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Compiled by
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by
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Clayton KS 67629

Dedication

**This book is dedicated to my family.
To my husband, John, who has
enthusiastically and lovingly
encouraged me with all my
endeavors; to our children, Jim, Jan
and Dave, who are following their
father's example; to Dolores and
Eldean for their loving support; and
to Stephanie, Justin, Robyn, Jacque
and Crystal for being so special.**

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Cranberry Salad

Grandma made this for Thanksgiving and Christmas Dinners.

1 orange	2 packages Jello – any red
3 apples, cored	flavor
1 package cranberries	1 cup juice from fruits
2 cups sugar (or more)	1 cup crushed pineapple
3 cups boiling water	½ cup chopped nuts

Put orange (peel and all), apples and cranberries through food grinder. Dissolve Jello in boiling water. Mix all together and refrigerate.

Cold Slaw

A simple way to make cold slaw.

1 head of cabbage, cut into	½ cup Miracle Whip
chunks	milk
celery seed	sugar OR Equal

Put chunks of cabbage in blender, add water to cover and zap till chopped into desired size. Drain well. Mix Miracle Whip with milk to desired consistency. Add sugar OR Equal and celery seed to taste and mix into cabbage mixture.

Lombardo Salad

Great when using vegetables fresh from the garden. Amounts can vary depending on what is doing best in the garden at the time.

4 tomatoes, cut into bite size pieces	3 pinches basil
1 cucumber, peeled and cut into bite size pieces	2 pinches oregano
1 red onion, sliced	salt to taste
	$\frac{3}{4}$ cup olive oil (or less)

Toss all ingredients except oil and chill for $\frac{1}{2}$ hour. Add olive oil and let stand 15 additional minutes.

Potato Salad

Grandma gave me this recipe. It doesn't have amounts, so use your own judgement.

potatoes	sweet pickle relish
chopped celery	Miracle Whip
chopped onion	milk
hard boiled eggs	

Peel and cut potatoes into pieces. Boil in salted water till tender. Drain and cool. Chop eggs. Mix all ingredients together and refrigerate.

Three Bean Salad

This has no sugar.

1 can yellow beans, drained	1/3 cup Sugar Twin
1 can green beans, drained	salt and pepper to taste
1 can kidney beans, drained	2/3 cup vinegar
1/2 cup celery, finely chopped	2 tablespoons salad oil
1/2 cup onion, thinly sliced	

Combine beans, celery and onion. Mix together Sugar Twin, salt, pepper, vinegar and salad oil. Pour over bean mixture. Marinate in refrigerator 4 hours.

Ham and Macaroni Salad

This makes a good meal.

1 cup uncooked macaroni	1/4 cup sweet pickle relish
1/2 pound ham cut into 1/2 inch cubes	1/4 cup Miracle Whip
1 cup celery, chopped	1/3 cup onion, chopped
1/2 cup cheddar cheese, diced	1 teaspoons mustard

Mix all together and refrigerate.

Salmon Macaroni Salad

A good salad!

2 cups macaroni, cooked	1 17-ounce can peas, drained
1 cup celery, chopped	1 15 ½-ounce can salmon, drained and flaked
1 cup cucumber, peeled and chopped	1 cup Miracle Whip
½ cup green pepper, chopped (optional)	2 tablespoons lemon juice salt and pepper to taste

Mix all together and enjoy!

Tuna Macaroni Salad

This is the macaroni salad I make most often.

4 cups cooked macaroni	½ tablespoon lemon juice
1 7 ½-ounce can tuna	¼ teaspoon Worcestershire sauce
½ cup celery, chopped	½ cup Miracle Whip
1 small onion, chopped	salt to taste
1 4-ounce jar diced pimientos	

Mix all ingredients together and chill.

Vegetable Macaroni Salad

I made this to use up eggs when the chickens were in good production.

4 eggs, hard boiled (more or less), chopped	1 10-ounce package frozen mixed vegetables, cooked drained and cooled
4 cups cooked macaroni (2 cups dry)	1 cup Miracle Whip
2 cups beef cooked, or ham, pork, or Spam (optional)	¼ cup pickle juice
½ cup celery, chopped	¼ cup onion, chopped
½ cup sweet pickle relish	2 teaspoon mustard
	salt and pepper to taste

Toss together eggs, macaroni, meat (if used), vegetables, celery, pickles and onion. Blend together Miracle Whip, juice and mustard. Toss with vegetable mixture and chill.

Strawberry Salad

Dave's recipe.

2 quarts fresh strawberries, sliced	2 large containers cottage cheese
1 large container Cool Whip	¾ bag miniature marshmallows
1 large box strawberry Jello	

Mix all together in large bowl and refrigerate. Other fruits may be substituted for strawberries.

Waldorf Mold

Tasty Jello salad.

1 package lemon Jello or flavor of your choice	2 teaspoons vinegar
½ teaspoon salt	¾ cup celery, diced
1 cup boiling water	1 cup apple, diced
¾ cup cold water	¼ cup nuts, chopped
	¼ cup Miracle Whip

Dissolve Jello and salt in boiling water. Add cold water. Chill till thick in a one quart mold. Fold in celery, unpeeled apples, nuts and Miracle Whip. Chill till set.

Watergate Salad

Jan's recipe.

1 package pistachio instant pudding	1 9-ounce container Cool Whip
2 cups miniature marshmallows	1 20-ounce can crushed pineapple, undrained
½ cup chopped nuts	

Mix all together in a large bowl and chill.

Wilted Cucumber Salad

Nice with home grown cucumbers.

2 large cucumbers, peeled and thinly sliced	¼ cup green pepper, chopped
1/3 cup vinegar	¼ cup parsley
2 tablespoons sugar	salt and pepper to taste

Mix all together. Refrigerate 2 hours.

Wilted Lettuce Salad

Good with home grown lettuce.

Black Seeded Simpson Lettuce ½ cup vinegar
5 slices bacon

Cut bacon into pieces and cook in microwave till brown. Remove bacon and add vinegar to bacon grease. Heat. Add bacon pieces and pour over lettuce.

Zucchini Salad

This recipe came from Blanche Brooks.

1/3 cup wine vinegar	¼ cup green pepper, diced
1/6 cup oil	(optional)
¼ cup sugar OR 2 teaspoons Sweet and Low	1 2 ½-ounce jar pimiento, diced
¼ cup onion, diced	5 small zucchini, peeled, seeded and diced
¼ cup celery, diced	salt and pepper to taste

Combine vinegars, oil, sugar, salt and pepper. Pour over vegetables and marinate in refrigerator for several hours.

Beef Stew

Nana's Beef Stew recipe, which she got from her mother, Annie Powers Doyle.

1 pound beef stew meat or bottom of round, cut into 1 inch cubes	1 parsnip, peeled and sliced in ½ inch pieces
½ rutabaga (also known as yellow turnip), peeled and cubed	2 carrots, peeled and sliced in ½ inch pieces
3 potatoes, peeled and cubed	3 stocks of celery, chopped ½ cup barley
	1 tablespoon Worcestershire sauce

Cover raw beef with cold water and let soak for ½ hour. Quickly bring to boil. Reduce to medium heat and simmer while preparing vegetables. Add turnip first because it takes longer; then other vegetables. Cook a minimum of 2 to 3 hours (or all day, adding more water as needed). One half hour before serving, add barley. Good for a cold snowy winter day.

Corn Chowder

Uncle Paul's recipe. Uncle Paul developed over 300 soup recipes when he worked for as volunteer cook at the Elks in Wareham. This is one of the favorites.

5 No. 10 cans cream corn	3 pounds onions, chopped
1 No. 10 can whole kernel corn, undrained	butter
1 No. 10 can whole potatoes, undrained	½ gallon milk
1 5-pound canned ham	1/3 cup white pepper
	1 pound butter

Sauté chopped onions in butter. Cut ham into ½ inch cubes. Cut potatoes into 1/6's. Mix together all ingredients except the 1 pound of butter in a double boiler and heat. Add the pound of butter and melt on top of the chowder. For variation add ½ bottle of Tabasco sauce OR one pound of cranberries, finely minced with 1/3 cup sugar.



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Grandma's Beans

Grandma's pinto bean recipe. Dad remembers Grandma making this with REAL cream.

2 cups dry pinto beans
salt and pepper to taste

fresh or cured pork OR beef
OR ½ carton Half and
Half OR cream

Wash beans and soak overnight. Drain water. Cover with fresh water. Add meat OR Half and Half, salt and pepper. Simmer for several hours. This can be made in a crock pot.

Honey Baked Beans

A good baked bean recipe without sugar.

2 cans Pork and Beans
½ cup honey
1 cup catsup

1 onion, chopped
4 slices bacon

Drain and rinse beans. Combine beans, honey, catsup and onion. Place in shallow baking dish. Top with bacon. Heat one hour in a 350 degree oven. This can be cooked in the microwave.

Honey Beets

A good way to fix beets.

¼ cup honey
1 tablespoon vinegar
1 can sliced beets

1 tablespoon butter
1 onion, sliced

Mix all together and heat on top of stove till onions are slightly tender.

Creamed Cabbage

A college friend once told me that everyone should eat cabbage on New Year's Day to ensure having money the rest of the year. Grandma always liked cabbage fixed this way.

1 head of cabbage, cut into chunks	2 tablespoons flour
¾ cup milk (or more), heated	1 teaspoon dehydrated onion
2 tablespoons butter, softened	¼ teaspoon celery seed
	salt and pepper to taste

Put chunks of cabbage in blender, cover with water and zap till chopped. Drain and put in saucepan. Put rest of ingredients in blender and put on high till well mixed. Pour over cabbage. Bring to boil and simmer till cabbage is tender, stirring often.

Green Beans with Cheese

A nice way to fix beans if you like cheese.

1 can green beans chunk of Velveta	2 tablespoons butter milk
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Heat beans. Drain and add rest of ingredients. Return to stove and heat till cheese is melted.

Green Beans with Mushroom Soup

This recipe originally came from Aunt Lucille Gallentine.

1 can green beans	2 tablespoons dried chopped
1 can Cream of Mushroom Soup	onions
	1 tablespoon butter

Heat beans and drain. Add rest of ingredients. Return to stove and heat till onions are soft. This may need additional water if you drained the beans real good.

Cheese Stuffed Mushrooms

Dolores' original recipe.

2 large mushrooms	1 tablespoon minced garlic
¼ pound butter	¼ cup Parmesan cheese
1 cup breadcrumbs	6 green onions
½ teaspoon basil	white wine
¼ teaspoon salt	lemon juice
¼ teaspoon pepper	

Remove stems from mushrooms. Mince stems, green onion, basil, salt and pepper in food processor until fine. In skillet melt butter, add mushroom mixture and sauté. Add breadcrumbs and cheese. Spray pan with cooking spray. Spoon mixture into mushrooms and place in pan. Sprinkle more cheese on top. Drizzle with wine and lemon juice. Bake in a 350 degree oven for 30 minutes or until mushrooms are done.

Rice with Mushrooms

Dolores' recipe.

4 ounces mushrooms, sliced	1 cup uncooked regular rice
1 small onion	2 teaspoons chicken bouillon
1 teaspoon minced garlic	½ teaspoon salt
¼ cup butter OR margarine	grated Parmesan cheese
2 cups water	

Sauté mushrooms, onion and garlic until tender. Stir in remaining ingredients except cheese. Heat to boiling, stirring once or twice. Reduce heat. Cover and simmer 14 minutes. (Do not lift lid or stir) Remove from heat. Fluff rice slightly with fork, cover and let steam 5 to 10 minutes. Sprinkle with cheese.

Green Peas Francaise

A really quick way to fix peas.

2 tablespoons butter	1 10-ounce package frozen
1 cup shredded lettuce	peas
	salt and pepper to taste

Combine all ingredients in a 1 quart dish. Cover and cook 2 minutes in microwave. Stir and cook 2 additional minutes.

French Peas

The cooked lettuce gives the peas a great flavor.

4 cups lettuce, coarsely chopped	1 tablespoon flour
1 onion, quartered	2 tablespoons water
¼ cup parsley	salt to taste
2 tablespoon butter, melted	1 package frozen peas
	1 tablespoon sugar

Combine lettuce, onion and parsley in blender. Cover with water and blend 2 to 3 seconds. Drain. Combine butter, sugar, flour, 2 tablespoons water and salt in blender and mix on high for 10 seconds. Pour both mixtures over peas and bring to boil. Mix and simmer covered until peas are tender.

Oven Green Peas

This is an easy way to dress up peas.

4 cups frozen peas	salt to taste
2 tablespoons butter	2 tablespoons water
pimientos (optional)	

Combine all ingredients except pimientos in a 6 cup baking dish. Cover and bake in a 375 degree oven for 30 minutes. Stir, cover again and cook for 15 more minutes or until done. Can be topped with pimento strips before cooking for a fancy look. This can be cooked in the microwave.

Cheese Potatoes

This originally came from Nana.

potatoes
Velveta cheese

milk

Peel and cut potatoes into bite size pieces. Boil in salted water till tender. Add cheese and milk and heat to make a nice cheese sauce. Nana used Kraft Old English Jar Cheese instead of Velveta and heated in the oven.

Crispy Potato Wedges

Dad and I really like this quick, easy, and low calorie potato recipe.

4 potatoes
1 tablespoon oil
¼ teaspoon pepper

1/8 teaspoon salt
2 garlic cloves, minced OR
garlic powder

Preheat oven to 425 degrees. Spray baking sheet with cooking oil. Cut unpeeled potatoes into quarters the long way. Soak in cold water for 15 minutes. Drain potatoes and pat dry in tea towel. Toss with oil and seasonings. Arrange in single layer on baking sheet. Bake for 20 minutes. Turn and bake 20 additional minutes or till browned and tender.

Summer Squash

Nana got this recipe from our family doctor when I was a child. It is THE favorite cooked vegetable from our garden.

1 straight neck or crook neck yellow summer squash

If skin cannot be pierced easily with your fingernail, peel squash with potato peeler. Cut into 1 inch slices and dump into salted boiling water. Cook until fork tender. Drain and serve with butter.

Tomato and Eggs

Grandma's recipe. It originally came from Aunt Zoe Gallentine. A favorite at all family Gallentine dinners.

