

# Member Cookbook

CELEBRATING

80  
1936-2016  
YEARS



**BARRON**  
*Electric*  
COOPERATIVE — BARRON, WISCONSIN

Your Touchstone Energy® Cooperative





# Appetizers & Beverages



On May 11, 1935, President Franklin D. Roosevelt signed an executive order to establish an agency within the government known as the Rural Electrification Administration (REA). Barron Electric Cooperative's origins are traced back to 1936 with the start of REA.

## **Safety** *Tips*

Make sure cords are not frayed, cracked or damaged.

Check light bulbs and appliances to make sure the wattage matches fixture requirements.

## **ENERGY** **Conservation** *Tips*

Install low-flow showerheads. They use one-third to one-half the water that regular showerheads use.

Turn the water heater thermostat down to 120 degrees, which will help save money.

## Apple Caramel Dip

*Bonnie Smith*

**1 - 8 oz. Philadelphia Cream Cheese**  
**1 cup packed brown sugar**  
**1 tsp. vanilla extract**

Heat cheese and sugar until boiling, using double boiler or microwave. Add vanilla and stir until blended. Serve warm with sliced apples.

\*May also use as a great dessert if poured over diced apples/bananas/strawberries with chopped pecans on top.

## Apple Dip

*Elaine Anderson*

**1 - 8 oz. cream cheese (very soft)**      **1 tsp. vanilla**  
**¾ cup brown sugar**      **½ cup chopped nuts**  
**½ cup white sugar**      **Cut up apples for dipping**

Cook cheese, brown sugar and white sugar until smooth. Add vanilla and chopped nuts.

## Apple Pie Spread

*Jennifer Horstman*

**1 - 8 oz. reduced fat cream cheese softened**      **½ tsp. cinnamon or apple pie spice**  
**1 T. of apple juice**      **1 medium red apple chopped**  
**2 T. of brown sugar**      **1 box Town House Crackers**

Beat cream cheese and juice on medium speed with electric mixer until fluffy. Beat in brown sugar and cinnamon or spice. Stir in chopped apple. Best if refrigerated before serving (at least 1 hour). Serve with Town House crackers.

## Bacon Wrapped Shrimp with Basil

*Eileen Stefanski*

**10 bacon strips, (not thick)**  
**20 large fresh basil leaves**  
**20 uncooked large shrimp, peeled and deveined**  
**1/4 cup barbecue sauce**  
**1/2 cup finely crumbled goat cheese**

Cut each bacon strip in half widthwise; set aside. Wrap a basil leaf around each shrimp, then wrap a piece of bacon around each; secure with wooden toothpicks if necessary.

Place in a foil-lined 15" x 10" x 1" baking pan. Bake at 375 degrees for 15-20 minutes or until bacon is crisp. Brush with barbecue sauce; sprinkle with cheese. Bake 2-4 minutes longer or until heated through.

## Best Ever Pumpkin Seeds

*Janet Philip*

- 2 cups pumpkin seeds**
- 1 ½ tsp. Worcestershire sauce**
- 1 ¼ tsp. salt**

Do not clean seeds or wipe. Put in large bowl. Stir in Worcestershire sauce and salt. Spread on large cookie sheet. Bake at 250 degrees for 2 hours stirring every ½ hour.

## Bourbon Weiners

*Janet Phillip*

- 1 cup bourbon**
- 1 cup ketchup**
- 1 cup brown sugar**

Cook this sauce about ½ hour on the stove until the liquor cooks off. This works great with cocktail smokies.

## Buffalo Chicken Dip

*Rita Sellers*

- 2 – 10 oz. cans chunk chicken, drained**
- 2 – 8 oz. packages of cream cheese, softened**
- 1 cup ranch dressing**
- ¾ cup pepper sauce, such as Frank's RedHot®**
- 1 ½ cups shredded cheddar cheese**
- 1 bunch celery, cleaned and cut into 4-inch pieces**
- 1 – 8 oz. box chicken flavored crackers**

Heat chicken and hot sauce in skillet over medium heat until heated through. Stir in cream cheese and ranch dressing. Cook until blended and warm, stirring well. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top. Cover and cook on low until hot and bubbly. Serve with celery sticks and crackers.

## Cheese Ball

*Leone Elgaard*

- 1 jar Old English sharp cheese**
- ½ jar Kraft bleu cheese**
- 2 large packages cream cheese**
- ½ small onion, chopped**
- ½ cup chopped parsley**
- ½ cup chopped pecans**

Mix cheese with onion, ¼ cup nuts, and ¼ cup parsley. Refrigerate and roll in remaining nuts and parsley. Makes 2 balls.

## **Cheese Spread** (goes well with pretzels or crackers)

*Dixie Helders*

**1 - 14 oz. Mercks Sharp Cheddar Cheese Spread**

**8 oz. cream cheese**

**1/8 tsp. garlic powder dissolved in 1/4 cup milk**

**Dash of salt**

**1 tsp. sugar**

**1/4 cup Real Mayonnaise**

Mix with beater until creamy. Chill. Keeps about one week in refrigerator.

## **Cheesy Ranch Dip**

*Denise Seckora*

**1 - 8 oz. cream cheese**

**1 cup mayonnaise or Miracle Whip**

**1 packet powdered ranch seasoning**

**8 oz. shredded mozzarella cheese**

**8 oz. shredded cheddar cheese**

Mix together cream cheese, salad dressing, and ranch seasoning mix. Stir in shredded cheeses.

Chill. Serve with pretzels or crackers.

## **Cowboy Bean Dip**

*Jennifer Horstman*

***Drain and rinse the following:***

**1 can pinto beans**

**1 can black-eyed peas**

**1 can black beans**

**2 cans shoe peg corn**

***In a separate bowl, combine:***

**1 jar pimentos**

**1 cup chopped celery**

**1 chopped green pepper**

**1 can chopped green chilies**

**2 chopped garlic cloves**

***Sauce:***

**3/4 cup apple cider vinegar**

**1/2 cup canola oil**

**Salt and pepper**

**1/2 cup sugar**

**Cilantro, chopped**

Wisk together above ingredients. Combine all ingredients together in one bowl once the sauce is combined. Refrigerate for a few hours before serving. Serve with scoop chips.

## **Cream Cheese Craisins Appetizer**

*Arlene Benson*

- 1 - 8 oz. package cream cheese**
- ½ cup craisins**
- ⅓ cup maple syrup**
- ¼ cup chopped pecans**

Combine all of the above and refrigerate overnight.

## **Delicious Meatballs**

*Darlene Bratager*

- 3 lbs. ground meat**
- 2 cups cracker crumbs**
- 1 cup milk**
- 1 T. Worcestershire sauce**
- 1 T. onion chopped (more if you like)**
- 1 tsp. each salt and pepper**
- 1 ½ tsp. chili powder**
- ½ tsp. garlic salt**
- 2 eggs**

### **Sauce:**

- 1 ½ cups brown sugar**
- 2 cups ketchup**
- 1 tsp. each salt, dry mustard, chili powder, Worcestershire sauce**

Mix the first group of ingredients and make into balls. Place into a large baking dish. Cover with sauce. Bake 300 degrees for 1 hour or until done. (Leftovers freeze beautifully!) Serves 12-15.

## **Janet's Meatballs**

*Janet Coon*

- 1 lb. beef hamburger**
- 1 lb. venison hamburger**
- 1 egg**
- 1 envelope onion soup mix**
- Small handful soda crackers (crushed)**
- Salt and pepper**

Mix all ingredients together. Let sit covered in fridge overnight or for a day. Form into meatballs. Cook in frying pan. Cook until almost done. Add 1 can cream of mushroom soup and ½ can of water. Cook on low until done.

## **Meat Balls**

*Kathy Broker*

**1 lb. hamburger**  
**½ cup cracker crumbs**  
**½ cup milk**  
**1 small onion**  
**Salt and pepper**

**Sauce:**

**1 cup ketchup**  
**2 T. mustard**  
**2 T. vinegar**  
**½ cup sugar**  
**¼ tsp. salt**

Dice onion, add to hamburger with cracker crumbs, milk, salt and pepper. Mix well. Form into balls and brown in a skillet. Top with sauce. Bake at 350 degrees for one hour.

## **Porcupine Meat Balls**

*Nancy Harnisch*

**1 ½ lbs. ground beef**  
**½ cup uncooked white rice rinsed in strainer**  
**1 ½ tsp. salt**  
**½ tsp. black pepper**  
**1 T. minced onion**  
**1 can tomato soup**  
**½ cup water**

Mix together beef, rice, salt, pepper, and onion. Make into meat balls any size. Put meat balls in fry pan or dutch oven, cover with diluted soup. Simmer at least one hour or until meat balls are cooked through.

## **Sauerkraut Meatball Appetizers**

*Jane Ritzinger*

**1 package of frozen or homemade meatballs**  
**1 - 15 oz. can plain sauerkraut, drained**  
**1 - 15 oz. can whole berry cranberry sauce**  
**1 - 12 oz. jar chili sauce**  
**1 cup dark brown sugar**

Mix sauerkraut, sauces and sugar. Pour over meatballs in a crockpot. Cook for 6 hours on low. Serve hot.



## Venison Meatballs

*Delores Christner*

<b>2 cups grated potatoes</b>	<b>¼ cup milk</b>
<b>1 ½ lbs. ground venison</b>	<b>¼ cup butter</b>
<b>1 T. onion chopped</b>	<b>3 cups water</b>
<b>1 ½ tsp. salt</b>	<b>2-3 T. flour</b>
<b>Dash of pepper</b>	<b>2 cups sour cream</b>
<b>1 egg</b>	<b>1 tsp. dill seed</b>

Combine potatoes, venison, onion, salt, pepper, egg, and milk. Shape into 1 ½ inch balls. Brown meatballs in butter in large skillet. Add ½ cup water, cover and simmer for 20 minutes or until done. Remove meatballs. Stir in flour and remaining water. Simmer until thick. Reduce heat, stir in sour cream and dill seed. Add meatballs, heat but do not boil.

## Spinach Balls

*Nacole Rodriguez*

Preheat oven to 350 degrees. Recipe may be prepared 3-4 days ahead and frozen until ready to cook.

**2 - 10 oz. packages of frozen chopped spinach thawed and squeezed dry**  
**1 - 6 oz. package stuffing mix**  
**1 - 5 oz. wedge parmesan cheese grated**  
**1 stick butter melted**  
**4 small green onions sliced, white and light green parts only**  
**3 eggs**  
**A dash of freshly ground nutmeg**

Combine all ingredients in a bowl. Mix well with your hands. Roll the mixture into 1 inch balls and place on ungreased cookie sheet. (If freezing at this point cover and put in freezer). Bake at 350 degrees for 10-15 minutes, or until golden brown. Serve warm with a hot and spicy mustard if desired. Yields 32 spinach balls.

## Hot Mexican Dip

*Linda Crossett*

**1 ½ lbs. lean ground beef**  
**1 lb. Jimmy Dean regular sausage**  
**2 lbs. Velveeta Cheese**  
**3 - 4 oz. cans chopped green chilies**  
**1 - 15 oz. can tomato sauce**  
**1 small can tomato paste**

Brown ground beef and sausage. Drain grease and return to large pan. Add 2 pounds Velveeta cheese cut in chunks, 3 (4 ounce) cans chopped green chilies, 1 (15-ounce) can tomato sauce, and 1 small can tomato paste. If you like it a little more spicy, you can add a 4 ounce can of chopped jalapeno peppers. Cook over low heat just until cheese is melted. Serve warm with Tortilla chips, corn chips or Fritos. Can serve it in a crock pot on low heat.

## Oriental Water Chestnuts

*Phyllis Gillett*

**2 cans of water chestnuts**

**1 lb. bacon cut in thirds**

### **Sauce:**

**1 cup brown sugar**

**½ cup chili sauce**

**1 cup salad dressing, like Miracle Whip**

Wrap water chestnuts with bacon. Secure with toothpick. Bake at 350 degrees for 45 minutes or until bacon looks done. Drain off fat. (These can be frozen). Combine sauce ingredients and pour over water chestnuts. Place in slow cooker or oven.

## Packer Pecans

*Janet Philip*

**1 lb. pecans**

**1 egg separated**

**½ cup sugar**

**2 tsp. cinnamon**

Beat the egg white until frothy. Mix pecans in egg white mixture. Mix ½ cup sugar and 2 teaspoons cinnamon. Coat completely. Bake 1 hour at 250 degrees.

## Pumpkin Dip

*Sharlot Nelson*

**4 cups powdered sugar**

**1 can (30 oz.) pumpkin**

**1 tsp. ginger**

**2 packages (8 oz.) cream cheese**

**2 tsp. cinnamon**

Mix and store in airtight container in refrigerator. Serve with small gingersnaps. Makes 7 cups.

## Stuffed Jalapeno Peppers

*Lois Cook*

**18-20 big jalapeno peppers**

**8 oz. cream cheese**

**½ cup parmesan cheese**

**1 lb. Jimmy Dean regular sausage**

Cut peppers in half – remove seeds and membrane. Cook sausage until done, drain, and remove as much grease as possible. Wipe pan and return sausage to pan. Add cream cheese, and mix with sausage and a ½ cup parmesan cheese. Fill peppers with mixture, and bake on cookie sheet at 350 degrees for 15 minutes.

## Stuffed Mushrooms

*Patricia Jump*

<b>12 large, fresh mushrooms</b>	<b>Clove of garlic (crushed)</b>
<b>2 T. butter</b>	<b>½ cup Ritz crackers (crushed)</b>
<b>½ medium onion (chopped)</b>	<b>3 T. Parmesan cheese</b>
<b>2 oz. pepperoni or sausage</b>	<b>1 T. parsley</b>
<b>¼ cup green pepper (chopped)</b>	<b>¼ tsp. oregano</b>
<b>Dash pepper</b>	<b>½ cup chicken broth</b>

Wash mushrooms. Separate stems and chop them up. Sauté onions, pepperoni, green pepper, garlic and stems. Remove from heat and add remaining ingredients. Stuff mushrooms and bake in pan 30 – 45 minutes with ¼ inch of water.

## Taco Dip Platter

*Arlene Benson*

**8 oz. cream cheese**  
**8 oz. sour cream**  
**1 lb. hamburger**  
**1 package dry taco seasoning**  
**Onion**  
**Olives**  
**Cheddar cheese**  
**Lettuce**  
**Tomatoes**  
**Salsa**  
**Taco chips**

Mix cream cheese and sour cream (room temperature) together and spread on large platter. Cook hamburger and taco seasoning. Cool and pour on cheese mixture. Chop onions, olives, cheddar cheese, lettuce and tomatoes. Put on top of hamburger. Put taco sauce on top of all of this. Serve with the taco chips.

## Tortilla Roll-Ups

*Indira Rodriguez*

**4 - 10 inch flour tortillas**  
**1 package - 3 ½ oz. soft cheese spread with herbs**  
**1 - 6 oz. fresh baby spinach**  
**½ lb. thinly sliced salami or ham**  
**½ lb. thinly sliced Havarti or Swiss cheese**  
**1 - 7 oz. jar roasted red bell peppers, drained and sliced into thin strips**

Spread 1 tortilla with 2 – 3 T. cheese spread. Layer evenly with one fourth of the spinach, salami and cheese. Place bell pepper strips down the center. Tightly roll up. Slice off and discard rounded ends, if desired. Repeat with remaining tortillas and filling ingredients. Cut tortilla rolls into 1 ½ inch slices; secure with toothpicks. To serve, stack slices in twos or threes on serving plate.

## **Breakfast Smoothie for Two**

*Judy Earney*

**2 bananas (small) or 1 large**  
**4 pitted dates**  
**1 cup Greek Plain Yogurt**  
**1/3 cup almond milk**  
**You can add pineapple and/or berries.**

Place in a blender and blend. ENJOY!

## **Plantation Almond Tea**

*Char and Glenn Hedlund*

**3/4 cup sugar**  
**1/4 cup lemon juice**  
**3 tea bags**  
**2 cups boiling water**  
**2 cups cold water**  
**1/4 tsp. almond extract**  
**1/2 tsp. vanilla**

Combine sugar, lemon juice, and tea bags in saucepan. Pour boiling water over tea, cover. Steep about 10 minutes. Remove tea bags and add remaining ingredients. Serve over ice.

## **Punch**

*Carrie Baribeau*

**1 - 12 oz. can frozen cranberry juice concentrate, thawed**  
**1 - 6 oz. can frozen lemonade concentrate, thawed**  
**3 cans water**  
**1 - 2 liter bottle ginger ale**

Combine concentrates and water. Just before serving, add ginger ale and ice, stir gently.

# Tomato Vegetable Juice

*Ernelle Rhinehart*

**2-3 large beets**

**10 lbs. tomatoes, peeled and chopped (about 8 quarts)**

**3 garlic cloves, minced**

**2 large onions, chopped**

**2 carrots cut into ½-inch slices**

**2 cups chopped celery**

**½ cup chopped green pepper**

**¼ cup sugar**

**1 T. salt, optional**

**1 tsp. Worcestershire sauce**

**½ tsp. pepper**

**Lemon Juice**

Combine tomatoes, garlic, onions, carrots, celery, and green pepper in a large Dutch oven or soup kettle. Bring to a boil; reduce heat and simmer for 20 minutes or until vegetables are soft. Cool. Press mixture through a food mill or fine sieve. Return juice to Dutch oven; add sugar, salt, Worcestershire sauce and pepper. Bring to a boil. Ladle hot juice into hot sterilized quart jars, leaving ¼ inch headspace. Add 2 T. lemon juice to each jar. Adjust caps. Process for 40 minutes in a boiling water bath. Yield: 7-8 quarts.

# Soups, Salads & More



In 1940, the first 1,000 members were connected. Willis Jerome, one of the pioneers who brought rural electrification from a dream to reality following the creation of REA, wrote, *"It would have been most difficult, if not utterly impossible, for rural America to have supplied our food and fiber needs during the war years had our nation's farms not been geared to such gigantic production with the help of rural electric service."*

## **Safety** *Tips*

Check light bulbs and appliances to make sure the wattage matches fixture requirements.

## **ENERGY** **Conservation** *Tips*

Take short showers; they use less hot water than baths.

Fix leaky water faucets. Thirty drops of water per minute can waste up to 50 gallons of water per month.

## 3-Month Salad

*Ernelle Rhinehart*

**2 medium heads cabbage**                      **2 cups white vinegar**  
**2 tsp. salt**                                        **1 cup water**  
**1 bunch celery chopped or diced**        **1 tsp. celery seed**  
**3 green peppers diced**                      **1 tsp. ground mustard**  
**4 cups sugar**

Grind, chop, or shred cabbage. Cover with water, dissolve the salt. Let stand 2 hours. Drain well. Chop celery and green peppers, add to cabbage. Mix well. Heat sugar, vinegar, and water to boiling. Add celery seed and mustard. Let cool. Then pour over cabbage mixture. Put in container and refrigerate in glass or stone jar. The longer it lasts, the better it tastes. For color when serving, mix a little pimento or ripe pepper.

## Apple Cranberry Chicken Wild Rice Salad

*Jill Jagusch*

**1 cup elbow macaroni - cook as directed and drain**  
**1 apple sliced and diced**  
**¼ cup dried cranberries (Craisins)**  
**1 - 10 oz. can fully cooked chicken drained**  
**1 - 15 oz. can fully cooked Wild Rice drained, toss all together**

### ***Dressing:***

**1 cup Miracle Whip**  
**1 tsp. mustard**  
**1 T. sugar**

Mix all together and pour over salad mixture until well mixed. Refrigerate for a few hours and serve.

## Applesauce Lime Salad

*Janette Schaaf*

**1 pint applesauce**  
**1 small package lime Jell-O**  
**1 cup 7-up**

Heat applesauce until hot and bubbles. Add jello and stir until dissolved. Add 7-up. Stir and chill overnight.

## Blueberry Salad

*Ernelle Rhinehart*

**3 oz. Jell-O (black cherry)**  
**1 cup boiling water**  
**1 can blueberry pie filling**  
**1 large can crushed pineapple (juice and all)**  
**1 small Cool Whip**

Mix above ingredients. When mixture begins to thicken, add small Cool Whip.



## Broccoli and Cauliflower Salad

*Arlene Benson*

<b>1 small head of broccoli</b>	<b>Sunflower seeds</b>
<b>1 small head of cauliflower</b>	<b>¼ cup miracle whip</b>
<b>Red or white onion</b>	<b>2 T. sugar</b>
<b>Bacon bits</b>	<b>2 or 3 shakes white vinegar</b>
<b>Cheddar cheese</b>	

Clean and cut veggies into bite size pieces. Mix Miracle Whip, sugar, and vinegar together. Toss with the veggies. Just before serving add bacon bits, cheddar cheese and sunflower seeds. Serve cold.

## Cherry Salad

*Susan Barta*

### **Dissolve:**

**8 oz. Cherry Jell-O**  
**1 ½ cups boiling water**

### **Add:**

**1 can cherry pie filling**  
**12 oz. Cola**

Mix well and chill.

## Chicken Salad with Grapes

*Claudia Wold*

**2 boneless skinless chicken breasts, boiled, diced**  
**1 cup seedless red grapes, each cut in half**  
**1 cup salted cashews**  
**1 small Gala apple, finely diced**  
**¼ cup finely chopped red onion**  
**¼ cup finely chopped green onions**  
**½ to 1 cup reduced-fat mayonnaise**  
**1 to 2 T. juice of lime**  
**1 tsp. chopped fresh dill**  
**Salt and pepper to taste**

## Cole Slaw

*Janet Philip*

<b>1 large green cabbage, shredded</b>	<b>3 cups sugar</b>
<b>1 green pepper, chopped</b>	<b>1 cup oil</b>
<b>1 large onion, chopped</b>	<b>1 tsp. pepper</b>
<b>2 ½ cups white vinegar</b>	

Place cabbage, pepper, and onion in a large bowl. Mix vinegar, sugar and oil in a large jar and shake until sugar is dissolved. Pour liquid mixture over vegetables. Add pepper to taste. Toss well. Makes 14-16 large servings.

## Cranberry Mold

*Ernelle Rhinehart*

Boil 2 cups cranberries in 7/8 cup water. Add 1 cup sugar. Remove from heat and add:

- 3 oz. package raspberry Jell-O**
- ½ cup celery**
- ½ cup nuts**
- 10 oz. package frozen raspberries**

Pour in mold and chill.

## Cranberry Salad

*Nancy Harnisch*

- 1 pound (approximately 4 cups) whole cranberries**
- 2 medium peeled and cored apples**
- 1 large orange**
- 2 cups granulated sugar**
- 6 oz. package of cherry Jell-O with 3 cups water**
- 1 cup finely diced celery**
- A few finely chopped nuts of choice**

Grind together cranberries, apples, and orange. Sprinkle with sugar. Mix together the Jell-O with water. Let stand at room temperature until syrupy, then combine with the ground up items. Add celery and nuts. Put in 9" square pan or 2-quart glass dish. Refrigerate. Can be served as a salad or desert topped with whipped cream.

## Cranberry Salad

*Eileen Robarge*

- |                                       |                               |
|---------------------------------------|-------------------------------|
| <b>2 packages raspberry Jell-O</b>    | <b>2 large oranges</b>        |
| <b>2 ½ cups boiling water</b>         | <b>4 large apples, peeled</b> |
| <b>2 cups sugar</b>                   | <b>½ cup nuts, chopped</b>    |
| <b>1 package cranberries (4 cups)</b> |                               |

Dissolve Jell-O in boiling water. In another bowl, grind cranberries, oranges, and apples in grinder. Stir in sugar and nuts; let set until sugar dissolves. Stir well with cooled jello and put in mold.

## Creamy Cranberry Salad

*Ernelle Rhinehart*

- |  |  |
|--|--|
| <b>3 cups fresh or frozen cranberries, chopped</b> | <b>2 cups miniature marshmallows</b>             |
| <b>⅔ cup sugar</b>                                 | <b>⅛ tsp. salt</b>                               |
| <b>1- 20 oz. can crushed pineapple, drained</b>    | <b>¼ cup walnuts, chopped</b>                    |
| <b>1 medium apple, peeled, chopped</b>             | <b>2 cups non-fat, non-dairy whipped topping</b> |

Mix sugar and cranberries together, and let sit 20 minutes. In bowl, combine pineapple, apple, marshmallows, salt, and walnuts. Add sugar and cranberries. Mix well. Cover and refrigerate overnight. Just before serving, stir in whipped topping.

## Deviled Egg Pasta Salad

*Pamela Geisinger*

**1 lb. macaroni cooked**  
**3 cups Miracle Whip**  
**2 T. mustard**  
**1 tsp. vinegar**  
**Salt, pepper, and onion**  
**6 hard boiled eggs, chopped**

Mix together.

## Festive Cranberry Salad

*Toni Weise*

**1 - 14 oz. can sweetened condensed milk**  
**¼ cup lemon juice**  
**1- 20 oz. can crushed pineapple, drained**  
**1- 16 oz. can whole berry cranberry sauce**  
**2 cups miniature marshmallows**  
**½ cup chopped pecans**  
**1- 8 oz. container whipped topping**  
**Red food coloring – optional**

In bowl, combine milk and lemon juice; mix well. Stir in pineapple, cranberry sauce, marshmallows, pecans, and food coloring. Fold in whipped topping. Spoon into 9x13 baking dish. Freeze until firm. (approximately 4 hours, or overnight) Cut into squares to serve.

## Fresh Fruit Salad

*Ruth Mlejnek*

**1 - 20 oz. can pineapple chunks**  
**1 ½ cups sugar**  
**4 ½ T. clear jel**  
**3 tsp. orange juice concentrate (undiluted)**  
**Fruit**

### **Sauce:**

Drain pineapple chunks, reserve juice. Add enough water with the juice to make 2 cups of liquid. Add sugar, clear jel, and orange juice. Mix well in sauce pan, cook until thick (chill). Add pineapple chunks, chill overnight. In morning, add 2 cups of each kind of fruit. Orange, grapes, apples, strawberries or your choice.

## Frozen Cole Slaw

*Diane Morgan*

**1 medium head cabbage chopped**

**1 tsp. salt**

**Let stand one hour and drain.**

***Chop and add to the cabbage:***

**3 ribs celery**

**1 green pepper**

**1 or 2 small onions**

**2 carrots**

***Dressing:***

**½ cup water**

**1 cup cider vinegar**

**2 cups sugar**

**1 tsp. celery seed**

Boil dressing one minute and cool. Pour over veggies. Mix well. Put in freezer containers or Ziploc bags. Will keep in freezer up to 4 months.

## Frozen Mint Salad

*Elizabeth Tripp*

**1 - 3 oz. package lime Jell-O**

**1 ½ (20 oz. cans) crushed pineapple, not drained**

**1 package mini marshmallows**

**1 - 8 oz. package buttermint assorted colors candy, chopped fine**

**2 cups cream whipped, or 1 envelope Dream Whip, whipped**

Sprinkle dry Jell-O over pineapple and juice and stir to dissolve. Add marshmallows and store in refrigerator 4-5 hours, stirring occasionally. Fold candy into whipped cream and fold into pineapple mixture. Turn into 9x13 pan. Cover with plastic wrap and freeze. Serve frozen. 24 servings.

## Fruit Salad

*Joan Gosciniak-Person*

**1 can pineapple chunks**

**¾ cup sugar**

**1 T. flour**

Heat until thickens, set aside and cool. Combine rest of ingredients. Chill and serve.

**3 bananas**

**1 or 2 apples**

**3 oranges**

**1 large can peaches**

**1 large can pears, drained**

**Strawberries**

## Fruit Salad

*Ernelle Rhiinehart*

**1 can pineapple chunks**

**½ cup sugar**

**¼ cup flour**

**Dash of salt**

**1 T. butter**

**1 egg beaten**

**3-4 bananas**

**1 package mini marshmallows**

Drain pineapple. Cook juice together with ½ cup sugar and ¼ cup flour until thick. Remove from heat. Add a dash of salt, butter and beaten egg. Cool. Fold in fruit and marshmallows.

## Grape Salad

*Linda Kinneman*

**4 lbs. grapes**

**1 - 8 oz. pkg. cream cheese**

**1 - 8 oz. container sour cream**

**½ cup sugar**

**1 tsp. vanilla**

**4 oz. chopped pecans**

**4 T. brown sugar**

Mix cream cheese and sour cream, add sugar and vanilla. Stir in grapes. Sprinkle with brown sugar and pecans, mix again, refrigerate and serve. (The longer it sets, the better it gets.)

## Italian Veggie Salad

*Janette Schaaf*

**2 cups chopped broccoli**

**2 cups chopped cauliflower**

**1 cup sliced carrots**

**1 cup sliced celery**

**1 cup chopped green pepper**

**1 cup halved red grape tomatoes**

**1 bottle zesty Italian Salad Dressing**

Pour dressing over salad and serve. Keeps well if made a day ahead.

## Jellied Orange Mold

*Ernelle Rhinehart*

**1 - 14 oz. can apricot halves**

**1 - 3 oz. package orange jello**

**1 - 8 oz. package cream cheese, softened**

**1 - 14 oz. can mandarin oranges**

**8 oz. whipped cream**

Drain liquid from apricots and set aside juice. Heat one cup apricot juice to boiling. (You may need to add some water to equal one cup.) Add jello and stir until dissolved. Allow to cool. Combine jello mixture, cream cheese and drained apricots in blender, and beat until smooth. Pour into a large mixing bowl. Chill in refrigerator until partly set; then fold in whipped cream and oranges. Turn mixture into oiled mold. Chill until firm (about three to four hours). Serves 12 people.

## **Jell-O Cranberry Salad**

*Dianne Bartle*

- 1 package cherry Jell-O**
- 2/3 cup boiling water**
- 1 can whole cranberry sauce**
- 1 cup diced celery or nuts**
- 1 can crushed pineapple (drained) large can**
- 1/4 cup lemon juice**

Dissolve Jell-O in water, add cranberries, celery, pineapple and lemon juice. Pour in 8x8 pan or 1 1/2 quart mold. Chill.

## **Jiffy Fruit Salad**

*Carol Dankers*

- 1 can cherry or peach pie mix**
- 1 large can of fruit cocktail**
- 3 bananas sprinkled with lemon juice**
- 2 cups miniature marshmallows**
- 1 cup cool whip (optional)**

Mix together. Refrigerate a few hours.

## **Karis Summer Salad**

*Kathy Bergman*

Cook 1 box ring noodles, according to directions. Cool.

### ***Dressing:***

- 1 1/2 cups mayonaise**
- 1 cup white sugar**
- 1/2 cup apple cider vinegar**
- 1/8 tsp. pepper**
- 1/4 tsp. nutmeg**
- 1/8 tsp. salt**

Mix dressing with noodles.

### ***Add:***

- Ham**
- Shrimp**
- Carrots**
- Cucumbers**
- Tomatoes**
- Peppers, all colors**

Mix and chill.

## Layered Southwest Pasta Salad

*Char and Glenn Hedlund*

<b>8 oz. uncooked pasta</b>	<b>¼ cup sliced black olives</b>
<b>1 T. olive oil</b>	<b>1 cup sour cream</b>
<b>½ tsp. cumin</b>	<b>1 cup mayonnaise</b>
<b>1 can black beans, drained</b>	<b>½ cup salsa</b>
<b>1 can corn, drained</b>	<b>Shredded cheese</b>
<b>½ cup chopped red onion</b>	<b>Chopped tomatoes</b>
<b>⅓ cup chopped green peppers</b>	

Cook the pasta until al dente, and drain. Toss cooked pasta with olive oil and cumin. Layer pasta, beans, corn, onion, green peppers, and black olives. Mix sour cream, mayo, and salsa. Pour on top of layers. Top with shredded cheese and tomatoes.

\*Best to make layers a day ahead and toss just before serving.

## Macaroni Coleslaw

*Jennie Plummer*

**1 - 7 oz. package ring macaroni or ditalini**  
**1 - 14 oz. package coleslaw mix**  
**2 medium onions, finely chopped**  
**1 medium cucumber, finely chopped**  
**2 celery ribs, finely chopped**  
**1 medium green pepper, finely chopped**  
**1 - 8 oz. can whole water chestnuts drained or chopped**  
**If you do not care for water chestnuts use slivers of almonds.**

### ***Dressing:***

**1 ½ cups Miracle Whip light**  
**⅓ cup sugar**  
**¼ cup cider vinegar**  
**½ tsp. salt**  
**¼ tsp. pepper**

Cook macaroni according to package directions; drain and rinse in cold water, transfer to large bowl. Add the coleslaw mix, onions, celery, cucumber, green peppers and water chestnuts. In a small bowl whisk the dressing together, pour over salad, toss to coat.

Cover and refrigerate 1 hour, overnight is better. Yield 16-¾ cup servings.

