Grandma Hattie Reisinger's Treasured Recipes

Sixth Edition 12/25/2022



ACKNOWLEDGEMENT - I want to start by thanking my awesome wife and soul mate, Gail whose help was invaluable. Thank you so much, dear.

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"Grandma Hattie Reisinger's Treasured Recipes" cookbook first edition began in 2004, at that time mother was a bright and feisty 86-year-old widow. Our Dad "Ed" had passed 17 years earlier in 1987 of a myocardiopathy. I shared with my wife Gail that I wanted to pay tribute to mom while she was healthy and able to appreciate our gratitude. As Gail and I brainstormed how to accomplish this, we came up with the idea of preserving our "heritage" by preserving mother's recipes. We recognized that one of mother's greatest talents was baking and cooking and there is nothing she enjoyed more than preparing a multicourse dinner with dessert for family and friends. Mother enthusiastically endorsed this project and suggested to Gail and me we add our family and friends to the cookbook by having them share their favorite recipe. Enjoy!

Bill

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Appetizers

Quick Artichoke Dip

(Serves 10-12)

2 – 6.5 oz jars marinated artichoke hearts
12 oz light cream cheese spread
1/3 cup sun-dried tomatoes
2 tbsps. chopped parsley leaves
1 tbsp star capers, rinsed and drained
Salt and pepper
Assorted vegetable crudités and/or crackers

In food processor, combine artichoke hearts with marinade, cream cheese spread and tomatoes. Process with on-off pulses until blended and artichokes and tomatoes are finely chopped. Transfer to bowl and stir in parsley and capers. Season to taste with salt and pepper. Serve surrounded with crudités and/or crackers for dipping.

Cocktail Meat Balls

Meatballs (Sam's)
13 oz jar chili sauce
6 oz jar grape jelly

Mix chili sauce and jelly thoroughly. Pour over meatballs and heat

Chili & Cheese Spirals

4 oz cream cheese (softened)
1 c (4oz) shredded cheddar cheese
1 4oz can diced mild green chilies
3 green onions sliced
1 2 ½ oz can chopped black olives
4 flour tortillas
Bottle salsa

Combine cream cheese, cheddar, green chilies, green onion and black olives. Spread mixture over tortillas. Roll up, wrap each roll in plastic bag and refrigerate 1 hour. Remove plastic and slice into ¼ pieces. Serve with salsa.

Calorie Counter's Blue Cheese Dip

2 c plain yogurt
4 oz blue cheese crumbled
1 tsp Worchester sauce
1 tbsp minced chives
1/8 tsp pepper

Cocktail Hot Dogs

2 cups brown sugar
2/3 cups Dijon mustard
3 cups ketchup
2 cups bourbon
4 lb. tiny hot dogs or regular hot dogs cut into pieces

Combine, bring to a boil and simmer one hour

Hot Appetizer Pie

1 8oz cream cheese
2 tbsp milk
1 2 ½ oz jar dried beef cut fine
2 tbsp chopped green pepper
2 tbsp chopped onion
½ tsp ground pepper
½ c sour cream
½ c chopped nuts

Soften cream cheese and blend with milk. Mix other ingredients with this – except the nuts.

Put into 8" pie plate. Spread nuts on top.

Bake at 350° for 15 minutes. Serve hot with crackers or sturdy potato chips.

Appetizers – The Best

5 oz jar Old English Cheese (Kraft)
¼ lb. margarine
2 tbsp mayonnaise
½ tsp garlic salt
½ tsp seasoned salt
1 can minced clams, drained (5 ½ oz or 6 oz can)
1 dozen English muffins – split them in half

Mix all ingredients well. Spread on English muffins (12 pieces). Chill until firm. Cut each half muffin into 6 pieces (like cutting a pie). Can freeze. Bake at 350°, 15-20 minutes, will be a little bubbly. Serve hot.

Fruit Soup

(Serves 6)

3 T tapioca
2 T sugar, dash salt
2 ½ cups water
6 oz can frozen orange juice
2 peaches, pineapple slices
1 orange sectioned
1 banana sliced
1 tsp lemon juice

Stir tapioca, sugar and salt into 1 cup water – heat till full rolling boil – stir consistently. Pour into med size bowl, stir in orange juice until melted. Add remaining 1 ½ cups water and cool for 15 min. Stir, cover and chill. Stir in fruits and lemon juice.

Salads

Chinese Chicken Salad

DRESSING

3 ½ tbsp la choy soy sauce
2 tbsp each vegetable oil and rice vinegar
1 tbsp sugar
½ tsp each garlic powder, pepper and sesame oil

SALAD

3 c torn lettuce
1 ½ cups chopped cooked chicken
1 (8oz) can la choy sliced water chestnuts, drained
½ cup julienne carrots
¼ cup diagonally sliced green onions
¼ cup chopped red cabbage
1 (5oz) can la choy chow mein noodles

In small bowl, whisk together dressing ingredients; set aside. In large bowl, combine remaining salad ingredients except chow mein noodles. Just before serving, toss salad with dressing and top with chow mein noodles. Makes 4 to 6 servings.

Variation. Substitute la choy bamboo shoots and frozen pea pods for water chestnuts and cabbage.

Cranberry Mold

1 3 oz pkg orange Jell-O
1 3 oz pkg raspberry Jell-O
1 16 oz can whole cranberry sauce
1 14 oz crushed pineapple
3 cups liquid (water and juice)

Add cranberry sauce and pineapple (with juice) mix well. Please in individual molds or a 9x9 dish.

Something Extra

1 pkg Jell-O (3 oz)
1 cup water
1 cup apple sauce

This is especially good for children or anyone who is ill. Good as an extra dish anytime

Congealed Salad

1 6 oz or (2 3oz) raspberry Jell-O
1 can black cherries
1 14-16 oz crushed pineapple
1 cup chopped pecans
3 ½ cup liquid (boiling water plus juice).

Drain cherries and pineapple and use juice as part of liquid.

Broccoli Salad

6 cups broccoli flowerets
8 strips bacon, cooked and crumbled
¼ cup raisins
5 green onions
½ cup unsalted peanuts - Toss all ingredients

DRESSING
1 cup miracle whip
2 tbsp vinegar
½ cup sugar

Oriental Broccoli Slaw

1 bag Mann's shredded broccoli slaw
1 bunch green onions – sliced down into the green
8 tbsp slivered almonds
2 tablespoons sesame seeds – browned
1 packet ramen noodles (low-fat chicken or oriental) crush the noodles in the pack

DRESSING
½ cup oil
¼ cup rice vinegar
1 Tbsp sugar
Pepper
Seasoning from soup packet

Mix together. Add soup noodles at the end, so they stay crisp.

Chicken Salad

DRESSING

½ c butter melted and cooled. Stir butter into 2 cups Hellmann's mayonnaise, ¼ c chopped parsley, ½ tsp curry, ¼ tsp garlic salt, dash of marjoram, salt and white pepper.

COMBINE

4 cups cooked chicken breast cut in pieces
2 cups seedless green grapes
½ cup slivered almonds

Mix chicken, grapes, almonds with dressing. Serve on lettuce leaves or make in mold.

Salad Dressing

1 cup sugar or 4 packets of equal
1 tsp dry mustard
1 tsp paprika
½ tsp salt
1 cup salad oil
½ cup vinegar (I use red wine vinegar)

Caesar Salad Dressing

Preparation time:
10 minutes. Will keep for a few in the refrigerator. In blender combine:

4 eggs
1 c. olive oil
6 tbsp. lemon juice
1 1/2 c. shredded Parmesan cheese
1 can flat anchovies
2 cloves garlic
1 tbsp. salt
1 tsp. dry mustard

Serve with croutons and Romaine lettuce. Makes approximately 1 1/2 cups dressing. Everyone LOVE dressing

Combine mushrooms and margarine in 1-quart microwave-safe casserole. Cover with casserole lid. Microwave (high) for 3 to 4 minutes or until mushrooms are tender. Combine milk, soy sauce, corn starch, and salt; mix well. Stir into mushrooms. Microwave (high), uncovered, 2 to 3 minutes or until mixture boils and thickens, stirring once. Add green beans and water chestnuts. Mix lightly. Cover. Microwave (high) 4 to 6 minutes or until heated through, stirring once.

Hattie Reisinger's Coleslaw

1 head of cabbage Use older head – more yellow
8 Medium lengths of celery stalks
1 large red pepper
1 large green pepper
1 medium onion

Clean – dry thoroughly – chop small

MAYO FOR COLESLAW

6 eggs – beat thoroughly
1 tsp salt
½ tsp white pepper
½ cup sugar
1 1/3 cup vinegar – add slowly while beating

Cook above over low heat until thickened
Stir constantly
Add 2 tbsp butter & take off heat

Entrees

Gratineed Ziti And Spinach Parmesan

(4 servings)

1 medium onion, coarsely chopped
3 medium garlic cloves, finely chopped
2 tablespoons extra-virgin olive oil
One can (35 ounces) Italian peeled tomatoes
¼ teaspoon crushed red pepper
¾ teaspoon salt
¼ teaspoons freshly ground black pepper
10 ounces dried ziti (about 3 cups)
1-pound fresh spinach, stems discarded, leaves thoroughly rinsed, dried and coarsely chopped
6 ounces part-skim mozzarella cheese, cut into ½-inch dice (about 1 cup)
1 cup freshly grated Parmesan Cheese
In a large nonreactive skillet, cook the onion and garlic in the oil over moderate heat until the onion is softened, about 5 minutes. Using your hands, break up the tomatoes and add them with their juice to the skillet. Stir in the crushed red pepper. Increase the heat to moderately high and boil the sauce, stirring, until most of the liquid has evaporated, about 18 minutes. Season with the salt and pepper. Keep warm.
Meanwhile, preheat the broiler. Bring a large pot of salted water to a boil over high heat. Add the ziti, return to a boil and cook until al dente, 9 to 11 minutes. Drain well and return to the dry pot. Stir in the spinach, mozzarella and 1/3 cup of the Parmesan. Add the tomato sauce and toss. Transfer the hot ziti to a shallow 14-inch oval gratin dish and sprinkle the remaining 2/3 cup Parmesan on top. Broil for 1 to 2 minutes until browned. Serve at once.

