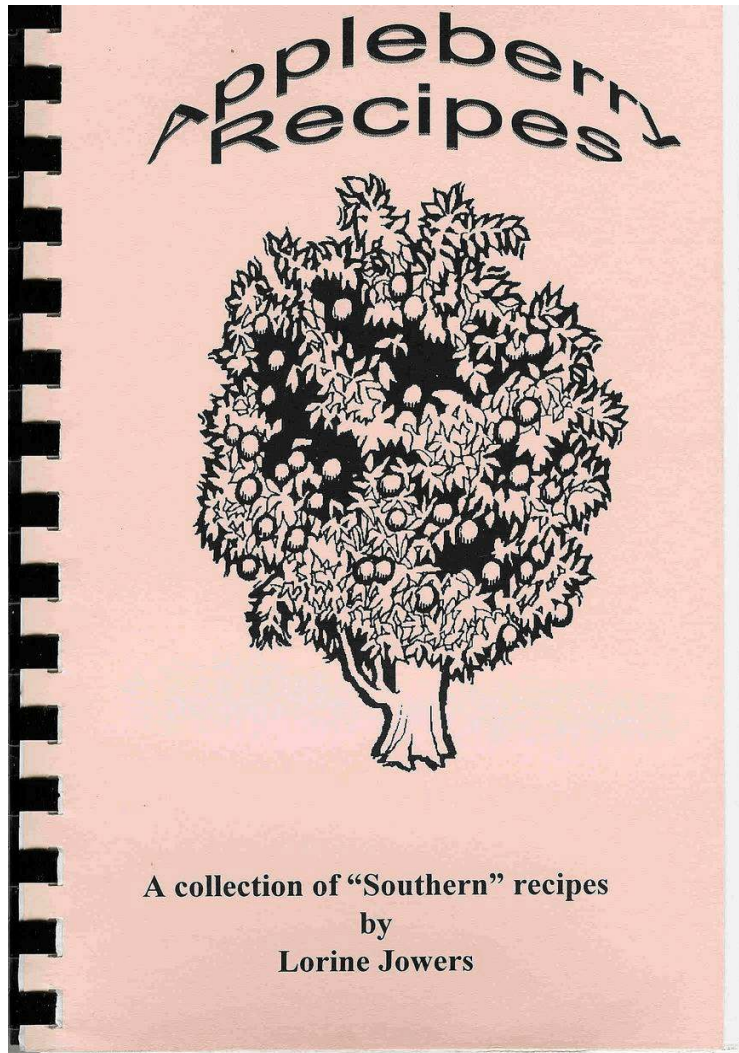


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BEEF

Barbecue Cups

This unusual barbecue meal is easy to prepare, economical, and fun to eat.

3/4 lb. ground beef
 1/2 C barbecue sauce
 1/4 C chopped onion
 2 T brown sugar
 1 (8 oz.) can refrigerated biscuits
 3/4 C shredded cheddar cheese

In a large skillet, brown ground beef using a medium heat setting; drain. Add barbecue sauce, onion and brown sugar; set aside. Separate the biscuit dough into layers to line each of 12 ungreased muffin cups. Spoon the meat mixture into the cups, and sprinkle each with cheese. Bake at 400 degrees F for 10 to 12 minutes. Makes 12 individual cups.

Green Pepper Steak

(4 servings)

**1 lb. beef chuck or round, fat trimmed
1/4 C soy sauce
1 clove garlic
1-1/2 t grated fresh ginger or
1/2 t ground ginger
1/4 C salad oil
1 C green onion, thinly sliced
1 C red or green peppers cut into 1 inch squares
2 stalks celery, thinly sliced
1 T cornstarch
1 C water
2 tomatoes, cut into wedges**

With a very sharp knife cut beef across grain into thin strips, 1/8 inch thick. Combine soy sauce, garlic, ginger. Add beef. Toss and set aside while preparing vegetables. Heat oil in large frying pan or wok. Add beef and toss over high heat until browned. Taste meat. If it is not tender, cover and simmer for 30 to 40 min. over low heat. Turn heat up and add vegetables. Toss until vegetables are tender crisp, about 10 min. Mix cornstarch with water. Add to pan; stir and cook until thickened. Add tomatoes and heat through. Tips: You can prepare the beef ahead and refrigerate just before adding the vegetables. Finish cooking later. For 2 servings: Half the ingredients. You might need to add some water. For 8 servings: Double the ingredients but reduce the water to 1-3/4 cups. Add another 1/2 tablespoon cornstarch.

Frontier Beef Stew

**1 large onion, coarsely chopped
1/2 C uncooked Riceland Rice
1 t salt
1/4 t black pepper
1-1/2 C liquid from peas and carrots plus water
1 lb. can tomatoes and juice
2 t Worcestershire sauce
1 lb. can meatballs and gravy (use 2 cans for more meat)
1 lb. can peas and carrots, drained**

Put the onion, rice, salt, pepper and 1-1/2 cups liquid from peas and carrots (including added water) in a 2-quart saucepan. Bring to a vigorous boil. Turn heat down. Cover and simmer 14 minutes. Stir in tomatoes. Break into small pieces. Add the Worcestershire sauce, meatballs in gravy and peas and carrots. Cover and simmer about 15 minutes. Add water if a thinner mixture is desired. Add salt and pepper to taste.

Liver New Orleans

1 C flour
1-1/2 t salt
1/8 t chili or curry powder
1/8 t cayenne
4 slices salt pork, diced
1 lb. liver, sliced
1/2 or 1 green pepper, diced
2-1/2 C stewed tomatoes
1/2 C burgundy

Mix flour, salt, chili or curry powder and cayenne in paper bag. Cook salt pork in skillet over medium heat until fat is rendered from meat. Remove pork from fat and save. Shake sliced liver in paper bag until each piece is well coated with seasoned flour. Brown liver in hot fat. Add diced green pepper, tomatoes and burgundy and cook over low heat 45 minutes. Add fried salt pork. Serve with spaghetti, noodles or macaroni. Makes 4 servings. - Mam-Ma says "Good!"

Stefado (Beef with Onions and Spices)

2 lbs. lean beef chuck or round or baby beef
8 medium onions, cut in wedges
1/2 C cooking oil
4 T wine vinegar or plain vinegar
6 cloves garlic
1 T whole mixed spices
1 bay leaf
1 C canned tomatoes, mashed
1 T tomato paste (optional)
Salt and pepper to taste

Cut beef into 2 inch cubes. Place in Dutch oven or heavy 2 quart saucepan. Add wedges of onion, cooking oil, vinegar, garlic, mixed spices, bay leaf, tomatoes, tomato paste, salt and pepper and bring to boil over medium heat. Cover and cook over low heat 1-1/2 hours or until meat is tender. Add water if mixture becomes too thick while simmering. Makes 4 to 6 servings. Note: Spices should be placed in a cloth bag or tea container. - Mam-ma says "Good!"

Citrus Surprise Steak

**1/4 C flour
1 t salt
1/4 t pepper
2 lbs. round steak, 1/2 inch thick
3 T shortening
1 C catsup or 1 can (10 3/4 oz.) condensed tomato soup,
undiluted
1/2 C water
1 medium onion, sliced
1 medium orange, sliced
1 medium lemon, sliced
6 whole cloves**

Combine flour, salt and pepper. Cut round steak into 6 serving portions and coat with flour mixture. Heat shortening (over medium heat) in skillet, add steak and cook until browned. Stir in remaining seasoned flour. Combine catsup or tomato soup and water and pour over meat. Arrange onion, orange and lemon slices in pattern over meat and place whole cloves in onion slices. Cover and cook over low heat (200-225 degrees) 1 hour or until meat is tender. Add more water if necessary. Makes 6 servings. Note: Steak may be baked in moderate oven (350 degrees) 1 hour. - Mam-ma says "Good!"

BEVERAGES

Flavored Tea

2 t cinnamon

1 t cloves

Tang

Instant tea

2/3 C of mixture makes 1 qt.

Wine

2 Gal. grapes

1 Gal. boiling water

Let stand 12 hours and strain. Add 2 1/2 lbs. sugar per gallon of juice. Let work about 6 weeks. Pour off slow. Pour through coffee filter.

BREAD

Mam-ma's Cornbread

2 level C self-rising cornmeal
1 C flour (self-rising)
1 egg
1 t sugar
1 C milk
Add water to make a good consistency

Bake at 425 degrees for 20 minutes.

Dwynette's Zucchini Bread

2 C shredded zucchini
3 eggs
2 C sugar
3 t vanilla
1 t soda
1 t salt
3 t cinnamon
1 C cooking oil
1 C chopped nuts
3 C sifted flour
1 t baking powder

Mix sugar, oil and eggs. Add zucchini and vanilla. Add dry ingredients and nuts. Pour into 2 large greased loaf pans and bake 1 hour at 325 degrees.

Hardee's Biscuits

5 C all purpose flour
2 C buttermilk
1 C vegetable oil
1 t soda
1 heaping t salt
1/4 C warm water
3 t sugar
1 pkg. dry yeast

Combine flour, buttermilk, oil, soda and salt in a large bowl which has a tight fitting cover. Mix thoroughly. Combine water, sugar and yeast. Add flour mixture, mixing thoroughly again. Cover and let stand overnight in refrigerator. To make biscuits, pinch off amount of dough needed and knead on a lightly floured board. Roll out to desired thickness and cut with biscuit cutter. Bake on lightly greased pan at 450 degrees until golden brown.

Hardee's Biscuits

2-1/2 lbs. (3-3/4 C) White Lily self-rising flour
2 T baking powder
2 T sugar
14 oz. shortening
1 quart buttermilk
1/3 C water

Mix flour, baking powder and sugar thoroughly. Add shortening. Mix until dough is like small pebbles. Add buttermilk and water. Mix until all flour is well mixed. Roll out on floured dough board. Cut into large biscuits. Bake at 400 degrees until brown.

Rolls

2 C self-rising flour
6 T mayonnaise (not salad dressing)
1 C sweet milk

Oil 12 muffin tins and heat in oven. Pour mixture in for muffins. Bake at 425 degrees for 15-20 minutes until golden brown.

If using plain flour:

2 C flour
2 t baking powder
1/2 t salt

Beer Rolls

4 C Bisquick
1 can beer
2 T sugar

Mix and spoon into muffin tins; cook at 375 degrees about 15-20 minutes.

Biscuits

2 C sifted flour
2-1/2 t baking powder
1/4 t soda
1 t salt
6 T shortening
3/4-1 C buttermilk

Mix dry ingredients together. Cut in shortening; add buttermilk. Knead. Roll to desired thickness. Cut with biscuit cutter. Bake at 400 degrees until golden brown.

Spoonbread

2 C evaporated skimmed milk
1 C water
1 C white cornmeal
2 T reduced calorie margarine
1/2 t salt
2 egg whites
1/2 C egg substitute
Vegetable cooking spray

Combine first 5 ingredients; cook over medium heat until thickened (about 5 minutes), stirring constantly. Remove from heat. Beat egg whites at room temperature on medium speed of electric mixer until stiff. With mixer running, slowly add egg substitute. Gradually stir about 1/3 of hot mixture into egg mixture; add to remaining hot mixture, stirring constantly. Pour into a 1-1/2 quart casserole coated with vegetable cooking spray. Bake at 350 degrees for 35 minutes or until a knife inserted in center comes out clean.

Bobbie Ellard's Zucchini Bread

3 eggs
1 C oil
2 t vanilla
2 C grated zucchini
2 C sugar
3 C flour
1 t baking soda
1/2 t baking powder
1/4 t salt
3 t cinnamon
1 C nuts
1 C raisins

Beat eggs until foamy. Add oil, vanilla and zucchini. Stir well. Add dry ingredients, nuts and raisins. Mix well and put in 2 greased loaf or baking pans. Bake at 325 degrees until done, about 30 to 45 minutes. (Much better when frozen.)

Mayonnaise Muffins

1 C self-rising flour
1/2 C milk
1/4 C mayonnaise

Preheat oven to 450 degrees. Mix ingredients and drop in muffin tins lightly greased with butter or mayonnaise. Bake 12-15 minutes or until brown. Makes six large or twelve small muffins. Delightful with honey butter.

Easy Beer Bread

2 C self-rising flour
3 T sugar
1 (12 oz.) can beer
1 T melted butter or margarine

Combine flour, sugar and beer; stir just until all ingredients are moistened. Pour into a greased 9x5x3 inch loaf pan. Bake at 375 degrees 30 to 35 minutes or until bread tests done. Remove bread onto wire rack. Brush with butter. Cool.

Golden Delight Pancakes

1 C cream style cottage cheese
6 eggs
1/2 C sifted flour
1/4 t salt
1/4 C oil
1/4 C milk
1/2 t vanilla

Place all ingredients into blender; cover and blend at high speed for 1 minute, stopping to stir down once. Bake on greased griddle using 1/4 C batter for each pancake. Makes 20 4" pancakes. This is also excellent for waffles. Bake extra waffles and freeze. Reheat in toaster and they are as delicious as freshly made.

Date Loaf

1-3/4 C boiling water
1 pkg. chopped dates
1 heaping C nuts
2 t soda
1/4 C butter
2 C sugar
2 eggs
1 t vanilla
3 C flour

Pour boiling water over dates, nuts and soda; let stand until cool. Cream together butter and sugar; add eggs and vanilla. Sift flour; add to creamed mixture. Add date and nut mixture. Let stand for 15 minutes before baking. Bake at 300 to 325 degrees for about 1 hour. Yield 1 large or 2 small loaves.

Bread Pudding

2 loaves sliced white bread (crusts removed), cubed
1 C coarsely chopped walnuts
1 C raisins
2 C sugar
1 T vanilla
1 T cinnamon
3 C milk
2 C melted butter
Sauce

Combine walnuts, raisins, sugar, vanilla, cinnamon, milk and butter in large mixing bowl. Add bread last. Pour into a buttered shallow baking pan (12" square by 4" deep). Bake at 375 degrees for about 30 minutes, until the top is lightly browned.

Whiskey Sauce:

1 C quality bourbon
1 lb. confectioners sugar
2 C whipping cream

Blend ingredients with wire whip and warm over low heat. Serve warm over pudding.

Banana Bread

2-1/4 C sugar
1 C shortening
3 C flour (sift 3 times with 2 t soda)
1 t salt
4 eggs
2 t vanilla
6 T buttermilk
2 C mashed bananas (about 5 bananas)
1 C nuts

Cream sugar and shortening; add eggs 1 at a time and beat well after each addition. Add flour and milk alternately. Add flavoring, bananas and nuts. Bake in 350 degree oven for about an hour.

Uncle John's Batter Whipped Bread

3 C flour
2 T sugar
2 T shortening
2 t salt
1-1/4 C water, warm
yeast package

Dissolve yeast in water. Let rest while you mix 1-1/2 C flour and rest of ingredients. Add yeast water to flour mixture, blending well (about 3 min.). Add remaining flour and mix with a spoon until well mixed. Cover and let rise until doubled in bulk. Spoon stir down. Put into greased bread loaf pan. Let rise until doubled. Bake at 350 degrees for 45-60 minutes. For dark bread, use 1 C of wheat flour and add 1 T honey.

Blueberry Streusel Muffins by Venila

**1/3 C sugar
1/4 C butter
1 egg
2 C flour
1 t baking powder
1/2 t salt
1 C milk
1 t vanilla
1-1/2 C blueberries**

Combine sugar and butter and cream until fluffy. Add beaten egg and beat well. Combine flour, baking powder and salt. Add to creamy mixture alternately with milk. Stir in vanilla and blueberries. Fill muffin tins 2/3 full (no more - maybe less!).

Topping:

**1/2 C sugar
1/3 C flour
1/2 t cinnamon**

Cut in 1/4 C butter until crumbs form. Sprinkle over dough. Bake at 375 degrees 20-30 minutes.

Broccoli Bread

In mixing bowl beat 4 eggs. Then add:

**1 chopped onion
16 oz. pkg. broccoli or stir fry vegetables
6 oz. cottage cheese
1 C shredded cheddar cheese
1 stick melted margarine
1 C corn meal mix**

Batter should be about the same consistency of regular corn bread. If too thin, add a little more corn meal mix. Pour into buttered dish or pan and bake at 400 degrees for 30 min. or until done.

CAKES

Coca Cola Cake (or the cake that John always wants but Mam-ma never fixes!!!)

2 C flour
2 C sugar
2 sticks oleo
1 C Coca Cola
3 T cocoa
1 t soda
1/2 C buttermilk
2 eggs, beaten
1 t salt
1 t vanilla
1-1/2 C miniature marshmallows

Combine flour, sugar and salt in mixing bowl. Heat butter, cocoa and Coca Cola to boil. Pour over flour and sugar mixture. Mix well. Add buttermilk, eggs, soda, vanilla and marshmallows. Beat together. This will be thin batter with marshmallows floating on top. Bake in flat pan 1" deep at 350 degrees for 35-40 minutes.

Icing for Coca Cola Cake

1 stick margarine
4 T cocoa
6 T milk
1 box (1 lb.) confectioners sugar
1 t vanilla
1 C chopped nuts

Combine margarine, cocoa and milk and bring to rapid boil. Remove from heat and add confectioners sugar, vanilla and nuts. Beat well. Spread icing over cake in pan while still hot. Cool thoroughly before cutting.

Pol's Apple Cake

3 eggs
1-1/4 C oil
2 C sugar
2-1/2 C self-rising flour
2 medium apples, peeled, cored, chopped
1 C shredded coconut
1 C chopped walnuts or pecans

Grease and flour tube cake pan. Preheat oven to 350. Blend eggs, oil and sugar until creamy. Add flour a little at a time. Blend well. Batter will be stiff. Fold in apples, coconut, and nuts. Pour into tube pan and bake for 1 hour. Remove from pan after about 30 minutes.

Harvest Apple Cake

2 C fresh apples, diced
2 C flour
2 eggs
1 t salt
1 t cinnamon
1 t vanilla
2 C sugar
1 C oil
1 C nuts, chopped
2 t soda
1 t nutmeg

Mix together apples and sugar, and let stand for one hour. Sift together flour, soda and spices. Beat eggs; add oil and vanilla to apple mixture. Add flour mixture and nuts to apple mixture. Bake in a greased tube pan for one hour at 350 degrees.

Fresh Apple Cake - Lisa Next Door

1 C oil
3 eggs
2 C sugar
1 t vanilla
3 medium golden delicious apples, chopped
3 C self-rising flour
1 C pecans, chopped

Mix thoroughly. Bake 1 hour at 350 degrees.

One-Bowl Buttercream Frosting

6 T butter or margarine, softened
1/2 C Hershey's cocoa
2-2/3 C confectioners sugar
1/3 C milk
1 t vanilla extract

In small mixing bowl cream butter. Add cocoa and confectioners sugar alternately with milk; beat to spreading consistency. (Additional milk may be needed.) Blend in vanilla. About 2 C frosting.

Heavenly Hash Cake

2 sticks margarine
2 C sugar
4 T cocoa
4 eggs
dash salt
1-1/2 C flour
1 C fruits

Icing:

1 box confectioners sugar
1 stick margarine
4 T cocoa
3-4 T milk
1 t vanilla
1 C nuts

Mix all ingredients well. Pour into 9x13" cake pan. Bake at 350 for 30-35 minutes. While cake is still hot, spread a jar of marshmallow cream over top. Let cake cool and ice.

Country Applesauce Cake

3 C minus 2 T all-purpose flour
1 t baking powder
2 t baking soda
1/2 t salt
1/2 t ground cloves
1 t ground nutmeg
2 t ground cinnamon
3/4 C shortening, room temperature
2 C sugar
2 large eggs
2 C applesauce
Milk, if needed
1 C dark seedless raisins
1-1/2 C chopped pitted dates
2 C chopped pecans or walnuts

Grease and flour 10 inch tube pan (or bundt pan). Sift flour with baking powder, soda, salt and spices. Mix sugar and shortening. Add eggs, one at a time. Add dry ingredients. (If batter seems very stiff, add up to 1/4 cup milk.) Stir in raisins, dates and pecans. Bake for 1-1/2 hours at 350 degrees. Remove from oven, run a knife around cake and put pan on a wire rack to cool for one hour. Remove cake from pan and cool completely. Keep at least one day before cutting. Cake keeps very well and flavor gets even better.

Applesauce-Pecan Bread

2 C self-rising flour
3/4 C sugar
1/2 t cinnamon
1/2 t nutmeg
1/2 C chopped pecans
1/2 C raisins
1 C applesauce
1 C egg beaters
1/4 C vegetable oil

Mix and bake at 350 for 40-45 minutes.

Icing:

1 C Crisco
1-1/2 box confectioners sugar
1/3 C water
1 t vanilla
1/4 t salt

Mix and beat for 10 minutes.

Dwynette's Friendship Fruitcake

Drained fruit
3 boxes Duncan Hines Butter recipe Golden cake mix
3 boxes vanilla instant pudding mix
1 dozen eggs
2 C oil
3 C raisins
6 C pecans
3 C coconut

Drain fruit. Grease and flour 4 loaf pans or 3 bundt pans. Mix all ingredients. Do not use electric mixer. Bake for 2 hours at 300 degrees. Use juices to make 3 starters. Must be begun within three days.

Icing

1 C Crisco
1-1/2 box confectioners sugar
1/3 C water
1 t vanilla
1/4 t salt

Mix and beat for 10 minutes.

Dwynette's Nutty-Spicy Carrot Cake

2 C sugar
4 eggs
2-1/2 C cake flour
2 t cinnamon
1-1/2 t nutmeg
1-1/2 t soda
1/2 t salt
1-1/2 C cooking oil
4 T hot water
1-1/2 C grated carrots
2/3 C black walnuts

Beat egg whites (to use later). In large bowl beat egg yolks and sugar. Add cooking oil, all dry ingredients, water, carrots and nuts. Fold in beaten egg white. Cook at 350 in large pan or layers. When cool, top with marshmallow frosting or German chocolate filling.

