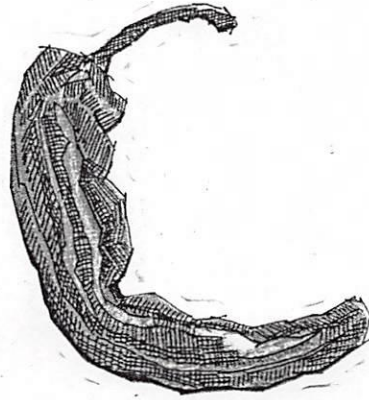




WADDILL COOKBOOK
DPSU DAYS 2006

Jewell Medford, First Dinner Party, 1953



Dedication:

When my Mother passed away this year Robyn organized the office and everyone brought meal after meal of wonderful food to me and my family. When I returned to work I could not believe who had prepared which dish and that everyone was such great cooks. We decided to collect all our recipes to form this book. Mom always believed in food as a great comforting factor, and was even known to bake a dozen buttermilk pies at one time for the church freezer. In the early years of Steve Waddill & Co. Mom also brought birthday cakes and lunches for the office to enjoy, making it part of the extended family. So it is to her memory of loving care and home cooking that we dedicate this cookbook. Happy cooking, and may your family enjoy using it as much as we did creating it!

Curtis B. Medford

Queso De Dios

(Cheese Dip of the Gods)

Steve Waddill

- 1 box (2 lbs.) Velveeta cheese, cut in 1" cubes.
- 1 can diced Rotel tomatoes
- 1 small can Wolf brand chili without beans
- 1 small bell pepper, diced
- 2 Roma tomatoes, diced
- 1 small jar sliced jalapenos
- OR 2 fresh jalapenos, sliced
- Tortilla chips OR large size Fritos

Place Velveeta cubes into crock pot or in double boiler. Add Rotel. After cheese is melted, add chili and stir. Let simmer for a few minutes before adding peppers and Roma tomatoes. Let mixture simmer over low heat - the longer it simmers the better it tastes. Serve with chips.



Vegetable Dip

Nancy Hall

- 1 pint sour cream
- 3 Tbsp. minced onion
- 3 tsp. dill
- 1 pint mayonnaise
- 3 tsp. Beau Monde
- 3 Tbsp. dried parsley

Mix together and chill for 4 hours. Serve with fresh vegetables.

Four 2's dip

Harold Yates

- 2 lbs. sausage - cooked & drained
- 2 lbs. hamburger or ground chuck, cooked & drained
- 2 lbs. Velveeta cheese, cut up in squares
- 2 cans Rotel chopped tomatoes with peppers

Cook in crockpot until well melted and mixed. It is even better the second day. Serve with chips.



Salsa

Susan Gunn

- 15 - 20 Roma tomatoes
- 2-1/2 bunches green onion
- 1 medium onion
- 2 bunches cilantro
- 2 cloves garlic, crushed
- 1/2 jalapeno pepper
- (for very hot sauce - omit for milder salsa)
- 2 jalapeno peppers
- 1 serrano pepper
- Juice of 1 lime
- 1 small can tomato paste.
- 3 Tbsp. olive oil
- Salt, to taste

Chop tomatoes, onions, and cilantro (note: do not food process these particular items or mixture will be too liquid) and place in very large bowl. Add garlic and mix together. Chop peppers very fine (these may be food processed.) Add peppers and lime juice to vegetables. Blend. Add tomato paste to achieve desired thickness of salsa (I usually add half of the can.) Add olive oil (if salsa is too thick, use oil to thin it.) Add salt to taste. Taste develops fully overnight. Refrigerate until ready to use.



Marty's Chicken Enchilada Dip

Curtis Medford

- 3 large skinless, boneless chicken breasts
- 2 8 oz. pkgs. light cream cheese, softened
- 1-1/3 cups cheddar cheese, grated
- 1 tsp. minced garlic (or to taste)
- 1-1/2 Tbsp. chili powder (or to taste)
- 1 tsp. cumin
- 1 tsp. dry oregano
- 1 tsp. paprika
- Cayenne and red pepper sauce to taste
- 1 bunch cilantro, chopped
- 2 green onions, chopped
- 1 can Rotel (do not drain)

Place chicken in enough simmering water to cover and cook over low heat for 30 minutes or until juices run clear. Set aside to cool. Chop chicken and reserve. In large bowl combine cheeses until creamy and well blended. Add next seven ingredients; mix well. Add chicken, cilantro, green onions, and Rotel. Gently fold into cheese mixture. Refrigerate overnight for full flavor. Adjust seasoning as desired. Makes about 6 cups.



Spicy Shrimp Dip

Waddill Group

- 2 lbs. peeled, deveined, and cooked shrimp
- 1 8 oz. pkg. cream cheese, softened
- 1/2 cup thousand island salad dressing
- 1/4 cup mayonnaise
- 1/4 cup minced fresh green onions
- 1 small onion, grated
- 4 tsp. Tabasco
- 1 Tbsp. seasoned salt
- 1 Tbsp. fresh ground horseradish

Chop shrimp into small pieces. In small bowl, combine softened cream cheese with mayonnaise and salad dressing. Stir in shrimp and remaining ingredients. Serve with crackers or fresh vegetables.



All Occasion Dip

Stephen Torres

1-1/2 lbs. ground meat, browned and drained.

1/2 lb. spicy sausage, browned and drained

1 can Rotel stewed tomatoes

1 cup diced onion (optional)

1 lb. Velveeta cheese, sliced

1 10 oz. can cream of mushroom soup

Place meats in large saucepan over medium heat and mix in Rotel and onion. Add Velveeta and mix until cheese melts. Add soup, and simmer for another 15-20 minutes.

Oyster Crackers

Lynna and Rick Burdette

3/4 cup salad oil

1 envelope (1 oz.) Hidden Valley Ranch Milk Recipe

1/2 tsp. dill weed

1/4 tsp. lemon pepper

1/4 tsp. garlic powder

12 - 16 oz. plain oyster crackers

Preheat oven to 275 degrees. Whisk together first five ingredients. Pour over crackers, stirring to coat. Place on baking sheet and bake for 15 - 20 minutes.



Foccacia Bread / Pizza Crust

Bob Zelnick

Frozen bread dough

Corn meal

Fresh rosemary (remove stems)

Olive oil

3 cloves garlic, minced or pressed in garlic press

1 small onion, chopped

3 sprigs fresh rosemary (for garnish)

Parmesan cheese

Fresh ground pepper

Preheat oven to 325 degrees. Thaw 1 loaf bread dough. Roll out flat and add corn meal and rosemary leaves to dough. Brush olive oil over crust. Sprinkle onion, garlic, and parmesan cheese over top. Add rosemary garnish. Bake until crust is dark golden brown (approximately 30 minutes).

Suggestions:

1) Pour olive oil into small dish and add fresh pepper. Use olive oil as a dip for bread.

2) Pizza 1: Pesto, grated mozzarella, sun-dried tomatoes, black olives, and goat cheese.

3) Pizza 2: Pesto, gruyere cheese, artichoke hearts, shredded chicken, sautéed mushrooms and red onion.

4) Pizza 3: Store-bought spaghetti sauce doctored with sautéed mushrooms and onions, sliced and sautéed eggplant, grated mozzarella cheese, black olives, and Italian sausage.

5) Pizza 4: Roasted red pepper puree mixed with fresh cilantro, lime juice, shrimp grilled with olive oil, lemon juice, salt, pepper, and grated mozzarella.

6) Pizza 5: (for the daring) Top crust with herb cream cheese and minced garlic. Bake until bubbly. Add smoked salmon, chives, and red caviar. Cut and serve with lemon wedges.



German Cheese Ball

Bob Zetnick

Combine:

- 10 oz. Muenster cheese, softened
- 1 stick butter or margarine, softened
- 4 oz. cream cheese, softened
- Pepper
- Fresh chives

Refrigerate ball in wax-paper-covered bowl.
Serve with black bread, rye crackers, or
pumpernickel.

Porcupine Meat Balls

Stephen Torres

- 1 lb. ground meat
- Salt and pepper
- Garlic (minced or powder to taste)
- Cumin
- 1 cup rice, uncooked
- 1 15 oz. can tomato sauce

Season uncooked ground meat with salt, pepper, garlic, and cumin. Mix in rice. Form mixture into balls. Place in slow-cooker (they won't stick). Pour tomato sauce over meat balls and cook at medium for 8 hours.



Caviar Pie

Curtis Medford

- 1 8 oz. pkg. cream cheese
- lots of grated onion (at least half an onion)
- 1 cup mayonnaise
- 1 Tbsp. Worcestershire sauce
- 2 drops Tabasco
- 3 oz. caviar
- 2 eggs, hard boiled and grated
- 1/2 cup parsley, chopped

Whip cream cheese, grated onion, mayonnaise, Worcestershire, and Tabasco in mixer. Spread mixture into a 9 or 10 inch pie plate and chill until set. Drain caviar and spread on top. Chill. Sprinkle with hard-boiled eggs, then parsley. Chill and serve with Melba toast rounds. Serves 8-10.

Party Pizzas

Amy Bourland

- 1 lb. ground beef, browned
- 1 lb. hot sausage, browned
- 1 lb. Velveeta Cheese, cut into small chunks
- 2 Tbs. Worcestershire
- 1 tsp. oregano
- 2 loaves party rye bread

Preheat oven to 375 degrees. Blend meats and cheese over medium heat until cheese melts. Add Worcestershire and oregano. Lay out bread on cookie sheet and top with mixture. Bake for 10-12 minutes.

Bacon Tomato Cups

Vince & Peggy Burt

- 6 slices bacon, cooked and crumbled
- 1 medium tomato, seeded and chopped
- 1/2 cup shredded mozzarella cheese
- 1/4 cup shredded cheddar cheese
- 1/2 cup mayonnaise
- 6 button mushrooms, chopped
and cooked in microwave for 2 minutes
with 1 Tbsp. butter or margarine
- 1 Tbsp. basil
- 1 tsp. oregano
- 1 tsp. thyme
- 1 can flaky biscuits

Preheat oven to 375 degrees. Mix together all ingredients except biscuits. To form crust, separate biscuits into 2-3 pieces each. Place each piece into greased and floured mini muffin tin. Fill each cup with tomato mixture. Cook for 12-15 minutes or until golden brown.



Low Fat Stuffed Tomatoes

Bob Zetnick

- 6 large ripe tomatoes
- Salt substitute
- 1 cup cooked black-eyed peas
- 1 cup cooked baby lima beans
- 1/3 cup olive oil
- 1 Tbsp. balsamic vinegar
- 1 Tbsp. chopped fresh parsley
- 2 Tbsp. honey
- Freshly ground pepper
- 3 Tbsp. fresh mint, chopped
- Mint sprigs (for garnish)

Slice off stem end of tomatoes (approximately 1/3). Hollow out tomatoes and reserve pulp. Salt tomato cups and turn upside down to drain. Chop pulp coarsely, and combine with remaining ingredients. Fill tomatoes with mixture. Chill, garnish with mint, and serve.



Southwest Dip/Salad

Jacci Brown

Drain and rinse:

2 cans black beans

2 cans white shoepeg corn

1-1/2 cans diced Rotel tomatoes

1/2 can black olives (optional)

Chop finely:

1/2 medium yellow pepper

1/2 medium red pepper

3 cloves garlic

Add to taste:

1-2 Tbsp. cilantro

1-2 Tbsp. chili powder

1-2 Tbsp. cumin or cayenne

Jane's Crazy Mixed-Up Salt

Combine all ingredients and add 1/2 bottle of red wine vinegar. Mix and serve.



Popovers

Jewell Medford

2 eggs
1 cup milk
1 Tbsp. oil
2 cups flour
1/2 tsp. salt
Cooking spray

Preheat oven to 400 degrees. Combine eggs, milk, and oil. Add flour and salt and blend well. Lightly coat 2 6-muffin pans with cooking spray. Fill each cup two-thirds full. Cook at 400 degrees for 40-45 minutes until popovers are golden brown and have overflowed from cups. Remove from oven. Prick each popover with a fork to allow steam to escape. Yield: 12



Gougères Gruyère Biscuits

Bob Zetnick

- 5 Tbsp. butter or margarine
- 1 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 1/4 tsp. nutmeg
- 1 cup water
- 1 cup flour
- 1 cup grated Gruyère cheese
- 5 large eggs, at room temperature (divided use)

Preheat oven to 425 degrees. Place butter, salt, pepper, nutmeg, and water in medium saucepan over medium high heat. When butter melts, reduce to low heat. Add flour to mixture all at once; blend over low heat with wooden spoon until mixture pulls away from sides of pan. Remove from heat. Add cheese and blend well. Add 4 eggs one at a time, mixing after each. Drop batter in small spoonfuls onto greased cookie sheet. Beat remaining egg with a little water. Brush over top of uncooked biscuits. Bake on top rack of oven for 15-20 minutes, or until golden brown and doubled in size. Makes about 3 dozen.

Famous Fruit Party Punch

Gwen Turner

- 6 2-liter bottles 7-Up
- 2 large cans pineapple juice
- 1 large can apricot nectar
- 3 large cans frozen limeade (or 9 small cans)
- 3 large cans frozen lemonade (or 9 small cans)
- 3 large cans frozen orange juice (or 9 small cans)

This makes a lot of punch. A galvanized tub with a plastic liner makes a good container. Mix ingredients and add ice, sliced oranges, and maraschino cherries. For those who wish to imbibe, add a quart of everclear. Warning: Do not add everclear to taste or it will be a very messy evening for which we cannot be held responsible!!



Ice Milk

Robyn Foster

- 4 cups skim milk
- 1 cup sugar
- 1-1/2 tsp. vanilla
- 1/8 tsp. salt

Pour mixture into ice cream freezer.
Freeze until mixture is the consistency of
ice cream.

Irish Cream

Marc Verduin

- 1 can condensed milk
- 3 eggs
- 1/2 pint whipping cream
- 1/4 tsp. coconut extract
- 3 Tbsp. chocolate sauce
- 3/4 cup whiskey

Blend together all ingredients until well
mixed. Chill before serving.

