

APPETIZERS

Clam Dip – Maureen Holman

1/2 t garlic powder	1-8 oz. pkg. cream cheese, softened
1/2 t lemon juice	Dash of black pepper
1 t Worcestershire sauce	1 can chopped clams, drained, reserving juice

Combine garlic, cream cheese, lemon juice, Worcestershire sauce and pepper. Add clam juice for desired consistency. Add the clams. It's good if it sets for a couple of hours.

Crab Dip – Stacey Fletcher

1 lb imitation crab, chopped	8 oz. cream cheese, softened
2 Tbsp Hidden Valley Ranch Dressing dry mix	

Beat cream cheese until smooth. Add the remaining ingredients and chill.

Bacon Cream Cheese Stuffed Mushrooms – Kraft Foods

1-8 oz. pkg. cream cheese, softened	½ c bacon, crumbled
1 T green onion, chopped	¼ t garlic powder
1 lb. mushrooms, stems removed	parmesan cheese

Beat cream cheese until smooth. Stir in bacon, onion and garlic. Spoon into mushroom caps and top with parmesan cheese. Place onto a cookie sheet and broil for 4-6 min or until heated through.

Fruit Dip – Lin McKinnon

1-8 oz. pkg. cream cheese, softened	8 oz. Cool whip
7 oz. jar of marshmallow cream	

Mix all and serve.

Chile Con Queso Dip – Sue Ruckman

1 pt. Salsa	2-8 oz. pkg. of cream cheese, cubed
-------------	-------------------------------------

Heat salsa, add cream cheese and stir to melt. Chill and serve with tortilla chips.

Black Bean and Corn Dip – Ketura Leavitt

1 can black beans, drained	1 can corn, drained
1 lg. tomato, diced	1 small onion, diced
1 jalapeño, diced	jalapeño seasoning to taste

Mix all and serve with tortilla chips.

Fresh Salsa

2 lg. tomatoes	¼ lg. onion
4 cilantro sprigs	2 garlic cloves
1 t garlic salt	1 T lemon juice
1 jalapeno = hot (1/2 jalapeno = med)	

Chop all to desired consistency. Serve with tortilla chips.

Blender Salsa

30 oz canned diced tomatoes, undrained
1 onion, quartered
1 T lemon juice

1 Jalapeno pepper
½ bunch cilantro leaves
salt and pepper to taste

Pour everything into a blender. Blend until smooth. Add additional lemon juice, salt and pepper to taste.

7 Layer Dip – Kathy Clark

2 can refried beans
1 bunch green onions, chopped
3 lg. tomatoes, diced
8 oz. sour cream + 1/2 c mayo + ½ pkg. Taco seasoning mix
3 lg. avocados, mashed + 2 T lemon juice + ½ t salt + ¼ t pepper

2 cans sliced olives
Grated cheese

Layer beans, guacamole, sour cream, olives, green onions, tomatoes and cheese on a large serving tray and chill. Serve with tortilla chips.

Cheese Ball – Sue Ruckman

2- 8 oz. pkg. cream cheese, softened
2 T green pepper, minced
1 T Worcestershire sauce

1 lb. Velveeta Cheese
¼ c onion, minced
parsley or chopped nuts

Beat cheeses until smooth. Add the remaining ingredients and form into a ball. Drop into a bowl lined waxed paper filled with parsley or chopped nuts. Cover and chill for at least 2 hours.

Holiday Cheese Ball – Karen Fritz

2-8 oz. pkg. cream cheese, softened
1 c pecans, toasted and chopped
2 T onions, finely chopped

1-8 oz. can crushed pineapple, drained
¼ c green pepper, diced
1 t seasoned salt

Combine all but 4/3 c pecans. Shape into log and roll in nuts and chill. Serve with crackers.

Party Meatballs – Homemade Brand Chili Sauce

2 # (30) frozen pre-cooked meatballs
1-12 oz. grape jelly
1 t lemon juice

1-12 oz. bottle of Homemade Chili Sauce
1t brown sugar

Combine sauces and cook over a med-low heat until smooth. Add meatballs and cook until fully heated through (about 15-20 min).

Sausages Wonton Appetizer

50 square wontons
1 c. grated cheddar cheese
1 diced onion
1 red pepper, diced

2 pkg. Jimmy Dean hot sausage, cooked and drained
1 c. grated Monterey jack cheese
1 green pepper, diced
1 c. ranch dressing

Bake wontons in muffin tins for 2 to 3 minutes at 350°. Mix ingredients and bake at 350° for 5 to 10 minutes.

Sausage Cheese Dip (pejoratively known as Man Dip)

1/2 lb. lean ground beef	1/2 lb. ground spicy Italian sausage
1 (15 oz.) can chili (with beans)	1 can green chilies
16 oz. Velveeta cheese	1 can diced tomatoes

In a large skillet brown both the ground beef and spicy Italian sausage and drain. Pour chili, tomatoes, and meats into crockpot. Cut Velveeta cheese into cubes and place in crockpot as well and stir together. Cook until cheese is melted and dip is nice and warm. Keep on warm until ready to serve. You could also just cook it over the stovetop in a saucepan if desired.

Dip for Strawberries

1/2 c brown sugar	1/2 c sour cream
-------------------	------------------

Mix together to form a light brown dip for fresh strawberries.

Creamy Caramel Dip

8 oz. cream cheese, softened	1/2 c brown sugar
1/4 c powdered sugar	1 t vanilla

Bring together with a hand mixer and use for dipping apples.

Sugared Cranberries

2 c sugar	2 c water
2 c fresh cranberries, cleaned and dry	1 c sugar

Heat 2 c sugar and water until dissolved. Cool. Pour over cranberries, cover and refrigerate overnight. Drain and roll in 1 c sugar. Dry on baking sheet for 2 hours.

Vegetable Appetizers

Roll 2 packages of crescent rolls out on a cookie sheet. Bake 10 minutes at 400°. Mix 2 8-oz. pkgs. of cream cheese, 2/3 c. mayonnaise and 1/2 pkg. dry ranch dressing mix. Sprinkle **finely** chopped vegetables (broccoli, carrots, cauliflower, etc.) and grated cheese on top. Cut into pieces and serve.

DRINKS

Hawaiian Punch

2-6 oz. cans frozen orange juice
10 c water
1 t vanilla
1 liter Sprite

2-6 oz. cans frozen lemonade
2 c sugar
1 t almond extract

Mix everything but Sprite and chill. Add Sprit just before serving.

Slush – Jeannette Meisenbacher

6 c water
½ lemon juice
4 c pineapple juice

4 c water
2-1/2 c orange juice
2 liter Sprite

Boil water and sugar. Add juices and freeze. Chunk away and add sprite to serve.

Cranberry Sparklers

1/4 c lemon juice
1-1/2 quarts cranberry juice cocktail

1-1/2 c orange juice
1 qt. ginger ale

Blend well and serve cold.

Sparkling Lemonade

1 can (12 oz.) frozen lemonade concentrate
1 lemon
2 liters (8 c) chilled ginger ale carbonated soda

1/3 c raspberries

Place lemonade concentrate in pitcher. Add ginger ale and mix. Score lemon and cut into thin slice. Add lemon slices and raspberries to lemonade mixture. To serve, pour lemonade over ice into tumblers.

Margarita – Jeannette Meisenbacher

1 can frozen lime-aid
½ c vanilla syrup

2 liter sprite

Mix all and serve cold.

Raspberry Lemonade

2 Liter Ginger Ale – chilled
Frozen lemonade concentrate –do NOT mix with water
Thinly sliced lemon

Frozen or fresh raspberries

Mix Ginger Ale and frozen lemonade. Add cup raspberries - mash up in quick stir pitcher; add thinly sliced lemon. Add thinly sliced lemon to the top of drink as a garnish.

Italian Cream Soda

1/2 cup Club Soda

3 TBSP Torani Syrup {our favorite combo was Raspberry Vanilla- 2 TBSP Raspberry to 1 TBSP Vanilla}

1 TBSP Half & Half

3 ice cubes

whipped cream and a cherry for the top

Mix ice, soda and syrup. Then add Half & Half and top with whipping cream.

Lemonade

1 c Country Time Lemonade mix

1 46 oz. can pineapple juice, chilled

2 c cold water

2 cans sprite, chilled

Mix all and serve.

Hot Apple Cider

1 gallon apple cider

1 t cloves

1 orange sliced

1 c brown sugar

2 cinnamon sticks

Heat all in crock pot or over the stove and simmer for a few of hours before serving.

Zuka Juice/Smoothie Recipes

Every recipe needs the following ingredients: 3 Cups Shaved Ice (24 cubes) & 1-2 Cups Water

LEGEND: Frz = Frozen • Sc = Scoops

Blango

3 T Frz Strawberry Juice • ½ C Frz Blackberries • ½ C Frz Mangos • 1 Banana • 2 Sc Mango Sherbet

Bluesberry

3 T Frz Orange Juice • ½ C Frz Blueberries • 4 Sc Raspberry Sherbet

Calypso Guava

3 T Frz Guava Juice • 1 C Frozen Peaches • 2 Bananas • 3 Sc Pineapple Sherbet

Just Peachy

3 T Frz Peach Juice • 1 C Frz Peaches • 1 Banana • 3 Sc Peach Sorbet

Lime Sublime

3 T Frz Raspberry Juice • ¼ C Raspberries • 2 Frz Strawberries • 3 Sc Lime Sherbet

Mango

3 T Frz Passion Fruit Juice • ¾ C Frozen Mangos • ¾ C Frozen Guavas • 3 Sc Pineapple Sherbet

Ocean Sunrise

3 T Frz Raspberry Juice • 2 Frozen Strawberries • 1 Banana • 3 Sc Orange Sherbet

Orange Berry

3 T Frz Orange Juice • ¼ C Blueberries • 3 Frz Strawberries • 3 Sc Pineapple Sherbet

Orange Octane

3 T Frz Orange Juice • 2 T Honey • 3 Frozen Strawberries • 2 Bananas

Orchard Oasis

3 T Frz Peach Juice • ¼ C Frz Blueberries • 2 Frz Strawberries • 1 Banana • 3 Sc Pineapple Sherbet

Peenya Kowlada

3 T Frz Pineapple Juice • 2 T Coconut • 1 Banana • 3 Sc Pineapple Sherbet

Pineapple Squeeze

3 T Frz Pineapple Juice • 1 Banana • 3 Sc Pineapple Sherbet • 2 Sc Vanilla Frozen Yogurt

Raspberry Refresher

3 T Frz Raspberry Juice • ¼ C Frozen Raspberries • 1 Banana • 3 Sc Raspberry Sherbet

Strawbanna

3 T Frz Apple Juice • 3 Frz Strawberries • 2 Bananas • 2 Sc Pineapple Sherbet

Tropical Passion

3 T Frz Passion Fruit Juice • 1 C Frz Peaches • 3 Frz Strawberries • 3 Sc Orange Sherbet

SALADS

Ramen Noodle & Chicken Salad (Japanese Salad) – Lori Worthington

2 c chicken, cooked & cubed	2 T sliced almonds
1 small head of cabbage, finely chopped	2 pkg. Ramen noodles, uncooked & broken
4 T sesame seeds, toasted	2 green onions, chopped
2 pkg. Ramen noodle seasoning	1 T sugar
1/3 c oil	1 t salt
1/2 t pepper	3 T vinegar

Mix together & refrigerate overnight before serving.

Chinese Cabbage Salad - Karen Fritz

1 head of Bock Choy cabbage, chopped	5 green onions, chopped
1/2 c sesame seeds, toasted	1/4 c butter
1 pkg. of uncooked ramen noodles	2.5 oz. sliced almonds

Pound the noodles into fine pieces and discard the seasoning packet. Sauté the noodles, almonds, and seeds in butter then drain and cool on a paper towel. Add cabbage to noodle mixture and toss with sauce and serve cold.

Sauce: 1/2 c sugar	1/4 c oil
1/2 c red wine vinegar	2 T soy sauce

Crab Pasta Salad – Joann Holman (with Loraine's revisions)

2# imitation crab, diced	12 oz. pkg. salad macaroni, cooked and cooled
2 c mayo	2 c Miracle Whip
2 c Sour Cream	2 c celery, chopped
1/2 c onion, minced	1 c olives, sliced
3 c cheese, shredded	Juice of 1/2 lemon
Salt & Pepper, to taste	½ tsp Dill Weed

Mix well and chill before serving.

Shrimp Pasta Salad – Rob Holman

12 oz. salad shell macaroni, cooked and drained	2 cans drained shrimp (or 8 oz minced shrimp)
1 c celery, diced	1/2 t dill
2 T lemon juice	1 c mayo
½ t lemon pepper	1/2 c light sour cream
1 T Dijon mustard	¼ c milk

Cook shells to al dente then completely chill & get them as dry as possible. Then, mix all ingredients and chill for several hours or overnight.

Chicken Grape Pasta Salad – Gwen Holman

12 oz. pasta, use assorted shapes for a more interesting look	
1 # grapes, sliced in half	1 lg. can pineapple tidbits
1-1/2 c chicken, cooked and cubed	1 sm. can cashews
8 oz. Kraft coleslaw dressing	½ c mayo

Mix all ingredients, except cashews, and chill. Just before serving add the cashews.

Potato Salad – Loraine Holman

Potatoes, peeled and diced	Cider vinegar
Salt and pepper	Celery, diced
Green onion, diced	Mayonnaise
Sweet pickles, diced	Dijon mustard
Eggs – 1:1 ratio with potatoes (dice the whites and use the yolks for the dressing)	

Mix warm potatoes with vinegar, salt and pepper. Add onions, celery and egg whites. In a food processor, mix yolks, mayo, mustard and pickles to make the dressing. Add to the potatoes and chill.

Red Potato Salad – Maureen Holman

12-15 med. Red potatoes, cubed and cooked	5 – 7 hard-boiled eggs, chopped
1 c mayo	2/3 c sour cream
½ c miracle whip	3 T cider vinegar
2 t whole grain mustard	1-1/2 t dried onion, minced
1 t celery seed	Salt and pepper to taste (Jonny’s Season Salt).
Agave if needed	
Combine all and chill for 4-6 hours.	

Spinach Salad – Trina Burge

Spinach	red onion, thinly sliced
Bacon, cooked crispy and torn	bean sprouts
Swiss cheese, shredded	mushrooms, sliced

Combine all and toss with dressing at the last minute.

Dressing:	1 c oil	1/4 c sugar
	½ c cider vinegar	1/2 t salt
	½ c mayo	

Strawberry Spinach Salad - Lori Worthington

1 bag baby spinach	6 oz. feta cheese, crumbled
1 pkg. slivered almonds, toasted	2 c strawberries, sliced

Dressing:
1/3 c Brianna Blush White Wine salad dressing
1/3 c Brianna Poppy Seed salad dressing

Toss salad ingredients. Mix dressings together and dress just before serving.

Sarah Salad – Lion House

1 head iceberg lettuce, washed, drained and torn	1/4# bacon, cooked and crumbled
10 oz. pkg. frozen peas, thawed and drained	1/4 t sugar and pepper
1/2 c Swiss cheese, thinly sliced	2/3 c green onions, chopped
8 oz. mushrooms, sliced	1 carrot, shredded
1/4 c mayo	1/4 c Miracle Whip

Sprinkle lettuce with salt & pepper. Mix mayo and Miracle Whip. Layer veggies and top with mayo mixture. Serve chilled

Two Cheese Tossed Salad – Lori Worthington

½ c vegetable oil

¼ c sugar

1 t poppy seeds

½ t prepared mustard

5 c fresh spinach

½ lb. fresh mushrooms, sliced

1 c grated Swiss cheese

½ c chopped red onion

¼ c vinegar

½ t dried minced onion

¼ t salt

5 c iceberg lettuce

8 oz. cottage cheese

4 bacon strips, cooked and crumbled

Combine vegetable oil, sugar, poppy seeds, mustard, onion, vinegar, onion and salt and refrigerate overnight. Just before serving toss spinach, lettuce, mushrooms, and cheese in a large salad bowl. Pour dressing over the salad, toss and serve. Makes 12-14 servings.

Copycat Olive Garden Salad

2-12 oz bags American Blend Dole Salad mix

1-6 oz can black olives, sliced

1 tomato, quartered

1/3 c parmesan cheese, shredded

8 red onion slices

6 banana peppers

1 c croutons

Olive Garden Italian Dressing

Broccoli Delight Salad – Britni Perry

5 c chopped fresh broccoli

¼ c chopped red onion

3 T Red Wine vinegar

½ c raisins

2 T sugar

1 c mayonnaise

In a large bowl, combine the broccoli, raisins and onion. In a small bowl, combine the sugar, vinegar, and Mayonnaise. Pour the dressing over the broccoli mixture and toss to coat. Refrigerate. Just before serving, sprinkle with bacon and sunflower seeds; toss.

Grape Salad

2 # grapes, washed and off the stems

8 oz. sour cream

½ vanilla

8 oz. cream cheese, softened

½ sugar

brown sugar

Combine sour cream, cream cheese and vanilla. Fold in grapes and garnish the top with brown sugar.

Frog's Eye Salad

1 box Acini-de-Pepe Macaroni

2 T lemon juice

2 eggs

1 t salt

1-3/4 c pineapple juice

1 c sugar

Combine and cook until thick and clear, stirring constantly. Cool. Boil 1 box Acini-de-Pepe Macaroni with salt and oil. Drain and add to cooled sauce. Then add remaining ingredients.

3 cans mandarin oranges

1 c coconut

2 c mini marshmallows

2 cans pineapple

1 lg. Container of cool whip

bananas & grapes slice

Pistachio Pudding Salad

2 sm. Pkg. instant pistachio pudding

16 oz. cool whip

20 oz. can crushed pineapple

16 oz. mini marshmallows

Stir pudding into pineapple to dissolve. Fold in cool whip and marshmallows and chill.

Cottage Cheese Jell-O Salad

1 lg. or 2 sm. Pkg. Jell-O
1-8oz. carton of cool whip

1-1/2 c cottage cheese
1-15 oz. can crushed pineapple

Make Jell-O per box and let set. Beat with beaters until frothy, light and thick. Add cottage cheese and cool whip. Stir in pineapple.

Raspberry Jell-O Salad with Pretzel Crust

2 c pretzels, crushed	4 T sugar	½ - ¾ c butter, melted
8 oz. carton Cool Whip	½ c sugar	8 oz. pkg. cream cheese, softened
6 oz. box Raspberry Jell-O	2 c boiling water	12 oz. pkg. of frozen Raspberries

Mix pretzels, 4 T sugar, and butter together; press into bottom of 9x13 inch pan. Bake at 400° for 6 minutes and allow to cool. In mixing bowl, fold Cool Whip into cream cheese and ½ cup sugar and spread over cooled crust. Dissolve Jell-O into 2 cups boiling water. Mix frozen Raspberries into Jell-O and pour over cream cheese. Chill several hours and let set. Cut into squares to serve.

Olive Garden Salad Dressing

½ mayo
¼ c white vinegar
1 t oil
¼ t garlic salt
Mix well and chill.

½ t Italian Seasoning
½ t parsley
2 t lemon juice
pinch of sugar

Creamy Cilantro Dressing (Café Rio Style)

1 pkg. Ranch Buttermilk Dressing mix
1 c mayo
1/2 c fresh cilantro
1/3-1/2 c green salsa, Costena Medium
A drizzle of honey

1lime
½ c milk
2 cloves garlic, crushed
hot sauce

Combine all in a blender and refrigerate at least one hour. Makes 2 c or 1 pt.

