

Cooking Up A Good Time



*Recipes for the
Volunteer Spirit*

GFWC Southern Region
Conference Cookbook
2024

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Celebration

Cocktails



Bourbon Slush

Ingredients

6 cups hot brewed tea
1 cup granulated sugar
1 (12-oz.) can frozen lemonade concentrate
6 oz. frozen orange juice concentrate
2 cups bourbon

Directions

- Combine tea and sugar:
Combine the hot tea and sugar in a heatproof bowl; stir until the sugar dissolves.
- Add juice concentrates and bourbon:
Add the lemonade concentrate and orange juice concentrate; stir until blended. Let stand until cool, about 1 hour. Stir in the bourbon.
- Freeze bourbon mixture:
Pour the bourbon mixture into a large freezer-safe container. Freeze until almost firm, about 8 hours or overnight.
- Freeze bourbon slush mixture:
Let stand at room temperature until partially thawed, about 1 hour. Spoon into glasses, and serve immediately.

GFWC –SC Past Presidents Club

Creative Clay

Although not a celebration beverage, it is a really creative idea for a celebration.

1 1/2 Box of baking soda

1 Cup of corn starch

1 1/4 Cups water

Food coloring (optional)

Combine baking soda and cornstarch in a medium saucepan. Add water and cook over low heat, stirring constantly. Mixture should resemble mashed potatoes. Remove from heat and cover until clay is cool enough to handle. Store in a covered container.

Yield: 2 Cups

Note- Add food coloring to the water if desired

Hint: Can be rolled out and cut to make ornaments. Let dry before painting.

Shari Carter, Southern Region Secretary, 2024 - 2026

Christmas Morning Punch

2 cups orange juice

2 cups cranberry juice

1 cup pineapple juice

1 cup ginger ale

Adult version: add 1/2 cup raspberry vodka

Becky Vasant, GFWC Alabama President 2024 - 2026

Festive Champagne Punch for Christmas or New Year's

Ingredients:

- 1 cup water
- 1/2 cup sugar
- 3 cinnamon sticks
- 4 whole cloves
- 2 cups cranberry juice cocktail
- 1/2 cup pineapple juice
- 1 bottle champagne or prosecco (*choose something you would drink*)
- Small amount of Triple Sec or other orange liqueur (*for dipping rim of flute*)
- Red sugar (*to garnish rim of flutes*)
- Green sugar (*to garnish rim of flutes*)
- Nonpareils (*to garnish rim of flutes - fun for New Year's*)

Instructions:

In a saucepan, bring water, sugar, cinnamon sticks and cloves to boil.

Reduce heat and simmer for 5 minutes.

Discard cinnamon and cloves.

Cool to room temperature and pour into a large pitcher.

Add cranberry juice cocktail and pineapple juice.

Chill well until ready to serve.

At serving time, add 1 bottle of chilled champagne or prosecco.

Prepare glasses by dipping the rim of flutes into orange flavored liquor and then into colored sugar before filling and serving.

Notes:

You may want to make multiple batches depending upon the size of party. Prepare all batches at once but divide the base into separate containers and store in the refrigerator. When it's time for another batch, pour the base into a serving pitcher and add the chilled cranberry and pineapple juice along with the chilled champagne, right before serving. Prepare to be asked for the recipe and have recipe cards pre-made to give out as surcees!

Suzanne Carswell, GFWC South Carolina President 2024 - 2026

Mock Champagne Punch

1, 2 liter chilled ginger ale

1, 46 oz can pineapple juice, chilled

1, 64 oz bottle white grape juice, chilled

In a large punch bowl or drink dispenser, combine ginger ale, pineapple juice, and white grape juice. Stir well to blend. Float fruit on top.

Becky Vansant, GFWC Alabama President 2024-2026

Stone Mountain Woman's Club Punch

1 bottle of Schweppes Raspberry Soda

1 bottle of White Grape Juice

Mix together and serve over ice in a punch bowl.

Shari Carter, GFWC Southern Region Secretary 2024 - 2026

Vanilla Peach Bellini

A great way to use fresh peaches and infused honey.

Ingredients

3-4 fresh peaches, sliced for the blender

2 teaspoons of honey (infused with rosemary if you want)

1 teaspoon vanilla extract (or you could use freshly grated ginger)

¼ teaspoon orange zest

1 bottle (750ml) Prosecco, chilled

Mint sprigs for garnish

Instructions

1. To make the peach puree, blend peaches, honey, vanilla or ginger, and orange zest until smooth. Taste, add more honey if necessary. Refrigerate puree until cold, about 30 minutes. Or make ahead of time.

2. When ready to serve, add about 2 tablespoons of puree to the bottom of each serving glass. Top with prosecco, add a spring of mint for garnish.

You can also mix the puree with any liquor of your choice and it will be tasty.

Juliet Casper, GFWC Treasurer 2024 - 2026, GFWC-SC President 2018-2020



PJs

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Pearls

Brunch

Breakfast Casserole

1 lb ham, mild sausage, or smoked sausage

6 eggs, beaten

2 cups milk

1 cup grated cheddar cheese

2 slices of bread, cubed

1 tsp salt

1 tsp dry mustard

Directions:

1. Cook meat
2. Place bread and meat in a 10 x 13 casserole.
3. Blend rest and pour over.
4. Bake at 350°F for 45 minutes

Roberta Atkinson, GFWC Southern Region Treasurer 2024 – 2026

Cucumber Canapes

Ingredients

- 1 cup mayonnaise {adjust amount of mayonnaise to preferred consistency}
- 3 ounces cream cheese, softened
- 1 tablespoon grated onion
- 1 tablespoon minced chives
- 1/2 teaspoon cider vinegar
- 1/2 teaspoon Worcestershire sauce
- 1 garlic clove, minced
- 1/4 teaspoon paprika
- 1/8 teaspoon curry powder
- 1/8 teaspoon each dried oregano, thyme, basil, parsley flakes and dill weed.
- 1 loaf (1 pound) white or rye bread
- 2 medium cucumbers, scored and thinly sliced

Diced pimientos and additional dill weed

Directions

- In a blender or food processor, combine the mayonnaise, cream cheese, onion, chives, vinegar, Worcestershire sauce, garlic and seasonings. Cover and process until blended. Cover and refrigerate for 24 hours.
- Using a 2-1/2-in. biscuit cutter, cut out circles from bread slices. Spread mayonnaise mixture over bread, top with cucumber slices. Garnish with pimientos and dill.

