

Weeks Family

COOKBOOK

Started in 1970 by Skip & Jan



2015

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Appetizers



ORANGE SMOKED SALMON



Brine Solution:

2 Quarts Cold Water

2 lbs Brown Sugar

2/3 Cup Sea Salt

1/2 Can Minute Maid Orange Concentrate

1/2 teaspoon Liquid Smoke

1 lemon squeezed or 1/3 cup lemon juice from store

Cut salmon with skin on into 2" strips.

Soak in the brine solution for at least 30 hours, covered in a plastic or glass container in the refrigerator. Stir every six hours.

Remove the fish from the brine solution and place on drying rack in the refrigerator to develop a pellicle surface (about 10 hours).

Smoke for six to eight hours, skin side down. Move racks halfway through

Place into 180 degree oven for 15 minutes

Return to the refrigerator for an hour to chill before serving.

HONEY SMOKED SALMON - Skip's Recipe



Buy large (3-4+ lb) salmon filet I prefer skin on and de-boned
Cut it onto strips vertically across the filet
Place the filets into the brine solution and submerge by covering with a plate. Refrigerate for 12 hours.

Place in smoker racks - Use Alder wood chips
Smoke for eight to twelve hours (depending upon how firm and dry you like your salmon.) Switch the lower tray up after 4 hours to ensure that all filets are evenly smoked and dried.

BRINE SOLUTION

- 1 Quart cold water**
- ½ Cup fresh-squeezed Lemon Juice**
- 1 Cup Granulated Sugar**
- 1 Cup Brown Sugar**
- ½ Cup Salt**
- ¼ Cup Molasses**

GLAZE/BASTING SAUCE

During the last hour, thoroughly baste all sides of each filet with the Glaze/basting solution. After filets are removed from the smoker thoroughly baste all sides of each filet with the glaze again before placing in the refrigerator to cool.

- 1 part Kikkoman Teriyaki basting/glazing sauce**
- 5 parts honey**

This smoked salmon is best eaten on Pepperidge Farm Butter-fly crackers with a bit of whipped cream cheese. It is also great tossed with angel hair pasta and a creamy alfredo sauce.

LETTUCE WRAPS

8 dried shiitake mushrooms
1 teaspoon cornstarch
2 teaspoons dry sherry
2 teaspoons water
salt and pepper
1 ½ pounds boneless, skinless chicken, minced
5 tablespoons oil
1 teaspoon fresh minced ginger
2 cloves garlic, minced
2 green onions, minced
2 small dried chilis (optional)
1 8 oz. can bamboo shoots, minced
1 8 oz. can water chestnuts, minced
1 package cellophane Chinese rice noodles, fried in oil for a minute or two (until they puff up)

Cooking Sauce:

1 tablespoon Hoisin sauce
1 tablespoon soy sauce
1 tablespoon dry sherry
2 tablespoons oyster sauce
2 tablespoons water
1 teaspoon sesame oil
1 teaspoon sugar
2 teaspoons cornstarch
Iceberg lettuce "cups" leaves OR
Bibb lettuce leaves or other leaf lettuce



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P.F. CHANG'S
C H I N A B I S T R O SM

Lettuce Wraps

Preparation Instructions:

Cover mushrooms with boiling water, let stand 30 minutes then drain. Cut and discard woody stems.

Mince mushrooms. Set aside. Mix all ingredients for cooking sauce in bowl, and set aside. In medium bowl, combine cornstarch, sherry, water, soy sauce, salt, pepper, and chicken. Stir to coat chicken thoroughly. Stir in 1 teaspoon oil and let sit 15 minutes to marinate. Heat wok or large skillet over medium high heat. Add 3 tablespoons oil, then add chicken and stir fry for about 3-4 minutes. Set aside. Add 2 tablespoons oil to pan. Add ginger, garlic, chilis (if desired), and onion; stir fry about a minute or so. Add mushrooms, bamboo shoots and water chestnuts; stir fry an additional 2 minutes. Return chicken to pan. Add mixed cooking sauce to pan. Cook until thickened. and hot. Break cooked cellophane noodles into small pieces, and cover bottom of serving dish with them. Then pour chicken mixture on top of noodles. Spoon into lettuce leaf and roll.



Easy Chinese Chicken Lettuce Wraps

- 1 ½ pounds chicken breast or ground chicken**
- 2 Tbs. canola oil**
- 1 Tbs. minced garlic**
- 1 Tbs. minced fresh ginger root**
- 2 green onions, sliced**
- 1 Tbs. plus 1 tsp. soy sauce**
- 1 tsp. rice vinegar**
- ½ cup finely chopped water chestnuts**
- ½ cup carrot, finely chopped r shredded**
- ¼ cup Yoshida's sauce**
- 2 Tbs. sweet chili sauce**
- ¼ cup fresh cilantro**
- ½ tsp. sesame oil**

Finely chop chicken until a little coarser than ground beef. Heat oil in wok and add garlic, ginger and green onions. Stir-fry until fragrant (20 seconds). Add the chicken and cook 5 to 8 minutes. Add seasonings and let simmer. Add the cilantro last. Garnish with chow mein noodles (rice ones) and chopped cashews. Serve in chilled lettuce leaves.



CILANTRO LIME SALSA

4 cans (16 oz.) diced tomatoes in tomato puree
1 can (8 oz.) tomato sauce
1-2 bunches of washed cilantro
1-2 lg. jalapeno peppers (depending on desired heat)
2 cloves of garlic, pressed or minced
1 med. white onion, coarsely chopped
garlic salt, to taste
juice from 1 fresh lime



Wash all of the produce in cold water well. In a large bowl, combine the diced tomatoes and tomato sauce. In your food processor, combine the cilantro, peppers and garlic. Process this mixture until all is very fine, then add the mixture to the tomato mixture and season with the garlic salt to taste. Slice lime in half and squeeze juice into salsa.

You'll want to make plenty of this salsa, cause it goes fast. If you have any left over, seal in an air tight container and refrigerate until next use. Use with in 3-4 days.



SHRIMP DIP

- 8 oz cream cheese
- ½ cup salad dressing
- 1 Tbs. lemon juice
- ½ cup diced celery
- ¼ cup onion chopped finely
- 1 can of drained shrimp



Mix together, refrigerate and serve.

ARTICHOKE DIP

- 1 8 oz. Cream cheese
- 1 cup mayonnaise
- 4 oz. Parmesan cheese
- 1 can diced green chilies
- 1 14 oz. can artichoke hearts chopped.



Bake for 20 minutes at 400 degrees.
Serve with tortilla chips.



JAN'S CHEESE BALL

- 2 , 8 ounce packages of cream cheese
- 8 ounces Cracker Barrel sharp cheddar cheese, grated
- A little chopped onion
- 1 tsp. Lemon juice
- 2 tsp. Worcestershire sauce

Mix well and shape into 2 balls

Roll into finely chopped pecans, and refrigerate.

NUTTY BACON CHEESEBALL

- 1 package 8 oz. cream cheese softened**
- ½ cup milk**
- 2 cups (8 oz.) shredded sharp cheddar cheese**
- 2 cups (8 oz.) shredded monterey jack cheese**
- ¼ cup crumbled blue cheese**
- ¼ cup minced green onion -- white parts only**
- 1 jar (2 oz.) diced pimento drained**
- 10 slices bacon cooked and crumbled**
- ¼ cup chopped pecans**
- Salt and black pepper**
- ¼ cup minced parsley**
- 1 Tbs. poppy seeds**



Place cream cheese in mixer bowl. Gradually add milk, cheeses, onions and pimento. Add salt and pepper to taste and HALF of the bacon and HALF of the pecans.

Form into 2 cheese balls, wrap in plastic wrap and chill for 2 hours.

Combine remaining bacon, pecans, parsley, and poppy seeds in a pie plate and roll each cheese ball in mixture until covered. Wrap again in clean plastic wrap and refrigerate until ready to use, up to 24 hours.

EASY CHEESE SPREAD

- 2 packages (8 oz.) cream cheese**
- 2 Tbs. chopped celery**
- 2 Tbs. chopped onion**
- 1 package (dry) ranch dressing mix**

Use for a spread for bagels, sandwiches, crackers, etc.

AMIE'S BRAZILIAN CHEESE PUFFS

Pap De Queilo

2 lbs Tapioca Flour

4 Cups Milk

1 Cup Corn Oil

1 Teaspoon Salt

5 Eggs

1 lb. finely grated cheese (Parmesan, Cheddar, Asiago)



Bring milks, oil and salt almost to a boil and transfer to mixer.

Gradually add tapioca flour and mix well.

Add eggs one at a time and blend well.

Drop in teaspoon sized balls on parchment lined pan.

Bake @ 350 degrees for 20 minutes or until golden

GUILTLESS GUACOMOLE

10 oz. Frozen peas

½ ripe avocado chopped (3 oz.)

4 oz. can chopped green chilies

3 Tbs. lime juice

2 Tbs. nonfat sour cream

1 tsp. minced garlic

1 tsp. cumin

1 cup chopped tomatoes

1/3 cup chopped red onion

2 Tbs. chopped fresh cilantro

Salt and Pepper to taste



Process first seven ingredients until smooth. Put in a medium bowl and stir in remaining ingredients. Store covered in fridge up to 3 days. Makes 3 cups. ½ cup equals 1 point on the weight watchers program.

MUSTARD SAUCE

½ Cup brown sugar
⅓ cup mustard
2 eggs, beaten
2 Tbs. Margarine
⅓ cup cider vinegar

Mix sugar, mustard, eggs and margarine. Then gradually add the vinegar. Cook over low heat until slightly thickened. (Approximately 10 minutes)

ORANGE GLAZE FOR HAM

½ hour before end of baking time of ham, cut top of surface of ham in diamond shapes (or lattice with sharp knife, Spread with mixture of:

½ cup brown sugar
½ tsp. dry mustard
¼ cup orange juice stick with whole cloves

APRICOT GLAZE FOR HAM

1 -18 oz. jar apricot preserves
2 tsp. prepared mustard
¼ tsp. allspice
⅓ cup orange juice

Prepare ham same as above, and garnish with drained apricot halves and mandarin oranges.

POT STICKERS

(Gyoza or Chinese Dumplings)

Yield: About 75



1 lb. cabbage

1 lb. ground pork, or ground chicken, ground beef

1 tsp. fresh ground ginger

1 stalk finely chopped green onions

½ tsp. salt

1 ½ tsp. mushroom seasoning

2 tsp. soy sauce

2 tsp. sesame oil

1 tbs. cornstarch

Cornstarch water: ½ cup water + ½ tsp. cornstarch

2 tbs. vegetable oil for pan fry

1-2 packages dumplings skins (1 lb.)

Chop cabbage into very tiny pieces, add 1 tsp. salt, squeeze the cabbage for a minute until juice exudes from the cabbage, then drain. In a large bowl, add cabbage, ground pork, ginger, green onion, salt, mushroom seasoning and sesame oil. Mix ingredients well.

Spoon ½ tbs. filling on to the center of a dumpling skin. Wet the edge with water, fold in half and pinch edges closed. Fold in the shape of a Chinese dumpling.

Heat 2 tbs. oil in a skillet. Place the pot stickers into the skillet and fry over a medium high heat until bottoms are slightly golden, then add cornstarch water, cover and turn the heat to medium low until liquid is gone. Serve.

Pot Sticker Sauce:

1 cup Soy Sauce

1 clove Garlic chopped fine

A few drops of Sesame Oil

½ tsp. Vinegar

1 Tbs. Brown Sugar

SEVEN LAYER DIP

1st layer-

1 can jalapeno bean dip

2nd layer-

2 mashed avocados with lemon

3rd layer-

1/2 cup sour cream with 2 tbs mayonnaise and 1/2 pkg. taco seasoning.

4th layer-chopped olives (1 can)

5th layer-

2 chopped tomatoes (drain juice)

6th layer-chopped green onions

7th layer-grated cheese



Buffalo Chicken Nachos



- 6 boneless chicken wings**
- 1 recipe of wing sauce**
- 1 cup celery diced**
- ½ cup green onion chopped**
- 1 cup garbanzo beans mashed**
- 1 bunch cilantro chopped**
- 1 bag tostada tortillas (cooked like chips)**
- 2 cups jack cheese shredded**

Lightly season chicken with salt and pepper and grill for 8 minutes each side. Remove from heat and let rest for 5 minutes before slicing. Toss chicken strips in wing sauce. Spread mashed garbanzo beans on tortillas and top with the chicken. Sprinkle with celery, onion and cilantro. Drizzle with blue cheese dressing and top with cheese. Place under the broiler for about 8-10 minutes until bubbly. Remove from oven and cut into wedges.

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Continued from Buffalo Chicken Nachos:

Wing Sauce

8 Tbs. hot sauce (Franks Brand)
8 Tbs. butter
1 garlic clove mashed and minced
2 Tbs. rice wine vinegar
Dash of Worcestershire Sauce
Salt and Pepper

Combine all ingredients in a saucepan and simmer for 5 minutes

Blue Cheese Dressing



1/2 cup mayonnaise
1/2 cup sour cream
1/2 cup good blue cheese
1 tsp. rice wine vinegar
1/2 tsp salt
1/4 tsp. dry mustard
1/4 tsp paprika
1/4 tsp. pepper

Combine all ingredients in food processor and pulse until blended.
Refrigerate and serve.

BLACK BEAN EGG ROLLS

- 1 can black beans**
- 1 cup corn**
- 1 red pepper roasted and diced**
- ½ cup red onion, diced**
- ½ jalapeno pepper, seeded, and finely chopped**
- 2 cloves garlic, crushed and chopped**
- 1 tomato, seeded and chopped**
- 1 cup cooked rice**
- ¼ cup cilantro, chopped**
- 1 tsp. cumin**
- ½ tsp. salt**
- ½ tsp. pepper**
- 1 package large egg roll wraps**
- 1 cup shredded roast chicken**



Combine all ingredients in a bowl and mix. Place 3-4 tablespoons of mixture in an egg roll wrapper and roll up in the traditional way. In a frying pan, heat 1-2 cups of vegetable oil to medium high heat. Fry the egg roll until browned on both sides (2 minutes on each side). Place on paper towels to drain. These are great to eat with Avocado Aoili or salsa.

AVOCADO AOILI

(I cut this recipe in half and it seems to be enough)

- 2 eggs**
- 1 small avocado**
- 1/3 tsp. dry mustard**
- 1 tsp. kosher salt**
- 2 Tbs. lemon juice**
- 1 cup light olive oil**
- 1 cup vegetable oil**

Blend well in food processor the eggs, mustard,,salt, avocado, and lemon juice. Combine the oils and little by little add the oil to the blending mixture. As the mixture thickens allow the oil to flow in a steady slow stream. This is called emulsifying. Mixture should be thick and not oily.

CHINESE EGG ROLLS

3 - 4 pork chops, or shrimp. Dice into $\frac{1}{4}$ inch cubes. Stir-fry in peanut oil and set aside.

Chop into tiny pieces

- 1 head of cabbage**
- 3-4 carrots**
- 1 can water chestnuts**
- 1 onion**
- 3-4 ribs celery**
- 2 hands full of bean sprouts**



Stir-fry slower cooking vegetables first then add the others. Add soy sauce and meat when the vegetables become tender. Allow to cool, then wrap in eggroll wrappers and deep fry in peanut oil until golden brown. Use a little water on fingertips to seal wrappers.

SWEET AND SOUR SAUCE

- 2 c. sugar (white or brown)**
- $\frac{1}{2}$ c. crushed pineapple (reserve juice)**
- $\frac{3}{4}$ C. vinegar**
- 1 c. water**
- 1 tsp. dried onion**
- $\frac{1}{4}$ c. green pepper**
- 2 tsp. salt**
- $\frac{1}{3}$ c. catsup**
- 1 c. canned tomatoes, chopped**

Bring all to boil; simmer 15 to 20 minutes.
Thicken with cold water and corn starch

FRUIT DIP

1 (8 oz.) package of cream cheese
1 (7 oz.) jar of marshmallow cream
½ tsp. orange extract
grated orange rind to taste

Mix with an electric mixer until fluffy and creamy and refrigerate. Delicious with any fruit .

YOGURT FRUIT DIP

1 8 oz pkg. strawberry or raspberry yogurt
8 oz. cool whip

Stir together gently.



RASPBERRY HONEY BUTTER

1 lb. Softened butter
8 oz. Honey
8 oz. Raspberry preserves 1 tsp. Vanilla

Whip butter until very light and fluffy. Whip in honey and raspberry preserves. Add vanilla, and keep refrigerated.

BALSAMIC SYRUP

1 cup balsamic vinegar
2 Tbs. sugar

Stir vinegar and sugar in heavy saucepan and boil slowly until liquid is reduced to about ½ cup, approximately 15 minutes. Store in fridge.

FRENCH ONION CHIP DIP



- 1 1/2 Large Sweet Onions**
- 2 cloves minced garlic**
- 1 cup light sour cream**
- 8 oz cream cheese**
- 1/2 cup mayonaise**
- 2 tablespoons parsley chopped finely**
- 1/2 cup grated Gruyere cheese (optional)**

Slice the onion thinly. Chop into one inch pieces. Saute onion in a pan with a little olive oil and butter, salt and pepper, until caramelized. About three quarters of the way through the saute process, add the garlic. Allow to cool to room temperature. Combine the sour cream, cream cheese, mayonaise, parsley and grated cheese together. Stir the onions and garlic into the mixture. Mix well and chill for two hours. Great with chips or as a spread on bagels.

Beverages



CHOCOLATE MILK



- 1 20 quart box instant powdered milk**
- 1 lb. powdered sugar**
- 1 large jar of Creamer**
- 1 box instant cocoa Mix.**

BANANA SLUSH PUNCH

- 4 c. Sugar**
- 6 c. Water**
- 1 (12 oz.) can Frozen Lemonade**
- 5 Bananas, mashed**
- 1 (46 oz.) can Pineapple Juice**
- 5 qt. 7-Up or Sprite**
- 2 (12 oz.j cans Frozen Orange Juice**

Combine all of the above, except 7-Up, Let it set in freezer for approximately 8 hours. Remove every couple of hours to stir to create slush and return to freezer. Combine with 7-Up ($\frac{1}{2}$ and $\frac{1}{2}$) to serve, Serves 30.

CHELSEA'S HERBAL CHAI TEA

- 1 Tbs. Anise seeds
- 1 Tbs. Fennel seeds
- 1 Tbs. Cardamom seeds
- 1 Tbs. Ginger (dried and cracked roots)
- 1 tsp. whole Cloves
- 1 tsp. black Peppercorns
- 5 Cinnamon sticks
- 4 Tbs. dried Peppermint leaves
- 4 Tbs. dried Chamomile
- 1 ½ cups sugar



In a coffee grinder, grind the anise, fennel, cardamom, ginger, cloves, and peppercorn.

Use a 2 quart Pyrex glass measuring container. Add ground spices plus 2 quarts of water and 5 cinnamon sticks. Cover with plastic wrap and poke two or three air vents in top. Microwave for 15 minutes.

Remove from microwave. Be careful it's HOT. Lift plastic wrap and add the peppermint and chamomile leaves. Cover again and let it sit for 20 minutes.

Uncover again and lift all the big chunks out of the liquid that you can. Using 2 really fine strainers stacked together, strain the tea into a large jug. Clean the Pyrex container and put the 1 ½ cups sugar into it. Then add really hot water to the 2 quart line and stir until all the sugar is dissolved. It will be clear. Add this to the tea mixture and stir.

To serve this drink, fill cup $\frac{2}{3}$'s full of the tea and add $\frac{1}{3}$ of cream. On top sprinkle some ground nutmeg and cinnamon sugar. You can even add a squirt of whipped cream if you like.

GREEN DRINK...DR. OZ

- 4 stalks celery**
- 1 cucumber**
- 1 lemon**
- 1 lime**
- 1 apple**
- 1 cup spinach**
- ½ inch piece fresh ginger**

Juice these together and drink



MAGICAL BREAKFAST BLASTER

- 1 scoop (1/3 cup) soy protein powder**
- ½ Tbs. flaxseed oil**
- ¼ cup frozen blueberries**
- ½ large ripe banana or other fruits of your choice**
- ½ Tbs. apple juice concentrate or honey**
- 1 tsp Psyllium seed husks**

Put all ingredients in blender add 12 ounces of water and ice.
Cover and blend until fairly smooth.

2 servings, 136 calories per serving

CRANBERRY SPARKLE

2 qt. cranberry juice
2 c. orange juice
16 oz. Sprite (all chilled)

Mix fruit juices with ice; slowly add Sprite and serve immediately

GOOD PARTY DRINK

½ gal. apple cider
1 (2 liter) bottle Slice
1 (2 liter) bottle ginger ale
(or add 1 bottle white grape juice)

RASPBERRY PUNCH DRINK

Serves 100

6 pkgs raspberry Koolaid
6 cups sugar
1 12 oz frozen orange juice
2 12 oz frozen lemon juice
1 48 oz can pineapple juice



Mix well--makes 1 gallon
Just before serving puree 4 bananas and add to base, Mix
1 quart of base with 3 quarts ice water and 1 qt 7UP
1 qt of raspberry sherbet to float on top, cut sherbet into 1 to 1 ½
squares. Add ice if desired.

LIME FRAPPE

1 cup boiling water
1 3 oz lime Jell-O dissolve Jell-O in water (3 cup water) (boil)
3 cups sugar for 5 to 7 minutes. Add 9 cups water and 1 46 oz can
pineapple juice.

Freeze in large container, allow for expansion.
When ready to serve fill glasses ⅓ or ½ full.
Pour Seven Up, Sprite, Slice, ETC. over to fill and enjoy!

Breads, Rolls & Muffins





WHITE BREAD

Mix in Bosch with dough hooks in place:

10-12 Cups bread flour

4 ½ Cups water

½ Cup sugar

2 TB SAF Instant Yeast

1 TB salt

¼ Cup oil

¾ Cup powdered milk powder

(1 TB Dough Enhancer optional)

Add 4 cups white Bread flour and 2 TB SAF instant yeast. While kneading on speed one add up to 5 more cups white bread flour to make a moderately stiff dough. Knead on speed one for 10 minutes. Cover loosely. Let rise until double in bulk. Punch down. Let rise until double again. Shape into three loaves. Let rise until double. Bake until golden brown. (About 30 minutes at 350°)

Pantry Secrets Bread

10 ½ Cups White Unbleached Bread Flour

½ Cup Sugar

1 Tablespoon Salt

3 Rounded Tablespoons SAF-Instant Yeast

3 Tablespoons Liquid Lecithin*

4 Cups Hot Tap Water

Mix dry ingredients. Add Lecithin and water. Mix for one minute and check consistency. If dough is too dry, add more water. If dough is too moist, add more flour. Mix for Five minutes. (Do not add water or flour to the dough after it has finished mixing.)

Spray counter and pans with cooking spray. Shape loaves and cover with a dish towel. Let rise 25 minutes. Bake at 350 degrees for 25 minutes.

This recipe makes four loaves of bread.

* Squeeze or pour approximately three tablespoons of lecithin directly into the bowl. (Do not measure) (One tablespoon is about the size of a quarter.



BREADSTICKS

3 cups water
1 tbs. sugar
2 tbs. peanut oil
2 tsp. salt
2 Tbs. instant yeast
Approximately 6 ½
cups flour



Enough to fill 2 cookie sheets

Mix water, sugar, oil, salt, and half of the flour. Add the yeast, and gradually add the rest of the flour. Cover and let raise for approximately 45 minutes. Divide dough into 2 balls. Roll out on floured surface to about ½ inch thick. Cut into strips, butter both sides of each strip, and lay them on pan. Lightly sprinkle garlic salt on top or anything else such as sesame seeds, parmesan cheese, or poppy seeds. Allow them to raise again for 20 minutes. Bake at 425 degrees for about 20 minutes or until golden brown.

PIZZA DOUGH

1 cup warm water

1 Tbs. yeast

1 Tbs. sugar

½ tsp. salt

2 Tbs. peanut oil

2 or 2 ½ cups flour

Mix and let rise 30 minutes

Spray a light coat of oil on pizza pans, and roll out dough.

Preheat oven to 450 and bake dough for 5 minutes.

Take out of oven and add toppings.

Bake at 425 for about 18 minutes.

Country French Bread

Dissolve together

2 ½ cups warm water

2 Tbs. sugar

2 Tbs. yeast

2 Tbs. oil

1 Tbs. salt



Add 5-6 cups flour. Knead and let rise, covered for 10 minutes. Punch down and knead every 10 minutes 5 more times. Shape dough into 3 loaves or 24 rolls. Slit the top of the loaves 3 times, the rolls once. Place on greased cookie sheet. I sprinkle the pan with a little corn meal to make the bottoms a little more crunchy. Let rise 30 minutes. Bake at 350 degrees for 30 minutes or until golden brown.

Pizza Hut Style Pizza Dough

- 2 tsp. instant yeast**
- 1 1/3 cup warm water**
- 1 Tbs. sugar**
- 1 ¼ tsp. salt**
- 2 Tbs. light olive oil**
- 2 Tbs. cornmeal**
- 2 cups all purpose flour**
- 1 cup bread flour or all purpose flour**
- 1 tsp. baking powder**
- ¼ tsp. garlic powder**
- ¼ tsp onion powder**



Bread Machine-- Add ingredients to machine bread pan in order given or as per manufacture's instructions and set to dough mode.

Food Processor-- Place water, sugar salt and olive oil in bowl of food processor and pulse to dissolve sugar and salt. Add yeast, bread flour, all purpose flour, other dry ingredients, and process until a soft ball forms. Remove from machine and allow to rest, covered with a tea towel, about 45 minutes.

