


Mack-Thomas Golden Family Reunion Cookbook



*Compiled by
The Atlanta Group
Atlanta, Georgia
2006*



Life is a
glorious
Banquet,
a limitless
and
delicious
Buffet.

Maya Angelou

DEDICATION

This cookbook was compiled by the TAG division of the Mack-Thomas Family in commemoration of the fifty-year reunion of the beautiful and fabulous Mack-Thomas Family.

The Mack-Thomas Family was filled with great cooks who left the family the legacy of their culinary skills. We dedicate this cookbook to all the wonderful cooks of our family who passed their art of cooking on to us. We thank God for their talent and the many blessings He bestowed upon us through them.

Birdie Mack David (Mother Birdie)
Alice Thomas Campbell (Dimpy)
Aleene Thomas Ferrell
Emma Garrison (Aunt Emma/Nana)
Machion Garrison Sr. (Gramps)
Machion Garrison Jr. (Uncle Machion/Papa)
Celestine Johnson (Tina)
Leonard Mack
Mae Thomas Mack
Robert Mack (Uncle Bob)
Ruth Rich (Aunt Ruth)
Eugenia Thomas (Oogie)
Laura Mae Thomas
Madelyn Thomas
Nelva Thomas
Neeka Washington
Dorothe Thomas Wilson

The TAG Family Group is very appreciative to Neeka Michelle Washington, our chef-in-training, for the typesetting of this book and to Gwen Garrison (Gigi as she prefers to be called) for her designs and guidance.

Bread Recipes

- Aunt Lollie's Hot Dinner Rolls
- Aunt Ruth's Zucchini Bread
- Banana Nut Bread
- Sally Lunn Bread
- Louise's Sweet Potato Muffins
- Aunt Ruth's Pumpkin Bread

Aunt Lollie's – "Hot Dinner Rolls"
Aunt Laura Mae Thomas submitted by Donnie Ferrell Sr.

As a young boy growing up I would visit all my aunts on Saturday when they were baking to sample the "goodies". Aunt Lollie would always holler to me when she had finished baking so I could get them fresh out the oven. What a treat for me as she would put real butter and cheese on the hot rolls, they were the hottest, prettiest and most delicious rolls I ever ate. When baking them today, I can still remember Aunt Lollie and her great smile and gentle was as I sit and eat her famous "Hot Rolls".

1- ½package yeast (quick rising)
¼ -cup sugar
2 cups lukewarm water
1-cup Crisco
1- ½ cups water
1-tablespoon salt
¼-cup sugar

Pour yeast in saucepan, stir in sugar, mix in 2 cups of lukewarm water; set aside. Put 1 cup Crisco and ¼ cup sugar, salt, and 1-½ cups of water and melt the Crisco mixture. Place Crisco mixture in cold water, then mix yeast and Crisco mixtures. Put flour in bowl; pour in liquid mixture and mix. Knead dough and let set until double in bulk size and bake for 15-18 minutes at 325-350 degrees or until golden brown.

Zucchini Bread
Aunt Ruth
(Found in Aunt Ruth Rich's cookbook)

3 eggs
1-cup vegetable oil
1 ½ cup sugar
2 teaspoons vanilla
2 ¼ cup zucchini, grated and well drained
1-cup raisins
2 cups all purpose flour
¼ teaspoon baking powder
2 teaspoons baking soda
3 teaspoons cinnamon
1-teaspoon ground cloves
1-teaspoon salt
1 ¼ cups walnuts, chopped

Beat eggs lightly in large bowl. Stir in oil, sugar, vanilla and zucchini. Sift together and stir in dry ingredients; then add raisins and nuts. Bake in 2 well greased bread pans for 1 hour or when tester comes out clean.

