

Alice Spring Chicken

4 - boneless skinless
breast, pounded to
 $\frac{1}{2}$ inch thickness.

Lowery's Seasoning
Salt.

6 Bacon Slices

$\frac{1}{4}$ cup Reg. Mustard

$\frac{1}{3}$ cup Honey

2 ~~table~~ ~~spoons~~ Mayo

3 teaspoons dried
onion flakes.

1 cup Sliced Mushroom

2 cup Shredded
Colby Cheese.

First Sprinkle and
rub the Chicken breast
with Seasoning Salt,
Cover & Refrigerate for 30
Min. While Chicken
is in the Refrig Cook
bacon in a large skillet
until Crisp. Remove bacon
and set aside. Do not
discard grease.

Saute Chicken in
the bacon grease for
3-5 Min per side or
until brown. Place
Chicken in 9x13 Casserole

dish or pan.

To make Honey Mustard, in a small bowl, mix Mustard, honey, mayo, and dried onion flakes. Spread some honey mustard over each piece of chicken, then layer with mushroom, bacon and shredded cheese.

Bake in 350 oven for 30 min. Serve with left over Mustard Sauce.

Apple Dressing

Pecans $\frac{1}{2}$ Cup

Raisins

Marshmallows

Celery - 2 Stalks

Miracle Whip $\frac{3}{4}$ Cup

Vinegar - 1 Tablespoon

2 " Sugar

Mandarin Oranges

Mandarin Oranges

Drained

Coconut

Whipping Cream

Sour Cream

Marshmallows

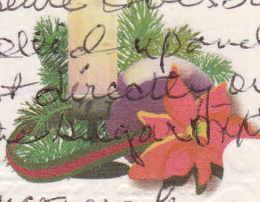
add little Sugar



Apple Dumplings

2 Cans Crescent Rolls, Peel and
Core 2 Apples and Cut each apples
into 8 wedges, 2 sticks butter, $1\frac{1}{2}$ cup
Sugar, 2 teaspoons Cinnamon (I use more)
1 Can Mt Dew.

Melt butter in 9X13 pan. Separate Crescent
Rolls and peel one Apple. wedge in each one.
Sprinkle Sugar and Cinnamon mixture over top
of dumplings after they are all rolled up and
in pan. Pour Mt Dew in pan but not directly over
the dumplings or it will wash off the Sugar mixture.
Bake for 30 mins at 350 degrees.
Uncover at



From the Kitchen of:
for Pork Loin

Recipe For: Bacon-wrapped Pork Loin
Coarse-Salt and freshly ground
Pepper to taste.

$\frac{1}{2}$ cup Dark-brown Sugar

$\frac{1}{8}$ cup milk-horseradish Sauce

3 Cloves garlic - Crushed

1 pound Hickory-Smoked
bacon Thin-Sliced.

Oven Temperature: _____ Time: _____ Serves: _____

Baked Crab Rangoon

- $\frac{1}{8}$ teaspoon garlic salt
- $\frac{1}{8}$ " Worcestershire Sauce
- 8 Small green onion
- 4 oz imitation Crab
- 3 oz Cream Cheese softened
- 14 Wonton Wrappers

Cut up the Crab and mix it in with garlic, Salt, Worcestershire Sauce, green onion and Cream Cheese. Spoon into wontons, Bake at 425 for 8-10 ~~min~~ minutes until golden brown.

Baked Crab Rangoon

$\frac{1}{8}$ tsp garlic salt

$\frac{1}{8}$ tsp Worcestershire Sauce

1 small green onion

4 oz imitation Crab

3 oz Cream Cheese

14 wonton wrappers

cut Crab and mix in garlic
salt Worcestershire, green

onion and Cream Cheese

Spoon into wontons Bake at 425
for 8-10 minutes.

Recipe

Banana Bread

Serves

INGREDIENTS

2 Cups Flour

1 teaspoon baking Soda

1/2 teaspoon Salt

2 medium bananas sliced thin

1/2 cup butter or margarine softened

1 Cup Sugar

2 eggs

1/2 teaspoon vanilla

1/4 cup Cold water

1/2 cup finely cut up ^{mashed} ~~potatoes~~ ^{potatoes}

1/2 cup chopped walnuts

Stir together flour, Soda, and Salt, set aside. In small bowl heat bananas until smooth. In large bowl cream butter and sugar. Beat in eggs one at a time until light and fluffy. Beat in vanilla and bananas.

Over

Add flour mixture to banana's mixture. Beat just to blend well. Add water, beat to blend. Stir in dates and walnuts. Turn into greased 9x5x3 inch loaf pan. Bake in preheated 350 oven 65 to 70 minutes or until pick inserted in center ^{comes out} clean. Let cool in pan 5 minutes, then loosen and turn out onto wire rack to cool completely. Makes 1 loaf 18 slices

Banana Nut Bread

Serves

Recipe
INGREDIENTS

From the Kitchen of:
a Very good

Recipe For:

Banana Nut Bread - 1 Loaf

3 cup Sugar

1/4 cup Shortening

2 eggs

2 cups Giffy baking mix

1 cup Very ripe bananas - Mashed

1/2 cup Chopped Nuts -

Oven Temperature: 350 Time: 55 min Serves: Over

Grease 9X5 loaf pan. Cream Sugar
and Shortening. Add remaining ingred.
Mix ~~well~~, until blended. Pour batter
into prepared pan. Bake 55 min. Cool
slightly before removing from pan.



Banana Nut Bread

1 yellow cake mix
2 eggs
4-5 Overripe bananas
mashed
pecans

Mix everything together
in large ~~fl~~ bowl, then
two med. or great loaf pans
Or one large loaf pan.

Bake at 350 for 40-45
Minutes



Recipe
INGREDIENTS

Banana Split Cake

Serves

Crust 2 cups Graham Crackers Crumbs
1 stick Melted Oil
filling - 2 sticks Melted Oil
2 cups powdered Sugar
1 egg
1 tsp Vanilla - Boil for 15 Minutes
Topping 1 Small can Crushed pineapple
2 Sliced Bananas
1 Small carton Cool Whip
Pecan Cherries
Chill Overnight - Chicken

Banana Split Cake

Crust - 2 cups graham Crackers Crumbs
1 Stick Melted Oleo

Filling - 2 Sticks Melted Oleo
2 cups powdered Sugar

1 egg

1 tsp Vanilla

Beat for 15 min.

Topping - 1 Small can Crushed pineapple
2 sliced bananas

1 Small Carton Cool Whip

Pecans

Cherry

Bar-B-Que Rabbit

Aiden's

Lemon juice

garlic

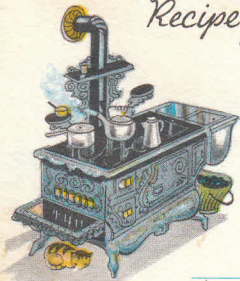
Honey

BBQ Sauce

Salt + pepper

Cook on grill for 45 minutes

Here's what's cookin' Bismark + Sausage ^{Balls} Serves
Recipe from the kitchen of Room Temp. to
me



1 lb. Hot Sausage
 $\frac{1}{2}$ lb. Cheddar Cheese, grated
 $1\frac{1}{2}$ C. Bismark

Mix sausage + cheese
together. Add small amounts
of Bismark at a time. Knead like
dough. Roll in small balls.
Baked 400° for about 15 min.

Recipe
INGREDIENTS

Bobber's

Sugar Cookies Serves

1 Cup Butter
1 Cup Sugar
 $\frac{1}{2}$ teaspoon Vanilla
2 eggs
3 cups flour
 $\frac{1}{4}$ teaspoon Salt

Cream first three ingred.
add eggs beat well add flour.
Bake at 400.. to 10 to 12 minutes

1 lb Sausage

1 Bell pepper

1 Onion

4 gloves - Cumin

Rotel -

Cook all together

put eggs in top

of this mixture let

cook. Add Cheese let

melt. Serve with

Biscuits

Broccoli Casserole

1/2 Stick Butter
1 Chopped onion 7 Sauce

add

1 Can Mushroom Soup

1 Cup Cooked Rice

1 Small Jar Cheez Whiz

1 Ctn Chopped Broccoli (Stemmed)

Bake in oven 350° for 30-35 min.

