

FROM QUAKER KITCHENS

Second Edition, October 2005



WESTFIELD FRIENDS MEETING
Westfield, NC

CHURCH COPY

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- To each one who has contributed to both the original 1992 edition and this updated version of the recipe collection compiled especially for the Westfield Friends Meeting. The recipes included here are the favorites of those having shared them.

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- To Elizabeth Smith for the use of a copy of her oil painting of the Westfield Friends Meeting for the cover of the new edition of our cookbook.

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- To those of you who have purchased a copy of From Quaker Kitchens. If you would like additional copies, please send your request to Westfield Friends Meeting, 3161 Old Westfield Road, Pilot Mountain, NC 27041.

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APPETIZERS, SOUPS, PICKLES AND RELISHES

Cut edges from slices of bread and flatten with rolling pin. Spread with above mixture, put 1 spear of asparagus in each slice and roll. Cut into 1-inch rolls and fasten with toothpicks. Butter and bake at 325° until brown, about 10 minutes. Can be frozen prior to baking for future use.

BLUE CHEESE BACON DIP

Elise Hector

(granddaughter of Elizabeth Smith)

- 1 bacon slices, chopped
- 2 garlic cloves, minced
- 2 packages (8 oz) cream cheese, softened
- 1/3 cup half and half
- 4 ounces crumbled blue cheese
- 2 tablespoons chopped fresh chives
- Chopped walnuts

Cook chopped bacon until crisp. Add minced garlic to skillet and saute one minute. Beat cream cheese at medium speed until smooth. Add half and half, beating until combined. Stir in bacon, garlic, blue cheese, and chives. Spoon mixture evenly into 4 individual 1-cup baking dishes. Bake at 350° for 15 minutes or until golden and bubbly. Sprinkle evenly with chopped nuts.

ASPARAGUS ROLLS

Ersie P. McIntyre

Mix 6 ounces cream cheese, 3 ounces blue cheese, and 1 egg.

Cut edges from slices of bread and flatten with rolling pin. Spread with above mixture, put 1 spear of asparagus in each slice and roll. Cut into 1-inch rolls and fasten with toothpicks. Butter and bake at 325° until brown, about 10 minutes. Can be frozen prior to baking for future use.

BLUE CHEESE BACON DIP

Elise Rector

(granddaughter of Elizabeth Smith)

- 7 bacon slices, chopped
- 2 garlic cloves, minced
- 2 packages (8 oz) cream cheese, softened
- 1/3 cup half and half
- 4 ounces crumbled blue cheese
- 2 tablespoons chopped fresh chives
- Chopped walnuts

Cook chopped bacon until crisp. Add minced garlic to skillet and saute one minute. Beat cream cheese at medium speed until smooth. Add half and half, beating until combined. Stir in bacon, garlic, blue cheese, and chives. Spoon mixture evenly into 4 individual 1-cup baking dishes. Bake at 350° for 15 minutes or until golden and bubbly. Sprinkle evenly with chopped nuts.

BLUE CHEESE WALNUT CHEESECAKE

Marie Jessup

- 2 packages (8 oz each) cream cheese, softened
- 8 ounces crumbled blue cheese
- 2-1/4 cups sour cream, divided
- 3 eggs
- 1/8 teaspoon pepper
- 1/2 cup chopped walnuts, toasted
- Red grapes, sliced star fruit and fresh herbs, optional

In a mixing bowl, beat cream cheese and blue cheese until fluffy. Add 1 cup sour cream until blended. Add eggs; beat on low speed just until combined. Stir in pepper. Pour into a greased 9-inch springform pan. Place pan on a baking sheet. Bake at 325° for 25 to 30 minutes or until center is almost set (top may crack). Let stand on a wire rack for 5 minutes; spread with remaining sour cream. Bake 5 minutes longer. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. Sprinkle with walnuts. Garnish with grapes, star fruit and herbs if desired. Serve with crackers. Refrigerate leftovers.

CHEDDAR POTATO SOUP

Marie Jessup

- 1/3 cup chopped onion
- 1/3 cup chopped celery
- 2 tablespoons butter
- 4 cups diced peeled potatoes
- Dash paprika
- Seasoned croutons
- 3 cups chicken broth
- 2 cups shredded cheddar cheese
- 2 cups milk
- 1/4 teaspoon pepper
- Minced fresh parsley

In a large saucepan, saute onion and celery in butter until tender. Add potatoes and broth; bring to a boil. Reduce heat; cover and simmer for 10 to 15 minutes or until potatoes are tender. Puree in small batches in a blender until smooth; return to the pan. Stir in the cheese, milk, pepper and paprika. Cook and stir over low heat until the cheese is melted. Garnish with parsley and croutons.

CHEESE BALL

Susan Brannock

- 2 8-oz. pkgs. cream cheese, softened
- 2 tablespoons seasoning salt
- 2 tablespoons finely chopped onion
- 1/4 cup dry or fresh, chopped green pepper
- 1 8-1/2 oz. can crushed pineapple, drained

Mix all ingredients. Refrigerate. Shape into a ball. Roll in 1 cup of chopped pecans. Refrigerate until ready to serve.

CHEESE BALL

Peggy Jessup

- 2 8-oz. pkgs. cream cheese
- 1 tablespoon seasoning salt
- 1 tablespoon minced onion
- 1 tablespoon dried green pepper
- 1 8-1/2 oz. can crushed pineapple, drained

Have cream cheese at room temperature. Add all ingredients. Mix well. Place on waxed paper in refrigerator and chill, then form a ball and roll in a mixture of chopped pecans and shredded cheddar cheese.

CHEESE BALL

Janie Moss

- 8 oz. shredded mild cheddar cheese
- 8 oz. shredded sharp cheddar cheese
- 8 oz. cream cheese
- 2 teaspoons lemon juice
- 2 teaspoons Worcestershire sauce
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1 tablespoon mayonnaise
- 1 cup chopped pecans

Cheeses should be at room temperature. Mix together all ingredients except the pecans. Chill. Form a ball and roll it in the pecans. Refrigerate until ready to serve.

CHEESE COOKIES

Susan Brannock

- 1/2 lb. butter
- 2 cups plain flour
- 2 teaspoons sugar
- 2 cups Rice Krispies™
- 1/2 lb. sharp cheddar cheese
- 1 teaspoon salt
- red pepper to taste (1/8 teaspoon)
- pecans (on top)

Cream butter and cheese together. Add other ingredients except Rice Krispies™ and mix thoroughly. Add Rice Krispies™ and mix. Put batter in refrigerator for a while before shaping into round cookies. Place pecans on top. Bake at 350 degrees until brown, about 15 minutes.

CHEESE COOKIES

Judy Johnson

- 1 lb. mild cheddar cheese
- 3 sticks butter or margarine
- 4 cups plain flour (unsifted)
- 1 teaspoon salt
- 1 teaspoon ground red pepper

Shred cheese while it is cold; then let cheese and butter set out until it gets room temperature. Cream the butter and cheese together until it is light and fluffy. Add the flour, salt, and pepper that has been sifted together. Batter is very stiff. Use a cookie press to "shoot" cookies onto an ungreased baking sheet. Bake at 350° for about 12 to 15 minutes or until cookies are very light brown.

CHEESE CRISPS

Betty Crim

- 1/2 lb. sharp cheese, grated
- 2 sticks margarine
- 2-1/2 cups plain flour
- 1/4 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 2 cups Rice Krispies™

Have cheese and margarine at room temperature; cream together. Mix flour, salt, and pepper. Fold in with cheese mixture; then add Rice Krispies™. Refrigerate overnight or 4 hours. Preheat oven to 325°. Roll dough into size of marbles. Using a fork, press dough down onto an ungreased cookie sheet. Bake 12 to 15 minutes or until light brown.

CHILI CHEESE DIP

Ashley Manuel
(daughter of Janie Parker)

- 32 ounces Velveeta™ cheese with jalapenos
- 1 pound chili - no beans*
- 6 ounces cream cheese (optional)

In a medium cast iron skillet or medium saucepan, combine chili, Velveeta™ cheese sliced, and cream cheese. Stir on low heat until the cheese is melted and serve hot with your favorite tortilla chips.

*See Meats, Poultry, Fish, and Main Dishes for Ashley's Lean and Mean Chili recipe.

CORN CHOWDER

Joy Lynch

- 6 medium potatoes
- 6 chicken bullion cubes
- 1 medium onion, chopped
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup butter
- 3/4 cup cooked crumbled bacon or chopped ham
- 2 tablespoons cornstarch
- 3 cups milk
- 2 cups corn
- 3 drops of tabasco sauce

Peel potatoes, cube, and place in large soup kettle with bullion cubes, onion, salt, and pepper. Cover with water and boil until potatoes are soft. Add butter and crumbled bacon (or ham) to potatoes. Mix cornstarch with small amount of water and add to mixture. Add milk and let come almost to a boil. Add corn and tabasco sauce. Allow to simmer about one hour before serving.

CORN RELISH

Raynor P. Wilson

- 2 cans yellow whole kernel corn, drained
- 1 jar (1 oz) pimiento
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion
- 2 stalks celery, chopped
- 1/2 cup sugar
- 1/2 cup oil
- 1/2 cup vinegar
- 1 teaspoon salt
- 1/2 teaspoon pepper

Mix together vegetables. Add vinegar, oil, sugar, salt and pepper. Refrigerate. Will keep for 2 - 3 weeks.

CRANBERRY DELIGHT SPREAD

Danne Smith

- 1 package (8 oz) cream cheese
- 2 tablespoons concentrated orange juice
- 1/8 teaspoon cinnamon
- 1 tablespoon sugar
- Zest of 1 orange
- 1/4 cup finely chopped pecans, optional
- 1/4 cup finely chopped dry cranberries

In an electric mixer bowl, combine the cream cheese, juice, cinnamon, and sugar on medium speed until smooth. Fold in orange zest, pecans, and cranberries. Refrigerate. Garnish with a slice of cranberry or zest of orange. Serve with crackers. Makes 1 1/2 cups of spread.

CREAMY VEGETABLE SANDWICH SPREAD

Judy Johnson

- 2 (8-oz) packages cream cheese, room temperature
- 2 tablespoons mayonnaise
- 1/2 cup grated onion
- 2 tablespoons lemon juice
- 1/2 cup grated carrot
- Dash of Worcestershire sauce
- 1/2 cup grated cucumber (peeled or unpeeled)
- Salt and pepper to taste

Drain the vegetables. Mix all ingredients together. Refrigerate until ready to spread on bread or crackers.

CUCUMBER RELISH

Iva Jessup

This recipe is more than 50 years old; handed down by Aunt Laura Owens, Richmond, Virginia.

- 12 large cucumbers, unpeeled
- 1 bunch celery
- 2 large onions
- 2 green sweet peppers

Grind and let stand in refrigerator over night. Drain all liquid off. Add the following and mix well:

- 2 teaspoons salt
- 3 cups sugar
- 3 cups white vinegar
- 1 tablespoon celery seed
- 1 teaspoon mustard seed
- 1/2 teaspoon tumeric seed

Cook for 30 minutes or until desired thickness. Pour in jars and cook 20 minutes or until hot enough to seal.

GAZPACHO SOUP OR COLD SUMMER SOUP

Laticia Humphries

- 1 pound tomatoes, roughly chopped
- 1 green pepper (or 1/2 green and 1/2 yellow pepper), cored, deseeded, and chopped
- 1 medium onion, peeled and chopped
- 4 cloves garlic, crushed
- 3 tablespoons lemon juice
- 2 cucumbers, peeled and diced up
- 1/3 cup (or less) good olive oil
- 1/2 handful of fresh cilantro leaves, chopped
- 2 teaspoon tomato paste
- 1 cup water

Mix all ingredients. You may need to add a little more of one ingredient or less of another to suit your taste. Cover and chill in the refrigerator several hours before serving. Serve cold.

GRAPE LEAF PICKLES

Janie Moss

Soak cucumbers for two hours in solution of 2 tablespoons alum to 1 gallon of water. Rinse cucumbers in water and pack in jars with one grape leaf in the bottom of each jar. Slit green grapes with a knife. Add about three green grapes to pint jars and about 6 to quarts. Pour a boiling solution of 3 quarts water, 1 cup vinegar, and 1 cup salt over the cucumbers, filling each jar almost to the top. Put canning lids on jars and let them seal.

HAM AND SWISS CHEESE ROLLS

Denise S. Rector

- 2 packages Pepperidge Farm™ Party Rolls
- 8 ounces ham
- Sliced Swiss cheese
- 1 stick margarine, softened
- 3 tablespoons Dijon mustard
- 3 tablespoons poppy seeds
- 1 small onion, chopped finely
- 1 tablespoon Worcestershire sauce

Cut ham and cheese to fit rolls. Soften margarine. Add poppy seeds, onion, mustard, and Worcestershire sauce and mix well. Spread generously on both sides of split party rolls. Add ham and cheese to each roll. Place top on and wrap in foil. Bake at 350° for 20 minutes. May be made ahead but cook a little longer if the rolls have been refrigerated.

HOLIDAY CHEESE BALL

Judy Johnson

- 2 8-oz. pkgs. cream cheese, softened
- 1 8-1/2 oz. can unsweetened crushed pineapple, drained
- 1 teaspoon salt
- 2 tablespoons chopped onion
- 1/4 cup chopped fresh green pepper
- 2 cups chopped pecans

Mix cream cheese, pineapple, salt, onion, pepper, and half of the chopped nuts. Chill in refrigerator. Form mixture into one or two balls and roll ball in the remaining pecans. Refrigerate until ready to serve. Leftover cheese ball can be reshaped and rolled in pecans again.

HORSERADISH DEVEILED EGGS

Marie Jessup

- 6 hard-cooked eggs
- 1/4 cup mayonnaise
- 1 - 2 tablespoons prepared horseradish
- 1/2 teaspoon dill weed
- 1/4 teaspoon ground mustard
- 1/8 teaspoon salt
- Dash pepper
- Dash paprika

Cut eggs in half lengthwise. Remove yolks; set whites aside. In a bowl, mash the yolks. Add mayonnaise, horseradish, dill, mustard, salt and pepper; mix well. Pipe or spoon into egg whites. Sprinkle with paprika. Refrigerate until serving.

HOT DILL PICKLES

Stella Vaughn

- 30 to 40 medium cucumbers, sliced lengthwise
- Fresh dill sprigs, bay leaves, garlic cloves
- Fresh hot red pepper, thinly sliced
- Mustard seed
- 3/4 cup sugar
- 3 tablespoons mixed pickling spices (tied in cloth bag)
- 1/2 cup salt
- 1 quart vinegar
- 1 quart water

Pack cucumbers in hot jars, leaving 1/4-inch head space. Place 1 dill sprig, 1 bay leaf, 1 garlic clove, 1 slice red pepper, and 1/2 teaspoon mustard seeds in each jar. Combine sugar, salt, vinegar and water in a medium saucepan and put in pickling spices tied in bag. Bring to a boil and simmer 15 minutes. Remove spice bag and return mixture to boil. Pour over cucumbers leaving 1/4-inch head space. Place tops on jars and process in boiling water bath for 15 minutes. Makes 8 pints.

KOSHER DILL PICKLES

Judy Johnson

Wash cucumbers. Put cucumbers in water and bring just to boiling point (do not boil). Remove cucumbers from water and pack them into jars with 1 to 3 garlic bulbs and a sprig of dill weed or a few dill seeds to each quart. Boil a mixture of 3 quarts water, 1 quart vinegar, and 1 cup salt; remove from heat and immediately pour over cucumbers, filling each jar almost to the top. Put canning lids on jars and let them seal.

MEXICAN DIP

Caleb Brown

(grandson of Sue Hiatt)

- | | |
|----------------------------------|---------------------------------|
| 18-oz can refried beans | 1 avocado |
| 1 8-oz cup sour cream | 1 pkg. Cheddar cheese, shredded |
| 1 4-oz can chopped chili peppers | 1 teaspoon lemon juice |
| 1 package taco mix | 1 medium tomato, chopped |
| 1 8-oz can black olives | |

Heat beans with 1/2 taco mix. Mix 1/2 taco mix with sour cream. Peel and mash avocado. Add lemon juice. Layer bean mixture in bowl. Add sour cream mixture. Add avocado. Add chili peppers. Add cheese. Add olives on top of dip. Serve with salsa chips.

MEXICAN DIP

Judy Johnson

Layer, in order, in oblong or square baking dish:

- 1 medium-sized can refried beans
 - 2 avocados (chopped) or use 8 oz. carton of guacamole found in grocery dairy case
 - 1 (4-oz) can chopped green chilies
- Sauce made of:
- 1 cup mayonnaise
 - 1 cup sour cream
 - 1/2 package taco seasoning
- Shredded cheddar and Monterey Jack cheese
 - 1 bunch green onions (chopped)
 - 2 medium tomatoes (chopped)
 - 2 (2-oz) cans sliced black olives

Chill at least 2 hours before serving.

OLD FASHIONED BREAD AND BUTTER PICKLES

Stella Vaughn

- 2 gallons cucumbers
- 14 small onions
- 4 large green peppers
- 3/4 cup salt
- 10 cups sugar
- 1 teaspoon ground cloves
- 1 tablespoon tumeric powder
- 1 teaspoon celery seed
- 2-1/2 quarts vinegar

Slice cucumbers 1/8-inch thick. Cut onions and peppers in small pieces. Mix all together with salt and let stand for 3 hours in refrigerator. Drain well and add vinegar solution with remaining ingredients. Place over slow heat and bring to a boil. Take off heat. Pack in jars, seal. Process for 15 minutes in boiling water bath.

REFRIGERATOR PICKLES

Elizabeth Smith

- 7 cups thinly sliced cucumbers
- 1 cup sliced green pepper or 1/2 cup jalapeno pepper
- 1 cup thinly sliced onion
- 1 tablespoon salt
- 1 teaspoon celery seed
- 2 cups sugar
- 1 cup vinegar

Place cucumbers, pepper, and onion in large bowl. Add salt. In a separate bowl, dissolve sugar in vinegar, add celery seed, and pour over mixture in large bowl. Mix well; place in jars or other containers with lids and refrigerate. Will keep in refrigerator up to 2 months.

SAUSAGE BALLS

Judy Johnson

- 1 lb. raw sausage
- 3 cups Bisquick™
- 10 oz. cheddar cheese

Mix ingredients well. Roll into balls and bake at 350° for 20 minutes.

SPINACH BALLS Judy Johnson

- 2 (10-oz) packages frozen spinach, chopped
- 6 tablespoons melted butter
- 2 cups herb stuffing mix (Pepperidge Farms™)
- 1/2 cup Parmesan cheese
- 1 medium onion, finely chopped
- 1 tablespoon garlic salt
- 5 large eggs, beaten
- 1/2 tablespoon black pepper
- 1/2 teaspoon thyme

Cook and drain spinach according to package directions. Add all other ingredients; shape into small balls. Place on a baking sheet and freeze. Bake at 400° for 30 minutes. Drain on paper towels. Serve warm.

STUFFED MUSHROOMS Susan Brannock

- 1-1/2 lbs. fresh mushrooms (wash and remove stems)
- 10 strips bacon, fried and crumbled
- 3/4 cup mayonnaise
- 2 tablespoons chopped onion
- 1-1/2 cups shredded sharp cheddar cheese

Stuff mushrooms with mixture of bacon, mayonnaise, onion, and cheese. Place mushrooms on cookie sheet and bake at 325° for 15 to 20 minutes.

SWEET PICKLED PEACHES Stella Vaughn

- 1 gallon peaches
- 2 cups water
- 3 cups vinegar
- 6 to 8 cups sugar
- 2 sticks cinnamon
- 1 tablespoon whole allspice
- 1 teaspoon whole cloves

Combine ingredients and bring to a boil. Then drop in peaches and cook until tender. Pack in jars and pour vinegar solution over and seal.

THAI PORK BURRITOS Janie Moss

- 1 pound lean ground pork
- 1 or 2 garlic cloves, crushed
- 3 cups coleslaw mix with carrots
- 3 tablespoons soy sauce
- 1 tablespoon honey
- 1/2 teaspoon crushed red pepper
- Cilantro for garnish
- 2 tablespoons grated ginger
- 1 small onion, thinly sliced
- 1 teaspoon sesame oil
- 2 tablespoons lime juice
- 2 teaspoons ground coriander
- 4 10-inch flour tortillas

Heat a large nonstick skillet over high heat. Add pork; cook and crumble until no longer pink. Drain fat. Add ginger, garlic, onion, and coleslaw mix. Stir fry with pork for 2 minutes. Combine all remaining ingredients except tortillas and cilantro in small bowl and add to skillet. Stir constantly about 1 minute. Spoon mixture on warm tortillas, garnish with cilantro, and roll up. Serve warm.

TOMATO SOUP Iva Jessup

- 14 quarts tomatoes (cut up)
- 1 medium onion
- 1 bunch celery
- 1 tablespoon dry parsley
- 5 bay leaves
- 14 tablespoons plain flour
- 14 tablespoons margarine
- 3 tablespoons salt
- 8 tablespoons sugar
- 2 teaspoons ground black pepper

Can by your favorite method.

VEGETABLE SOUP Stella Vaughn

- 2 pounds ground chuck, cooked and drained
- 12 ears of corn, cut off to make 1 quart
- 2 gallons tomatoes
- 1 quart chopped potatoes
- 3 pods green bell peppers, chopped
- 1 large can lima beans
- 1 cup cooked carrots
- 1-1/2 cups green peas
- 6 onions, chopped
- 1 cup sugar
- 1/2 cup salt
- 1/2 cup vinegar
- 1 quart warm water

Combine all ingredients in large pot and cook 45 minutes. Can be frozen.

BLUEBERRY SALAD

Sherry Hutchens
(daughter of Marie Jessup)

- 2 boxes grape Jello™
- 1 can crushed pineapple
- 1 can blueberry pie filling

SALADS

Put Jello™ in 2 cups of boiling water in 9X13-inch glass dish. Stir to dissolve, add pineapple and pie filling and refrigerate. Top with Cool Whip™ and chopped nuts if desired.

BLUEBERRY SALAD

Judy Johnson

- 2 small boxes of grape Jello™
- 2 cups boiling water
- 1 small can crushed pineapple
- 1 can blueberries
- 1 8-ounce package cream cheese
- 3/4 cup sugar
- 1 8-oz. cup sour cream
- 1/2 cup chopped pecans or almonds

Dissolve the Jello™ with boiling water. Add the pineapple and blueberries, including the juice. Refrigerate until congealed. Cream sugar and cream cheese together. Add the sour cream and mix well. Spread on top of the congealed mixture. Top with nuts. Refrigerate until ready to serve.

BROCCOLI SALAD

Janie Parker

- 1 bunch broccoli, chopped
- Purple onion, finely chopped
- Dried cranberries or Craisins™
- Toasted almonds
- Sharp cheese, shredded

Mix the above together.

For the dressing mix 1 cup mayonnaise, 1/4 cup sugar, and 1/4 cup red wine vinegar or apple cider vinegar or rice vinegar. Add to the above mixture. Season to taste with pepper and top with pumpkin seeds or sunflower seeds and crumbled bacon.

BLUEBERRY SALAD

Sherri Hutchens
(daughter of Marie Jessup)

- 2 boxes grape Jello™
- 1 can crushed pineapple
- 1 can blueberry pie filling

Put Jello™ in 2 cups of boiling water in 9X13-inch glass dish. Stir to dissolve, add pineapple and pie filling and refrigerate. Top with Cool Whip™ and chopped nuts if desired.

BLUEBERRY SALAD

Judy Johnson

- 2 small boxes of grape Jello™
- 2 cups boiling water
- 1 small can crushed pineapple
- 1 can blueberries
- 1 8-ounce package cream cheese
- 3/4 cup sugar
- 1 8-oz. cup sour cream
- 1/2 cup chopped pecans or walnuts

Dissolve the Jello™ with boiling water. Add the pineapple and blueberries, including the juice. Refrigerate until congealed. Cream sugar and cream cheese together. Add the sour cream and mix well. Spread on top of the congealed mixture. Top with nuts. Refrigerate until ready to serve.

BROCCOLI SALAD

Janie Parker

- 1 bunch broccoli, chopped
- Purple onion, finely chopped
- Dried cranberries or Cranraisins™
- Toasted almonds
- Sharp cheese, shredded

Mix the above together.

For the dressing mix 1 cup mayonnaise, 1/4 cup sugar, and 1/4 cup red wine vinegar or apple cider vinegar or rice vinegar. Add to the above mixture. Season to taste with pepper and top with pumpkin seeds or sunflower seeds and crumbled bacon.

CHICKEN SALAD

Rachel Jessup

- 3 cups chopped cooked chicken
- 1 cup red grapes
- 1 medium Red Delicious apple, chopped
- 3 ribs chopped celery
- 1/2 cup pecans

Stir together and add the following:

- 1/2 cup mayonnaise
- 1/4 cup honey mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Mix and chill. Serve on lettuce leaves.

FRUIT SALAD

Raynor P. Wilson

- 1 small package Jello™, lime or orange
- 1 carton Cool Whip™
- 1 carton (1-3/4 cups) cottage cheese
- 1 can Mandarin oranges (drained)
- 1 can chunk pineapple (drained)

Do not add water to Jello™. Mix Jello™ and Cool Whip™. Add remaining ingredients. Chill.

GENERATION FRUIT SALAD

Vicki Jessup

- 1 small box strawberry Jello™
- 1 small box strawberry/banana Jello™
- 1 small box orange Jello™
- Juice from 1 11-oz. can drained pineapple chunks

Dissolve Jello™ in 3 cups hot water. Add pineapple juice. Set in refrigerator. In another bowl, mix:

- 1 can fruit cocktail, drained
- 1/2 lb. seedless grapes, cut in half
- 1-1/2 cups chopped walnuts
- 2-1/2 cups miniature marshmallows
- Slices from 2 oranges
- 1 large apple, diced
- 3 bananas, sliced
- 11 oz. pineapple chunks

Mix fruit cocktail, grapes, walnuts, oranges, and apples. Add bananas and marshmallows. Set in refrigerator to chill. When Jello sets up, pour it into the fruit. Add 1 large container of Cool Whip™. Stir lightly until mixed. Chill at least 30 minutes before serving.

MOLDED CHICKEN SALAD

Ersie P. McIntyre

- 1 can cream of mushroom soup
- 1 cup celery, chopped
- 1 tablespoon onion, chopped
- 1-1/2 envelopes gelatin
- 1 cup mayonnaise
- 1 8-oz pkg. cream cheese

Dissolve gelatin in 1/4 cup cold water. Then add 1/2 cup hot water. Combine with the other ingredients above until well blended. Add 2 cups cooked chicken, chopped fine and 1 cup of nuts, chopped fine (pecans work well). Chill. (I chill in 2 containers.) Serve with small crackers.

ORANGE PINEAPPLE SALAD

Jennie Simmons

- 2 small boxes of orange Jello™
- 1 pint small curd cottage cheese
- 2 small cans mandarin oranges, drained
- 1 small can crushed pineapple, drained
- 1 large carton Cool Whip™

Mix Jello™ and cottage cheese together. Add oranges and pineapple. Gently mix. Add Cool Whip™ and gently mix. Chill. Enjoy.

PISTACHIO MALLOW SALAD

Marie Jessup

- 1 carton (16 oz) frozen whipped topping, thawed
- 1 package (3.4 oz) instant pistachio pudding mix
- 6 - 7 drops green food coloring, optional
- 3 cups miniature marshmallows
- 1 can (20 oz) crushed pineapple, undrained
- 1/2 cup chopped pistachios or walnuts

In a large bowl, combine whipped topping, pudding mix and food coloring if desired. Fold in the marshmallows and pineapple. Cover and refrigerate for at least 2 hours. Just before serving, sprinkle with nuts. Yield: 12 servings

SALMON SALAD

Laticia Humphries

- Chunk cooked salmon
- Diced cucumbers
- Diced red pepper
- Chopped onion
- Dash salt
- Mayonnaise
- 2 boiled eggs, crushed

Mix ingredients lightly. Squirt fresh lemon on top and add ground pepper to taste.

SALMON SALAD

Goah Inman

- 2 cups cooked, flaked salmon
- 2 hard-boiled eggs, crushed
- 1 red or green bell pepper, diced
- 1 cucumber, peeled, seeded, and diced
- 1/2 cup chopped onions
- 4 - 5 tablespoons mayonnaise, or enough to moisten
- 1/4 teaspoon cayenne pepper, optional
- Salt and pepper
- 1/2 lemon, juiced

In a large bowl, gently toss together the salmon and crushed hard-boiled eggs. In another bowl, combine bell pepper, cucumber, onion, and mayonnaise. Add seasonings and stir to combine. Pour mixture over salmon, add lemon juice, and toss lightly to combine. Serve over lettuce or as a sandwich.

SEAFOOD SALAD

Linda Miner

- 1/2 cup macaroni (your choice)
- 1 cup mayonnaise
- 1 teaspoon ketchup
- 1 teaspoon mustard (dark or spicy)
- 1 teaspoon pickle juice (dill)
- 1/4 cup frozen peas
- 1/4 cup broccoli
- 1/4 cup carrots
- 1/8 cup celery
- 1/8 cup onion (chopped)
- 1 lb. imitation crab meat
- 1 lb. salad shrimp
- Salt to taste
- Pepper to taste
- Garlic powder to taste
- Parsley to taste
- 1/4 teaspoon fresh basil

Cook macaroni to taste and drain. In large bowl mix the above ingredients all together and refrigerate for at least 4 hours before ready to eat. Even better if made the day before.

