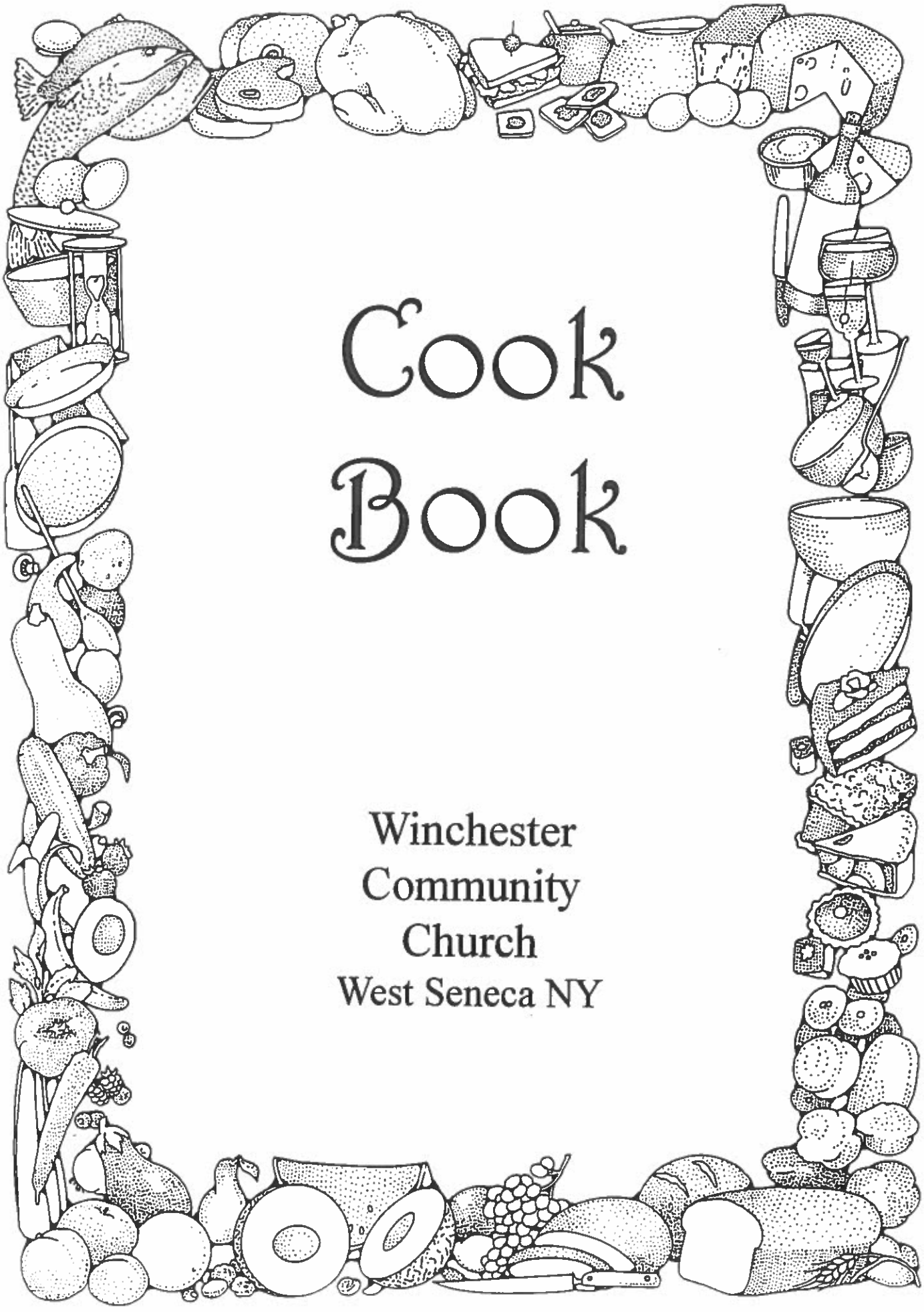


Cook Book

Winchester
Community
Church
West Seneca NY

Breakfast

BREAKFAST PANCAKE DELIGHT

1	Egg, beaten	1 tbsp.	Flour (level)
1/4 c.	Milk		little salt

Mix all ingredients together with a fork. Pour into hot fry pan. Fry on both sides. Cover with syrup or your favorite topping.

Submitted by: Marcella Herkey

SWEET PANCAKES

2 c.	Flour		Sugar to taste
5 tsp.	Baking Powder	2	eggs

Mix with buttermilk for consistency (a little thicker than regular pancakes). Drop on hot griddle & turn over when bubbles start to appear.

Submitted by: Janet Bingerman

CAPPUCCINO MUFFINS

2 c.	Flour	3/4 c.	Sugar
2½ tsp.	Baking Powder	2 tsp.	Instant Coffee
½ tsp.	Salt	½ tsp.	Cinnamon
1 c.	Milk	1	Egg
1 tsp.	Vanilla	1 stick	Margarine, melted & cooled

Mix dry ingredients together. Add milk, beaten egg & vanilla. Stir in cooled margarine. Add chocolate chips. Bake in greased muffin tin at 400° until done.

Submitted by: Beth Wadsworth

RICH CREAM SCONES

2 c.	Flour
1 tbsp.	Baking Powder
2 tbsp.	Sugar
½ tsp.	Salt
1/3 c.	Butter
½ c.	Cream
1	egg, well beaten
1/4 c.	Currants or raisins (optional)

Combine flour, salt, baking powder & sugar in bowl. Cut in butter with pastry blender or rub in with finger. Mix in egg & cream with a fork (stir in currants). Turn dough out on an lightly floured board & pat out in a circle about ½" thick. Cut in wedges, brush top with slightly beaten egg & sprinkle with sugar. Bake 400° for 15 - 18 min. Makes 12.

Submitted by: Janet Bingerman

DUTCH LOAF

2 c.	Sugar
1 pkg.	Raisins
2 c.	Water
2 tsp.	Spices
½ c.	Oleo

Bring to boil 3 min. Let cool. Add following in mixture:

4 c.	Flour
½ c.	Soda
2	Eggs

Bake in slow oven 300° in greased loaf pan for 2 hours.

Submitted by: Janet Bingerman

BANANA BATTER FRENCH TOAST

1	ripe Banana well mashed
1	Egg White
½ tsp.	Vanilla
4	Slices whole grain bread
1	Egg
1/4 c.	Low fat Milk
2 tsp.	Vegetable Oil

In a shallow dish beat together; banana, egg, egg white, milk & vanilla. Warm the oil in a large non stock skillet over medium high heat. Dip each piece of bread into batter, turning them over to coat both sides. Fry the french toast until brown on both sides. Serve with low fat yogurt & fresh fruit. Serves 4.

Submitted by: Janet Bingerman

BREAKFAST CASSEROLE

8	Eggs	3 c.	Milk
1 tsp.	Dry Mustard	1 tsp.	Salt
loaf of bread		½ lb.	Cheddar Cheese
Smoked Link Sausage, Ham, Bacon, etc.			

Bake 1 hour at 350° in a 9 x 13 buttered or sprayed with Pam pan. Break up 10 slices of bread in pan. Mix in bowl remaining ingredients & then pour over bread. Grate ½ lb. Cheddar Cheese over top. Cut in 1 pkg., smoked link sausage, ham, bacon, etc. Put on top. Cover & refrigerate all night, or all day. Bake uncovered. Serves 12.

PECAN STICKY MUFFINS

2 c.	Flour	1 tbsp.	Baking Powder
1 tsp.	Cinnamon	1/4 tsp.	Salt
2	Eggs	1 tsp.	Vanilla
1 c.	Milk	1/4 c.	Vegetable Oil
½ c.	Packed Brown Sugar		

Topping:

1 c.	Chopped pecans for topping	1/4 c.	Margarine or butter
1/4 c.	Packed Brown Sugar		

Combine flour, baking powder, cinnamon & salt in a bowl. In another bowl beat eggs, milk, oil, sugar & vanilla just until moistened. Into each muffin cup which is greased with shortening, spoon 1 tsp. margarine or butter, 1 tsp. brown sugar & a heaping tablespoon of pecans. Top each with 1/4 c. of the batter. Bake 350° for 25 - 30 min. or till done when tested. Invert pan on foil. Let stand for 2 min. Remove pan & enjoy.

Submitted by: Helen Larsen

SPINACH BREAD

2 loaves	Rich's frozen bread	1 lb.	Ground Beef
½ c.	chopped onions	1/4 tsp.	Garlic Powder
1 pkg.	Chopped spinach (Frozen)	½ tsp.	Salt

Thaw 2 loaves of dough. Brown meat with onions. Add salt & garlic powder. Cook & drain spinach & add to meat mixture. Spread dough. Spread meat mixture on it. Roll up like a pinwheel & shape like a crescent on a cookie sheet. Make sure mixture is inside dough. Let rise 30 min. Bake at 400° for 20 min. Cool & slice.

Submitted by: Jan Dalbo

PISTACHIO SALAD

16 oz. Cool Whip
1 pkg. Mini-marshmallows
1 can Drained Crushed Pineapple
2 pkg. Pistachio Instant Pudding Mix

Combine all ingredients. Let set 1 hour in refrigerator. Quick & easy.

Submitted by: Jan Dalbo

COFFEE SHOP CORN MUFFINS

1-1/4 c.	~~Oatmeal~~ Cornmeal	1	Egg
1 c.	All purpose flour	1 c.	Buttermilk
1/3 c.	Sugar	3/4 c.	Vegetable oil
1/3 c.	Packed Brown sugar	1 tsp.	Baking Soda
½ tsp.	Salt		

In a bowl combine dry ingredients. In another bowl, beat egg, buttermilk & oil. Stir into dry ingredients until moistened - fill paper lined muffin cups 3/4 full. Bake 425° for 12-15 min. or until muffins test done. (Insert toothpick until it comes out clean.) Cool in pan 10 min. before removing to wire rack. Yields 1 dozen.

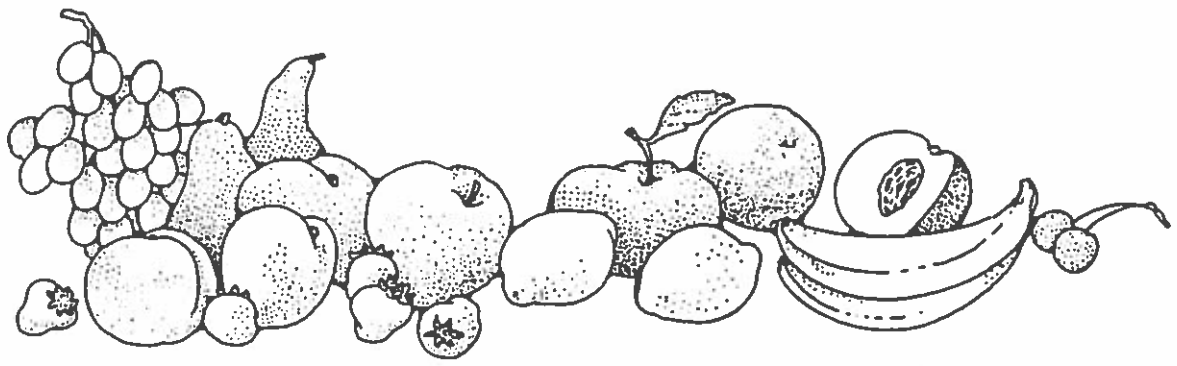
Submitted by: Pat and Bill Dennies

BREAKFAST RAISIN BISCUITS

2 c.	Bisquick	½ c.	Milk
1/3 c.	Sugar	1/3 c.	Raisins
1 tsp.	Cinnamon		

Heat oven to 450°. Stir all ingredients until soft dough forms. Drop by spoonfuls onto ungreased cookie sheet. Sprinkle with additional sugar if desired. Bake 10 - 12 min. or until golden. Yield 9 muffins.

Submitted by: Pat and Bill Dennies



AMISH FRIENDSHIP BREAD

Combine: 1 c. flour 1 c. sugar 1 c. milk

Day 1 - do nothing Day 2 - stir Day 3 - stir
Day 4 - stir Day 5 - stir, then add 1 c. each flour, sugar & milk, stir again
Day 6 - stir Day 7 - stir Day 8 - stir
Day 9 - stir Day 10 - stir, then add 1 c. each flour, sugar & milk, stir again

Take out 1 c. of mixture & put 1/3 c. into 3 containers. Give 2 to friends, keep 1.

Day 11 - To remaining batter add:

3/4 c. Oil	1 c. Sugar	2 c. Flour
½ tsp. Vanilla	½ tsp. Baking Soda	1½ tsp. Cinnamon
3 Eggs	1/4 tsp. Salt	1-1/4 tsp. Baking Powder
1½ c. Fruit, drained well &/or nuts		

Pour into 2 or 3 well greased & floured loaf pans. Bake at 350° for 50 min. Cool 10 - 15 min. before removing from pans.