Banana Nut Bread Margaret Jacobs

3 sticks margarine
3-½ cups sugar
6 large eggs
8 ripe bananas, mashed
3 teaspoons baking soda
6 cups plain flour
3 teaspoons vanilla
1-½ cup pecans

Cream margarine and sugar together. Add eggs one at a time. Mix flour and soda together. Alternately add flour mixture with bananas. Add vanilla and mix well, and then add nuts and mix. Bake in a 325 degrees oven for approximately 1 hour. Makes 5 medium foil loaf pans or 20 small loaf pans.

Sally Lunn Bread

The Honorable Maynard Jackson's mother made this recipe, which was printed in the Atlanta Journal Constitution in the 1980s. She was known to bake it every Christmas morning. Margaret Jacobs also bakes this wonderful smelling and tasting bread.

¼ cup milk (scalded)
6 tablespoons vegetable shortening or butter (melted)
1 package dry or 1 cake fresh yeast
¼ cup warm water
2-2 ½ cups sifted all-purpose flour
2 tablespoons sugar
½ teaspoon salt
2 eggs

Combine milk and shortening or butter in small mixing bowl. Let cook until lukewarm. Soften dry yeast in warm water or fresh yeast in lukewarm water. Let stand 5-10 minutes or until well dissolved. Sift flour, sugar, and salt into large mixing bowl. Mix well in center. Pour shortening mixture and yeast mixture. Combine using electric mixer or a wooden spoon. Let batter rest in warm place (80-85 degrees) about 20 minutes. Stir in 1 egg and mix well. Cover with clean dishtowel and let rise in warm place until double in size (about 1 hour). Grease two 6-inch round cake pans. Turn dough onto lightly floured board. Knead lightly, and then divide dough in half. Shape each portion into round flat loaf. Place in prepared pans, pressing dough down with knuckles well into pans. Cover pans with towel and let rise until double in size (about 40 minutes). Preheat oven to 425 degrees. Beat remaining egg and brush top of loaves. Bake 15-20 minutes, or until done. Serve in hot wedges.

Louise's Sweet Potato Muffins

1-cup sweet potatoes (mashed)
2 cups sugar
1-cup oil
4 eggs
3 cups flour
4-½ teaspoon baking powder
1-teaspoon salt
1 cup chopped pecans
1-cup raisins

Mix sweet potato, sugar, and oil. Add eggs. Mix flour, baking powder and salt together. Add to sweet potatoes and oil mixture. Stir until blended. Then add nuts and raisins. Bake in a 350-degree oven until golden brown. Store extra batter in refrigerator for one week or freeze until needed.

Pumpkin Bread Aunt Ruth

3 cups sugar
3-½ cups all-purpose flour
1-teaspoon baking powder
1-teaspoon baking soda
½ teaspoon salt
½ teaspoon ground cloves
2 teaspoons cinnamon
1-teaspoon nutmeg
½ teaspoon allspice
1-cup vegetable oil
4 eggs, beaten
1/3-cup water
1/3-cup molasses
1-can (1 pound) pumpkin
1-cup raisins
1-cup chopped nuts

Sift dry ingredients. Add oil, eggs, water, molasses and pumpkin. Mix well. Add raisins and nuts. Pour into two greased 9x5 inch loaf pans. Bake at 350 degrees, 1 hour and 15 minutes to 1-¼ hours.



Soup Recipes

- Aunt Neeka's Oyster Stew
- Baked Potato Soup
- Cheese & Vegetable Soup
- Neeka's Split Pea Soup
- Squash-Potato Chowder
- Tortilla Soup

Aunt Neeka's Oyster Stew
Neeka Louise Washington

48 oysters
1 ½ cups oyster liquor and/or clam juice
1 stick butter
1 stick margarine
¼ cup chopped green onions
1-½ cups of finely chopped celery
½ teaspoon salt
½ teaspoon pepper
½ cup chopped curly parsley
5 tablespoons flour, sifted
3-½ cups milk
Tabasco to taste

Drain oyster and save liquor. Melt butter and margarine in deep kettle. Sauté green onions and celery over medium flame until soft, about 20 minutes. Add salt and pepper. Stir occasionally; add parsley, sauté 3 minutes. Add flour, stirring constantly until blended. Add oysters and liquor and remove from heat. Let stand for 15 minutes. May be prepared in advance to this point. When reheating, do not let boil or oysters will shrink. Heat milk, being careful not to let boil. Combine milk and oyster mixture, stirring constantly to blend. Add Tabasco and correct seasonings to taste. Serve hot.

