

A Collection
Of
Favorite Recipes

By the

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Bannock

Jodi Holland

3 c. flour **½ c. shortening**
¾ c. sugar **1¼ c. milk**
3 tsp. baking powder

Mix dry ingredients; cut in shortening until crumbly. Warm milk and stir into flour mixture. Shape into 12-14 rounds. Bake on a sprayed cookie sheet for 20-25 minutes at 400* This is considered trail bread. It is very much like a biscuit only heavier.

Bed & Breakfast Rolls

Dorothea Baumbach

Frozen dough **1 c. butter**
1 pkg. butterscotch pudding **1 c. brown sugar**
Walnuts or pecans

Grease a bundt pan, line with chopped walnuts or pecans. Place 14 or 15 frozen dough rolls in pan, sprinkle with pudding. Melt butter; stir in brown sugar and pour over dough. Cover lightly and let set on counter over night or until dough rises. Bake at 350* for 15-20 minutes.

Authentic Red Lobster Biscuits

Dorothea Baumbach

2 c. buttermilk baking mix **¼ c. butter, melted**
2/3 c. milk **½ c. garlic powder**
½ c. shredded cheddar cheese

Combine baking mix, milk & cheese in large bowl. Stir with wooden spoon until soft dough forms. Beat vigorously for 30 seconds. Drop by heaping tablespoonful on a ungreased cookie sheet. Bake at 450* for 8-10 minutes or until golden brown

Restaurant Style Biscuits

Paula Blessing

2 c. Bisquick **1 tbsp. minced garlic**
2/3 c. milk **½ tsp. garlic powder**
1 c. grated cheddar cheese **1 tbsp. dried parsley flakes**
2/3 c. melted butter

Preheat oven to 450*. Mix together bisquick, milk, cheese and garlic. Drop by teaspoon full on ungreased cookie sheet. Bake in middle rack of oven for about 10 minutes (or until brown). Mix together melted butter, garlic powder and parsley flakes. Brush gently over the biscuits as soon as they come out of the oven. Serve hot. Makes 9-12.

7-Up Biscuits

Sylvia Binner

4 c. Bisquick
1 c. sour cream

1 c. 7-Up
½ c. melted butter

Mix together bisquick, sour cream, 7- Up; dough will be very soft. Knead and fold dough with baking mix; pat dough out and cut biscuits using a round cookie cutter. Melt butter in bottom of cookie sheet or 9x13 casserole dish. Place biscuits on top of melted butter and bake at 425* for 12-15 minutes or until brown.

Bran Muffins

Donna Bishop

1½ c. all bran cereal
1 c. milk
1 egg
1/3 c. shortening

1½ c. flour
½ c. sugar
3 tsp. baking powder
1 tsp. salt

Combine cereal and milk; let set for 3 minutes. Add remaining ingredients & mix together. Fill muffin tins ¾ full. Bake at 400* for 25 minutes.

Gourmet Lemon Poppy Seed Muffins

Joyce Fink

½ c. butter or margarine
¾ c. sugar
2 lg. eggs, separated
1 tsp. fresh grated lemon rind
1 tsp. vanilla
1 1/3 c. flour

1 1/8 tsp. baking powder
¼ tsp. salt
½ tsp. baking soda
½ c. buttermilk
2½ tsp. poppyseeds

Cream together butter and sugar. Add 1 egg yolk at a time, lemon rind and vanilla. Alternate dry ingredients and buttermilk; blend until combined but do not over beat. Beat egg whites until stiff peaks form. Stir in ¼ of egg whites then fold in remaining whites. Bake in muffin pan for 350* for 30-35 minutes.

Wild Plum Muffins

Donna Bishop

2 c. flour
1 c. crushed walnuts
2 tsp. allspice

3 eggs
¾ c. sugar
2 small jars plum baby food

Combine all ingredients except flour. Mix well and then add flour ½ at a time; blend by hand. Spray mini muffin pans; spoon mixture to ¾ full; bake at 350* for 10 minutes. Yields 1 dozen.

Breakfast Casserole

1½ loaves white bread	1 tbsp. salt
1 lb. Velveta cheese	½ c. butter, melted
1 lb. deli ham (cut in small pieces)	2 c. milk
8-9 eggs	

Remove crust from bread. Grease 9x13 pan with butter. Line pan with squares of bread, sprinkle ham and cheese; then another layer of bread. Mix eggs, salt, butter & milk; pour over bread layer. Cover and bake at 375* for 30-45 minutes; uncover and continue baking for another 15 minutes.

Breakfast Casserole

Helen Stoner

8 slices of bread	2 c. sharp cheddar cheese
10-12 eggs	Swiss cheese slices
2½ c. milk	

Cube bread and place in a greased 9x13 pan. Beat eggs; add milk then stir in cheddar cheese and pour over bread. Top with slices of Swiss cheese. Bake at 350* for 45 minutes.

Breakfast Casserole

Donna Bishop

6 eggs	1 tsp. dry mustard
1 tsp. salt	1 lb. sausage, browned
5 slices bread, cubed	2 c. milk
1 c. mild shredded cheddar cheese	

Wisk eggs in medium bowl; add salt, milk & mustard, mix well. Grease 9x13 baking dish. Place bread cubes in bottom of dish, then a layer of sausage. Sprinkle grated cheese over meat; pour egg mixture over top of cheese. Refrigerate over night. Bake at 350* for 45 minutes. Let stand 5 minutes before serving.

English Muffin Bread

Donna Bishop

5 c. all purpose flour (divided)	¼ tsp. baking soda
2- ¼ oz. envelopes active yeast	2 c. warm milk, 120-130 degrees
1 tbsp. sugar	½ c. warm water
2 tsp. salt	cornmeal for dusting

In large bowl combine 2 c. flour, dry yeast, sugar, salt and baking soda. Add warm milk and water; beat on low speed 30-40 seconds, scraping sides of bowl occasionally. Then beat on high speed for 3 minutes. Stir in remaining flour (batter will be stiff). Grease 2 loaf pans 8 ½ x 4 ½ x 2 ½; dust bottom and all sides with cornmeal. Spoon batter into pans evenly, sprinkle generous amount of cornmeal on top. Cover with tea towel and set aside in warm area for 45 minutes until doubled in size. Bake in preheated oven 375* for 35 minutes or golden brown on top. Remove from pans and let cool on rack.

Ham Muffins

Donna Bishop

1½ c. flour	¾ c. ham, cooked & cut fine
2 tsp. baking powder	2 eggs
1 tbsp. sugar	1 c. milk
¼ tsp. salt	3 tbsp. shortening, melted
½ c. wheat bran	

Mix together flour, baking powder, sugar & salt; stir in bran & ham. Beat eggs, add milk and shortening. Add to dry ingredients and stir gently, only until mixed together. Fill muffin tins that have been well greased 2/3 full. Bake in moderate oven 360* for about 25 minutes; serve with hot butter.

Overnight Egg Casserole

Paula Blessing

8 slices bread, cubed	2½ c. milk
¾ lb. cheddar cheese, shredded	1 tbsp. prepared mustard
1½ lb. pork sausage or Italian sausage	1 can cream of mushroom soup, undiluted
4 eggs	¼ c. chicken broth

Place bread cubes in greased 13x9x2 baking dish. Sprinkle with cheese; set aside. Brown sausage over medium heat; drain fat. Crumble sausage over cheese and bread. Beat eggs, milk, mustard, soup & broth; pour over sausage. Cover and refrigerate over night or at least 2-3 hours before baking. Bake at 350* for 50-60 minutes or until set. Serves 6-8.

Baked Oatmeal

Peggy Cook

2 eggs	1 c. milk
½ c. oil	2 tsp. baking powder
1 c. sugar	Pinch of salt
3 c. oatmeal	

Mix together eggs, oil & sugar; add remaining ingredients. Stir until well blended. Pour into a 2 quart casserole; may add any kind of fruit. Bake at 350* for 30 minutes.

Quick Breakfast Puffs

Donna Bishop

2 eggs	1½ c. flour
1 c. milk	3 tsp. baking powder
1¼ tbsp. shortening, melted	½ tsp. salt

Beat eggs, add milk and shortening. Sift flour, salt & baking powder twice. Add liquid and beat 2 minutes. Pour into hot, well greased muffin pan. Bake at 400* for 20 minutes; serve warm with real butter, honey or cinnamon butter.

Bacon & Egg Quiche

Helen Stoner

1 unbaked pie shell	1 c. grated cheese
4 eggs	6 bacon slices, cooked
1 c. half & half cream	Optional: paprika

Mix together eggs, cream, cheese; crumble bacon and add to egg mixture. Pour into pie shell; sprinkle with paprika. Bake at 325* for 35-40 minutes.

Quiche

Donna Bishop

5 oz. can of milk (can use regular milk)	2/3 c. small cubed cooked ham
2 large eggs	Pinch of salt
½ c. fine grated Swiss cheese	¼ tsp. black pepper
¼ c. fine grated cheddar cheese	
Optional: chopped very fine green pepper, onion, parsley	

Mix all ingredients together. Spray an 8" pie tin with Pam or rub with buttered. Pour into pie tin and bake at 350* until firm to the touch or knife comes out clean from center.

Mini Sausage Quiche

Donna Bishop

½ c. butter or margarine, softened
3 oz. cream cheese, softened
1 c. all purpose flour

Blend together the above ingredients to make pastry dough; refrigerate for 1 hour. Then make 24 - 1 inch balls; press into a mini muffin tin.

¾ lb. Italian sausage
1¼ c. grated Swiss cheese
1 tbsp. fresh chives, chopped
2 eggs

1 c. half & half
¼ tsp. salt
pinch of cayenne pepper

Fry sausage until brown; drain grease. Place an even amount in each mini cup. In a small bowl mix together remaining ingredients; spoon into each mini muffin pastry shells. Bake at 375* for 30-40 minutes or until set. Remove from pan and serve hot. Refrigerate leftovers.

Pancake Squares

Liz Noss

¾ c. milk
2 tbsp. melted butter
1 large egg
1 tbsp. sugar

1 c. flour
2 tsp. baking powder
¼ tsp. salt

Preheat oven to 350*. Lightly grease an 8x8 baking dish. In a large mixing bowl, beat together milk, butter and egg. Add sugar, gradually beat in flour. Carefully stir in the baking powder and salt. Pour batter into prepared pan. Bake for 20-25 minutes. Perfect for brunch; serves 4-6. Recipe easily doubles for a 9x13 dish.

Tortilla de Patatas

Torres

5 eggs
5 large potatoes
1 Spanish onion, chopped
Extra Virgin Olive oil

salt
Optional – garlic cloves
ham
peppers
cheese

Clean potatoes, peel and chop them into thin layers. Lamine the onion in olive oil, best done on low heat; add potatoes and continue cooking until lightly browned. Remove potatoes from heat and drain on paper towels. Beat eggs and add salt. Pour potatoes into the beaten egg mixture making sure that the eggs cover the potatoes. Pour a little oil in pan and when heated add the potato and egg mixture; cook about 3 minutes. With the help of a lid or plate same size as pan, turn the tortilla. This is best done with one quick move and without hesitation; otherwise you'll have half-liquid tortilla all over the place. Continue cooking for another 2 minutes and remove from heat. The egg inside should be done, yet not too dry, as the tortilla is much tastier when it's slightly juicy. Serves 4.

Apple Cake**Evelyn McDonel**

**4 large apples (peeled & sliced) (Granny Smith or Golden Delicious)
2 tsp. cinnamon
½ c. sugar**

Mix above together and set aside

3 c. flour	4 eggs
2 c. sugar	3 tsp. baking powder
1 c. Wesson oil	½ c. orange juice

Mix above ingredients together and beat until smooth. Grease & flour a tube pan; pour half of batter into pan and add half apple mixture, layer remaining batter and apple mixture. Bake at 350* for 1-1½ hours. Check with toothpick to see if done.

Apple Crisp**Evelyn McDonel**

5-6 apples	1 egg
1 c. flour	¾ tsp. salt
½ - 1 c. sugar	1/3 c. butter (melted)
1 tsp. baking powder	cinnamon

Slice apples, put in bowl and mix some sugar and cinnamon with apples. Let sit for 10 minutes. Put in a 9x9 baking dish. Mix flour, sugar, baking powder, egg and salt; crumb mixture; sprinkle over apples. Pour butter over mixture and sprinkle top with cinnamon. Bake at 350* for 30-40 minutes.

Apple Dumplin's**Joyce Fink**

**12 apples
pastry mix**

Peel apples; cut in half and core. Fill each apple with sugar and a dot of butter; sprinkle with cinnamon. Wrap in pastry dough.

**Syrup: ½ c. sugar
½ c. water
½ tsp. vanilla**

Boil together and pour over dumplin's. Bake at 350* for 45 minutes or until crust is brown.

Banana Bread**Amy Foster**

1½ c. sugar	2 c. flour
¼ lb. butter	¼ tsp. salt
2 eggs, beaten	½ tsp. baking powder
2 mashed ripe bananas	¾ tsp. baking soda
1 tsp. vanilla	1/3 c. + 1 tbsp. sour cream

Preheat oven at 325*. Cream butter and sugar; add eggs, bananas & vanilla, mix well. Add dry ingredients; mix well. Add sour cream; mix well. Bake in a greased loaf pan for 1½ hours or until toothpick comes out clean.

Black Bean/Chocolate Cupcakes**Destinee Gunther**

1 (15.5 oz.) can of reduced sodium black beans
4 eggs
1 tbsp. vanilla extract
5 tbsp. unsalted butter or coconut oil
¾ c. cane sugar
5 tbsp. special dark cocoa powder
1 tsp. baking powder
½ tsp. baking soda
12 Reese's Peanut Butter cups

Preheat oven to 350*. Line a 12 cup muffin pan and spray with cooking spray. Blend beans, 2 eggs, vanilla and sugar in the food processor or blender on high until completely blended. In a small bowl combine the cocoa powder, baking powder and baking soda. In a large bowl beat the butter or coconut oil until fluffy. Add remaining 2 eggs and beat well; add bean mixture and dry ingredients; mix for 1-2 minutes. Pour the batter into the prepared pan and place a Reese's cup on the top. Bake for 20-25 minutes; allow them to cool. Frost with your favorite peanut butter icing and top with a mini peanut butter cup.