1 1-pound 13-ounce can tomatoes	breadcrumbs
1 tablespoon flour	7 eggs hard boiled (more or less), cut in ¼ inch slices
1 tablespoon butter, melted	sugar, salt and pepper to taste

Cut tomatoes into pieces. Heat tomatoes, flour, butter, sugar, salt and pepper together in saucepan on top of stove. In a casserole dish, spread ¼ of the breadcrumbs. Place 1/3 of the sliced eggs on top of the breadcrumbs, then 1/3 the tomato sauce. Continue making these 3 layers, ending with a top layer of breadcrumbs. Bake in a 350 degree oven till hot and bubbly and top is nicely browned. Grandma always cut the top layer of breadcrumbs into pretty ½ inch cubes. Sweet and Low may be substituted for the sugar.

Mashed Yellow Turnip

We always had this vegetable for Thanksgiving and Christmas Dinners when I was a child.

1 rutabaga

butter, salt to taste

Peel and cut rutabaga (also known as yellow turnip) into cubes. Cook in boiling water till tender. Drain well and mash with butter and salt.

Italian Style Zucchini

Good with meat.

1 can whole kernel corn

¼ cup onion, chopped

1 7 ½-ounce can tomatoes

1 medium zucchini, peeled and

¼ teaspoon Italian seasoning

sliced in ¼ inch slices

Combine corn, tomatoes and seasonings. Bring to a boil, reduce heat, add zucchini and bring to second boil.

Baked Zucchini

Another zucchini recipe for when they are growing wild in the garden.

2 tablespoons dried onion flakes

1/8 teaspoon garlic powder

1 ½ cups tomato juice

1 zucchini, peeled and sliced

1/8 teaspoon oregano

salt and pepper to taste

Parmesan cheese (optional)

Simmer onion, tomato juice and spices until thickened. Place squash in 2 quart baking dish. Pour sauce over the top, cover and bake in a 350 degree oven for 20 minutes. Sprinkle cheese over top if desired. Bake 10 additional minutes uncovered.



FISH

MEATS

CASSEROLES

American Chop Suey

Nana's favorite casserole recipe.

1 pound hamburger	cooked macaroni (amount
1 large can tomatoes	dependent on desired size
1 jar Kraft Old English Cheese	of casserole)

Brown hamburger. Mix all ingredients together and bake in a 350 degree oven till cheese melts and hot and bubbly.

Bierock Casserole

Jan's recipe. Taken from the Griffith Family Cookbook.

2 pounds hamburger	1 pound mozzarella cheese,
2 onions, finely chopped	shredded
4 cups shredded cabbage	salt and pepper to taste
2 tubes crescent rolls	

Brown hamburger and onion. Drain. Put cabbage on top of meat and steam for a few minutes. Add salt and pepper. Using 1 tube, spread crescent roll pieces over bottom of 9x13 inch pan. Spread hamburger-cabbage mixture on top. Add layer of cheese. Using 2nd tube of crescents put pieces on top of cheese. Bake in a 350 degree oven for 35 to 40 minutes. Cover with foil the last 10 minutes to soften crust.

Green Chile

Dolores' recipe. "I have also made this with hamburger instead of pork. Chicken could also be substituted."

1 pack pork meat	2 tablespoons chicken base OR
1 medium onion, chopped	chicken broth
3 to 5 medium green chilies	1 tablespoon minced garlic
1 can diced tomatoes	garlic salt to taste
	6 cups water or more

Pour small amount of oil in large cooking pan. Add the cut up meat and brown. After meat is brown, stir in flour to take up all the oil and grease left from browning the meat. Add water, onion, chilies, garlic, chicken base or broth, diced tomatoes and garlic salt. Simmer until broth becomes translucent color. Thicken with a flour and water paste if desired.

Cheese Smothered Burritos

Dolores' recipe.

2 pounds hamburger	1 can Cream of Chicken Soup
1 medium onion, chopped	1 can evaporated milk
pepper to taste	1 pound Velveeta cheese
garlic salt to taste	1 small can diced green chilies
grated cheddar cheese	1 small jar pimientos
4 tortillas	(optional)

Brown hamburger, onion, pepper and garlic salt. Drain. Fill tortillas with grated cheddar cheese and hamburger mixture. Melt rest of ingredients together and pour over burritos. Cover and bake in a 350 degree oven for 30 minutes. Remove cover and bake 10 to 15 additional minutes.

Noodle and Hamburger Casserole

Grandma's recipe. It is nice to take to funeral dinners.

1 8-ounce package noodles, cooked	1 can Cream of Mushroom Soup
1 ½ pounds ground beef	½ cup evaporated milk
1 onion, chopped	½ cup water
8 ounces American cheese, cut into pieces	salt and pepper to taste

Brown ground beef and onion. Mix rest of ingredients together and add to ground beef mixture. Bake one hour in a 350 degree oven.

Never Fail Noodles

Jan's recipe. Taken from the Griffith Family Cookbook.

1 cup flour	1 egg
½ teaspoon salt	½ teaspoon butter
¼ teaspoon baking powder	2 ½ tablespoons milk

Make a well in the flour and add remaining ingredients. Mix with fork, then with fingers until stiff dough. Roll out very thin on floured board. Let dry at least 20 minutes. Cut and let dry thoroughly. Store in freezer. Cook in boiling broth.

Rice and Cheese Casserole

Dolores' recipe.

2 cups water	2 teaspoons minced garlic
1 cup uncooked regular rice	2 cups shredded mozzarella OR cheddar cheese
1 teaspoon salt	4 eggs, slightly beaten
¼ teaspoon cayenne pepper	2 ½ cups milk
¼ teaspoon pepper	½ cup grated Parmesan cheese
1 medium onion, chopped	

Heat water, rice, salt and both kinds of pepper to boiling, stirring once or twice. Reduce heat. Cover and simmer 14 minutes. (Don't lift cover or stir.) Remove from heat. Fluff rice lightly with fork. Cover and let steam 5 or 10 minutes. Layer half the rice, onion and cheese in greased oblong baking dish. Repeat. Mix eggs and milk, and pour over rice. Sprinkle with Parmesan cheese. Bake in a 325 degree oven until set (45 to 50 minutes) Let stand 10 minutes. Cut into squares.

Spanish Rice

Dolores' recipe.

vegetable oil	3 tablespoons chicken base
2 cups rice	1 tablespoon minced garlic
1 onion, chopped	8 cups water
2 cans tomato sauce	garlic salt to taste

Pour enough vegetable oil in pan to cover bottom, add rice and brown. When rice is a nice golden brown, add onion, garlic, and tomato sauce. Mix the chicken base with warm water and add garlic salt. Stir to mix all ingredients together. After rice comes to a boil, turn down the heat and simmer until more of the liquid is gone. **DO NOT STIR, AS THIS WILL MAKE THE RICE STICKY.**

Riemann Casserole with a Flare

Dolores' original recipe (with Jim's help). Jim also came up with the name.

1 bag shell macaroni	1 medium onion, chopped
1 14 ½-ounce can diced tomatoes with green chilies	1 8-ounce can tomato sauce
1 pound hamburger	Colby Jack Cheese
	garlic salt to taste
	pepper to taste

Boil and drain macaroni shells. Brown hamburger with onion, garlic salt and pepper. Mix hamburger and macaroni together. Stir in diced tomatoes and tomato sauce. Add cheese and stir real well until all is mixed. Bake in covered dish in a 350 degree oven for 30 minutes or until bubbly.

Shepherds Pie

A longtime favorite. Use instant or frozen mashed potatoes if in a hurry!

1 pound ground beef	1 can soup - vegetable or beef
¼ cup onion, chopped	dash thyme
¼ cup green pepper, chopped (optional)	1 cup mashed potatoes

Brown beef and cook onion till tender. Stir in soup and thyme. Place in 1 quart baking dish. Top with mounds of mashed potatoes. Bake in a 425 degree oven for 15 minutes or until hot. Can be heated in microwave.

Grandma Volpe's Spaghetti Sauce

Grandmother Volpe (Anarcesa Trubiani Volpe) gave this recipe to Nana when she married Gramps. Nana altered the recipe to suit the family's tastes.

1 1-pound 15-ounce can tomatoes	2 or 3 bay leaves
1 14 ½-ounce can tomatoes	salt, pepper and celery salt to taste
1 can tomato paste	½ to 1 cup water if necessary
1 pound ground beef	2 garlic cloves or garlic powder
2 onions, chopped	
1 ½ tablespoon sugar	

Brown meat in butter, salt and pepper. Remove from heat. Add more butter and cook the onions. Strain tomatoes to remove seeds. Mix all ingredients together in large pot and bring to boil. Cook over low heat for 2 to 3 hours. Add more water if it gets too thick. Stir often to prevent sticking. Serve over spaghetti and top with grated Romano cheese. Mother also made this with meatballs, chicken cut into pieces or left over meat. Broiled meat does not work well, however.

American Meatballs

Dolores' recipe.

2 pounds hamburger	3 eggs
1 package onion soup mix	

Mix all ingredients together and form into balls. Brown and remove from skillet. Add flour and milk to make gravy. Once gravy is thickened, add the meatballs and simmer, stirring often. Serve with mashed potatoes or noodles.

Meatballs and Gravy

A VERY quick and tasty recipe.

1 pound hamburger
1 cup water

3 tablespoons dry brown gravy
mix

Shape hamburger into 4 balls. Cover and cook in microwave on high for 5 minutes. Drain fat. Combine gravy mix with water and pour over meatballs. Cook an additional 4 minutes.

Logs

Also known as Stuffed Beef Logs.

1 ½ pounds ground beef
¾ cup fine dried breadcrumbs
1 egg, beaten
salt to taste

4 teaspoons Worcestershire
sauce
American cheese slices
bacon

Mix together all ingredients except cheese and bacon. Divide meat into 6 portions. Break cheese into ¼ strips. Wrap meat around cheese and put in baking dish. Top with bacon. Bake in a 475 degree oven for 15 to 18 minutes.

Salisbury Steak

Another way to use hamburger!

1 ½ pounds ground beef	¼ cup onion, chopped
1 can Golden Mushroom Soup	1/3 cup milk
½ cup dry breadcrumbs	1/3 cup water
1 egg, slightly beaten	dash pepper

Combine ground beef, breadcrumbs, egg, onion, pepper, milk and ¼ can of soup. Form into 6 patties and put in a 2 quart dish. Cook on high in microwave for 5 minutes. Turn and cook 5 additional minutes. Blend rest of soup with water and pour over meat. Cover and cook on high for 4 minutes.

Swedish Meat Balls

One of Dad's favorites.

2 cups soft breadcrumbs	¼ teaspoon paprika
¾ cup milk	1 egg, slightly beaten
1 tablespoon onion, chopped	1 pound ground beef
2 tablespoons butter	salt to taste
¼ teaspoon nutmeg	

Cook onion in butter till yellow. Mix all ingredients together and form into balls. Cook in frying pan till done, turning as needed.

Hamburger Loaf

Jan's recipe.

1 pound hamburger	cheese slices
1 can Cream of Chicken Soup	salt and pepper to taste
1 can Cream of Celery Soup	1 loaf French bread
garlic salt to taste	

Brown hamburger. Add soups and seasonings. Cut top off French bread and save. Hollow out French bread. Put cheese slices on bottom, spoon in hamburger mixture. Add more cheese slices. Put top back on. Place in tin foil. Bake in a 350 degree oven for 20 minutes.

Microwave Meatloaf

A good basic meatloaf recipe.

1 ½ pounds ground beef	¼ cup green pepper, finely chopped (optional)
2 cups breadcrumbs	1 egg, beaten
½ cup celery, finely chopped	salt to taste
½ cup catsup	

Mix all together and put in 4x8 inch loaf pan. Cook on roast setting in microwave for 25 minutes or until done. Can cook on high setting if in hurry!

Jim's Hamburgers on the Grill

Jim's an expert on hamburgers. These are his secrets for fixing them on the grill.

1 package hamburger patties
seasonings to taste

30 to 40 briquettes
charcoal lighter fluid

Place briquettes in a 16 inch donut shape in bottom of grill, thus allowing air flow on all sides. Liberally soak with charcoal lighter fluid. Light fire, cover grill and allow briquettes to preheat for 20 minutes. Place patties (frozen or partially thawed) on grill. Season to taste if desired. Cook till done, turning as needed.

Dad's Burgers

Dad is really good at fixing these on the grill.

1 package frozen beef or pork
patties

Mrs. Dash seasoning

Heat grill. Thaw patties only enough to separate. (Corn fed beef does not hold together as well as barley fed beef) Place on heated grill. Sprinkle with seasoning. Turn when partially cooked. Season other side and cook till done.

Seasoned Hamburger Patties

An original recipe for the grill.

1 pound ground beef
½ tablespoon Worcestershire
sauce
1 tablespoon catsup

1 ½ tablespoons onion,
chopped
1 egg
1 slice bread

Mix all ingredients together and form into 4 patties. Cook on grill till done.

Farm Sale Sloppy Joes

LD Club used this recipe to make Sloppy Joes to sell at farm sale lunch stands. Jan got this same recipe from Barbara Brooks at her wedding shower.

2 pounds hamburger	1 tablespoon dry mustard
1 onion, chopped	1 tablespoon vinegar
1 can Tomato Soup	3 tablespoons catsup

Brown ground beef with onion. Add rest of ingredients and simmer.

Beef Summer Sausage

Dolores' recipe. Her dad made this. It is real easy and goes good with cheese and crackers as a snack.

5 pounds ground beef	2 ½ teaspoons course pepper
5 teaspoons Morton's Tender Quick Salt	2 ½ teaspoons garlic salt
	3 to 4 teaspoons liquid smoke

Mix all together thoroughly. Put in a covered container and refrigerate for 24 hours. Take out and knead a couple of times during the 24 hours. Then, form into rolls and wrap in foil. Bake for 1 ½ hours in a 300 degree oven.

Roast Beef

A simple way to fix roast.

1 beef roast
water

salt and pepper to taste

Put roast in pan. Add enough water to reach $\frac{1}{2}$ way up on the meat. Cover meat with aluminum foil. Cover pan with a lid and cook in a 300 degree oven for 6 to 8 hours. Check to be sure it doesn't run out of water. Roast does not need to be thawed before cooking.

Dave's Beef Roast

Dave's recipe for a good, easy beef roast. He fixes steaks this way too.

