



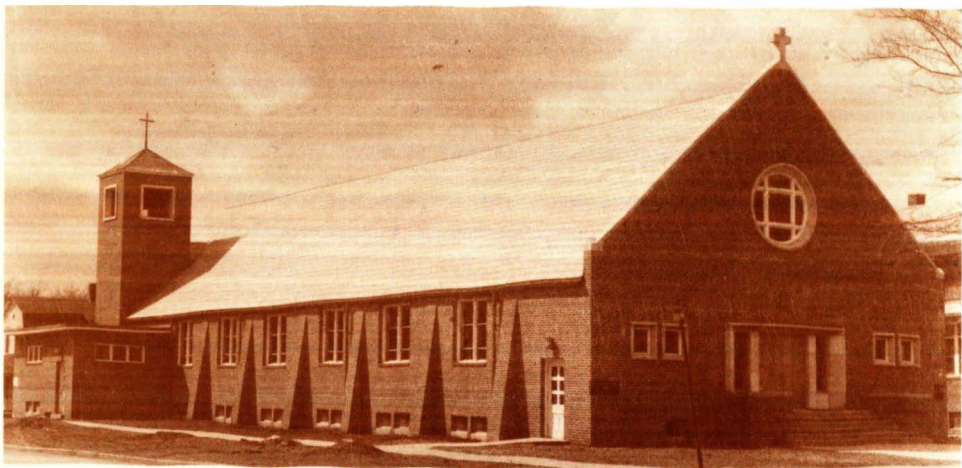
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St. Thomas More Catholic Parish Cookbook



924 Fourth St.
Dedicated 1906

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BEVERAGES AND APPETIZERS

Orange Slush

Mary Jo Coplan

- | | |
|--------------------------------|----------------------------|
| 12 oz. Can frozen orange juice | 12 oz. Can frozen lemonade |
| 1 T. Instant tea | 1 $\frac{3}{4}$ c. Sugar |
| 3 c. Bourbon | 9 c. Water |

Mix all ingredients thoroughly. Freeze in 5 qt. ice cream pail. To serve: fill glass $\frac{1}{2}$ or $\frac{3}{4}$ full of frozen mixture. Fill rest of glass with 7-up or gingerale, Squirt or Sprite.

Creamy Orange Drink

Donna Miller

- | | |
|--------------------------------|----------------------|
| 12 oz. Can frozen orange juice | 1 Can of water |
| 2 Cans of milk | 2 Cans of Fresca pop |
| 2 T. Powdered sugar | 1 t. Vanilla |

Put all ingredients in a 2 qt. pitcher and mix. I've also made it with frozen orange/pineapple juice or frozen cranberry/raspberry juice. Refreshing!

Russian Tea

Monica Anderson

- | | |
|---|-------------------------|
| 18 oz. Tang (2 c.) | $\frac{1}{2}$ c. Sugar |
| 1 $\frac{1}{8}$ c. Instant tea | $\frac{3}{4}$ t. Cloves |
| 1 Pkg. dry lemonade (Kool-Aid sugar free) | 1 t. Cinnamon |

Use 2 T. in each cup boiling water. Note: If using Lipton ice tea mix that is sugar free, low calorie and lemon flavored—do not use sugar.

Banana Slush

Marvelyn Kessler

- | | |
|-----------------------------|------------------------------|
| 4 c. Sugar | 6 c. Water |
| 1 46-oz. Pineapple juice | 2 12-oz. Frozen orange juice |
| 1 12-oz. Frozen lemon juice | 5 Mashed bananas |
- Ginger ale or 7-up

Combine sugar and water. Bring to a boil and chill. Mix with rest of the ingredients and freeze in pan. When ready to use, fill glasses half full of frozen mixture and fill with ginger ale or 7-up.

Rhubarb Juice

Evie Adamson

- 1 gal Rhubarb, cut up 1½-2 c. Sugar
3 oz. Pkg. strawberry or lemon
jello (any flavor works)

Put rhubarb in large kettle, cover with water. Bring to a boil over medium heat, cook until tender. Put through colander. Put juice back into kettle, discard pulp. Add sugar and stir, cook to just about boiling, add jello, stir well. Put into jars and seal or store in refrigerator. This is good mixed with 7-up or any flavored pop.

Kitty's Punch

Pat Howell

- 2 6-oz. frozen Hawaiian punch 6 oz. Orange juice
6 oz. Pineapple juice 2 qt. Lemon sour
2 qt. 7-up

Pour 1 qt. of 7-up in a ring mold and freeze. Mix remaining ingredients together. Serve in punch bowl using the frozen 7-up ring to chill. No other liquid is added. *Yield: 60*

Strawberry Shakes

Kelsey Brandriet

- 1 pt. Strawberries 1 c. Non-fat milk
3 c. Low fat vanilla ice cream

Cut off tops of strawberries and cut in half. Take half of the strawberries and mix in the blender until thick. Mix the ice cream and milk together until smooth. Then take the other half of the strawberries and mix all together in a blender to make a shake.

Fruit Smoothie

Deb Pravecek

- 1 Med. sized peach 1 Med. sized banana
1 c. Non-fat strawberry yogurt 1 c. Ice cubes

Peel and slice peach and banana. Place all ingredients in a blender and blend for 3 minutes or until smooth. Turn blender off and stir mixture with a wooden spoon to make sure all of the fruit is well pureed. Serve immediately. *Yield: 1*

Easy Punch

Barb Mielke

- 2 Lg. cans Hawaiian punch 1 qt. Gingerale
1 qt. 7-up (red or orange)

Put 7-up in right before you serve. Make a ring mold of Hawaiian punch ahead. Be sure and add the rest of that can to the mixture.

Witches Brew

Melissa Mielke

Mix 3 c. each of cold apple cider and cold orange juice with two liters of chilled gingerale in a punch bowl. For a "ghoulish touch" fill clean, sterilized rubber gloves with water the day before. Tie the ends tightly. Freeze overnight. Remove hand from glove by putting under luke warm water for a moment, then peeling off glove. Float the hands, palms up in your punch bowl.

Hot Chocolate Mix (Huge Batch)

Monica Anderson

10½ c. Dry milk

1½ lb. box Nestle Quick

16 oz. Jar CoffeeMate

1 lb. or 2½ Powdered sugar

Mix together. Put 3-4 T. in 1 c. hot water. Makes 5 qts. Note: It can be frozen to use later.

Homemade Hot Chocolate Mix

Don Kasak

1 lb. Can chocolate mix

8 qt. Box dry milk

6 oz. Coffeemate

½ c. Powdered milk

Sift mix together, use ⅓ c. per serving and add boiling water.

Nachos

Jeanne Stuerman

1 lb. Hamburger, browned

Add: taco seasoning mix to hamburger, pour over plate of taco chips, add sliced jalapeno pepper slices, black olives, sour cream, salsa and cheddar cheese. Warm in microwave until cheese melts.

No-Yolk Deviled Eggs

Bernice Mock

10 Hard cooked eggs

1 t. Prepared mustard

¾ c. Mashed potatoes

3 Drops yellow food coloring (opt.)

Prepared with skim milk and margarine

1 T. Fat free mayonnaise

Slice eggs in half length-wise; remove yolks, set aside whites. In a bowl combine mashed potatoes, mayonnaise, mustard and food coloring, mix well. Stuff egg whites and sprinkle with paprika.

Melt Aways

Betty McAdaragh

- | | | | |
|------|--------------------------|-------|-------------------------------------|
| 1 | Pkg. English muffins (½) | 1 | Can drained shrimp |
| 1 | Stick oleo | 7 oz. | Old English cheese or
cheese wiz |
| | Ting of hot sauce | ½ t. | Seasoned salt |
| 2 T. | Mayonnaise | | |
| ½ t. | Garlic salt | | |

Mix and spread over muffins. Freeze on cookie sheet and then bag. Place under broiler for 5 minutes or until hot.

Salmon Party Log

Betty Linder

- | | | | |
|-------|------------------------------|------|----------------|
| 1 | Can salmon (large) | ¼ t. | Salt |
| 8 oz. | Pkg. cream cheese (softened) | ¼ t. | Liquid smoke |
| 1 T. | Lemon juice | ½ c. | Chopped pecans |
| 2 t. | Grated onion | 3 T. | Parsley |
| 1 t. | Horse radish | | |

Drain and flake salmon removing skin and bones. Combine salmon with 6 remaining ingredients and mix. Chill several hours. Combine pecans and parsley. Shape salmon mixture into a log. Roll in nut mixture. Chill.

Hanky Paks

Marvelyn Kessler

- | | | | |
|-------|-----------------------|-------|----------------------|
| 1 lb. | Hamburger | 1 lb. | Velveeta cheese |
| 1 lb. | Sausage (mild or hot) | 1 | Pkg. party rye bread |
| ½ t. | Garlic | ¾ t. | Oregano |
| 1 T. | Dried onion | | |

Brown hamburger and sausage, drain. Add garlic, oregano and onion. While still warm, add cheese, spread on party bread. Put on cookie sheet and freeze and then bag. Heat for 10 minutes at 350° right out of freezer.

Mushroom Rolls

Bernadette DeGreef

- | | | | |
|-------|-----------------------------------|-------|------------------------------------|
| 3 oz. | Cream cheese | 2 oz. | Canned mushrooms finely
chopped |
| | Dash garlic powder, chopped | 1 t. | Dried parsley |
| 1 T. | Finely chopped onion or
chives | | Pinch salt |

Mix cream cheese with other ingredients. Use homemade biscuits or Pillsbury biscuits. Before baking, spread cream cheese mixture on biscuit roll and pinch ends together. Bake 10-12 minutes at 350°.

Yield: 18 rolls

Salsa Mexicana

Sonja Olson

5-6 Ripe roma tomatoes,
chopped
 $\frac{1}{2}$ c. Chopped cilantro
1 t. Salt

Juice from $\frac{1}{4}$ lime
4-6 Chopped chiles ser-
ranos (may subst. jala-
penos)

Combine tomatoes, onion, chiles, cilantro, salt and lime juice in sauce dish. Stir well, substitute 2-3 med. tomatoes for Roma if needed. Best when served at least 1 hour after preparation.

Taco Plate

Judy Kuhlman

1 Can refried beans
4 oz. Cream cheese
1 c. Sour cream
1 Pack taco mix
Taco Sauce (optional)

Lettuce
Tomato
Cheddar cheese
Black olives

Spread beans on a 10×13 platter. Mix together cream cheese and sour cream and taco mix. Spread over beans. Top with lettuce, tomatoes, cheese and black olives. Serve with chips.

Taco Dip

Bonnie Zink

3 Med. ripe avocado
2 T. Lemon juice
 $\frac{1}{2}$ t. Salt
 $\frac{1}{4}$ t. Pepper
1 c. Sour cream
 $\frac{1}{2}$ c. Miracle whip
2 Cans ripe olives, sliced
8 oz. Pkg. shredded sharp
cheddar cheese

1 Pkg. taco seasoning mix
($\frac{1}{4}$ or $\frac{1}{8}$ -oz.)
2 Cans plain or jalapeno
bean dip mix (10 $\frac{1}{2}$ -oz.)
1 Lg. bunch green onions
chopped
3 Med. tomatoes, chopped

Peel, pit and mash avocados and add lemon juice, salt and pepper. Sour cream, miracle whip and taco mix. Assembly: bean dip on large platter, avocado mix, sour cream taco mix, onions, tomatoes, olives. Cover with cheese and enjoy with tortilla chips. 9×13 pan for $\frac{1}{2}$ batch.

Taco Dip

Mary Larson

8 oz. Cream cheese
 $\frac{1}{2}$ Pkg. taco seasoning
lettuce, onion, taco cheese, black olives, tomatoes

4 oz. Sour cream
Corn or tortilla chips

Mix ingredients together with a mixer. Spread onto flat dish. Sprinkle with shredded lettuce, diced onions, shredded cheese, diced tomatoes, sliced black olives. Serve with chips.

Taco Salad Dip

Kami Kurtenbach

8 oz. Pkg. cream cheese	Shredded lettuce
8 oz. Pkg. sour cream	Shredded cheese
1 Pkgs. taco seasoning	Diced tomatoes
1 Bottle taco sauce	Sliced green onions
Sliced black olives	Green chilis

Mix cheese, sour cream, seasonings and sauce until smooth. Spread on serving platter, garnish with lettuce, cheese, tomatoes, onions, olives and chilis to taste. Serve with chips and veggies.

Chinese Chicken Wings

Sue Karolczak

18 Chicken wings	¼ c. Vinegar
8 oz. Can pineapple	¼ t. Garlic powder
2 T. Corn starch	½ t. Ginger
¾ c. Sugar	½ c. Soy sauce

Mix above ingredients and pour over chicken wings. Bake at 350° for 2 hours. Stir occasionally. Serve warm. Note: double ingredients and pour over 5 lbs. of wings. Bake 2-3 hours at 350°. Can be put in crock pot to keep warm.

Sauerkraut Balls

Louise Schley

8 oz. Mild sausage	2 T. Parsley
¼ c. Chopped onions	1 t. Prepared mustard
14 oz. Can Sauerkraut drained and snipped	¼ t. papper
2 T. Dry bread crumbs	Dash salt
3 oz. Cream cheese softened	¼ c. Flour
¼ c. Milk	2 Eggs, well beaten
	1 c. more bread crumbs

Brown sausage and onions, drain; add sauerkraut, 2 T. bread crumbs. Combine cheese, parsley, mustard, garlic, salt and pepper. Stir this into sausage. Chill. Now shape into balls (small) coat with flour. Beat 2 eggs and milk. Dip balls into this and roll in bread crumbs. Fry in deep fat, then bake at 370° for 15-20 minutes. Can be frozen.

Hot Crab Dip

Vi Dorn

1 Lg. pkg. crab meat	16 oz. Cream cheese
½ pt. Sour cream	4 T. Miracle whip
1 c. Grated cheddar cheese	Juice of ½ of a lemon

Mix all ingredients with mixer, place in 8×8 baking dish. Sprinkle with parsley flakes. Bake at 350° for 40 minutes. Serve with crackers.

Spam Spread

Evelyn Friezen

Grind 1 can spam and 1 small onion, mix in 1 can tomato paste. Melt ½ lb. Velveeta cheese and ¼ lb. butter. Mix all together.

Spinach Dip

Deb Pravecek

10 oz. Chopped spinach, thaw and squeeze dry ½ c. Sour cream
1 Pkg. Knorr vegetable soup mix 1 c. Mayonnaise
8 oz. Water chestnuts, chopped
3 Green onions, chopped.

Mix together and chill. Serve with pumpernickel bread.

Pickle Wraps

Monica Anderson

1 Jar dill pickles (1 qt.) 1 Pkg. Pastrami (2.5-oz.)
1 Pkg. Cream cheese, softened

Spread cream cheese on pastrami slice. Wrap pickles in it, then slice and serve.
Yield: about 45-50 slices

Fruit Dip

Carolyn Hoffman

8 oz. Cream cheese ¼ c. Brown sugar
½ c. Sour cream 2 T. Maple syrup
¼ c. Sugar

Bring cream cheese to room temperature and mix with mixer until creamy. Gradually add ½ c. sour cream, sugars and maple syrup.

Cheese Dip

Linda Girard

1 lb. Ground beef 1 Lg. jar of Cheese whiz
1 Lg. jar of salsa

Brown ground beef, add cheese whiz and salsa. Heat until mixture is warm. Keep warm in crock pot. Serve with Tostitos corn chips.

Waterchestnuts

Pam Ingemansen

1 Pkg. bacon 2 c. Waterchestnuts (whole)
Sauce:
1 c. Ketchup 1 c. Brown sugar
1 T. Lemon juice

Mix together, cut chestnuts in half. Cut bacon strips in thirds. Wrap chestnuts in bacon and secure with a toothpick. Bake 30 minutes at 350°. Drain grease. Cover with sauce and bake another 30 minutes. Serve hot.

Braunschweiger Mold

Mildred T. Denholm

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|-------|-------------------------------|------|----------------------|
| 3 | 3-oz. Pkg. cream cheese | ¼ c. | Finely chopped onion |
| 1 lb. | Braunschweiger or liver-wurst | 2 t. | Worcestershire sauce |
| | | 1 T. | Milk |

Refrigerate 1 pkg. cream cheese until 1 hour before serving (optional for garnish). Soften 2 pkgs. at room temperature. Combine braunschweiger with cream cheese in small bowl. Add onions with Worcestershire sauce and blend. Pack into small 3 c. bowl or mold, lined with plastic wrap. Chill overnight. To serve: Unmold onto a serving plate, remove plastic wrap, smooth sides of mold with rubber spatula. Blend remaining cream cheese with milk. Pipe through pastry bag with small star tube onto mold (optional) or simply frost mold with the cream cheese. Garnish with pimento stuffed olives. Serve with crackers.

Snack Mix

Jeanne DeBoise Stuerman

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|------|------------------------------|------|-------------|
| 1 | Lg. box Crispix Cereal | 1 t. | Vanilla |
| | (nuts or peanuts if desired) | 1 t. | Baking soda |
| 1 | Stick margarine | 1 c. | Brown sugar |
| ½ c. | Karo (white) syrup | ¼ t. | Salt |
| 1 | Lg. brown paper bag | | |

(Microwave time depends on power of microwave). Spray inside of brown paper bag with Pam. Put all cereal (nuts) in bag. Mix margarine, syrup, sugar, salt in large bowl. DO NOT STIR. Put in microwave for 2-3 min. on high, stir, microwave 2-3 min., stir, microwave 1 more minute. Add 1 t. vanilla and 1 t. baking soda. Stir well. Pour mixture over cereal (nuts). Be careful it is HOT! Don not stir, cook in closed brown bag 1-1½ min in microwave. Take out and shake, cook additional 1-1½ min, shake and cook 1 minute. Pour out in wax paper and cool. If gummy, it has not cooked enough, so cook additional 1-1½ minutes.

Frozen Fruit Cups

Nicholas Kantack

- | | | | |
|---|------------------------------|------|---------------------------|
| 2 | Pkgs. frozen strawberries | 6 | Mashed bananas, |
| 2 | Sm. cans frozen orange juice | 2 T. | Lemon juice |
| 2 | Cans 7-up | 1 | Lg. can crushed pineapple |
| 2 | Cans apricots, cut up | | |

Do not drain fruit. Mix together and freeze in small beverage plastic cups; covering tops with plastic wrap. May vary fruit and quantities. Thaw cups at room temperature for 1½ hours prior to serving.

Yield: 18-24

Salsa

Gail P. Weber

4 qt. Tomatoes (peeled and cut into 6ths)	8	Jalapeno peppers
3-4 Banana peppers (mild)		2-3 Cayenne peppers (Put into blender)
8 Large green peppers	6	Med. onions

Chop and put into large stock pot. Add 2 c. vinegar, 4 T. canning salt, $\frac{1}{3}$ c. brown sugar, 12-oz. tomato paste, 2 t. garlic salt. Cook over medium heat for 2 $\frac{1}{2}$ hours. Put into hot jars and seal. *Yield: 7-8 qts.*

Hot Wings

Joan Van Sambeek

6 T. Louisiana style hot sauce	$\frac{1}{4}$ t.	Garlic powder
$\frac{1}{2}$ Stick margarine, melted		Several dashes Worcestershire and tabasco sauce
1 T. White vinegar		
$\frac{1}{4}$ t. Cayenne pepper	$\frac{1}{4}$ t.	Crushed red pepper

16 to 20 chicken wings

Combine sauce ingredients in microwave bowl and heat. Cook 16-20 wings for 8 minutes in a deep fryer. As soon as done cooking put chicken in hot sauce and stir around for 1 minute. Wings are then ready to serve.

Sun Kernal Cheese and Ham Balls

Fran Johnson

8 oz. Cream cheese	1 t.	Parsley flakes
$\frac{1}{4}$ c. Mayonnaise	$\frac{1}{4}$ c.	Chopped chives
2 c. Ground cooked ham	1 T.	Rounded chopped onion
2 t. Vinegar	$\frac{1}{2}$ t.	Dry mustard
$\frac{2}{3}$ c. Sunflower seeds		

Combine cream cheese and mayonnaise, cream until smooth. Add ham, vinegar, parsley flakes, chives, mustard, and onion. Mix well. Chill for several hours. Shape into ball, roll in sunflower seeds, refrigerate wrapped in foil. Serve with crackers.

Jen's Baconcheese Dip

Lonnie Kuck

1 Loaf round bread—any kind	1	Small onion, minced
1 lb. Bacon	$\frac{1}{4}$ c.	Chopped green onion
8 oz. Shredded Monterey jack	1	Clove garlic, minced
1 c. Shredded parmesan	1 c.	Mayonnaise

Crisp fry and crumble bacon, combine all ingredients. Cut top off bread, scoop out bread. Stuff bread bowl with cheese mix, cover with bread top. Bake on cookie sheet for 1 hour at 350°.

Fresh Salsa

Jolene Johnson

3	Lg. tomatoes, chopped		Jalapeno peppers, chopped
1	Lg. onion, chopped		(to desired heat—1-2
8 oz.	Can green chile peppers		Tis pretty hot)
¼ c.	Fresh cilantro, chopped	1	Lime, squeezed
1½ t.	Sugar	1½ t.	Salt

Mix all together, serve with tortilla chips or as garnish.

Guacamole Dip

Jolene Johnson

3 or 4	Ripe avocados	½	Fresh lime, squeezed
2	Sliced green onions	¼ c.	Sour cream
1	Anaheim pepper, seeded and chopped	¾ T.	Cumin
½	Ripe tomato, chopped	¼ t.	Garlic powder
		⅛ c.	Ripe black olives, chopped
			Salt and pepper to taste

Peel, slice and mash avocados. Add lime juice and stir. Add all other ingredients. Serve with torilla chips or use as side garnish. *Yield: 4-6*

Chili Squares

Lonnie Kuck

3	Sm. cans green chilies, chopped	16 oz.	Shredded cheddar cheese
	Taco sauce	16 oz.	Shredded mozzarella cheese
12	Eggs, slightly beaten		

Drain chilis, combine eggs, cheeses and chilis, pour into greased 9×13 baking dish. Cover and bake at 350° for ½ hr. Uncover and bake at 250° for ½ hr. Cut into small squares, serve with taco sauce.

Cocktail Meatballs

Mary Schaefer

2 lb.	Ground Beef	1 c.	Corn flakes, slightly crushed
⅞ c.	Dry parsley flakes	2 T.	Soy sauce
2	Eggs	½ t.	Garlic powder
¼ t.	Pepper	2 T.	Minced onion
⅞ c.	Ketchup		

Mix and form into balls.

Sauce:

16 oz.	Can jellied cranberry sauce	12 oz.	Bottle chili sauce
2 T.	Firmly packed brown sugar	1 T.	Lemon juice

Cook sauce in pan over moderate heat until smooth.

Arrange meatballs in a 15×10 pan and add sauce. Bake uncovered at 350° for 30 minutes.

Dip for Fruit

Deb Pravecek

- 7 oz. Jar marshmallow cream 8 oz. Cream cheese, softened
1 t. Orange extract

Mix cream cheese and marshmallow cream until smooth. Add orange extract. Mix well and refrigerate. Serve with sliced fruit.

Cheese Ball

Maggie Mallett

- 8 oz. Cream cheese softened 1 t. Snipped parsley
10 oz. Cracker barrel cheese 1 t. Grated onion
 $\frac{1}{2}$ Dairy sour cream $\frac{1}{8}$ c. Finely chopped nuts
 $\frac{1}{4}$ c. Butter or margarine $\frac{1}{8}$ Snipped parsley
2 T. Finely chopped pimento

Combine cream cheese, sour cream and butter, beat with electric mixer until fluffy. Stir in pimento, 1 T. parsley and onion. Chill. Shape into a ball. Coat with nuts and $\frac{1}{8}$ c. parsley.

Carrot Relish

Eunice Leary

- 7 c. Cucumber (ground) 3 c. Carrots
4 Onions 2 T. Salt

Let stand for 2 hrs., drain well. Bring to a boil, 5 c. sugar, 3 c. vinegar, 1 t. mustard seed, 1 t. celery seed. Add ground mixture bring to a boil and simmer 15 min. put in jars and seal.

Cheese Ball

Kay Wenande

- 2 8-oz. Philly cream cheese 1 t. Lemon juice
10 oz. Sharp cheddar cheese, 1 T. Caraway seed (optional)
shredded Dash garlic salt
 $\frac{1}{2}$ Chopped green pepper Shake of tobaccco sauce
2 $\frac{1}{2}$ T. Minced onion 1 t. Soy sauce
 $\frac{1}{2}$ Jar pimento or olives 2 t. Worcestershire sauce

Form ball, roll in nuts, bacon bits or parsley.

Yield: 2 balls

Cheese Ball

Mary Jo Coplan

- 8 oz. Cream cheese $\frac{1}{8}$ t. Onion salt
1 Pkg. Sharp cheddar cracker barrel cheese, shredded
 $\frac{1}{8}$ c. Mayonnaise 1 T. Worcestershire sauce
 $\frac{1}{2}$ c. Chopped ripe olives 1 Pkg. dry onion soup mix

Mix all ingredients except soup mix together in bowl. It may be necessary to use hands to get well mixed. Shape in ball and roll in soup mix. Wrap in tin foil, and refrigerate for 24 hours. Serve with crackers.

Baked Stuffed Mushrooms

Donna Ritter

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|-----------------------------------|--|
| 1 lb. Large mushrooms, oil | ½ t. Salt, pepper to taste |
| ½ c. Fine bread crumbs | 2 T. Milk, cream or stock |
| ½ c. Finely shredded Swiss cheese | bread crumbs for topping |
| 4 T. Grated onion | Parmesan or Romano cheese and butter for topping |
| ½ t. Chervil or tarragon | |

Remove stems from mushrooms. Rub oil over outside of each cap. Chop stems very fine and combine with ½ c. bread crumbs; add ½ c. grated cheese. Add grated onion and juice, tarragon, salt, and pepper. Toss with fork and add milk, cream or stock, add more liquid if needed to hold mixture together. Stuff caps with mixture. Round and smooth with fingers. Sprinkle each cap with bread crumbs, grated cheese and dot each one with butter. Place caps in baking pan and bake in preheated 375° oven for about 15 minutes.

Fruit Dip

Mary Dressen

- 1 Jar Kraft marshmallow cream
- 1 Container of Strawberry cream cheese

Beat two ingredients and serve with fresh fruit.

Chicken Salad Puffs

Tiffany Jacquot-Petrak

Cream Puffs:

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|------------|--------------------------|
| ½ c. Water | ¼ c. Butter or margarine |
| Dash salt | ½ c. Flour |
| 2 Eggs | |

Filling:

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|---------------------------|---------------------------|
| 2 c. Diced chicken | 2 t. Onion, diced |
| ¾ c. Chopped celery | ¼ t. Worcestershire sauce |
| 1 Can ripe olives, sliced | ⅛ t. Pepper |
| ⅞ c. Mayonnaise | Salt to taste |
| 1 T. Lemon juice | |

In a saucepan, bring water, butter and salt to a boil. Add flour all at once; beat with a spoon until mixture forms a smooth ball and does not stick to pan. Remove from the heat, add eggs, one at a time, beating well after each addition. Continue to beat until dough is well blended and loses its shine. Drop by rounded T. onto a greased baking sheet. Bake at 400° for 30-35 min. or until golden brown and dry and firm to the touch. Cool on a wire rack. When cool, cut in half and gently remove any moist dough; set aside. For filling: combine chicken, celery and olives in bowl. Combine remaining ingredients, mix and stir into chicken mixture. Fill puffs just before serving.

CAKES AND DESSERTS

Mayonnaise Spice Cake

Barb Mielke

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|---------------|-----------------|
| 1 c. Sugar | 1 t. Salt |
| 2 c. Flour | 1½ t. Soda |
| 1 t. Cloves | 1 c. Mayonnaise |
| 1 t. Nutmeg | 1 c. Water |
| 1 t. Allspice | 1 t. Vanilla |
| 1 t. Cinnamon | |

Sift dry ingredients together three times. Put in large mixing bowl. Add mayonnaise, water and vanilla. Stir to blend together well. Pour into greased 9×13 pan. Bake in oven at 350° for 30-35 minutes.

Chocolate Zucchini Cake

Delores Serlet Bertsch

Beat together:

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|-------------------|------------------------------|
| 1½ c. Sugar | 2 Eggs (can use egg beaters) |
| ½ Oleo (softened) | ⅓ c. Oil |

Add and beat at medium speed.

- | | |
|--------------------|-----------------|
| 2½ c. Flour | ¾ t. Salt |
| 4 T. Cocoa | 1 t. Vanilla |
| 1 t. Soda | ½ c. Buttermilk |
| ½ t. Baking powder | |

Fold in:

- 2 c. Diced peeled zucchini

Spread mixture into 2 greased 8×8 tin foil cake pans.

Sprinkle the following mixture on top of each cake:

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|------------------|----------------------|
| ½ c. Brown sugar | ½ c. Chocolate chips |
| ½ c. Nuts | |

Enough topping for two cakes. Bake at 350° for 45 minutes. (Freezes very well.)

Texas Chocolate Cake

Teresa DeBoise

Sift together and set aside:

2 c. Sugar

2 c. Flour

Bring to a boil and pour over flour and sugar mixture:

2 Sticks Margarine

4 T. Cocoa

1 c. Cold water

Add:

½ c. Buttermilk

¼ t. Cinnamon

1 t. Vanilla

2 Eggs, beaten

1 t. Soda

Mix with the above and pour into large cookie sheet (12×16) greased. Bake at 350° for 25 minutes.

Frosting (mix in saucepan):

4 T. Cocoa

6 T. Milk

1 Stick margarine

Bring to a boil and add 3½ c. powdered sugar. Mix well and add 1 t. vanilla and 1 c. chopped nuts. Spread over warm cake.

Coconut Fruitcake

Viola Wagner

Mix in order given:

2 c. Sifted, all purpose flour

1 t. Salt

1 t. Baking powder

1½ c. Coconut

1 lb. Fruit cake mix

1 c. Chopped nuts

1 c. Raisins

1 c. Sugar

½ c. Margarine

1 t. Lemon extract

3 Eggs (beaten)

½ c. Orange juice

Pack in greased pan. Bake at 250° for 2-2½ hours.

Carrot Cake

Doris J. Schumacher

2 c. Flour plus 2 T. flour

1 c. Cooking oil

2 c. Sugar

4 Eggs, beaten well

2 t. Baking powder

2½ c. Grated carrots

2 t. Soda

8 oz. Crushed pineapples,
drained

2 t. Cinnamon

½ c. Chopped nuts

1 t. Salt

2 t. Vanilla

Sift together: flour, soda, salt, baking powder, sugar and cinnamon into bowl. Add beaten eggs and oil, beat well. Add: carrots, pineapple, nuts and vanilla, beat well. Pour into greased 9×13 pan. Bake at 350° about 1 hour, cool. Frosting: 4-oz. cream cheese, ½ c. butter, 1 lb. powdered sugar, 1 t. vanilla, nuts if desired. Store in refrigerator, keeps well.

Salad Dressing Chocolate Cake

Barb Mielke

2 c. Flour	¾ c. Salad dressing
1 c. Sugar	1 c. Hot water
3 T. Cocoa	1 Egg
1 t. Soda	1 t. Vanilla

Combine sugar and salad dressing, add flour, soda then cocoa which has been dissolved in water. Add egg and vanilla and mix well. Pour into a greased 9X9 pan. Bake at 350° for 25-30 min.

Ricotta Italian Marble Cake

Mrs. Duane Bottoms

1 Yellow marble cake mix

Mix cake as directed on pkg.

Pour into 9×13 cake pan, work in marble.

1 lb. Ricotta cheese	½ c. Sugar
3 Eggs	2 t. Vanilla

Mix and dab mixture over entire cake (this will fall to bottom as cake bakes.) When cool frost. Icing: 1 8-oz. Cool Whip, 1 c. milk, 1 3½-oz chocolate instant pudding. Bake at 350° for 45 minutes. (This cake must be kept refrigerated.)

Yield: 12 pieces

Black Midnight Cake

Judy Kuhlman

¾ c. Shortening	¼ t. Baking powder
1⅓ c. Sugar	1 t. Salt
3 Eggs	1¼ t. Soda
2 c. Flour	1⅓ c. Water
⅓ c. Cocoa	1 t. Vanilla

Beat shortening, sugar and eggs 5 minutes then add: flour, cocoa, baking powder, salt, soda, water and vanilla. Beat well. Put in greased and floured 9×13 pan. Bake at 350° for 35-40 minutes. Cool and frost.

Devils Food Cake

Mrs. Duane Bottoms

2 c. Sugar	2 c. Flour
⅓ c. Butter	1 t. Vanilla
3 Eggs	2 Heaping T. Cocoa
⅓ c. Sour milk	1 c. Boiling water
2 t. Level Baking soda	

Sift flour, soda, cocoa together. Add 1 c. boiling water, mix remaining ingredients, mixing well. Pour into 9×13 greased and floured cake pan. Bake at 350° for 35 minutes or until cake springs back. *Yield: 12*

Seven Layer Danish Cake

Mary Murphy

- | | | | |
|---|---------------------|---|----------------------------------|
| 1 | Yellow Cake Mix | 1 | Can Wilderness lemon pie filling |
| 1 | Jar Raspberry Jelly | 1 | 8-oz. tub Cool Whip |

Make cake mix as directed on box. Divide the batter equally between three 8-inch or 9-inch cake tins, and bake as directed. Place baked cakes onto baking racks to cool. When cool, cut each of the three cakes evenly horizontally. Put one layer on a cake plate, spread some lemon pie filling onto layer, add another layer of cake, put about $\frac{1}{3}$ - $\frac{1}{2}$ c. raspberry jelly on top of this layer. Continue to alternate cake layers with pie filling and jelly. Frost cake with the tub of cool whip. Keep the cake refrigerated.

Yield: 12-16 pieces

Black Bottom Cupcakes

Sheri Keimig

Batter: (mix in order)

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|-------------|--------------|
| 1½ c. Flour | ½ t. Salt |
| 1 c. Sugar | ½ c. Oil |
| ¼ c. Cocoa | 1 c. Water |
| 1 t. Soda | 1 t. Vinegar |

Topping: (beat until fluffy)

- | | |
|-------------------------|-----------|
| 8 oz. Pkg. cream cheese | 1 Egg |
| ⅓ c. White sugar | Dash salt |

Add: 1 c. chocolate chips

Fill cupcake liners $\frac{1}{2}$ full. Spoon on topping. Bake at 350° for 20-30 minutes.

Yield: 20

Chocolate Cake

Mary Dressen

- | | |
|-----------------|--------------------|
| 2 c. Sugar | 1 t. Soda |
| ½ c. Shortening | ½ c. Milk |
| 3 Eggs | 1 c. Boiling water |
| 2 c. Flour | ½ c. Cocoa |

Cream sugar and shortening, beat in eggs till creamy. Mix flour, cocoa and soda. Add flour mixture and milk to sugar mixture. When mixed slowly add boiling water. Bake at 325° for 30-40 minutes.

Apple Cake

Mary Galbraith

- | | |
|-------------------|---------------------------|
| 1 c. Sugar | 1 t. Cinnamon |
| ½ c. Scant crisco | ¼ t. Cloves |
| 1 Egg | ¼ t. Nutmeg |
| 1 t. Soda in | 2 c. Flour, pinch of salt |
| ¾ c. Cold coffee | 1 c. Chopped apple. nuts |

Add apples and nuts last, bake at 350° for 30-40 minutes. ($\frac{1}{2}$ c. raisins or dates are optional)

Applesauce Cake

Louise T. Schley

- | | |
|------------------|---|
| 1 c. Sugar | 1 c. Raisins (soaked in hot water and drained well) |
| ½ c. Shortening | 1 t. Cinnamon |
| 1 Egg | 1 t. Cloves |
| 1½ c. Applesauce | 2 c. Flour |
| 1 c. Walnuts | |

Cream shortening, sugar, add egg and mix baking soda with applesauce; add to sugar mixture, add raisins and walnuts, sift spices and flour, add to mixture. Frost with caramel frosting when cake is cool in 9×13 pan at 350° for 25 minutes.

Rainbow Cake

Mallory Kuhlman

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|------------------------------|--------------------|
| 1. Pkg. white cake mix | 1 c. Boiling water |
| 1 Pkg. (3-oz.) Jello gelatin | ½ c. Cold water |

Prepare cake mix as directed on box. Bake in well-greased and floured 9×13 pan at 350° for 30-35 minutes. Cool in pan for 15 minutes, then poke with fork at ½-inch intervals. Dissolve gelatin in boiling water. Add cold water and spoon over cake in pan. Chill 3 to 4 hours. Top with cool whip.

Fruit Cocktail Cake

Shirley Platek

- | | |
|------------------------------------|-------------------|
| 1 lb. Can Fruit cocktail undrained | 1¾ t. Baking soda |
| 1½ c. Sugar | 2 Eggs |
| 1 t. Salt | 1¾ c. Flour |

Mix all together with spoon (no mixer). Top with topping of 1 c. brown sugar and ½ c. nuts mixed together. Bake in greased 9×13 pan at 350° for 30-35 minutes.

Fresh Fruit 'n Cream Cake

Linda Girard

- | | |
|--|---------------------------------|
| 7 oz. Prepared angel food cake | 14 oz. Can Sweetened cond. milk |
| 1 c. Cold water | ½ t. Almond extract |
| 3½ oz. Pkg. of instant vanilla pudding | 4 c. Sliced fresh fruit |

Cut cake into about 14 slices (½-inch each). In ungreased 9×13 pan arrange half the cake slices. In large bowl, combine sweetened condensed milk, water, and almond extract. Add pudding mix, beat well, fold in cool whip. Spoon half of pudding mixture over cake slices, arrange half of fruit slices over pudding mixture. Repeat layers, cover and refrigerate at least 4 hours or until set. Any combination of fruits can be used . . . strawberries, kiwi, peaches, nectarines, or blueberries, etc.

Best Ever Cake

Linda Vlaminck

- | | | | |
|------|--------------------------------|---|---|
| 1 | Yellow cake mix | 1 | 20-oz. can crushed pineapple with juice |
| 4 | Eggs | 2 | Small pkg. instant vanilla pudding |
| ¾ c. | Oil | 1 | Lg. container of cool whip |
| 1 | 11-oz. can of Mandarin oranges | | |

Preheat oven to 350°. Blend ingredients in large bowl at medium speed for 3 minutes. These ingredients are: cake mix, eggs, oil, 1 pkg. pudding and mandarin oranges. Bake in a greased and floured 9×13 pan for 30-35 minutes. Cool completely. Frosting: 1 lg. cool whip, pkg. pudding, crushed pineapple with juice, spread this on top. *Yield 12-15*

Pistachio Coffee Cake

Maxine Connelly

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|------|---------------------|------|--------------------------------|
| 1 | Box yellow cake mix | 1 | Pkg. instant pistachio pudding |
| 4 | Eggs | ¾ c. | Water |
| ¾ c. | Crisco oil | | |

With electric mixer, mix 10 minutes.

Mix ¾ c. sugar, ¾ t. cinnamon and ½ c. chopped pecans.

Grease well, and flour bundt pan (or tube pan). Layer ⅓ batter, ⅓ layer of sugar mixture, alternating each until used up. Bake 350° for 1 hour. Remove from pan after 10-15 minutes.

Pumpkin Chip Cake

Lillian Hellickson

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|------|---------------|------|-----------------|
| 2 c. | Flour | 2 c. | Pumpkin |
| 2 t. | Baking powder | 1 c. | Vegetable oil |
| 1 t. | Soda | 1 c. | All bran cereal |
| 2 t. | Cinnamon | 1 c. | Chocolate chips |
| ½ t. | Salt | 1 c. | Walnut pieces |
| ½ t. | Cloves | ¼ t. | Ginger |
| 2 c. | Sugar | 4 | Eggs |

Mix wet and dry ingredients together, bake in a 9×13 pan at 350° for 50 minutes.

Angel Food Cake

Bernice Moriarty

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|-------|-----------------|-------|-----------------|
| 2¼ c. | Egg whites | 1¼ c. | Sugar |
| ½ t. | Salt | 1½ c. | Cake flour |
| 2¼ t. | Cream of tartar | 1¼ c. | Sugar plus 3 T. |
| ¼ t. | Vanilla | ¼ t. | Almond extract |

Sift together 1½ c. cake flour and 1¼ c. sugar and 3 T. sugar four times—set aside. Beat egg whites, cream tartar, and salt until foamy. Slowly add 1¼ c. sugar (2 T. at a time). Beat high speed until stiff peaks are formed. By hand, slowly fold in cake flour and 1¼ c. sugar and 3 T. sugar. Bake at 350° in a large angel food cake pan.

Angel Food Cake

Maureen Peterson

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|-----------------------|-----------------------------------|
| 1 c. Cake flour | $\frac{7}{8}$ c. Granulated sugar |
| 1½ c. Egg whites (12) | 1½ t. Cream of tartar |
| $\frac{1}{4}$ t. Salt | 1 t. Vanilla |
| 1½ t. Almond extract | |

Measure and sift flour and sugar 3 times. Beat egg whites until foamy and gradually add $\frac{3}{4}$ c. sugar, 2 T. at a time. Continue beating until meringue holds stiff peaks. Sift gradually the flour-sugar mixture over the meringue. Fold in gently just until the flour-sugar mixture disappears. Push the batter into ungreased tube pan. Gently cut through the batter with a knife. Bake at 350° for 35-45 minutes. When the cake tests done, invert. Let hang until cold.

No Frosting Needed—Crazy Cake

Mrs. Delvin Benz

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|-------------------------------|-----------------------------|
| 3 c. Flour | $\frac{3}{4}$ c. Mazola oil |
| 2 c. Sugar | 1 t. Vanilla |
| 2 t. Soda | $\frac{7}{8}$ t. Vinegar |
| $\frac{1}{2}$ c. Cocoa | 2 c. Water |
| Pinch of salt | 6 oz. Chocolate chips |
| $\frac{1}{2}$ c. Chopped nuts | |

Mix dry ingredients in ungreased 9×13 pan and mix well. Make 3 wells. Then add $\frac{3}{4}$ c. oil in one well, 1 t. vanilla in another and $\frac{7}{8}$ t. vinegar in other well. Pour 2 c. water over all. Blend with fork, when well belended, sprinkle top with chocolate chips and chopped nuts. Bake at 350° for approximately 40-45 minutes.

Poppysseed Cake

Sue Karolczak

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|--|------------------------------|
| 1 Pkg. Yellow cake mix
(with pudding) | $\frac{1}{2}$ c. Water |
| 1 4-oz. pkg. Instant vanilla
pudding | $\frac{1}{2}$ c. Oil |
| 4 Eggs | $\frac{1}{4}$ c. Poppy seeds |
| | 1 c. Sour cream |

Combine above ingredients. Beat at medium speed for 2 minutes. Pour into greased bundt pan. Bake at 350° for 50 minutes or until done. Cool in pan for 15 minutes. Remove, spoon glaze over cake. Orange butter glaze: 1½ T. milk, 1 T. butter or margarine, 1 T. orange juice, 1¼ c. powdered sugar, $\frac{1}{2}$ t. grated orange rind. Heat milk, butter and orange juice. Stir into sugar and orange rind in small bowl. Beat until smooth.

Stir Crazy Cake

Linda Stern

2½ c. Flour	¾ c. Oil
1½ c. Sugar	2 T. Vinegar
½ c. Cocoa	1 T. Vanilla
2 t. Soda	2 c. Cold coffee
½ t. Salt	½ c. Sugar
½ t. Cinnamon	

No bowl or mixer needed. Put flour, 1½ c. sugar, cocoa, soda and salt in an ungreased pan 13×9×2 metal baking pan. Stir with fork to mix; form 3 wells. Pour vinegar in one well, oil in one and vanilla in one. Pour cold coffee over all ingredients and stir with fork until well mixed. Don't over beat. Combine remaining sugar and cinnamon; sprinkle over batter. Bake at 350° for 35-40 minutes. No need to frost. *Yield 12-15*

Moon Cake

Mary Schaefer

½ c. Margarine	4 Eggs
1 c. Boiling water	2 Small instant puddings
1 c. Flour	8 oz. Cream cheese
¼ t. Salt	Chocolate syrup
	Tub of Cool Whip

Melt margarine in water, add flour and salt at once, stir. Add eggs, one at a time. Spread batter on a greased cookie sheet. Bake at 400° for 25 minutes. (It will look "cratered") Mix pudding according to package instructions. Beat cream cheese, then add pudding. Spread pudding on cooled cratered crust. Spread with cool whip. Drizzle with chocolate syrup, and refrigerate.

Lemon Bundt Cake

Teresa (Headley) Piatkowski

1 Pkg. yellow cake mix	¾ c. Oil
¾ oz. Vanilla pudding mix	½ c. Water
4 Eggs	¼ c. Lemon juice

Beat ingredients for 8 minutes. Place in a greased and floured Bundt pan. Bake at 325° for 50 minutes. Let cool 15 minutes and glaze.

Lemon Glaze:

2 T. Butter	2 T. Lemon juice
1 T. Flour	1 c. Powdered sugar
Pinch of salt	Lemon rind

Melt butter. Blend in flour and salt. Stir in lemon juice. Boil for 1 minute. Stir in powdered sugar and add lemon rind. Drizzle over cake.

Pineapple-Orange Sunshine Cake

Mary Ann Skubic

Cake:

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|---|---|------|------------|
| 1 | Box sweet rewards yellow cake mix (or plain yellow) | ¼ c. | Applesauce |
| | | 4 | Eggs |
| | 11 oz. Mandarin oranges in lt syrup | | |

Frosting:

- | | | | |
|-------|--------------------------------|---|-------------------------------------|
| 8 oz. | Light whipped topping (thawed) | 1 | 3.4 oz. Instant vanilla pudding mix |
| 1 | Can crushed pineapple in juice | | |

Cake: Preheat oven to 350°. In large bowl, stir together all cake ingredients until moist. Beat by hand for 2 minutes. Coat a 9×13 cake pan with nonstick spray. Pour batter into pan, bake 30-40 minutes or until toothpick inserted in center comes out clean. Cool.

Frosting: In large bowl, mix together all frosting ingredients until well blended. Spread over cake, store in refrigerator. *Yield: 16*

Per serving: Cal., 212; fat, 3.6 g. (16% of cal.); sat. fat, 2.3 g.; chol., 53 mg.; fiber, 0.3 g.; pro., 3.2 g.; carb. 40.6 g.; sodium, 293 mg. [This recipe was found in *Prevention* magazine.]

14-Karat Cake

Deb Pravecek

- | | | | |
|------|----------|------|-------|
| 2 c. | Flour | 2 c. | Sugar |
| 2 t. | Soda | 1 t. | Salt |
| 1 t. | Cinnamon | | |

Combine in mixing bowl and add:

- | | | | |
|------|----------------|---|------|
| ¾ c. | Oil | 4 | Eggs |
| 3 c. | Grated carrots | | |

Beat 4 minutes, pour in 8-inch paper-lined cake pan. Bake 350° for 45 minutes. Icing: cream together; ¼ c. butter, 4-oz. cream cheese and 1 t. vanilla, then add 1½ c. powdered sugar, mix to fluffy. Add, if desired, ½ c. nuts, ½ c. coconut, ½ c. raisins. *Yield: 8-10*

Cake That Doesn't Last

Marge Hoff

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|------|------------------------------|-------|-------------|
| 3 c. | Flour | 1 t. | Vanilla |
| 3 | Eggs | 2 c. | Sugar |
| 2 c. | Mashed bananas | 1½ c. | Cooking oil |
| 1 | 8-oz. can Crushed pineapples | 1 c. | Nuts |
| 1 t. | Baking soda | 1 t. | Salt |

Mix dry ingredients in a large bowl. Make a well in the center. Add eggs, pineapples, nuts, oil, vanilla and bananas. Stir, do not beat, will only take a few stirs to mix. Pour into a greased and floured tube pan at 350° for 75 minutes.

Audrey's Banana Cake

Opal McDermott

2 Eggs	1½ c. Sugar
½ c. Butter	1½ c. Flour
4 T. Sour milk or buttermilk	1 t. Soda
1 t. Vanilla	1 c. Crushed bananas
1 c. Nutmeats, salt	

Mix eggs, sugar, butter, add flour mixed with soda and salt, cover nuts with small amount of flour. Add other ingredients, pour into well-greased 9×12 pan or several small pans. Bake at 350° for 45 minutes.

Coconut Pound Cake

LaVonne Schaefer

2½ c. Sugar	5 Eggs
2 Sticks Margarine (soft)	1 c. Milk
¾ c. Shortening	1 t. Vanilla
3 c. Flour	1 t. Coconut flavoring
1 t. Baking powder	1 t. Butter flavoring
¼ t. Salt	1 Can angel flake coconut

Cream sugar, margarine and shortening. Sift flour with baking powder and salt. Add eggs at room temperature, one at a time beating well after each addition. Add milk alternately with dry ingredients, adding flour first and last. Stir in flavorings and coconut. Bake in large tube pan at 325° for 1½ hours.

Pineapple Cake

Betsy Madsen

2 Eggs, beaten well	20 oz. Crushed pineapples
2 c. Flour	1 c. Sugar
1 c. Brown sugar	1 t. Baking soda
Frosting:	
3 oz. Cream cheese	½ c. Butter or margarine
2 c. Powdered sugar	½ t. Ginger

Mix ingredients well by hand. Spread in ungreased 8×13 pan. Bake at 350° for 40-50 minutes. Frost with cream cheese frosting when cool. Easy and very good!

Creme de Menthe Cake

Shirley Platek

1 Box white cake (without pudding)
Mix as on box and add ¼ c. creme de menthe and bake as directed. Cool cake and frost with chocolate ready made frosting. Defrost 8 oz. cool whip and add 3 T. creme de menthe and mix. Frost over chocolate frosting, refrigerate.

Yield: 9-12

Theodora's Fruit Cake

Irene Kurtenbach

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|-----------------------------|------------------------------------|
| 1 c. Sugar | 1 c. Flour |
| 1 t. Baking powder | 4 Eggs, separated |
| ¼ c. Cherry juice or kirsch | 16 oz. Dates |
| 1 c. Brazil nuts | 1 Lg. bottle of marschino cherries |

Stir dry ingredients together and add to dates and nuts. Beat eggs separately; yolks until lemony colored and whites until soft peak stage, add yolk to rest of ingredients and fold in. Then fold in egg whites. Spray two loaf pans with Pam and divide the batter between them. Bake at 325° for about 1½ hours or until top is brown and a toothpick comes out clean.

Yield: 2 loaves

Death By Chocolate

Wendy Klein

- | | |
|---------------------------------------|----------------------|
| 1 Pkg. Brownie mix | 5 c. Milk |
| 3 Sm. boxes instant chocolate pudding | 1 Carton Cool Whip |
| | 6 Heath or skor bars |

Prepare brownie mix according to package direction. Set aside to cool. Prepare pudding with 5 c. milk. Place in refrigerator to set. When brownies are cool, crumble ½ of them into large bowl. Place ½ of pudding on brownies. Place ½ of crushed candy bar on pudding, place ½ of cool whip on candy bars. Layer brownies, pudding, candy bars, and cool whip again. Chill and serve.

Yields: 18-24

Cinnamon Streusel Cake

Marcella Headley

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|------------------------------------|-------------|
| 1 Pkg. yellow cake mix | 2 T. Oil |
| 1 Pkg. vanilla pudding mix (small) | 1¼ c. Water |
| | 2 Eggs |

Streusel:

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|------------------|------------------------|
| ½ c. Flour | 2 t. Cinnamon |
| ½ c. Brown sugar | 2 T. Margarine, melted |

In a large bowl, blend cake mix, pudding mix, oil, water and eggs. Beat 2 minutes at medium speed. Spread ¾ batter evenly in a greased and floured 10-inch tube pan. Combine streusel ingredients. Sprinkle ¾ cup mixture over batter in pan. Spread remaining batter over streusel then top with remaining streusel mixture. Bake at 375° for 40 to 50 minutes or until done. Cool right side up in pan for 25 minutes. Remove from pan and glaze streusel side up.

Glaze:

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|---------------------|-----------|
| ¾ c. Powdered sugar | 1 T. Milk |
|---------------------|-----------|

Blend powdered sugar and milk and drizzle over cake.

Great Grandma's Apple Cake

Deanna Santema

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|------------------------------|---------------|
| 2 c. Sugar | 2 t. Soda |
| 1 c. Butter | 2 t. Cinnamon |
| 2 Eggs | 3 c. Flour |
| 1 c. Coffee | 1 t. Salt |
| 2 c. Chopped unpeeled apples | |

Preheat oven to 350°; 9×13 pan grease and flour. Cream sugar and butter, add eggs and mix well. Add apples and mix, add coffee alternately with dry ingredients. Mix well and bake 45 minutes or until toothpick comes out clean. Cool and frost. Frosting: 1 c. brown sugar, ½ c. butter, ¼ c. milk, 1 c. powdered sugar. Put brown sugar, butter and milk in pan and boil 1 minute. Cool and add 1 t. vanilla. Add powdered sugar and beat until creamy and spread on cake.

Moist Chocolate Cake

Marguerite Bartscher

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|-------------------------------------|--------------------------------|
| 1½ c. All purpose flour | 3 T. Baking cocoa |
| 1 c. Sugar (½ c. sugar twin subst.) | 1 t. Baking soda |
| ½ t. Salt (optional) | 6 T. Vegetable oil (or canola) |
| 1 T. Vinegar (white) | 1 t. Vanilla |
| 1 c. Cold water | Confectioners sugar |

In a mixing bowl, combine dry ingredients using a spoon, make three wells in the dry ingredients. Pour oil into one, vinegar into another and vanilla into another. Slowly pour water over all. Mix on low speed until thoroughly combined only (batter will be thin). Pour into a greased and floured 8-inch square pan. Bake at 375° for 30-35 minutes or when toothpick inserted in center comes out clean. Cool. Dust with confectioners sugar.

Yield: 6-8

Fresh Apple Cake

Deb Pravecek

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|-------------------|-------------------|
| 4 c. Diced apples | 2 Eggs |
| 2 c. Sugar | 2 t. Cinnamon |
| ½ c. Salad oil | 1 c. Chopped nuts |
| 2 c. Flour | 1 t. Salt |
| 2 t. Soda | |

Put chopped apples in a bowl. Break eggs over apples, stir. Add sugar, cinnamon, oil and nuts. Sift flour with salt and soda. Mix all ingredients and beat well. Bake in greased 9×13 pan at 350° for 45 minutes. Icing: Mix one stick margarine and one egg. Add powdered sugar until the right consistency. Mix in 1 t. vanilla and 1 T. instant coffee powder.

Yield: 12-15

Mom's Crazy Chocolate Cake

Ronda Lenander

3 c. Sifted flour	¾ c. Vegetable oil
2 c. Sugar	1 t. Vanilla
⅓ c. Cocoa	2 t. Vinegar
2 t. Soda	2 c. Water
1 t. Salt	

Combine dry ingredients. Add oil, vinegar and vanilla. Add water and blend with a fork. Do not beat. Bake in a greased 9×13 pan at 350° for 35 minutes.

Aunt Ramona's Chocolate Cake

Dina Warne

3 Eggs	2½ c. Flour
2 c. Sugar	2 t. Soda
1 c. Oil or margarine	2 t. Vanilla
½ c. Cocoa mix with 1 c. hot water	1 t. Salt
	1 c. Sour cream or
	1 c. Milk with 2 T. vinegar

Mix the above ingredients and bake in 8×10 cake pan. Grease and flour pan. Bake at 350° for 40 minutes. Frost when cool. Frosting: 1 c. sugar, ¼ c. milk, ¼ c. margarine, 2 T. cocoa. Boil until it form a soft ball.

Easy Mix Chocolate Cake

Ellen Dempsey

1⅓ c. Flour	½ c. Cocoa
1 c. White sugar	½ c. Butter or oleo
½ c. Brown sugar	1 c. Milk
1¼ t. Soda	1 t. Vanilla
1 t. Salt	3 Eggs

Place dry ingredients in mixing bowl. Add softened butter, milk and vanilla. Mix well on low speed. Add eggs and beat 2 minutes. Bake at 350° for 25-35 minutes for loaf or 20-30 minutes for cupcakes. Do not over bake.

Creme de Menthe Cake

Betty Linder

1 White cake mix	¼ c. Creme de Menthe syrup
¾ c. Hershey's fudge topping	8 oz. Cool Whip

Prepare cake according to pkg. directions. Add 2 T. creme de menthe syrup. Bake as directed. Cool cake. Spread on fudge topping. Mix remaining creme de menthe syrup with cool whip and spread on cake. Refrigerate until serving.

Yield: 12 or more

Apple-Pie Cake

Lillian Zink/Margaret Leiferman

- 1 c. Sugar
- ¼ c. Butter
- 1 Egg
- 2½ c. Diced apples (small)
- 2 T. Hot water
- 1 t. Soda

- ½ c. Nuts
- 1 t. Cinnamon
- 1 t. Vanilla
- ¼ t. Salt
- 1 c. Flour
- ½ t. Nutmeg

Cream butter and sugar, add egg then sifted dry ingredients. Add apples, nuts, vanilla and nutmeg. Bake in large pie plate at 350° for 45 minutes.

Rhubarb Cake

Kathy Brandriet

- 1 Box Yellow cake mix
(no pudding)
- 1 c. Sugar

- 4 c. Rhubarb
- 1 pt. Whipping cream

Mix the cake with directions on the box and pour in a greased and floured cake pan. Top the cake with 4 c. of rhubarb, top that with 1 c. of sugar and pour 1 pt. of whipping cream on top of that. Bake at 350° for 45 minutes or longer if needed.