Black Bottom Cup Cakes**Paula Blessing**

1-8 oz. cream cheese	Dash of salt
1 egg	1-6 oz. pkg. chocolate chips
1/3 c. sugar	

Combine above and beat well. Stir in chocolate chips; set aside.

1½ c. flour	1 tsp. baking soda
¼ c. cocoa	1 tsp. salt
1 c. sugar	1 tbsp. vinegar
1 c. water	1 tsp. vanilla
1/3 c. oil	

Combine above ingredients and beat well. Fill muffin cups 1/3 full of chocolate batter; top with 1 heaping tsp. of cream cheese mixture. Bake at 350* for 30 minutes. No icing required.

Butterflies (cookies)**Joyce Fink**

$\frac{3}{4}$ c. butter	1 egg yolk
$\frac{1}{2}$ c. sugar	Clear jelly
2 c. flour	

Cream butter and sugar. Add beaten egg yolk; add flour gradually. Roll in balls the size of walnuts. Make depressions in center with thumb. Fill with jelly. Let stand overnight or 2-3 hours in refrigerator. Bake 8 minutes at 400*. Makes about 3 dozen.

Buttermilk Pie**Barbara Leaman**

$\frac{1}{2}$ c. butter, melted	1 tsp. vanilla
1 $\frac{3}{4}$ c. sugar	$\frac{1}{2}$ tsp. nutmeg
3 tbsp. all purpose flour	$\frac{1}{4}$ tsp. salt
3 eggs, beaten	1 unbaked 9" pie shell, deep dish
1 c. buttermilk	

Preheat oven at 350*. Combine all ingredients and whisk. Pour into pie shell and bake 45-50 minutes. Cool completely; serves 8-10.

Carmel Corn**Donna Bishop**

10 c. popped popcorn	$\frac{1}{4}$ tsp. vinegar
1 tsp. vanilla	1 c. butter
2 c. brown sugar	$\frac{1}{2}$ tsp. baking soda
1 tsp. salt	$\frac{1}{2}$ c. light corn syrup

Combine sugar, butter, corn syrup, vanilla, vinegar and salt in a medium sauce pan. Bring to a boil, lower heat but keep it boiling. Boil for 7-8 minutes, remove from heat and stir in baking soda. Put popcorn in large roaster pan, pour syrup over popcorn and stir well to coat popcorn. Put in a 250* oven for 1 hour. Stir every 15 minutes. Cool on cookie sheets, store in an air tight container.

Carrot Cake**Paula Blessing**

1 $\frac{1}{2}$ c. salad oil	2 tsp. cinnamon
4 large or 6 small eggs	2 tsp. baking soda
2 c. sugar	2 $\frac{1}{2}$ c. grated carrots
2 c. flour	1 c. raisins
1 tsp. salt	1 c. nuts

Beat eggs and oil; add dry ingredients and mix well. Pour into a 9x13 pan and bake in oven at 350*. Let cool before icing.

Icing: 1 (8 oz.) cream cheese
 4 tbsp. butter
 1 tbsp. milk
 1 tsp. vanilla
 2 $\frac{1}{2}$ c. confectioner's sugar

Cherry-O-Cream Cheese Pie**Evelyn McDonel**

1 (8 oz.) pkg. softened cream cheese 1 tsp. vanilla
1 can sweetened condensed milk 1 can cherry pie filling
1/3 c. lemon juice

Whip cream cheese until fluffy; add milk. Beat until well blended. Add juice and vanilla. Pour into graham cracker pie shell. Chill 2-3 hours. Add cherry filling on top of pie.

Cherry Pudding**Amy Foster**

2 c. flour 1 c. sugar
1 tsp. baking powder 1 c. milk
1 tbs. butter 2 c. sour cherries
1 egg

Combine flour, baking powder & sugar; cut in butter. Add egg and milk; stir in cherries. Bake at 350* in an 8 inch square pan for 1 hour.

Chocolate Dainties**Stephanie Forney**

2¹/₄ c. flour 1 egg
1/2 tsp. salt 1¹/₂ tsp. vanilla
3/4 c. butter (1¹/₂ sticks) 1 pkg. chocolate chips (12 oz. & divided)
3/4 c. sugar 2 c. chopped walnuts

Beat butter, sugar, egg and vanilla together. Blend in flour, salt, add 6 oz. of chocolate chips. Shape into logs; bake 12-15 minutes at 350*. Cool and dip one end in melted 6 oz. of chocolate chips and roll in nuts.

Easy Oil Chocolate Cake**Paula Blessing**

3/4 c. cocoa 1¹/₂ tsp. baking powder
1¹/₂ tsp. baking soda 1 tsp. salt
2 c. sugar 1¹/₂ c. hot water
2 c. flour 3/4 c. oil
2 eggs 1 tsp. vanilla

Combine all ingredients in mixing bowl. Mix on low speed until blended. Then on medium speed until batter is well mixed. Batter will be thin. Pour into a 13x9x2 pan or 8-9 inch layer pans. Bake at 350* for 30-35 minutes.

Magic Coconut Pie**Sylvia Binner**

½ c. Bisquick	1 c. coconut
¾ c. sugar	1 tsp. vanilla
4 eggs	1 tbsp. butter, softened
2 c. milk	

Combine all ingredients and pour into a 9" pie pan. Bake at 400* for 25-30 minutes until custard sets. Cool.

Ginger Cookies**Sylvia Binner**

1 c. molasses (Brer Rabbit)	1 tbsp. ginger in molasses
1 c. brown sugar	½ tsp. cream of tartar
1 c. milk	flour (enough to make stiff dough)
1 tbsp. baking soda dissolved in milk	1 c. melted lard

Mix all ingredients together; add melted lard last. Roll about ¼" thick and cut with cookie cutter. Bake in oven set at 400* for about 10 minutes.

5 Minute Microwave Peanut Butter Fudge**Jessie Essick**

1 lb. confectioner sugar	16 oz. peanut butter
½ c. milk	7 oz. marshmallow cream

Combine confectioner sugar & milk, microwave 6 minutes, after 3 minutes take out and stir. Last 3 minutes watch carefully as it will boil over. Microwave peanut butter for 60 seconds; microwave marshmallow cream. Add peanut butter and marshmallow to the confectioner sugar;

Stir completely and pour into buttered square pan. Let stand at room temperature until cool.

Refrigerate.

Mom's Moist Chocolate Cake**Donna Bishop**

2 c. granulated sugar	1 tsp. baking powder
½ c. vegetable oil	2 tsp. baking soda
2/3 c. cocoa	pinch of salt

Combine above ingredients; blend well; then add:

2 lg. eggs	1½ tsp. vanilla
1 c. sweet milk	2 c. flour

Blend together, do not over beat. Add:

1 c. flour
¾ c. very hot water

Prepare 2 (8 inch) cake pans or 9x13 pan. Pour into pans and bake approximately 35 minutes at 350*. Touch top of cake and if it springs back it is done. Cool and icing with your favorite icing.

Chocolate Chip Cookies (diabetic)**Donna Bishop**

1/3 c. butter or margarine (softened)	1/2 tsp. baking soda
1 egg	1/4 tsp. salt
1 tsp. vanilla	3/4 c. all purpose flour
1/3 c. Equal Spoonful	2/3 c. semi-sweet mini chocolate chips
1/3 c. brown sugar	

Beat butter until fluffy, add egg and vanilla, blend well. Mix in Equal spoonful, brown sugar until combined. Add flour, baking soda & salt, mix well. Stir in chocolate chips.

Drop by

rounded tsp. full on ungreased baking sheet. Bake in a pre-heated oven at 350* for 8-10 minutes or until light golden brown, do not over bake. Place on cooling racks. Makes 2 dozen. 1 cookie dietary exchange 1/2 starch, 1 fat.

Chocolate Icing**Donna Bishop**

2 c. brown sugar	2 1/2 tbsp. butter
1 c. flour	1 tsp. vanilla
3 heaping tbsp. cocoa powder	1/2 tsp. salt

Mix all ingredients well on medium high speed. Add enough boiling water to make icing spreadable; use 1 tbsp. at a time. Icing best when put on a warm cake.

Fresh Coconut Cake**Joyce Fink**

3 c. flour	1 1/2 c. milk
2 1/2 tsp. baking powder (heaping)	1 lb. confection sugar
1/4 tsp. salt	1 c. coconut, cut fine
1 c. butter or Crisco	1 tsp. vanilla
4 eggs, separated	

Beat egg white until stiff; set aside. Cream butter and sugar; add egg yolks. Alternate dry ingredients and milk; add coconut and vanilla. Fold in egg whites. Pour into 3 round cake pans and bake at 350* for 30-35 minutes. Frost with your favorite icing; cake is very moist and best if fresh coconut is used.

Coconut Cream Pie**Joyce Anderson**

½ (15 oz.) package refrigerated piecrusts
½ c. sugar
¼ c. cornstarch
2 c. half & half
4 egg yolks
3 tbsp. butter

1 c. sweetened flaked coconut
2½ tsp. vanilla extract, divided
2 c. whipping cream
1/3 c. sugar
Garnish: toasted coconut

Fit a piecrust into a 9-inch pie plate according to package directions; fold edges under and crimp. Prick bottom and sides of piecrust with a fork. Bake according to package directions for a one-crust pie. Combine ½ c. sugar and cornstarch in a heavy saucepan. Whisk together half & half and egg yolks. Gradually whisk egg mixture into sugar mixture; bring to a boil over medium heat, whisking constantly. Boil 1 minute; remove from heat. Stir in butter, coconut and 1 tsp. vanilla. Cover with plastic wrap, placing plastic wrap directly on filling in pan; let stand 30 minutes. Spoon custard mixture into prepared crust, cover and chill 30 minutes or until set. Beat whipping cream at high speed with an electric mixer until foamy; gradually add 1/3 c. sugar and remaining 1½ tsp. vanilla, beating until soft peaks form. Spread or pipe whipped cream over pie filling. Garnish if desired.

Krazy Coconut Pie**Donna Bishop**

4 eggs
½ c. margarine (melted)
¾ c. sugar
1½ tsp. vanilla

2 c. milk
2/3 c. Jiffy mix or Bisquick
2 c. coconut

Combine above ingredients in mixing bowl and mix on medium speed with electric mixer for 3 minutes. By hand, stir in coconut. Pour into 9 or 10 inch sprayed pie pan. Bake at 400* for 30 minutes; turn heat back to 350* and bake until golden brown and knife inserted in center of pie comes out clean.

Date Nut Pinwheels**Joyce Fink**

1/2 c. soft butter	1 egg
1/2 c. light brown sugar	2 c. flour
1/2 c. granulated sugar	1/8 tsp. salt
1/2 tsp. vanilla	1/4 tsp. baking soda

Cream butter, add sugar, vanilla and egg; beat until light & fluffy. Add sifted dry ingredients and mix well. Chill until firm enough to roll half of dough. Roll each half on floured waxed paper into 12x9 rectangle. Spread with filling; roll up tightly from end; wrap in paper. Chill overnight. Slice 1/8 inch thick. Bake on lightly greased cookie sheet at 360* for about 10 minutes.

Filling: 1 pkg. (6½ oz.) pitted dates
1/2 c. sugar
Dash of salt
1/3 c. water
1 c. minced nuts

Cut up dates in small pieces. Add remaining ingredients and bring to a boil. Simmer 5 minutes stirring often. Add nuts and cool.

Dip for Fruit**Donna Bishop**

1 (8 oz.) jar marshmallow cream
2 (8 oz.) cream cheese
1 tbsp. lemon juice
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Fold together all ingredients. Chill. Then serve with your choice of fresh fruit or you can add 2 tbsp. of caramel for over ice cream.

Fruit Dip**Donna Bishop**

1-8 oz. cream cheese
3/4 c. brown sugar
1½ tsp. vanilla

Cream together. Good for peaches, apples, strawberries and pears.

Grandma Payne's Doughnuts**Joyce Anderson**

1 c. sugar	¾ tsp. nutmeg or cinnamon
1 c. milk	2 tsp. baking powder
2 eggs (beaten fine as silk)	4½ c. flour
Salt	

Combine first 6 ingredients. Lightly stir in flour, roll on pie board – not to thin. Cut into diamonds, twists or rings. Drop with care the doughy things into heated Crisco 375*. Dough will swell, watch with care the time for turning. Fry them brown just short of burning. Roll in sugar, serve when cool.

Egg Custard Pie**Paula Blessing**

4 eggs, slightly beaten	3 c. milk (scalded)
¼ tsp. salt	½ tsp. vanilla
½ c. sugar	nutmeg

Combine eggs, salt & sugar; add milk slowly; add vanilla. Pour into crust; sprinkle with nutmeg. Bake at 450* for 10 minutes; reduce heat to 325* and bake for another 30-40 minutes.

No Sugar Diabetic Fruit Bars**Paula Blessing**

1 c. chopped dates	2 c. water
1 c. raisins	½ c. margarine
1 c. chopped prunes	

Place above ingredients in a 3 quart pan, bring to boil. Simmer 2 minutes. Cool.

Add: 2 c. flour	2 tsp. baking soda
4 eggs, beaten	1 tsp. vanilla
½ tsp. salt	½ c. chopped nuts
2 tsp. cinnamon	

Bake in a 13x9x2 pan at 325* for 40-45 minutes.

Golden Slate Cake**Donna Bishop**

3 c. Bisquick mix	¾ c. butter
1½ c. lt. brown sugar (packed)	1-8 oz. cream cheese (softened)
½ c. flour	½ tsp. salt
6 eggs	2 tsp. vanilla

Put all ingredients in a large bowl and mix on low speed for 1½ minutes; then mix on medium speed for 4 minutes. Spoon mixture into prepared 10 or 12 cup bunt pan; bake at 350* for 55 to 60 minutes. Use wooden tooth pick to test in center; if it comes out clean cake is done. Drizzle with a lemon glaze.

