

Grace Bible Fellowship

2021 Cookbook

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Black Bean Salsa

2-15.5 oz cans **black beans**, drained and rinsed

3 Tbsp green **pickled jalapeno** nacho, chopped

4 cloves **garlic**

3 Tbsp **olive oil**

1 tsp Goya (brand) **adobo with pepper**

1-10 oz pkg frozen **corn**

1 cup **onion**, diced

½ cup **red bell pepper**, diced

1 large **tomato**, seeded and diced

3 Tbsp fresh **cilantro**, minced

3 Tbsp fresh **lime** juice

1 Tbsp **chili powder**

2 tsp ground **cumin**

In a large bowl combine all ingredients. Chill and serve with tortilla chips.

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4 Cheese Spinach Artichoke Dip

350°

1 jar **artichoke hearts**, drained well, chopped

10 oz frozen **spinach**, thawed and wrung dry

1 cup shredded **mozzarella cheese**

1 8oz pkg **cream cheese**, softened

1 cup **parmesan cheese**

1 cup alfredo sauce

Salt and **pepper** to taste

Olive oil spray

There are two methods for preparation:

Oven: Combine all ingredients in a large bowl. Transfer to a 9x13" baking dish. Bake at 350 until melted and bubbly, and slightly browning at the edges.

Crockpot: Combine all ingredients in a crockpot. If you're in a hurry, heat on high stirring frequently, or let heat on low for a few hours.

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Lobster Fiesta Rolls

1 pkg **spring roll wrappers**

8 oz **refried beans**

1 cup finely **shredded cheese**

12 **black olives**, chopped

1 **lobster** tail, cooked and finely chopped

½ tsp **chili powder**

3 **green onions** (white end), chopped

¼ tsp **cumin**

Salt to taste

Combine all, but wrappers in medium bowl. Place wrappers on the counter, point toward you. Drop 2 Tbsp mixture at one end. Roll towards center, folding in side corners. Apply paste at top point to seal.

Flour Paste

¼ cup **water**

2 Tbsp **flour**

Deep fry in 1" hot oil till browned, turning once. Drain on wire rack. Serve hot with **ranch dressing**. Makes 8-9 rolls

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Nutty Quinoa Cakes with Basil and Parmesan

1 cup cooked **quinoa** (from 1/3 cup dried)

½ tsp **salt**

¼ cup finely chopped **basil**

2 large **eggs**, beaten

2 Tbsp extra-virgin **olive oil**

¼ cup freshly grated **parmesan**

¼ cup **nuts**, ground (pecans, pine nuts, etc)

½ cup fresh **breadcrumbs**

½ small yellow **onion**, finely chopped

2 cloves **garlic**, finely chopped

Mix together the quinoa, salt, herbs, onion, garlic, cheese, nuts and breadcrumbs in a medium mixing bowl. Add the eggs and fold until the mixture is moist and sticking together. In a large cast iron skillet or non-stick pan, heat the olive oil over medium high heat. Form the mixture into 4 patties, about 2 tablespoons worth in each. Place in frying pan, avoiding over-crowding.

Cook the cakes for 5-7 minutes on the first side, until dark brown on the bottom. Flip the cakes and gently press down to flatten the patties slightly. Turn the heat down to medium-low and cook for another 7 minutes, until dark brown on the second side and firm to the touch.

Serves 2

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Quinoa Pizza Bites

350°

2 cups cooked **quinoa**
2 large **eggs**
1 cup chopped **onion**
1 cup shredded **mozzarella cheese**
2 tsp minced **garlic**
1/2 cup fresh **basil**, chopped
1 cup chopped **pepperoni** slices (~1/2 of a 7 oz bag)
1/2 tsp **seasoning salt**
1 tsp **paprika**
1 tsp dried crushed **oregano**
pizza sauce for dipping

Mix together all ingredients, except pizza sauce, in a medium mixing bowl. Distribute mixture into a greased mini muffin tin, filling each cup to the top (1 heaping Tbsp each), and press down gently to compact.

Bake for 15-20 minutes. Makes 40 bites

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Shrimp Dip

Chop very finely:

1-1 1/2 lbs cooked **shrimp**

1 tsp **celery**

1 Tbsp each of **green pepper** and **onion**

Blend in:

2 Tbsp **lemon juice**

1/4 tsp **salt**

4-5 drops **Tabasco**

Dash of **pepper**

3/4 cups **mayo**

Chill. Serve with **saltines**. Makes appx. 1 ½ cups.

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Sweet Chicken Bacon Wraps

350°

1 ¼ lbs boneless, skinless, **chicken breasts** (about 4)

1 lbs package of sliced **bacon**

2/3 cup firmly packed **brown sugar**

2 Tbsp **chili powder**

Cut chicken breasts into 1" cubes. Cut each bacon slice into thirds. Wrap each chicken cube with bacon and secure with a wooden toothpick. Stir together sugar and chili powder. Roll each wrap in mixture and place on a wire rack over a cookie sheet (or broiler pan), close together, but not touching. Bake for 30-35 minutes or until bacon is crisp.

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Applesauce Meatloaf

350°

2 lbs **hamburger**
¾ cup **applesauce**
1 cup **bread crumbs**
2 tsp **salt**
2 **eggs**
½ cup **milk**

Mix well and place in 8 x 8 pan. Make dents on top of meat with wooden spoon handle and spread on topping.

Topping:

½ cup **catsup**
¼ cup **brown sugar**
2 tsp **mustard**

Bake at 350 for 1 hour or until done.

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Barbeque

2 lbs **ground beef**

1 cup **onion**, diced

1 ½ cup diced **celery**

2 Tbsp **vinegar**

4 Tbsp **brown sugar**

1 Tbsp **mustard**

1 ½ cups **catsup**

1 cup **water**

1 Tbsp **worcestershire sauce**

½ cup **oatmeal** (quick)

Mix together and form patties. Grill or broil.

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Crock Pot Roast (or chicken)

for 5 qt pot:

4 **potatoes**, peeled

3-4 large **carrots**, peeled & halved

1 small **onion**

1 large **roast** (or a **chicken**)

1 tsp **salt**

1 tsp **bouillon** (or one cube)

(if using chicken, 1 tsp **dried basil**)

½ cup **water**

Place veggies in pot, then roast/chicken, seasonings, water. Cook on low 8-10 hrs.

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Pot Roast Meat Loaf

375°

Mix together:

1 lbs **ground beef**

2/3 cup **evaporated milk**

1/3 cup fine, dry **bread crumbs** (opt Italian style)

¼ cup **catsup** or **chili sauce**

1 tsp **salt**

2 tsp **worcestershire sauce**

¼ tsp **pepper**

With wet hands, shape into a loaf in the center of a 9x13 pan.

Peel and slice ¼ inch thick:

3 medium **potatoes**

3 medium **onions**

3 medium **carrots**

Mix together:

2 tsp dried **parsley flakes**

1 tsp **salt**

Pepper to taste

Place veggies around the meat and sprinkle with salt mixture. Cover tightly with foil and bake for 1 hour. Uncover and back 10 minutes more. Check veggies to be sure they are done and bake longer if necessary.

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Sloppy Joes

1 lbs **ground beef**

1 Tbsp **mustard**

1 cup **catsup**

1 Tbsp **vinegar**, apple cider

¼ cup **water**

1 Tbsp **sugar**

Brown the meat and drain grease. Add remaining ingredients and simmer for ½ to 1 hour.

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Spanish Rice

1 lbs **ground beef**

½ med **green pepper**, diced

½ cup diced **onion** (or 1.5 Tbsp dried minced onion)

2 (8 oz) cans **tomato sauce**

1 cup **rice**, uncooked (not instant)

2 ¼ cups **water** (add ½ cup if using dried onion)

Brown ground beef & drain off grease. Add rest of ingredients. Bring to a boil. Cover and simmer for length of time given on rice package. (1 hour for brown rice; white rice will be quicker)

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Stuffed Cheese Burgers

1 cup **sweet onion**, chopped
½ cup **saltines**, crushed (about 15)
1 **egg**
1 **jalapeno pepper**, seeded and minced
1 envelope **dry ranch dressing mix**
1 Tbsp **wochestershire sauce**
1 **garlic** clove, minced
Pepper to taste

2 lbs **ground beef**
1 ½ cup (6 oz) **shredded cheddar cheese**
1 jar (4 ½ oz) **sliced mushrooms**, drained & chopped finely
3 Tbsp **cream cheese** softened
6 **kaiser rolls**, split

In a large bowl mix first 8 ingredients. Crumble beef into mixture. Shape into 12 thin, but wide patties (you'll be stuffing 2 patties).

Combine the cheese, mushrooms and cream cheese. Spoon into the centers of 6 patties. Top with remaining patties; press edges to seal. Grill burgers (covered) on a flat surface with smaller openings (it is easier to keep burgers from falling through the grate). Or broil 4 inches from heat for 5-7 minutes per side or until thermometer reaches 160. Don't flatten burgers as they cook.

Serve with condiments of your choice (bacon anyone?).

These make 6 very large burgers. Enjoy!

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Stuffed Flank Steak

1 flank steak	1 egg , beaten
2 slices bread	1 1/2 tsp salt
1/3 cup onion , chopped	1/4 tsp pepper
1/4 cup celery , chopped	3/4 tsp oregano
1 1/2 Tbsp parsley flakes	1/2 cup water
1/4 cup parmesan cheese	3 Tbsp oil

Pound steak very thin. Dampen bread. Mix together: onion, celery, parsley, cheese, egg, salt, pepper, and oregano. Add in bread, mixing well. Spread over steak; roll and tie with string.

In a skillet, brown steak in oil. Sprinkle with salt, oregano, pepper; add water to pan. Cover and cook over low heat (325 to 350 degrees) 2 hours, or until tender. Let stand 20 minutes before slicing. Make gravy from drippings. Serve with potatoes. Serves 4-6

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Tournedos

12 thin **steaks** 4x6x1/8"

1 stick **butter**

2 cloves **garlic**, pressed

2/3 cup **parmesan cheese**

Salt & Pepper to taste

1/2 lbs sliced **mushrooms**

2/3 cup dry **red wine**

1 cup soft **bread crumbs**

2/3 cup minced **parsley**

3 Tbsp **olive oil**

Heat butter in large skillet; add garlic and saute. Add crumbs, cheese, parsley, salt, and pepper. Place mound of filling on each piece of steak; roll and secure with toothpicks. Set meat aside. (This can be done early in the day and completed later.)

Heat olive oil to sizzling and brown meat; set aside. Add mushrooms to pan and saute, scraping bottom of pan. Add the wine and blend. Add browned meat; cover tightly and simmer on low for 45 minutes.

Serve on heated platter with sauce over all. Sauce may be thickened with cornstarch, if desired.

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Hot Harvest Punch

Apple cider

Cranapple juice

Water

Sugar (optional)

Whole cloves

Ground cinnamon

Ground allspice

Mix Cider & Cranapple juice in a 2 to 1 ratio. Add a cup of water (more or less). Add sugar if needed. Heat on stove and simmer for 30 minutes with some whole cloves, ground cinnamon and ground allspice to taste. Remove cloves before serving.