1 beef roast or 2 steaks
10 shakes Teriyaki sauce
1 package dry onion soup mix

dry brown gravy mix to taste
(optional)
 $\frac{1}{4}$ cup water
Reynolds Oven Bag

Place beef roast in bag. Add sauce, soup mix and gravy mix to top. Add water. Follow bag instructions and cook in oven till done.

Goulash

A way to use up leftover roast beef.

cooked roast beef
1 can peas

1 onion, quartered
1 cup beef gravy

Cook onion in boiling water till tender and drain. Remove fat from roast beef and cut into cubes. Mix all together and heat on top of stove.

BBQ Round Steak

Can be made in a Crock Pot.

¾ cup ketchup	1 tablespoon Worcestershire sauce
2 tablespoons vinegar	2 pounds round steak OR cube steak
½ cup onion, chopped	½ cup water (more or less as needed)
4 tablespoons brown sugar	
1 tablespoon mustard	

Brown floured steak in butter. Place in casserole dish. Mix other ingredients together and pour over steak. Cover and bake in a 300 degree oven for 3 hours or till steaks are tender.

Cube Steak Crock Pot.

Dad was great at fixing this when I worked full time.

1 package cube steak	baby carrots (optional)
1 onion, quartered (optional)	1 can Cream of Celery Soup
celery, cut into chunks (optional)	OR Cream of Mushroom Soup OR canned tomatoes

Place vegetables in bottom of small crock pot. Add steak (thawed) and top with soup or canned tomatoes. Cook all day long for a quick and easy supper.

Dave's Finger Steaks

Dave's original recipe.

2 packages cube steak	garlic powder, onion salt and
12 shakes Teriyaki sauce to taste	pepper to taste
	barbecue sauce to taste

Partially thaw cube steak and cut into strips. Mix rest of ingredients together. Heat cooking oil in frying pan. Dip steak strips in sauce and lay in heated oil. Turn down heat. Turn to brown on both sides.

Barbecued Steak Supreme

Made this a lot when the kids were home.

2 pounds steak	2 tablespoons Worcestershire
2 tablespoons flour	sauce
2 tablespoons butter	2 tablespoons lemon juice
1/3 cup onion, chopped	2 teaspoons mustard
1/3 cup celery, chopped	dash Tabasco sauce
1/2 clove garlic or garlic powder	2 tablespoons brown sugar
1 can Tomato Soup	

Pound flour into steak and brown in butter along with onion, celery and garlic. Add rest of ingredients, stir well, cover and bake in a 350 degree oven or on top of stove for 1 1/2 hours or till tender.

Chicken Fried Steak

Everyone likes this, even if it isn't served with white gravy.

1 package cube steak OR round steak cracker crumbs	1 egg 2 tablespoons milk butter
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Mix egg and milk together. Trim fat from steak and dip in egg mixture. Coat with crumbs and brown in butter.

Beth's Stroganoff

Jan's recipe. She received this from her sister-in-law, Beth Lewon.

1 package steak 1/3 cup flour 1 onion, chopped 2 cans Cream of Mushroom Soup	2 cups sour cream salt and pepper to taste 1 large package noodles, cooked 8 ounces mushrooms
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Flour steak and brown in oil with onion and mushrooms. Add soup and simmer for 15 minutes. Add sour cream and heat for 5 minutes. Serve over noodles.

Liver with Onion Soup

I used this recipe for liver when the kids were at home.

4 slices bacon	1 can Onion Soup
1 pound beef liver, sliced	½ cup sour cream
2 tablespoons flour	

Brown bacon and drain. Dust liver with flour and brown in 2 tablespoons of bacon drippings. Add soup and cover. Cook 20 minutes over low heat or until liver is tender. Stir in sour cream, heat and eat.

Baked Stuffed Beef Heart

Grandma first taught me how to cook heart in the pressure cooker. Dad remembers Grandma Millie (Millie Pilcher Tapp) fixing heart for the family.

1 beef heart	water
1 onion, quartered	cooking oil.

In pressure cooker, brown heart in cooking oil. Add onion and water. Bring up to pressure and cook approximately one hour or till tender. Mix up a recipe of Instant Stuffing (see Index) using some of the broth for the stuffing. Put in baking dish. Add heart that has been sliced. Bake in oven till well heated.

Stuffed Pork Chops

Nana made this for us when I was little.

4 pork chops

Nana's stuffing

Make Nana's stuffing or Instant Stuffing (see Index). Divide into thirds. Place stuffing between four pork chops. Stand chops so that the bones are pointing up. Tie together with string. Bake in a 350 degree oven till chops are done.

Chicken Enchiladas

Jan's recipe.

1 cooked chicken

2 cans Cream of Chicken Soup

small carton sour cream

cheese

small can chopped chili

peppers

tortilla shells

Combine soup, cream and peppers. Put chicken and soup mixture in shells. Sprinkle with cheese. Cook till bubbly in glass pan.

Home Grown Fried Chicken

You can use store bought chickens for this, but they won't taste as good.

1 2-pound chicken
seasoned salt to taste
¼ cup cooking oil

4 tablespoons butter
flour

Butcher a 2 pound fryer. Cut into pieces and dredge in flour. Heat cooking oil and butter in a 12 inch electric fry pan. Place chicken pieces, meat side down in hot oil, sprinkle with seasoned salt, cover and cook at approximately 250 degrees one hour. Turn, sprinkle with additional salt and cook an additional hour.

Lazyman Chicken

Jan's recipe. She got it from her sister-in-law, Beth.

1 cup uncooked rice
1 chicken, cut up
1 envelop onion soup mix

1 can Cream of Mushroom
Soup
1 ½ cups water

Put rice in bottom of greased baking dish. Add chicken. Mix together soups and water. Pour over top. Bake in a 325 degree oven for 2 hours.

Shake and Bake for Chicken

A home made recipe for Shake and Bake.

1 cup flour	1 teaspoon herbs (thyme,
2 teaspoon salt	oregano, basil or a mixture
1 teaspoon pepper	of all)
½ cup cracker crumbs	milk or water

Mix all ingredients except milk (or water) together. Moisten two cut up chickens with milk or water. Sprinkle with flour mixture. Place in a greased shallow baking dish. Bake in a 350 degree oven for 60 minutes or till done.

Skinny Shake for Chicken

A low calorie coating for oven baked chicken.

2 cups breadcrumbs	¼ teaspoon paprika
¼ cup oil	¼ teaspoon celery salt
¼ teaspoon salt	1/8 teaspoon pepper

Mix all together. Moisten 2 cut up chickens and coat with mixture. Bake in a 375 degree oven for 45 minutes on until done.

Creamed Haddock

A favorite of mine when I was a child. I've never made it because fresh haddock has never been available.

haddock	cracker crumbs
1 cup cream sauce	butter

Put haddock in cold water and bring to boil. Boil 10 to 15 minutes until soft. Put in baking dish. Cover with cream sauce. Top with cracker crumbs and butter. Bake in a 350 degree oven for 1 hour.

Salmon Loaf with Egg Sauce

Made this a lot for Friday suppers when Catholics had to eat fish on Fridays!

1 can salmon boned, skinned and flaked	1 tablespoon onion, chopped
¾ cup salmon liquid and milk	1 egg
1 ½ cups cracker crumbs	1 tablespoon lemon juice
	salt and pepper to taste

Mix all together and bake in a greased 4x8 inch loaf pan for 45 minutes in a 350 degree oven. Serve with Egg Sauce.

Egg Sauce: 2 hard boiled eggs chopped and heated in 1 cup of white sauce (see Index).

Salmon Patties

When you don't know what to have, you can always make these!

1 can salmon	1 egg
12 crackers	

Drain salmon and remove bones and skin. Make crackers into crumbs and mix with salmon and egg. Form into 5 patties and brown in butter. Dolores likes to add chopped onion to her recipe.

Dave's Salmon Patties

Dave's original recipe.

1 can salmon

¼ pound saltine crackers

2 or 3 eggs

¼ pound butter, melted

1 teaspoon lemon juice

Drain salmon, reserving about ½ the juice. Remove bones and skin. Mix all together. Form into patties and brown in frying pan.



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Aloha Bread

¼ cup unsweetened pineapple juice from canned crushed pineapple	1 tablespoon butter, softened
1 teaspoon salt	2 ¼ cups bread flour
1 tablespoon packed brown sugar	1 tablespoon dry milk
1 cup drained canned unsweetened crushed pineapple	1/3 cup walnut halves or pieces
	¼ cup shredded coconut
	1 teaspoon gluten
	1 ¼ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Spicy Apple Bread

My favorite.

1 cup warm water	2 tablespoons dry milk
2 tablespoons butter, softened	2 ½ teaspoons apple pie spice
2 tablespoons sugar	1/3 cup cut up dried apples
1 ½ teaspoons salt	1 teaspoon gluten
3 cups bread flour	2 teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Crunchy Applesauce Bread

¾ cup plus 2 tablespoons warm water	1 tablespoon butter, softened
1/3 cup unsweetened applesauce	3 cups bread flour
2 tablespoons brown sugar	1/3 cup cracked wheat
1 ½ teaspoons salt	1/3 cup walnut halves or pieces
	1 teaspoon gluten
	1 ½ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Apricot-Almond Bread

Excellent breakfast bread.

½ cup warm water	2 ¼ cups bread flour
1 teaspoon salt	1 tablespoon dry milk
1 tablespoon sugar	¼ cup toasted almonds or walnut halves or pieces
1/3 cup (about 2 ½ ounces) apricot baby food	1 teaspoon gluten
2 tablespoons butter, softened	1 ¼ teaspoons bread yeast
1/3 cup quartered dry apricots	

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Banana Bread

1 ½ cups mashed ripe bananas	1 tablespoon dry milk
1 teaspoon vanilla	¼ teaspoon baking powder
½ teaspoon salt	1/3 cup walnut or pecan halves or pieces
¼ cup sugar	1 teaspoon gluten
1 tablespoon butter, softened	1 teaspoon bread yeast
2 ¼ cups bread flour	

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake Light setting.

Beer Bread

½ cup flat beer	1 ¾ cups bread flour
¼ cup water	½ cup whole wheat bread flour
1 teaspoon salt	¼ cup cornmeal
1/3 cup molasses	1 teaspoon gluten
1 tablespoon butter, softened	2 teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Blueberry-Lemon Loaf

1 cup plus 1 tablespoon warm water	2 tablespoons dry milk
3 tablespoons sugar	1 ½ teaspoons grated lemon peel
1 ½ teaspoons salt	1/3 cup dried blueberries
2 tablespoons butter, softened	1 teaspoon gluten
3 cups bread flour	2 teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Caraway-Rye Bread

1 cup plus 3 tablespoons warm water	½ cup rye flour
1 tablespoon butter, softened	2 tablespoons dry milk
2 tablespoons sugar	¾ teaspoon caraway seed
1 ½ teaspoons salt	1 teaspoon gluten
2 ¾ cups bread flour	2 ¼ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Caraway Rye Bread with Molasses

¾ cup warm water	½ cup rye flour
1 teaspoon salt	1 tablespoon dry milk
2 tablespoons molasses	2 teaspoons caraway seed
1 tablespoon butter, softened	1 teaspoon gluten
1 cup bread flour	1 ½ teaspoons bread yeast
½ cup whole wheat bread flour	

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Whole Wheat Bake setting.

Challah Bread

2 tablespoons butter, softened	1 teaspoon bread yeast
1 egg plus enough water to measure ¾ cup	2 cups bread flour
1 teaspoon salt	1 teaspoon poppy seed
1 tablespoon plus 1 teaspoon sugar	1 teaspoon gluten

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Cherry-Almond Loaf

¾ cup plus 2 tablespoons warm water	½ cup slivered almonds or walnut halves or pieces
2 tablespoons butter, softened	½ cup whole maraschino cherries, well drained
1 ½ teaspoons salt	1 teaspoon gluten
2 tablespoons sugar	2 teaspoons bread yeast
3 cups bread flour	
1 tablespoon dry milk	

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Chocolate Bread

1 egg plus water to equal ¾ cup plus 2 tablespoons	¾ cup semi sweet chocolate chips
½ teaspoon vanilla	½ cup sliced or slivered almonds or walnut halves or pieces
½ teaspoon salt	1 teaspoon gluten
3 tablespoons sugar	1 ½ teaspoons bread yeast
1 tablespoon butter, softened	
2 ¼ cups bread flour	
1 tablespoon dry milk	

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Cinnamon-Raisin Bread

¾ cup plus 1 tablespoon warm water	2 cups bread flour
1 teaspoon salt	1 tablespoon dry milk
1 tablespoon plus 1 teaspoon sugar	1 teaspoon ground cinnamon
1 tablespoon butter, softened	¼ cup walnut halves or pieces
½ cup raisins	1 teaspoon gluten
	2 ¼ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake Light setting.

Corn Bread

1 egg plus water to measure 1 cup	3 cups bread flour
1/3 cup honey	1/2 cup cornmeal
1 teaspoon salt	2 tablespoons dry milk
3 tablespoons butter, softened	1 teaspoon gluten
	1 3/4 teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Cranberry-Whole Wheat Bread

1 cup plus 1 tablespoon warm water	1/4 cup honey
2 tablespoons butter, softened	3/4 teaspoon ground mace
1 1/2 teaspoons salt	1/2 cup dried cranberries
2 1/4 cups bread flour	1 teaspoon gluten
1 cup whole wheat bread flour	2 teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Current-Oatmeal Bread

1 1/4 cups warm water	1/2 cup old fashioned oats
2 tablespoons butter, softened	2 tablespoons dry milk
1 1/4 teaspoons salt	1 teaspoon ground cinnamon
3 tablespoons packed brown sugar	1/2 cup currants or raisins
3 cups bread flour	1 teaspoon gluten
	2 teaspoons bread flour

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Crusty French Bread

¾ cup plus 1 tablespoon warm water	2 ¼ cups bread flour
1 teaspoon salt	1 teaspoon gluten
1 tablespoon sugar	1 ½ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on French Bake setting.

Soft-Crust French Bread

¾ cup water	2 cups bread flour
1 teaspoon salt	1 teaspoon gluten
1 tablespoon sugar	2 teaspoons bread yeast
1 tablespoon butter, softened	

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Whole Wheat Bake setting.