Carolyn Tedford, GFWC Mississippi President 2024 – 2026

Feta Romaine Salad

1 bunch romaine, chopped
3 plum tomatoes, seeded and chopped.
1 cup crumbled feta cheese
1 cup chopped, seeded cucumber
½ cup Greek olives, chopped
2 tablespoons minced fresh cilantro
3 tablespoons lemon juice
2 tablespoons olive
½ tsp pepper

In a large bowl, combine the first 7 ingredients. In a small bowl, whisk the remaining ingredients. Drizzle over salad; toss to coat. Serve immediately.

Linda Wagster, GFWC-SC Chaplin 2024 - 2026; GFWC Woman's Club of the Midlands President 2024-2026

French Toast Casserole

2 Tbsp dark Caro Syrup

1 cup packed brown sugar

1 stick butter

1 lb loaf of cinnamon swirl bread (with or without crusts)

6 eggs

1 $\frac{2}{3}$ cup milk

1 tsp vanilla

$\frac{1}{4}$ tsp salt

Directions:

Heat syrup, brown sugar, and butter until melted. Pour into a 13 x 9 greased pan.

Place the bread on top of the mixture. Beat eggs, milk, vanilla and salt together.

Pour over bread into the pan. Cover with foil and refrigerate overnight.

Bake at 350°F for 45 minutes, covered for the first 25 minutes. Do not overcook; the syrup on the bottom will harden.

Roberta Atkinson, GFWC Southern Region Secretary 2024 - 2026

Grape and Cream Cheese Salad

1 pound seedless red grapes

1 pound seedless green grapes

1, 8 oz package of cream cheese, softened

1 cup confectioners sugar

1/2 teaspoon vanilla

1/4-1/2 cup chopped walnuts and/or pecans

Mix cream cheese and confectioners sugar. Add vanilla to the mixture and set aside. Remove stems from grapes and wash. Lay the grapes on paper towels to dry and ensure they are well dried before adding to the cream cheese mixture. Stir all ingredients together and top with nuts.

Becky Vansant, GFWC Alabama President 2024 – 2026

Grits Casserole – Make Ahead

1 quart whole milk

1/2 plus 1/3 cup real butter, diced

1 cup regular grits

1 teaspoon salt

½ teaspoon white pepper

1 cup sharp cheddar cheese

1/3 cup parmesan cheese

Bring milk to a boil, add ½ cup butter, and gradually stir in grits, resume boil, stirring constantly until mixture thickens. Remove from heat and season with salt & pepper. Beat mixture at high speed using an electric mixture for approximately 5 minutes. Pour mixture into a greased 13x9 casserole dish. Dot with remaining butter; sprinkle with cheddar cheese; top with parmesan cheese. Cool, cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking. Uncover and bake at 400 degrees for 30 minutes.

Lois Black Buzhardt, GFWC Woman's Society of Batesburg-Leesville President

Japanese Chicken Salad

4 cooked chicken breasts (sometimes I buy the cooked Hormel or Perdue packs or roasted/grilled chicken breast strips)

1 head of lettuce or mixed salad greens (I use spring mix or fancy greens mix)

1-3 oz. can Chow Mein Noodles

4oz. of slivered almonds or pecans

1/4 cup of poppy seeds

1 can of pineapple tidbits (drained)

1 can of chopped water chestnuts drained

(You can also add a can of Mandarin oranges)

I also sprinkle a little onion powder and celery salt and seasoning salt on the salad and toss it.

Dressing

4 tablespoons sugar

2 teaspoons of gourmet seasoning salt

4 tablespoons of red wine vinegar

½ cup salad oil

3 teaspoons soy sauce or ginger soy sauce

1 teaspoon Worcestershire

1 teaspoon onion powder

1 teaspoon of celery salt

1 teaspoon of poppy seeds

Cut chicken into small (not tiny) pieces. Tear lettuce and place in a bowl. Add nuts, pineapple water chestnuts and poppy seeds. Put in the refrigerator until ready to serve. Add Chow Mein Noodles right before you are ready to serve.

Shake ingredients for the dressing in a jar until blended. Pour over salad when ready to serve.

Norma England, GFWC-SC Advisor 2024-2026, GFWC-SC President 2022 - 2024

Margot's Chile Relleno Torta

Serve this delicious torta for breakfast, brunch, lunch, or dinner!

Ingredients

½ pound Monterey Jack cheese, grated

½ pound Cheddar cheese, grated

1 (4 oz.) can chopped green chilies, drained

5 large eggs

½ cup flour

1 ²/₃ cups half-and-half cream

¼ cup salsa

Directions

Preheat the oven to 375 degrees. Mix grated cheeses and spread evenly in a buttered 10 inch pie plate, then layer chopped chilies on top. Beat eggs together and add flour a large spoonful at a time, then beat in half-and-half until mixture is smooth. Pour egg mixture over cheese and chilies, then lightly spoon salsa on top. Bake for 45 minutes or until the center is set.

GFWC-SC Past Presidents Club

OCDC Cheese-O-Ring

1 bag shredded cheddar cheese

1 cup pecan pieces

3/4 cup mayonnaise

Small pinch of onion powder or onion juice

1 jar strawberry jam

Mix cheese, pecans, mayonnaise and onion powder or juice. Form into a ring and refrigerate. Place jam in the center and serve with crackers.