Curry Dip

Jacci Brown

Combine:

- 1 cup mayonnaise
- 1 tsp. curry powder
- 1 tsp. minced onion
- 1 tsp. tarragon vinegar
- 1 tsp. horseradish
- 1/2 tsp. garlic salt

Serve with raw vegetables. Dip is best if prepared a day in advance.

Sausage Balls

Andy and Beth Jones

- 1 lb. spicy sausage
- 8 oz. grated cheddar cheese
- 2 cups Bisquick

Preheat oven to 400 degrees. Mix together all ingredients. Roll into 1" balls. Place on ungreased cookie sheet. Bake for 15 minutes.

Cheese Stuffed Tortillas

Andy and Beth Jones

8 oz. cream cheese, softened

8 oz. sour cream

1-1/2 cups grated sharp cheddar cheese

1 cup chopped black olives

1 can (14 oz.) chopped green chilies, drained

1 tsp. garlic salt

1 Tbsp. minced onion

12 flour tortillas (approximate)

Mix together ingredients and stack in layers. Chill, slice, and serve with picante sauce.



Hot, Sweet, Easy Pickles

-Jacci Brown

1 gallon whole sour pickles (not dill)

1 complete head garlic (about 12 cloves)

1 oz. Tabasco

5 lbs. (minus 2 cups) sugar

Drain pickles, reserving liquid. Slice pickles and return to jar. Add garlic, Tabasco, and sugar. Return enough liquid to fill jar. Close lid tightly. Keep in refrigerator for 5 days, turning once daily.



Best-Ever, Can't Beat It Tortilla Soup

Vince & Peggy Burt

- 1 small onion, chopped
- 1 4 oz. can green chilies, chopped
- 2 cloves garlic, crushed (can substitute garlic chips)
- 2 Tbsp. oil
- 1-1/2 lbs. chicken, cooked and cut in strips or chunks
- 1 cup peeled tomatoes, chopped
- 1 can beef bouillon, 1 can chicken broth
- 1-1/2 cups water, 1-1/2 cups tomato juice
- 1 tsp. ground cumin, 1 tsp. chili powder
- 1 tsp. salt, 1 tsp. pepper
- 2 tsp. Worcestershire sauce
- 1 Tbsp A-1 steak sauce
- 1 small can kernel corn
- 1 can Veg-All, Corn tortillas
- Shredded cheddar cheese
- Avocados (chopped), Sour cream

Sauté onion, chilies, and garlic in oil until soft. Put onion mixture into soup pot, and add next 13 ingredients. Bring to a boil, lower heat, and simmer covered for 1 hour. Cut tortillas in strips and deep fry or fry in skillet until crisp. Put small handful of tortilla strips and cheese in each bowl. Add soup. Top with avocado and sour cream. Makes a lot - you may want to halve the recipe.



Tamale Soup

Lynna and Rick Burdette

- 1 lb. hamburger meat
- 1 medium onion, chopped
- 1 green pepper, chopped
- 1 can stewed tomatoes
- 2 cans pinto beans (undrained)
- 1 can (16 oz.) cream corn
- 1 can (10 oz.) beef bouillon
- 1 pkg. taco seasoning mix
- 1/2 tsp. cumin
- 2 cans/jars tamales, spicy version

- Brown first three ingredients and drain.
Add all other ingredients except tamales.
Simmer for 1 hour. Add tamales before
serving.

Cold Avocado Soup

Kay Gunn

- 2 8 oz. cans chicken broth
- 2 ripe avocados, finely chopped
- 1 finely chopped onion
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/4 Tbsp. Worcestershire sauce
- 1/2 cup sour cream

Place all ingredients in blender and mix well.
Chill before serving. Serves 4-5.

Cheesy Chowder

Kay Gunn

- 1 cup chopped potato
- 1/4 cup chopped carrots
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 4 Tbsp. butter or margarine
- 3 cups chicken broth
- Dash white pepper
- 2 cups milk
- 1/2 cup flour
- 3 cups (12 oz.) shredded cheddar cheese
- 1 Tbsp. chopped parsley

In Dutch oven, cook potatoes, carrots, celery, and onion in butter until tender but not brown. Add chicken broth and white pepper. Cover and simmer 30 minutes. Blend together flour and a little milk, gradually adding the rest of the milk. Add cheese and parsley to milk mixture. Pour over vegetables and chicken broth and stir together until thickened and bubbly. Makes 7-8 servings.



Cream of Rœuben Soup

Paula Medford

- 1/2 cup chopped onion
- 1/2 cup celery, chopped
- 2 Tbsp. butter
- 1 cup chicken stock
- 1 cup beef stock
- 1/2 tsp. baking soda
- 1 Tbsp. cornstarch, dissolved in 2 Tbsp. water
- 1/2 lb. cooked corn beef
- 1/4 cup sauerkraut, drained and rinsed
- 2 cups half-and-half or cream
- 1 cup shredded Swiss cheese

In large saucepan, sauté onion and celery in butter until tender. Add stocks, baking soda, and dissolved cornstarch, and continue to simmer while stirring. Add corned beef, sauerkraut, and cream; simmer 15-20 minutes. Add cheese and stir until thoroughly blended. Yield: 6 cups

Taco Soup

Lori Hansen

- 1 lb. lean hamburger meat
- 1 1/2 Tbsp. onion, diced
- 3 cloves crushed garlic
- Salt & pepper
- 2 pkg. taco seasoning
- 2 pkgs. Hidden Valley Ranch dressing mix
- 1 can pinto beans with juice
- 1 can kidney beans with juice
- 1 bag frozen corn with red peppers
- 1 lg. can Rotel tomatoes

Brown hamburger meat, onion, garlic, salt & pepper. Then add all other ingredients. Add water until desired thickness and amount is achieved. Simmer 30 minutes. Serve over tortilla chips and top with cheese.

Broccoli Soup

Susan Gunn

- 1 medium onion, chopped
- 1 Tbsp. butter or margarine
- 2 cans cream of mushroom soup
- 1 tube Kraft jalapeno cheese
- 4 cups milk
- 1 tsp. salt
- 2 bunches broccoli, cooked and drained

In large saucepan, sauté onion in butter. Add soup, cheese, milk, and salt. Heat mixture over medium heat, stirring until it is thoroughly mixed and cheese is melted. Mix in broccoli. Pour mixture into blender and puree. Serves 12-14.

Vegetable Soup

Rick and Lynna Burdette

- 1 lb. hamburger meat
- 1 small can green beans
- 1 small can Veg-All
- 1 small can tomato juice
- 1 can diced tomatoes (optional)
- 2-3 cans beef broth
- 1 small raw potato (optional)
- 1 small can lima beans
- 1 small can yellow corn
- 1/4 cup barley OR 1-1/4 cups white rice
- 1 small can diced carrots OR 4-5 fresh carrots, diced

Seasonings: seasoned salt, lemon pepper, Accent, garlic salt with parsley, Italian seasonings, and minced onion.

Brown meat with minced onion and a small amount of all other seasonings. After meat is browned, add tomato juice and simmer. Add beans and Veg-all, simmer. Add another small amount of each seasoning. Add all vegetables, with juice. Add any fresh vegetables you wish, the remaining broth, and more of the seasonings. Simmer for about 30 minutes! Taste broth to see if you need more seasonings or vegetables. Add barley and simmer.



Sausage Chowder

Lori Hansen

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

Cut sausage into bite size pieces & sauté 5 minutes. Add celery and onion and sauté another 5 minutes. Add tomatoes, beans, chicken bouillon, water, & spices. Bring to a boil. Reduce heat and simmer 15 minutes. Remove from heat and add potatoes. Serve with warm rolls and beer.

Flying Farmer Chicken Salad

Vince & Peggy Burt

- 1 cup coconut
- 5 cups chicken, cooked and chopped
- 2 tsp. salt
- 2 Tbsp. salad oil
- 2 Tbsp. orange juice
- 2 Tbsp vinegar
- 1-1/2 cups mayonnaise
- 1-1/2 cups green grapes, halved
- 1 cup toasted almond slivers
- 3 cups cooked rice
- 1-1/2 cups sliced celery
- 1 15. oz. can pineapple tidbits
- 1 11. oz. can mandarin oranges

Combine all ingredients in very large bowl and chill before serving.

Layered Potato Salad

Bob Zetnick

This recipe serves 6, and is easily doubled.

- 4 large potatoes, peeled
- 2/3 cup olive oil (divided use)
- Salt and freshly ground pepper (divided use)
- 2 Tbsp. balsamic vinegar (divided use)
- 2 Tbsp. dried dill (divided use)
- 4 cloves garlic, minced (divided use)
- 1/3 cup fat free mayonnaise
- 1/3 cup fat free sour cream
- 3 stalks celery, thinly sliced
- 3 green onions, chopped
- 12 small sprigs fresh dill
- 5 strips turkey bacon, cooked and crumbled

Cook potatoes in boiling water until tender. Meanwhile, combine 1/3 cup olive oil, salt, pepper, 1 Tbsp. balsamic vinegar, 1 Tbsp. dried dill, and 2 cloves garlic in a small bowl to make a vinaigrette. In another bowl, combine remaining olive oil, salt, pepper, vinegar, dried dill, and garlic with mayonnaise and sour cream. When potatoes are done, drain, slice thickly, and dress with vinaigrette while still warm. When potatoes have cooled slightly, arrange the salad in a large bowl, platter, or casserole dish, layering half the potatoes, then half the mayonnaise and sour cream mixture, then half the celery, onions, fresh dill, and bacon. Continue with a second layer of ingredients. Refrigerate until ready to use.

Black Bear Salad

Chris & Gary Davis

Mix together:

- 1 can black beans, drained
- 1/2 can corn, drained
- 1/2 bunch thinly sliced green onion
- 1/3 bunch cilantro, coarsely chopped
- 2 Roma tomatoes or
- 1 medium tomato, finely chopped
- 1/4 cup olive oil
- Juice of 2 small limes
- Pinch of crushed red pepper
- Salt to taste

Spaghetti Salad

Nancy Hall

- 10 oz. pkg. long spaghetti, cooked
- 1/2 small bottle soy sauce
- 3/4 cup ripe olives
- 3/4 cup bell pepper, chopped
- 3/4 cup celery, chopped
- 3/4 cup green onions
- Mayonnaise

Marinate spaghetti in soy sauce for 1 hour.
Add vegetables and mix. Add mayonnaise
as desired.

Chicken Salad w/ Rice

Kay Gunn

Combine:

5 skinless, boneless chicken breasts, cooked and chopped

1 box prepared chicken Rice-a-Roni

1-1/4 cup sliced black olives (5 oz. can)

4 green onions, sliced

2 jars marinated artichoke hearts, chopped, still in liquid

1 cup mayonnaise

Refrigerate until ready to use. Serves 8. Best if made a day in advance.

Green Rice

Lynna and Rick Burdette

2 cups minute rice

2 cans cream of mushroom soup

2 cans mushrooms, drained

1-1/2 lb. grated sharp cheese

1 large onion, chopped and sautéed

2 eggs, beaten

2 small cans evaporated milk

2/3 cup oil

Parsley to taste (1/3 - 1/2 cup)

Preheat oven to 350 degrees. Add minute rice to 2 cups boiling water and let stand and set (about 15-20 minutes.) Mix together all other ingredients. Pour rice into mixture and mix well. Pour into greased 9 x 13 baking dish. Bake for 45 minutes. Recipe halves very well. To freeze, freeze uncooked mixture, then thaw and bake.

Grand Canyon Sandwich

Bob Zernick

Combine chopped green chilies and a little horseradish with mayonnaise. Spread on sourdough roll and add thinly sliced roast beef. Note: This sandwich was discovered at a convenience store, after coasting seven miles downhill from the Grand Canyon on an empty gas tank!!! For milder sandwich, omit horseradish.

Ceviche

Marc Verduin

- 1 lb. white fish (can use thawed frozen fillet of sole)
- 1 cup lemon juice
- 5 large tomatoes
- 1 large onion
- 1 Tbsp. oil
- 15 stuffed green olives
- 1 Tbsp. parsley
- 1/4 tsp. marjoram
- 1/4 tsp. thyme
- 1/2 tsp. sage
- 2 4 oz. cans chopped green chilies

Cut fish in bite-sized pieces; cover in lemon juice. Leave in refrigerator for 4 hours or overnight. Stir occasionally. Chop tomatoes, onions, and olives; combine with fish. Add all other ingredients. Let stand at least 4-6 hours. Serve well chilled with crackers or tortilla chips.

Texas Rice

Lynna and Rick Burdette

- 1 stick butter or margarine
- 1 can french onion soup, with 1/4
can water
- 1 can (4oz.) chopped mushrooms,
drained
- 1-3/4 cups minute rice

Bring butter, soup, water, and mushrooms to a boil. Add rice, cover, and remove from heat. Let set about 10 minutes, stir, and serve.

Hot Mustard

Tina Stevens

- 3 eggs
- 1 cup sugar
- 1 cup vinegar
- 1 large can Coleman's mustard

Mix all ingredients in blender. Heat on stove in heavy pan until mixture thickens and is heated thoroughly. Do not boil. Makes approximately 1 quart.



Italian Spaghetti Sauce

Jewell Medford

- 1/8 tsp. white pepper
- 3 cloves garlic, 1 tsp. salt
- 3 small red peppers
- 1/2 tsp. oregano, 1 bay leaf
- 1/2 tsp. sweet basil
- 1/2 tsp. parsley flakes
- 1/4 tsp. black pepper
- 2 tsp. Worcestershire sauce
- 1 can (8 oz.) mushroom pieces
- 4 cans (8 oz. each) tomato sauce
- 4 cans (6 oz. each) tomato paste
- 3 cans tomato soup
- 4 cups water
- 2-1/2 lbs. ground beef
- 1 lb. pork sausage
- 1-1/2 cups chopped onion
- 2 tsp. salt, 1/2 tsp. black pepper

Combine all but last 5 ingredients. Simmer 3 - 3-1/2 hours. Add remaining ingredients and cook until meat is browned. Makes 20-25 servings.



