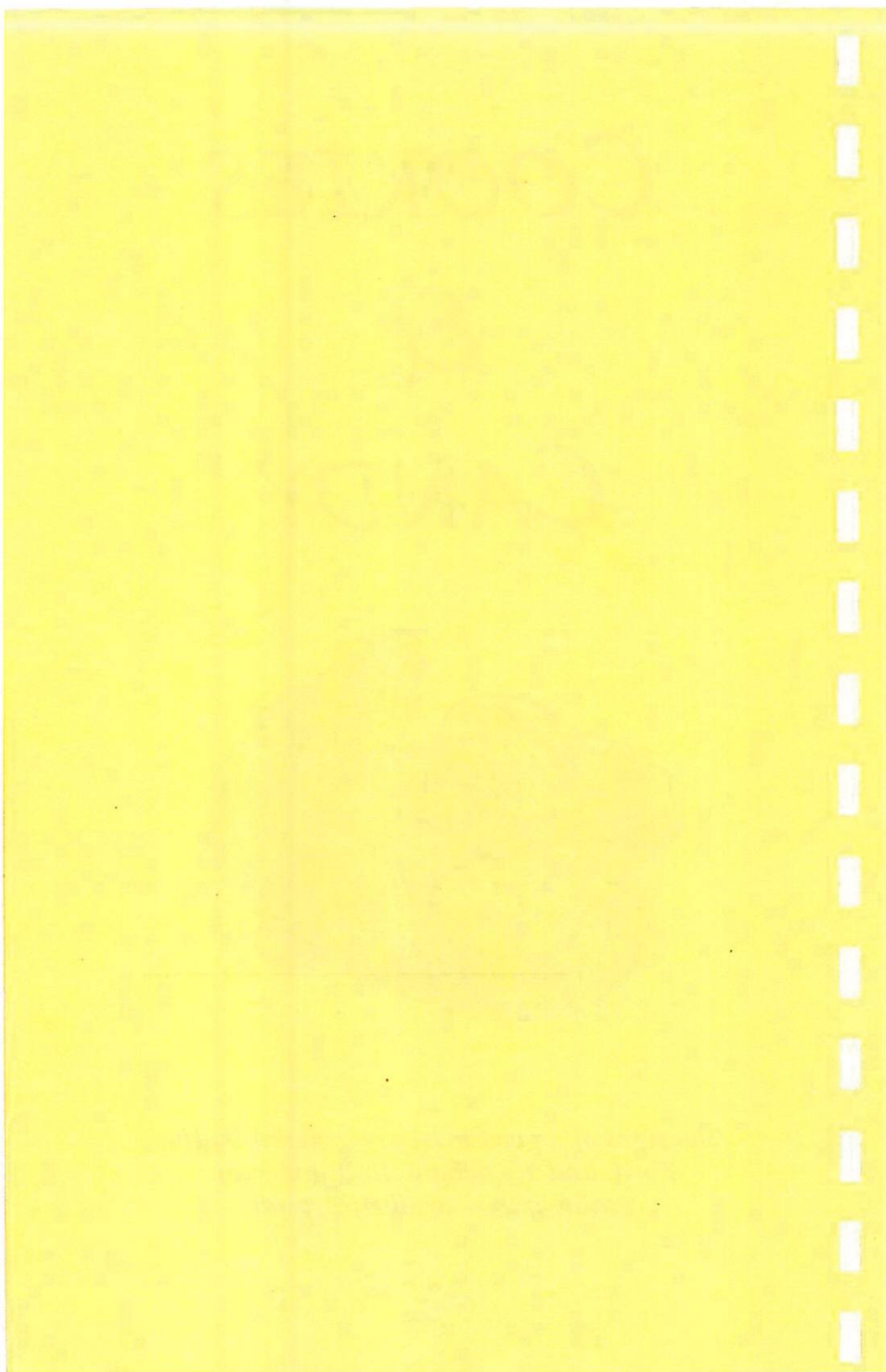
Add 3 cups fresh or frozen blueberries to above mixture. Pour into pie shell. When cool, garnish with whipped cream. If you like blueberries, this is very good.

Submitted by Mae Woodruff

COOKIES & CANDY



*The steps of a good man are ordered by the
Lord, and He delighteth in his way.
Psalm 37:23 ~ Bradley Brandt*



PEANUT BUTTER COOKIES

8 Tbsp. butter, softened
1/2 cup light brown sugar
1/2 cup granulated sugar
1 egg, well beaten

1/2 cup peanut butter
1 1/2 cup flour
1 tsp. baking powder
1/4 tsp. salt

Preheat oven to 350 degrees. Beat butter until creamy. Slowly add both sugars; beat until well blended. Add egg and beat until smooth and light. Add peanut butter; mix well. Add flour, then sprinkle on soda and salt. Beat until well mixed. Bake for 8 to 10 minutes.

Submitted by Danah Woodruff

EASY CAKE MIX COOKIES

1 egg
1 box cake mix, any flavor

1/3 cup Crisco
3 Tbsp. water

Mix all ingredients well. Place by spoonfuls on greased cookie sheet and bake at 350 degrees until slightly browned for 7-10 minutes.

Submitted by Mary Bailey (Kevin Bailey's Mom)

OATMEAL RAISIN COOKIES

1 1/4 cup flour
1 cup butter or margarine
3/4 cup brown sugar
3 1/2 cups quick-cook rolled oats
1 pkg. (4 serving size) vanilla instant pudding

1 tsp. baking soda
1/4 cup sugar
2 eggs
1 cup raisins (optional)

Mix flour and soda. Combine butter, the sugars and pudding mix in large bowl. Beat until smooth and creamy. Beat in eggs. Gradually add flour mixture. Stir in oats and raisins (batter will be stiff). Drop by rounded teaspoon full onto baking sheet about 2 inches apart. Bake at 350 degrees for 10-12 minutes.

Submitted by Betty Smith (Original recipe of Mildred Hines)

GRANNY'S OATMEAL COOKIES

1 cup Crisco (not oil)	1 tsp. salt
1 cup brown sugar	1 tsp. baking soda
1 cup white sugar	1 tsp. vanilla
2 eggs	3 cups oatmeal
1½ cup flour	1 cup nuts
1 tsp. cinnamon	1 cup coconut

Mix all together and drop by teaspoon full onto a greased cookie sheet at 325 degrees for 10 minutes.

Submitted by Tina Brandt
(Given to me by Jo Hough, a friend from work)

ROMANCE COOKIES

First Layer:

2 cups flour	4 Tbsp. brown sugar
1 cup melted butter (real)	1/4 tsp. salt
¼ tsp. baking soda	

Mix ingredients together. This will be a stiff mixture. Press into a greased 13 x 9 pan. Bake at 375 degrees for 15 minutes.

Second Layer:

2½ cups brown sugar	1 cup chopped nuts
4 T. flour	1 cup chopped dates
1 tsp. vanilla	1 cup coconut
4 eggs (beaten)	

Mix ingredients together and spread on top of first layer and bake at 375 degrees for 20 minutes. Cool completely; cut into small bars 1" wide by 1½" long. Sift powdered sugar on top of them. (Do this step on wax paper).

Submitted by Lea Wright (Mary Ann White)

CREAM CHEESE COOKIES

1/2 cup brown sugar, packed	1 Tbsp. lemon juice
1/4 cup granulated sugar	1/2 tsp. vanilla
1 cup Bisquick baking mix	2 tsp. milk
1/2 cup chopped walnuts	1 egg
1/4 cup margarine or butter, softened	
1 (8oz.) pkg. cream cheese, softened	

Preheat oven to 350 degrees. Grease 8x8x2 inch pan. Beat brown sugar and margarine until fluffy. Stir in baking mix and walnuts until mixture is crumbly; reserve 1 cup of mixture. Press remaining mixture in pan. Bake for 12 minutes. Mix cream cheese and granulated sugar; beat in remaining ingredients until smooth. Spread cream cheese mixture over layers in pan; sprinkle with reserved crumbly mixture. Bake until center is firm, about 25 minutes. Cut in 2-inch squares. Store cookies in refrigerator. Yield: 16 cookies.

Submitted by Lea Wright (Pat Williams)

CLAYTON'S SCIENCE PROJECT COOKIES

2 egg whites	3/4 cup sugar
1/2 tsp. vanilla	1/2 cup pecans
1 cup chocolate chips	

Beat egg whites until frothy. Add sugar a little at a time. Beat until peak forms. Add vanilla. Beat 5 minutes. Add chocolate chips and pecans. Put on cookie sheet lined with paper sack. Bake at 300 degrees for 25-30 minutes.