Baked Potato Soup
Neeka Michelle Washington

12 large Idaho potatoes
2 medium onions
½ extra virgin olive oil
1-quart sour cream (room temperature)
1-cup bacon grease (strained to remove any browned particles, warmed)
¼ lb mozzarella cheese (grated)
1-cup chardonnay (optional)
1-quart heavy whipping cream
1 (10-1/2 oz) can cream of mushroom soup
2 teaspoons granulated garlic
2 teaspoons white pepper
1-teaspoon salt
½ lb butter

Coat the potatoes in the olive oil then bake then and the onions in a 375-degree oven for 45 minutes. Remove the potatoes and onions from the oven and allow cooling. (About 30minutes) Cut the potatoes in half lengthwise; use a Chef's spoon to scoop the meat from the potato skins. Peel the skin and the roots from the onions. Use a food processor to puree and blend all the ingredients. The residual heat from the potatoes and onions will melt the cheese. Add the soup to a 10-quart stockpot and place over low heat to keep the soup warm. Serve.

Cheese and Vegetable Soup **Shawn Garrison**

1-cup chicken broth
½ cup chopped peeled potato
¼ cup chopped celery
¼ cup chopped carrot
¼ cup chopped green or red sweet pepper
1-cup skim milk
2 tablespoons all purpose flour
¼ cup shredded American cheese
Dash ground nutmeg

In a medium saucepan combine chicken broth, potato, celery, carrot, and green or red sweet pepper. Bring to boiling; reduce heat. Cover and simmer for 10 to 20 minutes or until vegetables are tender. In a small bowl, stir together milk and flour; stir in saucepan. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more. Stir in cheese until melted; stir in nutmeg. Makes 4 servings.

Neeka's Split Pea Soup **Neeka Louise Washington**

10 cups water
2 cups split peas
1 meaty ham bone OR 2 meaty ham hocks
1-teaspoon sugar (optional)
1-teaspoon salt
1 large potato (diced)
½-cup onion (minced)
1-cup celery (minced)
1 medium carrot (grated)
1 large clove garlic (minced)
1 bay leaf
1-teaspoon cayenne pepper
1-tablespoon spike

Wash and rinse peas, soak or use quick cook method. Place water, peas and ham bone in large pot and cook 1 hour. After cooking about 1 hour, add remaining ingredients. Continue cooking for about 1 ½ to 2 hours or until peas and vegetables are thoroughly done. Remove ham bone and dice its meat. Remove fat and discard. If you wish you might puree some of the soup in blender in small amounts, then return to pot. Add ham and thoroughly warm. Serve hot. May be served with croutons or crackers. It is also delicious served with pickled pig feet. Serves 8.

Squash-Potato Chowder Shawn Garrison

1-tablespoon margarine or butter
2 cups cubed summer squash
1 cup sliced carrot
½ cup chopped onion
1 clove garlic, minced
¾ teaspoon dried thyme, crushed
1/8 to ¼ teaspoon pepper
1-can (10 ¾ oz) condensed cream of potato soup
2 cups milk
Fresh thyme sprigs or sliced green onions (optional)

In a larger saucepan melt margarine or butter over medium-low heat. Add squash, carrot, onion, garlic, dried thyme and pepper. Cover and cook for 15 to 20 minutes or until vegetables are crisp-tender, stirring occasionally. Stir in condensed soup and milk. Bring to boiling; reduce heat. Cover and simmer for 5 minutes. Ladle into soup bowls. Garnish with thyme sprigs or sprinkle with green onion, if desired. Makes 6 side-dish servings.

