



The New Gallentine Family Cookbook

compiled
by

Ann Volpe Gallentine

December 2014

Thanks to our family for contributing
recipes to this new collection.

Copyright © by Ann Volpe Gallentine, Clayton KS 67629

December 2014

Contents

Soups	4
Salads	7
Vegetables & Side Dishes	11
Meats – Hamburger	17
Meats - Steak	33
Meats – Roasts	39
Meats – Chicken and Pork	41
Fish, Misc.	44
Dad’s Bread Recipes	45
Other Breads, Muffins and Rolls	49
Quick Breads	53
Brownies and Bars	55
Cakes and Frostings	58
Cupcakes	65
Pies	69
Crisps, Cobblers	71
Puddings	73
Candy, Misc.	76
Breakfast	79
Jellies, Jam, Pickles	81
Beverages	83
Mixes	84
Recipe Index	86

Soups

Chicken Enchilada Soup

Tracy's recipe:

1 ½ lbs. chicken	1 can cream style corn
butter or olive oil	1 (4 oz) can green chilies
1 onion, chopped	1 teaspoon hot pepper sauce
1 clove garlic, minced	1 can Rotel, drained
1 teaspoon coriander	1 can Enchilada sauce
2 chicken bouillon cubes	2 cups Monterey Jack cheese
1 cup water	crushed Tortilla chips
2 cups half and half	

Sauté chicken, onion and garlic in butter. After cooked, add coriander and set aside. Dissolve bullion in 1 cup hot water. In a large pot, combine the stock with the chicken. Bring to a boil. Reduce heat and simmer 5 min. Add half and half, corn, green chilies, hot pepper sauce, Rotel, and Enchilada sauce and heat through. Stir in cheese and let melt. Add chips to thicken. Top with crushed chips and cheese.

Chicken Noodle Soup

Good, Quick, Easy!

4 cups water	handful baby carrots cut in half
2 teaspoons chicken bullion	1 cup uncooked noodles
dash pepper	1 (5 oz.) can chicken
1 stalk celery, chopped	

Bring first 5 ingredients to a boil. Stir in noodles. Cook over medium heat till noodles and vegetables are done. Add chicken. Heat and serve.

Diet Soup

Dave's recipe: It is supposed to take more calories to digest this delicious soup than are consumed.

1 head cabbage, chopped	1 red sweet pepper, chopped
1 bunch celery, chopped	1 – 2 (1¼ oz.) packages onion soup mix
2-4 large yellow onions, chopped	1 (28-oz.) can diced tomatoes
2 green peppers, chopped	parsley, sweet basil to taste
1 yellow sweet pepper, chopped	water

Mix all except water in a very large pot. Add enough water to cover and bring to boil. Reduce heat and simmer at least 2 hours, adding more water as needed. Dave reports that this freezes well.

Hamburger Beef Vegetable Soup

From Simple and Delicious 3-09 pg. 25. For less broth, reduce molasses and bullion

1 lb hamburger	1 ¼ cups frozen corn
½ cup chopped onion	1 ¼ cups beef broth
1 (15 oz.) can tomato sauce	1 tablespoon soy sauce (optional)
1½ cups frozen mixed vegetables	Pinch thyme (optional)

Brown meat. Add rest and simmer.

Hearty Lasagna Soup

Adapted from Kansas Country Living Magazine 4-09 pg. 23

1 pound hamburger	3 teaspoons beef bullion
¼ cup chopped onion	1 (14 ¼) can diced tomatoes
½ teaspoon garlic powder	½ teaspoon dried Italian seasoning
¼ teaspoon dried parsley	1 ½ cups uncooked macaroni
3 ½ cups water	¼ cup Parmesan cheese (optional)

Brown hamburger with onion. Add everything else except the cheese. Cook till the macaroni is done. Stir in cheese.

Oyster Soup

Dad remembers Grandma making this when he was a kid. It was Grandpa's favorite.

1 (8 oz.) can oysters with juice	2 cups milk, warmed
½ cup finely diced celery	¼ teaspoon Worcestershire sauce
2 tablespoons butter	paprika (optional)

Sauté the celery in butter till soft. Add the oysters and Worcestershire sauce. Heat till oysters curl. Add milk and heat again. Serve with a bit of paprika sprinkled on top.

Salads

Chicken Salad

Jan's Recipe: We love this. This is a complete meal, filling and very healthy. I have grilled steak and replaced the chicken with it and it is just as good. Also, use parsley instead of chives. I send it for meals when we are working out of town. I make extra dressing to use in other salads. It doesn't need refrigerated.

Salad Dressing

¼ cup extra virgin olive oil
 ¼ cup red wine vinegar
 1 teaspoon salt
 ½ teaspoon pepper
 1-2 teaspoons honey
 1 garlic clove, minced

2 cups cooked skinless boneless
 chicken cut into cubes
 1 (15 oz) can chickpeas, drained and
 rinsed
 1 large green pepper, diced
 1 cucumber, seeded and diced
 5 plum tomatoes, chopped
 1 cup fresh cilantro, chopped
 ¼ cup fresh chives or parsley, minced

Combine and mix all the salad dressing ingredients. Set aside. In a bowl, mix salad ingredients. Pour 2 tablespoons salad dressing on each salad portion. To make an individual Mason jar serving, add ingredients in this order: 2 tablespoons salad dress, chicken, chickpeas, green pepper, cucumber, tomatoes, cilantro, and chives or parsley. It is important to keep the more delicate greens and vegetables away from the salad dressing. When ready to eat, shake and serve.

Chickpea-Quinoa Salad

Jan's Recipe: I have made this to use as a salad with a meal or as a meal in itself. It, too, is good for taking to work for a meal.

2 cups cooked quinoa	¼ teaspoon pepper
1 cup canned garbanzo beans, drained	½ teaspoon salt
1 cup corn kernels, fresh or canned	juice of ½ lemon
½ tomato, diced	1-2 cloves of garlic, finely minced or put through a garlic press
3 tablespoons olive oil	2-3 green onions, finely chopped
½ teaspoon cumin	1 teaspoon dried parsley
1 teaspoon dried oregano	
1 teaspoon dried basil	

Place quinoa in med bowl. Add beans, corn, tomato. Toss. In a small bowl combine rest of ingredients. Pour over quinoa mixture and stir. Serve right away or store in airtight container in refrigerator.

Cucumbers and Onions

Dad's favorite

1 onion, sliced	1 envelop Sweet and Low
1 cucumber, peeled and sliced	water
2 tablespoons wine vinegar	

Place onion and cucumbers in bowl. Add vinegar and enough water to cover the vegetables. Stir in Sweet and Low. Refrigerate.

Egg Macaroni Salad

Simple, but good

1 cup dry macaroni, cooked	½ cup Miracle Whip salad dressing
3 large hard boiled eggs, chopped	3 envelopes Sweet & Low
2 ribs celery, chopped	1 tablespoon wine vinegar
½ onion, chopped	1 teaspoon prepared mustard
1 (4 oz.) jar diced pimientos, drained	

Mix together the Miracle Whip, Sweet & Low, vinegar and mustard and pour over the macaroni, eggs, celery, onion and pimientos. Mix well and chill for two hours.

Southwest Quinoa Salad

Jan's Recipe: There are a lot of black bean quinoa recipes, but this is the best. I also use it to send as a meal when working out of town.

1 cup quinoa cooked according to package directions	¼ cup chopped cilantro
1 (14 oz.) can black beans, drained and rinsed	juice from 2 limes
1 (14 oz.) can corn, drained	⅓ cup olive oil
½ of a large red bell pepper	1 teaspoon ground cumin
4 green onions, diced	½ teaspoon black pepper
	1 teaspoon salt

Cook quinoa according to package directions in water, vegetable stock or chicken stock. Fluff with fork. Cool (15 min.) Whisk together lime juice, olive oil, cumin, black pepper and salt. Add beans, corn, bell pepper, onions and cilantro to cooled quinoa. Stir in dressing. Cover and refrigerate at least 1 hour.

Sweet Potato and Quinoa Salad

Jan's Recipe: An easy salad that can also be a meal in itself

1 ½ cups cooked quinoa or other small-
kernel grain
1 large or 2 small (about 1 pound) sweet
potatoes
Salt
1 red bell pepper, cored, seeded and
diced

¼ cup minced red onion or shallot
freshly ground black pepper
¼ cup extra virgin olive oil
2 tablespoons balsamic, sherry or red
wine vinegar
¼ cup minced fresh chives or parsley
leaves

Cook quinoa or other grain. Drain in strainer and rinse. Peel sweet potato and dice into ½ inch or smaller pieces. Cook in boiling salted water till tender (15 min.) Drain well. Toss together potato, quinoa, bell pepper and onion. Sprinkle with salt and pepper. Whisk oil and vinegar together and toss the salad with about half of this mixture. Add all or some of the rest to taste. Garnish with chives.

Vegetables & Side Dishes

Broccoli Cheddar Casserole

Dave's Recipe:

8 cups chopped fresh broccoli
1 cup finely chopped onion
 $\frac{3}{4}$ cup butter, cubed
12 eggs, slightly beaten
2 cups heavy whipping cream

2 cups (8 oz.) shredded cheddar
cheese, divided
2 teaspoons salt
1 teaspoon pepper

In a large skillet over med. heat, sauté broccoli and onion in butter till crisp-tender. In a large bowl whisk eggs, cream and 1 $\frac{3}{4}$ cups cheese. Stir into broccoli mixture with salt and pepper. Pour into greased 3 qt. baking dish. Set in a large pan filled with 1 inch of hot water. Bake uncovered at 350 degrees for 45 – 50 min. or till knife inserted near center comes out clean. Sprinkle with remaining cheese. Let stand for 10 min before serving.

Cream Cheese Corn

Dave's recipe:

1 (20 oz.) package frozen corn
1 (8 oz.) package cream cheese
 $\frac{1}{4}$ pound butter

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

Mix all together and bake in oven till heated.

Creamed Onions and Peas

A different twist on these vegetables.

1 (10 oz.) pkg. frozen pearl onions, cooked	¼ teaspoon salt
1 (16 oz.) pkg. frozen peas, cooked	⅛ teaspoon dried thyme
2 tablespoons butter	1/16 teaspoon nutmeg
2 tablespoons flour	1/16 teaspoon pepper
	1 ½ cups milk

Melt butter. Stir in flour. Add milk, thyme, nutmeg, salt and pepper. Stir till thick. Add vegetables and heat.

Creamy Corn

Dolores's recipe:

1 (8 oz.) package cream cheese	2 tablespoons honey
1 (20 oz.) package frozen corn	2 tablespoons butter
2 tablespoons water	

Put cream cheese, water, honey and butter in dish first, then add corn. Bake at 350 degrees until hot, stirring every 15 minutes or so. This also can go in a crock-pot easily.

Freezer Sweet Corn

Dolores's Recipe: I thought the sugar made it to sweet so didn't add the sugar

15-17 ears of corn	1 teaspoon salt (canning)
2 cups half and half	⅓ cup sugar
1 cup butter	

Cut kernels off cob. Add all to roaster pan. Bake 350 degrees for 1 hour stirring every 15 minutes. After an hour take out of oven, cool and pack into freezer bags.

Macaroni and Cheese

Robyn's recipe:

2 cups macaroni	milk
1 inch Velveeta cheese	5 drops Worcestershire sauce
2 tablespoons butter	

Cook macaroni in salted boiling water till tender. Drain and stir in cheese and butter till melted. Add enough milk to make a nice sauce. Stir in Worcestershire sauce.

Microwave Broccoli and Cheese

Quick!

2 cups chopped broccoli	1 slice American cheese
1 tablespoon butter	

Cook broccoli on high in microwave 4 minutes. Add butter and cheese and cook 2 more minutes. Done.

Quick Oven Baked Beans

This is a quick & easy baked bean recipe.

1 (15 oz.) can pork & beans	2 tablespoons brown sugar
¼ cup chopped onion	1 teaspoon prepared mustard
¼ cup ketchup	1 teaspoon Worcestershire sauce
2 tablespoons molasses	1 tablespoon bacon bits

Mix all together and pour into greased baking dish. Cover and heat for 30 or more minutes at 350 degrees.

Rustic Winter Vegetable Tarts

Tracy's Recipe:

7 ½ cups winter vegetables (winter squash, sweet potatoes, red onions, parsnips, carrots, turnips, rutabagas)
4 slices thick-sliced bacon, cut in 1 inch pieces
3 tablespoons olive or canola oil
2 tablespoons chopped fresh thyme leaves

1 (15 oz.) pkg. rolled refrigerated unbaked piecrusts (2 crusts)
1 cup (4 oz) crumbled goat cheese
1 tablespoon balsamic vinegar
4 cloves garlic, minced
Fresh rosemary sprigs

Peel and seed vegetables as needed. Cut into bite size pieces. Toss with bacon, 2 tablespoons oil, thyme, ¼ teaspoon salt and ¼ teaspoon pepper. Spread in 10 x 15 x 1 inch baking pan. Place on lowest oven rack of cold oven. Roast at 425 degrees for 35 min, stirring every 10 min, until golden and tender.

Roll each piecrust into a 12 inch square. Cut each into 4 free-form shapes and divide between 2 parchment lined baking sheets.

Remove vegetables from oven. Stir in ¾ cup of cheese, vinegar and garlic. Adjust oven racks to lower center and upper levels.

Divide vegetables among dough shapes, leaving generous 1 inch borders. Fold dough borders around vegetables, pleating as necessary to form tart edges. Sprinkle with remaining ¼ cup cheese.

Bake 20 min. or till golden brown, exchanging baking sheet placement on racks and rotating sheets after 10 min. Drizzle with remaining oil and garnish with rosemary.

