



Carty Family
Cookbook

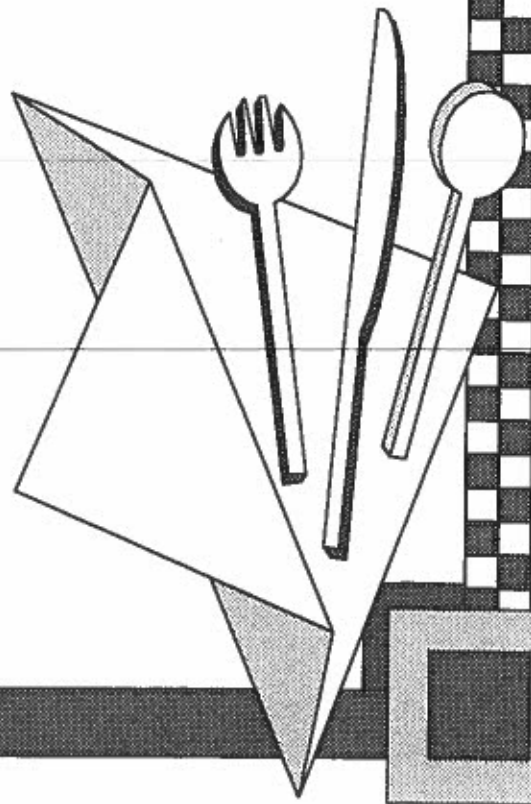
This book dedicated to:
Martin and Lillian Carty



From out of love blossoms
a growing family.

TODAY'S  SPECIAL

APPETIZERS
AND SOUPS



**CHEESE
SCALLIONS**



Ingredients

- 4 T Scallions (Chopped)
- 1 1/2 C Mayonnaise
- 1 C Shredded Sharp Cheddar Cheese
- Dash Tabasco Sauce (Optional)
- Pumpernickel Bread

Mix scallions, mayonnaise, cheese, and Tabasco. Spread mixture on bread and place under broiler until brown. *Recipe from Kathy Keeler.*

- 1 Can Beer
- 1 Clove Garlic
- 2 Drops Tabasco Sauce

Melt cheese slowly on top of stove or in the microwave. Blend flour, pepper, garlic powder, and beer. Combine cheese and beer mixture. cook until thick. Add Tabasco sauce. Rub inside of fondue pot with garlic clove and add cheese mixture. Dip wedges of bread, fruit, or vegetables into mixture and eat.

**COCKTAIL
MEATBALLS**



Ingredients

- 2 Lbs. Ground Meat
- 1 Cup Corn Flakes-Crushed
- 1/3 Cup Dried Parsley
- 2 Eggs
- 2 Tbs. Soy Sauce
- 1/4 tsp. Pepper
- 1/2 tsp. Garlic Powder
- 1/3 Cup Catsup
- 2 T Instant Onion Fakes
- Sauce (Below)

Combine all ingredients and shape into tiny meatballs. Arrange in one or two large baking dishes. Bake for 10 minutes at 350 degrees. Drain fat and pour warm sauce over meatballs. Continue baking 10 to 15 minutes.

Meatball Sauce

- 1 Lb. Cranberry Sauce
- 12oz Chili Sauce
- 2 T Brown Sugar-Packed
- 1 T Lemon Juice

**HOT CHIPPED BEEF
SPREAD**



Ingredients

- 8oz Package Of Cream Cheese
- 2 T Milk
- 1/2 Cup (Or More) Sour Cream
- 2 T Onion
- 1/2 Cup Finely Cut Green Peppers (Optional)
- 1/2 tsp. Garlic Salt
- 3oz Package Of Chipped Beef (Cut In Small Pieces)

Mix cream cheese, milk, and sour cream. Add the rest of the ingredients and place in a 8' pie pan. Cook at 350 degrees for 20 minutes. Sprinkle top with ground walnuts or peanuts if desired. Serve with crackers.

**CHEESE
FONDUE**



Ingredients

- 8oz Sharp Cheddar Cheese
- 8oz Swiss Cheese
- 2 Tbs. Flour
- 1/4 tsp. Pepper
- Pinch Of Garlic Powder

Melt together to make a sweet and sour sauce. Pour over meatballs.

**Ingredients**

- 2 C Water
- 2 T Or 2 Squares Instant Chicken Broth
- 2 T Rice
- 1/4 C Chopped Celery
- 1 Can Chicken Rice Soup
- 1 Can Cream Of Shrimp Soup
- 1/2 C Sour Cream
- 8 To 16 Oz Bag Of Cooked Salad Shrimp

Cook rice and celery in water and broth for 15 minutes. Add soups and shrimp to water. Simmer for 15 minutes. Add sour cream before serving.

**Ingredients**

- 1/4 C Margarine
- 1 Small Chopped Onion
- 1/4 C Chopped Green Pepper
- 2 -4 1/2 Oz. Can Cooked Shrimp
- 1/2 C Grated Cheddar Cheese
- 1/4 C Cocktail Sauce

Melt margarine in top of double boiler. Add onion and green pepper. Sauté over heat. Add shrimp, cheese and cocktail sauce. Cook over hot water till cheese melts (stirring). Makes 1 3/4 Cups. Great for dipping corn chips, vegetables, or crackers.

**Ingredients**

- 1 6oz. Can Crab Meat, Drained And Flaked
- 1 C Mayo
- 1 Egg- Beaten
- 1 1/2 Tbs. Drained Capers
- 1 Tbs. Prepared Horseradish
- 1/2 tsp. Prepared Mustard
- 1/4 tsp. Hot Sauce
- 1/8 tsp. Pepper
- 1/4 C (1 Oz.) Shredded Cheddar Cheese

Combine all ingredients except cheese; mix well. Spoon into a greased 1 quart casserole dish. Bake at 350 degrees for 15 minutes. Sprinkle cheese on top. Bake 5 more minutes. Serve hot with assorted crackers.

Appetizers & Soups A-1

Cream of Spinach Soup



Ingredients

- 1 stick butter
- 1/2 cup flour
- 46 oz. chicken broth
- 2 packages frozen chopped spinach
- 1/2 pint heavy cream

Melt the stick of butter in a large pot. Then add the flour stirring constantly. Add the chicken broth and stir until thick. Add the frozen packs of spinach. Stir the soup while the spinach thaws, then, when completely thawed, add the heavy cream. Stir and heat until you are ready to eat it. Add Salt and Pepper to taste.

Cream of Broccoli Soup



Ingredients

- 1 stick butter
- 1/2 cup flour
- 46 oz. chicken broth
- 2 packages frozen chopped broccoli
- 1/2 pint heavy cream

Melt the stick of butter in a large pot. Then add the flour stirring constantly. Add the chicken broth and stir until thick. Add the frozen packs of broccoli. Stir the soup while the broccoli thaws, then, when completely thawed, add the heavy cream. Stir and heat until you are ready to eat it. Add Salt and Pepper to taste.

Mapy Appetizers



Ingredients

- 1 can 13-1/2 oz pineapple chunks
- 2 8 oz packages brown & serve sausage links
- 4 T cornstarch
- 1/2 tsp salt
- 1/2 cup maple syrup
- 1/3 cup water
- 1/3 cup vinegar
- 1 large green pepper cut in 3/4 inch squares
- 1/2 cup drained maraschino cherries

Drain pineapple and save juice. Cut sausage in thirds. Brown in a skillet. Blend cornstarch, salt, pineapple juice, maple syrup, water and vinegar. Heat to boiling stirring constantly. Add pineapple, sausage, pepper and cherries. Cool 5 minutes. Keep warm in chafing dish.

Broccoli Cheese Soup



Ingredients

- 1 cup chopped onion
- 2 cloves chopped garlic
- 3 T butter
- 3 T flour
- 3 cups chicken stock
- 2 cups heavy cream
- 2 cups (at least) grated cheese (any kind)
- 1/2 tsp nutmeg
- 1/4 tsp red pepper
- salt & pepper to taste
- veggies

Brown onion and garlic. Add stock, flour and cream. Bring to a boil, then turn down heat. Add cheese, and do not boil after this point- the cheese will separate. Add seasonings. Add half the veggies and puree. Then add remaining half leaving bite size pieces.

Manhattan Clam Chowder



Ingredients

- 2 T butter
- 7 medium potatoes- diced
- 1 large onion- diced
- 3 carrots- diced
- 3 stalks celery- diced
- 1 T parsley
- 1 T thyme
- 1/4 tsp pepper
- 1 tsp salt
- 1 T worchestershire sauce
- 15 to 18 clams cut up (save juice)
- 1 quart tomatoes

Put the above ingredients in a pot- cover with water. Simmer 1 1/2 to 2 hours.

Cut up 1/4 pound salt port- diced fine- brown well (until crispy). Add 8 T flour, stir, add 2 to 3 T of soup to loosen, then pour into soup and stir.

Cheese Goop



Ingredients

- 1 pint sour cream
- 8 oz cream cheese
- 1 small can refried beans
- 1 package taco seasoning
- 8 oz each cheddar & Monterey Jack (shredded)

Mix together sour cream, cream cheese, beans and taco seasoning. Spread into 9x13 dish. Sprinkle top with cheese. Bake at 350 for 30 minutes or until bubbling. Serve with tostitos or crackers.

Sausage Tortellini Soup



Ingredients

- 1/2 lb bulk turkey italian sausage
- 1/2 cup chopped nuts
- 1 cup sliced carrots
- 1 28 oz can Progresso Tomato Puree
- 1 14 oz can ready to serve fat free chicken broth
- 2 cups water
- 1 tsp dried basil leaves
- 1 9 oz pkg refrigerated cheese filled tortellini
- 3 cups frozen mixed vegetables

In a Dutch oven, combine sausage and onion. Cook over medium heat for about 10 minutes or until sausage is no longer pink. Drain. Add carrots. Cook and stir for 1 minute. Add tomato puree, broth, water and basil. Bring to a boil. Add tortellini and return to a boil. Add vegetables. Cook 6-8 minutes or until tortellini are tender. Makes 6 1&1/2 cup servings.

Aunt Katie's Artichoke Dip



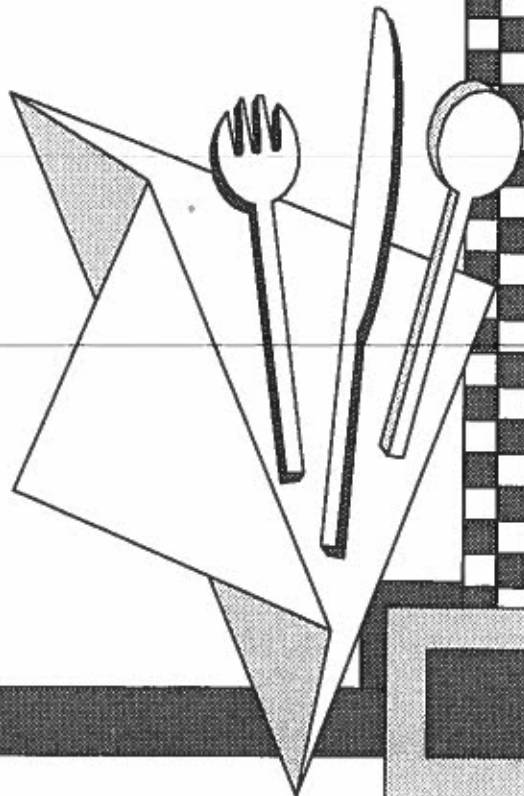
Ingredients

- 2 cans Artichoke hearts (unmarinated), drained
- 1 8 oz pkg cream cheese
- 1 cup mayonnaise
- 1 cloce garlic, sauteed
- 1 tub triple blend cheese

Reserve 1/2 cup cheese and mix the rest of the ingredients together. Put in a casserole dish and sprinkle with the reserved cheese. Bake at 350 for 30-40 minutes or until top is golden brown. Serve with crackers or in a bread bowl if desired.