Taco Seasoning

Thom Wilkins

Blend together:

- 1/4 Tbsp. cumin
- 1/4 tsp. cayenne
- 1/2 tsp. garlic salt
- 1/2 Tbsp. paprika
- 1 Tbsp. chili powder
- 1/4 tsp. celery salt
- 1/4 tsp. onion salt
- 1/4 tsp. black pepper

Mix with 1 can tomato sauce and 1/2 cup water.

Dry Rib Seasoning

Jewell Medford

Combine:

- 6 Tbsp. salt
- 6 Tbsp. sugar
- 1 Tbsp. dry lemon powder
- 2 Tbsp. MSG
- 2-1/2 Tbsp. black pepper
- 1 Tbsp. paprika

Makes about 12 ounces. Sprinkle on spare ribs before barbecuing.

Raspberry Sauce

Bob Zetnick

- 1/2 cup raspberries
- 2 Tbsp. red wine vinegar
- 1 Tbsp. olive oil
- 2 tsp. sugar
- 1/2 jalapeno, minced
- 1 Tbsp. fresh cilantro, minced
- 2 cloves garlic, minced
- Salt and/or pepper to taste

Mix all ingredients. Pulse in blender or food processor. Leave sauce chunky. Use as dipping sauce for grilled shrimp, or over grilled vegetables or chicken.

Uncle's BBQ Sauce

Harold Yates

- 20 oz. Worcestershire sauce
- 8 oz. vinegar
- 8 oz. cooking oil
- Small bottle garlic salt
- Small bottle paprika
- 2 Tbsp. Accent (MSG)
- 6 oz. Louisiana Red Hot
- Black pepper to taste

Simmer slowly for 20 to 30 minutes. Makes quite a bit. This sauce is an excellent marinade for steaks, chicken, sausage, or shrimp, cook on the grill.

Dry Poultry Seasoning

Jewell Medford

Combine:
6 Tbsp. salt
3 Tbsp. black pepper
2 Tbsp. MSG
2 Tbsp. garlic powder
2 Tbsp. ground bay leaves
1 Tbsp. paprika
2 Tbsp. dry mustard

Makes about 1 pound. Sprinkle on chicken before barbecuing.

Barbecue Sauce

Jewell Medford

1 cup catsup
1/2 cup cider vinegar
1 tsp. sugar
1 tsp. chili powder
1/8 tsp. salt
1-1/2 cups water
3 stalks celery, chopped
3 bay leaves
1 clove garlic
2 Tbsp. chopped onions
4 Tbsp. butter or margarine
4 Tbsp. Worcestershire
1 tsp. paprika
Dash of black pepper

Combine all ingredients and bring to a boil. Simmer about 15 minutes. Remove from heat and strain. Makes about 2-1/2 cups.



Hamburger Quiche

Lynna and Rick Burdette

- 1/2 lb. ground beef
- 1/2 cup mayonnaise
- 1/2 cup milk
- 2 eggs
- 1 Tbsp. corn starch
- 1-1/2 cups grated cheddar or Swiss cheese
- 1/3 cup chopped green onion
- Dash pepper
- 1 unbaked 9" deep dish pie crust

Preheat oven to 350 degrees. Brown meat, drain, and set aside. Blend next 4 ingredients until smooth. Stir in meat, cheese, onion, and pepper. Pour into pie crust. Bake for 35 - 45 minutes.

Impossible Quiche

Susan Gunn

- Beat 3 eggs with:
- 1-1/2 cups milk
- 1/2 cup Bisquick
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup melted butter or margarine

Preheat oven to 350 degrees. Pour egg mixture into greased 10" round pie pan. Sprinkle 1 cup grated Swiss cheese on top. Add any combination of ingredients you like (bacon, seafood, chicken, ham, broccoli, olives, mushrooms, onions, etc.) and push below surface of cheese. Sprinkle top with paprika. Bake at 350 degrees for 45 minutes. Let cool for 10 minutes. Serves 6-8.

Quiche Lorraine

Jewell Medford

- 1-1/2 cups half-and-half
- 4 eggs, slightly beaten
- 1/2 tsp. salt
- Dash pepper
- 2 cups (8 oz.) shredded Kraft Aged Natural Swiss cheese
- 2 Tbsp. flour
- 8 slices bacon, cooked and crumbled (or 3/4 cup chopped ham)
- 1 9" unbaked pie shell

Preheat oven to 350 degrees. Combine half-and-half, eggs, salt, and pepper; mix well. Toss cheese with flour. Add cheese and bacon to egg mixture. Pour into pie shell. Bake for 40-45 minutes. Makes 6 servings.

Egg Sausage Casserole

Kay Gunn

- 6 pieces buttered white bread, crumbled
- 1 cup grated Swiss cheese
- 1 cup grated American cheese
- 1 lb. spicy sausage, cooked and drained
- 6 eggs, beaten

Preheat oven to 350 degrees. Cover bottom of greased 9 x 13 pan with buttered bread. Top bread with cheeses. Add sausage to eggs and pour mixture over cheese. Bake at 350 degrees for 1 hour.

Scrambled Egg Casserole

Paula Medford

Sauce:

4 slices bacon, cooked and crumbled
1/2 lb. dried beef
2 cans mushrooms, drained
1/4 cup butter or margarine
1/2 cup flour
1 quart milk
Pepper to taste

Eggs:

16 eggs
1/4 tsp. salt
1 cup Pet milk
1/4 cup butter or margarine

Preheat oven to 275 degrees. For sauce, combine bacon, beef, mushrooms, and butter in large saucepan over medium heat. Add flour, milk, and pepper. Cook, stirring, until thickened and smooth. Set aside and keep warm. For eggs, beat together eggs with salt, milk, and butter in large skillet. Scramble egg mixture. Grease a 9 x 13 casserole dish. Place a small amount of sauce in bottom, then alternate layers of eggs and sauce until casserole is full, finishing with sauce. Bake for 1 hour. This may be fixed and refrigerated the day before, and reheated at 275 degrees for 1-1/2 hours the next day.

Tortilla Casserole

Joyce Hargrove

- 1-1/2 lb. ground beef
- 1 pkg. taco seasoning mix
- 1 pkg. (12) corn tortillas
- 1 chopped onion
- 1 lb. sharp cheese grated
- 1 can Ranch Style beans
- 1 can Rotel tomatoes
- 1 can mushroom soup

Brown ground beef, drain, add taco seasoning mix. Line large deep casserole dish with tortillas, overlapping edges. Layer meat and onion. Spread can of beans and grated cheese. Place layer of tortillas on top. Make several slits in the tortillas. Mix rotel tomatoes and soup together. Spread over top. Cover casserole with foil. Bake 1 hr. at 350- serve with a side salad and of course - A margarita.

Chili and Corn Casserole

Kris Hopson

Casserole:

- 1 stick butter or margarine
- 1 pkg. corn bread mix
- 1 can whole corn, drained
- 1 can creamed corn
- 2 eggs
- 1/2 cup milk

Preheat oven to 350 degrees. Melt butter in 8 x 8 pan. Mix in other ingredients until smooth. Bake for 30 minutes.

Chili:

Mix:

- 1 lb. hamburger, browned and drained
- 2 cans ranch style beans
- 1 can tomato soup

Thick Hearty Mash Potatoes

Kris Hopson

- 1/2 bag of Potatoes
- 1/2 stick of butter
- 1/2 pkg. of cream cheese
- 1/2 pkg. of sour cream
- 1 lb. of turkey bacon
- 1 pkg. dried onions
- 2 tbsp. of Chives
- 1 pkg. garlic powder

Skin potatoes and cut into small pieces. Boil until fully cooked. Put potatoes in bowl & mash with blender on high for 40 min. until smooth. Add cream cheese & sour cream. Blend in chives & 4 tablespoons of dried onions. Fry bacon & cut into small portions. Add 1/2 of bacon to potatoes while mixing. Place into bowl & layer the top with rest of bacon. Place in oven for 8-10 min. on broil to brown the top. Enjoy!

Spicy Spaghetti Casserole

Thom Wilkins

- 6 oz. cooked spaghetti
- 1 lb. Italian sausage (hot or mild)
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 15 oz. can tomato sauce (preferably one with additional spices)*
- 2 tsp. chili powder
- 1/4 tsp. crushed red pepper
- 1 4 oz. can sliced mushrooms (optional)
- 1 cup mozzarella cheese, shredded

*Try spaghetti sauce in place of tomato sauce for a different flavor

Preheat oven to 350 degrees. Crumble sausage into medium skillet. Add onion and garlic, and cook until sausage is no longer pink. Drain. Stir in tomato sauce, chili powder, red pepper, and mushrooms. Heat on medium heat, stirring until bubbly. Layer some of the tomato sauce on the bottom of a baking dish. Top with half the cooked spaghetti, then half the meat mixture. Repeat layers. Top with mozzarella cheese. Cover with aluminum foil. Cook at 350 degrees for 15-20 minutes. Serves 4



Sour Cream Taco Casserole

Vince & Peggy Burt

- 1 lb. Velveeta
- 1 can Rotel tomatoes
- 16 oz. sour cream
- 2 lbs. ground beef
- 1 pkg. taco seasoning
- 1 pkg. Salsa Rio Doritos
- 1 pkg. shredded cheese

Preheat oven to 350 degrees. In saucepan, melt Velveeta and Rotel with sour cream, stirring occasionally over low heat. Separately, brown meat with taco seasoning. Add crushed red and white pepper, hot sauce, or jalapeños to taste. Grease 9 x 12 pan. Place Doritos on bottom, then alternately layer meat and sauce until pan is full. Top with shredded cheese. Bake for 1 hour.

Mexican Casserole

J.W. Morgan

- 1 Pkg. Flour
- 4 Oz. can diced green chiles
- 2 lb. Ground Beef
- 10-14 Oz. red or green enchilada sauce
(red for hotter taste)
- 1 can cream of mushroom soup
grated cheese
chopped onion, seasons
chopped black olives

Preheat oven 350 degrees. Brown ground beef with chopped onion, season to taste. Drain meat. Pour in diced green chiles, enchilada sauce, cream of mushroom soup and chopped black olives. Simmer for 10 minutes. Layer a 9" x 13" pan with flour tortilla (cover bottom), pour half of meat over tortilla's then cover meat with layer of cheese. Add another layer of tortillas, then add rest of meat, cover with cheese, put in oven for 15-20 min. Allow enough time for cheese to melt, remove from oven and enjoy. Great with sour cream on top.

7 Layer Casserole

Renee Robinson

- 1 cup rice, uncooked
- 1/2 cup water
- 1 can whole kernel corn
- 1/4 cup chopped onion
- 1/4 cup chopped bell pepper
- 1/2 lb. ground round

Catsup

Preheat oven to 400 degrees. In a large casserole dish, layer above ingredients. Add catsup last, spreading fully over ground round. Bake covered for 45 minutes to 1 hour.

Anne's Baked Beans

Nancy Hall

- 3 large cans baked beans (not pork and beans)

1 bell pepper, chopped

1 small onion, chopped

6-7 slices bacon, cooked and crumbled

1 cup brown sugar

1/3 bottle hickory flavored barbecue sauce

1/2 stick butter or margarine

Preheat oven to 300 degrees. Mix all ingredients together and bake for 1-1/2 hours. Stir often. Note: Can also be cooked on top of stove for 1 hour, stirring often.

Green Bean Casserole

Emily Waddill

- 20 new potatoes
- 2 cans Italian cut green beans, with juice
- 3-4 slices bacon, cooked and crumbled

Cut new potatoes in half and boil until tender in large saucepan. Drain. Add green beans and juice and cook until heated through. Stir in bacon. Serve hot.

Baked Beans

Jacci Brown

- 6 slices bacon, fried with one large onion
- 1 can butter beans, drained
- 1 can kidney beans, drained
- 1 can baked beans, drained
- 1 can pinto beans, drained
- 1/2 cup catsup
- 1/2 - 3/4 cup brown sugar
- 1-2 Tsp. Worcestershire sauce
- 8 oz. sharp cheddar cheese

Preheat oven to 325 degrees. Combine bacon, beans, catsup, sugar, Worcestershire, and half of the cheese. Place in large casserole dish. Sprinkle the remaining cheese over the top. Bake at 325 degrees for 1 hour.

Carrot Souffle

Vince & Peggy Burt

- 2 cups cooked carrots, peeled and chopped
- 1/2 cup softened butter or margarine
- 2/3 cup sugar
- 3 eggs
- 1/4 tsp. cinnamon
- 1 tsp. baking powder
- 1 Tbsp. flour
- 1 tsp. salt
- 1 cup milk

Preheat oven to 350 degrees. Drain cooked carrots. Put carrots and butter in blender. In separate bowl, combine remaining ingredients. Pour into blender and puree with carrots and butter until smooth. Pour into 2 quart casserole dish. Bake for 45 minutes. Serves 6.

Deep-Fried Yellow Squash

Stephen Torres

- Vegetable oil
- 1 cup cornstarch
- 1/2 cup flour
- 1 egg white
- Salt and pepper
- 4 yellow squash
- Juice of 1 lemon

Heat oil in saucepan. In small bowl, mix cornstarch, flour, egg white, salt and pepper. Slice squash into bite-sized pieces and dip into batter. Fry in oil until golden brown. Remove from oil and let drain. Sprinkle with lemon juice.

Green Enchilada Casserole

Marc Verduin

- 1 onion, chopped
- 1 clove garlic, minced
- 1 can (16 oz.) tomatoes
- 2 4 oz. cans chopped green chilies
- 1 cup sour cream
- 1 lb. longhorn and/or Monterey Jack cheese
- 12 tortillas
- 1/2 cup sour cream

Preheat oven to 325 degrees. Brown onion and garlic in oil. Add tomatoes and chilies and cook until thick. Add 1 cup sour cream and grated cheese and stir until cheese is melted. Soften tortillas for a few seconds in hot oil and drain. Place a layer of tortillas on the bottom of a 9 x 9 baking dish, then a layer of sauce. Continue alternating layers until dish is full. Bake 30 minutes. Garnish with sour cream. Serves 4.

