
Fresh Raspberry Pie

375°

30 min

Pies

1	cup	sugar
2	tablespoons	cornstarch
		dash salt
2	pints	fresh or frozen red or black raspberries 1-1/4 lbs
		Pastry for double crust pie
2	tablespoons	butter or margarine

In a mixing bowl combine sugar, cornstarch and salt. Add sugar mixture to berries, toss gently to coat fruit. fill a pastry-lined 9-inch pie plate with berry mixture; dot with butter or margarine. Adjust top crust. Seal and flute edge. Cover edge of pie with foil. Bake in a 375 deg oven for 20 minutes. Remove foil, bake for 20 to 30 minutes more. Cool on a wire rack. Serve with vanilla ice cream.

8 servings

Single Crust Pie Pastry

Pies

1 1/4		all-purpose flour
1/2	teaspoon	salt
1/3	cup	shortening or lard
4	tablespoons	cold water

In a mixing bowl stir together flour and salt. Cut in shortening or lard till pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture, gently toss with a fork. Push to side of bowl. repeat till all is moistened. Form dough into a ball. On a lightly floured surface flatten dough with hands. Roll dough from center to edge, forming a circle about 12 inches in diameter. Wrap pastry around rolling pin. Unroll onto a 9-inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry. Trim to 1/2 inch beyond edge of pie plate; fold under extra pastry. Make a fluted, rope-shaped or scalloped edge. Do not prick pastry. Bake as directed in individual recipe.

1 9-inch pie shell

Mexican Pinwheels

Appetizers & Snacks

8	ounces	sour cream
8	ounces	cream cheese
4	ounces	diced green chilis
1		chopped bell pepper
4	ounces	chopped black olives
1	cup	shredded cheese (cheddar)
1/4	cup	chopped green onions
		Garlic salt
		Seasoning Salt

Spread over flour tortilla shells and roll them up. Let set for two days before cutting.

Mexican

Karen Hutslar

1 recipe

Velvetta and Horseradish Dip

Appetizers & Snacks

1	lb.	velveeta cheese melted
1		small jar horseradish
1		small finely chopped onion
1	cup	mayonaise

Melt cheese. Add horseradish and onion. Fill container and cool in refrigerator. Serve with nacho chips or crackers.

1 Recipe

Pizza-hor d'douvre

Appetizers & Snacks

2	pkg	crescent rolls
2	pkg	8-ounce cream cheese
1	cup	Helman's mayonnaise
1	pkg	dried Ranch dressing

Roll our crescent rolls on cookie sheet and pat into place. 2 packages of crescent rolls will cover one cookie sheet. Bake at crescent package directions or until golden brown. Cool. Mix together cream cheese, ranch dressing and mayonnaise. Spread on crust and top with raw cut up vegetables. Suggestions: broccoli, cauliflower, tomatoes (drain on paper towel), green olives, ripe olives, green onions.

1 recipe

Summer Iced Tea Cooler

Beverages

7	cups	water
2	cups	sugar
2	cups	tea made with four (4) tea bags
1		12oz. frozen orange juice
2 1/2	cups	whiskey
1		32oz. bottle of 7UP

15 servings

Saffron Bread

350°

60 min

Breads

1/4 teaspoon	saffron
2 cups	milk
1/2 cup	melted butter or shortening
1 pkg	active dry yeast or 1 cake compressed
1 cup	sugar
1/2 teaspoon	salt
1/2 teaspoon	nutmeg
7 cups	6 to 7 cups flour
1/2 cup	candied lemon peel, chopped
2 cups	currants

Steep saffron in 1/2 cup of boiling water for at least 30 minutes, then strain, saving the saffron liquid. Scald milk, pour into a large mixing bowl, add saffron liquid, and stir in melted shortening. Dissolve yeast in 2 tablespoons warm water and stir into warm (not hot) milk. Add sugar, salt, and nutmeg, then sift in the flour. Add candied lemon peel and currants. Mix thoroughly. Dough should be quite stiff. Cover with a tea towel and let stand in a warm place, away from drafts, until double in size. This takes about 1-1/2 hours. Now punch the dough down with your fist and knead on a floured board until smooth. Divide in half, shape into loaves, and place in 2 greased loaf pans. Let rise a second time until double in size. Bake in a preheated oven about 1 hour. Remove from oven and brush tops of loaves with melted butter. Cool in pans about 10 minutes before turning out. Do not slice until bread has cooled completely. Cut in thin slices and toast, if you wish. Serve with sweet butter.

English Muffin Bread

400°

25 min

Breads

2	pkgs	dry active yeast
6	cups	flour
1	tablespoon	sugar
2	teaspoons	salt
2	cups	milk
1/4	teaspoon	baking soda
1/2	cup	water
		Cornmeal

Combine 3 cups flour, yeast and sugar, salt and soda. Heat liquid until very warm. Add to dry mixture, Beat well. Stir in the rest of the flour to make a stiff batter. Spoon into greased bread pans dusted with corn meal. Sprinkle tops with cornmeal. Cover; let rise in a warm place in 45 minutes. Remove from pans immediately and cool in wire racks.

2 loaves

Kiefler

350°

20 min

Breads

5	cups	flour
3	tablespoons	sugar
1/2	teaspoon	salt
2	cups	lard, margarine or butter
2		egg yolks
1	pkg	active dry yeast dissolved in warm milk
1	cup	milk

Heat milk to lukewarm. Stir in sugar and yeast and let set until foamy. Combine flour, salt with softened lard, add yeast mixture and mix thoroughly. Knead into a smooth ball and refrigerate over night. Divide into five parts. Take a piece about the size of a walnut, roll into a ball and then roll out with rolling pin in powder sugar. Fill with almond paste. Roll up. Bake about 20 minutes at 350°. "Solo Almond Paste" in the can is good.

Hungarian

Nanna Schimmelmann

1 recipe

Nut and Poppy Seed Rolls

350°

25 min

Breads

2	cups	scalded milk
2	pkgs	dry yeast
2	tablespoons	sugar
3	cups	sifted flour
1 1/2	sticks	margarine (6oz)
3/4	cup	sugar
1/2	teaspoon	salt
2		eggs
1/4	teaspoon	cardomom seed
5	cups	additional sifted flour

Cook milk to luke warm 130°. Add yeast, 2T sugar and three cups flour. Let rise for 45 min, or until bubbly. Cream together butter, 3/4 C sugar, salt and cardomom seed and beat in eggs one at a time until smooth. Combine this mixture with the first rising mixture. Add additional flour and knead until silk and satiny. Let rise until double in bulk in large covered bowl. Divide into three equal pieces. Roll out each piece to approximately the size of a cookie sheet. Spread with walnut filling or poppy seed filling. Roll from long side. Moisten edge with water and seal. Place on cookie sheet. SOLO POPPY SEED canned filling may be used. Use one can for each roll. Makes three rolls. Don't roll dough too thin.

Hungarian

Nanna Schimmelmann

1 Recipe

John's Bread

375°

35 min

Breads

2	pkgs	dry yeast
2	cups	water heated to 130 degrees
1/4	cup	melted shortening
4	cups	unbleached flour
1	cup	rye flour
1	cup	dry bread crumbs
3	tablespoons	honey
2	teaspoons	salt

In a large non-metallic bowl mix yeast, two cups flour, honey. Add water, shortening, and let the yeast prove until bubbly. Add salt, rye flour, bread crumbs, and mix. Let rest for 10 minutes. Knead and add enough flour to make dough not sticky. Knead until smooth - about 10 minutes. Grease inside of bowl and turn dough in bowl to cover with shortening. Cover with waxed paper. In the microwave-use a 4 cup measure with 3 cups water. Bring to boil. Place measuring cup in rear corner and place bowl with dough in microwave. Set the microwave on lowest power or defrost for 12 minutes and then let it rest for 10 minutes. Dough will double in bulk. Punch down and reset microwave at lowest setting for another 10 minutes. If double in bulk, punch down, divide and place into three small bread pans. Let rise until about one inch above pans.

Dad

3 loaves

Walnut Filling

Breads

2 1/2	cups	walnuts-ground fine
3/4	stick	margarine or butter
1/4	cup	sugar or more to taste
1 1/2	tablespoons	vanilla or maple flavoring

In a small saucepan, over low heat, melt the butter. Remove from heat and stir in the sugar and vanilla; add to the walnuts and mix well.

Hungarian

Nanna Schimmelmann

1

Oatmeal Bread

375°

45-50 min

Breads

1/2 stick	butter (softened)
1/2 cup	firmly packed dark brown sugar
1 3/4 cup	old-fashioned rolled oats
2 1/2 cups	hot water or microwave to 130°
2 pkgs	dry yeast 1/4 oz
6 cups	unbleached flour
1/2 teaspoon	salt
1	egg, beaten lightly for brushing dough

Combine butter, sugar and 1-1/2 cups oats in mixing bowl. Use dough hook. Stir in hot water. Sprinkle in yeast, mix briefly, and let stand until foamy, about 5 minutes. Mix in 5 cups of flour and turn mixer to #3. When dough starts to form a ball, add enough flour until ball starts cleaning the sides of the mixing bowl. Knead for 2 minutes. Remove from dough hook and invert bowl over dough and let rest for 15 minutes. Lightly grease two 9 X 5 X 3 pans. Divide dough in half and place in pans. Brush with egg mixture and sprinkle with remaining oatmeal. Let rise about one hour in warm place without draft. Don't punch down. Bake at 375° about 45 to 50 minutes. Cool slightly and remove from pans to racks to cool completely. Note: Quick oats may be used as well as light brown sugar. If using old-fashioned oats heat water to 160° and don't add yeast until water has cooled to luke warm or less.

2 loaves

Apple Butter Muffins

400°

20 min

Breads

1 3/4 cup	all purpose flour
1/3 cup	sugar
2 teaspoons	baking powder
1 teaspoon	apple pie spice or pumpkin pie spice
1/4 teaspoon	salt
1	beaten egg
3/4 cup	milk
1/4 cup	cooking oil
1/3 cup	apple butter
1/3 cup	chopped pecans
2 tablespoons	sugar

Combine flour, sugar (except for topping), apple pie spice, and salt. Make a well in the center. Combine egg, milk and oil, and all at once to flour mixture. Stir just till moistened. Grease muffin cups or line with paper baking cups. Spoon a rounded tablespoon of batter into each muffin cup. Top each with a rounded teaspoon of apple butter and then with the remaining batter. Bake in a 400° oven about 20 minutes or till golden. Remove from pans, serve warm. One recipe make 12 muffins. For apple pie spice, substitute 1/2t. ground cinnamon, 1/4 t. ground nutmeg, 1/8 t. ground allspice and a dash of ground ginger.

12 persons

Banana Nut Muffins

350°

25 to 30 min

Breads

2 1/4 cups	flour
1 2/3 cups	sugar
1 1/4 teaspoons	baking powder
	confectioner's sugar
1 teaspoon	salt
2/3 cup	shortening
2/3 cup	buttermilk
3	eggs
1 1/4 cups	mashed bananas
2/3 cup	chopped nuts
	BUTTER CREAM FROSTING
1/3 cup	soft butter or margarine
3 cups	confectioner's sugar
1 1/2 teaspoon	vanilla
2 tablespoons	milk

Preheat oven to 350°. Measure all ingredients into large mixer bowl. Blend 1/2 minute on low, scraping bowl occasionally. Beat 3 minutes on high speed. Spoon into muffin tins with cup cake papers. Fill 2/3 full. Bake 25 to 30 minutes or until toothpick comes out clean when inserted into center. Frosting: Blend butter and sugar. Stir in vanilla and mix. Beat until frosting is smooth and of spreading consistency. After frosting muffins, sprinkle chopped nuts on top. If making one loaf of bread, bake 55 to 60 minutes

Angela Wilson-4/3/91

24 persons

Double-Chocolate Mousse Cake

350°

45 min

Cakes

2	8oz.	pkgs semisweet-chocolate squares
2	cups	butter or margarine (4 sticks)
1	cup	sugar
1	cup	half and half
1	tablespoon	vanilla extract
1/2	teaspoon	salt
8	large	eggs
		Chocolate Glaze
1	cup	heavy or whipping cream
		candied violets for garnish

Preheat oven to 350°. Grease 10" by 3" springform pan. In 3-quart saucepan over low heat, heat chocolate, butter or margarine, sugar, half and half, vanilla extract, and salt until chocolate melts and mixture is smooth, stirring constantly. In a large bowl, beat eggs slightly. Beat chocolate mixture into eggs, pour into springform pan. Bake mousse cake 45 minutes or until toothpick inserted 2 inches from edge comes out clean. Cool cake completely on wire rack. When cake is cool, remove side of pan, wrap cake in plastic wrap and refrigerate until well chilled, at least 6 hours.

Prepare chocolate glaze. Spread warm glaze over top and down side of cake. In small bowl, with mixer at medium speed, beat heavy or whipping cream until stiff peaks form. Pipe whipped cream around edge of cake. Refrigerate if not serving right away. Garnish with candied violets.

CHOCOLATE GLAZE: In a 2-quart saucepan over low heat, heat one 6-ounce package semisweet chocolate pieces (1 cup) and 2 tablespoons butter or margarine until chocolate melts and mixture is smooth. Remove pan

Lemon-Jello-7-UP Cake

Cakes

1	box	lemon cake mix
3	pkgs	lemon jello
2 1/2	cups	boiling water
1 1/2	cups	7-UP
1	small box	instant lemon pudding
1 1/2	cups	milk
2	cups	Cool-Whip

Make lemon cake according to box directions. Bake in a 9 X 13 in pan. Mix 3 small packages of lemon jello with 2-1/2 cups boiling water until gelatin dissolved. Add 1-1/2 cups 7-UP. Poke many holes in cake with fork and pour gelatin mixture over the cake. (It may take awhile for it to soak into cake.) Refrigerate cake for 3 hours or more. Mix 1 small box of instant lemon pudding with 1-1/2 cups milk until thickened. Mix in 2 cups of Cool-whip and spread over cake. Keep refrigerated.

1 cake

Caramel Pecan Tart

Pies

1	baked	9" single pie crust-cooled
		FILLING
36		vanilla caramels
1/2	cup	whipping cream
3 1/2	cups	whole shelled pecans
		TOPPING
1/4	cup	chocolate chips
1	teaspoon	margarine
1	tablespoon	whipping cream
1	pint	Whipping Cream or Cool-Whip

Melt caramels and whipping cream over low heat. Remove from heat and stir in pecans. Fill cooked pie shell.