TODAY'S  SPECIAL

BEVERAGES



**Ingredients**

- 1 Quart Rum
- 1 Small Can Orange Concentrate
- 1 Large Can Lemonade
- 1 1/2 Bottles Club Soda
- 2 Bottles Champagne
- Strawberries For Garnish

Mix all but champagne and strawberries. Pour in champagne and float strawberries. Makes 40 servings.

**Ingredients**

- 2 C Tang Instant Mix
- 1/2 C Instant Tea With Lemon
- 1 1/4 C Sugar
- 1/2 tsp. Ground Cloves
- 1 tsp. Cinnamon
- 2 5oz Packages Lemonade Mix

Mix together. Add 2 to 3 T to a mug of hot water.

Pina Coladas



Ingredients

- 10 oz. Captain Morgan's Spiced Rum
- 10 oz. pineapple juice
- 6 oz. Coco Lopez's cream of Coconut (not Pina Colada mix)

Blend ingredients with lots of ice. Serve in large glasses with little umbrellas.

Champagne Punch



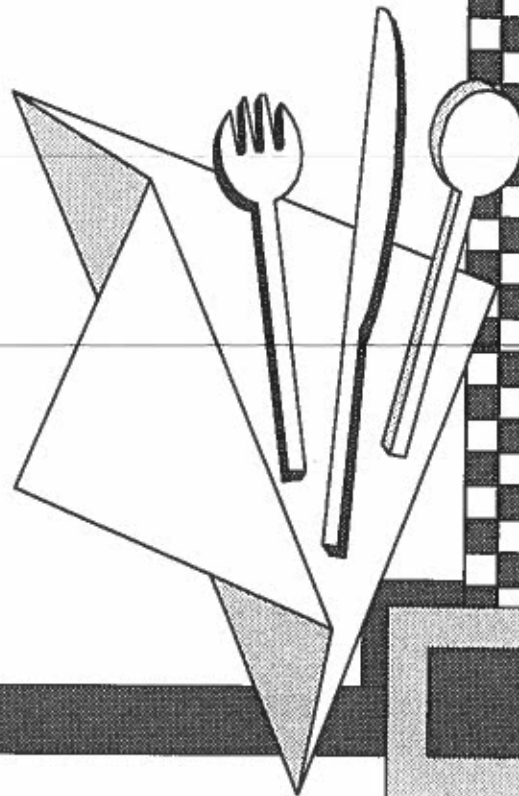
Ingredients

- 2 bottles dry champagne
- 1 liter of Sautern (ask for this at liquor store)
- 1 small can undiluted frozen lemonade
- 1 pkg frozen strawberries (puree in blender)
- 1 large can (48 oz) pineapple juice

Mix everything together in a punch bowl and add 1/2 quare of ginger ale. Everything should be very cold before mixing.

TODAY'S  SPECIAL

SALADS



**GRANDMA VAN'S FRUIT
SALAD**

Ingredients

- 1 Lg. Can Fruit Cocktail (Drained)
- 1-2 Cans Mandarin Oranges
- 1 Lg. Can Chunked Pineapple
- Miniature Marshmallows
- 2 Eggs
- 2 Tbs. Sugar
- 2 Tbs. Vinegar Or Lemon Juice
- 2 Tbs. Pineapple Juice
- 2 Tbs. Butter
- 3/4 C Whipping Cream (Whipped) Or Equal Amounts Of Cool Whip

Combine fruit and marshmallows into a large bowl. In a separate bowl beat together eggs, sugar, vinegar, juice and butter. Cook this mixture over low heat, stirring constantly. Remove from heat. Cool. Fold mixture in with fruit and whipping cream. Chill before serving.

**CHICKEN AND RICE
SALAD**

Ingredients

- 2 C Cooked Rice
- 2 Chicken Breast (Cut In Bite-Sized Pieces)
- 1 Can Crushed Or Chunked Pineapple
- Grapes And Or Mandarin Oranges
- Mayo
- Seasoning Salt

Cook rice and chicken. Cut up chicken. Combine rice, chicken and fruits. Add the desired amount of Mayo and seasoning. Serve warm or cold.

CRANBERRY SALAD

Ingredients

- 2 C Hot Water
- 2 3oz. Packages Raspberry Jell-O
- 1 Can Cranberry Sauce
- 1 Pt. Sour Cream
- 1/2 To 3/4 C Chopped Pecans

Dissolve Jell-O in water over burner. Add cranberry sauce and let dissolve. Stir in sour cream and whisk until dissolved. Add nuts and refrigerate. Stir while setting to keep nuts from rising to the top. *Weeks family favorite.*

**STRAWBERRY
GELATIN MOULD**

Ingredients

- 1 Large Package Strawberry Gelatin
- 2 Scant C Hot Water
- 2 10oz Packages Frozen Strawberries
- 1 Large Can Crushed Pineapple
- 2 Medium Bananas, Diced

Dissolve gelatin in hot water. Add frozen strawberries. Stir until berries have separated. Gelatin should have a slightly thickened consistency. Add pineapple with juice. Add banana. Pour into 2 qt bowl and chill overnight.

AMISH SLAW

Ingredients

- 1 Medium Cabbage, Shredded
- 2 Medium Onions, Shredded
- 1 C Sugar

Mix ingredients and let stand while making dressing. Combine dressing and cabbage

mixture. Refrigerate overnight. Will last for weeks in refrigerator.

Dressing

- 1 C Vinegar
- 1/2 C Salad Oil
- 1/4 C Water
- 1 tsp. Prepared Mustard
- 1 tsp. Celery Seed
- 1 tsp. Sugar
- 1 1/2 tsp. Salt

Boil dressing for 3 minutes. *Shambaugh family recipe.*

Mix all thoroughly. Refrigerate and serve on tossed salad. *Vermont recipe from Barbara Augustino.*

SEVEN LAYER SALAD



Ingredients

- Lettuce
- 1 Package Peas
- Onion Rings
- Cauliflower
- Green Peppers
- Bacon
- Cheese

Layer ingredients in large bowl.

Dressing

- 1 C Miracle Whip
- 2 Tbs. Sugar

Mix together and pour over salad. Let sit in refrigerator for 1 day. Mix before serving.

MAPLE SWEET AND SOUR DRESSING



Ingredients

- 1/2 C Oil
- 1/2 C Cider Vinegar
- 1/2 C Ketchup
- Pinch Of Salt
- 3/4 To 1 C Maple Syrup
- Pinch Of Horseradish
- 1/2 tsp. Celery Seed

**Red Wine Vinaigrette
Salad Dressing**



Ingredients

- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 3 tsp sugar
- dashes to taste of each of the following:
 - *salt
 - *pepper
 - *oregano
 - *basil
 - *any other spices desired

Make right on salad, but the whole salad must be finished by the end of that meal or it will get soggy. Stir all ingredients into salad and mix well. Adjust to taste. Serve within 1/2 hour. (Original Recipe!!)

Vegetable Pasta Salad



Ingredients

- 2 cups pasta (such as rotini)
- 6 oz provolone or Monterey Jack cheese, cubed
- 1 cucumber, diced
- 1 small onion, diced
- 4 stalks of celery, sliced
- 1 cup halved cherry or grape tomatoes
- 1/2 cup shredded carrots
- 1 8 oz bottle balsamic vinaigrette salad dressing

Cook pasta according to package directions, drain and rinse with cold water. Drain again. In a very large bowl combine the pasta, cheese and the vegetables. Mix well. Add dressing and toss to coat the mixture well. Cover and chill in the refrigerator for 4-24 hours. Makes 16 servings.

**Maple Sweet 'n Sour
Salad Dressing**



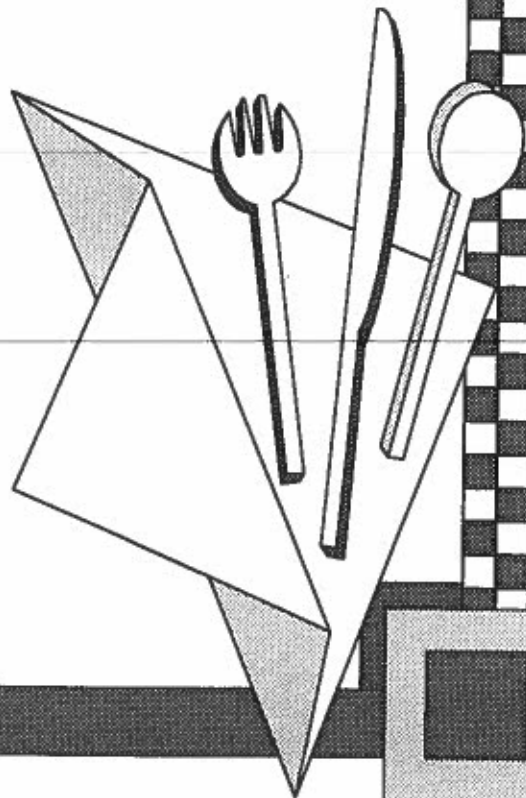
Ingredients

- 1/2 cup vegetable oil
- 1/2 cup cider vinegar
- 1/2 cup ketchup
- 3/4 cup maple syrup
- pinch of salt
- 1/2 tsp celery seed
- 1 tsp horseradish

Mix together and chill. Serve over Garden salad!

TODAY'S  SPECIAL

BREADS



BANANA BREAD**Ingredients**

- 1/3 C Shortening
- 1/2 C Sugar
- 2 Eggs
- 1 3/4 C Sifted All-Purpose Flour
- 1 tsp. Baking Powder
- 1/2 tsp. Salt
- 1 C Mashed Ripe Banana

Cream together shortening and sugar. Add eggs and beat well. Sift together dry ingredients and add to creamed mixture alternately with banana, blending well after each addition. Pour into well-greased 9x5x3 inch loaf pan. Bake at 350 degrees for 45 to 50 minutes.

- 1 tsp. Salt
- 1/4 tsp. Baking Soda
- 1 tsp. Ground Cinnamon
- 1/2 C Chopped Pecans Or Walnuts

Combine egg, cranberry sauce, orange rind, and shortening in a mixing bowl and mix well. Combine dry ingredients and gradually add to cranberry sauce mixture. Mix well. Stir in pecans. Pour into a greased 9 1/4x5 1/4x2 3/4 inch loaf pan. Bake at 350 degrees for 45 to 50 minutes.

**FRENCH BREAKFAST
PUFFS****Ingredients**

- 1/3 C Shortening
- 1/2 C Sugar
- 1 Egg
- 1 1/2 C Flour
- 1 1/2 tsp. Baking Powder
- 1/2 tsp. Salt
- 1/2 tsp. Nutmeg
- 1/2 C Milk

Grease 12 medium muffin cups. Mix shortening, sugar, and egg thoroughly. Sift together flour, baking powder, salt, and nutmeg and add alternately with milk. Fill muffin cups 2/3 full. Bake 20 to 25 minutes until golden brown at 350 degrees. Immediately roll in melted butter, then in a mixture of cinnamon and sugar.

BROWN BREAD**Ingredients**

- 4 C Graham Flour
- 3 C Buttermilk
- 3 tsp. Baking Soda
- 1 C Molasses
- 1 C Brown Sugar
- 1 Egg

Mix all ingredients. Bake 35 minutes at 375 degrees. Makes 2 large loaves or 3 small.
Recipe from Great Grandma Brauksieck.

**CRANBERRY NUT
BREAD****Ingredients**

- 1 Egg (Beaten)
- 1 C Whole Berry Cranberry Sauce
- 1 tsp. Grated Orange Rind
- 2 Tbs. Shortening, Melted
- 2 C All-Purpose Flour (May Use Whole Wheat)
- 1/2 C Sugar
- 3 tsp. Baking Powder

Quick Banana Bread



Ingredients

- 1 & 3/4 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/3 cup butter/margarine
- 2 eggs
- 2/3 cup sugar
- 1/2 tsp baking soda
- 2 to 3 ripe bananas
- 2 T milk
- 1/4 cup chopped nuts (optional)

In large mixing bowl, combine 1 cup of the flour, the sugar, baking powder, baking soda, and salt. Add mashed banana, butter, and milk. Beat with an electric mixer on Low speed until blended, then on High speed for 2 minutes. Add eggs and remaining flour, and beat until blended. Stir in nuts (optional). Pour batter into greased loaf pan. Bake at 350 degrees until toothpick inserted in middle comes out clean. Cool for 10 minutes in pan on a wire rack. Then remove loaf from pan and cool completely on a wire rack before slicing and serving. May be made a day earlier.