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Slush Punch

Yield: 2 punch bowls

2 cups **sugar**

6 cups **water**

2 (3 oz) packages **lime Jello** mix

1 can frozen **lemonade** (made into juice)

1 can frozen **orange juice** (made into juice)

2 bottles of **ginger ale** (2 liters each)

Boil water & sugar for 3 minutes. Add jello and stir until dissolved. Add juices. Divide in two and freeze in gallon Ziploc bags.

To serve, let thaw 3 hours in refrigerator. Add ginger ale.

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Butter Dips

425°

6 Tbsp butter <u>or</u> margarine (for pan)	3 1/2 tsp baking powder
2 1/4 cups sifted flour	1 1/2 tsp salt
1 Tbsp sugar	1 cup milk

Heat oven to 425 degrees. Melt butter or margarine in 13 x 9 1/2 x 2" pan. Remove pan from oven as soon as margarine is melted.

Sift flour and dry ingredients into bowl. Add milk. Stir slowly with fork until dough just clings together (about 30 strokes). Turn out on well-floured board. Knead lightly about 10 times. Roll out 1/2" thick into 12 x 8" rectangle. Cut dough in half lengthwise, then crosswise into about 16 strips. Dip each in butter on both sides.

Place close together in pan containing melted margarine and bake 15 to 20 minutes or until brown.

Tip: Garlic Powder may be added to melted butter. Serves 6-8.

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Cheddar Bay Biscuits

450°

4 cups **Bisquick**

1 1/3 cups **water**

1 cup shredded **cheddar cheese**

1/2 tsp dried **parsley**

¼ tsp **salt**

⅓ tsp **onion powder**

½ tsp **garlic powder**

1 stick melted **butter** or **margarine**

Mix Bisquick, parsley, salt, onion powder, water, & cheese until a soft dough forms. Beat vigorously for 30 seconds. Drop into 20 mounds on ungreased cookie sheet . Bake 10-12 minutes, or until golden brown. Remove from oven. Mix butter & garlic powder and brush over the warm biscuits. Serve immediately.

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Dilly Bread

350 °

1 pkg **yeast** dissolved in 1/2 cup warm **water**.

Add:

1 cup **cottage cheese**, warmed

2 Tbsp **sugar**

1 Tbsp **butter** or **margarine**

1 unbeaten **egg**

1 Tbsp **instant onion**

2 Tbsp **dill seed**

1 tsp **salt**

1/4 tsp **baking soda**

Add: 2 1/2 cups **flour** (makes a stiff dough)

Beat well and cover. Let rise until doubled. Work down. Put in greased 8" bowl or 1 1/2-2 quart casserole or loaf pan to rise again until double.

Bake 350 degrees for 40-50 minutes.

Brush margarine over top and sprinkle with salt.

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Harvest Muffins

400°

2 cups **sugar**

½ cup **vegetable oil**

3 **eggs**

1 ½ cups **canned pumpkin** (1 can)

½ cup **water**

3 cups **flour**

1 ½ tsp **baking powder**

1 tsp **baking soda**

1 Tbsp **pumpkin pie spice**

(OR ½ tsp **ground cloves**, ¾ tsp. **cinnamon** & ½ tsp. **nutmeg**)

1 tsp **salt**

1 ½ cups **raisins**

1 cup chopped toasted **walnuts**. (Bake nuts for 10-15 minutes at 325 degrees)

In large bowl, beat sugar, oil, eggs, pumpkin and water. Combine flour, baking powder, soda, spices and salt. Add to pumpkin mixture. Blend well. Fold in raisins and nuts. Spoon into greased muffin tins, 3/4 full. Bake at 400 degrees for 15 minutes. I usually use the giant muffin tins. Baking time will be longer.

Serve with honey butter!!

Honey Butter: 1/2 cup softened **butter**, 1/3 cup **honey**, 1 tsp **orange juice**. Stir until smooth.

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Rhubarb Muffins

350°

¾ cup **brown sugar**

1 **egg**

½ cup **oil**

½ cup sour **milk**

1 tsp **vanilla**

Blend above ingredients. Add dry ingredients as follows:

1 ½ cups **flour**

½ tsp **baking soda**

½ tsp **salt**

1 cup **rhubarb**, chopped & dried

¼ to ½ cup **nuts** (opt)

Pour into greased muffin tins. Sprinkle with following topping:

¼ cup **brown sugar**

½ tsp **cinnamon**

¼ cup chopped **nuts**

Bake at 350 for 20-30 minutes. Makes 1 dozen

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Streusel Raspberry Muffins

375°

Grease or line 12 muffin cups.

Prepare Pecan Topping and set aside:

¼ cup chopped **pecans**

¼ cup packed **brown sugar**

¼ cup **flour**

2 Tbsp melted **butter**

Muffin mix:

1 ½ cups **flour**

½ cup **sugar**

2 tsp **baking powder**

½ cup **milk**

½ cup melted **butter**

1 beaten **egg**

raspberries 4-5 for each muffin

In large bowl combine flour, sugar and baking powder. In small bowl combine milk, butter and egg. Stir into flour mixture. Spread half of batter in muffin cups. Put raspberries into each cup. Top with remaining batter. Sprinkle with Pecan topping. Bake 25-30 minutes. Makes 1 dozen.

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Granola

250°

3 cups **rolled oats**

½ cup each **nuts of choice** (walnuts, slivered almonds, pecans, sesame seeds, sunflower kernels, etc), broken into smaller pieces

½ cup unsweetened **coconut**

1 tsp **cinnamon** (opt)

Stir together in a large mixing bowl.

Combine in a small bowl:

½ cup **canola oil**

½ cup **honey**

Mix well to combine. Pour over the oat mixture, stirring well to coat. Spread onto 2 parchment paper, lined cookie sheets. Bake for 30 minutes. Take out and stir around and spread out again. Bake an additional 30 minutes. Remove from oven and add:

½ each **dried fruit** (raisins, craisins, apricots, etc) *avoid hard fruit. Allow to cool. Store in an airtight container.

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Spinach Artichoke Egg Casserole

350°

12 large **eggs**

1/2 cup vanilla and honey Greek God's **yogurt**

1/2 tsp each kosher **salt**, freshly ground **pepper**, and **garlic powder**

1/8 tsp **red pepper flakes**

1 (10-ounce) package frozen chopped **spinach**, thoroughly squeezed to remove moisture*

1 (14-ounce) can chopped **artichoke hearts**

1 cup (4 ounces) grated **Parmesan cheese**, divided

1 cup (4 ounces) shredded **mozzarella cheese**, divided

Preheat the oven to 350°, and grease or spray a 13×9-inch baking dish.

In a large bowl, whisk together the eggs, yogurt, salt, pepper, garlic powder, and red pepper flakes. Stir in the spinach, artichoke hearts, and 3/4 cup of both cheeses. (You can eyeball the cheese; you just want about 1/4 cup each reserved for topping.)

Pour into the prepared pan. Sprinkle with the remaining Parmesan and mozzarella.

Bake 30 minutes, give or take a few depending on oven, or until the eggs are just firm in the center and the edges are lightly golden.

*After squeezing the moisture from the spinach (I find wringing it out in a clean tea towel to be most effective and efficient), you will have one big clump. Pull the pieces apart before adding to the egg mixture so the spinach is evenly distributed.

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Zucchini Oatmeal Breakfast Bars

325°

Ingredients:

- 2 cups **rolled oats**
- 2 cups unsweetened **coconut milk** or **almond milk**
- 3 small **zucchini**, grated
- 2 **apples**, grated
- 1 cup **raisins**
- 1 cup **walnuts**
- 1 tsp **cinnamon**
- 1 Tbsp grated **ginger**

Instructions:

1. Preheat oven to 325° and spray a 9" x 13" baking dish with cooking spray.
2. In a large bowl, mix your zucchini, apples, cinnamon, and ginger. Let it sit for 5-15 minutes so the flavors can fuse.
3. Add oats, almond or coconut milk, raisins, and walnuts to your mixture and stir well.
4. Transfer the contents of your bowl to the baking dish and bake for 30-35 minutes or until set.
5. Once cool, cut into 6 equal servings and enjoy!

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Apple Orchard Bars

375°

½ cup **butter**

½ cup **sugar**

½ cup packed **brown sugar**

½ tsp baking **soda**

½ tsp baking **powder**

½ tsp **salt**

1 tsp **cinnamon**

2 tsp **vanilla**

2 **eggs**, beaten

½ cup **rolled oats**

1 cup **apple**, peeled & chopped (like Granny Smith)

2 cup flaked **coconut**

1 ½ cups **flour**

Melt butter and add sugar, cool slightly. Add baking soda, baking powder, salt, cinnamon, vanilla, eggs. Mix well. Add oats, apple and 1 ½ cups of the coconut. Add flour and mix thoroughly.

Spoon into greased 9x13 pan, spread evenly, sprinkle with remaining ½ cup coconut. Bake for 25-20 minutes, until golden brown on top. Cook and cut like brownies.

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Black Forest Cake

350°

Mix according to box instructions:

1 box dark **chocolate cake mix**

3 **eggs**

Oil

Water

Divide batter into 4 equal portions, placed in 8" greased & floured round pans, lined with cut wax paper to fit the bottoms. Bake 15-18 minutes.

Chocolate Filling:

6 oz **bittersweet chocolate**

½ cup sliced **almonds**, toasted

¾ cup "tub" **margarine**

Shave off some of 6 oz cubes of bittersweet chocolate for garnish. Melt remaining chocolate over very low heat. Cool to touch, and blend in margarine until smooth as silk. Add toasted almonds.

Cream Filling:

2 cups **heavy whipping cream**

1 tsp **vanilla** extract

1 Tbsp **sugar**

Whip cream filling ingredients until stiff peaks form.

Assemble cake in the following order:

Cake – ½ chocolate filling – **Cake** – ½ cream filling – **Cake** – remaining chocolate filling – **Cake** – **remaining cream. Sprinkle with chocolate shavings. Put in freezer to set (at least 30 minutes).

**Optional: use a layer of cherries or other fruit instead of this layer.

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Butterscotch Apple Cake

325°

3 **eggs**
1 ¼ cups **oil**
1 tsp **vanilla**
2 ½ cups **flour**
2 cups **sugar**
2 tsp **baking powder**
1 tsp **salt**
1 tsp **baking soda**
1 tsp Ground **cinnamon**
4 medium tart **apples**, peeled/chopped (4 cups)
1 cup Chopped **pecans**
1 pkg (11oz) **butterscotch chips**

In a mixing bowl, beat the eggs, oil and vanilla. Combining the flour, sugar, baking powder, salt, baking soda and cinnamon; add to egg mixture and mix well. Stir in the apples and pecans. Pour into an ungreased 13 x 9" baking dish. Sprinkle with butterscotch chips. Bake 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. **12-15 servings.**

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Cocoa Pink Cupcakes

375°

Sift and set aside:

2 cups sifted **flour**

1 Tbsp **cocoa**

1 tsp **salt**

Add: 1 1/4 cups **sugar** gradually to 3/4 cup **shortening** and cream well.

Blend in 2 **eggs** and 1 tsp **vanilla**.