Becky Vansant, GFWC Alabama President 2024-2026

Olive Cheese Balls

2 cups finely grated cheddar cheese

1/2 cup butter, softened

1/4 teaspoon hot pepper sauce

1/2 teaspoon salt

1 teaspoon paprika

1 cup all purpose flour, unsifted

36 pimento stuffed green olives (approximate)

Mix thoroughly cheese, butter, hot pepper sauce, salt, paprika, and flour. Form a portion of dough around each well-drained olive. Bake at 400 degrees for approximately 15 minutes or until golden brown.

These cheese balls can be made ahead and frozen, then popped in the oven and cooked just before serving.

Becky Vansant, GFWC Alabama President 2024-2026

Sausage Breakfast Casserole

13 X 9 baking-dish

- 6 slices bread
- butter or margarine
- 1 pound pork sausage
- 1½ cups shredded sharp cheddar cheese (6-ounce package)
- 6 eggs, beaten
- 3 oz. half-and-half
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon hot sauce (optional)
- Parsley flakes

8 X 8 baking dish

- 4 slices bread
- butter or margarine
- ½ pound pork sausage
- 1 cup shredded sharp cheddar cheese
- 3 eggs, beaten
- 2 oz. half-and-half
- ½ teaspoon dry mustard
- ¼ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon hot sauce (optional)
- Parsley flakes

20 x 13 baking dish

- 12 slices bread
- butter or margarine
- 2 pounds pork sausage
- 3 cups shredded sharp cheddar cheese
- 12 eggs, beaten
- 5 oz. half-and-half
- 2 teaspoon dry mustard
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 teaspoons hot sauce (optional)
- Parsley flakes

Remove crusts from bread; spread bread slices with butter. Place in a greased baking dish and set aside.

Cook sausage until browned, stirring to crumble; drain well. Spoon over bread slices; sprinkle with cheese. Combine eggs, half-and-half, and seasonings; mix well, and pour over cheese. Cover the casserole and chill overnight.

Remove from the refrigerator 15 minutes before baking. Bake casserole, uncovered, at 350° for 45 minutes or until set. (Watch carefully, you may need to cover the edges of the dish with aluminum foil to keep from burning.)

Cynthia Geis, GFWC Protocol Chairman 2024 – 2026; GFWC Southern Region President 2020 – 2022

Tea Sandwiches

1, 8 oz package cream cheese, softened

1/3 cup mayonnaise

1 medium cucumber, peeled, seeded, and finely chopped

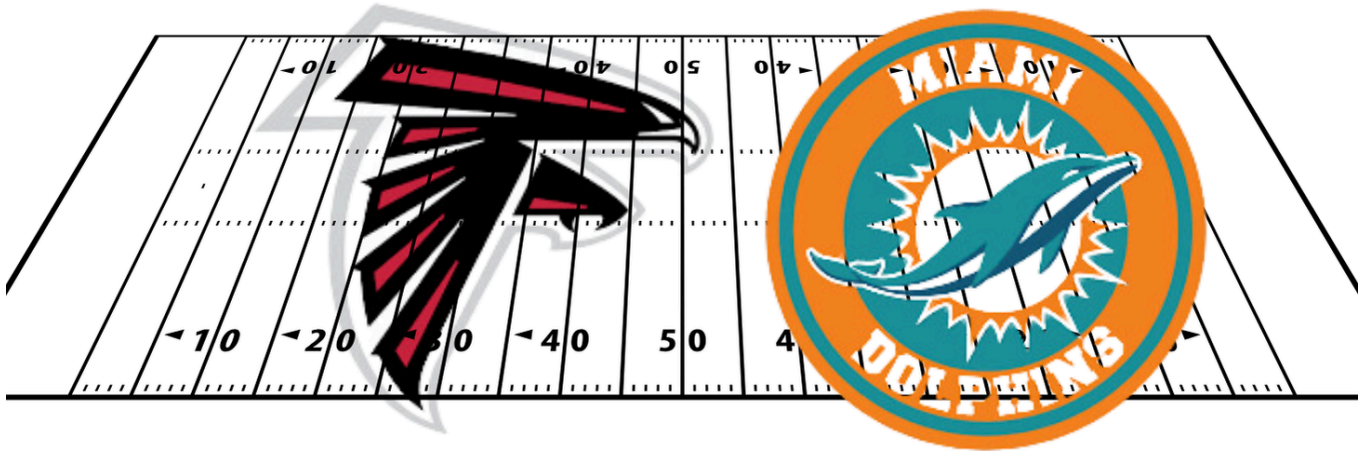
1/4 tsp garlic salt

1/2 tsp chopped fresh dill weed

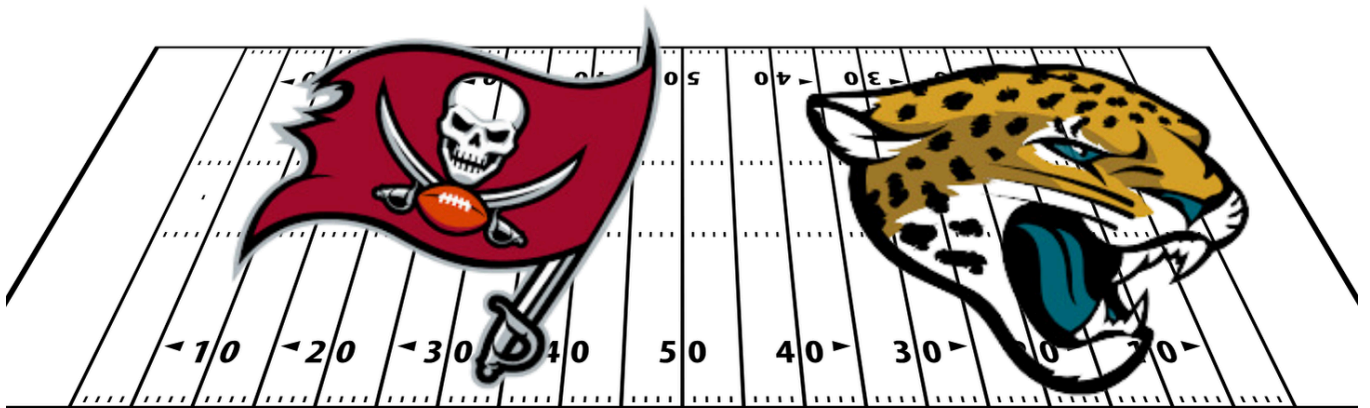
white or sheet bread slices

- Process cream cheese and mayonnaise in a blender or food processor until smooth.
- Combine cream cheese mixture, cucumber, garlic salt and dill weed.
- Spread cucumber mixture evenly onto bread slices making a sandwich.
- Using a 2-3" round cutter, cut sandwiches discarding edges. Or cut crusts from bread, discarding crusts, and cut sandwiches into quarters.
- Store in an airtight container for up to 1 hour before serving.