TOPPING: Melt chocolate chips and margarine over low heat. Add whipping cream and mix thoroughly. Drizzle over peach filling. Chill 1 hour. Top with whipped cream (sweetened) or Cool-Whip.

1 pie

Dirt Cake

Cakes

1	pkg	Oreo cookies-crushed
1	stick	margarine
1	8 oz.	cream cheese
1	cup	powdered sugar
3 1/2	cups	milk
2	pkgs	vanilla instant pudding (small)
12	oz.	Cool-Whip

Cream together margarine, cream cheese and powdered sugar. Mix milk, vanilla pudding and cool-whip and mix with creamed mixture. Place 1/2 of cookie mixture in bottom of pail, then the creamed mixture and top with remaining cookies. Decorate with gummy worms or silk flowers. Refrigerate over night.

1 cake

Raspberry Snow Bars

350°

15 min

Desserts

3/4 cup	shortening
1/4 cup	sugar
1/4 teaspoon	salt
1/4 teaspoon	vanilla or almond extract
cup	raspberry preserves
1/2 cup	coconut
1/2 cup	sugar
2	eggs (separated)
1 1/2 cups	flour

Cream shortening, 1/4 cup sugar and salt until fluffy. Blend in extract. Mix in flour. Pat into an ungreased 13" X 9" pan. Bake for 15 minutes. Spread hot crust with preserves, then top with coconut. Beat egg whites until foamy. Gradually add 1/2 cup sugar and beat until stiff peaks form. Spread over the coconut layer. Bake for 25 minutes. Cook on rack.

1 recipe

Carrot Cake

325°

50-60 min

Cakes

2	cups	flour
1	teaspoon	soda
1	teaspoon	cinnamon
1	teaspoon	salt
2	cups	sugar
1 1/2	cups	vegetable oil
3		eggs
2	cups	grated carrots
1	cup	crushed pineapple-well drained
1	cup	coconut
1	cup	walnuts
1	teaspoon	vanilla
		FROSTING
2	stick	margarine
2	8oz	packages cream cheese
1	teaspoon	vanilla extract
4	cups	powdered sugar
1	cup	grated coconut
1	cup	chopped walnuts
1		dash salt

Grease and lightly flour a 13" X 9" X 2" baking pan. Mix dry ingredients. Add oil, slightly beaten eggs, carrots, pineapple, coconut and walnuts. Mix well. Turn into pan. Bake at 325° for 50 to 60 minutes. FROSTING..
Soften margarine and cream cheese. Cream together margarine and cream cheese and vanilla. Add sugar and beat until desired consistency. Add chopped nuts and coconut. Spread over cooled cake. If too thick, add a few drops of milk. If too thin, add additional sugar. Refrigerate.

Verity Prost

1 recipe

Baked Beans au Krueger

LOW

5-9 hours

Vegetables

2	jars	B & M Baked Beans
1	can	Northern Beans
1	can	butter beans
1	lb	hamburger
1	lb	bacon
1	cup	diced onion
2	tablespoons	vinegar
1	cup	ketchup
1/2	cup	brown sugar

Cook bacon and hamburger and drain fat. Add remaining ingredients. Bake in crock pot 5 to 9 hours. (LOW)

Jon Krueger

6 persons

Chili

1-1/2 hours Soups & Stews

1	lb	can (4 cups) red or kidney beans
1	large	onion (sliced)
1		green pepper
1	lb	ground beef
1	lb	can tomatoes (2 cups)
1	8 oz	can seasoned tomato sauce
1 1/2	tablespoon	Chili powder
1		bay leaf

Brown onion, green pepper and meat in a little hot fat. Add beans, tomatoes, tomato sauce, chili powder, salt, bay leaf, dash paprika, and dash cayenne. Simmer 1-1/2 hours

6 persons

Club Chicken Casserole

350°

30 min

Poultry

1/4 cup	butter or margarine
1/4 cup	flour
1 cup	chicken broth
1 2/3 cup	milk
1 1/2 teaspoon	salt
3 cups	cooked rice
2 1/2 cups	diced cooked chicken
1 3 oz	can mushrooms
1/3 cup	chopped green pepper
1/4 cup	chopped pimento

Prepare rice ahead of time. 1 cup of rice to 2 cups of water yeilds 3 cups of rice. Melt butter, blend in flour. Add broth, milk and water. Cook over low heat until thick. Add salt, rice, chicken and vegetables. Pour into greased 12 X 7 X 1-1/2 baking dish. If desired top with 1/2 cup slivered blanched almonds-toasted. Bake 350° for about 30 minutes.

Note: Substitute 1 cup of diced onion instead of the listed vegetables. Too make extra tasty, grind pepper over chicken, then saute chicken in butter (5 minutes) then saute the onion (not too much). Mix all ingredients together and bake.

8 persons

Apple Squares

450°/350°

10/50 min

Desserts

5	cups	flour
2	cups	shortening
2	teaspoons	salt
1		egg
1	teaspoon	vinegar
1	cup	water
		FILLING
5	lbs	apples, peeled and sliced (Red Ida)
1 3/4	cups	sugar
5	tablespoons	flour
1/8	teaspoon	salt
1	teaspoon	cinnamon
		TOPPING
1 1/2	cups	powdered sugar
		evaporated milk

Cut shortening into sifted flour and salt. Add egg and vinegar to water and mix. Work quickly into flour and blend until dough is smooth. Don't overwork dough. Divide dough. Roll one piece to fit 15-1/2 by 10-1/2 inch by 1-inch jelly roll pan. Spread filling over dough. Roll out remaining dough and cover. Seal edges. Bake at 450° for 10 minutes, reduce heat to 350° and continue baking for 50 minutes. Remove from oven. Let cool slightly and spread with powdered sugar mixed with evaporated milk and spread a thin layer of icing. Cut into 1 inch squared or serve as a dessert with ice cream

German

Rev. Edwin Mueckler

1 recipe

Chicken a la King

Poultry

1/4 lb	fresh mushrooms
1/4 cup	butter or margarine melted
1/2	green pepper, chopped
2	pimentos, chopped
3 tablespoons	flour
1/2 teaspoon	salt
1 cup	chicken broth or bouillon
1/2 cup	milk
	dash pepper
1/4 teaspoon	turmeric
1 teaspoon	sugar
1/2 cup	heavy cream
2	egg yolks, slightly beaten
2 cups	cubed cooked chicken

Wash mushrooms; slice. In hot butter in medium saucepan, saute mushrooms, green pepper, and pimentos until mushrooms are tender-about 5 minutes. Remove from heat; stir in flour and salt until smooth. Blend in chicken broth and milk. Cook, over low heat, stirring constantly, until mixture thickens and boils. Stir in pepper, turmeric and sugar. Blend cream into egg yolks, stir into thickened sauce. Add chicken, reheat gently. Serve on toast triangles or biscuits.

Gourmet

6 servings

Dales Rolls

350°

15-20 min

Breads

7 1/2 oz	water or 3/4 cup + 3T
3 cups	bread flour
2 tablespoons	dry milk
3 1/2 tablespoons	sugar
1 teaspoon	salt
3 tablespoons	butter or margarine
2 teaspoons	active dry yeast

Heat water to 80°. Add all ingredients. Mix well and let rise until double in bulk. Punch down. Let rest 15 minutes. Roll out and cut into rolls. Let rise and bake at 350° for 15 to 20 minutes.

1 recipe

Peanut Butter Pie

375°

10 min

Pies

	Crust
1 1/4 cups	chocolate cookie crumbs (20 cookies)
1/4 cup	sugar
1/4 cup	butter or margarine, melted
	Filling
1 package	8 oz cream cheese, softened
1 cup	creamy peanut butter
1 cup	sugar
1 tablespoon	butter or margarine, softened
1 teaspoon	vanilla
1 cup	heavy cream, whipped
	Grated chocolate or chocolate cookie crumbs

Combine crust ingredients; press into a 9-in pie plate. Bake at 375° for 10 minutes. Cool. In a mixing bowl, beat cream cheese, peanut butter, sugar, butter, and vanilla until smooth. Fold in whipped cream. Gently spoon into crust. Garnish with chocolate or cookie crumbs if desired. Refrigerate. Yield: 8 slices

Taste of Home

8 servings

Corn Chowder

Soups & Stews

3/4	pound	bacon or ham
1	medium	onion
2	medium	carrots diced
2	cans	creamed corn
2	cans	whole corn (not drained)
1	can	cream of potato soup
1	teaspoon	pepper
1	tablespoon	season salt
3	13oz.	can evaporated milk
1	cube	beef bouillion
1	cup	flour

Cut bacon into small pieces or dice ham. Fry with onion until onion is partially transparent. Add diced carrots and celery. Simmer until carrots tender. Transfer all to large pan (not aluminum). Add creamed corn, whole corn, beef bouillon cube, pepper and season salt. Bring to slow boil for 10-15 minutes. Mix flour with 3/4 can of evaporated milk and shake well. Add remaining milk and stir in four mixture until chowder thickened. Add potato soup. Heat until hot, but do not boil.

John Schimmelmann

8 servings

Layered Salad

Salads & Dressings

1/2 cup	green pepper chopped
1/2 cup	celery diced
1/2 cup	onion
1 10oz.	frozen peas, partially cooked
4 ounces	shredded cheddar cheese
1/2 cup	crisp bacon bits
2 tablespoons	sugar
1 medium	head lettuce

Into a 13 X 9 inch pan, place a layer of shredded lettuce, then the green pepper, the celery, the onion, and the drained cooled peas. Spread over the layers mayonnaise. Then sprinkle sugar, cheese and bacon. Refrigerate.

8 servings

Knorr's Fruit Salad

Salads & Dressings

1 small pkg.	vanilla pudding-NOT INSTANT
2 cans	chunk pineapple
1 large can	mandarin oranges
1 small jar	marischino cherries
1 bunch	bananas

Drain pineapple and reserve 2 cups liquid. Drain oranges and cherries. Combine pineapple, oranges and cherries and refrigerate. Prepare pudding using two cups of the reserved pineapple juice. DO NOT USE MILK. Cook just until thick and transparent. Cool completely. When sauce is completely cooled, combine with fruit. Add bananas just before serving.

Gerri Knorr

8 servings

Cottage Cheese Salad

Salads & Dressings

1	large carton	small curd cottage cheese
1	3oz.	strawberry jello (dry)
1	small can	fruit cocktail
1	large container	cool whip

Mix cottage cheese with Jell-O. Add fruit cocktail and cool whip. Beat well. Refrigerate over night. Keep cool. Variation: Substitute 1 box orange pineapple Jell-O; well drained crushed pineapple, and add a few maraschino cherries and nuts.

Lutheran Childrens' Friends Society

1 recipe

Far Eastern Cabbage Slaw

Salads & Dressings

3/4	cup	mayonnaise
2	tablespoons	soya sauce
2	teaspoons	sugar
1	teaspoon	salt
1	medium	cabbage
1/2	cup	chopped green onion
1	6oz can	water chestnuts
1	5oz can	hamboo shoots

Shred or slice cabbage. Add water chestnuts, bamboo shoots and pimento. Mix mayonnaise with sugar, salt, soy sauce, then mix with cabbage mixture.

8 servings

Pate Brisee

Pies

1 1/4 cups	all purpose flour
6 tablespoons	cold unsalted butter, cut into pieces
2 tablespoons	cold vegetable shortening
1/4 teaspoon	salt

In a large bowl, blend the flour, the butter, the vegetable shortening, and the salt until the mixture resembles meal. Add 3 tablespoons of ice water, toss the mixture until the water is incorporated, and form the dough into a ball. Knead the dough lightly with the heel of the hand against a smooth surface for a few seconds to distribute the fat evenly and re-form it into a ball. Dust the dough with flour and chill it, wrapped in wax paper, for one hour.

Gourmet

1 crust

Mince Pie

425/375°

30/30min

Pies

5	Granny Smith apples, peeled, cored and chopped
1 cup	dark raisins
1 cup	golden raisins
1/2 cup	chopped mixed candied citrus peel
1 teaspoon	freshly grated lemon peel
1 1/4 cups	firmly packed dark brown sugar
2 tablespoons	unsalted butter

1	teaspoon	ground allspice
1/4	teaspoon	grated nutmeg
1/4	teaspoon	grated pepper
1/4	cup	dark rum
	recipes	"pate brisee"

Filling: In a kettle combine all ingredients with 1-1/2 cups water, except the rum. Bring mixture to a boil, stirring and simmering it, stirring occasionally, for 40 minutes, or until the liquid is very thick. Add the rum and simmer the mixture, stirring for 10 minutes, or until the liquid is almost evaporated. Let the filling cool, transfer it to an airtight container, and chill it for 1 day to allow the flavors to develop. The filling may be made 1 week in advance and kept chilled. Use 2 recipes of "pate brisee," or favorite pie crust. Brush crust with an egg wash (1 egg with 1 teaspoon water) and bake in center of oven at 425° for 30 minutes. Reduce to 375° and bake for 25 to 30 minutes more, or until filling is bubbly. Serve with vanilla ice cream

Gourmet

8 servings

Rum Cake

350°

60 minutes

Cakes

1	cup	chopped pecans or walnuts
1	pkg	vanilla pudding mix (not instant)
1	pkg	yellow cake mix
4		eggs
1/2	cup	cold water
1/2	cup	vegetable oil
1/4	cup	rum
		GLAZE
1/2	cup	sugar
1/8	cup	water
1/2	cup	rum
1/4	cup	butter

Sprinkle nuts evenly in bottom of bundt or tube pan. Combine cake mix, pudding mix, eggs, water, oil and rum in a large mixer bowl. Beat for 2 minutes. Bake at 325° for 60 minutes. GLAZE: Combine sugar, butter and water in a sauce pan. Bring to a boil. Boil 5 minutes-stirring constantly. Remove from heat. Stir in rum and bring just to a boil. Spoon warm glaze over cake.