Dough Hook--Place water, sugar, salt and olive oil in bowl of mixer and dissolve sugar and salt. Stir in yeast, bread flour, all purpose flour, other dry ingredients and knead with a dough hook to form a soft ball, but not too sticky (about 8 minutes). Remove from machine and allow to rest covered with a tea towel about 45 minutes.

By Hand--In this case, use only all purpose flour. Place water, sugar, salt and olive oil in bowl and dissolve sugar and salt. Stir in yeast, all purpose flour, other dry ingredients and knead to form a soft ball but not too sticky (about 8-10 minutes). Allow to rest covered with a tea towel about 45 minutes.

Deflate dough very gently before using and allow it to rest a further 15 minutes before using in a recipe. You may refrigerate dough in an oiled plastic bag up to two days.

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To Use-- Divide dough in three balls. Place 3 to 4 tablespoons of oil in each pan. Gently press or roll out a ball of dough to fit each pan. Essentially, stretch dough, let it rest every few minutes for a while and stretch again to encourage it to fit the pan. If you press it all at once it will just retract back into the middle.

Cover each pan and let dough raise for 45 to 90 minutes.

Preheat oven to 450 degrees

Add the toppings and bake on bottom rack for about 12 to 15 minutes then switch pizza to the upper rack for the last 5 minutes.

PLAIN FLOUR TORTILLAS

2 cups unbleached or all purpose flour
3 tablespoons vegetable oil or shortening
½ teaspoon salt
⅔ cup warm water

Place flour, oil and salt in a food processor; process 5 seconds. With motor running, slowly add warm water through the feed tube; process until dough forms a ball. If dough is too stiff or dry, add an additional 1 tablespoon warm water; process just until combined. Transfer dough to a medium bowl; cover with plastic wrap and let stand 30 minutes. Form dough into 10 to 12 (1 ½- inch) balls. Keep balls of dough covered with plastic wrap while baking tortillas.

To form and bake tortillas: preheat open WRAP MASTER for about 8 minutes. Place one ball of dough on bottom Grid in the center and towards the rear of the unit. Press down Lever quickly with firm pressure for about one second. Rotate tortilla a half turn; repeat pressing several times until tortilla is about ⅛ inch thick and 6 inches in diameter. Bake tortilla on open WRAPMASTER 45 seconds to 1 minute. Turn and continue to bake until a delicate brown color is reached, turning occasionally.

Keep baked tortillas warm in a clean kitchen towel or let cool completely, wrap in a plastic bag and refrigerate up to 3 days before reheating.

Makes 10 to 12 tortillas.



MONKEY BREAD

2 cups warm water

1 Tbs. yeast

$\frac{3}{4}$ Tbs. salt

3 Tbs. oil

2 egg whites beaten

$\frac{1}{2}$ cup sugar

5 or 5 $\frac{1}{2}$ cups of flour

Mix ingredients and let raise.

Roll out on floured surface and spread melted butter on top. Cut in circles and stack on sides in bundt pan. Let raise again and bake at 350 degrees for about 15 to 20 minutes.



90 MINUTE BREAD

4 cups warm water
4 yeast cakes
Dissolve the active yeast
4 Tablespoons sugar
4 Tablespoons vegetable oil
3 tsp. Salt
8 cups flour

Mix well

Cut into 4 loaves and let rest 15 minutes. With handle of a heavy knife or rolling pin, pound each loaf 1 minute. Put into well greased pans and let rise ½ hour. Bake at 375 degree for ½ hour.

This is a good recipe for Scones, Joseph Fielding Smith's wife's recipe from Grandma Marrott.

BRAIDED SESAME SEED BREAD

1 ½ cup milk
¼ or ½ cup sugar
1 Tablespoon salt
½ cup warm water
2 Tablespoons yeast
½ cup butter
2 eggs
6 ½ cups flour
2 Tablespoons butter or 1 egg
2 Tablespoons sesame seeds or poppy seeds



Heat milk, sugar, salt, and ½ cup butter. Dissolve yeast in warm water, add 1 teaspoon sugar. When milk is cool add 1 cup flour. Add 5 ½ more cups of flour a cup at a time. Let rise 1 ½ hours. Before adding flour add 2 beaten eggs.

Turn out on a floured surface. Knead. Form into 6 equal portions. Make into ropes and braid. Brush with egg, sprinkle with sesame seeds.

Place on greased cookie sheet. Let rise 50 minutes. Bake at 350 degrees for 20-25 minutes. Makes 2 braided loaves or one large ring.

BUTTERFLAKE ROLLS

- 3 packages butterflake rolls**
- 1 cube of butter**
- $\frac{3}{4}$ cup sugar**
- 1 orange rind**

Put rolls on their sides in a bundt pan and pour other ingredients over the top.

Bake at 350 degrees for 25 minutes.

QUICK ROLLS

- 2 pkg. yeast**
- $\frac{1}{2}$ cup sugar**
- $\frac{1}{2}$ Cup warm water**
- 1 tsp. salt**
- 1 Tbsp. sugar**
- 2 beaten eggs**
- 1 cup milk**
- $3 \frac{1}{2}$ to 4 cup flour**
- $\frac{1}{4}$ cup butter**



Dissolve yeast in water for 5 minutes with 1 tablespoon sugar. Warm milk with butter and salt and let cool. Mix sugar and eggs and add milk mixture. Add yeast and flour, 1 cup at a time. Dough will be sticky. Cover and let rise 1 hour. Roll dough out and spread a little melted butter on top and put into rolls. Put on greased pan and rise again about 1 $\frac{1}{2}$ hours until rolls have doubled in size.

Bake at 350° for about 12 to 15 minutes.

HELEN'S 12 HOUR BUTTERHORNS

1 yeast cake
1 Tb. Sugar
½ cup water
3 Tbs. Butter
1 cup lukewarm milk
½ cup sugar
3 eggs well beaten
¾ tsp. Salt
4 cups flour



Dissolve yeast, water, 1 Tbs. Sugar - Melt butter and milk together and cool to lukewarm. Beat eggs and mix all liquid ingredients with the dry ones. Mix well. Cover and let rise 5-6 hours. Turn on a lightly floured board, Knead once or twice and divide dough into halves. Roll each half into a circle about a ¼" cut pie fashioned into 16 pieces. Roll each piece loosely from large end to small and place on greased cookie sheet.

Let raise 5-6 hours. Bake at 375 degrees for about 15-20 minutes or until lightly brown.

Makes about 32 butterhorns.

ORANGE SPREAD FOR THE 12 HOUR BUTTERHORNS

1 cube butter
¾ cup sugar
2 Tbs. Orange juice
Grated rind of 3 oranges

Make soft dough, raise till double.

Roll out jelly roll fashion.

Spread with orange mixture.

Cut and raise till double.

You can even frost with an orange frosting too.



Muffins

- 1¼ cups all-purpose flour
- ¾ cup MALT-O-MEAL Quick hot cer
- ½ cup sugar
- ¾ cup milk
- ¼ cup vegetable oil
- 1 egg
- ½ cup finely chopped nuts
- 1 tablespoon baking powder
- ½ teaspoon salt



Heat oven to 400° F. In a large bowl, combine all ingredients; stir together until ingredients are just moistened. Spoon into greased or paper-lined 12-cup muffin pans filling cups ¾ full. Bake for 18 to 20 minutes or until toothpick inserted in center comes out clean.

- YIELD: 12 muffins

PECAN MUFFINS

- 1 cup chopped pecans
- 1 cup brown sugar, firmly packed (dark sugar)
- ⅓ cup all purpose flour
- 2 large eggs, beaten lightly
- ½ teaspoon. Vanilla.



In a bowl combine the nuts, sugar, flour and a pinch of salt, add the eggs and the vanilla, and stir the batter until it is just combined. (Batter should be lumpy) Spoon the batter into 12 well buttered muffin tins, (¼-cup tins) Put the tins in a cold oven, set the oven temperature at slow (300 degrees F), and bake, the muffins for 25 minutes, or until they are springy to the touch. Remove the muffins from the tins immediately with a small spatula and let them cool on a rack.



PLUCKET BREAD

Butter a bundt pan
Melt and pour into a bundt pan

½ cup brown sugar
¼ cup butter
½ cup chopped pecans

Mix in a bowl

½ cup brown sugar
½ cup white sugar
2 Tablespoons cinnamon

Take 24 frozen Rhodes rolls, dip into water and then roll in sugar mixture, stand in bundt pan. Pour leftover mixture on top, and let the rolls rise.

Bake for 35 minutes at 350°.

AMIE'S BANANA BREAD

- 3 ripe bananas mashed
- 2 eggs
- 1 ½ cup sugar
- ⅔ cup corn oil
- ½ cup sour cream
- 2 cups flour
- 1 ¼ tsp. soda
- ¾ tsp. salt
- 1 tsp vanilla
- 1 cup chopped pecans



Blend first 5 ingredients then add the dry ingredients. Add vanilla last.

Makes 2 8x4 inch loaves—grease and flour pans.

Bake at 350 degrees for about 50 to 60 minutes.

ZUCCHINI BREAD

- 3 eggs
- 1 cup oil
- 2 cups sugar
- 3 tsp. vanilla
- 2 cups grated zucchini
- 3 cups flour
- 2 tsp. cinnamon
- 1 tsp. salt
- 1 tsp. soda
- ½ tsp. baking powder
- Nuts if desired



Bake at 350 for 1 hour.

GRANDMA JOLLY'S ORANGE BREAD

1 cup oil
2 cups sugar
1 ⅓ cup buttermilk

Dissolve, and add

1 tsp. Soda
4 eggs
1 tsp. Salt
4 cups flour
2 tsp. Grated orange rind
1 cup raisins
1 cup chopped dates
1 cup chopped pecans

Bake at 350 for about 1 hour

Glaze for Top of Bread

2 cups powdered sugar
2 Tbs. Orange rind
Orange juice

Add orange juice a little at a time to make a thin frosting glaze to pour over the top of the bread

Vanilla Pudding Cinnamon Rolls with Cream Cheese Frosting



Note: to use instant yeast instead of active dry yeast, decrease the yeast amount to 1 1/2 tablespoons instant yeast. Still mix it with the water and sugar but you don't need to wait for it to proof - just continue with the recipe, adding in the yeast/water mixture where indicated. Also, as with all yeast doughs, I never use the flour amount called for in the recipe as a hard fast rule (unless a weight measure is given and then I pull out my kitchen scale). Because humidity, temperature, altitude and a multitude of other factors can impact how much flour you need in your yeast doughs, I always judge when to quit adding flour by the texture and look and feel of the dough rather than how much flour I've added compared to the recipe.

This tutorial on yeast may help identify how a perfectly floured dough should be.

Ingredients

Rolls:

- 1/2 cup warm water**
- 2 tablespoons active dry yeast**
- 2 tablespoons sugar**
- 3 1/2 ounce package instant vanilla pudding**
- 1/2 cup butter, melted**
- 2 eggs**
- 1 teaspoon salt**
- 6+ cups flour**

Filling:

- 3/4 cup butter, softened to room temperature**
- 1 1/2 cups brown sugar**
- 4 teaspoons cinnamon**

Frosting:**8 ounces cream cheese****1/2 cup butter, softened to room temperature****1 teaspoon vanilla****3 cups confectioner's sugar****2-3 tablespoons milk**

1. In a small bowl combine water, yeast and sugar. Stir until dissolved. Set aside. In large bowl, take pudding mix and prepare according to package directions. Add butter, eggs and salt. Mix well. Then add yeast mixture. Blend. Gradually add flour; knead until smooth. Do not over flour the dough! It should be very soft but not sticky. Place in a greased bowl. Cover and let rise until doubled. Then roll out on floured board to 34 X 21 inches in size.

Take one cup soft butter and spread over surface. In bowl, mix two cups brown sugar and four teaspoons cinnamon. Sprinkle over the top. Roll up very tightly. With knife put a notch every 1 1/2 inches. Cut with thread or serrated knife. Place on lightly greased cookie sheet 1 inch apart. Cover and let rise until double again.

2. Bake at 350 degrees for 15-20 minutes. Remove when they start to turn golden (don't overbake). Frost warm rolls with cream cheese frosting (combine butter and cream cheese and mix well, then add vanilla and sugar and mix again, then add milk for desired consistency).

Makes about 24 very large rolls.

Notes:

Freezable Recipe: After shaping the rolls and placing them on the baking sheet, cover with lightly greased saran wrap and a layer of tin foil. Store in the freezer. The night before you want to serve them take out the rolls and put them in the refrigerator. Let them thaw in the refrigerator. Take them out about 8-9 hours after being in the refrigerator and let them rise until doubled. Bake according to the recipe. (If you have less time, you can take the rolls out of the freezer and let them come to room temperature on the counter - about 4 hours, then let rise until doubled).

Soups



CLAM CHOWDER

**2 cans drained clams,
(reserve juice)**
4 cups diced potatoes
 $\frac{3}{4}$ cups chopped onion
1 cup chopped celery
1 tsp. salt

$\frac{3}{4}$ cup butter
 $\frac{3}{4}$ cup flour
1 quart half and half
1 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp sugar
white pepper

Drain clam juice into sauce pan.
Add potatoes, onions, and celery.
Add enough water to just cover
vegetables and simmer 20
minutes.

In another pan melt butter and add flour and half and half to make thick white sauce. Add seasoning. Add both mixtures together at last minute stir in clams (make sure they are rinsed well to clean any sand out)

* Very good with crumbled bacon added on top, and also crab, shrimp and salmon bits if available.





CHILI

- 4 Cups dried Pinto Beans**
- ½ lb. Ground Beef**
- 1 ½ teaspoon Onion Salt**
- ¼ teaspoon Garlic Salt**
- 4 teaspoons Salt**
- 1 ½ Teaspoon Pepper**
- 1 ½ Tablespoons Chili Powder**
- 3 Tablespoons Brown Sugar**
- 2 Tablespoons Ketchup**
- 1 Package Taco Seasoning Mix**
- 1 Quart Tomatoes (Blended)**
- 4 Tablespoons Flour**
- 1 Cup cold Water**

Rinse and soak the beans overnight. Drain the water off of the beans. Add water to cover beans and cook till beans are tender. (Do not add any spices or salt until beans are tender) Add tomatoes, Onion Salt, Garlic Salt, Salt and Pepper, Chili Powder, Brown Sugar and Ketchup to the beans.

Brown the Ground Beef in a separate pan, drain and rinse. Stir the Taco Seasoning into the Ground Beef. Add the flour to one cup of cold water in a quart jar and shake it hard, until it is creamy. Add the seasoned meat to the beans and stir it in. Boil the seasoned meat and beans and slowly add the flour mixture to thicken. Let the flavors blend together before serving.

Wendy's Chili

2 pounds ground beef
One 29 oz. can tomato sauce
One 29 oz. can kidney beans (with liquid)
One 29 oz. can pinto beans (with Liquid)
1 cup diced onion
1/2 cup diced green chilis
1/4 cup diced celery
3 medium tomatoes chopped
2 tsp. cumin
3 Tbs. chili powder
1 1/2 tsp. black pepper
2 tsp. salt
2 cups water
2 Tbs. sugar



1. Brown the ground beef and drain off fat.
2. In a large pot, combine beef plus all the remaining ingredients, and bring to a simmer over low heat. Cook, stirring every 15 minutes for 2 to 3 hours.

Makes about 12 servings

JAN'S CHICKEN NOODLE SOUP



This is one of my favorite meals. When I was small I loved homemade noodles that my mother used to make. She learned these from her mother Anna Poulsen, and I'm sure that Anna learned how to make noodles from her mother and so forth. After all they probably didn't sell them in the stores back then.

- Mom

The irises in this picture were Grandma Poulsen's favorite color. The starts were started from her garden.

3 eggs
1 tsp. salt
Chicken
Flour

Beat eggs and salt together, Add flour a bit at a time until you get a dough ball the consistency so that you can roll it out to a thin sheet on the counter top.

Use a fair amount of flour on the surface to avoid having the dough stick as you roll it out. Let the dough dry out for a while and then cut into thin strips and drop into boiling chicken soup broth. Season with salt and lots of parsley. Let it simmer and thicken a bit for at least a half hour. Use a good chicken soup base (paste) for added chicken flavor.

FIESTA CHICKEN SOUP



10 oz. boiled chicken (cut into pieces) OR 1 pound cooked ground turkey

1 can black beans (drained)

1 can corn (drained)

1 can red beans (drained)

1 can pinto beans (drained)

1 can chopped green chilies

1 can diced tomatoes

1 can Rotel tomatoes OR 2 cups fresh salsa

1 Tbs. cumin

Salt and pepper to taste

4 cups fat free chicken broth

1 can pumpkin (15 oz.)

2 or 3 Tbs. chopped cilantro

Simmer for 20 minutes

CHICKEN RICE A RONI SOUP



- 2 tablespoons butter**
- 2 tablespoons olive oil**
- One medium onion diced**
- One 16 oz package frozen mixed vegetables**
- 8 cups chicken broth**
- 4 cups cooked chicken chopped into pieces**
- 2 6.9 oz boxes of chicken Rice a Roni**
- 2 cups half and half**
- 4-5 cups of milk**
- salt and pepper to taste**

In a large pot heat oil and butter and saute the onions for 4-5 minutes to soften. Season onions with salt and pepper. Pour in the broth and bring to a boil. Add the Rice a Roni and seasoning packets. Cover and reduce heat to simmer, approximately 20 minutes, stirring occasionally. Add the half and half and chicken. Cook five minutes. Add the frozen vegetables last and cook another five minutes. Add 4-5 cups of milk to thin down to the desired consistency.

Salads



HOMEMADE RANCH SALAD DRESSING

- 1 quart buttermilk**
- 1 quart real mayonnaise**
- 2 tsp. parsley chopped fine**
- 2 tsp. onion powder**
- 2 tsp. accent**
- ½ tsp. garlic powder**
- ¾ tsp. pepper**
- 2 ½ tsp. salt**

Mix well and keep in the fridge
Makes 2 quarts.

SWEET CHICKEN SALAD

- 3 to 4 chicken breasts cooked and cut into cubes**
- 1 cup celery diced**
- 1 cup apple diced**
- 1 cup grapes**
- 1 cup pineapple tidbits drained**
- ⅓ cup slivered almonds or cashews**
- In a small bowl mix together**
- ⅔ cup mayonnaise**
- ⅓ cup miracle whip**
- 1 tsp. Lemon juice**
- 1 cup cool whip**

Be sure to fold the cool whip in so that it doesn't lose it's airiness.

This serves 6-8



POMAGRANATE SALAD

1 bag mixed lettuce [dark and colored greens]
1 bag spinach
add seedless grapes
2 large grapefruit- skins peeled off and cut up
1 can mandarin oranges
2 avocados peeled and cut
seeds from 1 large pomegranate

Dressing

½ cup sugar
1 tsp. dry mustard 1 tsp. salt
1 tsp. paprika
½ Tbs. poppy seeds
1 Tbs. grated onion
½ cup red wine vinegar
1 cup oil



SPINACH SALAD

1 small head lettuce
2 bunches spinach
1 cup rinsed and drained cottage cheese
¾ lb. grated Swiss cheese
1 can chopped olives
1 can mandarin oranges, drained
½ lb. bacon, cooked, drained and chopped

Dressing

1 ½ tsp. poppy seeds
1 ½ tsp. salt
¾ cup white vinegar
¾ tsp. dry mustard
1 ½ cup salad oil
1 ½ Tbsp. grated onion
½ C. plus 3 Tbsp. sugar



CHINESE CHICKEN SALAD

1 large can chow mein noodles

1 head lettuce

4 chicken breasts

4 green onions

1 cucumber

4 stalks celery

½ package sliced almonds

2 tsp. sesame seeds

Bake or stew chicken and toast nuts with butter.

Chinese Chicken Salad Dressing

4 Tbs. sugar

2 tsp. accent

1 tsp. pepper

½ cup oil

6 Tbs. wine vinegar

ADD NOODLES LAST

TACO SALAD

1 head lettuce

1 can sliced olives

1 large tomato

⅓ cup grated cheese



Cook 1 pound ground beef and drain off fat.

Drain 1 can red kidney beans and put on top of warm hamburger.

Combine all ingredients and add one crushed bag of taco flavor tortilla chips.

Pour "GOOD SEASONS" Italian Dressing on top & stir.

BEAN SALAD

1 can wax string beans, green string beans, kidney beans, garbanzo beans, onion, and celery.

1 cup vinegar ⅓ cup oil ⅔ cup white sugar, salt and pepper

Café Rio Shredded Pork for Salad

4 lbs. pork tenderloin roast (take off the fat)
1 cup brown sugar
20 oz. coke
12 oz. LaVictoria taco sauce
1 Tbs. cumin



Place pork roast in crock pot and add water until it's ½ way up the roast. Cook on low for 12 hours. Take the roast out and shred. Add the remaining ingredients to the crock pot, including shredded pork and cook on low for about another 5-6 hours. This serves about 20 people.

Serve on top of a cooked tortilla with rice, black beans, cheese, lettuce, sour cream, salsa, chips, dressing etc.

Café Rio Salad Dressing

3 fresh tomatillos
Juice of ½ lime
½ cup buttermilk
½ cup mayonaise
½ cup sour cream
1 package dry mix ranch dressing
1 cup chopped cilantro
5 green onions chopped (just a little green)
2 cloves minced garlic
½ tsp. salt ¼ tsp. crushed cayenne pepper
4 tsp sugar

Mix well in a blender or food processor

Jamaican Jerk Salad

- 1 cup pineapple chopped
- 1 cup mango chopped
- A cup red peppers diced
- ½ cup green onions sliced
- 1 cup raw corn sliced off the cob
- 1 can mandarin oranges drained
- 1 recipe jerk chicken sliced
- 1 cup slivered almonds
- 1 cup mild feta cheese
- 12 cups variety lettuces chopped and combined
- 1 recipe Sweet Onion Dressing



jamaican jerk chicken

This salad is really beautiful served on a large platter instead of a bowl. Layer each ingredient once using half of fruits and vegetables, nuts and cheese and then do it again. Put desired amount of dressing on the top and serve.

Sweet Onion Dressing

- 1 cup Sugar
- 1 Teaspoon Salt
- 1 Teaspoon Mustard (dry)
- 1/2 Teaspoon Celery Seed
- 1 Vidalia Onion, grated
- 1/2 Cup Rice Wine Vinegar
- 5 Tablespoons Vegetable Oil

In a saucepan, combine sugar, vinegar and onion together and cook over medium heat until sugar is dissolved. Pour hot liquid into blender with spices and blend, slowly adding the oil in a steady stream. Cool and serve.

Jerk Chicken Marinade

- 3 green onions chopped**
- 2 large garlic cloves chopped**
- ½ onion chopped**
- 1 fresh jalipenio pepper ,seeded and chopped**
- ¼ cup fresh lime juice**
- 2 Tbs. soy sauce**
- 3 Tbs. olive oil**
- 1&1/2 Tbs. salt**
- 1 Tbs. brown sugar**
- 1 Tbs. fresh thyme leaves**
- 2 tsp. ground allspice**
- 2 tsp black pepper**
- ¾ tsp. grated nutmeg**
- ½ tsp. cinnamon**
- 6 chicken breasts halves**

Blend all marinade ingredients in a blender until smooth. Place marinade and chicken in sealed container and let it sit up to 24 hours stirring occasionally. Remove chicken from marinade and if cooking in the oven cook at 350 degrees until chicken is tender (about 25 minutes). If grilling cook about 8 minutes per side.



ORIENTAL CHICKEN SALAD



Oriental Dressing

- 3 tablespoons honey
- 1 ½ tablespoons white vinegar
- 4 teaspoons mayonnaise
- ½ tablespoon Grey Poupon Dijon mustard
- ⅛ teaspoon sesame oil

Salad

- 2 to 4 cups vegetable oil for frying
- 1 egg
- ½ cup milk
- ½ cup all-purpose flour
- ½ cup cornflake crumbs
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 boneless, skinless chicken breast half
- 3 cups chopped romaine lettuce
- 1 cup chopped red cabbage
- 1 cup chopped napa cabbage
- ½ carrot, julienned or shredded
- 1 green onion, sliced
- 1 tablespoon sliced almonds
- ⅓ cup chow mein noodles



Oriental Chicken Salad - *(Continued)*

1. Using an electric mixer, blend together all the ingredients for the dressing in a small bowl. Put the dressing in the refrigerator to chill while you prepare the salad.
2. Preheat the oil in a deep fryer or frying pan over medium heat. You want the temperature of the oil to be around 350 degrees F. If using a frying pan, the oil should be around $\frac{1}{2}$ inch deep. More oil can be used in a deep fryer so that the chicken is immersed.
3. In a small, shallow bowl beat the egg, add the milk, and mix well.
4. In another bowl, combine the flour with the cornflake crumbs, salt, and pepper.
5. Cut the chicken breast into 4 or 5 long strips. Dip each strip of chicken first into the egg mixture then into the flour mixture, coating each piece completely.
6. Fry each chicken finger for 5 minutes or until the coating has darkened to brown.
7. Prepare the salad by tossing the romaine with the red cabbage, napa cabbage, and carrot.
8. Sprinkle the green onion on top of the lettuce mixture.
9. Sprinkle the almonds over the salad, then the chow mein noodles.
10. Cut the chicken into bite-size chunks. Place the chicken on the salad, forming a pile in the middle. Serve with the salad dressing on the side.

LARGE BATCH OF APPLEBEE'S ORIENTAL CHICK-EN SALAD DRESSING

THIS IS 4 TIMES ORIGINAL BATCH AND MAKES 3 CUPS.