Colonial Carrot Pecan Cake

2 C sifted all-purpose flour
2 t baking powder
1 t baking soda
1 t salt
2 t cinnamon
1-1/4 C salad oil
2 C Colonial granulated sugar
4 eggs
3 C grated raw carrots
1 C finely chopped pecans

Sift together flour and next four ingredients; set aside. In large size mixing bowl, combine oil and sugar; mix well. Add one-half flour mixture; blend. Add remaining flour, alternately with eggs, one at a time, mixing well after each addition. Add carrots and pecans, mix well. Pour into lightly oiled 10-inch tube pan. Bake in a slow oven (325 degrees) about one hour and ten minutes or until cake tests done. Cool in pan upright. Remove from pan. Frost with orange glaze. (makes one 10-inch cake)

Orange Glaze

1/4 C cornstarch
1 C Colonial granulated sugar
1 C fresh orange juice
1 t lemon juice
2 t grated orange peel
2 T butter
1/2 t salt

In medium-size saucepan, combine sugar and cornstarch. Add juices slowly and stir until smooth. Add remaining ingredients. Cook over low heat until thick and glossy. (Mixture will be thin.) Cool; spread on Carrot Pecan Cake. If desired, split cake into three layers. Pour glaze between the layers and over the top and sides of cake. (makes 1-1/4 cups)

Earthquake Cake

1 Box German chocolate cake mix
1 C chopped pecans
1 C coconut
8 oz. cream cheese
1 stick margarine
1 box XXX sugar

Grease and flour bottom of 9x13" pan. Mix nuts and coconut and spread over bottom of pan. Mix cake mix according to directions on box. Pour over nuts and coconut. Melt margarine, cream cheese. Mix in XXX sugar. Spoon over mixture in oblong pan. Bake in preheated 350 degree oven for 45 minutes.

Four Layer Chocolate "Cake"

Mix:

1 C flour
1-1/2 sticks butter
1-1/2 C chopped pecans

Press into 13x9" baking dish and bake 15 minutes at 350. Cool thoroughly.

Mix:

1 8 oz. pkg. cream cheese, room temperature
1 C powdered sugar
1/2 large Cool Whip (16 oz.)

Spread over first layer.

Mix:

2 pkg. Chocolate instant pudding
3-1/2 C milk
1 t vanilla

Spread over 2nd layer. Spread the rest of Cool Whip over top.

Dwynette's Chocolate Cake

1 6-oz. pkg. chocolate morsels
1 stick butter
1/4 C white sugar
1/3 C brown sugar
1 egg
1 t vanilla
1-1/3 C all-purpose flour, unsifted
1/2 t soda
1/4 t salt

Preheat oven to 350. Grease pan. Mix sugars and butter together until fluffy. Add egg and vanilla. Mix together with dry ingredients. Stir in chocolate morsels. Bake until cake tests done.

Pound Cake

2 C flour
2 C sugar
5 eggs
2 sticks real butter
2 t vanilla
1 t lemon extract
4 T orange juice
Dash salt

Mix well. Bake at 300 for 1 hour.

Dwynette's Cold Oven Pound Cake

3 sticks butter
2 C sugar
6 eggs
3 C sifted flour
1 t vanilla
1 t lemon

Cream butter and sugar until fluffy. Beat in eggs, one at a time. Add flour slowly. Add flavorings. Pour into well greased and floured tube pan. Place in cold oven. Set at 300 degrees and cook for 1-1/2 hours.

Chocolate Pound Cake

2 sticks margarine
1/2 C Crisco
3 C sugar
2 C flour, sifted
1/2 C cocoa
5 eggs
1 t vanilla
1-3/4 C sweet milk

Cream butter and sugar until fluffy. Beat in eggs, one at a time. Add flour slowly. Add flavorings. Pour into well greased and floured tube pan. Bake at 300 degrees and cook until done.

Lemon Pound Cake

2 sticks oleo
3 C sugar
3 C plain flour
1 t lemon flavoring
1/4 C Crisco
5 eggs
1 C milk

Beat oleo, Crisco and sugar. Add eggs, one at a time. Add milk and flour alternately. Bake in tube pan, starting in cold oven. Bake 1 hour and 15 minutes at 350.

Glaze:

1 C confectioners sugar
3 T lemon juice

Spread on pound cake while hot.

Old Fashioned Cheesecake

Zwieback Crust
3 C low-fat cottage cheese
1 C sugar
4 eggs
1 C whipping cream
1/8 t salt
Juice and rind of 1/2 large lemon
1/4 C flour
1/2 t vanilla

Prepare Zwieback Crust; set aside. Using steel blade, blend together cottage cheese, sugar and eggs in food processor until smooth. Add remaining ingredients, processing until well mixed. Turn into prepared crust. Sprinkle with reserved 3/4 C crumb mixture. Bake in preheated 350 degree oven about 1 hour and 15 minutes, until set. Turn off oven heat, open door and let cake remain in oven 1 hour. Cool then chill in refrigerator several hours. Makes 10 servings.

Zwieback Crust:

In food processor, crush 1 package (6 oz.) Zwieback into fine crumbs. Add 1/3 C sugar, 1 t cinnamon and 1/3 C melted butter, processing until well mixed. Set aside 3/4 C of the mixture to sprinkle on top of cheesecake. Press remaining mixture onto bottom and up sides of 9 inch springform pan. Note: Made with cottage cheese, this is a wonderfully light creation, ideal to serve after a heavy meal.

Cheesecake

3 large pkgs. (8 oz.) cream cheese, room temperature
1 T vanilla
1/2 t salt
4 large eggs
1 C sugar

Crumb lining:

1-1/2 C crumbs (cookie, etc.)
3 T sugar
1/3 C melted butter

Blend softened cream cheese with vanilla and salt. Beat eggs until thick. Beat in sugar gradually; continue beating while adding cream cheese mixture in small portions. Pour into crumb-lined pan. Bake at 350 degrees until cake jiggles slightly in center when gently shaken (about 25 to 30 min.). Cool. Remove sides from pan and spread cake with lemon topping or sour cream topping.

Lemon Topping:

2/3 C sugar
3 T cornstarch
1/4 t salt
3/4 C boiling water
1 egg, beaten
1 T butter
3 T lemon juice
1/2 t grated lemon peel
1/2 t vanilla

Mix together sugar, cornstarch and salt. Slowly add to boiling water and cook stirring frequently until thick. Add some of the hot mixture to beaten egg, then stir back into pan with butter. Cook 2 minutes longer. Remove from heat and blend in lemon juice, grated lemon peel and vanilla. Cool well before putting on cooled cheesecake.

Easy Cheesecake

Crust:

1 C graham cracker crumbs
3 T sugar
3 T Parkay Soft Diet Reduced Calorie Margarine, melted

Filling:

2 pkgs. (8 oz. each) light Neufchatel cheese
1/3 C sugar
2 eggs
1 t vanilla

Topping:

3/4 C sour cream
2 T sugar
1/2 t vanilla

Preheat oven to 350. Mix together crumbs, sugar and margarine; press onto bottom and up sides of 9 inch pie plate. Bake 10 minutes. Beat Neufchatel cheese and sugar in large mixing bowl at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in vanilla; pour into crust. Bake 40 minutes. Mix together sour cream, sugar and vanilla. Spoon over warm cheesecake. Chill. Top with strawberries, if desired. 10 servings.

8 Minute Cheesecake

1 pkg. (8 oz.) cream cheese
1/3 C sugar
1 C sour cream
2 t vanilla
1 8 oz. Cool Whip
1 Graham cracker crust
Fresh strawberries for garnish

Beat cheese; gradually beat in sugar. Blend in sour cream and vanilla. Fold in Cool Whip. Spoon into crust. Chill for at least four hours.

Jello No Bake Mini Cheesecake

**1 pkg. Jell-O No Bake Cheesecake
2 T sugar
1/3 C margarine, melted
1-1/2 C cold milk**

Mix cheesecake crumbs, sugar and margarine; press onto bottoms of each of 12 Reynolds Baker's Choice paper Bake Cups with a spoon or bottom of glass. Beat milk and filling mix on low until blended. Beat on medium 3 minutes. Filling will be thick. Spoon over crumb mixture in bake cups. Refrigerate. Garnish with fruit, nuts or chocolate. 12 servings.

Lemon Cheesecake

**45 graham crackers, crushed fine
2 sticks butter
3 T powdered sugar**

Mix above and divide - 2/3 and 1/3. Spread 2/3 in bottom of 9x13" dish.

Combine:

**1 large pkg. cream cheese, softened
Juice of 2-1/2 to 3 lemons. (You may also grate 2 t of lemon rind
and add to cheese, if desired.)**

Boil:

**1 C water
1 large pkg. Jello
1 C sugar**

Pour into cheese and mix with beater until thoroughly mixed.

Whip:

1 large can of cold evaporated milk until thickened. Mix into cheese and lemon mixture. Pour into pan. Sprinkle with 1/3 graham cracker mix. Chill. Cut into squares to serve.

Sour Cream Topping:

**2 C sour cream
2 T sugar
1/8 t salt**

Combine thoroughly.

Quick Upside Down Cake

1 C sugar
1 C flour
1 C milk
1 stick butter
1 can fruit

Mix first 4 ingredients together; pour into buttered pan. Top with canned fruit. Bake at 350. Cake will rise to top.

German Chocolate Upside Cake - Louise Smith

1 box German Chocolate cake mix
1 C coconut
1 C chopped nuts
1 stick oleo
1 box confectioners sugar
8 oz. light cream cheese

Grease and flour 9x13" pan. Spread coconut and nuts on bottom of pan. Mix cake mix according to package directions. Pour over nut mixture. Mix sugar, oleo and cream cheese. Drop by spoonfuls over cake mixture. Place pan on cookie sheet. Bake at 350 for 40-45 minutes.

Deep Chocolate Upside Down Cake

1 pkg. Duncan Hines Deep Chocolate Deluxe Cake Mix
1/2 C (1 stick) butter or margarine
1/4 C water
1 C brown sugar
1 C chopped nuts
1-1/3 C (3-1/2 oz. can) flaked coconut
Whipped cream

Melt butter in a 13x9x2" pan. Add water, then brown sugar. Mix in nuts and coconut; spread evenly in pan. Mix cake at medium speed for 2 minutes as directed on the label. Pour batter over mixture in pan. Bake at 350 for about 40 minutes, until cake springs back when touched lightly. Let stand 5 minutes so topping begins to set. Then turn upside down onto a large platter or a cookie sheet. Serve with whipped cream. When baking at high altitudes: Use flour, water and baking temperature given on side panel. (12-14 servings)

Double Pineapple Upside Down Cake

1 pkg. Duncan Hines Pineapple supreme Deluxe Cake Mix
1/2 C (1 stick) butter or margarine
1 C brown sugar
1 can (1 lb. 14 oz.) pineapple slices
Maraschino cherry halves
Whipped Cream

Melt butter in a 13x9x2" pan. Sprinkle brown sugar evenly in pan. Drain pineapple; save the syrup. Arrange pineapple and maraschino cherry halves on the sugar mixture. Add water to pineapple syrup to make 1-1/3 C liquid; add this and two eggs to the cake mix; mix as directed on the label. Pour batter over fruit. Bake at 350 for about 50 minutes, until cake pulls away from side of pan. Let stand 5 minutes for topping to begin to set. Then turn upside down onto a large platter or a cookie sheet. Serve warm with whipped cream. (12-16 servings)

Double Cherry Upside Down Cake

1 pkg. Duncan Hines Cherry Supreme Deluxe Cake Mix
1/2 C butter or margarine
1 C brown sugar
1 can (1 lb. 4 oz.) frozen cherries, thawed or
1 can (1 lb.) pitted sour cherries
Whipped cream or ice cream, if desired

Melt butter in 13x9x2" pan. Sprinkle brown sugar evenly in pan. Drain cherries. Arrange cherries in sugar mixture. Mix cake as directed on label; spread batter over fruit. Bake at 350 about 45- 50 minutes until cake tests done with a toothpick. Let stand 5 minutes for topping to begin to set. Then turn upside down onto a large platter or a cookie sheet. Serve pieces of cake topped with whipped cream or ice cream. (12-16 servings)

Peach Upside Down Cake

1 pkg. Duncan Hines Yellow Deluxe Cake Mix
1/2 C butter or margarine
1 C brown sugar
1 can (1 lb. 13 oz.) sliced peaches
Maraschino cherry halves
Whipped cream

Melt butter in 13x9x2" pan. Sprinkle brown sugar evenly in pan. Drain peaches. Arrange peaches and cherries in sugar mixture. Mix cake as directed on label; spread batter over fruit. Bake at 350 about 45-50 minutes until cake tests done with a toothpick. Let stand 5 minutes for topping to begin to set. Then turn upside down onto a large platter or cookie sheet. Serve warm with whipped cream. (12-16 servings)

Fruit Cocktail Upside Down Cake

1 pkg. Duncan Hines Lemon Supreme Deluxe Cake Mix
1/2 C butter or margarine
1 C brown sugar
1 can (1 lb. 12 oz.) fruit cocktail
Whipped cream, if desired

Melt butter in 13x9x2" pan. Sprinkle brown sugar evenly in pan. Drain fruit cocktail. Arrange fruit in sugar mixture. Mix cake as directed on label; spread batter over fruit. Bake at 350 about 45- 50 minutes, until cake tests done with a toothpick. Let stand 5 minutes for topping to begin to set. Then turn upside down onto a large platter or a cookie sheet. Serve pieces of cake topped with whipped cream.

Buttery Cake

1 box Duncan Hines Buttery Cake mix
1 C buttery Wesson oil
1 C sour cream
4 eggs
3 t cinnamon
3 t brown sugar
1 C pecans (optional)

Mix as usual. Place half of dough in cake pan, sprinkle cinnamon and sugar over top. Put remaining mix on top. Bake in 350 degree oven until done.

Date Cake

1 C chopped dates
1 C boiling water
1/2 C shortening or oleo
1 C sugar
1 egg
1 t vanilla
1-2/3 C flour
1/4 t salt
1 t soda
1/2 C chopped nuts

Cover dates in boiling water. Cool to lukewarm. cream shortening and sugar. Add egg and vanilla. beat well. Add dates to mixture. Sift in dry ingredients and beat well. Add nuts. Pour into pan. Bake at 350 degrees 35 to 45 minutes. Let cool before removing from pan.

Apricot Upside Down Cake

1 pkg. Duncan Hines white deluxe cake mix
1/2 C (1 stick) butter or margarine
1 C brown sugar
1 can (1 lb. 14 oz.) apricot halves
Whipped cream or ice cream, if desired

Melt butter in a 13x9x2" pan. Sprinkle brown sugar evenly in pan. Drain apricots; save the syrup. Arrange apricots in sugar mixture. Add enough water to apricot syrup to make 1-1/3 C liquid; add this and two egg whites to cake mix and mix as directed on label. Pour batter over fruit. Bake at 350 about 45-50 minutes, until cake tests done with a toothpick. Let stand 5 minutes for topping to begin to set. Then turn upside down onto a large platter or a cookie sheet. Serve pieces of cake topped with whipped cream or ice cream. (When baking at high altitudes: use flour, water and baking temperature given on side panel.) (makes 12-16 servings)

Banana Split Cake

2 C graham cracker crumbs
2 C confectioners sugar
1 t vanilla
3 bananas
2 pkgs. Dream Whip
Ground nuts
5 T butter or margarine, melted
1 C margarine, softened
2 eggs, beaten
2 cans crushed pineapple (15 oz.) drained
Maraschino cherries, chopped

Mix together graham cracker crumbs and melted butter. Line a 9x13x2" pan with mixture. Beat confectioners sugar, softened margarine, vanilla and eggs together for 10 minutes. Spread the very well-beaten sugar mixture over the crumbs. Top with sliced bananas and drained pineapple. Prepare Dream Whip according to package directions. Sprinkle with nuts and cherries. Chill overnight for best results. (serves 12-16)

Blackberry Wine Cake

1 box white cake mix
4 eggs
1/2 C oil
1 pkg. blackberry Jello
1 C blackberry wine

Mix thoroughly. Bake at 350 until cake tests done.

Frosting:

1 C confectioners sugar
2 T blackberry wine

Mix thoroughly. Spread on cooled cake.

Old Fashioned Tea Cakes

1 C shortening
3 C sugar
1/2 T salt
5 C self-rising flour
2 T ice water
5 eggs
Dash nutmeg

Mix thoroughly. Bake 10 or 15 minutes at 375 degrees.

Coconut Sour Cream Dream Cake

1 pkg. (18 1/2 oz.) butter flavor cake mix
2 C sugar
1 carton (8 oz.) commercial sour cream
1 pkg. (12 oz.) frozen coconut, thawed
1-1/2 C whipped cream (or frozen whipped topping, thawed)

Prepare cake according to directions, making two 8-inch layers. Split both layers horizontally after they have cooled. Blend together sugar, sour cream and coconut, and chill. Spread all but 1 cup of sour cream mixture between the four layers. Blend remaining cup of mixture with whipped cream and spread on top and sides of cake. Seal in airtight container and refrigerate for three days before serving. Keep refrigerated after cutting.

Marble Fluff Cake

1 pkg. Pillsbury Plus White Cake Mix
1-1/2 C vanilla ice cream
1/2 C water
3 oz. pkg. Cream cheese, softened
3 egg whites
1 sq. (1 oz.) semi-sweet or unsweetened Hershey's baking chocolate, melted, or 1 oz. pre-melted unsweetened baking chocolate flavor

Frosting:

2 C powdered sugar
2 T margarine or butter, softened
1 t McCormick or Schilling Pure Vanilla Extract
3 oz. cream cheese, softened
3 to 4 t milk

Heat oven to 350. Grease and flour 13x9" pan. Blend cake mix, ice cream, water, cream cheese and egg whites. Beat 2 minutes at highest speed. Pour 1-1/4 C batter into small bowl. Pour remaining batter into prepared pan. To reserved batter, add melted chocolate; blend well. Spoon over batter in pan. With a knife, marble batter using a swirling motion. Bake for 30-40 minutes or until toothpick inserted in center comes out clean. Cool. Combine frosting ingredients; blend at low speed until smooth. Spread over cooled cake. 12-15 servings. High altitude, above 3500 feet: Add 3 T flour to dry cake mix. Increase water to 2/3 C. Bake at 375 for 35-45 minutes.

Candy-Frosted Cake

Heat oven to 350. Prepare and bake 1 pkg. Betty Crocker Supermoist Yellow Cake Mix in rectangular pan, 13x9x2", as directed. Cool completely. Frost with 1 tub Betty Crocker Creamy Deluxe Ready-to-Spread Frosting. Arrange 1 package (12 oz.) M&M's plain chocolate candies on top for decoration.

Sock-it-to-me Cake

1 pkg. Duncan Hines Butter Recipe Golden Cake Mix
1 C (8 oz.) dairy sour cream
1/2 C Crisco oil
1/4 C sugar
1/4 C water
4 eggs

Filling:

1 C chopped pecans
2 T brown sugar
2 t cinnamon

Preheat oven to 375. In large mixing bowl blend together cake mix, sour cream, oil, 1/4 C sugar, water and eggs. Beat at high speed for 2 minutes. Pour 2/3 of batter into greased and floured 10 inch tube pan. Combine filling ingredients and sprinkle over batter in pan. Spread remaining batter evenly over filling mixture. Bake at 375 for 45-55 minutes, until cake springs back when touched lightly. Cool right side up for about 25 minutes, then remove from pan. Glaze: Blend 1 C confectioners sugar and 2 T milk. Drizzle over cake. (12-16 servings)

Cinnamon Cake

3/4 C sugar
1 egg
1 t butter
2 C flour
2 t baking powder
pinch salt
1 C milk

Topping:

1/4 lb. butter
3/4 lb. dark brown sugar
cinnamon

Cream sugar, butter and egg. Sift flour, salt and baking powder together. Gradually add sifted ingredients and milk to batter, stirring constantly. Divide evenly into two ungreased 9 inch round cake pans. On top, spread brown sugar. Sprinkle very generously with cinnamon, dot closely with butter. Preheat oven to 350, bake 25 minutes. Serve warm.

Punch Bowl Cake

1 punch bowl
1 box yellow cake mix
2 small boxes instant vanilla pudding mix
1 tall can crushed pineapple, undrained
1 6 oz. pkg. strawberry Jello
2 C hot water
1 large pkg. or 3 small cartons frozen strawberries
1 large carton Cool Whip

Cook cake in 2 layer pans. Let cool. Mix Jello with 2 C hot water and thawed strawberries. In layers in punch bowl add 1/4 each until used up: Cake, pineapple, pudding, jello liquid with strawberry, Cool Whip.

Oatmeal Bran Muffins

1-1/2 C whole bran cereal
1-1/2 C buttermilk
1 egg, beaten
2 T reduced calorie margarine, melted
1/2 C whole wheat flour
3/4 C oatmeal
2 T sugar
2 t baking powder
1/2 t baking soda
1/4 t salt
Vegetable cooking spray

Combine cereal and buttermilk; let stand 5 minutes. Stir in egg and margarine, mixing well. Combine flour, oatmeal, sugar, baking powder, soda and salt in a large bowl; make a well in the center of the mixture. Add bran mixture to dry ingredients, stirring just until moistened. Coat muffin pans with cooking spray. Spoon batter into pans, filling two-thirds full. Bake at 400 degrees for 20-25 minutes. Yield: 1 dozen.

Rebekah's World-Famous Turtle Cake (Sheila's Friend)

1 Box German Chocolate Cake Mix
1 C chocolate chips
1 C chopped pecans
1 14 oz. bag Kraft caramels
3/4 C butter
1/2 can (6 oz.) Pet milk

Before mixing cake batter, peel caramels, place in a microwave bowl or a double boiler. Add butter and milk to begin melting. Stir frequently. Prepare cake batter as instructed on package. Pour half the batter into a 9x13 inch pan, and bake for 15 minutes at 350. Pour melted caramels over the hot cake. Top with chocolate chips and pecans, then pour on the rest of the cake batter. Bake at 350 for another 20 minutes.

Currant Bran Muffins

1 C whole wheat flour
1 C oat bran
1 t ground cinnamon
1 t baking soda
1/4 t ground allspice
1/2 t salt
1/2 C currants or raisins
1/4 C vegetable oil
1 C low fat buttermilk
1/2 C mashed banana or sweetened applesauce
1/4 C brown sugar
1 egg

Preheat oven to 425 degrees. Mix together whole wheat flour, oat bran, salt, cinnamon, allspice, baking soda and currants or raisins in a mixing bowl. In another bowl, mix together oil, buttermilk, banana or applesauce, sugar, and egg. Blend into dry ingredients, using a minimum of strokes. Fill lightly oiled muffin tins or paper-lined tins three-fourths full. Bake for 15 minutes.

Polish Sour Cream Frosting

1 egg white
1/8 t cream of tartar
1 lb. confectioners sugar
3 to 4 T heavy sour cream
1 t vanilla
2 T soft butter or margarine

Beat egg white and cream of tartar until stiff. Blend in 1/4 of sugar. Alternately add remaining sugar and sour cream, beating until smooth after each addition. Add vanilla and butter. Yield: frosting for top and sides of two 9 inch round layers. Use jam or pudding for filling between layers.

Variations:

1. Add 1/2 cup chopped nuts.
2. Add 1 C toasted coconut.
3. Add 1/2 t cinnamon and 1/4 t allspice.

Fudge Frosting

2 C sugar
1/8 t salt
2 squares unsweetened chocolate, cut into small pieces
1 C evaporated milk
2 T butter or margarine
1 t vanilla extract

Combine sugar, salt, chocolate and milk into saucepan. Cook until a few drops will form a soft ball when dropped into cool water. Remove from heat and add butter and vanilla. Let cool to lukewarm, then beat to spreading consistency. Frost cool cake.