Aunt Bea's Spaghetti Sauce

2 lb. ground sirloin
1 large onion chopped
¾ cup chopped green peppers
¾ cup chopped celery
Mushrooms
½ tsp oregano
3 32 oz jars Ragu sauce with mushrooms
16 oz can Hunt's tomato sauce

Pasta Bows

12 oz bow ties
2 tbsp olive oil
1 lb. sweet Italian sausage
½ tsp dried red pepper flakes crumbled
½ cup diced onion
3 garlic cloves, minced
1 28 oz can Italian plum tomatoes, drained and chopped
1 ½ cups whipping cream
½ tsp salt

Heat oil, cook sausage, pepper flakes medium heat, add onions, garlic, cook until tender and sausage is light brown.

Add tomatoes, cream, salt and simmer until thick – about 4 minutes

Can be prepared the day before. Cover tightly and refrigerate.

Cook pasta, heat sauce and pour over pasta. Sprinkle with fresh parsley and parmesan cheese.

Pizza

4 cups flour (unbleached)
1 package dry yeast
1 T sugar
½ tsp salt

Dissolve yeast in 1 cup lukewarm water and let sit. Slowly add the yeast mixture to flour, sugar and salt. While adding yeast water, add olive oil, 3 to 6 tablespoons (dough should not stick to hands). Let rise – 1 hour (roll dough in flour and place in plastic bag near heat). (Fred just places dough in glass bowl in slightly warm oven with damp towel on top.)

CHEESE MIXTURE
2/3 mozzarella to 1/3 provolone

SAUCE
10 oz tomato sauce
2 oz paste
Add fennel ¼ tsp oregano, sugar and parmesan. Spread on dough with fingers covering edges.

Olive oil the sheet to bake on – 22 minutes at 475°

Ham BBQ

Aunt Bea

¾ c or 1 cup brown sugar
¼ cup water
1 bottle (14 oz) Heinz Ketchup
½ tsp Worchester sauce
1 lb. chipped ham

Mix first 5 ingredients and simmer for 10 minutes. Add Ham – Simmer till warm

Ham Loaf

MIX
3 cups ham ground
1 lb. pork ground
1 cup dry bread crumbs
1 tsp salt
¼ tsp pepper
1 cup milk
2 eggs

BLEND THESE
1/3 cup brown sugar
1 tsp dry mustard
2 tbsp vinegar

Cook 350° in a greased pan for 1 ½ to 2 hours

Beat eggs. Combine eggs, salt & pepper and milk. Add other ingredients in first column thoroughly, and mix. Form into loaves (can be two bread pans or individual servings). If you want to use left-over ham and no pork – can do but omit the salt. Second column of ingredients is reserved for topping to be added to top of loaves during last ½ hour of cooking. BEWARE of scorching – topping burns easily.

Serve with Mustard Sauce – below

Mustard Sauce

(For Ham Loaf)

½ cup white sugar
1 Tbsp. dry mustard
1 ¼ tsp corn starch
¼ tsp salt
1 egg yolk
½ cup of hot coffee cream
2 ¼ tsp vinegar

Mix dry ingredients in heavy sauce pan. Beat eggs slightly and add to dry ingredients. Add coffee cream gradually and heat until smooth.

Cook over low or medium heat, stirring until thickened. Add vinegar last.

I use evaporated (canned) milk in place of coffee cream

Pork Chops with Apricot

6 bone-in or boneless chops (1" thick – about 3 lbs.)
1 pkg Lipton Recipe Secret Onion soup mix
1 jar (12 oz) Apricot preserves
½ c water.

Preheat oven to 325°. In small bowl combine soup mix, preserves and water.

In 13" x 9" baking pan, arrange chops. Top with soup mix. Bake uncovered 45 minutes to one hour in oven until chops are tender.

Lima Bean & Pork Chop Casserole

2 cans butter beans (drained, save juice)
3 Tbsp catsup
2 Tbsp prepared mustard
½ Cup brown sugar
1 medium onion

Add juice from beans with other ingredients.
Simmer to mix well, then pour over butter beans (in greased casseroles)
Lay pork chops (4) on top – (will be watery, but liquid cooks away – you will probably need to add more water later)
Bake at 350° - 2 hours (turn pork chops after 1 hour)

For 10 people: Use 7 cans beans, 14 chops and increase other ingredients accordingly.

Italian Chicken

Dip Chicken filets in melted butter – add salt and pepper

Then dip chicken in mixture of: parmesan cheese, parsley, garlic salt & bread crumbs

Place chicken on baking sheet to brown at 400°

Place spaghetti sauce in large casserole

Place browned chicken on sauce. Add more sauce.

Sprinkle top with parmesan and mozzarella cheese. Bake at 350°

Honey Mustard Chicken

(4 servings)

1 TBSP. vegetable or olive oil
2 whole chicken breasts boned (about one pound)
1 can cream of chicken soup
¼ cup milk
1 TBSP. honey
1 TBSP. brown mustard
4 thin orange or lemon slices

Brown chicken in oil 10 minutes
Spoon off fat
Stir in soup, milk, honey and mustard
Top each piece with slice of orange or lemon
Reduce heat to low
Cover, simmer 5 minutes or until chicken is tender. Serve over rice or noodles

Magically Moist Chicken

In less than a half an hour, you'll have a new chicken main dish on the table. Perfect for busy weeknights!

Serving: 4
Prep Time: 5 minutes
Cook Time: 20 minutes
Total Time: 25 minutes

INGREDIENTS:
1 lb. boneless, skinless chicken breast halves
½ cup Hellmann's or Best Foods® Real Mayonnaise
1 ¼ cups Italian seasoned dry bread crumbs

DIRECTIONS:
Preheat oven to 425°F. Brush chicken on all sides with mayonnaise.

In large plastic bag or bowl add bread crumbs. Add chicken, one piece at a time; toss to coat. On rack in broiler pan or on foil-lined baking sheet, arrange chicken.

Bake 20 minutes or until chicken is golden and thoroughly cooked.

Cranberry Chicken

6 to 8 boneless chicken breast halves
16 oz can whole cranberry sauce
8 oz bottle of salad dressing – French, Catalina or Russian
1 pkg dry onion soup mix

Spray a 9x13 baking dish with cooking spray. Place breasts in a single layer in dish. In a medium bowl, combine the cranberry sauce, salad dressing and soup mix. Blend well. Pour over chicken, making sure each piece is well covered with the mixture.

Bake uncovered for 1 to 1 ½ hours until the cranberry mixture has formed a glaze on chicken.

Chicken Cordon-Bleu

3 chicken breasts split, boned, skinned and pounded
6 slices Swiss cheese 4”x4”
6 slices cooked ham 4”x4”
1 medium onion, sliced
3 tbsp flour
2 cups milk
1/3 cup brandy
Fresh mushrooms
top each half chicken breast with a piece of cheese, then ham, roll up and secure with skewers or toothpicks. In large skillet, melt butter and brown chicken, remove from pan. Cook mushrooms and onion until tender. Blend in flour gradually, add milk and brandy, stirring constantly until thickened. Return chicken to pan and simmer, covered, stirring occasionally. 20 min or until tender.

Sesame Chicken with Apricot Dipping Sauce

(2 servings)

2 chicken cutlets (1/4 lb. each
½ cup plain dried bread crumbs
1 tbsp sesame seeds
2 tbsp sour cream
1 tsp lemon juice
½ tsp Worcestershire sauce
1 garlic clove, minced, divided
1/8 tsp salt
dash pepper

Preheat oven to 425°. On sheet of wax paper, combine bread crumbs and sesame seeds. In small bowl combine sour cream, lemon juice, Worcestershire sauce, ½ of garlic, salt and pepper. Dip each cutlet into sour cream mix and then coat both sides with bread crumbs. Place chicken on non-stick baking sheet and drizzle each cutlet with 1 tbsp cooking oil. Bake (turning once) until chicken is tender and golden brown. 12-15 minutes.

PREPARE SAUCE

2 tsp vegetable oil
3 tbsp apricot jam or preserves
2 tsp teriyaki sauce
¼ tsp Dijon style mustard
¼ tsp minced, pared, ginger root

Cook apricot sauce over medium heat – stirring frequently, 3-4 minutes. Serve sauce separately with the chicken.

Chicken Ala King

Boil chicken breasts (with bones) in salted water until well cooked and pulls easily from bones – use minimum amount of water. Can put a couple pieces of celery in water with chicken.

In large skillet, sauté mushrooms in margarine – (good size piece of margarine). Add flour one Tbsp at a time, toss lightly but thoroughly (over heat). Gradually add chicken broth or/and milk or cream until you have an amount of cream sauce you want (over heat). If not enough flavor, you can add chicken bouillon. TASTE and add salt and pepper.

When you have quantity, taste, and consistency you want, add cubed chicken. If you add chicken before your cream sauce is ready, it gets stirred too much and becomes stringy. I like nice cubed portions of the chicken.

When ready to serve, garnish with canned pimiento strips – (makes it pretty).

SERVE WITH FROZEN PEAS. Good & Pretty

Good with biscuits, mashed potatoes or toast

* I cut some green peppers in small pieces, microwave till soft, add to chicken ala king. Sorry I can't give exact amount of anything. I don't measure. Getting right amount of flour takes getting used to but it is better to use quite a bit (like you are making gravy). It is harder to get it thick after you add the liquid.

Chicken Marsala

(4 servings)

4 T olive oil
4 large skinless boneless chicken breast halves
8 oz fresh mushrooms, cleaned and quartered
¾ cup chicken stock
¾ marsala wine
½ cup chopped shallots
salt and freshly ground pepper

Heat 2 tbsp olive oil in a heavy sauté pan, (do not use a non-stick pan for this dish), over medium heat. Season the chicken with salt and pepper. Add chicken to the pan and sauté until golden brown and just cooked through – about 5 min per side.

Transfer chicken to a plate. Heat remaining olive oil in same skillet. Add the mushrooms and shallots. Sauté until mushrooms are light brown – about 15 min. Using a slotted spoon, transfer mushroom mixture to the plate with the chicken. Add broth and marsala wine to the pan and simmer until it is reduced to a sauce like consistency, scraping up any browned bits from bottom of pan. Return the chicken and mushroom to pan and simmer for about 2 min. Season with salt and pepper. Serve immediately.