¾ cup honey

⅓ cup white wine vinegar

1 cup mayonnaise

2 Tbs. grey poupon dijon mustard

½ tsp sesame oil



Mix in blender and chill

LYN MCGUIRE'S CHICKEN SALAD RECIPE FOR CROSSAUNTS, CREAM PUFFS, AND SANDWICH- ES....LARGE BATCH FOR BIG EVENTS

8 cups chicken breast, cooked and chopped

8 cups chopped celery

8 cups mayonnaise

4 cups chopped cashews

8 Tbs. lemon juice

1 ½ cup green onion chopped

8 cups grated cheese

Red grapes, cut in half

Salt and pepper

Mix all ingredients together and serve.

CHINESE CABBAGE SALAD

- 2 large chicken breasts, cooked and diced.
- 1 large head of cabbage, shredded
- 2 packages raman noodles, not seasoned.
- Crumble noodles into small pieces and add to cabbage.
- Add 1 small package sliced almonds
- 6 Tbs. sesame seeds
- 2 chopped green onions

Dressing

- 1 cup oil
- 6-7 Tbs. vinegar
- 5 Tablespoons sugar
- ½ tsp. pepper
- ½ tsp. salt



Blend in a blender and pour ½ over salad. Cover and let it sit for a few hours.

Add 1 head of lettuce [chopped], and the rest of the dressing before serving.

SAUERKRAUT SALAD

Good on Hot Dogs

- 1 ½ bottles of Clausen's Sauerkraut, drained and rinsed well.
- 1 onion, diced
- 3 ribs of celery, chopped
- ¾ large green pepper, chopped
- 2 carrots, grated
- 1 ⅓ cup vinegar
- ½ cup salad oil
- 1 ½ cup sugar

Combine the vegetables. Mix vinegar, oil, and sugar. Add to vegetables, mix well, put in a covered container, and chill overnight.



KFC COLE SLAW

- 8 cups finely shredded cabbage**
- ¼ cup shredded carrots**
- 2 Tbs. Minced onion**
- ⅓ cup sugar**
- ½ tsp. salt**
- ⅛ tsp. pepper**
- ¼ cup milk**
- ½ cup mayonnaise**
- ¼ cup buttermilk**
- 1 ½ tsp. vinegar**
- 2 Tbs. Lemon juice**



Be sure cabbage and carrots are chopped very finely. Combine the sugar, salt, pepper, milk, mayonnaise, vinegar, and lemon juice in a large bowl and beat until smooth. Add the cabbage carrots and onion and mix well. Cover and refrigerate for at least 2 hours before serving.

BROCCOLI & BACON SALAD

- 2 large heads of broccoli cut into florets or use combination of broccoli and cauliflower**
- 1 pound of bacon cooked and crumbled**
- 1 small red onion diced**
- ½ cup sugar**
- ¼ cup cider vinegar**
- 1 cup mayonnaise**
- 2 cups of grated cheese (cheddar, colby jack, mozzarella, or any combination of these)**

In a large bowl combine broccoli, cauliflower, bacon and onion. In a small bowl whisk together sugar, mayo, and vinegar until well blended. Pour dressing over salad and toss. Add cheese and mix.

AMIE'S CHICKEN MANGO MACADAMIA NUT SALAD

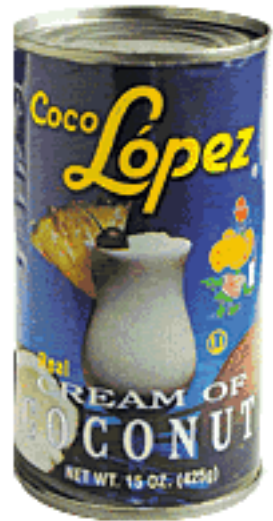
(Amie made this up)

- 1 bag mixed spring greens or lettuce of your choice
 - 1 purple onion diced
 - ½ cup crumbled bacon
 - 1 ¼ cup macadamia nuts chopped
 - 3 mangos cut up
 - 1 cup raisins
 - ¼ fresh pineapple cut up into small pieces
 - 3 chicken breasts cooked and cut up
 - 1 can mandarin oranges drained
- pepper



Dressing

- 1 can Coco Lopez Cream of Coconut
- ½ cup white balsamic vinegar
- 1 cup canola oil
- 24 mint leaves cut up
- 1 ½ tsp. salt
- 2 cloves garlic minced
- ½ tsp. sesame oil
- 12 basil leaves cut up
- ½ red onion cut up
- 1 inch of ginger grated on a ginger grater



Blend everything in a blender until smooth

PASTA SALAD WITH COLE SLAW DRESSING

6 chicken breasts – boiled and cut into bite size pieces
1 pound package spiral pasta – cooked and cooled
1 pound package bow tie pasta – cooked and cooled
1 can sliced water chestnuts – drained
1 can pineapple tidbits – drained
craisins (desired amount)
2 cups chopped celery
5 green onions – finely chopped
1 cup red grapes – cut in half
1 can mandarin oranges – drained
1 can cashew nuts – add just before serving

Dressing

1 16oz. bottle of Kraft Cole Slaw Dressing (16 oz. Size)
1 cup mayonnaise

Mix together and add to salad. Just before serving add cashew nuts and a little more dressing mix. This salad is best when made the night before serving

MANDARIN TARRAGON SALAD

Salad

3 cups Romane Lettuce
11 oz. Mandarin Oranges
3 green onions (chopped)
1 Tablespoon Parsley
½ cup Slivered Almonds
1 Tablespoon Sugar
Carmalize Almonds with sugar

Dressing

½ cup Vegetable oil
¼ cup white wine vinegar (rice)
1 ½ teaspoon sugar
½ teaspoon Terragon
¼ teaspoon salt
⅛ teaspoon pepper
Dash of Tabasco sauce

WHEAT BERRY TABBOULEH



- 3 cups hard wheat berries**
- 12 cups water**
- 2 medium tomatoes, seeded and chopped**
- 1 cup pine nuts, toasted**
- 2/3 cup dried apricots chopped**
- 2/3 cup dried mango chopped**
- 2/3 cup dried cranberries**
- 2/3 cup golden raisins**
- 2/3 cup chopped fresh cilantro**
- 1/3 cup diced celery**
- 1/3 cup fresh lime juice**
- 1 Tbs. olive oil**
- 1 tsp. salt**
- 1 tsp. freshly ground pepper**

Soak wheat berries in 12 cups of water in a large dutch oven 24 hours. Bring wheat berries and soaking water to a boil over medium-high heat. Reduce heat, cover and simmer 45 to 50 minutes or until tender. Drain wheat berries and cool. Stir together wheat berries, tomatoes and next 11 ingredients, or cover and chill up to 2 days



HOUSTON'S RESTAURANT COUSOUS SALAD

- 2 Boxes Plain Couscous (10 oz.)**
- 4-6 oz Cocktail Peanuts – shelled and skinned**
- 1 ½-2 Cups Golden Raisins**
- 20 Fresh Mint Leaves – Remove center vein and chop loosely**
- 1 Cup chopped Parsley**
- 2-3 Green Onions-thinly sliced**
- ½ Cup White Vinegar**
- 1 ¼ Cup Torani brand Italian Peach Syrup**
- ¾ Cup Corn Oil**
- 1 Tsp Salt**
- 1 Bunch Radishes (julienned thinly)**
- 1 Tomato – diced small**

Cook the couscous according to the boxed directions, including water, salt and butter.

Add the peanuts and the golden raisins and cool the mixture to room temperature, fluffing with a fork as it cools.

Mix the peach syrup with the vinegar and corn oil and add the chopped mint leaves and parsley to make the dressing.

After the couscous, peanuts and raisins are cooled to room temperature, add the thinly sliced green onions and the dressing and stir it in. Cover the mixture and refrigerate overnight.

To assembly the final salad, add the thinly julianned radishes and the diced tomato, toss the mixture and serve.

FROG EYE SALAD

- 1 cup. sugar
- 3 (11 oz.) cans mandarin oranges, drained
- 1 Tbsp. cooking oil
- 1 (20 oz.) can crushed pineapple, drained (optional)
- 1 cup miniature marshmallows
- 3 Tbsp. flour
- 2 eggs, beaten
- 1 (16 oz.) pkg. soup pasta
- 1 Tbsp. lemon juice
- 2 ½ tsp. salt
- 2 (20 oz.) cans pineapple chunks, drained
- 1 (9 oz.) ctn. non-dairy whipped topping
- 1 cup coconut (optional)
- 1 ¾ C. pineapple juice
- 3 qt. water



Combine sugar, flour, and one half teaspoon of the salt. Gradually stir in pineapple juice and eggs. Cook over moderate heat, stirring, until thickened. Add lemon juice. Cool mixture to room temperature. Bring water, remaining 2 teaspoons salt, and oil to boil. Add soup pasta. Cook at rolling boil until soup pasta is done. Drain soup pasta, rinse with water, drain again, and cool to room temperature. Combine egg mixture and soup pasta. Mix lightly but thoroughly. Refrigerate overnight in airtight container. Add remaining ingredients.

Mix lightly but thoroughly. Refrigerate until chilled in airtight container. Salad may be refrigerated for as long as a week in airtight container. It also may be frozen, though freezing somewhat alters the texture.

Makes 25 servings.

CHICKEN SALAD FOR SANDWICHES

2 cups chicken cooked and chopped

1 cup slivered almonds

1 ½ cup chopped celery

¾ cup mayonnaise

1 ½ cup miracle whip

1 tsp. Onera Seasoning

sprinkle of garlic powder

Stir together and put on rolls etc.



RASPBERRY JELL-O

2 small pkg. raspberry Jell-O
1 small can crushed pineapple
1 ½ c. boiling water
1 c. cold water
2 bananas, smashed
2 pkg. frozen raspberries

Set ½ of mixture aside and set the other half in 9x13 inch glass dish. Set until firm and spread 1 pound container of sour cream on top. Pour remaining Jell-O mixture on top of sour cream and set until firm. Nice for Christmas.

CHERRY - APPLE SALAD

Dissolve:
3-3oz. Pkg. Cherry Jell-O
3 cups boiling water
⅔ cup sugar
Add 1 ½ cups orange juice

While cooling, peel and shred 6 apples. Add apples to Jell-O and set in a 9x13 inch pan.

GRANDMA MARROTT'S CRANBERRY SALAD

3 Packages of Cherry Jell-O made up
Add 2 cups of sugar
Grind one quart of fresh cranberries
Grind 3 small oranges with peeling
Chop 3 peeled apples
Chop 1 cup celery
Add one cup crushed pineapple

Piña Colada Salad



- Copped Chicken
- Pineapple
- Mandarin Oranges
- Coconut
- Chopped Macadamia Nuts
- Chopped Romaine Lettuce
- Sprinkle a few Chinese noodles if desired

Pina Colada Vinaigrette Dressing

- 1/2 cup plus two tablespoons sugar
- 1/3 cup Mr & Mrs T's Piña Colada Drink Mix
- 1/3 cup Rice Vinegar
- 1/4 teaspoon grated ginger
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1 cup vegetable oil

Blend in the blender



Nuts About Berries Salad



Fresh Raspberries
Blueberries
Strawberries
Blackberries
Cinnamon Almonds
Romaine Lettuce

Poppyseed Dressing

1/2 cup plus two Tablespoons sugar
1/2 cup white wine vinegar
1 teaspoon salt
1 teaspoon ground dry mustard
Two chopped green onions
One Tablespoon poppy seeds
One cup vegetable oil
Blend in blender

To make the cinnamon almonds, use almond slices and toss with brown sugar and cinnamon to coat and then carefully toast them in a pan on low, watching constantly to ensure that they don't burn.



RAINBOW Jell-O

6 flavors of Jell-o 3 oz. packages

grape

blueberry

lime

lemon

orange

strawberry

1 large container of non-fat plain yogurt

First layer, boil 1 cup water and stir in grape jell-o until it dissolves. Divide out $\frac{3}{4}$ cup of jell-o and chill in the bottom of glass bowl or clear glass baking dish (for thinner layers). With remaining jell-o whisk gradually into $\frac{1}{3}$ cup of non-fat plain yogurt. When the first clear layer is cold and firm add the yogurt mixture on top.

On all of the rest of the layers do exactly the same thing with the exception of making sure the clear jell-o layer is always at room temperature before beginning a new color.

Orange Chicken Bowtie Salad

17 oz. package bowtie pasta
4 boneless, skinless chicken breasts
2 Tbs. olive oil
Salt and pepper
2 15oz. cans black beans drained
1 red bell pepper chopped
1 yellow bell pepper chopped
6 green onions sliced
1 bunch cilantro chopped



Cook pasta al'dente according to directions on package. Slice chicken breasts through the middle, creating two halves. Heat grill pan on high with olive oil. Lightly salt and pepper chicken and cook each side till golden brown. Set aside and cover chicken so it remains moist.

Drain and rinse pasta in cold water. Cut chicken into chunks. Add all ingredients together in a large bowl and add creamy orange dressing. Refrigerate for 2 to 4 hours before serving.

Orange Cream Dressing

2 oranges, zest, and juice
1 cup sour cream
½ tsp. salt
¼ tsp. pepper
1 Tbs. milk
2 Tbs. sugar

Whisk all ingredients together and chill.

Main Dishes & Meats



Tips for Marinating and Stir- Frying

1. To marinate the sliced meat, you need to add soy sauce, rice wine and cornstarch, and stir until it is absorbed and becomes sticky, then add oil to the marinated meat before frying, so they can separate during frying.

2. Heat a pan (Chinese wok, frying pan, or non-stick pan, etc. may be used) then add 2 tbs. oil; swirl the oil in the pan to spread the oil evenly.

3. Stir fry the meat in pan for 10 seconds, then cover until steaming. Uncover the pan, stir the meat until it is golden brown. Remove meat from pan or move it to the side.

4. Use the remaining oil to lightly stir-fry the trimmings. Add sauce and meat; cover and cook until steaming then stir to combine.

Easy Stir- Fried Vegetables

String Beans & carrot

Remove ends and veins on both sides of string beans. Cut string beans and carrot into 2-inch long strips. Heat 1 Y2 tbs. Oil then stir-fry garlic until fragrant. Add vegetables and stir-fry briefly. Add 1/3 cup water then cover and cook until steamy; continue to cook for 2 minutes. Add salt and paper to taste, remove and serve.

Broccoli, Zucchini, Spinach, Cabbage, etc. ..Follow the same procedures as above, except Spinach only cook for 1 minute.



QUICHE LORRAINE

BEST FRENCH PASTRY DOUGH (Pate brisee) (Skip's Favorite Pie Crust)

In a bowl, combine **1 ½ cups unsifted all-purpose flour** and **¼ tea-spoon salt**.

Add **10 tablespoons (¼ lb. plus 2 tablespoons) butter**, cut into chunks, and mix to coat with flour. With a pastry blender, cut butter into flour until you have fine particles.

Add **1 egg plus 3 tablespoons** ice cold water and stir with a fork until dough holds together.

Shape dough into a ball (if made ahead, cover with plastic wrap and chill 30 minutes; use at room temperature). Roll out and place in pie tin or buttered 10" fluted tart pan 1 1/2" deep. Par bake at 400F for about 20 minutes, brush bottom and sides with egg and bake for 5 more minutes or until very light golden brown. Cool before filling.

Quiche Lorraine (continued from previous page)

CUSTARD & FILLING INGREDIENTS

3-4 ounces lean crisp bacon (6-8 [Pieces cut into 1" slices or an equal amount of ham, thinly chopped

3 Jumbo eggs or 4 regular eggs

1 1/2 cups shredded Gruyere cheese

1 1/2 cups heavy cream

1/2 teaspoon salt

4 medium green onions or shallots sliced thinly & sauteed in bacon fat until golden brown (caramelized)

1/2 teaspoon freshly grated nutmeg

2-3 finely chopped basil leaves

Put half the cheese on the bottom of the baked pastry shell, add the bacon or ham and onions or shallots, then the balance of the cheese:

Mix together and pour over the cheese, bacon(ham), onion (shallot) mixture:

Eggs

Cream

Salt & Nutmeg

Basil

Sprinkle with freshly grated nutmeg and a little cheese on top.

Bake at 375F for 35 minutes. Test to see if it is done by sticking a knife into the center to see if it comes out clean. If it doesn't continue cooking for a few more minutes and then test again. When it is done take it out of the oven and let it cool and set for 10 or 15 minutes before cutting.

Serve quiche warm or at room temperature, sliced into wedges.



QUICHE

Bake a nine inch pastry shell at 425 for five minutes. Put on the bottom of the baked pastry shell.

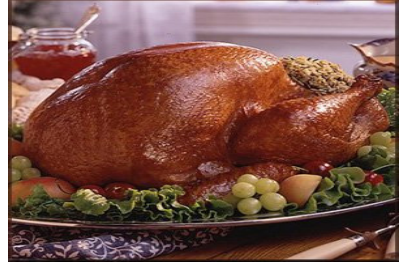
- 1 cup shredded cheese**
- 6 slices of bacon cooked and crumbled**
- 3/4 cup ham diced**
- 2 green onions chopped**
- 1/2 cup green pepper chopped**

Mix together

- 3 beaten eggs**
- 1 cup light cream**
- 1/2 tsp. grated lemon peel**
- 1/2 tsp. Salt**
- 1/4 tsp. dry mustard**

Bake at 325 for 45 minutes. Test to see if it is done by sticking a knife into the center to see if it comes out clean. If it doesn't, continue cooking for a few more minutes and then test again. When it is done, take it out of the oven and let it set for 10 to 15 minutes before cutting.

Thanksgiving Turkey



20 pound turkey, wash well, cooking time will be about 4-4 1/2 hours to cook

1. Salt and Pepper lightly the cavity of the bird
2. Bend the wing tips under the bird
3. Tie legs up to the tail with string
4. In the bottom of the roaster pan put cut up onions, celery, and carrots
5. Put a rack on top of the veggies
6. Butter the outside of the turkey with softened butter

BASTING LIQUID

3 cubes melted butter

1 quart white grape juice

Cover the entire surface of the turkey with a quadruple layer of cotton cheesecloth that has been dipped in the basting liquid and slightly squeezed out.

Put into a 450 degree oven for 30 minutes. Reduce the temperature to 350 degrees and baste with the remaining liquid every 30 minutes until turkey is done (180 degrees in breast). When the turkey has 1 hour left take off the cheesecloth and baste two more times.

Cover the front of the turkey and legs with aluminum foil to prevent over browning.

Let the turkey rest for about 15 to 20 minutes before carving.

Penne Pasta with Fresh Tomatoes & Mushrooms



One Pound Penne Pasta
About 2 cups sliced Mushrooms
Two cloves Garlic minced fine
Red Pepper flakes to taste
Two to Three Tbs. Olive Oil
¼ cup Butter
Two fresh Tomatoes chopped
Handful of Parsley and Basil chopped
Approximately two cups Heavy Cream
One cup Chicken Broth
¾ cup Grated Parmesan Cheese
Salt to taste as you cook

To start making a base use a large pan. Put olive oil, garlic, red pepper flakes and butter in the pan. Saute for a few seconds. Add mushrooms and some salt. Cook for a few minutes and add tomatoes, cook down for a few more minutes. Continue cooking, adding chicken broth a little at a time. Finally add cream and let it cook down and thicken. This takes a little while so continue to watch and stir. Cook pasta and drain. Do not rinse when done. Add parsley and basil to the sauce and salt to taste. Combine the cooked pasta into the large sauce pan and stir together adding the cheese.

COCONUT SHRIMP

½ lb. medium to large raw shrimp

1 cup weak flour (this is not a misspelling- Found in Chinese Grocery Stores)

½ cup + ¼ cup ice water

1 egg yoke

¼ tsp. salt

¼ tsp. mushroom seasoning

¼ tsp. black pepper

2 cups coconut flakes

3 cups oil for deep frying



Sauce:

½ cup orange marmalade

1 Tbs. Grey Poupon mustard

¼ cup honey

¾ cups hot chili sauce

In a bowl, combine marmalade, mustard, honey and chili sauce. Peel and wash shrimp, but leave tails on. Dry well on paper towels. Set aside.

In bowl, mix weak flour, salt, pepper, egg yoke, and ice water. Stir to blend.

Spread coconut flakes in a flat pan.

Heat oil to 350 degrees. Dip shrimp in batter, then roll in coconut. Fry in hot oil about 3 minutes until lightly browned.

Serve shrimp with sauce on the side.

PHONEY ABALONE



Skip's original

Equal amounts of raw or green shrimp and scallops

Bread crumbs and flour

Egg milk mixture

Oil

In Cuisinart blend equal amounts of shrimp and scallops. It helps if they are quite cold to make the mixture easier to work with. Form into patties, dip in milk and egg mixture then dredge in flour and bread crumb mixture. Fry in oil to golden color on both sides. Drain on paper towels before serving.

SEAFOOD FILO PILLOWS

Skip's original

Shrimp, crab, scallops, lobster, salmon, etc

Green onions

Shallots

Garlic

Filo sheets

Butter

Knorr's Hollandaise sauce, Milk & Butter



Make seafood pillow stuffing by sautéing the seafood in butter, onions, shallots and garlic to taste. Cool seafood mixture. Butter a sheet of filo, then place a heaping tablespoon of the seafood, onion, shallot and garlic mixture on the filo sheet. Fold the edges of the filo sheet over the mixture to the center, Butter another filo sheet and turn the first seafood pillow over on top of the second and fold the filo up and over the pillow again. Repeat 3-4 times. Place on a cookie sheet and cook in the oven at 400 degrees until golden. Serve with Hollandaise sauce over each seafood pillow.

Macadamia Nut Crusted Orange Roughy

Orange Roughy filets

1 cup Macadamias chopped fine

½ cup Coconut chopped fine in food processor

2 Egg whites

¾ cup Milk

1 cup Flour

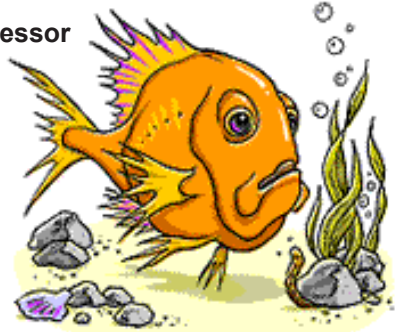
1 tsp. Parsley flakes

½ tsp. Garlic salt

½ tsp. Paprika

5-6 Tablespoons oil

Coco Lopez Creme of Coconut



Place chopped macadamias and coconut in a pie plate.

Place the flour and other spices in another pie plate

Place the milk and egg mixture in another pie plate

Take the fish, dip it in the milk and egg mixture, then in the flour mixture, then back in the milk and egg mixture, then press into the macadamia and coconut mixture.

Preheat frying pan with 3-4 Tablespoons of oil on medium heat.

Place the breaded filet into the frying pan and cook on one side until golden then carefully turn and finish cooking.

Serve - Top with Coco Lopez



Grandmother's Chinese Chicken Wings



Recipe courtesy Andrew Zimmern - Food Network

Total Time: 45 min

Prep: 10 min

Cook: 35 min

Yield: 4 to 6 as an appetizer

Level: Easy

Ingredients

16 whole chicken wings, flap segments removed and saved for stock

1/3 cup sake

1/3 cup soy sauce

4 tablespoons brown sugar (If you like it sweeter, add more. You can check the flavor of the sauce at any time and I encourage you to do so.)

3 tablespoons mirin

3 tablespoons oyster sauce

4 large thin slices fresh ginger

2 cloves star anise

1 dried hot chile

1 cinnamon stick

Shaved green onions, for garnish

Sesame seeds, for garnish

Continued: **Directions for Grandmother's Chinese Chicken Wings**

Place a 14-inch nonstick saute pan over high heat. Add the chicken and dry-sear to lightly brown the chicken. Add the sake, soy sauce, 1/3 cup water, brown sugar, mirin, oyster sauce, ginger, star anise, dried chile and cinnamon stick and bring to a simmer.

Cook, covered, about 12 minutes.

Uncover and simmer until the pan is almost dry, tossing frequently to coat the wings, 10 to 12 minutes. Skim off the fat if you like, and serve, garnishing with scallion shavings and sesame seeds. I like to emulsify the chicken fat into the sauce by turning up the heat at the last minute to boil the fat into the other liquids.

Skip's Asian Crispy Chicken

6 large chicken thighs with skin on.

Remove the thigh bones from the underside. Pound out the thighs, skin side down with a tenderizing hammer to thin consistent thickness. Lightly salt the skin side and place skin side down in a 9"X13" pan. Bake in the oven for 30-35 minutes at 450 degrees, until the skin side is golden and crispy.

Skip's Asian Sauce

- 4 TBS Soy Sauce**
- 6 TBS Rice Vinegar**
- 4 TBS Rice Wine**
- 4 TBS Honey**
- 1 1/3 Cup Sugar**
- 2 Cloves Garlic**
- 2 TBS Oil**
- 1 Bunch Green Onions sliced**



Combine & boil over medium heat until syrupy consistency

Serve chicken, crispy side up with rice and broccoli. Pour the sauce over the chicken. Cut chicken portions with sharp knife.

KUNG POW CHICKEN

1 lb. boneless chicken (cut into cubes)

Marinate chicken
with:

**1 tbs. each: rice wine,
soy sauce, cornstarch**
Add 1 tsp. oil before
stir frying so the
chicken separate
easily during frying.



2 tsp. minced garlic
½ cup chopped carrots
2 small size Zucchini (cut into cubes)
2 tbs. whole dried red chili peppers, cut in a half
1 tsp. sesame oil
1 tbs. Oyster sauce
1 tbs. Hoisin sauce
2 tsp. soy sauce
2 tbs. brown sugar
4 tbs. vegetable oil
⅔ cup roasted-or skinless peanuts (pan-fried)

Heat 3 tbs. oil; pan-fry the peanuts until it turns golden. Set aside. Using remaining oil to stir-fry the marinated chicken until medium well done then move to side of pan. Add 1 tbs. oil to stir-fly minced garlic for few seconds, then add Zucchini and 1 tbs. water, cover and turn the heat medium high heat. When you see the-steam; un-cover the wok or skillet, add red chili and stir for 15 seconds, then add chicken, stir-fry for few seconds, then add Hoisin and Oyster sauce, Soy sauce and brown sugar, mix well, turn off the heat then add peanuts.

