



Family Recipe Cookbook

Waffles

(Bette)

4 eggs
1 quart of milk (4 cups)
4 cups of flour
3 scoops of sugar (1.5 cups)
2 teaspoons of salt
0.5 pounds of shortening
1 stick of butter or $\frac{1}{2}$ butter and $\frac{1}{2}$ Crisco
4 teaspoons of baking powder

Mix dry ingredients. Separate eggs. Beat egg whites until they are fluffy. Beat yolks in a large bowl. Put some milk in the bowl, then alternate milk and dry ingredients.

Egg whites are the last to add. Stir them in without using a beater.

Pancakes

(Clarice)

2 eggs
1 $\frac{1}{2}$ cups of flour
3 teaspoons of baking powder
 $\frac{1}{4}$ cup of sugar
Milk
1 teaspoon of salt

Beat eggs and add a little milk. Mix dry ingredients and add a little to the eggs and milk. Keep alternating milk and dry ingredients.

Apple Sauce Cake Mix

(Hilah)

2 cups of sugar

½ cup of shortening

1 egg

1 ½ cups of applesauce

Sift together and add to the above ingredients:

2 cups of flour

1 ½ teaspoons of salt

1 ½ teaspoons of baking soda

1 ½ teaspoons of cinnamon

¾ teaspoon of allspice

¾ teaspoon of ground clover

A dash or 2 of nutmeg

Add:

½ cup of water

1 cup of cut-up raisins

Bake at 350 degrees for approximately 1 hour in a tube pan

*Note: Don't cream the sugar and shortening. Just mix and add egg.

Cherry Cobbler

(Bette)

Melt 1 stick of butter in a pan (in the oven at 350 degrees)

While melting the butter mix:

1 cup of flour

1 cup of sugar

1 ½ teaspoons of baking powder

¼ teaspoon of salt

¾ cup of milk

Pour batter over melted butter (do not stir). Then pour sweetened cherries on batter. Bake for 30 minutes.

Sweet Potato Pie

(Hilah)

Mash 3 pounds of sweet potatoes with a hunk of butter. Add a little salt, cinnamon and nutmeg. Whip four (4) eggs, and mix with 1 ½ cups of sugar, milk, and vanilla. Shake nutmeg on top and bake in the oven at 450 degrees

Crab Imperial

(Hilah)

2 tablespoons of pimento (finely chopped)
2 tablespoons of green pepper (finely chopped)
¼ cup of mayonnaise
2 tablespoons of Prepared Mustard
2 tablespoons of Worcestershire Sauce
¼ cup of crushed crackers
1 teaspoon of Accent
1 egg
1 pound of crabmeat

Mix together the first eight (8) ingredients. Fold in crabmeat. Put in a casserole and bake at 400 degrees for 30 minutes, or until golden brown.

Crab Cakes

(Bette)

1 pound of back-fin lump crab meat
2 egg whites stiffly beaten
2 tablespoons of good mayonnaise
1 tablespoon of mild wet mustard
2 slices of “day old” breadcrumbs (do not use the bread crust)

Beat egg whites until stiff. Add mayonnaise and mustard. Break bread into small crumbs and add to the mixture. Add crab meat. Make into cakes and fry.

*For another good recipe, look on the back of an Old Bay seasoning can

Rice Pudding

(Bette)

2 cups of milk
1/4 cup of rice (in milk)
1/2 teaspoon of salt in milk
1 small box of raisins (or equivalent)
1 tablespoon of butter
3 eggs (beaten)
1 cup of sugar
1 tablespoon of vanilla
nutmeg

Mix all ingredients and place in a casserole. Sprinkle additional nutmeg on top. Bake at 400 degrees until medium brown.

Chocolate Pudding

(Bette)

1.5 blocks of chocolate
1/2 cup of sugar
1 pint of milk
1 1/2 – 2 tablespoons of corn starch
vanilla
Pinch of salt

Place first three (3) ingredients in a medium pot with the oven fire down low. Add corn starch mixed with water in a cup. Pour into the mixture until the mixture slightly thickens. Add salt and vanilla. Chill.

