

A close-up photograph of a lush floral arrangement. The bouquet is composed of several large yellow daisies with bright yellow petals and dark centers. Interspersed among the daisies are numerous red roses in various stages of bloom, some showing deep red petals and others as buds. Small clusters of tiny orange berries are scattered throughout the arrangement, adding a delicate touch. The flowers are surrounded by green foliage, including long, slender leaves and smaller, rounded leaves. The background is a soft, out-of-focus light color, possibly a wall or a backdrop.

A Cookbook from Christ Episcopal Church, Valdosta, Georgia

*Manna
& More*

Manna & More

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For information on how to obtain additional copies of this cookbook, go to:
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Table of Contents

Categories	Pages
Appetizers & Dips	5 - 44
Soups & Sauces	45 - 88
Salads & Dressings	89 - 116
Pasta, Potatoes, & Rice	117 - 154
Beef	155 - 178
Chicken	179 - 214
Fish	215 - 234
Pork & Lamb	235 - 254
Vegetables	255 - 294
Bread	295 - 318
Cakes	319 - 346
Cookies	347 - 376
Desserts	377 - 394
Pies	395 - 410
Pet Treats	411 - 420
Index	421 - 430

Acknowledgements

Christ Episcopal Church is blessed with many excellent cooks who give generously of their time and talents to provide delicious food for receptions, church night suppers, special events, Canterbury Club suppers, preschool, Sunday School and Vacation Bible School treats, and meals for members who are ill and unable to cook for themselves. For the past two years, a large group of people worked to collect favorite recipes to include in this cookbook. Many have adapted recipes from famous cooks, family members, and friends. Whenever possible, we have given credit to the sources if known. Because of the length of time and the number of people involved in the collection of recipes, some submitted recipes were inadvertently lost. We regret their omission from this collection, but look forward to discovering and adding them in a future edition.

The editors want to thank all those who submitted recipes as well as those who proofread the final draft of the book. We would also like to thank our rector, Father Peter Ingeman, for encouraging us to complete this project. We especially want to thank those who came before us, who taught us to cook and to love the art of cooking.

Edith Shepherd
Julia Ariail
Julius Ariail

Appetizers & Dips

Give us grateful hearts, our Father, for all *thy* mercies,
and make us mindful of the needs of others; through
Jesus Christ our Lord. *Amen.*

The Book of Common Prayer, page 835

Appetizers & Dips

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
APPETIZERS			APPETIZERS		
Arnaud's Shrimp	Edith Shepherd	9	Pimento Cheese	Carmen Boatwright.....	27
Artichoke Appetizer	Phyllis Hiers	10	Pineapple Cheese Ball	Kitty Bauer	28
Artichoke Hearts With Caviar	Gail Hobgood.....	10	Prudy's Pecans	Christ Church Member	28
Artichoke Squares	Edith Shepherd	11	Shrimp Pizza Appetizer.....	Pepi Nelson	29
Bacon Ritz Appetizer	Christ Church Member	12	Spanakopita	The Nunns' Cookbook	30
Bar-B-Que Cups.....	The Nunns' Cookbook.....	12	Spinach Balls.....	Phyllis Hiers	31
Boiled Cheese Spread.....	Stella Loeffler	13	Stuffed Mushroom Caps	Pauline Brown.....	32
Bruschetta	Phyllis Hiers	13	Texas Torte.....	Pepi Nelson	33
Bruschetta, Quick and Easy	Edith Shepherd	14	Tiropita	The Nunns' Cookbook.....	33
Charoseth	Julia Ariail	14	DIPS		
Cheese Straws.....	Julia Ariail	15	Baked Onion Dip.....	Beth Baker.....	34
Chilies and Cheese Bits	Jane Kinney.....	15	Baker Corn Dip.....	Beth Baker.....	34
Chocolate Chip Cheese Ball	Jennifer Carter	16	Beth's Taco Dip	Beth Baker.....	35
Cocktail Meatballs in			BLT Dip.....	Beth Baker.....	35
Cranberry Sauce	Happy Ingeman	17	Cheese Dip	Christ Church Member	36
Cocktail Spare Ribs.....	Jane Kinney.....	18	Chicken, Spinach, Black Bean Dip ..	Susan Elliott.....	36
Crab Cleveland	Jerry Byrd.....	19	Dill Dip 1	Gail Hobgood.....	37
Cranberry Salsa	Jane Kinney.....	19	Dill Dip 2	Tammy Borders	37
Eggplant Caviar.....	Julia Ariail	20	Florentine Artichoke Dip	Gail Hobgood.....	38
Four Generations of Soft Cheese...	Edith Shepherd	21	Fresh Vegetable Dip	Susan Elliott.....	39
Greek Meatballs.....	Cindy Foster	21	Greek Layer Dip	Phyllis Hiers	39
Grilled Onion Appetizer	Jane Kinney.....	22	Mexican Party Dip	Tammy Borders	40
Little Smokies Wrapped in Bacon...	Gail Hobgood.....	22	Picanté Dip	Lucille Sineath.....	40
Mango Chutney Torta	Jane Ferrell.....	23	Pizza Dip	Susan Elliott.....	41
Marinated Mushrooms.....	Julia Ariail	24	Quick Chili Dip	Pauline Brown.....	41
Papa's Cheese Ball	Julia Ariail	25	Spinach Dip 1	Phyllis Hiers	42
Party Cheese Ring.....	Judy DeMott	25	Spinach Dip 2	Gail Hobgood.....	42
Pastitsio With Phyllo	The Nunns' Cookbook	26	Taco Dip	Gail Hobgood.....	43
Paté of the South	Carolyn Eager.....	27	Tex-Mex Dip	Lucy Tomberlin	43

