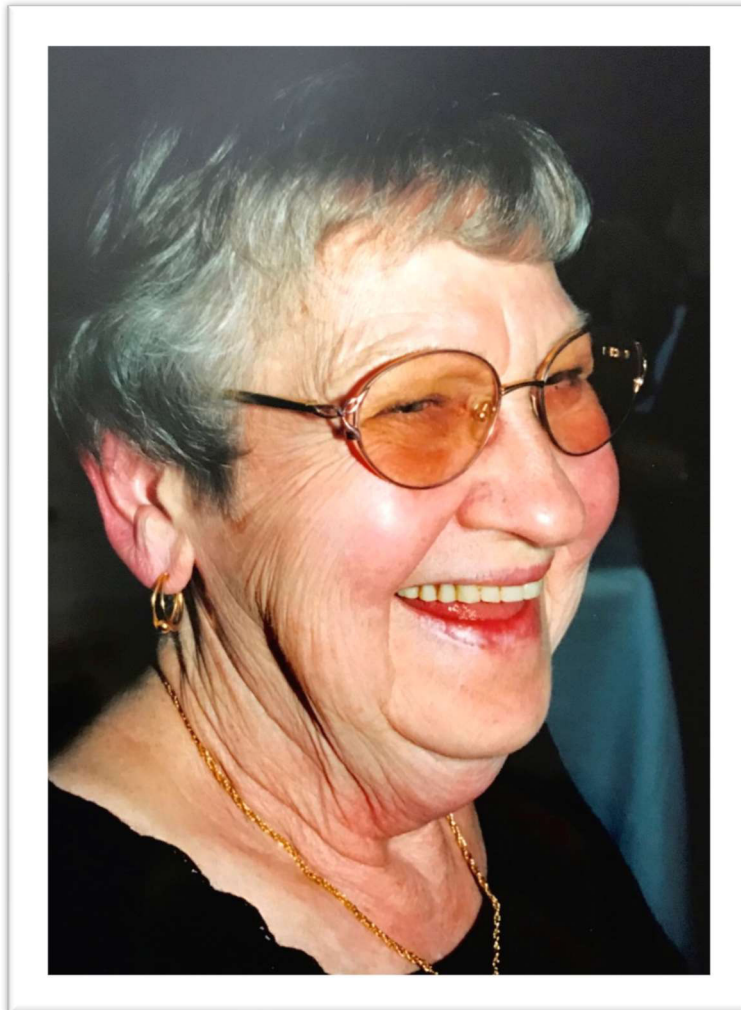


# *Mom's Recipe Book*



*There are recipes that our mother, Phyllis Ferrell hand typed for the family back when she was living with us in Colorado. She used to say...*

*"I don't care what you say, I think it's great"*



## *Mom's Recipe Book*

<i>Appetizer - Bean Dip.pdf</i>	<i>1</i>
<i>Appetizer - Beef Cheese Stuffed Mushrooms .pdf</i>	<i>2</i>
<i>Appetizer - Cheese Ball.pdf</i>	<i>3</i>
<i>Appetizer - Coquilles St. Jaques.pdf</i>	<i>4</i>
<i>Appetizer - French Fried Cheese Bites.pdf</i>	<i>5</i>
<i>Appetizer - Party Mix.pdf</i>	<i>6</i>
<i>Appetizer - Stuffed Mushrooms wiht Califonia Dip</i>	<i>7</i>
<i>Beef Dish - Beef Stew Burgundy.pdf</i>	<i>8</i>
<i>Beef Dish - Beef with Broccoli and Mushrooms.pdf</i>	<i>9</i>
<i>Beef Dish - Corned Beef and Cabbage.pdf</i>	<i>10</i>
<i>Beef Dish - Herb Roast.pdf</i>	<i>11</i>
<i>Beef Dish - Albondigas.pdf</i>	<i>12</i>
<i>Beef Dish - Beef International.pdf</i>	<i>13</i>
<i>Bread- Banana Bread.pdf</i>	<i>14</i>
<i>Bread- Monkey Bread.pdf</i>	<i>15</i>
<i>Bread- Pumpkin Bread (2).pdf</i>	<i>16</i>
<i>Bread- Pumpkin Bread.pdf</i>	<i>17</i>
<i>Bread- Zucchini Bread.pdf</i>	<i>18</i>
<i>Cake - Angel Food Cake.pdf</i>	<i>19</i>
<i>Cake - Banana Cake.pdf</i>	<i>20</i>
<i>Cake - Bourbon Pecan Cake.pdf</i>	<i>21</i>
<i>Cake - Cherry Cheese Cake.pdf</i>	<i>22</i>
<i>Cake - Chocolate Clabber Cake.pdf</i>	<i>23</i>
<i>Cake - Cookie Sheet Cake.pdf</i>	<i>24</i>
<i>Cake - Easter Cake (part 1).pdf</i>	<i>25</i>
<i>Cake - Easy Cakeless Fruit Cake.pdf</i>	<i>26</i>
<i>Cake - Ester Cake (part 2).pdf</i>	<i>27</i>
<i>Cake - Fruit Cake.pdf</i>	<i>28</i>
<i>Cake - Miracle Whip Cake.pdf</i>	<i>29</i>
<i>Cake - Oatmeal Cake.pdf</i>	<i>30</i>
<i>Cake - Pineapple Cake.pdf</i>	<i>31</i>
<i>Cake - Pineapple Upside Down Cake.pdf</i>	<i>32</i>
<i>Cake - Red Veret Cake.pdf</i>	<i>33</i>
<i>Cake - Spice Cake.pdf</i>	<i>34</i>
<i>Cake - Swedish Puff Pastry Coffe Cake.pdf</i>	<i>35</i>
<i>Cake - Walnut Cake.pdf</i>	<i>36</i>
<i>Candy - Christmas Candy.pdf</i>	<i>37</i>
<i>Candy - Hard Candy.pdf</i>	<i>38</i>
<i>Casserole - Broccoli Casserole 2.pdf</i>	<i>39</i>

## *Mom's Recipe Book*

<i>Casserole - Broccoli Casserole.pdf</i>	<i>40</i>
<i>Casserole - Broccoli Cauliflower Tetrazzini.pdf</i>	<i>41</i>
<i>Casserole - Chicken Tortillas.pdf</i>	<i>42</i>
<i>Casserole - Classy Cheesy Chicken and Mushroom C</i>	<i>43</i>
<i>Casserole - Everyday Family Style Casserole.pdf</i>	<i>44</i>
<i>Casserole - Green Bean Casserole.pdf</i>	<i>45</i>
<i>Casserole - Rice Casserole.pdf</i>	<i>46</i>
<i>Casserole - Sour Cream Tortilla Casserole.pdf</i>	<i>47</i>
<i>Casserole - Wild Rice with Mushrooms.pdf</i>	<i>48</i>
<i>Chicken - Chicken ala Francaise.pdf</i>	<i>49</i>
<i>Chicken - Chicken and Dumplings.pdf</i>	<i>50</i>
<i>Chicken - Chicken Enchiladas.pdf</i>	<i>51</i>
<i>Chicken - Chicken Ole.pdf</i>	<i>52</i>
<i>Chicken - Chicken Tortilla Bake</i>	<i>53</i>
<i>Chicken - Coq Au Vin Blanc.pdf</i>	<i>54</i>
<i>Chicken - Country Chicken and Potato Bake.pdf</i>	<i>55</i>
<i>Chicken - Mushroom Chick and Wine.pdf</i>	<i>56</i>
<i>Chicken - Old Fashioned Chicken.pdf</i>	<i>57</i>
<i>Chicken - Spring Rolls.pdf</i>	<i>58</i>
<i>Cookies - 3 - Layer Chocolate Squares.pdf</i>	<i>59</i>
<i>Cookies - Angel Cloud Cookies.pdf</i>	<i>60</i>
<i>Cookies - Apricot Cereal Bars.pdf</i>	<i>61</i>
<i>Cookies - Baker's One Bowl Brownies.pdf</i>	<i>62</i>
<i>Cookies - Brown Sugar Cookies.pdf</i>	<i>63</i>
<i>Cookies - Butter Balls.pdf</i>	<i>64</i>
<i>Cookies - Butterscotch Cookies.pdf</i>	<i>65</i>
<i>Cookies - Candy Cane Cookies.pdf</i>	<i>66</i>
<i>Cookies - Cheesecake Dreams.pdf</i>	<i>67</i>
<i>Cookies - Chocolate Brownies.pdf</i>	<i>68</i>
<i>Cookies - Chocolate Nut Cookies.pdf</i>	<i>69</i>
<i>Cookies - Christmas Rocks.pdf</i>	<i>70</i>
<i>Cookies - Coconut Macaroons.pdf</i>	<i>71</i>
<i>Cookies - Crunchy Nut Cookies.pdf</i>	<i>72</i>
<i>Cookies - Date Squares.pdf</i>	<i>73</i>
<i>Cookies - Graham Cracker Cookies.pdf</i>	<i>74</i>
<i>Cookies - Grandma Harmon's Jumbo Raisin Cookies,</i>	<i>75</i>
<i>Cookies - Pansey's Cookies.pdf</i>	<i>76</i>
<i>Cookies - Peanut Butter Balls.pdf</i>	<i>77</i>
<i>Cookies - Peanut Cake Squares.pdf</i>	<i>78</i>



## *Mom's Recipe Book*

<i>Cookies - Pineapple Cookies.pdf</i>	<i>79</i>
<i>Cookies - Refrigerator Cookies.pdf</i>	<i>80</i>
<i>Cookies - Rolled Oat Cookies.pdf</i>	<i>81</i>
<i>Cookies - Rolled Oat Cookies.pdf</i>	<i>82</i>
<i>Cookies - Seven Layer Cookies.pdf</i>	<i>83</i>
<i>Cookies - Seven Layer Cookies (Jolly Dolly).pdf</i>	<i>84</i>
<i>Cookies - Sugar Plums (Christmas Cookie).pdf</i>	<i>85</i>
<i>Cookies - Vanilla Drops.pdf</i>	<i>86</i>
<i>Cookies - Vanishing Oatmeal Raisin Cookies.pdf</i>	<i>87</i>
<i>Cookies - Walnut Chews.pdf</i>	<i>88</i>
<i>Dessert - Apple Crunch.pdf</i>	<i>89</i>
<i>Dessert - Cheese Cake.pdf</i>	<i>90</i>
<i>Dessert - Cherry Deluxe.pdf</i>	<i>91</i>
<i>Dessert - Persimmon Pudding.pdf</i>	<i>92</i>
<i>Dessert - Quick Peanut Butter Fudge.pdf</i>	<i>93</i>
<i>Dessert- Custard Sauce for Fruits.pdf</i>	<i>94</i>
<i>Frosting - Chocolate Frosting.pdf</i>	<i>95</i>
<i>Frosting - Whipped Cream Frosting.pdf</i>	<i>96</i>
<i>Fudge - 5 Pounds of Fudge.pdf</i>	<i>97</i>
<i>Fudge - Chocolate Fudge.pdf</i>	<i>98</i>
<i>Fudge - Millionaires Chocolate Fudge.pdf</i>	<i>99</i>
<i>Fudge - Peanut Butter Fudge (1).pdf</i>	<i>100</i>
<i>Fudge - Peanut Butter Fudge (2).pdf</i>	<i>101</i>
<i>Fudge - White Fudge.pdf</i>	<i>102</i>
<i>Pies - Creamy Pumpkin Pie.pdf</i>	<i>103</i>
<i>Pies - Flaky Butter Pie Crust.pdf</i>	<i>104</i>
<i>Pies - Fran's Quick Cobbler.pdf</i>	<i>105</i>
<i>Pies - Jackie's Pie Crust.pdf</i>	<i>106</i>
<i>Pies - Lucille Moore's Pie Crust.pdf</i>	<i>107</i>
<i>Pies - Mrs Dickerson's Butterscotch Pie.pdf</i>	<i>108</i>
<i>Pies - Old Fashion Cream Pie.pdf</i>	<i>109</i>
<i>Pies - Pecan Pie.pdf</i>	<i>110</i>
<i>Pies - Pumpkin Pie.pdf</i>	<i>111</i>
<i>Pork - Pork Nut Delicacy.pdf</i>	<i>112</i>
<i>Pork - Sausage Ratatouille.pdf</i>	<i>113</i>
<i>Pork - Summer Sausage.pdf</i>	<i>114</i>
<i>Pudding - Date Pudding (2).pdf</i>	<i>115</i>
<i>Pudding - Date Pudding (3).pdf</i>	<i>116</i>
<i>Pudding - Date Pudding.pdf</i>	<i>117</i>

## *Mom's Recipe Book*

<i>Rolls - Dinner Rolls.pdf</i>	<i>118</i>
<i>Rolls - Quick Sour Dough Dinner Rolls .pdf</i>	<i>119</i>
<i>Salad - Taco Salad.pdf</i>	<i>120</i>
<i>Salads - Five Cup Salad.pdf</i>	<i>121</i>
<i>Salads - Frozen Cranberry Salad.pdf</i>	<i>122</i>
<i>Salads - Pineapple Cheese Salad.pdf</i>	<i>123</i>
<i>Salads - Sauerkraut Salad.pdf</i>	<i>124</i>
<i>Salads - Three Bean Salad.pdf</i>	<i>125</i>
<i>Seafood - Abalone Chowder.pdf</i>	<i>126</i>
<i>Seafood - Baked Bay Scallops.pdf</i>	<i>127</i>
<i>Seafood - Hot Crab Dip.pdf</i>	<i>128</i>
<i>Seafood - Scalloped Oysters.pdf</i>	<i>129</i>
<i>Seafood - Shrimp Creole.pdf</i>	<i>130</i>
<i>Seafood Fettuchini.pdf</i>	<i>131</i>
<i>Soup - Cream of Wild Rice Soup.pdf</i>	<i>132</i>
<i>Soup - French Onion Soup.pdf</i>	<i>133</i>
<i>Turkey Dish - Layered Turkey Enchiladas.pdf</i>	<i>134</i>
<i>Turkey Dish - Wild Rice and Turkey Bisque.pdf</i>	<i>135</i>
<i>Turkey Dish- Turkey Tetrazzini.pdf</i>	<i>136</i>
<i>Veggies - Marinated Veggies.pdf</i>	<i>137</i>
<i>Veggies - Vinegered Beets.pdf</i>	<i>138</i>
<i>Drinks - Kaluha.pdf</i>	<i>139</i>
<i>Misc - Barbeque Sause.pdf</i>	<i>140</i>
<i>Misc - Frozen Strawberry Jam</i>	<i>141</i>

BEAN DIP: SERVE WITH CORN CHIPS

- 1 Can chopped olives
- 2 Mashed avacados
- 1 Can Jalepeno Bean Dip
- 1 Package Taco seasoning
- 3 Tablespoons sour cream
- 3 Tablespoons mayonaise
- 1 Cup Jack cheese
- 1 Cup Longhorn cheese
- 3 Diced tomatoes
- 4 Diced green onions

Spread bean dip on bottom as first layer, next spread avacado. Mix seasoning with mayonaise and sour cream and spread over avacado. Layer cheese half and half. Next layer tomatoes and green onions. Top with olives.



## BEEF-CHEESE STUFFED MUSHROOMS

- 9 Large mushrooms
- Butter or margarine
- 1 Large onion, finely chopped
- $\frac{1}{2}$  Cup ground beef
- Few drops hot pepper sauce
- 1 To 2 teaspoons Worcestershire sauce
- $\frac{1}{2}$  Cup dry red wine
- Salt
- Pepper
- 1 Cup minced parsley
- 2 Tablespoons bread crumbs
- 1 Cup Cheddar cheese, shredded

Rinse and stem mushrooms, reserving stems. Melt a little butter in skillet over medium heat. Add onion, ground beef and chopped mushroom stems and cook, stirring occasionally. Stir in hot pepper sauce and Worcestershire sauce, wine and season to taste with salt and pepper. Remove from heat and add parsley, bread crumbs and  $\frac{1}{2}$  cup cheese. Fill mushroom caps with mixture and top with remaining cheese. Place in a shallow baking dish and bake at 350 degrees 30 minutes.

Makes 9 appetizers.