I have doubled and tripled this recipe. Very good.

## Penne Chicken Salad

*Sally Romanowski*

**2 large cans Chicken of the Sea white chicken, well drained**  
**2 to 3 cups diced celery**  
**½ diced large red onion**  
**¾ box of cooked penne pasta, drained and a little cool, do not overcook**  
**1 large bottle Creamy Kraft Poppy Seed Dressing; save some to mix in before serving**  
**½ large package of Craisins; add before serving**

Mix together. Before serving, lightly toss in craisins.

## **Pink Cloud Salad**

*Carol Dankers*

- 1 can cherry pie filling**
- 1 medium can crushed pineapple (do not drain)**
- 9 oz. Cool Whip**
- 1 can sweetened condensed milk**
- ½ cup pecans optional**

You can add coconut, mandarin oranges, or marshmallows. Cool milk overnight, mix together. Chill at least 2 hours or overnight.

## **Popcorn Salad**

*Jody Rindsig*

- 2 cups of mayonnaise**
- ⅔ cups of sugar**
- 2 T. of vinegar**
- 1 bag of Old Dutch White Gourmet Popcorn**
- 2 bunches of green onions, chopped**
- 2 cups of celery, chopped**
- 2 cans of sliced water chestnuts, chopped**
- 2 lbs. of cooked bacon, crumbled**
- 2 cups of shredded cheddar cheese**

Mix mayonnaise, sugar, vinegar and set aside. In a large bowl, mix together Old Dutch White Gourmet Popcorn, green onions, celery, bacon, and shredded cheese. Right before serving, mix together the popcorn mixture with the dressing.

## **Romaine Lettuce Salad**

*Janette Schaaf*

- 1 ½ heads romaine lettuce torn**
- 1 cup shredded swiss cheese**
- ½ cup raisins**
- 1 cup cashew pieces**
- 1 apple (cubed)**
- 1 pear (cubed)**

Combine lettuce and rest of ingredients.

### ***Dressing:***

- ½ cup sugar**
- ½ tsp. salt**
- 1 tsp. Dijon mustard**
- 1 T. grated onion**
- ⅓ cup lemon juice**
- ⅔ cup oil**

Put dressing in blender. Just before serving, toss salad with dressing.



## Spiral Macaroni Salad

*Kathy Broker*

**1 lb. spiral macaroni, cooked, drained, and cooled**  
**2 green peppers, chopped fine**  
**2 large carrots shredded**  
**1 large onion, chopped fine**  
**1 ½ cups sugar**  
**1 cup vinegar**  
**2 cups mayonnaise**  
**1 large can evaporated milk**  
**Salt to taste**

Stir together all ingredients and let marinate for 12 hours.

## Spring Rice Salad

*Ilene Peterson*

**4 cups cooked long-grain rice**  
**8 radishes, sliced**  
**4 hard-cooked eggs, chopped**  
**1 medium cucumber, seeded and chopped**  
**2 cups thinly sliced celery**  
**½ cup chopped onion**  
**1 ½ cups mayonnaise**  
**3 T. prepared mustard**  
**¾ tsp. salt**

In a large bowl, combine rice, radishes, eggs, cucumber, celery, and onion. Combine mayonnaise, mustard and salt; mix well. Pour over rice mixture and toss. Cover and refrigerate at least 1 hour. Yields 12-14 servings.

## Summer Delight Salad

*Diane Hesselgrave*

**2 cups broccoli florets**  
**1 cup fresh peas cut into 1 inch pieces**  
**½ cup chopped red onion**  
**½ cup shredded carrot**  
**1 cup red and/or green grapes, halved**  
**1 cup mayonnaise or Miracle Whip**  
**¼ cup brown sugar**  
**1 T. cider vinegar or white vinegar**  
**Chopped cashews**

Mix first 5 ingredients together. Stir next 3 ingredients together and mix with main ingredients. Serve with chopped cashews sprinkled on top or mixed in.

Add or subtract ingredients to your own taste.

***To make this a dinner salad, add:***

**2 cups rotini**  
**2-10 oz. cans premium chicken breast, drained and flaked**

Cook rotini according to package directions, drain and cool. Toss cooled rotini and chicken with other main ingredients and mix dressing in (may need a little more dressing).

## Summer Salad

*Lois Bilodeau*

<b>2 – 7 oz. boxes ring macaroni</b>	<b>¼ tsp. nutmeg</b>
<b>1 cup celery, cut up</b>	<b>1 tsp. salt</b>
<b>1 cup onion, cut up</b>	<b>½ cup vinegar</b>
<b>2 cups cucumber, unpeeled, cut up</b>	<b>1 ½ cups sugar</b>
<b>2 cups shredded carrots</b>	<b>1 ½ cups Miracle Whip</b>
<b>¼ tsp. pepper</b>	

Cook macaroni and drain; add the rest of the ingredients and mix well.

## The Green Salad

*Wanda Cass*

**2 bunches broccoli tips, cut small**  
**4 green onions with green tips, chopped**  
**1 ½ cups whole green grapes**  
**1 cup chopped celery**  
**1 cup salted cashews**  
**1 cup grated cheddar cheese**  
**½ cup crisp bacon crumbled**  
**½ cup dried cranberries**

### ***Dressing:***

**1 cup mayonnaise**  
**⅓ cup sugar**  
**1 T. white vinegar**

Mix salad ingredients. Mix dressing together. Pour over salad and mix. Chill. Serves 8 to 10.

## Tomato Onion Salad

*Carrie Baribeau*

**4 large tomatoes, sliced**  
**2 medium sweet onions, thinly sliced and separated**  
**¼ cup olive oil**  
**2 T. red wine vinegar**  
**2 T. minced fresh parsley**  
**1 tsp. salt**  
**1 tsp. Italian Seasoning**  
**1 tsp. finely chopped onion**  
**½ tsp. sugar**  
**¼ tsp. garlic powder**  
**¼ tsp. pepper**

Layer tomatoes and onions in a shallow serving dish. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Drizzle over salad. Cover and refrigerate for at least 2 hours before serving.

## Whipped Carrot Salad

*Ernelle Rhinehart*

- 1 - 6 oz. package orange gelatin**
- 2 cups boiling water**
- 1 - 8 oz. package reduced-fat cream cheese, cubed**
- 2 - 8 oz. cans unsweetened crushed pineapple, drained**
- 1 cup finely grated carrots**
- 1 - 8 oz. carton frozen reduced-fat whipped topping, thawed**

In a bowl, dissolve gelatin in boiling water. Place cream cheese in a food processor or blender; cover and process until smooth. While processing, gradually add dissolved gelatin; process until smooth. Pour into large bowl. Stir in pineapple and carrots; fold in whipped topping. Pour into a serving bowl. Refrigerate for 2 hours or until firm. Yields: 12 servings.

## Yummy Chicken Salad

*Kathy Bergman*

- 2 whole chicken breasts (bone in, skin on)**

**Oil**  
**Salt**  
**Pepper**

### ***Dressing:***

- ½ cup mayonaise**
- ½ cup sour cream**
- 2 tsp. salt**
- ½ tsp. pepper**
- 1 T. fresh tarragon, chopped**

### ***Toast at 350 degrees for 15 minutes***

- ½ cup walnuts, chopped**
- ½ cup pecans, chopped**

### ***Add:***

- 1 cup green grapes, halved**

Place chicken breasts skin side up on cookie sheet. Rub on oil, salt and pepper. Bake at 350 degrees for 40-45 minutes. Set aside and cool. Remove skin and bones. Chunk up into bite size pieces.

Place in bowl. Make dressing. Add rest of ingredients to chicken and chill.

## Yummy Fruit Salad

*Barb Holman*

- 2 cups crushed pineapple**
- 24 large marshmallows**
- 2 tsp. sugar**
- 4 T. orange Jell-O**
- 1 pint whipping cream (whipped)**
- 1 can mandarin oranges, drained**

Heat pineapple and marshmallows until marshmallows melt. Add Jell-O and sugar. Cool until almost set. Fold in whipped cream and oranges. Chill until firm.

## Celery Seed Dressing

*Mildred Ripplinger*

An easy to make dressing to add zip to any salad. I added celery seed for that extra bit of flavor.

**1 ¼ cups sugar**  
**2 tsp. salt**  
**2 tsp. dry mustard**  
**½ medium white onion, grated**  
**1 cup plus 3 T. vinegar**  
**2 cups vegetable oil**  
**2 T. celery seed**

Combine sugar, salt, mustard, onion, and 1/2 the vinegar. Gradually add oil and continue beating. Beat in remaining vinegar in small amounts. Add celery seed and beat again until mixture is thick.

Keep refrigerated. Makes 1 quart!

## Potato Salad Dressing

*Carol Dankers*

**¾ cup sugar**  
**¾ cup water**  
**¾ cup vinegar**  
**¼ cup flour**  
**Dash of salt**  
**2 eggs**  
**1 tsp. mustard**

***Add after:***  
**Miracle Whip**

Put sugar and flour in 2 quart pan. Mix. Add water, vinegar, salt, and mustard. Put eggs in cup and mix well and add. Stir on low heat until boils and is thick, stirring constantly so it doesn't stick. Refrigerate. Mix the same amount of Miracle whip with the prepared dressing for potato salad dressing. Keeps a long time in refrigerator.

## Scampi Sauce

*Denise Seckora*

**4 large garlic cloves (3-4 tsp.)**  
**½ cup butter**  
**1 T. lemon juice**  
**½ tsp. oregano (¼ tsp. if dried)**  
**⅛ tsp. pepper**  
**1 tsp. salt**

In a large 1 quart saucepan, add crushed garlic. Add butter and next 4 ingredients. Cook on low heat until butter is melted. Add choice of meat: shrimp, chicken, or pork. You can brush on top of meat and lightly broil. Use remaining sauce as marinade.

## Cabbage Bean Soup

*Barb Holman*

**½ cup diced onion**  
**1-2 T. cooking oil**  
**2 cups water**  
**6-8 oz. pre-cooked ham, diced**  
**1 tsp. chili powder**  
**¼ tsp. black pepper**  
**1-16 oz. great northern beans, drained**  
**2 cups shredded cabbage**  
**29 oz. can diced tomatoes**

Saute onion in oil. Add water, ham, cabbage, tomatoes and seasonings. Bring to boil. Reduce heat, cover and simmer 15-20 minutes. Add drained beans. Simmer another 20 minutes until cabbage is tender.

## Crock Pot Cheeseburger Soup

*Cindy Broker*

<b>1 lb. ground beef, browned</b>	<b>½ tsp. pepper</b>
<b>½ cup chopped onion</b>	<b>3 cups beef broth</b>
<b>½ cup chopped pepper</b>	<b>4 cups diced potatoes</b>
<b>1 can diced tomatoes (14.5 oz.)</b>	<b>¼ cup flour</b>
<b>1 tsp. salt</b>	<b>1 cup milk</b>
<b>1 tsp. oregano</b>	<b>8 oz. shredded cheddar cheese</b>

Combine the beef, onion, pepper, spices, tomatoes, broth, and potatoes in crock pot. Cover and cook on low for 8 hours. About 30 minutes before serving, combine flour and milk. Whisk until no lumps remain. Stir into soup. Add cheese and stir again. Cover and cook until soup is thickened, about 30 minutes.

## French Onion Soup

*Dianne Bartle*

**1 T. shortening**  
**6 large onions, thinly sliced**  
**6 beef bouillon cubes**  
**Grated parmesan**  
**Croutons**  
**6 cups boiling water**

Heat shortening in pan. Add onions, stir until lightly browned. Add bouillon cubes and boiling water. Stir in onions. Simmer about 2 hours. Serve with croutons. Add cheese on top. Serves about 8.

## Hamburger Barley Vegetable Soup

*Char and Glenn Hedlund*

**1 ½ lbs. ground beef**  
**3 - 14 ½ oz. cans beef broth**  
**2 cups sliced carrots**  
**1 ½ cups coarsely chopped onion**  
**1 ½ cups coarsely chopped celery**  
**½ cup chopped green pepper**  
**½ cup barley**  
**Salt and pepper to taste**  
**2 bay leaves**  
**¼ cup ketchup**  
**28 oz. can tomatoes, un-drained, cut up.**  
**8 oz. can tomato sauce**

In 6 quart Dutch oven, brown ground beef; drain. Stir in remaining ingredients. Bring to a boil.

Reduce heat; cover and simmer 1 hour or until vegetables and barley are tender.

Remove bay leaves.

## Italian Soup

*Mary Burmeister*

**1 lb. reduced-fat Italian sausage (some people use “spicy”)**  
**1 cup chopped onion**  
**2 cloves garlic – minced**  
**5 cups low-sodium beef broth**  
**½ cup water**  
**½ cup dry white wine or use 1 cup water**  
**1 can no-salt diced tomatoes (14.5 oz) with juice, or 2 chopped tomatoes**  
**1 cup thinly sliced carrots**  
**½ tsp. basil**  
**½ tsp. oregano**  
**1 can tomato sauce, 8 oz.**

Brown meat, onion, and garlic. Drain. Add remaining ingredients. Simmer 30 minutes.

***Then add:***

**1 ½ cups diced zucchini**  
**8 oz. cheese tortellini**  
**3 tsp. parsley**  
**1 medium green pepper, diced**  
**1 cup fresh sliced mushrooms**

Simmer another 30 minutes.

(I like to throw in some fresh spinach leafs about 10 minutes before soup is finished.)

## Peppers and Potato Soup

*Eileen Stefanski*

**2 large potatoes, peeled and cubed**  
**1 large onion, finely chopped**  
**1 large green pepper, seeded and chopped**  
**1 large red pepper, seeded and chopped**  
**1 large carrot, peeled and chopped**  
**2 T. butter**  
**6 oz. ham steak, cubed**  
**1-2 T. chopped jalapeno or chili peppers**  
**¼ tsp. pepper (white if available)**  
**¼ tsp. cayenne or paprika**  
**16 oz. chicken broth**  
**1 egg yolk**  
**¼ cup heavy cream**  
**½ cup cheddar cheese**

Cook potatoes in saucepan of boiling water until tender; about 15 minutes. Drain. Reserve. Sauté onion, green and red peppers, and carrots in butter in skillet for 10 minutes or until softened. Stir in ham, chilies, white pepper and cayenne; Cook 1 minute longer. Reserve. Add broth to potatoes and mix with immersion blender. Add sautéed vegetable mixture. Heat just to boiling. Beat yolk with cream in small bowl. Stir in 1/2 cup hot soup; stir yolk mixture back into saucepan. Gently heat soup; do not boil. Garnish with cheese.

**Note:** For a spicier soup, add poblano pepper instead of the green pepper.

This is another family favorite appetizer.

## Santa Fe Soup

*Betty Bowman*

**2 lbs. ground chuck**  
**2 large envelopes ranch dressing mix**  
**2 - 19 oz. cans white shoe peg corn (drained)**  
**1 - 16 oz. can black beans (undrained)**  
**1 - 16 oz. can kidney beans (undrained)**  
**1 - 10 oz. can diced tomatoes with chilies (Rotel undrained)**  
**1 large onion (chopped)**  
**1 - 1.25 oz. envelope taco seasoning mix**  
**2 cups water**  
**1 - 16 oz. can pinto beans (undrained)**  
**1 - 14 oz. can whole tomatoes (undrained)**

In a Dutch Oven, cook ground beef and onion (drain). Add remaining ingredients blending well.

Bring to boil. Reduce heat. Cover. Simmer for 2 hours. Serve with tortilla chips or corn bread.

## Slow Cooker Chicken Tortilla Soup

*Char and Glenn Hedlund*

- 1 lb. boneless, skinless chicken breasts**
- 2 - 15 oz. cans black beans, undrained**
- 2 - 15 oz. cans Mexican stewed tomatoes**
- 1 cup salsa**
- 4 oz. can chopped green chilies, undrained**
- 14 ½ oz. can tomato sauce**
- 1 can corn, drained**
- Tortilla chips**
- Shredded cheese**

Combine all ingredients, except tortilla chips and cheese, in slow cooker. Cover, cook on low 8 hours.

Before serving remove chicken, and cut into bite size pieces. Stir back into soup. To serve, put a handful of chips in bowl. Ladle soup over chips and top with cheese.

## Spicy Cheeseburger Soup

*Diane Lapacek-Rowland*

- 1 ½ cups water**
- 2 cups cubed peeled potatoes**
- 2 small carrots, grated**
- 1 small chopped onion**
- ¼ cup chopped green pepper**
- 1 jalapeno pepper-chopped (optional)**
- 1 garlic clove-minced**
- 1 T. beef bouillon granules**
- ½ tsp. salt**
- 1 lb. ground beef, cooked and drained**
- 2 ½ cups milk-divided 2 cups and ½ cup**
- 3 T. all-purpose flour**
- 8 oz. cubed American cheese**
- ¼ to 1 tsp. cayenne pepper (optional)**
- ½ lb. sliced bacon, cooked and crumbled**

In a large saucepan, combine the first nine ingredients; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until potatoes are tender. Stir in beef and 2 cups of milk; heat through. Combine flour and remaining milk until smooth; gradually stir into soup. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Reduce heat; stir in cheese until melted. Add cayenne if desired. Top with bacon just before serving.



## Sweet Vegetarian Chili

*Courtney Smith*

**2 - 1 quart containers vegetable broth**  
**2 cans Mexican diced tomatoes**  
**1 can Mexican ready stewed tomatoes**  
**1 can plain diced tomatoes**  
**2 cans black kidney beans, rinsed**  
**1 can pinto beans, rinsed**  
**½ tsp. coriander**  
**½ tsp. cumin**  
**½-1 T. sweet Hungarian paprika**  
**½ T. chili powder**  
**½ tsp. seasoned black pepper**  
**¾ cup soy protein (TVP) Bobs Red Mill (optional)**  
**2 cloves garlic, minced**  
**1 yellow onion, diced**  
**2-3 large carrots, diced**  
**3 stalks celery, diced**  
**1 sweet potato, diced**  
**4 Russet potatoes, diced**  
**2 green apples, diced**

Dice potatoes and apples, cook in microwave with a little water until half done and are chewy.

Dice celery and carrots, cook in microwave with a little water until half done and chewy.

Chop garlic and dice onion. Put broth and tomatoes into large stock pot. Add garlic, onion, and spices to taste. Bring to boil. Add cooked potatoes, apples, celery, and carrots. Cook about ½ to 1 hour.

Add rinsed beans and continue cooking another hour or so. Add soy protein (optional) and cook one more hour or until thick. Serve in bowls. Add dollop of sour cream and cheddar cheese on top.

## Taco Soup

*Sherry Hanson*

**46 oz. can tomato juice**  
**1 cup or small jar salsa**  
**1 package taco seasoning**  
**1-1 ½ lbs. hamburger**  
**1 onion chopped**  
**10 oz. package frozen corn**  
**15 oz. can dark red kidney beans**

Brown hamburger and onion. Put in crockpot. Add the remaining ingredients and stir. Cook 3-4 hours on high. To serve, crumble tortilla chips in soup bowl. Add soup. Sprinkle with shredded cheddar cheese. Top with sour cream. Great with garlic toast. Serves 6-8.

## Taco Soup

*Toni Weise*

- 1 ½ - 2 lbs. ground beef
- 1 large onion (diced)
- 1 - 15 ½ oz. can red kidney beans (rinsed and drained)
- 1 - 15 ½ oz. can black beans (rinsed and drained)
- 1 - 15 ½ oz. can chili beans
- 1 - 15 ½ oz. can whole kernel corn (drained); or 1 bag frozen corn
- 3 - 14 ½ oz. cans diced tomatoes
- 2 - 4 ½ oz. cans diced green chilis (mild)
- 1 - 4 ½ oz. can black olives (drained and sliced)
- 16-32 oz. low sodium chicken or vegetable stock (per your desired thickness)
- 1 package taco seasoning mix
- 1 package Hidden Valley Ranch Salad Dressing Mix

Brown ground beef and remove from pan. Cook onion and drain fat. Combine ground beef and onion in slow cooker. Add beans, corn, tomatoes, green chilies, black olives, stock, taco seasoning and salad dressing mix. Cook 3-4 hours. Serve with garnish if desired.

### **Garnish:**

- Frito corn chips or tortilla chips
- Sour cream
- Grated cheese
- Guacamole

## Tomato Dill Soup

*Rita Sellers, Cumberland*

- |  |                              |
|--|------------------------------|
| 6 T. butter, divided                           | 1 tsp. sweet basil           |
| ⅓ cup flour                                    | 2 T. dill weed               |
| 1 cup diced onion                              | 3 cups canned diced tomatoes |
| 1 tsp. minced garlic                           | ½ tsp. chili powder          |
| 2 quarts chicken stock OR canned chicken broth | ¼ tsp. cayenne pepper        |
| 2 dashes Tabasco                               | ¼ cup honey (optional)       |
| 1 tsp. black pepper                            | 1 cup cooked rice            |

**Garnish:** grated cheese and croutons

Make a roux by melting 4 T. butter in heavy pan over low heat and blending in flour. Allow to cook slowly on low heat, stirring frequently for 10 minutes. Do not brown. Set aside.

In a soup kettle, melt remaining 2 T. butter, add onion, and garlic. Cook until onions are light in color. Whisk in chicken stock. Bring to light boil. Whisk in cooled roux, a teaspoon at a time until stock is thick.

Add remaining ingredients, stirring well after each addition. Simmer 30 minutes. Taste and adjust seasonings. Garnish with cheese and croutons. Makes 1 gallon.

## Tomato Soup

*Ernelle Rhinehart*

**½ bushel tomatoes**  
**1 bunch celery**  
**3 large onions**  
**Cook and run through food mill.**

**Add:**

**½ cup sugar**  
**2 T. salt**  
**1 tsp. pepper**  
**¼ cup oregano**  
**¼ cup parsley flakes**  
**¼ cup basil**  
**6 cloves**  
**4 garlic cloves**  
**3 T. chicken base**

Simmer 20-30 minutes. Melt 1 pound butter, gradually add 2 cups flour to form a roux, bring to full boil. Gradually add soup to roux with wire whisk to keep it smooth. Add that to the rest of the soup pot. Return to boil. Ladle into hot jars. Water bath at full boil for 30 minutes.

## Zippie Potato Soup

*Barb Holman*

**5-6 medium size potatoes-peeled, diced and cooked until done**  
**1 stick butter**  
**1 T. chicken bouillon**  
**½ cup flour**  
**1 cup boiling water**  
**1 diced onion**  
**1-2 stalks celery, chopped**  
**1 can mushrooms, stems and pieces**  
**4 oz. pepper cheese, cubed**  
**8-10 oz. diced ham**  
**3 cups milk**  
**3-4 slices bacon, browned and crumbled**

Melt butter, remove from heat. Add chicken bouillon and flour to form a smooth paste. Slowly add boiling water, stirring until no lumps. Add milk and return to medium heat until mixture thickens. Add other ingredients. Put in a slow cooker for 4 hours. Stir occasionally.

## Apricot Rhubarb Jam

*Flo Tripp*

- 8 cups finely chopped rhubarb**
- 4 cups sugar**
- 1 can apricot pie filling**
- 3 oz. package orange gelatin**

Combine rhubarb and sugar in bowl. Allow to stand overnight. Bring rhubarb mixture to a boil. Simmer 10 minutes. Add pie filling. Bring to boil. Add gelatin. Stir until dissolved. Seal in hot jars or freeze.

## Pineapple Jam

*Barbara Sturgal*

- 1 - 20 oz. can crushed pineapple and liquid**
- 2 cups sugar**
- 1 cup white Karo Syrup**

Cook pineapple and sugar together for 20 minutes. Add Karo Syrup and heat to boiling point. Pour into jars and seal.

## Raspberry Jam

*Agnes Styczynski*

*I received this recipe from a co-worker about 20 years ago, and it works great!*

- 4 cups raspberries (mashed)**
- 4 cups sugar**
- 2 T. brown vinegar**

In a large kettle, mash raspberries and add the brown vinegar. Bring the raspberries and vinegar to a full rolling boil. Add sugar and bring back to full rolling boil for 10 minutes, stirring constantly. Pour into jelly jars and seal. Makes about 2 pints.

## Rhubarb Jam

*Flo Tripp*

- 5 cups diced rhubarb**
- 3 cups sugar**
- 1 small can (13 oz.) crushed pineapple**
- 1 box (3 oz.) strawberry, cherry, or raspberry gelatin**

Mix sugar and rhubarb. Let stand until juice forms (about 30 minutes). Boil 10 minutes. Add crushed pineapple. Boil 5 minutes. Add gelatin. Stir to dissolved. Seal in jars while hot or freeze.

## Mom's Rhubarb Jam

*Daniel Brazeau*

**4 cups sugar**  
**7 cups rhubarb**  
**1 can blueberry pie filling**

Cook on low heat for 10 minutes. Add a 3 oz. package strawberry jello and a 3 oz. package raspberry jello. Stir for 3 minutes and put in jars. Let cool on the counter and refrigerate.

## Rhubarb Jelly

*Barbara Sturgal*

**5 cups rhubarb**  
**3 cups sugar**

Set overnight.

In morning, boil 10 minutes. Add 1 package of strawberry Jell-O. Put in jars, seal and refrigerate.

## Easy Dumplings

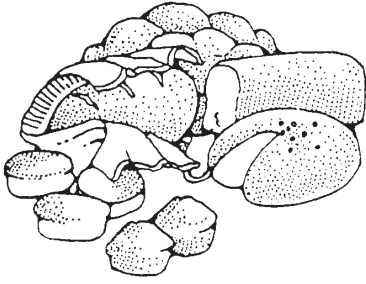
*Janet Philip*

***Quick and easy, my family always liked these dumplings.***

**1 cup flour**  
**1 egg beaten**  
**½ cup milk**

Mix all together, drop by ¼ tsp. into boiling salt water for 10 mins.

Use in soups or casseroles.



# Breads



On January 18, 1936, the first preliminary work plan with 186 miles of line mapped and 608 signed members was submitted to the state office. On November 22, 1937, the first section of the original project was energized, consisting of 86 miles which provided rural electric service to 125 connected members.

## **Safety** *Tips*

Don't run a cord under a rug or furniture, it may be damaged or overheat.

Never carry an appliance by its cord.

## **ENERGY** **Conservation** *Tips*

Install low-flow aerators on faucets. They reduce the amount of water that flows from the faucet, saving both water and energy.

Wash clothes with cold water, instead of hot.

## Banana Bread

*Janet Philip*

<b>1 stick butter</b>	<b>½ tsp. salt</b>
<b>1 ½ cups sugar</b>	<b>½ cup sour milk</b>
<b>2 eggs</b>	<b>2 large bananas</b>
<b>3 cups flour</b>	<b>1 tsp. lemon juice</b>
<b>1 tsp. baking soda</b>	<b>2 tsp. cinnamon sugar</b>
<b>1 tsp. baking powder</b>	

Grease 2 bread pans. Cream together the butter and sugar. Add eggs and mix well. Add flour, baking soda, baking powder, and salt. Add mashed bananas. Add sour milk. Pour into greased pans. Sprinkle with cinnamon sugar. Place toward the top of the oven in the center. Bake at 350 degrees for 40-45 minutes.

## Banana Bread

*Jan Sigl*

<b>½ cup melted butter</b>	<b>1 tsp. soda</b>
<b>2 cups flour</b>	<b>1 T. lemon juice</b>
<b>½ tsp. salt</b>	<b>1 cup chopped nuts (optional)</b>
<b>1 cup mashed bananas (3)</b>	<b>2 eggs</b>
<b>¾ cup sugar</b>	

Mix all together. Bake at 350 degrees for 50 minutes, or until done. Makes one loaf.

## Banana Crumb Muffins

*Melissa Klump*

<b>1 ½ cups flour</b>	<b>1 egg lightly beaten</b>
<b>1 tsp. baking soda</b>	<b>⅓ cup melted butter</b>
<b>1 tsp. baking powder</b>	<b>⅓ cup brown sugar</b>
<b>½ tsp. salt</b>	<b>2 T. flour</b>
<b>3 bananas mashed</b>	<b>⅛ tsp. cinnamon</b>
<b>¾ cup white sugar</b>	<b>1 T. butter</b>

Preheat oven to 375 degrees. Lightly grease 10 muffin cups or line with papers. In large bowl, mix together 1 ½ cups flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into prepared muffin cups. In small bowl, mix together brown sugar, 2 T. flour and cinnamon. Cut in 1 T. butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins. Bake 18-20 minutes, test with toothpick.



## Banana Nut Bread

*Sharon Gotautis*

<b>¾ cup margarine</b>	<b>2 cups flour</b>
<b>1 ½ cups sugar</b>	<b>1 tsp. baking soda</b>
<b>1 ½ cups mashed ripe bananas</b>	<b>1 tsp. salt</b>
<b>2 eggs</b>	<b>½ cup buttermilk</b>
<b>1 tsp. vanilla</b>	<b>½ cup chopped nuts</b>

Cream margarine and add sugar. Blend in bananas, eggs, and vanilla. In another bowl, sift together flour, baking soda, and salt. Add gradually alternating with ½ cup buttermilk or sour milk. Fold in nuts or chocolate chips if desired. Bake at 350 degrees for 1 ½ hours.

## Banana Nut Bread

*Toni Weise*

**1 ½ cups sugar**  
**2 eggs**  
**1 cup sour cream**  
**½ cup chopped nuts**  
**1 tsp. baking soda**  
**3 bananas, mashed**  
**2 ½ cups flour**

Cream together sugar and eggs. Add sour cream and soda, mix well. Add bananas and flour, mix.

Fold in nuts. Bake at 375 degrees for 35 to 40 minutes.

## Sour Cream Banana Bread

*Char and Glenn Hedlund*

**½ cup butter**  
**1 cup sugar**  
**2 eggs**  
**1 tsp. vanilla extract**  
**1 ½ cups flour**  
**1 tsp baking soda**  
**½ tsp salt**  
**1 cup mashed banana**  
**½ cup nuts**  
**½ cup sour cream**

Cream the butter and sugar together. Add the eggs and vanilla. Add the dry ingredients; mix.

Add the mashed bananas, nuts, and sour cream. Bake in a greased loaf pan at 350 degrees for about 1 hour or until done.

## Blueberry Scone

*Dixie Helders*

**4 cups flour**  
**6 T. sugar**  
**5 tsp. baking powder**  
**½ tsp. salt**  
**½ cup plus 2 T. cold butter**  
**2 eggs**  
**½ cup milk**  
**½ cup sour cream**  
**1 ½ cups fresh or frozen blueberries**

In large bowl, combine flour, sugar, baking powder and salt. Grate the cold butter into the flour mixture and mix until crumbly. Whisk eggs, milk, and sour cream together. Stir into dry ingredients until just moistened. Turn dough onto lightly floured surface, gently knead in blueberries. Drop by large tablespoon into 16-20 mounds on greased baking sheets. Bake at 375 degrees for 15-20 minutes. Remove from oven and glaze with powdered sugar glaze. (1 c. powdered sugar, 1/4 tsp. vanilla, and enough milk to make a thin glaze). This recipe can be halved to make a smaller batch. These are much lighter than most scones.

## Bran Muffins

*Linda Nyhagen*

### **Combine:**

**¼ cup butter**  
**½ cup boiling water**  
**1 ¼ cups All Bran, Bran Buds or Bran Flakes**

### **Add:**

**1 egg**  
**1 cup buttermilk**  
**2 T. molasses**  
**1 tsp. vanilla**

### **Mix and then add:**

**¾ cup flour**  
**½ cup whole wheat flour**  
**¼ cup sugar**  
**1 ¼ tsp. soda**  
**¼ tsp. salt**

Mix above. Then add 2/3 cup raisins and 1 chopped apple. Put in muffin tins. Bake at 350 degrees for 22 minutes. Recipe can be doubled. They freeze very well.

## Buttermilk Banana Bread

*Courtney Smith*

**2 cups sifted flour**  
**¾ cup sugar**  
**1 T. baking powder**  
**½ tsp. salt**  
**¼ tsp. baking soda**  
**1 egg, beaten**  
**¼ cup buttermilk**  
**1 tsp. vanilla extract**  
**1 ½ cups mashed bananas**  
**⅓ cup melted shortening, cooled**

Blend the first five ingredients together in a bowl. In a separate bowl combine the rest of the ingredients and mix thoroughly. Add the dry ingredients, mix well. Turn batter into a greased (bottom only) 9 ½ x 5 ¼ x 2 ¾ loaf pan. Spread batter into corners. Bake at 350 degrees about 50 minutes or until a dry wooden pick inserted in the center comes out clean.

Cool 30 minutes in pan on cooling rack. Remove from pan and cool completely.