Appetizers & Dips

Arnaud's Shrimp

Serves 6

24 medium shrimp

Sauce:

1 teaspoon finely chopped celery

1 teaspoon chopped green onion

1 teaspoon chopped fresh parsley

½ teaspoon creole mustard

8 tablespoons tomato catsup

1 teaspoon prepared horseradish

1 teaspoon olive oil

2 tablespoons cider vinegar

1 teaspoon salt

¼ teaspoon freshly ground pepper

Boil 24 medium shrimp in salted water until just pink. Put in bowl of ice water to stop cooking. Drain and peel. Serve in cocktail glasses.

In separate bowl, mix well and pour sauce over shrimp in each glass. If desired, garnish with celery leaf top.

Adapted from Arnaud's at 811 Bienville St., New Orleans, LA (1943)

From Maude Vaughn's *Collected Recipes* (1948)

Edith Vaughn Shepherd

Appetizers & Dips

Artichoke Appetizer

Serves 6

14-ounce can artichoke hearts,
drained and mashed
1 cup mayonnaise
(Miracle Whip is good, too)
1 teaspoon thyme
1 clove garlic, minced
1 cup freshly grated Parmesan

Combine ingredients and place in a small baking dish. Bake 20 minutes at 350 degrees. Serve with crackers or pita triangles.
Variation: add 2 oz. jar of diced pimiento, drained.

Phyllis Hiers

Artichoke Hearts With Caviar

Makes about 10 servings

8-ounce package cream cheese,
softened
2 tablespoons sour cream
2 teaspoons mayonnaise
1 teaspoon lemon juice
8½-ounce can artichoke hearts,
drained and chopped
2 teaspoons grated onion
dash of garlic salt
caviar

Combine cream cheese, sour cream, mayonnaise, and lemon juice; mix well. Add artichoke, onion, and garlic salt; mix well. Shape mixture into a 5-inch mound; flatten slightly, and spread caviar on top. Serve with assorted crackers.

Gail Hobgood

Appetizers & Dips

Artichoke Squares Makes 24

2 6-ounce jars marinated
artichoke hearts
1 large sweet onion,
finely chopped
1 clove garlic, minced
2 tablespoons butter
4 eggs
12 saltine crackers, crushed
½ teaspoon salt
⅛ teaspoon pepper
¼ teaspoon sweet basil
4 dashes Tabasco sauce
½ pound sharp Cheddar cheese,
grated
2 tablespoons parsley, minced

Drain marinade from artichokes, chop, and set aside.
Sauté onion and garlic in butter until onion is limp, careful not to burn
garlic. Beat eggs until fluffy. Add crushed saltines, salt, pepper, basil, and
Tabasco to egg mixture.
Stir in cheese, parsley, artichokes, and onion/garlic mixture.
Mix well and pour into a lightly greased 11" x 7" baking dish.
Bake in a preheated 325 oven for 30 minutes. Cut into one inch
squares. May be reheated after refrigeration if necessary. Can be served
at room temperature.

From Martha Vaughn Smith's recipe, December 30, 1991
Edith Shepherd

Appetizers & Dips

Bacon Ritz Appetizer

Ritz or Town House crackers
½ piece of bacon per cracker

Preheat oven to 250 degrees. Wrap bacon half around cracker and bake at 250 degrees for two (2) hours.

Christ Church Member

Bar-B-Que Cups

Serves 8

1 can biscuits
1 recipe Sloppy Joe mix
grated Cheddar cheese

Pat one biscuit in each muffin cup pan (on bottom and up sides). Fill cup half full with Sloppy Joe mix. Top with grated Cheddar cheese. Bake about 25 minutes at 350 degrees until cheese is melted.

From Barbara Bankston
The Nunns' Cookbook

Appetizers & Dips

Boiled Cheese Spread

Makes about 1 pint

½ pound Kraft Velveeta Cheese
1 teaspoon salt
1 tablespoon sugar
1 tablespoon flour
1 egg
½ cup whipping cream
3 tablespoons vinegar
½ can pimento, cut small

Blend egg, cream, flour, sugar, and salt together and put in top of double boiler. Add cheese and stir until mixture thickens. Add vinegar last of all. Taste while adding vinegar. If too sweet, add more vinegar, or if too sour, add a bit more sugar to suit taste. Beat with electric beater or by hand until smooth, then add pimento. Pour into containers or jars. Store in refrigerator. Keeps well.

Stella Loeffler

Bruschetta

Italian bread
extra virgin olive oil
clove garlic
tomatoes, chopped
fresh basil, chopped
freshly grated Parmesan cheese

Slice bread; brush with olive oil; broil till browned. Rub with garlic clove. Top with chopped tomatoes, chopped basil and Parmesan. Winter Variation: in pan slightly melt a slice of pecorino, Fontina or mozzarella cheese; sprinkle with chopped walnuts and slide onto grilled bread with a spatula.