Hawaiian Delite Cake**Polly Myers**

1 box Angel Food cake mix
1 (20 oz.) can crushed pineapple – do not drain

Mix cake mix and pineapple with juice in a large bowl. Mix by hand, it foams up a lot. Heat oven to 350*, lightly spray a 9x13 cake pan, pour cake into pan and bake for 30 minutes.

Heavenly Hash**Donna Bishop**

1 can pineapple (chunks or crushed)	1 pkg. dessert topping mix
1 can fruit cocktail	3 tbsp. salad dressing
1 can Mandarin oranges (15 oz.)	1 (3 oz.) pkg. cream cheese
1 sm. pkg. mini marshmallows	½ c. sweetened coconut

Drain fruit; add marshmallows. Beat topping mix according to package directions. Mix salad dressing & cream cheese together; add fruit mixture; fold in whipped cream. Chill before serving; makes 12-14 servings. You can add ¼ cup chopped nuts for additional crunch.

Hot Fudge Pudding Cake**Bob Romito**

1¼ c. sugar, divided	2 tsp. baking powder
7 tbsp. Hershey cocoa	½ c. milk
¼ tsp. salt	1½ tsp. vanilla extract
1/3 c. butter, melted	½ c. brown sugar, packed
1 c. all purpose flour	1¼ c. hot water

Heat oven to 350*. Combine ¾ c. sugar, flour, 3 tbsp. cocoa, baking powder & salt. Blend in milk, melted butter & vanilla. Beat until smooth. Pour batter into an 8x8 pan. In a bowl combine ½ c. sugar, brown sugar and 4 tbsp. cocoa. Sprinkle over batter. Pour hot water over top, do not stir. Bake 40 minutes; let stand 15 minutes. When serving, spoon sauce from bottom of pan over top.

Lemon Sponge Pie**Donna Bishop**

2 lemons (juice & grated rind)	2 c. milk
4 tbsp. flour	¾ c. sugar
2 tbsp. butter (melted)	2 unbaked pie crusts
4 eggs separated	

Separate egg yolks & egg whites (set aside whites). Mix together lemon juice & rind, flour, egg yolks, butter, sugar & milk. Mix on low for 30 seconds. Beat egg whites until fluffy; fold into liquid mixture then pour into unbaked pie shells. Bake at 375* for 15 minutes; turn heat down to 335* and continue baking for 20 minutes. Insert knife in center, if it comes out clean pie is done.

Lemon Sponge Pie**Nancy Wenger**

2 tbsp. flour	2 eggs, separated
1 tbsp. butter	1 c. sugar
Juice of one lemon	1 c. milk

Cream butter and flour; add egg yolks, sugar and lemon. Beat well. Add milk and fold in stiffly beaten egg whites. Pour into pie shell. Bake at 350* for approximately 45 minutes.

Molasses Cookies**Joyce Anderson**

1 c. sugar	6 c. flour
1 c. shortening	1 tbsp. ginger
2 c. molasses (dark is best)	2 tbsp. baking soda
2/3 c. cold water	3/4 tsp. salt
1 egg	

Mix together sugar, shortening, molasses, egg & cold water; sift together and add flour, ginger, baking soda & salt. Refrigerate for 1 hour. Roll out and cut in circles. Bake at 350* until soft on top to touch (do not overbake).

Oatmeal Pie**Donna Bishop**

3/4 c. sugar	1/4 c. water
1/2 c. melted butter	1 c. quick oats
3 eggs	1/4 c. shredded coconut
1 c. dark Karo or Kings syrup	1/4 c. chopped pecans

Preheat oven at 375*. Combine sugar, butter, eggs, syrup, water, oats and mix together. Stir in by hand coconut and pecans. Pour mixture into an unbaked 8 or 9 in. pie shell. Bake for 15 minutes; turn temperature down to 350* and continue baking for another 35-40 minutes. Insert knife in center – if it comes out clean it is done.

Oatmeal Pie**Nancy Wenger**

1/2 c. light brown sugar	3/4 c. Karo
1/2 c. white sugar	3/4 c. quick oatmeal
1/2 c. butter	1 c. coconut
2 eggs	1 c. milk

Combine sugars, butter and eggs in a bowl and mix together. Add karo, oatmeal, coconut and milk. Pour into an unbaked pie shell. Bake approximately 1 hour at 350*

Peach Custard Pie**Joyce Fink**

2 c. fresh peaches, sliced
1 unbaked pie shell
½ pint whipping cream

1 c. sugar
2 tbsp. minute Tapioca

Heat together cream, sugar & tapioca; do not boil. Place peaches in pie shell; cover with hot liquid. Bake at 400* for 10 minutes; reduce heat to 350* and continue baking for 20-25 minutes until crust is brown.

Peach Custard Pie**Amy Foster**

1 unbaked pie shell
Sliced fresh peaches
3 eggs

1 c. sugar
3 tbsp. flour

Place peaches in pie shell. Beat eggs, sugar and flour. Pour over peaches. Sprinkle with cinnamon and dot top with butter. Bake at 350* for 55-60 minutes or until golden brown.

Peanut Blossoms**Paula Blessing**

1¾ c. flour
1 tsp. baking soda
½ tsp. salt
½ c. butter or margarine
½ c. peanut butter

½ c. sugar
½ c. brown sugar
1 egg
1 tsp. vanilla

Sift soda, flour and salt; set aside. Cream butter & peanut butter; gradually add sugar, brown sugar, egg and vanilla. Blend in dry ingredients. Shape into balls. Roll balls in granulated sugar. Place on ungreased cookie sheet. Bake at 375* for 8 minutes. Remove from oven and press a Hershey Kiss in the center of each cookie. Return to oven for 2 minutes. Makes 3 dozen.

Peanut Butter Honeys**Joyce Fink**

2½ c. flour
1 tsp. baking soda
1 c. peanut butter
½ c. butter

½ c. sugar
1 c. honey
2 eggs (slightly beaten)
2 tsp. vanilla extract

Cream together peanut butter, butter and vanilla extract. Gradually add sugar, honey and eggs until fluffy and well blended; add dry ingredients to cream mixture. Drop by teaspoonfuls onto lightly greased cookie sheet. Bake at 375* for 10-12 minutes. Makes about 8 dozen.

Classic Pecan Pie**Paula Blessing**

3 eggs, slightly beaten	1 tsp. vanilla
1 c. Karo corn syrup	1½ c. pecans
1 c. sugar	9" unbaked pie crust
2 tbsp. margarine, melted	

In large bowl combine first 5 ingredients until blended; stir in pecans. Pour into pie crust. Bake at 350* for 50-55 minutes or until knife inserted in center comes out clean. Serves 8.

Pecan Pie Bars**Barb Snyder**

2 c. flour	1 c. light corn syrup
½ c. sugar	½ c. butter or margarine
1/8 tsp. salt	4 large eggs (slightly beaten)
¾ c. butter or margarine (cut up)	2½ c. chopped pecans
1 c. firmly packed brown sugar	1 tsp. vanilla extract

Combine flour, sugar, salt in large bowl and cut in ¾ c. butter with pastry blender until mixture resembles fine crumbs. Press into greased 9x13 pan, pressing down firmly. Bake at 350* for 17-20 minutes until lightly browned.

Combine brown sugar, corn syrup, ½ c. butter in sauce pan; bring to a boil over medium heat, stirring gently. Remove from heat. Stir in ¼ of the hot mixture into eggs, add remaining mixture. Stir in pecans and vanilla.

Pour over crust. Bake at 350* for 35 minutes or until set; cool completely and cut into bars.

Pecan Pie**Helen Stoner**

9" unbaked pie crust	1/3 c. butter, melted
1 c. light corn syrup	½ tsp. salt
1 c. firmly packed dark brown sugar	1 tsp. vanilla
3 eggs, slightly beaten	1 heaping c. pecan halves

Heat oven to 350*. In a large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well. Pour into unbaked pie crust; sprinkle with pecan halves. Bake for 45-50 minutes or until center is set; toothpick inserted in center will come out clean when pie is done. If the crust or pie appears to be getting too brown cover with foil for the remaining bake time.

Pie Crust (super easy)**Joyce Anderson**

With fork, mix: 4 c. flour
1³/₄ c. Crisco
1 tbsp. sugar
2 tsp. salt

Beat together: 1 tbsp. vinegar
1 egg
1/2 c. cold water

Combine 1st and 2nd list of ingredients and stir until moist. Divide into 5-6 balls; chill at least 15 minutes. Roll crusts; may be kept in refrigerator or freezer.

Pineapple Upside-Down Bake**Paula Blessing**

1/3 c. melted butter
1/2 c. brown sugar
Pineapple slices, drained

Melt butter in 10" skillet or 9" square pan. Sprinkle with brown sugar evenly over butter. Arrange pineapple slices and decorate with pecan halves and maraschino cherries.

Cake batter:

1 1/3 c. flour	2/3 c. milk
1 c. sugar	1 tsp. vanilla
2 tsp. baking powder	1/2 tsp. lemon flavoring
1/2 tsp. salt	1 egg
1/3 c. shortening	

Sift together flour, sugar, baking powder, salt; add shortening, milk, vanilla and lemon flavoring. Beat 2 minutes; add egg and beat another 2 minutes. Bake at 350* for 40-50 minutes.

Pumpkin Cookies**Donna Bishop**

Blend together: 1/2 c. shortening
1 c. white sugar
1 tsp. vanilla
1 tsp. baking soda
1 tsp. baking powder
1 1/2 tsp. cinnamon

Add: 1 1/4 c. mashed pumpkin
2 c. flour

Stir in: 1/2 c. chopped dates
1/2 c. raisins
1/2 c. chopped nuts

Drop by teaspoonfuls on baking tray and bake at 375* for 8-10 minutes

Sand Tarts**Joyce Fink**

½ c. butter
1 c. sugar
1 egg
1¾ c. flour
2 tsp. baking powder

Cream butter, sugar and egg; add flour and baking powder. Chill for 15 minutes; roll and cut with cookie cutter. Bake at 350* for 10-12 minutes.

Sliced Frozen Sand Tarts**Paula Blessing**

2½ c. superfine sugar
1 lb. butter
2 eggs, well beaten
4 c. flour

Make batter into rolls; freeze. Slice and bake at 350* for 12-15 minutes. Put an egg wash on each cookie; sprinkle with colored sugars.

Snickerdoodles**Paula Blessing**

Mix thoroughly:
1 c. shortening
1½ c. sugar
2 eggs
Sift together and stir in:
2¾ c. flour
2 tsp. cream of tartar
1 tsp. baking soda
¼ tsp. salt

Roll into balls; roll in mixture of 2 tbsp. sugar and 2 tsp. cinnamon. Place 2" apart on ungreased baking sheet. Bake at 400* for 8-10 minutes; until lightly browned but still soft (they puff up at first then flatten out). Makes 5 dozen.

Strawberry Whipped Sensations**Dotty Bittle**

4 c. fresh strawberries, divided
1 c. (14 oz.) sweetened condensed milk
¼ c. lemon juice
1 tub (8oz.) cool whip, thawed, divided
8 Oreo cookies, finely chopped
1 tbsp. melted butter or margarine

Line a 9x5 loaf pan with foil, with ends extending over sides. Mash 2 cups berries in large bowl; add milk, juice and 2 cups cool whip. Mix well; pour into pan. Mix chopped cookies and butter; spoon over cool whip mixture. Cover with ends of foil, gently press cookie mixture into cool whip. Freeze 6 hours or until firm. Invert dessert onto a plate when ready to serve, remove pan and foil. Frost dessert with remaining cool whip; freeze leftovers. Serves 12.

Soft Sugar Cookies**Donna Bishop**

**Cream together: 1 c. butter
2 c. sugar**

**Then add: 1½ tsp baking soda
2 eggs
1½ tsp. vanilla**

**Then add and alternate: 1 c. sour milk or butter milk
4¾ c. all purpose flour**

Drop by teaspoon full on cookie sheet; sprinkle with sugar. Bake in preheated oven at 350* for 10-12 minutes. Makes 3-4 dozen.

Green Tomato Pie**Stephanie Forney**

8 medium green tomatoes, no pink	1 c. sugar
2 tbsp. water	1/8 tsp. salt
½ lemon, thinly sliced	¼ tsp. cinnamon
2 tbsp. cornstarch	2 tbsp. butter

Wash tomatoes, remove stems & blossom ends. Peel and cut into thin slices; put into a cooking pot and cook with water and lemon until almost tender. Drain, reserve juice. Mix together cornstarch and sugar; when juice has cooled add cornstarch mixture and salt. Cook until thickened; add to the tomatoes; add cinnamon & butter. Pour mixture into a baked pie shell; add top dough & bake at 375-400* for 30 minutes

Golden Yellow Cake**Donna Bishop**

**Cream together: 1 c. butter
2 c. sugar**

**Add: 4 eggs
3 tsp. baking powder
½ tsp. salt**

**Blend together then add: 1¾ tsp. vanilla
1 c. sweet milk
3 c. all purpose flour**

Prepare 2-8" cake pans or 9x13 with non stick cooking spray. Pour cake into pans and bake in 350* preheated oven for 25-30 minutes. Cake is done when toothpick comes out clean. Remove from oven and cool. Frost with your favorite frosting.

Sunny Yellow Cake**Donna Bishop**

2 c. sugar
1/2 tsp. salt
1/2 lb. or 1 cup real butter
4 eggs, separated

3/4 tsp. orange extract
1/2 tsp. lemon extract
2 1/2 tsp. baking powder

Blend together all of the above.

Add:

3 c. flour
1 c. sweet milk
egg whites

Add 1/2 of the flour and 1/2 of the milk. Blend then repeat with remaining half. Beat egg whites until stiff but not dry; fold into batter. Pour into prepared 2-8" cake pans or 9x13 pan. Bake at 350* for 35-40 minutes until tooth pick comes out clean. Do not over bake. Cool and then frost with your favorite frosting.