Ginger Cookies

(Sarah)

4 cups of brown sugar
2 cups of Crisco
3 cups of Molasses
12 cups of flour
2 teaspoons of salt
2 teaspoons of allspice
2 teaspoons of cinnamon
2 teaspoons of cloves
3 jars of ginger
1 cup of warm water
3 teaspoons of baking soda
6 or 10 tablespoons of warm water if batter is too thick and dry

Cream sugar and Crisco. Place all dry ingredients in a large bowl. Mix 1 cup of warm water and 3 teaspoons of baking soda. Pour molasses into creamed Crisco and sugar. Alternate warm water with baking soda and flour mixture. If mixture is too dry or thick, add 6 or 10 tablespoons of warm water, a little at a time until all flour is mixed in. Put in a clean bowl and chill for 3 days. First, cover with waxed paper.

When rolling and cutting, bake at 400 degrees until the edges get lightly brown.

Sugar Cookies

(Sarah)

5 cups of sugar

10 eggs

6 cups of flour

2 ½ teaspoons of baking powder

1 ¼ pounds of butter

1 teaspoon of salt

4 teaspoons of vanilla

3 teaspoons of mace

Cream 5 sticks of soft butter and sugar. Add eggs, one at a time. Combine dry ingredients in separate bowl. After you have creamed the butter and sugar until you can't find or feel the grit. Add vanilla. Then add flour (a little at a time) until all of the flour is used. Put batter in a clean bowl and cover with waxed paper. Chill for 3 days. When cutting and baking, bake at 350 degrees, until lightly brown. Place the baked cookies on a flat surface until they cool.

Bird's Nest Cookies

(Bette)

1 pound of butter

6 ounces of sugar

7 eggs – separate and beat whites

A dash of salt

2 teaspoons of vanilla

A mixture of cinnamon and sugar (for dipping)

Grate almond paste and add a little sugar

Cream butter and sugar – add vanilla – one egg at a time

Add flour with salt, a little at a time

Make into small balls and place on a cookie sheet

Dip each ball in egg whites, then sugar and cinnamon mixture

Place back on cookie sheet and put thumb print in center of each

Put Current Jelly in the center (where thumb print is) – add almond paste on edges

Bake at 350 degrees for about 15 minutes

Egg Nog

(George)

½ Recipe

½ dozen eggs
1 pint of cream
1 pint of milk
1 pint of Bourbon
1/3 pint of Rum
¾ pint of Brandy
1 cup of sugar
Nutmeg

Whole Recipe

1 dozen eggs
1 quart of cream
1 quart of milk
1/5 of Bourbon
1 pint of Brandy
½ pint of Rum
2 cups of sugar
Nutmeg

Beat egg whites and cream. Beat egg yolks in a large bowl.

Add sugar to egg yolks.

Add whiskey – add milk, then add beaten egg whites and beaten cream

Add Nutmeg

Shake a little Nutmeg on top of each glass when serving

White Bread

3 cups of warm water

3 packages of yeast (4 for doubled)

½ cup of sugar

9 or 10 cups of flour (17 for doubled)

3 teaspoons of salt

1/3 cup of oil

Mix 1 ½ cups of warm water with 1 tablespoon of sugar and yeast. Let stand.

Put 1 ½ cups of warm water, 1 tablespoon of sugar, and salt in a large bowl. Stir.

Add yeast mixture when it rises.

Keep adding flour. When you've added all of the flour, add oil.

Place dough on a floured board or table.

Knead for about 15 minutes.

Put in a greased bowl and put Crisco over the top of the dough and around the edges.

Let rise with a clean towel over it for about 2 hours.

Make into rolls and loaves and let rise for about 2 hours

Bake at 400 degrees, 15 minutes for rolls and ½ hour for loaves

Let cool on racks

Chicken More

(Bette)

3 Chicken breasts cut up into small pieces

8 ounces of cooked spaghetti

16 ounce can of tomatoes (cut up and not drained) This can be placed in a blender

1 cup of grated sharp cheese

1 small, chopped onion

2 cups of chicken broth (from cooked breasts)

1 ½ tablespoons of margarine or oil

¼ cup of flour

3 or 4 slices of buttered bread crumbs

Salt and pepper to taste

A little sugar in the tomatoes, and a little hot sauce

Sautee onions in margarine. Add flour and stir constantly.