Rhubarb Cake

Monica Anderson

- ½ c. Shortening
- 2 c. Sifted flour
- 2½ t. Baking powder
- Pinch salt
- ¼ c. Sugar

- 1 Egg, slightly beaten
- ¾ c. Milk
- 6 c. Rhubarb
- 4 oz. Pkg. strawberry jello, dry

Cut shortening, flour, baking powder, salt and sugar as in pie crust. Add milk and egg. Mix well and spread in and up a little on sides of 9×13 pan. Mix will be moist. Top with rhubarb. Sprinkle jello over top. Mix until like pie crust: 6 T. butter, 1½ c. sugar and ½ c. flour. Spread on top. Bake at 350° for 50 minutes.

Rhubarb Cake

Betty Tolrud

- 1 Yellow cake mix
- 1½ c. Sugar

- 4 c. Rhubarb cut up
- 1 pt. Whipping cream

Mix cake mix according to directions on package. Pour into greased and floured 9×13 pan. Mix rhubarb and sugar, put on top of cake. Pour on whipping cream. Bake at 350° for 35 minutes.

Rhubarb Cake

Liz Whaley

1½ c. Brown sugar	¼ t. Salt
½ c. Shortening	2 c. Flour
1 c. Buttermilk or sour milk	1 t. Vanilla
1 t. Soda	2 c. Rhubarb, cut up

Mix brown sugar and shortening, add remaining ingredients. Mix ½ c. sugar and 1 t. cinnamon together and sprinkle over cake. Bake at 350° for 35 minutes in a 9×13 pan.

Peanut Butter Bundt

Doris Holm

1 Pkg. yellow cake mix	1 c. Crunch peanut butter
1 Pkg. vanilla instant pudding (4 serving size)	4 Eggs
	¼ c. Oil

Combine all ingredients in a large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured bundt. Bake at 350° for 55-60 minutes. Cool in pan 15 minutes then remove. Top with cool whip and banana slices or strawberries. Good stuff!

Yield: 10-12

Pig Picken Cake

Pam Erickson

1 Box Lemon cake mix	4 Eggs
½ c. Oil	1 Can mandarian oranges (undrained)

Mix with mixer until well blended and bake at 350° for 30-35 minutes. Let cool and top with the following: 1 large cool whip (8-oz.), 1 pkg. vanilla instant pudding, and 1 lg. can crushed pineapples (drained well).

Chocolate Chip Oatmeal Cake

Maggie Mallett

1¾ c. Boiling water	2 Eggs
1 c. Oatmeal	1¾ c. Flour
1 c. Brown sugar	1 T. Cocoa
1 c. White sugar	1 t. Soda
1 Stick margarine	½ t. Salt
	6 oz. Chocolate chips

Pour boiling water over 1 c. oatmeal, set aside. Mix: brown and white sugar, stick of margarine, eggs; add: flour, cocoa, soda and salt; add: the oatmeal that was set aside, mix well, add chocolate chips. Topping: 1 c. nuts, 1 6-oz. chocolate chips. Grease and flour a 9×13 pan, bake at 350° for 30 minutes or until done.

Rhubarb Cake

Rae Thill

½ c. Shortening	1 T. Soda in 1 c. sour milk
1½ c. Sugar	2 c. plus T. Flour
⅓ t. Salt	3 c. Rhubarb cut fine
1 Egg	¼ c. Colored fine candy or sugar

Cream shortening, sugar, mix well and add egg and salt. Add soda and milk, then flour, stir in colored sugar and rhubarb. Pour in greased 13×9 cake pan and bake at 350° for 45 minutes. Add topping: ½ c. sugar, nuts, 1 t. cinnamon. It is good with cool whip or with vanilla ice cream.

Yield: 12 plus

Creme de Menthe Bundt Cake

Pam Carlson

1 White cake mix	4 Eggs
1 Box instant pistachio pudding	1 c. Oil
½ c. Creme de menthe green food coloring	¾ c. Water
	½ c. Chocolate syrup

Combine cake mix, pudding, eggs, oil, liqueur, water and food coloring. Mix well. Pour ⅔ of batter into a greased and floured bundt pan. Add chocolate syrup to remaining batter. Mix well. Pour chocolate batter over batter in pan. Use knife to marbelize. Bake at 350° for 1 hour. Cool and top with chocolate frosting.

Rhubarb Cake

Rose Neal

1½ c. Brown sugar	1 t. Soda
½ c. Margarine	1 c. Buttermilk or sour milk
1 Egg	1 t. Vanilla
2 c. Flour	3 c. Cut up rhubarb
½ t. Salt	

Cream brown sugar and margarine; add egg, vanilla and salt. Add soda to buttermilk. Alternate blending flour and buttermilk into brown sugar mixture. Stir in rhubarb. Pour into greased and floured 9×12 pan. Sprinkle with ½ c. sugar mixed with 1 t. cinnamon. Bake at 350° for 45 minutes.

Dessert Delight

Patricia Guss

- 1 c. Flour
- 1 T. White sugar
- ½ c. Nuts (optional)
- 1 stick Margarine

Mix together well. Bake in 9×13" pan for 15 min. at 350. Mix following and spread on cooled crust.

- 1 8-oz. pkg. Cream cheese
- ½ of 8-oz. Cool Whip
- 1 c. Powdered sugar

Beat the following ingredients together on medium speed; Beat until very firm:

- 2 pkg. (small) Chocolate (any flavor) instant pudding
- 3 c. Milk

Pour this over other layer and top with remainder of Cool Whip. Chill.

Dessert Pizza

Linda Vlamincck

First

- ¾ c. Butter
- ½ c. Powdered sugar
- 1½ c. Flour

Mix together like a crust and bake 12 min. at 350°; cool.

Suggested fruit: Peaches, grapes, kiwi, bananas, strawberries. Or: 3 cans of fruit cocktail.

Second

- 8-oz. Cream cheese
 - ½ c. Sugar
 - ½ t. Vanilla
- Mix and put on cooled crust.

Third

- 1 c. Fruit juice
 - 2 T. Lemon juice
 - ½ c. Sugar
 - 2 T. Corn starch
- Cook until thick; pour over fruit

Fruit Wheel

Betty McAdaragh

- ½ c. Powdered sugar
- ¾ c. Margarine
- 1½ c. Flour

Filling:

- 8-oz. Cream cheese
- ½ c. Sugar
- 1 t. Vanilla—Spread over cooled crust

Mix like pie crust; put in pizza pan. Bake at 300° for 15-20 min. Arrange fresh fruit. Cover with glaze of

- 2 T. Cornstarch
- 1 c. Fruit juice
- ½ c. Sugar
- 1 t. Lemon juice

Heat, to thicken, cool and cover top.

Lemon Mousse

Joan Tabor

- | | |
|--------------------|------------------------------|
| 3 Eggs, separated | ½ c. Lemon juice |
| 1 c. Sugar | 1½ t. Grated Lemon rind |
| 1 envelope Gelatin | 1 c. Whipping cream, whipped |
| ¼ c. Water | |

Soak gelatin in water. In double boiler: egg yolks, ½ c. sugar, lemon juice and rind; combine, stir, cook until slightly thick. Remove from heat, add gelatin; cool in large bowl in ice water. Beat egg whites, add sugar (½ c.); fold in whites; fold in whipped cream; put in bowl. Refrigerate. (This takes many bowls, but it's worth it!)

Lemon Dessert

Geraldine Gengler

- | | |
|-----------------------------|------------------------------|
| 2 (3-oz.) boxes Lemon jello | <i>Crust:</i> |
| ⅓ c. Lemon juice | 1½ c. Graham cracker crumbs |
| ½ c. Sugar | ½ c. Margarine, melted |
| 1 c. Evaporated milk | 2 T. Sugar |
| 2 T. Lemon juice | Combine, press in 9×11" pan. |
| 1 t. Lemond rind | |

Dissolve lemon jello in ¾ c. hot water and ⅓ c. hot lemon juice. Add ½ c. sugar. Stir to dissolve. Let stand until it begins to thicken. Put 1 c. evaporated milk in freezer until very cold. Whip stiff, about 1 min. Add 2 T. lemon juice, whip again until very stiff; add lemon rind and whipped milk. Mix well and spread on crust. Refrigerate. *Serves 15*

Lemon Cake Dessert

Rita Harming

- | | |
|-------------------------|--------------------------------|
| 1 Lemon cake mix | 1 can Sweetened condensed milk |
| ⅓ c. Lemon juice (Real) | 9×13 pan |

Bake cake mix as directed on box. Cool. Mix ⅓ c. real lemon juice and condensed milk in bowl until set. Spread on top. Add Cool Whip if desired to top.

Lemon Cake Dessert

Arlene Vaske

- | | |
|------------------------------|---------------------|
| 1 White cake mix | 4 Eggs, separated |
| 1 pkg. Instant lemon pudding | 1 c. Powdered sugar |
| 1 c. Water | ¼ c. Orange juice |
| ½ c. Vegetable oil | |

Mix together: Cake mix, pudding, water, oil and egg yolks. Fold in beaten egg whites. Bake at 350° for 25-30 min. Mix powdered sugar and orange juice. Poke holes in hot cake and pour over cake. *Serves 15-18*

Special Occasions Buster Bar Dessert Monica Anderson

- | | |
|----------------------------------|---------------------------|
| 1 (1-lb.) pkg. Oreo cookies | 1 small jar Fudge topping |
| ¼ c. Butter, melted | ½ j. Caramel topping |
| ½ g. Vanilla ice cream, softened | 10 oz. can Salted peanuts |
| | 8 oz. Cool Whip |

Crush cookies and reserve 1 c. Mix with butter and press in a 9×13" pan. Spread ice cream over crumbs. Set toppings in hot water 5 min. before pouring over ice cream. Sprinkle peanuts over toppings and then spread Cool Whip over peanuts. Sprinkle rest of crumbs over all. Freeze.

Pineapple Dessert

Mary Ann Skubic

- | | |
|-------------------------|--|
| 1 Jiffy Yellow Cake Mix | 1 p. (4-oz.) Instant vanilla pudding mix |
| 2 c. Milk | |
| 8 oz. pkg. Cream cheese | 1 c. Crushed pineapple, drained |
| 1 ct. (9-oz) Cool Whip | |

Bake one yellow Jiffy cake mix in 9×13" greased pan for about 15 min. in a 350° oven. Cool. Blend milk, cream cheese and instant pudding mix. Pour over top of cooled cake. Sprinkle crushed pineapple over the pudding layer. Frost with the Cool Whip. Nuts can be sprinkled on top, if desired. Refrigerate over night or until set. It will keep for several days.

Strawberry Pizza

Gail Weber

Crust:

- | | |
|--------------------------|---------------------|
| 1½ c. Flour | ¼ c. Brown sugar |
| 1 c. Butter or margarine | ½ c. Chopped pecans |

Mix together—spread in pizza or jelly roll pan. Bake 400° for 15 minutes.

Filling:

- | | |
|---------------------------|------------------------------|
| 1 p. (8-oz.) Cream cheese | 1 p. (8-oz.) Whipped topping |
| ¾ c. Powdered sugar | |

Cream cheese and sugar—fold in whipped cream. Spread over cooled crust.

Topping:

- | | |
|---|--------------------------|
| 1 p. (3-oz.) Strawberry jello | ½ c. Sugar |
| 1 c. Water or strawberry juice, divided | 4 T. Cornstarch |
| | 4 c. Sliced strawberries |

Combine jello, sugar and ½ c. water or juice. Dissolve cornstarch in remaining water. Stir into jello mixture. Cook over medium heat until thickened. Stir in strawberries until slices are coated. Cool. Spread on top of filling. Chill.

Kuchen (German Butter Cake)

Jenny Dressen

Cream together:

- 1 c. White sugar
(or $\frac{3}{4}$ c. white and $\frac{1}{4}$ c. brown)
- 1 Stick Margarine

Add:

- 1 Egg
- 1 $\frac{1}{2}$ c. Flour
- 1 $\frac{1}{2}$ t. Baking powder
- $\frac{1}{2}$ c. Milk

Topping:

- Mix together and sprinkle on top of batter.
- $\frac{1}{2}$ c. Sugar
- $\frac{1}{2}$ Stick Margarine
- $\frac{1}{8}$ t. Cinnamon
- $\frac{1}{2}$ c. Flour

Put in greased 9×12" pan. Bake for 25 min. at 350°.

Tangy Good Orange Dessert

Linda Girard

Crumb Mixture:

- 60 Ritz Crackers (crumbed)
- 2 pk. of a 3-pk. box
- $\frac{1}{2}$ c. Sugar
- $\frac{1}{2}$ c. Butter (melted)

Mix cracker crumbs, sugar and butter. Pat $\frac{3}{4}$ of crumb mixture in bottom of a 9×13" pan or (2) 8×8" pans.

Filling Mixture:

- 1 cn. Sweetened condensed milk
- 1 container (16-oz.) Cool Whip
- 1 cn. (6-oz.) Frozen orange juice (undiluted)
- 2 cn. Mandarin oranges (drained)

In mixing bowl, stir sweetened condensed milk; then stir in Cool Whip. Then mix in orange juice. Add oranges. Spoon mixture into crumb-lined pan. Sprinkle reserved crumbs on top. Refrigerate until firm and ready to serve. If made in 8×8" pans, you can eat one and freeze the other. Let frozen one thaw in refrigerator until ready to serve. *Serves 15*

Blueberry Cheesecake Dessert

Judy Mulhair

- 2 c. Crushed graham crackers
- $\frac{1}{2}$ c. Sugar
- $\frac{1}{2}$ c. Butter
- 2 Beaten eggs
- $\frac{1}{2}$ c. Sugar
- 8 oz. Cream cheese (room temp)
- $\frac{1}{2}$ t. Vanilla
- 1#2 cn. Blueberry pie mix

Blend together graham crackers, sugar and butter. Press into 9×13" pan. Beat eggs, stir in vanilla, sugar and softened cream cheese. Beat very well and pour over crust. Bake 350° for 15 min. (it won't look baked, but will set up as it cools.) After cooled, spread pie mix over top and refrigerate. Serve with dab of whipped topping.

Cream Puffs

Donna Miller

- 1 c. Water
- ½ c. Butter
- 1 c. Flour
- 4 Eggs

Cream Filling:

Prepare 1 pkg. cooked vanilla pudding mix using only 1½ c. milk. Cool, fold in 1 small tub of Cool Whip.
Strawberries

Heat water and butter to boiling; reduce heat. Add flour. Stir vigorously over low heat until mixture forms a ball. Remove from heat. Beat eggs *one at a time until smooth*. Drop mixture by spoonful onto greased cookie sheet. Bake at 400°F for 45 minutes. When cool, cut off tops and fill with filling topped with strawberries.

Easy Creamcheese Fruit Squares

Bernice Garvin

- 1 c. Sugar divided
- ½ c. Butter
- 1½ c. Graham crackers crumbs
- 3 pk.(8-oz. ea.) Cream cheese
- 4 Eggs
- 1 t. Vanilla
- 1 cn.(21-oz.) Blueberry Pie filling

Preheat oven to 325° to prepare crust. In medium saucepan place ¼ c. sugar and butter, heat until butter is melted. Stir in graham cracker crumbs. Press mixture in 9×13" pan. In large bowl beat cream cheese until smooth, beat in remaining sugar eggs one at a time and vanilla until well blended. Spoon blueberry filling over crust. Carefully pour cream cheese mixture over blueberry filling. Bake until just set, about 45 min. cool.

Angel's Lofat Delight

Sue Karolczak

- 1 pk. White angel food cake mix
- 1 pk.(½-oz.) Vanilla or lemon instant pudding, pie filling
- 2 c. Skim milk
- 1 8-oz. cont. Whipped topping, thawed
- 1 pt. Strawberries, cut into halves or fourths
- 1 Kiwi fruit, peeled

Bake and cool cake as directed on package. Trim brown crust from cake and discard. Tear cake into about 1" pieces. Prepare pudding as directed on box using skim milk. Fold in 2 c. whipped topping (reserve remaining for garnishes). Place ⅓ of cake pieces in 3-qt. glass serving bowl, top with ⅓ of the pudding mixture, ½ of the strawberries, ⅓ of the cake pieces and ⅓ of the pudding mixture. Slice kiwi fruit; cut each slice into halves and place slices against the side of bowl. Top with remaining cake pieces, pudding mixture and strawberries. Refrigerate until chilled, at least 4 hrs. Garnish with remaining whipped topping. Refrigerate any remaining dessert.

Serves 12

Famous Cheesecake

Mary Jo Coplan

1 Stick oleo (melted)	8 oz. Cream cheese (softened)
2½ c. Graham cracker crumbs	1 c. Sugar
¼ c. Granulated sugar	2 t. Vanilla
12 oz. Evaporated milk	3 oz. pkg. Lemon jello
chilled (must be chilled)	½ c. plus 2 T. Hot water
	½ c. plus 2 T. Cold water

Mix melted oleo, graham crackers and sugar together and line 9×13 pan on bottom and sides (reserve ⅓ c. crumbs for top). Dissolve jello in hot water. Add cold water. Cool to 75°. Do not allow jello to congeal. Mix cream cheese, 1 c. sugar and vanilla until well blended. Measure chilled milk into chilled large mixing bowl and beat at high speed until peaks form and bowl is slightly more than ⅓ full about 3 minutes. Add cooled jello. Mix after all has been added. Mix an additional ½ minute. Turn mixer to 2nd speed and add cream cheese mix. Mix only enough to blend ½ minute. Do not over mix. Pour into crumb lined pan. Sprinkle reserved graham cracker crumbs on top. Refrigerate overnight.

Yield: 15

Peanut Chocolate Parfait Dessert

Marilyn Buckley

Crust:

- 1 pk. Chocolate cake mix
- ½ c. Margarine or butter, melted
- ¼ c. Milk
- 1 Egg
- ¾ c. Peanuts

Topping:

- ½ c. Peanuts
- 1 Chocolate bar, grated

Heat oven to 350°.
Grease and flour 9×13" pan.

Filling:

- ¾ c. Peanut butter
- 1½ c. Powdered sugar
- 1 pk. (8-oz.) Cream cheese, softened
- 1 pk. (8-oz.) Whipped topping, thawed
- 1 pk. Instant vanilla pudding

In large bowl, combine all
all crust ingredients.
Bake 30 to 35 min.
Do not over bake!

In a small bowl beat cream cheese until smooth. Add milk, beat at low speed. Set aside in a large bowl, beat cream cheese until smooth. Add milk, whipped topping and pudding mix well. Pour half of cream cheese mixture over cooled crust spread. Evenly sprinkle with half of peanut butter mixture. Repeat with remaining cream cheese and peanut butter mixture. Sprinkle with ½ c. peanuts, gently press into filling. Sprinkle with grated chocolate. Refrigerate or freeze until serving.

Serves over 16

Peaches 'n' Cream Dessert Pizza

Kathy Melby

- | | |
|---------------------------------------|------------------------------------|
| 1 cn. 14-oz. Sweetened condensed milk | 1 c. Unsifted flour |
| ½ c. Sour cream | ¼ c. Quick oats |
| ¼ c. Lemon juice | ¼ c. Finely chopped walnuts |
| 1 t. Vanilla extract | 1 cn. 29-oz. Peach slices, drained |
| ½ c. Margarine or butter | Additional chopped walnuts |
| ¼ c. Firmly packed lt. brown sugar | for garnish. |

Preheat oven to 375°. In medium bowl, combine sweetened condensed milk, sour cream, lemon juice and vanilla. Chill. In medium bowl, cream together margarine and sugar, mix in flour, oats and walnuts until thoroughly blended. Grease pizza pan or baking sheet (margarine or pam). On pan, press dough into 12-in. circle forming ridge around edge. Prick with fork. Bake 10-12 minutes or until golden brown. Cool. Spoon filling evenly onto crust. Arrange peach slices on filling, garnish with remaining nuts. Chill before serving. Refrigerate leftovers.

Pistachio Dessert

Mary Jo Coplan

- | | |
|----------------------------------|---------------------------------|
| 2 c. Ritz crackers, crushed | 9 oz. Cool Whip |
| 1 st. Margarine, melted | 2 pk. Pistachio instant pudding |
| 2½ c. Milk | Chocolate bits or |
| 2 c. Vanilla ice cream, softened | colored sprinkles |

Mix Ritz crackers and melted margarine. Pack in 9×13" pan. Mix milk, softened ice cream and dry pudding mix. Mix at slow speed. Pour on crust and refrigerate until firm. Spread Cool Whip on top and sprinkle with chocolate bits or sprinkles. May be made ahead and frozen. Thaw several hours in refrigerator.

Banana Split Dessert

Judy Bogenrief

Crust: 2 c. graham cracker crumbs

1 t. Cinnamon

1 c. Melted margarine

Mix together and pat in 9×13 pan.

3 Bananas

½ gal Vanilla ice cream

1 c. Crushed nuts

1 lg. Cool Whip

½ c. Margarine

Maraschino cherries

¾ c. Chocolate chips

More nuts

2 c. Powdered sugar

1 Can evaporated milk

Vanilla

Slice bananas on crust. Slice ice cream over bananas. Sprinkle 1 c. chopped nuts over ice cream, freeze. Cook margarine, chips, powder sugar, evaporated milk until smooth, stirring constantly and vanilla cool completely. Then spread over frozen mixture, freeze again. Spread cool whip on top, sprinkle with more crushed nuts and maraschino cherries, freeze. Remove from freezer 10 minutes before serving.

Yield: 12

Apple Berry Salsa and Cinnamon Chips Wendy Klein

Chips:

- | | |
|-----------------------|---------------|
| 2 lg. Flour Tortillas | Water |
| 1 T. Sugar | ½ t. Cinnamon |

Salsa:

- | | |
|------------------|---------------------------|
| 2 Medium Apples | 1 c. Strawberries, sliced |
| 1 Kiwi, chopped | 1 Sm. orange |
| 2 T. Brown sugar | 2 T. Apple jelly |

Preheat oven to 475°. Brush tortillas with water. Combine sugar and cinnamon, sprinkle over tortillas, cut each tortilla into 8 wedges. Bake 5-7 minutes. Chop apples, kiwi, slice strawberries, juice the orange. Combine prepared fruit, orange juice, sugar and jelly. Serve with chips.

Apple Pie Pudding

Lucy Brotsky

- | | |
|---------------------|--------------------------|
| 1 c. Sugar | 1 c. Flour |
| 1 t. Soda | ½ t. Salt |
| ¼ c. Butter, melted | 2 c. Diced peeled apples |
| 1 Egg, beaten | ¼ t. Cinnamon |
| ¼ t. Nutmeg | ½ c. Chopped nuts |

Sift dry ingredients, add butter and egg, add apples and nuts. Spread in pan and bake at 350° for 45 minutes.

Sauce for topping:

- | | |
|-------------|--------------------------|
| ½ c. Sugar | 1 T. rounded Corn starch |
| ¼ t. Salt | 1 c. Boiling water |
| 2 T. Butter | 1 t. Vanilla |

Cook 5 minutes and add vanilla.

Cream Cheese and Cherry Dessert

Wendy Klein

Crust:

- | | |
|-----------------------|--------------------|
| 2 c. Crushed pretzels | 1 c. Melted butter |
| ¾ c. Sugar | |

Combine and press into a 9×13 pan.

Filling:

- | | |
|-----------------------|---------------------|
| 8 oz. Cream cheese | 1 c. Powdered sugar |
| 8 oz. Whipped topping | |

Beat together cream cheese and powdered sugar. Add whipped topping, ½ c. at a time. Spread over crust.

Topping:

- 30 oz. Can of cherry pie filling

Spread over top, refrigerate for 2-3 hours.

Easy Dessert

Helen D. Aarstad

- | | |
|---------------------------|-----------------|
| 3 Egg whites (room temp.) | 3 T. Cold water |
| 1 c. Sugar | 1 t. Vinegar |
| 3 t. Corn starch | 1 t. Vanilla |

Beat egg whites stiff. Add cold water and beat again. Add sugar gradually while beating. Blend in vinegar, vanilla and corn starch. Bake at 350° for 40 minutes. Turn off oven and let cool in oven. Serve with fresh fruit or canned pie filing and cool whip if desired. *Yield: 6-8*

Angel Food Dessert

Deanna Santema

- | | |
|--|------------------------|
| 1 10½-in. Angel food cake | 2 c. Milk |
| 1 Can cherry pie mix | 8 oz. Tub Cool Whip |
| 2 Sm. pkg. instant french
vanilla pudding | 12 oz. Ctn. sour cream |

Tear half of cake into bite-size pieces. Put in 9×13 pan. Cover with pie mix. Add second layer of cake that has been torn into pieces over pie mix. Beat the pudding, sour cream and milk together. Pour over second cake layer and top with whipped filling. Keeps well in the refrigerator.

Raisin Rice Pudding

Ruth Kenefick

- | | |
|--------------------|------------------------------|
| 1 qt. Milk | ¼ c. Sugar |
| ¼ c. Uncooked rice | 1 T. Butter |
| ¼ t. Salt | ¼ t. Nutmeg or ½ t. cinnamon |
| 1 t. Vanilla | 1 c. Raisins |

If using cooked rice, decrease milk to 1 pt.

Combine and bake at 325° for 2 hrs., is using cooked rice bake at 350° for 1 hr. *Yield: 6*

Cheesecake

Charlene Bottelberghe

- | | |
|--------------------------|------------|
| 2 c. Graham cracker | 6 T. Sugar |
| ½ c. Butter or margarine | |

Mix together and put in 9×13 pan. Bake at 350° for 8 minutes, cool.

- | | |
|-------------------------------|--------------|
| 2 8-oz. pkg. of cream cheese | 1 c. Sugar |
| ¼ t. Salt | 1 c. Milk |
| 2 T. Sugar | 2 t. Vanilla |
| 3 c. Thawed cool whip (8-oz.) | |

Beat cheese and sugar until smooth and fluffy. Add salt, vanilla, lemon juice and milk. Beat constantly, add cool whip, scrape bowl often. Pour over crust. Chill for 4 hours at least.

Cheesecake

Father Tom Heck

1¼ c. Graham crackers 3 T. Sugar
¼ c. Butter ½ c. Almonds (optional)

Spread bottom and sides of springform pan. Cook at 325° for 10 minutes.

3 8-oz. pkg. cream cheese 3 Eggs
(softened)

Beat with wire whip 10 minutes on high.

1⅞ c. Sugar 1½ t. Almond extract
1½ t. Vanilla extract

Add to above, beat 20 minutes more, pour in crust, bake at 325° for 40-50 minutes.

2 c. Sour cream 2 T. Sugar
1 t. Vanilla

Beat 5 minutes, put on cake cooled for 1 hour. Bake at 450° for 7 minutes.

Berries:

¾ c. Sugar 2½ T. Corn starch
Dash salt ¾ c. Water
1 c. Berries

Boil until thick, then add 2 T. butter and 2 c. berries when cool. Serve on cheesecake chilled overnight.

Vanilla Ice Cream

Pam Ingemansen

4 Eggs ½ t. Salt
2½ c. Sugar 6 c. Half and half
4 c. Whipping cream 2½ T. Vanilla

Beat eggs until light. Add sugar gradually, beating until thick. (Sugar should start to dissolve.) Add remaining ingredients, mix well. Freeze in 5 qt. ice cream freezer. *Yield: 1 gal.*

Vanilla Ice Cream

Mercedes Ahlers

4 c. Whole milk 2 t. Vanilla
1 T. Flour 1 c. Sugar
1 Egg ⅞ t. Salt

Mix together flour, sugar, salt. Add egg, mix. Gradually add 2 c. milk. Cook over low heat, stir constantly. SHOULD NOT boil—for 10 minutes. Can cook microwave until thicken DO NOT BOIL about 5 minutes. Cool, strain, add 2 c. milk to mixture. Pour into freezer and freeze according to directions of freezer. Triple this recipe if using a 5 qt. freezer. Single batch for most small electric mixers.

Royal Marble Cheesecake

Gail P. Weber

1 c. Flour	2 T. plus 1 c. sugar
¼ t. Salt	¼ c. Butter
6 oz. Chocolate chips (melted)	24 oz. Cream cheese
2 t. Vanilla	6 Eggs
1 c. Sour cream	

Combine ¾ c. flour, 2 T. sugar and salt in bowl. Cut in butter. Stir in 2 T. melted chocolate. Press into spring form pan. Bake at 400° for 10 minutes. Combine cream cheese and 1 c. sugar in bowl. Beat at med. until smooth. Add ¼ c. flour and vanilla. Mix well. Add eggs one at a time beating well after each. Blend in sour cream. Combine 1¾ c. filling and remaining chocolate. Set aside. Pour remaining filling into pan. Spoon chocolate mixture over filling. Cut through with knife to marbelize. Place in 400° oven. Reduce temp. to 300°. Bake for 1 hour. Turn off oven, let stand in closed oven for 1 hour. Remove from oven. Cool at room temp. Remove side of pan. Chill for 8 hours or longer.

Yield: 10-16

Ice Cream Dessert

Ruth Schaefer

½ c. Brown sugar	2 Jars caramel ice cream topping
½ c. Old-fashioned oatmeal	½ gal Vanilla ice cream
1 c. Chopped pecans	2 c. Flour
1 c. Margarine, melted	

Mix together brown sugar, oatmeal, pecans, margarine and flour until like cookie dough. Spread on cookie sheet. Bake at 400° oven for 12-15 minutes. Cool crumble into crumbs. Place ½ the crumbs in 9×13 pan. Drizzle over ¾ jar of topping. Spread on the ½ gal. of softened ice cream. Sprinkle on remaining crumbs. Drizzle on ¾ jar of topping. Freeze until firm.

Yield: 16-24

Rhubarb Topsy Turvy

Jolene Becker

6+ c. Diced rhubarb	1½ c. Sugar
2 c. Miniature marshmallows	½ c. Butter
1 c. Sugar	2 Eggs
2 c. Flour	¼ t. Salt
3 t. Baking powder	½ c. Milk
1 t. Vanilla	

Put rhubarb, sugar and marshmallows into a greased 9×13 pan. Cream butter and sugar well; add eggs, beat. Sift flour, salt and baking powder; add alternately with milk and vanilla to creamed mixture (will be thick). Spread over rhubarb mixture. Bake at 350° for one hour. Let cool. Cut into squares and turn upside down on serving dish. Top with whipped cream.

Rhubarb Dessert

Rita Relf

Crust:

1 c. Flour
½ c. Butter

2 T. Sugar

Mix together; put in 9×9 pan, bake 350° for 20 minutes

Filling:

1¼ c. Sugar
2½ c. Cut rhubarb
2 T. Flour

3 Egg yolks, beaten
⅓ c. Cream or milk

Cook until thick, cool. Pour over baked crust. Meringue—3 egg whites and ¼ c. sugar. Brown at 375°

Yield: 9

Rhubarb Torte

Adelaide Paradise

Crust:

Crumble together 1 c. flour, 2 T. sugar, ½ c. butter, dash salt, and pack in 9×9 pan. Bake at 325° for 20 minutes.

Filling:

3 c. rhubarb cut fine; 1½ c. sugar, ⅓ c. milk, and 3 beaten egg yolks, and 2 T. flour. Cook over med. heat, stirring often, until thick. Pour over baked crust. Top with meringue, made of 3 egg whites, ¼ t. salt, beaten until stiff. Add 6 T. sugar and mix well. Bake at 375° until meringue is light brown. Cool and cut into 9 squares.

Rhubarb Delight

Teresa DeBoise

Crust:

1 c. Flour
½ c. Margarine or butter

2 T. Sugar

Combine until crumbly, press into 9×9 pan and bake at 350° for 20 minutes.

Topping:

1¼ c. Sugar
2½ c. Rhubarb chopped
2 T. Flour

3 Egg yolks beaten
⅓ c. Cream

Cook until thickened, cool and pour over baked crust.

Meringue:

3 Egg whites
¼ c. Sugar

Beat until stiff and add sugar gradually. Pile onto top of dessert and brown in 350° oven.

Yield: 8-10

Rhubarb Shortcake

Carol Cumber

- | | |
|---------------------------------------|--------------------|
| 4 c. Chopped rhubarb | 3 T. Melted butter |
| 3 oz. Strawberry jello | 1 c. Sugar |
| 1 Jiffy cake mix
(white or yellow) | 1 c. Warm water |

Put chopped rhubarb in bottom of 8×8 cake pan. Sprinkle dry jello on rhubarb. Sprinkle dry cake mix on jello. Drizzle 1 c. warm water on cake mix, then drizzle 3 T. melted butter over all. Bake at 350° for 40 minutes.

Rhubarb Crunch

Theresa Erschens

- | | |
|------------------|--------------------|
| 1 c. Flour | ¾ c. Oatmeal |
| 1 c. Brown sugar | ½ c. Melted butter |
| 1 t. Cinnamon | ½ t. Salt |

Place 4 c. rhubarb in 9-inch pan. Sprinkle with ¾ c. white sugar, mix other ingredients. Place over rhubarb. Bake at 350° for 45 minutes.

Rhubarb Crisp

Mabel A. Heinemann

Crust:

- | | |
|------------------|--------------------------|
| 1 c. Flour | 1 t. Cinnamon |
| ¾ c. Oatmeal | ½ c. Butter or margarine |
| 1 c. Brown sugar | |

Mix crumb mixture and put ½ of it in 9×13 pan with 4 c. rhubarb, 1 c. sugar, 1 T. corn starch, 1 c. water and 1 t. vanilla. Cover crust with rhubarb then cook the next 4 ingredients until thick then put other half of crunch mixture on top. Bake at 375° for 45 to 50 minutes.

Yield: 18

Apple Crisp

Dolly Hartman

Slice apples until 1-inch in depth in a 9×13 cake pan. Sprinkle with 1½ c. sugar and sprinkle with cinnamon. Topping: 1 c. brown sugar, 1 c. flour, 1 c. oatmeal, ½ c. butter. Bake at 350° for 50-60 minutes. Dot with butter.

Lime Jello Chocolate Dessert

Benjamin Kantack

Crust:

- ½ c. Butter or margarine 12 oz. Semi-sweet choc. chips
4 c. Graham cracker crumbs

Optional: Flavor your choc. chips with ¼ t. peppermint extract in sealed container for 1 hr.

Filling:

- 4 c. Boiling water 2 c. Sugar
6 oz. Lime jello 6 T. Lemon juice
4 c. Whipped topping

Crust: Melt chips with butter or margarine in microwave. Stir until smooth and stir in graham cracker crumbs. Pat mixture into bottom of 9×13 dish or pan. Save ½ c. crumb mixture for topping. Filling: Dissolve sugar and jello in boiling water. Add lemon juice and cool until mixture is thick as syrup. Cool in refrigerator to thicken faster. Beat until foamy. Fold in the whipped topping, pour into crust, sprinkle remaining crumbs on top and chill.

Yield: 12-18

Watergate Dessert

Linda Vlaminck

- 1 c. Flour 13 oz. Container Cool Whip
½ c. Margarine/butter (melted) 2 Pkg. Instant pudding
½ c. Chopped nuts 2½ c. Milk (any kind)
8 oz. Pkg. cream cheese 1 c. Powdered sugar

Mix and pat firmly in a 9×13 pan, flour, butter and chopped nuts. Bake at 350° for 10-15 minutes. Cool this crust. Mix cream cheese, powdered sugar and cool whip (save ¼ container of cool whip). Spread this over crust. Mix pudding and milk and spread over cream cheese mixture. Top with cool whip and chopped nuts.

Yield: 12-14

Cheesecake

Marvelyn Kessler

- 4 Pkg. Philadelphia cream 3 T. Sugar
cheese (small size) ½ t. Cinnamon
½ c. Sugar ½ Cube butter or oleo
3 Eggs ½ pt. Sour cream
1½ t. Vanilla 3 T. Sugar
14 Graham crackers (crushed) ¾ t. Vanilla

Beat cheese first, then add eggs, sugar and vanilla until creamy. Mix the crushed graham crackers, sugar, cinnamon and butter and line 9×9 pan or round size pan. (I use a glass pie plate.) Pour creamy mixture in and bake for 20 minutes at 350°. Beat the sour cream, sugar and vanilla just in carton and spread on the hot cheese cake and being careful not to spread it out to the sides and continue baking at 350° for an additional 10 minutes when cool, chill for 6 hours in the refrigerator.

Peach Delight

Sr. Marlene Minnaert, OSB

- | | |
|------------------------------------|------------------------------------|
| 29 oz. can Sliced peaches w/ juice | 1 c. Chopped walnuts |
| 1 Box butter brittle cake mix | 1 Stick margarine or butter melted |
| 1 c. Coconut | |

Butter or Pam spray a 9×13 pan. Into this pan pour the peaches and juice. (If the slices are too big, cut them in half.) Over the peaches sprinkle the cake mix, then the coconut and chopped walnuts. Over all this drizzle the melted butter or margarine. Bake at 350° for about 50 minutes. Best served warm with cool whip on top. *Yield: 12-15*

Strawberry Supreme

Kami Kurtenbach

- | | |
|----------------------------|--------------------------|
| 1 Box strawberry cake mix | 1 Lg. Cool Whip |
| 1 Lg. box Strawberry jello | Strawberries for garnish |
| 1 c. Strawberry soda | 1½ c. Milk |
| 1 Sm. box vanilla pudding | |

Bake cake in a 9×13 pan as directed. Mix 1½ c. boiling water with jello after dissolved add soda and refrigerate until cake is done. When done poke cake generously with meat fork and pour jello/soda mixture over cake. Put in refrigerator for 20 minutes. Mix milk, pudding and cool whip. After 20 min. top cake with cool whip mixture. Refrigerate 3-4 hours. Cover after first hour. Garnish when serving.

Cookie Dessert

Angela Heinz

- | | |
|--------------------------------------|-----------------|
| 2 Lg. boxes instant vanilla pudding | 2 c. Milk |
| 1 Pkg. Keebler fudge striped cookies | 8 oz. Cool Whip |

Mix vanilla pudding and milk in large bowl. Crumble all but 5 of the cookies. Add crumbled cookies to the vanilla pudding. Fold in the cool whip. After all is mixed together place 5 whole cookies on top for a decorative look. *Yield: 8-10*

Chocolate Soup

Claire Duvall

- | | |
|--|-------------------------------|
| 4 c. Light cream | 5½ oz. Pkg. chocolate pudding |
| ⅓ c. Creme de cocoa | 2 T. Amaretto |
| ½ c. Toasted almond slivers or coconuts shreds (garnish) | |

In a medium (3-qt.) saucepan combine 3 c. cream and the box of pudding together. Cook and stir over medium heat until mixture has come to a full boil. Remove from heat. Add the additional cream, creme de cocoa and Amaretto. To serve hot, serve immediately with either of the garnishes. To serve cold, chill in refrigerator for at least four hours. Pour into bowls and sprinkle with either of the garnishes. *Yield: 6*

Peaches 'n Cream Cheesecake

Carol Cumber

- | | |
|-------------|-----------------------------------|
| ¾ c. Flour | 1 t. Baking powder |
| ½ t. Salt | 3¼ oz. Vanilla pudding (not inst) |
| 3 T. Butter | 1 Egg |
| ½ c. Milk | |

Combine, beat 2 minutes and pour into greased pie pan.

Topping:

- | | |
|---|-----------------------------|
| 1 15 to 20-oz. Sliced peaches
(save juice) | 8 oz. Softened cream cheese |
| 3 T. Reserved peach juice | ½ c. Sugar |

Put peaches on top of batter. Combine cream cheese, sugar and peach juice and beat 2 minutes. Spoon over batter, leaving ½-inch at the outer rim. Sprinkle top with 1 T. sugar mixed with ¼ t. cinnamon. Bake at 350° for 30-35 minutes. *Yield: 8*

Pecan Pie

Rita Harming

- | | |
|----------------------|--------------|
| 3 Eggs, beaten | 1 c. Pecans |
| ⅔ c. Sugar | Dash of salt |
| 1 c. Dark corn syrup | ⅓ c. Butter |

Beat together and pour 1 c. pecan halves into mixture. Pour into 8-inch pie shell and bake at 350° for 50 minutes. *Yield: 6-8*

Chocolate Pecan Pie

Karla Carpenter

- | | |
|----------------------------|------------------------------|
| 3 Eggs, slightly beaten | 4 oz. Semi-sweet choc. chips |
| 1 c. Karo light corn syrup | 1 t. Vanilla |
| ⅓ c. Sugar | 1½ c. Pecan halves |
| 2 T. Butter | 1 9-inch pastry shell |

Stir together eggs, sugar and syrup. Melt butter and chocolate chips together and add to mixture. Stir in vanilla and pecans and pour into the pastry shell. Bake until knife inserted halfway between center and edge comes out clean. Approximately 50-60 minutes.

Quick and Easy Lemon Pie

Mary Mailey

3 c. frosted flakes, crushed to 1½ c., ½ c. melted ole. Combine and put in 9-inch pie tin. Combine 1 can Borden's sweetened condensed milk, 1 small can frozen lemon concentrate and ¼ t. lemon extract and put in crust. Top with 1 9-oz. cool whip. Chill. This may also be put in a cake pan and cut in squares. (You can make it in the morning and serve it in the afternoon.)

Apple-Pecan Pie

Mrs. Delvin Benz

¼ c. Chopped pecans	½ t. Cinnamon
6 c. Sliced apples (peeled)	¼ t. Nutmeg
1 c. Sugar	2 t. Flour

Sprinkle chopped pecans in bottom of unbaked 9-inch pie shell. Combine apples, sugar, flour, cinnamon and nutmeg. Turn into pie shell and spread topping over apple mixture. Bake at 425° for 40-45 minutes or until apples are tender and top is rich brown. Spicy pecan topping: mix ¼ c. butter or margarine, ½ c. brown sugar, ⅓ c. flour and ½ t. cinnamon until completely blended. Stir in ¼ c. chopped pecans.

Sour Cream Lemon Pie

Gail P. Weber

1 c. Sugar	3 Eggs yolks, slightly beaten
3½ T. Corn starch	1 c. Milk
1 T. Lemon rind	¼ c. Butter
½ c. Lemon juice	1 c. Sour cream

Mix together sugar, corn starch, lemon rind, lemon juice, egg yolks and milk. Cook until thick. Stir in butter and let cool. Stir in 1 c. sour cream and place on 9-inch baked pie shell. Garnish with lemon slices and whipped cream.

Yield: 6-8

Chocolate Covered Peanut Butter Pie

Tiffany Jacquot-Petsak

1½ c. Crushed chocolate cookies	2 T. Milk
1¼ c. Peanut butter, in all	2 T. Chopped peanuts
6 oz. Cream cheese	2¾ c. Heavy cream, in all
1 c. Powdered sugar	6 oz. Semi-sweet chocolate, chopped

Preheat oven to 350°. In mixing bowl combine crushed cookies with peanut butter. Mix well and press into a 9-inch springform pan. Bake crust for 8-10 minutes. Meanwhile, whip cream cheese and sugar until smooth. Add the remaining peanut butter, milk and nuts and whip for 1 minute. Turn the peanut butter mixture into a mixing bowl. Whip 2 c. heavy cream and fold into the peanut butter mixture. Pour the filling into the prepared crust and refrigerate for 2 hours or until the pie is set. In microwave safe bowl, combine chocolate and remaining cream, microwave a couple of minutes—no stirring! Remove from heat and cool 2 minutes, stirring constantly. Remove pie from springform pan and place on a wire rack. Pour chocolate topping over the pie. Refrigerate 2 hours or until chocolate coating is set.

Peanut Butter Fudge Pie

Monica Anderson

8 oz. Tub plus 1 c. Cool Whip	1 c. Cold milk
10 oz. Prepared graham cracker crumb crust	½ c. Peanut butter
12 oz. Jar judge sauce	4 oz. Vanilla Instant pudding and pie filling

Spread whip topping in bottom of pie crust. Freeze for 10 minutes. Carefully spread fudge sauce over whipped topping. Stir milk gradually into peanut butter in large bowl until smooth. Beat with wire whisk 1-2 minutes. Gently stir in remaining whipped topping. Carefully spoon over fudge sauce. Freeze 4 hours or overnight. To serve, let stand at room temperature 15 minutes or until it can be easily cut. Store leftovers in freezer.

Yield: 8

Dirt Pie

Monica Anderson

1 c. Cold milk	20	Choc. sandwich cookies crushed (reserve small amount for topping)
3½ c. Cool whip, thawed (8-oz.)		
1½ c. Rocks (see below)		
4 oz. Instant chocolate pudding	1	Pkg. Graham cracker pie crust

In medium bowl, beat until well blended, 1-2 minutes milk and pudding. Let stand 5 minutes. Fold in cool whip. Stir in cookies and rocks and spoon all into pie crust. Freeze until firm, about 4 hours.

Rocks—use granola chunks, chocolate chips, peanut butter chips, chopped peanuts or a combination.

Grandma Headley's Peach Pie

Beth (Headley) Kniffen

3 c. Flour	¾ c. Water
1½ c. Shortening	1¾ t. Salt
Filling:	
6 to 8 fresh sliced peaches	½ t. Cinnamon
¾ c. Sugar	Dash of nutmeg
¼ c. Flour	2 T. Orange juice

Cut flour, shortening and salt together. Blend in water. Mix together to form a ball. Divide into 4 parts, let rest a short while and roll out to fit pie pan. Pastry is enough for 2 pies.

Filling: Mix all ingredients. Pour over bottom pastry in a 9-inch pie pan. Add 3 dots butter. Cut air slits in top crust. Place top crust over peaches and butter. Sprinkle with sugar. Bake at 400° for 15 minutes and then 375° for 45 minutes.

Double-Good Blueberry Pie

Ann Marie Smith

$\frac{3}{4}$ c. Sugar	4 c. Blueberries
3 T. Corn starch	1 T. Butter
$\frac{1}{8}$ t. Salt	1 T. Lemon juice
$\frac{1}{3}$ c. Water	Whip Cream

Baked 9-inch pie shell

Combine sugar, corn starch and salt in sauce pan. Add water and 2 c. blueberries. Cook over medium heat, stirring constantly until mixture thickens and clear. Remove from heat and add butter and lemon juice, cool. Gently fold in 2 c. blueberries until well coated with cooked blueberries mixture (chill) garnish with whipped cream. *Yield: 9*

Angel Pie

Fran Johnson

Crust:

4 egg whites, partially beaten, add $\frac{1}{4}$ t. cream of tartar. Beat until stiff add 1 c. sugar gradually, beat until stiff and glossy. Butter glass pie pan. Bake at 275° for 20 minutes then 300° for 40 minutes.

Filling:

Cook in double boiler until thick, cool. 6 egg yolks beaten until stiff, add $\frac{1}{2}$ c. sugar, 3 T. lemon juice, cook until thick, cool. Whip 1 c. whipping cream, spread cream over shell lemon cream. Put ground nuts over top, refrigerate until served.

Angel Pie

Donna Hildebrant

6 Eggs, separated	4½ T. Lemon juice
$\frac{1}{2}$ t. cream of tartar	$\frac{3}{4}$ c. Sugar
1½ c. Sugar	3 t. Lemon rind
	Cool whip

Heat oven to 275°. Beat 6 eggs whites until frothy. Add cream of tartar. Beat until eggs form peak. Gradually add 1½ c. sugar, beating until stiff. Spread on greased 9×13 pan. Bake 1 hour at 275°, then 20 minutes at 300°. Meanwhile, cook 6 egg yolks, lemon juice, $\frac{3}{4}$ c. sugar and lemon rind until thick, spread half of cool whip or baked meringue, then lemon fillings then rest of cool whip. Chill 12-24 hours. *Yield: 20-24*

Brown Sugar Peach Pie

Kay Dalsted

6 Fresh peaches (lg. size)	1 T. Lemon juice
$\frac{1}{2}$ c. Brown sugar	$\frac{1}{3}$ c. Margarine
$\frac{1}{8}$ c. Flour	3 T. Light corn syrup

Combine brown sugar and flour in a heavy sauce pan, add syrup, lemon juice and butter. Cook until sugar is dissolved over low heat. Stir constantly. Cool. Peel and slice peaches into a pie crust. Pour the brown sugar mixture over the peaches. Put a lattice crust on top. Bake at 350° for 35 minutes or until peaches are soft. *Yield: 1 pie*

Pecan Pie

Linda Kranz

- | | |
|------------------------|-----------------|
| ¼ c. Margarine | ½ c. Sugar |
| 1 c. Karo syrup (dark) | 1½ c. Pecans |
| ¼ t. Salt | 3 Eggs (beaten) |

For the 1½ c. pecans I use ½ light and ½ dark. Cream margarine and sugar, add one ingredient at a time, mixing each. Makes 9-inch pie. Bake at 350° for 50 minutes. *Yield: 6-8*

Lazy Man's Apple Pie

Tiffany Jacquot-Petrak

- | | |
|-----------------------------------|--------------------------------------|
| 11 or 12 apples peeled and sliced | ¼ c. Sugar and cinnamon to taste mix |
|-----------------------------------|--------------------------------------|

Place sliced apples in buttered 9×13 pan. Sprinkle with sugar and cinnamon mixture. Mix 2 c. flour, 1½ c. sugar and 1 c. butter to form crumb mixture and pour over apples until completely covered. Bake at 350° for 1 hour or until apples are tender.

Green Tomato Pie

Marcia Williams

Mix together:

- | | |
|--------------------------|--------------------------------|
| 1⅓ c. Sugar* | 4 c. Sliced green tomatoes |
| 6⅞ T. Flour | 4 T. Lemon juice |
| 1½ t. Salt | 1½ t. Ground lemon rind (opt.) |
| 1½ t. Cinnamon or nutmeg | Dot with 1½ t. butter |

Pour in unbaked 9-inch pie shell. Cover with top crust, sprinkle with sugar and bake at 425° for 35-45 minutes. As good as apple pie and good way in the fall to use up green tomatoes. We bake them and freeze them.

*As we are a diabetic family—I use at least ½ sugar twin.

Crustless Pie

Rita Relf

Beat 3 egg whites until frothy, add 1 c. sugar slowly. Fold in 8 crushed graham crackers. Add 1 t. baking powder and ½ c. chopped nuts. Pour into greased pie pan. Bake at 325° for 30 minutes. Serve with canned pie mix and whipped cream or cool whip. *Yield: 6-8*

Rhubarb Pie

Donna Diedrich

- | | |
|---------------|---------------------|
| 1½ c. Sugar | 4 c. Rhubarb, diced |
| ¼ c. Flour | ¼ t. Salt |
| ½ t. Cinnamon | 3 Eggs, beaten |
- 1 Unbaked pie shell

Combine dry ingredients, mix in eggs and rhubarb. Pour into pie crust. Bake at 350° for 45 minutes to 1 hour. Serve warm with ice cream.

Peach Pie

Marcia Williams

- | | |
|-----------------------------------|------------------|
| 4 c. Sliced peaches (can use can) | 3 T. Corn starch |
| ½ c. Water | 1 T. Butter |
| 1 c. Sugar* | Baked pie shell |

Crush 1 c. peaches (1½ peach), combine with water, sugar and corn starch. Bring to a boil and cook over low heat until clear. (2-3 minutes) Add butter and cool. Slice rest of peaches into pie shell. Pour sauce over and cool.

*We are a diabetic family so we use at least ¾ c. sugar twin and ¼ c. sugar. *Yield: 6-8*

Old-Fashioned Mincemeat Pie

Beatrice Hillyer

- | | |
|-----------------------------|----------------------------------|
| 2 T. Crisco or shortening | ¼ lb. Ground Beef |
| 1½ c. Finely chopped apples | 1 Jar or pkg. prepared mincemeat |

Optional—add brandy to taste

Melt shortening in skillet. Sear beef; stir constantly to break up particles of meat. (No chunks clinging together). Mix beef, apples and mincemeat. Pour into crust. Slash top crust. Bake at 425° for 40-45 minutes.

Rhubarb-Cream Pie

Gail Weber

- | | |
|---------------------|---|
| 1½ c. Sugar | 3 Slightly beaten eggs |
| ¼ c. Flour | 4 c. Fresh rhubarb (or thawed and drained frozen) |
| ¾ t. Nutmeg | ¼ c. Sugar |
| ½ c. Flour | |
| ⅓ c. Butter or oleo | |

Prepare unbaked 9-inch single crust pie shell. Mix 1½ c. sugar, ¼ c. flour and nutmeg. Add eggs and mix well. Gently stir in rhubarb. Turn into pie shell. Mix ½ c. flour and ¼ c. sugar. Cut in oleo, sprinkle over pie. Bake 40 plus minutes or until top is golden.

Deep Dish Apple Pie

Donna Miller

- | | |
|---------------|------------------------------|
| Sliced apples | ¼ t. Salt |
| 1 T. Sugar | ¼ c. Melted margarine |
| 1 t. Cinnamon | ¾ c. Chopped nuts (optional) |
| 1 Egg | 1 c. Sugar |

Peel and slice apples to fill a 9-inch pie plate ¾ full. Combine 1 T. sugar and cinnamon and sprinkle over apples. Combine egg, 1 c. sugar, flour, salt, margarine and nuts. Spread over apples. Bake at 350° for 35-45 minutes.

Magic Apple Pie

Bernice Mock

- | | |
|----------------------------------|--------------------|
| 1 Egg, beaten | ½ c. Sugar |
| ½ c. Flour | 1 t. Baking powder |
| 1 Tart apple, peeled and chopped | Pinch of salt |

Mix beaten egg, sugar, flour and salt. Mixture will be stiff. Add chopped apple, spread in 9-inch pie tin. Bake at 350° for 25-30 minutes. Will form its own crust.

Strawberry Rhubarb Pie

Teresa DeBoise

- | | |
|--------------|--|
| 1½ c. Sugar | 1 lb. Rhubarb, cut in ½-in. pcs.
(3 cups) |
| 3 T. Tapioca | |
| ¼ t. Salt | 1 c. Sliced strawberries |
| ¼ t. Nutmeg | 1 T. Butter or margarine |

In large bowl combine tapioca, salt, nutmeg. Add rhubarb and strawberries, mix and coat fruit, let stand 20 minutes or more. Make pastry shell, spoon fruit mixture into pie shell and top with lattice top. Bake in 400° oven for 35-40 minutes.

Sour Cream Rhubarb Pie

Bernice Mock

- | | |
|-------------------|-------------|
| 3 c. Rhubarb, cut | 1¼ c. Sugar |
| 3 Egg yolks | 4 T. Flour |
| ¼ c. Water | |

Cook rhubarb and sugar, no water added. Beat egg yolks and flour and ¼ c. water. Add this to cooked rhubarb to thicken. Add to baked pie shell and top with meringue. *Meringue*: Beat 3 egg whites stiff, add 6 T. sugar, beat until dissolved, add to pie and bake until brown.

Strawberry Cheese Pie

Mary Schaefer

- | | |
|------------------------------------|--|
| 9 in Graham cracker crumb
crust | 8 oz. Cream cheese, softened |
| ¼ c. Lemon juice | 14 oz. Eagle brand sweetened
condensed milk |
| 1 t. Vanilla extract | 1 qt. Fresh strawberries,
or other berries |

In a large mixer bowl beat cream cheese until fluffy. Gradually beat in sweetened milk until smooth. Stir in lemon juice and vanilla. Pour into crust. Chill 3 hours. Top with strawberries that are sliced and sweetened.

Gourmet Strawberry Pie

Deb Leiferman

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|------------------|-----------------------------|
| ¾ c. Sugar | 1 qt. Strawberries, cleaned |
| 1 T. Corn starch | 1 c. Whipping cream |
| 1½ c. Cold water | 1 Pkg. Strawberry jello |

Blend sugar and corn starch in pan, add water and stir until dissolved. Bring to a boil and boil 3 minutes or until thick and clear mixture, stir constantly. Remove from heat, add jello and dissolve. Refrigerate until cooled but NOT set. Arrange strawberries in baked pie shell. Pour jello over berries. Chill until jello sets. Serve with whipped cream.

Yield: 6

Fresh Strawberry Pie

Judy Kuhlman

- | | |
|------------------|-------------------------------|
| 1 c. Sugar | ½ 3-oz. pkg. Strawberry jello |
| 2 T. Corn starch | 2 c. Fresh strawberries |
| 1 c. Water | Baked pie shell |
| | Whipped cream |

Mix sugar and corn starch; add water and cook until thick, stirring constantly. Remove from heat. Add ½ 3-oz. strawberry jello. Stir well and cool. Line a baked pie shell with 2 c. fresh strawberries. Pour mixture over all the berries and serve with whipped cream.

Yield: 6

Strawberry Pie

Lila Tupa

- | | |
|---------------------|---------------------------|
| 1 qt. Strawberries | Red food coloring (opt.) |
| ½ c. Powdered sugar | 9-in. pie shell |
| 1 c. Water | Whipped cream for topping |
| 2 T. Corn starch | ½ c. Sugar |

Add powdered sugar to 3 c. whole big berries. Let stand 1 hour. Crush the smaller berries and cook with water for 2 minutes. Sieve this cooked mixture. Mix corn starch with sugar. Stir into the sieved berry juice. Cook until clear. Add a few drops food coloring if needed. Cool. Fill pie shell with the sugared berries. Pour luke warm sauce over berries. Cool.

Yield: 8

Strawberry Pie

Helen D. Aarstad

- | | |
|-------------------------|------------------|
| 2 c. Fresh strawberries | 1 c. Sugar |
| 3 T. Corn starch | 1 T. Lemon juice |
| ¾ c. Crushed berries | |

Fill baked crust with fresh berries, cooked crushed berries, lemon juice, sugar, corn starch until thick. Pour over fresh berries. Serve with ice cream or cool whip.

Yield: 6-8

Strawberry Pie

Linda Kranz

1½ c. Sugar

4 T. Corn starch

1½ c. Water

3 oz. Strawberry jello

1 qt. Strawberries

Combine sugar, corn starch and water in saucepan. Cook until clear, stirring constantly. Add jello, cool. Stir in berries. Pour into baked pie shell. Refrigerate. Top with whip cream.

Yield: 9-inch pie

Glaze for Strawberry Pie

Donna Diedrich

Mix together 2 T. corn starch and ½ c. sugar then add 1½ c. water. Cook until thick and clear. Dissolve 1 small box strawberry jello in hot liquid (regular or sugar free). Red food coloring, cool slightly and pour over 1 qt. strawberries in baked pie shell. Refrigerate.