Sugar Cakes**Joyce Fink**

1 c. butter or (1/2 c. butter & 1/2 c Crisco) 1 c. buttermilk
1 1/2 c. white sugar 1 tsp. baking powder
1/2 c. brown sugar 1 tsp. baking soda
2 eggs 1 tbsp. vanilla
5 c. flour

Cream together first 3 ingredients; add eggs. Add slowly remaining ingredients; blend well. Drop by spoonfuls on lightly greased cookie sheet. Sprinkle with sugar and cinnamon. Bake at 350* for 8-10- minutes.

Sunshine Cake**Polly Myers**

½ c. butter, softened	2 c. all-purpose flour
½ c. shortening	1 tsp. baking soda
2 c. sugar	1 c. buttermilk
5 eggs, separated	1½ c. flaked coconut
1 tsp. vanilla extract	1 c. chopped pecans

In a large bowl, cream the butter, shortening and sugar until light and fluffy. Beat in egg yolks and vanilla. Combine flour and baking soda; add to creamed mixture alternately with buttermilk. Beat just until combined. Stir in coconut and pecans. In a small bowl, beat egg whites until stiff peaks form. Fold in a fourth of the egg whites into batter, then fold in remaining whites. Pour into three greased and floured 9 in. round baking pans. Bake at 350* for 20-25 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans and place on wire racks to cool completely. Frost with the Cream Cheese Frosting.

Cream Cheese Frosting:

2 pkgs. cream cheese, softened (1-8 oz, 1-3 oz.)
¾ c. butter, softened
6 c. confectioners' sugar
1½ tsp. vanilla extract
¾ c. chopped pecans

Tired Mama Cake**Bob Romito**

1 can pie filling (cherry, blueberry or apple)
2 sticks butter
1 can crushed pineapple
1 box cake mix (white or yellow)
Nuts

Pour pineapple on bottom, top with pie filling. Dump dry cake mix on top; make level. Pour melted butter over top; add nuts. Bake at 350* for 45 minutes.

Wacky Cake**Donna Bishop**

1 2/3 c. all purpose flour	1 tbsp. vinegar
1 c. sugar	1 tsp. baking soda
½ tsp. salt	1 tsp. vanilla
3 tbsp. cocoa powder	1 c. warm water (not boiling)
½ c. oil	

Mix all ingredients together; pour in a 8 or 9" pan. Bake at 350* for 30 minutes or until cake springs back up when touched by your finger.

Broccoli Casserole

Dorothea Baumbach

2 pkgs. broccoli, cooked & drained **¼ lb. butter, melted**
1 stack Ritz crackers, crumbled **¼ c. milk**
8 oz. grated sharp cheese

Arrange in layers broccoli & crushed crackers in a buttered casserole dish; drizzle with melted butter. Repeat, pour milk over top layer. Bake at 350* for 30 minutes.

Cabbage Casserole

Paula Blessing

1 medium head cabbage, sliced **½ c. rice, uncooked**
1 lb. ground chuck **1 can tomato soup**
½ c. chopped onion **1 sm. can tomato sauce**
green pepper, optional **¼ c. water**
1 tbsp. cooking oil

Brown ground beef and onion; add salt, pepper and rice. Mix with remaining ingredients. Cover and bake at 350* for 1½ hours.

Velveeta Cheeseburger Macaroni

Paula Blessing

1 lb. ground beef **1 tsp. onion powder**
2¾ c. water **2 c. elbow macaroni, uncooked**
1/3 c. catsup **½ lb.-8 oz. Velveeta, cut in ½” cubes**

Brown meat in large skillet; drain; add water, catsup and onion powder; mix well. Bring to a boil; stir in macaroni, cover. Simmer on med-low heat 8-10 minutes or until macaroni is tender. Stir in Velveeta; cook until melted, stirring occasionally.

Cheesy Chicken & Rice Casserole

Dotty Bittle

1 can (10 ¾ oz.) cream of chicken soup **½ tsp. onion powder**
1 1/3 c. water **4 skinless, boneless chicken breast halves**
¾ c. uncooked long grain white rice **½ c. reduced fat shredded cheddar cheese**
2 c. fresh or frozen vegetables

Stir soup, water, rice, vegetables and onion powder in 12x8 shallow baking dish. Top with chicken – season chicken as desired. Cover and bake at 375* for 45 minutes or until done. Top with cheese. Serves 4.

Chicken Casserole

Peggy Cook

4 half chicken breasts **¼ c. chicken broth**
1 (8 oz.) sour cream **Ritz crackers, crushed**
1 can cream of chicken soup

Cook chicken, remove bone and chop into pieces; place in a 11x7 baking pan. Mix together, soup, sour cream & broth; pour over chicken. Spread crumbs over top. Bake at 350* for 30 minutes.

Corn Bread Casserole

Cindy White

1 can whole corn	2 tbsp. butter, melted
1 can cream-style corn	¼ tsp. garlic powder
1 cornbread muffin mix (8½ oz.)	¼ tsp. paprika
1 egg beaten	

Mix all together; bake at 400* for 25-30 minutes.

Corn Casserole

Paula Blessing

1 can whole kernel corn	1 c. sour cream
1 can creamed corn	½ stick butter, melted
1 pkg. corn bread mix	

Mix all ingredients together; pour into a baking dish. Bake 45 minutes at 350*. Last 5 minutes add shredded cheddar cheese on top.

Easy Slow-Cooker Mac & Cheese

Paula Blessing

2 c. uncooked elbow macaroni	¼ tsp. white pepper
1 can-10¾ oz. cheddar cheese soup	1/8 tsp. salt
1 c. 2% milk	1 c. shredded cheddar cheese
½ c. sour cream	1 c. shredded fontina cheese
¼ c. butter, cubed	1 c. shredded provolone cheese
½ tsp. onion powder	

Cook macaroni, al dente. In large saucepan combine soup, milk, sour cream, butter and seasonings; cook and stir over med-low heat until blended. Stir in cheeses; cook covered on low for 1-2 hours or until heated through.

Creamy Potato Casserole

Paula Blessing

1 pkg. (30 oz.) frozen shredded hash browns	1 can cream of chicken soup, undiluted
2 c. sour cream	½ c. chopped onion
2 c. shredded sharp cheddar cheese	¼ c. butter, melted
Salt	2 tbsp. fresh parsley, chopped
Pepper	

Thaw potatoes. In large bowl combine all ingredients. Transfer to ungreased 2 qt. baking dish. Bake uncovered at 350* for 1 hour or until heated through. Serves 8-10.

3 Cheese Casserole

Paula Blessing

1 lb. ground beef	1 c. cottage cheese
½ c. chopped onion	1 (8 oz.) cream cheese
2 (8 oz.) cans tomato sauce	¼ c. sour cream
1 tsp. sugar	1/3 c. green pepper, chopped
¼ tsp. garlic salt	¼ c. grated parmesan cheese
¾ tsp. salt	4 c. noodles
¼ tsp. pepper	

Cook beef & onions; stir in tomato sauce, sugar, salt, pepper & garlic salt. Cook noodles; drain. Combine cottage cheese, cream cheese, sour cream & green pepper. Spread half noodles in 11x7 glass baking dish. Top with small amount of meat mixture. Cover with cheese mixture. Layer noodles, then meat sauce; top with parmesan cheese. Bake at 350* for 30 minutes. Serves 8.

Hash Brown Casserole

Paul Blessing

2 cans cream of potato soup, undiluted	1 pkg. frozen hash browns (2 lb.)
1 c. sour cream	2 c. shredded cheddar cheese
½ tsp. garlic salt	½ c. grated Parmesan cheese

In a large bowl, combine soup, sour cream and garlic salt. Add potatoes, cheddar cheese; mix well. Pour into a greased 13x9x2 baking dish; top with parmesan cheese. Bake uncovered at 350* for 55-60 minutes or until potatoes are tender. Serves 12-16.

Hearty Pasta Casserole

Donna Bishop

1 lb. penne pasta	2-14.5 oz. can stewed tomatoes
1-12 oz. pkg. fresh mushrooms, sliced	1-8 oz. can tomato sauce
2½ tbsp. olive oil	2 tsp. dried basil
2 minced shallots or 1 medium onion	½ c. heavy cream
2 garlic cloves, minced	2/3 c. grated parmesan cheese, divided
1½ lb. ground beef	

Cook pasta as directed. Slice mushrooms; set aside. In a large skillet add olive oil, onion, garlic; sauté for 2 minutes. Add ground beef; stir and cook 1 minute; add mushrooms, cook until beef is browned. Stir in tomatoes with juice, tomato sauce, basil and cream; simmer 5 minutes; add cooked pasta, stir in ½ grated cheese. Pour mixture into baking dish, sprinkle with remaining cheese. Cover and bake for 15 minutes at 400*; uncover and bake 10 more minutes. Serve with dark green salad & hot rolls. Serves 6.

Pork Chop Casserole

Paula Blessing

3/4 c. all purpose flour	2/3 c. chicken broth
1 tsp. salt	1/2 tsp. ground ginger
1/2 tsp. pepper	1/4 tsp. rosemary, crushed
6 pork chops (3/4-1" thick)	1 c. sour cream, divided
2 tbsp. cooking oil	1 can-2.8 oz. French fried onions, divided
1 can cream of mushroom soup, undiluted	

Dredge pork chops in flour, salt & pepper. Heat oil in large skillet; cook chops for 4-5 minutes per side or until browned. Place in a single layer in an ungreased 13x9x2 baking dish. Combine soup, broth, ginger, rosemary and 1/2 c. sour cream; pour over chops. Sprinkle with half of the onions. Cover and bake at 350* for 45-50 minutes; stir remaining sour cream into sauce; top chops with remaining onions. Return to oven, uncovered for 10 minutes. Serves 6.

Arkansas Rice Casserole

Donna Bishop

1 can-10 1/2 oz. beef consomme undiluted	1/4 c. butter or margarine, melted
1 c. uncooked long grain rice	1 can-4 oz. sliced mushrooms, drained
1 c. water	1 jar- 2 oz. diced pimiento, drained
1 onion, chopped	1 tsp. salt
1 green pepper cut in julienne strips	1/4 tsp. pepper

Saute rice in lard in large saucepan over medium heat until rice is lightly brown. Add all other ingredients; cover and bake in oven 375* for 1-1 1/2 hours or until rice is tender. Serves 8.

Mexican Rice & Black Bean Casserole

Donna Bishop

1 1/2 lb. bulk pork or turkey sausage	1 medium sweet green pepper, chopped
2-14 1/2 oz. cans Mexican style stewed tomatoes	2/3 c. shredded cheddar cheese
2 c. cooked white rice	sour cream
1-15 oz. can black beans, drained & rinsed	

In a 12" skillet fry sausage until brown; drain. Stir in tomatoes, cooked rice, black beans and green or red bell peppers. Pour into a 3 qt. baking dish and bake for 40 minutes at 350*. Remove from oven and sprinkle with grated cheese; continue baking for 3 additional minutes. Remove from oven and let stand 3 minutes before serving. Serve with sour cream on the side. Serves 8.

Rice Casserole

Donna Bishop

2-10 oz. bags frozen zucchini or	1 egg
1 qt. sliced fresh zucchini	1 (8 oz.) can tomato sauce
1 ¾ lb. ground beef	1 (5 oz.) can tomato sauce
1 c. small chopped onion	½ tsp. dried oregano
1 floret clove of garlic crushed or	2 c. cooked rice
½ tsp. garlic powder	1¼ c. cottage cheese or ricotta cheese
2 tsp. salt	1¼ c. grated cheddar cheese
½ tsp. black pepper	½ tsp. dry Italian seasoning
1 tsp. dry basil	

If you use fresh zucchini, boil 2 c. water with ½ tbps. salt. Drop sliced zucchini in boiling water for 2-3 minutes, then drain and pat dry. Saute beef, garlic, onion and all seasonings until beef is brown. Stir in tomato sauce and cooked rice. Combine in bowl the two cheeses, egg and Italian seasoning. In a 9x13 baking dish, layer ½ of zucchini, layer of meat & rice over zucchini, sprinkle ½ c. cheese mixture over meat. Repeat layering. Bake in oven at 350* for 25-30 minutes.

Easy Shepherd's Pie

Paula Blessing

1 lb. ground beef	2 garlic cloves, minced
2 c. hot mashed potatoes	4 c. frozen mixed vegetables, thawed
4 oz. Philadelphia cream cheese, cubed	1 c. beef gravy
1 c. shredded cheddar cheese, divided	

Brown meat in large skillet, drain; add in vegetables and gravy. Mix potatoes, cream cheese, half of shredded cheese and garlic until well blended. Spoon meat mixture into 9" square baking dish; cover with potato mixture, top with remaining cheese. Bake at 375* for 30 minutes.

Vegetable Casserole

Barb Snyder

1 bag (1 lb.) frozen California veggies	1 c. sour cream
1 can (10 oz.) cream of chicken soup	Velvetta cheese or shredded cheddar cheese
French's onions	

Mix together & place in casserole dish; top with cheese to taste. Bake at 350* for 1 hour. Remove from oven, top with small can of French's onion rings. Bake an additional 5-10 minutes.

Vegetable Noodle Casserole

Paula Blessing

1 can cream of chicken soup, undiluted	3 garlic cloves, minced
1 can cream of broccoli soup, undiluted	Salt & pepper
1½ c. milk	2 c. frozen peas
1 c. grated Parmesan cheese, divided	1 pkg.-16 oz. wide egg noodles
2 tbsp. dried parsley flakes	
1 pkg. (16 oz.) frozen broccoli, cauliflower & carrot blend (thawed)	

Cook noodles according to package. Combine soups, milk, cheese, garlic, parsley, salt & pepper; mix well. Add noodles & vegetables; mix well. Pour into greased 13x9x2 baking dish. Sprinkle with remaining Parmesan cheese. Cover and bake at 350* for 45-50 minutes or until heated through. Serves 12-14.

Zucchini Casserole

Pauline Myers

2-3 zucchini (sliced)	2-3 lg. tomatoes (diced, include juice)
2-3 peppers (diced)	1 lb. ground chicken, beef or
1 medium sweet onion	large can of chickpeas (drained)

If using meat, fry the meat with the onions in a pan and drain the fat; set aside. If using chickpeas, drain the can. Use a 13x9 casserole dish and put olive oil in the bottom of the dish. Layer zucchini, peppers, tomatoes, meat, ending with zucchini on top. Season with garlic powder, basil, oregano & some olive oil on top. Place foil on top and bake at 375* for 1-1¼ hour.

