Wanda's Pantry



A Satisfying Collection

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"I miss everything about my mother. She was just an amazing lady. She was way past intelligent. Her first year of school was in Mesa, and then they moved to Eagar. She was so smart, they moved her up two grades. She was brilliant. In spite of being so brilliant, she never considered herself better or smarter than anyone else.

Buena Platt, was married to Earl Platt, and as far as I could tell, Mom was her only friend. She wasn't a member of the Church, she had alcohol problems, and Mom was a good friend to her. She was so good to people. She was honest, way honest. Buena's husband was a lawyer, there was a case he had, and Mom had work relevant to his case. He asked Mom to testify, but never asked her any particulars before the trial. When he did ask her questions on the stand, she answered truthfully and it actually hurt his case. She would never compromise her integrity.

She was fun loving. She had a real special connection with so many. There was a group of 12-15 couples that would get together and they were having a party at Maple's house. Mom wanted to play a joke on her friends, so she asked her friend Ann Greer to help her. Ann did her makeup and lent her a blonde wig, and an outfit that wasn't Mom's style. So Dad and Mom showed up at this party and nobody had a clue who this blonde was with Dad. She wouldn't talk, just smile. She loved to do things like that. She would call Dad and disguise her voice and play tricks on him.

Mom was organized. From the time I was quite young, Mom had a job. She would work these long days and come home and do everything a stay at home mom would do. We never felt like we were latch-key-kids, she was so organized. Education was really important to Mom. She encouraged us and helped us and felt like education was essential. I never heard her talk negatively about anybody. Mom was very thoughtful, very giving. Weekly she took meals to people. She never wasted time. If she was sitting down resting, she was still knitting afghans or something productive.

She sacrificed for others. When Tim was on his mission, she saved money because she really wanted to go with Dad and pick him up. As the end of his

mission came near and money was tight, she decided to give the money she had saved to Tim, for his education. Mom and Dad purchased a building lot in Alpine, AZ. At this same time Janis was at BYU and became really sick. The doctor told Mom that Janis needed to go to the Mayo Clinic. Mom and Dad sold their lot in Alpine to have enough money to take Janis to the Mayo Clinic to improve her life. She never focused on herself.

I think of Ric, Josh and Helen. Getting Ric and Josh was not an easy thing. Mom was 44 when they arrived. Ric and Josh were 4 and 2 and had a lot of medical problems from being malnourished. Mom and Dad knew that these boys needed a lot of help and they knew they wouldn't make it, unless some body stepped up and helped them. She just wanted to help make a difference and give them a chance at a better life. They had hosted Indian placement kids before, but this particular year, decided life was too hectic to host one. But Mom got a call saying a Indian placement student was ready to pick up. She told him she wasn't expecting one, because she hadn't signed up this year. Her heart went out for this Indian girl, so she and Dad picked Helen up and brought her home. Helen lived with Mom and Dad for 3-4 years.

She had a love of God and for the gospel. If she was extended callings, she always accepted and made it work. She had an attitude that if you take care of important things, everything else will fall into place. She was always doing something with genealogy. When they first started having genealogical conferences in Salt Lake City, she came up for it, and loved every minute of it. When I came to BYU, Mom and Aunt Cleo dropped me off. I always felt like I was Mom's favorite, and I know every one of us thought and felt that. I laughed at myself years later when Dad said, "You know Margo was always Mom's favorite" (Margo was the only baby Mom was able to nurse, and that was probably why Dad said that:) Barbara Stringham once said, "Your mother is the most gracious woman I have ever seen" and I agree, she was a gracious lady."

Thoughts about Wanda Hall by her daughter, Lynette Hall Beck

EQUIVALENT

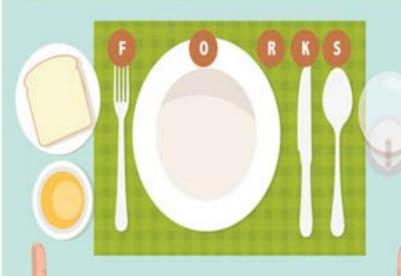
cooking measurements

1/16 cup	H	$1/2\mathrm{fl}\mathrm{oz}$	π	1 tbsp	Ξ	3 tsp	e .	15ml
1/8 cup	Ξ	1 fl oz	=	2 tbsp		6 tsp	=	30ml
1/4 cup	=	2 fl oz	2	4 tbsp	=	12 tsp	=	59ml
1/3 cup	Ξ	3 fl oz	=	5 tbsp	×	16 tsp	ш	79ml
2/3 cup	= 1	5 fl oz	Ξ	11 tbsp	=	32 tsp	=	158ml
3/4 cup	=	6 fl oz	=	12 tbsp	=	36 tsp	=	177ml
1 cup	Ξ	8 fl oz	=	16 tbsp	=	48 tsp	E	237ml
2 cups	п	16 fl oz	=	1 pint	п	½ quart	in .	1/2 liter
4 cups	=	32 fl oz	=	2 pints	=	1 quart	-	1 liter
8 cups		64 fl oz	ı	4 pints		2 quarts		½ gallon
16 cups	=	128 fl oz	=	8 pints	=	4 quarts	π	1 gallon

GENERAL SETTING RULES

Picture the word FORKS for order left to right

F- Fork O - Plate R - Ignore the R K - Knife S - Spoon



To remember what side bread and drinks go on, touch the thumb to the forefinger on each hand. The left hand make a b and the right makes a d.

 Bread and butter goes to the left d - Drinks go to the right

TITLE Grandma Halls Orange Julius

1/3 cup Orange Juice Concentrate

1/2 cub milk 1/2 cub water

teaspoon vanilla

1/4 cup sugar 6 ice cubes

In a blender, mix ingredients until incorporated.

IIILE Drandpa's Hot Coco

22 ounces Cremora

10 quarts powdered milk

32 ounces Chocolate Drink Mix (Hershey or Quik)

lb. sugar

Mix all dry ingredients together. Add 1/3 cup hot chocolate mix to mug of hot water or milk.

ME Root Beer

I bottle Root Beer Extract

5 gallons cold water 5 lbs. sugar

5 lbs. dry ice

Mix ingredients together at least 15 minutes before serving. A big drink cooler works well, do not cover with a lid, the pressure can build causing an explosion.

··· | Recipe | ··· IIIE Party Sherbet Punch

1/2 gallon sherbet 11/2 cups cold water

I (I2 ounce) can frozen lemonade concentrate, thawed

2 liters Sprite

Spoon sherbet into a large punch bowl. Add water and lemonade, stir until just combined. Slowly pour sprite down the sides of the bowl and serve.

ME Strawberry Lemonade Slush

Six Sisters

11/2 cups water

11/2 cups lemonade concentrate, thawed

2 (10 ounce) packages frozen sweetened strawberries, thawed

11/2 cubs ice

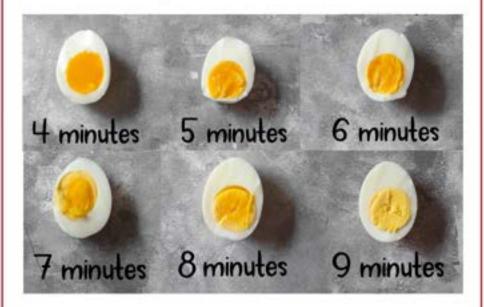
2 cups sprite

In a blender, combine water, lemonade concentrate, strawberries, and ice. Blend until fully incorporated. Pour mixture into a freezer container and freeze for at least 12 hours (it can last in your freezer up to 3 months). When you are ready to serve, remove from freezer and let stand at room temperature for at least I hour before serving. Divide frozen slush into 4 large glasses and pour 1/2 cup Sprite into each cup. Serve immediately. Although this is only enough for 4 servings, it can easily be doubled, tripled or quadrupled!

TILE Perfect Hard Boiled Eggs

Place the eggs in a large saucepan then cover them with cool water by I inch. Cover with a lid and bring water to a boil over high heat. Once the water has reached it's boiling point, set the timer for the desired time.

Time to boil for the perfect hard boiled eggs:



Using a slotted spoon, transfer them to a large bowl with ice and cold water immediately and let them cool down for a couple of minutes before peeling.

··· | Recipe | ···

The Best Red Salsa

Veggie Society

28 oz canned whole San Marzano Tomatoes 1/2 red onion, diced
2 cloves garlic, large and grated
1 jalapeno pepper, sliced
1/3 cup fresh cilantro leaves, chopped
3/4 teaspoon ground cumin
3/4 teaspoon paprika
1 large lime, juiced
salt and pepper to taste

Add the onion, garlic and jalapeno to the bowl of a food processor or blender. Give it a pulse or two until chopped.

Add the tomatoes without juices, spices and cilantro on top and pour in the lime juice. Very carefully press the pulse button a few quick times making sure you don't over chop the salsa.

Transfer to a bowl and taste seasoning. Add more lime, salt and pepper as desired. At this point you can add the reserved tomato juices if you are wanting a thinner consistency. Add more smoked paprika for a deeper smokier flavor.

Recipe Suttermilk Syrup Lynette Beck

I cup buttermilk
2 tablespoons Karo Syrup
I cube butter
I cup sugar
I tablespoon vanilla
½ teaspoon baking soda

Mix everything, except baking soda into a saucepan and bring to a boil. Then add baking soda and boil for 10 seconds. Remove from heat and serve.