Submitted by Betty "T2" Miller

Store soft cookies in an airtight container. A slice of bread or apple will help keep them fresh. Store crisp cookies in a container with a loose fitting lid.

COOKIE BAR

3 packages (8oz.) cream cheese, softened
3 eggs
3/4 cups sugar
1 tsp. vanilla extract
2 rolls (20oz.) refrigerated chocolate chip cookie dough

Preheat oven to 350 degrees. In a large bowl, beat together the cream cheese, eggs, sugar and vanilla. Slice cookie dough into 1/3 inch slices and arrange slices from one roll on the bottom of a greased 9x13 glass baking dish. Press together so there are no holes in the dough. Spoon the cream mixture evenly over the dough. Top with remaining slices of cookie dough. Bake for 45-50 minutes until center is slightly firm. Remove from the oven and let cool. Then refrigerate. Cut into slices when well chilled. (Keep cookie dough refrigerated until just before slicing)

Submitted by Kim Butler (Wendy Burton)

ONE BOWL CHOCOLATE FUDGE

2 pkg. (8 squares each) Bakers semi-sweet baking chocolate
1 can (14 oz.) sweetened condensed milk
2 tsp vanilla
1 cup chopped nuts (optional)

Microwave chocolate and milk in large microwaveable bowl on high for 2-3 minutes or until chocolate is almost melted. Stir until chocolate is completely melted. Stir in vanilla and nuts. Spread in greased 8-inch square pan. Refrigerate until firm. Makes 4 dozen. Prep time: 10 minutes

Submitted by Greta Haines

God has left us in the world to witness to the world.

TASTY TRIO TREAT

1 pkg. milk chocolate chips
1 pkg. butterscotch chips
1 pkg. peanut butter chips

Put all in a bowl and microwave for 1½ minutes. Remove and stir. Microwave for 1 minute. Stir until smooth. Add 1 tsp. vanilla and nuts. Stir and drop by teaspoonful onto wax paper.

Submitted by Susan Rhynne

EASY CHOCOLATE PECAN CANDY

Club Crackers	1¼ cup sugar
2 sticks butter (no substitutes)	1/2 tsp. baking soda
1 bag semi-sweet chocolate chips	chopped pecans

Preheat oven to 375 degrees. Line a large cookie sheet with foil and spray with Pam. Lay club crackers on cookie sheet, making one even layer that completely covers the bottom of the pan. In a saucepan, melt butter. Add sugar and bring to a boil. Boil 2-3 minutes. Remove from heat and stir in baking soda. Pour evenly over crackers. Bake for 8 minutes. Remove from oven and sprinkle with chocolate chips. In a few minutes, when chips are melted, spread evenly. Sprinkle with chopped pecans and refrigerate until hard. Remove from foil and break into pieces.

Submitted by Kevin Bailey

To know life's purpose, you must know life's Creator.

CHOCOLATE DIPPED PRETZEL RODS

2 pkgs. (14 oz. each) Caramels
2 pkgs. (10 oz. each) Pretzel Rods
3 cups chopped toasted almonds
1 pound white almond bark
1 pound dark chocolate almond bark

Melt caramels in the top of a double boiler or microwavable safe bowl. Pour into an ungreased 8-inch square pan or a tall glass. Leaving 1 inch of space on the end you are holding, roll or dip pretzels in caramel. Allow excess to drip off. Roll in almonds. Place on waxed paper-lined baking sheets and allow to harden. Melt white almond bark in a double boiler or microwaveable safe bowl. Repeat dipping procedure with half of the caramel coated pretzels. Return to baking sheets to harden. Repeat with dark chocolate almond bark and remaining pretzels. Store in airtight container. Yields about 4 dozen.

Submitted by Susie Neely

SKILLET COOKIES (CANDY)

1 stick butter, melt in skillet

Mix together and add to butter:

2 eggs, beaten
1 cup sugar
1 cup chopped dates
1 cup chopped pecans

Cook over low flame, stirring until thickened. Remove from heat and add in **1 tsp. vanilla** and **2 cups rice krispies** that have been heated in slow oven for 15 minutes. Drop candy mixture by teaspoonfuls onto wax paper and roll in **shredded coconut** to form haystack shapes.

Submitted by Susie Neely

PEANUT CLUSTERS

1 pkg. almond bark
1 square unsweetened chocolate
1 large pkg. chocolate chips
24 oz. dry roasted peanuts

Melt first three ingredients in crock pot on high. When melted, add nuts and stir. Turn off crock pot and drop by teaspoonful onto wax paper. Let set until firm.

Submitted by Sammye Habern

PEANUT CLUSTERS

1 large pkg. peanut butter chips	2 Tbsp. peanut butter
1 (16oz.) pkg. chocolate chips	1/4 stick paraffin
3 cups salted peanuts (cocktail)	

Melt chips, peanut butter and paraffin in double boiler. When melted, add peanuts. Stir until blended. Drop by teaspoonfuls onto wax paper. Cool.

Note: These are very easy and very good!

Submitted by Betty Smith
(Recipe of Charlotte Poole, my cousin)
Hepsibah Heritage Cookbook

To know the Author of the Bible, read His Book.

10 MINUTE MICROWAVE PEANUT BRITTLE

1 cup sugar	1/8 tsp. salt
1/2 cup light corn syrup	1 tsp. vanilla
1-1½ cups roasted, salted peanuts	1 tsp. soda
1 Tbsp. butter or margarine	

Combine sugar, syrup and salt in large microwaveable dish or bowl. Microwave on high for five minutes. Stir in peanuts and microwave on high for 5 minutes, stirring after 2 minutes and 4 minutes until peanuts and syrup are lightly browned. Add butter or margarine, vanilla and soda, stirring until light and foamy. Spread out to 1/4 inch thick on well-buttered cookie sheet. When completely cool, break into pieces.

Tip: It seems to be easier to line the cookie sheet with buttered foil and heat it in the oven for a few minutes before you pour the candy on it. This keeps it from hardening too quickly. Tilt the pan to help spread the candy.

Submitted by Kevin Bailey

PEANUT BRITTLE

3 cups sugar	1/2 cup water
1 cup Karo syrup	1 Tbsp. butter
2 tsp. baking soda	1 tsp. salt
3 cups raw peanuts	

Boil sugar, water and Karo syrup until thread spins. Add peanuts. Stir often. Cook until brownish-gold (about 30 minutes). Remove from fire, add butter, salt and soda. Pour onto buttered pan. Let cool and break.

Submitted by Jeri Miller & Catherine Rollins
(Our mother's recipe)

EASY PEANUT PATTIES

1½ cup sugar
1 3oz. pkg. of Instant vanilla pudding & pie filling mix
¾ cup evaporated milk
1 tsp. vanilla
2 cups Spanish peanuts

Combine sugar, pudding mix and milk in a heavy medium saucepan over medium-high heat stirring frequently. Bring to a boil. Reduce heat to medium and boil 5 minutes. Remove from heat. Stir in vanilla. Beat 3 minutes or until candy thickens. Stir in peanuts. Drop by teaspoonfuls onto waxed paper. Allow candy to harden. Store in an airtight container. Yields: 2 dozen

Submitted by Susie Neely

DIVINITY CANDY

2½ cups sugar	Pinch of salt
½ cup white Karo syrup	1 tsp. vanilla
½ cup water (boiling)	1 cup nuts
2 egg whites (beaten as for meringue)	

Mix sugar, Karo, salt and water in a 2 qt. pot, stirring only until sugar has melted. Stir with wooden spoon or spatula. Do not stir any more. Using a candy thermometer, boil to about 250 degrees (between the firm ball and the hard ball marker). Pour half of syrup slowly in a thin stream over two beaten egg whites. Then reheat syrup for a few minutes and finish pouring remaining syrup over egg whites. During the pouring process, beat continuously. Continue beating until candy peaks by itself. Add vanilla and nuts. Drop out by teaspoonful on wax paper. It should harden almost immediately. **Tips:** Never use cold eggs. Take them out of the refrigerator in plenty of time for them to get to room temperature. If you want to test the syrup, drop a small bit into a cup of cold water. If it forms a ball, then it is ready to be poured. (It makes it easier to have a friend's help during the pouring process!)

Submitted by Tina Brandt
(My Grandmother's recipe)

WHITE BARK CANDY

1 pound plus 8 oz. white almond bark
3/4 cup peanut butter
1½ cups small marshmallows
1½ cups peanuts
3 cups Rice Krispies

Melt bark in microwave, add peanut butter. Stir in all other ingredients. Drop on wax paper. Make 10-15 dozen.