Sausage Pie

Donna Bishop

1 lb. Italian sausage	¾ c. ricotta cheese
7 eggs, slightly beaten	½ tsp. salt
2-10 oz. boxes spinach, thawed/drained	1/8 tsp. black pepper
1 lb. grated mozzarella cheese	½ tsp. garlic powder
1-10" pastry shell	Optional: 1/3 c. red or green peppers

Remove skins from sausage; brown meat in skillet. Mix all ingredients together and pour into pie shell. Bake at 375* for 60-75 minutes. Serves 8. Can serve at lunch with tossed salad.

Foolproof Beef & Broccoli

Paula Blessing

¾ lb. boneless beef sirloin steak	¼ c. water
1 tbsp. vegetable oil	1 tbsp. soy sauce
1 garlic clove, minced	2 c. broccoli
1 med. onion, cut in wedges	noodles, your choice
1 can cream of broccoli soup	

Prepare noodles according to package. Slice beef across grain into very thin strips; heat oil over med-high heat; cook beef and garlic until browned; add onion & cook 5 minutes, stirring often. Stir in soup, water and soy sauce; heat until boiling. Add broccoli; reduce heat to low; cover and simmer 5 minutes or until broccoli is tender. Serve over noodles. Serves 4.

Chinese Beef & Rice

Donna Bishop

1 1/3 c. uncooked regular rice	1 tbsp. + 1 tsp. soy sauce
¼ c. vegetable oil	1 medium onion, chopped
1 tbsp. salt	4 ribs of celery, chopped
3 c. boiling water	2 green peppers, chopped
2 Knorr's beef bouillon cubes	3 c. diced cooked beef

In a large skillet, cook & stir rice in oil over medium heat until golden brown. Add salt, water, bouillon and soy sauce. Cover tightly and simmer for 20 minutes. Stir in remaining ingredients; cover tightly and simmer for another 10-20 minutes until liquid is absorbed & rice is tender. Serves 4-6.

Easy Italian Beef

Liz Noss

3 lbs. beef chuck roast	1 (16 oz.) jar pepperoncini peppers
3 (1 oz.) dry Italian seasoning packets	Kaiser rolls, toasted
1 c. water	

Place the roast into a slow cooker and season with Italian dressing mix. Pour in water; cover and cook on high for 6-7 hours. During the last hour, shred the meat with two forks (if it does not shred easily, cook longer). Add the peppers and as much of the juice as you like for additional flavor. Serve on rolls. Serves 8.

Chicken Amour

Robert Baumbach

4 boneless, skinless chicken breasts	¼ c. diced green pepper
2 tbsp. olive oil	10 oz. can tomato sauce
2 tbsp. butter	¼ tsp. oregano, rosemary, thyme
½ c. diced celery	2 slices Provolone cheese
½ c. diced onion	

Flatten breasts between wax paper; dredge in flour. Brown chicken in oil & butter; remove from pan and keep warm. Saute celery, onion & pepper; add oregano, thyme & rosemary; cook 5 minutes. Add tomato sauce; cook an additional 5 minutes. Place 1 tbsp. of mixture on each piece of chicken; top with cheese. Heat in oven until cheese is melted. Serve with rice and a salad.

Broccoli Chicken Bake

Donna Bishop

6 chicken breast fillet	½ c. milk
6 slices Swiss cheese	8 oz. sour cream
1 bag frozen broccoli spears	1 tsp. salt
¼ lb. dried beef	¼ tsp. black pepper
1 can cream of mushroom soup + ½ c. milk	1 bag medium or wide noodles

Pound out chicken breasts; sprinkle with salt & pepper. Put 1 slice of cheese on each breast plus 1 broccoli spear. Roll and secure with wooden pick; place in baking dish. Chop dried beef into fine bits; in medium bowl mix together soup, milk, sour cream; sprinkle chopped dried beef over each chicken roll; pour soup mixture over top. Cover and bake 20 minutes at 375*; uncover and bake for 20-25 minutes more. Prepare noodles according to package; place on a large serving platter; spoon chicken breasts on top then pour remaining sauce over top and serve. Serves 6.

Chicken & Broccoli Alfredo

Dorothea Baumbach

8 oz. linguine	1 can cream of mushroom soup
1 c. fresh or frozen broccoli	½ c. milk
2 tbsp. butter	½ c. Parmesan cheese
1 lb. skinless, boneless chicken breasts	salt & pepper, to taste

Prepare linguine according to package; add broccoli during last 4 minutes; drain well. Heat butter in skillet, add cut up chicken pieces and cook until well browned. Stir in soup, milk, cheese, salt & pepper, linguine & broccoli and cook until mixture is hot. Serve with additional Parmesan cheese. Serves 4.

Oven Baked Chicken

Donna Bishop

6 boneless chicken breasts	¼ lb. dried beef
6 slices bacon	salt
8 oz. sour cream	½ tsp. black pepper
1 can cream of mushroom soup + ½ soup can of milk	

Wrap each chicken piece with one slice of bacon. Place in a 9x9 baking dish. Mix together sour cream, soup, milk, salt, black pepper & chopped dried beef; pour over chicken. Bake covered at 375* for 15 minutes, remove lid and turn oven to 350* and bake for an additional 20-30 minutes until chicken is done. Serve over cooked rice or noodles; serve with salad.

One Dish Chicken & Stuffing Bake

Paula Blessing

4 c. stuffing mix	1/3 c. milk
6 skinless/boneless chicken breast halves	1 tbsp. fresh parsley
Paprika	1 tbsp. margarine
1 can cream of mushroom soup	1 c. boiling water

Mix stuffing with water and margarine; spoon stuffing across center of 3 qt. shallow baking dish. Place chicken on each side of stuffing; sprinkle with paprika. Mix together soup, milk & parsley; pour over chicken. Bake covered at 400* for 15 minutes; uncover and bake for an additional 15 minutes or until chicken is no longer pink. Serves 6.

Chicken Supreme

Peggy Cook

3 chicken breast, whole	1 box Stove Top stuffing mix, chicken
1 can cream of celery soup	1 tbsp. parsley flakes
1 c. milk	½ c. Mozzarella cheese, grated

Cook chicken; remove bones; place in large baking dish. Sprinkle with cheese. Mix soup & parsley flakes; spread over chicken & cheese. Top with prepared stuffing. Pour milk over all. Bake at 325* for 45-60 minutes.

Crispy Pecan-Crusted Chicken

Donna Bishop

4-5 lb. chicken parts, skinned
2 c. (6 oz.) finely ground pecans
1 c. creamy garlic dressing

In mixing bowl, toss chicken with the dressing. Cover and refrigerate 1-2 hours. Preheat oven 450*. Remove chicken from marinade and roll in ground pecans. Place in a non stick glass or ceramic dish lined with non-stick foil. Bake uncovered for 40-45 minutes or until brown & crispy. Serves 4.

Crockpot Salsa Chicken

Liz Noss

- 4 boneless chicken breasts**
- 1 jar of salsa**
- 1 can of black beans, rinsed**

In a crock pot, place chicken breasts (can be put in frozen). Cover with salsa. Add rinsed black beans. Cook on low for 6-8 hours. Shred chicken. Serve over rice or use as a filling for soft tacos. Top with your favorite toppings – cheese, lettuce, guacamole, sour cream, etc.
Serves 4-6.

Deviled Chicken

Dottie Bittle

- | | |
|-----------------------------------|-----------------------|
| 6 chicken leg quarters | 1 tsp. salt |
| ¼ c. butter or oleo melted | ¼ tsp. pepper |
| 1 tbsp. lemon juice | 1 tsp. paprika |
| 1 tbsp. prepared mustard | |

Place chicken in a 15x10x2 baking pan. In a small bowl combine the remaining ingredients. Pour over chicken. Bake uncovered at 350* for 50-60 minutes or until juices run clear. Baste occasionally with juices. Serves 6.

White Bean Chicken Chili

Donna Bishop

- | | |
|--|---------------------------------|
| 2-15.5 oz. cans great northern beans | ½ tsp. black pepper |
| 1¾ lb. boneless chicken breasts or thighs | ½ tsp. salt |
| 1 small Jalapeno chili pepper | ½ c. sour cream |
| 1 c. chicken broth | ¼ c. guacamole |
| 2 tbsp. chopped onions | 1 tbsp. chopped cilantro |

In heavy sauce pan cut chicken in bite size pieces; add 2 tbsp. olive oil, salt and onions; cook over medium heat until done. Drain beans, save ½ cup; add chili pepper, black pepper, broth. Mash remaining beans with a fork; add to mixture. Bring to full boil, turn heat to medium and cook for 25-30 minutes, stirring occasionally. Stir in sour cream & cilantro; serve guacamole on the side.

Filling for 12 lb. Turkey

Evelyn McDonel

- | | |
|--|---------------------------|
| 2 chopped onions | ¾ tsp. salt |
| 1 stalk celery chopped | ½ tsp. dry parsley |
| 1 lb. butter | 4 eggs |
| 1½ loaves bread (cubed) | 1 c. milk |
| 1 (8 oz.) Pepperidge Farm Herb seasonings | 1 c. hot water |

Melt butter in a kettle; add onion and celery; cook until tender. Combine bread cubes and seasonings; pour onion and celery mixture over bread cubes; mix well. Beat eggs and milk together; pour over bread cubes, mix well. Add only enough hot water to hold filling together.

Hot Dog Surprises

Dotty Bittle

2 c. finely chopped frankfurters	2 tbsp. pickle relish
1/3 c. grated processed sharp cheese	1 tsp. mustard
2 eggs (hard boiled & chopped)	1/2 - 3/4 tsp. garlic salt
3 tbsp. chili sauce	8 doggie rolls

Combine all ingredients except buns. Partially hollow out soft centers of buns, fill with frankfurter mixture and close. Wrap each bun in aluminum foil, sealing securely. Place on a baking sheet. Bake at 375* for 10-12 minutes. Serves 8.

Lamb with Macaroni

Donna Bishop

2 c. cooked macaroni	1/2 chopped green bell pepper
4 c. cooked lamb (can use pork)	1/2 tsp. salt
1 1/2 c. tomato sauce	1/2 tsp. black pepper
1 sm. chopped onion	bread crumbs

Pour 1 cup of macaroni into buttered baking dish; add 2 c. meat; repeat. Mix together remaining ingredients; pour over top layer evenly. Sprinkle with bread crumbs and bake at 350* until bubbling and heated through, approximately 40-45 minutes. Serve with salad and hot rolls.

Lomo Saltado (Peruvian beef stir fry)

Surrett

1 1/2 lb. potatoes (can use frozen steak fries)	3 tbsp. soy sauce
2 tbsp. vegetable oil	2 tbsp. vinegar
2 cloves garlic	1 red pepper, sliced thin
1/2 tsp. ground cumin	2-3 tomatoes, sliced thin
1 lb. beef tenderloin	vegetable oil
2 red onions, sliced thinly	salt & pepper to taste
1 medium hot pepper, diced	

Peel and cut potatoes into 1/2 inch thick French fries; place in ice water; set aside. Cut beef into thin 1/2 inch strips. Mash garlic cloves; heat vegetable oil in a skillet; sauté garlic with cumin for 1 minute. Add beef and cook on medium high heat until browned on all sides. Remove beef from heat; season with salt & pepper; set aside. Add the onions and hot yellow pepper to the same pan and cook 2-3 minutes, until the onions are soft, adding a little more vegetable oil if needed. Add vinegar, soy sauce and red peppers and cook 2-3 minutes more; remove from heat. In a separate pan, fry potatoes in 1-2 inches of oil until golden. Drain on paper towels and season with salt & pepper to taste; or follow directions for frozen French fries. Add beef to pan with the onions and peppers; add tomatoes and heat for 2 minutes. Add French fries to stir fry; serve over rice. Serves 4-6.

Aunt Peggy's Meat Loaf**Pauline Myers**

1 lb. lean ground beef	1 tsp. salt
1 (6 oz.) can tomato paste	¼ tsp. pepper
½ c. chopped Vidalia onion	1/3 c. ketchup
½ c. chopped green bell pepper	2 tbsp. light brown sugar
½ c. quick cooking oats	1 tbsp. Dijon mustard
1 egg, slightly beaten	

Preheat oven to 375*. In a large bowl combine ground beef, tomato paste, onions, green pepper, oats, egg, salt and pepper. Shape mixture into a loaf and place in a 9x5 loaf pan. In a small bowl, whisk together ketchup, brown sugar and mustard. Spread glaze on top of the meat loaf and bake about 1 hour. Serve hot.

Snow Capped Meat Loaf**Peggy Cook**

2/3 c. undiluted evaporated milk	½ c. chopped onions
1½ lb. ground beef	1 tbsp. mustard
½ c. fine cracker crumbs	1½ - 2 tsp. salt
1 egg	1/8 tsp. pepper

Mashed potatoes

Combine all ingredients and mix lightly. Place in a deep 8" round pan or 8x8x2 square pan. Bake in moderate oven 350* about 35 minutes; if necessary pour off excess fat. Prepare 4-6 servings of instant potatoes according to directions or make your own mashed potatoes. Spread over meat loaf; sprinkle with grated cheese. Broil for 2 minutes or bake 10 minutes longer.

Frizzled Oysters**Donna Bishop**

1 qt. oysters
4 tbsp. butter
Salt & pepper to taste

Dry oysters on paper towels. Heat butter in heavy frying pan; when hot add oysters and season with salt & pepper. Serve hot.

Parmasean Patties

Stephanie Forney

1 lb. hamburger	½ c. milk
2/3 c. parmasean cheese	1 egg
½ c. seasoned bread crumbs	¼ tsp. pepper

Sauce: 1 can (15 oz.) tomato sauce
1/3 c. A-1 steak sauce
½ tsp. oregano

Combine first six ingredients and form into patties; brown in a skillet & drain off fat. Mix together the sauce ingredients and pour over patties; simmer for 20 minutes. Garnish with mozzarella cheese & basil.