TITLE Crepe Batter

4 Large eggs
11/2 Cups milk, more as needed
11/2 cups flour
1/4 teaspoon salt
2-3 tablespoons butter, for basting crepe maker

Combine eggs and milk in a bowl, whisk until combined.

Separately combine the flour and salt in a large bowl. Make a well in the center of the flour and pour in 1/2 cup of the milk mixture. Whisking constantly, gradually add another 1/2 cup of the milk mixture until blended. Whisk until you have a smooth batter. Let rest for at least 30 minutes. Cook the crepes and transfer them to a cooling rack. Once cool, stack the crepes between sheets of waxed paper.

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III.E. Quiche

Paula Deen

I onion, chopped and sauteed in a little olive oil
6 large eggs (beaten)
11/2 cups heavy cream
Salt and pepper to taste
2 cups chopped fresh baby spinach (packed)
I pound bacon, cooked and crumbled (buy pre-cooked at Costco or cook it in the oven-much neater)
11/2 cups shredded swiss cheese
I or 2 9" crusts (uncooked)- I buy the frozen kind or you can make your own.

Preheat oven to 375°

Combine eggs, cream, salt and pepper in food processor or kitchen aid type mixer (or by hand). Layer the spinach, bacon, onions and cheese in the pie crust, pour egg mixture on top, bake for 35-45 minutes, or until egg mixture is set. You can make one really full quiche or two flatter ones, depending on if you use I or 2 pie crusts.

III E Dutch Oven Peach Cobbler

3 Jumbo cans of sliced peaches in heavy syrup, drain I can I box white or vanilla cake mix I/2 stick butter

Drain I can of peaches and dump in a dutch oven. Add 2 more cans with liquid. Pour cake mix over top of peaches, do not stir. Slice the stick of butter and drop all over the top of the cake mix. Use IO-I2 briquettes on each top and bottom of dutch oven. Cook for about 40 minutes. Dessert is finished when top is bubbly and golden brown.

TILE Cherry Chocolate Dutch Oven Cobbler

12-14 inch dutch oven 2 cans cherry pie filling 1 box Devils Food Cake 1-12 ounce can Black Cherry Soda 1-12 ounce bag chocolate chips Heavy Duty Foil

Line dutch oven with foil and spray with cooking spray. Pour cherry pie filling into dutch oven, sprinkle dry cake mix evenly on top of fruit. Pour Black Cherry Soda over cake mix, mixing gently with a fork, careful not to mix too deep into cherry layer. Place the lid on. Place 7-10 coals below and 16 coals on top. Bake 25-35 minutes for a 14 inch oven and 30-40 minutes for a 12 inch oven. When cake is done, remove from heat and sprinkle with chocolate chips. Place lid back on and allow chocolate to melt. Serve with icecream.

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IIIE Dutch Oven Chicken Enchiladas

Charolette Knight

12 flour tortillas, 8 inch diameter
1 large can refried beans, 30 ounce
1 lb. cooked chicken, cubed
1 tablespoon Taco seasoning
1 large onion, diced
1 can black olives
8-12 ounces grated cheese
1 can enchilada sauce, 20 ounces

Precook and dice chicken. Add taco seasoning, a little broth and onions to chicken and sauté. (If your going camping, freeze chicken mix and this point and use as a little extra "ice" in the cooler). Line dutch oven with foil. Spread refried beans on tortillas peanut butter style. Pour I scoop enchilada sauce in dutch oven first, followed by one tortilla (first one will stick), then layer in this order: Tortilla, spread with beans, chicken & onions, cheese, olives, enchilada sauce. Push pile down in the middle as you layer so lid will fit on dutch oven. Save some sauce to pour over pile, then top with cheese and olives. Use IO-I2 briquettes on each bottom and top. Cook 3O-4O minutes.

MEChocolate Fondue

Food Network

16 ounces chocolate chips
1 cup heavy cream
½ cup milk
1 teaspoon vanilla extract
pinch of salt
Dippers like pretzels, pound cake, strawberries, marshmallows, bananas, etc.

Microwave chocolate chips, cream and milk for 30 seconds. Stir and return to microwave for another 30 seconds. Whisk until smooth, then add vanilla and salt. Transfer to fondue pot or to a large mug placed in a large crockpot on the warm setting. While keeping the fondue warm, water will collect on the inside of the lid. When you remove the lid to stir the fondue, wipe the excess water off to avoid it dripping into the chocolate and causing it to seize or separate.

Goes great with Angel Food Cake/Pound Cake, bananas, strawberries, marshmallows, pretzels, rice crispy treats, mini cream puffs, cinnamon bears

· · · | Recipe | · · ·

The Cheese Fondue

Natalie Ririe

4 cups shredded cheddar cheese
I tablespoon flour
2 tablespoons chopped green pepper
I tablespoon butter
I 4 cup chicken broth
6 ounces cream cheese
I teaspoon mustard
Dippers like French bread, vegetables, etc.

Toss cheese and flour together; set aside. In a large saucepan cook green pepper in butter until tender, but not brown. Stir in chicken broth; heat slowly just until bubbling. Gradually add cheese, stirring constantly until smooth and bubbly. Stir in cream cheese and mustard. Cook and stir over low heat until smooth. Transfer mixture to fondue pot or to a mug in a large crockpot on the warm setting.

Goes great with french bread, carrots, broccoli, cauliflower, bell peppers, steamed baby potatoes, celery, chicken, ham, steak, cherry tomatoes, apples.

Lisa Harper

* Takes about 18 hours to make, start the night before

Stir together in a bowl:

3 cups flour

1/4 teaspoon yeast

11/2 teaspoons salt

11/2 cups water

Cover with plastic wrap sprayed with Pam and let rise for II to 19 hours.

Punch dough down in bowl and knead a bit. Dough will be really sticky.

Sprinkle flour or commeal on a large plate and dump dough onto plate. Let rise another 1-2 hours.

Put covered baker casserole dish in oven. Preheat to 400 degrees. When oven is preheated, sprinkle more flour or cornmeal into dish and dump dough into dish. Cover and bake for 30 minutes. Remove lid and bake for 10 minutes more.

THE Larlic Parsley Naan

1 (.25 ounce) package active dry yeast

I cup warm water

1/4 cup white sugar

3 tablespoons milk

l egg, beaten

2 teaspoons salt

½ teaspoon baking soda

4 1/2 cups bread flour

2 teaspoons minced garlic (optional)

2 teaspoons fresh parsley chopped (optional)

1/4 cup butter, melted

In a large bowl, dissolve yeast in warm water. Let stand about 10 minutes, until frothy. Stir in sugar, milk, egg, salt, baking soda and enough flour to make a soft dough. Knead for 6 to 8 minutes on a lightly floured surface, or until smooth. Place dough in a well oiled bowl, cover, and set aside to rise. Let it rise I hour, until the dough has doubled in volume.

Punch down dough, and knead in garlic. Pinch off small handfuls of dough about the size of a golf ball. Roll into balls, and
place on a tray. Cover with a towel, and allow to rise until
doubled in size, about 30 minutes. Heat a non stick pan,
spray lightly with pam and cook for 2 to 3 minutes, or until
puffy and lightly browned. Spray uncooked side with pam,
and turn over. Brush cooked side with butter, garlic and
parsley and cook until browned, another 2 to 4 minutes.
Continue the process until all the naan has been prepared.

THE Aunt Lucy's Rolls

Scald:

1 cup milk 1 cube butter

Let milk cool and add:

l tablespoon yeast l tablespoon sugar ½ cup water

Add to yeast mixture:

4 beaten eggs ½ cup sugar ¾ teaspoon salt ½ cup flour

Cover dough and let double after all ingredients are mixed in. Divide in half and roll out dough in a large pizza shape on heavily floured surface. Cut rolled dough into 16 pie shaped wedges. Starting with the wide edge, roll wedges up and place on greased pan. Cover and let rise until double. Bake for 15 minutes at 350 °

Recipe & ...

ME Cheesy Rolls

Rhodes Frozen Rolls 1/4 cup butter, melted 1/2 cup parmesean cheese Salad Supreme Seasoning

Roll frozen rolls in melted butter, then roll in parmesean cheese. Place in baking dish and cover with plastic wrap. Let rise for 3 to 4 hours. Then sprinkle with Salad Supreme (Can also sprinkle with garlic salt and parsley flakes, whatever variation you prefer) Bake at 350 degrees for 15 to 20 minutes.

TITLE The Perfect Dinner Roll

I tablespoon yeast

1 ½ cups water

1 % tablespoons sugar

2 teaspoons salt

3 tablespoons oil

l egg

4 % cups flour

Pour all ingredients into a bread machine and let rise on "dough" mode. When the dough is ready, take golf-sized pieces and roll into balls. Place on a baking sheet lightly sprayed with cooking spray. Place balls close together and let rise until double in size. Egg wash the tops by whisking I egg and I tablespoon water together and lightly brushing it over the tops of the rolls. Bake at 350 ° for I8 minutes.

TILE Chocolate Zucchini Bread

1/2 cup soft butter I teaspoon baking soda

1/2 cup sour milk

1/2 teaspoon cinnamon

1/2 cup vegetable oil

2 cups grated zucchini

2 eggs

1374 cups sugar

I teaspoon vanilla extract

5 tablespoons cocoa

2 1/2 cubs flour

1/2 teaspoon salt

I cup milk chocolate chips

Blend together all ingredients, except zucchini, then add it last. Pour mixture into greased bread pans. Sprinkle with chocolate chips. Bake at 325 degrees for 40 to 45 minutes, until toothpick comes out clean.