Brown Sugar Drops

1 egg, well beaten

1 Cup brown sugar, packed

1 teaspoon vanilla

$\frac{1}{2}$ cup ~~of~~ unsifted all-purpose flour

$\frac{1}{4}$ teaspoon soda

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ Cup medium

fine chopped walnuts

Sift together beaten egg, brown sugar
+ vanilla. Stir in flour, soda, and salt. Add
walnuts. By teaspoonsful, drop onto greased and
floured cookie sheet. Bake at 350 degrees.
7-9 minutes, or just until cookies start to

Brown at edge. ~~Do~~ Not Overbake, remove
immediately to cooling rack. Makes about
4 dozen Cookies

Recipe

Brownies

Serves

INGREDIENTS

$\frac{1}{2}$ cup butter
2 Squares Chocolate or 2 tablespoons Cocoa
1 Cup Sugar 2 eggs
 $\frac{1}{2}$ cup flour 1 Cup Chopped Nuts
2 $\frac{1}{2}$ teaspoon Vanilla
2 Melt butter and Chocolate in double
boiler, Remove from fire and add Sugar
and beat. Add eggs, one at a time. Beating after
each addition. Add flour and nuts. Mix well.
Pour in greased 4 by 8 by 8 inch Square pan.
Bake in 350 oven for 20 to 30 minutes.

Delicious Butter Pecan Cake

1 Box Butter Pecan Cake Mix
1 Can Coconut Pecan Icing
4 eggs
1 cup oil (I use canola oil)
1 cup water

} mix all together

no mixer use whisk

use Bundt pan or cake pan Bake 350°
40-45 minutes (use toothpick to test done)

you can use it plain, ^{I used} cream cheese icing
or powdered sugar.

Peanut Butter Fudge

2 cups Sugar

2 cup milk

Boil 3 minutes - take off the stove

add $\frac{1}{3}$ cups Peanut butter
mix well 1 Jar marshmallow creme
put in cookie sheet - cut when cool

Butter Pecan Cookies

1 cup Butter or Margarine	2 $\frac{1}{4}$ Cups sifted flour
$\frac{3}{4}$ Cup Brown Sugar	1 teaspoon soda
$\frac{3}{4}$ Cup granulated Sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	1 cup Chopped pecans

1. teaspoon Vanilla extract

Cream butter and sugars until light fluffy. Beat in eggs and Vanilla. Combine dry ingredients, add to creamed mixture and mix well. Stir in pecans. Drop from teaspoon onto ungreased cookie sheet. Bake (over) at 375° about 10 minutes or until lightly browned. Yield about

Butterscotch Candy

1 Large Pkg Butterscotch morsels
melt in double boiler. Add
1 Cup Crisco Peanut Butter
1 Cup Chopped Nuts

Lay on Foil and let harden

99

Scotch Butter ~~sauce~~ Pie

1 cup Sugar. Brown in Pan
Turn off + add $1\frac{1}{2}$ cup boiling water.
Turn fire back on + let Thicket Completely.
1 tablespoon flour
A little bit of Sugar, Add little water
to make paste. Add Three egg yellows.
Turn fire off and add mixture + Stir well.
Let Thicken. Add Salt + Butter.

Candy

1 Can Coconut

1 cup Chopped Nuts

$\frac{1}{4}$ lb. butter or oleo.

1 Can Eagle Brand Milk

2 boxes powdered Sugar

1 Pkg. Chocolate Chips

$\frac{2}{3}$ of a $\frac{1}{4}$ lb. paraffin

Melt butter & pour over Coconut

& Nuts. Add milk then powdered Sugar. Mix well and make into balls. Melt paraffin and Chocolate Chips in a double boiler, dip the balls, place over wax paper.

Cathy's Receipt

Creamy Joes

Brown 1 lb Hamburgers

Add 1 can Potatoes

1 lb Velveta Cheese

1 can pinto Beans

1 Brick Chili

Heat all Together

Add $\frac{1}{2}$ pint of Whipping Cream

From the Kitchen of:
CB's Beef Skewers
"on fire"

Recipe For: _____

$\frac{1}{2}$ cup Chinese-style or other hot mustard. $\frac{1}{2}$ cup soy sauce. $\frac{1}{4}$ cup brown sugar. Dash of Tabasco or other favorite hot sauce.
Juice from $\frac{1}{2}$ fresh lime. 5 tablespoons garlic, crushed. 1 tablespoon powdered ginger. 1 teaspoon cumin.

Oven Temperature: _____

Time: _____

Serves: _____

Dried red pepper flakes to taste.

Mix with ~~the~~ Whisk the Marinade ingredients, Remove + reserve $\frac{1}{2}$ Cup for basting while skewers grill. Add beef cubes and marinade to large sealable plastic bag. Seal bag and refrigerate for up to 4 hours. Remove the beef cubes from the bag and discard the Marinade. Cook 10 to 12 mins. When done grilling Squeeze remaining half of lime over skewers and serve right away.

Cheese Ball

2 pkg, Cream Cheese, softened

2 green onions Chopped

1 jar dried beef, Chopped

Worcestershire Sauce to taste

Combine all the ingredients in bowl, shape into a ball or log. Serve with Crackers

2 Cup Asadero Cheese - Shredded
2 or 3 Jalapenos Chopped
 $\frac{1}{2}$ Cup half and half Cream
 $\frac{1}{3}$ Cup finely Chopped onion
1 tsp ground Cumin
Salt to taste

In medium Saucepan, heat all ingred over low heat, stirring constantly, until Cheese is melted. Serve warm

Cheese Log

$\frac{1}{2}$ lb mild or Sharp Cheese, grated

1 8oz pkg. Cream Cheese, softened

Dash of onion juice

Dash of garlic salt

Dash of Worcestershire Sauce

1 cup toasted Nuts, Crushed

Mix grated Cheese with Cream Cheese, add seasonings to taste and half the Nuts. Form into log, or ball, roll in remaining Nuts, chill until firm enough to slice. Serve with Crackers, Yield 10-12 Servings.

Cheese Roll

at Room Temp.

1 lb Velvet Cheese

1 - 3 oz Philb - Cream Cheese

1 Cup Chopped Nuts

$\frac{1}{4}$ teaspoon ~~Minced~~ Minced garlic

Dash of garlic Powder

Sprinkle Chile Powder on wax
Paper and Roll into Rolls.

PS. Put garlic & Chile Powder to
suit your Taste

Chicken & Dumplings

1 Cup flour
 $\frac{3}{4}$ stick oleo
5 Tablespoons water
1 egg
 $\frac{1}{2}$ tsp. salt

Use $\frac{1}{2}$ Cup flour to knead dumplings. Roll thin let stand a few minutes before cutting into strips and dropping in Chicken broth. Add black pepper and cook slowly til done.

Col

Chicken - Coated Baked -
Long rain Wild Rice Mix - prepare by gly direction
1 can Mushroom Soup or Cream Chicken Soup -
In Heavy pan Sauté 2 Tbsp Butter -
 $\frac{1}{2}$ cup Celery, $\frac{1}{2}$ cup Green pepper, green onion
or regular onion - Cook until tender - Mix Rice
Chicken, Coated mixture Soup - Add Potato
if necessary - Bake in oven 350° for 25-30 min
Sage if desired

Chicken Enchilada

Casserole

2½ cups diced Cooked Chicken
1½ cups Chicken broth
1 Can Cream of Mushroom Soup
1 Can Cream of Chicken Soup
One 4 ounce Can Chopped green
Chilies, undrained. One 4 ounce
jar Chopped pimientos drained.
1 Tablespoon dry Sherry, optional.
6 cups slightly Crushed Toasted

Corn Doritos. Brand Tortilla
Chips (8½ ounces) 1 Pound
Cheddar Cheese grated. Put
in Layers.

Chicken Mushroom Supreme

$\frac{1}{4}$ cup onion Chopped

$\frac{1}{2}$ cup green pepper Chopped

$\frac{1}{4}$ cup butter or Margarine

8 Chicken breast halves -

1 Can ($10\frac{3}{4}$ oz) Cream of
mushroom soup

1 cup Sour Cream.

$\frac{1}{4}$ cup Dry Sherry

1 Can (4 oz) Slice Mushrooms
drained.

$\frac{1}{2}$ cup Grated Swiss Cheese
Paprika.

Place onion, green pepper
and butter in a 1-quart
casserole dish.

Microwave 3 to 4
minutes until tender.

Arrange Chicken breasts

in a 9x13 baking dish.
Brush with melted butter
and Sprinkle with paprika
microwave for 16 to 18
minutes. Rearranging
after 10 minutes. Flip
dish & Turn ~~twice~~ during
cooking. Add Soup, Sour
Cream and Dry Sherry to
the onion mixture.

Stir well and pour
over cooked Chicken
microwave for 5 Min.