Skillet Roasted Carrots and Parsnips

From Cooks Country, 10-08 pg.13. Used this recipe the year I grew parsnips

3 tablespoons butter
1 ½ pounds each of parsnips and carrots peeled, cut in ½ inch slices on diagonal

¾ cup warm water
1 ½ teaspoons sugar

Cook vegetables in butter till almost golden brown (10-15 min.) Dissolve sugar in water. Pour over vegetables. Stir and cook till all water evaporates (12 – 14 min). Stir in salt and pepper.

Note: Used 2 med. parsnips and a hand full of baby carrots

Southern Baked Beans

Jan's Recipe: This is a super GF baked bean recipe

2 (16 oz.) cans navy beans	¼ cup brown sugar
3 strips bacon, diced	¼ cup ketchup
1 – 2 cloves garlic, minced	1 teaspoon yellow mustard
½ med. sweet onion, diced	Topping (optional)
1 tablespoon Worcestershire sauce	2 slices bacon, halved
¼ cup unsulphured molasses	1 teaspoon brown sugar

Preheat oven to 325 degrees. Pour beans into med. stockpot. In skillet, cook diced bacon, onion, garlic until bacon is crisp and onion is tender. Add to beans. Add Worcestershire sauce, molasses, brown sugar, ketchup and mustard. Top with bacon and sprinkle with 1 teaspoon brown sugar. Baked 45 min. at 325 degrees, then at 425 degrees for 10 min. to crisp bacon.

Summer Squash

Jan's recipe:

Slice squash into ¾ inch slices. Cover and cook on high in microwave for 5 minutes.

Stewed Tomatoes

This is a good way to use tomatoes from the garden. If freezes well.

4 cups garden tomatoes, peeled and quartered	1 teaspoon seasoned salt
2 teaspoons Sweet and Low	dash pepper
3 tablespoons butter	2 tablespoons cornstarch
	½ cold water

Combine first 5 ingredients in a 1 quart microwave dish. Cover and cook on high in microwave for 8 minutes. Mix cornstarch and water together and stir into tomato mixture. Cover and cook 1 additional minute, or till thick and bubbly

Tex-Mex Stuffed Acorn Squash

Jan's Recipe: This is a good recipe for a light meal.

2 med. acorn squash (about 1 ½ lb. each) halved and seeded	½ cup pine nuts, toasted
2 teaspoons olive oil	1 large tomato (6 oz.) coarsely chopped
½ teaspoon freshly ground black pepper, divided	2 scallions, thinly sliced
1 cup canned black beans, rinsed and drained	1 tablespoon ground cumin
	2 oz. reduced fat Monterey Jack cheese, shredded (about ½ cup)

Preheat oven to 425 degrees. Coat rimmed baking sheet with olive oil. Brush cut sides and cavity of squash with oil. Sprinkle with ¼ teaspoon of pepper. Place cut side down on prepared baking sheet. Bake 30 – 40 min. Don't pierce with fork. Turn cut side up. Mix beans, pine nuts, tomato, scallions, cumin and remaining ¼ teaspoon pepper. Spoon heaping ½ cup bean mixture into each squash half. Sprinkle with cheese. Bake 10 – 15 min till cheese melts.

Tomato Tart

Tracy's Recipe: I used Stonewall Kitchen Garlic Aioli instead of mayo

½ of a 15 oz. folded refrigerated unbaked pie crust (1 crust)	4 cloves garlic
1 ½ cups shredded mozzarella cheese (5 oz)	¼ cup grated Parmesan cheese
4 Roma or small regular tomatoes	½ cup mayo or salad dressing
¾ cup loosely packed fresh basil leaves	⅛ teaspoon ground white pepper
	Fresh basil leaves (optional)

Unfold piecrust and line a 9 inch tart pan with pastry. Press into fluted sides and trim edges. Don't prick. Partially bake in a 450 degree oven 5 – 7 min. or till slightly dry. Remove from oven. Sprinkle with ½ mozzarella cheese. Cool in pan. Reduce oven temp to 375 degrees.

Cut tomatoes into wedges. Drain on paper towels. Arrange over melted cheese in baked crust.

In a food processor, combine basil and garlic. Process on-off till minced.

Combine processed basil/garlic mixture with remaining mozzarella cheese, mayo, Parmesan cheese and pepper. Spread over tomato wedges.

Bake at 375 degrees for 25 min. or till cheese is golden. Let stand 5 min. before cutting in wedges. Garnish with fresh basil leaves, if desired. Serve warm. Makes 5 appetizer or 4 main-dish servings.

Meats – Hamburger

Asian Lettuce Cups

Jan's Recipe: I use regular soy sauce. I never use ground turkey as beef is much better.

3 tablespoons reduced-sodium soy sauce	1 tablespoon minced fresh gingerroot
2 teaspoons sugar	1 garlic clove, minced
2 teaspoons sesame oil	1 (8 oz.) can whole water chestnuts, drained and chopped
1 teaspoon Thai chili sauce (optional)	1 med carrot, shredded
1 lb. lean ground turkey	2 cups cooked brown rice
1 celery rib, chopped	8 bib or Boston lettuce leaves

In a small bowl, whisk soy sauce, sugar, oil and chili sauce till blended. In a large skillet, cook meat and celery 6-9 min. or till meat is no longer pink. Drain. Add ginger and garlic. Cook 2 min. Stir in soy sauce mixture, water chestnuts and carrot. Cook 2 min. Stir in rice and heat through. Serve in lettuce leaves.

Bean and Beef Skillet

A quick and easy lunch

1 pound hamburger	1 (15 oz.) can pork and beans
1 medium onion, chopped	3 tablespoons BBQ sauce
½ cup shredded cheddar cheese.	

Brown ground beef and onion. Drain fat. Add pork and beans and BBQ sauce and heat. Top with cheese and cover till melted.

Beef and Cabbage Casserole

Dolores's recipe:

1 medium onion, chopped	dash of pepper
3 tablespoons butter	6 cups cabbage, coarsely chopped
½ pound hamburger	1 (10 ¾ oz.) can tomato soup
½ teaspoon salt	

Sauté onion in butter; add beef, salt and pepper and brown. Place half the cabbage in a 2 quart baking dish; spread beef mixture over cabbage and top with remaining chopped cabbage. Pour soup over all. Cover dish and bake for 1 hour at 350 degrees. I have also made this in a skillet on top of the stove and it has turned out good.

Beef/Mac Vegetable Casserole

Tasty with or without the cheese topping.

½ cup dry macaroni	½ teaspoon dried basil leaves
½ (16 oz.) package frozen mixed vegetables, cooked	1/16 teaspoon garlic powder
1 pound hamburger	½ onion, chopped
1 (10 ¾ oz.) can golden mushroom soup	handful shredded cheddar cheese (optional)
½ (14 ½ oz.) can diced tomatoes	

Brown hamburger and onion in skillet. Cook macaroni. Combine all except cheese in skillet and heat. Pour into large greased baking dish. Cover and bake at 350 degrees till hot and bubbly. Sprinkle cheese on top and heat till cheese melts.

Beef 'N Stuffing Squares

Different, but good

1 large onion, chopped	¼ teaspoon pepper
1 rib celery, chopped	¼ teaspoon sage
2 tablespoons butter	2 eggs
6 slices bread	1 cup beef broth or 1 cup water with 1
1 pound hamburger	bullion cube
2 tablespoons dried parsley	½ cup milk

Cook onion and celery in butter till soft and mushy. Cut bread into ½ inch cubes. Mix all together and pat into a greased 2 quart baking dish. Bake at 350 degrees for approximately one hour, or till done.

Cheeseburger Pie

Jan's recipe: A Griffith favorite

1 pound hamburger	2 cups (8 ounces) shredded American
1 onion, chopped	or Swiss cheese
¼ teaspoon garlic powder	Pastry
½ teaspoon salt	1 ⅓ cups flour
¼ cup flour	½ teaspoon salt
⅓ cup dill pickle juice	½ cup butter
⅓ cup milk	3 to 4 tablespoons cold water
½ cup dill pickle relish	

Prepare Pastry: Mix flour and salt. Cut in butter. Stir in water, one tablespoon at a time till flour is moistened. Pat into bottom and sides of a round 8 ½ inch pan or 8 inch square pan.

Cook hamburger and onion in skillet till brown. Drain. Sprinkle with salt and flour. Stir in pickle juice, milk, relish and 1 cup cheese. Spoon into pastry lined dish. Bake at 425 degrees for 15 minutes. Sprinkle with 1 cup cheese. Bake an additional 5 minutes or till crust is brown.

Cheddar Loaves

The sauce on top makes this a winner

1 pound hamburger	½ cup onion, chopped
1 egg,	¼ teaspoon salt
¾ cup milk	⅔ cup ketchup
½ cup quick-cooking oats	½ cup brown sugar
1 cup (4 ounces) shredded cheddar cheese or 4 slices cheese, broken into small pieces	1 ½ teaspoons mustard
	⅓ cup water

Mix together the egg, milk, oats, cheese, and salt. Stir in onion and hamburger and form into 6 loaf-shaped meatballs. Place in greased 9x13 inch baking dish. Mix ketchup, sugar, mustard and water and pour over meatballs. Bake in a 350 degree oven for 1 hour or till meat is no longer pink.

Chili Beef Hash

Increase the amount of chili powder if you like that flavor.

1 pound hamburger	¼ cup catsup
2 ½ cups diced raw potatoes	¼ teaspoon chili powder
½ cup chopped celery	1 (10 ¾ oz.) can golden mushroom soup
1 small onion, chopped	dash of pepper
½ cup water	

Brown hamburger and cook potatoes, celery and onion together. Drain fat and add the remaining ingredients. Cover and cook over low heat 10 minutes, stirring occasionally.

Cowboy Supper

This is another simple supper

1 pound hamburger, browned	1 can water
1 medium onion, chopped	½ cup Minute Rice
1 can chicken gumbo soup	½ cup Colby or cheddar cheese, grated.

Mix all together in skillet, cover and cook for 10 minutes. Turn off heat, top with cheese and cover till cheese melts.

Crockpot Meatballs

This works real well with our very lean “home grown” beef.

1 pound hamburger	1 (10 ¾ oz.) can cream of mushroom soup
¼ cup Parmesan cheese	½ cup beef broth or ½ cup water with 1 beef bullion cube
⅓ cup bread crumbs	4 potatoes
1 large egg	1 ½ cups baby carrots
1 tablespoon dried parsley	
salt, pepper to taste	

Mix together hamburger, cheese, breadcrumbs, egg, parsley and seasonings. Form into 1 ½ inch diameter balls. Cut unpeeled potatoes into 1 inch chunks. Put vegetables into large crock-pot. Add meatballs. Mix soup and broth together and pour over everything. Cook 7 to 8 hours in crock-pot.

Easy Pizza

A quick, easy pizza made with no yeast

1 pound hamburger	½ cup chopped onion
1 cup flour	1 (7 oz.) can mushrooms, drained
1 teaspoon Italian seasoning	1 (8-oz.) can tomato sauce
⅛ teaspoon pepper	2 teaspoons dried oregano leaves
⅔ cup milk	4 ounces shredded Mozzarella cheese
2 eggs	

Brown and drain hamburger. Mix flour, Italian seasoning, pepper, milk and eggs together. Pour into greased and floured, 10 inch pizza pan. Tilt pan till dough covers entire pan. Spoon beef on top, then onions and mushrooms. Bake on lowest rack at 425 degree oven for 20 minutes or till crust is golden brown. Combine tomato sauce with oregano leaves and spoon over cooked crust. Sprinkle with cheese and bake an additional 6 minutes or until cheese melts. Additional toppings can be use, such as pepperoni, Canadian bacon, etc.

Enchilada Torte

Dolores's recipe: I got this recipe from my cousin Larry. This is the best red sauce for enchiladas I have found.

Enchilada Sauce

For every two cups of sauce you want to make you will need:

3 tablespoons of fat (olive oil or lard is best)	cayenne to taste (usually just a pinch is enough)
3 tablespoons of flour	olive oil
2 tablespoons of ground red chili (Most chili powders have added ingredients and will give a bit of a different flavor)	corn tortillas
2 cups chicken broth	chopped lettuce
1 teaspoons garlic powder (optional)	chopped tomato
½ teaspoon dried cumin (optional)	chopped onion
bit of powdered coriander (optional)	shredded cheese
pinch of dried oregano (optional)	½ to 1 pound of seasoned and drained ground beef. Beef is seasoned with the same spices as above and pepper
salt to taste (usually doesn't need much salt, since the broth will have salt in it)	

Heat oil on medium heat, add flour stirring continuously with a whisk and cook for three minutes (this will give you a nice roux)

To the roux add the chili powder and the other dry ingredients and stir (whisk) constantly for about 15-30 seconds. You want to cook chili powder just a bit to release the oils in it, but you want to be very careful not to burn it. -- you do, its time to throw it out and start over. Add the chicken broth, pouring it in and stirring with the wisk at the same time. Bring to a boil, turn down heat, and let it simmer for a few minutes. You can add more broth if it is too thick. Add the meat, simmer a couple of more minutes.

Cook the corn tortillas in olive oil till heated through. Ladle on to heated corn tortillas, one at a time and layer with cheese, onions, tomatoes and lettuce or other condiments of your choice. You can make as many layers as you like.

Fiesta Taco Salad

This is not really a salad.

1 lb. hamburger, browned	1 can whole kernel corn, drained
2 tablespoons Tones Taco Mix (or 1 pkg.)	1 can diced tomatoes (or 4 large tomatoes from the garden)

Mix all together and cook around 8 min. Serve on lettuce and tortilla chips.