Phyllis Hiers

Appetizers & Dips

Bruschetta, Quick and Easy

Strawberry Gorgonzola and Chive

Makes 12

3 tablespoons olive oil
1 tablespoon balsamic vinegar
12 slices (¾") crusty French bread
¼ teaspoon salt
6 ounces Gorgonzola cheese,
softened
4 tablespoons chopped chives
2 cups thinly sliced strawberries
⅛ teaspoon freshly ground pepper

Heat broiler. In small bowl, combine oil and vinegar. Lightly brush oil mixture on one side of each slice of bread. Sprinkle lightly with salt. Place on ungreased baking sheet. Broil 4 to 6 inches from heat 1 or 2 minutes or until browned. Set aside. In medium bowl, combine cheese and 2 tablespoons of the chives. Spread toasted bread with cheese mixture. Arrange strawberries on top. Sprinkle with remaining chives and pepper and plate and serve.

Adapted from Cooking Club
Edith Shepherd

Charoseth

Serves 20

6 medium McIntosh or Jonathan
apples, pared, seeded, and
ground or chopped finely
1 cup pecans, chopped finely
1 heaping teaspoon cinnamon
½ cup honey
½ cup Rosé or Zinfandel wine

Prepare the apples in food processor. If including the peel, be sure to wash them first. Combine all ingredients. Put in a jar or plastic container in the refrigerator. Serve with crackers or crisps. This is the sweet relish used in the Jewish seder service. Keeps for months in the refrigerator.

From Fr. Tony Van Ham
Julia Ariail

Appetizers & Dips

Cheese Straws

Makes 96

1 stick butter at room temperature
1 pound sharp Cheddar cheese
at room temperature
2 cups cake flour
¼ teaspoon ground red pepper
¼ teaspoon salt

Grate cheese. Cream together butter and grated cheese in electric mixer bowl. Sift together flour, red pepper, and salt, then add to mixer. Mixture will be stiff. If too stiff, add a teaspoon of milk or cream so that mixture will press easily through a cookie press. Load cookie press with cheese straw plate and press onto a cookie sheet. Cut into desired lengths before cooking at 375 degrees for about 13 minutes.

From the kitchen of Louise Ariail
Julia Ariail

Chilies and Cheese Bits

Serves 6 to 8

8 to 12 ounces grated
Monterey Jack cheese
(or the Mexican blend cheese)
4-ounce can of diced green chilies
3 eggs
2 tablespoons water

Grease an 8" x 8" pan. Drain the chilies, then spread fairly evenly in bottom of pan. Cover with the grated cheese. Beat the eggs with the water and pour over cheese. Let the pan sit for a bit to allow the egg to spread evenly throughout the pan. Bake at 325 degrees for 35 - 45 minutes. Remove from oven and let stand for 10 minutes. While still warm, cut into small squares and serve on Triscuit crackers.

Jane Kinney

Appetizers & Dips

Chocolate Chip Cheese Ball

Makes a 2-cup ball

8-ounce package cream cheese,
softened
½ cup butter, softened
1 teaspoon vanilla
¼ cup powdered sugar
2 tablespoons light brown sugar
¾ cup mini semisweet
chocolate chips
¾ cup finely chopped pecans
chocolate graham crackers

In a large mixing bowl, beat cream cheese, butter and vanilla until fluffy. Gradually add sugars; beat just until combined. Stir in chips. Cover and refrigerate for 2 hours. Place mixture on large piece of plastic wrap, shape into a ball. Refrigerate for at least 2 hours or until set/firm. Just before serving, roll ball in pecans. Serve with graham crackers.

Jennifer Carter

Appetizers & Dips

Cocktail Meatballs in Cranberry Sauce

Serves 8

1 pound ground beef
or
1 pound ground turkey
1 egg lightly beaten
1 tablespoon honey mustard
1 cup fresh bread crumbs
¼ teaspoon each salt and pepper

For beef meatballs, make your favorite meatball recipe and cook; warm in cranberry sauce when ready to serve.

For turkey meatballs, combine ingredients. Refrigerate for 30 minutes after shaping into 1" balls. Saute in oil (about 1 tablespoon); warm in cranberry sauce when ready to serve.

Combine all ingredients and heat in saucepan. When warm add meatballs and serve.

I have tripled this for a party.

Cranberry Sauce

2 cans whole berry cranberry sauce
1 teaspoon grated orange rind
2½ tablespoons fresh orange juice
pinch ground ginger
2 tablespoons Port Wine (optional)

Happy Ingeman

Appetizers & Dips

Cocktail Spare Ribs

Serves 20

5 pounds fresh pork riblets
¼ teaspoon dry mustard
1 cup Ken Davis barbecue sauce
2 tablespoons red wine
2 tablespoons red wine vinegar
2 tablespoons sugar
3 cloves garlic, minced
½ teaspoon ginger
¼ cup soy sauce

Place ribs in shallow roasting pan. Combine remaining ingredients and pour over meat, coating well. Marinate overnight in refrigerator, turning the meat once or twice. Roast in 350-degree oven for 1¾ hour, basting occasionally. When slightly cooled, cut riblets into pieces.

Serve warm.

(I generally cook, then refrigerate, then reheat in 250-degree oven the next day, adding some additional barbecue sauce to keep them moist.)

