

Tree House Recipe Collection

a collection of favorites from friends around the world wide web

<http://pub19.ezboard.com/bthetreehouse898>

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Appetizers	3
Beverages	5
Breads & Muffins.....	7
Breakfast.....	14
Cakes & Pies.....	17
Calorie Reduced	26
Candy	28
Casseroles & Main Dishes	32
Cookies & Bars.....	37
Desserts	45
Extra Special.....	51
Halloween.....	53
Meats	60
Pasta	63
Pickles, Relishes & Preserves.....	66
Poultry.....	68
Salads	77
Sauces.....	82
Seafood.....	83
Side Dishes and Veggies.....	88
Snacks & Treats	93
Soups & Sandwiches.....	95
Kitchen and Cooking tips.....	99

Appetizers

Marty Ga

Artichoke Dip

1 (14oz) can artichoke hearts
1 cup mayonnaise
1 cup grated parmesan cheese
Dash of garlic powder
Dash of salt
1 teaspoon lemon juice (optional)
1 egg
Drain artichoke and squeeze all juice out.
Break in small pieces, add mayo, cheese and egg. Mix well- Add other ingredients. Mix. Place in a shallow baking dish that dip can be served from. 350 for 20 minutes. Serve with Club crackers or a good buttery cracker.

Marlen

Olives En Croute

2 cups (8 ounces) grated Cheddar cheese
1-1/4 cups flour
1 stick butter, melted
About 40 pimiento-stuffed olives, very well drained

Work the cheese, flour and butter together to form smooth dough. Mold about 1 teaspoon of dough around each olive and shape into balls. At this point you can freeze the balls on a cookie sheet, then transfer to a plastic bag for indefinite storage in the freezer. When ready to serve, bake the frozen balls on a cookie sheet in a 400-degree oven for 15-20 minutes. If you don't wish to freeze them, just prepare, chill for an hour, and bake as above.

SteveFL

Savory Olive Tapénade

Makes 24
2 cups Black Olives, pitted
3 tablespoons Capers
2 Garlic Cloves
6 tablespoons Olive oil
2 teaspoons Lemon Zest, grated
1 Cucumber, sliced 1/8-inch
Carrot Curls (optional)

In a blender, process black olives, capers, garlic cloves, olive oil, and lemon zest until coarsely chopped.
Serve mixture on sliced cucumbers.
Garnish with carrot curls, if desired.

SteveFL

Shrimp or Vegetable Dip

Makes 1 cup
1 cup Mayonnaise
1 tablespoon Anchovy Paste
1/2 teaspoon Hot Sauce
Dash of Garlic Powder
1/2 teaspoon Dry Mustard
2 tablespoons Tarragon Vinegar
Boiled Shrimp or Raw Vegetables

Combine mayonnaise, anchovy paste, hot sauce, garlic powder, and dry mustard, stirring well, until smooth.
Chill several hours or overnight.
Serve dip with assorted raw vegetables or boiled shrimp.

Kayelle

Perfect Artichoke Spread

This is way too good to be this simple.

You will need:

One can of water packed artichoke hearts, drained (13 oz. can)

One cup of Best Foods mayo (Hellmans mayo west of the Rockies) not low fat!

One cup of Kraft Parmesan in the plastic or cardboard box (do not grate your own!) It won't work.

In a pretty pie plate, chop up the drained artichoke hearts. Blend in the Mayo and the cheese. Place in a 375 oven for 30 to 40 min. till brown and crusty on the top. Serve with Melba toast or crackers.

Note: I love to change recipes, but this one is unchangeable IMO. (I've messed it up more than once with changes)

jay jay 13

Spinach Bread Dip

1 package Knorr vegetable soup mix

16 ounces sour cream

1 box frozen spinach, thawed

2 loaves round peasant bread

In a large bowl combine soup mix and sour cream. Strain excess water from spinach and add to dip mixture. Stir to combine. Cover with plastic wrap and chill for 2 hours. Slice a circle around top of bread and remove inside and cut into bite sized pieces. Fill hole with spinach dip. Cut other bread loaf into cubes and serve with dip.

yummy

DonnaTN

Asparagus Rollups

1 can tall asparagus spears, drained

12 slices white sandwich bread, crust cut from all sides

4 oz cream cheese

2 T dry Italian dressing mix

4 pieces cooked bacon

1/2 c cheddar cheese

Directions: In food processor, mix cream cheese, bacon, cheese, and Italian dressing. Mix until thoroughly blended. Spread mix on bread and place asparagus spear across bread. Roll bread from corner to corner. Place on greased pan and top with melted butter. Cook at 350° until brown, about 6-8 minutes.

Marty Ga

Blue Cheese Tomato Spread

1/2 cup sun-dried tomatoes

2 packages (3 oz. each) cream cheese softened

1 package (4oz) Blue Cheese crumbles

3/4 cup mayonnaise

2/3 cup chopped pecans, toasted

1/2 cup minced fresh basil or parsley.(I use basil.)

Place sundried tomatoes in small bowl, add boiling water to cover. Let stand 30 minutes or until tomatoes are soft and plumped.

Drain and chop, set aside.

Beat cream cheese and blue cheese at medium speed with electric mixer until well blended. Stir in tomatoes, mayo, pecans and

basil. Refrigerate. Makes 1 1/2 cups. I serve this with crackers.

Caroline in Sask

Cheese Ball

1/2 pound Cream cheese
2 Tablespoons Gorgonzola cheese
1/2 pound Cheddar cheese
1/2 teaspoon Garlic, minced
1/4 cup Almonds, toasted, chopped
1/4 cup Parsley, chopped

Place the cream cheese, Gorgonzola, cheddar and garlic in a mixer bowl. Blend with the paddle attachment until well mixed. Refrigerate for 1 1/2 hours. Roll in the almonds and parsley. Wrap in plastic and refrigerate. Bring to room temperature before serving.

LillyAnn7

Four Layer Cheese Loaf

1 (10-ounce) package frozen chopped spinach, thawed and drained
2 (8-ounce) blocks sharp Cheddar cheese, shredded
1/2 cup chopped pecans, toasted
1/2 cup mayonnaise
2 (8-ounce) packages cream cheese, softened and divided
1/4 teaspoon salt
1/2 teaspoon freshly ground pepper
1/4 cup chutney
1/4 teaspoon ground nutmeg
Garnish: toasted chopped pecans

Line a 9- x 5-inch loafpan with heavy-duty plastic wrap.

Press spinach between layers of paper towels to remove excess moisture; set aside. Stir together Cheddar cheese, pecans, and mayonnaise; spread half of mixture evenly into prepared pan. Stir together spinach, 1 package cream cheese, salt and pepper; spread evenly over Cheddar cheese layer. Stir together remaining package cream cheese, chutney and nutmeg; spread evenly over spinach layer. Top with remaining Cheddar cheese mixture.

Cover and freeze up to 1 month. Thaw in refrigerator overnight. Garnish, if desired, and serve with assorted crackers.

Yield: 25 appetizer servings.

*To make two loaves, use two (7- x 3-inch) loaf pans. Mix ingredients as directed; divide mixtures in half, and follow layering procedure for each loaf.

Beverages

AvaMM

by Candia Lea Cole from the book Super Smoothies.

Yam Smoothie

2 C cooked/cooled/peeled yams
1+ T rice syrup
1T Sucanat (Unprocessed sugar cane)
1t vanilla flavoring
1/4-1/2 t butterscotch flavoring
2-2 1/2 C ware or malted vanilla soy milk
2 ice cubes(optional)
2 t tahini
Blend till smooth.. Serve hot or cold.. Serves 3-4

KIMMIEBOOMBOOM

Strawberry~Orange Smoothie:

- 1/2 C. strawberries
- 1/2 C.fresh pineapple chunks
- 1/4 C. orange juice

Cantaloupe Smoothie:

- 1/4 Cantaloupe~~cubed
- 1 Banana
- 1 T. passion fruit juice (optional)
- Ice cubes
- Pinch of cinnamon

Banana~Orange Smoothie:

- 1 banana
- 1 orange
- 1 & 1/2 teaspoons of honey
- 1/2 C skim milk
- 1 & 1/2 teaspoons lemon juice
- 1/2 teaspoon vanilla extract

Strawberry Smoothie:

- 1 C Strawberries
- 1 Banana
- 1/2 C. orange juice

Raspberry Smoothie:

- 1/2 C Raspberries
- 1/2 C skim milk
- 1/2 Banana
- 1 T. honey

For all of these recipes, you just throw the ingredients in a blender, mix like a shake & enjoy! ;) kbb

Luckeyme

Strawberry Smoothie

- 1/2 c. strawberries 3 Tbsp. sugar
- 1/2 c. water 1 heaping tsp. strawberry jello
- 1/3 c. powdered milk
- Mix in blender; add 2 c. ice; blend.

msspunky

Hot Almond Tea

Ingredients :

- 2 c. water
- 1 3/4 c. sugar
- 1 c. lemon juice
- 3 tsp. vanilla
- 2 tbsp. almond flavoring
- 2 tbsp. instant tea

Preparation :

Boil water and sugar 2 minutes and cool. Add lemon juice, vanilla and almond flavoring and instant tea. Store in refrigerator. To drink, use 1 cup mix to 4 cups hot water.

Amazing Aunt Audrey

Chocolate Champagne

Ingredients:

1/4 cup cold CHOCOLATE SYRUP (recipe follows)

1/4 cup cold light cream or half-and-half

1/2 cup cold club soda, freshly opened

Directions:

Place CHOCOLATE SYRUP into tall glass; stir in light cream.

Slowly pour soda down side of glass, stirring constantly. Serve immediately. One 8-oz.

CHOCOLATE SYRUP

1 cup HERSHEY'S Cocoa

2 cups cold water

1-1/2 cups sugar

1 cup light corn syrup

1/4 teaspoon salt

1-1/2 teaspoons vanilla extract

Stir cocoa and water until smooth in medium saucepan. Cook over medium heat, stirring constantly, until mixture boils. Add sugar, corn syrup and salt. Return to boil, stirring constantly. Reduce heat; simmer, partially covered, 5 minutes. Cool; stir in vanilla. Cover; refrigerate. About 1 quart syrup.

Kayelle

Pina Colada~~ for two

3 oz. dark rum

2 oz. coconut cream

4 oz. pineapple juice

Blend in a blender with ice, and add pineapple wedge, cherry and umbrella.

Breads & Muffins

Caroline

Strawberry Shortcake Muffins

Ingredients:

2 cups flour

2 teaspoons baking powder

3/4 cup sugar

1/2 cup butter or margarine

1 egg

1 cup heavy whipping cream

1 teaspoon vanilla extract

1 cup fresh strawberries, diced and well drained

Instructions:

In a medium bowl, mix flour, baking powder, and sugar. Cut in butter with a pastry blender or fork. In a small bowl, mix egg, cream, and vanilla. Add egg mixture all at once to flour mixture and mix with spoon. Gently fold in strawberries. Spoon batter into greased muffin tins and bake at 350 degrees for 25 minutes. Remove from oven and cool before removing from pan. Dust tops with confectioners' sugar before serving. Yields: 12 to 15 muffins

Big Daddy Ratz

Bacon Cornbread

Ingredients:

1 1/2 cups Yellow Cornmeal

1/2 cup All-Purpose Flour

1/4 cup Bacon Fat

1 1/2 cups Buttermilk

2 tsp. Baking Powder

1 tsp. Sugar

1/2 tsp. Salt

1/2 tsp. Baking Soda

4 Slices Bacon, Crisp

2 Eggs

Directions:

Heat oven to 450*. Grease 18 corn stick pans. Mix all ingredients; beat vigorously 30 seconds. Pour into pans, about 7/8 full. Bake 15 minutes or until golden brown. Serve warm.

Aunt Budee

Pistachio Bread

Bread:

1 yellow cake mix
1/2 pint sour cream
4 egg
1/4 cup oil
1/4 cup water

1 small box pistachio pudding *

Combine all ingredients and mix until creamy. (Mixture will be very thick if using instant pudding)

Filling:

1/2 cup suagr
1 cup chopped nuts (walnuts or pecans)
1 to 2 teaspoon cinnamon

Mix together and set aside.

Grease 2 small loaf pans. Preheat oven to 350 degrees.

Pour 1/4 mixture into each loaf pan.

Sprinkle 1/4 filling mixture over batter in pan. Add remaing batter evenly to both loaf pans. Sprinkle top of batter with remaining filling mixture.

Bake for 1 hour. Remove for pans and cool. Wrap tightly in foil.

* the original recipe called for cook and serve pudding, but I can't find it anymore ~ so I just use the instant pudding. The bread mixture will be very thick and you'll have to spread it with a spatula, but it taste the same. Enjoy!!

Glenda

Green Tomato Bread

8 - 10 medium green tomatoes

2/3 c. raisins

2/3 c. boiling water

2/3 c. shortening

2 2/3 c. sugar

4 eggs

3 1/3 c. flour

2 tsp. baking soda

1 tsp. salt

1/2 tsp. baking powder

1 tsp cinnamon

1/2 tsp. nutmeg

1/2 tsp. cloves

2/3 c. pecans or walnuts, chopped

Peel and core tomatoes. Discard seeds. Run cut-up pieces through blender until smooth and creamy. You should have 2 cups pulp.

Set raisins to soak in boiling water and set aside to cool. In large bowl, cream shortening and sugar until fluffy. Add eggs, tomato pulp and plumped raisins and water in which they were soaked. Beat well. In another bowl, combine flour, soda, salt, baking powder, spices and nuts. Add, one cup at a time to mixture in large bowl, stirring well after each addition. Divide batter into two 9 x 5 greased loaf pans and bake in 350 degree oven 60 - 70 min

Marlen

Kisses Coffeecake

2 cans biscuits

1 pkg Hershey's chocolate kisses (or the ones stuffed with almonds)

Melted butter

Cinnamon sugar mixture (3 parts sugar to 1 part cinnamon), or store-bought cinnamon sugar

Preheat oven to 350*. Coat a tube pan with vegetable spray.

Cut or tear each biscuit in half, you will have 40 pieces. Unwrap 40 kisses. Wrap each kiss with a biscuit half. Drop into tube pan. pour melted butter over biscuits, sprinkle with cinnamon sugar.

Bake until biscuits are golden brown. Delicious warm!!!!

jay jay 13

Pumpkin Bread

Ingredients

3 cups sugar 3 1/2 cups flour 2 tsp. soda 1/2 tsp. salt 1 tsp. nutmeg 1 tsp. ground cloves 1 tsp. allspice 1/2 tsp. ginger 1 tsp. cinnamon 1 cup canola oil 2 cups prepared pumpkin 4 eggs, slightly beaten 1 cup water 1 cup dates, chopped 2 tsp. powdered sugar 1 cup chopped pecans

Preparation

Preheat oven to 325°. Sift together flour, sugar, salt, soda, nutmeg, cloves, allspice, ginger, & cinnamon. Mix together eggs, oil, & water. Combine flour mixture & oil mixture. Mix well & add Pumpkin, nuts, & dates. Pour into a greased tube pan. Bake 1 hour or until toothpick inserted in middle of cake comes out clean. Best if served while still warm. Let cool 15 minutes & sprinkle with powdered sugar if desired.

~~jay-jay~~

Caroline in Sask

Fried Bannock

6 cups flour
1 tsp salt
1 1/2 tsp sugar (more if you want it sweet)
3 heaping tbsp baking powder

Combine dry ingredients, add enough warm water to make a soft dough. Pat to 1/2 " thick on a floured surface. Don't overwork the dough. Cut in 3" (squares / rectangles or whatever) pieces and pierce both sides with a fork. fry in hot oil on both sides. Auntie did it in a frying pan in oil about 1/2" deep, but a deep fryer would work too.

jay jay 13

Cream Cheese Rugelach

Pastry:

8 oz. cream cheese (room temperature)
8 oz. unsalted butter (room temperature)
1/4 tsp. salt
2 c. all-purpose flour
1/2 tsp. baking powder

Filling:

1/2 c. granulated sugar
1/2 c. fine chopped walnuts
1/2 c. raisins
1 Tbsp. cinnamon

Some people add chocolate chips (I don't)
In large bowl beat cream cheese and butter until light and smooth. Separate bowl. Combine flour, salt and baking powder. Add to creamed mixture and mix well. Divide dough into 4 portions and wrap individually and chill, preferably overnight. In small bowl combine sugar, raisins, walnuts and

cinnamon, set aside. Remove one portion of dough at a time on lightly floured surface roll out each ball 10-inch circle.
Using sharp knife cut into 12 wedges. Sprinkle 1/4 filling.
Roll up each wedge starting at wide edge into crescent. Place on ungreased cookie sheet. Bake at 350 degrees for 10 minutes until pastry is set. Makes 48 Rugelach.

Marlen

Canteloupe Bread

3 eggs, beaten
1 cup vegetable oil
2 cups granulated sugar
3 tsp pure vanilla extract
1 canteloupe (about 2 cups), cut into 2" chunks and pureed (you can pulse and keep some bits whole)
3 cups all-purpose flour
1 tsp salt
1 tsp baking soda
3/4 tsp baking powder
2 tsp ground cinnamon
1/2 tsp. ground ginger
1 cup chopped nuts, optional (I prefer walnuts)
Mix eggs, oil, sugar and vanilla. Add pureed canteloupe to mixture. Sift dry ingredients. Add to liquid. Pour into 2 greased and floured 9x5 loaf pans (I spray them with Baker's Joy). Bake 325* for 1 hour or until done. Check after 50 minutes.

luckeyme

My Mother's Swedish Tea Rings

Mix together. Don't stir.
1/2 cup warm water
1 package (2-1/2 teaspoons) yeast
2 teaspoons sugar
Mix together.

2 cups warm milk
1/2 cup melted margarine
1/2 cup sugar
2 eggs
2 teaspoons salt

Add two mixtures together. Add
7-1/2 cup flour

Mix and knead. Put the dough in a greased bowl, turn over once to coat with oil. Let rise until double in size (approximately 1 hour.) Divide the dough in half. Roll out each half on a lightly floured board.

Generously spread butter over the rolled surface covering the entire circle. Spread a cinnamon and sugar mixture over this. Roll into a log and place in a circle on a cookie sheet overlapping the edges. Cut slits every 2 inches or so. Cover with a tea towel. Let rise for 45-60 minutes. Bake at 375 degrees for 30 minutes.

When cooled, frost with a powdered sugar frosting and decorate with marachino cherries and halved nuts.

Aunt Budee

Carrot Coconut Bread

3 eggs (room temp)
1/2 cup oil
1 1/2 teaspoon vanilla
2 cups shredded carrots (about 5)
2 cups coconut
1 cup sugar
1 cup raisin (optional)
1 cup chopped walnuts
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 teaspoon cinnamon
1/2 teaspoon salt

Preheat oven to 350 degrees.

In large mixing bowl, beat eggs until light in color. Stir in oil, vanilla and sugar. Blend in carrots, coconut, nuts, and raisins. Let stand for 10 minutes.

In large bowl combine flour, baking powder, baking soda, salt, and cinnamon. Add to carrot mixture, stir only until it is well blended. Spoon into well greased 9 x 5 inch loaf pan. Bake for 1 hour or until toothpick inserted in center come out clean.

Remove from pan and cool on wire rack. Wrap tightly in aluminum foil or plastic wrap and allow to mature for 3 days

Marlen

Pull Apart Bacon Bread

1 pkg (10 oz) bacon
3/4 c green pepper, chopped
3/4 onion, chopped
3 tubes (7-1/2 oz each) refrigerated buttermilk biscuits
1/2 cup margarine, melted
1/2 c (2oz) shredded cheddar cheese
Cook bacon until crisp. Drain, reserving drippings. Crumble and set aside. In bacon

drippings (or vegetable oil) cook green pepper and onion until tender. Cut biscuits in fourths and place in large bowl. Add sauteed vegetables, crisp bacon, margarine and cheese. Toss until thoroughly mixed. Place in a 10" tube pan coated with Pam. Bake at 350* for 30 minutes. Immediately invert onto serving plate. Serve warm.

Caroline in Sask

Lefsa

2 cups flour
4 tablespoons melted butter or margarine
2 cups mashed potatoes
1/2 tsp salt
combine and mix very well. Knead a bit and divide into golf ball size balls, roll them very thin and then toast lightly on a lefsa iron or cast iron skillet over medium heat, both sides.

this recipe is richer~

7 cups mashed potatoes
1 cup heavy cream
1 tbsp salt
1/2 cup butter
2 cups flour
1 tbsp sugar
chill all ingredients, blend the flour and butter as for pasrty. Combine the potatoes with the cream, sugar and salt. Add the flour and butter mixture. handling very carefully, roll very thin. Toast lightly on a cast iron skillet ot lefsa iron, both sides.

SteveFL

Applesauce-Bran-Raisin Muffins

Ingredients:

- 1 1/2 cups Whole-wheat Flour
- 2/3 cup Bran Cereal ("All-Bran," "Bran Buds," etc.)
- 1 tsp. Baking Soda
- 1/2 tsp. Cinnamon
- 1/2 tsp. Salt
- 1/2 cup Raisins (may substitute currants or chopped dates)
- 1 whole Egg, lightly beaten
- 1 3/4 cups Unsweetened Applesauce
- 1/3 cup Brown Sugar, firmly packed
- 2 Tbs. Canola Oil

Preheat the oven to 425-F degrees and lightly coat two 6-count muffin tins with a non-stick cooking spray.

In a large mixing bowl, whisk together flour, bran cereal, baking soda, cinnamon, and salt. Stir in the raisins.

In a small mixing bowl, whisk together egg, applesauce, brown sugar, and oil until smooth and thoroughly combined. Add the egg mixture to the dry ingredients and stir to blend, being careful to not over-mix.

Divide the batter among the prepared muffin tins and bake for about 15 minutes, or until the top of a muffin springs back when touched lightly. Loosen the edges of the muffins with a small kitchen knife and turn them out onto a wire rack to cook.

Can store up to 3 days at room temperature, or refrigerate, wrapped, for up to a week.

Amazing Aunt Audrey

Parsnip, Parmesan and Sage Bread

Ingredients:

- 175g. parsnips (peeled weight)
- 50g. parmesan cheese, cubed
- 1 rounded tablespoon chopped fresh sage
- 225g. self-raising flour
- 1 1/2 teaspoons salt
- 2 large eggs, lightly beaten
- 1 tablespoon milk

Topping:

- 25g. Parmesan cheese, shaved
- A few sage leaves
- flour for dusting
- 1 teaspoon olive oil

You will also need a small solid baking sheet, either well greased or lined with silicone (parchment) paper.

Directions:

- Preheat oven to gas 5/375F/190C.
 - Sift flour and salt into a large wide bowl.
 - Place a grater over the bowl and grate in the parsnips. Toss.
 - Add Parmesan cubes and chopped sage to the flour and parsnip mixture.
 - Lightly beat the egg and milk together. Add to the bowl and mix evenly using a palette knife. (You should now have a rather loose, rough, sticky dough so do not worry about the appearance at this stage.)
 - Transfer dough to the baking sheet and pat it gently into a 15cm rough round. Make a cross on the top using the blunt side of a knife. Scatter the Parmesan shavings over the surface, then follow with a dusting of flour.
 - Spoon the olive oil into a small dish. Dip the whole sage leaves in the oil one at a time and place on top of the dough.
 - Put dough in oven on a high shelf and bake for 45-50 mins. until golden and crusty.
- Cool slightly on a wire rack and serve hot to enjoy!

Amazing Aunt Audrey

Pita Bread

Ingredients:

6 cups Whole wheat flour
2 teaspoons Salt
1/2 teaspoon Dry yeast
2 teaspoons Brown sugar
3 cups Warm water (not above 120F.)

Directions:

In a large bowl, sift together the flour and salt. In another bowl mix the yeast together with the sugar and 1 cup of the water. Let the mixture stand for 5 minutes to "proof" or become foamy. Gradually fold this together with the flour mixture. This will be sticky. Cover with cling wrap and let stand for 10 minutes. Knead the dough on a well-floured surface, adding more flour as needed until dough becomes elastic. Divide the dough into 10 equal portions. Roll each portion into an 8-inch circle. Place the rounds on a well-floured surface. Brush the tops with oil and let rise covered for 1 hour. Preheat the oven to 475F. Bake each round for 12 to 15 minutes, until puffed or lightly golden.

betteh60

Sweet Rolls

Sweet Rolls 1 box yellow cake mix 2 1/2 cups very warm water 1 teaspoon salt 2 pkgs yeast, and 5 to 6 cups flour Mix cake mix, yeast, salt and water. Beat with a mixer, add flour a little at a time. Let rise until double. Roll out with a rolling pin to 1/2 in. thick. Cut with biscuit cutter or glass, let rise again. Bake at 350 degrees 15 minutes or until brown-I use a pastry brush, and brush them with butter--you can roll them out and

put cinnamon and sugar and spread butter on, and roll up and then cut for cinnamon rolls. I use the fast rising yeast. These are really good rolls. Enjoy!!

edensong

Pumpkin Pie Muffins

2 cups all purpose flour
3/4 cup firmly packed dark brown sugar
1 1/2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves
1/8 tsp. ground nutmeg
3/4 cup canned pumpkin
1/4 cup butter or margarine, melted
1/4 cup buttermilk or regular milk
2 eggs
3 Tbs. molasses (can be cut to 1 Tbs.)
1 tsp. vanilla
3/4 cup chopped walnuts (can be cut in half)
3/4 cup chopped dates (opt)
Preheat oven to 400 degrees, prepare muffin pan.
In large bowl, stir together flour, brown sugar, b. powder, soda, salt, cinnamon, ginger, cloves, and nutmeg. In another bowl, stir together pumpkin, butter, buttermilk, eggs, molasses, and vanilla until blended. Make a well in the center of the dry ingredients, add pumpkin mixture and stir to just combine (you may need a little more milk, add a little at a time up to 1/8 cup more). Stir in nuts and dates if using. Spoon batter into muffin pan, bake 20-25 minutes or until muffins test done. Cool 5 minutes before removing from muffin pan. Serve warm or completely cooled. Makes 12 regular size or 6 jumbo muffins

Aunt Budee

Rhubarb Bread

1 1/2 cups packed brown sugar
2/3 cups oil
1 egg
1 teaspoon vanilla
1 cup buttermilk
2 3/4 cups flour
1 teaspoon baking soda
1 1/2 cups rhubarb, cut into 1/2 inch pieces
1/2 cup chopped pecans
3 tablespoon melted butter
1/4 cup sugar
Preheat oven to 325 degrees. Spray 2 loaf pans with non stick spray and set aside.

Blend brown sugar,oil, egg, and vanilla. Gradually stir in buttermilk, then flour,salt and baking soda . Stir in rhubarb and pecans. Stir together margarine and sugar for topping
Divide batter between pans, drizzle on topping and bake 50 to 60 minutes, until skewer inserted in comes out clean

Breakfast

Amazing Aunt Audrey

Raspberry Pancakes with Honey Butter

Serves 4

Ingredients:

- 3/4 cup milk
- 2 tablespoons melted unsalted butter
- 1 egg yolk
- 1 cup unbleached white flour
- 2 teaspoons baking powder
- 2 tablespoons sugar
- 1/2 teaspoon salt

- 1 egg white
- 1 cup fresh raspberries, picked over and washed (Note: Use 1 cup frozen blueberries or peeled and diced apples if raspberries are out of season)
- 1 stick unsalted butter, softened
- 2 tablespoons honey
- Maple syrup, optional

Directions:

In a medium mixing bowl, combine the milk, melted butter, and egg yolk. Stir to combine, then set aside. In a large bowl, mix the flour, baking powder, sugar, and salt. Slowly add the milk mixture to the flour mixture, stirring gently with a fork until well combined. Be careful not to overmix. In a small bowl, beat the egg white with an electric mixer until it is stiff. Gently fold it into the batter. Gently fold in the raspberries. Set aside.

Next, prepare the honey butter. Whip the butter and honey with an electric mixer for 1 to 2 minutes, until fluffy. Scrape the butter into a small crock and set aside. (This makes more than enough for the pancakes; reserve leftovers can be used on toast or English muffins.)

On a lightly greased nonstick skillet on medium heat, ladle batter to form three-inch circles. Cook about 20 to 30 seconds, until bubbles form around the edges. Flip the pancakes and continue to cook until they are golden brown on the other side, about 1 minute. Serve hot with the honey butter and maple syrup.

SteveFL

Herbed Scrambled Eggs with Asparagus

Ready In: 15 minutes

Servings: 4

Ingredients:

8 oz (225 g) thin asparagus
1 Tbsp (15 ml) extra virgin olive oil
6 large eggs
1 Tbsp (15 ml) sour cream
1 Tbsp (15 ml) chopped fresh chives
1 tsp (5 ml) chopped fresh tarragon, or 1/4
tsp (1 ml) dried
Salt and freshly ground pepper to taste

Directions:

Remove the tough lower portion of the asparagus and cut the remaining spears into 1-inch (2 cm) pieces. Heat the olive oil in a large non-stick skillet over moderate heat and saute the asparagus until bright green, about 2 to 3 minutes. Beat together the remaining ingredients and add to the skillet. Stir constantly until the eggs are done to the degree you prefer.

Marlen

Baked Bananas With Ham

4 bananas
lemon juice
1/3 cup butter
4 thin slices cooked ham
3 Tbsp grated american cheese

Peel bananas and sprinkle with lemon juice. Heat butter in non-stick skillet. Add bananas. Keep turning them until golden yellow. Wrap ham slices around bananas. Put bananas on foil covered cookie sheet and sprinkle with cheese. Bake in 500 degree preheated oven for 5 minutes.

Eggless Pancakes

Yield: 4 servings
1 c Wholewheat flour

1 c White flour
3 tb Wheat germ
2 tb Cornstarch
2 tb Baking powder
1 ts Baking soda
Salt, optional
Sugar, optional
Water to mix

Combine all the dry ingredients. Add water, starting with 1/2 c & beating well. Add enough water till you have the consistency desired. If you prefer thicker batter, add less water, thinner batter, add more water. Fry in a very lightly oiled skillet pr griddle until brown, flip & continue to cook the other side.

VARIATION: Substitute the wholewheat flour with millet flour, or buckwheat & omit the wheatgerm.

Cheese Topped English Muffins

3/4 cup low-fat ricotta cheese
1/4 teaspoon finely shredded lime peel
2 teaspoons lime juice
1 tablespoon sugar
1/8 teaspoon ground nutmeg
4 whole wheat English muffins, split and toasted
2 whole kiwi fruit, sliced or 1 cup sliced strawberries or peaches

In a small bowl combine ricotta cheese, lime peel, lime juice, sugar, and nutmeg. Spread cheese mixture evenly over toasted muffin halves. Top each muffin half with kiwi fruit slices, strawberry slices, or peach slices. Makes 4 servings.