Filled Sopapillas

Dolores's Recipe:

2 cups flour	$\frac{2}{3}$ cup water
1 tablespoon baking powder	ground beef
$\frac{1}{2}$ teaspoon salt	grated cheese
1 tablespoon shortening softened	oil for deep frying

Brown the beef and season to taste. Mix flour, baking powder, salt and shortening. Add the water and form into a ball. Pinch off into small balls and roll each to form a 6 inch circle (larger if you want). Fill $\frac{1}{2}$ with cooked meat and 2 tablespoons of grated cheese. Fold the other half over and pinch closed. Deep fry in 350 degree oil until browned. Remove and drain. Serve covered with grated cheese, chopped tomatoes, onions, salsa, green chili and/or sour cream.

Ground Beef and Garbanzo Bean Casserole

Jan's Recipe: This is a great, easy, cold weather meal.

1 lb. ground beef	$\frac{1}{2}$ cup water
1 cup chopped onions	1 teaspoon dried oregano, crushed
2 cloves garlic, minced	$\frac{1}{2}$ teaspoon ground cumin
2 (15 oz.) cans garbanzo beans (or substitute 1 (15 oz.) can whole kernel corn for 1 can beans)	$\frac{1}{2}$ teaspoon salt
1 (15 oz.) can tomato sauce	$\frac{1}{4}$ teaspoon pepper
	2 bay leaves

Preheat oven to 350 degrees. Brown beef with onion and garlic till onion is tender and beef is brown. Drain fat. Stir in everything else and heat to boiling. Put in a 1 $\frac{1}{2}$ quart casserole and cover. Bake 45 min. Remove bay leaves. Stir and serve.

Ground Beef Stroganoff

Jan's Recipe: I found this recipe because I wanted to make gluten free stroganoff. Just replace the flour with gluten free flour (I like King Arthur brand).

2 lbs. ground beef	¼ teaspoon pepper
2 med. onions, chopped	1 cup beef bouillon
2 cloves garlic, minced	3 tablespoons tomato paste
1 (4 oz.) can sliced mushrooms, drained	2 tablespoons flour
1 ½ teaspoons salt	¾ cup sour cream

Brown beef. Add onions, garlic and mushrooms. Sauté till onion is golden brown. Put in crock pot with remaining ingredients except sour cream and flour. Stir, cover and cook on low for 6-8 hours or on high for 3 hours. Stir in sour cream and flour 1 hour before serving. Serve over hot buttered noodles or rice.

Hamburger and Vegetables with Brown Gravy

A quick easy meal

1 pound hamburger	1 envelope brown gravy mix
1 onion, chopped	1 cup frozen mixed vegetables, cooked

Brown hamburger and onion. Mix gravy with water as directed. Add to hamburger mixture. Stir in vegetables. Heat till gravy is thick.

Hamburger - Green Bean Bake

This originally called for Tatter Tots on top, but I didn't have any on hand, so made it without. Have made it that way ever since.

1 pound hamburger	1 (10 $\frac{3}{4}$ oz.) can cream of celery soup
$\frac{1}{2}$ cup chopped celery	$\frac{1}{3}$ cup milk or water
$\frac{1}{2}$ medium onion, chopped	dash pepper
1 (14 $\frac{1}{2}$ oz.) can green beans, drained	

In skillet brown hamburger with onion and celery. Put in greased 1 $\frac{1}{2}$ quart casserole dish. Top with green beans. Combine soup, milk and pepper and pour over beans. Bake at 350 degrees for 45 minutes or till hot and bubbly. If you want to use the tatter tots, place on top of soup mixture and bake as usual.

Hamburger-Rice Casserole

This is tasty, even if it does have rice

1 pound hamburger	2 tablespoons soy sauce
1 onion, chopped	1 cup Minute Rice, not cooked
1 (10 $\frac{3}{4}$ oz.) can cream of mushroom soup	1 (4 oz.) can mushrooms, drained

Brown hamburger and onion. Drain. Add the rest of the ingredients. Pour into a greased casserole dish. Cover and bake at 350 degrees for one hour.

Hamburger Supper

From Quick and Easy, 1-05 pg. 57

1 lb. hamburger, browned	1 med. onion sliced and separated into rings
1 ½ cups water	1 med. carrot, sliced
½ teaspoon poultry seasoning	2 med. potatoes, sliced
¼ teaspoon pepper	1 cup (4 ounces) shredded cheddar cheese (optional)
1 envelope brown gravy mix	

Cook first 5 ingredients together till slightly thickened. Add vegetables. Cover, reduce heat. Simmer till vegetables are tender. Top with cheese

Jammin Joe Bake

This hamburger recipe came from the grandkids' recipe book.

1 pound hamburger	1 cup flour
1 small onion, chopped (optional)	1 ½ teaspoons baking powder
1 (8 oz.) can tomato sauce	⅔ cup milk
¼ cup catsup	3 tablespoons butter, melted
2 teaspoons mustard	1 egg

Brown meat and onion in skillet. Stir in tomato sauce, mustard and catsup. Pour into a greased 8 inch baking dish. Stir flour, baking powder, milk, butter and egg together. Spoon over meat. Decorate crust with additional swirls of catsup, if desired. Bake in 400 degrees oven till crust is lightly brown (approximately 20 minutes).

Hamburger Pie

This has become one of our favorites

2 eggs	½ tablespoon sage (home grown)
⅔ cup milk or water	¼ teaspoon pepper
1 cup soft bread crumbs (4 slices)	1 lb. hamburger
¼ cup chopped onions	mashed potatoes
1 teaspoon salt	½ cup grated cheddar cheese (optional)

Mix all together except potatoes and cheese. Press into large glass pie plate that has been sprayed with Pam. Bake at 350 degrees for 35 – 40 min. Drain. Spread mashed potatoes on top. Top with cheese Bake 5 min. till cheese melts. I sometimes omit the cheese and serve the potatoes on the side.

Oatmeal Meatloaf

This is a good meatloaf recipe adapted for the microwave

1 pound hamburger	1 egg
½ cup minute oatmeal	½ tablespoon soy sauce
½ stalk celery, chopped	½ teaspoon garlic powder
¼ cup catsup	2 shakes black pepper

Mix together the catsup, egg, soy sauce, garlic powder and pepper. Add the oatmeal and celery and then the hamburger. Pat into a loaf pan and cover with plastic wrap. Cook in microwave on 70% power for 5 minutes. Then on high till done.

Skillet Mac 'n Beef

Another mac and hamburger recipe.

1 pound hamburger	¼ cup ketchup
1 medium onion, chopped	1 tablespoon Worcestershire sauce
1 (10 ¾ oz.) can cream of celery soup	1 cup corkscrew macaroni, cooked

Brown hamburger and onion. Add rest and heat.

Skillet Spaghetti and Ground Beef

Quick and easy spaghetti recipe

6 ounces spaghetti, cooked	1 (8 oz.) can tomato sauce
1 pound hamburger	2 tablespoons brown sugar
1 tablespoon dry green pepper or ¼ cup fresh green pepper, chopped (optional)	1 shake black pepper
1 medium onion, chopped	¼ teaspoon garlic powder
1 (14 ½ oz.) can diced tomatoes	pinch oregano

Brown hamburger and onion in skillet. Stir in diced tomatoes, tomato sauce, sugar, pepper, garlic powder and oregano. Place spaghetti in greased 9"x13" baking dish. Pour sauce over top. Cover and bake at 350 degrees for 30 minutes or until bubbly. This can be heated in the microwave if in a hurry.

Souperburgers

A different flavor for sloppy Joes.

1 pound hamburger	⅛ teaspoon pepper
1 onion, chopped	1 (10¾ oz.) can cream of celery soup
1 tablespoon mustard	

Brown hamburger and onions. Add rest of ingredients, heat and serve on hamburger buns.

Spaghetti Squash Casserole

Robyn's Recipe: "I decided to put my own spin on this. I added garlic, and extra cream cheese. I made my own spaghetti sauce, and used ground beef instead of the turkey it called for. This is probably one of our favorite meals. I'm sure it can be made with regular noodles."

1 spaghetti squash	1 block cream cheese
1 jar spaghetti sauce	1/8 cup milk
1 pound ground beef	1 1/2 cups shredded cheese
1/2 onion, diced	

Cut spaghetti squash in half and remove seeds. Rub a little olive oil on it. Microwave upside down for 7-10 minutes (or bake at 350 for 45 minutes). Let cool for a few minutes. Then shred squash with a fork.

Brown beef with onion (and garlic). Drain and add spaghetti sauce.

Layer a small amount of the sauce in bottom of the pan, then top with spaghetti squash. Mix cream cheese (you may want to microwave it to soften) with milk and whisk together. Spread this on top of spaghetti squash.

Add the rest of the sauce on top of cream cheese. Sprinkle on cheese and bake at 350 until cheese is melted and bubbly (15-30 min).

Stuffed Hamburger

We really like this for something different

1 pound hamburger	1/2 teaspoon poultry seasoning
2 cups bread crumbs (4 slices)	1/4 cup milk
2 tablespoons butter, melted	1 (10 3/4 oz.) can cream of mushroom soup
2 tablespoons diced celery	1 teaspoon Worcestershire sauce
2 tablespoons minced onions	1 tablespoon catsup
1/8 teaspoon pepper	

Combine breadcrumbs, melted butter, celery, onion, pepper, poultry seasoning and milk to make a dressing. Divide into fourths. Wrap 1/4 pound of hamburger around each of the 4 portions of dressing and form into 4 patties. Put into greased baking dish. Mix soup, Worcestershire sauce and catsup together and pour over patties. Cover. Bake at 350 degrees for one hour or till meat is done.

Sweet and Sour Meatballs

Yes, another hamburger recipe!

1 egg	¼ cup brown sugar
¼ cup bread crumbs	2 tablespoons soy sauce
¼ teaspoon salt	1 cup sliced carrots
¼ teaspoon ground ginger	1 green pepper julienned (or 1
dash pepper	tablespoon dried green peppers)
1 pound hamburger	1 tablespoon cornstarch
1 (20 oz.) can pineapple (crushed or	2 tablespoons cold water
chunks)	cooked rice
1 tablespoon wine vinegar	

Combine the first 6 ingredients. Mix well and shape into 2 inch balls. Brown in skillet and drain. Drain pineapple, saving the juice. Add water to juice to measure 1 cup. Stir in vinegar, sugar, and soy sauce. Pour over meatballs. Add carrots and bring to boil. Reduce heat, cover and simmer till carrots are crisp-tender (10 minutes). Stir in green pepper and pineapple. Cover and simmer 5 additional minutes or till pepper is crisp-tender. Combine cornstarch and cold water. Stir into meatball mixture. Bring to boil and cook and stir 2 minutes or till thickened. Serve over rice.

Texas Tacos

Jan's Recipe: This is a very filling taco recipe that is also good.

1 ½ lbs. lean ground beef	½ teaspoon salt
1 med. sweet red pepper, chopped	1 (8.8 oz.) pkg. ready-to-serve brown
1 small onion, chopped	rice
1 (14 ½ oz.) can diced tomatoes,	20 taco shells
drained	Optional toppings: shredded lettuce,
1 ⅓ cups frozen corn, thawed	chopped fresh tomatoes, reduced-fat
1 (8 oz.) can tomato sauce	sour cream
2 tablespoons chili powder	

In a Dutch oven, cook beef, red pepper and onion for 8-10 min or till beef is browned and vegetables are tender, breaking up beef into crumbles. Drain. Stir in tomatoes, corn, tomato sauce, chili powder and salt. Bring to boil. Add rice; heat through. Serve in taco shells with toppings of choice.

Tone's Spaghetti Sauce

Tone's Spicy Spaghetti Seasoning from Sam's makes this a great, easy dish. The recipe is slightly modified from the package directions.

3 tablespoons Tone Spicy Spaghetti
Seasoning
3 envelopes Sweet and Low
1(8 oz.) can tomato sauce

2 (14 ½ oz.) can diced tomatoes
1 pound hamburger, browned
6 ounces spaghetti, cooked

Heat seasoning, Sweet and Low, tomato sauce and diced tomatoes together in a sauce pan. Add browned hamburger and cook over low heat a minimum of 10 minutes. Pour over spaghetti.

Meats - Steak

Beef Bourguignon

This recipe has a French flavor

1 package sirloin steak cut into 1 inch chunks
 3 tablespoons olive oil
 1 (7 oz.) can mushrooms, drained
 3 slices bacon cut into ½ inch pieces
 2 onions, quartered

2 carrots cut into ½ inch slices
 1 rib celery, cut into ½ inch pieces
 1 cup red wine
 2 teaspoons sugar
 1 cup chicken broth

Brown meat in olive oil in electric skillet or Dutch oven. Remove from pan. Add bacon, onions, celery and carrots and brown. Add meat, wine, broth, and sugar. Cover and bring to boil. Reduce heat and cook 2 hours or till all are tender. Add mushrooms and heat. More water may need to be added during cooking time. If desire, thicken broth with flour before serving.

Beef Teriyaki

Robyn's Recipe: "I like this because I can just use my gluten free soy sauce. Plus a great use for round steak, one of my favorites! "

1 pound round steak (or sirloin)
 2 tablespoons cornstarch
 1 (14oz.) can beef broth
 2 tablespoons soy sauce

1 tablespoon brown sugar
 ¼ teaspoon garlic powder
 4 cups fresh broccoli florets

Slice beef into thin strips. In a large skillet over medium/high heat, sauté beef until browned and sauces evaporate.

In mixing bowl combine cornstarch, broth, soy sauce, sugar, and garlic powder. Mix thoroughly.

Stir broccoli and cornstarch mixture into beef skillet. Cook until it boils and thickens, stirring frequently.

Country Swiss Steak #1

The original recipe suggested serving this over noodles

2 pounds steak (round, rib eye or sirloin)	1 (14 ½-oz.) can diced tomatoes
flour	1 tablespoon Worcestershire sauce
2 tablespoons olive oil or butter	¼ heaping teaspoon dried oregano
2 medium onions, quartered	½ teaspoon sugar
2 ribs celery, chopped	

Flour steak and brown in oil in electric skillet. Add rest of ingredients and simmer till tender.

