

DRAFT

Family Favorite

Recipe

COLLECTION

December 6th, 2024

These recipes were mostly typed as written.

Some are based on old units of
packages.

A small Jar of....

A Large Can of....

Some have been corrected and modified to reflect changes.

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Appetizers and Dips

Apricot Balls

Makes 3 dozen

¾ Cup Diced Dried Apricots (or Peaches)

¾ Cup Flaked Coconut

½ Cup Chopped Pecans

1 Tbs Lemon Juice

½ tsp Lemon Rind

½ tsp Orange Rind

Chop in a food processor

Apricots

Coconut

Nuts

Add juice and rinds

Knead until blended

Roll into small balls (tsp)

Roll in Chopped Nuts (Optional)

Store in Refrigerator

Artichoke Dip (or Spinach)

1 Cup diced Artichoke Hearts

(or Can (15 Oz) of Spinach (Drained and Copped)

1 Tbs Garlic Powder

1 Cup Mayo

1 Cup Sour Cream

1 Cup Parmesan Cheese

½ Cup Cheddar

Tabasco (To taste)

Bake at 350°F for 35 Minutes

BBQ Sauce by Jean

1 Cup Apple Cider Vinegar
1 Cup White or Rice Vinegar
2 Tbs Brown Sugar
1 tsp Salt
1 tsp Black Pepper
¼ tsp Hot Sauce
1 Tbs Brown Mustard
Crushed Red Pepper (To taste)

BBQ Sauce by Aunt Sandy

¼ Cup Oil
Sauté: 1 Clove Garlic (Minced)
Add ½ cup Tomato Paste
1 tsp Salt
½ tsp Dried Basil
1 tsp Dried Rosemary
¼ tsp Dried Oregano
1 Tbs Dried Parsley
¼ tsp Tabasco
2 tsp Mustard Powder
¼ cup Worcestershire Sauce
½ Cup Dry Red Wine
¼ Cup Honey
¼ to ½ cup water (if too thick)
Cook about 1 hour on stove

Black Bean and Corn Salsa

1 Can Black Beans (Rinsed and Drained)
2 Cups Corn
1 Can Ro-tel (Tomatoes and Chili)
¼ Cup Fresh Cilantro
1 Cup Diced Red Onion
2 Tbs Sugar
2 Tbs Lime Juice
2 Tbs Serrano Chili (Hot) To Taste
1 Clove Minced Garlic

Garnish:

Extra Chopped Tomatoes
Sour Cream
Cheddar Cheese
Pepper-Jack
Chips

Cheese Ball

8 Oz Cream Cheese Softened
1 Cup Grated Sharp Cheddar
1 Cup Parmesan Cheese
¼ cup diced Onion
¼ cup diced Pepper
1 Tbs Lemon Juice
1 tsp Worcestershire Sauce
1 Tbs Minced Garlic
Dash of Hot Sauce
½ tsp Brown Mustard

Some recipes call for rolling the ball in Crushed Pineapple or Nuts

Chex Mix (Classic)

Seasoning

- 8 Tbs (1 stick) unsalted butter
- 2 Tbs Worcestershire sauce
- 2 tsp Season Salt
- 1 ½ tsp Garlic Powder
- 1 tsp Onion Powder
- 1 tsp Mustard Powder

Mixture: (Just about any combination of Snacks)

- 2 Cups Chips (Cheddar, Beagle, Corn Chex)
- 4 Cups Rice Chex
- 4 Cups Wheat Chex
- 3 Cups mini pretzel twists
- 1 Cup Roasted, Salted Peanuts (or Mixed Nuts)

Line (2) baking sheets with parchment paper

Pour Seasoning over mix

Bake at 250°F for 45-50 Minutes (stirring) every 15 Minutes

A “Slow” oven is to toast the cereal and dry it out.

Chili Cheese Dip (Heated)

1 Cup Chili Beans (Kidney, Pinto, Chili)

1 Cup Green Chilies Diced

½ Cup Onion

8 Oz Shredded Mozzarella (or Cheddar)

Mix together and bake at 350° until melted and creamy

Chickpeas (Cruncy Curry Roasted)

Spices are to Taste (hotter or milder)

Could use other nuts! (Walnuts, Cashews, Pecans)

Mix all spices:

½ tsp Cumin

¼ tsp Garam Masala

¼ tsp Curry

¼ tsp Chili Powder

¼ tsp Paprika

¼ tsp Sea Salt

2 Tbs Olive Oil

30 Oz (2 Cans) of Garbanzo Beans – Rinsed and Skinned

Preheat oven to 450°F

Coat chickpeas with spice mixture

Place on parchment lined baking sheet

Bake for 25 – 30 Minutes

Remove Toss and cook for another 15-20 minutes

Cocktail (Sweet and Sour) Meatballs

By Audrey

May be frozen and reheated (Oven, Crock-pot, Stove)

Use any desired: Meatballs, Hot dogs, Sausage,

The Original recipe called for 2 Cups Grape Jelly

And 2 Large Bottles of Ketchup.

Other recipes I found called for Equal Parts of Jelly and Ketchup)

Some recipes call for can of Jellied Cranberry Sauce

SAUCE:

Combine and Heat:

Equal Parts: Grape Jelly and Catsup (1 Cup each)

(Or use Chili Sauce)

½ Cup Onions (originally mixed into meatballs)

½ tsp Garlic Powder

½ Cup Dried Parsley

Pour Sauce over meat and freeze (or heat to serve)

Place in 350°F oven (Crock-pot or stove) Until heated

Cottage Cheese Dip

1/3 Cup Diced Bell Pepper

1/3 Cup Diced Celery

1/3 Cup Diced Cucumber

1 Green Onion (Diced)

1 Tomato (Diced) 1 Cup

¼ Cup Italian Dressing

1 tsp Ranch Dressing Powder

24 Oz Cottage Cheese

Optional: ½ Cup Mayonnaise

Or 8 Oz Softened Cream Cheese

Deviled Eggs

By Jodi

Hard Boil Eggs

Sliced (Long ways

Remove Yolks and Mash

Add:

Miracle Whip

Relish

Salt

Pepper

Stuff mixture back into egg whites

Fondue (Chocolate)

Prepare things to dip:

Strawberries

Blackberries

Bananas

Cookies

Pound Cake

Marshmallows

Pineapple

Apple

2 Cups Heavy Cream

1 Lb Premium Semisweet Chocolate (small pieces)

NOT NESTLES

Ghirardelli's

Lindt

Callebaut

Hershey

1 Tbs Vanilla

1 Tbs Brandy

Use a Double Boiler to Heat Cream

Add Chocolate pieces to cream to melt

Whisk until smooth

Add Vanilla and Brandy

Pour into Fondue pot and keep warm with "fuel heat"

Fondue (Cheese)

Prepare things to dip: (Vegetables should be softened)

Bread	Apples
Cherry Tomatoes	Sweet Pickles
Broccoli	Cauliflower
Asparagus	Mushrooms

CHEESE:

1/3 Lb Gruyere

1/3 Lb Fontina

1/3 Lb Gouda

Grate the Cheeses

Toss with 2 Tbs Cornstarch

Heat 1 Cup Dry White Wine (Sauvignon Blanc)

1 Clove Garlic (Crushed)

1 Tbs Lemon Juice

1 TBs Brandy

1 tsp Dijon Mustard

1/8 tsp Nutmeg

Add Cheese slowly, Stir Constantly and melt

Pour into Fondue pot and keep warm with Fuel Heat

Fruit Dip

1 (3 Oz) pkg Instant Vanilla Pudding

1 (6 Oz) Can Orange Concentrate (Thawed)

¼ Cup Sour Cream

Mix together, Chill, Serve with Fruit

Guacamole (Loaded)

2 Ripe Avocados

¼ Cup Onion, Finely Chopped

1 Jalapeno (finely Chopped) To taste

½ Tomato, (Finally Chopped)

Lime Juice to Taste

Salt to taste

Chopped Cilantro

Cut Avocado and remove seed and pulp

Mash the Avocado with a fork to the desired consistency

Add: Onion, Jalapeno, Tomato

Add: lime juice and salt

Top with Cilantro

Hard Boiled Eggs

We have found the best way to make hard boiled eggs is using an egg steamer.

Traditional Method

Place eggs in cold water with a teaspoon of salt

Bring to a boil

Reduce heat and cover

Cook for 15 minutes

Cool in cold water.

Remove shells

Hummus

By Nolan

ALL SPICES ARE TO TASTE!

1 Can (15 Oz) Garbanzo Beans (Chick Peas)

Can also use Cannellini or Great Northern Beans

Rinsed and Skinned

(I do not use Tahini Paste or Sesame Butter!)

1 Tbs Lemon Juice

1 Tbs Worcestershire Sauce

½ tsp Cumin

½ tsp Curry

½ tsp Chili Pepper

1 Tbs Garlic

1 Tbs Sugar

1 Tbs Olive Oil (Tahini or Sunflower)

1 Tbs Brown Mustard

Optional

½ Cup Red Pepper

½ Cup Onion (1 Tbs Onion Powder)

Pin Nuts on top

Serve with Chips or Crackers

Mushrooms (Stuffed)

20 Medium Mushroom Caps (White or Bella)

2 Tbs Unsalted Butter

8 Oz Spinach Chopped

1 Small Onion (Diced) ½ Cup

½ Cup Cream Cheese (4 Oz)

½ Cup Feta Cheese

½ Cup Parmesan Cheese (Divided)

2 Cloves Minced Garlic

Salt and Pepper to Taste

Optional: ¼ Cup Green Pepper

Preheat Oven to 350°F

Clean and Stem Mushrooms

Place mushroom caps on a greased cookie sheet

In a Saucepan:

Sauté: Chopped Mushroom stems, Onions, Garlic and (Pepper)

Add Spinach and cook about 4 minutes

Remove from heat and stir in cheeses

Spoon into caps.

Sprinkle with remaining Parmesan

Bake for 15 Minutes.

Nuts (Hot and Spicy)

ALL SPICES ARE TO TASTE!

½ Cup Butter (melted)

1 Tbs Worcestershire Sauce

1 Tbs Paprika

1 tsp Hot Pepper Sauce (Tabasco)

1 tsp Salt

½ tsp Garlic Powder

½ tsp Onion Powder

Cayenne Pepper (to taste)

1 Pound Nuts

Heat for 20-25 minutes (stirring frequently) over low heat

Cool on paper towels

Pecans

<p>#1) Toasted and Salted</p> <p>2 Cups of Nuts 2 Tbs Butter Roast Nuts in butter over low heat in frying pan Sprinkle with salt (To Taste)</p>	<p>#3 Deviled Pecans</p> <p>6 Tbs Butter (Melted) 1 tsp Garlic Salt ½ Tsp Salt 1 Tsp Chili Powder 4 Cups Nuts Mix together all ingredients Spread on a 10 x 15 Baking sheet (on parchment paper) Bake at 350°F for 20-25 Minutes Cool on paper towels</p>
<p>#2) Coffee Glazed</p> <p>1 ½ Cup Nuts ¼ Cup Sugar 2 Tbs Water 2 tsp Instant Coffee ¼ tsp Cinnamon Cook in a skillet Mix in all ingredients Heat to a Boil (STIR CONTINUALLY) About 3-4 Minutes Spread on parchment paper to cool</p>	<p>#4) Chocolate Covered</p> <p>2 Cup Nuts Roasted and Lightly Salted</p> <p>2 Tbs Butter Melted</p> <p>1 Pkg Candy Quick (do not overheat). Or 12 Oz bag of Chips (Sweet, Semi-Sweet, White)</p> <p>Heat Butter, Melt Candy Pour in Pecans Spoon onto parchment paper to cool.</p>
<p>#5) Spicy Glazed Nuts</p> <p>Preheat oven to 350°F Pre-Roast Nuts Line baking sheet with Parchment paper.</p> <p>In a Saucepan:</p> <p>Combine and Heat and Boil 2 Min. ¼ Cup Sugar (or Brown Sugar) 1 ½ Tbs Water 1 Tbs Butter ½ tsp Salt ¼ tsp Cayenne pepper ½ tsp Cinnamon Add Nuts to Glaze (1 Cup)</p> <p>Transfer mixture to sheet Bake for 11-13 minutes until brown.</p>	

Pepper Cheese Bites

Preheat oven to 350°

Grease a 9" x 12" baking dish

Layer with Jalapeno slices

1 Lb Cheddar or Pepper Jack cheese sliced into 1/8 inch thick slices

 Cover peppers

Beat 5 eggs and pour over cheese slices

1 Lb Monterey Jack Cheese sliced into 1/8 inch thick slices

Place slices over egg mixture

Bake for 35 Minutes.

Allow to cool

Cut into 1" Squares.

Could use pre-sliced or shredded cheese or shredded cheese

Optional: precooked: Bacon or Sausage crumbles

Pimento Cheese Spread

By Nolan

8 Oz (2 Cups) of Sharp Shredded Cheddar Cheese

8 Oz (2 Cups) Mild Cheddar (or Colby Jack)

8 Oz Cream Cheese

4 Oz (Jar) Pimentos (Diced)

¼ Cup Diced Green Onion

½ tsp Salt

½ tsp Pepper

¼ tsp Cayenne Peper

¼ tsp Garlic Powder

1/3 Cup Mayonnaise

Pineapple Salsa

½ Pineapple: Peeled, Cored, Cut into ½” Cubes

(USE 20 Oz Can Small Diced Pineapple)

1 Red Pepper Cut into ¼” pieces

3 green Onions

1 Serrano Pepper (Seeded and Minced) to TASTE

1 ½ Inch (2 Tbs) minced/grated Ginger

1 Tbs Lime Juice

1/8 tsp Salt

Punch by Audrey

6 Oz Frozen Orange (Thawed)

6 Oz Frozen Lemonade (Thawed)

32 Oz Pineapple Juice (called for 1 Can. Assume 32 Oz Size)

2 Liter Ginger Aie

1 Pint Sherbert (Orange, Lime, Rainbow)

It is a hard to find the 6 oz size of frozen concentrate.

By the larger size can and only use what you need

Chill Pineapple juice so sherbert will not melt as quickly

Sausage Balls

Bisquick Cookbook

Makes about 72 1" balls

Preheat oven to 350°F

Serve with various dipping sauces: BBQ, Ranch, etc.

2 ½ Cups Bisquick mix

1 Lb uncooked Sausage (at room temperature)

3 Cups shredded Sharp Cheddar Cheese (or Pepper Jack) Very Cold

1 Egg

1 tsp Mustard Powder

1 tsp Sage

Mix all ingredients. *Cook for 20-25 Minutes*

Spinach Balls

By Nolan

Pre-heat oven to 325°F

Bake balls on parchment paper for 30 Minutes

2) 13 ½ Oz Canned Spinach (drained) [Not Flavored]

2 Oz (4 Tbs) Melted Butter

3 Eggs

1 Cup Shredded Parmesan Cheese

2 Cups Sharp Shredded Cheddar

1 tsp Salt

½ tsp Chili Pepper

½ tsp Smoked Paprika

1 tsp Garlic Salt

2 Tbs Italian Seasoning

2 tsp Thyme

1 tsp Sage

½ cup Bisquick

6 Oz (2 Cups) Herb Stuffing (**Crushed**)

½ Cup Diced Onion or 2 Tsp Powder

2 Tbs Worcestershire Sauce

Mix together: (By Hand) and make into 1” balls

Bake for 30 Minutes

Spinach Dip-1

1 Can (13 Oz) Spinach
1 Cup Mayo
1 Cup Sour Cream
1 (1.4 Oz) Vegetable Dip / Soup Mix
Optional: Onion

Texas Caviar Dip

Marinade Dressing

½ Cup Vegetable Oil
3 Tbs Honey
¼ Cup Cider Vinegar
¼ Cup Lime or Lemon Juice

Base:

2 Cups of Beans: (Black-eyed Peas, Pinto, Black, Kidney)
1 Can (15 Oz) Corn
1 Cup Onion
6 Green Onions
1 Diced Bell Pepper
2 Cloves Garlic
Jalapeno (To taste)

Spices: (to taste)

1 tsp Chili Powder
1 tsp Garlic Powder
1 tsp Salt
1 tsp Peper
Cilantro

Serve with chips, Sour Cream

Welsh Rabbit

(Cheese Sauce) Over Meat, Bread, Noodles

3 Tbs Butter

4 Cups (1 Lb Sharp Shredded Cheddar)

1 Cup Beer

1 tsp Worcestershire Sauce

1 tsp Dry Mustard

½ tsp Paprika

¼ tsp Cayenne Pepper

2 Eggs Lightly Beaten

Bread (toasted)

Melt Butter

Add everything (But eggs)

Stir until smooth

Remove from heat

Beat in eggs and cook 5 more minutes

Serve over Bread or another dish!