Melt In Your Mouth Pecan Rolls

1/2 c packed brown sugar
1/2 c butter or margarine, softened
1/4 corn syrup
2 tubes 8 oz each crescent rolls
2/3 c chopped pecans

1/4 c sugar

1 t ground cinnamon

Combine brown sugar, butter and corn syrup. Spread in two greased 8" square baking pans; set aside. Unroll each tube of crescent roll dough into a rectangle. Seal seams and perforations. Combine pecans, sugar and cinnamon; sprinkle over dough. Roll up, jelly roll style, starting with a long side; seal edge. Cut each roll into 16 slices. Place cut side down in prepared pans. Bake at 375* for 13-17 minutes, or until golden brown. Cool in pans for a minute before inverting into serving plates. Yield: 32 rolls.

jay jay 13

German Apple Pancakes

Ingredients

2 large cooking apples, such as Yellow

Delicious or Granny Smith

1/4 cup

(1/2 stick) butter

1 cup all-purpose flour

1 cup milk

6 eggs

1 teaspoon vanilla extract

1/2 teaspoon salt Confectioners Sugar

Preparation

Preheat oven to 475F. Peel, core, and very thinly slice the apples; you should have approx. 1 1/2 cups. Melt 2 tablespoons of the butter over medium low heat in a small fry pan, and sauté the apples until they are just tender, about 3 minutes. Keep warm while preparing the batter. Place a 9 or 10 inch cast-iron skillet or heavy ovenproof pan (I use a jelly roll pan) in the oven to heat for at least 5 minutes-the pan has to be very hot for this recipe to really work properly. When it is well heated, add the remaining 2 tablespoons of butter to melt and put skillet

back in the oven; the butter should be very hot but not brown when you add the apples and butter. While the skillet is heating, place the flour, eggs, milk, vanilla, and salt in bowl and beat with a rotary beater until smooth. Remove the skillet from the oven, quickly arrange the warm sautéed apple slices over the melted butter, and pour the batter evenly over all. Bake for 15 minutes, reduce heat to F 375, and bake 10 minutes longer. The pancake will climb the sides of the pan. Sprinkle with confectioners sugar, cut into wedges, and serve with maple syrup and crisp bacon.

Bug Md

Slow Cooker Breakfast Cobbler

4 medium apples peeled, cored and sliced

1/4 Cup honey

1 teaspoon cinnamon

2 Tablespoons melted butter

2 Cups granola

place all ingredients in slow cooker and mix well cover and cook on low 7-9 hours or on high 2-3 hours serve with milk

Bug Md

Breakfast Bake

2 cups diced cooked ham

12 oz. frozen hashbrowns

1 medium green pepper chopped (about 1 cup)

1 tablespoon instant onion (I used fresh chopped fine)

2 cups cheddar cheese (shredded)

3 cups milk

1 cup Bisquick

1/2 teaspoon salt (I omitted this)

4 eggs

grease a 13x9 baking dish mix Ham, potatoes, bell pepper onion and 1 cup of cheese stir milk, Bisquick, salt and eggs until blended. Pour over potato mix sprinkle with remaining cheese cover and refrigerate at least 4 hours and no more than 24 heat oven to 375* and bake uncovered 30 to 35 minutes let stand for 10 minutes before serving.

I found that it needs about 45 to 50 minutes to bake properly and I would use a little less than 2 cups ham or it is really salty (for my taste anyway) but it isn't bad and it is easy to do the night before. (this was perfect for Christmas morning I just popped it in the oven as the boys opened their gifts and played a bit. By the time they were ready to eat it was ready.

LillyAnn7

Fruit & Spice Granola

4 cups old-fashioned rolled oats
1 cup sweetened coconut
1 cup sliced almonds
1 cup pecans
1 1/2 teaspoons cinnamon
1/2 teaspoon grated nutmeg
1 stick unsalted butter
1/2 cup honey
2 cups mixed dried fruits (such as cranberries, cherries, golden raisins, apricots)

Preheat oven to 300°F.
In a large bowl stir together oats, coconut, nuts and spices. In a small saucepan melt butter with honey over low heat, stirring occasionally. Pour butter mixture over oat mixture and toss to combine well.

Spread granola evenly in 2 shallow baking pans and bake in upper and lower thirds of oven, stirring frequently and switching position of pans halfway through baking, until golden brown, about 20 minutes. In large bowl combine granola with dried fruits and cool, stirring occasionally. (Granola keeps in an airtight container, chilled, 1 month.)
Makes about 10 cups.

Cakes & Pies

Big Daddy Ratz

Almost Better Than Sex Cake

Ingredients:

Caramel topping
12 ounces Cool Whip
1 german chocolate cake mix
3 heath bars -- crushed
1 cup semisweet chocolate chips
1 14-oz can sweetened condensed milk
Preparation - Estimated cooking time: 35
Min -

Heat oven to 350 F. Grease and flour 9 x 13 inch pan. Prepare cake mix as directed on package; pour into prepared pan. After 10 minutes of baking, sprinkle with chocolate chips. Continue baking until cake is done. While cake is still hot, poke holes in it with handle of wooden spoon. Pour sweetened condensed milk over cake; let cool. Top with caramel sauce, then whipped topping. Sprinkle with candy bars.

Amazing Aunt Audrey

Fresh Apple Cake

Serves 6 to 8

Ingredients:

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 2 cups cored, peeled and diced apples (Golden Delicious, Gala, Braeburn, or Granny Smith)
- 1 egg
- 1/4 cup vegetable oil
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 cup chopped walnuts
- Confectioner's sugar, for dusting

Directions:

Preheat the oven to 350 degrees. Lightly grease an eight-inch square baking pan. In a large mixing bowl, sift together the flour, salt and baking soda. Place the diced apples in a medium mixing bowl. Break the egg over the apples. Add the oil, sugar, cinnamon, nutmeg, and nuts. Blend thoroughly by hand, about 1 minute. Stir the flour mixture into the apple mixture and mix just until the flour is moist. The batter will seem a bit dry.

Spread the batter into the prepared pan. Bake for 30 to 35 minutes, until a toothpick inserted into the cake comes out clean. Remove cake from the oven and cool for 10 minutes in the pan. Turn out onto a serving plate and sift confectioner's sugar over the top.

Aunt Budee

Apple Walnut Cake

4 c. peeled, cored sliced apples

2 eggs, slightly beaten

3 c. flour

1 cup oil

1 t. salt

1 c. chopped walnuts

2 t. vanilla 2 c. sugar

2 t. cinnamon

1 t. soda

Preheat oven to 350°.

In large mixing bowl combine dry ingredients. Add vanilla, eggs, and oil, mixing well. (I use my hands as the mixture is very stiff almost like bread dough)

Add apples and nuts.

Press into 9x9 pan and bake for 1 hour or until knife inserted in center comes out clean. (May need to bake longer depending on how juicy apples are)

I have also done this as a bread

Glenda

Green Tomato Pie

5 cups green tomato slices

pastry for 2 crust pie

2 Tbl lemon juice

1 tsp grated lemon rind

1 cup sugar

1/2 flour

1 tsp salt

1 tsp nutmeg or cinnamon

1/2 cup cracker or cereal crumbs

1 Tbl oleo

1 egg beaten with 1 Tbl water

Line 9 inch plate with pastry, chill. Or use premade pastry. Sprinkle tomato slices with lemon juice and rind; toss with sugar, flour, seasonings. Sprinkle crumbs into pie shell; fill with tomato slices; dot with butter. Cover with top crust; puncture, brush on egg glaze. Bake 425 35-45 minutes until golden brown