**Optional:** 1 cup chopped pecans can be added.

**Substitute:** Apple sauce, yogurt, or sour cream for shortening.

**Holiday Bread:** Add 1 cup candied fruit and ¼ cup golden raisins to above.

## Carrot Nut Bread

*Joan Gosciniak-Person*

***A moist nutty bread***

**1 cup butter or oil**  
**1 ¼ cups sugar**  
**3 eggs**  
**1 tsp. vanilla**  
**1 ½ cups flour**  
**1 ½ tsp. baking soda**  
**1 tsp. cinnamon**  
**½ tsp. salt**  
**¼ tsp. nutmeg**  
**4 large carrots grated**  
**1 cup chopped pecans**

Pour into 2 greased 9x5x3 pans. Bake at 350 degrees for 50 minutes.

## Cinnamon Apple Bread

**1 cup brown sugar**  
**¼ cup vegetable oil**  
**¾ cup apple sauce**  
**2 eggs**  
**¼ cup milk soured with lemon juice**  
**½ tsp. almond extract**  
**3 cups flour**  
**1 tsp. baking soda**  
**1 tsp. baking powder**  
**½ tsp. salt**  
**2 tsp. cinnamon**  
**Topping:**  
**½ cup flour**  
**¼ cup brown sugar**  
**¼ cup butter**  
**½ tsp. cinnamon**

For bread, mix 1 cup brown sugar, oil, apple sauce and eggs together. Mix in milk and almond extract. Add flour, baking soda, baking powder, salt and cinnamon. Divide among 2 large greased loaf pans or 6 mini loaf pans. For topping mix ½ cup flour, ¼ cup brown sugar, butter and cinnamon together with fork until crumbly. Sprinkle over the bread loaves. Bake at 350 degrees for 35-45 minutes or until toothpick comes out clean.

## Cranberries and Cream Muffins

*Toni Weise*

**2 cups all-purpose flour**  
**1 cup brown sugar**  
**1 tsp. baking powder**  
**½ tsp. baking soda**  
**½ tsp. salt**  
**1 ½ cups cranberries (fresh or frozen)**  
**2 eggs lightly beaten**  
**1 cup (8 oz.) sour cream**  
**½ cup vegetable oil**  
**½ tsp. vanilla**

Preheat oven to 400 degrees. Grease or paper line muffin cups. In large bowl, combine flour, brown sugar, baking powder, baking soda, and salt. Cut cranberries in half and toss gently with dry ingredients. In a small bowl, combine eggs, sour cream, oil, and vanilla. Mix well. Stir wet ingredients into dry ingredients just until moistened. Fill prepared muffin tins 2/3 full. Bake 20-25 minutes. Makes 12 standard or 6 large muffins. Note: Peaches diced and well-drained or other fruit can be substituted for cranberries.

## Dannon Muffins

*Bonnie Smith*

- 1 ½ cups all-purpose flour**
- ¾ cup sugar**
- 1 tsp. baking powder**
- 1 tsp. baking soda**
- ½ tsp. salt**
- ⅔ cup Dannon plain non-fat or low fat yogurt**
- ⅔ cup skim milk**
- ½ cup apple, blueberries, or grated apple (if desired)**

In large mixing bowl combine flour, sugar, baking powder, baking soda, and salt. Gently stir in yogurt and milk; blend just until dry ingredients are moistened. Fill lightly greased or paper lined muffin cups ¾ full. Bake at 400 degrees for about 18 minutes or until golden brown. Serve warm. Makes 12 muffins.

## Date Nut Bread

*Dorothy Zehm*

- ¾ cup chopped walnuts**
- 1 cup chopped dates**
- 1 ½ tsp. baking soda**
- ½ tsp. salt**
- 3 T. shortening**
- ¾ cup boiling water**
- 2 eggs**
- 1 tsp. vanilla**
- 1 cup sugar**
- 1 ½ cups flour**

With fork, mix nuts, dates, baking soda, and salt. Add shortening and water. Let stand 20 minutes. Preheat oven to 350 degrees. Grease a 9x5x3 loaf pan. With fork, beat eggs. Beat in vanilla, sugar and flour. Add date mixture just until blended. Turn into loaf pan. Bake for 1 hour 5 minutes until tests done. Cool in pan 10 minutes and remove. Cool overnight before slicing.

## Easy Blueberry Muffins

*Dorothy Zehm*

- 2 ½ cups pancake mix**
- ½ cup sugar**
- 1 egg**
- ⅔ cups water**
- ¼ cup canola oil**
- 1 ½ cups berries**

Combine pancake mix and sugar. In another bowl, whisk egg, water and oil. Stir into dry mix, just until moistened. Fold in berries. Fill paper muffin cups 2/3 full. Bake in 400 degree oven 14-16 minutes or until tests done. Cool 5 minutes in pan before removing to cool.

## Granny's Cinnamon Muffins

*Janet Philip*

**1/3 cup butter or oil**  
**1/2 cup sugar**  
**1 1/2 cups flour**  
**1 egg**  
**2 1/4 tsp. baking powder**  
**1/2 cup milk**

### ***Topping:***

**6 T. melted butter**  
**1/2 tsp. cinnamon**  
**1/2 tsp. nutmeg**  
**1/2 cup sugar**

Cream butter, sugar, and egg until light. Combine and sift flour, baking powder, salt and nutmeg. Add dry ingredients and milk alternately to butter mix. Fill muffin pans 2/3 full and bake at 375 degrees for 15 – 20 minutes. Remove from pan and roll in melted butter and cinnamon sugar.

## Lefse

*Louise Anderson*

**3 cups water**  
**1 stick butter**  
**3 cups instant potato flakes**  
**1/2 T. sugar**  
**1 cup dry milk**  
**1 1/2 tsp. salt**  
**1 cup flour**

Bring water and butter to boil. Pour over potato flakes, sugar, dry milk, and salt. Mix well.

Cover well and cool overnight. Add 1 cup flour and work with pastry blender.

Mold into balls, cool. Roll very thin and bake on lefse griddle at 500 degrees until brown on each side.

## Lemon Poppy Seed Muffins

*Joan Gosciniak*

**1 lemon cake mix**  
**1 small package lemon instant pudding mix**  
**1 cup water**  
**1/4 cup poppy seeds**  
**1/2 cup oil**  
**4 eggs**

Mix well and put in loaf pans or muffin tins. Bake at 350 degrees for approximately 20 minutes.

## Morning Glory Muffins

- 1 ¼ cup sugar**
- 2 ¼ cups all-purpose flour**
- 1 T. cinnamon**
- 2 tsp. baking soda**
- ½ tsp. salt**
- ½ cup shredded, sweetened coconut**
- ¾ cup raisins**
- 1 large apple, peeled, grated**
- 1 cup (8 oz.) crushed pineapple, drained**
- 2 cups carrots, peeled and grated**
- ½ cup chopped pecans or walnuts**
- 3 large eggs**
- 1 cup vegetable oil**
- 1 tsp. vanilla extract**

Position a rack in the lower third of the oven and preheat to 350 degrees. Prepare muffin tins by either using paper muffin cups in each cup or generously spraying with baking spray. Set aside.

In a large bowl, sift or whisk together the sugar, flour, cinnamon, baking soda, and salt. Add the coconut, raisins, apple, pineapple, carrots, and nuts; stir to combine, breaking up any “clumps” of grated carrot or apple.

In a separate bowl, whisk the eggs with the oil and vanilla. Pour into the bowl with the dry ingredients and blend well. Batter will be heavy and thick. Using a one-half measuring cup or spoon, equally divide the batter into the prepared muffin tins, filling to the brim.

Bake 35 minutes or until toothpick inserted into the middle comes out clean. Cool muffins in the pan for 10 minutes, then turn onto a rack to finish cooling.

## Pistachio Bread

*Sharlot Nelson*

- 1 yellow cake mix**
- 1 package instant pistachio pudding**
- 4 eggs**
- ¾ cup maraschino cherries cut**
- ½ cup nuts chopped**
- ¼ cup oil**
- 1 cup sour cream**

### ***Sugar/cinnamon mixture:***

- ½ cup sugar**
- 2 tsp. cinnamon**

Mix first 7 ingredients together gently with a spoon. Grease 2 loaf pans. Mix ½ cup sugar and 2 tsp. cinnamon. Sugar the bottom of pans and pour off excess. Pour batter in pans and sprinkle remainder of sugar/cinnamon mixture on the top. Bake at 350 degrees for about 40 – 50 minutes or until toothpick inserted in the center comes out clean.

## Poppy Seed Bread

*Evelyn Snobl*

**4 eggs**  
**2 cups sugar**  
**1 ½ cups oil**  
**1 cup milk**  
**1 tsp. vanilla**  
**⅓ cup whole poppy seeds**  
**3 cups flour**  
**1 tsp. baking powder**  
**1 tsp. salt**  
**¼ cup coconut finely chopped (optional)**

Mix ingredients in order given. Beat for 5 minutes. Bake in greased and floured loaf pans at 325 degrees for one hour or until done. Yields: 2 large loaves or 3 small loaves.

## Sky – High Biscuits

*Nacole Rodriguez*

**2 cups all-purpose flour**  
**1 cup whole wheat flour**  
**2 T. sugar**  
**4 ½ tsp. baking powder**  
**¾ tsp. cream of tartar**  
**½ tsp. salt**  
**¾ cup cold butter or margarine**  
**1 egg**  
**1 cup milk**

Combine the first six ingredients in a bowl. Cut in butter until crumbly. Add egg and milk to the mixture just until moistened. Turn onto floured surface; knead 10–15 times. Roll out into 1 inch thickness. Cut with a 2 ½ inch biscuit cutter. Place on a greased cookie sheet. Bake at 450 degrees for 10-15 minutes or until golden brown. Yield: 1 dozen.

## Super Simple Sticky Buns

*Joan Gosciniak*

**1 package frozen roll dough balls**  
**1 small package butterscotch pudding mix (not instant)**  
**1 stick butter**  
**½ cup brown sugar**  
**½ cup orange marmalade**

Grease bundt pan well. Place frozen dough balls in pan. Sprinkle pudding mix over.

Melt together butter, brown sugar, and marmalade. Pour over rolls. Let sit at room temperature 8 to 10 hours, or overnight. Bake at 350 degrees for 25 minutes. Invert immediately onto plate.



## Sweet Potato Muffins

*Carol Meacham*

**1 cup heaping all-purpose flour**

**1 T. baking powder**

**Pinch of salt**

**1 tsp. ground cinnamon**

**½ tsp. ground nutmeg**

Mix all dry ingredients in separate bowl.

***Cream:***

**¼ cup butter or margarine**

**⅔ cup Splenda or sugar**

**2 eggs-large**

**1 cup cooked and mashed sweet potatoes, pumpkin or squash**

**⅓ cup milk**

Cream butter and sugar. Add eggs, sweet potato, and milk. Mix. Mix wet ingredients with dry ingredients. Add ¼ cup raisins. Spray muffin tins with cooking spray. Bake at 400 degrees for 20-25 minutes. Yields: 12 regular size muffins.

## Wheat Germ Zucchini Bread

*Cheryl Forehand*

**3 eggs**

**1 cup oil**

**1 cup brown sugar**

**1 cup white sugar**

**2 cups ground unpeeled zucchini**

**3 tsps. maple flavoring**

**½ cup wheat germ**

**2 ½ cups unsifted flour**

**½ tsp. baking powder**

**2 tsps. baking soda**

**2 tsps. salt**

**1 cup finely chopped nuts**

Mix together eggs, oil, and sugars. Add zucchini and flavoring. Mix and add wheat germ, flour, baking powder, soda, salt, and nuts. Divide dough. Bake in 2 greased and floured 5x9 loaf pans at 350 degrees for about an hour. Cool in pan 10 minutes and then put on a rack.

## Zucchini – Banana Bread

*Dorothy Zehm*

**3 cups flour**  
**1 tsp. salt**  
**1 tsp. baking soda**  
**1 tsp. baking powder**  
**2 tsp. cinnamon**  
**3 eggs beaten**  
**1 cup salad oil**  
**2 cups sugar**  
**2 tsp. vanilla**  
**2 cups grated zucchini**  
**1 cup mashed banana**

Blend dry ingredients in large bowl. Add remaining ingredients and mix well. Bake in 2 (9x4x2) greased bread pans at 350 degrees for 1 hour or until tests done.

## Lemon Poppyseed Zucchini Bread

*Claudia Wold*

**½ cup butter, softened**  
**1 ⅓ cups sugar**  
**3 large eggs**  
**1 ½ cups all-purpose flour**  
**½ tsp. salt**  
**⅛ tsp. baking soda**  
**½ cup sour cream**  
**1 cup shredded zucchini**  
**1 T. lemon zest**  
**2 tsps. poppy seeds**

Preheat oven to 325 degrees. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Stir together flour, salt, and baking soda. Add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in zucchini and next 2 ingredients. Spoon batter into 3 greased and floured 5x3-inch disposable aluminum foil loaf pans (about 1 1/3 cups batter per pan). Bake at 325 degrees for 40 to 45 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely. (about 30 minutes). If using regular loaf pan, bake close to 1 ½ hours.

## Zucchini Bread

*Sharon Gotautis*

**3 eggs**  
**1 cup oil**  
**2 cups sugar**  
**2 cups grated zucchini (not peeled, but no seeds)**  
**3 cups flour**  
**1 tsp. salt**  
**1 tsp. soda**  
**1 T. cinnamon**  
**½ tsp. baking powder**  
**½ cup chopped nuts**  
**1 tsp. vanilla**

Combine ingredients. Pour into 2 loaf pans or bundt pan. Bake at 350 degrees for one hour. Cool 10 minutes before turning out.

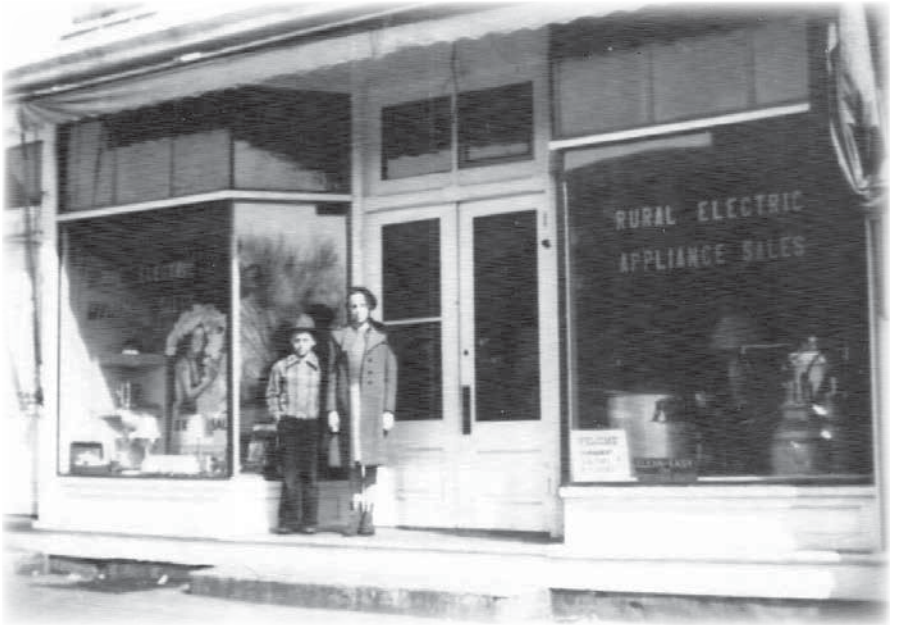
## Zucchini Bread

*Diane Morgan*

**3 eggs – well beaten**  
**1 ½ cups sugar**  
**3 tsp. vanilla**  
**1 tsp. baking soda**  
**3 cups flour**  
**1 cup chopped nuts**  
**¾ cup cooking oil**  
**1 tsp. salt**  
**¼ tsp. baking powder**  
**3 tsp. cinnamon**  
**2 cups grated (unpeeled) zucchini**

Mix eggs, oil and sugar. Add dry ingredients. Mix well. Add zucchini and nuts. Pour into 2 greased loaf pans. Bake at 325 degrees for 1 hour.

# Side Dishes



Barron Electric has retired more than \$22 million in capital credits since 1965.

## **Safety** *Tips*

Never touch a fallen power line, or anything or anyone in contact with it.

Don't let kids climb trees near power lines.

## **ENERGY** **Conservation** *Tips*

Clean the lint filter. Clogged filters can prevent your dryer from doing its job.

Keep the refrigerator between 36 and 38 degrees. Set your freezer between 0 and 5 degrees.

Keep the freezer full; it works more efficiently full than empty.

## Baked Beans

*Adeline Tomesh*

**2 lbs. Great Northern Beans**                      **1 lb. dark brown sugar**  
**2 small onions**                                      **1 T. salt**  
**1 lb. bacon pieces**

Soak beans overnight. Boil 1 hour in same water. Rinse beans. Slice onions in bottom of roaster. Cover with beans. Cover beans with bacon pieces. Put in refrigerator overnight. Next morning, add brown sugar and sprinkle salt over and cover with water. Bake 325 degrees for five to six hours.

## Easy Baked Beans

*Geraldine Ryan*

**3 lb. can Bush's baked beans**                      **1 tsp. salt**  
**1 lb. can butter beans**                              **1 small onion (diced)**  
**1 lb. can lima beans**                                **6 strips bacon (fried)**  
**2 T. brown sugar**                                      **¼ lb. Velveeta cheese (cubed)**  
**1 ½ tsp. dry mustard**

Mix all together and bake in oven at 350 degrees for 45 minutes or put all ingredients in a crock pot. Cook on high until hot, then slow cook for 2 or 3 hours.

## Broccoli Casserole

*Agnes Styczynki*

*Quick, easy and delicious*

**1 box chopped frozen broccoli**  
**½ large onion chopped**  
**3 stalks celery chopped fine**  
**1 can cream of celery or mushroom soup (undiluted)**  
**2 cups cooked rice**  
**1 small jar cheese sauce spread**  
**1 can chopped mushrooms**

Sauté celery and onion in butter. Cook and drain broccoli as per package. In a bowl, add onion, celery soup, cooked rice, broccoli, cheese sauce and mushrooms. Mix altogether and place in a 9x12 greased baking dish at 350 degrees. You can also add an extra can of celery or mushroom soup if desired. Bake about 30 minutes.

## Broccoli Hotdish

*Joyce Savage*

**1 package broccoli, cooked**  
**8 oz. Velveeta cheese with ½ cup butter**  
**¾ cup cooked rice**  
**1 can cream of mushroom soup**

Mix all together. Bake at 350 degrees for 25-30 minutes. Five minutes before removing from oven, top with French fried onions.

## Calico Beans

*Dorothy Zehm*

<b>1 can pork and beans</b>	<b>1 lb. bacon</b>
<b>1 can black beans</b>	<b>½ cup ketchup</b>
<b>1 can butter beans</b>	<b>⅓ cup brown sugar</b>
<b>1 can kidney beans</b>	<b>3 T. vinegar</b>
<b>1 lb. hamburger</b>	<b>Shot liquid smoke</b>

Fry bacon and hamburger. Pour off extra grease. Add rest of ingredients and heat.

## Calico Beans

*Krista Rodriguez*

**½ lb. ground beef**  
**½ lb. bacon, cut up**  
**1 cup chopped onion**

Brown together in frying pan. Drain off fat and set aside.

**2 cans pork and beans**  
**1 can butter beans**  
**2 cans kidney beans**  
**2 cans pinto beans**

Drain all of the above in colander.

**½ cup ketchup**  
**¾ cup brown sugar**  
**2 T. vinegar**  
**1 tsp. salt**  
**3 T. mustard, regular or spicy**

Mix together in a large bowl.

Add the beans and meat/onion mixture. Pour into casserole dish. Bake at 350 degrees for 40 to 50 minutes.

## Caraway Cabbage and Cranberries

*Pat Brewer*

<b>1 ½ lbs. green or red cabbage shredded</b>	<b>½ tsp. ground pepper</b>
<b>2 tsp. olive oil</b>	<b>½ tsp. caraway seed</b>
<b>1 onion thinly sliced</b>	<b>⅓ cup cider vinegar</b>
<b>1 carrot shredded</b>	<b>2 T. sugar</b>
<b>2 apples corded and shredded</b>	<b>½ cup water</b>
<b>¼ cup dried craisan cranberries</b>	<b>2 T. chopped parsley</b>

Fry in olive oil, onion and carrots about 5 minutes, add all other ingredients except parsley and simmer for about 15 minutes, sprinkle with parsley. Serve hot.

This goes wonderfully with roast pork. If you like cabbage, you'll love this.

## **Caventine**

*Michelle Boutwell*

**1 head cabbage - shredded**  
**1 lb. bacon cut in pieces**  
**Mushrooms (I use about 2-3 packages of fresh sliced mushrooms)**  
**1 stick butter**  
**Bowtie pasta (cooked according to directions on box)**

Fry bacon, take out of pan. Put shredded cabbage in fry pan (with bacon grease) and fry until tender add mushrooms and sauté slightly. In a bowl put all ingredients and mix well. Lightly grease a roaster or casserole dish, layer with some mixture top with some pats of butter, repeat. Bake at 350 degrees until heated throughout (about 30-40 minutes).

## **Celery Stuffing**

*Kathy Thompson*

**1 cup chopped onion**  
**2 cups finely chopped celery**  
**2/3 cup melted butter**  
**7 cups dry bread crumbs**  
**2 tsp. salt**  
**1/2 tsp. pepper**  
**1 1/2 tsp. rubbed sage**  
**1/2 tsp. poultry seasoning**  
**1 1/3 cups milk**  
**1 1/4 cups turkey broth**  
**2 eggs, slightly beaten**

Simmer onion, celery in butter until soft, but do not brown. Combine with bread crumbs and seasonings. Add milk, broth and eggs; toss lightly. Stuff loosely into cavity of bird.

## **Cheesy Hashbrowns**

*Jalayne Keller*

**1-2 lb. package frozen hashbrowns**  
**1 can cream of celery soup**  
**2 cans cream of potato soup**  
**1 - 16 oz. container sour cream**  
**2 cups shredded mozzarella and cheddar cheese**

Mix together and put in a 13x9 pan. Bake at 350 degrees until done and bubbly.

## **Cheesy Potatoes**

*Jennifer Horstman*

**2 cans cream of celery soup**  
**1 - 16 oz. container sour cream**  
**2 cups of shredded cheese**  
**Large bag of frozen shredded hash browns**

Preheat oven to 350 degrees. Fill 9x13 pan with frozen shredded hash browns. Add soup and sour cream. Mix very well. Pat into pan. Sprinkle Season Salt on top of hash brown mix then add shredded cheese. Cover with tin foil and bake for 1 hour. Enjoy. (You can make them a day ahead of time and put them in a crock pot once they are baked. Warm up the next day. But, don't try and make them in the crock, they will get mushy.)



## **Cheesy Potatoes**

*Darleen Loretz*

**2 – 1 lb. packages frozen hash browns**

**½ cup onion**

**¼ cup melted butter**

**8 oz. sour cream**

**1 can cheddar cheese soup**

**1 can cream of chicken soup**

Spray 9x13 pan with Pam and layer with potatoes and onions. Pour butter over the top. Mix the following together: 8 oz. sour cream, 1 can cheddar cheese soup, and 1 can cream of chicken soup. Pour this over the top and bake for 1 hour at 350 degrees. Cover with foil. Optional: Add 2 cups crushed cornflakes and drizzle on ¼ cup butter.

## **Chicken and Corn Hash Brown Bake**

*Nancy Nelson*

**1 can cream of chicken soup**

**1 – 8 oz. sour cream**

**½ cup milk**

**1 – 8 oz. cream cheese**

**1 – 8 oz. package shredded cheese**

**1 – 28 oz. package frozen diced hash brown potatoes with onions and peppers(plain will work fine)**

**2 cups cooked diced chicken**

**2 cups whole kernel frozen or canned corn**

Mix all ingredients together and place into a greased 13x9 inch baking dish. Bake covered in a 350 degree oven for 40 minutes. Bake uncovered about 40 minutes more or until potatoes are tender.

## **Chow Mein Hot Dish**

**1 lb. hamburger**

**2 chopped onions (medium)**

**1 cup chopped celery**

**1 can cream of chicken soup**

**1 can cream of mushroom soup**

**2 cups water**

**½ cup uncooked rice**

**4 tsp. soy sauce**

**2 T. Worcestershire sauce.**

Brown hamburger, onion, and celery. Add soups and water. Add rest of the ingredients.

(Optional to add chow mein noodles on top) Tip: Don't fill casserole dish too full, so use a large casserole dish. Bake at 375 degrees uncovered for 1 hour.

## **Corn and Broccoli Casserole**

*Char and Glenn Hedlund*

**1 - 10 oz. package frozen cut broccoli, thawed and drained**

**1 - 10 oz. package frozen corn, thawed and drained**

**½ cup coarsely crushed rich round crackers**

**½ cup shredded cheddar cheese**

**½ cup milk**

**1 egg, beaten**

**2 T. butter, melted**

**Salt and pepper to taste**

**Topping: ½ cup coarsely crushed rich round crackers**

**2 T. butter, melted**

Place broccoli and corn in large bowl. Add ½ cup crushed crackers, cheese, milk, egg, butter, and seasoning. Stir to combine. Spoon mixture into a 1 ½ quart round casserole dish. Sprinkle the other ½ cup crushed crackers evenly over casserole. Drizzle the melted butter over the top. Bake, uncovered at 350 degrees, for 25 minutes or until edges are bubbly.

## **Corn Casserole**

*Rita Sellers*

**1 box Jiffy corn bread mix**

**2 eggs slightly beaten**

**1 - 16 oz. can cream style corn**

**1 - 16 oz. whole kernel corn, undrained**

**8 oz. sour cream**

**½ cup butter, cut into small pieces**

Preheat oven to 350 degrees. Mix together all ingredients, in the order given, in an ungreased 2 quart glass baking dish. Bake uncovered for 60 minutes, or until knife inserted in center comes out clean.

Makes 8 servings.

## **Crockpot Baked Beans (just like Grandma used to make)**

*Dixie Helders*

**1 lb. navy beans**

**¼ cup brown sugar**

**½ cup white sugar**

**½ lb. bacon, cut into bite size pieces**

**¼ cup ketchup**

**1 T. salt**

**1 medium onion, chopped**

**2 T. molasses**

**4 ½ cups water**

Put all ingredients in crockpot. Cook on low for 12 hours. Use dry beans, do NOT soak. It works great to let these cook overnight.

## Crockpot Calico Beans

*Pat Weseli*

**1 lb. ground beef**  
**1 large onion, chopped**  
**1 lb. bacon, chopped**  
**1 can (16 oz.) dark red kidney beans, rinsed and drained**  
**1 can (16 oz.) large butter beans, rinsed and drained**  
**1 can (16 oz.) pinto beans, rinsed and drained**  
**1 can (14 ½ oz.) lima beans, rinsed and drained**  
**1 ½ cups ketchup**  
**¾ cup packed brown sugar**  
**2 T. vinegar**  
**2 T. Worcestershire sauce**  
**1 T. ground mustard**  
**½ tsp. salt**

In large skillet, cook beef and onion until beef is brown. Drain fat. Transfer beef mixture to 3 ½ - 4 quart slow cooker. In same skillet, cook bacon until crisp. Drain bacon, discarding drippings. Add bacon to slow cooker. Add beans, ketchup, brown sugar, vinegar, Worcestershire sauce, mustard, and salt to slow cooker. Stir to combine.

Cover and cook on low-heat setting for 6-8 hours or on high-heat setting for 3-4 hours. Serves 6-8.

## Crouton Hotdish

*Eileen Robarge*

<b>2 lbs. hamburger, raw</b>	<b>1-7 oz. package croutons</b>
<b>¼ cup butter, melted</b>	<b>½ cup onion, finely chopped</b>
<b>1 cup celery, chopped</b>	<b>1 can cream of chicken soup</b>
<b>1 can cream of mushroom soup</b>	<b>Salt and pepper to taste</b>

Crumble raw hamburger in 9x13 pan. Mix salt, pepper, croutons, melted butter, celery and onions together and place on top. Mix soups together and pour over top. Bake at 350 degrees for 1 hour.

## Dutch Baby (Oven Pancakes)

*Kathy Bergman*

***Beat together:***

**3 eggs**  
**½ cup milk**  
**½ cup flour**  
**¼ tsp. salt**

***Melt:***

**3 T. butter**

Beat into above batter. Pour into well greased glass pie tin. Add desired fruit before putting in oven. Bake at 400 degrees for 10-14 minutes.

## Zucchini Bread Pancakes

*Makes 10 to 12 pancakes*

**2 large eggs**

**3 T. olive oil**

**2 T. light brown, dark brown or granulated sugar**

**¼ cup buttermilk or 2 T. each of milk and plain yogurt, whisked until smooth**

**½ tsp. vanilla extract**

**2 cups shredded zucchini (from about 9 ounces whole, or 1 ½ medium zucchini), heaping cups are fine**

**½ cup all-purpose flour**

**½ cup whole wheat flour**

**¼ tsp. table salt**

**1 tsp. baking soda**

**1 tsp. ground cinnamon**

**Pinch ground or freshly grated nutmeg**

**Butter or oil, for coating skillet**

In a large bowl, combine eggs, olive oil, sugar, buttermilk and vanilla until smooth. Stir in zucchini shreds. In a smaller bowl, whisk together flour, salt, baking soda, cinnamon and nutmeg. Stir dry ingredients into zucchini batter, mixing until just combined.

Preheat oven to 200°F and place a tray — foil-lined if you're into doing fewer dishes later — on a middle rack.

Heat a large, heavy skillet (my favorite for pancakes is a cast-iron) over medium heat. Once hot, melt a pat of butter in pan and swirl it around until it sizzles. Scoop scant 1/4-cup dollops of batter (mine were about 3 tablespoons each) in pan so the puddles do not touch. Cook until bubbles appear on the surface, about 2 to 3 minutes. Flip pancakes and cook another minute or two, until golden underneath. Transfer pancakes to prepared pan to keep warm as well as ensure that they're all cooked through when they're served. Repeat with remaining batter. Serve warm.

## Zucchini Pancakes

*Linda Heppner*

**2 cups flour**

**1 T. baking powder**

**½ tsp. salt**

**2 T. shortening (I use olive oil)**

**1 ½ cups grated parmesan cheese**

**2 tsp. pepper**

**12 eggs, beaten**

**4-8 cups shredded zucchini**

Mix dry ingredients. Add shortening, parmesan cheese, pepper and beaten eggs. Mix and stir in zucchini. Fry on skillet.

## Donna's Freezer Corn

*Ernelle Rhinehart*

**6 cups corn**  
**1 cup water**  
**3 T. sugar**  
**2 tsp. salt**  
**½ stick butter**

Bring to boil and cook 10 minutes. Cool. Freeze.

## German Sweet and Sour Red Cabbage

*Jalayne Keller*

**Shred 1 medium head red cabbage.**

***Mix together:***

**2 tsp. salt**  
**2 quarts water**  
**⅓ cup brown sugar**  
**¾ tsp. allspice**  
**4 whole cloves**

Cover and boil until cabbage is tender. Drain and add ½ cup vinegar and ¼ cup butter. Toss and eat.

## Homemade Egg Noodles

*Janet Stevenson*

**3 eggs**  
**½ tsp. salt**  
**2 cups flour**

Beat eggs and salt, then add 1 cup of flour and blend into egg/salt mixture. Continue to add flour until it becomes pastry consistency and you can handle. May need to add more or less flour. Then roll out onto floured breadboard until about ⅛" thick. Let dry but still flexible. Roll up and slice very thin strips and continue to let dry. Add to chicken broth and stewed chicken. Our family loved to put them on top of mashed potatoes. For an easier method for soup, instead of rolling out, take a pinch of dough, roll out between your greased palms and snip off small pieces and drop into chicken or beef broth for soup. After noodles are dried, they may be frozen for future. Do not store for more than a day or two in the refrigerator.

## Kluski Homemade Noodles

*Janet Phillip*

**6 eggs**  
**2 ½ cups flour**  
**¼ tsp. salt**  
**Boiling water**

Beat eggs very well. Add flour and salt. Knead dough very well. Separate into 2 balls. Roll dough to the thickness you want. Make sure to flour each time you turn dough over. Roll up and slice as thin or thick as you like. When water comes to a boil in a 2 quart kettle, add the noodles. If noodles stick together, use a large spoon to separate. Cook 20 minutes or until done. Rinse several times until water comes clear when rinsed.

## Kentucky Corn Scallop

*Sharlot Nelson*

**Mix:**

**1 stick butter, melted**  
**2 eggs**  
**1 - 8 oz. sour cream**

**Add:**

**1 can whole corn**  
**1 can cream corn**  
**1 Jiffy corn meal mix (8 ½ oz.) dry**

Put in buttered casserole, uncovered. Bake at 350 degrees for 45-55 minutes.