Jane Kinney

Appetizers & Dips

Crab Cleveland

Serves 8

6-ounce can crab meat, drained
1 jar Old English Cheese spread
1 stick butter at room temperature
1½ teaspoon mayonnaise
¼ to ½ teaspoon garlic powder
6 whole English muffins

Mix crabmeat, cheese, butter, mayo, and garlic powder together. Split English muffins and spread liberally with mixture. Cut each one in quarters and freeze on cookie sheet. When frozen, remove and place in a ziplock bag and return to freezer. When ready to use, place desired amount under oven broiler until bubbly and golden brown around edges, and serve.

Jerry Byrd

Cranberry Salsa

Serves 8

1 cup water
1 cup (or slightly less) sugar
12-ounce package fresh
whole cranberries
1 teaspoon dried cilantro
¼ teaspoon cumin
1 green onion, sliced
2 tablespoons canned
chopped jalapeño peppers
1 teaspoon fresh lime juice

Bring sugar and water to a boil; add cranberries and return to a boil. Gently boil for 10 minutes without stirring. Pour into glass or plastic bowl; gently stir in remaining ingredients. Place a piece of plastic wrap directly on the salsa. Cool to room temperature, then refrigerate. Best if served at room temperature. Serve with tortilla chips.

Jane Kinney

Appetizers & Dips

Eggplant Caviar

Makes 3 cups

2-pound eggplant
1 cup finely chopped onions
6 tablespoons olive oil
½ cup finely chopped green pepper
1 teaspoon chopped garlic
2 large ripe tomatoes
½ teaspoon sugar
2 teaspoons salt
4 grinds of black pepper
3 teaspoons lemon juice
sesame seed crackers or
rye bread squares

Bake eggplant on cookie sheet for 1 hour at 350 degrees in oven.
Saute onions in 4 tablespoons olive oil for 6 to 8 minutes until soft.
Add green pepper and garlic; cook 5 minutes more. Remove to mixing bowl. Remove skin from eggplant and chop pulp finely. Add it to the mixing bowl. Peel and seed the tomatoes by putting them in boiling water for 2 minutes, then skin, chop in quarters and squeeze over the trash can to remove seeds. Add tomatoes, sugar, salt, and pepper. Mix. Heat 2 tablespoons oil in skillet, pour in mixture, bring to boil, cover and cook 1 hour on low. Remove cover, cook another ½ hour. Add lemon juice. Adjust seasoning. Refrigerate in a covered container. Serve with crackers or bread squares.

Julia Ariail

Appetizers & Dips

Four Generations of Soft Cheese

Serves 12

6 ounces Roquefort cheese
4 ounces Parmesan cheese
6 ounces Gorgonzola cheese
4 ounces Bleu cheese
2 8-ounce packages cream cheese
1 teaspoon Worcestershire sauce
couple of grinds of black pepper
Enough heavy cream
for spreading consistency

With all cheeses at room temperature, combine all in a medium-sized bowl. Spread on plain crackers or toast points.
May be refrigerated until ready to use, then bring to room temperature.
Double for a crowd and make in mixer with paddle.

Edith Shepherd

Greek Meatballs

Makes 4 - 6 servings

1 pound ground beef
1 cup bread crumbs
1 teaspoon oregano
1 teaspoon mint leaves
1¼ cup water
1 onion, grated
butter
cinnamon
8-ounce can tomato juice

Preheat oven to 350 degrees.
Mix together first six ingredients. Make golf ball size balls. Place in a casserole. Dot with butter and sprinkle with cinnamon. Pour tomato juice over meatballs. Bake 1 hour and 45 minutes.

Cindy Foster

Appetizers & Dips

Grilled Onion Appetizer

Serves 12

2 large sweet onions
12 strips bacon, cut in half
½ cup brown sugar
½ cup balsamic vinegar
¼ cup molasses
2 tablespoons barbecue sauce

Cut each onion into 12 wedges. Wrap each with ½ strip bacon and secure with a tooth pick. Place in an ungreased 9" x 13" pan. Combine the remaining ingredients. Pour ½ of sauce over the onions (cover and refrigerate the remaining sauce); cover and refrigerate the onion wedges for 1 hour, turning once. Drain and discard marinade. Grill onions over medium heat for 10 - 15 minutes, with the grill covered. Turn and baste frequently with remaining sauce while cooking.

Jane Kinney

Little Smokies Wrapped in Bacon

Serves 12

1 package little smokies
1 package bacon
1 box brown sugar

MUST BE MADE 24 HOURS AHEAD OF SERVING.

Cut bacon strips in half both lengthwise and crosswise. Wrap one piece of cut bacon around a little smokie and secure with toothpick. Place in a 9" glass pie plate with all the toothpicks sticking up. Sprinkle with brown sugar. Microwave 10 minutes on medium power. Refrigerate for 24 hours. Bake at 350 for 35 to 45 minutes until sugar has melted and bacon is cooked.

Gail Hobgood

Appetizers & Dips

Mango Chutney Torta Serves 25

- 1 cup low-fat cottage cheese
- 2 8-ounce packages cream cheese, softened
- 1 teaspoon ground curry
- 9-ounce jar mango chutney, divided
- 1 cup dry roasted peanuts, divided
- 1 cup golden raisins, divided
- 1 cup sliced green onions, divided

Process cottage cheese in food processor until smooth. Add cream cheese and ground curry; process until smooth. Reserve half of cheese mixture. Add 2 tablespoons chutney and half each of peanuts, green onions, and raisins to remaining cheese mixture; pulse 3 or 4 times or until coarsely chopped. Spoon into an 8" x 4" loaf pan lined with plastic wrap. Spread with ¼ cup chutney. Pulse reserved cheese mixture, 2 tablespoons chutney, and remaining peanuts, onions, and raisins in processor 3 or 4 times or until coarsely chopped. Spoon over torta. Cover and chill 8 hours. Invert onto serving platter. Top with remaining chutney if desired.