Never Fail Pie Crust

Verna Sturdevant

3 c. Flour

½ t. Baking powder

1 t. Salt

1¼ c. Shortening OR

1 c. Lard and ¼ c. shortening

Work with pastry blend.

Beat 1 egg and add 1 T. vinegar, 5 T. cold water. Add to flour mixture and blend. Makes 2 double crusts and 1 single crust.

Press in Pie Crust

Helen Aarstad

1 c. Flour

½ c. Cooking oil

3 T. Milk

Put all ingredients in bowl and mix with fork. Press in pie plate and up sides of plate. Make 1 crust.

Pie Crust

Donna Diedrich

1 c. Butter flavored crisco

2 c. Flour

¼ t. Salt

½ c. Cold water

Cut crisco into flour and salt, add water. Makes 3 pie crusts. Freeze in balls. Thaw to roll out.

Creamed Cheese Frosting

Doreen Gerwing

- 8 oz. Creamed cheese
2 t. Vanilla
2 c. Powdered sugar
- ½ Stick melted butter or margarine

Blend well. Refrigerate to set.

Marshmallow Frosting

Dolores Quass

- 1 ⅓ c. Sugar
2 T. White syrup
- ½ c. Water

Boil above until spins thread. Beat 2 egg whites until stiff, cut 6 marshmallows, mix with egg whites until stiff. Pour syrup near beaters into whites, add salt and vanilla.

Lemon Topping

Evelyn Friezen

1 pkg. lemon pie filling (decrease water by ½ c.) Fix like pudding. When cool add 1 c. cool whip and 1 small can crushed pineapple (drained). Serve on angel food cake.

Never Fail Chocolate Frosting

Audrey Knofczynski

- 6 T. Margarine
6 T. Milk
1 ½ c. Sugar
- ½ c. Chocolate chips
1 c. Small marshmallows

Boil margarine, milk and sugar for 1 minute. Remove from heat and add chips and marshmallows. Beat until spreading consistency. Covers a 9×13 cake.

Caramel Frosting

Louise T. Schley

- ¾ c. Brown sugar
6 T. Cream
4 T. Butter
- 1 c. Powdered sugar
1 t. Vanilla
Pinch of salt

Combine brown sugar, cream and butter; bring to boil. Boil 1 minute, when cool, add powdered sugar, vanilla and salt. (Frosting for applesauce cake) Frost 9×13 pan.

Pineapple Dressing

Betty Linder

- | | |
|----------------------|-----------------------|
| 1 c. Sugar | 2 T. Lemon juice |
| ½ t. Salt | 4 T. Butter |
| 4 T. Flour | 1 c. Cream whipped OR |
| 2 Eggs (well beaten) | 1½ c. Cool whip |
| 2 c. Pineapple juice | |

Sift dry ingredients in small pan, stir in eggs and juice. Mix well. Cook over low heat until thick. Remove and add butter. Cool and fold in cream and chill. This can be served over slices of Angel Food Cake.

Yield: 10-12

Mom's Cake Decorating Frosting

Kathleen Beste

- | | |
|----------------|-----------------|
| ½ c. Margarine | 1 c. Shortening |
| 1 t. Vanilla | |

Cream above ingredients, then add: 4-5 c. powdered sugar, 3 T. water; one at a time.

Hot Fudge Topping (for ice cream)

Mary Schaefer

- | | |
|--------------------------|----------------------|
| 1 c. Sugar | 2 T. Cocoa |
| 2 T. Butter or margarine | ¾ c. Evaporated milk |

Bring the ingredients to a boil, then boil for 1 minute. Stir in 1 t. vanilla.

Add your own recipes here . . .

Add your own recipes here . . .

BREADS AND ROLLS

Rhubarb Nut Muffins

Bonnie Zink

- | | |
|-------------------------|------------------------------------|
| 1½ c. Flour | 1 Egg, lightly beaten |
| ¾ c. Packed brown sugar | ½ c. Buttermilk |
| ½ t. Soda | 1 t. Vanilla |
| ½ t. Salt | 1 c. Diced fresh or frozen rhubarb |
| ⅓ c. Oil | ½ c. Chopped walnuts |

Topping:

- ¼ c. Brown sugar
- ¼ c. Chopped walnuts
- ½ t. Ground cinnamon

In a large bowl, combine flour, brown sugar, soda and salt. Combine oil, egg, buttermilk and vanilla; stir into dry ingredients just until moistened. Fold in rhubarb and walnuts. Fill greased or paper-lined muffin cups $\frac{2}{3}$ full. Combine topping ingredients; sprinkle over muffins. Bake at 375° for 20-25 minutes or until muffins test done. Cool 10 minutes before removing to a rack. *Yield: About 12 muffins*

Peaches and Cream Muffins

Nadine Farber

- | | |
|---|--------------------|
| 2 c. Canned Peaches—drained, diced (save juice) | 2 c. Sugar |
| 4 c. Flour | 4 2. Baking powder |
| | ½ t. Salt |

Combine above ingredients with:

- 3 Eggs
- ¾ c. Oil
- 2 c. Milk (Combine Eggs and Oil)

Whisk in Milk

Filling:

- | | |
|-----------------------------|---------------------|
| 8 oz. Softened cream cheese | 1 T. Peach juice |
| ¾ c. Sugar | 1 t. Almond extract |

Beat filling mixture until smooth. Combine egg and flour mixture; fold in peaches. Fill muffin papers $\frac{1}{2}$ full of batter—drop 1 t. in each cup—top with $\frac{1}{2}$ t. more batter. Sprinkle tops with $\frac{1}{2}$ c. sugar and 1 t. cinnamon. Bake at 350° for 20 minutes. *Yield: A lot!*

Scrambled Egg Muffins

Cindy Hoss

½ lb. Bulk pork sausage	½ t. Salt
12 Eggs	¼ t. Pepper
½ c. Chopped onions	¼ t. Garlic Powder
¼ c. Chopped green peppers	½ c. Shredded cheddar cheese

In skillet, brown the sausage; drain. In a bowl, beat the eggs. Add onion, green pepper, salt, pepper and garlic powder. Stir in sausage and cheese. Spoon by ⅓ cupfuls into greased muffin cups. Bake at 350° for 20-25 minutes or until a knife inserted near the center comes out clean.

Yield: 1 dozen

Strawberry Muffins

Marilynn Bischoff

1½ c. Flour	½ c. plus 2 T. oil
1 t. Baking powder	16 oz. Package frozen strawberries, thawed but undrained
½ t. Cinnamon	
1 c. Sugar	
2 Eggs	

Mix together until moistened. Bake at 350° for 30 minutes after placing in muffin tins.

Yield: 12

Pumpkin Nutmeg Muffins

Kathleen Beste

1 c. Sugar	1⅔ c. Flour
1 Egg (beaten)	1 t. Soda
1 t. Vanilla	¼ t. Salt
½ c. Crisco oil	½ t. Nutmeg
1 c. Pumpkin	¼ c. Walnuts (cut up)

Mix all ingredients well. Bake in muffin tins or baking cups at 350° for 20 to 25 minutes. May be frozen.

Yield: 16 or more

Apricot Coffee Cake

Arlene Vaske

3 c. Flour	½ t. Salt
1 t. Soda	1½ c. Sour cream
1 t. Baking powder	1 t. Vanilla
1 c. Sugar	1 Can apricot pie filling
2 Sticks margarine	¼ c. Sugar
2 Eggs	1 t. Cinnamon

Sift flour, soda, baking powder and sugar together. Add two sticks margarine and mix like pie crust. In small bowl beat eggs, sour cream and vanilla together. Combine the two mixtures and spread ½ in 9×13 pan. Spoon pie filling on, then the other ½ of batter. Mix ¼ c. sugar and cinnamon, sprinkle over top. Bake at 375° for 40 minutes.

Yield: 15-18

Best Ever Bran Muffins

Gloria McCarthy

3 c. All bran or bran buds	2½ c. Flour
1 c. Boiling water	1½ c. Sugar
½ c. Soft shortening	2½ t. Baking soda
2 Eggs	½ t. Salt
2 c. Buttermilk	

Combine bran and boiling water. Add the shortening and mix well. Add remaining ingredients and blend well. Fill muffin tins $\frac{3}{4}$ full. Bake at 375° for 15 to 20 minutes or until done. (Batter keeps well in refrigerator for 3 to 4 weeks.)

Rhubarb Muffins or Bread

Rita Barnett

1½ c. Brown sugar	1 t. Soda
$\frac{2}{3}$ c. Oil	1 t. Vanilla
1 Egg	2½ c. Flour
1 c. Buttermilk or sour milk	1½ c. Finely diced rhubarb
¼ t. Salt	½ c. Nuts (if desired)
½ t. Cinnamon	

Mix sugar, oil and egg. Add and blend in rest of ingredients. Makes 2 loaf pans of bread or 24-30 muffins. Can sprinkle on topping: of $\frac{1}{2}$ c. sugar, $\frac{1}{2}$ t. cinnamon, and 1 T. melted butter. Bake: Bread 325° for 40 minutes or more; Muffins 375° for 20-25 minutes.

Lemon Blueberry Muffins

JoAnn Malsom

2 c. Flour	1 Egg
¼ c. Sugar	2 T. Vegetable oil
1½ t. Baking powder	1 t. Finely shredded lemon peel
½ t. Baking soda	
$\frac{3}{8}$ c. Plain non-fat yogurt	1 c. Fresh or frozen blueberries

In large mixing bowl, stir together dry ingredients. Make a well in the center of dry mixture. In medium bowl, combine yogurt, egg, oil and lemon peel. Mix well, and add to well in dry mixture. Stir only until moistened (batter will be lumpy). Add blueberries, fill greased muffin cups $\frac{2}{3}$ full. Bake at 400° for 20-25 minutes or until toothpick in center comes out clean. Cool for 5 minutes. Serve warm. *Yields: 12 muffins*

Coffee Cake

Evelyn Friezen

3 cans buttermilk biscuits, cut in four's, dip in $\frac{1}{2}$ c. sugar and $\frac{1}{2}$ t. cinnamon, put in greased bundt pan.

Melt 1 stick margarine, add $\frac{1}{2}$ c. ice cream. $\frac{1}{2}$ c. brown sugar, $\frac{1}{2}$ c. white sugar. Bring to boil and pour over biscuits. Bake at 350° for 30 to 35 minutes. Let set a few minutes and then turn over.

Caramel Apple Coffee Cake

Margaret Gerdes

3 Eggs	1 t. Salt
2 c. Sugar	1 t. Baking soda
1½ c. Vegetable oil	3 c. Chopped apples
2 t. Vanilla extract	1 c. Coarsely chopped pecans
3 c. Flour	

Topping: ½ c. butter, ¼ c. milk, 1 c. packed brown sugar, pinch salt.

In a mixing bowl, beat eggs until foamy, gradually add sugar. Blend in oil and vanilla. Combine flour, salt and baking soda add to egg mixture. Stir in apples and pecans. Pour into a greased 10-inch tube pan; bake at 350° for 1 hour and 15 minutes. Cool in pan on a wire rack for 10 minutes. Remove cake to a serving platter. For topping; combine all ingredients in a sauce pan. Boil 3 minutes, stirring constantly. Slowly pour over warm cake (some topping will run down onto the serving plate.)

Yield 12-16

Rhubarb Coffee Cake

Joan Carey

½ c. Butter	1½ c. Sugar
1 Egg	1 t. Vanilla
2 c. Flour	1 t. Soda
½ t. Salt	1 c. Milk
2 c. Chopped rhubarb	

Topping: ½ c. sugar, ½ t. cinnamon, 1 c. coconut, ½ c. chopped nuts (mix together)

Cream shortening and sugar, add egg and vanilla. Stir to mix. Sift dry ingredients and add alternately with milk. Fold in rhubarb. Pour batter in 9×13×2 greased pan. Sprinkle batter with topping. Bake at 350° for 40 to 50 minutes.

Yield: 12

Coffee Cake

Linda Girard

1 Pkg. yellow cake mix with pudding in the mix	¾ c. Water
1 Pkg. instant vanilla pudding	4 Eggs
¾ c. Oil	1 t. Vanilla
	1 t. Butter flavoring

In mixer bowl, pour oil and water over cake mix and pudding mix. Mix on low speed of mixer to blend ingredients. Add 4 eggs, one at a time. Add vanilla and butter flavoring. Beat 4 minutes on high speed with electric mixer. **Do not under beat!** Grease 9×13 cake pan. Pour ⅓ of the batter in pan. Sprinkle ½ of the topping over batter in pan. Add the rest of the batter on top of the topping and sprinkle rest of the topping on top. Bake at 350° for 35 to 40 minutes.

Topping: ½ c. sugar, ½ c. chopped nuts, 2 t. cinnamon.

Monkey Bread

Marianne Heitkamp

4 Cans buttermilk biscuits

Cut in 4 pieces (roll each piece in sugar and cinnamon.) Place in bundt pan. Topping: ½ c. white sugar, ½ c. brown sugar, 1 stick margarine, 1 c. vanilla ice cream. Bring to a boil (10 min.) Then pour over rolls and bake at 350° for 35-45 min. Make sure rolls are brown. Remove from oven and let cool 5-10 minutes before placing on platter.

Monkey Bread (Breakfast)

Ruth Kenefick

1 c. Granulated sugar	½ c. Chopped nutmeats
2 t. Cinnamon	1 Stick oleo
4 Cans buttermilk biscuits (country or reg. biscuits)	1 c. Brown sugar
	1 Bundt pan

Mix the granulated sugar and cinnamon. Divide each biscuit into fourths. Roll in sugar/cinnamon mix, place in greased (bundt) pan. Between each layer and over the pan full sprinkle chopped nuts. Melt oleo with brown sugar, pour over biscuit pieces. Bake at 350° for 30 to 35 minutes. Turn out on plate.

Yield: About 8 to 10

Monkey Bread (Pull apart)

Mary Knofczynski Bowne

3 Pkg. buttermilk biscuits (tube) or homemade dough from bread machine	½ c. Brown sugar
	½ c. Vanilla ice cream
½ c. White sugar	1 Stick margarine

Cut dough/biscuits into ¼-inch cubes, put into greased bundt pan. Bring sugars, ice cream, and margarine to a boil, stirring constantly. Pour over dough/biscuits. Bake at 350° for 40 minutes. Dump out onto waxed paper. Enjoy!

Doughnuts

Ardelle Lundeen

4 Eggs (beaten)	2 t. Baking powder
3 c. Sugar	8 c. Flour
2 c. Buttermilk	1 t. Vanilla
½ c. Sweet cream	1 t. Nutmeg
2 t. Soda	

Beat eggs. Add sugar. Continue beating, add flour and liquids alternately. Roll out on floured board. Cut out doughnuts, fry in deep fat.

Yield: 6-8 dozen

Bundt Coffee Cake

Kay Dalsted

- | | | | |
|------------------|-----------------------------------|------------------|------------------|
| 1 | Pkg. yellow cake mix | $\frac{3}{4}$ c. | Water |
| 1 | Small box instant vanilla pudding | 4 | Eggs |
| | | 1 t. | Vanilla |
| $\frac{3}{4}$ c. | Oil | $\frac{1}{2}$ t. | Almond flavoring |

Beat all of the ingredients together for 6-8 minutes with an electric mixer. Grease a bundt pan thoroughly with cooking spray, flour pan. Put the batter into pan in 3 layers. Between layers, put a mixture of $\frac{1}{4}$ c. sugar, 2 t. cinnamon and $\frac{1}{4}$ c. chopped nuts. Bake at 350° for about 45 minutes, cool. Remove from pan and drizzle powdered sugar frosting over cake.

Overnight Coffee Cake

Theresa Erschens

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|------------------|-------------------|------------------|---------------|
| 1 c. | Sugar | $\frac{1}{2}$ t. | Salt |
| $\frac{3}{4}$ c. | Margarine | 1 t. | Nutmeg |
| 2 | Large eggs | 1 t. | Baking powder |
| 1 c. | Sour cream | 1 t. | Baking soda |
| 2 c. | All-purpose flour | | |

Topping: $\frac{3}{4}$ c. brown sugar, 1 t. cinnamon, $\frac{1}{2}$ c. chopped nuts.

Cream sugar and margarine; add eggs and sour cream. Beat well, add dry ingredients. Pour into 9×13 pan, sprinkle with topping. Cover and refrigerate overnight. Bake at 350° for 35 to 40 minutes. *Yield: 12-18*

Easy Coffee Cake

Judy Kuhlman

- | | | | |
|------|-------------|------|------------------------|
| 1 c. | Sugar | 2 c. | Flour |
| 4 | Eggs | 1 t. | Baking powder |
| 1 c. | Cooking oil | | Pie filling (any kind) |

Mix all ingredients together except pie filling. Spread half of mixture in a greased 9×13 pan. Spread 1 can of apple, blueberry or other pie filling over mixture evenly. Spread remaining batter over pie filling. Sprinkle with sugar and cinnamon. Bake at 350° for 30 minutes. Drizzle powdered sugar frosting on top.

Doughnuts

Mary J. Redmond

- | | | | |
|------------------|---------------|-----------------------------------|---------------|
| 2 c. | Sugar | 1 t. | Salt |
| 6 | Eggs | 1 t. | Nutmeg |
| 2 t. | Soda | 1 t. | Vanilla |
| 2 t. | Baking powder | | Flour |
| $\frac{1}{2}$ c. | Crisco oil | $\frac{1}{3}$ to $\frac{1}{2}$ c. | white vinegar |
| 2 c. | Buttermilk | | |

Mix all ingredients together. Add enough flour (easy to handle). Roll out on floured board. Cut with cookie cutter, fry in lard. *Yield: 6 dozen*

Cinnamon French Toast

Sonja Olson

- | | | | |
|------|------------|------|----------|
| 1 | Large egg | ½ t. | Cinnamon |
| 2 | Egg whites | ¼ t. | Nutmeg |
| ¼ c. | Skim milk | | Bread |
| ½ t. | Vanilla | | |

Beat eggs until foamy, add milk, vanilla, cinnamon, nutmeg and beat well. Dip bread and grill. Delicious when served with cinnamon and/or sugar. *Yield: 2*

Apricot Crescents

Tiffany Jacquot-Petrak

- | | | | |
|------|-------------------------|------|-----------------------|
| 1 c. | Butter (no substitutes) | ½ c. | Apricot preserves |
| 2 c. | Flour | ½ c. | Flaked coconut |
| 1 | Egg yolk | ¼ c. | Finely chopped pecans |
| ½ c. | Sour cream | | Sugar |

Cut butter into flour until the mixture resembles coarse crumbs. Beat egg yolk and sour cream; add to crumb mixture and mix well. Chill several hours or overnight. Divide dough into fourths. On a sugared surface, roll each portion into 10-inch circle. Turn dough over to sugar top. Combine preserves, coconut and pecans; spread over circles. Cut each circle into 12 wedges and roll each wedge into a crescent shape, starting at the wide end. Sprinkle with sugar. Place points down 1-inch apart on ungreased baking sheets. Bake at 350° for 15 to 17 minutes or until set and very lightly browned. Immediately remove to wire racks to cool.

German Potato Pancakes

Ann Marie Smith

- | | | | |
|------|---------------------|------|-------|
| 3 c. | Raw grated potatoes | 1 t. | Salt |
| 1 T. | Minced onions | 2 T. | Flour |
| 3 | Eggs (beaten) | | |

Mix well, fry in generous amount of lard or oil (cast iron skillet or griddle works best.) Spread thin, use medium to high heat. Six-inch cakes. *Yield: 4-6*

Finnish Pancakes

Barb Greff

- | | | | |
|------|-------|------|---------------------|
| 4 | Eggs | 2 T. | Sugar |
| 2 c. | Milk | 1 t. | Salt |
| 1 c. | Flour | ½ c. | Butter or margarine |

Beat eggs well; add milk and beat. Combine flour, sugar and salt into egg mixture (will have small lumps). Melt the butter or margarine in 13×9 pyrex pan, pour the batter in. Bake at 350° for 30 to 45 minutes.

Pizza Dough

Jeanne (DeBoise) Stuerman

- 2 c. Flour
- 2 t. Baking powder
- 1 t. salt

- $\frac{2}{8}$ c. Milk
- $\frac{1}{4}$ c. Salad oil

Mix and roll out on pizza pan and add pizza toppings. Bake same as pizza would be.

Lemon Bread

Marcella Headley

- 1 c. Sugar
- $\frac{1}{2}$ c. Crisco or margarine
- Rind of 1 lemon, grated
- 2 Eggs, beaten

- $\frac{1}{2}$ c. Milk
- $1\frac{1}{2}$ c. Flour
- $\frac{1}{2}$ t. Salt
- 1 t. Baking powder

Mix well the sugar, margarine and lemon rind. Add beaten eggs, milk and dry ingredients that have been sifted together. Add $\frac{1}{2}$ c. chopped nuts. Bake at 350° for 50 to 55 minutes in a loaf pan. After baking let stand for a few minutes, then pour over a glaze of $\frac{1}{2}$ c. sugar and the juice of 1 lemon.

Lemon Poppy Seed Bread

Betty Tolrud

- 1 c. Sugar
- $\frac{1}{2}$ c. Oil
- 2 Eggs
- $\frac{1}{2}$ c. Milk
- $1\frac{1}{2}$ c. Flour

- 1 t. Baking powder
- $\frac{1}{4}$ t. Salt
- 2 T. Lemon juice
- 1 t. Poppy seed

Mix sugar, oil and eggs. Add milk alternating with dry ingredients. Stir in lemon juice and poppy seeds. Bake in a greased and floured loaf pan 350° for 45 min. While hot put on a glaze made of 2 T lemon juice and 2 T powdered sugar.

Cranberry Nut Bread

Marcella Headley

- 2 c. Flour
- $\frac{1}{2}$ t. Salt
- $1\frac{1}{2}$ t. Baking powder
- $\frac{1}{2}$ t. Soda
- 1 c. Sugar
- 1 Unbeaten egg

- 2 T. Hot water
- $\frac{1}{2}$ c. Orange juice
- 1 c. Chopped cranberries
- 2 T. Melted butter
- $\frac{1}{2}$ c. Chopped walnuts

Sift together dry ingredients. Mix until moist the egg, salted butter, water, juice, cranberries and nuts. Put into greased and floured bread pans. I like to use small pans or round cans to make an interesting shape. You need to spray with Pam and flour in order to remove bread when it is baked. Bake in a 325° oven for 1 hour and 10 minutes. Less time for small pans.

English Muffin Bread

Pat Munich, Mary Schaefer

5½-6 c. Flour
2 pkg. Dry active yeast
1 T. Sugar
2 t. Salt

¼ t. Baking soda
2 c. Milk
½ c. Water
Cornmeal

Combine 3 cups flour, yeast, sugar, salt and soda. Heat liquids until very warm (but *not* boiling). Add to dry ingredients. Beat well. Stir in enough more flour to make a stiff batter. (Will be sticky feeling.) Spoon into two 8½"×4½" pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover. Let rise in a warm place for 45 min. Bake at 400° for 25 min. Remove from pans immediately and cool. Makes 2 loaves. Slice and toast.

Zucchini Cinnamon Nut Bread

Theresa Erschens

1 c. Cooking oil
3 Eggs, slightly beaten
2 c. Grated zucchini
2 t. Vanilla
3 c. Flour

1 t. Soda
¼ t. Baking powder
1 t. Salt
3 t. Cinnamon
1 c. Nuts (optional)

Combine first 5 ingredients; blend well. Sift dry ingredients and add to sugar mixture using fork to mix only until moistened. Add nuts and mix lightly. Do not beat. Spoon into two 9"×5"×3" pans and bake at 325° for 1½ hrs. or 350° for muffins.

Fresh Apple Bread

Monica Koenders

1 c. Sugar
½ c. Oil
3 Eggs
2 T. Milk
2 c. Flour

1 t. Soda
1 t. Vanilla
1 c. Chopped nuts
1 c. Chopped apples

Mix and fill 3 No. 2 cans ⅔ full. Bake 1 hr. at 350°.

Banana Bread

Judy Kuhlman

1 c. White sugar
½ c. Shortening
2 Eggs
½ t. Salt
1 t. Soda

2 T. Milk
1 t. Vanilla
1 c. or 3 average bananas
1½ c. Flour
1 t. Baking powder

Mix all ingredients together. Bake at 350° for about 30 min. or until done. Makes 1 large or 2 smaller loaves.

Pumpkin Bread

Jolene Johnson

1	Yellow cake mix	1 can	Pumpkin
1/3 c.	Molasses	1 t.	Cinnamon
4	Eggs	1 t.	Nutmeg

350° oven. Grease 2 loaf pans. Combine all ingredients. Blend and beat 2 minutes. Bake until toothpick comes out clean (about 1 hr.) Frost with cream cheese frosting. (I freeze this, then slice frozen; it is very soft.)

Brown Bread

Betsy Madsen

1 1/2 c.	White Flour	2 c.	White wheat or/graham flour
1/2 c.	Brown sugar	1/2 c.	Nuts (optional)
1/4 c.	Molasses	1 T.	Soda
2 c.	Milk	1 t.	Baking powder
1 c.	Raisins		

Mix together. Pour into 2 greased loaf pans. Let stand 30 minutes. Bake at 350° for 35 minutes.

French Toast Baked (Breakfast)

Rae Thill

3/8 c.	Packed brown sugar	1 3/4 c.	Milk
1/2 c.	Butter or margarine melted	1 lb.	French bread, cut into 1-inch slices
2 t.	Ground cinnamon		
6	Eggs, lightly beaten		

Combine brown sugar, butter, and cinnamon, spread evenly in a greased 15×10×1 baking pan; set aside. Combine eggs and milk in a shallow dish; place bread in dish and soak, turning once. Place bread over sugar mixture. Bake uncovered at 350° for 25 to 30 minutes or until golden brown. Sprinkle with powdered sugar. *Yield: 6-8*

Tin Can Bread

Monica Anderson

Boil 1 c. raisins in 1 1/2 c. water. Cool.

Mix:	Sift:
2 T. Butter	2 1/2 c. Flour
1 c. Sugar	1/4 t. Salt
1 T. Syrup (Karo)	1 t. Soda
1 Egg	

Take raisins out of water to be used later. Add other mixture with the raisin water. Now add raisins. Bake in tin cans, greased well, 1/2 full about 1 hour at 350°. Let stand only a few minutes after removing from oven, then take out of cans or they will get soggy.

Apricot Bran Bread

Irene Kurtenbach

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|-------------------------|----------------------|
| 1¾ c. Flour | 3 T. Shortening |
| 1½ c. Whole bran cereal | 2 t. Baking powder |
| 1½ c. Buttermilk | ½ t. Baking soda |
| 1 c. Sugar | 1 c. Cut up apricots |
| 1 Egg | ½ c. Chopped walnuts |
| ½ t. Salt | ¼ c. Golden raisins |

Spray 9×5×3 loaf pan with Pam. Measure all ingredients except apricots, walnuts and raisins into mixing bowl. Stir just to moisten dry ingredients. Fold in apricots, walnuts and raisins. Spread batter in pan. Bake until toothpick comes out clean. Remove from pan. Bake at 350° for about 1 hr.

Diabetic Banana Orange Bread

Betty Allison

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|--|-------------------------|
| 1 6-oz. Can frozen unsweetened orange juice thawed | 1 c. Chopped nuts |
| 1 c. Mashed bananas (2 large) | 2 c. Flour |
| 2 Eggs, beaten | 1½ t. Pumpkin pie spice |
| 1 c. Raisins | 1 t. Baking powder |
| | 1 t. Baking soda |

Mix in order given. Pour into greased 9"×5"×3" loaf pan. Bake at 350° for 40 min. Keep in refrigerator and use quickly or else freeze.

Chocolate Zucchini Bread

Cindy Mielke

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|-----------------------------|--------------------|
| 3 Eggs | ½ c. Cocoa |
| 1 c. Oil or 1 c. applesauce | 1 t. Salt |
| 2 c. Sugar | 1 t. Baking soda |
| 1 T. Vanilla | ¼ t. Baking powder |
| 2 c. Shredded zucchini | 1 t. Cinnamon |
| 2½ c. Flour | |

Cream eggs, oil, add sugar, vanilla, zucchini. Mix flour, cocoa, salt, baking powder, soda, cinnamon. Add to zucchini mixture. Put in 2 greased loaf pans. Bake 350° 1 hour.

Zucchini Bread

Christine Morris

- | | |
|--------------------------|--------------------|
| 1 c. Oil | 3 c. Flour |
| 3 Eggs | ¼ t. Baking powder |
| 2 c. Sugar | 1 t. Baking soda |
| 2 c. Grated raw zucchini | 1 t. Salt |
| 2 t. Vanilla | 3 t. Cinnamon |

Blend oil, sugar, then eggs one at a time. Add zucchini. Sift flour, soda, baking powder, salt and cinnamon. Add to first mixture, then add vanilla. Spoon into 2 loaf pans. Cook in preheated oven at 325° for 1 hr. and 10 min. Cool.

Cheese-Garlic Biscuits

Mary Schaefer

- | | |
|----------------------------------|------------------------------|
| 2 c. Bisquick | ¼ t. Garlic powder |
| ¼ c. Butter of Margarine, melted | ½ c. Shredded cheddar cheese |
| ⅔ c. Milk | Parsley Flakes |

Heat oven to 450°; mix baking mix, milk, and cheese until soft dough forms. Beat vigorously for 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Mix butter and garlic powder. Brush over biscuits. Lightly sprinkle with parsley flakes, and bake 8 minutes. Serve warm. *Yield: 8-10*

Pumpkin Bread

Lillian Hellickson

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|---|--------------------|
| 1⅓ c. Sugar | 1 t. Soda |
| ⅓ c. Liquid shortening | 2 t. Cinnamon |
| 1 c. Pumpkin | ¼ t. Cloves |
| 2 Eggs | 1 t. Baking powder |
| 1⅓ c. Flour | ½ t. Salt |
| ½ c. Chopped nuts or raisins (optional) | |

Cream sugar and shortening, add pumpkin and mix. Add eggs, sift dry ingredients together and mix in nuts. Bake in bread tin 1 hour at 350° (325° for glass pan).

Two-Hour Bread

Tiffany Jacquot-Petrak

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|---------------------|--------------------|
| 1 c. Warm water | ½ c. Sugar |
| 2 Pkg. Yeast | ½ c. Oil |
| 2 t. Honey or sugar | 1 c. Boiling water |

Combine and set aside

Combine and stir until sugar is dissolved, cool. Add 2 eggs, 1 t. salt and yeast mixture, mix well. Mix in 6 c. flour. Knead for a couple of minutes. Put into a greased bowl and let rise 1 hour. Punch down and make into loaves or dinner rolls. Let rise 20 to 30 minutes, bake at 350° for 20 to 30 minutes.

Easy Caramel Rolls

Kathy Brandriet

- | | |
|---------------------------------------|------------------------|
| 3 Rolls Pillsbury buttermilk bisquits | 1 c. Brown sugar |
| ¾ c. Sugar | 1 c. Vanilla ice cream |
| 1 t. Cinnamon | 1 Stick of butter |

Split open bisquits and place 10 rolls in a row in a 9×13 greased pan after you dip them in the sugar and cinnamon mixture. Then melt the brown sugar, ice cream and butter and pour over bisquits and bake at 350° for 15 to 25 minutes.

Banana Bread

Joan Tabor

Cream $\frac{1}{2}$ c. shortening, 1 c. sugar. Add 1 beaten egg; sift and add 1 t. salt $\frac{1}{2}$ c. flour and 1 t. soda. Add 4 small or 3 large mashed bananas and 1 t. vanilla. Stir until well blended. Bake 1 hour in loaf pan at 350° . Can be baked as muffins at 325° for 25 to 30 minutes.

Caramel Rolls

Renaë Mills

2 Pkg. dry yeast	$\frac{1}{2}$ c. Sugar
$\frac{1}{2}$ c. Shortening	1 c. Warm water
1 c. Boiling water	1 T. Salt
6 c. Flour	2 Eggs

Cream sugar and shortening, add eggs beat well. Add boiling water. Dissolve yeast in warm water and add. Stir in salt and flour. Knead thoroughly. Let rise 1 hour. Shape into buns or rolls. Let rise 1 hour. Bake at 400° for 15 to 30 minutes. Caramel for rolls: 1 c. brown sugar, 2 T. corn syrup, $\frac{1}{2}$ c. butter. Heat butter until melted, add syrup and sugar. Pour into pan—layer rolls on top.

Overnite Rolls

Betty Tolrud

4 c. Warm water	1 Pkg. yeast
3 Eggs (beaten)	1 c. Salad oil
$1\frac{1}{2}$ c. Sugar	3 t. Baking powder
1 T. Salt	12-13 c. Flour

Mix around 5:00 p.m. water, yeast, and sugar. Add eggs, oil, baking powder and salt. Add flour to form soft but not sticky dough. Cover and let rise. Put on cookie sheets around 9:00 p.m. and press dough real flat. Cover and let rise until morning. Bake at 350° for 15 to 20 minutes

Yield: 48-52 buns

Stickey Rolls

Mary Beth Hendrickson

2 Loaves frozen bread dough	1 Lg. or 2 sm. pkg. vanilla pudding mix, not inst.
$\frac{1}{2}$ c. Butter	2 T. Milk
1 c. Brown sugar	$\frac{1}{2}$ t. Cinnamon

Thaw dough, but don't allow it to rise. Grease a 9×13 pan. Tear 1 loaf into pieces and drop into pan. Melt butter and remaining ingredients, beat until smooth. Pour over torn-up loaf. Tear second loaf and throw on top filling in empty spots. Let rise $2\frac{1}{2}$ -3 hours. Bake at 375° for about 30 minutes. Let cool about 15 minutes. Turn out onto waxed paper.

Caramel Sticky Buns

Maggie Mallett

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|------|---|------|------------------|
| 4 | Cans Pillsbury buttermilk
Biscuits (quartered) | 1 | Stick Margarine |
| 1 c. | White sugar | 1 c. | Brown sugar |
| 1 t. | Cinnamon | 1 c. | Packed ice cream |

Put the first three ingredients in a baggie and shake. Put into a bundt pan, not greased. Melt 1 stick margarine, add 1 c. brown sugar mix well, add ice cream and bring to a boil. Pour over biscuits. Bake at 350° for 30 to 35 minutes. Frozen bread dough is good in place of biscuits.

Caramel Rolls

Audrey Knofczynski

- | | | | |
|------|--|------|-------------|
| 1 | Pkg. regular pudding (do
not use instant) | ½ c. | Milk |
| ¼ c. | Margarine | ½ t. | Cinnamon |
| | | 1 c. | Brown sugar |

Melt margarine, add sugar, milk, cinnamon, and pudding. Stir briskly to get rid of lumps. Heat to boiling and pour into two (9" pans) or one 9×15. Add nuts if desired. Use two loaves of frozen bread to make rolls to place on caramel. Bake 25 minutes.

Refrigerator Rolls

Rita Barnett

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|------|-------------------------|---------|--------------------|
| 1 c. | Milk | 1 | Egg |
| ¼ c. | Sugar | 1 | Pkg. (2¼ t.) yeast |
| ¼ c. | Shortening or margarine | 2 T. | Warm water |
| 1 t. | Salt | 3-3½ c. | Flour |

Warm milk; add sugar, shortening and salt. Stir to soften shortening. Add yeast to warm water, then add to liquid with egg and about 1½ c. flour. Mix well, can use electric mixer. Add more flour to make soft dough. Knead until soft and smooth. Let rise double, shape, rise and bake or cover and refrigerate to use later. Can also shape rolls, let rise about half, then refrigerate. Warm before baking. Quick warm method: warm oven to 100-125°, place pan of cold rolls and small pan of very hot water in oven for 10 to 15 minutes. Remove, heat oven and rolls should be ready to bake. Shape refrigerated dough while cold. Will keep for 3 or 4 days in refrigerator. Can use for buns, cinnamon or caramel rolls and is easily doubled. Bake at 400° for 10-15 min.

Yields 15 Rolls

Caramel Roll Topping

Irene Kurtenbach

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|------------------|------------------|
| 2 c. Brown sugar | 4 T. White syrup |
| 4 T. Milk | 8 T. Butter |
| 1 T. Vinegar | ½ t. Salt |
| ½ t. Vanilla | |

Combine and boil for one minute. Pour in bottom of pan and put rolls on top, never gets hard, freezes great. *Yield 2 pans of rolls*

Oatmeal Rolls

Deb Leiferman

- | | |
|--------------------|------------------------------------|
| 1 c. Oatmeal | 1 T. White sugar |
| 2 c. Boiling water | 1½ t. Salt |
| 3 T. Butter | 2 T. Yeast in ¼ c. water and sugar |
- Combine and cool to warm
⅔ c. Packed brown sugar
5 c. Flour

Combine ingredients in order. Knead dough and let rise. Form rolls and rise again. Bake 20 to 25 minutes at 350°. Freezes well, can be made into cinnamon rolls.

Mini Cheddar Loaves

Cindy Hoss

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|--|------------|
| 3½ c. Biscuit/baking mix | 2 Eggs |
| 2½ c. (10 oz.) shredded sharp cheddar cheese | 1¼ c. Milk |

In a large bowl, combine biscuit mix and cheese. Beat eggs and milk; stir into cheese mixture just until moistened. Pour into four greased and floured 5¼×3×2 loaf pans. Bake at 350° for 35 to 40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes. Remove from pans; slice and serve warm. *Yield 4 mini loaves*

Overnight Rolls

Irene Kurtenbach

- | | |
|--------------------|----------------|
| 4 c. Boiling water | 2 c. Sugar |
| 1 c. Vegetable oil | 1 T. Salt |
| 2 Pkg. yeast | ½ c. Water |
| 4 Beaten eggs | 16-20 c. Flour |

Boil water and sugar for 5 minutes, remove from heat add oil and salt. Cool to luke warm. Add yeast dissolved in ½ c. water. Add eggs. Then add enough flour to make soft dough about 16 to 20 cups. Make dough about 2:00 p.m. and let rise until 5 or 6:00 p.m. knead down and let rise until 9 or 10:00 p.m. Shape into loaves or rolls and let rise overnight. Bake at 350°. Can be used for caramel rolls or frosted rolls.

Yield 7-8 dozen

Sourdough Bread and Starter Tiffany Jacquot-Petrak

Starter:

- 1 Pkg. Yeast
- 2 c. Water
- 2 c. Flour

Mix ingredients and let stand at room temperature for 5 to 10 days.

Bread:

- | | |
|--------------------|--------------|
| 2 Pkg. Yeast | 1 c. Water |
| ½ c. Water | 2 t. Salt |
| 2 t. Honey | ¾ c. Sugar |
| 2 Eggs | 2 c. Starter |
| ½ c. Vegetable oil | 6-7 c. Flour |

In small bowl combine yeast, water and honey. In large bowl or mixer combine the rest of ingredients and yeast mixture. Mix well. Let rise for one hour at room temperature. Punch down and make into loaves or dinner rolls let rise 20 to 30 minutes. Bake at 350° for 20 to 25 minutes or until golden brown.

Cheese Buns Pat Howell

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|-------------------------------|---------------------------|
| 6 Frankfurter buns | ½ t. Worcestershire sauce |
| ¼ c. Soft butter or margarine | Dash of paprika |
| ¼ c. Parmesan cheese | |

Cut buns in half. Combine butter, parmesan cheese and worcestershire sauce. Spread 1 T. per bun. Sprinkle paprika over each. Toast in broiler for 7 minutes at 400°.

Cheese Bread JoAnn Malsom

- | | |
|--------------------------------------|---------------------|
| 4 oz. Mozzarella cheese, shredded | 1 c. Mayonnaise |
| 4 oz. Cheddar cheese, shredded | 1 T. Garlic powder |
| 8 oz. Monterey jack cheese, shredded | 1 Loaf French bread |

Mix together cheeses, mayo and garlic powder. Cut French bread loaf in half lengthwise. Spread cheese mixture on both pieces of bread. Bake at 350° for 20 minutes. *Yield: 12-15 slices*

Honey Oatmeal Bread Evie Adamson

- | | |
|---------------------|-------------------|
| 1½ c. Water | 1¼ c. Oatmeal |
| 1½ T. Vegetable oil | 2¾ c. Bread flour |
| ¾ c. Honey | 2 T. Gluten flour |
| 1½ t. Salt | 3 t. Yeast |

Put in bread machine in order listed, makes two-pound loaf.

MAIN DISHES, SOUPS AND SALADS

Stroganoff Skillet

Mary Beth Hendrickson

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|-------------------------|----------------------------|
| 1 lb. Ground beef | 1 Can Beef broth |
| 1 Med. onion chopped | ½ c. Water |
| 1 Can cream of mushroom | 3 c. Uncooked med. noodles |
| 1 c. Sour cream | |

Brown beef, cook onion until tender. Gradually blend in rest of ingredients. Bring to a boil, reduce heat, cover and simmer for 10 min., or until noodles are done. Stir often.

Yield: 5 servings

Ground beef Stroganoff

Ardelle Lundeen

- | | |
|--|------------------------------------|
| 1 lb. Ground beef | ½ c. Dairy sour cream |
| ½ c. Chopped onion | ½ c. Drained mushrooms |
| 1¼ c. Cream of mushroom or celery soup | ½ c. Water, red wine or beef broth |

Brown ground beef and onion. Drain well. Stir in mushrooms, soup and water. Cover and simmer for 15-20 mins. Stir in sour cream, heat through, but do not boil. Serve over rice, noodles, or chow mein noodles.

Yield: 4 servings

Colleen's Beef Stroganoff

Kathy Gilpin

- | | |
|-------------------------------|----------------------|
| 2 lb. Round steak | 1 c. Water |
| 2 t. Salt | ¼ c. Flour |
| ½ t. Pepper | ¼ t. Marjoram |
| ¼ c. Crisco oil or shortening | 2 t. Dry mustard |
| 4 oz. Can mushrooms, drained | 1 t. Kitchen bouquet |
| 2 Med. onions, sliced thin | ½ c. Ketchup |
| ½-1 c. Sour cream | 16-oz. Egg noodles |

Cut meat into 1-in. cubes. Roll meat in flour to coat evenly. Heat oil in skillet over medium heat, brown all sides. Add all ingredients except sour cream. Reduce heat, cover and cook slowly until meat is tender (1½ hrs.). Just before serving add sour cream, leave over low heat for 2-3 mins. Serve over noodles. (Cook noodles as directed on package.)

Yield: 6 servings

Daddy's Mostaccioli

Kathy Gilpin

1½ lb. Ground beef	1	Lg. can tomatoes (28-oz.)
3 T. Sugar	1	Sm. can tomato paste
3 T. Olive oil		Mostaccioli Noodles (16-oz.)
Salt and pepper to taste	3	Sm. onions, chopped

Cook mostaccioli noodles as directed on the pkg. (Cook the sauce before cooking noodles.) Brown meat in olive oil, braise onions with meat, add can of tomatoes, some sugar—1 T., salt and pepper then simmer for 1 hr. Add small can of tomato paste, some sugar—2 T. and simmer one hour. Total cooking time is 2 hrs.

Yield: 6 servings

Pizza Flavored Casserole

Jan Parmely

1 lb. Hamburger	1	Can tomato soup
⅓ c. Onion, chopped	⅓ c.	Water
1 Med. clove garlic, minced	2 c.	Cooked wide noodles
1 t. Oregano	½ c.	Cheddar cheese, shredded
½ t. Salt		

Brown beef with onion, garlic and seasoning. Combine all ingredients except cheese. Sprinkle cheese over top. Cook in crockpot on high for 1-2 hrs. or in oven at 350° for 30 minutes.

Pizza Hotdish

Margaret Meyer

1 lb. Ground beef	Salt and pepper to taste
1 Can undrained mushrooms	15 oz. Tomato sauce
1 Med. onion	½ Can water
1 t. Oregano	3 c. Cooked noodles
1 Can tomato soup (can omit)	1 Pkg. pepperoni
1-2 c. Mozzarella cheese	

Brown beef and onion (drain). Add remaining ingredients except noodles, cheese and pepperoni. Mix well. Add noodles, mix well. Put in casserole dish. Top with pepperoni, sprinkle with cheese. Bake 1 hr. at 350°

Yield: 4-6 servings

Easy Hot Dish

Linda Girard

Brown 1-1½ lbs. hamburger and ½ c. onions, minced and then add:	
1 qt. Tomato juice	2 T. Worcestershire sauce
1 t. Salt	1 t. Pepper
2 c. Macaroni, uncooked	

Pull all ingredients in casserole dish. Bake at 350° for 1-1½ hrs.

Hamburger Hot Dish

Margaret Leiferman

1 lb. ground beef browned in 1 T. shortening

1 c. Chopped onion

2 c. Chopped celery

¾ c. Raw rice

1 Can of either cream of mushroom or chicken soup

3½ c. Boiling water

½ c. Soy sauce

Salt if needed (soy sauce is salty)

Mix all and bake about 1½ hrs. at 350°

Yield: 6-8 servings

Hamburger Hot Dish

Edith Kraft

1 lb. Hamburger meat

2 c. Diced celery

1 Can cond. milk

1 Med. diced onion

1 Can cream of mushroom soup

1½ c. Instant rice

1 Can cream of chicken soup

Salt and pepper to taste

1 Can bean sprouts (rinsed)

or subst. fresh zucchini, shredded

Brown meat and onions, drain and put in casserole dish, add everything and mix well. Bake 1½ hrs. at 350°. Serve with salad and hot rolls.

Yield: 4-6 servings

Hamburger Hot Dish

Mary Dressen

1 lb. Ground beef browned

12 oz. Pkg. egg noodles cooked

1 Can of spaghetti sauce
Mozzarella cheese

Pepperonies

Mix browned beef, cooked noodles and sauce, top with pepperonis and mozzarella cheese, bake 350° for ½-1 hr. until warmed through.

Yield: 8-10 servings

Pizza Potato Hot Dish

Evie Adamson

1 lb. Ground beef, browned and drained

1 Can cheddar cheese soup
OR nacho cheese soup

¼ c. Milk

4 c. Potatoes, sliced

Topping:

1 Can tomato soup

¼ c. Onion

½ t. Sugar

½ t. Oregano

¼ t. Pepper

Mix beef, soup, milk and potatoes, place in a 9×13 pan, add topping, cover with foil, bake 375° for 1 hr. Top with 4 oz. mozzarella cheese. Top cheese with 4 slices of bread that has been cut into cubes, and mixed with ¼ stick melted margarine and ¼ t. garlic powder. Bake 15 min.

Yield: 6 servings

Lasagna

Sue Almhjeld

1½ lb. Hamburger	2 8-oz. cans tomato sauce
½ c. Chopped onion	1 qt. Tomato juice
¼ c. Parsley	12 oz. Sour cream
1 t. Basil	2 c. Shredded mozzarella cheese
1 t. Oregano	2 c. Shredded cheddar cheese
Lasagna noodles	Parmesan cheese

Brown hamburger, onion, parsley, season with salt and pepper, basil and oregano. Add tomato sauce and juice and sour cream. Let simmer for 1-1½ hrs. Cook lasagna noodles in 9×13 pan, layer noodles, sauce and cheese. Bake uncovered for 1 hr. at 350°. Let sit 10 minutes before serving.

Yield: 8 servings

Lasagna

Diane Keimig

½ Pkg. Lasagna	¼ t. Garlic powder
1 lb. Ground beef	¼ t. Pepper
1 Med. onion, chopped	2 15-oz. Cans tomato sauce
1 t. Italian seasoning	4 c. Mozzarella cheese (grated)
1 t. Salt	

Brown ground beef and onion. Drain. Stir in seasonings and tomato sauce. Simmer for 20 min. Cook ½ pkg. lasagna. Drain. Put layer of noodles in 9×13 baking pan. Top with meat and then with cheese. Repeat layers. Bake at 350° for 30 min. Let stand 10 min. before serving. Recipe can be halved and put in small pan.

Yield: 6-8 servings

Mexican Lasagna

Cindy Mielke

1 lb. Ground beef	12 Uncooked lasagna noodles
1 Can refried beans	2½ c. Water
2 t. Oregano	1 t. Cumin
2½ c. Salsa	2 c. Sour cream
¾ t. Garlic powder	¾ c. Chopped green onions
1 c. Shredded monterey jack cheese	1 Can sliced black olives, drained

Combine beef, beans, oregano, cumin, garlic powder. Place four noodles in 13×9 pan. Spread ½ beef mixture. Top four more noodles, then remaining beef. Cover with four more noodles. Combine water and salsa, pour over all. Cover with foil. Bake at 350° for 1½ hrs. Combine sour cream, onions and olives. Spoon over casserole, top with cheese. Bake, uncovered for 5 min. Serve.

Yield: 12 servings

Lasagna

Donna Doss

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|--|-------------------------|
| 8 oz. Cooked lasagna noodles | 1-2-lb. Cottage cheese |
| 1 lb. Ground beef, browned and drain fat off | 8 oz. Mozzarella cheese |
| 2 8-oz. cans tomato paste | ½ c. Parmesan cheese |
| 2 8-oz. cans water | 2 Eggs, beaten |
| 1 Pkg. dry spaghetti sauce mix | ½ t. Parsley flakes |

Cook noodles and drain, rinse. Combine browned meat, paste, water and sauce mix. In bowl combine cheeses and eggs. Grease lasagna or 9×13 cake pan. In alternating layers, start with noodles, meat mixture, cheeses and repeat, end with cheese mixture. Bake 30 min. at 350° oven.

Yield: 6-8 servings

Lasagna

Mary Larson

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|-------------------------|-----------------------------------|
| 2 lb. Hamburger | 2 t. Sweet basil |
| Chopped onion | 1 t. Salt |
| 15 oz. Can tomato sauce | ½ t. Garlic salt |
| 1 Sm. can tomato paste | 1 Ctn. small curd cottage cheese |
| 1 T. Oregano | 1½ lb. Shredded mozzarella cheese |
| 9 Lasagna noodles | |

Brown hamburger and onion, drain but not all grease. Add sauce and paste, blend in spices. Simmer 1 hr. Cook noodles. Grease cake pan lightly. Put 3 noodles on bottom, ⅓ meat, ⅓ cottage cheese, ⅓ mozzarella cheese. Repeat twice. Cover with foil. Bake 1 hr. at 350°. Uncover, cook 20-30 min. Set for 10 min. before serving.

Southwestern Lasagna

Mary Murphy

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|---|--|
| 1½ lb. Ground beef | ¼ t. Pepper |
| 1 Med. onion, chopped | 1 c. Sm. curd cottage cheese |
| 15 oz. Can enchilada sauce | 1 Egg |
| 1 14½ oz. can diced tomatoes, undrained | ½ lb. Monterey jack cheese thinly sliced |
| 2¼ oz. sliced ripe olives (drained) | 8 Corn tortillas halved |
| t. Salt | ½ c. Shredded cheddar cheese |
| ¼ t. Garlic powder | |

In a large skillet, brown beef and onion, drain. Stir in enchilada sauce, tomatoes, olives, salt, garlic powder and pepper; bring to a boil. Reduce heat; simmer, uncovered for 20 mins. In a small bowl, combine cottage cheese and egg; set aside. Spread one third of the meat sauce in a greased 9×13×2 baking dish. Top with half of the monterey jack cheese, half the cottage cheese mixture and half the tortillas. Repeat layers, ending with meat sauce. Sprinkle with cheddar cheese. Cover and bake at 350° for 20 minutes. Uncover and bake 10 min. longer.

Yield: 6-8 servings

Easy Lasagna

Maureen Peterson

- | | |
|--------------------------------|---------------------------------------|
| 1 lb. Ground beef | 8 oz. Uncooked lasagna noodles |
| 3 oz. Pkg. spaghetti sauce mix | 12 oz. Cont. cottage cheese |
| 12 oz. Can tomato paste | 8 oz. Pkg. shredded mozzarella cheese |
| 3 Cans water | |
| 1/8 c. Parmesan cheese | |

Brown meat and drain; mix with sauce mix, tomato paste and water. Simmer 10 min. In a 9×13 pan, spread 1½ c. meat sauce, a layer of uncooked noodles, a little more meat sauce, and some of each cheese. Repeat layers. May refrigerate overnight or be frozen. Freshmade, bake at 350° for 45-55 mins. If refrigerated, let stand at room temperature for 1 hr. before baking.

Aztec Lasagna

Kami Kurtenbach

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|--|--|
| 1 lb. Ground beef, browned and drained | 1½ c. Cottage cheese |
| 1 Can tomato soup | 1 T. Oregano |
| 1-2 c. Salsa | 1 T. Parsley |
| 8 oz. Container sour cream | 12-oz. Colby/monterey jack shredded cheese |
| 1 Sm. can diced green chilis | Chips, lettuce, tomatoes, olives, etc. for garnish |
| 1 Pkg. soft tortilla shells | |

Line 9×13 pan with tortilla shells (cut to fit). Mix beef, soup and salsa. Mix sour cream, chilis, cottage cheese, oregano, parsley. Layer meat mix, then sour cream mix, then shredded cheese, then another layer tortillas. Repeat meat, sour cream, cheese, final layer tortillas then cheese again. Bake at 350° for 25-30 min. until bubbly. Garnish and serve.

Yield: 9×13 pan

Taco Pie

Linda Vlaminck

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|---------------------------|----------------------------|
| 1 lb. Ground beef | 1/4 c. Ripe olives, sliced |
| 1/2 Onion | 1 c. Sour cream |
| 1 Egg | 1 Pkg. taco mix |
| 2 c. Cheddar cheese | 16 oz. Can refried beans |
| 8 oz. Pkg. crescent rolls | Fresh tomatoes and lettuce |
- Hot sauce or mild

Brown ground beef and onion, drain. Add taco mix as directed on pkg. and refried beans, heat through. Spread crescent rolls in 9×13 pan, ungreased, taking up 1/2 inch on edges. Spread ground beef mixture on top of rolls. Place olives on top. Mix sour cream, egg, and shredded cheese together. Spread on top of olives. Bake at 375° for 25-35 minutes. Garnish with chopped tomatoes, lettuce and taco sauce to taste after it comes out of oven. Serve.

Yield: 8-10 servings

Taco Pie

Linda and Jeremy Johnson

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|------------------------------------|-------------------------------|
| 1 Pkg. refrigerator crescent rolls | ¾ c. Sour cream |
| 1 lb. Hamburger | 1 c. Shredded cheese |
| Onion | 1 c. Taco chips or corn chips |
| ½ c. Water | ½ Pkg. taco seasoning |

Spread crescent rolls in a 9×9 pan. Brown hamburger and onion. Drain. Add ½ pkg. of taco seasoning (more if you like) and water. Simmer for a few minutes. Pour over crust. Spread ¾ c. sour cream over hamburger. Sprinkle with cheese. Add chips. Bake at 350° for 25 minutes.

Yield 2-4 servings

Upside Down Pizza

Marge Hoff

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|---------------------------------|--------------------------|
| 2 lb. Ground beef | ¼ c. Chopped onion |
| 1 Ep. Spaghetti sauce mix | 16 oz. Can tomato sauce |
| 1½ c. Mozzarella cheese, grated | 8 oz. Can crescent rolls |
| ½ c. Sour cream | ⅓ c. Parmesan cheese |
| 2 T. Butter | |

Brown ground beef and onion, drain. Add spaghetti sauce mix and tomato sauce. Simmer gently to let flavors combine. Spread meat mixture into 9×13 pan. Spread sour cream on top and cover with grated cheese. Lay crescent rolls on top, brush with melted butter and sprinkle with parmesan. Bake at 375° for 20-30 min.

Easy Goulash

Maureen Peterson

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|---------------------------|------------------------|
| 3 T. Shortening | ¼ c. Ketchup |
| 1 lb. Ground beef | 1 c. Uncooked macaroni |
| 1 Med. onion, sliced thin | 1 t. Salt |
| 1 Green pepper, chopped | ¼ t. Pepper |
| 2 c. Cooked tomatoes | Brown sugar to taste |

Brown ground beef, onion, and green pepper in shortening in skillet. Add tomatoes, uncooked macaroni, ketchup, a little amount of brown sugar, salt, and pepper. Cover and simmer about 20 mins.

Yield: 4 servings

Easy Hot Dish

Sandy Kirkey

- | | |
|----------------------------|------------------------------|
| 1 lb. Ground beef, browned | 3 oz. Cream cheese |
| Chopped onion | 1 Can cream of mushroom soup |
| ¼ c. Ketchup | Salt and pepper to taste |

Brown beef with a chopped onion. Cook over low heat until bubbly and well blended. Bake at 350° for ½ hr. Remove and add 1 pkg. biscuits on top. Bake according to biscuit directions. Make in cast iron skillet and cover until you add biscuits. Finish uncovered.

Taco Pie

Marilynn Bischoff

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|--------------------------|------------------------|
| 1 Pkg. 8 crescent rolls | 3/4 c. Tomato sauce |
| Corn chips, crushed | 1 c. Sour cream |
| 1 lb. Hamburger, browned | 1 c. Cheddar cheese |
| 1 Pkg. taco seasoning | 1 c. Mozzarella cheese |
| 1/2 c. Water | |

Grease 9×13 pan and line with crescent rolls. Add layer of corn chips. Bake at 350° for 8 mins. Combine hamburger, taco seasoning, water and tomato sauce. Simmer 15 mins. Place over dough. Put sour cream next. Sprinkle with cheeses and more corn chips. Bake at 350° for 20-25 mins.

Yield: 8 servings

Taco Bean Stuff

Mike Linehan

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|-----------------------|-----------------------------|
| 1 lb. Ground beef | 1 Can undrained chili beans |
| 1/2 c. Onion, chopped | Tortilla chips |
| 1 c. Chunky salsa | 1 t. Chili powder |
| 1/2 t. Garlic powder | |

Toppings: shredded cheddar cheese, black olives, tomatoes, diced onions, sour cream

Brown and drain ground beef. Cook onion until tender. Add remaining ingredients and simmer 20 min. to meld flavors. Serve with chips for dipping—top each serving with your favorite toppings—cheese, onion, olives, etc.