From the Kitchen of:
Chili Pork Chops

Recipe For:

6 Pork Chops 1-inch thick

1/2 cup Apple Cider Vinegar

3 large russet potatoes

Salt and Pepper, freshly ground

Rub

1 tablespoon smoked paprika

1 " chipotle chili powder

Oven Temperature:

Time:

Serves:

1 " garlic powder

Over

- 2 teaspoons unsweetened Cocoa powder
- 1 " Mustard powder
- 1 " Cumin ground
- 1 " Cinnamon
- 1 " black pepper, ground
- $\frac{1}{2}$ " Salt

Grill 15-20 min

Whisk together rub ingredients in large bowl until well blended.

Brush each Chop with vinegar then press a generous amount of rub on all surfaces. Place the Chops on plate cover with plastic wrap and refrigerate for up to 2 hours. Remove and let stand for one hour before grilling.

Chocolate Chess Pie

1½ cup sugar
3 2 tablespoon Cocoa
1 stick melted lard
2 eggs
1 small can But milk
1 tsp. Vanilla
Dash salt

Put melted lard in blender.
Add rest of ingredients and blend
well. Pour in pie shell. Bake
at 350° for 35-45 min.

Chili-Rice Dinner

Brown ¾ lb. ground beef and ½ cup
chopped onion. Add 1 Tablespoon Chili
powder, ½ Teaspoon dry mustard 1
(10 oz.) pkg. whole Kernel Corn, 1 cup
diced green pepper, 1 can (15 oz) tomato
sauce and ½ cup water. Cover, bring
to a boil stir occasionally. Stir
in 1 cup Minute rice Cook simmer
5 minutes. Sprinkle with ½ cup
grated Cheddar Cheese.

Chocolate Roll-up

$\frac{1}{4}$ cup oleo Topping
 $1\frac{1}{2}$ cup Coconut

1 Cup Chopped nuts
1 can Eagle brand milk

Cake

3 eggs $\frac{1}{3}$ cup Cocoa

1 cup sugar $\frac{1}{4}$ Tsp Salt

$\frac{1}{4}$ tsp soda 1. tsp vanilla

$\frac{1}{3}$ cup water $\frac{2}{3}$ cup flour

(1) Line 15x10 in jelly roll pan with foil. Melt oleo in pan, sprinkle nuts and coconut evenly in pan, drizzle with milk.

(2) Cake - In bowl, beat eggs at high speed 2 min. until fluffy. Gradually add sugar. Continue beating 2 minutes. Add remaining ingredients, blend 1 min. at low speed. Pour evenly into pan. Over

Bake at 375° for 20-25 min. until cake
springs back when touched in center. Sprinkle
cake (in pan) with powdered sugar. Cover
with towel. Place cookie sheet over
towel, invert. Remove pan and foil. Start
with 10 in side roll up. Leave wrapped.

Charlene's Sharp's Receipt.

Recipe

INGREDIENTS

Chocolate Sheet Cake Serves

- | | |
|------------------------------|------------------------------|
| 1 Cup Cup Water | 2 Cups flour |
| $\frac{1}{2}$ cup Shortening | $\frac{1}{2}$ cup Buttermilk |
| 1 Stick Butter | 2 eggs |
| $3\frac{1}{2}$ tbsp Cocoa | 1 tsp. Vanilla |
| 2 cups Sugar | 1 tsp. Soda |

Use floured greased sheet cake pan. Take just flour & four ingredients & bring to boil in pan. Mix flour & Sugar in bowl. Add boiling mixture & blend. Mix buttermilk, eggs, Vanilla & Soda. Add to Chocolate Mixture. Bake in preheated 400 oven for 20 minutes.

Over -

Recipe

INGREDIENTS

Frosting for Chocolate Sheet Cake Serves

On same pan bring 1 stick butter, 6 tablespoons evaporated milk + $3\frac{1}{2}$ tbsp of Cocoa to boiling. Add 1 lb of Con. Sugar. Stir in $\frac{1}{4}$ Cup of nuts if desired, Stir in 1 tsp vanilla. Pour over cake while cake is still warm.

Coconut Cake

- 1 Cup Oleo
- 2 ~~eggs~~ Sugar
- 2 eggs
- 1 tsp. vanilla
- 1 Cup buttermilk
- 1 tsp. baking soda
- 3 cups flour
- $\frac{1}{2}$ tsp. salt

1. Cream oleo. Gradually add sugars while beating. Beat until light. Add eggs one at a time beating well after each addition. Add vanilla. Beat until light and fluffy.

2. Combine buttermilk and soda. Mix well. Add to creamed mixture alternately with flour and salt mix well.

3. Bake in well greased and floured pans at 350° for 30 - 40 min.

Topping

Pour 1 can Eagle Brand milk over warm cake in which holes have been punched. When cool pour on 1 can Cream of Coconut then sprinkle with coconut.

Crack-Dandy

1 Sleeve Crakers

Line Cookie Sheet
with Foil. Bake

2 Stick
~~1 Cup~~ butter

1 Cup Sugar.
Brown

Melt, & let come
to boil about 2 to 3
minutes. Pour
over Crackers. Put
in Oven Bake about
325 to 6^{to 8} minutes.
Take out and put
Chocolate chips while
still hot, take Sprinkles
and spread over even piece.
Let cool & then break in

Here's what's cooking: Cream Cheese Frosting
Favorite Recipe of _____

2 (8-ounce) packages cream cheese,
softened

1 cup butter or margarine, softened

2 (16-ounce) pkg. powdered sugar

2 teaspoons vanilla extract

Combine cream cheese and
butter; cream until smooth.

Add powdered sugar, beating until
light and fluffy. Stir in
vanilla. Yield: enough for
a 3-layer cake



2 Pkg frozen Corn

1 Pkg Cream Cheese

$\frac{1}{2}$ Cup butter

3 to 4 tabler. water

2 " Sugar

6 Slice of American Cheese

Salt to taste



Buro Candy
or Cream Drops

1 Pkg - Nigger Soes

$\frac{3}{4}$ Cup Peanut Butter

$\frac{1}{4}$ 2 Tbs Butter

Melt in Microwave
for about 1 Minute. Pour into
Butter Dish + let Set
Cut in Small Squares



Crisco sling

- 1 Cup Crisco
- $\frac{1}{2}$ teaspoon Salt
- 2 teaspoon Vanilla
- 1 egg white (beaten)
- 1 Box Powder Sugar

Custard Pie

3 eggs well beaten
3 T. sugar and beat again
1 pt. 2 c. whole milk
Bake 25-30 minutes in 350°
oven. When done sprinkle
top with nutmeg.

Dato Cake 350° oven

1-8 oz. pk. dates 1 c. sugar
1 c. nuts 1 egg
1 1/2 c. flour 1 t. soda
1 t. butter 1/2 t. salt
1 t. vanilla 1 c. boiling wat.
hop dates and cover with
boiling water. Beat eggs
and add sugar, vanilla, and
butter. Then add date mixture
& sift dry ing. & add nuts.
15 min.

Date Leaf

Waters - 2 lbs.

Pecans 1 lb.

Candied Cherries 1 cup

flour 1 cup

Baking powder 1 tsp.

Sugar 1 cup

Salt $\frac{1}{2}$ tsp

Eggs - 5

Candied Pineapple (2 large slices)
for top of cake

Sift dry ing. over fruits. Beat eggs
whites and yolks separately and add sugar and
Vanilla to the mix and fold in beaten whites.
Bake in slow oven 1 to $1\frac{1}{2}$ hr. Cover cake for
the first half hour

Place over boiling water melt

3 cup (3 oz 1 pkop (6 oz each) Lima Sweet
Chocolate pieces or Butter Scotch. Stir
two times remove from heat. Stir $1\frac{1}{2}$
(15 oz Can Eagle Brand Condensed Milk,
Pinch of salt and $1\frac{1}{2}$ teaspoon vanilla.
Stir until smooth add 1 cup pecans.

Turn onto waxed paper in square
Cake pan. lined with wax paper.

Ref. 2 hours Turn onto cutting
board, peel off paper cut with
sharp knife. Store in air tight container.

Cake

3 egg whites

1 cup sugar

beat together then add:

1 cup Chopped Dates

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

12 small crackers - rolled

Bake 30 minutes in 9" pie pan

Date Nut Roll

2 Cups wonder vanilla wafer crumbs

1 Cup Chopped Dates

$\frac{1}{2}$ Cup Chopped Nuts

$\frac{1}{2}$ Cup Sweetened Condensed milk

2 Teaspoons Lemon juice

Combine Vanilla Wafer Crumbs, Chopped Dates, and Chopped Nuts. Mix milk and Lemon juice. Add milk and Lemon juice to Dry ingredients. Knead well form into a roll.

longer. Cut thin slices, serve with
whipped cream. Garnish with $\frac{1}{2}$ of
maraschino cherry.

