

Cookin'

with

COGS

Central

Office

Girls/Guys

KOSAA

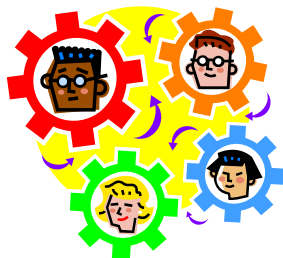
Volume II

Kentucky Organization of Superintendents Administrative Assistants

Introduction

This cookbook was compiled for Central Office Girls/Guys (COGs) by COGs. The inspiration behind compiling these recipes was the fact that we all lead busy lives. What better way to get easy to prepare, delicious recipes but from our peers who know all too well how busy we are at times at the district level and also with balancing our family lives. You may find that some of these recipes are just what you are looking for if you prepare food for your Board members or Administrative staff. For whatever reason you find to use recipes from this cookbook, **enjoy!***

Camilla Symphon, 2012



**COG – noun |kag|: a subordinate but integral person or part*

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c = cup

T = Tablespoon
lb = pound

t = teaspoon
oz = ounce

pkg = package

Appetizers



Benedictine

Ingredients:

- 1 14 oz can artichoke hearts, drained and chopped
- 1 14 oz can marinated artichoke hearts, drained and chopped
- 1 c grated Parmesan cheese
- 3/4 c mayonnaise
- 1 clove garlic, minced
- 1/4 t Worcestershire sauce
- 1/8 t hot sauce
- 1 8 oz pkg cream cheese

Directions:

Combine all ingredients, stirring well; spoon into lightly greased 1-quart casserole. Bake, uncovered, at 350 degrees for 20 minutes or until bubbly. Serve with crackers or tortilla chips.

Ingredients:

- ½ 15 oz pkg folded refrigerated unbaked pie crust
- 4 garlic cloves
- 1 ½ c shredded mozzarella cheese
- ¼ c grated Parmesan cheese
- 5 Roma or 4 medium tomatoes
- 1 c loosely packed fresh basil leaves
- ½ c mayonnaise or salad dressing
- Salt & ground white pepper to taste
- Fresh basil leaves (optional)

Directions:

Unfold piecrust according to package directions. Place in a 9-inch quiche dish or glass pie plate. Flute edge; press with the tines of a fork, if desired. Pre-bake according to package directions. Remove from oven. Sprinkle with ½ cup of mozzarella cheese. Cool on a wire rack. Cut tomatoes into wedges; drain on paper towels. Arrange tomato wedges atop melted cheese in the baked pie shell. In a food processor bowl combine basil and garlic; cover and process until coarsely chopped. Sprinkle over tomatoes. In a medium mixing bowl combine the remaining mozzarella cheese, mayonnaise, parmesan cheese and pepper. Spoon cheese mixture over basil mixture, spreading to evenly cover the top. Bake in a 375 degree oven for 35 to 40 minutes or until top is golden and bubbly. Serve warm. If desired, sprinkle with basil leaves. Makes 8 appetizers or 4 main-dish servings.

Ingredients:

- 4 8 oz pkgs cream cheese, softened
- 1 cucumber
- 1 small sweet onion
- 4 oz sour cream (more if desired)
- ½ c mayonnaise
- Lawry's seasoned salt or regular salt to taste
- Green food coloring to make it light green in color

Directions:

Puree the cucumber and onion in blender and add cream cheese. Add remaining ingredients. Serve as a sandwich or as a dip on vegetables, crackers or party rye.

Ingredients:

- 1 stick butter
- 1 T Worcestershire sauce
- 1 medium onion, diced
- 1 T poppy seed
- 1 - 2 pkgs sandwich ham (at least 8 oz size)
- 2 8 oz pkgs long slice Swiss cheese
- 2 pkgs dinner rolls (the kind that come in the aluminum foil pan)

Directions:

Melt butter. Add onions, Worcestershire sauce and poppy seeds. Cook 1 - 2 minutes or until hot. Slice rolls horizontally. Using barbecue brush, brush mixture onto bottom half of rolls. Add slices of ham and cheese until completely covered (can add extra). (I use two layers of ham and one layer of cheese). Put top layer of roll in place and bake at 350 degrees for 20 - 25 minutes. Cut into squares and serve. Can make a day ahead and bake when ready.

BRUSCHETTA WITH GOAT CHEESE AND TOMATOES

JANIS TOMLINSON
WALTON-VERONA IND.

APPETIZERS

Ingredients:

- 12 ½ inch thick slices of bread from a French baguette
- 3 T fresh basil, chopped
- 2 T olive oil
- 2 large garlic cloves, halved
- 6 Roma tomatoes, seeded and chopped
- 1 T fresh lemon juice
- 4 oz soft goat cheese
- Ground black pepper
- Kosher (or Sea) salt

Directions:

Preheat oven to 325 degrees. Arrange the bread on a baking sheet and brush each side with olive oil. Bake the bread until toasted, about 4 minutes per side. While still warm, rub cut sides of garlic over one side of the toast, then top with a smear of goat cheese. Cover each slice of bread as it helps to hold the tomatoes on. In a small bowl, combine the tomatoes and lemon juice. Top each toast with the tomato mixture and sprinkle with basil. Season with salt and pepper.

Notes:

Serves 6 if you are lucky. These are REALLY GOOD!

Ingredients:

- 1 can of chicken, drained and shredded
- 8 oz cream cheese
- ½ c blue cheese dressing
- ½ jar Hooters Hot Wing Sauce

Directions:

Combine ingredients and microwave until cream cheese is soft (1 – 1 ½ minutes).
Mix together. Serve with tortilla chips.

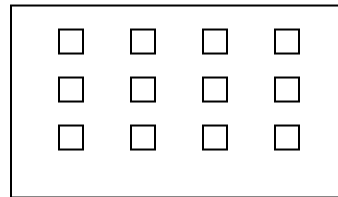
Ingredients:

- 2 8 oz Philadelphia cream cheese
- 2 10 oz Cans Swanson white chicken breast (Drain well – pat with paper towels to absorb water also)
- Shred chicken in between hands when you put in pan
- ½ bottle 17 oz Franks Red Hot OR medium Buffalo Chicken Wing Sauce OR Hooters wing sauce is good also
- 1 8 oz Ranch Dressing
- 2 c shredded mild cheddar cheese
- 1 bag Tostito chips

Directions:

Preheat oven to 350 degrees
Spray 13 x 9 pan

Cut cream cheese to look like this in pan:



Cover cream cheese with chicken. Pour ranch dressing & wing sauce over chicken and cream cheese. Put in oven for about 12 minutes. Take out and stir all ingredients. Add the shredded mild cheddar cheese. Put back in oven for 8 more minutes. Stir well.

Serve with Tostito chips.

Ingredients:

- 1 – 1 ¼ c canola oil (you decide how much you want to use)
- 1 packet Ranch dressing mix
- 2 - 3 T red pepper flakes (I use close to 3...a little warm)
- 4 sleeves of saltine crackers (give or take...however many you can fit in your mixing bowl)

Directions:

Mix all the ingredients together in a bowl for a good long while (5-10 minutes) to really get the crackers coated. Eat a few if you want. Lay them out on a cookie sheet and drizzle the yummy, ranchy, peppery oil that's in the bottom of the bowl, over the top of the crackers. Bake at 250 degrees for 15-20 minutes, stirring them halfway through. Let them cool and store in a big baggie or a few little baggies.

Ingredients:

- 1 8 oz package cream cheese, softened
- ¾ c Franks hot sauce
- 1 c ranch dressing
- 3 cans (4 ½ oz each) chunk white chicken, drained and shredded
- 1 c shredded cheddar cheese
- Tortilla chips

Directions:

Put all ingredients in crock pot. Cook for couple hours, stirring occasionally. Serve with tortilla chips.

Ingredients:

- 2 c sour cream
- 2 c mayonnaise
- 2 T dried parsley
- 2 T dried onion flakes
- 1 t dill

Directions:

This dip is traditionally served in a bread bowl (cut center out of round loaf of bread). Cut center into cubes for dipping and the rest of the loaf can be torn and dipped. I prefer setting up a tray of bread, baby carrots, cherry tomatoes, pretzels, ridged potato chips, etc. with the dip.

This dip is also a must to try on a baked potato or stirred into mashed potatoes!

Notes: *Do not use salad dressing in this recipe.*

Ingredients:

- 3 T mustard
- 1 T Worcestershire sauce
- 1 stick butter
- ½ lb shredded ham
- Swiss cheese slices
- Rolls

Directions:

Melt butter. Add mustard and Worcestershire to butter. Stir. Layer ham, cheese, and butter mixture inside the rolls. Cover with foil. Bake at 350 degrees until cheese is melted.

Ingredients:

- 1 c drained artichoke hearts
- ½ c Parmesan cheese grated
- ½ t garlic salt
- ½ - 1 c mayonnaise
- Cayenne pepper to taste

Directions:

Chop artichokes and add rest of the ingredients and mix well. Sprinkle with paprika. Bake at 350 degrees for 25 – 30 minutes. Serve with crackers. Recipe may be doubled or tripled.

Notes: *Do not use salad dressing.*

Ingredients:

- 1 c sweet red pepper diced
- 1 c green pepper diced
- 3 green onions sliced
- 1 medium onion diced
- 1 clove garlic chopped
- 1 jar diced pimentos
- 1 can corn drained
- 1 can black-eyed peas drained
- Italian dressing

Directions:

Mix ingredients together and stir in Italian dressing. Best if chilled for 4-6 hours before serving with tortilla chips.

Ingredients:

- 1 - 2 lb Havarti wedge, cut into two wedges
- 2 c light brown sugar (packed)
- ½ pint whipping cream
- 1 c pecans
- grapes to garnish

Directions:

Place pecans on a baking sheet and toast in the oven for 10-15 minutes at 350 degrees. Mix sugar and cream in a large microwave-safe bowl. (Make sure it's pretty large because ingredients bubble up quite a bit). Microwave on high for 6-7 minutes. Remove from oven and beat by hand for 5 minutes. Add pecans. Let cool, but make sure it doesn't cool to the point where it can't be poured over the cheese. If it does, just heat it up a few minutes until it is pourable. Place cheese and grapes on a plate with a rim and pour caramel mixture over all. Enjoy!

Notes:

I have also used a small wedge of Havarti (from Kroger) and halved praline recipe.

Ingredients:

- 2 bags small pretzels
- 2 package dry ranch style dressing
- 1 t lemon pepper
- 1 t dill weed (can use extra dill if you like)
- 1 t garlic powder
- 1 bottle Orville Redenbacher popcorn oil

Directions:

Mix dry ingredients together. Pour oil over pretzels in roasting pan. Sprinkle dry mixture over pretzels. Toss to coat completely. Bake in 250 degree oven for one hour stirring every 15 minutes.

Notes:

These freeze well.

Ingredients:

- 7 medium unpeeled cucumbers, sliced thin
- 1 T pickling salt
- 2 medium or 2 c onions, chopped or sliced
- 1 green pepper or 1 c chopped
- 2 c sugar or Splenda
- 1 T celery seed
- 1 T mustard seed
- 1 c white vinegar

Directions:

Combine cucumbers and salt. Let stand ½ hour. Drain well. Stir in onions and green pepper. In small bowl, combine remaining ingredients. Pour syrup over cucumber mixture. Mix well. Store in covered container or pack in jars. Keeps three months.

Ingredients:

- 1 lb sausage (hot or mild)
- 1 8 oz pkg cream cheese
- 2 pkg Pillsbury crescent rolls

Directions:

Brown the sausage in skillet or microwave and drain off the fat. Mix hot sausage with cream cheese in a bowl until well blended. Roll out crescent rolls (unroll but do not pull apart, roll out and press seams together to make one big piece) and place cookie sheet or baking stone and set aside. Divide sausage mixture into equal parts, spread down the center of each rolled out crescent roll, fold sides to the center to cover sausage mixture and press top and bottom edges together to seal. Bake in a 375 degree oven until golden brown, approximately 20 – 30 minutes.