** If you like hot spicy taste, please stir-fly the chili with garlic before adding the vegetables and chicken. If you just like very mild taste, please add the chili at very last before adding the peanuts.

Fried Rice



4 cups cooked long grain rice (jasmine, cook ahead and cool in the fridge)

2 - 3 eggs beaten

3 Tbs. minced green onion

Ham cut into small cubes

Diced carrots

Frozen peas

1 tsp. mushroom seasoning

1 tsp. salt and a dash of pepper

1 Tbs. soy sauce

Heat 2 Tbs. oil in a fry pan and stir fry eggs and set aside. Add another 2 Tbs. of oil and cook carrots, onions and ham. Add the rice, peas, and cooked eggs and mix well. Now add the mushroom seasoning, salt, pepper and soy sauce. Stir all ingredients until thoroughly warm.

ORIENTAL CHICKEN

Sauce: Mix together in pan the first 6 ingredients until warm.

¾ cup brown sugar
½ cup Japanese rice vinegar
¼ cup pineapple juice
4 Tbsp. catsup
1 tsp. Accent
½ tsp. salt

Chicken pieces (breasts, thighs, legs, or wings)
Salt, pepper, and garlic salt
Cornstarch
3 to 4 beaten eggs
Oil

Chicken: Clean and dry with paper towels. Put salt, pepper, and garlic salt on chicken and let set for 30 minutes. Put cornstarch in a bag and coat chicken, then dip in beaten eggs. Fry in oil until lightly browned. Put chicken into a casserole pan and pour sauce over chicken. Bake at 350° for 1 half hour on each side. Sauce will thicken on chicken.

Hawaiian Haystacks

- 4 chicken breasts cooked and diced into bite size pieces**
- 1 cans Cream of Chicken soup**
- 1 can Cream of Mushroom soup**
- 1 can Chicken Broth**
- ½ cup Sour Cream**

Heat thoroughly to create a chicken gravy sauce and ladle over rice. Top with the following.

- Cheddar cheese**
- Grated carrots**
- Chow Mien Noodles**
- Coconut**
- Toasted Almonds**
- Pineapple Tidbits**
- Green Onions**
- Diced Celery**
- Diced Tomatoes**
- Green and Red Peppers**
- Olives**
- Add anything else you want**



White Lasagne

- 2 tablespoons olive oil
- ½ teaspoon red pepper flakes
- 3 cloves minced garlic
- 4 links of bratwurst sausage
- 5 cups chopped mushrooms
- 1 package Barilla lasagna noodles (Oven Ready – Do not have to pre-cook)
- ½ cup chopped parsley
- ½ cup butter
- ½ cup flour
- Salt to taste
- ½ teaspoon white pepper
- ¼ teaspoon ground nutmeg
- 4 cups milk (approx)
- 1 pound fresh mozzarella cheese
- ½ cup grated Parmigiano-Reggiano cheese
- Fresh basil



Meat Layer

Put two tablespoons Olive Oil in a warm pan and add red pepper flakes and garlic. Remove the bratwurst sausage links from their casings and add to the pan. Break them up in small chunks. After sausage has started to cook, add the mushrooms and finish cooking. Also add the chopped parsley at this point.

White Sauce

Melt butter in a pan and add flour, stirring constantly. Add salt and pepper and milk, about one cup at a time. Stir the sauce until it boils and is a nice smooth consistency. Sprinkle in the nutmeg.

Cut up the fresh mozzarella cheese into small pieces and divide into three equal parts as well as the Parmigiano cheese.

Continued on the next page . . .

(White Lasagna - Continued from the previous page)

To Build the Lasagne

1. Put a thin layer of white sauce in the bottom of a 9" X 13" pan.
2. Add a layer of lasagna noodles and top with another thin layer of sauce.
3. Put 1/3 of the meat and mushroom mixture on top.
4. Tear up some basil and add 1/3 of the mozzarella cheese and a sprinkle of the parmesan cheese.

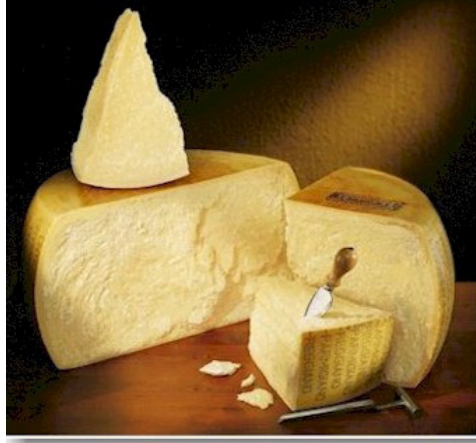
Repeat layer steps 2, 3 and 4, two more times.

Cover with foil and bake at 350 degrees for 50 minutes.
Remove foil and bake another ten minutes.



PARMESAN CHICKEN

6 to 8 chicken breasts
Garlic powder to taste
2 cups bread crumbs
2 tsp. salt
 $\frac{3}{4}$ cup grated Parmesan cheese
 $\frac{1}{8}$ tsp. pepper
 $\frac{1}{4}$ cup dried parsley flakes
Melted butter



Cover cookie sheet with foil. Mix all ingredients except for the butter. Dip chicken pieces into butter, then into the bread crumb mixture. Arrange on a cookie sheet. Bake 1 hour at 350°.

CHICKEN RICE CASSEROLE

8 single breasts
2 $\frac{2}{3}$ c. diced celery
2 Tbsp. minced onion
2 $\frac{2}{3}$ c. cooked rice (may use instant)
2 cans cream of chicken soup

1 (13 oz.) can milk
1 $\frac{1}{2}$ c. mayonnaise
2 Tbsp. lemon juice
1 c. slivered almonds

Saute celery and onion for 5 minutes. Simmer chicken breasts in salted water until tender; cut in small pieces. Chill. Mix all ingredients together, sprinkle with topping (following), and refrigerate overnight. Remove from refrigerator 2 hours before baking. Bake at 300° for 1 hour. Remove foil from top for last 15 minutes.

Topping:

3 c. crushed corn flakes
 $\frac{1}{2}$ c. melted butter

I crush flakes in my hand so they are not too fine.

TACO CHICKEN

- 12 breasts of chicken
- 1 (7 oz.) can green chili salsa
- 1 can cream of mushroom soup
- $\frac{3}{4}$ soup can milk
- 1 (12 oz.) pkg. grated cheese
- 1 can cream of chicken soup
- 1 pkg. taco chips

Boil chicken breasts until done and tear into small pieces. Mix soups, salsa, milk, and cheese. Pour over chicken in a 9x12 inch dish or pan. Crumble taco chips and put on top. Add more grated cheese. Bake at 350° for 1 hour. Serve with rice or baked potatoes.



POPPY SEED CHICKEN

- 4-6 Chicken Breasts (boil, cool, and shred)
- 2-3 Tablespoons chicken broth
- 2 cans Cream of Chicken soup
- 2 cups Sour Cream
- 2 $\frac{1}{2}$ sleeves Ritz Crackers (crushed)
- 1 cube of melted butter
- 2-3 Tablespoons poppy seeds

Shred chicken put in 9 x 13 pan. Combine soup, sour cream, and chicken broth. Pour over chicken.

Crush crackers, pour melted butter over and mix with poppy seeds. Spread over soup mixture.

Bake at 350 degrees for 30 mi. covered and 10 minutes uncovered.

FRIED CHICKEN CRUNCH

- 1 cup Cap'n Crunch Cereal
- 1 cup Corn flakes
- 1 cup flour
- 1 tsp. onion salt
- 1 tsp garlic salt
- black pepper to taste
- 1 cup milk
- 2 eggs
- 1 lb. chicken tenders



Mash cereals until the consistency of fine crumbs. Pour into bowl. Combine flour, onion salt, garlic salt, and pepper in another bowl. Beat eggs and mix with milk in a third bowl. Dredge breast tenders first in milk mixture, then in flour mixture and then back into milk and roll in cereal crumbs. Fry in oil for 4-5 minutes or until cooked thoroughly.

Serve with Coconut Plum Dipping Sauce



TARRAGON CHICKEN



6 boneless chicken breasts
1 can mushrooms
butter
onion salt
garlic salt
1 ½ tsp. tarragon
1 tsp. parsley
1 can cream of chicken soup
1 can milk
1 cup sour cream
1 cup cream
salt and pepper to taste

Cut chicken up into bite size pieces and drench in flour. Set aside. Cook chicken in melted butter until lightly golden brown. Add mushrooms and salt, pepper, garlic salt, and onion salt. Stir together soup, milk, sour cream, cream, parsley, and tarragon and pour over chicken and cook on low heat for a few minutes being careful not to scorch or burn. Serve over rice potatoes, or noodles.

Chicken Enchiladas with Roasted Tomatillo Chile Salsa

- *Recipe courtesy Tyler Florence*

Ingredients

Roasted Tomatillo Chile Salsa:

- 1 pound tomatillos, husked
- 1 white onion, peeled, sliced, quartered or whole
- 4 garlic cloves
- 2 jalapenos
- 2 teaspoons ground cumin
- 1 teaspoon salt
- 1/2 cup chopped cilantro leaves
- 1/2 lime, juiced

Enchiladas:

- Extra-virgin olive oil
- 1/2 medium onion, diced
- 3 garlic cloves, chopped
- 1 1/2 teaspoon ground cumin
- 1/4 cup all-purpose flour
- 2 cups chicken stock, storebought
- Chopped cilantro leaves
- 1 deli roasted chicken (about 3 pounds), boned, meat shredded
- Salt to taste
- Freshly ground black pepper to taste
- 10 large flour tortillas
- 1/2 pound Monterey Jack cheese, shredded
- 2 cups sour cream
- Chopped tomatoes and cilantro leaves, for garnish
- Guacamole, optional



Directions

Preheat oven to 400 degrees F.

For the salsa:

On a baking tray, roast tomatillos, onion, garlic and jalapenos for 12 to 15 minutes. Transfer the roasted vegetables and any juices on the bottom of the tray to a food processor. Add the cumin, salt, cilantro, and lime juice and pulse mixture until well combined but still chunky. *(Continued on the next page . . .)*

(Continued from the previous page)

Enchiladas:

Meanwhile heat a 2 count of olive oil in a medium saucepan over medium heat. Add the onion and cook until soft and caramelized - this should take 5 to 7 minutes. Add the garlic and cumin then cook for a further minute. Sprinkle on the flour and stir to ensure the flour doesn't burn then gradually add the chicken stock to make a veloute. Continue stirring over a low simmer until the flour cooks and the liquid thickens. Turn off the heat, add half of the roasted tomatillo chile salsa, some additional fresh chopped cilantro and fold in the shredded chicken meat. Season, to taste, with salt and pepper.

Change the temperature of the oven to 350 degrees F and begin assembling the dish. Take a large baking dish and smear the bottom with some of the reserved tomatillo salsa. Now take the flour tortillas and briefly flash them over the stove-top flame (or put them briefly under the broiler if using an electric stove). Using a shallow bowl, coat each tortilla lightly with the reserved salsa mix. Put a scoop of the shredded chicken-enchilada mix on top of the tortilla followed by a sprinkle of the shredded cheese. Fold the tortilla over the filling and roll like a cigar to enclose it. Using a spatula place the tortillas in the baking dish and continue to do the same with all the tortillas. Finally pour over some more of the salsa and top with the remaining shredded cheese. Bake uncovered for about 30 minutes until bubbly and cracked on top. Garnish, cilantro and tomato.

In the same pot, heat the olive oil. Add the onion, jalapeno pepper, garlic, and bay leaf and cook until the vegetables begin to soften, about 5 minutes. Add the beans and cover with water by about 1-inch. Bring to a boil, reduce the heat, cover, and simmer for 1 to 1 1/2 hours, or until the beans are tender. Remove the bay leaf and discard. Taste the beans and season with salt and pepper.

CHICKEN ENCHILADAS

- 4 chicken breasts
- 1 lb. mild cheddar cheese
- 1 onion
- 1 small can diced green chilies
- 24 medium flour tortillas



Boil chicken breasts, season with salt and pepper, and reserve 1 cup of broth for sauce. Cut or tear chicken into small pieces, and add 1 pound grated cheese (reserving $\frac{1}{2}$ Cup to sprinkle on the top when done). Stir in green chilies, and chopped onion. Spoon onto tortillas and roll up. lay them in a 9x13 inch pan. Do not stack.

Sauce:

- 1 can cream of chicken soup
- 1 can mushroom soup
- 1 cup broth from chicken
- 1 pint half and half

Mix together, sauce will be runny, it will thicken as it cooks. Pour over enchiladas, and sprinkle with remaining cheese. Bake at 350 degrees for 20-25 minutes.

BRATTEN'S HALIBUT AU GRATIN

1½ pound halibut
3 Tbs. butter
1 Tbs. flour
2 cups half and half
Salt and pepper
1/8 tsp garlic powder
¼ tsp dry mustard
½ cup grated mild cheddar cheese



Simmer halibut in water until done and drain. Make cheese sauce by melting butter and blending in flour. Add remaining dry ingredients. Cook until it bubbles and thickens and then add cheese. If mixture is a little thick add a little milk. Break halibut into pieces and put into a casserole dish. Pour cheese sauce over fish and top with more grated cheese. Bake at 350 for ten minutes.

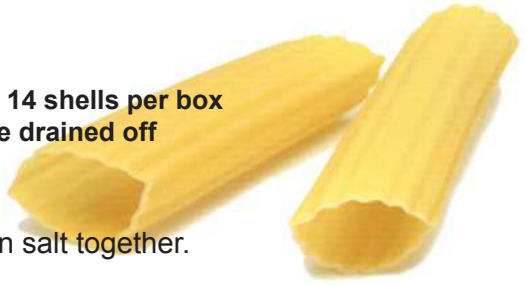
SOOPA

1 pound ground beef
1 Tbs. cumin
1 clove garlic chopped
2 cans pinto beans drained
2 cans black beans drained
1 can corn drained
2 onions chopped fine
1 can diced green chilies
2 cans taco sauce, mild or medium
1 pound cheese grated
Corn tortillas warmed in canola oil

Cook ground beef and onions, drain off any grease and add cumin, beans, corn, green chilies and taco sauce. In a 9X13 inch pan put one layer of tortillas and part of the meat and bean mixture. Top with part of the cheese and repeat a second layer in the same order. Bake covered at 350 degrees for 1 hour.

MANICOTTI

(1 lb box Manicotti pasta shells) 14 shells per box
1 lb. cooked ground beef, grease drained off
2 tsp. onion salt



Cook the ground beef and onion salt together.

Additional ingredients:

8 oz. Mozzarella cheese, grated
6 cups total Prego spaghetti sauce
½ c. seasoned or plain bread crumbs

Reserve one cup Prego sauce and mix with cheese, beef and bread crumbs. With the remaining Prego sauce add 2 ½ cups water. (The water helps with the uncooked pasta) In the bottom of a large baking dish pour half of the sauce mixture.

Stuff each uncooked manicotti full of the meat mixture and place in the bottom of the baking pan.

Pour the rest of the sauce mixture over the stuffed manicotti and bake at 325° for 1 ½ hours covered with 2 layers of foil and tightly sealed. After baking, top with Mozzarella cheese if desired.

SWEET & SOUR BEANS

5 slices of bacon cooked
1 ½ pound of hamburger fry till brown with 1 med onion.
A little garlic
Add 1 large can pork & beans
Add 1 drained can lima beans
Add 1 drained can of kidney beans
Mix in ½ cup catsup
salt
4 Tbs. brown sugar

MEAL IN A PIE

Brown sauce base:

2 Tbs. Melted butter, add 2 Tbs. Flour. Stirring constantly add 1 cup of beef broth, and ½ tsp. tabasco sauce. Stir until it thickens.

Filling; brown 1 ½ lb. ground beef, add 1 16oz. Can Veg-All mixed vegetables [drained], and ½ tsp. salt.

Bake a 9 inch pie crust for 10 minutes at 400, and add brown sauce and filling together and pour into pie crust.

Mix together, 1 cup grated cheese, 1 beaten egg, and 2 Tbs. milk. Pour over pie and bake 15-20 minutes on 400. Serves 6-8.

OVEN STEW

Cut into chunks 2 pounds of stew meat
potatoes
carrots

Mix in a bowl;

1 can tomato sauce
1 package of dry onion soup mix
1 can cream of mushroom soup
1 can of cream of celery soup
1 bay leaf
1 cup water

Put all together in a large roaster and bake 4-6 hours on 300 degrees.



SWEET AND SOUR MEATBALLS

- 1 ½ lb. ground beef**
- 1 beaten egg**
- 1 cup finely crushed soda crackers**
- Garlic and onion powder to taste**
- Salt to taste**

Mix in a bowl and roll into bite-size balls. Bake on a cookie sheet (I use parchment baking paper on top of cookie sheet to help with clean up), bake for 30 minutes at 350°.

Sauce:

- 1 (12 oz.) bottle catsup**
- 1 cup brown sugar**
- 1 cup water**
- 2 Tbsp. Worcestershire sauce**
- 1 tsp. vinegar**
- 1 tsp. wet mustard**
- 1 medium onion (whole)**

Mix and bring to a boil and simmer for 2 hours, stirring occasionally. When ready, pour sauce over meatballs and serve with rice.

MARTHA STEWART PRIME RIB

Prime rib is another name for a standing rib roast. Real prime beef is sold only in the best butcher shops and restaurants. Ask for the first cut, which is the first three ribs in the short end of the beef. A trimmed three-rib roast, with the chine (backbone) and short ribs cut off, should weigh about nine pounds and feed six to eight people. Ask the butcher to include the short ribs-cooked with the roast, they will add juice, fat, and flavor to the drippings. After the roast has cooked, it will need to rest in order for the juices to redistribute themselves back through the meat. During this time, the roast will continue cooking with heat retained from the oven, and the meat's internal temperature will rise an average of ten degrees. While the roast is resting, Enhance the pan juices with a simple reduction of red wine; then use the same flavor-laden roasting pan for the Yorkshire pudding to serve with it.

Serves 6 to 8

- 1 three-rib prime-rib roast, first cut, trimmed and tied**
- 2 tablespoons coarse salt**
- 1 tablespoon freshly ground pepper**
- 3 short ribs, tied**
- 1 ½ cups dry red wine**



Step 1: Trim Excess Fat

Have the butcher tie roast with kitchen twine to keep outer layer of meat from pulling away from inner rib eye. Tie short ribs for easy handling. Trim roast of excess fat, but not the thin layer of fat the butcher leaves on the roast to protect and baste it while it cooks. To cook evenly, the roast must not be cold-let it stand at room temperature for about 2 hours.

Step 2: Season the Roast

Place short ribs and roast, fat-side up, in a heavy stainless-steel or other metal pan. (Nonstick pans yield fewer of the cooked-on bits, which make for more tasty juices.) The rib bones are a natural rack; you won't need a metal one. Rub the meat all over with salt and black pepper.

Step 3: Check Temperature With an Instant-Read Thermometer

Heat oven to 450 degrees. Transfer roast to the lowest rack, and cook 20 minutes. Reduce heat to 325 degrees, but don't open the door. For beef that's rare in the center and brown and crispy on the ends, cook for 1 hour and 25 minutes more. Check the internal temperature using an instant-read thermometer. Stick the probe about halfway into the thick end of roast between two ribs, making sure that it's not near a bone. (Bones conduct heat through the roast and are hot.) It should read around 115 degrees if done; if not, return roast to oven, and check temperature at 10-minute intervals. (While roast is resting, it will continue cooking, and the temperature will go up about 10 degrees.)

Step 4: Pour off Drippings

Transfer roast to a large platter. Place near stove to keep warm. Keep the short ribs as a snack or to use when making soup. Do not cover the roast, or the crisp exterior will get soggy. Pour all the drippings from the pan into a fat separator. These beef drippings are an essential ingredient in Yorkshire pudding.

Step 5: Deglaze the Pan

Place roasting pan over medium-high heat on top of stove. Carefully pour wine into the pan. Bring to a boil, and use a wooden spoon to scrape off the caramelized and crispy brown bits that are stuck to the sides. These crispy bits will add flavor to the pan juices. Reduce the heat to medium, and cook until the liquid is reduced by half, 5 to 8 minutes. Adjust the seasoning to taste with salt and pepper. Place a fine sieve (or a strainer lined with lightly dampened cheesecloth) in a medium heat-proof bowl, and pour juices through. Using a wooden spoon, press down on any remaining solids to extract all the juices. Discard the solids. Cover the bowl tightly with aluminum foil or plastic wrap. Keep the juices warm by setting the bowl over a saucepan containing 1 inch of barely simmering water.

Step 6: Pour Yorkshire Pudding Batter into the Roasting Pan

Add $\frac{1}{4}$ cup of the reserved pan drippings from the fat separator to the roasting pan. Heat the pan with the drippings in a 425° oven for 5 minutes. Remove the cold Yorkshire pudding batter from the refrigerator, stir well, and quickly pour into the pan. Cook for 20 to 30 minutes, until pudding has risen and is golden brown.

Step 7: Remove Ribs to Carve Roast

While pudding bakes, cut the twine with kitchen shears and remove from roast. Arrange roast with bones perpendicular to platter. Grip the bones with one hand. With the other hand, slide the sharpened knife straight down between the meat and the bones, separating the two as you cut down. Continue until the bones are completely separated. Transfer the roast to a serving platter where it can easily be sliced. Carve roast in thick slices, and serve with warm juices and Yorkshire pudding.

SAMOAN CHOP SUEY

- 1 pound bean threads**
- 3 pounds chopped beef**
- ginger root**
- garlic**
- salt and pepper**
- onions**
- soy sauce**
- peanut oil**
- 8 cups boiling water,**



Put threads in and remove from heat .
Chop meat in small cubes and fry in oil until done.
Add onions, ginger root, and other ingredients.
Salt and pepper to taste. Cut up the threads and add
meat, and soy sauce.

MONGOLIAN BEEF

1 lb. round rump roast
beef sliced across the
grain $\frac{1}{8}$ " thick
2 green onions cut-
2 slices ginger root
(5g-each)
1 tsp. minced garlic
1 tbs. Soy sauce
1 tbs. rice wine
1 tbs. Cornstarch
 $\frac{1}{2}$ tsp. baking soda
1 tbs. sesame oil or
vegetable oil
2 tsp. brown sugar
2 tbs. Oyster sauce



Thin slice the beef into 2" wide strips, marinate with soy sauce, rice wine, baking soda and cornstarch. Add sesame oil or vegetable oil before stir-frying so beef shreds will separate easily during frying.

Heat 2 tbs. oil, stir-fry the beef until medium well; remove from pan and drain. Then fry again until crisp in a hot pan; Remove meat and set aside. Add one tsp. Oil into skillet then put green onion, ginger, and garlic to stir-fry for a minute, and then add cooked beef, oyster sauce and brown sugar, quick stirred to mix well.
- Serve

BEEF & BROCCOLI

To make beef and broccoli you do the same thing but you leave out the ginger and add broccoli, a little water and cover until it steams out.

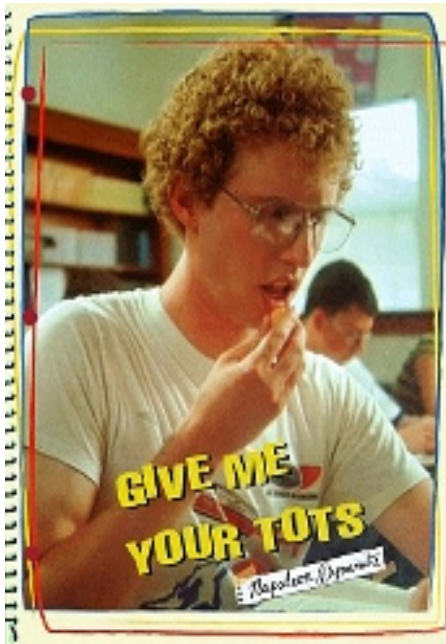
Add Chinese BBQ sauce. It's really good too.

TATER TOT CASSEROLE

- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- ½ cup milk
- 1 pound ground beef cooked and drained
- Salt and pepper to taste
- A sprinkle of garlic salt and onion salt
- Tater tots
- Grated cheese



Combine soups, milk and seasonings together. In a 9x13 inch pan put a layer of tater tots. Next layer the ground beef and add soup mixture. Top with grated cheese. Cover with foil and Bake at 350 degrees for 30 minutes.



MU-SHU PORK



Mu-Shu means “cassia blossom”; in lyric reference to the bits of stir-fried egg that dot the dish. It is a light but very satisfying dish especially when wrapped in a steaming Chinese crepe. It also goes great over steamed rice.

½ pound boneless pork loin, slice it thin strips
1 package of Chinese Mu-Shu Crepe (steam for 5 minutes)

Marinate the pork in:

1 tsp. soy sauce

1 tsp. each: rice wine, cornstarch

Add 1 tbs. vegetable oil before stir-fry to separate the meat

4 large eggs – cook in one sheet

2 cup shredded cabbage

1 cup shredded carrots

1 tbs. Hoisin Sauce

1 tbs. soy sauce

½ tsp. salt

6 Chinese crepes

(Sometimes called Mu-Shu shells)

Total 6 tbs. vegetable oil

Marinate the pork a few minutes before cooking. Heat 2 tbs. oil, beat the eggs and cook them in the skillet with oil to make an omelet. Remove the eggs, cool and cut in thin slices. Add 2 tbs. oil in the pan and stir-fry the pork until cooked, then set aside. Heat another 2 tbs. oil in the pan, stir fry the cabbage and carrots until cooked, add the pork and eggs and seasonings, stir evenly and serve with Hoisin sauce.