··· | Recipe | ··· TILE Hall & Poppyseed Bread

31/2 cups flour

21/2 cups sugar

1 tablespoon water

11/2 cups vegetable oil

3 eggs

11/2 cups milk

11/2 teaspoons baking powder

I teaspoon salt

Mix ingredients together, and then add:

11/2 teaspoons vanilla

11/2 teaspoons almond extract

11/2 teaspoons butter flavor

I tablespoon poppyseeds

Gease and flour bread pans. Fill 1/3 full and bake at 350 degrees for 50 minutes. Top with glaze.

THE Poppyseed Bread Glage

1/4 cup orange juice concentrate

cup powdered sugar

1/2 teaspoon vanilla extract

1/2 teaspoon almond extract

1/2 teasboon butter flavor

Mix together and drizzle over the tops of the loafs of bread.

TE Curry Chicken Salad

Trudy Weixler Beck

2 ½ cups chicken, cook and cubed 4 cup slivered almonds cup celery, sliced diagonally cup seedless grapes, cut in half bunch broccoli

Dressing: 1/3 cup mayonnaise 2 tablespoons lemon juice I teaspoon salt I teaspoon curry powder

Mix dressing ingredients together. In a salad bowl combine celery, grapes, broccoli and chicken. Pour dressing over salad and stir until coated. Then add almonds and stir again. Refrigerate before serving.

This salad is great for family get togethers, served in Costco croissants.

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TE Cauiliflower & Broccoli Salad

Dressing:

1 ½ cups mayonnaise

4 cup sugar

4 cup parmesan cheese

2 teaspoons vinegar

4 teaspoon salt

Combine ingredients for the dressing and refrigerate.

I head cauliflower l stalk broccoli l cup frozen peas cup celery, sliced diagonally can water chestnuts, sliced

2 teaspoons green onions, sliced thinly

½ pound bacon, sliced and cooked

Just before serving, stir all ingredients and dressing together. Note: for leftovers, remove broccoli before refrigerating, as it does not keep well.

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IL Japanese Fried Rice

Benihana's

4 cups cooked rice 1 cup frozen peas

2 tablespoons grated carrot

2 eggs beaten

½ cup diced green onion

1 1/2 tablespoons butter

2 tablespoons soy sauce

Cook rice and place the refrigerator. Scramble eggs in small pan. When rice has cooled to room temperature, add peas, carrots, eggs and onion to bowl. Toss ingredients. Melt butter in large frying pan then add rice mixture. Add soy sauce and salt and pepper to taste.

Won Tons

I pound sausage, cooked
I small head of green cabbage, grated or sliced thin
I onion, finely diced
I can water chestnuts, chopped
I-2 eggs, beat well
I package Won Ton Wraps

Mix ingredients together and refrigerate. Fill won ton wrappers with mixture. Wet the edges and fold into a triangle and seal well. Deep fry until golden brown.

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The Cream Cheese Rangoons

1 package Won Ton Wraps
1 (8 ounce) package cream cheese
1 clove garlic, chopped
2 green onions, chopped
1 tablespoon soy sauce
1 tablespoon olive oil

Heat olive oil in a large skillet and sauté garlic and onion for 2 minutes. In a bowl combine garlic, onion, soy sauce, and cream cheese. Place I tablespoon of mixture in middle of wrap, fold in half and brush edges with water and press to seal. Heat oil to 350 degrees and fry 4-6 won tons at a time turning once for I minutes or until brown. Serve with sweet and sour sauce.

ME Sweet and Sour Sauce

Lana Parker

34 cups sugar
I tablespoon soy sauce
I4 cup chicken broth
I2 cup vinegar
I teaspoon salt
I4 cup ketchup

Mix ingredients together in a saucepan until boiling, then serve. Goes great with wontons.

· · · | Recipe | ·

ME acorn Squash

1 Acorn Squash, peeled and cut up 2 tablespoons olive oil 1 teaspoon thyme 1/2 teaspoon salt 1/4 teaspoon pepper 1 tablespoon Parmesean Cheese

In a bowl mix squash, oil, thyme, salt, pepper and Parmesean. Spread on baking sheet. Bake at 400 degrees for 25-30 minutes.

ME Butternut Squash

1 Butternut Squash 4 tablespoons butter 2 tablespoons brown sugar 1 teaspoon fresh rosemary salt and pepper

In a bowl, mix cut-up Butternut Squash with melted butter, brown sugar, rosemary, salt and pepper. Spread on baking sheet. Bake at 375 degrees until tender (about 30 minutes)

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III Funeral Potatoes

Natalie Wilde Ririe

2 pounds hash browns

1/2 cup butter

2 (10 3/4 ounce) cans condesed cream of chicken soup

I pint sour cream

1/2 teaspoon salt

3/4 cup onion, chopped

I tablespoon butter

2 cups longhorn cheese, grated, firmly packed

11/2 cups corn flakes, crushed

4 tablespoons butter, melted

Saute onion in I tablespoon butter until translucent. Mix all ingredients, except cornflakes and 4 tablespoons butter, together. Put potato mixture into 9×13 baking dish. Combine cornflakes and butter and sprinkle evenly over top of potatoes. Bake at 350° for 40-50 minutes or until heated and bubbly.

TILE Creamy Yellow Crook Neck Squash

Cut yellow sqush into I inch pieces, remove seeds. Boil in salted water until tender. Remove all water and use potato masher to mash squash. Stir in butter and canned milk. Season with salt and pepper to taste.

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ME Baked Beans

Burley Beck's

l pound ground beef l onion diced, cooked

Combine ground beef and onion in a skillet and brown, drain and season with salt and pepper, then transfer to a crock pot, and add the following ingredients:

64 ounce can Pork and Beans
I can tomato soup
3 tablespoons brown sugar
¾ teaspoon powdered mustard
I tablespoon Worcestershire sauce

Cook for 3-4 hours in the crockpot, or in the oven, for I hour at 350 $^{\circ}\,$

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TITLE Macaroni & Cheese

l pound Elbow Macaroni 4 Cups grated cheese 1 ½ tsp. salt

½ tsp. pepper

1 1/4 tsp. onion powder

3 ½ cups milk

5-6 thisp. butter

1 ½ cups bread crumbs

Bring 5 quarts salted water to a boil, then add macaroni and boil for 7-8 minutes. Drain and rinse. Put macaroni into 9xl3 baking dish. Sprinkle with salt, pepper & onion powder; then stir in grated cheese. Pour milk over top and dot with 3 tbsp. butter. Mix bread crumbs with 2-3 tbsp. melted butter and sprinkle on top of mac and cheese. Bake at 350 for about 1 hour.

When I'm in a hurry, I set the oven to 375 or 400 degrees and bake 30 minutes or so. If you want it crispier, bake an additional 5-10 minutes.

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ME Aunt Trudy's Yams

Trudy Weixler Beck

6-8 pre-cooked yams, peeled and sliced 5-6 apples, peeled, cored and sliced

Alternate sliced yams and apples in a 9×13 inch baking dish. Cover with sauce.

Sauce:

l cup sugar 4 tablespoons cornstarch I teaspoon salt 2 cups water I cube butter

Mix sugar and cornstarch in a saucepan. Then add water and turn heat to medium-high. Add salt and butter. Stir continually until sauce thickens. Then pour sauce over yams and apples. Bake at 300 ° for I hour.

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The To Die For Stuffing

Kneaders

½ cup butter I cup chopped onion

2 cans chicken broth or 3 cups turkey drippings

2 packages croutons (asiago, hazelnut, etc)

In a medium saucepan brown onion and celery in butter. Add broth. Add croutons to broth mixture. For even more flavor add any of the following:

1 lb. cooked, drained sausage, 1 cup roasted, chopped chestnuts cooked, chopped giblets, 1 med. Granny Smith apple chopped or 3/4 cups raisins or dried cranberries

Pour stuffing mixture into 9×13 baking pan and cover with tin foil. Bake at 375° for 25-35 minutes

Recipe !!

Whitney Ingram

I Boneless beef chuck roast, cut into bite-sized pieces

2 tablespoons flour

Salt

Pepper

2 tablespoons. vegetable oil

1 onion, chopped

1 Leek, sliced

3 Carrots, chopped

5 garlic cloves, minced

I teaspoon. rosemary

3 cups beef stock

Season beef with salt and pepper, sprinkle with flour and toss. Heat oil in a hot skillet and sear pieces of beef until browned on both sides, but not cooked through. Set aside. In a slow cooker, add onion, leek, carrots, garlic, rosemary and beef stock. Add beef on top and cook on low for 8 hours. Serve over mashed potatoes.

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TILE Chicken Noodle Soup

Cheree Golding Gardner

3/4 stick butter

2 onions, chopped

I stalk celery, chopped

4-6 carrots, peeled & chopped

2-3 garlic cloves, minced

I teaspoon. basil

1/4 teaspoon thyme

2 tablespoons parsley

salt & pepper to taste

1/3 cup flour

5 cups chicken stock

I cup heavy whipping cream

2 cups chicken, shredded

Egg noodles (from Costco)

Place chicken breasts in a baking dish and cover with chicken stock. Bake at 350 degrees for I hour (shred chicken and set aside, saving remainder of the chicken stock). Boil 3-5 handfuls of egg noodles for 20 minutes or more until tender (save the noodle water and add to the chicken stock to make 5 cups of liquid). Melt butter in a large pot. Add chopped onion, garlic, celery and carrots. Cook over medium heat for about 30 minutes. Add basil, thyme, parsley, salt & pepper, stir well. Add flour and stir until well coated. Add chicken stock and cook until boiling. Add egg noodles and cream. Stir well. Serve or let simmer for an hour or so. Great meal to give someone in a mason jar.