Submitted by Mary Bailey
(Kevin Bailey's Mom)

PEPPERMINT BARK

1 package white chocolate
Crushed peppermint candy (or any flavor of hard candy)

Melt 1 package white chocolate over slow heat in sauce pan, stirring continuously; add as much or as little of crushed peppermint candy (or any flavor hard candy). Stir well; spread out on wax paper (thin or thick). Let cool and harden completely. (If candy is thick, it will take longer). Break off into desired size pieces.

Submitted by Diane Basham

Brethren, I count not myself to have apprehended; but this one thing I do, forgetting those things which are behind, and reaching forth unto those things which are before. Philippians 3:13 ~ Diane Basham

RECIPES



DESSERTS



*Delight thyself also in the Lord;
and he shall give thee the
desires of thine heart.*

Psalm 37:4

Shawna Rhyne, Office Manager

TRIPLE DELIGHT CHOCOLATE DESSERT

Crust:

Mix:

1 cup flour

1 stick butter

1 cup chopped pecans

Bake for 20 minutes at 350 degrees. Allow crust to cool.

Mix:

8 oz. cream cheese (softened)

1 cup powdered sugar

1 tub of cool whip

Place this mixture on top of the cooled crust.

Mix:

3 large Instant Vanilla pudding packages

3 small Instant Chocolate pudding packages

3½ cups milk

Beat all these together. (It sets in 5 minutes) Spread this over the cream cheese mixture and cover with cool whip.

Submitted by Dana Ann Woodruff

*Yes, I have hope because God gives me His love
and grace at the dawning of each new day.
I am His and He is mine. He is my Hope!
~ Charles Stanley ~*

CHOCOLATE CHIP SENSATION

1 pkg. (16oz.) refrigerated chocolate chip cookie dough
1 pkg. (8oz.) cream cheese, softened
1/3 cup sugar
1 pint half and half
1 pkg. (3.9oz.) instant chocolate pudding
1/4 cups nuts, chopped

Preheat oven to 375 degrees. Roll cookie dough into a ball and flatten into a 13-inch circle on a cookie sheet. Bake cookie for 12-15 minutes or until browned. Let cool 10 minutes. Run knife or spatula under crust to loosen. Cool completely. Combine cream cheese and sugar; set aside. In bowl, combine half and half and instant pudding. Let set until firm, about 5 minutes. Spread cream cheese mixture on thoroughly cooled cookie base. Layer pudding mixture over cream cheese layer. Sprinkle nuts over cookie. Chill until served. Yield: 20 servings.

Submitted by Pam Holt

DIRT PUDDING

Blend:

16 oz. Cool Whip	1/2 stick margarine
8 oz. cream cheese	1/2 cup sugar

Mix:

1 large box Instant Vanilla Pudding
4 cups milk
1 large pkg. Oreo cookies, crushed

Blend Cool Whip, cream cheese, butter and sugar and set mixture aside. Make pudding following instructions on package and set aside. Crush Cookies and set aside. Line flower pot. Layer ingredients putting Cool Whip mixture in first, pudding second and crushed cookies third. Continue to layer until all ingredients have been used. The very top layer should be crushed cookies which will look like dirt. Insert covered stem flower last.

Submitted by Betty Miller

ROCKY ROAD SQUARES

1 can Eagle brand sweetened condensed milk
1 bag chocolate chips (12oz.)
2 Tbsp. butter
2 cups peanuts
10 oz. marshmallows

Mix peanuts and marshmallows in large bowl. Melt milk, chips and butter until melted. Pour over peanut mixture and stir. Pour all into buttered 9x12 pan (& some in a smaller pan). Cool and cut into squares.

Submitted by Jeri Miller & Catherine Rollins
(Our Mother's recipe)

SNICKERS SURPRISE

2 sticks butter, softened
1 cup creamy peanut butter
1 cup light brown sugar
1 cup sugar
1 tsp. vanilla
3½ cups all purpose flour, sifted
1 tsp. baking soda
1/2 tsp. salt
1 pkg. Snickers brand miniatures

Combine the butter, peanut butter and sugars using a mixer on a medium to low speed until light and fluffy. Slowly add eggs and vanilla until thoroughly combined. Then mix in flour, salt and baking soda. Cover and chill dough for 2-3 hours. Unwrap all the snickers miniatures. Remove dough from refrigerator. Divide into 1 Tbsp. pieces and flatten. Place a Snickers in the center of each piece of dough. Form the dough into a ball around each Snickers. Place on a greased cookie sheet and bake at 300 degrees for 10-12 minutes. Let cool on a baking rack or wax paper.

Submitted by Susie Neely

CHEWY CHOCOLATE CHIP BARS

1 Quick Cookie Bar Crust (recipe listed below)

1/2 cup (1 stick) soft unsalted butter

1 cup packaged light brown sugar 1/2 cup sugar

3 large eggs, at room temperature 3/4 cup flour

1 tsp. vanilla extract 1/2 tsp. salt

1 cup chocolate chips

3/4 cup chopped walnuts

Prepare the Quick Cookie Bar Crust (recipe listed below) and allow it to cool in the pan. Heat oven to 350 degrees. Cream the butter with an electric mixer; gradually beating in the sugars on medium-high speed. Add the eggs, one at a time, beating well after each. Blend in the vanilla extract, flour and salt then stir in the chocolate chips and walnuts. Scrape the filling into the crust and smooth it with a spoon. Bake the bars on the center oven rack for 30-35 minutes. When they are done, the top of the filling will be golden brown and the filling will be set (note: if you tilt the pan, the bars should not move). Transfer the bars, in the pan, to a wire rack to cool thoroughly. Cover and refrigerate the bars for 1-2 hours before slicing. Makes up to 24 bars.

Quick Cookie Bar Crust:

3/4 cup (1½ sticks) unsalted butter, softened but cool

1/3 cup sugar

1/2 tsp. salt

1/2 cup oats, quick or old fashioned

1¾ cups flour

1 tbsp. cold water

Heat oven to 350 degrees, then butter a 13x9 inch pan and set aside. Cream the softened butter, sugar and salt in a large bowl with a wooden spoon. Stir in the oats, then stir in the flour a third at a time, rubbing in the last bit of it by hand to make coarse crumbs. Sprinkle on the water and rub briefly. Press the dough into the pan, spreading it evenly into the bottom and very slightly up the sides. Chill the pan for 15 minutes. Then bake the pastry on the center oven rack for 15 minutes. Transfer the crust, in the pan, to a wire rack to cool thoroughly.

Submitted By Greta Haines

OREO BROWNIES

2½ cups Oreo cookies, crushed
1 can Eagle brand milk
1 cup chopped nuts
1 cup chocolate chips

Mix together all ingredients and pour into greased dish. Bake at 350 degrees until done.

Submitted by Susie Neely

BROWNIES

1 stick butter, melted	2 eggs
1 cup sugar	pinch of salt
2 cups flour	1 tsp. vanilla
1/2 tsp. baking powder	4 Tbsp. cocoa

Bake at 300 degrees for 20 minutes. Recipe may be doubled.
Baking time would be 40 minutes

Submitted by Greta Haines
(Original recipe of Tina Harris, grandmother to Denis Haines)

MARY TUNISON'S BROWNIES

3 cups butter	5½ cups sugar
1 tsp. vanilla	12 eggs
3 cups flour	1¾ cups cocoa
2¾ cups nuts	

Grease and flour (2) 9x13 pans. Beat butter and sugar until fluffy. Add eggs (a few at a time) and vanilla. Sift flour and cocoa together. Add to batter and fold in nuts. Bake at 350 degrees for 35 minutes.

Submitted by Kevin Bailey

CHOCOLATE E'CLAIR

Mix:

3½ cups milk to 2 boxes (3oz.) French Vanilla Pudding
8 oz. Cool Whip

Mix pudding and fold in cool whip.
Line dish with **graham crackers**. Alternate layers of crackers and pudding mixture. Place in refrigerator to cool. May be left overnight.

Mix:

3 Tbsp. milk
1 stick butter
2 Tbsp. Kayro syrup
1 tsp. vanilla extract
2 or 3 chocolate squares
1½ cup powdered sugar

Melt together the milk, butter, Kayro syrup, vanilla extract and chocolate squares. Then add powdered sugar. Cook to a creamy mixture and pour over cold pudding.