Southern Corn Bread



Ingredients

- 1 cup flour
- 1/4 cup sugar
- 4 tsp baking powder
- 3/4 tsp salt
- 1 cup corn meal
- 2 eggs
- 1 cup milk
- 1/4 cup shortening

Sift together flour, sugar, baking powder and salt. Add corn meal. Mix in eggs, milk and shortening. Be careful not to over mix it. Lumps are okay.

Hint: Melt shortening in 9x9x2 pan, then add it to the mix. Your pan is then greased and the shortening mixes in easily!

Bake: in greased 9x9x2 pan at 425 degrees for 20 to 25 minutes.

Date Nut Bread (Lil's)



Ingredients

- 1 cup dates, cut up
- 1 cup boiling water
- 1 T shortening
- 3/4 cup sugar
- 1 egg

Ingredients (continued)

- 2 cups flour
- 3 tsp baking powder
- 1/2 tsp salt
- 1/2 cup nuts (optional)

Mix dates, water and shortening together, cover and cool to room temperature. Mix sugar and egg together in a 2nd bowl. Mix flour, baking powder and salt together in a third bowl. Add the sugar mixture and flour mixture alternately to the cooled date mixture. Add the nuts if desired. Put in a greased loaf pan. Let stand 20 minutes. Bake at 325 degrees for 50-60 minutes.

Grandma's Banana Bread



Ingredients

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1 cup mashed ripe bananas
- 2 cups flour
- 3 tsp baking powder
- 1/2 tsp salt
- 1 cup chopped nuts (optional)

Cream shortening and sugar together. Add eggs and bananas. Beat at medium speed. Add flour, baking powder and salt at low speed. Stir in nuts if desired. Bake at 325 degrees for 1 1/4 hours.

Grandma's Hot Cross



Ingredients

- 3 3/4 to 4 cups flour
- 2 pkgs yeast
- 1 tsp cinnamon
- 3/4 cup milk
- 1/2 cup cooking oil
- 1/3 cup sugar
- 3/4 tsp salt
- 3 eggs
- 2/3 cup raisins
- 1 slightly beaten egg white

Mix 1 1/2 cups flour, yeast and cinnamon in bowl. In saucepan heat milk, oil, sugar, and salt until warm. Add dry mixture. Add eggs. Beat at low for 30 seconds. Beat 3 minutes on high. By hand stir in raisins and more flour to make soft dough. Let rise until double (1 to 1 1/2 hours). Shape into 24 buns. Place on greased baking sheet 1 1/2 inches apart. Cover and let rise for 30-45 minutes. Brush tops with egg whites. Bake at 375 for 12-15 minutes. Make glaze with confectioners sugar and milk. Make cross on top of each with glaze.

Rosemary Corn Bread



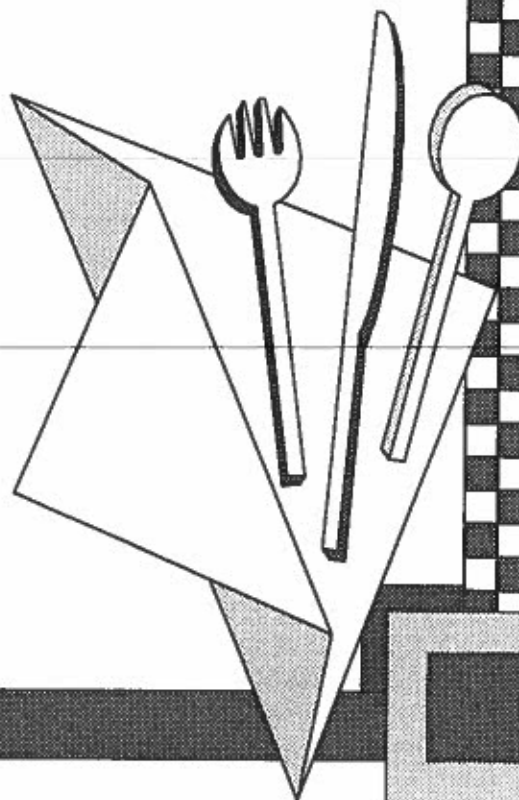
Ingredients

- 2 8 1/2 oz boxes corn bread mix
- 2 eggs, slightly beaten
- 1 8 oz container plain yogurt
- 2 7 oz cans whole kernel corn, drained
- 1 T dried rosemary leaves

Heat oven to 400 degrees. Lightly coat a 13x9 baking pan with cooking spray and set aside. Stir all ingredients together. Spoon batter into the pan. Bake 25 minutes or until just golden. Remove to wire rack to cool. When cool, cut into squares and serve.

TODAY'S  SPECIAL

VEGETABLES



**STIR-FRY
VEGETABLES**

Ingredients

- 4 Tbs. Salad Oil
- 1 Clove Garlic
- 2 Onions (Chopped)
- 3 Carrots (Sliced Thin)
- 10 Mushrooms (Sliced)
- 4 Tomatoes (Chopped)
- Salt (To Taste)
- Pepper (To Taste)
- Oregano (To Taste)
- 1 Lb. Cheddar Cheese (Grated)
- Toasted Almonds

Sauté garlic and onions in Wok for three minutes. Add carrots for 6 minutes. Add all other vegetables. Simmer till tender. Add cheese and spices. Let mixture simmer 2 minutes. Serve as vegetable or over brown rice.

**CORN
CASSEROLE**

Ingredients

- 6 Eggs (Beaten)
- 8 Cups Of Corn
- 1 Cup Sugar
- 1 1/2 Cup Half And Half
- 1 tsp. Vanilla
- 1 tsp. Nutmeg
- Salt (To Taste)
- 2 Sticks Of Butter

Add all ingredients except the butter. Melt butter. Let cool slightly and drizzle into the egg mixture (beating constantly). Bake in 2 medium or one large casserole dish at ~~300~~ *325-350* degrees for 45 min.

**CROCK POT
CARROTS**

Ingredients

- 1 Green Pepper (Diced)
- 1 Medium Onion (Diced)
- 1 Can Tomato Soup
- 1 tsp. Worcestershire Sauce
- 1/2 Cup Salad Oil
- 1 Cup Sugar
- 3/4 Cup Vinegar
- 1 tsp. Dry Mustard
- 2-3 Cans Carrots

Brown pepper and onion pieces. Put browned vegetables and remaining ingredients into crock pot. Simmer low heat for 8-10 hours or on high heat 5-6 hours.

**GREEN BEAN
CASSEROLE**

Ingredients

- 2 Cans Cut Green Beans
- 1 Can Cream Of Mushroom Soup
- 1/2 Can Milk (Use Soup Can)
- 1 Can Fried Onions

Mix all ingredients except for 1/2 a can of onions. Bake at 350 degrees for 30 minutes. Add the rest of the onions to the top and bake an additional 5 minutes more.

KFC Style Coleslaw



Ingredients

- 1 cup half & half
- 1/2 cup sugar
- 6 T cider vinegar
- 2 T mayo
- 1 tsp salt
- 1 head of cabbage, grated
- 1-2 carrots, grated

In a lidded jar/bowl (like tupperware) shake together the half & half, sugar, vinegar, mayo and salt until well blended. Place cabbage and carrots in a large bowl and pour the dressing over top. Toss together. Chill for at least 1 hour. It will keep for several days.

Fancy Green Beans



Ingredients

- 1 can green beans with juice
- 1 to 2 T white vinegar

Put beans and juice in pan or microwave safe container. Add vinegar and warm. Drain and serve.

Squash Delight Casserole



Ingredients

- 2 1/2 cups herb-seasoned stuffing mix
- 3 T melted margarine
- 1 lb yellow squash, sliced
- 1 lb zucchini, sliced
- 2 carrots, scraped and shredded
- 1/2 cup chopped onion
- 1 can cream of chicken soup (10 1/2 oz)
- 1 8 oz carton sour cream
- Salt and Pepper to taste

Combine stuffing mix with margarine, stirring well. Spoon 2 cups stuffing mixture into a lightly greased rectangular baking dish. Set baking dish and remaining stuffing aside. Cook yellow squash, zucchini and onion together in a small amount of boiling water until tender. Drain and mash. Drain well. Add carrots and remaining ingredients except stuffing mix and stir well. Spoon mixture into prepared baking dish. Sprinkle with remaining stuffing mixture. Bake at 350 degrees for 30 minutes. Serves 8.

Cranberry-Apple Chutney



Ingredients

- 1 pkg 12 oz fresh or frozen cranberries
- 2 medium Granny Smith Apples
- 1 medium onion
- 1 1/4 cups sugar
- 1/2 cup water
- 1/2 cup golden raisins
- 1/2 cup packed light brown sugar
- 1/4 cup cider vinegar
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/8 tsp ground cloves
- 1/8 tsp ground allspice
- 1/3 cup walnuts or pecans, optional

Wash cranberries and pick through discarding any stems or withered berries. Peel and quarter apples removing stems and cores. Cut into 1/4 inch pieces. Cut enough to make 2 cups of apple pieces. Chop onion. Combine sugar and water in a heavy 2-quart saucepan. Cook over high heat until boiling. Boil gently for 3 minutes. Add cranberries, apples, onion, raisins, brown sugar, vinegar, cinnamon, ginger, cloves and allspice. Bring to a boil over high heat. Reduce heat to medium. Simmer uncovered for 20 to 25 minutes, stirring occasionally. Cool. Stir in nuts if desired. Cover and refrigerate up to 2 weeks before serving. Great for Thanksgiving and Christmas dinners!

VanBuskirk Broccoli Slaw Salad



Ingredients

- 1 16 oz pkg of broccoli slaw mix
- 2 pkgs Ramen Beef Noodles (broken-up)
- 2 bunches green onions (sliced)
- 1 cup sunflower seeds or kernels
- 1 cup slivered or sliced almonds

Dressing

- 1 cup oil
- 1/2 cup sugar
- 1/3 cup white vinegar
- 1 pkg seasoning from noodles

Mix dressing ingredients together. Mix slaw mix, noodles and onions. Add dressing and chill for 24 hours. Add seeds and nuts before serving. Makes a huge bowl for a crowd- probably 25 servings!

Pineapple AuGratin



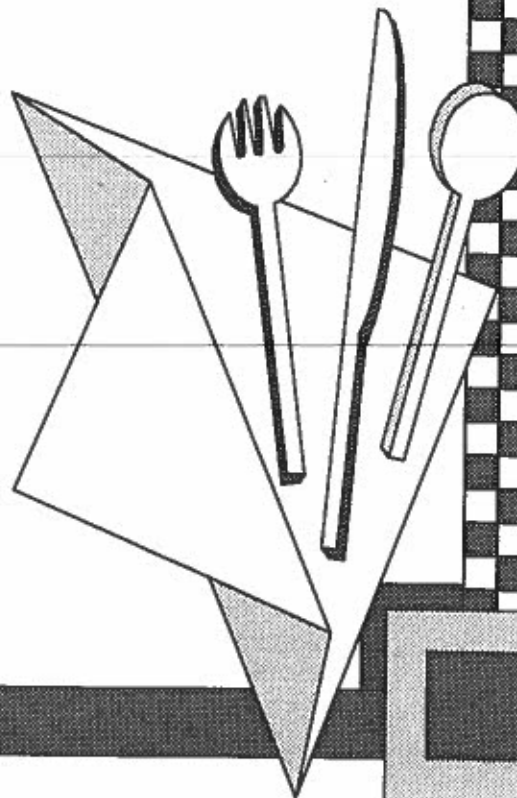
Ingredients

- 2 large cans pineapple chunks, drained
- 2 cups grated cheddar cheese
- 8 T self rising flour
- 1/2 cup sugar
- 1 tube Ritz crackers (in crumbs)
- 1 stick margarine, melted

Mix pineapple, cheese, flour and sugar. Put into an 8x12 baking dish. Combine cracker crumbs and margarine and spread on top of pineapple mixture. Bake 30 minutes at 350 degrees.