Combine 1 tsp **baking soda** and 1 cup cold **water**. Add alternately with dry ingredients to creamed mixture. Blend well after each addition. Fill muffin cups, lined with paper baking cups, half full.

Sprinkle over top: 1 cup **chocolate chips**, 1/2 cup chopped **nuts**. Bake 20-25 Minutes. Makes 2 dozen.

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Deep, Dark Chocolate Cake

350°

1 3/4 cups unsifted flour	1 tsp salt
2 cups sugar	2 eggs
3/4 cup cocoa	1 cup milk
1 1/2 tsp baking soda	1/2 cup oil
1 1/2 tsp baking powder	2 tsp vanilla
1 cup boiling water	

Combine dry ingredients in large mixing bowl. Add remaining ingredients except water; beat at medium speed 2 minutes. Stir in boiling water. Pour into two greased and floured 9" or three 8" layer pans, or one 13x9" pan.

Bake at 350 degrees 30-35 minutes for layers and 35-40 minutes for 13x9" pan. Cool 10 minutes on rack. Remove from pans, cool completely. Frost or sprinkle with sifted confectioners sugar.

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Hot Fudge Sundae Cake

350°

1 cup **flour**
3/4 cup **sugar**
2 Tbsp **cocoa**
2 tsp **baking powder**
1/4 tsp **salt**
1/2 cup **milk**
2 Tbsp **oil**

1 tsp **vanilla**
1 cup chopped **nuts**
1 cup **brown sugar**
1/4 cup **cocoa**
1 3/4 cups hottest tap **water**
Favorite ice cream

Heat oven to 350 degrees. In ungreased 9x9x2" pan, stir together flour, sugar, cocoa, baking powder and salt. Mix in milk, oil and vanilla with fork until smooth. Stir in nuts. Spread evenly in pan. Sprinkle with brown sugar and 1/4 c. cocoa. Pour hot water over batter. Bake 40 minutes. Let stand 15 minutes; spoon into dessert dishes or cut into squares. Invert each square onto dessert plate. Top with ice cream and spoon sauce over each serving. 9 Servings.

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Oatmeal Cake

350°

1 1/4 cups boiling water	3 eggs , unbeaten
1 cup quick cook oatmeal	1 1/3 cups flour
1/2 cup shortening	3/4 tsp soda
1 cup brown sugar	1/2 tsp cinnamon
1 cup sugar	1/4 tsp salt

Pour water over oatmeal; set aside. Blend shortening, sugars and eggs. Add dry ingredients. Add oatmeal. Pour into 9 x 13" greased pan.

Bake at 350 degrees 35-40 minutes. Put topping on while cake is still warm.

Topping: Heat in skillet: 6 Tbsp **butter**, 3/4 cup **brown sugar**, total of 1 cup **nuts** and **coconut**, 1/4 cup **milk**, and 1 tsp **vanilla**. Boil 3 minutes. Spread on warm cake in baking pan. Place under broiler to brown. Serves about 8-10

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Wesson Oil Chocolate Cake

350°

Beat together:

1 cup **buttermilk**

1 **egg**

1 cup Wesson **oil** (any vegetable oil will do)

Stir together and add to the above:

2 cups **flour**

2 cups **sugar**

2 tsp **baking soda**

½ tsp **salt**

¼ cup **cocoa**

While beating add: 1 cup boiling **water** 1 tsp **vanilla**

Pour into 9x13 pan. Bake for 50-60 minutes (test after 50). Frost with your **favorite frosting**. This cake tastes better the second day and keeps moist for a week.

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O Henry Bars

1 cup **Karo syrup**

1 cup **sugar**

Bring to boil (don't over heat). Remove from heat and add:

1 1/2 cups **crunchy peanut butter**

1 tsp **vanilla**

5 cups **Special K Cereal**

Quickly mix and spread in 9x13" pan. Pat down and score deeply while still warm. Melt 6-8 oz. each of **chocolate** and **butterscotch chips** and spread over bars. Cut into 1" squares.

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Peanut Brittle

Cook until a drop in water forms a hard ball (260 degrees):

2 cups granulated **sugar** 1 cup light **corn syrup**

1/2 cup **water**

Add 1 lbs **raw peanuts**. Cook until syrup turns light brown, stirring often. Take from burner and add **butter** the size of a walnut. Add 1 tsp **vanilla** and 2 tsp **baking soda**. (Do not beat, just blend until syrup foams from the soda.)

Spread into buttered 12 x 16" pan. Let cool and crack. Makes about 2 lbs

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Swedish Pecans

325°

4 cups **pecans**

1 cup **sugar**

1 stick **butter**

Pinch of **salt**

2 **eggs**

Separate eggs, discard yolks. In a large bowl, beat egg whites until stiff. Beat in sugar and salt. Meanwhile, place pecans on jelly roll pan and bake until warm. Stir warm pecans into egg white mixture and set aside. Melt butter in same jelly roll pan.

Spread nut mixture over butter. Bake 30 minutes, stirring every 10 minutes. Butter should be absorbed. If not, bake a little longer.

Cut apart a paper grocery bag and lay it on the table with the inside of the bag facing up. Spread pecans onto bag to cool. It will absorb the extra butter. Store in a covered jar in a cool place.

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Cheesy Hash Browns

350°

Mix together:

1 can **cream of chicken soup**, undiluted

16 oz **sour cream**

8 oz **shredded cheddar cheese**

1 stick **margarine**, melted

Stir in:

1 bag frozen **hash brown potatoes**

Pour into greased 9x13 pan. Bake covered for 45 minutes. Remove from oven and spread on topping. Bake an additional 15 minutes, until crisp.

Topping:

1 stick **margarine**

1 cup crushed **cereal** (corn flakes or corn Chex or potato chips)

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Chicken Enchilada Casserole

350°

2 lbs **chicken breast**, cooked & cubed or shredded
½ cup chopped **onion**
3 Tbsp **butter** or **margarine**
1 ½ tsp **garlic powder**
½ tsp **salt**
½ tsp **black pepper**
2 cans **cream of chicken soup**
2 cups **sour cream**
½ lbs shredded **cheddar cheese**
1 small can chopped **mild green chilies**
1 pkg soft **tortilla shells** (burrito or enchilada size)
½ cup shredded **cheddar cheese** (additional)

Grease a 9 x 13 pan.

Boil, cool, and cube or shred the chicken breast. Brown the onions with the butter, garlic powder, salt, and pepper. Combine all ingredients (except chicken and last ½ cup shredded cheddar cheese). Reserve 1/3 of this mixture and set to the side. Add cubed or shredded chicken to the remaining 2/3 and combine. Warm tortilla shells in microwave or oven until they are soft enough to bend without breaking.

While tortilla shells are still warm, put one large spoonful of the chicken mixture in each shell and fold “burrito” style. Place folded side down in the greased pan. Spread the reserved soup/sour cream mixture (without chicken) on top and sprinkle with the remaining ½ c. of shredded cheddar cheese.

Bake at 350° for 35-45 minutes, until hot all the way through.

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Ham & Cheese Quiche

450°

1 deep dish frozen pie crust , thawed	$\frac{1}{8}$ tsp pepper
3 beaten eggs	dash ground nutmeg
1 1/2 cups milk	$\frac{3}{4}$ cup diced ham (or Spam)
$\frac{1}{4}$ cup sliced green onion	$\frac{1}{2}$ cup shredded cheddar
$\frac{1}{4}$ tsp salt	

Preheat oven to 450°. Prick pie crust. Bake empty crust 11-12 min or until pastry is nearly done. Meanwhile, in a bowl, stir together eggs, milk, onion, salt, pepper & nutmeg. Stir in ham, then cheese. When you take empty crust out of oven, reduce temp to 350°. Pour egg mixture into **hot** pie crust. Bake 45-55 min or until knife inserted near the center comes out clean. If necessary, cover edge of crust with foil to prevent overbrowning.

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Ham (or Chicken) & Veggie Casserole

350°

16 oz frozen **mixed vegetables** (I prefer broccoli & cauliflower or Cali blend)

6 oz cooked **noodles** (spaghetti, rotini, or whatever you have on hand)

2 cups cooked **ham** or **chicken** (cubed or shredded)

1 cup **sour cream**

1-10.75 oz can **cream of mushroom soup**

½ Tbsp minced **onion**

1 tsp **salt**

1 Tbsp **Worcestershire sauce**

1 cup **shredded mozzarella**

1 cup **shredded cheddar**

Grease a 9 x 13 pan. Cook noodles and place in the greased 9 x 13 pan.

Prepare frozen vegetables in microwave. Combine ham (or chicken), sour cream, soup, minced onion, salt, and Worcestershire sauce. Combine the mozzarella and cheddar cheeses.

Layer 1 cup of the combined cheeses on top of the noodles. Place the cooked vegetables on top of the cheese. Add the ham (or chicken) mixture next and spread it out. Top with the remaining 1 cup of cheese.

Bake at 350° for 45 minutes – 1 hour.

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Macaroni & Cheese with Sausage

2 lbs **breakfast sausage**
3 boxes **Macaroni & cheese**
1 1/2 sticks **margarine**
¾ cup **milk**
1 **green pepper**, diced

Boil 3-4 qts water in large pot, adding tsp salt if desired. Brown sausage in medium pot. Drain grease & add peppers. Simmer sausage & peppers until peppers are softened, about 10 min. Meanwhile, prepare macaroni according to box instructions, with the margarine, milk, & cheese packets. When both pots are done, add sausage & peppers to macaroni & stir thoroughly.

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Taco Bake for 2-4

350°

½ lbs **Hamburger**

½ package **taco seasoning**

½ - 10oz can **red enchilada sauce**

½ cup chopped **onion**

1 roma **tomato**, seeded, sliced, and chopped into 3/4" pieces

½ can **black beans**, rinsed & drained

Grated **cheddar cheese**, probably 8 oz.

1 pkg flour **tortillas**, 8"

Fry hamburger meat. Drain grease and return to pan. Add taco seasoning.

Spray 9x9 baking pan with cooking spray. Do three layers of shells (may have to cut some), meat, onion, beans, tomatoes, and cheese. Drizzle a little sauce over each layer.

Bake for 20 minutes, until cheese is bubbly.

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Tater Tot Casserole

375°

1 lbs **ground beef**
8-10 oz frozen **mixed vegetables**
1 can (10 ¾ oz) **cream of mushroom soup**
¼ cup **milk**
1 cup shredded **cheddar cheese**
16 oz frozen **tater tots**

Preheat oven to 375°. Brown ground beef & drain thoroughly, then place in 2 qt casserole dish. Mix mushroom soup and milk. Pour over ground beef. Sprinkle 2-3 cups of frozen mixed veggies over beef & soup layer. Top with ½ cup cheese, tots, and the rest of the cheese. Bake uncovered for 45-50 min, or until tots are crunchy.