Notes:

This recipe makes two rolls.

Ingredients:

- 1 pound block sharp cheddar cheese
- 1 medium jar diced pimentos with juice
- 1 c Hellman's mayonnaise
- Sprinkle of cayenne pepper

Directions:

Grate cheese and mix well with pimentos and mayo.

Notes:

Makes about 4 cups (that would be about 48 T)

Ingredients:

- 2 large packs mushrooms
- 1 lb sausage
- 1 8 oz pkg cream cheese
- 1 16 oz pkg shredded parmesan cheese

Directions:

Wash mushrooms with damp paper towel. Remove stems. Brown sausage and drain. Add cream cheese to browned sausage until blended; add parmesan cheese (leave about ½ cup to sprinkle on top of mushrooms). Mix well and stuff into mushroom caps. Sprinkle remaining cheese on top and bake at 350 for 30 minutes.

Notes:

These are always a hit and SO delicious!! If you're taking them somewhere wait and bake when you get there – so much better hot and fresh.

Ingredients:

- 1 can petite diced tomatoes
- 1 can black beans, drained
- 1 can shoe peg corn, drained
- 1 can black-eyed peas
- 1 onion, diced
- 1 green pepper, diced
- 8 oz Italian dressing
- 1/3 cup Splenda

Directions:

Combine all ingredients and serve with tortilla chips.

Ingredients:

- 1 diced green pepper
- 1 diced red pepper
- 1 diced yellow pepper
- 1 c diced celery
- 1 bunch green onions, chopped
- 1 small jar pimentos, drained and chopped
- 1 can black beans, drained and rinsed
- 1 can kidney beans
- 1 can yellow corn, drained
- 1 can white corn, drained
- 1 can baby corn, drained and cut
- 1 c vegetable oil
- 1 ½ c cider vinegar
- 2 c sugar

Directions:

Heat oil, vinegar, 1 tablespoon water and salt and pepper on stovetop. Bring to a boil and stir in sugar until dissolved. Remove from heat and let cool. Pour over veggies and marinate overnight. Drain and serve with large dipping Fritos.

Notes:

*Makes enough for about 20 people.
You'll need two bags of chips for this recipe.*

Ingredients:

- 1 can of chicken, drained and shredded
- 8 oz cream cheese
- ½ c blue cheese dressing
- 1 c Hooters hot wing sauce

Directions:

Combine ingredients and microwave until cream cheese is soft (1 - 1 ½ minutes). Mix together. Serve with tortilla chips.

Beverages



Homemade Lemonade

Ingredients:

- 1 6 oz can frozen orange juice
- 1 12 oz can frozen lemonade
- 1 c sugar
- 6 c water
- 1 ½ c bourbon
- 2 c tea
- 7-Up or Sprite

Directions:

Mix all ingredients. Put in freezer, stir several times while freezing. To serve, fill glass $\frac{3}{4}$ full of frozen mixture and add 7-Up or Sprite.

Ingredients:

- 1 gallon cranberry juice (divide into two containers to freeze)
- 2 large cans pineapple juice
- 4 c sugar
- 6 T almond extract
- 2 2 litre bottles Ginger Ale

Directions:

Divide each item into two containers (except Ginger Ale) and freeze. One to one and one-half hours before serving, set container(s) out at room temperature, chip with fork and add one 2 liter bottle of Ginger Ale to each container. Serve immediately!

DELICIOUS!!!!!!!!!!!!!!!!!!!!!!

Ingredients:

- 1 gallon unsweetened tea
- 1 c white grape juice
- 2 c sugar
- 2/3 c lemonade mix

Directions:

Mix above ingredients and enjoy! Great on a hot summer day.

Ingredients:

- 5 lemons
- 2 c sugar
- 2 containers Country Time lemonade
- 1 gallon water

Directions:

Roll five lemons, squeeze juice out, and cut lemons in slices. Mix two cups of sugar with one gallon of water. Pour in two containers of Country Time lemonade and add water. Makes five gallons of lemonade.

Ingredients:

- 11 c instant milk
- 16 oz Nestles Quick
- 16 oz Coffee Mate
- 1 c powdered sugar

Directions:

Mix above ingredients. Fill mug ½ full with mix and add hot water. Top with marshmallows or cool whip.

Notes:

Great for Snowman Soup!

Ingredients:

- 1 750 ml bottle of Andres Pink Champagne or plain champagne
- 1 liter 7-Up soda
- 1 can frozen lemonade concentrate
- 1 package frozen raspberries

Directions:

Mix ingredients and serve immediately.

Breads and Grains



Gorilla Bread

Ingredients:

- Cooking spray
- $\frac{3}{4}$ c plus 2 T packed brown sugar
- $\frac{1}{4}$ c chopped pecans
- $\frac{1}{2}$ t ground cinnamon
- 1 c all-purpose flour
- 1 c whole-wheat pastry flour
- 1 t baking soda
- $\frac{1}{2}$ t salt
- $\frac{1}{4}$ c canola oil
- 2 large eggs
- 1 c natural applesauce
- 1 t vanilla extract
- $\frac{3}{4}$ c low fat buttermilk
- 1 Golden Delicious apple, peeled, cored and cut into $\frac{1}{4}$ - inch pieces

Directions:

Preheat oven to 400 degrees. Coat a 12 capacity muffin pan with cooking spray. In a small bowl, mix together 2 tablespoons of the brown sugar, the pecans and cinnamon. In a medium bowl, whisk together the all-purpose and whole-wheat flour baking soda and salt. In a large bowl, whisk the remaining $\frac{3}{4}$ cup sugar and oil until combined. Add the eggs, one at a time, whisking well after each addition. Whisk in the applesauce and vanilla. Whisk in the flour mixture in 2 batches, alternating with the buttermilk. Whisk just until combined. Gently stir in the apple chunks. Pour the batter into the prepared muffin pan and sprinkle with the pecan mixture. Tap the pan on the counter a few times to remove any air bubbles. Bake for 20 minutes or until a wooden pick inserted in center of a muffin comes out clean.

Notes:

Can use a Granny Smith apple.

Ingredients:

- ½ c cold butter
- 2¼ c self-rising soft-wheat flour
- 1¼ c buttermilk
- Self-rising soft-wheat flour
- 2 T melted butter

Directions:

Cut butter with a sharp knife or pastry blender into ¼ inch thick slices. Sprinkle butter slices over flour in a large bowl. Toss butter with flour. Cut butter into flour with a pastry blender until crumbly and mixture resembles small peas. Cover and chill 10 minutes. Add buttermilk, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface; knead 3 or 4 times, gradually adding additional flour as needed. With floured hands, press or pat dough into a ¾ inch thick rectangle (about 9 x 5 inches). Sprinkle top of dough with additional flour. Fold dough over onto itself in 3 sections, starting with 1 short end. (Fold dough rectangle as if folding a letter-size piece of paper.) Repeat entire process 2 more times, beginning with pressing into a ¾ inch thick dough rectangle (about 9x5 inches). Press or pat dough to ½ inch thickness on a lightly floured surface; cut with a 2 inch round cutter, and place side by side on a parchment paper lined or lightly greased jelly-roll pan. (Dough rounds should touch.) Bake at 450 for 13 to 15 minutes or until lightly browned. Remove from oven; brush with 2 tablespoons melted butter.

Notes:

Makes 2 dozen. I used White Lily Self-Rising soft wheat flour. And, I used a smaller cutter for tenderloin appetizer sandwiches. And, if I can make these, anybody can!!!

CHOCOLATE GRAVY

(SERVE ON HOT BISCUITS)

EVA LYNCH
EDMONSON COUNTY

Ingredients:

- ½ c flour
- 1 c sugar
- ¼ c cocoa
- ½ stick butter
- 3 c milk

Directions:

Mix dry ingredients then add butter and milk. Stir and heat until just about to boil. Pour over hot biscuits.

Ingredients:

- 1 c corn meal
- 1 8 oz container sour cream
- 1 c cream style corn
- 2 eggs beaten
- ½ c canola oil

Directions:

Mix ingredients; bake in 400 degree preheated oven until brown.

Ingredients:

- 4 c boiling water
- 1 c instant grits
- 1 t salt
- 1 stick butter
- 1 small roll garlic cheese (Kraft makes this in a tube.)
- 2 eggs
- Milk

Directions:

Stir grits into boiling, salted water, stirring and cooking until thickened. Add butter and cheese (cut in small pieces) and stir until melted. Put eggs into measuring cup, and add enough milk to fill one cup. Stir egg/milk mixture into grits and cook until almost boiling. Pour mixture into casserole dish and bake, uncovered, at 350 degrees for 30 minutes.

Ingredients:

- 2½ c crumbled cornbread
- 2½ c (8 oz bag) herb seasoning stuffing mix
- 2 14.5 oz cans chicken or turkey broth
- 1 onion, chopped
- 2 stalks of celery, chopped
- ½ c margarine melted
- 1 T sage
- 1 t salt
- ¼ t black pepper
- 2 hard-boiled eggs, chopped

Directions:

Mix ingredients well and bake for 30 minutes at 350 degrees or until brown.

Ingredients:

- 5 ½ c warm water
- 6 ¾ t active dry yeast (or three ¼ oz pkgs)
- 2 T salt
- 3 T sugar
- 11 c bread flour (can use all-purpose)

Directions:

Place all ingredients in a large bowl and mix just until incorporated. You can do this with a big electric mixer using the paddle attachment or in a big bowl with a nice, big wooden spoon. You want all of the ingredients to become wet. Don't worry about lumps, only that it is all mixed together. You are going to end up with a very wet, sticky dough. Just leave the dough in the bowl and let it rise until doubled in size. Spoon this sticky dough into four well-greased loaf pans. Allow to rise in the pans until the dough reaches the top of each pan. Bake in a preheated 350 degree oven for 45 minutes or until golden brown. Ten minutes before done, brush with melted butter. Yield 4 loaves.

Notes:

Caution: The temptation will be great to eat this bread right out of the oven, slathered with butter and jam. You should wait, however, until it has cooled before cutting. Yes, you should. And so should my husband!!! Because this bread is so moist with all those nooks and crannies, it can get squishy if you cut it too soon. By the way, these loaves freeze well.

Ingredients:

- ½ c granulated sugar
- 1 T cinnamon
- ½ c butter (1 stick)
- 1 c packed brown sugar
- 1 package 8 oz cream cheese
- 2 cans 12 oz-10 count refrigerated biscuits
- 1 ½ c coarsely chopped walnuts or pecans

Directions:

Mix the granulated sugar and cinnamon, set aside. In a saucepan, melt the butter and brown sugar over low heat, stirring well; set aside. Preheat oven to 350 degrees. Cut the cream cheese into 20 equal cubes. Flatten the biscuits out with your fingers and place a cube of cream cheese in the center of each biscuit, wrapping and sealing the dough around the cream cheese. Spray a Bundt pan with nonstick cooking spray. Sprinkle ½ cup of the nuts into the bottom of the Bundt pan. Place half of the prepared biscuits in the pan. Sprinkle with ½ of the cinnamon/sugar, pour half of the melted butter mixture over the biscuits, and sprinkle on ½ cup of nuts. Layer the remaining biscuits on top, sprinkle with the remaining cinnamon sugar, pour the remaining butter mixture over the biscuits, and sprinkle with the remaining ½ cup of nuts. Bake for 30 minutes. Remove from the oven and cool for 5 minutes. Place a plate on top and invert.