Country Swiss Steak #2

Changed the recipe to fit the occasion

2 pounds steak (round, rib eye or sirloin)	2 ribs celery, chopped
flour	1 large can tomato sauce
2 tablespoons olive oil or butter	½ tablespoon brown sugar
2 medium onions, quartered	1 teaspoon oregano

Flour steak and brown in oil in electric skillet. Add rest of ingredients, Bake in oven till tender

Dijon Mushroom Beef

The mustard gives this a nice flavor

1 can mushrooms, drained	1 (10 ¾ oz.) can cream of mushroom soup
1 medium onion, sliced	¾ cup milk
1 tablespoon butter	2 tablespoons Dijon mustard
1 package sirloin steak, thinly sliced	

Sauté onion in butter. Remove and set aside. Add beef and cook till no longer pink. Add soup, milk, mustard, mushrooms and onions. Bring to boil. Reduce heat and cook and stir till thickened.

Fruited Steak Crockpot

From Fit and Forget it Lightly, 3-03 pg. 48. The fruit cocktail makes this different

1 package steak with fat trimmed	¼ cup teriyaki sauce
1 can fruit cocktail	1 teaspoon wine vinegar
½ tablespoon butter	⅛ teaspoon garlic powder
1 tablespoon lemon juice	

Place steak in small crock pot. Mix juice from fruit with lemon juice, teriyaki sauce garlic powder and wine vinegar and pour over meat. Top with butter. Cook all day. Stir in fruit and cook another 10 min. or till warmed.

Round Steak with Vegetables

A nice, complete "do ahead" meal.

1 package cubed steak	2 cups boiling water
flour	1 tablespoon Worcestershire sauce
2 tablespoons butter	1 (14 ½ oz.) can diced tomatoes or 8
1 onion, sliced	Roma tomatoes from garden
½ cup sliced carrots	
2 potatoes, peeled and sliced	

Flour meat and brown in butter in electric skillet. Add water and onion. Cover and simmer ½ hour. Add rest of ingredients and simmer till vegetables and meat are tender (approximately 2 hours). May need to add additional water.

Skillet Steak and Vegetables

The wine gives this a distinctive taste.

½ package sirloin steak
1 medium onion, chopped
2 tablespoons butter
½ cup dry red wine

1 (14 ½ oz.) can diced tomatoes
½ (16 oz.) package frozen mixed
vegetables, cooked

Thinly slice steak and brown with onion in butter. Stir in wine. Bring to boil and simmer uncovered till liquid is gone. Add tomatoes and vegetables. Reduce heat and cook 10 minutes or till meat is tender.

Simmered Sirloin or Venison with Noodles

Only partially thawing the sirloin makes cutting it into strips much easier. This is good over mashed potatoes, also.

½ package sirloin steak or venison cut
into thin strips 1 inch long
1 large onion, chopped
1 stalk celery, chopped
1 (4 oz.) can mushrooms, drained
1 teaspoon garlic powder
2 tablespoons butter
3 cups water

1 teaspoon beef bouillon powder
1 ½ teaspoons Worcestershire sauce
fresh ground pepper
½ teaspoon dried basil
3 tablespoons flour
¼ cup cold water
cooked noodles (optional)

Cook beef and onions and celery in butter till meat is no longer pink. Add mushrooms, garlic powder, water, bouillon powder, Worcestershire sauce, pepper and basil. Bring to boil, cover and reduce heat. Simmer for 1 hour. Combine flour with cold water until smooth. Add to beef mixture. Bring to boil and stir till thickened. Serve over noodles.

Alternate ingredients:

½ teaspoon thyme, rosemary or marjoram,

Steak and Gravy Crock-Pot

Another crock-pot recipe for those busy days

1 package sirloin steak, fat removed 2 cups water.
2 tablespoons dry brown gravy mix

Stir gravy mix and water together. Cut steak into serving pieces and put in greased crock-pot. Pour gravy mixture over meat. Cook on low for 8 hours.

Note: For small crock pot use 1 tablespoon mix and 1 cup water

Steak and Potatoes Crock-Pot

An original recipe

1 package sirloin steak, fat removed 3 potatoes, peeled and quartered
1(10 ¾ oz.) can cream of mushroom 1 stalk celery, chopped
soup 1 (4 oz.) can mushrooms, drained

Cut steak into serving pieces and place in greased crock-pot. Mix the rest of the ingredients together and pour over meat. Cook on low for 8 hours or on high for 3 hours and low for 2 hours.

Stuffed Cube Steak

The stuffing from the “Stuffed Hamburger” recipe works well for this.

2 cube steaks 1 cup beef broth
1 cup stuffing butter

Put ½ cup stuffing in center of each steak. Roll up and secure with tooth picks. Brown in butter. Add broth, cover and simmer 30 minutes or till stuffing is cooked and meat is tender.

Swiss Steak with Mushrooms

Another good one.

1 pkg. steak	1 (4 oz.) can mushrooms, drained
flour	1 cup water
2 tablespoons olive oil or butter	¼ teaspoon garlic powder
1 cup chopped celery	1 tablespoon A-1 Sauce
1 cup chopped onion	

Flour steak and brown in olive oil. Put in greased 2 ½ quart baking dish. Top with celery, onion and mushrooms. Combine water, garlic powder and A-1 Sauce and pour over everything. Bake for 1 ½ hours at 350 degrees or till meat is tender.

Meats – Roasts

Beef Brisket

Jan's Recipe: We love this. Real easy to make. I have the locker save the brisket for us.

2 tablespoons chili powder	1 tablespoon sugar
2 tablespoons salt	2 teaspoons dry mustard
1 tablespoon garlic powder	1 bay leaf, crushed
1 tablespoon onion powder	4 lbs. beef brisket
1 tablespoon ground black pepper	1 ½ cups beef stock

Preheat oven to 350 degrees. Make a dry rub by combining chili powder, salt, garlic and onion powders, black pepper, sugar, dry mustard and bay leaf. Season the raw brisket on both sides with rub. Place in roasting pan and roast uncovered for 1 hour. Add beef stock and enough water to yield about ½ inch of liquid in the roasting pan. Lower temp to 300 degrees. Cover pan tightly and continue cooking for 3 hours or till fork-tender. Trim fat, slice thinly across the grain and top with pan juices.

Perfect Pot Roast

The seasonings are what make this a delicious roast.

3 pound beef roast	1 large onion, chopped
1 teaspoon seasoned salt	¼ cup chopped green pepper
½ teaspoon onion powder	2 garlic cloves, minced or 1 teaspoon garlic powder
¼ teaspoon pepper	2 bay leaves
⅛ teaspoon garlic powder	2 teaspoons dry parsley flakes
1 tablespoon olive oil	¼ teaspoon thyme
¾ cup water	

Combine seasoned salt, onion powder, pepper and garlic powder and rub into roast. Brown in oil. Place in roasting pan. Add rest of ingredients. Cover and bake at 325 degrees for 4 hours or till done.

Simple Roast Beef

Can't get any easier than this!

1 beef roast	1 teaspoon chicken bullion granules
1 teaspoon beef bullion granules	water

Spray baking pan with Pam. Place roast in pan. Add water to half way up on meat. Dump in bullions. Lightly cover meat with foil. Put cover on pan. Cook at 350 degrees for 4 hours.

Pot Roast with Vegetables

I originally tried this because it called for rutabagas and I like rutabagas.

3 ½ pounds chuck or beef roast	½ teaspoon dried thyme
2 tablespoons olive oil	1 pound potatoes, peeled and quartered
1 (1 ¼ oz.) envelope onion soup mix	½ pound carrots cut into ½ inch chunks
1 beef bouillon cube	1 medium rutabaga, peeled and cut into chunks
2 cups water	

Brown roast in oil in skillet. Add soup mix, bullion, thyme and water and bring to boil. Put in baking dish, cover and bake at 325 degrees for 1 ½ hours. Add vegetables and cook an additional hour or till all are done. Vegetable amounts can vary.

Meats – Chicken and Pork

Chicken and Rice

An original recipe.

1 (5 oz.) can chunk chicken breast
1 cup Minute Rice, not cooked

1 cup water

Mix all together in a small sauce pan. Bring to a boil. Turn off heat. Cover and let stand 5 minutes. Good with a slice of cheese on top.

Chicken Fajitas

Jan's Recipe: This is great to put in a crock pot and have a wonderful meal ready after working all day.

1 lb. boneless skinless chicken breast
1 (15 oz.) can black beans, rinsed and drained.
1 med. green pepper, cut into strips
1 large onion, sliced
1 ½ cups picante sauce
½ teaspoon garlic powder

½ teaspoon ground cumin
12 flour tortillas (6 inch), warmed
2 cups (8 oz.) shredded cheddar cheese
Optional Toppings: Sour cream, sliced ripe olives, thinly sliced green onions

Place chicken in a 4-qt. slow cooker, add beans, pepper and onion. In a small bowl, mix picante sauce, garlic powder and cumin. Pour over chicken mixture. Cover and cook on low for 4 – 5 hours or till chicken is tender. Remove chicken, cool slightly and shred with 2 forks. Return chicken to slow cooker, heat and serve with tortillas, cheese and desired toppings.

Chicken Fried Rice

Jan's Recipe: This is a really easy, quick recipe.

3 cups cooked rice	2 cloves garlic, minced
½ lb. boneless, skinless chicken breasts, cooked	2 eggs
1 cup frozen peas and carrots	3 tablespoons sesame oil
1 onion, chopped	¼ cup soy sauce

Heat oil in large skillet on med. heat. Add onion, garlic, peas and carrots. Stir fry till tender. Crack eggs into pan and scramble, mixing with vegetables. Add rice, chicken and soy sauce to pan. Stir in soy sauce and remove from heat.

Baked Pork Chops

The pork chops come out nice and tender

¼ cup flour	½ onion, chopped
1 teaspoon paprika	1 teaspoon pepper
½ teaspoon salt	1 (4 oz.) can mushrooms, drained
⅛ teaspoon pepper	1 cup milk
4 pork chops	1 tablespoon lemon juice
⅛ cup butter	

Mix flour, paprika, salt and pepper in a plastic bag. Add pork chops and shake. Brown chops and onions in butter. Place in greased baking dish. Pour remaining flour from plastic bag into skillet. Add milk. Heat and stir till thick. Add remaining ingredients and pour over chops. Cover and bake in 350 degree oven for one hour.

Breakfast Pizza Skillet

Steph's recipe:

1 pound bulk sausage
4 cups frozen hash brown potatoes
1 onion, chopped
½ green pepper, chopped
4 eggs

½ cup sliced mushrooms or 1 can
mushrooms, drained
1 tomato, thinly sliced
1 cup (4 ounces) shredded cheddar
cheese
salt and pepper to taste

Cook sausage in large skillet. Add potatoes, onion, green pepper, salt and pepper. Cook over medium heat 20 minutes or till potatoes are brown. Stir in mushrooms. Beat eggs and pour over potato mixture. Arrange tomato slices on top. Sprinkle with cheese. Cover and cook over medium heat for 10 to 15 minutes or till eggs are set. Serve with sour cream or salsa.

Fish, Misc.

Salmonburgers

The original recipe called for serving these on hamburger buns. We like them, instead, as an alternative for salmon patties.

1 (14 $\frac{3}{4}$ oz.) can salmon, drained and flaked	1 teaspoon lemon juice
1 egg	1 teaspoon grated lemon peel (optional)
$\frac{1}{2}$ cup chopped onion	$\frac{1}{2}$ teaspoon dried rosemary, crushed
$\frac{1}{2}$ cup chopped green pepper	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{2}$ cup bread crumbs	olive oil

Mix all together except olive oil and form into 4 or 5 patties. Brown in oil.

Salmon and Chickpeas

Jan's Recipe: I love this. I buy canned salmon at Costco. I double it when I make it to use a whole can of salmon and chickpeas.

1 (3 oz.) can salmon	1 teaspoon lemon juice
$\frac{1}{2}$ cup canned chickpeas, rinsed and drained	1 tablespoon sun dried tomatoes, chopped
1 tablespoon extra virgin olive oil	

Mix salmon, chickpeas, oil, lemon juice and tomatoes together.

Grandma's Ground Luncheon Meat

Grandma made this a lot.

6 (1 oz.) slices bologna cut into quarters	$\frac{1}{4}$ cup sweet pickle relish
6 eggs, hard boiled	$\frac{1}{4}$ cup Miracle Whip

Coarsely chop eggs and bologna in food processor. Stir in relish and Miracle Whip

Dad's Bread Recipes

Brandied Pumpkin Bread

$\frac{3}{4}$ cup canned pumpkin	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ cup water	1 teaspoon salt
$\frac{1}{2}$ teaspoon brandy	$\frac{1}{2}$ teaspoon pumpkin pie spice
2 tablespoons butter, softened	2 $\frac{1}{4}$ teaspoons bread machine yeast
3 cups bread flour	

Place ingredients in bread machine in order given and bake on Basic Cycle, Light Crust.

Cranberry Blueberry Bread

1 cup plus 1 tablespoon water	1 teaspoon salt
3 tablespoons honey	2 teaspoons bread machine yeast
2 tablespoons butter, softened	$\frac{1}{4}$ cup dried cranberries
3 cups bread flour	$\frac{1}{4}$ cup dried blueberries

Place ingredients in bread machine in order given and bake on Sweet Cycle, Light Crust.

Egg Bread

$\frac{3}{4}$ cup plus 2 tablespoons milk (whole)	$\frac{1}{4}$ cup sugar
2 eggs	3 cups bread flour
1 $\frac{1}{2}$ teaspoons salt	2 teaspoons yeast
3 tablespoons butter	

Place ingredients in bread machine in order given and bake on the sweet bake cycle with a light crust. This is an excellent 1-1/2 pound loaf for any purpose, sandwiches, French toast or a companion to any meal. The eggs give it a rich, velvety taste and texture. It tastes good so must have lots of calories!