Honey-Granola Bread

1 egg plus enough water to measure ¾ cup	2 cups bread flour
½ teaspoon salt	2 tablespoons dry milk
2 tablespoons honey	1 cup granola
2 tablespoons butter, softened	1 teaspoon gluten
	2 teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Maple Bread

$\frac{3}{4}$ cup warm water
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup maple syrup or maple
flavored syrup
2 tablespoons butter, softened
2 cups plus 4 tablespoons
bread flour

$\frac{3}{4}$ cup old fashioned oats
 $\frac{1}{2}$ cups pecan or walnut halves
or pieces
1 teaspoon gluten
1 $\frac{3}{4}$ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Multigrain Bread

$\frac{3}{4}$ cup plus 2 tablespoons
warm water
1 teaspoon salt
3 tablespoons packed brown
sugar
2 tablespoons butter, softened
1 $\frac{1}{2}$ cups bread flour

$\frac{1}{2}$ cup whole wheat bread flour
1 tablespoon dry milk
 $\frac{1}{4}$ cup multigrain flake cereal
1 tablespoon wheat bran
1 teaspoon gluten
1 $\frac{1}{4}$ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Sweet Orange Bread

$\frac{1}{2}$ teaspoon grated orange peel
 $\frac{1}{3}$ cup orange juice
 $\frac{1}{3}$ cup warm water
3 tablespoons sugar
1 teaspoon salt
1 egg

2 tablespoons butter, softened
2 $\frac{1}{4}$ cups bread flour
1 tablespoon dry milk
1 teaspoon gluten
1 $\frac{1}{4}$ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Sally Lunn Bread

1 egg plus enough water to measure $\frac{3}{4}$ cup	$\frac{1}{4}$ cup butter, softened
$\frac{1}{2}$ teaspoon salt	2 cups bread flour
1 tablespoon sugar	1 teaspoon gluten
	1 teaspoon bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Sweet Bake setting.

Panetonne

$\frac{2}{3}$ cup warm water	$\frac{1}{3}$ cup chopped dried fruit
1 teaspoon salt	2 $\frac{1}{4}$ cups bread flour
1 tablespoon sugar	1 tablespoon dry milk
1 tablespoon vanilla	1 teaspoon gluten
1 egg	1 $\frac{1}{2}$ teaspoons bread yeast
$\frac{1}{4}$ cup butter, softened	

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Pepperoni Bread

1 cup plus 2 tablespoons warm water	1 $\frac{1}{2}$ teaspoons dried oregano leaves
2 tablespoons sugar	1 teaspoon gluten
$\frac{1}{3}$ cup shredded mozzarella cheese	1 $\frac{3}{4}$ teaspoons bread yeast
3 cups bread flour	$\frac{2}{3}$ cup sliced pepperoni added after machine has started
1 $\frac{1}{2}$ teaspoons garlic salt	to mix above ingredients

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Pumpkin-Whole Wheat Bread

$\frac{3}{4}$ cup canned pumpkin	1 $\frac{1}{2}$ teaspoons salt
$\frac{2}{3}$ cup water or enough water to equal 1 $\frac{5}{12}$ cups when added to pumpkin	2 cups bread flour
1 tablespoon butter, softened	1 cup whole wheat bread flour
$\frac{1}{4}$ cup packed brown sugar	$\frac{3}{4}$ teaspoon pumpkin pie spice
1 $\frac{1}{2}$ teaspoons salt	1 teaspoon gluten
	1 $\frac{3}{4}$ bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

White Bread

1 cup plus 3 tablespoons warm water	3 $\frac{1}{2}$ cups bread flour
1 $\frac{1}{2}$ teaspoons salt	1 tablespoon dry milk
1 tablespoon sugar	1 teaspoon gluten
2 tablespoons shortening	1 $\frac{1}{2}$ teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Basic Bake setting.

Whole Wheat Bread

$\frac{3}{4}$ cup warm water	2 $\frac{1}{4}$ cups whole wheat bread flour
1 teaspoon salt	1 teaspoon gluten
3 tablespoons packed brown sugar	2 teaspoons bread yeast
1 tablespoon butter, softened	

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Whole Wheat Bake setting.

Whole Wheat Honey Bread

$\frac{3}{4}$ cup warm water

1 teaspoon salt

2 tablespoons honey

1 tablespoon butter, softened

2 $\frac{1}{4}$ cups whole wheat bread
flour

1 teaspoon gluten

2 teaspoons bread yeast

Put ingredients in bread machine pan in the order recommended by the manufacturer. Bake on Whole Wheat Bake setting.



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Banana Bread

Grandma's recipe for banana bread. It is Uncle Jerry's favorite. The bread is best when the bananas are black.

½ cup shortening
1 cup sugar
2 eggs
2 cups flour

1 teaspoon baking soda
½ teaspoon salt
½ cup chopped nuts

Mix in order given. Bake in a 350 degree oven for 50 minutes or till done.

Cranberry 'n Honey Oatmeal Bread

A nice quick bread.

¾ cup honey
1/3 cup oil
2 eggs
½ cup orange juice
1 teaspoon salt
1 teaspoon cinnamon

1 ½ teaspoons baking powder
½ teaspoon baking soda
2 cups flour
2 cups oatmeal
½ cup chopped nuts
2 cups cranberry sauce

Mix all together in usual way and pour into a greased loaf pan. Bake in a 350 degree oven for approximately one hour.

Pork and Bean Bread

No one can guess that canned pork and beans are in this recipe!

1 cup raisins	½ teaspoon baking powder
1 cup boiling water	1 teaspoon baking soda
3 eggs	½ teaspoon salt
1 cup oil	1 teaspoon vanilla extract
2 cups sugar	1 cup chopped nuts
3 cups flour	1 16-ounce can Pork and
1 teaspoon cinnamon	Beans

Mix raisins with boiling water. Stir and set aside. Beat eggs, oil, sugar and Pork and Beans till beans are broken. Add dry ingredients, then chopped nuts and vanilla. Drain raisins and stir into mixture. Pour into 3 greased loaf pans. Bake in a 325 degree oven for 50 minutes or until done.

Zucchini Bread

This came from Virginia Griffith.

3 eggs	1 teaspoon baking soda
1 cup oil	½ teaspoon baking powder
2 cups sugar	1 teaspoon salt
3 teaspoons vanilla extract	3 teaspoons cinnamon
2 cups grated zucchini	1 cup chopped nuts
3 cups flour	

Beat eggs until light and fluffy. Add oil, sugar and vanilla. Add squash, mixing lightly but well. Add dry ingredients and nuts. Bake in a 350 degree oven one hour or until done. Makes 4 small loaves or 2 large ones.

Corn Bread

Jan's recipe. She says that this is a really good recipe.

1 cup corn meal	1/3 cup honey
1 cup flour	2 eggs
1/4 teaspoon salt	1 cup sour milk
1 teaspoon baking soda	1/2 cup butter

Combine dry ingredients. Melt butter. Stir in liquid ingredients. Then add dry ingredients. Pour into a 9x9 inch glass baking dish and bake in a 325 degree oven for 20 to 30 minutes.

Apple Oat Muffins

A good honey sweetened muffin.

1 cup oatmeal	1/3 cup honey
1 cup flour	1/4 cup oil
1 teaspoon baking soda	1/4 cup milk
1 teaspoon cinnamon	1 egg
1/2 teaspoon allspice	2 medium apples, diced

Mix dry ingredients. Add honey, oil, milk and egg. Stir in apples. Bake in a 400 degree oven for 25 minutes or till done. Makes 12 muffins.

Pumpkin Honey Raisin Muffins

Aunt Daisy (Tapp Stratton) gave this recipe to Grandma.

1 15 ½-ounce can pumpkin	3 teaspoons cinnamon or
4 eggs	pumpkin pie spice
2 teaspoons vanilla extract	2 teaspoons baking soda
1 1/3 cups powered milk	½ cup honey (or less)
12 tablespoons flour	raisins to taste

Mix all ingredients together and bake. Makes 24 muffins.

Rich Muffins

This microwave recipe is quick and easy and good.

4 tablespoons butter	1 teaspoon grated orange peel
1 cup flour	¼ teaspoon salt
3 tablespoons sugar	1/3 cup milk
1 ½ teaspoons baking powder	1 egg slightly beaten

Melt butter on high in microwave. Blend in rest of ingredients. Fill muffin papers ½ full. Microwave on high as follows:

1 muffin = 25 - 40 seconds
2 muffins = ¾ - 1 ½ minutes
4 muffins = 1 ½ - 2 ½ minutes
6 muffins = 2 ½ - 4 ½ minutes

Breakfast Pull-A-Parts

Jan's recipe. She got it from Shorty's sister, Lorraine Griffith Shellito

2 dozen frozen dinner rolls	½ to ¾ cup brown sugar, lightly packed
1 3-ounce package regular (NOT INSTANT) Vanilla Pudding	2 teaspoons cinnamon (more if desired)
½ to 1 cup pecans, chopped or whole	6 tablespoons margarine, thinly sliced

Grease bundt cake pan. Scatter pecans in bottom of pan. Place frozen rolls on top of pecans, in single layers, lining up sides as well. Sprinkle brown sugar, cinnamon and dry pudding mix over rolls. Place thinly sliced margarine over all. Cover and let rise several hours or overnight. Bake in a 350 degree oven for 30 minutes. Invert on plate while still warm.

Easy Coffee Treat Rolls

As the name says, this is an easy and good recipe. I made it often when the kids were small.

¼ cup butter	¼ cup sugar
1 8-ounce tube of refrigerated biscuits	1 teaspoon cinnamon
	¼ cup walnut chopped

Melt butter. Pour half the butter into an 8 inch pie plate. Place biscuits close together in pan. Pour rest of butter over top, then sugar and cinnamon. Press nuts on top. Bake 10 to 15 minutes in a 425 degree oven. Oatmeal may be used in place of nuts.



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Applesauce Brownies

One of the kids' favorites.

6 tablespoons butter	1 ¼ cups flour
½ cup applesauce	1 teaspoon baking powder
1 cup brown sugar	½ teaspoon salt
1 egg, beaten	¼ teaspoon baking soda
1 teaspoon orange peel	½ cup chopped nuts
1 teaspoon vanilla extract	

Combine butter and brown sugar in saucepan. Cook till melted. Remove from heat. Add egg, applesauce, orange peel and vanilla. Sift together flour, baking powder, salt and soda. Add to applesauce mixture. Add nuts. Bake in a greased 9x13 inch pan in a 350 degree oven for 25 minutes or until done. While warm, top with Orange Glaze.

Orange Glaze: Mix together 1 ½ cups powdered sugar, dash of salt, 2 tablespoons orange juice and ½ teaspoon vanilla.

Brownies

These are the brownies I made when the kids were growing up. I always had to double the recipe.

2 squares unsweetened chocolate	¾ cup flour
½ cup shortening	½ teaspoon baking powder
1 cup sugar	½ teaspoon salt
2 eggs	½ cup chopped nuts

Melt chocolate and shortening together. Add sugar, then eggs. Sift together flour, baking powder and salt. Add to sugar mixture. Stir in nuts. Bake in a greased 8x8 inch pan a 350 degree oven for 35 minutes or until done.

Deep Dish Brownies

A good brownie recipe which uses up lots of eggs.

¾ cup butter, melted	½ cup cocoa
1 ½ cups sugar	½ teaspoon baking powder
1 ½ teaspoons vanilla extract	½ tablespoon salt
3 eggs	½ cup chopped nuts (optional)
¾ cup flour	

Blend together butter, sugar and vanilla. Add eggs. Mix rest of ingredients together and add to egg mixture. Bake in a greased 9x9 inch pan in a 350 degree oven for 45 minutes or until done.

Dave's Brownies

Dave's recipe.

Use a favorite brownie recipe. Bake in usual way, removing from oven 5 minutes before done. Sprinkle chocolate chips and/or miniature marshmallows on top. Return to oven till melted. Remove and swirl topping with knife.

Dolores' Brownies

Dolores' recipe.

2 cups flour	1 cup cold water
2 cups sugar	2 eggs, beaten
1 stick butter	½ cup milk
½ cup shortening	1 teaspoon baking soda
4 tablespoons cocoa	1 teaspoon vanilla

Mix together the flour and sugar. Bring butter, shortening, cocoa and water to a boil. Remove from heat and add the flour mixture. Add rest of ingredients and pour in a jelly roll pan for brownies or a 9x13 cake pan for a cake. Bake at 400 degrees for 30 minutes.

Frosted Buttermilk Brownies

This recipe came from Bee Nelson of Norcatur.

1 cup water	½ teaspoon salt
1 cup shortening	½ cup sour milk
3 tablespoons cocoa	2 eggs, beaten
2 cups flour	1 teaspoon baking soda
2 cups sugar	1 teaspoon vanilla extract

Bring water, shortening and cocoa to a boil and remove from heat. Mix together flour, sugar and salt and add to the cocoa mixture. Add milk, eggs, soda and vanilla. Bake in a greased 9x13 inch pan in a 350 degree oven until done. Top with frosting (recipe below) while still warm.

Frosting: Mix 3 tablespoons milk, 3 tablespoons butter, $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup chocolate bits together. Boil for 30 seconds.

Caramel Ribbon Bars

Jan's recipe.

1 yellow or chocolate cake mix	½ cup semi-sweet chocolate bits
½ cup chopped nuts	
$\frac{2}{3}$ cup evaporated milk	½ cup caramel topping
¼ cup butter, melted	

Combine dry cake mix and nuts. Stir in milk and melted butter. Spread half the mixture in a 9x13 inch greased pan. Bake in a 350 degree oven for 10 minutes. Remove and sprinkle chocolate bits over hot crust. Drizzle with caramel topping. Drop remaining cake mixture by teaspoonfuls over all. Bake in a 350 degree oven for 20 to 25 minutes.

Chocolate Chip Bars

Jan's recipe.

½ cup butter or margarine, softened	1 cup flour
¾ cup brown sugar, packed	½ teaspoon baking powder
1 egg	1/8 teaspoon baking soda
1 tablespoon milk	1/8 teaspoon salt
1 teaspoon vanilla extract	1 6-ounce package semi sweet chocolate chips

Cream butter and brown sugar. Add egg, milk and vanilla. Beat well. Stir together flour, baking powder, soda and salt. Add to the creamed mixture. Beat well. Stir in chocolate pieces. Spread in a greased 9x9 inch pan. Bake in a 350 degree oven for 30 to 35 minutes. Cool and cut into bars.

Honey Applesauce Brownies

Carob is used instead of cocoa in this one.