Jane Ferrell

Appetizers & Dips

Marinated Mushrooms

Serves 6 to 8

1 cup red wine vinegar
2 whole cloves
½ cup water
5 whole black peppercorns
½ bay leaf
2 teaspoons salt
2 cloves garlic, peeled
and crushed
1 pound small fresh mushrooms
1 tablespoon olive oil

In 2-quart enamel or stainless steel saucepan, combine all ingredients except mushrooms and oil. Bring to boil. Drop in clean mushrooms. Simmer 10 minutes, stirring occasionally. Cool to room temperature. Pour contents into 1-quart jar. Pour olive oil on top. Secure top with plastic wrap and lid to seal tightly. Marinate in refrigerator for 1 week before serving. Will keep 2 weeks in refrigerator.

Julia Ariail

Appetizers & Dips

Papa's Cheese Ball

Makes 3 balls

1½ pounds Cheddar cheese
2 pounds Swiss cheese
1 large onion, diced
1½ cups Bleu cheese, crumbled
½ cup sweet pickle cubes
1 tablespoon mustard
3 tablespoons caraway seeds
¼ cup ground pecans or
3 tablespoons chopped parsley

Put the cheeses and onion through the meat grinder or food processor. Then add pickle, mustard, and caraway seed. Moisten with pickle juice and form into three balls. Roll in ground pecans or parsley or just leave plain. Wrap in cheese cloth and refrigerate.

From John Twomey
Julia Ariail

Party Cheese Ring

Serves 12

1 cup pecans, chopped
1 medium sweet onion, grated
½ teaspoon hot pepper sauce
1 pound sharp cheddar cheese
1 clove garlic, pressed
¾ cup mayonnaise
1½ cup strawberry preserves

Mix all ingredients except preserves. Mold into a ring and chill. Fill the center with preserves. Serve with favorite crackers.

Judy DeMott

Appetizers & Dips

Pastitsio With Phyllo

Makes 15 Servings

2 pounds lean ground beef
2 medium onions, finely chopped
 $\frac{3}{4}$ cup butter
1 teaspoon dried oregano
1 dash garlic powder
1 dash cinnamon
2 teaspoons salt
 $\frac{1}{4}$ teaspoon pepper
2 tablespoons tomato paste
1 cup water
 $1\frac{1}{4}$ pounds elbow macaroni
 $\frac{1}{2}$ pound phyllo dough
1 cup butter, melted and warm
3 cups parmesan cheese, grated
12 eggs
1 quart milk

Crumble ground beef in a large skillet and brown well. Drain off fat. Add onions and 4 tablespoons butter; sauté until onions are tender. Add seasonings, tomato paste, and water. Simmer uncovered about 40 minutes until liquid is absorbed. Meanwhile, cook macaroni in boiling, salted water until almost done. Drain in a colander, rinse in cold water, and drain again. Heat remaining $\frac{1}{2}$ cup butter until sizzling and stir into macaroni. Place 5 phyllo sheets in greased 14" x 11" inch baking pan; brush each with butter. Place $\frac{1}{2}$ of macaroni over phyllo; sprinkle with 1 cup parmesan cheese. Place other $\frac{1}{2}$ of macaroni next. Spread meat mixture evenly over macaroni. Sprinkle with remaining cheese. Beat eggs until light and fluffy; stir in milk. Pour evenly over macaroni. Top with 5 buttered phyllo sheets. Score through top layer of phyllo with a sharp knife, making 5 equal rows lengthwise. Bake at 350 degrees for 40 to 50 minutes or until golden. Cool for 15 minutes, then cut into squares.

*From Anita Tampas
The Nunns' Cookbook*

Appetizers & Dips

Paté of the South Serves 4

1 pound sharp Cheddar cheese,
grated
3 ounces cream cheese
at room temperature
½ cup mayonnaise
1 tablespoon grated onion
¼ teaspoon cayenne pepper
(more if adventurous)
4-ounce jar pimento pieces,
drained

Mix well and refrigerate in a covered container.

Carolyn Eager

Pimento Cheese Serves 4

3 or 4 chopped pimentos,
mashed fine
1 - 2 teaspoons grated onion
3-ounce package soft cream cheese
1 cup grated Cheddar cheese
1 cup grated Monterey Jack cheese
½ cup Hellman's mayonnaise
pinch of garlic powder
salt and pepper to taste

Mix well. Use more mayonnaise if needed. Refrigerate in covered container.

Carmen Boatwright

Appetizers & Dips

Pineapple Cheese Ball

Serves 8

2 cans crushed pineapple
2 8-ounce packages cream cheese
2 cups chopped pecans
2 to 3 cups shredded cheese
dash of Season All
crackers

Drain crushed pineapple well. Soften cream cheese to room temperature. Mix cream cheese, pineapple, Season All, and shredded cheese together. Form a ball. Place it in the freezer for 10 minutes to firm it up. Spread pecans on a cookie sheet. Roll cheese ball in pecans. It doesn't have to be totally round. Form to the shape you want. Place crackers around it and enjoy!