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Buffalo Chip Cookies

350°

1 cup margarine	2 tsp baking powder
1 cup butter	2 tsp baking soda
2 cups sugar	2 cups regular oats
2 cups packed brown sugar	2 cups corn flakes
4 eggs	1 cup chopped pecans (optional)
2 tsp vanilla	1 cup shredded coconut
4 cups flour	12 oz chocolate chips

Cream together margarine & butter, gradually add sugar & brown sugar. Beat well, then add eggs & vanilla. In separate bowl, combine flour, baking powder, & baking soda, then add to creamed mixture, mixing well. Add remaining ingredients, one at a time, then drop by tablespoons, 2" apart onto ungreased cookie sheets. Bake 10-12 min or until lightly brown. Cool on wire racks. Makes 9 ½ dozen

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Caramel Cashew Shortbread

350°

2 cups **flour**
¾ cup **white sugar**
½ cup cold **butter** (cubed)
½ tsp **salt**
11 oz package of **caramel bits** or unwrapped **caramels**
¼ cup **heavy cream**
2 cups salted **cashews**
1 tsp pure **vanilla**

Line a 9 x 13 pan with parchment leaving at least 3 inches overhang. Spritz the parchment with cooking spray.

Stir together the flour, sugar, and salt. Cut the butter into the dry ingredients until it resembles the texture of cornmeal. Press firmly on to the bottom of the parchment covered baking pan. Bake for 25 minutes until golden. Remove from the oven and place onto a cooling rack to cool slightly while you make the caramel cashew filling. Lower the oven temperature to 325 degrees.

In a heavy bottomed saucepan on the stovetop, melt together the caramel bits and heavy cream. Melt over medium-high heat stirring constantly until completely smooth. Remove from the heat and add the vanilla and cashews. Stir well until the cashews are coated.

Spread the caramel cashews over the warm crust. Return to the oven for 10 minutes (at 325°). Cool completely in the pan, then use the parchment paper to lift the shortbread from the pan. Use a sharp knife and cut into squares, then cut squares into triangles if desired. Yield: 20 squares or 40 triangles

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Chocolate Coma Cookies

350°

Warning: These cookies may put you into a chocolate coma, but it may just be worth it!

1 cup blanched, slivered almonds	1 tsp baking powder
4 oz bittersweet chocolate	1 tsp baking soda
1 cup dried tart cherries (or cherry craisins)	½ tsp salt
12 oz semisweet chocolate chips	2 sticks unsalted butter , softened
2 cups rolled oats	1 cup packed dark brown sugar
1 ½ tsp vanilla extract	2 eggs
2 cups all-purpose flour	

In a non-stick pan, toast the almonds over medium-low heat, stirring constantly about 5-10 minutes, until they have just begun to turn brown and emit a nutty aroma. Turn out onto a plate to cool. Chop bittersweet chocolate into small chunks, the size of chocolate chips. Combine with cooled almonds, cherries and oats.

Sift remaining ingredients together. Cream butter and sugar, until light and fluffy. Add eggs and vanilla, beat well. Add the dry ingredients and beat at low speed until well incorporated. Mix in the chocolate mixture using a sturdy, wooden spoon. Drop by rounded teaspoon onto an ungreased, parchment paper lined cookie sheet. Bake 12-14 minutes. Let cool on tray for 4 minutes. Remove to cool on a rack. Makes about 6 dozen cookies.

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Chow Mein Noodle Cookies

12 oz bag **chocolate chips**

12 oz bag **butterscotch chips**

2 cups salted **peanuts**

3 cups (½ bag, or 2 small cans) **chow mein noodles**

Melt chocolate and butterscotch chips together, stirring constantly over low heat. When completely melted, stir in peanuts and noodles. Drop onto cookie sheet, making them small, because they are very rich. Place in fridge or freezer to set. Makes 32

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Crunchy Chocolate Marshmallow Squares

325°

2 sticks oleo , melted	4 eggs
2 cups sugar	1 cup flour
6 Tbsp cocoa	½ tsp salt
2 tsp vanilla	

With electric beater, cream oleo, sugar, cocoa and vanilla till fluffy. Beat in eggs. Mix in flour and salt. Turn into greased and floured 15x10 pan. Bake 20-25 minutes. Remove from oven and let cool. Spread over crust:

1 7 oz jar **marshmallow cream**

Topping:

1 cup crunchy **peanut butter**

6 oz **chocolate chips**

6 oz **butterscotch chips**

3 cups **Rice Krispies cereal**

Combine peanut butter and chips in a small saucepan, melting over a low heat. Stir in cereal and spread mixture over marshmallow layer. Chill until set. Cut into squares.

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Grandma's Christmas Cutout Cookies

400°

2 sticks (1 cup) butter	2 ½ cups sifted flour
1 ½ cups sifted confectioners' sugar	1 tsp baking soda
1 egg	1 tsp cream of tartar
1 tsp vanilla	¼ tsp salt

Make dough the 6-8 hours in advance, if possible. Cream butter. Add sugar gradually, cream until fluffy. Add unbeaten egg & vanilla, beat well. Sift together dry ingredients & blend into creamed mixture. Divide dough and chill 6-8 hours.

Preheat oven to 400°. Roll dough on well floured surface, to ⅛" thick. Cut with floured cookie cutters. Bake about 6 min on ungreased cookie sheets. Cool on rack. Makes about 6 dozen.

For frosting: 1-2 Tbsp butter, melted, whisk with a little (¼ cup?) milk and sifted confectioners' sugar until desired consistency is reached. Divide into custard dishes and add 1-2 drops of various food colorings. Mix well. Apply to cookies with finger. Add sprinkles as desired.

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Molasses Cream Cookies

350°

1 1/2 cups **brown sugar**

1 cup **shortening**

1 cup **sour milk** (milk + 1 tsp vinegar)

1/2 cup **molasses**

Flour enough to make cookies; about 6 cups

2 **eggs**

1/2 Tbsp **cinnamon**

1/2 Tbsp **ginger**

4 level tsp **baking soda**

Cream shortening, brown sugar and eggs. Add molasses. Sift dry ingredients together. Add alternately with sour milk.

Roll out on floured surface and cut with cookie cutter, about 1/2". Bake on greased cookie sheet at 350 degrees until done.

Icing: 1/2 cup **brown sugar** and 1/2 cup **water**.

Boil until sugar is all melted. Mix in 1 lbs **powdered sugar** and 1 tsp **vanilla**. Beat until smooth. Spread on warm cookies.

Alternate method: After mixing up cookie dough, place (covered) in refrigerator for several hours or overnight. Shape into rolls (like refrigerator cookies). Cut and place on cookie sheets and bake as above. Makes about 2 dozen.

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Molasses Crinkles

375°

¾ cup **shortening**
1 cup **brown sugar**
1 **egg**
4 Tbsp **molasses**
2 ¼ cups sifted **flour**

¼ tsp **salt**
2 tsp **baking soda**
½ tsp **ground cloves**
½ tsp **ginger**
1 tsp **cinnamon**

Cream together shortening & brown sugar, add egg & molasses, mix well. Combine dry ingredients, then add slowly to creamed mixture. Shape dough into walnut sized balls, dip in white sugar. Bake 12-15 min.

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Peanut Butter Bars

375°

Cream:

1 cup **brown sugar** 1/2 cup **shortening**
1/2 cup **peanut butter** 1 **egg**
1 tsp **vanilla**

Sift together and add to creamed mixture:

1 1/2 cup **flour** 1 tsp **baking soda**
1/4 tsp **salt**

Stir in 1/2 cup **oatmeal**.

Pat firmly into 15x10x1" pan. Bake at 375 degrees 12-15 minutes. Cool and frost.

Frosting:

2 Tbsp **butter**
1 Tbsp **peanut butter**
1 1/2 cup sifted **powdered sugar**
dash of **salt**
2 1/2 Tbsp **milk**

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Potato Chip Cookies

375°

½ cup butter	1 tsp baking soda
1 cup brown sugar	2 cups flour
1 cup white sugar	2 cups crushed potato chips
2 eggs	1 cup butterscotch chips
1 tsp vanilla	½ cup chopped walnuts (opt.)

Combine the butter, and sugars. Mix until creamy. Add the eggs and vanilla. Mix well. Add the flour and baking soda, mix well. Stir in the potato chips, butterscotch chips and nuts. Drop by tablespoon onto ungreased cookie sheets. Bake for 10-15 minutes.

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Rolo Cookies

375°

2 ½ cups flour	1 cup margarine <u>or</u> butter
¾ cup unsweetened cocoa	1 tsp vanilla
1 tsp baking soda	2 eggs
1 cup sugar	48 Rolo candies
1 cup brown sugar	1 Tbsp sugar

In a small bowl, combine flour, cocoa and baking soda, blend well. In a large bowl, beat sugar, brown sugar and butter until fluffy. Add vanilla and eggs, beat well. Add flour mixture and blend well. **Refrigerate dough for at least 1 hour.** For each cookie, with floured hands, shape 1 Tbsp of dough around 1 Rolo candy, covering completely. In a small bowl, have 1 Tbsp of sugar; roll balls in sugar. Place 2 inches apart on an ungreased cookie sheet. Bake for 7 to 10 minutes or until slightly cracked. Allow to cool a bit before removing from cookie sheet.

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Root Beer Cookies

375°

1 cup **sugar**
1 cup **brown sugar**
1 cup **butter or margarine**, softened
½ cup **buttermilk** (or add ½ T lemon juice to milk)
2 **eggs**

2 tsp **root beer extract**
1 tsp **vanilla**
4 cups **flour**
1 tsp **baking soda**
¼ tsp **Salt**

For Frosting:

2 cups **confectioner's sugar**
2 Tbsp **half & half**

4 tsp **butter or margarine**, softened
2 tsp **root beer extract**

Cream together sugars and butter or margarine in large mixing bowl. Then add buttermilk, eggs, root beer extract, & vanilla. Beat on medium speed until well blended. Add flour, baking soda & salt. Beat on low speed until a soft dough forms. Drop by heaping teaspoonfuls on lightly greased baking sheet, 2" apart. Bake 10 min or until set. Cool completely.

For Frosting: Combine confectioner's sugar, half & half, butter or margarine, & root beer extract in small mixing bowl. Beat on low until smooth. Spread on cookies. Let dry completely before storing. **Makes 5 dozen**

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Scotcheroos

$\frac{3}{4}$ cup **sugar**

$\frac{3}{4}$ cup **Karo syrup**

1-12 oz bag of **butterscotch chips**, divided

8 cups **Rice Krispies** Cereal

6 oz **chocolate chips**

Mix sugar and white syrup in a saucepan and bring to a boil. Remove from heat and add $\frac{1}{2}$ bag of butterscotch chips. Stir until melted. Add the cereal. Mix well and press in to a 9x13" pan. Melt remaining butterscotch chips and chocolate chips in a saucepan. Spread over the crust. Cool before cutting.

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Swedish Toast (Totally addicting)

350°

1 cup **butter**
2 cups **sugar**
2 **eggs**
1 cup **sour cream**
3 ½ cups **flour**
2 tsp **baking powder**
1 cup finely chopped **almonds**
1 tsp ground **cardamom**

Cream butter, sugar and eggs in mixer. Blend in sour cream. Blend in dry ingredients. Stir in nuts and cardamom. Line a 9 x 13 pan with tinfoil. I use two long sheets and connect them in the middle by folding the foil over itself, in order to cover the entire pan. Grease the foil. Put the batter in the pan and bake it for 30-40 minutes until cake tests done. Cool completely.