Old Fashioned Tea Cakes

3 eggs
2 C sugar
1 C butter
1/2 C buttermilk
1 t soda
1/2 t salt
Enough flour to make dough

Mix all ingredients. Chill for easy handling. Bake 10 or 15 minutes at 375 degrees.

Rhubarb Cake

1/2 C butter
1-1/2 C brown sugar
1 egg
1 C sour cream
1 t vanilla
1/8 t salt
1 t soda
1/2 t baking powder
2 C flour
2 C raw rhubarb, chopped
cinnamon
white sugar

Cream butter and sugar; add egg and sour cream. Mix well. Stir in vanilla; add salt, soda, baking powder, flour and rhubarb. Beat well. Put into greased 9x13" pan. Sprinkle top with mixture of cinnamon and sugar. Bake at 350 degrees for 45 minutes or until done. Serve warm or cold. Yield 12 servings.

Rhubarb Cake

**1 C white sugar
1/4 C butter
1/4 C shortening
1 t vanilla
1 t soda
1 t salt
1 egg
3/4 C sour milk
1-3/4 C flour
2 C rhubarb
1/2 C brown sugar
1/2 C nuts, chopped**

Cream white sugar, butter and shortening; add vanilla, soda and salt. Add egg and beat well. Add milk, flour and rhubarb. Mix well and pour into 10x15" pan. Sprinkle brown sugar and nuts on top. Bake at 375 degrees for 45 minutes. Serve with whipped topping, if desired. Yield 12 servings.

Seven Minute Meringue

**1-1/2 C sugar
1/4 C plus 1 T cold water
2 egg whites
1 T light corn syrup
1 t vanilla**

Mix all ingredients except vanilla. Cook over boiling water. Beat constantly on low speed until stiff peaks form. Remove. Add vanilla. Beat 2 more minutes.

COOKIES

Hello Dolly Cookies

1 stick margarine
1 C graham cracker crumbs
1 C coconut
1 pkg. chocolate chips
1 C chopped pecans
1 small can condensed milk

Use an 8-inch square pan for cookies. Melt margarine and pour into pan. Sprinkle graham cracker crumbs over margarine. Then sprinkle chocolate chips, then 1 C chopped pecans. Pour condensed milk over all. Bake at 350 degrees for 30 min. Cool completely before cutting into squares. (Makes 16 squares)

Milk Chocolate Florentine Cookies

Cookies:
2/3 C butter
2 C quick oats, uncooked
1 C sugar
2/3 C Pillsbury's Best Flour
1/4 C corn syrup
1/4 C milk
1 t vanilla extract
1/4 t salt

Cookies: One 11-1/2 oz. pkg. (2 C) Nestles Toll House Milk Chocolate Morsels Preheat oven to 375 degrees F. Melt butter in saucepan. Remove from heat. Stir in oats, sugar, flour, corn syrup, milk, vanilla extract, and salt; mix well. Drop by level teaspoonfuls 3" apart onto foil lined cookie sheets. Spread thin with rubber spatula. Bake 5-7 mins. Cool. Peel foil away from cookies.

Filling: Melt over hot (not boiling) water Nestle Toll House morsels; stir until smooth. Spread chocolate on the flat side of half the cookies. Top with remaining cookies. Makes 3-1/2 dozen sandwich cookies.

Jam Cookies

2 sticks butter
2 egg yolks
2 C flour
1/2 C sugar
Egg whites
1 t vanilla
1 C chopped pecans
any flavor jam

Cream sugar and butter with a spoon. Add egg yolks, vanilla and flour. Stir until well blended. Make small balls and dip in egg whites, then in chopped pecans. Place on greased cookie sheets. Bake in a 350 degree oven for 3-5 minutes. Remove from oven and press finger in center of each cookie. Return to oven and continue baking for 20 min. more. While cookies are still hot, place preserves in each indentation. Let cool before serving. (Makes 3-4 dozen)

Original Nestle Toll House Cookies

1 C plus 2 T all purpose flour
1/2 t baking soda
1/2 t salt
1/2 C butter, softened
6 T sugar
6 T firmly packed brown sugar
1/2 t vanilla extract
1 egg
1 6-oz. pkg. (1 C) Nestle Semi-sweet Real Chocolate Morsels
1/2 C chopped nuts (optional)

Preheat oven to 375 degrees. In small bowl combine flour, baking soda and salt; set aside. In large bowl combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in egg. Gradually add flour mixture; mix well. Stir in chocolate morsels and nuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake 8-10 minutes.

Party Cookies

1 C shortening (butter or margarine)
1 C packed brown sugar
1/2 C granulated sugar
2 eggs
2 t vanilla
2-1/4 C all purpose flour
1 t salt
1 t baking soda
1-1/2 C M&M's Plain Chocolate Candies

Heat oven to 375 degrees. Beat sugars and shortening in large bowl until light and fluffy. Blend in eggs and vanilla. Add combined flour, baking soda and salt. Mix well. Stir in 1/2 C candies. Drop dough by rounded teaspoonfuls onto ungreased cookie sheet. Press 2 or 3 additional candies in each cookie. Bake 10-12 minutes. 6 dozen cookies.

Aunt Verda's Fruitcake Cookies

1 lb. mixed candied fruit
1/2 C flour (plain or self-rising)
1 pinch salt
1 can coconut (3-1/2 oz.)
2 C chopped pecans
1 can sweetened condensed milk

Dredge fruit in flour. Add salt, coconut and nuts. Add milk and mix thoroughly. Drop by spoonfuls on greased cookie sheet. Bake 25-30 min. in preheated 275 degree oven. Store cooled cookies in an airtight container about 5 days before serving. Makes about 4 dozen.

Delectabites

1/2 C butter
2 T granulated sugar
1 t vanilla
1 C sifted all-purpose flour
1 C finely chopped Diamond Walnuts
Powdered sugar

Thoroughly mix butter, sugar and vanilla. Gradually stir in flour and walnuts. Chill. Shape into marble-size balls. bake on ungreased cookie sheet at 350 degrees for 15 to 17 minutes, until firm but not brown. Roll gently in powdered sugar. Cool; sugar again. Makes 50 cookies.

Colonial Peanut Oatmeal Cookies

1 C shortening
1 C Colonial granulated sugar
1 C Colonial light brown sugar
1 t vanilla
2 eggs
1-1/2 C all purpose flour
1 t baking soda
3 C rolled oats
1/2 lb. (1-1/4 C) salted Spanish peanuts

In large mixing bowl, cream together shortening and sugar. Add vanilla and eggs; beat well. Sift together flour and soda; add to mixture; mix well. Add rolled oats and peanuts; mix well. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes. (Makes about 7 dozen cookies)

Basic Sugar Cookies

1/2 C butter or margarine softened
3/4 C sugar
1 egg
1 t pure vanilla extract
2 C all purpose flour
1/4 t salt

In large bowl, beat butter and sugar with electric mixer on high until light and creamy. Beat in egg and vanilla until smooth. Add flour and salt and mix on low speed. Remove dough from bowl and flatten into two disks. Wrap each in plastic wrap or waxed paper and chill for at least 30 minutes.

Preheat oven to 350 degrees. Remove one disk of dough from refrigerator. Remove wrap and discard. Place dough between two sheets of waxed paper. Roll into an 8-10 inch circle. Remove top sheet of waxed paper and cut into desired shapes with cookie cutter. Place cutouts 1 inch apart on a lightly greased baking sheet. Reroll scraps and cut out. Bake 8-10 minutes or until golden. Cool on baking sheets on a wire rack. Decorate. (Can make in advance until ready to bake)

Drop Cookies

1 C butter
1 C sugar
2 C brown sugar
4 eggs
1/2 t salt
3 t cinnamon
5 C flour
1 t vanilla
1 t soda dissolved in 1 T hot water
1 C walnuts
1 C raisins

Mix; bake 15 minutes at 400 degrees.

Oatmeal Cookies

1-1/4 C unsifted all purpose flour
1 t baking soda
1 C butter or margarine, softened
1/4 C granulated sugar
1/4 C firmly packed light brown sugar
1 pkg. (4 serving size) Jello Brand Vanilla instant pudding and pie filling
2 eggs
3-1/2 C quick cooking rolled oats
1 C raisins (optional)

Mix flour with baking soda. Combine butter, sugar, and pudding mix in large mixer bowl. Beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; stir in oats and raisins. (Batter will be stiff.) Drop by rounded measuring teaspoonfuls onto ungreased baking sheets about 2 inches apart. Bake at 375 degrees for 10-12 minutes. Makes about 5 dozen.

Crispy Oatmeal Cookies

1 C shortening
1 C brown sugar
1 C sugar
2 eggs
1 t vanilla
1-1/2 C sifted flour
1 t salt
1 t soda
3 C 3 minute brand quick oats
1 C chopped dates (optional)
1/2 C chopped walnuts (optional)

Cream together shortening and sugars; add eggs and vanilla. Sift together flour, salt and soda. Stir into creamed mixture. Stir in oats, dates and nuts. Form into small balls and place on ungreased cookie sheet. Bake at 350 degrees 8-10 minutes. Cool slightly before removing from cookie sheet. Yield 6 dozen.

The Ultimate Oatmeal Cookie

2 C rolled oats
1/2 C nonfat dry milk
1/2 C wheat germ
1/2 t salt
1/4 t cloves
1 t cinnamon
1/2 C dried fruit (raisins or dates)
1/2 C coconut (unsweetened)
1/2 C chopped nuts
1/2 C vegetable oil
1/2 C honey
2 medium eggs

Mix dry ingredients. Beat eggs and add oil and honey; mix. Add to dry ingredients and mix again thoroughly. Drop by teaspoonfuls on well greased cookie sheet. Bake in 300 degree oven for approx. 15-17 minutes.

Original Nestle Toll House Chocolate Chip Cookies

2-1/4 C all purpose flour
1 t baking soda
1 t salt
1 C (2 sticks) butter, softened
3/4 C granulated sugar
3/4 C packed brown sugar
1 t vanilla extract
2 eggs
2 C (12 oz. pkg) Nestle toll house semi-sweet Chocolate morsels
1 C chopped nuts

Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixing bowl. Add eggs one at a time, beating well after each addition; gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Bake in preheated 375 degree oven for 9 to 11 minutes or until golden brown. Let stand for 2 min. Remove to wire racks to cool completely. (makes about 5 doz. cookies)

Pan Cookie Variation: Prepare dough as above. Spread into greased 15x10 inch jelly roll pan. Bake in preheated 375 degree oven for 20-25 minutes or until golden brown. Cool in pan on wire rack. Makes about 4 dozen bars.

Slice and bake cookie variation: Prepare dough as above. Divide in half; wrap in waxed paper. Chill for 1 hour or until firm. Shape each half into 15 inch log; wrap in waxed paper. Chill for 30 minutes. Cut into 1/2 inch thick slices; place on ungreased baking sheets. Bake in preheated 375 degree oven for 8 to 10 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely. (May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.)

Giant pizza cookie variation: Prepare dough as above. Spread dough to within 1/2 inch of edge of two ungreased 12 inch pizza pans or make 12 inch circles on two large baking sheets. Bake in preheated 375 degree oven for 12 to 16 minutes or until golden brown. Cool completely on pan on wire rack. Cut into wedges to serve.

Toll house peanut butter cookie variation: Prepare dough as above except substitute 1/2 C (1 stick) butter and 3/4 C creamy or chunky peanut butter for the 1 C (2 sticks) butter. Eliminate nuts. Drop dough by rounded tablespoon onto ungreased baking sheets; press down slightly. Bake in preheated 350 degree oven for 10-12 minutes or until golden brown. Makes about 4 dozen cookies.

FROM THE GARDEN RECIPES

Creamy Corn Casserole

- 1 16 oz. can cream style corn
- 1 16 oz. can whole kernel corn, undrained
- 1 stick margarine, melted
- 1 C yellow self-rising corn meal mix
- 1 C finely chopped onion
- 1 16 oz. container pimento cheese spread

Combine all ingredients in large mixing bowl, blending well. Pour into greased 9 x 13" baking dish. Bake at 350 degrees for 45 min. Makes 10-12 servings.

Pumpkin Corn Pudding

- 2 T butter (1/4 stick)
- 1 C kernel corn
- 1 T minced garlic
- 2 C (or more) milk
- 1 can pumpkin
- 1 C corn meal

Cook corn and garlic in butter for 3 min. Mix in 2 C milk and pumpkin. Bring mixture to simmer. Gradually stir in corn meal. Reduce heat and cook until mixture is thick, stirring constantly. Add additional milk if necessary. Add salt and pepper.

Easy Corn Pudding

- 1 10 oz. pkg. frozen corn
- 1/2 pint whipping cream
- 3 eggs
- 1 T sugar
- salt and pepper to taste
- 1 stick butter or margarine, sliced

Mix first 5 ingredients in blender (corn still frozen until mixed). Pour in greased casserole dish. Dot with butter. Bake at 350 degrees until set, 30 min. to an hour.

Corn Salad

- 4-11 oz. cans Green Giant Shoe Peg corn
- 1 large tomato, chopped
- 1 large bell pepper, chopped
- 1 large onion, chopped
- 1 large bottle Kraft Zesty Italian dressing

Drain cans of corn. Add chopped vegetables and dressing. Stir well. Cover and refrigerate several hours (overnight is best). This salad keeps well for two weeks if kept in the dressing and in the refrigerator. It may be drained and served in a bowl lined with lettuce or served directly from the bowl in which it was marinated using a slotted spoon.

Corn Salad

2-12 oz. cans Green Giant Whole Kernel White Corn or Shoe Peg Corn
2 tomatoes, peeled and chopped
1 bell pepper, chopped
1 purple onion, chopped
1 cucumber, chopped
1/2 C sour cream
4 T mayonnaise
2 T white vinegar
1/2 t celery seed
1/2 t dry mustard
1/2 t black pepper
1 t salt

Mix all vegetables. Combine other ingredients and pour over vegetables. Cover and refrigerate overnight. Mix well.

Baked Acorn Squash

3 Acorn squash
3 T honey
1 t salt
1/4 t pepper
1 t ground ginger
1/4 t ground nutmeg
2 T butter or margarine

Cut squash in half crosswise and scoop out seeds. Arrange squash, cut side down, in shallow baking dish. Bake at 375 degrees for 30 min. Turn squash cut side up and spoon mixture of honey, salt, pepper, ginger, nutmeg and butter or margarine into cavities. Continue baking 30-40 min. or until squash is tender when tested with a fork. Serve hot. Yields 6 servings.

Dwynette's Squash Casserole

1 C shredded cheddar cheese
1 large onion, chopped
1/2 C margarine (1 stick)
salt and pepper to taste
1 8 oz. can sliced water chestnuts
1 10 oz. can golden mushroom soup
2 C cooked squash
1 C sour cream
1 8 oz. package Stovetop stuffing mix (Reserve 1/2 C for top. Add rest to squash mixture.)

Saute onion in skillet until tender. Add salt, pepper, squash, water chestnuts, and other ingredients. Mix well. Spoon into casserole. Top with reserved stuffing mix. Bake at 350 degrees for 30 minutes or until bubbly.

Squash Casserole

Cooked squash with onion. Butter dish real good. 1 C milk, eggs, 1 C cheese, salt, pepper. Bake, crumbs on top. Yum!

Stuffed Fresh Beets

6 cooked, whole, fresh beets, 2" in dia.
1/4 C french dressing, oil and vinegar type
3/4 t dry mustard
2 t water
2 hard cooked eggs, diced
1 T pickle relish
3/4 t salt
1/8 t pepper
2 T mayonnaise

Peel and remove centers from beets, leaving shells 1/2" thick. Marinate beet shells in french dressing several hours or overnight. Combine dry mustard and water and let stand 10 min. Then add diced hard cooked eggs, diced beet centers, pickle relish, salt, pepper and mayonnaise, mixing well. Remove beet shells from marinade. Spoon egg mixture into shells. Serve on shredded head lettuce as salad. Makes 6 servings.

Harvard Beets

2 C beets, diced
1/3 C liquid
2 T sugar
1 T cornstarch
1/4 t salt
1/4 C vinegar
2 T butter

Orange Beets

3 T sugar
1 1/2 T cornstarch
1 t salt
1/2 C orange juice
1 T butter
2 C beets

Creamed Onion Rings

3 C sliced onions, 1/4" thick
1/4 C margarine
1 T flour
1 t salt
pepper to taste
dash nutmeg
1 C milk

Saute onions in margarine until tender. Remove onions. Add flour and spices to skillet. Blend until smooth. Slowly stir in milk. Cook over medium heat, stirring constantly until mixture thickens and comes to a boil. Add onions and bring just to a boil. Makes 4 servings

Southern Broccoli

1 1/2 lbs. fresh broccoli
1/4 C vegetable shortening
1 t salt
2 T water
freshly squeezed lemon juice

Wash broccoli, cut off tough ends. Split stalks lengthwise into fourths, then chop stalks and flowerettes coarsely with knife on board. Melt shortening in heavy skillet or sauce pan. Add broccoli, salt, water and mix lightly. Cover. Cook over medium heat for 13 minutes or until tender crisp (with bright green color) stirring occasionally. Sprinkle with lemon juice and serve. Yield 5 servings.

Creamy Broccoli Slaw

1 can 10 3/4 oz. Campbell's condensed cream of celery soup
1/3 C mayonnaise
1/3 C cider vinegar
2 T sugar
1 T prepared mustard
1 t celery seed, optional
1/2 t pepper
1 bag (16 oz.) of Mann's Broccoli Cole Slaw

Mix soup, mayonnaise, vinegar, sugar, mustard, celery seed and pepper. Toss cole slaw and soup mixture until evenly coated. Refrigerate 1 hour. Serves 8. Prep time 10 min. Chill time 1 hour.

Crusty Cucumbers

Cucumbers
1 egg
salt and pepper to taste
Tabasco to taste
bread crumbs

Peel cucumbers and slice in 1/4" slices. Soak in cold salted water for 30 min. Beat eggs slightly and add seasoning and one T cold water. Dip cucumber slices in egg mixture and then in crumbs. Fry in deep hot fat until brown.

Scalloped Potatoes

6 lbs. uncooked potatoes
3 C sliced onions, optional
1 1/2 T salt
3/4 to 1 C melted shortening
1 C all purpose flour
1 T salt
1 t white pepper
2 qts. scalded milk
1 1/2 C buttered crackers or bread crumbs

Peel and thinly slice potatoes. Cover with sliced onions. Place potatoes in baking pan and sprinkle with salt. Melt shortening. Add flour and stir until smooth. Add salt and pepper. Add scalded milk gradually, stirring constantly, and cook over low heat until smooth and thick. Pour hot white sauce over potatoes. Bake at 350 degrees for 1 hour, then cover with buttered crumbs and continue baking for another hour. Yield 25 servings.

German Potato Salad

5 Medium potatoes cooked
6 slices bacon
1 small onion, chopped
1 1/2 T sugar
1 T flour
1 cube beef bullion
1 t salt
Dash pepper
1/4 C vinegar
2/3 C water

Cook potatoes in fry pan. Cook bacon until crisp. Drain on paper towel, saving 3 T drippings. To bacon drippings add onion and cook until tender. Add sugar, flour, bullion, salt and pepper. Stir until smooth. Stir in vinegar and water. Bring to boil. Peel warm potatoes and slice, adding to sauce mixture with crumbled bacon. Toss lightly to coat potatoes. Serve warm. 4-6 servings.

Texas Potatoes

4 C diced potatoes
1 C minced onion
1 t salt
1/3 C chopped pimentos
1 t pepper
2 C shredded American cheese
2 C medium white sauce
1/2 C cracker crumbs
2 t butter or margarine

Cook diced potatoes 5 min. with minced onion and salt in a small amount of boiling water. Drain. Add pimentos and place in greased 1 1/2 qt. casserole. Add pepper and cheese to white sauce and pour over potatoes. Mix cracker crumbs with butter or margarine, sprinkle on top. Bake at 350 degrees until brown and bubbly.

Speedy Spuds

1 env. Lipton Golden Onion Recipe soup mix
1/2 C milk
1/2 C water
1 t prepared mustard
4 medium potatoes, about 1 1/2 pounds, peeled and thinly sliced
1 C shredded cheddar or American cheese, about 4 oz.

In 2 qt. casserole, blend soup mix with milk, water and mustard. Add potatoes and toss to combine. Microwave covered at high full power for 9 min. Stir in cheese and microwave 5 min. on high or until potatoes are tender. Stir then let stand covered for 5 min.. Sprinkle, if desired, with paprika. Serves 4.

Gourmet Potatoes

6 medium Maine russet potatoes
2 C shredded cheddar cheese
1/4 C butter
1 1/2 C sour cream at room temperature
1/3 C chopped green onions
1/2 t pepper
2 T butter
1 T salt

Cook potatoes in skin. Cool, peel and shred coarsely. In sauce pan, low heat, combine cheese, butter until almost melted. Stir, remove from heat. Blend sour cream, onion, salt and pepper. Fold in potatoes. Grease 2 qt. casserole. Dot with butter. Bake 25 min. at 350 degrees.

Pat's Sweet Potato Casserole

3 C cooked mashed sweet potatoes
1 C sugar
1/2 C butter or margarine
2 eggs beaten
1 t vanilla
1/3 C milk

Topping:

1 C brown sugar
1/2 C flour

1/3 C butter
1 C chopped pecans

Combine first 6 ingredients in large bowl. Mix with electric mixer until well blended. Pour into baking dish. Mix topping until mixture resembles coarse crumbs. Sprinkle over top. Bake 25 min. at 350 degrees.

Pat's Holiday Green Bean Casserole

2 cans, 1 lb. each, green beans or 2 pkgs. 9 oz. frozen beans, cooked and drained
3/4 C milk
1 can 10 3/4 oz. condensed cream of mushroom soup
1/8 t Durkee ground black pepper
1 can 2.8 oz. Durkee french fried onions (divide in half)
Pam no stick cooking spray

Combine ingredients (1/2 of onions). Spray 1 1/2 qt. casserole with Pam. Pour in bean mixture. Bake uncovered at 350 degrees for 30 min. Top with remaining half of onions and bake 5 min. longer.

Hot Slaw

Cabbage
Onions
Bell peppers
Pimento
Celery
1 tomato
Oleo or 5 or 6 slices of bacon

Combine in skillet and cook to desired softness (7 minutes). If bacon is used, crumble bacon. Sprinkle over top of serving bowl.