STRAWBERRY SALAD

Denise S. Rector

- Mix:
- 1-1/4 stick melted butter
- 1 tablespoon sugar
- 1-3/4 cup crumbled pretzels
- Pour into 13x9-inch pan and bake for 10 minutes in 325° oven.

- Mix:
- 1 8-oz. pkg. cream cheese
- 1/2 cup sugar
- Cream the sugar and cream cheese. Fold in 1 8-oz. container Cool Whip™. Pour over pretzel mixture.

Mix 1 6-oz. pkg. wild strawberry Jello™ gelatin with 2 cups boiling water. Add 1 lb. frozen strawberries. Cool until mixture begins to congeal and pour over cheese mixture. Chill until firm.

STRAWBERRY PRETZEL SALAD

Gina Brown
(daughter of Sue Hiatt)

- 1 cup chopped pretzels
- 1 cup pecans, chopped
- 3/4 cup melted butter
- 4 tablespoons sugar
- 2 cups boiling water
- 1 large package strawberry Jello™
- 1 8-oz package cream cheese, softened
- 1 Cool Whip™
- 1 cup sugar
- 1 10-oz package frozen strawberries

Mix pretzels, pecans, butter and 4 tablespoons sugar; spread in 9x13-inch pan. Bake at 400° for 6 minutes. Put in freezer to cool. Mix cream cheese, Cool Whip™ and 1 cup sugar. Spread over pretzel mixture. Mix 2 cups boiling water with Jello™. Add strawberries. Refrigerate Jello™ until partially congealed. Spread over cream cheese mixture. Refrigerate until firm and serve.

STRAWBERRY PRETZEL SALAD

Mary Nunn

- 2 cups crushed pretzels
- 3/4 cups melted margarine
- 3 tablespoons sugar
- 8 ounces cream cheese
- 1 cup sugar
- 2 cups Cool Whip™
- 1 6-oz. package strawberry gelatin
- 2 cups boiling water
- 1 cup ice
- 2 10-oz. packages frozen strawberries

Mix pretzels, margarine and 3 tablespoons sugar. Press into 9x13-inch pan. Bake 6 minutes at 400°. Mix gelatin and boiling water. Add 1 cup ice and frozen strawberries. Chill until thickened (not jelled). Mix with mixer cream cheese and 1 cup sugar. Fold in Cool Whip™ and spread over cooled pretzels. Pour the thickened gelatin mixture over cream cheese mixture. Refrigerate.

TANG FRUIT SALAD

Annie Moorefield

- 1 15-oz. can chunk pineapple
- 1 15-oz. can sliced peaches
- 1 11-oz. can mandarin oranges
- 3 tablespoons Tang™ drink mix
- 3 bananas, sliced
- 1 small box instant vanilla pudding mix

Use juice from pineapple and peaches to mix instant vanilla pudding. Stir in fruits. Pour into dish and sprinkle Tang™ over the top. Chill before serving.

VEGETABLE SALAD

Judy Johnson

- 1 can small green peas
- 1 can French-cut green beans
- 1 can white shoepeg corn
- 1 cup diced celery
- 1 small onion, chopped
- 1/2 cup sugar
- 1/2 cup vinegar
- 1/4 cup olive or vegetable oil
- 1/2 teaspoon salt
- 1 (2-oz) jar diced pimento

Drain and discard water from peas, beans, corn, and pimento. Heat sugar, vinegar, oil, and salt until sugar dissolves; cool and pour over vegetables. Toss. Refrigerate for several hours before serving.

POULTRY, MEATS, FISH, AND MAIN DISHES

Poultry	20 - 27
Beef	28 - 35
Pork	36
Fish	37 - 41

BARBECUED CHICKEN

Peggy Jessup

- 1/2 cup Wesson™ or Crisco™ oil
- 1 cup water
- 1/2 cup lemon juice
- 2 or 3 tablespoons Worcestershire
- 3 tablespoons mustard
- 2 tablespoons brown sugar
- 2 tablespoons vinegar

Brown 1 large fryer. Mix above ingredients and pour over browned fryer. Simmer over low heat for 1 1/2 hours until tender.

CHEESE CHICKEN

John Rose

- 6 chicken breast fillets
- Salt and pepper as desired
- 1 small onion, chopped
- 2 teaspoons cherry flavoring
- 1 can cream of mushroom soup
- 1 cup shredded cheddar cheese

In a casserole dish, layer the ingredients in the order listed. Bake at 350° for 1 hour and 15 minutes. Cover with aluminum foil for the first hour, uncover for the last 15 minutes of baking time.

CHICKEN AND CHIPPED BEEF GRAVY

John Rose

- 4 to 5 large skinless chicken breasts
- 1 small jar dried beef
- 8 to 9 slices bacon
- 1 can cream of mushroom soup
- 1 cup sour cream

Place dried beef which has been torn into pieces in bottom of baking dish. Wrap chicken breast with a slice of bacon and place over beef. Bake, uncovered at 350° for 30 minutes. In separate bowl combine soup and sour cream, pour over chicken and bake for 1 more hour.

STRAWBERRY SPETZEL SALAD

Mary Kunn

POULTRY, MEATS, FISH, AND MAIN DISHES

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VEGETABLE SALAD

Judy Johnson

- 1 can small green peas
- 1 can french-cut green beans
- 1 can white shoepeg corn
- 1 cup sliced celery
- 1 small onion, chopped
- 1/2 cup sugar
- 1/2 cup vinegar
- 1/4 cup olive or vegetable oil
- 1/2 teaspoon salt
- 1 (2-oz) jar dried pimiento

Drain and discard water from peas, beans, corn, and pimiento. Heat sugar, vinegar, oil, and salt until sugar dissolves; cool and pour over vegetables. Toss. Refrigerate for several hours before serving.

BARBECUED CHICKEN

Peggy Jessup

- 1/2 cup Wesson™ or Crisco™ oil
- 2 medium onions, sliced 1/4 in. thick
- 1/2 cup celery, chopped
- 1 cup catsup
- 1 cup water
- 1/2 cup lemon juice
- 2 or 3 tablespoons Worcestershire sauce
- 2 tablespoons mustard
- 2 tablespoons brown sugar
- 2 tablespoons vinegar

Brown 1 large fryer. Mix above ingredients and pour over browned fryer. Simmer over low heat (or in crock pot) until tender.

CHEESE CHICKEN

Janie Moss

- 6 chicken breast fillets
- Salt and pepper as desired
- 1 small onion, chopped
- 2 teaspoons sherry flavoring
- 1 can cream of mushroom soup
- 1 cup shredded cheddar cheese

In a casserole dish, layer the ingredients in the order listed. Bake at 350° for 1 hour and 15 minutes. Cover with aluminum foil for the first hour, uncover for the last 15 minutes of baking time.

CHICKEN AND CHIPPED BEEF GRAVY

Tina Hudson

- 4 to 5 large skinless chicken breasts
- 1 small jar dried beef
- 8 to 9 slices bacon
- 1 can cream of mushroom soup
- 1 cup sour cream

Place dried beef which has been torn into pieces in bottom of baking dish. Wrap chicken breast with a slice of bacon and place over beef. Bake, uncovered at 350° for 30 minutes. In separate bowl combine soup and sour cream, pour over chicken and bake for 1 more hour.

CHICKEN AND DUMPLINGS

Nannie Johnson

- 1 chicken, cut up
- Salt and pepper as desired
- 1 stick of margarine
- 4 cups self-rising flour
- 1/2 cup shortening
- 1 cup buttermilk

Place chicken, salt, and pepper in a large pot and add enough water to cover the chicken; stew until tender. Remove the bones if desired. Add one stick of margarine. Make dumpling dough from the flour, shortening, and buttermilk. On a floured surface, roll the dough out into a thin sheet and cut it into thin strips. While the chicken, broth, and margarine boils, drop the strips of dough (one at a time) into the pot. Cook for about 20 minutes after adding the dough.

CHICKEN CHILI

Janie Moss

- 2 teaspoons vegetable oil
- 4 cups chopped onion
- 1-1/2 cups chopped green pepper
- 4 cloves garlic, thinly sliced
- 1-1/2 pounds boneless chicken breast
- 1/4 cup chili powder
- 1 tablespoon ground cumin
- 2 teaspoons ground coriander
- 1/2 teaspoon salt
- 1/2 teaspoon ground red pepper
- 1 14-oz can whole tomatoes
- 1 12-oz can beer
- 1 10-1/2-oz can chicken broth
- 1 6-oz can tomato paste
- 1 bay leaf
- 2 15-oz cans kidney beans

Saute onion, green pepper, and garlic until tender. Add chicken and cook for 2 minutes or until browned, stirring constantly. Add chili powder, ground cumin, and next 3 ingredients; cook 1 minute, stirring constantly. Add chopped tomatoes, beer, and next 3 ingredients; bring to a boil. Cover, reduce heat, and simmer 40 minutes, stirring occasionally. Add beans and cook, uncovered, an additional 20 minutes, stirring occasionally.
Yield: 12 servings, 201 calories per 1 cup

CHICKEN ENCHILADAS

Janie Moss

- 1 large pkg. flour tortillas
- 1 small onion, chopped
- 1 small green pepper, chopped
- 3 cups Monterey Jack (or cheddar) grated cheese
- 1 4-oz can mild chili peppers
- 4 chicken breasts
- 1 10-oz can chili
- 1 12-oz can enchilada sauce

Stew chicken until tender, discard bones, and cut chicken into small pieces. In a large saucepan, over medium heat, combine enchilada sauce, onion, green pepper, 1-1/2 cups of cheese, and chili peppers. Blend until smooth. Place tortillas between paper towels dampened with water and microwave 15-20 seconds until tortillas are pliable. Place chicken in center of tortillas. Cover chicken with 3 tablespoons of the cheese/pepper sauce and fold tortillas inward on all four sides and place seam-down in a 9" x 13" pan or baking dish. Add chili to the remaining cheese/pepper sauce and pour over tortillas. Top with remaining 1-1/2 cups cheese. Cover with foil and bake at 350° for 30 minutes. Remove foil and bake for another 20 minutes. Serves 4-6.

CHICKEN PIE

Ruby Taylor

- 4 chicken breasts
- Salt to taste
- 1 can cream of celery soup
- 1 can cream of chicken soup or cream of mushroom soup
- 1 soup-can of milk
- 1 small package Pepperidge Farm™ dressing mix

Stew chicken (adding salt to taste) until tender. Remove bones and place chicken in a large baking dish. Pour milk into soups, a little at a time, mixing well. Pour over the chicken. Sprinkle dressing mix over top. Sprinkle a little chicken broth over the dressing. Bake in a 350° oven for approximately 30 minutes.

CHICKEN PIE

Elizabeth Smith

- 2-1/2 to 3 lb. chicken
- 2 cups chicken broth
- 1 can cream of celery soup
- 1 stick margarine
- 1 cup self-rising flour
- 1 cup milk
- 1 tablespoon vinegar

Stew chicken and remove bones. Put chicken in baking dish. Mix chicken broth and cream of celery soup. Heat to boiling point and pour over chicken. Add vinegar to milk. Mix with margarine and flour. Spoon over chicken. Bake 30 to 40 minutes at 425°.

CHICKEN SALAD

Kay Pell

- 3 cups chopped cooked chicken
- 1 boiled egg
- 1 cup diced celery
- 1/4 cup sweet pickle relish
- 1/2 cup mayonnaise
- 1/4 cup onion, chopped
- 1 tablespoon lemon juice
- 1/2 teaspoon seasoning salt
- dash of ground black pepper

Mix all ingredients except mayonnaise. Refrigerate until ready to serve. Add mayonnaise just before serving.

CROCK POT BAR-B-QUE CHICKEN

Myrtle Puckett

- 1 cup tomato catsup
- 1/2 cup tomato juice
- 1/3 cup water
- 2 tablespoons lemon juice
- 1 small onion, minced
- 2 tablespoons melted butter
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1/8 teaspoon salt
- 1/8 teaspoon ground black pepper
- chicken (choice parts)

Combine ingredients for sauce and simmer 5 minutes. Use only choice parts of chicken. While sauce is simmering, wash chicken and remove skin. Place chicken in crock pot. Pour sauce over chicken. Cook on low for 6 to 8 hours or until chicken is done.

HOT CHICKEN SALAD

Judy Johnson

- 4 cups stewed chicken breast (boned and cut into small pieces)
- 2 cups chopped celery
- 4 chopped boiled eggs
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1 can cream of chicken soup
- 1 tablespoon finely chopped onion
- 2/3 cup slivered almonds
- 3/4 cup mayonnaise
- 1 can of chopped pimento (4 oz)

Mix above ingredients and spread into casserole dish. Top with a mixture of 1 cup crushed potato chips and 1 cup shredded cheddar cheese. Bake in 400° oven for 30 minutes. Serves 8 or more people. Recipe may be divided into 2 casserole dishes and one frozen for later use.

KATIE'S BIRTHDAY KRUNCHY CHICKEN BAKE

Katie Moss

(granddaughter of Janie Moss)

- 4 - 6 boneless chicken breasts
- 2 teaspoons seasoning salt
- 3 cups cornflakes, crushed
- 1 cup olive oil
- 1 teaspoon paprika

Crush cornflakes in plastic bag. Mix oil, seasoning salt, and paprika. Dip chicken in oil mixture, then drop in bag of crumbs and shake. Place in baking pan, cover with aluminum foil and bake at 400° for 50 to 60 minutes. Uncover for the last 5 minutes of baking if crispier coating is desired.

MELT-IN-YOUR-MOUTH CHICKEN PIE

Nannie Johnson

- 2 to 2-1/2 pound chicken
- 2 cups chicken broth
- 1 can cream of chicken soup
- 1 stick melted margarine
- 1 cup self-rising flour
- 1 cup buttermilk
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Cover chicken with water and boil until tender. Reserve 2 cups of the broth for later. Pull chicken into small pieces as you remove the bones. Place chicken into a 9X13-inch baking dish. In another pot, mix the cream of chicken soup with the broth you have saved and bring to a boil. In another bowl combine the melted margarine, pepper, salt, flour, and buttermilk; mix to form a batter. Pour the broth mixture over the chicken. Spoon batter on top of this. Bake at 425° for 25 to 30 minutes.

SOUTHWESTERN CHICKEN
(crockpot recipe)

DeeDee Moss

- *1 or 2 cans whole kernel corn, drained
- *1 or 2 cans black beans, rinsed and drained
- 1 jar (16 oz) chunky salsa, divided
- 6 boneless skinless chicken breast halves
- 1 cup (4 oz) shredded cheddar cheese

*May use 1 can corn and 2 cans black beans; any combo to make 3 cans total

Combine the corn, black beans, and 1/2 cup of salsa in a slow cooker. Top with chicken. Pour remaining salsa over chicken. Cover and cook on high for 3 to 4 hours or on low for 7 to 8 hours. Sprinkle with cheese; cover until cheese is melted, about 5 minutes. Serve as is or over rice.

SPECIAL DELIVERY CHICKEN

Marie Jessup

- 2 cups (16 oz) sour cream
- 1 can (10-3/4 oz) condensed cream of chicken soup, undiluted
- 2 teaspoons poppy seeds
- 2-1/2 cups cubed cooked chicken
- 1-3/4 cups butter-flavored cracker crumbs (about 36 crackers)
- 1/2 cup butter or margarine, melted

In a bowl, combine the sour cream, soup and poppy seeds. Stir in chicken. Pour into a greased 11X7-inch baking dish. Combine the cracker crumbs and butter; sprinkle over top. Bake, uncovered, at 350° for 25 to 30 minutes or until heated through.

STIR-FRY CHICKEN

Janie Moss

- 4 boneless chicken breasts cut into small pieces
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 2 tablespoons peanut oil
- 1 small head cabbage, chopped
- 2 tablespoons lemon juice
- 2 large carrots, thinly sliced
- 3 or 4 tablespoons soy sauce
- 1/4 cup cashews

Mix lemon juice with chicken pieces. Let set for 10-15 minutes. Pour peanut oil into a wok. Add the chicken, onion, green pepper, and soy sauce. Cook over medium heat until chicken is tender. Add cabbage, carrots, and cashews. Cover and steam over medium heat for 15 to 20 minutes. Serve over rice.

MANDARIN CORNISH HENS Danne Smith
In memory of my father, Woodrow Smith

2 Cornish hens 1 egg, beaten
1 cup Pepperidge Farm™ stuffing mix 1 can Mandarin oranges, drained and diced
1/2 cup butter, melted 2 tablespoons soy sauce
1 clove of garlic, crushed

Mix together stuffing, butter, egg, and oranges. Stuff hens. Brush hens with mixture of soy sauce and garlic. Wrap in foil and roast in 400° oven for 40 minutes, basting occasionally. (Slow cooker may be used instead of oven roasting. Place juice drained from Mandarin oranges in bottom of cooker. After basting with soy sauce, place stuffed hens in cooker vertically. Cook at high for 5 to 6 hours or until tender.)

MEXICAN TURKEY ROLL-UPS Rachel Jessup

2-1/2 cups cubed cooked turkey
1-1/2 cups (12 oz) sour cream, divided
3 teaspoons taco seasoning, divided
1 can (10-3/4 oz) cream of mushroom soup, undiluted, divided
1-1/2 cups (6 oz) shredded cheddar cheese, divided
1 small onion, chopped
1/2 cup salsa
1/4 cup sliced ripe olives
10 flour tortillas (7 inches)
Shredded lettuce and chopped tomatoes
Additional salsa and olives, optional

In a bowl, combine the turkey, 1/2 cup sour cream, 1-1/2 teaspoons taco seasoning, half of the soup, 1 cup of cheese, onion, salsa, and olives. Place 1/3 cup filling on each tortilla. Roll up and place, seam side down, in a greased 9X13-inch baking dish. Combine remaining sour cream, taco seasoning and soup; pour over roll-ups. Cover and bake at 350° for 30 minutes or until heated through. Sprinkle with the remaining cheese. Top with lettuce, tomatoes, salsa and olives, if desired.
Yield: 10 roll-ups

BAR-B-QUE BEEF Janie Moss

2-1/2 to 3 lb. beef roast (chuck or sirloin tip)
cooked and cut into small chunks
1 stick butter 1 tablespoon salt
1 small bottle tomato catsup 1 teaspoon ground basil
2 catsup-bottles of water Juice from 1/2 lemon
2 cups vinegar 1 bay leaf
2 tablespoons ground black pepper

Boil together the catsup, water, vinegar, salt, pepper, butter, and basil. Place the beef chunks in slow cooker. Pour boiled mixture over the beef and mix. Stir in the lemon juice. Place bay leaf on top. Simmer in slow cooker for as long as you like. Remove bay leaf before serving. (Good way to use leftover beef roast, and the bar-b-que is good warmed over.)

BBQ STYLE MEAT LOAF Peggy Jessup

1-1/2 lbs. ground beef
1 onion, finely chopped
1/2 of an 8-oz can of tomato sauce
1 egg
1-1/2 teaspoons salt
1/4 teaspoon ground black pepper
1 cup toasted bread crumbs

Combine above ingredients. Press into a baking dish and bake at 350° for 1 hour. Start it baking while mixing sauce.

Sauce:
1/2 of 8-oz can of tomato sauce
1 cup water
2 tablespoons vinegar
2 teaspoons Worcestershire sauce
2 tablespoons brown sugar and 1 tablespoon mustard
(mix together)

Combine all sauce ingredients and heat until hot. Baste over meat loaf three or four times while it is cooking.

DO AHEAD SANDWICH MIX

Ersie P. McIntyre

- 1 lb. hamburger
- 1 tablespoon prepared mustard
- 1 tablespoon sugar
- 1 cup cold water
- 1 onion, chopped
- 1 tablespoon vinegar
- 1/2 small bottle catsup
- 1 cup Corn Flakes™

Fry hamburger and onion until brown. Dip away as much fat as possible. Add next five ingredients; cover and simmer 20 minutes. Add Corn Flakes™ and simmer 20 minutes. Heat just before serving on hamburger buns. Makes about 10 sandwiches.

LEAN AND MEAN CHILI

Ashley Manuel
(daughter of Janie Parker)

- 1-1/4 pounds lean ground beef
- 1 large onion, chopped finely*
- 1 8-oz can tomato sauce
- 2 tablespoons chili powder
- 1 tablespoon garlic powder
- 1/2 teaspoon cumin
- 3/4 teaspoon oregano
- 6 shakes of Texas Pete™ hot sauce
- 1/4 cup catsup
- Salt and pepper to taste

* 2 teaspoons onion powder may be substituted for the large onion.

In a medium saucepan combine all ingredients and let simmer for 20 minutes. If the chili is too spicy, add a pinch of sugar. You may need to add additional water or catsup if the chili gets dry.

HORSERADISH MEATBALLS

Marie Jessup

- 2 eggs
- 1 tablespoon prepared horseradish
- 1/2 cup dry bread crumbs
- 1/4 cup chopped green onions
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1-1/2 lbs. ground beef
- 1/2 lb. ground pork or turkey

Sauce:

- 1/2 cup water
- 1 tablespoon prepared horseradish
- 1/2 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1/2 cup chili sauce
- 1 small onion, finely chopped
- 1/4 cup packed brown sugar
- 1/4 cup cider vinegar
- 1 garlic clove, minced
- 1 teaspoon ground mustard
- 1/4 teaspoon hot pepper sauce

In a large bowl, combine eggs, horseradish, bread crumbs, green onions, salt and pepper. Crumble meat over mixture; mix well. Shape into 1-1/2-inch balls. Place in a greased 15X10-inch baking pan. Bake, uncovered, at 350° for 35 to 40 minutes or until no longer pink.

In a large saucepan, combine sauce ingredients. Bring to a boil, stirring often. Reduce heat; simmer, uncovered, for 10 minutes. Add meatballs; stir gently to coat. Yield: 3 dozen

MEAT LOAF

Josephine Collins

- 2 lbs. lean ground beef or ground round
- 2 eggs
- 1 teaspoon Accent™
- 1-1/2 cups bread crumbs
- 1/2 cup warm water
- 3/4 cup catsup
- 1 pkg. Lipton™ onion soup mix

Mix ingredients thoroughly and put into loaf pan. Cover with 2 strips of bacon if desired. Pour one 8-oz. can of tomato sauce over the top. Bake at 350° for 1 hour. Serves 6.

MEAT LOAF WITH MUSHROOM STUFFING

Danne Smith

- 2 cans (3-oz each) B in B™ sliced mushrooms, reserve broth
- 1/2 cup minced onion
- 1/4 cup butter
- 4 cups fresh bread crumbs
- 1/4 teaspoon ground thyme
- 2-1/2 pounds ground chuck
- 2 eggs, slightly beaten
- 1-1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/3 cup ketchup
- 1/4 cup minced parsley

Drain mushrooms, reserving 1/3 of the broth. Saute mushrooms and onion in butter until onion is transparent. Combine with fresh, soft bread crumbs, thyme, and parsley. Lightly mix together meat, eggs, salt, pepper, ketchup, and reserved mushroom broth. Pack half of meat mixture into loaf pan. Pack stuffing on top, then remainder of meat mixture. Bake at 375° for 1 hour and 15 minutes. Let stand for 15 minutes. Drain juices and turn out onto serving plate. Makes 8 servings.

PORKY PINE BALLS

Ruby Taylor

- 1 lb. lean ground beef
- 1/4 cup uncooked rice
- 1 onion, chopped
- 1 teaspoon salt
- 1 can tomato soup

Mix 1/2 of the tomato soup with ground beef, rice, onion, and salt. Form into balls and place in a baking dish. Add a little water to the remaining tomato soup and pour over the meat balls. Cover dish with foil and bake for 1 hour at 350°.

QUICK MEXICAN PIZZA

Janie Moss

- 2 cups (8 oz) shredded Colby/Monterey Jack cheese
- 1/2 pound ground beef
- 4 flour tortillas (10-inch)
- 1 cup salsa
- 1-1/2 teaspoon chili powder
- 1/2 teaspoon cumin
- Green, red, and yellow peppers, onions, mushrooms, etc.

Brown beef. Stir in seasonings. Spread 1/4 cup salsa and 1/2 cup meat mixture on each tortilla. Top each with 1/2 cup cheese and desired toppings. Bake in preheated oven at 400° for 8 to 10 minutes.

QUICK SKILLET STROGANOFF

Chassie Pell

- 1 lb. ground beef
- 1 medium onion, chopped
- 1 can cream of mushroom soup
- Parsley, paprika, and pepper to taste
- 1 8-oz. container of plain yogurt
- 2 cups uncooked noodles

In a skillet, brown ground beef and onions until the onions are tender and the beef is thoroughly browned. Stir in the cream of mushroom soup (don't dilute) and the yogurt. Add parsley, paprika, and pepper. Simmer while cooking the noodles 7 to 10 minutes or according to the package directions. Drain noodles and ladle the sauce over them. Serve immediately. Serves 4. (May also be served over potatoes, rice, grits, or bread.)

SHORT-CUT SHEPHERD'S PIE

Elizabeth Smith

- 1 10-oz. package frozen mixed vegetables
- 1 cup evaporated milk
- 1 tablespoon minced onion
- 1 12-oz. can roast beef, cubed
- 2 tablespoons butter
- 2 tablespoons flour
- 4 servings mashed potatoes
- 4 slices cheese, cut in triangles

Cook vegetables and minced onion together. Do not drain. Stir in butter; blend in flour and milk; add beef cubes. Heat to boiling point. Turn into 4 individual casserole dishes. Pile mashed potatoes over meat mixture. Top each with cheese. Broil 4 inches from heat for 3 or 4 minutes. Yield: 4 servings.

SPAGHETTI SAUCE

Betty Crim

- 1/3 cup chopped onion
- 3/4 teaspoon salt
- 1/2 clove garlic, mashed
- 1 1/2 tablespoon salad or olive oil
- 1 can (1 lb.) tomatoes
- 1 can (6-oz.) tomato paste
- 1/2 cup water
- 1 1/2 teaspoon sugar
- 1/2 to 3/4 teaspoon oregano leaves
- 1/4 teaspoon pepper
- 1/2 bay leaf

In heavy pan cook onion and garlic in oil until crisp-tender but not brown. Put tomatoes through blender or cut with edge of spoon. Add tomatoes and remaining ingredients to onion and garlic. Simmer uncovered, stirring occasionally, for 1 hour. Remove bay leaf. Makes about 3 cups or 2 to 4 servings.

Meat Sauce Option: brown 1/2 pound ground beef along with onion and garlic. Then proceed with the remaining ingredients and directions. Makes about 3 3/4 cups.

STUFFED BEEF TENDERLOIN

Marie Jessup

- 1 cup olive or vegetable oil
- 2 tablespoons Worcestershire sauce
- 1 teaspoon each dried oregano, basil, and thyme
- 1 teaspoon garlic salt
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 whole beef tenderloin (3 - 4 pounds), trimmed

Stuffing:

- | | |
|--|--------------------------------|
| 2 cups sliced fresh mushrooms | 3/4 cup egg substitute |
| 1/2 cup sliced green onions | 1/4 cup grated Parmesan cheese |
| 1 can (8 oz) water chestnuts,
drained and chopped | 1/2 teaspoon dried oregano |
| 1/2 cup butter or margarine | 1/2 teaspoon dried rosemary |
| 2 cups seasoned bread crumbs | 1 teaspoon fennel seed |
| | 1/2 teaspoon pepper |

In a large resealable bag, combine the oil, Worcestershire sauce and seasonings. Make a lengthwise slit about three-fourths of the way through the tenderloin. Place in bag; seal and turn to coat. Refrigerate for 4 hours or overnight.

In a skillet, saute mushrooms, onions and water chestnuts in butter until onion is tender. Remove from the heat. Add the remaining stuffing ingredients; mix well. Drain and discard marinade. Open tenderloin; spoon stuffing on one side. Close and tie with kitchen string. Place in a greased shallow roasting pan. Bake, uncovered, at 350° for about 1 and 1/2 hours or until meat reaches desired doneness (for rare, a meat thermometer should read 140°; medium, 160°; well-done, 170°). Let stand for 10 to 15 minutes before removing string and slicing. Yields 12 servings.

TEXAS CHILI

Janie Moss

- 3 pounds ground round
- 1 large onion, chopped
- 2 cloves garlic, minced
- 6 tablespoons chili powder
- 1 teaspoon cumin seeds
- 1 can (6 oz) tomato paste
- 1 can (46-oz) V-8™ juice
- 1 can ranch-style beans
- 4 beef bouillon cubes
- Pepper to taste

Saute beef and chopped onion. Add garlic, chili powder, and cumin seeds. Saute a few minutes longer. Do not burn! Add tomato paste and mix well. Add V-8™ juice, beans and bouillon cubes. Simmer several hours, stirring occasionally. Heat should be low but mixture should bubble now and then. Serve with grated cheese and chopped onion if desired.