From Jaye Blanton
Kitty Bauer

Prudy's Pecans

Makes 2 cups

2 cups pecan halves
2 tablespoons soy sauce
1 tablespoon Worcestershire sauce
¼ cup butter
½ teaspoon hot sauce

Preheat oven to 300 degrees.
Stir together butter, soy sauce, hot sauce, and Worcestershire. Add pecans and stir well. Spread pecans in a single layer on a 15" X 10" cookie sheet. Bake at 300 degrees stirring often, for 25 minutes or until toasted.

Christ Church Member

Appetizers & Dips

Shrimp Pizza Appetizer Makes 2 cups

1 8-ounce and 1 3-ounce package
cream cheese
1 bottle cocktail sauce
1 small package frozen salad shrimp
Assorted veggies chopped small:
mushrooms, red peppers,
bell peppers, green onions,
black or green olives,
tomatoes
1½ cups shredded
mozzarella cheese
Package of “scoopable”
tortilla chips

Spread softened cream cheeses onto a platter.

This forms the pizza “crust.”

Pour the bottle of cocktail sauce on top of the cream cheese.

Add defrosted shrimp that has been drained and patted dry.

Add veggies by the handfuls – whatever you have on hand.

Top with cheese. Serve with the chips.

Best when made right before serving.

Get ready for everyone to stand around this appetizer until it is gone!

Pepi Nelson

Appetizers & Dips

Spanakopita

Makes 35 Servings

3 10-ounce packages frozen
chopped spinach, thawed
4 medium onions, chopped
6 whole green onions, chopped
¼ cup olive oil
¼ cup water
1 teaspoon salt
¼ teaspoon pepper
¼ cup fresh parsley, minced
1 teaspoon Cream of Wheat
5 whole eggs, beaten
1 cup cottage cheese
1½ cups feta cheese, crumbled
1 pound phyllo dough
1¼ cups butter, melted and warm

Drain spinach thoroughly in colander, squeezing out excess moisture. In a large skillet, sauté onions in olive oil over medium heat until tender, stirring constantly. Add spinach, water, seasoning, and herbs; cook until liquid is absorbed. Sprinkle Cream of Wheat over top; cool. In a large bowl, combine eggs and cheese; stir in spinach mixture and blend well. Set aside. Take phyllo out of plastic bag and carefully unfold. Line buttered 11" x 17" pan with half of phyllo sheets; make sure to overlap and drape phyllo over sides of pan. Brush each sheet generously with melted butter. Spread prepared filling evenly over phyllo. Fold overhanging phyllo over filling and brush with butter. Top with remaining phyllo, buttering each sheet. Trim phyllo sheets used for top 1 inch beyond pan size. Tuck phyllo down the pan with pastry brush to seal. Sprinkle a few drops of water over top of phyllo to keep phyllo from curling during baking. Score through top layer of phyllo with a sharp knife, making 4 equal rows lengthwise. Recipes calling for one pound of phyllo will use 10 sheets on the bottom and 10 sheets on the top. Bake at 350 degrees for 55 to 60 minutes, or until golden brown.

From Anita Tampas
The Nunns' Cookbook

Appetizers & Dips

Spinach Balls Makes 12 Servings

2 boxes chopped frozen spinach,
thawed and drained
2 cups Pepperidge Farm
herb stuffing
2 small onions, chopped fine
6 eggs
 $\frac{3}{4}$ cup melted butter or margarine
 $\frac{1}{2}$ cup grated Parmesan cheese
1 teaspoon garlic salt

Mix ingredients; form into 1 inch balls. Freeze.
Spray cookie sheet with cooking spray. Bake spinach balls at 400
degrees for 20 minutes.

Phyllis Hiers

Appetizers & Dips

Stuffed Mushroom Caps Makes 8 Servings

8 ounces white mushrooms,
stems removed & discarded
½ pound lean pork sausage,
casing removed
2 tablespoons butter or margarine
1 yellow onion, chopped
1 tablespoon fresh oregano,
chopped
2 tablespoons fresh parsley
½ cup ricotta cheese
2 eggs
½ cup bread crumbs
1 teaspoon salt
1 teaspoon pepper
¼ cup grated Parmesan cheese

In a medium skillet over medium heat, heat butter. Add mushrooms and cook until tender, about 5 minutes. Remove mushrooms from skillet and place top-side down in shallow baking pan. Set aside. In same skillet, add sausage and cook over medium-high heat until browned, stirring often to separate meat. Pour off/drain fat. In food processor or blender, place drained sausage, onion, oregano, parsley, ricotta cheese, eggs, bread crumbs, salt, pepper, and Parmesan cheese. Cover and blend until smooth. Spoon sausage mixture into mushroom caps. Bake for ten minutes or until hot.

Recipe from *Jacksonville Times Union* 2002
Pauline Brown

Appetizers & Dips

Texas Torte

Makes 96 Squares

2 eggs, beaten
2 tablespoons flour
½ teaspoon salt
⅓ cup milk
4-ounce can chopped green chilies
½ pound sharp
Cheddar cheese, grated
½ pound Monterey Jack
cheese, grated

To eggs, add flour, salt, and milk; beat well. Add remaining ingredients and mix well. Pour into a flat well-greased 8" x 12" Pyrex baking dish and bake at 350 degrees for 35 minutes. Cut into tiny squares and serve as a hot hors d'oeuvre.

These are so easy to make and they disappear quickly!