Kayelle

Mama's Buttermilk Pie

3 eggs
3/4 cup sugar
2 heaping Tbs. flour
1 cup buttermilk
1 cube soft butter (1/2 cup, no sub.)
1 1/2 tsp. vanilla
1/4 tsp. rum extract

~~~~~  
cream butter & sugar. Add beaten eggs, flour, salt, flavorings & buttermilk and mix well. Pour into unbaked 9" pie shell. Sprinkle with nutmeg and coconut (optional) Bake at 425 for 10 min. Reduce heat to 325 and bake for another 30 to 35min. till set. This is a really good pie, and no need to like buttermilk.

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Marlen

### **Marlen's Coffeecake**

1 box white cake mix  
1 box instant vanilla pudding  
8 oz sour cream  
1/2 c vegetable oil  
4 eggs  
Mix all ingredients together at once. Beat AT LEAST 5 minutes - DON'T UNDERBEAT!  
Topping:  
1 cup granulated sugar  
1 cup chopped walnuts  
1-1/2 heaping teaspoon ground cinnamon  
1-1/2 heaping teaspoon cocoa  
Preheat oven to 350 degrees F. Butter and flour a 10" bundt pan. Put half of the batter in pan and sprinkle with half the topping. Add the rest of the batter. Sprinkle the rest of the topping. Cut through well with knife

so that topping is mixed with the batter. Bake 1 hour at 350 degrees. Cool 10 minutes before turning out. Note: I like a lot of the topping so sometimes I add extra. You can also add a bit of topping on the bundt pan after it is buttered and floured, before adding the batter.

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SteveFL

### **Cold Lemon Pie**

Ingredients:  
2 whole Eggs  
1 cup Granulated Sugar, divided  
2/3 cup fresh Lemon Juice  
1 Tbs. freshly grated Lemon Rind  
6 Tbs. warm Water  
2 Tbs. Powdered Egg Whites  
1/2 tsp. Cream of Tartar  
1/3 cup Low-fat Whipping Cream  
1 9-inch prepared Graham Cracker Crust

Fresh Mint leaves and thin Lemon slices for garnish In a medium-sized, non-reactive saucepan, whisk eggs and 2/3 cup of sugar until smooth. Add the lemon juice and whisk again. Cook over a low-heat setting, making sure to whisk constantly, until slightly thickened (about 10 minutes). Pour the mixture through a fine mesh sieve into a small mixing bowl. Add the lemon zest, cover with plastic wrap, and refrigerate the mixture for about 2 hours.

In a mixing bowl, combine the warm water with the powdered egg whites and cream of tartar. Stir gently until the egg whites are thoroughly dissolved. With a hand-held electric mixer, beat the egg-white mixture until soft peaks form. Gradually adding the remaining 1/3 cup of sugar, continue to beat the meringue until stiff peaks form.

In a small, chilled bowl, beat the whipping cream until soft peaks form. With a rubber spatula, gently fold the chilled lemon mixture into the egg whites. Do the same with the whipped cream. Pour the filling into the prepared pie crust and smooth, leveling the top of the pie.

Freeze, uncovered, for about an hour, until firm. Cover, then freeze for about 6 hours prior to serving. (May freeze for up to 1 week.) Soften the pie in the refrigerator about a half hour before serving, then slice and garnish each piece of pie with a mint leaf and a thin slice of lemon.

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Big Daddy Ratz

### Apple Blueberry Pie

Ingredients:

- 5 cups apples -- peeled and sliced
- 1 cup blueberries -- fresh if possible
- 3 tablespoons cornstarch
- 1 tablespoon lemon juice
- 2 tablespoons margarine
- 1 pie shell -- unbaked double crust
- 1/2 teaspoon salt
- 3/4 cup sugar

Directions:

In a large bowl, stir together sugar, cornstarch and salt. Add apples, blueberries and lemon juice; toss to coat the fruit. Turn into pastry lined 9" pie plate. Dot with margarine. Add top crust; seal and flute edge. Bake in a 425 degree oven until crust is browned and filling is bubbly.

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Aunt Budee

### Rhubarb Cake

Cake:

- 1 to 1 1/2 cups rhubarb
- 1 1/2 cups brown sugar

- 1/2 cup shortening
  - 2 eggs, beaten
  - 2 1/2 cups flour
  - 1/2 teaspoon baking powder
  - 1 teaspoon vanilla
  - 1 teaspoon baking soda
  - 1/2 teaspoon salt
- topping (see below)

Cream together brown sugar and shortening. Blend in eggs, flour and remaining ingredients except topping. ( Batter will be thick)

Spread into 9 x 13 inch baking dish that has been sprayed with nonstick spray.

Spread on topping and bake 30 to 40 minutes, until top is browned and skewer inserted in center comes out clean

Topping:

- 1/2 cups sugar
- 1/2 cup melted margarine
- 1 teaspoon cinnamon

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Caroline in Sask

### Hummingbird Cake

Ingredients:

- 3 cups Flour
  - 2 cups Sugar
  - 1 tsp. Salt
  - 1 tsp. Baking Soda
  - 1 tsp. Cinnamon
  - 3 Eggs, well beaten
  - 1 1/4 cups Salad Oil
  - 1 1/2 tsp. Pure Vanilla
  - 8-oz. can Crushed Pineapple
  - 3/4 cup Black Walnuts
  - 3/4 cup Pecans
  - 2 cups Bananas, chopped
- Cream Cheese Frosting Ingredients:
- 2 8-oz. packages Cream Cheese, softened
  - 1 cup Butter, softened (NOT margarine)
  - 2 16-oz. packages Confectioners' Sugar

1 tsp. Pure Vanilla  
 1 cup Pecans, chopped  
 Pre-heat oven to 350-F degrees and lightly oil, then dust with flour, three 9-inch round cake pans; set aside.  
 Combine the flour, sugar, salt, baking soda, and cinnamon in a large mixing bowl.  
 Beat eggs and salad oil with mixer; add to the dry ingredients, stirring with a spoon to blend until moistened. (Do not beat with the mixer.)  
 Stir in the vanilla, pineapple, and nuts.  
 Finally, add the bananas.  
 Pour cake batter into the prepared cake pans.  
 Bake for 25 to 30 minutes, or until cake tests done.  
 Cool cake in pans for 10 minutes, then turn onto cooling rack to finish cooling. Cool completely before frosting with cream cheese frosting.  
 To prepare the frosting, combine cream cheese and butter in a mixing bowl. Cream until smooth. Add Powdered Sugar, beating with an electric mixer until light and fluffy.  
 Stir in Vanilla, blend again.  
 Frost the top of all three layers, stack, and then frost the sides. Carefully draw a circle on the top layer with a toothpick and fill in the circle with the chopped Pecans. Slice to serve.

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Barbara WA

**Fruit Cake**

2 lb. dates  
 1 lb. each Brazil nuts and English Walnuts (1 lb in shell)  
 (They need to be shelled as whole as possible!)  
 1 glass jar red candied cherries  
 1 glass jar green candied cherries (The small size?)  
 1 ½ cup flour

1 tsp. baking powder  
 1 ½ cup sugar  
 1 tsp. salt  
 Mix the flour/sugar mixture into the fruit/nuts.  
 Add 4 beaten eggs.  
 Bake 1 ¾ hours at 350° oven.  
 (My Mother baked them in 1# coffee cans but I'm not too sure of the time.)  
 Makes 6 lbs. May be baked in November, pack in cheesecloth soaked in red wine.  
 Store in foil in air-tight container.

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edensong

Brandied fruit  
 1 cup canned peaches, cherries, pears, or pineapple, drained  
 1 cup sugar  
 Add 1 cup fruit and 1cup sugar every two weeks. Sitr with wooden spoon every few days. Needs no refrigeration.

**Brandied Fruit cake**

1 cup butter, melted  
 1 ¾ cup sugar  
 2 eggs  
 3 cups flour  
 1 tsp baking soda  
 1/4 tsp salt  
 1/4 tsp cloves  
 1/4 tsp allspice  
 2 cups brandied fruit  
 1 cups pecans, chopped  
 Mix butter, sugar, and eggs. Sift dry ingredients and add to butter mixture. Add fruit, then nuts. Mix well after adding each ingredient. Pour into greased and floured tube pan.  
 Bake at 350 degrees F for 1 hour

Remove from pan at once. Wrap in foil while hot. Freeze for 2 weeks before serving.

This is an excellent recipe!!! Yummy!

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LillyAnn7

### **Dowager Duchess Fruitcake**

Makes five 5 3/4-by-3-inch tea loaves, or two 9-by-5-by 2 1/2

Make sure to plan ahead: This cake needs to sit for at least one month to allow the flavors to develop. To serve, slice it as thinly as possible.

1 pound (4 sticks) unsalted butter, room temperature, plus more for pan

2 pounds 4 ounces candied citrus peel (6 cups), such as grapefruit, orange, or lemon, cut into 1/2-inch pieces

15 ounces (2 1/2 cups) whole almonds, blanched

2 1/2 cups sugar

5 large eggs

3 tablespoons dry sherry, plus more for dousing

Zest of 1 lemon

Zest of 1 orange

4 cups sifted all-purpose flour

1. Preheat oven to 300°. Line bottoms of pans with buttered parchment. Combine candied citrus and almonds in a mixing bowl, and set aside.

2. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar until light and fluffy, about 3 minutes. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl at least twice. Stir in 3 tablespoons sherry and the citrus zest.

3. Reduce speed of mixer to low. Add flour, 1 cup at a time, beating until just combined. Fold in candied citrus and almonds.

4. Pour the batter into prepared pans. Bake until golden and set and a cake tester inserted into the middle of each cake comes

out clean, about 1 hour 15 minutes (20 to 30 minutes for larger cakes).

5. Remove the cakes from oven, and douse each with 3 tablespoons sherry. Cool the cakes completely on a wire rack. Remove cakes from loaf pans, and discard parchment paper. Wrap the cakes in muslin or cheesecloth. Store in a cool, dark, dry place, dousing cakes with several tablespoons of sherry once a week for at least 1 month before serving.

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NewTahni

### **Fruitcake**

2 1/2 c Dates -- pitted and chopped

2 c Candied Citrus Peel chopped

2 c Seeded raisins

2 c Seedless raisins

1 1/2 c Currants

1 1/2 c Almonds -- blanched

1 1/2 c Maraschino Cherries drained, chopped

1/2 c Maraschino cherry liquid

1/2 c Brandy -- or fruit juice

1 can Crushed Pineapple In Water 19 Oz. - 540 ml

2 c Sugar

1 c Strawberry jam

4 c Flour

1 1/2 ts Baking soda

2 ts Cinnamon

1 ts Salt

1/2 ts Cloves

1/2 ts Allspice

2 c Butter

2 c Sugar

12 Eggs

1 Brandy

DAY 1 - In a large bowl, mix together dates, peel, raisins, currants, almonds and drained cherries (reserve liquid). Stir in brandy or fruit juice. Cover with plastic wrap

and let stand at room temperature overnight. In a saucepan, combine pineapple and two cups sugar. Bring to a boil, reduce heat and simmer, uncovered, stirring frequently, 30 - 40 min., or until mixture thickens. There should be about 2 1/2 c of pineapple mixture. Remove from heat, stir in reserved cherry liquid and jam. Cover and refrigerate overnight.

DAY 2 - Generously grease and line 6 9x5 inch loaf pans or three standard wedding cake pans, with waxed paper, aluminum foil or parchment. Grease lining. In a bowl, combine flour, baking soda, cinnamon, salt, cloves and allspice. Add one cup of flour mixture to date mixture and toss to thoroughly coat fruits. In a large mixing bowl, cream butter and two cups sugar. Beat in eggs one at a time, blending well after each addition. Alternately stir small amounts of flour mixture and pineapple mixture into butter mixture. Mix fruit into batter well. Spoon batter into prepared pans. Place a large, shallow pan of water on bottom rack of oven. Fill half full with hot water and preheat oven to 275.

Place loaf pans on middle rack and bake 1 1/2 - 2 hours or until a cake tester inserted in the centre comes out clean. Remove cakes from oven, cool 10 min.

Remove from pans, peel off paper and cool. Wrap individually in cheesecloth soaked in additional brandy. Wrap in plastic wrap, then aluminum foil. Store in a cool place and moisten cheesecloth occasionally with brandy. Fruitcake can be aged 4-6 weeks then it can be wrapped securely and frozen.

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luckeyme

### **Civil War Fruit Cake**

Combine in saucepan:  
3 medium apples, peeled and diced  
2 cups raisins or cut-up dates, if you prefer (raisins are best)

2 cups water  
1 cup white sugar  
1 cup brown sugar  
2 tablespoons shortening (lard or margarine)  
Cook together for five minutes.  
Remove from heat and cool thoroughly.  
Sift together into a large mixing bowl:  
3 cup flour  
2 teaspoon soda  
1 teaspoon each: ground cloves, ground nutmeg, ground cinnamon  
Add apple-raisin mixture and stir thoroughly.  
Add 1 cup chopped nuts (I always use pecans)  
Pour into a greased and lined tube cake pan.  
Bake at 350 degrees ~ approx. 1 hour or until done.

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Jackie OK

### **Banana Cake**

1-1/2 cups sugar  
2/3 cup butter or margarine  
1 cup mashed banana  
4 tablespoons sour milk  
1 tsp. baking soda  
2 eggs  
1 tsp. vanilla  
2 cups flour  
Nuts if desired  
Cream sugar & butter. Add bananas--then soda dissolved in milk--add eggs--beat well. Add flour and vanilla. Bake at 350 degrees in two layers or long cake pan for about 30 minutes. May take a bit longer.  
An old recipe I got more than 30 years ago, but I still make it often.  
I make the sour milk by putting about 1/2 tsp. vinegar in a cup, then add a little less than 4 tablespoons milk.

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Glender

### **O'Charley's Caramel Pie**

Ingredients:

1 large Graham Cracker Pie Crust  
2 cans Eagle Brand Milk  
1 small container of Cool Whip  
1 small pkg. chopped pecans  
1 pkg. Nestle's mini chocolate chips  
To make the caramel: Peel paper from cans of Eagle Brand Milk. Place cans on their sides in a large pot and cover completely in cold water. Slowly bring pot to rolling boil and boil for 3 hours making sure to turn cans every 30 minutes or so. At the end of 3 hrs. allow cans to cool for 1 hr. (at least - this part is VERY important). Open cans of Milk and spread into pie pan. Cover with Cool Whip. Sprinkle nuts and chocolate chips all over the top. Refrigerate for 8 hrs. Be sure you never leave cans boiling on the stove without checking them!

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luckeyme

### **Honey Pumpkin Pie**

1 1/2 cup pumpkin  
3/4 or 1 cup honey (one cup makes a very rich pie!)  
1 tea cinnamon  
1/2 teaspoon salt  
3 eggs  
1 cup milk  
1/2 cup cream or 1/2 cup evaporated milk  
Mix ingredients in order given and pour into unbaked pie crust  
Bake in 400 degree oven for 45 minutes, or until a clean knife inserted in middle of pie comes out clean.  
Serve with honey drizzled whipped cream..real whipped cream is the best.

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Bug Md

### **5 Roses Cookbook Prize Pumpkin Pie**

2 TBSP 5 roses all purpose flour 1/3 C brown sugar  
1/2 tsp salt 1/4 C maple syrup  
1/2 tsp ginger 1 C scalded milk  
1/2 tsp mace 2 eggs well beaten  
1/2 tsp nutmeg 1 1/2 C canned Pumpkin 1-10" unbaked pie shell  
1/2 tsp cinnamon Whipped cream  
Mix all ingredients together except pie shell and whipped cream (But I guess you knew that much)  
pour into unbaked pie shell and bake in a hot oven (450\*) 10 minutes; reduce heat to 325\* and bake 30 to 40 minutes longer or until filling is firm cool before serving serve with whipped cream\*\*  
\*\* They say the whipped cream is an option but who are they kidding

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Aunt Budee

### **Company's Coming Carrot Cake**

2 c.flour  
1 1/2 tsp. baking soda  
2 tsp.baking powder  
1 tsp.salt  
2 tsp.cinnamon  
large pinch of nutmeg - about 1/4 tsp  
2 (6 oz) jars baby food carrots puree  
1 (8 oz) can crushed pineapple, well drained  
2 c. sugar  
1 c. vegetable oil  
4 eggs  
1/2 c. chopped nuts  
1 c. shredded carrots ( if desired)  
Preheat oven to 350 degrees. Grease and flour a 9 by 13 inch baking pan and set aside.

In a large bowl, sift together flour, baking soda, baking powder, salt, cinnamon and nutmeg.

In another bowl, stir together baby food, pineapple and grated carrots. Blend in sugar and oil. Add eggs, one at a time, beating well after each addition. Stir in dry ingredients and add nuts.

Pour batter into pan and bake for 40 to 45 minutes.

Cool and spread on cream chese frosting.

#### Cream Cheese Frosting

Cream together 1/2 c. butter, softened, 1 8 oz package cream cheese, softened and 1 tsp. vanilla extract.

Gradually add 1 box ( 1 lb.) confectioners sugar. Beat thoroughly. Add a few drops of milk if frosting seems too thick

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betteh60

### Golden Christmas Cake

1 cup unsalted butter, softened  
1 cup sugar  
4 eggs  
3 2/3 cups sifted flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 1/2 cups buttermilk  
1 teaspoon baking soda  
Grated peel of 2 oranges  
2 teaspoons vanilla  
1 cup coarsely chopped pecans  
1/2 cup shelled whole Pistachio nuts  
1 cup chopped dates  
1/2 cup chopped crystallized pineapple (or dried pineapple)  
1/2 cup orange juice  
1 cup sugar  
3/4 cup confectioner's sugar  
3 Tablespoons Grand Marnier liquer  
1 1/2 Tablespoons orange juice  
Heat oven to 325 degrees. Beat butter until light and fluffy in a large bowl; gradually beat in the sugar. Beat in eggs, one at a time,

beating well after each addition. Sift flour, baking powder and salt together. Combine buttermilk and baking soda. Using a wooden spoon, stir the flour mixture into the egg mixture in six parts, alternating with sixths of the buttermilk mixture; stir until thoroughly mixed. (Do NOT use an electric mixture as the batter may curdle). Stir in orange peel, vanilla, pecans, pistachio nuts, dates and pineapple.

Grease a 10 " tube pan. Spread batter evenly in pan. Bake until a toothpick inserted in the center comes out clean, about 1 hour and 25 - 30 minutes. Heat 1/2 cup orange juice and granulated sugar in a saucepan to the boiling point. Pierce top of cake all over with a fork. Spoon orange juice mixture all over the cake. Let stand in the pan on a wire rack for 2 hours; tilt the pan occasionally to distribute the orange juice. Unmold the cake and turn right side up on a serving plate. It is delicious as it is or it can be frosted as follows: Combine confectioner's sugar, Grand Marnier and 1 1/2 Tablespoons of orange juice in a small bowl; drizzle over the cake.

Serves 10 - 12.  
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### Aunt Budee

#### Pecan Pie

1 cup sugar  
3/4 cup light corn syrup  
1/2 cup butter or margarine\*  
3 eggs, well beaten  
1 3/4 cup pecan  
1 teaspoon vanilla  
1/8 teaspoon salt  
1 unbaked 8 inch pie shell

Preheat oven to 375 degrees.

Combine sugar, butter or margarine and syrup in large heavy saucepan. Bring to a boil over medium heat, stirring constantly. Remove from heat. Add eggs SLOWLY, stirring quickly. Add remaining ingredients. Pour into pie shell and bake for 30 minutes. Let set and cool at room temperature for about 4 hours  
\* use Blue Bonnet margarine for best flavor when using margarine.

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marry1

### **Brown Sugar Caramel Frosting**

1/2 C. butter  
1 C. brown sugar  
1/4 t. salt  
1/4 C. milk  
1 3/4 to 2 C. powdered sugar

Melt butter. Add brown sugar. Cook over low heat 2 minutes, stirring constantly. Add milk and continue stirring until mixture comes to a boil. Remove from heat. Cool. Beat in powdered sugar until the frosting reaches a spreading consistency.

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rumer3

### **My Peanut Butter Icing**

5 1/2 tble flour  
1 cup milk  
mix together and bring to boil and cook until thick (it loses its shine) COOL COMPLETELY  
1 cup sugar  
1 cup crisco  
1/4 teaspoon salt  
1 teaspoon vanilla

add this to the flour mixture and beat well  
add peanut butter to taste.

enjoy Rumer

## **Calorie Reduced**

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Marlen

### **Orange Salmon Steaks (Low Cal)**

6 fresh salmon steaks, about 1" thick  
1/8 t pepper  
1 orange  
1/2 t salt  
1 T butter or margarine  
Orange slices for garnish

Season steaks with salt and pepper. Blend juice of 1/2 orange with butter. Cut remaining 1/2 in thin slices. Brush steaks with 1/2 of the orange butter. Set them on a greased broiler pan, 3-4 inches from heat. Cook 5 minutes, until steak is brown. Turn, brush with remaining orange butter and broil 5 minutes more or until fish flakes easily when tested with a fork. Garnish with orange slices. Serves 6.

Marlen

### **Macaroni Bake, Low Cal**

5 servings:  
2 c macaroni, cooked  
2 tb margarine  
2 c skim milk or 2%  
2 ts parsley  
1/2 ts pepper  
1/3 c bread crumbs  
1/4 c flour

2 ts dill weed  
1/8 ts garlic powder  
2 c low fat cottage cheese  
1 pinch paprika  
Preheat oven 350F. Saute onions in margarine, add flour. Stir in milk, little at a time until thick. Add spices. Add cheese. Add macaroni. Pour into shallow pan. Top with crumbs and paprika. Bake 45 minutes.

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jay jay 13

### Lo-Fat Pumpkin Pie

You will need:

- 1 ready made low-fat piecrust
  - 1 16-ounce can pumpkin
  - 1 1/4 cups fat-free evaporated milk
  - 3 large egg whites
  - 1/2 cup firmly packed brown sugar
  - 2 tsps. pumpkin pie spice
  - fat free whipped topping / fat free yogurt
- Preheat your oven to 350 degrees, bake crust about 10 minutes until lightly browned and then cool to room temperature. Preheat oven the second time to 450 degrees.  
Mix together other ingredients till smooth. Pour lump-free pie mixture into pie shell and bake for ten minutes. Reduce oven temperature to 325 degrees and bake for about 50 minutes until knife inserted in middle comes out clean. Dollop on a scoop of fat free topping and enjoy!
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Carole OR

### Dairy-free, Low fat Pumpkin Pie

1 1/2 pkgs. Mori-Nu Lite or regular Tofu, extra firm  
2 cups canned pumpkin  
2/3 cup honey  
1 tsp. vanilla  
1 Tbs. pumpkin pie spice or the next 4 ingredients:  
1 1/2 tsp. ground cinnamon  
3/4 tsp. ground ginger  
1/4 tsp. ground nutmeg  
1/8 tsp. ground cloves  
1 unbaked 9" pie crust  
Preheat oven to 350 degrees. Blend tofu in food processor or blender until smooth. Add remaining ingredients and blend well. Pour into a 9" pie crust. Bake for approximately 1 hour. Filling will be soft, but will firm up as the pie chills. Chill and serve.  
Per serving: (1/8 pie, filling only) 122 calories, 0.9g fat, 4 g protein, 0 cholesterol, 49 mg sodium, 26g carbohydrates  
\*Pie can be made with regular tofu or extra firm.

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jay jay 13

### Lowfat Crock Pot Meat Loaf

Ingredients

2 lbs. extra lean ground chuckegg substitute  
equal to 1 egg  
1/2 cup chopped bell pepper  
1/2 cup chopped onion  
1/2 tsp. salt  
1 cup cracker crumbs  
1 pkg. lowfat brown gravy mix  
1 cup evaporated skim milk  
4 or 4 small potatoes, quartered

Preparation

Mix together all ingredients, except potatoes. Shape into a loaf. Place in crock pot. Quarter potatoes & arrange at the sides of meat loaf. Cook on high 4 to 5 hours or on low for 8 to 10 hours.

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Barbara WA

Really tasty low-fat/no sugar

### **1000 Isl. Dressing**

I love this stuff and it could be even less fat if you used fat free mayo.

3/4 cup low fat mayonaise

1/2 cup spicy tomato juice (but I use catsup)

3 TBS minced dill pickle or relish

1 TBS finely minced chives or onions (or 1 tsp. dried)

1 TBS minced green pepper (needless to say I leave it out)

2 or 3 packets of Equal or Splenda

Blend ingredients with a fork or whisk.

Cover and store in fridge, use within 3 weeks

## **Candy**

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jay jay 13

### **Almond Cream Cheese Candies**

You will need:

1 pkg (3 oz) softened cream cheese

1/2 tsp liquid almond flavor

6-7 dozen whole almonds

3 cups powdered sugar

Candy paper cups

Mix together cream cheese and almond flavor.

Gradually add 2 - 2 1/2 cups powdered sugar. Knead until no longer sticky.

Shape into 3/4 inch thick balls. Roll in powdered sugar. Flatten balls by pressing an almond into the center.

Set in candy papers. Let dry at room temperature. Store loosely covered in fridge. Makes 6-7 dozen candies. Mmmmm.

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KikkiSweden

### **Kikki's no-bake chocolate balls**

No amounts here, I always feel my way through this recipe.

Butter/margarine

White sugar

Baking cocoa

Cold coffee

Instant oats (at least I think it's what they called... little "oat flakes", flattened oat grains :lol )

Sugar crystals or dried coconut

Place butter in a bowl and with a fork mash in enough sugar to make it taste sweet. Add lots of oats and baking cocoa. The mixture should be quite stiff, dark brown and with lots of oats. Add a little (1 Tbls perhaps) cold coffee and mix well.

Roll balls (1") and roll them in the sugar or coconut. Refridgerate until firm.

Yummy!

Eating to many will make you feel qesy (speaking from experience)

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Aunt Budee

### **Sour Cream Fudge**

3/4 cup sour cream

1/4 cup milk

2 tablespoons corn syrup

2 tablspoons butter

2 cups sugar

1 teaspoon vanilla

1/2 cup walnut halves (optional)

1 Butter 8" square pan, set aside. Lightly butter side of heavy, medium saucepan.

2. Combine sour cream, milk, corn syrup, butter and sugar in prepared saucepan. Cook

over medium heat, stirring constantly, until sugar dissolves and mixture comes to a boil.

3. Add candy thermometer. Continue to cook until mixture reaches soft ball stage (238 degrees).

4. Pour into large heat proof mixer bowl. Cool to lukewarm (115 degrees).

5. Add vanilla and beat with heavy duty mixer until thick. Spread into prepared pan. Score fudge into small squares with a knife. Place a walnut half into center of each square. Refrigerate until firm.

6. Cut into squares. Store in refrigerator. Makes about 1 1/4 pounds

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Caroline in Sask

### **Peanut Brittle**

2 cups granulated sugar

2 cups Spanish peanuts

1 cup Light corn syrup

1 Tablespoon Butter

1/4 cup Water

2 teaspoon Baking soda

1 teaspoon Vanilla

In a heavy pan, boil the sugar, syrup, and water until a

hard boil stage is reached on a candy thermometer. Add the

peanuts and butter. Reduce the heat and cook until golden

brown. Remove from the heat and stir in the soda and

vanilla. Pour onto a buttered cookie sheet.

Cool. Break

into pieces.

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betteh60

### **Space Ships**

Whole pecans, caramels, hershey chocolate kisses

Place 2 pecans together length wise on a baking sheet; place caramel on pecan. Bake at 200-250 degrees until caramel has partially melted. Place chocolate kiss over melted caramel. Chocoalte will melt a little.

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LillyAnn7

This recipe won 1st place in the 2001 State Fair of Texas candy category (fudge).

### **Espresso Chocolate Fudge**

6 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped

1/4 cup marshmallow creme

1 ounce unsweetened chocolate, chopped

1 teaspoon vanilla extract

1/2 cup water

2 tablespoons instant espresso powder

1 1/2 cups sugar

3/4 cup sweetened condensed milk

1/3 cup whipping cream

1/4 cup (1/2 stick) unsalted butter

2 ounces good-quality white chocolate (such as Lindt or Baker's)

30 espresso beans

Line 8-inch square glass baking dish with aluminum foil, overlapping sides. Combine bittersweet chocolate, marshmallow creme, unsweetened chocolate and vanilla extract in medium bowl. Mix water and espresso powder in heavy large saucepan until espresso powder dissolves. Add sugar, sweetened condensed milk, whipping cream and unsalted butter and stir over medium heat until sugar dissolves, brushing down sides of pan occasionally with wet pastry brush. Attach clip-on candy thermometer to side of pan. Increase heat to high and bring mixture to boil. Reduce heat to medium-heat and stir constantly but slowly with wooden

spoon until candy thermometer registers 234°F, about 12 minutes. Immediately pour mixture over ingredients in bowl (do not scrape pan). Stir mixture vigorously with wooden spoon until all chocolate melts and fudge thickens slightly, about 3 minutes. Transfer the fudge mixture to prepared baking dish. Smooth top of fudge in pan with rubber spatula. Refrigerate fudge uncovered until firm enough to cut, about 2 hours.

Using aluminum foil as aid, lift fudge from pan. Trim edges of fudge. Cut into 30 pieces. Melt white chocolate in top of double boiler over simmering water. Using fork, drizzle white chocolate decoratively over fudge. Press 1 espresso bean onto top of each piece of fudge. Place fudge in candy cups. Refrigerate fudge until white chocolate sets, about 20 minutes.

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betteh60

### **Chocolate Fudge**

18 oz. nestles chocolate chips  
3 LARGE milk chocolate hershey bars  
1 pint marshmallow creme  
1/4 cup butter  
4 cups of your favorite nuts chopped  
1 can milnot  
4 1/2 cups domino sugar  
put choc. bits, candy, butter, marshmallow and nuts in a very large bowl. I use a large large stainless steel bow.  
Combine milnot & sugar in a saucepan. Cook at a rolling boil or to 225 degrees stirring constantly. Be sure to cook long enough or it will not set. Take off heat. Pour into the large bowl with other ingredients and mix with a wooden spoon until very shiny. Pour into a buttered 9X13 pan. I make this every year for my Christmas Fudge recipe.

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BugDust

### **Pistachios Fudge**

#### Ingredients

3/4 cup evaporated milk  
2 1/2 cups white sugar  
1/2 cup butter  
2 cups marshmallow creme  
8 ounces vanilla-flavored candy coating  
1 cup chopped pistachio nuts  
1 teaspoon vanilla extract  
1 drop green food coloring

#### Directions

1. Grease a 9x13 inch baking dish.
2. In a medium saucepan over medium-high heat, combine evaporated milk, sugar and butter; boil for 4 minutes. Remove from heat and stir in marshmallow creme and candy coating. Stir in pistachios, vanilla and food coloring. Add more drops of food coloring to achieve desired color.
3. Pour into prepared pan and cool.

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Bette60

### **Apricot Coconut Balls**

1 1/2 cup dried apricot balls- finely ground  
2 cups shredded coconut  
2/3 cup of condensed milk  
Combine ground apricots and coconut; add to milk., blending well. Shape into 1 inch balls.

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betteh60

### **Peanut butter Marshmallow Fudge**

2 cups domino sugar  
1/2 cup whole milk  
1/2 stick margarine  
pinch of salt  
2 large TBSP Butter  
2 TBSP marshmallow creme  
1 tsp vanilla extract

Combine sugar, milk, butter and salt; boil exactly 5 minutes. Remove from heat and add peanut butter, marshmallow creme and vanilla. Beat until partially set, spread in buttered pan

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marry1

### **Homemade Marshmallows -Easy**

2 1/2 tablespoons unflavored gelatin  
1 1/2 cups granulated sugar  
1 cup light corn syrup  
1/4 teaspoon salt  
2 tablespoons pure vanilla extract  
Confectioners' sugar, for dusting

1. Combine gelatin and 1/2 cup cold water in the bowl of an electric mixer with whisk attachment. Let stand 30 minutes.
2. Combine granulated sugar, corn syrup, salt, and 1/2 cup water in a small heavy saucepan; place over low heat, and stir until sugar has dissolved. Wash down sides of pan with a wet pastry brush to dissolve sugar crystals.
3. Clip on a candy thermometer; raise heat to high. Cook syrup without stirring until it reaches 244° (firm-ball stage). Immediately remove pan from heat.
4. With mixer on low speed, slowly and carefully pour syrup into the softened

gelatin. Increase speed to high; beat until mixture is very thick and white and has almost tripled in volume, about 15 minutes. Add vanilla; beat to incorporate.

5. Generously dust an 9-by-13-inch baking pan with confectioners' sugar. Pour marshmallow mixture into pan. Dust top with confectioners' sugar; wet your hands, and pat it to smooth. Dust with confectioners' sugar; let stand overnight, uncovered, to dry out. Turn out onto a board; cut marshmallows with a dry hot knife into 1 1/2-inch squares, and dust with more confectioners' sugar.

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marry1

### **Making Candy Canes**

Cooling racks are a good thing to have!

1/2 C. sugar  
2 T. water  
2 T. light corn syrup  
1/2 t. fruit extract--- if you use oils, you only need a few drops!  
food coloring

Very lightly butter, or spray "Pam" on large jelly roll pan or very large sided cookie sheet!

Pre heat oven to about 140 degrees/you may have to adjust the oven temp once you get started!

In heavy, 1 quart saucepan bring sugar, water and corn syrup to boiling over medium heat. Cover saucepan and boil 5 min. so any sugar crystals on side of pan wash down. Uncover and attach candy thermometer to side of pan.

Continue to boil, uncovered until mixture reaches 280 degrees. Lower heat so candy mixture doesn't start to caramelize. When

thermometer reaches 300 degrees remove pan from heat. Let stand until all bubbles have calmed down.

Gently stir in flavoring and enough food color so candy is a rich color. Stir as gently as you can!

Pour candy onto greased cookie sheet and working very quickly with the greased back of a spoon spread candy into a rectangle shape about 12"x8" and with a greased very sharp knife pull away about a 1/4" strip of candy, continue to make separations as the candy starts to cool. As the strips start to cool lift and twist by hand and lay on cooling racks. If the puddle of candy is cooling too fast put pan in oven to soften. Some times I work right in the oven! Lots of bending, and some burned fingers, but it's worth it!

Make several different flavors and colors. For pretty gift giving as your local florist for some corsage bags and put a dozen candy canes in each bag and tie with pretty ribbon or fancy twist ties!

You can also use this recipe to make suckers! Cook the same way and then lightly coat large baking sheet or 18" length of aluminum foil with "pam" arrange sucker sticks evenly spaced on baking sheet or foil at least 6 " apart. Working quickly using a metal spoon carefully pour 1 T. candy over the end of a sucker stick, covering about 1" of stick. Let cool completely. carefully slide each sucker off baking sheet or foil. Blot side resting on pan or foil. Wrap each in plastic wrap or cello.

Have fun!

## Casseroles & Main Dishes

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SteveFL

### Bisquick Ham and Broccoli Casserole

Ingredients:

1 1/2 cups ham -- cubed  
3 ounces cheddar cheese -- grated  
10 ounces broccoli, frozen -- chopped  
1 can mushroom soup  
1 1/2 cups Bisquick® baking mix  
1/2 cup milk, 2% lowfat

Directions:

Heat oven to 350.

Mix ham, cheese, chopped broccoli and soup in greased 1 1/2-quart baking dish. Stir remaining ingredients until dough forms; drop by spoonfuls over broccoli mixture.

Bake uncovered 40 to 45 minutes or until biscuits are browned and mixture is bubbly.

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SteveFL

### Blue Cheese Vegetable Pizza (Vegetarian)

Ready In: 15 minutes

Servings: 6

Ingredients:

3 small zucchini -- thinly sliced  
3 stalks celery -- thinly sliced  
2 carrots -- peeled and grated  
1 tablespoon olive oil  
3 sandwich-size English muffins -- split and toasted  
1 14-ounce jar Pizza Quick Sauce  
2 tablespoons blue cheese -- crumbled

Directions:

Preheat broiler.

In a large skillet, sauté vegetables in olive oil until tender.

Top each toasted muffin half with 2 tablespoons pizza sauce, sautéed vegetables and cheese.

Broil 6 inches from heat, 4 - 6 minutes or until cheese melts.

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John CO

### **Pineapple Fried Rice**

#### **Ingredients**

1 pineapple (whole fresh with leaves)  
2 tbsp vegetable oil  
1 small onion finely chopped  
2 green chiles seeded and chopped  
1 cup lean pork, cut into small dice (8 ounces)  
1/2 cup cooked shelled shrimp or prawns (4 ounces)  
3-4 cups cooked cold rice  
1/4 cup roasted cashews (2 ounces)  
2 green onions chopped  
2 tbsp fish sauce (from Asian Market)  
1 tbsp soy sauce  
10-12 mint leaves shredded - for garnish  
2 red chiles, sliced into rounds - for garnish  
1 green chile, sliced into rounds - for garnish

1. Cut the pineapple in half lengthways and remove the flesh from both halves by cutting round the inside the skin. Reserve the shells. You will need about 1/2 cup (4 oz) of fruit (keep the rest for dessert).

2. Heat the oil in a wok or large frying pan. Add the onion and chiles and stir-fry for about 3-5 minutes until softened. Add the pork and cook until it is browned on all sides.

3. Stir in the shrimp or prawns and rice and toss well together. Continue to stir-fry until the rice is thoroughly heated.

4. Add the chopped pineapple, cashew nuts and green onions. Season with fish sauce and soy sauce.

5. Spoon into the pineapple shells. Garnish with shredded mint leaves and red and green chiles.

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SteveFL

### **Vegetarian Chili**

#### **Ingredients:**

1 Tbs. Olive Oil  
2 medium Onions, chopped  
2 cloves Garlic, minced  
1 Tbs. Chili Powder  
1 tsp. ground Cumin  
1 tsp. dried Oregano  
1/2 tsp. dried Peppers  
2 10-oz. cans Diced Tomatoes with Green Chilies  
4 cups Vegetable Broth (Low-Sodium Variety)  
1 15-oz. can yellow or white Hominy, drained and rinsed  
1 15-oz. can Kidney or Pinto Beans, drained and rinsed  
1 15-oz. can Black Beans, drained and rinsed  
Salt and freshly ground Black Pepper to taste  
1/4 cup Low-fat Sour Cream (May substitute Plain Yogurt)  
1 bunch fresh Cilantro, chopped  
1 fresh lime, cut into wedges  
In a large cooking pot warm olive oil over medium heat. Add onions and garlic and cook, stirring occasionally, until soft, about 5 minutes.  
Add chili powder, cumin, oregano, and dried peppers. Cook for about a minute more. Add tomatoes, broth, hominy, and kidney and black beans and bring the mixture to a boil. Reduce heat to low and simmer, partially covered, for about 25 minutes. Season with

salt and pepper to taste. Remove from the heat.

Scoop the solids out of the soup pot and mash in a flat bowl with a fork. Return the mixture to the pot and continue to simmer for about 10 minutes.

To serve, ladle the chili into bowls and garnish with a dab of sour cream and a sprinkle of cilantro. Serve with lime wedges for garnish.

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Amazing Aunt Audrey

### Basic Pad Thai

This is one of those recipes that cooks quickly but with great results. Its best to have all your ingredients prepped and on hand.

Ingredients:

6 ounces wide rice noodles  
2 tablespoons Vegetable oil  
6 ounces Lean ground pork  
1 red bell pepper, seeded and chopped  
3 garlic cloves, minced  
1/4 teaspoon red pepper flakes  
1/4 lb. small shrimp, peeled and deveined  
1/3 cup Chicken stock  
3 tablespoons Fish sauce  
2 tablespoons Granulated sugar  
2 tablespoons Lime juice  
1 Egg, beaten  
2 cups Bean sprouts  
2 scallion, chopped  
2 tablespoons freshly chopped cilantro  
2 tablespoons chopped peanuts  
Squeeze of lime juice

Directions:

Cook the noodles according to package directions. Drain and set aside. In a large fry pan or wok, heat the oil. Add the ground pork, red bell pepper, garlic, and pepper

flakes. Cook until the pork has just browned. Add the shrimp and cook for 1 minute. Stir in the stock, the fish sauce, sugar, lime juice. Add the noodles and cook through until well heated. Pour in the egg, stirring until the egg has cooked slightly. Add the beans sprouts, scallion, cilantro and peanuts. Serve in a large bowl, topped with a generous squeeze of fresh lime juice.

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Donna TN

### Slow Boat To China

1 lb. ground hamburger  
small onion, chopped  
1/2 cup regular uncooked rice  
1 can cream of mushroom soup  
1 can mushrooms, drained  
celery, diced (amount is however much you like)  
1 can (large) bean sprouts, drained  
2 TBSP. soy sauce  
1 cup water  
salt and pepper, 1/2 tsp each  
1 can sliced water chestnuts  
Brown hamburger with onions, celery and salt and pepper. Drain. Then add remaining ingredients to meat mixture, put in casserole dish and bake at 350 for one hour.

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Caroline in Sask

### Zucchini Casserole

6 fresh tomatoes, sliced  
8 cheese slices(I use grated cheddar or colby instead)  
1 medium onion, chopped  
1/2 cup raw rice or 2 cups cracker crumbs  
6 cups sliced zucchini  
salt and pepper  
In a casserole, arrange the 1/2 of the zucchini, 1/2 of the tomatoes, all of the

onion, all of the rice or crumbs, 1/2 of the cheese. repeat the layers ending with cheese on top. Add a little water or tomato juice and few dots of butter. Cover and bake at 350, for 1 hour and 15 min or until tender.

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Marty Ga

### **Texas Bean Pot**

3/4 pound bacon  
2 large onions, sliced  
3/4 brown sugar, packed  
1/2 cup vinegar  
1/2 teaspoon garlic salt  
1/4 teaspoon dry mustard  
1 (15oz) can baby lima beans, partially drained  
1 (15oz) can large butter beans, partially drained  
1 (15oz) can pinto or red beans, partially drained  
1 (15oz) can pork & beans, partially drained  
Dice bacon and fry crisp in a large saucepan or dutch oven. Remove bacon and drain part of dripping. Saute onion slices in remaining drippings, drain on absorbent paper and pour off excess grease.  
In a small saucepan, combine brown sugar, garlic and mustard, heat to boiling. Place beans, bacon, onions and brown sugar mixture back in dutch oven. Simmer for 10 minutes. Pour into a 9"X12" baking dish. Bake covered at 350 for 1 hour. Serves 8.

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thornbird

### **North Sedgewick Grange Baked Beans**

1 lg onion, chopped  
1 clove garlic, "  
1 T butter

3/4 c. chilli sauce  
1/2 c. maple syrup  
1/2 c. water  
3 T bourbon OR dark rum  
1 T cider vinegar  
2 t Worcestershire sauce  
2 t dry mustard  
1/2 t curry powder  
1/4 t salt  
1/8 t ground black pepper  
1 16-oz. can drained white beans  
1 " can " kidney beans  
1 " can " small lima beans  
3 or 4 strips bacon  
Oven to 350°. In large skillet saute onion and garlic over med. heat for 3 min. Add chilli sauce, syrup, water, rum or bourbon, vinegar, Worcestershire, mustard, curry powder, salt and pepper and simmer over med. heat for 2 minutes. Put beans into a deep 2 qt. casserole, pour sauce over, stir gently to combine. Lay strips of bacon over top and place in oven for 1 hour, or till bubbly and bacon is cooked. If not, run under broiler to crisp. If casserole seems dry, add up to 1/2 c. water.

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Caroline in Sask

### **Vegetable Manicotti**

8 uncooked manicotti shells  
1 (8-ounce) can tomato sauce  
1 teaspoon olive or vegetable oil  
1/2 cup shredded carrot (about 1 small)  
1/2 cup shredded zucchini (about 1 small)  
1/2 cup sliced mushrooms (about 2 ounces)  
1/4 cup sliced green onions (about 2 to 3 medium)  
1 clove garlic, finely chopped

2 cups nonfat ricotta cheese (about 15 ounces)  
 1/4 cup grated Parmesan cheese  
 2 tablespoons chopped fresh or 2 teaspoons dried basil leaves  
 2 egg whites  
 1/2 cup shredded mozzarella  
 Heat oven to 350 degrees. Spray rectangular baking dish, 11 X 7 X 1-1/2 inches, with nonstick cooking spray. Cook manicotti shells as directed on package--except omit salt; drain. Pour 1/3 cup of the tomato sauce into baking dish. Heat oil in 10-inch nonstick skillet over medium-high heat. Cook carrot, zucchini, mushrooms, onions and garlic in oil, stirring frequently, until vegetables are crisp-tender. Stir in remaining ingredients except mozzarella cheese. Fill manicotti shells with vegetable mixture; place in baking dish. Pour remaining tomato sauce over manicotti. Sprinkle with mozzarella cheese. Cover and bake 40 to 45 minutes or until hot and bubbly. 4 servings

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LillyAnn7

### Sausage and Potato Casserole

1 pound bulk breakfast sausage  
 2 tablespoons all purpose flour  
 1 1/2 cups milk  
 1 1-pound package frozen shredded hash brown potatoes  
 2 green onions, finely chopped  
 1 1/4 cups grated sharp cheddar cheese  
 Preheat oven to 350°F. Butter 8x8x2-inch glass baking dish. Cook sausage in heavy large skillet over medium-high heat until brown, breaking into small pieces with back of spoon, about 5 minutes.  
 Mix in flour, then milk. Cook until mixture thickens and comes to boil, stirring occasionally, about 5 minutes.

Arrange potatoes in prepared dish. Top with green onions, 1 cup cheese, sausage mixture and remaining 1/4 cup cheese.  
 Bake casserole until potatoes are tender, about 45 minutes.

Caroline in Sask

### Matrimony Cake

Top & bottom crust~  
 sift:  
 1 1/2 cups flour  
 1/2 tsp soda  
 1 tsp baking powder  
 1/4tsp salt

Cut in as for pastry:  
 1 cup butter or margarine

Add:  
 1 cup brown sugar  
 1 1/2 cups oatmeal

Press 1/2 of this mixture into a 9x 13" pan (spray with cooking spray) add a layer of filling, then sprinkle on the rest of the oatmeal mixture and pat gently. Bake at 350° for 30- 35 minutes.

FILLING~  
 1/2 lb pitted dates  
 1/2 cup cold water  
 1/2 cup orange juice  
 cook over medium-low heat until the filling is thick and smooth. More water may be added to keep from scorching.

## Cookies & Bars

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Amazing Aunt Audrey

### Cheesecake Swirl Brownies

Ingredients:

1/2 cup butter or margarine (1 stick)  
4 squares (4 ounces) unsweetened chocolate  
4 squares (4 ounces) semisweet chocolate  
2 cups sugar  
5 large eggs  
2 1/2 teaspoons vanilla extract  
1 1/4 cups all-purpose flour  
3/4 teaspoon baking powder  
1/2 teaspoon salt  
1 1/2 packages (8 ounces each) cream  
cheese, chilled  
3/4 teaspoon almond extract

Directions:

1. Preheat oven to 350 degrees Fahrenheit. Grease 13- by 9-inch metal baking pan.
2. In 4-quart saucepan, melt butter and unsweetened and semisweet chocolates over low heat, stirring frequently. Remove saucepan from heat. With wooden spoon, beat in 1 1/2 cups sugar. Add 4 eggs and 2 teaspoons vanilla and beat until well blended. Stir in flour, baking powder, and salt.
3. In small bowl, with mixer at medium speed, beat cream cheese until smooth; gradually beat in remaining 1/2 cup sugar. Beat in almond extract, remaining 1 egg, and remaining 1/2 teaspoon vanilla just until blended.
4. Spread 1 1/2 cups chocolate batter in prepared pan. Spoon cream-cheese batter in

6 large dollops on top of chocolate mixture (cream-cheese mixture will cover much of chocolate batter). Spoon remaining chocolate batter in 6 large dollops over and between cream-cheese mixture. With tip of knife, cut and twist through mixtures to create marble design.

5. Bake 35 to 40 minutes, until toothpick inserted in center of pan comes out almost clean with a few crumbs attached. Cool completely in pan on wire rack.

6. When cool, cut lengthwise into 4 strips, then cut each strip crosswise into 6 pieces.

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Amazing Aunt Audrey

### Chewy Molasses Spice Cookies

Ingredients:

2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/4 teaspoon finely ground black pepper  
1/8 teaspoon ground cloves  
1/8 teaspoon ground mustard  
1/2 cup butter or margarine (1 stick),  
softened  
3/4 cup packed dark brown sugar  
1/2 cup light (mild) molasses  
1 large egg  
1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350 degrees Fahrenheit. On sheet of waxed paper, stir together flour,

baking soda, ginger, cinnamon, salt, pepper, cloves, and mustard.

2. In large bowl, with mixer at medium speed, beat butter and brown sugar until smooth. Beat in molasses until combined. Reduce speed to low; beat in egg and vanilla until blended. Beat in flour mixture until combined, scraping bowl occasionally with rubber spatula.

3. Drop dough by rounded tablespoons, 3 inches apart, on ungreased large cookie sheet. Bake cookies 13 to 15 minutes, until flattened and evenly browned. Cool on cookie sheet on wire rack 2 minutes. With wide spatula, transfer cookies to wire rack to cool completely.

4. Repeat with remaining cookie dough.

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Marlen

Using fresh lime juice is the key here!

### **Torticas de Morón (Cuban Sugar Cookies)**

1 1/2 cups shortening  
1 1/2 cups sugar  
1/4 teaspoon salt  
2 egg yolks  
1/2 teaspoon fresh lime juice  
1 teaspoon real vanilla extract  
4 1/2 cups flour (more or less)  
2 egg whites beaten with 1 tablespoon water

Preheat oven to 325° F.

Cream shortening and sugar with an electric mixer. Add salt and egg yolk, blend. Add lime juice and vanilla. Continue beating and add flour gradually until the mixture is stiff, but not too dry. Mix well.

Roll the dough into a cylinder about 2 inches in diameter. Slice the cookies about 1/2-inch thick. Place on greased cookie sheet. Brush cookies with beaten egg white. Bake about 25 minutes or until lightly browned.

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Aunt Budee

### **Crunchy Chocolate Chip Cookies**

3 1/2 cups flour  
3 teaspoons baking soda  
1 teaspoon salt  
1 cup butter or margarine  
1 cup packed brown sugar  
1 cup granulated sugar  
1 egg  
1 tablespoon milk  
2 teaspoons vanilla  
1 cup vegetable oil  
1 cup oatmeal  
1 cup frosted flakes  
1 package semi-sweet chocolate chips

Mix flour, baking soda and salt in separate bowl, set aside.

In large mixing bowl combine butter (margarine), both sugars, egg, vanilla and milk, mix until well blended. Stir in flour mixture alternating with oil. Stir in oatmeal, frosted flakes and chocolate chips. Drop by heaping teaspoonfuls onto ungreased cookie sheet. Bake at 350 degrees for about 8 minutes.

As an extra, top with large chips (white or chocolate) soon as they come out of the oven (about 3 per cookie)

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Aunt Budee

### All Crunchy Chocolate Chip Cookies

3 1/2 cups flour  
3 teaspoons baking soda  
1 teaspoon salt  
1 cup butter or margarine  
1 cup packed brown sugar  
1 cup granulated sugar  
1 egg  
1 tablespoon milk  
2 teaspoons vanilla  
1 cup vegetable oil  
1 cup oatmeal  
1 cup frosted flakes  
1 package semi-sweet chocolate chips

Mix flour, baking soda and salt in separate bowl, set aside.

In large mixing bowl combine butter (margarine), both sugars, egg, vanilla and milk, mix until well blended. Stir in flour mixture alternating with oil. Stir in oatmeal, frosted flakes and chocolate chips. Drop by heaping teaspoonfuls onto ungreased cookie sheet. Bake at 350 degrees for about 8 minutes.

As an extra, top with large chips (white or chocolate) soon as they come out of the oven (about 3 per cookie)

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Aunt Budee

### Thumbprint Cookies

1/2 cup shortening (half butter)  
1/4 cup brown sugar  
1/2 teaspoon vanilla  
1 egg, seperated

1 cup sifted flour  
1/4 teaspoon salt  
3/4 cup nutmeats, finely chopped

Bake at 375 degrees.  
Mix Shortening, sugar, egg yolk, and vanilla together thoroughly.  
Sift flour and salt together, and stir in.  
Roll into 1" balls, dip in slightly beaten egg white, roll in nutmeats.  
Place 1' apart on ungreased baking sheet, and bake for 5 minutes.  
Remove from oven and quickly press thumb gently on top of each cookie.  
Return to oven and bake 8 minutes longer.  
Cool.  
Fill thumbprint with chopped candied fruit, jelly, jam, tinted confectioners sugar icing, or melted chocolate .

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jay jay 13

### Pumpkin Bars

4 eggs  
1 2/3 cup sugar  
1 cup oil  
1 16 oz. can pumpkin  
2 cups flour  
2 tsp. baking powder  
2 tsp. cinnamon  
1 /4 tsp nutmeg  
1 tsp. salt  
1 tsp. baking soda  
1-2 cups toasted pecan halves (garnish optional)  
Sift dry ingredients together and set aside.  
Beat eggs with sugar, oil, and pumpkin til fluffy. Add dry ingredient mix and mix well.  
Turn out into ungreased jelly roll pan and bake at 350 for 25-30 minutes until done.  
Cool and frost with cream cheese icing and top with pecan halves if desired.

### Cream Cheese Icing

- 1 3-oz pkg cream cheese
- 1 stick butter or margarine
- 2 cups powdered sugar
- 1 tsp vanilla

Cream butter and cream cheese til fluffy. Add powdered sugar and vanilla and beat until smooth and creamy. Spread on cooled bars.

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Caroline in Sask

### Ginger Cookies

- 1 cup sugar
- 3/4 cup shortening
- 1 egg
- 4 tablespoons molasses
- 2 tsp baking soda
- 2 tsp baking powder
- 1/2 tsp cloves
- 1 tsp ground ginger
- 1/2 tsp ground cloves
- 1 tsp cinnamon
- 2 cups flour

Cream sugar, shortening and egg, add molasses. Combine dry ingredients and add a bit at a time to the shortening mixture. If the dough is too soft, chill. Roll into balls, coat in sugar and place on a baking sheet 2" apart. Do not press down, they flatten as they bake.

Bake for 10 -12 minutes at 350 F

makes 3-4 dozen

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BETTE

### Chocolate Kiss-Peanut Butter Cookies

- 1 can condensed sweetened milk
- 3/4 cup of peanut butter

- 2 cups of original bisquick
- 1 teaspoon vanilla extract

sugar in a cereal bowl

1. Heat oven to 375 degrees. Mix milk and peanut butter in large bowl until smooth. Stir in bisquick and vanilla.

2. Shape dough into 1 1/4 inch balls. Roll in sugar. Place 2 inches apart on ungreased cookie sheet.

3. Bake 8 to 10 minutes or until bottoms of cookies just begin to brown. Immediately press chocolate into top of each cookie and give a slight twist.

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OahuAlohaGirl

### Amy Fritch's Peanut Butter Cookies

- 1 cup creamy or chunky peanut butter
  - 1 cup sugar
  - 1 large egg
  - 1 teaspoon baking soda
- (no flour is used in this recipe)

Preheat oven to 350 degrees. Place rack in the middle. Grease two cookie sheets or line them with parchment paper.

In a large bowl with an electric mixer, beat the peanut butter and sugar until well combined. In a small bowl, lightly beat the egg and beat into the peanut butter mixture along with the baking soda until well combined.

Roll level teaspoons of dough into balls and arrange them about one inch apart on the cookie sheets. With the tines of a fork, flatten the balls to about 1 1/2 inches in diameter, making a crosshatch pattern. Bake

the cookies in batches on the middle rack until puffed and pale golden, about 10 minutes.

Cool the cookies on the cookie sheets for 2 minutes, then transfer with a metal spatula to racks to cool completely. Store in an airtight container at room temperature for up to five days. Makes about 5 dozen cookies.

Notes: According to McCullough and Hamlin, the recipe works best with commercial creamy peanut butter. Organic nonhydrogenated peanut butter will work, but the cookies will be crumbly. The authors also recommend adding 1/2 teaspoon salt and pressing a whole salted peanut in the center of each cookie.

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LillyAnn7

### **Almond Lace Cookies**

3/4 cup butter  
1 1/2 cups finely chopped almonds  
3/4 cup sugar  
1 tablespoon all purpose flour  
2 teaspoons grated orange peel  
1/2 teaspoon salt  
1 large egg, beaten

Preheat oven to 325°F. Line baking sheet with parchment paper. Stir 3/4 cup butter in heavy medium saucepan over medium-low heat until melted. Remove from heat. Stir in nuts, sugar, flour, orange peel and salt; then stir in egg. Drop some batter by generous tablespoonfuls onto prepared baking sheet, spacing 3 inches apart (cookies will spread).

Bake cookies until lacy and golden brown, about 15 minutes. Gently slide parchment paper with cookies onto rack; cool

completely. Transfer cookies to paper towels. Repeat with remaining batter. Makes about 24.

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Bug Md

### **Mom's Shortbread**

1 lb softened butter (Must be butter not marg!)  
1 c Confectioners sugar  
3 1/4 c flour  
1/2 c Rice Flour  
1/2 tsp Baking powder  
3 TBSP corn starch  
1/2 tsp salt

Mix butter and sugar until fluffy add sifted dry ingredients and mix until crumbly then knead with hands until smooth and soft. Form into balls about the size of a golf ball (not quite that big) and press with a cookie press (mom uses a crystal wine glass with a nice pattern if you don't have a cookie press)  
Bake at 350\* for 8 to 10 minutes just until edges start to turn golden.

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LillyAnn7

### **Cinnamon Oatmeal Granola Bars**

2 cups old-fashioned (long cooking) oatmeal  
1/2 cup packed raisins  
1/2 cup chopped pecans  
1 1/4 teaspoons ground cinnamon  
6 Tablespoons butter  
1/3 cup packed brown sugar  
1 Tablespoon peanut butter  
3 Tablespoons honey

Preheat oven to 350°F. Line 9-inch square baking pan with foil or parchment paper, allowing to extend over sides. Spray with non stick cooking spray.

Mix oats, raisins, pecans and cinnamon in bowl. Combine butter, sugar, peanut butter and honey in medium saucepan. Stir over medium heat until butter melts and mixture is smooth and begins to boil. Pour butter mixture over oat mixture and stir until well coated. Transfer to prepared pan. Using spatula, press mixture evenly into pan.

Bake until top golden brown, 30 minutes. Cool. Use foil as aid to lift out of pan. Cut into 18 bars

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Patty WV

This is a Copy Cat version of the cookie that won the "Taste Of Home" cookie contest.

### **Minnesota Munchers** (copycat)

1 cup butter, softened  
1 1/2 cups brown sugar  
2 eggs  
2 teaspoons vanilla extract  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
1 cup milk chocolate chips  
1/2 cup semisweet chocolate chips  
2/3 cup toffee bits  
1 cup chopped pecans  
Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a medium bowl, cream together butter and sugar. Beat in eggs, one at a time, then stir in vanilla. Combine flour, baking powder and salt; stir into creamed mixture. Fold in milk chocolate and semisweet chips, toffee bits and pecans. Drop by tablespoons onto cookie sheet. Bake for 10 to 12 minutes in preheated oven. Cool on baking sheet for 5

minutes before removing to cool completely on wire racks.  
Makes 4 dozen

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Amazing Aunt Audrey

### **Lemon Slices**

Ingredients:

2 cups all-purpose flour  
1/4 teaspoon baking powder  
1/4 teaspoon salt  
2 to 3 large lemons  
3/4 cup butter or margarine (1 1/2 sticks), softened  
1/2 cup plus 2 tablespoons granulated sugar  
1/2 cup confectioners' sugar  
1/2 teaspoon vanilla extract

Directions:

1. On sheet of waxed paper, stir together flour, baking powder, and salt. From lemons, grate 1 tablespoon peel and squeeze 2 tablespoons juice.
2. In large bowl, with mixer at medium speed, beat butter, 1/2 cup granulated sugar, and confectioners' sugar until creamy. Beat in lemon peel and juice and vanilla until blended. Reduce speed to low and beat in flour mixture just until combined.
3. Divide dough in half. Shape each half into 6-inch-long log. Wrap each log in waxed paper and refrigerate dough overnight. (If using margarine, freeze overnight.)
4. Preheat oven to 350 degrees Fahrenheit. Keeping remaining log refrigerated, cut 1 log into scant 1/4-inch-thick slices. Place slices, 1 1/2 inches apart, on ungreased large

cookie sheet. Sprinkle lightly with some of remaining 2 tablespoons granulated sugar. Bake 12 minutes, or until lightly browned at edges. Cool on cookie sheet on wire rack 2 minutes.

With wide spatula, transfer to wire rack to cool completely.

5. Repeat with remaining cookie dough and granulated sugar.

Makes about 5 dozen cookies.

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betteh60

### **Sugar Cookie Wreaths**

1 package Duncan Hines Golden Sugar Cookie Mix  
1 egg  
1/4 cup Crisco Oil or Crisco Puritan Canola Oil  
1 tablespoon water  
Green food coloring  
Candied or maraschino cherry pieces

1. Preheat oven to 375 degrees.
2. Combine cookie mix, egg, oil and water in large bowl. Stir until thoroughly blended.
3. Tint dough with green food coloring. Stir until desired color. Form into balls the size of miniature marshmallows. For each wreath, arrange 9 to 10 balls, with sides touching, into a ring. Place wreaths 2 inches apart on ungreased baking sheets. Flatten slightly with fingers. Place small piece of candied

cherry on each ball.

4. Bake at 375 degrees for 5 to 7 minutes or until set but not browned. Cool 1 minute on baking sheets. Remove to cooling racks. Cool completely. Store in airtight container.

Makes 4 dozen!

\* TIP: Instead of tinting dough green, coat balls with green sugar crystals.

THESE ARE SO PRETTY!!

Enjoy!

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NewTahni

### **Good Brownies**

2 ounces unsweetened chocolate, chopped  
1/2 cup semisweet chocolate chips  
3/4 stick (6 tablespoons) unsalted butter  
1 1/3 cups sugar  
3 large eggs  
1 teaspoon vanilla  
3/4 cup all-purpose flour  
1/4 teaspoon salt  
3/4 cup walnuts, chopped coarse

Preheat oven to 350°F. and butter and flour a 9-inch square baking pan, knocking out excess flour.

In a metal bowl set over a pan of barely simmering water melt chocolates and butter,

stirring, and remove bowl from heat. Cool chocolate mixture.

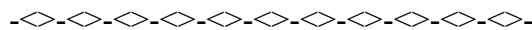
In a large bowl whisk together sugar, eggs, and vanilla until smooth and whisk in chocolate mixture. Add flour and salt and stir until combined well. Stir in walnuts and spread batter in prepared pan. Smooth top and bake in middle of oven 30 to 40 minutes, or until a tester comes out with crumbs adhering. Cool brownies in pan on a rack and cut into 3-inch squares.

Makes 9 brownies.

### **Best All American Brownies**

1/2 lb. butter or margarine  
1 1/4 c. flour  
3/4 c. cocoa  
3/4 tsp. baking powder  
1/2 tsp. salt  
3 eggs  
1 1/2 tsp. vanilla extract  
2 c. sugar  
1 c. walnuts, chopped

Preheat oven to 325 degrees. Butter a 13 x 9 inch baking pan. Melt the butter and let cool. In a separate bowl, beat eggs and vanilla until foamy. Gradually add in sugar until blended, follow with butter. Blend in flour, salt, baking powder and cocoa. Stir in walnuts. Pour batter into pan. Bake until brownies begin to pull away from the sides of the pan, about 30 to 35 minutes. Let cool and cut into 24 squares.



### **Cappuccino Brownies with White Chocolate-Espresso Sauce**

#### **Sauce**

2/3 cup whipping cream  
1/2 cup whole espresso coffee beans  
5 ounces imported white chocolate (such as Lindt), chopped  
1/8 teaspoon ground nutmeg

#### **Brownies**

3/4 cup (1 1/2 sticks) unsalted butter  
4 1/2 ounces unsweetened chocolate, chopped  
1 tablespoon instant espresso powder or instant coffee powder  
1/2 teaspoon ground cinnamon  
1 1/2 cups sugar  
3 large eggs  
3/4 cup all purpose flour  
3 ounces bittersweet (not unsweetened) or semisweet chocolate, coarsely chopped  
1/2 cup chopped toasted hazelnuts

Bittersweet chocolate curls  
Powdered sugar

#### **For sauce:**

Bring cream and espresso beans to simmer in heavy medium saucepan. Cover, remove from heat and let steep 30 minutes. Strain into heavy small saucepan. Add chocolate; stir over low heat until smooth. Add nutmeg. (Can be made 1 day ahead. Cover and chill. Before using, stir over low heat just until melted.)

#### **For Brownies:**

Position rack in lowest third of oven and preheat to 350°F. Line 9-inch square baking pan with 2-inch-high sides with foil, overlapping sides. Butter and flour foil. Stir first 4 ingredients in heavy medium saucepan over low heat until smooth. Cool

slightly. Whisk in 1 1/2 cups sugar and eggs. Stir in flour, then chopped bittersweet chocolate and nuts. Transfer to prepared pan. Bake until tester inserted into center comes out with moist crumbs attached, about 30 minutes. Cool on rack. (Can be made 8 hours ahead.)

Using foil sides as aid, lift brownie from pan. Fold down foil sides. Using 3 1/4-inch round cookie cutter, cut out 4 rounds (reserve scraps for another use).

Place 1 brownie on each plate. Cover with chocolate curls. Spoon warm sauce around brownies. Sift sugar over.

Serves 4.

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Amazing Aunt Audrey

### **Easter Bonnet Cookies**

Yield: 6 dozen

Ingredients:

1 1/2 cup sugar  
1 cup margarine  
3 beaten eggs  
1 teaspoon vanilla  
1 teaspoon soda  
1/2 teaspoon salt  
3 1/2 cups flour  
8 ounces almond bark or white chocolate  
2 tablespoons vegetable shortening  
large marshmallows

Directions:

Cream sugar and margarine. Add eggs and vanilla; mix well. Thoroughly stir in soda, salt, and flour. Chill for several hours or

overnight. Roll out and use 2 1/2-3" round cookie cutter (with scalloped edges, if desired) to cut out cookies. Bake at 350 for approximately 10 minutes or until golden brown on the edges.

Melt almond bark with vegetable shortening in microwave for 1 minute on high. Stir and continue at 15-second intervals until melted. Dip face of cookies in almond bark mixture. Cut marshmallows in half, around the middle. Dip in almond bark and place in center of cookies. Use decorator frosting to make ribbons around the "bonnet" and a bow. Add candy flowers, if desired. (This recipe can also make egg-shaped cookies, bunnies, or other Easter shapes.)

## **Desserts**

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Amazing Aunt Audrey

### **Classic Crème Brûlée**

Serves 10

Note: Crème brûlée may be stored, tightly covered, for several days in the refrigerator. Be sure to torch or broil it just before serving.

Ingredients:

2 teaspoons vanilla extract  
1 1/2 cups heavy cream  
1 1/2 cups half-and-half  
8 large egg yolks  
2/3 cup sugar  
1/2 cup sugar for topping

Directions:

Preheat the oven to 300 degrees. In a heavy-bottomed, three-quart saucepan, heat the vanilla with the cream and half-and-half over medium heat until tiny bubbles start to form at the edges of the pan. Remove pan from heat. In a two-quart mixing bowl, beat

the yolks with the two-thirds cup of sugar until blended, about 1 minute. Stir about one-half cup of the cream mixture into the egg mixture and stir well. Add remaining cream mixture to the yolk mixture and stir until combined.

Pour the mixture into 10 broiler-proof ramekins. (Or pour the mixture into a two-and-a-half quart shallow, broiler-proof casserole dish.) Place the ramekins (or casserole dish) into a roasting pan that can hold them all. Pour boiling water into the roasting pan until it comes halfway up the sides of the ramekins or dish. Place roasting pan in oven. Bake ramekins for 35 to 45 minutes, or until set. (The casserole will take about 10 minutes longer). The mixture should be slightly soft in the center when done.

Remove roasting pan from the oven and place ramekins on a wire rack. Once they have cooled slightly, cover and refrigerate. Shortly before you are ready to serve, preheat the broiler. Sprinkle the half cup of sugar evenly over the ramekins. Make sure the sugar completely covers the custard. Place ramekins on baking sheet and place under broiler, as close to the heat source as possible. Broil the crême brûlée for 30 to 60 seconds, until the sugar melts and caramelizes. Or, if you have a small kitchen blow torch, use it to caramelize the tops of the crême brûlée. Hold the torch at an angle (the flame should scarcely touch the surface) to brown the sugar. Serve immediately, or allow to cool for about one half hour before serving.

-----  
Big Daddy Ratz

### **Incredible Baked Apples**

Serves 4

Ingredients:

4 large apples (McIntosh work the best)

1/2 cup all-purpose flour  
2 tablespoons sugar  
3/4 teaspoon cinnamon  
1/4 cup chopped walnuts  
2 tablespoons raisins  
2 tablespoons maple syrup  
Vanilla ice cream

Directions:

Core the apples but leave them whole. Next, peel around the center of each apple, leaving one half inch of skin on the upper and lower edges of the fruit. Combine the flour, sugar, and cinnamon in a small bowl. Roll the apples in this mixture. Set each apple in a microwave-safe bowl. Sprinkle with chopped walnuts, a few raisins, and a drizzle of maple syrup. Bake the apples one at a time in a microwave oven on high for about one and a half minutes each. This will pre-cook the apples. You can do this up to an hour before serving. Shortly before serving, reheat each apple on high for 30 seconds. Serve in a big cereal bowl with a large scoop of ice cream, if desired.

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Kayelle

### **French Quarter Bread Pudding**

This is from the famous "Court of Two Sisters" in New Orleans.

It's the best I've ever had!