Submitted by Tina Brandt
(My Mother's Recipe)

BLONDIES

2¼ cups flour	2 eggs
1 tsp. baking powder	2 tsp. vanilla
1 cup pecans, chopped	¼ tsp. salt
1 cup butter	1 cup coconut
2 cups brown sugar	

Grease and flour a 9x13x2 inch pan. Stir butter and sugar together. Add eggs one at a time. Stir in flour mixture. Fold in pecans and coconut. Bake at 350 degrees for 35 minutes.

Note: These are very good and a nice change from chocolate brownies.

Submitted by Betty Smith

SOUR CREAM APPLE SQUARES

2 cups flour	1/2 tsp. salt
2 cups brown sugar	1 tsp. vanilla
1 cup sour cream (Fat Free is ok)	1 egg
1/2 cup margarine, softened	1-2 tsp. cinnamon
2 cups peeled, chopped apples	1 tsp. soda
1 cup chopped nuts (pecans or walnuts)	

Combine flour, brown sugar and margarine until crumbly. Stir in nuts. Press 2 $\frac{3}{4}$ cups of mixture in an ungreased 13x9 pan. To remaining mixture, add cinnamon, soda, salt, sour cream, vanilla and egg and blend well. Stir in apples. Spoon this mixture over base and bake in a 350 degrees oven for 25-30 minutes. Cut in squares. Wonderful with vanilla ice cream!

Submitted by Lea Wright (Ellen McAllister)

BANANA PUDDING

1 package Vanilla Instant Pudding

Mix with:

1 cup pet milk and 1 cup whole milk. Then add 1 $\frac{1}{2}$ cup Cool Whip.

Line dish with **vanilla wafers** and **sliced bananas** then cover with pudding mixture.

Submitted by Lea Wright

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

AUNT MILDRED'S FRUIT DESSERT

2 8oz. cream cheese
2 or 3 cups powdered sugar
Crushed pineapple, drained
Pecans, chopped

Bananas
Strawberries
Cool Whip
Coconut

Mix together cream cheese and powdered sugar. Layer cheese mixture, bananas, strawberries and pineapple in 9x13 dish. Then top with Cool Whip, coconut and pecans. Chill.

Submitted by Susie Neely

CHERRY CINNAMON COBBLER

1 can (21oz.) cherry pie filling
1 tube (12.4 oz.) refrigerated cinnamon rolls

Spread pie filling into a greased 8-inch square baking dish. Set aside icing from cinnamon rolls. Arrange rolls around edge of baking dish. Bake at 400 degrees for 15 minutes. Cover and bake 10 minutes longer or until golden. Spread icing over rolls. Serve warm. Makes 8 servings. (Also good with apple pie filling!)

Submitted by Susie Neely

*In all ways acknowledge him and he shall
direct thy paths. Proverbs 3:6
~ Susie Neely ~*

CRANBERRY STEAM PUDDING

1½ cups flour
1 tsp. soda
1½ - 2 cups fresh cranberries, whole
1/2 cup molasses
1/2 cup hot water
Dash of salt

Mix all ingredients together. Pour into greased coffee can and cover with foil. Place coffee can on a rack in a deep pan and pour enough water in the pan to come to about 1/2 of coffee can. Cover pan with lid and place over medium heat. Cook for about 20-30 minutes. Watch when steam starts to rise. Be sure you cook it long enough.

Topping:

1/2 cup brown sugar
1/2 cup butter
1/2 cup canned milk

Heat all ingredients together and serve hot over cake.

Submitted by Lea Wright (Neletta Linney)

PEACH COBBLER

Melt one stick of butter in a 13 x 9 inch pan. Mix 1 cup each milk, sugar and self-rising flour. Pour over melted butter. Drain one or more large cans of sliced peaches and place on top. Bake at 350 degrees for 30-45 minutes or until golden brown.

Submitted by Lea Wright (Mary Wagoner)

*Then delivered he him therefore unto them to be crucified. And they took Jesus, and led him away.
John 19:16 ~ Dalton Wagener*

"PINEAPPLE FLOP"

2 cups flour	1½ cups sugar
1 #2 can crushed pineapple	2 tsp. soda

Bake at 350 degrees until done.

Icing

1½ cups sugar	1 small can of milk
1 stick butter or margarine	

Cook in saucepan, let boil for 4 minutes. Add small can crushed pineapple and 1 tsp. vanilla.

Ice while hot.

Submitted by Betty Miller

LEMON BARS

1/2 cups soft butter (1 stick)	1/4 cup powdered sugar
1 cup plus 2 tablespoons flour	1 cup granulated sugar
1/2 teaspoon baking powder	2 eggs
2 tablespoons lemon juice	

Mix soft butter, 1 cup flour and powdered sugar; put in bottom of 8 inch square pan. Bake at 350 degrees for 15 minutes. Sift granulated sugar, 2 tablespoons flour and baking powder. Add eggs and lemon juice, spread over crust. Bake 25 minutes longer. Frost with powdered sugar and lemon juice frosting or sprinkle with powdered sugar. Cut into small squares.

Submitted by Diane Basham
(From Mary Kay's Cookbook)

*A word of encouragement can make the
difference between giving up or going on.*

SUGAR-DUSTED LEMON BARS

1 Quick Cookie Bar Crust (listed below)

1½ cups sugar

1/3 cup flour

3 large eggs, at room temperature

4 Tbsp. unsalted butter, melted

1/4 cup fresh strained lemon juice

Finely grated zest of 1 lemon

1/4 tsp. salt

1 egg yolk

1/2 cup milk

1/2 tsp. vanilla extract

Confectioners sugar

Prepare the Quick Cookie Bar Crust and allow it to cool in the pan. Heat oven to 350 degrees. Combine the sugar, flour, salt, eggs, and yolk in a large mixing bowl. Whisk until smooth. Whisk in the melted butter, then the milk. Stir in the lemon juice, lemon zest and vanilla extract until evenly blended. Pour the filling over the crust and tilt the pan gently from side to side to spread it evenly. Bake the bars on the center oven rack until the filling is set and just barely beginning to turn golden, for 22-25 minutes; do not over bake. Transfer the pan to a wire rack to cool. When the bars are barely warm, dust them lightly with confectioner's sugar using a sifter or fine sieve. Chill for at least 1 hour then lightly dust them again with confectioner's sugar before slicing. Makes up to 24 bars.

Quick Cookie Bar Crust:

3/4 cup (1½ sticks) unsalted butter, softened but cool

1/3 cup sugar

1/2 tsp. salt

1/2 cup oats, quick or old fashioned

1¾ cups flour

1 tbsp. cold water

Heat oven to 350 degrees, then butter a 13x9 inch pan and set aside. Cream the softened butter, sugar and salt in a large bowl with a wooden spoon. Stir in the oats, then stir in the flour a third at a time, rubbing in the last bit of it by hand to make coarse crumbs. Sprinkle on the water and rub briefly. Press the dough into the pan, spreading it evenly into the bottom and very slightly up the sides. Chill the pan for 15 minutes. Then bake the pastry on the center oven rack for 15 minutes. Transfer the crust, in the pan, to a wire rack to cool thoroughly.

Submitted by Greta Haines

STRAWBERRIES

1 cup Angel Flake Coconut
1 cup finely chopped pecans
2 large pkgs. Strawberry Jell-O (all or part of 1 pkg. wild strawberry)
1 can sweetened condensed milk

Mix dry ingredients; add milk and mix well with a fork. Take small teaspoon of mixture and form into strawberries. Roll bottom in green sugar and dip top in red sugar.

Colored Sugar

Put sugar in tightly sealed jar with 2 or 3 drops of food coloring. Shake well.

Submitted by Betty Miller

QUICK COBBLER

1 stick butter or margarine	1 cup flour
2 tsp. baking powder	2/3 cup sugar
1 can fruit	

Milk (enough to make pancake like dough)

Melt butter in Pyrex Dish. Mix flour, sugar, baking powder and milk. Pour dough over butter and then pour in 1 can of any kind of fruit over dough. Bake at 300-325 degrees until slightly brown. Punch holes in crust with fork, sprinkle with sugar and butter. Cook until brown.

Submitted by Betty Miller

CREAM CHEESE THINGS

Vanilla Wafers

Cupcake liners

Cream together: 2 (8 oz.) pkgs. cream cheese, softened, 1 tsp. vanilla, 3/4 cup sugar and 2 eggs

Put one vanilla wafer in each cupcake liner. Pour mixture over wafer until 3/4 full. Cook at 375° for 25-30 minutes. Let cool. Remove liners and top with pie filling (cherry, pineapple, apricot, etc.) Yield: Approximately 18

Submitted by Lea Wright (Bobbie Dixon)

CREAM CHEESE TARTS

**2-8oz pkgs. cream cheese
3/4 cups sugar**

**2 eggs
1 teaspoon vanilla**

Mix together. Put vanilla wafers in 24 count muffin tins. Fill half full with above mixture (about 1/2 inch). Cook 15 minutes or until done at 350-375 degrees. When completely cool, top with cherry pie filling. (Blueberry, blackberry, or peach may be substituted).