VEGETABLES

Funeral Potatoes

2 24 oz. bag frozen hash browns	1 pint sour cream
1 cans cream of chicken soup	1/2 t seasoned salt
1 can cream of mushroom soup	½ c butter melted
3 green onions, diced	1 c American cheese diced
2 c shredded cheddar cheese	½ c parmesan cheese

Mix sour cream, soups, butter, cheeses, onion, and salt in a bowl. In 9x13 baking dish, combine mixture with hash browns. Bake uncovered at 325° for 1 1/2 hours. (The key is to make sure that they are well cooked.)

Twice Baked Potatoes

8 baked potatoes	4-6 slices of bacon, cooked and crumbled
1/2 c sour cream	1/8 c milk
2 green onions, chopped	salt and pepper to taste
1/4 c cheese, grated	Paprika
2 T butter	

Cut potatoes in half and scoop out the insides. Mash and mix with other ingredients. Top with paprika and bake at 350° for 25 min.

Potato Pancakes

6 med. potatoes, peeled and grated	1 egg
1/3 c onion, finely chopped (or green onion)	3 T flour
1 t salt	ham, bacon, cheese, etc. optional

Beat egg and then add the remaining ingredients. Heat griddle and spray with non-stick coating. Spoon mixture into patties and cook until brown, turning once.

Baked Acorn Squash

Acorn squash, halved and seeded	1/2 T butter in each half
1 T maple syrup in each half	Thyme, Rosemary, Sage, Salt and Pepper

Bake covered at 400° for 1 hour.

Cheesy Cauliflower – Joann Holman

½ c mayo	½ c cheese, shredded
2 t dried minced onions	1 t prepared mustard
1 med. Head of cauliflower cut and cooked (7-8 min steamed)	

Combine mayo, onion, cheese and mustard. Toss cauliflower with cheese mixture and cook in microwave for 1-2 minutes until cheese is melted.

Cranberry Relish

2-12 oz. bag fresh cranberries	2 oranges, ends cut off
1 lemon, ends cut off and seeds removed	3 apples, cored
1 can jellied cranberry sauce	1-1/4 c sugar

Pulse fruit in food processor until you get a fine chop. Combine fruit in a large bowl. Pulse the cranberry sauce and sugar in processor until smooth. Pour over fruit and mix well.

Orange Sweet Potatoes

6 med. Sweet potatoes – bakes, skinned & sliced	1 c orange juice
2 t orange zest	3 T sugar
1 T corn starch	3 T butter
3 T brown sugar	½ t salt

Place potatoes in greased 9x13 pan. In a saucepan combine the other ingredients and cook until thickened. Pour over potatoes and bake at 350 for 40 min.

Zucchini Bites

¾ c seasoned bread crumbs or crushed croutons	½ c parmesan cheese, shredded
1/8 t pepper	3 eggs
3 medium zucchini, sliced	ranch dressing to dip

Preheat oven to 475. In a small bowl combine bread crumbs, cheese and pepper. IN a sperate bowl whisk eggs together. Dip zucchini slices into eggs and then coat in cheese mixture. Place coated slices on greased baking sheet and bake for 7 min. Flip them over and cook for 7-10 more min.

Baked Potatoes – Pressure Cooker

4 - 5 Russet potatoes	1 c water
-----------------------	-----------

Scrub the potatoes and stab with a for 5-8 times. Do not wrap in foil. Put water in pot, insert the trivet or steamer basket and then add potatoes. Secure the lid to seal and cook on high for 12 min and naturally release the pressure.

Mashed Potatoes – Pressure Cooker

6 Pounds Potatoes 12 medium, Peeled and Sliced	Water to Cover Potatoes, about 4-5 cups
2 Teaspoons Salt, Divided	1/2 Cup Butter (1 stick) or a little more!!
1/4 Cup Sour Cream	1/4 Cup Milk
1/4 Cup Evaporated Milk	1 Teaspoon Pepper

Place the peeled and sliced potatoes into the bottom of the instant pot. Cover with water (2 cups) and add 1 teaspoon of salt. Place the lid on the instant pot and set the valve to seal. Cook on manual pressure for 8 minutes. When the timer goes off, turn the instant pot off and do a quick release of pressure. Drain the potatoes and return to the instant pot. Add the remaining salt, pepper, butter, milk and sour cream to the potatoes. Mash until smooth and whipped. Serve topped with parsley if desired. Add salt and pepper to liking.

NOTE: This recipe can be doubled in a 6- or 8-quart instant pot.

SOUPS

Clam Chowder – Oyster House

2 # potatoes, peeled & diced
1/4 # bacon, cooked, drained & chopped
1/2 c butter
1-8 oz. bottle of clam juice
1/2 t salt
1 t Worcestershire sauce
1 T parsley

4 cans chopped clams, with juice
1 lg. onion, chopped
1/2 c flour
1 qt. half & half
1 tsp. hot sauce (opt.)
1 t pepper & parsley

Cook potatoes in clam juice & juice from the chopped clams (do not add the clams). Sauté onions in butter until tender, then add the flour & cook for 1 minute. Add half and half to the flour mixture and cook until it makes a cream sauce. Add sauce mixture to the cooked potatoes/clam water. Add the remaining ingredients & cook until warmed through.

Pasta e Fagioli – Olive Garden

1 # hamburger, browned
1 lg. carrot, julienne
2 garlic cloves, minced
1-15 oz. can red kidney beans (with liquid)
1-15 oz. can tomato sauce
1 T vinegar
1 t oregano
½ t pepper
½ # pasta

1 onion, diced
3 celery stalks, chopped
2-15 oz. cans diced tomatoes
1-15 oz. can great northern beans (with liquid)
1-12 oz. can V-8 juice
1-1/2 t salt
1 t basil
½ t thyme

Combine hamburger, onion, carrot, celery and garlic and sauté for 10 min. Add remaining ingredients, except pasta, and simmer for 1 hour. About 50 min into the simmer time, cook the pasta in boiling water. Cook until just done or slightly tough and drain. Add the pasta to the large pot of soup and simmer for 5-10 min.

Baked Potato Soup – Outback Steak House

4-6 cooked, baked potatoes, peeled & diced or 1-30 oz. bag frozen, shredded hash browns
1-14 oz. cans chicken broth
½ c onion, diced
8 oz. cream cheese (fat free will NOT melt)
Cheddar cheese, shredded

1 can cream of chicken soup
¼ t black pepper
green onions, chopped
Bacon, cooked and crumbled

In a crock pot put potatoes, broth, soup, onion and black pepper. Cook for 6-8 hours on low heat. An hour before serving, add the cream cheese and continue to heat and stir until cheese is melted. Top with shredded cheese, bacon and green onions.

Chili - Ray Pehringer

1 - 1.5 lbs. ground beef
30 oz. can of chili bean in sauce (don't rinse)
8-10 oz. bottled salsa

1 onion, chopped
30 oz. can of pork and beans
15 oz. can diced tomatoes, drained

Brown beef, adding onions while cooking. When cooked, put all of the other ingredients and boil for 90 minutes.

Cheeseburger Soup – Joann Holman

½ # hamburger	1 medium onion, chopped
1 c carrots, shredded	1 c celery, diced
1 t basil	1 t parsley flakes
3 c chicken broth	4 c potatoes, peeled and diced
8 oz. American cheese, cubed (10 slices)	1 can cream of chicken soup
½ t pepper	1/4 c sour cream

Sauté onions, carrots, celery, basil and parsley while browning hamburger. Add broth and potatoes and bring to a boil. Add cream of chicken soup. Heat thoroughly and add cheese and pepper. Cook until cheese melts. Remove from heat and blend in sour cream.

White Chili – Ketura Leavitt

1 lb. cooked and cubed chicken	1 onion, chopped
1-2 cloves minced garlic	1 T vegetable oil
2 - 15 oz. can of Great Northern White Beans - drained and rinsed	
1 can chicken broth	2 cans chopped green chilies
1 t salt	1 t cumin
1 t oregano	½ t black pepper
1/4 t cayenne pepper	1 c sour cream
½ c whipping cream	

In large Dutch oven sauté, chicken, onion and garlic in the oil until vegetables are shiny but not browned. Add the seasonings to the oil and let release flavor for approximately 30 seconds. Add the beans, broth, chilies. Bring to a boil then reduce heat to a simmer for approximately 30 minutes. Remove from heat and add the sour cream and whipping cream. Serve with condiments of cheese, avocado, shallots, corn chips etc.

Oyster Stew

8 oz. oysters, canned	2 T butter
1 t Worcestershire sauce	2 c milk or half & half, hot
Salt and pepper, to taste	

Pre-heat milk in the microwave for 2-3 minutes. Melt butter in the pan then add the drained oyster juice, the hot milk & Worcestershire sauce. Stir until boiling. Add oysters and allow to simmer for 1 minute then serve.

Zuppa Toscana – Olive Garden

1# ground sausage, browned & drained	2 c kale, chopped
1 onion, diced	2 potatoes, sliced
6 slices, bacon, crumbled	¼ t oregano
1/3 c cream or 2 t butter & 1/3 c milk	1 ½ t garlic
14 oz. chicken stock	Salt & pepper to taste

Cook sausage and drain. Cook onion with bacon. Combine everything but cream and cook for 15 min. Add cream and serve.

Beefy Tomato Macaroni Soup

1# hamburger	1 onion, diced
3 t garlic	2 t salt
½ t pepper	1 t oregano
1/2 t basil	4 c chicken broth
1-26 oz jar spaghetti sauce	1-15 oz can diced tomatoes
½ c cream cheese	1 ½ c elbow macaroni

In a pot brown hamburger and onion. Add seasonings. Then add broth, sauce, tomatoes and bring to a boil. Add macaroni and simmer for 10 min. add cheese and stir until smooth.

Potato Soup - Pressure Cooker

2 T butter	3 oz. cream cheese
½ cup onion, chopped	1 cup sharp cheddar, grated
6 potatoes cut up	2 cup half & half
2 14-oz cans chicken broth	1 cup frozen corn
1 tsp salt	6 slices bacon, fried crisp, broken into bits
½ tsp pepper	1/8 tsp red pepper
2 Tbs dried parsley	

Sauté the butter and onions. Add one 14-oz. can chicken broth, salt, pepper, red pepper and parsley. Cut up 6 potatoes and put in steamer basket then put that in Instant Pot. Cook on HIGH for 4 minutes, then do a quick release. Put on SIMMER and add cream cheese, the second 14-oz can chicken broth, cheese, half & half, frozen corn and bacon bits. Bring to just under a boil and serve

Lasagna Soup – Pressure cooker

1 # lean ground beef or Italian sausage	1 onion, diced
4-5 garlic cloves, minced	1/4 - 1/2 t red pepper flakes (optional)
1 24 oz. jar spaghetti sauce	8-10 c low sodium chicken broth, divided
1 14 oz. can crushed tomatoes	2 T tomato paste
2 t balsamic vinegar	1 1/2 t granulated sugar
1 T dried basil	1 tsp EACH dried parsley, dried oregano, salt
1/2 t pepper	1 whole bay leaf
10-12 uncooked lasagna noodles broken pieces	1/2 c heavy cream (optional)

Cheese Garnish: shredded mozzarella cheese, freshly finely grated Parmesan cheese, or ricotta cheese

Set to sauté and brown the ground beef. Once the beef is browned, add the onion and garlic. Add the rest of the ingredients except the heavy cream and the cheese garnish. Pressure cook on the soup setting for 20 minutes. Do a 5 minutes natural release and then switch to manual release. Add the heavy cream if desired. You can also add more chicken broth to reach your desired consistency. Garnish individual servings with desired amounts of cheeses.

BEEF

Sloppy Joes

1# hamburger, browned & drained
1/4 c catsup
1/4 c bell pepper diced
1/2 t garlic salt
1 1/2 T Worcestershire sauce
8 oz tomato sauce

1/2 c onion, diced
1/4 c celery diced
1 T sugar
1/8 t black pepper
1 T vinegar

Combined all the ingredients to the cooked hamburger & onion. Simmer & serve on buns.

Tater Tot Casserole – Terena Watson

1# hamburger, browned & drained
1 can green beans, drained
1 c sour cream
1/2 t salt
2 T catsup
1 can cream of mushroom soup

1 onion chopped & cooked with hamburger
1 can sliced mushrooms, drained
1/2 c milk
1/8 t pepper
2 c frozen tater tots
1/4 t garlic salt

Layer in casserole dish hamburger, onion, beans & mushrooms. Mix sour cream, milk, soup & seasonings. Pour over layers. Top with tater tots & bake at 350° for 35 min.

Italian Casserole – Terena Watson

1# hamburger, browned & drained
1 t oregano
1 can tomato soup
1-8 oz. can tomato sauce
Grated cheese

1 onion chopped & cooked with hamburger
1 t garlic salt
1/3 c water
6 c noodles, cooked

Combine all of the ingredients (except cheese). Place in a casserole dish. Top with cheese & bake at 350° for 30 min.

Shepherd's Pie – Terena Watson

1# hamburger, browned & drained
1 can green beans, drained
3 c mashed potatoes, prepared

1 onion chopped & cooked with hamburger
1 can tomato soup + 1/2 can water
Grated cheese

Cook onions & meat & place in the bottom of a casserole dish. Add green beans & tomato soup & water. Top with mashed potatoes. Top with cheese to taste. Bake at 325 for 20 min.

Creamy Tomato Enchiladas

1 # hamburger, browned & drained
1 med. onion, diced
1 red bell pepper, diced
1/4 c taco seasoning mix
Tortilla shells

1 can cream of mushroom soup
1-16 oz. tomato sauce
1 can cream of tomato soup
1 c grated cheddar cheese

Brown hamburger with onions and peppers. Add the seasoning, and soup/sauce. Lightly greased 9x13 dish. Layer or roll tortillas and top with remaining cheese. Bake at 350° for 30 min.

Oven Baked Beef Tacos

1 # hamburger, browned
½ onion, diced and cooked with hamburger
½ c salsa
1 c lettuce, shredded
1 tomato, diced

1 oz packet taco seasoning mix
12 hard taco shells
1 ½ c cheese, shredded
1 can sliced olives
½ c sour cream

Preheat oven to 400°. Combine hamburger, onion, salsa and seasonings. In a 9x13 pan line up the taco shells. Fill each with the meat mixture. Top with cheese and bake for 8-10 min. Remove and top with veggies and sour cream.

Rio Grande Supper - Terena Watson

1/2# hamburger, browned & drained
1 green pepper, chopped & cooked with hamburger
1-1/4 c BBQ sauce
2 c cooked rice

1 onion chopped & cooked with hamburger
1 can corn, drained
2 T chili powder
Corn or tortilla chips

Add all of the ingredients (except for chips) in a large pot and simmer for 20 min. Serve with chips.

Beef Stroganoff – Joann Holman

1 lb. Round Steak (cut in ¾" cubes)
¼ c flour
1 can mushrooms & broth
1 clove garlic
¼ t pepper
16 oz. container of sour cream

½ c onions, diced
2 T oil
1 T Worcestershire sauce
½ t salt
1 can cream of mushroom soup

Roll meat in flour & brown in oil. Remove meat & brown onions and garlic. Add can of mushrooms with broth, sour cream, mushroom soup & Worcestershire, salt and pepper. Return meat to mixture and simmer 1 hour until tender. Serve over egg noodles.

Swedish Meatballs – Stephanie Manter

1 lb. ground beef
2 t Italian seasoning
¼ c Italian bread crumbs

2 T dried minced onions
1 T beef bouillon
1 egg

Mix together all of the ingredients and form into balls. Cook in a hot pan for 3 min on each side. Finish cooking in the sauce, about 10 min or until thick.

Sauce: 1 can cream of mushroom soup
1 t beef bouillon
½ c sour cream (add at the end)

1 can milk
1 t Italian seasoning

Slow Cooker Italian Beef Sandwiches

4# Roast
1 c water
1 t oregano
1 t onion powder
1 t parsley
1 pkg. Italian dressing mix

1 t pepper
1 t salt
1 t basil
1 t garlic powder
1 Bay leaf

Mix spices with water. Pour over the roast and cook in slow cooker on high for 4-5 hours or on low for 10-12 hours. Slice and serve with roasted peppers.

Slow Cooker Roast

3-4 # lean roast

1 env. Au jus mix

2 T butter

1 ½ c water

1 env. Italian or ranch dressing mix

Place everything in crock pot and cook on low 19 hours.

Slow Cooker 6 Layer Dinner

1 lb. ground beef, browned and drained

¼ t pepper

1 c sliced white onion

2 c peeled and sliced carrots

1 can cream of mushroom soup

¼ t. salt

¼ t onion powder

1 c sliced celery

2 c sliced russet potatoes

Add seasonings to cooked meat. In a slow cooker, layer meat, onions, celery, carrots, potatoes and top with soup. Cover and cook on low for 5 hours.

Slow Cooker Cube Steak and Gravy

3 # Cube steak

1 envelope onion soup mix

Salt and Pepper to taste

2 cans cream of mushroom soup

¾ c water

Place all ingredients in a crock pot. Cook on low all day. Serve over rice, noodles, mashed potatoes.

Slow Cooker French Dip

3 # chuck roast, fat removed

2 t oil

4 whole peppercorns

½ t rosemary

1 T onion, minced

6-8 French rolls

Montreal Steak Seasoning

¼ c soy sauce

2 c beef broth

½ t thyme

2 t garlic minces

6-8 slices of provolone cheese

Rub seasoning over roast and brown in oil. Place in slow cooker along with the remaining ingredients and cook for 8-10 hrs on low or 5-6 hrs on high. Shred meat and use broth for dipping.

Slow Cooker Stroganoff

2 # beef stew meat

1 package brown gravy mix

1 package Lipton onion soup mix

1 t Worcestershire sauce

1 T corn starch

1 T butter

1 4 oz. can of mushrooms

1 can cream of mushroom soup

1 C water

1/2 t Montreal Steak Seasoning

1 T cold water

2 T sour cream

Place meat and mushrooms in crock pot. Mix gravy, soups, water, Worcestershire, seasoning together and pour over meat. Cook on low for 7 hours, or on high for 4 hours. Combine cornstarch and cold water and pour into pot to thicken, cooking for another 20 min. Add butter and sour cream and then serve over egg noodles.

Steak Marinade

1/3 c soy sauce

1/3 c fresh lemon juice

1 ½ garlic powder

1 t parsley

1 t powdered garlic

1/3 c olive oil

¼ c Worcestershire sauce

1 t basil

½ black pepper

Creamy Beef Stroganoff – Pressure Cooker

10 ¾ ounces Cream of Mushroom soup
½ cup sour cream
½ cup diced onion
1 TBS Worcestershire sauce
4 ounces cream cheese
1 tsp salt ¼ cup water

1 tsp black pepper
1 Tbs chives, dried (optional)
1 tsp minced garlic
¼ cup chopped fresh parsley
1 # stew beef cut in small cubes

Add cream of mushroom soup, sour cream, onion, Worcestershire sauce, cream cheese, salt, pepper, chives, garlic and parsley to the Instant Pot. Place beef on top of the ingredients and add water. Lock lid into place and seal steam nozzle. Set on Manual for 25 minutes. Naturally release pressure for 5 minutes then release any remaining pressure. Open lid and stir in cooked noodles.

Meatloaf and Mashed Potatoes – Pressure Cooker

1 1/2 # ground beef
1 chopped onion
salt and pepper to taste
3 T milk
2 T brown sugar
3 T butter
Salt

2 eggs
1/4 c ketchup
1 c oatmeal
2 T Worcestershire sauce
6-8 small potatoes, cleaned
3 T milk
1 c of water

In the bottom of your Instant Pot, place your potatoes so that they are level. Put in the metal rack on top of the potatoes pour in one cup a water and set aside. In a medium sized bowl, stir together the beef, eggs, oatmeal, ketchup, salt and pepper, 1/2 of soup, and 1 T Worcestershire sauce with your hands. Mold and put into a pan or shape and cook on foil on top of the trivet. In a small bowl, stir brown sugar, the rest of Worcestershire sauce, and rest of the soup and pour over top of loaf. Close the lid and make sure the knob is on "sealing." Push the manual button and cook for 25 - 30 minutes. If your meatloaf is thick, you will want to stick with the 30 minutes. When it is done cooking, move the knob over to venting (quick release) and wait for the steam to come out. Remove the pan from the pot. Add butter, milk, salt and pepper on top of the potatoes. Mash to desired texture. Serve with potatoes with meatloaf.