IIIE Honey-Lime Chicken Enchiladas

Lana Parker

6 tablespoon honey
4 tablespoon lime juice
1 tablespoon chili powder
1/2 teaspoon garlic powder
1 pound cooked chicken, shredded
Flour tortillas
Shredded cheese
Green enchilada sauce (La Victoria Mild, 28 ounces)

Mix first 4 ingredients and toss with shredded chicken. Pour some enchilada sauce in the bottom of a casserole dish. Fill tortillas with chicken and cheese and roll up. Place in the casserole dish and cover the top with remaining enchilada sauce. Add cheese and bake for 30 minutes at 350 degrees.

Lana Parker

Cook I pound of hot/spicy ground sausage (keep grease)

While sausage is cooking, in a separate pan parboil 5 peeled, cubed potatoes. drain water once cooked

Add to sausage:

5 1/2 cups chicken broth (I just do water with chicken bouillon paste)
I cup heavy cream

Potatoes

Add washed and chopped kale to soup 5-10 minutes before serving. (I don't use the stems)

Add salt as needed

IIIE Crispy Chicken Costoletta with Lemon Sauce

Make Lemon Sauce First:

2 garlic cloves minced or pressed I tablespoon of vegetable oil 2 cups heavy whipping cream I tablespoon Dijon mustard % cup fresh lemon juice % cup chicken stock I tablespoon butter Salt/Pepper

Using a medium sized stockpot heat vegetable oil. Add garlic and cook on low medium heat about 3 minutes. Add whipping cream and boil till reduced by about a third. Add Dijon, lemon juice, chicken stock, and salt and pepper to taste. Simmer for 5 minutes. Remove from heat and add butter. Cover with lid to keep warm or simmer if needed

Recipe S TILE: Crispy Chicken Costoletta with Lemon Sauce

Cheesecake Factory

4 chicken breast cut horizontally and pounded if needed to 4 inch thick

zest of 2 Lemons

cup panko bread crumbs

3 tablespoons grated parmesan

2 eggs whisked

2 tablespoons water

3 tablespoons flour

I teaspoon salt

I teaspoon black pepper

2 tablespoons olive oil

1 tablespoon butter

Preheat oven to 200°. Zest two lemons over a baking sheet & bake zest for about 5 minutes or until dry. Use three medium bowls. Fill one bowl with flour pepper and salt. Fill another with eggs and water and whisk to combine. Fill the third bowl with zest, breadcrumbs and parmesan cheese. Place each cutlet into the flour mixture, then egg mixture and last breading. Heat olive oil and butter in large pan over medium heat (add more olive oil and butter as needed). Cook Chicken on each side about five minutes or until cooked through. If needed you can keep the chicken warm in oven set at 200° till ready to serve. Serve with generous amount of lemon sauce. Goes great with mashed potatoes, and green beans.

Cont. on next page...

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III Enchilada Sauce

Lynette Hall Beck

I bag red chili thawed out, about 4 cups ½ cup flour 2 tablespoons oil Pinch of salt Pinch of sugar 1-2 tablespoons beef bouillon ½-I teaspoon garlic salt

Mix oil and flour together in a pan over medium heat until browned. Take off heat and slowly whisk in red chili, a little at a time to eliminate lumps. Return to heat and add a pinch of salt and a pinch of sugar. Stir well and add 1-2 tablespoons Beef bouillon and garlic salt to taste. Add a few shakes of pepper and more salt if needed. Cook until it thickens. Use for red chili enchiladas or over green chili burros.

III E Making Red Chili

I small box Anaheim Chilies, that have turned red

Remove stems and seeds and lay flat on a jelly roll pan. Roast in the oven at 350 ° for 15-20 minutes or until tender. In a large pot, add chilies and cover with water. Boil for 30 minutes. Then place chilies in a blender, add water from the pot to fill half full. Blend in batches, until smooth. Run mixture through a Victorio Strainer. Fill freezer quart bags with mixture and freeze.

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TILE Red Chili Enchiladas

Enchilada sauce I package white corn tortillas 2 cups grated cheese I onion, chopped 2 cups shredded chicken, optional

cover the bottom of a 9 x l3 baking dish with enchilada sauce. Next, place a layer of corn tortillas, then enchilada sauce, onions, chicken, and then cheese. Repeat layers until the pan is full (about 3-4 layers). Top with cheese and bake at 350° for 30 minutes.

TILE Tacos

Lynette Hall Beck

I lb. ground beef
1/4 to 1/2 cup red chili thawed
salt & pepper to taste
I cup grated cheese
taco shells

Cook meat until browned, then drain off fat. Return to stove and season with red chili, salt and pepper. Cook over medium heat for 5-10 minutes. Preheat oven to 350 ° and fill taco shells with meat and cheese and bake for 20-40 minutes, until golden brown.

IIIE Pork Ribs

Candice Cutler Beck

I rack of pork ribs I bottle BBQ sauce salt and pepper

Place rack of ribs on a large sheet of tin foil. Rub salt and pepper into ribs, both sides. Pour entire bottle of BBQ sauce on ribs. Fold and seal ribs in tin foil. Place tin foiled ribs in a rimmed baking sheet. Bake at 250° for 6-8 hours. Costco ribs come in a 3-pack, seperate and freeze individually. Put ribs in the oven in the morning, doesn't matter if they are frozen or thawed, by dinner they will fall off the bone. Kristene likes to remove the ribs after they have cooked completely, put them on a clean pan, glaze the tops with BBQ sauce and broil for a few minutes.

IIIE Hawaiian Chicken

Bryce Hall

l cup vegetable oil l cup water l cup soy sauce l/2 cup sugar 4 chicken breasts, cut into cubes

Place all ingredients in a 9xl3 baking dish. Bake at 350° for I hour. Serve over rice with Asian Medley frozen veggies.

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TILE Tri-Tip

Dave Beck

Tri-Tip roast 1 (26 ounce) can jalepenos 1 (32 ounce) jar pepperoncinis salt

Place Tri-Tip in a gallon ziplock bag, adding jalepenos and pepperchines with their juices to the bag. Marinate in the fridge overnight. Remove from the fridge and set on the counter for a couple of hours to get to room temperature. Rub salt all over the meat. Turn on grill to high heat. Brown all sides of the meat Turn heat to low and let it cook until it's a little less than how well you want it done. Remove and cover with foil for IO minutes. Slice thin against the grain.

TILE Beef Brisket

Lee & Jamie Caldwell

I beef brisket, untrimmed olive oil salt and pepper Montreal Steak Seasoning I bottle Bullseye BBQ Sauce

Rub brisket with olive oil, salt, pepper and Montreal seasoning, covering liberally. In a large frying pan, sear all sides of the brisket, then place in a large rectangle disposable foil pan. Bake at 235° for 12 hours. If it doesn't flake apart easily, increase heat to 275° and cook an additional hour. Carve off excess fat. Heat grill on high and sear both sides of brisket right before serving. Serve with Bullseye BBQ sauce.

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TE Penne Rustica

Becky Howlett

Gratinata sauce:

I teaspoon butter

I teaspoon chopped garlic

1/2 teaspoon Dijon mustard

1/2 teaspoon dill

1/2 teaspoon chopped rosemary

1/2 cup red wine vinegar

1/8 teaspoon cayenne pepper

4 cups heavy cream

Sauté butter, garlic, and rosemary until garlic begins to brown. Add red wine vinegar and reduce by one-third. Add remaining ingredients, reduce by half of the original volume. Set aside.

1.5 ounces pancetta or bacon

I pound raw shrimp

2-3 pounds chicken breasts (grill till still pink in the middle and cut in to 1 inch pieces)

12 ounces penne pasta, cooked 1 tablespoons butter 1 small onion minced pinch salt and pepper 1/2 cup parmesan cheese

1/4 teaspoon paprika

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The Penne Rustica Cont.

Sauté pancetta or bacon until it begins to brown. Add butter, onion, salt, pepper. Add gratinata sauce and 1/4 cup parmesan cheese. Simmer until sauce thickens. In a large bowl, combine shrimp and chicken, sauce mixture with the cooked pasta. Pour into a large casserole dish or roaster. Sprinkle with 1/4 cup more Parmesan cheese, pimientos and sprinkle with paprika. Bake at $475\,^{\circ}$ for 15 to 25 minutes.

The Crockpot Balsalmic Chicken Thighs

I teaspoon garlic powder

I teaspoon dried basil

1/2 teaspoon salt

1/2 teaspoon pepper

2 teaspoons dried minced onion

4 garlic cloves, minced

l tablespoon extra virgin olive oil

1/2 cup balsamic vinegar

8 boneless, skinless chicken thighs (about 24 ounces) sprinkle of fresh chopped parsley

Combine the first five dry spices in a small bowl and spread over chicken on both sides. Set aside. Pour olive oil and garlic on the bottom of the crock pot. Place chicken on top. Pour balsamic vinegar over the chicken. Cover and cook on high for 4 hours. Sprinkle with fresh parsley on top to serve.