Main Dishes:

Beef Slices in Wine

2 lbs Flank Steak, Or fake meat or Tofu

Serve with Egg Noodles

Parsley for Garnish

¼ Cup Butter (Melted)

Sauté Meat and remove

ADD:

2 Cloves Garlic Crushed

¼ Cup Chopped Parsley

½ tsp Salt

¼ tsp Dried Rosemary

¼ tsp Dried Basil

¼ tsp Dried Oregano

8 Oz Tomato Sauce

1 Cup Red Wine

Add back in meat and cook for 1 hour (or more)

Refrigerate over night

Reheat

Add

½ lb Mushrooms (Sliced)

1 Tbs Flour mixed in 2 Tbs Water (To Thicken)

Butternut Crock-Pot Dal

From Jean

Serve with Rice or Quinoa

¾ Cup Diced Onion

4 Cloves Garlic

1 Small Butternut Squash (cubed)

2 Cups Red Lentils

1 Tbs Olive Oil

1 Can Coconut Milk

1 Cup Stock Broth (or more as it cooks)

1 Tbs Turmeric

1 Tbs Curry

1 tsp Garam Marsala

1 tsp Salt

¼ tsp Black Pepper

Cook in Crock-Pot for 3 hours

Garnish with Cilantro and Sesame Seeds

Butter Chicken (Makhani) Sauce

Chicken Makhani (all spices can be adjusted to taste)

Substitute: Chick Peas, Fake Chicken, Mushrooms

Works with Rice, Couscous, or Noodles

2 Tbs Olive Oil (Coconut Oil or Butter)

1 Cup Onion (Diced)

2 Tbs Sugar

1 Tb Garam Masala

2Tbs Minced Garlic

1 tsp Chili Pepper

1 tsp Curry

½ tsp Turmeric

1 Tbs Ginger Powder (Or Fresh)

½ tsp Cumin

1 tsp Coriander

1 tsp Kasuri Meth (Fenugreek) **I have never found it!**

(Substitute: Fennel, Mustard, more Coriander)

1 Can 15 Oz Crushed Tomatoes (I also like diced)

1 Can (12 Oz) Evaporated Milk, or Coconut Milk

Sauté Onions in Oil

Add all spices and cook a few minutes

Add tomatoes and milk

Heat

Serve with Plain Yogurt or Sour Cream, Cilantro

Chicken & Mushrooms in Wine by Peggy Ann

This is a Crock-pot recipe but could make with fake meat

3 Chicken breasts (halved) or fake meat

Salt and Pepper to taste

¼ Cup Dry White Wine (or chicken broth or Sherry)

1 Can (10 Oz) Condensed Cream of Mushroom Soup

4 Oz Can Sliced Mushrooms (Canned or Fresh)

Cook Chicken in Crockpot with

Salt, Pepper, Soup and wine

Add Mushrooms

Cook 7-9 Hours (Low) or 3-4 hours (High)

Gravy:

Remove Chicken

Mix 1 Cup Sour Cream

With ¼ Cup Flour

And add to Gravy Mixture

Chicken In a Pot (STEW) by Peggy Ann

This is a Crock-Pot recipe but could make with fake meat

3 Chicken breasts (halved) or fake Meat

2 Carrots (sliced) (or more)

1 Cup Onion (Sliced)

2 Celery Stalks Cut into 1 Inch Pieces (or more)

2 tsp Salt and 1 tsp Black Pepper (To taste)

¼ cup dry White Wine (or chicken broth)

Cook in Crockpot

Place vegetable in bottom of pot

Cover with Chicken

Salt, Pepper, and Wine

Sprinkle 1 tsp Basil over the top

1 Cup Broth

Cook 7-9 Hours (Low) or 3-4 hours on (High)

Chicken Cacciatore

Chicken in a Tomato Sauce

Use Meat, Fake Meat, Tofu

Fry Chicken in ½ Cup Olive Oil until browned

Add 1 Cup Sliced Onion (and cook until soft)

Drain off Oil

Add 3 ½ Cups cooked Tomatoes (Diced / Crushed / Stewed)

1 WHOLE Clove Garlic

Salt and Peper to taste

1 Tbs Cornstarch

Cook for 30- Minutes until sauce is thick

Chicken Spaghetti

From Audrey

- 1) Cook (Boil) (2 LBS?) Chicken debone and cut into small pieces
Recipe did not say how much chicken (Optional for Vegetarian!)
 - 2) Combine in Pot:
 - 2 Cups of Broth
 - 1 (12 Oz) can Diced Tomatoes
 - 1 Can Cream-of-Mushroom soup
 - 1 large Diced Onion
 - 1 Chopped Green PepperHeat until vegetables are “done” (Soft)
 - 3) Remove from heat.
 - 4) Add 2/3 of a “Large” (HOW MUCH?) Velveeta Cheese block
 - 5) Cut into small pieces and heat to melt. (NOT BOIL)
 - 6) Add Chicken. Sauce is ready to use or be frozen.
 - 7) Cook Spaghetti (How Much? 1 lb, 2lb?) until tender
 - 8) Drain and transfer to Baking PanAdd Sauce and stir to cover
- Bake at 350°F until ready (30-35 Minutes)

Chili by Audrey

1 lb Beef, Chicken, Pork or Fake Meat

Brown and Drain Meat

2 Cans Kidney Beans (Rinsed)

2 Cans Diced Tomatoes

1 ½ tsp Chili Powder (To Taste)

2 Tbs Sugar

½ Cup Water

Simmer for 2 hours

Chili (HASH) by Jean

1 lb Beef, Chicken, Pork or Fake Meat

Garlic, Salt and Pepper (To taste)

Cook and Brown Meat. Add flour to coat meat

In another pan:

Combine:

12 Oz Chicken Broth and ½ Cup Water

Can Stewed Tomatoes (or diced)

Can of Corn

Green Chilies (to taste) 6 Oz can

Add Diced potatoes and cook until tender

½ tsp Garlic Powder

½ tsp Chili Powder

Mix in Meat

Serve over rice or with chips

Crab Cakes

1 Lb Crabmeat

1 Egg

1 Tbs Mayonnaise

1 Tsp Dry Mustard

½ tsp Salt

¼ tsp Blak Pepper

1 tsp Worcester Sauce

1 tsp Lemon Juice

2 Slices Bread (diced)

Combine all ingredients

Shape into Patties

Fry in hot Oil until Golden Brown

Enchilada Casserole by Connie

Make with Meat or Vegetarian Beans and Chili

1 19 Oz Can of Wolfe Chile (No Beans)

Or Chili / Refried beans **with no meat!**

2 ½ Cups Shredded Cheddar Cheese

1 Package (8 Count) Corn or Wheat Tortillas

Picante Sauce

In greased baking dish

Layer

Tortilla

2 Spoons of Chili

1 Spoon Picante

½ Cup Cheese

REPEAT

Bake at 350°F for 30 Minutes

Serve with Rice, Beans, or Chips

TOPPINGS

Sour Cream

Cilantro

Jalapeno Peppers

Golden Casserole

Shrimp, Chicken, Turkey

Preheat Oven to 325°F

Grease a 11 x 7 Baking Dish

8 Slices butted toasted bread (Cubes) 5 Cups

Place ½ Bread on bottom of pan

Cover with 2 Cups Cleaned and Cooked Meat

4 Oz sliced mushrooms

¼ cup Sharp Shredded Cheese

Top with remaining bread cubes and another ¼ Cup Cheese

In another Bowl:

Mix together:

3 Eggs

2 Cups Milk

½ tsp Salt

1 tsp Dry Mustard

Black Pepper, Salt, Paprika to taste

Pour over casserole

Bake for 45-50 minutes until set

Impossible Pie (Meat or Vegetable)

Bisquick has lots of Impossible Pies

2 Cups Chopped Vegetables:

Broccoli, Cauliflower, Veg-All, Green Beans

Spinach and Swiss

½ Cup Chopped Onion

½ Cup Green Pepper

1 Cup Shredded Cheddar Cheese (4 oz)

½ Cup Bisquick

1 Cup Milk

½ tsp Salt

¼ tsp Black Pepper Variation: Nutmeg

2 Eggs

Preheat Oven to 400°F

Grease a 9" Pie Pan

Soften Vegetables (Such as Broccoli and carrots)

Add: ALL Vegetables to Pie Pan

BATTER: Mix in a separate box, all other ingredients

Pour into Pan

Bake at 400°F for 35-45 Minutes (Knife Check)

Allow to cool 5 minutes before eating

Add all

Marry Me White Beans (Chicken)

1 Tbs Oil from Sundried Tomatoes
1 Onion Diced (½ Cup)
3 Cloves Garlic (Minced)
1 tsp Salt
½ Cup Sundried Tomatoes (Chopped)
1 Tbs Dried Thyme
1 tsp Chili Flakes (To Taste)
½ Cup Cream (Evaporated Milk & Butter)
1lb of White Beans (Cannellini, Chickpeas, Haricot, Kidney)
½ Cup Parmesan for Garnish
2 Cups Spinach Leaves (Chopped)

1 Tbs Chili Oil
Cilantro

Heat Sundried Tomato Oil. Cook Onion, and Salt (about 5 minutes.

Add Garlic and cook 2 minutes

Add Sundried Tomatoes, Thyme, and Chili Flakes and Cream

(Add a little water if it is “too Thick”. It thickens as it cooks!)

Add: Beans and Parmesan Cheese. Cook for 5 Minutes

Add Spinach (They will reduce and wilt)

Black pepper and more salt to taste)

Garnish with: Chili Oil, Cilantro, more cheese

Meatballs (Meatless with Lentils)

Nolan

Makes about 3 dozen

2 Cups Cooked Lentils

Use a ratio of 1 Cup Lentils to 4 cups water.

Bring water to boil

Add Lentils

Turn down heat and slow boil for 45 minutes.

Most of the water should be absorbed.

Check for Texture and Mash with a fork

Drain and cool

1 Cup Chopped Onion (Or 2 tsp Onion Powder)

3 Tbs Garlic

2 Tbs Italian Seasoning

1 Cup Grated Parmesan

$\frac{3}{4}$ Cup Quick Oatmeal

$\frac{1}{2}$ Cup Breadcrumbs

2 Eggs

$\frac{1}{2}$ Cup Catchup

1 Tbs Worcestershire Sauce

Salt and Pepper

Mix and allow to firm in the frig for a while

Make balls (1 tsp) size.

Cooks at 375°F for 30 minutes on Parchment Paper.

Spray with cooking oils

Meatballs (Turkey)

By Nolan

Makes about 3 dozen

1 Lb Ground Turkey

1/2 Cup Grated Parmesan

2 Eggs

1 Cup Breadcrumbs

1/2 Cup Chopped Onion (Or 1 Tsp Onion Powder)

1 Tbs Garlic

½ tsp Cumin

2 Tbs Italian Seasoning

Salt and Pepper

Make balls (1 tsp) size.

Bake at 375°F for 30 minutes on Parchment Paper.

Or brown on stove (in Vegetable Oil)

Spray with cooking oils if baking

Meat Balls by Corine

1 Lb Ground Beef makes 8 meat balls

Grated Onion (1 Cup)

Clove of Garlic (minced)

1 Egg

½ Cup Grated Parmesan? (did not have an amount?)

¼ Cup Dried Parsley

4 Pieces of bread (soaked in Milk)

Salt

Pepper

Combine all ingredients together

(Use more breadcrumbs if too loose)

Fry in Oil to brown

Cook in Sauce (for at least an hour)

Meat Loaf

2 lbs Ground Meat: (Bee f93%, Turkey, Fake)

2 Cups Breadcrumbs

$\frac{3}{4}$ Cup Minced Onions

$\frac{1}{4}$ Green Pepper

2 Eggs

2 Tbs Horseradish

$\frac{1}{4}$ Cup Milk

$\frac{1}{4}$ Cup Catsup

1 tsp Dry mustard

Mix and place on baking pan

OPTIONAL: Cover with $\frac{1}{2}$ cup more catsup

Bake on pan at 400°F for 40 Minutes

Pepper Steak

(Use Sirloin) or fake meat or Firm Tufo) cut into 1/8" thick slices

Or just use Vegetables

Serve with Rice

Sauce: In Frying Pan: Heat

¼ Cup Oil

1 Clove Garlic Crushed)

1 tsp Salt

½ tsp Black Pepper

1 tsp Ginger

Brown Steak (or Tofu) and remove

Add and cook for 3 minutes

3 Bell Peppers (Sliced)

1 Cup Onion Sliced

Add back in Meat,

½ tsp Sugar

1 Tbs Soy Sauce

¾ Cup Beef Broth

1 Can (6 Oz) Water Chestnuts (Drained and Sliced)

Mix and add:

¼ Cup water

1 Tbs Cornstarch

Add Green Onions (cut to 1" Lengths)

Cook 2 Minutes (for Sauce to thicken)

Meat Loaf (Fake Meat)

12 Oz Fake Meat Crumbles (2 Cups)
1 Tbs Butter
1 Cup Onion Chopped
2 Gloves Garlic (2 Tbs)
1 Tbs Italian Seasoning
1 Tbs Parsley
1 tsp Season Salt
1 tsp Pepper
½ tsp Chili Pepper
½ tsp Cumin
1 tsp Dry Mustard (1 Tbs Brown Mustard)
1 tsp Horse Radish
2 Oz Worcestershire Sauce
½ Cup Breadcrumbs
¾ Cup Quick Oats
3 Eggs

Optional: Cover with Tomato Sauce, Catsup, or BBQ Sauce

Preheat oven to 350°F

Cook Onions and Garlic

Add Spices

Mix in: Meat, Oats, and Breadcrumbs

Add eggs

Form into Loaf

Top with Catsup

Pot Pie (Chicken, Beef, Turkey, Vegetable)

(2) Pillsbury Refrigerated Pie Crusts (Not Frozen Crusts)

Preheat oven to 425°F

Place a pie crust in a 9" Deep Dish Pie Pan

Filling:

Melt: 1/3 Cup Belted Butter in a Saucepan

Add: ½ Cup Chopped Onion and cook 2-4 Minutes

tir 1/3 Cup Flour

½ tsp Salt

½ tsp Pepper

Gradually pour in:

1 ½ Cups Broth (Chicken, Beef, Vegetable)

2/3 Cup Milk

Stir Constantly. Cook until bubbly and thickened

Add:

2-3 Cups "MEAT"

2 Cups Frozen Mixed Vegetables (THAWED)

Pour Mixture into Pie Crust

Top with 2nd Crust. Flute and cut slits in several places

Bake for 30-40 Minutes Until Golden

Let stand for 5 minutes

Pulled Pork (BBQ)

By Nolan

8 Lb pork Roast (I like to use Tenderloin Pork: Less fat and no bone)

Slow Cooker: 6-8 hours (depends on amount of meat)

Sauce:

1 Cup Brown Sugar

2 tsp Salt

2 Tbs Brown Mustard

2 tsp Black Pepper

1 Tbs Garlic

½ tsp Cayenne

2 Tbs Worcestershire Sauce

2 tsp Smoked Paprika

½ Cup Honey

¼ Cup Maple Syrup (Optional)

Quiche

Regular Pie Crust: 3 eggs and 1 Cup Milk

Deep Dish Pie Crust: 5 Eggs and 1 Cup Milk

You can use, Milk, Sour Cream or combination

1 Tbs Brown Mustard

Salt and Pepper to Taste

Heat oven to 375°F

Place Pie shell on a cookie sheet (for spills and to get it into the oven)

Cover bottom of crust with shredded Cheese (Cheddar, Pepper Jack, etc.)

Prepare an Optional filling: (Vegetables, Mushroom, Onions, Spinach, Sausage)

Add a layer of filling on top of the cheese.

Pour Egg mixture over the filling.

Add more cheese to top of mixture.

Bake for 45-55 Minutes (Until knife comes out clean)

Pie will "Fall" as it cools.

Stuffed French Toast

By Audrey

1 Loaf of French Bread

Sliced on a Diagonal (/).

You will make a “Pocket” so don’t cut all the way through

2) Spread one side with cream cheese and the other with desired flavor Jam

3) Mash edges together to seal

4) Mix 6 eggs with 1 tsp Vanilla, 1 tsp Cinnamon

And unknown amount (1 ½ Cups?) of Milk / cream / half-and-half

5) Submerge slices into egg mixture

6) Store in covered container until ready to Fry (Or may freeze?)

When ready to cook:

1) add a small amount of cooking oil (Butter?) to a frying pan and heat

2) Fry French Toast to a slight light brown

??? May be transferred to oven to finish cooking (Temp and Time)

Or continue to cook on top of stove, turning often.

Sausage Breakfast Casserole

By Audrey

Prepare the night before.

(Like a quiche but using Bread as the crust)

1 lb bulk Sausage: Cook and Drained

6 Eggs

1 Cup Mushrooms (Sliced)

1 Cup Grated Sharp Cheddar Cheese

2 Cups Milk

2 Slices Bread (1/2" cubes)

1 tsp Dry Mustard

1 tsp Salt and Pepper to taste

Optional: Onion or Spinach

Mix eggs, milk, and seasonings.

Stir in sausage, bread, mushrooms

Grease a 9 x 12 glass baking dish

Pour in Mixture

Sprinkle cheese on top

Refrigerate overnight

Bake at 350° for about 45 minutes (Check for Doneness)

Stuffed Bell Peppers

Nolan

4-6 Bell Peppers: Seeded and Blanched to soften

2 Cups Cooked Rice or Couscous

Shredded Cheese: Mozzarella or Cheddar

Brown: 2 Cups of Meat (Fake Meat)

Sauté 2 Tbs Butter
 2 Tbs Garlic
 2 Tbs Italian Seasoning
 1 Cup Diced Onion
 Diced tops of green peppers
 2 Tbs Fresh Diced Parsley

Mix together:

Tomato Sauce: (Mix: 1 can (15 Oz) diced tomatoes and Tomato Sauce)

Use 1 ½ cups sauce and Meat

Add about two cups of Rice/Couscous

Place peppers in greased baking dish. (taller than Peppers)

Arrange peppers in dish and stuff with mixture

Top and fill around with extra mixture

Top with remaining Sauce

Cover with foil (or dish cover)

Bake at 400°F for 45 Minutes

Remove cover. Top with cheese. Bake until cheese is melted

Garnish with:

Sour Cream

Chives

Fresh Parsley

Stroganoff Sauce

Use Beef, Chicken, Tofu, Portabella Mushrooms, Fake Meat

Cooked Egg Noodles (or Spaghetti or another Pasta)

SAUCE:

Mix:

1 Tbs Paprika
1 tsp Salt
½ tsp Black Pepper
2 Tbs Flour (or Cornstarch)

2 Tbs Olive Oil
1 Medium Onion (about ½ Cup)
8 Ounces White or Baby Bella Mushrooms (Sliced)
2 Cloves Garlic (Crushed)
2 Cups of Chicken Broth (Or Bouillon)
2 Tbs Tomato Paste
1 Bay Leaf
¼ Cup Plain Yogurt or Sour Cream

Parsley for Garnish

Coat “Meat” with Flour, Paprika, Salt and Pepper

Brown in Oil. Remove from Pan (save drippings)

Add more oil/butter to Sauté: Onion, Mushrooms

Add Garlic

Pour in ¼ Cup Chicken Broth

Stir in Tomato Paste

Whisk in remaining Chicken Broth. Add Bay Leaf

Add “Meat” and cook to thicken Sauce (1 Tbs Cornstarch & 1 Tbs Water)

Stir in Sour Cream

Tilapia (Baked Fish)

From Connie

Coat a baking dish with olive Oil (for coating fish)

Place fish (Tilapia, Flounder, etc.) in dish. Turn over to coat both sides in oil.