Spaghetti – Pressure Cooker

1 # Lean Ground Beef
1 # Spaghetti Noodles
36 oz Water

1/2 t EACH Salt, Garlic Powder, Onion Powder, Italian Seasoning
1 (24 oz) Jar Spaghetti Sauce
1 (14.5 oz) Can Diced Tomatoes

Set the Instant Pot to sauté and add the ground beef. Add the salt, garlic powder, onion powder, and Italian seasonings. Cook the meat and seasonings, breaking the meat up until it's completely browned. Turn the Instant Pot off. Drain any excess grease from meat if necessary. Break the spaghetti in half and place on top of meat in the Instant Pot. Pour over the spaghetti sauce, diced tomato, and water. Push the spaghetti down with a spoon if necessary, to make sure it is completely covered in liquid. Seal the instant pot and set it to manual mode, high pressure, 8 minutes cooking time. When the time is up, use manual quick release to open the Instant Pot. Stir the spaghetti well.

Beef Gyros with Tzatziki Sauce – Pressure Cooker

1 1/2 lbs. beef chuck roast or beef cross rib roast, sliced into thin quarter inch strips across the grain	
1 large onion, sliced very thinly	2 T olive oil
2 t garlic powder	2 t oregano
3/4 t salt	1/2 t pepper
2 T fresh lemon juice	1/3 c beef broth
Salt and pepper, to taste	Soft pita bread
Lettuce Tomatoes	

Add beef, onion, oil, garlic powder, oregano, salt, pepper, lemon juice and broth to the Instant Pot. Cover and turn the valve to “sealing.” Press manual/pressure cook button and set the timer for 25 minutes (high pressure). Once the time is up let the pot sit undisturbed for 15 minutes. Then move the valve to venting. Open the pot and stir. Season to taste with salt and pepper. Make the tzatziki sauce. Combine yogurt, cucumber, dill, salt and garlic in medium bowl. Stir until creamy and combined. Salt and pepper to taste. Serve beef over pita folds with Tzatziki sauce, onions, tomatoes, lettuce and feta.

CHICKEN

Hawaiian Chicken – Terena Watson

1/2 c brown sugar	1/2 t salt
2 T corn starch	1/3 c vinegar
1 T soy sauce	1 can pineapple tidbits, untrained
1 green pepper, sliced	1 onion, sliced
3 c cooked rice	4 boneless, skinless chicken breasts

In a sauce pan simmer ingredients (except for rice & chicken) until clear. Place chicken in casserole dish and pour sauce over the chicken. Bake at 350° for 30-40 min.

Honey Lemon Chicken - Maureen Holman

6 chicken breasts	¼ c lemon juice
2 T butter, melted	1 T soy sauce
1/3 c honey	flour

Wash chicken; roll in flour and place on baking pan. Drizzle with butter and bake for 30 min. Mix together honey lemon juice and soy sauce. Pour over chicken and bake for an additional 30 min. Chicken is best to dip in pan drippings.

BBQ, Marinated Turkey Breasts – Lori Worthington

1/2 c soy sauce	1/4 c oil
1 c Sprite	pepper and garlic powder
Turkey breasts sliced 1/2" thick	

Combine all and marinade for 2 hrs. to overnight. Grill 3 min on each side.

Stove Top Chicken Casserole – Kraft Foods

2-3 c chicken, cooked & diced	1 small pkg. Stove Top Stuffing, prepared
1 can cream of chicken soup	1 can milk
1/2 c sour cream	
1 pkg. Frozen broccoli or other frozen veggies, cooked & drained	

Put broccoli on the bottom of a baking dish, and then add the chicken. Combine in a separate bowl the soup, milk & sour cream, then pour it over the chicken. Top with prepared stuffing & bake at 350° for 20-30 min.

Cream Cheese Chicken

3-5 chicken breasts	1 can cream of chicken soup
1 can chicken broth	1 pkg. Italian dressing mix or onion soup mix
1-8 oz. pkg. cream cheese	parsley

Season chicken and brown in a small amount of oil. Add the remaining ingredients and simmer over a med/low heat for 30 min. Serve over rice or egg noodles.

Chicken Alabam – Joann Holman

8 chicken breasts	1/3 c flour
1/2 t paprika	1/2 t salt
Dash of pepper and thyme	5 T butter
1/4 c onion, chopped	1 c chicken stock
1/2 c half and half	1/4 t lemon juice
1 T pimentos	

Dredge chicken with mixture of flour and seasonings. Brush chicken with melted butter and brown in oven. Sauté onion for 5 min. Stir excess flour from dredging chicken to stock and add to onions, cooking until thickened. Add lemon juice and pimentos. Pour sauce over chicken in casserole dish. Cover and bake at 325 for 1 1/4 hrs.

Mushroom Chicken – Joann Holman

1/2 c flour	4-6 chicken breasts halves
1 t salt	1/4 c butter
1/8 t pepper	4 c chicken broth
1 onion, finely chopped	1/4 c butter
8 oz. mushrooms, sliced	8T seasoned flour mixture
4 T lemon juiced	1 c milk or cream

Combine 1/2 c flour with salt and pepper. Coat chicken in flour mixture and brown in 1/4 c butter in skillet. Remove from skillet and put in a casserole dish. Sauté onions and mushrooms in 1/4 c butter. Stir in flour mixture and cook for one minute. Add broth and cook until smooth. Add lemon and milk/cream. Pour over chicken and bake covered for one hour. Gravy is served over mashed potatoes.

Chicken Rolls – Pampered Chef

4 c chicken, cooked and chopped	4 oz. cream cheese, softened
2 pkg. crescent rolls	butter flavored cooking spray
1 c butter cracker crumbs	

Combine cooked chicken and cream cheese. Unroll the crescent rolls and lay them out on the counter. Place about 2 tablespoons of the chicken mixture at large end of roll. Fold the ends in and roll up like a burrito, making sure to seal the ends. Spray a baking sheet and preheat oven to 400°. Spray the rolls with butter spray and roll in bread crumbs. Place on sheet and bake for 15-20 minutes, until golden brown.

Fajitas

3 cloves garlic, minced	1/4 c cilantro
1/4 c orange juice	3 t olive oil
1 T lime juice	1 t oregano
2 t chili powder	1 t dry mustard
1 t salt	1 t cumin
1/2 t coriander	

Blend all in a blender until smooth. Pour over chicken and chill 1-2 hours. BBQ and serve with grilled 2 sliced red onions and 4 sliced peppers.

Sour Cream Poblano Chile Chicken Enchiladas

10 small soft flour or corn tortillas	3 T flour
3 T butter	1 onion, diced
1 c chicken broth	1 c sour cream
2 garlic cloves, minced	1 c half and half
2 1/2 c shredded and cooked chicken	2 c Monterey Jack cheese – shredded
2 Pablano chilies, roasted/peeled/seeded/chopped	½ t salt
½ t cumin	

Preheat oven to 350°. Melt butter in a pan over medium heat. Cook onions and garlic. Stir in flour and whisk for 1 minute over heat. Add broth and half and half then whisk together. Cook over heat until it's thick and bubbles up. Take off heat and add in sour cream and chilies and seasonings. Mix with a hand blender. (Be careful it's not too hot or the sour cream will curdle). Combine shredded chicken and 1 cup of cheese. Fill tortillas with the chicken/cheese mixture. Pour some of the sauce into a greased 9×13 pan. Put rolled filled tortillas in pan and pour mixture over enchiladas and add remaining cheese to top. Bake in oven for 20-23 minutes.

Oven Baked Chimichangas - Kathy Clark

2/3 cup salsa	1 t. cumin
½ t. oregano	2 cups shredded chicken or beef
1 cup cheese	2 green onions or a little regular diced onion
6 flour tortillas	1 T. melted butter

Mix first 6 ingredients. Put ½ cup of mix on tortillas, fold sides in then roll from bottom. Place seam-side down on cookie sheet and brush with butter. Bake at 400° for 30 minutes.

Cashew Chicken

½ # chicken breasts, cubed	½ T each: soy sauce, corn starch & sesame oil
1 t garlic, minced	1 onion, diced
1 c celery or zucchini diced	1 c carrot, diced
1 ½ T oyster sauce	1 t soy sauce
1 T brown sugar	3 T oil
¼ c water	1 c cashews

Marinate chicken in ½ T soy sauce, cornstarch and sesame oil. Cook over hot oil in a skillet until fried and remove. Add more oil and saute veggies. Add water and lid to steam. Combine soy sauce, oyster sauce and brown sugar in a bowl add to veggies. Add chicken and cook and stir to incorporate. Add cashews and serve over rice.

Haystacks – Maureen Holman

¾ cup butter	2 cups half-and-half
¾ cup flour	3 cups cubed, cooked chicken
2 tsp salt	cooked white rice
¼ tsp pepper	3 cups well-seasoned stock

Melt butter. Add flour, salt and pepper. Cook on low, stirring until smooth. Add stock and half-and-half. Stir until well blended. Add chicken and stir until thickened. Layer white rice, creamed chicken and choice of toppings. Yield 6 – 8 servings.

TOPPINGS:

Green onion	Coconut	Tomatoes	Almonds	Green pepper
Chow Mein noodles	Shredded carrots		Pineapple Tibbets	Craisins Celery

Winger's Sticky Fingers

1-25 oz pkg frozen, breaded chicken tenders

½ c water

¾ c Frank's Hot Sauce

2 c brown sugar

Prepare chicken according to package. Heat hot sauce, water and sugar in a sauce pan until sugar is dissolved. Pour sauce over chicken and serve.

Slow Cooker Philly Chicken Sandwich

3 # chicken breasts

2 red peppers, sliced

1 T seasoned salt

2 red peppers, sliced

1 onion, sliced

Put everything into slow cooker and cook on low for 8 hours. Serve on French bread rolls. Dutch Oven

Slow Cooker Butter Chicken

1 T oil

1 onion, minced

1 can tomato paste

1 t curry powder

½ t ginger powder

3 # boneless, skinless chicken thighs cut into 2" pieces

1 c milk

4 cloves of garlic, minced

1 can coconut milk

2 T flour

½ t chili powder

salt and pepper to taste

2 T chopped cilantro leaves

1 t Gram Marsala (Indian spice)

Heat oil in skillet and brown chicken. Remove chicken and cook onions and then add garlic. Stir in milk, paste, flour, curry, chili, ginger, gram marsala and cook until lightly thickened. Season with salt and pepper. Place chicken in slow cooker and pour sauce over the top and gently stir. Cover and cook on low for 5 hours. Serve over rice and top with cilantro.

Turkey – Jeanette Meisenbacher

Medium size turkey, backbone removed and brined

2 bay leaves

1 ½ c water

1 c milk

¾ t thyme

¾ t basil

1 onion, quartered

6 garlic cloves, crushed

potatoes, peeled and sliced

¼ c butter, melted

¾ t sage

In Dutch oven cook turkey with water, onions, garlic and bay leaves. After one hour add new coals and mix herbs with butter. Pour over turkey and cook for another hour. Add new coals and potatoes, and cook for one more hour. Pull the turkey to rest. Pull the bay leaves and mash the potatoes with the remaining fluid.

Slow Cooker Turkey Breast

1-6 # boneless turkey breast

¾ c water

2 t garlic powder

1 t oregano

1 onion, sliced

1 packet dry onion soup mix

1 t parsley

1 t basil

Place onion on the bottom of a greased slow cooker. Place turkey on top of onions. In a small bowl mix remaining ingredients and sprinkle on top of the turkey. Cook on low for 8-9 hours. Remove turkey and onions. Thicken gravy dripping with corn starch and serve.

Chicken Enchiladas – Pressure Cooker

3 boneless chicken breasts – cooked in pressure cooker with ½ c water for 10 min, cooled and shredded
1-8 oz pkg cream cheese
1 can green chilies or 1 jalapeno
Combine all and pressure cook for 4 minutes and then instantly release. Use over rice or roll in tortillas.

1 pint salsa
cilantro

Whole Roasted Chicken – Pressure Cooker

1 whole chicken
Seasonings of choice

1 cup water

Place one cup of water in your Instant Pot and place your chicken right inside. You can place your chicken on a steam rack depending on how big your chicken is. Add any seasonings you want on top of your chicken (this is optional). Put the lid on and set the Instant Pot to Manual (if you don't have a manual button, put it on pressure cook or high pressure) and adjust the time. For a thawed 3 to 4-pound chicken set the time for 30 minute or a frozen 3 to 4-pound chicken set the time for 50-60 minutes. Sometimes I like to let my chicken stay in the pot and steam to release naturally for 15 minutes. But if you are in a hurry, turn the knob to venting and let the steam release. Then pull out the chicken. If you want your chicken to be browned, put it in the oven on broil for a few minutes until the skin is browned and crisp.

Butter Chicken – Pressure Cooker

2 # chicken breast, cut into 1/4-inch pieces
2 t of Garam Masala
2 t of Curry Powder
1 t of Ground Ginger OR 2 t fresh ginger
1 C of Chicken Stock
1 Onion Minced
Salt to taste

½ c Butter
1 t of Cayenne Pepper optional
1 t Ground Cumin
1 Can of Coconut Milk
1-6 oz Can of Tomato Paste
5 Garlic Cloves Minced
2 T Corn Starch 1 T Water

Turn Pressure Cooker on Sauté Mode or press Chicken. Place stick of butter into the pot and let it fully melt until it becomes foamy and smells amazing. Toss in onions and garlic and cook until halfway done, then add the coconut milk, chicken stock and tomato paste. Mix thoroughly. Add the Curry Powder, Ground Cumin, Ginger, Cayenne Pepper, Garam Masala, and salt to taste. Place frozen or thawed chicken in the pot and cover with sauce. Cook on Manual for 15 minutes or cook meal using Chicken/Meat button. Once finished let sit in pot for 10 minutes. If lid has not unlocked release the excess steam and remove the lid. Mix the cornstarch and water together and then add to the pot, mix well. Let pot boil until sauce is thickened.

Bacon Chicken Ranch Sliders – Pressure Cooker

2-3 boneless skinless chicken breasts, cooked with 1 cup water
8-oz cream cheese
5 oz. bacon, cooked and broken into pieces
6 rolls or buns

12-oz dry ranch dressing mix
1 1/2 c shredded cheese

Place your chicken in the pressure cooker with 1 cup of water. Cook on high for about 10 min, rest 10 min and then quick release. When done, drain the chicken broth. Shred chicken and add cream cheese, ranch dressing mix, and cooked bacon pieces. Stir well then put on sliced rolls. Top with cheese and stick under the broiler just until cheese is melted. Watch closely – it only takes about 45 seconds.

PORK

Sausage & Rice Casserole (Dad's Specialty)

½ lb sausage, browned & drained	3 cups water
Celery, diced	2 c instant dry rice
1 lg. pkg. dry Lipton Chicken Noodle Soup	

Combine all but celery and simmer for 10 min. Add celery and cook covered for 5 min.

Tomato Pork Chops – Terena Watson

1/3 c catsup	1-1/4 c water
1 onion, chopped	4 pork chops
2 c egg noodles, cooled	1 T shortening

Brown chops in shortening. Mix catsup, water, onion & cooked noodles. Pour into casserole dish and place chops on top to bake at 350° for 30 – 40 min.

Apple Pork Chops

4 chops	seasoning salt
2 large apples, peeled and sliced	2T brown sugar
2 T butter	

Season chops with salt. Brown in oil in a shallow skillet. Remove chops and add the remaining ingredients and top with chops. Cover and cook for 20 min, stirring and rotating the chops.

Scalloped Pork Chops – Kathy Clark

6 small pork chops, seasoned and browned	1 box scalloped potatoes
2 c boiling water	2 T butter
1 can cream of chicken soup	2/3 c milk
2 c frozen veggies	1 t Worcestershire sauce

Combine boxed potatoes, butter, water, soup, milk and Worcestershire sauce. In a 9x13 pan layer chops and top with veggies and potatoes. Bake uncovered at 350° for one hour.

7 Layer Casserole – Terena Watson

1-1/2 c cooked rice	1-1/2 c cubed ham
1 onion, chopped	1 can cream of mushroom soup
1/2 can milk	1-1/2 c chopped broccoli, cooked & drained
2 slices of bread made into coarse bread crumbs	grated cheese

In a buttered baking dish layer rice, ham, onion & broccoli. In a separate bowl, combine soup, cheese, & milk. Spread over broccoli & top with crumbs. Bake at 375° for 20 min.

Root Beer Pork Roast – Shauna Ruckman

4 # shoulder pork roast	1 can root beer
-------------------------	-----------------

1 lg. bottle BBQ sauce

Cook roast with root beer in a crockpot for 6 hours. Drain, shred, add BBQ sauce and continue to cook.

Pulled Pork

5 # boneless pork butt shoulder	1 ½ t smoked paprika
2 t black pepper	1 t cayenne pepper
1 t thyme	1 t garlic powder
½ t salt	1 c water

Combine all seasonings and rub over roast. Place in slow-cooker. Add water. Cover and cook on low for 6-8 hours. Remove and rest for 10-15 min and shred.

Café Rio Sweet Pork

6 # shoulder pork roast	1-16 oz. bottle taco sauce
1 can coke	2 c brown sugar

Combine taco sauce, sugar and coke. Pour over the roast and roast in the oven at 350° for 2 -3 hours or crock pot it for 5-6 hours. Shred and put the pork back into the sauce.

Chile Verde – Lori Worthington

Pork pieces	1 lg. can green enchilada sauce
1 can green chilies	1 t cumin
1 diced onion	1 t garlic

Brown pork in oil and then add onions and chilies. Add the rest and cook until thick.

Ham and Swiss Baked Sliders – Kraft Foods

24 good white dinner rolls	24 pieces good honey ham
24 small slices Swiss cheese	1/3 c mayonnaise
1/3 c miracle whip	

Sauce

1 1/2 T yellow mustard	1/4 c butter, melted
1 T minced onion	1/2 t Worcestershire sauce

In a small bowl, mix together mayonnaise and miracle whip. Spread onto both sides of the center of each roll. Place a slice of ham and a slice of Swiss inside of each roll. Close rolls and place them into a large baking dish or heavy cookie sheet. Place very close together. For the sauce, in a medium bowl, whisk together all of the poppy seed sauce ingredients. Pour evenly over all of the sandwiches. You do not have to use all of the sauce! Just use enough to cover the tops. Let sit 10 minutes or until butter sets slightly. Cover with foil and bake at 350° for 12-15 minutes or until cheese is melted. Uncover and cook for 2 additional minutes or until tops are slightly brown and crispy. Serve warm.

Loaded Mashed Potato Casserole

8 medium potatoes, peeled, chopped and boiled until tender	
1/4 # bacon, cooked until crispy and diced	¼ # ham, diced
3 T butter	4 oz. cream cheese
½ t season salt & pepper	¼ c sour cream
1 can cream of mushroom soup	1 ½ c shredded cheese, grated

Preheat the oven to 350. Pour hot cooked potatoes into standing mixer. Add butter, cream cheese, sour cream, milk and seasonings. Mix and then add the remaining ingredients. Pour into 9x13 pan and bake for 30 min.

SEAFOOD

Clam Sauce Spaghetti – Joann Holman

1 onion, chopped	2 t garlic powder
1/4 c butter	1/3 c flour
1 c milk	1 cup half & half
2 cans chopped clams with juice	1 T parsley
1/2 t basil	1 1/2 t salt
Dash of pepper	

Cook onion in butter until tender. Add flour and cook for 1 minute. Add milk/half & half to make a sauce. Add the rest of the ingredients & cook until thickened. Serve over pasta.