Becky Vansant, GFWC Alabama President 2024-2026



Super Bowl Dips



Apple Berry Salsa with Cinnamon Chips

Chips: Flour tortilla shells (I use 3 packages of 10)

Spray with water and sprinkle with cinnamon sugar.

Cut shells into wedges (about 8 per shell).

Bake at 400 degrees for about 5 - 8 minutes or until golden brown and crisp.

Salsa: 3 large (4 small to medium) Granny Smith apples, chopped fine

2 kiwi fruits, peeled and chopped fine

2 cups of sliced strawberries, chopped fine

2 large oranges, zest and juice

4 TBSP brown sugar

4 TBSP apple jelly

I use the food processor for all the fruit (it does not take very long for the kiwi to process). I process one at the time and then mix all together in a large bowl.

It is best to prepare and refrigerate overnight. You can make half the recipe, if you wish. You may find you need more tortilla shells.

Recipe from Amy Lee of Savannah, GA

Norma England, GFWC-SC Advisor 2024-2026, GFWC-SC President 2022 - 2024

Artichoke Dip

1 cup grated parmesan cheese
1¼ cup mayonnaise
1 can artichoke hearts (not marinated)
1 can (4 oz.) green chilies, chopped

Mix mayonnaise and cheese until smooth. Drain chilies and add to the mixture. Drain artichoke hearts and cut each heart into eight pieces and add. Bake in small casserole for 30 minutes at 350°. Transfer to a mini crockpot to serve hot with Fritos® brand Scoops® corn chips or tortilla chips.

Adapted from Joyce Joyce's recipe in *Party Foods from Carillon's Kitchens*.

This dip is extraordinarily delicious and is always popular at any gathering. It won "Best Hors D'oeuvre" at my Agency's 2014 Holiday Party.

The following recipe was adapted from a Southern Living Annual Cookbook. We serve it every year for our Christmas Brunch. It bakes while we open gifts. There are now three sizes – 8x8 (empty nesters); 9x13 (original); 20x13 (large gathering). We also make this with MorningStar Farms "Sausage" for our son who is a vegetarian.

**Cynthia Geis, GFWC Protocol Chairman 2024 - 2026, GFWC Southern Region
President 2020 - 2022**

Bean Salad

1 can black beans, rinsed and drained

1 can red beans, rinsed and drained

1 (10 ounce) package of frozen corn

1 green bell pepper

1 red bell pepper

1 yellow bell pepper

1-2 cloves of crushed garlic

½ cup olive oil

½ cup red wine vinegar

Juice of 2 limes

Juice of 1 lemon

1 tbsp sugar

1 tbsp salt

¼ chopped fresh cilantro

½ tbsp cumin

½ tbsp black pepper

1-3 dashes hot pepper sauce

½ tsp chili pepper

In a large bowl, combine beans, bell peppers, and corn.

In a small bowl, whisk together olive oil, red wine vinegar, lime juice, lemon juice, and spices. Pour over the vegetables and mix well. Refrigerate for a few hours and serve chilled with tortillas scoop chips.

Note: May use a can of corn instead of frozen corn. I often use ½ tsp Stevia instead of sugar and will also add a chopped avocado. Great for lunch or dips.

Laurie O’Kelly, GFWC Southern Region President 2024 – 2026

Championship Chicken Dip

3 chicken breasts, cooked & shredded

1/2 cup celery, finely chopped

1 sm bottle Texas Pete Original Hot Sauce

16 oz cream cheese, softened

1 cup Ranch dressing

8 oz Cheddar cheese, shredded

Boil chicken. Shred.

Mix softened cream cheese, hot sauce & Ranch dressing.

Add celery & chicken.

Place in a baking dish.

Top with cheese.

Bake @ 350 for 20 minutes.

Serve with tortilla chips or celery sticks.

Cathy Jones, GFWC Georgia President 2024 - 2026

Chicken Bacon Ranch Dip

Ingredients

- 6 slices bacon, chopped
- 1 (8-oz.) package cream cheese, softened
- 1/2 c. sour cream, room temperature
- 2 Tbsp. ranch seasoning mix
- 2 c. shredded sharp cheddar cheese, divided
- 1 1/2 c. chopped cooked chicken
- 4 oz. diced pimientos, drained
- 6 green onions, thinly sliced and divided
- Tortilla chips, crackers, or raw vegetables, to serve

Directions

- Preheat the oven to 350°F.
- In a 12-inch skillet, cook the bacon over medium heat, stirring often until crispy, about 8 minutes. Using a slotted spoon, remove the bacon from the pan to a paper towel-lined plate.
- In a medium bowl, use a rubber spatula to soften the cream cheese until very creamy and smooth. Add the sour cream and the ranch seasoning mix, whisking until very well combined. Fold in 1 1/2 cups of cheddar cheese, chicken, pimientos, 5 sliced green onions, and all but 1/4 cup of the bacon.
- Spoon the mixture into a 1 quart casserole dish. Top with the remaining 1/2 cup of cheddar cheese and reserved 1/4 cup of bacon.
- Bake on the center rack until bubbly, 25 to 30 minutes. Sprinkle with the remaining sliced green onion.
- Serve immediately with tortilla chips, crackers, or raw vegetables.