My Father's Mashed Potatoes

Stephen Torres

2-1/2 lbs. potatoes

1/2 cup milk

6 Tbsp. butter

Salt and pepper

Garlic powder

2 hard-boiled eggs

Peel potatoes and cut into cubes. Boil until they can be pricked with a fork yet slip off easily. Drain water off and mash with potato masher. Add milk, butter, and seasonings. Blend until smooth. Open eggs and remove yolks. Dice whites and mix into potatoes. Pour into serving dish and garnish with minced egg yolks. Serves 7-8.



Low Fat Vegetable Lasagna

Bob Zetnick

- 1 medium onion, chopped
- 1 pkg. sliced mushrooms
- 1 pat butter, Water
- 28 oz. jar low fat spaghetti sauce (used in 4 layers)
- Fresh rosemary, basil, and oregano, chopped
- 4 cloves garlic, minced
- 16 oz. no-fat cottage cheese (used in 2 layers)
- 1/2 cup egg substitute, 1 tsp. pepper
- 1/2 cup no-fat mozzarella cheese, grated
- 1 pkg. lasagna noodles, uncooked (used in 2 layers)
- 1 pkg. frozen spinach, thawed and drained (used in 1 layer)
- 2 yellow squash, sliced (used in 1 layer)
- 2 zucchini, sliced (used in 1 layer)

Preheat oven to 375 degrees. Sauté onion and mushrooms in butter and water. Pour spaghetti sauce in bowl with one cup water. Add onions and mushrooms to spaghetti; add herbs and garlic. In another bowl, combine cottage cheese, egg substitute, pepper, and three-fourths of the mozzarella cheese. Spray 9 x 12 casserole dish with cooking spray. Coat bottom of dish with spaghetti sauce mixture and place a layer of raw lasagna noodles on top. Cover with another layer of sauce. Add a layer of cheese mixture, then a layer of spinach, then a layer of squash and zucchini. Cover the vegetables with another layer of noodles, then a layer of sauce, followed by a layer of the cheese mixture. Finally, cover all with a layer of spaghetti sauce, making sure all the noodles are covered. Bake uncovered at 375 degrees for 35 minutes. Sprinkle remaining mozzarella over top, and bake 15 minutes more.

Potato Casserole

Renee Robinson

- 1 container of sour cream (8 oz.)
- 1 can cream of mushroom soup or cream of chicken soup
- 1 large bag frozen hash-browns
- 1 box Velveeta cheese, grated

Preheat oven to 400 degrees. Mix sour cream and soup together in large bowl. Gradually add in hash-browns. Place mixture in greased 9 x 12 baking dish and bake for 50 minutes. Remove from oven and top with cheese. Replace in oven and bake 10 minutes more. Serve hot.

Harvard Beets

Lynna and Rick Burdette

- 2 Tbsp. sugar
- 1 Tbsp. cornstarch
- 1/4 tsp. salt
- 1/4 cup vinegar
- 1/3 cup beet liquid
- 2 cups canned sliced beets
- 2 Tbsp. butter or margarine

In a saucepan, combine sugar, cornstarch, and salt. Stir in vinegar and beet liquid. Add butter and cook, stirring constantly, until mixture thickens. Add beets and heat.

Sausage and Rice Casserole

Lynna & Rick Burdette

- 1 cup brown rice (or substitute white rice)
- 1 cup white rice
- 1 pkg. onion soup mix
- 2 lbs. sausage
- 1 large onion
- 1 large bell or red pepper
- 1 can cream of mushroom soup
- 1 pkg. almonds, slivered (optional)
- "Durkee" french-fried onion rings

Preheat oven to 325 degrees. Boil 9 cups water, and add rice and soup mix. Boil for 5 minutes. Brown sausage and drain. Reserve drippings, and use to sauté onion and pepper. Add mushroom soup and almonds. Mix in rice, and pour into 9 x 13 baking dish. Bake for 45 minutes. Top with onion rings and continue baking for another 15 minutes.

Squash Casserole

Lynna and Rick Burdette

- 4-5 medium yellow squash
(or combination of yellow and zucchini)
- 1 medium onion, chopped
- Salt to taste
- 1 tsp. sugar
- 2 Tbsp. butter or margarine
- 3 eggs
- 1 can cream of mushroom soup
- 1 cup grated sharp cheddar cheese
- 1/2 cup bread crumbs

Preheat oven to 350 degrees. In very little water, cook squash and onion with salt and sugar until squash is tender. Drain off all water from squash. Mash squash; and add butter and eggs. Taste, and add more salt if needed. Pour into baking dish and bake until firm, about 10-15 minutes. Add cheese and crumbs. Return to oven and brown.

Drunken Beans

Steve Foster

- 8 bacon slices, cut into 1 in. pieces
- 1 lb. dried pinto beans
- 5 1/2 cups water
- 2 onions, chopped
- 8 large garlic cloves, minced
- 1- 12oz. bottle dark beer
- 4 teaspoons ground cumin
- 1 tablespoon ground coriander
- 1 tablespoon sugar
- 1 tablespoon chili powder
- 1 jalapeno pepper, chopped
- 3 plum tomatoes, chopped
- 1 cup fresh cilantro, chopped

Cook bacon over medium-high heat until brown and almost crisp. Drain and discard drippings. In heavy large pot, place bacon, beans, water, onion and garlic; boil 15 minutes. Reduce heat to medium. Add beer, cumin, coriander, sugar, chilipowder and jalapeno. Cover partially and simmer for 1 hour. Add tomatoes to beans, cover partially and simmer 45 min. Uncover; simmer until beans are tender and mixture is thick, about 20 min. Stir cilantro into beans, season with salt and pepper.



Green Beans Excelsior House

Jewell Medford

- 1/2 lb. bacon strips, cut in half
- 2 cans vertically packed green beans
- 1 cup bean juice
- 1/4 cup brown sugar
- Salt and pepper
- 1/2 tsp. allspice

Preheat oven to 375 degrees. Wrap each bacon slice around 10-12 beans; fasten with toothpick. Arrange beans in 9 x 9 baking dish. In small bowl, combine bean juice and brown sugar; pour over beans. Sprinkle with salt, pepper, and allspice. Bake for 25 minutes. Turn once during cooking and baste. Serves 8-10. Note: Over-cooking shrivels the beans.

Low Fat Mexican Chicken Casserole

Thom Wilkins

- 6 skinless, boneless chicken breasts
- 1/2 tsp. ground cumin
- Cooking-spray or small amount of oil
- 1 can cream of mushroom soup, lite variety
- 1 can diced Rotel, drained
- 4 oz. nonfat processed cheese loaf, lite variety, cut into cubes
- 1 cup cooked long grain rice (cooked without salt or butter)
- 3/4 cup nonfat sour cream
- 1 cup crushed tortilla chips
- 1/2 cup shredded cheddar cheese, fat free variety
- 1/2 tsp. chili powder

Preheat oven to 375 degrees. Sprinkle chicken breasts evenly with ground cumin and toss gently. Coat a large nonstick skillet with cooking spray and place over medium-high heat until hot. Add chicken and cook 5 minutes, stirring constantly, until chicken is browned. Add soup, Rotel, and cubed cheese. Cook over medium heat until cheese melts, stirring occasionally. Remove from heat. Add rice and sour cream, stirring well. Spoon mixture into a baking dish; top with crushed tortilla chips. Bake at 375 degrees for 20 minutes. Sprinkle with cheddar cheese and chili powder. Bake for 5 more minutes. Serves 6-8.



King Ranch Casserole

Jewell Medford/Doug & Laura Wolf

- 1 cup diced onions
- 1/4 lb. mushrooms
- 1/4 cup butter or margarine
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 Tbsp. chili powder
- 1 can Rotel tomatoes
- 1 clove garlic, minced
- 1 cup chicken broth
- 1 pkg. soft tortillas, torn into small pieces
- 2 lbs. diced, cooked chicken
- 1 lb. cheese (4 cups) grated

Preheat oven to 350 degrees. Sauté onion and mushrooms in butter. Add soups, tomatoes, chili powder, and garlic. Place tortillas in chicken broth for 10 minutes. Line a 9 x 12 casserole dish with the tortillas. Fill the dish with alternating layers of diced chicken, sauce, and cheese. Bake for 30 minutes.

Rice Casserole

Marc Verduin

- 1 cup chopped celery
- 1/2 cup chopped onion
- 4 Tbsp. butter or margarine
- 2 cans cream of mushroom soup
- 1 cup milk
- 1 16 oz. jar Cheeze-Whiz
- 1 pkg. (14 oz.) minute rice
- 2 10 oz. pkgs. frozen chopped broccoli

Preheat oven to 350 degrees. Cook celery and onion in butter until tender. In saucepan, mix together soup, milk, and cheese over medium heat until cheese melts. Add celery and onion mixture and blend well. Stir in other ingredients. Pour mixture into 2 2-quart casserole dishes and bake for 45 minutes.

Pesto Pizza

Amy Bourland

- 1 tube Pillsbury Crusty French Loaf
- 1 small jar basil pesto
- Roma tomatoes, sliced 1/8" to 1/4" thick
- 1 or 2 zucchinis, sliced thin
- Shredded mozzarella, as much as you like
- Shredded parmesan, approx. 1/4 cup

Preheat oven to 350 degrees. Carefully unroll dough and spread out on a non-stick cookie sheet or a baking stone (which works great). Flatten dough pretty thin if you like your crust crispy. Using about half of the jar, spread pesto evenly on top of the dough. Top with about 3/4 of the mozzarella, then evenly top with tomato and zucchini slices. Finally, top with the remaining mozzarella and the parmesan. Bake at 325-350 degrees until cheese is bubbly and starting to brown. *Bake at 325 degrees if crust is browning long before cheese starts bubbling! Let cool a few minutes before slicing into bite-sized pieces.

Pizza Pasta

Robyn Foster

- 12 oz. rigatoni pasta noodles
- 1/2 - 3/4 lb. ground beef or sausage (optional)
- 12 oz. mozzarella cheese, grated
- 14 oz. pizza sauce

Preheat oven to 375 degrees. Brown and season meat. Drain and crumble. Mix meat with pizza sauce. Prepare noodles according to package directions. When noodles are done, drain and pour into 9 x 13 casserole dish. Cover with pizza sauce and top with cheese. Bake until cheese is bubbly and melted.

Crescent Topped Beef Pot Pie

Thom Wilkins

1-2 lb. top sirloin, cubed

Cooking spray or small amount of oil

1/4 tsp. pepper

1 pkg. frozen vegetables (or steamed fresh vegetables)

2 Tbsp. water

1/2 tsp. dried thyme

1 jar mushroom gravy

1 can crescent rolls

Preheat oven to 375 degrees. Coat pan with cooking spray. Add meat and stir-fry until no longer pink. Season with pepper. Remove from skillet, but keep warm. In same skillet, combine vegetables, water, and thyme; cook about 3 minutes, stirring, until vegetables are defrosted. Add gravy; bring to a boil. Remove from heat. Return meat to skillet and mix into gravy mixture. Place gravy mixture in WARMED casserole dish (to warm dish, place 1 cup of water in the dish and microwave for 3 minutes; empty dish when ready to use). Separate crescent rolls into triangles. Starting from wide ends, roll up halfway; arrange over beef mixture so pointed ends are directed toward center. Bake 17-19 minutes at 375 degrees, or until rolls are golden brown. Serves 4.

Erchilada Pie

Thom Wilkins

- 1 lb. ground beef or turkey
- 1 clove garlic, minced
- 1/2 cup chopped onion
- 1 8 oz. can tomato sauce
- 1 14-1/2 oz. can original style stewed tomatoes
- 1/2 pkg. taco seasoning mix
- 1 2 oz. can sliced black olives, drained
- 6 corn tortillas
- 1-1/2 cups shredded cheddar cheese
- Fresh cilantro for garnish (optional)
- Sour cream for garnish

Preheat oven to 425 degrees. In a medium skillet, brown meat, garlic, and onion. Stir in tomato sauce, stewed tomatoes, and taco seasoning. Reduce heat; cover and cook 10 minutes, stirring occasionally. Stir in olives. In a greased 2-quart dish, place a small amount of the meat sauce; cover with a tortilla. Place about 1/2 cup meat sauce on tortilla. Top with 1/4 cup cheese. Repeat, making a 6-layer stack, topped with meat sauce and cheese. Cover and bake at 425 degrees for 30 minutes or until heated through. Garnish with cilantro and sour cream. Serves 4.

Crescent Italiano

Jewell Medford

- 1 lb. ground beef
- 1/2 cup chopped onion
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 8 oz. can tomato sauce
- 1 4 oz. can mushroom pieces, drained
- 1 4 oz. pkg. shredded cheddar cheese
- 1 can Pillsbury crescent rolls
- 1/2 cup sour cream
- 1/2 tsp. oregano, crushed
- 1/4 tsp. rosemary or basil

Preheat oven to 375 degrees. Brown ground beef and onion in skillet. Add salt, pepper, tomato sauce, and mushrooms. Place in 8 x 12 baking dish and sprinkle with cheese. Open crescents, unroll, and separate dough into 8 triangles. Combine sour cream and crushed herbs; spread 1 tablespoon of mixture onto each triangle. Roll up, starting at wide end. Curve into a crescent shape. Arrange on top of casserole. Bake for 25-30 minutes until crescents are brown. Serves 4-6.