TODAY'S  SPECIAL

MAIN DISHES



**SHRIMP
CREOLE**



Ingredients

- 1 Large Tbs. Shortening
- 1 Tbs. Flour
- 2 Onions (Chopped)
- 2 Cloves Garlic
- 1 Large Bell Pepper (Chopped)
- 2 tsp. Parsley
- 1 Large Can Tomatoes
- 1/2 tsp. Red Pepper
- 1 tsp. Celery Seeds
- Salt (To Taste)
- 1/4 tsp. Ground Cloves
- 2 Bay Leaves
- 2 Lbs. Whole Raw Shrimp
- Rice

Make a rough with the shortening and the flour. Into the rough add onions, garlic, bell pepper, and parsley. Cook over heat (stirring) until onions brown slightly. Add tomatoes and seasonings and shrimp. Cook slowly for an hour and a half in a tightly closed pot. Do not add water. Serve with rice cooked separately. *We got this recipe from Doris Straight when we lived in Miami.*

**STUFFED
FLOUNDER**



Ingredients

- 1/4 Cup Chopped Onion
- 1/4 Cup Butter
- 1-3oz Can Mushrooms (Drained-Reserve Liquid)
- 1- 7 1/2oz Can Crab Meat
- 1/2 Cup Saltine Cracker Crumbs
- 2 Tbs. Parsley
- 1/2 tsp. Salt
- Dash Of Pepper
- 2 Lbs. Flounder Fillets
- 3 Tbs. Butter
- 1/4 tsp. Salt
- 3 Tbs. Flour
- Milk
- 1/2 tsp. Paprika

- 1/3 Cup Dry White Wine
- 4 Oz. Swiss Cheese (Shredded)

In skillet , cook onions in 1/4 C butter till tender. Stir mushrooms into skillet with crab, cracker crumbs, parsley, salt and pepper. Spread over flounder fillets. Roll fillets and place seam side down in baking dish. In saucepan melt 3 T butter. Blend in flour. Add enough milk to mushroom liquid to make 1-1/2 cups. Add wine to saucepan. Cook and stir until thick and bubbly. Pour over fillets. Bake at 400 degrees for 25 minutes. Sprinkle with cheese and paprika. Return to oven. Bake 10 more minutes. *Recipe from Lee Kump in New Jersey.*

**SALMON
CROQUETTES**



Ingredients

- 1- 15 And 1/2 Oz Can Pink Salmon
- Milk
- 1/4 Cup Butter
- 1/4 Cup Finely Chopped Onion
- 1/4 Cup All-Purpose Flour
- 1/2 tsp. Salt
- 1/8 tsp. Red Pepper
- 1 Tbs. Lemon Juice
- 1 Cup Dry Bread Crumbs (Divided)
- Vegetable Oil
- Cucumber Sauce (Below)

Drain salmon, reserving liquid; add enough milk to salmon liquid to measure 1 cup; set aside. Melt butter in a heavy saucepan over low heat; add onion and cook until tender. Add flour, stirring until smooth. Cook mixture 1 minute, stirring constantly. Gradually add milk mixture, and cook over medium heat, stirring constantly, until sauce is thickened and bubbly. Stir in the salt and pepper and set aside. Remove skin and bones from salmon; flake salmon with a fork. Add lemon juice, 1/2 cup dry bread crumbs, and white sauce, stirring well. Refrigerate mixture until thoroughly chilled; shape into croquettes. Roll croquettes in remaining bread crumbs. Fry

in 3 inches of hot oil (350 degrees) until golden brown. Serve croquettes with Cucumber Sauce. Yield: 4 servings.

Cucumber Sauce

- 1/2 Cup Cucumber (Unpeeled And Chopped)
- 1/2 Cup Mayonnaise
- 1/2 Cup Commercial Sour Cream
- 1 To 2 Tbs. Chives (Chopped)
- 1/2 tsp. Dried Parsley Flakes
- 1/4 tsp. Salt
- 1/4 tsp. Dried Whole Dillweed

Combine all ingredients, stirring well. Cover and chill. Serve with salmon.

- 1/2 Cup Almonds (Slivered) Or Crushed Cracker Crumbs

Cook noodles using package directions; drain. Combine noodles, tuna, mayonnaise and celery. Blend soup and milk. Add to noodle mixture. Turn into a 2-quart casserole. If desired, top with almonds or cracker crumbs. Bake uncovered; at 425 degrees for 20 minutes. Makes 6 servings.

TUNA NOODLE CASSEROLE



Ingredients

- 1 16oz Bag Of Egg Noodles
- 2 Cans Light Tuna (Drained And Flaked)
- 2 Cans Cream Of Celery Soup
- Seasoning Salt
- 2 Cans Of Milk

Cook noodles and mix with tuna, soup and milk. Pour into large casserole dish. Sprinkle with seasoning salt. Bake at 375 degrees for 45 minutes.

TUNA RING WITH CHEESE SAUCE



Ingredients

- 1 Egg
- 2 Cans Tuna (Drained)
- 1/2 Cup Onion (Chopped)
- 1/2 Cup Sharp Cheddar Cheese (Shredded)
- 1/2 Cup Parsley
- 1 tsp. Celery Salt
- 1/4 tsp. Pepper
- 1 Box Hot Roll Mix
- Cheese Sauce (Below)

Beat egg slightly, set aside 2 Tbs. Of egg. Stir in tuna, onion, cheese, parsley, celery salt, pepper and remaining egg. Roll Hot Roll dough into rectangle. Spread with tuna mixture. Roll up beginning with the long side. With sealed edges down shape into ring on greased baking sheet. Pinch ends together. With scissors, make cuts 2/3 of the way through ring at 1 inch intervals. Brush top with reserved egg. Bake 25-30 minutes at 375 degrees. Serve with Cheese Sauce.

TUNA NOODLE CASSEROLE



Ingredients

- 3 Cups Medium Noodles
- 7oz Can Tuna (Drained)
- 1/2 Cup Mayonnaise
- 1 Cup Celery (Sliced)
- 1 10 And 1/2oz Can Condensed Cream Of Celery Soup
- 1/2 To 3/4 Cup Milk (Heated In Microwave)

Cheese Sauce

- 1/4 Cup Butter
- 1/4 Cup Flour
- 1/4 tsp. Salt And Pepper (Each)
- 2 Cups Milk
- 1 Cup Cheddar Cheese (Shredded)

Melt butter over low heat. Blend in flour, salt and pepper. Cook over low; stirring until smooth and bubbly. Remove from heat; stir in

**Mandarin Orange
Sweet & Sour Chicken**



Ingredients

- 4 boneless skinless chicken breasts
- 2/3 cup packed brown sugar
- 1/2 cup red wine vinegar
- 15 oz can mandarin oranges
- 8 oz can crushed pineapple
- 2 T soy sauce
- 1/2 tsp ground ginger
- 1 tsp garlic powder
- 1/2 cup water
- 2 T cornstarch

Pound out chicken breasts if desired. Place in bottom of crock pot. Mix remaining ingredients in a separate bowl (including juice from oranges & pineapple cans). Pour over chicken and cook for 5-6 hours on High or 8 hours on low. Break up chicken as it cooks. To thicken sauce further, add more cornstarch just before serving. Serve over rice. Goes well with broccoli. (Original recipe!)

Chili



Ingredients

- 2 pounds of lean ground beef
- 2 cans Rotel tomatoes
- 1 large can tomato sauce
- 1 large onion
- Chili powder

Brown ground beef. Chop onion. Put all ingredients in a crockpot and cook on low for 3 to 8 hours (the longer the better).

Zucchini Pie



Ingredients

- 3 cups diced zucchini peeled
- 1/4 cup chopped onion
- 1/2 cup grated cheddar cheese
- 1/4 cup oil
- 1 cup Bisquick
- Salt and pepper to taste
- 1/4 cup green pepper (optional)

Mix together in casserole dish and bake uncovered for 45 minutes at 350 degrees.

Chili Pie



Ingredients

- Fritos
- Dad's Chili
- Tomatoes
- Onion
- Sour Cream
- Grated Vermont Sharp Cheddar Cheese

Cover bottom of bowl with Fritos. Cover with Chili. Garnish with cheese, chopped tomato, chopped onion and sour cream.

Chicken Marbella



Ingredients

- 4 chickens, 2 1/2 pounds each, quartered
- 1 head of garlic, peeled and finely pureed
- 1/4 cup dried oregano
- 1/2 cup red wine vinegar
- 1/2 cup olive oil
- 1 cup pitted prunes
- 1/2 cup pitted Spanish green olives
- 1/2 cup capers with a bit of juice
- 6 bay leaves
- 1 cup brown sugar
- 1 cup white wine

In a large bowl, combine chicken, garlic, oregano, vinegar, olive oil, prunes, olives, capers & juice, and bay leaves. Cover and let marinate, refrigerated, overnight. The next day, preheat oven to 350 degrees. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them. Bake for 50 to 60 minutes. Serve with a fresh baguette or foccacia to dip in the juice. NOTE: If you decide to make less than the recipe calls for, only reduce the chicken, garlic and oregano. Most people go nuts for the juice- and the prunes! It gets better the longer it sits. A great dish for company since the prep work is done the day before!

Baked Halibut on Savoy Cabbage



Ingredients

- 1 tsp Extra-Virgin Olive oil
- 1/2 cup thinly sliced red onion
- 4 4 oz Halibut steaks (or salmon steaks)
- 1/2 cup dry white wine
- 1 lemon quartered
- 1/4 tsp freshly ground black pepper
- 8 Savoy cabbage leaves (loose leaf crinkled cabbage)
- 1/2 cup plain nonfat yogurt
- 2 tsp prepared horseradish
- 1/2 tsp dried lemon thyme

Combine yogurt, horseradish and thyme to make sauce. In a large nonstick pan with a lid, heat oil over medium heat. Add onion, stirring until softened and translucent (about 4-5 minutes). Lay halibut over onion and add wine. Season with pepper and thyme. Cover tightly and cook until fish is opaque (about 15 minutes). Meanwhile, place cabbage leaves in top of a steamer and steam until soft (8-10 minutes). Serve fish, onions and liquid on cabbage leaves. Spoon a dollop of sauce on each of the 4 pieces of fish. Serves 4.

Mrs. Dubuque's Barbeque Sauce



Ingredients

- 1/4 cup vinegar
- 1/4 cup oil
- 1/2 cup water
- 2 T sugar
- 1 T mustard
- 1/2 tsp pepper
- 1 1/2 tsp salt
- 1 large slice lemon

Boil 20 minutes gently, then cook slowly with 1 onion cut in half, 1/2 cup ketchup, and 2 T worchestershire sauce. You may double recipe and pour over raw chicken parts using a large baking pan. Bake at 350 degrees for 45-60 minutes.

Cranberry Chicken



Ingredients

- 4 medium skinless/boneless chkn breast halves
- 1 16 oz can whole berry cranberry sauce
- 8 oz Catalina dressing
- 1 pkt dry onion soup mix

Cranberry Chicken cont.

Preheat oven to 350 degrees. Spray 9x13 glass baking dish with cooking spray. Place chicken in pan and cover with mixture of the remaining ingredients. Bake 1 hour. Serve with hot rice or noodles.

Chunky Chicken Chili (from Rita Koeppl)



Ingredients

- 1 1/2 cups of chopped onion
- 1 chopped pepper
- 3 cloves garlic, minced
- 1 T chili powder
- 1 tsp cumin (optional)
- 1/2 tsp dried oregano
- 4 cups cooked chicken cut into pieces
- 1 28 oz can crushed tomatoes
- 1/4 tsp ground red pepper
- 1/4 tsp black pepper
- 1 T worchestershire sauce
- 1 T dijon mustard
- 1 13 oz can of chicken broth
- 1 12 oz bottle chili sauce
- 1 10 oz package frozen corn
- 2 cans of white beans

Mix all of the ingredients together and cook in a crock pot all day. (Or cook on the stove until blended.)