WENDY'S CHILI

Mary King

- 1 pounds ground beef
- 1 12-oz can tomato paste
- 2 29-oz cans tomato sauce
- 1 29-oz can kidney beans
- 1 29-oz can pinto beans
- 1 cup diced onions
- 1/2 cup diced celery
- 3 medium tomatoes, chopped
- 2 teaspoons cumin powder
- 3 tablespoons chili powder
- 1-1/2 teaspoon black pepper
- 2 teaspoons salt
- 2 cups water

Simmer in crock pot 2 hours on low heat, stirring every 15 minutes.

BAKED HAM HOAGIES

Marie Jessup

- 1 boneless fully cooked ham (4 - 6 pounds)
- 1/2 cup water
- 1 can (12 oz) regular cola
- 2 tablespoons brown sugar
- 15 - 20 hoagie buns, split
- Lettuce leaves, tomatoes, sliced Colby-Monterey Jack cheese

Place ham in a roasting pan. Score the surface with shallow diagonal cuts, making diamond shapes. Add water to the pan. Cover and bake at 325° for 1 and 1/4 hours. Pour cola over ham; sprinkle with brown sugar. Bake uncovered, 30 to 45 minutes longer or until a meat thermometer reads 140° and ham is heated through. Let stand for 10 minutes before slicing. Serve on buns with lettuce, tomatoes, and cheese. Yields 15 - 20 servings.

BARBECUED PORK CHOPS

Chassie Pell

- 1 can tomatoes
- 1 can tomato juice
- 1 6-oz bottle barbecue sauce
- Pork chops
- 1 cup chopped celery
- 1 cup chopped sweet pepper
- 1 small chopped onion

Brown chops lightly. Add above ingredients. Bring to a boil and simmer for 45 minutes.

HAM & CHEESE BISCUITS

Peggy Jessup

- 1 stick margarine, melted
- 1 teaspoon poppy seeds
- 1 teaspoon minced onion flakes
- 1 teaspoon mustard (flakes or powder)

Heat and pour over the following:

Split 2 packages small rolls (Merita) and place a layer of ham and a layer of cheese between them. Bake at 325° for 15 minutes.

BAKED PARMESAN FISH

Marie Jessup

- 1/3 cup grated Parmesan cheese
- 2 tablespoons all-purpose flour
- 1/2 teaspoon paprika
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 egg
- 2 tablespoons milk
- 4 orange roughy or catfish fillets

In a shallow bowl, combine the Parmesan cheese, flour, paprika, salt and pepper. In another bowl, beat egg and milk. Dip fish fillets into egg mixture, then coat with the Parmesan mixture. Arrange in a greased 9X13-inch baking dish. Bake uncovered, at 350° for 25 to 30 minutes or until fish flakes easily with a fork.

CHEDDAR SALMON QUICHE

Marie Jessup

- 1 cup all-purpose flour
- 3 tablespoons shortening
- 1/4 teaspoon salt
- 1/4 cup milk
- 3 tablespoons cold butter or margarine

Filling:

- 1 can (14-3/4 oz) salmon, drained, bones and skin removed
- 1 cup (4 oz) shredded cheddar cheese
- 1/4 cup chopped green pepper
- 1/4 cup chopped onion
- 1 tablespoon all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 3 eggs, beaten
- 1-1/4 cups milk

In a bowl, combine the flour and salt; cut in butter and shortening until crumbly. Stir in milk. On a floured surface, roll dough into a 10-inch circle. Transfer to an ungreased 9-inch pie plate or quiche dish. Trim and flute edges. Bake at 350° for 10 minutes.

In a bowl, combine salmon, cheese, green pepper, onion, flour, salt and pepper. Spoon into crust. Combine the eggs and milk; pour over salmon mixture. Bake at 350° for 50 to 55 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

CHEESY CRAB ENCHILADAS

Marie Jessup

- 2 packages (8 oz each) cream cheese, softened
- 1 envelope ranch salad dressing mix
- 3 tablespoons plus 1/4 cup milk, divided
- 1 small red onion, diced
- 2 garlic cloves, minced
- 2 tablespoons butter or margarine
- 1 pound fresh, frozen, or canned crabmeat, flaked and cartilage removed
- 2 cans (2-1/4 oz each) sliced ripe olives, drained
- 1 can (4 oz) chopped green chilies
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 2 cups (8 oz) shredded Monterey Jack cheese, divided
- 8 flour tortillas (8-inch)
- 1/2 cup shredded Colby cheese
- Chopped green onions and tomatoes, shredded lettuce, and sliced ripe olives, optional

In a mixing bowl, combine cream cheese, dressing mix and 3 tablespoons milk until smooth. Set aside 3/4 cup to topping. In a skillet, saute onion and garlic in butter until tender. Stir in crab, olives, chilies, pepper and salt. Fold crab mixture and 1-1/2 cup Monterey Jack cheese into remaining cream cheese mixture. Spoon about 2/3 cup down the center of each tortilla. Roll up and place seam side down in a greased 9X13-inch baking dish. Combine the remaining milk and reserved cream cheese mixture until blended; pour over tortillas. Sprinkle with Colby and remaining Monterey Jack. Cover and bake at 350° for 25 minutes. Uncover; bake 5 to 10 minutes longer or until heated through. Serve with green onions, tomatoes, lettuce and olives if desired.

COCONUT FRIED SHRIMP

Marie Jessup

1-1/4 cups all-purpose flour
1 pound uncooked large shrimp, peeled and deveined
1-1/4 cups cornstarch
6-1/2 teaspoons baking powder
2-1/2 cups flaked coconut
1/2 teaspoon salt
Additional oil for deep-fat frying
1/4 teaspoon Cajun seasoning
1-1/2 cups cold water
1/2 teaspoon vegetable oil
1 cup orange marmalade
1/4 cup honey

In a bowl, combine the flour, cornstarch, baking powder, salt, and Cajun seasoning. Stir in water and oil until smooth. Dip shrimp in batter, then coat with coconut. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry shrimp, a few at a time, for 3 minutes or until golden brown. Drain on paper towels.

In a saucepan, heat marmalade and honey; stir until blended. Serve as a dipping sauce for the shrimp. Yields 4 servings.

FISHERMAN'S CRISPY COATING

Marie Jessup

1 egg
1 cup milk
1 cup crisp rice cereal, crushed
1/4 all-purpose flour
1/4 cup cornmeal
1-1/2 teaspoons lemon-pepper seasoning
1/4 teaspoon seasoned salt
1/8 teaspoon onion salt
1/8 teaspoon garlic salt
4 walleye or other whitefish fillets
Oil for frying

In a shallow bowl, whisk together the egg and milk. In a large resealable plastic bag, combine the cereal, flour, cornmeal and seasonings. Dip the fish fillets into egg mixture, then coat with cereal mixture. In a large skillet, heat 1/4 inch of oil over medium-high heat. Fry the fillets for 5 to 7 minutes on each side or until fish flakes easily with a fork.

GARLIC SHRIMP STIR-FRY

Marie Jessup

4 garlic cloves, minced
2 tablespoons butter
1 pound uncooked medium shrimp, peeled and deveined
6 ounces fresh snow peas
1/2 cup julienned red pepper
1/2 cup julienned yellow pepper
3 tablespoons minced fresh basil or 1 tablespoon dried basil
3 tablespoons minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup chicken broth
Hot cooked rice

In a large skillet, saute garlic in butter until tender. Add the shrimp, peas, peppers, basil, parsley, salt and pepper. Stir-fry for 5 minutes or until shrimp turn pink and vegetables are crisp-tender. Add broth. Cook 1 minute longer or until heated through. Serve over rice.

GRILLED SALMON STEAKS

Marie Jessup

2 tablespoons white wine vinegar or cider vinegar
2 tablespoons sugar
1 tablespoon dill weed
3/4 teaspoon salt
1/8 to 1/4 teaspoon pepper, optional
4 salmon steaks (1-inch thick)
Mustard Dill Sauce:
3 tablespoons mayonnaise 1 tablespoon sugar
3 tablespoons Dijon mustard 4 teaspoons white wine vinegar
3 tablespoons dill weed or cider vinegar
1/4 teaspoon pepper, optional

In a large resealable plastic bag, combine the first 5 ingredients. Add salmon; seal bag and turn to coat. Refrigerate for 1 hour, turning occasionally. In a small bowl, combine the sauce ingredients; cover and refrigerate. Drain salmon, discarding marinade. Grill salmon, covered, over medium hot heat for 5 minutes. Turn; grill 7 to 9 minutes longer or until fish flakes easily with a fork. Serve with mustard dill sauce.

OYSTER FRITTERS

Betty Crim

- 1 qt. oysters
- 1 cup milk
- 2 eggs
- 2 cups plain flour
- 1-1/2 teaspoons baking powder
- salt and pepper to taste

Make a batter of flour, baking soda, salt, milk, and eggs. Add oysters. Deep fry in cooking oil at 350°. Each fritter will contain about 3 oysters.

POACHED PERCH WITH BROCCOLI

Marie Jessup

- 1 pound fresh broccoli, cut into spears
- 3/4 cup water
- 1 small onion, sliced
- 1 bay leaf
- 1 teaspoon salt
- 1/2 teaspoon dried tarragon
- 2 pounds perch fillets

Garlic Sauce:

- 1 cup mayonnaise
- 1 tablespoon lemon juice
- 1 garlic clove, minced
- 1/2 teaspoon ground mustard
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Place broccoli in a steamer basket. Place in a saucepan over 1 inch of water; bring to a boil. Cover and steam until crisp-tender; set aside and keep warm.

In a large skillet, combine the water, onion, bay leaf, salt and tarragon; bring to a boil. Reduce heat; add perch fillets in batches. Cover and cook until fish is firm and flakes easily with a fork. Remove fish and onions with a slotted spoon; keep warm. Discard bay leaf.

In a bowl, combine the sauce ingredients. Stir in 2 to 4 tablespoons cooking liquid until sauce reaches desired consistency. Arrange broccoli on a serving platter; top with fish, onions and garlic sauce.

BAKED FRENCH TOAST CASSEROLE

Leticia Wampler

- 1 loaf French bread
- 3 large eggs
- 2 cups half and half
- 1 cup milk
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg
- Praline topping (recipe follows)

CASSEROLES

Slice French bread into 20 slices of 1-inch each. Arrange slices in a buttered 9x13-inch flat baking dish in two rows, overlapping.

Combine eggs, half and half, milk, sugar, vanilla, cinnamon, nutmeg, and whisk until blended but not bubbly. Pour mixture over the bread slices and cover evenly. Spoon some of the mixture between. Put foil over and refrigerate overnight.

The next morning preheat the oven to 350°.

Praline topping:

- 2 sticks margarine
- 1 cup packed light brown sugar
- 1 cup chopped pecans
- 2 tablespoons light corn syrup, optional
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Combine all ingredients and blend well.

Spread praline topping evenly over the bread and bake for 40 minutes until puffed. Serve with syrup.

BEEF CASSEROLE

Ruby Taylor

- 1 lb. lean ground round
- 1 onion, finely chopped
- 1 can garden peas, drained
- 1 cup cooked macaroni, drained
- 1 can tomato soup
- 1/2 cup can of water
- 2 tablespoons Mazola™ oil
- 1 teaspoon salt (or to taste)

Brown meat and onion in Mazola™ oil. Add salt. Add peas, tomato soup, water, and macaroni together. Mix with oil and pour into a large baking dish. Cover with foil. Bake for 30 minutes in 350° oven.

BEEF AND CABBAGE CASSEROLE

Sue Hiatt

- 1 pound ground beef
- 1 green pepper, diced
- 1 large cabbage head, shredded
- 2 onions, sliced
- 2 cans tomato soup, undiluted

Cook beef, green pepper, and onions. Salt and pepper to taste.

Layer part of cabbage in dish. Add some meat mixture on top. Repeat layers of cabbage and meat. Add soup on top. Sprinkle cheese on top of soup. Cover and bake at 350° for 45 minutes.

BREAKFAST CASSEROLE

Sara Vaughn

- 4 slices bread, torn in pieces
- 1 lb. sausage
- 1 cup cheddar cheese, shredded
- 6 eggs
- 2 cups milk
- 1 teaspoon dry mustard
- 1 teaspoon salt
- pepper to taste

Brown sausage and pour off fat. Place bread crumbs in greased 9x12-inch casserole dish. Crumble sausage over bread. Sprinkle cheese over sausage. Beat eggs with milk, dry mustard, salt, and pepper. Pour over sausage. Bake at 350° for 35 to 40 minutes. Can be prepared ahead of time and refrigerated until ready to bake. Serves 6 to 8.

CHICKEN-ALMOND CASSEROLE

Raynor P. Wilson

- 2 chickens, cooked and deboned
- 1 can cream of chicken soup
- 1 cup chopped celery
- 2 tablespoons chopped onion
- 2 tablespoons green bell pepper
- 1 teaspoon salt
- Pepper to taste
- 1 cup mayonnaise
- 1/2 cup slivered almonds
- 1/2 cup cheese, grated
- 1 cup crushed potato chips

Mix first eight ingredients and pour into a 10x14-inch casserole dish. Sprinkle almonds and cheese on top in that order. Bake at 350° for 30 minutes. Sprinkle potato chips on top. Bake 10 more minutes.

CHICKEN CASSEROLE

Peggy Jessup

- 1 chicken (stew until tender and remove bones)
- 1 can evaporated milk
- 1 can cream of mushroom soup
- 1 box stuffing mix
- 1 can cream of chicken soup
- 1 stick margarine, melted

Place chicken into baking dish. Mix milk and soups and pour over chicken. Pour stuffing over this. Pour margarine over stuffing. Bake at 350° until browned and bubbling.

CHICKEN CASSEROLE

Ruby Taylor

- 1 whole chicken
- 1-1/2 cups chicken broth, divided
- 1-1/2 cups quick-cooking rice
- 1 stick margarine, melted
- 1-1/2 cups quick-cooking rice
- 1 can cream of celery soup
- 1 can golden mushroom soup
- 1 cup evaporated milk
- 1 pkg. herb dressing mix

Stew chicken until tender. Cool and remove meat from bones. Put uncooked rice in a 9" x 13" baking dish. Pour 1 cup chicken broth over it and place boned chicken on rice. Mix soups and milk and pour over chicken. Mix herb dressing with margarine and 1/2 cup chicken broth and spoon over chicken. Bake in 350° oven for 30 minutes.

CHICKEN CASSEROLE

Chassie Pell

- 1 chicken, cooked
- 1 can cream of chicken soup
- 1 pkg. Pepperidge Farm™ cornmeal dressing mix
- Enough broth to mix dressing to right texture
- 1 cup chicken broth
- 3/4 stick melted margarine

Cook chicken and debone. Place in long Pyrex™ baking dish; do not salt. In a saucepan, mix can of cream of chicken soup and 1 cup of broth and heat; pour over chicken. Combine dressing mix and melted margarine and enough broth to mix and make the right texture. Spread over mixture and bake at 350° for 30 minutes. Add sage and pepper to dressing mix if desired.

HAMBURGER CASSEROLE

Ina Neal Cook

1 lb. hamburger, browned and fat drained off
1 can green peas, partially drained
1 cup tomato juice or canned tomatoes
1 medium onion, chopped
1/2 cup partially-cooked rice
Salt to taste

Mix ingredients and pour into baking dish. Bake at 300° for 30 or 40 minutes.

HAMBURGER CASSEROLE

Judy Johnson

1 lb. hamburger
1/2 of a medium sweet pepper, chopped
1 small onion, chopped
1 can cream of mushroom soup
1 pint canned tomatoes
1 teaspoon salt
1 teaspoon black pepper
6 oz. egg noodles
1 cup shredded cheddar cheese

Brown hamburger in a skillet and pour off fat. Mix in onion, green pepper, black pepper, soup, and tomatoes. Cook until green peppers are tender. In another skillet, cook the egg noodles according to package directions. Rinse noodles with cold water, drain off water and combine noodles with hamburger mixture. Pour into casserole dish. Top with shredded cheese. Bake at 350° for 30 minutes.

HUNGRY JACK CASSEROLE

Mary Nunn

1 lb. ground beef
1 teaspoon salt
1 16-oz. can pork & beans
3/4 cup barbecue sauce
2 tablespoons brown sugar
1 onion, chopped
1 can (10) Hungry Jack™ biscuits
1 cup shredded cheese

Preheat oven to 375°. Brown beef and onions. Drain off fat and discard. Stir in salt, beans, barbecue sauce, and brown sugar. Heat until bubbly. Pour into a 2-qt. baking dish. Cut biscuits in half. Place cut side down around baking dish. Sprinkle top with cheese. Bake for 30 minutes until golden brown.

LASAGNA

Ersie P. McIntyre

1-1/2 lbs. ground beef
32 oz. spaghetti sauce (I like Prego™ best)
8 oz. lasagna noodles (cooked according to package directions)
16 oz. cottage cheese
12 oz. mozzarella cheese, shredded
1/2 cup Parmesan cheese, grated

Brown hamburger and drain off fat. Add spaghetti sauce to meat. Cover and simmer for 15 minutes. When noodles and sauce are cooked, put a layer of meat sauce (1/2 of it) in bottom of 13x9-inch dish. Add a layer of noodles (1/2 of noodles). Place a layer of cottage cheese on top of noodles (1/2 of it). Sprinkle on 1/2 of mozzarella cheese, then 1/2 of Parmesan. Repeat layers. Bake uncovered at 350° for 45 to 50 minutes. Let stand 10 minutes before serving. (Freezes beautifully; don't bake before freezing. This recipe can be divided into two 8x8-inch dishes. Use one and freeze one for future use.)

LASAGNA

Danne Smith

1/2 lb. ground beef
1/4 lb. Italian sausage
1/3 cup chopped onion
2 cloves garlic, crushed
1 tablespoon chopped parsley
2 teaspoons oregano
1/2 teaspoon basil
Ground pepper and salt to taste
3 8-oz. cans tomato sauce
1 12-oz. pkg. lasagna noodles
1-1/2 cup ricotta cheese
2/3 cup shredded Mozzarella cheese
1/2 cup grated Parmesan cheese

Cook noodles and drain. Brown meat, onion, garlic, herbs, and seasonings. Add tomato sauce and simmer 10 minutes. Spoon small amount of meat sauce to cover bottom of oblong baking dish. Layer half of the noodles. Top with half of the cheeses and half of the meat sauce. Repeat layers. Bake at 350° for 30 minutes. Serves 8.

MEXICAN CHICKEN CASSEROLE

Janie Moss

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|-----------------------------|--------------------------------|
| 3 tablespoons vegetable oil | 3 cups cooked chicken, cut up |
| 3 cups mushrooms | 3 cups cooked rice |
| 24 ounces salsa | 3/4 pint sour cream |
| 4 ounces green chilies | 3 cups shredded cheddar cheese |

Stew and cut up chicken; set aside. Cook rice; set aside. Heat oil. Add mushrooms, chilies, and salsa. Remove 1 cup of mixture. Put remaining mixture in 9x13-inch dish. Add chicken.

In separate bowl or rice pot, combine rice, sour cream and the cup of salsa. Pour this over chicken. Cover with foil and bake at 350° about 30 minutes. Sprinkle with cheese and heat until melted.

PINTO BEAN CASSEROLE

Sue Hiatt

- | | |
|---------------------------|----------------------|
| 1 pound hamburger | 2 cans pinto beans |
| 1 large onion, chopped | 1 large can tomatoes |
| 1/2 green pepper, chopped | (or sauce) |
| 1 teaspoon chili powder | 2 packages Jiffy™ |
| | cornbread mix |

Brown hamburger, onion, and green pepper. Drain. Add remaining ingredients to hamburger mixture. Pour into large casserole dish. Mix cornbread mix as directed and pour on top of bean mixture. Bake at 400° for 40 minutes.

PIZZA CASSEROLE

Mary Nunn

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|-------------------------|---------------------------------|
| 1 lb. ground beef | 1/2 green pepper, chopped |
| 8 oz. sliced pepperoni | 1 lg. can spaghetti sauce |
| 2 8-oz. cans mushrooms | 1 16-oz. pkg. mozzarella cheese |
| 1 medium onion, chopped | 1 10-oz. pkg. egg noodles |

Brown beef, onion, and pepper. Add pepperoni, mushrooms, onion, pepper, and spaghetti sauce. Cook noodles by package directions, drain, and add to sauce mixture. Mix well and pour into 4-1/2 quart baking dish. Top with cheese and bake uncovered at 350° until bubbly (20 to 30 minutes).

POT LUCK CASSEROLE

Mary Nunn

- | | |
|------------------------------|----------------------------------|
| 2 lbs. ground beef | 1 can cream of mushroom soup |
| 1 small chopped onion | 8 ounces cream cheese |
| 1 small chopped green pepper | 1 can (10) Hungry Jack™ biscuits |
| 1 teaspoon salt | 1/2 teaspoon black pepper |
| 1/2 cup melted margarine | |

Melt 1/4 cup margarine in a heavy skillet. Add meat, onions, and green pepper. Cook until beef is done. Add soup, cream cheese, salt, and black pepper. Mix well. Pour into large casserole dish. Melt 1/4 cup margarine. Divide biscuits into thirds and dip into margarine. Arrange biscuits on top of casserole. Pour remaining margarine over biscuits. Bake at 350° until biscuits are brown.

SPAGHETTI CASSEROLE

Mary Nunn

- | | |
|-------------------------------|--------------------------|
| 1 lb. ground beef | 1 small can tomato sauce |
| 1/2 cup onions, chopped | 1 small can tomato paste |
| 1/2 cup green pepper, chopped | 1/2 cup shredded cheese |
| 1 can tomato soup | 1/2 lb. spaghetti |
| 1 can cream of mushroom soup | 2 tablespoons oil |
| 1 soup-can-full of water | |

Brown beef, onions, and peppers in oil. Add remaining ingredients (except spaghetti) and heat well. Cook spaghetti by package directions, drain, and add to sauce. Put into a 4-1/2 quart casserole dish, top with more cheese, and bake at 350° for 30 minutes.

SPAGHETTI CASSEROLE

Goldie Jessup

Combine in slow cooker and, if desired, cook all day:

- 2 to 2-1/2 lbs hamburger, browned and fat drained off
- 1 to 2 large chopped onions
- 1 teaspoon salt
- 3 tablespoons chili powder
- 1/2 teaspoon black pepper
- 4 teaspoons oregano
- 1/4 teaspoon garlic powder
- 2 cups catsup
- 1 small jar chunky garden-style spaghetti sauce

Cook 1 lb. spaghetti according to package directions.

Using 1 enormous or 2 large (11x7-inch) casserole dishes, place cooked spaghetti in bottom. Spoon sauce over spaghetti. Pour 46-oz. can of tomato juice over sauce. Sprinkle 1/2 lb. extra sharp cheddar cheese and 1/2 lb. mozzarella cheese over juice. Bake at 400° until bubbly hot.

VEGETABLES

ASPARAGUS CASSEROLE

Janice Lawson

- 2 cans asparagus spears
- 1 can cream of mushroom soup
- 1 cup grated cheddar cheese
- 1/2 cup cracker crumbs

Layer all ingredients in above order; bake 30 minutes at 350°.

AN GRATIN POTATOES

Janice Lawson

- 2 lbs. Irish potatoes (about 6 medium)
- 1 medium onion, chopped (about 1/2 cup)
- 1/4 cup margarine or butter
- 2 cups milk
- 2 cups sharp cheddar cheese, shredded
- 1 tbls flour
- 1/4 cup fine dry bread crumbs
- 1/4 teaspoon black pepper
- 1 teaspoon salt
- Paprika

Peel, slice, and boil potatoes; drain. In a 2-quart saucepan, sauté onion in margarine until onion is tender. Stir in flour, salt, and paprika. Cook over low heat, stirring constantly until mixture is bubbly. Remove from heat, stir in milk and 1-1/2 cups of the cheese. Boil for 10 minutes, stirring constantly. Place potatoes in casserole. Pour cheese sauce over potatoes. Bake in 325° oven for 1 hour. With 15 to 20 minutes remaining, sprinkle remaining 1/2 cup of cheese and bread crumbs over potatoes. Sprinkle with paprika. Cook for remainder of baking time until bubbly.

ASPARAGUS CASSEROLE

Janice Lawson

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- 1 can cream of mushroom soup
- 1 cup grated cheddar cheese
- 1/2 cup cracker crumbs

Layer all ingredients in above order; bake 30 minutes at 350°.

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Janice Lawson

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- 1 medium onion, chopped (about 1/2 cup)
- 1/4 cup margarine or butter
- 2 cups milk
- 2 cups sharp cheddar cheese, shredded
- 1 tablespoon flour
- 1/4 cup fine, dry bread crumbs
- 1/4 teaspoon black pepper
- 1 teaspoon salt
- Paprika

Peel, slice, and boil potatoes; drain. In a 2-quart saucepan, saute onion in margarine until onion is tender. Stir in flour, salt, and pepper. Cook over low heat, stirring constantly until mixture is bubbly. Remove from heat, stir in milk and 1-1/2 cups of the cheese. Boil for one minute, stirring constantly. Place potatoes in ungreased 1-1/2 quart casserole dish. Pour cheese sauce over potatoes and bake (covered) in 325° oven for 1 hour and 20 minutes or bake at 375° for 1 hour. With 15 to 20 minutes baking time remaining, uncover dish and sprinkle remaining cheese mixed with bread crumbs over potatoes. Sprinkle with paprika. Cook uncovered for remainder of baking time (until top is brown and bubbly).

In another bowl:
 3 tablespoons sugar
 1/2 cup oil
 Spicy seasoning package from Eaten Noodles above
 Mix well. Pour over noodles and broccoli mixture just as you are ready to serve. Toss well to coat ingredients.

BAKED BEANS

Johnny Brown
(brother of Janie Parker)

- 2 quarts pork and beans
- 1/2 bottle regular Kraft™ barbecue sauce
- 5 tablespoons brown sugar
- 3 tablespoons lemon juice
- 1 tablespoon Texas Pete™ hot sauce
- 5 tablespoons Worcestershire sauce
- 1 tablespoon mustard (regular)
- 1/4 stick butter
- Onions and pepper

Put beans in bowl. In another pot, add the next 7 ingredients and heat. Stir in onions and pepper. If sauce is too thick, add ketchup. Makes a crockpot full.

BARBECUE SLAW

Kay Pell
Sherri Hutchens
(daughter of Marie Jessup)

- 2 cups cabbage, chopped
- 1/4 teaspoon ground black pepper
- 1 tablespoon catsup
- 1 teaspoon salt
- 1/4 cup brown sugar
- 1/4 cup vinegar

Mix ingredients together and serve.

BRINGING HOME BABY CARROTS

Marie Jessup

- 1 package (16 oz) fresh baby carrots
- 3/4 cup water
- 1 cup apple juice
- 1/3 cup honey

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; cover and simmer for 10 to 14 minutes or until carrots are tender. Serve with a slotted spoon.

BROCCOLI CASSEROLE

Mary Nunn

- 2 pkgs. frozen broccoli
- 1/2 lb. Velveeta™ cheese
- 1 can cream of chicken soup
- 1/2 pkg. Pepperidge Farm™ stuffing mix
- 1 small onion, chopped
- 1/2 stick margarine, melted

Boil broccoli by package directions; drain. Add soup, onion, and cheese. Mix well and pour into baking dish. Top with dressing and margarine. Bake at 325° for 20 to 25 minutes.

BROCCOLI CASSEROLE

Janie Parker

- 1 pkg. chopped frozen broccoli (cooked by package directions and drained)
- 1 egg, well beaten
- 1/2 cup shredded cheddar cheese
- 1/2 can mushroom soup
- 1/2 cup mayonnaise
- 1 small onion, chopped
- Salt & pepper to taste

Combine ingredients and pour into casserole dish. Top with cracker crumbs or Pepperidge Farm™ dressing mix. Bake at 350° for 15 minutes or until bubbly.

BROCCOLI COLESLAW

Janie Moss

- 1 package broccoli-slaw mixture
- Approximately 3 green onions

In frying pan:
1 tablespoon butter
1 package Spicy Chicken Ramen Noodles (Cajun or hot spicy); save seasoning package for later
1/2 cup sliced almonds
1/2 cup sunflower seeds
Mix and saute until noodles turn medium brown (break up noodles). Cool mixture.

In another bowl:
3 tablespoons sugar
1/2 cup oil
1/2 teaspoon pepper
3 tablespoons vinegar
Spicy seasoning package from Ramen Noodles above
Mix well. Pour over noodles and broccoli mixture just as you are ready to serve. Toss all to coat ingredients.

BROCCOLI SLAW

Goldie Jessup

- 1 head of cauliflower 1/3 cup sugar
- 1 head of broccoli 1/3 cup vinegar
- 1 medium onion dash of salt
- 2/3 cup mayonnaise

Chop cauliflower, broccoli, and onion. Add remaining ingredients and mix well.

CHEESIE POTATOES

Susan Brannock

- 6 to 8 medium potatoes, peeled and sliced
- 1 small onion, chopped
- Salt, pepper, and butter to taste
- Shredded cheese

Place potatoes, onion, salt, pepper, and butter in a casserole dish. Microwave on high 8 to 10 minutes or until tender. Stir at about 4 minutes. Remove from microwave oven and place cheese on top of potatoes. Microwave until cheese melts.