Claudia Schimmelmann

1 Large Tube Cake

Stuffed Cabbage

325°

2-2-1/2 hrs

Meat

3/4 pound	ground pork
3/4 pound	ground beef
2 tablespoons	salt
1 tablespoon	Hungarian paprika
1 teaspoon	pepper
3/4 pound	rice
1 large	onion
3 tablespoons	shortening or olive oil
1 large	head cabbage
1 large can	sauerkraut
1/2 pint	sour cream
1 #2 can	tomato juice

Use a large serving fork inserted into core of cabbage and place in boiling salted water. Cut off leaves as they become wilted. Trim thick center vein of each cabbage leaf. Brown onion in shortening. Add meat, seasonings and brown meat, draining off excess fat. Add rice and mix well. Remove from heat. Fill each leaf with a heaping tablespoon of filling, and roll up butcher style. Place in one layer in large baking pan. Cover with sauerkraut, and tomato juice. Make the next layer and cover with sauerkraut and tomato juice. Cook slowly, about 325° for about 2-1/2 hours. Optional sour cream may be served over top of cabbage rolls.

Hungarian

John Schimmelmann

8 servings

Old-Fashioned Oatmeal Cookies	350°	12 min	Cookies
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1	package	Duncan Hines Spice Deluxe Cake Mix
2	cups	uncooked rolled oats
2		eggs
3/4	cup	cooking oil

Preheat oven to 350°.

Combine all ingredients and mix well. Drop from a teaspoon onto an ungreased cookie sheet. Bake at 350° for about 12 minutes, until cookie test one with a toothpick. Cool on cookie sheet about 1 minute, then remove to rack to finish cooling

2 dozen

Lemon Cookies	375°	10-12 min	Cookies
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1/2	cup	butter flavored Crisco
1	package	Lemon flavor cake mix
1	tablespoon	water
2		eggs
1	cup	coconut or 1/2 cup coconut and 1/2 cup nuts

Cream shortening. Add about 1/2 the cake mix, the water and eggs; blend well. Add remaining cake mix and beat till smooth. Stir in coconut. Drop by teaspoonful onto cookie sheet. Bake 10-12 minutes at 375°
5 dozen

Basic White Bread (Machine)

Breads

1	cup	water
1 1/4	cups	milk
6	cups	bread flour
3	teaspoons	salt
3	tablespoons	butter/margarine/apple sauce
6	tablespoons	sugar
3	teaspoons	yeast

In microwave, heat water, milk, and shortening to 130°. In mixer bowl, combine yeast, sugar, salt and 2 cups of flour. Add the water, mix well, and let stand until foamy or starting to rise. Add remaining 4 cups of flour all at once. Install dough hook on mixer, and set at speed #1 until combined. Set speed to #2 and knead until sides of bowl become cleaned by the dough. Add additional flour if dough appears too sticky. Remove dough from mixer bowl and let rest while greasing a glass bowl. Place dough in bowl and then turn dough over to greased side is up. Cover with plastic wrap. Heat three cups of water in a four cup measuring cup in the microwave to boiling. Cancel any microwave settings. Place measuring cup in rear corner of microwave and place bowl with dough in the microwave to rise. **DON'T RESTART THE MICROWAVE.** Let rise until double in bulk, punch down and let rise again; punch down and shape into round loaves or divide into two greased bread pans. Bake at 375° for 25 minutes or until bread sounds hollow. Note: For faster rising utilize the lowest power setting, or defrost cycle on the microwave for 10 minutes with both the boiled water and dough in the microwave. Dough will rise in about 15 minutes, punch down, reset microwave at lowest setting for another 10 minutes.

2 loaves

Banana Cream Pie

Pies

3/4 cup	sugar
1/3 cup	all purpose flour or 3 T. cornstarch
1/4 teaspoon	salt
2 cups	milk
3 egg yolks	
2 tablespoons	butter or margarine
1 teaspoon	vanilla
1 9"	deep dish baked pie shell
	meringue made from leftover egg whites, optional

Combine sugar, cornstarch, and salt in a saucepan. Add milk gradually. Cook, stirring constantly, over medium heat until bubbly. Cook and stir an additional 2 minutes and remove from burner. Stir small amount of hot mixture into slightly beaten egg yolks and immediately add egg yolk mixture to hot mixture and cook for 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla and stir until smooth. Slice 3-4 bananas into the cooled baked pastry shell. Top with pudding mixture and spread meringue (if desired) on top of the pie. If meringue used then bake at 350° for 12-15 minutes. Cool.

Internet

Janet Morrissey

1 9" pie

Banana Cake

350°

35 min

Cakes

2/3 cup	shortening
2 1/2 cups	sifted cake flour
1 2/3 cups	sugar
1 1/4 teaspoons	baking powder
1 teaspoon	baking soda
1 teaspoon	salt
1 1/4 cups	maked fully ripe bananas
2/3 cup	buttermilk (divided)
2	eggs
2/3 cup	chopped wlanuts (optional)

Place shortening in mixing bowl. Sift in dry ingredients. Add bananas and 1/3 cup of the buttermilk. Mix until moistened; beat 2 minutes at medium. Add the other 1/3 cup buttermilk and the eggs. Beat 2 more minutes. Fold in chopped walnuts. Bake in 2 greased and lightly floured 9-inch cake pans at 350° for about 35 minutes. Cool 10 minutes in pans, remove form pans and cool completely.

Internet

1 layered cake

Fresh Hot Bagels

375°

30-35 min

Breads

1	pkg	Active dry yeast
3	tablespoons	sugar
1 1/2	cups	warm water (105-115 degrees)
1	tablespoon	salt
4	cups	flour (4 to 4-1/2 cups)
1	gallon	water

Stir yeast into 1-1/2 cups warm water in large bowl; let stand until bubbly, about 5 minutes. Stir in sugar, salt and enough flour to make soft dough. Knead dough on lightly floured board until smooth and elastic, adding remaining flour as necessary. Let dough stand covered in warm place 15 minutes. Punch down dough; roll on lightly floured board to rectangle 13X4 (about 1 inch thick). Cut dough into 18 strips with floured knife. Roll each strip gently to form rope 1/2 inch thick; moisten ends and press together to form bagels. Place bagels on floured cookie sheet. Let stand covered 20 minutes. Heat 1 gallon water to boiling in large saucepan; reduce heat to medium. Place 3 or 4 bagels in saucepan; simmer uncovered 7 minutes (no longer). Drain on towel. Repeat with remaining bagels. Heat oven to 375°. Bake bales on ungreased cookie sheets until golden, 30 to 35 minutes. Cool on wire rack. Note: To top bagels with poppy or sesame seeds, remove them from the oven after 10 minutes of baking. Brush them with 1 egg white beaten with 1 tablespoon water, sprinkle with seeds. Continue baking until golden.

Jewish

Internet

18 bagels

Oriental Ramon Cole Slaw

Salads & Dressings

3/4 cup	brown sugar
3/4 cup	Olive Oil
1/2 cup	Vinegar
2 pkgs	Ramon Noodle Seasoning packets
1 lb	coleslaw mix
2 pkgs	Ramon noodles, crushed
2 bunches	green onions, chopped
1 cup	almonds, sliced
2 cups	Roasted Sunflower seeds

Mix brown sugar, oil, vinegar, seasoning packets. Combine coleslaw mix, almonds, chopped onions and sunflower seeds. Just before serving mix in crushed ramon noodles.

Sharri Goodrich (Hayes)

1 Recipe

German Potato Salad

Salads & Dressings

5 lbs	russet potatoes
6 slices	bacon, cut up and cooked crisp
1 medium	onion
1/3 cup	flour
1/3 cup	cider vinegar

Cook potatoes in skins until just done. Don't over cook. Peel potatoes when cool. Cut up bacon and fry until crisp. Remove bacon bits from grease and cook chopped onions until they start to look transparent. Remove from pan. Add water to pan and deglaze frying pan. Mix flour, vinegar, and sugar and slowly mix into deglazed frying pan. Cook until thick. Pour over cooled potatoes. Mix well and season with salt and pepper to taste. Warm only to just above room temperature, or serve cold.

8 servings

Jewish Sour Cream Coffee Cake

350°

35-40

Breads

3/4	cup	sugar
1/2	cup	margarine or butter, softened
1	teaspoon	vanilla
3		eggs
2	cups	all purpose flour
1	teaspoon	baking powder
1/8	teaspoon	salt
1	cup	dairy sour cream
1 1/4	cups	firmly packed brown sugar
1	cup	chopped walnuts
2	teaspoons	cinnamon
3	tablespoons	melted margarine or butter

Heat oven to 350°. Grease and lightly flour 10-inch tube pan. In a large bowl, cream sugar and margarine; add vanilla and eggs. Mix well. Lightly spoon flour into measuring cup; level off. Combine flour, baking powder, soda and salt. Add flour mixture alternately with the sour cream beginning and ending with flour mixture. In a small bowl, combine remaining ingredients; mix well. Spread half the batter in prepared pan; sprinkle with half of brown sugar mixture. Repeat with remaining batter and sugar mixture. Bake for 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 15 minutes. Invert onto large plate or cookie sheet; then invert again onto serving plate streusel-side up.

Jewish

16 Servings

Oatmeal Cake

350°

35 min

Cakes

1	cup	oatmeal
1	cup	sugar
1	cup	packed brown sugar
1	stick	margarine
2		eggs
1 1/2	cups	flour
1/2	teaspoon	baking powder
1/2	teaspoon	baking soda
1	teaspoon	cinnamon

Pour 1-1/4 cups boiling water over the oatmeal. Let stand for 20 minutes. Cream together sugar, brown sugar, margarine and eggs. Add oatmeal mixture, beat 2 minutes. Add flour, baking powder, baking soda and cinnamon. Pour into greased 9 x 13 pan. Bake at 350° for 35 minutes.

Topping: 1/3 cup oleo, 1/2 cup chopped walnuts, 1/4 cup milk, 1/2 cup brown sugar, 1 tsp vanilla. Mix together and pour over hot cake.

Jan D'Ambrosio

1 recipe

Chocolate Cocoa Fudge

Candy

3	tablespoons	butter
2	cups	sugar
1/4	cup	light corn syrup
1/4	cup	cocoa powder
1	cup	Milk
1	teaspoon	vanilla
1	cup	Pecan/walnuts, chopped

In a medium saucepan, mix the milk, sugar, cocoa and corn syrup. Cook over high heat for 4 to 5 minutes, stirring constantly. Reduce heat and continue stirring until mixture forms a hard ball when dropped in a cold cup of water (about 236°F) Set aside, let cook and add butter to mixture, but DON'T STIR. After butter melts and mixture cools, stir in vanilla. Beat well until fudge hardens. Stir in pecans. Spread into a greased 9-inch pie pan. Let cook 10 minutes.

1 recipe

Chocolate Fantasy Fudge

Candy

3/4	cup	butter or margarine
3	cups	sugar
2/3	cup	evaporated milk
12	ounces	chocolate chips
7	ounces	marshmallow cream
1	cup	walnuts (chopped)
1	teaspoon	vanilla extract

Lightly grease or butter 13 x 9 inch pan and set aside. Mix butters, sugar and milk into a 3 quart saucepan and bring to a boil, stirring constantly. Continue to boil for 5 full minutes on medium heat or until the candy thermometer reaches 234°. Remove from heat and stir in chocolate chips until melted.. Add remaining ingredients and mix well. Pour into prepared pan. Cool at room temperature. Note: DO NOT SUBSTITUTE SWEETENED CONDENSED MILK FOR EVAPORATED MILK.

1 recipe

Apricot Dainties

375°

20 min

Cookies

1	package	8 oz. cream cheese
1/2	pound	butter
2 1/4	cups	sifted flour
1	can	Solo Apricot filling

Mix first 3 ingredients into a dough. Chill overnight. Break off a piece of dough the size of a walnut. Pat out flat in hands and put small spoonful of apricot pulp in middle. Fold over two ends. Bake at 375° for 20 minutes on ungreased cookie sheet. When cooked sprinkle with powdered sugar.

Claudia Schimmelmann

1 recipe

Chocolate Chip Cookies

375°

10-12 min

Cookies

3/4	cup	packed brown sugar
3/4	cup	granulated sugar
1	cup	shortening
1	teaspoon	vanilla
2		eggs
2 1/4	cups	flour
1	teaspoon	baking soda
1/2	teaspoon	salt
1	bar	12oz. real chocolate chips

Cream brown sugar, granulated sugar and shortening. Blend in vanilla and eggs. Mix flour, baking soda and salt. Fold into creamed mixture. Add chocolate chips and nuts. Use about two teaspoons for each cookie. Bake
Paula Krueger 1 recipe

Peanut Blossoms

375°

8/2-5 min

Cookies

1 3/4 cups	sifted flour
1 teaspoon	baking soda
1/2 teaspoon	salt
1/2 cup	butter
1/3 cup	peanut butter
1/2 cup	granulated sugar
1/2 cup	packed brown sugar
1 unbeaten	egg
1 teaspoon	vanilla

Sift together flour, soda and salt. Cream together butter, peanut butter. Gradually add sugar and brown sugar. Cream well. Add 1 unbeaten egg and vanilla. Beat well. Blend in dry ingredients and mix thoroughly. Shape dough into balls using a rounded teaspoon for each. Roll balls in sugar and place on greased baking sheet. Bake 375° for 8 minutes. Remove from oven. Top each cookie with a solid large Hershey candy kiss, pressing down firmly so cookie cracks around edge. Return to oven and bake 2 -5 minutes longer or until brown.

Claudia Schimmelmann

1 recipe

Nana's Cheese Cake

325°

1 hour

Desserts

3	cups	Graham crackers-crushed
1	stick	margarine
3/4	cup	granulated sugar
		FILLING
1 1/2	pounds	cottage cheese
8	ounces	cream cheese
2		eggs-separated
1	can	(13oz) can evaporated milk
3	tablespoons	flour
1	cup	sugar
1	teaspoon	vanilla
1	teaspoon	lemon juice

Melt stick of margarine. Add graham cracker crumbs and 3/4 cup sugar. Pat into 9 x 13 inch greased baking pan. Sieve cottage cheese or blend in blender. In a mixing bowl combine cottage cheese with cream cheese. Mix well. Add egg yolks and mix well. Add sugar, flour, vanilla and lemon juice. Add evaporated milk. Beat egg whites until soft peaks form. Fold into cheese mixture. Don't over mix. Pour over graham cracker crust. Sprinkle graham cracker crumbs over top. Bake 1 hour.