BLUEBERRY MUFFINS

2 c.	Flour	1 c.	Blueberries
3/4 c.	Sugar	3½ tbsp.	Baking Powder
Salt		2 tbsp.	Shortening
1	Egg	1 c.	Milk

Mix all except blueberries until just mixed. Add blueberries. Bake 400° for 25 min.

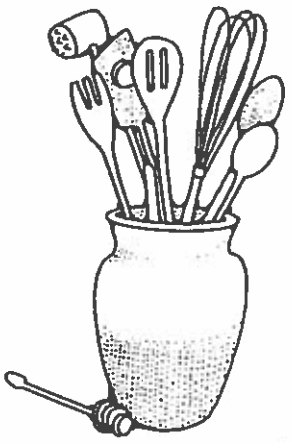
BREAD PUDDING

Place in baking dish: 3 c. soft bread crumbs.

Blend in:

2	Eggs, slightly beaten	½ c.	Sugar
1/4 tsp.	Salt	1/4 c.	Butter
1 tsp.	Cinnamon or nutmeg	2 c.	Milk

Bake at 350° for 40 - 45 min.



PIE CRUST

1 c.	Crisco	2 tbsp.	Vinegar
3 c.	Flour	1 tsp.	Salt
½ c.	Milk		

Cut Crisco into flour & salt. Stir vinegar into milk (in separate bowl) & put into flour mixture. Roll.

BANANA BREAD

½ c.	Shortening	2 c.	Flour
1 c.	Sugar	1/4 tsp.	Salt
2	Eggs	3 large	Bananas, mashed
1 tsp.	Baking Soda	1 tsp.	Vanilla

Combine shortening, sugar & eggs. Blend well. Dissolve soda in 3 tbsp. hot water. Mix in sugar mixture. Add 1 c. flour & salt. Beat well. Add bananas, remaining flour & vanilla. Pour into greased & floured loaf pan. Bake at 375° for 45 min.

ZUCCHINI BREAD

3	Eggs	3 c.	Flour
1-3/4 c.	Sugar	1 tsp.	Soda
1 c.	Oil	1/4 tsp.	Baking Powder
3 tsp.	Vanilla	2 tsp.	Cinnamon
2 c.	Raw Zucchini	½ c.	Raisins (optional)
1 tbsp.	Grated orange rind		

Beat eggs light & fluffy. Add sugar, beat well. Stir in oil, vanilla, zucchini & orange rind. Add dry ingredients. Put into greased loaf pan. Bake at 325° for 50 - 60 min. Makes 2 loaves.

BUBBLE CAKE

2	Frozen bread dough, thawed	1 c.	Sugar
1 stick	Melted Butter	1 tbsp.	Cinnamon

Roll bread dough in walnut size balls. Dip in butter, roll in sugar & cinnamon. Place in ungreased Bundt pan. Raise 1 hour. Bake at 350° for 35 min.

PINEAPPLE - ZUCCHINI BREAD

3	Eggs
1 c.	Vegetable Oil
8 oz.	Crushed pineapple, drained
2 c.	Sugar
1½ tsp.	Ground Cinnamon
3/4 tsp.	Nutmeg
1 c.	Chopped Nuts
2 c.	finely shredded Zucchini
2 tsp.	Vanilla extract
3 c.	All purpose four
2 tsp.	Baking Soda
1 tsp.	Salt
½ tsp.	Baking Powder
1 c.	Raisins (Optional)

In a bowl, combine eggs, zucchini, oil, pineapple & vanilla. Combine dry ingredients. Stir into egg mixture until moistened. Fold in nut & raisins. Pour into two greased 8" x 4" x 2" pans. Bake at 350° for 50 - 60 min. or until a toothpick inserted in center comes out clean. Cool 10 min. in pan. Remove to wire racks. Yields 2 loaves.

Submitted by: Pat and Bill Dennies

SHAKER VILLAGE OF PLEASANT HILL LEMON BREAD

1/3 c.	Shortening
2	Eggs
1½ tsp.	Baking Powder
½ c.	Milk
½ c.	nuts, chopped (optional)
1 c.	Granulated sugar
1½ c.	Flour, sifted
1/4 tsp.	Salt
Grated rind of 1 lemon	

Beat shortening & sugar till light & fluffy. Add eggs, one at a time, beating well after each. Sift dry ingredients & add alternately with milk to sugar mixture, beating well after each addition. Add lemon rind & nuts. Turn into 1 greased large loaf pan or 2 small ones. 350° for 60 min. Glaze: 1/3 c. granulated sugar, juice of one lemon.

Submitted by: Carol Eising, Florence, KY

CORN BREAD

1 c.	Yellow Cornmeal
2 tbsp.	Sugar
½ tsp.	Salt
2	Eggs
1 c.	Flour
4 tsp.	Baking Powder
1 c.	Milk

Heat oven to 425°. Grease square 8x8 or 9x9 pan. Blend all ingredients about 20 seconds. Beat vigorously about 1 minute & pour into pan. Bake 20 - 25 min. or until golden brown.

Submitted by: Michele Maser

BRUNCH SANDWICHES

12	slices of bread (trim crusts)	Boiled Ham (shaved thin)
3 c.	Milk	Cheese slices
4	Eggs	Salt & Pepper

Butter insides of bread. Place ham & cheese on one slice & cover. Beat eggs with milk & pour over sandwiches. Let stand in refrigerate overnight. Turn sandwiches over about an hour before baking. Bake 350° 1 hour & 15 min. For 12 sandwiches, 1 lb. ham & ½ lb. cheese.

Submitted by: Theo Pallas

RICH CORN BREAD

1 c.	Yellow Cornmeal	1 c.	Flour
4 tbsp.	Sugar	1 tsp.	Baking Soda
2 tsp.	Cream of Tartar	3/4 tsp.	Salt
1 c.	Sour Cream	1/4 c.	Milk
2	Eggs, well beaten	4 tbsp.	Butter, melted

Preheat oven to 425°. Butter a 9x9x2 pan. Combine the cornmeal, flour, sugar, baking soda, salt, cream of tartar & mix well. Quickly add the sour cream, milk, eggs & butter. Stir just to mix. Spoon into pan & bake for about 20 minutes. Cool & cut into squares.

Submitted by: Bea Pacanowski

A RECIPE FROM KOREA

Kimchi

Chop & salt one or two heads of cabbage. Ferment for several days in a crock Mix in several slices turnips, red peppers, radishes, garlic, ginger, cheshnuts, pine nuts, pears. Ferment for several weeks or all winter.

Serve with shrimp or raw oysters...yes, raw! Must be eaten with chopsticks.

Submitted by: Barbara Bove, United World Mission

DELUXE APPLE SQUARES

3 c.	Flour
1	Egg
1 c.	Butter or margarine
½ c.	Sugar
1 lemon	(rind gr. & juice)
1 pkg.	Vanilla or extract
6 - 8	apples, grated (add tbsp. flour)
1	Egg Yolk, beaten

Make dough from flour, egg, butter, sugar & baking powder. Prepare apple adding lemon, sugar (3/4 c. or to taste) - roll out cold dough. Place ½ dough in pan. Brush with egg white. Add apples. Cover with the rest of dough. Close sides. Prick with fork. Brush with beaten egg yolk. Bake 35 min (till light brown). You can also use cherries, peaches, etc.

Submitted by: Kathy Asbach

Soup/Salad/etc.

RIBOLLITA SOUP

2 tbsp.	Extra virgin olive oil
1 pkg.	Party Pak celery & carrot sticks (Sliced crosswise 1/4 inch)
4 c.	Chopped Kale
1 can	Cannelliee Beans, undrained 15.5 oz.
4 slices of bread toasted then cubed	
4 lg.	Garlic cloves chopped OR
2 tsp.	Jarred Minced Garlic
1 lg.	Onion, chopped
1 can	28 oz. Italian classics Kitchen Cut Tomatoes (undrained) Wegmans
1 can	Water (use bean can)

Combine oil, garlic, carrots, celery, onion & kale in a soup pot. Stir. Cover & cook on low 10 min. Stir occasionally. Add tomatoes, beans, water. Season to taste with salt & pepper. Turn on high until soup boils. Reduce to low simmer covered 20 min. until veggies are tender. Put bread crumbs in a bowl ladle soup on top. Grated cheese on top.

Submitted by: Sue Cashdollar

MINESTRONE SOUP

3 slices	Bacon, cut & diced	2	Carrots, cut & diced
2 stalks	Celery, cut & diced	2	Onions, cut & diced
2	Leeks, cut & diced	3	Potatoes, diced
½ hd.	Cabbage, diced		Garlic
1 can	Chick Peas	1	can Kidney Beans

Fry bacon, add vegetables & fry together. Add vegetables to chicken soup base or broth. Add peas & beans & one can tomato sauce. Add macaroni & simmer 90 min.

Submitted by: Janet Bingerman

BROCCOLI CHEESE SOUP

½ c.	Chopped onion	1/4 c.	Margarine
1/4 c.	Unsifted Flour	3 c.	Water
2	(10 oz.) Pkg. Frozen chopped broccoli, thawed & well drained	4 tsp.	Chicken flavored instant Bouillon or 4 cubes
1 tsp.	Worcestershire Sauce	3 c.	(12 oz.) Shredded Cheddar Cheese
2 c.	(1 pt.) Half & Half		

In large saucepan, cook onion in margarine until tender. Stir in flour. Gradually stir in water then broccoli, bouillon & Worcestershire Sauce. Over medium heat, cook & stir until thickened & broccoli is tender - about 10 min. Add cheese & cream. Cook & stir until cheese melts & soup is hot (DO NOT BOIL). Garnish as desired. Refrigerate leftovers. Makes 2 qts.

EASY GERMAN POTATO SALAD

4 slices	Bacon	8	Potatoes
2 stalks	Celery	1	Onion
1 c.	Sugar	2	Eggs, beaten
½ c.	Water	½ c.	Vinegar
1/4 tsp.	Mustard		

Fry bacon crisp. Add to cooked & pealed potatoes, onions & celery. Save bacon grease to which sugar, water, vinegar & mustard is added & bring to boil to thicken. Add potatoes & hard boiled eggs may be added. Serve warm not hot.

Submitted by: Betty Dusel

SUMMER SALAD

1 can	Lesuive Peas	1 can	Shoe Peg Corn
1 can	French Green Beans	1 c.	Chopped onions
1 c.	Celery	2/3 c.	Green Pepper

Drain cans & mix well. Boil 3/4 c. of white vinegar, 3/4 c. of sugar & ½ c. oil, 1 tsp. salt & 1 tsp. pepper. Pour over veggies while hot. Will keep 3 weeks in frig.

Submitted by: Betty Dusel

HOMEMADE MUSHROOM SOUP

1 lg.	Bag mushrooms (Approx. 4 - 6 c.)	4	Bouillon beef cubes
		4	Bouillon chicken cubes
1	Onion, sliced	½ pt.	Heavy whipping cream
3 tbsp.	Cornstarch	Salt & Pepper	

Wash mushrooms & cut in half. Fill large pot with water. Pour in mushrooms & bring to a boil. Turn heat to simmer. Add beef & chicken bouillon. Add sliced onion, salt & pepper. Boil until bouillon is dissolved. Turn heat off. Add ½ pt. heavy whipping cream. Turn heat up again, when it begins to boil, thicken with cornstarch mixed with water.

Submitted by: Faith Pryor

MARCIE'S JELL-O

2 lb.	Pineapple Chunks	8 oz.	Cream Cheese
1 pkg.	Lime Jell-O	½ pt.	Heavy Cream
1 tsp.	Vinegar		

Heat pineapple with juice until hot. Stir in jell-O & add vinegar - cool. Stir in heavy cream not whipped. Stir in cream cheese mold.

Submitted by: Marcie Van Loan

SAUERKRAUT SALAD

1 lg.	Can Sauerkraut, drain & rinse well	1	Green Pepper, chopped
½ c.	Onions, chopped	2 c.	Celery, chopped
½ c.	Vinegar	1½ c.	Sugar

Mix all ingredients & let marinate for several days before using. If you desire, you may chop a small jar of red pimento for color.

Submitted by: Marcie Van Loan

BROCCOLI SALAD

2 bunches	Broccoli	½ c.	Raisins
½ c.	Walnuts	8 slices	Crisp Bacon

DRESSING:

½ c.	Sugar	1 c.	Mayo
		2 tbsp.	Vinegar

Put broccoli cut up in container with raisins, walnuts & crisp bacon. Make dressing night before - Mix with above ingredients a couple hours before serving & chill. Do not mix dressing with above ingredients & leave overnight.