Tortilla Soup Shawn Garrison

1-cup chopped onion
4 cloves garlic, minced
2-4 Anaheim or poblano chili peppers, seeded and chopped
1- tablespoon cumin seed
2 tablespoons cooking oil
1 ½ cups fresh-cut corn kernels (about 3 ears)
3 medium tomatoes, chopped
2 (14 oz) cans reduced-sodium chicken broth (3 ½ cups)
1 ½ cup coarsely shredded cooked chicken
½ cup snipped fresh cilantro
½ cup coarsely crushed tortilla chips
1-cup shredded Monterey Jack cheese (4oz) (optional)

In a large pot cook chopped onion, garlic, pepper and cumin seed in hot oil about 5 minutes or until tender, stirring constantly. Add corn kernels, tomatoes, chicken broth, shredded cooked chicken and the cilantro. Bring mixture to boiling; reduce heat. Simmer covered, for 10 minutes. To serve, divide the 2 cups crushed tortilla chips among 6 soup bowls. Ladle soup atop crushed chips. Garnish each bowl of soup with shredded cheese, additional tortilla chips, lime wedges and fresh cilantro, if desired. Makes 6 servings.

The background of the entire page is a repeating pattern of stylized tropical leaves, possibly palm fronds, in various shades of teal, blue, and yellow-green. The leaves are scattered across the page, creating a lush, tropical feel.

Salad Recipes

- 5 Layer Salad
- Sizzling Salmon & Spinach Salad with Soy Vinaigrette
- Sunshine Salad
- NAPPA Cabbage Salad

5- Layer Salad

Gwen Garrison

½ head lettuce
3 stalks celery
3 green onions or 1 red onion finely chopped
¼ cup bell pepper
1 package frozen uncooked peas
1 ¼ cup mayonnaise (pour over top)
Sprinkle with 1-tablespoon sugar
½ cup bacon bits
1 cup grated sharp cheddar cheese.

Prepare salad from order of ingredients, top to bottom. Seal and chill over night.

Sizzling Salmon and Spinach Salad with Soy Vinaigrette

Shawn Garrison

Dressing:

3 tablespoons thinly slice green onions
3 tablespoons rice vinegar
3 tablespoons low-sodium soy sauce
1-tablespoon water
1-teaspoon sesame seeds, toasted
1-teaspoon bottled minced garlic
1-teaspoon dark sesame oil
½-teaspoon chili paste with garlic or ¼-teaspoon crushed red pepper

Salad:

2 teaspoons dark sesame oil, divided
4 cups thinly slice shiitake or button mushroom caps (about 8 oz)
1-cup (1-inch) sliced green onions
1-cup fresh or frozen corn kernels, thawed
4 (6oz) salmon fillets (about 1-inch thick)
8 cups baby spinach
1-cup fresh bean sprouts
1-cup red bell pepper strips

Preheat boiler. To prepare dressing, combine first 8 ingredients in a small bowl and stir well with a whisk. To prepare salad, heat 1-teaspoon oil in a large nonstick skillet over medium-high heat. Add mushrooms and 1-cup onions; sauté 8 minutes. Stir in corn; remove from heat. Place the fish on a foil-lined baking sheet, brush evenly with 1-teaspoon oil. Broil 8 minutes or until fish flakes easily when tested with a fork. Place 2 cups spinach on each of 4 plates; top each serving with ¼ cup bean sprouts, ¼ cup red bell pepper, ½ cup mushroom mixture and 1 fillet. Drizzle about 2 tablespoons dressing over each salad. Yields: 4 servings.