Chicken Marinade

1 /2 cup soy sauce
1/4 cup vegetable oil
1/4 cup red wine vinegar 1 tsp. oregano
1/2 tsp. sweet basil; 1/2 tsp. garlic powder; 1/4 tsp. pepper

Combine all ingredients; Marinade chicken pieces. Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while Great for grilling.

Chicken Enchilada

Ingredients

2 cups chopped cooked chicken or turkey
1 cup chopped green bell pepper
1 package (8 ounces) PHILADELPHIA" Cream Cheese, cubed
1 jar (8 ounces) salsa, divided
8 (6-inch) flour tortillas
3/4-pound (12 ounces) VELVEETA® Pasteurized Process Cheese Spread, cut up
114 cup milk

STIR chicken, bell pepper, cream cheese and
cup salsa in saucepan on low heat until cream cheese is melted.

SPOON chicken mixture down center of each tortilla; roll up. Place, scam-side clown, in lightly greased 12X8-inch baking dish.

STIR process cheese spread and milk in sauce-pan on low heat until smooth. Pour sauce over tortillas; cover with foil.

BAKE at 350°F for 20 minutes or until thoroughly heated. Pour remaining salsa over tortillas.

Makes 4 to 6 servings

Grilled Salmon

½ cup of Soy Sauce
½ cup Orange Juice
2 tbsp Brown Sugar
2 tbsp Honey
4 Salmon Steaks

Grilled Marinated Chicken

1-2 lbs. skinless, boneless chicken, or shrimp or tenderloin steak

MARINADE:

3 tbsp. soy sauce
1/2 cup water
1 tbsp. honey
1 green onion, chopped
1 tsp. lime juice
1 tbsp. white wine or sherry

Mix all marinade ingredients in a large shallow dish. Add boneless chicken breasts or meat of choice. Toss lightly to cover. Cover dish tightly and refrigerate for 2-6 hours. Remove meat from marinade and cook on heated grill or broil.

Chicken Crescent Rolls

3 oz pkg cream cheese (softened)
2 cups boiled chicken (chopped)
1/8 tsp pepper
1 tbsp chopped chives
¾ c seasoned croutons (crushed)
3 tbsp margarine (melted)
¼ tsp salt
2 tbsp milk
8 oz can Pillsbury Crescent rolls

Blend cream cheese and 2 tbsp margarine until soft. Add next 5 ingredients & mix well. Separate crescent dough into 4 rectangles. Put ½ cup chicken mix in center of rectangle and pull four corners to top center and twist slightly and seal edges. Brush top with reserved tablespoon margarine and dip in crushed croutons. Bake on ungreased cookie sheet 25 min at 350°. Serve with gravy.

Meat Balls

BLEND TOGETHER
3 lbs. ground sirloin
2 eggs
4 or 5 oz water
1 small onion
1 tsp salt
1/3 tsp pepper
1 tbsp parsley flakes
1 tbsp parmesan cheese

Form into balls, wetting hands in water before forming each one to achieve smooth balls. Please on large pan (cookie sheet with sides) greased lightly.

Bake about 30 minutes at 350°

Place in spaghetti sauce and simmer for about ½ hour

Sam's Club Meatball Sauce

Mix equal amounts of honey and BBQ sauce – any kind.

Pour over meatballs and simmer a long time

Meat Balls

(Appx. 25 meat balls)

4 slices dry bread – soak in water, then squeeze water out
1 lb. ground beef
2 eggs
½ cup grated parmesan or Romano cheese
2 tbsp chopped parsley
1 clove garlic – minced
1 tsp oregano or basil
1 tsp salt
pepper
2 tsp olive oil in pan which you cook them

Fluffy Meatloaf

(16 servings)

3 lb. ground sirloin
6 slices bread – torn in small pieces
2 cups milk
2 eggs beaten
½ cup minced onion
2 ½ tsp salt and ½ tsp pepper
½ tsp celery salt
½ tsp garlic salt
2 tbsp Worchester sauce
2 tbsp horse radish
2 tbsp catsup

Mix all ingredients thoroughly. Shape into 2 greased loaf pans. Heat oven to 350° and bake 2 ¼ to 2 ½ hours.

Beef Brisket BBQ

1 whole brisket – Garlic Salt and Paprika; Cook in tightly covered pan 300° for 3 1/2 hours.

Cool. Slice THIN. Best on slicer.
1 pkg Lipton onion soup
1 bottle "Open Pit" BBQ sauce
2 cups water

Dissolve soup mix in 2 c water and simmer until onion are soft. Add BBQ sauce to soup mix. Pour sauce over sliced brisket. HEAT THOROUGHLY.

Golfer's Beef Dinner

1 pkg dehydrated onion soup, crumbled on large piece of aluminum foil
1 chuck roast trimmed, place on soup
1 can cream of mushroom soup – pour over beef

Seal thoroughly in the foil. DO NOT season. Cook 250°- 5 hours. Don't peak

Potluck Hash Brown Potatoes

2 lb. frozen hash brown potatoes, thawed
½ cups chopped onion
½ cup melted butter
1 tsp salt, ¼ tsp pepper

COMBINE
1 can cream chicken soup
½ Tbsp. sour cream
½ cup (or more) grated cheese

Crumbs on top. Bake 45 min at 350°

Seasoned Turkey Patties

(4 to 5 servings)

1 pkg fresh ground turkey (about 1 ¼ lbs.)
1/3 cup fine dry bread crumbs
½ cup chopped onion
1 egg
1 ¼ teaspoon Worcestershire sauce
½ to ¾ teaspoon poultry seasoning
½ teaspoon each garlic salt and seasoned salt

Mix all ingredients. Form into 4 to 5 patties, each ½-inch thick. Broil or grill according to Quick and Easy Cooking Methods. Brush with broth, butter or barbeque sauce while cooking, if desired.

Sandwich Soufflé

Potato chips
16 slices bread – crusts off
Lay 8 slices on bottom of 9/13 pan, greased
Add slices of ham
Add grated cheddar cheese
Top with 2nd slice of bread

BEAT AND POUR OVER SANDWICHES
3 cups milk
6 eggs
¾ tsp salt
1 tsp dry mustard

Cover securely (foil) and refrigerate overnight

BEFORE baking – sprinkle with potato chips and ½ cup melted butter

Bake 1 hour at 350°. DO NOT OPEN OVEN DOOR

Vegetables

Red Skin Potatoes

New, small red skin potatoes, scrubbed. Cook with skins on in large amount of water with 1 ½ tsp sugar & salt – drain. Pour potatoes (with skin on) into skillet, containing:

1 stick margarine
2 garlic cloves
½ c lemon juice

Sweet Pickles

1 qt jar dill pickles (not kosher-no garlic) – drain juice off – 20 minutes
Place in large bowl – Cover with cold water and ice cubes. Let sit 1 hour then drain well.

2 c sugar plus 2 tbsp vinegar and stir well
Cut pickles to taste (slice, spear, etc.) add to mixture. Let stand overnight in refrigerator, stirring several times to dissolve sugar.

Corn Pudding

3 cans Mexican corn
3 eggs
1 ½ c milk and 2 tbsp flour
2 tbsp melted butter
salt and pepper

Mix, cook for 1 hour at 350° in greased casserole

Zucchini Casserole

3-4 cups grated zucchini
1 onion grated
1 ½ cups grated cheddar cheese
1 ¼ cups Bisquick
1 tsp salt
½ tsp oregano
3 eggs beaten
1/3 cup oil

Mix thoroughly and place in greased casserole dish and bake at 350° for 45 minutes.

Green Beans Oregano

(6 to 8 servings)

1 lb. green beans
2 tbsp olive or vegetable oil
1 tbsp lemon juice
½ tsp salt
¼ tsp oregano

Heat beans in 1-inch salted water to boiling. Cook 5 min uncovered. Cover and cook until tender (10 to 15 minutes). Mix remaining ingredients and pour over beans. Toss lightly.

Country Style Green Beans and Potatoes

1- 1/2 lbs. fresh green beans
8 slices bacon, quartered
1 sm. onion, chopped
5 c. water
1 tsp. salt
1/2 tsp. pepper
1-1/2 c. cubed red potatoes

Wash beans. Trim ends and remove strings. Cut into 1 1/2-inch slices; set aside. Fry bacon until crisp in a Dutch oven. Remove bacon and set aside. Sauté onion in drippings until tender. Add water to cover. Bring to a boil; add bacon, beans, salt, pepper and return to a boil. Cover and simmer 15 minutes. Add potatoes and cook 10 minutes or until potatoes are tender.

Drain. Yield: 6 servings.

Green Beans:
Mushrooms & Water Chestnuts

2 c. (8 oz.) sliced fresh mushrooms
1 tbsp, margarine
1/4 cup skim milk
1 tbsp. soy sauce
2 tsp. corn starch
1 tsp. seasoned salt
1 (16 oz.) can French-cut green beans, drained
1 (8 oz.) can sliced water chestnuts, drained

Swiss Vegetable Medley

(6 servings)

1 bag frozen broccoli/carrots/cauliflower combination (thawed and drained)
1/3 cup sour cream
1 can condensed cream of mushroom soup
1 cup shredded Swiss cheese
¼ tsp pepper
1 jar pimentos drained
1 can French fried onions

Combine vegetables, soup, ½ cup cheese, sour cream, pepper, pimento and ½ can French fried onions. Pour into a 1 qt casserole. Bake covered at 350° for 30 minutes. Top with remaining cheese and onions. Bake uncovered 5 minutes longer.

Potato Soup

1 cup flour
½ tsp salt
1 egg – rub a little flour on hands and gently cut egg into flour and salt until small dumplings are formed.

Boil 3 cups water with 1 tsp salt and 2 potatoes (med size) sliced thin.

When potatoes are soft, add raw dumplings to boiling water and potatoes – cook (boil 5 – 10 minutes).
Serve, each person adds butter to taste.
I like to put pepper on my soup – each his own.

Baked Zucchini & Tomatoes

3 medium zucchinis
2 medium fresh tomatoes
1 medium green bell pepper, seeded and chopped
1 medium onion, finely chopped
½ teaspoon salt, or to taste
¼ cup good olive oil

Trim ends from zucchini and remove stem and tough core from the tomatoes. Cut both vegetables into ½ inch thick slices and arrange them in a lightly buttered 1 ½ quart baking dish with edges overlapping slightly, alternating tomato with zucchini.