Liberaly Splash with rice vinegar

Let sit for 5 minutes

Turn them over and splash other side with vinegar

Add (Lots) of Onion Powder

(Some) Garlic Powder

(Lots) of Paprika

Turn them over and cover other side

Bake at 350°F for 30 Minutes

Tofu Baked Crispy Spicy

Tofu usually comes in 16 Oz packages. Soft, Firm and Extra Firm

It is good for Frying, Baking, Sauteing, Roasting, and Grilling

It should be “Pressed” to remove the water it is packed in

Coating the tofu in Cornstarch helps create a light crunchy crust when fried or baked.

May also dredge Tofu in Egg and flour or breadcrumbs.

Plan ahead! Some recipes want the tofu to marinate prior to cooking to absorb extra flavors.

It does not keep well as a leftover. Enjoy hot and fresh

Preheat oven to 400°F

1 Block (16 Oz) extra Firm Tofu. (Pressed)

1 Tbs Oil: (peanut, sunflower, vegetable)

2 tsp Cornstarch

Cube Tofu (1/2”) and coat with oil and cornstarch

Spices:

1 tsp Paprika

1 tsp Onion Powder

1 tsp Garlic Powder

½ tsp Black Pepper

½ tsp Salt

Cover Tofu bites with Spices

Bake (Shaking every 5 minutes) until cooked to your desired liking

Turkey and Dressing by Audrey

TURKEY: Thaw. Rinse

1 Day for 4 Lbs (in Refrigerator)

Cook at 325°F for 15 Min / Pound

Dressing

- 1) Bake a pan of Cornbread
- 2) 2 Cups Chopped Celery
- 3) 1 Bell Pepper – Diced
- 4) 1 Bunch of Green Onions (4-6)
- 5) 1 Onion Grated (1 Cup)
- 6) Spices: (To Taste)

Poultry Spices: Thyme

2 tsp Sage

½ tsp Garlic Powder

Salt

1 tsp Pepper

Optional:

Nuts, Sausage, Mushrooms, Raisins, Cranberries

Sauté vegetables in 2 Tbs of butter until tender

Mix:

1 package (16 Oz) Herb Stuffing Mix

Vegetables

Cornbread (broken up)

Broth to make a stuffing mixture (about 3 cups)

Bake in 350°F oven for 30 minutes

It is good reheated.

Best Cooking Practice is NOT to stuff the turkey.

Turkey Bake Casserole

Preheat oven to 350°F

2 Cups COOKED Noodles

2 Tbs Butter

¼ Cup Chopped Bell Pepper

¼ Cup Chopped Onion

½ Cup Sour Cream

1 Can (10 Oz) Condensed Cream of Mushroom Soup

½ tsp Paprika

1 Cup Cooked Meat (Diced Chicken, Turkey, Fake Meat)

Sauté in butter:

Green Peppers and Onion

1 Quart Casserole Dish

Blend Sour cream and Soup

Add Peppers and Onions

Add remaining Ingredients:

Bake at 350°F for 30 Minutes

Deserts and Sweets:

1 Egg Cake

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Preheat oven to 375°F

Makes (2) 8" Round Cakes

Sift:

1 $\frac{3}{4}$ Cup Fflour

1 $\frac{1}{4}$ Cup Sugar

2 $\frac{1}{2}$ tsp Baking Powder

1 tsp Salt

Add 1/3 Cup Soft Butter

2/3 Cup Milk

Mix for 2 minutes

Add 1 egg

Add 1/3 Cup of Milk

1 tsp Vanilla

Divide and pour into (2) Greased 8" cake pans

Bake of 25 Minutes (Until Done)

Apple Hermits

3 dozen 2" Squares

Preheat oven to 375°F

Grease Cookie Sheet

8 Tbs Butter (1/2 Cup) Softened

1/2 Cup Brown Sugar

2 Eggs

1/2 Cup Molasses

1/2 Cup Milk

2 Cups Flour

1 1/2 tsp Baking Powder

1 tsp Cinnamon

1/2 tsp Cloves

1/2 tsp Nutmeg

1/4 tsp Mace

1/4 tsp Allspice

1/2 tsp Salt

1 Cup Raisins

1/2 Cup Walnuts or Pecans

2 Cups Shredded Apples.

Mix

Flour, Baking Powder, Spices

In another Bowl, Cover Raisins with 3 Tbs of Mixture

Cream Butter and Sugar

Add Eggs (1 at a time)

Add Molasses and Milk

Mix in Flour Mixture

Fold in (1/2 Cup at a time) Raisins and Nuts

Cook for 10-12 minutes. Cool on Rack. Refrigerate

Baklava

Very Rich

Pastry:

1 (16 Oz) package of Phyllo Dough
1 Pound Chopped Nuts
1 Cup Butter (Melted)
1 tsp Cinnamon

Glaze:

1 Cup Water
1 Cup Sugar
1 tsp Vanilla
½ Cup Honey

Preheat Oven to 350F

Butter the Bottom and Sides of a 9 x 13 Pan

Chop nuts and toss with Cinnamon and set aside

Unroll Phyllo dough and cut stack to fit in pan

Cover dough with damp cloth to keep moist

Place (2) sheets and brush with butter

Spread out 3 Tbs of mixture on top

Repeat 7 times

Place 6-8 sheets as the top layer cover

Cut into Diamond (or square) shapes all the way to the bottom of the pan

Hint: make 4 long row cuts and then cut diagonals

Bake for about 50 Minutes Until Golden Crisp

GLAZE: Boil Water, add Sugar until melted.

Add: Honey and Vanilla

Simmer 20 minutes

Remove Baklava from oven and immediately spoon sauce over it

Allow to cool. Do not cover (It will get soggy)

May be frozen and thawed to serve

Banana Pudding by Audrey

Line a dish with **Vanilla Wafers** to be ready with Filling
and alternate with Bananas, Pudding and repeat

1 Cup Sugar

3 Eggs

3 Tbs Butter

2 Cups Milk

1/3 Cup Flour

2 tsp Vanilla

1/3 tsp Salt

Mix Sugar and Flour in Pot

Add enough milk to make a batter consistency

Add eggs and beat until smooth

Add remaining Milk (and more if needed if it gets too thick)

And butter

Cook over medium heat, Stirring Constantly until thick

Remove from heat.

Beat in Vanilla

Serve with Whipped Cream

Biscotti Dipped Almond

Audrey

Makes 2 dozen

Bake Nuts (Almonds or Pecans) At 375°F for 5 minutes

Bake Biscotti at 375° for 15-18 minutes, then cook at 325° for another 15-20 min.

1 Cup Slivered Almonds or Pecans

1 ¼ Cups Flour

1 tsp Baking Powder

¼ tsp Salt

6 Tbs Butter (Softened at room temperature)

½ Cup Sugar

1 Egg Yolk

½ tsp Vanilla

1 tsp grated orange rind

¼ tsp almond extract

½ pound (8 Ounces, 1 Cup) Bittersweet Chocolate (chopped)

- 1) Heat oven to 375.
- 2) Spread nuts on baking sheet.
Toast for 5 minutes until lightly browned
Let Cool. Chop / Slice
- 3) Mix together: Flour, Baking Powder, and Salt
- 4) Beat together: Butter, Sugar until creamy.
Beat in egg yolk, vanilla, rind and almond extract
- 5) Stir flour mixture into butter to form Dough. Stir in Nuts
- 6) Place dough on baking sheet and form dough into an 11 x 4" Log
Refrigerate if it is too soft
- 7) Bake in 375° oven for 15-18 minutes (until slightly browned)
- 8) Allow Log to cool on cutting board (about 10 minutes)
- 9) Reduce oven to 325.
- 10) Cut log in ½" slices on a slight angle, placing cut slices back on sheet
- 11) Bake for another 15-20 minutes (until golden brown)
- 12) Line baking sheet with parchment paper.
- 13) Melt Chocolate. Dip one end of biscotti into chocolate and place on sheet
- 14) Let sit in a cool place until chocolate is firm.

Bourbon (Rum Balls)

50-60 balls

8 Oz Semi-Sweet Chocolate Chopped

60 Vanilla Wafers CRUSHED (3 Cups)

1 Cup Finely Chopped Pecans

½ Cups Sugar

½ Cup Bourbon

¼ Cup Light Corn Syrup

Melt Chocolate

Combine Crumbs, Pecans, 2/3 Cup Sugar

Pout in Chocolate, Bourbon and Corn Syrup

Make 1” balls (or smaller)

Roll in Sugar

Place in Jar and Cover

Refrigerated to keep longer

Experiment with other flavors or non-alcohol

Biscotti Orange Hazelnut

Audrey

Makes 2 dozen

2 ½ Cups Flour

1 tsp Baking Powder

½ tsp Baking Soda

½ tsp Salt

2 Tbs Olive Oil

1 Tbs grated Orange Rind

3 Tbs Orange Juice

2 eggs: lightly beaten

1 Cup Sugar

1 Cup Chopped Nuts

- 1) Preheat oven to 350°
- 2) Sift 1st four dry ingredients
- 3) Beat: Oil, rind, juice, eggs, and sugar until smooth
- 4) Slowly add flour mixture into orange mixture
- 5) Add Nuts
- 6) Divide dough. On floured surface, form (2): 10" x 1 ½ logs
- 7) Bake on greased cookie sheet for 30 minutes. Allow to cool (10 Minutes)
- 8) Slice diagonally into ½" thick slices
- 9) Place slices back on backing sheets and cook for another 10 minutes.
- 10) Remove to wire rack to cool.

Chocolate Glaze:

Combine 3 Ounces of chopped bittersweet chocolate

3 Tbs of solid vegetable shortening.

Melt over low heat until smooth.

Dip biscotti ends and place on rack to cool.

Butter Cream Icing#1

¾ Cups Unsalted Butter (1 ½ Sticks) at room temperature

1 ½ Packages (12 Oz) of Cream Cheese Softened at room temperature

6 Cups Confectioner's Sugar

2 tsp Vanilla

Melted: 4 Oz White Chocolate **or** 4 Oz Chocolate Chips

2 Tbs Heavy Cream

1 Cup Sliced Almonds (Toasted and Chopped) Optional

On Slow Speed: Cream Butter and Cream Cheese

Gradually mix in Confectioner's Sugar

Add Vanilla

Add in Chocolate

Increase speed to Medium / High for 1-2 minutes

Set aside 1 cup of icing for decoration?

Beat in cream to main mixture

Butter Cream #2

8 Oz Cream Cheese

1 tsp Orange Juice (Lemon Juice) or another flavor

1 tsp Zest (optional)

1 tsp additional Extract Flavoring (Rum, Orange, Almond, Vanilla, etc.)

4 Cups Confectioner's Sugar

Cheese Straws (Matchsticks)

1 ½ Cups Sifted Flour
1 tsp Salt
¼ tsp Cayenne Peper
6 Oz (1 ½ Cups) Extra Sharp Shredded Cheddar
½ Cup Vegetable Shortening
2 Tbs Chopped Sunflower Seeds
3-4 Tbs Ice Water

Sift Dry Ingredients together.

Cut in Shortening with Pastry Blender (until crumbly)

Add Sunflower seeds and Water (until moistened and makes into a ball)

Roll ¼” thick rectangle on floured board

Sprinkle half the dough with ½ Cup Cheese and fold back over

Roll to ¼” thick again and REPEAT twice more

Cut into Strips that are ½” wide and 6” Long

Place on UNGREASED cookie sheet

Bake at 425°F for 15 Minutes. (or until browned)

Cheesecake By Gloria

By Gloria Levine

THIS NEEDS TO BE MADE IN ADVANCED AND ALLOWED TO SET OVERNIGHT

6 Six) 8 Oz pkgs of cream cheese Softened

6 Eggs

1 Pint Sour Cream

1 ¾ Cups Sugar

1 tsp Vanilla

Allow cheese to soften at room temperature for several hours. (must be soft to blend)

Combine all ingredients and mix until smooth.

Pour into greased (preferably with sweet butter) **ten inch** spring form pan.

Make sure pan is Sealed so water does not leak into it

Place pan in larger pan with about one inch of water.

Don't let water evaporate during baking.

Bake about one hour in 400° preheated oven. Top will be golden brown with cracks.

Remove from oven and cool in water.

DO NOT UNMOLD until just before serving. Refrigerate 24 hours before serving.

HINTS: The original recipe says pour into spring pan.

We have found this recipe makes enough batter for two cheese cakes.

(Suggest to cut recipe in half)

Make sure the bottom is in the SPRING PAN and it does not leak prior to filling with batter or putting in the water bath.

Cheesecake - No Bake Cherry– Traditional

8” Pre-Made Graham Cracker Crust

Or Make:

1 ¼ Cup Graham Cracker Crumbs

½ Cup Sugar

4 Tbs Melted Butter

Mix together and press into pan

1 (8 Oz) package of Cream cheese (Softened)

1 (14 Oz) Sweetened Condensed Milk

1 (21 Oz) can of Cherry Pie Filling (for topping)

1/3 Cup Lemon Juice

1 tsp Vanilla

Beat Cream Cheese until fluffy

Gradually beat in Milk

Slowly add Lemon Juice

Add Vanilla

Pout into pie crust

Chill at least 2 hours.

Serve with Cherry topping or Cool-Whip

Cheesecake: No Bake – Dreamsicle

Takes 4-5 Hours for pie to set

Crust:

12 Oz box of Nilla Wafer Cookies

½ Cup Sugar

4 Tbs Butter (Unsalted and Melted)

Pulse cookies until they are good crumbs

Combine with Sugar and Butter

Spray a 9” Spring Pan with non-Stick Oil

Press mixture into pan (and slightly up the side)

Place in FREEZER to 30 Minutes to set

Filling:

Beat until Creamy:

16 Oz of Cream Cheese (Softened)

1 Cup Sugar

Prepare Jello Mix:

1 Small box (4 Oz) orange Jello Mix

1 Cup Boiling water

Add ½ Jello to Cream Cheese

Whip until it forms peaks:

2 Cups Cream (Might use Cool Whip)

½ cup Powdered Sugar

1 tsp Vanilla (or added Orange) Extract

Orange Zest (Check to make sure it is not too bitter!)

Combine with remaining ½ of Jello-mixture

Combine alternating layers of Cream Cheese and Whipped Cream into pan

Top layer should be Whipped Cream.

CHILL FOR 4 HOURS to fully set

Chocolate Pie (Easy#1 – No Bake)

8" Graham Cracker Crust (or make it)
4 Oz Bakers German Chocolate (1 Oz = 3 Tbs Cocoa and 1 Tbs Butter)
1/3 Cup Milk
2 Tbs Sugar
3 Oz Cream Cheese (Softened)
3 ½ cups (8 Oz) Cool Whip (Thawed)

Heat and stir: Chocolate and 2 Tbs Milk over low heat
Cream Sugar and Cream Cheese
Add remaining Milk and Chocolate mix
Beat until smooth
Fold in Cool Whip
Fill Pie Crust
FREEZE for 4 hours
Garnish with Chocolate Curls

Chocolate Pie (Easy#2)

1 8" Pre-baked Pie Shell
1 ½ Cups Milk
½ Cup Sugar
¼ tsp Salt
3 Tbs Cocoa Powder
3 Tbs Flour
2 Egg Yolks (Beaten)
1 tsp Vanilla
Cool Whip or Whipped Cream

Heat Milk in pot over medium heat
In a Bowl: Mix Sugar, Flour, Salt, Cocoa
Add mixture to milk and cook until thickened (STIR CONSTANTLY)
Temper the eggs by adding a small amount of hot milk into beaten egg yolks
Pour egg yolk mixture back into pot, **stirring constantly**
Cook for at least another 2 minutes
Stir in Vanilla and pour pudding into Pie Shell
Allow to cool. Top with Whipped Cream

Chocolate “Tar Heel Pie”

Preheat oven to 350°F

1 Pie Shell

1 Cup Chocolate Chips

1 Stick Butter (1/2 Cup)

1 Cup Chopped Pecans

1 tsp Vanilla

½ Cup Flour

½ Cup Sugar

½ Cup Brown Sugar

2 Eggs (Beaten)

Warm butter and pour over chips and stir

Blend in all other ingredients.

Pour into unbaked pie shell

Bake at 350°F for 30-40 Minutes

Allow to cool. Top with Whipped Cream

Coconut (Mounds Bars)

Crust:

1 Cup Crushed Graham Crackers

¼ Cup White Sugar

½ Cup Melted Butter

12 Oz Chocolate Chips (2 Cups)

Coconut (2 Cups)

1 Can (14 Oz) Sweetened Condensed Milk

- 1) Preheat oven to 350°F (325 for Glass)
- 2) Make Crust: Combine together and press into a 9 x 12 baking pan
- 3) Cook for 15 minutes
- 4) Mix Milk and Coconut and spread over crust
- 5) Cook for 16 minutes
- 6) Top with Chocolate Chips
- 7) Cook for 25-30 Minutes
- 8) Allow to cool before removing from pan

Substitute: Butterscotch, Peanut Butter. Mint, White Chocolate

Coconut Dream Bars

Very Rich

CRUST

½ Cup Butter

1 Cup Flour

½ Cup Brown Sugar

Mix above and pat into a 9 x 13 Baking dish

Cook at 350°F for 10 minutes

FILLING

Mix 1 Cup Brown Sugar

2 Tbs Flour

½ tsp Salt

½ tsp Baking Powder

2 Eggs

1 Tbs Vanilla

1 Cup Chopped Nuts

1 ½ Cups Coconut

Pour on top of crust

Bake for 20 Minutes More.