Date Roll

2 C. Sugar

$\frac{3}{4}$ C. Milk - canned

cook until it forms
a soft ball, add 1 C.

Chopped dates, continue
cooking until it forms
hard ball in cold water

Remove from heat
& add 1 C. nuts 1 tsp.
vanilla, stir in. Let
cool like warm.

Shape in roll in
damp towel.

EARTHquake Cake

1st layer - 1 Cup Coconut
1 Cup Chopped nuts
place in bottom of cake pan

Mix 1 German Chocolate cake mix
as directed on box. Pour mixture
over nuts + coconut

1 stick butter or margarine

1 pkg 8oz CREAM Cheese

1 box powdered sugar.

Mix butter, powdered sugar +
CREAM cheese until fluffy

Pour OVER chocolate
mixture

Bake @ 350° for 35-45
minutes.

* BAKING time varies w/ oven
temp. MAY need to check after
25 minutes.

Mary Foster
921 Barnett way
Madera, Ca, 93637

"Earthquake Cake"

Ingreds:

- 1 30 peanuts
- 2 1 Bag Chocolate mix
- 3 Small jar Peanut butter
- 4 $\frac{1}{2}$ cup Milk
- 5 $\frac{1}{3}$ cup Sugar

Steps -

- 1 Put peanuts in pan first
- 2 Put peanut Butter
+ Put in Pan
- 3 Mix Chocolate with Sugar
+ Milk.
- 4 Pour over top + peanut
Butter

5 Cook for 1 hour
at 350 in Oven
Bake -

Easy Divinity

3 c. sugar

$3\frac{1}{4}$ c. light corn syrup

$3\frac{1}{4}$ c. water

2 egg whites

1 pkg. flavored gelatin

1 c. chopped nuts

Mix sugar, corn syrup, and water in saucepan and cook to the boiling point, stirring ~~on~~ occasionally, until a few drops tested in cold water forms a hard ball (252°F). Meanwhile beat egg whites until

Edith Gillespie

Crackers.

1 lb Crackers

1 Cup Oil

1 Pkg Ranch Dressing Powdered Mix

Mix Dressing & Oil -
Toss every 10 to 15 Minutes
for one hour.

Recipe

INGREDIENTS

Fluffy Strawberry Pie

Serves

1/2 cup milk

1 cup min. Marshmallow

3oz cream cheese

1/2 cup water

1 pkg. strawberry jello

1 carton strawberry

1/2 cup whipping cream

melt marshmallows + milk in one pan

Bring water to a boil add jello in another pan

Combine in 1 pan add C. Cheese Drain

strawberries add water to make 3/4 cup + chill

all till jelled - Take out + whip add straws.

+ whipping cream + put in baked pie crust +

chill.

Recipe
INGREDIENTS

Four Layer Delight Serves

1st layer -

1 cup flour

1 stick Oil

1/2 cup Chopped Peas

Bake at 350 20 minutes Cool

2nd layer

8 oz Cream Cheese

1 Cup Powdered Sugar

1 Cup Cool Whip

Beat and Spread on first layer.

3rd layer Mix 2 pkgs instant

Chocolate fudging with 3

Cups milk. Beat until thick.

Pour on 2nd layer.

4th layer

Spread rest of Cool

Whip & Sprinkle with

Peas on top of

2nd layer.

Fresh Peach Pie

1 cup Fresh Peaches

1 can Eagle Brand milk

$\frac{1}{4}$ cup Lemon juice

Mix together. Pour into
baked pie shell. Top whipped cream

Fruit Pizza

1 pkg. yellow cake mix

$\frac{1}{4}$ cup. water

2 eggs

$\frac{1}{4}$ cup oil

$\frac{1}{4}$ cup brown sugar

$\frac{1}{4}$ cup Chopped nuts

fresh fruits

Cool whip

Preheat Oven to 350°. Line two pizza pans with aluminum foil. Combine cake mix, water, eggs, oil, & brown sugar in mixing bowl fold in nuts. Divide mixture evenly into two portions spread in pans. Bake 15 to 20 min. Cool completely. Spread Cool whip over cake. Arrange fruit over top.

Fruit Cake

1 pound pecan halves 1/2 pound Candied Cherries, halved
 1 pound Brazil Nuts 2/3 lb Candied Pineapple, ^{in rings}
 1 cup grated fresh Coconut 1 lb dried Apricots, quartered
 2 pounds whole pitted dates 1 cup all purpose flour
 2 cans (14 oz each) Sweetened Condensed milk
 1/2 cup light Rum, plus additional rum for
 aging cake.

Grease two 9x5 inch loaf pans.
 Line bottoms with parchment or wax paper.
 Preheat oven to 350°F.

In large bowl combine nuts + fruits.
 Add Flour + Eggs. Then add Sweetened Condensed
 Milk and Rum, mix well. Spoon into prepared
 loaf pans. Press down evenly. Bake 1 hour and
 15 minutes. Cool in pans on wire racks 1
 hour. Remove from Pan, Peel off paper.

Turn right side up, when completely cool, drizzle
 about 2 tablespoons rum on each loaf. Wrap in
 foil let stand 24 hours before slicing.

To serve, Slice each loaf into nine
 1 inch slices. Cut each slice into thirds.
 Makes 27 pieces per loaf, about 280
 Calories each.

Candy
 milk, Sugar, salt Butter. Bring to a boil over a
 moderate heat. Boil 5 minutes. Stirring constantly. Remove from
 heat, add Peanut Butter morsels. Stir until morsels melt and
 mixture is smooth. Spread into foil-lined 9" square pan. Chill
 30 minutes. On heavy gauge saucepan combine Brown Sugar
 Butter + Corn Syrup. Stir until smooth. Bring to a boil. Remove from

Candy

Sheet. add confectioner sugar and Diamonds walnuts. Stir until well blended. Spread
 over Peanut Butter fudge layer. Chill until firm (about 2 hours). Makes 3 1/2 lbs.

Funnel Cakes

1 Cup Plus 2 Tablespoon - all purpose flour.

$\frac{3}{4}$ Cup milk

1 Teaspoon baking Powder

1 Teaspoon almond extract

$\frac{1}{8}$ Teaspoon Salt

1 Egg

2 Tablespoons Confectioners Sugar

1. In 12 inch Skillet Over medium heat heat about $\frac{3}{4}$ inch salad oil to 325°F . On deep-fat thermometer (or heat oil in electric skillet set at 325°F)

2. Meanwhile, in medium bowl, with wire whisk or fork, mix flour with next 5 ingredients.

3. Holding a narrow-spouted funnel ($\frac{1}{2}$ inch Spout) Close Spout with finger Pour $\frac{1}{4}$ cup batter into funnel. Over hot oil Carefully remove finger to let batter run out in a stream. While making a spiral about 6 inches in diameter. Fry 3 to 5 minutes until golden brown. turning once with tongs. Drain well on paper towels. Keep warm. Repeat with remaining batter, stirring well before pouring. Sprinkle funnel cake lightly with C. Sugar. Serve warm.

started 7-2586

Charlie

Charlene

Pat

Aleen

32.99

9.94

17.00

1250

23.10

Golden Parmesan Bake

6 large potatoes
 $\frac{1}{4}$ cup flour
 $\frac{1}{4}$ cup parmesan Cheese
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
 $\frac{1}{3}$ cup oil

Peel potatoes, Cut into pieces. Combine flour, Cheese, salt and pepper in a bag. Place potatoes in bag a few at a time coating well with Cheese mixture.

Melt oil in a 13x9 inch baking dish. Bake at 375° for about 1 hour, turning once during baking. 6 to 8 servings.

Graham Crackers Bars

1 Layer of whole graham Crackers
in a 9x13 pan

Mix 1 cup Butter - real Butter

1 cup Sugar 1 well beaten egg

$\frac{1}{2}$ cup milk 270

Bring to a full boil 1-3 $\frac{1}{2}$ oz Concord,
2 cup pecans, 1 cup Graham Crackers Crumbs.
Pour that over Graham.

1 teaspoon Vanilla, Mix well with
Mixture. 2 cup butter, 2 cups Powdered
Sugar - 6 tablespoon whipping Cream.