CRACKER BARREL HASH BROWN CASSEROLE

Mary Nunn

- 1-1/4 to 2 pounds frozen hash browns
- 1/2 cup melted margarine
- 1 can cream of chicken soup
- 1/2 cup chopped onion
- 2 cups shredded cheddar cheese
- 1 teaspoon salt
- 1/4 teaspoon pepper

Preheat oven to 350°. Spray 9x13-inch pan with Pam™. Level above ingredients in pan and cover with foil. Bake 35 minutes, remove foil and broil 10 more minutes to brown top.

CROCK POT BEANS

Annie Moorefield

- 1 lb. ground beef 1 can lima or butter beans
- 1 cup chopped onions 1 cup tomato catsup
- 1 15-oz. can kidney beans 1/4 cup brown sugar
- 2 15-oz. cans pork & beans 3 tablespoons white vinegar

Brown beef and onion and drain off fat. Drain beans. Mix all ingredients and pour into crock pot. Cover and cook on low heat 4 to 6 hours.

DILL POTATO SALAD

Judy Johnson

- 2 quarts of diced potatoes 1 10-oz. jar dill cubes, drained
- 2 teaspoons salt 1/2 cup mustard
- 1/2 stick of margarine 1-1/2 cups mayonnaise
- 4 boiled eggs, chopped 1 medium onion, chopped

Boil potatoes and salt until the potatoes are tender, being careful not to overcook. Drain off water, and pour the potatoes into a large mixing bowl. Add margarine and allow potatoes to cool. Add all other ingredients and mix well. Place in serving dish and garnish with paprika.

GLAZED SWEET POTATO CASSEROLE

Janie Parker

- 6 medium sweet potatoes (about 3-1/2 lbs.)
- 1/4 cup firmly packed brown sugar
- 1/4 cup honey
- 1 tablespoon cornstarch
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 2 teaspoons grated orange rind
- 2 tablespoons butter or margarine
- 1/2 cup pineapple juice
- 1/4 cup chopped walnuts

Cook potatoes in boiling water to cover for 20 to 25 minutes or until fork-tender. Let cool to touch. Peel and cut into 1/2-inch slices. Arrange slices in a lightly greased 12x8x2-inch baking dish; set aside.

Combine brown sugar and next 7 ingredients in a saucepan. Cook over medium heat, stirring constantly, until mixture

begins to boil; boil 1 minute, stirring constantly, until mixture is thickened and bubbly. Pour over potatoes; sprinkle with nuts. Cover and refrigerate for 8 hours.

Remove from refrigerator; let stand 30 minutes. Uncover and bake at 350° for 30 minutes or until thoroughly heated.

GRATED POTATO CASSEROLE

Denise S. Rector

1 cup milk	1 tablespoon butter, softened
3 eggs	1/2 green pepper, diced
1-1/2 teaspoons salt	1 small onion, quartered
1/8 teaspoon pepper	4 medium new potatoes, cubed
1 cup cheddar cheese, cubed	

Blend all ingredients in blender or food processor in order listed. Pour into greased 1-1/2 quart casserole dish. Bake at 350° for 1 hour.

GREEN BEAN BUNDLES OF JOY

Marie Jessup

6 cups water
1/2 pound fresh green beans, trimmed
4 - 6 bacon strips
3/4 cup Italian salad dressing

In a saucepan, bring water to a boil. Add beans; cover and cook for 3 minutes. Drain and set aside. Cut bacon in half lengthwise; place on a microwave-safe plate. Microwave on high for 2-1/3 to 3 minutes or until edges curl. Place 4 or 5 beans on each bacon strip; wrap bacon around beans and tie in a knot. Place bundles in an 8-inch square baking dish. Drizzle with salad dressing. Bake, uncovered, at 350° for 10 to 15 minutes or until beans are crisp-tender. Broil 4 inches from the heat for 2 to 3 minutes or until bacon is crisp. Yield: 4 - 6 servings.

GREEN BEANS WITH GLAZED ONIONS

Danne Smith

2 16-oz bags frozen pearl onions, thawed	
1/2 cup balsamic vinegar	
2 tablespoons butter	3 lbs fresh green beans, cleaned and trimmed
2 tablespoons vegetable oil	3 tablespoons olive oil
1 teaspoon dried thyme	1 tablespoon Dijon mustard
1 teaspoon black pepper	1-1/2 teaspoons sugar
1 teaspoon salt	

In a medium saucepan, combine onions, 4 tablespoons of the vinegar, butter, vegetable oil, thyme, pepper, and 1/2 teaspoon of the salt. Heat over low heat until butter is melted; stirring to coat onions. Place mixture on a baking sheet; roast in a 400° oven for 35 to 40 minutes, stirring occasionally until onions are browned nicely. Remove from oven and set aside.

Blanch green beans in a large saucepan of boiling water just until tender, about 5 minutes. Drain and rinse with cold water; set aside.

In a small bowl, whisk together the olive oil, mustard, sugar, the remaining 4 tablespoons vinegar, and the remaining 1/2 teaspoon salt.

In a large bowl, toss the dressing together with the onions and green beans. Place the mixture in a large casserole dish and cover. (Recipe can be made ahead to this point and refrigerated for a day. Bring to room temperature before proceeding.) Bake for 20 minutes at 350°.

MACARONI & CHEESE

Josephine Collins

1/2 lb. macaroni	1 teaspoon dry mustard
1 teaspoon butter	3 cups grated cheese, sharp
1 egg, beaten	2 cups milk
1 teaspoon salt	1 tablespoon hot water

Boil macaroni in water until tender. Drain off water. Stir in butter. Cool and add egg. Mix mustard and salt with 1 tablespoon hot water and add to milk. Set aside. Add cheese, leaving enough to sprinkle on top. Pour into buttered casserole dish. Add milk. Sprinkle remainder of cheese on top. Bake at 350° for about 45 minutes or until top is crusty.

MARINATED CARROTS

Stella Vaughn

- 2 pounds carrots, cut into little pieces
- 1/3 cup vegetable oil
- 1/3 cup vinegar
- 1/2 cup sugar
- 1/2 teaspoon black pepper
- 1 medium pod of green pepper, cut fine
- 1/2 teaspoon salt
- 1 can tomato soup
- 1 medium onion, cut fine

Cook carrots on medium heat and let come to a boil. Stir once in a while so it will not stick. Combine tomato soup, salt, pepper, sugar, vinegar, and vegetable oil in sauce pan. Let boil. Drain water from carrots. Pour sauce over. Put onions and green pepper with carrots. Pour sauce over and stir.

PEA SKILLET DINNER

Annie Moorefield

- 1 lb. ground beef
- 1 cup chopped onions
- 2 16-oz. cans black-eyed peas, drained
- 1 16-oz. can whole tomatoes, undrained and coarsely chopped
- 1 green pepper, chopped
- 3/4 teaspoon salt
- 1/2 teaspoon ground black pepper

In an electric skillet, cook ground beef, onions, and green pepper over medium heat until the beef is browned. Drain off fat. Add remaining ingredients. Bring to a boil. Reduce heat and simmer 30 minutes, stirring often.

PINTO BEANS

Judy Johnson

- 1 lb. dried pinto beans
- 2 teaspoons salt
- piece of thick salt pork (2"x4")
- 1 6-oz. can V-8™ juice

Remove broken beans, stones, etc. from dried beans. Rinse beans in cold water. Place beans in a large bowl with enough cold water to cover them 3 inches above beans. Let them soak overnight. Rinse beans again in cold water and place them in pressure cooker. Add salt, salt pork, V-8™ juice, and enough cold water to cover them about 2 inches above the beans. Cook for 40 minutes. (Can be cooked all day in crock pot.)

PORTUGUESE POTATOES

Janie Moss

- 6 - 8 potatoes
- Boil in skins until done; place in casserole dish.

- 1 medium onion, chopped
- Sprinkle over potatoes.

- 1 teaspoon garlic powder
 - 1 teaspoon paprika
 - 2 teaspoons parsley flakes
- Combine and sprinkle over potatoes.

- 3 slices bread, cubed
 - 1 1/2 stick butter, melted
- Combine and pour over casserole.

- 1 pound package Velveeta™ cheese, cubed
- Put over casserole.

Bake at 350° for 15 minutes or until cheese is brown.

POTATO CASSEROLE

Goldie Jessup

- 2 lbs. frozen hash browns, broken up
- 2 cups grated cheddar cheese
- 1 8-oz. carton sour cream
- 2 cans cream of chicken soup
- 1/2 cup chopped onion
- 1/2 teaspoon salt

Topping:

- 1/2 cup melted butter
- 3 cups Corn Flakes™, crushed

Mix ingredients and place in a casserole dish. Add topping. Cover with foil or lid and bake at 350° for 1 hour. Remove cover for the last few minutes of baking time and brown top of casserole.

POTATO SALAD

DeeDee Moss

- Red potatoes - cut up (do not peel); add a little olive oil
- Red onion, diced
- Bacon bits
- Dill weed OR ranch dressing dry mix
- Mayonnaise
- Salt and pepper
- Sour cream
- Sprinkle vinegar
- Parsley sprinkled on top

Rapidly boil water with potatoes. When water reaches rapid boil, cover and remove from heat. Let set for 10 minutes. Drain and add remaining ingredients.

SCALLOPED POTATOES

Tina Hudson

- 8 large potatoes, sliced
- 1 large onion, sliced
- 1 stick butter, cubed
- Salt to taste
- Pepper to taste
- 1/4 cup flour
- Milk

Grease a 9x13-inch casserole dish with butter or spray with Pam™. Layer evenly in the dish half of the first six ingredients. (I use a fork to sprinkle the flour evenly.) Repeat using the remaining half of the ingredients. Gently pour in milk at side of the dish, adding just enough to reach underneath the top layer and being careful not to overflow. Bake at 450° for approximately 45 minutes or until brown on top and flour/milk has thickened. Bake covered until the last 20 minutes.

SQUASH CASSEROLE

Janice Lawson

- 2 cups of squash, cooked and drained
- 2 large onions, finely chopped
- 2 large carrots, grated
- 1 pkg. Pepperidge Farm™ cornmeal dressing mix
- 1/2 stick melted margarine
- 1 can cream of chicken or cream of mushroom soup, undiluted
- 1 cup sour cream
- Salt and pepper to taste

Mix together and place in casserole dish or pan. Bake at 350° for 30 to 40 minutes. Top with grated cheese if desired. Recipe is large enough to divide into two casserole dishes and freeze one for later use.

SQUASH CASSEROLE

Ersie P. McIntyre

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|--------------------------------|-----------------------------|
| 3 pints cooked squash, drained | 1 can cream of chicken soup |
| 2 grated carrots | 1 stick margarine |
| 1 chopped onion | 1 pkg. dressing mix |
| 1/2 pint sour cream | |

Cook squash, onion, and carrots until tender. Drain well. Add soup and sour cream to squash mixture. Melt margarine, add dressing to margarine, and set aside 2 cups for topping. Add remainder of dressing to squash mixture. Place in greased casserole dish. Add topping. Bake at 350 degrees for 35 minutes. This is a great dish to make well ahead of time.

SQUASH CASSEROLE

Janie Parker

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|-----------------------------|------------------------------|
| 2 lbs. sliced yellow squash | 1 can cream of mushroom soup |
| Salt and pepper to taste | Granulated onion or 1/2 cup |
| 1 teaspoon sugar | chopped onion |
| 1/2 stick butter | 1 egg |

Boil squash until tender and drain well. Add remaining ingredients and place in a buttered casserole dish. Top with finely crushed cracker crumbs or Pepperidge Farm™ dressing mix. Bake at 375° for 20 minutes or until golden brown. Top with strips of cheese for last 3 minutes of cooking time.

SWEET POTATO CASSEROLE

Elizabeth Smith

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|---|
| 3 cups sweet potatoes, cooked, peeled, and mashed |
| 1 cup sugar |
| 1/2 teaspoon salt |
| 1/3 stick margarine, melted |
| 1/2 cup evaporated milk |
| 1/2 teaspoon butter flavoring |
| 2 eggs, beaten |

Mix together. Pour into 8x12-inch pan.

Top with mixture of the following:

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|-------------------|-------------------------------|
| 1 cup brown sugar | 1/3 cup margarine |
| 1/2 cup flour | 1 cup chopped nuts (optional) |

Bake at 350° until brown on top.

SWEET POTATO DUMPLINGS

Jennie Simmons

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|----------------------------------|--------------------|
| 1 can (10) Hungry Jack™ biscuits | 2 sticks margarine |
| 2 or 3 sweet potatoes, peeled | Nutmeg to taste |
| 2 cups water | 1 teaspoon vanilla |
| 2 cups sugar | |

Cut sweet potatoes into sticks about the size of your index finger. Melt margarine in 9x13-inch baking dish. Pull each biscuit apart to make 2 pieces. Roll each piece to a shape about the size of your index finger. Place two sticks of potato on one piece and sprinkle with nutmeg. Place the second piece of biscuit on top and pinch together. Put sealed side in bottom of baking dish. Make two rows of potato biscuits.

Boil sugar and water until sugar is dissolved. Add vanilla. Pour over dumplings and bake at 350° for 35 to 45 minutes.

SWEET POTATO PUFF

Mary Nunn

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|------------------------------|----------------------|
| 2 cups mashed sweet potatoes | 1/2 teaspoon nutmeg |
| 1/2 stick margarine | 8 large marshmallows |
| 1 egg | 1 cup coconut |
| 1/2 teaspoon salt | |

Mash sweet potatoes. Add margarine, egg, salt and nutmeg. Form into 8 balls with marshmallow in the center. Roll in coconut and bake at 350° until coconut is brown.

SWEET POTATO PUFFS

Goah Inman

- | |
|--|
| 1-1/2 cups sweet potatoes, cooked and mashed |
| 1/2 cup brown sugar |
| 1/2 stick butter, melted |
| Marshmallows |
| Coconut |

Mix brown sugar, potatoes, and melted butter together. For each puff, form a scoop of the potato mixture around a large marshmallow and roll it in shredded coconut. Bake for 20 minutes at 375°.

SWEET POTATO ROLL-UPS

Mary Nunn

2 cans crescent rolls
 1 small can sweet potatoes
 2 cups sugar

2 sticks margarine
 2 cups water
 Cinnamon

Preheat oven to 375°. Drain and mash sweet potatoes. Put a heaping spoon of potatoes in each crescent roll and roll up. Place in 9x13-inch baking dish. Combine water, sugar, and margarine. Bring to a boil until margarine is melted. Pour this mixture over rolls. Sprinkle with cinnamon. Bake until brown.

VEGETABLE CASSEROLE

Betty Crim

1 cup chopped celery
 1 can Veg-All™ (mixed vegetables), drained
 1/2 cup mayonnaise or yogurt
 1 can chopped water chestnuts
 1 can cream of mushroom or cream of chicken soup
 1 cup sharp cheddar cheese
 1 onion, chopped
 1 stack Ritz™ crackers
 1/2 stick margarine, melted

Mix first 7 ingredients together. Top with mixture of cracker crumbs and margarine. Cover with foil and cook for 30 minutes at 350°. Then take off foil and brown for 10 to 15 minutes.

VEGETABLE CASSEROLE

Goldie Jessup

2 cans Veg-all mixed vegetables, drained
 1 small can peas & carrots
 1/2 cup mayonnaise
 1 cup chopped onion
 1 cup grated sharp cheddar cheese
 1/2 or 1 small jar pimentos
 black pepper and celery salt, as desired

Mix above ingredients together and pour into baking dish. Top with a mixture of 1 cup Ritz™ cracker crumbs and 1-1/4 sticks of melted margarine. Bake at 350° for 25 to 30 minutes.

VEGGIE PIZZA

Janie Moss

2 8-oz packages of crescent rolls
 2 8-oz packages of cream cheese, room temperature
 1 package finely shredded cheddar cheese
 1 package ranch dressing mix
 1 cup shredded carrots
 1 cup broccoli (tiny)
 1 cup cauliflower (tiny)
 1/2 cup spring onion
 1 cup mayonnaise

Fold out crescent rolls. Heat at 350° for 8 minutes. Mix cream cheese, mayonnaise and ranch dressing mix. Spread over crescent rolls. Sprinkle with cheddar cheese and then with veggies as desired.

VIDALIA ONION CASSEROLE

Denise S. Rector

5 cups Vidalia onions, sliced and separated (4 large)
 1/2 cup margarine
 Whole wedge Parmesan cheese
 Whole tube Ritz™ crackers, crumbled
 Cooking spray

Saute onions in margarine until limp and translucent. Mix cheese and crumbs. Spray casserole with cooking spray. Pour in half of onions and sprinkle half of cheese crumb mixture on top. Repeat layers. Bake at 325° for 30 minutes or until lightly browned.

2 cans crescent rolls
 1 package finely shredded cheddar cheese
 1 package ranch dressing mix
 Preheat oven to 375°. Drain and pat dry
 1/2 cup cream cheese, mayonnaise and ranch dressing mix
 Spread over crescent rolls. Sprinkle with cheddar cheese
 and top with vegetables as desired.

1 cup shredded cheddar cheese
 1/2 cup mayonnaise
 1 whole wedge Parmesan cheese
 1 whole tube Ritz crackers, crumbled
 1/2 cup cooking spray
 Bake at 350° for 25 minutes.

VEGETABLE CASSEROLE

Goldie Jaxap

2 cans vegetable soup
 1 small onion
 1/2 cup mayonnaise
 1 cup chopped onion
 1 cup grated sharp cheddar cheese
 1/2 tsp salt
 1/2 tsp black pepper
 Bake at 350° for 25 minutes.

BREADS

2 cups plain flour
 1 package yeast
 1/2 cup sugar
 1/2 cup salt
 1/2 cup baking soda
 1 pkg. yeast
 2 tablespoons barely warm water
 2 cups buttermilk
 1 cup vegetable shortening or margarine
 Sift all dry ingredients in the shortening. Stir in the buttermilk and yeast last. Refrigerate for at least 1 hour. Spoon out and roll in flour. Bake at 450° until browned. Dough will keep in refrigerator for 1 week.

DAKES BANANA

1 box banana bread mix
 1/2 cup oil
 1/2 cup water
 2 eggs
 1 banana
 Mix and bake with water. Add water mix. Allow to rise in a greased pan at 350° for approximately 30 minutes. Serve while still warm.

ANGEL SPOON BREAD

Janie Parker

- 5 cups plain flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 4 tablespoons sugar
- 1 teaspoon baking soda

Mix and set aside: 1 pkg. yeast
2 tablespoons barely warm water

- 2 cups buttermilk
- 1 cup vegetable shortening or margarine

Sift all dry ingredients; cut in shortening. Stir in buttermilk and yeast last. Refrigerate for at least 1 hour. Spoon out and roll in flour. Bake at 450° until browned. (Dough will keep in refrigerator for 1 week.)

BANANA BREAD

Peggy Jessup

- 1 box Duncan Hines™ Banana Supreme cake mix
- 1 small pkg. vanilla instant pudding mix
- 2/3 cup water
- 1/2 cup cooking oil
- 4 eggs
- 3 bananas, mashed

Mix instant pudding with cake mix. Add water and mix well. Add oil and eggs and mix well. Stir in bananas. Bake in greased and floured 9x13-inch pan at 350° for approximately 30 minutes. Serve while still warm.

BANANA NUT BREAD

Linda Miner

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|---------------------------|-----------------------------|
| 4 ripe bananas | 2 eggs |
| 1/2 cup butter, softened | 2 cups wheat flour |
| 1 cup sugar | 3/4 cups nuts (your choice) |
| 4 tablespoons buttermilk* | Pinch salt |
| 1 teaspoon baking soda | 1 teaspoon vanilla |

Cream butter and sugar well. Add bananas and mix well. Dissolve baking soda in buttermilk and add eggs, flour, salt, and vanilla. Mix well. Fold in nuts. Bake in one large or two small loaf pans at 350° for about 55 minutes. Cool before slicing.

*If you don't have buttermilk, make your own by adding 1 teaspoon of lemon juice to 1 cup milk and letting it sit for 5 minutes.

BOJANGLE BISCUITS

Janie Moss

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|----------------------------|------------------------------|
| 3 cups self-rising flour | 1/2 cup vegetable shortening |
| 3 teaspoons baking powder | 2 8-oz. ctns. sour cream |
| 2 teaspoons powdered sugar | Squeeze margarine |

Sift together flour, baking powder, and sugar. Cut in shortening with pastry blender. Blend in sour cream. Turn out on lightly floured board. Handle gently and make into a ball. Pat out and cut into biscuits. Dribble squeeze margarine on each biscuit. Bake at 450° for 10 to 12 minutes or until done.

CHEESY PEAR NUT BREAD

Danne Smith

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|-----------------------------------|-----------------------------|
| 1-3/4 cups all-purpose flour | 1-1/4 cup milk |
| 3/4 cup whole wheat flour | 1/4 cup butter, melted |
| 1 cup firmly packed brown sugar | 1 egg |
| 3-1/2 teaspoons baking powder | 1 teaspoon vanilla |
| 1 tablespoon grated lemon peel | 1/2 teaspoon salt |
| 1-1/2 cup shredded cheddar cheese | 1 cup peeled, chopped pears |
| 1/2 cup chopped pecans | |

Mix ingredients together, folding in pears and pecans last. Pour into a greased and floured loaf pan and bake at 350° for 45 to 55 minutes or until done. Makes 1 loaf.

CORN BREAD

Malbert Johnson

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|------------------------------|
| 2/3 cup self-rising cornmeal |
| 2/3 cup buttermilk |

Set oven at 450°. (It doesn't matter if the oven has not been preheated.) Using Crisco™, grease bottom and sides of a 7-inch cast-iron frying pan. Mix cornmeal and buttermilk until all the cornmeal is wet. Pour mixture into greased pan and bake on the bottom rack until the bread leaves the sides of the pan. Move the bread to the top rack of oven and turn oven to broil. Watch it constantly so that the bread doesn't burn on top. As soon as the top browns, quickly remove bread from the oven.

IRISH SODA BREAD

Marie Jessup

- | | |
|---|-----------------------------------|
| 1 package active dry yeast | 1/2 teaspoon salt |
| 1/2 cup warm water | 1/2 teaspoon baking soda |
| 3 tablespoons sugar, <u>divided</u> | 3-1/2 to 4 cups all-purpose flour |
| 1 cup warm buttermilk | 3/4 cup golden raisins |
| 1 tablespoons butter or margarine, softened | |

In a mixing bowl, dissolve yeast in warm water. Add 1 tablespoon sugar; let stand for 5 minutes. Beat in the buttermilk, butter, salt, baking soda, 1 cup flour and remaining sugar until smooth. Stir in raisins and enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6 to 8 minutes.

PARKER HOUSE ROLLS

Elizabeth Smith

- 1 cup milk
- 5 tablespoons sugar
- 1 tablespoon salt
- 1 package yeast
- 1 cup lukewarm water
- 6 cups sifted plain flour
- 6 tablespoons melted shortening

Scald milk. Add sugar and salt; cool until lukewarm. Dissolve yeast in lukewarm water. Add to milk mixture. Add shortening and flour. Beat until perfectly smooth. Knead well. Place in greased bowl. Cover and set in warm place to rise until double in bulk (about 1-1/2 hours). Knead; and with biscuit cutter, cut and shape the size of roll you want. Place on shallow pan and let rise until they are double in size. Bake at 425° for about 20 minutes. Brush with butter after removing from oven. Makes 4 dozen.

PEANUT BUTTER BREAD

Elizabeth Smith

- 3/4 cup chunky or creamy peanut butter
- 1/4 cup margarine or butter, softened
- 2 cups all-purpose flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 large egg
- 1-1/4 cups milk
- 1 tablespoon grated orange peel

In a small bowl, with fork, beat peanut butter and margarine or butter until light and fluffy. In medium-sized bowl, with fork, mix flour, sugar, baking powder, and salt; add peanut butter mixture and combine until mixture resembles coarse crumbs. In small bowl, with fork, beat egg slightly; stir in milk and orange peel. Stir into flour mixture just until flour is moistened. Pour mixture into greased 9X5-inch loaf pan. Bake at 375° 1 hour or until toothpick inserted in center comes out clean. Cool in pan on wire rack 10 minutes; remove from pan and cool completely. Can also be baked in muffin tins; reduce baking time according to size.

PUMPKIN NUT BREAD

Danne Smith

- 2 cups sifted plain flour
- 2 teaspoons baking powder
- 1/2 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 cup butter, softened
- 1 cup solid pack pumpkin
- 1 cup sugar
- 1/2 cup milk
- 2 eggs
- 1 cup chopped pecans

Sift together first 6 (dry) ingredients. Combine pumpkin, sugar, milk, and eggs in mixing bowl. Add dry ingredients and butter; mix until well blended. Stir in nuts. Spread into well-greased 9x5x3-inch loaf pan. Bake at 350° for 45 to 55 minutes.

SOUR CREAM CORN BREAD

Tina Hudson

- 2 eggs
- 1 cup sour cream
- 1/2 cup salad oil
- 1 cup cream-style corn
- 1 cup cornmeal
- 1 1/2 teaspoon salt
- 3 teaspoons baking powder

Beat eggs. Blend sour cream, oil, and cream corn. In separate bowl, mix cornmeal, salt and baking powder. Mix with other ingredients. Pour into greased 8 or 9-inch square baking pan. Bake at 375° for 30 to 40 minutes or until done.

ORIGINAL SOURDOUGH STARTER

Jennie Simmons

- 1 package dry yeast
- 1/2 cup lukewarm water
- 2 cups warm water
- 2-1/2 tablespoons all-purpose flour
- 2 tablespoons sugar

Mix dry yeast with 1/2 cup lukewarm water. In another container mix sugar, warm water, and flour. Mix all and let stand for 5 days in glass jar covered with cloth. Use large enough jar for starter to double as it ferments. Start feeding with starter. After feeding, store in refrigerator; stir once a day.

Starter food:

- 3 tablespoons instant potato flakes
- 1/2 cup sugar
- 1 cup very warm water

Add this mixture to 1 cup starter. Stir and let sit until it bubbles. This usually takes 8 hours or all day. If it doesn't bubble, don't make bread. Return to refrigerator or add 1 package yeast and wait for bubbles.

Use starter for sour dough bread. Each time you remove starter for bread, keep 1 cup back for next batch. Replenish with starter food. If not baking bread every 3 to 5 days, keep one cup starter, add starter food, and throw the remainder away or share with a friend. If you forget to feed, add 1 package of yeast and wait for mixture to bubble; then add starter food.

SOURDOUGH BREAD

Jennie Simmons

- 6 cups Pillsbury's™ best bread flour
- 1 cup sourdough starter*
- 1/2 cup oil
- 1 tablespoon salt
- 1/3 cup sugar
- 1-1/2 cups very warm water

Using a very large bowl, mix above ingredients well. Holding dough in one hand, pour oil in bottom of bowl. Return dough to bowl and turn over to coat dough with oil. Cover loosely with foil and place in oven, with oven light on, over night. Mix starter in morning and make dough before going to bed. The next morning, punch dough down, divide into 3 parts, and roll each part out. Roll each part up like a jelly roll and place in an oiled loaf pan. Cover with waxed paper and let rise 4 to 5 hours or all day.

If you wish to use bread for breakfast, mix dough in afternoon, punch down at bedtime, and leave to rise over night.

Bake at 350° for 30 to 40 minutes. Time may vary with oven.

To make French bread, add a handful of cornmeal to dough. For whole wheat bread, substitute 1 cup of whole wheat flour for 1 cup of regular flour. Yield: 3 loaves

SPOON ROLLS

Clara Gammons

- 1 pkg. dry yeast
- 2 cups lukewarm water
- 4 cups plain flour
- 3/4 cup oil
- 1/4 cup sugar
- 1 egg
- 8 teaspoons baking powder
- 1-1/2 teaspoons salt

Dissolve yeast in warm water and mix in other ingredients. Keep stored in the refrigerator until ready to bake. Spoon into greased muffin tins and bake at 420° for 20 minutes.

ZUCCHINI APPLE BREAD

Danne Smith

- 4 cups flour
- 1 tablespoon baking soda
- 1/4 teaspoon baking powder
- 1-1/2 teaspoon salt
- 1-1/2 teaspoon cinnamon
- zucchini
- 1/4 teaspoon nutmeg
- 5 eggs
- 2 cups sugar
- 1 cup brown sugar
- 1-1/2 cup oil
- 1 tablespoon vanilla
- 2 cups shredded
- 1 cup shredded apples
- 1-1/2 cup chopped nuts

Combine flour, baking soda, baking powder, salt, cinnamon, and nutmeg and set aside. Combine eggs, oil, sugars, and vanilla in a large bowl. Beat until well blended. Stir in zucchini, apples, and nuts. Add to dry ingredients; stir until moistened. Put into greased and floured loaf pans. Bake at 350° for 50 to 55 minutes. Yields 2-3 loaves.

SPONGE ROLLS

1 pkg. dry yeast
2 cups lukewarm water
1 egg
1/2 cup sugar
1/4 cup butter
2 cups plain flour
2 teaspoons baking powder

Mix flour, sugar, butter, yeast, and egg in a large bowl. Add water and beat until smooth.

Roll out on a floured surface to a 12x18 inch rectangle. Spread with butter and sugar.

Roll up tightly and slice into 1 1/2 inch rolls. Place in a greased pan.

Bake at 350 degrees for 20 minutes.

Brush with butter and sprinkle with sugar.

Yield: 12 rolls.