## Mac and Cheese

*Lois Owens*

*Serves 4-6*

**1 - 7oz. elbow macaroni**  
**1 can cheddar cheese soup**  
**1 can milk**  
**1 cup sour cream**  
**1 tsp. salt**  
**dash black pepper**  
**½ tsp. prepared mustard**  
**2 T. diced onion**  
**2 cups shredded cheddar cheese**  
**4 T. butter**

Cook, drain, and rinse macaroni. Combine and blend soup, milk, sour cream, onion, butter, and seasonings in large bowl. Stir in shredded cheddar cheese and cooked macaroni.

Spoon into greased casserole. Bake at 350 degrees for 30 minutes, covered, and 15 minutes, uncovered.

## Mexican Bean and Rice

*Barb Holman*

- 1 - 15-oz. can black beans, drained and rinsed**
- 1 - 10-oz. package frozen whole kernel corn** (I used three ears of corn from the garden.)
- 1 cup raw long-grain brown rice**
- 1 - 16-oz. jar thick and chunky mild or medium salsa**
- 1 ½ cups V-8 juice**
- ½ tsp. each - cumin, oregano and salt**
- ¼ tsp. black pepper**
- ¾ cup shredded cheddar cheese**

1. Coat interior of slow cooker with cooking spray.
2. Combine all ingredients, except cheese in slow cooker.
3. Cover, cook on high 2-3 hours until rice is tender, stirring once halfway through.
4. Spread cheese over rice and beans. Let stand uncovered until cheese melts.

## Sauerkraut Hot Dish

*Kathleen Johnson*

- ¾ lb. ground beef**
- 1 small onion, chopped**
- 1 - 14.5 oz. can diced tomatoes**
- ¾ cup uncooked rice**
- 1 - 14.5 oz. can sauerkraut**
- 1 - 10.5 oz. can cream of mushroom soup**
- Salt and pepper to taste, if desired**  
**(I like to add about 1 cup tomato juice)**

Brown ground beef and onion. Add remaining ingredients and mix well. Cover; bake in preheated 350 degree oven for 1 ½ hours or until rice is tender. Check after about an hour, adding a little water if needed and uncover for last 15 minutes to half-hour.

## Scalloped Corn

*Elizabeth Tripp*

- 4 cups fresh or frozen corn**
- 3 T. sugar**
- 4 T. flour**
- 1 tsp. salt**
- 4 beaten eggs**
- ½ lb. Velveeta cheese, cubed**
- 1 cup milk**

Mix sugar, flour, and salt. Mix eggs with a whisk. Add milk. Mix in corn and cheese. Bake in 9x13 greased baking dish 325 degrees for one hour in pyrex or 350 degrees for one hour in aluminum.

## Scalloped Corn

*Mary Mikula*

- 1 can creamed style corn**
- ¾ cup crushed saltine crackers**
- 1 egg, beaten**
- 1 cup milk**
- 3 T. melted butter**
- 1 small onion, chopped**
- ¼ tsp. salt**
- ⅛ tsp. pepper**

Mix together and pour into a buttered casserole dish. Bake at 325 degrees for glass and 350 degrees for other pans. Bake 30 minutes. Top with shredded cheese, just before serving.

## Scalloped Corn

*Darleen Loretz*

- 1 can cream style corn**
- 2 cups frozen corn**
- 4 eggs**
- 1 cup milk**
- ½ tsp. salt**
- 12 soda crackers crushed**
- 6 slices bacon for garnish**

Preheat oven to 325 degrees. Combine ingredients except bacon and place in 9x9 casserole dish that has been sprayed with non-stick spray. Cut bacon after crisp, arrange on top of corn mixture. Bake approximately 45 minutes to 1 hour. (Eggs are set.)

## Scalloped Pineapple

*Joyce Ann Nelson*

- 1 cup melted butter**
- 2 cups sugar**
- ¼ milk or cream**
- 4 eggs (beat with fork)**
- 4-5 cups fresh bread cubes**
- 1 large can crushed pineapple and juice**

Cream butter, sugar, and cream. Add eggs, mix well. Fold in bread cubes and pineapple and juice. Bake 50-60 minutes at 350 degrees or until nicely browned. Make sure pan is large enough. 9x13 glass pan is preferred. Serve with a ham or turkey dinner.



## Squash or Sweet Potato Casserole

*Shirley Kamrath*

**4 cups mashed squash or sweet potatoes**

**½ cup granulated sugar**

**2 beaten eggs**

**¼ cup butter, melted**

**1 tsp. vanilla**

**½ tsp. salt**

**½ tsp. cinnamon**

**¼ tsp. nutmeg**

Combine mashed squash or sweet potatoes, granulated sugar, beaten eggs, butter, vanilla, salt, cinnamon and nutmeg. Put mixture into a greased 2-quart square or oblong baking dish.

### ***Topping:***

**1 cup packed brown sugar**

**⅓ cup all-purpose flour**

**pinch of baking powder**

**¼ cup melted butter**

**1 cup pecan pieces**

**1 cup shredded coconut**

## Stuffing Balls

*Dianne Bartle*

**1 package seasoned croutons (7 to 8 oz.)**

**¾ cup hot water**

**1 lb. pork sausage**

**½ cup chopped celery**

**½ cup chopped onion**

**1 egg beaten**

**2 tsp. baking powder**

Combine croutons with hot water. Break sausage into small pieces, stir in onions, celery, egg and baking powder, mix. Add softened croutons and mix. Roll in balls, put in pan. Cover tightly with foil. Bake at 325 degrees for 20 minutes. Remove foil. Bake at 350 degrees for 25 minutes.

## Summer Garden Vegetable Casserole

*Dixie Helders*

- 1 lb. ground beef**
- 2 medium onions (thinly sliced)**
- ½ tsp. garlic powder**
- 1 - 4 oz. can mushrooms**
- 3 medium tomatoes (peeled and cut into wedges)**
- 1 small eggplant**
- 2-3 medium zucchini (cut into ¼ in. slices)**
- 1 medium green pepper (chopped)**
- 1 tsp. accent**
- 2 tsp. salt**
- 1 tsp. leaf oregano**
- ½ cup Minute Rice**
- ¼ cup parsley**

In large skillet, brown meat. Add onions, mushrooms, and garlic. Cook until tender. Add vegetables and seasonings. Cover and simmer for 25 minutes, stirring occasionally. Stir in rice, cover and cook 5 more minutes. Add a bit of water if casserole seems dry. Sprinkle with parsley before serving.

## Three Bean Casserole

*Corrine Paulin*

- 2 lbs. ground beef**
- 1 onion**
- 1 can kidney beans (drained)**
- 1 can butter beans (drained)**
- 1 large Bush's original baked beans**
- ½ cup catsup**
- ½ cup brown sugar**
- 1 tsp. mustard**
- 2 T. vinegar**

Brown beef with onion. Season with salt. Combine with remaining ingredients. Put in casserole dish and bake 1 hour at 350 degrees.

## Tuna Casserole

*Janet Philip*

**16 oz. bag wide egg noodles cooked and drained**

**1 can cream of mushroom soup**

**1 cup milk**

**2 - 7 oz. can of tuna, drained**

**1 small bag frozen peas (thawed)**

**2 T. pimento peppers**

Mix together noodles, soup, milk, tuna, peas and pimento. Sprinkle with pepper. Pour into 13 x 9 pan, put crushed potato chips on top. Bake at 300 degrees for 30 minutes or until hot and bubbly.

## Vegetable Cantonese

*Clarice Simmons*

**1 - 10 oz. Green Giant sweet peas in butter sauce**

**1 - 9 oz. Green Giant French style green beans in butter sauce**

**¼ lb. bacon fried crisp**

**1 - 8 oz. can water chestnuts sliced**

**1 - 4 ½ oz. can of mushrooms**

**1 ½ T. soy sauce**

**¼ cup slivered almonds toasted**

Cook vegetables according to package directions. Fry bacon and sauté onion in drippings. Drain off some of the fat. Add vegetables (undrained), water chestnuts, mushrooms and soy sauce. Heat through. Toss with bacon and almonds.

## Wild Rice Casserole

*Clarice Simmons*

**1 cup wild rice**

**1 can beef consomme**

**1 can water**

**2 cans cream of chicken soup**

**2 cans mushroom pieces and liquid**

**2 lbs. browned ground beef**

**½ onion, chopped**

**½ tsp. salt**

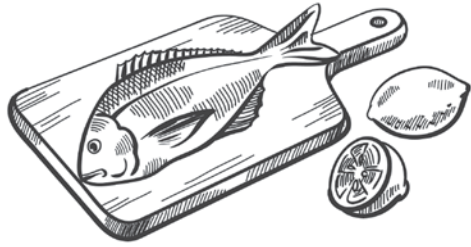
**1 bay leaf, crumbled**

**2 T. parsley flakes**

¼ tsp. each paprika, pepper, garlic salt, onion salt and celery salt

Mix everything together and refrigerate overnight. Bake at 350 degrees for 3 hours.

# Main Dishes



In 1990, Barron Electric purchased nearly 230 million kilowatt hours at a cost of \$8.2 million.

## **Safety** *Tips*

Be sure a tool is switched “off” before plugging or unplugging.

Look up, be aware of overhead powerlines.

## **ENERGY** **Conservation** *Tips*

Keep the inside of the microwave clean. This helps to improve the efficiency.

Plug electronics into a power strip. Turn off the switch when electronics are not in use.

## **Baked Chicken Reuben**

*Bonnie Smith*

- 1 bag Sauerkraut, well rinsed and drained**
- 2 whole chicken breasts, seasoned to taste, halved, and deboned**
- 4 slices natural Swiss Cheese**
- 1 ½ cups Thousand Island Dressing**
- 1 T. chopped parsley**

In buttered baking pan, place chicken. Place sauerkraut over chicken, top with Swiss Cheese.

Pour dressing over cheese evenly. Cover with foil and bake at 325 degrees for 1 ½ hours. Serve and sprinkle with chopped parsley.

## **Baked Chicken**

*Corrine Pauline*

- 2 cups Minute Rice**
- ½ cup water**
- 1 can cream of chicken soup**
- 1 can cream of celery soup**
- 1 chicken**
- 1 package onion soup mix**

Put the rice into a cake pan. Add water and both kinds of soup. Stir together. Place raw chicken on top.

Sprinkle onion soup mix over top. Cover tightly with aluminum foil. Bake at 325 degrees for 2 ½ hours. "Don't Peek."

## **Busy Day Chicken**

*Janette Schaaf*

- 1 cup rice uncooked**
- 2-3 lbs. of chicken pieces**
- 1 package onion soup mix**
- 1 can cream of celery soup**

Place rice in crock pot, with chicken on top. Sprinkle with onion soup. Mix celery soup and 2 cans of water. Pour over the above. Cover and bake on high until done.

## Baked French Toast Casserole

*Courtney Smith*

<b>1 loaf French bread, sliced 1" thick</b>	<b>Dash of salt</b>
<b>8 large eggs</b>	<b>¼ tsp. cinnamon</b>
<b>2 cups half and half</b>	<b>1 tsp. vanilla extract</b>
<b>1 cup milk</b>	<b>¼ tsp. nutmeg</b>
<b>2 T. sugar</b>	

### ***Praline topping:***

**1 stick butter**  
**1 cup packed brown sugar**  
**½ tsp. cinnamon**  
**½ tsp. nutmeg**  
**1 cup chopped pecans (optional)**

Make the night before. Combine Praline ingredients (butter, brown sugar, cinnamon, nutmeg, and pecans) and blend well. Butter a 9 x 13 pan. Arrange bread in 2 rows, overlapping. Combine eggs, half and half, milk, sugar, salt, cinnamon, vanilla extract, and nutmeg. Beat until blended, not bubbly. Pour over bread evenly. Cover and refrigerate overnight. Next day, preheat oven to 350 degrees. Spread praline topping evenly over bread. Bake for 40 minutes until puffy and lightly golden. Serve with syrup or blueberry compote.

## Blueberry French Toast

*Margie Kuhlman*

<b>12 slices of bread</b>	<b>2 cups milk</b>
<b>2 packages (8 oz.) cream cheese</b>	<b>2 cups fresh blueberries</b>
<b>12 eggs</b>	<b>½ cup syrup</b>

Cut bread into 1" cubes. Place half in greased 9 x 13 pan. Cut cream cheese into 1" cubes and place on top of bread. Top with blueberries, then the remaining bread. Beat eggs, whisk in milk and syrup. Pour over bread. Cover and chill 8 hours. Remove from fridge 30 minutes before baking. Cover with foil and bake at 350 degrees for 30 minutes. Uncover and bake 30 minutes more.

### ***Sauce:***

**½ cup sugar**  
**1 T. cornstarch**  
**½ cup water**  
**2 cups fresh blueberries**  
**1 T. butter**

Combine sugar and cornstarch. Add water. Bring to boil. Boil 3 minutes. Stir in blueberries. Reduce heat and simmer 8-10 minutes until berries burst. Stir in butter and serve over toast.

**Note:** this recipe can be cut in half and placed in an 8" square pan. Do not use frozen berries.

## **Blueberry French Toast**

*Arlyss Hintzman*

- 1 loaf French bread**
- 3 eggs**
- 3 T. sugar**
- 1 tsp. vanilla extract**
- 2 ¼ cups milk**
- 1 cup fresh or frozen blueberries, plus additional for garnish**
- ½ cup flour**
- ⅓ cup firmly packed brown sugar**
- ½ tsp. ground cinnamon**
- ¼ cup butter**

Lightly grease a 9 x 13 baking dish. Diagonally cut bread into 1-inch slices and place into prepared pan.

In a medium bowl, combine eggs, sugar and vanilla. Add milk and stir until blended. Pour mixture over bread, turning slices so they are well coated. Cover with saran wrap. Refrigerate overnight.

Heat oven to 375 degrees. Spread berries over bread. In a small bowl, combine flour, brown sugar and cinnamon. With pastry blender cut in butter until particles are the size of peas. Spread mixture over berries.

Bake 40 minutes or until golden brown. Cut into squares, garnish with additional berries. Serves 6-8.

## **Baked Salmon Loaf**

*Flo Tripp*

- ½ cup chopped onion**
- ½ cup chopped celery**
- 2 T. vegetable oil**
- ½ cup soft bread crumbs**
- 2 eggs or egg substitute**
- ⅔ cup evaporated milk**
- 1 tsp. Worcestershire sauce**
- ½ tsp. salt**
- 1 lb. can salmon, drained and skin removed**
- 2 tsp. lemon juice**

Sauté onion and celery in oil. Add bread crumbs. Beat egg with milk, add Worcestershire sauce and salt. Stir into crumbs. Fold salmon and lemon juice into crumb mixture. Bake at 350 degrees for 50-60 minutes in a greased 1 quart casserole.



## Bam's Marsala Chicken

*Michelene Reed Laski*

**8 chicken thighs**  
**2 T. olive oil**  
**2 T. butter**  
**1 can cream of mushroom soup mixed with ½ cup Marsala or white wine**  
**1 tomato, chopped**  
**3 cloves of garlic, chopped**  
**1 - 14 oz. can of artichoke hearts, quartered (can use frozen)**  
**salt and pepper**

Brown chicken and set aside. Save some of the oil, discard the rest. In a big saucepan, heat soup, wine, tomato, and garlic. Add chicken and saved oil and simmer 35 - 40 minutes.

Add artichoke hearts and simmer 10 more minutes. Serve with rice or mashed potatoes.

## Barbecue Beef on a Bun

*Dorothy Zehm*

**1 ½ lbs. ground beef**  
**1 medium onion-grated**  
**1 cup ketchup**  
**1 T. mustard**  
**3 T. brown sugar**  
**2 T. red wine vinegar**  
**1 tsp. Worcestershire sauce**

In a large skillet, brown hamburger and onion until no longer pink over medium heat. Pour off excess fat. Add remaining ingredients and cook until mixture simmers. Makes enough for 6 sandwiches.

## Beef Burgundy Casserole

*Joan Gosciniak-Person*

**3 lbs. round steak, cubed**  
**1 can tomatoes**  
**5 carrots, halved**  
**2 onions, quartered**  
**1 - 8 oz. can mushrooms, drained**  
**2 ribs celery, chopped**  
**1 can beef consommé**  
**Salt and pepper**  
**½ cup burgundy**  
**Noodles**  
**Parsley to garnish**

Brown meat in skillet without fat. Place in large casserole and add vegetables, consommé, burgundy and seasonings. Cover and bake at 350 degrees for two hours. Serve with noodles and garnish top with parsley. Serves 8.

## Biscuits and Sausage Gravy

*Evelyn Sparish*

**½ lb. bulk pork sausage**  
**2-3 tsp. flour**  
**2 tsp. butter**  
**¼ tsp. salt**  
**1/8 tsp. pepper**  
**1 1/3 cups milk**  
**Warm biscuits**

Cook sausage, drain. Stir in flour, butter, salt, and pepper. Add milk, stirring for several minutes. Serve over biscuits.

## Biscuits Supreme

*Elizabeth Tripp*

**2 cups flour**  
**½ tsp. salt**  
**4 tsp. baking powder**  
**½ tsp. cream of tartar**

**2 tsp. sugar**  
**½ cup Crisco shortening**  
**⅔ cup milk**

Sift dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Add milk all at once. Stir just until dough follows fork around bowl. Roll out and cut with round cutter or drop on ungreased cookie sheet. Bake at 350 degrees for 10-12 minutes.

## Breakfast Pizza (12")

*Melissa Klump*

**1 lb. bulk pork sausage**  
**1 - 8 oz. crescent rolls**  
**1 cup frozen hashbrowns**  
**1 cup mild cheddar shredded cheese**

**5 eggs**  
**¼ cup milk**  
**½ tsp. salt and pepper**

Brown pork sausage. Spread crescents on pan with points toward center and seal perforations. Spread sausage, hashbrowns, and cheese over crust. Mix remaining ingredients and spoon over. Bake at 375 degrees for 25-30 minutes.

## Brunswick Stew

*Jean Gaffney*

**1 (2 ½ to 3 lbs.) broiler-fryer chicken**  
**1 (2 to 2 ½ lbs.) boneless pork loin roast**  
**2 ½ quarts water**  
**3 large potatoes, peeled and chopped**  
**3 large onions, chopped**  
**1 can (28 oz.) tomatoes, chopped**  
**1 can (17 oz.) cream-style corn**  
**1 bottle (14 oz.) ketchup**  
**1 small hot pepper**  
**1 package frozen okra and/or lima beans**  
**¼ cup red wine**  
**2 ½ T. lemon juice**  
**1 ½ tsp. paprika**  
**1 tsp. brown sugar**  
**1 tsp. ground black pepper**  
**½ tsp. ground red pepper**  
**Salt to taste**  
**Tabasco sauce to taste**

Combine chicken, pork and water in a large Dutch oven; cover and bring to boil. Reduce heat and simmer 1 ½ hours. Remove meat from broth, reserving broth. Cool meat. Remove meat from bones and chop to small pieces. Add potatoes and onions to meat broth; cook over medium heat 20 to 25 minutes or until tender. Add meat and remaining ingredients, except Tabasco; bring to boil. Reduce heat; simmer uncovered 2 ½ hours, stirring often. Add Tabasco sauce to taste. Yield: 1 ½ gallons



## **Cheese Pie**

*Carol Dartt*

- 2 cups shredded sharp cheddar cheese**
- 2 T. flour, add to cheese**
- 4 slightly beaten eggs**
- 1 ½ cups milk (whole or half and half)**
- ¾ cup chopped ham or pre-cooked sausage**
- ¼ tsp. salt**
- ¼ tsp. pepper**

Place in unbaked 10-12" pie pan. Bake at 350 degrees until knife comes out clean, about 1 hour.

## **Cheesy Chicken and Spaghetti**

*Evelyn Stuntz*

- 7 oz. spaghetti – broken, cooked, and set aside**
- ½ cup chopped green peppers**
- ½ cup chopped sweet red pepper**
- ¼ cup butter**
- ⅓ cup flour**
- 1 cup milk**
- 1 cup chopped chicken**
- 1 - 10 oz. can cream of chicken soup**
- 1 - 10 oz. can cream of mushroom soup**
- 2 cups shredded mozzarella**
- 8 oz. colby cheese**

In dutch oven, cook peppers and onion in butter until tender. Stir in 1/3 cup flour. Add 1 cup milk, stir until thickened. Stir in soups, cheese, chicken, and spaghetti. Put in a 9x13 baking dish, cover and bake at 350 degrees for 30 minutes.

## **Chicken Alfredo Pizza**

*Jennifer Horstman*

- 1 can Pillsbury refrigerated thin pizza crust**
- ½ cup Alfredo sauce**
- 2 cups diced cooked chicken (I use prepackaged grilled chicken)**
- 1 cup shredded Italian cheese blend or mozzarella cheese**
- 2 T. butter**
- 2 tsp. of minced garlic**

Heat oven to 400 degrees. Grease 15 x 10 or larger or non-stick cookie sheet. Unroll dough onto cookie sheet. Bake 7 minutes. Remove from oven. Melt 2 tablespoons of butter and 2 teaspoons of minced garlic. Spread on cooked pizza crust. Add Alfredo sauce, chicken and cheese. Bake 6-10 minutes or until cheese is melted and crust is golden. YUMMY!

## Chicken Casserole

*Janet Philip*

**4 boneless skinless chicken breasts cooked and diced**  
**6 oz. chicken stove top stuffing prepared**  
**1 box frozen broccoli (thawed)**  
**2 cups cheddar cheese shredded**  
**1 can cream of mushroom soup**  
**½ cup sour cream**

***In 9 x 13 pan:***

**1st layer stuffing**  
**2nd layer chicken**  
**3rd layer broccoli**  
**4th layer 1 cup of cheese**  
**5th layer soup and sour cream mixed together**  
**6th layer 1 cup of cheese**

Bake at 350 degrees for 30-45 minutes.

## Chicken Spaghetti

*Diane Morgan*

**8 oz. uncooked spaghetti**  
**Medium onion, chopped**  
**½ cup chopped green pepper**  
**2 ribs celery chopped**  
**4 T. butter or margarine**  
**2 cans cream of mushroom or cream of chicken soup**  
**4 oz. can mushrooms**  
**2 ½ cups cooked chicken**  
**2 cups shredded cheddar cheese**  
**½ cup dried bread crumbs**  
**Bacon**

Cook spaghetti, saute onion, celery, green pepper in 2 T. butter. Add soup, mushrooms, chicken, and cheese. Mix together. Toss in spaghetti. Put in 9 x 13 pan and top with bread crumbs. Dot with remaining 2 T. butter. Bake at 350 degrees for 40-45 minutes.

## Chinese Pepper Steak

*Jalayne Keller*

<b>2 T. soy sauce</b>	<b>1/3 clove garlic</b>
<b>½ tsp. salt</b>	<b>2 T. oil</b>
<b>¼ tsp. pepper</b>	<b>1 large green pepper cut in ½" squares</b>
<b>½ small onion (chopped)</b>	<b>1 lb. steak cut in chunks</b>

Mix soy sauce, salt, pepper, onion, and garlic. Put over meat and stir together. Heat oil in fry pan. Put meat into pan. Cook 3 minutes and add green pepper. Cook until peppers are tender. Serve with rice.

## Chow Mein Dinner

*Ed Snobl*

**1 lb. hamburger**  
**1 cup diced onion**  
**1 cup diced celery**  
**1 can tomato soup**  
**1 can chop suey vegetables**  
**Chow mein noodles or rice cooked**

Brown hamburger with onions. Then, place in a sauce pan to simmer with celery and tomato soup. Add chop suey vegetables. Once hot, pour over chow mein noodles or cooked rice.

## Chuck a La Garden

*Barbara Kromrey*

These two recipes were family favorites when I was growing up at the end of the Great Depression. Here they are as my mother wrote them; any cut of meat works in the recipes. Hope you find them tasty!

**1 can tomato juice**  
**2 lbs. chuck beef, cubed**  
**2 T. oil**  
**1 small onion, sliced**  
**4 peppercorns**  
**1 bay leaf**  
**2 tsp. sugar**  
**1 ½ tsp salt**  
**1 T. cider vinegar**  
**2 T. Worcestershire sauce**  
**4 small potatoes**  
**8 small onions**  
**4 small carrots**

Soak meat in tomato juice overnight. Drain off tomato juice and save. Brown the sliced onion in oil. Add meat, brown. Add seasonings to tomato juice, pour over meat. Add vegetables, cover; simmer about 1 hour. Serves 4.

## Cowboy Beef and Bean Skillet

**1 ½ lbs. beef sirloin steak, cut into thin strips (could use hamburger or ham)**  
**2 slices bacon, chopped**  
**1 onion, chopped**  
**1 red pepper, chopped**  
**1 - 16 oz. can pinto beans, rinsed**  
**1 - 15 oz. can butter beans, rinsed**  
**¾ cup Kraft Original Barbecue Sauce**  
**1 can diced tomatoes**  
**Garlic**

Cook steak strips in deep large nonstick skillet or Dutch oven on medium-high heat 3 minutes or just until no longer pink in centers. Remove to plate. Add bacon to skillet; cook on medium heat 1 minute. Add onions, garlic, and peppers; mix well. Cook 6 minutes or until bacon is done and vegetables are crisp-tender, stirring occasionally. Stir in beans, diced tomatoes, and barbecue sauce; simmer on medium-low heat 5 minutes. Return steak and any juices from plate to skillet; cook 1-2 minutes or until steak strips are done, stirring occasionally.

## **Cranberry Chicken**

*Rosie Barber*

- 6 whole boned chicken breasts**
- 1 can (16 oz.) cranberry sauce (whole berry or jellied)**
- 1 bottle (8 oz.) Western French dressing**
- 1 pkg. onion soup mix (dry)**

Spray a baking pan. Arrange chicken in layer in pan. Combine cranberries, dressing and soup mix. Pour over chicken breasts. Cover. Bake at 300 degrees for 1 ½ hours. Uncover. Bake 30 minutes more. Baste from time to time with sauce. Serve any remaining sauce on the side. 6-8 servings. Bone-in chicken instead of boneless breasts can be used.

## **Crazy Crust Dinner**

*Jeanette Garrett*

Lightly grease and flour bottom and sides of a 9-inch metal or 10-inch glass pie pan.

- ½ cup flour**
- ½ tsp. salt**
- ½ tsp. baking powder**
- ¼ cup solid shortening**
- ½ cup dairy sour cream**
- 1 egg**

Lightly spoon flour into measuring cup. Level off. Combine all ingredients in medium bowl. Stir until well-blended. Batter will be slightly lumpy. Spread batter thinly on bottom and thickly up sides to within ¼ inch of pan rim. Fill with Mexican dinner and bake at 425 degrees. Cool dinner 5 minutes before serving. Refrigerate leftovers.

## **Mexican Dinner**

- 1 lb. ground beef lightly browned, drained**
- 1 tsp. salt**
- 2 tsp. chili powder**
- ¼ to ½ tsp. tabasco pepper sauce**
- ½ cup chopped onion**
- 1 can kidney beans undrained**
- 6 oz. can tomato paste**

***Topping:***

- 1 cup shredded cheddar cheese**
- ½ cup finely chopped lettuce**
- ½ cup finely chopped tomatoes**

Combine dinner ingredients except topping. Mix thoroughly and spoon into unbaked crust. Bake 20-30 minutes or until crust is deep golden brown. Sprinkle with cheese, then tomatoes, and lettuce. Serve with taco sauce if desired.

## **Creamy Chicken Biscuits**

*Marlene Prill*

- 2 - 7.5 oz. tubes baking powder biscuits**
- 2 - 12.5 oz. cans white chicken breasts, drained**
- 2 cans cream of chicken soup**
- 1 can evaporated milk**
- Shredded cheddar cheese**

Layer biscuits in a 9 x 13 pan, then add chicken. Heat soups with evaporated milk until creamy, pour over chicken. Sprinkle cheese on top. Bake 350 degrees for 30-45 minutes.

## **Crispy Breaded Tilapia**

*Janette Schaaf*

- 1/3 cup parmesan cheese**
- 1/4 cup bread crumbs**
- 1/4 tsp. salt**
- 1/4 tsp. pepper**
- 1 egg beaten**

Mix ingredients. Put 2 tablespoons of oil in heated non-stick skillet on high heat. Dip each fillet in egg first, then bread mixture. Cook about 2 minutes on each side or until fish flakes easily.

## **Crock Pot Honey Sesame Chicken**

*Carrie Baribeau*

- 6-8 boneless chicken thighs or 4 chicken breasts (about 2 pounds)**
- Salt and pepper**
- 1/2 cup diced onions**
- 2 cloves garlic, minced**
- 1 cup honey**
- 1/4 cup ketchup**
- 1/2 cup soy sauce**
- 2 T. vegetable oil**
- 1/4 tsp. red pepper flakes**
- 4 tsp. cornstarch**
- 1/3 cup water**
- rice/sesame seeds/scallions-optional**

Place chicken in crock pot and lightly season with salt and pepper.

In a medium bowl combine the next 7 ingredients and pour over chicken. Cook on low for 3-4 hours or high for 2 hours. Remove chicken and cut up or shred. Remove the sauce to a small pot, add cornstarch and water, and thicken on the stove. Then add the chicken back into the sauce. Serve over rice, top with sesame seeds and onions.



## Crock Pot Shredded Beef

*Darleen Loretz*

- 2 T. Dijon Mustard**
- 1 cup barbecue sauce**
- 2 T. Red Wine Vinegar**
- 1 can beer**
- 2-3 lb. chuck/arm roast**

Mix the Dijon, barbecue sauce and red wine vinegar in the crockpot. Put in the roast; coating both sides with sauce. Pour the beer over the top, cover and set on low. Cook for 6-8 hours until the roast pulls apart easily with fork. Remove roast from crock pot and shred with 2 forks. Place meat back in the crock pot with sauce. Serve on buns.

## Dad's Dish

*Paul Margan*

"I made up this recipe about 40 years ago, and our family asks for it quite often."

- 1 lb. hamburger**
- 1 small onion chopped**
- 1 can of pork and beans**
- 1 can of mixed vegetables**
- 1 can of tomato soup**
- Salt and pepper to taste**
- Pinch each of poultry seasoning, cumin and sage**
- 1 cup of rice**
- 2 cups of water (boil water, add rice)**

Brown hamburger. Add onion and rest of ingredients. Make rice according to directions. Mix everything together and serve.

## Deep Dish Pizza

*Susan Barta*

### ***Batter:***

- 1 cup flour**
- 2 eggs**
- $\frac{2}{3}$  cup milk**
- $\frac{1}{4}$  tsp. oregano**

### ***Topping:***

- 1 lb. hamburger**
- 1 lb. Italian sausage**
- 1 15 oz. can pizza sauce**
- 1 lb. mushrooms**
- 1 lb. shredded mozzarella cheese**

Mix batter, put in 9 x 13 greased pan. Brown hamburger and sausage. Place on batter. Bake 15 minutes at 375 degrees. Pour pizza sauce on top; add other ingredients (green pepper, pepperoni, onions, etc). Sprinkle mozzarella cheese on top. Bake another 10-15 minutes.

## Easy Crock Pot Chinese-Style Ribs

*Dianne Bartle*

- 1 clove garlic (crushed)**
- 2 T. ketchup**
- ¼ cup soy sauce**
- 3-4 lbs. ribs cut into serving pieces**
- ¼ cup orange marmalade or 3 T. honey**

Combine garlic, soy sauce, marmalade, and ketchup. Brush sauce over ribs. Place in crock pot. Pour remaining sauce over meat, cover and cook on low 8-10 hours.

## Fancy Pants Hamburgers

*Janet Phillip*

- 1 ¼ pound ground beef**
- 1 small can tomato sauce**
- 4 slices sharp American cheese**

Season meat and form into 8 patties. On four of these, place slices of cheese. Cover with remaining patty and pinch edges together to enclose cheese. Brown on one side in hot skillet. Turn them, pour tomato sauce over the top and simmer 10 minutes. Baste with sauce.

## Fix It and Forget It Pot Roast

*Rita Sellers*

- 1 lb. small red potatoes cut in half**
- 1 tsp. dried thyme**
- 16 oz. baby carrots**
- ½ tsp. salt**
- 1 onion, chopped**
- ¼ tsp. pepper**
- 2 cloves garlic, minced**
- 1 ½ cups beef broth**
- 4 lb. boneless pork loin roast, trimmed of fat**
- 2 T. cornstarch**
- ¼ cup Dijon mustard**
- 3 T. water**
- 1 tsp. dried tarragon**

Place potatoes and baby carrots around bottom edge of 4-6 quart crockpot. Place onion and garlic in bottom of crockpot. In small bowl, combine mustard, tarragon, thyme, salt, and pepper; spread over pork roast. Cover crockpot on low for 7-9 hours until pork is 150 degrees and vegetables are tender.