Yield: 4-6 servings

Pizza Spaghetti

Wendy Klein

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|------------------------|-------------------------|
| 4 c. Mozzarella cheese | 8 oz. Pkg. pepperoni |
| 1 Egg | 10 oz. Pkg. spaghetti |
| 1/2 c. Milk | 30 oz. Spaghetti sauce |
| Dash garlic | 1 lb. Browned hamburger |

Cook and drain spaghetti. Mix egg, 1 c. cheese, milk and garlic. Place on bottom of greased 9×13 pan. Mix sauce, spaghetti and ground beef and pour over cheese mixture. Top with remaining 3 c. cheese and pepperoni. Bake at 375° for 30 min.

Pizza Burgers

Lois McClemons

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|----------------|------------------------|
| 1 Can snack | 1 Sm. can tomato paste |
| 1/4 lb. Butter | 1/2 lb. Cheddar cheese |
- a little onion if desired

Grind snack and onion, melt butter and cheese together. Add other ingredients. Put on 1/2 hamburger bun and broil until bun browns.

Yield: 30 1/2 buns

Tostado Casserole

Avalon Byrners

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|--|---|
| 1 lb. Ground beef (browned) | 15 oz. Can tomato sauce |
| 1 Ep. taco seasoning mix | 2½ c. Coarsely crushed nacho
cheese corn chips |
| 15 oz. Can refried beans | |
| ½ c. Shredded colby or cheddar
cheese | |

Brown hamburger. Add 1½ c. tomato sauce and taco seasoning mix. Mix thoroughly. Line bottom of a greased 2 qt. casserole with 2 c. of the chips. Spoon meat mixture over chips. Combine rest of sauce and beans and spread over meat. Bake at 375° for 25 min. Sprinkle cheese and remaining chips overall and bake 5 min. *Yield: 4-5 servings*

Five Soup Casserole

Betty Meyer

Brown 1 lb. hamburger, then add following soups:

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|----------------------------|-------------------------------|
| 1 can of cream of celery | 1 can cream of chicken |
| 1 can of cream of mushroom | 1 can cream of cheddar cheese |
| 1 can of tomato | |

Make noodles (egg) according to directions on pkg. Mix all together and put in casserole, bake uncovered at 350° for approx. 30-45 mins.

Skillet Dinner

Judy Kuhlman

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|-------------------------------|---------------------------------|
| 1½ lb. Ground beef | 5-6 Potatoes |
| 4 T. Chopped onion | 1 can mushrooms (juice too) |
| 1 can green beans (juice too) | 1 can cream of mushroom
soup |

Brown ground beef and onion. Drain off grease. Add 5-6 potatoes cut into 8 pieces. Add remaining ingredients. Bring to boil. Cover and simmer ½ hr. or until potatoes are done. Stir occasionally. Add water if too dry. Best to use electric fry pan. *Yield: 6 servings*

En Chilada Casserole

Judy Bogenrief

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|-----------------------------|-----------------------|
| 1 lb. Hamburger | 1 Pkg. taco seasoning |
| 1 Chopped onion | ½ c. Hot sauce |
| 1 Chopped green pepper | 1 Can water |
| 1 lb. Grated cheese | 1 Can mushroom soup |
| 1 Can cream of chicken soup | 1 Pkg. tortilla |

Brown hamburger, add taco seasoning, soups, waer, hot sauce, heat tortilla enough to be pliable. Put same hamburger mixture, onion, green pepper, cheese on each tortilla. Roll up, put seam side down in baking pan. Put remaining sauce, onion, green pepper on top, add more grated cheese. Bake at 350° for 30-40 min. *Yield: 8-10 servings*

Hamburger Casserole

Mary Ann Skubic

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|---------------------------|----------------------------|
| 1 lb. Ground beef | 6 oz. Cream cheese |
| 2 8-oz. Cans tomato sauce | 1 T. Chopped green peppers |
| 8 oz. Pkg. wide noodles | 1 T. Chopped green onion |
| 1 c. Cottage cheese | 2 T. Melted margarine |
| ¼ c. Sour cream | |

Brown ground beef and add tomato sauce. Cook noodles as directed on pkg. Put half of the noodles in bottom of greased casserole. Layer with mixture of cottage cheese, sour cream, cream cheese, green pepper and green onions. Top with remaining noodles. Drizzle with melted margarine. Top with meat mixture. Bake at 350° for 20-30 min.

Mom's Rice Crispy Casserole

Mrs. Duane Bottoms

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|------------------------------|--------------------------|
| 1 lb. Ground beef, browned | 3 c. Rice Krispies |
| 1 Can cream of chicken soup | Salt and pepper to taste |
| 1 Can chicken with rice soup | 1 Onion (chopped) |

Mix ingredients as given. Put in casserole dish. Bake at 350° for 30 min.

Busy Day Casserole

Adelaide Paradise

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|------------------------------------|---------------------------------|
| 1 lb. Ground beef | 11 oz. Can cream of celery soup |
| 1 Med. onion, chopped fine | 6 oz. Pkg. frozen tater tots |
| 8 oz. Pkg. frozen mixed vegetables | Salt and pepper to taste |

Brown beef, seasonings and onion. Drain to remove fat. Place in bottom of 2-qt. casserole. Cover with vegetable and stir in soup. Put on lid and bake at 375° until vegetables are thawed. Stir mixture and cover with tater tots. Bake uncovered at 375° for 30 min. Note: you can substitute chicken or mushroom soup for celery. *Yield: 6 servings*

Pizza Hot Dish

Linda Girard

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|------------------------|---------------------------------|
| 12 oz. Wide noodles | 1 Pkg. sliced pepperoni |
| 2 lb. Hamburger | 4 c. Shredded mozzarella cheese |
| 1 T. Chopped onion | 2 Cans tomato soup |
| 15 oz. Can pizza sauce | |

Brown hamburger with onions. Cook ¾ of the pkg. of wide noodles. Mix in large bowl all ingredients except cheese. Put into a 9×13 greased pan. Sprinkle top with mozzarella cheese. Bake for 30 min. at 350°. Note: For a smaller family it can be put in two 8×8 pan. You can freeze and bake one. Just make sure you completely thaw the frozen one before baking. *Yield: 12 servings*

Tasty Rice Hot Dish

Verna Sturdevant

1 lb. Ground beef	¼ c. Soy sauce
1 Lg. onion	1 Can cream of mushroom soup
1 c. Raw rice	¾ t. Salt
2 c. Celery, chopped	
3 c. Hot water	

Brown ground beef, drain. Combine with other ingredients and place in large casserole. Bake at 350° for 1½ hrs. Stir once or twice during baking.

Country Meatball Ragout

Maggie Mallett

1½ lb. Ground beef	1 can golden mushroom soup
⅞ c. Fine dry bread crumbs	1 can beef broth
1 Egg, slightly beaten	1 can tomatoes, cut up
½ c. Finely chopped onion	½ t. Basil leaves crushed
½ t. Salt	⅞ t. Thyme leaves
1 Sm. bay leaf	20 oz. Pkg. stew vegetables

Mix beef, bread crumbs, eggs, salt and pepper. Shape into 24 meatballs. In large saucepan brown meatballs, pour off fat. Add remaining ingredients. Bring to a boil, reduce heat, cover and simmer for 20 min. Make thickening and add to stew.

Noodle Hot Dish

Orpha Leibel

2 lb. Hamburger	15 oz. can tomato sauce
¾ c. Diced onions	8 oz. Kluskes noodles
1 t. Salt	8 oz. Pkg. cream cheese softened
¼ t. Pepper	¼ c. Sour cream
½ t. Sweet basil	⅞ c. Green pepper
⅞ c. Onion	

Cook hamburger and onion slightly, add next 4 ingredients and simmer well. Cook noodles. Mix last 4 ingredients together. Layer noodles, layer of cream cheese mixture, remaining noodles, top with hamburger mixture. Bake at 350° for 25-30 min. *Yield: 10 servings*

Hamburger Hot Dish

Betty Allison

Mix 2 lb. raw hamburger, salt and pepper and put in ungreased 9×13 pan. Add 1 small onion, chopped fine. Sprinkle 1 box of croutons on top. Mix together: 1 can cream of celery, chicken, mushroom soup and 1 can evaporated milk. Pour over top. Bake at 350° for 1 hr. uncovered.

Chow Mein Casserole

Claire Duvall

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|-----------------------------|------------------------------|
| 1 lb. Ground beef or turkey | 1 t. Salt |
| 1 c. Chopped onion | 2 T. Soy sauce |
| 2 c. Diced celery | 2 Soup cans full water |
| ½ c. Rice | 1 can cream of mushroom soup |
| Chow mein noodles | |

Cook meat and onions until meat is brown and onions are tender. Add remaining ingredients (except noodles). Bake at 350° uncovered for 1 hr. Sprinkle chow mein noodles on top and bake an additional ½ hr.

Hungry Jack Casserole

Deb Pravecek

- | | |
|----------------------------|----------------------------|
| 1 lb. Ground beef | ½ c. Chopped onion |
| 16 oz. can pork and beans | 2 T. Brown sugar |
| ¾ c. Barbecue sauce | 1 can Hungry jack biscuits |
| 1 c. Grated cheddar cheese | |

Brown ground beef and onion. Drain. In a 9×9×2 baking dish mix meat, pork and beans, brown sugar, and barbecue sauce. Separate and arrange biscuits over top. Cover with cheddar cheese. Bake in 350° for 30 min. or until biscuits are done. *Yield: 6-8 servings*

A Good Casserole

Deb Iversen

- | | |
|-----------------------------|------------------------------|
| 4 Med. raw potatoes, sliced | 1 Can cheddar cheese soup |
| 1 Onion, sliced | 1 Can cream of mushroom soup |
| 6 Carrots, sliced | Salt and pepper to taste |
| 1-2 lb. Hamburger | |

Put sliced vegetables on bottom of casserole. Pour cheddar cheese soup on top of vegetables. Place onion rings on next, then spread browned hamburger on top. Season layers with salt and pepper. Last, spread mushroom soup over hamburger. Cover slightly. Bake at 350° for 1½ hrs.

Hamburger Hot Dish

Joan Tabor

- | | |
|-----------------------|---------------------|
| 1 lb. Hamburger | 1 c. Onion, chopped |
| 1½ c. Celery, chopped | ⅔ c. Rice |
| 2 c. Boiling water | 1 Can mushroom soup |
| 1 Can mushrooms | ⅓ c. Soy sauce |

Brown hamburger, chopped onion and celery, then cook with rice and water for 10 min. or more. If mushroom sauce mixture looks dry add a bit of water. Mix all together and bake 30 min. at 325-350°.

Cheezy Beef Twizzler

Ralph and Gayle Matz

- | | |
|--|---------------|
| 2 lb. Ground beef | 4 c. Bisquick |
| ½ c. ea. diced onion and celery | 1 c. Water |
| 2 cans cream of mushroom soup, divided | 1 Egg |
| 12 oz. Grated cheddar cheese divided | 1 T. Water |
| | ½ c. Milk |

Stuffed green olives, sliced

Brown beef, onion and celery. Drain. Add 1½ cans mushroom soup. Combine bisquick and water. Stir to form soft dough then beat 20 strokes. On floured surface roll out 2 10×12 rectangles. Place on lightly greased cookie sheets. Spoon half of beef down each. Sprinkle with half the cheese and olives (opt.). Make cuts 2-in. long at 1-inch intervals on long sides of rectangles. Fold sides over filing and pinch to seal on top. Mix egg and 1 T. water. Brush over dough. Bake at 425° for 15-20 min. until lightly browned. Twizzler sauce: combine ¾ can cream of mushroom soup, ½ c. milk, 4-6 oz. shredded cheddar cheese.* Cook over medium heat, stirring occasionally. Serve over slices of twizzler. *Or use cheddar cheese soup in place of grated cheese. *Yield: 6-8 servings*

Wild Rice Hot Dish

Louise T. Schley

- | | |
|------------------------------------|--------------------------|
| 1 lb. Ground beef | Onions to taste |
| ½ lb. Jimmy Dean reg. pork sausage | Rice and wild rice |
| 1 c. Chopped celery | 8 oz. Mushrooms, chopped |
| 1 Can milk | 1 Can mushroom soup |
| 8 oz. Can waterchestnuts, chopped | Season to taste |

Brown hamburger and sausage. Saute celery and onions in 2 T. margarine. Put rice in grease casserole, add rest of ingredients. Cover and place in 350° oven for 45 minutes. Note: quantities vary to how many you want to serve.

Barbecued Hamburger

Bea Hillyer

- | | |
|-----------------------------|---------------------------|
| 3 lb. Hamburger | ¾ c. Ketchup |
| 1 Lg. onion, chopped | 2 T. Brown sugar |
| 2 cans tomato soup | ½ t. Worcestershire sauce |
| 3 t. Chili powder | Dash of tabasco |
| 3 t. Dry mustard | 1 t. White vinegar |
| 1 Sm. green pepper, chopped | |

Brown meat until crumbly, add onion and green pepper. Fry lightly. Add remaining ingredients. Cover and simmer. Serve on lightly toasted buns. Large batch. Cut recipe in half for less.

Goulash

Mary Frances Lyle

- | | |
|--------------------------|----------------------------------|
| 2 lb. Ground beef | 1 c. Tomato juice |
| 2 Med. onions, chopped | 2 c. Grated sharp cheddar cheese |
| ½ of 16-oz. pkg. noodles | |
| 1 Can tomato sauce | |

Brown beef and onions in 2 T. fat. Cook noodles according to pkg. directions. Combine add tomato sauce and tomato juice. May need more tomato juice. Add cheese, simmer until ready to serve in about 30 min. It warms up very well and can be frozen. *Yield: 12 servings*

Quick Beef Burgundy

Dolores Serlet Bertsch

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|---------------------------------|----------------------|
| 1 Pkg. heat and serve pot roast | 1 T. Corn starch |
| 1 lb. Small mushrooms | 3 T. Water |
| ⅔ c. Red wine | 2 Small onions |
| | ¾ t. Marjoram leaves |

Put liquid from roast into dutch oven. Add onion wedges, wine, mushrooms and marjoram. Boil, then simmer 7-8 min. until vegetables are almost tender. Cut roast into 1-inch pieces add to pan of veggies. Cook 2-3 min. until beef is heated through. Stir corn starch into water until dissolved. Add to meat, mix and cook until thickened. Serve over noodles. *Yield: 4 servings*

Hamburger Potato Casserole

Judy Bogenrief

- | | |
|------------------------------|----------------------------|
| 2 lb. Hamburger | 2 lb. Frozen hash browns |
| Onion | Grated Cheese |
| Salt and Pepper | 1 Can cream of celery soup |
| 1 Can cream of mushroom soup | 6 oz. Cream cheese |

Put frozen hash browns in 9×13 pan. Brown hamburger, add onion stir in soups and melt in cream cheese. Pour over hash browns, top with grated cheese. Bake at 350° for 45 mins. *Yield: 8-10 servings*

Million Dollar Dinner

Dolores Serlet Bertsch

- | | |
|---------------------|--------------------------|
| 1 lb. Hamburger | 4 c. Potatoes, sliced |
| ¼ c. Green pepper | 1 c. Cream mushroom soup |
| ¼ t. Garlic salt | 1 Beef bouillon cut in |
| 2 c. Sliced carrots | 2 T. Water |
| ½ c. Chopped onion | |

Mix hamburger, pepper, salt. Press in bottom of 8×12 pan. Spread onion over burger, add sliced potatoes over onion and carrots over potatoes. Pour soup over all. Bake at 400° for 45-60 min.

Noodle Hot Dish

Mabel A. Heinemann

- | | | | |
|-------|-------------------------------|---|-----------------------|
| 4 | 8-oz. pkg. noodles, cooked in | 1 | Bunch celery |
| | 1 t. salt water | 2 | Chicken or 1 lb. pork |
| 1 | Sm. jar pimentos | | or 2 lb. beef |
| 1 lb. | Cheese | | |

Cook the chicken if you do not have enough celery water, use the chicken broth. White sauce: $\frac{1}{2}$ lb. butter, 8 T. flour, 4 c. celery water if not enough add plain water, 2 pts. milk, season with salt and pepper.

Yield: 25 servings

Corned Beef Hot Dish

Marilyn Buckley

- 1 lb. Pkg noodles, cook and drain

White sauce:

- | | | | |
|------------------|------|------------------|-------|
| $\frac{1}{4}$ c. | Oleo | $\frac{1}{4}$ c. | Flour |
| 4 c. | Milk | | |

Add to white sauce:

- | | | | |
|------|---------------------------|---|--------------------------|
| 1 c. | Grated cheese | 1 | Can corn beef (crumbled) |
| 1 | Can cream of chicken soup | 1 | Can cream of mushroom |
| 1 | Can chicken w/ rice soup | 1 | Can asparagus (drained) |

Mix together with noodles. Bake at 350° for 1 hr. Small jar of pimento to add a bit of color.

Overnight Casserole

Fran Johnson

- | | | | |
|------------------|---------------------------|------------------------------------|-----------------------|
| 2 c. | Cut up cooked chicken | 2 | Cans cream of chicken |
| 2 | Cans of cream of mushroom | 2 c. | Milk |
| 2 c. | Raw macaroni | 4 | Hard boiled eggs |
| $\frac{3}{8}$ c. | Cut up stuffed olives | $\frac{1}{4}$ - $\frac{1}{2}$ -lb. | Velveeta cheese |

Stir together, refrigerate all day or overnight. Add bread or cracker crumbs on top. Bake $1\frac{1}{2}$ hr. at 350° in deep lasagna pan or 2 smaller pans.

Friends Overnight Casserole

Marcia Williams

- | | | | |
|-------|---|------------------|---------------------------|
| 1 | Can ea. of cream chicken soup, mushroom, celery | 2 | Hard cooked eggs, chopped |
| 2 c. | Milk | $\frac{1}{4}$ c. | Onion |
| 7 oz. | Uncooked macaroni shells | $\frac{1}{4}$ c. | Green or red peppers |
| 2 c. | Ham, chicken or tuna | $\frac{1}{4}$ c. | Pimento (opt.) |
| 1 c. | Chopped celery | 1 c. | Cubed velveeta cheese |

Mix all together and place in 9×13 cake pan. (I like glass the best.) Refrigerate overnight, top with croutons and potato chips. Bake uncovered at 350° for 1 hr. (325° for glass dish). You must cook this before freezing, freezes great!

Chicken Chalupas

Veronica Rosheim

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|--|---|
| 2 Cans cream of chicken soup | 1 c. Green onions, chopped
(save some tops) |
| 1 pt. Sour Cream | |
| 4 oz. Diced green chilies | 1 Sm. onion, chopped |
| $\frac{3}{4}$ lb. Monterey Jack cheese, grated | 1 c. Sliced ripe olives |
| $\frac{3}{4}$ lb. Sharp cheddar cheese, grated | 4 Whole chicken breasts,
cooked, boned, cut up |
| 12 Flour tortillas | |

Combine soup, sour cream, chilies and most of the grated cheese, green onions, chopped onion and olives. Set aside $1\frac{1}{2}$ c. of this mixture. Combine chicken with remainder of the mix and divide and put on tortillas. Roll each and place rolled side down in a 9×13 pan. Spread remaining sauce over top of filled tortillas, sprinkle on remaining cheese and chopped green onion tops. Refrigerate overnight. Bake at 350° for 45 mins.

Chicken Enchiladas

Gail Weber

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|--|--------------------------------------|
| 1 Can refried beans (opt.) | 10 Flour tortillas (6-8-inch) |
| 1 Can cream of chicken soup | 1 c. Sour cream |
| 1 c. Sour cream | 3-4 c. Cubed cooked chicken |
| 3 c. Shredded cheddar cheese,
divided | 1 15-oz. can enchilada sauce |
| $\frac{1}{4}$ c. Sliced ripe olives (opt.) | $\frac{1}{4}$ c. Sliced green onions |

Spread 2 T. beans on each tortilla. Combine soup and sour cream. Stir in chicken. Spoon $\frac{1}{3}$ to $\frac{1}{2}$ c. down center of each tortilla. Top with 1 T. cheese. Roll up and place seam down in greased 9×13 baking dish. Pour enchilada sauce over top. Sprinkle with onions, olives and remaining cheese. Bake, uncovered at 350° for 35 minutes or until heated through. Just before serving, sprinkle shredded lettuce around enchiladas, if desired.

Chicken Enchiladas

JoAnn Malsom

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|--------------------------------------|--|
| 8-10 Tortillas | $\frac{1}{2}$ c. Sour cream |
| $\frac{1}{2}$ c. Chopped onion | 10 $\frac{3}{4}$ -oz. can cream of chicken
soup |
| 2 T. Margarine | 1 c. Grated cheese |
| $\frac{1}{2}$ c. Sliced black olives | $\frac{1}{4}$ c. Milk |
| 4 oz. Can drained green chilies | |
| 1 Clove garlic, minced | |

In saucepan saute onion and garlic in margarine. Stir in $\frac{1}{4}$ c. olives, chilies, sour cream, and chicken soup. Mix well. Set aside $\frac{3}{4}$ c. mixture. Fold in chicken and $\frac{1}{2}$ c. cheese. Fill warm tortilla with mixture, roll and place seam down in greased 9×13 pan. Combine milk with reserved sauce and pour over top. Garnish, using $\frac{1}{4}$ c. olives and $\frac{1}{2}$ c. cheese. Bake at 350° for 20-30 min.

Broccoli-Chicken Hot Dish

Pam Erickson

4 c. Cooked chicken 20 oz. Broccoli (cooked)

Put broccoli on the bottom of a 9×13 greased pan. (I also use 1 pkg. Lipton rice and sauce cheddar broccoli, prepare as directed on pkg. and mix with broccoli.) Put chicken on top. Mix:

2 Cans cream of chicken soup ½ c. Mayonnaise

2 T. Butter 1 T. Lemon juice

1½ c. shredded cheddar cheese

Put on top of chicken. Bake at 350° for 40 min.

Chicken and Stuffing Bake

Kathy Brandriet

1 Pkg. (6-oz.) Stove top stuffing (chicken flavored) 1 Can cream mushroom soup

½ c. Sour cream

4 Skinless chicken breasts 1½ c. Hot water

¼ c. Margarine

Stir stuffing crumbs, seasoning packet, 1½ c. hot water and ¼ c. margarine, cut up until moistened and set aside. Put chicken in 12×8 dish, mix soup and sour cream, pour over chicken and top it with the stuffing. Bake at 375° for 35 min. or until chicken is done.

Yield: 4 servings

Chicken Hot Dish

Lucille Biggar

2 c. Diced cooked chicken ½ Green pepper, cut cup

1 Jar pimento, cut

7 oz. Box of macaroni

8 oz. Shredded cheese

4 Hard boiled eggs, diced

2 c. Milk

1 t. Salt

1 Sm. onion, minced

5 oz. Can waterchestnuts

2 Cans cream of mushroom soup

Pepper

Mix and let set overnight in refrigerator. Bake 1¼ hrs. at 350°.

Italian Chicken

Mary Tauber

1-1½-lb. Boneless chicken breasts Buns for sandwiches (opt.)
(cut in 3 6-oz. pieces)

4 oz. Can mushrooms (opt.)

1 c. Italian dressing, not creamy

Rinse and dry chicken breasts. Marinate chicken in Italian dressing 3 hrs. or overnight. Drain and reserve marinade. Prepare chicken on the grill (great for sandwiches) or saute in frying pan with a small amount of oil until brown. Add remaining marinade and cook until done. Add mushrooms to this sauce and serve with your favorite rice dish.

Yield: 4-6 servings

Chuckwagon Chicken

Julie Steen

Layer 6 whole chicken breasts (deboned and skinned) in a greased casserole. Mix the following together and pour over chicken breasts. 1 8-oz. Kraft Catalina dressing, 1 envelope of dry French Onion soup, 1 can cranberry sauce. Bake 350° for 1 hr. uncovered.

Chicken Vegetable Strudel

Jan Schoenfelder

2 c. Diced cooked chicken	½ c. Mayonnaise
½ c. Shredded carrots	2 Garlic cloves, minced
½ c. finely chopped fresh broccoli	½ t. Dill weed
¼ t. Salt	¼ t. Pepper
1 c. Shredded cheddar cheese	2 T. Slivered almonds
½ c. Chopped celery	
2 Tubes (8-oz.) refrigerated crescent rolls	1 Egg white, beaten

In a bowl, combine the first 10 ingredients, mix well. Unroll crescent dough and place in a greased 15×10×1 baking pan. Press seams and perforations together, forming a 15×12 rectangle. Spread filling down center of dough. On each long side, cut 1½-inch wide strips 3½ inches into center, starting at one end, alternate strips, twisting and laying at an angle across filling. Seal ends. Brush dough with egg white, sprinkle with almonds. Bake at 375° for 30-35 mins. or until golden brown. Cut into slices, serve warm.

Yield: 12 servings

One Dish Chicken and Stuffing Bake

Char Honkomp

¼ c. Boiling water	4 T. Margarine, melted
1 Box Stove top dressing	4-6 Skinless chicken breasts
1 Can cream of mushroom soup	⅓ c. Milk

Mix water and margarine, add stuffing and seasoning, mix lightly. Spoon stuffing across center of 3 qt. shallow baking dish, leaving space on both sides for chicken. Arrange chicken on each side. Mix soup and milk. Pour over chicken. Cover, bake at 400° for 30 min. or until chicken is done.

Yield: 4-6 servings

Chicken Rice Casserole

Deb Pravecek

Sprinkle 1 c. uncooked rice in a buttered glass cake pan or lg. casserole dish. Heat and pour over rice: 1 can cream of mushroom soup, 1 can cream of celery soup and ½ c. milk. Take raw, cut-up chicken and lay over rice and sauce. Sprinkle with 1 pkg. dry onion soup mix. Cover with foil securely. Bake in 325° oven for 2½ hrs.

Yield: 6-8 servings

Chicken Hot Dish

Rebecca Adamson

Saute:

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|-------------------|---------------------|
| 1 c. Celery | ¼ c. Onion, chopped |
| 1 T. Green pepper | 2 T. Butter |

Mix:

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|--|--|
| 1 Can mushroom soup | ⅓ c. Milk |
| ⅓ c. Water | 2 Sm. cans boned chicken
white meat |
| ¼ c. Salted cashews | |
| 3 oz. Can chow mein noodles
(save ¼ c. for top) | |

Mix all together, bake 1 hr. at 350°

Cheesy Chicken

Lillian Hellickson

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|----------------------------|------------------|
| 1 Cut up chicken or pieces | ½ t. Salt |
| 1 Stick melted butter/oleo | 1 t. Paprika |
| 1 c. Crushed soda crackers | ¼ t. Garlic salt |
| ¼ c. Parmesan cheese | |

Line a 9×13 pan with aluminum foil and grease well. Dip chicken pieces in butter, then in a mixture of remaining ingredients. Bake uncovered at 350° for 1-1½ hrs. (Very attractive dish.)

Parm-A-Chicken

Deb Pravecek

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|----------------------|-------------------------|
| ½ c. Parmesan cheese | 2½-3 lb. Chicken pieces |
| ¼ c. Flour | 1 Egg, slightly beaten |
| 1 t. Paprika | 1 T. Milk |
| ½ t. Salt | ½ c. Melted butter |
| Dash of pepper | |

Combine cheese, flour and seasonings. Dip chicken in combined egg and milk; coat with cheese mixture. Place in baking dish. Pour margarine (or butter) over chicken. Bake at 350° for 1 hr.

Yield: 4-6 servings

4-Step Chicken Casserole

Betty McAdaragh,
Veronica Rosheim

First, layer 1 boned, cut up, cooked chicken. Second spread on 1 can cream of mushroom soup (or cream of celery). Next, make a layer of grated sharp Cheddar cheese. Lastly, layer 1 pkg. Pepperidge Farm dressing mix, mixed with 2 sticks melted margarine. Put these layers in a 9×13 pan. Bake at 350° for 45 min.

Pineapple-Honey-Mustard Chicken Ronda Kantack

20 oz. Can pineapple chunks	¼ c. Honey
4 Boneless, skinless chicken breasts	¼ c. Dijon mustard
2 Lg. cloves garlic, minced	2 t. Vegetable oil
	1 T. Corn starch

Drain pineapple; reserve juices. Flatten chicken between sheets of waxed paper with rolling pin. Sprinkle with salt and pepper to taste; rub with garlic. Brown in hot oil in non-stick skillet. Combine 2 T. reserved juice with corn starch and set aside. Combine honey and mustard and add to remaining pineapple juice. Pour over chicken, cover and simmer 15 minutes. Stir corn starch mixture into pan juices. Add pineapple chunks. Cook, stirring, until sauce boils and thickens.

Yield: 4 servings

King Ranch Chicken Mary Husman

1 Whole chicken	1 Med. onion (chopped)
1 Sm. can chopped green chilies (drain juice)	1 Can cream of chicken soup
½ c. Chicken broth	½ c. Milk
1 lb. Monterey jack cheese (shredded)	1 Pkg. flour tortillas (8)

Use 9×13 baking dish (greased). Boil the chicken seasoned with pepper. Cool. Remove meat from bones and reserve broth. Cut the chicken into bite-sized pieces. Mix the chopped onion, chilies, cream of chicken soup, milk, broth and part of the cheese. Layers: 1st layer—tortillas torn into bite-sized pieces; 2nd layer—chicken pieces; 3rd layer—mixture. Top with rest of cheese and bake at 425° for 30 min.

Sonora Chicken Casserole Jeanne (DeBoise) Stuerman

4 Chicken breasts (cut up)	½ c. Milk
1 Can cream chicken soup	1 Onion (chopped)
1 Can mushroom soup	12 Corn tortilla (cut in 1-in. squares)
15 oz. Chili without beans	½ lb. Sharp cheddar cheese shredded
4 oz. Salsa or taco sauce (mild)	
½ lb. Monterey Jack cheese, shredded	

Wrap chicken breasts and bake for 20 min.—cool and cut into pieces. Combine soups, chili, salsa, milk, onion. Layer chicken, corn tortillas cut in 1-in. squares, soup mixture, cheeses. Repeat top with cheeses. (Put in casserole or 9×13 baking dish.) Bake at 350° for 45 min. Can freeze.

Chicken Hot Dish

Rita Harming

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|---|----------------------------|-------|---------------|
| 1 | Whole chicken | 1 | Can milk |
| 1 | Stick oleo | 1 | Egg |
| 2 | Cans cream of chicken soup | 7 oz. | Pkg. stuffing |

Cook and bone chicken. Cut into bite-size pieces into 9×13 pan. Dot with ole. Warm soup and milk, pour over chicken. Beat egg and mix with 2½ c. broth from cooked chicken, add stuffing. Spoon over chicken. Bake at 350° for 45 min. to 1 hr.

Crockpot Chicken

Betty Meyer

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|--------|-------------------------------------|---|----------------------------|
| 2 or 3 | Skin free chicken breasts or thighs | 1 | Can cream of celery soup |
| 1 | Pkg. Lipton onion soup mix | 1 | Can cream of mushroom soup |

Place chicken on bottom of crockpot. Mix soups and pour over chicken. Cook 4-5 hrs. on high or all day on low. Serve over rice or noodles.

Chicken Rice Bake

Mary Dressen

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|------|------------------------|------|--------------|
| 2 c. | Wild rice mix | ½ | Stick butter |
| 1 c. | Velveeta cheese, cubed | 4 c. | Water |
- 4-6 Chicken breasts

Mix rice, butter, cheese and water. Pour in 9×13 pan. Lay chicken breasts on top. Bake 1-1½ hrs. at 350°. *Yield: 4-6 servings*

Chicken Chow Mein

Sue Almhjeld

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|------|------------------------|---|---------------------------|
| 1 | Chicken (3 lbs. or so) | 1 | Can bean sprouts, drained |
| | Onion soup mix | 1 | Can cream of chicken soup |
| 3 c. | Celery, chopped | | Soy sauce |
| ½ c. | Onion, chopped | | Chow mein noodles |
| 1 | Can mushrooms, drained | | |

Cover chicken with water and bake, season with salt, pepper and onion soup mix. Bake until chicken is tender. Remove chicken from bones and cut in bite-size pieces. Add chicken to broth. Cook celery and onion in microwave for 5 min. Do not over cook. Add to chicken mixture. Next add mushrooms, sprouts, chicken soup, soy sauce to suit taste. Cook on stove until hot and bubbly. Thicken by adding corn starch mixed with water. Cook another 5-10 min, after adding corn starch. Serve over chow mein noodles. *Yield: 8 servings*

Chicken Alfredo

Mary Dressen

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|----------------------------|----------------------------------|
| 2 c. Milk | $\frac{2}{3}$ c. Parmesan cheese |
| $\frac{1}{2}$ Stick butter | 3 Chicken breasts |
| 4 T. Flour | Salt and pepper |

Fresh garlic, chopped or pressed

Melt butter in milk, stir in flour, salt and pepper and garlic to suit your taste. When it starts to thicken, add cheese, simmer on low. Cut chicken in bite-size pieces. (I marinate in a little Italian dressing.) Cook on med. to high in fry pan to brown. Drain and add to sauce. Serve over linguine noodles.

Chicken Crescent Casserole

Mary Schaefer

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|--|------------------|---|
| 3 c. Cooked chickens or turkey cubed | 1 | 10 $\frac{3}{4}$ -oz. can cream of chicken soup |
| 8 oz. Can waterchestnuts, drained and sliced | 4 oz. | Can mushrooms, drained |
| $\frac{1}{2}$ c. Chopped celery | $\frac{2}{3}$ c. | Mayonnaise |
| $\frac{1}{2}$ c. Sour cream; Cheddar cheese | $\frac{1}{2}$ c. | Chopped onion |
| | 8 oz. | Can crescent rolls |

Combine and cook over low heat until hot. Pour into ungreased 9×12 baking dish. Place crescent rolls on top of mixture. Bake 20-25 min. at 350°. Add shredded cheddar cheese on top of rolls last 5 min. of baking.

Chicken Crescents

Laura Keimig

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|--------------------------------|--|
| 3-4 Chicken breasts (boneless) | $\frac{1}{4}$ - $\frac{1}{2}$ c. Onion |
| Barbecue sauce | 2 Tubes crescent rolls |

Cut chicken into small pieces and brown with onions. There shouldn't be any pink meat. Add barbecue sauce to taste. Open crescent rolls into 8 rectangles. Put chicken on rectangles and fold around chicken. Sealing edges. Bake 10 min. at 350°.

Broccoli and Chicken Hot Dish

Linda Vlaminck

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|--|------------------|--------------------------------|
| 6 oz. Cooked chicken or chicken in a can | 1 | Can of waterchestnuts, drained |
| 2 c. Cooked minute rice | $\frac{1}{2}$ | soup can of milk |
| 2 1-oz. pkg. frozen broccoli | $\frac{1}{4}$ c. | Chopped onion |
| $\frac{1}{3}$ Sm. jar cheese whiz | $\frac{1}{4}$ c. | Chopped celery |
| 1 Can cream of chicken soup | 3 T. | butter |

Saute onion and celery in butter, set aside, cook broccoli until tender. Add remaining ingredients in baking dish. Top with remaining cheese whiz. Bake at 350° for 1 hr.

Yield: 8-10 servings

Chicken Breast Casserole

Connie Mansheim

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|--|-------------------------------|
| 4 Chicken breasts, skinned and deboned | 4 Slices swiss cheese |
| 1 c. Herb-seasoned stuffing | 10½-oz. cream of chicken soup |
| | ½ c. Melted margarine |

Arrange chicken in a 9×13 baking dish. Top with cheese slices. Spoon soup evenly over chicken. Sprinkle with stuffing mix. Drizzle butter over crumbs. Bake uncovered at 350° for 45-55 min.

Crockpot Chicken 'n Gravy

Dolores Serlet Bertsch

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|--------------------------------------|---|--------------------------|
| 3 lb. Cut-up chicken | 1 | Can cream mushroom soup |
| Salt and pepper | 1 | Sm. can sliced mushrooms |
| ¼ c. Dry white wine or chicken broth | | |

Season chicken with salt and pepper. Mix together wine or broth with mushroom soup. Add mushrooms. Pour over chicken in crockpot. Cook 7-9 hrs. on low or 3-4 hrs. on high. Serve with rice or mashed potatoes.

Chicken Pasta

Bernadette DeGreef

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|---|------|---------------------------------|
| 1 lb. Leftover chicken or turkey cut up | 1 | Can cream of mushroom soup |
| 2¼ c. Water | 2 c. | Uncooked pasta corkscrew |
| ½ t. Basil leaves | | Grated Parmesan cheese |
| 2 c. Frozen veg mix | | Onion, salt and pepper to taste |

Heat to a boil soup, water basil. Add veggies and uncooked pasta. Cook over medium heat about 10 min. Stir often. Add chicken or turkey. Cook 5 min. or until pasta is tender. Sprinkle with Parmesan cheese.

Yield: 4 servings

Mom's Chicken Hot Dish

Deanne Santema

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|-----------------------------|------|--|
| 2 c. Cut up cooked chicken | 1 | Sm. can chopped mushrooms |
| ½ c. Onion | | |
| ½ c. Celery | 2 c. | Milk |
| ½ c. Green pepper | 1 | Can ea. of cream of mushroom, celery, chicken soup |
| 1 Sm. can pimento | | |
| 2½ c. Dry macaroni | | |
| 1 c. Grated American cheese | | |

Saute onion, celery, pepper in ½ c. butter and cool, then mix all ingredients together. This makes a large 9×13 pan. Cover with foil and refrigerate overnight. Keep covered in oven until last few minutes of baking time. Bake 350° for 1 hr.

Yields: Approx. 15 servings

Chicken Casserole

Lila Tupa

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|-----------------------------------|---------------------------|
| 1½ c. Instant rice | 1½ c. Boiling water |
| 1 Can cond. cream of chicken soup | ½ c. Milk |
| | 1 c. Diced cooked chicken |

Optional ingredients:

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|--------------------|--|
| 2 T. Diced pimento | ¼ c. Toasted slivered blanched almonds |
| Buttered crumbs | |

Add rice to water in saucepan. Mix just to moisten rice. Cover, remove from heat, let stand 10 min. Combine soup and milk in saucepan. Heat, stirring occasionally. Add chicken (and pimento if desired) and mix carefully. Heat thoroughly. Mix the rice and chicken. Add the almonds now (or sprinkle on top.) Spoon into 1 qt. casserole; top with crumbs and broil to brown.

Yield: 4 servings

Chicken Fettuccine

Mary Coover

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|--------------------------|---------------------|
| 1 Box fettuccine noodles | 2 Chicken breasts |
| ¾ c. Parmesan cheese | ¾ c. Whipping cream |
| ⅓ c. Butter | |

Cut chicken breasts into ½-inch chunks and fry in pan with a little oil. Sprinkle some garlic and parsley flakes on it. Boil noodles. Combine chicken chunks, noodles, whipping cream, Parmesan cheese and butter. Serve.

Yield: 4 servings

Chicken-Stuffing Bake

Cheryl Austreim

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|--|--|
| 1 Pkg. Instant chicken-flavored stuffing mix | 6 Skinless, boneless chicken breast halves |
| 1 Can cream of chicken soup | ⅓ c. Milk |
| 1 t. Chopped fresh or dried parsley | |

Prepare stuffing mix according to package directions, but do not stand as directed on pkg. Spoon stuffing down center of oblong baking dish. Arrange 3 chicken pieces on each side of stuffing. In small bowl mix soup, milk, and parsley. Pour over chicken. Cover with foil. Bake 30-40 min. Uncover and bake 15-20 min. longer.

Italian Chicken Breasts

Mary Schaefer

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|----------------------------|--|
| 4 Uncooked chicken breasts | 1 Pkg. dry Good Seasons Italian salad dressing |
| ½ c. Parmesan cheese | |

Mix Italian dressing and Parmesan cheese together in a pie plate. Coat each chicken breast (both sides) and place in baking dish. Sprinkle extra seasoning on top. Bake at 350° for 30 min.

Chicken on Sunday

Marlene Westby

1½ c. Minute Rice	1	Frying chicken cut up
1 Can cream of celery soup	1	Can cream of mushroom soup
1 Can milk		
1 Envelope dry onion soup		

Grease a large baking pan (9×13) and sprinkle the rice over the bottom. Heat the celery and mushroom soups with the milk in a saucepan. When blended, pour over the rice. Lay the pieces chicken on the soup and rice and sprinkle the chicken with dry onion soup. Seal the pan with foil and bake in a 325° oven for 2 hrs. 15 min. Remove foil the last ½ hr. to brown. *Yield: 6 servings*

Sunday Chicken

Patricia Guss

1 Can cream of mushroom soup	1 Can cream of celery soup
2 Cans milk	1 Chicken cut up,
1 c. Rice	16 oz. Pkg. baby carrots
1 c. Celery, sliced	1 Pkg. onion soup mix

Salt, pepper, dash of garlic powder to taste

Method: Mix soups and milk in saucepan and bring to boil. Remove from heat. Add raw rice and raw vegetables. Pour into 9×13 pan. Place raw, cut up chicken on top. Sprinkle dry onion soup mix over all. Cover with foil and bake at 325° for 2½ hrs. *Yield: 6 servings*

Pueblo Chicken

Kami Kurtenbach

2 Boneless chicken breasts cut in ½-in. strips	4 oz. Green chilies, chopped/draind
1 Lg. garlic clove, mashed	1½ oz. Pkg. taco seasoning
1 Lg. onion, chopped fine	15 oz. Can Mexican style beans, draind
1 T. Vegetable oil	
8 oz. Bottle mild or med. taco sauce	

Fixins:

½ head lettuce, shredded	Diced tomatoes
Green onions	4-5 c. Nacho chips
Sour cream	

In micro bowl put oil, onion and garlic, cover with wax paper, cook for 2-3 min. until onion is clear. Add chicken, cook covered 6-9 min. until white. Stir frequently. Add taco sauce, seasoning and chilies, cook on med. 4-8 min. Add beans, cover and cook 2-3 min. until thoroughly warmed. Place mix on bed of shredded lettuce, sprinkle with cheese, tomatoes, onions, sour cream. Serve with cheese. *Yield: 2-4 servings*

Easy Chicken and Gravy

Lucina Scheibel

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|--|----------------------|
| 4 Skinless, boneless chicken breasts, halves | 1 T. Oil |
| | 2 T. Flour |
| 1 Can Franco American gravy | 4 c. Hot cooked rice |

Coat chicken with flour in skillet over medium heat, heat 1 T. oil. Add chicken and cook 15 min. or until done. Remove and keep warm, add gravy to skillet and heat. Place chicken over rice, pour gravy over chicken and rice. Serve with salad of your choice. *Yield: 4 servings*

Chicken Rice Casserole

Mary Collins

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|--|------------------------------|
| 1½ c. Minute rice | 1 Can cream of celery soup |
| 1 Can cream of chicken soup | ¾ c. Milk |
| 1 fryer chicken, cut into serving pieces | 1 Envelope Lipton onion soup |

Grease a 9×13 pan and sprinkle rice on bottom of the pan. Heat the milk, two cans of soup and pour over the rice. Lay chicken pieces on top of mixture. Sprinkle the dry onion soup over the chicken. Seal pan tightly with aluminum foil. Bake 1½-2 hrs. at 325°.

Chicken Breasts w/ bacon and dried beef

Doris Holm

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|-------------------|---|
| 6 Chicken breasts | 6 Slices bacon |
| 1 Pkg. dried beef | 1 Can cream of celery soup dilute with ½ can of water |

Line an oblong baking dish with dried beef. Wrap each chicken breast with a slice of bacon, put the breasts on the bed of dried beef; pour cream of celery soup over chicken breasts. Bake uncovered in a slow oven 275-300° for 2-3 hrs. It will get a golden brown. *Yield: 6 servings*

Chicken Casserole

Vi Dorn

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|---------------------------------|------------------------------|
| 1 Pkg. Flour tortilla shells | 2 c. Shredded cheddar cheese |
| 2 c. Chicken, browned and diced | 2 Cans cream of chicken soup |
| 1 Can chopped green chilies | |
| 16 oz. Sour cream | |

Spread ½ can soup in 9×13 casserole dish. Mix rest of ingredients of soup, chicken, chilies, and sour cream. Put spoonfuls on each shell, sprinkle with cheese. Roll up and place in casserole. Spread remaining filling over top and put remaining cheese over filling. Bake at 325° oven for 45 min. Let stand 10 min. before serving. *Yield: 6-8 servings*

Chicken Deluxe

Margaret Meyer

8 Skinned chicken breasts
Onion soup mix

8 oz. Dorothy Lynch dressing
1 Can Cranberry

Mix together dressing, soup mix and cranberry. Pour over chicken, bake 2 hrs. at 325°, cover with foil. Last ½ hr. uncover to brown chicken.

Yield: 8 servings

Chicken Bites

Mary Dressen

Chicken breasts
Bacon
1 c. Sour cream

Dried beef
1 Can mushroom soup

Cut up chicken into bite-size pieces. Wrap in ½ piece of dried beef, then wrap in ⅓ piece of bacon. Lay in 9×13 pan, can make 2 layers. Mix soup and sour cream. Pour over chicken. Bake at 325° for 1 hr. Can be put in crockpot to keep warm.

Chicken Breasts in Sauce

Ann Marie Smith

4 Chicken breasts (skinned, deboned)
Bacon strips

1 c. Sour Cream
1 Pkg. dried beef
1 Can cream of mushroom soup

Line a 9×13 greased pan with dried beef. Wrap deboned chicken breasts with bacon strips and lay over dried beef. Mix sour cream and soup over chicken. Bake uncovered at 275° for 2½ to 3 hrs.

Yield: 6-8 servings

Chicken Fajitas

Linda and Jeremy Johnson

6 Boneless, skinless chicken breast halves, cut into strips
½ c. Lawry's Mesquite marinade with wine sauce
3 T. plus 1½ t. Vegetable oil
1 Sm. onion, sliced and separated into rings
2 T. Fresh cilantro

1 Med. green bell pepper, cut into strips
¾ t. Garlic powder
½ t. Hot pepper sauce
1 Med. tomato cut into wedge
Flour tortillas, warmed

Pierce chicken several times with fork; place in large resealable plastic bag or bowl. Pour mesquite marinade over chicken; seal bag or cover bowl. Refrigerate at least 30 min. Heat 1 T. plus 1½ t. oil in large skillet. Add onion, bell pepper, garlic powder, and hot pepper sauce; saute 5-7 min or until onion is crisp and tender. Remove vegetable mixture from skillet; set aside. Heat remaining 2 T. oil in the same skillet. Add chicken; saute 8-10 min. or until chicken is no longer pink in center, stirring frequently. Return vegetable mixture to skillet with tomato and cilantro; heat through. Serve with tortillas.

Yield: 4-6 servings

Oven Beef Stew

Judy Kuhlman

1½ lb. Cubed stew meat	1	Can tomato soup
4 Cubed carrots	½	Soup can of water
4 Cubed potatoes		Salt and pepper to taste
1 Sm./med. onion		

Put all ingredients in large casserole and stir. Do not brown meat. Cover and put in 250° oven and forget it for about 5 hrs.

Yield: 4-6 servings

No-Peek Stew

JoAnn Malsom

1½ lb. Beef cubes	1 c. Red wine
(I use cubed sirloin steak)	1 Pkg. dry onion soup mix
10¾-oz. can golden mushroom soup	

In casserole dish mix together all ingredients, cover. Bake at 300° for 3 hrs. without lifting cover. Good over noodles.

Yield: 4-6 servings

Shepherd's Hot Dish

Verna Sturdevant

1½ lb. Ground beef	Salt and pepper to taste
6 Med. potatoes, sliced	1 Can tomato soup
5 Carrots, sliced	1 Can mushroom soup
1 Clove garlic	1 Med. onion

Brown ground beef, onion and garlic, drain. Line greased casserole with ½ potatoes and carrots. Place meat mixture on top and cover with the rest of the potatoes and carrots. Mix soups together and pour over. Bake 1½ hrs. at 350°.

Yield: Enough for small family

Chili Cornbread Pie

Karla Carpenter

1 lb. Ground beef	½ t. Tabasco sauce
½ c. Chopped onion	1 11½-oz. pkg. refrigerated cornbread twists
½ Chopped green pepper	2 c. Frito chips
1 15½-oz. Chili beans	8 oz. Ctn. sour cream
8 oz. Tomato sauce	2 T. Flour
6 oz. Tomato paste	1 c. Shredded cheddar cheese
2 T. Chili powder	

Brown ground beef, onion and green pepper. Drain off fat. Stir together undrained beans, tomato sauce, tomato paste, chili powder and tabasco in a saucepan. Bring to a boil; reduce heat. Simmer, uncovered for 5 min., stirring frequently. Lightly grease a 10 pie plate. Unwrap and separate the cornbread twists, but do not uncoil. Arrange cornbread in the pie plate, pressing onto the bottom and up the sides of the plate, extending cornbread approximately ½ inch above the pie plate. Spoon in the ground beef mixture. Combine sour cream and flour. Spread on top of the mixture. Sprinkle with cheese and place on a baking sheet. Bake uncovered for 30 min. at 375°. Top with Frito chips and let stand for 5 min. before serving.

Meat Ball Stew

Jeanne (DeBoise) Stuerman

1½ lb. Ground beef	1	Can tomato soup
1 Egg	1	Can beef broth
1 c. Sm. bread crumbs or crackers	¼ t.	Crushed thyme
Onion and Salt		Stew vegetables, 2 bags

Mix above and make into meat balls. Brown in oven. Add: soup, broth, thyme and stew vegetables. Simmer until done. Good prepared in crockpot.

Pheasant and Mushrooms

Mary Lee Meyer

2 pheasants cut into nugget size pieces	1 Sm. onion, chopped
½ c. Dry pancake mix	2 Chicken bouillon cubes dissolved in 1 c. hot water
½ c. Butter	1 T. Lemon juice
2 c. Mushroom, sliced (or 2 cans drained and rinsed)	1 t. Ea. salt and pepper (I omit these)

Roll pheasant pieces in dry pancake mix. Saute in butter until brown. Remove pheasant from skillet; saute mushrooms and onions until brown. Return pheasant to skillet. Add bouillon, lemon juice and seasonings. Cover and cook over low heat about 45 min. or until tender.

Yield: 6 servings

Seafood Lasagna

Mrs. Duane Bottoms

½ c. Margarine	1 t. Dried basil
2 Garlic cloves (crushed)	¼ t. Pepper
½ c. Flour	10 Lasagna noodles, uncooked
½ t. Salt	1 c. Cottage cheese
2 c. Milk	1 Pkg. crabmeat, cubed
2 c. Chicken broth	1 Can shrimp, drain
2 c. Mozzarella cheese, shredded	1 Pkg. frozen spinach, thawed, drained (opt.)
½ c. Green onion, chopped	
½ c. Parmesan cheese	

Heat margarine over low heat, add garlic, stir in flour and salt, cook stirring until bubbly. Remove from heat. Stir in milk and chicken broth, heat to a boil stirring constantly for 1 min. Add mozzarella cheese, green onion, basil, and pepper. Using low heat until cheese melts. Spread ¼ cheese mixture in ungreased 9×13 pan. Top with 3-4 noodles spread on cottage cheese and spinach, continue with ¼ sauce the noodles, crab and shrimp, ¼ sauce noodles and sauce. Sprinkle with parmesan cheese. Bake uncovered at 350° for 35-40 min. Let rest 15 min. before serving.

Yield: 10 servings

Venison Kabobs

Fran Kantack

Marinade:

½ c. Wine vinegar	1 c. Salad oil
1 Onion, sliced	1 t. Salt
1 t. Garlic salt	1 T. Worcestershire sauce
1 t. Dry mustard	

Combine all ingredients. Blend well and cover 2 lbs. of venison cut into 1- to 1½-inch cubes with mixture. Let stand, covered, in refrigerator 6-8 hrs. Drain and blot with paper towel. Place cubed venison on skewers alternately with vegetables; i.e. onions, green pepper, cherry tomatoes, mushrooms, etc. Barbecue on grill or broil in oven. Turn skewered meat/vegetables after browning on one side and baste with ½ c. melted margarine with 1 T. paprika. Continue basting until meat is done. May eliminate vegetables, using only large pieces of onion with the meat.

Yield: 4-6 servings

Polish Sausage Hot Dish

Dan Kondziolka

Fry in 2 T. oil:

2 lb. Polish sausage, cut in ½-in. slices	1 c. Chopped onion
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Cook 1 box of Uncle Ben's wild rice per pkg. directions and place in 2 qt. casserole dish. Place sausage, onion and drippings on top of rice. Place 1 can mushroom soup on top. Do not mix or dilute. Bake at 325° for 1 hr.

Pheasant Supreme

Fran Kantack

1 Pheasant, cut up, breasts split/separated	½ c. Margarine
1 c. Flour	1 c. Chicken bouillon, may use instant
½ c. Grated parmesan cheese	1 c. Sour cream
1 t. Paprika	¼ t. Black pepper

Melt margarine in skillet. Mix flour, parmesan cheese, paprika, black pepper in plastic bag. Place one or two pheasant pieces at a time in plastic bag, shake gently, coating pheasant. Place pieces in skillet, browning pheasant over medium-high heat. After browning both sides, lower heat, add ½ c. chicken bouillon. Cover skillet, simmer about one hour, adding bouillon when necessary to keep a moist heat and to be sure there will be drippings. Place pheasant in serving dish, keep warm. Over very low heat, add sour cream to pan drippings, mixing well. Pour this sour cream sauce over pheasant and serve. May place pheasant in warm oven for short time, until ready to serve.

Yield: 4-6 servings

Italian Beef Roast

Michael Headley

4-6 lb. Sirloin tip roast
16 oz. Can clamato juice
½ t. Oregano
2½ t. Fennel seed

1 Pkg. dry onion soup mix
Salt and pepper to taste
Garlic salt to taste
1 Med. onion, chopped

Place roast in dutch oven. Mix all ingredients and pour over roast. Cover and bake ½ hr. per lb. at 300°. When done, remove from juice and let rest for a few minutes before carving. For hot sandwiches, chill the roast and slice very thin. Place meat back into juice it was cooked in and bake again until hot. The more times it is reheated, the better it gets. Serve on a kaiser roll.

Coca-Cola Roast Beef

Edith Kraft

1 Lean roast beef
1 T. Oil
1 Dry onion soup mix
1 Can mushrooms

1 Can Coca-Cola Classic
Salt and pepper
1 Can cream of celery soup

Brown meat in oil, mix all other ingredients together and pour over roast. Roast at 325° for 2½-3 hrs. Makes its own gravy.

Yield: 2-4 servings

Big Game Baked Round Steak

Susan D. Bassett

2-3 lbs. Boneless deer, antelope,
moose, elk, etc. (or beef) steak
½ c. Flour
2 t. Salt
¼ t. Pepper
¼ c. Venison stock or beef broth
(bouillon)

1-2 T. butter or margarine
2-3 T. olive or vegetable oil
3 T. Finely chopped onion
Brown sugar; ketchup, dried
basil
1 T. Butter/margarine, cut up

Heat oven to 350°. Trim meat; cut into serving-size pieces. Pound to ½-inch thickness with meat mallet. On a sheet of waxed paper, mix flour, salt, and pepper. Dip steaks in flour mixture turning to coat. In large skillet, melt 1 T. butter in 2 t. oil over medium-high heat. Add coated steaks; brown on both sides. (Fry in two batches if necessary, adding additional butter and oil.) Arrange browned steaks in baking pan 12×8 or 9×13. Sprinkle with onion. Top each steak with 1 t. packed brown sugar and 1 t. ketchup. Sprinkle lightly with basil. Dot with butter. Add stock (or broth) to drippings in skillet. Cook over medium heat for about 1 min., stirring to loosen any browned bits. Add to baking pan. Cover with aluminum foil. Bake for 45 mins. Remove foil. If meat appears dry, add a small amount of stock (or broth or water) to pan. Bake until browned on top, about 15 min. longer. NEVER overcook wild game.

Yield: 6-8 servings

Easy Roast

Veronica Rosheim

- 1 Can celery or mushroom soup
- 1 Roast
- 1 Can mushrooms
- 1 Can Coke

Brown roast on both sides; add salt, pepper and above ingredients. Bake at 350° for 2½-3 hrs.

Shanghai Beef

Rick and Elsie Bothe

- 2 Stalks celery, chopped
- 1 Clove garlic, chopped
- 1 Shredded carrot
- 1 lb. Round steak
- 2 T. Oil
- 1½ c. Beef broth
- ½ t. Minced ginger
- 8-oz. Can drained waterchestnuts
- 1 Onion, chopped
- 2 T. Soy sauce
- ¼ t. Pepper
- 1½ c. Uncooked minute rice

Cut beef into thin strips, then saute in oil in large skillet until browned (about 5 min.). Add corn starch and stir until blended. Stir in broth, waterchestnuts, onion, soy sauce, pepper, carrot, garlic and celery. Bring to full boil, stir frequently. Make rice and serve. *Yield: 4 servings*

Beef Brisket

Joan Tabor

- 4 lb. Beef Brisket
- 1 Bottle chili sauce
- 1 Lg. or 2 Med. onions, chopped
- 1 Bottle water

In a dutch oven, saute onions. Add brisket, pour bottle of chili sauce over the meat. Fill bottle with water and add to pot. Cover and cook 2 hrs. at 325°. Remove from oven, cool, skim fat and trim fat from meat. Slice meat against the grain. Return meat to pan with sauce. Cook 2 more hours at 325°. *Yield: 6-8 servings*

Easy Gourmet Porkchops

Marcia Williams

- Porkchops, trimmed
- Potato chips, any flavor
- Chopped onions (opt.)
- Mushroom soup
- Pepper

Using a no stick cookie sheet, crumble chips onto sheet. The more you use the thicker the crust. Arrange chops on sheet (on top of chips), spread a thin coat of soup on each chop, add pepper and onions, sprinkle with crushed chips. Crust is crisper on bottom if you put on bottom shelf. A chef that taught the class my friend took used one end of cookie sheet for potatoes. Made an aluminum sheet to form a container. Sliced potatoes, onions, salt and pepper, spray with butter flavored no calorie spray. Twist top and bake with porkchops. Can use any pork, loin, steak, etc.