Nana Schimmelmann

1 recipe

Cheese Cake - Claudia

325°

70 min

Desserts

1	pound	Michigan small curd cottage cheese
2	packages	(8oz) cream cheese
1 1/2	cups	sugar
4		eggs
1/3	cup	corn starch
2	tablespoons	lemon juice
1	teaspoon	vanilla
1/2	cup	margarine melted
1	pint	sour cream

Grease a 9" spring form pan; dust with graham cracker crumbs. Sieve cottage cheese into large mixing bowl. Add sieved cottage cheese. Beat with high speed mixer until well blended and creamy. While continuing beating, add sugar, then eggs (one at a time). Reduce speed to low. Add corn starch, lemon juice, and vanilla. Beat until blended. Add melted margarine and sour cream. Bake at 325° for 1 hour and 10 minutes. Shut off oven and let stand at least two hours before opening oven. Cheese cake will no doubt crack. Remove from oven after cool and refrigerate. Serve with a sour cream topping and or fruit topping.

Claudia Schimmelmann

1 recipe

Turos Palacsinta

Desserts

4		eggs, beaten
2	cups	milk
2	cups	flour
1	teaspoon	salt
2	tablespoons	sugar
		non-stick spray or butter

1	egg
1/2 cup	sugar
1/2 teaspoon	vanilla

Mix flour, salt and sugar. Combine with beaten egg and milk. Add gradually to flour mixture, beating to a thin, smooth batter. Spoon 3T of batter onto a hot 7 to 8 inch low sided skillet. Work batter around pan and let excess drain back into bowl. Crepes are very thin. Brown lightly on both sides. Continue until batter is used up. Stack on a warm plate. Spread with cottage cheese filling. Roll up. Place in buttered backing dish. Heat through slowly. Serve with strawberry pie filling and whipped cream.

Nana Schimmelmann

16

New York Style Cheese Cake

450/300

12/55 min

Desserts

5	packages	(8oz) cream cheese
1/4	teaspoon	vanilla
3/4	teaspoon	grated lemon peel
1 3/4	cups	sugar
3	tablespoons	all purpose flour
1/4	teaspoon	salt
1	cup	eggs, about 4 or 5
2		egg yolks
1/4	cup	whipping cream
		*****CRUST*****
1/4	teaspoon	vanilla
1	cup	sifted flour
	cup	sugar
1	teaspoon	grated lemon peel
1/2	cup	butter or margarine
1		slightly beaten egg

Crust: Combine 1 cup flour, 1/4C sugar, 1t. grated lemon peel until mixture is crumbly. Add egg yolk and vanilla. Blend well. Pat 1/3 of dough on bottom of 9" spring form pan (Sides removed. Bake at 400° about 8 minutes or until golden. Attach sides to bottom, butter, and pat remaining dough on sides to height of 1-3/4".

Soften cream cheese at room temperature. Beat until creamy. Add vanilla and grated lemon peel. Mix in sugar, flour and salt. Add eggs and yolks (one at a time), beat after each just until blended. Gently stir in cream. Turn into crust lined pan. Bake at 450° for 12 minutes; reduce heat to 300° and bake for 55 min. Allow to cool in oven. Loosen sides with spatula after 1/2 hour. Remove sides at end of 1 hr. Cool 2 hrs longer. Glaze with pineapple or strawberry glaze.

1 recipe

Breaded Baked Cod

375°

20 min

Fish & Seafood

1		bagel or 2 slices day old bread
1	tablespoon	crushed basil
1/2	teaspoon	parsley
1	teaspoon	seasoned salt
1/2	teaspoon	ground pepper
4	tablespoons	margarine or butter
1	pound	cod fillets

In a food processor, process bagel or bread to make fresh bread crumbs. Add basil, parsley, pepper, and seasoned salt. Toss or mix thoroughly. Melt 2 tablespoons of margarine or butter in a 9 x 9 glass baking dish. Dry Cod fish and place in baking dish. Turn over to coat fish with margarine or butter. Spread bread mixture over fish and dot with remaining margarine or butter. Bake at 375 degrees for 20 minutes or until bread topping is lightly browned.

2 servings

Brisket Barbecue

300°

3-4 hours

Barbecue

8	pounds	flat cut brisket of beef
3/4	cup	Montreal spice
*****MOP SAUCE*****		
1	teaspoon	grated bay leaf
1/3	cup	Worcester sauce
1/2	cup	beef boullion
1	cup	vinegar (cider)
1/2	cup	vegetable oil
1/4	cup	water
1/4	cup	lemon juice
1/2	teaspoon	salt
1	teaspoon	garlic powder
1	teaspoon	chili powder
1/2	teaspoon	paprika
1/2	teaspoon	tabasco sauce

Season meat at least one day ahead of time with Montreal spice. Rub into meat so that it sticks to the meat. Do both sides of the brisket. Place in refrigerator. Mix Mop sauce. Place brisket in roaster at no more than 300 degrees and bake until very tender, but not falling apart. 4 to 6 hours. Use a food mop and douse the brisket with the sauce before roasting. Place some of the sauce in the bottom of the roaster. As the meat cooks it will make more juice. Mop regularly. At serving time add remaining mop sauce to meat juice and serve as an accompaniment. If made a day ahead, and brisket has stayed together, warm quickly on grill. Slice and serve on a Kaiser roll.

Honey Baked Ham

325°

2 hours

Meat

1	whole	ham
2	cups	pineapple juice
1	cup	honey
1	cup	brown sugar
1	quart	hot water
1	cup	currants
		thinly peeled rind of 1 orange
		thinly peeled rind of 1 lemon
1/3	cup	corn starch
1/2	cup	firmly packed brown sugar
		juice of 1 orange
		juice of 1 lemon
1/3	cup	currant jelly
1/4	cup	port wine
		black cherries, if desired

Place ham in large roasting pan and pour pineapple juice and honey over top. Sprinkle with brown sugar. Bake at 325° two hours. Meanwhile, make the sauce. In large saucepan, pour hot water over currants and let stand until plumped, about 20 minutes. Cut orange and lemon rinds into very fine julienne about 3/4 inch long; poach in simmering water 20 minutes. Drain, discarding water, and set aside. Stir cornstarch mixture into currants and water; cook, stirring constantly, over medium heat until sauce has thickened and becomes transparent. Add brown sugar, orange and lemon juice, jelly and wine; and black cherries. Serve warm over ham slices. Makes about 5 cups sauce.

Gourmet Chicken A La King

Poultry

1/4 pound	fresh mushrooms
1/4 cup	butter or margarine
1/2	green pepper, chopped
2	pimientos, chopped
3 tablespoons	flour
1/2 teaspoon	salt
1 cup	chicken broth
1/2 cup	milk
	dash pepper
1/4 teaspoon	tumeric
1 teaspoon	sugar
1/2 cup	heavy cream
2	egg yolks, slightly beaten
2 cups	cubed cooked chicken

1. Wash mushrooms; slice
2. In hot butter in medium saucepan, saute mushrooms, green pepper, and pimientos until mushrooms are tender-about 5 minutes.
3. Remove from heat; stir in flour and salt until smooth.
4. Blend in chicken broth and milk.
5. Cook, over low heat, stirring constantly, until mixture thickens and boils.
6. Stir in pepper, turmeric, and sugar.
7. Blend cream into egg yolks, stir into thickened sauce.
8. Add chicken, reheat gently.
9. Serve on toast triangles or biscuits.

Chicken Al La King

Poultry

6	tablespoons	butter or margarine
1/2	cup	flour
3/4	teaspoon	salt
1/8	teaspoon	pepper
2	cups	milk
1	cup	water
1	teaspoon	instant chicken bouillon granules
1/4	cup	pimento

Melt butter in saucepan. Stir in flour, salt and pepper. Add milk, water and bouillon granules. Cook and stir over medium heat till thickened and bubbly. Stir in 2 cups cubed cooked chicken or turkey, mushrooms and pimiento. Heat through. Serve over toast points, English muffins or baked patty shells. Makes 4 servings.

4 servings

Classic Lasagna

350°

40-50min

Meat

1	pound	ground beef
3/4	cup	chopped onion
	tablespoon	vegetable or olive oil
1	can	(16oz) tomatoes
2	cans	(6oz) tomato paste
2	cups	water
1	tablespoon	chopped parsley
2	teaspoons	salt
1	teaspoon	sugar
1	teaspoon	garlic powder
1/2	teaspoon	pepper
1/2	teaspoon	oregano leaves
1/2	pkg	(8oz) lasagne noodles
1/2	lb	mozzarella cheese shreadded
1	cup	parmesan cheese grated
1	pound	ricotta cheese

In large pan lightly brown beef and onion in oil. Add tomatoes (blended), paste, water, parsley, salt, sugar, garlic powder, pepper and oregano; simmer uncovered, stirring occasionally, about 30 minutes. Cook lasagna as directed; drain. In 13x9x2" baking pan spread about 1 cup sauce. Then alternate layers of lasagna, sauce, ricotta, Mozzarella, and Parmesan cheese, ending with sauce. Bake at 350 deg for 40 to 50 minutes until lightly browned and bubbling. Allow to stand for 15 minutes.

Muellers

8 Servings

Fluffy Oven Eggs and Bacon

375°

35 min

Eggs & Cheese

1/2 pound	bacon
1/2 cup	chopped onion
1/2 cup	Bisquick
3	eggs
1 1/4 cups	milk
1/4 teaspoon	salt
1/8 teaspoon	pepper
1/2 cup	shredded cheddar or swiss cheese

Heat oven to 375°. Grease 1.5 qt round casserole. Cut bacon slices into thirds. Cook and stir bacon in 10-inch skillet over medium heat until almost crisp. Add onion. Cook, stirring frequently, until bacon is crisp; drain. Spread bacon and onion in bottom of casserole.

Beat baking mix, eggs, milk, salt and pepper with hand beater until almost smooth. Slowly pour egg mixture over bacon; sprinkle with cheese. Bake uncovered until knife inserted in center comes out clean, about 35 minutes.

4 servings

Dad's Pizza Dough

375°

20-25 min

Breads

4 3/4	cups	all purpose flour
1	ounce	quick rising yeast (Scant tablespoon)
1 1/2	cups	water heated to 130°
3	tablespoons	margarine
2	tablespoons	sugar
1	teaspoon	salt
1	tablespoon	oregano

Mix one cup flour with yeast, sugar, salt, margarine and oregano. Add water - mix well. Let stand for a few minutes. Add three cups flour and mix. Add additional flour until dough not sticky and soft. Knead a few times. Let rise until 1-1/2 times in bulk. Shape onto large pizza pan or cookie sheet. Add toppings.

1 Recipe

Egg Gump	375°	50 min	Eggs & Cheese
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6		eggs
12	slices	white bread, trimmed
3 1/2	cups	milk
1/4	teaspoon	dry mustard
12	slices	cheese singles (yellow)
1 1/2	pounds	bulk sausage, fried and drained

Grease 9 x 13-inch loaf pan. Mix eggs, milk and mustard. Fill bottom of pan with trimmed bread. Cover each slice of bread with a slice of cheese, 1/2 of meat, and 1/2 egg mixture. REPEAT. Refrigerate overnight covered. Bake at 375° for 50 minutes covered and 10 minutes uncovered. Let stand for 10 minutes.

6 Servings

Oven Scrambled Eggs	350°	25 min	Eggs & Cheese
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2	cups	melted butter (don't use margarine)
100		eggs, beaten
2 1/2	quarts	milk
1/2	teaspoon	salt
1/2	teaspoon	pepper

Milk well and bake 25 minutes at 350° in two large baking pans. Stir once after 15 minutes. Allow 2 eggs per person
Winn Centenial 100 servings

Mrs. Nixon's Hot Chicken Salad

400°

20-25 min

Poultry

4	cups	cooked cubed chicken
2	cups	chopped celery
4		eggs, hard boiled, sliced
3/4	cup	mayonnaise
3/4	cup	cream of chicken soup (undiluted)
2		pimentos, cut fine
2	tablespoons	lemon juice
1	teaspoon	finely minced onion
1	teaspoon	salt
1/2	teaspoon	MSG (optional)
		****TOPPING****
1 1/2	cups	shredded cheddar cheese
2	cups	crushed potato chips
1/2	cup	slivered almonds

Mix all ingredients together and place in a 9 x 13 greased baking pan. Grate 1-1/2 cups cheddar cheese, 2 Cups crushed potato chips, and 1/2 cup slivered almonds. Refrigerate overnight. Bake at 400° for 20-25 minutes

8 servings

Impossible French Apple Pie

325°

55-60 min

Pies

6	cups	sliced pared tart apples
1 1/4	teaspoons	ground cinnamon
1/4	teaspoon	ground nutmeg
1	cup	sugar
3/4	cup	milk
1/2	cup	Bisquick
2		eggs
2	tablespoons	margarine, softened
		Streusel
1	cup	Bisquick
1/2	cup	chopped nuts
1/2	cup	brown sugar
3	tablespoons	margarine or butter, firm

Heat oven to 325°. Grease 10 x 1-1/2-inch pie plate. Mix apples and spices; turn into plate. Beat remaining ingredients except Streusel until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Sprinkle with Streusel. Bake until knife inserted in center comes out clean. 55 to 60 minutes. STREUSEL: Mix 1 cup Bisquick, 1/2 cup chopped nuts, 1/2 cup packed brown sugar and 3T. firm margarine or butter until crumbly.

Bisquick

1 recipe

Ranch Dressing

Salads & Dressings

1	cup	mayonnaise
1	cup	buttermilk
1	tablespoon	plus 1 teaspoon chopped chives
2	teaspoons	parsley
1/4	teaspoon	garlic powder (rounded)
1/4	teaspoon	cumin
1/4	teaspoon	onion powder (rounded)
	pinch	cayenne
	pinch	salt
	pinch	black pepper

Mix all ingredients together - refrigerate at least one hour to allow flavors to blend.

Internet

1 recipe

Jellied Apple Cranberry Sauce

Sauces & Relishes

1	bag	(12oz) cranberries
2	large	Granny Smith apples
1	cup	dry white wine
1 1/2	cups	sugar
		mint sprigs for garnish

In a large saucepan combine the cranberries, the apples, chopped coarse (not peeled or cored), the wine and the sugar, bring the mixture to a boil, stirring and simmer it, covered stirring occasionally, for 15 minutes. Simmer the mixture, uncovered, stirring occasionally, for 20 to 25 minutes more, or until it is very thick and is reduced to about 3 cups. Force the mixture through a food mill fitted with the fine disk into a bowl, spoon it into an oiled 3 to 4 cup decorative mold, and chill it, covered, overnight. Run a thin knife around the edge of the mold and dip the mold into warm water for 10 seconds. Invert the mold onto a serving platter and garnish the cranberry sauce with the mint sprigs.