From the Kitchen of:

1 ripe pineapple
peeled and cut crosswise
into 6 slices

Recipe For:

2-3 tablespoons dark rum

1 teaspoon granulated sugar

$\frac{1}{4}$ cup shredded coconut

Toasted: Pour rum + sugar in a
bowl with the pineapple. Mix to coat
the slices evenly. Cover with plastic
wrap and let it rest for 3 to 5 minutes.

Oven Temperature:

Time:

Serves:

Cook for 10 minutes. Remove from oven
add coconut.

From the Kitchen of:
Grilled Pork Chop

Recipe For: Coarse salt to taste
1/4 cup parmesan cheese
1/4 cup Italian flat leaf
parsley chopped

Sauce - 1 tablespoon butter
1 " virgin olive oil
1 shallot finely chopped
lemon-pepper seasoning
1/4 cup marsala wine

Oven Temperature:

Time:

Serves:

Melt butter and olive oil in small skillet over medium heat on the side burner. Add shallots and allow to cook until translucent. Add lemon-pepper seasoning. Reduce heat, and warm for a few minutes. Add wine, remove mixture from heat. and pour into a holding pan placed on the warming rack of the grill over indirect heat.

Grill 20 Min

HAM Roll ups

- 1 pkg. Super size Tortilla's
- 2 (8oz) Pkgs. Cream cheese (softened)
- $\frac{1}{3}$ cup Mayo
- 2 T chopped green onions
- $\frac{1}{4}$ C. chopped Black olives
- 2 Pkg sliced Cooked ham

Combine Cream cheese, Mayo, olives, & onions. Spread on Tortilla's. Arrange ham on

Cheese, Roll up tightly and
wrap in plastic wrap. chill
for 3 hrs. or over night. Take
out + slice.

Heels Rollies

Melt $\frac{1}{2}$ cup oil in Fryer
Lug Pan. in 325° oven.

Add $1\frac{1}{2}$ cups Crushed
Graham Cracker Crumbs. Top
with one Can Eagle Brand Milk.

Add 1 bag pkg. Milk Choc. Chips

1 cup Coconut if desired plus Chopped
Pecans. Bake 25 minutes.

Holiday Cheese Tree

1 8 oz Container Crackers Barrel Brand
 Extra Sharp Cheddar Cold Jack Cheese food.
 1 8 oz Philadelphia Brand Cream Cheese
 Dozen 2 lbs corns finely Chopped (Piment's)
 1 Tablespoon finely Chopped Green Peppers
 1 teaspoon grated onion
 1 teaspoon Worcestershire Sauce
 1/2 teaspoon lemon juice, Chopped Parsley
 Chopped Nuts.

Combine Cold Jack Cheese food and
 Cream Cheese, mixing until well blended.
 Add 1 tablespoon Piment's Green Pepper, onion
 Worcestershire sauce and juice, mix well.
 Chill. Drop six 1/2 cup measures of mixture
 into triangle shape on serving platter. Drop
 remaining mixture at base of triangle,
 smooth to form tree top with Parsley,
 Nuts and remaining Piment's. Serve with
 Triscuit Wafers.

Cloud Topped Peanut Butter ^{judges}

1 ~~cup~~ cup evaporated milk 1/2 cup firmly packed Brown
 2 cups Sugar Sugar
 1 measuring teaspoon salt 6 measuring Table Butter
 4 cup Butter 1/2 cup Corn Syrup
 2 cup sifted Confectioners Sugar
 1 cup Diamond Walnuts.
 One 12 oz Pkg (2 cups) Peanut Butter Marsh

In heavy gauge Saucepan, Combine Sugar

Hot Chocolate Shopping List

1 1/2 cups heavy
cream

1 can of Sweetened
condensed milk (14oz)

2 cups milk
chocolate chips

6 cups milk
1 tsp vanilla

Italian Cream Cake

- 1 ST. Butter-} cream
- $\frac{1}{2}$ Cup Crisco }
- 2 cups Sugar } Add
- 5- Egg yolks - "
- 1- Teaspoon Vanilla
- 1- Cup Buttermilk with 1-teaspoon Soda
- 2- Cups flour
- 1- Cup Chopped Pecan
- 1 Small Can ~~Coco~~ Coconut
- Beaten Egg whites folded in cake batter Bake 325 till done

Jalapena Cornbread

1 cup Cornmeal mix

$\frac{3}{4}$ cup Sweet Milk

$\frac{1}{4}$ tablespoon Oil

1 egg

1 Small Chopped Onion

$\frac{1}{4}$ cup Chopped Pimento

2 tsp Sugar

$\frac{1}{2}$ cup Cream Style Corn

$\frac{3}{4}$ of a jalapeno pepper

$\frac{1}{2}$ cup Cheddar cheese

$\frac{1}{2}$ lb bacon

Mix all ingredients except Cheese. Bake in 400° oven for 35 min. Use the Cheese to Sprinkle on top of the bread.

Here's what's cookin': Lemon Bread

Recipe from the kitchen of: Leeta Holsted Serves: 2 loaves

1 lemon cake mix	2 tsp. poppy seeds
1 pkg. instant lemonpudding	4 eggs
1/2 cup vegetable oil	1 cup hot water

Mix all ingredients for 4 minutes. Pour into 2 greased and floured loaf pans. Bake at 350° for 40 minutes. Cool in pans for 8 minutes & turn onto a cooling rack.



Recipe
INGREDIENTS

Linda Harner's Strawberry Serves
Cake.

1 Box of Strawberry Cake mix
Cook Cake as directed on Box.
~~Put in~~ Cook Cake in 2 ~~to~~
round cake pans. When Baked, take
out of oven & let cool. ~~cut~~
~~in~~ # Slice cake in 4 layers.
Mix 2 cups Sour Cream, 2 cups
powdered sugar & 1 cup Coconut,
~~mix~~ well. Put in between each
layer. Put in freezer for 3 or four
days.

Lizzie Cookies

- 6 cups Chopped nuts
- 2 cups Raisins - 1 white + 1 dark
- 1 Box Dates - cut up
- 1 Box Candied Cherries Red + Green - cut in pieces
- 1 Box Candied Pineapple - cut up.
- Mix $\frac{3}{4}$ cup flour over fruits
- Cream Together { 1 stick Butter
- { $\frac{1}{2}$ cup brown sugar
- { 4 eggs one at a time

over

Combine with fruit { 2½ cups flour
3 teaspoons soda
1 teaspoon Cinnamon
1 " Nutmeg
1 " Salt

add ½ cup whiskey and egg mixture
alter to flour fruit mixture Drop
by teaspoon on greased Cookie sheet.
Bake at 325 for 10-20 minutes until
golden brown.

Recipe Lynne's Carmel Pie

Serves

INGREDIENTS

$\frac{1}{2}$ cup Butter (Carmelized this
 $\frac{3}{4}$ cup Sugar) in skillet
don't burn

Stir in

2 cups milk - Stir until

Sugar melts

add & mix

Have this mixed & ready to pour in
milk mix.

Tablespoon Self Raising Flour
must add

$\frac{3}{4}$ cup Sugar - $3\frac{1}{2}$ TB SR Hour
3 egg yolks - $\frac{1}{2}$ cup milk, mix

Mandarin Orange Cake

1 Large Cool Whip

1 " Crushed Pineapple - drained

1 Instant Vanilla Pudding

Mix all together and spread over cake, keep in Ref.

Cake

1 Box Cake Mix - yellow or white

3 eggs

$\frac{3}{4}$ cup oil

1 can mandarin orange with juice mix well. Pour into three round cake pans. Bake till done.

Marshmallow Fudge

$\frac{2}{3}$ cup hot milk

$\frac{1}{4}$ cup Butter

$1\frac{1}{2}$ cups Sugar

$\frac{1}{4}$ tea Salt

Cook until Soft Ball
Stage

4 Cup Marshmallow

1 tea Vanilla

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

1 12 oz Chocolate Chips

Mounds Bars

Melted Milk Chocolate
or Dark Chocolate

3 Cup Coconut flakes

1 cup Condensed Milk

Mix the Coconut with
Condensed milk. Mold
into oblong shape, add
them to freezer for 20 min.
and then dip them in
Melted Chocolate.

Stick Almonds in them
and have almond joy
be Creature,

Recipe Crossfile

One Bake Fruit Cake

Recipe

Cookbook

Page #

1 lb Marshmallows

1 Can Eagle Brand Milk

1 lb Pecans

1 " Walnuts

1 " Raisins

1 " Cherries, dried

1 " Graham Crackers

1 " Coconut

Meat Marshmallows

& mix in double boiler.