Barbecued Flank Steak

Ardelle Lundeen

1 c. Salad oil
Dash Worcestershire sauce

2 c. Soy sauce
2-3 lbs. Flank steak

Marinate not over 4 hrs. Cook 8 min. on first side and 5 min. on second. Cut with electric knife across the grain.

Barbecued Flank Steak

LaVonne Schaefer

¼ c. Soy sauce
3 T. Honey
2 T. Vinegar
1½ t. Garlic powder

1½ t. Ginger
¾ c. Salad oil
1 Green onion finely chopped
1½ lb. Flank steak

Mix together first five ingredients. Add oil and chopped onion. Place meat in small pan and let stand in sauce for several hours or overnight. Cook on grill.

Yield: 4 servings

Salisbury Steak with Mushroom Gravy

Linda Girard

2 lb. Ground beef
1 Med. onion, minced

1 Egg
2 Slices of bread, crumbed

Combine above ingredients and shape into patties. Heat in electric skillet at 350° and brown on both sides. Mix together: 1 can mushroom soup, 1 can milk, 2 t. kitchen bouquet. Pour over patties. Cover and cook 20 min. at 250°.

Unstuffed Porkchops

Gloria McCarthy

1 c. Chopped onion
1 c. Chopped celery
½ c. Margarine
10 c. Soft bread cubes
2 T. Parsley flakes
6 Porkchops, ½-in. thick

1 t. Rubbed sage
½ t. Pepper
1 Beef bouillon cube
dissolved in 1 c. hot water
1 Can cream of chicken soup

Saute onion and celery in margarine until soft. Combine bread, parsley, pepper and sage. Add dissolved bouillon/water mixture along with celery/onion mixture to make the dressing. Spread in 9×13 dish. Lay chops on top of dressing and spoon soup over all. Cover with foil. Bake at 350° for about 1½ hrs. (For glass dish, bake at 325° for 2-2½ hrs.) Sprinkle on a bit of paprika to give it color.

Yield: 6 servings

Easy Beef Stew

Mary Jo Coplan

1½ lb. Stew Meat	4	Sm. potatoes, cut up
1 Sm. onion, chopped	1	Can tomato soup
1 Pkg. frozen peas and carrots	½	Can water

Salt and pepper to taste

Put all ingredients in small roaster pan and put in 250° oven for 3-3½ hrs. (Fresh carrots may be used.)

Yield: 4 servings

Porkchop Supreme

Kay Dalstead

6 Porkchops	2 T. Flour
2 T. Cooking oil	6 oz. Can evaporated milk
½ c. Celery	3 oz. Can mushrooms, drained or use fresh
½ Envelope dry onion soup mix	

Brown the chops in the oil. Drain off the excess fat. Add 1 c. water, the celery and soup mix. Cover and cook over low heat until chops are done. Remove chops from pan. Combine four and ¼ c. cold water in the pan. Combine flour and ¼ c. cold water in the pan. Add evaporated milk and mushrooms. Cook until thick. Reheat the chops in the gravy.

Yield: 6 servings

Porkchop Casserole

Judy Kuhlman

4 Porkchops	½ c. Milk
5 Sliced raw potatoes	Grated cheese
1 c. Chopped celery	½ c. Chopped onion
1 Can cream of celery soup	

Place porkchops in greased baking dish. Layer with sliced raw potatoes, celery and onion. Season to taste. Pour over 1 can cream of celery soup, mixed with ½ c. milk. Cover with foil. Bake at 345° for 2 hrs. Sprinkle with grated cheese.

Yield: 4 servings

Pork Potato Hot Dish

Deb Pravecek

4 Porkchops	½ c. Sour cream
5 Potatoes, sliced thinly	1 Can mushroom soup
¼ c. Milk	

Brown chops, blend soup and sour cream and milk. Place in 2½ qt. casserole alternating layers of potatoes with sauce mixture. Chops on top. Bake at 375° for 1½ hr.

Yield: 4 servings

Russian Roast

Mary Tauber

3½-5 lb. Pot roast
1 Med. Onion, chopped
1 Bay leaf
1 t. Salt
¾ c. Water
1 T. Corn starch

1 T. Brown sugar
2 T. Vinegar
3 T. Ketchup
⅓ c. Raisins
1 c. Cold water

Brown beef in a heavy Dutch oven. Add onion, bay leaf, salt and water. Cover and simmer in 350° oven for 1 hr. Mix sugar, vinegar, ketchup and raisins. Pour over roast and continue baking 1-1½ hrs. or until fork tender for gravy; skim any fat and discard, thicken with corn starch and water. Strain out raisins if you like. *Yield: 4-6 servings*

Swiss Steak

Rachel K. Cole

1 lb. Round steak
1 Can peas

1 Can tomato soup
1 Sm. bunch of carrots, sliced

Brown the steak. Grease a small roaster or casserole, mix the tomato soup and peas and carrots. Pour mixture over steak, bake for 2 hrs. at 350°. Check every half hour and add water if needed. *Yield: 4 servings*

Meatloaf

Lois McClemons

⅔ c. Evaporated milk
1 Egg
1½ lb. Hamburger
½ c. Fine cracker crumbs
1½ t. Salt

¼ t. Pepper
1 t. Dry mustard
¼ c. Finely chopped onion
½ c. Finely chopped green
pepper (opt.)

Beat egg lightly, add milk and mix. Add remaining ingredients. Put mixture in greased loaf pan. Bake 1 hr. at 350°. *Yield: 6 servings*

Meatloaf

Virginia Billet

2 lb. Hamburger
3 Slices of bread, cut into cubes
2 Sm. onions
1 or 2 Eggs

1½ t. Sage
Salt and pepper to taste
1 c. Milk

Topping:

6 T. Brown sugar
¾ t. Nutmeg

½ c. Ketchup

Put into loaf pan and bake at 350° for 1 hr.

Easy Meatloaf

Verna Sturdevant

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|---|--------------------|
| 1½ lb. Lean ground beef | ¼ c. Chopped onion |
| 1 c. Tomato juice | ½ t. Salt |
| ¾ c. Quaker oats (quick or old fashioned) | ¼ t. Black pepper |
| | 1 Egg |

Heat oven to 350°. Combine all ingredients; mix thoroughly but lightly. Press into 8×4 loaf pan. Bake one hour or until meat is no longer pink and juices run clear. Drain, let stand 5 min. before serving. Optional: Top with ketchup before baking.

Yield: 8 servings

French Dip Sandwiches

Deb Pravecek

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|--------------------------|------------------------|
| 5 lbs. Rump roast | 3 Buds garlic |
| 10 Beef bouillon cubes | 1 T. Sugar |
| Salt and pepper to taste | Chopped celery tops |
| 1 t. Oregano | 1½ Lg. onions, chopped |
| 3 Bay leaves | 1 Can beer |

Add enough water to cover meat and boil. Simmer 3 hours. Chill broth and skim off fat. Slice beef thin and let stand in broth for 24 hrs. Serve with hard rolls along with small cup of broth for dipping.

Yield: 15-20 servings

Porcupines

Vi Dorn

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|--------------------------|--------------------------|
| ⅔ c. Raw rice | 1 lb. Hamburger |
| ⅔ c. Milk | ¼ c. Onion, chopped fine |
| Salt and pepper to taste | |

Mix and form into balls size of small apple. Pour 1 can tomato soup mixed with one can water, over the balls and bake at 325° oven for 1¼ hrs.

Yield: 4-6 servings

Easy Barbecue Ribs

Susan D. Bassett

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|---------------------------|--------------------------|
| 1 T. Brown sugar | ½ t. Paprika |
| 1 T. Vinegar | ½ t. Chili powder |
| 1 T. Worcestershire sauce | ¾ c. Ketchup |
| ¼ t. Black pepper | ¾ c. Hot water |
| ½ t. Red pepper | 2-3 lbs. Ribs (any type) |
| Onion | Salt |

Put 2 or 3 lbs. ribs into a roaster. Do not brown. Sprinkle ribs with salt. Cut up onion into slices and put between layers. Mix the 9 sauce ingredients together and pour over ribs. Bake 1¼ hrs. with cover on. Remove cover the last 20-30 min. Temperature: 400° for first 30 min.; then 350° for rest of time.

Yield: 4-6 servings

Wiener Surprise

Shirley Bergum

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|-------------------|--------------------|
| 1 Pkg. Hotdogs | 3 Hard boiled eggs |
| 2 t. Sweet relish | 2 t. Ketchup |
| 2 t. Mustard | ½ Onion (opt.) |

Boil hot dogs and eggs, cut into small pieces, add all together, mix and put in buns. Wrap in aluminum foil, heat in oven 350° for 10 min. Serve with salad.

Yield: 6 servings

Easy Porkchops Supreme

Lillian Hellickson

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|-------------------------------|--------------------------|
| 4 Lean porkchops, 1-in. thick | ¼ c. Brown sugar, packed |
| 4 Thin onion slices | ¼ c. Ketchup |
| 4 Thin lemon slices | |

Heat oven to 350°. Season well with salt. Place in 13×9 pan or large baking dish. Top each porkchop with an onion slice and a lemon slice. Place one T. of brown sugar and one T. of ketchup on top. Cover and bake 1 hr. Uncover and bake 30 min. longer. Basting occasionally.

Yield: 4 servings

Porkchops with Rice

Kathy Brandriet

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|------------------------------|-------------------------|
| 4-6 Porkchops | 1 Can water (soup can) |
| 1 c. Rice | 1 Can mushrooms |
| 1 Can cream of mushroom soup | 1 Can beef consume soup |
| 1 Pkg. onion soup mix | |

Mix all the ingredients together and pour over the porkchops and bake in a 9×13 pan for 1 hr. at 350°. Cover pan with tin foil.

Creamy Ham Rolls

Gail Weber

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|-----------------------|----------------------------|
| 1 Med. onion, chopped | 1 Can chicken broth |
| ½ c. Butter or oleo | 1½ c. Light cream |
| ½ c. Flour | 1 T. Dijon mustard |
| 1 t. Dill weed | 3 c. Cooked wild rice |
| ½ t. Garlic salt | 1 c. Mushroom stems (opt.) |
| ½ c. Shredded cheese | 12 Thin slices cooked ham |
| ½ t. Pepper | |

Saute onion in butter. Stir in flour, dill, garlic, salt and pepper until smooth and bubbly. Gradually add broth, cream and mustard. Cook until thickened. Pour 1 c. in ungreased 13×9 pan (reserve another c. for top.) To remaining sauce add rice and mushrooms. Spoon ⅓ c. on each ham slice. Roll up and place seam side down over sauce in pan. Top with reserved sauce. Bake uncovered at 350° for 25-30 min. (or heated through). Sprinkle with cheese, serve immediately.

Ham Balls

Doris J. Schumacher

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|---------------------|---------------------------|
| 2 lb. Ground ham | 3 Eggs |
| 1 lb. Ground beef | 1/3 c. Diced onion (opt.) |
| 1/2 lb. Ground pork | 1 c. Milk |
| 1 c. Bread crumbs | |

Mix ingredients and form 1 1/2-in. balls or larger. Put in 9x13 pan. (Also can be loaves.) Sauce: mix and bring to boil, 3/4 c. brown sugar, 1/2 c. pineapple juice, 1 t. dry mustard. Pour sauce over ham balls. Bake 1 hr. at 350°. Baste once.

Yield: 12 servings

Ham Loaf or Ham Balls

Julie Steen

Combine and form into 3 small loaves or into small 2 T. ham balls:

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|---------------------|---------------------|
| 1/2 lb. Ground ham | 3/4 lb. Ground pork |
| 1 c. Cracker crumbs | 1/2 c. Dry milk |
- 1 Slightly beaten egg.

Bake at 350° for 40 min.

Sauce 1: 1 t. dry mustard, 1/3 c. brown sugar, 1/2 c. apple juice. OR

Sauce 2: 1 c. prepared mustard, 1/2 c. vinegar, 2 eggs, 1 t. salt, 1 c. sugar, 1/2 t. pepper.

Put all in blender until smooth, pour into 3 qt. saucepan, cook until boils. Store in refrigerator. (Add 1/2 can crushed pineapple.)

Hamburger Roll Ups

Lillian Hellickson

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|-------------------------------|---|
| 1 c. Fresh bread crumbs | 3 T. Butter or margarine |
| 1/2 c. Milk | 2/3 c. Light brown sugar |
| 1 1/2 lb. Ground beef | 1/2 c. Orange juice |
| 2 t. Instant minced onions | 2 t. Prepare mustard |
| 1/4 t. Pepper | 1 1/2 lb. Can apricot halves |
| 1 1/2 t. Worcestershire sauce | 1/2 c. Drained pineapple chunks
(canned) |
| 2 t. Salt | 8 oz. Can peach halves |
| 6 Slices boiled ham | 1/2 c. Green grapes (opt.) |
- Whole cloves

Start 1 1/2 hours before dinner. Let bread crumbs soak in milk a few minutes, then in medium bowl, combine them with ground beef, minced onion, Worcestershire sauce, seasoned salt and pepper. Start heating oven 350°. Spread some of the meat mixture on a slice of ham. Then roll each up, jelly-roll fashion; place, seam side down, side by side in an oblong baking dish, and stud with three whole cloves. Into melted butter or margarine, in small saucepan, stir brown sugar and orange juice, cook until sugar is melted, then stir in mustard. Pour this sauce over ham rolls then bake 45 minutes, basting occasionally. Now add apricots, peaches, pineapple chunks and grapes (opt.) and bake 10 min. longer, or until fruit is heated.

Yield: 6 servings

Meatballs

Mary Dressen

- | | |
|----------------------|----------------------|
| 2 Cans chicken broth | 2 lbs. Ground beef |
| 1 Can beef broth | 3 Slices bread cubed |
| 1 Can beef consomme | 1 c. Milk |
| 1 t. Kitchen bouquet | 1 Egg beaten |
| 2 t. Salt | ¼ t. Pepper |
| 1 t. Accent | 2 T. Onion flakes |

Mix bread with 1 c. milk, 1 egg beaten, add ground beef and spices, mix well. Roll balls in flour. Drop in chicken broth, beef consomme and kitchen bouquet, bring to boil. Simmer for 2 hrs. Thicken juice to make gravy when done.

Spamwiches

Monica Anderson

Grind:

- | | |
|-----------------------------------|-------------------------|
| ¼ lb. American cheese or velveeta | 1 Stalk celery |
| 2 Lg. dill pickles | 2 Hard boiled eggs |
| 1 Med. onion | 1 Can spam (grind last) |

Mix together. May use hot or cold. Best when spread on buns. Cover pan with foil and heat in 325° oven for 20 min. or until filling is hot.

Tangy Glazed Broiled Fish

Doris Schumacher

1½ lb. fish steaks or fillets (Salmon, halibut, or swordfish work well). Glaze in microwave pan or stove top, cook: ⅓ c. butter or margarine, ⅓ c. brown sugar, 3 T. lemon juice, cook until well blended, stirring. Marinate fish in glaze 1 hr. Then broil 6-9 min. per side depending on thickness, until flakes. If in hurry (instead of marinate) brush glaze on fish and broil. Heat remaining sauce and serve over fish. Salt and pepper to taste at serving.

Yield: 6 servings

Seafood Stew

Mary Husman

- | | |
|--|------------------------------------|
| 4 oz. Can mushrooms (drained) | 1 T. Butter |
| 1 Can cream of shrimp soup | ½ c. Half and half |
| 2-3 c. Seafood (shrimp, lobster, crab, scallops) | ¾ c. Shredded sharp cheese |
| | ½ c. Sauterne (any dry white wine) |

Cook seafood according to pkg. Melt butter then add soup, mushrooms, and cream. Blend in seafood and cheese. Heat, stir often. Add wine just before serving. Serve with rice.

Main Dish Crepes

Linda Kranz

- | | |
|------------|------------|
| 1 c. Flour | 1½ c. Milk |
| 2 Eggs | 1 T. Oil |
| ¼ t. Salt | |

Combine above and beat until blended. Heat seasoned 6-in. skillet. Remove from heat; add 2 T. batter. Tilt skillet to spread batter evenly (roll-wrist). Return to heat; brown one side only. Invert on to wax paper. Repeat.

Yield: 16-18 servings

Seafood Crepes

Linda Kranz

- | | |
|---------------------------------|----------------------------|
| 6 Med. mushrooms, chopped | 3 T. half and half |
| 3 T. Green onion | 2 T. Snipped parsley |
| 3 T. Butter | 2 T. Sherry or wine |
| 3½ c. Seafood (shrimp and crab) | 1 c. Shredded Swiss cheese |
| 9 oz. Cream cheese | Dash salt and pepper |

Cook and stir first 2 ingredients in butter until tender. Stir in seafood, cream cheese and half and half and parsley until cheese is melted. Stir in Sherry. Cool. Put ¼ c. filling in crepe and roll. Place seam side down in ungreased dish. Sprinkle with Swiss cheese. Heat in 350° oven for 20 mins. in covered baking dish. May freeze before heated.

Yield: 12

Cheese-Stuffed Shells

Tiffany Jacquot-Petrak, Cindy Hoss

- | | |
|---|--|
| 1 lb. Bulk Italian sausage | 1 Lg. onion, chopped |
| 10 oz. Pkg. frozen chopped spinach, cooked and well drained | 8 oz. Pkg. cream cheese, softened |
| 1 Egg, beaten | 2 c. Shredded mozzarella cheese, divided |
| 2 c. Shredded cheddar cheese | ¼ c. Grated Parmesan cheese |
| 1 c. Cottage cheese | ⅛ t. Ground cinnamon (opt.) |
| ¼ t. Ea. salt and pepper | |
- 20 Jumbo shell noodles, cooked and drained

Sauce:

- | | |
|--|----------------------------------|
| 1 Can tomato sauce | 1 T. Dried minced onion |
| 1½ t. Ea. dried basil and parsley flakes | 2 Garlic cloves, minced |
| ½ t. Salt | 1 t. Ea. sugar and dried oregano |
| ¼ t. Pepper | |

In a skillet, brown sausage and onion; drain. Transfer to a large bowl. Stir in the spinach, cream cheese and egg. Add 1 c. mozzarella, cheddar, cottage cheese. Parmesan, salt, pepper and cinnamon if desired; mix well. Stuff shells and arrange in a greased 13×9×2 baking dish. Combine sauce ingredients; mix well. Spoon over shells. Cover and bake at 350° for 40 min. Uncover; sprinkle with remaining mozzarella. Return to the oven for 5 min. or until cheese melts.

Yield: 8-10 servings

Salmon Loaf

Audrey Knofczynski

- | | |
|-----------------------------|------------------|
| 1 Lg. can salmon | 2 T. Butter |
| 2 Eggs | 1 c. Milk |
| 1½ c. Crushed soda crackers | 1 T. Lemon juice |

Melt butter, add to salmon, eggs, crackers, lemon juice and milk. Mix and bake 30 min. in 9-inch pan.

Salmon Loaf

Evelyn K. Bjerke

- | | |
|-----------------------|----------------------|
| 1 lb. Can pink salmon | 1 Egg |
| 2 t. Lemon juice | 1½ c. Cracker crumbs |
| 1 t. Chopped onion | Milk |

Drain salmon, save juice. Combine all ingredients. Add enough milk to drained juice to make ¾ c. Add to above mixture (ingredients). Put in loaf pan, bake at 350° for 45 min. *Yield: 6 servings*

Cashew-Tuna Hot Dish

Pat Howell

- | | |
|------------------------------|----------------------|
| 3 oz. Can chow mein noodles | 1 c. Celery, chopped |
| 1 Can cream of mushroom soup | ¼ c. Onion, chopped |
| ¼ c. Water | Salt |
| 1 Can chunk style tuna | Pepper |
| ½ c. Cashews | |

Combine all except ½ c. noodles. Pour into buttered 1½ qt. casserole. Top with remaining noodles. Bake at 325° for 40 min.

Baked Stuff Fish

Teresa DeBoise

- | | |
|--|----------------|
| 1 Lg. fish, filleted, but not cut through, bones removed | |
| Salt and Pepper | Bread stuffing |
| 2 T. Fat or oil | |

Clean, wash and dry fish. Sprinkle inside with salt and pepper. Place fish on a well-greased dish or platter 18×13. Stuff fish with seasoned bread cubes with melted butter added to dressing. Brush fish with oil. Bake in 350° oven for 45-60 min. or until fish flakes easily when tested with fork.

Bread dressing:

- | | |
|---------------------|-----------------------|
| ½ c. Chopped celery | ¼ c. Chopped onion |
| ¼ c. Butter, melted | 1 qt. Dry bread cubes |
| 1 Egg, beaten | ½ t. Salt |
| ½ t. Sage | ¼ t. Thyme |
| Dash pepper | |

Cook celery and onion in butter until tender. Mix all ingredients together. *Yield: 3 c.*

Tuna Burgers

Theresa Erschens

Mix in bowl:

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|-----------------------------|--------------------------|
| 7 oz. Can tuna, drained | ¼ c. Mayonnaise |
| 1 c. Chopped celery | Salt and pepper to taste |
| ½ c. Diced processed cheese | 1 Sm. onion, diced |

Split and butter six buns. Fill with mixture and replace tops. Wrap in foil. Heat in oven at 350° for 15 min. or 30 min. if frozen.

Yield: 6 servings

Tuna Hot Dish

Mary Hendricks

- | | |
|------------------------------|--|
| 1 Tube buttermilk biscuits | ½ c. Shredded American or any other cheese, such as mild cheddar |
| Chopped onion to taste | |
| 1 Can cream of mushroom soup | |
| 1 c. Milk | 1 Can tuna |

Put biscuits in 8×8 pan, sprinkle with onions. Mix remaining ingredients together. Pour over biscuits, sprinkle cheese on top, bake at 350° for ½ hr. Biscuits will come to the top.

Yield: 4 servings

Tuna Mushroom Casserole

Mary Jo Coplan

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|---------------------------|---------------------|
| 4 T. Butter | 4 oz. Can mushrooms |
| ¼ t. Pepper | 4 T. Flour |
| 1 c. Crushed potato chips | 2¼ c. Milk |
| 2 6½-oz. Cans tuna fish | |

Melt butter in kettle; stir in flour and pepper, stir in milk. Cook until smooth and thick. Combine ¾ of the crushed chips, tuna fish, mushrooms and sauce. Pour into greased 2 qt. casserole and top with crushed chips. Bake for 30 min. at 375°.

Yield: 4-6 servings

Star Kist Tuna—Macaroni Casserole

Lillian Zink

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|------------------------------|---------------------|
| 2 c. Uncooked elbow macaroni | 1 Can mushroom soup |
| 1 c. Milk | ¼ T. Pepper |
| 1 T. Chopped onion | 1 c. Cubed cheese |
| 1 Can Star Kist tuna | |

Cook macaroni according to directions on pkg. Combine soup, milk and onion, place over low heat, add cheese and stir occasionally until cheese is melted. Mix cooked macaroni and tuna in casserole. Add cheese and sauce, bake in 325° oven about 20 min.

Danish Potatoes

Donna Diedrich

Boil and whip 8-10 medium potatoes then add:

- | | |
|----------------------------------|------------------|
| ½ t. Salt | 1½ c. Sour cream |
| ½ c. Butter | Cheddar cheese |
| ½ c. Finely chopped green onions | |

Put in greased 8×8 baking dish. Sprinkle cheddar cheese on top. Cover with foil and bake 45-60 min. at 350°. (May be made day before and refrigerate, baking time may vary with cold potatoes.)

Cheddar Baked Potato Slices

Mary Larson

- | | |
|------------------------------|----------------------------------|
| 1 Can cream of mushroom soup | ½ t. Paprika |
| ½ t. Pepper | 4 Med. baking potatoes, cut into |
| 1 c. Shredded cheddar cheese | ¼-inch slices |

In small bowl, combine soup, paprika and pepper. In greased 2 qt. oblong baking dish, arrange potatoes in overlapping rows. Sprinkle with cheese; spoon soup mixture over cheese. Cover with foil, bake at 400° for 45 min. Uncover; bake 10 min. or until potatoes are fork tender.

Yield: 6 servings

Stove Top Hot Dish

Renaë Mills

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|-----------------------------|---------------------------|
| 1 Box Stove Top dressing | 1 T. Ketchup |
| 1 Can chicken and rice soup | ¼ t. Worcestershire sauce |
| 1 lb. Hamburger | ½ c. Milk |
| 1 Can mushroom soup | |

Brown hamburger and add milk; pour into casserole. Prepare stuffing according to directions on pkg. Add chicken and rice soup. Pour on top of hamburger mixture. Combine remaining ingredients and pour over the top. Bake at 350° for 45 min.

Sliced Baked Potatoes

Jan Schoenfelder

- | | |
|----------------------|---|
| 4 Med. even potatoes | 4 T. Grated cheddar cheese |
| 1 t. Salt | 1½ T. Parmesan cheese |
| 2-3 T. melted butter | 2-3 T. chopped fresh herbs—such
as parsley, chives, thyme or
dried herbs of your choice |

Cut potatoes into thin slices but not all the way through. Place the handle of a wooden spoon behind potato to prevent cutting through. Put potatoes in a baking dish, fan them slightly. Sprinkle with salt and drizzle with butter. Sprinkle with herbs. Bake at 425° for about 50 min. Remove from oven. Sprinkle with cheeses, bake for another 10 min. until lightly browned. Cheeses are melted and potatoes are soft inside.

Yield: 4 servings

Easy Company Potatoes

Kathy Brandriet

- 2 lb. Pkg. Frozen shredded hash-
 browns
1 c. Shredded cheddar cheese
- ½-1 t. Salt
2 c. Cream

Take 9×13 pan buttered, pour in hashbrowns. Sprinkle with salt. Cover with cheddar cheese. Pour cream all over top of potatoes. Cover with foil and bake at 375° for 1 hr. Remove foil and bake another 15-30 min. at 350°. Potatoes are done when top is light golden and glazy looking.

Breakfast Potato Casserole

Mary Husman

- 1 Box frozen hashbrowns with
 onions
1 Green onion, diced
½ c. Milk
- 5 Eggs
1 c. Shredded cojack cheese
6 Slices bacon, cooked and diced
(or ham)

The night before, layer hashbrowns in greased 9×13 baking dish. Mix eggs, milk, cheese and onions. Pour over hashbrowns. Sprinkle bacon over top. Refrigerate overnight. In the morning, bake for 45 min. at 350°. Let stand for 10 min. before serving.

Ham and Egg Breakfast Casserole

Mary Husman

- 6 Eggs, beaten
10 Slices bread (crusts removed,
 then cubed)
- 2½ c. Milk
¾ c. Shredded cojack cheese
2 c. Cubed ham

Optional: You can add chopped broccoli or spinach, mushrooms, onion, green pepper, or whatever your family's favorite omelet ingredients are.

Put cubed bread in a 9×13 greased baking dish. Add ham and whatever optional ingredients you've chosen. Mix eggs, cheese and milk together. Pour egg/milk/cheese mixture on top. Refrigerate overnight. In morning, bake at 325° for 55 min. (Sprinkle parmesan cheese over top the last five min.) Let stand at least 10 min.

Yield: 10-12 servings

Egg Souffle

Teresa DeBoise

6 slices bread (white), decrusted and cubed into buttered 9×13 pan, sprinkle ½ lb. med. sharp cheddar cheese over bread. Beat 6 eggs, add 3 c. milk and 1½ t. dry mustard. Salt to taste. Cover with cubed ham or sausage (browned). Bake at 300° for 1 hr. or until set. Mix the night before and refrigerate.

Yield: 8-10 servings

Huevos Rancheros

Terry (Headley) Piatkowski

2-3 Scrambled eggs
1 Sliced green onion
2 T. Chopped green pepper
1 Diced Tomato
1 Flour tortilla
Black olives to taste

Guacamole dip to taste
Sour cream to taste
Refried beans to taste (opt.)
Green chilies to taste (opt.)
Sliced jalapeno to taste (opt.)
Salsa to taste

For each serving: thinly slice the green onion, setting aside some of the green portion for garnish. Saute onion and green pepper in 1 T. butter. Add scrambled egg, cook to a soft scramble. Spread the flour tortilla with guacamole and refried beans (opt.) and place on plate. Place egg mixture on $\frac{1}{2}$ of the flat tortilla. Top with tomato, green chilies, black olives, sour cream and chopped green onion. Serve with something to quench your burning taste buds. A side of English muffins helps.

Celebration Brunch Strata

Betty McAdaragh

$\frac{1}{2}$ c. Margarine or butter, softened	12 Slices white bread
8 oz. Shredded cheddar cheese	9 oz. Pkg. frozen asparagus cuts, thawed, drained
6 oz. Cooked flaked crabmeat	
8 Eggs	$2\frac{1}{2}$ c. Milk
3 T. Chopped fresh parsley or chervil	1 t. Salt
	1 t. Paprika
$\frac{1}{4}$ t. Pepper	

Heat oven to 325°. Spread margarine on one side of each slice of bread. Arrange 6 slices, margarine side down, in ungreased 13x9 (3-qt.) baking dish. Layer cheese, asparagus and crabmeat over bread. Place remaining bread slices, margarine side up, over crabmeat. In large bowl, combine all remaining ingredients; blend well. Pour egg mixture evenly over bread; let stand 10-15 min. Bake at 325° for 55-65 min. or until knife inserted in center comes out clean.

Yield: 12 servings

Breakfast Casserole

Judy Bogenrief

2 lb. bag frozen hashbrowns	1 lb. Shredded cheddar cheese
2 lb. cooked sausage, ham or bacon	5 Eggs, beaten
$\frac{3}{4}$ t. Dry mustard	$2\frac{1}{2}$ c. Milk
Chopped onion, green pepper	

Mix 1 can mushroom soup with $\frac{3}{4}$ c. milk. Grease roasting pan, spread hashbrowns in bottom, shredded cheese, meat. Mix eggs, milk, mustard together. Pour over (add onions, green peppers, mushrooms). Spread soup mixture over top. Bake covered for 1 hr. at 350°. Uncover and bake $\frac{1}{2}$ hr.

Yield: 10 servings

Company Potatoes

Judy Bogenrief

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|---|-----------------------------|
| 8-10 Potatoes, cooked in skin,
quartered | ¼ c. Butter, melted |
| 1 pt. Sour cream | ½ c. Chopped onion |
| 1 Can cream of chicken soup | 1½ c. Grated cheddar cheese |

Mix butter and soup together. Mix rest together, top with Rice Krispies and butter (opt.) Bake at 350° for 30-40 min.

Yield: 8-10 servings

Potato Casserole

Allison Kantack

- | | |
|-------------------------------|---------------------|
| 6 T. Margarine | ½ c. Chopped onions |
| 2 lb. Bag hashbrowns (thawed) | 1 t. Salt |
| 1 Can cream of chicken soup | Dash of garlic salt |
| 8 oz. Grated cheddar cheese | 1 c. Sour cream |

Topping: 6 T. melted margarine and 1½ c. crushed corn flakes.

Melt margarine in 9×13 baking dish. Mix together hashbrowns, soup, cheese, sour cream, onions, salt, and garlic salt. Spoon over margarine.

Topping: Mix crushed corn flakes with melted margarine. Spoon over casserole. Bake 1 hr. uncovered at 375°.

Yield: 12 servings

Baked Ham Omelet

Elsie S. Hart

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|---|----------------------|
| 1 lb. Jack or Muenster cheese,
shedded | 1 Dozen eggs. |
| 2 c. Diced ham | Salt and pepper |
| ½ c. Melted butter (or less) | Tabasco, 4 drops |
| ½ c. Flour | 1 pt. Cottage cheese |
| | 1 t. Baking powder |

Mix flour and baking powder together. Melt butter in 9×13 pan. Beat eggs. Season lightly. Add 4 drops tabasco. Stir in flour, baking powder, ham, shredded cheese, cottage cheese and melted butter. Pour into pan. Bake 400° for 15 min. Reduce heat to 350°. Bake 10-15 min. until puffed and light golden brown.

Yield: 8 servings

Breakfast Casserole

Judy Kuhlman

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|--|---|
| 10-12 slices bread (remove crusts,
cubed) | 1 c. Cooked, cubed ham or
bacon or sausage |
| 2 c. Shredded cheese | ½ t. Dry mustard |
| 8 Eggs | 1 t. Dry onion flakes |
| 3 c. Milk | 1 t. Salt |
| ¼ lb. Melted margarine | |

Grease 9×13 pan. Place half bread crumbs in pan, then cheese, ham or bacon and remaining bread cubes. Beat eggs and add remaining ingredients. Mix well. Pour over bread cubes. Pour melted margarine over top. Cover with foil. Refrigerate overnight. Bake in 325° oven covered for 40-50 min.

Yield: 6-8 servings

Creamy Oven Potatoes

Mary Jo Coplan

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|-------------------------|-----------------|
| 6 Med. Potatoes | 1 c. Sour cream |
| 3 oz. Pkg. cream cheese | 1½ t. Salt |
| 1 T. Butter | 1 T. Butter |
| ¼ c. Minced onion | Dash of paprika |

Peel and boil potatoes in salted water. Drain and mash. Melt cream cheese and sour cream over low heat. Add to mashed potatoes and beat. Add minced onion, 1 T. butter and salt. Blend well. Dot with 1 T. butter and sprinkle with paprika. Bake at 400° for 30 min.

Yield: 4 servings

Mr. Dell's Potato Casserole

Deb Pravecek

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|-----------------------------------|----------------------------|
| 32-oz. pkg. Mr. Dell's hashbrowns | ½ c. Butter (soft) |
| ½ c. Milk | 2 c. Grated cheddar cheese |
| ½ c. Sour cream | 1 c. Cream of chicken soup |

Mix together in 9×13 pan. Top with crushed corn flakes, drizzle with 2 T. butter and bake at 350° for 1 hr.

Yield: 8-10 servings

Egg Sausage Souffle

Geraldine Gengler

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|--------------------------------|------------------|
| 3 c. Herb croutons | 4 Eggs |
| 2½ c. Shredded American cheese | 2½ c. Milk |
| 1½ lb. Link sausages (cut) | ¾ t. Dry mustard |

Beat eggs, add milk and mustard. Place croutons in 9×13 pan, sprinkle cheese over top. Pour egg mixture over croutons. Brown sausage, drain and place sausage on top. Refrigerate overnight. Dilute 1 can mushroom or golden mushroom with ½ can milk. Pour over top and bake 1½ hrs. at 350°.

Yield: 8 servings

Hashbrown Egg Bake

Mary Dressen

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|------------------------------|-----------------------|
| 24 oz. Hashbrowns (shredded) | 2 c. Milk |
| 4 T. Butter | 1 c. Sour cream |
| ¼ c. Flour | 2 T. Parsley flakes |
| ½ t. Salt | Cubed ham |
| ⅞ t. Pepper | Grated cheddar cheese |
| 1 Dozen eggs | |

Put hashbrowns in 9×13 pan. Cook milk, flour, butter until thick, add sour cream, pour over hashbrowns, add ham. Pour beaten eggs and small amount of milk over top. Top with shredded cheese. Bake at 350° for 1-1½ hrs.

Scalloped Potatoes and Hot Dogs

Linda Girard

10³/₄-oz. can cream of celery soup 1 Sm. onion, thinly sliced
½ c. Milk 1 T. Butter
Dash of pepper 6 Slices of American cheese
8 Hot dogs 4 c. Thinly sliced raw potatoes

Combine soup, milk and pepper. In a greased 1½ qt. casserole dish, arrange alternate layers of potatoes, onions, hot dogs, sauce and slices of cheese. Dot top with butter; sprinkle with paprika, cover; bake at 375° for 1 hr. Uncover; bake 15 min. more or until potatoes are done. Makes about 3½ c. Note: you can use ham instead of hot dogs, but hot dogs are a kids' favorite.

Parmesan Baked Potatoes

Nadine Farber

6 T. Butter or margarine, melted 3 T. Parmesan cheese
8 Med. potatoes, unpeeled and
halved lengthwise

Pour butter into a 9×13 pan. Sprinkle parmesan cheese over butter. Place potatoes with cut side down over cheese. Bake uncovered at 400° for 40-45 min.

Yield: 8 servings

Powder Horn Potatoes

Linda Purrington

10 Med. potatoes ½ c. Butter, melted
1 Can cream of chicken soup 1 pt. Sour cream
½ c. Chives 2 T. Chopped green onions
Salt and pepper to taste 1 c. Cheddar cheese, shredded

Bake potates in jackets at 400° for 40 min. or until slightly done (firm). Cool overnight. Peel and grate potatoes, mix together butter, cheese, onions, sour cream, salt, pepper and soup. Stir into potatoes. Pour into lightly greased casserole and bake at 350° for 30-40 min.

Yield: 8-10 servings

Delicious Potato Casserole

Mary Mailey

32-oz. frozen hashbrowns ¼ Med. onion chopped
1 Can celery soup 1 Can potato soup
16-oz. sour cream

Combine onion, soups, sour cream together. Put potatoes in 9×13 pan. Pour the mix over the potatoes. Crumble 1 c. white crackers and ¼ lb. melted butter over the top. Sprinkle with paprika. Bake at 300° for 1½ hrs.

Yield: 12 servings

Roquefort Potato Gratin

Michael Linehan

2½ lb. Russet potatoes, cut into
⅛ slices
½ c. Fresh, dry breadcrumbs
1½ t. Crumbled, dry rosemary

2 c. Whipping cream
5-oz. Roquefort cheese, crumbled
(fetacheese, opt.)
½ Stick butter, cut into small
pieces

Preheat oven at 425°, butter 15×10×2 glass baking dish. Layer potatoes in dish, sprinkling each layer with salt and pepper. Bring cream to boil, reduce heat to medium, add roquefort to cream, whisk until cheese melts. Pour mixture over potatoes, cover, bake approx. 1 hr. or until tender. Preheat broiler, mix crumbs and rosemary in bowl. Sprinkle over potatoes, dot with butter. Broil until butter melts and crumb mixture is golden brown. Let stand 10 min. *Yield: 6 servings*

Party Potatoes

Barb Greff

½ c. Soft butter
½ c. Milk
1 Can cream of chicken soup
½ c. Onions

2 c. Cheddar cheese
26 oz. Bag hashbrowns
1 pt. Sour cream

Melt butter and pour in the bottom of 9×13 pan. Mix: Milk, cream of chicken soup, sour cream, half of the bag of potatoes. Spread in bottom of the pan, then spread half of the mix and cheese repeat with half potatoes and mix and cheese. Top with corn flake crumbs and 2 T. of melted butter. Bake at 400° for 1-1½ hrs.

Spinach Lasagna

Nadine Farber

2 T. Butter
4 Cloves garlic, minced
1 Med. carrot, julienned
2 T. Chopped walnuts
½ t. Pepper
4 c. Mozzarella cheese, shredded
9 Lasagna noodles

8 oz. Mushrooms, sliced
1 Med. onion, chopped
3 c. Whipping cream (or ½&½)
1 t. Nutmeg
1 t. Salt
1 c. Grated Parmesan cheese
2 pkgs. frozen chopped spinach,
thawed and squeezed dry

Saute mushrooms, garlic, onion and carrot in butter, stir in cream, nuts, and spices. Heat to boiling; reduce heat, simmer uncovered for 30 min. Stirring frequently. Preheat oven to 375°. Mix cheeses. Place a thin layer of sauce on bottom of greased 9×13 pan (just enough to cover) Place 3 noodles in dish; top with half of the spinach and sauce mixture and ⅓ of the cheese. Repeat top with remaining noodles and cheese. Cover and bake for 40 min. or until hot and bubbly. Let stand 15 min. before cutting. *Yield: 8 servings*

Parmesan Corn Chowder

Dorothy Sayre

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|-----------------------|------------------------|
| 2 c. Water | ¼ c. Diced onion |
| 2 c. Chopped potatoes | 1 Can cream style corn |
| ½ c. Carrots, sliced | 1 t. Salt |
| ½ c. Chopped celery | ¼ t. Pepper |
| White sauce: | |
| ¼ c. Margarine | ¼ c. Flour |
| 2 c. Milk | ½ c. Parmesan cheese |

Combine water, potatoes, carrots, celery, onion, salt and pepper in large saucepan. Bring to boil and cook 10 min. In separate pan melt margarine for white sauce, add flour and gradually add milk. Heat until smooth, add Parmesan cheese, stirring until melted. Mix white sauce, corn to undrained vegetables. Heat through—do not boil.

Braised Cabbage

Sr. Marlene Minnaert, OSB

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|---------------------------------------|--------------------------|
| 1 Sm. green cabbage, about 1½ lb. | ½ t. Dried tarragon |
| 1 Med. red onion | ¼ t. Salt |
| 1 T. Unsalted butter OR soy margarine | Several grinds of pepper |
| 2 T. Dry sherry | 1 t. Paprika |

Cut cabbage in half and remove center core. Dice the core and thinly slice the remaining cabbage. Cut the onion in half, then cut each half into thin slices. Place the butter and sherry in a skillet over medium high heat, along with ⅓ c. water. Add the cabbage, onion, tarragon, salt and pepper. Cover, reduce heat to medium and cook for 10 min. until cabbage wilts and is just fork tender. Add paprika, toss and serve.

Yield: 6 servings

Rice Pilaf

Mary Husman

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|-------------------|---------------------------------------|
| ¼ c. Margarine | ¾ c. Chopped onion |
| 1 c. Diced celery | 1 Envelope Lipton chicken noodle soup |
| 1 c. Raw rice | ½ t. Sage |
| 2½ c. Water | |
| ⅛ t. Thyme | |

Melt butter in frying pan. Saute rice, celery and onion until lightly brown. Stir in remaining ingredients. Cover and simmer until liquid is absorbed (stirring frequently). Optional: I usually add a little pimento and a can of mushrooms. It can be placed in a greased casserole with the oven on low for about a ½ hr. if you're busy making stir fry or grilling steak or something else to go with it.

Scalloped Corn

Kathy Mielke

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|-----------------------------------|---------------------------|
| 2 Cans whole kernel corn, drained | 1½ T. Sugar |
| 1 Can cream corn | 3 Eggs |
| 1¼ c. Milk | Velveeta, small loaf |
| 1 Stick butter | 1 Stick saltines, crushed |

Mix all together, bake at 350° for 1 hr.

Eggplant Casserole

Donna Ritter

- | | |
|-----------------------------------|-----------------------------|
| 1½ lb. Eggplant, peeled and cubed | ½ c. Grated Parmesan cheese |
| 3 Med. onions, chopped | ½ t. Salt |
| 2 T. Butter | 1 c. Dry bread crumbs |
| 2 Egg yolks (or 1 egg) beaten | ½ t. Sugar |
| 1 T. Soy sauce | |

Cook eggplant and onions in boiling water for 20 minutes. Drain. Add remaining ingredients and pour into greased casserole. Bake in moderate oven at 350° for 30 min. or until browned. *Yield: 6 servings*

Broccoli Souffle

Judy Bogenrief

- | | |
|-------------|-------------------------------------|
| ¼ c. Onion | 2 pkg. Broccoli, cooked and drained |
| 6 T. Butter | 3 Eggs, beaten |
| 2 T. Flour | ½ c. Soda cracker crumbs |
| ½ c. Water | |
| ½ c. Cheese | |

Saute onion in butter. Stir in 2 T. flour, ½ c. water. Cook over low heat until smooth. Melt in ½ c. cheese, stir broccoli gently into sauce. Stir in beaten eggs. Top with crumbs. Bake at 325° for 30 min. Note: You can use asparagus. *Yield: 8-10 servings*

Mom's Bean Casserole

Philip Heinz

- | | |
|--------------------------|-------------------|
| 1 lb. Hamburger, browned | 4 T. Sugar |
| 1 lb. Bacon, cooked | 1½ c. Brown sugar |
| 2 Cans kidney beans | 1 c. Ketchup |
| 2 Cans butter beans | ½ c. Mustard |
| 2 Cans pork and beans | 4 T. Molasses |

Drain kidney and butter beans, mix in pork and beans. Add hamburger and bacon. Mix sugars, ketchup, mustard and molasses and pour over beans. Mix well. Bake at 350° for 1½ hrs. or put in crockpot on low for 4-6 hrs. *Yield: 15-20 servings*

Grandma Perry's Baked Beans

Donna Hildebrant

- | | |
|----------------------|---|
| 1 gal Pork and Beans | 1 lb. Bacon, raw, cut into small pieces |
| 1 c. Brown sugar | |
| 4 T. Molasses | 1 Lg. onion, chopped |
| 16 oz. Ketchup | |

Combine all ingredients except bacon in large roasting pan. Layer bacon on top. Bake at least 2 hrs. at 350°, then bake 1 hr. at 300°.

Yield: 20-25 servings

Pizza Potatoes

Lila Heneghen

- | | |
|---------------------------|------------------------------|
| 1 lb. Hamburger | ½ c. Chopped onion |
| 1 Can cheddar cheese soup | ¼ t. Oregano |
| ½ c. Milk | ½ c. Parmesan cheese |
| 4 c. Sliced potatoes | ½ lb. Pkg. mozzarella cheese |
| 15-oz. can tomato soup | |

Brown hamburger and ½ c. onion. Mix cheddar cheese with ½ c. milk. Mix above with sliced potatoes. Pour over (do not mix) tomato sauce and ¼ t. oregano. Cover and bake 1 hr. at 375°. Uncover, sprinkle with mozzarella cheese. Bake 15 min. or until a deep brown.

Yield: 10 servings

Potato Casserole

Bernice Mock

- | | |
|-----------------------------|-----------------------|
| 1 Lg. pkg. hashbrowns | Grated cheddar cheese |
| ½ stick margarine | Potato chips |
| 1 Can cream of chicken soup | ½ c. Milk |
| 1 c. Sour cream | |

Thaw hashbrowns and line 9×13 pan. Melt ½ stick margarine and pour over potatoes. Mix 1 can cream of chicken soup, ½ c. milk, 1 c. sour cream and pour over potatoes. Top with grated cheddar cheese and crushed potato chips. Bake at 350° for 1 hr.

Broccoli-Rice Casserole

Pat Howell

- | | |
|----------------------------|-------------------------------|
| 3 T. Butter | 2 c. Cooked broccoli, chopped |
| ¼ c. Green pepper, chopped | 1 Can cream of chicken soup |
| ¼ c. Onion, chopped | ½ c. Milk |
| ¼ c. Celery, chopped | 1 Sm. jar of cheese whiz |
| 2 c. Cooked rice | |

Saute butter, pepper, onion and celery. Add the rice and broccoli. Stir. Add soup and milk. Top with the cheese whiz and bake at 350° for 30 min.

Old Fashioned Baked Beans

Barb Mielke

- | | |
|---------------------------------|-----------------------|
| 1 Can pork and beans (1 #5-oz.) | 3 T. Brown sugar |
| 2 T. Ketchup | 2 Strips bacon, diced |

Stir together first 3 ingredients in 1-qt. casserole. Top with bacon and bake uncovered at 350° for 60 min. *Yield: 4 servings*

Scalloped Corn Supreme

Audrey Knofczynski

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|--------------------------------|--------------------------|
| 2½ c. Cream style corn (1 can) | 1 c. Milk |
| 1 Well-beaten egg | 1 c. Soda cracker crumbs |
| ¼ c. Minced onion | |

Topping:

- | | |
|------------------------|---------------------|
| 2 T. Margarine, melted | ½ c. Cracker crumbs |
|------------------------|---------------------|

Mix corn, milk, egg, 1 c. cracker crumbs and onion. Pour into greased 1½-qt. casserole. Melt butter. Sprinkle ½ c. cracker crumbs on top. Top with melted margarine. *Yield: 6 servings*

Microwave Escalloped Corn

Donna Diedrich

- | | |
|------------------------|------------------------------|
| 1 Can cream style corn | ⅛ t. Pepper |
| 1 c. Milk | 3 T. Melted butter |
| 2 Eggs | 1 T. Sugar |
| ⅓ c. Cracker crumbs | Dash of Worcestershire sauce |
| ½ t. Salt | Paprika |

Melt margarine in bowl, mix in slightly beaten eggs and milk. Mix in rest of ingredients. Microwave about 10 min. on high, stirring every 3 min. Sprinkle paprika on top when set.

Wild Rice Casserole

Marvelyn Kessler

- | | |
|-----------------------|--------------------------------------|
| 1 c. Raw wild rice | ¼ c. Chopped celery |
| 3 Beef bouillon cubes | Salt to taste |
| 3 c. Boiling water | 1 Can mushrooms, drained and chopped |
| 1 Stick butter | |
| ½ c. Chopped onions | |

Wash rice thoroughly, place 3 beef cubes and 3 c. boiling water in casserole. Saute for 20 min. in frying pan the butter, mushrooms, onion, celery and raw rice. Place these ingredients in casserole mixing well as rice will settle to bottom. Cover with lid and place in 325° oven for 1¼ hrs. During this time, stir occasionally to prevent rice from settling on bottom of casserole. A 4-oz. box of rice equals approximately 1 c. *Yield: 6 servings*

Three Bean Hot Dish

Bea Hillyer

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|------------------------------|----------------------------|
| 1/3 c. Crisp bacon, crumbled | 1 t. Salt |
| 1 lb. Hamburger, browned | 1 t. Dry mustard |
| 1/4 c. Onion, chopped | 1/2 c. Brown sugar |
| 1/4 c. Water | 1 c. Lima beans, drained |
| 2 t. Vinegar | 1 c. Kidney beans, drained |
| 1/2 c. Ketchup | 1 c. Pork and beans |

Combine all ingredients in casserole. Bake 1 hr. at 350°

Easy Baked Beans

Monica Anderson

- | | |
|--------------------------------|-------------------------------|
| 2 Cans pork and beans, drained | 1 lb. Bacon, cook and crumble |
| 3/4 c. Brown sugar | 1 t. Mustard |
| 1/2 c. Ketchup | |

Combine all ingredients. Bake at 350° for 30-40 min. Crockpot setting #3 for 2 hrs.

Golden Corn Bake

Donna Hildebrant

- | | |
|-----------------------------|-------------------------------------|
| 1 Sm. onion, chopped | 1 Can whole kernel corn, un-drained |
| 1 Stick butter or margarine | 1 Pkg. corn muffin mix |
| 1 Can cream corn | 1/4 c. Pimento, chopped |
| 3 Eggs beaten | 1 c. Grated sharp cheese |
| 1/2 pt. Sour cream | |

Saute onion in butter. Pour into large buttered casserole. Combine corn, muffin mix, eggs and pimento. Top with sour cream and 2nd cheese. Bake for 40-45 min. at 350°.

Yield: 15-20 servings

Company's Comin' Calico Beans

Monica Anderson

Brown:

- | | |
|--------------------|------------------------|
| 1/2 lb. Hamburger | 1/2 lb. Bacon, chopped |
| 1 c. Chopped onion | |

Add:

- | | |
|-------------------------|--------------------------|
| 1/2 c. Ketchup | 1 t. Salt |
| 3/4 c. Brown sugar | 1 t. Mustard |
| 2 t. Vinegar | 2 #2 cans pork and beans |
| 2 #2 cans butter beans | 2 #2 cans kidney beans |
| 1 can lima beans (opt.) | |

Drain the juices of beans. Mix well and bring to boil Simmer 40-60 min. in electric frypan or bake in oven 1 hr. at 350°.

Far East Celery

Lucy Brotsky

Cook 4 c. 1-inch slices of celery in small amount of salted water until crisp, about 8 min. Drain, mix celery and 8-oz. can of waterchestnuts, drained and thinly sliced, 1 can of chicken soup, $\frac{1}{4}$ c. sliced pimento, toss $\frac{1}{4}$ c. toasted slivered almonds, $\frac{1}{2}$ c. soft bread crumbs, 2 T. melted butter. Sprinkle over casserole and bake at 350° for 35 min.

Vegetable Casserole

Marion Finn

1 Pkg. frozen cauliflower
1 Pkg. frozen broccoli
1 Pkg. frozen green beans
Croutons, plain or garlic

1 Can sm. white onions
8-10 Sm. chunks cheddar cheese
1 Can cream of mushroom or
cream of celery soup

Cook vegetables according to directions. Drain. Add small amount of salt, pepper and butter. Arrange in casserole. Pour $\frac{1}{2}$ of soup mixture over contents. Arrange onions and cheese cubes around casserole. Add rest of soup, top with croutons. Bake for 30 min. at 350° .

Yield: 8-10 servings

Corn Bake Casserole

Connie Mansheim

1 Sm. onion, diced
 $\frac{1}{2}$ c. Margarine
1 Can whole-kernel corn
3 Eggs
1 c. Grated cheddar cheese

$\frac{1}{2}$ Sm. green pepper, diced
1 Can cream-style corn
1 8-oz. pkg. corn muffin mix
1 c. Sour cream

Saute onion, pepper and margarine. Mix together corn, muffin mix and eggs. Add the 2 mixtures together. Place in casserole dish; top with mixture of sour cream and cheddar cheese. Bake 45 min. at 350° .

Broccoli Primavera with Cheese Sauce

Nadine Farber

4 T. Olive oil
1 Med. head of broccoli, chopped
1 c. Mushrooms
 $\frac{1}{2}$ c. Celery, diced
5 oz. Processed cheese spread
 $\frac{1}{2}$ t. Oregano
Cooked spaghetti noodles

1 Garlic clove
 $\frac{3}{4}$ c. Green onions, sliced
1 Red pepper, chopped
1 c. Milk
 $\frac{1}{4}$ c. Parmesan cheese
1 lb. Italian sausage, cooked
and drained

In large skillet, heat oil. Cook garlic until browned; discard. Add broccoli, red pepper, onion, mushrooms and celery; cook stirring constantly until tender/crisp. Add milk and cheeses and oregano. Cook until cheese melts. Add sausage. Serve over pasta

Yield: 8 servings

Grandpa's Turtle Recipe

Dan Keimig

1 Snapping turtle, shelled

Cut into pieces. Roll into flour mixed with salt and pepper. Brown in frying pan. Put in casserole pan and cover with 1 can of cream of chicken or cream of mushroom soup. Bake at 350° until done.

Good for you Pork Medallion

Nancy Erickson

12 oz. Pork tenderloin, trim fat	2 t. Brown sugar
¾ t. Seasoned pepper	4 t. Lemon juice
Non-stick spray coating	2 t. Dijon style mustard
2 c. Fresh mushrooms, sliced	¼ t. Salt
1 c. Beef broth	2 T. Water
1 T. Corn starch	2 c. Cooked rice or pasta

Snipped parsley

Slice tenderloin across ¾-inch thick. Place between waxed paper. Pound to ½-inch thickness. Place on platter and sprinkle with seasoned pepper. Cook medallion 3 min. per side in skillet with Pam. Remove meat, cover with foil and keep warm. Cook mushrooms in same skillet for 3 min., stirring to brown. Carefully add next four ingredients. Bring to boiling, reduce heat and simmer uncovered for 5 min. Combine water and corn starch in small bowl. Stir into mushroom mixture. Cook and stir until mixture is thickened and bubbly; cook and stir for 2 min. more. Add pork, heat through. Transfer to serving platter. Serve with rice or pasta. Asparagus is good with this. *Yield: 4 servings*

Barbecue

Judy Kuhlman

2 lb. Hamburger	Salt and peper
1 Can chicken gumbo soup	1 Med. onion
1 t. Dry mustard	¾ c. Ketchup
1 t. Chili powder	

Brown meat and onion, salt and pepper; then add rest of ingredients. Mix well. Serve on buns. *Yield: 6 servings*

Bar B Q's

Mrs. Duane Bottoms

1½ lb. Ground beef	1 Onion, chopped
1 Can chicken gumbo soup	1 T. Prepare mustard
2 T. Brown sugar	

Brown ground beef with onion, drain off grease. Add soup, mustard, and brown sugar. Cook for 15 min. over low heat. Serve on bun.

Yield: 8 servings

Scalloped Corn

Mary Jo Coplan

1 Can whole kernel corn
1 Can cream style corn
2 c. Saltine cracker crumbs
1/3 c. Sugar

1 Sm. onion, chopped
1/2 c. Milk
1 Egg, beaten

Mix together and pour in casserole. Bake at 350° for 1 hr.

Yield: 4-6 servings

Scalloped Corn

Celia (Leary) Johnson

1 Can corn
1 Can creamed corn
1/4 c. Milk
1 Egg, beaten

Salt and pepper to taste
1 1/4 c. Crushed Saltine crackers,
divided

Mix together; put into casserole pan. Sprinkle 1/4 c. crushed crackers on top; dot with butter. Bake at 350° for 1-1 1/2 hrs., uncovered.

Fettuccine Alfredo

Robyn Kranz

4 oz. Cream cheese
1/2 c. Milk
1/2 c. Butter

4 oz. Noodles
1/4 c. Parmesan cheese*

Melt first 4 ingredients together on low heat. Prepare your noodles. when ingredients are melted, add noodles, stir and serve. *"Parm Plus" gives it an extra zip.