Carolyn Tedford, GFWC Mississippi President 2024 – 2026

Corn Dip

2 (11 oz) cans Green Giant Steam Crisp Mexicorn

3 cups Cheddar cheese, shredded

7 green onions, chopped

8 oz cream cheese, softened

1 cup mayonnaise

Mix all ingredients.

Refrigerate 2 - 3 hours.

Serve with Frito Scoops.

Cathy Jones, GFWC Georgia President 2024 - 2026

Spinach Dip

1 pouch Knorr vegetable recipe mix

10 oz frozen spinach, thawed

8 oz sour cream

1/2 cup mayonnaise

1 green onion, chopped

4 oz water chestnuts, chopped

Pepper, to taste

Thaw frozen spinach. Squeeze out liquid by hand.

Mix sour cream, mayonnaise, onion, Knorr mix, pepper & spinach.

Add chopped water chestnuts.

Refrigerate at least 1 hour before serving.

Serve with raw veggies or crackers.

Cathy Jones, GFWC Georgia President 2024 - 2026

Taco Dip

1 lb hamburger, cooked and drained
1 package taco seasoning
14 oz can refried beans
8 oz package cream cheese, softened
1 cup taco sauce
2 cups shredded cheddar cheese
1 large bag tortilla chips or Fritos scoops

Mix together cooked hamburger, taco season and refried bean. Spread into a 9x9 pan. Spread cream cheese over meat mixture. Spread taco sauce over cream cheese. Top with cheese. Bake for 30 minutes at 350 degrees. Serve warm with tortilla chips or Fritos scoops.

Becky Vansant, GFWC Alabama President 2024-2026

Trione's Crab Dip

1 small carton of fresh white mushrooms, sliced
2 sticks of real butter
½ sweet onion, chopped
1 bunch of parsley, washed, stems removed
Tops of three green onions, chopped
10 tablespoons of flour
1 pint sour cream
1 pound of crab meat, claw has best flavor
1 can chicken broth
Salt and pepper to taste, or Morton's nature's seasonings

Sauté mushrooms, onion, and green onion in butter. Add parsley and cook for three or four minutes. Stir in flour gradually. Add sour cream and crab. Season with salt and pepper. Thin with chicken broth until you have a dip consistency. This usually takes ½ can or more. Cook over medium to low for 5 minutes. For the best flavor, chill overnight. Reheat over low or in the microwave and add chicken broth if needed. Serve in phyllo shells.

Suellen Brazil, GFWC International President 2024 - 2026

Warm and Creamy Bacon Dip

1, 8 ounce package cream cheese, softened

2 cups sour cream

2 cups shredded cheddar cheese

1 cup chopped green onions

1/4 cup bacon bits

Preheat the oven to 400 degrees. Combine all ingredients. Place mixture in 1 quart baking dish. Cover with aluminum foil. Bake for 25-30 minutes until hot.

Becky Vansant, GFWC Alabama President 2024-2026

Derby Day Appetizers



Alabama Firecrackers

3 sleeves of Ritz crackers (wheat or original)

1/3-1/2 cup olive oil

1 package dry Hidden Valley Buttermilk Ranch dressing mix

1 - 1 1/2 tablespoons crushed red peppers

Place crackers in a gallon-sized plastic bag. Blend oil and dry dressing, mixing well. Add crushed red peppers, stirring until thoroughly coated. Pour liquid over crackers, shaking to coat well. Periodically shake the bag (every 30 minutes or so) for several hours until oil mixture is absorbed.

Note: I used either Cheez-Its or mini saltine crackers when I make this.

Becky Vansant, GFWC Alabama President 2024-2026

Crab Puffs

1 package (six) English muffins
½ pound crabmeat (canned is fine)
1 stick butter
1 (6 ounce) jar Old English sharp cheddar cheese
2 tablespoons Duke's mayonnaise
½ teaspoon seasoned salt
½ teaspoon garlic salt

Slice English muffins in half, then cut each half into fourths, and arrange on cookie sheet(s).

Mix ingredients on medium speed of mixer.

Spread the mixture on the English muffin quarters.

Freeze them at least 30 minutes before cooking. Very important! They may be kept frozen for weeks.

Broil until they puff up and are bubbly and slightly golden, about 4-6 minutes. Serve hot.

Cook's note: leftovers can be refrigerated and popped under the broiler briefly to refresh and serve.

Suzanne Carswell, GFWC South Carolina President 2024 - 2026

Derby Thunder Cheese

Serves: 24

ingredients

- 1 cup walnuts, toasted and broken into pieces
- 1 cup Regular or low-fat mayonnaise
- 1 cup sharp cheddar cheese, finely shredded
- 1 cup Monterey jack cheese, finely shredded
- 3 green onions, thinly sliced
- ½ tsp garlic Powder
- Dash red pepper flakes
- ¼ cup red pepper jelly

Directions

- Mix all ingredients, except pepper jelly, in a medium bowl until well combined.
- Line a pie plate with wax paper. Spread mixture into pie plate, cover with another sheet of wax paper, and pat down until flat and evenly distributed.
- Refrigerate overnight, or for several hours.
- Remove the top layer of wax paper, invert on a serving platter or plate, then remove the remaining layer of wax paper.
- Spread pepper jelly over top. Serve with wheat thins or other crackers.

Lois Black Buzhardt, President, GFWC Woman's Society of Batesburg-Leesville

Easy Texas Caviar

1 large red onion diced
1 green bell pepper diced
1 red bell pepper diced
1, 15 oz can black eyed peas, drained & rinsed
1, 15 oz. can black beans, drained & rinsed
1, 15 oz. can corn kernels, drained & rinsed
3 roma tomatoes, diced
2 jalapenos, diced and seed removed (optional)
1 1/4 cups Zesty Italian dressing

Place all ingredients into a large bowl and stir until everything is well incorporated. Place the Texas Caviar into a refrigerator safe container and cover. Refrigerate for about two hours before serving. Serve with tortilla chips or Fritos Scoops.