Ed's Chili (Francie's Dad)



Ingredients

- 1 lb ground beef
- 1 pkg dry taco seasoning mix
- 1/2 of a 12 oz jar salsa
- 16 oz can kidney beans
- 15 oz can black beans
- 14 1/2 oz can diced tomatoes, undrained
- pinch of sugar
- shredded cheese
- chopped onions
- sour cream
- diced fresh tomatoes
- guacamole
- sliced black olives

Brown beef in skillet and drain. Combine first 7 ingredients in slow cooker. Cover, heat on High until boiling. Reduce heat to low and simmer 1 1/2 hours. To reduce liquids, continue cooking uncovered. Top individual servings with choice of shredded cheese, onions, a dollop of sour cream, tomatoes, guacamole and olives.

milk. Heat to boiling, stirring constantly. Boil 1 minute. Stir in cheese until melted.

MEAT LOAF



Ingredients

- 1 Lb. Good Hamburger Meat (Lean Or Chuck)
- 1 Egg
- 10-15 Crackers
- Salt And Pepper
- 1/4 Cup Hot Water
- Catsup

Put raw hamburger meat into a casserole dish; add egg and crushed cracker crumbs. Sprinkle with salt and pepper lightly. Add water and mix well with a fork. Form together and top with catsup. Microwave on Roast (medium) for 10 minutes. Turn dish and cook another 10 minutes or until center is done. Makes 4 servings. *This recipe is out of Sally VanBuskirk's Meals for the Family.*

MEAT PIE



Ingredients

- 1lb. Sausage
- 1 And 1/2 Lb. Lean Ground Beef
- 2 Eggs
- 5 Slices Bread
- 1 Onion (Chopped)
- 2 tsp. Cinnamon
- 1/2 tsp. Cloves
- 2-9-Inch Pie Crust

Wet bread under faucet (one slice at a time). Break into pieces and mix with all other ingredients; put into crust. Bake at 350 degrees for 1 hour. *Payea tradition.*

COULASH



Ingredients

- 1 Lb. Ground Chuck
- 1/2 Lb. Macaroni
- 2- 15oz. Cans Hunt's Italian Tomato Sauce
- Mozzarella Cheese (Grated)

Crumble meat into electric skillet and cook until browned. Get out as much grease as possible. Cook macaroni according to package (don't overcook) and drain. Add both cans of sauce to meat and stir in macaroni. Add a little salt and pepper if desired. Sprinkle top with cheese. Heat only on simmer until bubbly so the bottom doesn't burn.

MEAT LOAF



Ingredients

- 1 Bottle Of Hinz Chili Sauce
- Splash Of Wrights Natural Hickory Seasoning
- 1-2 tsp. Worcestershire Sauce
- 1-2 tsp. Lemon Juice
- 1-2 tsp. Vinegar
- 2 Tbs. Brown Sugar
- 1 Rounded Tbs. Yellow Mustard
- 1 Onion (Chopped)
- 1-2 Lbs. Ground Beef (Chuck Or Round)
- 1/2 Block Cheddar Cheese (Grated)
- Handful Of Oatmeal
- 1 Egg
- Dash Of Salt And Pepper

Combine first 8 ingredients together to make a sauce; set aside. In a bowl combine meat, 3/4 of cheese, oatmeal, egg, 3/4 of the sauce, salt and pepper. Combine into a loaf. Bake at 350 degrees for 35 minutes. Put remaining sauce and cheese on top of loaf. Continue to bake another 10 minutes. *An old family recipe from my mothers side of the family.*

SLOPPY JOE



Ingredients

- 1 Lb. Hamburger Meat
- 1/4 Cup Celery (Chopped)
- 1/4 Cup Onion (Chopped)
- 1/4 Cup Green Pepper (Chopped)
- 1/2 Bottle Of Catsup (8oz)
- 1 Tbs. Mustard
- 1 Tbs. Sugar
- 1 tsp. Worcestershire Sauce
- Salt And Pepper

Sauté hamburger, celery, green pepper and onion. Pour off the fat. Add catsup and remaining ingredients. Simmer on very low heat until thick and delicious. Pile on hamburger buns. *Grandma Van's recipe.*

- 1 Lg. Onion (Chopped)
- 1 Bottle Of Heinz Chili Sauce
- 2 Cups Chicken Broth
- 1 Heaping Tbs. Corn Starch (Mixed With Water)
- Pepper

Boil chicken until done (25 minutes or less) in a covered pot. (If chicken does not have a lot of fat on it, use canned chicken broth). Remove and let cool. Pour broth into two cup container. In same pan cut up bacon and fry till crisp and remove. Sauté onion in grease till clear. Add chicken broth to onion mixture. Add bottle of chili sauce; let boil. Add chopped chicken and chopped eggs. In a cup add water to corn starch and pour (while stirring) into boiling stew. Add pepper to taste. Let Simmer. Before serving add bacon. Serve over rice.

BEEF MARINADE



Ingredients

- 1/4 Cup Salad Oil
- 2 Tbs. Soy Sauce
- 2 Tbs. Lemon Juice
- 2 Tbs. Green Onion (Chopped)
- 1 Clove Garlic (Crushed)
- 1 tsp. Celery Salt
- 1 tsp. Cracked Black Pepper
- Desired Meat

This merinade is enough for 1lb of London broil, steak or flank steak. Cook as desired. *Recipe from Marti Metcalf on Merritt Island.*

CHICKEN WRAPPED IN DRIED BEEF AND BACON



Ingredients

- 4 Pieces Bacon
- Dried Beef
- 4 Chicken Breast
- Butter
- 1 Can Of Cream Of Chicken Soup
- 1 Small Container Of Sour Cream
- Pepper (To Taste)

Put a pat of butter on chicken; roll it up and secure with a toothpick. Heat soup, sour cream, pepper and 1/4 can of water. Pour over chicken. Bake 2 hours at 350-degrees (1st hour covered with foil and 2nd hour uncovered).

RED CHICKEN STEW



Ingredients

- 2 Whole Chicken Breast
- 6 Bacon Slices
- 3 Eggs (Hard Boiled)

**CHICKEN AND
HAM ROLL-UPS****Ingredients**

- 3 Whole Chicken Breasts (Split In Half)
- 6 Slices Boiled Ham
- 6 Slices Swiss Cheese
- 2 Tbs. Butter Or Margarine
- 1 Can Cream Of Chicken Soup
- 1/4 Cup Chablis Or Other Dry White Wine(Or Water)

Flatten chicken breasts; place slice of ham and cheese on each piece of chicken. Roll up and secure with toothpicks. In Skillet brown roll-ups in butter. Stir in soup and wine. Cover and cook over low heat for 20 minutes or until tender. Stir occasionally.

Place chicken in an oven safe dish; pour picante sauce over chicken until completely covered. Sprinkle cheese on top. Bake at 350 degrees for 30 minutes. You can substitute fish for the chicken.

**DOGS AND
KRAUT****Ingredients**

- 1 Package Hot Dogs
- 1 8-10oz Bag Sauerkraut

Cover the bottom of slow cooker with sauerkraut; place hot dogs on to sauerkraut. Put remaining sauerkraut on top of the hot dogs. Let cook on low all day, or on high for 2-3 hours till sauerkraut is browned.

**CREAMY CHICKEN
AND RICE****Ingredients**

- 1 Or 2 Packages Of Boneless Chicken Filets
- 1 Lg. Can (Or 2 Small Cans) Cream Of Mushroom Soup
- 2 Cups Prepared Rice

Boil Chicken for 30 minutes. Heat oven to 400 degrees; put chicken in baking dish. Cook for 15 minutes or until golden. Put soup over the top of chicken and return to oven. Bake till it bubbles then serve with rice.

**BARBECUE
SAUCE****Ingredients**

- 1/4 Cup Vinegar
- 1/2 Cup Water
- 1/4 Cup Oil
- 2 Tbs. Sugar
- 1 Tbs. Mustard
- 1/2 tsp. Pepper
- 1 And 1/2 tsp. Salt
- 1 Slice Lemon
- 1 Onion (Chopped)
- 1/2 Cup Catsup
- 2 Tbs. Worcestershire Sauce

Boil all but last 2 ingredients for 20 minutes. Add remaining ingredients. Pour over meat- especially raw chicken and oven bake at 350 degrees for about 1 hour. *Grandma Carty's homemade recipe.*

**PICANTE
CHICKEN****Ingredients**

- 4 Boneless Chicken Breasts
- 1 Small Jar Picante Sauce (Hot-Or Your Preference)
- Cheddar Cheese (Shredded)

HAM SAUCE**Ingredients**

- 1 Cooked Ham With Drippings
- 3/4 Cup Brown Sugar
- 1 And 1/2 Cup Pineapple Juice
- 2 Tbs. Corn Starch
- 1 Tbs. Mustard
- 20oz. Can Pineapple Chunks (Or Crushed Pineapple If You Wish)

Remove ham and fat from baking pan. Combine ingredients except pineapple to brown drippings. Stir over low heat until thick and bubbly. Add pineapple and serve warm with ham. Double this recipe for a large group. Has a habit of disappearing rapidly!!

Main Dishes A-10

Chicken Pot Pie



Ingredients

- 1 small bag of any frozen veggies
- 1-2 lbs of cut up cooked chicken
- 1 small can cream of chicken soup
- 1 cup bisquick
- 1/2 cup milk
- 1 egg

Heat oven to 400 degrees. Mix veggies, chicken and soup into an ungreased baking dish. Stir bisquick, milk and egg together and pour over veggie mixture. Bake for 30 minutes or until golden brown.

Taco Casserole



Ingredients

- 16 oz taco sauce (any hotness)
- 1 can refrigerated biscuits (Grands)
- 1 1/2 cups shredded cheddar and mozzarella
- 1 can sliced black olives (optional)
- 1-2 lbs ground beef
- 1 chopped red pepper
- 1 chopped green pepper
- 1 can mushrooms (optional)

Preheat oven to 400 degrees. Spread taco sauce over the bottom of a greased 13x9 baking dish. Separate the biscuits into 10 pieces and cut each biscuit into quarters. Place the biscuits in the taco sauce, turning to coat. Sprinkle biscuits with half the cheese. Then, place the olives over the cheese. Bake for 15-18 minutes. Meanwhile, combine beef, peppers and mushrooms in a skillet and cook until beef is cooked. Drain. Top your biscuits with the beef mixture. Sprinkle the rest of the cheese over the whole thing and bake an additional 5-7 minutes.

Black Beans and Rice



Ingredients

- 1 large onion
- 2 cans rotel tomatoes
- 2 cans Garcia black beans
- 3 cups Minute/Uncle Ben's 10 min brown rice
- oil

Slice and fry onion in oil in a big pot. Add the tomatoes and beans. Bring to a boil. Add the rice, stir, cover and simmer for 5 minutes. Let stand covered for 5 minutes before serving.

Chicken Pizza



Ingredients

- 1 dough ball (like the frozen bread loaves)
- sauce (any kind)
- shredded cheese (mozzarella and/or cheddar)
- pepperoni
- chicken (boneless/skinless)

In the morning, take a loaf of dough out of the freezer and put it into a large container with flour on the bottom. Cover it with a clean dish towel. Later, preheat oven to 425 degrees. Cut up chicken into bite size pieces. Cook in a skillet with some garlic until chicken is cooked thoroughly (5-7 minutes). Spray cooking spray onto a cookie sheet and shape the thawed puffy dough onto it. Spread the sauce all around. Layer the pepperoni on top of the sauce, then add the cooked chicken. Sprinkle cheese over the top to hold everything on. Bake for about 10 minutes or until cheese is golden and bubbling.