Do not boil. Pour over

the ingredients & mix

and shape in a loaf

and wrap in foil

paper and store in

refrigerator

Brownie Recipe on other side

Nut Cake

1 # Butter $3\frac{1}{2}$ cups plain flour
3 cups Sugar 16 eggs
1 ~~cup~~ # pecans (1 quart) 2oz bottle lemon extract $\frac{1}{4}$ cup
1 # white raisins 1 tsp baking powder
Oven Temp 250° or 275°

Cream sugar and butter. Add eggs and beat till creamy - add lemon extract, then flour and baking powder. Then add Nuts and Raisins. Bake in greased + floured pan.

makes two small loaf pans, or 1 Large cake. (bundt pan or tube pan) for small loaf pans Cook on 275° for Large cake Cook in Slow oven 250° for $2\frac{1}{2}$ hours.
1 cup 3 mother 1
Bundt

Recipe Crossfile

Recipe

Cookbook

Page #

Oatmeal Cookies

2 Cup Sugar
 $\frac{1}{4}$ cup Cocoa
 $\frac{1}{2}$ cup milk

1 cup butter or marg.
3 cup quick Rolled
Oates.
Dash of Salt
 $\frac{1}{2}$ cup Chunky Peanut
Butter

Recipe

Oatmeal Cookies

Serves

INGREDIENTS

2 Cup Sugar

$\frac{1}{4}$ Cup Cocoa

$\frac{1}{4}$ Cup Milk

1 Cup butter or marg.

3 Cup quick Roll Oats

Dash of Salt

$\frac{1}{2}$ Cup Chunky peanut
Butter

South. Salad
Dressing

- 2 eggs wellbeaten
- $\frac{3}{8}$ Cup Corn Starch
- $\frac{3}{4}$ Cup water
- $\frac{3}{4}$ teaspoon salt
- $2\frac{1}{4}$ cups Wesson oil
- $\frac{1}{2}$ Cup ground olives
- $\frac{1}{2}$ teas garlic powder
- $\frac{1}{4}$ of pound blue Cheese
- $\frac{1}{16}$ ground

Cook Water
+ Corn Starch

Beat eggs until
fluffy + add
milk very
slowly. Beat
all the time you
are adding oil
add Corn Starch
+ blend. Add olive
oil + mix two
minutes + then
Chill.

Old South Salad Dressing

1. Beat 2 eggs until fluffy.
2. Very slowly add $2\frac{1}{4}$ cups Wesson Oil to eggs pour on beater as you beat eggs.
3. Mix 3oz Cornstarch with $\frac{3}{4}$ cups water. Cook slowly stirring constantly until thick add to egg and oil mixture one spoonful at a time on beater. Mix well.
4. Add $\frac{1}{2}$ cup Chopped Olives
5. 1 tsp. Garlic powder

6. $\frac{1}{2}$ kg Sack

7. $\frac{1}{4}$ kg blue Cheese + beak

Oven Baked Cake

- 1 Box butter Cake mix - mixed & baked.
- 1 ~~Can~~ 15 oz Can Crushed Pineapple
- 1 Cup Sugar
- 1 8 oz box Cream Cheese.
- 1 Small box vanilla instant pudding ^{prepared} mix
- 2 bananas - 2 cups prepared Cool whip
- 2 cup nuts any kind - 1 cup ~~Coconut~~ Coconut.

Cook Pineapple and Sugar 5 minutes.
Then Pour over Cake. Mix Cream Cheese and
pudding mixture together and Pour over top
of pineapple and Sugar. Slice bananas and put on
for next layer. Add Cool whip, Nuts and Coconut to
make final Topping. Enjoy!

1 Paula Chicken - ^{very}
1 Large Can Tomatoes good
Plus 1 Small -

add 1 Tablespoon Horseradish
Salt & pepper to taste

Vinegar white - $\frac{1}{4}$ to $\frac{1}{2}$ Cup
1 Tablespoon Sugar

1 Med Size Onion
1 Bell Pepper - Cook & Let
Simmer -

Brown Chicken in Skillet
Put in Oven + Bake for
1 hour.

Peanut Britches

Mix
together

2 cups Sugar Put in Big Pan
1 cup Karo
 $\frac{1}{2}$ cup water

Put 1 teaspoon Butter
2 cups raw Peanut Coat
Cooking until Golden Brown. Turn
but fire & Add Rounded Teaspoon
Soda Stir & Put Out on Cooker Sheet

Peanut Butter
Bon Bons

DATE

18oz jar Peanut Butter
1 Stick Butter Soften
1 lb powdered Sugar
Almond Bark

V: C
448-7486

Recipe

INGREDIENTS

Peanut Butter Chippers

Serves

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

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

$\frac{1}{2}$ cup Brown Sugar

$\frac{1}{2}$ teaspoon Vanilla

1 egg

$1\frac{1}{4}$ cup flour

$\frac{1}{2}$ teaspoon Salt

$\frac{1}{2}$ tsp. baking ~~soda~~ ~~soda~~

$\frac{1}{2}$ cup Chunky Peanut Butter

1 cup 3 minute Oats

6 oz (1 cup) Chocolate Chips

Cream butter + Sugars. Stir in Vanilla + egg. Sift flour, salt and soda together. Add to Creamed Mixture along with remaining ingredients. Drop by Spoonfuls onto greased Cookie Sheet. Bake at 350 $^{\circ}$ F. for 10 to 12 minutes. Yield 4 dozen Cookies.

Recipe

Wearnut Butter Cookies

Serves

INGREDIENTS

1 $\frac{1}{4}$ cups Sifted all purpose flour
1 $\frac{1}{2}$ Teaspoon baking powder
2 $\frac{3}{4}$ Teaspoon baking soda
4 $\frac{1}{4}$ Teaspoon salt
1 $\frac{1}{2}$ Cup Shortening
2 $\frac{1}{2}$ Cup Peanut Butter
2 $\frac{1}{2}$ Cup Sugar
2 1 egg
2 Tablespoons fat milk

Sugar Cookies on other side

Peanut Butter Cookies

$1\frac{1}{4}$ cups Sifted all purpose flour

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ " baking Soda

$\frac{1}{4}$ teaspoon Salt

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

$\frac{1}{2}$ cup Peanut Butter

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

1 egg

2 tablespoon Pet Milk

Salt Pecan Cluster

Can (130g) fat

5 Cups Sugar

1 jar 70g - Marshmallow Cream

1½ lbs of Kisses

½ cup butter

6 cups pecans halves

Put Kisses + Marshmallow
Cream in large bowl, set aside.

Sugar, Melt & Butter to a
foil. Boil 8 minutes. Pour
over Kisses - Marshmallows.
Stir until well Blended.

Stir in pecans, drop by
teaspoon on to wax paper
yield 12 doz.

Peanut Delight Pie

4 egg whites

1 cup Sugar

$1\frac{3}{4}$ teaspoon Baking Pd

Whipped Cream

$\frac{1}{2}$ cup Crushed
Soda Crackers

$\frac{3}{4}$ Cup Chopped pecans

$\frac{1}{4}$ teaspoon Vanilla

Beat egg whites until stiff. Add
Sugar + Baking Powder. Fold in Soda
Crackers, Pecans, + Vanilla. Pour into
greased 9" pie plate.

Bake ^{with} cool whip peak at 325 for 30 minutes

pecan pie

DATE

3 large eggs

1 cup Sugar

$\frac{3}{4}$ cup light Corn Syrup

2 Tablespoon butter

2 Teaspoon Vanilla

$\frac{1}{4}$ Teaspoon Salt

$1\frac{1}{2}$ cup pecan Halves

Pecan Pralines

2 Cups Sugar
1 teaspoon Soda
1 Cup Buttermilk

$\frac{1}{2}$ teaspoon Salt
2 tablespoons Butter
 $2\frac{1}{2}$ cups Pecan Halves

In large Saucepan, Cook first 4 ingredients for 5 minutes, Add Butter Pecans, Continue Cooking for 5 minutes or until soft ball stage. Beat until Creamy Drop by Spoon fulls & let Cool on wax paper



Pickled Beets

2 Cans beets drained
Reserve the liquid
2 Cups Sugar
1 Cup Vinegar
2 Sticks Cinnamon

To the beet juice add
enough water to make 2 cups
heat liquid mixture. Add
the Sugar, Cinnamon + Vinegar
to mixture bring to boil. Add
beets. Cover + Refriger for 12 hours.