MEBeer Battered Fish Tacos

Jeff Hall

I pound firm white fish fillet, cut into 1 1/2-inch pieces

1 (12-ounce) bottle Mexican beer (can substitute with chicken broth)

1 tablespoon Mexican Seasoning*

Vegetable oil

I cup all-purpose flour

I teaspoon salt

I teaspoon sugar

1/2 teaspoon baking powder

I cup beer Corona or Modelo Negro (can substitute with chicken broth)

1/2 teaspoon hot sauce

12 fresh corn tortillas, warmed

I lime, cut into wedges

3/4 cup shredded queso blanco or Monterey Jack cheese

3 cups shredded green cabbage

1/2 red onion, cut into strips (about 1/2 cup)

Place fish in a large heavy-duty zip-top plastic bag. Combine 12 ounces beer and Mexican seasoning in a bowl, stirring well. Pour beer mixture over fish; seal. Chill 2 to 3 hours.

Pour oil to depth of 11/2 inches into a deep skillet or Dutch Oven; heat to 360°. Combine flour and next 3 ingredients in a medium bowl. Whisk in 1 cup beer and hot sauce. Drain fish, discarding marinade. Coat fish in batter.

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Cook fish in batches about 4 minutes or until done. Drain on paper towels. Place 2 to 3 pieces of fish on each tortilla. Squeeze lime wedges over fish; top with remaining ingredients. Serve immediately.

MEBaja Sauce

1/2 cup sour cream

1/2 cup mayonnaise

2 teaspoons Mexican Seasoning*

I small jalapeño pepper, seeded and diced

1/4 cup fresh lime juice

1/2 cup chopped fresh cilantro

Combine all ingredients; stir well.

ME*Mexican Seasoning

2 tablespoons cumin

2 tablespoons chili powder

2 tablespoons oregano

I tablespoon garlic powder

2 teaspoons cayenne pepper

III Chicken Tikka Masala

Marinade:

I cup plain yogurt

1 tablespoons lemon juice

2 teaspoons ground cumin

I teaspoon ground cinnamon

1/2 teaspoon cayenne pepper

11/2 teaspoons paprika

2 teaspoons black pepper

I tablespoons minced fresh ginger

1/2 teaspoon salt

3 boneless, skinless chicken breasts, cut into thin strips

For the marinade, combine all ingredients and pour over chicken and refrigerate for 1-8 hours. Grill or cook chicken in frying pan. Discard marinade.

Masala:

I tablespoon butter

I clove garlic, minced

I jalapeno pepper, finely chopped

2 teaspoons ground cumin

2 teaspoons paprika

1/2 teaspoon salt

8 ounces tomato sauce

1 cub cream

1/4 cup chopped fresh cilantro

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For the masala, melt butter in large skillet over medium heat. Sauté garlic and jalapeno for one minute. Season with cumin, paprika and salt. Stir in tomato sauce and cream. Simmer on low heat until sauce thickens, about 20 minutes. Add grilled chicken and simmer for 10 minutes. Garnish with fresh cilantro. Serve over hot rice with Garlic Parsley Naan recipe.

TE Coconut Curry Chicken

Whitney Ingram

2 pounds boneless skinless chicken thighs, about 8 of them I yellow onion, roughly chopped

I green bell pepper, roughly chopped

2 garlic cloves

l 6 ounce can tomato paste

l 15 ounce can coconut milk

l tablespoon curry powder

1 tablespoon Garam Masala (McCormick Spice)

11/2 teaspoon kosher salt

I bunch cilantro, chopped

Steamed rice, for serving

Add chicken to the slow cooker. In a food processor or blender, add onion, bell pepper, garlic, tomato paste, coconut milk, curry powder, Garam Masala and salt. Blend until smooth. Pour mixture over the chicken and cook on low for 6 hours. Serve over rice with chopped cilantro.

Cont. on next page

MEBeef Chimichanga

Janis Hall Golding

2-3 cups beef roast, shredded 1 ½ cups salsa 1 cup shredded cheese uncooked flour tortillas

This is good to make with leftover Sunday dinner roast. Pull apart roast, removing fat, until the meat is shredded. In a saucepan, combine shredded beef and salsa and cook until heated through. If the salsa is liquidy, heat until liquid is reduced. Give the tortillas a quick cook on each side, but not fully cooked or browned. Then fill tortillas with meat and cheese, fold and roll. Heat 2-3 tablespoons of olive oil in a frying pan on medium to medium-high heat. Place chimichangas in pan and let each side cook until golden brown. Place on a paper towel to cool. Serve with sour cream, guacamole, olives, lettuce and salsa.

This recipe also works with canned or shredded chicken instead of beef.

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III Dreen Chili Burros

Lynette Hall Beck

2 cups beef roast, shredded I cup beef gravy I small onion 2 tablespoons butter I can (40z) diced green chiles Flour tortillas I cup shredded cheese

This is good to make with leftover Sunday dinner roast and gravy. Pull apart roast, removing fat, until the meat is shredded. In a saucepan, sauté I small diced onion with 2 tablespoons butter. Ingredients can be combined in a crockpot and cooked on low heat all day 6-8 hours, or if in a hurry, combined in a saucepan, bring to a boil and then reduce heat to simmer and cover and cook for 20 minutes. Put a good amount of meat on each tortilla, sprinkle with cheese, fold and roll tortillas. Mom likes to put them in the oven and cook them at 350° for IO-20 minutes to melt the cheese. Top burros with enchilada sauce*.

meBon Appetite Pizza Crust

Bonappetite.com

I Envelope dry yeast (about 2 ½ tsp)

1 ½ cups warm water

2 thsp. olive oil

4 cups flour

2 tsp. salt

Combine yeast and warm water in a large bowl. Let stand until yeast starts to foam, about 10 minutes. Mix in olive oil then 2 cups flour and salt. Add another 2 cups, a cup at a time, mixing until incorporated and a shaggy dough forms. Turn out dough onto a lightly floured surface and knead until soft, smooth and elastic, 10-12 minutes. Place dough in a lightly oiled bowl and cover with plastic wrap. Chill 24 hours.

Coat an 18x13" rimmed baking sheet with ½ cup olive oil. Gently and gradually stretch dough until it reaches the edge of the baking sheet. Cover dough on baking sheet tightly with plastic wrap and let sit in a warm place until it is puffed and full of air bubbles 30-40 min.

Place a rack in lower third of oven and preheat to 525° or as high as oven will go. Top pizza dough with 12 ounces fresh mozzarella, and dot with 1½ cups pizza sauce and toppings. Bake until golden brown and crisp on bottom about 20-30 minutes.

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ME Pizza Sauce

28-oz. can whole peeled tomatoes

2 anchovies

2 garlic cloves

6 thep. olive oil

1/4 cup basil leaves

Drain tomatoes and pulse with anchovies, garlic, olive oil and basil in a blender until mostly smooth. Season with salt and pepper.

The Favorite Topping Combinations

Kale Yellow Bell Pepper Red Onion

Cooked chicken, chopped or shredded, mix with BBQ sauce Red Onion

Tomato slices fresh packed mozarella slices fresh basil

TE Pork Carnitas

Kim Allred Beck

3.5 lbs of pork-in-bone shoulder, pork butt, or pork loin 1 bottle (14-150z) Salsa Verde (preferably Herdez or Victoria brands) I large onion chopped I can chicken broth

2 teaspoons cumin

2 teaspoons coriander seeds (optional)

l teaspoon oregano

I bunch chopped cilantro

In a cast iron pot over the stove on medium heat, bring together pork, salsa verde, onion, broth, cumin, coriander, and oregano. If needed, add more chicken broth or water to make sure the meat is covered w/liquid. Bring to a boil and reduce to low heat. Cover and simmer for 3-4 hours or until pork falls off bone. Remove pork and place in cake pan. Remove/discard the bone and shred pork, removing excess fat. Once pork is shredded, bake at 350 for 45-60 minutes, turning twice. While baking shredded pork, boil out half the leftover liquid in the cast iron pot. Place baked shredded pork back in the pot w/ reduced liquid, add cilantro and eat on corn tortillas. Suggested garnish: chopped onions, cilantro, lime and green salsa.

Great for a large group meal

The Savory Rice

Kim Allred Beck

I tablespoon oil

1/4 cup chopped onion

1/4 cup chopped green pepper

2 cups long grain rice

4 bullion cubes (small)

I teaspoon salt

1/2 teaspoon pepper

4 cups water

On medium high, heat oil in a non-stick skillet. Saute onion and green pepper until tender. Add rice and brown it, stirring constantly. Add bullion, salt and pepper. Stir until fragrant. Add water. Don't stir from now on and leave uncovered. When water has reduced and boils rapidly, lower heat and cover. Simmer for 15-20 minutes or until rice absorbs all the water and is tender

III Black Beans

Kim Allred Beck

I pound black beans, dry 5-6 garlic cloves, chopped l onion, chopped I green bell pepper, chopped 3-4 strips of bacon 4 cups water + 2 tablespoons of beef consume

Add all ingredients to crockpot and cook on low overnight. If liquid gets low, add water or broth to prevent drying. Add salt and pepper to taste before serving. Don't salt at the start or it will harden the beans.

ME Pico de Dallo

11/2 cups tomatoes, seeded and diced 1/2 cup white onion, chopped I tablespoon jalepeno, diced I tablespoon garlic, minced 2 limes, juiced 2 tablespoons cilantro, chopped salt and pepper to taste

Mix all ingredients together and chill until ready to serve.