~~~~~  
3 cups milk
1 24" loaf of day old French bread cut into 1 1/2 in. cubes (12 cups bread cubes)
1 one-lb. can fancy fruit cocktail, drained and cherries removed
1 29oz. can peach halves, drained and cut into large chunks
2/3 cup raisins (I like white raisins)
1/4 cup melted butter
4 large eggs

1 cup sugar
1/2 tsp. vanilla
1 tsp. cinnamon
3/4 tsp freshly ground nutmeg
1/4 tsp. allspice
pinch of salt
Scald the milk in heavy 4 to 5 qt. saucepan.
Remove from heat and allow to cool about 5
min. Add bread, fruits and butter.
Mix well. In a separate bowl beat the eggs
and add
sugar, spices and salt. Blend into bread
mixture. Pour into a well buttered 3 to 4 in.
deep casserole. Bake at 350 for about one hr
and 10 min, or until knife inserted comes out
clean. Serve warm with Bourbon sauce.
(recipe follows)
(Egnog sauce, or ice cream is good too)

Bourbon Sauce

1 1/4 lbs. butter (yep!)
1 lb. sugar
9 egg yolks
1/2 cup Half and Half
2 1/2 oz. bourbon (or sub. 2 tsp. vanilla
extract)
4 tsp. corn starch mixed in 1/2 cup cold
water
Melt butter and dissolve sugar over double
boiler. Let cool slightly. Add egg yolks and
whip vigorously so egg does not curdle. Add
Half and Half and corn starch mixture. Let
cook over double boiler for 5 min. Remove
from heat and add bourbon OR vanilla
extract.
Serve warm over Bread Pudding.

Caroline in Sask

Harvest Pumpkin Cheese Cake

1 cup gingersnap cookie crumbs
1/2 cup chopped pecans
3 tbsp melted butter
8oz pkg cream cheese

1/4 cup sugar
1/2 tsp vanilla
3 eggs
14 oz pumpkin (canned or cooked)
6 oz can evaporated milk
1/2 cup sugar
1/2 cup brown sugar
1 tsp cinnamon
1/2 tsp ginger
1/4 tsp nutmeg
Combine cookie crumbs, nuts and melted
butter. Press into the bottom of a 9" spring
form pan.
Combine cream cheese sugar and vanilla,
beat well, add 1 egg and beat again. pour
over the crust and chill.
Combine remaining ingredients and beat
well. Pour over the cheese mixture, bake at
325 for 1 1/2 hours or until set. Garnish with
whipped cream and pecans.
Marlen

Slices of Sin

8 oz semisweet chocolate (use a good
brand)*
1/2 cup strong brewed coffee
2 sticks butter, (1/2 lb)
1 cup sugar
4 eggs, beaten
1 cup heavy cream

Preheat oven to 350°. Line a glass loaf pan
with foil; butter the foil. In the top of a
double boiler, melt the chocolate in the
coffee. Add the butter and sugar, stirring
until the butter is melted. Cool the mixture
for 10 minutes. Beat in the eggs 1 at a time.
Pour the mixture into the prepared loaf pan.
Bake until a crust forms on top,
approximately 35-45 minutes. Set the loaf
pan in enough cool water to come halfway
up the pan**. The dessert will rise and fall
as it cools. When cool, wrap the pan well &
refrigerate for at least 2 days or up to 2

weeks. When ready to serve, beat the cream until stiff (can flavor with 2-3 tsp brandy, but I just used vanilla & a little sugar***). Unmold the loaf and slice. Garnish with cream.

Serves 10-12.

Notes from Marlen:

**I was afraid the glass loaf pan would crack if I just plunk it into cold water. I placed it in warm water and added ice chips to the water until it was cold.

***I used the brandy.

The real hard part is waiting the 2 days to eat it!

Big Daddy Ratz

White Chocolate Crème Brûlée

Serves 10 to 12

Ingredients:

- 10 egg yolks, at room temperature
- 6 tablespoons granulated sugar
- 1 1/2 teaspoons vanilla extract
- 3 1/2 cups heavy cream
- 1 1/2 cups milk
- 10 ounces white chocolate, chopped fine
- 1/2 cup light brown sugar

Directions:

Preheat the oven to 300 degrees. In a two-quart mixing bowl, whisk together the yolks, granulated sugar and vanilla extract for about five minutes, until the yolks are pale yellow and thick. Meanwhile, combine the cream and milk in a heavy-bottomed three-quart saucepan over medium heat. When the milk mixture comes to a boil, remove it from the heat and stir in the white chocolate. Pour this mixture a little at a time into the egg mixture, stirring constantly. Ladle it into 10 or 12 ramekins or a casserole dish.

Place the ramekins or dish in a roasting pan and fill the roasting pan with cold water until it reaches halfway up the sides of the ramekins. Bake for 35 to 45 minutes, or until set. Remove from the oven and cool on a rack. Chill for four hours.

When ready to serve, sift about one teaspoon of brown sugar evenly over each ramekin. Place the ramekins close to the broiler flame. Broil for 30 to 60 seconds until the sugar is caramelized. Serve immediately or allow to cool for about one half hour before serving.

Big Daddy Ratz

Aloha Cheesecake

Ingredients

- 16 ounces cream cheese -- softened
- 8 1/2 ounces crushed pineapple -- drained
- 2 large eggs
- 1 medium kiwi peeled -- sliced
- 1/2 cup macadamia nuts -- toasted
- 1/4 cup margarine -- melted
- 2 tablespoons milk
- 1/3 cup sugar
- 1 cup vanilla wafer crumbs

Directions

1. Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F 10 minutes.
2. Combine cream cheese, sugar and milk, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in nuts; pour over crust.
3. Bake at 350 degrees F 45 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Before serving, top with fruit.

Amazing Aunt Audrey

Poached Pears

This elegant dish makes a great do-ahead dessert.

Serves 2

Ingredients:

2 medium Pears, firm (like Bosc or Bartlett), peeled

1 1/2 cup Red wine

1/4 cup Sugar

1/8 teaspoon Cinnamon

1 Tablespoon Brandy (optional)

Directions:

Place all ingredients (except brandy if used) in a small saucepan. Simmer the pears until just soft (about 15 minutes). Remove the pears with a slotted spoon. Place in a bowl and allow to cool at room temperature. Add the brandy (if used) and raise the flame to medium high. Reduce the sauce by half (about 10 minutes). Allow to cool. Pour over the pears. Cover with plastic film and refrigerate for at least 2 hours. Serve cold.

Caroline in Sask

Sparkling Jello

1-1/2 cups boiling water

1 pkg. (8-serving size) JELL-O Brand Sparkling White Grape Flavor Gelatin

2-1/2 cups cold seltzer or club soda

1 cup sliced strawberries

STIR boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in cold seltzer. Refrigerate 1-1/2 hours or until thickened (spoon drawn through leaves definite impression).

MEASURE 1 cup thickened gelatin into medium bowl; set aside. Stir strawberries into remaining gelatin. Spoon into champagne glasses or dessert dishes.

BEAT reserved gelatin with electric mixer on high speed until fluffy and about double in volume. Spoon over gelatin with strawberries in glasses. Refrigerate 3 hours or until firm.

luckeyme

Apple Dumplings

SYRUP

1 1/2 cups white sugar

1 1/2 cups water

1/4 teaspoon ground cinnamon

1/8 teaspoon ground nutmeg

6 drops red food coloring

3 tablespoons butter

PASTRY

2 cups sifted all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

2/3 cup shortening

1/2 cup milk

APPLES

6 apples, peeled and cored

6 teaspoons white sugar

1 tablespoon ground cinnamon

2 teaspoons ground nutmeg

6 tablespoons butter

Directions

1 Preheat oven to 375 degrees F (190 degrees C).

2 In a medium saucepan over medium heat, combine 1 1/2 cups sugar, water, 1/4 teaspoon cinnamon, 1/8 teaspoon nutmeg and food coloring. Bring to a boil, remove from heat and stir in 3 tablespoons butter. Set aside.

3 In a large bowl, combine flour, baking powder and salt. Cut in shortening, using knives or pastry blender, until mixture resembles coarse crumbs. Pour in milk, all at once, and stir to form a dough. On a floured surface, roll dough into a 1/4 inch thick, 12x18 rectangle. Cut into 6 - 6 inch squares.

4 Place a whole, peeled and cored apple in the center of each pastry square. Dust each apple with a mixture of the of sugar, cinnamon and nutmeg. Dot with a tablespoon of butter. Moisten the edges of the pastry square, bring the corners together at the top of the apple, and press edges together to seal. Place dumplings 1 inch apart on a baking sheet.

5 Pour the syrup over the dumplings and sprinkle with additional sugar, if desired.

6 Bake in preheated oven for 35 minutes, until apples are tender.

LillyAnn7

Banana Bread Pudding

1/3 cup raisins or currants
 2 tablespoons plus 1/4 cup dark rum
 2 tablespoons (1/4 stick) butter
 3 bananas, peeled, halved crosswise and then lengthwise
 5 tablespoons sugar
 2 cups whipping cream
 4 large eggs
 1 teaspoon vanilla extract
 8 ounces firm white bread slices, crusts trimmed, each slice cut into 3 strips
 1/2 cup chopped toasted pecans (about 2 ounces)
RUM SAUCE:
 1/4 cup (1/2 stick) unsalted butter
 1/2 cup whipping cream
 1/2 cup packed dark brown sugar
 Pinch of salt
 2 tablespoons dark rum

FOR BANANA BREAD PUDDING:

Combine raisins and 2 tablespoons rum in a small bowl. Let stand 20 minutes.

Melt 2 tablespoons butter in heavy large skillet over medium heat. Add bananas and 2 tablespoons sugar and cook until bananas are tender, about 2 minutes per side.

Remove from heat. Combine whipping cream, eggs, vanilla extract and remaining 1/4 cup rum and 3 tablespoons sugar in a medium bowl and whisk to blend.

Preheat oven to 350°F. Butter 9X5X3-inch loaf pan. Arrange 1/3 of bread strips crosswise in bottom of prepared pan. Arrange 6 banana pieces atop bread. Sprinkle with half of raisins and half of pecans. Arrange 1/3 of bread strips crosswise atop bananas. Pour half of egg mixture over. Arrange remaining banana pieces atop bread. Sprinkle with remaining raisins and pecans. Arrange remaining bread strips crosswise atop bananas. Pour remaining egg mixture over. Press gently on top layer to compact. Let stand 15 minutes. Bake bread pudding until puffed and golden and knife inserted into center comes out clean, about 45 minutes. Transfer to rack and cool slightly.

Cut bread pudding into slices. Arrange on plates; drizzle with warm Rum Sauce and serve.

MAKE RUM SAUCE (Makes about 1 cup):
 Melt butter in heavy medium saucepan over medium-high heat. Add cream, sugar and salt. Bring to boil, stirring until sugar dissolves. Remove from heat. Stir in rum. (Can be prepared 2 days ahead. Cover and refrigerate. Rewarm over low heat, stirring constantly.)

Serves 6 to 8.

rumer3

Fruit Trifle

1-package American egg custard (3 oz)
1-1/3 cup milk
bring to a boil and it thickens~~~~~ chill
2 cups sliced fruit~~~~ your choice
Strawberries, grapes ,mandarine oranges
(drained well)~~pineapple chunks (drained
well),,,
sweeten fruit with a little sugar.
slice banana
3-4 slices pound cake sliced 1/2 to 3/4 "
thick--- 1- cup thawed cool whip
layer:: pound cake
drizzle a little juice over the cake
mixed fruit
slice banana
fold the cool whip into the chilled custard
spoon over fruit
1 1/2 qt casserole (square)
This makes a great dessert for any holiday.. I
decorate it for every holiday with kiwi
,strawberries.. etc.. candy hearts for
Valentines day just use your imagination

Rumer

rumer3

Cherry bread pudding

1 can (21 oz) cherry or apple pie filling
5 slices of bread diced
3 eggs
1/2 cup sugar
1 teaspoon vanilla
1 cup milk
4 oz of butter
1 tble lemon juice
cinnamon
in 2 quart casserole pour pie filling spread
even
put diced bread on top

melt the butter and lemon juice together ,,
Drizzle over the bread.
mix the milk, sugar, eggs,, and vanilla
pour over bread
sprinkle cinnamon on top

put in microwave bake 50% power for 20
minutes

Caroline in Sask

Christmas Carrot Pudding

1cup grated carrot
1cup grated potato
1cup flour
1cup white sugar
3/4 cup raisins
1/2 cup currants
1/2 cup butter
1/2 tsp cloves
1/2 tsp nutmeg
1/2 tsp cinnamon
1 tsp soda

Cream butter and sugar, add carrot and 1/2
of the potato. Mix well, sprinkle fruit with
flour and add. Add flour and spices, dissolve
soda in remaining 1/2 potato and add last.
steam in a buttered bowl 3hrs

Extra Special

jay jay 13

Pumpkin Spice Jar Cakes

Prep 20 minutes. Bake 40 minutes. Makes 8
cakes
1 stick (4 ounces)plus 3 tablespoons
unsalted butter, softened
3 1/2 cups light brown sugar

4 eggs
 2 cups pureed cooked or canned pumpkin
 3 1/2 cups flour
 1 1/2 teaspoons baking powder
 1 teaspoon baking soda
 1 teaspoon cinnamon
 1/2 teaspoon ground ginger
 1/4 teaspoon ground mace
 1 cup chopped walnuts (about 4 ounces)

1. Preheat oven to 325 F. Before starting batter, wash 8 (1-pint)wide-mouth canning jars with lids in hot, soapy water and let them drain, dry, and cool to room temperature. Generously grease insides of jars.
2. With an electric mixer, beat together butter and about half of brown sugar until light and fluffy. Beat in eggs, then remaining sugar. Beat in pumpkin. Set aside.
3. Sift together flour, baking powder, baking soda, cinnamon, ginger, and mace. Gradually add to pumpkin mixture in thirds, beating well after each addition to make a thick batter. Stir in walnuts.
4. Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars in the center of preheated oven. Bake 40 minutes.
5. About 10 minutes before cakes are done, bring a medium saucepan of water to a boil. Put in jar lids, cover, and remove from heat. Keep lids in hot water until they're used.
6. When cakes are done, remove jars from oven one at a time. If jar rims need cleaning, use a moistened paper towel. Carefully put lids and rings in place, then screw tops tightly shut. Place jars on a wire rack, they will seal as they cool.

~~jay-jay~~

Caroline in Sask

Make a Gingerbread House

first decide on a design for your house or castle. Play around with graham crackers until you have an arrangement that you want to build. Use a serrated bread knife to gently 'saw' pieces to fit where necessary ie: the roof peaks. Use icing in a pastry tube to 'glue' the pieces together. If the walls are made from more than one cracker, 'glue' the pieces and lie the pieces flat to harden before putting the house together. The icing should be thick enough to hold the walls together when you stand them up and 'glue' the corners. Let the icing set firmly before adding the roof. The roof can be made 2 ways: 1. cut a piece of poster board or thin cardboard the right size and then use icing to stick white 'social tea' cookies or flat candy wafers to it, then place the whole thing on top of your house, or 2. Beginning at the bottom edge of the roof 'glue' rows of cookies carefully overlapping them and allowing the icing to harden between adding rows of cookies. Once you have the basic house, add candies of all kinds to decorate it. I usually make these on a foil covered cardboard, then decorate the yard as well. Teddy grahams stuck in icing side by side make a really cute fence. The finishing touch is the 'icicles' made of icing around the entire roof. The kids and I have made little houses for gifts for friends and neighbours and big ones for school raffles. They are a lot of fun to do.