Halibut au Gratin

1 # halibut	3 T onion, celery, and carrot, chopped
1/4 t salt	6 T butter
6 T flour	1/2 t salt
1/4 t pepper	2 1/2 c milk
1/2 c parmesan cheese	2 c cheddar cheese, shredded
2 T pimientos	

In a large frying pan, place halibut pieces in a single layer; spread veggies over them. Add 1/4 t salt to 1/2 c water and pour over the veggies. Cover and steam about 20 min. Turn fish after 10 min. Remove fish and scrape off the veggies. Break fish into large chunks. In the meantime, make a white sauce, reserving the cheese and pimientos. Spoon in some sauce in a 2 qt. dish. Layer the fish chunks over the sauce, then the cheese. Cover with remaining sauce. Sprinkle with pimientos. Bake at 350° for 30 min, do not overcook.

Tuna Cakes – Kraft Foods

2 cans tuna, drained	1 pkg. stove top stuffing mix
1 c cheddar cheese, shredded	½ c shredded carrots
1/3 c mayo	¾ c water

Mix all of the ingredients. Cover and refrigerate for 10 min. Spray large skillet with cooking spray. Scoop tuna mixture using 1/3 c for each cake. Flatten and cook on each side for 3 min.

BBQ Sauce for Salmon – Aaron Ruckman

1 lemon, sliced	1 onion, sliced
¼ c vinegar	1-1/2 t salt
¼ t pepper	2 T sugar
1 T yellow mustard	1/4 t cayenne
2 T butter	2 T Worcestershire sauce
1 t liquid smoke	½ c ketchup

Combine all ingredients except ketchup, Worcestershire, and liquid smoke and saucepan and simmer for 20 min. Remove lemon and onion slices. Add remaining ingredients and baste on BBQ salmon.

MISCELLANEOUS

Fettuccini Alfredo

2 c cream
1/4 t pepper
salt to taste

1/2 c Parmesan cheese
1/4 t garlic powder

On a medium heat reduce cream in a saucepan until hot. Add cheese and seasonings, reduce heat and continue to cook until thickened. Immediately stir in cooked fettuccini and serve.

Fish Taco Sauce

1/2 c plain yogurt
1/4 c sour cream
1 jalapeno pepper, minced
1/2 t oregano
1/2 t dried dill weed
1/2 c cilantro, chopped

1/4 c mayo
1 lime, juiced
1 t capers, minced
1/2 t cumin
1 t cayenne pepper

Mix all and chill.

Enchilada Sauce – Sue Ruckman

3 T oil
2 T chili powder
2-20 oz. cans tomatoes
1/4 t cumin
Salt to taste

2 T flour
2 c beef broth
1/2 t oregano
1/4 t garlic powder

Follow in order and simmer for 15 min.

Blender Enchilada Sauce

1/2 c onion, chopped
2 T chili powder
2 t cumin
2-8 oz cans tomato sauce

3 garlic cloves
1 t salt
1 c water or chicken stock

Put everything in a blender and blend until thickened but smooth.

Café Rio Rice

1 c rice
2 gloves garlic, minced
1-15 oz. can of chicken broth
3 T fresh cilantro

1 t butter
1 T lime juice
1 c water (only if cooking on the stove)
2 t sugar

Combine everything in a rice cooker and cook.

Honey Butter

1 c. butter, room temperature

1/4 c. honey

1 c. powdered sugar

2 tsp. ground cinnamon

Using the whisk attachment on your stand mixer, or using a hand mixer, whip the butter so it's nice and creamy. Add the powdered sugar and mix it all in. Then add the honey and the cinnamon. Mix well. Store in the fridge or at room temperature, if using soon. Serve at room temperature.

Funeral Potatoes

28 oz. Frozen shredded hash browns

1 can cream of mushroom soup

1 t pepper

1 c cheddar cheese

2 c corn flakes, crushed

1 can cream of chicken soup

16 oz. sour cream

1/2 c butter, melted

1/4 c butter cubed

Mix everything but corn flakes and butter in cubes in a 9x13 pan. Top with corn flakes and dot with butter. Bake uncovered for 45 min.

Baked Beans

2 15 oz. cans of pork and beans

2 15 oz. cans of pinto beans, drained

1 onion, diced

1/2 red pepper, diced

1 c ketchup

2 T liquid smoke

1 15 oz. can of red kidney beans, drained

1/2 # ground sausage

1/2 # bacon, cooked crispy and diced

1 can tomato paste

1/2 c brown sugar

Tabasco sauce to taste

Brown sausage & drain. Add onion and cook until tender. Add the remaining ingredients in a 5-quart pan. Cook covered for 2 hours in a 300-degree oven with the lid. Remove the lid and cook for 2 more hours at 250°.

Lemon Rice - Renee Fleming

1 c Basmati rice

2 c chicken broth

1/4 c fresh lemon juice

1 t dried parsley

2 t dried onion

1 t sugar

1/2 t granulated garlic

1 t grated ginger, optional

Rinse rice until water runs clear, drain. Pour chicken broth into a sauce pan. Add remaining ingredients to broth. Bring rice to a boil, cover, turn heat down to low. Simmer 18-20 minutes. Remove from heat and fluff with fork.

Christmas Sandwich Loaf - Sue Ruckman

1 loaf sandwich bread, sliced long wise

2-8 oz. pkg. Cream cheese, softened

1/2 bottle mayo (approximately)

6 eggs, hard boiled and mashed

Mustard

Salt and pepper

evaporated milk

1/2 c ham or spam, diced

onion, diced

celery, diced

1 can olives, chopped

Stack bread 6 slices high. Trim crusts all at one so they will be even.

Layer #1: Mix some mayo and ham. Layer #2: Mix eggs, mayo, mustard. Layer #3: Mix olives, celery, onion and mayo. Frosting: Beat cream cheese and thin with milk for spreading consistency.

Spread layers on bread and frost top and sides. Chill.

Mac & Cheese – Pressure Cooker

4 c water

1 # macaroni

1 c cream

½ t garlic salt

4 T butter

½ t salt

2 c cheddar cheese, shredded

Combine water, butter, macaroni and salt. Pressure cook 4 min on high. Sit for 5 minutes then release the pressure. Stir in the cream, cheese and garlic salt.

BREAKFAST

Crepes

4 eggs	2 1/4 c milk
1/2 t salt	1/4 c oil
2 c flour	

Mix all in a blender. Cook on hot grill, turning once.

Single Waffle (By weight/scale only)

3.5 oz Krusteaz Mix	0.5 oz Oil	3.5 oz Milk
---------------------	------------	-------------

Quiche – Lori Worthington

1-9: pie crust	3/4 c onion, sliced and sautéed
1 c half and half	3 eggs beaten
1 t Worcestershire sauce	1 T flour
1 t salt n' spice or seasoned salt	4-6 slices bacon, cooked and crumbled
1/2 c ham (sautéed with onions)	1/4 t dry mustard
1/2 c Swiss cheese, grated	1/2 c cheddar cheese, grated

In the bottom of the pie shell, layer onions, ham and cheese. Mix the other ingredients in a bowl (excluding bacon) and pour over cheese layer. Top with bacon and bake at 325° for 60 min.

Buttermilk Syrup

3/4 cup butter	1 1/2 cup sugar
3/4 cup buttermilk	1 1/2 t. baking soda
1/2 t. vanilla extract	

In sauce pan melt the butter, than add the sugar and buttermilk. Bring to a boil. Then add in the baking soda, and vanilla.

Maple Syrup

2 c sugar	1 c water
1 t Mapleine or maple extract*	1 t butter extract

Microwave directions: Combine all ingredients in a 3-cup capacity microwave-safe measuring cup or bowl. Cook 3 minutes. Remove from microwave and stir for 30 seconds for sugar to dissolve.

Brown-Sugar Glazed Bacon

16 slices bacon (about 1 #)	1-1/2 t black pepper
1/3 c brown sugar	

Preheat oven to 350°. Line two 10-by-15-inch rimmed baking sheets with parchment paper; place a wire rack on top of each sheet. Arrange bacon in a single layer on the two racks. Evenly sprinkle with pepper and sugar. Bake until bacon is crisp and browned, rotating sheets halfway through, 30 to 35 minutes.

Bacon Omelet Roll – Kraft Foods

12 eggs, beaten	8 slices bacon, cooked & diced
1 c milk	1/3 cup flour (Gluten-free works great)
1 cup (5 oz.) diced ham	1 cup (4 oz.) Cheddar cheese, shredded
Salt & pepper to taste	

Preheat the oven to 350°. Line a large (10"x15") cookie sheet with parchment paper, pressing it into the corners & spray paper with Pam. Whisk together the eggs, flour & pepper, thoroughly integrating the flour (i.e. no clumps). Gently pour the egg mixture into the pan and then sprinkle the ham & bacon evenly throughout. Bake for 16-18 min, until the eggs no longer jiggle and the top is slightly wet. Top with cheese and bake for 2 more minutes, until melted. Remove from oven and roll, starting from one of the long ends, gently lifting the paper to help you roll. Slice and serve immediately.

Buttermilk Pancakes - ATK

3 c flour	3 eggs, separated
3 T cornmeal	1 c milk
1 t baking soda	2 c buttermilk
1-1/2 t baking powder	6 T butter, melted
2 T sugar	1-1/2 t vanilla

Mix dry ingredients and set aside. In a large bowl whip egg whites, milk & buttermilk until frothy. Separately mix egg yolks, butter & vanilla. Slowly add the dry ingredients into the mixer with the whites/milk mixture. Scrape sides & add the butter/yolks mixture. Cook over a medium-high heat.

Whole Wheat Blender Pancakes

1 1/4 c wheat kernels	1 1/2 c milk
2 eggs	1/3 oil
1 t salt	2 T honey
1 T baking powder	

In a blender combine wheat and 1 c milk and blend for 2 min. Add 1/2 c milk and blend for 2 more min. Add all but baking powder and mix then add baking powder just before cooking. Pour batter onto hot griddle or waffle iron.

German Pancakes – Sue Ruckman

8 (16) eggs	1 (2) cup half & half
1/2 (1) cup milk	2 (4) cup flour
1 (2) Tbsp sugar	1/2 (1) tsp salt

Preheat oven to 475°. Beat ingredients until smooth. Pour into well-greased (or sprayed) pie pan(s). Bake 20-25 min or until lightly golden. Carefully remove with hot pan holders. Serve immediately, topping with melted butter, jam, fruit or powdered sugar.

Oatmeal – ATK

Serves 3-4

2 c water, boiling

2 c milk, warmed

2 T butter

¼ c steel-cut oats

¾ c old-fashioned rolled oats

Heat butter in a large sauce pan and sauté oats in the butter until lightly toasted, about 2 minutes. Add the liquid and heat until boiling. Reduce to a medium-low, simmer until thickened and resembles gravy, about 30 - 40 minutes. Allow to cool and thicken for 5 minutes. Oatmeal can also be cooked in a pressure cooker on high for 5 minutes with a natural pressure release.

The Ultimate Pancake Mix – ATK & Loraine Holman

Makes about 6 cups of ATK mix

2 cups all-purpose flour	2 cups cake flour
1 cup non-fat milk powder	3/4 cup malted milk powder
1/3 cup sugar	2 Tbsp baking powder
1 tsp baking soda	12 Tbsp (1 1/2 sticks) butter, cut into 1/2 -inch pieces

Process all ingredients in food processor until no lumps remain and mixture is texture of wet sand, about 2 minutes. ATK mix can be kept in freezer in airtight container for up to 2 months.

Whisk 2 cups ATK mix, 1 cup Krusteaz mix, 1 egg, 1 cup water & 1 cup buttermilk in large bowl until smooth. Pour ¼-cup portions of pancake batter onto lightly oiled large nonstick skillet or griddle and cook over medium-low heat until golden brown, about 2 minutes per side. Repeat with remaining batter as desired. Serve.

Baked French Toast Casserole – Maureen Holman

1 loaf French bread,	8 eggs
2 c half & half	1 c milk
2 T sugar	1 t vanilla
¼ t cinnamon	¼ t nutmeg
Dash salt	Praline Topping

Arrange slices in a generously buttered 9x13 flat baking dish overlapping the slices. In a large bowl, combine the eggs, half & half, milk, sugar, vanilla, cinnamon, nutmeg and salt. Whisk until blended but not too bubbly. Pour mixture over the bread, making sure all are covered evenly with egg mixture. Spoon some of the mixture between the slices. Cover with foil and refrigerate overnight.

The next day, preheat oven to 350°. Spread praline topping evenly over the bread and bake uncovered for 40 minutes, until puffy and lightly golden. Serve with maple syrup or Creamy Cinnamon Syrup.

Praline Topping

1 c butter, softened	1 c brown sugar
1 c chopped pecans	2 T light corn syrup
½ t cinnamon	½ t nutmeg

Combine in a medium bowl and blend well.

Creamy Cinnamon Syrup

1 c sugar	1 c water
1 c light corn syrup	1 t cinnamon

Bring ingredients to a boil. Cover and simmer for 5 minutes. Cool and add 1 cup cream.

Country Gravy – Rob Holman

3 tsp Unsalted Butter	1/3 cup Chicken Gravy mix
½ white onion, <u>finely minced</u>	1 cup water
2 Tbsp flour	2/3 to 1 cup Whipping Cream
1 can (14.5 oz) Chicken broth	6-8 oz cooked/crumbled sausage (<i>Optional</i>)
Salt & Pepper, to taste	

In a large skillet, melt the butter & cook the onions until translucent. Add the flour and create a roux. Add the can of broth and whisk together until smooth. Thoroughly mix together the gravy mix & water in a cup then add it to the pan and bring it all to a boil. Mix in 2/3 to 1 cup Whipping Cream and black pepper to taste. If adding sausage, do so before adding any additional salt. (I typically don't add any additional salt when adding sausage). Simmer until close to desired thickness, as gravy will continue to thicken as it cools.

The Best Breakfast Casserole

24 oz frozen, shredded potatoes

2 c half and half

½ t black pepper

1 ½ c pepper jack cheese, shredded

12 eggs

1 t seasoned salt

1 ½ c cheddar cheese, shredded

2 c chopped ham or cooked sausage

Grease 9x13 pan. Add potatoes, sprinkle with salt and pepper. In a large bowl combine eggs, half and half seasoned salt, cheeses and ham/sausage. Cover with foil and chill for 2 hours to overnight. Bake covered at 375 for 90 min. Rest for 10 min before serving.

BREADS

White Bread – Bread Maker – Gwen Holman

	2# loaf	1½# loaf
Warm water	1 1/3 c	1 c
Bread flour	4 c	3 c
Sugar	1/4 c	3 T
Powdered milk	2 T	1 ½ T
Salt	1 t	1 t
Butter/oil	2 T	1 ½ T
Yeast	1 T	2 t

Mix in bread maker. Place in one loaf and rise until doubled. Bake at 350° for 35 min. Take bread out of oven and lightly spray with water to soften top.

Angel Biscuit Rolls (Makes 9 biscuits)

2 Tbsp warm water (110° F)	½ tsp Baking Soda
1 tsp Active Dry Yeast	¾ tsp salt
12 oz All-purpose flour (~2½ cups)	3 oz <u>cold</u> Butter-flavor Crisco (~½ cup)
2 Tbsp sugar	1 cup <u>warm</u> buttermilk
1½ tsp Baking Powder	1 Tbsp butter, melted

Dissolve yeast in warm water. Sift flour in with other dry ingredients, then cut in shortening. Add buttermilk and dissolved yeast and mix until formed. Roll into a 3" diameter cylinder and mark out 9 even sections, then carefully cut with a serrated knife & gently place into 9 x9 pan. Brush tops of biscuits with melted butter. Allow time to rise (if preferred) then bake at 400° F for 15-20 minutes.

Pizza Dough – Sue Ruckman

2 c milk at room temp	3 T sugar
¼ c olive oil	2 t salt
2 T yeast	5 c flour

Mix all but flour. Add 4 1/2 c flour and knead 5 min. adding more flour as needed to make satin smooth dough. Spread with hands and roll out for 2 pizzas. Bake at 425° for 15 min. Calzones = 5 oz. for adults and 3 oz. for kids (half the recipe for just our family).

Dinner Rolls – Launa Haslam

1/2 c butter	1 ½ c milk
½ c water	½ c sugar
2 eggs	5 ½ c flour
2 T instant yeast	2 t salt
2 T gluten	

In the microwave heat butter, milk water and sugar for about 2-3 min. Pour into Mixer using a dough hook add eggs and half the flour. Mix for 2 minutes and then add the yeast, gluten and salt. Continue mixing adding flour then mix for 11 min on high. Let rest for 5 min. Form into rolls and let raise for about 15 min or until puffy. Bake at 375° for 10-12 min.

Fry Bread (Scones)

4 c flour
1 t salt
1 T oil or shortening

1 T + 1 t baking powder
2 c warm water or milk
oil for frying

Combine all but oil and knead until smooth. Rub oil over the dough. Cover and let sit for about 30 min. Roll out enough dough to fit in the palm of your hand in a circle about 1/8" thick (smaller in size for scones.). Deep fry in hot oil.

Hamburger Buns – Joann Holman

1 c milk
1 c water
2 T butter
1 T sugar
1 t salt

5-1/2 c flour
1 T instant yeast
1 egg yolk
1 T water

Combine milk, 1 c water, butter, sugar and salt in saucepan; bring to boil. Remove from heat and cool briefly. Combine liquid, flour and yeast in a mixer and mix for 8 min. Put in greased bowl, covered with plastic wrap and let rise for 1 hr. Punch down and divide into 12 portions. Make tight ball out of the dough. Place on baking sheet. After they have relaxed for a min, flatten each ball with the palm of your hand until it is 3-4" wide. Set rolls aside until they have doubled, about 20 min. Preheat oven to 400°. Mix egg and water together; brush rolls. Bake both pans at the same time, rotating the pans half of the way through baking; bake for 20 min.

Orange Butter Rolls – Sue Ruckman

1 T yeast
1 c sugar
6 T butter, melted
2 eggs, beaten

1/4 c warm water
1 t salt
1/2 c sour cream
3-3/4 to 4 c flour

Combine all but flour. Add flour slowly while kneading.

Filling: 3/4 c sugar
2 T grated orange rind

3/4 c coconut
1 T butter, melted

Combine all but butter. Roll out rolls into circle and brush with butter then sprinkle with filling. Cut into 12 wedges and roll up starting with the wide side. Place into 9x13 pan and raise until doubled. Bake at 350° for 25-30 min. Leave in pan and pour hot glaze over rolls then sprinkle with more coconut.

Glaze: 3/4 c sugar
1/4 c butter

1/2 c sour cream
2 T fresh orange juice

Combine and boil for 3 min, stirring occasionally.

Bread Sticks – Olive Garden

1 1/2 c warm water
4 1/4 c flour
2 T sugar

1T instant yeast
2 T butter, melted
1 t salt

Topper
1/2 c butter, melted

2 t garlic powder

1 t salt
Combine everything and knead until smooth – do not over knead. Grease a cookie sheet. Pull pieces of dough and roll into strips. Cover the dough and let sit in a warm place for 45 min to an hour. Place in a pre-heated 400° oven and cook for 6-7 min then brush with butter and continue to bake for 5-8 more minutes.