Marinated Barbecued Brisket

Marc Verduin

Marinade:

- 2 Tbsp. liquid smoke
- 2 tsp. garlic powder
- 1 Tbsp. onion salt
- 2 tsp. celery salt, 1-1/2 tsp. salt
- 2 tsp. Worcestershire sauce
- 2 tsp. black pepper

Brisket

Barbecue sauce

Barbeque Sauce:

- 1 cup ketchup
- 4-1/2 Tbsp. vinegar
- 3/4 cup water
- 1-1/2 Tbsp. brown sugar
- 4 Tbsp. grated onion
- 3 tsp. Worcestershire sauce

Combine all marinade ingredients and brush onto brisket with pastry brush. Marinate overnight. Place brisket in aluminium foil and cook 6 hours at 200-225 degrees. Blend together sauce ingredients over medium heat just until boiling. Remove brisket from oven and drain off most of marinade. Add barbecue sauce and cook for 2 more hours.



Pork Lo Mein

Thom Wilkins

8 oz spaghetti, broken into thirds, cooked, and drained

2 Tbsp. oil

1-1/2 cups bok choy or celery slices

1/2 cup sliced green onions

2 cloves garlic, minced

1/2 lb. pork tenderloin, cut into thin strips*

1-1/2 cups sliced fresh mushrooms

1 cup carrots, sliced diagonally

* Other vegetables (sliced fresh broccoli, snow peas, sliced squash, bell peppers, etc.)

1 cup chicken broth, 2 Tbsp. soy sauce

2 Tbsp. cornstarch or flour

1/2 tsp. crushed red pepper (optional, to taste)

Salt and pepper

*I sometimes use skinless, boneless chicken breasts cut into strips to replace the pork.

Heat oil in large skillet. Add bok choy, green onion, and garlic; cook until tender. Add meat, mushrooms, carrots, and any other vegetables. Stir-fry until meat is tender and pink disappears. Note: stir-fry in small amounts and place each batch in a warm (not hot!) pan on the stove. This way, stir-fry ingredients are consistently cooked and still crisp. In small bowl, combine broth, soy sauce, and cornstarch, and spices. Place all the small batches of stir-fried meat and vegetables back into the large skillet. Stir until well mixed.

Orange Ham

Vince & Peggy Burt

- 1 canned ham (choose size that fits your needs)
- 1 jar orange marmalade (try low-sugar variety to reduce calories)
- Same amount of Dijon* mustard as marmalade

Preheat oven to 350 degrees. Place ham in glass baking dish and cut into quarter inch slices. Spoon on lots of marmalade and mustard, making sure that some goes between each slice. Cover loosely with foil and bake for 1 hour. Remove foil and continue baking for another hour at reduced temperature. If meat looks dry, recover with mustard and marmalade and further reduce heat. Serve plain or make into sandwiches with sliced rolls. Makes excellent leftovers.

Meat Loaf Ole'

Thom Wilkins

- 1 lb. ground beef
- 3/4 cup cracker or bread crumbs
- 1 egg, beaten
- 1 4 oz. can diced green chilies or 3 sliced jalapenos (to taste)
- 1/2 pkg. taco seasoning mix
- 1/2 cup onion, chopped
- 1/2 tsp. pepper
- 1/4 tsp. salt
- 1 8 oz. can tomato sauce
- 1/4 cup brown sugar

Preheat oven to 350 degrees. In a large bowl, combine first eight ingredients with half of the tomato sauce. Blend well. Pat mixture into a greased loaf pan. Bake, uncovered, at 350 degrees for 45 minutes. Remove and drain fat from pan. Combine the remaining tomato sauce with the brown sugar and pour over meatloaf. Continue baking, uncovered, for 15 more minutes. Serves 4-6.

Green Enchiladas

Andy and Beth Jones

- 1/4 tsp. minced garlic
- 1 can cream of chicken soup
- 1/2 - 3/4 cup evaporated milk
- 1 lb. Velveeta
- 1 pkg. green onion dip mix
- 1 small jar pimientos
- 1/2 lb. longhorn cheese, grated
- 1 cup chopped onion
- 1 lb. ground beef, browned, drained
- 18 corn tortillas
- 1/2 cup oil
- 1 small can green chilies

Preheat oven to 350 degrees. Combine garlic, soup, milk, Velveeta, dip mix, and pimientos in double boiler, heating until Velveeta melts. Mix longhorn cheese and onion with beef. Soften tortillas one at a time in hot oil in skillet. Spoon 1-2 Tbsp. of ground beef mixture onto each tortilla and roll up. Place in 8 x 10 baking dish. Top with cheese sauce and green chilies. Bake for 30 minutes.

Smothered Blade Steak

Stephen Torres/Doug and Laura Wolf

- 2 lbs. 1" thick blade steak, tenderized
- Flour
- Salt and pepper
- 1 tsp. marjoram (3/4 tsp. ground-leaves)
- Garlic powder
- 1 medium onion, chopped
- 1 10 oz. can cream of mushroom soup
- 1 can soup water
- 1 beef bouillon cube

Preheat oven to 300 degrees. Cut steak into pieces. Dredge in flour seasoned with salt and pepper. Brown in oil and place in 9 x 12 casserole. Combine remaining ingredients and heat. Pour over steak. Bake for 2 hours. Serves 6. Serve over steamed rice.

Stuffed Hamburgers

Jacci Brown

- 1-1/2 lbs. hamburger
- 1/2 cup chopped parsley
- 1/4 cup chopped red onion
- 1/4 cup capers
- 1/4 cup Dijon mustard
- 2 ripe plum tomatoes, chopped
- 2 egg yolks
- 8 sun-dried tomatoes, chopped
- 2 tsp. caraway seeds
- 1 tsp. pepper (lemon pepper, garlic pepper)
- 4-6 Tbsp. grated mozzarella

Mix together all ingredients except cheese. Form into patties. Divide patties in half; make a well in the bottom half and place cheese in it. Cover with top half and seal edges. Cook in same manner as traditional burgers.

Chili

Rick and Lynna Burdette

- 1 lb. hamburger meat
- 1 large onion, chopped
- 1 can ranch style beans
- 1 can kidney beans
- 1 can pinto beans with jalapenos
- 3 cans tomato soup
- 1 pkg. French's Chili-O mix

Brown meat and onion in large saucepan. Drain. Add all other ingredients and simmer for 30 minutes over low to medium heat.



Pork Chop Meal

Doug & Laura Wolf

- 6 pork chops
- 1 can cream of mushroom soup
- 1/2 cup water
- 1/2 cup milk
- 1/14 tsp. pepper
- 4 cups thinly sliced potatoes

Preheat oven to 375-degrees. Cook chops in hot oil until well browned. Season with salt and pepper. Mix together soup, water, milk, and pepper. Put half of the soup mixture into large baking dish. Cover with sliced potatoes. Add remaining soup mixture. Top with pork chops. Cover with foil. Bake for 45 minutes. Turn oven down to 350 degrees and bake another 30 minutes. Serves 4.

Poppy Seed Chicken

Steve Foster

- 1 package boneless chicken breasts
- 1 8oz. pkg. sour cream
- 1 can cream of mushroom soup
- 2 Tbsp. poppy seeds
- 1/2 cup butter
- 1 stick Ritz crackers

Cook chicken and cut into bite-size pieces. Mix sour cream and soup in bowl. Melt butter; mix in another bowl with poppy seeds and crushed Ritz crackers. Grease a 2 quart baking dish. Layer in dish; 1/2 chicken, 1/2 soup mixture, 1/2 cracker mixture; repeat. Bake at 350 degrees for 30-35 minutes.

Fajitas Oblingatas

Steve Waddill

Skinless, boneless chicken breasts-allow 1/4 lb./guest

Eckrich smoked sausage - allow 1/4 lb./ guest

Fajita marinade-Fabulosa Quick Fajita recommended

1 small bottle olive oil

2 large bell peppers, sliced into strips

1-2 large red bell peppers, sliced into strips

1 large purple onion, sliced into strings

2-3 large fresh jalapeno peppers, sliced

Garlic salt, to taste

Black pepper, to taste, 3-4 limes

24 medium flour tortillas-fresh from Luna's are best

Monterey jack cheese, grated

Colby cheese, grated

1 medium container sour cream

Cut chicken and sausage into strips about the size of a finger and marinate together. Cooking these is best done on a large griddle or cast iron skillet on the grill. I prefer the griddle because you can cook a whole batch for 1 round of eight at a time, and it's fun to eat right off the griddle. To cook, heat griddle thoroughly, then pour on a 4" - 6" circle of olive oil. Add a handful of chicken and sausage. Cook for 2 - 3 minutes, then add a handful of the red and green bell peppers, onion, and 1 jalapeno. Stir mixture and flip with spatula. Add a dash of garlic salt and black pepper. Squeeze a lime over the mixture. Continue stirring, adding more olive oil or marinade if mixture starts to stick. Fajitas should be ready in about 8 - 10 minutes. Just before serving, heat tortillas by placing them around the edges of the griddle, flipping after one minute. Flip again after a minute, then place a spatula of the fajita mixture in each tortilla. Add grated cheese and sour cream and roll up. Tastes best "wulfed" down with a cold beer!!



Artichoke Chicken

Jewell Medford

- 4 large skinless, boneless chicken breasts
- 1 tsp. seasoned salt
- 1 jar (6 oz.) marinated artichoke hearts
- 3 Tbsp. margarine or butter
- 1 Tbsp. flour
- 1 can (4 oz.) sliced mushrooms, with juice
- 1 chicken bouillon cube
- 1/4 cup dry white wine
- 1 Tbsp. fresh parsley

Sprinkle chicken breasts with seasoned salt. Drain artichoke hearts, reserving marinade. Heat butter and brown the chicken breasts. Drain off butter and add artichoke marinade to pan. Heat, adding flour, mushroom juice mixed with water to make 1/2 cup, bouillon cube, and wine. Cook until thickened and bubbly. Add mushrooms, artichokes, and chicken. Cover and cook slowly for 20 minutes or until tender. Top with fresh parsley. Serves 4.

Chicken and Spaghetti

Nancy Hall

- 1 cooked chicken, deboned
- 3/4 pkg. long spaghetti, cooked
- 1 can mushroom soup
- 1 can tomatoes
- 2-3 Tbsp. chili powder
- 1 tsp. garlic salt or powder
- 1 stick butter or margarine
- 1 onion, chopped
- Longhorn cheese, grated

Preheat oven to 350 degrees. Combine all ingredients except spaghetti and chicken. Simmer for 5 minutes to make a sauce. Place spaghetti in casserole dish. Cover with sauce. Add chicken and top with cheese. Bake at 350 degrees until cheese melts and dish is warm throughout. Can be prepared ahead and stored in refrigerator.

'Barbecue-Glazed Chicken and Potatoes

Thom Wilkins

6 skinless, boneless chicken breasts, cubed

1 large onion, sliced

2-1/2 lbs. potatoes, cut into wedges

1/2 tsp. salt

1/4 tsp. pepper

1/3 cup ketchup

1/4 cup honey

1/4 cup soy sauce

2 Tbsp. Dijon mustard

Preheat oven to 350 degrees. Remove any fat from chicken, rinse, and drain. Pat dry. Place onion slices into large roasting pan or baking dish. Arrange chicken cubes in single layer on top of onion. Add potato wedges around chicken. Sprinkle with salt and pepper. In small bowl, combine ketchup, honey, soy sauce, and mustard. Pour over chicken and potatoes. Bake uncovered about 1-1/2 hours, basting occasionally with pan juices, until juices run clear when chicken is pressed with a fork. Serves 4.



Chicken and Spinach Noodles

Jewell Medford

- 1 cup onion, chopped
- 1 cup celery, chopped
- 1 cup bell pepper, chopped
- 1 stick butter or margarine
- 1 can cream of mushroom soup
- 1/2 lb. cheese, preferably Old English
- 1 small can chopped olives
- 1 small can mushroom stems and pieces
- Salt and pepper
- 1 pkg. spinach noodles
- 1 can chicken broth
- 6 skinless, boneless chicken breasts,
cooked and chopped

Preheat oven to 350 degrees. In large saucepan, sauté onion, celery, and bell pepper in butter. Stir in soup, cheese, olives, mushrooms, salt, and pepper. In separate pan, cook noodles in chicken broth. Add chicken to cheese-vegetable mixture. Fold in noodles. Pour into 9 x 12 casserole dish and bake 30 minutes until hot and bubbly. Serves 8-10.

Chicken Cordon Bleu

Susan Gunn

- 6 skinless, boneless chicken breasts
- 6 pieces thin-sliced ham
- 6 pieces thin-sliced Swiss cheese
- Toothpicks
- 2 eggs
- Splash of milk
- Pepperidge Farm herb dressing mix
- 1 stick butter or margarine

Preheat oven to 325 degrees. Pound chicken breasts flat. Place 1 slice of ham and 1 slice of cheese on each. Roll up and secure with toothpicks. In small bowl, combine eggs and milk. Dip rolled-up chicken breasts into egg mixture, then coat with herb dressing mix. Melt butter in 9x9 pan, and place chicken breasts into butter. Bake at 325 degrees for 25 minutes. Remove from oven and turn chicken breasts over. Replace in oven and cook for 20 minutes more. Serves 6.

Chicken Spaghetti

Polly Bramall

- 1 medium onion, chopped
- 1 cup chopped celery
- 1/2 cup green onion, chopped
- 1/2 stick butter or margarine
- 2 cans mushroom soup
- 2 cups cooked chicken, chopped
- 1 pkg. spaghetti, cooked
- Grated cheddar cheese

Preheat oven to 350 degrees. Brown onion, celery, and green onion in butter. Add soup and chicken. Mix in spaghetti. Pour into 9 x 11 pan and top with cheese. Bake at 350 degrees for 30 minutes. Serves 10. Freezes well.

Chicken Spaghetti

Lori Hansen

- 3 skinless, boneless chicken breasts
- 3 stalks of celery, chopped
- 1 onion, chopped
- Salt & pepper
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- Spaghetti noodles - cooked
- 1 cup chicken stock
- 1 can "Durkee" french fried onions
- Shredded cheddar cheese

Preheat oven to 350 degrees. Boil chicken, onion, celery, salt & pepper in pot of water. When chicken is done, cut up in bite size pieces. Mix together chicken, soups, noodles, onion & celery (strained from boiling) & 1 cup of the chicken stock. Place in casserole dish & top with cheese & fried onions. Bake for 30 minutes.