Sunshine Salad

Gwen Garrison

1 (3-oz) package lemon-flavored gelatin
1-cup hot water
1-cup pineapple syrup and water
1-tablespoon vinegar
 $\frac{1}{2}$ teaspoon salt
1-cup grated raw carrots
1 can (2 $\frac{1}{2}$ cups) crushed pineapple, drained
 $\frac{1}{3}$ cup chopped pecans

Dissolve gelatin in hot water. Add pineapple syrup and water, vinegar and salt. Chill till slightly thickened. Fold carrots, pineapple and nuts into slightly thickened gelatin. Turn into individual molds or 10x6x1 $\frac{1}{2}$ -inch pan. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Makes 6 servings.

NAPPA Cabbage Salad

Given by a dear friend of Gwen Garrison

Refrigerate overnight 1 large head of Nappa Cabbage, sliced thin and 6-8 scallions. Next dry cabbage and stir-fry until golden brown. Drain on paper towels to cool

ADD

2 packages of Roman Noodle (discard flavor packet) crushed
4 oz slivered almonds
 $\frac{1}{2}$ cup sesame seeds
 $\frac{1}{2}$ stick margarine

Dressing:

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup oil
 $\frac{1}{2}$ cup cider vinegar
2 tablespoons soy sauce

Just before serving, mix everything together.



Appetizers

- Cold Spinach Dip
- The Precious – Hot Spinach Dip
- Pasta Salad-a-la-Louise Lee
- Nippy Cheese Straws

Cold Spinach Dip

Gwen Garrison

This recipe is straight from the box but is it ever good. It is quick and easy to make.

- 1 package (10-oz) frozen chopped spinach**
- 1-cup Hellmann's Real Mayonnaise**
- 1-can (8-oz) water chestnuts (chopped)**
- 3 green onions (chopped)**
- 1 ½ cups sour cream**
- 1 package Knorr Vegetable soup mix**

Thaw the spinach and squeeze dry. Stir the soup mix, sour cream and mayonnaise until well blended. Stir in spinach, chestnuts, and green onions. Chill 2 hours before serving.

"The Precious" – Hot Spinach Dip

Shawn Garrison

- 1-cup sour cream**
- 1-cup mayonnaise**
- 2 cups shredded Parmesan cheese**
- 1-jar artichokes, chopped**
- 1 bag spinach, steamed, well-drained and chopped**
- 2 tablespoons Lipton dried vegetable soup mix**
- 1 teaspoon chopped garlic**
- ¼ cup chopped onion**
- ½ cup cheddar or Mexican cheese**

Mix first 8 ingredients and top with cheddar or Mexican Cheese. Bake in a 350-degree oven for 20 minutes. Serve with chips.

Pasta Salad-A-la-Louise Lee
Louise Lee

½ box pasta
2 tablespoons vinegar and oil (mix with hot pasta)
Onions (grated)
Celery (chopped)
Green peppers (chopped)
Salmon and/or Tuna (flaked)
Shrimp and Chicken breast (cooked and chopped)
Mayonnaise
Black olives (sliced)
Pimentos (drained and chopped)

Cook pasta according to directions on box, drain and mix in vinegar and oil.
Add other ingredients and stir well. Refrigerate.

Nippy Cheese Straws
Gwen Garrison

2-½ cup flour
½ teaspoon salt
¼ teaspoon Cayenne pepper
1 lb sharp cheddar cheese, finely grated
½ lb margarine
2 tablespoons water

Sift together dry ingredients 3 times, with large fork, blend cheese with flour mixture. Melt margarine, add water, then slowly blend with the above mixture, knead dough lightly and divide into 2 parts. Roll out on slightly flour pastry cloth into a rectangle about 1/3 inches thick. Cut into strips ½ inches wide and 2 ½ inches long. Place on a slightly greased cookie sheet. Preheat oven to 300 degrees. Turn down to 225 degrees and bake until golden brown (60-75 minutes). This can be frozen.

The background of the entire image is a repeating pattern of stylized palm fronds. The fronds are rendered in various shades of teal, light blue, and yellow, set against a dark olive green background. The pattern is dense and covers the entire area.