CreamCheese Turnovers

¼ Lb Cream Cheese

¼ Lb Butter (1 Stick)

1 Tbs Sugar

1 Cup Flour

2 Tbs Baking Powder

Dash of Salt

Blend: Cream Cheese and Butter together

Add rest of ingredients until blended

Roll into a ball and Chill for 2 hours or more (in waxed paper or wrap)

Divide dough into 4 parts

Roll to 1/4 " thick

Cut into 3" Squares

Dot with Preserves (Not Jelly)

Fold corners

Bake in Hot Oven (425°F) for 5 Minutes (or until brown)

Set for 5 minutes and then remove from pan

Cream Pie by Audrey

(2) Regular 9" Prebaked Pie Shells

Custard mixture is divided to make 2 pies.

1 ¼ Cups Flour

2 Cups Sugar

6 Egg Yolks

½ stick butter (Small cubed)

2 Cups Milk

Stir in a Pot: all ingredients together, cook until hot. Stir Constantly

1 Tbs Vanilla

Divide mixture in half

Coconut Cream

Add ½ cup more milk

1 cup coconut

Return to heat and cook until thick

Pour into prebaked crust and allow to cool

Pineapple Cream

Add 1 Can (20 Oz?) crushed drained pineapple

Cook until thick.

Different Meringue:

Beat egg whites with ½ cup sugar and 1 tsp Cream-of-Tarter until stiff.

Spoon over pies and back in 350° oven until browned.

Cream Pie (Pineapple) By Jodi

1 Deep Dish Prebaked Pie Shells (350°F for 20 minutes. Until Brown)

(Amount of milk needs depends on amount of saved Pineapple juice)

Cream Pie

½ Cup Flour

4 Egg Yolks (Beaten)

1 Tbs Vanilla

1 ½ Cups Sugar

½ Stick Butter (Small cubes)

Milk (Depends: about 1 cup – Until it looks right!)

In a Pot: Stir Sugar, Flour, and Pineapple juice together

Add Milk (about 1 cup) until it looks right!

Add in egg yolks

Add butter

Heat and stir constantly Until Thick!

Add Vanilla and Pineapple (20 Oz) can

Continue to cook (and stir) until thick

Pour into prebaked crust

Different Meringue:

Beat egg whites with ¼ cup sugar until stiff.

Spoon over pies and back in 350° oven until browned.

Cream Pie (Butterscotch)

Pre-Cooked Pie Shell

Preheat oven to 300°F

Filling:

¾ Cup Brown Sugar

3 Tbs Flour

1 Tbs Cornstarch

½ tsp Salt

1 ½ Cups Milk

3 Egg Yolks Beaten

2 Tbs Butter

1 tsp Vanilla

Combine Sugar, Flour, Cornstarch, and salt in top of double Boiler

Mix with a wooden spoon. Blend in Milk

Add Egg Yolks and Butter

Cook over a double Boiler until thickened Stir Constantly

Cool and add Vanilla

Add to Pie Shell. Cook for 20 Minutes

Coconut Pie (Impossible)

2 Cups Milk

¾ Cup Sugar

½ Cup Bisquick

4 Eggs

¼ Cup Butter

1 ½ tsp Vanilla

1 Cup Coconut

Grease a 9" pie pan

Mix all ingredients (Except Coconut). Let sit for 5 minutes

Pour mixture into pan.

Sprinkle coconut over pie

Bake at 350°F for 40 Minutes (Until done)

Cowgirl Cookies

This is an **Everything Cookie or Monster Cookie**

4 Oz Unsalted Butter (Softened)

4 Oz Sugar

4 Oz Brown Sugar

2 Eggs

2 tsp Vanilla

6 Oz (3/4 Cup) Flour

1 tsp Baking Powder

1 tsp Baking Soda

1 ½ tsp Cinnamon

½ tsp Salt

6 Oz Chocolate Chunks (Chips)

3 Oz Quick Oats

3 Oz Shredded Coconut

3 Oz Chopped Pecans

Optional: M&Ms, Macadamia Nuts, Sunflower Seeds, Raisins

- 1) Cream Butter and Sugars with paddle attachment. Scrape down bowl
- 2) Add Eggs (one at a time), Add Vanilla
- 3) In a separate bowl, Sift: Flour, Baking Powder, Soda, Salt, Cinnamon
- 4) Add the Dry mix to the Butter and Sugar Mix until half-way combined
- 5) Add: chips, oats, coconut and pecans, and mix on low. Scrape sides as needed
- 6) Chill dough for 30 minutes.
- 7) Preheat oven to 350°F
- 8) Use Parchment Paper on Cookie Sheets
- 9) Use a cookie Scoop (3 Oz) make 6 cookies on a sheet
- 10) Bake for 10 minutes and then rotate pan for even heating. Cook for 4-6 Minutes
- 11) Remove when edges start to turn brown
- 12) Allow to cool completely

Store or freeze

Dough can be formed into balls and frozen until desired to cook!

Bigger Cookies are softer and chewier

Date Thumbprint Balls by Margie

Preheat Oven to 400°F

Mix together

1 lb Flour (4 Cups)

1 lb Sharp Shredded Cheddar

1 lb Butter (Softened)

Form into 1" Balls

Date Mixture:

1 package (1 lb) sugarcoated chopped dates

Cook down with 1 Tbs of water into a paste

Place dough balls on cookie sheet

Make indentation with thumb

Fill cavity with a spoonful for date mixture

Top with a pecan half

Bake for 9 minutes (Until edges brown)

Dump Cake by Audrey

- 1) Preheat oven to 350°F
- 2) Grease a 9 x 13 baking pan
- 3) Layer in:
 - 1 Can (20 Oz?) Cherry Pie filling
 - 12 Oz? can crushed Pineapple (With Juice)
 - 1 Box dry yellow cake mix
 - 1 Stick of butter cut into small slices
 - 1 Cup Chopped Pecans
- 4) Bake for 40-45 minutes.

Serve with Cool Whip topping.

Figs

8 Cups Fresh Figs

6 Cups Sugar

4 Cups Water

1 ½ Lemon (Sliced)

½ Tbs Cinnamon

Cook in Crockpot

Flan

3 Eggs

1 Can (14 Oz) of Condensed Milk

1 Cup Whole Milk

½ Cup Sugar

1 tsp Vanilla (Might also use Orange or Almond)

Heat oven to 350°F

In a Non-Stick Flan Mold? Spread sugar and cook on stove until it reaches a 'dark' color.

DO NOT STIR

Remove from stove and allow to cool and caramelized

Mix:

Eggs, Condensed Milk, Milk and Vanilla

Pour on top of cooled sugar

Place Flan Pan in a baking dish with ½ Inch Warm Water

(1/2 way up the sides of the FLAN Mold). Make sure it doesn't leak!

Cover with a "Tent" of aluminum Foil

Bake for 30 – 40 minutes

Allow to cool. Serve Cooled. Drizzle with Coffee Liqueur

Forgotten (Easter Tomb) Cookies

DO NOT USE PLASTIC UTENSILS

3 egg whites

1 ½ tsp Vanilla

1 ½ Cup Chopped Nuts

1 Cup Sugar

12 Oz Package of Miniature Chocolate Chips

Pinch of Salt

Preheat oven to 350°F

Beat Egg Whites until very stiff

Add Sugar and beat until gritty

Add Vanilla and Salt

Fold in Chips and Nuts

Drop teaspoon size ball on a Cookie sheet (Lined with foil)

Place in Oven (and TURN OFF OVEN)

Allow to “Cook” overnight

Fruit Cake Cookies by Jean

Candied Fruit has gotten expensive!

Might try Premixed MINCED Fruit!

Fruit: Cut fruit into small pieces

3 slices Candied or Dried Pineapple
1 Cup Candied Cherries (Red and Green)
1 Cup Candied Mix Fruit
1 Cup Chopped Dates
1 Cup Raisins
1 ½ Cup Chopped Pecans
½ cup Butter
½ Cup Bown Sugar
3 ½ Cups Chopped Pecans

Batter:

1 Egg
1 ½ Cups Flour
2 tsp cinnamon
¼ tsp Cloves
½ tsp Ginger
½ Cup Orange Juice
1 tsp Baking Soda

- 1) Preheat Oven to 350°F
- 2) Coat pieces with flour to keep from sticking
- 3) Add nuts
- 4) Mix fruit and batter together
- 5) Form into small balls (1 Tbs)
- 6) Bake on greased cookie sheet (Or parchment paper) for 20-25 Minutes

Fudge (Easy)

Grease an 8 x 8 pan with butter

1 Lb Box Powdered Sugar (3 ½ Cups)

½ Cup Cocoa Powder

¼ tsp Salt

¼ Cup Milk

½ Cup (1 Stick) of Butter (Melted)

Mix all ingredients in a bowl

Heat on High for 2 Minutes. Stir

Blend in 1 Tbs Vanilla (or other extract flavors)

Pour into dish and chill. Cut into small bites

Extras: Nuts, coconut, Candy Pieces

Ginger Peachy Cake

PREPARE A GINGERBREAD CAKE MIXTURE

Preheat oven to 350°F

9" Square Pan

¼ Cup Butter (Melted)

½ Cup Brown Sugar

1/3 Cup Candied Cherry Halves (Optional)

1 Can (16 oz) Peaches (Drained and Sliced) (2 Cups)

Melt Butter in 9" pan

Blend in Brown Sugar and spread on bottom of pan

Sprinkle with Cherry halves (Optional)

Arrange peach slices

Pour prepared Gingerbread mixture over peaches

Bake for 40-45 minutes

Let cake stand for a few minutes

Invert onto serving plate

Fudge Balls (Maple Walnut)

Grease an 8 x 6 x 2 baking dish

Makes 36 Balls

1 Tbs Butter

1 Lb Maple Sugar (2 Cups – Packed)

1 Cup Sugar

1 Cup Cream

½ tsp Cream-of-Tarta

1 Cup Nuts (Walnuts, Pecans) Pulverized. For rolling balls in

In a 4 Qt Saucepan:

Combine Maple Sugar, White Sugar, Cream and Cream-of-Tartar

Bring to boil until Sugar dissolves

Reduce heat and continue to heat (UNDISTURBED)

Until mixture reaches 240°F

(or until a drop form balls when put in Ice water)

Pour into buttered baking dish

Allow to set and cool for 3 hours

Transfer fudge to a deep bowl and beat until creamy

Form balls, roll in nuts

Refrigerate

Gingerbread Boy Cookies

Luis's Favorite
Joy of Cooking

The Dough needs to chill before rolling out!

½ Cup Shortening
½ Cup Sugar
½ Cup Dark Molasses
½ tsp Cream of Tarter
¼ Cup Water
2 ½ Cups Flour
¾ tsp Salt
½ tsp Baking Soda
¾ tsp Ginger
½ tsp Nutmeg
1/8 tsp Allspice

Cream: Sugar and Butter

Blend in Molasses and water

Sift all DRY Ingredients together and mix in

Mix all together and **CHILL for 2-3 hours**

Heat oven to 375°F

Roll out dough to ¼" thick on Floured Board

(may have to work with a little at a time to keep dough firm)

Use Cookie cutters

Bake 30 minutes until done.

Allow to cool and ice.

Use Raisins, Cherries, Icing, to Decorate

Gingerbread Loaf

Norma Tombouljian's Grandmother

Preheat oven to 350°F for Metal Pans: 325°F for Glass Pans:

Grease and Flour: 5 x 10 x 3 Loaf Pan

Or (Two 2) 8" Round Cake Pans

Sift together Dry Mix

2 ½ Cups Sifted Flour

1 ½ tsp Baking Soda

½ tsp Salt

1 tsp Cinnamon

1 tsp Ginger

Other Optional Spices: Allspice, Cloves)

Cream:

¾ Cup Sugar (White or Brown)

½ Cup Shortening

Beat in:

1 Egg

½ Cup Molasses

½ Cup Sweet or Sour Milk or Coffee

Combine with Dry Mix

Add 1 Cup Hot Water

Blend Well

Bake for 45-50 Minutes in Loaf Pan

In 2) 8" Round Cake Pans, Bake for 30-35 Minutes

Granola Bars

SAUCE:

6 Tbs unsalted butter

½ Cup Brown Sugar

½ Cup Honey

1 tsp Vanilla

1 tsp Salt

Line a **9 x 13** Baking dish with Parchment Paper (leaving an overhang)

Combine all ingredients for the desired **Flavor** in a bowl and set aside.

<u>Hawaiian</u> 3 Cups Rolled Oats 1 Cup Toasted Coconut ½ Cup toasted Macadamia nuts (finely chopped) ½ Cup Mini Chocolate Chips	<u>Chunky Monkey</u> 3 Cups Rolled Oats ½ Cup Chopped Walnuts ½ Cup Rice Check Cereal (Crushed) ½ Cup Crushed Banana Chips ½ Cup Mini Chocolate Chips
<u>Mountain Climber</u> 3 Cups Rolled Oats 1 Cup Roasted Almonds (Chopped) ½ Cup Dried Fruit (apricots) ½ Cup dried Cranberries (Chopped)	<u>Hippie</u> 3 Cups Rolled Oats ¾ Cup Roasted Sunflower Seeds ½ Cup Raisins (Chopped) ½ Cup dried Cranberries (Chopped)

Combine Sauce ingredients in a small pot and bring to a slow boil.

Stir occasionally for 30 seconds

Remove from heat and allow to cool (but not set)

Pour over and coat dry ingredients.

Spread in baking dish

Let bars sit and cool. Then Refrigerate for at least 3 hours

Lift out of pan and cut into 24 bards

Heath Bars (Toffee Candy)

1 Cup (2 Sticks) Salted Butter

1 Cup Sugar

1 Tbs Light Corn Syrup

3 Tbs Water

¼ tsp Salt

¾ Cup (6 Oz) Chocolate Chips

½ Cup Finely Chopped nuts (Almonds or Pecans)

Grease a 11 x 7 pan with butter (or line with Parchment Paper and then Grease)

Combine all ingredients in a saucepan and cook until candy thermometer is 295°F

(Hard Crack Stage)

Pour quickly (before it hardens) into the pan

Melt Chips and pour over toffee

Let cool for 1 hour or place in refrigerator to harden

Break into small bite-size pieces and store.

Holiday Sugar-Cookie Cutter

From: First Union Page 51

SEE Sugar Cookies (BASIC)

Requires dough be chilled to roll out.

½ Cup Creamed Butter

1 Cup Sugar

1 Egg

1 tsp Vanilla

Sift 2 Cups Flour

1 ½ tsp baking powder

½ tsp Salt

1 Tbs Cream

Mix all together and chill for several hours.

Roll out on floured board to 1/8" thick.

Cut out shapes

Bake at 375°F for 8-10 minutes

Ice Cream (Basic)

Ice Cream Maker

3 Cups Berries MASHED: (Strawberries, Black Berries, Blueberries)

1.5 Cups Sugar

1 Pint Half and Half

1 Pint Heavy Cream

ICING (Creamy Chocolate)

½ Stick (1/4 Cup) butter Melted in saucepan

Add in 4 Tbs Cocoa

Remove from heat.

Add 1 beaten egg

Slowly add in 1 Box (3 ½ Cups) of powdered Sugar

2 tsp Lemon Juice

1 tsp Vanilla

Key Lime Pie #1

KeyLimeShop.com 800-376-0806

May use a pre-made 9" Graham Cracker crust or make one

CRUST:

Preheat Oven to 370°F

Combine in Mixing Bowl

1 ½ Cups Graham Cracker Crumbs

½ Cup Sugar

4 Tbs Butter (Melted): Half a stick

Press into Pie Dish and bake for about 20 Minutes until "Brown"

Remove from oven and allow to cool.

PIE Filling#1:

Set Oven Temperature to: **325°F**

Combine and whisk together:

2 (14 Oz) cans of Condensed Milk

1 Cup Key Lime juice (or regular Lime)

Add: 2 Eggs

Pie Filling #2

Oven to: **300°F**

2 Cans Milk

½ Cup Lime Juice

Add: 6 Egg Yolks

Pour into Pie Crust and bake for: **15 Minutes.**

20 Minutes

Remove and allow to cool in refrigerator at least 2 hours

PIE #3:

4 Egg yolks

1 Can (14 Oz) Condensed Milk

½ Cup Lime Juice

2 tsp Zest / Peel

Beat eggs until thick and light yellow

Stop and pour in milk and ¼ cup juice and mix

Add and Mix remaining Juice and Zest together and pour into crust.

Bake at 350°F for 10-12 Min

TOPPING:

Combine:

1 Cup Sour Cream

2 Tbs Powdered Sugar

And spread over cooled pie filling

Use Egg whites to

make a Meringue

Or Whipped Cream

Garnish with: 1 Tbs Lime Zest

Lemon Meringue Pie by Audrey

For a 9" **Pre-Cooked** Pie Crust

Preheat Oven to 350°F and bake crust.

Pie Filling:

1 ½ Cups Sugar
1/3 Cup Cornstarch
¼ tsp Salt
Stir in 1 ½ Cups water
4 beaten Egg Yolks
1 tsp grated Lemon Peel (Zest)
2 Tbs Unsalted Butter (Melted)
½ Cup Lemon Juice

Meringue:

3 Egg Whites
1 tsp Lemon Juice
6 Tbs sugar

In a Saucepan: Combine:

1 ½ Cups Sugar
1/3 Cup cornstarch
¼ tsp Salt
Stir in 1 ½ Cups water
Egg Yolks

Bring to a boil and cook until thick (about 5 minutes. **STIR Constantly**)

Remove from heat and allow to cool slightly

Add Lemon Peel, Butter and juice to mixture

Allow to cool and pour into baked pie crust

Meringue:

Beat egg whites with 1 tsp lemon juice until soft peaks form.

Gradually add 6 Tbs of sugar while continually beating until stiff.

Spread meringue over cooled filling mixture. (cover the entire pie to the edges of the crust).

Bake in moderate oven (350°) for 12-15 minutes until meringue is golden brown.