To serve, each person spreads a little Hoisin sauce over a crepe, adds a helping of the filling and rolls up the crepe.

SMOKEY PORK ROAST

3-5 lb Pork Butt Roast
1-2 Tablespoons Liquid Smoke
Kosher Salt

Place pork roast on aluminum foil. Pour on liquid smoke. Sprinkle with Kosher salt. Double-wrap roast with aluminum foil.

Cook in the oven at 250 degrees for 4-5 hours

SPICY PORK ROAST

1 Pork Tenderloin Roast
2 tsp salt
1 tsp Cinnamon
2 tsp Ginger
1 tsp Nutmeg



Bake uncovered at 350 degrees for 30 minutes per pound

FALL OFF THE BONE PORK RIBS

COSTCO Baby Back Rib Racks
Salt
Pepper

Sprinkle the ribs with salt and pepper and place in a shallow pan. Roast in the oven, covered at 250 degrees for 4 hours.

During the last hour uncover, pour off the drippings, then turn up the oven to 350 degrees and baste the ribs several times with the mixture of:

COMBINE:
1 can Coco Lopez
1 bottle Plumb Sauce

Save some of the sauce for dipping at the table



PORK PIE

This is another old recipe that my father (Eugene Marrott) loved that his mother (Effie Fisher Marrott) made. My mother also made it for him after they were married. Dad (Skip) liked it a lot too when he would eat dinner with my family when we were dating. I have always made it in those cold winter months. It was one meal that everyone would eat. And that was a trick to find something that all nine of us liked.

1 large onion

6-8 pork chops

salt and pepper

Boil pork chops, and sliced onion, with salt and pepper in water until the pork chops are so tender that the meat is falling off the bone.

Lift pork chops out of the water and boil peeled and cut up (big chunks) potatoes until tender. Add lots of parsley and thicken with a mixture of cornstarch and cold water. Take the meat off the bones and leave in big chunks like potatoes. Stir meat carefully into the pan and pour into a 9x13 inch pan. Cover the top with pie crust and bake at 375 degrees for 30 minutes or until golden brown.

BEST BEEF STEW



SERVES 6 TO 8

Use a good-quality, beef broth & chicken broth, for this stew. Try to find beef that is well marbled with white veins of fat. Meat that is too lean will come out slightly dry. Four pounds of blade steaks, trimmed of gristle and silver skin, can be substituted for the chuck-eye roast. While the blade steak will yield slightly thinner pieces after trimming, it should still be cut into 1 1/2-inch pieces. Look for salt pork that is roughly 75 percent lean. The stew can be cooled, covered tightly, and refrigerated for up to 2 days. Reheat it gently before serving.

INGREDIENTS

- 2 medium garlic cloves , minced or pressed through garlic press (about 2 teaspoons)**
- 2 Teaspoons anchovy paste**
- 1 tablespoon tomato paste**
- 1 boneless beef chuck-eye roast (about 4 pounds), trimmed of excess fat, cut into 1 1/2-inch pieces (see note and step by step below)**
- 2 tablespoons vegetable oil**
- 1 large onion , halved and cut from pole to pole into 1/8-inch-thick slices (about 2 cups)**
- 4 medium carrots , peeled and cut into 1-inch pieces (about 2 cups)**
- 1/4 cup unbleached all-purpose flour**
- 2 cups red wine (see note)**
- 2 cups low-sodium chicken broth**
- 2 bay leaves**
- 4 sprigs fresh thyme**
- 4 ounces salt pork , rinsed of excess salt (see note)**
- 1 pound Yukon Gold potatoes , scrubbed and cut into 1-inch pieces**
- 1 1/2 cups frozen pearl onions , thawed**
- 2 teaspoons unflavored powdered gelatin (about 1 packet)**
- 1/2 cup water**
- 1 cup frozen peas , thawed**
- Table salt and ground black pepper to taste**

Continued on the next page

Continued from the previous page (Best Beef Stew)

INSTRUCTIONS

1. Adjust oven rack to lower-middle position and heat oven to 300 degrees. Combine garlic and anchovies in small bowl; press with back of fork to form paste. Stir in tomato paste and set mixture aside.
2. Pat meat dry with paper towels. Do not season. Heat 1 tablespoon vegetable oil in large heavy-bottomed Dutch oven over high heat until just starting to smoke. Add half of beef and cook until well browned on all sides, about 8 minutes total, reducing heat if oil begins to smoke or fond begins to burn. Transfer beef to large plate. Repeat with remaining beef and 1 tablespoon vegetable oil, leaving second batch of meat in pot after browning.
3. Reduce heat to medium and return first batch of beef to pot. Add onion and carrots to Dutch oven and stir to combine with beef. Cook, scraping bottom of pan to loosen any browned bits, until onion is softened, 1 to 2 minutes. Add garlic mixture and cook, stirring constantly, until fragrant, about 30 seconds. Add flour and cook, stirring constantly, until no dry flour remains, about 30 seconds.
4. Slowly add beef and chicken broth, scraping bottom of pan to loosen any browned bits. Increase heat to high and allow wine to simmer until thickened and slightly reduced, about 2 minutes. Stir in broth, bay leaves, thyme, and salt pork. Bring to simmer, cover, transfer to oven, and cook for 1 1/2 hours.
5. Remove pot from oven; remove and discard bay leaves and salt pork. Stir in potatoes, cover, return to oven, and cook until potatoes are almost tender, about 45 minutes.
6. Using large spoon, skim any excess fat from surface of stew. Stir in pearl onions; cook over medium heat until potatoes and onions are cooked through and meat offers little resistance when poked with fork (meat should not be falling apart), about 15 minutes. Meanwhile, sprinkle gelatin over water in small bowl and allow to soften for 5 minutes.
7. Increase heat to high, stir in softened gelatin mixture and peas; simmer until gelatin is fully dissolved and stew is thickened, about 3 minutes. Season with salt and pepper to taste; serve.

CHICKEN & DUMPLINGS



The collagen in the wings helps thicken the stew; do not omit or substitute. Since the wings yield only about 1 cup of meat, using their meat is optional. The stew can be prepared through step 3 up to 2 days in advance; bring the stew back to a simmer before proceeding with the recipe.

INGREDIENTS

Stew

6 bone-in, skin-on chicken thighs (about 2 1/2 pounds), trimmed of excess fat (see note)

Table salt and ground black pepper to taste

2 teaspoons vegetable oil

2 small onions , chopped fine (about 1 1/2 cups)

2 medium carrots , peeled and cut into 3/4-inch pieces (about 2 cups)

1 celery rib , medium, chopped fine (about 1/2 cup)

1/4 cup dry sherry

6 cups low-sodium chicken broth

1 teaspoon minced fresh thyme leaves

1 pound chicken wings (see note)

1/4 cup Chopped fresh parsley leaves

Dumplings

2 cups unbleached all-purpose flour (10 ounces)

1/2 teaspoon baking soda

1 teaspoon sugar

1 teaspoon table salt

3/4 cup buttermilk , cold (see note)

4 tablespoons (1/2 stick) unsalted butter , melted and cooled about 5 minutes

1 large egg white

INSTRUCTIONS (Continued from Chicken & Dumplings)

1. **FOR THE STEW** Pat chicken thighs dry with paper towels and season with 1 teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Heat oil in large Dutch oven over medium-high heat until shimmering. Add chicken thighs, skin-side down, and cook until skin is crisp and well browned, 5 to 7 minutes. Using tongs, turn chicken pieces and brown on second side, 5 to 7 minutes longer; transfer to large plate. Discard all but 1 teaspoon fat from pot.
2. Add onions, carrots, and celery to now-empty pot; cook, stirring occasionally, until caramelized, 7 to 9 minutes. Stir in sherry, scraping up any browned bits. Stir in broth and thyme. Return chicken thighs, with any accumulated juices, to pot and add chicken wings. Bring to simmer, cover, and cook until thigh meat offers no resistance when poked with tip of paring knife but still clings to bones, 45 to 55 minutes.
3. Remove pot from heat and transfer chicken to cutting board. Allow broth to settle 5 minutes, then skim fat from surface using wide spoon or ladle. When cool enough to handle, remove and discard skin from chicken. Using fingers or fork, pull meat from chicken thighs (and wings, if desired) and cut into 1-inch pieces. Return meat to pot.
4. **FOR THE DUMPLINGS** Whisk flour, baking soda, sugar, and salt in large bowl. Combine buttermilk and melted butter in medium bowl, stirring until butter forms small clumps; whisk in egg white. Add buttermilk mixture to dry ingredients and stir with rubber spatula until just incorporated and batter pulls away from sides of bowl.
5. Return stew to simmer; stir in parsley and season with salt and pepper to taste. Using greased tablespoon measure (or #60 portion scoop), scoop level amount of batter and drop over top of stew, spacing about $\frac{1}{4}$ inch apart (you should have about 24 dumplings). Wrap lid of Dutch oven with clean kitchen towel (keeping towel away from heat source) and cover pot. Simmer gently until dumplings have doubled in size and toothpick inserted into center comes out clean, 13 to 16 minutes. Serve immediately.

TECHNIQUE (Continued from Chicken & Dumplings)

NO MORE BROKEN SINKERS

Here's how we lightened up our dumplings and kept them intact.

ADD AN EGG WHITE

Adding an egg white helps develop light-as-air dumplings that don't disintegrate.

LET LIQUID SIMMER

Waiting to add the dumplings until the broth is simmering sets their bottoms and keeps them whole.

CATCH CONDENSATION

Wrapping the lid with a towel absorbs excess moisture that can turn dumplings soggy.



RECIPE TESTING

BEST PARTS FOR BROTH

NATURAL THICKENER

The multiple joints in chicken wings contain lots of collagen that converts into gelatin during cooking—a better broth thickener than flour, which masks chicken flavor.

FULL O' FLAVOR

Pound for pound, chicken thighs impart richer flavor to broth than any other part of the bird. Plus, they require far less cooking time than eking the flavor out of a whole bird or carcass.

Chicken Pot Pie With Savory Crumble Topping



Ingredients:

- 1 1/2 lbs boneless skinless chicken breasts (and or or thighs)
- 3 cups low sodium chicken broth
- 2 tablespoons vegetable oil
- 1 medium onion, chopped fine (about 1 cup)
- 3 medium carrots, peeled and cut crosswise into 1/4-inch-thick
- 2 small celery ribs (chopped fine, about 1/2 cup)
- table salt & fresh ground pepper
- 10 ounces cremini mushrooms, stems trimmed, caps wiped clean and sliced thin
- 1 teaspoon soy sauce (see note)
- 1 teaspoon tomato paste (see note)
- 4 tablespoons unsalted butter
- 1/2 cup unbleached all-purpose flour
- 1 cup whole milk
- 1 teaspoon juice lemon
- 3 tablespoons minced fresh parsley leaves
- 3/4 cup frozen baby peas
- 2 cups unbleached all-purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon table salt
- 1/2 teaspoon ground black pepper
- 1/8 teaspoon cayenne pepper
- 6 tablespoons unsalted butter, cut into 1/2-inch cubes and chilled
- 1 ounce parmesan cheese, finely grated (about 1/2 cup)
- 3/4 cup heavy cream, plus
- 2 tablespoons heavy cream (see note)

Directions:

1. FOR THE CHICKEN: Bring chicken and broth to simmer in covered. Dutch oven over medium heat. Cook until chicken is just done, 8 to 12 minutes.
2. Transfer cooked chicken to large bowl. Pour broth through fine-mesh strainer into liquid measuring cup and reserve. Do not wash. Dutch oven.
3. Meanwhile, adjust oven rack to upper-middle position and heat oven to 450 degrees.
4. FOR THE TOPPING: Combine flour, baking powder, salt, black pepper, and cayenne pepper in large bowl.
5. Sprinkle butter pieces over top of flour. Using fingers, rub butter into flour mixture until it resembles coarse cornmeal.
6. Stir in Parmesan. Add cream and stir until just combined.
7. Crumble mixture into irregularly shaped pieces ranging from 1/2 to 3/4 inch each onto parchment-lined rimmed baking sheet.
8. Bake until fragrant and starting to brown, 10 to 13 minutes. Set aside.
9. FOR THE FILLING: Heat 1 tablespoon oil in now-empty Dutch oven over medium heat until shimmering.
10. Add onion, carrots, celery, 1/4 teaspoon salt, and 1/4 teaspoon pepper; cover and cook, stirring occasionally, until just tender, 5 to 7 minutes. While vegetables are cooking, shred chicken into small bite-size pieces. *(Optional: Add one chopped potato)*
11. Transfer cooked vegetables to bowl with chicken; set aside.
12. Heat remaining tablespoon oil in empty Dutch oven over medium.
13. Heat until shimmering.

14. Add mushrooms; cover and cook, stirring occasionally, until mushrooms have released their juices, about 5 minutes.
15. Remove cover and stir in soy sauce and tomato paste.
16. Increase heat to medium-high and cook, stirring frequently, until liquid has evaporated, mushrooms are well browned, and dark fond begins to form on surface of pan, about 5 minutes.
17. Transfer mushrooms to bowl with chicken and vegetables. Set aside.
18. Heat butter in empty Dutch oven over medium heat.
19. When foaming subsides, stir in flour and cook 1 minute. Slowly whisk in reserved chicken broth and milk.
20. Bring to simmer, scraping pan bottom with wooden spoon to loosen browned bits, then continue to simmer until sauce fully thickens, about 1 minute.
21. Season to taste with salt and pepper.
22. Remove from heat and stir in lemon juice and 2 tablespoons parsley.
23. Stir chicken-vegetable mixture and peas into sauce.
24. Pour mixture into 13 by 9-inch baking dish or casserole dish of similar size.
25. Scatter crumble topping evenly over filling.
26. Bake on rimmed baking sheet until filling is bubbling and topping is well browned, 12 to 15 minutes.
27. Sprinkle with remaining tablespoon parsley and serve.

Orange Chicken

From The Pioneer Woman - Ree Drummond - Food Network

Ingredients

Chicken:

2 tablespoons cornstarch

4 egg whites

4 boneless chicken thighs, cut into bite-sized pieces

Sauce:

1/2 cup orange juice (I used Simply Orange)

1 tablespoon soy sauce

1 packed tablespoon brown sugar

1 tablespoon rice wine vinegar

1/4 teaspoon sesame oil

Dash salt

Dash crushed red pepper

1 clove garlic, pressed

A little grated or minced ginger

1 teaspoon cornstarch

Vegetable or peanut oil, for frying



Directions

For the chicken: In a large bowl, whisk together the cornstarch and egg whites with a fork until almost frothy, about 1 minute. Add the chicken to the mixture and allow to sit for 5 to 10 minutes.

For the sauce: Meanwhile, put the orange juice, soy sauce, sugar, vinegar, sesame oil, salt, crushed red pepper, garlic and ginger in a small nonstick skillet and whisk. Heat until bubbling and starting to thicken, about 5 minutes.

Whisk together the cornstarch and 1/4 cup water in a small bowl and add 1 to 2 tablespoons of the cornstarch slurry to the sauce. Mix in and thicken for 1 minute.

Heat about 2 inches of vegetable oil in a heavy-bottomed Dutch oven until a deep-fry thermometer inserted in the oil registers 350 degrees F. Carefully drop the chicken into the oil and move it around, flipping gently, until golden, 3 to 4 minutes. Let the pieces drain on a plate lined with paper towels for 2 to 3 minutes. Then drop them back into the oil for 1 minute to really solidify the coating.

Toss the chicken in the sauce and serve.

Beef With Broccoli

From The Pioneer Woman - Ree Drummond - Food Network

Ingredients

1/2 cup low-sodium soy sauce
1/4 cup cornstarch
3 tablespoons sherry
2 tablespoons brown sugar
1 tablespoon minced fresh ginger
2 cloves garlic, minced
1 pound flank steak, trimmed of fat and sliced very thin against the grain
3 tablespoons peanut or olive oil
1 pound broccoli florets
1/4 cup beef broth
1/4 cup oyster sauce
Salt as needed (use sparingly)
Chow Mein, for serving



Directions

In a bowl, mix together the soy sauce, cornstarch, sherry, brown sugar, ginger and garlic. Pour half the liquid over the sliced meat in a bowl and toss with your hands. Reserve the other half of the liquid and set aside.

Heat the oil in a heavy skillet (iron is best) or wok over high heat. Add the broccoli and stir for a minute. Remove to a plate.

Allow the skillet to get very hot again. With tongs, add the meat in a single layer. Spread out the meat as you add it to skillet, but do not stir for a good minute. (You want the meat to get as brown as possible in as short amount a time as possible.) Turn the meat to the other side and cook for another 30 seconds. Remove to a clean plate.

Pour the reserved sauce into the skillet along with the beef broth and oyster sauce. Cook over high heat until it starts to thicken. Add the beef and broccoli back into the skillet and toss to coat. Season with salt if needed

Serve over Chow Mein.

Chow Mein

From The Pioneer Woman - Ree Drummond - Food Network



Ingredients

- 8 ounces thin lo mein noodles
- 1 tablespoon peanut oil
- 1 carrot, julienned
- 1/2 head napa cabbage, sliced thin
- 1/2 onion, sliced
- 1/4 cup chicken broth
- 1/4 cup low-sodium soy sauce
- 1 teaspoon sesame oil
- Sliced green onions, for topping

Directions

Bring a pot of water to a boil and cook the noodles according to the package directions. Drain and set aside.

Heat a skillet over medium-high heat and add the peanut oil. Add the carrots, cabbage and onions and cook for 1 minute. Add the chicken broth, soy sauce and sesame oil, then toss in the noodles. Top with sliced green onions.

Vegetables & Canning



YAMS

2 apples
1/3 cup chopped pecans
1/2 cup brown sugar
1/2 tsp. cinnamon
2 17 oz. cans of yams
1/4 cup butter
2 cups marshmallows

DAD'S VERSION

1 17 oz. can of yams
2 apples
2 cups chopped pecans
1/2 cup brown sugar
1 tsp. cinnamon
1/4 cup butter
2 cups baby marshmallows

Alternate layers of apples and yams in casserole dish. Dot with butter cover and bake 350 for 35-40 min. Put marshmallows on top and brown with broiler.

POTATO CASSEROLE SUPREME

(Aunt Barbara's)

6 or 7 hard boiled potatoes, cooled and diced
1/2 cup butter (melted)

Add 1 can cream of chicken soup
1 1/2 teas salt
1 pint sour cream
1 1/2 cup sharp cheddar cheese, (grated)
1/3 cup green onions (chopped)

Stir and mix with potatoes, put in greased baking dish 9x13 inch

Top with

2 tbs butter
1 cup crushed corn flakes mixed together

Cover and refrigerate overnight
Uncover and bake in oven 350 degrees, 45 minutes.

AMIE'S ROASTED GARLIC

- 1 quart or ½ gallon size peeled raw garlic**
- 1 14 oz. Can chicken broth**
- ¼ cup olive oil**
- Kosher salt and fresh ground pepper to taste**
- a sprinkle of dried basil**



Toss together in a 9x13 inch pan and cover with foil.

Bake until mushy at 250 degrees. (It takes several hours) Stir occasionally and when done mash together and store in Tupperware or ice cube trays and freeze. Pop into zip lock bags for single serves. Stores up to a year in the freezer.

AMIE'S THREE TATO SMASHERS

- 6 large russet baker potatoes**
- 12 small red potatoes**
- 6 red jewel sweet potato yams**
- ⅓ cup roasted garlic**
- ½ cup milk**
- 1 cup butter**
- 2 red onions chopped into ½ inch chunks**
- 3 tbs. Butter**
- ¼ cup brown sugar**

Bake sweet potatoes at 350 until soft. Boil red and russet potatoes together until mashable with the skins on. Carmelize onions by sautéing in a separate pan with the butter, sugar, salt and pepper until moisture is evaporated. Drain potatoes, and peel yams. In a large bowl add everything and mix with beaters until smashed NOT WHIPPED.

Potato Pancakes (French Criques)



2 Cups chopped raw potatoes (Don't wash after cutting the potatoes; it will remove too much of the starch)

½ Cup chopped onion

2 Cloves garlic smashed

2 Eggs

2 Tablespoons Potato starch flour

½ Teaspoon baking powder

Dash of Salt

Put in the food processor and puree. Add chopped green scallions (green onions or chives)

Fry in peanut oil or olive oil (2 Tablespoons per pancake)

PIZZA SAUCE

12 cups peeled and chopped tomatoes with all of the juice squeezed out

2 -12 oz. cans of tomato paste

2 -12 oz. cans of tomato puree

3 large onions

3 tsp. oregano

3 tsp. basil

1 tsp. garlic

1 tsp. pepper

1 Tbs. salt



Puree everything and cook down until a wooden spoon will stand up in the middle of the pan.

Cold pack for 30 minutes

SALSA

8 cups fresh tomatoes, peeled and cut with all of the juice squeezed out

2 large onions

4 large green peppers

1 anaheim pepper, or other miscellaneous peppers

1 cup cider vinegar

1 medium cooked red beet, ground up

2-3 jalepeno peppers, or more if you want a hotter salsa

1- 6 oz. can tomato paste

1- 12 oz. can tomato puree

1 tsp. garlic salt

2 to 3 tsp. salt

3 Tbs. sugar

Cook until it thickens, (so thick that the spoon will stand up in the pan)

Add cilantro if desired

Cold pack for 30 minutes

To make a fresh tasting salsa use 1 cup bottled salsa and add 1 peeled and sliced tomato, 3 Tbs. diced green pepper, and 2 diced green onions.

SWEET PICKLES

2 gal. small cucumbers soaked in brine for 10 days. (Brine: hot, enough salt to float an egg)

Drain, wash each pickle, cover with boiling water and let stand overnight. Cut the cukes and cover with boiling water to which alum has been added. (3 Tbs. alum per gal. of water) Let it stand for 24 hours. Drain and cover with boiling water and let it stand overnight again.

Make syrup: 1 ½ quarts white vinegar 3 quarts sugar stick cinnamon 25 cloves Heat to a boil, and pour over pickles each morning for 6 days and add ⅓ cup sugar each morning. Bottle

CRISPY LUNCH PICKLES

25-30 cucumbers
8 large onions
2 large green peppers
½ cup salt
5 cups vinegar
5 cups sugar
2 Tb. mustard seed,
1 tsp. tumeric
½ tsp. cloves



Wash all vegetables and cover with salt and water and let stand 3 hours. Drain, combine vinegar, sugar, and spices in large kettle and bring to boil. Add cukes and heat. Pack while hot in sterilized jars and seal.

PICKLED BEETS

3 quarts vinegar
3 quarts beet juice
3 pounds brown sugar.

Cook beets. Slip the skins off. Cut them and put them in jars. Pour pickle liquid over beets and cold pack for 30 minutes.

DILL PICKLES

Wash cucumbers and place in jars.
fill around pickles with dill.

- 1 quart vinegar**
- 3 quarts water**
- 1 cup sugar**
- 1 cup salt**



Pour over pickles while still boiling. Seal. add a button of garlic if desired.

RELISH PICK A LILY

- 1 quart chopped cabbage**
- 1 quart green tomatoes**
- 2 small red peppers**
- 2 sweet green peppers**
- 2 large onions**
- 1 ½ cup vinegar**
- 1 ½ cup water**
- 2 cups brown sugar**
- 1 tsp. dry mustard**
- 1 tsp. tumerick**
- 1 tsp. celery seed**

Chop vegetables and mix with salt. Let stand overnight, drain and press in cloth to remove all liquid. Boil vinegar and water, sugar and spices 5 min. Add vegetable mixture bring to boil and pour into sterilized jars and seal.

SYRUP (CHERRY)

From Grandma Taylor

8 ½ cups cherry juice

1 pkg pectin

Bring to boil and add

8 ½ cup sugar

Stir and bring to boil, boil 20 minutes,
add 6 oz pkg.

cherry jello

1 tbs. almond flavoring.



Pasteries & Desserts



STRAWBERRY CHEESECAKE TRIFLE

- 2 packages cream cheese (8 ounces each)**
- 2 cups powdered sugar**
- 1 cup sour cream**
- ½ teaspoon vanilla extract**
- ¼ teaspoon almond extract**
- ½ pint whipping cream**
- 1 tablespoon sugar**
- 1 angel food cake, torn into bite-size pieces**
- 2 quarts fresh strawberries, thinly sliced**
- 3 tablespoon sugar**

In a large bowl, cream together cream cheese and powdered sugar; add sour cream, vanilla and almond extract. Set aside in a small, deep bowl, whip the cream, vanilla and sugar. Fold whipped cream into cream cheese mixture. Add cake pieces; set aside.

Layer together in large glass bowl, starting with strawberries, then adding cake mixture. Continue layering; finish with strawberries. Cover with plastic wrap; chill well.

Yield: 24 servings



Lemon Icebox Cheesecake

Chris Kimball - America's Test Kitchen



Ingredients

Crust

- 10 lemon sandwich cookies, broken into pieces (about 1 1/4 cups)
- 2 tablespoons unsalted butter, melted
- 1 teaspoon grated lemon zest

Curd

- 1 large egg plus 1 egg yolk
- 1/4 cup sugar
- Pinch salt
- 2 tablespoons lemon juice
- 1 tablespoon unsalted butter
- 1 tablespoon heavy cream

Filling

- 1/4 cup lemon juice from 2 lemons
- 1 envelope (2 3/4 teaspoons) Unflavored gelatin
- 1 1/2 pounds cream cheese, cut into 1-inch pieces and softened
- 3/4 cup sugar
- Pinch salt
- 1 1/4 cups heavy cream, room temperature

Preparation

Let the dissolved gelatin mixture cool down for a few minutes, or the gelatin will seize when combined with the filling. We tested our cheesecake with several store brands of lemon sandwich cookies; all worked well.