Ornamental Icing

3 egg whites
 5 - 6 cups icing sugar
 1 tsp cream of tartar
 1/4 tsp salt
 1tsp vanilla

combine eggs, cream of tartar, salt and vanilla, add icing sugar beating continuously.

The icing should form peaks. Add a bit more icing sugar to stiffen it up a bit more if you like. Cover the bowl with a slightly damp cloth to keep the icing from hardening in the bowl while you work.

Marlen

Doggie treats

Banana Mutt Cookies

1½ cups ripe mashed banana
½ tsp vanilla
3 cups oats
½ cup chopped peanuts
¼ cup applesauce

Preheat oven to 350 degrees. Mix all ingredients together thoroughly. Drop spoonfuls of the mixture onto an ungreased baking sheet, and press flat with fork. Bake for approximately 15 minutes, then cool on a rack before serving. Store in an airtight container. Makes about 20 doggie pleasures.

Turkey Gobblers

Makes 24 tempting, tantalizing turkey treats for dogs.

Your dog will be giving thanks indeed when he gobbles down a few of these.

1 cup ground turkey
2 cups white flour
1 cup cornmeal
1 egg
3 tblsp vegetable oil
¾ cup water
2 tsp tarragon

Preheat oven to 375 degrees. In a frying pan, cook ground turkey, crumble into small pieces and set aside on a paper towel.

Combine flour and cornmeal in a large bowl, then in a separate bowl, beat egg, oil and water, then add tarragon. Add dry ingredients to wet and mix well. Fold in ground turkey and mix again. Turn dough out on a lightly floured surface and knead until thoroughly mixed together. Roll out dough to ½ inch thick and cut out shapes with a cookie cutter. Place on a greased baking sheet and bake for 15 minutes or until firm. Cool and serve. Keep any leftovers in a sealed container in the refrigerator.

Halloween

Big Daddy Ratz

Liposuctioned Lard

You will need:

Mixing bowl
Electric mixer
Glass measuring cup
6 Custard cups
lg Frying pan with lid
Pot holder
2 large Eggs
3 tablespoons Sugar
1 1/2 cups Milk
1/2 teaspoon Vanilla extract
pinch Salt
1 1/2 cups Mini marshmallows

With an adult's help, beat the eggs and sugar until well blended.

Add the milk, vanilla and salt and mix well. Use a glass measuring cup to divide the mixture evenly among the 6 custard cups. Place the custard cups in a large frying pan and fill the pan with water to about 1/2" from the top of the cups.

With an adult's help, place the pan on medium heat and bring the water to a simmer.

Turn heat down to low and cover the pan with a lid and continue to let the water simmer for ten minutes.
Turn off the heat.
Carefully remove the cups from the water. Allow the custard to cool for five minutes gently stir in 1/4 cup of marshmallow fat lumps into each cup.
Make sure all the fat is covered with custard.
Refrigerate cups for one or two hours or until well chilled.
Serves 6 lard lovers.

Big Daddy Ratz

Deviled Mice

8 Eggs
4 1/2 tablespoons Mayonnaise
6 large Letuce leaves
16 Pimento stuffed olives
1 tablespoon Chocolate sprinkles
Gently place the eggs in a saucepan and fill it with water until the eggs are just covered. bring the water to a boil over high heat.
Turn the heat down to medium and allow to simmer for 10 minutes.
Remove the pan from the heat and carefully drain the water into the sink.
Cover the eggs with cold water and set aside for five minutes.
Gently crack the eggs against a hard surface, then carefully peel off the shells.
Slice each egg in half lengthwise.
With clean fingers, scoop out the yolks and put them in a small bowl.
Mash the yolks with a fork until they are crumbly.
Add mayonnaise and blend.
Carefully fill the empty egg whites with yolk mixture.
Cover a platter with lettuce leaves, setting a leaf or two aside for garnish.

Arrange the egg halves, YOLK SIDE DOWN, on the leaves. These are your mice bodies.

To give them each eyes and a nose, pull the pimento out of an olive and cut it into three small sections
cut thirty two thin, lengthwise strips from several of the green olives.
Stick two of these strips end to end onto the back end of the mouse to form the tail.
Out of the remaining olives, cut thirty two small triangular ear pieces and any other mice parts you might desire
To garnish: Tear small pieces of lettuce and position in front of the mice's mouths as if they have been noshing.

Big Daddy Ratz

Scary Faced Pizzas

Items you will need:
1/2 English Muffin
1 Tablespoon pizza sauce
1 Tablespoon mozzarella cheese
1 olive
1 pepperoni
1 mushroom
1 tomato
1 pepper
1 onion
Spilt the muffin in half.
Cover half with pizza sauce and cheese
Decorate with tomato, onion, olive, pepperoni, mushroom and pepper.
Bake in oven for 5 minutes or until cheese is melted.

Big Daddy Ratz

Jack O'Lantern Fruit Cup

Items you will need:
1 Orange
Choice of assorted fresh or frozen fruits

Wash and chop assorted fruits and mix together in a bowl.
Set aside.
Slice off the top of an orange (as you would for a Jack-O-lantern)
Scoop out the inside of orange using a knife and spoon.
Add the juice from the orange to your fruit salad
Carve a face into the orange
Fill the orange with the fruit salad, allowing the fruit to pop out of eyes and mouth

Big Daddy Ratz

Worms in Dirt

Items you will need:
3/4 cup chocolate pudding
1/4 cup chocolate pie crust crumbs
2-4 gummy worms
Layer 3/4 cup of chocolate pudding into desert dish.
Top with 1/4 cup of chocolate pie crust crumbs.
Serve with 2-4 gummy worms, half buried in the chocolate pie crust crumbs, hanging out of the dish.

Big Daddy Ratz

Bat Cookies

9 oz Chocolate wafer cookies
4 oz Milk chocolate candy melts
Use a serrated knife to carefully cut 18 of the cookies into quarters.
Save remaining cookies for another use.
For each bat, place 2 cookie quarters 1/4" apart on waxed paper.
Repeat with remaining quarters.
Melt candy melts.

Drop about 1/2 teaspoon of melted candy at center of each bat, connecting cookies.
Use a toothpick to smooth melted candy into a uniform circle.
Cool completely before removing from waxed paper.

Big Daddy Ratz

Halloween Chili

1 1/4 Pounds ground goblin gizzards (ground beef 15% fat)
1 Medium eye of Cyclops (onion)
1 15 Oz. Can soft shelled beetles (kidney beans)
1 28 Oz. Can blood of bat (V-8 juice)
1/8 Teaspoon pureed wasp (prepared mustard)
1/4 Teaspoon common dried weed (oregano)
1 Dash Redtailed hawk toenails (crushed red pepper)
2 Teaspoons ground sumac blossom (chili powder)
1 Teaspoon hemlock (honey or sugar)
1/2 Cup fresh grubs (sliced celery)
1 Tablespoon eye of Newt (pearled barley)
1 Tablespoon dried maggots (uncooked rice)
Water from a stagnant pond (tap water)
Brown the gizzards
add chopped eye of cyclops and simmer until the pieces of eye become translucent
add blood of bat and soft shelled beetles, bring to a slow bubbling boil.
add the common weed, maggots, toenails, sumac, grubs, hemlock, eye of newt and the pureed wasp.

Big Daddy Ratz

Sewer Surprise

Items you will need:

1/2 cup lime jell-O

Whipped Topping or Whipped Cream

Chocolate Chips

Waffle, Toasted

With a serving glass, cut a toasted waffle to the size of the top of the glass by turning a glass upside down on top of the waffle and twisting.

Mix up 1 pkg. of lime gelatin as directed on pkg. but do not refrigerate

Blend 1/2 cup of lime gelatin with 1/2 cup of whip topping and pour into serving glass.

Place waffle on top for the manhole cover and serve.

Big Daddy Ratz

Cookie Eyeballs

Open 2 sandwich cookies and push candy coated chocolate pieces into creamy side of the sandwich cookie.

To make the face use the cookies as eyes, jimmies as hair and licorice as mouth and nose.

Big Daddy Ratz

Ants on a Log

Items you will need:

1 pretzel Rod

2 Tablespoons Peanut Butter

2 Tablespoons Chocolate Jimmies

Cover 1/2-2/3 of the pretzel rod with peanut butter.

Roll peanut butter covered section in chocolate flavored jimmies

Big Daddy Ratz

Eyes on Sticks

Items you will need:

6 green grapes

6 raisins

1/4 cup whipped topping

6 toothpicks

1/2 orange

Place a grape onto a toothpick long-ways, so that approximately 1/8 of the tooth pick comes through the top.

Place a raisin on the 1/8 exposed toothpick.

Using the backside of a spoon, cover 2/3 of the grape with whipped topping for the "whites" of your eyes!

To serve, slice and orange in half.

Place open side down on a plate and stick long end of tooth picks inside the rind.

To garnish the plate, surround orange half with loose grapes.

Enjoy!

Big Daddy Ratz

Eat Your Guts Out

Items you will need:

1 Potato

1/2 cup Spaghetti

3 Tablespoons Mozzarella Cheese

1/4 cup Tomato Sauce or Ketchup

Baked the Potato

Aplit the baked potato in half, place on a plate and refrigerate until cool.

While potato is cooling cook 1 seving of spaghetti according to pkg. directions.

When cool, take potato out of refrigerator and scoop 2 Tablespoons our ot each half of potato.

Fill with cooled spaghetti

top with spaghetti sauce or ketchup.
Sprinkle on mozzarella cheese.
Place in oven or microwave until cheese melts.
Serve warm.

Big Daddy Ratz

Heart and Dagger Dipper

Items you will need:
6 strawberries (fresh or frozen)
12 Tooth picks 1/2 cup strawberry syrup or Jam
Cut strawberries into halves (allow frozen strawberries to thaw)
insert a toothpick, upright, into each half.
in a separate bowl, pour the syrup or jam
Dip the strawberries into the sauce and eat your heart out!

Big Daddy Ratz

Road Kill

Items you will need:
6 strawberries (fresh or frozen)
1/2 cup whipped topping or whipped cream
3 tablespoons chocolate syrup
1 tablespoon of shredded coconut (optional)
1/4 cup Granola
Cut Strawberries into quarters and mix with whipped topping.
Top with chocolate syrup, shredded coconut and granola.

Big Daddy Ratz

Eye Ball Soup

Items you will need:
1 cup vanilla pudding (instant or pre-made)

4 Green Grapes
4 Chocolate Chips
Press 1 chocolate chip, pointed side down, into each grape.
Carefully place your "eyeball" into the pudding so the "pupil" is looking at you!
Throw in some extra grapes for lumps!

Big Daddy Ratz

Scare Crow Scramble

3 c. small pretzels
3 c. shoestring potatoes
3 c. Spanish peanuts
1/2 c. seasoned croutons
4 1/2 oz. can French fried onions
1/2 c. margarine
1/2 c. Parmesan cheese
Mix well.
Bake at 250 degrees for 1 hour, stirring often.

Big Daddy Ratz

Pumpkin Seeds

seeds from Jack O'Lanterns
salt
water
Remove seeds from pumpkin and wash off all pulp.
Place seeds in shallow baking pans.
Half cover seeds with salt water (1 teaspoon salt to 1 cup water).
Place in a 200 degrees oven and bake until all water has evaporated and seeds are crisp.
Store in airtight container if they last that long.

Big Daddy Ratz

Goey Eyeballs

6 eggs, hard-boiled, cooled and peeled
6 ounces whipped cream cheese
12 green olives stuffed with pimentos
Ketchup

Cut the hard-boiled eggs in half lengthwise. Remove yolks and fill the hole with cream cheese. Smooth the surface of the cream cheese as much as possible. Press an olive into the cream cheese center with the pimento facing up.

Take a toothpick and dip it in some ketchup. Draw blood vessels in the cream cheese.

Big Daddy Ratz

Dirt Pie with Worms

Pre-made Graham cracker crust
1 envelope chocolate pudding
Gummy worms
Make the chocolate pudding and place it in the graham cracker crust. Top with granola and add gummy worms.

Big Daddy Ratz

Halloween Sugar Cookies

Makes 2-3 dozen cookies.
1 cup butter, or margarine softened
1 cup sugar
3 eggs
1 teaspoon vanilla
3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
Halloween Cookie Cutters from K163813
Preheat oven to 375 degrees. Lightly grease a large cookie sheet.

In a large bowl, blend together the butter and sugar with an electric mixer. Add the eggs, vanilla, and 1 cup of flour. Fold in the remaining flour, baking soda and baking powder. Refrigerate for 2 hours.

On a lightly floured board, roll out the dough until it is 1/8-inch thick. Cut out with Halloween shaped cookie cutters, and place on cookie sheet. Bake for 8-10 minutes, until lightly browned. Remove from the oven and let cool on a wire rack.

Butter Frosting

4 tablespoons of butter
5 cups powdered sugar, sifted
2 egg whites, unbeaten
2 tablespoons of heavy cream
1 1/2 teaspoons vanilla

Food coloring

Cream the butter. Add the sugar gradually, blending after each addition. Alternately add the egg whites with 2 tablespoons of heavy cream until mixture is the right consistency for spreading. Beat if necessary. Add vanilla. Divide frosting into parts and add food coloring as desired.

Remember, the louder the screams the better the party. So put those plastic pumpkins away and get creative. Happy Halloween!

Big Daddy Ratz

Ghoul-ash

1 cup butter
1 cup onions
3/4 cup green peppers
4 8-ounce cans tomato sauce
1/2 cup cider vinegar
2 tablespoons liquid smoke
4 tablespoons Worcestershire sauce
1/2 cup brown sugar
2 teaspoons dry mustard
1 clove of garlic
1 teaspoon celery seed

2 teaspoons chili powder
3 pounds ground beef
12 hamburger rolls

Melt the butter in a saucepan. Add the onion and peppers and sauté until wilted, about 5 minutes. Add all other ingredients, except for the ground beef, and cook for 15 minutes over low heat. In another pan, brown the ground beef. Drain and add to the sauce. Cook for 10 minutes. Serve on Moldy Rolls (recipe below).

Moldy Dinner Rolls

(great for a Graveyard picnic)
Dinner Rolls
Green food coloring
Splatter or inject with veins of green food coloring. Gross looking, but tastes great!

Big Daddy Ratz

Mangled Fingers

4 boneless chicken breasts
1 cup flour
1 egg, beaten
1 cup bread crumbs
Pitted black olives, halved lengthwise
Shredded lettuce
Grease a cookie sheet and set aside.
Cut chicken breasts partway to create five fingers with the uncut part representing the palm. Be sure to slice them a little crooked for realism. Dust the chicken in the flour and dip in the egg. Now coat them in bread crumbs and broil for 5 minutes on each side until golden brown.
Trim the tips with the olive fingernails and serve on lettuce.

Big Daddy Ratz

Spiders and Webs

Makes 2 Servings.

Spiders:

4 cups semisweet chocolate chips
Find a drawing of a spider and photocopy it, fitting in as many as you can on a legal-size piece of paper.

In the top of a double boiler, over barely simmering water, stir the chocolate until melted. Remove from heat and let stand over water until cool, but still fluid. Put chocolate into a pastry bag fitted with 1/4-inch diameter tip.

Place paper with photocopied spiders on a cookie sheet and cover with waxed paper. Squeeze chocolate out of pastry bag and trace spiders. Chill the spiders for about 10 minutes.

Web:

1 small package of semisweet chocolate chips

Spider web pattern

In the top of a double boiler, over barely simmering water, stir the chocolate until melted. Remove from heat and let stand over water until cool, but still fluid. Put chocolate into a pastry bag fitted with 1/4-inch diameter tip.

Lay spider web pattern on a 12x15 inch baking sheet and cover with wax paper. Squeeze chocolate out of pastry bag onto waxed paper, tracing spider web design. Chill spiders for 10 minutes. Peel off wax paper and place chocolate spiders all over the web.

Big Daddy Ratz

Wacky Witches Brew

Makes 5 quarts.

4 cups Cranberry juice cocktail

1 cup chopped candied ginger
2 large oranges
12 ounce can thawed frozen apple juice
6 ounce can thawed frozen limeade
2 cups seedless grapes
4 cups water
2 bottles gingerale (32 ounces each)
1-2 pounds dry ice

In a 1qt. or 2qt. pan, bring 1 cup of cranberry juice and candied ginger to a boil over high heat. Boil uncovered, about 2 minutes, then set aside.

With a vegetable peeler, pare peel from oranges. Cut orange peel into thin 2-inch long worms. Add orange peel to cranberry mixture. Cover, and chill at least four hours or overnight.

Squeeze the juice from the oranges. Put juice in a 6qt. or 8qt. pan, or heavy bowl. Stir in cranberry-ginger mixture, plus 3 cups of cranberry juice, the apple concentrate, limeade, grapes and water. Add ginger ale and 1 pound piece of dry ice (**Never touch dry ice! Use tongs to handle). Ice should smolder at least 30 minutes.

For an extra scare, add a latex glove filled with frozen colored water.

Big Daddy Ratz

Vampire Blood with Bugs

Items you will need:

4 fresh or frozen strawberries
1/2 cup whipped topping or 1/4 cup milk
2 Tablespoons Strawberry syrup
1/4 cup whole Blueberries
Red licorice Stick
1 Tablespoon Chocolate Sprinkles
Mix all together and serve.

Big Daddy Ratz

Witches' Brew

3 c. Hi-C orange drink

1 1/2 c. apple cider

1 1/2 c. Sprite

Combine the ingredients in a pitcher and mix well.

Serve over ice cubes.

Meats

Marlen

Old Clothes

Yes, that is the name! It is a staple in Cuban cooking. Easy to make and very delicious.

The funny name comes from the fact that the meat is shredded -- like your old clothes!

Cuban Ropa Vieja - Shredded Beef

2 lbs. flank steak

3 Tbsp. olive oil

3 cloves of garlic, minced

2 medium onions

1/2 green pepper, seeded and chopped

8 oz. tomato sauce

1 cup golden cooking wine

1 small jar of Spanish olives, stuffed w/pimientos

1 oz. pimientos, cut into strips

1 tsp. salt

1/4 tsp. oregano

1/2 tsp. pepper

Boil flank at medium heat until very tender (about 2 hours). Remove fat. Using two forks, separate beef into tendrils and set aside. You can do this earlier in the day or the day before.

In olive oil, sautee onion, green pepper and garlic until the onion is translucent. Add the tomato sauce and continue to cook, stirring occasionally, for a few minutes, until the sauce is a nice rich red.

Add shredded beef to the skillet, cooking until lightly browned. Add the wine, olives and pimientos. Season with salt and pepper. Allow to simmer until most of the liquid has been absorbed. Makes 8 generous portions. If you are lucky enough to have any of the meat mixture left over, it makes a nice sandwich on French bread or a crusty roll!

John CO

Spanish Beef Stew

Carne Guisada

- 3 1/2 lbs lean beef stew meat, cut into 1 inch cubes
- 2 cloves garlic (large cloves)
- 2 medium onions, sliced
- 2 cups beef broth
- 2 cups red wine (dry)
- 4 tomatoes, peeled and quartered
- 1 bay leaf
- 1/2 tsp comino (cumin)
- 1 tsp salt
- 1/8 tsp black pepper (freshly ground)
- 2 tbs olive oil (you may substitute with vegetable oil)
- 1/2 tsp thyme leaves
- 2 1/2 lbs potatoes, peeled, quartered
- 2 tbs flour
- 4 tbs water

1. Heat the oil in a large pot. Add meat, a few pieces at a time, brown well. Remove meat and season with salt and pepper. If oil (drippings) have gotten to brown, discard and replace with 2 more tablespoons of olive oil (veg oil).

2. Add onions and cook until tender and lightly browned. Add the garlic, broth, wine, one tomato, and herbs tied in a cheesecloth bag. (herbs: thyme, bay leaf) Add the meat and bring to a boil.

3. Cover and reduce to a low simmer for 2 hours, or until meat is tender.

4. Add potatoes and olives and continue to simmer for 30 minutes.

5. Place meat and vegetables in a serving dish, set aside (keep warm). Pour remaining liquid into a sauce pan. (you may skim off the fat at this point, or leave it in (your choice)). Blend flour into liquid, stir until it thickens. Add remaining tomatoes and simmer for 10 minutes. Pour sauce over meat and vegetables.

Serve with warm flour tortillas

SteveFL

Barbecue Hamburger Patties

Yield: 6 servings

- 1 1/2 lb Ground Beef
- 1/2 c Onion; Chopped, 1 medium
- 1 ts Salt
- 1/3 c Catsup
- 1/2 c Chili Sauce
- 2 tb Brown Sugar
- 1 tb Lemon Juice

Instructions:
mix the meat, onion, and salt together. Shape the mixture into 6 patties, each about 3/4-inch thick. Brown the patties in a large skillet over medium-high heat, turning once. Cover and cook over low heat about 10 minutes. Drain off the excess fat. Mix

catsup, chili sauce, brown sugar, and lemon juice. Pour sauce over the patties. Cover and simmer for 15 minutes, spooning the sauce onto the patties occasionally. Serve with the sauce spooned over the patties.

SteveFL

20 Minute Hamburger Skillet Stew

1/4 lb Lean ground beef
1 lg Onion, sliced wafer-thin
4 Carrots, sliced wafer-thin
2 Potatoes, halved, sliced
-wafer-thin
3 Ribs celery, sliced wafer-
-thin
1 c Boiling water
2 ts Beef extract OR bouillon
2 Bay leaves
1/4 ts Dried thyme
Salt OR garlic salt
Pepper
1/4 c Dry red wine OR tomato juice
2 tb All purpose flour

Instructions:

Use melon baller and shape meat into tiny meatballs. Brown in skillet. Discard any fat. Stir onion into skillet and cook 1 min. Add boiling water or broth and extract or bouillon. Add remaining veggies, seasonings. Cover, cook over low heat, 15 mins until vegg are tender. Combine wine or water and flour in covered jar. Shake and stir into skillet. Cook and stir until sauce is thick, 4 mins.

Kayelle

This is one of my favorite ways to make pork chops~~

Pork Chops with Ventura Sauce

4 to 6 1-inch thick pork chops
2 cloves garlic, minced
1/3 C. dry sherry or broth
1/3 C. Kikkoman soy sauce
4 Tbsp brown sugar
2 tsp oil
2 dashes red pepper sauce
4 Tbsp cold water
4 Tsp cornstarch
Brown chops. Remove from pan and add garlic. Cook just until soft. Add pork chops. Make sauce in a small bowl from sherry, soy sauce, brown sugar, oil and red pepper sauce. Pour over chops. Cover and let simmer for about 30 minutes, until chops are done. Remove chops from pan. Combine cornstarch and water and add to sauce. Cook until thickened. Serve with noodles, rice or couscous.

edensong

Beef (or Hamburger) Stroganoff

1 # beef (round steak 1/4 ") or ground beef
2/3 cup water
3 oz can mushrooms
2 stalks celery, chopped
1 green pepper, chopped
1 pkg onion soup mix
1 cup sour cream
2 tBsp flour
noodles or rice

Brown beef. Add water and veggies, including liquid from mushrooms. Stir in

soup mix. Heat to boiling. Blend sour cream and flour, then add to beef. Cook and stir until sauce thickens. Serve over noodles or rice.

Bug Md

here are **two pork chop recipes** that are very easy and good

3 or 4 pork chops about 1/2 to 3/4 inch thick
1 can of beef consume (sp)
rice
small onion
1 can of mushrooms (optional)
water
brown chops in a dutch oven or deep heavy pan
chop onion and add
add consume
one can of rice, one can of water and drained mushrooms
simmer over medium heat until rice is cooked.
This is great with a salad and steamed veggies

3 or 4 chops (again)
1 jar tomato pasta sauce (what ever type you like)
1 green pepper
1 medium zucchini
1 yellow squash
1 small onion
cheddar cheese shredded

preheat oven to 350
brown chops on stove
place in glass or Pyrex baking dish
layer sliced green pepper, zucchini squash and onion
add pasta sauce and sprinkle with cheese
bake for 45 minutes
serve with pasta and a salad.

Kayelle

Braised Lamb Shanks in Wine and Olives.

Four large lamb shanks
One large can of "ready cut" tomatoes
2 cups of Burgundy wine
5 cloves of minced garlic
one large onion, sliced and cut into half rings
one small jar of green olives, drained

Salt and pepper shanks well, and brown on all sides in a large chicken fryer pan, or dutch oven. Remove shanks, pour off most of the grease, and saute the onion and garlic in the drippings. Add the tomatoes, wine, and olives. Place the shanks back into the pan, basting well. Simmer covered on top of stove, turning shanks several times for about 2 1/2 hours. Simmer uncovered for another 1/2 hr. to reduce the sauce, and the meat is almost falling off the bone. I served it over mashed garlic potatoes, but rice or noodles would be good too. This was really, really good!!

Pasta

Steve

Angel Hair Pasta with Tomatoes (Vegetarian)

Ingredients:
1 pound Angel Hair or Capellini pasta, uncooked
2 tablespoons vegetable oil
1 tablespoon minced garlic
5 cups tomatoes, diced
1/2 teaspoon basil

3/4 cup low-sodium chicken broth
5 tablespoons Parmesan cheese
Salt and freshly ground pepper, to taste

Directions:

Prepare pasta according to package directions; drain.
Heat oil in a large skillet over medium-high heat.
Add garlic and cook for one minute.
Add tomatoes, basil, salt and pepper. Cook for 3 minutes.
Add hot pasta to skillet; toss well.
Add chicken broth and stir.
Toss with Parmesan cheese and serve immediately.

Steve

Alaskan Halibut Lasagna

Ready In: 1 hour 20 minutes
Servings: 8

Ingredients:

6 tablespoons butter or margarine -- divided
1 1/2 pounds halibut steaks -- bones removed and cut into 1-inch cubes
2 cloves garlic -- minced
3/4 teaspoon dried thyme
1/3 cup all-purpose flour
1/2 teaspoon salt
1 1/2 cups chicken broth
1 cup whipping cream
8 ounces lasagna noodles -- cooked and drained
2 cups shredded Swiss cheese
Minced fresh parsley -- optional
Directions:
In a large skillet over medium heat, melt 2 tablespoons butter.
Add halibut, garlic, and thyme.

Cook until fish flakes easily with a fork, about 10 minutes.
Remove and set aside.
Add the remaining butter to the skillet.
Stir in flour and salt until smooth; cook and stir until golden brown. Gradually add broth and cream.
Bring to a boil; cook and stir for 2 minutes or until thickened.
In a greased 13 x 8 x 2-inch baking dish, layer half of the noodles, halibut, white sauce, and cheese.
Repeat layers.
Cover and bake at 350° for 20 minutes.
Uncover; bake 20 minutes longer or until bubbly.
Let stand 15 minutes before serving.
Sprinkle with parsley if desired.

SteveFL

Creamy Cheese Fettuccini Alfredo

Servings: 4

Ingredients:

8 ounces cream cheese -- cubed
3/4 cup grated Parmesan cheese
1 stick butter -- softened
1/2 cup heavy cream
8 ounces fettucine -- cooked & drained
1/8 teaspoon fresh grated nutmeg

Directions:

In a large saucepan, stir together the cream cheese, parmesan, butter, and cream.
Heat, stirring, until smooth.
Add hot, cooked fettuccini, and toss until well covered.
Serve immediately, sprinkled with nutmeg.

SteveFL

Fettuccine with Broccoli and Garlic (Vegetarian)

Ingredients:

4 garlic cloves -- crushed
350 g broccoli florets
2/3 cup chicken stock
4 tablespoon white wine or chicken broth
2 tablespoon fresh basil -- chopped
4 tablespoon parmesan cheese -- grated
350 grams fettuccine
1 dash salt and pepper

Directions:

Put garlic, broccoli and stock into saucepan. Bring to boil and cook 5 minutes until tender, stirring occasionally. Mash with fork until broccoli is roughly chopped. Add white wine, basil and parmesan and season with salt & pepper to taste. Meanwhile, cook fettuccine until al dente and drain thoroughly. Toss with half of the broccoli sauce and transfer to serving plates. Top with remaining sauce and garnish as desired.

jay jay 13

Crock Pot Lasagna

Ingredients

1 lb. ground chuck 1/2 lb. smoked sausage, diced
1 pkg. lasagna noodles 1 chopped onion
1 tsp. garlic powder 3/4 cup water
12 oz. cottage cheese 1 tbs. parsley flakes
12 oz. tomato paste 1 tbs. sugar
12 oz. shredded Mozzarella cheese
salt & pepper to taste
cooking spray

Preparation

Break noodles into one inch pieces & cook until slightly tender. Drain Brown ground chuck and sausage in a frying pan. Spray

crook pot with cooking spray. Pour all ingredients into crook pot. Mix thoroughly. Cook on low 6 to 8 hours.

Marlen

Vodka Pasta

I got this recipe from my friend, Robert Zotto, owner and Chef of The Liberty Station in Milton, WI. I toss it with pasta, and add cooked jumbo shrimp or langostinos. Bob serves it without the seafood, as a side dish to steak.

Vodka Pasta

Dice half of a small onion very fine. In a large skillet, over medium heat and olive oil, sauté onions, add one thinly sliced portabella mushroom. Cook until tender. Add 1/2 cup of vodka, watch the fire. Add one cup of heavy cream, salt and pepper to taste, a couple of good pinches of your favorite grated cheese. Let it reduce until it coats the back of a spoon.

Toss with pasta and cooked shrimp or langostinos, top with fresh parsley.

SteveFL

Tuna and Roasted Pepper Pasta Salad

Ingredients:

2 6-oz. cans Solid White tuna in Water, well-drained and flaked
1 12-oz. jar Roasted Red Peppers, drained, rinsed, and sliced (divided)
1 cup Red Onion, finely chopped
1/4 cup Capers, rinsed
1/4 cup Non-fat Plain Yogurt

1/8 cup fresh Basil, chopped
1/8 cup Scallions or Green Onions, chopped
1 Tbs. Olive Oil
1/2 Tbs. fresh Lemon Juice
1 clove Garlic, crushed
Salt and freshly ground Black Pepper to taste
12 oz. Penne Pasta

Place a large pot of lightly salted water on the stovetop over high heat to boil.

In a large bowl, combine tuna with 1 cup of red peppers, red onion, and capers.

In a blender or food processor, combine the yogurt, basil, scallions, olive oil, lemon juice, crushed garlic, and remaining 1/2 cup of the roasted red peppers. Puree the salad dressing mixture until smooth. Season with salt and pepper to taste, then stir into the tuna mixture.