½ cup oil	1 ½ teaspoons baking soda
1 cup honey	½ teaspoon salt
½ teaspoon cinnamon	2 tablespoons carob powder
2 eggs	2 cups unsweetened applesauce
1 teaspoon vanilla extract	
2 cups flour	

Mix all together. Bake in a 9x13 inch greased pan in a 350 degree oven for 40 or until done.

May also add raisins, nuts or coconut to mixture.

Grandma's Applesauce Cookies

Aunt Shirley received this recipe from Grandma.

1 cup applesauce	2 ½ cups flour
1 teaspoon baking soda	1 teaspoon cinnamon
1 cup sugar	1 teaspoon nutmeg
¾ cup margarine	¾ cup chopped nuts

Combine applesauce and soda. Cream together sugar and margarine. Add flour, cinnamon, nutmeg, applesauce mixture and nuts. Bake in a 350 degree oven for about 15 minutes.

Butterscotch Oatmeal Scotches

This is my favorite cookie.

1 ¼ cups flour	¾ cup sugar
1 teaspoon baking soda	2 eggs
½ teaspoon salt	1 teaspoon vanilla extract
½ teaspoon cinnamon	3 cups oatmeal
1 cup butter, softened	2 cups butterscotch chips
¾ cup brown sugar	

Sift together flour, soda, salt and cinnamon. Beat together sugars, eggs and vanilla. Add flour mixture. Add oatmeal and bits. Drop spoonfuls on an ungreased cookie sheet and bake in a 375 degree oven for 7 minutes or until done.

Chocolate Cookies

Justin really likes these.

1 cup butter, softened	¼ teaspoon baking powder
1 cup sugar	¼ teaspoon baking soda
1 egg	1/8 teaspoon salt
½ teaspoon vanilla extract	1 cup chocolate bits
2 cups flour	additional sugar
½ cup cocoa	

Beat butter and one cup sugar together until fluffy. Add rest of ingredients. Shape into balls and roll in additional sugar. Flatten with a glass bottom dipped in sugar. Bake on an ungreased cookie sheet in a 350 degree oven for 10 minutes.

Chocolate Gunkies

Jan's recipe.

1 12-ounce package milk	2 tablespoons butter
chocolate chips	1 ½ cups oatmeal
1 can condensed milk	

Melt chips, milk and butter together. Add oatmeal and refrigerate.

Finger Print Cookies

This is a pretty cookie and tastes good too if you use real butter.

2 cups flour	1 cup butter, softened
$\frac{3}{4}$ cup powdered sugar	1 teaspoon vanilla extract
1 cup nuts, finely chopped	red jelly or jam

Combine flour, sugar and $\frac{1}{2}$ cup nuts. Cut in butter. Add vanilla and mix with hands until smooth. Shape in 1 inch balls. Roll in $\frac{1}{2}$ cup nuts. Place 1 inch apart on greased sheet. Indent center with floured finger. Fill with $\frac{1}{4}$ teaspoon of jelly or jam. Bake in a 325 degree oven for 15 minutes or until lightly browned. Makes approximately 60 cookies.

Fruit 'n Nut Chocolate Patties

A good rich no bake cookie I got from Julie Gallentine.

1 12-ounces package chocolate bits	$\frac{1}{4}$ cup peanuts
2 teaspoons shortening	$\frac{1}{2}$ cup walnut pieces
	$\frac{1}{2}$ cup raisins

Melt chocolate bits and shortening in microwave. Stir in rest of ingredients. Drop by spoonfuls on wax paper or aluminum foil. Refrigerate till set.

Hermits

A nice, moist cookie.

1 cup brown sugar	¾ teaspoon cinnamon
½ cup butter, softened	½ teaspoon ground cloves
1 egg	¼ teaspoon baking soda
½ cup strong coffee	½ cup raisins
1 1/3 cups flour	

Blend sugars and butter together till light and creamy. Add coffee and egg. Sift dry ingredients together and add to sugar mixture. Add raisins. Drop by spoonfuls on a greased cookie sheet. Bake in a 375 degree oven for approximately 15 minutes.

I use instant coffee if I don't have any "real" coffee made.

Hillary Clinton's Oatmeal Crisps

This was published when Bill Clinton was running for president.

1 ½ cups flour	½ cup sugar
1 teaspoon salt	1 teaspoon vanilla extract
1 teaspoon baking soda	2 eggs
1 cup shortening	2 cups oatmeal
1 cup brown sugar	2 cups raisins

Beat until creamy the shortening, sugars and vanilla. Add the eggs and beat until fluffy. Combine the dry ingredients and add to the creamed mixture. Add the oatmeal and raisins. Drop by spoonfuls on a greased cookie sheet. Bake in a 350 degree oven for 8 to 10 minutes.

Josie Cookies

These are called Josie Cookies because the kids first made them at neighbor Josie LaSalle's house when she was babysitting.

2 cups sugar
2 tablespoons cocoa
2 tablespoons butter
½ cup milk

2 cups oatmeal
½ cup peanut butter
1 teaspoon vanilla extract

Bring sugar, cocoa, butter and milk to boil. Boil one minute. Add peanut butter, oatmeal and vanilla. Drop by spoonfuls on wax paper or aluminum foil.

Kansas Sugar Cookies

The colored sugars on top make these real pretty.

1 cup butter, softened
1 cup sugar
1 cup powdered sugar
1 cup oil
2 eggs
4 ¼ cups flour

1 teaspoon cream of tartar
1 teaspoon baking soda
1 teaspoon vanilla
1 teaspoon lemon extract
colored crystal sugars

Beat the butter and sugars together until light and fluffy. Add the rest of the ingredients. Shape into small balls and place on an ungreased cookie sheet. Flatten with a glass bottom dipped in the colored sugars. Bake in a 350 degree oven for 10 minutes.

M & M Cookies

Stephanie, Justin, Robyn and Jacque like to make these.

1 cup butter, softened	½ teaspoon baking soda
½ cup sugar	1/8 teaspoon salt
½ cup brown sugar	1 12-ounce package M & M Mini Baking Bits
1 egg	¾ cup chopped nuts
1 teaspoon vanilla extract	
2 cups flour	

Mix all together, reserving ½ cup of M & M's. Drop by spoonfuls on an ungreased cookie sheet. Decorate with M & M's which have not been eaten. Bake in a 350 oven for 10 minutes or until done.

Oatmeal Cookies

A good basic oatmeal cookie recipe.

¾ cup shortening	1 teaspoon vanilla extract
½ cup brown sugar	1 cup flour
½ cup sugar	1 teaspoon salt
1 egg	½ teaspoon baking soda
¼ cup water	3 cups oatmeal

Mix all together. Drop by spoonfuls on a greased cookie sheet. Bake in a 350 degree oven for 12 to 15 minutes or until done. May add nuts, raisins, chocolate chips or coconut for variety. I always like these plain best.

Peanut Butter Chews

This is another good no-bake cookie recipe.

32 large marshmallows
2/3 cup peanut butter
4 tablespoons butter

4 cups corn flakes
3/4 cup coconut flakes

Melt over a double boiler the marshmallows, butter and peanut butter. Stir in corn flakes and coconut. Drop by spoonfuls on wax paper.

Quickie No Bake Cookies

Jan's recipe. She received it from Edna Kirk at her wedding shower.

2 cups sugar
1 stick margarine
1/2 cup milk
3 cups quick oats

1 6-ounce package
butterscotch OR chocolate
chips

Bring sugar, margarine and milk to boil. Add rest of ingredients and drop by spoonfuls on wax paper or aluminum foil.

Sunflower Cookies

Good for celebrating Kansas Day.

2 cups sugar
3 sticks butter, softened
1 egg
1 teaspoon vanilla extract

3 1/4 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sunflower seeds

Mix all together and roll into balls. Flatten and bake on an ungreased cookie sheet in a 350 degree oven for 10 minutes.

Toll House Cookies

This was the only cookie Nana ever made. It originated at the famous historic Toll House Restaurant located near Braintree.

2 ¼ cups flour	2 eggs
1 teaspoon baking soda	1 teaspoon vanilla extract
1 teaspoon salt	¼ teaspoon water
1 cup butter, softened	2 cups chocolate bits
¾ cup sugar	1 cup chopped nuts
¾ cup brown sugar	

Mix all together. Bake on an ungreased cookie sheet in a 375 degree oven for 9 minutes or until done.

White Chip Orange Dream Cookies

This uses the white baking chips—a good cookie recipe!

2 ¼ cups flour	½ cup brown sugar
¾ teaspoon baking soda	1 egg
½ teaspoon salt	2 teaspoons orange peel grated
1 cup butter, softened	1 12-ounce package white chips (2 cups)
½ cup sugar	

Mix all ingredients. Bake on an ungreased cookie sheet in a 350 degree oven for 10 minutes or until done.

Zucchini Cookies

This is a nice moist cookie that isn't too sweet.

1 egg	½ teaspoon baking powder
1/3 cup shortening	½ teaspoon baking soda
1/3 cup butter, softened	½ teaspoon salt
¾ cup sugar	1 cup zucchini, grated
2 cups flour	1 tablespoon vanilla extract
1 teaspoon nutmeg	½ cup chopped nuts (optional)

Beat eggs slightly. Add shortening, butter, sugar, flour, nutmeg, baking powder, baking soda and salt. Mix well. Add zucchini and nuts. Drop by spoonfuls on a greased cookie sheet. Bake in a 350 degree oven for 10 minutes or until done.

Honey Hermit Cookies

Almost as good as hermits made with sugar.

¾ cup honey	¼ teaspoon nutmeg
½ cup butter, softened	1 teaspoon baking soda
2 cups flour	1 egg
¼ teaspoon salt	1 cup raisins
1 teaspoon cinnamon	1 cup chopped nuts

Heat together till melted the honey and butter. Add the dry ingredients and cool. Add the egg, raisins and nuts. Drop by spoonfuls on a greased cookie sheet. Bake in a 350 degree oven for 10 minutes.

Honey Cookies

A good basic recipe.

1 cup honey	2 ½ cups flour
1 cup butter, softened	3 teaspoons baking powder
2 eggs	1 teaspoon salt
1 teaspoon vanilla extract	1 teaspoon baking soda

Cream the honey and butter until light. Add the eggs and vanilla. Mix the dry ingredients together and add to the creamed mixture. Drop by spoonfuls on a greased cookie sheet. Bake in a 350 degree oven for 12 to 15 minutes.

Variations: May add one of the following: 1 cup of nuts; 1 cup chopped, floured raisins ½ cup cocoa; 1 cup coconut or 1 cup chopped dates.

Sugarless Oatmeal Cookies

These have everything -- applesauce, raisins, oatmeal, nuts.....

1 cup flour	1 cup raisins
1 ½ teaspoons cinnamon	1 cup unsweetened applesauce
1 teaspoon baking soda	½ cup oil
½ teaspoon salt	2 eggs
¾ teaspoon nutmeg	1 teaspoon vanilla extract
1 teaspoon allspice	½ cup chopped nuts
1 cup oatmeal	

Mix all together. Bake on a greased cookie sheet in a 375 degree oven for 10 minutes or until slightly browned.

Honey Peanut Butter Cookies

Honey and peanut butter together—great!

½ cup butter, softened	½ teaspoon vanilla extract
½ cup peanut butter	1 egg
2/3 cup honey	1 ½ cups flour
¼ teaspoon salt	¾ teaspoon baking soda

Mix all together. Drop by spoonfuls on a greased cookie sheet. Bake in a 350 degree oven for 10 to 15 minutes.

Sugar Free Raisin Cookies

This recipe came from CLC when Grandpa was a resident there.

1 cup water	2 tablespoons water
1/3 cup oil	2 teaspoons liquid sweetener (equal to ½ cup sugar)
2 cups raisins	2 eggs, beaten
2 teaspoons cinnamon	2 cups flour
½ teaspoon nutmeg	1 teaspoon baking powder
½ teaspoon salt	1/3 cup chopped nuts
1 teaspoon baking soda	

Mix water, oil, raisins, cinnamon and nutmeg together. Bring to a boil. Boil 3 minutes and cool. Mix salt, soda, water and sweetener together. Add eggs and stir into raisin mixture. Add rest of ingredients. This dough will be very sticky. Drop by spoonfuls on a greased cookie sheet. Bake 10 minutes or until lightly browned in a 350 degree oven.

Honey Zucchini Raisin Cookies

Another zucchini recipe!

½ cup butter, softened
¾ cup honey
1 egg
1 cup zucchini, grated
2 cups flour
1 teaspoon baking soda

½ teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon salt
½ teaspoon nutmeg
¼ teaspoon ground cloves
1 cup raisins

Mix all together. Drop by spoonfuls on a greased cookie sheet. Bake in a 350 degree oven for 10 minutes.

Note: You can substitute 1 cup of sugar for ¾ cup of honey.



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Aunt Georgie's Chocolate Cake

Jan's recipe.

1 ½ cups sifted flour	¼ cup butter or margarine, melted
1 cup sugar	1 cup sour milk
3 tablespoons cocoa	¼ cup hot water
1 teaspoon baking soda	1 teaspoon vanilla
½ teaspoon salt	sifted powdered sugar
1 egg	

Sift together flour, sugar, cocoa, soda and salt. Add egg, butter, milk, water and vanilla. Beat with electric mixer at medium speed 2 minutes. Pour into greased 9x13 inch baking pan. Bake 20 minutes in a 350 degree oven.

Chocolate Cake

Grandma's recipe. She always added red food coloring to enhance the chocolate color. Amounts in parenthesis will make a 3 layer cake.

2 ¼ (3 3/8)cups flour	1 (1 ½)teaspoon vanilla extract
1 (1 ½)teaspoon baking soda	2 (3)eggs, beaten
1 (1 ½)teaspoon baking powder	1 (1 ½)cup milk
½ (3/4)teaspoon salt	1 (1 ½)tablespoon vinegar
½ (3/4)cup shortening	½ (3/4)cup cocoa
1 ½ (2 ¼)cups sugar	½ (3/4)cup water hot

Mix together vinegar and milk to make sour milk and set aside. Sift together flour, soda, baking powder and salt. Mix together shortening and sugar. Add eggs and vanilla. Stir in flour mixture and sour milk. Mix together hot water and cocoa. Add to flour mixture. Bake in 2 greased round cake pans in a 350 degree oven for 30 to 35 minutes or until done.