Lemon Bars #1

By Nolan

Pre-heat oven to 350°F. (Will need to allow 3 hours to cool and set)

Grease a 9 x 13 baking dish

3 Cups Flour (2 ½ Cups for crust and ½ Cup for filling)

2/3 Cup Powdered Sugar for Crust (and some for dusting)

12 Tbs (¾ Cup) melted unsalted butter (or use ½ tsp less salt)

3 Tbs Lemon Zest

3 Cups Sugar (Might try to cut this down some?!)

8 eggs at room temperature

1 Cup Lemon Juice (Fresh is best!)

Crust:

Sift: 2 ½ cups flour and 2/3 Cup Powdered Sugar

Pour in melted butter

Optional Vanilla extract

Press dough into pan and bake for 20 minutes at 350°F

Filling:

Pulse Lemon Zest and Sugar in Food Processor

Add ½ cup flour

Add Lemon Juice and Eggs

Pour mixture into crust

Bake 25 Minutes

Cool for 1 hour and then Chill for two hours for better cutting

Lemon Butter Bars #2 (easier)

Preheat Oven to 350°F

Ungreased 8 ½ x 8 ½ Baking Pan

Crust:

½ Cup Butter (Softened)

1 1/3 Cup Flour

¼ Cup Sugar

Mix Together. Pat into baking pan

Cook for 15-20 Minutes (until brown)

Filling:

2 Eggs

¾ Cup Sugar

2 Tbs Flour

¼ tsp Baking Powder

1/3 Cup Lemon Juice (or more for sharper taste)

Mix all Together

Pout over crust

Return to oven for 18-20 minutes (Until Set)

Sprinkle with Powdered Sugar

Allow to Cool

Cut into 16 Square Bars

Magic Layer Bars

12 Oz Chocolate Chips (2 Cups)

10 Oz Coconut (1 1/3 Cups)

1 Stick Butter (melted)

3/4 Cup Crushed Graham Crackers

1 Can Sweetened Condensed Milk

- 1) Preheat oven to 350°F (325 for Glass)
- 2) Spread Graham Cracker Crumbs in a 9 x 12 baking pan
- 3) Melt butter and drizzle 1/2 over crumbs and press into pan
- 4) Mix remaining butter and milk together and pour over crust
- 5) Layer:
 - a. 1/2 bag Chips
 - b. 1/2 bag Coconut
 - c. 1/2 bag Chips
 - d. 1/2 bag Coconut
- 6) Press down
- 7) Optional: Cover with chopped nuts
- 8) Cook for 25-30 Minutes
- 9) Allow to cool before removing from pan

Substitute: Butterscotch, Peanut Butter. Mint, White Chocolate

Nola's Dessert by Audrey and Crumbacker

Crust: Cream Together

1 Stick Butter (Softened)

1 Cup Flour

1 Cup Fine Chopped Nuts

Pat into 9 x 13 Pan

Bake at 350° for 15 Minutes and Cool

Filling #1: Cream

8 Oz Cream Cheese

1 Cup Powdered Sugar

2 Tbs Milk

Pour over crust

Filling #2: Mix

2 Small (3 Oz) pkg Instant Vanilla Pudding

3 Cups Milk

½ of a 9 Oz (small Carton) of Cool Whip

Spread over filling

Top off dish with more Cool-Whip

Sprinkle with Chopped Nuts

Chill and Serve

Oatmeal Cookies

2/3 Cup Sifted Flour

½ tsp Baking Powder

½ tsp Salt

1 Cup Quick Oats

½ Cup Shortening

½ Cup Sugar

¼ Cup Brown Sugar

1 Egg

1 Cup Chips (Chocolate, Butterscotch, Vanilla)

1 tsp Vanilla

Shift Flour, Powder, Salt

Add rolled Oats

Cream Shortening until soft. Add sugars gradually until fluffy

Add dry ingredients to mix gradually

Add Chips and Vanilla

Drop by Teaspoon on UNGREASED cookie Sheet

Bake at 350°F for 10 Minutes

Peach Cobbler by Audrey

Recipe is vague with instructions.

What size pan? Greased? Floured?

What size can of peaches? Large?

Cream Butter and Sugar, Melt Butter, Put on top?

1 Large can of Peaches (Diced) (1 Cup)

½ Stick Butter

1 Cup Sugar

1 Cup Flour

1 Cup Milk

Dash of Cinnamon

Optional Others? Cloves, Ginger, Salt

1 tsp Vanilla

- 1) Cut peaches into bit sized pieces and heat to a boil
- 2) In a bowl, Cream Butter and Sugar
- 3) Mix in Flour, Milk, Vanilla and Spices
- 4) Pour into a Baking Pan (Size: 8 x 8?)
- 5) Spoon hot peaches over the top of batter
- 6) Pour heated juice over the top
- 7) Bake at 350° F until golden brown (30-35 Minutes)
- 8) Serve with Cool Whip or Ice Cream

Peanut Butter Cookies

By Hillary

½ Cup Butter

½ Cup Peanut Butter

½ Cup Sugar

½ Cup Brown Sugar

½ tsp Baking Powder

½ tsp Baking Soda

1 Egg

1 tsp Vanilla

1 ¼ Cup Flour

Cream butter and peanut butter

Beat in Sugar, Brown Sugar, Baking Soda, Baking Powder

Add Eggs and Vanilla

Mix in Flour (a little at a time)

Make into ball and press down with a fork

Bake at 350°F for 7-10 minutes

Peanut Butter Balls

No Bake

1 Cup Creamy Peanut Butter

4 Tbs Unsalted Butter

2 Cups Powdered Sugar

Combine ingredients, form into balls and chill

Peanut Brittle

Prepare a Buttered Or Parchment Cookie Sheet

2 Cup Sugar

1 Cup Dark Karo Syrup

2 Tbs Butter

2 tsp Baking Soda

2 Cups Nuts

Boil Sugar and Karo until it reaches 300°

Remove from heat

Add butter, Stirring Rapidly

Add Soda and Nuts continue to stir

Pour unto sheet and allow to cool

e

Pecan Pie

By Nolan

Uncooked Pie Shell

2 Eggs (Beaten)

1/8 Cup Butter (2 Tbs) Melted and cooled

1/2 tsp salt

3/4 Cup Sugar

1/2 Cup Karo Syrup

3/4 Cup Chopped Pecans

2 Tbs Flour

1 Tbs Vanilla

Mix:

Sugar and Flour

Add Karo

Eggs

Mix in

Butter

Vanilla

Pour into uncooked pie shell.

Sprinkle more pecan (halves) on top

Bake at 325°F for 45-55 minutes.

Pie Crust (Basic)

For a 9" Pie

1 ½ Cups Flour

¼ Cup Shortening

4 Tbs Unsalted Butter

1/8 to ¼ Cup Water

Optional Extract for different taste: Vanilla, Almod, Rum, Orange

Whisk Flour and Salt together

Work in shortening (peas sized balls)

Dice butter into ½" pieces and work into mixture until Flaky (fingernail size)

Add water 2 Tbs at a time when mixing with a fork

When dough is moist enough to hold together when you squeeze it, and no dry mix remains, place on floured board.

Fold over 3 or 4 times pressing together each time

Pat into a ¾: thick disk

Wrap dough in plastic in and refrigerate 30 minutes before rolling

Preheat oven to 400°F

Lightly grease a 9" pie pan that is 1 ½ to 2" deep

Line the pie pan. Tuck edges, flute or crimp

Return to Refrigerator for 10 minutes

Cover crust with foil or parchment paper

(fill with dry beans for weight)

Bake 20 minutes)

Remove beans and parchment paper and cook 10-20 minutes more

Pig Picking Cake

By Audrey

Cake:

- 1 box yellow cake mix
- $\frac{3}{4}$ cup cooking oil
- 4 eggs
- 1 small can mandarin oranges (6 Oz?)

Icing:

- 1) 1 Large can crushed Pineapple (Lightly drained) (12 Oz?)
- 2) 1 Small (4 Oz?) box of instant vanilla pudding
- 3) 1 large? Whipped topping

Cake:

- 1) Mix ingredients in order listed
- 2) Divide into 3 greased and floured 8" backing pans
- 3) Bake for time and temperature

Icing:

- Mix Pineapple and pudding together
- Fold in whipped topping
- Spread between layers of cake and on edges
- Refrigerate

Pound Cake by Mrs. Harris

6 eggs

½ lb Butter (2 Sticks)

½ Cup Shortening

3 Cups Sugar

2 tsp Vanilla

1 tsp Lemon Flavoring (Or other)

3 Cups **Cake** Flour

¼ tsp Salt

1 Cup Milk

Cream butter, Shortening and Sugar until fluffy

Add Vanilla and Lemon

Mix in Eggs (1 at a time)

Sift together: Flour, Baking Powder and Salt

Mix in Flour and Milk Alternating a little at a time

Pour into large, greased Tube or Bunt Pan.

Bake at 325°F for 1 Hour and 20 Minutes

Pound Cake (Lemon) by Mrs. York

Preheat oven to 325°F

Grease and Flour a Bunt Pan

Cream:

2 Sticks of butter

½ Cup Crisco (Shortening)

3 Cups Sugar

Mix in:

5 Eggs

1 ¼ Cups Milk

3 ½ Cups Flour

½ tsp Baking Powder

Dash of Salt

Flavoring: (1 tsp: Vanilla and 1 tsp Lemon)

Bake for about 70 Minutes. Check for doneness (Knife Check)

Praline Candy by Audrey

1 Packages (3 Oz) Butterscotch Pie Filling

1 Cup Sugar

½ Cup Brown Sugar

½ Cup Evaporated Milk

1 Tbs Butter

1 ½ Cup Pecans

Mix everything (except pecans) and heat on stove

Stir Gently until smooth

Heat until small ball forms when dropped in cold water

Add Nuts

Mix well

Remove from heat

Allow to thicken then then Spoon onto waxed paper

Pumpkin Bread by Aunt Annabelle

Makes Three (3) 8" x 4" Loaves: Grease Pans

Original Recipe calls for baking bread in Coffee Cans

Mix together:

1 Cup Vegetable Oil

2/3 Cup Water

4 eggs

Blend in 1 Can (15 Oz or 2 Cups) Pumpkin

Spices:

1 ½ tsp Cinnamon

1 ½ tsp Salt

1 ½ tsp Baking Powder

2 tsp Baking Soda

Mix in

1 Cup Chopped Walnuts or Pecans

1 Cup Raisins

- 1) Preheat oven to 350°F
- 2) Grease and Flour (3) 8 x 4" bread pans
(original Recipe called for backing the bread in Coffee Cans)
- 3) Bake for 1 Hour until Toothpick is clean.
Sides should be pulled away from edges.
- 4) Remove from oven.
- 5) Allow to cool 10 Minutes. Remove from pans.

Pumpkin Bread

From McCall's Cookbook: Once upon a Chef

Makes Two 8" x 4" Loaves

Mix together, then set aside:

2 Cups All Purpose Flour

½ tsp salt

1 tsp baking soda

1 tsp baking powder

1 tsp ground cloves

1 tsp cinnamon

1 tsp nutmeg

Cream together:

¾ Cup Butter (softened unsalted)

2 Cups Sugar

2 Large Eggs (one at a time)

Beat until fluffy

Beat in 2 Cups Pumpkin (15 Oz Can)

- 6) Preheat oven to 325°F
- 7) Grease and Flour (2) 8 x 4" bread pans
- 8) Continue to beat wet ingredients and slowly add dry mixture
- 9) Divide into the baking pans and cook for 65-75 minutes (until done)

Pumpkin Pie

From "All Recipes" on the internet

2 Deep Dish pie shells

Filling:

2 Cups mashed cooked pumpkin (15 Oz Can)

1 Can (12 Oz) Evaporated Milk

2 Eggs (Beaten)

$\frac{3}{4}$ Cup Packed Brown Sugar

$\frac{1}{2}$ tsp ground Ginger

$\frac{1}{2}$ tsp ground Nutmeg

$\frac{1}{2}$ tsp ground Cinnamon

$\frac{1}{2}$ tsp salt

Optional: (I like Cloves!)

- 1) Preheat Oven to 400°F
- 2) Beat pumpkin, milk, brown Sugar, eggs, spices, until well combined
- 3) Divide mixture between two pie crusts
 - a. Optional: Place nuts around outer edge of crust.
- 4) Bake for about 60 Minutes (until "Knife in Center" comes out clean)
- 5) Cover crust edges with foil if necessary to prevent burning.

Pumpkin Pie (Impossible Bisquick)

1 Cup Canned Pumpkin

½ Cup Bisquick

½ Cup Sugar

1 Cup Evaporated Milk

1 Tbs Butter

1 ½ tsp pumpkin pie spice: (Cinnamon, Cloves, Nutmeg, Ginger, Allspice)

1 tsp Vanilla

2 Eggs

Heat oven to 350°F

Grease 9" pie plate (No CRUST NEEDED)

Stir all ingredients together and mix until well blended

Pour into pie plate

Bake 35-40 Minutes until Done (Knife Test)

Cool 30 Minutes

Refrigerate for 3 hours until chilled.

Serve with Whipped Cream

Pumpkin Pudding (No Cook)

1 Large Package (5 Oz) or 2 Small (3.2) oz Instant Vanilla Pudding

1 Can (12 Oz) Evaporated Milk

1 Can (15 Oz) Can of Pumpkin

1 tsp Pumpkin Pie Spice

Beat Pudding and Milk together

Cool for 5 minutes in Refrigerator

Mix Well: Pudding, Pumpkin and Spices

Transfer to desert Bowls.

Chill and Top with Cool Whip

Ritz Cracker Toffee Crack

Line a baking dish or cookie sheet with parchment paper

Place about 40-50 crackers on a single layer

Melt together:

1 Cup Butter and

1 Cup Brown Sugar

And bring to a boil and cook 2-3 minutes

Pour Mixture over crackers

Bake at 350°F for a few minutes (Until Bubbly)

Spread 12 Oz Chocolate chips over the top (Chips should melt

Optional: Chopped nuts

Allow to cool.

Rolo Pretzels and Pecans

- 100 Rolos candies (unwrapped)
- 8 oz package Square Pretzels (100 for each Rolo)
- 2 cups (about) Pecan halves (Roasted) and Salted)

Equipment:

- Cookie Sheet
- Parchment Paper

Instructions:

1. Preheat the oven to 200°F.
2. Prep a cookie sheet with a parchment paper, set aside.
3. Unwrap the Rolos candy. Set aside.
4. Place a layer of pretzels in the bottom of the prepared cookie sheet.
5. Place one Rolo on top of each pretzel.
6. Place into the oven at 200°F for 5-7 minutes, or until the Rolos are shiny (not melted). Remove from the oven carefully place a pecan on each of the melty Rolos.
7. Place into the freezer or fridge for 5 minutes to set. Enjoy!

Rum Cake by Audrey

By: Audrey (also found this on AllRecipes.com)

Cake:

1 Cup Chopped Pecans (or Walnuts)
1 Box (18 Oz) Yellow Cake Mix
1 (3 oz) package of Instant Vanilla Pudding
4 Eggs
½ Cup cold Water
½ Cup Vegetable Oil
½ Cup Dark Rum

Glaze Sauce:

1 Cup Sugar
½ Cup Butter
¼ Cup Water
½ Cup Rum

Cake:

- 1) Preheat oven to 325°F.
- 2) Grease and flour a 10" Bundt pan
- 3) Sprinkle Nuts on bottom of pan
- 4) Combine all Dry Cake ingredients in a bowl
- 5) Add Milk, Eggs, Oil, Water, Rum
- 6) Beat for 2 minutes
- 7) Pour batter over nuts
- 8) Bake at 325° for 60 Minutes (until toothpick done test)
- 9) Cool in pan for 15 minutes. Then remove from pan to serving plate
- 10) Brush sides and Top with Glaze

Sauce:

- 1) Bring Butter, Water and Sugar to Boil
- 2) Cook for 5 minutes (Stir Constantly)
- 3) Remove from heat. Stir in Rum
- 4) Drizzle over warm cake.

Rum Cake by Dot Covert

1 Cup Chopped Pecans

Preheat oven to 325°F

Grease and Flour a 10" Bundt Pan

Cake:

- 1 Cup Unsalted Butter
- 2 Cups Sugar
- 3 Cups Flour (sifted 3 times)
- ½ Cup Dry Powdered Milk
- 2 Tbs Chocolate (Godiva) Powder
- 1 Tbs Baking Powder
- 1 tsp Salt
- 1 Cup Rum
- 4 Eggs (Separated)

Cake Mix:

1. Sprinkle Nuts on bottom of pan
2. Combine all Dry Cake ingredients in a bowl and sift 3 times
3. Cream: 1 Cup Butter and 3 Cups Sugar until fluffy
4. Mix in Egg Yolks one at a time
5. Add Dry mixture (slowly in 5 parts)
6. Add Rum and Extract
7. Beat EGG WHITES until firm (but not dry peaks)
8. Fold Egg Whites into mixture
9. Pour batter over nuts
10. Bake at 325° for 60 Minutes (until toothpick done test)
11. Turn cake upside onto plate
12. Allow cake to cook 45 minutes.

Sauce:

1. Melt Butter. Add, Water and Sugar and bring to Boil
2. Cook for 5 minutes (Stir Constantly)
3. Remove from heat. Stir in ½ Cup Rum
4. Poke holes into cake to allow glaze to seep in.
Or use a baster to inject glaze into the cake

Sugar Cookies (Basic)

DOUGH MUST BE CHILLED FOR ATLEAST 2 HOURS

3 Cups Flour
¾ tsp Baking Powder
¼ tsp Salt
1 Cup Unsalted Butter (Softened)
1 Egg (Beaten)
1 Tbs Milk
Powdered Sugar for rolling out dough

Stir together: Flour, Baking Powder, Salt and Set aside

Cream Butter and Sugar

Gradually add Flour mixture

Divide into two balls. Wrap in Wax Paper. Chill for at least 2 hours

Preheat oven to 375°F

GREASE COOKIE SHEETS! (Or use Parchment Paper)

Sprinkle surface with Powdered Sugar.