Cook the Penne pasta, about 10 minutes. Drain well and rinse under cold water. Toss the cooked pasta with the tuna mixture. Serve immediately, and store leftovers in the refrigerator.

SteveFL

Tuna Noodle Casserole Delight

Servings: 6

Ingredients:

4 cups water
2 cups egg noodle substitute, uncooked
1 tsp salt
1/2 cup skim milk
10 3/4 ozs low-fat cream of mushroom soup
6 ozs tuna in water, drained and flaked
2 cups frozen green peas, thawed
1/4 cup white bread crumbs

Directions:

Preheat oven to 350. Prepare a 2-quart casserole dish with cooking spray; set aside. Heat water to boiling. Add noodles and salt. Boil for 9 minutes and drain.

Add milk to soup and mix well.

Arrange half of noodles, half of tuna, half of peas, and half of soup mixture in layers in prepared dish.

Repeat layers. Sprinkle bread crumbs on top. Bake for 30 minutes.

Pickles, Relishes & Preserves

Caroline in Sask

Green Tomato Relish

15 large green tomatoes
6 large white onions
3 bell peppers, I use 1 red, 1 green and 1 yellow, for color
5 cups white vinegar
1/4 cup pickling salt
1 Tbsp celery seed
1 Tbsp mustard seed
4 cups sugar

Grind, grate or chop fine all the vegetables, add vinegar, salt, spices and boil 45min. Add the sugar and continue cooking until the mixture thickens. Pour into hot, sterilized jars and seal.

this recipe makes 8-9 pints

thornbird

Microwave Spicy Cranberry Relish

- 4 c. fresh cranberries
- 1 c. granulated sugar
- 1/2 c. fresh orange juice
- 1/4 c. red wine vinegar
- 1/2 t. ground cinnamon
- 1/2 t. nutmeg
- 1/4 t. mace

pinch of cloves

Wash and handpick cranberries.

Combine cranberries and remaining ingredients in a 4-qt. microwave-safe casserole, stirring to combine. Cook, uncovered about 10 minutes.

Cool slightly; spoon into decorative jars or serving dish. Cover. Cool completely, then keep refrigerated. Yield: 3 cups, 22 cal per tablespoon, 0 fat, 0 cholesterol.

Caroline in Sask

Pickled Pigs feet

- pigs feet or pork hocks (4 large or 6 small)
- 3 cups vinegar
- 1/2 cup pickling spice
- or 3Tbsp mustard seed and 2 dried red chille peppers
- 1/2 cup sugar
- 1 medium onion peeled and sliced

Boil meat in water to cover for several hours or until tender. Drain reserving broth. Place cooked feet in a crock or mason jars along with sliced onion. Combine 3 cups broth with an equal amount of vinegar. Add sugar and spice and boil for 5 min. Pour over meat and onion, set in the refrigerator until it jells. This can take about a week.

Bug Md

Dill Pickles

- 1 quart white vinegar 1tsp Alum
- 3 quarts water Dill weed (with seeds on)
- 3/4 cup salt garlic cloves
- Pickling cukes

Mix water, Vin and Alum together. place 1 or 2 cloves of garlic in a jar with 1 stem of dill weed. Add cukes until full and snug. Pour water mix in to the top (make sure there is no room for air) and cap very tight. Let sit about 4 weeks minimum for best flavor.

Caroline in Sask

Heavenly Jam

Ingredients:

- 4 oranges
- 2 lemons
- 12 pears
- 12peaches
- 12apples
- sugar

Instructions:

put the lemons and oranges through a food chopper- I just coarsely grate the rinds and chop the rest fairly fine - boil gently while preparing the rest of the fruit. Peel and chop the pears, peaches and apples, add to the lemons and oranges. Measure and add 3/4 as much sugar as fruit, boil until it is thick and clear, about 30 minutes. If the mixture is boiled rapidly, it retains it's color better. The orange and lemon rinds may be omitted if desired. Pour in hot jars and seal.

Poultry

Jackie OK

Curried Chicken Salad

2 cups cubed cooked chicken
1 unpeeled red apple, chopped
3/4 cup dried cranberries, chopped
1/2 cup thinly sliced celery
1/4 cup chopped pecans
2 tablespoon sliced green onion
3/4 cup mayonnaise
2 teaspoon lime juice
1/2 to 3/4 teaspoon curry powder.

Combine the first six ingredients. Combine mayonnasie, lime juice and curry powder; add to chicken mixture and stir to coat. Cover and refrigerate until cold.

Marty Ga

My Curried Chicken Salad

4 chicken breast
1 small onion
celery tops
3 tsp. salt
6 peppercorns
1 1/2 cups water

2 cups chopped celery
1 1/4 cups mayonnaise
1 tsp. curry powder (I add to taste)
1 tsp. sugar
2 tsp. grated onion (I chop fine and add more)
1 tsp. fresh lemon juice

Simmer chicken, onion, celery tops, salt, peppercorns and water 30 minutes or til tender.

Remove meat from bone and dice and chill. When ready to serve salad, combine chicken and celery in large bowl. Blend mayonnaise, curry powder, sugar, onion and lemon juice. Combine with chicken toss well and chill.

Enjoy!!!!

Rock Cornish Game Hens

to roast:

4 - 1# hens ready to cook
1/3 cup butter or margarine, melted
1/4 cup canned condensed consomme
1/4 cup light corn syrup
Season hens inside and out with salt and pepper. Stuff each with the 1/4 cup stuffing, if desired. Place, breast up, on rack in shallow roasting pan and brush will with butter. Roast uncovered in hot oven (400) about 45 minutes or til tender.

During last 15 minutes of baking time, baste several times wiht mixture of consomme and syrup. Makes 4 servings.

to broil:

Split birds in half lengthwise. Place skin side down in broiler pan (not rack) brush with melted butter. Season
Broil 7 inches from heat about 30 minutes or til tneder and drumstick moves up and down easily. Turn once, baste frequently. One bird makes 2 servings.

4 - 1# hens ready to cook
1/3 cup butter or margarine, melted
1/4 cup canned condensed consomme
1/4 cup light corn syrup
Season hens inside and out with salt and pepper. Stuff each with the 1/4 cup stuffing, if desired. Place, breast up, on rack in shallow roasting pan and brush will with

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to broil:

Split birds in half lengthwise. Place skin side down in broiler pan (not rack) brush with melted butter. Season

Broil 7 inches from heat about 30 minutes or til tender and drumstick moves up and down easily. Turn once, baste frequently. One bird makes 2 servings.

Elle 53

Stuffed chicken Breasts

What you need:

- 6 chicken cutlets flattened
- 1 bottle french dressing
- 1-1 box of chicken flavored stuffing (we use stove top)
- 1 can French's fried onions

Directions:

Flatten cutlets and marinate in the dressing overnight (use the whole bottle)

Next day remove cutlets from marinade, save marinade. Prepare stuffing, if cutlets are large use more than a tbs of stuffing for each cutlet and roll up in cutlet and make rolls. Lay in baking dish seam side down.

Pour rest of marinade over rolls, sprinkle the french fried onions over the top, back for 35-40 min, in a 350 oven.

This is delicious. Let me know what you think.

My note, this is mom's recipe, I hate french dressing but this isn't to be missed.

Kayelle

Company Cashew Chicken~~easy!!

- 1 12oz jar apricot jam
- 1/4 cup Dijon mustard
- 1 tsp. curry powder
- 4 boneless, skinless chicken breasts
- 1 cup chopped cashews

Combine first three items in small skillet, and warm and stir till blended. Dip breasts in sauce, and then in chopped cashews. Place breasts in a greased 9x13 pan, and bake at 375 for 20 to 30 min. Don't over cook.

Bring sauce in skillet to a hard boil, and pour some on each plate and top with a breast. Nice served with fried rice.

betteh60

Turkey Tetrizzini

- 1/2 cup chopped onion
- 1 1/2 cup diced cooked turkey breast
- 1 can mushroom soup
- 3/4 cup shredded cheddar cheese
- 2 cups cooked spaghetti
- 2 tablespoons canned chopped red pimento
- 2 tablespoons choppe parsley...dried or fresh
- 1/8 ts. black pepper

In a large skillet sprayed with butter-flavored cooking spray, saute onion and turkey until onion is tender. Blend in mushroom soup and cheddar cheese. Cook

over low heat until cheese is melted, stirring often. Add spaghetti, pimiento, parsley, and black pepper. Continue cooking until heated through. serves 4

Kayelle

Chicken Cordon Blue with a yummy Sauce

4 skinless, boneless chicken breast halves
4 slices ham
4 slices Swiss cheese
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon paprika
2 eggs, beaten
1/3 cup milk
1 cup dry bread crumbs
1/4 cup olive oil
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 pound fresh mushrooms, sliced
1/4 teaspoon garlic powder
1/8 teaspoon curry powder
1/4 cup white wine
1/2 cup sour cream
2 sprigs fresh parsley, for garnish

Directions

1 Preheat oven to 350 degrees F (175 degrees C).
2 Flatten chicken breasts without breaking through meat. Roll each ham slice in a cheese slice, then roll up in chicken breasts secure with tooth picks. In a shallow dish or bowl season flour with salt, pepper and paprika. In a separate dish or bowl beat together eggs and milk. Dip chicken rolls in seasoned flour, then egg mixture, then bread crumbs. Heat oil in a large skillet and fry chicken in hot oil until golden brown. Set aside.

3 To Make Sauce: In a large bowl combine the soup, mushrooms, garlic powder, curry powder, wine and sour cream. Mix all together. Place browned chicken in a 9x13 inch baking dish. Pour sauce mixture over chicken and bake in the preheated oven for 15 to 20 minutes. Garnish with fresh parsley sprigs.

Bug Md

Oatmeal Chicken (really this is very good)

8 chicken thighs
1/2 cup rolled oats
1/4 cup parmesan cheese (the stuff in the green plastic shaker don't use real)
garlic salt or powder to taste
1/4 cup milk

wash the chicken and pat dry
mix together oats, cheese, and garlic
dip chicken in milk and then in the oat mixture place on a cookie sheet or a shallow baking pan sprinkle chicken with any remaining oat mix and bake at 325 until chicken is done serve with rice and veggies.
DonnaTN

Stewed Chicken and Dumplings (Southern Style)

Ingredients:

1 stewing hen
3 t salt
Pepper to taste

Dumplings:

2 c all purpose flour
2 T lard
1 egg, beaten in 3/4 c milk

1/2 t salt

Directions: Place hen in deep kettle. Cover with water. Add salt and pepper. Bring to a boil. Reduce heat and cover tightly. Simmer for at least 2 hours. Remove chicken from broth and cool. Remove chicken from bones and chop. If desired, refrigerate broth and remove surplus fat. To make the dumplings, put salt and flour in mixing bowl. Add lard and blend as for biscuit dough. When mixed, add beaten egg and milk mixture, gradually, until it forms a stiff dough. Divide into 3 parts. Roll each part very thin on a heavily floured board. Cut into strips about 2 1/2 inches wide and 2 – 3 inches long. When all have been cut, drop one at a time into briskly boiling broth. Boil for 10 minutes or longer, depending on how tender you like dumplings. Stir constantly to keep from sticking. If you need a richer broth, add bouillon cubes or cream of chicken soup.

Big Daddy Ratz

Oven-Fried Chicken with Honey and Thyme

This recipe is great for a crowd, especially if kids are included!

Ingredients:

- 2 large eggs, lightly beaten
- 1 cup dried seasoned bread crumbs
- 2 tablespoons dried thyme
- 1 tablespoon paprika
- 4 teaspoons dried oregano
- 1/8 teaspoon cayenne pepper
- 1 1/2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 1 (3 1/2-pound) chicken, cut into 8 pieces
- 3 tablespoons honey

Directions:

1. Position a rack in the upper third of the oven and preheat the oven to 400 degrees Fahrenheit. Line a baking sheet with foil.
2. Break the eggs into a large shallow bowl or pie plate and beat well.
3. Combine the bread crumbs, 1 tablespoon thyme, the paprika, oregano, cayenne, 1/2 teaspoon salt, and the black pepper on a plate and mix well.
4. Sprinkle the chicken with the remaining 1 teaspoon of salt. One at a time, coat the chicken pieces with egg, then roll in the bread crumb mixture until well coated. Transfer to the prepared baking sheet. Drizzle the chicken with the honey, then sprinkle with the remaining tablespoon of thyme. Bake until browned and cooked through but still moist, about 40 minutes. Serve.

Tip: Wanna go skinless?

Use your fingers to pull the skin away from the chicken; a paring knife will help to release it at stubborn points. Roll the skinned chicken first in flour, then the eggs. Bread and bake as in the recipe above. You can also substitute 3/4 cup low-fat buttermilk for the eggs.

SteveFL

Chicken Wings in Honey Sauce

Servings: 4

Ingredients:

3 pounds chicken wings -- (16 wings)

salt -- to taste
pepper -- to taste
2 cups honey
1/2 cup ketchup
1 cup soy sauce
1/4 cup oil
2 cloves garlic -- minced
sesame seeds -- optional, garnish
sour cream - optional

Directions:

Rinse chicken and pat dry.
Cut off and discard wing tips.
Cut each wing at joint to make two sections.
Sprinkle wing parts with salt and pepper.
Place wings on a broiler pan.
Broil 4 to 5 inches from the heat for 20 minutes, 10 minutes for each side or until chicken is brown.
Transfer chicken to Crock-Pot.
For sauce, combine honey, ketchup, soy sauce, oil, and garlic in mixing bowl.
Pour over chicken wings.
Cover and cook on Low 4 to 5 hours or on High 2 to 2 1/2 hours.
If desired garnish with sesame seeds.

SteveFL

Cheesy Crockpot Chicken

Ready In: 6 - 8 hours
Servings: 4

Ingredients:

2 pounds boneless, skinless chicken breasts
2 cans condensed cream of chicken soup
1 can condensed cheddar cheese soup
1/4 teaspoon garlic powder

Directions:

Place chicken breasts in the crockpot.
Mix the undiluted soups together with the garlic powder and pour over chicken.
Cover and cook on low 6 to 8 hours, until chicken is tender.

Marlen

Hot Chicken Wings

2 1/2 lb Chicken wings -- separated
3-5 tb Tabasco
2 tb Vegetable oil
1 tb White vinegar
1/4 ts Garlic powder

Set oven to broil and place rack 6" from the element. Combine hot sauce, oil, vinegar and garlic powder. Place chicken wings on a broiling pan. Using a pastry brush, coat the wings with the sauce mixture. Broil the wings for 7 minutes on one side before turning them over and broiling for another 7 minutes. You can also cook these wings over the BBQ. Cook wings for the same amount of time over medium high heat. Be sure to preheat the BBQ and brush the grill with oil to prevent sticking. Serves 2 - 4.

John CO

Turkey Filets Stuffed with Cheese

1 3/4 pounds turkey breast
4 oz Gruyère or Swiss cheese
1/2 bunch chives
6 slices Parma ham
2 eggs
6 slices bread...for bread crumbs
6 tomatoes
1 tbsp chopped parsley

1 clove garlic ~ remove the central core or shoot
2 tbsp olive oil
3 tbsp oil
2 tbsp butter
fresh herb ~ chervil
salt and pepper

1. Cut the turkey breast into 6 long, thin filets.
2. Slice the cheese thinly. Chop the chives.
3. Sprinkle the chives over the cheese slices and arrange the cheese slices on the ham slices. Roll up.
4. Cover the turkey slices with plastic wrap and, using a meat mallet or the flat side of a cleaver, pound them flat.
5. Place the ham and cheese on the flattened turkey slices and roll up.
6. Beat the egg, and dip the rolls in it so that they are well coated. Season with salt and pepper.
7. Process the slices of bread to form bread crumbs.
8. Coat the turkey rolls in the bread crumbs to cover completely.

~ Prepare the tomatoes ~

9. Halve the tomatoes. Chop the parsley and garlic together, and place about 1 teaspoon on each tomato half. Sprinkle a few drops of olive oil on each.
10. Arrange the tomatoes in an oven proof baking pan. Sprinkle over any remaining bread crumbs. Bake in a hot oven 400 degrees for 15 minutes.

~ Cook the turkey rolls ~

11. Heat oil and butter in a frying pan, and sear the turkey rolls on both sides. Cook over a gentle heat, for 15 to 20 minutes or bake in a moderate 350 degree oven.
12. Serve the turkey rolls with the tomatoes, garnished with chopped chervil.

Aunt Budee

These are really easy to make ~ I don't even have a real recipe for them ~ I just make them.

Turkey Tubes

1/2 lb. ground turkey
1 pkg. Stove top dressing
1 pkg. manicotti tubes
turkey gravy.

Cook manicotti tubes ~ drain and keep in cool water
Cook stove top dressing ~ set aside.
Brown turkey. Add to stove top.
Stuff tubes. Place in an oblong baking dish , cover with gravy and bake for about 20 minutes at 350°.

I've used ground beef instead of turkey ~ just use a beef or brown gravy.

Marlen

Crockpot Honey Chicken Wings

3 pounds chicken wings (16 wings)
Salt and pepper to taste
2 cups honey
1/2 cup ketchup

1 cup soy sauce
1/4 cup oil
2 cloves garlic, minced
Sesame seeds, optional, garnish

Rinse chicken and pat dry. Cut off and discard wing tips. Cut each wing at joint to make two sections.

Sprinkle wing parts with salt and pepper. Place wings on a broiler pan. Broil 4 to 5 inches from the heat for 20 minutes, 10 minutes for each side or until chicken is brown. Transfer chicken to crockpot.

For sauce, combine honey, ketchup, soy sauce, oil, and garlic in mixing bowl. Pour over chicken wings.

Cover and cook on Low 4 to 5 hours or on High 2 to 2 1/2 hours. If desired garnish with sesame seeds.

Caroline in Sask

Turkey Pie

2 1/2 Tablespoons Butter
2 Tablespoons Onion, diced
1 stalk Celery, diced
1 Carrot, peeled and diced
1/4 cup Flour
1 cup Chicken broth
3/4 cup Milk
1/4 cup Peas, frozen
1 1/4 cup Turkey, cooked and diced
2 Deep-dish pie shells, frozen
1 Egg

Pre-heat the oven to 400. Melt the butter in a heavy skillet. Add the onion, celery, and carrot. Cook until just soft. Whisk in the flour and cook for 3 minutes, stirring

constantly. Add the broth and milk. Simmer for 20 minutes, stirring frequently. Add the peas and turkey. Defrost the pie shells. Place one on a cookie sheet. Fill with the turkey mixture. Invert the other shell over the pie to form a top crust. Pinch the edges. Lightly whip the egg. Brush around the pinched edge to seal. Brush the top with the remaining egg. Bake at 400 for 20-25 minutes or until lightly browned. Allow to set 5 minutes before slicing.

Amazing Aunt Audrey

Chicken Quesadillas with Mango Salsa

This salsa blends the sweetness of fresh mango, the tartness of fresh cranberries, and the fiery spiciness of jalapenos. For a less spicy salsa, remove seeds and membranes from the jalapenos before chopping. Be sure to wear plastic or rubber gloves when working with the chiles.

Salsa:

1 cup chopped fresh or canned mango chunks
1 cup fresh cranberries
1 to 2 jalapeno peppers finely chopped (for milder salsa, remove seeds and membranes)
1/2 cup red onion chunks
1/2 cup red or yellow bell pepper chunks
1/2 cup fresh cilantro, loosely packed
2 tablespoons balsamic vinegar

Quesadillas:

12 corn tortillas
4 to 6 tablespoons butter
2 cups shredded, cooked chicken
8 ounces Jack cheese, shredded (2 cups)
8 ounces Cheddar cheese, shredded (2 cups)
1 jar (10 ounces) pepperoncini, cut crosswise into rings
1/2 cup chopped green onion
Place all salsa ingredients in a food processor and process until chunky smooth; set aside

Preheat oven; set to convection at 375°F.

In a medium skillet melt butter over medium heat; dip each tortilla in butter to coat and place on a 15x10x1-inch pan. Divide chicken, cheeses, pepperoncini and onions equally onto half of each tortilla. Fold tortillas in half. Cook in preheated convection oven at 375°F for 12 to 15 minutes or until cheese is melted. Cut into wedges and serve with salsa.
Makes 12 quesadillas.

For traditional (non-convection) baking:

Preheat and bake temperature: 400°F
Time: 12 to 15 minutes

Glender

White Chili

1 Tbl olive oil
1 med onion chopped
1 can chicken broth
1 can northern beans, undrained
1 4 oz can chopped green chili pepper
Substituted 2 tsp chili powder for 1 tsp cumin (didn't have that)

1 tsp garlic powder
1/2 tsp oregano
1/8 tsp red pepper
2 cups chicken breast (bet you can use canned, drained)
Brown chicken, onion in olive oil for 4-5 minutes
Add remaining ingredients.
Simmer 5 minutes.
Serve with chopped green onions, grated cheese and tortilla chips

This is a keeper, and better for you than regular chili.

Kayelle

Rave Roast Chicken

1 large roasting chicken, or two small whole chickens.
1 or 2 carrot, peeled, quartered
1 or 2 small onion, quartered
1 or 2 large sprigs Rosemary
3 full heads of garlic, cloves broken off but not peeled
1 can (15 1/2 oz) good canned chicken broth
1 cup white wine- not sweet- use Chardonnay or Savignon Blanc or White Vermouth.
3/4 cup good soy sauce (Kikkoman or the like- do NOT use La Choy) Pepper to taste.
Wash the chicken inside and out. Take out any giblets or other parts. In the large cavity, place the onion, carrot and Rosemary. Place the bird in a medium roasting pan. Throw all the garlic cloves around the chicken. Pour the chicken broth over the chicken. Pour the wine over the chicken. Pour the soy sauce over the chicken. Sprinkle with pepper.
Roast at 350 deg., basting 3 or 4 times with the pan juice. When it is done, slice the chicken, put on plates with several of the

garlic cloves (they are wonderful to pop out of the skins and eat!) and put a small ladle of pan juices over the top. Just yummy.

webholidays

Pollo con Coca-Cola

feeds 4-5

Serve with French Bread

1 (3 to 4 pounds) chicken cut into pieces
2 cloves garlic, each cut in half
Salt
Black pepper
1 tablespoon salad oil
24 ounces Coca-Cola
1/4 cup water
1 large Spanish onion, sliced thin
4 carrots, peeled and cut in rounds
2 fresh chile peppers, seeded and cut in half
1/2 teaspoon oregano
1 cup uncooked rice

Rub each piece of chicken with garlic halves, sprinkle with salt and pepper.

Heat oil in cast-iron pot.

Brown chicken in oil.

Add onion, carrots, oregano and chile peppers, then the water and enough Coke to cover the chicken.

Salt and pepper to taste.

Simmer, covered, for an hour and a half.

About an hour into the cooking time, spoon off one cup of the liquid and use it, with a cup of water, to cook the rice. Serve chicken on a platter with rice alongside and the vegetables and sauce as a side dish.

Tahni

Don't say yuck till you try it.. everyone 3 yrs old to 60 here liked it and it's easy !

Chicken Breasts (I used boneless/skinless, but you don't have to)

16 oz. can or jar of sauerkraut
8 slices swiss cheese
1,000 Island Dressing

Spray casserole dish with non stick cooking spray.

Place chicken breasts in pan. Pour kraut over chicken, pour dressing over kraut, lay slices of swiss on top, cover with foil, bake at 325 until chicken is done, remove foil, put back in oven just to lightly brown swiss cheese, serve.

rumer3

Chicken Salad

1- nice size chicken breast cook with onion ,celery ,carrots salt and pepper until done drain (save broth) cool and dice in bite size peices

drain one can mandrine ornages-- small can drain one can pineapple chunks (use half the can)

1 cup dice celery

1/4 cup dice (very small) onions or less shredded carrot (opt)

hellmans to cover,,,, mix altogether and put in refrigerator to cool
serve on a lettuce leaf

chicken salad sandwich

cook chicken breast like above.

use food prosser

chicken,,celery,,onion,,salt and pepper,

process to medium mixture
add hellmans cool before serving..

Jackie OK

Chicken Salad

3 cups diced chicken
1 cup sliced celery
1 cup green seedless grapes, halved
1 can mandarin oranges, drained
1/2 cup toasted slivered almonds

1 tbs. minced parsley
1/2 cup whipping cream, whipped
1/2 tsp. salt
3/4 cup mayonnaise
Mix the last four ingredients and gently toss with the first 5. I leave out the mandarin oranges cause I don't like them much if I am going to make a sandwich out of it.

Salads

Marlen

Ensalada a la Marlen (Salad Marlen Style)

My own recipe

1 7oz can red salmon, discard bones and skin (I'm picky)
12 oz container soft cream cheese
4 T real mayonnaise
1 large potato, boiled and cut into small squares
1 large apple, chopped
1 small can mixed vegetables
1 hard boiled egg, chopped (optional)
Salt and pepper to taste
Combine salmon, cream cheese and mayo.
Add all remaining ingredients and mix well.

Put into desired mold and refrigerate at least 2 hours. Unmold.

I unmold it into a platter of mixed greens and decorate with red pimentos, olives, tomato wedges. Serve with crackers. Melba rounds are especially good.

This recipe can be doubled, tripled, etc.

Marlen

jay jay13

Valentines Day Salad:)

Hearts of romaine lettuce, topped with hearts of palm, artichoke hearts and sliced starwberries (they look like hearts), with a raspberry or champagne vinaigrette. Served with a heart shaped meatloaf?

jay jay 13

Crunch Salad

Ingredients:

4 cups fresh broccoli florets
4 cups fresh caulifowerets
1 med. red onion
2 cups cherry tomatoes

Dressing:

1 cup fat free mayo
1/2 cup nonfat sour cream
1 tablespoon sugar

1 tablespoon vinegar

In large bowl, combine vegetable. Whisk the dressing ingredients until smooth, pour over vegetables and toss to coat. Cover and chill for at least two hours.

Yield: 18 servings

Marlen

Broccoli Salad

1 head fresh broccoli, florets only
1 pound sliced bacon
1 bunch green onions, chopped
1 cup raisins
1 cup unsalted peanuts
3 tablespoons cider vinegar
1/2 cup white sugar
1/2 cup mayonnaise

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside to cool. In a large bowl toss the broccoli florets, bacon, green onions, raisins and peanuts together. In a small bowl whisk the vinegar, sugar and mayonnaise together. Pour half of the dressing over the broccoli mixture and refrigerate. Let marinate overnight. Just before serving top with remaining dressing.

Carole OR

Vegetable Pasta Salad

12 oz. rotini pasta, cooked
6 green onions, thinly sliced
1 to 2 small zucchini, thinly sliced
2 cups frozen broccoli, thawed and drained
1 1/2 cups thinly sliced carrots, parboiled
1 cup thinly sliced celery
1/2 cup frozen peas, thawed
1 can (2 1/4oz) sliced ripe olives, drained
1 jar (6oz) marinated artichoke hearts, drained and cut up (opt)

Dressing:

1/2 cup mayo (or plain yogurt)

1/2 cup bottled Italian salad dressing
1/2 cup sour cream (or yogurt)
1 Tbs. prepared mustard

In large bowl, combine pasta, onions, zucchini, broccoli, carrots, celery, peas, olives and artichoke hearts. In a small bowl, combine dressing ingredients, mix well. Pour over pasta and veggies and toss. Cover and refrigerate for at least an hour, or serve warm.

*A great meatless meal served with french bread.

luckeyme

Taffy Apple Salad

Ingredients

1 tablespoon all-purpose flour
1/2 cup white sugar
1 egg yolk
2 tablespoons cider vinegar
1 (8 ounce) can crushed pineapple, juice reserved
4 large apples, cored and diced with peel
2 cups unsalted peanuts
1 (8 ounce) container frozen whipped topping, thawed

Directions

1 In a medium saucepan combine the flour, sugar, egg yolk, vinegar and reserved pineapple juice. Cook over medium heat until thick. Remove from heat and chill.
2 in a large bowl combine the pineapple, apples, peanuts and chilled cooked mixture. Fold in whipped topping and chill for at least 1 hour before serving.

Kayelle

Taffy Apple Salad

1 pkg. instant butterscotch pudding -- (3 oz.)
1 carton Cool Whip -- (8 oz.)
1 can crushed pineapple with juice -- (8 oz.)
1c. mini marshmallows
3 c. chopped apples (unpeeled)
1 c. dry roasted peanuts (optional)
In a large bowl, mix dry pudding, Cool Whip, pineapple and juice until well blended. Stir in apples, marshmallows and peanuts, until thoroughly mixed. Refrigerate 1-2 hrs. before serving.

kaybet

Cool Cucumber Pasta

8 oz tube pasta, I use shells
1 TBSP vegetable oil
2 med. Cucumbers, thinly sliced
1 med. Onion, thinly sliced
1 1/2 cup sugar
1 cup water
3/4 cup vinegar
1 TBSP prepared mustard
1 TBSP dried parsley flakes
1 tsp salt
1 tsp pepper
1 tsp garlic salt (I use powder if I don't have salt)

Cook pasta according to package, drain and rinse in cold water. Place in a large bowl; stir in oil, cucumber & onions. Combine remaining ingredients, pour over salad and

toss. Cover and chill for 3-4 hours, stirring occasionally (if you put it in a bowl with a tight fitting lid, just shake it). Serve with a slotted spoon. Yield 8-10 servings

Barbara WA

Cobb Salad.

In a big bowl, regular salad lettuce then add in it's own pile:
1/2 chicken breast, chopped
1 hard boiled egg, chopped
2 slices bacon, fried and broken in smallish pieces
1 small tomato, chopped or 1/2 large
1/3 to 1/2 avocado, chopped
small pile of blue cheese, crumbled
Use your own favorite dressing and serve with crusty french rolls.

KikkiSweden

Salad Nicoise

(hmm, spelling doesn't look quite right!)
with tuna, potatoes, boiled eggs, tomatoes, lettuce, haricot vert, red onion, cucumber and a strong garlic vinegar dressing.
Yummy!

Kayelle

Sauerkraut salad

1 large can of Kraut drained , snipped and rinsed
1 c. chopped celery

1 c. chopped bell pepper
1/2 c. chopped purple onion

dressing:

1/2 cup sugar
1/4 cup cider vinegar
1/2 cup salad oil
salt to taste

Marinate in fridge for several hours, and drain some of the juice before serving.

Goes great with barbeque!!

LillyAnn7

Red Cabbage & Warm Spinach Salad

For balsamic vinaigrette

1 garlic clove, minced
1/8 teaspoon salt
1/2 teaspoon Dijon mustard
1/2 teaspoon honey
1 1/2 tablespoons balsamic vinegar
2 1/2 tablespoons extra-virgin olive oil

For salad

1/4 cup pine nuts
2 oz sliced pancetta
(Italian unsmoked cured bacon), chopped
1 lb red cabbage, cut into 1/4-inch-thick slices
1 (5-oz) bag baby spinach, any tough stems discarded

Make vinaigrette: Mash garlic with salt to a paste. Whisk together garlic paste, mustard, honey, and vinegar, then add oil in a stream, whisking until emulsified.