Cabbage with Sour Cream

1/2 medium head cabbage
1 8 oz. carton sour cream
2 T or more of bacon drippings
Cooked bacon
Salt and pepper to taste

Saute cabbage in bacon drippings until done. Place in casserole dish and cover with sour cream. Crumble bacon on top. Bake at 350 degrees until hot, about 15-20 min. Makes 4 servings

Stuffed Cabbage Rolls

1 beaten egg
1/2 C milk
1/4 C finely chopped onion
1 T worcestershire sauce
3/4 t salt
Dash pepper
1/2 lb. ground pork
1/2 lb. ground beef
3/4 C cooked rice
6 large cabbage or 12 medium cabbage leaves
1 10 3/4 oz. can condensed tomato soup
1 T brown sugar
1 T lemon juice

In a large bowl combine egg, milk, onion, worcestershire, salt and pepper. Mix well. Add meat and cooked rice. Mix well. Remove center vein of cabbage leaves, keeping each leaf in 1 piece. Immerse leaves in boiling water about 3 minutes or till limp; drain. Place 1/2 C meat mixture on each large leaf or 1/4 C mixture on each medium leaf; fold in sides. Starting at unfolded edge, roll up each leaf, making sure folded sides are included in roll. Arrange in a 12x7-1/2x2 inch baking dish. Stir together condensed tomato soup, brown sugar, and lemon juice; pour sauce mixture over cabbage rolls. Bake, uncovered, in a 350 degree oven for 1 1/4 hours, basting once or twice with sauce. Makes 6 servings

Baked Cabbage with Apples

1 medium head cabbage, coarsely chopped
1 lb. canned sliced apples
1/3 C sugar
1 C bread crumbs
6 T melted butter

Drop chopped cabbage in boiling water and cook 3-5 min. until slightly tender but still crunchy. Drain well. Layer cabbage and apples in 2 qt. casserole, sprinkling sugar and bread crumbs on each layer. Pat top layer flat before adding last crumbs. Pour melted butter over top of casserole. Cover with foil and bake at 300 degrees for 45 min. until hot throughout. Remove foil during last 15 min. Serves 4-6.

Lila's Slaw

Large pkg. of slaw mix
1/2 C sliced almonds
1/2 C sunflower seeds
1 package Ramen noodle soup chicken flavor
3 T vinegar
3 t sugar
1/2 C oil

Mix vinegar, sugar, oil, and chicken flavoring packet. Add to slaw mix. Chill until ready to serve. Add almonds, sunflower seeds, and crushed dry Ramen noodles right before serving.

Refrigerated Slaw

8 C cabbage, shredded
1 large onion, thinly sliced
1 or 1 1/2 C sugar
1 C vinegar
3/4 C salad oil
1 t celery seed
1 t salt
1 t dry mustard powder

Alternate layers of cabbage, onion and sugar. Combine remaining ingredients. Bring to boil. Simmer until well blended. Pour boiling liquid over cabbage mixture. Cover and let set for about 3 hours. Stir. Let set for 2 or 3 hours. Refrigerate. Will keep for 5-6 weeks if refrigerated. 15-20 servings

Marinated Carrots

1/2 C vinegar
1 Onion
2 lbs. carrots
1 green pepper
1 can tomato soup
1/2 C oil
1 C sugar
1 t dry mustard
1 t worcestershire sauce
salt and pepper to taste

Boil carrots (round slices) until barely tender. Alternate slices of carrots, pepper and onions in bowl. Boil other ingredients about 20-25 min. until mixture thickens. Pour over carrot mixture and marinate at least 12 hours before serving. This will keep 3-4 weeks.

Mam-ma's Copper Pennies

2 lbs. carrots
1 bell pepper
1 C sugar
1/4 C vinegar
1 onion
1 can tomato soup
1/4 C salad oil
1 t prepared mustard
dash of soy sauce or worcestershire
salt and pepper

Boil carrots until tender. Drain. Layer carrots, pepper and onions. Mix other ingredients thoroughly and pour over. Will keep in refrigerator 1-2 weeks.

Busy Day Bean Soup

1/4 C each of following:

Black eyed peas
Split green peas
Butter beans or large limas
Small lima beans
Pinto beans
Red beans
Navy beans
Great northern beans
Pearl barley
Lintels

Wash thoroughly. Place in large container. Cover with water and add 2 T of salt. Soak overnight. In the morning, drain. Add 2 qts. of water and about 1/2 lb. ham hocks. Bring to boil. Simmer 2 to 2 1/2 hours, stirring occasionally.

Then add:

1 29 oz. can tomatoes
1 large chopped onion
1 pod red pepper
1 t chili powder
Juice of one lemon
salt and pepper to taste

Simmer another 30 min. Makes a very large pot of filling soup. Even better made a couple of days ahead and aged in refrigerator.

Lima Bean Casserole

3 C cooked lima beans
salt and pepper to taste
1 can condensed tomato soup
1/2 C water
6 or 8 small pork sausages or 12 slices of bacon cut in half

Put beans in greased casserole. Season. Pour on tomato soup mixed with water. Top with sausages. Bake at 350 degrees about 40-60 min. or until sausage is brown. If bacon is used, place bacon on beans the last 20 minutes of baking.

Blackeyed Rarebit

1 lb. cooked red meal blackeyes
1 small onion, diced
1/4 C butter
1/2 t dry mustard
1/4 t curry powder
1 T brown sugar
1 T flour
1/2 t salt
2 C milk
2 C grated cheese
a dash of worcestershire or A-1 sauce

Cook onion in butter (about 5 min.). Add mustard, curry powder, brown sugar, flour, salt and mix well, blending in milk slowly, stirring until thick. Place in double boiler, adding cheese. Stir until cheese melts. Add blackeyes and heat for 10 min. Serve on crackers or toast. 5-6 servings.

Dwynette's Bean Salad

1 can kidney beans
1 can waxed beans
1 can cut green beans
Chopped celery
Chopped bell pepper
Onion rings
1/2 C sugar
1/3 C oil
2/3 C vinegar
salt and pepper

Duggins Bean Soup

Mix equal proportions of the beans listed below. (Buy a lb. of each and give away the mixture to friends.)

Speckled limas
Large "Great Northern" navy beans
Small white navy beans
Black beans
Pinto beans
Red kidney beans
Garbanzo or chick peas
Lentils
Blackeyed peas
Barley
Yellow split peas
Green split peas
Baby ford hook lima beans (green)
Field peas
Cream peas
Large white butter beans

For 4-6 servings, wash 1 1/2 C of bean mixture. Cover with water. Add 1 T salt. Soak for 3 hours or overnight. Put beans in 2 qts. water. Add a ham bone and one lb. of ham pieces. Let boil slowly in iron pot for 2 1/2 to 3 hours.

Add:

1 can Rotel (hot) tomatoes
1 whole large onion
1 clove garlic
juice of one lemon
1 long pod of green pepper or red pepper (optional)
salt and pepper to taste

Cook for 30 min. more. The soup may be kept in refrigerator in covered container. Flavor improves with age.

FRUITS

Blueberry Salad

Bring 2 C blueberries, 1/2 C sugar and 1 C water to boil; boil 1/2 minute. Add 1 small pkg. strawberry Jello. Cool. Add 3 cut up bananas, 1 8-oz. can crushed pineapple, 1/2 C chopped nuts, 1/2 C miniature marshmallows. Pour 1/2 of mixture into mold and chill until firm. Top with sour cream. Add the remainder of mixture and chill until firm. When serving add additional sour cream, if desired.

Cranberry Mold

1 pkg. raspberry gelatin
1-1/2 C hot water
1/2 C jellied or whole cranberry sauce
1-3 oz. pkg. cream cheese
2 C drained pineapple and coconut, combined
1 C chopped pecans

Mix gelatin and boiling water and cool. Mix cranberry sauce with softened cheese. Mix pineapple, coconut and nuts in cream cheese mixture. Add to cool gelatin. Chill until firm.

Cranberry Cheese Salad

1 small pkg. strawberry gelatin
1 C crushed cranberries
1 C chopped pecans
1 small package lime gelatin
1 large can crushed pineapple
1 small pkg. lemon gelatin
1 large pkg. cream cheese

Prepare strawberry gelatin according to package directions. Add cranberries and pecans. Pour into large mold and chill until firm. Prepare lime gelatin according to package directions. Add crushed pineapple. Cool. Pour over first layer and chill until firm. Prepare lemon gelatin according to package directions. Add cream cheese and cool. Pour over second layer and chill until firm.

Apple Crisp

Heat oven to 350. Spread in 8" square pan:
4 C sliced apples

Sprinkle with mixture of:
1/4 C water
1 t cinnamon
1/2 t salt

Work together until crumbly with pastry blender:
1 C sugar
3/4 C sifted flour
1/3 C soft butter

Spread crumb mixture over apples. Bake uncovered about 40 minutes. Serve warm with rich milk. Makes 6 servings.

Apple Crisp

5 tart apples
1/4 C sugar
1 t ground cinnamon
1/2 C all-purpose flour
1/2 C butter or margarine
1/4 C water

Peel, core and thinly slice apples and arrange in flat baking dish. Mix sugar, cinnamon, flour and butter and set aside. Pour water over apples and sprinkle sugar mixture over all. Bake at 325 for 30 to 40 minutes. Serve warm with whipped cream. Yield 6 servings.

Sauteed Carrots and Apples

12 medium carrots
2 large cooking apples
3 T butter or margarine
1 T sugar
1/4 t salt

Wash and scrape carrots and cut into thin, crosswise slices. Core unpeeled apples and cut into 1/4" crosswise slices. Melt butter or margarine in large skillet. Add apple slices and brown on one side. Turn, add carrots and sprinkle with sugar and salt. Cover and cook until tender. Yield 6 servings.

Ambrosia

4 medium oranges
2 T sugar
1/2 C flaked coconut
Whipped cream (optional)

Peel and section oranges, remove seeds, and sprinkle sugar over orange sections. Stir to mix. Place half of sections in bowl and sprinkle coconut over them. Add the rest of the sections and then the rest of the coconut. Cover dish and set in refrigerator until time to serve. Whipped cream may be added if desired. Yield 6 servings.

Fresh Strawberry Tarts

1 pkg. Keebler Ready-Crust single serving graham crusts
1 C whipped topping
1 pint fresh strawberries
1 C Solo Strawberry Glaze

Spread thawed topping on bottom and sides of crust. Arrange hulled fresh strawberries, points up, over whipped topping. Portion strawberry glaze over berries. Chill 1 hour or until firm. Garnish with additional whipped topping, as desired. Best if served same day as made.

Easy Strawberry Yogurt Tarts

1 pkg. Keebler Ready-Crust single serving graham crusts
1 carton (8 oz.) strawberry yogurt
2 C whipped topping
1 pint fresh strawberries

In small bowl, blend yogurt and half whipped topping. Spoon yogurt mixture into crust. Arrange whole or sliced strawberries on top of yogurt. Garnish with remaining whipped topping. Chill 1 hour or until firm.

Applesauce-Pecan Bread

2 C self-rising flour
3/4 C sugar
1/2 t cinnamon
1/2 t nutmeg
1/2 C chopped pecans
1/2 cup raisins
1 egg beaten
1 C applesauce
1/4 C vegetable oil

Combine ingredients. Bake at 350 for 40-45 minutes.

Banana Spoonbread

2 ripe bananas, peeled
4 eggs, separated
1 C milk
3 T butter
1 C cornmeal
1 t baking powder
3/4 t salt
1/4 t cream of tartar

Slice bananas into blender; whir until pureed (should equal 1 cup in pureed form). Set aside. Beat egg yolks until thick and lemon colored, about 3-5 minutes. In large saucepan over medium heat, combine bananas, milk and butter. Cook until butter melts. Stir in cornmeal, baking powder and salt. Cook, stirring constantly until mixture thickens, about 3 minutes. Remove from heat. Beat in egg yolks. Beat egg whites and cream of tartar at high speed until stiff but not dry. Fold into banana mixture. Pour into well-greased 1-1/2 quart casserole dish. Bake in 350 degree oven for 30-35 minutes until knife inserted comes out clean. Serve while hot. (makes 4 servings)

Strawberry Salad

2 boxes strawberry Jello
1 C boiling water
frozen strawberries
1 small can crushed pineapple, drained
3 ripe bananas, mashed
1 C nuts, coarsely chopped
8 oz. sour cream

Mix Jello and boiling water, stirring until dissolved. Add ingredients except sour cream. Pour half of mixture and refrigerate until firm. Spread sour cream over top, add rest of mixture. Refrigerate until firm.

Peach Crunch

Mix to consistency of cornmeal:

12 cinnamon graham crackers, crumbled

1/2 stick margarine

1/4 C brown sugar

Drain 1 can (29 oz.) sliced peaches, reserving 1/4 C of juice. Butter pan or dish, arrange peaches on bottom. Add 1/4 C peach juice. Spread on topping. Bake at 350 for 35-40 minutes.

Vintage Fruit Sauce

3/4 C canned peaches in heavy syrup, drained and cut into pieces

3/4 C canned pineapple chunks in heavy syrup, drained

6 maraschino cherries, cut in half

1-1/2 C sugar

1 pkg. quick rise yeast

Combine ingredients and place in a glass jar with a loose cover, such as an apothecary jar. Set in a fairly warm place. Stir several times the first day, then stir once a day. At the end of two weeks the starter has fermented enough to make sauce. Makes 2 cups. Note: One cup of the starter is enough to make one batch of sauce. The other cup may be used to start a second batch in another container. The sauce recipe should not be doubled.

Traditional Fruit Sauce

1 C fermented fruit

1/2 C canned peaches in heavy syrup, drained and cut into pieces

1/2 C canned pineapple chunks in heavy syrup, drained

6 maraschino cherries, cut in half

1 C sugar

Combine all ingredients in a glass jar with a loose cover; stir well. Set in a fairly warm place. Continue to stir once a day. Sauce can be served after one week. Cooked fruit and sugar combination must be repeated every two weeks. The mixture does not have to be refrigerated. Follow the directions carefully and the sauce will last for months.

Candied Fruit Peel

Wash and dice peels of lemons, oranges and grapefruits as you collect them and put them in the freezer in freezer-safe containers. When you have peelings from four of each of the fruits, you are ready to start. Slowly bring to a boil one cup of water, 1/4 cup of corn syrup and two cups of sugar for 30 minutes over low heat. Then add the peels and cook for 55 minutes to an hour until all the syrup has been absorbed.

Lay out a large piece of wax paper and sprinkle it liberally with sugar. Put the candied peel on the waxed paper and toss so the peels will be covered. Let it sit for a day or two to dry. The candied fruit peel will then keep indefinitely in the refrigerator. It is so good and easy to make.

Holiday Jewel Salad

1 pkg. pineapple gelatin (lemon, lime...)
1 C hot water
1/2 t salt
1/2 C canned crushed pineapple (drained)
1 C cold liquid (drained pineapple juice plus enough water to equal one cup)
1 C chopped raw cranberries
1/2 C diced celery
1/2 C chopped walnuts

Dissolve gelatin in hot water. Add salt and cold liquid. Chill until slightly thickened. Fold in remaining ingredients. Turn into a one-quart mold and chill until firm. Unmold on a bed of crisp lettuce. Decorate with additional walnut pieces. Serves 8.

If desired, serve with a dressing made of 3 oz. cream cheese, 1/4 C sour cream, 1/4 t salt, and 2 T honey whipped together. Or serve with a dressing of your choice.

Apple Cranberry Casserole

3 C red delicious or Gala apples
2 C fresh cranberries
1-1/2 C sugar
1 stick margarine
1 C uncooked quick cooking oats
1 C chopped walnuts or pecans

Peel and cut apples and place in square 8x8" or 9x8" pan. Pour cranberries over apples. Pour sugar over top. Mix oats, melted margarine, and nuts and sprinkle over top. Cover dish with foil and bake in 325 oven for 45 minutes. Remove foil and bake 15 more minutes.

Fig Preserves That Taste Like Strawberries

3 C mashed figs
2 C sugar
2 small packages strawberry Jello

Mix. Bring to boil. Simmer for 20 minutes.

Mandarin Orange and Pineapple Salad

1 small can crushed pineapple, drained
1 can mandarin oranges, drained
1 pkg. orange gelatin
2 T sugar (optional)
1 small pkg. cream cheese
1 pkg. small marshmallows
1/2 pint heavy cream, whipped

Drain pineapple and orange sections; add enough water to make 2 cups liquid. Heat liquid to boiling; pour over gelatin and sugar. Stir to dissolve. Add cream cheese and marshmallows to hot mixture. Stir to dissolve. Let cool. Add pineapple and orange sections. Place in refrigerator. When mixture is consistency of syrup, fold in whipped cream. Mix well. Pour into mold which has been rinsed with cold water. Refrigerate until firm.

FUDGE, BROWNIES, ETC.

Easy Fudge

2 C sugar
1 can (5 oz.) Pet evaporated milk
12 large marshmallows
1/4 t salt
2 T butter or margarine
1 C (6 oz.) semi-sweet chocolate chips
1/2 C chopped nuts, optional
1 t vanilla

In a heavy 2 quart saucepan, combine sugar, milk, marshmallows and salt. Heat over medium heat until bubbly all over. Continue boiling and stirring 5 minutes more. Remove from heat and stir in butter, chocolate chips, nuts and vanilla until chips are completely melted. Spread in a buttered 8 inch square pan. Refrigerate until hardened. Makes 64 1-inch squares.

Fudge

1 lb. confectioners sugar
1/2 C cocoa
1/4 C milk
1/2 C butter
1 t vanilla
1/2 C nuts

Melt butter. Mix all ingredients. Refrigerate for 1 hour or put in freezer for about 20 minutes.

Chocolate Fudge Pie

1-1/2 C sugar
3 T cocoa
1 t vanilla
1 stick butter
3 eggs

Mix sugar and cocoa together. Melt butter; blend with sugar, cocoa and eggs; add vanilla. Mix well. Put in uncooked pie shell. Bake at 350 degrees for 35 minutes. Cool for approximately 10 minutes. Serve warm with ice cream or whipped cream.

Peanut Butter Fudge

1/2 C butter or margarine
1 lb. Colonial light golden brown sugar
1/2 C milk
3/4 C smooth or crunchy peanut butter
1 t vanilla extract
1 lb. Colonial confectioners sugar

In medium saucepan, melt butter; stir in brown sugar and milk. Bring to a boil; boil and stir 2 minutes. Remove from heat; stir in peanut butter and vanilla. Mix in confectioners sugar; beat until smooth. Spread into buttered 9 inch square baking pan. Chill until firm. Cut into squares.

Mam-ma's Oatmeal Fudge (THE BEST**)**

2 C sugar
1 stick butter
1/2 C milk
4 T cocoa

Boil 1 1/2 minutes. Add:

1/2 C peanut butter
2 1/2 C oatmeal
1 t vanilla

Drop by teaspoons onto waxed paper, or pour into buttered pan and cut into squares when almost cool.

Black-eyed Susans

1 lb. cheddar cheese, grated
1 C butter, melted
1/8 t salt
3 C flour
1 (16 oz.) package whole, pitted dates
Coarsely chopped pecans

Mix cheese, butter, salt and flour; blend well to form pastry dough. Chill. Stuff dates with nuts. Preheat oven to 325 degrees. Roll out chilled dough on floured surface to 1/4 inch thick. Cut dough with biscuit cutter and wrap each stuffed date, then roll in sugar. Bake on ungreased cookie sheets for about 25 minutes. (makes 4 dozen)

5 Minute Buttered Crunch

5 T butter or margarine
1/2 t salt
6 C Chex cereal
1/3 C grated Parmesan cheese

Melt butter in large skillet over low heat. Stir in salt. Add cereal. Stir until all pieces are coated. Continue to heat and stir for 5-8 minutes or until cereal is lightly toasted. Sprinkle on cheese; stir to coat all pieces. Spread on absorbent paper to cool.

Microwave* directions: Melt butter in large bowl on high 50 to 60 seconds. Stir in salt. Add cereal; stir to coat all pieces. Microwave on high 2-1/2 to 3 minutes, stirring every 30 seconds. Sprinkle on cheese; stir to coat evenly. Spread on absorbent paper to cool.

*A 650 watt microwave was used. For other wattage ovens, time may need to be adjusted.

Chocolate Drops

1/2 lb. margarine
1 can Eagle brand milk
2 lb. powdered sugar
5 t vanilla
1 C pecans
2 cans or 1 large pkg. angel flake coconut
12 oz. chocolate chips (semi-sweet)
1/4 lb. paraffin

Mix margarine, milk, sugar and vanilla until light and fluffy. Add coconut & pecans and form into balls and refrigerate overnight. Melt chocolate chips and paraffin. Keep chocolate mixture warm to dip balls. Makes 100 small balls.

Goof Balls

1 14-oz. can sweetened condensed milk
1 lb. confectioners sugar
1 14-oz. pkg. coconut
2 C chopped pecans
20 1-oz. square semisweet chocolate
1 T shortening

Mix milk, sugar, coconut and nuts in bowl. Cover and chill 3 hours or longer. Roll into balls using 1 t mixture for each. Put balls on baking sheet and chill 8 hours or longer. Line baking sheet with wax paper. Melt chocolate and shortening in top of double boiler. Remove from heat. Drop balls into chocolate mixture one at a time. Put on prepared baking sheet. Put into refrigerator for chocolate to harden.

Puppy Chow

12 oz. box Crispix
1 C creamy peanut butter
12 oz. pkg. milk chocolate chips
1 stick of oleo
2-1/2 C confectioners sugar

Melt oleo, chocolate chips and peanut butter over low heat. Pour over Crispix and stir carefully. Put confectioners sugar in large brown bag. Place Crispix mixture in bag and shake.

Mini-Blini-Cheesie Wessie

2 8-oz. pkgs. cream cheese
1/2 C granulated sugar
2 egg yolks
Loaf of thin sliced white bread, crusts cut off
1 stick butter, melted
1 C sugar
3 T cinnamon

Mix first three ingredients. Roll bread thin with rolling pin. Spread with mixture. Roll up into roll. Dip in melted butter, then roll in mixture of sugar and cinnamon. Place on flat pan and freeze for 2 hours. Take out and cut into bite size while frozen. Preheat oven to 350 degrees. Bake 10 minutes.

Pecan Pralines

2 C sugar
1 C buttermilk
1 t soda
1 C pecans
1 T vanilla

Boil first three ingredients to hard ball stage. Let simmer - do not stir. Remove from heat. Beat until dull. Add pecans and vanilla. Drop on foil. Let stand 30 minutes.