Ingredients:

- 5 c unsifted flour (all purpose)
- 3 t baking powder
- 1 ½ t salt
- 1 pkg dry yeast
- ¼ c sugar
- 1 t soda
- ¾ c shortening
- 2 T lukewarm water
- 2 c buttermilk

Directions:

Dissolve yeast in lukewarm water and let stand 5 to 10 minutes. Sift dry ingredients together. Cut in shortening. Add 1 cup of buttermilk to flour mixture, mix well, add the yeast and remaining buttermilk and mix thoroughly. Knead on floured board. Store in refrigerator in air-tight container. Will keep for one week. Take out the amount of dough needed, roll to ¼ inch thickness, cut as for biscuits, and dip in melted butter. Bake in hot oven 425 degrees for 15 minutes, or until brown. (dough does not need to rise before baking). Biscuits can be folded to make pocket biscuits.

Ingredients:

- 1 c nuts
- 1 pkg of frozen rolls (I used Rhodes from Save-A-Lot)
- 1 4 oz pkg of vanilla pudding (not instant)
- 1 stick of butter
- 1 c brown sugar
- Cinnamon (you decide how much)

Directions:

Grease a pan and put the nuts on the bottom. Put rolls on top of nuts and sprinkle the pudding on the rolls. Melt butter and stir in the brown sugar. Stir and bring to a boil. Pour on top of rolls. Sprinkle cinnamon on top. Spray plastic wrap and cover rolls. Cover with a tea towel and let rolls rise. (I left them out overnight). Bake at 350 degrees for 20 minutes. Let sit for 5 minutes and invert onto serving dish.

Ingredients:

- 3 c flour
- 1 t allspice
- 1 t cloves
- 3 t cinnamon
- 1 t baking soda
- 1 t salt
- ½ t baking powder
- 3 eggs
- 2 c sugar
- 1 c oil
- 2 t vanilla
- 2 c grated zucchini
- ½ c chopped nuts
- 1 t flour

Directions:

Sift together first seven ingredients and set aside. Beat eggs well, add sugar and oil. Mix in vanilla and dry ingredients. Stir in zucchini. Combine nuts with one teaspoon of flour, stir into mixture. Grease 2 loaf pans and pour in batter. Bake in a 350 degree oven for 1 hour, or until touched on top and it springs back. Before removing from the pan, make glaze of lemon juice and confectioners' sugar, and drizzle over the top while still hot.

Desserts



Fantasy Fudge

Ingredients:

- 1 ½ pkg of graham crackers crushed
- 1 stick melted butter
- 1 8 oz pkg cream cheese (slightly softened)
- 1 c confectioner's sugar
- 1 large Cool Whip
- 2 small pkgs vanilla pudding
- 3 c milk
- Bananas

Directions:

Mix together graham crackers and butter and press in a 9 x 13 glass pan. Mix together cream cheese confectioner's sugar and Cool Whip until smooth and spread on top of graham cracker crust. Slice bananas over this (2-3). Mix the vanilla pudding and milk together and pour over bananas and cream cheese mixture. Slice more bananas (2-3) top with Cool Whip – chill and serve.

Ingredients:

- 2 bags Pepperidge Farm Chessmen cookies
- 6 or 8 bananas
- 2 c milk
- 5 oz instant French vanilla pudding
- 8 oz cream cheese softened
- 14 oz sweetened condensed milk
- 12 oz frozen whipped topping thawed or equal amount of sweetened whipped cream

Directions:

Line the bottom of a 13 x 9 x 2 inch dish with 1 bag of cookies and layer sliced bananas on top. In a bowl, combine the milk and pudding mix and blend well using a mixer. Using another bowl combine the cream cheese and condensed milk together and mix until smooth. Fold the whipped topping into the cream cheese mixture. Add the cream cheese mixture to the pudding mixture and stir until well blended. Pour the mixture over the cookies and bananas and cover with the remaining cookies. Refrigerate until ready to serve.

Ingredients:

- 2 large French vanilla pudding
- 1 (12 ounce) package vanilla wafers
- ¼ c bourbon
- 2 T rum
- 6 ripe bananas, sliced
- 6 – 1.4 oz English toffee candy bars, crushed
- 2 c whipping cream
- 2 T powdered sugar

Directions:

Make pudding according to package directions. Layer one-third of wafers in the bottom of a 4-quart baking dish. Stir together bourbon and rum, brush over wafers. Top with one-third of banana. Spoon one-third of custard (pudding) over banana, and sprinkle with one-third cup crushed candy bar. Repeat procedure twice. Beat whipping cream at medium speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form. Spread whipped cream over trifle, and sprinkle with remaining crushed candy bar. Cover and chill 3 hours.

Notes:

I used Heath candy bars but the recipe noted Skor candy bars may be used.

Ingredients:

- 4 eggs
- 1 c butter
- 3 c sugar
- 1 ¼ c evaporated milk
- 3 T flour

Directions:

Mix evaporated milk, butter and sugar. Add eggs one at a time. Add flour and mix. Pour into unbaked pie crusts and bake 1 hour at 350 degrees.

Notes:

Makes 2 9-inch pies.

Ingredients:

- Separate 3 eggs---reserving whites for meringue (Do not refrigerate, let come to room temperature)
- 1 c sugar
- 4 T flour **OR** 2 T cornstarch
- 2 ½ T cocoa
- 2 c milk
- ½ stick butter
- 1 ½ t vanilla
- Pie shell

Directions:

Separate 3 eggs---reserving whites for meringue (Do not refrigerate, let come to room temperature). In big microwave proof bowl (glass or whatever you use in your microwave). Whisk together the sugar, flour, cocoa and milk.

- Microwave on high for 3 minutes----Stir
- Microwave on high for 3 minutes----Stir.
- Stir some hot mixture to 3 beaten egg yolks & stir
- Stir egg yolk mixture into chocolate mixture
- Microwave for 3 minutes
- Stir in ½ stick butter and 1 ½ teaspoons vanilla
- Pour into baked pie shell

Ingredients:

- 3 egg whites at room temperature
- 1 T cornstarch
- 2 T sugar
- ½ c water
- 3 egg whites
- ¼ t cream of tartar
- 6 T sugar

Directions:

Bring to boil the cornstarch, sugar and water----as soon as it thickens (it will turn transparent) take off heat and let cool. With electric mixer at high speed, beat 3 egg whites and ¼ teaspoon cream of tartar until lots of volume forms. Add warm sauce & beat. Add 6 tablespoon sugar a little at a time & beat. Put meringue on warm pie. Bake 30 minutes at 350 degrees.

Notes:

(Watch pie....my oven evidently cooks fast and my meringue is too brown....but looks so pretty).

Ingredients:

- 2 eggs
- 1 c brown sugar
- $\frac{3}{4}$ c melted butter or margarine (I use butter)
- 1 c granulated sugar
- 1 $\frac{1}{4}$ c flour (whatever you have on hand—self rising or all purpose)
- 1 c chopped pecans
- 1 t vanilla

Directions:

Lightly grease a 9 x 13 inch pan. Beat eggs and add brown sugar; add granulated sugar and mix well. Add butter, flour, chopped nuts and vanilla; bake at 350 degrees for 35 minutes. Cut when slightly warm. You can leave plain, or you can dust with powdered sugar after cool.

Notes:

Cookies should be chewy, not hard. If over-baked, add a slice or two of white bread to the container of baked cookies. The cookies will absorb moisture from the bread.

Ingredients:

- 1 angel food cake
- 2 c powdered sugar
- 4 egg yolks
- 14 oz cool whip
- 6 Butterfinger candy bars

Directions:

Tear angel food cake in bite size pieces. Blend egg yolks, butter and powdered sugar together. Fold into cool whip. Layer in the following order: 1st layer – ½ of angel food cake, 2nd layer – ½ cool whip mixture, 3rd layer – 3 candy bars, repeat.

Ingredients:

- ¾ stick butter
- 2 c brown sugar
- 4 T corn starch
- 3 egg yolks
- 2 c milk
- 2 9 – inch baked pie shells

Directions:

In an iron skillet mix the butter and brown sugar. Cook over medium heat until it turns tan and bubbles. Combine the corn starch, egg yolks and milk to the mixture. Turn heat on low and cook until thickens. Pour into baked pie shells. Prepare egg whites for meringue.

Ingredients:

- 4 c Jet-Puffed miniature marshmallows
- 25 Kraft caramels (about ½ of 14-oz bag)
- ¼ c evaporated milk

Directions:

MICROWAVE marshmallows, caramels and evaporated milk in large microwavable bowl on HIGH 2 minutes; stir. Microwave 1 minute or until marshmallows are completely melted and mixture is well blended. Cool slightly. SERVE warm as a dip with assorted cookies and/or fresh fruit.

Ingredients:

- 1 8 oz pkg cream cheese, softened
- ½ c butter, softened
- ¼ t vanilla extract
- ¾ c confectioner's sugar
- 2 T brown sugar
- ¾ c mini semisweet chocolate chips
- ¾ c chopped pecan
- Chocolate graham crackers

Directions:

Mix cream cheese, butter and vanilla until fluffy. Add sugar and mix well. Stir in chocolate chips. Cover and refrigerate two hours. Just before serving roll cheese ball in pecans.

Ingredients:

- 1 8 oz cream cheese
- ½ c butter
- 2 T brown sugar
- ¾ c powdered sugar
- ¼ t vanilla
- ¼ c mini chocolate chips

Directions:

Mix well – chill for two hours. Roll into a ball and chill until ready to use. Roll in chopped pecans night before serving. Dip with graham cracker sticks.

Ingredients:

- 1 8 oz pkg cream cheese, softened
- ½ c butter, softened
- ¼ t vanilla
- ¾ c powdered sugar
- 2 T brown sugar
- ¾ c chocolate chips

Directions:

Mix together cream cheese, butter, and vanilla. Gradually add sugars and beat until combined. Stir in chocolate chips. Cover and refrigerate for at least 2 hours. Serve with Graham cracker sticks! ENJOY!

Ingredients:

- 2 large Granny Smith apples, peeled and cored
- 2 10 oz cans refrigerated crescent roll dough
- 1 c butter
- 1 ½ c white sugar
- 1 t ground cinnamon
- 1 12 oz can or bottle Mountain Dew

Directions:

Preheat oven to 350 degrees. Grease a 9 x 13 inch baking dish. Cut each apple into 8 wedges and set aside. Separate the crescent roll dough into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end. Pinch to seal and place in the baking dish. Melt butter in a small saucepan and stir in the sugar and cinnamon. Pour over the apple dumplings. Pour Mountain Dew over the dumplings. Bake for 35 – 45 minutes in the preheated oven or until golden brown.

Ingredients:

- 3 small boxes of cherry Jell-O
- 2 c sugar
- 2 c boiling water
- 1 c celery
- 1 chopped orange
- 1 package chopped cranberries
- 1 20 oz can crushed pineapples
- 1 c chopped pecans

Directions:

Dissolve Jell-O and sugar in water. Mix remaining ingredients and then add to the Jell-O mixture. Store in an airtight container in the refrigerator.

Notes:

May be frozen.

Ingredients: Cake

- 3 c all-purpose flour
- $\frac{3}{4}$ t baking powder
- $\frac{1}{2}$ t salt
- 1 $\frac{1}{4}$ c butter, softened
- 2 $\frac{1}{2}$ c sugar
- 4 t finely grated orange rind
- $\frac{1}{2}$ t Boyajian's orange oil
- 5 eggs
- 1 c half and half
- 1 6 oz pkg Ocean Spray craisins

Ingredients: Glaze

- $\frac{3}{4}$ c sugar
- $\frac{1}{2}$ c cranberry juice cocktail
- $\frac{1}{4}$ c butter

Directions:

Preheat oven to 350 degrees. Grease and flour a ten-inch fluted tube pan. Stir together flour, baking powder, and salt; set aside. Using an electric mixer, combine butter, sugar, and orange rind in a large mixing bowl; beat at high speed until light and fluffy. Beat in eggs, one at a time, scraping down sides of bowl often. Add flour mixture, alternately with half and half, beginning and ending with dry ingredients and combining lightly after each addition. Fold in Craisins. Pour batter into pan. Bake for 1 hour and 10 minutes or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes. Combine glaze ingredients in small saucepan. Bring to boil over medium high heat, stirring constantly. Reduce heat and boil gently for 2 minutes, stirring occasionally. Cool slightly. Remove cake from pan to wire rack. Brush glaze over cake. Allow cake to absorb glaze and repeat brushing until all the glaze is used. Cool completely. Makes 10-12 servings.