<http://food.epicurious.com>

1 recipe

Cinnamon Coffee Cake

325°

55-60 min

Breads

1	package	yellow cake mix
1	package	(4oz) instant vanilla pudding
2	beaten	eggs
8	ounces	sour cream
3/4	cup	milk
1/4	cup	vegetable oil
1/4	cup	sugar
1/4	cup	chopped nuts
1	teaspoon	cinnamon
1	teaspoon	unsweetened cocoa powder
		sifted powdered sugar or sugar glaze

Grease and flour a 10-inch tube pan. Set aside. In a large mixing bowl, combine the dry cake and pudding mixes. Add eggs, sour cream, milk, oil, stirring until almost smooth. In a small mixing bowl, combine sugar, nuts, cinnamon and cocoa powder. Pour half of the cake batter into prepared pan. top with the nut mixture. Top with remaining batter. Bake at 325° 55 - 60 minutes or until inserted toothpick in center comes out clean. Let cool in pan for 10 minutes. Remove from pan and cool completely on wire rack. Sprinkle with powdered sugar or drizzle with glaze.

Jennifer Krueger

12 servings

Dad's Peanut Butter Pie

Pies

2	packages	(8oz) cream cheese, softened
2/3	cup	sugar
1	cup	peanut butter
1	container	large, Cool Whip
3	cups	milk
1	package	(large) cooked type chocolate pudding
25		vanilla or peanut butter sandwich cookies
1	stick	margarine or butter

Crush cookies and mix with melted butter. Press into a 9 x 13 glass pan. Cool in refrigerator. Cook pudding with 3 cups of milk until thick and spread over cookie crust. Cool. Whip cream cheese with 1 tablespoon of lemon juice and sugar. Blend in peanut butter and mix well. Fold in almost a full container of cool whip. Spread over chocolate layer. Refrigerate overnight.

12 servings

Zucchini Bread

325°

60-90 min

Breads

1	cup	oil
2	cups	sugar
2	cups	pealed and grated zucchini
3	teaspoons	vanilla
3	cups	flour
1	cup	chopped nuts
1	teaspoon	salt
1	teaspoons	soda
3	teaspoons	cinnamon
1/2	teaspoon	baking powder

Beat eggs. Add the rest of the ingredients. Mix well. Turn into 2 loaf pans. Bake 325° or 1 to 1-1/4 hours.
2 loaves

Christmas Holly Cookies

NO BAKE

Cookies

6	tablespoons	oleo
32	large	marshmallows
1	teaspoon	vanilla
2	teaspoons	green food coloring
4	cups	corn flakes
		red cinnamon candies

Melt oleo over low heat, add marshmallows. Melt until syrupy. Remove from heat and add vanilla. Add food coloring. Add more or less food coloring to desired color. Stir in corn flakes. Drop on to waxed paper. Decorate with cinnamon candies.

1 recipe

Sorority Kisses

300°

10-15 min

Cookies

2		egg whites
1	cup	powdered sugar
1	cup	walnuts
1	cup	dates-cut up
4	tablespoons	flour

Beat egg whites until stiff. Fold in sugar. Coat dates and nuts with one tablespoon flour. Add to egg white mixture. Let stand 15 minutes. Drop onto ungreased cookie sheet. Bake 300° for 10-15 minutes

1 recipe

Couscous

Rice, Pasta, & Cereal

1 1/2 cups	couscous
1 cup	water
2 teaspoons	chicken base
1 tablespoon	margarine

Bring water, chicken base and margarine to a boil. Remove from heat. Add couscous. Stir about 15 seconds. Break up any clumps into grains. Cover and let stand. Serve soon.

4 servings

Layered Lettuce Salad

Salads & Dressings

1/2 cup	green pepper
1/2 cup	celery
1/2 cup	onion
1 package	frozen peas
1 pint	Hellman's mayonnaise
2 tablespoons	sugar
4 ounces	shredded cheese
1/2 cup	crisp chopped fried bacon
1 layer	lettuce, generous

In a 9 x 13 pan, place a generous layer of crisp ripped lettuce. Par boil peas just to crisp. Don't overcook. Drain and cool. Distribute green pepper, celery, onions and drained cooled peas over lettuce. Spread the mayonnaise, then sprinkle the sugar. Distribute the cheese and fried bacon bits. Cover with plastic wrap and refrigerate. Keeps well for several days. Can be made ahead of time

Adeline Frank

8 servings

California Potatoes

350°

45 min

Vegetables

8		cooked and diced potatoes
	OR	
1	large	frozen hash browns
1	large	container sour cream
1	stick	margarine
12	ounces	package cheddar cheese
1	can	cream of chicken soup
		corn flakes for topping
		green onions to taste

Boil potatoes with jackets on, or defrost frozen hash browns. Dice cooked potatoes. In large pan melt butter, add soup and mix until creamy. Use low heat. Add cheese and green onions, sour cream. Stir until mixed well. Add potatoes and fold together trying not to mash potatoes. Put in 9 x 13 pan and bake 350° for 45 minutes. Corn flake topping is optional. Unbaked potatoes may be frozen.

Adeline Frank

8 servings

Tropical Turkey/Chicken Salad

Salads & Dressings

1	pound	breast of turkey
1	can	(16oz) pineapple chunks
1/2	cup	golden raisins
1/2	cup	mixed nuts or cashews
		green onions
		seedless table grapes
		*****DRESSING*****
3/4	cup	mayonniase
1	cup	apple butter
1/2	teaspoon	curry powder

Before serving pour dressing over salad and stir

Jan D'Ambrosio

6 servings

Honey Rum Balls

NO BAKE

Cookies

2 cups	vanilla wafer crumbs
1/2 cup	honey
1/2 cup	dark rum
1 pound	ground walnuts
	confectioner's sugar

Mix first four ingredients. Shape into balls and roll in powdered sugar. Store in airtight can. Roll again in powdered sugar just before serving. Make 5 dozen.

Burtle family

1 recipe

Pistachio Bread

350°

40-45min

Breads

1		yellow cake mix
2	packages	(3oz) instant pistachio pudding
4		eggs
1	cup	sour cream
1/4	cup	vegetable oil
1/4	cup	water
		*****TOPPING*****
1/4	cup	sugar
1	teaspoon	cinnamon

Mix ingredients. Pour into 2 greased bread pans. Bake 350° for 40-45 min.

2 loaves

Praline Biscuits

450°

10 min

Breads

1/2	cup	butter
1/2	cup	packed brown sugar
36		pecan halves
		ground cinnamon
2	cups	Bisquick
1/3	cup	apple sauce

Place 2 tsp. butter, 2 tsp. brown sugar and 3 pecan halves in each of 12 muffin cups. Sprinkle cinnamon in each cup; heat in oven until melted. Mix baking mix, applesauce and milk until dough forms; beat 20 strokes. Spoon onto mixture in cups. Bake 10 min. Invert on serving plate.

General Mills

12 biscuits

Crazy Crust Pies

425°

40-45 min

Pies

1	cup	all purpose flour
2	tablespoons	sugar
1	teaspoon	baking powder
1/2	teaspoon	salt
3/4	cup	water
2/3	cup	vegetable shortening
1		egg
*****FILLING*****		
1	can	(1lb.5oz) apple pie filling
1	tablespoon	lemon juice
1/2	teaspoon	apple pie spice or cinnamon

In a small bowl, combine flour, sugar, baking powder, salt, water, shortening and egg. Blend well at lowest speed; beat 2 minutes at medium speed. Spread batter in 10-inch or 9-inch deep dish pie pan. Carefully spoon filling into center of batter. Do not stir. Bake at 425° for 40 to 45 minutes until crust is golden brown.

OPTIONS: Pumpkin filling: Combine 1 can (1lb) cooked pumpkin, 3/4 cup sugar, 1/2 t. salt; 1/2 t. cinnamon, 2/3 cup evaporated milk and 1 egg. Beat until well blended.

Mincemeat filing: Combine 1 can (1lb.5oz) mincemeat pie filling, 1T. lemon juice and 1/2 t. cinnamon.

Cherry filling: Use 1 can (1lb.5oz) cherry pie filling.

Green Bean Onion Casserole

350°

25 min

Vegetables

1	can	(8oz) mushrooms, drained
3	cans	whole green beans, or 3 frozen pkgs, cooked.
2	cans	cream of mushroom soup
1/4	cup	water
1	can	french fried onion rings

Place drained green beans in 9 x 13 baking pan. Stir mushroom soup with water into mushrooms and pour over green beans. Bake in oven which HAS NOT been preheated at 350° for 25 minutes. Spread can of French fried onion rings on top of beans and back 5 -10 minutes longer.

1 recipe

Bourbon Punch

Beverages

1	fifth	bourbon
1	quart	ginger ale
1	quart	club soda
		lots of ice

1 punch bowl

Sugar Cookies

375°

7 min

Cookies

3/4 cup	shortening - 1/2 Crisco & 1/2 butter
1 cup	sugar
2	eggs
1 teaspoon	vanilla
2 1/2 cups	flour
1 teaspoon	baking powder
1 teaspoon	salt

Mix all ingredients into dough. Refrigerate 30 minutes before rolling out. Bake at 375° for 7 minutes. Will be white when done.

1 recipe

Rhubarb Cake

350°

50-60 min

Cakes

2	cups	diced raw rhubarb
2	cups	flour
2	cups	sugar
1	teaspoon	baking soda
1/2	cup	shortening
1		egg
1	teaspoon	cinnamon
1	teaspoon	vanilla
1	cup	sour milk or buttermilk
		dash of salt

Mix rhubarb with 1/2 cup sugar and let stand. Cream shortening and remaining sugar. Add egg; mix. Add sifted dry ingredients alternately with milk and vanilla. Beat 2 minutes. Fold in lightly rhubarb mixture. Pour into two 9 x 7 pans or one 9 x 13. Bake 350° for 50 - 60 minutes

1 recipe

Peanut Butter Clusters

Cookies

1/2 cup	white sugar
1/2 cup	light karo syrup
1 cup	peanut butter
3 cups	corn flakes

Combine sugar and syrup and cook on low heat until sugar is dissolved. Add peanut butter and cook until melted. Add corn flakes. Mix well and drop by teaspoonfuls onto waxed paper.

Jenni Schimmelmann

1 recipe

Rock Candy

Candy

2	cups	white sugar
1	cup	water
3/4	cup	light corn syrup

Boil ingredients to hard crack; add flavorings and coloring. Pour into strips and cool.

Jenny Schimmelmann

1 recipe

Outrageous Chocolate Chip Cookies 350° 10-12 min Cookies

1	cup	margarine or butter softened (2 sticks)
1	cup	granulated sugar
2/3	cup	packed brown sugar
1	cup	peanut butter
1	teaspoon	vanilla
2		eggs
2	cups	all purpose flour
1	cup	quick-cooking or old-fashioned oats
2	teaspoons	baking soda
1/2	teaspoon	salt
1	package	(12oz) semisweet chocolate chips
		OR
2	cups	M&M's

Heat oven to 350°. Beat margarine, sugars, peanut butter, vanilla and eggs vigorously in large bowl until creamy and well blended. Stir in flour, oats, baking soda and salt. Stir in chocolate chips. Drop by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until golden brown.

Robin Hood Flour

4 dozen

Glazed Pineapple Cookies

325°

18-20 min

Cookies

2	cups	sifted flour
1 1/2	teaspoons	baking powder
1/4	teaspoon	soda
3/4	cup	crushed pineapple
1/2	cup	shortening
1	cup	packed brown sugar
1		egg
1	teaspoon	vanilla

Sift flour, baking soda, baking powder and salt together. Set aside. Drain pineapple thoroughly. Save pineapple syrup to use later. Cream shortening. Add brown sugar and continue creaming. Beat egg in vigorously. Add drained pineapple and vanilla. Stir in flour combination. Drop by teaspoon onto greased cookie sheets, 2 inches apart. Bake 325° for 18-20 minutes or until golden. Remove from pans when cool and cover tops with glaze. GLAZE: 2T pineapple syrup into 1 cup powdered sugar.

Claudia Schimmelmann

42 cookies

Freezer Corn

Vegetables

16	cups	corn cut from cob-scrape cob
1/2	cup	milk
1/2	pound	butter
1/4	cup	sugar

Simmer 20 minutes (may need to add a little more milk). When cool pack into small freezer boxes, and freeze.
1 recipe

Squash Supreme

350°

30 min

Vegetables

6	cups	zucchini
2	tablespoons	grated onion
1	cup	sour cream
1	can	cream of chicken soup
1	cup	carrots grated
1	box	Pepperidge Farm herb seasoned crumbs
1/2	cup	butter

Slice squash and add onion, sour cream, soup and carrot. Mix well. Spray casserole (9 x 13) with non-stick spray. Lightly sprinkle half the crumbs on bottom of casserole. Add the squash mixture; cover with remaining crumbs and dot with butter. Bake at 350° for 30 minutes. Should be creamy.

Louise Schimmelmann

1 recipe

Alice Abbe Punch

Beverages

2	cups	Southern Comfort
2	cups	cranberry juice cocktail
1	bottle	(48oz) Squirt
5	ounces	lemon juice
		lots of ice

1 recipe

Punch

Beverages

1	pkg	(6oz) lime jello
2	cups	hot water
1/2	cup	bottle lime juice - more to taste
2	cans	(12oz) frozen limeade
9	bottles	(10oz) bottles sprite
1	teaspoon	almond extract

Dissolve jello in hot water. Stir in frozen limeade concentrate. Add lime juice. To serve, pour into punch bowl over 1-1/2 quarts of crushed ice. Add sprite and extract. Makes 48 4oz. servings. Add of fifth of vodka to spike.

Carol Antizek

1 recipe

Sweet Pickles

Canning & Freezing

6	quarts	sliced cucumbers, measured after
12	medium	onions, sliced thin
4		green peppers
2		red peppers
1/2	cup	kosher salt - sprinkled over vegetables
1 1/2	quarts	vinegar
10	cups	sugar
1/4	cup	mustard seed
3	teaspoons	tumeric
3	sticks	cinnamon

Prepare vegetables and sprinkle with salt. Let stand for three hours. Drain thoroughly. Combine pickling ingredients and bring to a boil. Add drained vegetables and bring just to a boil. Don't let the vegetables boil. Discard cinnamon sticks and pack into sterilized jars. Seal.