Meatloaf



Ingredients

- 1 1/2 lbs ground beef
- 1/3 cup cooked rice
- 1 small can tomato sauce
- 1/4 cup chopped green peppers
- 1/4 cup chopped onion
- 1 egg
- 1 tsp salt

Glaze

- 1/2 cup ketchup
- 2 T brown sugar
- 1/4 tsp dry mustard

Mix all meatloaf ingredients well. Put in a 9x13 baking pan leaving a canal all around. Bake at 350 degrees for 1 hour draining off grease half way through. Cover meatloaf with glaze 10 minutes before it is finished baking. (I sometimes have to add more ingredients to the glaze to get it to taste the way I want it to.)

Micro Mac & Cheese



Ingredients

- 3 T margarine
- 1 tsp salt
- 1 & 1/2 cup milk
- 2 T flour
- 1/4 tsp pepper
- 2 cups shredded cheese
- 7 oz. macaroni, cooked & drained

Place 3 T margarine in 1 1/2 quart dish and microwave on high until melted. Blend in flour, salt & pepper, then stir in milk. Microwave on High 4-6 minutes until thick stirring once or twice. Stir in shredded cheese and microwave on High for 30 seconds to 1 1/2 minutes. Stir in cooked noodles and microwave on High for 1-2 minutes. Stir and serve.

Pesto



Ingredients

- 4 to 5 large garlic cloves
- 45 large fresh basil leaves
- 6 sprigs parsley
- 1 1/2 cup grated Parmesan cheese
- 1 cup pine nuts (or Walnuts or pecans)
- 7/8 cup Olive oil

Mince garlic in blender. Add oil, basil, parsley and blend until well mixed. Add nuts and blend until chopped reasonably fine. Add parmesan cheese until all well mixed.

Tomato Pasta Salad



Ingredients

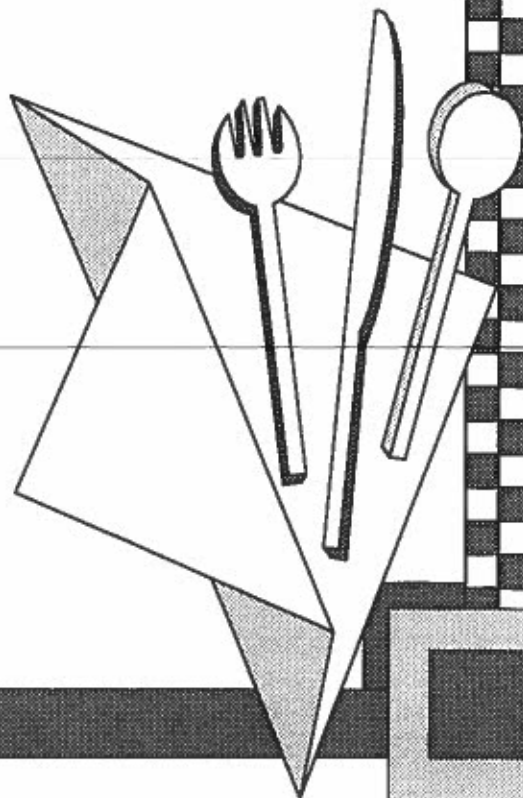
- 1 box spiral pasta cooked and drained
- 1 large can diced tomatoes with spices
- 1/2 cup grated parmesan cheese
- 1/2 cup olive oil
- additional spices- if desired
- sliced pepperoni or other veggies if desired

Combine all ingredients and sprinkle additional parmesan cheese on top. Can be served warm or cold, but refrigerate left overs when finished.

****Original Recipe!**

TODAY'S  SPECIAL

PASTA



**MACARONI AND
CHEESE**


potatoes, garlic, and pesto cream. Serve with grated parmesan cheese.

Ingredients

- 1 1/2 C Elbow Macaroni
- 3 T Butter
- 2 T All-Purpose Flour
- 1/2 tsp. Salt
- Dash Of Pepper
- 2 C Milk
- 1/4 C Finely Chopped Onion,
Optional
- 8 Oz Sharp American Cheese,
Cubed

Cook macaroni in water and drain. In a sauce pan melt butter and blend in flour, salt, and pepper. Add milk. Cook and stir until thick and bubbly. Add onion and cheese. Stir until melted. Mix cheese sauce with macaroni. Turn into 1-1/2 quart casserole. Bake at 350 degrees for 35 to 40 minutes or until heated through.

**PASTA AL PESTO WITH CREAM,
GREEN BEANS, AND POTATOES**

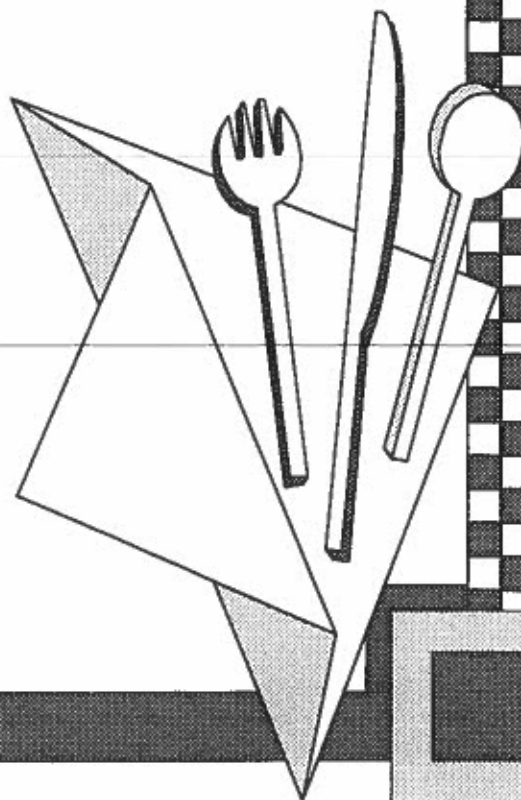
Ingredients

- 4 Quarts Water
- 2 tsp. Salt
- 3 Tbs. Olive Oil
- 1/4 Pound Green Beans In 1 Inch
Pieces
- 1/2 Pound Small Red Potatoes
- 2 Cloves Garlic, Crushed
- 1/3 C Pesto Sauce
- 1/2 Cup Cream
- 1/2 Pound Dry Penne Pasta

Put salt and 1 T oil in water and boil. Parboil the green beans for 2 minutes and remove to cool. In the same pot, boil the potatoes with the peel for 10 to 15 minutes until tender. Drain, cool, and slice the potatoes into 1/4 inch slices. Sauté the garlic for 30 seconds in a frying pan with the remainder of the oil. Add the potatoes and green beans and sauté for 3 to 5 minutes until the green beans are tender. Mix the pesto sauce with the cream and set aside. Boil the pasta until al dente. Drain and return to the pot. Toss together with the beans,

TODAY'S  SPECIAL

DESSERTS



PRALINES**Ingredients**

- 1 1/2 C Brown Sugar
- 1 1/2 C Granulated Sugar
- 3 Tbs. Dark Corn Syrup
- 1 C Milk
- 1 tsp. Vanilla
- 1 1/2 C Pecan Halves

Butter sides of heavy 3 quart saucepan. In it combine sugars, corn syrup, and milk. Heat and stir over medium heat till sugars dissolve and mixture comes to boiling. Then cook to soft-ball stage (234 degrees), stirring occasionally. Cool 10 minutes. Add vanilla and beat by hand about 2 minutes, Add pecans and beat until mixture loses its gloss. Drop by heaping tablespoons on buttered foil or on waxed paper-lined cookie sheets. If candy becomes too stiff to drop from spoon, add a teaspoon or so of hot water.

PEANUT BRITTLE**Ingredients**

- 1 C Sugar
- 1/2 C White Corn Syrup
- 1 C Roasted Salted Peanuts
- 1 tsp. Margarine
- 1 tsp. Vanilla
- 1 tsp. Baking Soda

Stir together syrup and sugar. Cook 4 minutes on high in microwave. Stir in peanuts. Cook 3 to 5 minutes on high or until light brown. Add butter and vanilla. Blend well. Cook 1 to 2 minutes more on high. Peanuts will be golden brown and syrup will be hot. Gently stir in baking soda until light and foamy. Pour mixture onto lightly greased cookie sheet. Can spread with greased spoon. Cool 1/2 to 1 hour. When cool break into pieces and store in airtight container.

PEANUT BUTTER KRISPIES**Ingredients**

- 6 C Rice Krispies
- 1 C Peanut Butter
- 1 12 Oz Package Peanut Butter Chips (May Also Use Butterscotch Or Chocolate Chips)

Melt chips over hot water. Add rice krispies. Stir until all krispies are covered. Pack into 9x13 greased pan. Let set. Cut into squares. *Recipe from Grandma Van.*

BANANA CHOCOLATE CHIP COOKIES**Ingredients**

- 2/3 C Shortening
- 1 C Sugar
- 2 Eggs
- 1 tsp. Vanilla
- 1 C Mashed Bananas
- 2 1/4 C Flour
- 2 tsp. Baking Powder
- 1/4 tsp. Baking Soda
- 3/4 tsp. Salt
- 1 Package Chocolate Chips

Mix all ingredients. Drop on ungreased cookie sheet. Sprinkle a combination of cinnamon and sugar over the top. Bake in 400 degree oven for 10 to 12 minutes.

MONSTER COOKIES**Ingredients**

- 1/2 C Butter Or Margarine
- 1 C Sugar

- 1 C Plus 2 Tbs. Packed Brown Sugar
- 3 Eggs
- 2 C Peanut Butter
- 3/4 tsp. Light Corn Syrup
- 1/4 tsp. Vanilla Extract
- 4 1/2 C Uncooked Oats
- 2 tsp. Baking Soda
- 1/4 tsp. Salt
- 1 C M&M's
- 1 6 Oz Package Chocolate Chips

Cream butter and gradually add sugars. Beat well at medium speed on electric mixer. Add eggs, peanut butter, syrup, and vanilla. Beat well. Add oats, soda, and salt. Stir well. Stir in remaining ingredients. Pack dough into a 1/4 C measure. Drop dough 4 inches apart onto lightly greased cookie sheets. Lightly press each cookie into a 3 1/2 inch circle with fingertips. Bake at 350 degrees for 12 to 15 minutes. Cool slightly on cookie sheets, remove to wire racks, and cool completely. Makes 2 1/2 dozen.

DATE BARS



Ingredients

- 3/4 C Butter
- 1 C Brown Sugar
- 2 Egg Yolks
- 1 3/4 C Oatmeal
- 1 1/2 C Flour
- 1 tsp. Baking Soda
- Filling

Mix together. Spread 1/2 mixture in 13x9x2 inch pan. Spread filling over crust and cover with remaining mixture. Bake at 350 degrees for 25 minutes. Sprinkle with confectioners sugar.

Filling

- 1/2 Pound Chopped Dates
- 3/4 C Cold Water
- 1/2 C Sugar
- 1 Tbs. Flour

Mix together and cook until thick. Spread over crust.

MINTY BROWNIES



Ingredients

- 1 Brownie Mix
- 1 Bag Mint Chocolate Chips

Prepare brownies as usual and cook. When done sprinkle mint chocolate chips on top. Put back in oven for 1 minute, then spread with a knife to melt chips. Cool then enjoy.

BLONDE BROWNIES



Ingredients

- 2 Cup Brown Sugar
- 2/3 Cup Butter
- 2 Eggs (Slightly Beaten)
- 2 tsp. Vanilla
- 1 tsp. Baking Powder
- 1/4 tsp. Baking Soda
- 2 Cups Flour
- 1 Pkg. Chocolate Chips

Mix all ingredients together. Put in a slightly greased, large, rectangular cake pan. Bake at 350 degrees for 40 minutes (NO LONGER!) Tastes great hot with a scoop of vanilla ice cream. *This is an old Carrier Corporation recipe.*

BANANAS FOSTER



Ingredients

- 1/2 Cup Brown Sugar (Firmly Packed)
- 1/4 Cup Butter
- 4 Ripe Bananas (Peeled And Quartered)
- Dash Of Cinnamon
- 1/2 Cup Light Rum
- 1/4 Cup Liqueur (Any Flavor)
- 1 Pint Vanilla Ice Cream

Melt brown sugar and butter in chafing dish or skillet. Add bananas and sauté until soft. Sprinkle cinnamon over bananas. Heat rum and liqueur in small saucepan (or microwave 15-20 sec.). Pour over bananas. But do not stir into sauce. Carefully light liqueur in chafing dish and keep spooning sauce over bananas until flame dies. Spoon over ice cream and serve immediately. Serves 4.