Becky Vansant, GFWC Alabama President 2024-2026

Hot Brown Dip

In the 1920's, The Brown Hotel in Louisville, Kentucky, drew over 1,200 guests each evening for its dinner dance. By the wee hours of the morning, guests would grow weary of dancing and make their way to the restaurant for a bite to eat. Sensing their desire for something more glamorous than traditional ham and eggs, Chef Fred Schmidt set out to create something new to tempt his guests' palates. His unique dish? An open-faced turkey sandwich with bacon and a delicate Mornay sauce. The Hot Brown was born and has been a traditional Derby dish.

Here's a super simple way to enjoy all the same flavors, but in a make-ahead dip version.

Ingredients

4 slices thin uncured bacon, cut into 1/2" pieces

About 1 Tbsp. extra virgin olive oil

1/2 cup sweet onion

3 oz. thinly sliced deli turkey, chopped into smaller pieces

1 pkg. (8 oz.) Neufchatel cream cheese

1/4 cup light mayo

1/4 cup light sour cream

Small handful fresh Italian parsley, cleaned and chopped

1 small (10 oz.) can Rotel tomatoes (mild version), drained completely

1/2 cup Swiss shredded cheese

1/2 cup Gruyere shredded cheese

2 Tbsp. grated parmesan cheese (and extra to sprinkle on top)

Freshly ground black pepper

Instructions

Place a cast iron skillet over medium heat and cook bacon pieces until crispy. Set aside on paper towels to drain; when cool, chop the crispy pieces into smaller, basically uniform bits.

Place a small skillet over medium heat and add olive oil. When it begins to shimmer, add chopped onions and sauté until caramelized. Add chopped turkey to the pan and continue to sauté until turkey pieces have browned edges. Set aside to cool.

In a mixer bowl, whip cream cheese until smooth. Add mayonnaise and sour cream and whip again until blended, stopping once to scrape down the sides and bottom of the bowl. Add Swiss-Gruyere cheeses, parmesan, parsley and tomatoes and mix gently until blended (don't whip too much or tomatoes will lose their shape and turn the cream cheese pink). Season with freshly ground black pepper.

Remove the bowl from the mixer and use a silicone spatula to gently fold the turkey and onions, plus half of the crispy bacon, into the cream cheese mixture. Transfer the dip mixture to an oven-safe baking dish, and top with remaining crispy bacon and another sprinkle of parmesan.

Proceed with baking, or cover and store in the fridge for up to 3 days, until ready to bake and serve.

Baking and Serving

Preheat the oven to 350° F. Bake, loosely covered with foil, for about 20 minutes. Remove foil and bake 10 minutes longer, or until hot and bubbly. Serve piping hot, spread on crackers or baguette slices.

Juliet Casper, GFWC Treasurer 2024 - 2026. GFWC-SC President 2018-2020

Little Smokies Wrapped in Bacon

1 pound bacon

1, 16 oz package little smokie sausages

1 cup brown sugar

Preheat the oven to 350 degrees. Slice bacon strips into thirds and wrap each strip around a little smokie. Place the bacon-wrapped sausage on wooden skewers or toothpicks. Place the sausages on a baking sheet. Sprinkle generously with brown sugar. Bake until bacon is crisp and the brown sugar melted

Becky Vasant, GFWC Alabama President 2024-2026

Orange-Glazed Meatballs

Ingredients

- 1 package (22 ounces) frozen fully cooked Angus beef meatballs
- 1 jar (12 ounces) orange marmalade
- 1/4 cup orange juice
- 3 green onions, chopped, divided
- 1 jalapeno pepper, seeded and chopped

Directions

1. Prepare meatballs according to package directions.
2. In a small saucepan, heat the marmalade, orange juice, half the green onions, and the jalapeno
3. Place meatballs in a serving dish; pour glaze over the top and gently stir to coat.
4. Garnish with remaining green onions.

Carolyn Talford, GFWC Mississippi President 2024-2026

Shannon Bailey's Feta Crack

Ingredients:

1 block of cream cheese

Roughly same amount of feta cheese

Half dozen leaves of fresh spinach

One clove fresh garlic or 2 frozen cloves

Set cream cheese and feta out to get to room temperature. Chop spinach and garlic in a food processor until chopped very small. The spinach is just for color - feel free to leave it out if you don't care for it. Add feta and process until well mixed. Add cream cheese and process until well mixed.

Taste and add some garlic powder if more is needed — then add more fresh garlic next time. Go nuts if you like it very garlic forward!

Keep refrigerated and set out about 15 minutes before serving for optimal flavor. Enjoy!

Shannon Bailey, GFWC Director of Junior Clubs 2024 - 2026

A vibrant watercolor illustration of various desserts. At the top, there are several donuts: one with blue frosting and white sprinkles, one with purple frosting and white sprinkles, one with pink frosting and white sprinkles, and one with orange frosting and white sprinkles. Below the donuts are waffles, some with raspberries and blueberries on top. There are also cakes, including one with purple frosting and white sprinkles, and one with pink frosting and white sprinkles. The background is a soft, light blue and white wash, giving the illustration a delicate and appetizing feel.

Membership Drop-In Desserts

7-up Pound Cake

1 cup butter

½ cup Crisco (Solid)

3 cups sugar

5 eggs (room temperature)

3 cups flour

1 cup 7-up (room temperature)

1 teaspoon vanilla

1 teaspoon lemon (optional)

Cream butter, Crisco, sugar and 2 eggs. Add the eggs one at a time, beating well after each.

Add flour and 7-Up alternatively, beginning and ending with flour. Add extracts.

Pour into a greased and flour tube pan and bake for approximately 1 hour at 325°F. This may require more cooking time.