Submitted by: Nancy L. Voss

RASPBERRY MOLD

1 pkg.	Frozen raspberries, defrosted	1 pkg.	Raspberry jell-O
1 c.	applesauce		

Heat applesauce & when bubbling dissolve jell-O into it. To this add berries & mold. Serve with sour cream or cottage cheese. NOTE: Can change flavor to strawberry as well.

Submitted by: Betty Dusel

24 HOUR SALAD

4 cans	Pineapple Chunks (large)	5 cans	Mandarin Oranges
1 c.	Chopped walnuts	2 cans	Snowflake coconut
1½ bag	Miniature marshmallows	4	½ pt. sour cream

Drain fruit overnight & mix. Serves 30.

Submitted by: Janet Bingerman

STRAWBERRY PRETZEL SALAD

2 c.	Crushed pretzels	3/4 c.	Melted margarine
8 oz.	Softened Cream Cheese	1 lg.	Strawberry Jell-O
20 oz.	Frozen strawberries	3 tbsp.	Sugar
1 c.	Sugar	1 lg.	Cool Whip
2 c.	Boiling Water		

Mix pretzels, sugar, & margarine. Press into 9 x 13 pan & bake at 400° for 8 - 10 min. Cool. Beat sugar into cream cheese & stir in Cool Whip. Spread on pretzels. Mix jell-O, water & frozen strawberries until beginning to jell. Pour over cream cheese mixture & refrigerate.

Submitted by: Sherry Coy

FRENCH ONION SOUP

1 lb.	Onion	4 c.	Stock

Sprinkle garlic & sesame seed over oil. Fry with onions. Then add stock. Take fat off the top. Cook slowly till onions are soft. Add 1 tbsp. cornstarch & 2 tbsp. soy sauce. Sprinkle cheese & parsley to garnish.

Submitted by: Janet Bingerman

LENTIL SOUP

Wash 1 lb. Lentils & put in 6 c. water. Soak overnight. Keep water except top. Add 2 stalks celery, 2 lb. carrots & 1 small onion, all cut up. Then 1 can chicken broth. Meat: ½ lb. ham hock or smoked pork chops. Salt & pepper to taste. Put all together, boil 3/4 hour, then simmer till ingredients are tender.

Submitted by: Janet Bingerman

FRUIT SALAD

16 oz. Cottage Cheese
1 pkg. Jell-O
8 oz. Cool Whip
Fruit - canned or fresh

Dissolve jell-O in 1 c. hot water, add Cool Whip & Cottage Cheese. Add fruit (1 can). If you choose orange jell-O, add mandarin oranges. If you choose strawberry jell-O, add strawberries. Refrigerate mixture until firm about 2 hours.

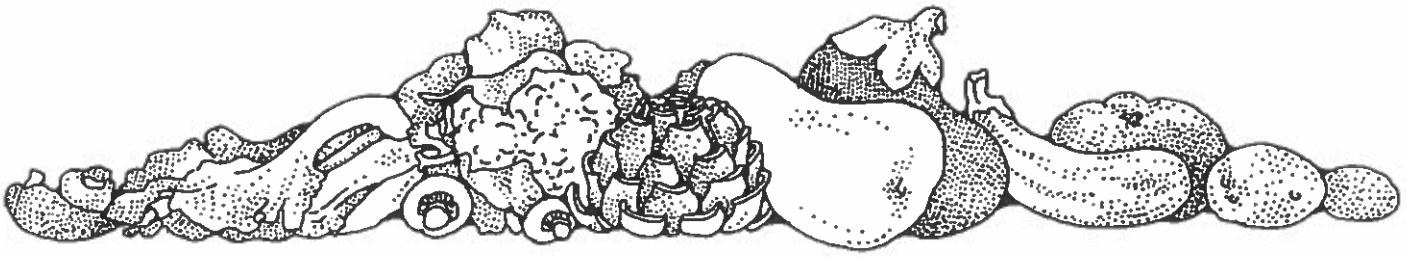
Submitted by: Sue Cashdollar

BEAN SOUP

1 c. Dry beans
2 c. Ham cut in small pieces
½ c. celery with leaves
1/4 tsp. Pepper
1 c. Small macaroni
2 qt. Water
½ c. Diced Onions
1½ tsp. Salt
½ c. Diced carrots

In a 4 qt. pan, bring water & beans to a boil. Let boil 15 min. remove from heat & let beans soak for 2 hours. Drain beans BUT SAVE WATER. Add enough fresh cold water to make 2 qts. Add rest of ingredients & bring to a boil. Reduce heat & let simmer partially covered for 1 ½ hours or until beans are tender. Add macaroni (cooked).

Submitted by: Pat and Bill Dennies



A RECIPE FROM ESTONIA

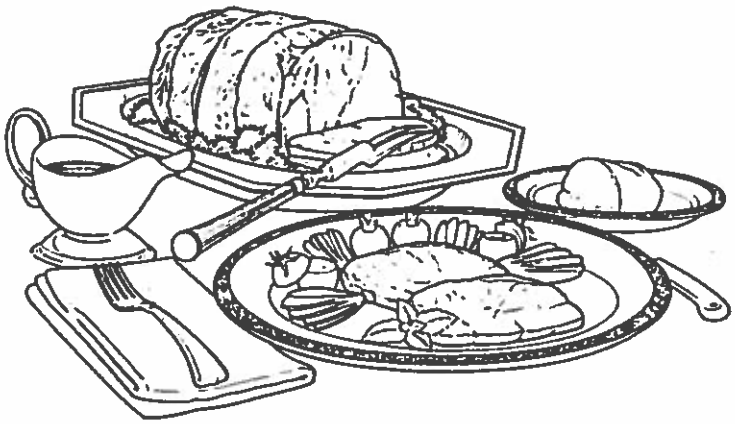
Seljanka ("see-yon-ka")

3 qts. Water
Chicken, beef & lamb pieces
2-3 Cucumbers, sliced
Canned or cooked green beans
Mushrooms
12 onions
1 lb. Sausage, chopped
3 tbsp. Tomato paste
Cooked boiled potatoes

Boil the chicken, beef & lamb with 2 chopped onions, salt & pepper for 3 hours. Skim top as needed. Remove meat & strain broth. Melt 4 tbsp. margarine & saute 10 chopped onions. Add sausage & cucumbers along with tomato paste. Combine all of this in broth & boil 10 min. Chop the cooked chicken, beef & lamb & add to the soup. NOW TASTE. Should be a little sweet, add lemon juice & sugar to taste. Add the beans, potatoes, mushrooms (choose two or more or add other vegetable that you like). Serve with sour cream & chives.

Submitted by: Barbara Bove, United World Mission

Dinner



BROCCOLI CHEESE CASSEROLE

2 c. Herb seasoned croutons
20 oz. Chopped broccoli (frozen)
1 tsp. Salt
1 can Mushroom Soup
3 tbsp. Melted margarine
1 c. Water
4 oz. American Cheese

Crush croutons. Toss with margarine & set aside. In saucepan, bring broccoli, salt & water to boil. Do not cook, just separate. Remove from heat & drain well. Mix cheese & soup in pan, heat till cheese melts, stirring frequently. Stir broccoli into mixture & mix well. Pour into ungreased shallow baking dish. Sprinkle crouton mixture over top. Bake 350° for 20 min. till hot & bubbly.

Submitted by: Olive Kandefer

TURKEY DIVAN

2 cans Mushroom Soup
10 oz. Frozen broccoli
3/4 c. Grated Sharp cheddar cheese
1 c. Mayo
2 c. Cooked, diced turkey or chicken

Rinse broccoli to thaw, drain. Mix soup, mayo, broccoli & turkey in a large bowl. Spray 9x13 pan. Pour mixture into pan. Sprinkle cheese on top. Bake 45 - 50 min. in 350° oven. Mixture is done when bubbly around the edges.

Submitted by: Sue Cashdollar

RICKY'S NEAPOLITAN MEATBALLS

2 lb. Pork, veal & beef mixed
1/4 c. Parsley
1/4 c. Raisins
1/4 c. (or less) black pepper
Handful of pignolis (pine nuts)
Crisco
4 Eggs (every lb. Gr. Meat = use 2 eggs)
½ c. Grated cheese
½ c. Bread crumbs
1 onion, chopped

Have the onion & garlic chopped with Crisco in a frying pan. Shape the meatballs. They should be like the size of a golf ball or larger. Roll the shaped meatballs in the leftover bread crumbs. When the frying pan is hot, add the meatballs & fry them until they are browned. Drop the meatballs in Ricky's Italian Tomato Sauce in a pot or a crock pot & cook them overnight.

ITALIAN TOMATO SAUCE

1 or 2 cans Crushed or whole tomatoes
1 onion, sliced
1 tbsp. Crisco
12 or 15 oz. Italian Tomato Paste
2 cloves garlic peeled whole
Basil to your taste (small amount)
Parsley to your taste (small amount)

In a large pot or crock pot, empty the tomatoes. If the tomatoes are whole, crush them with your hand. Turn your frying pan on high & add the Crisco, sliced onion & garlic. Fry until the onion & garlic begin to turn brown. At that time, add the meatballs & turn gently on each side until they are brown (do not flatten the meatballs). When the meatballs are browned, drop them into your pot or crock pot. Then add two large cans of water, salt, pepper, chopped parsley & basil. Let it cook in pot for approximately 8 hours or overnight.

SLICED SAUSAGE

2 lb.	Ground Chuck	1½ c.	Bread crumbs
2½ tsp.	Salt	1 tsp.	Pepper
1 tsp.	Nutmeg	1½ tsp.	Coriander
2 tsp.	Accent	½ c.	Water

Mix together well with hands. Press into a wax paper lined bread pan. Cover & let stand in refrigerator for 4 or 5 hours. Remove & slice about 1/4 inch thick. (Try wetting knife with cold water - may help in slicing.) Fry as desired. May be frozen separately. (A bread pan should hold 2 lb.)

Submitted by: Ron and Peggy Birke

MINCE DINNER

1 - 1½ lb.	Ground Round (or enough to feed your family)
1	small onion, chopped (increase accordingly with meat amount)
1	small can peas &/or carrots
6 - 8	potatoes (or enough to feed your family)

Put ground round & onion into large pot & bring to a slow boil with enough water to cover. Cook approximately 1 hr. till beef if no longer pink & onion is cooked. Can either add drained can of peas &/or carrots now or keep separate & add later. Boil cut up potatoes. Mash when done.

Place scoop of potatoes onto plate, add meat mixture with a little of the meat sauce then add peas &/or carrots on top. Salt & pepper to taste. Mix together & enjoy.

Submitted by: Peggy Birke

CHEESY CHICKEN CASSEROLE

2 - 3	Chicken breast halves, cooked & cut up	1 lb.	Frozen broccoli
2 c.	cooked rice (approximately)	2 cans	Cream of mushroom soup
1 c.	Shredded Cheddar Cheese	1 c.	Snack Crackers, crushed

Combine first 4 ingredients. Spread in long casserole dish. Sprinkle with cheese. Top with cracker crumbs. Bake at 350° 30 - 40 min. or until hot & bubbly.

CHICKEN CASSEROLE

4 skinless, boneless chicken breasts
8 oz. Sour Cream
1 stick Butter or margarine
1 pkg. Unsalted crackers
1 can Cream of chicken soup

Melt butter & crush crackers into it. Cut chicken which has been parboiled into bite size pieces. Place half of cracker mixture on bottom of casserole dish. Place chicken on top of crackers. Mix sour cream & soup together (add a little milk if necessary). Place this on top of chicken. Place the rest of the cracker mix on top. Bake at 350° 30 - 40 min. or until bubbly.

Submitted by: Judi Wadsworth

POTATO PAPRIKAS

5 big	Potatoes, sliced	2 - 3 tbsp.	Oil or margarine
1 - 2	Green peppers	1	Garlic
½ tsp.	Paprika	1	Bay Leaf
2	medium onions	3	Whole Allspice
2	soup cubes		

Saute onions in oil. Add peppers & garlic. Layer peppers, last potatoes, paprika & water barely covering the potatoes. Check if more water should be needed. Cook 3/4 to 1 hour, slowly until thick. Stir once in a while.

Submitted by: Kathy Asbach

TATER TOT CASSEROLE

½ lb. Ground Beef (browned & drained)
1 can Cream of Mushroom soup (undiluted)
Tater Tots
1 can Green Beans
Shredded Cheddar Cheese

Combine ground beef, green beans (drained) & mushroom soup in bottom of a small casserole dish. Sprinkle a layer of cheddar cheese over the top. Then add a layer of tater tots. Bake at 350° for 35 - 40 min. or until cheese melts, & casserole is heated through. 4 - 6 servings.