Remove pork and vegetables to serving platter; cover and let stand 15 minutes. During this time, thicken the juices by mixing cornstarch with water. Add to the juices in crockpot and cook on high for 10-15 minutes until thickened.

## Grandma's Ham Loaf

*Eileen Robarge*

- 1 lb. ground ham**
- 2 lbs. Jimmy Dean breakfast sausage**
- 1 cup milk**
- Cracker crumbs**

Mix well and shape in loaf. Bake at 350 degrees for 1 ½ hours. The special brand sausage gives this loaf its seasoning.

## Ground Beef Oriental

*Eileen Robarge*

**2 onions, finely chopped**

**1 cup sliced celery**

**3 T. butter**

**½ cup rice, uncooked**

**1 lb. ground beef**

**1 can cream of mushroom soup**

**1 can cream of chicken soup**

**1 ½ cups water**

**¼ cup soy sauce**

**Salt to taste**

**¼ tsp. pepper**

**1 lb. can bean sprouts**

**Chinese noodles**

Brown onion and celery in butter; remove from pan. Brown rice and ground beef; put aside. In buttered casserole, combine soups, water, soy sauce, salt and pepper. Add browned onion, celery, ground beef and rice. Stir in bean sprouts lightly. Bake covered at 350 degrees for 30 minutes. Uncover and bake 30 minutes longer. Serve with warm, crunchy Chinese noodles. Yields: 6-8 servings.

## Honey Glazed Chicken

*Evelyn Stuntz*

**½ cup all-purpose flour**

**1 tsp. salt**

**½ tsp. cayenne pepper**

**1 broiler/fryer chicken, about 3 lbs. (cut up)**

**½ cup butter, melted, divided**

**¼ cup packed brown sugar**

**¼ cup honey**

**¼ cup lemon juice**

**1 T. soy sauce**

**1 ½ tsp. curry powder**

In a bowl or bag, combine flour, salt, and cayenne pepper. Add chicken and dredge or shake to coat. Pour 4 T. butter into a 9x13 baking dish. Place chicken in pan turning to coat. Bake uncovered at 350 degrees for 30 minutes. Combine brown sugar, honey, lemon juice, soy sauce, curry powder, and remaining butter; pour over chicken. Bake additional 45 minutes, or until chicken is done. Baste several times with pan drippings. Yields 4-6 servings.

## Hot Dish

*Evelyn Snobl*

**1 cup uncooked rice**

**2 ½ cups boiling water**

**1 lb. hamburger**

**½ lb. ground pork (can use more hamburger)**

**3 medium onions finely chopped**

**3 cups celery finely chopped**

**1 small can cream of mushroom soup or tomato soup**

**1 soup can water**

**1 T. brown sugar**

**3 T. soy sauce or less**

Pour boiling water over rice and let stand while preparing the rest of the ingredients. Brown meat, drain off excess fat. Add remaining ingredients, simmer together for ½ hour. Add rice. Pour into a greased 2 quart casserole dish. Bake at 350 degrees for 1 hour. **Note:** I like to add mushrooms before baking and serve this over chow mein noodles topped with more soy sauce.

## Impossible Quiche

*Rita Sellers*

**3 eggs**

**½ cup Bisquik**

**½ cup melted butter**

**1 ½ cups milk**

**Dash of pepper or seasoned pepper**

**Optional: 1 cup cheese and 1 cup meat**

Mix with beater. Place in 9-inch greased pie pan. Dice small onion. Sprinkle cheese, meat, onion over top of egg mixture. Press in with back of spoon. Bake at 350 degrees for 45 minutes. Let stand 10 minutes.

## Italian Pizza Potato Hotdish

*Diane J. Greenwald*

Tastes good and easy to make.

**1 lb. ground beef**

**7 to 8 cups peeled and sliced potatoes**

**1 medium onion chopped**

**1 can cheddar cheese soup**

**1 can milk**

**2 tsp. oregano**

**½ tsp. sugar**

**1 - 15 oz. can tomato sauce**

**Mozzarella and parmesan cheese**

Brown ground beef with onion. Place potatoes into a 9 x 13 greased pan. Top potatoes with meat mixture. Mix soup with milk, add oregano and sugar; pour over meat mixture. Pour tomato sauce over soup. DO NOT MIX. Bake at 375 degrees covered for 1 ½ hours. Uncover. Sprinkle with mozzarella and parmesan cheese. Bake another 15 minutes.

## Kids' Sloppy Joes

*Bonnie Smith*

**1 lb. ground beef**

**½ yellow onion**

**1 can vegetable beef soup**

**½ cup ketchup**

**½ cup western dressing**

**1 can tomato soup**

**Large squirt of yellow mustard**

**Large squirt of BBQ sauce (optional)**

Brown ground beef. Add onion and sauté. Add all other ingredients and blend. Cook down liquid 30 minutes or more. Optional: Bake in 350 degree oven for 1 hour. Skim off oil from top. Stays well in crock pot on low.

# Lasagna

*Denise Seckora*

- |   |   |
|---|---|
| <b>1 lb. ground beef</b>                      | <b>1 tsp. sugar</b>                     |
| <b>¾ cup chopped onion</b>                    | <b>1 tsp. garlic powder</b>             |
| <b>1 quart home-canned tomatoes with salt</b> | <b>½ tsp. pepper</b>                    |
| <b>2 - 6 oz. cans tomato paste</b>            | <b>8-10 oz. lasagna noodles</b>         |
| <b>1 T. dried parsley</b>                     | <b>1 lb. shredded mozzarella cheese</b> |
| <b>1 ½ tsp. salt</b>                          | <b>1 cup grated parmesan cheese</b>     |

In a large heavy pan, lightly brown beef and onion in a small amount of water. Add tomatoes, paste, parsley, salt, sugar, garlic powder, and pepper. Simmer uncovered for approximately 30 minutes.

Meanwhile, cook lasagna noodles per package instructions. Drain. Using a 9x13x2 cake pan or baking dish, spread 1 cup of sauce. Alternate the layers of lasagna, cheese, sauce, ending with sauce, and top with mozzarella cheese. Bake at 350 degrees for 35 minutes or until golden brown on top.

# Mary's Meatloaf

*Mary Coblentz*

Very good meatloaf and excellent for sandwiches even when it's cold.

- |   |   |
|---|---|
| <b>3 lbs. hamburger</b>                   | <b>2 tsp. salt</b>                          |
| <b>2 eggs</b>                             | <b>½ tsp. garlic powder or fresh garlic</b> |
| <b>1 cup oatmeal</b>                      | <b>½ tsp. black pepper</b>                  |
| <b>1 cup cracker crumbs (20 crackers)</b> | <b>2 tsp. chili powder</b>                  |
| <b>12 oz. can evaporated milk</b>         | <b>½ tsp. smoke</b>                         |
| <b>⅓ cup chopped onion</b>                |   |

Mix all ingredients, put into baking pan, store in refrigerator overnight. Then poke holes in loaf using handle of wooden spoon. Pour sauce over and bake at 350 degrees for 1-1 ½ hours uncovered.

## **Sauce:**

- 2 cups catsup**
- 1 cup brown sugar**
- ½ tsp. smoke**
- ½ tsp. garlic powder or fresh garlic**
- ¼ cup chopped onion or more if desired**

# Mom's Meat Loaf

*Janet Philip*

- |                                    |                                |
|------------------------------------|--------------------------------|
| <b>2 lbs. ground beef</b>          | <b>¼ cup milk</b>              |
| <b>1 cup seasoned bread crumbs</b> | <b>2 tsp. salt</b>             |
| <b>2 eggs</b>                      | <b>¼ tsp. pepper</b>           |
| <b>½ cup ketchup</b>               | <b>2 T. ketchup for on top</b> |

Mix all the ingredients together put in loaf pan and bake at 350 degrees for 1 hour, serves 4 to 6.

## Monday Night Meatloaf

*Linda Nyhagen*

<b>2 T. butter</b>	<b>1 cup chopped onion</b>
<b>1 cup bread crumbs</b>	<b>1 lb. ground beef or venison</b>
<b>½ lb. ground pork</b>	<b>1 - 8 oz. can tomato sauce</b>
<b>1 T. Worcestershire sauce</b>	<b>2 large eggs</b>
<b>1 cup grated cheddar cheese</b>	<b>1 tsp. salt</b>
<b>½ tsp. pepper</b>	<b>2 tsps. dried Italian herb seasoning</b>

Position a rack in the center of the oven and preheat to 350 degrees. In a 10-12 inch cast iron skillet, melt the butter over medium heat. Stir in the chopped onion and cook for 3 minutes. Transfer to a large bowl. Place all of the remaining ingredients in the bowl with the onions, and mix together with your hands until well-blended. Form into a football-shaped loaf in the same skillet in which you cooked the onions.

Place the skillet in the oven and bake until the center is no longer pink about 1 hour. Let cool for 10 minutes. Pour off the excess fat and juices. Slice and serve hot.

## Meat Ball Stew

*Joyce Ann Nelson*

**1 lb. hamburger and 1 tsp. salt**

Form into meatballs and brown.

<b>2 cups cubed potatoes</b>	<b>1 cup chopped cabbage</b>
<b>2 cups sliced carrots</b>	<b>1 onion diced</b>
<b>½ cup celery cut up</b>	<b>Salt and pepper to taste</b>
<b>1 large can stewed tomatoes</b>	<b>1 64 oz. V8 juice</b>

While meatballs are browning, put all the vegetables and juice in stew pot. Add browned meatballs. Simmer until vegetables are done. You can also add ¼ cup of rice or barley.

## Mock Chow Mein

*Bonnie Smith*

**2 lbs. ground beef**  
**1 large onion, chopped**  
**1 stalk celery, chopped**  
**2 cans chicken noodle soup**  
**2 cans cream of mushroom soup**  
**1 can bean sprouts (drained)**  
**1 large can mushrooms with juice**  
**2 T. soy sauce**  
**1 package chow mein noodles for topping**  
**Optional: green pepper, water chestnuts, bamboo shoots.**

Brown meat; add onion and celery, sauté. Put this into a large baking pan or roaster. Add remaining ingredients. Mix all together. Bake 1½ hours at 350 degrees until thickened. Do not cover.

Add chow mein noodles on top and bake an additional 30 minutes.

## Mom's Rice Hot Dish

*Kathy Bergman*

### **Fry:**

**1 lb. ground beef**

**1 large onion, diced**

**2 ½ cups celery, chopped**

Put in casserole dish

### **Add:**

**1 cup raw rice**

**1 can cream of celery soup**

**1 can chicken and rice soup**

**2 cans water**

**4 T. soy sauce**

**2 T. Worcestershire sauce**

Bake at 350 degrees for 1 hour covered. Uncover and top with chow mein noodles. Bake ½ hour more.

## One Dish Chicken Bake

*Dorothy Zehm*

**1 package Stove-Top stuffing mix for chicken**

**4 boneless chicken breasts**

**1 can cream of mushroom soup**

**⅓ cup sour cream or sweet milk**

Stir stuffing crumbs, seasonings, 1 ½ cups hot water, and ¼ cup margarine until moistened. Set aside. Place chicken in 12x8 dish. Mix soup and sour cream. Pour over chicken. Top with stuffing. Bake at 375 degrees for 35 minutes or until chicken is done. Makes 4 servings.

## Pannekoeken

*Courtney Smith*

**1 stick butter**

**6 eggs**

**1 ½ cups milk**

**1 ½ cups flour**

**1 can apple pie filling (or your favorite filling)**

Preheat oven to 400 degrees. Melt stick of butter in 9x13 pan sprayed with oil. Beat 6 eggs, add milk and flour. Mix and pour on top of melted butter. Top with 1 can of filling. Bake for 30 minutes at 400 degrees on lower rack. Top with syrup and enjoy.

Note: Melt butter in pan in oven while it is preheating, watch closely, butter can burn. Best results are with a cast iron or ceramic pan.

## Pizza Casserole

*Diane Lapacek-Rowland*

- 1 lb. bag of dumpling or kaboodle noodles**
- 1 lb. ground beef**
- 1 can cheddar cheese soup**
- 2 large cans pizza sauce**
- 2 cups grated mozzarella cheese**
- 1 chopped green pepper**

Brown beef and drain. Cook noodles as directed on package and drain. Then mix all ingredients except mozzarella cheese. Spread in 9 x 13 pan. Top with cheese. Bake uncovered at 350 degrees for 30 minutes. Serve with salad and bread if you like.

## Pizza Casserole

*Carrie Baribeau*

- 8 oz. cooked macaroni (elbow, spiral, etc.)**
- ½ cup chopped green pepper**
- ½ cup chopped onion**
- ½ cup mushrooms**
- 16 oz. spaghetti sauce**
- Sliced pepperoni for topping**
- 2 cups mozzarella cheese**

Cook noodles as directed on package and drain. Cook green pepper, onion, and mushrooms until golden brown. Mix with noodles and sauce. Transfer to greased baking dish. Top with pepperoni and mozzarella cheese. Bake at 350 degrees for 30 minutes.

## Polish Chop Suey

*Janet Phillip*

- 1 large can sauerkraut**
- 2 cans cream of mushroom soup**
- 2 cans water**
- 1 package dry onion soup mix**
- Kluski noodles**
- 2-4 lbs. pork steak or pork butt cubed**

Boil noodles 10 minutes, drain. Wash sauerkraut and drain. Brown meat. Pour off extra fat. Dissolve mushroom soup, water and soup mix in a frying pan. Add meat and cook until tender. Place in a casserole dish in layers, sauerkraut, meat and sauce, then noodles. Top with buttered bread crumbs. Bake at 325 degrees for at least one hour.



## Politician Venison

*Joyce Savage*

The "Great Cover-up," if you know someone who doesn't like venison.

**Venison steaks or chops**  
**Garlic powder**  
**Onion salt**  
**Dab of butter**

**Pepperoni slices**  
**Onions**  
**Can of mushrooms**

Line roasting pan with aluminum foil and spray. Place venison steaks. Add seasonings and butter to each piece of meat. Add pepperoni slices over meat. 2-3 slices depending on size of meat. Add raw onion rings and canned mushrooms on top of pepperoni slices. Make a tent of the aluminum foil. Place tent in roasting pan. Bake at 350 degrees until done as desired.

## Pork Chops and Stuffing

*Eileen Robarge*

**4 pork chops**  
**3 cups soft bread cubes**  
**2 T. chopped onion**  
**1/4 cup melted butter**

**1/4 cup water**  
**1/4 tsp. poultry seasoning**  
**1 can cream of mushroom soup**  
**1/3 cup water**

Brown chops on both sides. Place in shallow baking dish. Lightly mix together bread cubes, onion, butter, 1/4 cup water, and poultry seasoning. Place a mound of stuffing on each chop. Blend soup and 1/3 cup water; pour over pork chops. Bake in 350 degree oven for 1 hour or until tender.

## Pork Stir Fry

*Carol Dartt*

**3/4 lbs. pork steak cut up in small pieces**  
**1/2 cup green pepper chopped**  
**1/3 cup red pepper chopped**  
**5-6 mushrooms chopped**  
**2 medium carrots chopped**  
**1 small sweet potato peeled and chopped**  
**4 medium stalks of celery chopped**  
**1 small onion chopped**  
**2 cloves of garlic**  
**1/2 -3/4 cups chicken broth**

In pan brown pork and onion till clear. In separate pan, add rest of ingredients. Cook until vegetables are tender. Mix pork and onion with vegetables.

**Add:**

**1/3 cup soy sauce**  
**2 T. of Kikkoman stir fry sauce**

You may use cornstarch thickener for thicker sauce. Other options: pineapple, pea pods, water chestnuts. 4-servings.

## Potato Ham Bake

*Florence Weise*

**2 cans (10 ¾ oz. each) condensed cream of chicken soup, undiluted**  
**4 T. butter or margarine**  
**1 cup sour cream**  
**1 ½ cups (6 oz.) shredded cheddar cheese**  
**1 medium onion, chopped**  
**2 cups cubed fully cooked ham**  
**1 bag (32 oz.) frozen Southern-style hash brown potatoes, thawed**  
**Topping:**  
**4 T. butter or margarine**  
**¾ cup crushed cornflakes**

In a large bowl, combine first five ingredients, mix well. Stir in ham and potatoes. Spread into a greased 9 x 13 baking dish. Combine topping ingredients; sprinkle over casserole. Bake, uncovered, at 350 degrees for one hour or until potatoes are tender. Yield: 10-12 servings.

## Quick Pepper Steak Stir Fry

*Arlene Benson*

**1 lb. boneless beef sirloin steak, ¾ inch thick**  
**2 T. vegetable oil**  
**3 cups green or red pepper strips**  
**1 medium onion cut into wedges**  
**1 jar zesty beef gravy**  
**1T. Worcestershire sauce**  
**½ tsp. garlic powder**  
**4 cups cooked rice**

Slice meat into very thin strips. Heat 1 T. oil in skillet. Add beef and stir fry until brown and juices evaporated. Remove beef. Heat remaining oil. Add onion, peppers and cook until tender crisp. Return beef to skillet. Add gravy, Worcestershire sauce and garlic. Heat through. Serve over rice.

## Rice Hotdish

*Darleen Loretz*

**1 lb. browned hamburger**  
**1 cup carrots chopped**  
**1 cup celery chopped**  
**1 box Uncle Ben's Original Rice**  
**1 can chicken and rice soup**  
**1 can cream of mushroom soup**  
**1 can water**

Mix browned hamburger with all the ingredients in a 9x13 pan and bake 1 hour at 350 degrees.

## Skillet Lasagna

*Carrie Baribeau*

- 1 lb. ground beef**
- 1 can (14 ½ oz.) diced tomatoes, undrained**
- 2 large eggs, lightly beaten**
- 1 ½ cups ricotta cheese**
- 1 jar (24 oz.) Prego Spaghetti Sauce**
- 1 can (8 oz.) tomato paste**
- ½ tsp. basil**
- ½ tsp. oregano**
- 1 package (9 oz.) no-cook lasagna noodles**
- 1 cup shredded mozzarella cheese**

In a skillet, cook beef over medium heat. Drain. Transfer to a bowl and stir in tomatoes. In another bowl, whisk eggs and ricotta. Mix spaghetti sauce, paste, basil, and oregano. Return 1 cup meat mixture to skillet; spread evenly. Layer with 1 cup ricotta mixture, 1 ½ cups spaghetti sauce, and half of the noodles, breaking noodles to fit as necessary. Repeat layers. Top with remaining marinara sauce. Bring to boil. Reduce heat. Simmer, covered, for 15-17 minutes or until noodles are tender. Remove from heat. Sprinkle with mozzarella cheese towards the end of cook time.

## Sloppy Tots

*Darleen Loretz*

- |                               |                                       |
|-------------------------------|---------------------------------------|
| <b>32 oz. tater tots</b>      | <b>¾ cup water</b>                    |
| <b>1 ½ lbs. ground beef</b>   | <b>3 T. brown sugar</b>               |
| <b>1 onion finely chopped</b> | <b>1T. Worcestershire sauce</b>       |
| <b>2 garlic cloves minced</b> | <b>1 tsp. salt</b>                    |
| <b>8 oz. tomato sauce</b>     | <b>2 cups shredded cheddar cheese</b> |
| <b>½ cup ketchup</b>          |                                       |

Arrange tater tots in a single layer in a 9 x 13 baking pan. Bake at 425 degrees for 12 minutes. Meanwhile, in a large skillet, brown beef with onion and garlic. Drain. Add remaining ingredients except cheese. Mix well. Pour beef mixture over tater tots; sprinkle with cheese. Bake an additional 15 minutes or until mixture is hot and cheese is melted.

## Slow Cooker California Chicken

*Irene Faber*

- 1 - 3 lb. chicken quartered**
- 1 cup orange juice**
- ½ cup chili sauce**
- 2 T. soy sauce**
- 1 T. molasses**
- 1 tsp. dry mustard**
- 1 tsp. garlic salt**

In bottom of slow cooker, layer chicken. Combine other ingredients. Pour over chicken. Cover and set at #3 for 4 ½ – 5 hours. Optional: add 2 tablespoons chopped green pepper and 1 can (13 ½ oz.) mandarin oranges, drained, 30 minutes before serving. Makes 4 servings.

## Slow Cooker Chicken and Noodles

*Char and Glenn Hedlund*

**1 lb. boneless, skinless chicken breasts**

**Salt and pepper to taste**

**2 - 10 ¾ oz. cans cream of chicken soup**

**1 - 14 ½ oz. chicken broth**

**16 oz. package wide egg noodles**

**1 cup frozen peas**

Place chicken in slow cooker, sprinkle with salt and pepper. Top with soup. Cover and cook on low for 6 hours, or until chicken is very tender.

Remove chicken from slow cooker, shred. Return chicken to slow cooker.

Add broth, peas, and uncooked noodles; mix well. Cover and cook on low for an additional 30 minutes, or until heated through.

## Slow Cooker Stuffed Peppers

*Irene Faber*

**6 large or 8 small peppers**

**1lb. ground beef**

**1/3 cup chopped onion**

**½ cup chopped celery**

**1 cup uncooked instant rice**

**½ cup milk**

**1 egg**

**½ tsp. salt**

**¼ tsp. pepper**

**½ tsp. chili powder**

**1 - 10 ½ oz. can condensed tomato soup**

**1 soup can water**

Cut tops off pepper, remove stems and seeds. Brown beef, remove from heat. Add onions, celery, rice, milk, egg, salt, pepper, and chili powder to ground beef. Mix and stuff pepper. In slow cooker, combine soup and water. Place pepper in pot. Simmer covered at setting #5 for 2 hours. Spoon sauce over peppers for serving. Keep warm at #2. Makes 6-8 servings.

## Stuffed Veggie Peppers

*Courtney Smith*

**4 green bell peppers**

**1 tsp. oil**

**1 small onion**

**½ cup bean sprouts, rinsed**

**1 stalk celery, sliced**

**2 T. soy sauce**

**1 can diced mushrooms**

**¾ cup grated cheese**

**1 ½ cups cooked brown rice**

**Paprika**

Cut seeds from peppers by cutting a circle on top and cleaning out. Steam in saucepan with small amount of water until tender. Sauté oil, onion, sprouts, and celery in large skillet.

Add soy sauce, mushrooms, cheese, and rice. Cook on low heat until cheese is melted.

Stuff the steamed peppers. Add paprika on top. Bake in casserole dish at 350 degrees for 20-30 minutes until heated through.

## Stromboli

*Naomi Rodriguez*

Choose your favorite pizza dough recipe.

**2 eggs, beaten**

**1/3 cup oil**

**1/2 tsp. garlic powder**

**1/2 tsp. salt**

**1/2 tsp. pepper**

**1/2 tsp. mustard powder**

**1/2 tsp. dried oregano**

**1 lb. ground beef, cooked and drained**

**1-3 1/2 oz. package sliced pepperoni**

**2 cups shredded mozzarella cheese**

**1 cup shredded cheddar cheese**

**1 small onion, chopped**

Combine eggs, oil and seasonings. Brush half of the mixture over rolled out dough. Arrange beef, pepperoni, cheese and onion on dough to within 1/2 inch of edges. Roll up jelly roll style. Seal edges well. Place seam side down on a greased pan. Brush with remaining egg mixture. Bake at 375 degrees for 30 – 35 minutes.

## Tostado Casserole

*Eileen Robarge*

**1 lb. ground beef**

**1 (13 oz.) can tomato sauce**

**1 package taco seasoning mix**

**2 1/2 cups corn chips**

**1 (15 oz.) can refried beans**

**1/2 cup shredded cheddar cheese**

In skillet, brown meat. Add 1 1/2 cups tomato sauce and taco seasoning mix, stirring to mix well. Line bottom of greased 11 3/4x 7 1/2 baking dish with 2 cups corn chips. Crush remaining corn chips; set aside. Spoon meat mixture over chips in baking dish. Combine remaining tomato sauce and beans; spread over the meat mixture. Bake at 375 degrees for 25 minutes or until mixture is heated through. Sprinkle with cheese and crushed corn chips; bake 15 minutes more until cheese is melted. Yields: 6 servings.

## Train Wreck Hotdish

*Donna Lee*

Freezes well, better second day

**1 lb. regular sausage**

**1/2 lb. hot or mild sausage**

**6-8 medium potatoes**

**1/2 cup diced green pepper**

**4-6 carrots**

**1/2 cup diced onion**

**1 tsp. oregano**

**1 tsp. Italian seasoning**

**pepper to taste**

**1-2 tsp. Worcestershire sauce**

**1 – 29 oz. can diced tomatoes**

**2 T. brown sugar**

**grated Romano cheese**

Dice and cook potatoes and carrots, drain. Fry sausage, break into small pieces. Drain excess fat. Add peppers, onion, tomatoes, spices, Worcestershire, brown sugar. Simmer 15 minutes. Combine with potatoes and carrots in casserole. Sprinkle with cheese. Bake at 400 degrees for 20-30 minutes.

## Tuna Italian

*Diane Morgan*

- ½ cup onion, chopped**
- 1 can cream of mushroom soup**
- ⅓ cup grated parmesan cheese**
- 4 T. butter**
- 1 – 6 oz. can evaporated milk**

Sauté onion and butter. Add soup, evaporated milk and parmesan cheese. Heat and stir until hot.

**Add:**

- 1 can tuna (drained)**
- ¼ cup chopped ripe olives**
- 2 tsp. lemon juice**
- 3 oz. can mushrooms (drained)**
- 2 T. snipped parsley**
- 4 oz. small egg noodles (cooked and drained)**

Mix together. Put in oblong pan. Sprinkle with cheese of your choice and paprika. Bake at 350 degrees for 25-30 minutes.

## Tuna Mushroom Casserole

*Ed Snobl*

- 1 - 12 oz. package wide noodles cooked, drained**
- 2 - 6 oz. cans tuna drained, can use 2 cans salmon**
- 1 - 4 oz. can mushroom stems and pieces drained**
- 1 - 10 ¾ oz. can condensed cream of mushroom soup undiluted**
- 1 ¾ cups milk**

**Salt**

**¼ tsp. pepper**

In a large bowl, combine noodles, tuna and mushrooms. Combine soup, milk, salt, and pepper. Pour over noodle mixture and mix well. Pour into a 2 ½ quart baking dish. Bake uncovered at 350 degrees for 45 minutes to one hour. Makes 6 servings.

## Venison Herb Roast

Mary Burmeister

**3-4 lb. rump, loin or rib roast**  
**1 T. oil**  
**½ tsp. salt**  
**¼ tsp. pepper**  
**¼ cup flour**  
**2 tsp. marjoram**  
**1 tsp. dried thyme**  
**2 tsp. dried rosemary**  
**1 clove garlic, crushed**  
**1 cup apple juice**  
**1 cup water**

Dry meat well; cut several slits in meat about 1/2" deep. Rub roast with oil, sprinkle with salt and pepper. Combine next five ingredients; pat mixture on roast and stuff into slits. Pour juice and water into roasting pan. Set roast into liquid. Bake uncovered at 325 degrees for about 1 hour, until flour mixture adheres to meat. Baste often with liquid; add more if needed. Finish baking about 1 hour. Keep basting. Serves 6.

## Zesty Egg Bake

Darlene Bratager

**1 loaf day-old bread, torn apart**  
**12 eggs**  
**½ cup milk**  
**1 cup cheddar cheese**  
**1 cup Monterey jack cheese**  
**¾ cup peppers (yellow, red, green, or combination) diced**  
**1 jalapeno pepper, with seeds, diced**  
**1 large onion, diced**  
**1 flat sliced fresh mushrooms**  
**1 can (10 oz) enchilada sauce**

**OPTIONAL: Add cooked meat, such as sausage, bacon, and/or ham before pouring on the egg mixture.**

Grease a 9x13 baking pan. Place the pieces of bread in the bottom of the pan.

**OPTIONAL:** Add cooked meat, such as sausage, bacon, and/or ham next. In a large bowl, beat together eggs and milk. Stir in cheeses, peppers, onion, and mushrooms. Pour egg mixture over bread layer. Pour enchilada sauce on top. Refrigerate overnight. Bake at 350 degrees for about 45 minutes. Test with a knife in the center to be sure it is baked through.

## Zippy Beef Casserole

Clarice Simmons

**1 lb. ground beef**  
**4 handfuls noodles (cooked)**  
**½ green pepper and 1 onion ( add raw to noodles before you bake)**  
**2 cans mushroom soup**  
**1 cup milk**  
**2 cups grated cheddar cheese**  
**½ cup ketchup**  
**salt and pepper to taste**

Mix ingredients and bake 1 hour at 350 degrees.



# Desserts



Barron Electric strives to provide members with the best electric service, and stand by the Touchstone Energy Cooperative principles of integrity, innovation, accountability, and commitment to community.



## **Safety** *Tip*

Call Digger's Hotline at 811 before you dig.

## **ENERGY** **Conservation** *Tips*

Longer grass loses less water to evaporation than short grass.

Mowing too frequently means the yard will need more water.

Consider replacing an older refrigerator. Refrigerators more than 15 years old are usually a good target for replacement.

## Apple Cobbler

*Shirley Kamrath*

Very good with ice cream or Cool Whip

**8 large cooking apples peeled, cored, and sliced**

**1 cup flour**

**2 T. sugar**

**2 tsp. baking powder**

**1 T. cooking oil**

**½ cup cold water**

**Topping:**

**¾ cup sugar**

**1 T. flour**

**1 ½ tsp. cinnamon**

**1 cup boiling water**

Place apples in 2 or 3 qt. casserole. In bowl, mix flour, sugar and baking powder together. Add cold water and oil; spread over apples. Mix topping ingredients together; sprinkle on top of batter. Pour boiling water over top of all and bake 1 hour at 350 degrees. Serve warm or cool.

## Applesauce Bars

*Shirley Nelson*

**2 cups flour**

**¾ cup oatmeal**

**1 cup brown sugar**

**1 cup butter**

Mix and pat ½ or more in 9x13 pan. Bake 10-15 minutes at 350 degrees.

**2 cups applesauce**

**4 T. flour**

**2 T. butter**

**1 cup sugar**

**1 tsp. vanilla**

**Cinnamon optional**

Cook until thick, pour over crust. Sprinkle rest of crumbs on top. Bake for 20 minutes.

## Brownies

**1 cup margarine**  
**2 cups sugar**  
**3 eggs**  
**6 T. cocoa**

**1 tsp. salt**  
**1 tsp. vanilla**  
**2 cups flour**  
**1 cup nuts**

Cream margarine and sugar. Add eggs and mix well. Add cocoa, salt, and vanilla; mix well. Add flour and nuts. Bake at 325 degrees in a 9x13 greased/floured pan. Bake 25 minutes, cool.

### **Frosting:**

**6 T. margarine**  
**6 T. milk**  
**1 1/3 cups sugar**  
**1/2 cup chocolate chips**

Combine margarine, milk, and sugar in a saucepan. Bring to boil and boil for 2 minutes. Add 1/2 cup chocolate chips. Beat until smooth. Will be runny, but will set up on brownies as you spread around.

## Brownies

*Sabrina Spets*

**1/2 cup butter**  
**1 cup white sugar**  
**2 eggs**  
**1 tsp. vanilla**  
**1/3 cup cocoa powder**

**1/2 cup flour**  
**1/4 tsp. salt**  
**1/4 tsp. baking powder**  
**1/3 cup chocolate chips**

Preheat oven to 350 degrees. Melt butter. Remove from heat. Stir in sugar, eggs, vanilla. Beat in cocoa, flour, salt, baking powder, chocolate chips. Spread in 8x8 greased pan. Bake 22-24 minutes.

## Grandma's Best Brownies

**14 T. butter, divided**  
**4 oz. unsweetened chocolate, chopped**  
**1 1/2 cups granulated sugar**  
**2 1/4 tsp. vanilla extract, divided**  
**2 large eggs**

**1 cup flour**  
**1/4 cup chopped walnuts (optional)**  
**2 1/4 cups powdered sugar**  
**1/2 cup unsweetened cocoa powder**  
**3-4 T. milk**

Preheat oven to 400 degrees. Grease an 8 inch square pan. In large heavy saucepan over low heat, melt 8 T. butter and chocolate, stirring constantly. Remove from heat and stir in granulated sugar, 2 tsp. vanilla and eggs, one at a time. Blend in flour and walnuts. Spread in pan and bake until brownies just start to pull from side of pan, 18-20 minutes.

### **Frosting:**

In medium bowl with electric mixer, beat remaining butter and vanilla until creamy. At low speed, gradually add powdered sugar and cocoa, alternating with milk, beating well after each addition until frosting is smooth and fluffy.