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TE Cilantro Lime Rice

21/2 cups rice

4 1/2 cups chicken broth

11/2 teaspoons salt

4 tablespoons butter

4 tablespoons lime juice

1/2 teaspoon cumin

1-2 tablespoons cilantro, chopped

Mix ingredients together in a rice cooker until done.

TE Creamy Cilantro Dressing

l (16 ounce) jar La Victoria Green Salsa l package buttermilk ranch dry dressing

1/2 cup sour cream

1/2 cup mayonnaise

I cup cilantro

I teaspoon garlic, minced

1/4 teaspoon cayenne pepper

1/2 teaspoon salt

2 tablespoons lime juice

1/2 teaspoon cumin

1/2 cup sugar

Add all ingredients into a blender and blend until smooth. Chill until ready to serve.

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me Cafe Rio Sweet Pork

5-6 pounds Boston Butt Pork Roast I tablespoon cumin I cup brown sugar 20 ounce bottle of Dr. Pepper or Coke 12 ounce bottle of red taco sauce

Place roast in crock pot and cover half way up with water. Cook roast in crock pot on low for 12 hours. Drain the roast, return to crock pot and add remaining ingredients. Cook for an additional 4 hours. Take roast out and shred. Put back in sauce and cook for an additional 2 hours.

*8 pounds Boston Butt Roast feeds 16-18 people

IIIE Cafe Rio Chicken

I small bottle Kraft Zesty Italian Dressing I tablespoon chili powder I tablespoon cumin 3 cloves garlic, minced 5 pounds boneless, skinless chicken breasts

Place all ingredients in a crock pot on low for 4 hours. Shred chicken. Return to crock pot and cook for an additional hour.

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IIIE Fetticine Alfredo

Candice Cutler Beck

I teaspoon butter
1/2 cup white grape juice
I quart heavy whipping cream
1/2 cup parmesean cheese
salt and pepper to taste

Melt butter in a saucepan. Add juice and cream. Cook until reduced by half, then stir in parmesean. Season with salt and pepper. Serve over fetticine noodles. Serves 8-10

TILE Cream Cheese Chicken

4 boneless, skinless chicken breasts cut into cubes 1 stick butter

1/2 package Good Seasons dry Italian Dressing Mix

1 (8 ounce) package cream cheese

1 (10.5 ounce) can cream of chicken soup

In a crock pot combine chicken, butter and dressing. Cook on low for 4-6 hours. Turn heat up to high for 2 hours. Add soup, and cream cheese and cook for an additional 30 minutes. Serve over rice.

me Pie Crust

Pioneer Woman

2 1/2 cups flour 1 teaspoon salt 1 tablespoon sugar 3/4 cup Crisco Shortening Stick Butter Flavored 1/4 cup cold butter 1/2 cup ice cold water

Mix flour, salt, and sugar together. Cut in Shortening until crumbly. Add water and use hands to mix together just until dough is formed, careful not to over mix. Shape the dough into two discs.

Using two sheets of parchment paper that is at least twelve inches square each, place a disc of dough between them. (If the dough is sticky for any reason, don't worry. Just sprinkle some flour on the parchment to get started. You shouldn't have to add much and it will stop sticking.) Starting at the center roll the pin out to the edge. Turn the dough and parchment as necessary and continue rolling, always from the center to the outer edge. The goal is to have a circle shape that will be just slightly larger than the pie dish. After a couple rolls, lift the parchment paper away from the dough to loosen and replace the parchment. Flip the whole thing and loosen the other paper sheet. Continue rolling until the dough is about eleven inches in diameter for a nine inch pie dish.

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me Pie Crust

Roll out the top crust in the same way as the bottom crust between the parchment sheets. Loosen both sheets, remove one and use the other to transfer the dough onto the pie. Remove the parchment and gently press the dough onto the pie. Press the edges together lightly. Trim off excess dough on the edges so that there is about one inch extending around the pie. Pressing the two crusts together, roll them under and inside the rim of the pie dish.

Dot the top with chunks of butter. I use lots, about four or five tablespoons. This adds a delicious richness to the pie juices.

Flute the edges by pinching with fingers into a fancy pattern or simply use a fork like my grandmother always did. The idea is to seal the edges so the juices stay inside the pie while baking.

Cut some slits in the pie with a knife to allow steam to escape. This helps prevent volcanic eruptions of bubbling juices.

Place your beautiful creation on a baking sheet and bake in a hot oven, 425 degrees, until the pie starts to brown, about 30 minutes. Cover the pie with foil to hinder more browning, turn the oven down to 375 and continue baking until the juices in the pie begin bubbling. Depending on the fruit used this could take twenty to forty minutes more. Be patient. As long as the pie crust is covered to prevent over-browning, the pie can continue to bake.

THE Aunt Lucy's Cheesecake

2 cups water 13/4 cups sugar 6 tablespoons cornstarch 1 small box Jell-O (match flavor to the fruit you use) pinch of salt

Mix ingredients together in a saucepan and cook until thick. Cool and add 3 cups fresh fruit (peaches, raspberries, etc) and set aside.

8 oz cream cheese 8 oz Cool Whip 1 cup powdered sugar

Mix together and spread over a graham cracker crust. Top with fruit.

III Draham Cracker Crust

1/2 cup butter, mostly melted 1/3 cup sugar 1 1/2 cups graham crackers, ground

Mix ingredients together, add more graham crackers if mixture is too buttery. Pour into a 9x13 pan and use a fork to evenly cover the bottom, pressing down to form crust. Bake at 350 degrees for 8 minutes.

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Mix together in a mixing bowl:

3 cups (2 14.5 oz cans) Oregon Red Tart Cherries

3/4 cups juice from cherries

l cup sugar

2 tablespoons tapioca

5 drops red food coloring

3 drops almond extract

dash of salt

Pour into a pie crust and dot the top with butter, then cover with top crust. Bake at 400 degrees for 50-55 minutes.

me Pie Crust

Lynette Beck

5 cups flour
1 tablespoon salt
2 cups crisco butter shortening
1 cup cold water

Mix flour and salt. Cut in shortening until fine crumb consistency. Add water and mix. Makes approximately 3 complete pie crusts, bottom and tops. You can work the flour and shortening as long as you want, but once you add the water it should be mixed very briefly.

ME Devils Food Cupcakes

Kenzie Holden

Cupcakes:
I devils food cake mix
I large instant chocolate pudding mix
I extra egg

Mix together cake mix and dry pudding mix. Prepare cake with directions on the box, add one extra egg. Bake as directed on box.

Caramel:

3/4 cup butter

11/2 cups brown sugar

2 tablespoons water

1/4 teaspoon salt

3/4 cup-1 cup evaporated milk (depends on how thick you like the caramel, the thinner it is the more it will soak into the cupcakes)

1 tablespoon vanilla

Add butter, brown sugar, water and salt to saucepan. Heat over medium until butter mels. Boil for 5 minutes. It bubbles a lot! Remove from heat and stir in evaporated milk and vanilla. Cool before adding into cupcake.

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THE Derils Food Cupcakes

Whipping cream:
Heavy whipping cream
1/2 tablespoons sugar, or more if you like it sweeter

My trick is to use a kitchen aid and put the metal beater and bowl in the freezer before I bake the cupcakes. That way when you take it out to do the whipped cream, it doesn't run all over the cupcakes but stays like frosting.

When cupcakes are cooled, use the end of a spoon to smash a hole in the middle of each cupcake about 3/4 of the way down. Fill holes with caramel. Make sure cupcakes are cooled, top with whipped cream and crushed up heath bars and more caramel. Keep in the fridge before serving. Best if refrigerated an hour before serving.

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III. E Apple Pie

8 tart apples (I like fuji)
1/2 cup sugar
1 1/4 teaspoons cinnamon
pinch of salt

Peel, core and chop apples into tiny bits. Mix sugar, cinnamon and salt in a large bowl and toss in apples. Mix well to coat. Cover and chill for one hour. Drain the liquid into a saucepan and set apples aside. Add the following to the sacuepan:

6 tablespoons flour
3/4 cup brown sugar
3 tablspoons butter
4 drops almond extract

Stir ingredients together and heat mixture to a boil, reduce heat and cook over low heat stirring slowly, until thickened (about 5 minutes). Pour over apples and toss well.

Place bottom crust in a pie tin and trim to fit. Pour in filling, cover with top crust. Crimp edges to seal. Poke holes into top of crust with a fork. Sprinkle with I tablspoon sugar. Bake at 375 degrees for 35-40 minutes.

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III.E Fresh Peach Pie

Lynette Beck

Use Favorite Pie Crust Recipe and bake shell at 475 degrees for 8 to 10 minutes. Fill baked and cooled pie shell with sliced fresh peaches. In a saucepan, mash 2-3 peaches and cook with

l cup sugar 3 tablespoons cornstarch 1/2 cup water

Bring to a boil, then add:

2 tablespoons butter 3-4 drops Almond Extract

Pour mixutre over sliced peaches and chill in the refrigerator. Serve with whipped cream.

Tip: Combine the sugar and corstarch before adding liquid. Also, instead of putting peaches and sauce in a pie shell, try serving over Angel Food Cake or a white or yellow cake.