Cranberry Chicken

Lynna and Rick Burdette

- 6-8 skinless, boneless chicken breasts
- Flour to coat chicken
- 1 can whole cranberries
- 1 can jellied cranberry sauce
- 1 pkg. onion soup mix
- 1 large bottle French dressing

Preheat oven to 350 degrees. Wet chicken breasts and dredge in flour. Heat in skillet with oil until brown. Place chicken in 9 x 13 pan. Mix cranberries and jellied sauce with soup mix and most of dressing. Pour over chicken. Bake for 45-60 minutes.

Chicken With Lemon

Stephen Torres

- 6 skinless, boneless chicken breasts
- Salt and pepper
- Juice of 2 lemons (divided use)
- 1 small onion, sliced
- 1 bell pepper, sliced
- 1 large tomato, sliced
- 12 large spinach leaves

Preheat oven to 350 degrees. Place each chicken breast on a sizable piece of foil. Split top of each chicken breast 2-3 times to open up center. Sprinkle with salt and pepper. Squeeze half of the lemon juice over chicken. On each chicken breast, place 2 slices each of onion, bell pepper, and tomato. Top with 2 spinach leaves. Close foil wrap over chicken and seal edges. Bake 1 hour or until juices run clear. Unwrap and squeeze remaining lemon juice over chicken breasts. Serves 6.

Oven Chicken Fricassee

Jewell Medford

- 6 boneless chicken breasts with skin
- 3 Tbsp. butter or margarine
- 3 Tbsp. flour
- 1 tsp. paprika
- 1 can condensed cream of mushroom soup
- 1 can (6 oz.) evaporated milk
- 1/2 cup water

Preheat oven to 375 degrees. Place chicken breasts skin side down in shallow greased baking dish. In small bowl blend butter, flour, and paprika. Spread mixture over top of chicken. Bake uncovered for 20 minutes. Mix together soup, evaporated milk, and water; pour over chicken. Bake 30 minutes more, or until tender. Makes 4 servings.

Easy Chicken Divan

Amy Bourland

- 2 10 oz. packages frozen broccoli
- 2 cups sliced cooked chicken
- or 3 chicken breasts, cooked and boned
- 2 cans condensed cream of chicken soup
- 1 cup mayonnaise
- 1 tsp. lemon juice
- 1/2 tsp. curry powder
- 1/2 cup shredded sharp cheddar cheese
- 1/2 cup soft bread crumbs
- 1 Tbsp. butter or margarine, melted

Cook broccoli in boiling salted water until tender; drain. Arrange stalks in greased 11-1/2 x 7-1/2 x 1-1/2-inch baking dish (perpendicular to length of dish). Place bite size pieces of chicken on top. Combine soup, mayonnaise, lemon juice, and curry powder; pour over chicken. Sprinkle with cheese. Combine crumbs and butter; sprinkle over all. Bake at 350 degrees 25 to 30 minutes or until thoroughly heated. 6 to 8 servings.

Pollo Del Mar

Jewell Medford

- 6 skinless, boneless chicken breasts, chopped
- 1/4 cup oil
- 1 cup chopped onion
- 1 can (6-1/2 oz.) minced clams, with liquid
- 1 can mushroom soup
- 1/2 cup water
- 1/14 cup white wine
- 3 cups white rice, cooked

Salt and pepper chicken. Dredge in flour and brown in oil. Remove chicken from oil. Brown onion in oil left in skillet. Add to onion clams, soup, water, and wine. Mix well, then add chicken. Cover and simmer for 30 minutes or until chicken is tender. Serve over rice. Serves 4.

Paella

Marc Verdúin

- 2 tsp. salt, 1 tsp. paprika
- 1 cup flour, 4 Tbsp. oil
- 6 skinless, boneless chicken breasts, chopped
- 1/2 cup oil, 1/2 cup water
- 1 lb. cooked ham, cut into bite-sized pieces
- 1 medium onion, chopped
- 1 cup chopped bell pepper
- 2 medium tomatoes, cut into pieces
- 3 cups rice (Italian rice is excellent)
- 4 cups water or broth
- 1/2 tsp. saffron, 2 tsp. Tabasco
- Salt to taste
- 2 16 oz. cans peas (reserve liquid)
- 1 lb. cooked seafood, 1 2 oz. jar sliced pimientos

Mix together salt, paprika, and flour. Pour into large bag. Add chicken to mixture; seal bag and shake well. Brown floured-chicken well in 2 skillets with 1/4 cup oil each. Add 1/4 cup water to each skillet and cook chicken 30 minutes. Remove chicken and brown the ham in the remaining oil. Set aside. In a clean skillet, sauté the onion, bell pepper, and tomatoes in oil until onion is yellow. Remove vegetables from oil, and use oil to brown rice, adding more if necessary. When brown, add onion mixture, pea juice, water, saffron, Tabasco, and salt. Cook rice until it is just underdone. Put rice mixture, chicken, and ham together in a large ovenproof container. Place in 325 degree oven, covered, for about 10 minutes. Uncover and mix in peas, seafood, and pimiento. Continue heating until heated throughout and serve.

Monkey Bread

Robyn Foster

- 1-1/2 - 2 cups sugar
- 1/8 - 1/4 cup cinnamon
- 4 cans regular size biscuits
- 1 stick butter or margarine, melted

Preheat oven to 350 degrees. Combine sugar and cinnamon. Open biscuits and separate. Dip each biscuit in bowl of butter, then into sugar and cinnamon. Place each upright in greased bundt pan, filling pan until biscuits are used up. Pour any extra butter or sugar and cinnamon over biscuits. Bake for 45 minutes. Remove from oven and sprinkle nuts over biscuits. Invert pan over serving plate to remove biscuits from pan. Serve hot.

Pumpkin Bread

Jacci Brown

- 4 eggs
- 3 cups sugar
- 1 cup oil
- 1 cup mashed pumpkin
- 3 cups flour
- 2 tsp. baking soda
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 1/2 tsp. ground ginger
- 1 tsp. salt
- 1/2 pkg. walnuts (optional)

Preheat oven to 350 degrees. Coat 3 coffee cans evenly with cooking spray and flour. Mix eggs, sugar, oil, and pumpkin. Gradually add flour. Add soda and spices, blending after each addition. Add walnuts. Divide mixture evenly between cans. Bake at 350 degrees for 1 hour.

Black-Eyed Pea Corn Bread

Curtis Medford

- 3/4 cup flour
- 1-1/2 tsp. baking powder
- 2 Tbsp. sugar
- 1/2 tsp. salt
- 1-1/4 cups corn meal
- 1 can mild green chilies, chopped and drained
- 2 cloves garlic, crushed
- 1 egg, slightly beaten
- 3 Tbsp. butter or margarine, melted
- 1 cup milk
- 1 can black-eyed peas

Preheat oven to 425 degrees. Grease a 9" round cake pan and put in oven until hot. Mix dry ingredients with chilies and garlic in medium bowl, and make a well in the center. Pour in eggs, butter, and milk. Blend and pour half of batter into pan. Scatter 2/3 of the black-eyed peas on top of batter. Top with remaining batter. Sprinkle remaining peas on top. Bake at 425 degrees for 25-30 minutes, or until top is golden brown. Makes 8 servings.

Banana Nut Bread

Polly Bramall/Emily Waddill

- 1-3/4 cups sifted flour
- 1 cup sugar
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 eggs, beaten
- 1/2 cup oil
- 1 cup mashed bananas
- 1 cup chopped nuts (optional)

Preheat oven to 350 degrees. Stir together dry ingredients. Mix eggs with oil. Add to dry ingredients and stir until moistened. Stir in bananas and nuts until moistened. Pour into greased and floured loaf pan or 8 x 8 cake pan. Bake at 350 degrees for 30 - 45 minutes, or until toothpick inserted into bread comes out clean.

Huevos Rancheros

Marc Verduin

- 1 can (8 oz.) tomato sauce
- 1 tsp. chili powder
- 1/4 tsp. ground cumin
- 8 eggs
- 1/4 tsp. freshly ground pepper
- 1/4 tsp. paprika
- 1 cup shredded cheddar cheese
- 1 pkg. chalupa shells
- Sour cream
- Jalapeno pepper slices

Combine tomato sauce, chili powder and cumin in a lightly greased 9" pie pan. Break eggs over sauce, arranging evenly in pan. Sprinkle with pepper and paprika. Cover and bake for 15-20 minutes. Sprinkle with cheese and bake 5 more minutes. Spoon eggs onto chalupa shells. Top with sour cream. Garnish with jalapenos.

French Bread

Kris Hopson

- 1 fresh baguette
- Several slices Swiss cheese
- Butter
- Garlic powder

Preheat oven to 250 degrees. Cut thick slices in bread, being careful not to cut all the way through. Spread butter thickly into each cut, along with one slice of cheese and a dusting of garlic powder. Wrap in foil and heat for 10-12 minutes, or until cheese melts.

Belgian Waffles

Susan Gunn

- 1 egg (or 2 egg whites)
- 1/2 cup oil
- 1/2 tsp. Mexican vanilla
- 1 small bottle club soda (1-1/3 cups)
- 1-1/2 cups Bisquick

Mix egg, oil, and vanilla. Add soda, then Bisquick. Mix. Pour into waffle iron. Yield: 8-9 squares

(Note: the batter itself will not keep well, so I go ahead and make all the waffles at once. They freeze and reheat very well. To reheat, place on cookie sheet and bake at 350 degrees for 10-12 minutes.

Breakfast Tacos

Steve Waddill

- 12 eggs
- Salt and pepper
- 1 lb. mild pork sausage, browned and drained
- 12 medium flour tortillas
- Grated cheese
- Picante sauce

Break eggs into skillet and break the yolks. Heat 4-5 minutes, then begin to scramble. When eggs are cooked, add salt and pepper. Blend in sausage. Heat tortillas in separate pan (or directly on your Coleman stove!). Place a spatula of eggs and sausage on each tortilla. Add cheese and picante sauce. Roll up and eat inside a paper towel. No dishes to clean - great for a camp breakfast! Serves 4 - 6.

Strawberry French Toast

Susan Gunn

- 2 8 oz. pkgs. cream cheese, softened
- 1 small jar strawberry preserves
- 1 loaf very thinly sliced French bread
- 3 eggs
- 1/3 cup milk
- 1 tsp. vanilla
- 1/4 tsp. cinnamon
- Powdered sugar

Blend together cream cheese and preserves until smooth. Spread evenly on bread to make cream cheese sandwiches. Refrigerate sandwiches overnight. Blend together eggs, milk, vanilla, and cinnamon in shallow bowl. Dip chilled sandwiches into egg mixture, coating thoroughly. Melt butter in skillet or griddle, over medium heat. After butter is melted, brown sandwiches on griddle until both sides are golden. Serve garnished with powdered sugar.

Waffles

Robyn Foster

- 2 cups flour (try wheat flour for a healthy twist)
- 2 cups buttermilk
- 1 tsp. baking soda
- 1 tsp. baking powder
- 2 Tbsp. oil
- 1 egg
- 1 tsp. sugar
- 1 tsp. salt
- 1/2 cup crushed pecans (optional)

Preheat griddle. Combine all ingredients and mix at medium speed until smooth. Pour 1/4-1/2 cup batter onto griddle and cook for 2 minutes or until golden brown. Serve with butter and syrup or strawberries and whipped cream.

Amish Friendship Cake

Pamela Robison

Starter:

Mix together 1 cup milk, 1 cup flour, and 1 cup sugar.
Place in plastic container. Do not refrigerate!

Day 1: Do nothing

Days 2, 3, and 4: Stir mixture with wooden spoon.

Day 6: Add 1 cup milk, 1 cup flour, and 1 cup sugar.

Days 7, 8, and 9: Stir mixture with wooden spoon.

Day 10: Add 1 cup milk, 1 cup flour, and 1 cup sugar.

Blend together. Divide mixture between 3 containers.

Cake Ingredients:

Starter

1 cup oil, 1/2 cup milk

3 eggs, 1 tsp. vanilla

2 cups flour, 1 cup sugar

2-1/2 tsp. baking powder

2 tsp. cinnamon, 1/2 tsp. salt

1/2 tsp. baking soda

1 cup chopped nuts (optional)

1 large box instant vanilla pudding mix

Preheat oven to 325 degrees. Grease and sugar 2 large loaf pans. In large bowl, combine starter, oil, milk, and vanilla. Mix well. In separate bowl, combine remaining ingredients. Add dry ingredients to starter mixture and blend well. Pour into prepared pans. Bake for 1 hour.



Banana Split Cake

Nancy Hall/ Marc Verdün

- 2 cups graham cracker crumbs
- 3 sticks butter or margarine
- 2 eggs
- 2 cups powdered sugar
- 1 tsp. vanilla
- 3 large bananas
- 1 large can crushed pineapple, drained
- 1 small jar cherries, chopped
- 2 envelopes Dream Whip, prepared
- Chopped nuts as desired

Preheat oven to 400 degrees. To form crust, mix graham cracker crumbs and 1 stick butter. Use mixture to line 9 x 12 pan. Bake crust for 6-7 minutes. Remove from oven and let cool. Beat eggs, remaining butter, powdered sugar, and vanilla at least 15 minutes. Spread this over cooled crust. Slice bananas over this. Sprinkle with cherries and pineapple. Spread Dream Whip over top, and garnish with chopped nuts. Note: Drain pineapple over bananas before adding pineapple to cake; this keeps bananas from browning too quickly.

Cheesecake

Susan Gunn

- 1) Preheat oven to 350 degrees

Crust:

24 finely crushed vanilla wafers
1/4 cup melted butter or margarine
1/4 cup sugar

- 2) Blend together (mixture will be very dry.) Press mixture into 9" pie pan, over the bottom and up the sides.