Scatter the green pepper, onion, salt and pepper over the slices. Drizzle the oil evenly over the vegetables.

Place dish in the oven and bake at 350° uncovered, about 25 minutes or until the squash is just tender.

Sweet Potato Soufflé

1 large can sweet potatoes
1 cup brown sugar
2 eggs
¾ stick butter (softened)
1 cup milk
1 teaspoon vanilla

Beat together bake 30 minutes 350° in shallow baking dish, add topping and bake 10 minutes longer.

TOPPING
¾ stick butter
1 ½ cup brown sugar
½ cup chopped pecans
¾ cup crushed corn flakes.

1. Sprinkle nuts and cornflakes on top
2. Melt butter and brown sugar together and pour on top of potatoes.

Carrot Casserole

6 c carrot slices
1 medium onion, diced
½ cup butter or margarine
1 cup Velveeta cheese
x crushed potato chips

Boil carrots until half done in small amount of water. Drain and place in casserole. Add rest of ingredients. Cover with crushed potato chips. Bake at 350° for 35-45 minutes.

Gazpacho Soup

2 large tomatoes, peeled
1 large cucumber, peeled and cut in half
1 medium onion, peeled and cut in half
1 medium green pepper, quartered and seeded
Pimento, drained
2 12 oz cans tomato juice
1/3 cup olive oil or salad oil
1/3 cup red wine vinegar
¼ tsp Tabasco sauce
1 ½ tsp salt
1/8 tsp pepper
2 cloves garlic, split, crushed
½ package croutons
¼ cup chopped chives

Place 1 tomato and half of other vegetables in blender with ½ cup of tomato juice and blend. Add remaining juice, ¼ cup oil, vinegar, Tabasco, salt and pepper.

Refrigerate. Chop remaining vegetables in very small pieces. Refrigerate in separate bowl. Refrigerate 6 bowls for serving. Rub inside small skillet with garlic and save. Add remaining oil and heat.
Sauté croutons and serve on soup with chopped vegetables.

Desserts

Frozen Raspberry Pie

1 pkg frozen raspberries
¼ to 1/3 cup sugar
2 egg whites (room temp)
1 TBSP. lemon juice
dash salt
1 cup whipping cream
¼ cup chopped toasted almonds
Baked pie shell – cool before filling

Thaw raspberries. Reserve a few for garnish or use fresh berries to garnish.

Combine raspberries, sugar, egg whites, lemon juice and salTbsp. Beat for 15 minutes or until stiff. Fold in whipped whipping cream and almonds. Mound in a baked pie shell. Freeze until firm. Garnish with reserved raspberries and sprigs of mint if available. A very pretty dessert to serve company!

2 Pie Crusts

2 cups flour
2/3 cups plus 2 tbsp Crisco
½ tsp salt

Mix flour, salt and Crisco on medium-low speed of hand mixer until blended. Then add ice water and mix 1 or 2 minutes on medium (until starts to form small ball). DO NOT over mix.

Pumpkin Pie

2 eggs slightly beaten
1 ½ Cup pumpkin
¾ Cup sugar
½ tsp salt
½ tsp ginger
1 tsp cinnamon
1 ½ cups evaporated milk

Mix ingredients in order given. Pour mixture into pastry shell (uncooked). Bake 15 minutes at 425° then 45 minutes at 350°.

Chart House Mud Pie

½ package Nabisco Chocolate Wafers
¼ cup butter, melted
1 gallon coffee ice cream
1 ½ cup fudge sauce

Crush wafers and add butter. Mix well. Press into 9" pie plate. Cover with soft coffee ice cream. Put into freezer until ice cream is firm. Top with cold fudge sauce (it helps to place fudge sauce in freezer for a time to make spreading easier). Store Mud Pie in freezer approximately 10 hours.

PRESENTATION
Slice Mud Pie into eight portions and serve on a chilled dessert plate with a chilled fork. Top with whipped cream and slivered almonds.

Streusel-Topped Sour Cream Apple Pie

(6-8 Servings)

¾ cup sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 cup sour cream
1 egg
1 teaspoon vanilla
¼ teaspoon freshly grated nutmeg
1 20-ounce can slice apples, partially drained
1 unbaked 9-inch deep-dish pie shell

STREUSEL TOPPING
1/3 cup sugar
1/3 cup all-purpose flour
1 teaspoon cinnamon
¼ cup (1/2 stick) butter, cut into small pieces

Preheat oven to 400°. Sift sugar, flour and salt into large bowl. Add sour cream, egg vanilla and nutmeg and beat until smooth. Stir in apples. Pour mixture into pie shell. Bake 15 minutes. Reduce oven temp to 350° and continue baking until set, about 30 minutes. Then cover with topping and finish baking.

For Topping
Combine ingredients in medium bowl. Sprinkle evenly over pie. Increase oven temperature to 400°. Bake until top is browned, about 10 minutes. Cool slightly before serving.

Deep Dish Apple Raisin Pie

1/2 cup raisins
2 tablespoons flour
1/2 teaspoon cinnamon
1/4 teaspoon salt
2 tablespoons butter or margarine
1/4 cup packed brown sugar
2 tablespoons orange juice
1/4 teaspoon nutmeg
Pinch ground cloves
Pastry for one-crust (9-inch) pie
2 1/2 pounds (6 to 7) Golden Delicious apples, peeled and thinly sliced

1. Heat oven to 400 degrees F. In large bowl combine apples, raisins, sugar, flour, cinnamon, nutmeg, salt, and cloves. Mound mixture in 2-inch deep 9-inch baking dish. Dot with butter.
2. Cover apple filling with pastry; seal and flute edges. Cut several vents in top crust to vent steam. Bake 50 to 60 minutes or until crust is golden and apples are tender. Cool at least 30 minutes before serving.

Chocolate Chip Cookie Cake

1/2 cup butter
1/4 cup brown sugar
1 tsp. vanilla 1 1/2 c. sugar 1 egg
1 c. flour
1/2 tsp. baking powder
3/4 tsp. salt
1/2 cup chopped nuts
6 oz. chocolate chips

Cream butter, sugars, vanilla and egg. Use a greased pizza pan. Bake 375 degrees for 10 minutes

Pecan Pie

3 eggs
2/3 Cup sugar
dash of salt
1 Cup dark Karo
1/3 Cup butter or margarine, melted
1 ½ Cup pecans
½ tsp vanilla

Beat eggs slightly. Add sugar and salt. Mix till sugar is dissolved. Stir in melted margarine and syrup. Mix well and add pecans. Cover edge w/foil. Bake 25 minutes at 350°. Remove foil. Bake 25 minutes more.

Lemon Pie Filling

I use 3 pkgs of Jell-O lemon pudding mix (not instant pudding) for 2 pies. I add a little lemon juice to pudding while cooking and also a little extra sugar, because of the lemon juice being added – maybe a teaspoon of each. Taste while cooking

Perfect Meringue

Egg whites at room temperature. Beat egg whites several seconds until frothy (some fairly large air cells still remain). Add cream of tartar, one pinch to 2 egg whites. Beat on high until whites have just lost their foamy appearance and bend over slightly when beaters are withdrawn – forming soft peaks. Reduce speed to medium adding sugar gradually (2 tbsp per egg white) – about 1 Tsp at a time. Return to high speed and beat until whites are fairly stiff but still glassy and soft peaks are formed. Put Meringue against pie crust very closely. Practice Make Perfect!

Italian Love Cake

1 dark chocolate cake mix
2 lbs. ricotta cheese
¾ c sugar
4 eggs
1 pkg instant chocolate pudding
1 tsp vanilla
1 8oz pkg cool whip
1 cup milk

Grease and flour bottom of 9x13 pan. Prepare cake mix according to box directions. Pour batter into pan. Set aside.

Hand-mix on medium speed – Ricotta, eggs, sugar, vanilla – Mix until fluffy. Spread GENTLY on top of cake batter. DO NOT MIX into batter.

Bake at 350° for 1 hour. Cool completely. In large mixing bowl, beat on high – cool whip, instant pudding and milk. Beat until fluffy. Spread on top of the cake. Sprinkle with mini chocolate chips. Refrigerate.

Aunt Ann's Raisin Cake

½ Cup shortening
1 Cup water
1 CUP brown sugar
1 tsp cloves
1 tsp cinnamon
½ tsp nutmeg
pinch of salt
2 cups of raisins

Boil 5 minutes, then cool.

COMBINE
2 CUP Flour
1 tsp baking powder
then
1 tsp baking soda to 1 tbsp warm water
Add boiled, cooled raisin mixture

In an 8x8x2 pan bake at 350° for 40 minutes

Creamy Icing

Cook till boils and thickens, stir constantly
1 cup milk
4 tbsp flour
Put mixture in refrigerate to cool. When mixture is cold add:
½ cup Crisco (solid Crisco not oil)
½ cup soft butter
¾ to 1 cup sugar
1 tsp vanilla
Beat until creamy

Bran Muffins

MIX TOGETHER
4 beaten eggs
3 cups sugar
1 cup salad oil
1 qt buttermilk
ADD
1 (15 oz) pkg raisin bran cereal
MIX
5 cups sifted flour
1 ½ tsp salt
5 tsp baking soda

Stir everything together and bake at 400° for 20 minutes. Stir everything together in large bowl. Make a large quantity. Add extra raisins if desired. Unused batter can be stored in refrigerator in a covered container for up to 6 weeks.

Pumpkin Loaf

3 Cups sugar
1 Cup oil – cream sugar and oil together

ADD

4 large eggs	1 ½ tsp salt
2 tsp soda	1 tsp cinnamon
1 tsp nutmeg	2/3 cups water
2 cups pumpkin	3 ½ cups flour

Beat well. If you want to, you may add 1 cup chopped nuts. Use 3 loaf pans, grease and flour well. Bake at 350° for 1 hour.