Add broth slowly.

Stir, add cheese, then tomatoes, then chicken.

In a casserole dish layer spaghetti and sauce alternately.

Top with buttered breadcrumbs.

Bake at 350 degrees until the bread crumbs are brown.

Salmon Cakes

1 can of salmon (picked)

1 slice of breadcrumbs and Salt and pepper to taste

1 tablespoon of Baking Powder

Worcestershire sauce and Dry Mustard

Red Pepper or Hot Sauce

Mix all together and make into long balls

Pizza Dough

2 ½ cups of water

1/3 cup of oil

1 tablespoon of salt

2 tablespoons of sugar

1 package of yeast

1/3 cup of warm water

*mix the yeast and water separately

7 – 7 ½ cups of flour (mix like bread)

Shape in four (4) balls. Let rise. Put on pizza pans and let set for one (1) hour.

Spread dough on pizza pans

Place tomato sauce, grated parmesan cheese, and sprinkle oregano.

Put on sliced mozzarella cheese and sprinkle olive oil on top

Bake at 425 degrees on the bottom rack of the oven

Ginger Creamy Cookies

(Bette)

½ cup of shortening
½ cup of sugar
1 egg
½ cup of molasses
½ cup of water
2 cups of flour
1 teaspoon of ginger
½ teaspoon of salt
½ teaspoon of baking soda
½ teaspoon of cinnamon
½ teaspoon of clover
½ teaspoon of nutmeg

In a mixing bowl put sugar, egg, shortening, molasses, and water. In another bowl mix flour, salt, and soda and all other ingredients. Blend into molasses mixture. Chill in refrigerator for one (1) hour. Drop on an ungreased cookie sheet by teaspoons full, 2 inches apart. Bake 400 degrees for about 8 minutes.

Frosting (for Ginger Creamy Cookies)

3 tablespoons of soft butter
1 ½ cups of confectioners' sugar
¾ teaspoon of vanilla
About 1 tablespoon of milk

Blend butter and sugar. Add vanilla and milk. Beat until smooth. Spread on cookies.

Custard

1 pint of milk (2 cups)
1 egg
½ cup of sugar
1 tablespoon of corn starch
A pinch of salt
Nutmeg
1 tablespoon of vanilla

Heat milk in a pot (to scalding, but not boiling)
Beat egg, sugar and corn starch in a bowl.
Add a pinch of salt. Pour into hot milk and stir. When mixture slightly bubbles, add vanilla and nutmeg.
Pour into a bowl and chill.

Chocolate Blancmange

1 quart of milk
A dash of salt
1 cup of sugar
3 blocks of chocolate
3 tablespoons of corn starch
2 tablespoons of vanilla

Heat milk, salt, and sugar. Put in blocks of chocolate. Stir until the chocolate melts. Mix corn starch with a little water in a cup. Pour corn starch mixture into the milk mixture until slightly thickened. Add vanilla.

Crescent Rolls

(Bette)

In a small bowl mix two (2) scant tablespoons of yeast with $\frac{1}{2}$ cup of warm water and one (1) teaspoon of sugar. Stir with a fork. Let it stand until activated.

Melt $\frac{1}{2}$ cup of Crisco ($\frac{1}{2}$ cup after melted). Heat to scalding with 1 cup of milk and 1 cup of water (or 2 cups of milk).

In a large bowl pour milk and 3 beaten eggs, then add melted Crisco.

Put in 2 teaspoons of salt and $\frac{1}{2}$ cup of sugar. Stir in a little flour then the yeast mixture.

Continue adding a little flour and stir until the dough holds together.

Pour melted Crisco over the dough and cover.

Let it rise, and then turn it over and knead a little.

Cover the dough and let it rise again.

Make the dough into crescent rolls and let them rise.

Bake at 400 degrees for 10 – 15 minutes.

If they brown too fast turn the oven down to 250 degrees.

This recipe can be used for sweet rolls or crescent rolls.