1 cup shredded apples
1/2 cup nutmeg
1/2 cup raisins
1/2 cup currants

1/2 cup oil
1/2 cup vanilla
2 cups shredded apples
1/2 cup nutmeg

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1/2 cup currants
1/2 cup oil
1/2 cup vanilla

AUNT CATHERINE'S PRUNE CAKE

2 cups sugar
4 tablespoons butter
4 eggs
2-1/2 cups flour
2 cups washed cooked pitted prunes
1 cup prune juice (from water prunes were cooked in)

Mix flour, sugar, and butter together. Add eggs, one at a time, beating until light and fluffy. Add prunes. Alternately add portions of flour and prune juice, beginning and ending with flour. Bake in three layer pans at 350 until done.

Frosting:
1 cup powdered sugar
2 tablespoons butter
1/2 cup milk
1/2 cup vanilla
1/2 cup coconut
1/2 cup raisins
1/2 cup currants
1/2 cup oil
1/2 cup vanilla

AUNT KETTIE'S COCONUT LAYER CAKE

2 sticks margarine
1/2 cup Crisco
3 cups sugar
5 eggs
3-1/2 cups cake flour
1 cup milk
1 teaspoon coconut flavoring
1 teaspoon vanilla flavoring

Cream margarine, Crisco, and sugar until fluffy. Add eggs, one at a time, and beat well after each. Mix in flavorings. Alternate adding portions of flour and milk, beginning and ending with flour. Pour into 3 layer cake pans and bake at 325 for 30 to 40 minutes or until done. Using a fork, punch holes in the cake layers and saturate with Coco-Lopez (can be found in the wine section of the grocery store.)

Frosting:
1-1/2 cups sugar
1/2 cup water
2 miniature marshmallows
2 egg whites, stiffly beaten
1 teaspoon vanilla flavoring
2 tablespoons white corn syrup

Mix sugar, water, and syrup until spins a thread. Remove from heat and pour over stiffly beaten egg whites. Beat at high speed; add marshmallows and vanilla while beating. Spread on cake. Sprinkle layers and top with shredded coconut.

CAKES AND FROSTINGS

AUNT CATHERINE'S PRUNE CAKE

Iva Jessup

2 cups sugar	2 teaspoons baking soda
4 tablespoons butter	2 teaspoons ground cinnamon
4 eggs	2 teaspoons ground nutmeg
2-1/2 cups flour	2 teaspoons ground cloves
2 cups mashed cooked pitted prunes	
1 cup prune juice (from water prunes were cooked in)	

Mix flour, soda, and spices together and set aside. Cream butter and sugar. Add eggs, one at a time, beating until light and fluffy. Add prunes. Alternately add portions of flour and prune juice, beginning and ending with flour. Bake in three layer pans at 350° until done.

Icing:

1 box powdered sugar	1 stick butter
2 tablespoons cocoa	Hot coffee

Mix sugar, cocoa, and butter with hot coffee, adding a small amount of coffee at a time until the desired consistency is reached. Spread on cake.

AUNT KETTIE'S COCONUT LAYER CAKE

Janie Moss

2 sticks margarine	3-1/2 cups cake flour
1/2 cup Crisco™	1 cup milk
3 cups sugar	1 teaspoon coconut flavoring
6 eggs	1 teaspoon vanilla flavoring

Cream margarine, Crisco™, and sugar until fluffy. Add eggs, one at a time, and beat well after each. Mix in flavorings. Alternate adding portions of flour and milk, beginning and ending with flour. Pour into 3 layer cake pans and bake at 325° for 30 to 40 minutes or until done. Using a fork, punch holes in the cake layers and saturate with Coco-Lopez (can be found in the wine section of the grocery store.)

Frosting:

1-1/2 cups sugar	2 egg whites, stiffly beaten
1/3 cup water	1 teaspoon vanilla flavoring
24 miniature marshmallows	2 tablespoons white corn syrup

Boil sugar, water, and syrup until spins a thread. Remove from heat and pour over stiffly beaten egg whites. Beat at high speed; add marshmallows and vanilla while beating. Spread on cake. Sprinkle layers and top with shredded coconut.

BANANA POUND CAKE

Mary Nunn

- 3 teaspoons plus 3 cups sugar, divided
- 1 cup butter, softened
- 6 eggs
- 1 cup mashed ripe bananas (about 2 medium)
- 1-1/2 teaspoons vanilla extract
- 1/2 teaspoon lemon extract
- 3 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 cup (8 oz) sour cream

Glaze:

- 1-1/2 cups confectioner's sugar
- 1/2 teaspoon vanilla extract
- 3 - 4 teaspoons milk

Grease a 10-inch fluted tube pan. Sprinkle with 3 teaspoons sugar; set aside. In a large mixing bowl, cream butter and remaining sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in bananas and extracts. Combine flour and baking soda; add to the creamed mixture alternately with sour cream, beating just until combined. Pour into prepared pan (pan will be full). Bake at 325° for 75 to 85 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small bowl, whisk glaze ingredients until smooth; drizzle over cake. Store in refrigerator. May freeze for up to 1 month. Yield: 12 - 15 servings

BLUEBERRY DUMP CAKE

Goah Inman

- 1 pint blueberries, sweetened to taste
- 1 small can crushed pineapple
- 1 box yellow cake mix
- 1-1/2 sticks butter, melted
- 1/2 cup chopped nuts

Place berries in an oblong baking dish. Cover with pineapple. Pour on dry cake mix and scatter nuts on top. Drizzle melted butter over this. Bake approximately 1 hour at 350°.

BROWN SUGAR POUND CAKE

Lucy Jessup

- 2 cups brown sugar
- 1 cup white sugar
- 1/2 cup Crisco™
- 2 sticks margarine
- 5 eggs
- 1/2 teaspoon baking powder
- 3 cups plain flour
- 1 cup milk
- 1 teaspoon vanilla flavoring
- 3/4 cup finely chopped black walnuts, optional

Cream sugar, Crisco™, and margarine until fluffy. Add eggs, one at a time, beating well after each. Add flavoring and mix well. Mix baking powder with the flour. Stir in small amounts of flour and milk alternately, beginning and ending with flour. If walnuts are added, reserve about one cup of the flour to coat the walnuts and add this last. Bake at 350° for approximately 1 hour and 20 minutes.

BUTTERNUT POUND CAKE

Janie Moss

- 2 sticks margarine
- 1/2 cup Crisco™
- 3 cups sugar
- 6 eggs
- 3-1/2 cups cake flour
- 1 cup milk
- 1 teaspoon butternut flavoring
- 1 teaspoon vanilla flavoring

Cream margarine, Crisco™, and sugar until fluffy. Add eggs, one at a time, and beat well after each. Mix in flavorings. Alternate adding portions of flour and milk, beginning and ending with flour. Pour into tube pan and bake at 325° for approximately 1 hour or until done.

BUTTERSCOTCH POUND CAKE

Sherri Hutchens

(daughter of Marie Jessup)

This recipe was given to me by my father-in-law, Leonard Hutchens.

- 2 teaspoons Wesson™ oil
- 2 sticks butter
- 1/2 cup Crisco™
- 3 cups cake flour, sifted
- 1 teaspoon salt
- 1 cup milk
- 1 teaspoon baking powder
- 2 cups sugar
- 1 cup brown sugar
- 5 eggs
- 6 oz. butterscotch morsels, melted
- 1 teaspoon vanilla flavoring
- 1 teaspoon maple flavoring

Mix ingredients in order. Pour into pound cake pan and bake at 325° for 1 and 1/2 hours.

CAMEO CAKE WITH WHITE CHOCOLATE FROSTING

Judy Johnson

- 3-1/2 cups all-purpose flour, divided
- 1 cup butter, cut up (no substitutions)
- 1 cup chopped toasted pecans
- 3/4 cup water
- 2-1/4 cups granulated sugar
- 4 ounces white chocolate squares, chopped
- 1-1/2 teaspoon baking soda
- 1-1/2 cups buttermilk
- 1/2 teaspoon salt
- 4 large eggs, lightly beaten
- 1-1/2 teaspoons vanilla extract

Toast chopped pecans in oven, being careful not to burn. Combine 1/2 cup flour and pecans in small bowl. Combine remaining 3 cups flour, sugar, baking soda, and salt in large bowl. Set aside. Bring butter and water to boil in medium saucepan until butter melts. Remove from heat, and stir in chocolate until melted. Stir in buttermilk, eggs, and vanilla. Gradually whisk chocolate mixture into dry ingredients until smooth; fold in pecan mixture. Pour into 3 nine-inch pans that have been greased, floured, and lined with waxed paper. Bake at 350° for 30 to 35 minutes or until toothpick inserted in center of cakes comes out clean. Cool in pans for 10 minutes; cool completely before frosting.

White Chocolate Frosting:

- 4 ounces white chocolate squares, melted
- 8 ounces cream cheese, softened
- 5 tablespoons butter
- 3 cups 10X powdered sugar
- 1 teaspoon vanilla extract

Mix all ingredients and spread on cooled cake. Refrigerate overnight.

CARROT CAKE

Mary Nunn

- 3 cups self-rising flour
- 3 cups sugar
- 2 cups grated raw carrots
- 2 cups Wesson™ oil
- 4 tablespoons hot water
- 2 cups black walnuts
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 2 teaspoons cinnamon
- 6 eggs, separated

Beat egg whites until fluffy and set aside. Mix all other ingredients together. Fold in egg whites. Pour into greased and floured tube pan. Bake at 325° for approximately 90 minutes. When cool, ice with cream cheese icing if desired.

CARROT ZUCCHINI CAKE

Rachel I. Jessup

- 4 eggs
- 2 cups sugar
- 1-1/3 cups vegetable oil
- 2-1/2 cups plain flour
- 2 cups grated carrots
- 1 cup grated zucchini
- 1 cup chopped pecans or walnuts
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- 1 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1 teaspoon salt

Frosting:

- 1 8-oz. pkg. cream cheese, softened
- 1/2 cup butter or margarine, softened
- 5 cups confectioner's sugar, sifted
- 2 teaspoons vanilla flavoring

Mix cream cheese and butter or margarine together. Add sugar and flavoring. Mix until smooth and spread on cake.

CHOCOLATE CHERRY CAKE

Judy Johnson

- 1 box devil's food cake mix
- 2 teaspoons almond extract
- 1 can cherry pie filling
- 2 eggs

Mix well. Bake at 350° until toothpick inserted in center of cake comes out clean.

Icing:

- 1 cup granulated sugar
 - 1/3 cup milk
 - 1/3 cup butter
 - 1 cup chocolate chips
- Boil for 1 minute. Remove from heat and stir in 1 cup chocolate chips until melted. Spread on warm cake.

CHOCOLATE CHIP CARAMEL CAKE

Marie Jessup

- 1 package white cake mix
- 1 teaspoon baking soda
- 1-1/2 cups vanilla yogurt
- 1/2 teaspoon baking powder
- 4 egg whites
- 1 cup miniature semisweet chocolate chips

In a large mixing bowl, combine the first 5 ingredients. Beat on medium speed for 2 minutes. Stir in chocolate chips. Spread into a well-greased and floured 10-inch fluted tube pan. Bake at 350° for 50 to 55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a wire rack to cool completely.

Caramel Topping:

- 1/4 cup butter or margarine
- 1/2 teaspoon vanilla
- 1/3 cup packed brown sugar
- 1 cup confectioner's sugar
- 2 - 3 tablespoons evaporated milk
- 1/4 cup chopped pecans

Combine the butter and brown sugar in a saucepan; bring to a boil, stirring constantly. Boil for 2 minutes. Stir in milk and vanilla. Return to a boil; remove from the heat and cool slightly. Add sugar; beat on high with a portable mixer for 30 seconds or until thickened. Drizzle over cake. Sprinkle with nuts.

Chocolate Drizzle:

- 1/4 cup semisweet chocolate chips
 - 1/2 teaspoon shortening
- In a microwave, melt chocolate and shortening; stir until smooth. Drizzle over top.

CHOCOLATE ECLAIR CAKE

Lois Lawson

- 2 small boxes instant vanilla pudding
- 3 cups milk
- 1 large carton Cool Whip™

Mix pudding and milk; fold in Cool Whip™. Line a 9x13-inch container with graham crackers. Spread 1/2 pudding mixture over this. Add another layer of graham crackers. Spread remainder of pudding. Top with another layer of graham crackers.

Icing:

- Mix 1 cup sugar, 1/4 cup cocoa, and 1/4 cup milk. Bring to a rolling boil and add 2 tablespoons butter and 1 teaspoon vanilla flavoring. Cool 5 to 10 minutes and spread on top of cake.

CHOCOLATE POUND CAKE

Chassie Pell

- 1 cup margarine
- 1/2 cup Hershey's™ cocoa
- 1/2 cup Crisco™ (solid)
- 1/2 teaspoon baking powder
- 3 cups sugar
- 1/2 teaspoon salt
- 5 large eggs
- 1 cup milk
- 3 cups all-purpose flour
- 2 teaspoons vanilla extract

Have margarine, Crisco™, eggs, and milk at room temperature before starting to mix cake. Cream margarine, Crisco™, and sugar until light and fluffy. Add eggs, one at a time. Combine flour, cocoa, baking powder, and salt. Using a spoon, stir one-third of flour mixture into creamed mixture until blended. Combine milk and vanilla. Stir one-half of this mixture into creamed mixture until blended. Repeat procedure, ending with dry ingredients. Pour batter into a well-greased and floured 10-inch tube pan. Bake at 325° for 2 hours. Cool 10 to 15 minutes. Remove from pan.

CHOPPED APPLE CAKE

Judy Johnson

- 1-1/2 cups Wesson™ oil
- 3 cups plain flour
- 3 eggs, well beaten
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons vanilla flavoring
- 1 cup chopped walnuts
- 3 cups chopped apples

Mix flour, sugar, salt, and soda together. Add eggs, Wesson™ oil, and flavoring and mix well. Add apples and nuts, stirring just enough to get them mixed. Pour into 3 greased and floured layer cake pans. Bake at 325° until done. Ice with cream cheese icing.

CHRISTMAS CAKE

Janice Lawson

- 2-1/2 cups self-rising flour
- 1-1/2 cups sugar
- 1 cup buttermilk
- 1-1/2 cups cooking oil
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 2-1 oz. bottles red food coloring
- 1 teaspoon cocoa
- 1 teaspoon vinegar
- 2 large eggs

Preheat oven to 350°. Mix together all ingredients with an electric mixer. Spray 3 9-inch round cake pans with non-stick coating. Pour batter equally into the three pans and bake for 20 minutes. Test for doneness with a toothpick. Cool layers in pan or on wire rack for 10 minutes. Carefully remove layers from pans.

Frosting:

- 1-1/3 sticks butter, softened
- 10 ounces cream cheese, softened
- 1 lb. box confectioner's sugar
- 2 cups chopped pecans

Combine butter, cream cheese, and sugar in a bowl. Beat until fluffy. Fold in 1-1/2 cups pecans. Use the remaining 1/2 cup of pecans to sprinkle on top frosted cake. Refrigerate at least 1 hour before serving.

COCONUT PAN CAKE

Annie Moorefield

- 1 box yellow cake mix
- 2 eggs
- 1-1/3 cup water
- 1 6-oz. pkg. frozen coconut
- 1 teaspoon coconut flavoring

Mix ingredients together with 1/2 of the coconut. Bake in oblong pan at 350° for 25 to 30 minutes.

Icing:

Mix 2/3 cup milk or 1 small can evaporated milk with enough water to make 2 cups. Add 1 cup powdered sugar, 1 teaspoon vanilla flavoring, and 1 teaspoon coconut flavoring. Heat, but do not boil. Punch holes in cake. Pour mixture over cake. When cake is cool, spread 1 large carton of Cool Whip™ on cake. Sprinkle remainder of coconut on top. Keep refrigerated.

COLA CAKE

Annie Louise Hill

- 2 cups all-purpose flour
- 2 cups sugar
- 1 cup butter
- 2 tablespoons cocoa
- 1 cup cola beverage
- 1/2 cup buttermilk
- 2 eggs, beaten
- 1 teaspoon baking soda
- 1 teaspoon vanilla flavoring
- 1-1/2 cups miniature marshmallows

Combine flour and sugar; set aside. Combine butter, cocoa, and cola; boil. Cool slightly and mix into flour and sugar. Add buttermilk, eggs, soda, and vanilla. Mix well. Stir in marshmallows and pour into 9x13x2-inch greased and floured pan. This will be a thin batter and marshmallows will come to the top. Bake at 350° for 40 minutes or until done.

Icing:

- 2 tablespoons butter
- 2 tablespoons cocoa
- 6 - 8 tablespoons cola beverage
- 2 cups confectioner's sugar
- 1/2 cup chopped pecans

Heat butter, cocoa, and cola, mixing well. Mix in sugar until smooth. Add pecans. Spread hot icing over hot cake.

COLD OVEN POUND CAKE

Laticia Humphries
Iva Jessup

- 3 cups sugar
- 1 stick margarine
- 1 cup shortening
- 5 eggs
- 1 cup milk
- 3 cups plain flour (unsifted)
- 1 teaspoon lemon flavoring
- 1 teaspoon vanilla flavoring

Cream together sugar, margarine, and shortening. Add eggs one at a time, mixing after each. Alternately add milk and flour, mixing after each. Stir in flavorings. Place in cold oven and set to 325°. Bake for 75 to 90 minutes or until done.

DEAR ABBY'S CHOCOLATE CAKE

Judy Johnson

- 1 cup water
- 1 stick butter
- 3 squares chocolate
- 2 eggs
- 1 cup sour cream (8-oz. carton)
- 1-1/4 teaspoons baking soda
- 1 teaspoon salt
- 2 cups flour
- 2 cups sugar

Heat water, butter, and chocolate until melted. Let cool. Blend mixture into eggs, sugar, and sour cream that has been mixed together. Add this mixture (1/2 at a time) to the flour, soda, and salt. Pour into 3 layer-cake pans and bake at 350° for approximately 30 minutes. (Is good iced with Betty Crocker's™ fluffy white frosting mix.)

DO NOTHING CAKE

Martha Moorefield

- 2 cups flour
- 2 cups sugar
- 2 eggs
- 1 teaspoon vanilla flavoring
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 large can crushed pineapple

Stir ingredients with fork, mixing dry ingredients together first. Bake in greased and floured oblong cake pan at 350° for 40 minutes.

Icing:

- 1 cup sugar
- 1 stick butter
- 2/3 cup evaporated milk

Mix ingredients and boil 5 minutes. Remove from heat and add 1 cup coconut and 1 cup chopped pecans. Spread on warm cake.

DUMP CAKE

Vicki Jessup

- Grease a 9x13-inch glass baking dish. Preheat oven to 350°. Layer in the baking dish in this order:
- 1 11-oz. can undrained crushed pineapple
 - 1 can Thank You™ strawberry pie filling
 - 1 box yellow cake mix, dry
 - 1-1/2 sticks cold margarine, sliced
 - 2 cups chopped pecans

Bake at 350° for 45 minutes. Good served hot or cold and topped with ice cream or whipped cream.

EASY FRUIT CAKE

Judy Johnson

- 2 cups granulated sugar
- 1 box seedless raisins
- 2 sticks butter or margarine
- 2 cups boiling water
- 1 cup chopped nuts
- 3 large eggs, well beaten
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1 teaspoon salt
- 1 lb. candied fruit
- 3 cups plain flour, unsifted

Into a large pot, put everything except the eggs and flour. Simmer for ten minutes. Remove from heat and pour into a large bowl; let set over night (or at least 6 hours) - IMPORTANT. The next day, add the eggs, mixing well. Add the flour, stirring just enough to mix it well. Pour into a well-greased tube pan or into three small loaf pans. Bake in preheated oven at 350° for 1 to 1-1/2 hours, depending on the size pan/pans used. Cake is done when it leaves the sides of the pan and passes the "toothpick test." Freezes well.

FAVORITE POUND CAKE

Willie Gammons

- | | |
|---------------------------|------------------------------|
| 1 cup butter or margarine | 3 cups plain flour |
| 1/2 cup Crisco™ | 1 teaspoon vanilla flavoring |
| 3 cups sugar | 1 teaspoon lemon flavoring |
| 6 eggs | 1/2 teaspoon baking powder |
| 1 cup milk | Pinch of salt |

Preheat oven to 325°. Cream butter, Crisco™, and sugar. Add eggs one at a time, beating after each addition. Add flavorings and mix well. Combine flour, salt, and baking powder. Add flour combination and milk to batter a little at a time, beginning and ending with flour. Bake in a tube pan for approximately 1-1/2 hours.

FRESH APPLE CAKE

Danne Smith

- | | |
|------------------------|-------------------------|
| 4 cups apples, chopped | 2 teaspoons baking soda |
| 1 cup butter, softened | 1-1/2 cups flour |
| 1-1/2 cups sugar | 2 eggs |
| 1 cup All-Bran™ | |

Cream butter and sugar. Add eggs. Sift together flour and baking soda. Add to creamed mixture. Add apples and All-Bran™. Bake at 350° for 1 hour.

Topping: Over low heat melt 1/2 cup brown sugar and 2 tablespoons butter. Remove from heat, add 2 tablespoons milk and beat to smooth consistency. Pour over cooled cake.

FRESH APPLE CAKE

Stella Vaughn

- | | |
|------------------------|-----------------------------------|
| 1-1/4 cups oil | 1 teaspoon vanilla flavoring |
| 3 eggs | 1 teaspoon black walnut flavoring |
| 2 cups sugar | 3 cups diced apples |
| 3 cups flour, unsifted | 1 cup black walnuts |
| 1 teaspoon salt | 1 cup raisins |
| 1 teaspoon baking soda | |

Blend oil, sugar, slightly beaten eggs, salt, baking soda, vanilla and black walnut flavoring. Stir together and add flour. Take one cup flour and coat the raisins, nuts, and apples. Add to batter. Pour into greased tube pan. Bake for 1 hour and 45 minutes at 325°.

GERMAN CHOCOLATE LAYER CAKE

Janie Moss

- | | |
|-------------------------|------------------------------|
| 1 stick margarine | 1 teaspoon vanilla flavoring |
| 1 stick butter | 1/2 teaspoon salt |
| 2 cups sugar | 1 teaspoon baking soda |
| 4 eggs yolks | 2-1/2 cups plain flour |
| 4 egg whites | 1 cup buttermilk |
| 1 pkg. German chocolate | |
| 1/2 cup boiling water | |

Break chocolate into small pieces and place in a cup. Pour boiling water over them. Let set a while, stir as chocolate melts. Let cool before adding to other ingredients. Put egg whites in a small mixing bowl and beat until stiff. Set aside. In another bowl, mix flour, salt, and soda. Set aside. In a large mixing bowl, cream margarine, butter, and sugar together. Add egg yolks, one at a time, beating well after each. Add cooled chocolate mixture and flavoring. Add flour mixture alternately with buttermilk, beginning and ending with flour. Fold in egg whites and bake in layer pans at 350° for approximately 35 minutes.

Frosting:

- | | |
|-----------------------|------------------------------|
| 1 cup evaporated milk | 1 teaspoon vanilla flavoring |
| 1 stick margarine | 1 cup chopped pecans |
| 1 cup sugar | 1 cup shredded coconut |
| 3 egg yolks | |

Mix a small amount of the sugar with the egg yolks. Add a little of the milk. Mix well. Add remainder of sugar and milk and mix well. Add margarine. Cook over medium heat until mixture is thick. Remove from heat and cool. Add flavoring, pecans, and coconut. Spread on cooled cake.

HEAVENLY PINEAPPLE CAKE

Goah Inman

- | | |
|-----------------------------|--|
| 1 box plain yellow cake mix | 1 3-oz. pkg. instant vanilla pudding mix |
| 8 ounces cream cheese | 16 oz. Cool Whip™ |
| 1 cup sugar or Splenda™ | Large can drained pineapple, save juice |
| 8 ounces sour cream | |

Bake cake as directed on box. Split layers. Drizzle pineapple juice over layers. Mix cream cheese, sugar, sour cream, pudding mix, and Cool Whip™ and spread over layers and entire cake.

HONEY BUN CAKE

Sherri Hutchens
(daughter of Marie Jessup)

- | | |
|--|-----------------------------|
| 1 package Betty Crocker™ Super Moist Butter Recipe yellow cake | 1/2 cup packed brown sugar |
| 2 sticks (1 cup) butter or margarine, softened | 1/3 cup chopped pecans |
| 4 eggs | 2 teaspoons ground cinnamon |
| 1 container (8 oz) sour cream | 1 cup powdered sugar |
| | 1 tablespoon milk |
| | 1 teaspoon vanilla |

Preheat oven to 350°. Grease bottom only of 9x13-inch pan. Remove 1/2 cup dry cake mix; reserve. Beat remaining dry cake mix, butter, eggs, and sour cream in large bowl on medium speed 2 minutes, scraping bowl occasionally. Spread half of the batter in pan. Stir together reserved dry cake mix, brown sugar, pecans and cinnamon; sprinkle over batter in pan. Carefully spread remaining batter evenly over pecan mixture. (To make spreading easier, drop batter by dollops over pecan mixture, then spread.) Bake 30 to 33 minutes or until deep golden brown and cake springs back when touched lightly in center. Stir powdered sugar, milk, and vanilla until thin enough to drizzle, stirring in additional milk, 1 teaspoon at a time, if necessary. Poke top of warm cake several times with fork and spread glaze over top of cake. Cool completely, about 1 hour.

ICE BOX CAKE

Mary Nunn

- | | |
|-----------------------------|-------------------------------|
| 1 box graham crackers | Topping: |
| 2 sticks margarine | 3/4 stick margarine, softened |
| 1 cup sugar | 2 cups powdered sugar |
| 1 egg | 1 tablespoon milk |
| 1/2 cup milk | 1 teaspoon vanilla flavoring |
| 1 cup coconut | |
| 1 cup graham cracker crumbs | |

Line a dish or pan with whole graham crackers. Melt margarine; add sugar, egg, and milk; bring to a boil for 1 minute. Add coconut and crumbs. Pour over whole crackers. Then add another layer of whole crackers. Mix topping ingredients well and spread over top of graham crackers. Refrigerate and serve cold. Store in refrigerator.

JOSEPHINE'S FAVORITE POUND CAKE

Josephine Collins

- | | |
|-----------------------------|------------------------------|
| 2 sticks butter | 5 eggs |
| 1/2 cup Crisco™ | 1 teaspoon vanilla flavoring |
| 2-2/3 cup sugar | 1 teaspoon lemon flavoring |
| 3 cups plain flour | 1/2 teaspoon salt |
| 1 small can evaporated milk | |

Cream butter, Crisco™, and sugar together. Add one egg at a time and beat well after each. Add flavorings. Add salt to flour and then alternately add about 1/4 portions of the flour and 1/3 portions of the milk, beginning and ending with flour. Pour into greased and floured pound cake pan and bake at 250° for approximately 2 hours. DON'T PREHEAT OVEN. Turn the oven on after you have placed the batter in the oven. Ice with cream cheese icing.

KENTUCKY DERBY CAKE

Marie Jessup

- | |
|-----------------------------|
| 1 box Devil's Food cake mix |
| 1/2 cup oil |
| 1 1/3 cups water |
| 3 large eggs |

Mix together until thick and fluffy. Pour into two 9-inch round baking pans. Bake at 350° for 25 to 30 minutes until cake springs back to touch. Wrap in Saran™ wrap and refrigerate.

Icing:

- | |
|---|
| 1 8-oz package cream cheese, room temperature |
| 1 stick margarine, room temperature |
| 1 6-oz jar crunchy peanut butter |
| 1 box confectioner's sugar |

Mix margarine and cream cheese until it is creamy and then add the other ingredients. Set for 25 minutes in refrigerator. Then ice cake and garnish with chocolate syrup.

MANDARIN ORANGE CAKE

Janie Parker

- 1 box yellow cake mix
- 4 eggs
- 1/2 cup cooking oil (any kind)
- 1 can mandarin oranges with juice

Mix all together and bake at 350° for 10 to 12 minutes.

Icing:

- 1 box vanilla instant pudding mix
 - 1 large can crushed pineapple with juice
 - 1 large carton Cool Whip™
- Mix all together and put on cake. Keep in cool place.

MARY'S CREAM PUFF CAKE

Mary Nunn

- | | |
|-------------------------|--|
| 1 cup water | 4 cups milk |
| 1/2 cup butter | 3 small packages vanilla instant pudding |
| 1 cup all-purpose flour | 12 oz. Cool Whip™, thawed |
| 4 eggs | Chocolate syrup |
| 8 ounces cream cheese | |

Crust:

Preheat oven to 400°. In large saucepan, heat butter and water to a boil over medium heat. Add flour and reduce heat to low. Cook and stir until it forms a ball and pulls away from pan. Remove from heat and put in a large bowl. Beat in eggs one at a time. Spread in bottom and up sides of ungreased 9x13 pan. Bake 35 minutes.

Filling:

In large bowl, cream cheese and milk until smooth. Add pudding mix. Spread over shell. Top with whipped topping. Drizzle with chocolate syrup.