Remove 1 package of dough

Sprinkle rolling pin with Sugar

Roll out dough to ¼” thick. Make sure it is not sticking

(If it gets too soft, Chill with a cool Cookie Sheet on top for 10 Minutes)

Cut into desired shapes. Place 1” Apart on GREASED Cookie Sheet

Bake for 7-9 minutes (half-way through, turn cookie sheets for more even heating)

until edges start to turn brown.

Remove from oven and allow to cool for 2 minutes before removing to wire rack for complete cooling.

Decorate if desired

Scotch Squares (Blondies) by Jean

Grease an 8" square baking pan

Preheat Oven to 325°F

¼ Cup Butter

1 Cup Brown Sugar

¾ Cup Flour

1 tsp Baking Powder

½ tsp Salt

1 Egg

1 tsp Vanilla

Nuts Optional

Melt butter in saucepan

Add sugar and heat on low until blended

Cool and add egg and beat well

Sift in flour, baking powder and salt

Add flour to mixture

Stir in Vanilla

Grease an 8" square baking pan

Pour in mixture

Bake at 325°F for 25-39 Minutes

Sara Lee Trifle

4 ½ tsp Vanilla (Run – Sherry)

2 Pkgs (3 Oz) Vanilla Pudding Cook as Directed

Add ½ the flavoring

Cover pudding with plastic wrap and allow to cool

Pound Cake (Sara Lee) Sliced into ½” Slices

Cover each slice with preserves and pat into a 2 Quart Dish

Jam Side Up

Sprinkle with 1/3 Cup Crushed Macaroons (Optional)

Add 1 tsp of flavoring to Berries and spoon over cake

Top with Pudding mixture and cool thoroughly

Mix 1 ½ tsp flavoring into Cool Whip

Spread over Pudding

Garnish with extra Berries

Cool Whip

Sara Lee Coconut with Chocolate Frosting

Have Chocolate Icing

2 Thawed Sara Lee Cakes (removed Box)

Sliced to make 4 Layers

1 Pkg (3 Oz) Instant Lemon Pudding made with 1 ¼ Cup Milk

Mix in:

1 Cup Coconut

2 tsp Rum

1 tsp Lemon Rind

Spread between layers and cover sides of cake

Cover top of cake with Chocolate icing

Decorate with candy fruit slices

Refrigerate at least an hour

Short Bread

- 2 ½ cups Flour
- 1 cup Butter, at room temperature
- ½ cup Sugar
- 1 tablespoon white sugar, or as needed

Directions

1. Preheat the oven to 300°F
2. Mix together flour, butter, and 1/2 cup sugar in a bowl with your hands until well combined.
3. Press dough into an ungreased 11 ½ x 7 ½-inch sheet tray or jelly roll pan.
4. Sprinkle with 1 tablespoon sugar.
5. Bake in the preheated oven until edges are light brown, 20 to 30 minutes.
6. Cut shortbread into squares in the pan while still warm.
7. Cool completely before removing squares from the pan.

Spritz Sugar Cookies

6 dozen

Requires a Cookie Press

Preheat oven to 450°F

Sift Together (Tripple Sift)

2 ½ Cups sifted Flour

½ tsp baking Powder

1/8 tsp Salt

Cream Together until fluffy

1 Cup Butter

¾ Cup Sugar

Beat in Egg

Gradually add flour

Add 1 tsp Almond Extract

Use a Cookie Press

Bake for 7-10 Minutes

Watch Carefully – They burn easily

Wedding Cookies

1 Cup Butter

2 Cups Flour

1 tsp Vanilla

½ Cup Powdered Sugar

2 Cups Chopped pecans

1 Tbs Water

Mix all ingredients together

Chill overnight

Form into small balls (Marble Size)

Roll in Powdered Sugar

Bake in 350°F oven for about 10 Minutes

DO NOT BROWN

Roll again in Powdered sugar and store

Salads

Black Bean Salsa (or Salad)

Base:

- 2 Cans Black Beans
- 1 Large Red Pepper (Diced)
- 1 Cup Diced Onion
- 1 Pickled Jalapeno pepper (To Taste)

Marinade:

- 1/3 Cup Italian Salad Dressing
- 1 tsp Sugar
- 1/8 tsp Cumin
- Cinnamon (Dash)

Cornbread Salad by Smitty

Prepare Cornbread (Jiffy Corn Mix 10 Oz) and Crumble

Dressing:

½ Package: Dry Ranch Dressing Mix / Dlp

1 Cup Mayo

1 Cup Sour Cream

Filling

1 Can Pinto Beans (Drained)

1 Can (16 Oz) Whole Corn

2 Cups Shredded Cheese

Other Vegetables; Combine:

2-3 Large Tomatoes) or 16 Oz Canned Diced

½ Cup Diced Green Pepper

½ Cup Diced Green Onions

Layer in bowl

½ Cornbread

½ Beans

½ Tomatoes, Peppers, Onions

½ Cheese

½ Corn

½ Dressing

Repeat

Top with Cheese, Spicy Peppers, Diced Cilantro

Cole Slaw / Health Salad

1 Heade Diced / Sliced Cabbage (about 6 cups)

1 Cup Diced Bell Pepper

½ Cup Onion (Optional)

3 Carrots Shredded (1 Cup)

Dressing:

½ Cup Sugar

¼ Cup Oil

¼ Cup Cider Vinegar

¼ Cup Lemon Juice

2 tsp Salt (To taste)

1 tsp Pepper (To taste)

Creamy Dressing:

Add ¼ Cup Milk

½ Cup Mayo

Caprese Pasta Salad

1) 16 Oz box of Pasta Cooked Al Dente (Shells, elbows, etc.)

8 Oz Cherry Tomatoes (Halved)

8 Oz Mozzarella Pearls (Or string cheese)

½ Cup Fresh Chopped Basil (To Taste)

¼ Cup Pesto

3 Tbs Olive Oil

2 Tbs Balsamic Vinegar

Salt and Peper to Taste

Combine and chill all ingredients

Crab Pasta Salad

1 Lb box of Pasta Cooked (Shells, Elbows, Etc.)

1 (15 Oz) Can of Peas and Sweet Onions

½ Bell Pepper (Diced)

½ Cup Sweet Pickle Relish (Salad Cubes)

1 Lb Package Crab Salad (meat)

Add Mayonnaise to taste

Cranberry Salad by Audrey

- 1 Lb Cranberries (washed)
- 1 Can (16 Oz) crushed Pineapple (Drained)
- 1 Lb Mini Marshmallows (optional)
- 1 Cup Whipping Cream
- 1 Cup Sugar

Day Before:

- Grind Cranberries
- Add Pineapple and Marshmallows
- Refrigerate overnight

Make Whip Cream (Or use premade Cool whip)

Add sugar

Fold into Cranberry Mixture

Cranberry and Pineapple Jello

- 12 Oz Can of Whole Berry Cranberry Sauce
- 1 Large (6 Oz) Raspberry Jello
- 1 Cup Boling Water (To dissolve Jello)
- 20 Oz Can Shredded Pineapple
- ½ Cup Orange Juice
- Optional: Orange Rind
- Refrigerate overnight

Macaroni NY-Deli Salad

By Nolan

4 Cups Cooked Macaroni

1 Cup Mayo

1/3 Cup Milk

1/3 Cup Sour Cream

2 Tbs Apple Cider Vinegar

¼ cup Sugar

1 Tbs Brown Mustard

1 Tbs Sweet Pickle Relish

Salt and Pepper to taste

Do not add the Dressing to the Macaroni until ready to serve:

Noodles will absorb the liquid and salad can become dry.

Sunshine Salad (Pineapple and Carrot)

1 (2.5 Oz) Package Lemon Jello

2 Large Carrots (Peeled) and Coarsely Chopped (Food Processor) (3/4 Cup)

1 2/3 Cups Crushed Pineapple

Dissolve Jello in 1 Cup Boiling Water

Strain Crushed Pineapples and add Water to make 1 CUP

Add Pineapple and Carrots

Chill in Jello Salad Mold

Variation #2

Layered Salad

Use 1 Large (5 Oz) LIME Jello and 1 Cup Boiling Water

Use Juice and Water to make 1 ½ cups

1 Cup Chopped Apple

1 Cup Pineapple

Use ½ Jello Mix and pour into mold to set

Combine

1 Cup Finely Chopped Cabbage

¼ Cup Mayo

Remainder of Jello

Pout over Chilled Jello

Chill Until Firm

Tabouli Salad

2 Cups Cooked Bulgar or Couscous

1 Cup Chopped Parsley

1 Cucumber (diced)

½ Cup Onion

1 Cup Diced Tomatoes (Cherry)

2 Tbs Mint Leaves

Dressing:

¼ Cup Lemon or Lime Juice

¼ Cup Olive Oil

Salt and Pepper to taste

Tomatoes and Basil Salad

Romaine or Iceberg Lettuce Chopped (For BED)

¼ Cup Chickpeas (Rinsed, Skinned) Finely Chopped

1 Tbs Fresh Parsley Chopped

1 Tbs Olive Oil

1 Tbs Red Wine Vinegar

2 Tbs Fresh Basil Chopped

1 tsp Garlic Minced

¼ tsp Chili Pepper

2 Cups Tomatoes (sliced) Or Cherry tomatoes)

4 Oz Shredded Mozzarella Cheese

Place lettuce on a serving plate

Make Dressing with Chickpeas, parsley, Oil Vinegar and spices

Arrange Tomatoes on lettuce bed

Sprinkle with cheese

Pour dressing over tomatoes

Quinoa Greek Salad

Prepare 1 Cup Dry Quinoa (per package instructions). (2 Cups Water and 1 tsp Salt)

2 Cups Diced Cucumbers (Seeded and Peeled) or use English Cucumbers

2 Cups Cherry Tomatoes (Diced)

2 Tbs Bell Pepper

1 Tbs thinly sliced Mint Leaves

1 ½ tsp Oregan

2 Tbs Chopped Parsley

¼ Cup Olive Oil

2 Tbs Red Wine Vinegar

1 ½ tsp salt (To taste)

½ Cup Crumbled Feta Cheese (For topping)

Prepare Quinoa (and cool) (Spread out on baking tray)

Prepare Vegetables and toss in Oli

Slightly toss all vegetables, Quinoa, and Spices.

Sprinkle with more oil and vinegar salt and pepper (To taste)

Top with Feta Cheese

Soups

Gazpacho

24 Oz Can of V-8 Juice (Another Recipe says 1 Cup?)

¼ cup Olive Oil

¼ Cup Wine Vinegar

Tabasco Sauce (To Taste)

1 Diced Cucumber (Peeled and seeded) or Use English

2 Diced Green (Red or Yellow) Peppers

1 Cup Diced Onion

Mix together and serve CHILLED

Nine Bean Soup

Makes 8 Cups (1/2 Gallon)

Usually calls for diced ham

Use Pre-packaged Soup Bean Mix or Make your own Dry Bean Mixture.

(or Used Canned Beans)

1 Lb Dried = 6 Cups Cooked Canned)

Black Beans	Pinto Peas	Lentils
Red Beans	Great Northern	Split Peas
Black-eyed-Peas	Barley	

Process Beans:

Sort and wash 2 Cups of Dry Bean Mixture

Place in Crock Pot and cover with 2" water

Soak Overnight

Next Day. Rinse. Recover and bring to a boil

Cook 1-2 hours until beans are tender (Hard Beans are not good)

Make Soup

Combine Processed Beans

1 (10 Oz) Can Diced Tomatoes and Green Chili

1 Cup Diced Onion

1 Clove Crushed Garlic

¼ Cup Lemon Juice

Salt and Pepper to Taste

Panera Autumn Squash Soup#2

2 Tbs olive oil
2 lbs Butternut Squash (Peeled, Seeded, Cut into 1" Cubes)
2 Carrots: Peeled and chopped
2 large Shallots Chopped (Or use Onion)
Kosher Salt and Peper to taste
2 Cloves Garlic (Minced)
1 Tbs Brown Sugar
2 tsp Ginger
1 tsp Curry
½ tsp Cinnamon
Dash of Nutmeg
4 Cups Vegetable Broth or 3 Cups Broth
1 Cup Apple Juice and 2 Cups Juice
1 Cup Water
½ cup Pumpkin Puree
2 Tbs Cream Cheese (softened)
Heavy Cream (Optional)

Topping:

1 Tbs Oil
 ½ Cup Pepitas
 ½ tsp Chili Powder
 Mix together; then bake at 350°F for 10 minutes.

In a large pot, Heat Oil

Add Squash, Carrots, Shallots, Salt and pepper (To taste)

Cook and stir occasionally until softened (5 Minutes?)

Stir in Garlic, Sugar, and Spices: Cook for 2 minutes (Carmalize)

Pour in Broth, Juice, Water – Bring to a Boil. Then Simmer for 10 minutes

Whisk pumpkin and cream cheese together

Pour pumpkin mixture into pot and combine

Use Immersion blender to puree Soup until smooth (or transfer to Food Processor)

Season and stir in optional cream

Serve with toppings

Red Pepper Soup

Makes 6 Cups

8 Oz Pimentos or Fire Roasted Red Peppers

2 Oz Butter (1/4 Cup)

1/3 Cup Flour

1 Quart Chicken or Vegetable Broth

1 Cup Half-n-Half (Or evaporated Milk and 2 Tbs more butter)

1 tsp Salt

Tabasco to taste

Cayenne to Taste

Open Peppers and Reserve Juice

Dice Peppers

Melt butter. Add Juice and make a roux. Cook and whisk about 30 seconds

Add Stock: Whisk and bring to a boil

Reduce heat. Add Half-N-Half

Add Peppers, Tabasco, Salt and Cayenne to taste

Potato Soup by Audrey

(Modified by Nolan)

- 1) Wash, Peel and cut Potatoes into 1" bites (about) to boil
About 3 pounds or 6-8 potatoes: (about 3 Cups)
- 2) Cover with water and add 1 tsp Salt
- 3) Dice an onion (1 ½ Cups) and add to Potatoes
- 4) Boil until potatoes are soft (able to break with fork)
- 5) Pour off excess water and set potatoes aside
- 6) Make a Broth (Chicken, Veg, Beef, or Milk)
Melt 3 Tbs Butter
Add 1/3 Cup flour and brown / stir.
Add 3 Cups Broth*
1 Can Evaporated milk (or Cream)
Cook until thickened
- 7) Add chunked potatoes

Salt and Pepper to taste

Serve with:

- Bacon Bits
- Sour Cream
- Shredded Cheddar
- Chives / Green Onion
- Parsley

*For CREAMY POTATO soup, replace broth with milk

Pumpkin Soup

8 Oz sliced Mushrooms
¼ Cup Butter
1 Diced Onion
3 Tbs minced Garlic
2 tsp Kosher Salt
1 tsp Cinnamon
½ tsp Nutmeg
1/8 tsp Ground Cloves
1 Tbs Flour
4 Cups broth
1 Can Evaporated or Coconut Milk
2 Tbs Honey
2 cups Pumpkin (15.5 Oz can)

- 1) Sauté Mushrooms and Onions in butter until soft
- 2) Add garlic and cook 2 minutes
- 3) Add spices and flour
- 4) Gradually add Stock and Milk (Simmer for 5 minutes)
- 5) Add Honey and Pumpkin

Garnish with Sour Cream, Chives, Pumpkin Seeds

Pumpkin Soup (Spicy)

1 ½ cups diced Onion

2 Tbs Butter (Melted)

2 Tbs Crushed Garlic

1 tsp Curry Powder

1 tsp Cumin

1 tsp Ginger

4 Cups Broth

30 Oz Pumpkin (3-4 cups) 2 Cans.

Tomato Bisque Soup

#1 Easy

- 1 (16 Oz) can crushed tomatoes
- 2 Cups Whole Milk
- 2 Tbs Butter
- 1 tsp Baking Powder

#2 More Complex

- 2 Pounds of tomatoes (or use can Tomato Puree or Crushed Tomatoes)
- 2 Beef Bouillon Cubes (Or Better than Boullion)
- 1 Tbs Sugar
- 1 tsp Salt
- 1 Bay Leaf
- ¼ tsp Dried Basil
- ¼ tsp Black Pepper
- ½ Cup Butter
- 1/3 Cup Flour
- 1 Quart (4 Cups) Milk

For Fresh Tomatoes, Remove Seeds and skins. Blend
Whisk Flour and Butter to make a roux
Add milk (a little at a time) and continue to whisk
Mix in Tomato Stock

Vegetables

Baked Beans by Swarthout

1 Lb Navy Beans Precooked (or canned) until done

Preheat oven to 350°F

In a casserole dish:

Add Beans

6 Oz Catsup

2 Cloves Garlic (Minced)

(Calls for ham bits, Smoked Sausage)

Cover with Water (Ham Broth)

Add Salt, Pepper and Mustard (if desired)

Bake for 3 hours (adding more water as needed)

When done, the beans no longer look white

Battered Vegetables (Deep Fat Fry)

Batter: Blend together:

1 Cup Flour

1 Egg

¼ Cup Water

Heat oil in frying pan (2-3 Inches Deep)

Dip Vegetables in batter

And place in Oil.