Submitted by Betty Miller

RACE CAR BARS

**1 cup peanut butter
1/2 cup packed brown sugar
6 cups cornflakes cereal
1 cup semisweet chocolate chips**

**1 cup white corn syrup
1/2 cup white sugar
2/3 cup peanuts**

In a large saucepan over medium heat, combine the peanut butter, corn syrup, brown sugar and white sugar. Cook, stirring occasionally until smooth. Remove from heat and quickly mix in the cornflakes, chocolate chips and peanuts until evenly coated. Press the entire mixture gently into a buttered 9x13 inch baking dish. Allow to cool completely before cutting into bars.

Submitted by Susie Neely

SWEDISH DESSERT (TWINKIE DESSERT)

10 Twinkies
6 Heath bars - crushed
Large box (6oz.) Instant chocolate pudding (prepared by directions on box)
8 oz. Cool Whip

Slice Twinkies in half lengthwise. Layer Twinkie halves with Cool Whip, pudding and crushed Heath bars in a 9x13 dish. Refrigerate until serving.

Submitted by Susie Neely

BUNNY PATCH DESSERT

Prep time: 15 minutes
Refrigerator time: 1 hour

1 pkg. (10.75 oz.) Sara Lee Pound Cake, frozen cut into 10 slices
1 can (21oz.) Comstock Pie Filling any flavor
1 12oz. Cool Whip
1 cup Bakers Angel Flake Coconut (optional)
Green Food Coloring (optional)

Line bottom of 12x8 inch baking dish with cake slices. Top with pie filling and all of the whipped topping. Refrigerate 1 hour or until ready to serve.

Tint coconut pale green with food coloring. (Put coconut in tightly sealed jar with a few drops coloring and shake well). Sprinkle over center of whipped topping. Decorate with Easter candles and decorations like marshmallow bunnies and jelly beans.

Note: A yellow cake mix cooked in a 9x13x2 pan may also be used.

Submitted by Betty Miller

MOM'S "FIRST TO GO" DESSERT

Bottom Layer:

1 cup flour
1/2 cup chopped pecans
1 stick butter or margarine

Melt butter, add flour and pecans. Press into bottom of cake pan sprayed with Wesson oil. Bake at 350 degrees for 10-15 minutes until light brown. Let cool.

Next Layer:

1-8oz. Cream cheese
1 cup powdered sugar
1 cup Cool Whip

Beat cream cheese, sugar and Cool Whip. Spread over cooled pecan layer.

Next Layer:

1 large vanilla pudding (instant)

Next Layer:

1 large chocolate pudding (instant)

Next Layer:

Large Cool Whip or pkg. Dream Whip

Optional:

Grated Chocolate over Cool Whip topping.
Substitute lemon pudding for the vanilla and chocolate puddings

Submitted by Kelly Green

JUBILEE JUMBLES

1/2 cup soft shortening	1/2 tsp. soda
1 cup brown sugar, packed	1 tsp. salt
1/2 cup granulated sugar	1 tsp. vanilla
2 eggs	2 1/4 cups sifted flour
1 cup undiluted evaporated milk	
1 cup walnuts, chopped (pecans, coconut, dates or raisins may be used)	

Mix shortening, sugar, and eggs thoroughly. Stir in evaporated milk and vanilla. Sift together flour, soda, salt and stir. Fold in nuts and chill 1 hour. Heat oven to 375 degrees. Drop rounded tablespoonfuls 2 inches apart on greased baking sheet. Bake until light brown.

Submitted by Lea Wright (Violet Wickware)

PEANUT BUTTER BALLS

1 18oz. jar of peanut butter
1 stick margarine
1 pound powdered sugar

Mix and roll into balls 1 inch or less. Chill.

1 Block of paraffin
1 6oz. pkg. chocolate chips

In double boiler over boiling water, melt chocolate chips. Shave paraffin and melt with chocolate. Dip balls in chocolate mixture. Let cool. Redip.

Submitted by Betty Miller via Mee Maw Bass

PEANUT BUTTER BALLS

1 cup peanut butter (smooth or crunchy)
1½ pounds powdered sugar
2 sticks butter
1/2 tsp. vanilla
1/2 bag chocolate chips
Paraffin wax

Soften butter then mix with peanut butter. Add powdered sugar until thick, add vanilla. Mix together. Roll into balls. Put in refrigerator while mixing chocolate. Melt chocolate chips and paraffin (a couple of silvers is enough to give chocolate a waxy look) in double boiler. Dip peanut butter balls in chocolate with toothpick and put on wax paper. Let harden and put in refrigerator. Recipe may also be cut in half. Makes 20-30 balls.

Submitted by Greta Haines
(Recipe of Linda Haines, sister-in-law)

PEANUT BUTTER AND JELLY BROWNIES

1 cup firmly packed brown sugar **2 eggs**
1/2 cup crunchy peanut butter **1 tsp. vanilla**
1/2 cup strawberry jam **1/2 cup flour**
1/4 tsp. salt
1/4 cup (1/2 stick butter or margarine)
6 squares semi-sweet baking chocolate, chopped

Beat sugar, peanut butter and butter in large bowl with electric mixer on medium speed until well blended. Beat in eggs and vanilla. Mix in flour and salt. Stir in chocolate. Spread batter in greased foil-lined 9 inch square baking pan. Drop jam by spoonfuls over batter; swirl with knife to marbelize. Bake at 350 degrees for 35-40 minutes or until toothpick inserted in center comes out almost clean. DO NOT OVER BAKE. Cool in pan. Cut into squares. Store tightly wrapped in foil for up to 5 days.

Submitted by Kevin Bailey

PECAN PRALINE CRUNCH

1 (16oz.) pkg. oat squares cereal (I use Golden Grahams)
1/2 cup packed brown sugar
1/2 cup light corn syrup **1/4 cup margarine**
2 cups pecans **1 tsp. vanilla**
1/2 tsp. baking soda

Preheat oven to 250 degrees. Mix cereal and pecans in a bowl. Bring the margarine, brown sugar and corn syrup to a boil in a saucepan. Remove from heat and stir in the baking soda and vanilla. Pour over the cereal mixture, stirring to coat well. Spread in a baking pan or cookie sheet. Bake 1 hour, stirring every 20 minutes. Turn out onto foil to cool. Break up the large pieces.

Submitted by Kevin Bailey

PECAN SQUARES

Crust:

3 cups all purpose flour
1/2 cup sugar
1 cup butter or margarine, softened
1/2 tsp. salt

Filling:

4 eggs
1½ cups light or dark corn syrup
1½ cups sugar
3 Tbsp. butter or margarine, melted
1½ tsp. vanilla extract
2½ cups chopped pecans

In a large mixing bowl, blend together flour, sugar, butter and salt until mixture resembles coarse crumbs. Press firmly and evenly into a greased 15x10x1 baking pan. Bake at 350 degrees for 20 minutes. Meanwhile, in another bowl, combine first 5 filling ingredients. Stir in pecans. Spread evenly over hot crust. Bake at 350 degrees for 25 minutes or until set. Cool on a wire rack. Yield: 4 dozen

Submitted by Kevin Bailey

PUMPKIN ROLL
(A great Thanksgiving and Christmas Dessert)

Roll

3 eggs, beat till creamy
1 cup sugar
2/3 cup Libby's Can Pumpkin
1 tablespoon lemon juice
3/4 cup flour
1 teaspoon baking powder
2 teaspoon cinnamon
1 teaspoon ginger

Filling

1 cup powdered sugar
6 oz. cream cheese
4 Tbsp. melted butter
1/2 teaspoon vanilla
(mix all filling together
with mixer)

Take out cream cheese about 2 hours before making to soften. Mix all roll ingredients together and pour batter into greased and floured cookie sheet. Bake at 375 degrees for 15 minutes. Turn out onto tea towel generously sprinkled with powder sugar. Cool about 5 minutes and then roll up with towel. When completely cooled, unroll, spread with filling and re-roll, without towel. Keep refrigerated. This will make 1 roll. For 2 rolls, double all ingredients except for can of pumpkin, because you only use 1/2 can for each roll.