## Butter Pecan Chews

*Krista Rodriguez*

**1 ½ cups all-purpose flour**  
**3 tsp. granulated sugar**  
**¾ cup butter, softened**  
**3 eggs, separated**  
**2 ½ cups light brown sugar, packed**  
**1 tsp. vanilla**  
**½ tsp. salt**  
**1 cup chopped pecans**  
**¾ cup flaked coconut**  
**2 T. powdered sugar**

Heat oven to 375 degrees. Grease 9 x 13 glass pan with butter. In a medium bowl, mix flour, granulated sugar and butter. Press mixture into bottom of pan. Bake 12 – 14 minutes or until light brown.

In a large bowl, beat egg yolks, brown sugar, vanilla and salt with electric mixer. Stir in pecans and coconut. In small bowl, beat egg whites until foamy. Fold into egg yolk mixture.

Spread filling over partially baked crust. Reduce oven temperature to 350 degrees and bake 25 – 30 minutes or until a deep golden brown and center is set. Sprinkle with powdered sugar. Cool 30 minutes before cutting.

Yields: 36 bars. They freeze well.

## Caramel Pecan Bars

*Phyllis Gillett*

**1 cup flour**  
**1 cup oatmeal**  
**1 cup brown sugar**  
**½ cup butter**  
**¼ tsp. soda**  
**2 T. water**

### ***Filling:***

**2 eggs beaten**  
**1 cup brown sugar**  
**2 T. flour**  
**1 cup coconut**  
**1 cup chopped pecans**

Mix first 6 ingredients and pat into 9 x 13 pan. Bake at 350 degrees for 12 minutes. Mix filling ingredients together; spread over baked crust. Return to oven; bake 15 – 20 minutes more.

## Carrot Bars

*Krista Rodriguez*

**4 eggs**  
**2 cups sugar**  
**1 cup oil**  
**2 ½ cups flour**  
**½ cup nuts**  
**2 tsp. baking soda**  
**2 tsp. cinnamon**  
**1 tsp. salt**  
**2 ¼ cups mashed cooked carrots or 18 oz. carrots baby food**

Mix all ingredients well. Bake in 2 greased 9 x 13 pans or one sheet pan for 25 – 30 minutes at 325 degrees. Cool and frost.

### ***Frosting:***

**3 ½ cups powdered sugar**  
**1 T. vanilla**  
**½ cup softened margarine**  
**1 – 8 oz. package cream cheese, softened**

Beat until fluffy. Spread on cooled bars.

## Cheesecake Bars

*Carol Kringle*

### ***Crust:***

**1/3 cup brown sugar**  
**1/3 cup butter, melted**  
**½ cup chopped walnuts**  
**1 cup flour**

Mix sugar, nuts and flour in bowl. Stir in butter and mix with hands until crumbly. Remove one cup for use as topping. Pat remaining crust firmly in bottom of 8 or 9 inch square pan. Bake at 350 degrees for 12 – 15 minutes.

### ***Topping:***

**1 - 8 oz. package cream cheese**  
**1 egg**  
**2 T. milk or cream**  
**¼ cup white sugar**  
**1 T. lemon juice**  
**1 tsp. vanilla**

Beat cheese with sugar until smooth. Beat egg, lemon juice, cream and vanilla. Pour on baked crust. Top with reserved crumbs. Bake at 350 degrees for about 25 minutes. Cool thoroughly, and then cut into squares. Keep refrigerated.

## Chocolate Chip Spice Bars

*Phyllis Gillett*

<b>½ cup butter</b>	<b>½ tsp. baking soda</b>
<b>½ cup sugar</b>	<b>½ tsp. cinnamon</b>
<b>¼ cup brown sugar</b>	<b>½ tsp. nutmeg</b>
<b>2 eggs</b>	<b>½ tsp. salt</b>
<b>1 tsp. vanilla</b>	<b>½ cup chopped walnuts</b>
<b>1 cup flour</b>	<b>1 package of chocolate chips</b>

Beat butter, eggs and vanilla until fluffy. Add rest of ingredients ending with chocolate chips on top. Bake in 9x13 pan at 350 degrees for 12 minutes.

## Cracker Bars

*Adeline Tomesh*

**60 Keebler Club Crackers**

**1 stick butter**

**½ cup white sugar**

**⅔ cup brown sugar**

**¼ cup evaporated milk**

**1 cup finely crushed graham crackers**

**1 cup chocolate chips**

**1 cup butterscotch chips**

**½ cup peanut butter**

In ungreased 9x13 pan, layer 30 Keebler Club Crackers, salty side up. In pan with handle, melt butter, add sugars, evaporated milk, crushed graham crackers. Bring to boil, stirring over a minute. Spread over crackers and layer 30 more crackers on top. In another pan, over hot water, melt chocolate chips, butterscotch chips, and peanut butter. Frost over crackers.

## Cranberry Nut Bars

*Toni Weise*

**2 eggs**

**1 cup sugar**

**1 cup flour**

**⅓ cup butter or margarine - melted**

**1 ¼ cup fresh or frozen cranberries**

**½ cup nuts**

Preheat oven to 350 degrees. Grease an 8" baking pan. In a mixing bowl, beat eggs until thick.

Gradually add sugar, beating until thoroughly blended. Stir in flour and melted butter, blend well.

Add cranberries and nuts, mix gently until combined. Spread in pan. Bake 40 to 45 minutes until golden brown and toothpick inserted in center comes out clean. Cool and cut into bars.



## Dump Bars

*Janet Phillip*

**2 cups sugar**

**5 eggs**

**1 cup oil**

**½ cup cocoa**

**1 tsp. salt**

**1 ¾ cups flour**

**1 tsp. vanilla**

**1 cup chocolate chips**

Mix all ingredients in a bowl, except chips. Spread in a 9 x 13 pan. Sprinkle chips on top. Bake at 350 degrees for 30 minutes. Cut into squares.

## German Chocolate Cream Cheese Bars

*Sharon Gotautis*

**18 ¼ oz. German Chocolate Cake Mix**

**8 oz. package cream cheese (room temp.)**

**½ cup sugar**

**1 cup milk chocolate chips (divided)**

Prepare cake according to box. Pour into 9 x 13 greased pan. In small bowl, beat cream cheese and sugar. Stir in ¼ cup chocolate chips. Drop by tablespoons over batter. Cut through batter with a knife to swirl cream cheese mixture. Sprinkle with remaining chips.

Bake at 350 degrees for 25-30 minutes or until toothpick comes out clean. Cool and cut into bars. Can use a 15x10 pan for thinner bars.

## Heath Bars

*Dixie Helders*

### ***Crust:***

**2 sticks butter**

**2 cups flour**

**½ cup brown sugar**

**½ cup finely chopped nuts.**

Mix. Pat in 9 x 13 pan and bake for 15 minutes at 350 degrees. Cool.

### ***Filling:***

**8 oz. cream cheese**

**8 oz. Cool Whip**

**1 cup powdered sugar**

**3 Heath bars (crushed)**

Beat cream cheese, Cool Whip, and powdered sugar until well blended. Spread over cooled crust. Sprinkled crushed Heath bars over top. Chill. Cut into squares. Store in refrigerator.



## Lemon Bars

*Margaret Jones*

**1 cup butter**  
**2 cups flour**  
**½ cup powdered sugar**

***Filling:***

**4 eggs**  
**2 cups sugar**  
**4 T. flour**  
**1 tsp. baking powder**

***Icing:***

**¼ cup butter**  
**2 cups powdered sugar**  
**2 tsp. lemon juice**

Mix butter, flour, powdered sugar as for pie crust and pat into 9 x 13 pan. Bake at 350 degrees for 12 minutes. Grate lemon rind, about 2 teaspoons. Juice of one lemon. Save 2 teaspoons for icing. Mix in order and pour over crust. Return to oven and bake 25 minutes more. Pour icing on bars while they are still warm.

## Lime Chiffon Dessert

*Mary Yoder*

***Crust:***

**1 ½ cups crushed graham crackers (24 squares)**  
**3 T. sugar**  
**½ cup butter or margarine**

Combine ingredients. Set aside 2 tablespoons for topping. Press remaining crumbs on bottom of an ungreased 9 x 13 pan. Set aside.

***Filling:***

**1- 3 oz. package lime gelatin**  
**1 cup boiling water**  
**11 oz. cream cheese, softened**  
**1 cup sugar (or a little less)**  
**1 tsp. vanilla**  
**1- 16 oz. carton whipped topping, thawed**

In a bowl, dissolve gelatin in boiling water. Cool. In a mixing bowl, beat cream cheese and sugar. Add vanilla. Mix well. Slowly add gelatin until mixed. Fold in whipped topping and spoon over crust. Sprinkle with reserved crumbs. Cover and refrigerate 3 hours, or freeze and serve frozen.

## Mary's Dessert Bars

*Dorothy Zehm*

“Very good traveler.”

- 1 cup sugar**
- 1 cup white Karo syrup**
- 1 cup peanut butter**
- 1 cup nuts**
- 1 tsp. vanilla**
- 4 cups Rice Chex**

Grease a 9 x 13 pan. In a saucepan, melt sugar and Karo Syrup. Mix and boil 1 minute. Add peanut butter, nuts and vanilla. Mix well. Pour over Rice Chex in pan and press down.

## Nut Goodie Bars

*Diane Morgan*

- 1- 12 oz. package chocolate chips**
- 1- 12 oz. package butterscotch chips**
- 2 cups peanut butter (plain)**

Melt together in double boiler. Pour  $\frac{1}{2}$  mixture on buttered cookie sheet. Refrigerate until set, or put in freezer. Add 1 pound of salted peanuts to balance of mixture and set aside.

### **Combine:**

- 1 cup margarine or butter**
- $\frac{1}{2}$  cup Carnation evaporated milk**
- $\frac{1}{4}$  cup vanilla pudding, not instant**

Boil for 1 minute. Remove from heat.

### **Add:**

- 1 tsp. maple flavoring**
- 2 lbs. powdered sugar**

Mix together and spread over chocolate mixture. Put back in refrigerator or freezer until set. Top with peanut/chocolate mixture. Let set. Cut into squares.

## Peanut Butter Bars

*Yvonne Haugestuen*

- $\frac{3}{4}$  cup soft butter**
- 1 egg**
- 1 cup brown sugar**
- 1 tsp. vanilla**
- 2 cups flour**
- $\frac{3}{4}$  cup peanut butter**
- 2 chocolate Hershey bars**

Pat into 9 x 12 pan and bake 15 minutes. Remove from oven. Spread peanut butter on top of crust. Cut up 2 chocolate Hershey bars. Put on top of peanut butter. Put in oven for 5 minutes. Then spread chocolate with a knife and swirl.

## Pumpkin Bars

*Dorothy Zehm*

**4 eggs**  
**1 cup vegetable oil**  
**2 cups sugar**  
**1 can pumpkin**  
**2 cups flour**  
**2 tsp. baking powder**  
**1 tsp. baking soda**  
**½ tsp. salt**  
**2 tsp. cinnamon**  
**½ tsp. ginger**  
**½ tsp. nutmeg**  
**¼ tsp. cloves**

Blend liquid ingredients well. Mix dry ingredients, add to liquids. Pour into greased and lined 12x18 pan. Bake 25-30 minutes at 350 degrees. Cool and frost with the following:

**6 oz. cream cheese**  
**6 T. butter or margarine softened**  
**1 T. milk**  
**1 tsp. vanilla**  
**4 cups powdered sugar**

Cream butter and cream cheese thoroughly. Beat in milk and vanilla. Add sugar until of spreading consistency.

## Rhubarb Bars

*Kathy Broker*

### ***Filling:***

**3 cups cut up rhubarb**  
**1 ½ cups sugar**  
**2 T. cornstarch**  
**¼ cups water**  
**1 tsp. vanilla**

Dissolve cornstarch in water and mix all ingredients together and cook until thick.

### ***Crumb mixture:***

**1 ½ cups oatmeal**  
**1 ½ cups flour**  
**1 cup brown sugar**  
**½ tsp. soda**  
**1 cup shortening**  
**½ cup chopped nutmeats**

Mix all ingredients until crumbly. Pat ¾ of mixture in 9 x 13 pan. Pour rhubarb mixture on top. Sprinkle remaining crumbs over rhubarb mixture. Bake in moderate hot oven at 375 degrees for 30 to 35 minutes.

## Rhubarb Cheesecake Squares

*Dorothy Zehm*

<b>2 ½ cups flour</b>	<b>1 tsp. salt</b>
<b>1 cup oatmeal</b>	<b>1 tsp. vanilla</b>
<b>1 cup brown sugar</b>	<b>½ tsp. cinnamon</b>
<b>1 cup cold butter</b>	<b>¼ tsp. nutmeg</b>
<b>2 (8oz.) cream cheese</b>	<b>2 eggs</b>
<b>1 ½ cups sugar</b>	<b>3 cups rhubarb</b>

In a small bowl, combine flour, oatmeal, brown sugar and butter until crumbly. Set aside 1 cup of mix for topping. Press the rest into 9 x 13 pan. For filling: beat cream cheese and sugar until smooth. Add the salt, vanilla, spices. Mix and add eggs. Beat on low until just combined. Stir in rhubarb. Pour over crust. Sprinkle with reserved topping. Bake at 350 degrees for 35-40 minutes until set. Put on wire rack and let cool for approximately 1 hour. Refrigerate at least 2 hours before serving.

## Rhubarb Torte

*Beverly Nesseth*

**Prepare:** Cut fresh rhubarb into ½" pieces (approximate), enough to make 5 cups.

### **Crust:**

**1 cup butter (cool)**  
**2 cups unbleached flour**  
**½ cup white sugar**

Mix butter, flour and sugar together in a bowl with a pie crust blender. Press into 13" x 9" cake pan and Bake at 350 degrees for 45 minutes.

**While above crust is baking, make the filling:**  
**6 well beaten egg yolks (save the whites of eggs for the meringue).**

Add to the egg yolk mixture, beating well after each addition:

**1 cup milk**

And combine...

**1 ½ cups white sugar**  
**5 T. flour**  
**¼ tsp. salt**  
**1 tsp. freshly grated nutmeg**

Slowly add this to above egg/milk mixture (beating well after each addition). Fold the 5 cups of cut up rhubarb into this mixture.

When crust is ready - take out of oven and let set a couple minutes and then pour the rhubarb mixture (carefully) over the baked crust.

Return to oven at (350 degrees), and bake for another 45 minutes, until lightly browned.

Remove from oven and prepare the Meringue:

In clean mixing bowl, beat the whites of the six eggs. When half beaten, slowly add 6 T. sugar and 1/4 tsp. cream of tartar (blended together). Continue beating until soft peaks form.

Carefully dollop meringue on top of cooked torte and gently spread fairly even, making sure edges of the meringue are adhered to the sides' of the cake pan.

Brown meringue at 400 degrees for 5 minutes. Remove and let cool. Cut amount needed. Refrigerate any leftovers. Yields: 15 pieces.

## Rice Krispie Bars

*Joan Gosciniak*

- 1 cup sugar**
- 1 cup light Karo Syrup**
- 1 cup peanut butter**
- 6 cups Rice Krispies**
- 1-12 oz. package chocolate chips**
- 1-12 oz. package butterscotch chips**

Bring the sugar and syrup to boil in saucepan. Add 1 cup peanut butter, stir until smooth. In large bowl, mix the Rice Krispies and mixture. Pat into buttered 9 x 13 baking dish. Melt the chocolate and butterscotch chips over low heat until smooth. Spread over Rice Krispies for frosting.

## Rich 'N' Buttery Bars

*Marie Whalen*

- ½ cup cold butter or margarine**
- 1 package (18-1/4 oz.) yellow cake mix**
- 1 egg beaten**

### *Filling:*

- 1 package (8 oz.) cream cheese, softened**
- 2 cups powdered sugar**
- 2 eggs**
- 1 tsp. vanilla extract**
- Additional powdered sugar**

In a bowl, cut butter into cake mix until crumbly. Add egg and mix well. Press into a greased 9 x 13 x 2 in. baking pan.

In mixing bowl, beat cream cheese and sugar. Add eggs and vanilla; beat until smooth. Spread evenly over the crust. Bake at 350 degrees for 30 minutes. Reduce heat to 325 degrees; bake 10 minutes longer. Dust with confectioners' sugar while warm. Cool to room temperature before cutting.

Yields: 4 dozen.

## Salted Nut Rolls

*Jennifer Horstman*

- 2 – 16 oz. jars of Planter's salted peanuts**
- 1 stick of butter**
- 1 bag of Reese's peanut butter chips**
- 1 can sweetened condensed milk**
- 2 ½ cups mini marshmallows**

In a 9 x 13 pan, pour 1 jar of peanuts to cover the bottom. Melt butter, peanut butter chips and sweetened condensed milk until all smooth. Add mini marshmallows after mixture is smooth. Mix to coat marshmallows (they will not be melted). Spread on top of peanuts. Once marshmallow mixture is layered, evenly add the other jar of peanuts on top. Press to create the "bars." Put in the fridge for about 2 hours to set. Cut and enjoy.

## **Turtle Bars**

*Marlys Robinson*

“Easy and fast dessert.”

**¼ lb. butter**  
**¼ cup margarine**  
**1 cup brown sugar**  
**graham crackers**  
**walnuts chopped**  
**Hershey bar or chocolate chips**

Melt butter and margarine. Add brown sugar and boil for 2 minutes. Stir constantly. Add 1 cup chopped walnuts. Boil 3 more minutes. Line the bottom of a 9 x 13 pan with graham crackers. Pour syrup over crackers. Put 1 large Hershey Bar (broken) on top until it melts. Spread when melted. Add more nuts for garnish if desired. Let cool, do not refrigerate. Cut into squares.

## **5 Minute Chocolate Mug Cake**

*Kathy Rowland*

**4 T. flour**  
**4 T. sugar**  
**2 T. cocoa**  
**1 beaten egg**  
**3 T. milk**  
**3 T. oil**  
**3 T. chocolate chips (optional)**  
**1 splash of vanilla**  
**1 large microwave safe coffee mug sprayed with non-stick spray**

Mix dry ingredients. Mix egg, milk, oil and vanilla. Mix together, add chocolate chips and pour in mug. Microwave for 3 minutes at 1000 watts. The cake will rise over the top. Allow to cool a little and tip out onto a plate. You can also mix it all up in the mug. Try both ways.

## **After Dinner Drink Cake**

*Jennifer Horstman*

**1 white cake mix**  
**2 eggs**  
**1 cup water**  
**½ cup Crème de Mint**  
**1 jar Hershey chocolate fudge**  
**1 container of Cool Whip**

Preheat oven to 350 degrees. Mix cake mix, eggs, water and 1/4 cup Crème de Mint. Put mixture in a 9 x 13 pan and bake for 25 minutes. Once cooled, spread jar of Hershey Chocolate Fudge on cake. Add 1/4 cup of Creme de Mint to the container of Cool Whip, mixing it well and then spread on cake. Chill, cut and enjoy!

## Apple Banana Cake

*Jalayne Keller*

**2 medium bananas diced**  
**3 medium apples diced**  
**2 cups sugar**  
**½ cup oil**  
**1 cup nuts**  
**2 eggs**  
**2 tsp. vanilla**

***Sift together:***

**2 cups flour**  
**2 tsp. soda**  
**2 tsp. salt**  
**2 tsp. cinnamon**

Mix together fruit, sugar, oil, nuts, eggs, and vanilla. Add dry ingredients. Mix together well. Bake in 9 x 13 pan at 350 degrees for 1 hour.

## Apple Bundt Cake

*Kathy Bergman*

***Beat together:***

**1 ½ cups oil**  
**2 cups sugar**  
**3 eggs**

***Add and mix:***

**3 cups flour**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**2 tsp. vanilla**  
**½ tsp. cinnamon**  
**3 cups finely chopped apples**  
**1 cup nuts**

Put all ingredients in a well-greased bundt pan. Bake at 350 degrees for 1 hour and 15 minutes.

***Glaze:***

**1 stick butter**  
**4 T. cream**  
**1 cup brown sugar**

Melt together and drizzle over baked cake.

## Better Than Sex Cake

*Rita Sellers*

- 1 package German chocolate cake mix**
- 1 can sweetened condensed milk (not evaporated)**
- 1 jar Mrs. Richardson's butterscotch or caramel topping**
- Frozen whipped topping, thawed**
- 3 Heath candy bars**

Make the cake according to the directions on package. While it is still warm, poke holes in the top of the cake with a wooden spoon. Let cool a bit. Pour sweetened condensed milk into the holes. Pour the butterscotch or caramel topping on top. Let stand a few minutes. Spread top with thawed whipped topping. Crush candy bars and sprinkle over top of cake.

## Butterfinger Dessert

*Diane Morgan*

- 2 cups graham cracker crumbs (1 pkg.)**
- 1 cup (½ pkg.) reg. crackers (saltines) crushed**
- 3 regular Butterfinger bars (freeze then chop up)**
- ½ cup margarine (melted)**

Put all together in a plastic bag and crush up. Put  $\frac{2}{3}$  of above mixture in 9 x 13 pan. Pat down and chill.

- 2- 3 oz. packages vanilla instant pudding**
- 2 cups milk**
- 1 quart softened vanilla ice cream**
- 8 oz. Cool Whip**

Beat pudding and milk together until smooth. Mix on low for 2 minutes. Add 1 quart softened vanilla ice cream. (Half of ½ gallon) Put on top of crumb mixture. Spread Cool Whip over top. Add remaining crumb mixture to top. Put in freezer. (You can use chocolate pudding if desired.)

## Cherry Chocolate Cake

*Rosie Barber*

- 1 box chocolate cake mix (dry)**
- ¼ tsp. soda**
- 2 eggs**
- 1 can cherry pie mix**
- ⅓ cup boiling water**

Preheat oven to 350 degrees. Grease and flour a 9 x 13 inch pan. Combine ingredients. Beat with mixer for 2 minutes. Pour into 9 x 13 pan. Bake for 35-40 minutes. Frost when cool.



## Chocolate Cola Cake

### **Cake:**

- 1 Devil's Food Cake Mix**
- 1 4 oz. instant chocolate pudding**
- 4 eggs**
- ½ cup vegetable oil**
- 1 ¼ cups cola**

Gradually add 1 ¼ cups cola, and beat on medium 2 minutes. Preheat oven to 350°. Pour into a 9 x 13 greased pan. Bake 30-35 minutes. Cool 10 minutes

### **Frosting:**

- ½ cup butter**
- 3 T. unsweetened cocoa**
- 3 ½ cups confectioners' sugar**
- 1 tsp. vanilla**
- 1 cup chopped pecans**

Stir constantly on medium heat – DO NOT BOIL. Stir in 16 oz. (3 ½ cups) confectioners' sugar and 1 tsp. vanilla.

Frost cake. Put 1 cup chopped pecans on top.

## Greatest Chocolate Cake I Ever Tasted

*Diane Lapacek-Rowland*

- 2 cups All Purpose Flour**
- 1 tsp. salt**
- 1 tsp. baking powder**
- 2 tsp. baking soda**
- ¾ cup unsweetened cocoa powder**
- 2 cups sugar**
- 1 cup vegetable oil**
- 1 cup hot coffee**
- 1 cup milk**
- 2 eggs**
- 1 tsp. vanilla**

Sift dry ingredients and add to mixing bowl. Add oil, coffee, milk and mix for 2 minutes. Add eggs and vanilla and beat 2 more minutes.

Pour into greased pan and bake at 325 degrees for 30-40 minutes or until toothpick comes out clean from center.

### **Frosting:**

- ⅓ cup milk**
- ½ cup Crisco**
- ½ cup butter/margarine**
- 1 egg**
- 1 cup sugar**

Beat with electric beater on high speed until light and fluffy. Spread over cooled cake.

## Chocolate Zucchini Cake

*Carrie Baribeau*

<b>½ cup soft butter</b>	<b>4 T. cocoa</b>
<b>½ cup vegetable oil</b>	<b>½ tsp. baking powder</b>
<b>1 ¾ cups sugar</b>	<b>1 tsp. baking soda</b>
<b>2 eggs</b>	<b>½ tsp. cloves</b>
<b>1 tsp. vanilla</b>	<b>½ tsp. cinnamon</b>
<b>½ cup sour milk</b>	<b>2 ½ cups finely diced zucchini</b>
<b>2 ½ cups flour</b>	<b>¼ cup chocolate chips or more</b>

Cream butter, oil and sugar. Add eggs, vanilla and sour milk. Beat well with mixer. Mix together all dry ingredients and add to creamed mixture. Beat well. Stir in diced zucchini. Spoon batter into greased and floured 9 x 13 pan. Sprinkle top with chocolate chips. Bake in 325 degree oven for 40-50 minutes or until toothpick inserted comes out clean.

## Moist Chocolate Cake

*Dianne Bartle*

<b>1 ½ cups sugar</b>	<b>2 tsp. baking soda</b>
<b>2 eggs</b>	<b>1 cup boiling water</b>
<b>½ cup shortening</b>	<b>1 tsp. vanilla</b>
<b>½ cup cocoa</b>	<b>2 cups flour</b>
<b>1 cup milk</b>	

Mix sugar, shortening, and eggs. Then add baking soda, cocoa, and vanilla. Mix. Add milk and flour. Mix well after each. Last add boiling water, mix well. Put in a greased and floured 9 x 13 pan. Bake 30 minutes at 350 degrees.

## Chocolate Frosting

*Kathy Broker*

<b>1 cup sugar</b>
<b>5 T. butter</b>
<b>1 – 6 oz. package chocolate chips</b>
<b>1/3 cup milk</b>

In small saucepan, combine sugar, butter, and milk. Boil, stirring constantly for 1 minute.

Remove from heat, stir in chocolate chips until smooth. Frost cake or bars.

## Cinnamon Roll Cake

*Natasha Rodriguez*

**3 cups flour**  
**½ tsp. salt**  
**1 cup sugar**  
**4 tsp. baking powder**  
**1½ cups milk**  
**2 eggs**  
**2 tsp. vanilla**

Mix together. Then add ½ cup softened butter. Mix well. Spread in greased 9 x 13 glass pan.

***In another bowl, combine:***

**1 cup butter, softened not melted**  
**2 T. flour**  
**1 T. cinnamon**  
**1 cup brown sugar**

Sprinkle over cake batter and swirl. Bake 45 minutes at 350 degrees or until toothpick comes out clean. Cool 15 minutes and glaze with powdered sugar icing.

## Cranberry Cake with Butter Sauce

*Jennifer Beaudette*

**1 T. butter**  
**1 cup sugar**  
**½ cup evaporated milk**  
**½ cup water**  
**2 cups flour**  
**1 tsp. salt**  
**2 tsp. baking soda**  
**2 cups whole cranberries**

***Butter Sauce:***

**¼ lb. butter, melted**  
**1 cup sugar**  
**½ cup evaporated milk**  
**1 tsp. vanilla**

Cream butter and sugar, add evaporated milk and water. Sift flour, salt, and baking soda. Beat on medium speed. Add cranberries. Spray 9x13 pan. Bake at 325 degrees for 40 minutes or so. Test with a toothpick.

Butter Sauce: Melt ¼ lb butter. Add sugar and evaporated milk. Cook to a boil and remove from burner. When mix stops boiling, add vanilla.

## Moist'n Creamy Coconut Cake

*Clarice Simmons*

**1 package white cake mix (no pudding)**  
**1 Cream of Coconut (found in liquor department)**  
**1 container Cool Whip**  
**1 cup coconut**

Bake cake as usual. Poke holes in cake and pour cream of coconut over the top. Cool.

Frost with cool whip and 1/2 cup coconut added. Toast 1/2 cup coconut in oven and sprinkle over top. Refrigerate.

## Easy Black Forest Cake

*Janet Phillip*

- 4 eggs beaten**
- 1 can cherry pie filling**
- 1 chocolate cake mix**
- 1 tsp. almond extract**

Mix and bake at 350 degrees for 40-45 minutes.

## Easy Bundt Cake

*Janet Philip*

- 1 chocolate cake mix**
- 4 eggs beaten**
- 1 cup water**
- 1 cup oil**
- 1 small package chocolate instant pudding**

Combine all ingredients, mix for 2 minutes. Bake in Bundt pan at 350 degrees for 45 minutes.

## Filled Cupcakes

*Delores Christner*

- 2 eggs**
- 1 cup sugar**
- ½ cup oil**
- 1 cup plus 2 T. flour**
- 1 tsp. baking powder**
- ½ tsp. salt**
- Cherry pie filling**

Beat eggs and sugar. Add oil and beat until thick. Add flour, baking powder and salt. Mix well. Fill paper lined cupcake tins ½ full. Put 1 teaspoon cherry pie filling in center and bake 25-30 minutes at 350 degrees. Makes 17-18 cupcakes.

## Hawaiian Cake

*Dianne Bartle*

- 1 package yellow cake mix**
- 2 cups milk**
- 1 package (8 oz.) cream cheese softened**
- 1 package vanilla instant pudding**
- 1 can crushed pineapple (drained)**
- 1 cup whipping cream (whipped)**
- Chopped nuts**

Prepare cake mix as directed. Bake in 9 x 13 pan. Cool. Add milk to cream cheese, blend well. Beat in pudding mix. Pour pudding mix over cake, spread pineapple over pudding then whipped cream over pineapple. Sprinkle with chopped nuts. Cover and refrigerate. Cut into squares. Serves 12 to 15.

## Lemon Cake

*Clarice Simmons*

- 1 yellow cake mix**
- 1 package lemon jello**
- 1 cup hot water**
- 1 package lemon instant pudding**
- 1 cup milk**
- 1 cup 7-up**
- 1 container Cool Whip**

Bake cake as usual. Poke holes in cake while warm and pour jello mixed with 1 cup hot water over cake. Then pour 1 cup 7-up over cake. Frosting for cake: mix 1 cup milk with lemon pudding. Add this to the cool whip and frost cake. Refrigerate.

## Light Fruit Cake

*Louise Anderson*

“I have made this recipe for 50 years.”

- |   |                              |
|---|------------------------------|
| <b>1 lb. butter</b>                             | <b>1 dozen eggs</b>          |
| <b>3 cups sugar</b>                             | <b>2 cups golden raisins</b> |
| <b>1 lb. fruit peel</b>                         | <b>¼ lb. green cherries</b>  |
| <b>1 slice red, green, and yellow pineapple</b> | <b>½ lb. red cherries</b>    |
| <b>2 cups coconut</b>                           | <b>1 lb. walnuts</b>         |
| <b>1 T. lemon juice</b>                         | <b>1 tsp. salt</b>           |
| <b>4 ½ cups flour</b>                           | <b>2 T. baking powder</b>    |

Cream butter and sugar. Separate eggs. Beat in egg yolks, salt, and lemon juice to sugar mixture. Measure out 1 cup flour and mix over peel, cherries, raisins, nuts, and coconut. Add to first mixture. Add rest of flour. Beat egg whites until stiff. Fold in mixture. Place in 4 paper lined loaf pans. Bake at 300 degrees for 2 hours. Remove and wrap in towels to soften, maybe days.

## Mandarin Orange Dessert Cake

*Sharlot Nelson*

“Yummy and an easy spring dessert!”

- 1 package yellow cake mix**
- 1 (11 ½ oz.) can mandarin oranges and juice**
- ½ cup oil**
- 4 eggs**

Beat 3-4 minutes in a bowl. Bake at 350 degrees for 25-30 minutes in a 9 x 13 greased and floured pan. Cool. Frost with the frosting.

### **Frosting:**

- 1 (8 oz.) can crushed pineapple and juice**
- 1 small box instant vanilla pudding mix**

Mix, beat until thick. Fold in 8 oz. Cool Whip. Put on cake. Make a day ahead, refrigerate. Keeps a few days in refrigerator.

## Mary's Crazy Cake

*Ruth Mlejnek*

**3 cups flour**  
**2 cups sugar**  
**½ tsp. salt**  
**⅓ cup cocoa**  
**1 ½ tsp. baking soda**  
**2 T. vinegar**  
**¾ cup oil**  
**3 tsp. vanilla**  
**2 cups water**

In a large bowl, combine the first 5 ingredients. Make 3 wells on top, in one well pour the vinegar, in another pour the oil, and the other pour the vanilla. Pour 2 cups water over entire mixture. Stir gently until blended, but do not over beat. Transfer to a 9 x 13 baking pan. Bake at 350 degrees for 45 minutes. If using a glass pan, reduce temperature to 325 degrees.

### **Frosting:**

**1 cup sugar**  
**¼ cup cocoa**  
**¼ cup butter**  
**¼ cup milk**

In a small saucepan, combine the sugar, cocoa, butter, and milk. Heat and boil for 1 minute while stirring occasionally until spreading consistency. Spread on the cake.