Make crust:

Adjust oven rack to middle position and heat oven to 350 degrees. Process cookies in food processor until finely ground. Add butter and zest and pulse until combined. Press mixture into bottom of 9-inch springform pan. Bake until lightly browned and set, about 10 minutes. Cool completely on wire rack, at least 30 minutes.

Make curd:

While crust is cooling, whisk egg, egg yolk, sugar, and salt together in small saucepan. Add lemon juice and cook over medium-low heat, stirring constantly, until thick and puddinglike, about 3 minutes. Remove from heat and stir in butter and cream. Press through fine-mesh strainer into small bowl and refrigerate until needed.

Soften gelatin

Combine lemon juice and gelatin in small bowl and let stand until gelatin softens, about 5 minutes. Microwave until mixture is bubbling around edges and gelatin dissolves, about 30 seconds. Set aside.

Make filling:

With electric mixer on medium speed, beat cream cheese, sugar, and salt until smooth and creamy, scraping down sides of bowl, about 2 minutes. Slowly add cream and beat until light and fluffy, about 2 minutes. Add gelatin mixture and 1/4 cup curd, increase speed to medium-high, and beat until smooth and airy, about 3 minutes.

Chill cheesecake:

Pour filling into cooled crust and smooth top. Pour thin lines of remaining curd on top of cake and lightly drag paring knife or skewer through lines to create marbled appearance. Refrigerate until set, at least 6 hours. Remove sides of pan. Serve. (Cheesecake can be covered in plastic wrap and refrigerated for up to 3 days.)

Jell-O CHEESECAKE



Crust

½ cup butter

¼ cup brown sugar

1 cup flour

½ cup finely chopped nuts

Cream butter, sugar, and add flour, and nuts. Press into 9x13 inch pan and bake at 375 for 10 minutes.

Filling

1 small box lemon Jell-O

1 cup water

¾ cup sugar

8 ounces cream cheese

½ pint whip cream

Dissolve Jell-O in boiling water and cool to room temp.

Cream sugar and cream cheese.

Add lemon Jell-O to cream cheese mixture

Whip cream and fold into Jell-O mixture.

Topping

2 small boxes of any flavor Jell-O dissolved in 3 cups of boiling water. Cool to room temperature and pour on top of cheese mixture. Chill until set.

MC CALL'S BEST CHEESECAKE

serves 10 to 12

Crust

¾ cup graham cracker crumbs (about 10 crackers)

1 tbs sugar

1 tbs melted butter

Filling

3 8 oz pkg of cream cheese (room temp)

4 eggs

1 teas vanilla extract

1 cup sugar

Topping

2 cups sour cream

1 tbs sugar

1 teas vanilla

Preheat oven to 375 degrees

Make crust: In medium bowl combine crumbs, sugar and butter, mixing well, spread evenly in the bottom of a 9" springform pan, pressing lightly with fingertips, refrigerate while filling is prepared. make filling In large bowl mix cheese at medium speed until light, add eggs, sugar and vanilla, continue beating until creamy and light, pour into crust and bake 35 minutes.

Topping: Beat together with wooden spoon, cream, sugar and vanilla, carefully add small amounts, starting at edges smooth out from there bake 5 minutes, (you can leave in oven until golden brown or cracked)

Cool on rack and refrigerate 5 hours or overnight.

PEACH COBBLER (FOR FREEZER)

1 quart peeled and sliced peaches

2/3 cup sugar (a little more if desired)

1/4 to 1/3 cup flour (more flour makes juice thicker)

1 tsp. fruit fresh (or as suggested on container for 1 qt. of fruit)

Mix sugar, flour and fruit fresh. Combine with peaches. Place in pie crust. Cover with pie crust. You may add 1-2 Tbs. butter for richer taste. Sprinkle top crust with sugar to aid in browning. Put in airtight bag and freeze. Bake at 325 degrees for 1 hour or more, depending on weather it is thawed or still frozen. Bake on bottom shelf to be sure bottom crust is done.



CHOCOLATE ORANGE MERINGUE TORTE

Meringue Shell

4 egg whites
½ teaspoon cream of tartar
¼ teaspoon salt
¾ cups sugar

Beat egg whites until foamy, and salt, cream of tartar. Beat until it holds its shape. Add the sugar 2 tablespoons at a time. Spread in well greased and floured pie pan, making edges slightly higher than the center. Bake in slow oven 275 degrees for 1 hour. Let cool.

Filling

½ cup grated chocolate
1 cup whipping cream
2 tablespoons sugar
4 egg yolks
⅓ cup sugar
1 teaspoon grated orange rind and lemon rind
2 tablespoons orange juice
1 tablespoon lemon juice
Sprinkle of salt

Beat egg yolks until thick. Slowly beat in sugar. Add lemon and orange rinds and juices. Cook until thick over hot water. Stir.

Layer: ¼ cup grated chocolate on meringue shell. Whip the cream and add 1 tablespoons of powdered sugar. Put half of the whipped cream on the grated chocolate. Next spread the orange filling over the layer of whipped cream. Cover with the remaining whipped cream. Top with the remaining grated chocolate. Let stand refrigerated all day before serving



BEST FRENCH PASTRY DOUGH (Pate brisee) (Dad's Favorite Pie Crust)

In a bowl, combine **1 ½ cups unsifted all-purpose flour** and **¼ tea-spoon salt**.

Add **10 tablespoons (¼ lb. plus 2 tablespoons) butter**, cut into chunks, and mix to coat with flour.

With a pastry blender, cut butter into flour until you have fine particles.

Add **1 egg** and stir with a fork until dough holds together.

Shape dough into a ball (if made ahead, cover with plastic wrap and chill 30 minutes; use at room temperature). Bake at 425°F (220°C) for about 15 to 18 minutes, or until light golden brown. Cool before filling.

Makes 1 ½ cups.

FRESH PEACH PIE

3 cups sliced peaches

¼ cup sugar

1 Tb. lemon juice



Combine together and let stand 1 hour. Drain and add water to liquid to make 1 cup syrup and bring to a boil.

Add ½ cup sugar, thicken with corn starch. Blend together, add to syrup and stir to make a thickened and clear glaze.

Add 1 Tb. butter and a tiny drop of almond flavoring. Add fresh peaches to cooled glaze. Place in baked pie shell over a layer of CoolWhip whipped with cream cheese and powdered sugar to taste.

PUMPKIN PIE



- 1 unbaked pie shell**
- 2 cups pumpkin**
- 1 can Eagle Brand (sweetened) milk**
- 1 egg**
- ½ tsp. salt**
- ¼ tsp. nutmeg**
- ½ tsp. ginger**
- ¾ tsp. cinnamon**

Mix all together and pour into unbaked pie shell. Bake at 375 degrees for about 35-40 minutes. Test for doneness by sticking a knife in the center of the pie while cooking to see if the blade comes out clean. That will mean it is done.

Let cool before serving.

PIE CRUST

- 2 ½ cups flour**
- ½ tsp salt**
- 1 cup butter flavored shortening**
- 1 Tbs. Vinegar**
- ¼ cup cold water**
- 1 egg**
- 1 tsp. Vanilla**

Mix flour and salt together, cut in shortening with a fork or mixer until consistency of course meal, add cold water, vinegar, and egg. Only add vanilla if making a crust for something sweet. Divide into two balls and put in fridge for approx. 30 min. Roll and fit in pie tins and bake 425 for 15 min.



KENTUCKY PECAN PIE

- 1 cup white corn syrup**
- 1 cup packed brown sugar**
- ⅓ tsp. Salt**
- ⅓ cup butter, melted**
- 3 eggs**
- 1 cup chopped pecans**

1 pastry shell for a 9 inch single crust pie (recipe above is best)

Combine syrup, sugar, salt, and melted butter, slightly beat the eggs, and add to sugar mixture. Beat well, and pour into uncooked pie shell. Sprinkle pecans on top. Bake at 350 degrees for 50 to 60 minutes.

FRUIT PIZZA



Crust

$\frac{3}{4}$ cups butter softened
 $\frac{1}{2}$ cup powdered sugar
1 $\frac{1}{2}$ cup flour

Heat oven to 300. Beat butter and sugar until fluffy and light, blend in flour. Press mixture on to bottom and up sides of 12 inch round pizza pan. Bake 20 – 25 minutes, or until lightly brown. Cool completely.

Vanilla Filling

8oz package of cream cheese (soft)
1 $\frac{2}{3}$ cup (10oz.) vanilla chips
 $\frac{1}{4}$ cup whipping cream

Microwave vanilla chips and whipping cream on high for 1 – 2 minutes or until chips are melted and the mixture is smooth when stirred. Beat in cream cheese. Spread on cooled crust. Cover and chill.

Fruit Topping

$\frac{1}{4}$ cup sugar
1 Tbs. Cornstarch
 $\frac{1}{2}$ cup pineapple juice
 $\frac{1}{2}$ tsp. Lemon juice

Combine sugar and cornstarch in saucepan. Stir inn juices. Cook over medium heat stirring constantly until thickened. Cool. Meanwhile slice and arrange assorted fresh fruit on top of the filling. When topping is cool pour over fruit. Cover and chill.

LAYERED PUDDING DESSERT

Layer #1

1 cup flour

½ cup butter

1 cup chopped nuts

Mix together and pat in the bottom of a 9x13 inch pan and bake at 350 degrees for 20 minutes. Cool

Layer # 2

1 8oz. Package cream cheese

1 cup powdered sugar

1 cup cool whip

Mix

Layer # 3

1 small package instant chocolate pudding

1 small package instant vanilla pudding

3 cups milk, beat till thick.

Top with cool whip [9 oz. Container]

NOTE

You can substitute the chocolate pudding with Danish Dessert or any other flavor pudding

CREAM PUFFS



1 cup water
½ cup butter
4 eggs

Bring water and butter to boil

Add 1 cup of flour all at once, and stir into a ball

Take off stove and beat in 4 eggs with an electric mixer

Scoop onto a cookie sheet and bake at 400 degrees for about 25-30 minutes. Cool, (not by a draft or they will fall) Cut in half and fill with desired filling.

RICE PUDDING

2 cups rice

5 cups water

2 cans (12 ounces) evaporated milk

¾ cup sugar to taste OR 1 can sweetened condensed milk instead (14 ounce).

4 cinnamon sticks

Cook rice in water until pretty much done. Add evaporated milk, cinnamon, and sugar. Continue cooking rice until soft and completely done. Keep stirring so it won't burn. When it thickens, remove the cinnamon sticks. Cool and serve.

FROZEN STAWBERRY DESSERT

CRUMB MIXTURE

1 cube butter

¼ cup flour

⅓ cup brown sugar

½ cup chopped nuts

Bake at 350 for 15 minutes.

2 egg whites

1 cup sugar

2 Tb. lemon juice

1 pint strawberries frozen

Beat for 10 minutes.

Whip 1 pint of cream and fold into strawberry mixture.

Put half the crumbs on the bottom and half on top. Keep this dessert in freezer.



PINEAPPLE SNO-BALLS

½ C. sugar

6 Tbsp. butter

1 egg yolk, well beaten

1 c. drained pineapple

½ pt. whipping cream

¼ c. chopped nuts

1 egg white, stiffly beaten

Pinch of salt

60 vanilla wafers

1 ½ pkg. coconut

Cream butter and sugar until light. Add egg yolks, pineapple, and nuts. Add beaten egg white with the pinch of salt. Fold in lightly. For each sno-ball, take 3 wafers, spread mix between wafers but not on top, stacking together. Let stand in refrigerator 3 hours or overnight. Whip cream and sweeten and add vanilla. Spread over each sno-ball. Sprinkle with coconut. Let stand again for 3 hours.





Almond Tartlets with Apricot Preserves

For the dough:

- 1½ cups all-purpose flour
- ¼ cup granulated sugar
- ⅛ tsp. salt
- 1 tsp. finely grated orange zest
- 8 Tbs. (1 stick) chilled unsalted butter, cut into ½" cubes

1 egg white, whisked until frothy

For the almond filling:

- ¼ cup almond paste
- 6 Tbs. (¾ stick) unsalted butter
- 1 cup confectioners' sugar
- 1 egg
- 1 egg yolk
- 1 tsp. vanilla extract
- 1 tsp. finely grated orange zest
- ¼ cup chunky-style apricot preserves

To make dough, in the bowl of a food processor, pulse flour, granulated sugar, salt and orange zest together until just blended. Scatter butter over flour mixture and pulse until mixture has the consistency of cornmeal. While pulsing, pour egg white through feed tube. Process until dough forms a ball. Transfer to a lightly floured surface and, with the heel of your hand, press dough together until it is smooth and cohesive. Position rack in lower third of oven; preheat to 350°F. Have a 12-well mini-tart plaque nearby. Use 1 level measuring tablespoon of dough for each tartlet. Roll dough between your palms to form a smooth ball. With index finger, press center of dough ball into well, then press dough up the sides to distribute evenly. To make almond filling, in the bowl of a food processor, pulse almond paste, butter, confectioners' sugar, egg, egg yolk, vanilla and orange zest together until smooth. Spoon about 2 Tbs. filling into each shell. Then spoon about ½ tsp. apricot preserves in the center of each filled tartlet. Bake until filling and edges of crusts are golden, 22–25 min. Transfer plaque to a wire rack and cool about 10 min., then remove tartlets and place on rack to cool completely. Repeat with remaining dough, filling and preserves. Makes 20 tartlets.

SUNDANCE BUTTERMILK PIE

Contributed by David Weeks



- 2 C. sugar (try 1 1/2 C. for less sweet)**
- 1 stick butter**
- 4 Tbsp. Flour**
- 3 eggs (lightly beaten)**
- 1 C. buttermilk**
- 1 1/2 tsp. Vanilla**

Have all ingredients at room temperature before beginning. Blend in mixing bowl until combined on med.-high speed. Pour into 1 unbaked 9" pie shell (I use the frozen Marie Callendars Pie Shells). There will be a little batter left over. Have pie shell on cookie sheet when doing this and bake it on same, just in case it overflows.

Bake at 325 f for 70 min. or until toothpick comes out clean.

Great served w/ fresh fruit. I also like to make either a blueberry or a raspberry compote while it is baking. Just take your fruit (frozen works fine) and toss it into a small saucier. Add a little water and add sugar, or whatever you want to sweeten it with, until it's just the way you like it. Bring to a boil and pour in the cornstarch/water thing while whisking constantly. Bring to a boil again. Remove from heat.

LEMON ICE CREAM



	6 Quart Version	4 Quart Version	2 Quart Version	1 Quart Version
Whole Milk	3 Quarts	2 Quarts	1 Quart	2 Cups
Cups Heavy Cream	1.5 Cups	1 Cups	3/4 Cup	3/8 Cup
Fresh Lemon Juice	1 Cup + 2 TBS	3/4 Cup	3/8 Cup	3/16 Cup
Lemon Extract	1 TBS	2 tsp	1 tsp	1/2 tsp
Sugar	6 Cups	4 Cups	2 Cups	1 Cup

Blend ingredients together. Freeze according to the manufacturer's directions. Use 8 parts ice to one part salt. Some of the mild can be substituted with more cream in equal trade.

Once freezer slows, remove ice cream and put in separate container that you can fit in the freezer. Allow to ripen in the freezer. While you are at it, make a second batch - you'll be glad you did.

COCONUT GELATO



Ingredients

1 Pint Half & Half

1/2 Cup (Taste of Tai) Coconut Milk

1 (14 ounce) can Coco Lopez

1 Teaspoon Coconut flavoring

Directions

Pre-chill the milk, cream and cream of coconut in the freezer for 20 minutes prior to mixing.

Combine the milk and cream of coconut in the container of a food processor or blender, and mix until smooth.

Pour into the container of an ice cream maker, while it is turning let it run until it's set. Seal in plastic container in the freezer overnight to harden completely. Makes one container in Cuisinart ice cream maker.

Cakes



WHITE FRUIT CAKE

Our Wedding Cake Recipe

- 1 ½ cup butter**
- 2 cup sugar**
- 4 cup flour**
- 1 teaspoon cream of tartar**
- ½ teaspoon soda**
- ⅓ cup sweet milk**
- 12 egg whites (beat stiff) use yolks also'**
- 2 lbs white raisins**
- 1 lb pineapple chunks**
- ¼ lb dried apricots (cut in small pieces)**
- ¼ lb marachino cherries (leave whole)**
- ¼ lb dried fruits (cut in small pieces)**
- 2 ½ cup blanched almonds or macadamia nuts**
- 1 cup shredded coconut**
- 1 oz vanilla**
- 1 cup brazil nuts**

Soak raisins overnight and dry thoroughly, mix with other fruits and nuts, cream the butter with the sugar, and yolks until very light, sift flour and cream of tartar 3 times, add to the butter and sugar mixture alternately with the milk to which has been added the soda, fold in the fruit lightly, fold in the beaten egg whites last, Prepare 4 loaf tins by greasing well and lining with greased wax paper, bake at 275 degrees for 2 hours, or until it tests done, Remove from pans, remove wax paper, cool. Paint with fruit juice, be careful not to use too much and soak into cake. Wrap in plastic wrap

POPPY SEED CAKE



- 1 package white cake mix**
- 1 large package instant vanilla pudding**
- 4 eggs**
- ½ cup oil**
- ⅓ cup poppy seeds and fill to one cup with warm water.**

Blend and beat for 10 minutes. Put in greased and floured Bundt pan.

Bake 50 minutes according to cake mix directions.

Serve covered with powdered sugar.



CARROT CAKE

1 ½ cup salad oil
4 eggs well beaten
2 cups sugar
3 cups grated carrots
2 cups flour
2 tsp. soda
2 tsp. salt
2 tsp. cinnamon

Mix, and Bake 40-50 min. in a 350° oven.

Cream cheese frosting

1 small package cream cheese
½ cube butter
2 cups powdered sugar

Beat until fluffy and spread on cooled cake.
Sprinkle chopped pecans on top if desired.



AMIE'S FAVORITE CAKE



2 Duncan Hines Chocolate Cake Mixes
2 (6 oz) packages of instant Chocolate Pudding

Beat these two ingredients dry just to get some air into this mixture

Follow the instructions on the cake box, but instead of adding 3 eggs per mix, add 4 eggs per box. Total of 8 eggs. Add $\frac{1}{2}$ cup melted Butter and 1 Tablespoon water, and if batter feels too dry, add an extra egg

Butter and flour two 10"X3" round cake pans. This size is very important to fit this much cke batter in.

Bake at the temperature the cake box calls for. This cake takes approximately 65 minutes. Test for doneness

by sticking a small knife or wooden skewer into the center of the cake. If the skewer comes out with batter on it continue cooking but watch carefully.

When cake is removed from the oven wait 3 minutes before dumping onto a cooling rack.

Cool cake completely, and slice horizontally with a long knife creating 4 layers.

Filling for Amie's Favorite Cake

1 cup milk

3 Tbs. flour

2 squares of butter

1 cup of sugar

Shake together in a small jar, and thicken on the stove. Watch carefully and let cool

Soften **2 squares of butter** in a cool bowl and beat together with **1 cup of sugar**. Gradually add the flour mixture a little at a time and continue beating until the filling is fluffy and creamy.

Put filling between the layers and stack the cake. Frost with a mixture of 1 container of Duncan Hines chocolate frosting mix combined with a 12 Oz. container of Cool Whip. I keep this cake cool until it is time to serve. This seems like a lot of work but Amie thinks it's worth it!

CHOCOLATE TORTE

Bake as directed 1 package Betty Crocker German Chocolate cake mix.

BAKE ON A COOKIE SHEET

After the cake is done cut into 4 sections. Or layers

Frosting

1 pint whipping-cream

1 package milk chocolate frosting mix

Whip cream till stiff, and mix together with the made frosting.

Spread between all layers and on top.

On top sprinkle: roasted almonds.

Keep in Freezer until ready to serve.

CHOCOLATE SHEET CAKE

Mix in bowl:

2 cups flour

2 cups sugar

Heat just to boiling:

2 cubes margarine

1 cup water

5 tablespoons cocoa

Pour in flour mixture and add:

2 eggs

½ cup buttermilk

1 teaspoon soda

1 teaspoon vanilla

Mix well

Pour into large greased cookie sheet

Bake at 350° for 20 minutes

CHOCOLATE FROSTING

Heat to boiling:

1 square margarine

7 tablespoons of water

3 tablespoons of cocoa

Mix into:

1 pound powdered sugar

1 teaspoon vanilla

Mix well and spread over hot cake

WHITE TOPPING WITH CRUSHED SCORE BARS

(Instead of frosting)

2 3oz. packages of (Jell-O brand) White Chocolate instant pudding. Use just ½ of the milk that the recipe calls for.

1 12oz. container of Cool Whip

5 Score Bars crushed to small chunks

Mix pudding, then add the cool whip, stir in score bars and refrigerate. Use for topping on brownies or a chocolate sheet cake.

HELEN'S DARK DENSE CHOCOLATE CAKE

(Five Steps)

1. Cream shortening, sugar and eggs together
½ cup shortening
1 ½ cups sugar
2 eggs
2. Stir **½ cup cocoa** into very hot water to make one cup, when mixed together, add to the shortening mixture.
3. Sift together dry ingredients:
2 cups flour
1 ½ tsp soda
¼ tsp salt
4. Combine:
1 cup buttermilk
1 tsp vanilla

Method: Add dry ingredients, alternatively, with buttermilk to chocolate mixture.

5. Bake @ 375 degrees for twenty minutes
6. Frost and enjoy!

Excellent with caramel icing; cream cheese butter icing; chocolate icing or with whipped cream.

ORANGE BUNDT CAKE

- 1 cup of orange juice (made up)
- 1 large (6 oz.) package of instant vanilla pudding
- 1 lemon or yellow cake mix
- ½ cup oil
- 4 eggs
- orange zest of ½ orange

Mix together and pour into greased and floured bundt pan and bake at 350 degrees for 45 minutes.

Frosting

- 4 Tbs. Butter
- 4 Tbs. Orange juice
- powdered sugar

Make thin enough to drizzle over the top of the cake

Cream Cheese Pound Cake with Lime Glaze

- | | |
|-------------------------------------|------------------------------------|
| 3¼ cups cake flour | 3¼ cups sugar |
| ¼ tsp. baking soda | 6 eggs |
| ¼ tsp. salt | 1 tsp. pure vanilla extract |
| 18 Tbs. (2¼ sticks) unsalted butter | 3 Tbs. plus ¼ cup fresh lime juice |
| 8 oz. cream cheese | 2 tsp. finely grated lime zest |

Have all ingredients at room temperature. Position rack in lower third of oven and preheat to 325°F. Grease and flour a fleur-de-lis cake pan. Over a sheet of waxed paper, sift together flour, baking soda and salt; set aside. Using an electric mixer fitted with a flat beater, beat butter and cream cheese at medium speed until creamy and smooth, 30–40 sec. Add 3 cups sugar and beat until light and fluffy, about 5 min. more; stop mixer and scrape bowl occasionally. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla and 3 Tbs. lime juice. Reduce speed to low. Fold in flour mixture in 3 additions, blending each addition just until smooth; stop mixer and scrape bowl occasionally. Fold in lime zest. Spoon batter into prepared pan, making sides higher than center. Bake until cake is golden and a toothpick inserted into center comes out clean, about 1½ hr. Cool upright in pan on rack 10 min. In a small bowl, whisk ¼ cup lime juice and ¼ cup sugar until blended. Set rack over a sheet of waxed paper; invert cake onto rack. Generously brush cake with glaze. Cool completely before serving. Serves 20.

Flo Braker, Author, *Sweet Miniatures* (Chronicle Books, 2000).



Rhubarb Upside-Down Crumb Cake

From MarthaStewart.com



INGREDIENTS

FOR THE CRUMB CRUST

1/2 cup (1 stick) unsalted butter, melted

1 cup all-purpose flour

1/2 cup sugar

1/2 teaspoon coarse salt

FOR THE CAKE

1 1/2 cups (3 sticks) unsalted butter, room temperature, plus more for pan

1 pound rhubarb, trimmed and cut on a very sharp diagonal about 1/4 inch thick

1 3/4 cups sugar

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1 1/2 teaspoons coarse salt

2 large eggs

1 teaspoon finely grated lemon zest

1 tablespoon freshly squeezed lemon juice

1 cup sour cream

DIRECTIONS

Preheat oven to 350 degrees.

Make the topping: Stir together butter, flour, sugar, and 1/2 teaspoon salt until moist and crumbly.

Make the cake: Butter a 9-inch round cake pan (3 inches deep). Dot with 4 tablespoons butter (cut into pieces). Toss rhubarb with 3/4 cup sugar; let stand for 2 minutes. Toss again, and spread in pan.

Whisk together flour, baking powder, and 1 1/2 teaspoons salt. Beat remaining stick butter and cup sugar with a mixer on medium speed until pale and fluffy. Beat in eggs, 1 at a time, until incorporated, scraping down sides of bowl. Beat in zest and juice. Beat in flour mixture in 3 additions, alternating with sour cream, until smooth. Spread evenly over rhubarb. Crumble topping evenly over batter.

Bake until a toothpick inserted into the center comes out clean and top springs back when touched, about 1 hour. Let cool for 10 minutes. Run a knife around edge of cake, and invert onto a wire rack. Let cool completely.