Pickle Okra

1 quart Vinegar - white

2 " water

1 Cup Salt

$\frac{1}{2}$ teaspoon Alum

Bring to boil. Pour over the Okra, add a little Dill Seed and a Garlic,

From the Kitchen of:

Marinade for Polish
Sausage

Recipe For: 2

2 cups, Cola

1/2 cup bourbon

1/2 cup brown sugar

2 tablespoons mustard powder

2 tablespoons chili flakes

1 tablespoon garlic minced

3 sprigs ~~of~~ fresh rosemary

Oven Temperature:

Time:

Serves:

~~1/2 bag charcoal~~

Normal - 140/90
High - 160/95

1 (5 pound) boneless Pork Loin Roast
5 garlic ~~cloves~~ cloves, thinly slice
 $\frac{1}{2}$ tea salt
 $\frac{1}{4}$ " pepper
2 tablespoons vegetable oil
Raisins same

Cut slits in pork loin roast, using
a sharp knife, push garlic slices into
each slit, Rub pork loin evenly with
salt & pepper. Brown on all sides in
hot Veg oil in a large skillet over
med heat. Place in a large lightly
greased Roasting Pan. Bake for
1 hour or until meat thermometer
inserted into thickest portion of
Pork registers 155. Let stand 10
minutes before serving.

Raisin Sauce

$\frac{1}{2}$ cup firmly packed light Brown Sugar
 $\frac{1}{4}$ cup water $\frac{1}{4}$ tea salt
 $\frac{1}{2}$ cup Golden Raisins $\frac{1}{4}$ " pepper
2 tablespoons Orange juice $\frac{1}{8}$ " ground ginger
1 " Butter $\frac{1}{8}$ " ground cloves
 $\frac{3}{4}$ teaspoon Worcestershire Sauce $\frac{1}{2}$ cup of
Cranberries

Mix all ingredients in a small saucepan
Heat over low heat stirring until Cranberry
Sauce melts. Serve warm

1 lb Pork Tenderloin

$\frac{1}{4}$ Cup whole grain
mustard

$\frac{1}{4}$ Cup light Brown
Sugar

2 teaspoons Minced
Thyme ~~Thyme~~ ~~onion~~

1 yellow onion

Thinly Sliced

Salt + pepper to taste

Brushed mixture
on tenderloin

Bake for 25 minutes
after cooking. Put
mixture on

next to

5516932068



tender
loin

Ranch Potatoes

- 4 large baking potatoes
- 4 ozs. cream cheese, softened
- $\frac{1}{4}$ cup light sour cream
- $\frac{1}{2}$ med. onion, finely chopped
- 1 cup shredded Cheddar cheese
- 3 ozs. bacon bits
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ cup 2% reduced-fat milk, scalded
- 1 (1 oz) pkg. dry ranch dressing mix
- 4 green onions, finely chopped
(green & white parts)

Wash & pierce potatoes in several places w/a fork. Microwave on high

10 minutes until tender. Set aside to cool slightly. Preheat oven to 350°. Grease an 11 x 7 inch baking pan.

Combine cream cheese & sour cream in large bowl; beat until smooth. Add yellow onion, half the Cheddar, half the bacon bits & salt. Mix well.

When potatoes are cool enough to handle, cut in half. Scoop out pulp & add to cream cheese mixture, using a fork to mix well. Stir in milk. Add ~~the~~ dry ranch dressing. Spread potato mixture in prepared pan. Bake uncovered 30 minutes. Remove from oven, sprinkle w/ remaining Cheddar, bacon bits & green onions. Bake 5 min. longer, or until cheese melts.

Recipe

INGREDIENTS

Raw Apple Cake

Serves

Mix (2 eggs)

$\frac{1}{4}$ Cup Sugar

Add (2 cups apples peeled & Chopped)

$\frac{1}{2}$ Cup oil

Add $\frac{1}{2}$ Cup flour

1 Teaspoon Soda

$\frac{1}{2}$ Teaspoon Vanilla

$\frac{1}{2}$ Teaspoon Salt

$\frac{1}{2}$ 1 Cup Nuts

Bake in Loaf (3x $\frac{1}{2}$ x 2)
tree alone.

Drainage

1 Stick Butter

1 or 2 Tablespoon flour

1 Cup Sugar

1 Small Can fat milk

Stir well, let come to boil,

Cook about 2 minutes or until
thick. Add $\frac{1}{2}$ Teaspoon vanilla
flour, and 2 cups white. Still hot.

Red eye Gravy

$\frac{1}{2}$ Cup Oil

3 lb Smoked Ham Steak

$1\frac{1}{4}$ Cup brewed Coffee

$\frac{1}{2}$ teaspoon Salt

Heat Oil over med to high heat in Iron Skillet. Fry ham on both sides until Brown. Remove Ham + Set Aside. Stir Coffee Salt into hot Oil. Return to boil over med heat Cook until mixture is Reduced by $\frac{1}{2}$. Remove from heat + Serve over hot Biscuits & Ham

From the Kitchen of:
Reuben Dip

Recipe For: _____

2 pounds deli Corned beef
1 pound Swiss Cheese
1 jar Thousand Island Dressing
15 oz Can Sauerkraut
4 ~~teaspoon~~ tablespoons Coarse
Wijon mustard. 2 Pkg party ~~Size~~ ^{Break} ~~Size~~ Beef

Oven Temperature: _____ Time: _____ Serves: _____

Rye

pastrami

swiss

Kraut

mustard

Toad w butter

Peafur
Sandwich

Rice Krispies
3 Tablespoons margarine
1 Pkg (10oz about 40) Regular
marshmallows or 4 Cup mini
marshmallows.

6 Cups Rice Krispies
Vegetable cooking oil
Melt margarine in
large Sauce Pan over low
heat. Add marshmallows
and stir until completely
melted. Remove from heat

add Rice Krispies.
Stir until well coated,
using buttered Spatula
or waxed paper press
mixture evenly into
13x9x2 inch Pan Coated
with Cooking Spray, Cut
into Squares.

Sandies

- 1 Cup butter
- 1/2 Cup of granulated Sugar
- 3 2 tsp water
- 2 " Vanilla
- 2 Cup Sifted all purpose flour
- 1 Cup Chopped Nuts

Cream butter and Sugar, Add water + Vanilla. Mix well, Blend in flour and Nuts. Chill 4 hours. Shape in fingers. Bake on ungreased Cookie Sheet at 325 for 20 minutes. Remove from pan. Roll in Confectioners Sugar.

Recipe

Sandies

Serves

INGREDIENTS

1 cup of butter
 $\frac{1}{2}$ cup of granulated sugar
2 tsp water
2 tsp vanilla
2 cups sifted all purpose flour
1 cup chopped nuts

Cream butter + sugar: add water + vanilla. mix well. Blend in flour and nuts. Chill 4 hours. Shape in fingers. Bake on ungreased cookie sheet at 325 about 20 minutes. When cool, roll in Confectioners Sugar.

Sausage Balls

10oz Sharp Cheese

1 lb Sausage

3 Cup Bisquick

Mix Cheese + add Sausage, Add
Bisquick. Roll in Balls + Cook in Oven
at 350 for 15 or 20 Minutes

Scalloped potatoes

4½ T. butter	2½ tsp salt
4½ C. milk	7-10 C. thinly
3 T. flour	sliced potatoes

Mix first 4 ingredients and
Cook until bubbly. In a large
pot. add potatoes and simmer
for 7-9 minutes, until bubbly
again. Pour into a large pan.
Bake at 275 degrees for 1½ hours.
Add Cheese, onion or other
Seasonings if desired.

Sherry Cake, Crack Cake

Yellow Cake Mix

$\frac{1}{4}$ Cup Brown Sugar

$\frac{1}{4}$ " White Sugar

1 Box Vanilla Instant
Pudding

2 Teaspoons Cinnamon

4 Eggs

$\frac{3}{4}$ Cup water

$\frac{3}{4}$ Cup oil

$\frac{1}{2}$ Cup Wine Or apple

juice. Bake 350 for

1 hour, in greased

& floured pan.

200

1 Stick Butter
Hot Steel

1 Cup Sugar to the
Melted Butter

$\frac{1}{4}$ Cup of white wine
or apple juice.

Pour glass on
Cake while still in
pan. Let Cool Completely
Turn out on Plate

From the Kitchen of:

Shrimp

Recipe For:

Grill Honey & Lime Prawns

1 pound Jumbo Shrimp prawns cleaned, tails on.