### CHEESE BALL

- 2 8 ounce packages cream cheese
- 13½ Ounce can crushed pineapple, drained
- 1 Cup pecans, chopped
- 2 Tablespoons pimento, chopped
- 2 Tablespoons green peppers, chopped
- 1 Tablespoon onion, chopped
- 1 Tablespoon Lawery's seasoned salt

Mix all ingredients together except for nuts. Roll into a ball or log and then roll in chopped nuts. Refrigerate.



## COQUILLES ST. JACQUES

- 1 Pound fresh or frozen sea scallops
- 1 Cup dry white wine
- 3 Tablespoons butter or margarine
- $\frac{1}{2}$  Pound mushrooms, sliced
- $\frac{1}{4}$  Cup shallots OR:  $\frac{1}{4}$  cup sliced green onions
- 3 Tablespoons all-purpose flour
- $\frac{1}{2}$  Cup heavy cream
- 2 Cups soft white bread crumbs (4 slices)
- 2 Tablespoons melted butter or margarine
- 2 Tablespoons chopped parsley

1. Wash scallops and quarter. Bring wine to boil in a large skillet; add scallops; lower heat; simmer very gently, just until tender, about 5 minutes.
2. Remove scallops from liquid with a slotted spoon and divide among 4 scallop shells, au gratin dishes or individual casseroles; reserve liquid (there should be about 1 cup).
3. Melt butter or margarine in a medium-size saucepan; saute mushrooms until soft; remove with slotted spoon and divide among scallop shells.
4. Saute shallots or green onions in butter until soft; stir in flour and cook, stirring constantly, until bubbly.
5. Stir in reserved liquid and cream; cook, stirring constantly, until sauce thickens and bubbles 3 minutes. Spoon over scallops and mushrooms, dividing evenly. Toss bread crumbs with melted butter or margarine and parsley until well-blended in a medium-size bowl; sprinkle over shells.
6. Bake in hot oven (400 degrees) for 12 minutes, or until crumbs are golden.

Hostess tip: Coquilles St. Jacques can be made up earlier in the day and refrigerated until ready to serve. Do not sprinkle with crumbs until ready to bake. Coquilles will take about 20 minutes to heat through.

Suggested variation: Coquilles Sarah Bernhardt--For a delightful dish from the Victorian era, follow the recipe for Coquilles St. Jacques, substituting shrimp for the scallops and stirring in 2 tablespoons dry Madeira wine into the cream sauce.



# FRENCH FRIED CHEESE BITES

- 1 Pound cheese, any kind
- 2 Eggs
- 1 Cup dried bread crumbs
- $\frac{1}{2}$  Cup water
- Salad oil
- Salt

Beat eggs and water together. Cut cheese into 1" cubes and dip into eggs and then into bread crumbs twice, until well coated. Put  $\frac{3}{4}$  " of salad oil into skillet. When hot, brown cheese bites evenly a few at a time. After all is done, sprinkle lightly with salt. Make 30 minutes before serving.



### PARTY MIX

- 12 Ounces corn chex
- 15 Ounces wheat chex
- 10 Ounces cherrios
- 12 Ounces rice chex
- 9 Ounces pretzel stix
- 9 Ounces pretzel rings
- 7 Ounces corn bugals
- 2 12 Ounce jars dry roasted nuts
- 3 Tablespoons worcestershire sauce
- 1 Tablespoon garlic powder
- 1 Tablespoon seasoned salt
- 2 Cup vegetable oil

Mix all ingredients together well. Bspread on cookie sheets and bake 1 hour at 225 degrees for 15 minutes. Stir every 15 minutes.



## STUFFED MUSHROOMS WITH CALIFORNIA DIP

California dip: Thoroughly blend 1 package onion soup mix with 8 ounces of sour cream. ( $\frac{1}{2}$  pint) To double use 2 packages soup mix with 1 pint sour cream.

Stuffed mushrooms:

24 Medium mushrooms  
2 Tablespoons butter or margarine  
 $\frac{3}{4}$  Cup California dip  
1 Cup soft bread crumbs  
2 Tablespoons sherry  
 $\frac{1}{2}$  Cup grated Parmesan cheese

Preheat oven to 350 degrees.

Finely chop mushroom stems; reserve mushroom caps. In medium skillet, melt butter and cook mushroom stems until tender.

In medium bowl, combine California dip, bread crumbs, cooked mushrooms and sherry; fill reserved mushroom caps. Place on greased baking pan; sprinkle with cheese. Bake 20 minutes or until mushrooms are tender.

Makes 24 stuffed mushrooms

Microwave directions:

In 3 quart oblong baking dish, heat stuffed mushroom caps at high (full power) 6 minutes, rearranging mushroom caps once.

NOTE: Stuffed mushrooms may be frozed for future use. To reheat, bake at 350 degrees for 30 minutes or microwave on high 3 to 4 minutes.



## BEEF STEW BURGUNDY

- 2 Pounds cubed beef for stew (lean)
- 2 Small onions, diced
- 1 Tablespoon oil
- 6 Carrots, peeled and cut into 4 inch sticks
- 6 Small potatoes, peeled
- 4 Small whole onions
- $\frac{1}{2}$  Teaspoon thyme
- $\frac{1}{2}$  Teaspoon oregano
- $\frac{1}{2}$  Teaspoon garlic powder
- $\frac{1}{2}$  Teaspoon paprika
- 1 Cup burgundy cooking wine
- 1 Pound green beans, whole trimmed
- 1 Package fresh mushrooms
- Pepper to taste

In a skillet brown meat and diced onions lightly in oil. Transfer to a large dutch oven and add carrots, potatoes, mushrooms and whole onions. Add thyme, oregano, garlic powder, pepper and paprika to wine, mix and pour half of it over meat and vegetables.

Cover tightly and bake at 350 degrees until meat is tender, about  $1\frac{1}{2}$  or 2 hours. About 45 minutes before serving add the green beans and pour the rest of the wine mixture over them.

## BEEF WITH BROCCOLI AND MUSHROOMS

- $\frac{1}{2}$  Cup of soy sauce
- 3 Tablespoons cider vinegar
- 1 Tablespoon granulated sugar
- 1 Beef bouillon cube
- $\frac{1}{2}$  Cup water
- 2 Teaspoons cornstarch
- 3 Tablespoons vegetable oil
- 2 Large cloves garlic, peeled and halved (minced)
- $\frac{3}{4}$  Pound beef flank steak or top round steak, cut in  $\frac{1}{8}$  inch diagonal slices
- 1 Large sweet onion, peeled, halved and cut in  $\frac{1}{4}$ " slices
- $1\frac{1}{2}$  Cups peeled broccoli stems, cut in  $\frac{1}{4}$ " diagonal slices
- $2\frac{1}{2}$  Cups broccoli florets
- $\frac{1}{4}$  Pound fresh mushrooms, cut in  $\frac{1}{4}$ " slices

Mix soy sauce, vinegar and sugar in a small bowl or measuring cup. In another bowl mix bouillon cube, water and cornstarch. Assemble remaining ingredients.

To cook: In a large, heavy container or wok, heat  $1\frac{1}{2}$  tablespoons of the oil over high heat. Add garlic and cook a few seconds to season oil. Add meat and stir fry 2 minutes, until slices are lightly browned but still slightly pink in the center. Remove meat and any pan juices to a bowl; discard garlic and wipe out skillet. Add 1 tablespoon of the remaining oil and when hot, add the onion and broccoli stems, stir fry 2 minutes, until crisp-tender. Add remaining  $\frac{1}{2}$  tablespoon oil around edge of skillet and add broccoli florets and mushrooms. Stir fry 2 minutes and pour in meat and juices from the bowl and then the soy-vinegar mixture. Stir, cover and cook 2 minutes. Stir cornstarch mixture (make sure bouillon cube is broken up) and pour into the skillet. Cook, stirring constantly, 2 to 3 minutes, until thickened.

Makes 4 servings.

Rice:

- 4 Cups water
- 2 Cups rice
- Salt
- Butter

Boil water, put in rice, stir and turn to low heat. Cook 20 minutes, covered and then set on hot pad.

## CORNERD BEEF AND CABBAGE

- 4 Pounds cornerd beef brisket
- 8 Small white onions
- 3 Carrots, scraped clean and cut into pieces
- 12 Small new potatoes
- 1 Head green cabbage, cut into 8 wedges
- Mustard
- Horsehredish

Prelimaries: Trim excess fat from beef. Heat 4 quarts of water to boiling in a kettle large enough to hold meat and vegetables without crowding and overflow.

Procedure: Carefully place beef in kettle, return water to a boil; reduce heat, cover and simmer brisket for 2½ hours. Add onions. Simmer 15 minutes. Add carrots and potatoes. Simmer 15 minutes. Add cabbage. Simmer 15 minutes.

Remove beef to cutting board and let stand 5 to 10 minutes to firm up for easier slicing. Cut cornerd beef diagonally across the grain into thin slices.

Presentation: Arrange beef slices on serving platter. Remove vegetables from kettle with slotted spoon and surround beef on platter. Serve with mustard and horsehredish.

Yield: Makes 6 to 8 servings.

✓ Carrots

## HERB ROAST

3 to 3½ pounds boneless chuck roast  
2 cloves garlic---crkushed  
2 teaspoons lemon pepper  
1 teaspoon dried basil  
2 tablespoons olive oil

Mix spices and rub into meat. Sear in oil in a dutch oven.

Add 1 envelope onion soup mix and 1 quart of water. Cover and simmer for 1½ hours to 2 hours.

Add 1 pound of new red potatoes and 1 pound of baby carrots.  
(May want to add salt now.) Cover and simmer for 45 minutes more.  
Remove veggies and meat. In a cup, mix 4 tablespoons cornstarch with ½ cup water. Add to remaining liquid in dutch oven and cook to thicken. Pour over meat and veggies.

Sandy browned in a roasting pan and baked meat 1½ hours at 325 degrees for meat and after adding veggies baked at 350 degrees for 1 more hour.

## ALBONDIGAS

- 1 Pound ground meat
- 1 Egg
- 1 Tomato, chopped
- 2 Puntos of rice, uncooked
- 2 Potatoes, diced
- 1 Celery stalk, chopped
- 2 Tablespoons onion, chopped
- 1 Pinch of mint
- 1 Pinch of oregano
- Salt
- Pepper
- Garlic

Place ground meat in a container, add salt, pepper, garlic (to your taste), onion and  $\frac{1}{2}$  of the tomato, mint leaves (crushed), egg and one punto of rice. Form into 1" meat balls and drop into boiling water (about a 1 quart pot). To that add remainder of rice, potatoes, celery, remainder of onion, remainder of tomato and oregano. Season to taste with salt and pepper. Boil 1 hour.

## BEEF INTERNATIONAL

- 2 Pounds round steak, cubed
- 2 Tablespoons margarine
- 2 Medium onions, sliced thin
- $\frac{1}{2}$  Cup water
- 1 Can Cream of mushroom or celery soup
- $\frac{1}{4}$  Cup merical whip
- 13 Ounce can sliced mushrooms, drained
- Salt and pepper to taste

Brown meat in mayonaise. Add onions and water; cover and simmer 30 minutes, adding more water as needed. Add soup combined with merical whip and mushrooms; season to taste. Heat stirring occasionally.

Serve over noodles.

## BANANA BREAD

- $\frac{1}{2}$  Cup soft butter or margarine
- 1 Cup sugar
- 2 Eggs
- 1 Teaspoon vanilla
- 1 Cup mashed bananas (2 to 3)
- $\frac{1}{2}$  Cup thick sour cream
- $1\frac{1}{2}$  Cups all purpose flour
- 1 Teaspoon soda
- $\frac{1}{2}$  Teaspoon salt
- $\frac{1}{2}$  Cup nut meats

Combine butter, sugar, eggs and vanilla in mixing bowl. Add bananas, sour cream, flour, soda, salt and nuts. Mix until well blended.

Bake 50 minutes to 1 hour at 350 degrees.

NOTE: Keeps longer if refrigerated.



## MONKEY BREAD

4 Packages of buttermilk bisquits (8 or 10 ounces)  
 $\frac{1}{2}$  Cup white sugar  
1 Tablespoon cinnamon

### Topping:

$\frac{1}{2}$  Cup brown sugar  
1 Tablespoon cinnamon  
 $\frac{1}{2}$  Cup nuts  
1 Stick margarine

Cut bisquits in  $\frac{1}{2}$ 's or  $\frac{1}{4}$ 's. Shake in a bag containing  $\frac{1}{2}$  cup white sugar and the 1 tablespoon cinnamon. Place in a bundt pan or angle food pan. Top with the topping. Bake at 350 degrees for 20 to 30 minutes.

## PUMPKIN BREAD

Sift together:

3½ Cups flour  
2 Teaspoons soda  
½ Teaspoon baking powder  
1½ Teaspoon salt  
2 Teaspoons cinnamon

Mix in another bowl:

3¼ Cups sugar  
1 Cup crisco oil  
4 Eggs  
2 Cups pumpkin  
2/3 Cups water

Blend flour mixture with other ingredients. Add nut meats, raisins or dates (or all three if desired). Grease 4 1# coffee cans and fill each ½ full of pumpkin mixture. Bake at 350 degrees for 1 hour or until done. Let cool and cut around sides with a knife to dump out. Wrap in saran wrap and aluminium foil and keep refrigerated.

## PUMPKIN BREAD

- 3 Cups all purpose flour
  - $\frac{1}{2}$  Cup sugar
  - 2 Teaspoons baking powder
  - 1 Teaspoon salt
  - 1 Teaspoon baking soda
  - 2 Teaspoons cinnamon
  - 1 Teaspoon nutmeg
  - $\frac{1}{2}$  Teaspoon ginger
  - $\frac{1}{2}$  Teaspoon cloves
  - 1 Can (16 ounces) solid pack pumpkin
  - $\frac{1}{2}$  Cup vegetable oil
  - 1 Cup finely chopped walnuts or pecans
  - 1 Tall can (13 fluid ounces) evaporated milk
1. Stir together well in a large bowl: flour, sugar, baking powder, baking soda, salt, cinnamon, nutmeg, ginger and cloves.
  2. Mix together pumpkin, oil, nuts and evaporated milk. Pour into flour mixture. Stir just until flour is mixed in.
  3. Pour into two greased 8" by 4" loaf pans. Bake at 350 degrees for 1 hour and 15 minutes. Remove from pan to cool. Serve warm.
- Makes 2 loaves.

## ZUCCHINI BREAD

3 Eggs beaten

===: 1 Cup oil ]  
1 Teaspoon vanilla ] Mix together  
2 Cups sugar ]

===: 3 Cups flour  
1 Teaspoon salt  
1 Teaspoon soda  
~~1 Teaspoon soda~~  
1 Teaspoon cinnamon  
1½ Teaspoon baking powder  
2 Cups grated zucchini  
1 Cup chopped nuts

===: at 350 degrees for 1 hour and 20 minutes.

we BAKE About 50+55 MIN.

## ANGLE FOOD CAKE

Beat  $1\frac{1}{2}$  cup egg whites until foamy.

Add;

$1\frac{1}{2}$  Teaspoon cream of tartor

1 Teaspoon vanilla

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

Beat until stands in soft peaks.

Add 1 cup sifted sugar.

Fold in:

$\frac{1}{2}$  Cup sifted cake flour ( Sifted together 3 times.  
 $\frac{3}{4}$  Cup sugar )

Bake in a tube pan at 375 degrees for 35 minutes.

## BANANA CAKE

2/3 Cups shortening  
2½ Cups flour  
1 2/3 Cups Sugar  
1 Teaspoon salt  
1¼ Teaspoon baking powder  
1 Teaspoon baking soda  
1½ Cups mashed ripe bananas  
1/3 Cup buttermilk  
2 Eggs  
2/3 Cups chopped nuts

Lightly grease and flour a 13" by 9" pan.

Mix the ingredients above until moistened except the buttermilk and eggs. Beat 2 minutes with electric mixer.

Add the buttermilk and eggs and beat 2 minutes longer. Fold in nuts.

Bake at 350 degrees for 45 minutes.