Oven Porcupines

Donna Bishop

1½ lb. ground beef	¼ c. chopped celery
2/3 c. uncooked regular rice	¼ tsp. garlic powder
½ c. water	1 (15 oz.) jar tomato sauce
3 c. chopped onion	1 c. water
1 tsp. salt	2 tsp. Worchester sauce
½ tsp. black pepper	

Preheat oven at 375* . Mix rice, meat, ½ c. water, onion, salt, garlic powder & black pepper. Shape into round balls by a heaping tablespoon full. Place meatballs in ungreased baking dish 9x9x2; put into oven for 8 minutes. Mix together remaining ingredients and pour over meatballs. Cover with aluminum foil and bake at 350* for 45 minutes. Uncover and bake an extra 10-15 minutes. Serve with salad & Italian bread. Serves 6.

Baked Pork Chops

Donna Bishop

6 lg. ¾" thick pork chops	½ c. ketchup
½ tsp. salt	¾ c. water
½ tsp. black pepper	1 lg. onions sliced thin
¼ c. brown sugar	

Season pork chops with salt & pepper; arrange in baking dish. Combine all ingredients except onions; whisk together and pour over chops. Lay one slice of onion on each chop. Cover and bake at 375* for 50-70 minutes; baste with sauce. Serves 6.

Piggybank Pork Bake

Donna Bishop

4 oz. fine noodles	1-8 oz. can whole kernel corn
2 tbsp. shortening	1-2 oz. can sliced pimientos
2 c. cut up cooked pork	1 c. shredded sharp cheddar cheese
1-10½ oz. can cream of chicken soup	1 medium green pepper, chopped

Heat oven at 375*. Cook noodles as directed. Melt shortening in large skillet; brown meat, stir in noodles, soup, corn with liquid, pimientos with liquid, cheese & green peppers. Pour into greased 1 qt. casserole and bake uncovered for 45 minutes; stirring occasionally. Serves 6.

Pork Tenderloin

Debbie Grove

3 lb. pork tenderloin, cut into 4 pieces
1 lb. bacon
¾ c. soy sauce
1 tbsp. minced onions
½ tsp. garlic salt

1 tbsp. white vinegar
¼ tsp. salt
Dash of pepper
¾ c. brown sugar

Wrap tenderloin pieces in bacon. Place in an 8½x11 pan. Poke holes in meat with a fork. Combine rest of ingredients in a small bowl; stir well. Pour marinade over meat. Refrigerate uncovered 2-3 hours or overnight. Bake at 300-325* for 1½ hours or until meat thermometer reads 180* in center of meat.

Bar-B-Que Ribs

Dorothea Baumbach

Ribs
1 lg. onion
butter
1 c. brown sugar

1 c. catsup
1 tbsp. vinegar
1 tbsp. mustard

Brown ribs in a frying pan. Saute chopped onion in butter until transparent; add brown sugar, catsup, vinegar, mustard. Place ribs in a baking dish; cover with onion mixture and bake for 1 hour at 350* or until done.

Reenee

Donna Bishop

1 lb. ground beef
1 medium onion; chopped
¼ c. green sweet peppers; chopped
1 rib celery; chopped

¾ tsp. salt
½ tsp. chili powder
½ tsp. black pepper
1 (12 or 16 oz.) bag medium egg noodles

Place above ingredients in a skillet except noodles and fry until vegetables are translucent and ground beef is browned. Then add:

1 (8 or 9 oz.) can tomato sauce
1 (15 oz.) can crushed tomatoes

1 tsp. sugar
2 c. fresh or frozen corn

Simmer for about 20 minutes. Cook noodles as directed. Pour beef and corn mixture into 9x13 baking dish. Drain noodles and spread evenly over the meat mixture. Butter lightly both sides of 2-3 slices of bread, tear into pieces and place on top of noodles. Bake at 350* for 30 minutes or until bubbly.

Salmon Cakes

Judy Shetron

15 oz. can salmon, drained	1 small onion, minced fine
1 egg	1 tbsp. parsley
1 tbsp. lemon juice	½ c. all purpose flour
½ tsp. black pepper	

Mix all ingredients together with hands; form into patties. Fry slowly in 2 tbsp. olive oil until golden brown.

Sausage & Beans

Donna Bishop

1½ lb. loose sausage	¾ c. brown sugar
1-15 oz. can green beans	2 medium onions
1-15 oz. can butter beans	1 c. diced celery
1-15 oz. can lima or northern beans	½ tsp. chili powder
1-15 oz. can baked beans	2 tsp. prepared mustard
1-15 oz. kidney beans	1-8 oz. can tomato paste

Drain green beans, limas or northern beans. Brown sausage in skillet with onions & celery; mix all ingredients together and pour into a large baking dish. Bake at 350* for 1½ hours.

Sausage with Spicy Kraut

Donna Bishop

1 lb. bag sauerkraut	2 tbsp. brown sugar
2 medium chopped apples	2 lb. sausage links
3 cloves	

In a sauce pan combine all ingredients except sausage; heat on medium high heat. Cut sausage into ½” pieces and brown in skillet. Place sausage on top of other ingredients; cover and simmer for 45 minutes removing cloves before serving. Serve with creamed potatoes. Serves 6-7.

Sloppy Joe with Sliders

Joyce Anderson

1 lb. hamburger	2 tbsp. sugar
2 tbsp. mustard	2 tbsp. white vinegar
2 tbsp. Worchester sauce	½ c. catsup

Brown hamburger; place hamburger and all other ingredients in a crock pot. Cook on slow for 6 hours. Serve on sliders with potato chips and coleslaw.

Slum Gullion

Nancy Wenger

1½ lb. hamburger	1 pkg. broad noodles
½ lb. Velveta cheese	1 garlic clove
2 onions	salt
1 green pepper	pepper
1 can tomato sauce	parsley
1 quart tomato juice	buttered bread crumbs

Brown meat and drain grease; add onions, peppers, garlic, parsley, salt and pepper. Cook noodles; drain. Mix all ingredients, cover with bread crumbs. Bake at 350* for ½ hour.

Crock Pot Stew

Donna Bishop

2 lb. cubed beef	½ tsp. salt
½ c. chopped onion	¼ tsp. black pepper
1 rib of celery, diced	1 tsp. Worcestershire sauce
6 medium potatoes, cut in wedges	1-8 oz. can tomato sauce
4 medium carrots, sliced	1-4 oz. can tomato sauce

Layer ingredients in crock pot in order given. Cook on high for 45 minutes; then turn to low heat and continue cooking for 6-8 hours. Serves 8-10.

Five Hour Oven Stew

Donna Bishop

1½ - 1¾ lbs. boneless round steak, cut in 1" cubes
6 medium potatoes, washed or peeled, cut into 8 pieces each
2½ c. carrots, cut in 1" pieces
½ c. chopped onion
1 rib of celery, cut in ½" pieces
1 lb. box green peas
2 cans (15 oz.) stewed tomatoes
2 tbsp. cornstarch
2 tsp. salt
½ tsp. black pepper

Combine all ingredients in large bowl, mix gently by hand. Turn into a 3-4 quart casserole dish. Cover and bake for 5 hours at 275*. Serve with biscuits or cornbread.

Oven Stew

Paula Blessing

2 lbs. beef stewing meat (1" cubes)	5 carrots (1" slices)
¼ c. flour	3 potatoes (1" slices)
1 tsp. salt	1 lg. can diced tomatoes
¼ tsp. pepper	1 pkg. dry onion soup mix
2 tbsp. oil	

Coat beef with flour, salt & pepper; place in a 3 qt. casserole; sprinkle with oil. Bake uncovered at 400* for 30 minutes; stir once. Add remaining ingredients; cover & bake at 375* for 2 hours or until meat is tender. Serves 6-8.

Hawaiian Stir-Fry

Donna Bishop

1 can (8 oz.) pineapple chunks, drained	1 tsp. curry powder
2½ tsp. cornstarch	4 c. snow peas, trim ends
1¼ tbsp. vegetable oil	1/3 c. sliced green spring onion
1 red bell pepper, cut into strips	2½ tsp. low-sodium soy sauce

Drain pineapple; add cornstarch to juice, stir to blend and set aside. Heat large skillet or wok 1 minute over medium high heat; add oil, peppers, curry powder, stir fry 1 minute; add snow peas fry an additional 1½ minutes. Add pineapple chunks, red pepper strips and continue frying for 1 minute. Add juice mixture and bring to boil for 1 minute. Take off heat and stir in green onions and soy sauce. Serves 6-7. Great with chicken, pork or fish.

Hamburger Stroganoff

Donna Bishop

1 lb. ground beef	1 chopped garlic clove
½ c. chopped onion	¼ tsp. black pepper
¼ c. chopped celery	1 can-4 oz. mushrooms
¼ c. butter or margarine	1 can-10½ oz. cream of chicken soup
2 tbsp. flour	1 c. sour cream
1 tsp. salt	1 bag medium-wide noodles

In a large skillet, cook & stir meat & onion in butter until meat is brown. Stir in flour, salt, garlic, pepper and mushrooms; cook 5 minutes stirring constantly. Stir in soup; heat until boiling stirring constantly; reduce heat and simmer uncovered 10 minutes. Stir in sour cream; heat thoroughly. Cook noodles as directed & drain; stir in 2 tsp. poppy seeds and 1½ tbsp. butter. Pour on serving dish and top with meat mixture. Serves 4.

Stroganoff Superb**Joyce Anderson****Brown in iron or heavy kettle:****2 lb. sirloin steak or London broil, cut up in bite size pieces****1 lb. fresh mushroom, sliced****1 c. minced onions****¼ c. butter or margarine****Add and cook until tender:****2 cans beef bouillon****2 tsp. salt****¼ c. catsup****1/3 c. flour****2 sm. cloves garlic or garlic powder****2 c. sour cream**

Wisk flour with some of the liquid; add to meat. Cook until thickened slightly. Add sour cream just before serving. Serve over rice or noodles.

Swedish Meatballs**Debbie Grove****2 lbs. hamburger****¼ c. bread crumbs****1 egg****2 tbsp. butter****1 envelope onion soup mix****14 oz. hot ketchup****½ tsp. Accent****10 oz. jar grape jelly**

Mix first 6 ingredients together and shape into bite sized balls; fry until done. Melt grape jelly and stir in hot ketchup. Place meatballs into mixture and simmer for 30 minutes before serving.

Tuna Pinwheels**Donna Bishop****1 (6½ oz.) tuna (drained)****2 tbsp. sweet pickles (chopped & dried)****½ c. mayonnaise****1 tsp. prepared mustard****¼ c. onion (chopped)****loaf of white or wheat bread****¼ c. celery (chopped)****3 tbsp. butter, melted**

Mix all ingredients together. Remove crust from bread. Spread a thin layer of tuna on each bread slice. Roll each slice like a pinwheel; secure with a tooth pick. Lightly brush each roll with melted butter. Put under broiler 10-12 inches away from heating element; turn 2-3 times until golden & crisp. Remove and serve.

Turkey Chili

Joyce Fink

1 lb. ground turkey**3 med. tomatoes, peeled & chopped****½ c. chopped onion****1-6 oz. can tomato paste****½ c. chopped green pepper****1 tsp. chili powder****1 garlic clove, minced****½ tsp. oregano****¾ c. dried kidney beans, cooked****½ tsp. cumin****1 c. water****1/8 tsp. red pepper**

In a large pot, brown turkey, add onion, green pepper and garlic; cook 2 minutes stirring occasionally. Add remaining ingredients, cover and simmer for 1½ hours; stirring occasionally. Serve hot with crackers or cornbread. Serves 6.

Hot Crab Dip

Barb Snyder

2-8 oz. pkg. cream cheese, softened	1 tsp. dry mustard
1-8 oz. sour cream	¼ tsp. garlic salt
¼ c. mayonnaise	1 lb. crab meat, drained & picked
1 tbsp. Worcestershire sauce	1 c. shredded cheddar cheese
1 tbsp. lemon juice	

Combine first 7 ingredients, stir until blended; fold in crabmeat. Spoon mixture into a 11x7 baking dish & sprinkle with cheddar cheese. Bake at 350* for 35 minutes or until bubbly. Serve with crackers or toasted French bread rounds.

Basic Salad

Dorothea Baumbach

12 oz. cottage cheese	1-3 oz. box Jello, dry
1 can crushed pineapple, drained	chopped nuts
8 oz. whipped topping	

Mix together cottage cheese and drained pineapple; add whipped topping. Mix in Jello; add nuts if desired. Serve on greens.

Hot Chicken Salad

Paula Blessing

4 c. cooked chicken, cut in bite sized pieces	1 tsp. minced onion
2 tbsp. lemon juice	¾ c. cream of chicken soup
¾ c. mayonnaise	1 jar pimentos, cut fine
1 tsp. salt	1 c. grated cheese
2 c. chopped celery	1½ c. crushed potato chips
4 hard boiled eggs, sliced	2/3 c. slivered almonds

Combine all ingredients, except cheese, chips & almonds. Place mixture in 13x9x2 baking dish. Refrigerate overnight. Top with cheese, chips & almonds. Bake at 400* for 20-25 minutes.

Cranberry Broccoli Salad

Donna Bishop

1¼ c. cranberries, chopped	1/3 sm. onion, chopped
¼ c. sugar	6 slices bacon, cooked crisp, chopped
4 c. fresh broccoli florets	1 c. mayonnaise
4 c. pkg. cole slaw mix with carrots	¼ c. white sugar
2/3 c. walnuts, chopped	1½ tbsp. vinegar

In a small bowl, combine cranberries and sugar; mix together and put in refrigerator to chill. In a large bowl, combine broccoli, cole slaw, walnuts, onion and bacon. In another small bowl, combine mayonnaise, sugar and vinegar; whisk together. Pour dressing over broccoli mixture and mix all together. Cover and chill for 4-24 hours; before serving fold in cranberries. Serves 10.