Great Granola Bread

1 ¼ cups water	¾ cup Granola
2 tablespoons butter, softened	2 tablespoons dry milk
2 tablespoons brown sugar	¾ teaspoon salt
3 cups bread flour	1 ½ teaspoons bread machine yeast

Place ingredients in bread machine in order given and bake on Basic Cycle, Light Crust.

Honey and Cinnamon Wheat Bread

1 cup water	2 tablespoons dry milk
3 tablespoons honey	1 teaspoon cinnamon
2 tablespoons butter, softened	1 teaspoon salt
1 ½ cups bread flour	2 teaspoons bread machine yeast
1 ½ cups white whole wheat flour	

Place ingredients in bread machine in order given and bake on Basic Cycle, Light Crust.

Honey and Oats Bread

½ cup of old-fashioned rolled oats	1 ½ cups whole wheat flour
1 ¼ cups buttermilk	1 ½ cups bread flour
1 egg	2 tablespoons gluten, optional
1 ½ tablespoons honey	2 teaspoons bread yeast
1 ½ teaspoons salt	

Place ingredients in bread machine in order given and bake on rapid or whole-wheat cycles with light crust. I used rapid and had a good loaf. It has 124 calories per slice. Needs to cool one hour before slicing. Does not make a big high loaf. This makes a 1½-lb. loaf.

Honey Lemon Bread

¾ cup plus 2 tablespoons water	2 tablespoons dry milk
3 tablespoons honey	1 ½ teaspoons grated lemon peel
2 tablespoons butter, softened	¾ teaspoons salt
3 cups bread flour	2 teaspoons bread machine yeast

Place ingredients in bread machine in order given and bake on Sweet Cycle, Light Crust.

Maple Walnut Bread

1 cup of water	3 cups bread flour
½ cup maple syrup	2 tablespoons dry milk
1 teaspoon salt	¼ cup walnuts, chopped
1 tablespoon butter	2 teaspoons yeast
1 tablespoon sugar	

Place ingredients in bread machine in order given. Use sweet bake cycle and light crust. Wait at least an hour before slicing. (If you can!) This is a good breakfast bread or snacking any time. Calories, 150 per slice and it's difficult to eat just one slice.

Peach Maple Bread

¾ cup plus 2 tablespoons water	¼ teaspoon nutmeg
¼ cup maple syrup	1 teaspoons salt
1 tablespoon butter, softened	2 ¼ teaspoons bread machine yeast
3 cups bread flour	½ cup cut up dried peaches
2 tablespoons brown sugar	

Place ingredients in bread machine in order given and bake on Sweet Cycle, Light Crust.

Sweet Milk Bread

1 cup water	1 tablespoon butter
½ cup sweetened condensed milk	3 ⅓ cups bread flour
1 teaspoon salt	2 teaspoons yeast

Place ingredients in bread machine in order given and bake on sweet setting with light crust. Makes a huge loaf with lots of calories. It has a sweet taste. One can of the sweetened condensed milk will make two loaves plus. The rest would be good in coffee. I made two loaves and froze one. The milk is thick stuff and hardly pours after being in the refrigerator

Whole Wheat and Citrus Bread

¾ cup water	2 tablespoons dry milk
½ cup orange juice	3 tablespoons sugar
2 tablespoons butter, softened	1 teaspoons salt
1 ⅔ cups bread flour	1 ¼ teaspoons grated lemon peel
1 ⅔ cups white whole wheat flour	2 teaspoons bread machine yeast
3 tablespoons wheat germ	

Place ingredients in bread machine in order given and bake on Basic Cycle, Light Crust.

Other Breads, Muffins and Rolls

Biscuits

Dolores's recipe:

2 cups sifted all purpose flour	2 teaspoons sugar
4 teaspoons baking powder	½ cup butter
½ teaspoon salt	⅔ cup milk
½ teaspoon cream of tarter	

Sift together flour, baking powder, salt, cream of tartar, and sugar. Cut in the butter until mixture resembles coarse crumbs. Add milk all at once, stir only until dough follows fork around bowl. Turn out on lightly floured surface, knead gently ½ minute. Pat or roll ½ inch thick, cut with biscuit cutter. Bake on ungreased cookie sheet at 450 degrees for 10 to 12 minutes. Makes 16 medium biscuits

Cranberry Muffins

Dave's recipe: Dave made this for our 2014 Anniversary Dinner

1 ¼ cups sugar	2 teaspoons baking powder
¼ cup butter	¼ teaspoon salt
2 eggs	½ cup chopped walnuts
½ cup milk	2 cups Ocean Spray cranberries,
2 cups flour	coarsely chopped

Mix sugar and butter together. Add eggs. Stir in dry ingredients and milk. Then nuts and cranberries. Spoon into 12 paper-lined muffin cups filling ¾ full. Bake at 350 degrees, 25 – 30 min. or till golden brown.

Buttermilk Egg Bread

Dave's Recipe: His favorite. An original

¾ cup water	3 tablespoons softened butter
3 tablespoons buttermilk powder	¼ cup sugar
2 eggs	3 cups bread flour
1 ½ teaspoons salt	2 teaspoons yeast

Put all in bread pan and bake on Sweet-Light Cycle

Cinnamon Rolls

Dave's Recipe: "This is a combination of 2 recipes made in a 2 pound bread machine."

Dough	2 tablespoons sugar
10 – 12 oz. water	2 ¼ teaspoons yeast
1 teaspoon salt	Filling
2 tablespoons melted butter	4 tablespoons melted butter
4 cups bread flour	½ cup sugar
2 tablespoons dry milk	4 teaspoons cinnamon

Combine dough ingredients in bread pan. Select Dough setting. Press Start/Stop. When signals and display reads 0.00 press Start/Stop and remove dough.

On a lightly floured surface, roll dough into 15 x 9 inch rectangle. Spread filling butter on dough. Mix sugar and cinnamon together and sprinkle over butter. Roll tightly beginning at 15 inch side. Pinch edges to seal. Stretch roll to make even. Cut nice 1 ½ inch slices. Arrange in greased 9x9x2 inch square pan, spacing evenly. Cover and let rise until doubled in size (40 min). Bake 25 to 30 min. in a preheated 375 degree oven.

Never Fail Cinnamon Rolls

Dolly William, a volunteer at the Andbe Home, gave me this super easy recipe. She says you CAN'T goof with this one.

5 cups flour	butter
2 ½ cups warm water	1 cup brown sugar
2 packages yeast	½ cup water
1 box white or yellow cake mix	1 tablespoon butter
cinnamon sugar	

Make a sauce by bringing brown sugar, ½ cup water and 1 tablespoon butter to a boil. Cook till sugar is melted. Let cool and pour into 9 x 13 inch pan. Mix flour, water, yeast and cake mix together. Let raise once. Spread dough out with hands. It will be sticky, but Dolly says don't add additional flour unless absolutely necessary. Spread cinnamon sugar and butter over dough and roll up. Cut into ¾ inch slices and place in pan with the sauce. Let rise till pan is full. Bake at 350 degrees till done. Dolores & I found that this recipe fills two 9 x 13 inch pans, so would suggest that the sauce recipe be doubled. Dolly uses a Jif cake mix when wanting to half the recipe.

One Hour Dinner Rolls

Found this one on the Internet

1 tablespoon plus 1 teaspoon yeast (2 packages)	1 teaspoon salt
¼ cup sugar	¼ cup melted butter
1 ½ cups warm milk	4 cups flour

Combine yeast, sugar and milk and let stand 15 min. Stir in rest with mixer. Cover and let raise 20 min (double). Pinch off egg size pieces. Roll in hands to smooth. Place in greased 9"x13" pan. Bake at 375 degrees for 20 min. Butter tops while still warm.

Pizza Crust

Dave's Recipe: Made in Bread Machine

<u>Ingredient</u>	<u>½ Pound</u>	<u>2 Pound</u>
Water	7 – 8 ozs.	9 – 11 ozs.
Salt	½ teaspoon	¾ teaspoon
Olive or vegetable oil	2 tablespoons	3 tablespoons
Flour	3 cups	4 cups
Yeast	1 ½ teaspoons	2 teaspoons

Optional Toppings:

1 cup pizza sauce	⅓ cup chopped onions
1 (3 – 4 oz.) pkg. sliced pepperoni	½ cup chopped green peppers
½ pound bulk sausage, browned and drained	1 cup (8 ounces) shredded mozzarella cheese
1 (4 oz.) can mushroom stems and pieces, drained	

Combine all ingredients in bread pan. Select dough setting. Press Start/Stop . When signals and display reads 0, press Start/Stop and remove dough. Pat dough into 12 x 15 inch jelly roll pan or greased 12 inch round (½ pound) or 14 inch round (2 pound). Let stand 10 min. Spread with pizza sauce and desired toppings. Bake in preheated 400 degree oven for 15 – 20 min. or till crust is golden brown.

Jim's Bread Recipe

Jim's Recipe:

3 ½ cups flour	1 ¼ teaspoons salt
1 tablespoon sugar	2 tablespoons melted butter
1 ¼ teaspoons yeast	1 ¼ cups warm milk

Place ingredients in bread machine in order given and bake on Basic Cycle, Light Crust.

Quick Breads

Chocolate Chunk Banana Bread

Jan's Recipe: Jan brought this to our 2014 Anniversary Dinner and everyone liked it.

4 bananas (2 ½ cups) mashed	½ teaspoon cinnamon
4 eggs	1 teaspoon baking soda
½ cup almond butter (or nut butter of choice)	1 teaspoon baking powder
4 tablespoons coconut oil, melted	1 teaspoon vanilla
½ cup coconut flour	pinch of sea salt
	6 ounces dark chocolate bits

Combine bananas, eggs, oil, vanilla and nut butter. Add flour, cinnamon, soda, baking powder and salt and mix well. Fold in chocolate bits. Pour into greased 9 x 5 inch loaf pan or 8 x 8 inch pan. Bake in 350 degree oven for 40 min. (50 – 60 min. for loaf pan) or till done. Cool for ½ hour before removing from pan.

Gluten Free Banana Bread

Jan's Recipe: This is a good banana bread. The quinoa flour makes it moister than regular GF flour. And of course chocolate chips need to be added.

4 med. bananas, mashed	2 cups quinoa flour
3 eggs	1 teaspoon baking soda
1 tablespoon vanilla	½ teaspoon sea salt
½ cup coconut sugar	½ cup chopped walnuts (optional)

Preheat oven to 350 degrees. Lightly grease bread pan with olive oil. Mix bananas, eggs and vanilla in small bowl. In large bowl, mix sugar, flour, soda and salt. Pour banana mixture into flour mixture and stir. Sprinkle in nuts and stir again. Pour into pan and bake for 70 min. Allow bread to cool before slicing.

Pumpkin Spice Bread

An oldie, but goodie

1 $\frac{3}{4}$ cups flour	$\frac{1}{8}$ teaspoon ground cloves (optional)
1 $\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup melted butter
1 teaspoon cinnamon	1 cup canned pumpkin
1 teaspoon baking soda	1 egg
$\frac{1}{2}$ teaspoon salt	$\frac{1}{3}$ cup water
$\frac{1}{2}$ teaspoon nutmeg	

Mix all together in usual way. Pour into a greased 9x5 inch loaf pan. Bake at 350 degrees for 70 minutes or till done.

Zucchini Bread with Cranberries

From High Plains Journal (Called Zecret Ingredient Zucchini Bread). The original recipe suggested any kind of dried fruit and lemon zest.

2 small eggs	1 teaspoon cinnamon
1 cup sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup olive oil	$\frac{1}{4}$ teaspoon baking powder
1 teaspoon lemon extract	$\frac{1}{2}$ cup dried cranberries
1 cup grated zucchini	$\frac{1}{2}$ cup chopped walnuts
1 $\frac{1}{2}$ cups flour	

Mix all together in usual way. Pour into a greased 9x5 inch greased loaf pan. Bake at 325 degrees for 1 hour or till done. Small loaf pans take 45 min.

Brownies and Bars

(Cookie recipes can found in a separate cookbook)

Banana Cake Bars with Brown Butter Frosting

Dolores's recipe: I got this recipe from my sister-in-law Gabi.

1 ½ cups sugar	½ cup chopped nuts (optional)
1 cup sour cream	2 teaspoons vanilla
½ cup butter or margarine	Brown Butter Frosting
2 eggs	¼ cup butter or margarine
1 ½ cups mashed bananas	2 cups powdered sugar
2 cups flour	1 teaspoon vanilla
1 teaspoon salt	1 to 3 tablespoons milk
1 teaspoon baking soda	

Preheat oven to 375 degrees. Cream together sugar, sour cream, butter or margarine and eggs. Add mashed bananas. Add flour, salt, and baking soda. Add nuts and vanilla. Pour into greased and floured jelly roll pan. Bake for 20-25 minutes or until toothpick comes out clean. Cool. Brown Butter Frosting: Heat butter or margarine until delicately brown. Remove from heat. Add powdered sugar and vanilla. Gradually add milk. Stir until smooth. Spread over banana bars. Let cool before cutting

Chocolate Shortbread

After mixing this together, work it with your hands to get it to stick together.

¼ cup butter, softened	¼ cup powdered sugar
¼ teaspoon vanilla	1 tablespoon cocoa
½ cup flour	

Cream butter. Add vanilla and mix well. Add rest of ingredients and beat dough at least 3 minutes. Pat into a 9 x 4 inch rectangle. Cut into 2 inch squares place on ungreased baking sheet 1 inch apart. Prick with fork. Bake at 300 degrees for 20 minutes or till set. Cool 5 minutes before removing from pan.