Yield: 2 servings

Honey Nut Stir-Fry

Linda and Jeremy Johnson

1 lb. Pork steak or loin or boneless chicken breast
3/4 c. Orange juice
1/3 c. Honey
3 T. Soy sauce
1 T. Corn starch

1/4 t. Ground ginger
2 T. Vegetable oil
2 Lg. carrots, sliced diagonally
2 Stalks celery, sliced diagonally
1/2 c. Cashews or peanuts
Hot cooked rice

Cut meat into thin strips; set aside. Combine orange juice, honey, soy sauce, corn starch, and ginger in small bowl; mix well. Heat 1 T. oil in large skillet over medium-high heat. Add carrots and celery; stir-fry about 3 min. Remove vegetables; set aside. Pour remaining 1 T. oil into skillet. Add meat; stir-fry about 3 min. Return vegetables to skillet; add sauce mixture and nuts. Cook and stir over medium-high heat until sauce comes to a boil and thicken. Serve over rice. *Yield: 4-6 servings*

Corn Casserole

Mrs. Duane Bottoms

- 1 Can Cream style corn
- ½ c. Margarine, melted
- 1 c. Velveeta cheese, cubed

- 1 c. Dry macaroni
- 1 Can whole kernel corn

Mix all ingredients together, put in greased 2-qt. casserole. Bake at 350° for 1 hr., or until set.

Maryan's Dressing

Diane Keimig

- Bread (enough for 1 loaf)
- 1 Med. Onion
- 3-4 Celery stalks
- Giblets/neck
- Cream of chicken or celery soup

- Milk (1 c. or so)
- 3 Cubes chicken bouillon
- 3 t. Sage or poultry seasoning
- 1 Egg if desired

Crumb bread. Chop giblets and cook in a little water. Dissolve bouillon in water. Add all together. Can put in turkey or in well greased pan and bake until done. If it gets too dry, add more milk or water. (I don't use the giblets/neck or egg)

Mother's Dressing

Orpha Leibel

- 2 c. Soft bread crumbs
- 2 c. Cracker crumbs
- ½ c. Melted butter
- 1½ c. Scalded milk
- 2 Eggs, slightly beaten

- 3 Onions, finely chopped
- 1 t. Salt
- ½ t. Pepper
- ⅛ t. Celery salt
- Sage to taste

Mix all together and use to stuff bird.

Crockpot Dressing

Jolene Johnson

- 1 c. Butter
- 2 c. Onion, chopped
- 2 c. Celery, chopped
- 12-13 c. Dry bread cubes
- 2 t. Sage
- Wild Rice (opt.)

- 3½-4½ c. Chicken broth
- 2 Eggs, beaten
- 1 Can cream of chicken soup
- Salt and pepper to taste
- 1 Can waterchestnuts (opt.)

Melt butter, saute onion and celery. Pour over bread cubes in a large bowl. Add seasonings. Toss together. Pour enough chicken broth to moisten. Add eggs and mix well. Pack lightly in crockpot. Cover. Cook on high for 45 min; low 4-8 hrs.

Yield: 10 servings

Taco Meat

Linda K. Beulke

1 lb. Ground beef	½ t. Garlic powder
¼ c. Flour	1 T. Chili powder
1 Can diced tomatoes	1 t. Cumin
1 Can tomato sauce	1 t. Salt
¼ c. Chopped onion	½ t. Pepper

Fry 1 lb. ground beef, drain grease, stir in ¼ c. flour and rest of ingredients. Mix thoroughly, cook low for 10 min.

“Honey” My Breakfast Treat

Fran Schoenfelder

2 Eggs per person, whipped

Add small amount of the following: Chopped carrots, chopped celery, mushrooms, chopped onions, grated cheese and any other favorite veggie. Pour into warm skillet with small amount of butter, cover and let cook until done (15-20 min.)

Taco Soup

Marilynn Bischoff

1½ lb. Ground beef, browned	16 oz. Tomatoes
1 Pkg. taco seasoning mix	16 oz. Refried beans
½ c. Onion	2 Cans green chilies
3 c. Water	16 oz. Tomato sauce

Place all ingredients together and simmer for an hour. Place corn chips in bottom of soup bowl, pour soup over top. Top with sour cream and cheddar cheese.

Yield: 6 servings

Taco Soup

Bernadette DeGreef

1 lb. Ground beef	1 14-oz. Con. diced tomatoes
1 Med. onion, chopped	1 qt. Tomato juice
2 Cloves garlic, minced	1 c. Uncooked rotini pasta
2 t. Chili powder	1 Sm. green pepper, chopped
1 t. Ground cumin	Shredded cheddar cheese
1½ c. Picante sauce	Tortilla chips

Large saucepan, brown beef with onion and garlic. Drain fat, sprinkle chili powder and cumin over meat, cook and stir about a minute to mix well. Add remaining ingredients except cheese and chips. Bring to boil, reduce heat to simmer for 15 minutes or until pasta is tender. Stir often to keep pasta from sticking to bottom of pan. Ladle into bowls, top with cheese. Serve with chips.

Yield: 6 servings

Tortellini Soup Supreme

Mary Lee Meyer

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|--|-----------------------------------|
| 5 c. Chicken stock or 1 49-oz. can chicken broth | 1 c. Celery, chopped |
| 28 oz. Can tomatoes | 1 c. Sliced carrots, thin |
| 1½ c. Cooked diced chicken | ¼ c. Chopped parsley |
| 1 Med. onion, chopped | ½ t. Garlic powder |
| 1 t. Basil | 1½ t. Italian seasoning |
| ½ t. Chives, chopped | ¼ t. Oregano |
| 1 t. Salt | ½ t. Pepper |
| | 1 pkg. Parmesan filled tortellini |

Brown chicken pieces in soup pot. Combine ingredients and simmer until tortellini is tender. Note: I make everything ahead of time and add the tortellini about 20-30 min. before the meal. Great served with toasted garlic bread.

Hamburger Soup

Jeanne (DeBoise) Stuerman

- | | |
|--------------------------|-----------------------------|
| 2 lb. Hamburger, browned | 1 Lg. jar cheese whiz |
| 1 Can beef consomme | 1 Can water |
| 1 Lg. can V-8 juice | 2 Pkg. Frozen mixed veggies |

Heat on low heat or in crock pot 4-6 hours. Note: Can use all/part jalapeno pepper cheese whiz if you like it spicy.

Hamburger Soup

Pat Munich

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|---------------------|------------------------|
| 1½ lb. Hamburger | 1 Pkg. Lipton soup mix |
| 1 c. Chopped onions | 2 c. V-8 juice |
| 2 c. Diced celery | 2 c. Water |
| 2 c. Sliced carrots | 1 c. Beef broth |

Brown hamburger and place in large pot. Add ingredients above or any favorite vegetable. Simmer until vegetables are done. Note: Lipton soup mix is optional.

Cheese Soup

Sr. Marlene Minnaert, OSB

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|------------------------------|--|
| 1 c. Celery, chopped | 1 qt. Water |
| 1 c. Carrots, chopped | 2 Cans cream of chicken soup |
| 1 c. Onions, chopped | ½ Lg. pkg. frozen broccoli and cauliflower |
| 2½ c. Potatoes, chopped | |
| 4 Chicken bouillon cubes | |
| 1 lb. Velveeta cheese, cubed | |

Dissolve bouillon cubes in water. Add vegetables and boil for 20 minutes. Reduce heat and add cream of chicken soup stirring to blend. Add cheese and allow it to melt. (Do not boil soup at this point.) This freezes well.

Yield: 8-10 servings

Broccoli Cheese Soup

Ellen Dempsey

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|---|--------------|
| 5 c. Chopped vegetables
(broccoli, cauliflower, carrots, celery and onion) | 2 c. Water |
| 3 Chicken bouillon cubes | 3 c. Milk |
| 1 c. Velveeta cheese | 2 T. Butter |
| | 1/3 c. Flour |

Cook vegetable and bouillon in water, until crisp tender. Add 2 c. milk and butter. Mix flour and 1 c. milk and add to hot mixture. Bring to boil. Add cheese and let melt. Do not boil.

Yield: 4-6 servings

Broccoli Cheese Soup

Judy Bogenrief

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|--------------------------|-----------------------|
| 3 c. Water | 1 Onion, chopped |
| 3 Chicken bouillon cubes | 1 Stick oleo |
| 1 lb. Chopped broccoli | 1/2 c. Flour |
| 2 Carrots, grated | 2 c. Milk |
| 2 Stalks celery, chopped | 1 lb. American cheese |

Water, bouillon and vegetable—cook together. Make thick white sauce, melt butter stir in flour, add milk a little at a time. Melt in cheese, add to vegetable mixture. Do not boil.

Cheese and Potato Wild Rice Soup

Carolyn Hoffman

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|--|---------------------------------|
| 1/2 c. Wild rice, uncooked | 1 qt. Milk |
| 1 1/2 c. Water | 2 1/2 c. Grated American cheese |
| 1/2 lb. Bacon, cut in pieces | 1/4 c. Chopped onion |
| 2 10 3/4-oz. cans of cream of potato soup (dilute with 1 can liquid—1/2 milk; 1/2 water) | |

Combine wild rice and water in saucepan and cook over low heat for 45 min. Drain, set aside. Fry bacon pieces and onion in skillet until bacon is crisp. Drain, place soup in large saucepan; dilute as directed above. Stir in 1 qt. milk, bacon, onion, cheese and cooked rice. Stir until cheese melts.

Yield: 8-10 servings

Dump Soup

Viola Wagner

Cook 2 or 3 potatoes chopped, a few carrots, celery and add 1 can broccoli soup, 1 can potato soup, 1 can cheddar cheese soup, 1 can celery soup and 1 1/2 cans milk. I gave this to the Lutherans for their Lenten lunches.

Yield: 12 servings

Claudette's Vege-Beef Soup

Theresa Erschens

1 lb. Ground beef, brown and drain	10-oz. Pkg. frozen mixed veggies
1 14½-oz. Can beef broth	1 14½-oz. Can tomatoes, cut up
1¼ c. Water	1 11⅞-oz. Can condensed tomato soup with Italian herbs
1 T. Dried, minced onion	
¼ t. Garlic powder	

Place all ingredients in crock pot. Cook on low 7-8 hrs. or on high 3½-4 hrs.

Vegetable Barley Soup

Sr. Marlene Minnaert, OSB

1½ qt. Beef broth	¾ c. Uncooked barley
1 Can (46-oz.) V-8 juice	4 Garlic cloves, minced
2 c. Water	2 T. Italian seasoning
1 c. Ea. diced celery, diced peeled potatoes, sliced carrots, chopped onion	2 t. Lemon-pepper seasoning
	2 t. Dried rosemary, crushed
	1 t. Fennel seed

Parmesan cheese (optional)

In a large kettle or Dutch oven, combine all the ingredients, except the cheese; bring to a boil. Reduce heat; cover and simmer for 3 hours. Top each serving with cheese if desired.

Yield: 12-14 servings

Fresh Tomato Soup

Deb Leiferman

5 Ripe tomatoes	¼ t. Pepper
4 T. Butter	4 c. Milk
3 T. Flour	1 T. Sugar
¼ t. Soda	¼ t. Salt

Boil tomatoes in hot water about 3 min. and remove skins. Drain the water and stew the tomatoes. Microwave butter and flour and mix. Add this mixture to stewed tomatoes and cook for 5 minutes. Add soda, salt, pepper, milk and sugar. Boil and serve.

Yield: 4 servings

Tomato Bisque Soup

Patricia Guss

¾ c. Chopped onion	⅞ c. Butter
¾ t. Dill seed	1 t. Dill weed
1 t. Oregano	

Saute, then add ¼ c. flour, stir 2 mins. Add 3-4 c. diced, canned tomatoes, 3 c. chicken stock, add gradually 1½ t. salt, ½ t. white pepper. Bring to gentle boil. Reduce heat, simmer for 15 min. Add and heat through: ¼ c. chopped fresh parsley and ¼ c. honey, 1½ c. half and half.

Yield: 12 servings

Sauerkraut Soup

Darryl Rothmeier

- | | | |
|--|---|---------------------------|
| 1 lb. Smoked polish sausage, cut into ½-in. pieces | 3 | 14-oz. Cans chicken broth |
| 5 Med. potatoes, peeled and cubed | 32 oz. Can sauerkraut, rinsed and drained | |
| 2 Med. onions, chopped | 6 oz. Can tomato paste | |
| | 2 Carrots, cut into ¼-in. slices | |

In large saucepan, combine sausage, potatoes, onions, carrots and chicken broth, bring to a boil. Reduce heat; cover and simmer for 30 min or until potatoes are tender. Add sauerkraut and tomato paste, mix well. Return to a boil. Reduce heat; cover and simmer 30 min. longer.

Yield: 8-10 servings

Calico Bean Soup

Mary Schaefer

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|--|------|-----------------------------------|
| 20 oz. bag Hurst's ham beans (dry 15 bean variety) | 4 | Stalks celery, chopped |
| 2 qt. Water | 4 | Lg. carrots, sliced |
| Hamhocks | 1 | Lg. can tomatoes, chopped |
| 1 t. Salt | | Juice of one lemon |
| ½ t. Pepper | ½ t. | Garlic (minced) or 1 clove, fresh |
| 1 Lg. onion, chopped | | |

Soak beans overnight. Rinse. Cook beans, hamhocks, water, salt and pepper for 1 hour. Take out hamhocks to cool. Add onion, celery, carrots, tomatoes, and garlic and cook 1 hour. Add lemon juice and meat from hamhocks. Can add dry flavor packet from bean soup bag. This soup tastes better each day.

Ham and Barley Soup

Darryl Rothmeier

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|--|-------|----------------------------|
| 4 Lg. Celery ribs, diced | 1 lb. | Turnips, sliced (optional) |
| 4 Lg. carrots, sliced | 1 | Ham bone with 2 c. meat |
| 1 Lg. onion, chopped | 1 c. | Barley |
| 1 lb. Mushrooms or 2 cans (sliced) oil | 1¼ t. | Dried thyme leaves |
| 1 Beef bouillon cube | 1 t. | Salt |
| 1 qt. Tomatoes | ½ t. | Pepper |
| | 1 lb. | Green beans (frozen) |

In large soup kettle, cook ham bone in 12 c. water until meat falls from bone, remove meat, discard bone, cut meat into small pieces. Skim fat from both. In large pan over med. heat, in 2 T. oil, brown celery, carrots and onions. Remove veggies to bowl, in same pan, brown mushrooms and turnips. To broth, add meat, veggies, barley, thyme, salt, pepper and bouillon. Heat to boiling, reduce heat to low and simmer 1 hr. Add tomatoes and beans heat to boiling, cover and let simmer on low 15-30 min. or until beans are tender. Freezes well, great reheated. *Yield: 6 qt.*

Zesty Cheese Soup

Gail P. Weber

- | | | | |
|---|--|-------|--------------------------------------|
| 1 | Can corn (drained) | 1 | Can pinto beans (rinsed and drained) |
| 1 | Can chicken broth | | |
| 1 | Can diced tomatoes and green chilies (undrained) | 1½ c. | Diced or cubed chicken meat |
| 1 | Can chopped green chilies | 1 lb. | Velveeta cheese |

Combine all ingredients. Heat until cheese is melted. Do not boil. Garnish with tortilla chips.

Sauerkraut Soup

Monica Anderson

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|-------|------------------------|---|----------------------|
| 1 lb. | Hamburger | | Flour |
| 2 c. | Milk | | Pepper, to taste |
| 2 c. | Water | 1 | Lg. can sauerkraut |
| ½ c. | Butter or oleo, melted | 6 | Bouillon cubes, beef |

Brown hamburger; drain off fat. Set aside. Bring milk, water and bouillon cubes to a boil. Simmer 10 min., melt butter; add flour until it is pastelike. Stir into milk mixture. Add hamburger and sauerkraut. Simmer 10-15 min.

Leftover Turkey Soup

Sonja Olson

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|--------|-----------------|------|-------------------------------|
| ¼ c. | Oleo | | Onions to taste |
| 1 c. | Diced potatoes | ¼ t. | Pepper |
| ½ c. | Diced carrots | 1 c. | Frozen french cut green beans |
| 1 t. | Curry powder | 1 c. | Diced turkey (cooked) |
| ½ c. | Diced celery | ½ t. | Oregano |
| 3 c. | Chicken broth | 1 T. | Parsley |
| 1 t. | Salt | 2 T. | Flour |
| 12 oz. | Evaporated milk | | |

Melt oleo in soup pan, add onions and cook until transparent. Add curry. Cook 2 min. Stir in potatoes, carrots, celery, broth, salt, pepper. Bring to boil and cook until vegetables are tender. Add beans, oregano, parsley and turkey. Cook until tender. Blend milk with flour. Stir until smooth. Add to soup.

Yield: 4-6 servings

Buttermilk Soup

Monica Anderson

3-4 Med. potatoes, sliced and boiled, save the water, put in ¾ qt. buttermilk and heat up. Add 1 or 2 eggs, drop in and break up (chunks), add flour and water to thicken. Then add rest of buttermilk and heat up. Optional: Season to taste with salt and vinegar. Makes dutch oven almost full.

Sauerkraut Soup

Mary Price

4 c. Chicken broth	2	Med. carrots, chopped
1 10 ³ / ₄ -oz. can cream of mushroom soup	1	Med. onion, chopped
16 oz. Can sauerkraut, rinsed and drained	³ / ₄ lb.	Smoked Polish sausage, cubed
8 oz. Fresh mushrooms, sliced	¹ / ₂ c.	Cooked chicken, chopped
1 Med. potato, cubed	2 T.	Vinegar
¹ / ₂ t. Pepper	2 t.	Dried dill weed

Note: The broth is done with 4 c. of hot water per 4 chicken bouillon cubes.

Soup Base

Monica Anderson

In Big Canner:

4 qt. Tomatoes	1 ¹ / ₂ qt.	Carrots, 2-lb. grated
10-lb. quartered, peeled, not cooked	1	Med. head cabbage, grated or cut up
4-5 Onions, chopped	1 c.	Celery, chopped
1 Green pepper, chopped	2 T.	Canning salt
4 ¹ / ₂ qt. Water		

Place in canner and SIMMER for 3 hrs. Pack in hot jars and seal. When making soup to eat, add equal amount of water to amount of soup base and any meat. Cooked hamburger—a favorite. *Yield 9 qts.*

Easy Chili

Mary Murphy

1 lb. Hamburger	15 oz.	Can tomatoes
15 oz. Can kidney beans	1	Pkg. Chili seasoning mix
16 oz. Can pork and beans	4 oz.	Can mushrooms (opt.)
8 oz. Tomato sauce		

Brown and drain hamburger. Add chili seasoning mix. Add the rest of the ingredients and put in crock pot for 4 hours or until hot. May add chili pepper as desired. *Yield: 8 servings*

Wild Rice Soup

Julie Steen

Saute 6 T. butter with 1 T. minced onion. When onions are clear blend in ¹/₂ c. flour, stir in 3 c. chicken broth. Bring to a boil, boil 1 minute. Stir in 2¹/₂ c. cooked wild rice, ¹/₂ c. chopped chicken (or ham), ¹/₃ c. shredded carrots, 4 T. chopped slivered almonds, ¹/₄ t. salt (omit salt if using ham), ¹/₂ t. white pepper. Simmer 5-10 minutes. Blend 1 12-oz. can of evaporated milk and ¹/₈ c. dry sherry. Heat then garnish.

Chicken Pasta Soup

Vi Dorn

1 T. Olive oil	½	Lg. green pepper, diced
½ lb. Chicken breast, skinned and boned, cut into ½-in. cubes	½	Lg. red pepper, diced
4 c. Chicken broth	½ c.	14½-oz. Can tomatoes
1 Lg. onion, minced	¾ t.	Finely chopped parsley
1 c. Thin spaghetti broken into 2-in. lengths	1	Oregano leaves
1 Clove garlic, minced	¼ t.	Bay leaf
	¾ t.	Pepper
		Dried basil leaves

Cook chicken in olive oil until brown, remove. Add 2 T. chicken broth to pan and add onion and garlic. Cool 7 min. Add red and green peppers and cook another 5 min. If liquid begins to evaporate, add a bit more broth. Add chicken, tomatoes, remaining chicken broth, basil, oregano, bay leaf and black pepper. Bring to boil, stir in spaghetti, simmer for 15 min.

Yield: 6 servings

Nacho Potato Soup

Sonja Olson

5¼ oz. Au gratin potatoes	2 c.	Milk
11 oz. Can whole kernel corn	2 c.	Cubed process American cheese
10 oz. Diced tomatoes and green chilies (undrained)		Dash hot pepper sauce (opt.)
2 c. Water		Minced fresh parsley (opt.)

In 3 qt. saucepan, combine potatoes, corn, tomatoes and water—mix well. Bring to boil, reduce heat, cover and simmer 15-18 mins. until potatoes are tender. Add milk, cheese and pepper sauce. Cook an stir until cheese melts. Garnish with parsley.

Yield: 6-8 servings

Cream of Mushroom Soup

Teresa (Headley) Piatkowski

1 lb. Stemmed and sliced mushrooms	3 c.	Water
½ c. Butter	3	Cubes chicken bouillon
2 t. Lemon juice	1 t.	Salt
1 Sm. diced onion	½ t.	Pepper
½ c. Flour	1 c.	Heavy cream

Remove mushroom stems and set aside. In a 4 qt. saucepan, medium heat, saute sliced mushroom caps in butter and lemon juice until tender. Remove mushrooms to a bowl. Reduce heat to medium low. Saute onions and stems until tender. Stir in flour and cook 1 min. Stir in water and bouillon, cook until thick. Place mixture in blender and blend at high until smooth. Return mixture to saucepan. Stir in salt, pepper, cream, and mushroom caps. Reheat just until soup boils. Can be made a day ahead. Top with croutons.

Potato Onion Soup

Monica Anderson

1 med. (or lg.) onion, chopped, saute in 2-3 T. oleo until golden brown, 3-4 med. potatoes, cut up, cooked and rice with potato masher. 1 qt. milk, heated in microwave 5 min. on high $\frac{1}{4}$ - $\frac{1}{2}$ t. celery seeds to taste, pepper to taste. Mix together until heated. Use with oyster crackers.

Chicken Salad

Arlene Vaske

8 c. Chicken
5 t. Grated onion
2 c. Celery
4 c. Green grapes

$1\frac{1}{8}$ c. Salad dressing
1 T. Mustard
Pepper
 $\frac{1}{2}$ c. Whipped cream

Garnish with slivered almonds.

Yield: 10 servings

Chicken Salad Hawaiian

Irene Kurtenbach

4 c. Diced cooken chicken
8 oz. Can waterchestnuts, drain
and sliced
 $\frac{7}{8}$ c. Chopped celery
 $\frac{1}{3}$ c. unsalted slivered almonds, toasted, salad greens

1 c. Drained, unsweetened
pineapple
2 Green onions, thinly sliced
1 c. Hawaiian dressing

In a mixing bowl, combine chicken, pineapple, waterchestnuts, green onions and celery. Pour Hawaiian dressing over chicken mixture and toss lightly. Chill in refrigerator, covered, at least 1 hour before serving. Serve salad, sprinkled with toasted almonds, on crisp greens.

Yield: 8 servings

Hot German Potato Salad

Barb Mielke

6 Med. Potatoes
6 Slices bacon cut in pieces
 $\frac{3}{4}$ c. Chopped onion
2 T. Flour
2 T. Sugar

$1\frac{1}{2}$ t. Salt
Dash of pepper
 $\frac{3}{4}$ c. Water
 $\frac{1}{8}$ c. Vinegar

Boil potatoes in their jackets. Peel and slice. Fry the bacon slowly. Saute the onions in bacon until golden brown. Blend in flour, sugar, salt and pepper. Cook over low heat stirring until smooth and bubbly. Remove from heat and stir in water and vinegar. Bring to a boil and boil 1 min. Stir in sliced potatoes. Remove from heat and let stand until served.

Yield: 8 servings

Potato Salad

Celia (Leary) Johnson

- | | |
|----------------------|--------------------|
| 12 Med. red potatoes | 2 T. Mustard |
| 6 Eggs, hard boiled | ½ t. Celery salt |
| ½ c. diced celery | ½ c. Milk |
| ½ c. Diced onion | 1 T. Sugar |
| 1½-2 c. Miracle whip | 1 t. White vinegar |

Boil potatoes with skins, until almost done, cool with skins, peel and dice potatoes and eggs, add diced onion and celery, add miracle whip, mustard, sugar, celery salt, milk and vinegar, salt and pepper to taste.

Yield: 10-12 servings

Larry's Salad

Linda Girard

- | | |
|-----------------------------|-------------------------|
| 2 c. Macaroni, cooked | 1 c. Ham or spam, diced |
| 1 c. American cheese, diced | ¼ c. Onion, minced |
| ½ c. Chopped celery | |

Dressing:

- | | |
|-------------------|--------------|
| ½ c. Miracle whip | 2 t. Mustard |
| 1 T. Sugar | |

Mix miracle whip, mustard and sugar and pour dressing over the other ingredients.

Yield: 6-8 servings

Chicken Salad

Sr. Marlene Minnaert, OSB

- | | |
|---|-----------------------------------|
| 2½ c. Diced cooked chicken | 1 c. Halved green grapes |
| 4 Bacon strips, cooked and crumbled | ¾ c. Salad dressing or mayonnaise |
| 8 oz. Can sliced waterchestnuts, drained | 2 T. Dried parsley flakes |
| ½ c. Thinly sliced celery | 2 t. Finely minced onion |
| ¼ t. Ground ginger, dash Worcestershire sauce, salt and pepper to taste | 1 t. Lemon juice |

Combine chicken, bacon, waterchestnuts, celery and grapes in a large bowl; set aside. In another bowl, whisk together remaining ingredients; add to salad and toss to coat. Chill until serving.

Yield: 4-6 serving

Chicken Salad

Eunice Leary

- | | |
|---------------------------|--------------------------------|
| 4 c. Cubed cooked chicken | 1 c. Mayonnaise |
| 2 c. Diced celery | 2 c. Green grapes or pineapple |
| 2 T. Lemon juice | 1 c. Salted almonds |
| Salt and pepper to taste | (Sprinkle on top) |

Mix all together and refrigerate

Yield: 12 servings

Spring Salad

Bonnie Zink

3	7-oz. pkg. Shell macaroni	2	Carrots, chopped
2	Cucumbers, sliced	1	Bunch radishes, sliced
1	Green pepper, sliced	1	Red onion, chopped
4	Stalks celery, chopped		

Dressing:

2 c.	Miracle whip	1 c.	Sugar
1 c.	White vinegar	1	Can sweetened cond. milk

Cook macaroni as directed on package. Slice or chop all vegetables. (Can be done in a food processor.) Combine dressing ingredients and pour over cooked macaroni and vegetables. *Yield: Serves a lot*

German Potato Salad

Shirley Bergum

6	Med. potatoes	1½ t.	Salt
6	Slices bacon	1 t.	Celery seed
½ c.	Sliced onion		Dash of pepper
2 t.	All-purpose flour	1 c.	Water
2 t.	Sugar	½ c.	Vinegar

2 Hard boiled eggs, sliced

In a covered saucepan cook potatoes in boiling salted water for 25-30 minutes or until tender; drain well. Peel and slice potatoes. In a large skillet cook bacon until crisp; drain and crumble, reserving ¼ c. drippings. Cook onion in the reserved drippings until tender but not brown. Stir in the flour, sugar, salt, celery seed, and pepper. Add water and vinegar. Cook and stir until thickened and bubbly. Cook and stir 1-2 min. more. Stir in bacon and potatoes. Cook about 5 min. or until heated through, tossing lightly. Add hard-cooked eggs; toss lightly just to mix. *Yield: 6-8 servings*

German Potato Salad

Mrs. Delvin Benz

1½ lb.	Potatoes, sliced	1 t.	Salt
3	Slices bacon	¼ t.	Celery seed
1	Med. onion, chopped		Dash of pepper
1 T.	Flour	½ c.	Water
1 T.	Sugar	¼ c.	Vinegar

Cover potatoes with 1 c. water and ½ t. salt. Cook until tender (20-25 min.). Drain and cool, fry bacon until crisp, drain on paper towels. Stir onion in bacon fat until tender. Stir in flour, sugar, salt, celery seed and pepper. Cook on low heat until bubbly. Remove from heat. Stir in water and vinegar. Heat to boiling, stirring constantly. Boil 1 min., remove from heat. Crumble bacon into hot mixture. Add to sliced warm potatoes, cook, stirring to gently coat potato slices, hot and bubbly. *Yield: 5-6 servings*

Taco Salad

Connie Jennings

- | | | | |
|-------|----------------------------|------|-----------------------|
| 1 | Med. head lettuce, chopped | 1 c. | 1000 Island dressing |
| 1 | Onion, chopped/green | ½ c. | Sugar |
| 4 | Med. tomatoes, chopped | 1 T. | Taco seasoning (more) |
| 4 oz. | Grated cheddar cheese | 1 T. | Taco/Salsa |
| 1 lb. | Burger browned and drained | | Black olives |

Add dressing when served and toss 1 broken taco flavored chips. A huge salad.

Broccoli Salad

Mary Schaefer

- | | | | |
|------|-------------------------------------|------|--------------------|
| 5 c. | Fresh broccoli, cut into sm. pieces | ¾ c. | Raisins |
| 10 | Strips bacon, fried and crumbled | ½ c. | Red onion, chopped |
| | | ¾ c. | Sunflower seeds |

Dressing:

- | | | | |
|------|---------|------|------------|
| 4 T. | Sugar | ¾ c. | Mayonnaise |
| 1 T. | Vinegar | | |

Mix together dressing and mix into salad.

Grape and Cauliflower Salad

Doris Schumacher

- | | | | |
|------|------------------|-------|---------------------|
| 1 | Head cauliflower | 2 c. | Red seedless grapes |
| 2 c. | Green grapes | 1½ c. | Nuts, chopped |

Dressing:

- | | | | |
|------|----------------|------|-------|
| 1 c. | Salad dressing | ½ c. | Sugar |
| 2 t. | Mustard | | |

Break cauliflower into bite-size pieces. Add grapes and nuts. Refrigerate. Make dressing, mixing ingredients thoroughly and refrigerate. Just before serving combine cauliflower and dressing.

Yield: 12 servings

Napa Cabbage Salad

Mary Schaefer

- | | | | |
|---|--------------------------------|------|----------------------|
| 1 | Bunch green onions | 1 | Green or red pepper |
| 1 | Pkg. Ramen chicken noodle soup | 1 c. | Slivered almonds |
| | | 1 | Sm. jar sesame seeds |

1 head Napa Cabbage (Chinese cabbage)

Dressing:

- | | | | |
|--------|-------|------|--------------|
| ½-¾ c. | Oil | 6 T. | Rice vinegar |
| 4 T. | Sugar | ½ t. | Pepper |

Mix together dressing with dry packet of Ramen seasoning. Toast almonds and sesame seeds in dry pan; watch carefully! Slice onions, dice pepper, slice and chop cabbage. Add dressing and toss. Add crushed Ramen Noodles just before serving.

Quick Salad

Midge Stewart

- 1 can fruit cocktail (drained)
- 1 sm. carton cottage cheese
- 1 sm. container whipped topping

- 1 can crushed pineapple (drained)
- 1 pkg. Jello (3-oz.) (dry) any flav.

Fold all together.

Trees and Raisins

Kelly Kantack

- 4-5 Stalks broccoli, cut into sm. flowerets
- 1 Pkg. bacon, fried, crisp and crumbled
- $\frac{3}{4}$ c. Raisins
- $\frac{1}{2}$ c. Chopped red onion
- 1 c. Mayonnaise
- $\frac{1}{2}$ c. Sugar
- 2 T. Vinegar

Combine broccoli, bacon, raisins, and onion in a large bowl. Blend together mayonnaise, sugar and vinegar. Pour over salad. Stir to coat well. Cover and marinate in refrigerator at least 1 hr.

Yield: 12-16 servings

Broccoli Salad

Marilynn Bischoff

- 1 Lg. bunch broccoli, separated into florets
- 12 Bacon strips, cooked and crumbled
- 1 Sm. red onion, chopped
- 1 c. Raisins
- 1 c. Sunflower seeds (no shell)

Dressing:

- 3 T. Vinegar
- $\frac{1}{3}$ c. Sugar
- $\frac{1}{3}$ c. Mayonnaise

Combine broccoli, onion, raisins, bacon and seeds. Set aside. Combine dressings ingredients and pour over salad. Toss to coat.

Yield: 6 servings

Oriental Salad

LaVonne Schaefer

- $\frac{1}{3}$ c. Butter
- 2 T. Sugar
- 2 Pkg. Ramen noodles (broken up)
- $\frac{1}{2}$ c. Sunflower seeds
- 3 oz. Pkg. slivered almonds
- 1 Whole bunch bok-choy
- 1 Bunch green onions

Dressing:

- $\frac{3}{4}$ c. Oil
- 2 T. Soy sauce
- $\frac{1}{2}$ c. Sugar
- $\frac{1}{4}$ c. Red wine vinegar

Do not mix together until time to serve, bok-choy will wilt. Melt butter in large fry pan. Dissolve sugar completely in melted butter. Add sunflower seeds and slivered almonds. Brown, watch closely as they scorch easily. Wash and chop fine ($\frac{1}{8}$ -inch) of all bok-choy including leaves. Chop green onions including green tops.

Marcia's Best Salad

Sue Karolczak

- | | |
|---------------------------------|-------------------|
| 1 Head of broccoli | 1 T. Minced onion |
| 1 Head of cauliflower | 1 lb. Bacon |
| 2 c. Shredded mozzarella cheese | |

Dressing:

- | | |
|-----------------|------------|
| 2 c. Mayonnaise | ¼ c. Sugar |
| 2 T. Vinegar | |

Cut bacon into small pieces and brown. Drain. Chop raw broccoli and cauliflower and put in bowl. Add bacon, cheese, onion. Mix the mayonnaise, sugar and vinegar and pour over above. For extra crunch, add raisins and sunflower seeds as desired. Refrigerate

Yield: 12-15 servings

Oriental Salad

Elsie S. Hart

- | | |
|-------------------------------|-------------------------------|
| 1 Pkg. Cabbage for coleslaw | 1 Pkg. chicken Ramen soup mix |
| 2 T. Toasted sesame seeds | |
| ½ c. Toasted slivered almonds | 3-4 Green onions, minced |

Dressing:

- | | |
|------------|-----------------------------|
| 3 T. Sugar | 3 T. Vinegar |
| ½ c. Oil | ¼ t. Pepper |
| ½ t. Salt | Flavor pack from Ramen soup |

Shake well. Toast almonds and sesame seeds on cookie sheet in oven. Watch closely. Crumble soup noodles to loosen them. Mix dressing and chill. Just before serving, mix cabbage, almonds, seeds, noodles. Put on dressing and serve.

Yield: 6-8 servings

Italian Vegetable Toss

Patricia Guss

- | | |
|---|--------------------------------|
| 1½ c. Shell macaroni | 1 Med. tomato, seeded, chopped |
| 1 c. Cauliflower flowerets | 2 c. Broccoli |
| 6 oz. Can artichoke hearts, drained, rinsed and chopped | 1 c. Sliced fresh mushrooms |
| 1 c. Sliced pitted ripe olives | ⅔ c. Italian salad dressing |
| ½ c. Chopped green onions | |
| 1 Med. avocado, seed, peeled and sliced | |

Method: Cook macaroni according to pkg., drain. Rinse with cold water, drain well. In large bowl combine macaroni, broccoli, cauliflower, mushroom, artichokes, ripe olives and chopped green onions. Toss with Italian dressing. Cover and chill several hrs. At serving time, toss vegetable mixture with tomato and avocado. Can be divided in half.

Yield: 12 Servings

Spaghetti Salad

Deb Pravecek

12 oz. Spaghetti	½ c. Chopped celery
16 oz. Creamy Italian dressing	1 Can pitted black olives
1 Sm. onion, chopped	Fresh ground pepper
1 Green pepper, chopped	Grated Romano cheese
2 Tomatoes, chopped	

Boil spaghetti until tender, drain; cool. Pour in Italian dressing to desired consistency. Mix in chopped vegetables. Top with ground pepper and cheese. Refrigerate.

Yield: 8-10 servings

Broccoli Salad

Mary Murphy

2½ lb. Broccoli flowerette tips	2 c. Shredded cheddar cheese
1 c. Salted sunflower seeds	1 Jar bacos
½ Lg. red onion, chopped	

Dressing:

1½-2 c. Miracle whip	1 c. Sugar
2-3 T. White vinegar	

Mix broccoli, cheddar cheese and onion together. Immediately before serving add sunflower seeds and bacos. Add dressing and mix together.

Yield: 12 servings

Pasta Salad

Mary Dressen

Spaghetti noodles	Pepperoni
Green and red pepper, chopped	Italian dressing
Black olives, sliced	Onion, chopped
Tomato, chopped	

Cook pasta, drain and cool. Add peppers, olives, onion, tomato and pepperoni. Pour Italian dressing on, toss (doesn't require a lot of dressing). Chill at least 1 hour. Toss again before serving. Note: Use whatever quantities of ingredients you need for however big of salad you need. Small to large.

Broccoli Salad

Carolyn Hoffman

1 Bunch broccoli	½ Lg. onion, chopped
1 c. Sunflower seeds	10 Slices bacon
1 c. Shredded cheddar cheese	

Dressing:

1 c. Spin blend	2 t. Vinegar
½ c. Sugar	

Cut bacon into small pieces and fry until crisp. Drain. Cut broccoli into bite-size pieces. Combine all ingredients and add dressing 3-4 hours before serving.

Taco Salad

Joan Van Sambeek

- | | |
|------------------------------|------------------------|
| 1 Med. Head of lettuce | 4 Med. tomatoes, diced |
| 1 lb. Hamburger | 1 Pkg. taco chips |
| 8 oz. Cheddar cheese, grated | 1 Pkg. taco seasoning |
| 1 Can kidney beans (opt.) | 1 Onion, chopped |

Sauce:

- | | |
|----------------------------|--------------|
| 8 oz. 1000 Island dressing | 1/3 c. Sugar |
| 1 T. Taco seasoning | |

Brown hamburger with taco seasoning, save 1 T. for sauce. Mix all together right before serving. *Yield 8-10 servings*

Corn Salad

Cindy Hoss

- | | |
|------------------------------|---------------------------|
| 2 Cans corn (drained) | 1/2 c. Diced green pepper |
| 1/2 c. Choppen onion | 1 c. Diced celery |
| 1 c. Diced cucumber | 2 Diced tomatoes |
| 1 c. Shredded cheddar cheese | |

Dressing:

- | | |
|---------------------|--------------|
| 1 c. Sour cream | 1 t. Salt |
| 1 c. Salad dressing | 2 T. Sugar |
| 1/4 c. Vinegar | 1 t. Mustard |

Mix the dressing, add to rest of the ingredients.

Spaghetti Salad

Geraldine Gengler

- | | |
|----------------------------|-------------------------|
| 20 oz. Spaghetti (cooked) | 1 Jar salad supreme |
| Mushrooms, canned or fresh | 16 oz. Italian dressing |
| 1 Can pitted ripe olives | 1 Sm. onion, chopped |

Mix ingredients in saucepan and heat (hot). Pour over spaghetti, mix and blend. *Yield: 8 servings*

Bean Salad

Joan Tabor

- | | |
|------------------------------|-----------------------------|
| 1 Can French cut green beans | 1 Can wax beans |
| 1/2 c. Minced onion | 1/2 c. Minced green peppers |
- Dressing:
- | | |
|------------------------------------|---------------------------|
| 2/3 c. Vinegar | 1/2 c. Salad oil |
| 1/2 t. Salt | 1/2 c. Sugar |
| 1/2 t. Celery seed | 1/2 t. Garlic salt (opt.) |
| 1/2 t. Worcestershire sauce (opt.) | |

Drain and mix, add dressing. Let stand. Refrigerate. Interesting additions: Baby white corn and garbanzo beans.

Marinated Vegetable Salad

Lila Heneghen

2	Cans white peg corn, drain	1	Can sm. petite peas
1	Jar pimentos	1	Can French cut beans
1	Jar mushrooms	1	Green pepper
1	Sm. onion, chopped	1	Can waterchestnuts

Dressing:

$\frac{3}{4}$ c.	Sugar	1 T.	Celery seed
$\frac{3}{4}$ c.	Vinegar	$\frac{1}{2}$ c.	Oil
1 t.	Salt	1 t.	Pepper

Bring dressing ingredients to a boil. Pour over vegetables, let set overnight. *Yield: 12 servings*

Cucumber and Tomato Salad

Darryl Rothmeier

2	Med. cucumbers	$\frac{1}{8}$ t.	Pepper
2	Green onion or $\frac{1}{4}$ c. diced onion	$\frac{1}{2}$	Clove garlic (finely chopped)
1 t.	Salt	1 c.	Plain yogurt
2	Tomatoes (chopped)	$\frac{1}{2}$ t.	Ground cumin

Cut cucumbers length-wise into halves, scoop out seeds, chop cucumbers. Mix cucumbers, onion and salt. Let stand for 10 min. Add tomatoes, mix in remaining ingredients except yogurt. Cover and refrigerate at least 1 hr. Before serving, drain salad thoroughly, fold in yogurt. *Yield: 6 servings*

Peg's Cucumber Salad

Opal McDermott

1	Pkg. lime jello	$\frac{3}{4}$ c.	Boiling water
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Add and cool and add remaining ingredients, use ring mold, etc.

1 c.	Mayonnaise	1 c.	Cottage cheese
$\frac{1}{2}$ c.	Salted almonds	1 c.	Chopped celery
1 c.	Cubed (unpeeled) cucumber	2 t.	Grated onion
2 T.	Lemon juice		

Can substitute salted almonds with plain almonds and add $\frac{1}{4}$ T. salt.

Cucumbers 'n Sauce

Karla Carpenter

$\frac{1}{2}$ c.	Vinegar	6	Med. size cucumbers
$\frac{1}{2}$ c.	Water	1	Med. onion
$\frac{1}{2}$ c.	Sugar		Pepper to season

Mix vinegar, water and sugar in a saucepan and boil for 3 min. Cool. Stir and add mayonnaise until creamy. Add pepper to your liking. Stir in sliced onion and sliced cucumbers. Refrigerate until cool and serve.

Deep Red Dressing

Cindy Wakeman

$\frac{3}{8}$ c. Sugar	$1\frac{1}{2}$ t. Lemon juice (real lemon)
$\frac{1}{4}$ c. Vinegar	$\frac{1}{2}$ t. Onion powder
$\frac{1}{8}$ c. Salad oil	$\frac{1}{2}$ t. Garlic powder
1 t. Paprika	$\frac{1}{2}$ t. Celery salt
$\frac{1}{2}$ t. Salt	$\frac{1}{8}$ c. Ketchup

Mix together.

Yield: 1 c.

Fresh Garden Salad

Arlene Vaske

2 c. Cauliflower	4-5 Shredded carrots
2 c. Broccoli	1 c. Mayonnaise
2 c. Celery	$\frac{1}{2}$ Ctn. French onion dip
1 T. Onion	$1\frac{1}{2}$ T. Vinegar
Radish for color	2-3 T. Sugar

Yield: 10 servings

Coleslaw (Low Fat)

Donna Ritter

1 head green cabbage, shredded	1 Lg. carrot, shredded
$\frac{1}{2}$ Med. red onion, chopped OR	
1 lb. Bag shredded cabbage and carrots	

Dressing:

$\frac{1}{2}$ t. Celery seed	$1\frac{1}{2}$ t. Mustard
$\frac{1}{4}$ t. Salt	$\frac{1}{4}$ c. Sugar
1 T. Oil	2 T. Red wine vinegar

Combine vegetables in bowl. In a shaker container, combine all ingredients for dressing and shake well. Pour dressing over vegetables and mix.

Yield: 4 servings

Heloise's Unforgettable Coleslaw

Arlene Vaske

1 Head cabbage (2 lbs.) shredded	$\frac{1}{2}$ t. Prepared mustard
$\frac{1}{4}$ c. Vegetable oil	$\frac{1}{4}$ t. Celery salt
2 T. Vinegar, lime juice OR lemon juice	2 T. Mayonnaise
	Salt and pepper to taste
	Dash of paprika

Mix oil with vinegar, lime juice OR lemon juice, add mustard, celery salt, mayonnaise, salt, pepper and paprika. Mix well. Pour over shredded cabbage. Toss and refrigerate. For best taste, make a day ahead so flavors have a chance to blend.

Healthy Jello Salad

Mary Murphy

- 3 oz. Sugar free jello
- 1 c. Diet 7-up
- Carton of cool whip

- 1 c. Boiling water
- 8 oz. Vanilla or plain yogurt

Dissolve jello and boiling water. Add diet 7-up. Let mixture cool and add yogurt. When mixture is gelled, top with cool whip. I have tried lime, cherry, and apricot jello and these work well. *Yield: 4 servings*

Easy Cherry Salad

Mary Murphy

- 8 oz. Tub cherry or plain yogurt
- 8 oz. Tub cool whip

Cherry pie filling

Mix all three ingredients together and serve. This recipe also tastes well with strawberry, blueberry or raspberry pie filling. Use corresponding yogurt or vanilla yogurt. *Yield: 12 servings*

Swiss Vegetable Medley

Veronica Rosheim

- 16 oz. Bag frozen broccoli, carrots and cauliflower combination, thawed and drained
- 1 Can condensed cream of mushroom soup
- 1 c. Shredded Swiss cheese
- $\frac{1}{8}$ c. Sour cream
- $\frac{1}{4}$ t. Black pepper
- 4 oz. Jar chopped pimento (opt.)
- 2.8 oz. Can Durkee French fried onions

Combine vegetables, soup, $\frac{1}{2}$ c. cheese, sour cream, pepper, pimento, and $\frac{1}{2}$ can French fried onions. Pour into a 1 qt. casserole dish. Bake, covered, at 350° for 30 minutes. Top with remaining cheese and onions. Bake, uncovered, 5 min. longer.

Garden Medley Salad

Kathy Melby

- 1 c. Green pepper
- 1 c. Tomatoes
- 1 c. Carrots
- 1 c. Onion
- 2 c. Celery
- 1 c. Cauliflower

Cut up above ingredients.

Dressing:

- 1 c. Sugar
- Dash pepper
- 1 c. Vinegar
- 1 t. Salt
- $\frac{1}{2}$ c. Salad oil
- 1 T. Leaves

Blend above ingredients together

Pour the dressing over the vegetables. Best to make it a day or two before and stir it every so often.

Salad Dressing

Mabel A. Heinemann

- | | |
|------------------|-----------------------|
| 1 c. Sugar | 2 t. Prepared mustard |
| ¼ c. Vinegar | 1 t. Salt |
| 2 t. Celery seed | |

A average head of cabbage sliced and can put onion, carrots and etc. Mix and don't put it together until a couple hours ahead of serving it. Very good!

Roquefort Dressing

Vi Dorn

- | | |
|---------------------------|-------------------------------------|
| 1 qt. Heilmans mayonnaise | 1 T. Worcestershire sauce |
| ½ c. Oil | 1 T. Wine vinegar |
| 1 c. Buttermilk | 6 oz. Roquefort cheese,
crumbled |
| ¼ t. Black pepper | |
| 1 t. Garlic powder | |

Mix oil, roquefort cheese and other ingredients. Except mayonnaise and buttermilk. Fold in mayonnaise and add buttermilk when the rest is smooth. (Do not use blender.)

Layered Lettuce Salad

Karla Carpenter

- | | |
|--|---------------------------------------|
| 1 Med. head of lettuce
(torn to bite size pieces) | 8 Slices bacon, fried and
crumbled |
| 1 Med. onion, diced | ¾ c. Shredded cheddar cheese |
| 1 Sm. bag frozen peas | 2 c. Mayonnaise |
| 8 Boiled eggs, sliced | 2 T. Sugar |

In an 8×10 pan, layer the bite-size lettuce pieces, diced onion, frozen peas, and sliced eggs. Mix mayonnaise with the sugar and spread on the mixture. Sprinkle with cheese and bacon. Chill and serve.

Lettuce Salad

Deb Iversen

- | | |
|--|---|
| 1 Head lettuce (tear into bite-
pieces) | 4 Green onions, sliced |
| 1 Sm. pkg. sliced, roasted
almonds | 6 Slices crispy cooked
bacon, crumbled |
| 1 Sm. pkg. sunflower seeds | 1 c. Chow mein noodles |

Combine all ingredients.

Dressing:

- | | |
|--------------|-------------|
| 4 T. Sugar | ½ c. Oil |
| 6 T. Vinegar | 2 t. Accent |
| ½ t. Salt | |

Shake well and pour over salad just before serving.

Quick Orange Salad

Midge Stewart

- 3 oz. Pkg. instant vanilla pudding 2 T. Dry Tang
2 Sm. cans mandarin oranges 21 oz. Can pineapple chunks

Drain pineapple and oranges. Save pineapple juice only. Combine dry pudding mix, Tang and pineapple juice. Mix well, add fruit. May be served immediately or made ahead of time.

Festive Cranberry Salad

Marion Finn

- 1 can. 14-oz. Sweet cond. milk ¼ c. Lemon juice
20 oz. Crushed pineapple (drained) 16 oz. Whole berry cranberry sauce
2 c. Miniature marshmallows
½ c. Chopped pecans Red food coloring optional
8 oz. Ctn. frozen whipped topping thawed

Combine milk and lemon juice, mix well. Stir in pineapple, cranberry sauce, marshmallows, pecans and food coloring. Fold in whipped topping. Spoon into 13×9×2 in baking dish. Freeze until firm, 4 hours or overnight. Cut into squares. *Yield: 8 servings*

Elaine's Potato Salad

Doreen Gerwing

- 6 Med. Potatoes ⅛ c. Pickle juice
1 c. Mayonnaise 1 c. Chopped celery
1½ t. Mustard ¼ c. Diced onion
1 t. Salt ⅛ t. Pepper
5 Hard boiled eggs, chopped ½ t. Celery salt

Prepare and boil potatoes in salt water until tender. Drain. Cool in refrigerator. Cut into bite-size pieces. Mix mayonnaise, mustard, seasonings and pickle juice. Stir in potatoes, celery, onion and eggs. Garnish with a sprinkle of paprika. Refrigerate at least 4 hours. *Yield: 4-6 servings*

Vegetable Pizza

Gail Weber

- 1 Tube crescent rolls 8 oz. Cream cheese
⅓ c. Mayonnaise ¼ c. Sour cream
½ t. Dill weed ¼ t. Garlic powder
1 t. Minced onion Chopped vegetables

Press crescent rolls in jelly, roll pan. Bake until golden brown. Mix cream cheese, mayonnaise, sour cream and spices. Spread on cooled crust. Top with finely chopped vegetables. Press down slightly. Sprinkle with grated cheddar cheese. Keep refrigerated.

Frog Eye Salad

Dorothy Sayre

⅓ c. Acini de peppe
20 oz. Can pineapple tid bits
8 oz. Cool whip

1 Box vanilla inst. pudding
11 oz. Can mandarin oranges,
drained

Cook acini de peppe according to the box directions, drain and cool. Add instant pudding, pineapple with juice and undrained oranges. Let stand overnight in refrigerator for at least 8 hrs. Fold in cool whip.

Lime Salad

Mary Ann Skubic

3 oz. Pkg. Lime jello
8 oz. Ctn. cottage cheese
small curd

1 Can crushed pineapple
(1-lb. 4-oz.) no water
9 oz. Cont. cool whip

Mix first 2 ingredients and bring to boil, cool until set, add cottage cheese and cool whip. Mix well, better if set overnight. Pour into 9×9 pan and refrigerate.

Orange Jello Salad

Marge Hoff

3 oz. Pkg. orange jello
1 c. Boiling water
1 pt. Orange sherbet

1 Med. ctn. cool whip
1 Can mandarin oranges

Add sherbet to hot jello. Fold in cool whip (can be done with electric mixer.) Add mandarin oranges. Refrigerate until firm.

Orange Tapioca Salad

Brenda Warborg

2 Pkg. orange jello
4 c. Boiling water

1 Pkg. instant tapioca
pudding

Mix and let cool and set a bit, add one container of cool whip (8-oz.) Beat in thoroughly. Add 1 can (12-oz.) crushed pineapple and 1 can (8-oz.) mandarin oranges. Chill
Yield: 6 servings

Orange Sherbet Gelatin Salad

Pat Howell

2 3-oz. pkg. Orange jello
1 pt. Orange sherbet
1 c. Heavy cream, whipped

1 c. Boiling water
11 oz. Mandarin oranges, drained

Dissolve gelatin in water. Add sherbet and mix. When partially set, add oranges and fold in whipped cream. Pour into oiled 1½ qt. ring mold. Chill.

Grandma's Salad Dressing

Barb Mielke

- | | | |
|-------------------|------|----------------|
| 1 c. Miracle whip | 3 | Lg. T. mustard |
| 1 c. Sugar | ¼ c. | Salad oil |
| ¼ c. Vinegar | | |

Mix well. This dressing can be used for potato salad or cabbage salad. I store it in a pt. jar in the refrigerator.

Potato Salad Dressing

Louise T. Schley

- | | | |
|-------------------|------|------------------|
| 1 c. Miracle whip | 3 T. | Sugar |
| 2 T. Vinegar | 1 T. | Prepared mustard |

Mix and put over cooked diced potatoes.

Cranberry Salad

Donna Diedrich

- | | | | |
|------|-------------------------|------|------------|
| 1 | Pkg. cranberries | 2 c. | Sugar |
| 2 | Apples, cut up | 2 c. | Hot water |
| ¼ c. | Diced celery | 1 c. | Cold water |
| ¼ c. | Nuts | | Cool whip |
| 2 | Pkg. (sm.) cherry jello | | |

Grind cranberries. Add sugar. Refrigerate overnight. Next morning make jello with 2 c. hot water to dissolve then 1 c. cold water. Chill until it starts to thicken. Add rest of ingredients. Frost with cool whip, mixed with salad dressing to your own taste. Can be molded or put in a bowl.

Frog Eye Salad

Marcia Williams

- | | | | |
|-------|--------------------------|------|-----------------------|
| ½ c. | Sugar | ½ T. | Lemon juice |
| 1 T. | Flour | ½ T. | Oil |
| 1½ t. | Salt | ½ | Pkg. acini de peppe |
| 1 c. | Pineapple juice | 2 | Cans mandarin oranges |
| 1 | Egg, beaten | 1 | Can pineapple chunks |
| ½ | Ctn. cool whip | | drain and use juice |
| 2 | Bananas and fresh grapes | | for sauce |

Beat egg, add sugar, flour and ¼ t. salt, add juice with wire whip and bring to a boil and cool until thickened. Add lemon juice after cooking. Cool. Boil water (amount on pkg. for ½ recipe) using 1 t. of salt and the oil so pasta isn't sticky. When cooked, drain and rinse with cold water. Add to sauce. This keeps for 5-6 days. When ready to use add fruit as desired and cool whip. Fruit cocktail can be used. We prefer just the oranges, pineapple and bananas along with the grapes. Arrange some of fruit on top and sprinkle with nutmeg.

Yield: 12 servings

Quick Apricot Salad

Monica Anderson

- 1 Can chunk pineapple (drained)
- 2 Apples, peeled and cut up
- 1 Can apricot pie mix
- 2 Cans fruit cocktail (drained)
- 3 Bananas, sliced

Mix together and chill.

Blueberry Jello Salad

Dina Warne

- 2 Sm. Pkgs. cherry jello
- 1 Container sour cream
- 1 Can blueberry pie filling

Dissolve the jello in 1½ c. hot water and 1½ c. cold water. Let it set partially, add the blueberry pie filling. Swirl in the sour cream. Refrigerate.

Hawaiian Dressing

Irene Kurtenbach

- ½ c. Plain low-fat yogurt
- 2 t. Lemon juice
- 1 t. Grated fresh ginger
- ½ c. Calorie-reduced mayonnaise or Miracle Whip
- 1 T. Honey
- ¼ t. Paprika

Blend yogurt, mayonnaise, lemon juice, honey, ginger and paprika. Refrigerate until ready to use.

Yield: 1 c.

Cranberry Salad

Irene Kurtenbach

- 1 qt. Cranberries, chopped
- ½ c. Chopped walnuts or pecans
- 1 c. Cool whip
- 2 c. Sugar
- ½ lb. Marshmallows
- 1 c. Seeded green/red grapes

Mix cranberries and sugar and let set in refrigerator at least 1 hr. and up to 24 hrs. Mix remaining ingredients together and stir into blended cranberries. Refrigerate until serving.

Yield: 12 servings

Frozen Strawberry Salad

Rebecca Adamson

- 8 oz. Pkg. cream cheese
- 1 c. Sugar
- 10-oz. pkg. frozen Strawberries (thawed)
- 1½ c. Crushed pineapple (drain)
- 3 Bananas
- 9-oz. Ctn. cool whip

Beat cream cheese with sugar until sugar is dissolved, add strawberries (juice and all) drained pineapple, bananas and cool whip. Mix together, put in 8×8 pan and place in freezer. Can be served frozen or partially thawed.

Yield: 10 servings

Frozen Fruit Cups

Barb Mielke

- | | | | |
|------|---------------------------|--------|-------------------|
| 2 | 6-oz. frozen orange juice | 20 oz. | Crushed pineapple |
| 2 c. | Gingerale | 2 | Diced bananas |

Combine ingredients, put in 5-oz. plastic cups and freeze. Take from freezer about 15-20 min. before serving.

Yield: 12-15 servings

Spinach Waldorf Salad

Sr. Marlene Minnaert, OSB

- | | | | |
|------|------------------------------------|------|--|
| 3 | Spinach heads, washed | 2 c. | Cooked and cubed chicken (optional) |
| 2 | Sm. red apples, cored and cubed | ½ c. | Dressing (poppyseed or honey mustard is best.) |
| 2 | Sm. yellow apples, cored and cubed | | Pinch of cinnamon |
| ½ c. | Walnuts | | |
| ½ c. | Raisins | | |

Place spinach in a large salad bowl. Add apples, walnuts, raisins and chicken. Toss with dressings. Sprinkle cinnamon over the top. Makes 4 main course servings OR 10 side dish salads.