Filling:

2 x 8 oz. pkgs. cream cheese, softened
3 eggs
3/4 cup sugar
1 tsp. vanilla

- 3) Blend cream cheese and sugar until creamy, leaving no cream cheese lumps. Blend in eggs and vanilla. Pour into crust. Bake at 350 degrees for 20-25 minutes. Remove and cool 15 minutes. In the meantime, prepare the topping and heat the oven to 425 degrees.

Topping:

Blend together:

3/4 pint sour cream
1/4 cup sugar
1/2 tsp. vanilla

- 4) Pour over-top of cheesecake. Bake at 425 degrees for 5 minutes. Remove from oven and allow to cool completely.

Chocolate Sheet Cake

Kay Gunn

Cake:

- 2 cups sugar, 2 cups flour
- 1 stick butter or margarine
- 1 cup water, 1/2 cup shortening
- 4 Tbsp. cocoa, 1/2 cup buttermilk
- 2 beaten eggs, 1 tsp. baking soda
- 1 tsp. cinnamon, 1 tsp. vanilla

1) Preheat oven to 400 degrees. Combine sugar and flour in large bowl. Combine butter, water, shortening, and cocoa. Heat and bring to a boil. Pour over flour and sugar and blend well. Add remaining ingredients. Mix well. Pour into greased 10 x 15 jelly roll pan. Bake at 400 degrees for 18 minutes.

(Icing: Start 10 minutes before cake is done)

- 1 stick butter or margarine
- 4 Tbsp. cocoa, 7 Tbsp. milk
- 1 box powdered sugar
- 1 tsp. vanilla
- 1 cup chopped pecans

2) Combine butter, sugar, and cocoa. Heat and bring to a boil. Add remaining ingredients and mix together. Spread onto warm cake.



Applesauce Date Cake

Dana Foor

- 2 cups flour
- 1/2 cup quick-cooking rolled oats
- 2 tsp. baking soda
- 1 tsp. cinnamon
- 1/2 tsp. salt
- 1/2 tsp. cloves
- 1 cup sugar
- 6 Tbsp. butter or margarine, softened
- 1 tsp. vanilla
- 1 egg
- 1-3/4 cups applesauce
- 1 cup chopped dates
- 1-2 Tbsp. powdered sugar

Preheat oven to 350 degrees. In small bowl, combine flour, oats, soda, cinnamon, salt, and cloves; set aside. In large bowl, combine sugar and butter; beat until fluffy. Add vanilla and eggs; beat well. Add flour mixture alternately with applesauce, beating well after each addition. Stir in dates. Pour batter into greased 9 x 13 baking dish, and bake for 30-40 minutes. Cool. Sprinkle with powdered sugar before serving. Yield: 18 servings

Orange Pineapple Cake

Doug and Laura Wolf

- 1 box yellow cake mix
- 4 eggs
- 1 cup shortening
- 1 can mandarin orange segments, with juice, mashed
- 1 carton (9 oz.) Cool Whip
- 1 can crushed pineapple, with juice
- 1 large box instant vanilla pudding

Preheat oven to 350 degrees. Combine first four ingredients and mix well. Pour into 2, 9-inch cake pans. Bake for 30-35 minutes. Meanwhile, combine remaining ingredients. When cake is cool, spread with Cool Whip mixture. Keep refrigerated.

Poppyseed Cake

Chris & Gary Davis

- 1 Duncan Hines Golden butter cake mix
- 8 oz. sour cream
- 1/2 cup sugar
- 3/4 cup oil
- 1/4 cup poppy seeds
- 4 eggs

Preheat oven to 350 degrees. Mix together all ingredients. Pour into bundt pan greased with butter or margarine (not shortening) and dusted with sugar (not flour). Bake at 350 degrees for 40-45 minutes. Cool 5 minutes; loosen edges with knife and remove from pan. Keep covered with foil.

Hummingbird Cake

Vince & Peggy Burt

Cake:

- 3 cups flour, 2 cups sugar
- 1 tsp. salt, 1 tsp. baking soda
- 1 tsp. cinnamon, 3 eggs, beaten
- 1-1/2 cups salad oil
- 1-1/2 tsp. vanilla
- 1 8-oz. can crushed pineapple, with juice
- 1 cup coconut (optional)
- 2 cups chopped nuts (divided, use)
- 2 cups chopped bananas (approximately 4-5)

Frosting:

- 1 8 oz. pkg. cream cheese, softened
- 1/2 cup butter or margarine, softened
- 1 16 oz. pkg. powdered sugar
- 1 tsp. vanilla

Preheat oven to 350 degrees. For cake, combine dry ingredients in large bowl. Add eggs and oil, mixing well. Stir in vanilla, pineapple, coconut, 1 cup nuts, and bananas. Spoon into 3 greased and floured 9" baking pans. (If you prefer thick layers, use two 9" pans or three 8" pans.) Bake for 30 minutes. Cool 10 minutes in pans before removing. This can also be baked in a tube or bundt pan for 1 hour and 20 minutes. For frosting, combine cream cheese and butter until smooth. Add powdered sugar and vanilla. Beat until fluffy. Spread over layers, sides, and top of cake. Sprinkle remaining nuts over top.



Cheesecake Supreme

Vince & Peggy Burt

Crust:

- 1-3/4 cups Nabisco graham cracker crumbs
- 1/3 cup butter or margarine, softened
- 1-1/4 cups granulated sugar

Filling:

- 5 8 oz. pkgs. cream cheese, room temperature
- 1/4 tsp. vanilla extract
- 1 tsp. REALEMON concentrated lemon juice
- 1-3/4 cups granulated sugar
- 3 Tbsp. granulated sugar
- 1/4 tsp. salt
- 5 eggs
- 2 egg whites
- 1/4 cup whipping cream

Mix crust ingredients together with fork. Spray 10" springform pan with cooking spray. Pat crust evenly along bottom and halfway up sides of pan. For filling, beat cream cheese until creamy. Add vanilla and lemon and beat well. Mix flour, sugar, and salt separately, then sift gradually into cream cheese mixture and beat well. Add eggs and whites one at a time; beat after each. Fold in whipping cream. Pour into pan and bake at 450 degrees for 12 minutes. Reduce heat to 300 degrees and bake for 55 minutes. Let cool completely. Top with favorite topping.

Pumpkin Pecan Torte

Amy Bourland

Cake:

- 2 cups crushed vanilla wafers
- 1 cup chopped pecans
- 3/4 cup butter, softened
- 1 package (16 oz.) spice cake mix
- 1 can (16 oz.) solid packed pumpkin
- 1/4 cup butter, softened
- 4 eggs

Filling:

- 2 cups powdered sugar, 2/3 cup butter, softened
- 4 oz. cream cheese, softened
- 2 teaspoons vanilla
- 1/4 cup caramel topping
- Pecan halves

Heat oven to 350 degrees. For cake, in large mixer bowl combine wafer crumbs, pecans 3/4 cup butter. Beat at medium speed, scraping bowl often, until crumbly, 1 to 2 minutes. Press mixture evenly on bottom of 3 greased and floured 9-inch round cake pans. In same bowl combine cake mix, pumpkin, 1/4 cup butter and eggs. Beat at medium speed, scraping bowl often, until well mixed, 2 to 3 minutes. Spread 1-3/4 cups batter over crumbs in each pan. Bake for 20 to 25 minutes or until toothpick comes out of center clean. Cool 5 minutes; remove from pans. Cool completely. For filling, in small mixer bowl combine powdered sugar, butter, cream cheese and vanilla. Beat at medium speed, scraping bowl often, until light and fluffy, 2 to 3 minutes. On serving plate layer 3 cakes, nut-side down, with 1/2 cup filling spread between each layer. With remaining filling, frost sides only of cake. Spread caramel topping over top of cake, drizzling some over the frosted sides. Arrange pecan halves in rings on top of cake. Store refrigerated. 16 servings.

Ruth's Dessert

Kay Gunn

- 2 pkgs. chocolate chips
- 4 egg yolks and whites
- 1/2 cup sugar
- 1 pkg. Cool Whip
- 1 tsp. vanilla
- 1 cup chopped nuts
- 1 angel-food cake, chopped

Melt chocolate in double boiler. Add egg yolks and sugar. Pour egg whites into a separate bowl and beat until stiff. Fold chocolate mixture into egg whites. Add Cool Whip, vanilla, and nuts. Place half the angel food cake in a 9 x 12 baking dish. Cover with half the chocolate mixture. Add the remainder of the cake. Top with the remainder of the chocolate mixture. Chill for 12 hours.

Buttermilk Pie

Jewell Medford

- 4 eggs
- 1/2 cup butter or margarine
- 2 cups sugar
- 1 tsp. vanilla
- 1 cup buttermilk
- 3 Tbsp. flour
- Pinch of salt
- 2 unbaked 8" pie shells

Preheat oven to 350 degrees. Mix together sugar and flour. Add remaining ingredients. Pour into pie shells. Bake for 40-45 minutes until firm.

Chess Pie

Lynna and Rick Burdette

- 1/4 lb. butter or margarine
- 1-1/2 cups sugar
- 1 Tbsp. vanilla
- Dash of nutmeg
- 2 Tbsp. flour
- 1/8 tsp. salt
- 4 eggs, beaten
- 1/4 cup half-and-half
- 1 unbaked pie crust (deep dish)

Preheat oven to 325 degrees. Melt butter, and cream with sugar. Add vanilla and nutmeg. Mix well. Add flour and salt. Blend. Add eggs, blending after each. Gradually add half-and-half. Pour into unbaked pie shell. Bake for 35-45 minutes, or until custard is set.

Coconut Bariana Pie

Jewell Medford

Crust:

- 2-1/2 cups coconut
- 1/2 cup butter or margarine

Filling:

- 1 pkg. instant vanilla pudding
- 1 pkg. of small marshmallows
- 2 bananas
- 1 small container of Cool Whip

For crust, melt butter in saucepan and stir in coconut. Mix over medium heat until coconut starts to brown. Press mixture into 9" glass pie pan to form crust. Chill in refrigerator. For filling, prepare pudding per the instructions. Mix marshmallows into pudding. Slice bananas into chilled crust and pour pudding over bananas. Top with Cool Whip.

Fast Fruit Fried Pies

Robyn Foster

1 can biscuits
Flour
Fruit pie filling or fresh fruit
Hot oil

Warm pie filling in saucepan. If using fresh fruit, cook down in saucepan as if making pie filling. On cutting board roll out each biscuit until dough is about 6 inches in diameter. Place 1-2 tablespoons of filling on half of each biscuit. Fold biscuit over onto itself to create a half-moon shape. Seal edges to keep filling from spilling out. Place in hot oil and cook until golden brown. Serve hot with ice cream.

Helen's Pecan Pie

Nancy Hall

3 eggs, lightly beaten
1/2 cup sugar
1 cup Karo
1 Tbsp. vanilla
1/2 tsp. salt
1 cup pecans
1 unbaked pie shell

Preheat oven to 300 degrees. Combine eggs with sugar and Karo. Add vanilla and salt. Mix well. Fold in pecans. Pour into pie shell. Cook about 1 hour, or until firm.



(The Infamous) Key Lime Pie

Bob Zetnick

- 1 baked pie shell
- 1 15 oz. can sweetened condensed milk
- 1 Tbsp. lime rind
- 1/3 cup freshly squeezed lime juice
(slightly warming limes will allow for maximum lime juice)
- 1/4 tsp. salt

Stir all ingredients until thickened. Pour into baked crust and chill for three hours. Garnish with whipped cream and/or shaved chocolate. **Do not boil** limes to extract the juice; otherwise pie will taste like an experiment from Three Mile Island, as it did at the Waddill Group Thanksgiving Party 1984.



Pecan Pie

Lori Hansen

- 1 cup sugar
- 1 cup white Karo syrup
- 1 cup chopped pecans
- 3 eggs - well beaten
- 1/2 stick butter
- 1/4 tsp. salt
- 1 9" pie shell, baked

Cream butter. Add sugar, salt, well beaten eggs, syrup, and chopped pecans. Mix well. Pour into 9" pie shell and bake for 1 hr. at 350 degrees.

Pecan Cookie Pies

Jewell Medford

- 1/2 cup butter or margarine
- 1/2 cup brown sugar
- 2 egg yolks
- 1-3/4 cups sifted flour
- 16 large pecan halves
- 1/2 cup butterscotch chips
- 3 egg whites
- 1 tsp. lemon juice
- 1/3 cup brown sugar

Preheat oven to 350 degrees. Cream butter and 1/2 cup sugar until light and fluffy. Add egg yolks; beat well, add flour and beat thoroughly. Divide into 16 portions. Shape into balls and place on ungreased cookie sheet. Flatten, making sure cookies do not touch. Place a pecan half in the center of each. Surround pecans with generous amount of butterscotch chips. Beat egg whites and lemon juice until stiff. Gradually beat in remaining sugar. Pile meringue on cookies, spreading to edge. Bake for 10 minutes, until lightly browned.

Upside-Down Apple Pecan Pie

Curtis Medford

- 1 cup chopped pecans
- 1/2 cup firmly packed brown sugar
- 1/3 cup butter or margarine, melted
- 1 pkg. refrigerated pie crusts
- 6 cups thinly sliced peeled apples
- 1/4 cup sugar
- 2 Tbsp. flour
- 1/2 tsp. cinnamon
- 1/8 tsp. nutmeg

In 9" pie pan combine pecans, brown sugar, and butter. Spread evenly over bottom of pan. Prepare pie crust according to package directions, placing bottom crust over pecan mixture. Set aside. Preheat oven to 375 degrees. In large bowl, combine remaining ingredients. Mix lightly. Spoon into crust lined pan. Top with remaining crust. Press edges together to seal. Cut slits in top of crust. Bake for 40-50 minutes until apples are tender and crust is golden brown. Cover edge of crust with strips of foil after 15-20 minutes of baking to prevent excessive browning. Place foil or cookie sheet on lowest oven rack to catch spills. Cool pie in pan for 5 minutes, then invert over serving plate. Cool upside down on serving plate for 1 hour before serving. Makes 8 servings.