Cookies



PALMIERS

Cook Time: 10 minutes

Yield: 40 to 45 cookies

2 cups granulated sugar

$\frac{1}{8}$ teaspoon salt

**2 sheets puff pastry, defrosted
(recommended: Pepperidge Farm)**



Preheat the oven to 450 degrees F.

Combine the sugar and kosher salt. Pour 1 cup of the sugar/salt mixture on a flat surface such as wooden board or marble. Unfold each sheet of puff pastry onto the sugar and pour $\frac{1}{2}$ cup of the sugar mixture on top, spreading it evenly on the puff pastry. This is not about sprinkling, it's about an even covering of sugar. With a rolling pin, roll the dough until it's 13 by 13-inches square and the sugar is pressed into the puff pastry on top and bottom. Fold the sides of the square towards the center so they go halfway to the middle. Fold them again so the two folds meet exactly at the middle of the dough. Then fold 1 half over the other half as though closing a book. You will have 6 layers. Slice the dough into 3/8-inch slices and place the slices, cut side up, on baking sheets lined with parchment paper. Place the second sheet of pastry on the sugared board, sprinkle with the remaining $\frac{1}{2}$ cup of sugar mixture, and continue as above. (There will be quite a bit of sugar left over on the board.) Slice and arrange on baking sheets lined with parchment.

Bake the cookies for 6 minutes until caramelized and brown on the bottom, then turn with a spatula and bake another 3 to 5 minutes, until caramelized on the other side.

Transfer to a baking rack to cool.



DOUBLETREE[®]
HOTEL
CHOCOLATE CHIP COOKIES

½ cup rolled oats
2 ¼ cups all-purpose flour
1 ½ teaspoons baking soda
½ teaspoon salt
¼ teaspoon cinnamon
1 cup (2 sticks) butter, softened
¾ cup brown sugar, packed
¾ cup granulated sugar
1 ½ teaspoons vanilla
½ teaspoon lemon juice
2 eggs
2 cups semi-sweet chocolate chips
2 cups chopped pecans

1. Preheat oven to 350 degrees.
2. Grind oats in a food processor or blender until fine. Combine the ground oats with the flour, baking soda, salt and cinnamon in a medium bowl.
3. Cream together the butter, sugars, vanilla, and lemon juice in another medium bowl with an electric mixer. Add the eggs and mix until smooth.
4. Stir the dry mixture into the wet mixture and blend well. Add the chocolate chips and nuts to the dough and mix by hand until ingredients are well-incorporated.
5. Spoon rounded ¼-cup portions onto an ungreased cookie sheet. Place the scoops about 2 inches apart. You don't need to press the dough flat. Bake for about 13 minutes or until cookies are light brown and soft in the middle. Store in a sealed container when cool to keep soft. For the best results, chill the dough overnight in the refrigerator before baking the cookies.

Makes 20 cookies.



- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 4 eggs
- 2 cups flour
- 1 tsp. Baking powder
- 1 tsp. Soda
- ½ tsp. Salt
- 1 cup oatmeal
- 14 oz package coconut
- 1 cups chopped Macadamia nuts (2 for Dad)

Bake at 350 degrees for about 13 minutes. (16 for Dad)

MEXICAN WEDDING COOKIES

- 1 cup butter
- ¼ cup powdered sugar
- 2 tsp. Vanilla
- 1 Tbl. Water
- 2 cups flour
- 1 cup chopped pecans

Shape into balls and bake at 300 degrees for 20 minutes.
After baked roll into powdered sugar while hot.

BYU SUGAR COOKIES

- 1 cup butter
- 1 ½ cups sugar
- 2 eggs
- 1 tsp. Vanilla
- 2 tsp. Cream tarter
- 1 tsp. Soda
- 2 ¾ cup flour



Dad got this recipe from the cooks at BYU when he was selling chemicals there in the early 1970's

Roll into balls and cover with cinnamon and sugar mixture. Bake at 350 degrees for 10 – 12 minutes.

APPLESAUCE COOKIES

½ tsp. Soda, cinnamon, cloves, nutmeg, and salt

2 ½ cups flour

1 cup sugar

½ cup shortening

1 beaten egg

1 cup applesauce

1 package of chocolate chips

Mix up & bake at 400 degrees for about 12 minutes.



PEANUT BUTTER COOKIES

1 cup butter
1 cup sugar
1 cup crunchy peanut butter
¼ tsp. salt
1 cup brown sugar
2 eggs
2 ½ cups flour
2 tsp. soda



Cream butter, sugars and eggs together. Add the peanut butter, mixing well. Stir in dry ingredients. Roll dough into small balls, place on cookie sheet, and flatten them with a fork. Bake at 350 for 10 minutes.

CRUNCHY DOUBLE CHIP COOKIES

1 ¾ cups flour
¼ tsp. salt
1 tsp. baking powder
½ tsp. soda
1 cup sugar
1 cup butter
2 eggs
½ tsp. vanilla
8 cups corn flakes crushed to 5 cups
1 cup chocolate chips
1 cup peanut butter chips

In large mixing bowl, beat together sugar and butter until light and fluffy. Add eggs and vanilla; beat well. Stir in dry ingredients, and add 2 cups of crushed corn flakes, and the chocolate chips along with the peanut butter chips. Drop balls of dough into remaining crushed cereal and roll so that each cookie ball is entirely covered. Place on slightly greased cookie sheet and bake at 350 for approximately 15 minutes.

LEMON MELTAWAYS

Cookie Ingredients:

- 1 ¼ cups all-purpose flour**
- ¾ cup Butter, softened**
- ½ cup cornstarch**
- ⅓ cup powdered sugar**
- 1 tablespoon lemon juice**
- 1 teaspoon grated lemon peel**



Frosting Ingredients:

- ¾ cup powdered sugar**
- ¼ cup Butter, softened**
- 1 teaspoon grated lemon peel**
- 1 teaspoon lemon juice**

Combine all cookie ingredients in large mixer bowl . Beat at low speed, scraping bowl often, until well mixed (2 to 3 minutes).

Divide dough in half. Shape each half into 8x1-inch roll. Wrap in plastic food wrap. Refrigerate until firm (1 to 2 hours).

Heat oven to 350°F. With sharp knife, cut each half into ¼-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake for 8 to 12 minutes or until set. (Cookies will not brown.) Cool completely.

Combine all frosting ingredients in small mixer bowl. Beat at medium speed, scraping bowl often, until fluffy (1 to 2 minutes). Frost cooled cookies.

Yield: 4 dozen cookies

CARROT COOKIES



- ½ Cup shortening**
- ½ Cup margarine**
- ¾ cup sugar**
- 2 eggs**
- 1 cup cooked and mashed carrots**
- 2 cups flour**
- 2 tsp. baking powder**
- ½ tsp. salt**
- ¾ cup shredded coconut**

Bake at 400 for 8 -10 minutes

Frosting

- 3 Tbs. butter**
- 1 ½ cup powdered sugar**
- 2 tsp. orange peel**
- 1 Tbs. orange juice**

WATERMELON COOKIES

¾ C. (1 ½ sticks) butter
¾ cup sugar
2 cups unsifted all-purpose flour
½ tsp. almond extract
1 large egg
¼ tsp. salt
¼ tsp. baking powder
Dried currants or tiny chocolate chips
Red and green paste food coloring



Day before serving, in large bowl, with electric mixer beat butter, sugar, egg, and almond extract until light and fluffy. At low speed, beat in 2 cups flour, the salt, and baking powder Until well mixed. If dough is very soft, stir in more flour. Remove 1 cup dough and set aside. At low speed, beat enough red food coloring into remaining dough to that of a deep red. Shape dough into a 3 to 3 ½ inch cylinder; wrap with plastic wrap and refrigerate until firm, about 2 hours.

From reserved 1 cup dough, measure out ⅓ cup dough and stir in green food coloring to tint green. Wrap green and plain doughs separately and refrigerate until firm, about 1 hour. Reshape red dough into a 3 ½ inch cylinder. On floured waxed paper, roll out plain dough to 8 ½ by 3 ½ inch rectangle. Place cylinder along one short edge of plain dough and roll Up plain dough over cylinder

WATERMELON COOKIES - *(Continued)*

until covered. On floured waxed paper roll out green dough to 10 x 3 ½ inch rectangle. Wrap around cylinder to cover plain dough. Wrap cylinder with plastic wrap and refrigerate at least 8 hours or overnight.

Next day, slice and bake cookies; heat oven to 375°. Cut cylinder crosswise into ⅛ to 3/16 inch slices. Place slices, 1 inch apart, on ungreased baking sheets. Reshape into perfect rounds, slices misshapen during slicing. Lightly press tiny bits of dried currants or tiny chocolate chips into each slice to resemble watermelon seeds.

Bake cookies 6 to 10 minutes or until firm but not browned. While cookies are still warm on baking sheet, immediately cut each cookie in half or into pie shaped wedges. Remove cookies to wire rack; cool. Store in airtight container.

Makes 3 to 3 ½ dozen.

Amanda's Yummylicious Chocolate Cookies



- 1 8 oz. package cream cheese**
- 1 stick butter room temperature**
- 1 egg**
- 1 tsp. vanilla**
- 1 box devils food cake mix**
- Powdered sugar**

Cream butter and cream cheese together and beat in the egg, add vanilla and slowly add the cake mix. Cover and refrigerate for 2 hours. Roll chilled batter into small balls and roll in powdered sugar. Bake at 350 for 12 minutes. Sprinkle with more powdered sugar after baking. Makes 2 dozen.

Neiman Marcus

\$250 COOKIE RECIPE (Chocolate Chip)

2 c. butter	2 tsp. baking powder
2 c. sugar	2 tsp. baking soda
2 c. brown sugar	1 tsp. salt
4 eggs	5 c. chocolate chips
2 tsp. vanilla	3 c. chopped nuts
5 c. blended oatmeal*	1 (8 oz.) Hershey's bar, grated
4 c. flour	

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder, baking soda, and add chips, candy bar, and nuts.

Bake at 350 degrees for about 13 minutes.

HAMBURGER COOKIES

This is a fun project. Kids love it.

Vanilla and Chocolate Wafers
White Frosting
Food coloring
Coconut

Color the frosting yellow, red, and orange to resemble ketchup, mustard and cheese. Leave some white for mayo. Stir a drop of green food coloring into a small amount of coconut. Stack two vanilla wafers together with a chocolate wafer in the middle. Add colored frosting between the cookies with a little coconut to represent lettuce.



PECAN FINGERS

¾ cup butter
¾ cup powdered sugar
1 ½ cup flour
2 eggs
¼ cup butter
1 cup brown sugar
2 teas flour
½ teas baking powder
½ teas salt
2 cup nuts pecan (chopped)

Preheat oven to 350 degrees,
mix butter and powdered sugar thoroughly,
Stir 1 ½ cup flour into batter, press into ungreased 9 X 13" pan,
bake 10 minutes.

Combine remaining ingredients, spread over baked layer, Bake 15
minutes, Yield 24 bars.

JAM THUMBPRINTS

Cream together:
⅔ cup butter
⅓ cup sugar till fluffy. Add:
2 egg yolks
1 tsp. vanilla
½ tsp. salt
beat well. Gradually add
1 ½ cups flour



Shape into ¾ inch balls, dip into slightly beaten egg whites, then
roll in ¾ cup finely chopped pecans. Place on cookie sheet and
press down center of each with thumb.

Bake at 350 degrees for 15 – 17 minutes. Slightly cool, and fill
centers with jam before serving. Makes 3 dozen

Coconut Thumbprint Cookies with Salted Caramel



INGREDIENTS

3 sticks unsalted butter, room temperature

1 cup sugar

1 1/2 teaspoons pure vanilla extract

3 1/2 cups all-purpose flour

Table salt

2 large eggs, lightly beaten

12 ounces sweetened flaked coconut

44 small soft caramel candies (12 ounces), such as Kraft

6 tablespoons heavy cream

Large, flaky sea salt, such as Maldon

DIRECTIONS

Preheat oven to 350 degrees. Beat together butter and sugar with a mixer on medium speed until pale and fluffy, then beat in vanilla. With mixer on low, gradually add flour and 1/2 teaspoon table salt, and beat to combine. Press dough together in plastic wrap, then roll into 1 1/4-inch balls. Dip each ball in beaten egg, and roll in coconut. Place balls on parchment-lined baking sheets, and press an indentation into each with your thumb. Bake for 10 minutes, then remove sheets from oven, and re-press indentations. Bake cookies until golden, 9 to 10 minutes more. Let cool on wire racks. Repeat with remaining dough.

Place caramels and heavy cream in a small saucepan over low heat. Cook, stirring constantly, until the caramels are melted and mixture is smooth, 4 to 6 minutes. Spoon into indentations in cookies, and sprinkle with sea salt. Rewarm caramel if it hardens before all cookies are filled.

ORANGE-COCONUT COOKIE TARTS

1 cup flour
1 tsp. grated orange rind
¼ cup sugar
½ cup butter
½ tsp. salt
1 egg

Measure flour, sugar, salt, and orange rind and mix together. Cut in butter (as for a pie shell). Beat egg slightly; pour into flour mixture. Gather into a ball and chill thoroughly.

When dough is thoroughly chilled, measure 1 ½ teaspoons dough and press into the bottom and sides of 2 x ½ inch tartlet pan, (muffin pan that makes tiny muffins, holds 24 muffins, ungreased). Fill each tart with 1 teaspoon Orange- Filling. Bake at 375° for 12 minutes or until filling is brown. Cool slightly and remove when cookie is still warm. Makes 24 cookies/tarts.

Orange-Coconut Filling: Mix 1 egg, slightly beaten, with 1 ½ cups coconut, 1 teaspoon grated orange rind, ⅔ cup sugar, and 1 teaspoon orange extract.



JESSICA'S SUGAR COOKIES - (Softer)

1 cup butter
1 cup sour cream
½ teas salt

Blend:

2 eggs
1 teas vanilla
1 teas baking soda
2 tbs baking powder
1 ½ cup sugar
5 cup flour



Bake at 350 degrees, 8 to 10 minutes

CINDI HATCH'S SUGAR COOKIES - (Crispier)

1 lb. (2 cups) butter
1 tsp. soda ,
2 cups sugar
3 tsp. vanilla
3 eggs
6 cups flour
½ tsp Almond Extract

Cream together butter and sugar, then beat in eggs, 1 at a time. Add vanilla. Stir soda into first cup of flour and add to creamed mixture, then add remaining flour; mix. Chill dough for 30 minutes. Rollout and cut as desired. Bake on greased baking sheet for 4 to 6 minutes at 400 degrees, or until edges barely start to brown. Cool and frost. Makes a big batch!

CHOCOLATE MINT COOKIES



- 3/4 cup butter**
- 1 1/2 cups brown sugar**
- 2 T. water**
- 2 cups milk chocolate chips**
- 2 eggs**
- 2 1/2 cups flour**
- 1/2 t. salt**
- 1 1/4 t. soda**
- 1 lb. Andes mints**

In large saucepan on low heat, cook butter, sugar and water until melted. Remove from heat; mix in chocolate chips until melted. Pour into large bowl. Cool 10 minutes. Add eggs and dry ingredients until blended. Chill dough 1 hour. Preheat oven to 350. Roll dough into walnut-sized balls. (I use a small ice cream scoop) Bake 10 minutes - no longer. Remove from oven. Immediately place a mint on each cookie. Allow to melt then swirl over cookie with the back of a spoon. (Makes 4-5 dozen)

Italian Apricot and Nut Cookies



½ cup butter
½ cup plus 2 Tbs. sugar
1 tsp vanilla extract
¼ tsp. ground cinnamon
¼ tsp salt
1 egg
1 & ¼ cup all purpose flour
½ cup dried apricots (chopped)
¼ cup slivered almonds
2 Tbs. pine nuts

ICING

1 ¾ cups powdered sugar
½ tsp. almond extract
2 Tbs. milk

In a large bowl beat the butter, sugar, vanilla, cinnamon, and salt with an electric mixer until light and fluty about 2 minutes. Beat in the egg. Stir in the flour until just blended. Mix in the apricots, almonds, and pine nuts.

Transfer the dough to a sheet of plastic wrap and shape into a log, about 12 inches long and 1 ½ inches in diameter. Wrap the dough in the plastic and refrigerate for 2 hours. Preheat oven to 350 degrees and cut the dough log crosswise into ¼ to ½ inch slices. Bake for about 15 minutes.

When cookies are completely cool frost the cookies and let the frosting set up.

Lemon Ricotta Cookies



- 2 1/2 Cups Flour**
- 1 Tsp Baking powder**
- 1 Tsp Salt**
- 1 Cube of Butter at room temperature**
- 2 Cups Sugar**
- 2 Eggs at room temperature**
- Lemon zest of one lemon**
- 3 Tbs Lemon Juice from the same lemon**
- One 15 oz container of Ricotta Cheese**

Cream butter and sugar, add the eggs and mix.
Add lemon zest and juice.
Add the Ricotta Cheese and mix.
Combine the dry ingredients and add a little at a time.

Bake at 375 degrees for about 15 minutes
Makes about three dozen cookies

Lemon Glaze
2 Cup Powdered Sugar
Lemon Zest
About 4-5 Tbs Lemon Juice.

Put a little glaze on top of cooled cookies. Let it sit for two hours to

CASHEW-CARAMEL COOKIES

Makes about 3 dozen

If you're nuts for nuts, salted cashews—both ground into a butter and chopped—give caramel-drizzled cookies deep flavor.



1 2/3 cups all-purpose flour

1/2 teaspoon salt

2 1/2 cups roasted, salted cashews

2 Tbl plus 1 Teaspoon canola oil

1 stick (8 tablespoons) unsalted butter, softened

3/4 cup packed light-brown sugar

1/2 cup granulated sugar

1 large egg

1 teaspoon pure vanilla extract

24 cubes soft caramel candy (7 ounces)

1/4 cup heavy cream

1. Preheat oven to 350 degrees. Sift flour and salt together. Coarsely chop 1 cup cashews; set aside. Process remaining 1 1/2 cups cashews in a food processor until finely chopped. Pour in oil. Process until mixture is creamy, about 2 minutes.

2. Put cashew mixture, butter, and sugars in the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until fluffy, about 2 minutes. Mix in egg and vanilla. Reduce speed to low; gradually add flour mixture. Mix in reserved chopped cashews.

3. Shape dough into 1 1/2-inch balls; space 2 inches apart on 2 parchment-lined baking sheets. Bake 6 minutes; gently flatten with a spatula. Bake until bottoms are just golden, 6 to 7 minutes more. Let cool completely on sheets on wire racks.

4. Melt caramels with cream in a small saucepan over low heat, stirring. Let cool. Using a spoon, drizzle caramel over cookies; let set. Store airtight in single layers.

EASY PUMPKIN COOKIES



1 Spice cake mix

1 15oz. can of pumpkin

1 cup mini chocolate chips

Combine cake mix with the pumpkin and then add the chocolate chips.

Drop by teaspoons onto a sprayed (with cooking spray) cookie sheet.

Bake at 350 degrees for about 16 minutes.

Makes 36 cookies

MAGIC COOKIE BARS

Prep Time: 10 minutes

Makes 24 to 36 bars

$\frac{1}{2}$ cup (1 stick) butter

1 $\frac{1}{2}$ cups graham cracker crumbs

1 (14 oz) can EAGLE BRAND Sweetened Condensed Milk (NOT evaporated milk)

2 cups (12 oz) milk chocolate chips

1 $\frac{1}{3}$ cups flaked coconut

1 cup chopped pecans



1. Preheat oven to 350 degrees (325 for glass dish). In 13 x 9 inch baking pan, melt butter in oven.
2. Sprinkle graham cracker crumbs over butter; pour EAGLE BRAND evenly over crumbs. Top with remaining ingredients; press down firmly with fork.
3. Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars or diamonds. Store covered at room temperature.

BEST RHUBARB BARS



Crust

1 cup flour

1/4 Heaping cup powdered sugar

1/2 cup butter, softened to room temperature

Filling

2 eggs, beaten

1 1/2 cups sugar

1/4 cup flour

1/2 Tsp salt

2 cups finely chopped rhubarb

Cream together all crust ingredients - Dough will be stiff. Press dough into a 7" X 11" glass pan for the additional browning effect.

BAKE 350 degrees for 15 minutes.

While crust is baking, prepare filling. Beat eggs, then add sugar, flour and salt. Gently stir in rhubarb and spoon filling carefully over the hot crust. Bake for an additional 35 minutes. Cool completely before cutting into bars.

Lemon Bars with Brown-Butter Shortbread Crust



INGREDIENTS

FOR THE CRUST

3/4 cup (1 1/2 sticks) unsalted butter, room temperature, plus more for pan

1 1/2 cups all-purpose flour

1/2 cup confectioners' sugar

Pinch of salt

FOR THE FILLING

6 large eggs

1 large egg yolk

Pinch of salt

1/2 cup all-purpose flour

2 1/4 cups granulated sugar

1 cup plus 2 tablespoons freshly squeezed lemon juice

Zest of 1 small lemon, finely grated

FOR SERVING

Confectioners' sugar, for dusting (optional)

DIRECTIONS

1. Butter a 9-by-13-inch baking pan; line baking pan with parchment paper, leaving a 3-inch overhang on all sides.

2. Make the crust: In a small saucepan, melt butter over medium-high heat until barely browned in color. Remove pan from heat and pour butter into the bowl of an electric mixer, leaving any burned sediment behind. Transfer butter to refrigerator until solidified. When solidified, remove from refrigerator and let soften slightly.

3. Transfer bowl to electric mixer fitted with the paddle attachment; beat until butter is smooth. Sift flour, confectioners' sugar, and salt into bowl; mix on low speed until combined.
4. Transfer dough to prepared pan and press evenly into bottom of the pan using the back of a measuring cup; it should be about 1/4 inch thick. Transfer to refrigerator; chill until firm, about 30 minutes.
5. Preheat oven to 350 degrees.
6. Transfer baking pan to oven and bake until crust is golden brown, about 20 minutes. If crust appears to be browning unevenly, rotate pan.
7. Make the filling: Meanwhile, whisk together eggs, egg yolks, and salt in a large bowl. In a separate bowl, whisk together flour and sugar. Add lemon juice and zest; whisk to dissolve granulated sugar. Add egg mixture to flour mixture and whisk until well combined.
8. When the crust is golden brown, pull out oven rack and evenly pour filling mixture directly over hot crust (if crust has finished baking before filling has been made, return crust to oven for a few minutes so that it is hot). If air bubbles appear on the surface, remove them using a kitchen torch held 4 to 5 inches from the surface, moving in a slow even motion. Reduce oven temperature to 300 degrees and bake until center is set, 30 to 40 minutes.
9. Remove baking pan from oven and transfer to a wire rack. Let lemon bars cool completely before covering and transferring to refrigerator until chilled.
10. Using a sharp knife dipped in hot water and wiped dry, cut lemon bars into twenty-four 2-inch squares and dust with confectioners' sugar just before serving, if desired.

From MarthaStewart.com

PUMPKIN BARS



4 eggs
1 cup oil
2 1/4 cups flour
2 teaspoons baking powder
1 teaspoon salt
1 large can pumpkin
2 cups sugar
1 teaspoon baking soda
2 teaspoons cinnamon
1/4 teaspoon ginger, cloves, and nutmeg

Beat eggs well. Add oil and sugar. Add add the dry ingredients and the pumpkin and mix it well.

Bake in a large greased cookie sheet at 350 degrees for 20-25 minutes.

Frosting

8 oz cream cheese soft but not melted
One cup butter at room temperature
4 cups powdered sugar
2 teaspoons vanilla
Mix together. If the frosting is too thick, add about one tablespoon of milk.

SUPER BROWNIES

2 packages German chocolate cake mix

¾ cup melted butter

½ cup evaporated milk



Mix together. Place HALF in a LARGE (Larger than 9x13, maybe a 4 quart Pyrex dish) sprayed with Pam. You will have to press this mixture down into the baking dish and the mix is pretty sticky.

BAKE 350 degrees for 15 to20 minutes.

Meanwhile in saucepan, melt

2 packages of Kraft caramels (14 oz. Per bag)

1 cup evaporated milk

Stir continuously until melted.

After Brownies have baked, sprinkle with chocolate chips. Then pour melted caramel over the top. Then take the remaining brownie mix and drop teaspoonfuls over the top of the caramel mixture. Bake for another 15 to 20 minutes. Cool completely and cut into small pieces. Very rich but very good.



Oatmeal Cookies

This is a large batch, it could be divided in half.

1 pound butter

2 cups sugar

2 cups brown sugar

4 to 5 eggs

1 tsp. vanilla

Cream together and add

5 cups oatmeal

4 cups flour

1 tsp. salt

1 tsp. baking powder

1 tsp soda

3 cups chopped nuts

24 ozs. total. variety of chocolate chips such as milk chocolate, white chocolate, semi sweet chocolate chips, peanut butter, or butterscotch.

Bake at 350 for approximately 12 to 14 minutes until a little golden on the edges.



Scotch Shortbread Cookies



1 lb. butter (at room temperature)

1 ½ cups powdered sugar

1/3 cup cornstarch

½ tsp. vanilla

3 ¾ cup flour

Cream butter, add sugar, cornstarch and vanilla. Beat until fluffy. Add flour gradually and mix well. Gather dough into a ball and knead together for a few minutes. Roll out on floured surface (about ½ inch thick). Cut with a pizza cutter into 1” squares. Prick the tops of cookies with a fork and put on an ungreased cookie sheet. Bake at 325 degrees for about 23 minutes. Do not let cookies brown. Cool completely and store in a “tin” container for a minimum of 2 weeks. A month or more is better.

Candy



KETTLE KORN

Sweet & Salty Popcorn

½ c. corn kernels
3 tbsp. white granulated sugar
4 tbsp. vegetable oil for popping
salt



In a medium size, cast iron skillet with a lid, heat the oil until very hot.