MOCHA BUNDT CAKE

Marie Jessup

- | | |
|---|--------------------------------|
| 1-1/2 cups butter
(no substitutes) | 2 teaspoons rum extract |
| 12 squares (1 oz each)
bittersweet chocolate | 1-1/2 teaspoon vanilla extract |
| 2-1/4 cups sugar | 3 cups all-purpose flour |
| 3 eggs | 1-1/2 teaspoons baking soda |
| 2 cups strong brewed coffee | 3/4 teaspoon salt |
| | Confectioner's sugar |
| | Whipped cream, optional |

In a microwave, melt butter and chocolate; stir until smooth. Transfer to a large mixing bowl. Beat in sugar. Add eggs, one at a time, beating well after each addition. Beat in the coffee and extracts. Combine the flour, baking soda, and salt; gradually add to the chocolate mixture. Pour into a greased and floured 10-inch fluted tube pan. Bake at 325° for 55 to 65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack to cool completely. Dust with confectioner's sugar. Serve with whipped cream if desired.

OLD-FASHIONED RICH CHOCOLATE CAKE

Rachel Jessup

Cake:

- | | |
|-----------------------------------|-------------------------|
| 2 cups self-rising flour | 1/2 cup shortening |
| 2 cups sugar | 1-1/2 teaspoons vanilla |
| 2 eggs, well beaten | 1 cup water |
| 1 stick of butter (not margarine) | 1/2 cup milk |
| 3 tablespoons cocoa | |

Grease and flour either a sheet pan or two round pans. Mix flour and sugar with spoon and set aside. In a saucepan, melt shortening, butter, and water and bring to a boil. Mix well and pour into prepared pans. Bake at 350° for 35 to 40 minutes.

Frosting:

- | | |
|--------------------------|-----------------------|
| 1 stick butter, softened | 4 cups powdered sugar |
| 1/2 cup shortening | 3 tablespoons milk |
| 3 teaspoons cocoa | 1 tablespoon vanilla |
- Cream together butter, shortening, and vanilla. Add cocoa, sugar and milk a little at a time. Mix until creamy. You may add more milk if necessary. Frost when cake is cooled.

ORANGE CRUSH POUND CAKE

Judy Johnson

- 2 sticks butter
- 1/2 cup Crisco™
- 2-3/4 cup sugar
- 5 eggs
- 1 cup Orange Crush™
- 1 tablespoon orange flavoring
- 1 teaspoon vanilla flavoring
- 3 cups plain flour
- 1/2 teaspoon salt

Cream butter and sugar together. Add eggs one at a time and beat well. Add flavorings. Mix flour and salt and add alternately with Orange Crush™, beginning and ending with the flour mixture. Bake at 350° approximately 1 hour, depending on oven.

ORANGE ICICLE CAKE

Marie Jessup

- 1 box orange cake mix
- 1 3-oz package orange Jello™
- 1/2 cup oil
- 1-1/4 cups water
- 3 eggs

Mix all together; put in 2 cake pans (9 1/2-inch). Bake at 350° for 20 to 25 minutes. Let cool; cut layers in half (by pulling a length of sewing thread through cake layer).

Frosting:

- 1 8-oz package cream cheese
- 12 ounces frozen coconut (optional)
- 1/2 cup orange juice (unfrozen)
- 1/4 cup sugar
- 12 ounces Cool Whip™

Mix cream cheese and coconut together; add sugar and orange juice. Let stand for a little while to let sugar melt.

Fold in Cool Whip™ and mix well.

Frost between each layer, on top and sides of cake.

OREO COOKIE CAKE

Clara Gammons

- 1 lg. pkg. Oreo cookies
- 1/2 stick margarine
- 1 cup powdered sugar
- 1 8-oz. pkg. cream cheese
- 2 pkgs. vanilla instant pudding
- 3 cups milk
- 1 teaspoon vanilla flavoring
- 1 8-oz. ctn. Cool Whip™

Crush cookies and press 1/2 into 13x9-inch pan or baking dish. Mix cream cheese, margarine, sugar, and Cool Whip™ together. In another bowl, mix the milk, vanilla flavoring, and vanilla pudding. Add to cream cheese mixture. Pour over cookie crumbs. Top with remaining cookie crumbs. Refrigerate overnight. Serves 20.

PERFECT POUND CAKE

Kay Pell

- 3 sticks margarine
- 1 8-oz. pkg. cream cheese
- 3 cups sugar
- 6 eggs
- 3 cups cake flour
- 2 teaspoons vanilla flavoring
- 1 teaspoon lemon flavoring

Cream margarine and cream cheese together. Add sugar, 1 cup at a time, creaming after each. Add eggs 1/2 at a time, beating well after each. Mix in flavorings. Fold in flour. Pour into tube pan and bake at 350° until done. (This recipe has no milk, salt, or soda.)

PINA COLADA CAKE

Goldie Jessup

- 1 pkg. Duncan Hines™ butter recipe golden cake mix
- 1 large (16 oz.) carton sour cream
- 1 can sweetened condensed milk
- 2 cups powdered sugar, sifted
- 1 can cream of coconut
- 12 oz. whipped topping
- 12 oz. frozen coconut
- 1 20-oz. can crushed pineapple, drained

Mix cake mix according to package directions and bake in a 9x13-inch Pyrex™ dish or in 3 8-inch square cake pans. When cake is done, use a knife to stick holes all over cake top. Mix cream of coconut and sweetened condensed milk. Pour on cake while still hot. Let this cool. Pour can of drained pineapple over cake. Mix powdered sugar, whipped topping, and sour cream together. Spread this mixture over top of cake. Sprinkle thawed coconut over top of cake. Serves 16 to 18. Freezes well.

PINK CREAM CHEESE POUND CAKE

Janie Moss

- 3 cups sugar
- 3 cups flour
- 2 sticks butter (1 cup)
- 1 8-ounce package cream cheese
- 6 eggs
- 1/4 teaspoon salt
- 1 tablespoon vanilla
- 1/2 box strawberry Jello™*

*any red Jello™ may be used

Cream butter, cream cheese and sugar. Add eggs and flour alternately. Add vanilla and Jello™ powder. Bake in well-greased and floured tube or bundt pan. Start in cold oven and bake 1 and 1/2 hours at 325°. Cool 10 minutes.

PINK LEMONADE CAKE

Janie Moss

- 1 package (regular size) lemon cake mix
- 1 package (4-serving size) lemon Jello™
- 4 eggs
- 1/2 cup oil
- 1 cup plus 2 teaspoons water

In mixer bowl, combine cake mix, Jello™ mix, eggs, oil and water; mix 3 minutes or until well blended. Pour batter into a greased and floured 9x13-inch baking pan and bake at 350° until done.

Frosting:

Combine 1 cup Crisco™, 1 box of confectioner's sugar and 1 teaspoon vanilla flavoring. Yellow or red decorator food coloring may be added for a more colorful cake.

POUND CAKE

Ersie P. McIntyre

- 3 cups sugar
- 1 stick butter
- 1 stick margarine
- 1/2 cup Crisco™
- 6 eggs
- 1 cup sour cream or sweet milk
- 3 cups plain flour (sift before measuring)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 teaspoons orange flavoring
- 3 teaspoons coconut flavoring

Cream butter and margarine. Add Crisco™; continue to cream. Add sugar. Add eggs, one at a time, beating well after each. Sift flour, measure, then add baking powder and salt. Sift again. Gradually add flour and sour cream to creamed mixture, beginning and ending with flour. Add flavorings. Pour batter into tube pan and bake in 325° preheated oven. (My oven cooks fast; I bake this cake 65 minutes. Most people bake a bit longer. You can probably tell by cakes you usually cook. I am careful not to overbake.)

PUMPKIN CAKE

Bertie Brinkley

- 3 cups plain flour
- 2 cups sugar
- 2 teaspoons soda
- 1 teaspoon salt
- 2 cups cooked pumpkin
- 4 eggs
- 1 cup Wesson™ Oil
- 2 teaspoons cinnamon

Mix dry ingredients together. In a larger bowl, mix pumpkin, eggs, and Wesson™ oil. Combine with dry ingredients. Bake in three 9-inch cake pans or a sheet cake pan at 375° for about 25 minutes. Ice while still warm with cream cheese icing.

Cream Cheese Icing:

- 1 8-oz. pkg. cream cheese
- 1-1/4 sticks margarine
- 1 box (1 lb.) powdered sugar, sifted
- 1 teaspoon vanilla flavoring

Soften cream cheese and margarine and cream together. Add sugar and flavoring and mix until smooth. Spread on cake.

PUMPKIN CAKE

Janie Parker

- 1 box Duncan Hines™ yellow cake mix
- 4 eggs
- 3/4 cup sugar
- 1/2 cup Wesson™ oil
- 1 cup cooked pumpkin
- 1/4 cup water
- 1-1/2 teaspoons cinnamon
- 1/2 teaspoon nutmeg

Combine all ingredients and mix well. Pour into a greased and floured tube or bundt pan. Bake at 350° for 1 hour.

Frosting:

- 3 oz. cream cheese, softened
- 1 stick margarine, softened
- 1 lb. box powdered sugar
- 3 tablespoons milk
- 1 teaspoon vanilla flavoring

Mix ingredients until smooth and spread over cooled cake.

PUNCH BOWL CAKE

Janice Lawson

- 1 cake mix, white or yellow
- 2 packages instant vanilla pudding
- 1 large can crushed pineapple, drained
- 2 large cans pie filling, chilled (apple, cherry, strawberry, or blueberry)
- 1-1/2 cartons Cool Whip™
- Chopped nuts and coconut (optional)

Bake cake according to package directions and crumble one half of it into a punch bowl. Mix instant pudding according to package directions, using 2-1/2 cups of milk per package instead of 2. Pour half the pudding over the cake. Pour 1/2 can of pineapple over the pudding. Add one can of pie filling. Add one layer of Cool Whip™. Add 1/2 of nuts. Repeat these steps, using remaining ingredients. Note: Good for large gatherings; recipe may be halved for family use.

RED VELVET CAKE

Janie Moss

- 2-1/2 sticks butter
- 2 cups sugar
- 3 eggs
- 1 tablespoon cocoa
- 1 tablespoon vinegar
- 2-1/2 cups cake flour
- 1-1/2 teaspoons baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 teaspoon vanilla flavoring
- 2 oz. red food coloring

Cream butter and sugar together until light and fluffy. Make a paste of the cocoa and vinegar and add to the batter. Add eggs, one at a time, beating well after each. Add the vanilla flavoring. Mix soda, salt, and baking powder in with the flour. Add small portions of flour and buttermilk alternately, beginning and ending with flour. Fold in the food coloring, stirring just enough to mix well. Bake at 350° for approximately 30 minutes.

Frosting:

- 1 cup milk
- 3 tablespoons flour
- 1 cup sugar
- 1 stick margarine
- 1 teaspoon vanilla flavoring
- 1 cup chopped pecans
- 1 cup shredded coconut

In a small saucepan, mix flour and milk. Boil, stirring constantly, until it thickens; remove from heat and set aside to cool. Cream sugar and margarine together until you cannot feel the grains of sugar. Combine the cooled flour/milk mixture with the sugar/ margarine mixture and beat well. Stir in pecans and coconut; spread on cake.

SCOTCH CHOCOLATE CAKE

Ersie P. McIntyre

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1 stick margarine
- 1/2 cup vegetable shortening
- 4 heaping tablespoons cocoa
- 1 cup water
- 1/2 cup buttermilk
- 1 teaspoon baking soda
- 2 eggs
- 1 teaspoon vanilla flavoring

Combine flour and sugar in mixing bowl. In a saucepan, put margarine, shortening, cocoa, and water and bring to a rapid boil and then pour over flour and sugar, mixing gradually. Add two eggs. Put soda in buttermilk and add with other ingredients. Mix and turn into a greased and floured 11x16-inch pan. Bake in a 400° oven for 30 minutes or until done. Make icing (recipe follows) 5 minutes before cake is done and pour hot icing over hot cake.

Icing for Scotch Chocolate Cake:

- 1 stick margarine or butter
- 4 tablespoons cocoa
- 6 tablespoons milk
- 1 box (1 lb.) powdered sugar
- 1 teaspoon vanilla flavoring
- 1 cup chopped pecans
- 1 cup flaked coconut

In a saucepan, combine margarine, cocoa, and milk. Bring to a boil, stirring constantly to prevent sticking. Remove from heat, add other ingredients, and mix well. Spread on hot cake.

SCRIPTURE CAKE

Denise S. Rector

This is a fruit and nut cake. Get out your Bible and follow directions. Bake at 360 - 375° until done.

- 2 cups Judges 5, 25th paragraph
- 3-1/2 cups Exodus 29.2, last clause
- 3 cups Jeremiah 6:20
- 2 cups Samuel 30:12
- 2 cups Nahum 3:12
- 1/2 cup Judges 4:19
- 1 cup Genesis 43:11
- 6 Isaiah 10:14
- 2 teaspoons 1 Corinthians 5:6
- 1 tablespoon 1 Samuel 14:25
- Season to taste with 1 Kings 10:10 and Leviticus 2:13

Follow Solomon's advice for making good boys and you will have a good cake.

SEVEN-UP POUND CAKE

Judy Johnson

- 1 stick margarine
- 1 stick butter
- 1/2 cup Crisco™
- 3 cups sugar
- 6 large eggs
- 1 teaspoon vanilla flavoring
- 3 cups plain flour, packed
- 1/2 teaspoon salt
- 1 cup Seven-Up™ or Sprite™

Cream margarine, butter, Crisco™, and sugar together using electric mixer. The longer you cream them, the finer the cake texture. Add eggs (all 6 at once if you like); beat for about 5 minutes after adding the eggs. Mix in flavoring. Sift the flour, but tap the measuring cup on a hard surface to pack the flour down. Stir the salt into the flour. At this point, abandon the electric mixer and mix by hand, stirring just enough to mix well. (Too much mixing at this stage will make your cake tough.)

Alternating flour and 7-Up™, mix in 1/3 portions of the flour and 1/2 portions of the 7-Up™, beginning and ending with flour. Pour into greased and floured tube pan and bake at 325 - 350 degrees for 1 to 1-1/2 hours, depending on your oven. Cake is done when it leaves the sides of the pan and a toothpick inserted in the middle of the cake comes out moist, but not sticky. Be careful not to overbake; overbaking makes your cake dry.

SOUR CREAM CAKE

Ersie P. McIntyre

- 2 sticks margarine
- 2 cups sugar
- 2 cups flour
- (sift before measuring)
- 1 teaspoon vanilla flavoring
- 2 eggs
- 1 cup white raisins
- 1 cup nuts, medium chopped
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup sour cream

Measure sifted flour; add salt, baking powder, cinnamon; resift. Coat raisins and nuts in some of this. Cream softened margarine, add sugar, add 2 eggs (beating after each). Add flour alternately with sour cream, beginning and ending with flour. Add vanilla. Fold in raisins and nuts by hand. Cook in sheet pan at 350° for about 45 minutes. (When cake begins to leave sides of pan, it is done.) Watch temperature you bake it on or bottom will overcook. I reduced temperature to 325°.

SOUR CREAM POUND CAKE

Ruby Taylor

- 1/2 lb. margarine
- 1/2 cup Crisco™
- 3 cups sugar
- 6 eggs
- 3 cups cake flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla flavoring
- 1 teaspoon butternut flavoring
- 1 8-oz. ctn. sour cream
- 1/4 cup milk

Cream margarine, Crisco™, and sugar until fluffy. Add eggs one at a time, beating well after each. Add flavorings. Add sour cream and milk alternately with flour, baking power, and salt. Pour into tube pan and bake at 325° for 1 hour and 20 minutes.

SPICE DREAM CAKE

Betty Crim

- 1 package Duncan Hines™ Spice Deluxe Cake Mix
- 1 package banana or vanilla instant pudding mix
- 1/2 cup Crisco™ oil*
- 1 cup water
- 4 eggs

Blend all ingredients in a large bowl, then beat at medium speed for 2 minutes. Bake in a greased and floured 10-inch tube pan at 350° for about 45 to 55 minutes, until center springs back when lightly touched. Cool right side up for about 25 minutes, then remove from pan.

Glaze:

Blend 1 cup confectioner's sugar with 2 tablespoons milk. Drizzle over cake.

*Be sure to use Crisco™ oil as some other oils may cause cake to fall.

STRAWBERRY POUND CAKE

Martha Moorefield

- 1 box white cake mix (Duncan Hines™)
- 1 small box strawberry Jello™
- 3 tablespoons plain flour
- 3/4 cup Wesson™ oil
- 1/2 cup water
- 4 eggs
- 3/4 cup strawberries, crushed

Mix together and bake in greased and floured tube pan for 1 hour at 350°.

Icing:

- 1 box confectioner's sugar
- 1 stick butter
- 1/4 cup strawberries, crushed

Melt butter; add sifted sugar and strawberries. Mix until smooth and spread on cooled cake.

SWISS CHOCOLATE HERSHEY™ BAR CAKE

Ashley Humphries

- 1 package Swiss chocolate cake mix
- 1 8-oz package cream cheese (softened)
- 1 cup powdered sugar
- 1/2 cup granulated sugar
- 10 Hershey™ with Almonds candy bars
- 1 12-oz container Cool Whip™

Prepare cake by directions on box. Pour into 3 greased and floured round cake pans. Bake at 325° for 20 to 25 minutes. Cool 10 minutes. Remove from pans and cool completely.

Frosting:

Beat cream cheese, powdered sugar, and granulated sugar until creamy. Chop candy bars finely. Fold cream cheese mixture and chopped bars into whipped topping. Spread icing between layers and on cake. Cover cake with icing. Keep refrigerated.

UPSIDE DOWN GERMAN CHOCOLATE CAKE Lois Lawson

- 1 cup chopped pecans
- 1 cup coconut
- 1 box powdered sugar
- 1 stick butter, melted
- 1 8-oz. pkg. cream cheese
- 1 German chocolate cake mix

Grease 9x13-inch pan; sprinkle nuts and coconut in bottom of the pan. Prepare cake mix according to package directions and pour over coconut. Mix powdered sugar, cream cheese, and butter; spoon over cake batter. Bake at 325° for 40 to 50 minutes.

BOILED CHOCOLATE ICING Annie Moorefield

- 2 cups sugar
- 1/4 cup cocoa
- 1/2 cup milk
- 1 stick butter
- 1/2 teaspoon vanilla flavoring

Combine sugar, cocoa, butter, and milk in a heavy saucepan. Bring to a rolling boil, then stir over medium heat for 1 minute. Cool. Add vanilla flavoring and beat till thick. Spread on cake (will ice 4 layers). For a creamy icing, add 2 teaspoons of peanut butter.

WHITE ICING Annie Moorefield

- Mix 1/2 cup hot water
- 1-1/2 cups sugar
- 1/2 teaspoon cream of tartar

Boil over medium heat till clear, stirring constantly. Stop stirring and cook to 240° on candy thermometer. While this cooks, beat 4 egg whites till soft peaks form. Add a pinch of salt. Slowly pour the water mixture over the egg whites and beat while pouring. Add 1/2 teaspoon almond flavoring and 1/2 teaspoon coconut flavoring. Cover cake with icing and fresh ground coconut.

APPLE PIE Ina Neal Cook

- 1-1/2 cups stewed apples
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg, beaten
- 2 tablespoons plain flour
- Spices to taste

Mix together and place in unbaked pie shell. Top with a mixture of brown sugar and melted butter. Bake at 350° until crust is brown.

BLUEBERRY TART Gosh Inman

- Crust:**
- 1/2 cup powdered sugar
 - 1 1/2 cups all-purpose flour
 - 3/4 cup butter, softened
 - 1/2 cup finely chopped pecans, or your favorite type of nuts

Preheat oven to 350°. Combine powdered sugar, flour, and butter in the bowl of a food processor, processing until mixture forms a ball (you can combine dough by hand, if desired.) With your fingers, press dough into a 12-inch tart pan with a removable bottom, taking care to push crust into indentations in tart pan. Pat nuts onto crust. Bake at 10 to 12 minutes or until very lightly browned. Let cool completely before filling.

- Filling:**
- 2 packages (3-oz each) cream cheese, at room temperature
 - 1 cup powdered sugar
 - 1 cup heavy cream
 - 1/4 cup sugar
 - 1 21-oz can blueberry pie filling

In a large mixing bowl with a hand mixer, beat the cream cheese with the powdered sugar. In a separate mixing bowl with the hand mixer, beat the heavy cream with sugar until it forms soft peaks. Add the cream cheese mixture below the cream and beat until combined. Gently fold in the pie filling. Refrigerate until well chilled, at least 2 hours.

PIES

UPSIDE-DOWN GERMAN CHOCOLATE CAKE

Lois Lawson

- 1 cup chopped pecans
- 1 cup coconut
- 1/2 cup powdered sugar
- 1 stick butter, melted
- 1 8-oz. pkg. cream cheese
- 1 German chocolate cake mix

Grease 9x13 pan, sprinkle nuts and coconut in bottom of the pan. Prepare cake mix according to package directions and pour over coconut. Mix powdered sugar, cream cheese, and butter; spoon over cake batter. Bake at 325° for 40 to 50 minutes.

BOILED CHOCOLATE ICING

Annie Moorefield

- 2 cups sugar
- 1/4 cup cocoa
- 1/2 cup milk
- 1 stick butter
- 1/2 teaspoon vanilla flavoring

Combine sugar, cocoa, butter, and milk in a heavy saucepan. Bring to a rolling boil, then stir over medium heat for 1 minute. Cool. Add vanilla flavoring and beat till thick. Spread on cake (will ice 4 layers). For a creamy icing, add 2 teaspoons of peanut butter.

WHITE ICING

Annie Moorefield

- Mix 1/2 cup hot water
 - 1-1/2 cups sugar
 - 1/2 teaspoon cream of tartar
- Boil over medium heat till clear, stirring constantly. Stop stirring and cook to 240° on candy thermometer. While this cooks, beat 4 egg whites till soft peaks form. Add a pinch of salt. Slowly pour the water mixture over the egg whites and beat while pouring. Add 1/2 teaspoon almond flavoring and 1/2 teaspoon coconut flavoring. Cover cake with icing and fresh ground coconut.

APPLE PIE

Ina Neal Cook

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- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg, beaten
- 2 tablespoons plain flour
- Spices to taste

Mix together and place in unbaked pie shell. Top with a mixture of brown sugar and melted butter. Bake at 350° until crust is brown.

BLUEBERRY TART

Goah Inman

- Crust:
- 1/2 cup powdered sugar
- 1 1/2 cups all-purpose flour
- 3/4 cup butter, softened
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Preheat oven to 350°. Combine powdered sugar, flour, and butter in the bowl of a food processor, processing until mixture forms a ball (you can combine dough by hand, if desired.) With your fingers, press dough into a 12-inch tart pan with a removable bottom, taking care to push crust into indentations in tart pan. Pat nuts onto crust. Bake at 10 to 12 minutes or until very lightly browned. Let cool completely before filling.

- Filling:
- 2 packages (3-oz each) cream cheese, at room temperature
- 1 cup powdered sugar
- 1 cup heavy cream
- 1/4 cup sugar
- 1 21-oz can blueberry pie filling

In a large mixing bowl with a hand mixer, beat the cream cheese with the powdered sugar. In a separate mixing bowl with the hand mixer, beat the heavy cream with the sugar until it forms soft peaks. Fold the whipped cream into the cream cheese mixture. Spoon this mixture into the cooled pie shell and top it with blueberry pie filling. Refrigerate until well chilled, at least 2 hours.

CHOCOLATE FUDGE PIE

Denise S. Rector

1 stick butter or margarine 1 cup sugar
 4 tablespoons cocoa 1 teaspoon vanilla flavoring
 2 eggs 1 unbaked pie shell

Melt butter. Remove from heat and add remaining ingredients. Pour into unbaked pie crust. Bake at 350° for 30 minutes.

CHOCOLATE MERINGUE PIE

Judy Johnson

1-3/4 cups sugar 3 egg yolks
 4-1/2 tablespoons cocoa 4 cups whole, fresh milk
 6 tablespoons cornstarch 1/4 teaspoon salt

Mix sugar, cocoa, and cornstarch together. Make sure there are no lumps. Stir the egg yolks into a small area of the sugar, cocoa and cornstarch mixture. Add just enough of the milk to wet all the dry ingredients and mix well. Add the remaining milk and salt. Mix well and cook over medium heat until mixture thickens. Remove from heat and add 1 tablespoon of margarine and 2 teaspoons of vanilla flavoring. Stir well (until margarine melts). Pour into two baked pie shells. Top with meringue.

Meringue:

1 tablespoon cornstarch 3 egg whites
 2 tablespoons sugar 4 tablespoons sugar
 1/2 cup water Dash of salt

In a small saucepan, mix 1 tablespoon cornstarch and 2 tablespoons sugar. Add 1/2 cup water and cook until thick. Set aside to cool. Add salt to egg whites and beat until stiff. Gradually add 4 tablespoons sugar. Add the cooled, thickened mixture to the egg whites and continue beating until mixed well. Spread on pies (enough for two) and bake in 350° oven until golden brown.

CHOCOLATE PIE

Tara Beckman

(sister of Tina Hudson)

3 cups sugar 4 eggs
 1 pinch salt 1 teaspoon vanilla
 7 tablespoons cocoa Tall can evaporated milk
 1 cup coconut and pecans, chopped (optional)

Mix cocoa, sugar, and salt. Add eggs, mix well. Stir in vanilla and milk, add melted margarine, and pour into 2 unbaked 9-inch pie shells. Bake at 350° for 40 minutes or until firm.

CHOCOLATE PIE

Sue Hiatt

2 1/2 cups sugar 1 tablespoon vanilla
 6 heaping tablespoons cocoa 4 eggs, beaten
 1/2 stick butter, melted 1 large can evaporated milk

Mix together sugar and cocoa. Add melted butter. Add vanilla and eggs and stir in evaporated milk. Pour into 2 unbaked pie shells. Bake at 350° for 35 minutes until middle is not quite set.

COCONUT MERINGUE PIE

Lucy Jessup

3/4 cup sugar 2 eggs, separated
 5 tablespoons plain flour 1-1/3 cups grated coconut
 2 cups milk 1 teaspoon vanilla flavoring

Mix sugar and flour. Add a small amount of milk to make a paste; then gradually add remainder of the milk. Cook in a double boiler until thick. (If you don't use a double boiler, stir constantly to avoid mixture sticking to the pot.) Remove from heat and stir in coconut and flavoring. Then stir in the egg yolks. Cool slightly and pour into one baked pie shell. Set in warm oven for just a few minutes. This makes the top solid enough that the meringue spreads on easily without mixing in with the filling. Remove from oven and top with meringue and desired amount of shredded coconut. Bake at 325° until meringue is lightly browned.

COCONUT PIE

Laticia Humphries

- 3/4 cup plain flour
- 2 cups sugar
- 3 cups of milk (or 1 can of evaporated milk plus 1 can of water)
- 3 eggs, separated
- 1 stick of margarine
- 1 cup flaked coconut
- 1 teaspoon vanilla flavoring
- 1 deep-dish pie crust, baked

Combine flour and sugar. Stir in egg yolks. (Save whites for the meringue.) Add milk and cook in double boiler until thick. Add margarine, coconut, and flavoring. Pour into baked pie crust.

Meringue:

- 3 egg whites
- 6 tablespoons sugar (2 for each egg white)
- 1 teaspoon cornstarch

Beat with mixer until stiff. Pour on top of pie and bake at 350° until brown.

COCONUT PINEAPPLE PIE

Judy Johnson

- 3 eggs
- 1-1/2 cups sugar
- 1 stick margarine, melted
- 1 package frozen coconut, thawed
- 1 small can crushed pineapple
- 1 teaspoon vanilla flavoring

Beat eggs; add sugar and margarine. Mix until smooth. Add coconut, pineapple, and flavoring. Pour into 2 unbaked pie shells. Bake at 350° for approximately 30 minutes.

COCONUT TARTS

Kay Pell

- 1-1/4 cups coconut
- 1 cup milk
- 1 cup sugar
- 1/4 cup margarine, melted
- 3 eggs, well beaten
- 1 teaspoon vanilla flavoring

Pour milk over coconut and set aside. Mix other ingredients, then add coconut and milk mixture. Mix well and pour into Bama tart shells. Bake at 350° until brown.

DEEP DISH PIE

Mary Nunn

- 1 stick margarine
- 1 cup sugar
- 1 cup self-rising flour
- 1 cup milk
- 1 quart fruit (any kind)

Melt margarine in 2-quart baking dish. Make batter from flour, sugar, and milk. Pour over the melted margarine. Heat the fruit and pour over batter. Bake at 375° for 25 to 30 minutes or until golden brown.

EGG CUSTARD

Peggy Jessup
Susan Brannock

- 5 eggs
- 1-1/2 cups sugar
- 2 cups milk
- 1 tablespoon cornstarch
- 1 teaspoon vanilla flavoring
- Nutmeg

Mix eggs and sugar. Add cornstarch. Add milk and vanilla. Pour into 2 unbaked (and uncracked) pie shells. Sprinkle top with nutmeg. Bake at 350° for 30 to 35 minutes or until sets.

EASY FRUIT COBBLER

Nannie Johnson

- 1 cup self-rising flour
- 1 cup sugar
- 1 cup milk
- 1 stick of margarine
- 4 cups of fruit (strawberries, peaches, cherries, blueberries, etc.)

Mix flour and sugar together, add milk. Pour into a 12-inch square baking dish. Add fruit. Cut margarine in small pieces and place on top. Bake in 375° oven for 25 to 30 minutes or until golden brown on top.