Chocolate Cherry Upside Down Cake

Cherries and chocolate make a good combination.

1 21-ounce can Cherry Pie Filling	$\frac{3}{4}$ teaspoon salt
2 $\frac{1}{4}$ cups flour	1 $\frac{1}{2}$ cups water
1 $\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup oil
$\frac{3}{4}$ cup cocoa	$\frac{1}{4}$ cup vinegar
1 $\frac{1}{2}$ teaspoons baking soda	1 $\frac{1}{2}$ teaspoons vanilla extract

Spread cherries over bottom of 9x13 inch greased pan. Mix together dry ingredients. Add water, oil, vinegar and vanilla to flour mixture and stir till just moistened. Pour over cherries. Bake in a 350 degree oven for 30 minutes or until done. Invert on serving dish and cool.

Cocoa Chiffon Cake

Grandma made many, many grandkid birthday cakes with this recipe.

$\frac{3}{4}$ cup water boiling	$\frac{1}{2}$ cup oil
$\frac{1}{2}$ cup cocoa	7 egg yolks, unbeaten
1 $\frac{3}{4}$ cups cake flour, sifted	1 teaspoon vanilla extract
1 $\frac{3}{4}$ cups sugar	1 cup egg whites (7 to 8)
3 teaspoons baking powder	$\frac{1}{2}$ teaspoon cream of tartar
1 teaspoon salt	

Combine the water and cocoa and let cool. Sift together the flour, sugar, baking powder, and salt. Make a "well" and add the cooking oil, egg yolks, cooled cocoa mixture and vanilla. Beat until smooth. Beat the egg whites and cream of tartar until very stiff. Fold into cake mixture. Bake in a tube pan in a preheated 325 degree oven for 1 hour. Turn heat up to 350 and bake for an additional 20 minutes.

Cream Puff Cake

Dolores' recipe.

½ cup margarine	1 8-ounce package cream
1 cup water	cheese, softened
1 cup flour	1 large container Cool Whip
4 eggs, mixed well	chocolate syrup
1 large package Vanilla Instant Pudding	

Bring margarine and water to a boil. Add flour. Mix well, cool and add eggs. Mix real well. Spread dough in a 9x13 inch greased pan. Bake in a 400 degree oven for 30 minutes. Remove from oven and cool. Mix pudding according to directions. Using a mixer, add softened cream cheese and mix until creamy. Pour on cooled crust. Top with Cool Whip. Drizzle with chocolate syrup.

Fruit Cocktail Cake

A quick easy recipe when you need a dessert in a hurry.

1 cup flour	1 egg
1 cup sugar	1 cup fruit cocktail, undrained
1 teaspoon baking powder	brown sugar
½ teaspoon salt	

Blend all together with spoon and pour into an 8x8 inch pan. Sprinkle top with a little brown sugar. Bake in a 375 degree oven for 40 minutes or until done.

Mayonnaise Cake

This was a popular recipe many years ago. The mayonnaise makes the cake mix moister.

1 package cake mix
1 ½ cups water

2 eggs
½ cup Miracle Whip

Mix all together. Bake in a 350 degree oven for 25 to 35 minutes.

Mud Cake

We called this Mud Cake when the kids were little because the chocolate pudding on the bottom looked like mud.

2 tablespoons butter, melted
1 cup sugar
1 teaspoon vanilla extract
1 cup flour
8 tablespoons cocoa
1 teaspoon baking powder

¾ teaspoon salt
½ cup milk
½ cup chopped nuts
whipped cream (optional)
powdered sugar (optional)

Combine butter, ½ cup sugar and vanilla. Mix 3 tablespoons cocoa, baking powder, and ½ teaspoon salt. Add alternately with milk to the butter mixture. Stir till well blended. Add nuts. In shallow 1 ½ quart baking dish combine remaining sugar, cocoa, salt and 1 2/3 cups boiling water. Drop batter by tablespoonfuls onto boiling water mixture. Bake in a 350 degree oven for 45 minutes. Spoon into individual serving dishes while still warm. Sprinkle powdered sugar on top and serve with whip cream.

Oatmeal Cake

THE favorite oatmeal cake recipe. Made it for lots of grade school tournaments.

1 ½ cups water boiling	2 eggs
1 cup quick (1 Minute) type oatmeal	1 ½ cups flour
½ cup butter, softened	1 teaspoon baking soda
1 cup brown sugar	1 teaspoon cinnamon
1 cup sugar	1 teaspoon nutmeg

Pour boiling water over oatmeal and let stand. Cream together butter, brown sugar and white sugar. Add eggs. Sift together flour, soda, cinnamon and nutmeg and add to creamed mixture. Pour into a greased 9x13 inch pan and bake in a 350 degree oven for 35 minutes or until done. Add Topping (see below).

Topping: Melt ½ cup butter, ¼ cup brown sugar and ½ cup white sugar in sauce pan. Add 1 cup coconut, 1 cup chopped nuts and ¼ cup milk. Heat till bubbly. Add ¼ teaspoon vanilla. Spread on cake. Broil till light brown. This goes fast so WATCH IT!

Pineapple Dump Cake

This was the original Dump Cake and is delicious.

1 20-ounce can crushed or chunk pineapple	1 cake mix yellow
1 8 ½-ounce package shredded coconut	½ pound butter, melted

Butter a 13x9 inch pan. Layer pineapple, coconut, and cake mix. Drizzle butter over top. Bake 45 to 50 minutes in a 350 degree oven or until top is light brown.

Rhubarb Cake

People who don't like rhubarb like this!

2 ½ cups flour	1 egg
2 teaspoons baking powder	1 teaspoon vanilla extract
1 teaspoon salt	1 cup milk
1 teaspoon cinnamon	1 ½ cups rhubarb, finely diced
1 ½ cups brown sugar	½ cup chopped nut
2/3 cup oil	

Stir together the brown sugar, oil, egg and vanilla. Mix together the dry ingredients and add to the brown sugar mixture alternately with the milk. Stir in rhubarb and nuts. Bake in a greased 9x13 inch pan in a 325 degree oven for 45 minutes or until done.

Rhubarb Spice Cake

Another way to use rhubarb!

2 cups flour	1 teaspoon salt
1 ¾ cups rhubarb, diced	1 teaspoon cinnamon
1 ¼ cups sugar	1 teaspoon ground cloves
1 cup chopped nuts	1 teaspoon nutmeg
½ cup oil	1 teaspoon vanilla extract
1/3 cup water	3 eggs
1 ¼ teaspoons baking soda	

Mix all together. Bake in a greased 9x13 inch pan in a 350 degree oven for 45 to 50 minutes.

Zucchini Cake

This came from Virginia Griffith.

3 cups zucchini, grated	2 teaspoons baking powder
4 eggs	1 teaspoon baking soda
3 cups sugar	1 teaspoon salt
1 ½ cups oil	1 ½ teaspoons cinnamon
3 cups flour	1 cup chopped nuts (optional)

Beat eggs until frothy. Add sugar and beat until light. Beat in oil, and then blend in grated squash. Mix together the dry ingredients. Add to creamed mixture and beat together 3 minutes. Mix in nuts. Bake in a greased 9x13 inch pan in a 300 degree oven for 1½ hours.

Zucchini Chocolate Cake

You would not know this had zucchini in it.

½ cup butter	1 teaspoon baking soda
½ cup oil	1 teaspoon baking powder
1 ¾ cups sugar	½ teaspoon salt
2 eggs	½ teaspoon cinnamon (optional)
1 teaspoon vanilla extract	½ teaspoon ground cloves (optional)
½ cup sour milk	¼ cup chopped nuts (optional)
2 ½ cups flour	
2 cups zucchini, grated	
¼ cup cocoa	

Cream together butter, oil and sugar. Slowly beat in eggs, vanilla and milk. Combine dry ingredients and slowly add to creamed mixture. Add nuts and zucchini. Bake in greased 9x13 inch pan in a 350 degree oven for 45 minutes on until done.

Spicy Honey Apple Cake

Adapted from a recipe calling for sugar.

¼ cup butter, softened	1 teaspoon baking powder
½ cup honey	½ teaspoon salt
1 egg	¾ teaspoon cinnamon
½ teaspoon vanilla extract	½ cup chopped nuts
¾ cup flour	1 cup apple peeled and diced

Mix all together. Pour into a greased 8x8 inch pan. Bake in a 325 degree oven for 35 minutes or until done.

Honey Applesauce Cake

A nice moist cake.

¾ cup honey	2 tablespoons cocoa
½ cup butter	2 cups flour
1 ½ cups unsweetened applesauce	1 cup chopped nuts
1/8 teaspoon ground cloves	2 teaspoons baking soda
	1/8 teaspoon cinnamon

Heat applesauce, butter and honey in microwave until the butter melts. Sift together dry ingredients. Blend the liquid mixture into the flour mixture. Bake in a greased 9x13 inch pan in a 350 degree oven for 30 minutes or until done.

Sugar Free Snacking Applesauce Cake

Apple juice is the only sweetening in this one.

1/3 cup butter, softened	2 teaspoons baking powder
2 eggs	2 teaspoons cinnamon
2/3 cup unsweetened frozen concentrate apple juice, thawed	1/2 teaspoon salt
1/2 cup unsweetened applesauce	1/2 teaspoon baking soda
2 cups flour	1 apple large, peeled and chopped

Mix all together. Bake in a greased 8x8 or 9x9 inch pan in a 375 degree oven until done.

Honey Banana Cake

If you don't have bananas on hand, use a small jar of banana baby food!

1 cup flour	1/2 cup mashed ripe banana
1/2 cup honey	1/4 cup sour milk
2 envelopes Sweet and Low	1/4 cup butter, softened
3/4 teaspoon baking powder	1 egg
1/4 teaspoon baking soda	1/2 teaspoon vanilla extract

Mix all together. Bake in greased 8x8 inch pan in a 325 degree oven for 35 minutes or until done.

Honey Devils Food Cake

One of the best honey chocolate cakes I've found.

½ cup warm water	2 teaspoons baking soda
½ cup cocoa	2./3 cup butter, softened
1 ¾ cups honey	2 ¼ cups flour
5 tablespoons sour milk	2 eggs
½ teaspoon salt	1 teaspoons vanilla extract

Mix water, soda and cocoa and let stand while mixing the batter. Cream butter, honey and vanilla together until smooth. Add eggs and beat well. Add dry ingredients alternately with the milk. Add cocoa mixture. Bake in a greased 9x13 inch pan in a 325 degree oven for 1 hour or until done.

Honey Gingerbread

If you like gingerbread, you will like this.

2 cups flour	¾ cup whole wheat flour
1 teaspoon baking soda	2 teaspoons baking powder
1 teaspoon salt	1 teaspoon cinnamon
1 teaspoon ginger	1 ½ cups honey
1 cup oil	1 egg
1 cup sour milk	

Mix all together. Bake in a 9x13 inch greased pan in a 325 degree oven for 35 minutes or until done.

Honey Oatmeal Cake

May not be as good as THE oatmeal cake recipe, but still very good.

¼ cup water boiling	¼ cup sour milk
1 cup oatmeal	1 ¼ cups whole wheat flour
½ cup butter, softened	1 teaspoon baking soda
1 cup honey	1 teaspoon cinnamon
1 teaspoon vanilla extract	½ teaspoon salt
2 eggs	

Mix honey and water together and pour over oats. Let stand 20 minutes. Mix the rest of the ingredients together in usual way. Add oat mixture. Bake in a 9x9 inch pan in a 325 degree oven for 55 minutes or until done.

Honey Pumpkin Cake

An original sugar free honey recipe.

1 2/3 cups flour	1/3 cup oil
½ cup honey	1 teaspoon vinegar
2 packages Sweet and Low	½ teaspoon allspice
1 teaspoon baking soda	½ teaspoon cinnamon
½ teaspoon salt	½ cup pumpkin
½ cup water	

Mix all ingredients together. Bake in a greased 8x8 inch pan in a 325 degree oven for 40 minutes or until done.

Rhubarb Honey Spice Cake

Another recipe adapted for honey.

2 cups flour	1 teaspoon cinnamon
1 cup rhubarb, diced	½ teaspoon ground cloves
¾ cup honey	1 teaspoon nutmeg
1 cup chopped nuts	1 teaspoon vanilla extract
1 ¼ teaspoon baking soda	½ cup oil
1 teaspoon salt	3 eggs

Mix all together. Bake in a greased 9x13 inch pan in a 350 degree oven for 50 minutes or until done.

Honey Spicy Raisin Cake

A good original sugar free cake.

1 ¼ cups flour	¼ teaspoon ground cloves
2/3 cup honey	½ cup milk
1 ½ teaspoons baking powder	1/3 cup butter, softened
1 teaspoon cinnamon	1 egg
½ teaspoon salt	1 cup raisins
½ teaspoon nutmeg	

Mix all together. Bake in a greased 8x8 inch pan in a 325 degree oven for 35 to 40 minutes or until done.

Rhubarb Pudding Cake with Honey

The original recipe called for sugar instead of honey.

¼ teaspoon baking soda	1 small egg
1 ¼ cups flour	½ teaspoon vanilla extract
1 teaspoon baking powder	¼ cup milk
½ teaspoon salt	¾ cup rhubarb, finely chopped
½ teaspoon cinnamon	(amount can vary!)
¾ cup honey	¼ cup chopped nuts
1/3 cup oil	

Mix all together in usual way. Bake in a greased 9x9 inch baking dish in a 325 degree oven until done.

Zucchini Honey Chocolate Cake

I adapted this from the Zucchini Chocolate Cake recipe. It is especially good with French Vanilla Coffee Creamer poured over it!

½ cup butter, softened	2 cups zucchini, grated
½ cup oil	¼ cup cocoa
1 cup honey	1 ½ teaspoons baking soda
2 eggs	1 teaspoon baking powder
1 teaspoon vanilla extract	½ teaspoon salt
¼ cup sour milk	3 teaspoons Sweet and Low
2 ½ cups flour	

Mix together in usual way. Pour in a greased 9x13 inch pan. Bake in a 325 degree oven for 45 minutes or until done.

Sugar Free Pineapple Zucchini Cake

You can use grated carrots in place of zucchini.