Double Chocolate Brownies

4 oz. unsweetened chocolate
2/3 C shortening
2 C sugar
1 t vanilla
4 eggs
1-1/4 C Gold Medal all purpose flour
1 t baking powder
1 t salt
1 C M&M's plain chocolate candies

Heat oven to 350 degrees. Grease rectangular pan, 13x9x2 inches. Heat unsweetened chocolate and shortening in 3 quart saucepan over low heat until melted. Remove from heat; mix in sugar, vanilla and eggs. Stir in remaining ingredients except candies. Spread in pan. Sprinkle with candies; press lightly. Bake until brownies begin to pull away from sides of pan, about 30 minutes. Do not over bake. Cool completely; cut into bars.

Mother's Best Saucepan Brownies

1/2 C (1 stick) butter or margarine
2 1-oz. squares unsweetened chocolate
1 C sugar
2 eggs
2/3 C sifted Mother's Best Self-Rising Flour
1 t vanilla extract
3/4 C chopped nuts

Heat oven to 350 degrees. Grease bottom of 8" square pan. Melt butter and chocolate in a saucepan over low heat. Remove from heat and stir in remaining ingredients in order listed. Beat well. Bake 30 minutes. Cool. Cut into squares. Makes 16 squares. NOTE: If using plain flour, sift 1-1/2 t baking powder and 1/4 t salt with flour.

Lynn's Brownies

6 T cocoa
2 T oil
1 C (2 sticks) butter

Melt above in double boiler. Add:

1 1/3 C self-rising flour
2 C sugar
3 eggs
1 t vanilla

Bake in 13x9 pan 30 minutes at 350 degrees.

Deep Dish Brownies

3/4 C butter or margarine, melted
1 1/2 C sugar
1 1/2 t vanilla extract
3 eggs
3/4 C all purpose flour
1/2 C Hershey's Cocoa
1/2 t baking powder
1/2 t salt
1 C Reese's peanut butter chips or Hershey's semi-sweet chocolate chips

Heat oven to 350 degrees. Grease square pan, 8x8x2 inches. In medium mixing bowl blend melted butter, sugar and vanilla. Add eggs; beat well with spoon. Combine flour, cocoa, baking powder and salt; gradually add to egg mixture, beating until well blended. Stir in chips. Spread into prepared pan. Bake 40 to 45 minutes or until brownies begin to pull away from sides of pan. Cool completely. Cut into squares. 16 brownies.

Brownie Cake Squares

2 C all purpose flour
2 C sugar
1 t baking soda
1/2 t salt
1 C shortening
1 C water
3 T cocoa
2 eggs, well beaten
1/2 C buttermilk
1 t vanilla extract
Chocolate frosting
Pecan halves, optional

Combine flour, sugar, soda and salt in large mixing bowl; stir well. Combine shortening, water and cocoa in heavy saucepan; bring to a boil, stirring constantly. Gradually stir into flour mixture. Stir in eggs, buttermilk and vanilla. Pour into greased and floured 15x10x1 inch jelly roll pan. Bake at 350 for 20-25 minutes or until a wooden pick inserted in center comes out clean. Spread with frosting while warm. Cool and cut into squares. Garnish with pecan halves, if desired. Yield about 2 1/2 dozen squares.

Chocolate Frosting:

1/4 C butter or margarine
1/4 C milk
1 C sugar
1/3 C semisweet chocolate morsels

Combine butter and milk in heavy saucepan; bring to boil, stirring constantly. Stir in sugar, return to boil. Cook 30 seconds, stirring constantly. Immediately remove from heat. Add chocolate morsels; stir constantly until chocolate melts.

Ultimate Chocolate Brownies

3/4 C Hershey's cocoa
1/2 t baking soda
2/3 C butter or margarine, melted and divided
1/2 C boiling water
2 C sugar
2 eggs
1 1/3 C all purpose flour
1 t vanilla extract
1/4 t salt
1 C Hershey's semi-sweet chocolate chips or mini chips
one bowl buttercream frosting

Heat oven to 350. Grease rectangular pan, 13x9x2 inches, or two square pans, 8x8x2 inches. In medium bowl combine cocoa and baking soda. Blend in 1/3 C melted butter. Add boiling water; stir until mixture thickens. Stir in sugar, eggs and remaining 1/3 C melted butter; stir until smooth. Add flour, vanilla and salt; blend completely. Stir in chocolate chips. Pour into prepared pan(s). Bake 35 to 40 minutes for rectangular pan, 30 to 35 minutes for square pans or until brownies begin to pull away from sides of pan. Cool completely in pan(s); frost with one-bowl butter cream frosting. Cut into squares. About 3 dozen brownies.

Old Fashioned Brownies

3 1-oz. squares unsweetened chocolate
1/2 C shortening
3 eggs
1 1/2 C granulated sugar
1 1/2 t vanilla
1/4 t salt
1 C all purpose flour
1 1/2 C coarsely chopped Diamond walnuts

Melt together chocolate and shortening over warm water; cool slightly. Mix together eggs, sugar, vanilla and salt; blend in chocolate mixture, then flour. Fold in walnuts. Turn into a well- greased 8 inch square pan. Bake at 325 degrees for about 35 minutes. Brownies should still be soft. Cut into 20 bars.

Brownies

6 egg whites
3/4 C oil
1 1/2 t vanilla
2 C sugar
3/4 C cocoa
1 7/8 C all purpose flour
3/8 t salt

Heat oven to 350 degrees. Oil bottom of pan. Place egg whites in large bowl. Beat with spoon until slightly frothy. Add oil and vanilla. Mix thoroughly. Stir in sugar and cocoa. Mix well. Stir in flour and salt until blended. Pour into pan. Bake for 22 to 26 minutes. Avoid overbaking. Cool completely before cutting. 2 doz. brownies.

Drizzle Topped Brownies

1 1/4 C buttermilk baking mix
1 C sugar
1/2 C Hershey's Cocoa
1/2 C butter or margarine, melted
2 eggs
1 t vanilla extract
1 C Hershey's semi-sweet chocolate chips or mini chips
Quick Vanilla glaze

Heat oven to 350 degrees. Grease square pan. In medium mixing bowl combine baking mix, sugar and cocoa; mix with spoon or fork until thoroughly blended. Add butter, eggs and vanilla, mixing well. Stir in chocolate chips. Spread into prepared pan. Bake 25 to 30 minutes or until wooden pick inserted in center comes out clean. Cool completely. Prepare Quick Vanilla Glaze. Drizzle onto cooled brownies. Cut into bars. (About 20 brownies)

Quick Vanilla Glaze: In small mixing bowl combine 1/2 C confectioners sugar, 1 T water and 1/4 t vanilla extract; blend well.

Maple Cream Coffee Treat

1 C firmly packed brown sugar
1/2 to 3/4 C chopped nuts
1/3 C maple flavored syrup or dark corn syrup
1/4 C margarine or butter, melted
8 oz. pkg. Cream cheese, softened
1/4 C powdered sugar
2 T margarine or butter, softened
1/2 C coconut, optional
2 10-oz. cans Hungry Jack Refrigerated Big Flaky Biscuits

Heat oven to 350. In ungreased 12x8 or 13x9 inch baking pan, combine first four ingredients. Blend cream cheese, powdered sugar and 2 T margarine until smooth; stir in coconut. Separate biscuit dough into 20 biscuits; press or roll each to a 4 inch circle. Spoon 1 T cream cheese mixture onto center of each biscuit. Overlap dough over filling forming finger-shaped rolls. Place rolls seam side down, in rows of 10 over syrup mixture in pan. Bake at 350 for 20 to 30 minutes or until deep golden brown. Cool 3 minutes. Turn onto serving plate or waxed paper. (Refrigerate any leftovers.) 8-10 servings.

Pretzel Surprise

2 C coarsely crushed pretzel sticks
3/4 C butter or margarine
3 T sugar
8 oz. pkg. cream cheese, softened
1 C sugar
8 oz. carton frozen whipped topping, thawed
6 oz. pkg. strawberry-flavored gelatin
2 C boiling water
2 10-oz. packages frozen strawberries

Heat oven to 400. In medium bowl combine pretzels, butter and 3 T sugar; press on bottom of 9x13x2 inch pan. Bake 8 minutes. Cool. In small mixing bowl, beat cream cheese until fluffy. Gradually add 1 C sugar, beating until smooth. Fold in whipped topping. Spread on cooled crust. In medium bowl, dissolve gelatin in boiling water. Stir in strawberries; break up as they thaw. Refrigerate until slightly thickened. Pour over cream cheese mixture in pan. Refrigerate until firm. Very, Very, GOOD!!!

Orange Nut Tea Drops

1/2 C soft butter or margarine
3 oz. cream cheese
1/2 C sugar
1 egg
1 t grated orange rind
1 t vanilla
1 C sifted flour
1/2 t salt
1/2 C pecans and walnuts, mixed

Cream together butter, cream cheese, sugar, egg, orange rind and vanilla. Mix in flour and salt which have been sifted together. Stir in nuts. Drop by teaspoonfuls 1 inch apart on a lightly greased baking sheet. Bake at 350 degrees about 15 minutes or until lightly browned.

Bourbon Balls

3 T cocoa
1 1/2 C powdered sugar
1/2 C bourbon
3 T light corn syrup
3 C crushed vanilla wafers
1 1/2 C finely chopped pecans

Sift cocoa and powdered sugar in a bowl; stir in bourbon which has been mixed with syrup; mix well. Add wafer crumbs and pecans. Mix well and roll into 3/4 inch balls. Roll in additional powdered sugar. Allow to dry before serving. Will freeze, if desired. (makes 5 dozen)

Lemon Squares

1 C flour
1/2 C butter
1/4 C confectioners sugar
2 eggs
1 C granulated sugar
1/2 t baking powder
2 T lemon juice
1/4 t salt

Heat oven to 350 degrees. Blend flour, butter and confectioners sugar thoroughly. Press evenly in square pan, 8x8x2 inches. Bake 20 minutes. Beat rest of ingredients together. Pour over crust and bake 20 or more minutes. Do not over bake. Filling puffs during baking but flattens when it cools. (makes 16 squares)

Caramel Corn

Vegetable cooking spray
6 quarts popped corn
1 1/2 C pecan halves
1 1/2 C firmly packed brown sugar
3/4 C butter or margarine
3/4 C light corn syrup
1 1/2 C raw peanuts
1/2 t baking soda
1 t vanilla extract

Coat 2 large roasting pans with cooking spray. Combine popcorn and pecans in pans; set aside. Combine sugar, butter, corn syrup, and peanuts in large saucepan; bring to a boil and boil 5 minutes. Remove from heat; stir in soda and vanilla. Pour mixture evenly over popcorn. Stir with a lightly greased long-handled spoon until popcorn is well coated. Bake at 250 for 1 hour, stirring every 20 minutes. Remove from oven and immediately pour mixture onto wax paper, breaking it apart as it cools. Store in airtight containers. Yield: 6 1/2 quarts.

Popcorn Balls - Gertrude Shadix

3 qt. popped corn
1/2 C pecans
1/2 C margarine
1 C brown sugar
1/4 C corn syrup
1/2 t salt
1/4 t soda
1/2 t vanilla

Place popcorn and pecans in greased pan and set aside. Melt margarine. Add brown sugar, syrup and salt. Bring to boil, boil 5 minutes. Do not stir. Remove from heat. Stir in soda and vanilla. Pour over popcorn and stir until well coated. Bake 300 degrees for 30 minutes. Stir after 15 minutes. Cool and break into pieces. Store in air tight container.

Halloween Pump-korn

8 C popped popcorn
2 T butter
1/8 t ground cloves
1 t cinnamon
1 T canned pumpkin or pumpkin pie mix
1 t brown sugar
1 T powdered sugar, optional

Place popcorn in large bowl. Melt butter in a small pan over low heat. Remove from heat and stir in cloves, cinnamon, pumpkin and brown sugar. Spoon onto popcorn. Toss with hands to coat thoroughly. Sprinkle with powdered sugar, if desired. Makes 8 cups.

Cleo-pop-ra

8 C popped popcorn
2 T flaked coconut
2 T butter
1/4 t onion powder
1/4 t garlic powder
1/4 t nutmeg
1/4 t parsley flakes
1/4 t lite lemon pepper
1/8 t coriander
dash cayenne pepper

Combine popcorn and coconut in large bowl. Melt butter in small pan over low heat. Remove from heat and stir in remaining ingredients. Dribble over popcorn mixture and toss with hands to coat thoroughly. Makes 8 cups.

Marc Antony Nibble

8 C popped popcorn
1 7-oz. jar marshmallow cream
3/4 C peanut butter
2 T milk
1/2 C unsalted peanuts

Preheat oven to 375 degrees. Combine marshmallow cream, peanut butter and milk in a large greased bowl and stir until smooth. Stir in popcorn and peanuts and coat thoroughly. Grease hands and form mixture into balls using 1/2 C for each. Place on a greased baking sheet and bake for 5 minutes. Remove from oven and let cool about 20 minutes. Makes 14 to 16 popcorn balls.

Cheese Popcorn

1 1/2 t grated Parmesan cheese
1 t margarine
1 1/4 C warm popped popcorn

Combine parmesan cheese and melted margarine. Toss popcorn with melted margarine mixture until well coated. Makes 1 serving.

Nashville Country Pop

8 C popcorn
1 7-oz. jar marshmallow cream
1/4 C melted butter
1/4 C peanut butter
2 t vanilla
1 C flaked coconut
10 drops yellow food coloring
1 small chocolate-covered cookie

Combine marshmallow cream, butter, peanut butter, vanilla, coconut and food coloring in large greased bowl. Stir popcorn into mixture until coated evenly. Press popcorn mixture firmly into a greased 12 inch round cake pan. Press cookie into center for label. Refrigerate about 2 hours until firm. Cut into slices. Makes 1 12-inch gold record.

Pepperoni Popcorn

2 oz. sliced pepperoni
1/4 C butter or margarine
1/2 C dried sliced mushrooms
2 T dried green pepper flakes
2 T dried onion flakes
2 t dried basil leaves
1 t dried oregano leaves
1/8 t garlic powder
8 C popcorn
2 T grated parmesan cheese

Cut pepperoni slices in halves. Cook pepperoni in small skillet over medium-high heat until crisp; drain well. Melt butter in small skillet; stir in remaining ingredients, except popped corn and cheese; cook over medium heat until mushrooms soften, about 3 minutes. Spoon mixture over popped corn in large bowl and toss; sprinkle with cheese and toss. Makes 8 cups.

Peanut Butter and Jelly Popcorn

2 qts. popcorn
1 T butter
1 T peanut butter
1 T jelly, any flavor

Melt butter, peanut butter and jelly in a small pan over low heat. Drizzle over popcorn. Mix well to coat thoroughly. Makes 2 quarts.

Marshmallow 'N' Chocolate Popcorn Balls

5 qts. popped popcorn
1 jar marshmallow topping
1 12-oz. pkg. chocolate bits, semi-sweet or milk chocolate
2 T water
1 t vanilla

Place popped corn in large greased pan. Melt marshmallow topping and chocolate bits in top of double boiler. Stir in water and vanilla. Pour chocolate mixture over popcorn, mixing thoroughly. Shape into balls. If desired, place wooden ice cream stick in balls. Makes about 14 popcorn balls.

Baked Caramel Corn

1 C (2 sticks) butter or margarine
2 C firmly packed brown sugar
1/2 C light or dark corn syrup
1 t salt
1/2 t baking soda
1 t vanilla
6 qts. popcorn

Melt butter; stir in brown sugar, corn syrup and salt. Bring to boil, stirring constantly; boil without stirring for 5 minutes. Remove from heat; stir in soda and vanilla. Gradually pour over popped corn, mixing well. Turn into 2 large, shallow baking pans. Bake at 250 degrees for 1 hour, stirring every 15 minutes. Remove from oven, cool completely. Break apart and store in tightly covered containers. Makes 5 quarts.

Florence's Chocolate Squares

5 C Rice Krispies
1 C chopped nuts
1 7-1/2 oz. jar marshmallow creme
1/4 C butter
12 oz. chocolate chips

Melt chocolate chips, butter and marshmallow creme over low heat. Pour over nuts and Rice Krispies. Mix well. Press out onto large buttered pan or wax paper.

Butterfingers

1 1/2 sticks margarine
5 T sugar
1/2 C nuts
1 1/2 C flour
1 t vanilla

Cream sugar and margarine and then add vanilla, flour and nuts. Drop by spoonfuls onto waxed paper.

Peanut Butter Brittle

1 C corn syrup
1 C peanut butter
1 C sugar
8 C corn flakes
1 t vanilla

Boil corn syrup and sugar for 1 minute. Remove from heat and add peanut butter. Stir until melted. Add vanilla and pour over corn flakes and stir until coated. Put on buttered pan or waxed paper.

ITALIAN

Easy Deep-Dish Pizza

3 C Bisquick baking mix
3/4 C water
1 lb. ground beef
1/2 C chopped onion
1/2 t salt
2 cloves garlic, crushed
1 can (15 oz.) tomato sauce
1 t Italian seasoning
1 jar (4-1/2 oz.) sliced mushrooms, drained
1/2 C chopped green pepper
2 C shredded mozzarella cheese (about 8 oz.)

Heat oven to 425 degrees. Lightly grease jelly roll pan, 15-1/2x10-1/2x1 inch or cookie sheet. Mix baking mix and water until soft dough forms. Gently smooth dough into ball on floured surface. Knead 20 times. Pat dough on bottom and up sides of pan with floured hands. Or roll into rectangle, 13x10 inches, and place on cookie sheet; pinch edges of rectangle, forming 3/4 inch rim. Cook and stir ground beef, onion, salt and garlic until beef is brown; drain. Mix tomato sauce and Italian seasoning; spread evenly over dough. Spoon beef mixture evenly over sauce. Top with mushrooms, green pepper and cheese. Bake until crust is golden brown, about 20 minutes. 8 servings.

Chicken Tetrazzini

1-1/2 to 2 C diced, cooked chicken
1-1/2 C noodles
1-1/2 C diced celery
1 T diced green pepper
1/2 C chopped onion
1 clover garlic, minced
1 T chopped parsley
3 C chicken broth
1/2 (10-1/2 oz.) can mushroom soup
1/4 C cooked tomatoes
Salt and pepper
1/4 C shredded sharp cheese
2 T bread crumbs

Cook noodles, diced celery, green pepper, chopped onion, minced garlic, and chopped parsley in chicken broth. Combine chicken, noodles, vegetable mixture, mushroom soup, drained tomatoes, salt and pepper. Add shredded cheese and bread crumbs. Bake at 300 degrees until lightly browned. Yield: 8 servings.

Italian Chicken

2 lbs. chicken breasts
8 oz. Italian dressing
Italian seasoning

Skin and wash chicken before placing it in an oblong baking dish. Cover chicken with Italian dressing and sprinkle lightly with Italian seasoning. Bake one hour at 350 degrees; serve over rice.

Pizza Surprise

1 (9 inch) Banquet frozen deep dish pie crust shell
2 T vegetable oil
1/2 C chopped onion
2 C diced cooked chicken
1 can (6 oz.) tomato paste
3 T water
2 T grated Romano cheese
1/2 C sliced ripe olives
1 t oregano
1/2 t salt
1/4 t pepper
1 small tomato, sliced
1 C (4 oz.) shredded mozzarella cheese

In hot skillet with vegetable oil, cook onion and chicken until onion is tender. Mix in tomato paste, water, Romano cheese, olives, oregano, salt and pepper. Spoon into frozen pie crust. Arrange tomato slices on top. Top with mozzarella cheese. Bake pie on cookie sheet in 375 degree oven for 30 minutes or until cheese is melted and bubbly. Cool 10 minutes before serving. 4-6 servings.

Fettuccine Primavera

8 oz. fettuccine
1 C each broccoli flowerets and carrot slices
1-3/4 C skim milk
1 pkg. (8 oz.) light Philadelphia Neufchatel cheese, cubed
1/2 C chopped green onion
1/2 t Italian seasoning
1/4 t garlic powder
1 C Louis Rich, fully cooked, hickory smoked breast of turkey, cubed
1/2 C (4 oz.) Kraft 100% grated parmesan cheese

Cook pasta as directed on pkg, adding broccoli and carrots during last 5 minutes of cooking. Stir together milk, Neufchatel cheese, onions and seasoning in medium saucepan over low heat until smooth. Stir in turkey and parmesan cheese. Toss pasta and vegetables with sauce. Serve immediately. Makes 6 servings.

Zucchini Beef Lasagna (Dwynette's)

1/2 lb. ground beef
1/3 C chopped onion
1 15 oz. can tomato sauce
1/2 t whole oregano
1/4 t whole basil
1/4 t pepper
1 C low fat cottage cheese
1 egg
4 med. zucchini, sliced
1 C shredded mozzarella cheese (or more)
1 lb. lasagna noodles

Cook lasagna noodles, cool in cold water and set aside. Cook ground beef and onion; add tomato sauce, oregano, basil and pepper. In separate bowl, mix egg with cottage cheese. Spray oblong baking dish with non-stick cooking spray. Place small amount of tomato sauce mixture in bottom of pan and spread. Layer noodles, tomato sauce, zucchini, cottage cheese and mozzarella cheese. Repeat. Bake at 350 for one hour or until bubbly.

Lasagna

1 lb. ground chuck
1/2 C onion
Garlic to taste
1 can tomatoes
1 8 oz. can tomato sauce
1 t salt
2 T sugar
8 oz. small curd cottage cheese
Ricotta cheese

Cook noodles; set aside. Brown ground chuck, onion and garlic. Add tomatoes, salt, sugar and tomato sauce. Cook 30 minutes. Layer noodles with Ricotta cheese, sauce and 8 oz. small curd cottage cheese. Bake at 350 until bubbly.

Italian Meat Pie

**1 lb. ground beef
1 6 oz. can tomato paste
1 4 oz. pkg. spaghetti sauce mix
1/3 C water
1/3 C bell pepper
1-1/2 C grated Mozzarella cheese
1/3 C grated Parmesan cheese
1 8" or 9" pie crust**

Brown ground beef, drain. Add bell pepper. Cook 2 minutes. Add tomato paste, sauce mix and water. Cook 5 minutes. Sprinkle ½ of parmesan cheese in pie shell. Add 1/2 of meat mixture. Sprinkle over this 1 C mozzarella cheese. Add remainder of meat mixture, sprinkle remainder of parmesan cheese. Bake at 400 degrees 15 minutes. Remove from oven. Sprinkle 1/2 C mozzarella cheese. Return to oven about 5 minutes or until cheese melts. Serve hot.