## Pockets of Lemon Cake

*Genevieve Gillert*

**1 package Pillsbury Moist Supreme White Cake Mix**  
**1 ¼ cups water**  
**⅓ cup Crisco oil**  
**4 egg whites**

### **Filling:**

**1 – 15.75-ounce can lemon pie filling or 1 (3.4-ounce) lemon instant pudding and pie filling (prepared)**

### **Topping:**

**1 – 16-ounce can Pillsbury Creamy Supreme Lemon Creme or Vanilla Frosting**  
**1 – 8-ounce container frozen whipped topping, thawed**

Heat oven to 350 degrees. Grease and flour 9 x 13 inch pan or spray with nonstick cooking spray. Prepare cake mix as directed on package, using water, oil and egg whites.

Spread batter in greased and floured pan. Drop pie filling by heaping teaspoonfuls evenly onto batter. Bake at 350 degrees for 30 to 40 minutes or until edges pull away from pan and top is golden brown. Cool cake in pan for 45 minutes or until completely cooled. In medium bowl, combine frosting and whipped topping; blend well. Spread over cooled cake.

## Popcorn Cake

*Diane Lapacek-Rowland*

“Great for kids.”

**2 sticks margarine**

**½ cup oil**

**22 large marshmallows**

**20 caramels**

**½ lb. candy coated chocolate pieces (M & M's)**

**10 cups popped popcorn (all unpopped kernels removed)**

**½ lb. peanuts**

Melt first four ingredients together in large saucepan over low heat. Spray tube pan (bundt pan) with vegetable spray. Place chocolate pieces in bottom of pan.

Combine popcorn, peanuts, melted marshmallow and caramels and pour into pan.

Cake is ready when ingredients are “set”. (About 2 hours at room temperature) Remove carefully from pan onto a plate. Pieces can just be pulled off and enjoyed!

## Poppy Seed Cake

*Evelyn Snobl*

**½ cup poppy seeds**

**1 cup milk**

**1 tsp. vanilla**

**¾ cup lard or ¾ cup butter**

**1 ½ cups sugar**

**2 ¼ cups flour**

**2 tsp. baking powder**

**½ tsp. salt**

**4 large egg whites beaten**

Soak poppy seeds in milk and vanilla for two hours or overnight. Cream lard or butter and sugar until fluffy. Blend in sifted dry ingredients and add alternately with milk mixture.

Beat egg whites until stiff and fold into batter. Pour in a greased and floured 9 x 13 pan.

Bake at 350 degrees for 30 minutes.

### ***Caramel Frosting for Poppy Seed Cake***

**1 can evaporated milk**

**1 cup brown sugar**

**3 egg yolks**

**½ cup butter**

**1 tsp. vanilla, add when cool**

Cook until thick, than put on cake.

## Pull Apart Coffee Cake

*Shirlee Lucken*

**2 loaves frozen bread dough**

**Sauce:**

**½ cup butter**

**1 cup brown sugar**

**1 package butterscotch pudding, not instant**

**2 T. milk**

**1 T. cinnamon**

**½ cup nuts (optional)**

Cut bread dough lengthwise into quarters. Cut each quarter into pieces, 24 in each loaf. Grease a 9 x 13 pan. Place all the pieces of dough from the first loaf in the bottom of the pan. Mix together ingredients for caramel sauce. Melt and pour over first loaf, evenly spread nuts over dough pieces and then fill in spaces with dough from the second loaf. Cover pan with waxed paper and a towel and let rise until it is at the top of the pan (approximately 2 hours). Bake at 350 degrees for 20-25 minutes. After baking, turn pan upside down and cool slightly, then remove pan.

## Pumpkin Dump Cake

*Sharlot Nelson*

**1 – 29 oz. can of pumpkin**

**1 – 12 oz. can evaporated milk**

**3 eggs**

**1 cup sugar**

**1 tsp. salt**

**3 tsp. cinnamon**

Mix above ingredients and put in 9 x 13 pan. Sprinkle 1 yellow cake mix on top then 1 cup pecans.

Pour ¾ cup butter melted over the top. Bake 50 minutes at 350 degrees.

## Pumpkin Pie Cake

*Bev Haverly*

**29 oz. can pumpkin**

**4 eggs**

**1 can evaporated milk**

**1 ½ cups sugar**

**2 tsp. cinnamon**

**⅓ tsp. ground cloves**

**½ tsp. nutmeg**

**1 package yellow cake mix**

**½ cup melted margarine and cut into cake**

**1 cup chopped nuts**

Beat all except cake mix and put in ungreased 9 x 13 pan. Sprinkle dry cake mix over mixture. Pour melted margarine over cake mix and cut in and sprinkle chopped nuts. Bake at 350 degrees 1 hour, no longer. Top with whip cream.



## Quick Dessert

*Sharlot Nelson*

**2 ½ lb. can of sliced peaches**  
**Butter brickle cake mix or similar**  
**1 stick butter**  
**Walnuts**

Put can of sliced peaches (including juices) in 9 x 13 pan. Sprinkle one butter brickle (or similar) cake mix over the top. Dot with one stick of butter, cut in small pieces. Sprinkle with walnuts. Bake at 40-45 minutes at 350 degrees. Delicious with a scoop of ice cream and quick to fix.

## Red Devil's Food Cake

*Evelyn Snobl*

**2 cups sugar**  
**¾ cup shortening**  
**2 eggs**  
**1 tsp. vanilla**  
**1 cup sour milk**  
**2 ½ cups sifted flour**  
**1 tsp. salt**  
**2 tsp. soda**  
**½ cup cocoa**  
**1 cup boiling water**

Sift flour and cocoa together. Cream sugar and shortening. Add eggs and vanilla. Alternately add rest of ingredients except water. Add water and bake at 350 degrees for 35-40 minutes. Gets high and very moist.

## Rhubarb Cake

*Carol S. Juve*

“Delicious with a spoonful of whipped cream.”

**1 stick melted butter**  
**1 ½ cups sugar**  
**1 cup buttermilk**  
**1 tsp. vanilla**  
**2 cups sifted flour**  
**1 tsp. salt**  
**1 tsp. soda**  
**3 cups diced rhubarb**  
**¾ cup brown sugar**  
**1 tsp. cinnamon**

Cream butter and sugar. Add buttermilk and vanilla. Stir in flour, salt, and soda. Add diced rhubarb. Mix well and put in greased 9 x 13 pan. Top with brown sugar mixed with cinnamon. Bake at 350 degrees for 50 to 60 minutes.

## Rhubarb Coffee Cake

*Eileen Robarge*

<b>½ cup butter</b>	<b>½ cup walnuts</b>
<b>1 ½ cups sugar</b>	<b>3 cups rhubarb-dried</b>
<b>1 egg</b>	<b>½ tsp. salt</b>
<b>1 cup buttermilk</b>	<b>2 ½ cups flour</b>
<b>1 tsp. soda</b>	<b>1 cup brown sugar</b>

Cream butter and sugar. Add egg and buttermilk. Add dry ingredients and fold in rhubarb. Pour into greased 9 x 13 pan and sprinkle with brown sugar and nuts. Bake at 350 degrees for 45 minutes.

### **Topping:**

**½ cup butter**  
**1 cup sugar**  
**½ cup cream or half and half or evaporated milk**  
**1 tsp. vanilla**

Cook in sauce pan until sugar is dissolved. Pour over coffee cake while still warm.

## Rhubarb Delight Cake

*Diane Morgan*

**2 cups flour**  
**1 T. sugar**  
**¾ cup butter**

Mix together and pat into 9 x 13 pan. Bake at 350 degrees for 12 minutes.

**3 cups rhubarb (or strawberries, blueberries, mixed fruit, etc.)**  
**1 ¼ cups sugar (less for blueberries)**  
**4 T. flour (5 for rhubarb)**  
**1 cup evaporated milk or yogurt**  
**1 egg**

Mix together and pour over crust. Bake at 350 degrees for 30-40 minutes. Top with whipping cream.

## Rhubarb Dessert

*Sharlot Nelson*

**1 stick butter**  
**4 cups rhubarb cut up**  
**1 cup small marshmallows**  
**½ cup white sugar**  
**½ cup brown sugar**  
**1 Jiffy cake mix (yellow)**

Melt butter in 8 x 12 cake pan. Add rhubarb. Sprinkle marshmallows over. Then sprinkle white sugar and brown sugar over. Mix 1 Jiffy cake mix (yellow) according to directions. Pour over sugar layers. Bake at 350 degrees for 30-40 minutes. Check at 25 minutes. Serve warm with ice cream.

## Rhubarb-Strawberry Crunch

*Darleen Loretz*

**1 cup white sugar**  
**3 T. flour**  
**3 cups sliced fresh strawberries**  
**3 cups diced rhubarb**  
**1 ½ cups flour**  
**1 cup packed brown sugar**  
**1 cup butter**  
**1 cup rolled oats**

Preheat oven to 375 degrees. In a large bowl, mix white sugar, 3 tablespoons flour, strawberries and rhubarb. Place the mixture in a 9 x 13 baking dish. Mix 1 ½ cups flour, brown sugar, butter and oats until crumbly. You may want to use a pastry blender or mixer for this. Crumble on top of rhubarb and strawberry mixture. Bake 45 minutes or until lightly browned. Makes 18 servings.

## Rhubarb-Strawberry Coffee Cake

*Phyllis and Ruth Anderson*

**3 cups flour**  
**1 cup sugar**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**1 tsp. baking powder**  
**1 cup butter**  
**1 cup buttermilk**  
**2 slightly beaten eggs**  
**1 tsp. vanilla**  
**1 recipe rhubarb filling**  
**¾ cup sugar**  
**½ cup flour**  
**¼ cup butter**

In mixing bowl, stir together 3 cups flour, 1 cup sugar, soda, salt, and baking powder. Cut in 1 cup butter to fine crumbs. Beat buttermilk, eggs, and vanilla; add to dry ingredients. Stir to moisten. Spread half the batter in greased 9 x 13 pan. Spread cooled filling over the batter in pan. Spoon remaining batter in small mounds atop filling. Combine remaining sugar and flour, cut in ¼ cup butter to fine crumbs. Sprinkle crumbs over batter. Bake at 350 degrees for 40-45 minutes. Serves 12-15.

### ***Rhubarb Filling for Coffee Cake:***

In saucepan, combine 3 cups fresh or one 13 oz. package frozen unsweetened rhubarb cut in 1" pieces, and one 16 oz. package sliced frozen sweetened strawberries, thawed. Cook fruit covered about 5 minutes. Add 2 T. lemon juice. Combine 1 cup sugar and 1/3 cup cornstarch. Add to rhubarb mixture. Cook and stir 4-5 minutes until thickened and bubbly; cool.

## Rose's Cheese Cake

*Joyce Ann Nelson*

"This was one of my mom's favorites."

### **Crust:**

**12 squares graham crackers**

**¼ cup butter**

**¼ cup sugar**

Roll crackers into fine crumbs. Add melted butter and sugar. Cover and press bottom and sides of glass pie plate.

### **Filling:**

**1 lb. sieved cottage cheese, mash with a potato masher**

**1 cup whipping cream**

**½ cup sugar**

**2 eggs (well-beaten)**

**1 tsp. vanilla**

Combine all ingredients. Mix well and pour over crust. Bake at 350 degrees for 45-60 minutes. Cool before serving.

## Sponge Cake

*Ed Snobl*

**¾ cup sifted flour**

**6 eggs, separated**

**1 cup sugar**

**½ grated lemon rind**

**1 T. lemon juice**

**½ tsp. baking powder**

**¼ tsp. salt**

**½ tsp. cream of tartar**

Beat egg yolks until thick. Add sugar gradually. Add lemon juice and rind. Beat well. Beat egg whites with salt and cream of tartar. Sift flour 5 times with baking powder. Fold in part of egg whites. Add flour, folding in carefully. Then add remainder of egg whites. Then fold in yolk mixture. Bake 1 hour in tube pan at 325 degrees.

## Fluffy Frosting

**1 cup sugar**

**2 egg whites**

**4 T. cold water**

**6 marshmallows cut in small pieces**

**¼ tsp. cream of tartar**

**Dash of salt**

**½ tsp. vanilla**

Combine sugar, unbeaten egg whites, water, cream of tartar, marshmallows, and salt in top of double boiler. Place over boiling water. Beat until frosting forms a peak, about 7 minutes. Add vanilla last.

## Buckeyes

*Toni Weise*

**1 jar (18 oz.) creamy peanut butter**  
**1 cup butter, room temperature**  
**1 lb. powdered sugar**  
**2 cups graham cracker crumbs**  
**24 oz. semisweet chocolate chips**  
**4 T. shortening**

In a medium bowl, beat peanut butter and butter until soft. Beat in sugar. Stir in graham cracker crumbs.

Using a heaping tsp. of mixture, roll into balls. Place balls on tray and chill in the freezer for 15 minutes.

Melt chocolate chips and shortening in bowl, stir until smooth. Line a cookie sheet with foil and spray lightly. Spear a ball with a toothpick and dip into chocolate mixture to cover  $\frac{3}{4}$  of the ball.

Place on foil, and chill until chocolate coating is firm.

## Chocolate Filled Bon Bons

*Kathy Broker*

**1 cup Crisco**  
 **$\frac{1}{2}$  cup unsifted powdered sugar**  
**1 tsp. vanilla**  
**2  $\frac{1}{4}$  cups flour**  
 **$\frac{1}{2}$  tsp. salt**  
**1 bag milk chocolate stars**

Preheat oven to 375 degrees. Cream Crisco and sugar, blend in vanilla. Add flour and salt, mix until blended. Wrap about 2 teaspoons dough evenly around each star. Bake 10-12 minutes on cookie sheet. Cookies will brown on bottom. Remove to wire rack to cool completely. Makes about 40 cookies.

## Chocolate Mallow Bon Bon

*Dawn Erickson*

**2  $\frac{1}{4}$  cups flour**  
 **$\frac{2}{3}$  cup cocoa**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**1 cup sugar**  
 **$\frac{1}{2}$  cup brown sugar**  
**1 cup shortening**  
**2 eggs**  
**1 tsp. vanilla**  
**Mini marshmallows**

Preheat oven to 400 degrees. Combine flour, cocoa, baking soda, salt, and set aside.

In a large bowl, cream sugars and shortening until fluffy. Add eggs and vanilla, stir.

Stir into flour mixture and blend dough well until it appears crumbly. Fold approximately 1 tablespoon dough around 2 mini marshmallows, roll in sugar, place on ungreased cookie sheet.

Bake 5 minutes or until cookie starts to crack slightly.

## Cracker Candy

*Colleen Johnson*

- 1 cup butter**
- 1 cup brown sugar**
- Soda crackers**
- 12 oz. milk chocolate chips**

Preheat oven to 350 degrees. Line a 17 x 11 greased jelly roll pan with soda crackers.

Bring butter and brown sugar to a boil. Boil 3 minutes. Pour over crackers.

Place in preheated oven for 5 minutes. Remove from oven and sprinkle with chocolate chips.

Let chocolate chips melt, then spread like frosting. Chill in refrigerator 1-2 hours.

Break into pieces.

## Fudge Balls

*Joyce Ann Nelson*

- ½ cup butter**
- 1 ½ squares unsweetened chocolate**
- ¾ cup sugar**
- 1 egg (beat with fork)**
- ½ tsp. vanilla**
- ¼ tsp. salt**
- 2 cups flour**

Melt butter with chocolate in saucepan over low heat; cool. Add sugar, egg, vanilla, and salt. Mix thoroughly. Stir in flour. Shape into balls. Place on ungreased baking sheet. Bake at 375 degrees for 8 to 10 minutes or until delicately brown. While warm, roll in confectioners' sugar.

## Homemade Caramels

*Nancy Nelson*

- 3 cups sugar**
- 2 cups white corn syrup**
- 3 sticks butter**
- 1 can sweetened condensed milk**

Combine sugar, syrup, butter, and sweetened condensed milk. Bring to a boil on medium heat stirring constantly; continue to boil until it reaches 242 degrees on the candy thermometer while stirring constantly. Remove from heat, add one teaspoon vanilla. Pour into a 9 x 13 buttered glass pan. Cool completely. Cut into pieces one row at a time. Wrap in waxed paper.

## Kellogg Cereal Candy

*Delores Christner*

“My mom made these at Christmas.”

- 2 cups brown sugar**
- 1 cup syrup (white or dark)**
- 1 cup cream or milk**

Cook little harder than soft ball stage.

### **Add:**

- 3 cups Corn Flakes**
- 3 cups Rice Krispies**
- 1 cup salted peanuts**
- 1 cup coconut**

Stir into mixture and pack well in 9 x 13 buttered pan. Cut into bars when cool.

## Maple Walnut Fudge

*Susan Barta*

- 1 (14 oz.) can sweetened condensed milk**
- 3 cups white baking chips**
- ¼ cup butter**
- ¼ tsp. salt**
- 1 tsp. maple extract**
- 1 ½ cups chopped walnuts – divided**

Line an 8x8 pan with foil. Microwave first four ingredients. Stir until smooth. Add maple extract and ¼ cup nuts. Pour into pan, sprinkle ¼ cup nuts on top. Chill. Cut into small pieces.

## Potato Coconut Creams

*Norman Olson*

- ¾ cup mashed potatoes**
- 4 cups powdered sugar**
- 4 cups shredded coconut**
- 1 ½ tsp. vanilla**

Combine potatoes and powdered sugar. Add coconut and vanilla. Blend well. Make small balls and roll in coconut. Let dry 20 minutes.

## Whiskey Balls

*Eileen Robarge*

- |                                    |                              |
|------------------------------------|------------------------------|
| <b>3 cups vanilla wafer crumbs</b> | <b>½ cup pecans, chopped</b> |
| <b>½ cup powdered cocoa</b>        | <b>2 cups powdered sugar</b> |
| <b>½ cup whiskey</b>               | <b>2 T. light corn syrup</b> |
| <b>½ tsp. salt</b>                 |                              |

Mix crumbs, nuts, 1 cup powdered sugar, cocoa, whiskey, corn syrup, and salt. Form into balls about walnut size. Roll each ball in remaining powdered sugar and place on cookie sheet. Chill in refrigerator for several hours. Yields: 3 dozen

## Almond Bark Cookies

*Dorothy Zehm*

**3 cups Peanut Butter Captain Crunch Cereal**      **2 cups dry roasted peanuts**  
**3 cups Rice Krispies**      **2 lbs. white almond bark**  
**2 cups miniature marshmallows**

Melt bark in microwave or double boiler. Stir into remaining ingredients. Drop by teaspoon on waxed paper.

## Almond Shortbread Cookies

*Linda Crossett*

“These cookies are my most requested recipe and so easy.”

**2 cups butter**  
**1 ¼ cups powdered sugar**  
**4 cups flour**  
**1 tsp. pure almond extract**

Cream together: butter, powdered sugar and flavoring. Mix in flour. Roll out to ¼ inch thick and cut into desired shapes. I like to use a thin, floured cloth to roll out the dough on. Put on parchment paper covered cookie sheets. Bake at 350 degrees for 10-14 minutes, depending on how thick the dough is. Cookies will just start to be a little brown around the edges. Cool.

### ***Almond Frosting:***

**3 cups powdered sugar**  
**2 T. light corn syrup**  
**2 T. milk**  
**1 tsp. pure almond extract**

Beat all ingredients together. Add more milk if frosting is too thick, it should be slightly thin to spread on the cooled cookies. Color frosting if desired. You can swirl together a couple different colors of the frosting for a pretty look. Let frosting harden on cookies overnight before storing in air tight containers.

## Amazing No Bake Cookies

*Jennifer Horstman*

**1 cup sugar**  
**1 cup corn syrup**  
**1 jar (18 oz.) peanut butter (crunchy or smooth – I use creamy)**  
**6 cups Corn Flakes**  
**3 oz. good quality chocolate**

Combine sugar and corn syrup in a medium saucepan. Place over medium-high heat and stir until the mixture comes to a full boil. Remove from heat and stir in the whole jar of peanut butter. Mix well. Add corn flakes to a large bowl. Pour peanut butter mix over the corn flakes and mix well, make sure to coat all of the corn flakes. With a small or medium cookie scoop, form into 1-2 inch balls. Place them on wax paper. Put the chocolate in a small bowl and melt in the microwave. Drizzle the melted chocolate over the cookies. Ready when they are cooled.



## Best Sugar Cookies

*Shirley Jones*

**1 tsp. salt**  
**2 tsp. baking powder**  
**1 tsp. baking soda**  
**1 cup butter**  
**3 cups flour**  
**1 cup sugar**  
**2 eggs**  
**1 tsp. vanilla**  
**3 T. canned milk**

Mix salt, baking powder, baking soda, and flour. Cut in butter and work like pie dough.

In a separate bowl beat together sugar, eggs, vanilla, and canned milk.

Mix both mixtures together. Chill dough. Roll and cut. Bake at 350 degrees for 8 to 10 minutes or until edges turn light brown. Frost with powdered sugar frosting.

## Brown Rim Cookies

*Diane Morgan*

**1 cup shortening**  
 **$\frac{2}{3}$  cups sugar**  
**2 eggs, beaten**  
**1 tsp. vanilla**  
**2  $\frac{1}{2}$  cups sifted flour**  
**1 tsp. salt**

Cream shortening and sugar. Add vanilla and eggs. Sift flour and salt together and add to creamed mixture. Place teaspoons of dough on cookie sheet. Flatten with glass. Bake at 375° until edges are brown.

## Brown Sugar Peanut Butter Cookies

*Liz Avery*

**1 cup butter softened**  
**1 cup brown sugar**  
**1 cup peanut butter**  
 **$\frac{1}{2}$  tsp. salt**  
**1 tsp. vanilla**  
**2 eggs**  
**3 cups flour**  
**1 tsp. baking soda**

Cream together butter, sugar, and peanut butter. Add eggs and vanilla. Beat until fluffy. Stir in rest of ingredients. Mix until dough forms shape of a ball. Chill in refrigerator for one hour. Roll into little balls. Place on ungreased cookie sheet. Flatten with fork dipped in sugar. Bake at 375 degrees for 10-11 minutes. Cool. Yields: 4  $\frac{1}{2}$  dozen cookies.

## Chocolate Chip Cookies

*Nancy Nelson*

**1 1/3 cups sugar**  
**2 cups butter**  
**1 T. salt (this is correct)**  
**2 eggs**  
**4 cups flour**  
**1 1/2 tsp. soda**  
**3 T. orange juice**  
**Nuts and chocolate chips**

Spoon out on cookie sheet, press down with a glass dipped in white sugar, bake at 350 until light brown.

## Chocolate Chip Cookies

*Daniel Brazeau*

**1 cup margarine or butter**  
**1/4 cup sugar**  
**3/4 cup brown sugar**  
**2 eggs**  
**Mix together. Add:**  
**1-4 oz. package vanilla instant pudding**  
**1 tsp. vanilla**  
**2 1/4 cups flour**  
**1 tsp. baking soda**  
**1/4 tsp. salt**  
**1 package chocolate chips (2 cups)**  
**1 cup nuts (optional)**

Bake at 350 degrees for 8-9 minutes depending on your oven. Cool and enjoy.

## Chocolate Chip Oatmeal Cookies

*Joyce Ann Nelson*

**1 cup shortening**  
**1 cup brown sugar**  
**1 cup white sugar**  
**2 eggs**  
**2 tsp. water**  
**1 tsp. vanilla**  
**1 1/2 cups flour**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**3 cups oatmeal**  
**Chocolate chips**

Combine first 6 ingredients. Sift together and add dry ingredients. Once combined, add oatmeal and chips. Drop by teaspoons on cookie sheets. Bake at 350 degrees for 12 minutes.

## Chocolate Waffle Cookies

*Joyce Ann Nelson*

**1 ½ cups sugar**  
**1 cup butter**  
**4 eggs**  
**2 tsp. vanilla**  
**2 cups flour**  
**Dash salt**  
**½ cup cocoa**

Blend sugar and butter. Add eggs one at a time. Add vanilla and blend well with a spoon. Sift together and add flour, salt, and cocoa. Mix well with spoon. Dough will be very stiff. Bake in hot waffle iron. Drop by teaspoon, bake 1 minute.

### **Frosting:**

**1 square unsweetened Bakers chocolate**  
**¼ cup butter**  
**1 cup sugar**  
**¼ cup milk**

Melt chocolate and butter together. Add sugar and milk. Cook on medium heat, stirring until it comes to a rolling boil. Add 1 tsp vanilla. Beat with spoon until frosting cools and thickens. Frost cookies. Enjoy.

## Easter Basket Cookies

*Phyllis Gillett*

<b>1/3 cup peanut butter</b>	<b>½ tsp. soda</b>
<b>1/3 cup butter</b>	<b>½ cup powdered milk</b>
<b>½ cup honey</b>	<b>½ cup wheat germ</b>
<b>1 egg</b>	<b>1 cup oatmeal</b>
<b>1 tsp. vanilla</b>	<b>½ cup chopped nuts</b>
<b>2/3 cup whole wheat flour</b>	<b>½ cup coconut</b>
<b>¼ tsp. salt</b>	<b>½ cup carob pieces</b>

Cream butter, peanut butter, and honey. Add egg, vanilla, and flour, salt, and soda. Stir in powdered milk, wheat germ and rest of the ingredients. Make into 1" balls; place on cookie sheet and flatten slightly. Bake at 350 degrees for 12 minutes.

## Easy Chocolate Cookies

*Carol Dartt*

**1 chocolate cake mix**  
**½ cup oil**  
**2 eggs beaten**  
**¼-½ cup chopped nuts**

Mix and roll into balls the size of a walnut. Roll in sugar and place on ungreased cookie sheet.

Bake at 350 degrees for 8-10 minutes.

## Easy Cookies

*R. Morley*

**1 cake mix any flavor**

**2 eggs**

**1/3 cup oil**

Mix well. Roll into small balls and flatten. Bake at 350 degrees for 10 minutes or until done. You can mix in nuts, raisins, chocolate chips or anything you might put in a cookie.

## Mary's Golden Raisin Cookies

*Kathy Bergman*

***Cream Together:***

**1 cup shortening**

**2 eggs**

**1 1/2 cups brown sugar**

***Sift together and add:***

**2 1/2 cups flour**

**1 tsp. soda**

**1/2 tsp. salt**

***Add:***

**1 cup coconut**

**1 cup golden raisins**

**1 cup nuts**

Drop on cookie sheet and bake at 350 degrees about 10-12 minutes until light brown.

## Marshmallow Peanut Cookies

*Joan Gosciniak-Person*

**12 oz. white chocolate chips**

**1 cup peanuts**

**2 T. peanut butter**

**1 cup mini marshmallows**

**1 1/4 cups Rice Krispies**

Melt white chocolate and peanut butter. Cool slightly. Stir in Rice Krispies and peanuts. Fold in marshmallows. Drop on wax paper. Refrigerate for 1/2 hour.

## Oatmeal Cookies

*Kathy Broker*

**1 cup brown sugar**

**1 tsp. baking soda**

**1 cup white sugar**

**1 tsp. salt**

**1 cup shortening**

**2 eggs**

**2 cups quick oatmeal**

**1 cup white chocolate chips**

**2 cups flour**

Cream shortening and sugar. Add eggs and dry ingredients. Mix well. Roll into balls. Bake at 375 degrees for 10-12 minutes on an ungreased cookie sheet.

## Oatmeal-Cranberry-White Chocolate Chip Cookies

*Dorothy Zehm*

**2/3 cup butter or margarine softened**      **1 tsp. soda**  
**2/3 cup brown sugar**                              **½ tsp. salt**  
**2 large eggs**                                         **1-6 oz. package raisins**  
**1 ½ cups old-fashioned oatmeal**             **⅔ cup white chocolate chunks or chips**  
**1 ½ cups flour**

Preheat oven to 375 degrees. Beat butter or margarine and sugar until light and fluffy. Add eggs. Mix well. Combine oats, flour, soda, and salt. Add to butter mixture in several additions, mixing well after each addition. Stir in cranberries and chocolate chunks. Drop by teaspoon onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown.

## Olivia's Ginger Cookies

*Pat Brewer*

**2 sticks of butter**  
**1 cup powdered sugar**  
**Beat together butter and sugar until light and fluffy, add:**  
**2 cups flour**  
**½ cup corn starch**  
**½ tsp. ground ginger**  
**Pinch of salt**  
**½ to ¾ cup chopped up fine crystallized Ginger (can find at Country Lane Market and Pantry)**

Mix all ingredients with your hands; the warmth of your hands works it into smooth dough. Make into 2 rolls and wrap in wax paper and refrigerate for 1 hour until chilled. Slice into ½ inch slices and bake at 325 degrees for 12 minutes until baked but light in color.

Dust in powdered sugar while still warm.

## Peanut Blossoms

*Joan Gosciniak*

**1 ¾ cups flour**                                         **½ cup peanut butter**  
**½ cup sugar**                                         **2 T. milk**  
**½ cup firmly packed brown sugar**           **1 tsp. vanilla**  
**1 tsp. baking soda**                                 **1 egg**  
**½ tsp. salt**     **Sugar**  
**½ cup shortening**                                 **48 milk chocolate candy kisses**

Heat oven to 375 degrees. Combine flour, sugar, brown sugar, baking soda, salt, shortening, peanut butter, milk, vanilla, and egg. Blend at low speed until stiff dough forms. Shape into 1 inch balls, roll in sugar. Place 2 inches apart on ungreased baking sheets. Bake for 10 to 12 minutes or until golden brown. Immediately top each cookie with a candy kiss, pressing down firmly so cookie cracks around edge. Remove from cookie sheet to cool.

## Peanut Butter Chocolate Chip Cookies

*Dixie Holders*

**1 cup Butter Flavored Crisco**  
**1 cup sugar**  
 **$\frac{2}{3}$  cup packed brown sugar**  
**1 cup chunky peanut butter**  
**2 eggs**  
**2 tsp. vanilla**  
**2 cups flour**  
**1 cup quick oatmeal**  
**2 tsp. baking soda**  
 **$\frac{1}{2}$  tsp. salt**  
**1  $\frac{1}{2}$  cups chocolate chips**

Combine Crisco, sugars, peanut butter, eggs, and vanilla. Mix well. Add remaining ingredients. Stir until well blended. Drop by rounded tablespoon onto ungreased cookie sheet. Bake at 350 degrees for 10-12 minutes or until golden brown. Cool 1 minute before removing from pan. These freeze well if they last long enough to get some into the freezer.

## Peanut Cookies

*Shirley Nelson*

### ***Cream:***

**1 cup brown sugar**  
**1 cup sugar**  
**1 cup shortening**  
**2 eggs**

### ***Add:***

**1 tsp. vanilla**  
**1 tsp. soda**  
**1 tsp. baking powder**  
**1 tsp. salt**  
**2 cups flour**

### ***Then add:***

**1  $\frac{3}{4}$  cups oatmeal**  
**1 cup peanuts**

Bake at 350 degrees for 10-15 minutes.

## Pie Crust Cookies

*Nancy Nelson*

**1 cup butter**  
**3 cups flour**  
**½ tsp. salt**  
**½ tsp. soda**  
**1 tsp. baking powder**

Mix above ingredients together like pie crust.

***Combine the following 3 ingredients and add to flour mixture:***

**3 eggs, beaten**  
**1 cup sugar**  
**1 tsp. vanilla**

Chill dough at least 1 hour or longer. Roll out on lightly floured cloth. Cut out and bake at 350 degrees.

***Frost with the following:***

**1-2 pound bag of powdered sugar**  
**1 stick of soft butter (not melted)**  
**About ⅔ to 1 pint of whipping cream**  
**1 T. vanilla**

## Pumpkin Cookies

*Dorothy Zehm*

**1 ½ cups brown sugar**  
**½ cup shortening**  
**2 eggs**  
**1 ¾ cups pumpkin**  
**2 ¾ cups flour**  
**1 T. baking powder**  
**1 tsp. cinnamon**  
**½ tsp. nutmeg**  
**½ tsp. salt**  
**¼ tsp. ginger**  
**1 cup raisins**  
**1 cup chopped nuts**

Mix liquids together well. Add dry ingredients and add to pumpkin mixture. Stir well. Add raisins and nuts. Drop by tablespoon on ungreased sheet. Bake 12-15 minutes at 400 degrees until lightly browned. Cool, then frost with maple butter glaze.

***Maple Butter Glaze:***

Heat ½ cup butter until golden brown. Blend in 2 cups powdered sugar and 2 teaspoons maple flavoring. Stir in 2-4 tablespoons hot water until icing spreads easily and smoothly.