Submitted by: Sherry Coy

SPEEDY SWEET POTATOES

2 cans (16 oz.) Sweet potatoes, drained
8 oz. Crushed pineapple, drained
1 tbsp. Brown Sugar
Gr. Nutmeg
½ tsp. Salt
1/4 c. coarsely chopped pecans
1 c. Mini-marshmallows, divided

In a 1 ½ qt. microwave safe dish, layer sweet potatoes, salt, pineapple, pecans, brown sugar, & ½ c. marshmallows. Cover & microwave on high for 5 - 7 min. until bubbly. Top with remaining marshmallows. Heat uncovered on high 1 - 2 min. till marshmallows puff. Sprinkle with nutmeg.

Submitted by: Dolores Barker

SOUR HAMBURG

1 lb. Ground Meat
1/4 c. Vinegar
Flour
1 Onion
Salt & Pepper
Water

Brown meat, add onion. Make gravy or add gravy you already have. Salt & pepper meat. Add 1/4 c. of vinegar (more if you like). Cook for ½ hour. Serve over potatoes or macaroni.

Submitted by: Beatrice Degen

SAVORY BAKED BEANS

2 can 29 oz. Pork & Beans
2 Green Peppers, chopped
2 tbsp. Worcestershire Sauce
1 c. Brown sugar
1 lb. Bacon, chopped
2 Onions, chopped
1 c. catsup

Combine beans, bacon, peppers, onion & Worcestershire sauce, catsup & brown sugar in a bowl. Mix well. Pour into baking dish. Bake covered at 325° for 2 ½ hours. Stir occasionally. Bake uncovered for 30 min. Serves 20. Can be cut in half.

Submitted by: Joan & Mina Muck

PICKLED BEETS

2 cans Sliced Beets
3/4 c. Vinegar
½ c. Salad Oil
1 c. Sugar

Drain beets. In separate bowl, mix oil, vinegar & sugar. Add to beets. Refrigerate 12 - 24 hours. This will keep for several weeks.

Submitted by: Betty Dusel

SPANISH RICE

1 c. Rice
½ onion, chopped
Butter
1 pt. Milk
1 pt. Tomatoes
Salt & Pepper

Boil rice in water until nearly done, drain; add milk, butter & chopped onion. When milk is nearly absorbed, add tomatoes, salt, pepper, & a dash of paprika.

Submitted by: Joan Muck (mother's old recipe)

CHEESY POTATOES

1 pkg. Frozen hash browns (2 lb.)
1 medium, chopped onion
2 c. mild cheddar cheese, shredded
Salt & Pepper
1 can Cream of chicken soup
1 lg. Sour Cream
1 stick melted butter (½ c)
2 c. Crushed Cornflakes

Mix together all ingredients except cornflakes & melted butter. Press in pan. Bake at 350° for 15 min. Remove from oven. Cover with 2 c. crushed cornflakes & ½ c. melted butter. Return to oven for 30 - 45 min. or until bubbly.

Submitted by: Faith Pryor

LIVER DUMPLINGS

2 # Cheap liver
3 Sprigs fresh parsley
1 c. Flour
2 lg. Onions
1 tbsp. Baking Powder

Chicken broth (1 can Low fat, low salt: - from fresh parts, with bone): Stir above ingredients, fold in flour, whisk. Ultimately knead with hands into rounded dumpling, drop into boiling broth, cook until firm - serve with dab of sour cream on top of - ½ slice of lemon in cream.

Submitted by: Lee Hirsch

CHICKEN MARINARA SAUCE

2 tsp. Oil
½ c. Chopped onion
1 c. Chopped red pepper
1 tbsp. Red vinegar
1½ c. Cooked Linguine
1 tsp. Salt
1 tsp. Oregano
2 Boneless, skinless chicken breast
1 tsp. garlic
1 c. Sliced mushrooms
1 can crushed tomatoes
2 tsp. Grated Parmesan cheese
1 tsp. Pepper

In a large skillet, heat oil, add chicken, onion & garlic. Cook over medium high heat until onion is translucent about 3 min. Add pepper, mushroom & vinegar. Cook 1 minute. Stir in tomatoes & seasonings. Reduce heat to low. Simmer 30 minutes. Stir occasionally. DO NOT COVER. Serve over cooked linguine.

Submitted by: Nancy L. Voss

MANICOTTI

5 lb. Ricotta cheese
½ c. Grating Cheese
1 Raw Egg
Mint, salt & pepper to taste
12 Eggs
3 c. Flour
3 c. Water

Beat eggs thoroughly. Then alternate water & flour while continuing beating until water & flour are gone. Heat sandwich grill. Open up. Take one ladle full of batter & pour on one side of grill. Take ladle & make circles so batter spreads. Repeat on other side of grill. By this time, the first crepe should be cooked. Do not overcook. Let crepe's cool. Fill with ricotta mixture & layer in pan with spaghetti sauce. Bake 350° 45 min.

Submitted by: Cathy Ruffato

ITALIAN EGGPLANT CASSEROLE

2 Small - medium sized purple Eggplants
1½ c. Italian bread crumbs
½ c. Olive Oil
1 8 oz. Shredded mozzarella cheese
3½ c. Favorite Pasta Sauce (about 1 jar)
2 Eggs (stirred for dipping)

In a 8 x 11 casserole dish, spread small amount of sauce on bottom. Cut eggplant into 1/4" thick disks. Dip eggplant into egg & coat with breadcrumbs. Place eggplant after breaded into frying pan with small amount of olive oil. Fry lightly adding oil to pan as needed. Layer into dish with sauce. Sprinkle top with cheese. Bake covered for 30 minutes at 325°.

Submitted by: Karen Helda

PORK CHOPS WITH ORANGE RICE

4 Loin pork chops (½" thick)
1 c. Orange Juice
Salt & Pepper to taste
1 tbsp. Vegetable Oil
1-1/3 c. Uncooked instant rice
1 can Chicken w/Rice soup (undiluted)

In a skilled, brown chops on both sides in oil. Sprinkle rice into a greased 9 in. square baking dish. Add juice. Arrange chops over rice. Salt & pepper. Pour soup over chops. Cover & bake 350° for 20 min. Uncover bake 10 - 15 min. longer or till rice is tender.

Submitted by: Dolores Barker

BAKED CHICKEN CUTLETS

Chicken, egg whites, Italian style bread crumbs, olive oil, fry pan, black pepper, Parmesan cheese. No salt. I can't tell how many eggs will be needed, because it depends on how much chicken you're making.

Soak chicken breast in salt water for about 1 to 2 hours. When you're ready to start, rinse real good with cold water & remove all the fat. Lay on paper towels & pat dry. Cut in serving pieces & if you have a thick piece, open it up. Kinda of make a butterfly out of it. We're ready to start.

Mix about 2 or 3 tsp. of cheese to egg whites & beat well. You can add some black pepper if you like. Dip each piece of chicken in egg whites & in bread crumbs. Put in heated frying pan & brown slightly. Remove & layer it in the baking pan. Depending on the amount of chicken, bake for about an hour or longer.

Submitted by: Mrs. Joseph A. Gullo

SOUTHERN FRIED CHICKEN

2 c. Milk
2-3 lb. Chicken, cut up & skinned
1½ tsp. Salt
2 tsp. Paprika
2 Eggs, beaten
2 tbsp. butter or margarine, melted
1 tsp. Pepper

Combine milk, eggs, butter, salt, pepper & paprika; mix together well. Place chicken in a shallow pan & pour milk mixture over. Refrigerate 15 - 30 min. Remove chicken. Sprinkle with a little more pepper. Dredge in flour. Let stand 5 - 10 min. Heat 1" shortening or oil in a cast iron skillet. Add chicken & fry 30 min. or until golden brown, turning once. Drain on paper towels.

Submitted by: Deanna Skilton

CHICKEN IN RED SAUCE

½ Fryer Chicken
2 tbsp. Brown Sugar
1 tsp. Oregano
1 can Tomato Soup
2 tbsp. Vinegar

Brown chicken. While chicken is cooking, mix soup & ingredients. Then add to chicken. Cover & cook on medium low heat for approximately 1 hr. Serve.

Submitted by: Ken Herkey

VEGETABLE RICE MEDLEY

1 c. Uncooked rice (long grain)
1/4 tsp. Salt
2 c. Corn, peas or mixed vegetables (frozen)
2-1/4 c. Water
2 - 3 tbsp. Onion or vegetable soup mix

In a saucepan, combine rice, water, soup mix & salt. Bring to a boil. Add vegetables, return to boil. Reduce heat; cover & simmer for 15 min. or until rice & vegetables are tender. Serves 4-6.

Submitted by: Helen Larsen

CRISPY CHICKEN

1½ c. Rice Cereal coarsely crushed
1/4 c. Margarine (melted)
4 boneless, skinless chicken breast halves
1/4 tsp. Poultry seasoning
2 tbsp. Flour
½ tsp. Salt
1/4 tsp. Dried Thyme

In a shallow bowl, combine cereal, flour & seasonings. Place margarine or butter in another bowl. Dip chicken in margarine or butter & then in cereal mixture. Place in greased 11 x 7 x 2 pan. Drizzle with remaining margarine. Bake uncovered at 400° for 20 min. or till juices run clear. Serves 4 - 6.

Submitted by: Helen Larsen

MICROWAVE MEATLOAF RING

1½ lb. Ground Beef (chuck)
½ c. Finely chopped celery
1 Egg & 1 tbsp. Water, beaten
1 c. Fresh Bread Crumbs (2 slices bread)
1½ tsp Salt, pepper to taste
½ c. Catsup
OPTIONAL: 1/4 c. Finely chopped green pepper & 1/4 c. chopped onion

Combine all ingredients in mixing bowl. Mix gently. Pat into a microwave safe ring. Microwave 13-18 min. at 70% (140 done). Do not use a loaf pan. Stand 5 min.

Submitted by: Vivian Girard

CHICKEN & RICE

1	Chicken, cooked
1/4 c.	Onion
1 can	Sliced water chestnuts
2 c.	Cooked Rice
1 c.	Celery
1 can	Undiluted Cream of Chicken soup
2/3 c.	Hellman's mayo
½ c.	Buttered crumbs

Remove chicken from bones & cut into 1" pieces. Mix above ingredients. Pour buttered crumbs on top & bake at 350° for 30 min. Serve warm.

Submitted by: Betty Dusel

30 MINUTE GOURMET CHICKEN BREAST

1½ lb.	Boneless chicken breast
1 clove	Garlic or tsp. garlic powder
1 tbsp.	Soy Sauce or stir fry sauce
2 tbsp.	Butter
½ med.	Cooking onion
	Rice (optional)

Melt butter in frying pan. Place chicken breast in pan (sliced about ½ inch thick). Brown both sides of chicken. Add onion, cook until onion is softened. Add garlic, soy sauce & allow chicken to brown - about additional 15 min. Serve with rice (optional).

Submitted by: Karen Helda

UPPER BAVARIAN SAUER BRATEN

2 lb.	Shredded or cubed soup beef
3/4 tsp.	Ginger (or lemon-ginger snaps)
1/4 c.	Lemon juice
3/4	Cloves
3/4 c.	Cider Vinegar
2 med.	Onions
1/8 c.	lemon rind
3/4 c.	Dark Brown Sugar
½ c.	Flour or cornstarch thickening

Bubble boil. Boil until 212° or so, add thickening mixture, vinegar, salt & pepper to individual taste. Serve over homemade noodle or baking powder dumplings (cooked in aluminum kettle shines it).

Submitted by: Lee Hirsch

CHICKEN POT PIE

1 tbsp. Margarine or butter
10 oz. Frozen mixed vegetables
3/4 c. Water
1 pkg. Refrigerated buttermilk biscuits
1 sm. Onion, chopped
2 c. Cubed cooked chicken
1 pkg. Knorr Roasted Chicken Gravy Mix
½ c. Milk

In 2 qt. saucepan, melt margarine or butter over medium high heat. Add onion & cook 3 min; stirring frequently. Stir in vegetables, chicken, water, milk & gravy mix. Bring to boil; stirring constantly. Spoon into 1 ½ qt. casserole. Cut biscuits in halves & arrange over top. Bake at 450° 10 - 15 min. or until biscuits are browned.

Submitted by: Ron Birke

VEGETARIAN CHILI

1 tbsp. Vegetable Oil
2 carrots, finely chopped
1 Sweet Red pepper, chopped
2 Jalapenos fresh or canned, finely chopped
1 tsp. Cumin
1 c. Pinto beans
1 tsp. Salt
½ tsp. Freshly ground pepper
1 med. Onion, chopped
4 cloves Garlic, minced
1 Green pepper, chopped
2 tbsp. Chili Powder
1 c. Cooked, kidney beans
28 oz. Can tomatoes, chopped. Reserve juice.
2 tbsp. Fresh cilantro finely chopped (Optional)

In a large nonreactive soup kettle, warm the oil over low heat. Add the onion, carrot, garlic, red & green peppers & jalapenos. Cover the kettle & cook the vegetables, until they are very soft about 10 min. Remove the lid add chili powder & cumin & cook an additional 2 or 3 min., stirring occasionally. Add beans & tomatoes & their juice. Increase the heat to medium & bring the chili to a simmer. Adjust the heat to maintain a simmer to let chili cook for 20 min. Stir in the salt & cilantro & serve. Serves 4. Calories 260.