Remove when “Brown”

Drain on paper towels

Beets in Orange Sauce

½ Cup Sugar

1 tsp Salt

1 Tbs Cornstarch

¼ Cup Water

2 Tbs Butter

2 Oranges (peeled and Sliced (Or use canned Mandarin Oranges)

3 Cups sliced Beets (Canned is fine)

Mix Sugar, Salt, Cornstarch

Add Lemon Juice and Water

Stir to make mix

Cook over medium heat until the mixture thickens

Remove from heat and add Beets and Butter

Let stand 30 Minutes

Just before serving, Bring to a boil

Add Oranges

Black-Eyed Peas

Slow Cooker (7 Hours)

1 Lb Dried Black-Eyed Peas (Rinsed)

7 Cups Chicken Broth

14 Oz can Petite Diced Tomatoes

6 Slices of Bacon

1 Cup Diced Ham

½ Cup Diced Onion (or more)

1 tsp Oregano

1 Clove Garlic Minced

¼ Black Pepper (To Taste)

¼ tsp Salt (To taste. Added at the end)

Add Beans to Cooker

Add and Stir in: Chicken Broth, Tomatoes, Onion, Garlic, Oregano, Pepper

Cook on HIGH for 7 Hours (Do not lift the lid)

Check for doneness. Add Salt to taste

Substitute Liquid Smoke for Meat

Add in Celery or Green Peppers

Other Spices: Cayenne Pepper

Broccoli Casserole

1 Lb Broccoli (fresh or frozen) cooked and drained

(Or other Vegetables: Green Beans, Squash, Cauliflower)

2 Tbs Butter

1 Onion Chopped

Sauté Onions in Butter

Add:

1 Can Cheese Soup

3 Cups Cooked Rice

1 tsp Garlic Powder

Pour into Greased Casserole Dish

Top with Fried Onions

Bake at 350°F for 30 minutes

Brussel Sprouts (Roasted)

1 Lb Brussel Sprouts

2 Tbs Olive Oil

3 Tbs Vinegar

1 tsp Garlic

½ tsp Salt

½ tsp Pepper

Heat oven to 400°F

Coat Brussel Sprouts in ½ Mixture

Roast 20-25 minutes (until tender)

Pour over remaining dressing

Optional: Bacon Crumbs

Carrots (Copper Pennies)

THIS DISH IS A COLD PICKLED-LIKE DISH

10 Carrots (Peeled and Sliced) about 5 Cups

1 Medium Onion Diced (½ Cup)

1 Green Pepper Diced (½ Cup)

1 Can Tomato Soup

½ Cup Vegetable Oil

1 Cup Sugar

¾ Cup White Vinegar

1 tsp Dry Mustard Powder

1 tsp Worcestershire Sauce

1 tsp Salt

1 tsp Black Pepper

Boil Carrots until Tender (about 10-15 minutes)

Drain Carrots. Add Onion and Pepper

Combine in Saucepan

Soup, Oil, Sugar, Vinegar, Mustard, Worcestershire, Salt and Pepper

Bring to boil for 2-3 minutes (continue to whisk mixture)

Pour Sauce over Carrots and store in refrigerator

Serve COLD

Chickpea Curry

Good over Rice, with Chips, or with Nann

1 Tbs Coconut Oil

1 Cup Onion Diced

2 cloves Garlic (Minced)

1 Tbs Fresh grated Ginger

2 Tbs Tomato Paste

Spices: (to Taste)

2 Tbs Curry Powder

1 tsp Garam Masala

1 tsp Chili Powder

½ tsp Cumin

1 Can Coconut Milk (or Evaporated Milk)

Thicken with Corn starch (2 Tbs) if desired.

1 Can (14 Oz) Chickpeas (Rinse and Peel) (I like to Pre-cook to soften them more)

Could also add: (1 Lb Sweet potatoes, Potatoes, Mushrooms)

cut into 1/2 inch cubes.

¼ cup lime juice (Juice of ½ a Lime)

Salt and Pepper to taste

2 Cups Baby Spinach

Cilantro for topping

- 1) Heat oil in deep skillet or large Pot.
 - a. Add Onion and cook for 3-4 minutes until golden
 - b. Stir in Garlic and Ginger
 - c. Stir in Tomato Paste.
 - d. Add Curry, Garam Masala and Chili
- 2) Stir in Coconut milk and simmer
 - a. Add Sweet Potatoes and Chick Peas
 - b. Cook Until potatoes are tender
 - c. Stir occasionally. Taste. Salt and Pepper.
- 3) During the last 3-5 minutes, add 2 cups Spinach and allow it to “Wilt”
Add Lime Juice
- 4) Serve with: Rice, Quinoa, Nann, or another base
- 5) Top with Cilantro

Cranberry Relish (Jean)

Curried Quick Vegetables

Sauce:

- 1 Tbs Vegetable Oil
- 1 Tbs Curry Powder
- 1 Tbs Honey

Vegetables:

- ½ Cup sliced Onion
- 2 Carrots (Thinly Sliced)
- 2 Cups Broccoli Crowns
- 1 Cup Sliced Mushrooms
- 1 Can (15 Oz) Chickpeas (Rinsed).
- 1 Can Diced Tomatoes

Sauté Onions in SAUCE (2-3 Minutes)

Add Vegetables

Cook until tender

Eggplant (Crunchy Baked)

Preheat oven to 375°F

Coat Cookie Sheet in Olive Oil

2 lbs Eggplant

Smaller and Thinner diameter are better than fat eggplants

Sliced to ½” thick

Sprinkle with salt and allow to “rest”

2 Eggs and 1 Tbs Water Whisked together

Dreg slices of eggplant in Eggs

Coat with Mixture of:

¾ Cup Parmesan Cheese (Finely Grated)

¾ Cup Breadcrumbs or Panko

or Crushed Rice Chex (3 Cups Crushed = 1 Cup Crumbs)

Seasonings

1 tsp Italian Seasoning

½ tsp Koser Salt

½ tsp Black Pepper

Bake for 17-20 Minutes

Flip Over

Bake for 10 more minutes)

Egg Rolls by Jean

Filling: Sauté

3 Cups finally sliced Shredded green Cabbage

1 Can (8 Oz) Bamboo Shoots (Drained)

½ Cup Diced Mushrooms

4 Medium Green Onions (Diced)

Sauce: Mix

2 Tbs Soy Sauce

1 tsp Cornstarch

1 tsp Sugar

Pour over vegetables. Cook for 1 Minute. Cool

Fill wrappers as instructed on wrapper

Heat Vegetable Oil for Frying to 360° (Deep Frying: 1 ½")

Wanton (Egg Roll Wraps)

Serve Hot with dipping sauce

Impossible Vegetable Pie

FILLING

2 Cups Vegetables (cooked and Drained)

Broccoli, Carrots, Celery, Squash, Mushrooms, Veg-All, Etc.

½ Cup Chopped Onion

½ Cup Chopped Green Pepper

1 Cup Grated Cheddar Cheese

BATTER

1 ½ Cups Milk

¾ Cup Bisquick

3 Eggs

¼ tsp Black Pepper

Heat oven to 400°F

Grease a Pie Pan

Mix: Vegetables Onion and Peppers and Cheese and pat into pie pan

Mix Batter and pour over vegetables

Bake for 35-40 minutes. Until Golden Brown

Let Stand for 5 minutes before cutting

Macaroni and Cheese Casserole

Preheat oven to 350°F

Greased Baking Dish

1 9 Oz Box of Macaroni

1 Tbs Salt

1 Cup Grated Cheese

2 Cups Mil

Buttered Breadcrumbs or Potato Chips

Cook Macaroni in large pot in salted Boling water

Drain

Alternate Layers of Macaroni and Cheese.

Sprinkle each layer with Salt and Pepper

Add milk to come to ½” of top of mixture

Top with Buttered breadcrumbs or crushed potato chips

Bake at 350°F for 40 Minutes until sauce bubbles and crumbs are browned

Pilaf

Pilaf is a way of cooking rice or noodles (Vermicelli) by browning it first.

And then cooking in Broth for flavor rather than water

2 Tbs Butter

2 Cups Rice and/or Noodles (Broken)

Roast Rice in butter (Stir until toasted brown)

2 Tbs Pine Nuts

(a little onion or garlic is optional)

Use Broth (as if making rice) 2 Water to 1 Rice.

Bring to a Boil

Cover

Simmer until broth is gone

Garnish with Parsley

Sliced Cherry Tomatoes

Potatoes

Rosemary Garlic

4 Lbs Peeled and Cut Potatoes (into Chunks)

Roast in 9 x 13 Inch Dish

Melt: in a saucepan:

3 Tbs Butter

4 Cloved finely chopped (2-3 tsp Jarred)

1 tsp Paprika

¾ tsp Salt

ADD:

1 Can (12 Oz) Chicken Broth

2-3 tsp Dried Rosemary (CRUSHED)

Pour mixture over potatoes and toss

Bake at 425°F (Until Tender) and potatoes age golden brown

MASHED

6 Medium Potatoes (Peeled and cut into small pieces)

Boil water and 1 tsp Salt. Cook until soft. (break with fork)

Mash Potatoes

Warm ½ Cup Milk

And 3 Tbs Butter

Pour into Mashed potatoes and beat until fluffy

BAKED

Clean Potatoes. Butter and Salt.

Poke with fork. Wrap in Foil

Bake at 425°F for 45 minutes.

Pumpkin Lentil Curry with Spinach

Good over Rice, Noodles, or with Nann

2 Tbs Olive or Sesame Oil

1 Cup Onion Diced

2 cloves Garlic (Minced)

2 Tbs Red Curry Paste

2 Cups Vegetable Broth

1 Can Coconut Milk (Or evaporated Milk)

1 Cup Pureed Pumpkin

2 Tbs Tomato Paste

1 Cup Dry uncooked Lentils

Salt and Pepper to taste

2 Cups Baby Spinach

Optional Toppings

½ cup roasted cashews

Cilantro

- 1) Heat oil in deep skillet or large Pot.
 - a. Add Onion and cook for 2-3 minutes until golden
 - b. Stir in Garlic and Curry Paster. Cook 1 more minute
- 2) Stir in Broth, Coconut milk, Pumpkin, Tomato Paste, and Lentils
 - a. Cover and cook on low heat about 15 minutes until lentils are cooked
 - b. Stir occasionally. Taste. Salt and Pepper.
- 3) During the last 3-5 minutes, add 2 cups Spinach and allow it to “Wilt”
- 4) Serve with: Rice, Quinoa, Nann, or another base
- 5) Top with optional: Cashews, Chives, Sour Cream and Cilantro

Roasted Vegetable Glaze

By Nolan

1 tsp Thyme

2 Tbs Rosemary

1 tsp Basil

1 Tbs Crushed Garlic

¼ Cup Olive Oil

2 Tbs Balsamic Vinegar

1 tsp Oregano

Pepper and Salt

Coat Vegetables: Potatoes, Carrots, Onions, Peppers, Celery, Mushrooms, etc.

Bake at 450°F until vegetables are tender

Scalloped Potatoes by Irene

Preheat Oven to 350°F

Grease a 1 ½ Quart Casserole Dish

4 Cups of Sliced Potatoes

1 Tbs Diced Onion

4 Tbs Butter

1 ¼ Cup Milk (Heated)

Layer thinly sliced potatoes in dish

Sprinkle each layer with Salt and Pepper

Add dots of butter

Pour Hot milk over Potatoes

Bake uncovered for 1 ¼ Hours

Sweet Potato Casserole by Audry

Original Filling:

In Mixer:

3 Cups Baked Sweet Potatoes (Or 40 Oz canned yams)

1 Cup Evaporated Milk

1 Cup Sugar

½ Cup Butter (Melted) (One Stick)

2 Eggs Beaten

2 tsp Vanilla

1) Grease with butter a casserole or baking dish

2) Pour in Batter

3) Sprinkle with topping

4) Bake at 350°F for 30 Minutes

Topping: Should be crumbly to sprinkle over mixture

Very Sweet (original)

1 Cup Brown Sugar

1/3 Cup Flour

½ Cup Butter

½ Cup chopped pecans (Optional)

1 Cup Coconut (Optional)

Less Sweet

½ Cup Brown Sugar

1/3 Cup Flour

¼ Cup Butter (room Temp)

½ Cup Nuts

Modified Filling:

40 Oz can of Sweet Potatoes or Yams

1 Cup evaporated Milk

¾ cup Sugar

½ Cup Butter (Melted) One Stick

2 Eggs Beaten

1 Tbs Vanilla

Bake at 325°F for 45 Minutes until Topping is browned

Sweet and Sour Bok Choy

(or other Vegetables: Broccoli, Cabbage, Green Beans, Carrots)

Sauce #1:

Blend Together:

¼ Cup Balsamic Vinegar
1 red Chili Pepper, (Seeded and Diced) **To Taste**
(Could also use Chili Paste)
1 Large Clove Garlic (Crushed)
½ tsp Salt (To taste)
1/8 tsp Black Pepper
2 Tbs Sugar

Mix Together:

1 Tbs Water
1 Tbs Cornstarch
(To Thicken Sauce)

Sweet and Sour #2

1 Tbs Vegetable Oil
1 Green Onion
1 Clove Garlic
2 Tbs Fresh Grated Ginger
1 Tbs Chopped Parsley
1 tsp Honey
1 Tbs Brown Sugar
1 Tbs Cornstarch
2 Tbs Soy Sauce
1 Tbs Red Wine Vinegar
1 tsp Sesame Oil
½ tsp Chili Sauce or Cayenne Pepper

Sweet and Sour #3

6 oz pineapple Juice
(or juice from 15 Oz Can of pineapple)
¼ Cup Catsup
¼ Cup Red Wine Vinegar
1 ½ Tbs Cornstarch
½ tsp Garlic
¼ tsp Dry Mustard
1 Tbs Worcestershire Sauce
½ tsp Ginger

Mix all together in a saucepan

Cook until thickened

Squash Casserole

6 Cups of Sliced Summer (Yellow) Squash

(About 2 Pounds)

12 x 12 x 2 Baking dish

Preheat oven to 350°F

¼ Cup chopped Onion

1 Can Cream of Chicken Soup

1 Cup Shredded Carrots

1 Cup Sour Cream

½ Cup Butter (Melted)

8 Oz Package of Herb Stuffing Mix

Cook sliced Squash and Onions. Boiling water to boil and cook 5 minutes

Drain

Add Soup and Sour Cream

Stir in Carrots

Fold in gently Squash

Mix stuffing and butter together

Press ½ mixture into bottom of pan

Pour in Filling

Top with remaining stuffing

(reserve some for topping)

Cook for 25 Minutes until heated through

Stir Fry

Add Vegetables, Meat, Tofu

Sauce: Mix and set aside

2 Tbs Soy Sauce
1 tsp Cornstarch
1 tsp Sugar
1 Sun-Bird Stir Fry Flavoring Packet

Filling:

1/3 Lb Broccoli Crowns
1 Bell Pepper (Cubed)
2 Stalks Celery (1/2" sliced)
2 Carrots Thinly Sliced
1/4 Lb Mushrooms

Optional:

1 Can (8 Oz) Bamboo Shoots (Drained)
Water Chestnuts
Baby Corn
Green Onions
Mixed Chinese Vegetables
Shredded Cabbage
Snow Peas

Heat 2 Tbs Oil (Vegetable or Peanut) and fry Broccoli (2 minutes)

Add other Vegetables (Except Mushrooms)

Stir 2 minutes

Add Mushrooms and cook for 1 minute

Add Seasonings and cook for 1 minute

Vegetable Oil for Frying to 360° (Deep Frying: 1 1/2")

Wanton (Egg Roll Wraps)

Serve Hot with dipping sauce

Breads and Rolls

Anadama Bread (Heavy Yeast Bread)

Heavy Sweet Yeast Bread (Needs to Rise) 3-4 hours to make

½ Cup Cornmeal

4 Tbs Butter

½ Cup Molasses

1 ½ tsp salt

½ Cup Water (110°F)

2 Cups water

1 Package Yeast

4-5 Cups Bread Flour

Boil 2 Cups Water

Add Cornmeal (slowly) and stirring

Remove from heat. Add 4 Tb of Butter, Molasses and Salt

Pout into a deep bowl and cool to lukewarm

Yeast: Pot ½ Cup warm water into a bowl. Sprinkle with yeast. Let sit for 10 minutes)

Yeast with 'double' in the bowl.

Add to cornmeal mixture

Beat in 4 Cups flour (1/2 Cup at a time)

Finish Kneading adding flour a few Tbs at a time

Grease a Bowl and allow dough to rise to double size. (1 ½ hours)

Grease (2) 6 ½ x 3 x 2 Pans

Punch down dough

Knead 2-3 minutes

Divide in half. Place in pans. Let rise 40 Minutes (TO top of pan)

Bake for 1 Hour until top is Brown (until inner temperature is 190°F)

Cool on a wire rack

Biscuits (Baking Powder) by Jodi

Preheat oven to 425°F

Sift Together

2 Cups Flour

1 Tbs Baking Powder

½ tsp Salt

Cut in 4 Tbs Shortening

Add Milk (About ¾ Cup) to make a soft dough

On a lightly floured board, Pat dough to make ½” thick

Lightly roll to even the surface

Cut with a 2” round biscuit cutter

Place on a Greased Baking sheet

Brush with melted butter

Bake for about 15 minutes until golden brown

Cornbread (Scratch)

Preheat Oven to 425°F

Grease a 9" Square pan

1 Cup Sifted Flour

1 Cup Cornmeal

½ tsp Baking Soda

2 Tbs Baking Powder

2 Eggs

½ Cup Water

¾ tsp Salt

1 Cup Sour Cream **OR** "Sour Milk" (Milk and 1 tsp Lemon Juice)

1 Cup Fresh or Canned Corn

1 Tbs Sugar

¼ Cup Bacon Drippings or Melted Shortening

Sift together dry ingredients

Add: Eggs, corn, milk and water

Mix only until all ingredients are moistened.