Great Grandma Schneider

12 pints

Wassail

Beverages

1	gallon	fresh apple cider
1	cup	brown sugar
1	can	(6oz) frozen orange juice
1	can	(6oz) frozen lemonade
1	tablespoon	whole cloves
1	tablespoon	allspice
1	teaspoon	ground nutmeg

In a large kettle simmer ingredients. Tie allspice and cloves in a cheese cloth bag. Discard after 20 minutes.
Serve warm.

10 recipe

Burtle Chili

Soups & Stews

5	pounds	kidney beef suet
5	pounds	ground beef course
2	large	onions
1	head	garlic (use all the cloves)
5		mexican chili pods - black
8	tablespoons	Japanese chili red pods
2 1/2	tablespoons	oregano
2	tablespoons	black pepper
4 1/2	tablespoons	chili powder

In large heavy stock pot melt suet. Grind onion and garlic and cook in melted suet for 35 minutes. Strain melted suet and return cleared suet to pot. Add ground beef to suet and cook 30 minutes. Mix together Mexican chili pods, Japanese chili pods, oregano, pepper and chili powder. Add to suet mixture and cook 15 minutes. Store in refrigerator in small stainless steel containers, with about one-half inch of suet over the top of each bowl. Cover with aluminum wrap.

To serve, heat on low setting, suet side down, in sauce pan until hot. Serve by placing a tablespoon of the chili mixture over a bowl of heated canned red beans. Serve with oyster crackers. Warning, this is hot! Use carefully and don't use much of the fat over the beans. Store remaining chili mixture in stainless container.

BURTLE FAMILY RECIPE HANDED DOWN THROUGH THE GENERATIONS.

Hunting chili

Ray Burtle

1 recipe

Hungarian Chicken Paprikas

Poultry

1		onion, chopped
4	tablespoons	shortening
2	tablespoons	paprika (Hungarian sweet)
2	teaspoons	salt
1	3 - 4	lb. chicken, cut up in serving pieces
3	cups	water
1/2	pint	sour cream
	DUMPLINGS	
3		eggs
1	tablespoon	salt
1/2	cup	water
1	cup	flour

Saute onion in shortening until golden. Remove from heat and add paprika. Add water, salt and mix well. Add chicken. Cover and let simmer slowly until tender. Remove chicken. Remove about 3 tbsp of drippings and stir into sour cream. Then mix sour cream with remaining drippings. Do not boil once mixed. Return chicken to pan and keep warm.

DUMPLINGS:

Mix eggs, flour and water and beat with a spoon until smooth. Cover bowl and let rest for 10 minutes. Drop batter into boiling water by cutting off bits with the tip of tablespoon. Dip spoon in boiling water after each cut so dumpling will separate from spoon. Cook about 10 minutes, drain; rinse with cold water.

1 recipe

German Style Rabbit

Meat

1	4 - 5	lb, rabbit, cut into serving pieces
1	medium	onion, chopped
3	tablespoons	butter
2	cubes	beef boullion
1	tablespoon	flour
2	cups	water

Brown rabbit on both sides in butter. Take the rabbit out of frying pan and add minced onion. Fry until brown. Add bouillon cubes and flour. Stir until blended. Add water and bring to a boil. Cook five minutes. Add rabbit back to gravy and cook slow for 1 hour

German

Anna Wineman, Siemingen 1967

1 recipe

Sauerbraten

Meat

2	cups	vinegar, wine or cider
2	cups	water
2	medium	onions
10	whote	cloves
10	whote	pepper corns
1	tablespoon	salt
1	teaspoon	pepper

Mix vinegar and water. Add spices and bay leaves. Place meat in a non-aluminum pan and cover with liquid for three days. Turn meat occasionally in liquid. Bake meat at 325° using enough of the liquid just to cover the meat. Bake until tender. After done, thicken the liquid with flour, or try using ground ginger snaps as a thickener.

Note(s): For larger quantities, a pressure cooker may be used. Strain out spices if using a pressure cooker. Also red wine vinegar may be used.

Anna Wineman, Siemlingen 1967

1 recipe

Sauerkraut

Vegetables

3	tablespoons	vegetable oil
1/2	large	onion
1	large can	sauerkraut
1	cup	water
1	large	potato
1	large	apple grated (optional)

Saute onion and optional apple in oil. Add kraut and water. Bake until soft. Grate potato until mush. Add to kraut and cook a few minutes.

German

Anna Winemann, Sielmingen 1967

1 recipe

Hungarian Stuffed Peppers

Meat

2	pounds	ground beef
1	cup	rice (not minute or converted)
2	medium	onions, cut up
1	teaspoon	salt
1/2	teaspoon	pepper
1	tablespoon	Hungarian sweet paprika
2	medium	bell peppers, red or green
3	cans	(10-3/4oz) condensed tomato soup
2	cups	water

Mix all ingredients together except tomato soup, water and bell peppers. Depending on whether you like peppers or not, you may stuff the pepper. Generally, three peppers per recipe is sufficient. Make approx. 2 inch meat balls with remaining stuffing. If you don't stuff the peppers, cut peppers into slices and add to tomato soup broth. In a large kettle combine condensed soup and water and bring to a simmer. Add stuffed peppers and meat balls, and cook very slowly, in order not to burn. Add sliced peppers if not stuffing peppers. Cook uncovered approximately one hour. Best if prepared a day ahead of time, and reheated. Serve with mashed potatoes.

Louise Schimmelmann

1 recipe

Sweet and Sour Sauces

Sauces & Relishes

8	ounces	chopped onion
6	ounces	celery, chopped
6	ounces	green pepper, chopped
4	ounces	shortening
2	cups	vinegar
2	cups	water
8	ounces	sugar
1/4	cup	soy sauce
1	tablespoon	salt
4	ounces	cornstarch
1	cup	water to mix with cornstarch
1	can	No.10--pineapple tidbits

Saute vegetables in shortening for 5 minutes. Set aside. Combine vinegar, 2 cups water, soy sauce, and salt. Bring to a boil. Mix cornstarch and 1 cup of water into a smooth paste. Add to hot liquid while stirring. Cook until clear. Add vegetables and pineapple to sauce. Pour over spareribs or other pork cuts and bake.

Note: Onion, celery, and green pepper may be cut in strips or chunks.

1 recipe

Sweet-Sour Pork Chops

Microwave

25-30 min

Meat

3	tablespoons	all purpose flour
1/2	cup	packed brown sugar
1/4	teaspoon	salt
6	1/2 in thick	pork chops
1/4	cup	soy sauce
1/3	cup	vinegar
3/4	cup	water
1	small	onion, chopped
1	small	green pepper, sliced

1. Combine flour, brown sugar and salt; coat chops with mixture. Arrange chops in 12 X 8 inch glass baking dish; sprinkle remaining flour mixture over chops.
2. Combine soy sauce, vinegar and water; pour over chops. Top with onion and green pepper.
3. MICROWAVE, covered with waxed paper, 25 to 30 minutes or until chops are tender

5 to 6 servings

6 servings

Artichoke Salad

Salads & Dressings

1/2 pound	hard salami
1/2 pound	provalone cheese
1 can	pitted black olives
1 can	artichoke hearts
DRESSING	
1/4 cup	tarrigon vinegar
1 1/2 teaspoons	MSG (optional)
1 1/4 teaspoons	salt
1 teaspoon	sugar
1 teaspoon	thyme
1 teaspoon	basil
1 teaspoon	oregano
1 1/2 cups	vegetable oil

6 servings

Big Boy Strawberry Pie

Desserts

4	cups	fresh strawberries (1 quart washed)
1	cup	sugar
1	cup	water
3	tablespoons	cornstarch
1/2	cup	water
1	pkg	(3oz) strawberry jello

Combine of sugar and 1 cup water, bring to a boil. Stir in past of cornstarch and 1/2 cup water. Boil gently until clear and thick, about five minutes. Stir in jello. Fold in fresh strawberries and pour into baked pie shell. Can also use fresh raspberries and raspberry Jell-O. For softer filling use only 1/2 pkg of Jell-O.

6 servings

Alfredo Sauce

Sauces & Relishes

1	pkg	(8oz) Cream cheese
3/4	cup	Parmesan cheese
1/2	cup	margarine
3/4	cup	milk
1	pkg	(8oz) fettuccine noodles

Cook noodles. Cut cream cheese into cubes. In a double boiler melt the cream cheese, Parmesan cheese, margarine and milk. Pour over noodles. If desired, stir in cooked shrimp, crab, chicken, turkey or vegetables. For more flavor, add 2 cloves minced garlic, 1/2 cup shredded Swiss cheese, 1 tablespoon of parsley, 1 teaspoon fresh ground pepper. Watch adding salt, it can get very salty when adding shrimp. When all melted and blended to smooth consistency, cool to just above room temperature and serve over hot fettuccine. If sauce is too hot it becomes watery.

Morning Sun, 1/26/00, and modified

4 servings

Sweet and Sour Cucumber Salad

Salads & Dressings

2 1/2 cups	spiral rotini salad macaroni
3 tablespoons	oil
3/4 cup	sugar
3/4 cup	white vinegar
1/2 teaspoon	salt
1/4 teaspoon	garlic powder
1 teaspoon	chopped parsley
3/4 teaspoon	dry mustard
1/4 teaspoon	pepper
1	or two cucumbers, sliced thin
1 small	onion, sliced thin

Cook macaroni and drain. Stir in oil while macaroni is warm. Mix together remaining ingredients, then add macaroni. Chill at least 4 hours or overnight is better. Stir occasionally to distribute seasonings.

Kathy Wilson, Bear Packaging

8 servings

Wine Creamed Onions

Vegetables

2	pounds	white onions
2	cups	water or enough to cover onions
1	cup	white wine
1/2	teaspoon	salt
4	tablespoons	butter or margarine
4	tablespoons	flour
1	cup	undiluted evaporated milk
2	tablespoons	minced parsley
		pepper
2	tablespoons	Parmesan cheese

Peel onions. Put water, wine, salt and onions in a saucepan and bring to a boil. Cook uncovered for 20 minutes or until tender. DRAIN, reserving liquid. It is important to drain as much liquid as possible. In a saucepan melt butter and stir in flour, stirring constantly, until mixture is thickened and smooth. Add parsley, salt and pepper, then add onions. Turn into a butter greased casserole. Sprinkle cheese over the top. Bake at 375° for 20 to 25 minutes.

Note: You might want to double this recipe as this dish gets better warmed up. Good on hamburgers or turkey sandwiches.

Marjean Sikkema, Elm Creek Greenhouse

1 recipe

Bread Pudding original

350°

1 hour

Desserts

1	loaf	stale white bread, homemade type
8	eggs	beaten
3	cups	milk
1/2	teaspoon	salt
2	cups	sugar or packed brown sugar
1	tablespoon	vanilla extract
1		****Struesel Topping****
1/2	cup	margarine, softened
	cup	sugar
1 1/2	cups	flour
1	cup	chopped walnuts or pecans
1	cup	toffee bits

Rip bread into small pieces, don't cut with knife. Bread should be about an inch higher than the 13 X 9 glass baking dish. Let bread sit for several hours to dry out. In a bowl combine beaten eggs with milk, salt, sugar and vanilla. Remove dried bread from baking dish and spray with non-stick coating. Put bread back in baking dish and add egg mixture. Let soak for about an hour, or overnight. In the meantime, in a small mixer bowl, add margarine, flour and sugar. Beat with an electric mixer until it looks like a struesel topping. If pebbles are too fine, add a few drops of vegetable oil, if to large add more flour. Then mix in the nuts and toffee bits. Heat oven to 350°. Just before baking, spread struesel over the top. Bake for about an hour or until knife inserted comes out clean. Can be served with hot maple syrup or a thin vanilla sauce.

Pa Schimm

1 recipe

Bread Pudding French Toast style	350°	1 hour	Desserts
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1	loaf	Texas style bread
8	eggs	
3	cups	milk
1	tablespoon	vanilla
1	teaspoon	malt
1 1/2	teaspoon	cinnamon
1/2	teaspoon	nutmeg
1/2	teaspoon	salt
2	cups	sugar or packed brown sugar
1	cup	toffee bits
1	cup	chopped walnuts or pecans
1	cup	maple syrup or pancake syrup
****Struesel Topping****		
1/2	cup	margarine
1	cup	sugar
1	cup	flour

Spray a 13 X 9 inch glass baking dish with a non-stick spray. In a bowl combine beaten eggs, milk, sugar, salt and vanilla and spices. Place one layer of bread, six slices, in baking dish. Pour 1/2 of egg mixture over bread. Sprinkle with toffee bits and nuts, and evenly distribute 1/2 cup syrup between and around the bread slices. Place another layer of bread and do the same. Let soak overnight or at least four hours. Prepare streusel by placing softened margarine, sugar and flour into a small mixing bowl. Using the beater blades beat until streusel like. If too fine and a few drops of vegetable oil, or if too moist, add more flour. Heat oven to 350°. Just before baking cover with struesel topping and bake 1 hour, or until inserted knife comes out just clean. Don't over bake because it will be dry. Bread pudding will set as it cools and is best served about 45 minutes after coming out of the oven.

Bread Pudding

Breads

SEE DESSERTS

0

Banana Chocolate Tart

350°

14-18 min

Desserts

1 1/2 cups	graham cracker crust
5 tablespoons	unsalted butter, cut into pieces
1/3 cup	plus 1-1/2 tablespoons sugar
1/4 teaspoon	salt
1/2 cup	semi-sweet chocolate chips
1 cup	whipping cream (heavy)
1 1/2 tablespoons	dark rum
6	firm ripe bananas
1/4 cup	apricot preserves

Preheat oven to 350°. Blend crumbs, butter, 1/3 cup sugar, and salt in a food processor until mixture begins to hold together and pat into bottom and up side of a 9-inch tart pan with a removable bottom, or use a 9-inch spring-form pan. Bake in middle of oven until side of crust is firm to the touch, 14 to 18 minutes. Sprinkle chocolate chips onto hot crust and let stand 5 minutes to soften. Spread evenly over bottom of crust. Beat cream with remaining 1-1/2 tablespoons sugar and rum until it holds soft peaks. Cut bananas into 1/4 inch slices. Whisk preserves and add bananas, tossing to coat. Spoon banana mixture onto crust and top with whipped cream.

Breakfast Casserole

375°

25-35 min

Eggs & Cheese

8	eggs	
1	tube	crescent rolls (8)
1/2	cup	milk
1	cup	salsa
2	cups	cheddar cheese
1	cup	ham

Place tube crescent rolls on bottom of 9 x 13 pan. Mix eggs, milk and salsa. Pour over crescent rolls. Sprinkle cheese, ham, veggies, and hash browns over mixture. Bake 375° for 25-35 minutes.