Grandma Hattie's
Super Cinnamon Rolls

INGREDIENTS:

1 pkg Duncan Mines moist yellow cake mix 5
½ cups all-purpose flour
2 pkg (1/4 Oz Each) Active dry yeast
2 ½ Cup hot water

Topping;

1/2 Cup Butter or Margarine melted, 1/4 Cup Light Corn Syrup, 1/4 Cup firmly packed brown sugar, 1 Cup chopped nuts

(1) Grease " 2 " 13 X 9 X 2 pans

(2) Combine cake mix, flour, and yeast in a large bowl
Stir until well blended
Stir in hot water
Cover and let rise in warm place for " 1 " hour or until doubled in size

(3) Divide dough in half
Roll half the dough the dough into large rectangle on floured surface Spread with generous amount of softened butter
Sprinkle with Granulated Sugar and Cinnamon
Add Raisins if desired
Roll up jelly roll fashion and cut into 12 slices
Place rolls in one pan
Repeat above with remaining portion

Cover and let rise in pans for 30 to 40 minutes or until doubled

(4) Preheat oven to 375 degrees

(5) For toppling combine melted butter, brown sugar, corn syrup and nuts in a liquid measuring cup, Pour evenly over rolls

(6) Bake at 375 degrees for 25 minutes or until golden brown

(7) May be served warm or cool

'PIP: For a special touch place I cup of confectioners' sugar in a small bowl, add 1 to 2 tablespoons water. Almond Butter or I Vanilla may be added if desired. Stir until smooth and desired consistency. Drizzle glaze over baked rolls

One half above Ingredients will yield (1) pan

Coffee Cake

5 c flour
3 stick margarine- cut in as for pie
1 ½ pkgs dry yeast (dissolve first in warm water)
1 Tbsp sugar
2 egg yolks
1 c milk scalded, then cooled

Combine last four ingredients into first two. Place in refrigerator 1 hour. Take about ¾ of dough and pat it into large pan (as for pizza). Pour two cans of your favorite pie filling on top of dough (can be two different kinds – one each side). Roll remaining ¼ of dough into thin strips and lay across the fruit. Strips lengthwise and widthwise.

Let rise one hour. Bake at 350° until brown – about 35 min. While warm, drizzle thin icing of milk and powdered sugar over top and sprinkle with nuts. Do not use a shallow cookie sheet.

Peanut Butter Blossoms

Ingredients:

1 cup white sugar
1 cup brown sugar
1 cup butter
1 cup chunky peanut butter
2 eggs
1/4 cup milk
2 teaspoon vanilla
3 1/2 cups flour
2 teaspoon baking soda
1 teaspoon salt candy kisses

Directions
Preheat oven to 375 degrees.

Cream sugars, butter and peanut butter. Beat in eggs, milk, and vanilla. Sift flour, baking soda, and salt. Add to peanut butter mixture and mix well.

Roll into balls and roll in sugar. Bake on ungreased cookie sheets for 8 to 10 minutes. Take cookies out and press candy kisses in the center of each cookie and bake for another 1 to
2 minutes. Cool on wire rack.

Soft Pineapple Chippers

¼ Cup shortening
¾ Cup brown sugar
¼ Cup oil
½ tsp vanilla
1 egg
1 8 ¼ oz crushed pineapple
1 Cup oats
1 Cup flour
2 cups chocolate chips

Cream butter with sugar until fluffy. Beat in oil, vanilla, eggs & undrained pineapple. Stir in oats flour and chocolate. Bake 350° for 15 to 17 min in a foil lined baking sheet.

Mississippi Mud

2 sticks margarine
½ Cup cocoa
2 Cup sugar
4 eggs
1 ½ Cup flour
1 tsp vanilla
1 bag small marshmallows

Melt margarine. Stir in sugar and cocoa. Cook over low heat until smooth. Remove from heat. Add eggs, flour and vanilla. Bake at 350° for 20 min on cookie sheet or in a 9x13 pan. Remove from oven. Put marshmallows on top of cake.

ICING
1 stick margarine
1/3 Cup cocoa
1 box powdered sugar (16 oz)
1 tsp vanilla

Melt margarine in pan. Mix in cocoa, sugar and vanilla. Add 4-6 tbsp milk to make spreadable, spoon over cake.

Potato Chip Cookies

1 Cup Margarine or butter; 2 Cups flour
½ cup sugar,
½ tsp vanilla
½ cups crushed potato chips
½ cup pecans

Mix all ingredients. Roll into balls. Press with spoon. Bake at 350° for 16-18 min.

Thumb Print Cookies

1 Cup flour
¼ tsp salt
½ Cup shortening
1 egg yolk
½ tsp vanilla
3 tbsp nuts
¼ cup brown sugar
1 egg white

Sift flour and salt together. Cream shortening and brown sugar, add egg yolk and vanilla. Stir in flour mixture. Roll into balls and dip in egg whites, then dip into nuts. Bake 5 minutes at 350°. Remove from oven and quickly press thumb gently on top of each cookie, return to oven and bake 8 min longer. Place icing in center.

Toll House Cookies

1 C butter
¾ C sugar
¾ C brown sugar
2 eggs beaten
1 tsp soda
2 ¼ C flour
1 tsp salt
1 tsp vanilla
1 bag choc chips
1 C nuts
few drops of water
2 C rolled oats

Dissolve baking soda in small amount of water. Bake at 375° 10-12 min.

Italian Biscuit Cookies

(Appx. 51/2 – 6 dogs)

MIX
4 Cup flour
1 cup sugar
4 tsp baking powder
¼ tsp salt

KNEAD
1 Cup Crisco

Mix in 3 eggs
1 tbsp vanilla
¼ c milk

Make into little sausage shapes (roll on board), bake at 375° for 15 minutes.

Quick and Easies

1 stick oleo melted in bottom of cake pan. Layer remaining ingredients in this order:

1 ½ cups crushed graham crackers
12 oz bag butterscotch chips
12 oz bag chocolate chips
12 oz bag of peanut butter chips
1 cup chopped pecans
1 cup chopped walnuts
1 cup flaked coconut
1 can sweetened condensed milk

Bake at 350° for 20-25 minutes

Soft Sugar Cookies

(Appx 2 ½ dozen)

MIX TOGETHER

½ cup shortening
1 Cup sugar
1 egg
1 tsp vanilla

ADD

½ cup thick sour cream **OR** ½ c can milk + 1 ½ tsp vinegar

SIFT TOGETHER

3 ¼ Cup flour
1 tsp soda
½ tsp salt

Add flour mixture – roll to ¼" thickness. Cut shapes. Bake at 400° for 5+ minutes.

Peanut Butter Balls

¾ Cup warm butter (1 ½) sticks
1 ½ cup peanut butter
1 lb. powdered sugar
1 teaspoon vanilla

Mix together form into balls.
In top of double boiler add ½ cake paraffin wax along with 12 oz pkg choc chips. Melt till smooth
Drop balls in melted mixture and cover.
Put on wax paper to drain. Butterscotch or vanilla, any chips may be used.

Pretzel Candy

1 pkg of white chocolate chips, one pkg of peanut butter chips and one tbsp peanut butter. Soften mixture in microwave (not over 3 minutes).

Add ½ can honey roasted peanuts and 2 cups small pretzel sticks (broken up)

Mix thoroughly and spread on a sheet of waxed paper on a 9x13 cookie sheet. Harden in refrigerator.

Ginger Cookies

1 ½ Cup shortening (Crisco) not margarine
1 lb. box dark brown sugar
½ cup molasses (green label-brer rabbit molasses)
2 eggs
4 cup flour
1 ½ tsp salt
1 ½ tsp cinnamon
1 tsp ground cloves
1 ½ tsp ginger
1 tsp soda

MIX
Let dough rise a few hours make 1-inch balls. Roll in granulated sugar. Depress slightly with fork and bake at 350°for 10-12 min.

Amish White Cookies

1 cup white sugar
1 cup powdered sugar
1 cup soft margarine
1 cup oil
½ tsp salt
1 tsp vanilla
2 eggs

Sift 4 ½ cup flour, 1 tsp baking soda, 1 tsp cream of tartar. Combine all ingredients in electric mixer until well blended. Refrigerate several hours or all night. Roll into small balls. Place on ungreased cookie sheets. Press with fork. Bake at 350° for 15 minutes or light brown edges. Watch carefully.

Frosted Nut Cookies

½ cup Crisco
1 cup sugar
2 eggs well beaten
½ tsp vanilla
1 ½ cup flour
1 tsp baking powder
½ tsp salt
ground nuts

Cream Crisco and sugar. Add eggs and vanilla, cream well. Sift flour, salt, baking powder and add to mixture. Spread ¼ inch thick on baking sheet. Sprinkle with chopped nuts. Cover with a frosting made by beating one egg white and folding in 1 cup of brown sugar and ½ tsp vanilla. Cut into squares before entirely cool. Bake at 375˚ for 2 min.

Orange Cookies

¾ cup w sugar
¾ cup shortening
2 eggs (whole) or 4 yolks
6 tbsp milk
6 tbsp orange juice
2 cups flour
2 tsp baking powder
1 tsp soda

Cream sugar and shortening. Add eggs and beat. Add milk and orange juice. Drop by spoonful on cookie sheet and bake.

ICING
1 box powdered sugar, orange juice to make it spread easy

Bake at 375° for 8-10 minutes (I bake for 7 minutes)

Soft & Chewy Chocolate Chip Cookies

1 cup butter
1 cup brown sugar
1 cup white sugar
2 & ½ cups oatmeal (blended)
2 eggs
1 tsp vanilla
2 cups flour
1 tsp baking soda
1 tsp baking powder
½ tsp salt
1, 4 oz Hershey Bar grated
12 oz chocolate chips
1 & ½ cups chopped nuts

Measure oatmeal & blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and baking soda. Add chocolate chips, grated chocolate and nuts

Roll into balls (size of a walnut) and place 2 inches apart on a cookie sheet. Bake 12 minutes at 375° (makes about 55 cookies).

Remove from cookie sheet while still hot and cool on wire racks. Store in tins or plastic containers.