III Oatmeal Bars with Chocolate Danache

Whitney Ingram

4 cups oats (quick or old fashioned)

2 cups flour

2 tsp baking soda

I tsp salt

11/2 cups butter, softened

11/2 cups brown sugar

1/2 cup granulated sugar

2 tsp vanilla extract

2 eggs

Set oven to 350°. Spray a rimmed baking sheet, with nonstick spray and set aside. In a large bowl, combine oats, flour, baking soda and salt. Mix well to combine and set aside. In the bowl of a mixer fitted with the paddle attachment, add the butter and both sugars. Mix on medium speed until light and fluffy. Add vanilla and eggs and mix well, scraping the sides of the bowl. Add oat mixture and mix well. Press dough evenly into the prepared pan, spreading all the way to the edges. It works best if you wet your hands a bit and spread it with your hands. Bake for 15-20 minutes, until it is lightly browned around the edges and the middle is set. Allow to cool.

Ganache:

112 oz bag semisweet chocolate chips

11/4 cup heavy cream

1/2 tsp vanilla extract

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IIILE Oatmeal Bars with Chocolate Danache

Once the oatmeal bars are cooled (they don't have to be completely cooled, but just not blazing hot), make the ganache. In a heavy saucepan over medium heat, add chocolate, cream and vanilla. Whisk as the chocolate melts until it is completely smooth. Pour ganache over the bars, tilting the pan to evenly cover the pan. Refrigerate the whole pan for at least an hour, until the chocolate is set and cooled.

TITLE: Super Soft Caramel Popcorn Julie Martin

11/4 cups brown sugar

1/2 cup light corn syrup 1/2 cup butter

dash of salt

14 ounces sweetened condensed milk

1/2 teaspoon vanilla

8 quarts popped corn (3 microwave bags)

Combine sugar, corn syrup, butter and salt in a medium saucepan. Bring to a boil. Reduce heat to medium and stir in sweetened condensed milk; cook stirring constantly for 3-5 minutes. Remove from heat and stir in vanilla. Pour slowly over popcorn, stirring until caramel is evenly distributed throughout.

Tip: After popping corn, spread it over a dish towel and gather popcorn into a large bowl, leaving the unpopped kernels on the dish towel.

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ME Derman Molasses Cookies

Kristy Beck

11/2 cups butter, softened

2 cups white sugar

1/2 cup molasses

2 eggs

4 1/2 cups flour

4 teaspoons baking soda

2 teaspoons ground cinnamon

I teaspoon ground cloves

l teaspoon ground ginger

I teaspoon salt

Cream butter and sugar together. Add molasses and eggs. Combine flour, soda and spices together then add to mixture. For large cookies, use an icecream scoop that has a release (about 2 or 2 1/2 inches). Scoop dough and roll into sugar. Bake at 350 ° for 14 minutes. For normal size cookies bake for 10 minutes.

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The Oatmeal Chocolate Chip Cookies

Amy Hall Riter

2 cups butter

2 cups sugar

2 cups brown sugar

4 eggs

2 teaspoons vanilla

4 cups flour

2 teaspoons baking powder

2 teaspoons baking soda

I teaspoon salt

5 cup's oatmeal, blended

24 ounces chocolate chips

Cream butter and sugars, then add 4 eggs, one at a time, then add vanilla. In a separate bowl, mix together flour, soda, baking powder and salt. Add flour mix to the wet ingredients, then put oatmeal in blender and blend. Add oatmeal to wet ingredients, then chocolate chips. Bake at 375° for 10 minutes.

ME Maddie's Chocolate Chip Cookies

Kristy Beck

2 cups butter

11/2 cups sugar

2 cups brown sugar, packed firmly

Cream above ingredients together.

3 eggs

2 tablespoons real vanilla extract

Mix eggs and vanilla with butter and sugar.

6 cups flour

11/2 teaspoons salt

11/2 teaspoons baking soda

Be sure to stir all dry ingredients above, then add to mixer and beat well. Then add:

2 11.5 ounce chocolate chips or 4 cups

Preheat oven to 350 degrees. Use an icecream scoop for large cookies. Only put 8 cookies on a pan so they don't run together. If using a convection oven, do several pans at once. Bake for 14-15 minutes for large cookies. Normal size cookies, about 10 minutes. (Makes 2 dozen large cookies)

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I White Chocolate Fudge Cookies

Kristy Beck

2 cups butter

11/2 cups sugar

2 cups brown sugar, packed firmly

Cream above ingredients together, then add:

4 eggs

2 teaspoons vanilla

Stir all dry ingredients together seperately

51/2 cups flour

l cup cocoa

1 1/2 teaspoons baking soda

11/2 teaspoons salt

Then add to wet mixture, beat well, then add:

2 11.5 ounce white chocolate chips or 4 cups

Preheat oven to 350 degrees. Use an icecream scoop for large cookies. Only put 8 cookies on a pan so they don't run together. If using a convection oven, do several pans at once. Bake for 14-15 minutes for large cookies. Normal size cookies, about 10 minutes. (Makes 2 dozen large cookies)

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III The Perfect Cupcake

I box cake mix (any flavor) Duncan Hines or Betty Crocker 3 large eggs 1/2 cup butter, melted I cup water

Mix cake mix, eggs, melted butter and water on low for 1 minute. Then mix on high for 1 minute. Fill cupcake papers. Use an ice-cream scooper, one scoop is just the right amount. Bake at 350 degrees for 20 minutes. Let cool.

The Cherry Cake

Wanda Hall

Mix I white or yellow cake mix according to box instructions. Pour cake mix batter into greased 9×13 baking dish (I melt 3-4 tablespoons butter in the cake pan so the pan is well greased after I pour off the amount of butter needed).

Mix together

2 cans of pie cherries with juice- approximately 4 cups to cup sugar

34 teaspoons almond extract

I tablespoon red food coloring

2 tablespoons corn starch

2 tablespoons melted butter

Pour evenly over batter. Bake at 350 ° for 50-60 minutes. Goes great with ice cream or whipped cream.

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I Rhubarb Cobbler

Lynette Beck

Filling:

I cup sugar

2 tablespoons cornstarch

4 teaspoon cinnamon

l tablespoon water

1 tablespoon butter

4 cups cut up rhubarb

Combine sugar and cornstarch in a saucepan. Add remaining ingredients and cook over medium heat until soft. Stir occasionally to keep from burning.

Batter:

2 cups sugar

2 cups flour

2 teaspoons baking powder

4 teaspoon salt

2 cups milk

I cube butter

While filling is cooking, combine sugar, flour, baking powder and salt. Add milk and soft butter. Mix well then pour batter into a baking dish. When filling is soft, pour over batter. Dot with butter and sugar. Bake at 400 ° for 20-25 minutes.

TILE Pumpkin Chocolate Chip Cookies

Candice Cutler Beck

1 Box Spice Cake mix 1 (29 ounce) can pumpkin 1 bag chocolate chips

Mix powdered cake mix and pumpkin together. Stir in chocolate chips. Bake at 400 ° for about 20 mins. Makes 4 dozen.

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III. E Roe's Bake Shop Pumpkin Pie

Roe Wilde (recipe transcribed to household size by Tera Mason)

Makes 8 pies

106 ounces pumpkin I cup corn syrup

3 cups sugar

3 cups brown sugar

2 tablespoons cinnamon

3/4 teaspoon nutmeg

1/4 teaspoon + a pinch of ginger

pinch of cloves pinch of allspice

4 teaspoons salt

6 table spoons corn starch

4 cups evaporated milk

4 cups of eggs

4 cups water

Add pumpkin, corn syrup, sugars, cinnamon, nutmeg, ginger, cloves, allspice and salt and mix with whip til mixed good. Then add the remaining ingredients until mixed smooth. Pour in a frozen deep dish crust and bake at 375 ° for I hour 20 minutes. I had to buy a huge mixing bowl to make this recipe and it's still my favorite!

me Chocolate Cookies (Iluten Free)

2 Cups almond flour

15 dates

3 Tosp raw honey

4 Tosp cacoa powder binch of sea salt

l tsp vanilla bean powder or vanilla

Put all ingredients in food processor to mix until it comes together like dough. Shape into 12-14 balls and press down slightly to flatten. Bake 350 for 10 minutes.

TE Chocolate Chia Seed Pudding

2 cups Dark Chocolate Almond Milk

1/2 cup Chia seeds

1/2 teaspoon vanilla

1/4 cup honey, agave, or pure maple syrup

1/8 cup cocoa powder- if you like it extra chocolatey

Add all ingredients together and refrigerate for at least 2 hours.

IIIE Coconut Chia Seed Pudding

2 cups Silk Coconut Milk, Almond Coconut Milk or Almond Milk 1/2 cup Chia seeds

1/4 cup cream of coconut (I like Coco Lopez brand)

Mix together and refrigerate for at least 2 hours. For a smooth pudding, mix together in a blender, then refrigerate to set.

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Texas Sheet Cake

Lynette Beck

In a saucepan bring to boil: 3 cubes butter

1 ½ cups water

6 tablespoons cocoa

Mix in a separate bowl, and then add to saucepan:

3 cups flour

3 cups sugar

Now add:

% cups buttermilk

1 % teaspoons baking soda

3 eggs

1 1/2 teaspoons vanilla

Batter will be thin. Pour into a Jelly Roll pan. Bake at 350 $^{\circ}$ for 30 minutes.

Frosting:

% cup margarine

6 tablespoons cocoa

1 cup + 1 tablespoon milk

Bring to a boil and then in a separate bowl add 6 cups powdered sugar and chopped nuts (optional). Pour boiling mixtures into bowl with powdered sugar and nuts. Mix and spread evenly over cake.