Ingredients:

- ¾ c margarine
- 3 c sugar
- 5 oz evaporated milk
- 12 oz semi-sweet choc chips (can use peanut butter chips)
- 7 oz jar marshmallow cream
- 1 c chopped pecans (optional)
- 1 t vanilla

Directions:

Microwave margarine for 1 minute. Add sugar and milk. Mix well. Microwave for 5 minutes (stirring after 3 minutes). Stir mixture when the last 2 minutes are complete. Microwave for 5 ½ minutes. Stir after 3 minutes. Complete the 2 ½ minutes and stir. Add chips (chocolate or peanut butter) until melted. Add marshmallow cream, vanilla and nuts. Pour into prepared dish.

Notes:

Makes 3 lbs.

Ingredients: Cake

- 1 c brown sugar
- 1 c white sugar
- 4 eggs
- 1 ½ c self-rising flour
- 1 c pecans
- 1 t vanilla

Ingredients: Topping

- 1 stick butter
- 2 T powder sugar
- 2 T brown sugar
- 2 T can cream
- 1 t vanilla

Directions:

Cake:

Beat with spoon sugar and eggs, stir in flour and vanilla, fold in pecans. Pour in greased pan. Bake 40 minutes at 350 degrees.

Topping:

Stir with whisk in small sauce pan on low heat until melted. Pour over warm cake...enjoy!!!

Ingredients:

- 1 c mild light molasses
- 1 c butter
- 4 $\frac{3}{4}$ c sifted all-purpose flour
- 1 t baking powder
- 1 $\frac{1}{2}$ t salt
- $\frac{3}{4}$ t baking soda
- 2 $\frac{1}{2}$ t ground cinnamon
- 2 $\frac{1}{2}$ t ground ginger
- 2 t ground nutmeg
- 1 c (firmly packed) brown sugar
- 1 large egg

Directions:

Heat molasses slowly in a saucepan that is large enough for mixing cookies. Remove from heat, add butter and stir until melted. Let mixture cool. Sift together next seven ingredients. Mix with brown sugar and stir into molasses and butter mixture. Add egg and blend. Chill 1 to 2 hours or until stiff enough to handle. Roll $\frac{1}{4}$ to $\frac{1}{8}$ inch thick on a lightly floured board or counter top. Cut cookies out using a gingerbread man cookie cutter. Place on lightly greased cookie sheets and bake in a preheated 350 degree oven for 12 to 15 minutes. Decorate as desired using frosting, raisins, red hots, etc.

Ingredients:

- ½ c butter
- 1 c graham cracker crumbs
- 1 c chocolate chips
- 1 c shredded coconut
- 1 c chopped walnuts
- 1 (4 oz) can condensed milk

Directions:

Spray a 9 x 13 pan. Melt butter and mix with graham crackers, spread at the bottom of the pan and use your hands to mold it. Layer the ingredients as listed. Bake at 350 degrees for ½ hour. Remove from oven and cut into small bars.

Ingredients:

- 2 c sugar
- 1 c milk
- 1 c brown sugar
- 1 c butter (two sticks)
- 1 c light corn syrup
- 1 ¼ tablespoon vanilla extract
- 1 c heavy whipping cream
- ½ c chopped pecans (optional)

Directions:

Combine sugars, corn syrup, cream, milk and butter. Cook slowly stirring occasionally, to firm ball stage (248 degrees on candy thermometer). Remove from heat, add vanilla. Pour into greased 8 x 8 x 2 pan/dish. Put in refrigerator and cool. When firm, cut into squares and wrap each piece in wax paper. If desired, add chopped pecans with the vanilla. Makes 2 ½ pounds.

Ingredients: Cake

- 1 ½ c sugar
- 2 c flour
- 1 ½ t baking soda
- ¼ t salt
- 2 eggs
- 1 15 oz can sliced peaches with juice
- ½ c packed brown sugar
- 1 c chopped walnuts (optional)

Ingredients: Icing

- ¾ c sugar
- 1 stick margarine
- ½ c evaporated milk
- 1 c coconut (optional)

Directions:**Cake:**

Sift together the first four ingredients. Beat in eggs, ½ cup brown sugar and peaches. Pour into a lightly greased and floured 9 x 13 pan. Top batter with walnuts. Bake at 325 for 40 minutes.

Icing:

Combine the first three ingredients in a sauce pan and boil for two minutes. Add coconut. Spoon icing over cake as soon as it is removed from the oven.

Notes:

You may leave the coconut and walnuts out if like. It is good either way.

Ingredients:

- 1 large box ice cream sandwiches
- 1 jar fudge ice cream topping
- Crushed toffee bits
- 1 large tub Cool Whip
- 1 jar caramel ice cream topping (optional)

Directions:

Line a 9 x 13 casserole dish with ice cream sandwiches. Top with fudge topping and caramel topping, if desired. Spread Cool Whip on top of this, and sprinkle as many toffee bits on top as you like. Store in freezer.

Ingredients: Cake

- 1 box Duncan Hines spice cake mix
- 1 c blackberry jam
- 1 c strawberry jam
- 1 c pecan pieces
- 1 c raisins

Ingredients: Frosting

- 1 stick margarine
- 1 c brown sugar
- ¼ c milk
- 2 c powdered sugar

Directions:

Mix as directed on back of cake mix and add the jams, pecans and raisins. Bake at 350 degrees for 30-45 minutes. I feel sure I left it in the entire 45 minutes, maybe longer. I touched the top and felt it needed more time. Pour into 3 loaf pans.

Frosting: Melt 1 stick margarine and add 1 cup brown sugar. Boil for 2 minutes. Add ¼ cup milk and bring to a boil. Remove from heat and add 2 cup powdered sugar. I used electric mixer to get out all the lumps.

Ingredients:

- 1 box lemon cake mix
- 1 box lemon instant pudding
- ¾ c oil
- 4 eggs
- ¾ c water
- ½ c orange juice
- 2 T butter
- 2 c powdered sugar

Directions:

Mix together cake mix, pudding, oil, eggs, and water. Beat 4 minutes. Bake in greased 13 x 9 glass dish at 325 degree oven for 50 minutes. Mix orange juice, melted butter, and powdered sugar and pour over cake while hot. Sprinkle top with powdered sugar. Leave cake in pan until cool.

Ingredients:

- 1 12 oz can evaporated milk
- 2 3.4 ounce pkg lemon instant pudding mix
- 1 T lemon zest
- 2 8 oz pkg cream cheese, softened
- ½ t vanilla extract
- 1 12 oz can frozen lemonade concentrate, thawed
- 1 9-inch ready-made graham cracker piecrust
- Thawed frozen whipped topping
- Optional garnish: crushed lemon drop candies

Directions:

Whisk together evaporated milk, pudding mixes and lemon zest in a bowl for 2 minutes or until mixture is thickened. Beat cream cheese and vanilla at medium speed until fluffy. Add lemonade concentrate, beating until smooth; add milk mixture and beat until blended. Pour into crust Cover and chill 8 hours or until firm. Dollop each slice with whipped topping. Garnish, if desired.

Ingredients:

- 3 to 3 ½ c quick oats
- ½ c milk
- 2 c sugar
- 1 stick margarine
- 3 – 4 T cocoa
- ½ c peanut butter
- 1 t vanilla

Directions:

Mix the milk, sugar, margarine, and cocoa in a heavy saucepan. Bring to a boil, and boil for 1 ½ minute. Remove from heat. Add peanut butter, vanilla, and oats. Drop by spoonful on to wax paper. Let set. Store in an air-tight container.

Ingredients:

- 1 pkg Bakers German sweet chocolate
- 1 stick margarine
- 2/3 c sugar
- 5 oz evaporated milk
- ½ t salt
- 1 t vanilla
- 24 Oreo cookies
- ½ stick margarine
- ½ gallon vanilla ice cream
- 18 oz carton Cool Whip
- Pecans, if desired

Directions:

Bring first 5 ingredients to a boil. Boil for 4 minutes stirring constantly. Remove from heat and add vanilla. Let cool. Break cookies into small pieces. Melt the ½ stick margarine and pour over cookies. Press into buttered 9 x 13 pan. Cut vanilla ice cream into pieces and place over cookies. Smooth out so there are no cracks. Sprinkle pecans over ice cream. Pour chocolate mixture over ice cream and spread out. Put in freezer for a few minutes. Remove from freezer and spread Cool Whip on top. Place back into freezer until ready to serve.

Ingredients:

- 1 box white or yellow cake mix
- 1 large box strawberry Jell-O
- 1 ½ c boiling water
- 1 ½ c strawberry pop
- 1 strawberry glaze
- 1 small box instant vanilla pudding
- 1 ½ c cold milk
- 1 container Cool Whip

Directions:

Prepare cake mix as directed. Dissolve Jell-O in boiling water, add pop. Set aside to cool. While cake is warm, punch holes in top. Slowly pour Jell-O-pop mixture over cake. Allow to cool. Top cake with strawberry glaze. Mix pudding and milk. Add Cool Whip. Spread over cake. Refrigerate until ready to serve.

Ingredients:

- 1 c self-rising flour
- ½ c peanut butter
- ½ c margarine
- 1 ½ c sugar
- 2 eggs
- 1 t vanilla

Directions:

Preheat oven to 350 degrees and grease a 9 x 13 pan. Heat together peanut butter and margarine in the microwave. After melted stir in sugar, eggs and vanilla until blended. Slowly add flour. Pour into pan and cook approximately 25 minutes.

Ingredients:

- 4 c white sugar
- 10 ounce jar of marshmallow cream
- 12 oz evaporated milk
- 1 t vanilla
- 1 stick of butter
- 1 c chopped pecans
- 18 oz jar of creamy peanut butter

Directions:

Mix first three ingredients, sugar, milk, and butter. Bring to a boil, reduce to medium heat and continue to boil until it reaches a softball stage on candy thermometer (approximately 15 minutes). Remove from heat, stir in 1 teaspoon vanilla, marshmallow cream, and peanut butter. Optional: add one cup chopped pecans or walnuts. Pour into butter dish.

Ingredients:

- 2 c self-rising Hudson Cream flour
- 5 heaping T Crisco and cut it in
- Ice water until it will stick together

Directions:

Combine ingredients with pastry blender or fork until pea size. Put flour on dough board (roll out with marble dough roller-roll as thin as can roll it and roll as fast as you can; if let it set for any length of time, put it in the freezer). Put fingers in middle and go up toward outside and flute it when putting in pie plate. Bake at 350 degrees for 30 minutes.

(If using apples for pies, cook apples on stove prior to baking. Put some water in with apples and cook down until tender.)

Ingredients:

- 1 20 oz can crushed pineapple
- 1 20 oz can pineapple tidbits or chunks
- 1 c sugar
- 3 T flour
- 6 T pineapple juice
- 2 c grated cheddar cheese
- ½ c melted butter
- 1 roll Town House or Ritz crackers, crushed

Directions:

Preheat oven to 350. Drain all pineapple, saving juice. In a medium-sized glass or plastic bowl, mix sugar and flour together. Stir in pineapple juice (6 tablespoons). Fold in cheese, and melted butter. Pour all into casserole dish. Bake at 350 degrees for 20 minutes; reduce heat to 300 degrees and bake another 20 minutes. Remove casserole from oven and top with crushed cracker crumbs. Return to oven and bake until crumbs are warm.