Ingredients

- 2 Cans Of Cherry Pie Filling (Thank You Brand Is Best)
- Lemon Juice
- 1 Pkg. Duncan Hines White Cake Mix
- 1 Stick Of Margarine (Melted)

Use a large rectangular pan. Put pie filling into pan and sprinkle some lemon juice over the top. Mix cake mix and butter in a bowl (it will be very lumpy and crumbly). Sprinkle cake mixture over cherries. Bake at 350 degrees for 40-50 minutes. Tastes great warm with a scoop of vanilla ice cream.



Ingredients

- 14 Oz. Can Sweetened Condensed Milk
- 8 Oz. Sour Cream
- 1/2 Cup Fresh Lime Juice
- 2-4 Tbs. Cool Whip
- Graham Cracker Pie Crust (Or Any Other Pie Crust Of Choice)

Beat all ingredients together using whisk. Place in graham crust. Refrigerate 24 hours or until firm. May freeze for quicker thickening.



Ingredients for 9 "

- 4 Eggs
- 2/3 C Sugar
- Dash Salt
- 1/4 tsp. Nutmeg
- 2 2/3 C Milk

Ingredients for 8"

- 3 Eggs
- 1/2 C Sugar
- Dash Salt
- 1/4 tsp. Nutmeg
- 2 C Milk

Beat eggs lightly. Add sugar, salt, and nutmeg. Stir. Scald milk and add to mixture. Pour into prepared unbaked pie shell. Bake 15 minutes at 450 degrees or 25 to 30 minutes at 350 degrees. *Recipe from Nanny Carty.*



Ingredients

- 5 Or 6 Large Tart Apples
- 1/4 C Sugar
- 1 tsp. Cinnamon
- Crumb Topping

Line pie pan with a pie crust. Peel, core, and slice apples and place in crust. Mix sugar and cinnamon and sprinkle over apples. Sprinkle topping over apples. Bake at 425 degrees for 35 minutes or until topping is brown.

Crumb Topping

- 1/2 C Sugar
- 3/4 C Flour
- 1/3 C Melted Butter

Combine all ingredients in bowl and sprinkle over apples.

Ice Cream Pie**Ingredients**

- 1 Baked 9" Pie Crust
- 1 Large Chocolate Bar
- 1 Qt. Ice Cream (Vanilla, Coffee, Or Butter Pecan)
- 1/3 C Water

Melt chocolate bar in water. Pour about half of mixture into baked pie crust. Soften ice cream and put on top of chocolate. Pour remaining chocolate over ice cream. May garnish with cherries, nuts, sprinkles, etc. Freeze for 12 hours. Let set 5 to 10 minutes then cut.

- 2 Large Packages Cream Cheese
- 1 C Milk
- 2 Envelopes Dream Whip
- 3/4 C Sugar
- 1 Can Pie Filling (Cherry Or Other)

Mix graham cracker crumbs with melted butter. Spread on bottom and sides of a 13x9x2 inch pan for crust. Soften cream cheese and mix in bowl with sugar, dream whip, and milk. Beat until thickened. Spread on crust. Add topping and chill in refrigerator.

CHOCOLATE CHEESECAKE**Ingredients**

- 1/3 C Melted Butter
- 1 C Graham Cracker Crumbs
- 1/4 C Sugar
- 3 8oz [Packages Cream Cheese
- 1 14oz Can Sweetened Condensed Milk
- 1 C Melted Chocolate Chips
- 3/4 C Chocolate Malt Powder
- 4 Eggs
- 1 tsp. Vanilla

Combine butter, crumbs, and sugar. Pat in pan to make crust. Beat cream cheese till fluffy. Blend in condensed milk. Add the rest of the ingredients and beat. Pour in pan. Bake at 300 degrees for 65 minutes.

CHOCOLATE MOUSSE**Ingredients**

- 1 Small Box Instant Chocolate Pudding
- 1 C Milk
- Cool Whip

Beat the pudding with milk. Mix in as much cool whip as desired. Put into serving dishes and top with cool whip. Garnish with sprinkles or nuts.

COFFEE CAKE**Ingredients**

- 1/4 C Salad Oil
- 1 Beaten Egg
- 1/2 C Milk
- 1 1/2 C Sifted All-Purpose Flour
- 1/2 C Sugar
- 2 tsp. Baking Powder
- 1/2 tsp. Salt
- Spicy Topping

Combine salad oil, egg, and milk. Sift together dry ingredients, add to milk mixture, and mix well. Pour into greased 9x9x2 inch pan. Sprinkle with spicy topping. Bake at 375 degrees for about 25 minutes.

CHERRY CHEESE YUM YUM**Ingredients**

- 2 1/2 C Graham Cracker Crumbs
- 1/2 C Melted Butter

Spicy Topping

- 1/2 cup brown sugar
- 2 tsp All purpose flour
- 2 tsp ground cinnamon
- 2 T melted butter
- 1 cup broken nuts

Combine ingredients and sprinkle on cake.

**Sour Cream
Coffee Cake**



Ingredients

- 1/2 cup Oleo (butter)
- 1 cup sugar
- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- dash of salt
- 2 eggs
- 1 cup sour cream
- 1 tsp Vanilla

Topping Ingredients

- 1/2 cup chopped nuts
- 1 tsp cinnamon
- 1/4 cup sugar

Cream butter and sugar. Add eggs and beat. Mix dry ingredients together and add alternately with the cream. Stir in the vanilla. Pour half the batter into a greased tube pan. Sprinkle with half of the topping mix. Add remaining batter and sprinkle with remaining topping. Bake at 350 degrees for 45 minutes.

Trifle



Ingredients

- 1 large pound cake
- 2 cans pitted Cherries in Heavy syrup
- 1 large box Vanilla Pudding
- 1 tub coolwhip
- 1 jar Raspberry Jelly
- Milk (for pudding)
- Trifle Bowl

Slice pound cake thinly; spread raspberry jelly on each slice. Cut slices in half and combine to make "sandwiches." Line bottom of trifle bowl with a layer of cake sandwiches. Cover with a layer of cherries, letting the juice soak into the cake. Prepare the pudding according to the directions on the box; extra milk can be added to make the pudding easier to work with. Pour pudding over cherries. If desired, repeat the 3 layers. Cover trifle with a layer of Cool Whip and chill. **NOTE:** Make as many layers as you like; just buy more of each ingredient!

Banana Split Cake



Ingredients

- 2 cups Graham cracker crumbs
- 3 sticks margarine
- 2 eggs
- 2 cups confectionery Sugar
- 1 large can crushed pineapple, drained
- 4 or 5 bananas
- 1 large container of Cool Whip

mix crumbs and 1 stick of margarine. Put in a 13x10x2 inch dish. Using mixer, mix remaining 2 sticks of margarine, eggs, and sugar. Beat for 15 minutes. Spread over crumbs. Slice bananas and place over mixture. Spread pineapple over bananas and spread Cool Whip over top. Garnish with nuts, cherries, and chocolate sauce. Store in refrigerator.

Chocolate Cake



Ingredients

- 1/2 cup shortening
- 1 sticks butter
- 3 1/2 T Cocoa
- 1 cup water
- 1/4 tsp salt
- 2 cups flour
- 2 cups sugar
- 1 tsp vanilla
- 2 beaten eggs

- 1/2 C Sour Milk Or Buttermilk
- 1 tsp. Baking Soda

Mix sugar and flour. Put shortening, butter, cocoa, water, and salt into sauce pan and bring to a boil. Pour over sugar mixture. Add vanilla, eggs, milk, and baking soda. Bake in greased 13x9x2 pan at 400 degrees for 20 minutes.

Frosting

- 1 Stick Margarine
- 3 1/2 Tbs. Cocoa
- 1/3 C Milk
- 1 Box Confectionery Sugar
- 1 tsp. Vanilla

Begin frosting about 10 minutes after cake is done baking. Put margarine, cocoa, and milk into sauce pan and bring to a boil. Remove from heat and add confectionery sugar and vanilla. Beat until smooth and spread on warm cake.

FRENCH CHOCOLATE CAKE



Ingredients

- 1/2 Lb. Butter
- 4 Eggs (Separated)
- 2 Cups Sugar
- 2 Cups Flour
- 1 Cup Nestle's Quick
- 2 And 1/2 tsp. Baking Powder
- 1 Cup Black Coffee (Not Hot)
- 2 tsp. Vanilla
- 1 Cup Walnuts (Chopped Fine)

Cream butter, egg yolks, and sugar. Mix flour, quick, and baking powders together. Add flour mixture and coffee alternately to the creamed mixture. Add walnuts and vanilla. Fold in stiffly beaten egg whites. Pour into a greased 10 inch tube pan. Bake at 350 degrees for 1 hour. Test with toothpick. Let cool.

TOMATO SOUP CAKE



Ingredients

- 1 Cup Sugar
- 1/3 Cup Shortening
- 2 Eggs
- 1 Can Tomato Soup
- 1/2 Cup Raisins
- 1/2 Cup Walnuts
- 1/8 tsp. Salt
- 1 tsp. Cinnamon
- 1 And 1/2 tsp. Baking Powder
- 2 Cup Flour

Mix all ingredients together. Pour into 2 round, greased and floured baking pans. Bake 350 degrees for 25- 30 minutes. This recipe can also be baked in one 13 x 9 pan at 350 degrees for 30 -40 minutes. Cool and frost with vanilla or cream cheese frosting. *Payea family recipe.*

APPLE POUND CAKE



Ingredients

- 1 1/2 C Cooking Oil
- 2 C Sugar
- 3 Eggs
- 3 C Flour
- 1 tsp. Salt
- 1 tsp. Soda
- 1 tsp. Cinnamon
- 2 tsp. Vanilla
- 3 Large Apples, Cubed
- 1 C Chopped Nuts

Combine cooking oil, sugar, and eggs. Beat for 3 minutes at medium speed. Blend in flour, salt, soda, cinnamon, and vanilla. Fold in apples and nuts. Bake in greased and floured tube pan at 350 degrees for 1 hour and 20 minutes.

**Banana Chocolate
Brunch Cake**



**Ingredients
(cake)**

- 1 pkg Banana Quick Bread mix
- 3/4 cup water
- 3 T oil
- 3 eggs
- 3/4 cup chopped or sliced bananas
- 1/2 cup chocolate chips

(topping)

- 1/3 cup reserved quick bread mix
- 1/3 cup chopped pecans (optional)
- 3 T sugar
- 2 T butter

(glaze)

- 3 T chocolate chips
- 1 tsp oil

Spray springform pan with nonstick cooking spray. Reserve 1/3 cup quick bread mix for topping. Combine remaining quick bread mix, water, oil, and eggs. Stir with a spoon until mix is moistened. Pour half of the batter into pan. Sprinkle with banana and chocolate chips. Spoon remaining batter over chips and bananas and carefully spread to cover. Combine reserved quick bread mix, pecans (optional) and sugar. Add softened butter and mix with a fork until crumbly. Sprinkle over batter. Bake at 375 degrees for 30-40 minutes or until golden brown and edges start to pull away from sides of pan. Cool for 10 minutes. Remove sides of pan. Melt glaze ingredients over low heat (or in microwave) and stir until smooth. Drizzle over cake. Cool 20 minutes. Serve warm or cool.