Chocolate Chip & Peanut Butter Cookies (Bette)

½ cup of granulated sugar
1/3 cup of packed brown sugar (soft)
1 stick of butter or margarine
½ cup of peanut butter
½ teaspoon of vanilla
1 egg
1 cup of flour
½ cup of quick oats
1 teaspoon of baking soda
¼ teaspoon of salt
1 pack of chocolate chips (6 ounces)

Heat oven to 350 degrees. Beat sugar, butter, vanilla, peanut butter, and egg in a medium sized bowl until creamy.

Mix in flour, oats, baking soda and salt.

Stir in chocolate chips.

Drop by rounded tablespoons (2" apart) onto an ungreased cookie sheet.

Bake 10 – 12 minutes or until golden brown.

Cool for 1 minute and remove from the cookie sheet.

This should make about 2 dozen cookies.

Chocolate Frosting

(Bette)

2 Blocks of chocolate
2 tablespoons of butter
1 ½ cups of powdered sugar
A pinch of salt
3 tablespoons of milk
A teaspoon of vanilla

Melt chocolate blocks and butter in a pan. Put sugar, a pinch of salt, vanilla, and milk in a bowl and stir good.
Put the chocolate mixture into the sugar mixture. Stir well.
Spread on the cake.

Rice Pudding

(Hilah)

¼ cup of uncooked rice
2 cups of milk
½ teaspoon of salt
Raisins
Let these ingredients cook for a while
Beat up 3 eggs (not too much)
1 cup of sugar
A tablespoon of butter in hot milk
Nutmeg
A tablespoon of vanilla
Cook at 400 degrees until settle

Single Crust Pie Crust Shell

1 1/3 cups of flour
1/2 teaspoon of salt
1/2 cup of Crisco
3 tablespoons of ice water

Bake at 450 degrees

Double Pie Crust

2 cups of flour
1 teaspoon of salt
3/4 cup of Crisco
4 tablespoons of ice water

For pies with 2 crusts, whip an egg white with a whisk until it is foamy.
With brush or hand, cover the top of the pie with this.
Bake an apple pie at 425 degrees for almost an hour.

Pound Cake

3 cups of flour
3 cups of sugar
1 cup of milk
 $\frac{3}{4}$ teaspoon of baking powder
5 eggs
 $\frac{3}{4}$ teaspoon of salt
3 tablespoons of vanilla

Cream shortening and sugar. Add eggs one at a time. Sift flour, salt, baking powder together. Add to the shortening mixture in fourths, milk in thirds.

Add vanilla.

Bake in a well-greased tube pan for about 50 – 55 minutes at 350 degrees.

Lemon Pie Filling

$\frac{1}{2}$ cup of sugar
 $\frac{1}{4}$ cup of water in a pan
2 egg yolks

Blend well 1 $\frac{3}{4}$ cups of water. Cook and stir over medium heat until the mixture comes to a full boil and is thickened, about 5 minutes.

Cool 5 minutes stirring twice.

Pour into baked 8 inch crust

Lasagna

(Hilah)

3 pounds of “top of the round” ground beef
1 large onion (chopped)
1/3 cup of oil
2 beef bullion cubes
1 teaspoon of celery seed
1 tablespoon of oregano
1 tablespoon of parsley
Garlic to taste
Chilli powder to taste
1 teaspoon of basil
2 tablespoons of parmesan cheese
1 tablespoon of Worchester sauce
6 ea 8 ounce cans of tomato sauce
3 small cans of tomato paste
2 pounds of ricotta cheese
3 eggs
1 box of lasagna noodles
1 pound of mozzarella cheese slices

Brown meat with onion and oil. Add salt and pepper. Add bullion, celery seed, oregano, parsley, garlic, chili, basil, parmesan cheese, Worchester sauce, tomato sauce and tomato paste.

Bring to a boil, let simmer 2 hours.

Cook noodles. Mix ricotta cheese with beaten raw eggs – salt and pepper to taste, add two (2) tablespoons of parsley flake.

Drain noodles, spread layer of sauce in a pan. Layer of noodles, spread ricotta mixture on noodles. Lay mozzarella cheese on top, then add sauce, lay noodles in opposite direction and go through the same steps.

Sprinkle with parmesan cheese.

Bake in an oven at 350 degrees for 30 minutes. Let stand for 15 minutes before cutting into squares to serve (longer if necessary, up to 45 minutes)

Add sauce on top always with parmesan cheese.