## BURBON PECAN CAKE

- 2 Cups whole red candied cherries
- 2 Cups white seedless rasins
- 2 Cups burbon
- 2 Cups softened butter or marbarine
- 2 Cups sugar
- 2 Teaspoons ground nutmeg
- 2 Cups dark brown sugar (packed)
- 8 Eggs, seperated
- 5 Cups all purpose flour
- 4 Cups pecan halves
- 1½ Teaspoons baking powder
- 1 Teaspoon salt

Combine cherries, rasins and burbon in a large mixing bowl. Cover tightly and let stand in the refrigerator overnight. Drain fruits and reserve burbon. Place butter in the large bowl of an electric mixer and beat on medium speed until light and fluffy. Add sugars gradually, beating on medium speed until light and well blended. Add egg yolks, beating until well blended. Combine ½ cup of the flour with the pecans. Sift the remaining flour with the baking powder, salt and nutmeg. Add 2 cups of the flour mixture to the creamed mixture and mix thoroughly. Add the reserved burbon and the remainder of the flour mixture alternately, ending with the flour. Beat well after each addition. Beat egg whites until stiff but not dry; fold gently into cake batter. Add drained fruits and floured pecans to the cake batter; blend thoroughly. Grease a 10" tube cake pan; line with wax paper. Pour cake batter into pan to within 1" of the top. (Bake remaining batter in a small loaf pan). Place in a 275 degree oven; bake tube cake 4½ to 5 hours or until a cake tester inserted in the center of cake comes out clean. Cool cake in pan on a cake rack about 2 to 3 hours. Remove cake. Wrap in cheesecloth saturated with burbon; then wrap in aluminum foil and store in container in refrigerator for weeks. Cut into thin slices to serve.

### CHERRY CHEESE CAKE

Mix together 20 graham crackers (rolled fine),  $\frac{1}{2}$  cup powdered sugar and  $\frac{1}{2}$  cup oleo. Spread in bottom of a large flat dish.

Mix 1 package of dream whip.

Mix together 1 cup powdered sugar, 1 package (9 ounces) cream cheese, and 1 teaspoon vanilla. Fold into the dream whip and spread over the graham crackers.

Spread 1 can of cherry pie filling on top.

Refrigerate.



## CHOCOLATE CLABBER CAKE

- 1 Pound butter
- 1 Cup sugar
- 1 Eggs
- 1 1/2 Cups flour
- 1 Teaspoon salt
- 1 Teaspoon soda
- 3 Tablespoons plus 1 teaspoon cocoa
- 1 Cup clabbered milk (1 teaspoon of vinegar to 1 cup milk)

Mix the butter, sugar and eggs together. Sift dry ingredients together and add to the butter mixture alternately with the clabbered milk. Bake at 350 degrees for 45 minutes.

## COOKIE SHEET CAKE

Mixing bowl:

2 Cups flour

2 Cups sugar

SAUCE PAN:

1 Cup water

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

1 Stick margarine

4 Tablespoons cocoa

Bring to full boil sauce pan mixture, then pour into flour and sugar and mix thoroughly.

Then add:

2 Eggs

1 Teaspoon vanilla

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

1 Teaspoon soda.

Mix well.

Pour into greased cookie sheet and bake at 350 degrees 35 to 40 minutes.

ICING:

1 Stick margarine

1 Teaspoon vanilla

4 Tablespoons cocoa

1# Box powdered sugar

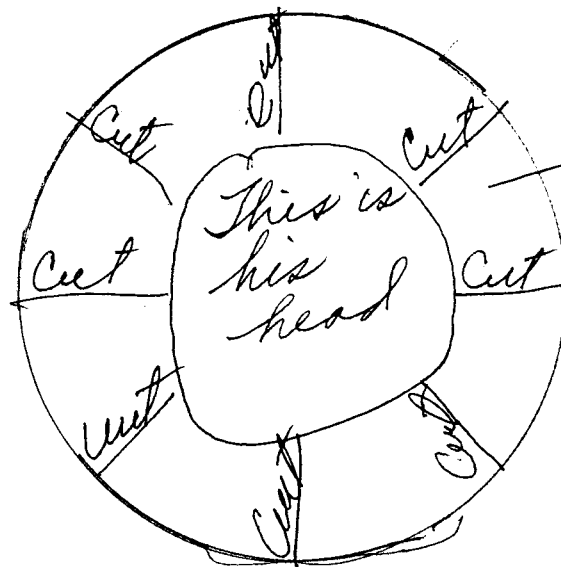
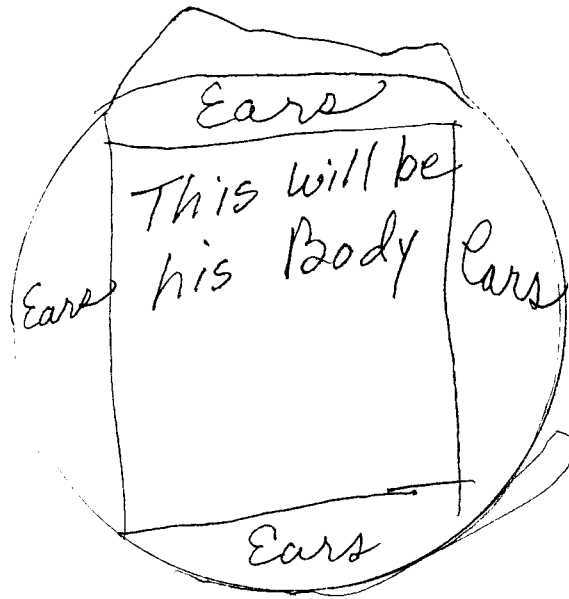
I add a few drops of water and scrape batter from bowl to clean.

Cake may be iced while hot.

Servings: Lots

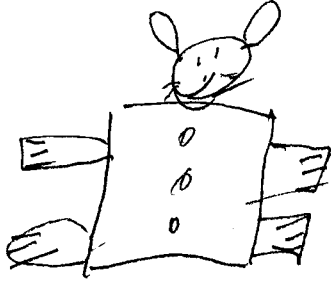
# EASTER CAKE

Bake 2 8" or 9" cakes from a white cake mix.



These 8 pieces will be his feet

Here's what you do with the cake the:



Ears are off square and lay like the:

His feet are from his head piece. Stack two  $\frac{1}{2}$  pieces together with frosting and and put to each side of body.

Frost with either a batch of white 7 minute frosting or take a can or two of prepared white frosting mixed with cool whip (really good). White frosting is moist, sprinkle all over with coconut. Tint some coconut pink and sprinkle in middle of his ears. Use small jelly beans for his eyes, nose and buttons if you want. Black liquorish strips cut for his whiskers and toes.

## EASY CAKELESS FRUITCAKE

- 5 8 ounce containers whole candied cherries
- 2 8 ounce packages pitted dates, cut in half
- 18 Dried apricots, cut in half
- 1 Can (8 ounces) pecans= 2 cups
- 6 Candied pineapple, cut in chunks
- $\frac{1}{4}$  Teaspoon salt
- $\frac{1}{2}$  Teaspoon vanilla
- 1 Can (14 ounces) sweetened condensed milk

1. Grease 2 loaf pans. Line bottom and sides with wax paper and grease paper.
2. Combine ingredients in large pan. Mix well. Press mixture firmly in loaf pans. Cover with buttered wax paper.
3. Bake at 350 degrees for 30 minutes, then 325 degrees for 30 minutes. Cool cakes in pan for 15 minutes. Loosen around sides; invert onto wire rack. Remove wax paper while still warm. Cool completely and wrap in aluminum foil and refrigerate.

## FRUIT CAKE

- $\frac{1}{2}$  Pound fat (1 cup)
- $\frac{1}{2}$  Pound brown sugar ( $2\frac{1}{2}$  cups)
- 6 Eggs yolks
- 2 Cups flour
- 1 Teaspoon salt
- 2 Teaspoons cinnamon
- $\frac{1}{2}$  Teaspoon nutmeg
- $\frac{1}{2}$  Teaspoon allspice
- 1 Pound rasins
- $\frac{1}{2}$  Pound pecans, chopped
- $\frac{1}{2}$  Pound dates, chopped
- $\frac{1}{2}$  Pound candied cherries
- $\frac{1}{2}$  Pound candied pineapple
- 1 Cup strawberry preserves or and fruit preserves or jam
- $\frac{1}{2}$  Cup grape or any fruit juice
- $\frac{3}{4}$  Teaspoon soda in 1 Taplespoon hot water

Plump rasins in calaunder over hot water, then place in a large bowl. Cover with syrup made by goiling together  $\frac{1}{2}$  cup sugar, 1 cup water and 1 Tablespoon white karl. Add other fruits (except preserves and fruit juice). Let stand overnight. Mix cake as any other cake. Bake 3 to 4 hours at 275 degrees with a pan of water in bottom of oven.

# MERICAL WHIP CAKE

Sift together 3 times:

- 2 Cups cake flour
- 4 Tablespoons cocoa
- 2 Teaspoons salt
- 1 Cup white sugar

Add:

- 1 Cup merical whip
- 1 Cup lukewarm water

Mix well and pour into greased and floured pans.  
Bake at 350 degrees for 15 to 20 minutes.

## OATMEAL CAKE

Cover and let stand 20 minutes:

- 1½ Cup boiling water
- 1 Cup quick oats
- 1 Stick margarine

Add:

- 1 Cup brown sugar
- 1 Cup white sugar
- 2 Eggs

Sift:

- 1½ Cup flour
- ½ Teaspoon salt
- 1 Teaspoon soda
- ½ Teaspoon nutmeg
- 1 Teaspoon cinnamon

Bake 35 minutes in 350 degree oven

ICING:

- 6 Tablespoons margarine
- ½ Teaspoon vanilla
- ½ Cup brown sugar
- ½ Cup heavy cream
- 1 Cup coconut
- ½ Cup chopped nuts

Spread over baked cake and place under broiler until icing browns.



## PINEAPPLE CAKE

- 2 Cups flour
- 1½ Cups granulated sugar
- 2 Teaspoons soda
- ½ Teaspoon salt

Sift together.

- 1 #2 Can crushed pineapple, don't drain
- 2 Tablespoons melted butter
- 1 Egg, unbeaten

Mix together and then add to sifted dry ingredients and pour into a greased and floured 9" by 13" pan and bake at 375 degrees for 35 minutes.

## PINEAPPLE UPSIDE DOWN CAKE

Mix in bottom of pan:

- $\frac{1}{4}$  Cup water
- $\frac{1}{2}$  Cup white sugar
- $\frac{1}{2}$  Cup melted butter
- 4 Pineapple slices

Batter:

- $1\frac{1}{2}$  Cup white sugar
- $\frac{2}{3}$  Cup shortening
- 3 Eggs, seperated
- 1 Teaspoon vanilla
- $\frac{2}{3}$  Cup pineapple juice
- $2\frac{1}{2}$  Cups flour
- $3\frac{1}{2}$  Teaspoons baking powder
- $\frac{3}{4}$  Teaspoon salt

Cream sugar and shortening, add beaten egg yolks and flavoring. Add juice alternately with sifted flour, baking powder and salt and mix well. Fold in stiff beaten egg whites. Pour into a greased and floured pan. Bake at 350 degrees for 1 hour.

## RED VELVET CAKE

- 1 Cup shortening
- 2 Eggs
- 1½ Cup sugar . 3 Tbsp
- 1 Teaspoon vanilla
- 1 Teaspoon soda
- ½ Teaspoon salt
- 1 Cup buttermilk + 24 Tbsp
- 2 Tablespoons cocoa
- 4 Bottles red cake coloring
- 1 Tablespoon vinegar
- 2½ Cups flour

Cream shortening and sugar, add eggs, beat until fluffy. Add cocoa, coloring salt and vanilla. Add flour and buttermilk alternately, mix well. Dissolve soda in vinegar and blend in. DO NOT MIX OR BEAT AFTER ADDING SODA AND VINEGAR!

### ICING;

- 1 Cup butter
- 1 Teaspoon vanilla
- 1 Cup sifted sugar (granulated)
- 7 Teaspoons flour
- 1 Cup milk

Cook milk and flour over low heat until thick, let stand until partially cool. Mix butter, sugar and vanilla with beater until fluffy. Add flour and milk mixture.

Bake cake in 350 degree oven for 45 minutes.

When cake is cold, cut each layer with string and use icing between each layer and over cake.

## SPICE CAKE

- 1 Cup white sugar
- $\frac{1}{2}$  Cup shortening or lard
- 1 Egg
- 1 Cup sour milk (to make sour milk, put a little vinegar into cup and add milk)
- 2 Cups flour
- $\frac{1}{2}$  Teaspoon baking powder
- 1 Teaspoon cloves
- 1 Teaspoon cinnamon
- 1 Teaspoon nutmeg
- $\frac{1}{4}$  Teaspoon salt
- 1 Teaspoon soda dissolved in 2 Tablespoons hot water
- $\frac{1}{4}$  Cup nut meats
- $\frac{1}{2}$  Cup raisins

Combine all liquids and mix. Sift dry ingredients together and add to liquids. Mix and add nuts and raisins. Pour into 2 wax lined cake pans and bake at 350 degrees for 30 minutes. Or bake in an 8" by 10" pan that has been greased and floured.

Minniebell Corbly

## Frost with Carmel frosting

- 1 Cup brown sugar
- $\frac{1}{2}$  Cup white sugar
- $\frac{1}{3}$  Cup cream
- 4 Tablespoons butter
- 1 Teaspoon corn syrup
- $\frac{1}{4}$  Teaspoon salt

Mix above ingredients together and bring to a hard boil and boil 1 minute. Cool and add 1 teaspoon vanilla and beat until of spreading consistency.

## SWEDISH PUFF PASTRY COFFEE CAKE

$\frac{1}{2}$  Pound butter or margarine  
1 Tablespoon water  
1 Cup flour

Blend as for pie crust, divide into two long strips on cookie sheets or roll out.

1 Cup water  
1 Cup flour  
1 Teaspoon vanilla  
 $\frac{1}{2}$  Pound butter  
3 Eggs

Bring water and butter to boil. Remove from heat and add flour, beating vigorously. Then add eggs one at a time, beating after each. Add vanilla. Spread over first mixture, Bake at 400 degrees till golden brown. Frost when cool with a thin icing.

## WALNUT CAKE

- $\frac{1}{2}$  Cup butter or margarine
- 2 Cups sugar
- 2 Eggs, separated
- 3 Cups sifted flour
- $\frac{1}{2}$  Teaspoon salt
- $\frac{1}{2}$  Teaspoon soda
- 1 Cup milk
- 1 Teaspoon vanilla
- 1 Teaspoon almond
- 1 Teaspoon cream of tartar
- 1 Pound walnuts, chopped

Cream butter and sugar thoroughly. Beat egg yolks slightly. Blend egg yolks into creamed mixture. Sift flour, salt and soda together. Combine milk and flavors. Add dry ingredients alternately with milk. Add walnuts. Beat egg whites until foamy and add cream of tartar. Beat well and fold into batter. Pour into a greased 9" tube pan. Bake at 350 degrees for  $1\frac{1}{2}$  hours. Combine  $\frac{1}{2}$  cup powdered sugar and 1 Tablespoon of cream and spread on top of warm cake.

## CHRISTMAS CANDY

- 2 3 ounce packages cream cheese
- 4 to 5 Cups sifted powdered sugar (if you use it from a plastic bag, you don't have to sift)
- $\frac{1}{2}$  Teaspoon vanilla
- Pinch of salt
- 1 Cup chopped nuts

Let cheese stand at room temperature for a while. Mix all ingredients well. Form small balls and then flatten on wax paper and chill.

## HARD CANDY

3 Cups sugar  
1 $\frac{1}{4}$  cup white karo  
 $\frac{1}{2}$  Cup water

Mix altogether and cook to 300 degrees (hard crack). Remove from heat and add 1 teaspoon flavoring. Pour on well buttered cookie sheet. Cut with scissors while hot. Sprinkle with powdered sugar.

For flavor: cinnamon, peppermint, lemon, orange, clove. anise, wintergreen or sassafras.



## BROCCOLI CASSEROLE

- 3/4 Cup Ritz cracker crumbs
- 2 Packages fresh broccoli
- 1 Stick butter
- 1 Package nippy cheese

Cook broccoli until done and drain. Put half of cracker crumbs into bottom of casserole. Put in broccoli, butter and then cheese. Sprinkle rest of cracker crumbs on top and sprinkle with paprika.

Bake at 350 degrees until golden brown.