Linda Coyne

8 persons

Potato Rolls

400°

15 min

Breads

2		yeast cakes dissolved in 1/2 cup water
1	teaspoon	sugar
		Let stand in warm place until bubbling. Combine:
1	cup	mashed potatoes
1 1/2	cups	potato water or scalded milk
		ADD
2	eggs	well beaten
2/3	cup	granulated sugar
1	cup	shortening or margarine
1	tablespoon	salt
		Blend. Add Yeast and sugar mixture to potato batter
8	cups	sifted all-purpose flour

Knead flour into potato batter well. Place in well-buttered bowl. Cover. Let rise. Then knead and shape into rolls. Brush with melted butter. Allow to rise until double in size, then bake 15 minutes.

On a potato box

3 dozen

Peanut Butter Pie

Pies

2	cups	whole milk
3	egg	yolks
1/4	cup	white sugar
1/4	cup	brown sugar
1/4	teaspoon	salt
3	tablespoons	cornstarch
1 1/2	teaspoons	butter
4	tablespoons	peanut butter
1/2	teaspoon	vanilla

Combine sugars, salt and cornstarch in saucepan. In separate bowl beat yolks into 1 cup milk til frothy. Add to dry ingredients along with remaining milk and the peanut butter. Cook over medium heat (stirring frequently) until thick. Remove from heat and beat in butter and vanilla. Pour into a 9" pre-baked traditional pie crust. Chill thoroughly before serving. Top with lightly sweetened whipped cream or topping and chocolate curls

Granny's Recipe box

Internet

1 9-inch deep disk

Red Lobster Cheese Rolls

450°

8-10 min

Breads

2 cups	Bisquick
1/2 cup	cold water
3/4 cup	grated cheddar cheese
1/8 cup	parsley flakes
1/4 cup	margarine
1/8 teaspoon	garlic powder
1/8 teaspoon	Italian seasonings

Preheat oven to 450 degrees. Mix bisquick, water and cheese. Drop by large spoonfuls onto greased baking sheet. Bake for 8-10 minutes. After baking, (while hot) brush on melted butter or margarine mixed with garlic powder, parsley flakes and Italian seasoning. Serve hot.

<http://warp.eecs.berkeley.edu/recipes>

12 biscuits

Verity's Tuna Noodle Casserole

325°

30 min

Fish & Seafood

2	cups	crushed potato chips
1	large can	Albacore Tuna in oil (taste better)
1 3/4	cups	grated cheddar cheese
1	pound	cooked egg noodles
2	cans	mushroom soup

In a large casserole pan, sprinkle some of the potato chips, then a layer of noodles, tuna, cheddar cheese, and spread over with mushroom soup. Repeat layers with chips on top. Bake at 325° for 30 minutes.

Verity Prost (John's sister)

8 Servings

Kaluha

Beverages

2 1/2 cups	water
2 cups	sugar
1 oz	instant coffee, about 3/4 cup
2 cups	vodka or unflavored brandy
2 teaspoons	vanilla
	Vanilla Bean

Bring water and sugar and instant coffee to a simmer only for about an hour. Try not to boil. Let stand until completely cool. Add vodka, or unflavored brandy and vanilla. If you have a vanilla bean, place in bottle. Adds extra flavor

1 1/5 liqueor fifth

Irish Cream

Beverages

1/4 cup	kaluha
2 cups	whiskey
1 can	sweetened condensed milk (Eagle)
1 pint	coffee creamer
1 tablespoon	vanilla
1 teaspoon	instant coffee

Make liquid creamer, by adding two cups boiling water to one cup coffee creamer. Makes on pint. Add instant coffee to creamer while still hot. Stiir. Blend in sweetened condensed milk. Let cool completely. When cool add whiskey and kaluha and vanilla. Store in refrigerator.

1 1/5 liquor bottle

Tabbouli

Ethnic

1	cup	bulgar wheat
2	cups	boiling water
1/3	cup	vegetable oil
1/3	cup	lemon juice
2	teaspoons	salt
1	teaspoon	pepper
1/2	cup	parsley chopped
6	each	green onions or 1/2 red onion
2	each	medium tomatoes

Pour water over wheat and let stand one hour. Add remaining ingredients and blend well. Serve with pita bread and hommus

Middle East

1 recipe

Carmel Apple Salad

Salads & Dressings

3		Granny Smith Apples (unpeeled and chopped)
1	cup	salted peanuts
1	stick	softened margarine
1	16oz	Cool Whip (thawed)
1	sm. can	crushed pineapple (well drained)
1	cup	powdered sugar
3	large	Snickers bars

Mix together powdered sugar and margarine. Blend in Cool Whip. Add remaining ingredients. REMEMBER TO DRAIN PINEAPPLE WELL.

Assemble just before serving.

1 recipe

Rakott Krumpli (layered potatoes)	325°	50-60 min	Vegetables
--	------	-----------	------------

10	Large	Potatoes (Russet or Michigan)
20	Large	hard boiled eggs
1	lb	bacon
1	large	onion (Vidalia, if available)
1	large	sour cream
		hungarian paprika
		salt and pepper

Boil potatoes just until starting to soften. Hard boil eggs. Cool potatoes completely. Render bacon until crisp. Make bits out of the bacon. Reserve the bacon fat. Dice onion and fry just until soft in the reserved bacon fat. Note on the sour cream: Gordon Foods has one of the best sour creams. Peel potatoes and eggs. Slice potatoes and eggs as you assemble the dish. Using a very large casserole, or medium size roasting pan, spread a few tablespoons of bacon fat, then slice the potato not too thin and layer the bottom of the pan. Next slice two or three eggs, and layer them of the potatoes. Then spread a generous layer of sour cream, a few of the bacon bits, some of the onions, salt and pepper to taste, and sprinkle Hungarian Paprika (not a lot). Repeat another layer with the bacon fat, potato, egg, sour cream and seasonings, ending up with the sour cream on top. If possible, chill overnight. Bake at 325° for about an hour. Don't overbake so the eggs don't become rubbery. Note: Do not use Idaho potatoes, they will only mush up. Variation: Use red potatoes without removing the skins. Serve with Ham or Bratwurst. Serves about 15.

Forget about counting calories, and just enjoy. We only serve this on special occasions, or when we want the kids to come home.

Hungarian

John & Claudia Schimmelmann

1 Large Recipe

Red Potato Salad

Salads & Dressings

3	lbs	unpeeled red potatoes
1/2	cup	finely chopped celery
1/2	cup	finely chopped Vidalia onion
10		hard boiled eggs
3	tablespoons	tarragon vinegar
3	tablespoons	Worcestershire sauce
1	cup or more	Helmann's Mayonnaise (No substitute)
1	tablespoon	yellow mustard
		Salt & Pepper to taste

Wash the potatoes, scrubbing out any spots. If the red potatoes are quite large, cut them in half lengthwise. If using new red potatoes that are small, they can be boiled whole. Boil the potatoes in salted water until tender.

While potatoes are cooking, chop celery and onions. Place in large mixing bowl.

Start boiling eggs after celery and onion has been prepared. A fail-safe method of boiling eggs: Place eggs in a pot large enough to cover eggs by 1 inch of cold water. Bring eggs to boil; set timer and boil for 4 minutes. Turn heat off and leave eggs in water for 5 minutes. Rinse immediately in cold water.

Zion Apple Pie

350°

60 minutes

Pies

4	cups	sliced apples
1	cup	sugar
2	tablespoons	flour
1	teaspoon	cinnamon

		PASTRY
1 3/4	cups	flour
1	teaspoon	salt
1/2	cup	vegetable oil
	tablespoon	cold water

Peel, core and slice apples. Add sugar, flour in cinnamon. Pour into prepared pie crust. Top with 3 thin pats of butter.

Pastry

Mix flour and salt, and oil and water and work into dough. Work dough as little as possible and dough should be flacky. Roll out on waxed paper.

Dale & JoAnn Gust

1 Pie

Bailey's Original Irish Cream

Beverages

1	cup	light cream
1	14 oz	can sweetened condensed milk
1 2/3	cups	Irish whiskey
1	teaspoon	instant coffee (use powdered not crystals)
2	tablespoons	Hershey's chocolate syrup
1	teaspoon	vanilla
1	teaspoon	almond extract

Combine all the ingredients in a blender, set on high speed for 10 seconds. Bottle in a tightly sealed container and refrigerate. The liqueur will keep for at least 2 months if kept cool. Be sure to shake the bottle well before serving.

4 cups

Spaghetti Pie

250

3hrs Rice, Pasta, & Cereal

1	4lb.3oz	jar Prego Spaghetti Sauce
3	lbs	spaghetti
1 1/2	lbs	shredded mozzarella cheese
1	8oz jar	grated parmesan cheese
2	lbs	ground chuck
9		large eggs
2	teaspoons	garlic powder
1	tablespoon	parsley
1	tablespoon	seasoned salt
		grated pepper to taste
1/2	cup	olive oil

Cook spaghetti to "just done." Brown chuck and season with seasoned salt and pepper. Combine with spaghetti sauce. In a large bowl beat eggs and add about 2/3 jar of parmesan cheese to egg mixture. Mix well. In a large roaster spread out cooked spaghetti, sprinkle with parsley and garlic powder. Add egg mixture to spaghetti and mix well. Sprinkle lightly with olive oil. Bake about 30 to 40 minute at 350 degrees. Watch that roaster doesn't get too hot so the sides begin to burn. Spread spaghetti sauce over baked spaghetti and top with cheese. Turn down roaster to 275 degrees and bake for about 2 hours. Let cool a bit and slice into 24 servings

24 Persons

Mock Cream Filling

Desserts

1/4 cup	unsifted all-purpose flour
1/2 teaspoon	salt
1 cup	milk
2/3 cup	butter flavored Crisco
1 cup	sugar
1 teaspoon	vanilla extract

Combine flour and salt with milk. Cook over low heat, stirring constantly, until thick and smooth. Cool. Cream Crisco and sugar; add cooled milk mixture. Beat until light and fluffy. Blend in vanilla.

Great Cooking with Crisco, 1982

1 recipe

Parsnip and Leek Soup

30 min

Soups & Stews

3	Large	Leeks
1	Medium	Parsnip
1/3	cup	chicken base or six cups of chicken broth
1	can	Cream of Mushroom Soup
1	tablespoon	Chicken Rub Seasoning
1/4	teaspoon	Cayenne Pepper
1	dash	black pepper
3/4	lb	cubed processed cheese (Velvetta type)
		Olive oil
1/2	cup	all purpose flour
1/2	cup	chopped raw carrots
6	cups	water or canned chicken broth

Peel and chop parsnip. Clean the leeks, and use the lower third of the leek. Thinly slice the leeks. Dice the carrots. In a two quart stock pot, add two tablespoons of olive oil and using medium high heat oil. Add the vegetables sauté until just softened. Add flour, cream of mushroom soup, and whisk until a thick paste (rue) is formed. Stir in the chicken base. NOTE: If using prepared chicken broth do not use the chicken base or add water. Slowly add the broth or water (if using chicken base) and whisk until the rue is combined with the liquid. Add the seasonings, and continue simmering to a slow boil and soup begins to thicken. Flour will not thicken until it reaches a boil. If using broth, taste and add up to a tablespoon of salt, if necessary. Add the diced cheese to the soup and stir until melted. Continue to stir so as not to burn on the bottom of the pan. Puree the soup using an electric hand held blender, or puree in a blender. Simmer for 5 to 10 minutes and then serve with French bread or garlic bread.

Chicken Vegetable Casserole

400°

35-40 min

Poultry

1/2 cup	butter, softened
1 cup	sour cream
1	egg
1 cup	all-purpose flour
1 teaspoon	baking powder
1 teaspoon	salt
1/2 teaspoon	rubbed sage
1 lb	frozen mixed vegetables, thawed
2 cups	cooked chicken
1 can	10-3/4 oz cream of mushroom soup, undiluted
1/2	onion chopped
1/2 cup	shredded cheddar cheese

Cream butter and sour cream. Add egg; beat well. Combine the flour baking powder, salt and sage; add to to creamed mixture. spread into a greased

3-qt. baking dish. In a large bowl, combine the vegetables, chicken, soup and onion. Pour over crust; sprinkle with cheese. Bake uncovered at 400° for 35-40 minutes or until heated through.

Taste of Home-MAR/APR 2007

6 servings

Cherry Pie Dessert

350°

18-20 min

Pies

2	cups	all-purpose flour
1/2	cup	confectioners sugar
1	cup	cold butter
1	can	30oz. cherry pie filling
1	carton	12oz. whipped topping, thawed

In a small bowl, combine flour and confections' sugar. Cut in butter until mixture resembles coarse crumbs. Press into an ungreased 13 X 9 baking dish.

Bake at 350° for 18-20 minutes or until lightly browned. Cool completely on a wire rack. Spoon pie filling over crust; spread with whipped topping.

Taste of Home/ MAR/APR 2007

12 servings

Paula's Lemon Cake

350°

25-30

Cakes

1	cup	(2 sticks) butter at room temperature
2	cups	sugar
4		eggs
3	cups	sifted SELF-RISING flour
1	cup	milk
1	teaspoon	vanilla extract
		FROSTING
1 1/2	cups	sugar
1/4	teaspoon	cream of tartar or 1T white corn syrup
1/8	teaspoon	salt
1/3	cup	water
2		egg whites
1 1/2	teaspoons	vanilla extract
		FILLING
8		egg yolks
1 1/2	cups	sugar
1/4	cup	(1/2 stick) butter
3		lemons, zest grated and juiced

Preheat oven to 350 degrees F. Grease and flour 3 (9-inch) cake pans.