Remove from baking pan with foil. Cut the cake into thirds, the long way. Slice each third into slices, no thicker than 1/4". Place on ungreased cookie sheet, make sure they are not touching, and bake at 300 degrees for 10-15 minutes. Turn cookies and bake 10-15 minutes more until golden brown on both sides. Cookies will crisp as they cool.

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The Best Chocolate Chip Cookies

350°

2/3 cup softened butter (don't substitute)	3 cups flour
2/3 cup butter flavor Crisco	1 tsp baking soda
¾ cup white sugar	1 tsp salt
¾ cup brown sugar	3 oz <u>instant</u> vanilla pudding mix
2 large eggs	12 oz semi-sweet chocolate chips
2 tsp vanilla	

Combine flour, baking soda, salt, and pudding mix and set aside. Mix butter and Crisco with sugars until creamed. Add eggs and vanilla. Mix well. Add in dry ingredients a bit at a time until fully combined. Stir in chocolate chips.

Drop by rounded teaspoonful onto an ungreased cookie sheet. Bake at 350° for 9-11 minutes or until edges are a light golden brown.

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Vamino Bars

1 stick **margarine**

¼ cup **sugar**

5 Tbsp **cocoa**

1 tsp **vanilla**

1 **egg**

Combine in a large saucepan and boil over low heat, stirring constantly for 2 minutes.

Add in:

1 ½ cups **graham cracker crumbs**

½ cup **coconut** (opt)

½ cup chopped **nuts**

Spread into a 9x13 pan and pat down. Cool

Mix together:

¼ cup **margarine**, softened

3 Tbsp **milk**

2 cups **powdered sugar** (10x)

2 Tbsp **instant vanilla pudding mix**

Pour over the crumb layer. Melt 2 oz **bakers unsweetened chocolate** over low heat.

Cool slightly and add:

2 Tbsp soft **margarine**

Drizzle on top of bars. Chill and cut into 1 x 1 ½ inch bars.

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Blueberry Crisp

375°

4 cups **blueberries**

½ cup **sugar**

2 Tbsp **cornstarch**

2 Tbsp **lemon juice**

½ cup **rolled oats**

½ cup **flour**

½ cup packed **brown sugar**

2 Tbsp **walnuts**, chopped and toasted

6 Tbsp **margarine or butter**

Preheat oven. Coat a 9x13" pan with cooking spray. In a large bowl, mix the blueberries, sugar, cornstarch and lemon juice. Spoon into baking dish. In the same bowl, mix the oats, flour, sugar and walnuts. With a fork or pastry blender, cut in margarine/butter until the mixture resembles cornmeal. Sprinkle over the berry mixture. Bake 45 minutes, or until lightly browned and bubbling. Serve over vanilla ice cream. 9 servings

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Blueberry Torte

325°

8 oz **cream cheese**

1 cup **sugar**, divided

1 **egg**

1 sleeve of **graham crackers**, crushed

½ cup melted **margarine**

1 can **blueberry pie filling**

Cool Whip, thawed

For bottom layer, combine graham cracker crumbs, margarine, & ½ c. sugar. Press into 8 x 8 inch square baking dish. For next layer, beat together cream cheese, ½ c. sugar, & egg. Spread over crust & bake 30 min. or until set. Cool completely. Spread pie filling on top, dab with Cool Whip, keep chilled until serving. Double for 9 x 13 pan.

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Cranberry Jello

3 cups **sugar**

3 – 3 oz **raspberry jello**

3 cups boiling **water**

Dissolve and cool on counter.

1 lbs **cranberries**, chopped

2 **apples**, chopped

2 **oranges**, chopped

1 can **crushed pineapple** (well drained)

1 ½ cups **pecans**, chopped (I leave these out)

½ cup **celery** chopped

Add together and put in the refrigerator until set. I use a jello mold.

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Frosty Strawberry Squares

325°

Crust:

1 cup **flour**

½ cup chopped **nuts**

¼ cup **brown sugar**

½ cup **margarine**, melted

Combine and spread evenly in a shallow baking dish. Bake for 20 minutes, stirring occasionally. Sprinkle 2/3 of crumbs in bottom of a 9x13" pan, spreading evenly (reserve some for topping).

2 **egg whites**

1 cup **sugar**

2 Tbsp **lemon juice**

1 cup **whipped topping** or 8 oz **Cool Whip**

2 cups sliced **strawberries**

Combine egg whites, sugar, berries and juice in a large bowl & beat with electric mixer. Mix until stiff – 10 to 15 minutes. Fold in whipped topping and spread over crust. Sprinkle remaining crumbs over the top and freeze. Serves 8-10

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Minnie's Apple Crisp

375°

- 2 cups **flour**
- 2 cups **rolled oats**
- 2 sticks **margarine**
- 1 cup **brown sugar**
- 1 tsp **baking soda**
- 1 tsp **salt**

Mix together using a pastry blender or opposing knives. Pack $\frac{3}{4}$ of mixture into the bottom of a 9x13 pan.

5-6 Granny Smith or Mac **apples**, peeled, cored and sliced. Layer evenly on crust.

Combine the following and sprinkle over the apples:

- 1 cup **sugar** (or less if Mac's are used)
- 1 tsp **cinnamon**
- 1 tsp **nutmeg**

Dot with $\frac{1}{2}$ stick **margarine**, cut up. Lightly sprinkle remainder of oat/flour mixture on top.

Bake for 45 minutes. Serve with vanilla ice cream. (Opt drizzle with powdered sugar/milk glaze)

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Strawberry Pretzel Dessert

400°

2 cups crushed **pretzels** (about 8 oz)
¾ cup **butter**, melted
3 Tbsp **sugar**
2 cups **Cool Whip, thawed(takes 4 hours)** (plus extra for topping)
8 oz **cream cheese, softened**
1 cup **sugar**
6 oz **strawberry Jello**
2 cups boiling **water**
32 oz sweetened **sliced strawberries**

Preheat oven to 400°. Combine crushed pretzels, melted butter, and sugar. Press into bottom of 9 x 13 dish. Bake 18 - 20 min or until set. Cool on wire rack.

Cream (with mixer) cream cheese & sugar. Fold in Cool Whip. Spread over cooled crust and place in fridge. Mix 2 cups boiling water with jello until dissolved, add strawberries. Chill until Jello begins to set, then pour over cream cheese layer. Chill for at least 2 hours before serving.

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Coconut Broil Topping

Combine:

1/4 cup melted **margarine**

1/2 cup **brown sugar**

1/2 tsp **vanilla**

1/2 cup **coconut**

1/4 cup chopped **nuts** (walnuts or pecans)

2 Tbsp **milk**

Spread on warm square cake. Place under preheated broiler until browned (about 2 minutes).

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Penne with Gorgonzola & Italian Sausage

16 oz jar **marinara**

8 oz **gorgonzola cheese**

1 lbs **Italian sausage**

$\frac{3}{4}$ lbs **penne pasta**

$\frac{1}{2}$ lbs fresh **mushrooms**, sliced

Cook pasta as directed. In a large frying pan, cook the sausage and mushrooms. In a sauce pan, heat marinara – add the cheese. Mix till creamy and hot. Drain pasta and return to pot, add the sausage/mushroom mixture and stir in the sauce. Heat through and serve. 4-6 servings

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Graham Cracker Cream Pie

325°

16 **graham crackers**, rolled fine
1 tsp **flour**
1/2 cup **shortening** (part margarine), melted
1/2 cup **sugar**
1 tsp **cinnamon**

Mix as for pie crust. Take 1/2 (+) of mixture and pack in pie pan.

Pour in custard made as follows:

Custard Filling:

3 **egg yolks** 2 cups **milk**
1/4 (+) cup **sugar** 2 rounded Tbsp **cornstarch**
1 tsp **vanilla**

Separate eggs, set aside whites. Mix yolks, sugar, vanilla, milk and cornstarch thoroughly in a saucepan. Cook together until mixture coats spoon. Pour into graham cracker crust. Top with meringue: Beat 3 **egg whites** until nearly stiff. Slowly add 3 Tbsp **sugar**, beating until peaks form. Spread on custard. Sprinkle remaining crumbs on top. Bake in 325 degree oven until lightly browned.

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Lazy Day Pie

350°

- 6 Tbsp **margarine** (or **butter**)
- 1 cup **flour**
- 1 cup **sugar**
- 3 tsp **baking powder**
- 1 cup **milk**
- 2 ½ cups fresh **blueberries**
- ½ cup **sugar** (or less - reserve for later)

Place butter in 8x8 baking dish. Place dish in oven. Turn on oven to 350°. While oven is heating and butter is melting, combine the flour, sugar and baking powder in a mixing bowl. Add milk. Remove the dish from the oven. Pour flour/milk mixture over melted butter (without mixing in). Top with blueberries and sprinkle with reserved sugar. (Do not mix together). Bake for 45 minutes or until a toothpick comes out clean. Do not underbake. Serve plain or with your choice of topping.

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Peanut Butter Pie

1 ¼ cups crushed **Oreos** (about 15 cookies)
¼ cup **sugar**
¼ cup **butter** or **margarine**, melted
8 oz **cream cheese**, softened
1 cup **peanut butter**
8 oz **whipped cream** (**thaw Cool Whip 4 hrs ahead, or chill beaters for whipping cream**)

¾ cup **sugar**
1 Tbsp **butter**
1 tsp **vanilla**
Hershey bar for garnish, optional

Mix crushed (use food processor if you have one) Oreos, sugar, & butter or margarine. Press into 9" pie plate. Chill 30 min in fridge or 15 in freezer, to firm it up. Cream together cream cheese, peanut butter, sugar, butter & vanilla. Whisk in Cool Whip (or beat whipping cream separately, then fold in). Place mixture in chilled crust. Refrigerate 4 hours, or until firm. Optional garnish: With cold hands, use vegetable peeler on Hershey bar, over completed pie. This will produce adorable little chocolate curls.

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Toll House Pie

325°

1-9" **pie shell**, unbaked

2 **eggs**

1/2 cup **flour**

1/2 cup **sugar**

1- 6oz pkg **semi-sweet chocolate chips**

1/2 cup **brown sugar**

1 cup melted **butter**, cooled

1 cup chopped **walnuts**

Preheat oven to 325 degrees. In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar; beat until well blended. Blend in melted butter. Stir in chips and nuts. Pour into pie shell. Bake for 1 hour. Serve warm with ice cream or whipped cream. Serves 6-8

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Creamy Garlic Pork Chops

4 **pork chops**

1 Tbsp **olive oil**

1 whole **head garlic** cloves, peeled

1 Tbsp **flour**

½ cup **chicken broth**

½ tsp **lemon juice**

¼ tsp **garlic powder**

¾ cup **heavy whipping cream**

2 Tbsp **butter**, divided

Salt & pepper

Season pork chops with salt and pepper on both sides. In a deep skillet, add olive oil and 1 tbsp butter. Cook on high 3-5 minutes per side or until lightly brown. Transfer to plate. Add remaining butter and garlic cloves to skillet and cook over medium heat for 3 minutes. Push garlic to side and sprinkle flour in pan. Cook 30 seconds. Add broth & lemon juice. Cook 1-2 minutes until thickened. Add cream and garlic powder. Whisk until dissolved. Add pork chops back in and cook 4-5 minutes until thickened. Enjoy!