## BROCCOLI CASSEROLE

- 2 Packages frozen chopped broccoli
- 1 Can cream of mushroom soup
- $\frac{1}{2}$  Cup mayonaize
- 1 Tablespoon lemon juice
- 1 Cup grated sharp cheese
- 1 Cup crushed cheese crackers
- $\frac{1}{4}$  Cup almonds
- Add milk

Cook broccoli and drain. Arrange in buttered casserold. Mix soup, mayonaize, lemon juice and cheese. Spoon over broccoli and top with crackers and nuts.

Bake at 350 degrees for 20 minutes.

## BROCCOLI CAULIFLOWER TETRAZZINI

- 8 Ounces uncooked spaghetti, broken into thirds
- 16 Ounces packaged Green Giant Valley Combination frozen  
broccoli cauliflower supreme
- 3 Tablespoons margarine or butter
- 4½ Tablespoons flour
- 3 Cups skim or lowfat milk
- ¾ Cup grated parmesan cheese
- Dash of pepper
- 4.5 Ounce jar Green Giant sliced mushrooms, drained
- 2 Tablespoons grated parmesan cheese

Cook spaghetti to desired doneness as directed on package. Drain; rinse with hot water. Keep warm. Set aside. Cook vegetables until crisp-tender as directed on package. Drain; set aside.

Heat oven to 400 degrees. Grease a 13" by 9" pan. Melt margarine in medium saucepan. Stir in flour until smooth. Gradually add milk; blend well. Cook over medium heat for 5 to 10 minutes or until mixture thickens and boils, stirring constantly. Stir in ½ cup parmesan cheese and pepper. Spoon cooked spaghetti into prepared pan. Top with cooked vegetables and sliced mushrooms. Pour milk mixture over mushrooms; sprinkle with 2 tablespoons parmesan cheese.

Bake at 400 degrees for 15 to 20 minutes or until mixture bubbles at edges and is thoroughly heated.

Makes 8 servings.

*Spray pot 4pm*

## CHICKEN TORTILLAS

(Try this... it'll be a favorite!)

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| 1 fryer, cooked and boned            | ½ can (½ cup) tomatoes and chilies  |
| 6 to 8 tortillas, broken into pieces | 2 tablespoons quick-cooking tapioca |
| 1 medium onion, chopped              | 2 cups grated Cheddar cheese        |
| 1 10-ounce can cream of chicken soup |                                     |

Cook chicken according to "Chicken In A Pot" recipe (Page 39). Cut chicken into bite size pieces. Mix well with soup, tomatoes and chilies, and tapioca. Line bottom of CROCK-POT with tortillas. Add ⅓ of chicken and soup mixture; sprinkle with onion and cheese. Repeat layers of tortillas, chicken soup mixture, onions and cheese. Cover and cook on Low 6 to 8 hours. (High: 3 hours.)

Recipe may be doubled, if desired.



*Salsa*

## BAKED CHICKEN HASH

(Use a grinder to prepare... but cookin's no "grind!")

- |                               |   |
|-------------------------------|---|
| 3 cups chopped cooked chicken | 1 teaspoon salt                           |
| 2 small onions, chopped       | 3 tablespoons chopped parsley             |
| 2 small raw potatoes, chopped | ½ to 1 teaspoon poultry seasoning or sage |
| 3 carrots, chopped            | 1½ cups chicken gravy                     |
| 2 eggs                        |   |

Chop chicken, onion, potato and carrots with food grinder. Mix well with all remaining ingredients. Pack into greased CROCK-POT. Cover and cook on Low for 8 to 10 hours.

## ROAST CHICKEN OR HEN

- |                                   |                              |
|-----------------------------------|------------------------------|
| 3-4 pound roasting chicken or hen | Parsley                      |
| Salt and pepper                   | Basil OR tarragon (optional) |
|                                   | Butter                       |

Thoroughly wash chicken and pat dry (patting dry assures good browning). Sprinkle cavity generously with salt, pepper and parsley. Place in CROCK-POT; dot chicken breast with butter. Sprinkle with parsley and basil or tarragon if desired. Cover and cook on High 1 hour then turn to Low for 8 to 10 hours.

For 2½ quart model, cover and cook on High 4 hours, then turn to Low until ready to serve.

## CLASSY CHEESY CHICKEN AND MUSHROOM CASSEROLE

$\frac{1}{2}$  Cup flour  
1 Teaspoon tarragon  
8 Chicken breast halves  
 $\frac{1}{4}$  Cup oil  
 $\frac{1}{2}$  Cup butter  
2 Cups sour cream  
1 Heaping teaspoon tarragon  
 $\frac{3}{4}$  Pound of Cheddar cheese, grated  
1 Pound broccoli, cut into bite size pieces  
2 Cups cherry tomatoes  
2 Cups mushrooms, sliced  
Salt and pepper to taste

In a plastic bag, put flour, salt, pepper and 1 teaspoon tarragon. Add chicken breast and shake until chicken is well coated. Brown chicken in melted butter and oil in a skillet until skin is crisp. Remove chicken and put it in a baking dish. Pour off all but  $\frac{1}{4}$  cup drippings.

Add sour cream to drippings in skillet and mix well. Pour mixture over chicken. Sprinkle with remaining tarragon and cover with cheese. Cook uncovered at 375 degrees for  $\frac{3}{4}$  hour. Add broccoli, cherry tomatoes and mushrooms. Cover and cook 15 to 20 minutes longer.

Preparation time: 5 to 10 minutes.  
Cooking time: about 70 minutes

Serves 4 to 6

## EVERYDAY FAMILY-STYLE CASSEROLE

- 1 (8 ounce) package broad egg noodles
- 1½ Pounds ground beef
- 1 Teaspoon salt
- ¼ Teaspoon pepper
- ¼ Teaspoon garlic powder
- 1 (15 ounce) can tomato sauce
- 1 Cup creamed cottage cheese
- 1 Cup sour cream
- 1 Green onion, chopped
- 1 Cup sharp cheddar cheese, grated

Cook noodles, rinse in cold water and drain. Add ground beef to frying pan and cook until browned. Drain off fat. Add salt, pepper, garlic powder and tomato sauce. Simmer 5 minutes.

In a large bowl, combine cottage cheese, sour cream, green onion and cooked noodles.

In a buttered casserole, alternate layers of noodles mixture with the meat mixture. Top with grated cheese. Bake at 350 degrees for 30 minutes.

Preperation time: 5 to 10 minutes

Cooking time: about 30 minutes

Makes 6 to 8 servings

Hint: We mix everything to gether and then put into casserole.

## GREEN BEAN CASSEROLE

- 1 Can (10½ ounces) Campbell's Cream of Mushroom soup
- ½ Cup milk
- 1 Teaspoon soy sauce
  - Dash of pepper
- 2 Cans (14½ ounces each) any style green beans
- 1 Can (2.8 ounces) Durkee's French Fried onions

### Conventional:

In 1½ quart casserole, combine soup, milk, soy sauce and pepper. Stir in beans and ½ can of french fried onions. Bake at 350 degrees for 25 minutes; stir. Top with remaining onions. Bake 5 minutes.

Serves 6.

### Microwave:

Prepare as above in microwave-safe casserole. Cover, microwave on HIGH 7 minutes or until hot, stirring halfway through cooking. Sprinkle with remaining onions. Microwave uncovered, 1 minute.

## RICE CASSEROLE

1 Cup rice  
1 Cup water  
1 Can cream of mushroom soup  
1 Can french onion soup  
 $\frac{1}{2}$  Stick of butter  
1 Can of mushrooms

Mix all ingredients and put into oven proof bowl and bake at 350 degrees for 45 to 60 minutes, stirring often. Do not overcook.



## SOUR CREAM TORTOLLA CASSEROLE

- $\frac{1}{2}$  Cup chopped onion
- 2 Tablespoons salad oil
- 2 (1 pound 12 ounce) cans tomatoes
- 2 Packages Lawrey's Mexican rice seasoning mix
- 4 Tablespoons salsa jalapena
- 12 Corn tortillas
- $\frac{1}{2}$  Cup salad oil
- $\frac{3}{4}$  Cup chopped onion
- 1 Pound Monterey Jack cheese, grated
- 2 Cups dairy sour cream
- 1 Teaspoon Lawrey's seasoned salt
- Lowrey's seasoned pepper

Saute  $\frac{1}{2}$  cup onion in 2 tablespoons salad oil until tender. Add tomatoes, mexican rice seasoning mix and salsa jalapena, breadding up tomatoes. Bring to a boil, reduce heat and simmer. uncovered, 15 to 20 minutes. Set aside to cool. Fry tortillas lightly in a samll amount of oil, 10 to 15 seconds on each side (do not let them get crisp). Pour  $\frac{1}{2}$  cup of sauce in the bottom of 13" by 9" by 2" baking dish. Arrange a layer of tortillas over the sauce (tortillas can overlap). Top with  $\frac{1}{3}$  of sauce, onions and cheese. Repeat the procedure twice, making 3 layers of tortillas. Combine sour cream and seasoned salt; spread over cheese to edges of dish. Sprinkle lightly with seasoned pepper. Bake, uncovered, in 325 degree oven 25 to 30 minutes. To serve, cut in squares.

Makes 10 to 12 servings.

## WILD RICE WITH MUSHROOMS

- 1 Package (50z.) brown and wild rice mix
- 2 Cups sliced fresh mushrooms
- $\frac{1}{2}$  Cup chopped green onion
- 3 Tablespoons butter
- $\frac{1}{2}$  Teaspoon garlic salt
- $\frac{1}{4}$  Cup dry white wine
- $\frac{1}{2}$  Cup sliced natural almonds

1. Prepare brown and wild rice mix according to package directions.
2. While rice cooks, saute mushrooms and onion lightly in butter. Add garlic salt and wine. Cook, uncovered, over medium-high heat until all liquid is absorbed.
3. When rice is done, add mushrooms mixture and almonds, toss to mix.

Makes 4 to 6 servings.

## CHICKEN A LA FRANCAISE

- 3 Cups hot cooked rice
- 2 Whole chicken breast, skinned, boned and cut into thin strips (about 1 pound)
- 1½ Teaspoon salt
- ¼ Teaspoon pepper
- 2 Tablespoons butter or margarine
- 1 Cup sliced green onions with tops
- 1 Can (8 ounces) sliced mushrooms (drain; reserve liquid)
- ½ Cup dry sherry
- 1 Cup fresh or frozen green peas
- 1½ Cups chicken broth
- 3 Fresh tomatoes, peeled and cut into eights
- 2 Tablespoons cornstarch

While rice is cooking, season chicken with salt and pepper; saute in butter until browned. Add onions and mushrooms; continue cooking 2 minutes longer. Stir in sherry, peas and broth. Cover and simmer about 20 minutes. Add tomatoes. Dissolve cornstarch in mushroom liquid and stir into chicken mixture. Cook, stirring frequently, about 5 minutes longer. Serve over beds of fluffy rice. Garnish with chopped fresh parsley, if desired.

Makes 6 servings

## CHICKEN AND DUMPLINGS

- 1 (5 pound) stewing chicken, cut up, with giblets
- 1 Medium onion, studded with 3 whole cloves
- 3 Celery tops
- 1 Carrot, sliced
- 2 Bay leaves
- 1 Tablespoon salt
- 3 Cups hot water

In an 8 quart saucepan boil chicken and giblets. Add remaining ingredients. Reduce heat. Simmer 2 to 2½ hours. Discard onion, celery and bay leaves.

### Dumplings:

- 1 1/3 Cups flour
- 2 Teaspoons baking powder
- 1 Teaspoon chopped parsley
- ½ Teaspoon salt
- 2/3 Cup milk
- 2 Tablespoons oil

Stir flour, baking powder, parsley and salt until mixed. Combine milk and oil. Stir into flour until soft dough forms. Drop by heaping tablespoons into chicken pan. Cook uncovered 10 minutes. Cover and cook 10 minutes more. Remove dumplings. Spoon chicken into serving dish. Top with dumplings.

Serves 4 to 6

Preparation time: 2 to 2½ hours

Preparation time: 5 to 10 minutes

## CHICKEN ENCHILADAS

2 4 ounce cans diced green chilies  
1 Large clove garlic, minced  
Oil for sauteing  
1 28 ounce can tomatoes  
2 Cups chopped onions  
2 Teaspoons salt, divided  
 $\frac{1}{2}$  Teaspoon oregano  
3 Cups shredded, cooked chicken  
2 Cups dairy sour cream  
2 Cups grated Cheddar cheese  
15 Corn tortillas

Preheat oil in skillet. Remove seeds from chillies; chop and saute with minced garlic in oil. Drain and break up tomatoes; reserve  $\frac{1}{2}$  cup liquid. Add tomatoes, onion, 1 teaspoon salt, oregano and reserved tomato liquid to chillies. Simmer, uncovered, until thick, about 30 minutes. Remove from heat and set aside.

Combine chicken with sour cream, grated cheese and remaining teaspoon salt. Heat  $\frac{1}{2}$  Cup oil; dip tortillas in oil until they become limp. Drain well on paper towels.

Fill tortillas with chicken mixture; roll up and arrange, seam-side down, in a baking dish. Pour sauce over enchiladas and bake at 300 degrees for about 30 minutes.

Makes 15 enchiladas.

## CHICKEN OLE

- 12 Tortillas, cut into 6 or 8 pieces each
- 4 Cups coarsley chopped cooked chicken or turkey
- 1 (10 3/4 ounce) can condensed cream of chicken soup
- 1 (10 3/4 ounce) can condensed cream of mushroom soup
- 1 (7 ounce) can green chili salsa
- 1 Cup dairy sour cream
- 1 Tablespoon grated onion
- 1½ Cups cheddar cheese, grated
- 1 Can chopped ripe olives

Lightly grease sides and bottom of slow-cooking pot. Arrange alternate layers of tortillas with chicken, cheese and mixture of undiluted soups, salsa, sour cream, and onion. Cover and cook on low 4 to 5 hours. Sprinkle with cheese and cook on low another 15 to 20 minutes. Serve with orange and avocado salad, plus additional warm tortillas.

Makes 8 servings.

## Southwestern Salad

- 2-1/2 cups corn chips
- 1-1/2 head iceberg lettuce, torn
- 1 cup (4 ounces) shredded Mexican or cheddar cheese
- 1 can (15 ounces) pinto beans, rinsed and drained
- 1 small tomato, seeded and diced
- 1/4 to 1/2 cup salad dressing of your choice
- 2 tablespoons sliced green onions
- 1 to 2 tablespoons chopped green chilies
- 1 small avocado, peeled and sliced

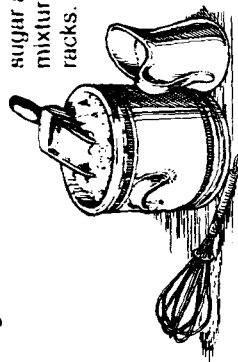
In a serving bowl or platter, toss chips, lettuce, cheese, beans, tomato, salad dressing, onions and chilies. Top with avocado. Serve immediately. **Yield:** 6-8 servings.



## Anise Cutout Cookies

- 2 cups shortening
- 1 cup sugar
- 2 eggs
- 2 teaspoons aniseed
- 6 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/4 cup apple juice
- 1/2 cup sugar
- 1 teaspoon ground cinnamon

In a mixing bowl, cream shortening and sugar until fluffy; add eggs and aniseed. Combine flour, baking powder and salt; add to the creamed mixture. Add apple juice and mix well. On a floured surface, knead until well blended, about 4-5 minutes. Roll dough to 1/2-in. thickness; cut into 2 in. shapes. Place on greased baking sheets or until lightly browned. Combine sugar and cinnamon; roll cookies in the mixture while still warm. Cool on wire racks. **Yield:** about 5 dozen.



## Chicken Tortilla Bake

- 3 cups shredded cooked chicken
- 2 cans (4 ounces each) chopped green chilies
- 1 cup chicken broth
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1 small onion, finely chopped
- 12 corn tortillas
- 2 cups (8 ounces) shredded cheddar cheese, divided

In a bowl, combine the chicken, chilies, broth, soups and onion; set aside. Warm tortillas in the microwave according to package directions. Layer half of the tortillas on the bottom of a greased 13-in. x 9-in. x 2-in. baking pan, cutting to fit pan if desired. Top with half of the chicken mixture and half of the cheese. Repeat layers. Bake, uncovered, at 350° for 30 minutes. **Yield:** 6-8 servings.