Vegetables & Starches

- Collard Greens
- Macaroni & Cheese
- Mushroom Frittata
- Southern Fried Corn

Collard Greens

Beatrice Williams, a dear friend of Gwen Garrison

1 pound smoked turkey parts
1- ½ quart water
1 to 2 hot pepper pods or 1-teaspoon crushed red peppers
2 cloves garlic (minced)
4 pounds fresh collard greens
2 celery stalks (chopped)
1 small green pepper (chopped)
1-tablespoon sugar
1-tablespoon vegetable oil or olive oil
1 medium onion (chopped)
Salt to taste

Place turkey in Dutch oven or large saucepan; add water, pepper pods, and garlic, cover and bring to a boil. Reduce heat to low and simmer 30 minutes. Break off and discard stems of collards. Wash leaves thoroughly and break into bite sized pieces by rolling several leaves together. Add collards, onions, celery, green pepper, sugar, oil, salt and pepper. Cook until greens are tender. Serve 8-10.

Macaroni and Cheese

Gwen Garrison

½ pound macaroni
1-tablespoon butter
1 egg, beaten
3 cups grated sharp Cheddar cheese, divided
1-cup warm milk
1-teaspoon dry mustard
½ teaspoon Worcestershire sauce
Paprika

Preheat oven to 350 degrees. Butter a 2-quart casserole dish. Add macaroni to 2 quarts boiling salted water and cook for 10 minutes. Drain well in colander. Transfer to mixing bowl. Stir in butter and beaten egg. Add 2 ½ cups of the grated cheese. In a small bowl, combine milk with salt, mustard and Worcestershire sauce. Spoon macaroni and cheese into the prepared casserole. Pour milk mixture over and sprinkle top with the remaining cheese. Sprinkle with paprika. Bake on middle shelf of oven for 35 to 40 minutes, or until macaroni is firm to the touch and the top is crusty and browned. Serve at once.

Mushrooms Frittata Gwen Garrison

- 1-cup zucchini or cucumbers (chopped)
- 2 cups fresh mushrooms (chopped)
- 1-cup bell pepper (chopped)
- 1-cup onions (chopped)
- 1-teaspoon garlic (minced)
- 1-teaspoon salt
- 1-teaspoon pepper
- 2 tablespoon cooking oil
- 2 cups breadcrumbs
- ½ - cup half and half
- 1-cup cheddar cheese (grated)
- 1 package (8oz) cream cheese
- 5 eggs (slightly beaten)

Sauté vegetables in the cooking oil, then drain. In a large mixing bowl combine the half and half, cheddar cheese, cream cheese, eggs and breadcrumbs. Mix well and turn into a greased casserole dish; bake at 350 degrees for approximately 40 minutes or until mixture is set and browned on top.

Southern Fried Corn Gwen Garrison

- 1-pound bacon
- 8 ears yellow corn, husks removed
- 1-can (12-oz) evaporated milk
- ½-cup (1 stick) margarine or butter
- 1-teaspoon granulated sugar
- 1-teaspoon onion powder
- 1-teaspoon garlic powder
- 1-teaspoon black pepper
- 1-cup water

In a large skillet over low heat, cook the bacon. Cut the corn off ears as follows: Slice vertically halfway through the kernels. Slice again to remove kernels, and then cut a third time to get all the remaining juice from the ear. When the bacon has rendered its fat, remove the bacon and set aside. Add corn to hot grease. Stir frequently, but allow it to stick and even scorch a little to allow it to thicken. Gradually add milk. Add butter, sugar, onion powder, garlic powder and black pepper, stirring frequently. When thickened, reduce heat, add water and simmer for 20-30 minutes, stirring occasionally.