Biscotti

½ lb. margarine
6 ½ cup flour – Mix together like a pie crust

ADD
½ cup white wine
5 eggs (beaten)
2 tsp baking soda
2 ½ cup sugar
½ shot glass of anisette liquor
1 lb. whole almonds
½ lb. walnuts

Mixing all ingredients – shape into 10 loaves each appx. 11/4 x ¾" high and place on cookie sheet – greased – (2 or 3 loaves per sheet) Bake until golden brown. With electric knife (or sharp knife), cut 1" slices diagonal, lay slices (on cookie) sheet on side. Put cookie sheet on bottom oven rack for 5 or 10 min then top rack for 5 or 10 minutes – this will toast each slice without turning

Double Dark Decadent Brownie

½ cup Karo light or dark corn syrup
½ c butter or margarine
5 squares (5 oz) Baker's semi-sweet chocolate
¾ cup sugar
3 eggs
1 tsp vanilla
1 cup un-sifted flour
1 cup chopped walnuts

Grease and flour 9-inch layer cake pan. In large saucepan bring corn syrup and butter to a boil, stirring occasionally; remove from heat. Add chocolate; stir until melted. Add sugar, stir in eggs, one at a time, then vanilla, flour and nuts. Pour into pan. Bake in 350 oven 30 minutes or until cake tester inserted in center comes out clean. Cool in pan 10 minutes. Remove; cool completely on rack. Prepare glaze; pour on top and spread on sides. Let stand 1 hour. Serves 8

CHOCOLATE GLAZE
In small saucepan melt 3 squares (3 oz) Baker's semi-sweet chocolate with 1 tablespoon butter or margarine over low heat, stirring often. Remove from heat. Stir in 2 tablespoons Karo corn syrup and 1 teaspoon milk.

Amaretto Bread Pudding

1 Loaf French bread
1 qt ½ & ½
2 tbsp butter – room temp
3 eggs
1 ½ cups granulated sugar
2 tbsp almond extract
¾ c golden raisins
¾ c sliced almonds

Break up bread into small pieces. Place in medium sized bowl and cover with ½ and ½
Cover bowl and let stand for 1 hour. Preheat oven to 325°. Grease a 9x13x2 baking dish with the butter. In a small bowl, beat together eggs, sugar & almond extract. Stir into bread mixture. Gently fold raisins & almonds into bread mixture.

Lemon Fluff

1. 1 small pkg lemon Jell-O
   1 ¾ cup hot water
   chill until almost set
2. Mix and add 1 cup of sugar
   ¼ cup of lemon juice
3. Whip 1 large can of evaporated milk until firm and fold into Jell-O mixture.
4. Line very large pan (like cookie sheet but deeper) with ½ of crushed vanilla wafers. Pour mixture on vanilla wafers. Sprinkle remaining ½ of vanilla wafers on top. Chill until firm. Canned milk will whip into firm peaks. **Be sure everything is chilled.**

Pumpkin Almondine

2 ¼ c flour
1/3 c sugar
1 c butter 1lb. – can pumpkin
½ c chopped walnuts (or pecans) (or almonds)
1/3 c brown sugar
1 can Eagle brand condensed milk
2 eggs
¾ tsp salt (cut back)
½ tsp all spice – don't scrimp
¼ tsp cinnamon – don't scrimp

Beat 1 ¾ c flour, with sugar and ¾ c butter until crumbly. Press evenly into bottom & sides of 11x7x1 ½ dish. Bake at 350° for 10 min. Combine remaining flour, butter, walnuts and brown sugar; mix well. Beat condensed milk, Pumpkin, eggs and spices; pour onto hot crust. Sprinkle walnut mixture over top – Bake at 350° for 50 min. Cool or chill in pan, cut into squares.

Sugared Walnuts

1 lb. (4C) large walnut pieces
¼ C sugar
½ tsp cinnamon
¼ tsp ginger
¼ tsp nutmeg
1/3 C butter

Stir and melt together. Mix with walnuts. Bake on cookie sheet at 275° for 30 minutes and cool.

Spiced Nuts

1 egg white
1 tbsp water
2 cups of nuts (pecans or walnuts)
½ cup sugar
¾ tsp salt
1tsp cinnamon
¼ tsp nutmeg
¼ tsp cloves

Beat egg white and water with fork. Stir in nuts and coat thoroughly. Mix other ingredients and stir over nuts. Spread on cookie sheet and bake 30 min in 300° oven, stirring every ten minutes.

Fudge Sauce

1 can evaporated milk (14 ½ oz) or 1 can of 12 oz milk plus 2 oz milk
2 cups sugar
4 oz unsweetened chocolate
¼ cup butter
1 tsp vanilla
½ tsp salt

Heat milk and sugar to a rolling boil. Boil and stir for 1 minute. Add chocolate and stir (beat with whisk) until smooth. This takes a few minutes.

Remove from heat
Blend in butter, vanilla and salt

Miscellaneous

Bourbon Slush

Makes 3 Quarts

1 can froze orange juice (6 oz)
2 6oz cans frozen lemonade
2 cups strong tea
2 cups Bourbon
1 cup sugar
7 cups water

Mix and freeze, serve with 7-up and add a cherry.

Southwestern Green Chile Cornbread

(Favorite of Gail Reisinger)

1 cup of butter
¾ cup sugar
4 eggs
½ cup green chiles, diced
1 ½ cups cream-style corn
½ cup Jack cheese, shredded
1 cup flour
1 cup yellow corn meal
2 tbsp baking powder
1 tsp salt

Cream butter and sugar. Add eggs slowly, one at a time. Add remaining ingredients and mix until well incorporated. Pour into a buttered, 9" square pan. Bake in a preheated oven, 325°, for approximately one hour

Dijon Salmon

Ingredients:

1/4 cup butter, melted
3 tablespoons prepared Dijon-style mustard 1 1/2 tablespoons honey
1/4 cup dry bread crumbs
1/4 cup finely chopped pecans
4 teaspoons chopped fresh parsley
4 (4 ounce) filets salmon
1 lemon, for garnish
salt and pepper to taste

Preparation:

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a small bowl, stir together butter, mustard and honey. Set aside. In another bowl, mix together bread crumbs, pecans and parsley.
3. Brush each salmon filet lightly with honey mustard mixture, and sprinkle the top *of* the filets with the bread crumb mixture.
4. Bake salmon in preheated oven until it flakes easily with a fork, approximately 10 to 15 minutes. Season with salt and pepper, and garnish with a wedge *of* lemon

Bill's Favorite Biscuits

2 ¼ cups Bisquick
2/3 cup milk
¼ cup of butter
1 egg

Heat oven to 450. Stir ingrediencies until soft dough forms. Roll dough to ½" think. Cut with 2/ ½ "cutter.
Bake 8-10 minutes

Family and Friends

Jill Reisinger's



Chocolate Chip Cookies

3 3/4 cups flour,
2 tsp baking soda
1 tsp salt,
2 sticks butter
3/4 cup granulated sugar
3/4 cup brown sugar
1 tsp vanilla,
2 eggs
2 - 11.5 OZ packages nestle milk chocolate chips

Preheat oven 375. Combine flour, baking soda and salt in small bowl. Beat butter, sugar, brown sugar and vanilla in a large bowl until creamy. Add eggs. Gradually beat in flour mixture. Stir in chocolate chips. Roll into golf ball size balls and place on un-greased cookie sheet. Bake 12 minutes.

Jill Reisinger's Pear salad

This recipe varies in the amounts of ingredients as per the "chef's" digression – No exact amounts for anything.

Dried cranberries (Cranraisins)
Toasted walnuts
Sugared pecans (1 cup nuts to 1/2 cup sugar)
2 pears, skin on, soak in pineapple juice
Blue cheese
Girard's champagne dressing
Romaine lettuce

Celeste Reisinger's Tuna & Pasta

Fresh Tuna and Sun-Dried Tomatoes over Pasta
(Serves 4)

½ cup oil packed sun-dried tomatoes, cut into thin strips
½ cup olive oil
1 onion, thinly sliced
4 carrots, thinly sliced
1 lb. elbow macaroni, penne or fusilli
12 oz. fresh tuna, cut in small cubes
2 tbsp drained capers
¼ cup pitted oil-cured olives, chopped
1 tsp dried red pepper flakes
1 cup fresh Italian parsley, chopped
Salt



Bring a large pot of salted water to a boil

While this is coming to a boil, heat the olive oil in a large skillet. Add the onion and carrots and sauté uncovered, until softened, about 5 minutes. Stir in the sun-dried tomatoes, lower the heat, cover and simmer until carrots and onions are completely tender, 10 minutes more.

Add the pasta to the water and cook for about 10 minutes or until al dente

While the pasta is cooking, add tuna, capers and olives to the skillet and sauté for a couple of minutes or until tuna is just cooked through. Season to taste with red pepper and taste for salt.

Drain pasta and return it to the pot with parsley, toss until well blended. Spoon pasta into warm pasta bowls and top with tuna sauce. Serve immediately.

Celeste's Cranberry Cobbler

3 ½ cups whole fresh cranberries (1 pkg)
¾ cup sugar
¾ cup chopped walnuts
Mix above and place in 10" pie plate

In a bowl, combine:

2 eggs	3/4 cup melted butter
1 cup sugar	1 cup flour

Pour over berries.
Bake 325 for 50 minutes or until top lightly brown. Served Warm.

with French Crème Topping

1-part sour cream (4 oz.) + 2 parts heavy cream (8-oz.)
Heat to room temp. Allow to set overnight; then refrigerate.
Will keep 10 days

Celeste's Pork Tenderloin Marinade

1/2 Cup Jim Beam Bourbon 1/2 Cup brown sugar
1/2 Cup Soy Sauce
2 Pork tenderloins — usually there are two in a bag

Place everything in a zip lock bag and marinade for 24 hours. I was told to be sure you marinade them for that long, don't shorten the time. Then you can grill them or cook in a hot oven.

Around 400 degrees for 20 — 30 minutes. Don't overcook.

Let them rest before cutting. I cooked the marinade for a couple of minutes in the microwave and serve it on the side.

Vera Panarella's
Rice Pudding



½ gallon of milk (less 1 cup – set aside)
1 cup of rice (Goya Pearl Rice)
1 cup of sugar,
2 eggs beaten
2 tsp Vanilla,
1 cup of milk
½ stick of butter or margarine

Put milk into sauce pan with rice, sugar, and butter on med-high heat. Keep stirring until it comes to a boil. Lower heat and bring to a slow boil. Keep stirring until it looks like a thick pudding. Take off of the burner and add beaten eggs. Still stirring, add milk and vanilla. When fully mixed, put in containers and let it cool. Add cinnamon on top. Close containers and refrigerate.