Deluxe Chocolate Marshmallow Bars

Dave's Recipe:

¾ cup butter	½ cup chopped nuts, optional
1 ½ cups sugar	4 cups miniature marshmallows
3 eggs	Topping:
1 teaspoon vanilla	1 ⅓ (8 oz.) cups chocolate chips
1 ⅓ cups flour	3 tablespoons butter
½ teaspoon baking powder	1 cup peanut butter
½ teaspoon salt	2 cups crisp rice cereal
3 tablespoons cocoa	

Cream butter and sugar. Add eggs and vanilla. Beat until fluffy. Combine flour, baking powder, salt and cocoa. Add to creamed mixture. Stir in nuts. Spread in a greased jelly roll pan. Bake at 350 degrees for 15 – 18 min. Sprinkle marshmallows over cake. Return to oven for 2 -3 min. Using a knife dipped in water, spread melted marshmallows over cake. Cool. For topping, combine chips, butter and peanut butter in saucepan. Cook and stir till well blended. Remove from heat, stir in cereal and spread over bars. Chill.

Cranberry Nut Bars

An easy, tasty bar

2 eggs	⅓ cup butter, melted
1 cup sugar	1 cup fresh or frozen cranberries
1 cup flour	½ cup chopped nuts

Beat eggs till thick. Add sugar and then the flour. Stir in cranberries and nuts. Pour into a greased 8 inch pan and bake in a 350 degree oven for 50 minutes or till done.

No-Bake Energy Bars

Jan's Recipe: These are good to take to work for a snack. Of course we do not use cherries but chocolate chips.

1 cup quick cook oats, uncooked	½ cup peanut butter
⅓ cup dried tart cherries or chocolate chips	3 tablespoons honey
	1 teaspoon vanilla

Mix all together in bowl. Spread mixture in a pan and refrigerate 2 hours. Slice and enjoy. Return uneaten bars to refrigerator for storage.

Peanut Butter Squares

Dave's Recipe: "This is a keeper"

¾ cup cold butter, cubed	2 (8 oz.) pkgs. cream cheese, softened
2 (1 oz.) squares semisweet chocolate	¾ cup sugar
1 ½ cups graham cracker crumbs (24 squares)	⅔ cup chunky peanut butter
1 cup flaked coconut	1 teaspoon vanilla
½ cup chopped salted peanuts	Topping
¼ cup toasted wheat germ	4 squares (1 oz each) semisweet chocolate
Filling	¼ cup butter

Heat butter and chocolate on high in microwave for 1 min. Stir, microwave 30 – 60 sec longer till melted, Stir to smooth. Stir in cracker crumbs, coconut, peanuts and wheat germ. Press into a greased 13 x 9 x 2 inch pan. Cover and refrigerate for at least 30 min. In a small bowl, combine filling ingredients. Spread over crust. Cover and refrigerate another 30 min. Melt topping ingredients in microwave and pour over filling. Refrigerate 30 min. or till topping is set. Cut into squares. Refrigerate leftovers.

Cakes and Frostings

3-2-1 Mug Cake

Jacque's Recipe: This is super!!!!!!!!!!!!!!!!!!!!!!

1 box chocolate cake mix

1 box angel food cake mix

Mix the 2 cake mixes together in a Ziploc bag. In a mug stir together 3 tablespoons cake mix, 2 tablespoons water and microwave for 1 min. Other cake mix flavors can be used with the angel food cake mix, but who would want to.

Carrot Cake with Cream Cheese Frosting

Dave's Recipe: "Extremely good!"

2 cups flour

2 cups sugar

½ teaspoon salt

1 teaspoon baking soda

2 teaspoons cinnamon

3 eggs

1 ½ cups oil

2 cups finely grated carrots

1 teaspoon vanilla

1 cup crushed pineapple, drained

1 cup shredded coconut

1 cup chopped nuts, divided

Cream Cheese Frosting

2 (3 oz.) packages cream cheese,
softened

3 cups powdered sugar

6 tablespoons butter

1 teaspoon vanilla

Mix dry ingredients. Add eggs, oil, carrots and vanilla. Beat until combined. Stir in pineapple, coconut and ½ cup nuts. Pour into a greased 9 x 13 inch baking pan. Bake at 350 degrees for 50 – 60 min or till cake is done. Cool. Combine frosting ingredients and frost cooled cake. Sprinkle with remaining nuts. Store in refrigerator.

Chocolate Mug Cake

Another Mug Cake recipe found in Knitting Today, 1-11

4 tablespoons flour	3 tablespoons milk
4 tablespoons sugar	3 tablespoons oil
2 tablespoons cocoa	3 tablespoons chocolate chips (less)
1 egg	Small dash vanilla

Mix dry ingredients together in mug. Add egg, milk, oil. Then chips. Microwave 3 min.

Chocolate Biscuit Cake

Dave's Recipe: He hasn't tried this yet, but it sure looks good and he wants to include it.

8 oz. Rich tea biscuits	1 egg
4 oz. unsalted butter, softened	8 oz. dark chocolate, melted, for coating
4 oz. sugar	1 oz. chocolate melted, for decorating
4 oz. dark chocolate, melted	

Lightly grease 6 x 2.5 inch cake ring. Break each biscuit into almond size pieces. Cream together butter and sugar until mixture starts to lighten. Stir 4 oz. melted chocolate into butter mixture. Beat in egg. Fold biscuits into chocolate mixture. Spoon into cake ring. Chill 3 hours. Remove from cake ring. Coat and decorate with 8 oz. melted dark chocolate, then remaining 1 oz. melted chocolate.

Chocolate Chip Zucchini Cake

From High Plains Journal

2 ½ cups flour	1 teaspoon vanilla
1 teaspoon baking soda	3 large eggs
½ teaspoon salt	2 cups coarsely grated zucchini
½ teaspoon baking powder	1 cup chocolate chips
1 cup butter	½ cup chopped nuts
1 cup brown sugar	

Cream together butter and sugar till fluffy. Add eggs one at a time, then vanilla. Stir in zucchini, 2 cups flour and other dry ingredients. Mix till just combined. Toss chips and nuts with rest of flour. Add to mixture with spatula. Spoon into greased and floured Bundt pan. Bake at 350 degree until sides pull from sides of pan.

Chocolate Pumpkin Cake

From Country Living 10/07, pg 162. I originally made this for John and Jerry for their birthdays in 2007

1 ½ cups flour	1 cup pumpkin
⅔ cup cocoa	2 teaspoons vanilla
2 teaspoons baking powder	¾ cup butter
1 teaspoon baking soda	1 cup brown sugar
½ teaspoon salt	1 cup sugar
½ cup sour milk	3 eggs + 1 yolk

Beat butter and sugar till light and fluffy. Add rest of ingredients in usual way. Bake at 375 degrees in 2 round 8 inch greased pans for 35 min.

Chocolate Angel Food Cake

A great way to use up egg whites after making ice cream with the yolks.

¾ cup cake flour or ¾ cup minus 1 ½ tablespoons regular flour	1 ¼ cups egg whites at room temperature
¼ cup cocoa	¼ teaspoon salt
1 ¼ cups sugar	1 teaspoon cream of tartar
	1 teaspoon vanilla

Sift flour and cocoa together. Beat egg whites with salt until stiff, but not dry. Beat in cream of tartar and vanilla, and then sugar one tablespoon at a time. Sift and stir in flour mixture a little at a time. Pour into ungreased tube pan and bake at 275 degrees for 30 minutes. Raise oven temperature to 325 and bake an additional 30 minutes. Invert over "pop" bottle and cool for 90 minutes before removing from pan.

Cinnamon Coffee Cake

Dave's Recipe:

1 cup butter softened or Smart Squeeze	2 teaspoons baking powder
2 ¾ cups sugar, divided	1 teaspoon baking soda
2 teaspoons vanilla	1 teaspoon salt
4 eggs	2 cups fat free sour cream
3 cups flour	2 tablespoons cinnamon

Cream butter and 2 cups sugar until fluffy. Add van, then eggs. Combine flour, baking powder, soda and salt. Add alternately with sour cream, beating just enough after each addition to keep batter smooth. Spoon ⅓ of batter into a greased 10 inch tube pan. Combine cinnamon and remaining sugar. Sprinkle ⅓ of mixture over batter in pan. Repeat layers two more times. Bake at 350 degrees for 70 min. Remove from pan and cool on wire rack.

Devil's Food Zucchini Cake

Other flavors of cake mix may be substituted.

1 package Devil's Food cake mix	1 ¼ cups water
1 teaspoon cinnamon	½ cup oil
3 eggs	1 cup shredded zucchini

Mix all together in usual way. Pour into 2 greased 9-inch cake pans. Bake at 350 degrees for 30 minutes or till done.

Maple Upside-Down Cake

Real maple syrup makes this one delicious.

1 cup maple syrup	½ cup milk
1 cup flour	1 egg
2 teaspoons baking powder	3 tablespoons sugar
⅛ teaspoon salt	1 tablespoon butter

Bring syrup to boil and pour into a greased 8 inch pan. Mix sugar and butter together. Add egg and milk. Stir in dry ingredients. Spoon over syrup. Bake in 400 degree oven 30 minutes or till crust is lightly browned.

Newman Grove Apple Cake

From Electric Magazine 3-15 pg. 22

1 cup sugar	1 egg
1 ½ cups flour	1 teaspoon baking soda
½ cup butter	½ teaspoon nutmeg
2 cups peeled, diced apples (3 apples)	½ cup chopped nuts
½ teaspoons cinnamon	

Mix together in usual way. Bake in an 8 inch greased pan at 350 degrees for 35 to 40 min.

Classic Pound Cake

From Martha Steward, 11-05, pg. 42. This recipe was cut in half. I used salted butter and reduced the amount of salt.

¾ cup unsalted butter	½ teaspoon vanilla
1 cup flour	3 large eggs
½ teaspoon salt	¾ cup sugar

Mix butter, sugar and vanilla till light and fluffy (3-5 min). Add eggs one at a time. Reduce mixer speed and add flour and salt. Spoon into greased loaf pan. Bake at 350 degrees till done. Cool on rack in pan.

Pumpkin Spice Cake with Cream Cheese Frosting

Dolores's Recipe: A friend gave me this recipe. I didn't use all the confectioners sugar. I don't like it so sweet. I sprinkled chopped pecans on top. If taking to a potluck the nuts on top will let people with nut allergies know that it has nuts in it.

1 package spice cake mix	½ cup chopped pecans (optional)
3 eggs	Cream Cheese Frosting
1 cup canned pumpkin	2 (3 oz.) packages cream cheese, softened
1 ½ cups vegetable oil	½ cup butter, softened
½ cup water	2 teaspoons vanilla
1 (3.4 oz.) package instant vanilla pudding mix	¼ teaspoon salt
1 teaspoon ground cinnamon	5-6 cups confectioners sugar

In a large mixing bowl, combine the dry cake mix, eggs, pumpkin, water, oil, pudding mix and cinnamon. Beat on medium speed for 5 minutes. Stir in pecans. Pour into a greased and floured 10 in bunt cake pan. Bake at 350 degrees for 45-55 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Frost with Cream Cheese Frosting. In a large mixing bowl, beat the cream cheese, butter, vanilla and salt until smooth. Gradually beat in confectioners sugar. Store in refrigerator.

Rum Cake

Found this great recipe in the Windsor CO newspaper.

1 cup pecans or walnuts, chopped	4 eggs
1 (18.5 oz.) package yellow cake mix with pudding	½ cup cold water
1 (3.75 oz.) package instant vanilla pudding	½ cup oil
	½ cup dark rum

Sprinkle nuts into greased and floured tube pan. Mix rest of ingredients together and pour over nuts. Bake at 350 degrees for 1 hour. If using three 4 x7 inch loaf pans, bake for 45 minutes.

Walnut Honey Applesauce Cake

Easy and tasty

$\frac{3}{4}$ cup chopped nuts
1 $\frac{1}{2}$ cups flour
1 cup honey
1 cup unsweetened applesauce

3 large eggs
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ginger
 $\frac{3}{4}$ baking soda

Mix together and bake in a greased 8 inch pan for 55 minutes or till done.

Cream Cheese Frosting

2 (3 oz.) packages cream cheese
3 cups powdered sugar

6 tablespoons butter
1 teaspoon vanilla

Mix together in usual way

Cupcakes

Apple Cinnamon Cupcakes

From www.Wilton.com

2 eggs	½ cup sugar
¾ cup milk	1 teaspoon cinnamon
⅓ cup butter, melted	1 tablespoon baking powder
1 teaspoon vanilla	2 cups apples peeled and chopped
2 ¼ cups flour	

Beat eggs with milk, butter and vanilla. Mix together flour, sugar, baking powder and cinnamon. Add to egg mixture; stir until just moistened. (Do not over mix.) Stir in apples. Bake 18 to 20 min. at 350 degrees. Makes 22 cupcakes.

Banana Cupcakes

From FencePost, 1-2-10 pg. 20. I sometimes halve this recipe

1 ½ sticks butter	3 cups flour
1 ½ cups brown sugar	1 ½ teaspoons baking soda
3 eggs	¾ teaspoon baking powder
4 very ripe bananas (2 cups), mashed	1 teaspoon cinnamon
¾ cup butter milk	½ teaspoon salt
1 teaspoon vanilla	¾ cup chopped nuts (optional)

Mix together in usual way. Bake at 350 degrees for 25 min.

Chocolate Cupcakes

From Taste of Home Cupcakes and Muffin Recipes pg. 32

½ cup butter	½ cup cocoa
1 cup sugar	1 teaspoon baking soda
1 egg	¼ teaspoon salt
1 teaspoon vanilla	½ cup sour milk
1 ½ cups flour	½ cup hot water

Mix together in usual way. Bake 18 cupcakes at 375 degrees for 18 minutes.