To test the oil, when you think it is hot enough, toss in one corn kernel. When it pops, remove and discard; the oil is now hot enough and ready.

Pour the corn kernels into the hot oil, then sprinkle the sugar over the top of the kernels.

Cover with the lid - let air escape.

Shake a bit and pop the kernels for a minute or two.
(Be careful not to heat it too long or it will scorch.)

When the popping sound dies down, remove the pan from the heat and pour the popped corn immediately into a large bowl.

Sprinkle very lightly with salt. Stir and serve.
Stir several times while it is cooling so the pieces don't clump together.



BAKED CARMEL CORN

- 6 quarts popped corn (keep warm in slow oven)
- 1 cup butter
- 2 cup brown sugar
- ½ cup light or dark Karo syrup
- 1 teas salt
- ½ teas soda
- 1 teas vanilla



Melt butter, stir in brown sugar, Karo, salt, Bring to a boil stirring constantly, boil without stirring 5 minutes, remove from heat, stir in soda and vanilla.

Pour immediately over popped corn, mixing well.

Turn out into 2 large shallow pans,

Bake in 200-250 degree oven for 1 hour, stirring every 15 minutes.

Break apart when cool and store in tightly covered container,



FAYE'S OLD FASHIONED PINK CANDIED POPCORN

- 1 ½ cups powdered sugar
- 1 cup granulated sugar
- 10 Tbsp canned milk
- 1 tsp vanilla
- Dash salt
- 1 Tbsp butter
- Pink food coloring



Bring to boil. Pour over 7-8 quarts of popcorn. Spread out to cool.

CANDIED POPCORN (Cheryl Stark)

6 – 8 quarts popped corn
¾ cup butter
1 ⅓ cups sugar
½ cup corn syrup
1 tsp. vanilla



Melt butter, then add sugar, syrup, and vanilla.
Stir together, and bring to a soft boil for three minutes.
Stir into popped corn.

Optional: add **1 cup of M & M's**.



CARAMEL FOR POPCORN BALLS

3 gal. popped popcorn
1 pound package brown sugar
1 cube butter
1 cup white Karo syrup



Stir in pan till boil

Pour in 1 can Eagle Brand Sweetened Milk

Boil to soft ball add 1 tsp. vanilla

Let stand for 10 minutes.

When cool enough make popcorn balls.



EASY Microwave Caramel Popcorn

15-16 cups popped popcorn, make sure that you remove all the unpopped kernels.. (I use the healthy popcorn with little butter and salt, but you can use air popped)

¼ cup white Karo syrup

1 stick (½ cup) butter

1 cup brown sugar

½ tsp. baking soda

Microwave sugar, butter and karo syrup until boiling, stirring every 30 seconds. Beat in baking soda. In a large microwave safe bowl pour mixture evenly over popcorn, stirring while doing it. Microwave on high for one minute, take out and stir for about 40 seconds. Microwave again for one minute and stir one more time. Pour out on counter to dry. Store in airtight container.

GOOEY CARAMEL CORN

I popped about 3-4 bags of the 94% fat free popcorn (depending on how well your popcorn pops) Make sure all of the little unpopped kernels are removed.

1 lb. brown sugar (about 3 cups)

1 c. light Karo Syrup

1 cube butter

1 can Eagle Brand condensed milk



Heat brown sugar and Karo until just boiling and add the butter. Continue cooking until about 217 degrees (on candy thermometer). Then stir in the condensed milk and cook to a soft ball stage about 230 - 232 degrees on the candy thermometer. Another way to test a soft ball stage is to periodically spoon a little bit on the caramel as it cooks into a cup of cold water and test for the consistency of a soft ball. (if the caramel cracks in the water it has gone too far and will not be soft)

Pour over popped popcorn and mix well.

ENGLISH TOFFEE

- 2 ½ cups sugar**
- ½ cup water**
- 4 Tbs. white Karo syrup**
- 1 pound butter**
- ⅓ pound chopped blanched almonds**

Boil-to soft crack
Pour on buttered cookie sheet.



While hot cover with 1 pound shaved chocolate
and press ½ pound chopped pecans on top.

CARAMEL CANDY

- 2 c. sugar**
- ½ lb. butter**
- 1 c. clear honey**
- ½ lb. chopped pecans**
- 1 c. Eagle Brand milk**

Cook in heavy pan; stir until all ingredients are dissolved.
Bring to full rolling boil, stirring constantly.
Boil 8-10 minutes.
Add nuts and pour into greased, oblong pan. When cool, but not hard, cut into squares and wrap.

CARAMELS

- 2 c. sugar**
- 1 ½ pt. rich cream**
- 2 c. white Karo**
- 1 Tbsp. vanilla**
- ½ can Eagle Brand milk**
- 1 tsp. salt**

Cook sugar and Karo until thick. At same time, scald cream and Eagle Brand milk in top of double boiler. Spoon cream into sugar and Karo mixture with ladle, never letting mixture lose its boil.
Cook to 230°, stirring constantly.

Add vanilla and salt after you remove from stove. Pour into two (8x8 inch) pans or a 12x8 inch pan. You may add 1 cup chopped nuts, if desired.

STEPHANIE'S ENGLISH TOFFEE

- 1 cup blanched slivered almonds**
- 1 cup butter**
- 1 cup sugar**
- ¼ tsp. salt**
- ½ tsp vanilla**
- ½ pound “spring milk chocolate”**
- 2 generous cups of finely chopped pecans**



On foil lined cookie sheet arrange almonds in single layer over and area measuring about 7X12 inches, set aside.

In heavy saucepan combine butter, sugar, salt, and vanilla. Cook over high heat for 5-6 minutes, stirring constantly with clean dry wooden spoon, until candy cooks to a walnut brown color or some describe it as the color of a light brown paper bag. Immediately, without scraping pan, pour candy over almonds covering all of the nuts. Allow the candy to stand until completely cool.

In the meantime melt the chocolate in a double boiler over hot (not boiling) water. Break toffee in pieces and dip each piece into melted chocolate, allowing excess chocolate to drip off, then coat lightly with chopped pecans. Place on wax paper to set. May be stored covered in a cool, dry place for a long time. Makes about 2 pounds.

NOTES FOR SUCCESS

1. Must use a heavy pan
2. Cook over highest heat, (or one notch down on an electric stove)
3. For each batch use clean dry pan and clean dry wooden spoon
4. Once candy begins to cook, do not let anything divert your attention
5. Do not double the recipe
6. Experience helps one to know when candy is ready to be poured
7. To melt chocolate cut into pieces and place in the top of a double boiler. Keep water hot but not boiling. Stir chocolate until melted. Do not let water fall into chocolate.

KAREN'S FUDGE

4 ½ cups sugar
1 large can Sego milk
1 cube butter
Mix and boil 7 minutes



Add:
24 ounces of Hershey bars
1 package chocolate chips
½ pint creamed marshmallows
1 tsp. Vanilla
1 cup nuts
Pour into a greased pan and cool.

ALMOND BALLS

3 large hershey bars with almonds [24 Ozs.]
Melt candy bars in a pan and then cool to room temperature.
Stir in a 12 oz. Tub of cool whip.
Form into balls and roll in vanilla wafer crumbs.
Keep refrigerated.



Dad's Recipe of Mint Almond Balls

4 Seven Ounce Symphony Bars with Almonds
2 Extra Creamy 8 oz Cool Whip
¾ Cup Green mint chips

DIVINITY

2 ½ cups granulated sugar
½ cup light corn syrup
2 egg whites
1 tsp. vanilla

In a 2 quart saucepan, combine sugar, corn syrup, ¼ tsp. salt, and ½ cup water. Cook to hard ball stage (260) stirring only till sugar dissolves. Meanwhile beat egg whites to stiff peaks. Gradually pour syrup over egg whites, beating at high speed on electric mixer.

Add vanilla and beat till candy holds its shape. 4 - 5 minutes.
Quickly drop onto waxed paper. Makes about 40 pieces.

PECAN ROLLS

- 3 cups Sugar**
- 3 cups medium Cream or
(2 ¼ cups evaporated milk & ½ cup milk)**
- 1 ¼ cup White Karo Syrup**
- 1 cup Butter**
- 1 cup Flour**



Put sugar, karo, 1 ½ cup of the cream in a heavy pan and cook to soft ball 215° Put remainder of cream in another pan and heat. Then add slowly to caramel mixture and boil till 220°. In another pan melt butter and add 1 cup flour and then add to caramel mixture and cook to 230°

* Stir constantly during entire process. About 4 cookie sheets for a double. Butter cookie sheets lightly and cover with pecans. Pour caramel over nuts evenly. Cool while fondant is cooking. When cool, cut in strips about 3" wide Takes about 3 pounds of nuts for double batch.

Foundation Cream (Centers)

- 4 cups Sugar**
- 2 cups Cream**
- 1 cube Butter**
- 1 Tb. White Karo Syrup**

Mix and cook to soft ball 235° Stir only until it boils and then no more. Remove from heat and cool. Pour on to a slab or platter. Beat and add 1 tsp. vanilla

Knead and mold into rolls and spread in the middle of the caramel strips.

Roll and pinch together.

Do not roll on waxed paper

SKIP'S MACADAMIA COCONUT MEGA-NUT BRITTLE



- 2 cups sugar
- 1 cup light corn syrup
- ¼ cup butter
- 3 cups raw macadamias and almonds coarsely chopped
- 1 ½ teaspoons baking soda, sifted
- 1-2 whole fresh coconut(s) (drain & slice thinly)
- ½ bag shredded coconut
- 1 cup cashews

Butter 2 large baking sheets; Scatter coconut mixture (fresh and bagged/shredded) over buttered pans; set aside.

Butter sides of a heavy 3-quart saucepan. In saucepan combine sugar, com syrup, butter, and ½ cup water.

Cook and stir over medium-high heat to boiling. Clip candy thermometer to side of pan. Cook and stir over medium-low heat to 275°, soft-crack stage (about 30 minutes). Add nuts; (temperature will drop) cook and stir to 295°, hard-crack stage (15 to 20 minutes more). **BE VERY CAREFUL AS THE TEMPERATURE APPROACHES 295°. DO NOT LET IT OVERRUN THIS TEMPERATURE.**

Remove saucepan from heat; remove thermometer. Quickly sprinkle soda into mixture, stirring constantly.

Immediately pour onto prepared baking sheets, tossing additional coconut into mixture as you pour it over the coconut, to encase it in the mixture as it is poured. Mix it in as you go to coat the coconut. **THIS TAKES TWO PEOPLE - DON'T TRY TO DO IT ALONE.**

Cool; break into pieces. Store tightly covered. Makes about 3 pounds (72 servings - or one serving, depending upon how long you have to eat it - grin).





Our Favorite Caramels

These caramels are the best in the world. Only the best ingredients are recommended. If you substitute, you will be disappointed, and scorching will more likely occur.

These are easy to make but requires time. Plan on about 1½ hours. The licorice is yummy and mild, but you will also enjoy the plain, pecan, and chocolate. The secret is time and patience, as frequent stirring is required for about an hour. Another secret is to wait about 3 minutes between adding each ¼ cup of cream.

Basic Caramels

I usually double this recipe using an 8 quart pan and a cookie sheet for cooling.

Additional Tools

Double boiler or microwave oven to heat cream

9x13 inch baking pan

Large cutting knife, cleaver

Wax paper cut in 4x4 inch squares

1. Butter lightly the bottom and sides of a 9x9x2 inch baking pan
2. Combine the following in a double boiler or a microwave oven proof bowl.

3 cups whipping cream

1/2 of a 14 oz can (2/3 cup) Eagle Brand sweetened condensed milk.

3. When liquid is warm reduce heat to the lowest setting to keep cream warm. If you use a microwave oven, reheat the mixture every few minutes to keep it warm. Do not Boil.

4. In heavy 3 quart sauce pan combine

2 cups sugar

2 cups light corn syrup

1/4 tsp salt

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5. Cook over medium high heat to boiling, stirring constantly with a wooden spoon to dissolve sugar.
6. Reduce heat to medium.
7. Carefully clip the candy thermometer to the side of the pan.
8. Very slowly add the warm cream mixture to the syrup, $\frac{1}{4}$ cup at a time, stirring well after each addition. This will take about 15 minutes.
9. Cook to 240 degrees, stirring frequently. For best results stir constantly after mixture reaches 230 degrees to prevent scorching. 242 degrees provides a soft chewy caramel. 239 degrees is very soft, 245 degrees is very hard.
10. Remove from heat and remove the candy thermometer
11. Immediately stir in 2 tsp. vanilla
12. Quickly pour, without scraping pan, into buttered pan
13. Allow to stand for several hours until set before cutting
14. Cut each strip into $\frac{1}{2}$ inch wide pieces and wrap in wax paper, twisting both ends

PECAN CARAMELS

To basic caramels, add 1 cup coarsely broken nuts along with vanilla

LICORICE CARAMELS

To basic caramels, delete the vanilla. Instead, add 1 tsp Schilling Anise extract and $\frac{1}{2}$ tsp. black or red coloring paste for color affect.

CHOCOLATE CARAMELS

To basic caramels, after all the cream is added, add 3 squares (3 ounces) of cut up unsweetened chocolate. Stir until melted.

Breakfast



HOMEMADE GRANOLA

- ½ cup canola oil**
- 1 cup pure maple syrup**
- 2 Tbs. vanilla**
- ½ tsp. salt**
- 2 cups coconut**
- 1 cup wheat germ**
- ½ cup sesame seeds**
- 1 cup sunflower seeds**
- 1 cup dried cranberries**
- 1 cup chopped almonds, or pecans, or both**
- 7-8 cups old fashioned rolled oats, not instant**



Mix the oil, maple syrup and vanilla in a pan, and set aside. Mix the rest of the ingredients in a large bowl making sure they are evenly distributed. Warm liquid mixture and pour over dry ingredient. Stir, and put on cookie sheets. Bake on warm for 8 hours.

GRANOLA CRUNCH

- 14 cups 6 grain cereal mix**
- ½ cup coconut**
- sunflower seeds**
- mix dry ingredients in large bowl**
- add 1 cup water**
- 1 cup honey**
- 2 tsp. salt**
- 1 tsp. vanilla**
- 1 ½ cup oil**

Mix the last five ingredients together and stir the liquid mixture over the dry ingredients.

Spread the granola out onto cookie sheets and bake at 225 for approximately 2 hours. Stir granola about every half hour while baking.

“Liege Waffles” (Belgian Waffles)



Ingredients:

- 1 cup luke warm milk**
- 1 ½ teaspoons granulated table sugar**
- 2 teaspoons active dry yeast**
- 2 eggs**
- 2 teaspoons vanilla**
- 1 cup butter, very soft or partially melted (2 sticks)**
- ½ teaspoon salt**
- 3 cups flour**
- 8 ounces Belgian Pearl sugar (approx. 1 ½ cups)***
- Fresh fruit, sliced strawberries**
- Whipped Cream or Whipped Crème Fraiche****

Instructions:

Dissolve yeast in milk and granulated sugar. Whisk in eggs, vanilla and butter. Whisk in salt and 1-2 cups flour until smooth and elastic. Gradually whisk /stir in remaining flour to make a soft dough. Cover bowl, set in a warm place and allow to raise until double in size (approximately 30-60 minutes). Stir in Pearl Sugar and allow to rest 15 minutes while waffle iron is heating.

Preheat waffle iron according to manufacturer's directions. Divide dough into 10 softball size patties. (NOTE: Dough is sticky, use a chopstick to handle – or if dough is too soft to shape into patties, drop by scoop onto hot waffle iron – I like this method.) Cook each patty in prepared waffle iron until golden and crisp (about 2-4 minutes) or desired doneness. Serve with fresh fruit, chocolate and whipped cream.

Notes: There are different types of Belgian Waffles. Liege Waffles are from Liege, Belgium and are uniquely characterized by the caramelized bits of Pearl sugar throughout the dough and on the surface. The Liege Waffle has a crisp outside and a chewy crunchy inside, delightfully rich and wonderful served either plain or with fresh fruit, chocolate and whipped cream! Recipe makes approximately 10-12 waffles * Belgian Pearl sugar (not Swedish Pearl sugar) may be found at cooking and specialty shops, or readily available online. "Lar's Own" is perhaps the most common brand found in the United States, but some individuals claim BelgianPearlSugar.com is the only true and authentic Belgian Pearl sugar. NOTE: Some online recipes suggest using crushed sugar cubes. Don't do it. Sugar cubes are designed to dissolve rapidly in warm liquid. Pearl sugar does not dissolve quickly, allowing it to caramelize during cooking.



** Whipped Crème Fraiche Whip together 2 cups whipping cream, ½-cup cultured sour cream (or creme fraiche), ⅓ to ½-cup powdered sugar and ½-teaspoon vanilla extract; beat until peaks form.

BELGIAN WAFFLES

4 eggs (separated) **1 cup flour**
½ teas vanilla **½ teas salt**
3 tbs butter melted **1 cup milk**



Beat egg yolks until very light, add vanilla and butter. Combine flour and salt; add with milk to egg mixture. Beat well. Beat egg whites until stiff and fold into batter. Bake on hot waffle iron.

SOUR CREAM WAFFLES

1 ½ cup sifted flour **¾ cup sour cream**
2 teas baking powder **¾ cup sweet milk or buttermilk**
½ teas soda **¼ teas salt**
1 tbs sugar **¼ cup vegetable**
3 eggs (separated) **shortening, melted**
¼ cup butter, melted

Sift dry ingredients together, Beat egg yolks, sour cream and milk. Add to dry ingredients, alternating with fats cooled to room temperature. Stir until batter is smooth and free from lumps. In separate bowl, beat egg whites until stiff, fold into batter, Cook waffles according to previous directions. Can also use any basic waffle recipe or biscuit mix.

SERVING SUGGESTIONS; Top with fresh berries and whipped cream, honey, syrup, sour cream, or preserves.

CREAM WAFFLES

1 cup flour **1 well beaten egg yolk**
½ teas salt **1 cup heavy sour cream**
½ teas soda **1 stiff beaten egg white**
½ teas sugar

Mix dry ingredients, add combined egg yolk and cream, beat smooth, fold in whipped egg whites, Pour into waffle iron and bake.

GERMAN PANCAKES

6 eggs
1 cup flour
½ teas salt
1 cup milk

Individual Recipe

2 eggs
½ C flour
½ C milk
¼ tsp Salt
t Tbsp Butter



Beat until smooth. Melt 6 tbs butter in dripper. Pour in batter in irregular pattern to maximize peaks when it cooks. Bake 450 degrees 25 min.

Serve with apple slices, syrup, strawberries, or powdered sugar. When we were in Germany, they cooked this recipe with thin slices of ham in the batter. It was good.

SKIP'S CREPES

6 Eggs
1 Cup Milk
1 Cup Flour
½ Teaspoon Salt
1 Tablespoon Sugar
1 Tablespoon Corn Oil



Blend all ingredients in blender. Should be the consistency of heavy cream. Heat big flat round non-stick griddle on high. Swirl cold stick of butter around the pan until it browns and sizzles. Pour ¼ of the pan portion of the batter, then tilt the pan to distribute it evenly. Cook just until barely golden on the first side then flip it over and kiss it on the other side. Serve with melted butter, powdered sugar, roll the crepe then top with strawberry jam or maple syrup.

BREAKFAST CASSAROLE



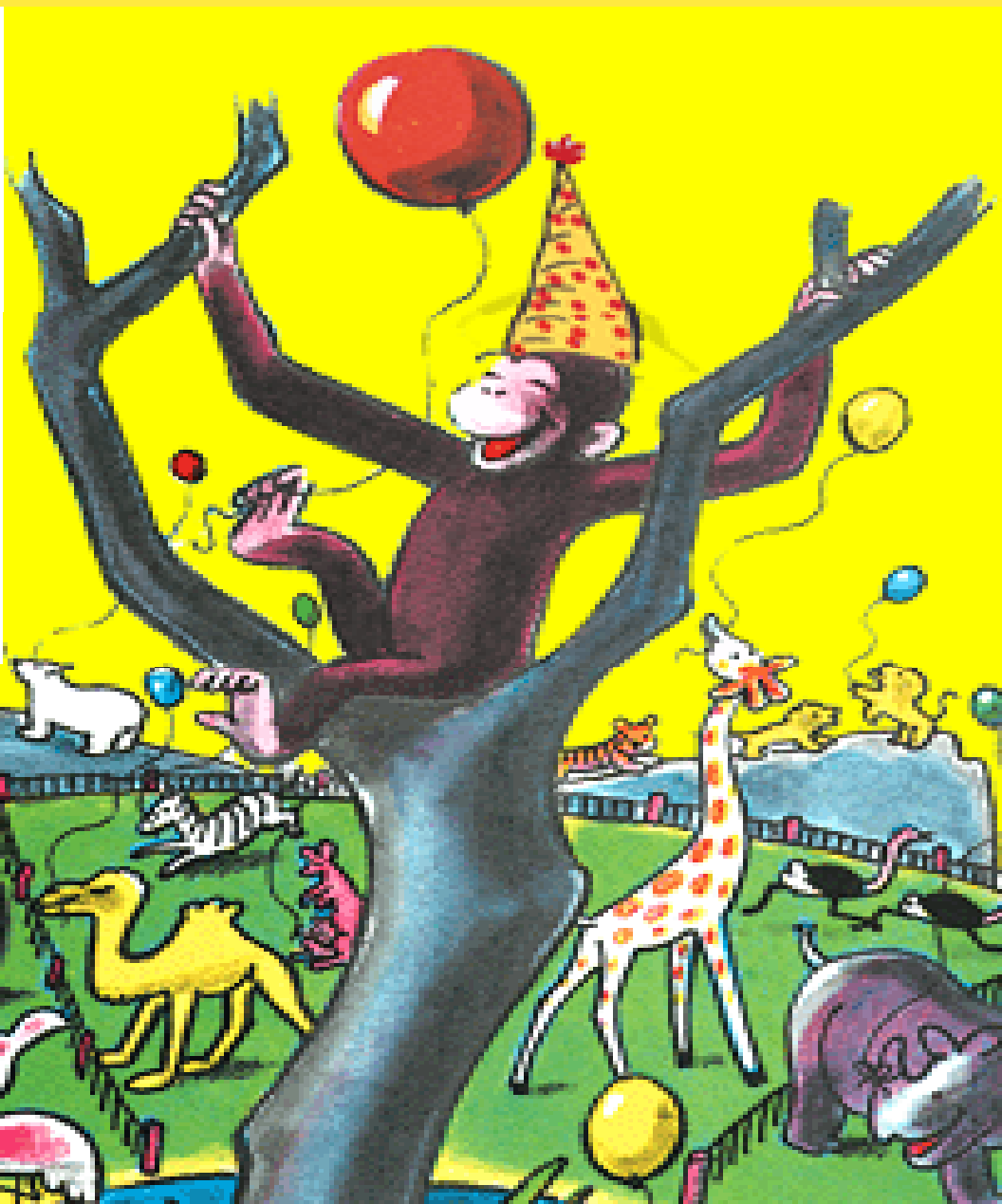
Defrost 30 ozs. shredded hashbrowns and place in 9x13 inch pan

Salt and pepper the hashbrowns
Melt $\frac{1}{2}$ cup butter and pour over the top

1 cup chopped ham
2 cups cheddar cheese grated
1 cup swiss cheese grated
3 eggs
 $\frac{1}{2}$ cup milk
One green onion sliced

Layer all of the ingredients, beat the eggs and add the milk to the eggs and pour over the top. Bake at 350 degrees for 45 minutes to 1 hour.

Miscellaneous



FUN ICE CREAM FOR KIDS



- 1 cup cream**
- 1 cup whole milk**
- ½ cup sugar**
- 1 tsp. vanilla**

Mix ingredients and place in a small sealed new 1 quart paint can.

Place this can in a 1 gallon paint can. Fill with ice and $\frac{3}{4}$ cup of rock salt. Seal with the lid and roll back and forth for 10 – 15 minutes.

PLAY-DOH

- 2 cups water
- 2 cups flour
- 1 cup salt
- ½ cup cornstarch
- 2 Tbs. Vegetable oil
- 1 Tbs. Powdered alum



Add a few drops of food coloring

Add food coloring to the water. Mix all ingredients. Cook over medium heat until thick.

Remove from pan and knead until smooth. * To have scented playdough add 1 package of any flavor of koolaid to the mixture at first. (Not sweetened koolaid)

BATH SALTS

- 3 cups Epson salts
- 1 Tbs. Glycerin
- food coloring
- perfume

Stir all together and store in a cellophane bag.

GOOP

- 1 ½ cups of water
- 2 cups of white Elmers glue
- Mix together in a bowl and then mix separately in another container-
- ⅓ cup water
- 1 Tbs. Borax

Stir all ingredients together and goop will start to form in a ball. If there is still some liquid left in the bowl after the goop is gone then add another ⅓ cup water and 1 Tbs. Borax to make more goop. Kids love this. Store in plastic baggie.

5 MINUTE CHOCOLATE MUG CAKE

- 4 tablespoons flour
- 4 tablespoons sugar
- 2 tablespoons cocoa
- 1 egg
- 3 tablespoons milk
- 3 tablespoons oil
- 3 tablespoons chocolate chips (optional)
- A small splash of vanilla extract
- 1 large coffee mug (Microwave Safe)

Add dry ingredients to mug, and mix well. Add the egg and mix thoroughly.

Pour in the milk and oil and mix well. Add the chocolate chips (if using) and vanilla extract, and mix again.

Put your mug in the microwave and cook for 3 minutes at 1000 watts.

The cake will rise over the top of the mug, but don't be alarmed!

Allow to cool a little, and tip out onto a plate if desired. EAT!