Submitted by: Janet Bingerman

24 HOUR VEGETABLE SALAD

1 hd.	Iceberg lettuce - torn		Sugar
6	Hard boiled eggs - sliced	10 oz. pkg.	Frozen peas, thawed
1 lb.	Bacon - crisp cooked, drained, crumbled	2 c.	Shredded Swiss* cheese
1 c.	Mayo or salad dressing		

In the bottom of a large bowl, place 3 c. of lettuce; sprinkle with a little sugar, salt & pepper. Layer eggs a top lettuce in bowl, standing some eggs on edge, if desired. Sprinkle generously with salt. Next layer in order, peas, remaining lettuce, bacon & cheese. Spread mayo or salad dressing over top, sealing to edge of bowl. Cover & refrigerate 24 hours or overnight. Garnish with sliced green onion & paprika if desired. Toss before serving. Makes 12 - 15 servings.

*you can substitute mozzarella or 6 kind Italian.

Submitted by: Edie Bauld

POTATO AND ONION CASSEROLE

4 lg.	New potatoes, unpeeled & thinly sliced	1	yellow onion, sliced
Salt & Pepper		1/4 c.	chopped parsley
1 tbsp.	butter or margarine	½ c.	chicken broth
Freshly ground Parmesan cheese for topping			

Preheat over 375°. In a 2 qt. casserole dish, lightly coated with spray or oil layer half potatoes, all the onions & the remaining potatoes. Sprinkling salt & pepper between each layer. Dot with butter. Pour broth over all. Cover & bake 1 hr. Remove lid & sprinkle with cheese. Bake uncovered until cheese melts about 5 min. Serves 4.

Submitted by: Marcella Herkey

VIDALIA ONION CASSEROLE

½ c.	Butter or margarine	6 med.	Vidalia Onions, sliced
15	Saltine crackers, crushed	1 can	Cream of Mushroom soup
2	eggs, beaten	½ c.	milk
1 c.	Shredded sharp cheese		

Melt butter in large pan & saute onions over medium heat until clear. Reserve 3 tbsp. of cracker crumbs for topping. Place remaining crumbs in bottom of lightly greased 2 qt. casserole dish. Add onions in alternating layers with soup. Combine eggs & milk & pour over onions. Top with cheese & remaining crumbs. Bake 350° for 30 min. or until lightly brown & bubbly.

Submitted by: Barbara Bove, United World Mission

FANCY SAUSAGE

2 lb.	Sausage sliced (polish, kielbasa, smoked or cooked type)	2 sm.	Cans (or 1 large) sauerkraut
		1 can	whole cranberry sauce
1 bottle	chili sauce	1/4 c.	Brown Sugar

Mix together, simmer on stove or crock pot for several hours.

Submitted by: Barbara Bove, United World Mission

VEGGIE PIZZA

2 pkg.	8 Crescent Rolls	16 oz.	Cream Cheese
1 pkg.	Hidden Valley Ranch Dressing (dry)	½ c.	Mayo

Spread crescent rolls - evenly on a cookie sheet. Bake 375° for 15 - 20 min. (Mix together cream cheese, ranch dressing & mayo & then spread on cooled crust. Top with chopped veggies, i.e. tomato, mushroom, broccoli, carrots, green peppers, etc.

Submitted by: Sue Cashdollar

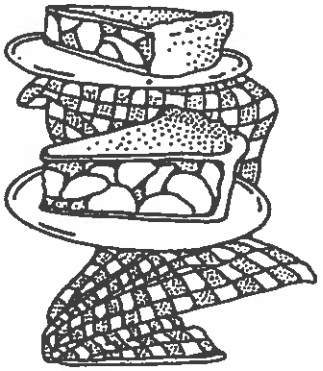
POTATO AND SPINACH CHEESE PIE

15 oz.	pkg. folded refrigerated pie crusts	1	onion, chopped
		2	Eggs
2 tbsp.	Butter	6½ - 8 oz.	Soft garlic & herb cream cheese
3	Yukon gold or long white potatoes scrubbed & thinly sliced	10 oz.	Frozen spinach, chopped, thawed & squeezed dry
16 oz.	Shredded Sharp Cheddar Cheese		

Preheat oven to 400°. Line a 9" deep pie plate with one piece of the pie crust. In a large skillet, melt butter over medium high heat. Add onion & cook 4 to 5 min. or until golden, stirring frequently. In a large bowl, lightly beat eggs. Whisk in cream cheese. Stir in the sauteed onions, the potatoes, spinach & 1 c. of the cheddar cheese. Pour the mixture into pie shell & sprinkle the remaining 1 c. cheddar cheese on top. Bake the pie 15 min. Reduce oven temp to 350° & bake about 40 more min., or until a knife inserted in the center comes out clean & the pie is golden on top. Let the pie stand 10 min.

Submitted by: Alberta Pietrzykowski

Desserts



CHOCOLATE-COVERED CHERRY COOKIES

1½ c.	All purpose flour
1/4 tsp.	Salt
1/4 tsp.	Baking Soda
1 c.	Sugar
1½ tsp.	Vanilla Extract
6 oz. pkg.	Semi-Sweet chocolate chips
½ c.	Sweetened condensed milk
½ c.	Cocoa
1/4 tsp.	Baking Powder
½ c.	Butter, softened
1	Egg
21 oz. can	Cherry pie filling, reserving 4 tsp. of filling sauce

Mix flour, cocoa, salt, baking powder & baking soda together in a small bowl. In a large bowl, beat together butter & sugar until fluffy. Add egg & vanilla; beat well. Gradually add dry ingredients to creamed mixture; beat until well blended. Shape into one-inch balls. Place on ungreased cookie sheet; press down center of dough with thumb. Place a cherry in the center of each cookie. In a small saucepan, combine chocolate chips & sweetened condensed milk; heat until chocolate is melted. Stir in 4 teaspoons of the sauce from pie filling. Spoon about a teaspoon of frosting over each cherry, spreading to cover cherry. Bake in a 350° oven about 10 min. or until cookies begin to look dry. Remove to wire rack to cool. Makes 30 cookies.

Submitted by: Alberta Pietrzykowski

HOLIDAY NUTMEG COOKIES

1 c.	Butter
1/4 tsp.	Salt
8 tsp.	nutmeg
1 c.	Sugar
2 c.	Sifted Flour
1/4 tsp.	Soda
1/4 tsp.	Cloves
1 tsp.	Cinnamon
8 c.	Chopped Nuts
1/4 c.	Sour Cream

Blend butter or margarine with soda, salt & spices until fluffy. Gradually add sugar. Stir in nuts. Add flour alternately with sour cream. Mix well & shape in a 12 x 12 inch loaf. Wrap in waxed paper, chill overnight. Cut into 1/8 inch slices. Bake 15 minutes at 375°. Lightly grease cookie sheets.

Submitted by: Dolores Picone

PUMPKIN CHEESECAKE

1½ c.	Graham Cracker Crumbs
1/3 c.	Packed Brown Sugar
24 oz.	Cream cheese, softened
1 c.	Packed Brown Sugar
½ tsp.	Ground Nutmeg
1/4 tsp.	Ground allspice
3	Eggs
½ c.	Finely chopped pecans
½ c.	Margarine or butter, melted
½ c.	Sour Cream
2 tsp.	Ground Cinnamon
½ tsp.	Ground Ginger
16 oz.	Can of pumpkin

Caramelized Sugar

Mix graham cracker crumbs, pecans, 1/3 c. brown sugar & the margarine. Press evenly on bottom & side of ungreased spring form pan, 9 x 3 inches. Refrigerate 20 minutes. Heat oven to 300°. Beat cream cheese, sour cream, 1 c. brown sugar & the spices in large bowl on medium speed until smooth. Add pumpkin. Beat in eggs on low speed. Pour over crumb mixture. Bake about 1 hour 15 minutes or until center is firm. Cover & refrigerate at least 3 hours but no longer than 48 hours. Prepare Caramelized Sugar; drizzle with fork over top of chilled cheesecake. Loosen cheesecake from side of pan; remove side of pan. Place cheesecake on plate. Refrigerate any remaining cheesecake immediately.

Caramelized Sugar - 1 c. sugar; 3 tablespoons water

Combine sugar & water in small saucepan. Boil mixture over medium heat, stirring until sugar is dissolved. Boil syrup, without stirring, until golden brown. Remove from heat & gently swirl until syrup stops cooking. Let caramel cool about 1 minute or until thick enough to drizzle from fork.

Submitted by: Alberta Pietrzykowski

QUELIMANE COCONUT CHOCOLATE BARS

1 ½ c.	Flour
3/4 c.	Brown Sugar
1 can	Sweetened Condensed Milk
1 c.	Chocolate Chips
1 ½ c.	Oats
½ c.	Margarine
1 c.	Nuts
1 c.	Grated Coconut

Oven 350°. Combine flour, oats, sugar & margarine. Reserving ½ of the mixture, press the rest into a 9 x 13 baking pan. Bake 10 min. Pour milk over crust & sprinkle nuts, chips & coconut. Top with reserved mixture. Press firmly & bake 25 min. Cut into bars.

Submitted by: Duberts in Mozambique

MOTHER ARBER'S RICE PUDDING

1/3 c. Rice
½ c. water
½ c. Salt
Boil.

2 Eggs
1 qt. Milk
Vanilla
Mix all.

Put in square pan. Bake 350° for 1 hour.

OATMEAL CARAMELETTAS

3 c. Flour
2 c. Packed Brown Sugar
½ tsp. Salt
1 c. Chocolate chips
1 jar Caramel topping

3 c. Quick Oatmeal
1 tsp. Baking Soda
1½ c. Melted Margarine
½ c. chopped nuts (optional)

Combine all but chocolate chips, nuts & caramel topping & form into crumbs. Press half of mixture into a greased 9 x 13 pan. Bake 10 min. at 350°. Over the crumbs sprinkle the nuts, chocolate chips & caramel topping. Put remaining crumbs on top. Bake 15 minutes at 350°.

Submitted by: Beth Wadsworth

PUMPKIN LAYER CHEESECAKE

16 oz. Cream cheese, softened
½ tsp. Vanilla
½ c. Canned Pumpkin
Dash each Ground Cloves & Nutmeg

½ c. Sugar
2 Eggs
½ tsp. Ground Cinnamon
1 ready to use Graham Cracker Crust (6 oz. or 9 oz.)

Mix the softened cream cheese, sugar & vanilla with an electric mixer on medium speed until well blended. Add eggs, mix until blended. Stir the pumpkin & spices into 1 c. of the batter - set aside. Pour the remaining <u>plain</u> batter into the crust evenly. Pour the pumpkin mixture over the plain batter starting at the outside rim & working in to completely cover plain batter. Bake 350° for 35 to 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Makes 8 servings.

Submitted by: Sue Cashdollar

CANNOLI

4 c. Flour
2 Eggs (save 1 white)
4 tbsp. Tepid Water
2 tbsp. Sugar
2 tbsp. Sherry wine (optional)
4 tbsp. shortening
1 tsp. Vanilla
2 tsp. Baking powder
Pinch of salt
Milk to hold dough together

Measure the unsifted flour, then sift it with baking powder & salt into a mixing bowl. Add shortening & work together, as for pie crust. Add 1 whole egg & yoke of other, (the other egg white is for sticking cannoli together.) Dissolve sugar in tepid water & add to mixture along with sherry & vanilla. Add enough milk to make dough easily rolled out. Roll out; cut into 5 inch rounds. Wrap around cannoli sticks, sealing edges with egg white. Fry in deep fat till golden brown (2 - 3 minutes). Drain, cool & fill.

FILLING:

2 lb. Ricotta Cheese
1 ½ c. Sugar
1 tsp. Cinnamon
1 tsp. Vanilla
1 tsp. Almond flavoring
½ c. chopped citron
½ c. Semi-sweet chocolate bits
½ c. Chopped nuts, coconut or Chocolate shot
Confectioners sugar

Beat cheese, sugar, cinnamon, vanilla & almond flavoring together, until smooth. Stir in citron & chocolate pieces. With a table knife, insert filling into cannoli tubes, working from each end. Sprinkle ends of cannoli with colored coconut or with chocolate shot. Dust the cannoli with confectioners sugar.

Submitted by: Colette

CREAM COOKIE PIE

1 pkg. Instant Pudding Mix Vanilla or Lemon 1½ c. milk

Mix & let set while putting following together.