3 Green Salad with Cranberry Vinaigrette Donna Bishop

1 head red leaf lettuce	1 tsp. tarragon
1 head Romaine lettuce	1 garlic clove, crushed
1 lb. baby spinach	½ small red cabbage, cut thin
1 c. bottled oil & vinegar dressing	3 or 4 oz. bean sprouts
½ c. ground cranberries	

Chop lettuces & spinach in bite size pieces; cover and place in refrigerator. Mix together oil & vinegar dressing, cranberries, tarragon, garlic; refrigerate for 2 hours. Place greens in large bowl; toss with dressing and garnish with red cabbage & bean sprouts. Serves 6.

Caesar Bruschetta Debbie Grove

4 tbsp. Caesar vinaigrette salad dressing	½ c. yellow pepper, diced
16-1/2” thick slices French bread	¼ c. oil-packed sun dried tomatoes, chopped
2 tbsp. Parmesan cheese, shredded	¼ c. fresh basil leaves, sliced thin
2 plum tomatoes, seeded & chopped	½ tsp. lemon zest, grated

Preheat oven to 350*. Using 2 tbsp. Caesar dressing, brush one side of each slice of bread; place brushed side up on ungreased baking sheet. Bake bread slices until lightly toasted 7-8 minutes. Remove from oven; sprinkle with Parmesan cheese. In a bowl, stir plum tomatoes with yellow pepper, drained sun-dried tomatoes, basil, zest and remaining 2 tbsp. Caesar dressing. Spoon tomato mixture on top of each toasted slice.

Italian Salad Whitman

1 head romaine lettuce	balsamic vinegar, high quality
Extra virgin olive oil, high quality	salt

Wash and dry as many lettuce leaves as needed; lettuce needs to be dry. Tear leaves into bite sized pieces and place in a bowl. Pour olive oil carefully over lettuce and anoint all the leaves. Lightly pour a small amount of vinegar over leaves, sprinkle with salt. Take two large spoons and mix until lettuce is equally dressed with oil, vinegar and salt. Serve with a fresh loaf of Italian bread or French baguette.

Mandarin Orange & Red Onion Salad Donna Bishop

1 c. sliced almonds	¼ tsp. white pepper
1 tbsp. butter	½ c. vegetable oil
2 tbsp. lemon juice	1-11 oz. can Mandarin oranges, drained
1 tsp. Dijon mustard	1 sm. red onion, sliced thin
¾ tsp. sugar	1½ heads romaine lettuce, chopped
½ tsp. salt	

Saute almonds in butter until golden; set aside. Combine lemon juice, mustard, sugar, salt, & pepper; whisk in oil. Combine lettuce, oranges, onions, almonds; toss with dressing. Serves 6-8.

Potato & Macaroni Salad Dressing

Nancy Wenger

1½ c. sugar
1½ c. water
¼ c. flour**¼ c. vinegar**
1 c. mayonnaise
¼ c. prepared mustard

Combine first four ingredients, cook to a rolling boil, stir with a whisk. Let cool, add mayonnaise and prepared mustard; beat vigorously. Add chopped onion, celery and hard boiled eggs. May add celery seed if desired.

Citrus Tuna Pasta Salad

Donna Bishop

1-2 oz. dried mafolda
2-9 oz. pkg. frozen artichoke hearts, thawed
2-9¼ oz. can water packed tuna, drained
2 c. sliced fresh mushrooms
2 c. yellow bell pepper, chopped**½ c. ripe olives, sliced**
2 c. cherry tomatoes, halves
½ c. Parmesan cheese
Pasta, your choice**Lemon Dressing:****2 tsp. grated lemon rind**
1/3 c. lemon juice
1/3 c. rice vinegar or white wine vinegar
¼ c. + 1 tbsp. salad oil**2 tbsp. fresh thyme or basil or 2 tsp. dried**
1 tsp. sugar
½ tsp. black pepper
4 garlic cloves, minced

Cook pasta according to package; add artichoke hearts the last 5 minutes. Drain, rinse with cold water; drain again. Cut artichoke hearts in half. Transfer to a large bowl, gently stir in tuna, mushrooms, sweet peppers & olives. Pour lemon dressing over pasta & tuna mixture; toss until covered. Cover and chill 4-24 hours. Right before serving, stir in cherry tomato halves; mix well; sprinkle with cheese. Serves 8.

Chili Sauce

Donna Bishop

1 gallon fresh tomatoes
6 medium onions, chopped
6 green sweet peppers, chopped
3 tsp. salt
1 pt. Heinz vinegar**2 tsp. ground cinnamon**
2 tsp. ground cloves
2 tsp. all spice
1 c. white granulated sugar

Remove skins from tomatoes by submerging in boiling water. Place all ingredients in a large heavy pot; bring to a boil. Boil 2 full hours; stirring occasionally with wooden spoon. Wash jars with rings and caps. Ladle sauce into jars, wipe jar lip clean, twist caps on – will seal as they cool. Can be stored up to 12-15 months. Good for many receipts.

French Dressing

Donna Bishop

½ c. sugar	½ c. catsup
¼ c. vinegar	1 tsp. salt
½ c. salad oil	pinch of pepper
1 tsp. paprika	

Place all ingredients in a jar or bottle; shake well. Chill.

Bar-Be-Que Sauce

Polly Myers

½ can tomato sauce	2 tbsp. Dijon mustard
3 tbsp. vinegar	2 tbsp. Worcestershire sauce
3 tbsp. brown sugar	

Combine all ingredients, add a little water to thin out if needed. Pour over any meat and bake or put in a crock pot 4 hours.

Roasted Garden Salsa

Liz Noss

20-25 Roma tomatoes	8-10 garlic cloves
2-3 yellow onions	1-2 tbsp. salt
5-8 jalapenos (may remove seeds)	2 handfuls cilantro

Slice tomatoes and onions in half and place on cookie sheets with cut side up. Place jalapenos and garlic cloves on cookie sheets whole. Place in oven at 375*. Roast vegetables until soft and the peppers have a nice char on them; about 25-30 minutes. Remove from oven and cool. In a food processor, pulse salt and cilantro a few times. Add roasted vegetables and puree in food processor. Yields 6-8 pint jars.

Italian Meat Sauce

Joyce Fink

1-2 green peppers	2 lb. cans tomato puree or crushed tomatoes
1 lg. onion	1 jar Prego, regular flavor
1 lb. hot Italian sausage	¼ c. Parmesan cheese
1 lb. ground beef	1/3 c. sugar
Salt	pepper
Garlic powder	oregano
Basil	

Brown beef and sausage; combine remaining ingredients and simmer in crock pot all day or put in large kettle and simmer on stove several hours.

Swiss Cheddar Fondue

Joyce Anderson

12 oz. beer	1 tbsp. Worcestershire sauce
8 oz. Swiss cheese, shredded	2 garlic cloves, minced
4 oz. sharp cheddar cheese, shredded	¼ tsp. mustard powder
¼ c. flour	¼ tsp. pepper

Mix cheeses with flour. Heat beer in fondue pot until steaming; add Worcestershire, garlic, mustard and pepper, mix well. Add cheese and stir until melted. Use chunks of bread, veggies and apples for dipping in cheese mixture.

Broccoli Soup

Joyce Anderson

1 pkg. frozen chopped broccoli
1 small onion chopped
1 c. rich chicken broth
1 can mushroom soup
8 oz. sour cream (low fat works)

Mix together in a pot or crock pot and let simmer. To serve – sprinkle with nutmeg. Serves 6-8.

Butternut Squash Soup

Liz Noss

2 tbsp. butter	1-12 oz. can evaporated milk
1 onion, diced	½ c. coconut milk
1 jalapeno (seeded & diced)	1 tbsp. white sugar
2 tsp. grated fresh ginger	Salt & pepper to taste
1 butternut squash (about 2 lbs.)	1 c. sour cream
2 c. chicken broth	1 tbsp. fresh thyme or 1 tsp. dried thyme

Cut squash in half. Roast for 75 minutes in a 375* oven. Remove seeds; save juices. Melt butter in a large pot over medium heat. Stir in the onion, ginger and jalapeno pepper; cook and stir until the onion has softened and turned translucent, about 7 minutes. Add the butternut squash and chicken broth, bring to a boil over high heat. Reduce heat to medium-low, cover, and simmer for 10 minutes. Stir in the evaporated milk, coconut milk, sugar, salt and pepper. Cook and stir 5 minutes more. Use an immersion blender and puree the soup right in the cooking pot. Ladle into bowls, and garnish with sour cream and thyme to serve. (If an immersion blender is unavailable, may puree soup in batches using either a blender or food processor.) Serves 6.

Caribou Soup

Jodi Holland

1-2 lb. caribou, cubed	1 c. mixed vegetables
4 potatoes	2 envelopes dry tomato vegetable soup
½ onion, chopped	1 tbsp. Montreal steak spice
3 carrots, sliced	1 tbsp. hot pepper sauce
½ c. rice	Spaghetti noodles, broken up in thirds

Boil caribou with Montreal spice until cooked. Add all remaining ingredients except the hot pepper sauce. Continue to simmer until the vegetables are soft; test after 30 minutes. Add the hot pepper sauce and simmer 10 minutes longer. Add salt to taste. Optional: may substitute venison or beef.

Chicken Corn Soup

Joyce Anderson

2 cans chicken broth	½ c. half & half
½ c. chopped onion	1 can chopped pimentos
1 chopped carrot	3 tbsp. chopped parsley
1 tsp. thyme	1 c. cooked ham
1 tsp. tarragon	2 cans corn
4 chopped potatoes	

Mix and boil for 10 minutes chicken broth, onion, carrot, thyme, tarragon & potatoes. Set aside 1 cup potato mixture and 1 can of corn. Blend the rest of the potato mixture and 1 can of corn. Put both mixtures in pan. Add half and half, pimentos, parsley, cooked ham. Simmer.

Cream of Crab Soup

Sylvia Binner

1 pk. crab meat (12-16 oz.)	¼ tsp. celery salt
1 chicken bouillon cube	1/8 tsp. black pepper
¼ c. chopped onion	hot sauce
¼ c. butter	1 tsp. Old Bay seasoning
2 tbsp. flour	1 qt. whole milk
½ tsp. salt	parsley flakes

In a 4 qt. sauce pan, sauté onion in butter until tender. Blend in flour and seasonings; add milk gradually; add bouillon cube and cook over medium heat, stirring constantly until mixture thickens slightly. Add chopped or shredded crab meat and parsley. Do not boil, but heat thoroughly.

Crock Pot Potato Soup

Asuncion

8 potatoes, dices	1 can cream of chicken soup
1 sm. onion, chopped	1 can chicken broth
½ - 1 lb. bacon, cooked & crumbled	Dash of pepper
8 oz. cream cheese	

Place all ingredients in a crock pot or slow cooker. Cook on high 4-5 hour or low 8-10 hours. Add cream cheese the last 4 hours of cooking.

Stuffed Pepper Soup

Barb Snyder

2 lb. ground beef	2 beef bouillon cubes
1 can (28 oz.) tomato sauce	¼ c. packed brown sugar
1 can (28 oz.) tomatoes	2 tsp. salt
2 c. cooked white rice	1 tsp. pepper
2 c. chopped green pepper	

Brown ground beef; drain. Add remaining ingredients – bring to a boil. Reduce heat, cover and simmer 30-40 minutes until peppers are tender. Serves 10.

Tortellini Soup

Joyce Anderson

1 bag frozen tortellini, your choice	1 box or 4 c. vegetable broth
1 small bag of fresh spinach or	1 block cream cheese; cut in chunks
1 box frozen spinach	1 tbsp. pesto
2 cans Italian style diced tomatoes	

Place all ingredients in crockpot; cook on low for 5-6 hours. Just before serving stir in pesto for added taste.

Zucchini Soup

Cindy White

1 lb. Italian sausage, skinned	1 tsp. basil
1 c. onion, chopped	1 tsp. oregano
½ c. celery, chopped	1 tsp. Italian seasoning
1 green pepper, chopped	1 qt. tomatoes
2 lb. zucchini, shredded	2-3 qt. tomato juice

Brown sausage; break apart. Add onions, celery, zucchini and green pepper. Cook until onions are transparent; add tomatoes, tomato juice and seasonings. Simmer 2-3 hours. Optional: add 1 cup cooked small pasta before serving.

Brussel Sprouts with Mustard Sauce

Barb Snyder

1 tbsp. olive oil	1 lb. brussel sprouts, rinsed, drained, halved
1 tbsp. minced garlic	½ c. vegetable broth
1 c. chopped red onion	2 tbsp. Dijon mustard
Pepper to taste	

Heat oil in large frying pan; add garlic and onions, sauté for 1 minute. Add brussel sprouts cut side down, cover and cook for about 5 minutes. Add ¼ c. of broth stirring to pick up bits on bottom of pan. Cover and cook 10 minutes until slightly charred and tender. Remove from sprouts from pan and stir in ¼ c. broth and mustard. Reduce heat and cook until slightly thickened. Drizzle sauce over sprouts and sprinkle with pepper.

Tasty Brussel Sprouts

Donna Bishop

4 strips bacon	1/8 tsp. prepared mustard
1 tbsp. brown sugar	pinch of onion powder & black pepper
Brussel sprouts	

Cut and fry bacon (not crisp); add remaining dry ingredients. Add brussel sprouts; cook over medium heat stirring occasionally for 15-18 minutes.

Baked Cabbage

Joyce Fink

1 medium head cabbage	2 tbsp. sugar
2 tbsp. flour	3 tbsp. butter
1 tsp. salt	1 c. hot milk
1/8 tsp. pepper	½ c. grated mild cheddar cheese

Cut cabbage in wedges ¼ in. thick. Boil in water for 10 minutes. Drain well and place in buttered casserole. Sprinkle with flour, salt, pepper and sugar. Dot with butter; pour hot milk over cabbage and top with grated cheese. Bake at 350* for 40 minutes.

Fried Cabbage

Donna Bishop

1 medium sized head cabbage	1 tsp. salt
3 slices bacon	½ tsp. pepper
3 tbsp. butter	

Chop cabbage is bite size pieces; set aside. Cut up bacon and fry in a large skillet on medium heat. When fried crisp add cabbage, sprinkle with salt & pepper; add ¼ cup water. Stir together, cover and cook for 20-30 minutes; stirring occasionally; do not let go dry; add small amounts of water as needed. Pour melted butter on top; cover and stir occasionally. Serves 4-6.