Pretzel Salad or Dessert

Joey Fjerstad

- | | | | |
|------|------------------------------|--------|---------------------------|
| 3 c. | Coarsely chopped pretzels | 12 oz. | Cream cheese |
| 1½ | Sticks margarine, softened | 1¼ c. | Sugar |
| 1 | Lg. pkg. frozen strawberries | 2 c. | Pineapple juice |
| ¾ | Ctn. (lg.) cool whip | 1 | Lg. pkg. strawberry jello |

Mix pretzels and margarine; press into a 9×13 pan. Bake at 400° for 10 min., then cool. Mix cheese and sugar together and spread over pretzels (dip table knife in warm water). Spread cool whip over the cream cheese. Chill. Dissolve jello in hot pineapple juice, add strawberries. Allow to set. Then pour over top of cool whip and refrigerate.

Yield: 24 servings

Strawberry Jello Salad

Kay Dalsted

- | | | | |
|-------|------------------------------------|---|---------------------------------------|
| 6 oz. | Pkg. strawberry jello | 2 | Lg. bananas |
| 2 c. | Boiling water | 1 | Sm. ctn. sour cream or vanilla yogurt |
| 1 | Lg. box frozen strawberries thawed | 1 | Med. size can crushed pineapple |

Dissolve jello in the boiling water. Add the strawberries and pineapple with their juice into the jello. Pour half of the mixture into a 11×13 pan and set until stiff. Spread the sour cream or yogurt over the jello. Slice the bananas and spread on top of the sour cream or yogurt. Pour rest of the jello on top of bananas. Set until firm. Cut into squares to serve.

Strawberry Supreme Salad

Lois McClemons

- | | | |
|------|---------------------------|---------------------------------|
| 2 | 3-oz. bx strawberry jello | 1½ c. Strawberry ice cream |
| 2 c. | Boiling water | 10 oz. Ctn. frozen strawberries |

Dissolve 1 box strawberry jello in 1 c. boiling water, add thawed strawberries. Place in 8-in. pan or jello mold. Chill until firm, not set! Dissolve 1 box strawberry jello in 1 c. boiling water. Add 1½ c. ice cream. Stir until melted. Pour over first layer, chill until firm.

Yield: 8 servings

Watergate Salad

Dolly Hartman

- | | | |
|--------|-------------------|-----------------------------------|
| 1 Pkg. | pistachio pudding | Nutmeats (opt.) |
| 1 Lg. | cool whip | 1 can crushed pineapple (drained) |
| | Marshmallows | |

Blend together by hand.

Fruit Salad

Kathy Mielke

- | | | | |
|--------|-------------------|-------|-------------------------|
| 15 oz. | Crushed pineapple | 3 oz. | Instant vanilla pudding |
| 1 | Lg. cool whip | 1 c. | Miniature marshmallows |
| | Strawberries | | Bananas |

Combine above ingredients then layer bowl with ¼ mixture with cut strawberries, then ¼ mixture layer of bananas then ¼ of mixture, then layer of cut strawberries then rest of mixture. Refrigerate.

Five Cup Salad

Deb Pravecek

- | | | | |
|------|------------------------|------|--------------------------|
| 1 c. | Coconut | 1 c. | Mandarin orange segments |
| 1 c. | Crushed pineapple | 1 c. | Sour cream |
| 1 c. | Miniature marshmallows | | |

Combine all ingredients except marshmallows. Chill. Add marshmallows before serving.

Yield: 8-10 servings

Glorified Rice

Dolores Serlet Bertsch

- | | | | |
|------|---|------|-------------------------|
| 10 | Maraschino cherries, diced | 1 c. | Miniature marshmallows |
| ¼ c. | Water | 1 c. | Whipping cream |
| 1 c. | Minute rice | 1 T. | Sugar or lite cool whip |
| | 13½ oz. Can pineapple tidbits (drained) | | |

Bring water to a boil. Add rice and cover. Remove from heat and let stand for 5 min. Add pineapple and cherries, chill. Add marshmallows and fold in whip cream or cool whip.

Sparkling Orange-Pineapple Mold Betty Hochstetter

- | | |
|---|--|
| 1½ c. Boiling water | 11 oz. Can mandarin orange segments, drained |
| 2 Pkg. Jello sparkling mandarin orange flavor gelatin dessert | 8 oz. Can pineapple chunks, drained |
| 2 c. Cold club soda or seltzer | |

Stir boiling water into gelatin in large bowl at least 2 min. until completely dissolved. Refrigerate 15 mins. Gently stir in 2 c. cold club soda. Refrigerate about 30 mins. or until slightly thickened. Gently stir for 15 seconds. Add orange segments and pineapple. Spoon into 6 c. mold. Refrigerate 4 hrs. or until firm. Garnish as desired.

Mandarin Orange Whip Bea Hillyer

- | | |
|-------------------------------------|--------------------------------------|
| 1 loaf Angelfood (large), cubed | 8-oz. Ctn. lite cool whip, thawed |
| 2 3-oz. Pkg. orange jello | 6-oz. Unsweetened orange concentrate |
| 2 c. Boiling water | |
| 1 Lg. can mandarin oranges, drained | |

Dissolve jello in boiling water, add orange concentrate and cool until set. Whip until frothy; add cool whip. Fold in oranges and pour over cubed cake in 9×13 pan. Refrigerate several hours.

Dandy Fruit Salad Joan Carey

- | | |
|------------------------------------|--------------------------|
| 1 can Pineapple tidbits | 1 big can Sliced peaches |
| 1 4 or 6-oz. cherries, cut in half | 1 can Mandarin oranges |

Pour in colander and drain. Save juice.

1 Pkg. vanilla pudding—cooking kind

Cook pudding with 1¼ c. fruit juice. Cool, add 2 or 3 cut bananas. Stir into sauce to keep from turning brown. Put in rest of fruit and stir well. Refrigerate. *Yield: 12 servings*

Autumn Apple Salad Lucy Brotsky

- | | |
|---|----------------------|
| 20 oz. Can crushed pineapple, undrained | 1 c. Chopped nuts |
| 3 oz. Pkg. lemon jello | ¾ c. Sugar |
| 1.8 oz Cream cheese, softened | 1 c. Chopped celery |
| 1 c. Unpeeled apples | 1 c. Whipped topping |
| | Lettuce leaves |

In a saucepan, combine pineapple and sugar, bring to boil and boil 3 min., add jello, stir until dissolved, add cream cheese. Stir mixture until thoroughly combined. Cool, fold in the nuts, celery and whipped topping. Pour into a 9-in. square pan, chill until firm. Cut in squares and serve on lettuce leaves.

Snickers Candy Bar Salad

Linda Girard

5 or 6 Snickers candy bars
8-oz. container of cool whip

2 or 3 Apples
1 Sm. pkg. vanilla instant
pudding

Make pudding as package directs. Cut apples and snickers candy bars into bite-size pieces. Stir candy bars, apples and cool whip into pudding. Chill and serve.

Vegetable Jello Salad

Lillian Zink

3 oz. Pkg. lemon jello
2 T. Vinegar
Drained pineapple
Radishes, cauliflower as desired

1 $\frac{3}{4}$ c. Water
2 T. Sugar
Celery, onion, carrots

Dissolve jello in boiling water, add remaining ingredients. Chill until firm.

Hot Curried Fruit

Mildred T. Denholm

2 Cans (1-lb. ea) fruit for salad
2 Bananas, sliced
1 $\frac{1}{2}$ t. Curry powder

$\frac{1}{2}$ c. Butter, melted
 $\frac{3}{4}$ c. Brown sugar

Drain canned fruit and let stand in colander overnight in refrigerator. Next day make a sauce of butter, brown sugar and curry powder. Arrange drained fruit and bananas in a shallow casserole (7 \times 12), spoon sauce over fruit and bake 1 hr. at 300°. (This is excellent when served with a hot dish or for buffet dinners.)

Yield: 6-8 servings

Pineapple Salad

Bill and LeAnn Obrecht

1 Sm. pkg. lemon jello
1 t. White vinegar
2 3-oz. pkg. cream cheese
1 c. Chopped pecans or walnuts
2 lb. Can crushed pineapple
 $\frac{1}{2}$ pt. Whipping cream, whipped

1 c. Hot pineapple juice
 $\frac{1}{4}$ t. Salt
2 Chopped pimentos
($\frac{1}{4}$ of sm. jar)
1 c. Diced celery
12 Stuffed olives, cut in half

Dissolve jello in hot pineapple juice. Add vinegar, salt, and chill until partially set. Blend cheese with pimento. Add to gelatin mixture. Add and mix pineapple, nuts, and celery. Fold entire mixture into the whipped cream. Arrange olives on bottom or jello mold. Pour mixture over the top of the olives and chill.

*Yield: 12 individual molds
or one large gelatin mold.*

Reduced Calorie Pretzel Salad

Margaret Meyer

Combine:

2 c. Crushed pretzels

½ c. Melted margarine

1 T. Sugar

Put in cake pan, bake at 350° for 10 min. Mix 8-oz. fat-free cream cheese softened and ¼ c. sugar. Add to: 12-oz. lite cool whip, spread over cooled crust. Dissolve: 2 pkgs. sugar free strawberry or raspberry jello in 2 c. boiling water. Add 2 boxes frozen raspberries. Mix, cool, pour over cream cheese layer, chill and serve. *Yield: 9×13 pan*

Oreo Cookie Salad

Ronda Lenander

1¼ c. Buttermilk

8 oz. Cool whip

1 Pkg. instant vanilla pudding

Mix buttermilk, cool whip and pudding together, add: 1 can mandarin oranges (drained), 10-12 oreo cookies (crushed into small pieces) and 1 c. miniature marshmallows. Refrigerate.

Cookie Salad

Mary Dressen

1 lg. pkg. Instant vanilla pudding 12 oz. cool whip

Fudge stripe cookies

Make pudding per pkg. directions, add cool whip. Before serving add cookies crushed, save a few for decorating top of salad.

Cookie Salad

Mary Murphy, Cheryl Austreim

2 pkgs. Instant vanilla pudding

2 c. Buttermilk (or milk)

2 Cans mandarin oranges, drained 8 oz. Ctn. whipped topping

½ pkg. chocolate-covered graham cookies, broken

Mix pudding with buttermilk (or milk) using wire whisk. Add whipped topping. Fold in orange slices gently. Add crumbled cookies just before serving.

Caramel Apple Salad

Ruth Schaefer, Donna Hildebrant

- | | |
|-------------------------------------|--|
| 1 Pkg. instant butterscotch pudding | 8 oz. Cool whip |
| 1 c. Dry roasted peanuts | 8 oz. Can crushed pineapple with juice |
| 1 c. Mini marshmallows | 3 c. Chopped apples (with or without peel) |

Mix pudding and pineapple together in a large bowl. Add remaining ingredients. Refrigerate until serving time. *Yield: 24 servings*

Taco Salad

Karen (Headley) Bergman

- | | |
|----------------------------------|-------------------------------------|
| 1½ lb. Ground beef | ½ Bottle Ortega Taco sauce |
| 2 t. Chili powder | 1 Stick Cracker Barrel med. cheddar |
| 1 Can Old El Paso chopped chilis | 1 Bag taco flavored chips |
| 1 Head lettuce | 1 Sm. bottle Kraft creamy Italian |
| 2 Tomatoes | |

Brown ground beef with onion and drain. Add chili powder and chopped chilis. Cut in large bowl the lettuce and tomato. Add ground beef mixture. Grate cheese and crush taco chips. Mix with lettuce and beef mixture. Dressing: mix creamy Italian with taco sauce.

Yield: 6 servings

Fudgy Cookie Salad

Mrs. Duane Bottoms

- | | |
|---|--|
| 1 c. Buttermilk | 11 oz. Can mandarin oranges (drained) |
| 3½ oz. Pkg. instant vanilla pudding mix | ½ 12½-oz. pkg. Keebler fudge covered cookies |
| 8 oz. Cool whip | |
| 20 oz. Can crushed pineapple (drained) | |

Combine buttermilk, pudding mix and cool whip. Stir well. Mix in drained pineapple and oranges. Refrigerate. Just before serving stir in cookies (broken or crushed).

Chocolate Pudding Salad

Mary Coover

- | | |
|--|---|
| 3½ c. Cold milk | 2 pkg. Jello choc. flavor instant pudding and pie filling |
| 1 tub (8-oz.) cool whip (thawed) | |
| 1 pkg. (16-oz.) chocolate sandwich cookies, crumbled | |

Pour milk into large bowl. Add pudding mixes. Beat with wire whisk for 2 min. Stir in whipped topping and half of the cookies. Sprinkle top with remaining cookies. Can also be put into a 9×13 pan and served as a dessert.

BARS, COOKIES AND CANDIES

Apple Bars

Beth (Headley) Kniffen

- | | |
|----------------|-----------------------------|
| ½ c. Margarine | ½ t. Cinnamon |
| 1 c. Sugar | 2 c. Very finely cut apples |
| 1 Egg | ½ c. Chopped walnuts |
| 1½ c. Flour | ½ t. Cinnamon |
| ½ t. Soda | ½ c. Brown sugar |

Cream margarine and sugar, mix with the egg, flour, soda, cinnamon and apples. Put in a greased 9×13 pan. Top with ½ c. brown sugar, ½ t. cinnamon and chopped walnuts. Bake at 350° for 30 minutes. This is delicious for dessert or coffee cake. *Yields: 12*

Chocolate Cherry Bars

Kitty Grommersch

- | | |
|---------------------------------|---------------------|
| 1 Pkg. Pillsbury fudge cake mix | 1 t. Almond extract |
| 1 Can cherry pie filling | 2 Eggs, beaten |

In large bowl, combine all above, mix by hand until well mixed. Pour into greased and floured 13×9 pan or 15×10 jelly roll pan. at 350° for 20 to 30 minutes for jelly roll pan or 25 to 30 minutes for 13×9 pan. Frosting: 1 c. sugar, 5 T. butter, ½ c. milk, boil 1 minute, pour in 1 c. chocolate chips, blend well, spread on cake.

Buster Bars

Joni Bischoff

- | | |
|-----------------------------|--------------------------|
| 1 lb. Oreo cookies, crushed | ½ Gal. vanilla ice cream |
| ½ c. Melted margarine | 1½ c. Spanish peanuts |
| Frosting: | |
| 2 c. Powder sugar | ¾ c. Chocolate chips |
| 1 Can evaporated milk | ½ c. Margarine |

Mix crushed cookies and margarine and put in 9×13 pan. Put ice cream over crumbs. Sprinkle peanuts over ice cream. Freeze. Boil frosting ingredients for 8 minutes. Add 1 t. vanilla. Cool. Pour cooled frosting over peanuts and freeze.

Peanut Butter Swirl Bars

Dorothy Sayre

½ c. Crunchy peanut butter	2 t. Vanilla
⅓ c. Margarine, softened	1 c. Flour
¾ c. Brown sugar	1 t. Baking powder
¾ c. Sugar	¼ t. Salt
2 Eggs	1 c. Chocolate chips

Cream together peanut butter, margarine, sugars, eggs and vanilla. Mix in flour, baking powder and salt. Spread in greased 9×13 pan. Sprinkle 1 c. chocolate chips over the top. Bake 5 minutes at 350°. Remove from oven and run knife through to marbelize. Return to oven. Bake 20 minutes.

Dump Bars

Tami Bischoff

2 c. Sugar	1 t. Vanilla
½ c. Cocoa	5 Eggs
1 c. Oil	1¾ c. Flour

Dump into bowl. Stir until well mixed. Put in 9×13 pan. Sprinkle 1 c. chocolate chips on top. Don't stir into bars. Bake at 350° for 30 minutes. *Yield 20*

No Bake Butterscotch Bars

Betty Allison

2 Eggs (beaten)	¾ c. Chopped nutmeats
1 c. Sugar	2 c. miniature marshmallows
¾ c. Butter or margarine	6 oz. pkg. butterscotch chips
2½ c. Graham cracker crumbs	4 T. Peanut butter
1½ c. Flaked coconut	

Beat eggs; add sugar and margarine. Boil slowly for 2 minutes until thick. Cool slightly, add graham cracker crumbs, coconut, marshmallows and nutmeats to cooled mixture. Put in a 9×13 greased pan. Melt chips and peanut butter together and spread on top. Cut into bars and keep refrigerated.

Carrot Bars

Doreen Gerwing

2 c. Sugar	} <i>Cream</i>	2 t. Soda	} <i>Add to Creamed Ingredients</i>
1¼ c. Salad oil		1 t. Salt	
4 Eggs, beaten		2 t. Cinnamon	
	2 c. Flour		

Add 2 jars Junior Baby Food carrots. Pour into large greased cookie sheet with high edge. Bake at 350° for 30 minutes. Top when cool with cream cheese frosting.

Carrot Bars

Pam Erickson

4	Eggs	2 c.	Sugar
2½ c.	Flour	2 t.	Cinnamon
2 t.	Soda	1 t.	Salt
2 t.	Vanilla	1½ c.	Oil
½ c.	Nuts (optional)	1 6-oz. and 2 4-oz.	jars carrot baby food

Grease and flour pan. Bake in jelly roll pan at 350° for 35 to 40 minutes. Frosting: Beat and add 8 oz. cream cheese and 1 stick butter, 4 c. powdered sugar, 1 t. vanilla and 1 c. pecans (optional).

Pumpkin Bars

Charlene Bottelberghe

2 c.	Flour	2 c.	Sugar
2 t.	Baking powder	4	Eggs
1 t.	Cinnamon	1 c.	Oil
1 t.	Soda	1 c.	or small can pumpkin
½ t.	Salt	1 c.	Nuts

Mix well and bake in two 9×13 pans or 1 big pan. Bake at 325° for 20 to 30 minutes. Frosting: 1 8-oz. cream cheese, ½ c. of butter or margarine, 3 or 4 c. of powdered sugar and ½ t. vanilla.

Pie Bars

Pam Ingemansen

1 c.	Margarine or butter	1 t.	Vanilla
1¾ c.	Sugar	1½ t.	Baking powder
4	Eggs	¼ t.	Salt
½ t.	Almond flavoring	3 c.	Flour

Mix well. Spread ¾ of this batter on the bottom of a greased, floured jelly roll pan. Spread on 1 can of pie mix. Spoon the rest of the batter on top. Bake 35 minutes at 350°. Frost with powder sugar frosting.

Cherry Coffee Cake Bars

Ronda Lenander

1 c.	Butter	½ t.	Salt
1¼ c.	Sugar	3 c.	Flour
4	Eggs	1	Can cherry pie filling
1½ t.	Baking powder		(may also use blueberry)
1 t.	Vanilla		

Cream butter and sugar, add eggs. Blend in remaining ingredients. Put ⅔ of batter in 9×15 greased pan. Spread pie filling over batter. Drop remaining dough by t. over top of pie filling. Bake 25 to 30 minutes at 350°. Glaze: 1 c. powdered sugar, 1 T. butter, 2 T. milk. Mix until smooth, drizzle over bars.

Angel Bars

Eunice Leary

- | | |
|------------------------------|-----------------|
| 4 Eggs, beaten well | ½ t. Salt |
| 2 c. Sugar, beat 5 min. more | 1 c. Cold water |
| 2 c. Flour | 2 t. Vanilla |
| 2 t. Baking powder | |

Beat 1 minute, put in jelly roll pan. Bake at 350° for 20 minutes. Test with toothpick. Frosting: Beat 1 egg, ½ c. melted margarine, vanilla and 2-3 c. powdered sugar (to make it easy to spread). Sprinkle with chopped nuts, coconut or whatever you wish.

Pizza Bars

Sue Almhjeld

- | | |
|------------------|-----------------------------|
| 1 c. Margarine | ½ Jar Mrs. Richardson |
| 1 c. Brown sugar | Butterscotch Caramel |
| 1½ c. Flour | Fudge |
| ½ t. Soda | 1 c. Mini M&M's |
| ½ t. Salt | 1 c. Mini Chocolate Chips |
| 2 c. Oatmeal | 2 Squares white almond bark |

Cream together margarine, brown sugar, add flour, soda, salt, oatmeal and mix well. Pat into greased jelly roll pan and bake at 350° for 12-15 minutes. Immediately spread with fudge topping. Sprinkle M&M's and chocolate chips on top. Melt almond bark and drizzle over top.

Toffee Squares

Pat Howell

- | | |
|---------------------------------------|------------------------|
| 1 c. Shortening (butter or margarine) | 1 Egg yolk |
| 1 c. Brown sugar | 2 c. Flour |
| ¼ t. Salt | 1 Pkg. Chocolate chips |
| 1 t. Vanilla | Nut Meats (Optional) |

Combine shortening, brown sugar, salt and vanilla and cream well. Beat in egg yolk. Mix in flour. Spread in large pan which has been greased. Bake 15-20 minutes at 350°. Sprinkle with chocolate chips immediately after removing from oven. Spread drops as they melt. Sprinkle with chopped nuts.

Chocolate Bars

Virginia Billet

- | | |
|--------------------|-------------------------------|
| 1 c. Peanut butter | 12-oz. pkg. Chocolate chips |
| ½ c. Butter | 1 pkg. Miniature marshmallows |

Melt first 3 ingredients in pan. Cool for a few minutes. Add marshmallows. Put in a greased 9×13 pan. Refrigerate.

Fanny Farmer Bars

Agnes Spittle

½ c. Cocoa	⅔ c. Flour
½ c. Margarine	1 c. Sugar
½ t. Salt	2 Eggs, beaten
	1 t. Vanilla

Melt and cool cocoa, margarine and salt, mix other ingredients together and add to cocoa, margarine. Put in 9×13 pan, bake 20 minutes at 325°. Cover with miniature marshmallows, return to oven to soften. The marshmallows will puff up. Cool. Frost with icing. Icing: Cook for 3 minutes, ½ c. brown sugar, ¼ c. water, 3 T. margarine, 4 T. cocoa. beat in 1 to 1½ c. powdered sugar and 1 t. vanilla. Spread over marshmallows.

Mock Baby Ruth Bars

Audrey Knofczynski

⅓ c. Melted margarine	<i>Topping:</i>
4 c. Quick cooking oatmeal	1 6-oz. pkg. Chocolate chips
1 c. Brown sugar	1 6-oz. pkg. Butterscotch chips
½ c. White syrup	⅔ c. Peanut butter
¼ c. Peanut butter	1 c. Salted peanuts
1 t. Vanilla	

Pour margarine over oatmeal, sugar, syrup. Mix well. Add peanut butter and vanilla. Place in greased 9×13 pan. Bake 12 min. Melt chips and add peanut butter and peanuts and spread over bars while still warm. Refrigerate until cool.

Easy Peanut Butter Bars

Kami Kurtenbach

½ c. Margarine or butter	1 14-oz. can Sweetened condensed milk
1½ c. Graham cracker crumbs	
1 c. pkg. Peanut butter chips	1 12-oz. pkg. Chocolate chips

Preheat oven to 350°. In 9×13 pan melt margarine/butter in oven. Sprinkle crumbs evenly over margarine in pan. Pour sweetened condensed milk over crumbs. Sprinkle chips over milk and press down. Bake 25-30 min. until lightly browned. Drizzle with 1½ t. margarine melted with 1 c. chocolate chips.

Almond Bark Bars

Mary Jo Coplan

1 24-oz. pkg. Almond bark	2 c. Peanut butter
3 c. Rice Krispies	1 c. Salted peanuts

Melt almond bark, then mix altogether and pour in large jelly roll size pan. Let harden and cut in bars.

Magic Cookie Bars

Bea Hillyer

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|--|--|
| ½ c. Margarine or butter | 1 6-oz. pkg. Semi-sweet
Chocolate chips |
| 1½ c. Graham cracker crumbs | |
| 1 c. Chopped nuts | 1 3½-oz. can Coconut |
| 1 14-oz. can Sweetened
condensed milk | |

Preheat oven to 350° (325° for glass dish) in 13×9-inch pan. Melt margarine in oven. Sprinkle crumbs over butter. Pour condensed milk over crumbs. Top with remaining ingredients; press down. Bake 25-30 minutes until browned. Cool. Chill if desired. Cut into bars. Store loosely covered at room temperature.

Pillsbury's Kwik-Krumb Raisin Bars Theresa Erschens

Filling:

- 2½ c. Sun-Maid Raisins
- 1 c. Water
- 1 c. Applesauce
- 1 t. Lemon juice
- ¼ t. Cinnamon

Base and Topping:

- 2 c. Rolled oats
- 1 c. Pillsbury's BEST All-Purpose Flour
- ½ c. Sugar
- ½ c. Coconut
- ¾ c. Margarine or butter

In medium saucepan, bring raisins and water to a boil. Reduce heat; simmer 15 min. Drain; stir in applesauce, lemon juice and cinnamon. Set aside. Heat oven to 350°F. In large bowl, combine oats, flour, sugar and coconut. Use pastry blender or fork, cut in margarine until mixture resembles coarse crumbs. Reserve 2½ c. crumb mixture for topping. Press remaining crumb mixture firmly in bottom of ungreased 13×9 pan. Spread evenly with filling. Sprinkle with reserve crumb mixture; press lightly. Bake at 350° for 30 to 40 minutes or until light golden brown. Cool completely. Cut into bars. *Serves 36*

Fudge Bars

Gloria McCarthy

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|------------------------|---------------------------|
| ½ c. Shortening | ¾ c. Flour |
| 1 c. Light brown sugar | ½ t. Salt |
| 1 Egg | ½ t. Soda |
| ½ t. Vanilla | 2 c. Quick rolled oatmeal |

Combine and reserve 1 c. of this mixture. Pat remainder into a greased 9×13 pan. Combine the following in saucepan and warm over low heat until chips are melted.

- | | |
|--------------|--------------------------------|
| 1 T. Butter | 6-oz. pkg. Chocolate chips |
| ¼ t. Salt | 1 can Sweetened condensed milk |
| 1 t. Vanilla | ½ c. Chopped nuts |

Spread over first mixture. Sprinkle on reserved topping with fingers. Bake at 350° for 25 min. Cut when cool.

3-Layer Keebler Bars

Mary Murphy

Club Crackers
 $\frac{2}{3}$ c. White sugar
 $\frac{1}{2}$ c. Brown sugar
1 stick Margarine
1 c. Crushed graham crackers

$\frac{1}{4}$ c. Milk
Frosting:
 $\frac{2}{3}$ c. Peanut butter
 $\frac{1}{2}$ c. Chocolate chips
 $\frac{1}{2}$ c. Butterscotch chips

Line a lightly greased 9×13 pan with one layer of Club Crackers. Boil the sugars, margarine, graham crackers and milk together for 5 min. Pour over crackers in pan and cover, with another layer of crackers. Add ingredients of the frosting together and melt. Pour over crackers. Let cool and cut into small squares.

Serves 36

Delicious Banana Bars

Sonja Olson

$\frac{1}{2}$ c. Margarine
 $1\frac{1}{2}$ c. Sugar
2 Eggs
 $\frac{3}{4}$ c. Milk
2-3 Mashed bananas

1 T. Vanilla
2 c. Flour
 $\frac{1}{2}$ t. Salt
1 t. Soda

Frosting:

$\frac{1}{2}$ c. Margarine
1 t. Vanilla

1 t. Milk
2 c. Powdered sugar
3 oz. Cream cheese

Bake bars at 350°×25 min. in jelly roll pan (med.). Cool. Add frosting.

Orange Pecan Bars

Lucille Biggar

$1\frac{1}{2}$ c. Flour
 $1\frac{1}{2}$ T. Sugar

$\frac{3}{4}$ c. Melted butter

Pat in 9×13 pan. Bake 10 min. at 350°

$1\frac{1}{2}$ c. Brown sugar
3 T. Flour
3 Eggs

$\frac{1}{2}$ t. Salt
 $\frac{3}{4}$ t. Baking powder
 $1\frac{1}{2}$ t. Vanilla
 $\frac{1}{2}$ -1 c. Pecans (chopped)

Mix together, pour on baked crust. Bake 30 min. at 350°.

Icing:

3-oz. pkg. Cream cheese, softened

$1\frac{1}{2}$ c. Powdered sugar
Salt

Add orange juice until right consistency to spread. May sprinkle with 1 t. orange rind if desired.

Sprinkle Bars

Joan VanSambeek

1 Stick Margarine, melt in pan

1 c. Graham crackers

1 c. Chocolate chips

1 c. Butterscotch chips

½ c. Nuts

Sprinkle in pan

Then pour 1 can Eagle brand condensed milk. Bake at 350° for 30 min.

Chocolate Chip-Cream Cheese Bars

Marilyn Buckley

1 c. Whipping cream, heavy 1½ t. Vanilla

1 pkg. Devil's food cake mix

1 pkg. (8-oz.) Cream cheese, softened

½ pkg. (12-oz.) Miniature semisweet chocolate chips, 1 c.

Heat oven to 350°; prepare, bake and cool cake as on package for jelly pan. Beat cream cheese, whipping cream and vanilla in medium bowl on medium speed until smooth. Beat in powdered sugar until thick, spread over cake. Sprinkle chocolate chips over cheese mixture. Refrigerate 1 hr.

Serves 49

Dump Bars

Donna Hildebrant

2 c. Sugar

½ c. Cocoa

1¾ c. Flour

1 t. Salt

1 c. Oil

1 t. Vanilla

5 Eggs

1 c. Chocolate chips

Preheat oven to 350°. Combine all ingredients except chocolate chips into a bowl and mix together well. May be mixed by hand or mixer. Pour batter into 9×13 pan. Sprinkle chocolate chips over batter. Bake for 25-30 min.

Serves 24

Sour Cream Raisin Bars

Bonnie Zink

1½ c. Oatmeal

1¾ c. Flour

1 c. Brown sugar (packed)

1 t. Soda

1 c. Margarine (soft)

Mix together and press half into a 9×13" pan, reserving other half for topping. Bake at 350° for 10-15 min. while preparing filling:

4 Egg yolks

2 c. Sour cream

2 T. Cornstarch

2 c. Raisins

1½ c. Sugar

Boil ingredients together until thick, stirring constantly. Pour over hot crust. Sprinkle remaining crust on top and bake another 20 min.

Raisin Bars (No egg)

Monica Anderson

¾ c. Shortening or margarine	1½ t. Cinnamon
1½ c. Sugar	¾ t. Cloves
1½ c. Water	¼ t. Salt
1½ c. Raisins	¼ t. Nutmeg, optional

Combine in 3-qt. saucepan. Heat until boiling. Boil for 3 min. Let cool.

3 c. Flour, sifted	
1½ t. Soda	Stir in and mix together
¾ t. Baking powder	
¾ c. Chopped nuts	Add and mix well.

Bake in 10×15 pan at 350° for 20-25 min. Frost if desired or sprinkle with powdered sugar.

Yields 36 Squares

Coconut Chews

Beatrice Hillyer

Blend ½ c. brown sugar, ½ c. shortening (half butter), 1 c. sifted flour. Pat into bottom of ungreased 9×9×2" pan. Bake in oven (350°) 10 min.

Meanwhile, blend 2 eggs, well beaten and ½ c. brown sugar, stir in ½ c. Karo syrup, 1 t. vanilla. Add 2 T. flour, 1 t. baking powder, ½ t. salt. Mix well. Stir in 1 c. shredded coconut and 1 c. chopped walnuts, and spread over bottom layer. Return to oven, bake 25 min., or until golden brown. Cool.

Yield: 24 Bars

Double-Decker Rice Krispie Bars

Elsie & Rick Bothe

15 c. Rice Krispies	1 pkg. Caramels
2 1-lb. Bags Marshmallows	¼ c. Margarine
¾ c. Margarine	1 can Eagle milk

Melt marshmallows and ¾ c. margarine together. Add Rice Krispies and spread ½ inch in each of two jelly roll pans. Melt 1 pkg. caramels, ¼ c. margarine and 1 can Eagle milk. Pour caramel mixture over 1 pan of Rice Krispies, then turn second pan onto caramel mixture and pat down. (Can use two 9×15 pans and have thicker bars.)

Serves: Lots!

Rice Krispy Bars

Mary Jo Coplan

1 c. Sugar	6 oz. Chocolate chips
1 c. White Karo syrup	6 oz. Butterscotch chips
1 c. Peanut butter	(Nestle's work best)
4-5 cups Rice Krispies	

Heat sugar and syrup (but do not boil!) Add peanut butter and mix well. Add Rice Krispies and put in 9×13 pan. Melt chips together in microwave and pour over top. Spread evenly over bars.

Caramel Bars

Joan VanSambeek

- 1 box German chocolate cake mix
- $\frac{3}{4}$ c. Melted margarine
- $\frac{1}{3}$ c. Evaporated milk
- 14-oz. pkg. Caramel candies
- $\frac{1}{3}$ c. Evaporated milk
- 6 oz. Chocolate chips
- 1 c. Nuts

Mix cake mix, margarine, $\frac{1}{3}$ c. evaporated milk. Place half of the cake mixture into 9x13 pan. Bake at 350° for 15 min. Melt $\frac{1}{3}$ c. evaporated milk and caramels in microwave. Sprinkle chocolate chips and nuts over mixture in pan, then pour caramel mixture over it. Spread rest of cake mixture on this. Bake 15 min.

Banana Bars

Sandy Kirkey

- $\frac{1}{2}$ c. Margarine
 - $1\frac{1}{2}$ c. Sugar
 - 2 Eggs
 - 1 c. Mashed bananas
 - 2 c. Flour
 - $\frac{1}{2}$ t. Salt
 - 1 t. Soda
 - $\frac{3}{4}$ c. Sour cream
- (Dissolve soda in sour cream)

Cream margarine and sugar. Add eggs and bananas, mix well. Sift flour with salt. Add sour cream mixture alternately with flour to rest of ingredients. Bake in greased and floured jelly roll pan 20-25 min.

- Frosting:
- 1 T. Milk
 - 1 3-oz. Cream cheese, softened
 - 6 T. Margarine, softened
 - 2 c. Powdered sugar
 - 1 t. Vanilla

Mix well and spread over cooled bars.

Lemon Sour Bars

Joan Carey

Mix until like corn meal:

- 1 c. and 2 T. Flour
 - 1 Stick ($\frac{1}{4}$ lb.) Margarine
 - $\frac{1}{4}$ t. Salt
 - 2 T. Sugar
- Spread over bottom of cookie sheet and bake at 350° for 10 min.

Spread immediately with a mixture of:

- $1\frac{1}{2}$ c. Brown sugar
- $1\frac{1}{2}$ c. Angel flake coconut
- $\frac{3}{4}$ c. Chopped nuts
- $\frac{1}{2}$ t. Baking powder
- 1 t. Vanilla
- 3 Eggs, well beaten

Bake again at 350° for 20 minutes. Glaze immediately with mixture of:

- 3 T. Grated lemon rind
- Enough lemon juice to spread.
- 1 pkg. Powdered sugar (2 c.)

Cool and cut in squares or fingers.

Fantastic Bars

Mary Coover

- | | |
|------------------------------------|------------------------------|
| 1 18-oz. German chocolate cake mix | 60 Caramels, melted |
| $\frac{3}{4}$ c. Melted butter | 1 6-oz. pkg. Chocolate chips |
| $\frac{2}{3}$ c. Evaporated milk | 1 c. Nuts, chopped |

Mix together cake mix, melted butter and $\frac{1}{3}$ c. evaporated milk. Spread half of this in a lightly greased 9×13 pan. Bake at 350° for 6 min. Sprinkle chocolate chips and nuts on top of partially baked cake mixture. Melt caramels with $\frac{1}{3}$ c. evaporated milk and drizzle over chocolate chips and nuts. Crumble and put remaining cake mixture on top and bake again at 350° for 20 min.

Caramel Layer Chocolate Squares

Jan Parmely

- | | |
|---|--|
| 14-oz. bag Light caramels | 1 pkg. German chocolate cake mix (dry) |
| $\frac{1}{3}$ c. Evaporated milk | $\frac{3}{4}$ c. Margarine, melted |
| $\frac{1}{2}$ pkg. (6-oz) Chocolate chips | 1 c. Nuts (optional) |
| | $\frac{1}{3}$ c. Evaporated milk |

Combine caramels and $\frac{1}{3}$ c. milk. Melt in microwave. Set aside. Grease a 9×13" pan. Combine cake mix, margarine, nuts, and $\frac{1}{3}$ c. milk in mixing bowl. Stir until dough holds together. Press $\frac{1}{2}$ of dough into pan—reserve $\frac{1}{2}$ of dough for topping. Bake at 350° for 6 min. Sprinkle chocolate chips over baked crust. Spread caramel mixture over chocolate pieces. Crumble reserved dough over caramel mixture. Bake for 15-18 minutes.

Harvest Pumpkin Brownies

Mary M. Larson

- | | |
|--------------------------------|------------------------|
| 1 can (16-oz.) Pumpkin | 2 c. Sugar |
| 4 Eggs | 1 T. Pumpkin pie spice |
| $\frac{3}{4}$ c. Vegetable oil | 2 t. Ground cinnamon |
| 2 t. Vanilla | 2 t. Baking powder |
| 2 c. Flour | 1 t. Baking soda |
| | $\frac{1}{2}$ t. Salt |

In mixing bowl, beat pumpkin, eggs, oil and vanilla until well mixed. Combine dry ingredients; stir into pumpkin mixture and mix well. Pour into greased 15"×10"×1" baking pan. Bake at 350° for 20-25 min. or until brownies test done with a toothpick. Cool. In small mixing bowl, beat the butter, cream cheese, vanilla, milk and salt until smooth. Add powdered sugar; mix well. Frost brownies. Store in refrigerator.

Frosting Ingredients:

- | | |
|---------------------------------------|--------------------------------------|
| 6 T. Butter, softened | 1 t. Milk |
| 1 pkg. (3-oz.) Cream cheese, softened | $\frac{1}{8}$ t. Salt |
| 1 t. Vanilla | 1 $\frac{1}{2}$ -2 c. Powdered sugar |

Rhubarb Bars

Lynne Grabowska

5 T. Cornstarch	Dash Cinnamon
¼ c. Water	1½ c. Quick oatmeal
3 c. Chopped rhubarb	1 c. Brown sugar
1¼ c. Sugar	1½ c. Flour, ½ t. Soda
1 t. Vanilla	1 c. Shortening
Dash Salt	½ c. Nuts

Blend first two ingredients, then add to next five and cook over medium heat until thick; set aside. Mix next five ingredients until crumbly. Pat ¾ of these crumbs into 9×13 pan. Pour rhubarb mixture over and sprinkle with remaining crumbs. Bake at 375° for 35 min.

Rhubarb Bars

Mary M. Larson

3 c. Chopped rhubarb	1½ c. Quick oatmeal
1 c. White sugar	1 c. Brown sugar
3 T. Corn starch	1 c. Softened margarine
¼ c. Water	1½ c. Flour
1 t. Vanilla	½ t. Salt, ½ t. Baking powder
	⅔ c. Nuts (optional)

Mix corn starch and water; add remaining ingredients—cook until thick. Mix together until crumbly: oatmeal, brown sugar, margarine, flour, salt, baking powder and nuts. Press about ¾ of crumbs in bottom of 9×13 pan. Add rhubarb mixture. Top with remaining crumbs. Bake at 350° for 30 minutes.

Easy Six-layer Bars

Jeremy & Linda Johnson

1¼ Sticks Margarine	2½-3 c. Rice Krispies
1 Box White cake mix	1 c. Chocolate chips
2½-3 c. Miniature marshmallows	1 can Sweetened condensed milk

Melt Margarine and place in jelly roll pan or cake pan. Sprinkle the remaining ingredients over the margarine in the following order: Cake mix, Rice Krispies, chocolate chips, sweetened condensed milk. Bake at 325° for 25 min.

Aunt Sue's Brownies

Melissa Kuhlman

2 c. Sugar	1½ c. Flour
1 c. Margarine	½ c. Cocoa
4 Eggs	1 t. Vanilla

Cream butter and sugar. Beat in eggs, sift in flour and cocoa. Add vanilla and mix well. Grease and flour a 9×13 pan. Bake at 350° for 25 min. Cool and frost. (Do not overbake.)

Mound Bars

Bonnie Zink

First Layer:

2 c. Fine crushed
 graham crackers

½ c. Melted butter

¼ c. Sugar

Mix together and spread
in 9×13" pan.

Bake 10 min. at 350.

Second Layer:

1½ c. Flaked coconut

Spread over first layer and bake
at 350° for 15 min.

1 can Sweetened condensed milk it will turn a light brown.

Frosting: Melt one 12-oz. bag chocolate chips and 1 T peanut butter.

Good Bars

Judy Kuhlman

1 c. Margarine

1 c. Brown sugar

½ c. White sugar

4 c. Quick oatmeal

Topping:

¾ c. Peanut butter

1 c. Chocolate chips

Combine and press into 11×14 bar pan. Bake 10-12 min. at 375°. Cool. In microwave or double boiler melt ¾ c. peanut butter and 1 c. chocolate chips. Spread on cooled bars.

Sheet Cake Brownies

Donna Doss

2 c. Flour

2 c. White sugar

5 T. Cocoa

1 Stick Margarine

1 c. Water

½ c. Vegetable oil

½ c. Sour milk

(Add 1 t. lemon juice)

1 t. Soda

1 t. Vanilla

Sift together flour, sugar and cocoa. Boil margarine, water and oil. Pour over flour mixture in large bowl; beat. Combine sour milk, soda, eggs and vanilla in measuring cup—add to mixture in bowl. Pour into greased and floured 11×15½" pan. Bake at 400 20 min.; test for doneness.

Serves 24

Frosting:

½ c. Margarine

⅓ c. Milk

4 T. Cocoa

3 c. Powdered sugar

½ t. Vanilla

½ c. Chopped walnuts or pecans

In saucepan, bring margarine, milk and cocoa to a boil. Cool slightly and stir in powdered sugar. Add vanilla and nuts; stir until thick and glossy. Spread over warm bars. Cool.

Serves 24

Buttermilk Brownies

Bonnie Zink

1 Stick Margarine

¼ c. Cocoa

1 c. Water

½ c. Oil

Add:

½ c. Buttermilk

2 Eggs

Bring to a boil and pour
over a mixture of:

2 c. Sugar

2 c. Flour

½ t. Salt

1 t. Soda

1 t. Vanilla

Blend and pour in greased and floured cookie sheet. Bake 20 min. at 400°. Frost as soon as done baking with:

Buttermilk Frosting

1 Stick Margarine

¼ c. Cocoa

⅓ c. Buttermilk

3½ c. Powdered sugar

1 c. Chopped nuts (optional)

Bring to a boil and add:

1 t. Vanilla

Dash of salt

Spread and cool before cutting.

Brownies

Lila Tupa

4 Eggs

2 c. Sugar

2 Sticks Margarine, melted

2 c. Flour

7 T. Cocoa

1 t. Vanilla

Beat eggs until fluffy. Add sugar and margarine, mixing thoroughly, then blend in remaining ingredients. Put in sprayed jelly-roll pan. Bake at 350°F for 20 min. May be frosted with chocolate frosting or sprinkled with powdered sugar.

Sugarless Bars

Brenda Warborg

1 c. Dates

1 c. Raisins

1 c. Water

Boil 5 min.

Add 1 t. soda and mix well.

2 Eggs beaten (Egg Beaters)

½ t. Salt

½ c. Margarine, softened

½ t. Vanilla

½ c. Chopped nuts (optional)

1 c. Flour

Add flour and mix. Pour into 9×12 greased pan. Bake at 350° for 30 min.

Marshmallow Brownies

Pam Ingemansen

1 c. Sugar
1 Stick Oleomargarine
4 Eggs
1 c. Flour

Bake 350° for 30 min.
1 can Chocolate syrup
1 c. Nuts

Mix and bake in greased and floured 9"×13" pan. As soon as they are done, remove from oven. Place miniature marshmallows on top, in a single layer, put back in oven 2-3 min. Take out and pat lightly to push together. Cool. Frost with a can of milk chocolate frosting.

Grandma's Brownies

Kami Kurtenbach

¼ c. Oil
½ c. Shortening
5 T. Cocoa
1 c. Water or coffee
2 c. Sugar

2 c. Flour
2 Eggs
1 c. Buttermilk
1 t. Soda
1 t. Vanilla or cinnamon

Put oil, shortening, cocoa and water/coffee in pan and bring to a boil. Pour over flour and sugar, then add eggs, buttermilk, soda, vanilla or cinnamon. Pour in large jelly roll pan and bake at 350° for 20 min. Frost with 6 T. milk, 6 T. shortening, 1-1¼ c. sugar; bring to a boil. 1 min.: mix in ¾ c. chocolate chips, beat to consistency to spread.

Cut-out Cookies

Mary M. Larson

1 c. Butter
1 c. White sugar
2 Egg yolks
1 t. Vanilla

½ t. Salt
3 c. Flour
1 t. Baking powder
½ c. milk

Cream butter, sugar, egg yolks and vanilla. Add salt, flour and baking powder; mix well. Add milk and mix well. Chill dough. Roll out dough—cut out cookies. Bake at 350° 8-10 min. Cool. Frost.

Cut-out Cookie Frosting

2 Egg whites
2½ c. Powdered sugar

¼ c. Light corn syrup

Beat egg whites until soft peak with mixer. Add sugar gradually. Beat until sugar dissolved and stands in peaks. Add syrup, beat one more minute. Divide out and add food coloring.

Powdered Sugar Cookies

Margaret Leiferman

- | | |
|---------------------------------|----------------------|
| 1 c. Shortening (Oleomargarine) | 1 t. Cream of tartar |
| 1½ c. Powdered sugar | 1 t. Vanilla |
| 2½ c. Flour | 1 Whole egg |
| 1 t. Soda | |

Roll in balls and dip in granulated sugar—press with fancy glass and place an almond on top if desired. Bake in moderate oven at 350° for 10-15 min. Do not brown.

White Sugar Cookies

Maxine Connolly

- | | |
|-----------------------------|----------------------|
| 1 c. Butter (no substitute) | 1 t. Soda |
| 1 c. Crisco | 1 t. Cream of tartar |
| 1 c. White sugar | ½ t. Salt |
| 1 c. Powdered sugar | 1 t. Vanilla |
| 2 Eggs | 1 t. Lemon extract |
| 4 c. Flour | |

Combine all ingredients. Refrigerate the dough at least 3 hrs. or overnight. Shape in small balls. Press down with a glass dipped in sugar. Bake 8-10 min. at 350°. These cookies melt in your mouth! Great right out of the freezer, too!

Helen's Sugar Cookies

Helen Gottsleben

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|--------------------------|------------------|
| 1 c. Shortening (Crisco) | ½ c. Brown sugar |
| ½ c. White sugar | |

Beat above together and add salt, 1 egg (beaten); add 2½ c. flour with 1 t. soda. Make into balls, press down with glass dipped in white sugar. Bake 8-10 min. at 350°.

Sugar Cookies

Joan Tabor

Whip until fluffy:

- 1 c. Margarine
- 2 c. Sugar
- 1 c. Vegetable oil

Add and beat:

- 2 Eggs
- 2 t. Vanilla

Sift and add:

- 5 c. Flour
- 2 t. Soda
- 2 t. Cream of tartar

Chill. Drop on cookie sheet. Dip glass in sugar and flatten cookies. Bake 10 min. at 350°-375°.

Sugar Cut-out Cookies

Bonnie Zink

- | | |
|----------------------------|-----------------------|
| 1½ c. Powdered sugar | ½ t. Almond flavoring |
| 1 c. Butter (or margarine) | 2½ c. Flour |
| 1 Egg | 1 t. Soda |
| 1 t. Vanilla | 1 t. Cream of tartar |

Mix sugar and butter. Mix in eggs and flavorings. Blend dry ingredients; stir in. Refrigerate 2-3 hours. Heat oven to 375°, divide dough in half and roll out on floured surface. Cut with cookie cutter. Sprinkle with colored sugar or bake first and frost with powdered sugar frosting when cooled. Bake 7-8 minutes.

Chocolate Kiss Peanut Butter Cookies

Bonnie Zink

- | | |
|---------------------------|---------------------------------|
| 1¼ c. Packed brown sugar | 1¾ c. Flour |
| ¾ c. Creamy peanut butter | ¾ t. Salt |
| ½ c. Crisco | ¾ t. Baking soda |
| 3 T. Milk | Granulated sugar |
| 1 Egg | Small or reg. size candy kisses |
| 1 T. Vanilla | |

Combine brown sugar, peanut butter, Crisco, milk and vanilla in a large bowl. Beat at medium speed until well blended. Beat in egg until just blended. Combine flour, salt and baking soda. Add gradually to creamed mixture at low speed. Mix just until blended. Refrigerate 1 hr.

Heat oven to 375°F. Shape dough into 1-inch balls; roll in granulated sugar to cover. Place on ungreased baking sheet 2 in. apart. Bake at 375° for 7-8 min. Remove from oven. Immediately press kisses into center of each cookie. Cool 2 min. on baking sheet. Remove to cooling rack.

Makes about 4 doz. cookies

Grandma's Chunky Chippers

Alisha Dalsted

- | | |
|--------------------|---------------------------------|
| 2 c. Flour | 2 Eggs |
| 1 t. Soda | ½ c. White sugar |
| ½ t. Salt | ½ c. Brown sugar |
| ½ c. Margarine | 1 t. Vanilla |
| ½ c. Peanut butter | 1 T. Water |
| | 1 (12-oz.) pkg. Chocolate chips |

Cream the margarine and the sugar (white and brown), add the eggs. Cream well. Add the vanilla, water and peanut butter. Mix well. Add the dry ingredients. Mix in the chocolate chips. *Variations:* Add ½ pkg. chocolate chips and ½ pkg. plain or peanut M&Ms or Reese's pieces. Drop a heaping t. of dough onto ungreased cookie sheet. Bake at 350° for about 10 min. Let cookies sit on the pan for a few minutes. Remove from pan and cool.

Yields 3 Dozen

Chocolate Kisses or Star Cookies

Linda Vlaminck

1 Egg	2 T. Milk
½ c. Shortening	1 t. Vanilla
½ c. Peanut butter	1¾ c. Flour
½ c. White sugar	1 t. Soda
½ c. Brown sugar	½ t. Salt

Mix all ingredients together and form into small balls. Dip in white sugar and bake 8 min. Then press 1 kiss or chocolate star in the middle of each cookie and bake 3 min. more. Bake at 350°. *Yields 3 Dozen*

Kiss Cookies

Nadine Farber

1 pkg. Chocolate chips	1 t. Vanilla
¼ c. Butter	60 Chocolate kisses
1 c. Sweetened condensed milk	2-oz. White chocolate or white almond bark
2 c. Flour	

Heat oven to 350°. Melt chocolate chips and butter over low heat, add sweetened condensed milk. Combine flour, chocolate mixture and vanilla in bowl to make dough. Shape 1 t. dough around each kiss enclosing completely. Arrange 1 in. apart on cookie sheet. Bake 6-8 min. (Cookies will be soft.) Melt almond bark over low heat and drizzle over cookies. *Makes 60*

100 Cookies

Brenda Warborg

1 c. Brown sugar	1 t. Cream of tartar
1 c. White sugar	1 t. Salt
1 c. Oil	3¾ c. Flour
1 c. Margarine	1 c. Coconut
1 Egg	1 c. Rice Krispies
2 t. Vanilla	1 c. Oatmeal
1 t. Baking soda	1 (12-oz.) pkg. Chocolate chips

Use a large mixing bowl. Cream oleo, oil and sugars. Beat in egg and vanilla. Stir in dry ingredients. Drop from teaspoon. Mix together and form into balls. Bake 10-12 min. at 350°. Makes about 100 cookies.

Peanut Butter Cookies

Brenda Warborg

1 c. Peanut butter	1 Egg
1 c. White sugar	1 t. Vanilla

Mix together, then roll in balls; flatten with fork. Bake at 325° for 7-10 min. *Yields 4 Dozen*

Crispy Cereal Cookies

Dolores Serlet Bertsch

- | | |
|--------------------|-------------------------|
| 1 c. Sugar | 1 t. Vanilla |
| 1 c. Oleomargarine | 1 t. Cream of tartar |
| 1 Egg | 1 t. Soda |
| 1 c. Brown sugar | 1 c. Oatmeal |
| 1 c. Vegetable oil | 1 c. Rice Krispies |
| 3½ c. Flour | 1 c. Butterscotch chips |

Mix above ingredients, roll into balls and press ball down with glass bottom or fork dipped in sugar. Bake at 350° 12-15 min. on an ungreased cookie sheets.

Yields 72 Cookies

Chocolate Chip Cookies

Mary Frances Lyle

- | | |
|------------------|---------------------------|
| 1 c. Shortening | 5 T. Hot water |
| 1 c. White sugar | 2 c. Flour |
| 1 c. Brown sugar | 2 c. Quick oatmeal |
| 2 Eggs | 1 c. Nuts |
| 1 t. Soda | 10-12 oz. Chocolate chips |

Cream shortening and sugar, add eggs. Beat until smooth. Add soda, flour and water. Beat. Add oatmeal. Mix. Add nuts and chocolate chips. Drop by teaspoon on a slightly greased pan. Bake 375° until brown.

Yields 6 Dozen

Chocolate Chip-Oatmeal Cookies

Louise Coull

- | | |
|-----------------------|-------------------------------|
| 1 c. Brown sugar | 1 t. Baking soda |
| 1 c. Granulated sugar | ½ t. Baking powder |
| 1 c. Shortening | 2 c. Flour |
| 2 Eggs | 2 c. Oatmeal |
| t. Vanilla | 1 pkg. (6-oz) Chocolate chips |
| ½ t. Salt | |

Preheat oven to 350°. Cream brown and white sugars and shortening together. Then mix well with eggs, vanilla and salt. Add soda, baking powder, flour and oatmeal. Fold chocolate chips into mixture. Roll dough into balls on greased cookie sheets. Bake for 8-10 min. *Yields 36*

Jumbo Raisin Cookies

Mabel A. Heinemann

Cook 2 c. raisins in 1 c. water; simmer for 5 min. Cool. Cream 1 c. shortening, 2 c. sugar, 3 eggs. Add 1 t. vanilla and cooled raisins, water too. Add 4 c. flour, 1½ t. cinnamon, ½ t. cloves, ½ t. nutmeg, 2 t. salt, 1 t. soda, 1 c. nuts; mix together, drop by teaspoon on greased cookie sheet.

Chocolate Chip Oatmeal Cookies

Linda K. Buelke

- | | |
|-----------------------------|-----------------|
| 1 c. Shortening (or butter) | 2 c. Flour |
| 1 t. Vanilla | 1 t. Salt |
| 1 c. Brown sugar | 1 t. Soda |
| ½ c. White sugar | 1 c. Oatmeal |
| 2 Eggs | Chocolate chips |

Cream shortening, sugar and vanilla and eggs. Mix, sift dry ingredients. Add to above. Add oatmeal and chocolate chips. Spoon on cookie sheet. Bake at 350° until golden, or 10-12 min.

Chocolate Chip Cookies × 4

Ralph & Gayle Matz

- | | |
|------------------------------|-----------------------------|
| 1 c. Butter-flavor Crisco | 2 Scant t. Soda |
| 3 Sticks Oleo (70% veg. oil) | ½ t. Salt |
| 2 c. Sugar | 5½ c. Flour |
| 1½ c. Brown sugar | 2-3 c. Real chocolate chips |
| 3 Large eggs | |
| 4 t. Vanilla | 1 c. Chopped nuts |

Cream shortening, oleomargarine and sugars. Add eggs and vanilla. Stir together dry ingredients and add to wet mixture. Stir in chips and nuts. Drop by teaspoonsful on ungreased cookie sheet (baking stone or airbake are best). Bake at 350°, 8-10 min. Do not overbake. Cool on racks. Eat or freeze in airtight containers.

Yields 8 Dozen

Chocolate Chip Cookies

Dolores Serlet Bertsch

- | | |
|------------------------------|-----------------------|
| 1½ c. Brown sugar | Dash Salt |
| 1½ c. White sugar | 2 t. Soda |
| 1½ c. Butter flavored Crisco | 2 t. Vanilla |
| 4 Eggs | 1½ c. Chocolate chips |
| 4 c. Flour | 1 c. Diced walnuts |

Cream Crisco, sugars. Add eggs. Add vanilla and salt. Add soda to flour. Add and mix well. Add chips. Chill dough. Lightly grease cookie sheet. Form dough into balls using teaspoon of dough. Bake at 320° for 10-12 min.

Yields 72-90 Cookies

Peanut Butter Logs

Gail P. Weber

- | | |
|--------------------|----------------------|
| 1 c. Peanut butter | 1½ c. Powdered sugar |
| ¼ c. Butter | 3 c. Cocoa Krispies |

Mix above ingredients well and shape into logs (1½" long). Roll logs in chopped peanuts. Lay on waxed paper. Melt 6-oz. chocolate chips with 2 T Crisco. Drizzle over peanut logs and chill.

Yields 4 Doz.

Chocolate Chip Cookies

Pam Ingemansen

- 1 c. Shortening
 - 1 c. Sugar
 - 1 c. Brown sugar
- Mix well

Add 2 eggs plus 1 t. vanilla, mix well. Add:

- 1 t. Soda
- 2 c. Flour
- 2 Handsful crushed cornflakes
- 1 t. Salt
- 4 T. Flour
- 1 pkg. Chocolate chips

Mix well and drop on lightly greased cookie sheet. Bake approx. 12 min. at 350°.

Soft Chocolate Chip Cookies

Erin Dressen

- ¼ c. White sugar
- ¾ c. Brown sugar
- 1 c. Butter (melted)
- 1 t. Vanilla
- 2 Beaten eggs
- 2½ c. Flour
- 1 t. Baking soda
- 1 4-oz. Instant vanilla pudding
- ½ pkg. Chocolate chips

In a bowl, cream both sugars and melted butter, slowly add vanilla and beaten eggs. In a separate bowl mix together flour, baking soda and pudding. Add dry mixture in slowly. Add chocolate chips. Bake 10-12 min. at 375°.

No Bake Cookies with Fudge

Pam Elenkiwich

- 1 c. White sugar
- 1 c. Brown sugar
- ½ c. Milk
- ½ c. Butter

Cook for 2 minutes, then add 1 c. of chocolate chips and stir until melted. Add 3 c. of oatmeal. Stir together and put in small balls on waxed paper. Let them cool and enjoy.