Option

If you want to add raisins, put them in when you add the milk, eggs, and vanilla.

Gail Reisinger's Apricot Oatmeal Bars



CRUMB MIXTURE

1 ¼ Cup all-purpose flour
1 ¼ Cup quick cooking oats
½ Cup sugar
¾ Cup Sweet Cream Butter, melted
½ tsp baking soda
¼ tsp salt
2 tsp vanilla

FILLING

10oz jar apricot preserves
½ C flaked coconut

Heat oven to 350°. In large mixer bowl combine all crumb mixture ingredients. Beat at low speed, scraping bowl often, until mixture is crumbly (1 to 2 min). RESERVE 1 C crumb mixture; press remaining crumb mixture into greased 13x9 baking pan. Spread apricot preserves to within ½" edge of crumb mixture; sprinkle with reserved crumb mixture and coconut. Bake for 22 to 27 min or until edges are lightly browned.

Jean Moorehead's



Hot Appetizer Pie

(Serves 6)

1-(8 oz) cream cheese
2 tbsp milk
1-2 ½ oz jar of dried beef (cut fine)
2 tbsp finely chopped green peppers
2 tbsp finely chopped onion
½ tsp pepper
½ cup of sour cream
¼ cup of chopped walnuts

Soften cream cheese and blend with milk. Mix other ingredients with this, except nuts. Pat into 8" Pyrex pie plate. Spread ¼ cup chopped nuts over top.
Bake at 350° for 15 minutes
Serve with crackers or sturdy potato chips

Ann Gross'
Meatball Tortellini Soup



2 (48oz) cans of chicken broth
1 lb. ground beef
1 egg
½ cup seasoned bread crumbs
2-3 tbsp parmesan cheese
1 – (16oz) pkg. frozen tortellini (I use cheese)
1 – (10oz) pkg. frozen chopped spinach – defrosted
½ tsp salt, pepper to taste

Pour cans of broth into large soup pot. Cover and heat over med-high heat until simmer. Meanwhile, mix ground beef, egg, bread crumbs, parmesan cheese, salt and pepper. Form into ¾" balls and drop into simmering broth, cook through for about 5 minutes. Add frozen tortellini, boil another 7 minutes or until cooked. Add spinach and heat a few minutes more.

Ann Gross'
Oreo Truffles

1 bag Oreo cookies (1 pound 2 oz. size)
1 8 oz pkg cream cheese, softened

Place cookies in food processor and make crumbs.
Mix cream cheese and cookie crumbs until well blended.
Place in refrigerator for 1 hour.
Roll into balls the size of walnuts or smaller and dip in melted chocolate and place on wax paper.
Let stand until chocolate sets.

When melting chocolate, I use the microwave and melt it at 30 percent power for about 2 minutes, stir and continue for another 2 minutes until melted.
Also, when dipping the balls, I use a fork to lift them out of the chocolate.
Be sure to tap the fork on side of bowl to let excess chocolate drip back in bowl.

Enjoy making the candy and also eating it.

Bea Keefe's



Yum – Yum Casserole

1 lb. ground beef
½ cup minced onion
1 pkg. of frozen peas
1 ½ cups of shredded cheddar cheese
1 can of Cream of Mushroom (or Cream of Chicken) soup
2 cups of Frozen Tater Tots

Butter 2-quart rectangular casserole dish. Press beef (raw) into bottom of casserole. Salt and pepper – Sprinkle with minced onion. Add peas and cheese. Spoon soup over cheese until covered. Place tater tots on top in close rows.
Bake uncovered at 325° for 1 hour or 350° for 45 minutes.

Marty Agate's



Chicken Divan

(Serves 6)

2 – (10oz) pkgs. Of frozen broccoli (I used fresh and cooked it)
2 cups of sliced cooked chicken
2 cans of Cream of Chicken soup
½ tsp of lemon juice
½ tsp of curry powder
2/3 cup of Mayonnaise
½ cup of bread crumbs
½ cup of shredded cheese

Large pan or dish, layer with chicken, broccoli, chicken. Combine soup, lemon juice, curry powder and mayonnaise. Pour over chicken and broccoli.

Sprinkle with bread crumbs and cheese.
Bake at 350° for 30-35 minutes

Mary Louise Lutz's
Chicken Chestnut Soufflé

(Serves 8)



9 slices of white bread (crusts removed)
4 cups of cubed cooked chicken
1 (8oz) can of sliced mushrooms, drained
¼ cups melted margarine
1 (8oz) can sliced water chestnuts, drained
9 slices of sharp process cheddar cheese
½ cup of mayonnaise
4 eggs, well beaten
2 cups of milk
1 tsp salt
1 (10 3/4oz) can of Cream of Mushroom soup, undiluted
1 (10 3/4oz) can of Celery soup, undiluted
1 (2oz) jar of chopped pimentos, drained
2 cups buttered coarse bread crumbs (1 block butter)
6-7 slices (toast in oven 300° for 10 minutes)

Line a buttered 9x13x2 baking dish with bread slices; top with chicken. Sauté mushrooms in margarine; spoon over chicken. Top with water chestnuts and cheese. Combine mayo, eggs, milk, and salt, heating well; pour over cheese. Combine soup and pimentos, stirring well; spoon over casserole. Cover with aluminum foil and place in refrigerator overnight (or 8hrs)
Bake uncovered for 30 minutes. Remove from oven, top with bread crumbs, and return to oven. Bake an additional 15-20 minutes or until set.

Nicole Stasnek's
"Nicole's Pulled Beef"



(Serves 4-6)

3-4 lbs. rump roast
2 glass jars of Heinz beef gravy
1 16oz. container of Italian dressing (your choice)

Dump gravy and entire container of Italian dressing into a crock pot. Mix around. Put rump roast in crock pot. Cover and cook at a 1 or 2 level for 6-8 hours. Remove roast from crock pot. Let sit for 5 minutes on a plate and then put in a large bowl. Take two large forks and pull beef apart. Add wet ingredients in crock pot to beef and mix up. Serve immediately.

Kristen Reisinger's Pork Tenderloin Marinade



½ cup Teriyaki
½ cup Soy Sauce
3 tbsp Brown Sugar
2 Green Onions, finely chopped
1 tbsp Sesame Seeds
½ tsp Ginger
¼ tsp Pepper
½ tsp Minced Garlic
1 tbsp Vegetable Oil

Mix all ingredients and pour over pork tenderloin – turning them occasionally. Can let soak anywhere from ½ hour to 3 hours. I usually pre-cook the meat in the oven tightly covered with foil for about ½ hour and finish on the grill – basting occasionally for 20 minutes to ½ hour.

Ginny Reisinger's Apple Cake



Ingredients

2 large eggs	2 cups sugar
1 ½ cups of oil (canola or Wesson)	1 tsp. vanilla
2 ½ cups flour	1 tsp. salt
1 tsp. baking soda	2 tsp. baking powder
1 heaping tsp. cinnamon	3 cups thin sliced & chopped apples

Pre-heat oven to 350 degrees.
Grease and flower a tube pan (with a removable stem).
Beat eggs and sugar. Add oil. Combine remaining dry ingredients (flour, salt, baking soda, baking powder and cinnamon) and add to the eggs, sugar and oil mixture.
Finally, add the apples.
Batter will be very thick…. spoon into prepared pan and back for 1 hour. Once it is finished baking, run a knife around the inside edge to release the cake from the pan. As it cools, the top will crack. Invert to release from pan then flip it so the cracked side is up and dust with powdered sugar.

Jen Birescik's
Pineapple Delight

2 cans of pineapple chunks
1 package of small marshmallows
2 one half pints of light cream

Drain pineapple. Mix pineapple, marshmallows, and cream. Refrigerate, stirring every hour. Ready in about 4 hours or overnighTbsp. Makes a large bowl. For variety, use mandarin oranges instead of/in addition to pineapple.

Jen's
Dill Dip



1 cup mayonnaise
1 cup sour cream
1 teaspoon "Accent" (a flavor enhancer)
2 teaspoons dill weed
1 tablespoon parsley flakes
1 tablespoon onion flakes
1 teaspoon "Lawry's" seasoned salt
1/2 teaspoon Worcestershire sauce
Fresh vegetables or assorted crackers and cheese

In a small bowl, combine the first 8 ingredients. Chill for at least one hour. Serve with vegetables or crackers and cheese.

Chrissy Stasnek's
Frito Chili Pie

Start by making the Summer Chili

1 lb. ground beef browned in a medium sized stock pot
1 can Bush's ranch style beans
1 medium sized bottle ketchup
1 packet chili seasoning



Mix each of these ingredients in the stock pot after the meat has browned. Heat until warm and well mixed.

Second prepare the Side Ingredients:

chopped lettuce
diced sweet onions
grated cheese (any variety you like)
diced tomatoes
1 bag Frito's

To prepare your Frito chili pie, line the bottom of a salad/cereal bowl with Fritos, then pour your Summer Chili over the Fritos, next put your grated cheese on top of the Chili, then add any of the onions, lettuce and tomato that you like. Finally, mash all of these ingredients together in your bowl and your Frito Chili Pie is ready to eat.

-All of these ingredients are to taste so don't be afraid to try different combinations or different flavors of Chili that you like.

Martha Reisinger's
Apple Dumplings

Dough:



2 cups sifted all-purpose flour
1 teaspoon salt
2/3 cup shortening
5 to 6 tablespoons cold water

Yield: 2- crust, 8-to-9-inch pie /depending on apple size 2-4 dumplings.
* I used Cortland apples but any baking apples will work.
Peel and core apples
Divide dough and roll to 1/8-inch thickness
Place apple in the center of dough and fill center of apple with
Cinnamon and sugar, with a dab of butter
Wrap dough around apple and place in baking dish.

Topping:

1/2 to 3/4 cup brown sugar
3 tablespoons of butter
* I just melt the butter with the brown sugar in the
* Microwave and then add water until it is smooth.
* Pour the topping over the dumplings be sure it covers the bottom of the dish (about 1 inch deep)
* Increase amount if needed to cover bottom of
* Baking dish

Bake in 350-degree oven for 1 hour.