MEXICAN

Pop-over Taco

1 lb. ground beef
1 large onion, diced
1 envelope (1-1/4 ounces) Old El Paso Taco Seasoning Mix
1 can (15 oz) tomato sauce
1/2 C water
1 can (16 oz.) Old El Paso Refried Beans
1 can (4 oz.) Old El Paso Chopped Green Chilies, divided
1 C grated Monterey Jack cheese
1 C milk
2 eggs
1 T oil
1 C sifted flour

Cook ground beef and onion in skillet until brown; drain. Stir in taco seasoning mix, tomato sauce and water. Simmer 10 minutes. Spread refried beans into bottom of greased 13 x 9 x 2 inch baking pan. Layer half the chilies over the beans. Pour meat mixture evenly over chilies. Layer remaining chilies over meat; top with grated cheese. Blend milk, eggs, oil and flour. Pour evenly over pan. Bake 400 degrees F, 30 minutes or until golden brown. Cut into squares. Makes 8 servings.

Beef Tacos

1 lb. ground beef
1 medium onion, chopped
1 clove garlic, minced
2 T oil
8 oz. can tomato sauce
Salt and pepper to taste
12 taco shells
Chopped lettuce
Chopped tomatoes
Grated Cheddar cheese
8 oz. can taco sauce
Sour Cream

Saute beef, onion and garlic in oil over medium heat until brown. Add tomato sauce and simmer for a few minutes. Season with salt and pepper. Warm taco shells in a 350 degree oven for 5 minutes. Place a heaping tablespoonful of meat mixture in each shell and stuff with lettuce, tomato and cheese. Top with taco sauce and sour cream. Serves 4.

Impossible Taco Pie

1 lb. ground beef
1/2 C chopped onion
1 envelope (1-1/4 oz.) taco seasoning mix
1 can (4 oz.) chopped green chilies, drained
1-1/4 C milk
3/4 C Bisquick baking mix
3 eggs
2 tomatoes, sliced
1 C shredded Monterey Jack or Cheddar cheese

Heat oven to 400 degrees. Grease pie plate, 10x1-1/2 inches. Cook and stir beef and onion until brown; drain. Stir in seasoning mix. Spread in plate; top with chilies. Beat milk, baking mix and eggs until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes and cheese. Bake until knife inserted in center comes out clean, 8 to 10 minutes longer. Cool 5 minutes. Serve with sour cream, chopped tomatoes, shredded lettuce and shredded cheese, if desired. 6 to 8

servings.

Mexican Rice

3 T margarine
1-1/4 C uncooked rice
1/2 C chopped onion
1/4 C diced green pepper
1 clove garlic, crushed
2-1/2 C hot water
1 can (1 lb.) tomatoes
2 t salt
2 t chili powder

Melt margarine in large saucepan. Add rice, onion, green pepper and garlic. Cook, stirring over low heat until rice browns. Add hot water, tomatoes, salt and chili powder. Bring to a boil. Cover and cook over low heat until liquid is absorbed and rice is tender, about 35 minutes. (Makes 7 servings)

Mexicali Pie

2 C White Lily Self-Rising Buttermilk Cornmeal Mix
1/2 C vegetable shortening
4 T ice cold water
2 medium-size onions, chopped
1/2 green pepper, chopped
1 lb. ground beef, browned and drained
1 can (16 oz.) chili beans, undrained
1 can (12 oz.) Mexican corn, drained
3/4 C salsa or picante sauce
1/2 t cumin
3/4 C each grated sharp Cheddar cheese and Monterey Jack cheese
1 egg white
2 T milk
1/2 t Worcestershire sauce
1/2 t dry mustard
Sour cream

Preheat oven to 350 degrees F. Measure cornmeal mix into a mixing bowl and cut in shortening until like coarse crumbs. Sprinkle water, a tablespoon at a time, over the mixture, gently tossing with a fork until all is moistened. Press pastry over bottom and up sides of 11 x 7 inch baking dish. Set aside. Saute onions and green pepper in a small amount of oil until vegetables are tender. Combine onions, green pepper, ground beef, beans, corn, salsa and cumin and spread evenly over cornmeal crust. Bake 30 minutes and remove from oven. Mix cheeses, egg white, milk, Worcestershire sauce and dry mustard and spread over ground beef mixture. Return to oven and bake an additional 15 minutes or until crust is browned. Remove and let cool 15 minutes before serving. Makes 6 to 8 servings. Garnish with a dollop of sour cream.

Beefy Mexican Lasagna

1 lb. ground beef
1 can (16 oz.) whole tomatoes, cut up
1 pkg. Durkee taco seasoning
1 can Durkee French Fried Onions
1 carton (12 oz.) cottage cheese
1-1/2 C shredded cheddar cheese (6 oz.)
2 eggs, slightly beaten
12 (6 inch) flour or corn tortillas
1 tomato, chopped
Shredded lettuce

In large skillet, brown beef; drain. Add canned tomatoes and taco seasoning; simmer, uncovered, 5 minutes. Stir in 1/2 can French Fried Onions. In bowl, combine cottage cheese, 1 cup cheddar cheese and eggs. Place 3 tortillas on the bottom of a greased 8 x 12 inch baking dish. Overlap 6 tortillas around sides of baking dish. Spoon meat mixture evenly in dish. Top with 3 tortillas then with cheese mixture. Bake, covered, at 350 degrees for 45 minutes. Sprinkle with remaining cheese. Place remaining onions in center of casserole; bake, uncovered, 5 minutes longer. Before serving, arrange tomatoes and lettuce around edge of casserole. Makes 6 servings.

Mexican Cornbread

1 T vegetable oil
1-1/2 C self-rising cornmeal
1 C buttermilk
2 eggs, beaten
3 T vegetable oil
1 (8-3/4 oz.) can cream-style corn
1/2 C chopped green pepper
6 slices bacon, cooked and crumbled
1/4 C chopped canned jalapeno peppers
Dash of garlic powder
2 C (8 oz.) shredded sharp Cheddar cheese, divided

Grease a 10-1/2 inch cast-iron skillet with 1 tablespoon oil. Heat skillet at 350 degrees. Bake until done.

Mexican Cornbread

1 lb. ground beef
1/2 lb. grated cheddar cheese, sharp
1 large onion, cut up
1 can whole kernel corn
1 C cornmeal
1/3 C flour
Hot red pepper (optional)
2 eggs
1 C milk
1/2 t salt
1 t soda
1 t baking powder

Set aside onions, pepper, and grated cheese. Brown ground beef and drain well. Mix cornmeal, flour, eggs, milk, soda, baking powder and salt. Stir in drained corn. Add meat, cheese and pepper to onion. Bake at 350 degrees for 45 minutes or until slightly brown (in iron skillet is best). Can be baked in one large skillet, but if you prefer it thin, use one 10" and one 8" skillet. Add a tossed salad and maybe some type of dried beans or peas. Then tea, coffee or milk for an easy meal.

MISCELLANEOUS DESSERTS

No Cook Dessert

1 21 oz. can cherry pie filling
1 15 oz. can crushed pineapple
1 14 oz. Eagle brand milk
1 12 oz. carton cool whip

Mix together and freeze in 9x13 pan.

Frozen Passion

2 14-oz. cans Eagle brand sweetened condensed milk
1 2-liter bottle or 5 (12 oz. cans) carbonated beverage

Ice cream maker method: In ice cream freezer container, combine ingredients; mix well. Freeze according to manufacturer's instructions. Store leftovers in freezer. Refrigerator-freezer method: In large bowl, combine ingredients. Turn into 13x9 inch baking pan; freeze to a firm mush, about 1 hour. Break into pieces and turn into large mixer bowl. Beat until smooth. Return to pan; cover. Freeze until firm.

Fruit Pie

12 oz. fruit
1 T confectioners sugar
6 T sugar
lemon juice
1/2 C flour
1/4 t salt
2 eggs
1 C milk
1 T butter

Mix lemon juice with 2 T sugar. Beat egg and mix with milk. Mix in flour. Melt butter in baking dish and stir in fruit. Add sugar and heat until syrup is formed (about 2 minutes). Mix batter and pour over fruit. bake 20 minutes at 425 degrees.

Potato Roll - Roberta Ware

3 C sugar
3 1/2 C plain flour
1 t nutmeg
1 t cinnamon
1 1/2 t salt
2 t soda

Mix all ingredients. Add:

1 C oil
2 C sweet potatoes, mashed
4 eggs
1 6-oz. can orange juice, frozen
1 C raisins
2 C pecans

Mix well. Cook at 350 degrees for one hour. This makes four rolls in 4 coffee cans. Roll in confectioners sugar if desired.

Baked Pringles

1 lb. butter
1 C sugar
3 1/2 C plain flour
4 T vanilla
4 oz. potato chips or 1 can Pringles

Mix. Bake at 325 degrees for 10 minutes.

Mud Pie

**1 stick butter
1 C flour
1 C chopped nuts**

**Mix, place in buttered 9x12 pan. Bake at 375 for 20 minutes.
Cool. Mix: 1 8-oz. cream cheese softened and 1 C powdered
sugar . Place on cold crust.**

**1 3-oz. pkg. instant chocolate pudding
1 3-oz. pkg, instant vanilla pudding
3 C milk**

**Mix together with mixer for 2 minutes at room temperature.
Place on top of cream cheese. Cool until cold. Cover with
cool whip,**

MISCELLANEOUS

Vegetable Sandwich Filling

1 C celery, chopped fine
2 carrots, grated fine
2 cucumbers, seeds removed, chopped fine
1 small onion, grated
1/2 green pepper, chopped fine
1/4 C water
1 envelope Knox gelatin
1 C mayonnaise
1 T lemon juice
1 t salt

Mix first 5 ingredients together. Add 1 t salt. Let set 1 hour. Drain well! Mix one envelope unflavored gelatin with 1/4 C water. Let stand until softened, then heat to dissolve gelatin. Add 1 C mayonnaise, 1 T lemon juice; then add drained vegetables. Fold in until well mixed. Chill and spread on thin slices of buttered sandwich bread. Cover with slice of buttered bread (butter keeps bread from getting soggy).

Kraut Salad

1 C chopped onion
1 C bell pepper, chopped
1 C chopped celery
1 small jar chopped pimento
1 large can chopped kraut
1 C vinegar
2 C sugar
Carrots (optional)

Mix vegetables. Bring sugar and vinegar to boil. Let cool. Pour over vegetables and stand in refrigerator 24 hours.

Black Eyed Pea Salad

1 16-oz. pkg. frozen black-eyed peas
1/4 C chopped green pepper
1/4 C chopped onion
1/4 C sliced ripe olives
3 T pimento
artichokes diced
1/4 C celery chopped
1/4 C oil
1/4 C vinegar
1/2 C water
2 T wine vinegar
dash of Tabasco
1/4 t pepper

Cook peas as directed. Drain. Add next 6 ingredients. Combine remaining ingredients. Mix well and pour over peas. Refrigerate overnight. Keeps well for a few days.

Sallie and Sheila's Lazy Wife Pie

1/2 C flour
1/2 C milk
1/2 C sugar
1 stick butter
Large can peaches

Melt butter in pan. Pour in flour, milk and sugar. Pour peaches on top. Bake until turns brown on top, about 15-20 minutes.

Bud's Ham Biscuits

2 pans of pull off rolls
1 lb. Mozzarella cheese
2 lbs. cooked sandwich ham
2 sticks butter
3 T mustard
1 T poppy seed
1 T diced onions

Slice all of rolls through middle. Mix together last four listed ingredients. Spread on biscuits. Chop ham and spread over rolls. Put sliced cheese over ham. Place other half of roll on top. Cover with aluminum foil. Bake at 350 for 20 minutes. Let cool for about 5 minutes.

Philip's Jambalaya (Sheila's Friend)

Bay leaf
sage
thyme
basil
oregano
tabasco
onions
green peppers
garlic
shrimp
smoked sausage
rice
2 cans tomato paste
1 can tomato sauce
whole tomatoes

Fry onions, peppers, garlic and sausage. Add shrimp and tomatoes. Cook down. Add spices, water and dash sugar. Add rice.

Hot and Sour Soup

1 quart cold water
3 packets instant chicken broth and seasoning mix
2 T white vinegar
1 T cornstarch
1 T reduced-sodium soy sauce
1 t minced pared gingerroot or 1/4 t ground ginger
1 C shredded Chinese cabbage
3 oz. julienne-cut chicken cutlets (matchstick pieces)
1/2 C sliced shiitake or white mushrooms
1/2 t each Chinese sesame oil and chili oil
3 oz. firm-style tofu, cut into 1/4 inch cubes
1/4 C sliced scallions (green onions)

In 3 quart microwavable casserole combine water, broth mix, vinegar, cornstarch, soy sauce, and gingerroot (or ground ginger) and stir to dissolve cornstarch; microwave on high for 5 minutes until mixture thickens slightly, stirring every 2 minutes. Add cabbage, chicken, mushrooms and oils and cook on high for 2 minutes, until vegetables are softened. Add tofu and microwave on high for 1 minute. Divide soup into 4 soup bowls and sprinkle each with 1 T scallions.

Sheila's Baked Fish in Foil

32 oz. fish fillets
Salt and pepper to taste
1/4 C flour
1/4 C margarine
1 C skim milk
Paprika to taste
4 t lemon juice
4 oz. thinly sliced onions
2 C shredded carrots
1/2 C chopped parsley

Cut four 14-inch lengths of foil. Spray with release agent. Wash and dry fillets. Place 8 oz. of fish on each piece of foil. Season with salt and pepper. Prepare white sauce: Heat milk with flour, stirring constantly until thickened; remove from heat. Add margarine, stirring until melted. Add paprika and lemon juice. Arrange onion and carrots evenly over fish fillets. Pour white sauce evenly over all. Sprinkle with chopped parsley. Fold edges of foil to make bags. Place bags on a rack on grill. Grill for 30- 40 minutes over hot coals. Snip back foil and serve. Makes 4 servings for the evening meal. (For oven baking: Place bags in a shallow pan. Bake at 425 degrees for 30 minutes.) Divide all ingredients evenly.

Laundry Soap (Coarse Liquid) (Do not use any metals)

11 C water and 1 can of Red Devil Lye
11 C grease
1/2 C Borax

Stir mixture occasionally, when you think of it. Takes 24 hours. Store in tight plastic container. Looks like cottage cheese. This is good to rub on dirty spots or collars. As it begins to dry out as you use it, add some water and close tightly. Make in a crock. It gets hot so be careful and don't get it on your skin due to the lye.

No Cook Bar Soap - Mr. G. M. Kiker

Take a large mixing bowl, NOT METAL. Put in 2 1/2 pints cold water. Dissolve a 13 oz. can of lye in water, being careful not to splash. Water becomes very hot. Set aside to cool. Melt 6 or 12 cups fat in a large boiler. (Can use plain lard or old bacon or sausage drippings.) If using drippings, heat fat in 12 cups water. Let cool until fat rises to top and congeals. Then lift off the fat. Throw away the water, melt the fat over low heat. Melted fat and lye water mixture are cool. Gradually pour fat into lye water. Stir with a wooden spoon or paddle for 15-20 minutes or until mixture reaches a consistency of honey. Then pour the mixture into a flat paste board box that is 1 ft. wide and 1-1/2 ft. long and about 3 or 4" deep. The box should be lined with plastic (such as a plastic laundry bag, cleaning bag, etc.). Set box aside where it will be untouched. Put a newspaper over it and leave it alone until the next day. It will be firm enough to cut into bars. Put newspapers back over the box and let it set 2 weeks. At the end of this time you may remove your soap bars from the box and start using them. They can be stored in a plastic bag until ready for

ONE DISH MEALS

Party Chicken and Cheese Pie

Pastry:

1 C all-purpose flour
1/2 t salt
1/3 C shortening
1/2 C mild Cheddar cheese, shredded
2-4 T water

Prepare pastry by combining flour and salt. Cut in shortening until mixture resembles coarse cornmeal. Add Cheddar cheese and water; stir until mixture forms a ball. On a lightly floured pastry sheet, roll dough to 1/8-inch thickness. Fit into a 9-inch pie plate and flute the edges. Prick bottom and sides of pastry with a fork. Bake at 450 degrees for 8 to 10 minutes.

Chicken Pie Filling:

2 C chicken, cooked and chopped
1/2 C celery, chopped
1/2 C green pepper, chopped
1 T lemon juice
1/2 t salt
2 boiled eggs, chopped
2 oz. jar pimiento, drained and chopped
1 C mayonnaise
1 C mild Cheddar cheese, shredded
1/4 C chicken stock

Combine chopped chicken, celery, green pepper, lemon juice, salt, eggs, pimiento and mayonnaise, mixing well. Pour into cheese pastry shell and sprinkle top with shredded cheese. Bake at 350 degrees for 15 minutes.

Cowhand's Casserole

Layer in greased casserole dish:

2 C cooked rice (or 2 C boiled, peeled and sliced potatoes)
2 C cooked pinto beans
1 lb. ground chuck, browned and cooked with 1 chopped onion
1 C salsa sauce
8 oz. shredded Cheddar cheese

Top with cheddar cheese. Bake in 400 degree oven until hot and cheese is melted (about 20 minutes). Serve with your favorite corn chips.

Impossible Cheeseburger Pie

1 lb. ground beef
1-1/2 C chopped onion
1/2 t salt
1/4 t pepper
1-1/2 C milk
3 eggs
3/4 C Bisquick baking mix
2 tomatoes, sliced
1 C shredded Cheddar or process American cheese

Heat oven to 400 degrees. Grease pie plate, 10x1-1/2 inches. Cook and stir baking mix until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes; sprinkle with cheese. Bake until knife inserted in center comes out clean, 5 to 8 minutes. Cool 5 minutes. 6-8 servings.

Chicken Pot Pie

Chicken, cooked, drained and chopped
1 stick butter
1 can drained Veg-All
1 can cream of celery soup
1 C dry Bisquick
1 can chicken broth
Onions and Potatoes (optional)

Melt butter in large Corningware bowl. Empty drained Veg-All over butter. Place chicken over Veg-All. Pour cream of celery soup over, then sprinkle Bisquick over this. Pour chicken broth over all. Bake in 350 degree oven until brown.

Chicken Tetrazzini

2 medium onions
1 large bell pepper
1 - 2 oz. can mushrooms
1 lb. Velveeta cheese, diced
Salt
Pepper
2 C milk
3 or 4 C cooked chicken
8 oz. pkg. small noodles
2 T flour
1 stick oleo
2 C chicken broth

Melt oleo with bell pepper and onion; add mushrooms, flour and milk. Add diced chicken and cheese. Cook noodles in chicken broth. Mix all. Bake 350 for 40 minutes or until bubbly.

Ron's Chili

1 lb. ground beef
1 medium onion, chopped
2 medium cloves garlic, minced
1 beef bouillon cube, dissolved in 10 oz. water
1 (14 1/2 oz.) can tomatoes
1 (6 oz.) can tomato paste
3 T chili powder
2 T vinegar
1/2 t each of cayenne, cumin and salt
2 C dried kidney or pinto beans
1/2 to 1 C liquid from beans

Cook beans until tender, reserving the 1/2 to 1 C liquid. Brown the ground beef with onion and garlic; drain fat from browned beef and add bouillon in water, canned tomatoes, tomato paste, seasonings, vinegar, beans and liquid. Simmer on top of stove for at least 1 hour. Add more and/or other seasons as desired.

Do It Yourself Quiche

6 eggs, beaten
1-1/2 C half and half or light cream
1/2 t salt
1/8 t pepper
1 C chopped, cooked meat, seafood, poultry or vegetables*
1 C shredded Swiss cheese
1 T flour
1 (9 inch) Banquet frozen deep dish pie crust shell

Beat together eggs, half and half, salt and pepper. Toss together meat, cheese and flour. Add to egg mixture. Pour into frozen crust. Bake pie on cookie sheet in 400 degree oven for 30 to 35 minutes or until knife inserted between center and edge comes out clean. Cool 10 minutes before serving. 6-8 servings. *Spinach, asparagus, cauliflower, broccoli or zucchini are suggested vegetables.

Hamburger Pie (2 pies)

2 unbaked 8-inch pie shells
1 lb. ground beef
1/2 C mayonnaise
1/2 C milk
2 eggs
1 T cornstarch
1-1/2 C shredded cheese
1/3 C sliced green onions

Brown meat and drain. Blend mayonnaise, milk and beaten eggs. Mix cornstarch in a little water and add to mixture. Stir into meat. Add cheese and onions. Pour into pastry and bake at 350 degrees for 35-40 minutes or until knife inserted in center of pie comes out clean.

Quick Cheeseburger Bake

1 lb. ground beef
3/4 C chopped onion
1 can (10 3/4 oz.) condensed Cheddar cheese soup
1 C frozen mixed vegetables, if desired
1/4 C milk
2 C Bisquick original or reduced fat baking mix
3/4 C water
1 C shredded Cheddar cheese

Heat oven to 400 degrees. Generously grease 13x9x2" baking dish. Cook beef and onion in 10" skillet until beef is brown; drain. Stir in soup, vegetables and milk. Stir baking mix and water in baking dish until moistened. Spread evenly. Spread beef mixture over batter. Sprinkle with cheese. Bake 30 minutes, 8-10 servings.

Six Layer Casserole

2 C sliced raw potatoes
2 C chopped celery
1 lb. lean ground beef
1/2 C sliced raw onion
1 C minced green pepper
2 C cooked tomatoes
2 t salt
1/4 t pepper
Green pepper slices

Grease a 2 quart casserole dish. Place potatoes, celery, ground beef, sliced onion and minced green pepper in layers in dish. Combine tomatoes, salt and pepper. Spoon over vegetables in casserole. Cover and bake at 350 degrees about 1-1/2 hours or until vegetables are tender. Garnish with green pepper slices. Yield 6-8 servings.

Chicken Casserole (Frances Casey)

1 chicken, stewed and boned
1 C celery chopped fine
2 T onion chopped fine
1 C cooked rice
1 can chicken soup
3/4 C mayonnaise
1 can water chestnuts, drained and sliced
1/2 C slivered almonds
1/2 C oleo, melted
1 C bread crumbs or Ritz crackers

Cook celery and onion in 1/2 cup water or broth. Mix all ingredients. Place into ungreased casserole. Add melted oleo over top. Cook 30-45 minutes. Before done spread bread crumbs or Ritz crackers over top.

PICKLES

Mrs. Wages' Old South Cucumber Lime Pickle Recipe

7 lbs. cucumbers (sliced crosswise)

Mix 2 cups of Mrs. Wages' pickling lime to 2 gallons water. Soak cucumbers for 24 hours, stir occasionally in lime water. Soak in crockery or enamelware. (Do not use aluminum ware.) Remove from lime water and rinse in 3 cool waters. Soak 3 additional hours in ice and water. Remove carefully to drain.

Make syrup:

2 qts. vinegar
8 C sugar
1 T salt

A few drops of green food coloring may be added, if desired.

Stir until dissolved. Pour over cucumbers. Let set 5 or 6 hours or overnight. Add pickling spice to taste. (Use whole cloves or allspice.) Boil mixture for 35 min. Fill sterilized jars with cucumber slices and pour syrup over cucumbers leaving 1/8" head space. Seal jars. If syrup does not cover cucumbers while boiling, mix partial recipe of syrup and add.