FLORIDA LIME PIE

Elizabeth Smith

Makes 8 servings.

Begin 4-1/2 hours before serving or early in day.

- 1-1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup margarine or butter, softened
- 1 14-oz. can sweetened condensed milk
- 1/2 cup lime juice, preferably extracted from Key limes
- 2 teaspoons grated lime peel
- 2 large eggs, separated
- Green food coloring (optional)
- 1 cup heavy or whipping cream
- Lime slices for garnish

Step 1: Preheat oven to 325°F. In 9-inch pie plate, with hand, mix graham cracker crumbs, sugar, and margarine or butter; press mixture onto bottom and up side of pie plate, making small rim.

Step 2: In medium bowl, with wire whisk or fork, stir sweetened condensed milk with lime juice, grated lime peel, and egg yolks until mixture thickens. If desired, add green food coloring to tint mixture pale green.

Step 3: In small bowl, with mixer at high speed, beat egg whites until stiff peaks form. With rubber spatula or wire whisk, gently fold egg whites into lime mixture.

Step 4: Into pie crust, pour lime filling; smooth top. Bake pie 15 to 20 minutes until lime filling is just firm.

Step 5: Cool pie on wire rack, then refrigerate until well chilled, about 3 hours.

Step 6: In small bowl, with mixer at medium speed, beat heavy or whipping cream until stiff peaks form. Pipe or spread whipped cream around edge of filling. Garnish pie with lime slices.

FRESH PEACH PIE

Marie Jessup

- 5 cups sliced fresh peaches
- 1 unbaked 9-inch pastry shell (deep dish shell)
- 1/3 cup butter or margarine, melted
- 1 cup sugar
- 1/3 cup all-purpose flour
- 1 egg, beaten
- 1 teaspoon vanilla
- 1/4 teaspoon nutmeg

Place peaches in pie shell. Combine remaining ingredients and pour over peaches. Bake at 350° for 1 hour and 10 minutes.

FRESH PEACH PIE

Peggy Jessup

- 5 cups sliced fresh peaches
- 1 unbaked 9-inch deep dish pie shell
- 1/3 cup butter or margarine, melted
- 1 cup sugar
- 1/3 cup all-purpose flour
- 1 egg
- 1 teaspoon vanilla flavoring
- 1/4 teaspoon ground nutmeg

Place peaches in pie shell. Combine remaining ingredients and pour over peaches. Bake at 350° for 1 hour and 10 minutes.

FRIED APPLE PIES

Eula Mae Vaughn

Filling:

- 4 cups stewed apples (from dried apples)
- 1 cup sugar
- 2 tablespoons margarine
- 1 tablespoon ground cinnamon
- Pinch of salt

Crust:

- 3 cups plain flour
- 3/4 cup Crisco™
- 1-1/2 teaspoons salt
- 6 tablespoons milk

Mix ingredients for crust and roll out on floured surface. Roll dough into 6-inch circles. Combine filling ingredients and spoon onto dough; fold dough over filling, making a half circle. Pinch together with a fork. Pan fry in vegetable oil.

FRUIT PIE

Goldie Jessup

- 1 20-oz. can crushed pineapple, undrained
- 1/4 cup self-rising flour
- 1-1/4 cup sugar

Mix sugar with flour. Then mix with pineapple and juice. Bring to a boil.

Add 1 3-oz. box of orange Jello™ gelatin.

Remove from heat and mix well to dissolve Jello™.

Add 1 21-oz. can cherry pie filling. Let cool.
Add 2 large bananas (sliced) and 1 cup chopped pecans.

Pour into 2 graham cracker crusts. Refrigerate over night. Can be served with whipped cream topping.

GRATED APPLE PIE

Denise S. Rector

- 2/3 stick butter or margarine
- 2/3 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1/4 teaspoon cinnamon
- 3 generous cups Rome apples, peeled and grated
- 1 unbaked pie shell

Using mixer, beat the margarine, sugar, egg, vanilla, and cinnamon together. Stir in the apples. Pour into unbaked pie crust. Bake at 350° for 50 minutes or until golden on top.

HAWAII PIE

Goldie Jessup

- 1 20-oz. can crushed pineapple, drained
- 1 12-oz. carton Cool Whip
- 1/2 cup lemon juice
- 1 cup chopped nuts
- 1 can Eagle Brand™ milk
- 2 graham cracker crusts

Mix all ingredients together and pour into crusts. Refrigerate at least 2 hours before serving. Yield: 2 pies

HEAVENLY CHOCOLATE PIE

Joy Lynch

- 1 8-oz. chocolate bar with almonds
- 1 12-oz. container whipped topping
- 1 9-inch graham cracker crust

Microwave chocolate bar until melted. Let cool slightly and fold in whipped topping. Pour into pie shell. Refrigerate until ready to serve.

ICE CREAM PIE

Sherri Hutchens

(daughter of Marie Jessup)

- 3 graham cracker crusts
- 2 Magic Shell™ chocolate
- 16 ounces Cool Whip™
- 8 ounces cream cheese
- 2 cups powdered sugar
- 1 cup milk
- 3/4 plain peanut butter

In a bowl, combine powdered sugar, Cool Whip™, milk, cream cheese. Add peanut butter. Pour in crusts; drizzle chocolate on top; and freeze.

JAPANESE PIE

Annie Moorefield

- 2 sticks margarine, melted
- 2 cups sugar
- 4 eggs
- 1 small can coconut
- 1 cup chopped pecans
- 1 cup raisins
- 2 teaspoons vinegar

Mix ingredients well and pour into 2 unbaked pie shells. Bake 40 to 45 minutes in 350° oven.

K&W GERMAN CHOCOLATE PIES

Kay Pell

- 7 tablespoons cocoa
- 3 cups sugar
- 4 eggs, beaten
- 1 cup pecans, chopped
- 1 cup coconut
- 1 13-oz. can evaporated milk
- 1 teaspoon vanilla flavoring
- 1 stick melted margarine

Mix ingredients together. Pour into two unbaked pie shells. Bake at 325° for 40 to 50 minutes.

LEMON PIE

Ruby Taylor

- 1 can Eagle Brand™ milk
- Juice from 2 lemons
- 2 eggs, separated
- 1 teaspoon vanilla flavoring
- 1 graham cracker crust

Mix Eagle Brand™ milk and egg yolks thoroughly. Add lemon juice. Pour into graham cracker crust. Use the egg whites for making meringue topping. Bake at 325° until meringue is golden brown.

MOCK GERMAN CHOCOLATE PIE

Mary Nunn

- 3 cups sugar
- 1 stick margarine
- 4 eggs, beaten
- 1 teaspoon vanilla flavoring
- 5 tablespoons cocoa
- 1 13-oz. can evaporated milk
- 2 cups shredded coconut
- 1 cup chopped nuts
- Pinch salt

Combine all ingredients and pour into three 9-inch unbaked pie shells. Bake at 350° for 45 to 50 minutes.

PEACH COBBLER

Sherri Hutchens

(daughter of Marie Jessup)

- 1/2 cup sugar
- 3/4 cup self-rising flour
- 1/2 cup milk
- 1 stick margarine, melted
- 1 can (16 oz) peaches and juice

Put peaches and juice in kettle and heat just until they come to a boil. Mix sugar, flour, milk, and margarine together. Put this mixture in bottom of long dish or pan. Put peaches on this. Stir just a little for butter to come through peaches. Bake at 375° for 40 to 50 minutes, depending on how brown you want the top.

PECAN PIE

Judy Johnson

- 3/4 cup sugar
- 2 tablespoons flour
- 1 teaspoon salt
- 1 cup dark Karo™ syrup
- 2 eggs
- 1 teaspoon vanilla flavoring
- 1/2 cup evaporated milk
- 1 cup pecans
- 1 9-inch unbaked pie shell or a deep-dish pie shell

Mix sugar, flour, and salt together. Add syrup, eggs, flavoring, milk, and pecans in that order, mixing well after each ingredient. Pour into unbaked pie shell. Bake at 375° for 50 to 60 minutes or until top of pie cracks open.

PECAN PIE

Laticia Humphries

- 1 stick of margarine
- 1 box light brown sugar
- 1 tablespoon of cornmeal
- 2 teaspoons vanilla flavoring
- 4 eggs
- 2 tablespoons flour
- 3/4 cup milk
- 1-1/2 cup chopped pecans

Melt margarine and pour over sugar. Blend with mixer. Mix other ingredients and add to sugar mixture. Add nuts. Pour into 2 unbaked pie shells. Bake at 350° for 45 minutes or until done. Makes 2 pies.

PINK LEMONADE PIE

Danne Smith

- 1 graham cracker crust
- 1 container (8 oz) Cool Whip™
- 1 can (6 oz) frozen pink lemonade concentrate, thawed
- 1 can sweetened condensed milk

Blend all ingredients together. Pour into the pie crust. Chill in the refrigerator or freezer until ready to serve.

SOUTHERN PECAN PIE

Vicki Jessup

- 2/3 cup sugar
- 1/3 cup margarine, melted
- 3 eggs
- 1 cup dark or light corn syrup
- 1 cup pecan halves
- 1 9-inch unbaked pie shell

Combine eggs and sugar. Add corn syrup and butter. Mix well. Stir in pecans. Pour into unbaked pie shell. Bake at 350° for 50 to 55 minutes or until done.

STRAWBERRY YOGURT PIE

Angie Nunn

- 1 small carton fresh strawberries
- 1 large graham cracker crust
- 1 large tub Cool Whip™
- 1 container Lowe's Food™ brand strawberry yogurt

Prepare strawberries with sugar and let sit in refrigerator overnight. Take 1/2 strawberries, 1/2 Cool Whip™, and container of yogurt and mix together and put in crust. Top with other 1/2 of Cool Whip™ and place remaining berries on top. Freeze for 1 hour before serving.

SWEET POTATO PIE

Janice, Mary, Laticia, James

In loving memory of our mother, Iva Jessup

- 4 medium sweet potatoes, sliced thin
- 1 cup sugar
- 1/2 cup brown sugar
- 3 cups water
- 1 teaspoon cinnamon or nutmeg
- 2 sticks margarine
- 1 box yellow cake mix

Peel and slice potatoes in a 9x13-inch baking dish. Add water. Add sugar and spice. Cut 1 stick of margarine into slices and place on top of potatoes. Sprinkle cake mix on top. Cut remaining stick of margarine into slices and place on top. Bake at 300° until brown.

SWEET POTATO PIE

Kay Pell

- 2-3/4 cups sweet potatoes, cooked and mashed
- 1/2 stick butter
- 1-1/2 cups sugar
- 3/4 cup evaporated milk
- 1 cup milk
- 2 eggs
- 2 teaspoons vanilla flavoring

Mix ingredients and pour into unbaked pie shell. Bake at 350° for 45 minutes.

VERSATILE CHOCOLATE PIE

Peggy Jessup

- 2 cups sugar
- 1/2 cup plain flour
- 4 tablespoons cocoa
- 3 cups milk
- 1 teaspoon vanilla flavoring
- 6 egg yolks, beaten (save whites for meringue)
- 1 stick margarine
- Dash of salt

Sift flour, cocoa, and sugar together. Add milk, egg yolks, margarine, salt and vanilla flavoring. Cook over low heat until slightly thickened, watching carefully. Pour in two unbaked pie shells. Bake at 350° for 30 minutes. Remove from oven, spread meringue on top, and return to oven until meringue is brown.

OR filling can be cooked on top of stove until completely thickened and poured into 2 baked pie shells. Put meringue on top and brown in oven.

Southern Pecan Pie

2/3 cup milk
1 cup sugar
1/2 cup margarine
2 eggs
1/2 cup pecans

Combine eggs and sugar. Add corn syrup and milk. Pour into unbaked pie shell. Bake at 350° for 45 minutes.

Strawberry Yogurt Pie

1 cup milk
1/2 cup plain flour
1/2 cup sugar
1 stick margarine
1 cup strawberries
1/2 cup yogurt
1/2 cup vanilla

Prepare strawberries with sugar and vanilla. Roll out dough and place in pie shell. Spread strawberry mixture on top. Bake at 350° for 30 minutes.

OR filling can be cooked on top of stove until completely thickened and poured into pie shell.

on top and brown in oven and to brown crust.

4 medium sized potatoes
1 cup water
1/2 cup brown sugar
1 stick butter
1/2 cup margarine
1/2 cup cinnamon

Peel and slice potatoes in a 9x13-inch baking dish. Add water. Add sugar and spice. Cut 1 stick of butter into slices and place on top of potatoes. Sprinkle cake mix on top. Cut remaining stick of margarine into slices and place on top. Bake at 300° until brown.

Baked Potato Pie

2-3 cups sweet potatoes, cooked and mashed
1 cup milk
1/2 cup sugar
1/2 cup margarine
2 eggs
1/2 cup pecans

Combine milk and sugar. Add corn syrup and milk. Pour into unbaked pie shell. Bake at 350° for 45 minutes.

Verbal Chocolate Pie

1/2 cup plain flour
1/2 cup sugar
1 stick margarine
1 cup strawberries
1/2 cup yogurt
1/2 cup vanilla

Prepare strawberries with sugar and vanilla. Roll out dough and place in pie shell. Spread strawberry mixture on top. Bake at 350° for 30 minutes.

OR filling can be cooked on top of stove until completely thickened and poured into pie shell.

on top and brown in oven and to brown crust.

3 cups water
1 cup brown sugar
1/2 cup margarine
1/2 cup cinnamon
1 box yellow cake mix

Peel and slice potatoes in a 9x13-inch baking dish. Add water. Add sugar and spice. Cut 1 stick of butter into slices and place on top of potatoes. Sprinkle cake mix on top. Cut remaining stick of margarine into slices and place on top. Bake at 300° until brown.

Apple Dumplings

4-1/2 cups chopped tart apples
1/2 cup white sugar
1/2 cup brown sugar
1 teaspoon cinnamon

Mix apples with cinnamon, 1/2-cup white sugar, and 1/2 cup brown sugar. Set aside. With a rolling pin, roll out each biscuit as thin as possible. Spoon about 1/2 cup of the apple mixture on to each biscuit. Pinch up sides of each rolled biscuit and twist in the center. Set aside. Mix the water, margarine, and 1 cup of sugar in a pan and heat. Place each apple dumpling into this mixture and bake at 350° for about 30 minutes.

Apple Dumplings

Use 1 can Butter-me-Not™ biscuits. Roll out each biscuit and spoon grated Granny Smith apples onto each and pinch it closed. Place in baking dish. Make a mixture of 2 cups water, 1-1/2 cups sugar, and 3/4 stick melted margarine and pour over the apples. Bake at 350° until brown.

Apple Dumplings

3 or 6 Granny Smith apples
1 stick butter
1 cup sugar

Peel apples and cut in 4 pieces each. Cut each biscuit into halves. Roll out each half. Put one apple piece on each half. Wrap biscuit around apple. Put in pan. Do rest of apples and biscuits the same way. Heat butter, sugar and water in pan until sugar is melted. Pour over dumplings. Bake at 400° for 20 minutes or until done.

Bertie Brinkley

1 can Hungry Jack™ biscuits
1 cup sugar
1 stick margarine
1 cup water

OTHER DESSERTS

Ray Bell

Natalie Bailey
(granddaughter of Sue Hart)

1 cup water
1 can Hungry Jack™ biscuits

APPLE DUMPLINGS

Bertie Brinkley

4-1/2 cups chopped tart apples	1 can Hungry Jack™ biscuits
1/2 cup white sugar	1 cup sugar
1/2 cup brown sugar	1 stick margarine
1 teaspoon cinnamon	1 cup water

Mix apples with cinnamon, 1/2 cup white sugar, and 1/2 cup brown sugar. Set aside. With a rolling pin, roll out each biscuit as thin as possible. Spoon about 1/2 cup of the apple mixture on to each biscuit. Pinch up sides of each rolled biscuit and twist in the center. Set aside. Mix the water, margarine, and 1 cup of sugar in a pan and heat. Place each apple dumpling into this mixture and bake at 350° for about 30 minutes.

APPLE DUMPLINGS

Kay Pell

Use 1 can Butter-me-Not™ biscuits. Roll out each biscuit and spoon grated Granny Smith apples onto each and pinch it closed. Place in baking dish. Make a mixture of 2 cups water, 1-1/2 cups sugar, and 3/4 stick melted margarine and pour over the apples. Bake at 350° until brown.

APPLE DUMPLINGS

Natalie Railey
(granddaughter of Sue Hiatt)

5 or 6 Granny Smith apples	1 cup water
1 stick butter	1 can Hungry Jack™ biscuits
1 cup sugar	

Peel apples and cut in 4 pieces each. Cut each biscuit into halves. Roll out each half. Put one apple piece on each half. Wrap biscuit around apple. Put in pan. Do rest of apples and biscuits the same way. Heat butter, sugar and water in pan until sugar is melted. Pour over dumplings. Bake at 400° for 20 minutes or until done.

BREAD PUFFS

Janie Moss

- 1 cup water
- 1 cup sifted all-purpose flour
- 1 stick of margarine
- 4 eggs

Boil water and margarine. Remove from heat and stir in flour until a ball is formed. Add 1 egg at a time, beating well after each. Spoon onto ungreased cookie sheet. Bake at 400° for about 10 to 12 minutes or until golden brown.

The puffs can be arranged on the cookie sheet in the shape of a wreath. If so, bake for 45 minutes; turn oven off. Let stand in oven 15 minutes longer. Cool and slice in half.

Custard Filling:

- 1 cup cold milk
- 1/4 teaspoon almond extract
- 3/4 cup dairy sour cream
- 1/4 teaspoon almond extract
- 1 small pkg. instant vanilla pudding mix

Blend milk, sour cream and almond extract. Stir in pudding mix; beat 1 minute. Fill cream puff ring and refrigerate. Just before serving, sprinkle with powdered sugar. Can be made up to 24 hours ahead. You can also spread pie filling or fresh strawberries over custard filling mixture.

BUTTER PECAN ICE CREAM

Kay Pell

- 2-1/2 cups brown sugar (1 box + 1/2 cup)
- 1/4 cup white sugar
- 1 cup Eagle Brand™ milk
- 1 cup pecans, chopped
- 1 tablespoon vanilla flavoring

Mix above ingredients and pour into ice cream freezer. Finish filling freezer with milk.

CHERRY CHEESE CAKE

Sherri Hutchens
(daughter of Marie Jessup)

- 1 package (8-oz) cream cheese
- 1/4 teaspoon vanilla
- 1 can sweetened condensed milk
- 1 can cherry pie filling
- 1/3 cup lemon juice
- 1 graham cracker crust

Blend sweetened condensed milk and cream cheese. Gradually blend in lemon juice and vanilla. Beat until firm. Pour into pie crust. Chill for at least 3 hours. Pour chilled cherry pie filling over top and serve.

CHERRY YUM YUM

Judy Johnson

- 1 stick margarine
- 1 cup self-rising flour
- 1/3 cup brown sugar (packed)
- 1 cup pecans, chopped

Melt margarine and mix in other ingredients. Press onto a small cookie sheet. Bake at 400° for about 10 minutes or until very light brown. Be careful not to get too brown. Let cool. Crumble into a large (9x13-inch) baking dish.

Mix an 8-oz. pkg. of softened cream cheese with 3/4 cup sugar and 1 teaspoon vanilla until the sugar is dissolved. In another bowl, mix 1 envelope of Dream Whip™ according to package directions. Fold the Dream Whip™ into the cream cheese mixture. Spread over the crumb mixture. Chill. Top with 2 cans of cherry pie filling. Chill until ready to serve. NOTE: You may divide the crumbs and cream cheese/Dream Whip™ mixture into 2 smaller dishes. Top one with cherry and the other with blueberry pie filling.

CHOCOLATE TRIFLE

Rachel Jessup

- 1 package (18-1/4 ounces) chocolate fudge cake mix
- 1 package (6 ounces) instant chocolate pudding mix
- 1/2 cup strong coffee
- 1 carton (12 ounces) frozen whipped topping, thawed
- 6 Heath™ bars (1.4 ounces each), crushed

Bake cake according to package directions. Cool. Prepare pudding according to package directions; set aside. Crumble cake; reserve 1/2 cup. Place half of the remaining cake crumbs in the bottom of a 4 1/2 or 5-quart trifle dish or decorative glass bowl. Layer with half of the coffee, half of the pudding, half of the whipped topping and half of the crushed candy bars. Repeat the layers of cake, coffee, pudding, and whipped topping. Combine remaining crushed candy bars with reserved cake crumbs; sprinkle over top. Refrigerate 4 to 5 hours before serving. Yield: 8-10 servings

COCONUT BAVARIAN

Peggy Jessup

- Cook until thick over low heat:
 - 2 cups sweet milk
 - 1 cup sugar
 - 1/2 teaspoon salt
 - 2 tablespoons plain flour
 - 4 egg yolks, beaten (save whites)

Mix 1/2 cup cold water with 1 pkg. plain Knox™ gelatin. Then mix with above mixture and cool.

- 1 angel food cake pinched into little pieces.
- 2 cups crushed pineapple, drained
- Beat 4 egg whites until stiff. Fold in 1 large container of Cool Whip™ and 1/2 teaspoon vanilla flavoring.

Place in serving dish in alternate layers. Top with coconut.

CREAMY BANANA PUDDING

Janice Lawson

- 1 can (14 oz.) Eagle Brand™ sweetened condensed milk
- 1-1/2 cups cold water
- 1 pkg. vanilla instant pudding mix (4-serving size)
- 2 cups (1 pint) Cool Whip™
- 36 vanilla wafers
- 3 medium bananas, sliced and dipped in lemon juice

In a large bowl, combine Eagle Brand™ milk and water. Add the pudding mix and beat well. Chill 5 minutes. Fold in Cool Whip™. Spoon 1 cup pudding mixture into 2-1/2 quart glass serving bowl. Top with one-third each of the wafers and bananas. Repeat layering twice, ending with pudding. Garnish as desired. Keep refrigerated until serving time. Mixture can also be layered into individual serving dishes.

LEMON LUSH

Mary Nunn

- First Layer:
- 1 cup plain flour
 - 1 stick margarine
 - Pinch of salt
 - 1 tablespoon sugar
 - 1/2 cup chopped pecans

Mix together and press into 9x13-inch pan. Bake 15 to 20 minutes at 350°. You want this crust mixture to slightly brown while baking. Cool completely.

- Second Layer:
- 1 cup powdered sugar
 - 8 ounces cream cheese
 - 1 cup Cool Whip™
- Mix together and spread half over first layer.

- Third Layer:
- 2 small packs of lemon instant pudding
 - 2-1/2 cups milk
 - 1/4 cup coconut (optional)
- Mix well and spread over second layer.

Top with remaining Cool Whip™ mixture. Sprinkle with coconut (optional). Chill and serve.

OREO COOKIE DELIGHT

Laticia Humphries

- 1 package Oreo™ cookies
- 1 large box chocolate pudding
- 1 large container Cool Whip™
- 2 cups milk
- 1 8-oz package cream cheese
- 3/4 stick butter
- 1 cup powdered sugar

Crush Oreo™ cookies and set aside 1 cup. Melt butter and mix with remaining crushed cookies. Place in bottom of dish. Cream together powdered sugar, softened cream cheese, and 1/2 of Cool Whip™; place over cookies. Mix pudding, using only 2 cups of milk and pour over last layer. Cover pudding layer with remaining Cool Whip™ and place the 1 cup of crushed cookies on top. Chill and serve.

PEANUT BUTTER DELIGHT

Sherri Hutchens
(daughter of Marie Jessup)

- 2 cups sugar
- 4 tablespoons cocoa
- 1 stick butter
- Dash salt
- 1/2 cup milk
- 1/2 cup peanut butter
- 2-1/2 cup oatmeal
- 1 teaspoon vanilla

Mix first 5 ingredients together in a saucepan. On medium to medium high heat, bring to a boil and cook for 1 minute and 15 seconds. Remove from heat and add remaining ingredients. Mix well. Pour into a buttered 9x13-inch pan. Cool and cut into squares. Or drop by spoonfuls on wax paper and let dry.

PEANUT BUTTER FREEZE

Duane Moss
(grandson of Janie Moss)

- 2 cups peanut butter
- 1 ripe banana
- Graham crackers
- (may increase or decrease ingredients as desired)

Mash banana in a bowl with a fork. Add peanut butter. Mix together. Break graham crackers in half. Put mixture on one half; put another cracker on top. Continue until mixture is gone. Wrap each individual sandwich in plastic wrap. Freeze at least 30 minutes. Enjoy!

PERSIMMON PUDDING

Stella Vaughn

- 2 cups seeded persimmons
- 1-1/2 cups milk
- 2 cups sugar
- 1 stick margarine (room temperature)
- 2 eggs
- 1 teaspoon ground cinnamon
- 2 cups self-rising flour

Mix ingredients together and pour into greased and floured 9x13-inch pan. Sprinkle top with sugar. Bake in 350° oven for 30 to 40 minutes.

PERSIMMON PUDDING

Betty Crim

- 1 pt. seeded persimmons
- 2 eggs
- 1 cup milk
- 1/2 teaspoon baking soda
- 1 cup flour
- 1 tablespoon vanilla flavoring
- 1 cup white sugar
- 1 tablespoon ground cinnamon
- 1/2 cup butter or margarine

Beat eggs; add milk. Melt butter; add sugar to butter. Then mix all ingredients together. Bake in greased pan at 325° for 30 minutes.

STRAWBERRY PUDDING

Janie Moss

- 1 qt. fresh strawberries
- 1/2 cup sugar
- 1 small pkg. strawberry Jello™
- 2 small pkgs. vanilla instant pudding
- 3 cups cold milk
- 1 8-oz. ctn. sour cream
- 1 16-oz. ctn. Cool Whip™
- 1 box vanilla wafers

Stirring constantly, heat strawberries, sugar, and Jello™ just enough to dissolve Jello™. Set aside to cool. Mix pudding and milk by package directions. Add sour cream. Fold in 3/4 of the Cool Whip™. In a large dish, layer the vanilla wafers, pudding, and strawberries in that order. Top with remaining Cool Whip™. Refrigerate and serve cold.

WEIGHT WATCHERS YUM YUM

Kay Pell

- 16 oz. plain yogurt
- 1 large box sugar-free instant vanilla pudding mix
- 1 large can crushed pineapple (in its own juice)

Mix ingredients together. Refrigerate. Makes 6 servings. (Each serving supplies 1 milk & 1 fruit and contains 8 calories.)

BLARNEY STONES

Marie Jessup

- 4 eggs
- 1 3/4 cups sugar
- 1 teaspoon vanilla
- 1 3/4 cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt

COOKIES, SNACKS, AND CANDIES

Cookies	123 - 129
Snacks	130 - 131
Candies	132 - 136

In a mixing bowl, beat the eggs, sugar and vanilla until thick and lemon-colored, about 4 minutes. Sift flour, baking powder and salt; add to egg mixture on low speed just until combined. Add the remaining flour and mix well. Pour into a greased 9x13-inch pan. Bake at 350° for 30 to 35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into squares. Cover and freeze overnight.

Frosting:

- 2 pounds confectioner's sugar
- 2/3 cup milk
- 2 teaspoons vanilla extract
- 1/8 teaspoon salt
- 6 cups finely chopped peanuts

In a mixing bowl, combine confectioner's sugar, milk, vanilla and salt; beat until smooth. Frost the top and sides of frozen cake squares; roll in peanuts. Place on wire racks to dry. Yield: 2 dozen.

CHOCOLATE CHIP COOKIES

Judy Johnson

- 1/2 cup butter
- 1/2 cup margarine
- 1/2 cup sugar
- 1/4 cup brown sugar, packed
- 2 eggs
- 1 teaspoon salt
- 2-1/4 cups unsifted plain flour
- 1 cup chopped pecans
- 2 cups chocolate chips
- 1 teaspoon vanilla flavoring

Beat butter, margarine and sugar together. Add eggs, vanilla and salt, and beat well. Mix the salt, flour, and nuts together and gradually add to the creamed mixture. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake at 375° for 8 to 10 minutes. Makes 100 2-inch cookies.

BLARNEY STONES

- 4 eggs
- 1 3/4 cups sugar
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour

Marie Jessup

- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/4 cup butter, melted

In a mixing bowl, beat the eggs, sugar and vanilla until thick and lemon-colored, about 4 minutes. Combine the flour, baking powder and salt; add to egg mixture. Beat on low speed just until combined. Add the milk and butter; mix well. Pour into a greased 9x13-inch baking pan. Bake at 350° for 30 to 35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into squares. Cover and freeze overnight.

Frosting:

- 2 pounds confectioner's sugar
- 2/3 cup milk
- 2 teaspoons vanilla extract
- 1/8 teaspoon salt
- 6 cups finely chopped peanuts

In a mixing bowl, combine confectioner's sugar, milk, vanilla and salt; beat until smooth. Frost the top and sides of frozen cake squares; roll in peanuts. Place on wire racks to dry. Yield: 2 dozen

CHOCOLATE CHIP COOKIES

Judy Johnson

- 1/2 cup butter
- 1/2 cup margarine
- 3/4 cup sugar
- 3/4 cup brown sugar, packed
- 2 eggs
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2-1/4 cups unsifted plain flour
- 1 cup chopped pecans
- 2 cups chocolate chips
- 1 teaspoon vanilla flavoring

Cream butter, margarine, and sugars together. Add flavoring and eggs and beat well. Mix the salt, soda, and flour together and gradually add to the creamed mixture. Mix in the nuts and chocolate chips. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake at 375° for 8 to 10 minutes. Makes 100 2-inch cookies.