Pepi Nelson

Tiropita

Makes 12 Servings

3 eggs
8-ounce package cream
cheese, softened
¾ pound feta cheese, crumbled
2 tablespoons fresh parsley,
chopped
1 pound package phyllo dough
1 pound butter, melted and
clarified

Beat eggs until fluffy. Add cheese and parsley, mixing well. Cut phyllo into strips. Brush strips with warm butter from which fat solids have been skimmed, leaving clear liquid. Place small amount of cheese mixture on phyllo, fold like folding a flag into triangles. Bake at 375 degrees for 20 minutes or until golden brown.

From Anita Tampas
The Nunns' Cookbook

Appetizers & Dips

Baked Onion Dip

Serves 8

2 cups shredded Swiss cheese
2 cups chopped Vidalia onions
2 cups Hellman's mayonnaise
Fritos Scoops

Mix all ingredients together. Bake in quiche-style dish at 350 degrees until brown on top, approximately 20 to 30 minutes. Serve with Fritos Scoops.

Beth Baker

Baker Corn Dip

Serves 4

2 blocks Pepper Jack cheese,
shredded
1 bag Parmesan cheese
2 cans Mexican corn, drained
1 cup mayonnaise
Tortilla Scoops

Mix together and bake at 350 degrees until golden brown on top, approximately 30 minutes. Serve with Tortilla Scoops.

Beth Baker

Appetizers & Dips

Beth's Taco Dip

Makes 8 Servings

1 large can refried beans
1 bag shredded cheese
(approximately 2 cups)
2 8-ounce containers of sour cream
1 package of taco seasoning
shredded lettuce
chopped tomatoes
chopped onions/scallions
sliced black olives (optional)

Preheat oven to 350 degrees.

Spread the refried beans in a baking dish. Add half of the bag of cheese on top. Bake for about 30 minutes. Meanwhile, mix the seasoning with the sour cream. Let the beans/cheese cool and then spread the sour cream on top of the cheese. Add the remainder of the cheese, lettuce, tomatoes, onions, etc.

The Lime Tostitos taste great with this dip!

Beth Baker

BLT Dip

Makes 8 Servings

1 cup of mayonnaise
1 cup of sour cream
1 jar of real bacon bits
(not imitation)
2 tomatoes, chopped

Mix together and chill. Serve with Wheat Thins.

Beth Baker

Appetizers & Dips

Cheese Dip

Makes 8 Servings

8 ounces Cheddar cheese, grated
at room temperature
8 ounces cream cheese
at room temperature
1 tablespoon dry chicken bouillon
1 tablespoon lemon juice
1 medium tomato chopped
4-ounce can diced green chilies, drained

Make a day ahead. Mix cheeses with bouillon and lemon juice. Fold in the tomato and green chilies. Use with veggies or firm chips.

Christ Church Member

Chicken, Spinach, Black Bean Dip

Makes 8 Servings

10-ounce box of frozen
creamed spinach, thawed
15-ounce can black beans,
drained, but not rinsed
8-ounce jar medium picante sauce
2 cups cheddar/jack cheese,
shredded
5-ounce can cooked chicken or
½ breast, cooked and shredded
with fork

Combine all in a large bowl. Pour into a 9" deep pie plate or 11" x 7" Pyrex dish sprayed with Pam. Heat in 350 degree oven for 40 minutes. Serve with Fritos Scoops or other firm chip.

Susan Elliott

Appetizers & Dips

Dill Dip 1

Makes 1½ Cups

1⅓ cups sour cream
3 teaspoons mayonnaise
1 teaspoon Beau Monde seasoning
1½ teaspoons dill weed
2 chopped green onions
1 tablespoon parsley
salt and pepper to taste
loaf of round bread

Mix all ingredients except bread together. Serve with assorted raw vegetables. Option: hollow out center of loaf of bread and fill hole with dip. Break up bread that was pulled out and place around the loaf to use for dipping.

Gail Hobgood

Dill Dip 2

Makes 1½ Cups

1 cup sour cream
½ cup mayonnaise
½ teaspoon dried dill
1 tablespoon dried onion
1 tablespoon seasoning salt

Combine all the ingredients and chill for several hours or overnight. Serve as a dip with vegetables.

Tammy Borders

Appetizers & Dips

Florentine Artichoke Dip

Makes 4 Cups

10-ounce package frozen chopped
spinach, thawed
2 6-ounce jars marinated
artichoke hearts
3 large cloves garlic, minced
½ cup mayonnaise
1½ 8-ounce packages cream
cheese, softened
2 tablespoons lemon juice
1 cup grated parmesan cheese

Drain spinach; press between layers of paper towels. Drain and chop artichoke hearts. Combine spinach, artichoke hearts, garlic, and next 4 ingredients, stirring well. Spoon into a lightly greased glass or ceramic pie plate. Bake at 375 degrees for 25 minutes; serve with Triskets or tortilla chips

Gail Hobgood

Appetizers & Dips

Fresh Vegetable Dip

Makes 1½ Cups

½ cup mayonnaise
1 bottle Heinz Chili Sauce
1 teaspoon celery seed
1 teaspoon onion juice
Tabasco sauce, to taste

Mix all ingredients. Adjust seasonings to taste. Refrigerate. Serve with fresh raw vegetables.