Submitted Janis Crouch

*And we know that all things work together for
good to them that love God, to them who are
the called according to his purpose.
Romans 8:28 ~ Janis Crouch*

VIRGINIA PUMPKIN ROLL

1 cup sugar
1 tsp. soda
3 eggs

3/4 cup flour
1 tsp. cinnamon
2/3 cup Pumpkin

Filling:

2 Tbsp. oleo, room temperature
1 cup sugar
8 oz. cream cheese, softened
1 tsp. vanilla

Mix cake ingredients well and spread on cookie sheet lined with waxed paper. Spread evenly to edge of pan. Bake at 375 degrees for 15 minutes. Cool for a few minutes and then turn out on a towel sprinkled with granulated sugar. Roll up with towel like jelly roll and cool while you mix the filling. Beat together all filling ingredients. Spread on cake that has been unrolled to lay flat (leave rolled until now). After the filling is spread, roll again, jelly roll style. Wrap in saran wrap and refrigerate. Keeps well.

Submitted by Mae Woodruff
(Original recipe of Retta Forrester)

*I can do all things through Christ
which strengtheneth me. ~ Philippians 4:13*

*Linda Gant
Cindi Mayeux
Ginger Mc Fadden
Renee Murfitt
Susie Neely
Brittany Smith*

DATE NUT BARS

1 Quick Cookie Bar Crust (listed below)

1/2 cup packed light brown sugar	1/4 tsp. salt
1/4 tsp. ground cinnamon	1/2 cup honey
2 large eggs, lightly beaten	1/2 cup apple jelly
1/2 tsp. vanilla extract	2 Tbsp. butter
1 1/4 cups chopped dates	2 Tbsp. flour
1 1/4 cups chopped walnuts	1/2 tsp. baking powder

Prepare the Quick Cookie Bar Crust and allow it to cool in the pan. Heat oven to 350 degrees. Combine the honey, apple jelly and butter in a medium saucepan over moderate heat. Whisk the mixture occasionally until the butter and jelly melt, about 5 minutes, then remove the pan from the heat. Mix the brown sugar, flour, baking powder, salt and cinnamon in a medium bowl. Add the eggs and vanilla extract and whisk until they are mixed well, then whisk in the honey mixture. Next, stir in the dates and walnuts. Pour the filling over the crust and spread evenly with a spoon. Bake the bars on the center oven rack for 25 minutes until they are a rich golden brown. Transfer the bars in the pan to a wire rack to cool thoroughly. Cover and refrigerate the bars for 1-2 hours before slicing. Makes up to 24 bars.

Quick Cookie Bar Crust:

3/4 cup (1 1/2 sticks) unsalted butter, softened but cool
1/3 cup sugar
1/2 tsp. salt
1/2 cup oats, quick or old fashioned
1 1/4 cups flour
1 tbsp. cold water

Heat oven to 350 degrees, then butter a 13x9 inch pan and set aside. Cream the softened butter, sugar and salt in a large bowl with a wooden spoon. Stir in the oats, then stir in the flour a third at a time, rubbing in the last bit of it by hand to make coarse crumbs. Sprinkle on the water and rub briefly. Press the dough into the pan, spreading it evenly into the bottom and very slightly up the sides. Chill the pan for 15 minutes. Then bake the pastry on the center oven rack for 15 minutes. Transfer the crust, in the pan, to a wire rack to cool thoroughly.

Submitted by Greta Haines

BREAD PUDDING

12 oz. French bread, toasted and cut into cubes
4 cups milk
4 eggs, beaten
2 cups sugar
1 cup butter
4 Tbsp. vanilla extract
1 Tbsp. almond extract
1 28oz. can sliced peaches, drained

Place bread in large bowl. Add milk, allow time for bread to soak up milk. Blend sugar into beaten eggs, then add vanilla and almond. Add mixture to bread. Distribute chunks of butter throughout. Add peaches and stir. Pour into a 10x13 glass baking pan. Bake at 325 degrees until browned, approximately 55 minutes. Just before serving, mix 1 can Eagle Brand Milk with 1/3 cup secret ingredient (see Patricia Allen). Pour over individual servings. Serves 4

Submitted by Colby Allen

WATERMELON SORBET

6 cups watermelon juice (by blending watermelon in blender)
2 cups sugar
1/3 cup lemon juice

Freeze in ice cream maker.

Submitted by Susie Neely

HOMEMADE BANANA ICE CREAM

3 eggs, beaten
2 ½ cups sugar
6 bananas, mashed
1/2 gallon milk
1 large can Carnation or Borden's evaporated milk
1 Tbsp. vanilla

Freeze in ice cream maker.

Submitted by Susie Neely

*For God so loved the world, that he gave his only
begotten Son, that whosoever believeth in him should
not perish, but have everlasting life.*

*Justin Jett
Brittany Jett
Marissa Lancaster
Lindsey Roberson
Bayli Sonoda*



Hammy's Alamo Food Cakes

5 slices white bread
(1) 2902. Can peaches, drained

1 1/2 cups sugar

2 T. lemon

1 egg, beaten

1 stick butter, melted

Cut crumb of bread and cut

each slice into 5 slices. Pour

drained peaches into 9X13 pan.

Place bread strips on top of

peaches. Sprinkle sugar, lemon, egg

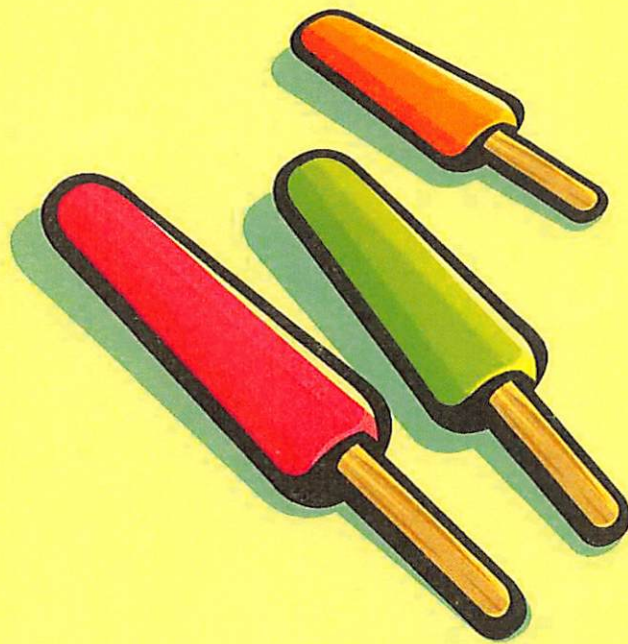
and melted butter and pour over

bread. Bake at 350° for

35 - 45 minutes or until golden

brown & bubbly.

MISCELLANEOUS



*Being confident of this very thing, that he
which hath begun a good work in you will
perform it until the day of Jesus Christ.
Philippians 1:6 ~ Michael Stoneking*

CORNBREAD WAFFLES

1½ cups cornmeal
1/2 cup all-purpose flour
2½ tsp. baking powder
2 Tbsp. sugar
3/4 tsp. salt
1 large egg
1½ cup milk
1/4 cup butter or margarine, melted
1½ cup frozen white shoepeg corn, thawed

Stir together first 5 ingredients in a large bowl. Stir together egg and next 3 ingredients; add to cornmeal mixture, stirring just until dry ingredients are moistened. Bake in a preheated, oiled waffle iron just until crisp. Yield: 12 (4-inch) waffles

Submitted by Kevin Bailey

14 thin waffles
(1/4C. butter)

CINNAMON BUTTER

1/2 pound (2 sticks) real margarine
1/2 pound (8oz.) confectioner's sugar
3 Tbsp. cinnamon

Mix together in blender. Soften in microwave to serve. Good with warm blueberry muffins for breakfast.

Submitted by Kevin Bailey

*The best inheritance parents can give their children is
a few minutes of their time each day. ~ M. Grundler*

CRISPY CARAMEL CORN

**3½ quarts popped corn (1/2 cup unpopped)
1/2 cup peanuts
1/2 cup butter, 1 stick
1 cup firmly packed light brown sugar
1/4 cup light corn syrup
1/2 tsp. salt
1/2 tsp. vanilla
1/2 tsp. baking soda**

Preheat oven to 250 degrees. Place corn and nuts in greased bowl. Melt butter; stir in sugar, syrup and salt. Boil. Reduce heat and boil 5 minutes. Remove from heat, stir in vanilla and soda. Pour over corn and mix well. Spread on well greased pan and bake 1 hour, stirring every 15 minutes.