CHOCOLATE CHIP COOKIES

Annie Moorefield

- 1/2 cup butter-flavored Crisco™
- 1/2 cup sugar
- 1/3 cup brown sugar
- 1 egg
- 3/4 teaspoon vanilla
- 1 cup unsifted all-purpose flour
- 3/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup semisweet chocolate pieces
- 1 tablespoon water

Preheat oven to 375°. In a large bowl, cream Crisco™ and sugars. Add egg and vanilla. In another bowl, combine flour, salt, and soda. Blend into creamed mixture. Blend in 1 tablespoon water. Stir in chocolate pieces. Drop by level tablespoonfuls 2 inches apart onto ungreased baking pan. Bake for 8 minutes at 375°. Cool on baking sheets about 1 minute, then remove to cooling racks. Makes about 3 dozen.

CHOCOLATE CHIP CREAM CHEESE BROWNIES

Angie Nunn

- 1 8-oz cream cheese, softened
- 1 cup sugar
- 1 egg
- 2 tubes chocolate chip cookie dough

Preheat oven to 350°. Mix cream cheese, sugar, and egg together. In a 9x13-inch pan press 1 tube of cookie dough in bottom. Put cream cheese mixture on top of that. Crumble other tube of cookie dough on top. Bake for 30 to 40 minutes.

CONGO SQUARES

Lois Lawson

- 2/3 cup sifted flour
- 1/2 teaspoon salt
- 2-1/2 cups brown sugar
- 3 eggs
- 2-1/2 teaspoons baking powder
- 2/3 cup melted butter
- 1 cup pecans or walnuts, chopped
- 1 6-oz. bag chocolate chips

Mix melted butter and brown sugar; allow to cool. Add an egg at a time to butter mixture, beating well after each. Sift flour with baking powder and salt; add to batter and mix well. Mix in nuts and chocolate chips. Pour into greased 9x13-inch pan and bake at 350° for 25 to 30 minutes. Cut into squares before it gets cold.

COOKIE JAR GINGERSNAPS

Rachel Jessup

- 3/4 cup shortening
- 1 cup sugar
- 1 egg
- 1/4 cup molasses
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1-1/2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- Additional sugar

In a large mixing bowl, cream the shortening and sugar. Beat in the egg and molasses. Combine flour, baking soda, ginger, cinnamon, and salt; gradually add to the creamed mixture. Roll teaspoonfuls of dough into balls. Dip one side of each ball into sugar; place with sugar side up on a greased baking sheet. Bake at 350° for 12 to 15 minutes or until lightly browned and tops are cracked. Yield: 3 - 4 dozen

FRUIT COOKIES

Judy Johnson

- 1/2 cup butter
- 1/2 cup margarine
- 2 cups light brown sugar, packed
- 2 eggs
- 1/2 cup buttermilk
- 3-1/2 cups plain flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups chopped pecans
- 2 cups chopped dates or raisins
- 2 cups candied cherries, chopped

Cream butter, margarine, and sugar. Add eggs and buttermilk. Stir in flour, salt, and soda. Mix well. Add pecans, dates, and cherries. Mix well and chill for at least 1 hour. Drop by rounded teaspoonfuls on cookie sheet. Bake at 350-375° until light brown (approximately 10 minutes) Makes about 5 dozen cookies.

OATMEAL COOKIES

Betty Crim

- 1 cup margarine
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla flavoring
- 2 cups plain flour
- 2 cups quick-cooking oats
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1/4 cup water
- 1 cup chopped nuts

Cream margarine and sugar together. Add egg and flavoring. Combine flour, oats, soda, and salt and add to creamed mixture alternately with the water. Stir in nuts. Bake at 350° until done.

PREACHER COOKIES

Denise S. Rector

- 5 tablespoons cocoa 1/2 cup milk
- 2 cups sugar 1 stick margarine

Mix above ingredients together, bring to a boil, and boil for 3 minutes. Remove from heat and add:

- 1/2 cup peanut butter
- 1/2 cup chopped nuts or coconut
- 1 teaspoon vanilla
- 3 cups oatmeal

Mix well. Drop by spoonfuls on waxed paper. Makes 4 dozen.

PUMPKIN COOKIES

Judy Johnson

- 4 cups unsifted plain flour 1 cup granulated sugar
- 2 cups uncooked oatmeal 1 egg
- 2 teaspoons baking soda 1 teaspoon vanilla extract
- 2 teaspoons ground cinnamon 1-16 oz. can Libby's™ pumpkin
- 1 teaspoon salt 1 cup semi-sweet chocolate
- 1-1/2 cups butter or margarine, morsels or 1 cup raisins
- softened 2 cups firmly packed brown sugar

Preheat oven to 350°. Combine flour, oats, soda, cinnamon, and salt; set aside. Cream butter, gradually add sugars, beating until light and fluffy. Add egg and vanilla; mix well. Alternately add portions of dry ingredients and pumpkin, mixing well after each addition. Stir in morsels or raisins. For each cookie, drop 1/4 cup dough onto lightly greased cookie sheet; spread into pumpkin shape using a thin metal spatula. Add a bit more dough to form stem. Bake for 20 to 25 minutes until cookies are firm and lightly browned. Remove from cookie sheets using an egg turner; cool on racks or paper towels. When cool, decorate with icing or use peanut butter to affix assorted candies to make jack-o-lantern faces.

SAND DABBERS

Janice Lawson

- 1 cup butter 2 teaspoons vanilla flavoring
- 1/3 cup granulated sugar 2 cups flour
- 2 teaspoons water 1 cup chopped pecans

Cream butter and sugar; add water and vanilla; mix well. Blend in flour and nuts. Chill 4 hours. Shape into balls or fingers. Bake on ungreased cookie sheet at 325° for about 20 minutes. Remove from pan, cool slightly, and roll in confectioners sugar. Makes 3 dozen.

SOFT SUGAR COOKIES

Goah Inman

- 1/2 cup shortening or 1/2 teaspoon baking soda
- 1 stick softened butter 2 teaspoons baking powder
- 1 cup plus 1 tablespoon sugar 1/2 cup sour cream
- 2 eggs 1/2 teaspoon vanilla extract
- 2 cups all-purpose flour 1/4 teaspoon cinnamon
- 1 teaspoon salt

Preheat oven to 400°. In a large bowl, cream shortening and 1 cup of sugar. Add eggs, one at a time, beating well after each addition. Sift together flour, salt, baking soda and baking powder into a medium bowl. In a small bowl, mix sour cream and vanilla. Add flour and sour cream mixtures alternately to shortening mixture (do not overmix). Drop batter by teaspoonfuls onto a parchment paper-lined or greased cookie sheet. Combine remaining 1 tablespoon of sugar and cinnamon; sprinkle over cookies. Bake for 10 minutes. Makes about 30 cookies.

SPRITZ COOKIES

Elizabeth Smith

In memory of Ruby Lynch

- 1 cup solid shortening*
- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2-1/4 cups flour, sifted
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder

Cream shortening and sugar well. Beat in egg and vanilla. Gradually blend in dry ingredients which have been sifted together. Fill a cookie press and form cookies on ungreased cookie sheets. Bake at 375° for 10 to 12 minutes. Sprinkle with colored sugar (e.g., green if the Christmas tree pattern was used in the cookie press). Yields about 60 - 72 cookies.

*Any solid shortening may be used. For best flavor, use at least half butter or margarine.

SUGAR COOKIES

Laticia Humphries

- 1 cup butter or margarine
- 1/2 cup sugar
- 1 large egg
- 2 cups plain flour
- 1/4 teaspoon salt
- 1 tablespoon vanilla flavoring

Beat butter, sugar, egg, vanilla, and salt until fluffy. Fold in flour until mixture is smooth. Refrigerate dough at least 1 hour. On a floured surface, roll out dough to 1/4 inch thick. Cut with desired cookie cutter. Place cookies 1/2 inch apart on ungreased baking sheets. Sprinkle cookies with sugar and bake at 350° for 12 to 15 minutes or until edges just start to brown. Makes 3-4 dozen.

WHITE CHOCOLATE CHIP COOKIES

Elise Rector

(granddaughter of Elizabeth Smith)

- 2 sticks butter, softened
- 2 cups sugar
- 2 eggs, slightly beaten
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 3/4 cup cocoa
- 1 bag (12-oz) white chocolate chips

Cream butter and sugar. Add eggs and flavoring. In separate bowl, add flour, baking soda, and cocoa. Blend gradually into first mixture. Add chips. Bake at 350° for 8 to 9 minutes.

\$250. COOKIE RECIPE

Ersie P. McIntyre

- 1 cup butter or margarine
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla flavoring
- 2 cups all-purpose flour
- 2-1/2 cups oatmeal, blended
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 12 oz. chocolate chips
- 4 oz. grated Hershey™ bar
- 1-1/2 cups chopped nuts

Measure oatmeal and blend in a blender to a fine powder. Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder, and soda. Add chips, candy, and nuts. Roll into balls and place 2 inches apart on cookie sheet. Bake for 6 minutes at 375°. Makes 50 to 60 cookies.

2 A.M. FEEDING SNACK BARS

Marie Jessup

- 1-1/3 cups all-purpose flour
- 1-1/4 cups sugar
- 1/2 cup baking cocoa
- 1 teaspoon salt
- 4 eggs, beaten
- 3/4 cup butter or margarine, melted
- 1/2 cup each milk chocolate chips, semisweet chocolate chips, and vanilla or white chips
- 3 Snickers™ candy bars (2.07 oz. each), cut into 1/4-inch pieces

In a bowl, combine the flour, sugar, cocoa, baking powder and salt. Combine the eggs and butter; add to dry ingredients and mix well. Stir in chips. Transfer to a greased 9x13-inch baking pan. Bake at 350° for 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Immediately sprinkle with candy bar pieces. Cool on a wire rack. Cut into bars.

CHEERIO NUGGETS

Ersie P. McIntyre

- 6 cups Cheerios™
- 1 cup peanuts
- 1 cup raisins
- 1 cups cashews (optional)

Grease or spray with cooking oil a large bowl and 2 cookie sheets. Place the above ingredients in the large bowl.

Mix in a large sauce pan:

- 1/2 cup margarine
- 1 cup brown sugar
- 1/4 cup white Karo™ syrup.

Bring to a boil around edges. Then boil for 2 minutes (full rolling boil). Take from heat and add 1/2 teaspoon baking soda. Stir well.

Pour the second mixture over the nut mixture and spread evenly on the prepared cookie sheets. Place one at a time in oven preheated to 250° for 15 minutes. Run spatula under mixture when taken from oven. Cool and store.

CHOCOLATE PARTY MIX

Denise S. Rector

- 1 box Rice Chex™ cereal (about 7 cups)
- 15 ounces raisins
- 12 ounces dry roasted peanuts
- 6 ounces chocolate chips (mini chips melt faster)
- 1 cup creamy peanut butter
- 1 stick margarine (can half this if desired)
- 1 box confectioner's sugar (can also half this if desired)

Mix cereal, raisins, and peanuts together in large container. In saucepan, melt peanut butter, margarine, and chocolate chips on low heat. Pour over cereal mixture. Fold carefully or carefully roll in covered container. Sift powdered sugar over the top and roll or fold again.

PARTY MIX

Ersie P. McIntyre

- 2 cups Cheerios™
- 2 cups Corn Chex™
- 2 cups oyster crackers
- 2 cups Rice Chex™
- 2 cups Wheat Chex™
- 1 cup peanuts
- 1 cup cashews
- 1 cup mixed nuts

Mix above in large bowl.

In 2-cup container mix the following well:

- 3/4 cup light oil
- 1 teaspoon dill weed
- 1/2 teaspoon lemon pepper
- 1/2 teaspoon garlic powder or garlic salt
- 1 package (4-oz) Hidden Valley™ ranch dressing.

Preheat oven to 250°. Pour oil mixture over cereal mixture and stir well. Place mixture on 2 cookie sheets. Place one at a time in oven for 20 minutes. Stir after 10 minutes. Cool and place in containers.

CHOCOLATE DIPPED CANDIES

Judy Johnson

Basic filling

- 1 8-oz. pkg. cream cheese, softened
- 3/4 stick butter or margarine, softened
- 2 lb. powdered sugar

Mix well with electric mixer.

Preparing chocolate

For 1 basic filling recipe, melt in microwave oven approximately 1-1/2 lbs. of chocolate. If double boiler is used to melt the chocolate, bring the water to a boil and remove from the heat before placing the top of the double boiler (containing the chocolate) over the bottom of the double boiler. Be careful that you do not get water into the chocolate. The chocolate sold in large blocks that is available in grocery stores is much less expensive than the chocolate wafers bought in specialty shops and it works just as well.

Maple Nut Cremes

Use 1/4 of the basic filling. Add 1/4 to 1/2 teaspoon maple flavoring and mix well. Add 1 cup of finely chopped pecans. Mix well. Chill in refrigerator. Shape into small balls. Using a plastic fork with the two middle prongs broken off, dip each ball (one at a time) into melted chocolate. Place on waxed paper to cool. As you remove the candy from the waxed paper, check to see that the entire piece of candy is covered with chocolate. If not, re-dip just the area not covered, so that the candy will keep.

Chocolate Covered Cherries

Use 1/4 of the basic filling. Roll small amount of mixture in hand and press into small patty. Place 1 maraschino cherry (drained) in the center and pull the edges of the patty toward the center to cover the cherry, rolling it into a ball. Be careful not to let any juice leak out. Using a plastic fork with the two middle prongs broken off, dip each ball (one at a time) into melted chocolate. Place on waxed paper to cool. As you remove the candy from the waxed paper, check to see that the entire piece of candy is covered with chocolate. If not, re-dip just the area not covered, so that the candy will keep.

Mint Patties

Use 1/4 of the basic filling. Add 1/4 teaspoon oil of peppermint and mix well. Place mixture between sheets of waxed paper and roll with a rolling pin. Cut into desired-size rounds. Using a plastic fork with the two middle prongs broken off, dip each patty (one at a time) into melted chocolate. Place on waxed paper to cool. As you remove the candy from the waxed paper, check to see that the entire piece of candy is covered with chocolate. If not, re-dip just the area not covered, so that the candy will keep.

FUDGIE SCOTCH SQUARES

Judy Johnson

- 1-1/2 cups crushed graham crackers
- 1 can Eagle Brand™ milk
- 1 cup chocolate morsels
- 1 cup chopped nuts
- 1 cup butterscotch morsels

Mix ingredients and press into well greased 9-inch square pan. Bake for 30-35 minutes at 350°. Let cool 45 minutes before cutting into squares.

NEVER-FAIL FUDGE

Judy Johnson

- 2-1/4 cups sugar
- 16 large marshmallows
- 1/4 teaspoon salt
- 3/4 cup evaporated milk
- 1/2 stick margarine

Mix above ingredients and boil over medium heat for 5 minutes. Remove from heat and add:

- 1 teaspoon vanilla flavoring
- 1 cup chocolate chips
- (butterscotch or peanut butter chips may be substituted)
- 1 cup chopped nuts (optional)

Stir until chocolate is melted. (Using an electric mixer does this faster.) Pour into greased pan. Cut into squares when cool.

PEANUT BUTTER FUDGE (MICROWAVE)

Laticia Humphries

- 1 stick of butter or margarine 4 tablespoons milk
 1/2 cup peanut butter 2 teaspoons vanilla flavoring
 1 box confectioner's sugar 1/2 to 1 cup pecans

Melt butter with 1/2 cup peanut butter. Add sugar, milk, flavoring, and nuts. Cook in microwave oven until mixture is thick. Stop microwave about every 30 seconds and stir mixture. When thick, spread in buttered pan and chill. Cut into squares.

PEANUT BRITTLE

Judy Johnson

- 2 cups sugar 1/4 teaspoon salt
 1 scant cup white Karo™ syrup 1 tablespoon butter
 1/2 cup water 1 heaping teaspoon baking soda
 2 cups (1 lb.) raw Spanish peanuts

Boil sugar, syrup, and water to hard-crack stage. Add peanuts and continue boiling, stirring constantly until mixture becomes a light amber color. Remove from heat and quickly add salt and butter. Stir. Quickly add baking soda. Stir constantly as candy forms. Pour onto buttered marble slab or into a greased 12x18-inch pan. When cool, break into bite-sized pieces. IMPORTANT -have all ingredients measured before starting.

PEANUT BUTTER FUDGE

Rachel I. Jessup

- 2 sticks margarine 1 box confectioner's sugar
 1 cup peanut butter 3 tablespoons cocoa
 2 tablespoons vanilla flavoring 1/2 cup oatmeal

In a saucepan, melt margarine and peanut butter; add vanilla flavoring. Turn off heat and add sugar, cocoa, and oatmeal. Mix well. Pour into pan or dish and cool in the refrigerator. Cut into squares.

PULLED MINTS

Judy Johnson

Annie Marshall gave me this recipe and taught me the art of "pulling" mints when I was about 12 years old.

- 2 cups sugar 2 or 3 drops peppermint extract
 1/2 stick butter or margarine 2 or 3 drops food coloring,
 1 cup water optional

Mix sugar, water, and butter in a 2-qt. pot. Bring to a boil and lower heat to medium. Do not stir while cooking and cook until hard-crack stage. (To determine hard-crack stage, spoon about 1/8 of a teaspoonful of the boiling mixture into a cup of cold water. Remove from the water and if it is hard enough to crack when you strike it against the side of the cup, the candy has cooked long enough.) Remove candy from the heat and pour slowly onto a greased (with butter) slab of marble. Add 2 or 3 drops of peppermint extract and, if desired, food coloring. When the candy has cooled just enough that you won't blister your hands, remove candy from the marble slab and begin pulling as you would taffy. Pull candy as long and as fast as you can. When it gets hard to pull and the texture becomes creamy looking instead of shiny, begin to shape the candy into a long rope about 1/2 inch in diameter and cut with kitchen shears into small pillows. Allow the mints (not touching each other) to cool on the marble slab; store in tin container until the mints become creamy (anywhere from 30 minutes to several days).

PULLED MINTS

Addie Hunter

- 2 cups sugar 3/4 stick butter or margarine
 3/4 cup water 2 or 3 drops peppermint extract
 1 teaspoon vinegar 2 or 3 drops food coloring,
 optional

Mix sugar, water, and butter in a 2-qt. pot. Bring to a boil and lower heat to medium. Do not stir while cooking and cook until hard-crack stage. (To determine hard-crack stage, spoon about 1/8 of a teaspoonful of the boiling mixture into a cup of cold water. Remove from the water and if it is hard enough to crack when you strike it against the side of the cup, the candy has cooked long enough.) Remove candy from the heat and pour slowly onto a greased (with butter) slab of marble. Add 2 or 3 drops of peppermint

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UNCOOKED CANDY Raynor P. Wilson

Melt 2 sticks of margarine in 1 cup of crunchy or smooth peanut butter. Add to this mixture 3 tablespoons cocoa, 1 teaspoon vanilla flavoring, 1 cup chopped nuts (if desired), and 1 box powdered sugar. Mix well and press into pan. Cool before cutting.

WEIGHT WATCHERS CANDY Kay Pell

1 pkg. Alba 77™ 2 tablespoons raisins
1 tablespoon peanut butter 3 tablespoons grape nuts or your favorite cereal

Mix above ingredients with 2 tablespoons water. Shape into balls and freeze. (For weight watchers, this gives you 1 milk, 1 protein, 1 fat, 1 fruit, and 1 bread.)

WHITE CHOCOLATE CANDY Judy Johnson

1-1/2 lbs. white chocolate 1 teaspoon vanilla flavoring
1 can Eagle brand milk 1 cup chopped nuts
1/8 teaspoon salt 1 cup chopped candied cherries (optional)

Melt together the chocolate and milk, stirring until smooth. Add salt and flavoring and mix well. Stir in nuts and cherries. Pour into greased pan. Cut into squares when cooled.

CHERRY PUNCH

Peggy Jessup

2 quarts ginger ale 1 lg. frozen orange juice, concentrated
1 large pkg. cherry Jello™ 1 sm. can lemon concentrate
2 cups water 2 46-oz. cans pineapple juice
2 packs cherry Kool-Aid™ concentrated
2 cups sugar

MISCELLANEOUS

Boil water and dissolve Jello™ and Kool-Aid™. Mix in other ingredients and add enough extra water to make 2 gallons. Put in freezer to make slushy.

CINNAMON SOLDIERS

Maddi Moss

Toast 2 slices of bread. Spread butter on toast. Sprinkle 1 teaspoon cinnamon. Sprinkle 1 teaspoon sugar. Cut in strips. Stack sticks and top with Cool Whip™ and fresh strawberries.

CRANBERRY TEA

Darise J. Sector

1 46-oz. can unsweetened pineapple juice
1/4 teaspoon nutmeg
1 qt. cranberry juice
1/2 teaspoon cinnamon
1 cup light brown sugar, packed
3/4 teaspoon ground cloves
1/2 teaspoon salt
1/2 teaspoon allspice
1 cup water

Combine and bring to a boil the sugar, water, salt, spices, and cranberry juice. Add pineapple juice. Bring back to boil and remove from heat. (Do not continue to boil.) Serve warm. Keeps well in refrigerator and can be reheated.

extract and, if desired, food coloring. When the candy has cooled just enough that you won't blister your hands, remove candy from the marble slab and begin pulling as you would taffy. Pull candy as long and as fast as you can. When it will and the texture becomes creamy looking instead of shiny, begin to shape the candy into a long rope about 1/2 inch in diameter and cut with kitchen shears into small pillows. Allow the mints (not touching each other) to cool on the marble slab; store in tin container until the mints become creamy (anywhere from 30 minutes to several days).

UNCOOKED CANDY

Raynor F. Wilson

Melt 2 sticks of margarine in 1 cup of crunchy or smooth peanut butter. Add to this mixture 3 tablespoons cocoa, 1 teaspoon vanilla flavoring, 1 cup chopped nuts (if desired), and 1 box powdered sugar. Mix well and press into pan. Cool before cutting.

WEIGHT WATCHERS CANDY

May Fell

1 pkg. Alta 77W
1 tablespoon peanut butter
2 tablespoons raisins
3 tablespoons grape nuts or your favorite cereal

Mix above ingredients with 2 tablespoons water. Shape into balls and freeze. (For weight watchers, this gives you 1 milk, 1 protein, 1 fat, 1 fruit, and 1 bread.)

WHITE CHOCOLATE CANDY

Judy Johnson

1-1/2 lbs. white chocolate
1 can Eagle Brand milk
1/8 teaspoon salt
1 teaspoon vanilla flavoring
1 cup chopped nuts
1 cup chopped candied cherries (optional)

Melt together the chocolate and milk, stirring until smooth. Add salt and flavoring and mix well. Stir in nuts and cherries. Pour into greased pan. Cut into squares when cooled.

CHERRY PUNCH

Peggy Jessup

2 quarts ginger ale
1 large pkg. cherry Jello™
2 cups water
2 packs cherry Kool-Aid™
2 cups sugar
1 lg. frozen orange juice, concentrated
1 sm. can lemon-lime juice
concentrated
2 46-oz. cans pineapple juice

Boil water and dissolve Jello™ and Kool-Aid™. Mix in other ingredients and add enough extra water to make 2 gallons. Put in freezer to make slushy.

CINNAMON SOLDIERS

Maddi Moss

(granddaughter of Janie Moss)

Toast 2 slices of bread. Spread butter on toast. Sprinkle 1 teaspoon cinnamon. Sprinkle 1 teaspoon sugar. Cut in strips. Stack sticks and top with Cool Whip™ and fresh strawberries.

CRANBERRY TEA

Denise S. Rector

1 46-oz. can unsweetened pineapple juice
1/4 teaspoon nutmeg
1 qt. cranberry juice
1/2 teaspoon cinnamon
1 cup light brown sugar, packed
3/4 teaspoon ground cloves
1/2 teaspoon salt
1/2 teaspoon allspice
1 cup water

Combine and bring to a boil the sugar, water, salt, spices, and cranberry juice. Add pineapple juice. Bring back to boil and remove from heat. (Do not continue to boil.) Serve warm. Keeps well in refrigerator and can be reheated.

GOLDEN PARTY PUNCH

Danne Smith

- 1 3-oz. pkg. lemon Jello™
- 1 1/2 cup boiling water
- 2/3 cup sugar
- 1 large can frozen lemonade
- 1 46-oz. can pineapple juice
- 3 cups cold water
- 1 qt. ginger ale

Dissolve Jello™ gelatin in boiling water. Add sugar, juices, cold water, and ginger ale. Chill before serving. Additional tip for serving: freeze a portion of the punch in ice cube trays and use the punch ice cubes in the serving bowl to avoid the dilution that regular ice cubes can cause.

GREEN PUNCH

Bertie Brinkley

- 2 small boxes of lime Jello™ gelatin
- 2 small cans frozen lemonade
- 2 46-oz. cans unsweetened pineapple juice
- 1 quart 7-Up™
- 2 cups sugar
- 2 cups boiling water

Dissolve Jello™ with 2 cups boiling water. Add other ingredients. Add enough extra water to make 2 gallons of punch. Stir well. Serve cold and stir frequently while serving. Note: Ginger ale may be substituted for 7-Up™. If pineapple juice has sugar already added, cut by half the amount of sugar specified in the recipe. Recipe may be halved for 1 gallon of punch.

LEMONADE

Sherri Hutchens
(daughter of Marie Jessup)

- 12 lemons
- 5 pound bag of sugar
- 1 big cooler of ice

Cut lemons up and squeeze into cooler on top of ice. Add sugar on top of lemons. Add water to top of cooler. Let sit overnight and it is ready to serve.

LEMON-LIME PUNCH

Judy Johnson

- 1 pkg. unsweetened lemon-lime Kool-Aid™
- 1 cup sugar
- 2 quarts water
- 46-oz. can pineapple juice
- 1 2-liter bottle ginger ale

Mix Kool Aid™, sugar, and water together. Chill in the refrigerator. Add cold pineapple juice and cold ginger ale just before serving.

NEVER-FAIL MERINGUE

Judy Johnson

- 1 tablespoon cornstarch
- 2 tablespoons sugar
- 1/2 cup water
- 3 egg whites
- 4 tablespoons sugar
- dash of salt

In a small saucepan, mix 1 tablespoon cornstarch and 2 tablespoons sugar. Add 1/2 cup water and cook until thick. Set aside to cool. Add salt to egg whites and beat until stiff. Gradually add 4 tablespoons sugar, beating well. Add the cooled, thickened mixture to the egg whites and continue beating until mixed well. Spread on pies (enough for two) and bake in 350° oven until golden brown.

ORANGE JULIUS DRINK

DeeDee Moss

- 6-ounce can orange juice concentrate
- or other similar juice concentrate
- 1 cup milk
- 1 cup cold water
- 1 teaspoon vanilla
- 2-4 tablespoons sugar
- 8 ice cubes

Place all ingredients in blender and blend until smooth.

PANCAKES

Kay Pell

- 1-1/2 cups self-rising flour
- 1-1/2 cups buttermilk
- 2 eggs
- 3 tablespoons cooking oil
- Dash of baking soda

Mix ingredients together well. Cook on griddle. Makes very light pancakes.

PLAY DOUGH RECIPE

Courtney Moss
(granddaughter of Janie Moss)

- 2 1/2 cups flour
- 1/2 cup salt
- 2 packages unsweetened Kool-Aid™
- 2 cups boiling water
- 3 tablespoons vegetable oil

Mix dry ingredients. Add water and oil. Knead with hands. Store in ZipLoc™ bag.

RED FRUIT PUNCH

Martha Moorefield

- 3 cans frozen concentrated fruit juice (apple, orange, strawberry, or other combinations)
- 3 cans water for each can of juice
- 1 box cherry Jello™ dissolved in 1 cup of water
- 1 2-liter bottle of ginger ale

Combine ingredients and chill before serving.

LEMONADE

Karyn 12

ragus to ged hand 5

3 capsules cooking oil 1

dash of baking soda

2 eggs - set to pot no rapus

1 1/2 cups self-rising flour

1 1/2 cups buttermilk

1 1/2 cups milk

1 1/2 cups oil to pot no rapus

1 1/2 cups oil to pot no rapus

1 1/2 cups oil to pot no rapus

1 1/2 cups oil to pot no rapus

1 1/2 cups oil to pot no rapus

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PLAY DOUGH RECIPE

Courtney Ness

(granddaughter of Janie Ness)

- 2 1/2 cups flour
- 1/2 cup salt
- 2 packages unsweetened Kool-Aid™
- 2 cups boiling water
- 3 tablespoons vegetable oil

Mix dry ingredients. Add water and oil. Knead with hands.
Store in Ziploc™ bag.

RED FRUIT PUNCH

Martha Moorfield

- 3 cans frozen concentrated fruit juice (apple, orange, strawberry, or other combinations)
- 3 cans water for each can of juice
- 1 box cherry Jello™ dissolved in 1 cup of water
- 1 2-liter bottle of ginger ale

Combine ingredients and chill before serving.

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