Pickled Peppers

1 C sugar
1 C vinegar
1 t mixed pickling spices

Bring to boil; throw in peppers. Cook until color changes. Bottle and seal.

Patriot's Pickled Watermelon Rind

7 C sugar
2 C vinegar
1/4 t oil of cloves
1/2 t oil of cinnamon
20 C watermelon rind

Cut rind of watermelon into cubes 1" square. Cover with hot water and parboil until it can be pierced with a fork. Be careful not to get it too soft. Make a syrup of 7 C sugar, 2 C vinegar, 1/4 t of oil of cloves, 1/2 t oil of cinnamon. Bring to a boil and pour over the rind. Let stand overnight. In the morning, pour off the syrup and reheat it. Add again to the rind. Repeat process for two days. On the third day, reheat the rind and the syrup and seal.

Green Tomato Pickles

Slice 7 lbs. tomatoes and cover with 3 C Mrs. Lee's pickling rind to 2 gal. water. Soak 24 hours. Drain, rinse well. Soak 4 hours in fresh ice water, changing water every hour. Make syrup of 4 lbs. sugar, 2 qts. vinegar. 6 t plain salt and 1 stick cinnamon. Pour over tomatoes. Let stand overnight. Boil 1 hour, pack in jars and seal. Green food color may be added for brighter green color if desired.

Bread and Butter Pickles

1 Doz. small white onions
1 Gal. cucumbers
1/2 C salt
4-5 C sugar
1 t celery seed
2 T mustard seed
2 T powdered horseradish
1 t whole cloves
1/2 t tumeric
Vinegar as needed to almost cover. (3 C vinegar to 1 C water.)

Slice cucumbers and onions thin. Mix with salt and let stand overnight in crisping drawer. Drain, place in large vessel. Spread spices and sugar over top. Add diluted vinegar. Bring to boil; bottle and seal.

Quick Dill Pickles

1 Gal. small fresh cucumbers
Hot peppers and dill sprigs for each jar
1 Qt. vinegar
2 Qt. water
1 C salt

Pack clean, firm, slightly under ripe cucumbers in quart or half gallon jars. Add 1 hot pepper and 2 dill springs to each jar. Dry dill may be used, but it is less effective. Make a brine of vinegar, water and salt. Bring to boil. Pour boiling hot over cucumbers and seal immediately.

Homestyle Kosher Dill Pickles

To each quart jar add:

1 Head fresh dill
2-3 cloves fresh garlic (depending on size)
1 small red or green hot pepper (optional)

Select fresh, firm cucumbers. Wash and pack in jars.

Bring to a boil:

2 Qts. water
1 Qt. Speas vinegar (cider or distilled)
1 C non-iodized salt

Pour hot solutions over cucumbers and seal jars. Pickles will be ready in 3-4 weeks, depending on size of cucumbers. For plain dill pickles, omit garlic.

KRAUT

Stone Jar Sauerkraut

Shred and salt 5 lbs. of cabbage at a time. (Remove and discard outer leaves of firm, matured heads of cabbage. Wash, drain, cut in halves or quarters. Discard core. Shred with shredder or sharp knife.)

1. To 5 lbs. cabbage shredded, add 3 1/2 T salt. Mix thoroughly by hand.
2. Pack firmly and evenly with a potato masher into a stone jar or crock that has been washed in soapy water, rinsed and scalded.
3. Repeat shredding and salting cabbage until jar is filled to within 5 in. of top. Press firmly (do not pound) with masher to extract juice to cover cabbage by the time the jar is filled. Keep cabbage covered with juice.
4. Cover with 2 or 3 layers of white, clean cloth, tucking edges down against inside of jar. On top place a scalded heavy plate that just fits inside jar. Weight it down with a fruit jar filled with water (or with a stone, not limestone, or paraffined brick) so that juice comes over the plate.
5. Fermentation will begin the day following the packing. It works faster at high temperatures, and the kraut is more likely to spoil at a high temperature. The best quality product is made at room temperature 70 degrees F.
6. Give the kraut daily care. Remove the film as it forms, and wash and scald the cover cloth as often as necessary to remove mold and film.
7. When bubbling stops (in 2 or 3 weeks, or 4 weeks in cold weather), tap crock gently. If no bubbles rise, fermentation has ended.
8. Pack into clean quart jars to within 1 in. of top. Cover with sauerkraut juice. If you need more juice, add a weak brine (1 1/2 T salt to 1 qt. water). Set jars in pan of cold water. Bring water slowly to a boil (water should extend to shoulder of jars). Remove jars. Wipe off jar rims, adjust lids. Process in boiling water bath (212 degrees F). Process quart jars for 30 min. Remove jars from canner and complete seals unless closures are self-sealing type. (40-50 lbs. cabbage makes 15-18 quarts of sauerkraut.)

Tangy Sauerkraut Salad

1/4 C each cider, vinegar, oil and sugar
1 14 oz. can sauerkraut, rinsed and drained well
1 small green pepper
1 small onion
1 small carrot
1/2 t celery seeds (optional)

Put vinegar, oil, sugar in small saucepan. Bring to boil quickly, then remove from heat. Put drained kraut in a non-metal bowl and pour on hot dressing. Add green pepper, onion, and carrot and whirl briefly in food processor to finely chop. Add celery seed. Chill several hours. Serves 10.

Kraut Salad

1 C chopped onion
1 C bell pepper, chopped
1 C celery, chopped
1 small jar chopped pimentos
1 large can chopped kraut
1 C vinegar
2 C sugar

Mix vegetables. Bring sugar and vinegar to boil. Let cool. Pour over vegetables. Let stand in refrigerator at least 24 hours. Carrots, if desired.

Fun Time

1 C cornstarch
2 C baking soda
1 1/2 C water

Mix, cook over medium heat until as thick as mashed potatoes. Put into bowl and cover with damp cloth. Roll or mold into designs when cool enough to handle. Let shapes dry for a couple of days. Color with tempera paint or markers, and seal with shellac or clear nail polish. Glue magnet to back.

PIES

Perfect Apple Pie

6-7 tart apples
3/4-1 C sugar
2 T flour
1/2-1 t cinnamon
Dash of nutmeg
Dash of salt
Pastry for two 9" pie crusts
2 T butter

Pare apples and slice thin. Combine sugar, flour, spices, and salt and mix with apples. Line 9" pie plate with pastry. Fill with apple mixture and dot with butter. Adjust top crust. Sprinkle with sugar for sparkle. Bake in hot oven (400 degrees) 50 min. or until done.

Homemade Pie Shell

1 C all purpose flour
1 t salt
6 T shortening
2 T ice water

Pastry

3 C sifted flour
1 1/4 C shortening (cut these two together)
5 T cold water
1 t vinegar
1 egg
1/2 t salt

Mix together, then into flour mixture.

Never Fail Pastry (Mam-ma says it never fails!)

3 C all purpose flour
1 t salt
1 1/4 C solid vegetable shortening
1 egg, beaten well
6 T cold water
1 T vinegar

Combine flour and salt in large bowl. Cut in shortening with a pastry blender until mixture resembles coarse meal. In a separate bowl, blend egg, water and vinegar with a spoon. Pour into flour mixture. Blend with a spoon. Form into a ball. Put in a container and refrigerate. To prepare a crust, take about 1/3 of pastry dough, and roll to 1/8" thickness on lightly floured surface. Place in 9" pie plate. Trim off excess pastry. Fold under edges and flute. Prick bottom and sides with fork. Bake or fill as directed. Makes three 9" crusts.

Pumpkin Pie

1 1/2 C canned or mashed cooked pumpkin
3/4 C sugar
1/2 t salt
1 to 1 1/4 t cinnamon
1/2 to 1 t ginger
1/4 to 1/2 t nutmeg
1/4 to 1/2 t cloves
3 slightly beaten eggs
1 1/4 C milk
1 6 oz. can evaporated milk
1 9" unbaked pastry shell

Thoroughly combine pumpkin, sugar, salt and spices. Blend in eggs, milk and evaporated milk. Pour into unbaked pastry shell (have edges crimped high, filling is generous). Bake in hot oven (400 degrees) 50 minutes or until knife inserted halfway between center and outside comes out clean. Cool.

Peanut Butter Pie

1/2 C crunchy peanut butter
8 oz. cool whip
1 C confectioners sugar
3 oz. cream cheese

Mix and pour into graham cracker crust. Top with cool whip. Chill.

Peanut Butter Pie

1/2 C peanut butter, smooth
6 T cream cheese, softened
3 C whipped topping
1 chocolate crumb pie shell
1 T chocolate syrup

In mixer bowl, whip peanut butter and cream cheese until creamy and smooth. Put whipped topping into another bowl and fold in peanut butter/cream cheese mixture. Fill pie shell with mixture. Refrigerate until firm; may freeze if desired. Garnish with chocolate syrup.

Butterbean Pie

Pastry
Cooked butter beans
Browned ground beef and onions
1/2 can tomato soup

Layer cooked beans. Layer of ground beef and onions. 1/2 can tomato soup. Layer of cooked beans and layer of ground beef and onions. Bake about 30 minutes at 350.

Creamy Lemon Pie

1 8 or 9" baked pastry shell or graham cracker crumb crust
3 egg yolks or egg whites
1 14 oz. can Eagle brand sweetened condensed milk (not evaporated)
1/2 C lemon juice
Yellow food coloring
2 C whipped topping or whipped cream

Preheat oven to 325 degrees. In medium bowl beat egg yolks with Eagle brand, lemon juice and food coloring (if desired). Pour into prepared pastry shell. Bake 30 minutes. Cool. Chill. Spread with whipped cream. Garnish as desired. Refrigerate leftovers. Prep. time 10 min. (Makes 8 servings)

Lillie Rex's Lemon Ice Box Pie

10 oz. cool whip
1 can Eagle brand milk
1/2 C lemon juice
1 t lemon flavoring
Pie crust

Florence's Lemon Pie

1 1/2 C sugar
Dash of salt
3 T corn starch
3 T all purpose flour

Mix together. Add 1 1/2 C hot water. Make pastry shell. Bake and cool the shell.

Mix:

3 egg yolks
2 T butter or margarine
1/2 t grated lemon rind
1/3 C juice

Pour into cooled, baked pie shell and refrigerate.

Incredible Pie

1/2 C all purpose flour
1 C sugar
1/4 C (1/2 stick) butter, melted
4 well beaten eggs
2 C Barber's sweet milk
1 t vanilla
1 pkg. 7 oz. coconut

Combine flour and sugar in mixing bowl. Add butter, eggs, milk and vanilla. Mix well. Stir in coconut. Pour mixture into buttered 10" pie plate. Microwave uncovered on full power, turning dish 1/2 turn every 3 min. until filling is firm, about 10 minutes. Cool several hours or overnight. Just before serving, place pie under broiler until top is golden brown, if desired. (Yield 1 10" pie)

Mam-ma's Highly Recommended Idiot Pie

1 can sweetened condensed milk
1 12 oz. container non-dairy whipped topping
1 8 oz. can crushed pineapple, drained
1 6 oz. jar maraschino cherries, drained and sliced
6 T lemon juice
2 graham cracker pie crusts

Combine first 5 ingredients in a bowl, blending well. Divide evenly between 2 pie crusts. Chill several hours before serving.

Vinegar Pie

2 T butter or margarine
1/2 C sugar
1/4 t allspice
1/8 t salt
3 T apple cider vinegar
3 T flour
1 t cinnamon
1/4 t cloves
1 egg
1 C water
1 8" pie crust, unbaked

Cream butter and sugar. Add dry ingredients, egg, vinegar and water. Cook mixture in the top of a double boiler until thick, stirring constantly. Line 8" pie pan with pastry and bake at 350 degrees for 3 min. Pour filling into pie shell and continue baking at 350 degrees until done (filling will be set, and crust will be brown) about 45 min. For a 9" pie, increase the ingredients by 1/2 and use 2 eggs.

Pineapple Cream Pie

1 Can sweetened condensed milk
1/4 C lemon juice
1 large can Delmonte crushed pineapple, drained
1 pkg. coconut or 1 can Angel Flake coconut
1 C pecans, chopped
1 large container Cool Whip
2 baked pie shells

Mix sweetened condensed milk and lemon juice well. Stir in pineapple, coconut and pecans. Fold in Cool Whip. Pour into baked pie shells. Refrigerate for several hours or overnight before serving.

Chess Pie

Unbaked 9" pie shell
3 whole eggs
1 stick butter, melted
2 t corn meal
1 1/2 C sugar
1 T vinegar
1 t vanilla

Mix sugar and butter. Add eggs one at a time. Don't stir too much, only enough to mix. Add vinegar, corn meal and vanilla. Bake at 325-350 degrees until firm.

Ricotta Pie

Pastry:

1 C flour
1/2 C sugar
Pinch salt
1/4 t grated lemon rind
1/2 C butter
1 egg yolk, beaten
Water, as needed

Sift together flour, sugar and salt in a bowl. Add lemon rind. With a pastry blender, work butter into flour until it resembles coarse crumbs. Blend in egg and add water by droplets until pastry can be worked into a ball. Cover with plastic wrap and refrigerate 1 hour. Roll out pastry and fit into 9" pan. Flute edges.

Filling:

1 lb. ricotta cheese
1 C sugar
1 egg
1/2 t grated lemon rind
2 egg yolks
2 T golden raisins
2 T pine nuts
Diced orange and citron peel (optional)
Confectioners sugar

Beat ricotta cheese with half of the sugar and the whole egg until smooth. Add lemon rind. Add remaining sugar and egg yolks, beating until well blended. Add the raisins and nuts and candied fruits. Pour into prepared pie shell and bake at 350 degrees in preheated oven for approx. 30 min. If pie is browning too quickly, cover lightly with aluminum foil. Serve cold dusted with confectioners sugar. (Serves 8)

Meringue

8 T sugar
1 T corn starch
1/2 C water
3 egg whites
1/8 t salt
1 t vanilla

Combine 2 T sugar with corn starch in small sauce pan. Add water. Cook over medium heat, stirring constantly until mixture is thick and clear. Beat egg whites with salt and vanilla until soft mounds form. Add 6 T sugar gradually, beating well after each addition. Add hot mixture and continue beating until meringue starts stiff peaks. Spoon over filling and bake at 350 degrees for 12-15 minutes until golden brown.

Pecan Cream Cheese Pie

1 1/2 C graham cracker crumbs
1/4 lb. butter
1/3 C finely chopped pecans
2 large packages, 8 oz. each, cream cheese
1 C sugar
1/2 pint sour cream
2 T sugar
2 t vanilla
Pecan halves

Prepare pie shell by blending cracker crumbs, butter and chopped pecans. Press mixture into 9" pie pan. Blend softened cream cheese with 1 C sugar until smooth and creamy. Spoon into shell. Smooth out and bake in moderate oven (325 degrees) for 20 min. Remove pie from oven and spoon mixture of sour cream, 2T sugar and vanilla evenly over top. Return to oven and increase heat to 350 degrees, and cook 10 min. longer. Garnish with pecans. Chill in refrigerator before serving.

Easy Karo Pecan Pie

Prep. time 10 min., bake time 55 min.

3 eggs slightly beaten
1 C Karo corn syrup (light or dark)
1 C sugar
2 T Mazola margarine, melted
1 t vanilla
1 1/2 C pecan halves
1 unbaked 9" pie shell

In large bowl stir first 5 ingredients until well blended. Stir in pecans. Pour into pie shell. Bake in 350 degrees oven for 50-55 min. or until knife inserted halfway between center and edge comes out clean. Cool. Serves 8.

Chocolate Pecan Pie:

Follow recipe for Easy Pecan Pie. Melt 4 squares, 1 oz. each, semi-sweet chocolate with margarine.

Chocolate Cheese Pie

1 pkg. 8 oz. cream cheese, softened
1 pkg. 3 oz. cream cheese, softened
3/4 C sugar
1/4 C Hershey's cocoa
2 eggs
1 t vanilla extract
1/2 C chilled whipping cream
8" (6 oz.) packaged crumb crust
Cherry pie or peach pie filling

Heat oven to 350 degrees. In large mixing bowl combine cream cheese and sugar. Beat well. Blend in cocoa, scraping sides of bowl and beaters frequently. Add eggs and vanilla. Blend well. Blend in whipping cream. Pour into crust. Bake 35-40 min. (Center will be soft, but will set upon cooling.) Cool to room temperature. Cover and chill several hours or overnight. Garnish with pie filling. 6-8 servings

Cheesecake Pie

8 oz. cream cheese
1/3 C sugar
1 t vanilla

Cream these ingredients together.

Add 8 oz. sour cream. Fold in 8 oz. Cool Whip. Put in graham cracker crust (large size with extra piece serving) topped with strawberries.

Coconut Pie

10 T flour
1 1/2 C sugar
1 can coconut
4 egg yolks
1/2 stick butter
1 can evaporated milk
1 1/2 cans water
1/2 t vanilla
1/2 t salt

Combine flour, sugar, milk and water. Add eggs and butter. Cook on top of stove until thick (in thick bottomed pan to prevent sticking). Add coconut. Pour into baked pie shells. (Makes 2)

Variations:

Lemon Pie: 1/2 to 3/4 C lemon juice

Chocolate Pie: 4 T cocoa

Louisiana Pie

1 unbaked 9" pastry shell
1/4 C butter
1/2 C Colonial granulated sugar
1 C firmly packed Colonial light brown sugar
Dash salt
3 eggs
1 t vanilla
2 T flour
1/2 C heavy cream
1 C chopped pecans

In medium sized bowl, combine butter, sugars and salt. Blend well. Add eggs one at a time, beating well after each addition. Stir in vanilla, flour, cream and pecans. Pour mixture into pie shell. Bake in moderate oven, 375 degrees, for 40-50 min. or until knife inserted in center comes out clean. Serve slightly warm with whipped cream. Makes 1 9" pie

Recipe for Chocolate Pie

9" baked pie shell
2 C hot water
2 squares, 1 oz. each, unsweetened chocolate
1 C non-dairy creamer
1/3 C cornstarch
1/4 t salt
2 eggs
1 C sugar
1 T butter or margarine
1 t vanilla
1/2 C chopped pecans or walnuts

In medium sauce pan combine 1 C hot water and chocolate. Stir occasionally until chocolate melts. Combine non-dairy creamer, cornstarch and salt. Add remaining 1 C hot water. Stir to blend. Add to chocolate mixture. Combine eggs and sugar. Beat well. Add slowly to chocolate mixture, stirring constantly. Cook over medium heat, stirring constantly, until mixture begins to bubble and thicken. Remove from heat. Stir in butter and vanilla. Cool to lukewarm, stirring occasionally. Pour into baked pie shell. Sprinkle pecans around edge of pie. Refrigerate until set, about 3-4 hours. Serve with whipped cream, if desired.

Kenny Rogers' Banana Split Ice Cream Pie

2 firm medium bananas, sliced
1 qt. strawberry ice cream, softened
1 20 oz. can crushed pineapple, drained
1 C whipping cream
1/4 C chopped nuts
maraschino cherries optional

Prepare chocolate chip cookie crust (see below). Arrange bananas over bottom of crust. Spread ice cream in an even layer over bananas. Top with pineapple. Whip cream until it holds soft peaks and spread over pineapple. Sprinkle with chopped nuts. Place pie in freezer for 4 hours or until firm. Before serving garnish with maraschino cherries, if desired. Serves 8.

Chocolate Cookie Crust:

Preheat oven to 350 degrees. Combine 20 finely crushed chocolate sandwich cookies and 1/4 C melted butter or margarine in a bowl. Mix well. Press mixture evenly into bottom and sides of 9" pie plate. Bake 5 min. Cool and fill.

PORK

Dutch Chops

6 pork chops
1 T shortening
1/2 C flour
1/2 t salt
1/4 t pepper
1/2 C water
2 T vinegar
1-1/2 t sugar
1 small bay leaf
1 C sour cream

Combine flour, salt and pepper and coat chops well with mixture. Melt shortening in skillet over medium heat and brown chops on both sides. Remove from skillet and arrange in a greased baking dish. Combine water, vinegar, sugar and bay leaf and pour over chops. Cover and bake for one hour in a moderate oven (350 degrees). Remove from oven and top with sour cream. Return to oven for about 15 minutes. Serve on curried rice. Recipe serves 6. - Mam-Ma says "Good"!

Chile-Ham Turnovers

1 (4 oz.) can chopped green chiles, well drained
1 (2-1/8 oz.) can deviled ham
1/2 C (2 oz.) shredded Monterey Jack cheese
1 (10 oz.) can refrigerated flaky biscuits
1 egg white, beaten

Combine first 3 ingredients, stirring well; set aside. Cut each biscuit in half; on a lightly floured surface, roll each half into a 3-inch circle. Place 1 teaspoon ham mixture in center of each circle; moisten edges of circles with egg white. Fold circles in half, and press edges together with a fork. Prick tops with a fork. Place on an ungreased baking sheet; bake at 400 degrees for 12 minutes or until lightly browned. Yield: 20 appetizers.

Pork Chops

4 pork chops
1/8 t garlic salt
1/8 t ginger
1 bell pepper
3/4 C carrot (shredded)
1/2 C onion
1/4 C orange juice
3 T teriyaki sauce
1 T cornstarch
1/4 t hot pepper sauce
Hot cooked rice

Sprinkle ginger on both sides of chops. Fry about 8 minutes. Add pepper, carrot and onion to skillet. Cook 2 or 3 minutes. Combine orange juice, teriyaki sauce, cornstarch and pepper sauce. Add to vegetables. Cook and stir until thickened. Serve over cooked rice.

Untitled - Sausage Patties

(Makes 8)

1 lb. ground pork
1 C shredded cheese
1/4 C buttermilk
2 t sage
3/4 t salt
1/2 t oregano
1/2 t pepper
1/8 t garlic powder

Pork Shoulder

3 lb. pork shoulder
Water
1 C cornmeal
2 t salt
2 t sage
1 t pepper

Cook 3 hours. Strain broth. Keep 2 quarts. Take meat off bone. Chop fine or grind.

POULTRY

Buffalo Chicken Fingers

2 large egg whites
2 T water
3/4 C dry unseasoned bread crumbs
1/4 t ground red pepper (cayenne)
1 lb. skinned and boned chicken breasts, cut into 4x1 inch strips
2 T vegetable oil

For dipping sauce:

:
1/2 C plain low-fat yogurt
1/3 C blue cheese, crumbled (2 oz.)
1/4 C Neufchatel cream cheese at room temp. (2 oz.)
1 T red wine vinegar
2 T dry sherry
1 t Worcestershire sauce
1/4 t garlic powder
1/8 t black pepper

Preheat oven to 450 degrees F. Line 13x9x2 inch baking pan with foil and oil lightly. In a pie plate or shallow dish, whisk the egg whites with the water for 1 minute or just until frothy. On wax paper, mix bread crumbs with ground red pepper.