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Entrees

- Cold Spinach Dip
- The Precious – Hot Spinach Dip
- Pasta Salad-a-la-Louise Lee
- Nippy Cheese Straws

Aunt Ruth's Seafood Casserole

2 (10 oz cans) of condensed cream of shrimp soup
½ cup mayonnaise
1 onion, grated
¾ cup milk
Seasonings
Salt, pepper, old bay seafood seasoning and cayenne pepper (use accordingly for taste)
3 lbs cleaned and cooked shrimp (medium size)
1 (7 ½ can) crab meat, drained
1 lb scallops (optional)
1 ½ cup diced celery
3 tablespoons minced parsley
1 box of long grained white and wild rice (cooked as directed: Uncle Ben's)
Add paprika and silvered almonds

Blend soup into mayonnaise in a large bowl until smooth. Add onions, then milk. Begin adding seasonings. (Use enough seasonings to compensate for the blandness of the rice and seafood). Combine with other ingredients expect for the paprika and almonds.

If mixture is dry, add a few tablespoons of milk. The mixture should be moist. Pour mixture in a large shallow buttered casserole pan. Sprinkle the top with paprika and almonds. Bake uncovered in a 350-degree oven for about 30 – 40 minutes.

Crab Casserole

Flora Davis, a dear friend of Gwen Garrison

1-can (15-oz) artichoke hearts (drained)
1-can (3 or 4 oz) can sliced mushrooms
1- pound crabmeat (fresh, frozen or canned)
1-cup soft breadcrumbs
Cream sauce:
2 tablespoons dry sherry
Salt and pepper to taste
2 tablespoons Parmesan cheese (grated)
Paprika

Combine artichoke hearts, mushrooms, crabmeat and breadcrumbs; toss lightly. Add cream sauce, salt, pepper and sherry. Mix well; pour into a casserole dish. Top with Parmesan cheese and paprika. Cook at 350 degrees till brown and bubbly.

Chicken Casserole
Shawn Garrison

1 chicken (2-3 pounds) cooked and cut up
½ -1-cup cheese (cut up)
6oz mushrooms (sliced and sautéed in butter)
½ small onion (diced and sautéed in butter)
½ -1 stick butter (melted)
¼ - cup wine
1-can cream of mushroom soup
1-can cream of chicken soup
2 cups reserved chicken broth
1 package Pepperidge Farm Herb Seasoned Stuffing Mix

Mix chicken, soup, 1-cup chicken broth, onion, cheese and mushrooms and wine together and turn into a large casserole dish. Combine stuffing mix, 1-cup chicken broth and melted butter and mix well. Spread on top of casserole and bake at 350 degrees for about 30 minutes or until top is golden brown.

Parmesan Crusted Chicken
Shawn Garrison

½ cup Hellmann's Mayonnaise
½ cup Parmesan cheese
4 boneless, skinless chicken breasts
½ cup Italian seasoned dry bread crumbs

Combine mayonnaise and cheese. Spread on chicken, and then sprinkle with breadcrumbs. Bake at 425-degrees for 20 minutes.

Cioppino
Gwen Garrison

This is a delectable fish stew. It originated on the Monterey Peninsula and was made famous at Fisherman's Warf in San Francisco. We serve this dish each year at TAG's Christmas Eve Celebration. It was printed in the 1975 edition the Better Homes and Gardens' Heritage Cookbook.

1-cup chopped green pepper
8 tablespoons
4 garlic cloves (minced)
4 tablespoons cooking oil
4 cans (16 oz) tomatoes (cut-up)
4 cans (8 oz) tomato sauce
2 cups dry red wine
12 tablespoons snipped parsley
2 teaspoons dried basil (crushed)
2 teaspoons dried oregano
Tabasco sauce to taste
2 pounds fresh or frozen perch fillet (thawed and skinned)*
4-cans (7 ½ oz) minced clams *
4-cans (4 ½ oz) shrimp*

In a large heavy pot, sauté vegetables in oil. Add tomatoes, tomato sauce, parsley, oregano, basil, salt, pepper and wine. Bring to a boil, cover and reduce heat and simmer for 20 minutes. Add fish to the tomato mixture, cover and simmer for 5 minutes. Add clams and shrimp (do not drain). Cover and continue to simmer for about 3 more minutes. Serve over hot rice. Serves 12

***Gwen's Variations**

Substitute 4 pounds fresh medium-sized shrimp (peeled and de-veined) for the canned shrimp. Omit minced clams and use 1-½ pounds of fresh crab claw meat. To the tomato sauce mixture add a pinch or two of brown sugar and Worcestershire sauce to taste. Thicken the sauce with 3 tablespoons of gumbo file powder.