Serves 4

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Amish Chicken

375°

1/3 cup **vegetable oil**
1/3 cup **butter** (2/3 stick)
1 cup **flour**
1 tsp **salt**
2 tsp **black pepper**
2 tsp **paprika**
1 tsp **Lawry's Seasoned Salt**
8-9 pieces of **chicken**

Place oil and butter in a shallow pan (Jelly roll pan works great). Place in oven until butter melts. Set aside.

In a large paper sack (or bowl) combine flour and seasonings. Roll chicken in the butter/oil mixture. Drop them in the sack and shake (2-3 pieces at a time.). Place on waxed paper until all are done.

Place chicken on pan, skin side down (can use skinless, too). Bake 45 minutes. Turn over and bake 5-10 minutes more.

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Chicken Enchiladas

425°

2 **garlic** cloves
1-10 oz can **enchilada sauce**
salt & pepper
2 boneless, skinless **chicken breasts**
1 cup **Cheddar**, divided
1 cup **Monterey Jack**, divided
½ cup + 1 Tbsp. **Cilantro**, roughly chopped
Black beans are optional, drained & rinsed
12 - 6" **Corn Tortillas**

Add minced garlic to enchilada sauce in deep skillet and heat to boiling. Sprinkle salt & pepper on chicken and put chicken into pan of sauce. Reduce heat to low. Cover and cook 15-20 minutes. Remove chicken. Let chicken and sauce cool.

Shred chicken and put in large bowl. Add half of the sauce, half of the cheeses and half the cilantro to chicken. Stir together. Wrap tortillas in damp paper towels and microwave 20-30 seconds on high. Spray a 9 x 13 pan with cooking spray. Put 1/3 cup chicken mixture in each tortilla, roll and put them in the pan. Lightly spray oil on tortillas. Bake uncovered 8-10 minutes. **Reduce temperature to 400°**. Pour remaining sauce over tortillas. Top with remaining cheese and cilantro. Cover with foil and bake 20 minutes. Remove foil and bake 5-10 minutes more.

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Chicken on a Bun

2-3 lbs **chicken**

2 stalks **celery**

2 **carrots**

1 **onion**

1 can **cream of chicken soup**

Salt and pepper

Garlic powder

poultry seasoning

Chop vegetables and place in 4-qt. pot along with chicken and about 1/2 cup **water**. Simmer until chicken is tender. Debone chicken. Pour off all but 1/2 cup broth; combine this with soup and seasonings. Heat until bubbling; serve on buns. Serves 6 to 8

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Chicken Pot Pie

350°

- 1-15 oz pkg Pillsbury **pie crust**
- 1-10 ¾ oz can **cream of potato soup**
- 1-15 oz can **mixed vegetables**
- 1-12 oz jar **chicken gravy**
- 2 cups **chicken**, cooked/chopped

Place pie crust in 9 inch pie plate, mix together remaining ingredients. Pour into pie shell. Top with second crust. Seal edge and prick top w/fork several times. Bake 35-40 minutes. Serves 6

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Chicken Spaghetti

1 whole frying **chicken**

2 cans **cream of mushroom** soup

10 oz grated sharp **cheddar cheese**

2 ½ cups **milk**

1 lbs thin **spaghetti**

Boil chicken in salted water (stock). Have as much stock as possible. Remove chicken when done, de-bone when it is cool and cut into bite-size pieces. Save the stock to cook the spaghetti in. Bring stock to a boil and cook the spaghetti until tender, 8-10 minutes. Drain spaghetti.

In a large microwave safe bowl, combine the chicken, soup, milk and one cup of the cheese. Heat until hot and cheese has melted. Stir into spaghetti. Pour into serving dish and top with remaining cheese.

Note: You may add additional seasonings to the recipe if desired.

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Chunky Chicken Satisfier

350°

2-10 ½ oz cans of condensed **cream of chicken soup**

1-13oz can of **chicken broth**

2 boxes (or one canister) of **instant stuffing mix**

1 small **onion**, diced

½ cup **green pepper**, diced

3-4 **chicken breasts**, precooked, cut into 1" cubes

12 real **American cheese** slices

In a medium bowl, mix the soup and broth, set aside. In a 9x13 baking dish, mix the stuffing ingredients according to the package. Top with the chicken, onion, green pepper and cheese. Press down slightly. Evenly pour the soup mixture over the top. Bake uncovered for 45 minutes, until bubbly and the cheese turns golden brown. Serves 6-8

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Grandma Peters' Stuffing

2 cans **mushrooms**, drained & chopped
1 lbs **hamburger**
½ lbs **sausage**
1 reg. size bag **Pepperidge Farm Stuffing**

1 **egg**, beaten
1 cup diced **celery**
½ cup diced **onion**
½ Tbsp minced **garlic**

Brown hamburger & sausage; drain off grease. Add celery & onion to soften them. Then add stuffing, beaten egg, and water (see directions on bag). Mix, then add mushrooms. Add margarine if not moist. Add garlic to taste. Serve as a side dish.

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Imperial Chicken

350°

1 **chicken**, cut-up
1 stick melted **margarine**
2 cups **bread crumbs**
3/4 cup **parmesan cheese**
1/4 cup chopped **parsley**
1 clove of **garlic**, crushed
2 tsp **salt**
1/4 tsp **pepper**

Dip chicken in margarine and shake in bag with remaining ingredients.

Place in baking pan. Pour remaining butter over chicken and make for one hour at 350 degrees, without turning.

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Ono Chicken

2 pkg. **chicken** (preferably thighs)

Dress with: 1/3 - 1/2 cup **flour**

1/2 tsp **celery salt**

1/4 tsp **nutmeg**

1/2 tsp **salt**

1/4 tsp **garlic salt**

Brown chicken on both sides. Drain grease from pan; pour the following mixture over chicken; cover and simmer until tender.

3/4 cup reserved **pineapple juice**

2 Tbsp **soy sauce**

2 Tbsp **sugar**

When cooked, add 1 cup of **pineapple chunks**. Serve over cooked **rice**.

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Pasta Carbonara

¼ cup **butter** or **margarine**

¼ cup **flour**

½ tsp **salt**

¼ tsp **pepper**

3 cups **milk**

2 cups **frozen peas**

2 cups diced **ham** or **Spam**

½ cup **Parmesan**

3 cups **Penne Rigate pasta**

Boil 2-3 qts water in large pot, salt if desired. Cook pasta according to box. In 3 qt saucepan, melt butter or margarine. Stir in flour, salt & pepper. Add milk all at once. Add peas. Cook & stir over medium heat till thickened and bubbly. Cook & stir 1 minute more. Add Parmesan & blend thoroughly. Add ham, then pour sauce over cooked pasta and stir.

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Poppy Seed Chicken

350°

4 large **chicken breasts** (6 if bone-in)
6 oz **sour cream**
1 can **cream of chicken soup**

¼ cup **butter or margarine**, melted
1 sleeve **Ritz crackers**, crushed
1 Tbsp **poppy seeds**

Boil chicken until tender. Cool; remove skin & bones and break into pieces. Spread chicken evenly in of 9 x 9 baking dish. Mix sour cream & soup and spread over top. Mix cracker crumbs with butter & poppy seeds and sprinkle over top. Bake 40 - 45 min.

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Ranch Chicken

425°

4 Chicken Breasts

2 cups **corn flakes**, crushed (for Keto, use crushed pork rinds)

1 cup **dry ranch dressing**

1 cup **parmesan cheese**

½ cup **butter**

Cut chicken breasts into strips. Melt butter in a microwave proof bowl. Put all dry ingredients into a Ziploc bag and shake together. Dip each strip in melted butter and place into bag, shake until coated. Place into casserole dish or deep cookie tray. Bake for 40 minutes, or until done.

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Stir-Fried Chicken & Snow Peas

3 **chicken breast** halves

2 tsp **cornstarch**

1 **egg** white

1 tsp **salt**

1/4 lbs fresh **mushrooms**, sliced

1/4 lbs fresh **snow peas**

4 Tbsp **oil**

2 slices **ginger root**

2 Tbsp dry **sherry**

1 tsp **cornstarch** in 1 Tbsp **water**

Remove the skin and bone from chicken breasts. Slice into 1-2" pieces. Put the chicken slices into a bowl with cornstarch, egg white, wine and 1/2 tsp. of the salt. Mix thoroughly.

Set a frying pan or wok over high heat. Pour in 1 Tbsp. oil. Add mushrooms, snow peas, and 1/2 tsp. salt. Turn heat to medium and stir-fry 2 minutes. Remove from pan and set aside. Put 3 Tbsp. oil into the pan. When the oil is hot, drop in ginger root slices and cook for a short time, then discard them. Immediately add the chicken and stir for 2 minutes or until done. Return the cooked vegetables and mix well with the chicken. Pour the cornstarch mixture over the vegetables and chicken; stir for a few seconds, scraping the bottom. Serve with cooked rice. Serves 4-6.

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Szechuan Chicken (Kung Pao Chicken)

4 chicken breast halves, skinned, boned, and cut into 1/2" cubes

1 egg white	2 Tbsp bean sauce
1 Tbsp corn starch	2 Tbsp Hosin sauce
2 Tbsp oil	1/4 tsp hot sauce (opt.)
1 cup unsalted peanuts <u>or</u> cashews	1 tsp sugar
1 clove garlic	

Combine the chicken with the egg white and cornstarch. Refrigerate for 1/2 hour. Heat oil in frying pan and stir-fry the chicken for 30 seconds; add the remaining ingredients and stir for another 1-2 minutes until cooked. Place in serving dish and add peanuts or cashews on top. Chopped green onion may be served with this if desired. Serve with rice. Serves 4 to 6

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7 Layer Jello Salad

4 small pkgs of **Jello**, each a different color
2 envelopes of **unflavored** (Knox) **gelatin**
2 cups **milk**

1 cup **sour cream**
2 tsp **vanilla**
1 cup **sugar**

Make each package gelatin with 1 c. boiling water and $\frac{1}{2}$ c. cold water. Pour one color into greased 9 x 13 pan. Chill until firm. Soften unflavored gelatin in $\frac{1}{2}$ c. cold water. Heat milk to boiling and pour into mixing bowl. Add sour cream and softened gelatin. Add sugar & vanilla. Beat for 5 min. Pour $\frac{1}{3}$ white filling over 1st colored layer. Add next colored layer, chill, add $\frac{1}{3}$ white filling, etc. until all Jello & filling is used. Best if made a day ahead.