## Scotch Shortbread

*Val Sutherland*

**1 cup softened butter**  
**1 cup powdered sugar**  
**2 cups flour**  
**¼ tsp. baking powder**  
**¼ tsp. salt**  
**½ tsp. vanilla**

***Topping:***

**2 T. granulated sugar**  
**⅓ tsp. cinnamon**

Cream softened butter, sift together sugar, flour, baking powder and salt. Gradually add to the butter. Add vanilla before blending in all the flour. Press by hand onto a 10" x 15" cookie sheet with edges. Sprinkle with cinnamon and sugar mixture. Bake at 350 degrees for 12-15 minutes or until golden. Cut while warm.

## Sugar Cookies

*Clarice Simmons*

**1 cup powdered sugar**  
**1 cup white sugar**  
**1 cup butter**  
**1 cup oil**  
**4 cups + 4 tsp. flour**  
**2 eggs beaten**  
**1 tsp. vanilla**  
**1 tsp. salt, soda and cream of tartar**

Mix all ingredients and chill overnight. Shape into balls and roll in sugar. Press with glass bottom. Bake at 375 degrees for 8-10 minutes.

## Tried-and-True Sugar Cookies

*Ernelle Rhinehart*

<b>1 cup margarine, softened</b>	<b>1 tsp. vanilla</b>
<b>1 cup powdered sugar</b>	<b>4 cups all-purpose flour</b>
<b>1 cup sugar</b>	<b>½ tsp. salt</b>
<b>1 cup (scant) vegetable oil</b>	<b>1 tsp. baking soda</b>
<b>2 eggs, well-beaten</b>	<b>1 tsp. cream of tartar</b>

Cream margarine and sugars. Add oil, eggs, vanilla and mix. Mix dry ingredients, and stir into sugar mixture. Chill at least two hours.

Place 1-inch balls on ungreased cookie sheet. Flatten with glass dipped in sugar. Bake at 350 degrees for 12-15 minutes. Makes about 100 cookies.



## Turtle Cookies

*Rosie Barber*

**1 cup plus 2 T. butter**  
**10 level T. cocoa**  
**4 eggs, beaten**  
**1 ½ cups sugar**  
**2 cups flour**

Put butter and cocoa in pan over medium heat and stir until well-blended. Add sugar to eggs and combine with cocoa mixture. Add flour and mix. Heat waffle iron, brushing lightly with oil. Drop cookie mixture by teaspoonfuls onto iron. Bake for 1 1/2 minutes with lid down. Remove and place on paper toweling on rack. Frost when cool.

### ***Frosting:***

**5 T. cocoa**  
**1/3 cup milk**  
**¼ cup plus 1 T. butter**  
**1 tsp. vanilla**  
**2 ½ cups powdered sugar**

Combine cocoa, milk, and butter in saucepan and heat, stirring constantly, until well-blended. Remove from heat and add vanilla and powdered sugar, beat and frost cookies. Makes about 80 cookies.

## Ultimate Mocha Truffle Chocolate Chip Cookies

*Mary Coblentz*

### ***Melt together:***

**½ cup butter**  
**½ cup chocolate chips**  
**Add 1 T. instant coffee, cool for 5 minutes, then add:**  
**¾ cup sugar**  
**¾ cup brown sugar**  
**2 eggs**  
**2 tsp. vanilla**

### ***Mix:***

**2 cups flour**  
**1/3 cup cocoa**  
**½ tsp. baking powder**  
**¼ tsp. salt**

Then stir into chocolate/coffee mixture, add 1 cup chocolate chips. Grease cookie sheet and bake at 350 degrees for 10 minutes. Cool on cookie sheet one minute then move to wire rack to cool. Makes 30 cookies. Very yummy!

## White Chocolate Chip and Dried Cranberry Cookies

*Delores Kuhl*

**In large bowl, beat with mixer for 3 minutes or until light and fluffy:**

**1 stick butter, room temperature**

**½ cup white sugar**

**⅓ cup brown sugar**

**Add and combine:**

**1 large egg**

**½ tsp. almond extract**

**Combine and add, beating mixture on low speed:**

**1 ½ cups flour**

**¼ tsp. salt**

**½ tsp. soda**

**¼ tsp. cream of tartar**

**Add and combine:**

**½ cups white chocolate chips**

**¾ cup dried cranberries**

Make 1" balls and place on ungreased cookie sheet. Bake at 350 degrees for 9 minutes or until cookies are set around edges.

## Butter Pecan Crust – 9" Pan

*Irene Faber*

**½ cup butter or margarine**

**¼ cup brown sugar**

**¼ cup shredded coconut**

**1 cup sifted flour**

**¼ cup pecans finely chopped**

Cut butter into brown sugar and flour until mixture resembles coarse ground meal. Add pecans and coconut, stir until evenly distributed with back of a spoon. Press mixture evenly around bottom and sides of pie tin. Bake at 375 degrees 12-15 minutes or until lightly browned.

## Caramel Brownie Pecan Pie

*Nancy Nelson*

**1 unbaked 9 inch pie crust**

**½ cup chopped pecans or walnuts**

**20 caramels**

**1 cup sweetened condensed milk**

**1 egg, beaten**

**2 T. butter**

**1 cup semi-sweet chocolate chips**

Melt chocolate chips and butter together. In separate bowl, melt caramels with 2/3 cup sweetened condensed milk. Spread nuts over pie crust. Pour caramel and milk mixture on top of the nuts. Next, combine the melted chocolate chips and butter with the egg and remaining sweetened condensed milk, pour that over the caramel layer. Bake for 35 minutes or until set at 350 degrees. Serve with whipped cream.

## Chocolate Mousse Pie

*Denise Seckora*

- 1 cup butter, softened**
- 1 ½ cups sugar**
- 5 squares (1 oz. each) unsweetened chocolate, melted**
- 4 eggs**
- 16-20 oz. whipped topping**
- 2 baked 9 inch pie crusts cooled**

Cream butter and sugar until light and fluffy. Blend in melted chocolate. Add eggs and beat well (about 5 minutes). Fold in whipped topping and spoon into pie crusts. Chill until firm. Garnish with chocolate shavings.

## Crazy Pie

*Carol Dankers*

- |                      |   |
|----------------------|---|
| <b>2 cups milk</b>   | <b>1 cup sugar</b>                        |
| <b>4 eggs</b>        | <b>½ cup margarine or butter (melted)</b> |
| <b>½ cup flour</b>   | <b>½ tsp. salt</b>                        |
| <b>1 cup coconut</b> | <b>1 tsp. vanilla</b>                     |

Put all ingredients in blender, and mix 10 seconds (or until mixed). Pour into 9" greased pie pan. Bake at 350° for 45 minutes. It will form its own crust as it bakes.

## Creamy Cherry Pie

*Sharlot Nelson*

### **Crust:**

- 1 cup flour**
- 1 cup finely chopped walnuts**
- ½ cup butter, softened**
- ¼ cup packed brown sugar**

### **Filling:**

- 1-8 oz. cream cheese, softened**
- 1 cup powdered sugar, divided**
- ¼ tsp. almond extract**
- 1 pint whipping cream**
- 1 can cherry pie filling**

**Directions:** In small bowl, combine flour, butter, walnuts, and brown sugar. Press into a greased 9" pie plate, pressing firmly on the bottom and up sides. Bake at 375 degrees for 15 minutes. Remove and chill for 30-40 minutes. Beat the whipping cream, adding 1/3 cup of powdered sugar. Set aside in fridge. Then beat the cream cheese, almond extract, and 2/3 cup powdered sugar. Spread this over the bottom of the crust. Gently fold the whipped cream into the pie filling, and spread this over the cream cheese layers. Chill at least 3 or 4 hours before serving.

## Easy Lemon Pie

*Dianne Bartle*

- 1 lemon**
- 4 eggs**
- 1 can sweetened condensed milk**
- 1 stick margarine melted**

Cut lemon in chunks, remove seeds. Put all ingredients in blender or processor, blend until smooth. Pour into unbaked pie shell – 8". Bake at 350 degrees for 30-40 minutes.

## Fox and Hounds Restaurant's Peanut Butter Pie

*Diane Knudsen*

- 1 baked pie shell**

### **Chocolate filling:**

- ½ cup butter**
- ½ cup sugar**
- 1 egg**
- ¾ cup chocolate chips, melted**
- ¾ tsp. vanilla**
- ½ cup peanuts, chopped**

### **Peanut butter filling:**

- ½ cup creamy peanut butter**
- 8 oz. cream cheese softened**
- 1 cup powdered sugar**
- 1 egg**
- 1 ½ cups Cool Whip**
- ¼ cup peanuts, chopped**

**Directions:** In a small bowl, mix butter and sugar until fluffy. Add egg and beat 2-3 minutes. Blend in chocolate chips and vanilla. Spread one cup of chocolate filling over cooked crust. Reserve remaining chocolate filling. Sprinkle with one-half cup peanuts.

In large bowl, combine cream cheese and peanut butter until well blended. Add sugar and egg and beat until smooth. Fold in Cool Whip. Spread this mixture over chocolate filling and then spread remaining chocolate filling over the top of the pie. Leave edge open and sprinkle peanuts around edges. Refrigerate and serve cold.

## Grapefruit Pie

*Vi Pederson*

- 1 cup sugar**
- 1 ¾ cups water**
- 2 T. cornstarch**
- ⅛ tsp. salt**
- 1 (3 oz.) package Cherry Jello**
- 3 grapefruit, sectioned and drained**
- 1 baked pie crust**
- Whipped topping**

Cook sugar, water, cornstarch and salt until thickened. Add gelatin - stir until dissolved.

Add grapefruit sections and put in baked pie crust. Chill and serve.

## Heavenly Pie

*Nancy Nelson*

**1 ½ cups sugar**  
**¼ tsp. cream of tartar**  
**4 eggs separated**

**3 T. lemon juice**  
**1 T. grated lemon rind**  
**1 pint whipping cream**

Mix 1 cup sugar and cream of tartar together. Beat egg whites until stiff but not dry. Add sugar and cream of tartar. Beat like meringue about 4-5 minutes. Grease 8x8 pan and line with meringue, do not spread too close to the edge. Bake in slow oven 1 hour at 275 degrees. Cool. Beat egg yolks, stir in remaining sugar, lemon juice, and rinds. Cook in pan until thick, cool. Whip ½ pint of cream, add to lemon mix. Spread on top of cooled meringue. Chill 6-8 hours. Serve with whipped cream.

## Lemon Pie

*Diane Schlapper*

**1 medium sized lemon**  
**4 eggs**

**1 ½ cups sugar**  
**⅓ stick melted margarine**

Wash lemon, slice and cube. Use rind but remove seeds. Put all ingredients in blender and process well, using high speed. Pour into slightly baked 9-inch pie shell. Place on cookie sheet and bake 40 minutes at 325 degrees. No meringue is needed as it forms its own light crust on top.

## Mary's Chocolate Pie

*Mary Coblenz*

**¾ cup granulated sugar**  
**⅓ cup flour**  
**¼ tsp. salt**  
**2 cups milk**  
**2 eggs**

**1 T. butter**  
**½ cup semi-sweet chocolate chips**  
**1 tsp. vanilla**  
**1 baked and cooled 9 inch pie shell**

In saucepan, mix sugar, flour and salt. Add 1 cup milk; mix until smooth. Bring to a boil over medium heat, stirring briskly. Continue to stir and boil until smoothly thickened, about 2 minutes. Remove from heat. With fork, beat eggs with remaining 1 cup milk; gradually stir into hot mixture, then put back over heat. Bring to a boil, stirring and boil until mixture thickens a bit more, about 1 minute. Remove from heat. Stir in butter, chocolate chips and vanilla. Stir until chips are completely melted. Pour into baked shell, chill. Top with sweetened whip cream. Garnish with shaved chocolate. Makes 6-8 servings.

### **Crust:**

**1 ¼ cups flour**  
**½ tsp. salt**  
**¼ cup cocoa**  
**¼ cup sugar**

**½ cup shortening**  
**½ tsp. vanilla**  
**2-3 T. cold water**

Mix flour, salt, cocoa, and sugar. Cut in shortening till crumbly. Add vanilla and water. Roll into firm ball. Do not over work. Put in two 9-inch pie pans. Bake at 400 degrees for 12 minutes.

## No-Bake Strawberry Pie

*Delores Kuhl*

**One graham crust or regular pie crust that has been baked**

***Combine in saucepan or microwave safe bowl:***

**1 cup sugar**

**1 cup water**

**2 T. cornstarch**

***Bring to boil, remove from heat and add:***

**1 package (3 oz.) strawberry jello, stir until well dissolved**

Cool mixture and add: 1 pint or more washed, hulled, and sliced strawberries. Refrigerate mixture for about 45 minutes or until it begins to congeal. Put into crust and cool completely. Top with whipped cream or ice cream.

## Norwegian Apple Nut Pie

*Shirley Jones*

**¾ cup sugar**

**½ cup flour**

**1 egg, beaten**

**1 tsp. baking powder**

**½ tsp. vanilla**

**¼ tsp. salt**

**½ cup chopped walnuts**

**1 cup diced apples**

Mix sugar, flour, and beaten egg. Add baking powder, salt, and vanilla. Mix well. Stir in nuts and apples.

Pour into well-buttered pie pan. Bake at 350 degrees for 30 minutes. Serve warm or cold with whipped cream or ice-cream.

## Oatmeal Pie Crust

*Ernelle Rhinehart*

**1 ½ cups flour**

**1 tsp. salt**

**1 cup rolled oats**

**⅔ cup shortening**

**½ cup cold water**

Easy to handle, does not get soggy.

# Old Fashioned Strawberry Pie

*Irene Faber*

**1 cup sugar**  
**3 T. cornstarch**  
**½ tsp. salt**  
**7 oz. - 7-up**  
**3 cups strawberries, sliced**  
**1 baked crust – 9”**  
**Red food coloring**

Combine sugar, cornstarch and salt in a sauce pan. Stir in 7-Up, cook on medium heat, stirring constantly until thick. Add food coloring a few drops at a time to tint glaze the same shade as berries. Cool slightly. Arrange berries in cooled crust. Pour glaze evenly over berries. Chill until set.

## Pie Crust

*Clarice Simmons*

**1 ½ cups flour**  
**⅔ cup shortening (Crisco butter flavored)**  
**¼ cup ice water, add 2 T. of flour**

Mix flour and shortening until crumbly. Add the ice water with flour.

Roll out crust. Bake at 425 degrees for 14 minutes.

## Pumpkin Ice Cream Pie

*Ruth Nordin*

“This is one of our family’s favorite recipes. Perfect for a hot summer day or as a transition into the beautiful days of fall.”

### **Crust:**

**3 cups graham crackers or gingersnaps crushed**  
**6 T. sugar**  
**⅔ cups melted butter**

### **Filling:**

**2 cups canned pumpkin (1 can)**  
**1 cup brown sugar**  
**1 tsp. salt**  
**1 tsp. cinnamon**  
**1 tsp. ginger**  
**½ tsp. nutmeg**  
**3-4 quarts vanilla ice cream, softened**

Mix graham crackers, sugar and melted butter. Press into 9 x 13 pan. Bake at 350 degrees for 10 minutes. Cool completely. Mix pumpkin, brown sugar, salt, cinnamon, ginger and nutmeg together well in large bowl. Fold in softened ice cream. Put in crust and freeze at least six hours or overnight. Take out a few minutes before serving.

## Rhubarb Rumble Diabetic

*Dorothy Zehm*

- 3 cups chopped rhubarb**
- 1 package (3 oz.) sugar-free strawberry jello**
- 1 ½ cups cold skim milk**
- 1 package instant sugar-free vanilla pudding mix**
- 1 reduced fat graham cracker crust (8")**

Place rhubarb in a microwave safe bowl. Cover and cook on high for 6-8 minutes or until tender, stirring every 2 minutes. Stir in jello until dissolved. Cool completely. In a mixing bowl; combine milk and pudding mix. Beat on low speed 2 minutes. Fold into rhubarb mixture. Spoon into crust. Refrigerate until firm.

## Swiss Rhubarb Pie

*Evelyn Snobl*

- 1 egg beaten**
- ¾ cup sugar**
- ½ cup flour**
- ½ tsp. baking powder**
- 1 ½ cups diced rhubarb**
- 1 tsp. vanilla**
- Pinch salt**
- ½ cup chopped walnuts**

Mix all ingredients together and pour into a greased 8" pie pan. Bake at 350 degrees for 35-40 minutes.

## Triple Layer Easy Chocolate Pie

*Janet Stevenson*

- 2 packages (3.9 oz. each) Chocolate Instant Pudding**
- 2 cups cold milk**
- 1 OREO Pie Crust (6 oz.) (or graham cracker if you prefer less chocolate)**
- 1 tub (8 oz.) Cool Whip Whipped Topping, thawed, divided**

Beat pudding mixes and milk in large bowl with whisk 2 minute (pudding will be thick.) Spread 1-1/2 cups pudding onto bottom of crust. Stir half the Cool Whip into remaining pudding; spread over layer in crust. Top with remaining Cool Whip. Refrigerate 3 hours or until firm. Garnish with mini chocolate chips, shaved chocolate, raspberries (well drained) or whatever you like (Serves 6).

## Zucchini Pie

*Donnaline Minor*

- 1 cup cooked Zucchini**
- 1 egg**
- 1 tsp. vanilla**
- 2 ½ T. flour**
- 1 cup sugar**
- 2 T. butter**
- 1 cup evaporated milk**
- 1 unbaked pie shell**

Put all ingredients in blender and blend well. Pour into pie shell ; sprinkle with cinnamon and nutmeg. Bake at 450 degrees for 20 minutes. Lower temp to 350 degrees and bake another 10 minutes. Cool completely.



## Zucchini Pie

*Mary Peterson*

Peel, remove seeds, cut into small pieces and boil until tender.

<b>1 cup cooked zucchini</b>	<b>1 ½ T. melted butter</b>
<b>⅔ cup sugar</b>	<b>2 T. flour</b>
<b>1 cup evaporated milk</b>	<b>Sprinkle cinnamon</b>
<b>1 tsp. vanilla</b>	<b>1 unbaked pie shell</b>
<b>1 egg</b>	

Put all ingredients (except cinnamon) in a blender. Blend for 2 minutes. Pour into a pie shell. Sprinkle cinnamon over top. Bake for 5 minutes at 400 degrees then at 350 degrees for 40 minutes or until knife comes out clean. I use a deep dish crust.

## Best Swedish Pudding

*Carol Dartt*

**½ cup rice washed in hot water after cooking**  
**2 eggs**  
**1 pint half and half**  
**1 tsp. salt**  
**½ cup sugar**  
**1 tsp. vanilla**

Beat eggs. Add milk, salt, sugar, and vanilla. Combine with rice in greased casserole. Top with nutmeg (1-2 tsp.) Place in pan of hot water and bake at 325 degrees until firm.

## Bob's Granola Recipe

*Robert Schoenknecht*

Mix the following ingredients together in a large bowl:

**8 cups rolled oats**  
**2 cups sliced almonds**  
**2 cups chopped pecans**  
**1 cup roasted unsalted sunflower seeds**  
**½ cup wheat germ**  
**½ cup sesame seeds (optional)**  
**½ cup flax seeds**  
**1 cup Splenda (or brown sugar – I use Splenda to keep the calories down)**  
**1 tsp. salt (or less)**

***Heat on the stove:***

**½ cup canola oil**  
**½ cup honey**

***When the mixture is warm add:***

**1 tsp. vanilla**

Pour the mixture over the dry ingredients and mix thoroughly. Place mixture on a jellyroll pan and bake at 300 degrees for 40 minutes. Turn and mix every ten minutes. Remove from oven, cool, and store in a covered container. You can add dried fruit after cooled.

## Granola

*Kathy Rowland*

**4 ½ cups of Oatmeal, quick**  
**1/3 cup ground flax seed or wheat germ**  
**¼ cup honey or maple syrup**  
**¼ cup apple or orange juice**  
**1 T. oil**  
**½ tsp. of vanilla**

Bake at 325 degrees. Mix the dry ingredients together. Mix the wet ingredients together. Mix the dry and wet and spread on a cookie sheet. Bake for 8 minutes and stir well, bake another 8 minutes and stir well, bake another 4 minutes, stir and cool. Add dried fruit and nuts of choice once cooled and bag. Enjoy.

## Homemade Granola

*Dixie Helders*

**3 cups oatmeal**  
**1 cup pecans**  
**1 cup sliced almonds**  
**¾ cup shredded coconut**  
**¼ cup +2 T. dark brown sugar**  
**¼ cup + 2 T. real maple syrup**  
**¼ cup vegetable oil**  
**¾ tsp. salt**  
**1 cup Craisins**

Preheat oven to 250 degrees. Combine oats, nuts, coconut, and brown sugar. In separate bowl, combine syrup, oil, and salt. Gently mix liquids into oat mixture. Spread on 2 greased cookie sheets. Bake for 1 hour 15 minutes, stirring every 15 minutes. Remove from oven and put into large bowl. Cool 10-20 minutes. Add craisins. Mix evenly. Enjoy.

## Dawn's Caramel Corn

*Mary Mikula*

**2 sticks butter**  
**2 cups brown sugar**  
**½ cup light corn syrup**  
**1 tsp. salt**  
**12 - 14 cups freshly popped corn.**

Place popcorn in a very large bowl, make sure to remove old maids. Bring butter, brown sugar, and corn syrup to boil in large pan. Stirring constantly, boil 5 minutes. BE VERY CAREFUL.

Remove from heat and add 1 tsp. soda and 1 tsp. butter flavoring. (May add nuts, chocolates, or dried fruit at this point, if desired). Carefully and immediately pour hot mixture over the corn. Stir gently and pour onto 2 – 3 parchment lined trays. Separate popped corn with a spoon, into small pieces as mixture cools. In 30-40 minutes, your corn should be dry and crisp. If mixture seems sticky, place the popped corn pans in 250 degree oven and stir gently every 10-15 minutes for 30 minutes. Store in lightly tied brown paper bag to keep crisp and dry.

## Chocolate Corny Crunch

*Jennifer Horstman*

**3 quarts of microwave popped popcorn**

**3 cups of Fritos (broken)**

**3 cups Corn Chex**

**¾ lb. of Chocolate Almond Bark**

**1 package of butterscotch chips**

In a large bowl combine popcorn, Fritos and Corn Chex. Melt bark and butterscotch chips until smooth. Pour over all ingredients and stir until well coated. Spread on wax paper. Once cooled, break into pieces and store in air tight container.

## Chocolate Éclairs

*From Dan's Kitchen*

**1 cup water**

**½ cup butter or margarine**

**1 cup flour**

**4 eggs**

**1 - 8 oz. package cream cheese, softened**

**1 - 6 oz. package instant French vanilla pudding mix**

**1 ⅔ cups milk**

**1 carton Cool Whip**

**Chocolate Fudge Topping**

Combine water and butter in saucepan over medium heat. Bring to a boil. Boil for 1 minute. Remove from stove. With wire whisk, stir in flour, stirring until mixture forms a ball. Add eggs one at a time, stirring vigorously after each addition. Spread mixture into a greased 9 x 13 pan. Bake in 400 degree oven for 26 minutes (375 degrees for a glass pan). Cool.

In mixing bowl, thoroughly combine cream cheese, pudding mix, and milk. Stir until slightly thickened. Let sit 15 minutes. Spread over baked éclair. Spread with Cool Whip. Drizzle with chocolate fudge topping. Refrigerate overnight. Cut in squares to serve.

## Easy Cheese Torte

*Janet Philip*

**48 large marshmallows**

**¾ cup milk**

**2 - 8 oz. packages cream cheese**

**1 - 8 oz. Cool Whip**

**1 prepared graham cracker pie crust**

Melt marshmallows with milk in saucepan and cool. Beat cream cheese until light. Add marshmallow mixture. Add Cool Whip. Pour into pie crust and refrigerate.

## Fruit Pizza

*Melissa Klump*

**1 1/3 cups sugar**  
**1 cup butter**  
**1 egg**  
**2 cups flour**  
**1 tsp. salt**  
**1 tsp. soda**  
**1/2 tsp. cream of tartar**  
**2 tsp. vanilla**  
**1-8 oz. package cream cheese**

Cream together 1 cup sugar, butter and egg. Sift flour, salt, soda and cream of tartar together. Add dry ingredients and 1 tsp vanilla. Butter cookie sheet, pat dough on and up the edges. Bake 8-10 minutes at 350 degrees until dough is light in color. Cool. Mix cream cheese, 1/3 cup sugar and 1 tsp. vanilla. Spread on cooled crust. Add favorite fruit on top.

### ***Glaze (optional)***

**2 T. cornstarch**  
**2 T. sugar**  
**1/2 cup pineapple juice**  
**1/2 cup orange juice**

Mix together and drizzle over the top of the fruit.

## Microwave Apple Blueberry Crisp

*Char and Glenn Hedlund*

**5 cups thinly sliced, peeled apples**  
**3/4 cup blueberries**  
**1 - 4-serving size package regular butterscotch pudding mix**  
**1/4 cup butter**  
**2/3 cup rolled oats**  
**1/2 cup flour**  
**1/2 cup brown sugar**  
**1/2 cup chopped pecans**  
**1/4 tsp. cinnamon**  
**1/4 tsp. nutmeg**

Place apples and blueberries in microwave safe 8" or 9" round baking dish.

Sprinkle with 2 T of the dry pudding mix. Set aside.

In medium microwave safe bowl, melt butter. Add remaining pudding mix and other ingredients, stirring until mixture is crumbly. Spoon over fruit mixture. Microwave on 100 percent power for 11 to 13 minutes or until apples are tender.

## Nut Cups

*Diane Lapacek-Rowland*

**3 oz. package cream cheese**      **1 cup flour**  
**1 stick of butter**                      **2 small tins (Like cupcake tins but smaller)**

Mix cream cheese and butter together. Add flour and mix. Form 24 balls and put in refrigerator for an hour. Press the balls inside small tins or roll dough out and cut with a circular object (cookie cutter, glass, coffee mug) and press the circle into the small tins.

### **Filling:**

**¾ cup brown sugar**                      **1 tsp. vanilla**  
**1 T. butter**                                  **1 egg**

Mix together. Place some chopped nuts on bottom of cups. Add 1 tsp of filling in each and add more nuts on top. Bake at 350 degrees for 15-20 minutes or until brown. When cooled, sprinkle with powdered sugar.

These are like miniature pecan pies.

## Oreo Ice Cream Dessert

*Marsha Bruner*

**1 large package Oreo cookies crushed**      **1 ½ jars caramel topping**  
**1/3 cup melted butter**                      **1 large tub extra cream dairy whip**  
**½ gallon vanilla ice cream**

Crush Oreo cookies, reserve some cookie for topping. Add melted butter; mix together and spread 2/3 of the mixture into the bottom of a 9 x 13 inch cake pan. Slice ice cream into layers and place over cookie crumbs. Spread caramel topping over ice cream. Spread with dairy whip. Sprinkle with reserved Oreo crumbs. Freeze.

**Variation:** Substitute different Oreo cookies and different ice cream or ice cream topping.

## Oreo Ice Cream Dessert

*Dixie Helders*

**1 – 18-19 oz. package filled Oreo cookies, crushed, divided**  
**¼ cup melted butter**  
**½ gallon vanilla ice cream, softened**  
**1 – 16 oz. jar hot fudge ice cream topping, warmed**  
**1 – 8 oz. container of Cool Whip**

In bowl, combine crushed cookie crumbs and melted butter. Press 3-3/4 c. crumbs into 9 x 13 cake pan. Spread with softened ice cream. Cover and freeze until set. Drizzle fudge topping over ice cream, cover and freeze until set. Spread with Cool Whip. Sprinkle with remaining cookie crumbs. Cover and freeze until firm.

Remove from freezer 10 minutes before serving. Enjoy!!!

# Oreo Cream Cheese and Pudding Dessert

*Pat Sweet*

## ***Crust:***

**1 – 15.35 oz. package Double Stuff Oreo Cookies**

**½ cup butter, melted and slightly cooled**

## ***Cream Cheese Layer:***

**8 oz. cream cheese**

**1 cup powdered sugar**

**1 – 8 oz. tub Cool Whip**

## ***Pudding Layer:***

**1 – 5.1 oz. box instant chocolate pudding**

**3 ½ cups milk**

## ***Topping:***

**1 – 8 oz. tub Cool Whip**

- 1.** Make the crust: Place the Oreo cookies in a large Ziploc bag and crush with a rolling pin. The pieces should be in small crumbs, but a little chunky, not completely fine. Set aside ½ cup of the crumbs for the topping, then transfer the remaining crumbs to a 9 x 13 inch pan and use a fork to mash them up a bit. Pour the melted butter over top and use the fork to combine, making sure that all of the crumbs are moistened. Press into an even layer on the bottom of the pan. Refrigerate while the cream cheese layer is prepared.
- 2.** Make the cream cheese layer: In a mixing bowl, beat the cream cheese on medium speed until light and fluffy, about 3 minutes. Reduce the speed to medium-low and gradually add the powdered sugar until it is all incorporated. Increase the speed to medium and beat for 30 seconds. Using a rubber spatula, gently fold in the Cool Whip. Spread in an even layer over the crust. Refrigerate while the pudding layer is prepared.
- 3.** Make the pudding layer: In a large bowl, whisk together the pudding mix and milk for 2 minutes. Let sit for 5 minutes to allow it to set. Use an offset spatula to spread the pudding in an even layer over the cream cheese mixture.
- 4.** Spread the remaining 8 oz. tub of Cool Whip on top and sprinkle with the reserved Oreo crumbs. Cover and refrigerate for 2 hours before serving.

# Peanut Butter Chocolate Malt Dessert

*Denise Seckora*

## **Crust:**

**3 cups chocolate sandwich cookies, crushed**

**¼ cup sugar**

**½ cup melted butter**

## **Filling:**

**1 – 8 oz. package cream cheese, softened**

**2 ¼ cups cold milk (divided ½ cup and 1 ¾ cup)**

**2 packages (4 serving size each) Vanilla Flavored Instant Pudding**

**¾ cup chocolate malt powder**

**½ cup creamy peanut butter**

## **Topping:**

**12 oz. whipped topping**

Mix crushed cookies, sugar, and butter. Press into a 9 x 13 pan, press firmly and refrigerate.

Beat cream cheese on low speed until creamy. Gradually add ½ cup milk, beat until well blended.

Add remaining milk, dry pudding and malted milk powder. Beat on low for approximately 2 minutes or until well blended. Fold in peanut butter. Gently stir in ½ of whipped topping. Pour over crust.

Chill 2 hours or until set. Spread remaining whipped topping over top. Sprinkle with 3-4 crushed cookies, and malt powder. Chill. Makes 24 servings.

# Pineapple Torte

*Maxine Smith*

**1 lb. marshmallows**

**1 cup milk**

**15 oz. (can) crushed pineapple, drained**

**1 pint whipped whipping cream**

**Graham crackers**

**Maraschino cherries on top for color**

Heat milk and blend in marshmallows. Cool. Fold the pineapple and whipped whipping cream into the cooled milk mixture. Pour mixture into graham cracker lined spring form pan. Sprinkle a few crumbs from the crackers on the top with the cherries. Refrigerate overnight.

## Popcorn Balls

*Evelyn Snobl*

**Pop corn and put in oven on low to keep corn warm.**

**1 cup dark Karo Syrup**

**4 T. butter**

**1 ½ cups powdered sugar**

Bring Karo Syrup and powdered sugar to full boil and count to 10. Take off right away and add butter. Continue mixing. Pour over warm popcorn and mix. Grease hands and make popcorn balls the size you want.

## Strawberry Pizza

*Denise Seckora*

**1 ½ cups flour**

**1 cup butter**

**1/3 cup powdered sugar**

Using a 12-14" pizza pan, spray with no stick cooking spray. Mix above ingredients and press onto pan. Bake at 350 degrees for 15 minutes. Cool

**1- 8 oz. package cream cheese**

**¾ cup sugar**

Mix together and spread over cooled crust. Place 1 quart of sliced strawberries over cream cheese layer. Cover with 8 – 12 oz. whipped topping. Chill. Store in refrigerator.

## White Chocolate Party Mix

*Jennifer Horstman*

**5 cups Cheerios**

**5 cups Corn Chex**

**2 cups salted peanuts**

**10 oz. mini pretzels**

**1 lb. M&M's**

**2 packages vanilla baking chips**

**3 T. vegetable oil**

In a large bowl combine Cheerios, Corn Chex, peanuts, pretzels and M&M's. Melt oil and vanilla chips in microwave until smooth. Pour over dry ingredients until well coated. Spread on wax paper until cooled. Break into pieces and store in air tight container. Makes a lot! Great treats for school or work.





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*Thank you to the  
members who  
submitted recipes.*