2 small eggs	1 teaspoon baking powder
¼ cup butter, softened	½ teaspoon nutmeg
½ cup pineapple juice	½ teaspoon cinnamon
1 ¼ cups flour	1 ½ cups zucchini, grated
½ teaspoon baking soda	

Mix all together. Top with ½ cup crushed drained pineapple and ½ teaspoon cinnamon. Bake in a 350 degree oven for 25 to 30 minutes or until done.

Frosting

This is Nana's frosting recipe. Real butter is best.

1 pound powdered sugar	5 tablespoons milk (3 to 4
¼ pound butter, softened	tablespoons if making
1/8 teaspoon salt	white frosting)
½ cup cocoa (omit if making	1 teaspoon vanilla extract
white frosting)	

Beat all together until smooth. Additional milk may be added to make a good spreading consistency.

Cream Cheese Frosting

Jan's recipe.

1 8-ounce package cream	2 teaspoons vanilla extract
cheese, room temperature	1 teaspoon almond extract
1/3 cup honey	

Mix all together with beater.

Hershey's Chocolate Frosting

A new frosting recipe which I really like.

½ cup butter, melted	3 cups powdered sugar
1/3 cup milk	1 teaspoon vanilla extract
2/3 cup cocoa	

Stir cocoa into melted butter. Alternately add powdered sugar and milk, beating on medium speed until spreading consistency. Add more milk if needed.

Lemon Frosting

Made like Nana's frosting recipe with lemon flavoring.

1 pound powdered sugar	2 ½ tablespoons milk
¼ pound butter, softened	2 tablespoons lemon juice
2 teaspoons vanilla extract	1 teaspoon grated lemon peel

Mix all together. Additional milk may be added to make a good spreading consistency.

Mocha Frosting

A different way to make frosting.

1/3 cup hot coffee	¼ cup cocoa
½ cup butter, softened	3 cups powdered sugar
½ teaspoon vanilla	

In blender, mix coffee, butter and vanilla until creamy. Add cocoa and 2 cups of sugar. Blend for 10 seconds on high. Add rest of sugar and blend until creamy.

Syrup Frosting

A good frosting for spice cake.

2 ¾ cups powdered sugar	¼ cup maple syrup
½ teaspoon salt	½ cup shortening
1 egg	2 teaspoons vanilla extract

Mix sugar, salt and egg together. Blend in syrup. Add shortening and vanilla. Mix until smooth and creamy. Add more sugar to thicken or water to thin.

SHRIMP

Apple Packet

Dolores' recipe. "This is a really good grill recipe. I doubled it and it worked great."

1 medium apple, thinly sliced	1 tablespoon honey
1 tablespoon margarine or butter, softened	1/8 tablespoon cinnamon
	1 tablespoon raisins

Heat grill. Using a large piece of heavy-duty foil, place apple slices in middle. In a small bowl, combine margarine, honey and cinnamon. Stir well. Spoon over apple slices. Sprinkle on raisins. Wrap packet securely with double folds, allowing room for heat expansion. Place packet over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cover grill. Cook 10 to 15 minutes or until apples are tender, turning packet over once. Stir before serving.

Pansy's Applesauce

This is a neat way to fix applesauce. The recipe came from our good neighbor, Pansy Price.

apples	1 cup sugar
1 cup water	cinnamon and nutmeg to taste

Core apples and cut into chunks. Put into pressure cooker. Add water and sugar. Bring up to pressure and cook for 5 minutes. Remove from heat and cool immediately. Put apple mixture through blender. Add spices.

Zucchini Applesauce

Tastes just like applesauce!

2 cups zucchini, pureed	1 tablespoon vinegar
2 teaspoons Sweet and Low (or 1 cup sugar)	1 teaspoon cinnamon
1 tablespoon lemon juice	¼ teaspoon nutmeg

Peel, seed, cube and cook zucchini with a bit of water in pressure cooker 5 minutes at pressure. Put through blender. Add rest of ingredients. Bring to boil and cool.

Ice Cream

This is how we made ice cream when the kids were at home.

4 cups milk	3 cups strawberries (if making strawberry ice cream)
6 egg yolks, beaten	2 cups sugar (if strawberry ice cream)
1 cup sugar	1 11 ½-ounce package chocolate bits (if making chocolate ice cream)
1 tablespoon vanilla extract	
¼ teaspoon salt	
2 cups Half and Half	

Cook the milk, egg yolks, sugar, vanilla and salt till thick. Add the Half and Half. Pour into ice cream freezer and enjoy.

When making strawberry ice cream, blend fresh strawberries in blender with 2 cups of sugar. Add to the yolk mixture with the Half and Half.

To make chocolate ice cream, add the chocolate bits to the yolk mixture and melt together.

Banana Ice Cream

A favorite of mine when I was a little girl. It is not truly ice cream, but good just the same.

heavy cream
powdered sugar

ripe bananas

Beat heavy cream with powdered sugar until thick. Add sliced ripe bananas. Pour into small pan and freeze. Serve frozen.

Cherry Refrigerator Dessert

Dolores' recipe "I got this recipe originally from my sister-in-law Gabi and then changed it."

2 sticks butter, melted
36 graham crackers, crushed
2 8-ounce packages of cream
cheese softened

1 teaspoon vanilla
1 large container whip cream
2 cans blueberry OR cherry
pie filling

Put graham cracker crumbs in 9x13 inch pan. Pour melted butter over crumbs and press to form a shell. Refrigerate until set. Mix cream cheese, vanilla and whip cream together and pour over crumbs. Top with Blueberry or Cherry Pie filling. Or, you can ½ and ½ the pan!

Peach Crisp

A tasty easy dessert.

1 1-pound 13-ounce can peach halves	1/3 cup flour
1 cup oatmeal	1/2 teaspoon cinnamon
1/2 cup brown sugar	1/4 teaspoon nutmeg
	1/3 cup butter, melted

Drain peaches and place in 8x8 inch square baking dish. Combine remaining ingredients and mix until crumbly. Sprinkle over peaches. Bake in a 375 degree oven for 30 minutes. Serve hot or cold with cream.

Stewed Rhubarb with Honey

Nana's stewed rhubarb recipe called for sugar instead of honey. Both ways are good.

2 cups rhubarb, cooked	1 teaspoon Sweet and Low
1 cup honey OR sugar	(omit if using sugar)

Cut rhubarb into 1/2 inch pieces and cook on top of the stove with a bit of water or in a covered dish in microwave till soft (about 5 minutes). Add sugar OR honey and Sweet and Low. Serve hot or cold.

If you like the flavor of rhubarb, but not the calories of honey, try 1 cup of cooked rhubarb, 1/2 teaspoon of Sweet and Low and 2 envelopes of Equal mixed together.

Nana's Custards

Nana made these for her mother-in-law when she was sick.

3 cups milk	1 teaspoon vanilla extract
6 eggs	dash of salt
3 tablespoons sugar OR 3 teaspoons Sweet and Low	dash of nutmeg

Scald milk. Beat eggs lightly with sugar, salt and vanilla. They should be thoroughly mixed, but not frothy. Slowly add milk to egg mixture. Pour into custard cups and sprinkle top with cinnamon and nutmeg. Put 2 layers of paper towels on bottom of baking pan. Set cups on towels and add warm water till ½ way up on cups. Bake in a 325 degree oven for 1 hour on until knife inserted into the middle of cup comes out clean. Substitute the Sweet and Low for a sugar free custard.

Banana Honey Custard

A really good and different custard.

3 eggs	1/8 teaspoon cinnamon
1 ½ cups milk	1/8 teaspoon cloves
½ cup honey	2 ripe bananas
1/8 teaspoon ginger	

Put all in blender in order listed. Mix until blended. Pour into 6 custard cups, which have been placed in a large baking dish. Fill baking dish ½ full of water. Bake in a 325 degree oven for 30 to 45 minutes or until knife inserted in middle of custard comes out clean.

Chocolate Custard

John's favorite sugar free chocolate recipe—an original.

6 eggs (more or less) slightly beaten	3 tablespoons cocoa
4 teaspoons Sweet and Low	¼ cup hot water
1 ½ teaspoons vanilla extract	2 ¾ cups milk
	dash nutmeg

Slowly beat eggs, Sweet & Low and vanilla together. Mix cocoa with hot water till melted. Add milk and stir into egg mixture. Pour into 8 custard cups, which have been placed in a large baking dish. Sprinkle top with nutmeg. Fill baking dish ½ full of warm water. Bake in a 325 degree oven for one hour or until knife inserted in center of custard comes out clean.

Honey Custard

Another good custard recipe.

4 eggs, slightly beaten	½ teaspoon salt
½ cup honey	½ teaspoon vanilla extract
2 ½ cups milk	

Mix and bake in usual way for custards.

Sugar Free Pumpkin Custard

VERY GOOD, if you like the taste of pumpkin.

2 cups cooked pumpkin	2 teaspoons Sweet and Low (6 packets)
1 teaspoon salt	
1 teaspoon cinnamon	4 small eggs
1/8 teaspoon ground cloves	1 cup hot milk

Mix and bake in usual way for custards.

Pie Crust

Nana's recipe for piecrust. She never did much baking, but what she did was very good.

1 ½ cup flours, sifted	2 shakes salt
½ cup Crisco shortening	5 tablespoons cold water

Blend flour, Crisco and salt together till looks like small crumbs. Add water, one tablespoon at a time till dough can be formed into 2 balls. Roll out for bottom and top piecrusts.

Angel Pie

Grandma's traditional Christmas recipe.

1 pound miniature marshmallows, melted	1 container Cool Whip
1 cup milk or evaporated milk	½ cup nuts, chopped
2 small cans crushed pineapple	2 graham cracker pie crusts

Melt marshmallows in microwave or on top of the stove (Grandma never had a microwave!). Add milk, pineapple with juice and nuts. When cool add Cool Whip. Pour into crusts. Sprinkle additional graham cracker crumbs over top. Store in refrigerator. This can also be made in a 9x13 inch pan with a bottom graham cracker crust.

Lemon Pie

Dolores' recipe.

4 egg yolks, beaten	1 tablespoon (1 envelope) unflavored gelatin
½ cup sugar	¼ cup cold water
1/3 cup lemon juice	4 egg whites, stiffly beaten
rind of 1 lemon	¼ cup sugar
3 tablespoons orange juice	1 8-inch baked pastry shell or a crumb crust
½ teaspoon grated orange rind	

Combine the beaten egg yolks, ½ cup sugar, fruit juices, grated rinds and salt. Cook in double boiler until thick, stirring constantly. Add gelatin softened in cold water, and stir until gelatin dissolves. Cool until partially set. Beat the egg whites until stiff and glossy and add ¼ cup of sugar. Fold into cooled mixture. Pour into pie shell and refrigerate until firm.

No Cook Peanut Butter Pie

Aunt Shirley is responsible for this delicious recipe

1 cup peanut butter, creamy or crunchy	½ pint whipping cream
1 cup sugar	1 teaspoon vanilla extract
1 8-ounce carton cream cheese	1 can chocolate syrup
2 tablespoons butter, melted	1 chocolate pie crust

Cream peanut butter, sugar, cream cheese and butter. Whip the cream with the vanilla. Fold in with the peanut butter mixture and mix until creamy. Pour into crust and chill. Pour chocolate syrup over top just before serving. Cool Whip can be substituted for the cream. You can substitute the Chocolate Sauce recipe (see index) for the chocolate syrup.

Pumpkin Pie

Dolores' recipe.

3 eggs

1 cup brown sugar

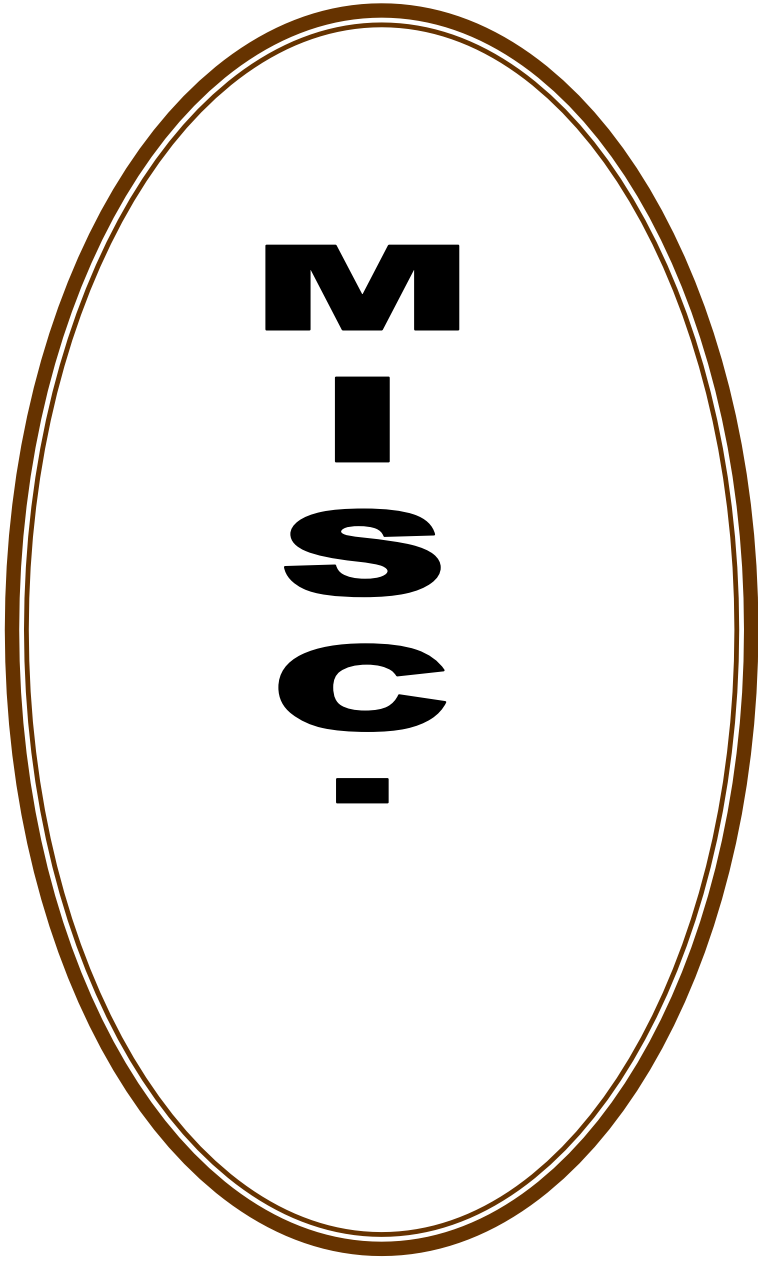
1 ½ tablespoons pumpkin pie
spice

2 ½ cups mashed pumpkin

2 ½ cups light cream

½ teaspoon salt

Beat eggs well. Add rest of ingredients. Pour into two pie shells. Bake in a 425 degree oven for 15 minutes. Reduce the heat to 350 degrees and bake 40 minutes longer.