Oreo Pie

Tom Beebe

- 1/4 cup Butter
- 3 Tbsp. Powdered Sugar
- 1 Package Oreo Cookies
- 1 - 8 oz. package Cream Cheese
- 1 Large Container Cool Whip
- 2 Boxes Chocolate Fudge Instant Pudding (Regular size)

Crush cookies; set aside 1/4 cup. Mix remaining cookies with 1/2 cup of melted butter. Spread mixture into a 9" x 13" cake pan. Mix 1/4 container of cool whip with all of the cream cheese (softened) and powdered sugar. Whip together and layer over the cookies. Mix instant pudding (use 2 cups of milk for 2 boxes of pudding to make it richer) and layer over the cool whip/cream cheese layer. Spread the rest of the cool whip over the pudding layer. Sprinkle the 1/4 cup of cookies you set aside over the cool whip layer. Refrigerate at least a couple of hours before serving.

Apple Popover

Dana Foor

Popover:

- 1/2 cup flour
- 1/2 cup skim milk
- 4 egg whites
- 1 Tbsp. butter or margarine, melted
- 1/8 tsp. salt

Topping:

- 1-1/2 cups chopped apples
- 1/2 cup apple jelly
- 2 Tbsp. water
- 1/8 Tsp. cinnamon

Preheat oven to 400 degrees. Grease 8" square baking dish. Combine flour and milk. Add egg whites, butter, and salt. Pour into dish. Bake for 25 - 30 minutes until puffed and golden brown. Meanwhile, prepare topping. Combine all ingredients in small saucepan over low heat, stirring until jelly melts. Cut popover into fourths, and serve with hot topping. Yield: 4 servings.

Luscious Fruit Salad

Doug & Laura Wolf

Combine and chill:

- 1 can cherry pie filling
- 1 large can crushed pineapple (drained)
- 1 can mandarin orange segments (drained)
- 1 can condensed milk
- 1 carton (9 oz.) Cool Whip
- 1 cup pecans
- 2 cups miniature marshmallows

Frozen Fruit Salad

Nancy Hall

- 2 8 oz. cartons sour cream
- 2 large bananas, sliced
- 1 small jar maraschino cherries, chopped,
with juice
- 1 can crushed pineapple
- 3/4 cup sugar
- 1 can coconut
- 1 cup chopped pecans

Mix all ingredients together. Freeze in half-gallon milk carton. Slice when ready to serve.

Hot Fruit

Vince & Peggy Burt

- 1 can pineapple chunks
- 1 can apricots
- 1 can sliced pears
- 1 can sliced peaches
- Raisins to taste
- Maraschino cherries to taste
- 1 stick butter or margarine
- 1 cup brown sugar

Preheat oven to 350 degrees. Drain fruit and pour into 2 quart casserole dish. In a saucepan, melt butter with brown sugar until consistency is thick. Pour over fruit. Bake for 20 minutes until bubbly. Serve hot.

Almond Bark Tidbits

Curtis Medford

- 1 lb. white chocolate almond bark (20 oz.)
- 2-1/2 cups graham cracker crumbs
- 1/4 - 1/2 cup peanut butter
- 1 cup chopped pecans

Melt bark in microwave. Add other ingredients and mix together. Drop by spoonfuls onto cookie sheet covered with waxed paper. Allow tidbits to cool and harden.

Buruelos

Marc Verduin

- 4 cups flour
- 2 Tbsp. sugar
- 1 tsp. baking powder
- 1 tsp. salt
- 2 eggs
- 1 cup milk
- 1/4 cup butter or margarine, melted
- Oil or fat for frying
- Sugar and cinnamon

Combine dry ingredients. Beat eggs and milk and add to dry ingredients. Add melted margarine and mix into a dough that can be easily handled. Divide into 24 pieces. Cover and let stand 20 minutes. Roll each piece into a ball and let stand 3 minutes. Fry in oil until golden brown. Drain on absorbent paper. Sprinkle with sugar and cinnamon.

Buttermilk Pralines

Kay Gunn

- 2 cups sugar
- 1 tsp. baking soda
- Pinch of salt
- 1 cup buttermilk
- 2 Tbsp. butter or margarine
- 1 cup pecan halves
- 1 tsp. vanilla

Combine sugar, baking soda, salt, and buttermilk in very large saucepan. Heat to boiling over high heat, stirring constantly. Stir until mixture reaches 210 degrees on a candy thermometer. Add butter and pecans. Cook over medium heat, stirring often, to the very soft ball stage (230 degrees.) Remove from heat and add vanilla. Allow mixture to stand until bubbling stops. Beat with wooden spoon until mixture loses its gloss. Drop mixture in mounds onto wax paper, working very quickly. Makes about 18 pralines.

Butter-Pecan Apple Cobbler

Curtis Medford

6 Granny Smith apples, peeled, cored, and cut into chunks

1-1/2 cups brown sugar (divided use)

1 cup chopped pecans

1/2 cup plus 2 Tbsp. butter or margarine (divided use)

2/3 cup flour

1/4 tsp. salt

Preheat oven to 350 degrees. Butter and flour a 9 x 12 baking dish. Toss apples with 1/2 cup brown sugar and pecans in a bowl. Place in baking dish and drizzle with 1/2 cup melted butter. In small bowl, mix remaining brown sugar and butter with flour and salt. Sprinkle mixture over apples. Bake at 350 degrees for 1 hour or until topping browns. Serves 6

Chocolate Chip Cookies

Kay Gunn

2-1/2 cups flour

1 tsp. baking powder

1/4 tsp. salt

1 cup butter or margarine

3/4 cup packed brown sugar

1/2 cup sugar

1/2 tsp. vanilla

1 egg

1 pkg. chocolate chips

1 cup chopped nuts

Preheat oven to 375 degrees. Combine flour, salt, and baking powder; set aside. Combine butter, sugars, and vanilla. Beat until creamy. Add egg and beat. Gradually add flour mixture and beat. Blend in chocolate chips and nuts. Bake at 375 degrees for 7-9 minutes. Cool 2 minutes. Yield: 3

Chocolate Crinkle Cookies

Susan Gunn

- 1/2 cup oil
- 2 squares unsweetened chocolate, melted
- 2 cups sugar
- 2 eggs
- 2 tsp. vanilla
- 2 cups flour, sifted
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup powdered sugar

Mix oil, chocolate, and sugar. Blend in one egg at a time until well-mixed. Add vanilla. Stir in flour, baking powder, and salt. Chill mixture for several hours. Heat oven to 350 degrees. Fill small bowl with powdered sugar. Shape dough into 2 inch balls and roll in powdered sugar. Place about 2 inches apart on greased baking sheet. Bake 10-12 minutes (do not over-bake.) Makes 4 dozen cookies. (As the cookies bake and spread out, the sugar coating breaks apart to reveal patches of chocolate underneath, hence the name.)

Crescent Cookies

Jacci Brown

- 1/2 cup shortening
- 1/2 cup butter
- 1/3 cup sugar
- 2/3 cup ground almonds
- 1 2/3 cups flour
- 1/4 tsp. salt
- Powdered sugar

Preheat oven to 325 degrees. Blend together all ingredients. Chill dough for 1 hour. Roll into pencil-thin rolls, about 2-1/2 inches long. Place in crescent shape on ungreased cookie sheet. Bake at 325 degrees for 14 minutes. Remove from oven and roll in powdered sugar.

Forgotten Cookies

Susan Gunn

- 2 egg whites
- 2/3 cup sugar
- 1 tsp. vanilla
- 1 cup chopped pecans
- 1 pkg. chocolate chips

Preheat oven to 325 degrees. Beat egg whites until stiff. Add sugar and vanilla. Mix well. Fold in pecans and chocolate chips. Drop onto cookie sheet covered with waxed paper (do not try a greased cookie sheet.) Turn oven off. Leave cookies in oven for 4 hours or overnight.

"Happy" Cookies

Faye Ratliff

- 1/2 cup shortening
- 1 cup brown sugar
- 4 eggs
- 1/2 cup whiskey
- 3 cups flour
- 1 tsp. cinnamon
- 1 lb. each: candied cherries and pineapple
- 1/2 lb. each chopped dates and light raisins
- 6 cups chopped pecans
- 3 tsp. baking soda
- 1 tsp. allspice

Preheat oven to 300 degrees. On very large bowl, cream shortening and sugar. Add eggs one at a time. Pour whiskey over this and let stand 10 minutes. Add remaining ingredients and mix thoroughly. Drop spoonfuls onto cookie sheet lined with wax paper. Bake at 300 degrees for 15-20 minutes. This makes lots and they keep very well. Note: If you mix a small amount of flour with the chopped fruit and nuts they will not lump together.

Homemade Oreo Cookies

Vince & Peggy Burt

Cookie:

- 1 18 oz. pkg. Devil's Food cake mix
- 2 eggs
- 2 Tbsp. water
- 2 Tbsp. oil
- 1/2 cup Nestle Quik

Filling:

- 1 envelope unflavored gelatin
- 1/2 cup cold water
- 1 cup Crisco shortening (not oil)
- 1 lb. powdered sugar
- 1 tsp. vanilla

Preheat oven to 400 degrees. Blend cookie ingredients well and shape into 1/2" balls. Place on greased cookie sheet. Flatten each with bottom of glass greased once and dipped into Nestle's Quik. Bake at 400 degrees for 5 - 8 minutes. Remove from cookie sheet and flatten with spatula. Let cool for 20 minutes. For filling, place gelatin and water in a heat-proof cup. Place cup in a pan of boiling water until mixture is clear. In medium sized bowl, beat shortening until fluffy. Add sugar and beat for approximately 10 minutes. Add vanilla, then gelatin mixture. Fill each cookie with about a tablespoon of filling. Makes 50 cookies.

Cranberry Jell-O

Darlene Cumings

- 1 cup water
- Pinch salt
- 1 cup cranberry sauce
- 1 pkg. cherry Jell-O
- 1 can crushed pineapple, drained
- 1 pkg. cream cheese
- 1 cup pineapple juice

Mix water, salt, Jell-O, and pineapple. Heat to boiling. Pour into heat-proof pan. When mixture has jelled, top with mixture of cream cheese and pineapple juice. Refrigerate until ready to serve.

Hot Fudge Sauce

Robyn Foster

- 1/2 cup margarine or butter
- 4 squares unsweetened chocolate
- Pinch of salt
- 3 cups sugar
- 1-2/3 cups evaporated milk

Melt butter and chocolate in double boiler. Add salt, sugar, and milk alternately, mixing until smooth. Heat until bubbly. Makes 1 quart. Sauce will keep indefinitely in refrigerator.

Chocolate Honey Brulees

Curtis Medford

- 1 12 oz. can evaporated low-fat milk
- 1 cup whole milk
- 2 eggs
- 1/2 cup honey
- 1 Tbsp. cocoa powder
- 1 Tbsp. grated orange peel
- 1 tsp. vanilla
- 3 Tbsp. sugar

Preheat oven to 325 degrees. In medium bowl, whisk together evaporated milk, milk, and eggs until well blended. Mix in honey, cocoa, orange peel, and vanilla. Divide mixture evenly between 4 oven proof custard cups. Place cups in baking pan. Fill pan with boiling water to reach halfway up the cups. Bake at 325 degrees for 1 hour or until knife inserted into cups comes out clean. Remove cups from baking pan and allow to cool. Cover and refrigerate until chilled, at least 4 hours or overnight. Before serving, sprinkle sugar evenly over cups. Place cups under broiler and cook until sugar melts and caramelizes. Makes 4 servings.



Lazy Man's Peach Cobbler

Curtis Medford

- 3 29 oz. cans sliced, cling peaches
- 1 stick butter, melted
- 1 cup flour
- 1-1/2 cups sugar (divided use)
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 cup milk
- 1 tsp. ground cinnamon
- 1 tsp. ground nutmeg

Preheat oven to 350 degrees. Grease a 9 x 12 baking dish. Drain peaches, reserving juice, and set aside. Pour melted butter into the bottom of prepared dish; set aside. Combine flour and 1 cup sugar, baking powder, and salt. Whisk in milk and 1/2 cup of peach juice. Pour into dish. Do not stir. Pour the remaining 1/2 cup sugar over drained peaches; add cinnamon and nutmeg. Mix together with your fingers. Pour the peaches over the batter and bake at 350 degrees for 45 - 60 minutes.

Guadalupe Delight

Kris Hopson

Crust: Combine:

- 1 stick butter or margarine, melted
- 1 Tbsp. water
- 1/2 cup chopped nuts

1st Layer: Combine:

- 1 cup Dream Whip
- 1 pkg. cream cheese
- 1 cup powdered sugar

2nd Layer: Prepare:

- 1 large pkg. chocolate pudding

3rd Layer: Prepare:

- 1 large pkg. vanilla pudding

Preheat oven to 400 degrees. Mix crust ingredients together and press into greased 9 x 10 pan. Cook for 8 minutes. Let cool. Add next three layers. Top with Dream Whip. Serves 10.

Sopapillas

Marc Verduin

- 1 cup flour
- 1-1/2 tsp. baking powder
- 1/2 tsp. shortening
- 1/2 tsp. salt
- Fat or oil for frying
- Honey

Mix ingredients together and let stand for 10 minutes. Roll very thin, as if for pie crust. Cut into squares and fry in very hot oil until squares puff up. While frying, keep pushing corners down. Remove from oil and drain on absorbent paper. Cut open puffy part and fill with honey.

Lemon Chess Squares

Lynna and Rick Burdette

* Crust:

- 1 box lemon cake mix
- 1 stick butter or margarine, melted
- 1 egg

Filling:

- 1 box powdered sugar
- 1 pkg. (8 oz.) cream cheese, softened
- 2 eggs
- 1 tsp. vanilla

Preheat oven to 350 degrees. Mix crust ingredients and pat into greased 9 x 13 pan. Blend topping ingredients well until smooth. Pour over unbaked crust. Bake for 45 minutes. Cool and cut into squares.



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