Raquel Reisinger's Peanut Butter Balls



Peanut Butter Balls

¾ cup warm butter (1 ½ sticks)
1 ½ cups peanut butter
1 lb. powder sugar
1 tsp vanilla
Mix the above and form into 1-inch balls

In top of double boiler melt ½ cup of food grade wax
Melt in 12 oz. package of milk chocolate or butterscotch bits
Melt till smooth
Drop peanut butter balls in above mixture and coat

Drain on wax paper

Peggy Ankeny's Peanut Butter Topping



½ cup Sugar
½ cup Honey
1 ½ cup Water
Pinch of Salt
2 cups Peanut Butter

Bring everything except for the Peanut Butter to a boil, then beat into the peanut butter. If it gets too thick after it is cold, then thin with a little hot water. Store in refrigerator

Jay Ankeny's Mom
Raisin Filled Cookies

Filling:
1 box (2cups) Raisins
2 cups water
1 cup Sugar

Cook Raisins until soft. Add sugar, thicken with flour as needed. (Add vanilla and nuts as desired)

Cookie Dough:
1 cup shortening
2 cups Sugar (preferably brown sugar)
2 eggs
1 tsp vanilla
2 tsp baking powder
2 tsp baking soda
½ tsp Cream of Tarter
¼ tsp salt
5 cups Flour

Dissolve soda in buttermilk
Chill dough – easier to roll

Roll dough thin. Cut round 2 1/2-inch cookies and place on lightly greased baking sheets. Put 1 teaspoon filling (directions below) on each cookie round and cover with another cookie round. Seal edges with a fork. Make a small slit in top of each.
Bake raisin cookies at 325° for 10 minutes. Store raisin cookies in tightly covered container.

Beth Ann Reisinger's
Chicken Beer Bake Casserole



2 lbs. boneless chicken breasts	¼ cup veg. oil
5 tbsp flour	2 cans Cream of Chicken Soup
1 tbsp soy sauce	½ can of Beer
1 lg can diced mushrooms	1 tsp salt
1 tsp pepper	¼ C slivered toasted Almonds

Dredge chicken in flour, salt and pepper. Brown chicken in oil and place in casserole dish. Combine remaining ingredients (Cream of Chicken Soup, soy sauce, beer, and mushrooms) and pour over chicken. Bake at 350 for one hour. Sprinkle toasted slivered almonds, and serve
(Excellent served over steamed rice.)

Beth Ann Reisinger's - Taco Dip

1 can or jar of refried beans
1 cup (8oz) sour cream
1 jar medium salsa
1 can of sliced black olives
Grated cheddar cheese

Beth Ann Reisinger's -Broccoli Salad

4 bunches of broccolis	1 lb.. cooked bacon crumbles
1 med red onion	2 cups shredded mozzarella cheese

Mix Together:
1 cup mayo
¼ cups of sugar
1 tsp of vinegar

Mix together broccoli, onion, bacon, and cheese, then pour mayo mixture over, and toss. Refrigerate before serving.

Beth Ann Reisinger's - Gourmet Potatoes

6 med Maine Potatoes	2 C shredded cheddar cheese
¼ cup butter	1 ½ cups sour cream – room temp
1 tsp salt	¼ tsp pepper
2 tbsp butter	1/3 C chopped green onions

Cook potatoes in skins; cool. Peel and shred coarsely. In saucepan over low heat, combine cheese and ¼ cup butter, stirring occasionally, until almost melted. Remove from heat and blend in sour cream, onions, salt & pepper.
Fold in potatoes and turn into greased 2 qt casserole dish.
Bake 25 minutes or until heated through in med oven.

In a 9 x 9 in pie plate"

beans	sour cream
salsa	black olives
grated cheese	

Melt cheese and heat through

Becky Kerestes' Chicken Kabobs



Sweet & Spicy

Cut 6 skinless, boneless, chicken breasts into 1" cubes. Slice zucchini 1/2 inch thick. Cut red & green peppers & onions into 1" size to place on skewers. Alternate chicken pieces on skewers with zucchini, onion, peppers, etc. Lay in shallow baking dish.

Drain 1 15oz can of pineapple chunks - keep juice for marinate. Skewer pineapple chunks on skewers by themselves or alternate with vegetables.

Marinade:

1/4 cup oil, 2 tbsp. vinegar, juice from pineapple, 1 cup catsup, 2 tbsp. soy sauce, 1 tsp ginger, 1/2 tsp. ground mustard, 2 tbsp. dried parsley, 2 tbsp. brown sugar, 1/2 tsp. salt, 1 1/2 tsp. ground pepper, 1 tbsp. lemon juice. Mix well.

Pour marinade over skewered chicken & pineapple. Cover & refrigerate 3-4 hours or overnight. Grill 4 inches from heat, brush with marinade & cook turning often.

– about 5 minutes at 350

Bill's Basic Granola



8 cups oat meal – not instant	1 ½ cups brown sugar
½ cup water	1 tsp. salt
4 tsp. vanilla	

Place the brown sugar and water in a large measuring cup and heat in the microwave for 3 – 4 minutes until the sugar is dissolved. Add the salt and vanilla to the sugar mixture. Place the 8 cups of regular oat meal in a large mixing bowl. Add 1 cup of walnuts and 1 cup of slivered almonds to the mixing bowl. Now add the sugar mixture to the oats and nuts. Stir together. Heat the oven to 275 degrees. Spread the granola on two large cookie sheets. I cover the cookie sheets with parchment paper. Place in the oven for 40 – 60 minutes. I always check mine after 40 minutes. You want a golden-brown color to the oatmeal. When I take the granola out of the oven, I place the sheets on cooling racks and add the dried fruit on top. The heat from the oatmeal softens the fruit. When it is cooled, I store it in a large container.

To Customize Granola: Add raisins and/or nuts and/or dried fruit. When granola finished, mix the dried fruit that you want in your granola. I use cranberries, blueberries, raisins and apricots. The apricots I cut into small pieces. I don't measure these.

Mae Boggs' Date & Nut Bread



1 Cup dates
1 tsp soda
1 tbsp butter
1 egg
1 tsp vanilla
1Cup brown sugar
1 ½ flour
½ Cup chopped nuts

Sprinkle soda over dates and add 1 cup boiling water, cool, add remaining ingredients. Bake 350° for 1 hour.

Keith Reisinger's Fabulous Waffles and Pancakes



1 c buttermilk	2 c Bisquick
4 T plain yogurt	1 egg or egg white(beaten)
2 T vegetable oil	1/4 cup cheddar shredded

For four waffles or eight pancakes use 2 cups of Bisquick and another egg. Stir in buttermilk until blended. Stir in 4 tablespoons vegetable oil for waffles, but not for pancakes. Sprinkle cheddar cheese to the top of the pored waffle batter just before lowering the griddle.

Carl Reisinger's



Laurel Mountain Trout (on the grill)

1 whole fillet trout
Chopped onion
Butter
California Style Garlic

1. Put onion, butter, and garlic inside of trout
2. Wrap trout in foil
3. Grill 5 minutes on each side

Barb Edwards' Salmon in Puff Pastry



1 lb. Filleted salmon; 2 Tbsp Margarine; 1 Sheet Puff Pastry (found in the freezer section); 4 oz. Cream cheese; 2 oz. Shredded Monterey Jack cheese with jalapenos (optional) Salt and pepper

Two hours before preparation, remove 1 frozen puff pastry sheet: and let it come to room temperature. Cut salmon into 4 sections. In a frying pan, melt margarine and fry salmon about 5 minutes over medium heat.

Unfold defrosted puff pastry sheet and roll it out further. Score it into 4 squares. Combine the cream cheese and shredded cheese. Salt and pepper salmon pieces and place an equal amount of cheese mixture or just cream cheese on each salmon piece.

Transfer the salmon to the puff pastry so that each salmon piece is on a puff pastry square with the cheese side down. Draw the puff pastry sides together and pinch to seal.

Put the 4-puff pastry-salmon "bundles" on a cookie sheet with the sealed side down and bake for 30 minutes in a 350-to-375-degree oven until the puff pastry is browned. Serve with a dill sauce or with lemon slices.

This same recipe can be used with 1 lb. of filleted halibut or 2 boneless and skinless chicken breasts cut in half.

Phyllis' Fabulous Roasted Brussel Sprouts



Roasted Brussel Sprouts with Maple Syrup

2 lbs. Brussel sprouts, trimmed and halved
2 Tbsp. Olive oil
1 tsp. Salt
¼ cup maple syrup
1 ½ tbsp. Butter
1 Tbsp. heavy cream
1 Tbsp. soy sauce
2 tsp. sriracha
2 scallions thinly sliced
Toasted sesame seeds and lime wedges (for serving)

Place a rack in middle of oven, preheat to 400 degrees. Drizzle Brussel sprouts with oil. Sprinkle with salt and pepper. Toss to coat and arrange in a single layer. Toast until golden brown, crisp, and tender 20-25 minutes

Meanwhile cook maple syrup in a medium saucepan over medium heat until bubbling aggressively, about 3 minutes. Carefully whisk in butter, then add cream, soy sauce, and sriracha and cook, whisking constantly, until caramel sauce is bubbly and thick enough to coat a spoon about 1 minute.
Transfer brussels sprouts to a platter. Drizzle caramel sauce over to taste. Top with scallions and sesame seeds. Serve warm or room temperature with lime wedges

Lana Loll Brunk's Cranberry-Apple Casserole

Serves 6-8



6-8 Granny Smith apples-peeled, cored, and sliced
2-3 cups cranberries (plus a few reserved for garnish)
4 Tablespoon flour
1 cup granulated sugar

Topping
1 cup pecans chopped, plus halves reserved for garnish
½ cup brown sugar
½ cup flour
½ (1 stick) butter melted

Preheat oven to 325 degrees

Combine apples and cranberries: toss with flour and sugar. Spoon into a greased baking dish.

To prepare topping, mix pecans, brown sugar, flour, and butter. Spoon onto apple-cranberry mixture. Garnish with pecan halves and berries.

Bake for 30-40 minutes.

Serve immediately

Carol Kanton's Spinach Bars



Cook 2 boxes frozen spinach and drain really well.
6. eggs beat till fluffy
Add spinach
16 oz. cottage cheese
1 cup cheddar cheese
Garlic powder, salt and pepper to taste
Put in 8 X 9 square casserole pan
Spread ½ cup cheddar cheese on top
Bake 350 degrees for 45 minutes
Cool and cut in squares