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Betty's Salad

Ingredients for salad:

6 ounces **baby spinach** &/or **romaine**
6 hard boiled **eggs**, cooked & sliced
1 (6 ounce) can **bean sprouts**, drained
(fresh sprouts are better)
1 (6 ounce) can **water chestnuts**, drained
and sliced (optional)
1 lbs fried **bacon**, crumbled

Salad dressing:

1 small-to-medium **onion**, diced fine in blender
1 cup **salad oil**
 $\frac{3}{4}$ cup **sugar**
 $\frac{1}{4}$ tsp **salt**, to taste
 $\frac{1}{3}$ cup **ketsup**, may use a sugar free brand
 $\frac{1}{4}$ cup **vinegar**, use less, then taste
1 tablespoon **worcestershire sauce**

Directions:

- Layer salad ingredients in order listed below:
- Greens
- Eggs
- Bean Sprouts
- Water Chestnuts
- Crumbled bacon!
- Mix dressing in blender and pour over salad, reserving extra.
- Keep all ingredients refrigerated.

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Caesar Salad

1 head **Romaine lettuce**, chopped

Caesar dressing

4 Tbsp **Parmesan cheese**

garlic **croutons**

bacon bits to taste

Toss lettuce with dressing. Add other ingredients & serve.

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Pasta Salad

6 cups **dry pasta** (bowtie or rotini)
6 oz **pepperoni slices**, halved or quartered
2 cups **diced ham**
8 oz **ranch dressing**

½ **green pepper**, diced
2 stalks **celery**, diced
grape tomatoes, halved

Cook & chill pasta. Toss with other ingredients & serve.

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Pink Fluff

8 oz **cottage cheese**

8 oz **Cool Whip**, thawed

8 oz can **crushed pineapple**, well drained

3 oz pkg **strawberry Jello** (dry)

Mix cottage cheese in blender until smooth. Mix all ingredients thoroughly until Jello dissolves. Chill before serving.

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Taco Salad

1 head **lettuce**, chopped

1 lbs **ground beef**, browned, drained & chilled

16 oz can **kidney beans**, drained

2 cups shredded **cheddar cheese**

1 small **onion**, diced

4 roma **tomatoes**, diced

1 large bottle **Western dressing**

1 bag **Doritos**, crushed

Toss & serve immediately.

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Carrabba's Grill Baste

2 Tbsp unsalted **butter**
1 small **onion**, finely chopped
4 **garlic cloves**, chopped
1 Tbsp **flour**
½ cup **olive oil**
¼ cup **red wine vinegar**
2 Tbsp fresh **lemon juice**
1 Tbsp **Dijon mustard**
1 ½ Tbsp **sugar**
2 Tbsp flat leaf **parsley**, chopped finely

Melt butter in a medium saucepan over medium heat. Add the onion and cook until softened, about 2 minutes. Add the garlic and cook until the onion is translucent, about 2 minutes. Sprinkle in the flour, stir well, and cook without browning for 1 minute. Whisk in the oil, vinegar, lemon juice, mustard and sugar. Bring to a boil and reduce the heat to medium low. Add the parsley and cook, whisking often, until lightly thickened, about 5 minutes. Let cool. The baste will separate. Whisk well before using. Can be made up to a week ahead, cooled, covered and refrigerated. Bring to room temperature before using.

Tip: Freeze in silicon ice cube tray. Pop out and store in bag in freezer. Thaw before using.

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Carrabba's Grill Seasoning

¼ cup **kosher salt**

2 Tbsp freshly ground **black pepper**

1 ½ tsp **granulated garlic**

1 ½ tsp **granulated onion**

1 ½ tsp dry **oregano**

¼ tsp crushed **red pepper flakes**

Mix all in a small bowl. Transfer to an airtight container. Store in a cool dark place. Use on all grilled meats/fish. Makes about 1/3 cup.

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Chocolate Sauce

1 cup **cocoa**
1 cup hot **water**
2 tsp **vanilla**

1 1/2 cups **sugar**
Dash of **salt**

Blend in a saucepan, adding water a little at a time. Whisk to get rid of lumps. Bring to a rolling boil and remove from heat. Cool and store in refrigerator. Makes about 3 cups.

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French Dressing

Blend in blender:

1 Tbsp grated **onion**

1/2 cup **oil**

1/3 cup **catsup**

1/4 cup **vinegar**

2/3 cup **sugar**

1 1/2 Tbsp **lemon juice**

1/2 tsp **salt**

Paprika

Store in jar in refrigerator.

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Mom's Spaghetti Sauce

1 lbs **ground chuck**, browned & drained

1 1/2 tsp minced **garlic**

¼ **green pepper**, diced

1 large (19-28 oz) or 3 small (8oz) cans **tomato sauce**

½ **onion**, diced

1 **bay leaf**

⅓ tsp **sugar**

Simmer 20 min or more to blend flavors.

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Soy Sauce Marinade

1/2 cup **soy sauce**

1/2 cup **water**

2 Tbsp **lemon juice**

1 Tbsp **brown sugar**

2 Tbsp **oil**

1/4 tsp **liquid hot sauce**

1 clove **garlic**, crushed

1/4 tsp **ground pepper**

Combine ingredients. Use to marinate beef, pork, or chicken before grilling or broiling.

Makes 1 1/4 cups.

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Italian-Style Popcorn

⅓ cup **olive oil** (or margarine or butter)

½ tsp **Italian seasoning**

¼ tsp **garlic powder**

10 cups warm popped **popcorn** (¼ c. in air popper)

⅓ cup **parmesan cheese**

Pop ¼ cup popping corn in air popper. Meanwhile combine the oil with the Italian seasoning and garlic powder. Pour over popped corn, stirring to mix. Sprinkle with parmesan cheese, stir and serve.

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Alphabet Meatball Soup

1 egg , beaten	4 cups beef broth (<u>or</u> water with bouillon cubes)
¼ cup fine dry bread crumbs	16 oz can dark red kidney beans , undrained
¼ cup snipped parsley	8 oz can stewed tomatoes
2 Tbsp grated Parmesan cheese	½ cup thinly sliced carrots
¼ tsp garlic salt	1 tsp Italian seasoning
⅛ tsp pepper	¼ cup alphabet pasta
½ lbs ground beef	5 oz frozen chopped spinach , thawed

In a mixing bowl combine egg, bread crumbs, parsley, Parmesan cheese, garlic salt & pepper. Add ground beef & mix well. Shape meat mixture into 16 (1-inch) balls. In a medium saucepan combine broth, undrained beans, tomatoes, carrot, & Italian seasoning. Bring to boiling. Drop meatballs, one at a time, into boiling broth mixture. Add pasta. Return to boiling; reduce heat. Cover & simmer for 10-12 min, or until meatballs are no longer pink. Stir in spinach & heat through. Season to taste.

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Aunt Helen's Gumbo

4-6 hours prep/cooking time

1 cup **flour**

1 cup **oil**

Combine in a large pot; cook over medium heat, stirring constantly, until roux is the color of a copper penny. Add the following:

8 stalks **celery**, chopped

3 large **onions**, chopped

1 **green pepper**, chopped

½ cup fresh **parsley**, chopped

Cook covered an additional 45 minutes to an hour, stirring occasionally. In another pan, brown 1 lbs fresh **okra**, sliced or 1 package of frozen okra in **shortening**. Add to pot and stir in well.

2 qts **chicken stock**

4 slices of cooked **bacon** or 1 slice of **ham**

2 qts **water**

1-2 **bay leaves***

½ cup **Worcestershire sauce**

¼ tsp **rosemary***

½ cup **ketchup**

¼ tsp **thyme**

1 large **tomato**, chopped

2 cups cooked **chicken**, cubed

1 Tbsp **salt**

Add above ingredients and simmer 2 ½ -3 hours, stirring occasionally. About 30 minutes before serving add:

1-2 cups fresh **crabmeat**

3 lbs **shrimp**, cleaned and deveined

1 tsp **molasses** or **brown sugar** (opt)

Serve over steamed **rice** in bowls. (*put in spice ball for easy removal from gumbo prior to serving)

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Award Winning White Chicken Chili

Prep: 10 minutes

Yield: 10 servings

1 ¼ lbs cooked **chicken breast**, cubed or shredded

30 oz **great northern beans**

15 oz **white corn**

14 oz **chicken broth**

10.5 oz **cream of chicken soup**

4 oz chopped **green chilies**

1.25 oz **taco seasoning**

½ cup **sour cream**

½ cup shredded **pepper jack** or **shredded cheddar**

Combine all but the last two ingredients in a slow cooker. Cover and cook on low for 6-8 hours. Just before serving, stir in the sour cream and cheese (pepper jack or cheddar) and cook until cheese is melted; 3 to 5 minutes.

Enjoy!

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Black Bean Soup

1 cup dry **black beans**

½ cup chopped **onion**

1 cup chopped **celery**

4 cloves **garlic**, minced

2 Tbsp cooking **oil**

4 cups **chicken broth** (or water with bouillon cubes)

1 tsp ground **coriander** (or cumin)

¼ tsp **salt**

⅛ tsp **ground red pepper**

12 oz **smoked sausage** (or Polish)

sour cream

Monterey Jack cheese, shredded

fresh parsley(optional)

Soak beans overnight. Drain & rinse beans. In a large pot cook onion, celery, & garlic in hot oil until tender. Add beans, broth, & seasonings. Bring to boiling; reduce heat. Cover & simmer for 1 to 1.5 hours, or until beans are tender. Stir in cooked sausage; cook 2 - 3 min more, or till heated through. Garnish to taste, with sour cream, cheese, or snipped parsley.

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Burgundy Beef Stew

300°

- 1 **chuck roast**, cut into large chunks
- 1 pkg of **dried onion soup mix**
- 1 can **cream of chicken** soup
- 1 can **cream of mushroom** soup
- 1 pkg of fresh **mushrooms**, sliced (opt)
- 2/3 cup **Burgundy or Merlot** wine
- ½ bag wide **noodles**, cook as directed

Spray a dutch oven with cooking spray. In a large bowl, mix soups, wine and mushrooms. Add meat, mixing well. Pour into the dutch oven and bake 2 ½ to 3 hours. Serve over cooked noodles. Serves 6

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Cheese Broccoli Soup

4 cups **water**

4 **chicken bouillon** cubes

16 oz frozen diced **hash brown potatoes**

16 oz frozen **broccoli** florets

2 cans **cream of chicken soup**

1 lbs **Velveeta** processed cheese

Heat water and bouillon, stirring until bouillon is dissolved. Add hash browns and broccoli. Bring to a boil and cook for 6-8 minutes. Add cream of chicken and Velveeta. Stir often. Serve once cheese is completely melted and soup is hot.

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Cheese Soup

3 cups **water**

4 med. **potatoes**, diced

1 cup chopped **celery**

1 cup chopped **carrots**

½ cup diced **onions**

2 tsp **salt**

¼ tsp **pepper**

½ cup **margarine**

½ cup **flour**

4 cups **milk**

8 oz jar **Cheez Whiz**

2 cups diced **ham (or Spam)**

Combine water, veggies, salt & pepper. Boil until tender. Do not drain water off. In a separate pan, melt margarine & blend in flour. Then add milk, cooking over medium heat until thick. Melt in Cheez Whiz. Add this cheese sauce to the veggie pot. Then add ham and serve.