Naan

1 (.25 oz.) pkg. dry instant yeast (2¼ tsp)
¼ c sugar
1 egg, beaten
4 ½ c bread flour
¼ c butter melted

1 c warm water
3T milk, warm
2 t salt
2 t garlic, minced

In a large bowl, dissolve yeast in warm water. Stir in sugar, milk, egg, salt, and enough flour to make a soft dough. Knead for 6 to 8 minutes on a lightly floured surface, or until smooth. Place dough in a well oiled bowl, cover with a damp cloth, and set aside to rise. Let it rise 1 hour, until the dough has doubled in volume. Punch down dough, and knead in garlic. Pinch off small handfuls of dough about the size of a golf ball. Roll into balls, and place on a tray. Cover with a towel, and allow to rise until doubled in size, about 30 minutes. During the second rising, preheat grill to high heat. At grill side, roll one ball of dough out into a thin circle. Lightly oil grill. Place dough on grill, and cook for 2 to 3 minutes, or until puffy and lightly browned. Brush uncooked side with butter, and turn over. Brush cooked side with butter, and cook until browned, another 2 to 4 minutes. Remove from grill, and continue the process until all the naan has been prepared.

Beignets

1 c milk
¼ c oil
3 ½ - 4 c flour
½ c warm water

¼ c + 2 T sugar
1 t salt
1 T yeast
1 egg

In a small saucepan, combine milk, 1/4 c. sugar, vegetable oil, and salt. Heat over medium heat until small bubbles form around the edges of the pan. Remove from heat. While the milk is heating, combine the yeast and 1 Tbsp. of sugar with 1/2 c. water. In the bowl of a stand mixer, combine the heated milk and 2 c. flour. Mix, scraping the bowl occasionally, until smooth (about 2-3 minutes). Add the egg and mix until well-combined. Add the yeast mixture. Add enough flour to make a soft dough that slightly sticks to your finger. Roll the dough out on a lightly floured surface into a large rectangle about 1/4" thick. Using a pizza wheel, cut the dough into about 3"x4" rectangles. Slightly separate the dough pieces and cover with a clean cloth. Allow to rise for 30 minutes. Heat 2-3 inches of peanut oil in a large skillet or saucepan to 325°. When the oil is heated, fry the dough pieces for about 90 seconds-2 minutes per side or until they are golden. Carefully remove from the oil and allow to drain on a paper towel-lined baking sheet. Place some powdered sugar in a fine-mesh strainer and sprinkle the powdered sugar generously over the beignets. Serve immediately.

Butterscotch Pull-Aparts aka Monkey Bread

20 thawed Rhodes Dinner Rolls
1 Butterscotch Cook & Serve Pudding Mix (3.5oz)
1/2 c (1 stick) of butter, melted

1 c of packed brown sugar
2 tsp cinnamon
(Optional) 1/2 cup of chopped pecans

Thoroughly spray a Bundt pan. Mix the dry butterscotch pudding mix, brown sugar and cinnamon in a large bowl. Cut rolls into quarters, spritz with water to make them sticky, thoroughly coat each piece in the dry mix and then layer them in the pan. Once 10 rolls are done/the pan is half-way full, drizzle half of the melted butter over them. Once the pan is filled, sprinkle any remaining mix and drizzle the rest of the melted butter all over the top. Cover loosely with plastic wrap and allow them to rise. Cook at 350° for 25-30 minutes.

COOKIES, BROWNIES & BARS

No Bake Cookies

2 c sugar	1/2 c butter
1/2 c milk	3 T cocoa powder
3 c quick oats	1 c coconut
1/2 t salt	1/2 t vanilla

Combine sugar, butter, milk and cocoa powder in heavy saucepan and bring to a rolling boil for 1 min. Remove from heat and quickly stir into dry mixture. Drop by spoonfuls onto waxed paper or foil.

Big and Chewy Oatmeal- Chip Cookies - ATK

3 c flour	1 t salt
1 t baking powder	½ t nutmeg
1 # butter, softened	2 c brown sugar
1-1/2 c white sugar	4 eggs
6 c oats	3 c chocolate chips

Mix dry ingredients and set aside. Beat butter and sugars. Add eggs. Add the dry ingredients. Add oats and chips until just incorporated. Bake at 350° for 12-15 min.

Chewy Chocolate Chip Cookies – ATK

4 C flour	1 t soda
1 t salt	3 sticks butter (3/4 #), melted & cooled
1 c sugar	2 c brown sugar
2 eggs, plus 2 egg yolks	4 t vanilla
3 c chocolate chips	

Preheat oven to 350°. Whisk dry ingredients together. In a mixer with a paddle attachment, beat the butter and the sugars for 2 minutes. Add eggs and beat until fluffy. Add vanilla, scrape the sides and beat for another minute. Add the dry ingredients and mix until incorporated. Add the chips and mix until just combined. Using a cookie scoop, drop onto baking sheets and bake for 11-12 min, cool on cookie sheet for 5 min before completely cooling on cooling rack.

Cakey Chocolate Chip Cookies - Martha Stewart

2¼ cups all-purpose flour	½ teaspoon baking soda
6 Tbsp (¾ stick) unsalted butter	8 Tbsp (1 stick) margarine
¾ cup granulated sugar	¼ cup packed light-brown sugar
1 tsp salt	2 tsp pure vanilla extract
2 large eggs	½ cup <u>Mini</u> Milk Chocolate chips

Preheat oven to 350°. In a large bowl, whisk together the butter with both sugars, then add the salt, vanilla, and eggs. Beat until well mixed, about 1 minute. Add flour baking soda mixture; mix until just combined. Gently stir in the chocolate chips. Drop heaping golf-ball-size balls of dough about 2 inches apart on baking sheet, making 2 dozen. Bake until cookies are golden around the edges and set in the center, 10 to 12 minutes. Remove from oven and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack, and let cool completely.

Snickerdoodles – Sue Ruckman

1/2 c butter	1/2 c shortening
1-1/2 c sugar	2 eggs
2 3/4 c flour	1 t baking soda
1 t baking powder	1 t nutmeg
1/2 t salt	2 t cinnamon
2 T sugar	

Cream butter, shortening and sugar. Add eggs. Then add flour, baking powder and soda, salt and nutmeg. Roll into balls. Combine sugar and cinnamon. Roll balls in cinnamon sugar. Place on baking sheet and cook at 350 for 11-12 minutes. Cool on cookie sheet and then on cooling rack.

Pumpkin Cookies

1 pkg. spice cake mix	1-15 oz. can pumpkin
1 pkg. chocolate chips	

Mix together and drop onto a greased cookie sheet. Bake at 350° for 12-15 min.

Soft Sugar Cookies – Rhonda Palmer

1 c shortening	2 c sugar
2 eggs	1 c sour cream
1 t vanilla	1/2 t baking soda
4 t baking powder	1/2 t salt
4-1/2 c flour	
<u>Frosting:</u> 2# powdered sugar	1-8 oz. cream cheese, softened
1/2 c butter	1 T vanilla

Cream shortening & sugar. Add eggs & beat well. Add sour cream & vanilla. Add dry ingredients (sifted). Roll onto floured surface 1/4" thick. Cut with cookie cutters & place on lightly greased cookie sheet. Bake at 350° for 10-12 min. Cool & frost.

Sugar Cookie Bars – Make it Do Blog

1 c butter, softened	8 oz. cream cheese, at room temperature
1-1/2 c sugar	1 egg
1 t almond extract	1/2 t vanilla
2-3/4 c flour	1/2 t baking soda

Preheat oven to 325°. In a stand mixer cream together butter, cream cheese, and sugar. Blend in egg, almond extract, and vanilla. Sift together flour and baking soda. With mixer on low, add flour mixture until just mixed. Press into a greased baker's half sheet pan (13" x 18") with a floured knife or your hand. Bake for 15 minutes, until golden brown. Allow to cool and frost.

Frosting:

1/2 c softened butter	8 oz. cream cheese, at room temperature
2 t vanilla	3-1/2 c powdered sugar

Chewy Sugar Cookies

2 $\frac{3}{4}$ c flour
 $\frac{1}{2}$ t salt
2 c sugar
2 t vanilla

1 t baking soda
1 $\frac{1}{4}$ c butter, softened
2 eggs

Preheat oven to 350°. Sift dry ingredients. Cream butter and sugar; add eggs then vanilla. Gradually add dry ingredients until just blended. Refrigerate for 2 hours. Make balls and roll in sugar. Bake for 8-10 min. Cool on baking sheet for 5 min.

Cherry Winks – Joann Holman

2-1/4 c flour
1/2 t baking soda
3/4 c butter, softened
2 eggs, beaten
1 t vanilla
1 c dates, diced
2/3 cornflake crumbs

1 t baking powder
1/2 t salt
1 c sugar
2 T milk
1 c nuts, toasted and chopped
1/2 c maraschino cherries, diced

Sift dry ingredients. Blend in butter and sugar, then eggs, then milk and vanilla then fruit and nuts. Shape dough into balls 1 T big. Roll balls in cornflakes. Place on greased baking sheet and place 1/4 cherry on top of each ball. Bake at 375° for 12 min or light brown.

Gingerbread Cookies – Grandma's Molasses

1/2 c butter, softened
1/2 c sugar
1/2 c molasses
3 c flour
1/2 t cinnamon

$\frac{1}{4}$ t salt
 $\frac{3}{4}$ t baking soda
1/2 t ginger
1 egg
1 t vanilla

Cream together butter & sugar. Blend in the remaining ingredients. Cover & chill for 2-3 hrs. Roll dough out 1/4" thick & cut with cookie cutters. Place on baking sheet & Bake at 375° for 10-12 min.

Peanut Butter Cookies - ATK

2-1/2 c flour
1/2 baking powder
1 c butter, softened
1 c white sugar
2 lg. eggs
1 c roasted salted peanuts, ground in a food processor

1/2 t baking soda
1/2 t salt
1 c packed brown sugar
1 c crunchy peanut butter
2 t vanilla extract

Whisk flour, soda, baking powder and salt together. Beat butter until creamy. Add sugars and beat until fluffy. Beat in peanut butter, then eggs (one at a time) then vanilla. Gently stir dry ingredients into peanut butter mixture. Add ground peanuts. Roll dough into 2 inch balls. Place them on baking sheets. Press each dough ball twice with a dinner fork dipped in cold water to make crisscross design. Bake at 350° for 10-12 min (cookies will not look full baked). Cool on cookie sheets until set, about 4 min.

Orange Carrot Cookies – Lori Worthington

1/4 c shortening
1 c carrots, cooked and mashed
1/2 c brown sugar
1 egg
1 t baking powder
1 c nuts, toasted and chopped

1/2 c butter, softened
1/2 c white sugar
1/2 t salt
2 c flour
1 t vanilla

Cream shortening, butter, sugars and eggs. Add the rest of the ingredients but nuts and beat well. Fold in nuts. Bake at 375° for 10 min. When cooled, dip the top of each cookie into a thin mixture of 2 c powdered sugar and 3 T orange juice.

Molasses-Spice Cookies - ATK

1/3 c sugar + 1/2 c for dipping
1 t baking soda
1-1/2 t ginger
1/4 t allspice
1/4 t salt
1/3 c brown sugar
1/2 c molasses

2-1/4 c flour
1-1/2 t cinnamon
1/2 t cloves
1/4 t black pepper
1 1/2 sticks butter, softened
1 t vanilla
1 egg yolk

Mix dry ingredients and set aside. Beat butter with sugars until fluffy. Add egg yolk and vanilla. Add molasses. Add the dry ingredients and mix until just incorporated. Roll into balls and then roll in 1/2 c sugar. Bake at 350° for 12 – 15 minutes.

Oatmeal Raisin Cookies

14 T butter softened
3/4 c brown sugar
1/2 c sugar
1 t baking soda
3 c old fashioned oats

2 eggs
1 t vanilla
1 3/4 c flour
1 t cinnamon
1 c raisins

Cream butter and sugars until creamy. Add eggs and vanilla and beat until fluffy. Combine and mix dry ingredients. Add to wet ingredients add raisins. Drop in tablespoon rounds on baking sheet and bake at 350 for 8-10 min.

Lemon Drop Cookies – Make it Do Blog

3 c flour
1/2 t salt
Zest of one lemon – reserve juice for glaze
2 eggs
1 - 1/2 t lemon extract

1 t baking soda
1 -1/3 c sugar
1 c butter, softened
1 t vanilla
4 oz. lemon drop candies, crushed

For the glaze

1 - 1/2 c powdered sugar

3 T lemon juice

Preheat oven 350. In a medium bowl, mix flour, soda, and salt until well blended, set aside. In a separate bowl add sugar and lemon zest; mix together until well blended. Add softened butter and cream together. Blend in eggs, vanilla, and lemon extract. Mix in crushed lemon drop candies. Add flour mixture in batches until mixed in. Do not overmix. Using a cookie scoop or a spoon drop 1 inch balls onto a greased cookie sheet. Flatten balls slightly with your hand. Bake for 10 – 12 minutes until slightly browned. Cool and spoon glaze on top. Allow glaze to set up before serving.

Peanut Butter Bars – Gwen Holman

3/4 c white sugar
3/4 c butter
1 T vanilla
3/4 t soda
1/4 salt

3/4 c brown sugar
2 egg
3/4 c peanut butter
1-1/2 c oats
1-1/2 c flour

Frosting

6 T butter, softened
4 3/4 c powdered sugar
1/4 c milk

1 1/2 t vanilla
1 T cocoa powder

Cream together butter, sugars and eggs, then add peanut butter and vanilla and cream until smooth. Add the remaining ingredients and press into a jelly pan & bake at 325 for 15 min. Let cool and top with 3/4 c peanut butter, whipped. Let stand while making frosting, then top with the frosting:

Davy Crockett Squares – Janelle Peterson

1 c sugar
1 c butter
1 t vanilla
1 t baking soda
1 t baking powder
2 c oats

1 c brown sugar
3 eggs
2 c flour
1 t salt
2 c chocolate chips

Cream sugars, and butter. Add eggs and vanilla. Sift dry ingredients, and then add them to the wet ingredients. Add oats and chips. Spread onto a large cookie sheet and bake at 350° for 15-20 min. Cookies will be fluffy and will fall when they cool.

Vacuum Cleaner Bars – Kraft Foods

1/2 c butter, melted
4 eggs
3 c powdered sugar
1/2 c coconut

1 cake mix
1-8 oz. pkg. Creams cheese
1/2 c nuts, toasted and chopped

Combine butter, cake mix and 2 of the eggs. Pat into 9x13 pan. Combine remaining ingredients and spread over the cake mixture. Bake at 325 for 45-50 min.

Peanut Butter Chocolate Rice Krispie Bars

1/2 c sugar
1 c smooth peanut butter
1 c milk chocolate chips

1/2 c light corn syrup
3 c Rice Krispies cereal
1 T butter

Line a 9"x9" or 8"x11" baking pan with foil, extending foil slightly over edges. In a large saucepan combine sugar and corn syrup. Cook over medium-low heat, stirring constantly, until sugar is dissolved. Stir in peanut butter until melted. (It only takes a couple of minutes to melt.) Remove from heat and add cereal, stirring until combined. Press into prepared pan. Melt chocolate chips and butter on medium power in the microwave, stirring after every 30-45 seconds. Spread melted chocolate over cereal mixture. Chill about 30 minutes, or until chocolate is set. Lift squares out of pan with foil. Peel off foil and cut into squares.

CAKES & COBBLERS

Best Boxed Cake Ever – Kraft Foods

1 pkg. cake mix
4 eggs
½ c water
1-4 oz. pkg. instant pudding
1 c sour cream
½ c oil

Combine all beat until the batter is light and fluffy. Bake at 350° for 35-40 min in a 9x13 pan or for 30-35 min if using round pans for a layered cake. Cool in pans for 10 min before removing cakes from their pans.

Chocolate Cake – Jeanette Meisenbacher

2 ¼ c flour
¾ c cocoa
1 ½ t baking powder
2 t vanilla
½ c oil
2 c sugar
1 ½ t soda
1 t salt
1 c milk
3 eggs

Mix everything very well for 3 minutes then add 1 c boiling hot water. Bake at 350° in two 9" pans for 25-30 min or a 9x13 pan.

One Step Pound Cake

2-1/2 c flour
2 c sugar
1/2 t salt
1/2 t baking soda
1 t baking powder
1 t grated lemon rind
1 t vanilla
1 c butter, softened
1 c sour cream
3 eggs

Combine all and mix on low speed then beat for 3 min. Pour into 10" Bundt pan or 2 loaf pans and bake at 325 for 60-70 min. (50 min for loaf). Cool cake in pan for 15 min then remove to cool and top with glaze.

Glaze

1 c powdered sugar
1-2 T lemon juice

Poppy Seed Cake

1 pkg. yellow cake mix
3 eggs
1/2 c water
1/2 c butter, melted
1 sm. pkg. instant pudding mix
1 c sour cream
1 t almond extract
1/4 c poppy seeds

Combine all, blend on low speed and then at a med. Speed for 5 min. Pour batter into a well-greased and lightly floured Bundt pan. Bake at 350° for 45 min. Cool in pan for 15 min.

Jelly Roll

4 eggs
¾ c sugar
1 t vanilla
¾ c flour
1 t baking powder
¼ t salt

Beat eggs until thick, add sugar and beat until lemony in color, add vanilla. Fold in dry ingredients and pour batter into greased and floured (or line with parchment paper and spray with Pam) jelly roll or cookie sheet pan. Bake at 400° for 14 min. Loosen edges with spatula and turn at once onto a damp cloth. Roll up and let set for a few minutes. Unroll and fill with jelly, cream, or ice cream roll and chill before serving.

Oatmeal cake – Joann Holman

1 c oatmeal	1 c brown sugar
1-1/2 c hot water	1-1/2 c flour
1/2 c butter	1 t cinnamon
1 c sugar	1/2 t salt
2 eggs	1 t baking soda
1/2 c nuts, toasted and chopped	1/2 t nutmeg

Combine oatmeal and water and set aside. Cream butter white sugar and eggs. Add remaining ingredients and pour into 9x13 pan. Bake at 350° for 35 min. Add topping and return to broiler for 1 min.

Topping:	1/3 c evaporated milk	1/2 butter
	1 c brown sugar	1 c pecans, chopped
	1 c coconut	1 t vanilla

Boil in a small saucepan for 1 min.

Pumpkin Cake Roll – Libby's

3 eggs	1 t ginger
1 c sugar	1/2 t nutmeg
2/3 c pumpkin	1/2 t salt
1 t lemon juice	1 c nuts, toasted and chopped
3/4 c flour	1 t baking powder
2 t cinnamon	powdered sugar

Beat eggs for 3 min. Gradually add sugar. Stir in pumpkin and lemon juice. Sift dry ingredients then add to wet mixture. Spread in a parchment lined jelly roll pan (11x15) and top with nuts. Bake at 375° for 15 min. Turn out to a towel sprinkled with powdered sugar. Roll the towel and cake together to cool. Un-mold/unroll and spread filling then re-roll and chill.

<u>Filling</u>	1 c powdered sugar	4 T butter
	6 oz. cream cheese	1/2 t vanilla

Carrot Cake

1 c brown sugar	2 c flour
1 c sugar	2 t baking soda
1/2 c oil	1/2 c butter melted
1/2 t salt	3 eggs, beaten
1 can mandarin oranges, drained & diced	1 t cinnamon
2 c raw carrots, grated	1/2 t allspice
1 c crushed pineapple, drained	1/2 t nutmeg
1 c pecans, toasted and chopped	1/2 t ginger
1/2 c coconut	2 t vanilla
Frosting	
1/4 c butter, softened	4 oz. cream cheese, softened
1 1/2 t vanilla	powdered sugar

Cream sugars, butter and oil; add eggs one at a time until well mixed. Add carrots, pineapple and coconut and mix well. Combine the dry ingredients and then mix both wet and dry ingredients together. Pour into a 9x13 pan and bake at 350° for 1 hour. Serve warm with frosting.