Make salad: Toast pine nuts in a dry large heavy skillet over moderate heat, stirring frequently, until beginning to turn golden, about 2 minutes. Add pancetta and cook

until browned and crisp, about 2 minutes. Add cabbage, tossing to combine, and cook, covered, until wilted and just tender, 8 to 10 minutes. Reduce heat to low and add spinach, stirring gently until it just begins to wilt. Remove pan from heat. Add vinaigrette and toss.

LillyAnn7

BLT Salad

6 bacon slices (about 1/4 pound)
1/4 loaf Italian bread
1/4 teaspoon minced garlic
1 tablespoon fresh lemon juice
1/4 cup mayonnaise
1 tablespoon water
1 small red onion
1/2 pound cherry tomatoes
1 head Boston lettuce

In a skillet cook bacon over moderate heat, stirring occasionally, until crisp. Reserving 1 tablespoon bacon fat in skillet, drain bacon on paper towels and crumble. Cut bread into enough 3/4-inch cubes to measure 1 cup. Heat fat over moderately high heat until hot but not smoking and sauté bread cubes with salt to taste, stirring, until golden brown. Transfer croutons to paper towels to drain and cool.

In a small bowl whisk together garlic, lemon juice, mayonnaise, water, and salt and pepper to taste. Slice onion and halve tomatoes. Tear lettuce into bite-size pieces. In a large bowl toss onion, tomatoes, lettuce, half of bacon and croutons, salt and pepper to taste, and enough dressing to coat. Top with croutons and bacon

Tahni

Orange & Onion Salad

Slice thin 1 red onion, separate into rings
Cover with boiling water, let stand 15
minutes.

Peel and separate 4 oranges, remove
membrane and any thick white stuff.

Drain onions and rinse in cold water, pat
dry, chill 2 hours with oranges.

Shred 4-5 large radishes, add to mixture.

Remove some small inner leaves from a
head of Romaine and put on salad plate.. add
orange-onion mixture.

Mix red wine vinegar with olive oil and pour
over all... serve.

DonnaTN

Cucumbers with Dressing

1 cup mayonnaise
1/4 cup sugar
1/4 cup vinegar
1/4 tsp. salt
4 cups sliced cucumbers

In a bowl, combine mayonnaise, sugar,
vinegar and salt. Add cucumbers; stir to
coat. Cover and refridgerate for 2 hours.

Sherry Ia

Cucumbers with Dressing

1 cup mayonnaise

1/4 cup sugar
1/4 cup vinegar
1/4 tsp. salt
1/4 tsp. dill weed
chives to your liking
4 cups sliced cucumbers

In a bowl, combine mayonnaise, sugar,
vinegar, dill weed, chives and salt. Add
cucumbers; stir to coat. Cover and
refridgerate for 2 hours

LillyAnn7

Green Bean, Potato, and Cherry Tomato Salad

1 1/4 pounds slender green beans, trimmed
2 pounds small red-skinned new potatoes,
quartered
8 tablespoons fresh orange juice
3 tablespoons white wine vinegar
1 1-pint basket cherry or teardrop tomatoes,
halved
2 tablespoons chopped fresh Italian parsley
1/3 cup olive oil
6 tablespoons drained capers

Cook beans in pot of boiling salted water
until crisp-tender, about 4 minutes. Drain.
Transfer to medium bowl. Refresh under
cold running water. Drain well.

Cook potatoes in pot of boiling salted water
until just tender, about 8 minutes. Drain.
Transfer to large bowl. Add 2 tablespoons
orange juice and 2 tablespoons vinegar; toss
to coat. Cool to room temperature,
occasionally stirring gently.

Add green beans, tomatoes, and parsley to
potatoes. Whisk remaining 6 tablespoons

orange juice, 1 tablespoon vinegar, oil, and capers in small bowl to blend. Season dressing to taste with salt and pepper. Add dressing to salad and toss to combine. (Can be made 2 hours ahead. Let stand at room temperature.)

Makes 6 servings.

Sauces

Kayelle

Hot Peach & Ginger Grilling Sauce

This is wonderful basted onto chicken, pork, or duck on the grill.
I often double the recipe and keep it in a large jar in the refrigerator.

1 cup peach jam
1/4 cup Kikkoman soy sauce
1/4 cup dry white wine
1 Tbs. fresh lemon juice
1/4 cup finely minced green onions
8 cloves pressed garlic
2 tsp. (or more) Tobasco sauce
1 Tbs. fresh minced ginger
Combine all, and brush on chicken, pork or duck while grilling.

Kayelle

Stress Relieving Marinera Sauce

has no recipe!!LOL
The first thing I do is put a stack of Andrea Bocelli CD's on the Stereo and turn the volume up loud!!
It all depends on how stressed I am when taking out my frustrations chopping the

vegetables!! I can really make my cleaver knife rival that Yan Can Cook guy!! hee hee. I use equal amounts of celery and white onion. I like red and green peppers, along with some dried Porchini mushrooms. I use lots of chopped fresh garlic and dried basil~(don't like the fresh basil). I saute the vegies in olive oil, and then start dumping in chopped canned tomatoes along with some tomato sauce. I season with salt, the dried basil, some red pepper flakes and a pinch of sugar. Just stir, simmer and taste it for an hour or so, or until Andrea is through singing. Works wonders for stress, and tastes darn good too!!

P>S>~Forgot to say, that water and a deep breath should be added as needed.

Marty Ga

Red and Yellow Bar-B-Que Sauce

Red Sauce

(I double this recipe. Also I use Tabasco instead of cayenne peppe)

1. 1/4 cup vinegar,(I like red but white is okay).
2. 1/2 cup water
3. 2 tablespoons brown sugar
4. 1 tablespoon prepared mustard
5. 1/2 teaspoon black pepper
6. 1 1/2 teaspoons salt
7. 1/4 teaspoon cayenne pepper
8. 1 slice lemon
9. 1 small onion chopped
- 10.1/4 cup margarine
- 11.1/2 cup ketchup
- 12.2 tablespoons worcesteshire sauce

Mix first 10 ingredients in sauce pan.
Simmer 20 minutes uncovered. Add next 2

ingredients and bring to a boil. Makes 1 3/4 cups.

Yellow Sauce

1 bottle Durkee Sauce
1/2 pound of margarine or butter
2 tablespoons prepared mustard
Rinse bottle with 4 tablespoons white vinegar and 4 tablespoons lemon juice. This is a good way to get all the Durkee's out of the bottle.
Salt and pepper to taste
4 tablespoons sugar. I use white but I think brown would be find too.
Heat but not to boil.
Enjoy and call me when dinner is ready

Marty Ga

Pineapple Sauce

4 oz. Pineapple Preserves
1 tablespoon Dry Mustard
1 tablespoon Prepared Horseradish
Heat over low hear until warm.

This is very good. Of course, I always add more of each to taste. It will open your sinus. I serve this with chicken strips, shrimp or egg rolls as an hors d'oeuvre.

Seafood

jay jay 13

Crab Fritters

1/2 Lb. crab meat -- (8 oz.)

1 egg
1/4 C. milk
1 C. all-purpose biscuit mix
juice of 1 whole lemon
1/8 Tsp. garlic salt
1/4 Tsp. salt
1/2 Tsp. lemon pepper seasoning
1/2 Tsp. parsley flakes
6 Drops Worcestershire sauce
fat or oil for frying
Remove all cartilage from crab meat. In a bowl, beat egg; add milk; stir in biscuit mix. Add seasonings and crab meat and mix gently. In heavy skillet, heat 2 to 3 inches fat or oil to 375 degrees. Drop batter into hot oil by 1/2 teaspoon and fry until brown. Makes about 24 fritters.

jay jay 13

Shrimp Kabobs with Sesame Dipping Sauce

Only 2 grams of fat per serving
Use a pineapple knife or sturdy grapefruit knife to cut off the pineapple shell.

Ingredients

1 lb. fresh or frozen medium-size raw shrimp, peeled and deveined
1/4 cup hoisin sauce
1/4 cup tomato sauce
1/4 cup plum sauce or snipped chutney
1 Tbsp. lemon juice
2 tsp. grated gingerroot
2 tsp. minced garlic
1/8 tsp. white or black pepper
16 six-inch bamboo skewers
1 fresh pineapple or one 8-oz. can pineapple chunks (juice pack), drained
1 medium red and/or green sweet pepper, cut into 1-inch squares (1 cup)
1 recipe Sesame Dipping Sauce (below)
Thaw shrimp, if frozen. For marinade, in a medium mixing bowl combine hoisin sauce,

tomato sauce, plum sauce, lemon juice, gingerroot, garlic, and pepper. Add shrimp and stir to coat. Cover and chill for 1 hour. (Do not marinate longer.) Soak bamboo skewers in water for 30 minutes.

If using fresh pineapple, cut in half lengthwise. Reserve one half. Remove and discard shell and core of other half. Cut 16 bite-size chunks for kabobs. Save any remaining fruit for another use.

Drain shrimp, reserving marinade. On each skewer, thread 1 shrimp, 1 pineapple chunk, 1 sweet pepper square, and 1 more shrimp, leaving 1/4-inch space between items.

Repeat with remaining skewers and ingredients. Brush kabobs with some of the reserved marinade.

Place kabobs on the unheated rack of a broiler pan. Broil 4 inches from the heat about 4 minutes or till shrimp turn pink, turning kabobs once and brushing with marinade.

To serve, stick the sharp ends of the skewers into the outer shell of the reserved half pineapple. Serve with Sesame Dipping Sauce. Makes 16 servings

Sesame Dipping Sauce: In a small serving bowl stir together 1/3 cup rice vinegar or white vinegar, 1/4 cup honey, 1/4 cup lower-sodium soy sauce, 2 tablespoons toasted sesame seed, and 2 teaspoons toasted sesame oil. Cover and set aside or chill for 30 minutes to allow flavors to blend.

Nutrition fact per serving: 65 cal., 2 grams fat.

SteveFL

Quick and Easy Salmon Patties

Ingredients:

- 1 (16 oz.) pink salmon
- 1 egg

- 1/3 tsp. grated onion
- 1/2 cup flour
- 1 1/2 cups oil
- 1 1/2 tsp. baking powder

Directions:

Drain salmon; set aside 2 tablespoons of juice.

In a bowl mix salmon, egg and onion until sticky.

Stir in flour.

Add baking powder to salmon; stir into salmon mixture.

Form into small patties and fry until brown (about 5 minutes) in hot oil.

John CO

Pineapple Fried Rice

Ingredients

- 1 pineapple (whole fresh with leaves)
- 2 tbsp vegetable oil
- 1 small onion finely chopped
- 2 green chiles seeded and chopped
- 1 cup lean pork, cut into small dice (8 ounces)
- 1/2 cup cooked shelled shrimp or prawns (4 ounces)
- 3-4 cups cooked cold rice
- 1/4 cup roasted cashews (2 ounces)
- 2 green onions chopped
- 2 tbsp fish sauce (from Asian Market)
- 1 tbsp soy sauce
- 10-12 mint leaves shredded - for garnish
- 2 red chiles, sliced into rounds - for garnish
- 1 green chile, sliced into rounds - for garnish

1. Cut the pineapple in half lengthways and remove the flesh from both halves by cutting round the inside the skin. Reserve the shells. You will need about 1/2 cup (4 oz) of fruit (keep the rest for dessert).

2. Heat the oil in a wok or large frying pan. Add the onion and chiles and stir-fry for about 3-5 minutes until softened. Add the pork and cook until it is browned on all sides.
3. Stir in the shrimp or prawns and rice and toss well together. Continue to stir-fry until the rice is thoroughly heated.
4. Add the chopped pineapple, cashew nuts and green onions. Season with fish sauce and soy sauce.
5. Spoon into the pineapple shells. Garnish with shredded mint leaves and red and green chiles.

DonnaTN

Shrimp and Mushroom Saute

- 1/2 cup (1 stick) unsalted butter
- 8 ounces fresh mushrooms, sliced
- 1 clove garlic, minced
- 1 pound fresh shrimp, peeled and deveined
- 2 tablespoons fresh lemon juice
- 2 tablespoons minced fresh parsley
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 tablespoons chopped fresh chives
- 1/4 teaspoon Tabasco Sauce
- 2 tablespoons bourbon
- 3 cups cooked rice or pasta
- 1 lemon, quartered

TO PREPARE:

Melt butter in a medium skillet over medium heat. Add mushrooms and garlic. Sauté until tender. Add shrimp and cook until slightly pink. Stir in lemon juice, parsley, salt, pepper, chives, Tabasco, and bourbon. Heat

thoroughly, stirring occasionally. Serve over rice or pasta and garnish with lemon wedges.

SERVES 3 - 4

John CO

Rice Pilaf with Mixed Seafood

- 2 shallots
- 6 oz mushrooms
- 1 1/4 cups white wine
- 6 large clams, wash well
- 4 cups mussels, wash well
- 5 sprigs parsley
- 1 1/4 lb cockles, wash well (type of seashell)
- 3 tbsp butter
- 2 1/2 cups long grain rice
- 1 1/4 cups heavy cream
- fresh herbs ...chervil
- salt and pepper

1. Peel and slice the shallots crosswise. Trim, wash and slice the mushrooms very fine.
2. In a frying pan, cook the shallots with the clams and the white wine, covered, until the clams open.
3. Remove the clams. Leave the liquid in the pan. Add the mussels and cook, covered, until the shells open.
4. Meanwhile, trim, wash, dry and finely chop the leaves of parsley. Set aside.
5. Remove the mussels from the frying pan when opened, and cook the cockles in the same liquid, covered, until they open.

6. Remove the opened cockles and cook the small clams, covered, in the same liquid until open.

7. Remove the shellfish from the shells. Cut out the intestinal bags from the larger shellfish, if necessary. Rinse well to eliminate sand.

8. Strain the cooking liquid through a cheesecloth-lined sieve, discard the impurities and set aside the stock.

9. In a frying pan, heat the butter and fry together the shellfish, mushrooms and the rice, shaking the pan continuously. Cook for 2 minutes over high heat.

10. Pour into the frying pan water or fish stock equal to 1 1/2 times the volume of rice. (Basically 1 1/2 cups water to 1 cup of rice.) Season, cover and cook in hot oven (425 degrees) for 25 minutes.

11. Reduce the cooking liquid from the shellfish for 1 minute over medium heat. Add the cream and reduce for 2 more minutes. Blend the mixture smooth and add the parsley.

12. Serve the rice and the shellfish in a mound with the sauce poured around the edge. Garnish with the chervil. You can pack the rice in a small bowl or cup, then invert it on a platter to form the mound.

Amazing Aunt Audrey

Carpaccio de poisson

Serves 4

Carpaccio was originally a dish made of thin strips of raw beef coated with olive oil and lemon juice.

Ingredients:

- 2 good sized sole fillets
- 2 raw salmon fillets
- 1 tablespoon snipped dill
- 1 tablespoon chopped dill
- 1 bunch rocket (arugula)
- 1 lemon
- 5 tablespoons extra virgin olive oil
- 1 teaspoon mustard
- salt, black pepper

Preparation:

- Thinly slice the salmon. Place the slices on a large plate. Pour over 2 tablespoons of oil and a few drops of lemon juice. Salt and pepper the slices. Sprinkle with snipped dill and leave to marinate for 30 minutes.
- Spread the fillets of sole between 2 sheets of cling film and press them flat with your hands. Remove the upper sheet.
- Cover each fillet of sole with the marinated salmon and the chopped dill. Carefully roll up the fillets of sole from tail to head and leave them in a refrigerator for 10 minutes to harden them slightly.
- Wash and dry the rocket leaves and arrange them on a serving dish.
- Remove the fillets from the refrigerator. With a sharp knife, slice thinly the fish roulades and arrange over the rocket.
- Mix the lemon juice with mustard and oil. Add salt and pepper. Coat the carpaccio de poisson with the vinaigrette.

Serve chilled.

Note: For a good result, it is very important to choose some fish of excellent quality. They must be absolutely fresh. Keep the carpaccio de poisson in a cool place until it is served.

Kayelle

My Shrimp Pasta Salad

1 lb. small cooked shrimp (fresh or frozen)
10 oz. sm. shell pasta, cooked el dente'
(rinse in cold water)
1 cup frozen tiny peas (rinse in warm water
to defrost)
1 13oz can of water packed artichoke hearts
(drained and cut up)
5 green onions, sliced and include some
green.
1 sm. can pickled beets, slice in strips
3 ribs of celery, thin slice
1 carrot, grated
4 hard cooked eggs, cut in wedges for
garnish.

Dressing~~

1 cup mayo
1 tsp. Worsteshire
3 Tbs. chili sauce
2 tsp. horseradish
3 Tbs. capers
cracked pepper to taste

Mix everything together in a large bowl with
the dressing, and chill till ice cold.
Serve on chilled plates with a bed a bed of
lettuce, and egg wedges on the top.
Some crusty rolls, and you're set! :)

LillyAnn7

Baked Lemon Pepper Salmon

1/2 cup chopped green onions
1/4 cup drained capers
1 teaspoon dried dillweed
1 1 1/4-pound skinless center-cut salmon
fillet
1 tablespoon lemon pepper seasoning
2 tablespoons butter

Preheat oven to 425°F. Place large sheet of
foil on baking sheet. Spray foil with
vegetable oil spray. Mix green onions,
capers and dill in small bowl. Place salmon
on foil; sprinkle with lemon-pepper
seasoning. Spread shallot mixture over
salmon. Dot with butter. Fold up foil edges
to enclose salmon; seal.

Bake salmon just until opaque in center,
about 28 minutes. Open foil; transfer salmon
to platter. Spoon any juices over.

Linguine with Shrimp Scampi

1 1/2 sticks butter
1 pound large uncooked shrimp, peeled,
deveined, and butterflied
4 large garlic cloves, chopped
1/4 teaspoon red pepper flakes
zest and juice of 1/2 a lemon

1 pound linguine, freshly cooked

Heat butter in a large skillet over medium-
low heat until melted. Add shrimp and toss
to coat. Add garlic, red pepper flakes, lemon
zest and lemon juice. Cook until pink and no
longer translucent, 5 to 7 minutes.

Mound linguine in large bowl. Spoon shrimp mixture over and toss to combine.

Side Dishes and Veggies

Elle 53

Ritz cracker stuffing or dressing

ingredients

1 1 lb box ritz crackers
1 lg onion chopped
8 oz mushrooms sliced thin
1 can chicken broth
2 eggs
salt and pepper to taste

TO MAKE

saute mushrooms and onions in canola oil, crush crackers and add the chicken broth, add to crackers, add eggs salt and pepper, pour into baking dish and bake at 350 for one hour until browned..

Kayelle

Hot German Potato Salad

1/2 lb. diced bacon
1/2 C diced celery
1/2 C diced onion
2 Tbs. sugar
1Tbs. flour
1 1/2 tsp. salt
1/2 tsp. celery seed
1/4 tsp. white pepper
1/2 C. water
1/3 C. cider vinegar
3 TBS. diced fresh parsley

about five cups of boiled red potatoes in 1/2 pieces. Skin left on.

In a skillet, cook bacon until crisp and remove from fat. To the fat, add celery and onion. Saute til tender. Add sugar, flour , seasonings along with the water and vinegar. Bring to a simmer for 5 min and add potatoes. Refrigerate at least overnite (up to three days) and stir in the bacon and parsley. Heat in a casserole till hot.

I usually at least triple this recipe. It's just wonderful with a ham dinner.

Kathy-Lee

Big Daddy Ratz

Oven-Roasted Potato Salad

This is my wintertime Potato Salad.

Makes 12 servings.

Ingredients:

- 2 ½ pounds baking potatoes, cut into 2-inch chunks
- 2 tablespoons plus ½ cup olive oil
- 4 cloves garlic, minced
- 2 tablespoons chopped fresh rosemary
- ½ teaspoon red pepper flakes
- 2 tablespoons red wine vinegar
- 1 tablespoon Dijon mustard
- 1 teaspoon kosher salt
- ¼ teaspoon black pepper
- ¾ cup chopped scallions

Directions:

1. Preheat the oven to 450 degrees Fahrenheit. Coat a baking sheet with cooking spray.

2. In a large bowl, combine the potatoes, 2 tablespoons olive oil, garlic, rosemary, and red pepper flakes. Spread the potatoes in a

single layer on the baking sheet. Bake, turning occasionally, until browned and tender in the center, about 35 minutes.

3. Meanwhile, make the dressing. In a small bowl, combine the vinegar, mustard, salt, and pepper. Whisk in the remaining ½ cup olive oil in a slow, steady stream.

4. In a large bowl, combine the potatoes and scallions. Pour the dressing over the warm potatoes and toss well to coat. Serve warm or at room temperature.

Big Daddy Ratz

Pesto Roasted Potatoes

Crispy, yummy potatoes, goes with everything.

Ingredients:

3 tablespoons shredded Parmesan cheese
2 tablespoons dry bread crumbs
1 tablespoon crushed dried basil
3/4 teaspoon salt
3 tablespoons olive oil
2 cloves garlic, minced or pressed
12 tiny new potatoes, halved or 6 medium, quartered

Directions:

Preheat oven; set to convection at 450°F.

In a large resealable plastic bag combine cheese, bread crumbs, basil and salt; set aside. In a large bowl, mix olive oil and garlic together. Toss potatoes in oil to evenly coat. Put potatoes in bag and shake to coat with Parmesan cheese crumbs. Line a low-sided pan (bottom of a two-piece broil pan or 15x10x1-inch baking pan) with foil;

place potatoes on pan. Drizzle potatoes with any remaining oil.

Cook in preheated convection oven at 450°F for 20 to 25 minutes.

Makes 4 to 6 servings.

For regular (non-convection) baking:

Preheat and bake setting: 475°F Time: 20 to 25 minutes

Amazing Aunt Audrey

Horseradish Mashed Potatoes

Serve this side dish with your favorite roast beef recipe.

Serves 3-4

Ingredients:

4 large Potatoes, peeled and cut into large pieces
4 tablespoons Butter
3/4 cup (or more) Milk
Salt and white pepper to taste
1 1/4 Tablespoons Horseradish (prepared)

Directions:

Place the peeled and cut potatoes in a large saucepan and cover with water. Cook until soft. Drain and place in a mixer bowl. Add the butter and half the milk. Whip on low. Gradually add milk and increase the mixer speed until smooth. Add the horseradish and blend in. Check the seasonings. Serve warm.

Big Daddy Ratz

German-Style Red Cabbage

Here you can use either red or green cabbage. Either will work just as well. this recipe compliments most german dishes especially pork.

2 tablespoons unsalted butter
2 yellow onions
1 small head red cabbage, shredded
1/4 cup sugar
5 tablespoons vinegar
1 teaspoons salt
Pepper to taste
3 apples, peeled and chopped
1/2 tsp. caraway seed (optional)

In a large deep pot, melt the butter and sautee the onion. Add the cabbage, sugar, vinegar, salt, pepper, and apples. Reduce heat and simmer for 30 minutes. Add the caraway seeds and serve hot.

Jen TX

Stuffed Zucchini Boats

This recipe is from the August/September 2001 "Light & Tasty" magazine.

4 medium zucchini
1 egg
1 cup chopped fresh spinach
3/4 cup dry bread crumbs
1/2 cup tomato sauce
1/3 cup grated Parmesan cheese
1/3 cup finely chopped onion
1 garlic clove, minced
1/4 tsp. salt
1/8 tsp. pepper

1 can (14-1/2 oz) diced tomatoes, drained and finely chopped

1 cup (4 oz.) shredded reduced fat Swiss cheese

Trim ends of zucchini; place in a steamer basket. In a saucepan, bring 1 in. of water to a boil; add basket. Cover and steam for 5 minutes. When zucchini is cool enough to handle, cut in half lengthwise; scoop out pulp, leaving a 1/4-in. shell. Set pulp aside. In a bowl, beat the egg; add spinach, bread crumbs, tomato sauce, Parmesan cheese, onion, garlic, salt, pepper and zucchini pulp. Spoon into zucchini shells.

Place in an ungreased 13x9 baking dish. Bake, uncovered at 350° for 20 minutes. Top each with tomatoes and Swiss cheese. Bake 5-10 min. longer or until cheese is melted.

Yield: 8 servings

Nutritional Analysis: One serving equals 148 calories, 6 g fat (3 g sat. fat), 40 mg cholesterol, 429 mg. sodium, 15 g carb., 3 g fiber, 10 g protein.

Diabetic Exchanges: 2 veg., 1 1/2 lean meat, 1/2 fat

Kayelle

Tomato Pie

~~main, or side dish

1 cup fresh fine bread crumbs
3 cups sliced peeled vine-ripened tomatoes
1/3 cup very thin sliced onions
2 cups grated mild Cheddar Cheese
2 lg. eggs, beaten lightly
3 strips bacon, halved crosswise

Preheat oven to 325 and butter a 9 in pie plate.

Sprinkle 1/2 cup bread crumbs on bottom of pie plate. Arrange half of the tomatoes on

bread crumbs and top with half of onion. Sprinkle half of the cheese on top and repeat layers. Pour eggs over all and sprinkle with salt and pepper.

Arrange bacon strips on top of pie and bake in mid oven for 45 min. or till bacon is crisp.

Note: this is a wonderful dish if you have home grown tomatoes, don't bother without them. I have also added thin sliced zucchini if I don't have enough ripe tomatoes. This is really a summer keeper of a recipe!

Marty Ga

Tater Dressing

5-6 potatoes peeled and cooked
5-6 slices of stale bread or rolls
1 tablespoon of poultry seasoning
1/2 to 1 cup margarine
salt and pepper
1 large onion cut into small pieces.
Boil and Mash "taters" add all other ingredients and stir well.
Stuff chicken or turkey or beat a round steak until flat. Pat your dressing mix on to steak surface, roll and hold together with tooth picks. Bake in roaster.

Caroline in Sask

Cabbage Rolls

Brown about a pound of ground beef, 1 chopped onion. drain the fat off. Cook 2 cups of rice according to pkg directions, I don't know what the cooked measurement is. Combine the rice and ground beef, salt and pepper to taste. set aside. Cut the core out of the cabbage, place core side down in a pot with a couple of inches of boiling water, cover and cook, turning now and then to

soften the leaves. remove the leaves from the pot as they soften. You don't want them to get too soft, just good and flexible. Place them in a bowl of cold water.

14-16 leaves should be enough for the amount of filling, depending on how big you make the rolls.

Now take a leaf, place it cup side down on the cutting board and trim the 'spine' if the leaf so it is thinner and more flexible. Flip the leaf over (cup side up) and place about 1/2 cup-3/4 cup of filling in the leaf. With the 'base' of the leaf towards you, fold the sides over the filling slightly and then roll the leaf away from you. you should end up with a tidy little package.

Continue doing this until you have used all the filling.

Place the rolls in a large baking pan or roaster, pour tomato juice to almost cover them and bake in a 325 oven for about 1/2 hour to 45 minutes.

To make halobchi (sp) do the same thing, only use the smaller leaves, and fill with plain rice.

Some people add cooked bacon rather than the ground beef.

I find that the regular long grain rice works best as it tends to get kind of sticky and holds together well.

If this gets too frustrating to put together, or if you are in a hurry, then try

Lazy Cabbage rolls-

Make the filling, cut the cabbage in strips and steam. Arrange in layers in a casserole dish adding tomato juice as you go. top with

cabbage and tomato juice. bake 325 for 30-45 min.

Kayelle

This is wonderful as a side dish with a Christmas ham.

Baked Pineapple

1/2 C. butter
1 C. white sugar
4 eggs
pinch of cin. & nutmeg (optional)
5 slices white bread, remove crusts & tear into very small pieces
1 20oz crushed pineapple with juice

Cream butter with sugar, add eggs one at a time and beat till lemon colored. Add spices, bread pieces, and pineapple with juice. Pour into casserole dish and bake at 350 for 1 hr, till bubbling and slightly brown on top.

betteh60

Marinated Mushrooms

2 bunches of green onions cleaned and sliced
1 box of mushrooms cleaned and sliced

1/4 cup of tarragon vinegar
1/4 cup of olive oil
1 tsp. dried tarragon
garlic powder to taste

Mix and serve.....this is WONDERFUL

Kayelle

Orange Glazed Carrots

3 c. thinly sliced carrots
2 c. water
1/4 tsp. salt
3 Tbsp. butter or margarine
3 Tbsp. orange marmalade

Combine carrots, water and salt over low heat. Cover and cook until carrots are tender. Drain well and stir in melted butter and marmalade. Blend with carrots for 5 to 10 minutes. Makes about 6 servings.

Kayelle

Gourmet Sweet Potato Casserole

5 sweet potatoes-- cooked, peeled and mashed
1/4 teaspoon salt
1/4 cup butter
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 cup white sugar
2 tablespoons cream
1/4 cup butter, softened
3 tablespoons all-purpose flour
3/4 cup packed light brown sugar
1/2 cup chopped pecans

1 Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Set aside.
2 In a large bowl, mix together mashed sweet potatoes, salt, 1/4 cup butter, eggs, vanilla, ground cinnamon, sugar, and cream. Pour into prepared baking dish.

3 In a medium-sized mixing bowl, combine 1/4 cup butter, flour, brown sugar, and chopped pecans. Mix together with a pastry blender or fingers until it resembles course meal. Sprinkle over potatoes.
4 Bake for 30 minutes.

Makes 6 servings ~I double it.

Kayelle

Corn Casserole (Calif. style)

2 #2 cans of cream corn
3/4 cup of yellow corn meal
1/2 cup of salad oil
2 large eggs, slightly beaten
1 small can of sliced black olives
1/2 tsp of garlic powder
1/2 tsp of salt
1 sm. can of diced Ortega green chile
2 cups of grated mild cheddar cheese

Combine all in a deep uncovered casserole. Bake at 350 till set, (30 to 40 min) Don't over bake.

Snacks & Treats

Marlen

Chocolate Chip Cheesecake Dip

1/2 c raisins
1 tb brandy
2 c ream cheese, softened
1/2 c whipping ream

1/2 t vanilla extract
1/4 c dark brown sugar
1 t cinnamon, ground
1/2 c mini chocolate chips
Ground cinnamon for garnish

Mix the raisins and brandy (making sure all the raisins are coated) and let soak for 15 minutes. In another bowl, beat the cream cheese and whipping cream until well blended and smooth. Add the vanilla, mixing well. Blend in the brown sugar and cinnamon. Mix in the raisins and chocolate chips, blending well. Garnish with a light dusting of cinnamon. Serve at room temperature.

Makes about 3 3/4 cups of dip.

Suggested dippers: Graham crackers, honeydew melon, strawberries, peaches, dried fruit, pound cake cubes.