Ground Turkey Italian Spaghetti Sause
Machion Garrison Jr.

2 pounds ground turkey
1 medium onion (chopped)
1 clove garlic (minced)
1-teaspoon Season All
1 stalk celery (chopped)
1-2 tablespoons Canola oil
1 package McCormick Spaghetti Sauce Mix
1-teaspoon chili powder
2 cans (16oz) diced tomatoes
1-can (#2) tomato sauce
2 cans (#2) diced tomatoes

Mix ground turkey, onion, celery, garlic and Season All together and brown in heavy pot with Canola oil. Add chili powder and spaghetti sauce mix and cook for about 5 minutes. Add tomatoes and tomato sauce and simmer 40-50 minutes. Season to taste with additional garlic powder, salt, and chili powder. Te mixture may be thickened with 2 tablespoons of cornstarch or 1 small can of tomato paste. Serve over cooked spaghetti. Serves 8.

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Deserts

- Million Dollar Pie
- Carrot Cake
- Lemon Meringue Pie
- Punch Bowl Cake

Million Dollar Pie Gwen Garrison

- 1 lemon juiced
- 2 cans crushed pineapples, drained
- 2 graham cracker pie shells (use pie crust shells on the shelf)
- 1 (12 oz or 16oz) container Cool Whip
- 1-can condensed milk (Eagle Brand)
- 1-2 cups Pecans (whole or chopped)

Empty Cool Whip in bowl. Add pineapples, condensed milk, pecans, and lemon juice; mix together. Pour in pie shells, let set overnight.

Carrot Cake Gwen Garrison

- 2 cups sugar
- 1 ½ - cups Wesson Oil
- 2 cups plain flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 4 eggs
- 1-teaspoon salt
- 3 cups carrots (grated)
- 1 box confectioner's sugar
- 1 package (8oz) cream cheese (softened)
- 1stick margarine
- 2 teaspoons vanilla
- ½ cup pecans (chopped)

Mix oil and sugar, then next 5 ingredients. Mix with electric mixer. Fold in carrots last. Bake in 3 cake pans lined with waxed paper in a 350 degrees oven for 30 minutes. Test cake for doneness with a toothpick. FOR ICING: Combine the confectioner's sugar, cream cheese, margarine, and vanilla in a bowl and beat until smooth, and then add chopped pecans. Ice the cake 1 layer at a time placing one on too of the other, Cover entire cake with icing and garnish with pecan halves.

Carrot Cake

Gwen Garrison

2 cups sugar
1 ½ cups Wesson Oil
2 cups plain flour
2 teaspoons baking soda
2 teaspoons cinnamon
4 eggs
1-teaspoon salt
3 cups carrots (grated)
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Punch Bowl Cake

Betty Robinson.

1 box yellow cake mix
2 (4oz) boxes instant vanilla pudding
1 large cherry pie filling
2 (6oz) bags shredded coconut
1 large fruit cocktail, drained
1 large crushed pineapple, drained or sliced bananas
1 ½ cup chopped nuts
2 (8 oz) containers whipped topping

Bake yellow cake, cool. Cut into large chunks. Put 1/2 of the cake into the bottom of a six quart punch bowl. Over the cake layer 1/2 of all the other ingredients in the following order: pudding, pie filling, fruit cocktail, nuts, coconut, and whipped topping. Add second 1/2 of cake and continue the same order using the remaining ingredients. Garnish with cherries or strawberries, nuts, or more coconut. Refrigerate several hours or over night. Serve with a spoon.