Chocolate Covered Oreo Cookie Cake – Kraft Foods

1 pkg. chocolate cake mix	4 eggs
4 oz. chocolate instant pudding mix	1 c sour cream
½ c water	½ c oil
4 oz. semi-sweet baking chocolate	¼ c butter, cut up
8 oz. cream cheese, softened	½ c sugar
2 c cool whip, thawed	12 Oreo cookies, coarsely chopped

Preheat oven to 350°. Make cake using mix, eggs, pudding, sour cream, water and oil. Beat until fluffy. Bake in 2-9" cake pans for 30-35 min. Cool in pans for 5 min and invert onto wire rack to cool completely. Melt chocolate in microwave for 1-2 min stirring after 30 seconds. Blend in butter and set aside to slightly thicken, about 5 min. Beat cream cheese and sugar until well blended. Fold in cool whip and cookies. Place 1 of the cake layers on a serving plate, top side down. Spread to of cake evenly with cream cheese mixture. Place reaming cake layer on top, top-side up. Spoon glaze to cover the top only.

Zucchini Chocolate Cake – Janelle Peterson

½ c butter	½ c oil
1 ¾ c sugar	2 eggs
2 c zucchini, peeled and grated	½ c buttermilk or sour milk
1 t vanilla	2 ½ c flour
4 T cocoa powder	½ t cinnamon
1 t salt	1 t baking soda
1 t baking powder	
Topping	
¾ c brown sugar	¾ c chopped nuts
¾ c chocolate chips	

Preheat oven to 350°. Combine wet ingredients and mix well. Mix dry ingredients. Spray 9x13 pan with Pam and pour batter into pan. Mix the topping and sprinkle on top and bake for 40-45 min.

Peanut Squares – Keith Fritz

1 c sugar	½ c butter
1 c milk	2 c flour (sift 3x)
2 t baking powder	1 t vanilla
1 t salt	4 egg whites, beaten (fold in last)

Mix and bake at 350° in 9x13 pan for 30 minutes. Cut into squares when cool.

<u>Frosting</u>	½ c butter	2 c powdered sugar
4 egg yolks (use egg beaters)	1 t vanilla	
12 oz. can salted peanuts, ground		

Frost cake pieces on all sides, leaving the bottom unfrosted – it's easier to work with. Cover all frosted sides with ground peanuts. Store in refrigerator.

Apple Pudding Cake – Joann Holman

2 c sugar	2 t baking soda
1/2 butter, softened	2 t cinnamon
2 eggs	1 t nutmeg
4 c apples, shredded	1/2 t salt
3 c flour	1 c nuts, toasted and chopped

Beat butter and sugar. Gradually add eggs then the rest of the ingredients. Bake in 9x13 pan at 350° for 50 min. Serve with plain or with pudding sauce.

pudding Sauce

1/2 c butter	1 c sugar
1 c half and half	1-1/2 t vanilla
dash of nutmeg	

Heat together all but nutmeg and vanilla. Stir on low heat for 10-15 min stirring constantly until slightly thick. Do not let boil. Add vanilla and nutmeg.

Apple Crisp – Sue Ruckman

1/2 c flour	1/2 c butter, softened
2/3 c brown sugar	1/2 t salt
1 t cinnamon	1/2 c oats
8-10 apples, peeled, cored and sliced (4 c)	1/2 t nutmeg

Combine all but the apples. Place apples in 9x13 pan. Cover with mix and bake 375° for 1 hr.

Fruit Cobbler – Sue Ruckman

1 c sugar	2 c flour
1/2 c butter	1/2 t salt
1 c milk	2 t baking powder

2 quarts bottled fruit, drained and juice reserved or place sliced fresh fruit on top of the batter and top with a can of Sprite.

Combine all but fruit. Spread into the bottom of a 9x13 pan. Top with fruit and 2 c of juice. Sprinkle with 1/8 c sugar and bake at 375° for 45-50 min.

Blueberry Buckle - ATK

4 T butter	3/4 c flour
3/4 c + 1 T sugar	1 t baking powder
3/4 c milk	2 c blueberries

Put butter in a 8x8 pan and melt the butter while preheating the oven to 350. Wisk dry ingredients. Add milk and mix until just incorporated. Pour batter into the melted butter, do not mix. Arrange berries over batter and sprinkle with additional sugar. Bake for 40-50 min, until brown.

Christmas Fruitcake – Grandma Cora

½ c shortening	¾ c brown sugar
2 eggs, beaten	3 c flour
2 t baking soda	¼ t salt
2 t cinnamon	1-1/2 t cloves
2 c applesauce	2 c nuts, chopped
1 c dates, chopped	2-1/2 c raisins, boiled 5 min and drained
1 pkg. pennant fruit mix	12 orange slices, cut up

Sift flour, soda, salt and spices. Take ½ of the dry mix and combine it with the fruit and nuts. Cream shortening and sugar, beat in eggs. Add flour mixture alternately with applesauce and beat well. Mix in fruit and nut mixture. Spread into a large tube pan and top with orange slices and nuts. Bake at 325 for 60-90 min.

Mexican Fruitcake – Lou Ruckman

1-20 oz. can crushed pineapple, un-drained	2 c flour
2 t baking soda	2 c sugar
2 eggs	1 c nuts, toasted and chopped

Combine all and pour batter into 9x13 greased pan and bake at 350° for 45 min. Top with blended frosting while hot.

<u>Frosting:</u>	2 c powdered sugar	1-8 oz. pkg. cream cheese, softened
	1/2 c butter, melted	1 t vanilla

Pumpkin Bread - ATK

4 c flour	1 T baking powder
1 t baking soda	1-30 oz. can pumpkin
2 salt	1 T cinnamon
1/2 t nutmeg	1/4 t cloves
2 c sugar	2 c brown sugar
1 c oil	8 oz. cream cheese, cut into 12 pieces
8 eggs	1/2 c buttermilk
2 c pecans, toasted and chopped	
Topping	
10 T brown sugar	2 T flour
2 T butter, softened	2 t cinnamon

Using fingers mix all of the topping ingredients together in a bowl until it looks like wet sand and set aside. Grease and flour 3 loaf pans. Whisk flour, baking powder and soda in a separate bowl. Combine pumpkin, salt, cinnamon, nutmeg and cloves in a large saucepan over a medium heat. Cook stirring constantly until it reduces to 1 ½ c, 6-8 minutes. Remove pot from heat, stir in sugars, oil, and cream cheese until thoroughly combined. Whisk eggs and buttermilk together and add to the pumpkin mixture, whisk until combined. Fold in flour mixture and nuts until just combined (some lumps are OK). Pour into loaf pans and add topping. Bake at 350° for 50 - 60 min. Cool in pans for 20 min before removing. Remove from pans and cool for another 1 ½ hrs.

CHEESECAKE – Pressure Cooker

Crust

1 pkg graham crackers (about 10)-crushed 4 T butter - melted
2 tsp brown sugar pinch of salt

Grease a 7-inch cheesecake pan. Line the bottom with parchment paper. Mix crust ingredients together and press in the bottom of the pan. Refrigerate while you make the filling.

Filling

2/3 cup white sugar 1/2 cup sour cream
1/4 tsp salt 2 T cornstarch
2 tsp vanilla extract 16 oz cream cheese, softened
2 eggs

Mix with mixer until smooth. Pour this mix over the chilled graham cracker crust. Add 1 cup water to your instapot. Put the trivet in the bottom of the instapot. Put the cheesecake on top of the trivet. Put your lid on and close the vent. Set your instapot to pressure cook and set the time for 26 minutes. Turn off the keep warm button. Let it cook. When it's done let it sit for 10 minutes before venting. Remove the cheesecake. (* You will probably need to dab the top of the cheesecake with a paper towel to remove excess water from the steaming process)

Topping

2 heaping Tbsp. sour cream 2 tsp sugar

Mix well and pour on top of the cheesecake. Chill for 4 hours.

Apple Dump Cake – Pressure Cooker

20 oz canned apple pie filling 2 c yellow cake mix
4 T butter, melted 1 c water

Using a small spring form pan, spread apple pie filling on the bottom. Top with cake mix and press into the apples. Spread butter over the top of the cake mix. Pour water into the pressure cooker pan. Add the egg trivet, then place the spring form pan on the trivet. Pressure cook on high for 25 minutes uncovered. Quick release the pressure and serve.

Luau Cake – Vanilla Pineapple or Chocolate Orange

1 box of yellow cake mix (or chocolate)
2 small pkg of vanilla instant pudding mix (or chocolate)
1 large can crushed pineapple, *drained* (or 2 cans mandarin oranges, *drained*)
8 oz Cool Whip
½ c lightly toasted coconut (or 1-2 T coco powder)

Make cake in 9x13 disposable cake pan according to the directions on the box. Cool and poke holes in the cake. Make pudding according to the directions on the box. Pour over cake and chill until set. Evenly distribute drained fruit over the pudding. Spread Cool Whip over the fruit layer. Top with coconut and chill (or sift coco on top of the cake and chill).

Butter Cream Frosting

1 # butter, softened
2 t vanilla

2 # powdered sugar
1/8 -1/4 c milk

Beat together butter, vanilla and 1 c of the sugar. Add milk and remaining sugar slowly. Mix until smooth.

Vanilla Sour Cream Frosting

¾ c butter, softened
1-1/2 t vanilla

¾ c sour cream
8 c powdered sugar

Milk or butter milk for thinning if necessary

Mix butter, sour cream and vanilla for 30 seconds. Gradually add sugar and thin with milk if necessary.

Chocolate Sour Cream Frosting

12 oz. semisweet chocolate, chopped
3 c powdered sugar

1 ½ c butter, softened
¾ c sour cream

Heat chocolate in double boiler and melt until smooth. Cool for 15 min. Using an electric mixer beat butter on high until fluffy, 5 min. Reduce speed and gradually add sugar and beat until smooth. Add the chocolate and sour cream.

Fluffy Cocoa Frosting

1/2 – 2/3 c cocoa
1/3 c butter, softened
1/4 c milk (evaporated for richer frosting)

4 c powdered sugars
1 t vanilla

Beat together for 2-9" cakes.

Fudge Frosting

1-1/2 # semisweet chocolate chips
2 c heavy cream
2 t vanilla

1 stick butter, cut up
½ c sugar

Heat cream, sugar and butter over a medium-low heat until sugar is dissolved. Bring to a simmer and pour over chocolate. Stir in vanilla. Let frosting cool for 30 min. Beat until it thickens and is a lighter color.

Chocolate Cream Cheese Frosting

½ c butter, softened
2 T shortening, melted
3-4 c powdered sugar
Milk for thinning

8 oz. cream cheese, softened
1 c cocoa
1 t vanilla

Whisk cocoa into butter and shortening until smooth then cool. Cream the cream cheese in mixer, and then add the chocolate mixture and mix thoroughly. Add sugar and vanilla and thin with milk.

Quick Caramel Frosting

2/3 c butter, melted
1/3 c milk

1 c brown sugar
3 c powdered sugar

Mix butter and sugar in saucepan over a low heat for 2 min, stirring constantly. Add milk and cook/stir until mixture come to a complete boil, about 10 min. Gradually add powdered sugar until frosting is spreading constancy, beating well after each addition.

PIES & PUDDINGS

Mom's Pie Crust (Makes Two 9" deep-dish crusts)

1 2/3 c flour, sifted (7 oz.)
1 t baking powder

1 c Butter-flavor Crisco (5 oz.)
3 oz ice cold water

With a pastry blender cut all but water together until it is pea size. Mix with a fork and add water a little at a time, only until the ingredients are roughly incorporated. Separate into 2 balls, in individual pieces of foil and place in freezer for 15-20 min or fridge for 1 or more hours. Before rolling, form them with your hands and get them compacted well. Roll out crust thin as you can manage and place in a 9" pie pan, using a flour duster all through the process. Poke with a fork or use pie weights if you baking just the crust and bake at 425° for 10 min until barely browning.

Pre-baked Shell Pies – Using the above recipe or my pie calculator, place rolled dough in the pan and pinch edges for baking. Dust extra flour in the bottom, spray one side of the foil and place the sprayed side on the flour. Use ~11 oz. of pie weights for each shell and remove the foil & weights towards the end of baking. The flour & sprayed foil facilitates the foil release from the crust without taking too much with it.

Banana Cream Pie (Makes 1 deep 9" pie)

5 T cornstarch (1/3 cup, rounded)
¼ t salt
½ c whipping cream
1 t vanilla
2 bananas

1 c sugar
2 ¾ c milk
2 T butter
3 egg yolks
1 pre-baked 9-inch pie shell

Mix cornstarch, sugar and salt and a saucepan. Add milk and half & half, cooking over medium heat until smooth and thick, stirring constantly (Approx. 3-4 minutes). Pour a small amount of the hot mixture into egg yolks; blend thoroughly, then pour back into saucepan. Cook another 5-6 min until thick. Remove from heat, then gently fold in butter and vanilla. Allow cooling until still warm but not completely set, then pour pudding over 2 sliced bananas that have been placed in the bottom of the pre-baked shell. Chill for 3-4 hours covered with plastic wrap. When ready to serve, top with whipped cream.

Coconut Cream Pie (Makes 2 deep 9" pies)

10 T cornstarch (2/3 cup, rounded)
½ t salt
1 can coconut milk (~2 grams fat/T)*
2 t vanilla
1½ c coconut

2 c sugar
5 c milk
4 T butter
6 egg yolks
2 pre-baked 9" pie shells

Follow method used for Banana Cream Pie above, mixing coconut into pudding at the end.

*Typical store brands of coconut milk are either too heavy or too light for ideal outcome on this pie. Asian markets usually have a larger selection and you can find one that meets the above fat/Tbsp requirement.

Sour Cream Lemon Pie (Makes 1 deep 9" pie)

1 ¼ c sugar	4 T cornstarch
1 ¼ c milk	4 egg yolks, beaten
5 T butter	2 T lemon zest
5 T fresh lemon juice	1¼ cup (12 oz.) Daisy® Light sour cream
1 pre-baked 9" pie shell	2 c Whipped Cream for topping

Combine sugar, cornstarch, and milk in heavy saucepan. Cook and stir over medium heat until thick and bubbly, starting to be translucent. Pour a small amount of the hot mixture into egg yolks; blend thoroughly, then pour back into saucepan. Cook until thick, 7-8 minutes total. Turn off heat and gently fold in butter, lemon juice and lemon zest. Cool to room temperature (cool quickly by placing pan in a larger pan of ice water and stir frequently). Gently fold in sour cream. Pour filling into a 9" baked pie shell. Cover and refrigerate until firm.

Lemon Pie (Makes 1 deep 9" pie)

1 ½ c sugar	8 T (1/2 cup) cornstarch
2 ¼ c water	8 egg yolks, beaten
4 T butter	2 T lemon zest
¾ c fresh lemon juice	1 pre-baked 9" pie shell

Combine sugar, cornstarch, salt & water in heavy saucepan. Cook and stir over medium heat until thick and bubbly. Pour a small amount of the hot mixture into egg yolks; blend thoroughly, then pour back into saucepan. Cook until thick, 7-8 minutes total. Turn off heat and gently fold in butter, lemon juice and lemon zest. Cool to room temperature (cool quickly by placing pan in a larger pan of ice water and stir frequently). Pour filling into a 9" baked pie shell. Cover and refrigerate until firm. Serve with whipped cream.

Fruit Pies – The key to thickening control on the first 3 pies is to toss the prepped fruit with sugar and giving the sugar sufficient time to force the fluid out of the fruit.

Apple Pie (Makes 1 deep 9" pie)

2-1/2 lbs. peeled, cored, & sliced apples (about 3 each medium Granny Smith, Gala & Golden Del.)	
¼ t grains of paradise, freshly ground (125 pushes on the grinder)	
½ c sugar	1 small can pineapple juice
¼ t salt	2 T tapioca flour
2 T corn starch	2 T apple jelly
2 t lime juice	2 unbaked 9" pie shells

Mix sugar & pineapple juice in a large bowl. As you peel/core/slice the apples, gently fold them in with the sugar/pineapple mixture coating the apple slices as you go. Once done, transfer them to a colander inside a bowl (a salad spinner works great for this) and let them drain for 1-1/2 hours. Transfer the drained liquid to a sauce pan, and whisk in the corn starch, tapioca flour, salt and grains of paradise and thicken while constantly whisking until thick (don't worry if it seems too thick). Whisk in the apple jelly & lime juice, which will liquefy it a bit and then fold with apples until fairly well mixed. Pour apple mixture into a pie shell and wet the edges with water for a better seal of the top crust. Seal edges, then sprinkle top with cinnamon sugar and cut relief marks per preference. Line the bottom of the oven with foil and bake on the bottom rack at 350° for 50 min until juices bubbles and crust is deep golden brown. Cool for 4 hours.

Peach Pie (Makes 1 deep 9" pie)

6-7 medium, ripe peaches (7 cups sliced)	1 c sugar
Pinch salt	1 T lemon juice
Pinch ground cinnamon	Pinch freshly grated nutmeg
3 T potato starch	2 T tapioca flour
2 unbaked 9" pie shells - 1 ready in the pan and 1 for the top (You may want to pre-prepare a lattice)	

Adjust an oven rack to a lower position, line the bottom of the oven with foil, and heat the oven to 425°. Bring 3 quarts of water to a boil in a large saucepan and fill a large bowl with 2 quarts of cold water and 2 trays of ice cubes. Peel the peaches by blanching them. Cut a small "X" in the bottom of each peach, dunk them in the boiling water for about 40 seconds, remove them and place in the ice water. The skins should slip right off. Halve and pit each peach, and cut into 3/8 inch slices. Measure ½ cup of the sugar in a large bowl. As you cut & slice the peaches, gently fold them in with the sugar, coating the slices as you go. Once done, transfer them to a colander inside a bowl (a salad spinner works great for this) and let them drain for 1 ½ hours. Combine the drained fluid, the other ½ cup sugar, and cinnamon, nutmeg, salt, and tapioca flour and potato starch in a large saucepan. Bring to a boil over medium heat, whisking constantly. Once it has come to a boil, the Tapioca flour thickens very quickly, so remove from heat and vigorously whisk in the lemon juice. Gently fold in the peaches and then transfer all into the dough-lined pie plate. Place top crust or lattice on the filled pie, trim and crimp the pie edges. Sprinkle top with cinnamon sugar. Bake until the crust is set and begins to brown, 25 to 30 minutes. Rotate the pie and reduce the oven temperature to 375°; continue baking until the crust is deep golden brown, and the juices bubble, 25 to 30 minutes longer. Cool the pie on a wire rack for at least 2 hours before serving.

Fresh Strawberry Pie

16 oz. frozen Strawberries, thawed (for puree)	24 oz. fresh Strawberries (hulled & sliced)
1 c granulated sugar	Pinch table salt
1½ T powdered pectin <i>for lower sugar recipes</i> (such as Sure-Jell in the pink box)	
2 T cornstarch	3 T Tapioca Flour
2 T lemon juice from 1 lemon	1 pre-baked 9" pie shell

Measure ½ cup of the sugar in a large bowl. As you hull & slice the fresh berries, gently fold them in with the sugar, coating the berries as you go. Transfer the sugar coated berries to a colander inside a bowl (a salad spinner works great for this) and let them drain for 1 ½ hours. *This forces some of the fluid from the berries.* Once the berries have drained, puree the 16 oz. of thawed berries with juices in blender or food processor until smooth. Push through a strainer to remove the seeds. Move the fluid/sugar mixture that drained from the strawberries to a measuring cup and add puree until the amount is 1 ¼ cups. Move this mixture to the blender then add the other ½ cup sugar, pectin, cornstarch, salt & Tapioca flour. Blend thoroughly, scraping the sides during the process – *this step is key to getting proper thickening and a smooth filling/glaze.* Move blended contents to a large saucepan and bring to a boil over medium heat, whisking constantly. Once it has come to a boil, the Tapioca flour thickens very quickly, so remove from heat and vigorously whisk in the fresh lemon juice. Transfer glaze into a large bowl and cool to room temperature, at least 15 minutes. (Be certain that the glaze mixture has cooled before adding the berries; if it is too hot, the berries might begin to cook and soften.) Using a rubber spatula, fold the drained strawberries into the large bowl of glaze, turning several times to coat thoroughly. Turn glazed berries into pie shell; spread evenly and smooth surface with rubber spatula. Refrigerate until cold, usually 4-6 hours. Serve with whipped cream.