## Spanish Rice

✓ This tasty dish uses less sugar, salt and fat. Recipe includes *Diabetic Exchanges*.

- 1 cup uncooked long grain rice
- 2 tablespoons cooking oil
- 1 small onion, chopped
- 1 garlic clove, minced
- 1/2 teaspoon salt, optional
- 2 large tomatoes, peeled and chopped
- 1 cup water
- 1 cup chicken broth
- 1/3 cup frozen peas, thawed
- 1/3 cup diced cooked carrots

In a large skillet over medium heat, saute rice in hot oil until lightly browned. Add the onion, garlic and salt if desired; cook over low heat until onion is tender. Add tomatoes; cook over medium heat until softened. Add water; cover and simmer until water is absorbed. Stir in broth, peas and carrots; cover and simmer until liquid is absorbed and rice is tender, about 10 minutes. **Yield:** 6 servings. **Diabetic Exchanges:** One 3/4-cup serving (prepared with low-sodium broth and without salt) equals 2 starch, 1 fat; also, 185 calories, 40 mg sodium, 1 mg cholesterol, 31 gm carbohydrate, 4 gm protein, 5 gm fat.

## COQ AU VIN BLANC

- 2 Tablespoons butter or margarine
- 1 to 3½ pound chicken, cut in quarters
- 12 to 18 Small white oniond, trimmed
- 4 Small carrots, peeled and cut diagonally in 1½-inch pieces
- 2 Cloves garlic, minced
- 2 Tablespoons brandy
- 2 Cups Red wine, such as Burgandy, Beaujolais or Chianti
- ½ Pound tiny white mushrooms
- 1 Tablespoon finely chopped parsley
- 1 Bay leaf
- 1 Teaspoon salt
- ½ ~~Teaspoon~~ Teaspoon ground white pepper
- ½ Teaspoon dried thyme leaves, crushed
- 1/8 Teaspoon ground cloves
- 1 Package (80 ounces) frozen sugar snap peas

1. In a large skillet over medium-high heat, melt the butter. Add chicken peices ckil side down and brown well. Using tongs, turn chicken pieces to brown on all sides; transfer chicken pieces to a large baking dish. Set aside.
2. Preheat oven to 350 degrees. To drippings that remain in skillet, add onions, carrots and garlic. Saute over medium-high heat until onions and carrots are lightly browned.
3. Add bramdu pr liquor to skillet. Holding skillet with a pot holder, carefully but quickly ignite the brandy or liquor. Shake skillet gently until the flames subside. Add wine, parsley, bay leaf, salt, pepper, thyme and ground cloves.
4. Increase heat to high and bring the carrot mixture to boiling, stirring frequently. Remove skillet from heat. Using a large spoon, transfer the carrot mixture to the chicken in the baking dish.
5. Cover baking dish with lid or aluminum foil. Place on center rack of oven and bake 30 minutes. Uncover dish and distribute sugar snap peas evenly over the chicken and carrot mixture.
6. Cover baking dish and bake 30 minutes longer or until juices run clear when chicken is pierced with a fork and vegetables are tender. Remove bay leaf. Transfer to a decorative serving platter.

Makes 4 servings.



## COUNTRY CHICKEN & POTATO BAKE

- 6 medium-size potatoes (2 pounds)
- 1 medium-size onion
- 2 3 pounds brioler-fryers, cut up
- 2 teaspoons salt
- 2 teaspoons dried rosemary leaves, crushed, or 2 tablespoons fresh rosemary leaves, chopped
- $\frac{1}{2}$  teaspoon coarsely ground black pepper
- 3 to 4 carrots cut in chunks
- 1- to 12 fresh mushrooms cut in half
- Fresh rosemary for garnish

About  $1\frac{1}{2}$  hours before serving:

1. Preheat oven to 425 degrees. Cut unpealed potatoes into  $1\frac{1}{2}$  inch chunks. Finely chop onion.
2. In large roasting pan (about 17" by 11 $\frac{1}{2}$ "), toss potatoes, carrots, mushrooms and onion with chicken, salt, rosemary and pepper. Arrange the chicken pieces, skin-side up: Bake uncovered, 1 hour or until potatoes are tender and browned and juices run clear when chicken is pierced with a knife, basting with pan drippings occasionally.
3. To serve, skim and discard any fat from pan drippings. Garnish with fresh rosemary.

Makes 8 main-dish servings.

## MUSHROOM, CHICKEN AND WINE

- 4 Slices of bacon
- 2 Pounds chicken, cut up
- 1 (10 3/4 ounce) can condensed chicken broth
- 1/2 Cup dry white wine
- 1 Cup sliced fresh mushrooms
- 1/2 Cup thinly sliced onion
- 1 Medium bay leaf
- 1 Large cloved garlic, minced
- 1/4 Teaspoon thyme leaves, crushed
- 1/2 Cup water
- 3 Tablespoons flour

Cook bacon until crisp in large skillet; remove. Pour off all but 2 tablespoons drippings. Brown chicken in drippings; pour off fat. Add broth, wine, mushrooms, onion, bay leaf, garlic and thyme. Cover; cook on low for 45 minutes. Stir occasionally. Remove bay leaf. Gradually blend flour into water until smooth; slowly stir into sauce. Cook stirring until thickened. Garnish with parsley and bacon.

Serves 4

## OLD FASHIONED CHICKEN

- 1 Tablespoon salad oil
- 1 3½ pound broiler fryer, cut up
- 1 Medium sized onion, chopped
- 3 Tablespoons all purpose flour
- 6 Medium sized red potatoes (about 1½ pounds) cut into quarters
- 1 12 ounce bag of baby carrots
- 2 Chicken flavor bouillon cubes or envelopes
- ½ Teaspoon pepper
- 1 10 ounce package frozen brussels sprouts, thawed
- ½ Cup sherry
- 1 Package fresh mushrooms, cut in half
- Minced parsley for garnish

About 1 3/4 hours before serving:

1. In 10 inch skillet over medium-high heat, in hot salad oil, cook chicken, a few pieces at a time, until browned on all sides, removing pieces as they brown to a 4 quart casserole.
2. In drippings remaining in skillet over medium heat, cook onion until browned, stirring occasionally. Stir in flour; cook 1 minute. Gradually stir in 2 cups water with the sherry and bouillon cubes added, stir to loosen brown bits from bottom of skillet. Cook, stirring, until mixture boils and thickens slightly.
3. Stir potatoes, carrots, and pepper into casserole over chicken. Pour gravy over top. Cover and bake in a 350 degree oven 50 minutes. Stir in brussels sprouts. Continue baking, covered, 40 minutes or until chicken and vegetables are tender.
4. To serve, garnish with parsley.

Makes 4 main dish servings.

### SPRING ROLLS

Go to the produce department of a grocery and buy large egg roll wrappers (about 7" long and wide). This will make about 12--depending on how much filling in each one.

1. 3 to 4 chicken breast, boiled, boned and shredded
2. About 1 cup shredded cabbage
3.  $\frac{1}{2}$  onion shredded
4.  $\frac{1}{2}$  Teaspoon salt
5. 2 Tablespoons cornstarch mixed with 2 tablespoons water
6. Soy sauce

Heat enough oil in the bottom of a skillet to cover it. Add meat, cabbage and onions. Cook a few minutes. Add salt and soy sauce (I usually add quite a bit- enough to cover everything). Let cook a few minutes then add cornstarch mixture and stir until it thickens. Cool and then put in wrappers and seal edges with water.

To fry put oil in electric skilley---enough so the rolls will be covered. When hot put in rolls, they just take a few minutes so watch them until they cook to a golden brown. Serve with hot mustard from the gourmet section.

Nancy

### 3-LAYER CHOCOLATE SQUARES

$\frac{1}{2}$  Cup butter or margarine  
 $\frac{1}{4}$  Cup cocoa  
 $\frac{1}{2}$  Cup sifted confectioners sugar  
1 Egg, slightly beated  
2 Teaspoons vanilla  
3 Cups graham cracker crumbs  
 $\frac{1}{2}$  Cup chopped pecans  
 $\frac{1}{4}$  Cup butter or margarine  
1 Teaspoon cornstarch  
2 Teaspoons sugar  
3 Tablespoons light cream or evaporated milk  
1 Teaspoon vanilla  
2 Cups sifted powdered sugar  
1 9 3/4 ounce sweet chocolate bar

Melt  $\frac{1}{2}$  cup butter. Add the following ingredients, one at a time, stirring after each addition: cocoa,  $\frac{1}{2}$  cup powdered sugar, egg, 2 teaspoon vanilla, cracker crumbs and pecans. Stir until mixture is well blended, then press it into a 13" by 9" by 2" pan.

Melt  $\frac{1}{4}$  cup butter. Combine cornstarch and 2 teaspoons sugar; add to butter and blend thoroughly. Add cream; cook, stirring constantly, until thick and smooth. Cool and add 1 teaspoon vanilla and 2 cups powdered sugar. Blend well and spread over first layer. (Drop by teaspoonsfuls and spread carefully as this is a stiff mixture).

Melt chocolate bar over hot water; spread it over the cream filling. Cool at room temperature and cut into small squares before chocolate sets completely

Makes 60 1" squares.

## ANGEL CLOUD COOKIES

- 2 Eggs whites, room temperature
- 2/3 Cup sugar
- 1 6 ounce package semisweet chocolate chips
- 1 Cup pecans, coarsely chopped

Preheat oven to 350 degrees. Grease baking sheets with butter or margarine.

In a large bowl, beat egg whites until foamy. Gradually add sugar, by teaspoonsfuls, beating between additions. Beat until stiff peaks form.

Fold in chocolate chips and nuts. Drop by teaspoonsfuls onto prepared baking sheets, leaving 1" space between each cookie. Place both sheets in preheated 350 degree oven and immediately turn oven off. Do not open oven door or temperature will be greatly reduced and cookies will not bake properly. Leave cookies in oven for 2½ hours.

Store cookies in air-tight container.

Makes approximately 36 cookies.

To bring cold eggs to room temperature, place them in a bowl of hot water to cover for 5 minutes.

### APRICOT CEREAL BARS

1½ Cups all purpose flour  
3/4 Teaspoon baking powder  
½ Teaspoon salt  
1/8 Teaspoon cinnamon  
½ Cup butter or margarine (1 stick)  
3/4 Cups firmly packed brown sugar  
1½ Cups natural bran flakes, crushed  
3/4 Cups apricot preserves

Mix flour with baking powder, salt and cinnamon. Beat butter until smooth; gradually beat in sugar. Blend in flour mixture. Stir in cereal.

Press about 2/3 's of the cereal mixture firmly in bottom of a greased 8" pan. Spread preserves. Bake at 375 degrees for 25 to 30 minutes or until lightly browned. Cut into bars or squares while still warm. Serve warm with whipped topping or cool and serve as cookies.

OMITED:---Put the other 1/3 of cereal mixture on top before baking.

Makes 24 bars or 16 squares.

# BAKER'S ONE BOWL BROWNIES

- 4 Squares Baker's unsweetened chocolate
- 3/4 Cup (1½ sticks) margarine or butter
- 2 Cups sugar
- 3 Eggs
- 1 Teas½ppm vamo;;a
- 1 Cup all purpose flour
- 1 Cup coarsely chopped nuts (optional)

Microwave chocolate and margarine in large microwaveable bowl at high 2 minutes or until margarine is melted. Stir until chocolate is completely melted.

Stir sugar into melted chocolate until well blended. Stir in eggs and vanilla until completely mixed. Mix in flour until well blended. Stir in nuts. Spread in greased 13" by 9" pan.

Bake at 350 degrees for 35 to 40 minutes or until wooden pick inserted in center comes out almost clean (do not overbake). Cool in pan; cut into squares.

Makes 24 brownies.



## BROWN SUGAR COOKIES

1 Cup butter or margarine (2 sticks)  
½ Cup firmly packed brown sugar  
½ Cup white sugar  
1 Egg  
1 Teaspoon vanilla  
2 Cups sifted flour  
1 Teaspoon salt  
½ Teaspoon baking powder  
½ Cup finely ground pecans  
Granulated sugar

Cream butter with brown sugar and granulated sugar in medium size bowl; beat egg and vanilla; blend in sifted dry ingredients and nuts. Chill dough 20 minutes. Shape into small balls; roll in granulated sugar. Place on ungreased cookie sheet; press flat with bottom of glass. Bake at 350 degrees for 10 to 12 minutes. Cool; frost with brown sugar icing

Brown sugar frosting;

Boil 1 cup firmly packed brown sugar with ½ cup cream in medium size sauce pan, stirring constantly, 4 minutes. Remove from heat; beat in 1 cup powdered sugar.

Makes 6 dozen cookies.

## BUTTER BALLS

Cream 1 Cup (2 sticks) butter and  $\frac{1}{2}$  cup powdered sugar until fluffy. Blend in  $\frac{1}{2}$  teaspoon vanilla and  $1 \frac{3}{4}$  cup sifted flour; stir in  $\frac{1}{2}$  cup chopped nuts. Chill several hours for ease in handling. Shape into balls 1" in diameter; place on baking sheet. Bake 20 minutes in 350 degree oven. Roll balls while warm in powdered sugar. Cool.

Makes 3 dozen.

## BUTTERSCOTCH COOKIES

- 3 Eggs
- 2 Cups brown sugar
- $\frac{1}{2}$  Cup shortening
- 1 Teaspoon soda
- 1 TEaspoon cream of tarter
- 2  $\frac{3}{4}$  Cups flour
- 1 Teaspoon vanilla

Blend all ingredients together and bake at 350 cegrees  
for 15 to 20 minutes. Crop by teaspoons on greased  
cookie sheets.

## CANDY CANE COOKIES

Mix together thouroughly:

- 1 Cup soft shortening ( $\frac{1}{2}$  cup butter)
- 1 Cup sifted powdered sugar
- 1 Egg
- $\frac{1}{2}$  Teaspoon almond extraCT
- 1 Teaspoon vanilla

Sift together and stir in:

- $2\frac{1}{2}$  Cups sifted all purpose flour
- 1 Teaspoon salt

Divide dough into halves and blend into  $\frac{1}{2}$ :  $1\frac{1}{2}$  teaspoon red food coloring. Roll one teaspoon each color of dough into a strip side by side, press lightly together and twist like rope. Place on ungreased cookie sheet. Vurve top down to form handle of cane. Bake about 9 minutes at 375 degrees. Remove with spatula from cookie sheet while still warm and sprinkle with a mixture of  $1\frac{1}{2}$  cups crushed peppermint candy and  $\frac{1}{2}$  cup sugar.

Makes about 4 dozen.

## CHEESECAKE DREAMS

- 1/3 Cup light brown sugar, firmly packed
- 1 Cup unsifted all-purpose flour
- 1/2 Cup chopped walnuts
- 1/3 Cup butter or margarine, melted
- 1 Package (8 Oz.) cream cheese, softened
- 1/4 Cup sugar
- 1 Egg
- 2 Tablespoons milk
- 1 Tablespoon lemon juice
- 1 Teaspoon vanilla extract

Preheat oven to 350 degrees. Grease an 8-inch square baking pan. In small bowl mix first 3 ingredients. Stir in melted butter or margarine until well combined. Reserve 1/3 cup crumbs. Pat remaining gently into pan. Bake 12 to 15 minutes.

Meanwhile, in small bowl with electric mixer at medium speed, beat cream cheese and sugar until smooth. Beat in remaining ingredients. Pour over crust; sprinkle on remaining crumbs. Bake 25 minutes more until set. Cool on wire rack. When cool, cut into 2-inch squares; cut each square diagonally in half.

Makes 32 cookies.

## CHOCOLATE BROWNIES

$\frac{1}{2}$  Cup butter  
2 1 ounce squares unsweetened chocolate  
1 Cup sugar  
 $\frac{1}{2}$  Teaspoon vanilla  
2 Eggs  
 $\frac{3}{4}$  Cup flour, sifted  
 $\frac{1}{4}$  Teaspoon salt  
 $\frac{1}{2}$  Cup chopped nuts

Melt butter and chocolate together in a sauce pan over low heat, stirring occasionally; cool. Beat in sugar and vanilla. Add eggs, one at a time; beat until well mixed. Add flour, salt and nuts; mix well. Turn into a greased 8" square pan. Bake at 350 degrees for 25 minutes. When cool frost with a chocolate butter frosting or sprinkle with sifted confectioners' sugar. Cut into squares.