Big Daddy Ratz

Popcorn Balls

5 qt. popcorn
2 c. sugar
1 1/2 c. water
1/2 tsp. salt
1/2 c. light corn syrup
1 tsp. vinegar
1 tsp. vanilla

Keep popcorn hot and crisp in a slow 300 degrees oven.

Combine sugar, water, salt, corn syrup and vinegar.

Cook to hard boil stage (250 degrees).

Add vanilla.

Pour slowly over popcorn.

Mix well to coat.

Press into balls.

Makes 15 to 20 balls.

Carole OR

Trail Mix

Vary the amounts to suit your own tastes.

Dried apricots or peaches (I didn't use either)
Dried cranberries
Pumpkin seeds
sunflower seeds
almonds
peanuts, salted or unsalted
raisins, both regular and golden

Mix well and put into an air tight container for storage.

I also added some chopped dates to mine, and you could add banana chips (I don't like them), coconut, or whatever other kind of dried fruit you like.

Amazing Aunt Audrey

Curried Potato Chips

Ingredients:
2 large Idaho or Russet potatoes
2 cups Peanut oil -for frying
1 clove fresh garlic, finely minced
2 teaspoons Madras curry powder
Kosher Salt

Directions:

Using a mandolin, thinly slice the potatoes and place in a large bowl of cold water. In a large heavy pot, heat the oil to 360F. Drain the potatoes well with paper towels and fry the chips in batches, draining on a stack of paper towels. In a small bowl, add 1

teaspoon of frying oil with the garlic and the curry powder and salt and stir well. Carefully toss the chips with the oil mixture. Serve immediately.

Cheryl g NH

Popcorn balls

1/2 cup packed brown sugar
1/2 cup dark corn syrup
1/4 cup margarine or butter
1/2 teaspoon salt
8 cups popcorn

Heat brown sugar, corn syrup, margarine and salt to simmering in 4 qt. dutch oven over medium-high heat, stirring constantly. Add popcorn. Cook, stirring constantly, until popcorn is well coated, about 2 minutes. Cool slightly.

Dip hands in cold water, shape mixture into 2 inch balls. Place on waxed paper, cool completely. Wrap individually in plastic wrap or place in plastic bags and tie.

About 6 popcorn balls

NewTahni

Popcorn balls

1 cup karo, 1 pkg jello, 1 cup sugar, dissolve all 3 ingredients and them mix into popcorn balls.. nummy

and caramel ones:

5 tablespoons vegetable oil
2 1/2 cups popping corn

1/4 cup butter
1 cup packed light brown sugar
1/2 cup light corn syrup
2/3 cup sweetened condensed milk
1/2 teaspoon vanilla extract

Directions

1 Add 1 tablespoon of the oil to a 4 quart saucepan, and heat over high heat. When oil is hot, add 1/2 cup of popping corn. Keep pan moving constantly. When corn stops popping, remove from heat. Place popped corn in oven to keep warm. Repeat until all corn has been popped. Set aside.

2 In a medium saucepan with a candy thermometer inserted, combine butter, sugar, and corn syrup. Stir well and bring to boiling over medium heat. Stir in condensed milk; simmer, stirring constantly, until thermometer reads 238 degrees F (114 degrees C). Stir in vanilla.

3 Pour caramel over popped corn and stir to coat. Butter hands lightly; shape popcorn into balls about 3 1/2 inches in diameter.

Caroline in Sask

Caramel Apples

6 medium Red apples
14 ounces Caramels
2 Tablespoons Milk
Wooden skewers

Add the caramels and milk to a metal bowl placed over simmering water on the stove. Stir frequently until melted. Remove the stems from the apples and press a skewer into the top. Line a cookie sheet with waxed paper. Dip each

apple into the caramel and coat evenly. Place on the waxed paper and allow to set until cooled.

Soups & Sandwiches

rumer3

Hamburger Soup

1 1/2 lb ground meat
1 cup chopped onion
1 cup chopped celery
1 cup chopped carrots
2 cans pureed tomatoes (1 pound size)
3 cups water
1 8 o z tomato sauce
1/4 cup barley
5 potatoes diced
salt and pepper
2 tea accent
2 tbsp fresh parsley chopped
1 tea fresh basil chopped
1 tea thyme (opt)
1. Fry the ground meat in soup pot, (I always add a little salt & pepper and onion just for seasoning) add water.
2. Add the rest of the ingredients Except Potatoes
3. Cook until the vegetables are tender, not mushy.
4. Add potatos and cook until tender

NOTE:::: I like red potatoes ... Sometimes I add a little sugar.

Enjoy! ~Rumer~

Soldier Supporter

HodgePodge Soup

I don't measure with this soup...

The day before you make it, take 1/2 lb or so of ground beef and put a bunch of garlic salt or powder in it....mix, cover and let set overnight.

Then:

start with chicken broth and get it simmering throw in mixed frozen veggies (whatever you like)

Add about a cup of Orzo and cook a while add some small pieces of chicken make tiny meatballs (size of marbles) and throw those in

when the soup is nearly done, add some chopped fresh spinach leaves

Excellent and you can keep adding to it if you like

Caroline in Sask

Veggie Borcht

Most borcht recipes that I have found on the net use beef and beef broth, but i have always made it with veggies only.

Chop or slice and saute' lightly in a small amount of butter or olive oil-

1 small onion

1 celery stalk

3 med carrots

3 med potatoes

6 med beets

add water to generously cover the veggies and simmer until the veggies are tender. During the last 15 minutes or so of cooking

add a good handful of shredded cabbage. Add salt and pepper to taste.

serve with a spoonful of sour cream-yummy!

kaybet

Stuffed Pepper Soup

2 lbs ground beef

1 (28oz) can tomato sauce

1 (28oz) can diced tomatoes, undrained

2 cups cooked converted or long grain white rice (I just use Minute Rice)

2 cups chopped green pepper

2 beef bouillon cubes

1/4 cup packed brown sugar

2 tsps. Salt

1 tsp pepper

In a large pan or dutch oven, brown the ground beef ; drain. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer for 30-40 minutes until peppers are tender. Yield: 10 servings (not big eaters apparently!!)

*I add onions or onion powder, garlic powder and some chili powder, just add how much you want to. It is thick also, can add water to thin it, or could be used as spanish rice

hope you enjoy this! Hosses steak and seahouse serves this, but i add some of my own ingredients to their recipe! kaybet

Marlen

Cream Cheese Soup

3 oz butter
6 sticks, celery, sliced
1 large onion, chopped
1 small red pepper, deseeded and finely sliced
3/4 pint vegetable stock
A few sprigs of fresh parsley
8 oz cream cheese
1 TB corn flour
3/4 pint milk
1 TB olive oil
2 thick slices white bread, cut into small cubes (or skip this step and use croutons)

Melt half the butter in a large saucepan and saute the celery and onion until softened. Add half the red pepper, reserving the remainder for garnish. Pour in the stock and parsley. Bring to the boil and simmer, covered, for about 20 minutes. Blend in a food processor. Return to the saucepan and add the cream cheese, stirring until melted and smooth. Blend corn flour with 2-3 tablespoons of the milk, then stir into the soup with remaining milk. Heat until almost boiling. Heat remaining butter and olive oil, add the bread cubes, frying until golden. Drain on paper towels. Ladle the soup into warm bowls and garnish with red pepper. Pile a few croutons on top and serve.

Soldier Supporter

Sausage and Lentil soup

1 lb. bag of lentils
2 lb. ground breakfast sausage (Jimmy Deans etc.)
4 carrots

1 onion
2 qts chicken broth

to simmering chicken broth add lentils, onion, carrots (cook for a while) fry off sausage until crumbly...then drain add to pot and simmer a while.

This is a thick soup but you can add more broth if you'd like.

Amazing Aunt Audrey

Gazpacho

Gazpacho is just wonderful on a hot summer day. The flavor should embody the sweetness of ripe summer tomatoes and the fiery spiciness of red peppers. This can be garnished with a little chopped cucumber to cool the fire if need be.

1 green bell pepper, diced
4 ripe tomatoes, peeled and diced
1 large Vidalia onion, chopped
3 cloves garlic
2 cups tomato juice or tomato juice cocktail
1/4 cup red wine
Juice of 1 lime
3 scallions, coarsely chopped
Red pepper flakes

In a food processor or blender, puree all the ingredients except the scallion and red pepper flakes. Strain the mixture in a fine mesh sieve or layers of cheesecloth. Chill covered overnight for flavors to fully marry. Serve in chilled glasses or bowls, garnished with chopped scallion and season with red pepper flakes.

Jen TX

Simple Sooner Spud Soup

2 Tablespoons butter or margarine
1 onion, chopped
1 can cream of chicken soup
1, 2 pound (about) package hash brown potatoes, thawed*
4 cups skim milk**
salt and pepper to taste
parsley

Sauté onion in the butter. Add remaining ingredients. Cook until potatoes are tender.

*Ore Ida Southern Style Hash Browns are recommended

**For thinner soup, use 6 cups milk

Notes from Jen:

I sauteed celery with the onion. I also used cream of celery soup and it was good. I used the 6 cups of milk and it was just right; 4 cups is like thick chowder. Be sure to get the Southern Style Hash browns cause the shoestring looking ones wouldn't be as good. Also, I didn't use the parsley. I also put a little grated cheese on top of each bowl before serving. Mmmmm-mmmmm-Good!

Carole OR

Sausage, pepper and onion sandwiches

1 lb. sausage (Hillshire farm type)
1 onion, cut into slices
1 green pepper, cut into thin strips
1 to 2 Tbs. rosemary
6 Italian rolls

Boil sausage in water until hot, drain and cut into chunks. Place rosemary in skillet over med. heat until brown. Add onions and cook

until soft and slightly translucent. Add peppers, cook until soft. Add sausage and cook until browned. Divide among 6 rolls. Serve with potato salad or coleslaw.

This is also good served over pasta or rice and amounts can be varied.

SteveFL

Spinach, Mushroom, & Sunflower Seed Sandwiches

(Serves 4)

Ingredients:

1/2 lb. Portobello Mushrooms
2 Tbs. Sunflower Seeds or Pine Nuts
1 Tbs. Olive Oil (divided)
4 Scallions or Green Onions, trimmed and sliced
1/4 cup fresh Parsley, chopped
Salt and freshly ground Black Pepper to taste
1 clove Garlic, minced
1 1/2 lb. Fresh Spinach (stems removed), coarsely chopped
4 1/2-inch-thick slices French or Italian Bread
3/4 cup Low-Fat Mozzarella Cheese, grated

Pre-heat oven to 400-F degrees.

Wipe mushrooms clean with a paper towel. Remove stems at the base. Cut the mushroom caps in quarters and remove any gills from the caps with a small paring knife. Thinly slice the quartered mushroom caps.

Warm a large, dry skillet over medium heat. Add sunflower seeds (or pine nuts) and toast, stirring occasionally, until fragrant and

golden. Remove the seeds or nuts from the skillet and set aside.

Warm half of the olive oil in the same skillet over high heat. Add the prepared mushrooms, scallions, and parsley and sauté, stirring constantly, for about 5 minutes. Season with salt and pepper. Transfer mixture to a large mixing bowl and set aside.

Heat the remaining olive oil in the same skillet and sauté the minced garlic for about a minute. Add the spinach and toss until wilted (two to four minutes). Remove the spinach from the heat and toss with the mushroom mixture to combine. Stir in the reserved sunflower seeds and adjust the seasonings.

Meanwhile, toast the bread in a toaster or the oven until lightly browned. Place toast on a dry baking sheet. Divide the spinach and mushroom mixture evenly over the toast and sprinkle with the mozzarella cheese.

Bake for 5 minutes or until the cheese is just melted. Serve immediately.

Kitchen and Cooking tips

luckeyme

Handy around the kitchen

Grind 1/2 a lemon or orange rind in the garbage disposal to eliminate nasty odors.

To get rid of foul odors from plastic containers...place crumbled newspapers (black/white only) in the containers. Cover tightly & leave at least overnight.

To whiten white sinks...place paper towels across the bottom of then & saturate with household bleach...let set for an hr. or so. If you have stainless steel (which I have)...if you have rust marks appear, vent your kitchen & rub the sink with lighter fluid. After the rust disappears, wipe with your regular cleaner.

When a drain is clogged with grease, pour a cup of salt & a cup of baking soda into the drain followed by a kettle of boiling water.

A couple ways to clean copper pots...fill a spray bottle with vinegar and add 3T. of salt..spray on copper pot..let set for awhile, then rub clean..or rub with worchestershire sauce or catsup, the tarnish will disappear. My DM used to dip lemon halves in salt & rub.

I keep a big powder puff just for dusting with flour the rolling pin/board when making pastry or anything I need to roll out.

I had an older upright freezer & it had started to get a yellowish cast to it...someone told me to use this & it worked! Mix together 1/2c. bleach, 1/4c. baking soda & 4c. warm water. Apply with a sponge & let set for 10 min. Rinse & dry.... I then 'waxed' it with rubbing alcohol.

Amazing Aunt Audrey

Pre-Heating Your Cornbread Pan

A moist cornbread with a crispy crust is easy to achieve by simply pre-heating the pan. Place a cast iron skillet (no wood handles) in the oven just as you pre-heat the oven. Have your batter ready. Carefully add 1 1/2 Tablespoons of butter to the hot pan. Melt the butter (don't burn it), and immediately

add the batter and return to the oven. Bake according to the recipe time.

Amazing Aunt Audrey

A Tip on Baking Meringues

Baking meringues properly is as important as the whisking.

-Preheat your oven to the correct temperature. (You may want to purchase an oven thermometer to ensure that your oven is gauged correctly.)

-Arrange meringues on a baking sheet pre-lined with silicone (parchment).

-Place meringues in the oven - then turn the oven OFF. (That's right: OFF!) The meringues will lightly bake so that their surfaces are crisp and their centres soft and chewy. Leave them in the oven until it has completely cooled down.

-Your meringues will be a pale coffee colour.

Amazing Aunt Audrey

Enhanced Canned Chicken Broth

You can give canned broth more flavor by a simple simmering process. Add 1 quart of canned chicken broth to a large saucepan. Add 1 large chopped onion, 1 chopped stalk of celery (with leaves), 1 chopped carrot, and a few sprigs of parsley. Heat until lightly steaming. Reduce the heat and simmer for 30 minutes. Strain through a colander. Use in soup and sauce recipes.

Big Daddy Ratz

Drawn (Or Clarified) Butter

Drawn butter is a classic dip for lobster or crab. It is also an ingredient in many Hollandaise sauce recipes. Simply heat whole butter in a saucepan over low heat. When it's melted, remove the pan from the flame and allow the butter to slightly cool. The milk solids and impurities will collect on the bottom. Carefully pour off the clarified butter from the top and discard the milky residue.

Amazing Aunt Audrey

Oven Doors And Broiling

Always keep the oven door (electric stoves) or the lower broiler door (gas models) open when broiling. Closing the door actually changes the cooking method to high temperature baking. This can drastically distort a recipe's cooking time and lead to over-cooked food.

Amazing Aunt Audrey

Dyeing Easter Eggs

A Few Colorful Techniques

Dying-Place uncooked eggs in a glass or stainless steel 2-quart saucepan. Add enough water to come at least one inch above eggs. Add one tablespoon vinegar and desired natural material (blueberries, beets, or red cabbage), food coloring, or commercial dye. Cover saucepan and bring to boil; reduce heat and let simmer 20 minutes. Rinse with cold water and let air dry.

Tie-dying-This year how about a plaid egg, or a striped one? Just wrap eggs with rubber bands, dental floss, or strips of narrow masking tape before placing them in the dye. Be sure the egg is completely dry before removing the bands.

*Printing-Do you want a quick, easy way to decorate eggs? All you'll need is a potato and poster paint or ink. Cut the potato into segments about 1 inch in diameter and then into any shape: squares, triangles, crescents, hearts. Then spread a thin layer of poster paint or ink on a plate, dip the blocks, and stamp it onto your egg, gently of course.

Stenciling-To begin, you'll need empty shells. Simply prick a tiny hole in the egg's large end using a paring knife. Slowly enlarge the hole to dime size. Run the knife inside the egg to break the yolk membrane. Hold the egg over a bowl and shake until the contents run out.

The only tools you'll need for this project are small sponges for stenciling, acrylic craft paints, and small (1 to 2-inch design) plastic stencils. Refer back to *printing for how to decorate the egg.

Amazing Aunt Audrey

How to Supreme Citrus Fruits

Supremeing (sectioning) pith-free sections of citrus fruit is easily mastered with just a good sharp knife and a little practice. First, slice a small section from the bottom of the chosen fruit making a flat bottom. Carefully shave the peel all the way down each side just deep enough to expose the fruit, making sure to cut away all the pith. Cut in between each section of the fruit and discard the rest. These supremes can be used as garnish or in fruit salads.

Recipe Index

Appetizers 3

<i>Artichoke Dip</i>	3
<i>Olives En Croute</i>	3
<i>Savory Olive Tapénade</i>	3
<i>Shrimp or Vegetable Dip</i>	3
<i>Perfect Artichoke Spread</i>	4
<i>Spinach Bread Dip</i>	4
<i>Asparagus Rollups</i>	4
<i>Blue Cheese Tomato Spread</i>	4
<i>Cheese Ball</i>	5
<i>Four Layer Cheese Loaf</i>	5

Beverages 5

<i>Yam Smoothie</i>	5
<i>Cantaloupe Smoothie:</i>	6
<i>Banana~Orange Smoothie:</i>	6
<i>Strawberry Smoothie:</i>	6
<i>Raspberry Smoothie:</i>	6
<i>Strawberry Smoothie</i>	6
<i>Hot Almond Tea</i>	6
<i>Chocolate Champagne</i>	7

Breads & Muffins..... 7

<i>Strawberry Shortcake Muffins</i>	7
<i>Bacon Cornbread</i>	7
<i>Pistachio Bread</i>	8
<i>Green Tomato Bread</i>	8
<i>Kisses Coffeecake</i>	8
<i>Pumpkin Bread</i>	9
<i>Fried Bannock</i>	9
<i>Cream Cheese Rugelach</i>	9

<i>Cantaloupe Bread</i>	10
<i>My Mother's Swedish Tea Rings</i>	10
<i>Carrot Coconut Bread</i>	11
<i>Pull Apart Bacon Bread</i>	11
<i>Lefsa</i>	11
<i>Applesauce-Bran-Raisin Muffins</i>	12
<i>Parsnip, Parmesan and Sage Bread</i>	12
<i>Pita Bread</i>	13
<i>Sweet Rolls</i>	13
<i>Pumpkin Pie Muffins</i>	13
<i>Rhubarb Bread</i>	14

Breakfast..... 14

<i>Raspberry Pancakes with Honey Butter</i>	14
<i>Herbed Scrambled Eggs with Asparagus</i>	14
<i>Baked Bananas With Ham</i>	15
<i>Eggless Pancakes</i>	15
<i>Cheese Topped English Muffins</i>	15
<i>Melt In Your Mouth Pecan Rolls</i>	15
<i>German Apple Pancakes</i>	16
<i>Slow Cooker Breakfast Cobbler</i>	16
<i>Breakfast Bake</i>	16
<i>Fruit & Spice Granola</i>	17

Cakes & Pies..... 17

<i>Almost Better Than Sex Cake</i>	17
<i>Fresh Apple Cake</i>	18
<i>Apple Walnut Cake</i>	18
<i>Green Tomato Pie</i>	18
<i>Mama's Buttermilk Pie</i>	19
<i>Marlen's Coffeecake</i>	19
<i>Cold Lemon Pie</i>	19
<i>Apple Blueberry Pie</i>	20

<i>Rhubarb Cake</i>	20
<i>Hummingbird Cake</i>	20
<i>Fruit Cake</i>	21
<i>Brandied Fruit cake</i>	21
<i>Dowager Duchess Fruitcake</i>	22
<i>Fruitcake</i>	22
<i>Civil War Fruit Cake</i>	23
<i>Banana Cake</i>	23
<i>O'Charley's Caramel Pie</i>	24
<i>Honey Pumpkin Pie</i>	24
<i>5 Roses Cookbook Prize Pumpkin Pie..</i>	24
<i>Company's Coming Carrot Cake</i>	24
<i>Golden Christmas Cake</i>	25
<i>Pecan Pie</i>	25
<i>Brown Sugar Caramel Frosting</i>	26
<i>My Peanut Butter Icing</i>	26
Calorie Reduced	26
<i>Orange Salmon Steaks (Low Cal)</i>	26
<i>Macaroni Bake, Low Cal</i>	26
<i>Lo-Fat Pumpkin Pie</i>	27
<i>Dairy-free, Low fat Pumpkin Pie</i>	27
<i>Lowfat Crock Pot Meat Loaf</i>	27
<i>1000 Isl. Dressing</i>	28
Candy	28
<i>Almond Cream Cheese Candies</i>	28
<i>Kikki's no-bake chocolate balls</i>	28
<i>Sour Cream Fudge</i>	28
<i>Peanut Brittle</i>	29
<i>Space Ships</i>	29
<i>Espresso Chocolate Fudge</i>	29
<i>Chocolate Fudge</i>	30
<i>Pistachios Fudge</i>	30

<i>Apricot Coconut Balls</i>	30
<i>Peanut butter Marshmallow Fudge</i>	31
<i>Making Candy Canes</i>	31
Casseroles & Main Dishes	32
<i>Bisquick Ham and Broccoli Casserole</i> .	32
<i>Blue Cheese Vegetable Pizza (Vegetarian)</i>	32
<i>Pineapple Fried Rice</i>	33
<i>Vegetarian Chili</i>	33
<i>Basic Pad Thai</i>	34
<i>Slow Boat To China</i>	34
<i>Zucchini Casserole</i>	34
<i>Texas Bean Pot</i>	35
<i>North Sedgewick Grange Baked Beans</i>	35
<i>Vegetable Manicotti</i>	35
<i>Sausage and Potato Casserole</i>	36
Cookies & Bars	37
<i>Cheesecake Swirl Brownies</i>	37
<i>Chewy Molasses Spice Cookies</i>	37
<i>Tortitas de Morón (Cuban Sugar Cookies)</i>	38
<i>Crunchy Chocolate Chip Cookies</i>	38
<i>All Crunchy Chocolate Chip Cookies</i> ...	39
<i>Thumbprint Cookies</i>	39
<i>Pumpkin Bars</i>	39
<i>Ginger Cookies</i>	40
<i>Chocolate Kiss-Peanut Butter Cookies</i> .	40
<i>Amy Fritch's Peanut Butter Cookies</i>	40
<i>Almond Lace Cookies</i>	41
<i>Mom's Shortbread</i>	41
<i>Cinnamon Oatmeal Granola Bars</i>	41
<i>Lemon Slices</i>	42
<i>Sugar Cookie Wreaths</i>	43

<i>Good Brownies</i>	43	<i>Halloween Chili</i>	55
<i>Best All American Brownies</i>	44	<i>Sewer Surprise</i>	56
<i>Cappuccino Brownies with White Chocolate-Espresso Sauce</i>	44	<i>Cookie Eyeballs</i>	56
<i>Easter Bonnet Cookies</i>	45	<i>Ants on a Log</i>	56
Desserts	45	<i>Eyes on Sticks</i>	56
<i>Classic Crème Brûlée</i>	45	<i>Eat Your Guts Out</i>	56
<i>Incredible Baked Apples</i>	46	<i>Heart and Dagger Dipper</i>	57
<i>French Quarter Bread Pudding</i>	46	<i>Road Kill</i>	57
<i>Harvest Pumpkin Cheese Cake</i>	47	<i>Eye Ball Soup</i>	57
<i>Slices of Sin</i>	47	<i>Scare Crow Scramble</i>	57
<i>White Chocolate Crème Brûlée</i>	48	<i>Pumpkin Seeds</i>	57
<i>Aloha Cheesecake</i>	48	<i>Goopy Eyeballs</i>	58
<i>Poached Pears</i>	49	<i>Dirt Pie with Worms</i>	58
<i>Sparkling Jello</i>	49	<i>Halloween Sugar Cookies</i>	58
<i>Apple Dumplings</i>	49	<i>Ghoul-ash</i>	58
<i>Banana Bread Pudding</i>	50	<i>Moldy Dinner Rolls</i>	59
<i>Fruit Trifle</i>	51	<i>Mangled Fingers</i>	59
<i>Cherry bread pudding</i>	51	<i>Spiders and Webs</i>	59
<i>Christmas Carrot Pudding</i>	51	<i>Wacky Witches Brew</i>	59
Extra Special	51	<i>Vampire Blood with Bugs</i>	60
<i>Pumpkin Spice Jar Cakes</i>	51	<i>Witches' Brew</i>	60
<i>Make a Gingerbread House</i>	52	Meats	60
<i>Banana Mutt Cookies</i>	53	<i>Old Clothes</i>	60
<i>Turkey Gobblers</i>	53	<i>Spanish Beef Stew</i>	61
Halloween	53	<i>Barbecue Hamburger Patties</i>	61
<i>Liposuctioned Lard</i>	53	<i>20 Minute Hamburger Skillet Stew</i>	62
<i>Deviled Mice</i>	54	<i>Pork Chops with Ventura Sauce</i>	62
<i>Scary Faced Pizzas</i>	54	<i>Beef (or Hamburger) Stroganoff</i>	62
<i>Jack O'Lantern Fruit Cup</i>	54	<i>Braised Lamb Shanks in Wine and Olives</i>	63
<i>Worms in Dirt</i>	55	Pasta	63
<i>Bat Cookies</i>	55	<i>Alaskan Halibut Lasagna</i>	64

<i>Creamy Cheese Fettuccini Alfredo</i>	64	<i>Chicken Salad</i>	77
<i>Crock Pot Lasagna</i>	65	Salads	77
<i>Vodka Pasta</i>	65	<i>Ensalada a la Marlen (Salad Marlen Style)</i>	77
<i>Tuna and Roasted Pepper Pasta Salad</i> . 65		<i>Valentines Day Salad:)</i>	77
<i>Tuna Noodle Casserole Delight</i>	66	<i>Crunch Salad</i>	77
Pickles, Relishes & Preserves	66	<i>Broccoli Salad</i>	78
<i>Green Tomato Relish</i>	66	<i>Vegetable Pasta Salad</i>	78
<i>Microwave Spicy Cranberry Relish</i>	67	<i>Taffy Apple Salad</i>	78
<i>Pickled Pigs feet</i>	67	<i>Taffy Apple Salad</i>	79
<i>Dill Pickles</i>	67	<i>Cool Cucumber Pasta</i>	79
<i>Heavenly Jam</i>	67	<i>Cobb Salad</i>	79
Poultry	68	<i>Salad Nicoise</i>	79
<i>Curried Chicken Salad</i>	68	<i>Sauerkraut salad</i>	79
<i>My Curried Chicken Salad</i>	68	<i>Red Cabbage & Warm Spinach Salad</i> ..	80
<i>Rock Cornish Game Hens</i>	68	<i>BLT Salad</i>	80
<i>Stuffed chicken Breasts</i>	69	<i>Orange & Onion Salad</i>	81
<i>Turkey Tetrazzini</i>	69	<i>Cucumbers with Dressing</i>	81
<i>Chicken Cordon Blue with a yummy Sauce</i>	70	<i>Cucumbers with Dressing</i>	81
<i>Oven-Fried Chicken with Honey and Thyme</i>	71	<i>Green Bean, Potato, and Cherry Tomato Salad</i>	81
<i>Chicken Wings in Honey Sauce</i>	71	Sauces	82
<i>Cheesy Crockpot Chicken</i>	72	<i>Hot Peach & Ginger Grilling Sauce</i>	82
<i>Hot Chicken Wings</i>	72	<i>Stress Relieving Marinera Sauce</i>	82
<i>Turkey Filets Stuffed with Cheese</i>	72	<i>Red Sauce</i>	82
<i>Turkey Tubes</i>	73	<i>Yellow Sauce</i>	83
<i>Crockpot Honey Chicken Wings</i>	73	<i>Pineapple Sauce</i>	83
<i>Turkey Pie</i>	74	Seafood	83
<i>Chicken Quesadillas with Mango Salsa</i> 74		<i>Crab Fritters</i>	83
<i>White Chili</i>	75	<i>Shrimp Kabobs with Sesame Dipping Sauce</i>	83
<i>Rave Roast Chicken</i>	75	<i>Quick and Easy Salmon Patties</i>	84
<i>Pollo con Coca-Cola</i>	76	<i>Pineapple Fried Rice</i>	84
<i>Chicken Salad</i>	76		

<i>Shrimp and Mushroom Saute</i>	85	<i>HodgePodge Soup</i>	96
<i>Rice Pilaf with Mixed Seafood</i>	85	<i>Veggie Borcht</i>	96
<i>Carpaccio de poisson</i>	86	<i>Stuffed Pepper Soup</i>	96
<i>My Shrimp Pasta Salad</i>	87	<i>Cream Cheese Soup</i>	97
<i>Baked Lemon Pepper Salmon</i>	87	<i>Sausage and Lentil soup</i>	97
<i>Linguine with Shrimp Scampi</i>	87	<i>Gazpacho</i>	97
Side Dishes and Veggies	88	<i>Simple Sooner Spud Soup</i>	98
<i>Ritz cracker stuffing or dressing</i>	88	<i>Sausage, pepper and onion sandwiches</i>	98
<i>Hot German Potato Salad</i>	88	<i>Spinach, Mushroom, & Sunflower Seed</i>	
<i>Oven-Roasted Potato Salad</i>	88	<i>Sandwiches</i>	98
<i>Pesto Roasted Potatoes</i>	89	Kitchen and Cooking tips	99
<i>Horseradish Mashed Potatoes</i>	89	<i>Handy around the kitchen</i>	99
<i>German-Style Red Cabbage</i>	90	<i>Pre-Heating Your Cornbread Pan</i>	99
<i>Stuffed Zucchini Boats</i>	90	<i>A Tip on Baking Meringues</i>	100
<i>Tomato Pie</i>	90	<i>Enhanced Canned Chicken Broth</i>	100
<i>Tater Dressing</i>	91	<i>Drawn (Or Clarified) Butter</i>	100
<i>Cabbage Rolls</i>	91	<i>Oven Doors And Broiling</i>	100
<i>Baked Pineapple</i>	92	<i>Dyeing Easter Eggs</i>	100
<i>Marinated Mushrooms</i>	92	<i>How to Supreme Citrus Fruits</i>	101
<i>Orange Glazed Carrots</i>	92		
<i>Gourmet Sweet Potato Casserole</i>	92		
<i>Corn Casserole (Cailf. style)</i>	93		
Snacks & Treats	93		
<i>Chocolate Chip Cheesecake Dip</i>	93		
<i>Popcorn Balls</i>	93		
<i>Trail Mix</i>	94		
<i>Curried Potato Chips</i>	94		
<i>Popcorn balls</i>	94		
<i>Popcorn balls</i>	94		
<i>Caramel Apples</i>	95		
Soups & Sandwiches	95		
<i>Hamburger Soup</i>	95		