Joyce Johnston, GFWC Southern Region President 2022 - 2024

Almond Skillet Cake

3/4 Cup butter

1 1/2 Cup sugar

2 Eggs

1 1/2 Cups plain flour

Pinch of salt

1 Tsp almond flavoring

Sugar to sprinkle on top

Melt butter and add sugar in a mixing bowl. Beat in eggs one at a time. Add flour, salt, almond flavoring, and mix well. Pour into a skillet lined with foil and greased. Bake at 350* for 30-40 minutes. Remove cake from pan and when cool wrap in foil to store. Enjoy!

Shari Carter, GFWC Southern Region Secretary 2024 - 2026

Butter Pecan Cake

1 box Betty Crocker Butter Pecan Cake Mix (or German Chocolate Cake Mix)

2 cans Coconut Pecan Frosting

4 eggs

1/3 cup oil

1 cup water

Blend cake Mix, eggs oil, water. Add 1 can Frosting. Blend together. Bake at 350 for 45–55 minutes (usually takes longer)

Bake in a greased and floured Bundt pan. (can also use regular tube cake pan or bake in 2 layers)

After the cake is taken out of the oven, heat the can of Butter Pecan Frosting in the microwave to warm it. While the cake is still warm, pour the warmed frosting over the cake to glaze.

Norma England, GFWC-SC Adviser 2024-2026, GFWC-SC President 2022 - 2024

Easy Peach Cobbler

3 cups sliced fresh peaches

1 tsp. lemon juice

½ tsp nutmeg

½ tsp. cinnamon

1 cup self-rising flour

1 egg slightly beaten

1 cup sugar

1 stick margarine

Place peaches in a buttered oven proof baking dish. Sprinkle it with lemon juice, cinnamon and nutmeg. Mix flour, egg and sugar to a coarse crumb mixture—use a pastry mixer or 2 forks. Spread over peaches. Pour melted margarine evenly over the flour mixture. Bake uncovered at 350 degrees for 35 minutes. Should be brown on top after 35 minutes. Serves 6

Norma England, GFWC-SC Advisor 2024-2026, GFWC-SC President 2022 - 2024

Homemade Amish Caramels

2 cups granulated sugar
1 cup butter, unsalted
2 cups heavy whipping cream, divided
1 2/3 cup light corn syrup
1 1/2 teaspoon vanilla extract
pinch of salt

Line a 9 x 13 baking dish with parchment paper.

Add the butter, salt, sugar, 1/4 cup of heavy whipping cream and corn syrup to a saucepan over medium high heat. Whisk to combine as the butter and sugar melt.

Bring the mixture to a boil and whisk in the remaining heavy whipping cream.

Continue to boil until the mixture reaches between 230-240 degrees.

Remove the mixture from the heat and stir in vanilla extract.

Pour the mixture into the parchment lined baking dish and allow to cool to room temperature.

Place the baking dish in the fridge to chill for several hours until caramel has set.

Remove the parchment paper from the baking dish and slice caramels into squares or rectangles.

Becky Vansant, GFWC Alabama President 2024-2026

Hot Fudge Pudding Cake

Ingredients:

- 1-1/4 cups granulated sugar, divided
- 1 cup all-purpose flour
- 1/2 cup HERSHEY'S Cocoa, divided
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 1/3 cup butter or margarine, melted
- 1-1/2 teaspoons vanilla extract
- 1/2 cup packed light brown sugar
- 1-1/4 cups hot water
- Whipped topping

Directions:

1. Heat oven to 350°F. Combine 3/4 cup granulated sugar, flour, 1/4 cup cocoa, baking powder and salt. Stir in milk, butter and vanilla; beat until smooth.

2. Pour batter into an ungreased 9-inch square baking pan. Stir together remaining 1/2 cup granulated sugar, brown sugar and remaining 1/4 cup cocoa; sprinkle mixture evenly over batter. Pour hot water over top; do not stir.

3. Bake for 35 to 40 minutes or until the center is almost set. Remove from the oven; let stand for 15 minutes. Serve in dessert dishes, spooning sauce from bottom of pan over top. Garnish with whipped topping. About 8 servings.

Norma England, GFWC-SC Advisor 2024 - 2026, GFWC-SC President 2022 - 2024

Marshmallow Mud Squares

Cake Ingredients:

2 cups sugar
1 cup shortening
4 eggs
3 teaspoons vanilla
1 1/2 cups flour 1/3 cup cocoa
1/3 teaspoon salt
1 (6 1/2-ounce) bag mini marshmallows

Frosting Ingredients:

2 sticks butter, room temperature
1/2 cup cocoa
1 box powdered sugar
1 teaspoon vanilla
1/2 cup evaporated milk

Directions:

1. Preheat the oven to 300 degrees. In the bowl of an electric mixer, cream the sugar and shortening together. Add eggs and vanilla and beats 30 seconds. In a separate bowl, sift the flour, cocoa and salt together. Add to the mixture and beat until well combined. Pour the mixture into a greased and floured 9 by 13-inch pan. Place in the oven and bake for 35 minutes.
2. Remove the pan from the oven and let it cool for a few minutes. Spread the marshmallows on top of the cake and return the pan to the oven for 5 more minutes. Remove the pan from the oven and cool for a few minutes. Evenly apply the frosting. Allow this to stand about 2 hours before cutting into squares.
3. Note: If the marshmallows are too hot, the frosting will sink right through. The frosting should be the top layer. It will darken once it hits the heat of the cake.
4. To make the frosting: In the bowl of an electric mixer, beat together the butter, cocoa, powdered sugar and vanilla. Slowly add the milk.

Joyce Johnston, GFWC Southern Region President 2022 -2024

Million Dollar Pie

1 Can Eagle Brand Milk

¼ Cup lemon juice

1 Container Pet Whip or Cool Whip

1 Large can crushed pineapple, drained

1 small can coconut

½ cup chopped nuts

Mix together in order given and put in (approximately 9 x 13 pan on a graham cracker crust. It will also make 2 8" pies.