Makes 16 brownies.

## CHOCOLATE NUT COOKIES

1 Cup sugar  
 $\frac{1}{2}$  Cup milk  
 $\frac{1}{2}$  Cup butter  
2 Eggs  
 $\frac{1}{2}$  Teaspoon flavoring  
 $\frac{1}{2}$  Pound chocolate  
2 Cups flour  
 $\frac{1}{3}$  Teaspoon salt  
2 Teaspoons baking powder  
 $\frac{3}{4}$  Cups nuts

Mix all together and bake at 375 degrees for 10 to 12 minutes.

## CHRISTMAS ROCKS

- 1 Cup sugar
- 2 Eggs
- 2/3 Cup butter
- 2½ Cup flour (leave ½ cup to sprinkle on fruit)
- 1 Cup Burton whiskey
- 1 Teaspoon soda dissolved in 1 Tablespoon hot water
- 1 Pound pecans
- 1 Pound white rasins
- ½ Pound candied citron
- ½ Pound Candied cherries
- ½ Pound candied pineapple

Mix all together and drop from a spoon onto cookie sheet.  
Bake at 300 degrees for 40 minutes.

☺ Bake 20 MIN



## COCONUT MACROOMS

- 2 Egg whites
- $\frac{1}{2}$  Cup sugar
- $\frac{1}{2}$  Teaspoon vanilla
- 2 Cups crushed corn flakes
- $\frac{1}{2}$  Cup nut meats
- 1 Cup coconut

Beat egg whites till stiff. Fold in sugar and vanilla.  
Stir in rest of mixture. Spoon onto cookie sheet and  
bake 15 minutes at 350 degrees.

## CRUNCHY NUT COOKIES

- 1 Cup white sugar
- 1 Cup brown sugar
- $\frac{1}{2}$  Cup soft shortning
- 2 Eggs
- 1 Teaspoon vanilla
- 3 Cups flour, sifted
- 1 Teaspoon soda
- $\frac{1}{2}$  Teaspoon salt
- 1 Cup nuts, chopped

Mix together liquids thoroughly. Sift dry ingredients together and add to liquids. Add nuts. Roll 1 tablespoon of mixture into balls and put on greased cookie sheet. Then flatten with the bottom of a greased glass dipped into sugar.

## DATE SQUARES

- $\frac{1}{2}$  Pound dates, cut up
- 1 Cup white sugar
- 1 Cup water
- 1 Teaspoon lemon juice or vinegar

Cook these ingredients slowly until thick.

Mix these together with hands:-

- $1\frac{1}{2}$  Cups flour
- 1 Cup brown sugar
- $\frac{3}{4}$  Cups brown ~~butter~~
- $1\frac{3}{4}$  Cups rolled oats
- 1 Teaspoon soda
- $\frac{1}{4}$  Teaspoon salt

Press  $\frac{2}{3}$ 's dry ingredients into greased pan and pour filling over it. Cover with remaining dry ingredients and bake 15 minutes in 375 degree oven. Use a pan 10" by 15" by  $\frac{5}{8}$ ".

## GRAHAM CRACKER COOKIES

Line a 9" by 13" pan with graham crackers.

$\frac{1}{2}$  Cup melted margarine

1 Cup sugar

1 Egg

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

Mix margarine, sugar, egg and milk together and bring to a boil. Boil hard for 1 minute. Remove from the heat and add 1 cup coconut,  $\frac{1}{2}$  cup nuts. and 1 cup graham cracker crumbs. Mix all together and spread over graham crackers. Then add another layer of graham crackers over top and press down.

### ICING:

2 Cups powdered sugar

$\frac{2}{3}$  Stick margarine, melted

Add juice of one lemon or orange or enough to make the icing spread and then spread over the graham crackers.

### GRANDMA HARMON'S JUMBO RASIN COOKIES

Add 1 cup water to 2 cups rasins and boil 5 minutes. Let cool. Cream 1 cup shortning and add 2 cups white sugar. Add 3 well beaten eggs, 1 teaspoon vanilla and cooled resin mixture and 1 cup chopped nuts. Sift together 4 cups flour, 1 teaspoon baking powder, 1 teaspoon soda, 2 teaspoons salt,  $1\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon nutmeg and  $\frac{1}{2}$  teaspoon allspice. Add to the rasin mixture. Mix well. Drop by teaspoon onto a greased cookie sheet. Bake at 400 degrees for 12 to 15 minutes.

# PANSEY'S COOKIES

3 Eggs unbeated  
1 Cup sugar  
 $\frac{1}{2}$  Cup flour  
 $\frac{1}{4}$  Pound butter  
2 Squares sweetened chocolate  
1 Teaspoon vanilla

Mix alltogether and spread into an oblong pan and bake  
at 400 degrees for 20 minutes. Grease and flour the pan.



### PEANUT BUTTER BALLS

- 4½ Cups rice krispies
- 6 Tablespoons margarine or butter, melted
- 3 Cups powdered sugar
- 3 Cups peanut butter
- 1 Package coconut

Mix all ingredients together and form into balls. Roll balls in coconut. Refrigerate or freeze.

Makes 64 balls.

## PEANUT CAKE SQUARES

1/3 Cup butter  
1/4 Cup peanut butter  
1 Cup brown sugar  
2 Eggs  
1 Teaspoon vanilla  
2 Cups flour  
1 1/2 Teaspoon baking powder  
1/2 Teaspoon soda  
1/2 Teaspoon salt  
1 Cup buttermilk

Crunch topping;

1/2 Cup peanut butter  
2/3 Cup white sugar  
1/8 Teaspoon salt  
2 Tablespoons flour

Cream together butter and peanut butter. Gradually add brown sugar; beat until light and fluffy. Beat in eggs and vanilla, mixing well. Add sifted ingredients alternately with buttermilk, mix well after each addition. Pour batter into a greased and lightly floured 7 1/2" by 12" by 2" pan. Blend together the crunch topping ingredience and sprinkle over top of batter. Bake at 350 degrees for 40 minutes. Cool. Cut into squares.

Makes 15 servings.

## PINEAPPLE COOKIES

2 Eggs  
1 Cup shortening  
1 Cup granulated sugar  
1 Cup brown sugar  
2 Teaspoons vanilla  
1 Cup crushed pineapple  
1 Cup nuts  
1 Teaspoon soda  
 $\frac{1}{2}$  Teaspoon salt  
2 Teaspoons baking powder  
4 Cups flour

Cream shortening, sugar and vanilla. Add eggs, then pineapple and nuts. Add salt, baking powder, soda and flour. Blend well. Drop by teaspoons onto a greased baking sheet and bake at 350 degrees for 10 to 12 minutes.

## REFRIGERATOR COOKIES

- 1 Cup shortning
- 2 Cups brown sugar
- 2 Teaspoon vanilla
- 2 Eggs
- 3½ Cups sifted flour
- 1 Teaspoon salt
- 1 Teaspoon soda

Cream shortning, brown sugar and vanilla. Add eggs and mix well. Sift flour, salt and soda together; combine with creamed mixture. Mold into 2 rolls, wrap in waxed paper and chill in freezer for ½ hour or put in the refrigerator overnight. Slice very thin and bake on ungreased cookie sheet. Store in loosely covered box to assure crispness.

Bake at 375 degrees for 10 to 12 minutes. Makes 8 dozen.

## ROLLED OAT COOKIES

- 1 Cup butter
- 1 Cup rasins
- 1½ Cups dark brown sugar
- 2 Cups dry rolled oats
- 2 Cups flour
- 1 Teaspoon soda
- 1 Teaspoon cloves
- 1 Teaspoon cinnamon
- 2 Eggs
- 1½ Cup nuts
- 6 Tablespoons sweet milk

Beat altogether and bake on greased cookie sheets at 375 degrees for 12 to 15 minutes.

## ROLLED OAT COOKIES

- 1 Cup butter
- 1 Cup rasins
- 1½ Cup dark brown sugar
- 2 Cups dry rolled oats
- 2 Cups flour
- 6 Tablespoons milk
- 1 Teaspoon soda
- 1 Teaspoon cloves
- 1 Teaspoon cinnamon
- 2 Eggs
- 1 Cup nuts

Beat all ingredients together and drop by teaspoons onto greased baking sheet. Bake at 375 degrees for 12 to 15 minutes.

Grandma Harmon's recipe.



## SEVEN LAYER COOKIES

- 1 Stick of butter or margarine
- 1 Cup graham cracker crumbs
- 1 Can moist coconut angle flake
- 1 Package butterscotch chips
- 1 Small package of chocolate chips
- 1 Cup nuts, chopped
- 1 Can eagle brand sweet condensed milk

Melt butter in a 9" by 13" bake pan and sprinkle all ingredience over melted butter in layers. Con't mix. Press down and dribble milk over all. Bake at 350 degrees about 25 minutes.

Cool and cut into squares.

## SEVEN LAYER COOKIES (JOLLY DOLLY)

- $\frac{1}{4}$  Pound margarine
- 1 Cup graham cracker crumbs
- 1 Cup shredded coconut
- 1 6 ounce package chocolate chips
- 1 6 ounce package butterscotch chips
- 1 Can sweetened condensed milk
- 1 Cup chopped nuts

Melt margarine in a 9" by 13" by 2" cake pan; melt slightly and grease sides. Sprinkle graham cracker crumbs evenly over bottom of pan. Cover with coconut, then butterscotch and chocolate chips. Drizzle condensed milk over all and sprinkle nuts over top. Bake 30 minutes in preheated 350 degree oven. Cool and cut into squares.

### SUGAR PLUMBS (CHRISTMAS COOKIE)

- 1 6 ounce package chocolate or butterscotch morsels
- $\frac{1}{2}$  Cup white sugar
- 3 Tablespoons light karo
- $\frac{1}{2}$  Cup orange juice
- $2\frac{1}{2}$  Cups vanilla wafers (crushed)
- 1 Cup nuts (chopped)

Melt chocolate over hot water. Stir in sugar, karo and orange juice. Then pour into bowl and add vanilla wafers and nuts. Roll into very small balls. Roll balls in white sugar and put into a jar and ~~store~~ in refrigerator or deep freeze. Aging improves flavor.

## VANILLA DROPS

3/4 Cups butter  
1 1/2 Cups sugar  
1 Egg  
1 1/2 Teaspoon vanilla  
1 3/4 Cups flour  
1/4 Teaspoon salt

Cream butter and sugar. Add egg and vanilla. Mix well. Add remaining ingredients and mix well. Drop on greased cookie sheet. Bake 10 minutes at 350 cegrees. Cookies will be pale, do not overbake. Let set on pan for a few minutes. These freeze great.

Makes 3 dozen.

## VANISHING OATMEAL RAISIN COOKIES

- 1 Cup (2 sticks) margarine or butter, softened
- 1 Cup firmly packed brown sugar
- $\frac{1}{2}$  Cup granulated sugar
- 2 Eggs
- 1 Teaspoon vanilla
- $1\frac{1}{2}$  Cups all-purpose flour
- 1 Teaspoon baking soda
- 1 Teaspoon ground cinnamon
- $\frac{1}{2}$  Teaspoon salt (optional)
- ~~3~~ 3 Cups Quaker Oats (quick or old fashioned, uncooked)
- 1 Cup raisins

1. Heat oven to 350 degrees
2. Beat together margarine and sugars until creamy
3. Add eggs and vanilla; beat well
4. Add combined flour, baking soda, cinnamon and salt; mix well
5. Stir in oats and raisins; mix well
6. Drop by rounded tablespoonfuls onto ungreased cookie sheet
7. Bake 10 to 12 minutes or until golden brown
8. Cool 1 minute on cookie sheet; remove to wire rack.

Makes about 4 dozen

BAR COOKIES: Press dough onto bottom of ungreased 13 X 9-inch baking pan. Bake 30 to 35 minutes.

## WALNUT CHEWS

- 2 Eggs
- 2 Cups light brown sugar (packed)
- 1 Cup sifted flour
- $\frac{1}{2}$  Teaspoon soda
- $\frac{1}{8}$  Teaspoon salt
- 1 TEaspoon vanilla
- 1 Cup chopped walnuts

Combine eggs and sugar; mix well. Sift flour, soda and salt together. Add eggs; blend. Stir in vanilla. Add nuts; mix well. Spread batter in a greased 13" by 9" pan. Bake at 275 degrees for 30 minutes. Let cool briefly. Cut into 2" squares.

Makes about 2 dozen.

## APPLE CRUNCH

Fill baking dish  $\frac{1}{2}$  full of chopped apples.

- 1 Cup brown sugar
- 3 Tablespoons butter
- 4 Tablespoons water

Batter;

- 1 Cup sugar
- 1 Cup flour
- 1 Teaspoon baking powder
- 3 Tablespoons butter
- 1 Egg

Spread batter over above ingredients over apples. Sprinkle cinnamon and butter over all. Bake 350 degrees for 20 to 30 minutes.



## CHEESE CAKE

36 Graham crackers, rolled thin  
1 Stick of butter  
1 Tablespoons sugar

Mix all the above and line pan and save some for over the top of cheese cake.

1 Box lemon jello  
1 Cup boiling water

Mix together and let set until it starts to set and is cold.

8 Ounces Philadelphia cream cheese  
1 Teaspoon vanilla  
1 Cup sugar

Mix all above together and set aside.

Whip 1 large can milnot until stiff. While beating, add jello and cream cheese mixture. Fold in 1 can of drained crushed pineapple.

Pour over graham cracker crumbs and then sprinkle rest of crumbs over top.

Refrigerate to improve flavor.

## CHERRY DELIUXE

- 2 Small or one large cherry jelly
- 12 Ounces cake
- 1 8 ounce cream cheese
- 1 #2 can crushed pineapple
- 1 #2 can black sweet or royal anne cherries
- 1 Cup pecans, chopped fine

Heat juices from fruit (makes 2 cups) and pour over jelatin till dissolved. Let stan until cook and add cake gradually. Chill in refrigerator until gyrupy. Add fruits, nuts and mix well. Add cream cheese to mixture. Pour into well greased mold and return to refrigerator until firm

Janette Dwalli

### PERSIMMON PUDDING

- 1 Cup Persimmon pulp
- 1 Cup sugar
- 24 Graham crackers, crumbed or 2 cups or prepared
- 12 Marshmallows, cut up
- 1 Cup nut meats

Mix altogether and roll into a log. Refrigerate and serve with whipped cream after cutting into slices.

### QUICK PEANUTBUTTER FUDGE

- 2 Cups sugar
- 3 Tablespoons butter or margarine
- 1 Cup evaporated milk
- 1 Cup miniature marshmallows
- 1 Jar chunk-style peanutbutter (1 1/3 cup)
- 1 TEaspoon vanilla

Combine sugar, butter and evaporated milk in electric skillet. Set to 280 degrees. Bring to a boil and boil 5 minutes, stirring constantly. Turn skillet off. Add marshmallows and peanutbutter and vanilla. Stir until marshmallows and peanutbutter are melted and blended. Pour into a buttered 8" square pan. Cool and cut into squares.

## CUSTARD SAUCE FOR FRUITS

~~6 1/2~~ Tablespoons cornstarch *- 2 1/4*  
1/2 Cup sugar  
1/4 Teaspoon salt  
1 1/2 Cups milk  
4 Eggs, beaten  
1/2 Cup sour cream  
1 1/2 Teaspoons vanilla

In a medium saucepan, combine sugar, cornstarch and salt. Gradually stir in milk. Cook and stir over medium heat until mixture boils. Boil and stir 1 minute. Remove from heat. Blend small amount of milk mixture into the eggs. Blend egg mixture into saucepan. Add sour cream and vanilla until blended. Cool immediately by placing in a bowl of ice water a few minutes. Cover and chill thoroughly. Spoon over fruit.

Makes 6 servings.