Dip chicken strips into egg white mixture, coat with seasoned bread crumbs, place in baking pan. Drizzle with oil and bake for 10 minutes or until golden brown.

To prepare the dipping sauce: While the chicken is baking, blend all of the sauce ingredients in a medium-size bowl and spoon into a small serving bowl. Arrange the chicken fingers on a warm platter and serve with sauce for dipping. Makes 4 servings.

Buffalo Chicken Wings

1-1/2 lbs. chicken wings (about 8), wing tips removed
1 C vegetable oil
3 T melted butter
2 T red wine vinegar
1/2 t ground red pepper (cayenne)
1/3 C blue cheese, crumbled (2 oz.)
1/4 C cream cheese (2 oz.)
2 T mayonnaise
2 T dry sherry
1 t Worcestershire sauce
1/4 t each celery salt and garlic powder

Using kitchen shears, cut each wing into 2 pieces. In a large deep skillet, heat oil over moderate heat to 365 degrees F or until a 1 inch cube of bread turns golden in 1 minute. Fry the wings for about 5 minutes or until cooked through, then transfer to paper towels.

In a pie plate or shallow dish combine the butter, vinegar, and ground red pepper. Add chicken wings, toss to coat, then arrange on a warm platter. In a small bowl blend remaining ingredients and serve with chicken wings. Makes 4 servings.

Richmond Fried Chicken

1/2 C all purpose flour
1/2 t each salt and paprika
1/4 t each ground allspice and crushed red pepper flakes
1/8 t each ground cloves and nutmeg
1 broiler-fryer (3 lbs.), skin and wing tips removed, cut into 8 pieces
2 T vegetable oil
1-2/3 C low-fat milk (1%)

Preheat oven to 400 degrees F. Line 13x9x2 inch baking pan with foil and grease it lightly. On wax paper, combine flour, salt, paprika, allspice, red pepper flakes, cloves and nutmeg. Set aside 2 tablespoons of the mixture.

Dredge chicken in remaining flour mixture. In a 12 inch nonstick skillet, heat oil over moderately high heat. Brown chicken for 6 minutes or until golden, turning occasionally. Transfer to baking pan, reserving 2 tablespoons of drippings in the skillet. Bake the chicken, uncovered, for 20 minutes or until crispy, turning each piece once.

Meanwhile, prepare the gravy: Whisk the reserved 2 tablespoons of flour mixture into the skillet. Cook over moderate heat for 2 minutes or until cinnamony brown. Gradually whisk in the milk, lower the heat, and whisk constantly for 5 minutes or until the gravy is slightly thickened. Serve with mashed sweet potatoes, steamed green beans and wax beans, and Buttermilk Biscuits. Makes 4 servings.

Chicken Recipe

3 lbs. split chicken breasts
1/2 C flour
1 t salt
1 t pepper
1 stick oleo
1/4 C honey
1/4 C lemon juice
1 T soy sauce

Wash chicken and drain.

Place flour, salt and pepper in paper bag, add chicken and shake. Melt 1/2 stick of oleo in 9x13 pan. Roll chicken in melted oleo. Place chicken with skin down in pan. Bake at 350 degrees for 30 minutes. Melt remaining oleo in sauce pan, stir in honey, lemon juice and soy sauce. Mix well. Turn chicken over and pour mixture over chicken. Continue to bake chicken at 350 degrees for an additional 30 minutes or until done. Baste sauce over chicken several times.

Pinata Cornish Game Hens

6 (1 lb.) Rock Cornish Hens

Basting Sauce:

:
1/2 C dry sherry
1/2 C Old El Paso Mild Picante Salsa
1/4 C vegetable oil
1 clove garlic, minced
1/8 t cinnamon

Stuffing:

1 box (7.6 oz.) Old El Paso Mild Mexican Rice, prepared according to package directions
1 can (8-3/4 oz.) whole kernel corn, drained
1/3 C pecan pieces, toasted
1 can (4 oz.) Old El Paso Chopped Green Chilies
1 t lemon juice

Combine basting sauce ingredients; set aside. Combine stuffing ingredients. Stuff hens with stuffing mixture. Close cavity by inserting metal skewers or toothpicks across opening. Place hens breast side up on rack on shallow roasting pan. Brush with basting sauce. Roast uncovered at 450 degrees F, 30 minutes. Brush with remaining sauce. Continue cooking and basting an additional 30 to 40 minutes, or until hens are done. Makes 6 servings.

Chicken in Foil

2 (6 oz.) skinned chicken breast halves
1/4 C sliced onion
1/2 tomato, sliced
1 medium-size baking potato, sliced
1 small carrot, sliced
1 stalk celery, sliced
1/4 t pepper
1/8 t dried whole tarragon
1 t lemon juice

Cut two pieces heavy-duty aluminum foil; place a chicken breast in center of each. Top with onion and remaining ingredients. Wrap well; place on baking sheet. Bake at 350 degrees for 1 hour. Yield: 2 servings (221 calories per serving).

Garlicky Gilroy Chicken Wings

2 lbs. chicken wings (about 15 wings)
3 heads fresh garlic
1 C plus 1 T olive oil
10-15 drops hot pepper sauce
1 C grated Parmesan cheese
1 C Italian-style bread crumbs
1 t black pepper

Preheat oven to 375 degrees. Disjoint chicken wings, discarding tips, rinse and pat dry. Separate garlic cloves and peel. Place garlic, olive oil and hot pepper sauce in blender or food processor and puree. Combine Parmesan, bread crumbs and pepper in a plastic bag. Dip wings in garlic puree and roll in bread crumb mixture, one at a time, coating thoroughly. Coat a shallow non-stick baking pan with oil and add wings in a single layer. Drizzle with remaining garlic puree and sprinkle with any remaining bread crumb mixture. Bake for 45 to 60 minutes until brown and crisp. Makes 6 servings.

Holiday Turkey Loaf

1 C chicken broth
2 eggs, slightly beaten
1 C soft bread crumbs
2 T chicken fat or margarine
3 C cooked turkey, ground or finely chopped
1/2 C celery, finely chopped
3 T onion, finely chopped
2 t crushed sage
1 t salt
1/4 t pepper

Mix thoroughly and place in greased loaf pan. Bake 1 hour or until firm.

Ken's Favorite Redhot Wings

2-1/2 lbs. chicken wings (12-15 wings)
1/4 C Durkee RedHot Cayenne Pepper Sauce or more to taste
1/2 C butter or margarine, melted
2 T French's Worcestershire Sauce
Celery
Blue cheese dip

Split wings at each joint and discard tips; pat dry. Deep fry at 400 degrees F (high) for 12 minutes or until completely cooked and crispy; drain. Combine RedHot sauce, butter and Worcestershire sauce. Dip wings in sauce to coat completely. Serve with celery and blue cheese dip. (Or for equally crispy wings, bake on a rack in a roasting pan at 425 degrees for 1 hour; turn halfway through cooking time.) Makes 24 to 30 individual pieces.

Chicken Pilau

1 (2 lb.) chicken, dressed
1 t salt
6-8 slices fat side-meat
5 C liquid stock
4 C uncooked regular rice
4 or 5 hard-cooked eggs
Pepper to taste

Cook salted chicken and fat meat in water to cover. When chicken is thoroughly done and meat is dropping from the bones, remove bones from chicken and set chicken aside. Remove fat meat. Add rice to the liquid in which the chicken and fat meat have been boiled. Add hard-cooked eggs cut fine and pepper. Cook rice tender and dry without stirring. Add chicken and heat. Yield: 12 servings.

Texas BBQ Chicken

2 broilers or small fryers
1 clove garlic
1/2 t salt
1/4 C salad oil
1/2 C freshly squeezed lemon juice
2 T grated onion
1/2 t black pepper
1 t worcestershire sauce

Wipe broilers with a clean damp cloth and cut in half. Mash garlic with salt in bowl and stir in remaining ingredients. (This is better if it can be chilled overnight.) Mop chicken with sauce and place on grill. Watch carefully to keep chicken from burning. Turn occasionally and mop on more sauce. Yield: 4 servings.

Sweet 'n Sour Chicken

1 (8 oz.) can pineapple chunks
2 lbs. chicken breasts, boned
2 T butter or margarine
1/2 C chicken bouillon
2 carrots, sliced
1/4 C brown sugar, packed
2 T cornstarch
1/4 C vinegar
2 T soy sauce
1 medium onion, sliced and separated into rings
1/2 green pepper, cut in strips

Drain pineapple, reserving juice; set aside. Cut chicken into bite-size pieces. Saute chicken in butter or margarine. Add bouillon and carrots. Cover and cook until carrots are tender. Combine reserved pineapple juice, brown sugar, cornstarch, vinegar and soy sauce. Add mixture to chicken and carrots and cook until thickened. Before serving, add pineapple, onion and green pepper. Cook until heated. Serve over rice. Yield: 6 servings.

Moist 'n Crispy Onion Chicken

1 envelope Lipton Onion Recipe Soup Mix
1 C fine dry bread crumbs
1 (2-1/2 to 3-1/2 lb.) broiler-fryer chicken, cut in parts
2 C Hellmann's Real Mayonnaise

Place Onion Soup Mix and bread crumbs in large plastic food bag and shake to blend. Brush chicken on all sides with Mayonnaise. Place one piece of chicken in bag at a time. Close tightly and shake till coated. Place chicken on rack in broiler pan. Bake in 400 degree oven 40 to 45 minutes or until golden brown and tender. Serves 4. For extra oniony chicken: Use 2 envelopes of Lipton Onion Soup Mix and reduce bread crumbs to 1/3 C.)

Cajun-style Drumsticks

8 chicken drumsticks
2 C buttermilk
1/2 C butter or margarine, melted
1/4 C all-purpose flour
1/4 C cornmeal
1-1/2 t garlic powder
1-1/2 t onion powder
1-1/2 t chili powder
1-1/2 t dried whole thyme
1-1/2 t dried whole oregano
1-1/2 t paprika
1 t salt
3/4 t ground cumin
1/3 t black pepper
1/2 t white pepper
1/2 t red pepper

Place chicken in a shallow dish; pour buttermilk over top. Cover and chill for 8 hours. Place butter in a shallow dish; set aside. Combine flour, cornmeal, and seasonings in a plastic bag. Drain chicken; roll in butter and place in bag, 1 or 2 pieces at a time. Close bag securely and shake until well coated. Arrange chicken on a rack placed over a roasting pan; drizzle with any remaining butter. Bake at 400 degrees for 15 minutes. Turn chicken; reduce heat to 350 degrees, and bake for 30 to 35 minutes or until done. Yield: 4 servings.

Chicken Breast in Sour Cream

6 Chicken breasts
4 T melted butter
1/2 C chopped onion
1/2 C chopped celery
1 green pepper, chopped
1 (4 oz.) pan sliced mushrooms, undrained
1 C sour cream
1/2 t salt
1/4 t pepper

Saute chicken in butter. Arrange in lightly greased 13x9x2 pan, set aside. Saute onion, celery and green pepper in pan drippings until tender. Combine vegetables, mushrooms, sour cream, salt and pepper. Spoon over chicken, cover and bake at 350 degrees for 45- 55 minutes.

Oven Fried Chicken

4 lbs. chicken pieces
1 pkg. Season 'n Fry Seasoned Coating for Chicken
1/3 C flour
1/4 C milk
1/2 C margarine, melted

Wash and dry chicken. Combine contents of pkg. and flour in shaker bag. Dip chicken pieces, a few at a time, in milk then shake in bag. Arrange chicken in two shallow pans, do not crowd. Drizzle margarine over chicken being sure all the coating is covered. Bake in 400 degree oven for 50 minutes or until tender.

SALADS

Chicken Salad

2 qts. cooked, chopped chicken
6 hard cooked eggs, diced
6 C diced celery
1 1/2 T salt
1/2 t pepper
1 1/4 C salad dressing or mayonnaise
6 T chopped pickles

Combine all ingredients and toss together lightly. Keep refrigerated until ready to serve. Yield 25 servings.

Art and Margaret's Chicken Salad

2 C chopped, cooked chicken
1 1/2 C cooked rice
2 C red grapes
2 C chopped celery
1 big red apple
1 C mayonnaise

Mix and chill.

Good Salad

4 C torn spinach
4 C torn lettuce
2 C shredded sharp cheddar cheese
2 hard cooked eggs, chopped
2 small green onions
1 20 oz. can unsweetened pineapple tidbits, drained
buttermilk dressing

SAUCES AND RELISHES

Microwave Cheddar Sauce Recipe

Heat 1 C milk 2 min. on medium high. Set aside. Melt 2 T butter 1 min. on high. Stir in 2 T flour. Heat 1 min. more on high. Briskly stir in warm milk. Blend well. Cook on high 2 1/2 min. or until boiling. Stir in 1 C grated cheddar cheese. Blend well.

Mushroom Sauce

2 T butter
1 lb. fresh button mushrooms, thinly sliced
1 med. onion, chopped
2 T flour
2 C chicken broth
1/4 t salt and freshly ground black pepper
1 C sour cream

Melt butter in large saucepan (or use skillet with pork drippings for additional color and flavor). Saute sliced mushrooms and onion, stirring frequently. Stir in flour and then add chicken broth. Cook over med. heat stirring frequently until mushrooms are very tender and the starchy taste of flour is gone, up to 15 min. Season with salt and pepper. Blend in sour cream. Heat, but do not boil. Serve hot over potatoes or noodles. Makes 4 1/2 C.

Gadsden Gizrum

16 large ripe tomatoes
6 large white onions
6 green peppers
1 red hot pepper
2 C sugar
6 t salt
1 pint vinegar
Spices to taste

Scald and skin tomatoes. Peel onions and run them and peppers through food chopper. Combine all ingredients in a large heavy kettle and cook slowly for 1 hour or longer until thick. Stir often to prevent scorching. Pour into small jars and seal while hot. This gizrum is especially tasty when served with blackeyed peas and turnip greens.

Pepper Relish

Sweet peppers
Equal amounts of sugar and vinegar
Onions
Salt

Chop and pour boiling water over. Let stand 15 min. Drain. Boil in sugar and vinegar mixture for 15 min. Seal.

Cocktail Sauce

1/2 C Catsup
1 T prepared horseradish
1 T lemon juice
1 onion sliced thin
1 1/2 t brown sugar
1/2 t worcestershire
1/4 t salt
3 drops tabasco sauce

Put in blender and blend.

Shrimp Dip

8 oz. cream cheese
3 T chili sauce
2 t lemon juice
1/4 C grated onion
1/2 C mayonnaise
4 1/2 oz. canned shrimp (small, deveined)

Pear Relish

8 Qt. raw pears
5 C sugar
5 large onions
5 green bell peppers
5 red bell peppers
6 hot peppers
5 C vinegar (cider)
1 t salt

Grind raw pears. (All ingredients). (Drain.) Cook 20 or 25 min.

Italian Dressing

1 t dry mustard
2 t sugar
4 t salt
2 t MSG
2 2/3 C salad oil
1 C cider vinegar
6 cloves garlic, halved

Mix all ingredients in large covered shaker. Shake well before using on salad. (Makes about 1 qt.)

Bleu Cheese Dressing

1 C mayonnaise
1/2 C crumbled Roquefort or bleu cheese
1/2 C sour cream
1 small clove garlic, minced
1 t Worcestershire sauce
1/4 t salt
1/8 t pepper
Dash hot pepper sauce
Milk

In small bowl combine all ingredients except milk. Mix well. Thin with milk to desired consistency. Cover and refrigerate until serving time. (Makes 2 C)

Russian Dressing

1 C prepared mayonnaise
2/3 C chili sauce
2 T milk
1 T pickle relish

Combine all ingredients and chill well before serving with green salad. (Makes 1 2/3 C)

Tomato French Dressing

1 Can (10 3/4 oz.) condensed tomato soup
1/2 C salad oil
1/4 C vinegar
2 T sugar
1 T finely chopped onion
2 t dry mustard
1 t salt
1/4 t pepper

In small bowl combine all ingredients. Stir with fork or cover and shake until well blended. Cover. Refrigerator until serving time, at least 1 hour. Stir or shake just before serving. (Makes 2 C)

Thousand Island Dressing

1 C prepared mayonnaise
1/2 C catsup
1/2 C sweet pickles, chopped fine
1 T minced onion
1 t chili powder
1/4 t garlic salt
1/4 t tabasco sauce
1/8 t pepper

Mix all ingredients well, and chill before serving with tossed green salad. (Makes 1 pint)

Green Goddess Dressing

1 C mayonnaise
1/2 C sour cream
1/4 C chopped parsley
2 T finely chopped green onion
2 T tarragon vinegar
1 t crushed tarragon leaves
3 anchovy fillets, minced
1 clove garlic, minced
Milk

In small bowl combine all ingredients except milk. Mix well. Thin with milk to desired consistency. Cover and refrigerate until serving time. Serve on tossed greens. (Makes 1 1/2 C)

Poppy Seed Dressing

1/2 C sugar
1/3 C vinegar or lemon juice
1 T grated onion
1 t salt
1 t dry mustard
1 C salad oil
1 T poppy seed

In small bowl with mixer at medium speed beat sugar, vinegar, onion, salt and mustard until well mixed. Continue beating, gradually adding oil in a thin stream. Beat until thick and smooth. Stir in poppy seed. Cover, refrigerate until serving time at least 1 1/2 hours. Stir well before serving over fruit or tossed green salad. (Makes 1 1/2 C)

Mam-ma's Recipe for Catsup

6 C uncooked tomato juice
1 C sugar
1 C vinegar
1 T salt
1 large onion
1 T pickling spice
1 t whole mustard seed
1 t garlic salt
1 t cinnamon stick

Place spices and chopped onion in cheese cloth bag. Boil 20 min. in tomato juice, sugar, vinegar, salt and garlic salt. If not as thick as desired, continue to boil down until desired thickness.

Catsup

1 1/2 t cloves
1 1/2 t broken stick cinnamon
1 t celery seed
1 C white vinegar
8 lbs. ripe tomatoes (about 25 medium tomatoes)
1 T chopped onion
1 C sugar
1/4 t red pepper
4 t salt

Heat spices and vinegar to boil and let stand. Boil mashed tomatoes, onion and red pepper for 15 min. Add sugar and cook until you have only half the amount. Strain spiced vinegar mixture into tomato mixture. Add salt. Simmer until it is as thick as you desire. Stir often. Fill hot, sterilized jars and seal at once.

Good Earth Almanac Catsup

One of my favorite foods was my grandmother's homemade tomato catsup, thick and tasty, made from freshly picked bright red tomatoes, it was a favorite with all the grandkids. Making your own catsup is actually quite easy, but it does take some time to cook it down to a good, thick consistency. The recipe below is for a 1 quart batch. If your family likes it, then you can increase the size of the batch.

Wash, core and quarter 8 lbs. of ripe tomatoes into large pan. Add 2 chopped onions and 2 cut up sweet peppers. Bring to boil and cook for about 15 minutes. Press through a colander. Take 1 1/2 t whole cloves, 2 three-inch sticks of cinnamon broken into small pieces, 1 t celery seed, 1/2 t allspice. Tie the spices in a cheese cloth bag and place in the pan. Also add 1 C sugar, 1/2 t cayenne pepper, and 1/2 t dry mustard. Simmer until liquid is reduced to less than half its volume, then add 1 C vinegar and 2 t salt. When consistency and taste suits, remove spice bag, pour into pint jars and pressure can.

SNACK FOODS

Chex Party Mix Recipe

6 T butter or margarine
1 t seasoned salt
2 1/2 t soy sauce
1/4 t onion or garlic powder
2 C Corn Chex
2 C Rice Chex
2 C Wheat Chex
1 C broken pretzel sticks or salted, mixed nuts

Melt butter in skillet. Stir in seasonings and blend well. Add Chex. Add pretzels and nuts. Mix until all are coated. Cover skillet, leaving lid vents open. Heat at 250 degrees for 15 min. Stir midway. Cool on absorbent paper.

Sausage Cheese Bits

10 oz. Sharp Nippy Cheese at room temp.
1 lb. bulk sausage, hot
3 C biscuit mix

Mix sausage, cheese and biscuit mix thoroughly. Form into small balls. Place on ungreased cookie sheet and bake at 400 degrees 10 to 15 minutes until done. Freeze and use when needed. Place balls between layers of waxed paper on a cookie sheet. After they freeze, place in a plastic bag and use as needed. Reduce oven temp. to 350 if you bake them frozen.

Cheese Balls

1 lb. sausage
10 oz. package cheddar cheese
3 1/2 C Bisquick
1/2 t hot sauce

Mix all ingredients together at room temp. Roll balls and bake at 400 degrees 12-15 minutes or at 350 if frozen.

Cheese Onion Crackers

1 Stick butter
1 lb. cheese
1/2 C cooked bacon
1/2 C chopped pecans
1 small onion, chopped
1/4 t garlic powder
1/4 t hot sauce
3 1/2 C self-rising flour

Grate cheese and mix with softened butter. Add other ingredients. Mix well. Shape into marble size balls. Place on cookie sheet and press with fork. Cook 8 min. at 425 degrees.

Oatmeal Wheat Germ Crackers

3 C quick cooking oats, uncooked
2 C unbleached all purpose flour
1 C wheat germ
3 T sugar
1 t salt
3/4 C vegetable oil
1 C water

Combine first 5 ingredients in large mixing bowl. Mix well. Add oil and water, stirring until dry ingredients are moistened. Divide mixture onto two ungreased cookie sheets. Roll mixture directly on cookie sheets to 1/8" thickness and cut into 2" squares or diamonds. Bake at 350 degrees for 20-25 minutes. Separate crackers and let cool on a wire rack. Store in a tightly covered container. Yield 6 1/2 dozen.

Cheddar Crackers

1/2 C butter, softened
2 C 8 oz. shredded sharp cheddar cheese
1 1/2 C all purpose flour
1/2 t salt
1 T chopped chives

Cream butter and cheese until smooth. Combine flour, salt and chives. Add to creamed mixture, blending well. Shape dough into 1" balls. Place 2" apart on ungreased cookie sheets. Flatten each ball to 1/8" thickness with the bottom of a glass dipped in flour. Prick top with a fork. Bake at 350 degrees for 12-15 minutes. Let cool on a wire rack. Store in a tightly covered container. Yield 4 doz. crackers.

Cheese Wafers

1/2 lb. New York cheese, grated
1 stick margarine, room temp.
1 C flour
1/2 C pecans, chopped fine
1/4 t Tabasco sauce
1/4 t paprika

Add all ingredients together, and form in small roll in waxed paper. Chill overnight. Slice and bake 15 min. 300 degrees. Do not overcook.

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