Blueberry Pie (Makes 1 deep 9" pie)

1 large Granny Smith apple, peeled and grated on large holes of box grater
3 c (16 oz.) frozen blueberries, thawed (for puree)
2 t grated lemon zest
3 c (16-18 oz.) fresh blueberries
¾ c sugar
2 T unsalted butter, cut into ¼ inch pieces
2 unbaked 9" pie shells - 1 ready in the pan and 1 for the top

3 t juice from 1 lemon
3 T tapioca flour
1/8 t kosher salt

Grate apple into 3-4 paper towels, wrap and set aside for drying. Place 3 cups thawed berries in medium saucepan. Using potato masher or hand blender, mix berries to create puree then add the 3 Tbsp Tapioca Flour & sugar. Set on medium heat, whisking frequently, until mixture is gravy thick, about 8 minutes. Add 3 cups fresh (washed) berries, lemon zest & juice and salt; gently fold to combine and allow to warm through then remove from heat. Transfer mixture to dough-lined pie plate and scatter butter pieces over filling. Sprinkle top with cinnamon sugar and cut relief marks per preference. Line the bottom of the oven with foil and bake on the bottom rack at 400° for 50 min bake until juices bubbles and crust is deep golden brown. Cool for 4 hours.

***Bake-in-Shell Pies** – The pies below each require one pie shell and are fairly straight-forward.*

Chocolate Pie (Makes 1 deep 9" pie)

1 ¼ c white sugar
5 T cornstarch
2 c milk
¼ c butter
1 unbaked 9" pie shell

4 T Cocoa Powder
1 can evaporated milk
4 egg yolks
1 t vanilla

Preheat oven to 350° F. In a saucepan with stove set to just above medium, whisk together sugar, cocoa and cornstarch & the can of evaporated milk. Warm the 2 cups of milk in the microwave on high for 2-3 minutes and add it in when warmed, eventually bringing all to a boil. Pour some of the hot mixture into the egg yolks, and blend back into pan, continuing to mix for another minute. Turn off the heat, then add the butter & vanilla and stir constantly just until butter is melted. Pour filling into deep 9" unbaked pie shell and bake in preheated oven for 35 to 40 minutes, or until pie is not "wobbly" when shaken and the crust is right color. The top bubbling below the surface and looking a bit "scorched" is normal. After a few hours of cooling, top with 1-1½ cups of whipped cream & finely shredded chocolate.

Libby's Pumpkin Pie (Makes 2 deep 9" pies)

1-1/2 c sugar
1 t salt
4 eggs
1 t ginger

1-29 oz. can pumpkin
1-12 oz. can evaporated milk
2 t cinnamon
2 unbaked 9" pie shells

Mix all until fluffy. Pour into pie shells. Bake at 425° for 15 min and then at 350° for 40-50 min. Cool for 2 hours and then serve or refrigerate longer if you are topping with whipped cream.

Baked Three-Berry Pie (Makes 1 deep 9" pie)

10 oz. froz. Blueberries, thawed (for puree)	6 oz. froz. Strawberries, thawed (for puree)
24 oz. fresh Berries (My typical: 16 oz. strawberries & 8 oz.. blackberries or raspberries or any combination to your liking. It typically takes a 16 oz. of strawberries to yield 12 oz. of prepped fruit.)	
1 c granulated sugar	Pinch table salt
1 ½ T powdered pectin <i>for lower sugar recipes</i> (such as Sure-Jell in the pink box)	
2 T cornstarch	3 T Tapioca Flour
2 T lemon juice (Concentrated works fine)	1 unbaked 9" pie shell

Have the shell & berries prepped before cooking the glaze. Because this pie is baked, I prefer the strawberries quartered (vs. sliced) because they hold up better through the baking process. Preheat oven to 425°. Puree the 10 oz. of frozen blueberries with juices in blender until smooth and set aside. Puree the 6 oz. of frozen strawberries with juices in blender until smooth. Completely scrape from blender and push through a mesh strainer to remove the seeds. Add to pureed blueberries until it reaches at 1¼ cups. Put combined mixture back in the blender and add the sugar, pectin, cornstarch, salt & Tapioca flour. Blend thoroughly, scraping the sides during the process – *this step is key to getting proper thickening and a smooth filling/glaze*. Move blended contents to a med-large saucepan and bring to a boil over medium heat, whisking constantly. Once it has come to a boil, the Tapioca flour thickens very quickly, so remove from heat and vigorously whisk in the lemon juice. (It may seem too thick at first, but the lemon juice loosens it up). Once the glaze is smooth again, fold all of the berries into the glaze, turning several times to coat thoroughly. Transfer the whole mixture into the pie shell, getting the surface fairly smooth. Bake at 10-15 minutes, just long enough for the crust to be light brown. Cool on racks for 30-60 minutes and then transfer to fridge and keep pie there 4-6 hours, minimum. Serve with whipped cream.

Quick Baked Key Lime Pie in Whole Wheat Shortbread Crust (Makes 1 deep 9" pie)

Crust

1/3 c (3 oz.) light cream cheese, softened	1/3 c white sugar
½ c butter, softened	1 c wheat flour

Cream butter, cream cheese & sugar. Add in most of flour and slowly work in the rest 1 Tbsp at a time until it is still wet and not too sticky. Freeze for 10 minutes then roll between 2 slices of wax paper to get it close to the size of the pan. Remove the top sheet, overturn the pie pan onto the crust, carefully flip it and remove the, now, top layer of wax paper. Work dough to look as a typical pie, making sure to push any over-thickness from the base corners. Refrigerate until filling (below) is ready.

Filling

4 egg yolks	5/8 c (5 oz.) light cream cheese
1 14-oz. can sweetened condensed milk	¼ t salt
1 c fresh Key Lime juice (from 1-1 ¼ lbs.)	2 t Key Lime zest

Preheat oven to 350° F. Cream egg yolks, cream cheese and salt, then add in sweetened condensed milk in a steady stream and whisk until smooth. Slowly add in Key lime juice and zest, whisking only until combined. Pour the lime custard into the raw, chilled crust (above). Bake for 15-20 minutes until crust is just starting to brown. Remove from oven and slowly cool until it is room temperature then refrigerate for several hours. Place the Key lime pie in the freezer about 15 to 20 minutes before serving time. Serve with whipped cream.

Fast Coconut Custard Pie – Kraft Foods

2 c milk	1 c sugar
4 eggs	½ c flour
6 T butter	1 t vanilla extract
½ t salt	1 c coconut

In a blender combine milk, sugar, eggs, flour, and butter, vanilla & salt. Cover & blend for 10 seconds. Scrape the sides & blend for another 10 seconds. Add coconut & blend for 2 min. Pour into pie pan & bake at 350° for 50-55 min. When cooked, it forms its own crust! Serve warm.

Pear Batter Pie – Peggy Temple

2 T butter	4 pears
¾ c milk	1/3 c white sugar
1/3 c flour	2 t vanilla extract
3 large eggs	¼ t salt

Preheat oven to 350°. Spray a 9-inch pie plate; set aside. Peel, halve, and core the pears. Slice the pears lengthwise 1/4-inch-thick. Arrange pear slices in baking dish in a slightly overlapping circular pattern; set aside. In a blender, process, butter, milk, granulated sugar, flour, vanilla, eggs, and salt, until smooth. Pour batter over pears and bake until golden, and firm to the touch, 40 to 45 minutes. Serve warm or room temperature dusted with confectioners' sugar.

Pecan Pie - Fannie Farmer Cookbook

1-9-inch pie crust, uncooked	1 t vanilla
3 eggs, beaten	1 ½ c pecan pieces
½ c sugar	1 c corn syrup
1/8 t salt	

Preheat oven to 425. Combine eggs, sugar, salt corn syrup and vanilla in a bowl and blend well. Stir in the pecans. Pour into the pie crust. Bake for 10 min, then reduce the heat to 350 and bake for another 35 min.

Cherry Pie Filling - Rob Holman

For each can of tart cherries in water (NOT pie filling mix), add the following to the drained fluid (about ¾ cup):

1/3 c sugar	1 Tbsp corn starch	1 Tbsp tapioca flour
-------------	--------------------	----------------------

Thoroughly mix until cloudy with not clumps then cook on 50% in microwave, removing every few minutes to stir and until mixture is very thick. Then, re-incorporate cherries into mixture for use in pies or topping.

Vanilla Pudding - Sue Ruckman

6 c milk	1 c sugar
3 eggs	1/2 c flour
1/4 c butter	1 T vanilla

Heat 5 c milk and sugar. In a blender mix 1 c milk, eggs and flour. Add egg mixture to hot milk. Boil for 1 min on med heat, stirring constantly. Remove from heat and add butter and vanilla.

Tapioca Pudding - Rob Holman

Soak 4 oz. of small Tapioca pearls in 3 cups of water for 4-8hrs. Strain then add to the following mixture:

1 cup Half & Half 2 cups milk ½ tsp salt

Microwave for 5 minutes then move to pan and bring to a low boil, then cook for 10 min.

The next two mixtures can be prepped during the cook time:

Mix together: ¾ cup sugar ¼ cup corn starch 1 cup milk

Separately, mix together: 3 egg yolks 1 whole egg

Once the tapioca has cooked for 10 minutes, stir in the sugar/corn starch/milk mixture and cook until bubbles are 2" in diameter. Gently work in the yolks/egg mixture and cook for a few more minutes, then turn off heat. Stir in 2 Tbsp butter & 1 tsp vanilla, then allow to stand 10 minutes. Pour into bowls and refrigerate for 2 hours, if you want it fully set.

Rice Pudding - Rob Holman

Warm the following mixture in the microwave for 5 minutes:

1 cup Half & Half 2 cups milk ½ tsp salt 1½ cups cooked white rice

The next two mixtures can be prepped during the 5 minute warm time:

Mix together: 1¼ cup sugar 1/3 cup corn starch 2 cups milk

Separately, mix together: 4 eggs

Slowly bring the sugar/corn starch/milk mixture to a boil, then gently add the microwaved milk/rice mixture. Bring to a low boil and let cook for several minutes. Briskly work in the egg mixture and cook for a few more minutes, then turn off heat. Stir in:

2 Tbsp butter ½ tsp cinnamon 1 tsp vanilla

Allow to stand 10 minutes, then pour into bowls and refrigerate for 2 hours, if you want it fully set.

Rice Pudding – Pressure Cooker

1 c uncooked rice, rinsed	1/3 c sugar
1 c water	2 T butter
2 c milk	1 egg
¼ - ½ c evaporate milk	½ t vanilla or almond extract
Pinch of cinnamon or nutmeg (optional)	

Sauté butter and rice in pressure cooker. Add milk, water and sugar and pressure cook on high for 14 minutes and allow to naturally release. In a small bowl, whisk egg and ¼ cup evaporated milk, add extract and spice. Then add milk and egg mixture to the rice. Set cooker to sauté and cook while stirring for 1 minute. Add more evaporated milk if needed.

Microwave Chocolate Pudding

1/2 c sugar	1 t vanilla
3 T cornstarch	1/4 c cocoa
2-1/4 c milk	2 T butter
1/4 t salt	

Combine sugar, cocoa, cornstarch and salt in a med size glass bowl. Gradually stir in milk. Microwave on high for 5 min stirring once. Cook high for 1-2 min more, then stir in butter and vanilla.

DESSERTS

Chocolate Éclair Dessert – Lori Worthington

1/2 c butter	1/2 c water
1 c flour	dash of salt
6 eggs	4 c milk
3 sm. Pkg. Instant chocolate pudding	1-8 oz. pkg. Cream cheese, softened
1-12 oz. carton of cool whip	Almonds, toasted or sprinkles
Hershey syrup	

Boil butter and water. Stir in flour and salt to form a ball. Add one egg at a time until incorporated. Spread on a buttered cookie sheet and bake at 450° for 10-20 min then cool. Mix pudding, milk and cream cheese. Spread on top of crust and then top with cool whip. Drizzle syrup over the cool whip and top with almonds or sprinkles.

Cream Puff Shells

1/2 c butter	1/4 t salt
1 c boiling water	4 eggs
1 c flour	

Melt butter in water. Add flour and salt all at once; stir vigorously. Cook and stir constantly until mixture forms a ball that does not separate. Remove from heat; cool slightly. Add eggs one at a time, beating until smooth after each egg. Drop spoonfuls about 2 inches apart on a baking sheet. Bake at 450° for 15 min. Reduce oven to 325 and bake for an additional 25 min. Cool on wire rack.

Striped Delight (Oreo Mud Pie) – Kraft Foods

35 Oreo cookies, finely crushed	6 T butter, melted
1 pkg. Cream cheese, softened	1/4 c sugar
2 T cold milk	1-12 oz. tub cool whipped topping, thawed
3-1/4 c cold milk	2-4 oz. pkg. instant chocolate pudding

Mix cookies and butter in a bowl. Press firmly onto the bottom of a 9x13 baking dish. Refrigerate 10 min. Beat cream cheese, sugar and 2 T milk until well blended. Gently stir in 1-1/4 c of the whipped topping. Spread over the cookie crust. Pour 3-1/4 c milk into a bowl with pudding mixes. Beat with a wire whisk for 2 min. Pour over the cream cheese layer. Let stand 5 min or until thickened. Drop remaining whipped topping by spoonfuls over the pudding; spread to cover the pudding. Refrigerate at least 4 hours.

Mud Pie – Joann Holman

1 c flour	1/2 c butter
1 c powdered sugar	1-12 oz. cool whip, divided
1-8 oz. cream cheese	2 sm. Boxes instant chocolate pudding mix

Mix butter and flour. Press into the bottom of 9x13 pan and bake at 350° for 15 min. Remove from oven and cool completely. Blend cream cheese and sugar together until smooth. Fold in 1 c cool whip. Spread on cooled crust. Refrigerate between layers. Prepare pudding according to box instructions. Pour over the cream cheese layer. After the pudding is set, spread the rest of the cool whip on top.

Strawberry Ice Cream Dessert – Lori Worthington

¼ c butter	1 c brown sugar
2 c rice crispies	¼ c slivered almonds
¾ c pecans, chopped	1 c coconut
1½ quart vanilla ice cream, softened	2# fresh strawberries, sliced
Strawberry Danish Dessert, made according to the box	

Combine butter, sugar, crispies, almonds, pecans and coconut. Press half of it into a 9x13 pan. Spread ice cream on top. Sprinkle with the other half of the nut mixture and freeze for 24 hours. Top with Danish Dessert and strawberries.

Snowballs – Lori Worthington

2/3 c butter	1/2 c sugar
1 c crushed pineapple, drained 1 hr.	1 bag of coconut
1 box vanilla wafers (about 60)	16 oz. cool whip
1/2 c chopped nuts	1 egg, separated

Mix butter, sugar, pineapple and nuts. Beat yolk and white separately and then mix with the pineapple mixture. Take 1 wafer; put 1 heaping teaspoon full of the mixture on the wafer. Frost with cool whip and roll in coconut. Freeze on cookie sheet. Thaw for 1/2 hour before serving.

Pumpkin Dessert

29 oz. canned pumpkin	1 can evaporated milk
3 eggs	1 c sugar
½ t salt	1 t cinnamon
½ t ginger	¼ t allspice
¼ t nutmeg	1 c butter, melted
1 yellow cake mix	1 ½ c pecans, chopped

Pre-heat oven to 350°. Grease bottom of a 9 x 13" pan. Mix pumpkin, milk, eggs, sugar, cinnamon, and salt. Pour mixture into greased pan. Sprinkle dry cake mix over pumpkin mixture and top with pecans. Drizzle melted butter over pecans. Bake 50-55 minutes

Rice Krispie Treats – Kelloggs

1/4 c butter	1-10 oz. pkg. marshmallows
1 t vanilla	7 c rice crispy cereal

Melt butter and marshmallows in microwave for 2-3 min, stirring once. Continue micro waving for 2-3 min. Remove and add vanilla. Then add cereal and mix until well coated. Spread into a greased 9x13 pan. Cool completely and cut into squares.

ICE CREAM

Fruit Custard Ice Cream

1-12 oz. pkg. Frozen peaches and strawberries, thawed and mashed
1 1/2 c sugar
5 c milk, scalded
4 c heavy cream
1T vanilla
4 T flour
1/2 t salt
6 eggs, beaten

Combine sugar, flour and salt. Slowly stir into milk, cooking over a low heat for about 15 min, stirring until thick. Add eggs one at a time. Cook for 1 min. Chill for several hours. Add fruit, cream and vanilla. Pour into electric ice cream maker and process.

Butter Pecan Ice Cream

1/3 c chopped pecans
1 c brown sugar
1-1/2 c half-and-half cream
1 t vanilla extract
1 T butter
2 eggs, beaten
1/2 c heavy cream

In a small skillet over medium heat, sauté pecans in butter until lightly browned, stirring frequently. Set aside. In a medium saucepan over low heat, stir together brown sugar, eggs and half and half until smooth. Bring to a simmer, stirring occasionally, and cook 2 minutes more. Remove from heat and stir in cream, vanilla and pecans. Pour into ice cream maker and freeze according to manufacturers' directions.

Peach Ice Cream

8 c peaches, peeled and chopped
3/4 c sugar
2 c half and half
1 t vanilla
1/8 t salt
2 c whipping cream
1/2 c sugar

Mix and refrigerate peaches, salt and sugar. Put the other ingredients in the ice cream maker and freeze. Add peach mixture when mostly frozen and finish freezing.

Rocky Road Ice Cream

1-14 oz. can sweetened condensed milk
1/2 c cocoa powder
2 c heavy cream
1 c miniature marshmallows
1 c light cream
1 T vanilla
1/2 c chopped pecans

In a medium saucepan over low heat, cook and stir condensed milk and cocoa until smooth and slightly thickened, about 5 minutes. Remove from heat and allow to cool slightly. Stir in both creams and vanilla. Refrigerate until cold. Pour mixture into canister of an ice cream maker and freeze according to the directions. Stir in nuts and marshmallows halfway through the freezing process.

Coconut Ice Cream

2 eggs, beaten	3/4 C sugar
2 C heavy whipping cream	1 C milk
1 (15 ounce) can Cream of Coconut	½ c toasted coconut
¼ c toasted almond pieces	¼ c mini chocolate chips

Thoroughly combine eggs, sugar, cream, milk and cream of coconut. Pour into ice cream mixer and mix for 20 min. Add the coconut, almonds and chips and mix for 5 more minutes. Put in another container and freeze.

Pineapple Topping

4 T butter	1-20 oz. can crushed pineapple, drained
1/3 c sugar	¼ t salt

Melt butter in a small saucepan on medium-high heat. Add pineapple. Mix well. Add sugar and salt. Bring to a boil while stirring continually. Stir until thickened. Allow to cool.

Caramel Sauce

1 c brown sugar	1 corn syrup
½ c butter	¼ t salt

Mix all ingredients in a small saucepan. Bring to a boil over a high heat and boil for exactly one minute. The longer it boils the thicker the sauce will become.

Hot Fudge Sauce

½ c butter	2 c sugar
¼ c cocoa powder	1-15 oz. can evaporated milk
1 t vanilla	¼ c flour

Combine butter, sugar, and cocoa powder in a saucepan on a medium heat, stirring consistently until butter is melted. It will be very thick and chunky. Add milk gradually, stirring constantly until smooth. Add vanilla and flour. Bring to a boil, then remove from heat. Mixture will thicken as it cools. Serve while sauce is still warm. You can keep it warm in a crock pot on the lowest heat setting.