TILE Coconut Chocolate Chip Cookies

Brenda Sommers

I cup Butter Flavor Shortening Stick

I cup white sugar

1/2 cup light brown sugar

2 eggs

I teaspoon vanilla

21/4 cups flour

I teaspoon baking soda

I teaspoon salt

2 cups Milk Chocolate Chips

2 cups coconut (I like to pack this, so they are extra coconutty)

Preheat oven to 375°. Cream together shortening, and sugars utnil fluffy. Beat in eggs, one at a time. Combine flour, baking soda and salt. Add to creamed mixture. Add coconut and chooclate chips. Drop by round spoonfuls onto cookie sheets (I use a cookie scoop from the restaurant supply store for bigger cookies, easier scooping). Bake for 8-10 minutes, if making large ones, II-12 minutes. Allow cookies to cool on baking sheet for 5 minutes before removing to cookie rack to cool.

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IIIE Snickerdoodle Cookies

Kristy Beck

I cup butter softened

11/2 cups sugar

2 eggs

I teaspoon vanilla

2 teaspoons cinnamon + 1/3 cup sugar

3 cups flour

2 teaspoons Cream of Tarter

I teaspoon baking soda

1/4 teaspoon salt

Preheat oven to 350°. Cream butter and sugar together until smooth. Add eggs and vanilla and mix together well. Mix flour, cream of tarter, soda and salt together and add to the mixing bowl of wet ingredients. In a small bowl, mix sugar and cinnamon together. Shape dough into balls and roll in sugar and cinnamon. Place on a cookie sheet and bake for 10 minutes. Do not over bake.

THE Pumpkin Chocolate Chip Cookies

Candice Cutler Beck

1 Box Spice Cake mix 1 (29 ounce) can pumpkin 1 bag chocolate chips

Mix powdered cake mix and pumpkin together. Stir in chocolate chips. Bake at 400 ° for about 20 mins. Makes 4 dozen.

The Softest Rice Krispy Treats Valina Axlegard

2 (10 ounce) package of marshmallows 6 cups Rice Krispies 1/4 cup butter

Put butter in a large microwave safe bowl and microwave for 30 seconds. Remove from microwave and stir. If not completely melted, return to the microwave for 30 seconds. If melted, stirl in one (10 ounce) bag of marshmallows and stir, coating marshmallows with butter. Microwave for 30 seconds. Stir and return to the microwave for 30 seconds until mostly melted. Add to the bowl, Rice Krispies and 1/4-1/2 of the other bag of marshmallows. Stir until well combined. Butter a 9x13 pan and pour Rice Krispies in to cool. Use water or butter on your hands to gently press into place.

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ME Christmas Caramels

Lucille Peart

Start by buttering 2 jelly roll pans, set aside. If you want to make turtles, spread nuts on the bottom of the pan after buttering it.

2 1/2 cups Karo Syrup 4 cups sugar 4 cups heavy cream 1/2 teaspoon salt

In a large sauce pan, mix Karo Syrup, sugar, cream and salt. Cook, stirring constantly until temperature reaches $220\,^{\circ}$ or medium ball stage. Then add:

1 4 ounce can sweetened condensed milk
 2 teaspoons vanilla

Cook on medium heat, stirring constantly until temperature reaches 228° then pour carmel mixture into the buttered jelly roll pans. Let it cool, then cut and wrap carmels in parchement paper.

III.E Applesauce Chocolate Chip Cookies

A Latham Family Favorite

Cream:

1 cup shortening

2 cups sugar

2 eggs.

Then add 3 c. applesauce

Sift together then add to creamed mixture:

4 tsp. cinnamon

2 tsp. cloves or allspice

4 tsp. baking soda

2 tsp. nutmeg

2 tsp baking powder

1 tsp. salt

5 cups flour.

Add I package mini chips.

Bake at 375° 6-8 min. or until edges are a little brown and they have risen like little hills. After they cool you can frost with cream cheese frosting or leave them plain. They are yummy either way.

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ME Coconut Chex Mix

Audrey Latham

I 16oz. Box Rice Chex (use the name brand cereal)
Place the whole box of Rice Chex in a large bowl, set aside.

2 Cubes butter 1 V2 Cup sugar 1 V2 Cup light corn syrup

Put all ingredients into a medium sized saucepan and bring to a boil. Boil for three minutes. Once the mixture has boiled for three minutes, take it off of the heat and stir in:

I bag of sweetened coconut shreds Coconut flavoring

Pour the mixture over the cereal and stir. (It will be VERY hot) Spread wax paper out on the countertop and spread the Chex mix out, allowing it to cool.

Store in an airtight container.

We make this recipe every year around the holidays. It is a family favorite!

TILE Tex-Mex Dip

3 medium size ripe avocados

2 T lemon juice

1/2 tep salt

¼ pepper

cup sour cream

½ cup mayonnaise

l pkg taco seasoning mix

2 (10 % oz) cans bean dip

I cup chopped green onions w/tops

3 medium size tomatoes, chopped

2 cans (3 ½ oz) olives, chopped

2 cups shredded cheddar cheese

Tortilla chips

Peel, pit and mash avocados in medium bowl with lemon juice, salt & pepper. Combine sour cream, mayonnaise & taco seasoning in a bowl.

To assemble:

Spread bean dip on a shallow serving platter.

Top with avocado mixture

Layer with sour cream mixture

Sprinkle with onion, tomatoes & olives

Cover with cheese.

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III.E Spinach Dip

Meadow

1 - IO oz. pkg chopped frozen spinach (cook according to directions)
1 pkg. dry Knorr Leek soup
1 ½ cups mayonnaise
1 - 8 oz. sour cream dash of garlic salt dash of Worsteshire Sauce

Mix well. Hollow out sheepherder's bread and fill with dip. Serve with bread & vegetables.



IIIE German Pancakes

Anavon Geddes

I cube butter
I cup milk
I cup flour
6 eggs
½ tsp. salt

Melt butter in oven in 9x13 pan until bubbling. Mix all ingredients together and pour into not butter. Bake at 450° for 15 minutes. Serve with syrup, jam, powdered sugar, fresh fruit.

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IIIE Aunt Belle's Salad Dressing

3/8 cup vinegar
½ cup salad oil
1/3 cup sugar
1 T grated onion
½ cup catsup
2 T lemon juice
1 tsp salt
½ tsp pepper
1 clove garlic

Marinate in refrigerator for 2 days.

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TILE Pumpkin Chocolate Chip Cookies

Ramee Latham

1 Cup salted butter(softened to room temperature)

2 Cups light brown sugar

V2 Cup (one individual serving cup) applesauce

2 tsp. Vanilla extract

One 15 oz. can pumpkin

4 Cups all purpose flour

2 tsp. baking soda

V2 tsp. Salt (I like Redmond's salt for baking) 2 tsp. Cinnamon

1 tsp. Pumpkin pie spice

1 - 1 V2 Cups Semi Sweet Chocolate chips (depending on how 'much chocolate you like)

1. Preheat oven to 350°F and grease two cookie sheets.

- Combine the butter and sugar and cream them together(about 1 minute) and then add the applesauce and vanilla and beat until light and fluffy (1-2minutes).
- 3. Stir in the pumpkin.
- 4. In a separate bowl, stir together the flour, baking soda, salt, cinnamon and pumpkin pie spice. Add this mixture to the first mixture and beat it until the dough is completely mixed. (scrape

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TILE Pumpkin Chocolate Chip Cookies (Cont.)

the bottom of the bowl once to make sure everything is being mixed together)

- 5. Gently stir in the chocolate chips.
- 6. Drop by heaping spoonfuls about I inch apart onto the prepared cookie sheets. (I like to use a large cookie scoop)
- 7. Bake for IO-I3 minutes (depending on the size of your spoon. With the large cookie dough scoop, bake for I3)
- 8. Transfer to the counter or cooling rack to cool.

These cookies are the best eaten a day or two after you make them. Store them in an airtight container. They also freeze well.

ME Strawberry Fluff Salad

Ally Latham

1 small box of tapioca pudding 1 small box of vanilla pudding (not instant) 1 small box of strawberry jello 3 Cups water

Mix the ingredients together over medium heat until dissolved.

Pour mixture into a medium sized bowl, let cool on the countertop for 30 minutes or until cooled and then cover with plastic wrap and place in the fridge overnight. (This step is very important)

I carton of CoolWhip
Place a carton of CoolWhip in the fridge overnight so it can thaw.

Day 2: Strawberries

Cut up a carton of strawberries into bite sized pieces. Pull out the strawberry mixture and stir. After blended, add in the strawberries. Fold in 2/3 of the carton of CoolWhip (add more if desired) Garnish with strawberries.

This recipe has been in our family for many generations and has always been requested as a side dish, especially in the summertime!

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ME Toffee

	X2	х3
cup sugar	2 cups sugar	3 cups sugar
Cup butter	3 cups butter	3 cups butter
¼ cup water	½ cup water	% cup water
I top salt	2 tsp salt	3 tsp salt

6 oz semi-sweet chocolate chips – (12 oz – 18 oz) Chopped nuts

Mix first 4 ingredients in a pan at 310° until it reaches hard crack stage. Test by dripping some into cold water. If it snaps and has consistency of toffee, it is done.

Pour onto a cookie sheet Put chips on toffee while it is still warm, let melt, then spread. Scatter nuts on top