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Egg Drop Soup

2-14oz cans **chicken broth**

4 **mushrooms**, sliced

1/4 tsp **salt**

1 tsp **sesame oil**

2 **eggs**, beaten

1/2 cup shredded **nappa**

1/4 cup **peas**

1 **green onion**, chopped

Heat broth to a boil; add mushrooms and salt. Reduce heat. Add egg, a little at a time, while stirring with a fork to separate into shreds and it coagulates. Remove from heat and serve at once. Serves 6-8

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Mild Red Chili

1 lbs **ground beef**

½ cup chopped **onion**

½ cup chopped **green pepper**

1 tsp minced **garlic**

16 oz can **diced tomatoes**

16 oz can **dark red kidney** beans, drained

8 oz can **tomato sauce**

1 Tbsp **chili powder**

½ tsp dry **basil**

½ tsp **salt**

¼ tsp **pepper**

In a large saucepan cook ground beef, onion, green pepper, & garlic until meat is browned. Drain fat. Stir in rest of ingredients. Bring to boiling; reduce heat. Cover & simmer for 20 min. Makes 4 main dish servings.

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Plock Soup

(Potato Leek Onion Cabbage Kale)

PREP TIME 20 mins

COOK TIME 50 mins

TOTAL TIME 70 mins

SERVINGS 6 to 8 servings

Ingredients:

6 Tbsp **butter**

2 cups sliced **leeks**

2 cups sliced and chopped **green cabbage**

2 cups sliced and chopped **kale**

4 cups peeled and diced **Russet potatoes** (about 3 pounds, 3/4-inch dice)

6 cups **chicken stock**

2 1/2 teaspoons **kosher salt**

1/4 teaspoon **white pepper** (or **black pepper**)

1/3 cup **heavy cream**

4 **green onions**, thinly sliced

1. Melt butter in a large, heavy bottomed soup pot on medium heat. Add the sliced leeks, cabbage, and kale, toss to coat with the butter. Lower the heat to low, cover and gently cook until the greens are wilted, about 12 to 15 minutes.
2. Add the diced potatoes to the pot, along with the chicken stock, and salt. Increase heat to bring to a simmer. Reduce heat to maintain a simmer and cook until the potatoes are softened and falling apart, about 15 to 20 minutes.
3. Remove from heat. Swirl in the white pepper, heavy cream, and sliced green onions. Taste and add more salt and pepper to taste.

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Potato & Corn Chowder

¼ lbs **bacon**

1 medium **onion**, finely chopped

1 stalk **celery** and leaves, finely chopped

3 medium **potatoes**, cut into ½ inch cubes

2 cups of **water**

1 can Green Giant **whole corn**

1 can Green Giant **creamed corn**

3 cups **white sauce** (4 tablespoons butter, 4 tablespoons flour, 3 cups vegetable stock or broth)

Fry **bacon** until crisp, remove to paper towel lined plate. In **bacon** fat, sauté **onion** and **celery** 5 minutes. Add **potatoes** and **water**, cook 15 minutes. Add both **corn** cans and **sauce**.

Simmer a few minutes, garnish with **bacon**.

Serves 8

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Smoky Salmon Chowder

6-8 boiling **potatoes** (about 1 pound)
4 Tbsp **butter**
1 med **onion**, finely chopped
3 Tbsp **flour**
5 cups whole **milk**, hot
1 lbs **salmon fillet**, skinned/boned
¼ cup chopped fresh **dill**
2 Tbsp **lemon juice**
1 – 4 oz **smoked salmon**, finely chopped
Salt & pepper to taste

Peel potatoes and cut into ¼" cubes. Melt the butter in a sauce pan over low heat; add the onion and cook until softened, about 5 minutes. Whisk in the flour and cook for about 3 minutes, increase the heat to medium-high, pour in the hot milk and bring to a boil, whisking constantly. Add the potatoes, season with salt & pepper; reduce the heat to medium-low. Cook until the potatoes are almost tender, 10-12 minutes. Add the salmon fillet. Cook until slightly firm to the touch, about 5 minutes. Break into chunks (either on a platter or in the pot. Add smoked salmon, dill and lemon juice. Heat for a few minutes and serve.

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Split Pea Soup

1 cup **dry split peas**

4 cups **chicken broth** (or water with bouillon cubes)

1-1.5 lbs **smoked pork hocks** or meaty **ham bone**

¼ tsp **Marjoram**

Pepper to taste

1 **bay leaf**

½ cup chopped **carrot**

½ cup chopped **celery**

¼ cup chopped **onion**

In large pot combine peas, broth, meat, marjoram, bay leaf, & dash pepper. Bring to boiling; reduce heat. Cover & simmer for 1 hour (1.5 hrs for hocks). Stir occasionally. Remove meat. When cool enough to handle, cut meat off bone & coarsely chop. Discard bone; return meat to pot. Stir in veggies, return to boiling & reduce heat. Cover & simmer for 20 - 30 min, or until veggies are tender. Discard bay leaf. Makes 4 main dish servings.

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Tortellini Soup with Italian Sausage

1 lbs mild **Italian sausage**, ground
1 **onion**, minced
6 **garlic** cloves, minced
1 quart **chicken stock**
1 (14 oz can) crushed **tomatoes**
2 tbsp **tomato paste**
1 tsp **salt**
1 Bunch **kale**, stems removed
1 (10 oz) bag **tortellini**, fresh (not dried)
1 cup **heavy cream**
parmesan cheese (optional)
¼ tsp **red pepper flakes** (optional)

Heat a large soup pot over medium-high heat. Add the sausage, onions and garlic to the pot and sauté until the onions are soft and translucent, about 5 minutes. (Drain off any excessive fat.)

Add the chicken stock, crushed tomatoes and tomato paste. Whisk until tomato paste is fully incorporated.

Bring to a boil, season with salt then simmer for 15 minutes. Add the kale, tortellini and heavy cream. Simmer for 3-5 minutes until the kale is wilted and the pasta is tender.

Serve with parmesan cheese and red pepper flakes if desired.

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White Chili

2 lbs boneless **chicken breasts**
48 oz jar **great northern beans**
16 oz jar **salsa**

8 oz block **Monterey Jack cheese**, grated
2 tsp **cumin**
corn chips or **tortilla chips**

Cook chicken & cut into bite-sized pieces. *In large pot, combine chicken with beans, salsa, cheese & cumin. Cover & simmer for an hour or two, stirring occasionally so it doesn't stick, adding water if chili becomes too thick. *Optional: place ingredients in crockpot & simmer for several hours. Serve with chips.

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White Chili #2

1 jar **Randall Beans** (Great Northern Beans)

1 **onion**

2 stalks of **celery**

4 boneless **chicken breasts**

1 cup **water**

1 **boulion** cube

1 jar **salsa**

8 oz **jalapeno cheese**

8 oz **montery jack cheese**

Boil in water: cubed chicken, celery, onion till chicken is done and celery/onion are tender. Add beans and salsa. Simmer then add the cheese at the end.

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Au gratin Potatoes

350°

3 lbs **potatoes**, cooked, peeled & diced
6 Tbsp **margarine**
½ cup **flour**
12 oz can **evaporated milk**
13 oz can **chicken broth**

10 oz **sharp cheddar cheese**, shredded
½ cup **Parmesan cheese**
½ tsp **pepper**
1 tsp **salt**
½ to 1 tsp **garlic powder**

Place potatoes in 9 x 13 dish. Make sauce: Melt margarine, stir in flour, evaporated milk, & broth. Cook slowly, stirring constantly - as mixture starts to thicken, add remaining ingredients. Pour sauce over potatoes. Bake 50 - 60 min until heated, slightly browned.

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Best Beans Ever

350°

20 oz pork & beans	½ cup brown sugar
24 oz Great Northern beans , undrained	⅓ cup white sugar
15 oz butter beans , undrained	¼ cup barbecue sauce
½ cup chopped onion	¼ cup ketchup
½ lbs bacon , cut into pieces	1 Tbsp mustard
1 lbs hamburger	2 Tbsp molasses

Saute onion and bacon; drain on paper towel. Brown & drain hamburger. Combine all ingredients; place in covered casserole dish. Bake 60 min. Uncover & bake 30 min more.

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Garlic Potatoes

350°

Instant potatoes

1 tsp **garlic**

1 stick **margarine**

8 oz **sour cream**

8 oz **cream cheese**

Paprika

Make instant potatoes according to directions on box, for 12 people, **BUT** omit ½ cup liquid & add 1 t. garlic. Stir in margarine, sour cream, & cream cheese. Sprinkle with Paprika. Bake 25 - 30 min, until fully hot.

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Kevin's Baked Beans

5 slices **bacon**, fried and crumbled

2-16 oz cans **baked beans**, drained

½ **green pepper**, chopped

½ **onion**, chopped

1 ½ tsp **yellow mustard**

½ cup **ketchup**

½ cup **BBQ sauce**

½ cup packed **brown sugar**

Combine all ingredients in a crock pot. Cover and cook on low for 8 to 12 hours, or on high for 2 to 3 hours. Serves 6-8

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Loaded Cauliflower

1 lbs **cauliflower** florettes

1 cup **cheddar cheese**, grated

2 Tbsp **chives**, chopped

¼ tsp **garlic powder**

4 oz **sour cream**

2 slices **bacon**, cooked/crumbled

3 Tbsp **butter**

salt & pepper

Cut the cauliflower into florettes and add them to a large, microwave-safe bowl. Add 2 tablespoons of water and cover with plastic wrap. Microwave for 5-8 minutes, depending on your microwave, until completely cooked and tender. Drain the excess water and let sit uncovered for a minute or two. (You may also replace this step with steaming your cauliflower)

Add the cauliflower to a food processor and process in batches until fluffy. Add the butter, garlic powder and sour cream and process until it resembles the consistency of mashed potatoes. Put back into bowl and add most of the chives, saving some for garnish. Stir in half of the cheese. Season with salt and pepper. Top it with the remaining cheese, chives and cooked bacon. Microwave or place under broiler to melt the cheese. Serves 6

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Smoky Cauliflower

450°

1 large head **cauliflower**, broken into 1 inch florets (about 9 cups)

2 Tbsp **olive oil**

1 tsp **smoked paprika**

$\frac{3}{4}$ tsp **salt**

2 **garlic** cloves, minced

2 Tbsp fresh **parsley**, minced

Place cauliflower in a large bowl. Combine the oil, paprika and salt. Drizzle over cauliflower; toss to coat. Transfer to a 15x10 inch baking pan. Bake uncovered for 10 minutes. Stir in garlic. Bake 10-15 minutes more until cauliflower is tender and lightly browned, stirring occasionally. Sprinkle with parsley. Serves 8

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Sweet Potatoes

350°

6 med. **sweet potatoes**

½ cup **sugar**

2 **eggs**

1 tsp **vanilla**

⅓ cup **milk**

½ cup **butter** or **margarine**

For topping:

⅓ cup packed **brown sugar**

⅓ cup chopped **pecans**

2 Tbsp **flour**

2 Tbsp **butter** or **margarine**

Boil potatoes until tender. Let cool to touch. Peel & mash. (You can cheat & use canned potatoes). Combine potatoes with sugar, eggs, vanilla, milk, & butter or margarine. Mix at medium speed until smooth. Spoon into greased baking dish. Combine topping ingredients & sprinkle over top. Bake 30 min.

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