Submitted by Susie Neely

HOMEMADE POPSICLES

**1 small Jell-O
1 pkg. Kool-Aid
1 cup sugar**

Mix all ingredients well and add enough water to fill a 48oz. container. Fill Popsicle molds and freeze for several hours. (You can use any flavor of Jell-O and Kool-Aid, same flavor for each)

Submitted by Susie Neely

*Trials are not enemies of faith but are opportunities to
prove God's faithfulness. ~ Susie Neely*

RECIPES



COOKING TIPS



Cooking Tips

Soften brown sugar by placing a piece of bread or an apple slice in the bag and closing tightly. The sugar will draw moisture from the bread or fruit and will become soft again.

To soften cookies that have gotten too crisp for your liking, put them in a plastic bag with a piece of bread. The next morning you'll have soft cookies again.

Eliminate cooking odors by boiling a tablespoon of vinegar mixed with a cup of water. That's it!

Add more flavor to French toast by using cinnamon/raisin bread instead of white bread.

For extra-light pancakes, turn as soon as pancakes puff up and fill with bubbles. If you wait until the bubbles break, pancakes will be tough.

To keep cauliflower white while cooking, add a little milk to the water.

When boiling corn, add sugar to the water instead of salt. Salt toughens the corn.

To ripen tomatoes, put them in a paper bag in a dark pantry, and they will ripen overnight.

Do not use baking soda to keep vegetables green, it destroys the vitamin C.

When cooking cabbage, place a small cup or can half full of vinegar on the stove near the cabbage. It will absorb all the cabbage odor.

Add 1/2 tsp. salt to oil before frying to prevent splatters. Then omit salt from recipe.

Store garlic cloves refrigerated in a little olive oil, and they'll keep indefinitely.

Strawberries stored with stems stay fresh and firm longer than those stored without stems.

Cooking Tips

To prepare perfect whipped cream, chill the bowl and beaters before whipping.

Add 1/4 teaspoon flavored gelatin powder to vanilla frosting for a colorful cake.

Rub each finger vigorously with celery salt before washing, to rid hands of onion odors.

Fill bread pans only about 2/3 full to allow for expansion of batter and give breads a pretty rounded shape.

Delight your birthday boy or girl with a cake decorated with edible candle holders! Pick up a roll of Life Savers, and you'll find that small candles fit into the centers perfectly.

To prevent any browning when working with a quantity of peeled apples, slice them into water with one tablespoon of fresh lemon juice added.

When you're baking a double pie crust, here's a way to keep the outer edges from getting too brown. Cut the center of a foil pie tin and place the outer ring over the pie. The center crust will get brown, but the outer edges won't burn.

To get more juice from lemons and oranges, microwave on high for 30 seconds per fruit before squeezing.

Leftover onions keep much longer in the refrigerator if you use the top first and leave the root uncut.

For baked chicken with a beautiful golden-brown color, generously sprinkle it with paprika before cooking.

When simmering chicken to be used in a salad, add salt, dried rosemary and onion powder to the water for extra flavoring.

Use a candy thermometer to get a correct water temperature for recipes that use yeast. No more failures!

Cooking Terms

Au gratin: Topped with crumbs and/or cheese and browned in oven or under broiler.

Au jus: Served in its own juices.

Baste: To moisten foods during cooking with pan drippings or special sauce in order to add flavor and prevent drying.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allows to cook slightly.

Cream: To soften a fat, especially butter, by beating it a room temperature. Butter and sugar are often creamed together making a smooth, soft paste.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or pressing them together with the tines of a fork.

Crudités: An assortment of raw vegetables like carrots, broccoli, celery, or mushrooms that is served as a hors d'oeuvre, often accompanied by a dip.

Degrease: To remove fat from the surface of stews, soups or stock. They are usually cooled in the refrigerator so that fat hardens and is easily removed.

Dredge: To coat lightly with flour, cornmeal, etc.

Entrée: The main course.

Fold: To incorporate a delicate substitute, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Glaze: To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

Cooking Terms

Julienne: To cut vegetables, fruits or cheeses into match-shaped slivers.

Marinate: To allow food to stand in a liquid in order to tenderize or to add flavor.

Meuniere: Dredged with flour and sautéed in butter.

Mince: To chop food into very small pieces.

Parboil: To boil until partially cooked; to blanch. Usually final cooking in a seasoned sauce follows this procedure.

Pare: To remove the outermost skin of a fruit or vegetable.

Poach: To cook gently in hot liquid kept just below the boiling point.

Puree: To mash foods by hand by rubbing through a sieve or food mill, or by whirling in a blender or food processor until perfectly smooth.

Refresh: To run cold water over food that has been parboiled in order to stop the cooking process quickly.

Sauté: To cook and/or brown food in a small quantity of hot shortening.

Scald: To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Simmer: To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Steep: To let food stand in hot liquid in order to extract or to enhance flavor, like tea in hot water or poached fruit in sugar syrup.

Toss: To combine ingredients with a repeated lifting motion.

Whip: To beat rapidly in order to incorporate air and produce expansion, as in heavy cream or egg whites.

Vegetable Cooking Guide

<u>Vegetable</u>	<u>Cooking Method</u>	<u>Time</u>
artichokes	boiled	40 min.
	steamed	45-60 min.
asparagus tips	boiled	10-15 min.
beans, lima	boiled	20-40 min.
	steamed	60 min.
beans, string	boiled	15-35 min.
	steamed	60 min.
beets, old	boiled or steamed	1-2 hours
beets, young with skin	boiled	30 min.
	steamed	60 min.
	baked	70-90 min.
broccoli, flowerets	boiled	5-10 min.
broccoli, stems	boiled	20-30 min.
brussels sprouts	boiled	20-30 min.
cabbage, chopped	boiled	10-20 min.
	steamed	25 min.
carrots, cut across	boiled	8-10 min.
	steamed	40 min.
cauliflower, flowerets	boiled	8-10 min.
cauliflower, stem down	boiled	20-30 min.
corn, green, tender	boiled	5-10 min.
	steamed	15 min.
	baked	20 min.
corn on the cob	boiled	8-10 min.
	steamed	15 min.
	boiled	30 min.
eggplant, whole	steamed	40 min.
	baked	45 min.
	boiled	25-40 min.
parsnips	steamed	60 min.
	baked	60-75 min.
	boiled or steamed	5-15 min.
peas, green	boiled	20-40 min.
potatoes	steamed	60 min.
	baked	45-60 min.
	boiled	20-40 min.
pumpkin or squash	steamed	45 min.
	baked	60 min.
	boiled	5-15 min.
tomatoes	boiled	25-40 min.
turnips	boiled	

INDEX



*I am the living bread which came
down from heaven: if any man eat of this
bread, he shall live forever: and the
bread I will give is my flesh, which I will
give for the life of the world.*

John 6:51 ~ Colby Allen

Appetizers & Beverages

Appetizers

BLT Bites	8
Cheese Roll	3
Clam Shrimp Dip	1
Country Cheese Snacks	1
Crescent-Wrapped Brie	2
Enchilada Dip	2
Favorite Deviled Eggs	4
Garlic Cheese Roll	4
Holiday Cheese Ball (Log)	3
Oyster Cracker Party Mix	5
Peanut Picante	7
Sausage Balls	5
Sausage Dip	6
Sesame Chicken Wings	6
Spinach Dip	7

Beverages

Cocoa Mix	10
Mexican Coffee Mix	10
Party Punch	9
Spiced Tea	10
Strawberry-Lime Punch	9
T2's Kids Party Punch	9

Soups & Salads

Soups

Creamy Velvet Chicken Noodle Soup	11
Old-Fashioned Vegetable Soup	11
Taco Soup	12
Weight Watchers Potato Soup	13
Weight Watchers Taco Soup	12

Salads

Blueberry Salad	15
Cauliflower Salad	16
Chili Cornbread Salad	17
Church Salad	14
Coke Salad	14
Cornbread Salad	17
Cranberry Salad	14
Frozen Fruit Salad	16
Fruit Salad	15
Green Bean & Tomato Salad	18

Soups & Salads Cont.