Chocolate Eclair Cake



Ingredients

- 2 regular sized boxes French Vanilla Pudding
- 4 cups milk
- 8 oz. Cool Whip
- 1 box graham crackers
- 1 can chocolate frosting

Mix pudding as directed on box. Place a layer of graham crackers in the bottom of a 9x13 pan. Fold pudding and Cool Whip until well blended. Pour 1/2 of this mixture over the graham crackers. Place another layer of graham crackers in the pan. Pour remaining mixture over the crackers. Frost each graham cracker

**Scotch Shortbread
Cookies**



Ingredients

- 2 cups sifted all purpose flour
- 1/4 tsp. Double acting baking powder
- 1/4 tsp. salt
- 1 cup soft butter or margarine
- 1/2 cup confectioners sugar

Sift flour with baking powder and salt. Mix butter or margarine with sugar until very light and fluffy. Mix in flour mixture. Refrigerate until easy to handle. **To bake:** Start heating oven to 350 degrees. On a lightly floured surface, roll dough to 1/4 inch thickness. Cut into squares, triangles, etc. Place 1 inch apart on an ungreased cookie sheet. Bake 20 to 25 minutes, or until done.

Daddy's Key Lime Pie



Ingredients

- 1 large graham cracker pie crust
- 1 cup key lime juice (if you don't have the limes, you can buy Nellie & Joe's Key West Lime Juice)
- 2 14 oz. cans sweetened condensed milk
- 6 egg yolks

Beat lime juice, condensed milk and egg yolks until it starts to thicken slightly (about 2 minutes). Pour into pie shell. Bake at 350 degrees for ten minutes. Chill and serve with whipped cream.

Raspberry Bars



Ingredients

- 2 1/4 cups flour
- 1 cup sugar
- 1 cup chopped pecans
- 1 cup butter or margarine
- 1 egg
- 10-12 oz of seedless raspberry preserves

Mix all ingredients except preserves. Keep out 1 1/2 cups of this mixture. Press rest in a 9x13 pan. Spread the preserves on top. Crumble reserved mixture over preserves. Bake 40-50 minutes at 350 degrees. Try using apricot preserves too.

Sauce

- 2 Tbs. Milk
- 1 Stick Butter
- 1/2 C Brown Sugar

Boil all for 2 minutes and pour on cake.

**Ingredients**

- 2 Large Packages Or 4 Small Packages Gelatin
- 2 1/2 C Boiling Water

Combine gelatin and boiling water. Mix until gelatin is dissolved. Pour mixture into a 13x9 inch pan. Chill for at least 3 hours. Jigglers will be firm after 1 hour, but will be difficult to remove from pan. Dip bottom of pan in warm water for 15 seconds to loosen gelatin. Cut shapes with cookie cutters all the way through gelatin. If jigglers stick, dip pan again for a few seconds.

**Grasshopper
Cheesecake**



Ingredients

- 1 1/2 cup chocolate wafer crumbs (about 26)
- 1/4 cup melted butter
- 3 8 oz pkgs cream cheese, softened
- 1 1/2 cups sugar
- 4 eggs plus 1 yolk
- 1/4 cup plus 2 T Creme de Menthe
- 3 T white Creme de Cocoa
- 4 1 oz squares melted semi sweet chocolate
- 1/2 cup sour cream

Combine choc wafer crumbs and butter stirring well. Press into bottom of 9 inch springform pan. Beat cream cheese until light and fluffy. Gradually add sugar, beating well. Add eggs 1 at a time and egg yolk. Beat well. Stir in Creme de Menthe and Creme de Cocoa, then spoon mixture onto crust. Bake at 350 degrees for 55-60 minutes or until set. Cool thoroughly. Melt chocolate, cool, then stir into sour cream. Spread over top of cake. Chill well.
**Original recipe!

Maple Pudding Cake



Ingredients

- 1 1/2 cups flour
- 3/4 cup white sugar
- 2 tsp baking powder
- 1/4 tsp salt
- 3/4 cup milk
- 1 1/2 cups maple syrup (ok 2 use cooking grade)

*3/4 c. water
2 Tbls. butter*

Mix flour, sugar, baking powder, salt and milk together, then spread in a greased 9" square dish. Combine syrup, water and butter in a saucepan and heat until butter is melted. Pour this mixture over cake batter and bake in 350 degree oven for 45 minutes. Serve warm.

Cathy's Apple Pie



Ingredients

- 6-10 apples, peeled & cored (use as many as you want)
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 cup flour
- 2 tsp cinnamon
- 3 T butter
- a double pie crust (thawed if frozen)

(Cathy's Apple Pie continued)

First, preheat oven to 450 degrees. Peel and core your apples. Place them in a big bowl after you rinse and slice them. In the big bowl, mix in both of your sugars and cinnamon. After you have put the bottom pie crust in the pie pan, spread 1/2 cup of the flour on the bottom, if your apples are very juicy. Dump the apples into the crust. Sprinkle the rest of the flour over the apple mixture. Cut the butter into 1 tsp pads. Place your 1 tsp pads of butter around the apples. Place the top pie crust over the apple mixture. Don't forget to cut a few holes in the top of your pie crust. Sprinkle a little bit of white sugar over your pie, just to give it a little glitter. Put the pie in the oven for 10 minutes at 450 degrees, then turn down the heat to 350 for the next 45-50 minutes.

**Jell-O & Cool Whip
Easy Strawberry Trifle**



Ingredients

- 1 1/2 cups boiling water
- 1 pkg. strawberry JELL-O (8 serving size)
- 1 1/2 cups cold water
- 1/2 tub Cool Whip
- 2 cups sliced strawberries
- 1 pound cake cut into cubes

Stir boiling water and Jello mix together until dissolved. Stir in cold water and pour mixture into 9x13 pan. Refrigerate 3 hours or until firm. Cut Jell-O into cubes. Layer strawberries, Jell-O, pound cake cubes and Cool Whip in a large glass bowl. Top with strawberries (whole) or remaining Cool Whip if desired. Refrigerate 1 hour or until ready to serve. Serves 15.

Reese's Bars



Ingredients

- 1/2 cup graham cracker crumbs
- 1 cup butter, softened
- 1/2 bag chocolate chips
- 1 lb powdered sugar
- 1 cup peanut butter

Mix together all ingredients except chocolate chips and pat in a greased 9x13 pan. Melt chocolate chips and spread over top. Refrigerate until set. Cut into squares.

Flemish Rice Custard Pie



Ingredients

- 4 cups milk
- 3/4 cup long grain rice
- 1 T packaged vanilla pudding mix
- 1/2 cup sugar
- 1 tsp vanilla OR 1/4 tsp ground cinnamon
- 3 large eggs at room temperature
- 2 shortbread pie crusts

Pour all but 3 T of the milk into a large heavy saucepan. Save the 3 T milk in a small bowl. Add the rice to the pan. Bring to a simmer over medium heat, stirring occasionally to keep the grains separate. Watch the milk carefully so it does not boil over. Reduce the heat to very low, cover, and simmer gently until the rice is tender (about 30 minutes). Do not stir the rice during this part of the cooking. When rice is done and has absorbed all the milk, remove from the heat, but keep covered. Next, dissolve the pudding mix in the reserved 3 T milk. Stir into the rice mixture together with the sugar and vanilla. Return the mixture to a simmer and cook, stirring constantly, for 2 minutes over medium heat until this custard is smooth and thickened. Remove from the heat and let cool to lukewarm. Next, separate the eggs and stir the yolks, one at a time into the rice custard. In a clean bowl, beat the egg whites to soft peaks; gently fold into the rice custard. Preheat oven to 350 degrees. Divide the rice custard evenly between the 2 pie shells. Bake until puffed up and golden brown, about 25-30 minutes. Serve warm or at room temperature. Can be stored in a cool place for up to 1 week.

*****Note from Tina-** This recipe is time and labor intensive. Do not rush the process; your pies will be runny if you don't let the custard set. Great for breakfast!

Peach Pie



Ingredients

- 6 peaches (peeled or unpeeled- your choice)
- 2 egg yolks
- 2 T flour
- 1 cup white sugar
- 1/3 cup melted butter
- 2 pie crusts

Preheat oven to 400 degrees. Cut your peaches into half, pit them and slice them into wedges. Mix egg

(Peach Pie continued)

yolks, flour, sugar and butter together. Add the mixture to the peaches. Mix well. Sprinkle 1 T of the flour into the bottom of the crust. Place the mixture into a pie crust, sprinkle the rest of the flour over the mixture. Put the other pie crust over the mixture and poke holes in the top crust. Sprinkle a little sugar over the top crust. Bake at 400 degrees for 15 minutes, then turn the oven down to 300 degrees for 50 minutes more.

Snickers Cookies



Ingredients

- 1 cup butter
- 1 cup peanut butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 2 tsp vanilla
- 3 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 60 mini candy bars (snickers or milky way)

In a large bowl, beat together butter, peanut butter, and sugars until fluffy. Add eggs and vanilla. Combine flour, baking powder and baking soda. Add to peanut butter mixture beating until smooth. Shape 1 T of dough around candy bar. Bake on ungreased baking sheet at 350 degrees for 10-12 minutes.

Martha Washington Candy



Ingredients

- 1 box of powdered sugar
- 1 stick margarine
- pinch of salt
- 1 tsp vanilla
- 6 squares of bitter unsweetened chocolate
- gated paraffin wax

Squeeze ingredients together with clean hands until it makes a small ball (if it still seems dry, add a little milk). Roll dough into small balls. Over double boiler, melt chocolate and wax. Heat until it will coat a spoon. Use toothpicks to dip the balls in the chocolate. Place candy on wax paper to harden. Store in the refrigerator.

Rum Cake



Ingredients

- 1 Duncan Hines yellow cake mix (18 1/2 oz)
- 1 pkg instant vanilla pudding (3 3/4 oz)
- 4 eggs
- 1/2 cup cold water
- 1/2 cup vegetable or Canola oil
- 1/2 cup rum (80 proof) light colored
- Sliced almonds
- 1/2 stick butter or margarine
- additional 1/8 cup water
- 1/2 cup sugar
- additional 1/4 cup rum

Grease and flour a bundt pan. Sprinkle the bottom with sliced almonds. In a large mixing bowl combine the cake mix, pudding mix, eggs, 1/2 cold water, oil, and 1/2 cup rum. Pour this over the nuts. Bake at 350 degrees for 1 hour. Cool about 10 minutes and invert on a serving plate. Prick with a fork. To make the glaze, melt the butter and add the 1/8 cup water and the sugar. Boil for about 5 minutes stirring constantly. Remove from heat and slowly add the 1/4 cup of Rum. Slowly drizzle the glaze over the top and sides of the cake.

Apple Crisp



Ingredients

- 3 1/2 lbs of apples, peeled, cored and sliced
- 1/2 cup butter
- 1 cup brown sugar
- 1 cup all-purpose flour
- 3 pkts INSTANT maple & brown sugar oatmeal
- pinch of salt
- 1/4 cup maple syrup
- 1/2 cup chopped walnuts (optional)

Preheat oven to 350 degrees. Place apples in a 9x13 baking dish. In a bowl, cream together butter and sugar. Stir in flour, oatmeal and salt. Fold in walnuts. Sprinkle oatmeal mixture evenly over apples. Drizzle with maple syrup. Bake for 50-70 minutes until apples are tender and topping is golden. Check it often after 50 minutes to prevent burning. Makes 18 servings.

Cheesecake Cupcakes



Ingredients

- 3 8 oz pkgs cream cheese
- 1 1/4 cup sugar
- 5 eggs
- 3 T vanilla
- 1 cup sour cream
- 1 can cherry pie filling

Mix the cream cheese, 1 cup of the sugar, 2 T vanilla and eggs together. Beat until smooth. Fill cup cake baking cups 3/4 full with this mixture. Bake at 350 for 30-40 minutes. Let cool 5 minutes. Meanwhile, mix the sour cream, 1/4 cup sugar and 1 T vanilla together. Put a dollop on each cupcake and bake for 5 more minutes. Top with cherry pie filling and cool in fridge. Makes about 24.

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