Ingredients: Cake

- 1 18.25 oz package lemon cake mix
- 1 3 oz package instant lemon pudding mix
- 4 eggs
- 1/3 c vegetable oil
- 1/2 c milk
- 1/2 c pink lemonade concentrate
- 4 drops pink or red food color, optional

Glaze:

- 1 c frozen pink lemonade concentrate, thawed
- ½ c white sugar

Directions:

Preheat oven to 350. Grease and flour a 10-inch tube pan or bundt pan. Combine the cake mix, lemon pudding mix, eggs, vegetable oil, 1/2 cup lemonade concentrate and the milk. Mix until smooth. Pour the batter into the prepared pan. Bake at 350 for 50 – 60 minutes. If your oven runs hot be sure to adjust accordingly! Remove from oven and prick cake all over with a fork. Immediately pour lemonade glaze over top of cake. Let cake stand in pan until almost cool.

Ingredients:

- 2 lb bag confectioner's sugar
- 8 oz cream cheese, softened
- 1 t vanilla

Directions:

Mix all ingredients really well. Sprinkle powdered sugar on table (or wax paper – can tape four corners down to minimize mess). Roll out above mixture. Spread peanut butter on mixture and roll up. Leave potato candy roll on wax paper and place in refrigerator for two hours to chill. Remove from refrigerator and cut in half-inch slices. Put in container.

Ingredients:

- One bag pretzel squares – lattice style
- 1 bag Rolo candy
- Pecan halves

Directions:

Preheat oven to 200 degrees. Put Rolos on unbroken pretzel squares, put on cookie sheet and back for four minutes (monitor closely as every oven is different – Rolos should not melt). Remove from oven and press pecan half on top of Rolos. Let cool, put in container and refrigerate.

Ingredients:

- 1 stick margarine (melted)
- 1 c pretzels (crushed)
- 3 T of granulated sugar
- 1 c broken pecans
- 8 oz cream cheese
- 2 8 oz pkg nondairy whipped topping (thawed)
- 1 c powdered sugar
- 1 large box strawberry Jell-O
- 2 c boiling water
- 16 oz package frozen strawberries

Directions:

Melt margarine and mix with pretzels, sugar, and pecans. Pat into bottom of 9 x 2 x 13 inch pan. Bake 8 - 9 minutes at 350 degrees and cool. Beat cream cheese, one package of nondairy topping, and powdered sugar. Spread on top of pretzel mixture. Place in refrigerator for 30 minutes. Dissolve Jell-O in boiling water; add strawberries and stir until gelatin begins to thicken. Pour over cream cheese mixture and refrigerate for about two hours. Cover with whipped topping.

Ingredients: Crisp

- 1 large can pumpkin
- 1 large can evaporated milk
- 1 c sugar
- ½ t cinnamon
- 3 eggs
- 1 box yellow cake mix
- 1 c chopped pecans
- 2 stick melted butter

Ingredients: Topping

- 1 ounce cream cheese
- 1 8 oz carton Cool Whip
- ½ c confectioners' sugar

Directions:

Mix the pumpkin, milk, sugar, cinnamon and eggs together. Pour mixture into a 9 x 13 pan lined with wax paper. This will keep the baked dessert from sticking to the pan. (Don't try to bake this without the wax paper.) Crumble the dry cake mix over the pumpkin mixture. Sprinkle with nuts and pour melted butter over the top. Bake at 350 degrees for 50 – 60 minutes. Turn upside down onto a platter and remove wax paper. Allow to cool thoroughly. When cooled, cover with topping mixture and refrigerate.

Notes:

This is better made a day or two ahead.

Ingredients: Cake

- 1 box white cake mix
- Strawberry or cherry Jell-O
- 3 T corn starch
- 1 c water
- 1 c sugar

Ingredients: Frosting

- 8 oz Philadelphia cream cheese
- 1 c powdered sugar
- 8 oz cool whip

Directions:

Bake white cake mix according to directions. Poke holes in the cake with a straw. Bring strawberry or cherry Jell-O, corn starch, one cup sugar, and one cup of water to a boil. Turn off stove and let mixture cool on top of stove. Before mixture begins to gel, pour into holes in cake. Mix icing ingredients and spread on top of cake.

Ingredients: Cake

- 2 c self-rising flour
- 2 c sugar
- 2 eggs
- 2 t baking soda
- 20 oz crushed pineapples in heavy syrup (use syrup in mixture)
- ½ c chopped pecans (or any preferred nut)

Ingredients: Frosting

- 1 stick margarine
- 8 oz cream cheese
- 2 c confectionary sugar
- 1 t vanilla flavoring

Directions:

Mix and pour cake mix ingredients into a greased and floured pan. Bake at 350 degrees for 40 minutes. Mix and spread frosting over cooled cake. Sprinkle with ½ cup chopped nuts.

Ingredients:

- ½ c solid vegetable shortening
- ½ c butter or margarine
- 1 t Wilton clear vanilla extract
- 4 c (approximately 1 lb) sifted confectioners' sugar
- 2 T milk

Directions:

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until ready for use. Refrigerate when not in use. Keeps for up to 2 weeks in airtight container. Rewhip before using. Makes 3 cups.

Entrées



Country Club Chicken

Ingredients:

- 1 can mixed vegetables, drained
- 2 cans cream of potato soup
- ¼ c milk
- Salt and pepper, to taste
- 2 c diced, cooked turkey
- 1 partially cooked pie shell
- 1 uncooked pie shell

Directions:

Mix first 5 ingredients and pour into partially cooked pie shell; top with uncooked pie shell. Bake at 350 degrees for 25 minutes. Makes 4 servings.

Notes:

Can use canned or homemade biscuits on top instead of pie shell.

Ingredients:

- 1 c chopped onion
- 1 c chopped green pepper
- 1 T butter or margarine
- 1 4 oz can mushrooms
- 1 2 ¼ oz can black olives, drained
- 2 dried oregano
- 1 lb ground beef, cooked
- 12 oz spaghetti, cooked
- 2 c shredded cheddar cheese
- 1 can cream of mushroom soup
- ¼ c water
- ¼ c grated parmesan cheese
- 1 16 oz can tomatoes

Directions:

Sauté onion and pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add cooked ground beef. Simmer for 10 minutes. Place 1/2 spaghetti in a greased 13 x 9 baking dish. Top with vegetable mixture. Sprinkle with 1 cup cheddar cheese. Repeat layers. Mix soup and water until smooth. Pour on top. Sprinkle with parmesan cheese. Bake at 350 degrees for 30—35 minutes.

Ingredients:

- 1 lb ground beef
- ½ c Miracle Whip
- 30 oz jar spaghetti sauce
- 7 oz package of cooked macaroni

Directions:

Brown the ground beef. Add remaining ingredients and enjoy.

Ingredients:

- Boneless chicken strips – can use tenders or breasts cut into strips
- Oil
- Kentucky Kernel Seasoned Flour (KKSF)
- Sauce is equal parts butter and hot sauce (I use Frank's)

Directions:

Follow directions on back of Kentucky Kernel Seasoned Flour (KKSF) to make batter to coat chicken—this consists of egg, KKSF and milk (best if you use ½ and ½, makes a crispier chicken). Coat chicken in this mixture and then dredge in dry KKSF. Fry until done. Microwave or cook on stove butter and hot sauce. Pour over the fried chicken. (Can keep warm in crock pot).

Dip in Ranch Dressing.

Ingredients:

- 1 ½ lb sausage
- 1 ½ c shredded cheddar cheese
- 6 eggs
- 2 c milk
- 1 t salt
- 2 c cornflakes
- Butter

Directions:

Brown sausage, drain, and sprinkle in a 9 X 13-inch greased baking dish. Add cheese. Beat eggs and mix with remaining ingredients. Pour slowly over cheese. Refrigerate overnight. Next morning sprinkle cornflakes over casserole and drizzle with melted butter. Bake at 325 degrees for 45 minutes. Serves 8 people.

Ingredients:

- 6 oz package chicken stuffing mix
- 1 10 ³/₄ oz can cream of chicken soup
- 3 5 oz cans of chicken (drained)
- 2 c shredded cheddar cheese

Directions:

Cook stuffing mix according to package directions. Add remaining ingredients and bake on 350 degrees in a 9 x 13 pan for 45 minutes.

Ingredients:

- 4-6 chicken breasts (bone-in **OR** boneless/skinless)
- Olive oil
- 2 T butter
- 2 T squeeze garlic
- ½ small bottle of capers
- Salt and freshly ground black pepper to taste
- 1 large can mushrooms, drained **OR** 1 small box of mushroom, cleaned and sliced
- ½ - 1 c of white wine
- Boiled & drained angel hair pasta

Directions:

Pre-heat oven to 350 degrees. Coat bottom of large non-stick cooking pan (safe for up to 350 degree oven) with olive oil and heat to medium/medium-high heat. Add chicken breast to the heated pan and brown on one side over moderate heat. Sprinkle top of chicken with salt and black pepper. When chicken is browned on one side, turn off the heat and turn over each piece, sprinkling this side with salt and black pepper. Add the garlic, capers, mushrooms, butter, and wine over the top; mix gently until butter is melted. Finish cooking in pre-heated oven for 20 minutes. (Check for doneness; juices should run clear.) While chicken is in the oven, cook and drain box of angel hair pasta. Place one piece of chicken on each plate. Spoon pan juices (with capers and mushroom) over pasta. Serve with salad or green vegetable.

Ingredients: Casserole

- 1 chicken or 3 c turkey
- 2 c water
- 1 box Uncle Ben's wild rice
- ½ c white rice
- 1 c chopped celery
- 2 cans undiluted cream of chicken soup
- ¾ c mayonnaise
- 2 T minced onion
- 1 can water chestnuts

Ingredients: Topping

- 2 c crushed corn flakes
- ½ c almonds, crushed
- ½ stick margarine

Directions:**Casserole:**

Cut up chicken and stew in two cups water; reserve stock. Cook Uncle Ben's white rice as directed on box. Bone chicken and chop. To cooked rice, add cooked chicken and stock (about ½ cup), celery, chicken soup, mayonnaise, minced onion and chopped water chestnuts. Pour into 9 x 13 casserole pan.

Topping:

Mix corn flakes, margarine and almonds. Top casserole and bake 40 – 50 minutes at 350 degrees.

Freezes well.

Ingredients:

- 1 lb sausage
- 1 c onion
- 1 c celery
- 1 stick butter
- 2 pkgs dried chicken noodle soup
- 2 c white rice
- 1 can mushrooms

Directions:

Brown 1 pound sausage, drain. Sauté 1 cup onion and 1 cup celery in ½ - 1 stick butter slow. Add 2 packages dried chicken noodle soup to 2 cups white rice. Boil until rice is done. Add 1 can mushrooms. Add onion, celery, sausage. Let simmer 20 minutes.

Notes:

May substitute ½ lb sausage and ½ lb hamburger for the 1 lb sausage.

Ingredients:

- 1 lb spaghetti
- 4 chicken breasts
- 1 large onion
- 7 oz mushrooms
- 1 can concentrated cream of mushroom soup (1 Unox or 2 Campbell's)
- 4 - 5 slices bacon
- ¼ c dry white wine
- 2/3 c sharp cheddar
- Butter or oil
- Salt and pepper
- 1 Golden Delicious apple

Directions:

Mince the onion. Clean and slice the mushrooms. Peel and mince the apple (wash it well). Mine was golden delicious. Season the chicken breasts with a generous amount of salt and pepper. Cook the bacon and drain it on a paper towel. Add some butter and quickly brown the chicken breasts on both sides. Transfer them to a casserole. Cook the onions for 3 minutes before adding the mushrooms. Season with a pinch of salt and pepper and give it all 3 minutes, add the minced apple and cook for another 3 minutes. Pour in the white wine and soup and stir in the grated cheddar. Pour the sauce all over the chicken breasts. Put the casserole in a preheated oven at 350 degrees for 25 – 30 minutes until the chicken is super tender and the sauce is hot and bubbly. Cook the spaghetti in salted water according to the directions on the package. Put the spaghetti in a bowl, place the chicken on top and pour the sauce all over. Serve with extra vegetables on the side.