## CHOCOLATE FROSTING

$\frac{1}{2}$  Cup shortening (melted)  
 $\frac{1}{4}$  Teaspoon salt  
 $\frac{1}{2}$  Cup cocoa  
 $\frac{1}{3}$  Cup milk  
 $1\frac{1}{2}$  Teaspoons vanilla  
 $3\frac{1}{2}$  Cups powdered sugar (sift if lumpy)

Combine shortening, cocoa and salt; then add the milk and vanilla. Stir in the sugar in three parts, mixing until smooth. Add more sugar to thicken or milk to thin frosting if needed for good spreading consistency.

### WHIPPED CREAM FROSTING

1 Cup milk  
3 Tablespoons flour  
1 Cup imperial  
1 Cup sugar  
1 Teaspoon vanilla

Put flour and milk in saucepan. Cook until thick stirring constantly. Cool until cold. Stir occasionally.

Beat sugar and butter, then add vanilla and beat.

Then add flour mixture and beat until light and fluffy.



# 5 POUNDS OF FUDGE

4 Cups sugar  
1 Can milnot  
 $\frac{1}{4}$  Pound butter  
1 to 2 Packages chocolate chips

Cook until forms firm ball in cold water.

1 Pint marshmellow cream  
2 Teaspoons vanilla  
1 Cup nuts  
Dash of salt

Add the above to chocolate mixture and whip till smooth.  
Pour onto cookie sheet and cool. When cool, cut into squares.

## CHOCOLATE FUDGE

Boil 6 minutes:

4½ Cups sugar  
2 Sticks butter  
1 Cup carnation milk

Add:

1 Large jar marshmallow cream  
12 Ounces chocolate chips  
1 39¢ hershey bar

Makes 5 pounds.

## MILLIONAIRES CHOCOLATE FUDGE

### PART 1

- 2 Packages chocolate chips
- 1 Pint marshmallow cream
- 1 Teaspoon vanilla
- 1 Pound nut meats

### PART 2

Boil hard for 7 minutes:

- 4½ Cups sugar
- 1 Can evaporated milk
- ½ Pound (1 stick) butter or margarine

Add part 2 to part 1 and stir only until the chocolate chips are melted. Pour into a large pan (14" by 8" by 2").

## PEANUTBUTTER FUDGE

4 Cups brown sugar  
2 Tablespoons butter  
1 Cup canned cream  
 $\frac{1}{4}$  Teaspoon salt  
1 Tablespoon karo

Cook to soft boil stage and add, 1 teaspoon vanilla and  
 $\frac{1}{2}$  cup peanut butter and beat until dreamy.

## PEANUTBUTTER FUDGE

2 Cups sugar  
3/4 Cup milk  
4 Tablespoons peanutbutter  
1 Teaspoon vanilla  
Pinch of salt

Put sugar and milk in pan, bring to a boil and boil without stirring until it forms a soft ball in cold water. Remove from heat. When it begins to cool, add salt, peanutbutter and vanilla. Beat until creamy. Put in buttered plate. Cut into squares.

## WHITE FUDGE

2½ Cups sugar  
½ Cup sour cream  
½ Cup milk  
2 Tablespoons butter  
1 Tablespoon light corn syrup  
½ Teaspoon salt  
2 Teaspoons vanilla  
1 Cup coarsely chopped walnuts  
1/3 Cup quartered candied cherries

Combine sugar, sour cream, milk, butter, corn syrup and salt in heavy 2 quart sauce pan. Stir over moderate heat till sugar is dissolved and mixture reaches a boil. Boil over moderate heat 9 to 10 minutes to 238 degrees (soft ball stage). Remove from heat and allow to stand till lukewarm (110 degrees) about 1 hour. Add vanilla and beat till mixture just begins to lose it's gloss and holds it's shape. (Requires very little beating). Quickly stir in walnuts and cherries, and turn into an oiled pan. Let stand till firm before cutting. Size and shape of pan determines thickness.

## CREAMY PUMPKIN PIE

1 Can Eagle brand sweetened condensed milk  
1 Egg  
1 Teaspoon cinnamon  
 $\frac{1}{2}$  Teaspoon salt  
 $\frac{1}{2}$  Teaspoon nutmeg  
 $\frac{1}{2}$  Teaspoon ginger  
1 9" unbaked pie shell

Preheat oven to 375 degrees. Prepare 9" pie shell.

In a large bowl, blend pumpkin, milk, egg, cinnamon, salt, nutmeg and ginger. Mix well. Pour into pie shell. Bake 50 to 55 minutes, until knife inserted 1" from edge comes out clean; cool. Garnish with whipped cream and chopped nuts.

For tarts: Fill unbaked 3" tart shells. Bake at 375 degrees for 20 to 25 minutes, until knife inserted 1" from edge comes out clean.

Makes 12 tarts.

1 2  
500g  
1500g  
- handles  
- no foil  
Pan

## FLAKY BUTTER PIE CRUST

1 Cup plus 2 tablespoons flour  
½ Teaspoon salt  
7 Tablespoons cold butter, cut into pieces  
2 to 3 Tablespoons ice-cold water

Sift flour and salt together in mixing bowl. Add the butter and using either your fingers, a pastry cutter or 2 knives, cut butter into flour until texture resembles a coarse meal. Slowly add cold water a teaspoon at a time while mixing with a fork until dough forms a ball--- do not overmix! Wrap in wax paper and refrigerate 20 to 30 minutes.

To roll: Flatten ball slightly and place on floured board or pastry cloth. Flour rolling pin and begin rolling the dough gently out from the center until dough forms a circle 1 inch larger than a 9" pie pan.

Gently roll dough over rolling pin and lift it over your pan. Set down gently and pat dough into pan. Fold or trim overhanging dough and crimp edges of crust using fork tines or your fingers. Refrigerate until ready to bake or fill.

To prepare a prebaked pie shell: Preheat oven to 400 degrees. Line dough with foil and fill with dried beans or pie weights. Place pan on lower oven shelf and bake for 10 minutes. Remove beans and foil: set crust aside to cool.

Makes 1 9" pie shell.



## Frans Quick Cobbler

Melt  $\frac{1}{2}$  stick butter or shortening  
in an 8" x 8" x 2" or a 8" x 10" x  
2" pan in oven. 350°

In a bowl mix: 1 Cup flour,  
 $1\frac{1}{2}$  teaspoon baking powder,  
 $\frac{3}{4}$  Cup sugar and  $\frac{3}{4}$  Cup milk.

Pour mixture over melted  
butter. Do Not Stir!

Then spoon onto Mixture 1 can  
of Pie filling (cherry, apple, peach)  
Sprinkle with  $\frac{1}{4}$  Cup cinnamon  
sugar.

Bake in 350° oven for 35 to  
40 minutes.

### JACKIE'S PIE CRUST

2½ Cups flour

1 Cup lard

½ Teaspoon salt

1 Egg beaten plus enough cold water added to make ½ cup

Blend first three ingredients and then add liquid and mix until blended. Then roll on a floured board.

# LUCILLE MOORES PIE CRUST

3 Cups flour

1 Teaspoon salt

1 Cup plus 2 rounded Tablespoons Crisco, chilled

Mix all these ingredients together and then add:

1 Beated egg

1/3 Cup cold water

1 Tablespoon white vinegar

Mix and divide into balls and then roll into pie crusts.

MRS. DICKERSON'S BUTTERSCOTCH PIE

1 Cup packed brown sugar  
4 Heaping tablespoons flour  
 $\frac{1}{2}$  Teaspoon salt  
 $\frac{1}{2}$  Stick of butter  
 $1\frac{1}{2}$  Cups hot water

Combine and cook until thick. Remove from heat and add  
2 well beaten egg yolks. Pour into ready baked pie shell.  
Add beaten egg whites on top.

## OLD FASHION CREAM PIE

- 1 Cup sugar
- 1/3 Cup flour
- 2 Cups heavy cream
- 1 Teaspoon nutmeg

Put all ingredients into blender and blend thoroughly. Pour into unbaked pie shell. Bake at 450 degrees for 15 minutes; then reduce heat to 350 degrees and bake for 25 more minutes.

## PECAN PIE

- 1 Cup corn syrup
- 1 Tablespoon butter
- 1/8 Teaspoon salt
- 1 cup chopped pecans
- 3 Eggs
- 1/2 Cup sugar
- 1 TEaspoon vanilla

Put all ingredients together and mix well with rotary beater. Put in uncooked pie shell and cook slowly about 1 hour in 300 degree oven. Serve with or without whipped cream.

## PUMPKIN PIE

- 1 Large can of solid pack pumpkin
- 2 Eggs
- 5 Tablespoons flour
- 3 Cups sugar
- Cinnamon enough to taste
- Cream enough to thin to make 3 pies

Mix all ingredients together and pour into pie shells  
and bake at 425 degrees for about 1 hour.

High altitude: Decrease sugar by 2 tablespoons per cup  
Increase liquid by 2 tablespoons per cup

Makes 3 pies.

## PORK NUT DELICACY

- 1 Ball onion, sliced
- 1 Green pepper, cut up
- 1 Can bamboo shoots
- 1 Can water chestnuts
- 1 Zucchini, sliced
- 3 Stalks celery, sliced
- 1 Green onion, sliced (tops also)
- 3 Carrots, sliced
- 1 Package fresh mushrooms, sliced
- $\frac{1}{2}$  Pound pork, sliced
- 3 Tablespoons salad oil
- 2 Tablespoons water or chicken broth
- $\frac{1}{2}$  Teaspoon M.S.G.
- 1 Teaspoon garlic salt
- $\frac{1}{2}$  Teaspoon sesame seed oil
- 1 Teaspoon sugar
- Cornstarch to 3 parts water
- $\frac{1}{2}$  Can cashew nuts

1. In 3 to 4 Tablespoons oil heated over high heat cook pork, then add carrots, celery, zucchini, ball onion and cook with, 2 Tablespoons water or chicken broth, then add remaining vegetables----except green onion.
2. Season with M.S.G., garlic salt, sesame seed oil, and 1 teaspoon sugar. Cook 3 to 4 minutes.
3. Add  $\frac{1}{3}$  cup water or chicken broth. Then add thickening into center of wok made of 1 part cornstarch to 3 parts water.
4. Then add green onion
5. Then add cashews.



## SAUSAGE RATATOUILLE

- 1½ Pounds hot or sweet italian sausage links
- ¼ Cup water
- 3 Tablespoons salad oil
- 2 Medium green peppers, cut into bite-sized chunks
- 1 Medium onion, sliced
- 1 28 ounce can tomatoes
- 2 Medium zucchini, cut into bite-sized chunks
- 1 Teaspoon sugar
- ½ Teaspoon salt
- ½ Teaspoon thyme leaves
- 1 16 to 20 ounce can garbanzo or white kidney beans, drained

About 1 hour before serving:

In a 12" skillet over medium heat, heat sausages and water to boiling. Cover and simmer 5 minutes. Remove cover; continue cooking, turning sausages frequently, until sausages are well browned, about 10 minutes. Remove sausages to paper towels to drain. Slice sausages into ½" pieces.

To drippings in skillet, add oil. Over medium heat, heat oil until hot; add green peppers, eggplant, and onion; cook until vegetables are browned on all sides, stirring occasionally.

Return sausages to skillet. Add tomatoes with their liquid, zucchini, sugar, salt and thyme leaves; over high heat, heat to boiling. Reduce heat to low; cover and simmer 30 minutes, stirring occasionally. Stir in garbanzo beans; heat through.

Makes 6 servings.

## SUMMER SAUSAGE

- 2 Pounds ground beef
- 2 Teaspoons tender quick
- $\frac{1}{2}$  Teaspoon dry mustard
- $1\frac{1}{2}$  Teaspoons pepper
- 1 Teaspoon onion salt
- 1 Teaspoon garlic salt
- $\frac{1}{2}$  Teaspoon liquid smoke
- 2 Tablespoons water

Mix together and refrigerate for 3 days. On 4th. day divide into 3 equal portions and make into rolls. Bake at 150 degrees to 170 degrees for 11 to 12 hours.

## DATE PUDDING

2 Eggs, beaten  
1 Cup sugar  
 $\frac{1}{4}$  Cup flour  
 $\frac{1}{4}$  Teaspoon salt  
1 Teaspoon baking powder  
1 Cup chopped dates  
1 Cup nut meats, broken

Beat eggs and sugar until light; add sifted dry ingredients. Stir in dates and nut meats. Put into a greased 8" square pan and bake in a pan of hot water in moderate oven (350 degrees) for 1 hour.

Serve with whipped cream.

Serves 6.

## DATE PUDDING

- 3 Eggs
- 1 Cup white sugar
- 2 Teaspoons baking powder
- 2 Tablespoons flour
- 4 Tablespoons cracker crumbs
- 1 Cup dates, chopped
- $\frac{1}{2}$  Cup nuts, chopped

Beat egg yolks until light. Add rest of ingredients.

Beat egg whites until stiff and fold into rest of ingredients.

Place baking dish in a pan of water and bake slowly (350 degrees) for 1 hour.

Mrs. Lenox receipt.

## DATE PUDDING

- 1 Cup sugar
- $\frac{1}{2}$  Cup sifted all-purpose flour
- $\frac{1}{2}$  Teaspoon soda
- $\frac{1}{8}$  Teaspoon salt
- 3 Eggs
- $\frac{1}{2}$  Cup milk
- 1 Cup chopped dates
- 1 Cup chopped nuts

Combine the sugar, flour, soda and salt; sift twice.  
Beat eggs until light and mix into sifted ingredients.  
Blend the milk and fold in the dates and nuts. Bake  
in a lightly buttered 8" by 8" by 2" pan in a preheated  
325 degree oven (slow) for about 50 minutes or until  
delicately browned. Serve either slightly warm or cold.  
If desired, top each serving with whipped cream.

8 servings.

## ROLLS

- $\frac{1}{4}$  Cup sugar
- $1\frac{1}{2}$  Tablespoons crisco
- 1 Teaspoon salt
- 1 Cup boiling water

Pour water over first three ingredients. Stir and cool until lukewarm.

- 1 Package yeast
- 1 Teaspoon sugar
- 1 Egg
- 2 Cups flour

Add  $\frac{1}{4}$  cup warm water to yeast and sugar. Mix and then add egg and flour. Mix and beat well.

Mix all the above together and then add  $1\frac{1}{2}$  cups more flour. Beat well. Cover and put into refrigerator. Knead and form into rolls about 2 hours before mealtime and let rise.

Bake at 375 degrees for 12 to 15 minutes.

### QUICK SOUR DOUGH DINNER ROLLS

- 7½ Cups all-purpose flour
- 1/3 Cup sugar
- 2 Packages fast-rising yeast
- ½ Cup margarine
- 1 Cup yogurt or sour cream
- ¾ Cup milk
- 2 Eggs at room temperature

Set aside 1 cup of the flour. Mix the remaining flour and other dry ingredients, including the yeast, in a large bowl. It is not necessary to sift the flour. Heat the yogurt or sour cream, margarine and milk until hot to the touch, but not boiling (about 120 to 125 degrees). Stir into dry mixture. Mix in the eggs. Mix in enough reserved flour to make dough soft. Knead the dough on a floured surface for eight to ten minutes. Cover; let rest 10 minutes.

On a floured surface, shape the dough into 24 balls. Set into a greased muffin pan. Cover and let rise in a warm place until doubled in bulk, about 45 to 55 minutes. Bake at 350 degrees for 20 minutes or until done.

## TACO SALAD

- 1 Cup sour cream
- 3 Tablespoons chili sauce
- 1 Tablespoon chopped canned jalapeno chilies
- 1 Teaspoon finely grated onion
- 1 Pound lean ground beef
- $\frac{1}{2}$  Cup chopped onion
- 1 Can (15 ounces) red kidney beans, drained
- 1 Package (1 $\frac{1}{2}$  ounces) taco seasoning mix
- 1 Cup water
- 2 Quarts chilled, torn romaine lettuce or other salad greens
- 1 Large avocado, peeled and sliced
- 3 to 4 Tomatoes, quartered
- $\frac{1}{2}$  Cup sliced pitted ripe olives
- 2 Cups slightly broken taco flavor tortilla chips
- 1 $\frac{1}{2}$  Cups (6 ounces) shredded cheddar cheese

For dressing, combine sour cream, chili sauce, chopped chilis and grated onion. Cover and chill to blend flavors.