Chocolate Zucchini Cupcakes

From Better Homes and Gardens 6/07, pg. 277

2 cups shredded zucchini	⅔ cup cocoa
3 eggs	1 teaspoon baking soda
2 cups sugar	1 teaspoon salt
¾ cup oil	½ teaspoon baking powder
2 teaspoons vanilla	¾ cup chocolate chips (optional)
2 cups flour	

Mix together in usual way. Bake 24 cupcakes at 325 degrees for 25 minutes.

Honey Chocolate Cupcakes

Cupcakes are always fun to eat!

1 cup flour	¾ cup honey
3 tablespoons cocoa	1 egg
¾ teaspoon baking soda	½ teaspoon vanilla
¼ teaspoon salt	⅓ cup milk
¼ cup butter, softened	

Beat butter till light. Add honey and mix till creamy. Beat in egg, vanilla and milk. Gradually add flour, cocoa, soda and salt. Bake 22 cupcakes at 350 degrees for 20 minutes.

Honey Lemon Cupcakes

An original recipe

½ cup butter	2 teaspoons baking powder
1 cup honey	½ teaspoon salt
½ tablespoon grated lemon rind	½ teaspoon lemon extract
3 eggs	3 drops yellow food color
1 ¾ cups flour	

Mix butter and honey till light and fluffy. Add rest of ingredients. Bake 22 cupcakes at 325 degrees for 20 min.

Lemon Cupcakes

From Taste of Home Cupcakes and Muffins Recipes pg. 46

⅔ cup butter	½ teaspoon salt
1 cup sugar	⅔ cup milk
3 eggs	1 tablespoon lemon peel
1 ⅔ cups flour	½ teaspoon vanilla
2 ½ teaspoons baking powder	

Mix together in usual way. Fill 18 cupcakes. Sprinkle with topping (below) Bake at 350 degrees for 20 min.

Topping: ¼ cup sugar, 1 tablespoon lemon peel, ⅛ teaspoon nutmeg

Pumpkin Cupcakes

From Family Circle 11-08, pg. 204

3 cups flour	1 ½ cups sugar
1 tablespoon pumpkin pie spice	¾ cup oil or melted butter
2 ½ teaspoons baking soda	½ cup buttermilk or sour milk
1 teaspoon baking powder	1 (15 oz.) can pumpkin
¾ teaspoon salt	

Mix together in usual way. Bake 38 cupcakes for 18-20 min. in 350 degree oven.

Sweet Zucchini Cupcakes

Found this recipe on the Martha Stewart web site

1 ½ cups flour	½ cup chopped nuts
1 cup brown sugar	1 ½ cups shredded zucchini
2 teaspoons baking powder	⅓ cup oil or melted butter
½ teaspoon cinnamon	2 large eggs, lightly beaten
½ teaspoon salt	½ teaspoon vanilla

Mix dry ingredients together. Stir in zucchini, oil or butter, eggs and vanilla . Don't over mix. Stir in nuts. Bake 20 cupcakes at 350 degrees for 25 min.

Pies

Coconut Pie

If you like coconut you will like this different pie

2 cups milk	6 tablespoons butter
1 cup sugar	1 teaspoon vanilla
4 eggs	½ teaspoon salt
½ cup flour	1 cup coconut

Mix all together and pour into a 10 inch or larger greased pie pan. Bake in 350 degree oven for 50 minutes or till knife inserted into middle comes out clean.

Crazy Custard Pie

From High Plains Journal 10-6-08, pg. 7c

4 eggs	2 cups milk
¼ cup butter	1 teaspoon vanilla
¾ cup sugar	½ teaspoon salt
½ cup flour	1 cup coconut (optional)

Place all ingredients in blender or food processor in order given. Blend on high for 30 sec. Stir in any frozen or dried fruit as desired (blueberries, currents, etc.). Pour into greased glass 10 inch pie plate. Bake at 375 degrees for 40-45 min. Test for doneness with knit.

Paradise Pineapple Pie

Dave's Recipe:

1 (14 oz.) can sweetened condensed milk	$\frac{1}{3}$ cup lemon juice
1 (12 oz.) carton Cool Whip	2 (8 inch) graham cracker crusts
1 (20 oz.) can crushed pineapple, drained	1 cup flaked coconut

Place milk in bowl and fold in Cool Whip. Add pineapple and lemon juice. Stir for 2 minutes or till slightly thickened. Pour into 2 crusts and top with coconut. Cover and refrigerate for at least 2 hours.

Pumpkin Pie

Dave's Recipe: This is great. It tastes like Grandma's. He makes these pies for all our family dinners. A doubled recipe fills 3 pie shells.

$\frac{3}{4}$ cup sugar	4 large eggs
1 teaspoon ground cinnamon	1 (15 oz.) can pumpkin
$\frac{1}{2}$ teaspoon salt	1 (12 oz.) can evaporated milk
$\frac{1}{2}$ teaspoon ground ginger	unbaked 9 inch deep dish pie shells

Mix sugar, cinnamon, salt and ginger in a small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar mixture. Gradually stir in milk. Pour in pie shells and bake in a preheated 425 degree oven for 15 min. Reduce temperature to 350 degrees and bake for an additional 40 – 50 min or till knife inserted near center comes out clean. Cool on wire rack for 2 hours.

Crisps, Cobblers

Apple Nut Crisp

A real old recipe I've been making for years

8 tart apples	½ teaspoon nutmeg
½ cup sugar (or more)	¼ teaspoon salt
3 tablespoons flour	½ cup chopped nuts (optional)
1 teaspoon cinnamon	2 tablespoons butter (or more)

Slice apples and arrange in buttered baking dish. Combine dry ingredients and walnuts and sprinkle over apples. Dot with butter. Cover with foil. Bake 25 min at 375 degrees. Remove cover during last 10 min.

Note: 2 teaspoons of Sweet and Low may be substituted for the sugar.

Fruit Cocktail Cobbler

Easy to make

½ cup butter, melted	½ cup milk
½ cup sugar	1 teaspoon vanilla
1 cup flour	1 (15 oz.) can fruit cocktail, drained
1 teaspoon baking powder	

Combine all ingredients except fruit. Spread in greased 9 inch square pan. Top with fruit. Bake at 350 degrees for 50 minutes or till done.

Macaroon Apple Cobbler

This has some “different” ingredients

4 cups sliced apples	½ cup butter
⅓ cup sugar	½ cup sugar
½ teaspoon cinnamon	1 egg
½ cup coconut	½ teaspoon vanilla
½ cup dried cranberries	¾ cup flour
Topping	¼ teaspoon baking power

Place apples in a greased 10 inch pie plate. Mix ⅓ cup sugar and cinnamon together and sprinkle over apples. Sprinkle coconut and cranberries over top. Mix topping together and spread over top. Bake at 350 degrees for 30 minutes or till top is lightly browned.

Rhubarb Crumble

The amount of rhubarb can be increased (or decreased). Just remember to adjust the amount of sugar!

3 cups rhubarb cut into 1 inch pieces	½ cup quick cooking oats
½ cup sugar	½ teaspoon cinnamon
⅔ cup brown sugar	¼ teaspoon salt
½ cup flour	6 tablespoons butter, cut into pieces

Toss rhubarb with ½ cup sugar and put in greased 8 inch baking dish. Mix the rest of ingredients together till crumbly and sprinkle over rhubarb. Bake in 400 degree oven for 15 minutes, then 350 degree oven for 20 minutes.

Puddings

Fruit Pudding Dessert

This makes a nice, easy, summer dessert

1 (3.4 oz.) package Instant vanilla pudding
1 (20 oz.) can pineapple chunks in natural juice

1 (15 oz.) can fruit cocktail in natural juice
Cool Whip

Drain juice from pineapple and fruit cocktail and mix with pudding till thickened. Fold in fruit and refrigerate. Serve with Cool Whip.

Instant Pumpkin Pudding

No cooking is needed for this recipe

1 cup milk
1(3.4 oz) package instant vanilla pudding
½ can pumpkin

¼ teaspoon pumpkin pie spice
¼ teaspoon cinnamon
¼ teaspoon nutmeg
dash ginger

Mix all together and chill.

Maple Syrup Indian Pudding

A different twist on this delicious old New England recipe.

3 cups milk	½ teaspoon salt
¾ cup maple syrup	¼ teaspoon ginger
½ cup cornmeal	¼ teaspoon nutmeg
1 tablespoon butter	2 large eggs, beaten
½ teaspoon cinnamon	¼ teaspoon maple flavoring

Bring milk to a boil. Reduce heat and stir in syrup. Cook 4 minutes. Add cornmeal. Stir and cook 8 minutes. Add all but the eggs. Stir well. Remove from heat and cool 5 minutes. Whisk in eggs. Pour into a greased 1 quart baking dish. Bake in 350 degree oven 1 hour or till set. Serve with Cool Whip or vanilla ice cream

Old Fashioned Chocolate Pudding

This is made with water and tastes very good.

1 cup sugar	2 ¼ cups water
⅓ cup cocoa	1 tablespoon butter
¼ cup flour	1 teaspoon vanilla
pinch salt	

Combine sugar, cocoa, flour and salt. Add water and bring to a boil. Cook 1 minute or till thickened. Remove from heat and stir in butter and vanilla. Chill before serving.

Rich Chocolate Pudding

Dave's Recipe: "This is very rich"

2 cups semisweet chocolate chips	1 cup milk
⅓ cup powdered sugar	¼ cup butter

Place chips and sugar in blender. Cover and process till chips are coarsely chopped. In a saucepan over med. heat, bring butter and milk to a boil. Add to blender, cover and process till chips are melted and mixture is smooth. Pour into 6 individual serving dishes. Refrigerate.

Robyn's Pudding Recipe

Chocolate pudding
Cool Whip

bananas (optional)

In a glass put pudding then Cool Whip and repeat. If desired, you may put bananas in .
(I don't)

Candy, Misc.

Club Cracker Treats

These are GREAT!

Club Crackers
 ½ cup butter
 ½ cup sugar

1 teaspoon vanilla
 ½ cup slivered almonds or chopped
 walnuts

Line a 9 x 13 inch baking dish with Club Crackers. In a saucepan bring the butter and sugar to a boil. Remove from heat and add vanilla. Spread over the crackers. Sprinkle nuts on top. Bake at 350 degrees for 10 minutes. Immediately remove from pan to wax paper or serving dish.

Chocolate Peanut Butter Oatmeal Balls

Jan's Recipe: This is an amazing, quick little snack when a chocolate fix is needed in a hurry. I use almond butter in place of peanut butter. I also use gluten free oatmeal for those who need that.

1 cup old fashioned oats
 ¼ cup cocoa
 ¼ cup shredded coconut

½ cup peanut butter
 ¼ cup raw honey

Stir dry ingredients together. Add wet ingredients and blend well. (May have to use your hands) Use a small cookie scoop to get even sized balls. Roll each ball by hand. Chill in refrigerator until ready to serve.

Fudge

Dolores's Recipe: I use a 10 x 6 pan and it works well.

3 cups chocolate chips	dash salt
1 can (14 oz.) sweetened condensed milk	1 ½ teaspoons vanilla
	chopped nuts

Melt chocolate chips, milk and salt. When melted add vanilla and stir. Add nuts if wanted. Pour into wax paper lined 8x8 pan. When it is set up turn onto cutting board and cut into desired size.

Mints

Dolores' recipe

2 ½ cups powdered sugar	3 ounces cream cheese (room temperature)
½ teaspoon flavoring	

Put all together in bowl and mix until smooth. Sugar the molds, pack with mixture and then eject mint. Makes approximately 60. Coloring: yellow = butter flavor, green = mint

Pecan Tarts

Dolores' s recipe

Crust

1 stick margarine or butter (room temperature)

3 ounces cream cheese (room temperature)

1 cup flour

Mix together well and form into 24 balls. Thumb press into deep mini muffin tins.

Filling

1 tablespoon margarine or butter (room temperature)

$\frac{3}{4}$ cup brown sugar

$\frac{2}{3}$ cup pecan pieces

1 teaspoon vanilla

1 egg

Cream margarine or butter and brown sugar together. Add egg, then vanilla, mixing well. Add pecan pieces and mix well. Spoon into crusts and bake at 325 degrees for 25 minutes. This makes enough for 24 tarts - be careful not to overfill.

Sautéed Apples with Maple Syrup

The real maple syrup gives the apples a great flavor.

4 large apples, cored

$\frac{2}{3}$ cup maple syrup

Slice apples. Put in skillet. Pour maple syrup over apples. Bring to boil, reduce heat, cover and simmer five to seven minutes or till apples are tender. Serve with whip cream or ice cream.

Breakfast

Breakfast Pie

Dave's Recipe:

8 bacon strips, diced	1 green onion, sliced
¼ cup crushed cornflakes	½ teaspoon salt
5 eggs, lightly beaten	⅛ teaspoon pepper
½ cup milk	2 ½ cups frozen cubed hash brown potatoes
½ cup 4% cottage cheese	
1 ½ (6 oz.) cups shredded cheddar cheese	

In a large skillet, cook bacon till crisp. Drain, reserving 2 teaspoons drippings. Stir cornflakes into drippings. In a large bowl, combine, eggs, milk, cottage cheese, cheddar cheese, onion, salt and pepper till blended. Stir in potatoes. Pour into a greased 9 inch pie plate. Sprinkle with bacon and cornflake mixture. Cover and refrigerate overnight. Remove from refrigerator 30 min. before baking. Bake, uncovered at 325 degrees for 45 – 50 min or till knife inserted near center comes out clean. Let stand for 5 – 10 min before cutting.