Ingredients:

- 2-3 lbs boneless country style pork ribs
- Garlic salt
- Pepper
- Beef bouillon
- 1 bottle barbeque sauce

Directions:

Season ribs with garlic salt and pepper. Heat 2 tablespoons oil in skillet. Brown seasoned ribs on both sides in hot skillet. Place browned ribs in crockpot and add 1 cup water and 2 beef bouillon cubes. Cook on low for 6 hours. Forty-five minutes before they are finished cover with your favorite barbeque sauce.

Ingredients:

- 1 can Veg All with juice
- 1 can cream of mushroom or chicken soup
- 1 can milk or water
- 2 6 oz cans of canned chicken (drained)
- 1 pkg prepared pie crust

Directions:

Mix first four ingredients together in a bowl. Put bottom crust in casserole dish and pour in mixture. Then add the top crust and bake at 375 degrees until golden brown on top.

Notes:

I use frozen Veg All and frozen Tyson Southwestern Seasoned Chicken Breast Strips. I cut the chicken up into smaller chunks. I also add chopped onion, celery, green pepper, garlic powder, a diced medium potato, and pepper. When using the frozen items add just a little more milk or soup to the mixture.

Ingredients:

- 4 - 6 cubed steaks
- Olive oil
- Flour to coat steaks
- 1 small onion, diced
- 2 T squeeze garlic or garlic powder
- Salt and freshly ground black pepper to taste
- 1 large can mushrooms, drained **OR** 1 small box of mushroom, cleaned and sliced
- ¼ c. red wine
- Dash of Worcestershire sauce
- Flour and milk/water mixture for gravy

Directions:

Pre-heat oven to 350 degrees. Coat bottom of large non-stick cooking pan (safe for up to 350 degree oven) with olive oil ¼ inch deep, and heat to medium/medium-high heat. Dip each steak into milk or egg/water mixture, shake off excess liquid, and then coat each piece with flour, being sure to coat both sides thoroughly. Add steak and diced onions to the heated pan and brown one side over moderate heat. Sprinkle top of steaks with salt and black pepper. When steaks are browned on one side, turn off the heat and turn over each piece, sprinkling this side with salt and black pepper. Add the garlic, mushrooms, Worcestershire sauce, and wine over the top, stirring gently. Finish cooking in pre-heated oven for 20 minutes. When steaks are done, remove them from the pan, mix in flour equal to the amount of liquid remaining; stir until roux begins to form. Add milk/water mixture slowly (½ -1 cup should be enough, but add more if gravy is too thick.) Serve with mashed or baked potatoes* and a green vegetable.

Notes:

** If you choose to serve baked potatoes, start them about 15 minutes before you begin to prepare the meal. They can continue to cook, along with the meat when you put it in the oven.*

Ingredients:

- 4 4 oz chicken breasts
- ½ c crumbled feta cheese
- 2 T pesto sauce
- ½ t black pepper
- 2 t dried basil

Directions:

Preheat oven to 350 degrees. Mix feta, pesto, and ¼ teaspoon pepper together and set aside. Make a pocket in each breast by slicing through thickest part with paring knife and then slowly and carefully running fingers back and forth to make it larger – do not go all the way through breast. Spoon about 2 tablespoons feta/pesto mixture into each breast and secure with toothpicks (do not use plastic or colored ones). Sprinkle breasts with another ¼ teaspoon pepper and dried basil. Bake for 40 minutes, turning once after 20 minutes. If you use larger breasts, you'll have to cook them longer. You can also fry or grill these.

Ingredients:

- Fish of your choice
- 2 c cherry tomatoes, quartered
- ¾ c finely chopped cucumber (no need to peel)
- 1/3 c finely chopped yellow bell pepper
- 3 T chopped fresh basil or 1 T dried basil
- 1 ½ T finely chopped shallots
- 2 T capers
- 2 t grated lemon zest or 1 t lemon juice
- 1 T balsamic vinegar
- ½ t salt
- 1/8 t pepper

Directions:

Prepare fish of your choice. It can be breaded or not, deep fried, grilled, or baked. Top with lettuce or cabbage and Tomato-Cucumber Salsa.

Mix Tomato Cucumber Salsa and serve in fish tacos. You can make it ahead of time. I drain the juice off before putting it on tacos. You can use lettuce or cabbage in the tacos. Also, instead of taco shells, you can use a flat out because there's more room for more salsa. Flat outs can be found in the deli area. You could also use a pita pockets.

Notes:

May omit the bell pepper.

Ingredients:

- 3 - 4 lb pork roast
- 1/3 c gin
- 1/2 t ginger
- 1/4 t garlic salt
- 1 T sugar
- 1/2 t baking soda
- 1 T Liquid Smoke
- 2/3 cup soy sauce
- Salt and pepper to taste

Directions:

Preheat oven to 350 degrees. Mix marinade but add soy sauce last. Pour over pork roast (fat side up) in roasting pan. Bake uncovered for 30 minutes. Baste and cover with foil or tight fitting lid. Basting periodically, cook until pork roast is tender and reaches 165 degrees with meat thermometer (approximately 20 minutes per pound).

Notes:

This recipe also works well on the grill.

Ingredients:

- 4 chicken breasts – cooked and chopped
- 16 oz sour cream
- 2 - 3 cans chopped green chilies
- 1 can cream of chicken soup
- 2 T creole seasoning
- 1 box cooked rice
- Large bag of Monterey Jack and Colby cheese

Directions:

Mix sour cream, green chilies, creole seasoning, soup and chicken together. Layer rice, chicken filling, and cheese. Repeat. Cover with foil. Bake at 350 degrees for 20 - 25 minutes.

Ingredients:

- 12 eggs
- 2 lbs mild sausage, browned and drained (can use bacon)
- ½ c diced green peppers
- ½ c diced red peppers
- 1 ½ c milk
- 2 c shredded cheddar cheese
- 20 pieces of bread

Directions:

Beat eggs with mixer for one minute. Add remaining ingredients and mix well. Place in a 13 x 9 greased pan. Cover and refrigerate overnight. Set out about 30 minutes before baking. Bake at 350 degrees for about 45 minutes.

Ingredients:

- 9 cooked lasagna noodles
- 1 lb Italian sausage
- 1 container ricotta cheese
- 3 c shredded mozzarella cheese
- 1 c Parmesan cheese
- 1 jar pasta sauce
- 1 can mushrooms
- 1 small onion
- 2 eggs

Directions:

Preheat oven to 350 degrees. Sauté onion and mushrooms and set aside. Brown Italian sausage, drain and rinse. Mix sausage, onion and mushrooms. Mix container of ricotta cheese, $\frac{3}{4}$ cup Parmesan cheese, 2 eggs and 1 cup of shredded mozzarella cheese. Spread 2 cup pasta sauce in greased rectangular 13 x 9 pan. Top with cooked lasagna noodles. Spread $\frac{1}{2}$ of ricotta cheese mixture over noodles, add a layer of sausage, onion and mushroom mixture. Sprinkle with shredded mozzarella cheese. Repeat with pasta sauce, lasagna noodles, ricotta cheese mixture, sausage mixture ending with remaining mozzarella and Parmesan cheese.

Ingredients:

- ¾ c butter
- ½ c olive oil
- 1 c chopped scallions with tops
- ½ t oregano
- ½ t basil
- ½ t parsley
- 1 clove garlic
- 1 chopped tomato
- Salt and pepper
- 2 cans chopped clams
- 1 lb linguini
- ¼ c Parmesan cheese

Directions:

Heat the butter and olive oil and sauté the scallions, parsley, oregano, basil, garlic tomato and salt and pepper. Add the clams. Cook the linguini, drain and toss with 2 tablespoons sauce and Parmesan cheese. Toss.

Ingredients:

- 2 lbs ground round
- 1 medium onion, chopped
- 1 green pepper, chopped
- 1/3 c sugar
- 1 c oats
- 20 crackers, crushed
- 1/2 c ketchup
- 2 T Worcestershire sauce or A1
- 1 egg
- Salt and pepper to taste
- Karo syrup

Directions:

Mix all together and form into baking dish (I punch holes through the middle to allow even cooking). Mix 1/4 cup of ketchup and 1/4 cup of Karo syrup together and pour over top. Bake on 350° for one hour.

Ingredients:

- 2 pounds ground chuck
- 1 pkg McCormick's meatloaf seasoning
- 2 eggs
- 1 c oats
- ½ c ketchup
- 1 5 oz can Carnation evaporated milk
- 1 small onion, chopped
- Several shakes of Worcestershire sauce
- Salt
- Pepper

Directions:

Mix with your hands until all ingredients are blended. Don't over mix. Put in a loaf pan. Before baking, put ketchup on top of the meatloaf. I will check about halfway through the baking time and remove any standing grease with a baster.

Bake 1 hour 45 minutes at 325 degrees.

Ingredients:

- 1 lb ground chicken or beef
- 1 pkg Old El Paso taco seasoning
- Shredded lettuce
- Chopped tomato
- Shredded Colby Jack cheese
- Sour Cream
- Doritos
- Pecans
- Coconut
- Old El Paso Taco Sauce (smooth, not chunky)

Directions:

Brown beef. Add taco seasoning according to directions. Layer the following in this order in four plates: Doritos, lettuce, tomatoes, seasoned taco filling, cheese, sour cream, pecans, coconut, and taco sauce.

Ingredients:

- Pork Roast (in netting)
- 2 liter of Coke
- Sweet Baby Raya barbeque sauce
- ½ c brown sugar

Directions:

Put roast in crock pot/slow cooker and pour Coke over it. Cook on low all day. Take roast out of crock pot/slow cooker, remove netting. Cool slightly and pull roast apart (can take a couple of forks and tear apart). Dispose of Coke. Put roast back in slow cooker. Pour Sweet Baby Ray Barbeque sauce (large bottle) over meat. Add ½ cup brown sugar, stir. Heat up for a few hours on low (or put in another pan and warm up in the oven). (I used a 4 pound roast and it would have probably fed 15 people). Serve on buns.

Ingredients:

- 1 small box Uncle Bens wild rice with herbs
- 1 can mushroom soup
- 1 soup can of water
- 1 can fancy Chinese vegetables
- 1 small can mushrooms
- 1 can sliced water chestnuts
- 1 medium onion chopped
- 6 - 8 boneless pork chops, lightly salted and peppered on both sides

Directions:

Put dry rice in a greased casserole dish. Drain vegetables, mushrooms, water chestnuts and put on top of the dry rice, along with the onions. Add pork chops and put mushroom soup mixed with the water over the top. Bake for 1 hour at 350 degrees.

Ingredients:

- 2 lb pork tenderloin
- 1 envelope dry onion soup mix
- 1 c water
- ¾ c red wine
- 3 T minced garlic
- 3 T soy sauce
- Fresh ground black pepper

Directions:

Place tenderloin in a slow cooker with the contents of the soup packet. Pour water, wine and soy sauce over the top turning the pork to coat. Spread garlic over the pork with as much left on top of the roast during cooking as possible. Sprinkle with pepper, cover and cook on low for four hours. The liquid makes a good side as au jus.

Ingredients:

- ½ bag of Simply Potatoes hash browns
- 1 T olive oil, divided
- 1 t table salt, divided
- ½ t black pepper, divided
- 1 spray olive oil cooking spray
- 8 oz thinly sliced fresh mushrooms – any kind
- 1 c chopped onion
- 4 oz coarsely chopped fresh spinach
- 1 t ground thyme
- 1 t minced garlic
- 1 ¾ c Egg Beaters egg substitute
- ½ c feta cheese
- 2 T pesto sauce

Directions:

Preheat oven to 375 degrees. Slice mushrooms, chop the onion and spinach, and set aside. Spray 10 inch pie plate with cooking spray. Combine potatoes, 2 teaspoons olive oil, ¼ teaspoon pepper and ½ teaspoon salt in a bowl. Mix well then press into bottom and sides of pie plate. Bake for 10 minutes. Heat remaining 1 teaspoon olive oil in large, non-stick skillet over medium-high heat. Add mushrooms, onions, garlic, thyme, pesto, ¼ teaspoon pepper, and ½ teaspoon salt; cook until onions are tender. Add spinach and cook until wilted. Cool slightly then add Egg Beaters and feta cheese. Pour mixture over potatoes in pie plate. Bake for 30-40 minutes until set. Cut into 6 slices. You can add and remove vegetables. For instance, if you don't like spinach, use chopped tomatoes; if you don't like onions, omit them, etc. You can also use goat cheese or bleu cheese if you prefer.