Brown beef with chopped onion; drain off drippings. Add kidney beans, taco seasoning mix and water. Cover and simmer 10 minutes. Drain and chill thoroughly.

To assemble salad, toss chilled meat mixture with lettuce, avocado, tomatoes, olives, tortilla chips, cheese and chilled dressing. (Reserve some avocado slices and tomatoes for garnish, if desired.) Serve immediately.

Makes 8 servings.



## FIVE CUP SALAD

- 1 Cup sour cream
- 1 Can pineapple tidbits
- 1 Can mandarin oranges
- 1 Can algie flake coconut
- 1 Cup small marshmallow
- $\frac{1}{2}$  Cup nuts, broken (optional)

Drain pineapple and oranges and mix all ingredients together.  
Refrigerate.

## FROZEN CRANBERRY SALAD

- 2 3 ounce packages cream cheese, softened
- 2 Tablespoons mayonaise
- 2 Tablespoons sugar
- 1 Can cranberry sauce
- 1 Small can crushed pineapple
- 1 Cup pecans, chopped
- 1 Cup whipped cream

Combine cream cheese, mayonaise and sugar; blend well. Stir in cranberry sauce, pineapple and pecans. Fold in whipped cream; place in oblong pyrex casserole. Freeze until ready to serve. Remove from freezer 10 to 15 minutes before serving for easier cutting. Serve frozed. Unused portion may be returned to freezer.

# PINEAPPLE CHEESE SALAD

- 1 Can chunk pineapple
- 1 Cup cheese, chunked
- 12 Marshmallows, cup up or  $\frac{1}{2}$  package little marshmallows
- $\frac{3}{4}$  Cup nut meats, chunked
- 1 Cup coconut

## Mayonaisse,;

- 1 Eggs
- $\frac{1}{2}$  Cup sugar
- $\frac{1}{8}$  Teaspoon salt
- 1 Tablespoon flour
- Juice from pineapple

Cook mayonaisse until thick and then add to the rest of the ingredience.

### SOUR KROUT SALAD

- 1 Can red pimentoes, diced
- 1 Green pepper, diced
- 1 Cup onions, chopped
- 1 Cup celery, chopped
- 1 Can sour krout, drained until completely dry (about 1 hour)
- 1 Cup vinegar
- 1 Cup sugar

Mix the first 5 ingredients together. Boil vinegar and sugar until bubbly and pour over krout mixture. Leave overnight.

You can also add 1 can french style green beans if desired.

### THREE BEAN SALAD

- $\frac{1}{4}$  Cup sugar
- $\frac{1}{2}$  Cup salad oil
- $\frac{1}{2}$  Cup cider vinegar
- 1 Teaspoon salt
- 1 16 ounce can cut green beans, drained
- 1 16 ounce can cut wax beans, drained
- 1 16 ounce can red kidney beans, drained
- $\frac{1}{2}$  Cup fresh or frozen chopped onion

Early in day or several days ahead:

In a large bowl, stir sugar with salad oil, vinegar and salt until blended. Add beans and onion; toss to mix well. Cover and refrigerate at least 6 hours to blend flavors

Makes 8 accompaniment servings.

## ABALONE CHOWDER

- 4 to 6 Tablespoons butter
- 2 to 3 Large onions
- 3 to 4 Cans chicken broth
- 1 to 2 Cups dry white wine
- 2 Cups (1 pint) whipping cream or  $\frac{1}{2}$  and  $\frac{1}{2}$
- 1 to 2 Tablespoons parsley flakes
- $\frac{1}{4}$  Teaspoon thyme leaves
- 5 to 8 Medium potatoes
- 1 Abalone, diced

Place kettle over brisk flame, add butter and melt. Add onion and cook, stirring till soft. At once add broth, wine, cream, parsley and thyme. Cover and dice potatoes into the kettle as they are peeled. Keep at a slow boil. Cook at least 20 minutes, until potatoes are tender. Stir occasionally. When potatoes are done, dump abalone all at once into boiling chowder and then remove at once from heat. Cover and let stand about 3 minutes and then serve.

# BAKED BAY SCALLOPS WITH LEMON GARLIC CREAM

Yield: 2 servings

1/2 cup panko breadcrumbs  
1 tablespoon butter, melted  
Kosher salt  
2 tablespoons finely grated Parmesan cheese  
2 teaspoons chopped fresh thyme  
2 cloves garlic, minced  
1 tablespoon lemon zest  
Ground black pepper  
1/2 cup heavy cream  
2 cups (16 ounces) bay scallops, cleaned (any tough muscles removed)

## Procedure:

1. In a small bowl, combine the breadcrumbs, butter, a pinch of salt and the Parmesan. In another small bowl, combine the thyme, garlic, lemon zest, a hefty pinch of black pepper and the cream.
2. Divide the bay scallops between 2 individual gratin dishes. Pour half of the cream mixture over each dish of scallops, then sprinkle each evenly with the breadcrumbs. At this point, the scallops can be wrapped and refrigerated for up to 24 hours or baked immediately.
3. When ready to bake, heat the oven to 400 F. Place the gratin dishes on a baking sheet. Bake for 8 to 10 minutes, or until the cream is bubbling all over and the crumbs are browned.

## Nutrition information per serving:

510 calories; 270 calories from fat (53 percent of total calories); 31 g fat (19 g saturated; 1 g trans fats); 155 mg cholesterol; 1,100 mg sodium; 26 g carbohydrate; 1 g fiber; 2 g sugar; 32 g protein.

## Menu

**Saturday)**

Keefeller \$14

Shell \$2

Keefeller \$3

**Tuesday Only) \$10**

French Fries

opping \$1.00)

**sday Only) \$16**

Mashed Potatoes,  
White Creamy Gravy

**ursday Only) \$28**

ood Bouillabaisse.  
p, Scallop, Salmon,  
Mussels

**e (Fri/Dinner) \$32**

nal Vegetables,  
Sauce

**ountain Blvd.**

**ersbistro.com**

### HOT CRAB DIP

- 2 Tablespoons butter or margarine
- 2 Tablespoons flour
- 1 Cup milk
- 1 (8 ounce) package sharp cold pack cheddar cheese
- $\frac{1}{4}$  Cup chopped green onion
- 2 Teaspoons worcestershire sauce
- 1 Tablespoon parsley flakes
- 1 (6 ounce) package frozen crabmeat, thawed, drained and flaked

Melt butter in medium saucepan. Add flour and mix well. Gradually add milk and cook, stirring constantly, until slightly thickened. Add cheese and stir until melted. Blend in green onion, worcestershire, parsley and crabmeat. Heat just until bubble.

Makes  $2\frac{1}{2}$  cups.



## SCALLOPED OYSTERS

- 2 3½ ounce boxes unsalted soda crackers
- 2 Pints oysters
- 3½ Cups oyster liquid plus light cream or milk
- 2 Teaspoon salt
- ½ Teaspoon pepper
- ½ Cup butter or margarine

Heat oven to 375 degrees. Crumble crackers coarsely. Drain oysters and measure oyster liquid. Add enough light cream or milk to make 3½ cups. Pour about ¾'s cup cracker crumbs in the bottom of a well buttered 2½ quart casserole. Arrange about 1/3 of the oysters over the crumbs. Sprinkle with some of the salt and pepper and dot with 2 tablespoons of the butter. Repeat layers, ending with crackers and butter. Pour the oyster liquid over all. Bake about 1¼ hours.

Serves 8 to 10

## SHRIMP CREOLE

Make sauce:  $\frac{1}{2}$  Cup chopped onions  
 $\frac{1}{2}$  Cup chopped green pepper  
 $\frac{1}{2}$  Cup sliced mushrooms  
 $\frac{1}{2}$  Cup chopped celery

Brown in  $\frac{1}{2}$  cup oleo about 5 minutes.

Add: 15 ounce can tomato sauce and 1 can tomatoes (chopped and drained), salt and pepper, a bay leaf or dried basil and oregano.

Mix 2 Tablespoons flour with little water to make a paste and add 2 pounds cooked shrimp. Bring to a boil then simmer 5 to 10 minutes.

Serve over cooked rice.

## SEAFOOD FETTUCINI

- 2    Tablespoons butter or margarine
- 4    Teaspoons flour
- 1½   Cup half and half
- ½    Cup grated parmesan cheese
- 1    Package Louis Kemp Crab Delights
- 6    Ounces cooked fettucini
- 1    Tablespoon fresh parsley, chopped
- Add sherry

Melt butter, stir in flour. Gradually add half and half, stir until thickened. Add parmesan; cook and stir until smooth. Fold in crab delights, heat 3 minutes, stir occasionally. Toss fettucini with sauce, sprinkle with parsley. Serve immediately.

## CREAM OF WILD RICE SOUP

- 1 Large onion, Chopped
- ½ Green pepper, diced
- 1 Stalk celery, diced
- 4 to 6 Mushrooms, thinly sliced
- ½ Cup butter
- 1 Cup flour
- 8 Cups hot turkey broth
- 2 Cups cooked wild rice
- Salt
- Pepper
- 1 Bunch broccoli
- 1 Cup half-and-half
- 1 to 2 Tablespoons dry white wine.

Saute onion, green pepper, celery, mushrooms and broccoli in butter about 3 minutes or until vegetables are just softened. Sprinkle with flour, stirring and cooking until flour is mixed in and bubbling, but do not brown.

Slowly add turkey broth, stirring until well blended. Add wild rice and season to taste with salt and pepper. Heat thoroughly, then stir in cream. Add wine and heat gently, but do not boil.

Makes 8 servings.

## FRENCH ONION SOUP

4 Medium sweet spanish onions (5 cups onion rings)  
½ Cup butter or margarine  
2 Tablespoons flour  
2 Cans (10½ ounces each) condensed beef bouillon  
2 Cups water  
½ Cup sherry  
6 Slices french bread cut 1" thick  
½ Cup grated parmesan cheese  
½ Cup grated swiss cheese

Peel and slice onions. Separate into rings. Sauté onions in butter or margarine until soft and golden, about 20 minutes.

Stir in flour. Gradually add bouillon, water and sherry. Bring to boil and simmer 20 minutes.

Meanwhile toast bread lightly. Place in 6 oven-proof soup bowls. Ladle soup over bread. Sprinkle with cheeses. Bake at 425 degrees for 10 minutes.

Makes 6 servings.

## LAYERED TURKEY ENCHILLADAS

- $\frac{1}{2}$  Pound shredded cheddar cheese
- 1 Pound shredded or ground turkey
- 1 Can (4 ounces) diced green chilies
- 1 Small onion, chopped
- 1 Cup purchased mild green or red salsa
- $\frac{3}{4}$  Cup chopped roma-type tomatoes
- $\frac{3}{4}$  Cup sour cream
- 8 Corn tortillas

Set aside  $\frac{1}{2}$  cup cheese. Mix remaining cheese with turkey, chilies, onion,  $\frac{1}{2}$  cup salsa, sour cream and  $\frac{1}{2}$  cup tomatoes. Divide into 7 equal portions. In a shallow 9 to 10" dish, lay 1 tortilla; top evenly with a portion of turkey mixture. Continue stacking, ending with a tortilla on top. Cover with remaining cheese and spoon remaining salsa and tomatoes on top. Bake with enchiladas covered with foil at 400 degrees for 30 to 40 minutes. Uncovered, bake for 5 minutes. Bake until turkey is opaque in center. Let enchiladas stand about 5 minutes, then cut into wedges.

## WILD RICE AND TURKEY BISQUE

- ½ Cup butter or margarine
- 1 Large onion, diced
- 2 Carrots, finely diced
- 2 Celery stalks, finely diced
- 2 Cups diced cooked turkey
- ¼ Cup unsifted all-purpose flour
- 8 Cups chicken broth
- 4 Cups cooked wild rice (1½ cups uncooked)
- 2 Cups half-and-half

1. In a large saucepan, over medium-high heat, melt butter. Add onion, carrots, celery and turkey; saute 3 minutes, or until vegetables have just softened. Stir in flour, a little at a time, until blended; cook 1 minute.
2. Gradually add broth, stirring until blended. Bring to boiling; simmer, partially covered, 10 minutes, until vegetables are tender.
3. Stir in rice, ½ teaspoon salt and ¼ teaspoon pepper. Add half-and-half; over low heat, heat mixture until hot but not boiling.

Makes 14 servings.

White

Wine

## TURKEY TETRAZZINI

- 1 8 ounce package spaghetti
- 1 Small onion, diced
- $\frac{1}{4}$  Cup all purpose flour
- 2  $\frac{3}{4}$  Cups milk
- margarine or butter
- 1  $2\frac{1}{2}$  ounce jar sliced mushrooms
- 1 Chicken flavor bouillon cube or envelope
- $\frac{1}{2}$  Teaspoon salt
- $\frac{1}{4}$  Cup grated Parmesan cheese
- 4 Slices white bread
- 2 Cups cubed cooked turkey
- Add Sherry

About 1 hour before serving:

1. In saucepot, cook spaghetti as label directs; drain; return to sauce pan.
2. Meanwhile, in 2 quart saucepan over medium heat, in 3 tab;  $\frac{1}{2}$  cups hot margarine or butter, cook onion until tender. Stir in flour until blended. Gradually stir in milk, mushrooms with their liquid, bouillon, and salt; cook, stirring, until mixture is slightly thickened. Remove from heat; stir in cheese.
3. Tear bread into small pieces to make 2 cups bread crumbs. In small saucepan over low heat, melt 3 tablespoons margarine or butter; remove from heat; stir in bread crumbs.
4. Preheat oven to 350 degrees. To spaghetti in saucepot, add sauce mixture and turkey; gently toss to mix well. Spoon mixture into 12" by 8" baking dish, top with bread crumbs. Bake 20 minutes or until heated through.

Makes 6 servings.



## MARINATED BEGGIES

- 1 Red onion
- 1 Cucumber
- 2 Green peppers
- 1 Container cherry tomatoes
- 1 Can large pitted black olives
- 2 Jars whole mushrooms
- 6 Carrots--peeled, cut into 1" pieces and blanched\*
- 1 Bottle zesty italian salad dressing

1. Slice onion, cucumber and green pepper.
2. Layer in square air tight plastic container.
3. Cut tomatoes in half and place on top of onion, cucumber and green pepper.
4. Drain olives and place (whole) on top of tomatoes.
5. Drain mushrooms and place on top of olives.
6. Place carrots on top of mushrooms.
7. Pour bottle of dressing on top of vegetables.
8. Cover and refrigerate overnight, tossing occasionally.

### \*Blanching:

Place carrots in pan and cover with salt water. Bring to a boil (only allow to boil 2 to 3 minutes). Remove from heat and pour off water. Cover with ice cubes for 10 to 15 minutes.

### VINEGARED BEETS

Boil fresh beets until tender. Pour off water and peel.

Make a mixture of:

1 Pint of sugar  
1½ Pints vinegar  
½ Pint water  
1 Teaspoon salt  
Pepper  
Mustard seed

Boil this and pour over beets and refrigerate. This is also good to add peeled hard boiled eggs to.

# KALUHA

- 4 Tablespoons instant coffee
- 4 Cups white sugar
- 1 Vanilla bean, diced
- 2 Cups boiling water
- 1 Pint of burbon or Vodka or Brandy

Combine: Make sure sugar is dissolved. Seal tightly and store in cool dark place at least 30 days. Once a week, shake con tainer to help dissolve vanilla bean.

## BARBECUE SAUCE

- 2    Tablespoons butter
- 1    Chopped onion
- $\frac{1}{2}$    Cup chopped celery

*Cook these 3 things until clear and then add:*

- 1    Teaspoon pepper
- $2\frac{1}{2}$    Teaspoon sugar
- 2    Teaspoon mustard
- $2\frac{1}{2}$    Tablespoons warchester sauce
- 2    Teaspoons paprica
- 1    Cup catsup
- $\frac{1}{2}$    Cup vinegar

*Mix these well and bring to a boil.*

## FROZEN STRAWBERRY JAM

3½ Cups crushed berries

6½ Cups sugar

Combine and stir till dissolved.

Boil for 5 minutes:

1 Cup water and 1 box surjell.

Stir this into strawberry mixture and let stand in refrigerator over night, stirring occasionally.

Then put into containers and freeze. This was Grandma Harmon's receipt.

Makes and excellent topping for ice cream!