To make the cake: Using an electric mixer, cream butter until fluffy. Add sugar and continue to cream well for 6 to 8 minutes. Add eggs 1 at a time, beating well after each addition. Add flour and milk alternately to creamed mixture, beginning and ending with flour. Add vanilla and continue to beat until just mixed. Divide batter equally among prepared pans. Level batter in each pan by holding pan 3 or 4-inches above counter, then

Fabulous

Paula Deen

1 Three Layer Cake

Onion Cake (German)

450°

20 min Appetizers & Snacks

2	cups	chopped onion
1/4	stick	butter or margarine
1	teaspoon	salt
1/4	teaspoon	black pepper
2	tablespoons	flour
1	large	egg
3/4	cup	sour cream

Make one recipe of yeast-type pizza dough. While dough is raising, chop onions and microwave in bowl with butter or margarine on high for three minutes, or saute in frying pan until onions are starting to get clear. Let cool. Add sour cream, beaten egg, salt, pepper, and flour and one tablespoon poppy seeds (optional) to onions. Mix well. Once dough has doubled in bulk, punch down, and roll out to fit on a standard cookie sheet that has been greased and sprinkled with corn meal. Roll out larger than cookie sheet and roll edges to make thicker edge (like a pizza crust). Spread with onion mixture and bake for 20 minutes at 450 degrees.

1 recipe

Pizza Crust

450°

20 min

Breads

2 1/2	teaspoons	dry yeast or one package
1	teaspoon	salt
1	tablespoon	sugar
2	tablespoons	olive oil or vegetable oil
1	cup	warm water
3 1/2	cups	all purpose flour
		corn meal

In a large mixing bowl add yeast, salt, sugar and warm water (temp not to exceed 110°. Let proof for about 10 minutes. Add olive oil. If using a stand mixer add about 2-1/2 cups of the flour, and begin mixing at low speed, adding additional flour until a ball is formed and the dough begins to clean the bowl. Let knead for about two minutes. Let dough raise until double in bulk. Punch down and roll out. Bake about 20 minutes at 450 degrees.

1 recipe

Spinach Soufflé

350°

60 min

Vegetables

1	cup	cottage cheese
2	packages	(8oz) frozen chopped spinach
1/2	pound	velvetta cheese (ONLY)
1/4	pound	butter (ONLY)
6	eggs	
6	tablespoons	flour
1	teaspoon	garlic powder
1	teaspoon	salt
1	teaspoon	pepper

Thaw frozen spinach and drain very well. Squeeze out as much liquid as possible. Cube cheese and butter and mix together with cottage cheese and cooled spinach. Add beaten eggs, flour, salt, pepper and garlic powder. Mix well and turn into 9 X 9 glass baking pan. Bake at 350° for 1 hour.

Stevenson Club, Madison Heights, MI

8 servings

Green Beans w/Bleu Cheese

Vegetables

1 1/2	lbs	Green Beans
3	oz	bleu cheese
1	pint	heavy cream (no substitute)
1/2	cup	bread crumbs
1/4	cup	melted butter

Boil the Green Beans

What we're going to do is boil those beans for 6 minutes. So wait until the water comes to a rolling boil.

OK, after 6 minutes we're going to take what called a "spider" or some type of strainer, and you're going to scoop those into a bowl lined with a paper towel. So those are almost tender, but not quite.

Combine the Butter and Bread Crumbs

The oven is preheated to 400F. We're going to make some buttered bread crumbs, which is butter, bread crumbs, and a little black pepper, just a pinch, to taste.

I don't think you need salt in this. The blue cheese is usually pretty salty, but taste it. It's up to you if you want to add a little salt at this point.

Combine the Gratin Ingredients

In the gratin dish, we're going to put about a third of the crumbs down. You're going to pile those beans on now.

I didn't cool those in water, there's no need. I just put them in the bowl with the paper towel so they're dry, but still warm.

I'm going to pack those down and move them around until they are about as packed as I can get them. Then you are going to crumble over your cheese. And you're going to pour over the cream.

Top the Gratin With Heavy Cream.

We don't count the calories, we're going to just enjoy it. So top it with the cream and the rest of the

Sanders Buttercream Frosting

Desserts

2	cups	butter or margarine
3	cups	confectioners' sugar
2/3	cup	sweetened condensed milk
2	large	egg whites
1/2	teaspoon	salt
1/2	teaspoon	vanilla

Place butter in mixing bowl, add 2 cups powdered sugar, mix at low speed to obtain smooth paste. Whip at medium speed, adding the sweetened condensed milk slowly and gradually until light and fluffy. Using a clean bowl and beater, whip the egg whites until stiff while adding 1/2 cup powdered sugar. Mix this meringue slowly into the above butter mixture. Add vanilla and remaining 1/2 cup powdered sugar. The last 1/2 cup of powdered sugar can be doubled if stiffer icing is desired. (Note: Best results are obtained when butter and sugar are at room temp and egg whites and milk are cold out of the refrigerator.)

Detroit News 2/11/1996

1 recipe

Philadelphia Cheese Cake

325

55 min

Desserts

1 1/2 cups	graham cracker crumbs
3 tablespoons	sugar
1/3 cup	butter or margarine, melted
4 packages	cream cheese, softened
1 cup	sugar
1 teaspoon	vanilla
4	eggs

Preheat oven to 325 degrees F. 162 degrees C. if using a silver 9-inch springform pan (or 300 degrees F. 149 degrees C. if using a dark nonstick springform pan). Mix crumbs, 3 tablespoons sugar and butter, press firmly onto bottom of pan.

Beat cream cheese, 1 cup sugar and vanilla with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 55 minutes or until center is almost set. Loose cake from side of pan; cool before removing side of pan. Refrigerate 4 hours or overnight. Store leftover cheesecake in refrigerator.

American

Kraft Foods, John Schimmelmann

16 Servings

Banana Muffins

350

25-30 min

Breads

4	bananas	mashed
1	cup	self-rising flour
1	large	egg (beaten)
1	teaspoon	salt
3/4	cup	sugar
1	teaspoon	baking soda
1/3	cup	vegetable oil
1/4	cup	milk
3/4	cup	chopped walnuts
1	teaspoon	vanilla

Sift flour, sugar salt and soda together. Mix in beaten egg, oil, milk and vanilla. Stir in mashed bananas and nuts. Mix well. If batter seems too thin add 1/2 cup all purpose flour. Fill muffin tins 3/4 full and 25-30 minutes in 350° degress oven or until golden brown.

John Schimmelmann

12 muffins

Black Bean Chili

Soups & Stews

1 1/2	pounds	ground beef
1	large	onion, chopped
2	cloves	garlic, chopped
1	15 oz	red beans (not drained)
1	15 oz	black beans (not drained)
1	tablespoon	chili powder
1/2	teaspoon	black pepper
3	tablespoons	beef base
1 1/2	cups	water
		salt, if needed
4	cups	fat-free broth (chicken or vegetable
1	can	15oz. pure pumpkin
1	can	15oz. black beans, drained and rinsed
1	cup	canned corn
1	tablespoon	minced garlic
1	tablespoon	ground cumin

Brown ground beef in frying pan. Add chopped onion and garlic and saute until onions tender. Add chili powder and black pepper. Stir in undrained beans and water. Add beef base and stir until beef base is dissolved. Simmer for about 45 minutes. Test for seasoning. Add salt if necessary. Lori Schimmelmann turned me on to black beans, and wow, do they enhance the flavor. There are no tomatoes in this recipe. Serve with french bread and "Beano."

Pa Schimm

6 servings

Chocolate Coconut Candy

Candy

1 3/4 cups	confectioners' sugar
1 3/4 cups	flaked coconut
1 cup	chopped almonds
3/4 cup	sweetened condensed milk
2 cups	semisweet chocolate chips (12oz)
2 tablespoons	shortening

In a large bowl combine the confectioners' sugar, coconut, almonds and milk. Shape in 1-in balls. Refrigerate until firm, about 20 minutes, or place in freezer for 10 minutes. In a microwave, melt chocolate chips and shortening (1-1/2 minutes approx); stir until smooth. Dip balls in chocolate; allow excess to drip off. Place on waxed paper; let stand until set. Store in an airtight container, if there are any left to store.

Anne Bakker

30 Candies

Sassy Salsa Pumpkin Soup

Soups & Stews

1 1/2 pounds	ground beef
1 large	onion, chopped
2 cloves	garlic, chopped
1 15 oz	red beans (not drained)
1 15 oz	black beans (not drained)
1 tablespoon	chili powder
1/2 teaspoon	black pepper
3 tablespoons	beef base
1 1/2 cups	water
	salt, if needed
4 cups	fat-free broth (chicken or vegetable)
1 can	15oz. pure pumpkin
1 can	15oz. black beans, drained and rinsed
1 cup	canned corn
1 tablespoon	minced garlic
1 tablespoon	ground cumin

Put garlic in pot and cook in non-stick spray. Cook 1 minute. Add broth and spices and bring to simmer. Add pumpkin and mix. Add rest of ingredients and stir and bring to boil. Add 3/4 cup salsa (optional).

Lori Schimmelman

1 recipe

Fruit Kuchen (Muerbteig)

350°

30-35 min

Desserts

3	cups	all purpose flour
8	oz	Butter flavor Crisco
1	cup	sugar
2		eggs
1	tablespoon	sour cream or buttermilk
1		lemon rind

Cut butter into flour with pastry blender until consistency of course cornmeal. Add sugar, sour cream or buttermilk and lemon rind. Mix and add eggs and work into smooth dough. If sticky, refrigerate. Press dough into raised cookee sheet. Spread fruit filling on top. If using fresh fruit, use about 3 cups with added sugar and cornstarch to thicken. Canned pie filling may be used. Bake in center of oven until crust begins to turn golden brown

German

Linda Worgess

12 Servings

Mac and Cheese Pressure Cooker

Eggs & Cheese

2 1/2	cups	macaroni
2	teaspoons	chicken base
3	cups	water
2	tablespoons	butter or margarine
1	tablespoon	grated parmesan cheese

2	cups	shredded cheddar cheese
2	oz	cream cheese
1	teaspoon	dry mustard

Place macaroni in pressure cooker. Mix chicken base with water and add to cooker along with butter and parmesan cheese. Start on high heat until pressure valve jiggles. Turn heat to low and pressure cook for 8 minutes. Quick release pressure cooker by running cold water over cover. Stir in cheddar cheese, cream cheese and mustard until blended. Season with pepper and garlic powder. Don't add salt. Serve immediately.

Internet blog

6 servings

No Cook Noodle Lasagna

Meat

2	lbs	ground beef
1	large	onion
1	48 oz	jar spaghetti sauce (chunlu garden style)
3	teaspoons	garlic powder
2	teaspoons	oregano
1	teaspoon	Italian herb seasoning
5	tablespoons	sugar
1/2	teaspoon	salt
1/2	teaspoon	pepper or cumin
3		eggs
3	cups	cottage cheese
1/4	cup	Parmesan cheese, grated
4	cups	Mozzarella cheese, grated
16		lasagna noodles
1	cup	hot water

Cook meat and onion until no pink is left in the meat; drain grease. Pour spaghetti sauce into meat and add sugar and all the spices. Cook on low heat for 15 minutes, stirring occasionally.

Beat eggs. Stir in cottage cheese and Parmesan cheese, mix well

Spray baking pans with cooking spray. Lay enough noodles to cover bottom of pan (uncooked), Spread meat sauce over noodles, then the cheese mixture over the meat sauce. Sprinkle with Mozzarella cheese over the cheese mixture. Repeat then a layer of noodles on top and spread with additional meat sauce. Pour one cup of

Creamy Coleslaw Dressing

Salads & Dressings

3/4	cup	mayonnaise
3	tablespoons	sugar
1 1/2	tablespoons	white wine vinegar
1/3	cup	oil
1/8	teaspoon	onion powder
1/8	teaspoon	dry mustard
1/8	teaspoon	celery salt
1	dash	pepper
1	tablespoon	lemon juice
1/4	teaspoon	salt
1	large	head cabbage
1/2	cup	half and half

BLenc maynnaise, sugar, vinegar, and oil. Add onion powder, dry mustard, celery salt, pepper, lemon juice, half-and-half. Stir until smooth. Pour over shredded cabbage

8 persons

Unstuffed Cabbage

247

2 hours

Meat

1	Medium	Onion (diced)
1	cup	rice
1	lb	ground sirloin
2	tablespoons	Worcheshire Sauce
2	tablespoons	seasonsed salt
1	tablespoon	garlic power, or clove of garlic
1	medium	head of cabbage, chopped
1	16oz	can of sauerkraut
		canned tomato juice
		ground pepper

Pour two tablespoons of olive oil into large frying pan, and saute onions. Add ground sirloin and rice and brown the ground the beef. Chop up cabbage and place in a dutch oven, and cook over low heat. Add about 1/2 cup of water to the cabbage. As the cabbage begins to cook, mix in the beef mixture, Worcheshire sauce, seasoned salt, garlic powder and pepper to taste, and the sauerkraut. Mix, and pour about 2 cups of tomato juice over the casserole. Cook on low heat or bake in oven at 275 degrees for about two hours, or until the cabbage is tender. Add more tomato juice if it appears to dry. I use an enameled cast iron roaster, and I let let cook about two hours on the stove top at the lowest setting. The flavors come out as it cools, and I reheated it just before serving. Serves about 12 people.

John Schimmelmann

1 Recipe

Wild Rice and Mushroom Soup

Soups & Stews

2	cups	wild rice (not instant)
5	cups	water
2	sticks	butter
2	tablespoons	minced onion
1	cup	flour
4	cans	chicken broth
4	cans	4 oz mushrooms-stems & pieces
1	teaspoon	salt
2	cups	plus 4T cooking sherry

Rinse rice in strainer before boiling. Boil rice with 1t salt in large pan. Bring to full boil, then cook on low until rice is tender and all water is absorbed (about an hour).

In a large pot, melt butter with onion. Gradually add flour, stirring constantly to make a paste. Add chicken broth, canned mushrooms and sherry. Cook over medium heat (about 20 minutes). Keep warm in crock pot until serving.

Mitzi Chaffer

20 cups

Mitzi Pie Crust

Pies

20	cups	flour
1/4	cup	salt
4	cups	vegetable oil
1 1/3	cups	ice water

16 Pie Crust

Grandma's Lemon Meringue Pie

350°

10min

Pies

1	cup	white sugar
2	tablespoons	all-purpose flour
3	tablespoons	cornstarch
1/4	teaspoon	salt
1 1/2	cups	water
2		lemons, juices and zested
2	tablespoons	butter
4		egg yolks, beaten
1		(9 inch pie crust, baked)
4		egg whites
6	teaspoons	white sugar

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1. Preheat oven to 350 degrees F (175 degrees C).
 2. To Make Lemon Filling: In a medium saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell.
 3. To Make Meringue: In a large glass or metal bowl, whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.
 4. Bake in preheated oven for 10 minutes, or until meringue is golden brown.

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1 Recipe