Ingredients:

- 1 round steak, cut into thin strips
- 1 can cream of mushroom soup
- 1 soup can of water
- Salt and pepper to taste
- Kitchen Bouquet for color
- Dash of garlic powder

Directions:

Brown the steak in a little oil in a skillet. Add the salt, pepper, and garlic powder. Add the soup and water. Simmer until tender. Serve over rice or egg noodles.

Notes:

This is great if after you brown the meat, you add the ingredients in a crock pot, and let simmer all day.

STOVETOP STUFFED BELL PEPPERS WITH SPANISH RICE

RAMEL TUNKS
WARREN COUNTY
VOLUME I

ENTREES

Ingredients:

- 4 large bell peppers
- 1 lb very lean, ground pork sausage
- 1 lb very lean ground beef
- 1 onion finely chopped
- 1 medium box of Minute rice
- 1 large can tomato juice
- 1 t salt
- 1 t black pepper

Directions:

Cut around top of peppers with sharp knife just enough to remove the stem, leaving about a one inch opening. Remove seeds and wash peppers inside and out. Mix together sausage, ground beef, onion and 1 cup of the Minute rice. Carefully stuff meat mixture into peppers and place in large pan on top of stove. Cover peppers completely with tomato juice. If you have meat mixture left over, roll into one inch balls and drop into juice. Bring to boil, cover and simmer for about an hour or until peppers are very tender but not falling apart. When peppers are done, meat inside will also be done. Remove peppers from juice with slotted spoon and set aside. Return juice to boil and add remaining minute rice. Cover, remove from heat and let stand for 10 minutes. Stir rice. If it is too dry a little more tomato juice can be added. The juice from the peppers flavors the rice and it is wonderful. Serve with cornbread.

Ingredients:

- 1 lb hamburger
- 1 package taco seasoning mix
- 1 can pinto beans (drained)
- Tortilla chips
- Lettuce
- Tomato
- Shredded cheese
- Sour cream
- Salsa

Directions:

Brown and prepare the hamburger mixture according to the directions on the package. In the bottom of an 8 x 8 dish, crumble the tortilla chips. Add the beans and the hamburger mixture, and top with some of the cheese. Bake in the oven until the cheese is melted, and the mixture looks 'bubbly'. Serve with the lettuce, tomatoes, cheese, and sour cream as toppings.

Ingredients:

- 2 pounds ground beef
- 1 c chopped onion
- 2 8 oz cans tomato sauce
- 1 package spaghetti sauce mix
- 8 oz container sour cream
- 2 c mozzarella cheese
- 1 can crescent rolls

Directions:

Brown ground beef and onion. Drain. Stir in tomato sauce. Add spaghetti sauce mix. Cook on low heat for 10 minutes. Pour into 13 x 9 dish. Spread sour cream over top ground beef mixture. Cover with mozzarella cheese. Unroll crescent rolls and lay across top. Bake at 350 degrees for 20 minutes uncovered.

Soups/Salads



Slow Cooker Tuscan Beef Stew

Ingredients: Salad

- 1 6 oz pkg (large) lemon Jell-O
- 2 c boiling water
- 2 c bottled 7-Up
- 1 c miniature marshmallows
- 1 15 oz can crushed pineapple, drained, but save juice
-

Ingredients: Topping

- 1 c pineapple juice
- 1 T butter or margarine
- 2 T flour
- 1 beaten egg
- ¼ c sugar
- 1 small container Cool Whip

Directions:**Salad:**

Dissolve Jell-O in hot water and cool slightly. Add 7-Up, pineapple and marshmallows. Put in square container to congeal.

Topping:

Combine pineapple juice, butter, flour, beaten egg and sugar. Cook over low heat until thick. When cool, fold in Cool Whip and spread over Jell-O mixture. Return to refrigerator until thoroughly chilled.

Ingredients:

- 1 can tomato soup
- 1 can vegetable soup
- 1 can Rotel tomatoes with green chilies
- 1 can diced tomatoes
- 1 can chili with beans
- 1 can chili without beans
- 1 can mixed vegetables
- 1 can whole kernel corn
- 1 – 1 ½ pounds ground beef

Directions:

Brown ground beef. Pour all cans in a crock pot (including all juices) and mix in ground beef. Cook on low for 8 - 10 hours or on high for 3 - 4 hours or until heated through. Enjoy!

Ingredients:

- 6 oz blackberry Jell-O
- 2 c boiling water
- 1 can blueberry pie filling
- 1 15 oz can crushed pineapple, drained
- 8 oz cream cheese
- 8 oz Cool Whip
- 3/8 c sugar
- ½ pint sour cream
- 1 t vanilla

Directions:

Dissolve Jell-O in water. Add pie filling and pineapple. Pour in a large flat casserole and let stand overnight in refrigerator. Next day, mix together remaining ingredients until well blended. Spread evenly over Jell-O.

Ingredients:

- 2 stalks fresh broccoli (finely chopped)
- ¼ c green or red onion
- ¼ c crumbled bacon
- ¼ c raisins
- ¾ c shredded cheddar cheese
- ¾ c mayonnaise
- 5 pkgs Splenda or ¼ c sugar

Directions:

Chop broccoli in very small pieces. Mix mayonnaise and Splenda. Add broccoli and mix with all other ingredients. Refrigerate.

Ingredients:

- 3 T lemon juice
- 4 c cut up, cooked chicken
- 1 c chopped celery
- 1/3 c chopped onion
- 1 t salt
- ½ t pepper
- ¼ c diced almonds
- 1/3 c mayonnaise
- 1 c seedless green grapes, halved

Directions:

Pour lemon juice over chicken. Add remaining ingredients. Toss, cover and chill before serving.

Ingredients:

- 1 whole chicken (cook in crock pot overnight with Nature's Seasoning)
- 1 c Kraft mayo
- 1 small package pecans
- 1 stalk celery
- 2 c grapes
- ½ red onion

Directions:

Shred cooled cooked chicken. Combine with other ingredients. Chill for 2 hours. Serve with croissants.

Ingredients:

- 2 10 ³/₄ ounce cans Campbell's Cream of Mushroom soup
- 2 10 ³/₄ ounce cans Campbell's Cream of Chicken soup
- 2 10 ³/₄ ounce cans Campbell's Cream Of Celery soup
- 2 10 ³/₄ ounce cans Campbell's Cheddar Cheese soup
- 2 15 oz cans chicken broth
- 1 15 oz can diced tomatoes
- 1 small jar picante salsa (Pace brand medium - hot)
- 3 large cans of chicken
- 1 4 ¹/₂ ounce can Ortega brand green chilies
- 1 medium onion, chopped
- 4 fresh garlic cloves, minced - optional
- ¹/₄ c fresh cilantro - optional
- Tortilla strips or chips

Directions:

Put all ingredients into a large oval crock pot and simmer for about 4 hours on high. Stir often so it doesn't burn on the side of the pot. Turn heat down to low and serve from the crock pot or freeze.

Notes:

Top with sour cream and mild cheddar cheese.

Ingredients:

- 1 large onion (chopped)
- 1 green pepper (chopped)
- 3 lb hamburger
- Salt and pepper to taste
- 1 large can of tomato juice
- 1 can of diced tomatoes
- 3 cans of chili beans
- 1 can of light kidney beans
- 1 can of dark kidney beans
- 1 c sugar
- Hot sauce to taste
- 2 chili packets

Directions:

Cook hamburger. Stir in two mild chili packets and set aside. In a large kettle combine other ingredients. Stir in hamburger and heat until hot. Add extra chili powder to taste.

Ingredients:

- 9 medium potatoes
- 3 hard-boiled eggs
- 2/3 cup mayo
- 1 t mustard
- 1 t salt
- 11 slices bacon
- ¼ cup chopped green onion
- 1/3 cup chopped celery
- ¾ cup sour cream
- ¼ t pepper
- ¼ cup commercial Italian salad dressing

Directions:

Cook potatoes until tender, drain, cool and cube. Remove yolks from eggs and mash; set whites aside. Stir mayo, mustard, sour cream, salt and pepper into yolks. Cook bacon until crisp, drain and crumble. Chop egg whites; add bacon, potatoes, onion, celery and dressing. Fold in mayo mixture. Chill at least two hours.

Ingredients:

- 1 can pineapple tidbits
- 1 large can mandarin oranges
- 1 pint strawberries, halved or quartered
- 2 bananas
- 1 small box instant lemon pudding

Directions:

Wash strawberries. Drain and reserve juices from pineapple and oranges. Mix the pudding with the juice and add the pineapple, oranges and strawberries. Best if refrigerated overnight. Gently stir in sliced bananas just before serving.

Ingredients: Salad

- 1 lb medium box shell macaroni
- 1 c green pepper, diced
- 1 c celery, diced
- 1 red onion, diced
- 3 grated carrots
- ½ lb grated mild cheddar cheese

Ingredients: Dressing

- 2 c Miracle Whip
- 1 can Eagle Brand milk
- ½ c vinegar
- ½ c sugar
- ¼ t pepper

Directions:**Salad:**

Cook macaroni according to package directions, drain and add other ingredients.

Dressing:

Combine dressing ingredients and toss with salad.

Ingredients:

- 1 American Blend Dole bag salad
- 1 Small can whole black olives
- 4 Roma tomatoes, quartered
- Red onion – sliced into rings
- Garlic and buttered croutons
- Pepperoncini
- Parmesan cheese
- Kraft Tuscan House Italian dressing

Directions:

Toss ingredients and serve.

Notes:

Can use spinach instead of the American Blend.

Ingredients:

- 1 box veggie rotini pasta (cooked according to directions, drain and cool)
- 1 – 2 bottles zesty Italian salad dressing
- 1 head broccoli florets (raw, not cooked)
- 1 head cauliflower florets (raw, not cooked)
- Sliced radishes
- Green olives
- Shredded carrots (raw, not cooked)
- Cherry tomatoes

Directions:

Mix ingredients thoroughly. Best if sits overnight You can't go wrong with this recipe.....Add what you like.....Black olives, fresh mushrooms, green onions, artichoke hearts, pepperoni....use your imagination.

Notes:

Only use whole cherry tomatoes. Sliced tomatoes seem to make the salad not so appealing. You can use the plain Rotini pasta, but the veggie Rotini pasta makes a prettier salad.

Ingredients: Salad

- 4 broccoli stalks
- 8 fresh mushrooms
- 1 green pepper
- 3 stalks celery
- 1 head cauliflower
- 1 cucumber
-

Ingredients: Dressing

- ¾ cup sugar
- 2 t dry mustard
- 1 t salt
- ½ c vinegar
- ½ c oil
- 1 small onion
- 2 T poppy seeds

Directions:**Salad:**

Cut and mix fresh vegetables in a large salad bowl.

Dressing:

Mix dressing ingredients and pour over vegetables right before serving.

Ingredients:

- 6 c cubed, peeled potatoes
- 2 c water
- 1 c sliced celery
- ½ c grated carrot
- ½ c finely chopped onion
- 2 t dried parsley
- 2 chicken bouillon cubes
- 1 t salt
- 1/8 t pepper
- 3 c milk, divided
- ¼ c flour
- ¾ lb cheese, grated

Directions:

Combine first 9 ingredients in a Dutch oven; bring to a boil. Cover, reduce heat and simmer 10 to 12 minutes or until vegetables are tender. Gradually stir ¼ cup milk into flour, making a smooth past. Stir into soup. Add remaining 2 ¼ cup milk and cheese. Cook over medium heat until soup is thickened. Yield: 9 cups.