2 tablespoons Italian Salad dressing

2 tablespoons Dry white Vermouth

$\frac{1}{3}$ Cup Worcestershire Sauce

1 garlic clove, finely minced

2 tablespoons Cilantro finely chopped

1 teaspoon ground ginger

Oven Temperature:

Time:

Serves:

Over

Basting Sauce

2 tablespoons Worcestershire Sauce

$\frac{1}{4}$ cup olive oil

$\frac{1}{4}$ cup honey

3-4 servings - Prep 1 hour

Marinate 1 hour. Grill 7-10 min

Shrimp Lips

with mixer or rotary beater
slowly blend 1-10½ oz. Can
Cream of Shrimp Soup with
8 oz. pkg. Softened Cream
Cheese, 1 tsp. lemon juice,
dash garlic powder, and dash
of paprika. (Overbeating makes it
thin.) Chill

1 Box frozen Chopped Spinach
Cook as ~~Direct~~ Directions on Box
~~1/2~~ ~~cup~~ Parsley, Drain and Let Cool

1/2 Chopped Green Onion
1 pint Hellman's Mayonnaise
Dash of Garlic
Dash of Salt & pepper

Squash Patties

1 egg beaten

2+ Milk

1+ Sugar

2+ Chopped Onion

$\frac{1}{2}$ Teaspoon Salt

1 Cup Cooked Mashed Squash

2 Dash of black pepper

$\frac{1}{2}$ cup Self Raising flour

Hot Salad Oil

Combine all ingredients. Mix well. Drop by Tablespoons into $\frac{1}{2}$ " hot oil. Flatten to $\frac{1}{4}$ inch thick. Cook to golden Brown. Turn + Brown on the other side.

Strawberry Cream Pie

Cracker Graham

1 Can Eagle Brand ^{Condensed} Milk

$\frac{1}{4}$ Cup lemon juice

1 Pint Strawberry

1 large Carton Cool Whip

Mix all together ~~with~~ + put
in Graham Cracker Crust &

top with Chopped Peaches + Keep
Ref.

Strawberry Pie

1 pint Strawberry Jam

$\frac{1}{4}$ Cup Lemon Juice
frozen. Mus

1 Can Eagle Brand milk

1 Cup Chopped pecans

Beat with mixer.

Fold in 90% Cool

Whip. Make Snow

pies.

From the Kitchen of:
Strawberry pie

Recipe For: 1 pie Crust

1 cup water -
1 tbb Corn Starch
Mix too thick -
take & add 1 box Jello - Strawberry
mix well

Oven Temperature: _____ Time: _____ Serves: _____

Strawberry Preserves

3 cups berries

3 cups sugar

Juice of $\frac{1}{2}$ Lemon. Put

on slow fire until sugar
melts then bring to a
quick boil and cook 10
min. Pour in Pan and
let stand 24 hours. and
stir 6 or 7 times

Due's Fudge

2 cups Sugar

1 cup milk

5 tbs Cocoa

$\frac{1}{2}$ cup Peanut butter

2 tsp Vanilla

Mix Sugar + Cocoa well, add milk and mix. Place on heat med-high. ~~Do~~ Do not stir for at least 5 min. Then dip wooden spoon in Fudge and Drip into cup Cold water. Keep Checking but do not stir until it forms soft ball. Take pot off heat, Set in Cold water. Add Peanut Butter and Stir just a little.

looking, not glassy. Pour into buttered
dish and let set "as long as you can"

Sweet Hawaiian Crockpot Chicken

1 Cup pineapple juice

$\frac{1}{2}$ Cup Brown Sugar

2 $\frac{1}{4}$ Cup light Soy Sauce

3 2 lbs Chicken breast tenderloins

Add all in equal to the Crockpot
and Cook on low 6-8 hrs. and
They should just fall apart easily.



Gang Spice Tea

1 1/2 cups Gang
2 1/2 cups Sugar
3/4 cup instant Tea
4 2 quart size Pkg
Lemon-Cit Mix

Large Pkg:

1/2 Cinnamon
1/2 Teaspoon cloves

Recipe

INGREDIENTS

Texas Hash

Serves

2 Cup Minute Rice

~~2 cups~~ Equal amount of ground Beef

1/2 Cup Chopped Onion

2 teaspoons Chile Powder

1 teas garlic Salt

dash of Salt and pepper

2 Cans Hamotree

Fry Ground Beef till done. Put Rice in deep bowl with equal cup of water. Put in microwave 1 1/2 minutes to the Cup. When Rice is done mix in Beef and other ingredients. Put in microwave for 6 minutes

Jamotae & Chicken

1 Quart Sterilized Jamotae - Large Can.

Onions - Bell Pepper -

1 Teaspoon Sugar - 1 Teaspoon to 1 Tablespoon

Salt & Pepper - to taste $\frac{1}{4}$ cup meat Drippings

Vinegar - $\frac{1}{4}$ cup

Horseradish - 1 to 3 tablespoons

Simmer together

Brown Chicken

Bake about 1 hour

Lodges of Arkansas

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Swirl Cake

1 cup choc chips

2 cup pecans

$\frac{3}{4}$ cup melted Butter

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

1 (14 ounce) bag Caramels

$1\frac{1}{3}$ cup water or as called
for by your cake mix

$\frac{1}{3}$ cup oil, or as for your
cake



3 eggs
1 (18oz) boxes German
Cake Mix.

Directions

Prepare Cake as
Directed, pour $\frac{1}{2}$ of the
batter in a 13x9 inch pan.
Bake at 350 for 15 min.
Remove let Cool.

In a double boiler, add
caramels, milk and butter and
Stir and Stir constantly
till melted. Pour mixture
over cooling cake. Sprinkle
on top 1 cup of pecans & C.
Chocolate chips. Pour remaining
batter on top and bake for
20 min

Dried
Max Ranch
Dressing
5 ^{poons} stalks of Dry Onion
1 Teas Parsley flakes
4 " Salt
1 " Garlic powder

1 lb ~~ground~~ Hamburger
Meat

Brown & Drain

Onions - Add

Salt & Pepper, Garlic

1 big Can Tomatoes

1 Can Whole Kernel

Corn -

Tomatoe Soup

Cheese on Top

Macaroni -

Cooked -

Vinegar Dill

$\frac{1}{2}$ gal Vinegar

$\frac{1}{2}$ Cup Salt

$\frac{1}{2}$ Cup Sugar

Pinch of Alum

Dill, garlic & pepper

Heat Cucumber in mixture
(But do not boil). Pack and pour hot
liquid over them & seal.

Plain Dill

$1\frac{1}{2}$ cups Salt

2 cups Vinegar

1 gal water

Dill

Hot pepper

Garlic

Pinch of Alum

- Over

Heat water and Salt and Vinegar
Not quite boiling Pack Cucumbers in
jars. Pour hot liquid over them Seal.
let stand 6 weeks before using

Wanda Mobach

- 2 Pkg Coconut
2 Pkg Orange
large Pineapple juice
 $\frac{1}{2}$ Sugar
2 bottles Singale
4 quarts Water

Wet pizza

18 oz Cream Cheese, let it get real soft. Then spread it on a plate or platter like a crust. add:

- 1 bottle of Chile Sauce
 - $\frac{1}{2}$ Cup Green Onions
 - $\frac{1}{2}$ cup cup Green pepper
 - 1 small can Chopped black olives
 - 1 can of small (tiny) shrimp
- Top with Mozzarella Shredded Cheese about 2 cups

Fast Rolls

1/4 cup Sugar

1 egg

1/2 cup fat

1/2 cup water

1/4 cup Crisco

3 cup flour

1 pkg yeast

mix together 1/4 cup warm water

Mix Together

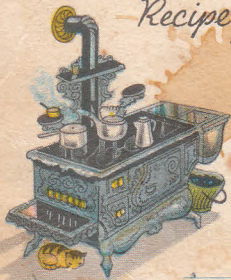
Yeast Rolls

$\frac{1}{2}$ cup warm water
2 1 tablespoons Sugar
1 Pkg Yeast

$\frac{1}{2}$ cup warm milk
3 tablespoons Sugar
3 " Oil

1 or 2 eggs
 $\frac{1}{2}$ tsp salt
3 cup flour

Here's what's cookin' in your kitchen
Recipe from the kitchen of Mrs. E. Jones



- 1 Guppy Cake Mix
- 1 Vanilla Puddin Mix
- 1-8oz Cream Cheese
- 1- Large Can Pineapple
- 1- Carton Cool-whips

Flour and Greased 9x13 Pan
Bake Guppy Mix 10 or 12 min. Cool
Cook Puddin mix. Cool. Mix with Cream
Cheese. Spread on Cake. Drain Pineapple
Spread on Top of Cheese. Then Spread Cool
Whips on Top of Pineapple.