Hot Fudge Sauce – Mimi's Cafe

1 ½ c heavy cream	1 T butter
1 ½ c brown sugar	4 T corn syrup
4 oz. unsweetened chocolate, finely chopped	1 T vanilla

In a heavy saucepan combine and heat cream and sugar over medium heat, stirring until sugar is dissolved. Add chocolate, butter and corn syrup and cook until smooth. Bring mixture to a boil and simmer for 8 minutes. Remove from heat and stir in vanilla.

CANDY AND SNACKS

Muddy Buddies – General Mills

1 box Chex Cereal	1/2 c butter
12 oz. chocolate chips	3 c powdered sugar
1 c peanut butter	

Melt butter, chips and peanut butter together. Pour over cereal and mix thoroughly. Put sugar in a large. Then add the coated cereal. Shake & serve.

Microwave Caramels – Beth Roberts

1 c brown sugar	1 c white sugar
1 c corn syrup	1 c butter, melted
1 can sweetened condensed milk	

Combine all in a large microwavable bowl and microwave for 11 minutes. Mix well with an electric mixer or by hand. Pour into a buttered 9x13 pan and cool completely before cutting or cool overnight. Cut and wrap in waxed paper.

Caramel from Sweetened Condensed Milk

1 - 8 ounce can sweetened condensed milk

Immerse closed can on its side in a pot of boiling water. Leave on a simmer or light boil for 2 hours topping off with water as needed. Be careful and don't let the water dry out. Remove from heat and let cool thoroughly before opening can. Condensed milk should be thick and a nice caramel color. Don't open the can while it's still hot, I hear that can be very, very messy

Caramels – Launa Haslam

4 c sugar	1 c butter
2 c corn syrup	2 cans evaporated milk or cream
1 t vanilla	2 c nuts, toasted and chopped (Opt.)

In a heavy saucepan combine sugar, syrup and butter over a med heat. Bring to a rolling boil. Add milk a little at a time so mixture never stops boiling. Cook to firm ball stage or 230°, stirring constantly. Remove from heat and add vanilla and nuts if desired. Pour into buttered 9x13 pan and cool about 10 hours before cutting and wrapping. Caramels can also be used on apples (36 small apples) or dipped in chocolate. Other flavorings and colorings may be added like cinnamon oil & red, anise & black, etc.

Microwave Caramel Corn

3 quarts popped popcorn (about 2 bags of microwave popcorn)	
1 c brown sugar	¼ c corn syrup
½ c butter	½ salt
½ t baking soda	

Put the popcorn in a large brown paper bag. In a glass microwave bowl mix the remaining ingredients except the soda and cook for 90 seconds. Stir in the soda and pour the caramel over the popcorn and stir. Spread on a cookie sheet and cool. You can add nuts with the popcorn. Also, you can drizzle cooling popcorn with melted milk chocolate (1 pkg. per recipe).

Stove Top Kettle Corn

3 T oil	1/3 c popcorn kernels
3 T sugar	salt

Place large pot on stove top, set heat to medium-high. Add oil. Measure popcorn and put in bowl. Put sugar in bowl. Once oil has started to smoke pour contents of bowl into oil. Immediately stir using a wooden spoon, scraping the sugar from the bottom of the pan (10 seconds). Cover pot with lid and shake pot until you don't hear any more popcorn popping. Remove lid and stir immediately. Sprinkle with salt and stir.

Kool-Aid Popcorn – Sue Ruckman

1 c butter	¾ c sugar
1 T corn syrup	1pkg. Kool-Aid
10 qtrs. Popped pop corn	

Preheat oven to 300°. Grease cookie sheet and pour popcorn on cookie sheet. Combine all but the popcorn and bring to a boil for 1 min or until it is 250 – 265 degree. Pour over the popcorn and stir until coated. Place popcorn in oven and bake for 5 minutes, stir and bake for 5 more minutes. Cool before eating

Marshmallow Popcorn

1 c butter, melted	16 oz. bag of mini marshmallows
3 bags of microwave popcorn, popped, kernels removed	1 c brown sugar

Combine butter, sugar and marshmallows in a large bowl. Microwave for 2 minutes, remove and stir until smooth. Pour over popcorn and coat.

Rice Krispie Treats – Kelloggs

1/4 c butter	1-10 oz. pkg. marshmallows
1 t vanilla	7 c rice crispy cereal

Melt butter and marshmallows in microwave for 2-3 min, stirring once. Continue micro waving for 2-3 min. Remove and add vanilla. Then add cereal and mix until well coated. Spread into a greased 9x13 pan. Cool completely and cut into squares.

Sweet Chex Mix – General Mills

1 # Rice Chex	1 # Spanish peanuts
1 # mixed nuts	1 c coconut
9 oz. almonds	2 c corn syrup
2 c sugar	1 c butter

Mix Chex, nuts and coconut. Combine other ingredients in a saucepan and bring to a full rolling boil for 4 min. Stir in Chex and nut mixture. Spread out on cookie sheet and cool.

Original Chex Mix – General Mills

¾ t garlic powder	1-1/2 t seasoned salt
½ t onion powder	1 c mixed nuts
1 c pretzels	3 c corn Chex
3 c rice Chex	3 c wheat Chex
6 T butter	2 T Worcestershire sauce

Heat oven to 250. Melt butter in large pan in oven. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Bake 1 hour stirring every 15 min. Spread on paper towels to cool.

Power Ball Treats

1/2 c creamy peanut butter
1/4 c powdered milk
1 c instant oats

1/4 c brown sugar
1/4 c water

In a sauce pan combine all but oats. Stir constantly over a med heat until hot, do not boil. Remove from heat and stir in oats until well combined. Shape into 1" balls and let set for 10 min. Make about 30 snacks.

Oreo Balls

8 oz. softened cream cheese

2 c milk chocolate chips

18 oz. package of Oreo cookies, crushed (crush the entire cookie- don't remove the filling!)

Mix cream cheese with electric mixer until fluffy. Add the crushed Oreos and beat on high until well mixed. Chill for at least 2 hours in the freezer. Then roll Oreo cookie mix into one inch Oreo Balls. Next, melt the chocolate chips and shortening with a double boiler or in the microwave. Dip the Oreo balls completely into the melted chocolate using tongs or a toothpick. Put on wax paper. After the Oreo balls harden, keep them in the refrigerator.

Milk Chocolate Fudge – Mary Crafts

4 1/2 c sugar
1/2 c butter (not margarine)
1# walnuts, chopped

1-1/2 c cream
2-1/2 # good quality milk chocolate chips
16 oz. marshmallow cream

Combine sugar, cream & butter in saucepan. Bring to boil over med./high heat. When it reaches a boil that can't be stirred down, begin timing for exactly 4 min. Take mixture off the heat. Immediately pour over the chocolate chips, nuts and marshmallow cream. Stir until all chocolate is melted. Pour into 9x13 pan that has been lightly greased. Fudge will set as it cools.

Frozen Chocolate Covered Bananas – Kraft Foods

8 oz. milk chocolate chips
1 c roasted peanuts, chopped

2 T vegetable oil
8 bananas, ripe yet firm

Melt chocolate in a double boiler over simmering water. Stir in vegetable oil. Place the nuts in a pie pan for easy rolling. Line a baking sheet with parchment or waxed paper. Peel the bananas and slice into 2 inch pieces. Using a 6 inch bamboo skewer or toothpick, dip each banana into the chocolate and then roll in nuts. You may prefer to leave some without nuts. Place the dipped banana on baking sheet. Place the sheet in the freezer until frozen. If waiting to serve the bananas, remove from the freezer and wrap and return to freezer. Serve semi-frozen.

Mixes

Taco Seasoning Mix

½ c chili powder	1/8 c cumin
¼ c onion powder	1 T paprika
1 T garlic powder	1 T sea salt
1/2 t crushed red pepper flakes	

Put ingredients in a jar and shake.

Dry Onion Soup Mix

2/3 c dried, minced onion	3 t parsley flakes
2 t onion powder	2 t turmeric
1 t celery salt	1 t sea salt
1 t sugar	½ t black pepper

Put ingredients in a jar and shake. Shake jar before each use. Use 4 T in place of 1 packet of onion soup mix.

Ranch Mix

5 T dried minced onions	7 T parsley flakes
4 t salt	4 t garlic powder

Put ingredients in a jar and shake. Shake jar before each use. For dressing mix 2 T dry mix with 1 c mayo and 1 c buttermilk. For dip mix 2 T dry mix with 2 c sour cream. Mix a few hours before serving so flavors will blend.

Sloppy Joe Seasoning Mix

1 c chili powder	1/8 c paprika
1 ½ T dry mustard	1 ½ t cumin
1 ½ t onion powder	1 t garlic powder
1 t black pepper	3 t beef bouillon

Combine all and store in an airtight container. Combine 2 T of mix with 1# of hamburger and add ½ c ketchup.

Pumpkin Pie Spice Mix

3 T cinnamon	2 t ginger
2 t nutmeg	1 ½ t allspice
1 ½ t cloves	

Combine all and store in an airtight container.

Biscuit Mix

10 c flour	2 c dry milk or buttermilk
1/3 c baking powder	2 T salt
1/2 T cream of tartar	2 1/2 c shortening

In a large bowl sift dry ingredients together. With a pastry blender or your hands cut in shortening until mixture resembles cornmeal. Store in airtight container. Stir together 3 c mix and ¾ c milk or water. Stir together. Drop by spoonful's and bake at 450° for 10-12 min.

Maple Brown Sugar Oatmeal Mix

1 c quick oats, ground in blender until fine	1 c quick oats
1 c brown sugar	1 T maple flavoring
2 t salt	1 t cinnamon
½ t nutmeg	

Combine sugar, flavoring, salt and spices and a mixing bowl and mix until thoroughly combined. Add both oats and stir until well combined.

Pancake Mix

6 c flour	2 c wheat flour
2 c dry milk powder or butter milk powder	½ c sugar
3 T baking powder	1 ½ T soda
2 t salt	

In a large bowl, whisk all ingredients together.

Pancakes = Mix 2 c pancake mix, 1 ½ c water, 1 egg and 2 T oil for pancake mix.

Waffles = 2 ½ c pancake mix, 2 c water 3 eggs, ¼ c oil.

German Pancakes in pie pan = 4 T butter, 4 eggs, 1 c milk and 1 c pancake mix.

Batter for fried food = 1 c pancake mix, 1 c milk 2 eggs.

Corn Bread Mix

4 c flour	4 c yellow cornmeal
2 c dry milk or buttermilk	1 c sugar
½ c baking powder	1 T soda
2 t salt	

Combine all ingredients in a bowl and stir with a wire whisk. To make add 1 egg, ½ c water, 2 T oil and 1 ¼ c corn bread mix for an 8x8 pan baked at 425° for 12-15 min.

Brownie Mix

8 c sugar	6 c flour
2 c cocoa powder	1 ½ T baking powder
1 T salt	

Mix together and store in an airtight container.

Brownies = 2 ¼ c brownie mix, 2 eggs, 1/3 c oil or melted butter cook at 350° in a 8x8 pan cook for 30 min.

Sheet Cake = 4 c brownie mix, ½ c butter, melted, 1 c water, ½ c sour cream, 2 eggs, 1 t vanilla, 1 t soda cook at 375° on a greased cookie sheet for 20-25 min.

White Cake Mix

4 c flour	4 c cake flour
6 c sugar	¼ c baking powder
2 t salt	2 ¼ c shortening

Combine all the dry ingredients and then cut the shortening with a pastry blender until it is very fine. Store in a 1 gallon airtight container.

Cake = 4 ½ c white cake mix, 3 eggs, 1 t vanilla, 1/3 c oil, and 2/3 c milk. Mix on high until batter is fluffy place in 9x13 greased and floured pan and bake at 350° for 30 min

Yellow Cake Mix

5 c flour

2/3 c powdered milk

2 t salt

4 ½ c sugar

4 t baking powder

Combine and store. 2 c of mix can replace 1 box cake mix.

Cake = 2 c cake mix, 1 stick melted butter, 3 eggs, ½ c water, 1 t vanilla. Mix on high until batter is fluffy. Pour into 9x13 greased pan and bake at 350 for 30 min.

Cream of "Something" Soup Mix

1 c dry milk powder

¼ c bouillon

1 t basil

1 t black pepper

¾ c corn starch

4 T minced dried onions

1 t thyme

Combine and store. For the equivalent of one can of condensed cream soup mix 1/3 c dry mix with 1 ¼ c water and cook until thick.

Evaporated Milk

1 c water

Mix together in a blender.

2/3 c powdered milk

Sweetened Condensed Milk

½ c hot water

1 c powdered milk

Mix in blender.

1 c sugar

3 T melted butter

Stove Top Stuffing Mix

½ t each: sage, savory and poultry seasoning

1 T dried chopped celery

2 t parsley

1 t chicken bouillon

2 t dried minced onion

1/8 t pepper

Combine and store.

Stuffing = 1 ¼ c hot water, 3 T butter, seasoning mix, 4 c partially dried bread cubed into ½". Mix and cook.

Hamburger Helper Mix

2 T flour

¼ t salt

¼ t paprika

Combine all and store.

Cook = 1 # cooked hamburger, 2 c milk ½ c water, ¾ c cheddar cheese. Bring to a boil cover and cook for 10 min.

¼ t onion

¼ t garlic powder

1 ½ c dry pasta

CANNING

Tomato Soup – Ketura Leavitt

7 quarts of ripe tomatoes	4 med onions, chopped
1 stalk of celery, chopped	7 sprigs of parsley or 2 T dried parsley
1 bay leaf	½ # of carrots, chopped
½ t basil	1-½ T salt
2 T sugar	¾ t black pepper
1 t garlic powder or 3 cloves pressed	¼ t red pepper flakes
3 cans tomato paste	

Cook veggies until very tender. Put through a food mill. Add seasonings and tomato paste. Fill pint bottles and process in water bath for 35-40 min. Makes about 8 pints.

Orange Marmalade Jam

4 cups water	10 cups sugar
4 lemons	24 clementine, seedless

2 small packages fruit pectin plus hot water listed on package

Cut clementine and lemons into quarters removing the naval end. Be sure to remove the seeds from the lemons. Leave the skins on. Using a food processor, chop the clementine and lemons fairly thin. Your food processor may not hold all of the citrus at one time; if so do this in batches. Place the chopped citrus in a large pot. Add ten cups of sugar and four cups of water to the citrus and mix well. Over a medium heat, cook the mixture for forty minutes stirring often to prevent burning and sticking to the bottom of the pan. When the cooking time is close to an end, mix together 2 packages of fruit pectin in a bowl following the manufacturer's instructions. Stir the prepared pectin into the marmalade and let boil for one minute. Ladle into warm jars while hot, cover and process in a hot water bath. Makes 8-9 pints.

Grape Juice

Concord or green sugar grapes	Sugar
-------------------------------	-------

Remove grapes from stems and rinse. Fill quart bottles 2/3 full of grapes. Add 1/4 c sugar to each bottle and fill with warm water, leaving 2 inches from the top for expansion. Shake to dissolve sugar. Put lids on tightly. Put into cold packer and cover with water. Boil for 30 min. Best if not used for 2 weeks.

*When ready to use, strain grapes through a fine mesh sieve. Mix with water to taste or mix with sprite for a wonderful party drink.

Dilly Green Beans – Jeanette Meisenbacher

4 # green beans, topped	¼ t red pepper flakes - per jar
½ t whole mustard seeds - per jar	½ t dill seeds - per jar
1 clove garlic, smashed – per jar	9 – 10 pint jars
<u>Brine:</u>	
5 c vinegar	5 c hot water
½ c salt	

Pack beans standing up. Put in the other ingredients. Add brine and process in water bath for 10 min.

Sauerkraut

Cabbage, shredded	1 T salt
1 T sugar	1 T white vinegar

Fill quart jars with cabbage. Top with salt, sugars and vinegar. Fill to the top with water. Process in water bath for 30 min and do not open for at least a month.

Bottled Dried Beans – Sue Ruckman

Wash and soak beans in cold water with a little soda. Rinse and boil in clean water for 15 min. Pack loosely in jars within 2" to the top. Add 1 t salt to each quart jar. Fill jars within 1/2" with boiling water. Seal and process in a pressure cooker for 1 hr. at 12 1/2#.

Sweet/Hot Salsa – Sue Ruckman

14 quarts ripe tomatoes, peeled, drained and cut up	6 c peppers (mild and hot), finely chopped
10 c onions, finely chopped	1 T garlic powder
3 c sugar	½ c salt
2 c vinegar	4 t oregano
4 t cumin	2 t cayenne pepper powder
1 c flour	3 c tomato juice

Boil tomatoes then add the rest of the veggies and cook until just tender. Add the remaining ingredients but the flour and tomato juice. In a blender mix the flour and tomato juice then add to boiling salsa to thicken. Pour into jars and water bath process for 25 min for pints and 35 min for quarts. It makes about 34 pints.

Mincemeat - Sue Ruckman

19 # green tomatoes, cleaned, cored and chopped	19 # apples, cleaned, cored and chopped
4 # raisins	4 lemons, juiced
4 t cinnamon	3 t nutmeg
2 t cloves	1 t salt
1 T vinegar	15 c sugar

In a food processor combine tomatoes process until finely chopped. Pour boiling water over them and drain two times. Process apples and add to the tomatoes. Add the remaining ingredients in a large pot and boil for 1-1/2 hours. Put in jars and process in water bath for 25 min. Makes about 13 quarts.

Chow-Chow or Sweet Pickle Relish – Sue Ruckman

12 # green tomatoes, cleaned and cored	8 large onions
10 bell peppers	6 hot peppers, chopped
1 quart vinegar	1 ¾ c sugar
1 T cinnamon	1 T allspice
¼ t cloves	
3 T dry mustard	3 bay leaves

In a food processor, chop tomatoes, onions, and all of the peppers. Let stand overnight. Drain and add the spices in a tied cheese cloth and then bring to a boil with the remaining ingredients. Pack into pint jars and process in water bath for 10 min. Makes about 10 pints.

Kickin' Ketchup

1/2 bushel ripe tomatoes (~26 lbs)	1 medium onion, diced
1 clove garlic, peeled	2 tsp. red pepper flakes
1 cup cider vinegar	2 T dry mustard
2 cup brown sugar	1 tsp salt
½ tsp ground allspice	1 tsp ground cinnamon
1 T Worcestershire Sauce	2 tsp ground black pepper
2 tsp ground red (cayenne) pepper	½ cup molasses
3 cans tomato paste	

If possible, freeze the tomatoes several days before canning and take them out to thaw the day before canning. Pre-freezing forces a lot of the water out of the tomatoes and when you prep them, you can pre-drain a lot of the water and they will peel easily. Add the prepped tomatoes, along with the onion, garlic and red pepper flakes. Bring it to a slow simmer for 30 minutes. Let cool, if preferred, and process the contents through a food mill or strainer.

Return the strained, liquid mixture to the stock pot and simmer very slowly (to keep the tomatoes from burning), until the volume is reduced by about one-half. It should have the consistency of thick tomato sauce. This step may take six to twelve hours, maybe more, depending on the tomato variety. If possible, use a hand blender to emulsify the contents several times during the cooking process.

Add the remaining ingredients, bring to a simmer and reduce to the desired consistency, remembering that the contents will be thicker once they are canned and cooled. I pull mine when the bubbles that appear during the boil are about 3" in diameter.

Prepare a canner with jars and lids sufficient for about 8-10 pints of Ketchup. Fill canner with water to at least 1 inch above tops of jars. Bring to boil and allow them to process for 35 mins.