Ingredients: Salad

- 1 package cole slaw
- 4-5 green onions, chopped
- 1 c sliced almonds
- 2 pkgs chicken Ramen Noodles, broken up
- 1 c sunflower seeds

Ingredients: Dressing

- 2/3 c oil
- 1/2 c sugar
- 1/4 c vinegar
- 2 packets seasoning from Ramen Noodles

Directions:

Mix salad ingredients except for the Ramen noodles. Mix dressing ingredients. Toss salad with dressing and refrigerate until serving. Mix in Ramen noodles right before serving.

Ingredients:

- 2 c mayonnaise
- 3 tbs sugar
- 1/3 c parmesan cheese
- McCormick Salad Supreme
- 1 head lettuce
- 1 head cauliflower
- 1 lb bacon fried and crumbled
- 1 onion sliced into thin rings

Directions:

Mix mayo, sugar and parmesan cheese together to make dressing. Layer the salad in the following order: lettuce, cauliflower, crumbled bacon, onion rings. Spread dressing over the onions and sprinkle liberally with Salad Supreme. Easy to make ahead and serve the next day.

Ingredients:

- 2 lbs stew beef
- 1 can Tomato soup
- 1 can beef broth
- ½ c red wine or water
- 1 t Italian seasoning
- ½ t garlic powder
- 1 14.5 oz can diced tomatoes with Italian herbs
- 3 large carrots
- 2 15 oz cans cannelloni beans

Directions:

Stir the soup, broth, wine seasoning, garlic powder, tomatoes, carrots and beef in a slow cooker. Cover and cook on low for 8 – 9 hours until beef is tender. Stir in the beans. Increase to high and cook for about ten minutes until the stew is hot.

Notes:

Can use regular tomatoes and add more seasoning.

Can also cook on high for 4 hours.

Ingredients:

- 1 small box Spaghetti (cooked and drained, rinse in cold water)
- ½ head broccoli
- ½ head cauliflower
- 6 carrots
- ½ cucumber
- 3 green onions
- ½ green pepper
- Tomatoes
- Garlic powder, salt and pepper to season
- 1 bottle low-fat Honey Catalina Salad Dressing

Directions:

Cut up vegetables, toss with the spaghetti, and season with the garlic powder, salt and pepper. Stir in one bottle of Low-Fat Honey Catalina Salad Dressing.

- Prep time:** 30 minutes
Chill: 3 – 5 hours before serving (best if refrigerated overnight)
Serving size: 1-1/2 cups = 300 calories or 6 Weight Watcher's Points
Side: 5 crackers = 70 calories or 1 Weight Watcher's Point

Ingredients:

- 1 large strawberry Jell-O
- 1 pkg frozen strawberries
- 1 16 oz can of pineapple chunks
- 1 16 oz can of whole cranberries

Directions:

Make Jell-O according to directions on back. Add frozen strawberries (after thawing), 1 can of pineapple, and 1 can of whole cranberries.

Refrigerate and enjoy.

Ingredients:

- 2 lbs ground beef
- 1 chopped onion
- 2 small cans diced tomatoes with chilies
- 1 16 oz can black beans
- 1 16 oz can light red kidney beans
- 1 16 oz can whole kernel corn
- ½ c sliced black olives
- ½ c sliced green olives
- 1 or 2 pkgs of taco seasoning (depends on how spicy you like)
- 1 pkg ranch seasoning mix
- You may add other spices or seasonings as you wish

Directions:

Brown the ground beef and onion. Transfer to a large soup pot and add the remaining ingredients. Cook until heated through and serve with sour cream, grated cheese, jalapenos and corn chips.

Ingredients:

- 2 lbs browned and drained ground beef
- 1 large onion diced fine
- 3 cans chili beans
- 2 cans Rotel
- 1 can diced tomatoes
- 1 can tomato paste
- 4 tomato paste cans of water
- 1 can whole kernel corn (or quart frozen corn)
- 1 quartt tomatoes
- 2 pkgs of taco seasoning

Directions:

Serve with tortilla chips or corn chip scoops, sour cream and shredded cheese.

Ingredients:

- 2 10 oz cans of chicken white meat – ready to use
- 1 15 oz can chicken broth
- 2 15 oz cans white northern beans
- 2 cans corn and peppers
- 2 small cans green chilies
- 2 green peppers chopped
- 2 bags McCormick original chili mix (McCormick mix only)

Directions:

Cook 40 - 45 minutes (stirring often). Top with sour cream.

Veggies



Pickled Carrots

Ingredients:

- 1 jar banana peppers
- 8 oz Monterey Jack cheese, shredded
- 8 oz cheddar cheese, shredded
- 3 eggs
- 4 T milk
- 4 T flour

Directions:

Drain, rinse, and chop peppers. Place in bottom of 9" square pan. Layer cheeses over peppers. Beat eggs, milk and flour together. Pour over peppers and cheese. Bake at 350 degrees for 30 minutes.

Ingredients:

- 2 family size bags of broccoli florets or baby broccoli florets
- 1 large Velveeta cheese block
- 1 ½ sleeves Townhouse crackers
- 1 stick of butter

Directions:

Dot butter in the bottom of a baking dish (5 teaspoons of butter – one teaspoon in each corner and one in the middle). Cook broccoli in about two and one-half inches of water. Put salt in the water when it starts to boil. Add frozen broccoli florets. Let boil until it starts to turn color (needs to be tender but not overcooked). Drain broccoli in a colander until water drains out. Put in pan on top of butter and even out in the pan. Cut thick slices of Velveeta cheese to cover the whole top of the casserole. Bake in a 375 degree oven until the cheese is melted and bubbly and starting to turn around the edges. Take out of oven. Mix one stick of melted butter and one and one-half bag of crumbled Townhouse crackers. Sprinkle on top of the broccoli casserole. Put back in the oven and bake until the crackers turn golden brown on top.

Ingredients:

- 2 pkgs frozen chopped broccoli
- 1 stick butter
- 1 8 - 10 oz package processed cheese
- 1 stack buttery crackers

Directions:

Cook broccoli following package instructions, drain. Melt $\frac{3}{4}$ stick of butter in pan. Cut cheese into cubes; melt with butter on low heat. Mix cheese and broccoli, pour into 9 x 13 pan. Melt remaining $\frac{1}{4}$ stick butter. Crumble crackers, mix with melted butter. Sprinkle over casserole. Place in 350 degree oven for 15 minutes.

Ingredients:

- 5 lb potatoes
- 1 large Velveeta cheese
- 1 c mayonnaise
- Cooked crumbled bacon (optional)

Directions:

You can use any kind of potatoes. I like to use the little red potatoes and leave the skin on. Slice potatoes to desired size and cook in boiling water until desired consistency. In the meantime, melt ½ box (big box) Velveeta and 1 cup mayonnaise in microwave. Drain potatoes and toss with the Velveeta/mayo mixture. Top with cooked crumbled bacon. Place in oven and bake at 350 degrees for 20 – 30 minutes or can keep warm in a crock pot.

Ingredients:

- 1 can whole kernel corn with liquid
- 1 can cream style corn
- 1 stick butter melted
- 1 egg
- 1 box Jiffy corn muffin mix
- 8 oz sour cream

Directions:

Mix by hand and bake at 375 degrees for 35 – 45 minutes.

Ingredients:

- 1 stick butter
- 3 - 4 cloves garlic, minced
- 2 - 3 stalks celery, diced
- 4 - 6 potatoes (depending on size), diced
- 1 t parsley
- Salt and pepper to taste

Directions:

Preheat oven to 425 degrees. Melt stick of butter in a 9 x 13 casserole dish. Stir in garlic, salt and pepper and parsley. Add potatoes and celery. Toss to coat. Stirring every 15 minutes, bake for 1 hour 15 minutes or until golden brown and crispy on edges.

Ingredients:

- 1 medium baking potato, about 3" in diameter
- Flavored breadcrumbs
- Onion powder
- Onion flakes
- Garlic powder
- Salt
- Pepper
- Paprika

Directions:

Preheat oven to 450 degrees. After washing the potato, slice into eights lengthwise. Cover a baking sheet with aluminum foil and spray with cooking spray. Place the potato wedges on the pan and mist them with cooking spray. Sprinkle onion powder, garlic powder, onion flakes, salt, pepper and paprika on the potato wedges. Sprinkle with 1 tablespoon of the breadcrumbs. Mist the potatoes with cooking spray again. Bake for 40 – 45 minutes or to desired crispiness. Before serving, spray with a light coating of I Can't Believe It's Not Butter Spray.

These fries are delicious and save you tons of calories - about 3 points. 1 medium baking potato, about 3 inch diameter = 133 calories, 0g fat, 31 g carbohydrate. Flavored breadcrumbs, 1 T = 28 calories, 0 g fat, 5 g carbohydrate.

Ingredients:

- 1 bag frozen hash browns
- 1 can cream of chicken soup
- ½ c butter
- 1 T sour cream
- 2 c shredded mild cheddar cheese
- 2 c shredded sharp cheddar cheese
- Salt and pepper to taste

Directions:

Combine hash browns and mild cheddar cheese in large bowl. Melt butter, add cream of chicken soup, sour cream and salt and pepper to butter and mix together. Add mixture to hash browns and cheese and mix. Place in 9 x 13 baking dish and top with sharp cheddar cheese. Bake at 375 degrees for 45 minutes or until cheese is bubbly.

Ingredients:

- 1 bag of shredded hash browns
- 2 sticks of butter
- Salt (dash)
- Pepper (dash)
- Sour cream (16 oz)
- 1 can cream of chicken soup
- 2 c of mild cheddar cheese
- ½ c of diced onions
- 2 c crushed cornflakes

Directions:

Butter casserole dish thoroughly with first stick of butter (just enough to coat all sides of dish). Pour shredded hash browns into buttered casserole dish. Sprinkle with salt and pepper. Use remaining first stick of butter and cut butter in slices and spread over top of hash browns. Mix sour cream, cream of chicken soup, cheese, and onion and pour over top of hash browns. Crush Cornflakes. Melt second stick of butter in microwave, pour over crushed Cornflakes and stir until coated, and pour and spread on top of hash brown casserole. Bake in 350 degree oven for 45 minutes covered. Uncover and bake an additional 15 minutes.

Notes:

I add Velveeta cheese to this recipe.

Ingredients:

- 1 green pepper, chopped
- 4 c of sliced cooked carrots
- 1 medium onion, sliced thin
- 1 can of condensed tomato soup
- 1 c sugar or Splenda
- ½ c oil (or light olive oil)
- ¾ c vinegar
- 1 t prepared mustard
- 1 t salt
- 1 t pepper

Directions:

Combine carrots, onion & bell pepper. Mix rest of ingredients and pour over carrots. Refrigerate at least 12 hours. Cover in glass bowl or store in glass jars.

Ingredients:

- 5 - 6 potatoes
- 1 - 2 Vidalia onions
- 1 c Ranch dressing
- 1 c shredded cheese (I use mild cheddar)
- Casserole dish sprayed with non-stick spray

Directions:

Preheat oven to 350 degrees. Thinly slice potatoes and boil in salted water until just tender. Do not overcook. Drain well. Thinly slice onions. Alternate a layer of potatoes and onions in casserole dish. Pour dressing over all. Top with shredded cheese. Bake for 20-25 minutes.

The beauty of this recipe is you can use whatever cheese you have on hand, and however many potatoes will feed your crew. I've tried making this with other types of onions, but it just doesn't do it for us! This recipe only seems to work with Vidalia onions, which are only available in late spring/summer. My family enjoys a version of this dish in the winter without the onions, and also with a little bacon mixed in. Enjoy!