Cole Slaw

Katherine Port

16 oz. grated fresh cabbage
½ c. dill pickle juice
1½ c. mayonnaise
1½ c. Truvia or sugar

Optional: Crushed pineapple
raisins
marshmallows
diced apples

Mix together pickle juice, mayonnaise & sugar; add cabbage. Stir thoroughly. May add optional ingredients. Chill before serving.

Honey Glazed Carrots & Parsnips

Donna Bishop

¾ lb. carrots, peeled & cut into julienne strips
½ lb. parsnips, peeled and cut into julienne strips
½ c. fresh chopped parsley
3 tbsp. honey

Prepare carrots & parsnips in a steamer for 3-4 minutes; drain and set aside. Just before serving put parsley & honey in medium skillet; when heated add carrots & parsnips; stir and heat for 7-9 minutes; then serve.

Orange Glazed Carrots

Donna Bishop

1½ lb. fresh baby carrots
1 tsp. salt
½ c. orange marmalade
2 tsp. Dijon mustard
½ tsp. fresh grated ginger
2½ tbsp. butter

Place 1½” of water and salt in a sauce pan. Bring to a boil; add carrots bring to a boil; reduce heat to low; cover and cook for 10 minutes. Drain; add remaining ingredients. Cook for 3-5 minutes on low heat stirring occasionally. Serves 6-8.

Baked Corn

Nancy Wenger

2 tbsp. butter
1 tbsp. flour
1¼ c. milk
1 tbsp. sugar
2 c. corn
Salt and pepper to taste
2 eggs, beaten

Melt butter, add flour; add milk slowly. Bring to a boil while stirring. Add corn, sugar, salt & pepper and the beaten eggs. Mix together. Pour into a greased baking dish and bake for 30 minutes at 350*.

Baked Corn

1 tbsp. sugar	1 tsp. corn starch
½ c. milk	1 egg, beaten
1 pint corn (fresh or canned)	

Mix thoroughly sugar, milk, corn starch & egg. Add corn and stir together lightly. Pour into a buttered baking dish and bake for 1 hour at 350*.

Freezer Cucumber Pickles

Donna Bishop

4 lb. cucumbers, sliced	¾ c. water
8 c. thinly sliced onions	4 c. sugar
¼ c. salt	2 c. cider vinegar

Combine cucumbers, onions, salt and water in large bowl; mix by hand to coat. Let stand at room temperature for 2 hours. Add sugar and vinegar; stir until sugar is dissolved. Pack into pint freezer containers, leaving 1 inch headspace. Cover and freeze up to 6 weeks. Thaw at room temperature for 4 hours before serving. Yields 10 pints.

Barbecued Green Beans

Sylvia Binner

4 slices bacon	¼ c. brown sugar
¼ c. chopped onion	1 tbsp. Worcestershire sauce
½ c. ketchup	2 cans French style green beans (drained)

Brown bacon & onions in skillet; add ketchup, brown sugar, Worcestershire sauce. Simmer 2 minutes; place beans in casserole. Pour bacon mixture over top – do not stir. Bake at 350* for 20 minutes.

Stir-Fry Green Beans with Bacon

Judy Shetron

Fresh green beans	2 tbsp. light soy sauce
½ c. water	6 slices bacon
2 tbsp. corn starch	

Steam fresh green beans until tender. In a fry pan, brown bacon, drain and crumble. Discard grease. In a pan heat water mixed with cornstarch; add soy sauce. When thick add green beans and bacon crumbles and toss. Serve hot.

Tangy Green Beans

Donna Bishop

2½ tbsp. butter, divided
1/3 c. slivered almonds
½ tbsp. salt
Pinch of black pepper
1 tbsp. sugar

1 tbsp. lemon juice
1 tbsp. cider vinegar
1 tbsp. yellow mustard
2 cans French cut green bean, drained

Melt 1 tbsp. butter in small sauce pan over medium heat; add almonds and cook about 2 minutes until brown. Melt remaining butter in large sauce pan; add sugar & cook for 2 minutes. Add mustard, salt, pepper; heat through about 1 minute. Stir in lemon juice, vinegar; add green beans; stir to coat then cook stirring frequently for 5-7 minutes. Pour into serving dish; sprinkle almonds on top. Serves 6-8.

Roasted Garlic Mushrooms

Polly Myers

16 even-sized open cup mushrooms
3 tbsp. corn or vegetable oil
75g unsalted butter, softened
3 cloves garlic, chopped fine

2 tbsp. fresh thyme, chopped
1½ tbsp. lemon juice
salt & pepper to taste
50g fresh breadcrumbs

Preheat oven to 200C/400*/gas mark 6. Lightly fry mushrooms, cap-side down, in hot oil for 20 seconds. Arrange mushrooms in a shallow roasting tin with the stalks facing upwards. Mix together butter, garlic, thyme, lemon juice and seasoning. Spoon a little garlic butter on each mushroom, then lightly press with breadcrumbs on top. Bake 30-40 minutes.

Hidden Valley Ranch Pinwheels

Paula Blessing

2 pkg. (8 oz.) cream cheese, softened
1 pkg. (1 oz.) Hidden Valley ranch salad dressing
2 green onions, minced
4 (12 in.) flour tortillas

1 jar (4 oz.) diced pimentos
1 can (4 oz.) diced green chilies
1 can (2.25 oz.) sliced black olives

Mix together first 3 ingredients; spread on tortillas. Drain vegetables & blot dry on paper towels. Sprinkle equal amounts of remaining ingredients on top of cream cheese mixture. Roll tortillas tightly. Chill at least 2 hours. Cut rolls into 1" pieces; discard ends. Serve with spirals facing up. Makes 3 dozen.

Chunky Cheese Potatoes

Dotty Bittle

1 c. sour cream**¼ tsp. pepper****½ c. milk****6 medium potatoes, peeled & sliced ¼" thick****1 tbsp. minced chives****1 c. shredded sharp cheddar cheese, 4 oz.****½ tsp. salt****½ c. crushed cornflakes**

In a large bowl, combine sour cream, milk, chives, salt and pepper. Add potatoes; mix thoroughly. Spread in a 15x10x1 baking pan. Combine cheese and cornflakes; sprinkle over potatoes. Bake at 350* for 50-60 minutes or until potatoes are tender. Serves 6-8.

Country Potato Pancakes

Donna Bishop

4-5 medium potatoes**1 tbsp. fresh chopped parsley or 1 tsp. dried****3 eggs****1½ tsp. salt****½ c. grated onions****½ tsp. black pepper****¼ c. + 1 tsp. flour****1/3 c. vegetable oil**

Preheat oven at 225*. Peel potatoes or let peelings on and then grate potatoes. Pat dry on paper towel; place in large bowl; add all other ingredients except oil. Mix well; shape potato mixture into 3" patties. Heat oil in medium skillet over medium-high heat until hot; add patties in small batches; fry 3 minutes on each side. Drain on paper towel; place on a baking sheet; put in oven while you make the rest of the cakes. Put on serving platter and garnish with chopped parsley. For variation can add ½ c. chopped crumbled bacon or finely chopped ham or 2/3 c. grated cheese before frying.

Hasselback Potatoes

Liz Noss

6 medium potatoes**Dried thyme (or other favorite herb)****2-3 garlic cloves, thinly sliced****Kosher or sea salt****2 tbsp. olive oil****Freshly ground black pepper****Butter**

Preheat oven to 425*. Put the potatoes on a chopping board, flat side down. Start from one end of the potato, cut almost all the way through, at about 3-4 mm intervals. Arrange the potatoes on a baking sheet and insert the garlic in between the slits. Scatter some butter on top of each potato. Drizzle with olive oil and sprinkle with some sea salt and freshly ground black pepper. Bake the potatoes for 40 minutes or until potatoes turn crispy and the flesh is soft. Serves 6.

Roast Cajun Potatoes

Donna Bishop

2 lb. baking potatoes**¼ tsp. red pepper****2½ tsp. chopped parsley****½ tsp. dried thyme leaves****3 tsp. canola oil****½ tsp. black pepper****½ tsp. garlic powder****½ tsp. salt**

Cut each potato lengthwise into 8 wedges; place in a large bowl. Toss potatoes with the rest of the ingredients and place in a baking pan lined with non-stick foil. Bake for 50 minutes at 400* turning wedges halfway through cooking time. Insert knife to test when done. Serves 4-5.

Roasted Potato Medley

Donna Bishop

2 medium sweet potatoes	1 1/8 tsp. dried tarragon
4 medium Yukon gold potatoes	1/8 tsp. salt
8 new red or white skin potatoes	1/2 tsp. black pepper
1/4 c. + 2 tbsp. olive oil	

Cut potatoes into 1 inch bite size pieces. Place potatoes in a large pot and cover with water; add 1 tbsp. salt. Bring to a boil; boil for 2 minutes, drain thoroughly. Spread out on a cookie sheet. Sprinkle with olive oil, mix seasonings together and pour over potatoes, coat well with clean hands. Bake at 360* for 25-30 minutes; turning potatoes over halfway through cooking time.

Rhubarb Crisp

Nancy Wenger

4 c. rhubarb	3/4 c. flour
1 tsp. cinnamon	1 1/2 c. sugar
1/2 tsp. salt	1/3 c. butter

Cut rhubarb in small pieces, place in shallow pan. Sprinkle with cinnamon and salt. Mix together flour, sugar and butter until crumbly. Sprinkle mixture over rhubarb. Bake uncovered 30-35 minutes at 350*.

Sweet Potato Bake

Paula Blessing

4 medium sweet potatoes, cooked & peeled	2 tbsp. butter or margarine
1 c. orange juice	1 tbsp. cornstarch
1/2 c. packed brown sugar	1/4 tsp. salt
1/4 c. raisins	3 tbsp. chopped walnuts

Cut potatoes in half lengthwise then into 2 inch pieces. Place in an ungreased 8" square baking dish. In medium sauce pan, combine orange juice, sugar, raisins, butter, cornstarch and salt. Cook over medium heat, stirring constantly until thickened and bubbly. Cook and stir for 2 minutes longer. Pour over potatoes, sprinkle with nuts. Bake uncovered at 350* for 20 minutes or until bubbly. Serves 4-6.

Sweet Potato Puffs

Donna Bishop

3 lb. sweet potatoes	1 tbsp. grated orange peel
1/2 tsp. salt	1/2 tsp. nutmeg
1/3 c. orange juice	1/8 tsp. cinnamon
2 eggs	1 tsp. brown sugar

Cut sweet potatoes in half; cover with water; add salt, cover and cook until soft; about 10 minutes. Drain and remove skins; put in a bowl and mash. Add remaining ingredients and mix together. Line cookie sheet with non-stick foil; drop 10 mounds of potato mixture on sheet; sprinkle with 1/2 cup chopped pecans. Bake at 375 * for 30-35 minutes or until centers are hot. Serves 10.

Zucchini (Mock-Crab) Cakes

Judy Shetron

2 c. zucchini shredded with skin	½ tsp. salt
2 eggs	½ tsp. pepper
1 small onion	2 tsp. Old Bay seasoning
2 tsp. chopped parsley	Bread crumbs

Mix all ingredients together, add bread crumbs until mixture is thick enough to form patties. Drop with large tablespoon into fry pan seasoned with olive oil. Lightly fry until golden brown.

Zucchini Crab Cakes

Bob Romito

2 c. shredded zucchini	1 c. Italian bread crumbs
1 tsp. mayonnaise	1 egg, beaten
1 tsp. Old Bay seasoning	salt & pepper to taste

Mix all ingredients together; form into cakes. Fry in hot oil.

Zucchini Cakes

Donna Bishop

3 tsp. margarine	2 eggs
2 tbsp. finely chopped red onion	5½ tsp. seasoned bread crumbs
1 zucchini	½ tsp. chopped dill
½ lg. baking potato	1/8 tsp. black pepper

Melt 1½ tsp. margarine in skillet and cook onions until tender; 3-5 minutes. Shred zucchini and potatoes; pat dry. Mix all ingredients together. In a large skillet melt 1½-2 tsp. margarine on medium to medium high heat; drop 4 heaping ¼ cupfuls of mixture into skillet; flatten with spatula and cook 12 minutes (6 minutes on each side). Serves 2.

Zucchini Cakes

2 c. zucchini grated	1 tsp. Old Bay seasoning
1 c. seasoned bread crumbs	1 tbsp. mayonnaise
2 eggs, beaten	

Mix all ingredients together and fry until brown.

Zucchini Pancakes

Dottie Bittle

1½ c. shredded zucchini
1 egg, lightly beaten
2 tbsp. biscuit baking mix**3 tbsp. grated Parmesan cheese**
Dash of pepper
1 tbsp. cooking oil

In a bowl combine zucchini, egg, biscuit mix, cheese and pepper. Heat oil in a skillet over medium heat. Drop batter by cupfuls and flatten. Fry until golden brown, flip and cook the other side. Serves 4.

Zucchini Pasta

Polly Myers

4 small zucchini
2 tsp. olive oil
1 lg. garlic clove (pressed)
1 can diced tomatoes
Several leaves fresh basil (torn)**1 tsp. oregano**
½ lb. cooked Italian sausage links (cut up)
salt & pepper
½ c. Parmesan cheese

Slice the unpeeled zucchini into ribbons, using a vegetable peeler and turning the squash as you go. Set aside. Put 1 tbsp. of olive oil in a saucepan over medium heat; when it's warm add the pressed garlic. Saute briefly, add the tomatoes and oregano. Let the sauce simmer uncovered for a few minutes.

Meanwhile, heat the remaining tbsp. of oil in a wide skillet; when hot, add zucchini. Stir for several minutes until the zucchini is soft and the edges are clear. Add salt and pepper to taste, then mix in the sauce. Add the sausage and stir well. Stir in the basil and transfer to a serving dish. Scatter the Parmesan over the top. Serves 2.