8 oz. Cool Whip
Pudding
Cookie Crumbs (crushed ahead)

Pour into Graham Cracker Crust . Put into frig for 4 - 6 hours. Decorate top with extra cookie crumbs. Slice with knife dipped into warm water.

Submitted by: Janet Bingerman

BISCOTTI

2 c.	Flour
1 c.	Sugar
½ tsp.	Baking Powder
½ tsp.	Baking Soda
½ tsp.	Salt
1/3 c.	Walnuts
2 tbsp.	milk
1/4 c.	Orange Juice
1 lg.	Egg
1 tsp.	Vanilla
1/4 c.	Orange Rind

Preheat over to 375°. Grease & flour a large baking pan. Use a wooden spoon to blend flour, sugar, baking powder, baking soda & salt. In a small bowl, stir the milk, orange juice, egg & vanilla. Mix this well & add to dry ingredients. Using an electric mixer, beat until the dough is smooth for about 1 min. (I use my hands instead & kneed the dough until it is smooth.) Stir in orange rind & walnuts. NOTE: If using hands to kneed, mix orange rind & walnuts to dry ingredients first. Turn the dough on a floured counter. Divide the dough in half & roll each half into a log, which measures about 12" long x 2" wide. Transfer the logs to greased baking sheet, leaving at least 2" between the logs. Bake until the logs are firm to the touch about 30 min. Remove the logs from the baking sheet & turn down the oven temperature to 325°. Wearing an oven mitt to hold the logs in place, use a serrated knife to cut them cross wise on a diagonal into 3/4" cookies. Lay the cookies on 1 side on the baking sheet, & return the baking sheet to the oven. Bake until biscotti are crisp 5 - 10 min. Cool on racks & store in an airtight container. Makes 24 long biscotti. NOTE: sometimes I substitute 1/4 c. strong coffee for orange juice & add ½ tsp. cinnamon. Use almonds instead of walnuts or almond flavoring instead of vanilla. Can add chocolate chips. At time I add peanut butter to original recipe.

Submitted by: Colette

NEIMAN-MARCUS COOKIE

(Recipe may be halved)

2 c.	Butter
2 tsp.	Soda
5 c.	Blended Oatmeal*
2 c.	Brown sugar
8 oz.	Hershey Bar (grated)
2 tsp.	Baking Powder
3 c.	chopped nuts (your choice)
4 c.	Flour
2 c.	Sugar
24 oz.	Chocolate chips
1 tsp.	Salt
4	Eggs
2 tsp.	Vanilla

*measure oatmeal & blend in a blender to a fine powder.

Cream the butter & both sugars. Add eggs & vanilla. Mix together with flour, oatmeal, salt, baking powder & soda. Add chocolate chips, Hershey Bar & nuts. Roll into balls & place two inches apart on a cookie sheet. Bake for 10 min. at 375°. Makes 112 cookies.

Submitted by: Janet Bingerman

SCOTTISH TEA COOKIES

3/4 c. Butter
2 Eggs
1/4 tsp. Salt
1/4 c. Chopped Nuts (Optional)
½ c. Powder Sugar (sifted)
1½ c. Flour
1 tsp. Vanilla

Combine salt, sugar & shortening (butter). Work into flour as for pastry. Beat eggs & add vanilla. Add beaten eggs to flour mixture & stir until smooth. Fold in chopped nuts. Chill dough for several hours. Shape chilled dough into balls 1" & roll in powder sugar. Place balls on greased baking sheet 2" apart & flatten with spatula. Bake at 350° 20 min.

Submitted by: Janet Bingerman

OATMEAL SCOTTIES

1-1/4 c. Flour
1 tsp. Baking Soda
2 Eggs
1 tsp. Vanilla
3 c. Quick Oats
12 oz. Pkg. Butterscotch chips
3/4 c. Packed Brown Sugar
½ tsp. salt
½ tsp. Cinnamon
1 c. Butter, softened
3/4 c. Sugar

Preheat oven to 375°. Combine dry ingredients in bowl. In large bowl, beat butter, sugar, brown sugar, eggs & vanilla until creamy. Gradually beat in dry ingredients. Stir in oats & chips. Drop by measuring tbsp. on ungreased cookie sheet. Bake 7-8 min. chewy or 9-10 min. for crisp.

Submitted by: Janet Bingerman

SNOWBALL CAKE

1 lg. Angel food cake (or 2 small)
4 tbsp. Cold water
1 c. Orange Juice
½ c. Sugar
coconut
1 pkg. Unflavored gelatin
1 c. Boiling water
Juice of 1 lemon
2 ½ pints of whipping cream

Add water to gelatin, stir to dissolve. Add boiling water, orange juice & lemon juice. Let stand in refrigerator 1 hour. Whip ½ pint cream with little sugar & fold into above. Break cake into pieces in 8" diameter bowl (buttered). Start with cake then add mixture & alternate ending with mixture. Refrigerate 24 hours. Turn out on to platter. Frost with other ½ pint whipped cream with remaining sugar. Sprinkle with coconut. Enjoy.

Submitted by: Carolyn Benton

CHOCOLATE DREAM CAKE (and lose weight)

3/4 c. Unsweetened cocoa powder
1/4 c. Sugar
½ c. Boiling water
1 pkg. (16 oz.) Angel food cake mix
1-1/4 c. water
1 tbsp. Instant coffee powder
1½ c. skim milk
1-1/3 oz. Whipped topping mix
1.4 oz. Sugar-free instant chocolate Pudding mix

Preheat oven to 350°. Line a 10 x 15-in. jelly-roll pan with waxed paper. Whisk together cocoa, sugar & boiling water. Cool to lukewarm. Prepare cake mix per package directions, using 1 - 1/4 c. water & adding cocoa mixture. Spread batter evenly in the pan. Bake 20 min. or until top looks dry. Invert onto a large wire rack. Remove the pan & waxed paper. Cool. In a medium bowl, dissolve coffee in milk. Add topping & pudding mixes. Beat on low speed until moistened. Beat at high speed until soft peaks form. Chill 5 min. Cut cake crosswise into thirds. Cover each with topping. Stack; chill 2 hr. Serves 10.

Submitted by: Jan Dalbo

PUPA CU OVA (EASTER COOKIE)

6 Eggs
6 tbsp. Vanilla
6 tsp. Baking Powder
12 Hard boiled eggs
c. oil
1 c. Sugar
4 - 6 c. Flour

Mix eggs, oil, vanilla & sugar thoroughly. Then add baking powder. Add flour a little at a time. It may or may not take the 4 to 6 c. of flour, depending on the size of the eggs. The dough should be pliable to roll in your hands without sticking. Divide the dough into equal parts & roll into the size of an egg, & press colored egg into the center, bringing the dough up & around the egg. Make a crisscross of dough over the top & bake. Makes 12 to 14 cookies. Bake at 350° for 10 to 15 min. When cool, frost & decorate or leave plain with colored egg.

Submitted by: Dee and Joe

PUMPKIN SQUARES

Mix 1 egg; 1 yellow cake mix (save 1 c.) & ½ c. melted oleo. Press in bottom of 9 x 13 pan. Mix 1 large can pumpkin; 3 eggs; 2 tsp. cinnamon; ½ c. brown sugar; 2/3 c. milk. Pour over crust. Mix remaining: 1 c. cake mix; 1/4 c. sugar & 1/4 c. oleo. Mix into crumbs. Add nuts if desired. Sprinkle over pumpkin mixture. Bake in 350° for 45 - 50 min.

Submitted by: Oliver Kandefer

MAGIC APPLE PIE

1	Egg
3/4 c.	Sugar
½ c.	Flour
1 tsp.	Baking powder
Pinch of salt	
1	Apple, diced
½	Raisins or dates
Cinnamon	

Beat egg. Add in other ingredients. Spread in greased 9" pie pan. Bake at 350° for 30 min. Serve with ice cream of whipped cream.

Submitted by: Fran Petersen

ANISE COOKIES

5 lb.	Flour
2 lb.	Lard
1 pt.	Milk
2 fl.	Drams of anise oil (1 sm. Bottle)
2 lb.	Sugar
6	Eggs (1 at a time)
2 tbsp.	Hartshorn (bakers ammonia)

Mix all ingredients. Roll & cut out. Put on lightly greased cookie sheet. Bake 350° until light brown.

EGG NOG POUND CAKE

1 c.	Butter or margarine, softened
3 c.	Sugar
3 c.	Flour
1 c.	Flaked Coconut
1 tsp.	Vanilla
½ c.	Shortening
6	Eggs
1 c.	Dairy Egg Nog
1 tsp.	Lemon Extract
½ tsp.	Coconut Extract

Cream butter & shortening. Gradually add sugar & beat well on medium speed of electric mixer. Add eggs **1 at a time** beating well after each. Add flour alternately with egg nog, beginning & ending with flour. Mix until just blended after each addition. Stir in coconut & flavorings. Pour into greased & floured tube pan or bundt pan. Bake at 325° for 1 hour & 30 minutes, or until toothpick inserted in center of cake comes out clean. Cool in pan 10 min., remove from pan & cool completely on wire rack.

Submitted by: Cindy White

CHOCOLATE ECLAIR CAKE

1 c. Water	½ c. Margarine
1 c. Flour	4 Eggs
2 pkg. Instant Vanilla Pudding	8 oz. Softened Cream Cheese
8 oz. Cool Whip	Chocolate syrup

Take 1 c. of water & ½ c. of margarine - bring to boil. Add 1 c. flour - stir with spoon until forms a ball. Remove from heat. Add 4 eggs - **1 at a time**. Spread on greased jelly roll pan. Bake at 400° for 30 minutes. Let cool. Pat down large bubbles in crust with spatula. Mix (2) instant vanilla pudding with **only** 3 c. of milk. Follow box directions. Mix (blend with mixer) softened cream cheese into jell-O pudding mix. Spread over cooled crust - to cover. Take Cool Whip & cover entire cake. Then drizzle Hershey's chocolate syrup over top. Keep refrigerated.

Submitted by: Peggy Birke

CRESCENT ROLLS CHEESECAKE

2 pkg. Crescent Rolls (use good brand)	16 oz. Cream Cheese (softened)
3/4 c. Sugar	1 tsp. Vanilla
1 Egg Yolk	

9 x 13 pan - DO NOT GREASE PAN. Beat above mixture & spread between crescent rolls. Preheat 350° oven & bake 30 minutes.

TOPPING:

1 c. Confectioner's Sugar	3 tbsp. Milk
1 tsp. Vanilla	

Drizzle on top of cooled crescent.

Submitted by: Nancy Voss

PINEAPPLE BREAD PUDDING

1 can Crushed pineapple	4 Eggs, beaten
6 - 7 Slices of bread, cubed	1 stick margarine, melted
1 c. Sugar	Raisins (optional)

Mix together in greased casserole dish. Bake covered at 350° for 45 minutes.

Submitted by: Arlene Tourjie

FLUFFY MINT DESSERT

40 Chocolate cream-filled sandwich cookies, crushed
½ c. Butter or margarine, melted
2 c. Pastel miniature marshmallows
2 (24 oz.) Whipped topping, thawed
1-1/3 c. small pastel mints (5 ½ oz.)

Reserve 1/4 c. crushed cookies for garnish. Combine remaining cookies with butter or margarine. Press into 13 x 9 x 2 baking dish. Fold together whipped topping, marshmallows, & mints. Pour over crust. Sprinkle reserved crumbs on top. Cover & refrigerate for 1 or 2 days before serving. Yield 18 - 20 servings. Great for Christmas or hot summer months.

Submitted by: Helen Larsen

BLACK BOTTOM CUPCAKES

1½ c. Flour
½ tsp. Salt
1/4 c. Cocoa
1 c. Water
1 tbsp. Vinegar
1 tsp. Vanilla
1 c. Sugar
1 tsp. Baking Soda
1/3 c. Oil

FILLING:

8 oz. Cream Cheese
6 oz. Chocolate Chips
1/4 tsp. Salt
1 Egg
1/3 c. Sugar

Mix filling ingredients together & refrigerate. In separate bowl, mix remaining ingredients. Fill cupcake liners 2/3 full with chocolate batter. Top with 1 tbsp. of filling batter from refrigerator but DO NOT mix in. Bake 30 - 35 min. at 350°. Makes 18 cupcakes.

Submitted by: Sherry Coy

BLUEBERRY RHUBARB PIE

2 c. Blueberries
1 c. Brown Sugar
3 tbsp. Flour
pastry for 2 crust 9 in. pie
3 c. Rhubarb
½ c. Granulated Sugar
1 Egg, beaten

Mix all ingredients together. Pour into a 9 in. pastry lined pie tin. Put top crust on & secure edges. Bake at 425° for approx. 1 hour (longer if frozen blueberries are used).