Stir in Oil

Pour in Batter into pan

Cook for about 25 Minutes ‘

Another Recipe calls for 350° for 50 Minutes

FOR LOADED Cornbread

Jalapeno Pepper to Taste

¼ Cup Onions

¼ Cup Pimientos

8 Oz Cheddar Grated Cheddar (2 Cups)

Monkey Bread by Hilary

3 cans of Butter Biscuits

2 Tbs Butter (melted)

1 Cup Chopped Nuts

1 Cup Sugar

¼ Cup Brown Sugar

4 tsp Cinnamon

Put Sugar, Brown Sugar and Cinnamon in a zip lock bag

Pour butter into bottom of a Bundt pan

Cut each biscuit into ¼ sections and place in Zip Lock Bag and shake to coat biscuit pieces with sugar. Remove and drop into bundt pan

Pour remaining sugar mix over the biscuits

Put in nuts

Bake at 350°F for 30-35 minutes

Oaten Bread

Preheat oven to: 350°F

Grease a Loaf Pan (9 x 5 x 3)

Sift together:

2 Cups Self-Rising Flour

1 Tbs Baking Powder

½ tsp Baking Soda

1 ¼ tsp Salt

½ Cup Sugar

Stir in 1 Cup Rolled Oats

Melt 2 Tbs Shortening

Add 1 ¼ Cup Buttermilk (or Sour Milk)

Combine with dry mixture

Hold out ¼ Cup Prunes and Nuts

Mix remainder into Batter

Pour into loaf pan

Top with remaining Prunes and Nuts

Cook for 50 Minutes until Down (Knife Test)

2 Tbs Melted Shortening

1 Cup Chopped Prunes

½ Cup Chopped Nuts

Popovers by Jodi

Preheat Oven to 450°F

Grease (4 Oz Custard Cups) or Muffin Pan (makes 16)

4 Eggs

2 Cups Milk

2 Cups SELF RISING Flour

4 Tbs Melted Shortening

1 tsp Salt

Sift Flour and Salt

Beat in: Eggs

Milk

Shortening

Beat until Smooth (But do not Overbeat)

Fill Custard Cups ½ Full or Muffin Cups 2/3 full

Bake for 25 Minutes

Lower temperature to 350°F

Bake 15-20 minutes more - until deep golden brown

Remove from pan to cool

Sweet Rolls (ND Carmel Roles) by Jean

Yeast Rolls – Very Rich

Makes 12-14 Rolls. Needs 2 hours to allow dough to rise.

Bread:

1 Pkg Rapid Rise Active Yeast	6 Cups BREAD flour
½ Cup Sugar	2 tsp Sault
½ Cup Shortening	2 tsp Baking Powder
2 Cups Buttermilk	¼ tsp Baking Soda

Dissolve Yeast in ½ Cup WARM water (and let site per instructions).

In a large Mixer: Cream Sugar and Shortening

Add Buttermilk

Yeast Mixture

2 cups of flour

Salt, Baking Powder and Soda

Beat until Smooth

Add remaining 4 cups of flour to make dough (Use Bread Hook)

Turn onto a floured surface and knead for 4-8 minutes

(Until Smooth and Elastic)

Sauce:

3 Cups Brown Sugar	2-4 Tbs Unsalted Melted Butter
2 Cups Cream	1 tsp Cinnamon
2 Tbs Light Corn Syrup	3 Tbs White Sugar

Combine Brown Sugar, Cream, and Corn syrup in a saucepan

Heat until sugar is dissolved, and sauce is slightly thickened

Pour Sauce in equal amounts into two (2) 9 x 13 Pans

On a lightly floured surface, Roll dough into 10 x 18 rectangle

Spread with butter on dough. Sprinkle with cinnamon and Sugar

Starting on the LONG side, roll into a Log. Press and seal edge.

Cut into 1” Thick Slices

Place rolls on Carmel (6-7 in a pan (Do not crowd)

Cover and let rise in warm place until Double in size 1-2 hours)

Preheat Oven to 375°F.

Cook for 25-30 Minutes. Invert onto platter while roles are warm

Sweet Muffins By Jodi

Preheat Oven to 400°F

Grease Muffin Pan (12)

1 Egg

½ Cup Milk

¼ Cup Vegetable Oil

1 ½ Cup SELF RISING Flour

½ Cup Sugar

Beat Eggs

Add Milk and Oil

Stir until Moistened. Batter should be lumpy

Fill Muffin cups 2/3 full

Bake for 20-25 Minutes until Golden Brown

Remove from pan

Miscellaneous / Other

Bread and Butter Pickles (Mary Smith)

NO COOK. Store in Refrigerator for 3 Months:

1 Quart of Sliced Cucumbers

1 Cup Cider Vinegar

1 Cup Water

1 Tbs Alum

1 Tbs Salt

1 Tbs Pickling Spices

Remove pickles from Brine, BUT DO NOT RINSE

Place in a large Bowl

Use $\frac{3}{4}$ Cup of Sugar (per Pint)

Allow sugar to dissolve naturally

Return to jars

Bread and Butter by Jean

DO NOT USE ALUMINUM PANS

Large Batch

$\frac{1}{4}$ Cup Salt

4 Quarts Cucumbers

4 large Onions

2 Bell Peppers

4 Cloves Carlic

Chill Together overnight

The next day, Rinse and Drain

Heat in a large pot to a boil

Large Batch

1 Quart Cider Vinegar

5 Cups Sugar

2 Tbs Dry Mustard

1 Tb Celery Seeds

1 tsp Turmeric

Add in Vegetables and stir until color changes

Pour into sterilized canning jars and seal

Small Batch

2 Tbs Salt

1 Quart Cucumbers

1 Onion

$\frac{1}{2}$ Bell Pepper

1 Clove Garlic

Small Batch

1 Cup Cider Vinegar

1 $\frac{1}{4}$ Cup Sugar

1 $\frac{1}{2}$ tsp Dry Mustard

$\frac{3}{4}$ tsp Celery Seed

$\frac{1}{4}$ tsp Turmeric

Chiles (Pickled) by Lizzet

½ Cup Olive Oil

½ Cup Vegetable Oil

1 Lb Jalapeno Peppers

3 Onions (Sliced)

1 Head of Garlic

1 Tbs Oregano

1 Tbs Italian Spices (Thyme, Oregano, Bay Leaf)

3 Cups Apple Cider Vinegar or Seasoned Vinegar

4 Carrots (Peeled, sliced and pre-cooked to soften

Sea Salt, Black Pepper, All-Spice

In a Saucepan,

Sauté in ½ Cup Olive Oil, Chili and Onions (5 minutes)

Add all other ingredients

Bring to a Boil

Simmer 10 minutes

Cool and store in Glass container in REFRIGERATOR

COCOA (1 Quart)

2 Tbs Sugar

2 Tbs Cocoa

½ Cup Water

3 ½ Cups Milk

Sprinkle of Salt

Mix Sugar, Salt, Cocoa in Saucepan

Add Water

Bring to a Boil over low heat and cook for 3 minutes

Add milk and heat. DO Not Boil or Burn

Dyed Easter Eggs

1 Cup Boiling Water

1 Tsp Food Dye

1 Tbs White Vinegar

Soak HARD BOILED EGGS until desired color

Eagle Brand (SWEETEND CONDENSED MILK)

1 ¼ Cup Dry Powders Milk

¾ Cup Sugar

½ Cup Warm Water

Mix until Smooth

Makes 1 ¼ Cup = 1 14 Oz Can of Condensed Milk

Instant Hot Cocoa Mix

2 Cups Powdered Milk
1 Cup Powders Sugar
¼ Cup Cocoa Powder
Dash of Salt

Mix together and store in air-tight container
Use 4 Tbs Mix and 1 Cup hot water (or Milk)

Garam Masala Seasoning

1 Tbs Cumin
1 ½ tsp Coriander
1 ½ tsp Cardamom
1 ½ Tsp Black Pepper
1 tsp Cinnamon
½ Tsp Ground Cloves
½ Tsp Nutmeg

Jerk Seasoning

1 tsp Ginger
1 tsp Paprika
1 tsp Black Peper
1 tsp Chili Powder
1 tsp Coriander
1 tsp Cumin
Adjust the amounts of spices to taste
Optional: Cloves, Garlic, Onion, Salt

Poultry Seasoning

2 tsp Sage
1 ½ tsp Thyme
1 tsp Marjoram
¾ tsp Rosemary
½ tsp Nutmeg
½ tsp Black Pepper

Ranch Dressing

Ingredients

- ½ cup [buttermilk powder](#)
- 2 tablespoons dried parsley
- 1 teaspoon dried dill
- 1 tablespoon onion powder
- 2 teaspoons onion flakes
- 1 ½t teaspoons garlic powder
- ¾ teaspoon salt
- ½ teaspoon black pepper
- 2 teaspoons dried chives

Instructions

1. Combine all ingredients and mix well.
 - Place in an airtight container and store up to 6 months.

To Make Dressing

- Add 3 tablespoons ranch seasoning mix,
- ½ cup mayonnaise, ½ cup sour cream, and ¾ cup milk.
- Stir until well combined and refrigerate at least 20 minutes before serving.

To Make Dip

- Combine 2 tablespoons ranch seasoning mix,
- ½ cup mayonnaise and ½ cup sour cream.
- Add up to ½ cup milk to reach desired consistency.
- Stir well and refrigerate at least 20 minutes before serving.

To Replace 1 Envelope Ranch Dressing Mix

- Use 2 tablespoons ranch seasoning mix in place of 1 packet of ranch mix.

Remoulade Sauce

- ¼ Cup Lemon Juice
- ¾ Cup Vegetable Oil
- ½ Cup Chopped Onion
- ¼ Cup Chopped Celery
- 2 Tbs Chopped Garlic
- 2 Tbs horseradish Sauce
- 3 Tbs Whole Grain Mustard
- 1 Tbs Worcestershire Sauce
- ½ tsp Paprika
- 3 Tbs Chopped Parsley
- 1 tsp Salt
- ¼ tsp Cayenne Pepper
- ¼ tsp black Pepper

Salad Dressing

1 ½ Cup Mayo
¼ Cup Cider Vinegar
½ Cup Sugar
1 tsp Mustard Powder
2 tsp Celery Salt
1 tsp Black Peper
1 tsp Salt

Salad Seasoning

2 Tbs Basil
2 tsp Oregano
2 tsp Celery Seed
4 Tbs Parsley (1/4 Cup)
2 Tbs Sugar
1 tsp Season Salt
1 tsp Garlic Powder
½ tsp Black Pepper

Season Salt

3 Tbs Sugar
3 Tbs Salt
1 tsp Black Pepper
½ tsp Cayenne
1/8 tsp Garlic Powder
1 tsp Turmeric
MSG? 1 ½ tsp

Sweet “Hawaiian” Sauce

Good over Meatballs or CHicken

12 Oz Can CHUNKED Pineapple

Drain and save Juice. Set pineapple aside

Add water to Juice to make 1 CUP

Mix with 2 Tbs Cornstarch

¼ Cup Cider Vinegar

½ Cup Brown Sugar

2 Tbs Soy Sauce

Heat Until Thick

Add pineapple

And 1 Cup Chopped Bell Pepper

Heat until thick sauce.

Add additional 8 Oz Beef or Chicken Broth

Orange “Sunshine” Sauce

Good over Meatballs or Chicken

1 tsp Salt

1 tsp Basil

1 tsp Season Salt

½ tsp Black Pepper

1 Clove garlic Crushed

¼ Cup Honey

1/4 Cup Oil

¼ Cup Soy Sauce

½ Cup Catsup

¾ Cup Water

½ Cup Sugar

3 Tbs Orange Peel

¾ Cup Orange Slices

2 Tbs Orange Liqueur (Optional) or Extract

Heat 3 Minutes

Teriyaki Sauce

$\frac{3}{4}$ Cup Oil

$\frac{1}{4}$ Cup Soy Sauce

$\frac{1}{4}$ Cup Honey

1 Clove Minced Garlic

1 $\frac{1}{2}$ tsp Ginger

2 Tbs Wine Vinegar

2 Tbs Chopped Scallions (Green Onions)

White Sauce (Poor Man's Gravy)

2 Tbs Shortening (Melted)

2 Tbs Flour (mixed in to make a roux)

1 Cup Milk

Salt and Pepper to Taste

Cooking Hints and Conversions

- 1 Oz Baking Chocolate = 3 Tbs of Coco Powder and 1 Tbs of Butter
- 1 Cup Cream = $\frac{3}{4}$ Cup Milk plus $\frac{1}{3}$ Cup Butter
- 1 Tbs Cornstarch = 2 Tbs Flour (Make a slurry to avoid lumps)
- $\frac{1}{2}$ Cup (4 Oz) flour to Thicken 1 Quart of liquid for Gravy
- 1 Cup Sour Milk = 1 Cup Milk Plus 1 tsp Lemon Juice or Vinegar
- HERBS: 1 Tbs Fresh = 1 tsp Dried
- 3 Teaspoons = 1 Tablespoon
- 2 Tbs = 1 Oz 8 Oz = 1 Cup (Liquid)
- 1 stick of Butter = 8 Oz = $\frac{1}{2}$ Cup. 4 Sticks = 1 lb
- $\frac{1}{4}$ lb (4 Oz) Cheese (Weight) = 1 Cup grated
- Beans: 1 lb Dried = 6 Cups Cooked
- Graham Crackers: 15 = 1 Cup Crushed
- Vanilla Wafers: 22 = 1 Cup Crushed
- 1 Clove Garlic = $\frac{1}{4}$ tsp Chopped
- Bread: 1 Slice = $\frac{3}{4}$ Cup Soft Crumbs
- Most baking: Sift or Mix Dry Ingredients together (ie Flour, Salt, Powder, Soda)
- Most Baking: Butter and Sugar are usually creamed together
- When Grating Citrus Rinds. Freeze the fruit to make firm.
 - (Do not get too much WHITE It is bitter)

- White Rice: 2 Parts Water. 1 Part Rice. Boil Water. Add Rice.
 - Cover, Reduce Heat. Do NOT STIR. Cook 30 Minutes (until Water is absorbed)
- Quinoa: 2 Parts Water:1 Part Quinoa
- Lentils: 4 Parts Water. 1 Part Rice. Cook Uncovered 10 minute. turn down heat. Simmer until done

Shopping List Items

- Apple Cider
- Baking Soda
- Bell Peppers
- Bisquick
- Brown Sugar
- Butter (Salted and Unsalted)
- Carrots (baby)
- Celery
- Cheddar (Shredded)
- Cider Vinegar
- Coconut Shredded
- Cornbread Mix
- Cranberry Relish / Jelly
- Cream
- Cream Cheese
- Eggs
- Evaporated Milk
- Frozen Pie Shells
- Fruit:
- Green Onion
- Lemon Juice
- Lemons
- Mayo / Miracle Whip
- Milk (Whole)
- Mustard (Yellow & Brown)
- Onions
- Oranges
- Orange Juice
- Parmesan (Shredded)
- Pineapple (Crushed & Rings)
- Potatoes
- Pumpkin Puree
- Raisins
- Relish
- Rolls / Bread
- Sour Cream
- Spinach
- Stove Top Stuffing
- Stuffing Mix (Pepperidge Farm Herb: 2 Large (12 Oz) or 4 Small (6 Oz))
- Sweet Potatoes (or Yams)
- Vanilla
- Vanilla Wafers (Nabisco)
- Whipped Cream

Menu Items and Sides

Turkey

Ham

BBQ

Gravy

Appetizers

Chocolate Chip Ball

Cheese Ball

Dips and Chips

Humus

Mushrooms

Sausage Balls

Spinach Balls

Deviled Eggs

Sides

Baked Beans

Broccoli Casserole

Cranberry Relish

Cranberry Jelly

Dressing (Stuffing)

Rolls

Cornbread

Potato Salad

Mashed Potatoes

Baked Potatoes

Roasted Vegetables

Brussel Sprouts

Sweet Potato Casserole

Green beans

Green Bean Casserole

Mac and Cheese

Beets in Orange Sauce

Tossed Salad

Deserts

Apple Pie

Chocolate Pie

Pumpkin Pie

Pecan Pie

Lemon Meringue Pie

Pineapple Cream Pie

Drinks

Cider

Coffee

Tea

Soda

Other

Cups

Plates

Napkins

Serving spoons

Pepper and Salt

Butter

Forks / Knives / Spoons

Puns / Bread

BBQ, Mustard, Catsup

1 Corinthians 13—Christmas Version

If I decorate my house perfectly with plaid bows, strands of twinkling lights, and shiny balls;
but do not have love, I'm just another decorator.

If I slave away in the kitchen, baking dozens of Christmas cookies, preparing gourmet meals, and arranging a beautifully adorned table at mealtime;
but do not have love, I'm just another cook.

If I work at a soup kitchen, carol in the nursing home, and give all that I have to charity;
but do not have love, it profits me nothing.

If I trim the spruce with shimmering angels, and crocheted snowflakes, attend a myriad of holiday parties, and sing in the choir's cantata;
but do not focus on Christ, I have missed the point.

Love stops the cooking to hug the child. Love sets aside the decorating to kiss the spouse. Love is kind, though harried and tired. Love does not envy another's home that has coordinated Christmas china and table linens. Love does not yell at the kids to get out of the way,
but is thankful they are there to be in the way.

Love does not give only to those who are able to give in return,
but rejoices in giving to those who cannot.

Love bears all things, believes all things, hopes all things, and endures all things.

Love never fails.

Toys will break, pearl necklaces will be lost, golf clubs will rust; but giving the gift of love will endure.

Posted on:

<https://ministry127.com/resources/illustration/1-corinthians-13-christmas-version>

Mounting Sumire Painting Paste

Cornstarch Paste:

1 Cup cold water

1 Tbs Cornstarch

¼ tsp Alum

In stainless steel pot, Mix

1 Cup Water

1 Tbs Cornstarch

Over medium heat, bring to boil (Stirring Constantly)

Remove from heat.

Stir in Alum

Allow to cool

Paper Paste

Whisk 1 ½ Cups Cold Water

1 ½ Cups Cake Flour

Boil 6 Cups Water

Slowly Whisk in Flour paste into Hot water and cook until thick

Soap Bubbles

1Tbs Glycerin

1 Tbs Joy Dishwashing Mix

Food Coloring

Can Sizes

Can Size Number	Approximate Volume of Food	Approximate Weight of Food
No. 1 (Picnic)	1 ¼ cups	10 ½ to 12 ounces
No. 300	1 ¾ cups	14 to 16 ounces
No. 303	2 cups	15 to 17 ounces
No. 2	2 ½ cups	20 ounces
No. 2 ½	3 ½ cups	27 to 29 ounces
No. 3	5 ¾ cups	51 ounces
No. 5	7 cups	56 ounces
No. 10	3 quarts	6 ½ to 7 pounds and 5 ounces

Cooking Substitutes

<https://www.thespruceeats.com/ingredient-substitution-chart-3054056>

Seasoning Mixes

<https://thecookful.com/make-your-own-seasoning-blends/>