M-S-C

Carob Honey Candy

This is so good that it is worth making a special trip to the store to buy the carob!

1 cup nuts, finely ground	1/3 cup honey
1 cup almonds, finely ground	1 teaspoon vanilla extract
1/2 cup coconut	3 tablespoons carob powder
1/4 pound butter, softened	

Mix all together and roll into balls. Store in refrigerator.

Microwave Fudge

Found this recipe in a student special ed. workbook when I worked as a Para.

1 pound powdered sugar	1/2 cup butter, cut into pieces
1/2 cup cocoa	1 teaspoon vanilla extract
1/4 cup milk	1/2 cup chopped nuts

Sift together sugar and cocoa. Add milk and butter. Do not stir. Cook on high in microwave for 2 minutes. Stir in vanilla and nuts. Pour in 8x8 inch dish and refrigerate.

Note: When you take this out of the microwave it will look just like you put it in. Magic occurs when you stir it!

Quick Fudge

Nana found this foolproof fudge recipe.

1 pound powdered sugar	4 tablespoons milk
½ cup cocoa	1 tablespoon vanilla extract
¼ teaspoon salt	1 cup chopped nuts
6 tablespoons butter	

Combine all ingredients except nuts in top of double boiler. Stir until the butter melts. Add nuts and mix. Spread in buttered pan and chill.

Peanut Butter or Butterscotch Fudge

The flavor of the fudge changes with the type of chips you use.

1 20-ounce package butterscotch OR peanut butter chips	1 14-ounces can sweetened condensed milk dash salt
1 cup chopped nuts	1 ½ teaspoons vanilla extract

Line a 9x13 inch pan with foil, extending over the sides of pan. Combine the chips, milk and salt. Cook in microwave on high for 1 minute. Stir and cook an additional 15 to 30 seconds till the chips are melted. Stir in nuts and spread in pan foil lined pan. Refrigerate 2 hours. Lift out fudge with foil and cut into squares. For fancy shaped fudge, cut pieces with a cookie cutter.

Cranberry-Orange Butter

This goes real well on John's homemade Cranberry Bread.

2 tablespoons butter, softened ½ teaspoon orange juice
½ teaspoon cranberry sauce

Mix all together till well blended.

Choke Cherry Jelly

If you ever decide to pick chokecherries, this is what you can do with them.

2 cups juice 1 tablespoon lemon juice
4 cups sugar 1 box pectin

Make a juice of the cherries and water. Follow directions on Pectin Box.

Freezer Strawberry Jam

Everyone's favorite recipe for strawberry jam.

2 cups strawberries, ground in 1 box SureJell pectin
blender ¾ cup water
4 cups sugar

Grind fruit in blender. Pour into large mixing bowl and stir in sugar. Sugar does not need to be dissolved. Let stand 10 minutes. Mix SureJell and water together and boil 1 minute. Stir into fruit. Stir for 3 minutes. Ladle into jars. Let set up 24 hours. Then store in freezer. Refrigerate after opening. Makes 5 ½ cups.

Chocolate Sauce

A family favorite to put on ice cream or pudding. It came from a high school friend's mother (Mrs. Douglas).

1 square unsweetened
chocolate
 $\frac{3}{4}$ cup sugar

pinch salt
 $\frac{1}{2}$ cup water
2 tablespoons butter

Mix all together in a saucepan and heat over low heat for 10 to 15 minutes or until it gently boils and all is melted. If it turns to caramel, add water and reheat.

Fudgy Chocolate Sauce

Jan's recipe She makes this when she doesn't have the ingredients for THE Chocolate Sauce recipe.

$\frac{1}{3}$ cup cocoa
1 $\frac{1}{2}$ cups sugar
 $\frac{3}{4}$ cup milk

$\frac{1}{2}$ teaspoon vanilla extract
dash of salt

Combine cocoa, sugar and salt in saucepan. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil. Remove from heat. Stir in vanilla. Serve warm or cold over ice cream.

Home Made Pancake Syrup

This recipe came from Lavonne Juenemann.

2 ½ cups sugar
2 cups Karo syrup

1 ¼ cups water
1 teaspoon maple flavoring

Mix all ingredients together except maple flavoring. Heat to boiling stage, but do not boil!!! Remove from heat and add maple flavoring.

Mulberry Syrup

Make this with the extra mulberries you pick. Good on pancakes.

6 cups mulberries
1 lemon juice

7 cups sugar
2 packages SureJell

Cover mulberries with water and boil 10 minutes. Strain. Add rest of ingredients and boil 1 to 2 minutes.

Cranberry Sauce

I remember my grandmother, Nana, serving this warm for Thanksgiving and Christmas dinners.

1 package Ocean Spray
Cranberries

1 cup sugar (or more)
small amount of water

Place all in saucepan. Bring to boil, stirring often. Done when all berries have burst.

Nana's Cream Sauce

Nana said the secret was real butter.

1 tablespoon butter	1 cup milk
1 tablespoon flour	salt to taste

Melt butter and remove from heat. Stir in flour and salt. Return to heat and slowly add milk, stirring all the time till thick.

Hamburger Sauce

Good on hamburgers—and simple to make.

½ cup Miracle Whip	2 tablespoons sweet pickle
¼ cup catsup	relish

Mix all together and enjoy.

Microwave Salsa

Nice made with home grown vegetables.

3 tomatoes	½ teaspoon basil dried (or 1 ½
1 onion, chopped	teaspoon fresh)
3 tablespoons green pepper, chopped	½ teaspoon chili powder
1 tablespoon lemon juice	½ teaspoon salt
	1/8 teaspoon pepper

Mix all together and microwave on high 45 to 60 seconds or until heated through. Serve hot with tortilla chips. Keeps 3 days in refrigerator.

Quick Tartar Sauce

This homemade tartar sauce is good with fish dishes.

½ cup Miracle Whip	1 tablespoon lemon juice
1 tablespoon sweet pickle relish	¼ teaspoon Worcestershire sauce
1 tablespoon black olives, chopped (optional)	½ teaspoon onion, grated

Combine all ingredients. Chill until ready to serve.

Nana's Salad Dressing

Nana never liked mayonnaise, so made this instead.

1/8 pound butter	2 teaspoons dry mustard
1 ½ tablespoons flour	¾ cup milk
1 tablespoon sugar	½ cup vinegar
dash salt	2 eggs

Melt butter. Mix together flour, sugar, salt and mustard. Stir into butter over low heat. Mix eggs and milk together. Add slowly to the butter mixture, stirring fast till thick. Remove from heat and beat with beater till smooth and thin. Put over low heat and add vinegar. Stir till thin again. Remove from heat again and beat till thin. Cool. Think Miracle Whip Salad Dressing is easier.

Sweetened Condensed Milk

Jan's recipe.

2/3 cup sugar	1/3 cup boiling water
1 cup dry milk	3 tablespoons butter, melted

Blend until smooth in blender. Store 24 hours. Makes 1 cup.

Instant Stuffing

This tastes like StoveTop Stuffing, but lots cheaper and almost as easy to fix.

4 cups breadcrumbs (6 slices of bread)	½ teaspoon thyme
1 teaspoon onion, chopped (or more!)	dash sage
1 teaspoon parsley	3 tablespoons butter
	½ cup meat stock

Melt butter in saucepan on top of stove. Add stock, onion, parsley, thyme and sage and heat. Cut bread into cubes or large crumbs. Spread crumbs in a thin layer in a baking pan and heat in oven till dry. Add crumbs to stock and heat on top of stove. This may be placed in a casserole dish and heated in a 350 degree oven for 30 minutes. For stock I use bullion cubes in hot water. Amounts of ingredients may vary with taste.

Nana's Stuffing

Nana's recipe for stuffing. She got it from her mother.

2 loaves of bread toasted	½ cup onion, chopped
6 eggs	½ cup butter, melted
1 cup celery, chopped	sage, salt and pepper to taste

Soak toasted bread slices in water, squeeze out excess water, and break into pieces. Baste turkey with some of the melted butter. Add remainder to toast mixture along with the other ingredients and mix together with hands. Amounts of ingredients may vary with taste.

Hidden Valley Boursin Cheese

Dolores' recipe.

2 8-ounce packages cream
cheese, softened
½ cup butter or margarine,
softened
1 tablespoon Dijon style
mustard

1 1-ounce package Hidden
Valley Mild Recipe
Original Ranch Salad
Dressing Mix.
1 teaspoon minced garlic
crushed walnuts

In large bowl beat all ingredients except nuts with electric mixer until thoroughly blended. Shape into 2 balls and roll in crushed walnuts. Refrigerate. Let stand at room temperature for 30 minutes before serving. This goes great with crackers.

Jalapeno Cheese Ball

Dolores' recipe.

3 8-ounce packages cream
cheese, softened
1 bunch green onions, chopped
1 teaspoon garlic salt

1 8-ounce can diced jalapeno
chili peppers, oil drained,
or use amount suited to
taste
crushed walnuts or pecans

Blend all ingredients except nuts together, shape into 2 balls and roll in crushed walnuts or pecans. Refrigerate. Let stand at room temperature 30 minutes before serving.

Hidden Valley Layered Mexican Dip

Jan's recipe. She got it from her sister-in-law, Venessa Griffith.

1 pint sour cream	2 14-ounce cans sliced ripe
1 1-ounce package Original	olives, drained
Ranch Dip Mix	chopped tomatoes
1 16-ounce can refried beans	chopped green onions
1 cup shredded cheddar cheese	

Mix dip mix with sour cream. Spread beans in serving dish. Spread mix on top of beans. Top with cheese and olives. Garnish with tomatoes and onions.

Oyster Crackers

Dolores' recipe.

1 bag of oyster crackers	¼ teaspoon lemon pepper
1 envelope Hidden Valley	(optional)
Buttermilk Dressing Mix	2/3 cup salad oil OR olive oil
½ teaspoon dill weed	

Mix spices with oil. Pour over crackers and stir to coat. Pour onto cookie sheet and bake in a 250 degree oven for 20 minutes. Stir about halfway through cooking.

Pumpkin Seeds

Make these after carving the Halloween Jack-o-Lanterns.

2 cups pumpkin seeds,
unwashed

1 ½ tablespoons butter, melted
1 ¼ teaspoons salt

Mix all together and spread in a shallow pan. Bake in a 250 degree oven till crisp and brown. Stir from time to time.

Sunflower Seeds

Used this recipe the year Jim grew sunflowers.

Soak seeds over night in brine solution of ¼ cup salt to 1 quart of water. Drain well. Place seeds in a flat pan and roast in a 375 degree oven for 45 minutes or until dry and crisp.

Home Made Peanut Butter

A fun thing to do.

In a blender or food processor grind fresh roasted or salted peanuts with a little vegetable oil. Add salt if peanuts have not been salted.

Pancakes

It is almost as easy to mix this up from scratch as it is to use the mix from the store!

1¼ cups flour	1 egg, beaten
½ teaspoon salt	1 cup milk
2¼ teaspoons baking powder	2 tablespoons oil
1 tablespoon sugar	

Mix all together. Drop by large spoonfuls on heated, slightly greased pan. Turn when bubbles begin to rise and burst. Makes about 12 pancakes.

French Toast

Made this for the kids for breakfast when they were going to school.

2 eggs	½ teaspoon vanilla extract
½ teaspoon salt	8 slices bread
2/3 cup milk	butter, melted

Mix eggs, salt, milk and vanilla together. Dip bread into mixture and brown in butter in frying pan. Serve with syrup.

Baked Oatmeal

Dolores' recipe.

1½ cups milk

¼ cup honey

¼ cup oil

2 eggs

1½ cups oatmeal

1 teaspoon cinnamon

1½ teaspoons baking powder

½ teaspoon salt

4 dried apricots or peaches,
chopped

¼ cup raisins

Mix milk, honey, oil and eggs together. Add rest of ingredients and pour into a greased 9x9 inch pan. Set overnight if possible. Bake in a 325 degree oven for 45 minutes. Serve with hot milk. Any fruits and nuts are good. A fresh apple is also good.

Hard Boiled Eggs

The shells won't stick to the eggs using this method, no matter how fresh the eggs!

Pour enough water into a pressure cooker to cover the eggs (2 inches for 12 eggs) and bring to a boil. Wash eggs to take the chill off. (If in a hurry, you can skip this step.) Remove pressure cooker from heat, add eggs, cover and bring cooker up to pressure. Cook for 5 minutes. Remove cover, drain and cool eggs in cold water. Peel as soon as possible to keep the egg yolks from turning dark.

Devil Eggs

Grandma liked to put green olives on the tops to dress them up.

eggs, hard boiled	prepared mustard to taste
Miracle Whip salad dressing to taste	celery seed to taste
sweet pickle relish to taste	paprika

Cut eggs in half and remove yolks. Chop yolks with pastry blender. Add Miracle Whip, relish, mustard and celery seed. Spoon yolk mixture into white halves. Sprinkle additional celery seed and paprika on top.

Omelet

This makes a nice lunch. Use what you have in the refrigerator to make it different. I've even used summer squash, green beans and fresh tomatoes.

chopped celery	4 eggs
chopped onions	1 tablespoon milk
ham cut into ½ inch pieces	butter

Mix eggs and milk together. Cook vegetables in butter till slightly tender. Add ham and heat. Remove from stove. Melt additional butter in skillet. Pour in egg mixture and cook, pulling sides toward the center till set. Add vegetables to half the top of the egg mixture. Fold eggs over top of vegetables.

Spiced Tea

Also known as Friendship Tea.

<u>Ingredient</u>	<u>Small</u>	<u>Large</u>
instant tea powder	¼ cup	1 cup
orange flavor Tang	¼ cup	1 cup
sugar	½ cup	2 cups
ground cloves	1/8 teaspoon	½ teaspoon
cinnamon	1/8 teaspoon	½ teaspoon
Kool Aid	½ teaspoon	1 envelope

Mix all together. To serve, mix with hot water. The amount will vary with desired strength.

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