Submitted by: Faith Pryor

DISAPPEARING MARSHMALLOW BROWNIES

½ c.	Butterscotch chips
3/4 c.	Flour
1/3 c.	Packed Brown sugar
1/4 tsp.	Salt
1 c.	Miniature marshmallows
½ c.	Butter
½ tsp.	Vanilla
1 tsp.	Baking Powder
1	Egg
6 oz.	Semi-sweet chocolate chips

350° oven. Grease bottom & sides of 9" baking pan. Melt in saucepan over medium heat, ½ c. butterscotch chips, ½ c. butter - remove from heat; mix 3/4 c. flour, 1/4 tsp. salt, 1/3 c. brown sugar & 1 tsp. baking powder, ½ tsp. vanilla & 1 egg. Add to butterscotch mixture. Fold into batter until combined, 1 c. miniature marshmallows, & 1 c. semi-sweet chocolate chips.

Spread batter. Cook 20 - 25 min. Center will jiggle & will harden when cool.

Submitted by: Cindy White and Pam Parry

OATMEAL COOKIES

1½ c.	Flour
1 tsp.	Soda
1 c.	Brown Sugar
2	Eggs
3 c.	Quick Oatmeal
1 tsp.	Salt
1 c.	Shortening
1 c.	Granulated sugar
1 tsp.	Vanilla
½ c.	Chopped Nuts

Sift flour, salt & soda. Add shortening, sugar, eggs & vanilla. Beat until smooth. Fold in oatmeal & nuts. Shape dough into rolls - wrap in waxed paper & chill in refrigerator - slice & bake at 350° 10 - 12 min. Makes about 7 dozen cookies. Rolls maybe frozen if well wrapped.

Submitted by: Sue Dusel Johnson

CHOCOLATE APPLE CAKE

2	Eggs
3/4 c.	Oil
1/4 tsp.	Salt
1 tsp.	Vanilla
½ tsp.	Cinnamon
1 c.	Chopped nuts
2 c.	Sugar
3 tbsp.	Cocoa
1 tsp.	Soda
2 c.	Flour
3 c.	Diced apples

Beat eggs & sugar together. Add & beat in oil. Blend in cocoa, salt, baking soda & vanilla. Then add slowly the flour & cinnamon. Fold in apples & nuts until well coated - smooth into a greased 13 x 9 x 2 pan. Bake at 350° for 45 min.

Submitted by: Betty Dusel from the file of Rosina Schattner

CHERRY CRUMB CAKE

Make into crumbs:

2½ c. Flour	1 c. Sugar
3 tsp. Baking Powder	½ lb. Butter
1 tsp. vanilla	2 Eggs
½ c. milk	½ c. Chopped nuts
cherry or blueberry pie filling	

Set aside 1/3 of crumb mixture. To remaining 2/3, add milk, eggs & vanilla. Spread batter in greased 9 x 13 pan. Spread pie filling on batter. Sprinkle with nuts. Top with remaining crumbs. Bake 1 hour at 350°.

Submitted by: Rose Wilk

PISTACHIO CAKE

1 box Yellow Cake Mix	1 pkg. Instant Pistachio pudding
2/3 c. oil	1 c. Club Soda
1 c. Chopped walnuts	4 Eggs

Beat all ingredients (not nuts) for 4 minutes. Add nuts & pour into greased & floured tube pan. Bake at 350° for 40 to 50 minutes. Cool slightly. Remove from pan.

Frosting:

1 small Cool Whip	1 c. Cold Milk
1 pkg. Instant pistachio pudding	

Beat to consistency of whipped cream. Ice cake & refrigerate.

Submitted by: Marcie Van Loan

SLUSH CAKE

Graham Cracker Crust	8 oz. Cream cheese
1 c. Conf. Sugar	1½ c. Cool Whip
2 pkg. Instant Chocolate pudding	3 c. Milk

Buy box of graham cracker crust - follow directions on box. Put into ungreased pan. Bake 350° for 15 min or follow box directions. Beat 8 oz. cream cheese, 1 c. conf. sugar & 1½ c. Cool Whip together & spread over cooled crust. Mix 2 pkg. of instant chocolate pudding & 3 c. of milk. Beat & spread over cream cheese mixture. Spread Cool Whip on top. Chill for 6 hours.

Submitted by: Wendy Schneck

ARISTOCRATS
(NORWAY)

2 c.	Sifted Flour	1 c.	Butter
½ c.	Sugar	½ c.	Almonds, ground
1	Egg, beaten	½ tsp.	Vanilla

Combine flour & butter. Add sugar & almonds. Blend egg & vanilla into mixture. Shape into balls. Wrap in waxed paper & refrigerate 24 hours. Slice thin, bake on greased cookie sheet at 350° for 8 - 10 min. Yield 48 cookies.

Submitted by: Sue Dusel Johnson

CHOCOLATE SOUR CREAM CAKE

1 c.	all purpose flour	1 c.	Sugar
1 c.	Sour Cream reduced fat	1	Egg
3 tbsp.	Unsweetened cocoa	1 tsp.	Baking soda
1/4 tsp.	Salt		

Oven 350°. Coat 8" sq. baking dish with non stick cooking spray. Combine ingredients; beat until smooth & thoroughly combined. Pour into baking dish & bake 30-35 min. Cool slightly, invert onto wire rack to cool completely. When cool, sprinkle with confectioner's sugar.

Submitted by: Jean Panfil

SCOTTISH SHORT BREAD

For one 8 oz. cake:	½ lb.	Butter (unsalted)	½ c.	Sugar
	2½ c.	Flour		

Let butter soften. Preheat oven 375°. Using your hands, knead butter & sugar together. Add flour & knead all together. Press into 8" round cake pan. Pinch edges as for pie crust. Mark & pierce with a fork. Bake for 5 min at 375°. Reduce heat to 300° & bake 60 min. or until golden brown. Let cool before removing from pan. Store in refrigerator. Let come to room temperature to cut.

Submitted by: Janet Bingerman

BLUEBERRY COFFEE CAKE

1 c.	Butter or margarine, softened	1 c.	Sugar
1 tsp.	Baking Powder	2	Eggs
1 tsp.	Baking Soda	8 oz.	Sour Cream
21 oz.	Can, Blueberry pie filling	1 tsp.	Vanilla
2 c.	All purpose Flour		

Cream butter; gradually add sugar, beating until light & fluffy. Add eggs, one at a time, beating well after each addition; stir in sour cream & vanilla. Combine dry ingredients; gradually add to creamed mixture, beating well after each addition. Spread half of batter in a greased 13 x 9 x 2 pan; spread with pie filling. Top with remaining batter & sprinkle with topping. Bake at 375° for 45 min. Cut cake into squares to serve. Serves 15.

TOPPING:

1/4 c.	all purpose flour	½ c.	Chopped pecans/walnuts
1/4 c.	Sugar	3 tbsp.	butter/margarine

Combine flour, sugar & nuts, cut in butter until mixture resembles coarse meal. Yields 1 cup.

Submitted by: Carol Eising, Florence, KY

CRAZY CAKE

2 ½ c.	Flour	2 c.	Sugar
6 tbsp.	Cocoa	1 tsp.	Salt
2 tsp.	Soda	6 tbsp.	Oil
2 tbsp.	Vinegar	2 c.	Cold water
2 tsp.	Vanilla		

Sift flour, sugar, cocoa, soda & salt into an ungreased 9 x 13 cake pan. Punch 3 holes into the mixture. In one hole pour oil. In another hole pour vinegar. In the last hole pour vanilla. Pour water over all. Mix very well with a fork. Bake at 350° for 35 - 40 min. Frost if desired.

Submitted by: Bernadette Necetz

SUGARED PECANS

½ lb.	Pecan halves	1	Egg White
½ c.	Sugar	½ tsp.	nutmeg or cinnamon, optional

Place pecans in bowl. Add egg white & toss until pecans are well coated. Add sugar, toss until sugar coats pecans. Optional - add nutmeg or cinnamon. Spread in single layer on greased pan. Bake 15 min. at 350° until sugar looks bubbly. Cool for 10 min. Store in tin or cellophane bag.

Submitted by: Barbara Bove, United World Mission

RITZ CRACKER TORTE

50 Ritz Crackers
1/4 tsp. Cream of Tartar
1 c. Chopped walnuts
6 Egg Whites
1½ c. Sugar

Crush crackers. Beat egg whites & gradually add cream of tartar & sugar. Beat until stiff (not dry). Add crackers & nuts. Bake at 350° in 9 x 13 greased pan for 30 min. Cool. Spread on 2 pints of heavy cream whipped & sprinkle with coconut. Refrigerate for several hours (or overnight). Cut in squares & serve.

Submitted by: Barbara Bove, United World Mission

CHOCOLATE OATMEAL COOKIES

1 c. Flour
½ tsp. Baking soda
½ tsp. Salt
6 tbsp. Cocoa
1-1/4 c. Butter
1 tsp. Vanilla
1½ c. Sugar
1 Egg
1/4 c. Water
3 c. Uncooked rolled oats

Sift flour, baking soda, salt & cocoa together. Set aside. Cream butter with vanilla; add sugar gradually, beating until fluffy. Add egg & beat well. Alternately add dry ingredients with water, mixing until blended after each addition. Add rolled oats gradually, stirring well. Drop by teaspoonfuls 2 inches apart onto ungreased cookie sheet. Bake at 350° for about 12 min.

Submitted by: Michele Maser

BISCUIT APPLE COBBLER

21 oz. Apple pie filling
6 oz. Refrigerated flaky buttermilk biscuits
½ tsp. Ground Cinnamon
Whipped Topping & mint - optional

Place pie filling in an ungreased 9" pie plate. Sprinkle with cinnamon. Separate each biscuit into three layers & arrange over apples. Bake at 400° for 12 - 14 min. or until the biscuits are browned. Garnish with whipped topping or mint if desired.

Submitted by: Dolores Barker

LOW FAT CARROT CAKE

3 c.	Flour
2 tsp.	Baking powder
1 tsp.	Baking soda
1 tsp.	Cinnamon
1 c.	unsweetened applesauce
1 c.	raisins
1 c.	Brown sugar
1 c.	White sugar
6	Egg Whites
Zest & juice of 1 orange	
3 c.	peeled, shredded carrots
Orange glaze	

Oven 350°. Spray bundt pan with non stick cooking spray. In med. bowl, combine flour, baking powder, soda, cinnamon; set aside. In large bowl, beat applesauce, sugars, egg whites, zest & juices of orange. Blend in flour with mixer on med. speed beating till smooth. Stir in carrots & raisins. Bake 60 - 65 min. or till tester comes out clean. Remove cake from pan & cool on wire rack; glaze.

ORANGE GLAZE:
Combine 2 c. confectioner's sugar, 2 tbsp. unsweetened applesauce, 1 - 2 tbsp. orange juice & 1 tsp. orange zest; spoon over cake. Yield: 16 servings (350 calories; 0.4 grams of fat per serving).

Submitted by: Barbara Herkey

SLUSH CAKE

CRUST:

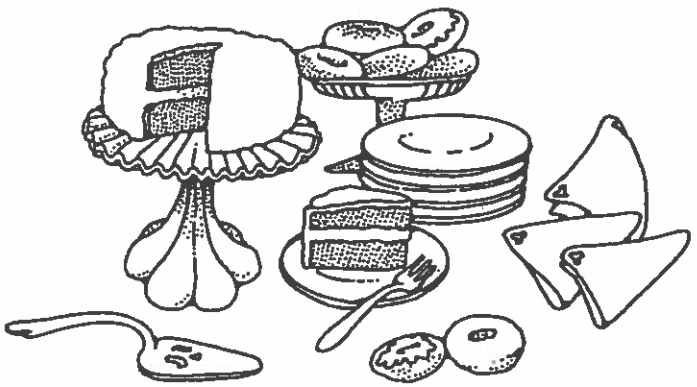
1 c.	Flour
½ c.	Chopped nuts
1 stick	Butter or margarine
2 pkg.	Instant Chocolate Pudding

FILLING:

1 c.	Confectioner's sugar
1½ c.	Cool Whip
8 oz.	Cream Cheese

Mix crust ingredients & press to bottom of 9 x 12 cake pan. Bake crust at 350° 15 minutes. Cool. Mix filling ingredients well. Put on top of crust. Mix 3 c. cold milk & 2 packages of instant pudding. Beat until thick, not soupy. Put on top of filling mixture. Top cake with ½ pint of cool whip or whipping cream. Sprinkle with a few nuts to decorate.

Submitted by: Cathy Ruffato



EARTHQUAKE CAKE

1 c.	Coconut	1 c.	Chopped Pecans
1	German chocolate cake mix	1 stick	Margarine (melted)
8 oz.	Cream cheese (softened)	1 tsp.	Vanilla
16 oz.	Confectioner's sugar		

Spray 9 x 13 pan with vegetable spray. Put in the layer of coconut & pecans. Prepare cake mix according to box directions & pour over coconut & pecans. Mix melted butter, cream cheese, powdered sugar & vanilla. Pour mixture over batter. Bake at 300° for 40 - 50 min. or until toothpick comes out clean. Keep refrigerated. I use cool whip for top.