Chocolate Chip Pancakes

Jan's recipe:

2 cups milk or buttermilk	4 teaspoons baking powder
¼ cup brown sugar	¾ teaspoon baking soda
2 eggs	¼ teaspoon salt
¼ cup oil	small amount of chocolate chips
2 cups whole wheat flour or regular flour	

Heat skillet to 350 degrees. Mix together the milk, eggs, sugar and oil. Stir in the flour, baking powder, baking soda and salt. Drop batter on preheated skillet. Sprinkle 6 or 7 chocolate chips on top of each pancake. Turn when lightly browned. These pancakes don't need syrup.

Pancakes

Dolores's recipe: Great with maple syrup.

1 ½ cups all-purpose flour	1 ¼ cups milk
3 ½ teaspoons baking powder	1 egg
1 teaspoon salt	3 tablespoons butter, melted
1 tablespoon white sugar	

In a large bowl sift together the flour, baking powder, salt and sugar. Add the milk and egg and mix well. Pour in the melted butter and mix until smooth. Pour or scoop the batter onto heated griddle. Brown on both sides and serve hot.

Waffles

These are especially good with Cool Whip

1 egg	1 ½ tablespoons sugar
1 cup flour	1 ½ teaspoons baking powder
2 tablespoons olive oil or melted butter	pinch salt
1 cup milk	½ teaspoon vanilla

Mix together and pour $\frac{2}{3}$ cup (or desired amount) into waffle maker.

Jellies, Jam, Pickles

Freezer Bread and Butter Pickles

My latest (original) pickle recipe. This is a good way to use “over ripe” cukes from the garden.

several cucumbers
2 tablespoons salt
1 cup cider vinegar
2 cups sugar

1 teaspoon celery seed
1 teaspoon mustard seed
½ teaspoon turmeric

Fill a large bowl with peeled and seeded cucumbers that have been cut into chunks (approximately 1 quart). Cover with water. Stir in 2 tablespoons canning salt and let sit for 2 hours. Drain and rinse. Heat together to just below a boil vinegar, sugar, and spices. Stir to dissolve the sugar. Put cucumbers in a large pot. Pour vinegar mixture over cucumbers and simmer for 10 to 15 min or till they are sort of transparent. Time depends on age and size of cucumber chunks. Pour into jars and freeze. Makes 2 pints. Recipe may be doubled.

Apple Butter

Dolores’s Recipe: I use a steamer canner and process for 45 minutes. I feel more process is better.

20 cups apple puree
11 cups sugar
3 teaspoons cinnamon

3 teaspoons ground cloves
1 ½ teaspoons allspice

Simmer all the ingredients stirring every 15 minutes with a wooden spoon. Apple butter is ready when it rounds slightly on the spoon and is glossy. Pack into hot sterilized jars leaving 1/4 inch head space. Adjust lids and process in a boiling water bath for 10 minutes. Makes about 7 pints.

Peach or Strawberry Freezer Jelly

A family favorite

Peach Jam: In a blender coarsely chop 3 cups peeled peaches. Pour into a large bowl. Stir in 4 ½ cups sugar and 2 tablespoons fresh lemon juice. Let set 10 min. In sauce pan mix ¾ cup water and 1 box Sure-Jell. Bring to boil and boil one minute, stirring constantly. Pour Sure-Jell into fruit mixture. Stir 3 min. Pour into jelly jars, filling to ½ inch of top. Let set on counter for 24 hours, then store in freezer.

Strawberry Jam: 2 cup pulp, 4 cup sugar, no lemon juice.

Wild Plum Freezer Jam

This is an original recipe. A 5-quart container of wild plums makes 4 batches of jam

Prepare plums: Wash and pit plums. Add a small amount of water and heat on stove till warm. Chop in small batches in blender, adding small amounts of water as needed, till finely chopped.

2 cups prepared plums
3 cups sugar
1 tablespoon lemon juice

¾ cup water
1 package of Sure-Jell

Stir plums, sugar and lemon juice together and let set for 10 minutes. In saucepan mix together the water and Sure-Jell. Bring to boil and boil one minute, stirring constantly. Pour into plum mixture and stir for 3 minutes. Pour into jelly jars, filling to ½ inch of top. Makes 5 ½ (8-ounce) jars. Screw on lids and set on counter for 24 hours. Store in freezer. Thaw in refrigerator. Will keep in refrigerator 3 weeks.

Beverages

Hot Chocolate

Dave's Recipe:

8 cups powdered milk
1 lb. container Nestles Quick

1 (6 oz.) jar coffee creamer
½ cup powdered sugar

Mix all together. Put some in a mug and fill with hot water.

Iced Coffee

From Prairie Piper Pod Cast. Keeps 2 weeks in refrigerator.

Mix together 1 pound of coffee and 8 quarts of water. Let set 8 hours. Strain through cheese cloth. I used ¼ pound of coffee and 2 quarts water and it was still pretty strong so added another 2 quarts of water.

Instant Cocoa with Marshmallows and Chocolate Chips

From Family Circle 12-07, pg. 182

3 cups instant nonfat dry milk
2 ½ cups powdered sugar
1 cup cocoa, sifted
1 cup powdered non dairy creamer

1 cup mini marshmallows
½ cup mini chocolate chips

Stir dry ingredients together. Divide into 18 plastic bags (⅓ cup each). Top with marshmallows and chips. Give as gift with a mug. Attach instructions to side of mug. Instructions: Blend mix with ¾ cup hot water

Mixes

Dry Onion Soup Mix

Dolores's Recipe:

$\frac{2}{3}$ cup dried minced onion	1 teaspoon sea salt
3 teaspoons parsley flakes	1 teaspoon sugar
2 teaspoons onion powder	$\frac{1}{2}$ teaspoon ground pepper
$\frac{1}{2}$ teaspoon celery salt	

Put all ingredients in jar and shake. Shake before each use.

Fajita Seasoning

Jan's Recipe: This is a great quick and easy mix when making fajitas. I mix up extra to have on hand. I also use round steak to make the fajitas and it works great.

1 tablespoon cornstarch	$\frac{1}{2}$ teaspoon onion powder
2 teaspoons chili powder	$\frac{1}{2}$ teaspoon garlic powder
1 teaspoon salt	$\frac{1}{4}$ teaspoon cayenne pepper
1 teaspoon paprika	$\frac{1}{2}$ teaspoon ground cumin
1 teaspoon white sugar	

Mix all together.

Taco Seasoning

Dolores's recipe:

$\frac{1}{2}$ cup chili powder	1 tablespoon garlic powder
$\frac{1}{4}$ cup onion powder	1 tablespoon paprika
$\frac{1}{8}$ cup cumin	1 tablespoon sea salt

Put ingredients into a jar and shake. Shake before each use.

Taco Seasoning Mix

Nice to make if you don't keep the packaged mix on hand.

1 tablespoon dried minced onion
4 ½ teaspoons chili powder
1 tablespoon garlic powder or minced
garlic
½ tablespoon paprika

1 teaspoon ground cumin
½ tablespoon green pepper flakes
½ tablespoon dried oregano
½ teaspoon dried marjoram

Mix all together.

Recipe Index

- 3-2-1 Mug Cake, 58
- Apple Butter, 81
- Apple Cinnamon Cupcakes, 65
- Apple Nut Crisp, 71
- Asian Lettuce Cups, 17
- Baked Pork Chops, 42
- Banana Cake Bars with Brown Butter Frosting, 55
- Banana Cupcakes, 65
- Bean and Beef Skillet, 17
- Beef 'N Stuffing Squares, 19
- Beef and Cabbage Casserole, 18
- Beef Bourguignon, 33
- Beef Brisket, 39
- Beef Teriyaki, 33
- Beef/Mac Vegetable Casserole, 18
- Biscuits, 49
- Brandied Pumpkin Bread, 45
- Breakfast Pie, 79
- Breakfast Pizza Skillet, 43
- Broccoli Cheddar Casserole, 11
- Buttermilk Egg Bread, 50
- Carrot Cake with Cream Cheese Frosting, 58
- Cheddar Loaves, 20
- Cheeseburger Pie, 19
- Chicken and Rice, 41
- Chicken Enchilada Soup, 4
- Chicken Fajitas, 41
- Chicken Fried Rice, 42
- Chicken Noodle Soup, 4
- Chicken Salad, 7
- Chickpea-Quinoa Salad, 8
- Chili Beef Hash, 20
- Chocolate Angel Food Cake, 60
- Chocolate Biscuit Cake, 59
- Chocolate Chip Pancakes, 79
- Chocolate Chip Zucchini Cake, 59
- Chocolate Chunk Banana Bread, 53
- Chocolate Cupcakes, 66
- Chocolate Mug Cake, 59
- Chocolate Peanut Butter Oatmeal Balls, 76
- Chocolate Pumpkin Cake, 60
- Chocolate Shortbread, 55
- Chocolate Zucchini Cupcakes, 66
- Cinnamon Coffee Cake, 61
- Cinnamon Rolls, 50
- Classic Pound Cake, 62
- Club Cracker Treats, 76
- Coconut Pie, 69
- Country Swiss Steak #1, 34
- Country Swiss Steak #2, 34
- Cowboy Supper, 21
- Cranberry Blueberry Bread, 45
- Cranberry Muffins, 49
- Cranberry Nut Bars, 56
- Crazy Custard Pie, 69
- Cream Cheese Corn, 11
- Cream Cheese Frosting, 64
- Creamed Onions and Peas, 12
- Creamy Corn, 12
- Crockpot Meatballs, 21
- Cucumbers and Onions, 8
- Deluxe Chocolate Marshmallow Bars, 56
- Devil's Food Zucchini Cake, 61
- Diet Soup, 5
- Dijon Mushroom Beef, 34
- Dry Onion Soup Mix, 84
- Easy Pizza, 22
- Egg Bread, 45
- Egg Macaroni Salad, 9
- Enchilada Torte, 23
- Fajita Seasoning, 84
- Fiesta Taco Salad, 24
- Filled Sopapillas, 24
- Freezer Bread and Butter Pickles, 81
- Freezer Jelly 2012, 82
- Freezer Sweet Corn, 12
- Fruit Cocktail Cobbler, 71
- Fruit Pudding Dessert, 73
- Fruited Steak Crockpot, 59

- Fudge, 77
- Gluten Free Banana Bread, 53
- Grandma's Ground Luncheon Meat, 44
- Great Granola Bread, 46
- Ground Beef and Garbanzo Bean Casserole, 24
- Ground Beef Stroganoff, 25
- Hamburger - Green Bean Bake, 26
- Hamburger Beef Vegetable Soup, 5
- Hamburger Pie, 28
- Hamburger Supper, 27
- Hamburger-Rice Casserole, 26
- Hearty Lasagna Soup, 6
- Honey and Cinnamon Wheat Bread, 46
- Honey and Oats Bread, 46
- Honey Chocolate Cupcakes, 66
- Honey Lemon Bread, 47
- Honey Lemon Cupcakes, 67
- Hot Chocolate, 83
- Iced Coffee, 83
- Instant Cocoa with Marshmallows and Chocolate Chips, 83
- Instant Pumpkin Pudding, 73
- Jammin Joe Bake, 27
- Jim's Bread Recipe, 52
- Lemon Cupcakes, 67
- Macaroni and Cheese, 13
- Macaroon Apple Cobbler, 72
- Maple Syrup Indian Pudding, 74
- Maple Upside-Down Cake, 61
- Maple Walnut Bread, 47
- Microwave Broccoli and Cheese, 13
- Mints, 77
- Never Fail Cinnamon Rolls, 51
- Newman Grove Apple Cake, 62
- No-Bake Energy Bars, 57
- Oatmeal Meatloaf, 28
- Old Fashioned Chocolate Pudding, 74
- One Hour Dinner Rolls, 51
- Oyster Soup, 6
- Pancakes, 80
- Paradise Pineapple Pie, 70
- Peach Maple Bread, 47
- Peanut Butter Squares, 57
- Pecan Tarts, 78
- Perfect Pot Roast, 39
- Pizza Crust, 52
- Pot Roast with Vegetables, 40
- Pumpkin Cupcakes, 67
- Pumpkin Pie, 70
- Pumpkin Spice Bread, 54
- Pumpkin Spice Cake with Cream Cheese Frosting, 63
- Quick Oven Baked Beans, 13
- Rhubarb Crumble, 72
- Rich Chocolate Pudding, 74
- Robyn's Pudding Recipe, 75
- Round Steak with Vegetables, 35
- Rum Cake, 63
- Rustic Winter Vegetable Tarts, 14
- Salmon and Chickpeas, 44
- Salmonburgers, 44
- Sautéed Apples with Maple Syrup, 78
- Simmered Sirloin or Venison with Noodles, 36
- Simple Roast Beef, 40
- Skillet Mac 'n Beef, 28
- Skillet Roasted Carrots and Parsnips, 14
- Skillet Spaghetti and Ground Beef, 29
- Skillet Steak and Vegetables, 36
- Souperburgers, 29
- Southern Baked Beans, 15
- Southwest Quinoa Salad, 9
- Spaghetti Squash Casserole, 30
- Steak and Gravy Crock-Pot, 37
- Steak and Potatoes Crock-Pot, 37
- Stewed Tomatoes, 15
- Stuffed Cube Steak, 37
- Stuffed Hamburgers, 30
- Summer Squash, 15
- Sweet and Sour Meatballs, 31
- Sweet Milk Bread, 48
- Sweet Potato and Quinoa Salad, 10
- Sweet Zucchini Cupcakes, 68
- Swiss Steak with Mushrooms, 38
- Taco Seasoning, 84
- Taco Seasoning Mix, 85
- Texas Tacos, 31

Tex-Mex Stuffed Acorn Squash, 16
Tomato Tart, 16
Tone's Spaghetti Sauce, 32
Waffles, 80

Walnut Honey Applesauce Cake, 64
Whole Wheat and Citrus Bread, 48
Wild Plum Freezer Jam, 82
Zucchini Bread with Cranberries, 54