Salads

Italian Romaine Salad	19
Layered Lettuce Salad	19
Marinated Green Bean Salad	18
My Favorite Coleslaw	22
Parmesan Bow Ties	23
Ramen Salad	20
Ranch Potato Salad	23
Springtime Salad	20
Texas Potato Salad	22
Vegetable Salad	21
Waldorf Salad	21

Breads

1 Hour Rolls	30
Balloon Buns	30
Broccoli Cornbread	25
Ham & Cheese Muffins	29
Honey's Gingerbread	28
Mama's Hushpuppies	24
Mimi Jan's Zucchini Bread	26
Pull Apart Bacon Ranch Bread	27
Pumpkin Bread	27
Quick Bran Muffins	28
Quick Rolls	29
Retta's Black-eyed Pea Cornbread	24
Star Cheese Biscuits	31
Strawberry Bread	25, 26

Main Dishes

Chicken (Or Pork Chops) and Rice	39
Chicken A La King	37
Chicken and Broccoli Braid	38
Chicken and Rice	38
Chicken Pot Pie	32
Chicken Potato Delight	37
Chicken Spaghetti	36
Chili	40, 41
Chili - Kevin & Mike's Out-Of-Site Chili	42
Country Breakfast Pie	45

Main Dishes Cont.

Creamy Poblano Chicken	34
Crock-Pot Enchilladas	43
Elephant Stew	45
Flaky Dell Slices	47
Hearty Chicken Noodles	34
Hot Stuff	43
Impossible Cheeseburger Pie	44
Jiffy Hamburger Stew	39
Judy Cameron's Chicken & Dumplings	35
Mexican Chicken	33
Old Fashioned Chicken & Dumplings	35
One Dish Chicken Bake	32
Party Pizzas	44
Pizza Beans	45
Stuffed Pasta Shells	46
Yaki Meshi (Fried Rice)	47

Casserole Meals

Baked Spaghetti Casserole	52
Breakfast Casserole	59
California Casserole	58
Chicken Enchilada Casserole	55
Chicken Taco Casserole	55, 56
Chicken Tortilla	53
Chili Beef Casserole	50
Cornbread Skillet Casserole	51
Easy Hamburger Casserole	49
Easy Mexican Chicken Casserole	57
Easy Taco Casserole	50
Ham and Macaroni Twists	60
Hash Brown Casserole	59
King Ranch Chicken	54
Mary Wagner's Chicken Casserole	54
Mexican Casserole	48
Mexican Chicken	53
Mexican Chicken Casserole	56
Pastor Dal's Tuna Casserole	60
Poor Man's Casserole	49
Sausage Casserole	58
Sausage Hash brown Casserole	57
Tamale Casserole	52

Casserole Meals Cont.

Tuna Noodle Crisp	61
-------------------	----

Meats

Authentic Meat Balls	64
Bologna Cheese Dog	70
Brisket Marinade	66
Chicken and Chips	66
Corn Dogs	71
Crock-Pot Swiss Steak	65
Easy Pleasing Meat Loaf	65
Geese Salsa	67
Mama's Pepper Steak	64
Meat Loaf	63
Monterey Meat Loaf	63
Pastor Dal's Turkey Recipe	69
Poor Man's Salmon Patties (Tuna)	69
Salmon Cheese Loaf	69
Slow-Cooker Chicken w/Mushroom Sauce	66
Smothered Steak	62
Southern Pork Chop Skillet	68
Speedy Salmon Patties	70
Spicy Picnic Chicken	67
Sweet & Sour Meatballs	62
Sweet and Sour Pork	68

Vegetables & Side Dishes

Vegetables

Baked Corn	74
Broccoli Coleslaw	72
Calico Squash Casserole	80
Corn Casserole	73, 74
Crock Pot Corn	73
Glazed Carrots	74
Harvard Beets	72
Hominy Casserole	75
Onion Roasted Potatoes	77
Parmesan Baked Potatoes	77
Spinach - Artichoke Casserole	82
Spinach Balls	82
Squash Casserole	77 - 80
Sweet Onion Casserole	81

Vegetables & Side Dishes Cont.

Vegetables

Sweet Potato Casserole	75, 76
Swiss Vegetable Medley	81

Side Dishes

Baked Beans	84
Cornbread Dressing	83
Double Decker Cheese Melt	84
Green Chili Rice	83
Hot Rice	84
Texas Caviar	85

Cakes

7-Up Cake	104
Banana Cake	97
Black Forest Cake	90
Butter Pecan Cake	106
Cheese Cake	101
Cherry Cobbler (Dump Cake)	96
Cherry Dump Cake	95
Chocolate Cake	88
Chocolate Chip Pound Cake	89
Chocolate Syrup Cake	89
Cindy Green's "Almost Heaven Cake"	101
Dump Cake	95
Fresh Apple Cake	98
Goey Butter Cake	105
Holiday Cake	111
Honey Bun Cake	103
Hummingbird Cake	92
Kevin's Famous Italian Cream Cake	107
Lemon Fruit Cake	100
Lemon Jell-O Cake	98
Lemon Sheet Cake	100
Lemon-Pecan Sunburst Coffee Cake	99
Mandarin Orange Cake	94
Mildred's Famous Chocolate Cake	87
"My Rogers" Pineapple Cake	90
Nelma Marcus Cake	108
No Milk or Egg Chocolate Cake	86
Oatmeal Cake	110, 111
Orange Coconut Cake	94
Pear Preserve Cake	93

Cakes Cont.

Pecan Apple Cake	97
Pie Eating Cake	109
Pineapple Pound Cake	91
Pound Cake	102
Pudding Cake	109
Pumpkin Cheese Cake	112
Sour Cream Cake	103
Strawberry Jell-O Cake	96
Vanilla Wafer Cake	102
Weight Watchers Pineapple Angel Cake	90
Westerner Cake	108
Yum-Yum Cake	104

Frostings, Icings & Sauce

Aunt Florence White Cake Sauce	114
Caramel Icing & Variations	113
Karo No Cook Marshmallow Frosting	113
Snow Peak Frosting	112

Pies

2-Minute Hawaiian Pie	122
Avo Maddox Pecan Pie	115
Caramel Pecan Pie	116
Caramel Pie	117
Eagle Brand Lemon Pie	120
Fruit Pizza Pie	121
Hi-Ho Pie	121
Jell-O Fruit Pie	120
Lemon Chess Pie	118
Lemon Pie	118
Million Dollar Pie	115
Oreo O's Sundae Pie	122
Peanut Butter Pie	121
Pecan Pie	115
Sweet Potato Pie	116
Very Blueberry Pie	123
Washington Cherry Pie	123
Weight Watchers Key Lime Pie	119

Cookies & Candy

Cookies

Clayton's Science Project Cookies	126
Cookie Bar	127
Cream Cheese Cookies	126
Easy Cake Mix Cookies	124
Granny's Oatmeal Cookies	125
Oatmeal Raisin Cookies	124
Peanut Butter Cookies	124
Romance Cookies	125

Candy

10 Minute Microwave Peanut Brittle	131
Chocolate Dipped Pretzel Rods	129
Divinity Candy	132
Easy Chocolate Pecan Candy	128
Easy Peanut Patties	132
One Bowl Chocolate Fudge	127
Peanut Brittle	131
Peanut Clusters	130
Peppermint Bark	133
Skillet Cookies (Candy)	129
Tasty Trio Treat	128
White Bark Candy	133

Desserts

Aunt Mildred's Fruit Dessert	141
Banana Pudding	141
Blondies	139
Bread Pudding	155
Brownies	138
Bunny Patch Dessert	147
Cherry Cinnamon Cobbler	141
Chewy Chocolate Chip Bars	137
Chocolate Chip Sensation	135
Chocolate E'Clair	139
Cranberry Steam Pudding	142
Cream Cheese Tarts	146
Cream Cheese Things	146
Date Nut Bars	154
Dirt Pudding	135
Homemade Banana Ice Cream	156
Jubilee Jumbles	149

Desserts Cont.

Lemon Bars	143
Mary Tunison's Brownies	138
Mom's "First to Go" Dessert	148
Oreo Brownies	138
Peach Cobbler	142
Peanut Butter and Jelly Brownies	150
Peanut Butter Balls	149, 150
Pecan Praline Crunch	151
Pecan Squares	151
"Pineapple Flop"	143
Pumpkin Roll	152
Quick Cobbler	145
Race Car Bars	146
Rocky Road Squares	136
Snickers Surprise	136
Sour Cream Apple Squares	140
Strawberries	145
Sugar-Dusted Lemon Bars	144
Swedish Dessert (Twinkie Dessert)	147
Triple Delight Chocolate Dessert	134
Virginia Pumpkin Roll	153
Watermelon Sorbet	155

Miscellaneous

Cinnamon Butter	157
Cornbread Waffles	157
Crispy Carmel Corn	160
Granny's Chocolate Gravy	159
Homemade Peanut Butter	158
Homemade Popsicles	160
Hot Fudge Sauce	158
Jezebel	159
Spiced Pecans	159
Vanilla Sauce	158