Submitted by: Wilma Radt

DEATH BY CHOCOLATE

1. Prepare one box of brownie mix; drizzle with either coffer or liquor - break into pieces.
2. Prepare 2 boxes of chocolate pudding (using Half & Half makes a richer pudding).
3. Break up 6 - 8 Skor or Heath Bar (any good chocolate will do).
4. Cool Whip (extra creamy is richer).

Take half of each of the above items & layer in a large bowl. Layer again. Top with cherries &/or chocolate shavings. Variation: Use 1 - Angel Food or Pound Cake; 2 - Vanilla Pudding; 3 - Strawberries; 4 - Cool Whip - yummy.

Submitted by: Kathy Asbach

CHOCOLATE SQUARES

3	Egg Yolks	1 stick	butter or margarine
½ c.	Sugar	1	rind & juice of a lemon
1-3/4 c.	Flour	1 tsp.	Baking powder

Mix all ingredients. Roll out dough, place in pan, top with filling.

FILLING:

1 c.	Sugar	8 oz.	grated nuts
1 big bar of chocolate		3	Egg whites

Beat egg whites very stiff, add sugar, nuts & chocolate into dough. Bake 25 - 30 min.

Submitted by: Kathy Asbach

Dips, etc...

TACO PIE

1 lb.	Ground Beef	3	eggs
½ c.	Onion, chopped	2	tomatoes sliced
1 env.	Taco Seasoning Mix	1 c.	Shredded Monterrey Jack or Cheddar Cheese
4 oz. can	Chilies or pepper		
1-1/4 c.	milk	3/4 c.	Bisquick

Heat oven to 400°. Grease 10 x 1½" pie plate. Cook & stir beef & onion till brown. Stir in seasoning mix. Spread in plate, top with chilies or peppers. Beat milk, Bisquick & eggs until smooth. Pour into plate. Bake 25 min. Top with tomatoes & cheese. Bake until knife inserted comes out clean (8 - 10 min. longer). Cool 5 min. Serve with shredded lettuce, tomatoes, sour cream. Serves 6 - 8.

Submitted by: Joan Arber

TACO DIP

1 lb.	Hamburger	½ c.	chopped onion
1	green pepper		

Saute above ingredients in skillet. Add:

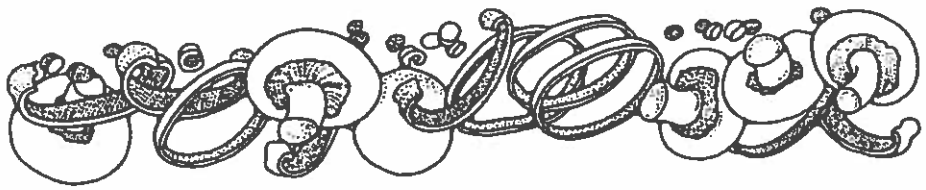
1/3 tsp.	Garlic Salt	½ tsp.	Oregano
8 oz. can	Tomato Sauce	½ tsp.	Basil
1/4 c.	Ketchup	1/3 c.	Parmesan Cheese
2 tbsp.	Sugar	8 oz.	Cream Cheese

Simmer ½ hour on stove or crock pot. Serve with taco chips.

VEGETABLE DIP

1-1/4 c.	Sour Cream	2 tsp.	Parsley
1-1/4 c.	Mayonnaise	2 tsp.	Minced Onion
2 tsp.	Bean Monde		

Mix together. Serve with veggies.



APPLE DIP

5 - 6 Apples
Caramel-Butterscotch Ice-Cream topping
8 oz. Cream Cheese (room temp.)
Pineapple juice
1/4 c. Brown Sugar

Slice apples. Soak in pineapple juice about 10 min. Drain. Mix brown sugar & cream cheese till well blended. Make a "well" in cream cheese mixture. Fill with caramel topping. Dip apples & enjoy.

Submitted by: Beth Wadsworth

FRUIT DIP

8 oz. Cream Cheese, softened
10 oz. Marshmallow Creme

Beat together. Serve with fruit.

FALL APPLE DIP

½ tsp. Caramel flavoring
1 tsp. Vanilla
½ c. Brown Sugar
8 oz. Cream Cheese

Mix together & serve with apple slices.

STUFFED MUSHROOMS

1 lb. Mushrooms
1 tbsp. chopped parsley
salt & pepper to taste
1 stick Margarine
1 c. Italian flavored bread crumbs
3 tbsp. Chopped, grated Parmesan cheese

Clean mushrooms & remove stems, chop stems. Saute a few minutes in half of margarine. Remove from heat. Add bread crumbs, cheese, parsley, salt & pepper. Stuff into mushroom caps. Using other half of margarine, saute filled mushrooms 10 - 15 minutes.

CHEESE BALL

48 or 64 oz. Cream Cheese
1 bunch green onions (greens & all), chopped
5 oz. chopped dried beef
1 bag Chopped Walnuts

Using hands mix all together, mold into balls or logs. Chill till ready, roll in chopped walnuts.

PINECONE CHEESE BALL

8 oz.	Cream Cheese, softened
5	pieces, bacon, crumbled
½ tsp.	Dill
½ c.	Mayonnaise
1/8 tsp.	Pepper
1 tbsp.	Chopped Green Onion

Fresh Rosemary

1-1/4 c.	Whole Almonds, toasted

Mix first 6 ingredients together & shape it like a pinecone. Top with almonds, overlapping them to look like a pinecone. Place rosemary at the top of pinecone mold.

HOT CHEESE SPREAD

1 c.	Cubed Velveeta cheese, packed tightly
½ tsp.	Garlic Salt
6 - 8	slices, bacon, cooked & crumbled
1 c.	Mayonnaise
1	small Diced onion

Mix together & bake uncovered in 1 qt. baking dish for 30 min. at 350°

CRAB BALL

6-8oz.	Can Crab Meat, squeeze out water
8 oz.	Cream Cheese
1 tbsp.	Lemon Juice
1 - 2 tbsp.	Horseradish

Mix & form into a ball.

1 bottle	Chili Sauce
1 tbsp.	Lemon Juice
½ c.	Ketchup
1-2 tbsp.	Horseradish

Mix & pour over crab ball.

TRICKY - QUICKY PICKLES

Purchase one qt. of the least expensive whole crisp kosher dill pickles you can buy. Drain the liquid from the pickle jar. Cut the pickles into slices or chunks. Add to the jar: 2 c. sugar, 1 tbsp. mixed spices, & 4 tbsp. vinegar; put the sliced pickles back in the jar, stir a bit. (Sometimes it's a hard fit to get all the pickles back into the jar until sugar is dissolved.) Refrigerate. The next day they are good, the second day even better.

Submitted by: Dorothy Beaman for Anna E. Beaman

PRALINE CHEX MIX

3/4 c.	Butter	3/4 c.	Brown Sugar
2 c.	Rice Chex	1 c.	Pecans
2 c.	Corn Chex	2 c.	Wheat Chex

Boil butter & brown sugar for 2 min. Add other ingredients. Place in a 9 x 13 pan. Bake at 350° for 7 - 8 min. Stir & bake for 7 - 8 min. longer. Cool.

STRAWBERRY SPINACH TOSS

5 c.	Bite Size Pieces Spinach	1/3 c.	Pecans, broken & toasted
1 c.	Sliced Strawberries	1/3 c.	Julienne strips Gouda or Edam cheese (about 2 oz.)
1 c.	Honeydew melon balls		

Ginger honey dressing

Toss all ingredients.

Ginger Honey Dressing

2 tbsp.	Lime Juice	2 tbsp.	Honey
1 tbsp.	Vegetable Oil	1/4 tsp.	Ground Ginger

Shake all ingredients in a tightly covered container.

Submitted by: Beth Wadsworth

OVEN CHILI FRIES

1½ lb.	Baking potatoes, peeled & cut into thin strips (about 3 - 4 med.)	1 tbsp.	Vegetable Oil
		2 tsp.	Chili Powder
½ tsp.	Salt	½ tsp.	Dried Oregano
½ tsp.	Garlic Powder	1/4 tsp.	Ground Cumin

Preheat oven to 450°. Combine all ingredients in a bowl; toss well. Arrange potatoes in a single layer on a baking sheet. Bake for 35 min. or until golden. Serves 4.

Submitted by: Beth Wadsworth

Drinks

HAWAIIAN PUNCH

1 lg.	Can Hawaiian Punch	1 pt.	Strawberry or Vanilla Ice Cream
1	bottle ginger ale		

Mix all together in a punch bowl. Garnish with slices of oranges & cherries.

Submitted by: Sue Cashdollar

ICE CREAM PUNCH

qt. & ½	Softened vanilla ice cream	3 c.	Pineapple Juice
½ c.	Orange Juice	1 tsp.	Lemon Juice
4 c.	Milk		

Mix all together in a punch bowl.

Submitted by: Marcia Van Loan

SUNSHINE SLUSH

3 c.	Water	1 c.	Sugar

Boil till sugar dissolves. Cool. Blend in blender or food processor:

12 oz. Orange Juice frozen concentrate
12 oz. Lemonade frozen concentrate
½ pt. Strawberries

Add blended mixture to sugar mixture. Stir in 1 lg. can apricot nectar. Pour into freezer containers. Freeze until firm. To serve: spoon slush into glasses, fill with cherry 7-Up or Lemon-Lime.

MINT TEA

Stuff 2 qt. jar till full with clean mint leaves. Add 1 c. sugar. Run hot water over jar to prevent breakage, then fill with boiling water. Agitate jar to dissolve sugar. Cover loosely & let stand several hours or overnight. Strain. Use resulting concentrate by pouring into ice-filled tall glasses. Concentrate may be frozen.

FRESH MEADOW TEA

Bring to boil: 2 c. sugar & 4 c. water.
Pour over: 2 c. mint leaves, packed & 2 sliced lemons.

Let stand overnight. Strain & store in fridge. When ready to serve, pour into gallon container & fill with water & ice.

PUNCH

1 lg.	Can Pineapple Juice	1 sm.	Can Frozen Orange Juice
1 pkg.	Lemon Kool-Aid	1 lg.	Bottle 7-Up

Combine all ingredients. Adding 7-Up last. Chill.

BANANA SLUSH PUNCH

46 oz.	Pineapple Juice	6 c.	Water
16 oz.	Frozen Orange Juice, thawed	4 c.	Sugar
1/4 c.	Lemon Juice	5	Bananas

Heat water & sugar till sugar dissolves. Puree bananas with lemon juice. Add to sugar & water mixture. Add pineapple juice & orange juice. Mix thoroughly. Pour into 2 containers, dividing evenly. Freeze until ready to use. Allow to thaw 2 hours. Add 3 liter ginger ale & mix. Mixture should be slushy.

HOLIDAY WASSAIL

1 gal.	Apple Cider	2	Cinnamon Sticks
10	Whole Cloves	2 tsp.	Whole Allspice
½ c.	Lemon Juice	1 ½ c.	Orange Juice concentrate
½ c.	Honey (optional)	1 c.	Pineapple Juice concentrate

Put spices in a spice bag & boil with the apple cider for 5 min. Allow spices to steep 15 min. then remove. Add remaining ingredients. Heat through & serve. Hot or cold.

ORANGE JULIUS or FROTHY ORANGE DRINK

6 oz. Frozen Orange Juice concentrate
1 c. Water
½ c. Sugar
1 c. Milk
1 tsp. Vanilla

Blend all in blender. Add 8 - 10 ice cubes. Crush well & serve.

Submitted by: Helen Larsen

BAULD'S PUNCH

1 can Pineapple Juice
1 qt. Ginger Ale
Sliced Lime
½ bottle Apple Juice
2/3 c. or 1 pkg. Strawberries & juice

Put all ingredients into punch bowl. Serve cold - add sherbert if desired.

Submitted by: Edie Bauld

FRUIT PUNCH

5 ½ c. Pineapple Juice, chilled
10 oz. Frozen strawberries, thawed
1 qt. Apple Juice, chilled
1 qt. Ginger Ale, chilled

In punch bowl, combine pineapple & apple juices. Puree strawberries in blender. Add to punch bowl. Pour in ginger ale. Make 3 qts.

FRUIT MEDLEY

1 can Peach or apricot pie filling
20 oz. Pineapple chunks, drained
2 med. firm bananas, sliced
30 oz. Fruit cocktail, drained
15 oz. Mandarin oranges, drained

In a large bowl, combine all but bananas. Cover & refrigerate. Stir in bananas just before serving.

Submitted by: Helen Larsen