Joyce Johnston, GFWC Southern Region President 2022 -2024

Mimi's Apple Bundt Cake with Caramel Glaze

CAKE:

2 cup granulated sugar
1 ½ cup vegetable oil
2 teaspoon pure vanilla extract
3 eggs
3 cup all purpose flour
1 teaspoon baking soda
2 teaspoon salt
Dashes cinnamon to your taste (I add 6)
2 cup peeled and finely chopped apples
Optional—1 cup chopped nuts of your choice

GLAZE:

½ cup butter
½ cup brown sugar
2 teaspoon milk (I use half & half)

DIRECTIONS:

Heat oven to 350 degrees F. Grease and flour a 12-cup fluted Bundt cake pan. In a large bowl, beat granulated sugar, oil, vanilla, and eggs with an electric mixer on medium speed until light and fluffy. Beat in flour, salt, and baking soda until smooth. Stir in apples (and optional nuts). Pour into the pan.

Bake for 1 hour and 20 minutes or until a toothpick inserted in the center comes out clean. Cool 20 minutes. Remove from pan to cooling rack.

In a 2-quart saucepan, heat all glaze ingredients to boiling, stirring occasionally. Boil for 2 minutes, stirring constantly, and then remove from heat. Spoon glaze over cake.

GFWC-SC Past Presidents Club

Mimi's Fruit Cobbler – oven at 375 degrees

1 stick margarine

1 cup sugar

1 cup flour

1 tsp baking powder

½ tsp salt

1 cup milk

2 cups fruit – either canned peaches (drain), or fresh blueberries, etc.

Melt margarine in a shallow, oblong baking dish. Mix sugar, flour, baking powder, salt, and milk. Mix well and pour batter over melted margarine in lines; do not stir or mix with the butter. Using a fork, place the fruit around the dish. Do not mix. Bake in a preheated oven at 375 degrees for 45 minutes.

Jolie Frankfurt, GFWC First Vice-President 2024 – 2026

Orange Juice Cake

1 box yellow cake mix

4 eggs

1 cup oil

1/2 cup orange juice

Topping:

1 cup orange juice

1 cup sugar

Cake: Mix together cake mix, eggs, oil and orange juice. Bake in a greased Bundt cake pan at 350 degrees for 40-45 minutes.

Topping: Mix orange juice and sugar, heating until sugar melts. Pour over the cake as soon as it's removed from the oven, while still in the pan. Cool for 15 minutes, and turn the Bundt pan over onto the cake plate.

Becky Vansant, GFWC Alabama President 2024-2026

Paula Deen's Not Yo Mama's Banana Pudding

2 bags Pepperidge Farm Chessmen Cookies or 2 bags vanilla wafers

6-8 bananas, sliced

2 cups milk

1 5 oz box French Vanilla pudding

1 8 oz package cream cheese

1 14 oz can sweetened condensed milk

1 12 oz container frozen whipped topping, thawed

1. Line the bottom of a 13 x 9 inch dish with 1 bag of cookies and layer bananas on top.
2. In a bowl, combine the milk and pudding mix and blend well using a handheld mixer.
3. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth.
4. Fold the whipped topping into the cream cheese mixture.
5. Add the cream cheese mixture to the pudding mixture and stir until well blended.
6. Pour the mixture over the cookies and bananas and cover with remaining cookies.
7. Refrigerate until ready to serve.

Becky Vansant, GFWC Alabama President 2024-2026

Sara's Chocolate (NOT A CAKE) Cake

60 sponge cake ladyfingers
2 $\frac{3}{4}$ cups whipping cream
4 oz unsweetened chocolate
 $\frac{1}{4}$ cup sugar

1 cup plus 2 tablespoons powdered sugar
 $\frac{1}{2}$ cup unsalted butter, room temperature
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1 oz semisweet chocolate – grated

Line bottom and sides of springform pan with ladyfingers (sides standing up)

Stir $\frac{3}{4}$ cup whipping cream, 4 oz unsweetened chocolate, $\frac{1}{4}$ cup sugar in a saucepan over low heat until chocolate melts. Set aside to cool to room temperature.

Using an electric mixer, beat 1 cup powdered sugar, $\frac{1}{2}$ cup butter, and 1 teaspoon vanilla until blended. Beat in cooled chocolate mixture.

In a large bowl combine 2 cups cream, 2 tablespoons powdered sugar, 1 teaspoon vanilla, and 1 teaspoon cinnamon. Beat until firm peaks form. Fold half of the whipping cream mixture into chocolate mixture.

Spread half of the chocolate filling in a ladyfinger lined pan. Top with a layer of ladyfingers, then remaining chocolate filling. Spread the remaining whipped cream mixture over the filling. Sprinkle it with grated chocolate and cinnamon.

Refrigerate until firm, at least 3 hours. Remove pan sides and serve!

Sara Dessureau, GFWC Florida President, 2024 – 2026

Uncle Johnny's Bread Pudding – Oven at 450 degrees

9 slices white bread
1 ¼ cup sugar
1 Tall can evaporated milk (13 oz)
2 cups milk
1 tsp vanilla
4 egg yolks
1/3 cup melted butter
4 egg whites

Break bread into small pieces and place in a mixing bowl with 1 cup sugar, evaporated milk, 2 cups milk, vanilla, egg yolks, and melted butter. Mix well and pour into a 10 x 8 x 2 baking pan. Bake in a preheated oven for 15 minutes. Remove and make meringue (if desired).

Meringue

Beat egg whites with ¼ cup sugar until stiff. Cover pudding with meringue and bake for 3-4 minutes until golden. Serve with rum sauce.

Rum Sauce

1 cup carnation milk
1 cup fresh milk
1 cup sugar
1 ½ TBSP cornstarch
3 TBSP butter
2 oz rum
Food coloring (if desired)

In a double boiler, add milk, sugar, and butter. When hot, dissolve cornstarch in a little water and add it to the hot milk. Stir until smooth. Remove from the fire, then add rum and food coloring.

Jolie Frankfurt, GFWC First Vice-President, 2024 - 2026



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**GENERAL FEDERATION
OF WOMEN'S CLUBS**

SOUTHERN REGION

2024