Peanut Butter Chocolate Chip Cookies

Mary M. Larson

- ½ c. Butter, softened
- ½ c. Sugar
- ⅓ c. Packed brown sugar
- ½ c. Peanut butter
- 1 Egg
- 1 t. Vanilla
- 1 c. Flour
- ½ c. Old-fashioned oats
- 1 t. Baking soda
- ¼ t. Salt
- 1 c. Semisweet chocolate chips

Cream butter and sugars; beat in peanut butter, egg and vanilla. Combine flour, oats, baking soda and salt; stir into creamed mixture. Stir in chocolate chips. Drop onto ungreased cookie sheets. Bake at 350° 10-12 minutes. Cool on sheet for 1 min. before moving to cooling rack.

Raisin Spice Cookies

Midge Stewart

- 2 c. Raisins and 1 c. of water; boil 5 min. and cool.
- | | |
|-------------------|-----------------------|
| 2 c. Sugar | 1 heaping t. Cinnamon |
| 1 c. Margarine | ½ heaping t. Nutmeg |
| 2 Eggs | 4 c. Flour |
| 1 c. Chopped nuts | 1 t. Baking powder |
| | 1 t. Soda |

Cream sugar and margarine. Add eggs and beat, add raisins and water, spices. Sift flour and baking powder and soda into mixture. Add nuts and mix well. Drop by spoonful. Bake at 350° 10-12 min.

Oatmeal Cookies

Monica Koenders

- | | |
|---------------------------|----------------------------|
| 2 Eggs | 1 t. Soda in 1 t. Molasses |
| 1½ c. Brown sugar | ½ t. Cinnamon |
| 1 c. (2 sticks) Margarine | ½ lb. Raisins |
| Dash of salt | 1 T. Vanilla |
| 2 c. Flour | 2 c. Oats |

Stir all ingredients together. Drop by t. onto greased cookie sheet. Flatten cookies with a wet spoon. Sprinkle sugar on top. Bake at 350° for 8-10 min. Remove from oven when dough is soft.

Boiled Raisin Cookies

Arlene Vaske

- | | |
|--|--------------------|
| 2 c. Raisins
(Cooked in one c. water) | 1 t. Baking soda |
| 2 Eggs beaten | 1 t. Baking powder |
| 1 c. Sugar | ½ t. Salt |
| ¾ c. Shortening | ½ t. Cinnamon |
| 3 c. Flour | 1 t. Vanilla |
| | 1 c. Nut meats |

Cream sugar and shortening; add eggs, raisins and dry ingredients and nuts. Drop by t. Bake at 375° for 10-12 min. *Yields 5 Dozen*

Chocolate Blobs (No bake cookies)

Amanda Ohm

- | | |
|------------------------------|--------------------|
| 2 c. Sugar | ½ c. Cocoa |
| ½ c. Oleo | 1 t. Vanilla |
| ½ c. Milk (or half and half) | 3 scant c. Oatmeal |

Bring sugar, oleo, and milk to a boil. Add vanilla and dry ingredients. Drop on cookie sheet and let cool.

Cherry Nut Cookies

Lillian Zink

¾ c. Oleomargarine or butter	½ t. Salt	
1 c. Brown sugar	3 T. Cherry juice	
1 Egg	½ c. Coconut	
2 c. Flour	½ c. Maraschino cherries,	
½ t. Soda	½ c. Nuts	cut fine

Mix butter, sugar and egg together. Add sifted dry ingredients, cherry juice, coconut and nuts. Might have to add more cherry juice (depends on batter). Bake in moderately hot oven at 350° for about 10 min. or until golden brown.

Clinton Cookies

Sonja Olson

1½ c. Flour	1 c. Brown sugar
1 t. Salt	1 t. Vanilla
1 t. Soda	2 Eggs
1 c. Shortening	2 c. Rolled oats
½ c. Sugar	12 oz. Chocolate chips

Preheat oven to 350°. Combine flour, salt soda. Beat shortening, sugars and vanilla. Add eggs, beat until fluffy. Gradually add flour mixture and oats and chips. Bake 8-10 min. Cool 2 min.

No Bake Cookies

Dorothy Sayre

2 c. Sugar	1 t. Vanilla
¼ c. Cocoa	¼ t. Salt
½ c. Milk	½ c. Chunky peanut butter
½ c. Margarine	3 c. Quick cooking oatmeal

Mix milk, sugar, cocoa and margarine in saucepan. Put on medium heat and cook until it starts to boil. Remove from heat and cool for 1 min. Add vanilla, salt, peanut butter and oatmeal. Stir well. Drop by teaspoonful on wax paper.

Unbaked Cookies

Rose Neal

2 c. Sugar	6 T. Cocoa
½ c. Butter or margarine	3 c. Oatmeal
½ c. Milk	1 c. Coconut
½ c. Peanut butter	1 t. Vanilla
Dash of salt	

In large, heavy saucepan boil sugar, margarine and milk for 3 min. Remove from heat. Add peanut butter, salt and cocoa; stir well. Add oatmeal, coconut and vanilla. Mix well. Drop by teaspoonful onto waxed paper. Chill.

Peanut Cookies

Linda Girard

- | | |
|------------------------|--|
| 1 c. Brown sugar | 1 t. Baking powder |
| 1 c. White sugar | 1 c. Peanuts |
| 1 c. Crisco shortening | 1 ³ / ₄ c. Flour |
| 3 Eggs | 2 c. Oatmeal |
| 1 t. Baking soda | |

Cream sugars, shortening and eggs. Add the other ingredients and mix well. Drop by spoonful onto cookie sheets. Bake at 350° for 10 to 14 min.

Peanutty Crisscrosses

Evie Adamson

- | | |
|--|--|
| 3 c. Oatmeal, uncooked | 1 ¹ / ₂ c. Brown sugar |
| 1 ¹ / ₂ c. Flour | ¹ / ₃ c. Water |
| ¹ / ₂ t. Soda | 1 Egg |
| ³ / ₄ c. Butter or margarine | 1 t. Vanilla |
| 1 c. Peanut butter | |

In medium bowl, combine oats, flour and soda. In large bowl, beat together butter, peanut butter and sugar until light and fluffy. Blend in water, egg and vanilla. Add dry ingredients; mix well. Chill dough about 1 hr. Heat oven to 350°F. Shape dough to form 1-in. balls. Place on ungreased cookie sheet; flatten with tines of fork dipped in granulated sugar to form crisscross pattern. Bake 9-10 min. or until edges are golden brown. Cool 1 min. on cookie sheet; remove to wire cooling rack.

Yields 7 Dozen

Napoleon Cremes

Donna Ritter

- | | |
|--|--|
| ¹ / ₂ c. Butter | ¹ / ₂ c. Butter |
| ¹ / ₄ c. Sugar | 3 T. Milk |
| ¹ / ₄ c. Cocoa | 1 (3 ³ / ₄ -oz.) pkg. Vanilla instant
pudding mix |
| 1 t. Vanilla | 2 c. Sifted powdered sugar |
| 1 Egg, slightly beaten | 1 6-oz. pkg. Chocolate chips |
| 2 c. Finely crushed
graham crackers | 2 T. Butter |
| 1 c. Flaked coconut | |

Combine ¹/₂ c. butter, sugar, cocoa, vanilla in top part of double boiler. Cook over simmering water until butter melts. Stir in egg. Continue cooking and stirring until mixture is thick—about 3 min. Blend in graham cracker crumbs and coconut. Press in 9" sq. pan.

Cream ¹/₂ c. butter well. Stir in milk, pudding mix, and powdered sugar. Beat until fluffy. Spread evenly over crust. Chill until firm.

Melt chocolate chips and butter in a microwave (or in a double boiler). Cool. Spread over pudding layer. Chill. Cut in 2"×³/₄" bars.

Yields 44 Pieces

Sand Cookies

Pam Ingemansen

- | | |
|------------------|----------------------|
| 1 c. White sugar | 1 c. Rice Krispies |
| 1 c. Brown sugar | ½ c. Nuts |
| 1 c. Shortening | 1 c. Chocolate chips |
| 1 c. Oil | 1 t. Soda |
| 1 Egg | 1 t. Cream of tartar |
| 1 T. Sour milk | 1 t. Salt |
| 3½ c. Flour | 1 t. Vanilla |
| 1 c. Oatmeal | |

Bake at 350°. Roll in balls and press with a fork that has been dipped in water.

Monster Cookies

Marianne Heitkamp

- | | |
|------------------|---------------------------------|
| 4 t. Soda | 1 T. Corn syrup |
| 6 Eggs | 1 T. Vanilla |
| 2 c. Sugar | 9 c. Oatmeal |
| 2 c. Brown sugar | ½ lb. Chocolate chips |
| 1 c. Margarine | ½ lb. M&Ms |
| 1½ c. Walnuts | 3 c. Peanut butter (28-oz. jar) |

Mix all ingredients. Bake at 350° 8 to 10 minutes (no longer).

Cinnamon Jumbles

Monica Anderson

- | | |
|------------------------------------|---------------|
| ½ c. Soft shortening (part butter) | 2 c. Flour |
| 1 c. Sugar | ½ t. Soda |
| 1 Egg | ½ t. Salt |
| ¾ c. Buttermilk | ¼ c. Sugar |
| 1 t. Vanilla | 1 t. Cinnamon |

Mix first 3 ingredients thoroughly. Stir in buttermilk and vanilla. Sift flour, soda and salt; stir in. Chill dough. Bake in 400° oven. Drop by teaspoonsful 2" apart on lightly greased sheets. Sprinkle with mixture of sugar and cinnamon. Bake 8-10 min.

Yields 4 doz. 2" cookies

Cream Cheese Cookies

Deb Iversen

- | | |
|------------------------------|---------------------------------|
| 1 c. Butter (2 sticks) | 1 Egg |
| 8 oz. Cream cheese, softened | 2 T. Milk |
| 1 c. Sugar | 2 c. Sifted all-purpose flour |
| ¼ t. Salt | ½ c. Chopped walnuts (optional) |
| 1 t. Vanilla | |

Beat butter, cream cheese, sugar, salt and vanilla until fluffy. Add egg and milk, mix well. Gradually add flour. Stir in walnuts. Drop by teaspoonful onto lightly greased cookie sheet, about 2 in. apart. Bake at 325° for 20 min. Remove to wire rack to cool.

Yields 5 Dozen

Dusty Miller Cookies

Monica Anderson

¾ c. Shortening	2 c. Flour
1 c. Sugar	2½ t. Baking soda
1 Egg (beaten)	1 t. Ginger
¼ c. Molasses	1 t. Cinnamon

Cream shortening and sugar; add egg and molasses. Sift flour, soda, and spices together; stir into creamed mixture. Chill. Form into balls the size of walnuts and roll in powdered sugar. Place 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes. Do not press down.

Ginger Creams

Mary Galbraith

½ c. Shortening	½ t. Salt
1 c. Sugar	1 t. Ginger
1 Egg	½ t. Nutmeg
4 c. Sifted flour	1 t. Cinnamon
¾ c. Molasses	2 t. Soda in 1 c. hot water

Drop by spoonful—375°—10 minutes—Icing—when cool—

- 2 c. Sifted powdered sugar
- 3 T. Melted butter
- Vanilla

Salley Ann Cookies

Mabel A. Heinemann

½ c. Shortening	1 t. Cinnamon
1 c. Butter	1 t. Soda
1 c. Brown sugar	1 t. Baking powder
1 c. White sugar	1 c. Chopped nuts or coconut or chopped peanuts
3 Eggs, well beaten	
4½ c. Flour	

Drop by t. onto greased cookie sheet, bake at 350° for 10 to 12 minutes or until light brown. My mother's recipe, and they are very good.

Krumkake

Brenda Warborg

6 Eggs	2 c. Flour
1½ c. Sugar	1 t. Vanilla
1 c. Butter	

Cream butter and sugar, add eggs and mix well. Add flour and vanilla. Put 1 t. batter on Krumkake iron and bake. Then roll quickly on stick or knife to form a cone shaped cookie.

Yield: 60-70

Cream Cookies

Ida Kontz

- | | |
|------------------|--------------------|
| 1 c. Butter | 4 Eggs |
| 2½ c. Sugar | 2 t. Baking Powder |
| 1 c. Sweet cream | 1 t. Soda |

Flour to make a soft dough not to stiff. Then roll out on board and cut with cookie cutter.

Yield: 20

Applesauce Cookies

Rachel Cole

- | | |
|-----------------|-------------------|
| 2 c. Flour | 1 Egg |
| ½ t. Salt | 1 t. Soda |
| ½ t. Nutmeg | 1 c. Applesauce |
| ½ t. Cinnamon | 1 c. Chopped nuts |
| ½ c. Shortening | 1 c. Raisins |
| 1 c. Sugar | |

Mix dry ingredients. Set aside. Mix sugar, shortening and egg. Mix soda with applesauce—then sift dry ingredients. Add dry ingredients. Bake at 350° for 10 minutes.

Wafer Cookies

Margaret Leiferman

- 1 c. Butter
- ½ c. Sour cream
- 2 c. Flour (little salt)

Roll thin—cut the size of a juice glass. Drop in sugar—Prick with fork.

Filling

- | | |
|---------------------|------------|
| ¼ c. Butter | 1 Egg yolk |
| ¾ c. Powdered sugar | Vanilla |

Put 2 small cookies together. Bake at 350° for 10-15 minutes.

Oatmeal-Coconut Cookies

Betty Hochstetter

- | | |
|------------------------------|--------------------------|
| 1 c. Butter or margarine | ½ t. Salt |
| 1 c. Sugar | 1 t. Baking powder |
| 1 c. Brown sugar, not packed | 1 t. Baking Soda |
| 1 Egg, slightly beaten | 2½ c. Oatmeal |
| 2 t. Vanilla | ¾ c. Angel flake coconut |
| 1 c. Flour | |

Cream together butter or margarine, sugar, brown sugar, egg and vanilla. Add flour, salt, baking powder, baking soda, oatmeal and coconut. Form dough into small balls about the size of a small walnut. Flatten and put on a greased cookie sheet. Bake at 350° for 10 to 12 minutes or until golden brown. Let cool on a cookie sheet 1 to 2 minutes before removing.

Yield: 5½ dozen

Oatmeal-Chocolate Sandwich Cookies Avalon Bymers

1½ c. Margarine or butter (soft)	2 c. Flour
1 c. Sugar	1 c. Semi-sweet choc. chips
¼ c. Orange juice	1 T. Shortening
3 c. Oatmeal	

Beat margarine and sugar until light and fluffy. Blend in juice. Add oatmeal and flour. Mix well, refrigerate for 10 minutes. Shape into 1-inch balls. Place on ungreased cookie sheet. Press into 2-inch circles. Bake 10-12 minutes or until edges are light brown. Remove and cool completely. Combine chocolate and shortening. Microwave ½ minute, stir and microwave ½-1 minute longer. Stir until smooth. Spread chocolate on flat side of half the cookies and top with another cookie. Refrigerate 10 minutes. Store tightly covered in cool dry place.

Yield: 2½ dozen

Lyla's Ginger Cookies

Opal McDermott

1½ c. Butter or margarine	4 c. Flour
2 c. Sugar	4 t. Soda
8 T. Molasses	2 t. Ginger and cinnamon (ea)
1 t. Salt	1 t. Cloves
2 Eggs	

Mix butter, sugar, molasses, salt and eggs well, then mix flour, soda, ginger and cinnamon and cloves and add to other. Refrigerate dough, make into small balls, roll in white sugar, press with fork, bake at 350° for 8 to 10 minutes.

Gingersnap Cookies

Pam Ingemansen

¾ c. Shortening	2 t. Soda
1 c. Sugar	¼ t. Salt
¼ c. Light molasses	1 t. Cinnamon
1 Egg, beaten	1 t. Cloves
2 c. Flour	1 t. Ginger

Cream shortening and sugar, add molasses and beaten egg. Add dry ingredients to the creamed mixture, mix well. Roll into small balls, dip into sugar. Place 2 inches apart on greased cookie sheet. Bake in oven at 375° for 10-12 minutes. These freeze well after baked.

Cookies

Mary J. Redmond

1 Cake mix (yellow or white)	½ c. Oil
2 Eggs	1 c. Rice Krispies

Mix cake mix, eggs and oil. Add Rice Krispies. Bake 10 min. at 350°.
Yields 4 Dozen

Sugared Walnuts

Marvelyn Kessler

Measure into a Saucepan:

1 c. Sugar	1 t. Salt
½ c. Water	1 t. Cinnamon

Place on low heat and bring to boil. Boil gently until syrup reaches to soft ball stage (238° on candy thermometer). Remove from heat immediately and stir in: 1½ t. vanilla and 2 c. walnut halves. Continue stirring until syrup begins to look creamy. Drop by spoonfulls onto a buttered platter, separating the nuts with tines of forks. Place cooled sugared nuts in glass jars or other container and cover tightly. Store in moderately cool place.

Toasted Spiced Pecans

Deb Leiferman

1 Egg white (beaten until foamy)	½ t. Cinnamon
½ t. Salt	½ t. Allspice
½ t. Cloves	½ c. Sugar
	3 c. Pecan halves

Add spices and sugar to egg white and mix. Roll pecans in mixture until coated. Bake at 250° for 1 hr. on buttered cookie sheet, stirring occasionally. Note: your house will smell great too!

Holiday Pizza

Sonja Olson

1 c. Brown sugar	2 c. Oatmeal (quick)
½ c. Melted butter	50 Caramels
1 Egg	2½ T. Water
1¼ c. Flour	1 c. Chocolate chips
½ t. Salt	1 c. Holiday M&M's
	2 Squares of almond bark

Combine sugar, butter, egg, flour, salt and oatmeal on 14-inch pizza pan (buttered). Bake 10-15 minutes at 350°. Melt caramel with water and pour on crust. Place chps and M&M's on top. Melt almond bark and drizzle on top.

Popcorn Cake

Elsie Schwing

½ c. Salad Oil	½ c. Butter or margarine
1 lb. Marshmallows	1 lb. Gum drops
1 c. Dry roast peanuts	May add other favorites

Melt oil and margarine with marshmallows. Mix popped corn with peanuts and gumdrops. Pour marshmallow mixture over popcorn mixture and mix until well coated. Grease a tube pan and press mixture in firmly. Chill until set.

Five Minute Fudge

Maureen Peterson

$\frac{3}{8}$ c. Evaporated milk	$1\frac{1}{2}$ c. Small marshmallows
$1\frac{1}{8}$ c. White sugar	$1\frac{1}{2}$ c. Chocolate chips
$\frac{1}{2}$ t. Salt	1 t. Vanilla
	$\frac{1}{2}$ c. Chopped nuts

Mix milk, sugar and salt and heat to boiling. Cook 5 minutes. Stir constantly. Remove from heat. Add marshmallows, chocolate chips, vanilla and nuts. Stir until marshmallows melt. Pour into buttered pan. Cool, cut in squares.

Anise Candy

Renaë Mills

4 c. Sugar	1 c. Water
1 c. White syrup	$\frac{1}{4}$ t. Cream of tartar

Combine ingredients in sauce pan. Heat to 290°. Not necessary to stir while heating. Remove from heat, add 1 t. anise oil and 1 t. red or green food coloring. Pour onto buttered pan. Cool then break into pieces.

Heavenly Divinity Candy

Maureen Peterson

3 c. Granulated sugar	2 Egg whites
$\frac{1}{2}$ c. White corn syrup	1 t. Vanilla
$\frac{1}{2}$ c. Cold water	1 c. Nuts, chopped (optional)

In a saucepan, thoroughly mix sugar, corn syrup and cold water. Beat egg whites until stiff. Boil sugar mixture until it forms a soft ball when dropped in cold water, then pour half of it only into egg whites, beating all the time. Return the other half of the syrup to heat and boil until it forms a hard ball when dropped in cold water, then pour this syrup into egg white mixture, while beating until quite firm and stands in peaks. Fold in vanilla and (nuts are optional). Spread sheet of waxed paper on work surface. When divinity stands without spreading when a little is dropped onto waxed paper, drop by heaping t. onto wax paper. Cool, wrap in plastic wrap, store in covered container. *Yield: 62 pieces*

Fudge

Orpha Leibel

2 c. Sugar	1 T. Syrup
1 c. Sweet cream	1 T. Butter
2 T. Cocoa	Nuts if desired

Cook all ingredients except butter to soft ball stage (238°). Remove from heat, add butter. Cool and beat, add nuts. When it gets cool and starts to harden, knead well and put in pan or make into roll, cut.

Best-Ever Peanut Brittle

Lynne Grabowska

- | | |
|-----------------------|----------------------|
| 1 c. Light corn syrup | 1 t. Water |
| 1 c. Water | 1 t. Vanilla extract |
| 3 T. Butter | ¼ t. Almond extract |
| 1 lb. Raw peanuts | 1½ t. Baking soda |

In a small bowl combine 1 t. water, vanilla, almond extracts and baking soda. In a large saucepan heat corn syrup, water and sugar to 240°. Remove from heat. Stir in peanuts and butter. Return mixture to heat and stir constantly until the mixture reaches 300°. Remove from heat and quickly stir in reserved mixture. Spread in thin layer on a buttered cookie sheet. Cool, break into pieces and store in air-tight container.

Toffee

Betty Meyer

- | | |
|-------------|------------------|
| 1 c. Butter | 1 c. Brown sugar |
|-------------|------------------|

Boil for 6-8 minutes and add 1c. slivered almonds. Put in a buttered 9×13 pan, spread Hershey bars on top.

Cookies and Mint Candy

Linda Girard

Bottom Crust: Heat in microwave until slightly thickened.

- | | |
|-------------|------------------------|
| ⅞ c. Butter | ½ c. Sugar |
| 6 T. Cocoa | 1 Egg, slightly beaten |

Add: 1¾ c. of crushed graham crackers

- | | |
|--------------|-------------------------|
| 1 c. Coconut | ½ c. Walnuts (optional) |
| 1 t. Vanilla | |

Press real hard over bottom of buttered 9×13 pan and chill.

Middle layer: Mix well

- | | |
|-------------|---------------------|
| ½ c. Butter | 1 c. Powdered sugar |
| 1¼ T. Milk | |

Spread over chilled bottom crust and chill again.

Top crust: Melt 6 large Hershey's cookie and mint candy bars and cool slightly and spread over middle layer. Cut into squares before chocolate hardens.

Reese's Cup

Betty Meyer

- | | |
|---------------------|--------------------|
| 1 c. Peanut butter | ½ c. Melted butter |
| 2 c. Powdered sugar | |

Mix, put into ball in small cup. Coat with melted chocolate almond bark.

Caramels

Barb Mielke

- | | |
|-----------------------|-------------|
| 2 c. White sugar | 1 c. Butter |
| 1¾ c. Dark corn syrup | 1 c. Cream |

Use large kettle, boil for about 20 minutes. Add 1 more c. of cream, boil to 248°. Add crushed nuts if desired. Put in 9×13 buttered pan. Cut in 1-inch squares and wrap in small pieces of waxed paper when set. (Takes 1 hr. of slow cooking.)

Yield: 100 pieces

Caramels

Rachael Mielke

- | | |
|--------------------------|---------------------------------------|
| 1 c. Butter or margarine | 1 15-oz. can sweetened condensed milk |
| 2¼ c. Brown sugar | |
| Dash of salt | 1 t. Vanilla |
| 1 c. Light corn syrup | |

Cook over medium heat for 13-15 minutes. Pour into a greased pan.

Cream Caramels

Bonnie Zink

Bring slowly to a boil stirring constantly the following:

- | | |
|-----------------------|---------------------|
| 2 c. Sugar | ½ c. Butter |
| ¾ c. Light corn syrup | 1 c. Whipping cream |

Then stir in gradually 1 more c. whipping cream. Stir frequently as the mixture begins to thicken; constantly as it darkens. Cook to 248° (a little dropped in cold water will form a hard ball.) Pour into 9-inch square pan. When cooled, cut into squares and wrap in wax paper squares.

Caramel Popcorn

Judy Kuhlman

- | | |
|-------------------|---------------------------------|
| ½ c. White syrup | ½ lb. butter |
| 1½ c. Brown sugar | Pinch cream of tartar |
| ½ c. White sugar | 3 or 4 large poppers of popcorn |

Combine above, cook for 5 minutes; pour over popped popcorn. Put in large roaster in oven for 1 hour at 175°. Stir every 15 minutes.

Microwave Caramel Popcorn

Barb Greff

- | | |
|-----------------------|----------------------|
| 1 c. Brown sugar | ½ t. Soda |
| ½ c. Margarine | 1 t. Vanilla |
| ¼ c. White corn syrup | 3-4 qts. Popped corn |

Combine all ingredients except popped corn and bring to a boil. Pour mixture over popped corn in a bag close and shake. Cook on high for 1½ minutes. Shake bag again and cook another 1½ minutes. Pour into bowl to cool.

Brown Sugar Cookies

Jane Newell

1 c. Shortening	½ t. Salt
½ c. Granulated sugar	½ t. Lemon
½ c. Brown sugar	2 c. Flour
1 Egg	2 t. Cream of tartar
1 t. Vanilla	1 t. Soda

Cream together shortening, sugar and egg. Add vanilla, salt and lemon. Blend in flour, cream of tartar and soda. Shape by rounded t. into balls. Place on cookie sheet, bake at 350° for 9-10 minutes.

Yield: 3 doz.

Million Dollar Cookies

Rose Neal

1 c. Shortening	2 c. Flour
½ c. White sugar	½ t. Baking soda
½ c. Brown sugar	½ t. Salt
1 Egg	½ c. Nuts, finely chopped
1 t. Vanilla	

Cream shortening and sugars. Add egg and vanilla. Stir in soda, salt and flour. Mix in chopped nuts. Roll into balls, then roll in sugar. Press flat with bottom of a glass. Bake at 375° until browned.

Chocolate Swirl Peanut Butter Cookies

Diane Keimig

½ c. Margarine	1¼ c. Flour
½ c. Sugar	1 t. Soda
½ c. Brown sugar	1 t. Salt
½ c. Peanut butter	1 Egg

Cream and add:

Chill dough and roll ¼-inch thick. Melt 1 (16-oz.) pkg. chocolate chips. Spread on rolled dough. Roll up, slice and bake at 325°.

Chocolate Cookies in no time

Zachary Kantack

1 Stick margarine	½ c. Semi-sweet chocolate chips
1 Egg	½ c. Milk chocolate chips
1 Swiss chocolate cake mix	½ c. Vanilla (white) chips

Melt margarine. Beat in egg. Stir in cake mix. Add chips. Drop by t. on cookie sheet. Bake at 350° for 9 minutes. Do not overbake. Cool on brown paper bags.

Yield: 4 dozen

Chocolate Chip Pudding Cookies

Cheryl Austreim

2½ c. Flour	1	Pkg. (4 serv size) vanilla or chocolate instant pudding mix
1 t. Soda		
1 c. Butter or margarine (soft)	1 t. Vanilla	
¼ c. Granulated sugar	2	Eggs
¾ c. Lt. brown sugar (packed)		8-12 oz. choc. chips
		Chopped nuts (optional)

Combine butter, the sugars, pudding mix and vanilla. Beat until smooth and creamy. Beat in eggs. Gradually add flour and soda. Then stir in chips and nuts. Batter will be stiff. Drop by t. onto ungreased baking sheets. Bake at 375° for 8-10 minutes. *Yield: 4-5 dozen*

Frosted Oatmeal Cookies

Eunice Leary

1 c. Butter	1 c. Brown sugar
1 c. White sugar	2 Eggs
1 t. Vanilla	1½ c. Flour
1 t. Soda	1 t. Salt
¾ c. Chopped nuts	3 c. Oatmeal

Cream shortening and sugars, add eggs and vanilla. Add sifted dry ingredients and oatmeal and nuts. Roll dough into balls and flatten onto cookie sheets. Bake at 350° for 12 min. Cool and frost.

Frosting:

3 T. Butter	1 T. Black coffee
1 c. Powdered sugar	1 t. Vanilla
	½ t. Cinnamon

I usually double the frosting.

Sugar Popcorn

Jeanne Stuerman

3 T. Margarine	1 c. Sugar
3 T. Water	Drop of food coloring

Boil on medium heat for 3 minutes (no more). Pour over 3-4 qts. of popped corn.

Never Fail Popcorn Balls

Charlene Botelberghe

1 c. white syrup, let this come to a boil and add 1 c. sugar, let boil again for just a minute. Remove from heat and add 1 t. baking powder, 1 t. vanilla and 1 t. butter or margarine. Beat until foaming and pour over large pan of popcorn. Stir, dip hands in cold water and form into balls.

Microwaved Caramel Corn

Renaë Mills

- | | |
|----------------------|-----------------------|
| 4 qt. Popcorn | ¼ c. Light corn syrup |
| 1 c. Brown sugar | ½ t. Salt |
| 1 Stick of margarine | |

Place popcorn in brown paper bag. Put remaining ingredients into a 4 c. microwave bowl. DO NOT STIR. Microwave on high 1½ minutes. Stir vigorously., Microwave on high 2 minutes. Add ½ t. baking soda. Stir vigorously. Pour over popcorn, shake, microwave 1½ minutes on high, shake well, microwave 1½ minutes more. Cool and enjoy.

Microwave Peanut Brittle

Maureen Peterson

- | | |
|-----------------------|------------------|
| 1¾ c. Raw Peanuts | 1 t. Butter |
| 1 c. White sugar | 1 t. Vanilla |
| ½ c. Light corn syrup | 1 t. Baking soda |
| ⅛ t. salt | |

Mix together peanuts, sugar, corn syrup and salt in 1½ qt. glass casserole dish. Microwave on high for 8 minutes, stirring once after 8 minutes, stirring once after 4 minutes. Stir in butter and vanilla. Microwave 2 minutes more, then stir in baking soda. Pour into greased baking sheet. Cool and break into pieces.

Peanut Brittle (microwave)

Joan Van Sambeek

- | | |
|-----------------------|-------------------|
| 1 c. Sugar | 1 T. Butter |
| ½ c. Light corn syrup | 1½ t. Baking soda |
| 1½ c. Peanuts | 1 t. Vanilla |

Grease baking sheet. Combine sugar and corn syrup in 3 qt. casserole. Microwave at high 3 minutes, stir in peanuts, microwave 4 minutes. Add butter and vanilla, microwave for 2 minutes. Add soda, stir until light and foamy. Quickly spread on greased baking sheet. Cool, then break into pieces. *Yield: 1 lb.*

Overnight Cookies

Joan Tabor

- | | |
|--------------|----------------------|
| 2 Egg whites | 1 c. Pecans |
| ⅔ c. Sugar | 1 c. Chocolate chips |
| 1 t. Vanilla | Pinch of salt |

Beat egg whites slowly until stiff add sugar one T. at a time. Preheat oven to 350°. Line cookie sheet with foil, turn off heat. Leave in all night. DO NOT OPEN OVEN!

Add your own recipes here . . .

MISCELLANEOUS

A Recipe for a Home

Nancy Noble

¼ c. Friendship	5 t. Loyalty
4 T. Tenderness	1 T. Hope
1 c. Faith	1 T. Laughter
1 c. Charity	2 c. Thoughtfulness

Mix thoroughly in a good natured pan. Sprinkle a little sympathy over the top. Bake at any temperature for as long as you like. Remember to serve large helpings and serve them often.

Elephant Stew

Nancy Noble

1 Elephant	Brown Gravy
2 Rabbits (optional)	Salt and pepper

Cut elephant into small bite-sized pieces. This should take about 2 months. Add enough brown gravy to cover. Cook over kerosene fire for about 4 weeks at 465°. This will serve about 3,800 people. If more are expected, 2 rabbits may be added. Do this only if necessary as most people don't like hare in their stew.

Hair Care

Orpha Leibel

Pure crude oil applied to the scalp 2 or 3 times a week for 6 to 8 weeks with alternate applications of vaseline will produce wonderful results in the growth of hair. Clip the ends of split and cracked oily hair. Singe with wax taper if inclined to be dry.

Egg Shampoo

Separate eggs. Beat a little. Use from 3 to 12 eggs according to amount of hair to be washed. Part hair and run in all the yolks, then wash in tepid water (be careful not to cook egg) by pouring or spraying water over head. Take clean water and apply whites in same way. Rub the scalp, then wash thoroughly in water, running it all through the ends and rinse and dry.

Play Clay

Kathleen Beste

1 c. Salt
3/4 c. Water

1/2 c. Corn starch

Stir together in top of double boiler. Heat mixture over low heat stirring constantly until mixture is stiff and hangs to the spoon. The mixture is rubbery and will keep in a plastic bag.

Play Dough

Jeanne Stuerman

3 c. Flour
1 T. Alum
2 c. Boiling water

1/2 c. Salt
3 T. Cooking oil

Mix well and knead. Add food coloring. Keep in covered bowl. Great for kids.

Freezing Corn

Brenda Warborg

8 c. Corn
2 T. Sugar
1 t. Salt

1 Stick oleo
1 c. Water

Place in electric fry pan at 350°. Mix well. Bring to a boil and simmer 3 minutes. Put in containers and cool. Put in freezer containers and freeze.

Yield: 4 pints

Canning peaches in oven

Mabel A. Heinemann

Peel and cut peaches in half, put in jar, put covers on, put in oven at 275° for 1 1/2 hours.

Pickled Fish

Elsie and Rick Bothe, Larry Price

1 qt. Chunked fish (northern)
1 c. Vinegar

5/8 c. Pickling salt

Brine:

2 c. Sugar
1 T. Pickling spices

1 c. Vinegar
3 Onions (large)

Mix fish, pickling salt and 1 c. vinegar and leave in refrigerator for 5 days. (Stir on 2nd day). Drain and rinse fish; cover with cold water and let sit 1/2 hour. Drain. Mix brine and add fish. Leave in refrigerator for 3 days. It is best to stir each day to dissolve sugar completely. Note: If you like pickled herring, you'll love this.

Pickled Fish

James Hartman

Cut 1 qt. of fish in bite-size pieces and put in crock or covered dish. Mix together $\frac{5}{8}$ c. pickling salt and $\frac{1}{2}$ c. white vinegar. Pour over fish. Let stand for 4 or 5 days in refrigerator. Next rinse until water is clear and cover with cold water. Let stand for 1 hour. Drain well.

Pickling Syrup:

1 c. white vinegar, 1 c. sugar, 1 small box pickling spice. Heat together until sugar dissolves. Do not boil—let cool. Strain syrup through tea strainer to separate the spices, next place strained spices in cheesecloth bag and place in middle of jar when packing fish and onion. Add $\frac{1}{2}$ c. 17% white cooking sherry to cooled syrup and mix. Pour over fish and onion and refrigerate for 48 hours minimum. Fish will cure better with more age.

Connie's Dill Pickles

Connie Weiland

13½ c. Water

6 c. Apple cider vinegar

1 c. Pickling salt

Method: Boil 1 minute. Pack 7 qt. jars with cucumbers, add dill and garlic. (Red pepper optional.). Pour on liquid. Tighten lids. Put in 7 qt. canner and bring water to boil. Let set overnight until cool.

Refrigerated Pickles

Edith Kraft

4 c. Sugar

1½ t. Mustard seeds

4 c. Vinegar

Green peppers

½ c. Salt

3 Large onions

1½ t. Tumeric

Cucumbers

1½ t. Celery seeds

Slice cucumbers thin, also onions and green peppers. Mix sugar, vinegar and spices. Do not heat. Syrup should be cold. Use a gallon jar (one batch of syrup for 1 gal.) Wash and slice enough cucumbers to fill jar. Stir syrup well and pour over cucumbers. Screw on lids and refrigerate for 5 days before using. Shake jar each day. Refrigerate these at all times.

Canned Meat

Steve Keimig

Cut round steak or roasts into chunks, trim fat. Mix $\frac{1}{2}$ steak/roast and rib boils in jar. Really pack. Add: big t. canning salt and $\frac{1}{2}$ t. pepper. Start slow for 1 hour to boil, then continue boiling for 3 hours. Can use pints or quarts.

Overnight Rice

Louise Schley

1 c. Wild rice or white rice
(not one-minute rice)

2 c. Boiling water
Casserole with tight lid

Turn oven to 500°, when reaches temperature shut off oven. Put uncooked rice in casserole and pour 2 c. boiling water over rice. Close tightly and place in oven overnight. In morning take out and rice will be fluffy and done.

Puppy Chow

Trevor Heinz

1 c. Chunky peanut butter
12 oz. Milk chocolate chips
3 c. Powdered sugar

½ c. Margarine
12 oz. Crispix cereal

Melt margarine, peanut butter and chocolate chips together. Pour chocolate mixture over the crispix cereal in large bowl or ice cream bucket. Stir until well coated. Pour on powdered sugar, cover and shake well until all pieces are coated.

12-Layer Finger Jello

Nadine Farber

6 3-oz. pkgs. Jello (any flavor) 6 Eps. Knox gelatin
2 c. Sour cream

Mix 1 pkg. jello and 1 envelope Knox with 1 c. boiling water. Divide mixture in half—to half add ⅓ c. sour cream. Pour into 9×13 pan and chill until set (about 10 min.). To remaining half, add 3 T. cold water and pour over the set mixture. Continue with additional layers. Chill, cut into 1½-inch squares.

Rhubarb Jam

Rae Thill

4½ c. Prepared fruit (about 2½ lb. 6½ c. Sugar
fully ripe fruit 1 Box Sure Jell
1 c. Water ½ t. Butter

Few drops food coloring

Finely chop rhubarb; do not peel. Place in 4 qt. saucepan add 1 c. water, bring to boil, reduce heat, cover and simmer 2 min. until rhubarb is soft. Measure 4⅓ c. into 6 or 8 qt. saucepan, measure sugar in separate bowl, stir sure jell into fruit and butter, bring to a full rolling boil on high heat stirring constantly. Quickly stir in all sugar, return to full boil and boil exactly 1 minute, stirring constantly—remove from heat and skim off any foam with metal spoon. Ladle quickly into hot sterilized jars filling to within ⅓ of top. Wipe jar rims and thread cover with canning lids, screw bands tightly, invert jars 5 minutes then turn upright, after jars are cool check seal.

Yield: 8 1 c. jars

Bar-B-Q Sauce for Pork

Ellen Dempsey

- | | |
|----------------------|-----------------------|
| 1 c. Ketchup | 1 T. Prepared mustard |
| 1 Bottle chili sauce | ¼ c. Water |
| ⅓-½ c. Honey | ¼ c. Brown sugar |
| ¼ c. Butter or oleo | |

Mix all ingredients in saucepan and bring to boil. Best served warm on pork sandwiches or roast pork. May be served on chicken also.

Strawberries Jamaica

Irene Kurtenbach

- | | |
|-----------------------------------|------------------------------|
| 3 oz. Pkg. cream cheese, softened | ½ c. Firmly packed br. sugar |
| 1½ c. Sour cream | 2 T. Grand mariner |
| 1 qt. Fresh strawberries | White seedless grapes |

Beat cream cheese at medium speed with electric mixer until smooth. Add next 3 ingredients and beat 1 min. Cover and chill serves as a dip for strawberries and grapes or topping for fruit compote.

One Serving Cheese Puff

Lucille Biggar

- | | |
|-------------------|---------------------------|
| 1 Egg | 1½ Slices bread, buttered |
| ½ c. Milk | ¼ t. Salt |
| 1 t. Dried onions | ¼ c. Shredded cheese |

Cut bread in ½-inch strips. Place buttered side on bottom and sides of small casserole. Mix remaining ingredients and pour over bread. Bake at 350° for 35 minutes. *Yield: 1*

American Egg Rolls

Bernadette DeGreef

- | | |
|--|-------------------------|
| 1 lb. Ground pork or beef | 3 c. Shredded cabbage |
| 8½ oz. Bamboo shoots, drained
and chopped | ½ c. Chopped mushrooms |
| 2 T. Soy sauce | 4 Green onions, chopped |
| 12 Hard rolls | ½ t. Salt |
| | 1 t. Corn starch |

Brown meat. Stir in cabbage (shredded), bamboo shoots, mushrooms, green onions, mix the soy sauce with corn starch and salt. Add to mixture of meat and veggies. Cook 1 minute. Cool. Cut off top of hard rolls. Take out bread, leaving a shell. Fill rolls with mixture. Place "lid" on roll. Wrap in foil, heat in oven 10-15 min. at 350°. Serve as hot sandwich with soup, or vegetable. Sometimes before I put on lid, I lay mozzarella cheese on top, or swiss cheese. *Yield: 12 sandwiches*

Soy Sauce Marinade

Brian Greff

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|-----------------------|------------------------------|
| ½ c. LaChoy soy sauce | ¼ t. Liquid hot pepper sauce |
| ½ c. Water | 1 Clove garlic, crushed |
| 2 T. Lemon juice | ¼ t. Freshly ground pepper |
| 1 T. Brown sugar | 2 T. Salad oil |

Combine ingredients. Use to marinate beef, pork or chicken before grilling or broiling. Makes 1¼ c.

Chicken Marinade

Karen (Headley) Bergman

- | | |
|--------------|-----------------------|
| ⅓ c. Oil | ¼ c. Soy sauce |
| 2 T. Ketchup | Sprinkle garlic sauce |

Mix ingredients. Pour over chicken breasts. Let set 30 to 90 minutes. Grill. Covers 8 to 10 breasts. Also good on pork or beef.

Marinate for Steaks

Dina Warne

- | | |
|-----------------|--------------------|
| ¼ c. Honey | ½ t. Salt |
| ½ c. Sauce | ½ t. Garlic powder |
| 1 c. Water | ¼ c. Lemon juice |
| 2 t. Onion salt | |

Mix ingredients, pour over 4 steaks and refrigerate for at least 24 hours or longer, then grill.

Trail Mix for Camping

Linda Girard

- | | |
|-------------------------|--------------------------|
| Corn Chex | 1 Pkg. Reese's pieces |
| Rice Chex | Pretzels |
| Peanut butter Ritz bits | 1 Pkg. Candy corn |
| 1 Lg. pkg. M&M's | 1 Pkg. Mini nutterbutter |
| 1 Box Teddy Grahams | cookies |

Mix in any number of cups that you like. This is a fun snack for around the camp fire.

Field Russian Tea

Don Kasak

- | | |
|-----------------------------|--------------------|
| 2 c. Sugar | 2 c. Tang |
| 2 c. Instant tea (modified) | 2 t. Ground cloves |
| 2 t. Cinnamon | |

Mix thoroughly. Makes qt. jar plus in in quantity.

Cooking Tricks for Camping

Don Kasak

Here are some gimmicks for advanced cooks who don't want to use utensils. **Brown bag biscuits:** Saturate the bottom and sides of a paper bag with cooking oil. Mix a prepared biscuit mix and put 3-4 pieces of dough in the bag. Hang the bag over a fire (not too high). When biscuits are golden brown, they should be done. Test with a wood sliver.

Egg on a stick: Use a knife point to make small holes in each end of egg. Run a sliver through the egg and heat over coal.

Orange or Onion Shell Eggs: Cut orange in half and remove fruit. Crack an egg into peel and place directly on coals. Try the same thing with a large onion. You'll be surprised at the taste.

Muddy Eggs: Cover an egg with about a 1/2-inch of mud and bury in hot coals for 20 minutes, less if you like soft boiled eggs.

This is basic cooking in Troop One.

Spicy Gravy (Camping)

Don Kasak

Pour drippings (fats and juices) into a bowl leaving brown particles in pan. Let fat rise to top of dripping, skim off fat, reserving 1/4 c. Place reserved fat in pan and blend in 1/4 c. all purpose flour. Cook over light coals stirring until mixture is smooth and bubbly. Then remove from coals. Measure meat juices, add water to measure 2 c. liquid and stir in flour mixture. Heat to boiling, stirring constantly. Boil for a minimum of one minute. In fact, just one min. Stir in 2 cloves garlic (crushed), 1 1/2 t. salt, 1/2 t. pepper, 1/4 t. ginger, 1/4 c. ketchup and 1/2 t. vinegar. Place on light coals to simmer 10 minutes, stirring occasionally.

Back Country Squirrel Stew (Camping)

Don Kasak

2	Squirrels (2 lb. meat)	1 1/2 t.	Salt
2 qt.	Boiling water	1/2 t.	Pepper
2	Potatoes (Russet)	2 c.	Tomatoes
1	Onion	1 1/2 t.	Sugar
1 c.	corn	1/4 lb.	Butter
1 c.	Lima beans		

Put the 2 squirrels, cut up into 6 pieces, into boiling water in Dutch oven along with potatoes, onion, corn, lima beans, salt and pepper. Cover and simmer for 2 hours. Add tomatoes and sugar and simmer for another hour. Add the butter and simmer for another 1/2 hour. Then bring stew to a boil and move fat to the edge of your fire to keep it warm, sneak out of camp for an hour of hunting and fishing before dinner (one large chicken, cut into 6 pieces, can be substituted for the 2 squirrels if you can't handle the squirrel stew.) *Yield: 4 servings*

Corned Beef Camping Stew

Don Kasak

- | | | | |
|-------|---------------------------|------------------|----------------------|
| 4 | Cans cond. split pea soup | $\frac{2}{3}$ c. | Water |
| 2 | Soup cans water | 16 oz. | Can mixed vegetables |
| 2 lb. | Canned corn beef, cubed | 2 c. | Pkg. bisquick mix |

Combine soup, soup cans of water, undrained mixed vegetables and corned beef in large pan. Bring to boiling over low coals. Stir biscuit dough into boiling stew. Cook uncovered over low coals for 10 minutes. Cover and cook 10 more minutes. *Yield: 6*

Scrambled Potatoes over Fire

Don Kasak

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|---|-------------------------------------|-------------------|------------------|
| 8 | Med. to lg. Russet spuds
(diced) | $\frac{1}{2}$ lb. | Bacon |
| | | 1 | Sm. onion, diced |
| 8 | Eggs, cheese | | Tomato ketchup |

Fry onions with bacon pieces until light brown, add diced potatoes. Fry until a golden brown and crisp. Break eggs into mixture stirring until it cooks. Cook until eggs are set. Season well. Serve hot. Add a little cheese or tomato ketchup or both if desired. *Yield: 6-8*

Pot Roast in Aluminum Foil (Camping)

Don Kasak

- | | | | |
|-------|---|---|---|
| 4 lb. | Beef chuck (pot roast arm,
blade inside roll or
shoulder cut) | 1 | Can 10 $\frac{1}{2}$ -oz. condensed
cream of mushroom soup |
| | | 1 | Eps. (1 $\frac{1}{2}$ -oz.) dry onion
soup mix |

Place 30×18 piece of heavy duty aluminum foil (shiny side up) in Dutch oven, place meat on foil and sprinkle soup mixture over top of meat and spread with cream of mushroom soup; fold foil over meat and seal with drug store fold. Cook over medium coals for 4 hours. Serve with spuds (boiled or fried) and tossed salad. Note: a boneless rump top round or bottom round roast can be substituted in this recipe. *Yield: 8*

Pot Luck Stew (Camping)

Don Kasak

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|---------------------|-----------------------------------|---|-------------------------|
| 2 $\frac{1}{2}$ lb. | Stew beef, cut in 2-inch
cubes | 8 | Carrots |
| | | 8 | Russet potatoes |
| 1 | Med. onion | 2 | Pkg. powdered gravy mix |

All cut into bite size portions

Grease dutch oven, place meat in bottom, then carrots, potatoes and onion. Add gravy mixture and seasoning, then water to cover everything. Cook covered for about one hour. *Yield: 6*

Roast Chicken in Aluminum Foil (Camping) Don Kasak

- 2 broiler chickens (2 lb. cut in ½ the lengthwise)
2 Sticks butter or oleo 4 c. "Hot" fluffy rice
2 Eps. dry onion soup mix
Enough foil to wrap tightly

Place chicken halves on aluminum foil (heavy duty) large enough to bring up over the top and wrap tightly; or use 2 pieces of foil, one for the bottom and one for the top. Cut butter into ¼-inch slices and arrange them over the top of the chicken. Sprinkle with dry onion soup mixture. Cover tightly with foil making sure that no steam will be able to escape during cooking. Place on 300° coals for 45 minutes. Open one corner of the foil and test for doneness by piercing the thickest part of the chicken with a fork. Serve with a portion of the rice. Use a spoonful of the gathered juices in the bottom of the heavy duty foil to top the rice.

Yield: 4

Hamburger Stroganoff (Camping) Don Kasak

- | | |
|--------------------------|----------------------------|
| 6 lb. 85% lean hamburger | 1 t. Pepper |
| 6 Onions, chopped (3 c.) | 3 Cans (8-oz.) mushrooms |
| ½ c. Butter or oleo | stems, drained and in |
| ¼ c. All purpose flour | pieces |
| 1 T. plus 1 t. Salt | 6 Cans (10½-oz. ea.) con- |
| 4 Cloves garlic, minced | densed cream of chick- |
| 1 c. Snipped parsley | en soup |
| 6 c. Dairy sour cream | 24 oz. Noodles, cooked and |
| | strained |

In Dutchie cook and stir hamburger, onions in butter until brown and onion is tender. Stir in flour, salt, garlic, pepper and mushrooms. Cook 5 min. stirring constantly on cooler coals, simmer uncovered for 10 min. Stir in sour cream, heat through. Serve your noodles and sprinkle with parsley.

Yield: 24 servings

Special German Pot Roast (Camping) Don Kasak

- | | |
|------------------------------|---------------|
| 2 t. Shortening | 1 c. Water |
| 4 lb. Beef chuck roast (arm, | also "Accent" |
| blade, inside, English or | 1 t. Salt |
| shouder roast | 1 t. Pepper |

Melt shortening in Dutchie, brown meat over med. coals (about 15 min.) Season with salt, pepper and Accent. Cover tightly and simmer for 3 hrs. or until tender, place meat on warm skillet. Keep warm during the time while making spicy gravy. Serve gravy with meat, baked potatoes and tossed salad. Note: A rolled rump roast, top round or bottom round can be used with this recipe.

Yield: 6-8 servings

Fahrenheit Chili

Don Kasak

- | | |
|------------------------------------|----------------------------|
| 2 lb. 85% lean hamburger | ½ t. Celery salt |
| 2 Med. onions, diced | 1 t. MSG |
| ½ t. Salt and pepper | 1 t. Worcestershire sauce |
| 28 oz. Can whole tomatoes | ¼ t. Ground cloves |
| 3 15-oz. cans great northern beans | ½ t. Lawry's seasoned salt |
| 2 15-oz. cans tomato paste | ½ t. Garlic powder |
| 1 t. Lemon juice | ¼ t. Red pepper (cayenoe) |
| ½ c. Packed brown sugar | ½ t. Sweet basil |
| 1 Bay leaf | ¼ t. Tabasco sauce |
| ½ t. Oregano | Fritos corn chips (opt.) |
| 5 "Thick slices Velveta cheese | ¼ t. Curry Powder |

Crumble ground beef and brown with onion, salt and pepper. Combine remaining ingredients (except cheese and corn chips) into 5 qt. oven and heat. Drain burger mixture and add to bean mixture. Add just enough water to desired thickness. Simmer for 15 minutes. Remove bay leaf. Add cheese and serve when melted. Makes 5 qts. of "hot" chili. Tastes great over corn chips.

Yield 12 plus servings

Pizza Burger

Don Kasak

- | | |
|---------------------------|--|
| 2½ lb. 85% lean hamburger | Hamburger buns |
| 10 Slices American cheese | 14 oz. Jar pizza flavored tomato sauce |
| 3 t. Worcestershire sauce | sauce |
| Salt and Pepper | |

Combine ground beef, 3 T. of the pizza flavored and Worcestershire sauce, salt and pepper to taste. Shape into 10 patties and grill for 5 minutes per side. Split buns and toast on grill. Then spread remaining pizza sauce on buns with cheese slices. Place burgers on top of buns and place on large piece of aluminum foil. Fold over to form a tent and crimp edges. Cook 10-15 minutes or until cheese melts. Simple meal.

Yield: 10 servings

Campers' Pot Roast

Don Kasak

- | | |
|----------------------------|--------------------|
| 4 lb. Chuck or round roast | Salt and pepper |
| 8 Med. onions, sliced | 8 Potatoes, sliced |
| 8 Carrots, sliced | Cooking oil |

Preheat Dutch oven and lid in coals. Rub flour on the roast and brown all sides in a small amount of oil in the oven. Add ½-inch of water. Put lid on oven and cover lid with coals. Simmer 3-4 hours. Check occasionally and add water if necessary. After 2½ hours, add the vegetables. Put lid on and continue simmering until everything is tender.

Yield: 8-10 servings

Italian Spaghetti

Don Kasak

6	Med. onions (finely chopped)	2 T.,	Salt
8	Cloves garlic, minced	1 T.	plus 1 t. oregano
¼ c.	Olive oil	1 T.	plus 1 t. basil
4	1-lb. cans tomatoes	4 lb.	85% lean hamburger
4	Cans (15-oz. each) tomato sauce	1	Pkg. (2 lb.) long spaghetti
3 T.	Parsley flakes		Grated Parmesan cheese
2 T.	Sugar	2	Sm. cans cut up mushrooms

In Dutchie cook and stir onions and garlic in oil until onions are tender. Then stir in remaining ingredients except beef, spaghetti and cheese. heat to boiling stirring off and on. Simmer uncovered for 1½ hours. (longer cooking really improves flavor) In large skillet cook and stir ground beef until brown. Drain fat. Stir meat into the sauce and simmer uncovered for 30 min. Then cook spaghetti as normal—everybody knows how.

Yield: 18 servings

Dutch Oven French Bread

Don Kasak

2½ c.	Warm water	6 c.	Flour
2 T.	Sugar		Margarine
2 T.	Oil	1	Egg
2 T.	Yeast	1 T.	Salt

Warm water in Dutch oven, pour into bowl, add sugar and yeast. After blossomed, add oil, salt and 4 c. of the flour. Beat, let mixture rest for 10 min., add remaining flour by kneading and resting 4 more times, 10 min. rests. Butter bottom and sides and set in loaf and let rise until double (about 30-45 min.) slash mixture with knife and brush top with beaten egg, cover and bake about 30 min. to 1 hour. Be careful to make sure and check often to make sure it's not too hot.

Chuck Wagon Beef and Beans

Don Kasak

1 lb.	85% ground beef	1	Eps. Lipton dry onion soup mix
1	Med. onion, diced	¼ c.	Packed brown sugar
½ t.	Salt	¼ c.	Ketchup
¼ t.	Pepper	1 t.	Prepared mustard
31 oz.	Can chili style beans	⅞ t.	Liquid smoke (optional)
1 t.	Worcestershire sauce		
¼ t.	Seasoned salt		

Brown beef in skillet with onion, salt and pepper. Combine remaining ingredients in Dutchie or 2 qt. skillet and heat. Drain beef mixture and add to bean mixture. Heat just to simmering. Variation: ¼ c. smokey barbecue sauce can be substituted for the ketchup and liquid smoke.

Yield: 2 qts.

Campers' Tin Can Bread

Don Kasak

2 c. Raisins	2 t. Soda
1 Egg	1 t. Salt
1 c. Sugar	1 t. Vanilla
1 t. Shortening	2¾ c. Flour

Soak overnight 2 c. raisins in 2 c. boiling water. The next day beat together egg, sugar and shortening. Sift together flour, soda and salt. Add 1 t. vanilla alternating with juice of raisins to sugar mixture. Fold in raisins. Grease and fill 4 # 303 cans and bake 1 hour at 350°.

Camp Hobo Stew (Dutchie)

Don Kasak

2 lb. 85% lean hamburger	½ lb. Bacon
½ Onion	1 Lg. green pepper
2 1-lb. cans Pork and beans	1 Garlic
2 Cans whole tomatoes	

Fry bacon and drain. Brown hamburger and add onion, tomatoes and broken pieces of bacon. Cover and cook for ½ hour. Stir occasionally garlic and diced green pepper added at the same time as bacon, etc.

Field French Toast

Don Kasak

Beat together with fork or wire whip until blended 6 eggs, 1 t. salt, 4 T. sugar, 2 c. milk, 1 t. nutmeg (optional) or 2 t. vanilla. Grease skillet or grill with oleo or Pam. Dip slices of bread into egg mixture only until coated. Fry at once until browned both sides. Serve hot with syrup or applesauce.

Dutch Oven Camp Rolls

Don Kasak

1 c. Warm water	1 Egg
1 Pkg. dry yeast	2 T. Shortening or vegetable oil (melted)
2 c. Sugar	1 t. Salt
2½ c. Flour	

Dissolve yeast in water with sugar. Stir in half of flour, add the salt and beat the mixture with a spoon until smooth. Add the egg and shortening. Beat in the rest of flour until smooth. Cover the pot and let the dough rise until doubled in size, about 30 minutes. Stir down dough, spoon it into a greased Dutchie and let rise until doubled into size again, about 30 minutes. Bake until done and brown, about 20-25 minutes.

Campers' Baked Apple

Don Kasak

Core an apple and place on small piece of heavy duty aluminum foil. Fill the core hole with raisins brown sugar and a dash of cinnamon. Seal and place on coals for about 10 minutes. Then enjoy!

Campers' Chicken For One

Don Kasak

Place 2 pieces of frying chicken on a 1-ft. square of heavy duty aluminum foil and season with salt and pepper. Add precooked sweet potato halves and a slice of pineapple. Seal tightly and place about 5 inches above coals (hot coals) for 45 min. Turn over at $\frac{1}{2}$ of the cooking time.

Yield: 1 serving

Expression of Appreciation

Our thanks to all who generously contributed their favorite recipes. Without your help, this book would not have been possible.

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We hope you will enjoy the many outstanding and treasured recipes.

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Bonnie Zink

Colophon

Photos of 1906 and 1952 churches by *The Brookings Register* from the George and Evelyn Norby collection; photo of the 1999 structure by Kathy Melby. Set in Optima and Century Schoolbook, and lithographed on acid-free Husky Offset using soybean-based Gans ink.