Susan Elliott

Greek Layer Dip

Makes 2 Cups

6-ounce carton plain yogurt
½ cup unpeeled cucumber,
finely chopped
1 tablespoon red onion,
finely chopped
1 teaspoon fresh mint, snipped
10-ounce container
plain hummus
½ cup tomato, seeded, chopped
½ cup feta cheese, crumbled
2 large white or
wheat pita rounds

Stir together yogurt, ¼ cup cucumber, onion, and mint in a small bowl. Spread hummus in bottom of a 9-inch pie tin or 10-inch quiche dish. Spread yogurt mixture over hummus. Sprinkle with tomato, ¼ cup cucumber, and feta cheese. Split pita round into 8 wedges. (If you prefer crisp dippers, spread the pita wedges on a baking sheet and bake at 350 degrees for 10 minutes.) Serve pita wedges with the dip. Another option: Use two-inch lengths of celery stalks as dippers.

Phyllis Hiers

Appetizers & Dips

Mexican Party Dip

Makes 2 Cups

8-ounce package of cream cheese
2 bunches chopped green onions
1 can of Hormel chili with no beans
2 cups shredded mozzarella cheese
½ cup chopped black olives

Soften cream cheese and spread in bottom of pie pan or baking dish. Top with chili, olives, green onions, and the cheese. Layer the ingredients. Bake at 350 degrees until bubbly, about 30 minutes. Serve with Scoops or other tortilla chips.

Tammy Borders

Picanté Dip

Makes 3 Cups

3 8-ounce packages
cream cheese
½ cup apple jelly
8-ounce bottle Pace's picanté sauce
½ teaspoon salt
1 can white shoepeg corn

Beat cream cheese until smooth. Add jelly and mix well. Add picanté sauce, salt, and corn. Serve with raw vegetables or choice of chips.

Lucille Sineath

Appetizers & Dips

Pizza Dip

Makes 3 Cups

8-ounce package cream cheese,
at room temperature
14-ounce jar of Pizza Quick sauce
 $\frac{1}{3}$ cup onion, chopped
 $\frac{1}{2}$ cup Mozzarella cheese, shredded
2 ounces pepperoni, chopped

Layer ingredients into a casserole dish in the order listed. Bake at 350 degrees for about 15 minutes (or until bubbly).
Serve with Fritos Scoops.

Susan Elliott

Quick Chili Dip

Makes 3 Cups

15-ounce can chili with beans
8-ounce package light
cream cheese
4 ounces sharp Cheddar cheese,
grated

Press cream cheese in the bottom of a nine inch Pyrex pie plate. Cover with chili and top with grated cheese. Microwave 4 or 5 minutes until heated through and bubbly. Serve hot with tortilla chips or corn chips for a real crowd pleaser. Any leftovers will be delicious to reheat and use as a topping for baked potatoes.

Recipe from the collection of Iris Harvey Smith, Director of Customer Services, Harvey's Super Market - 2002
Pauline Brown

Appetizers & Dips

Spinach Dip 1

Makes 3 Cups

2 packages of frozen chopped
spinach, thawed and drained well
8 ounces sour cream
½ cup mayonnaise
1 package of Knorr vegetable
soup (dry)
1 can sliced water chestnuts, drained
dash of Worcestershire sauce

Mix all ingredients and refrigerate 4 to 6 hours.

Phyllis Hiers

Spinach Dip 2

Makes 3 Cups

1 package frozen chopped
spinach, thawed
1½ cups sour cream
1 cup mayonnaise
1 package Knorr vegetable soup mix
1 can water chestnuts, finely chopped
3 green onions finely chopped

Squeeze spinach until very dry. Combine all ingredients until blended.
Chill for several hours.

Serve with crackers or bread sticks. Pepperidge Farm little sesame
bread sticks are great for dippers.

Gail Hobgood

Appetizers & Dips

Taco Dip

Makes 3 Cups

8 ounces sour cream
8 ounces cream cheese
1 package taco seasoning
1 can refried beans
1 package cheese, shredded
1 tomato - large,
 remove seeds and dice
green onions, sliced
1 can sliced black olives (optional)

Combine sour cream, cream cheese, and taco seasoning.
Spread beans on a serving plate.
Spread cream cheese mixture onto beans.
Sprinkle with shredded cheese.
Sprinkle with tomatoes, onions, and olives.

Gail Hobgood

Tex-Mex Dip

Makes 3 Cups

1 can bean dip
1 cup sour cream
½ cup mayonnaise
1 package taco seasoning
1 can sliced ripe olives
4 green onions, chopped
8 ounces Cheddar cheese, shredded
2 tomatoes, diced
Tostitos

Spread dip in a circle. Mix sour cream, mayonnaise, and taco seasoning.
Spread on top of dip. Then layer onion, tomato, olives and cheese. Dig
in with Tostitos.

Adapted from recipe of Norma Tomberlin
Lucy Tomberlin

Soups & Sauces

Bless, O Lord, *thy* gifts to our use and us to *thy* service;
for Christ's sake. *Amen.*

The Book of Common Prayer, page 835

Soups & Sauces

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
SOUPS			SOUPS		
Asparagus Soup	Sylvia Warrick.....	49	Potato Soup	Carmen Boatwright.....	70
Autumn Soup.....	Lilyan Miller	50	Quick Shrimp Chowder	Joan Bailey.....	71
Basic Chili or Spaghetti Sauce	The Nunns' Cookbook.....	50	Sylvia's Potato Soup	Sylvia Warrick	72
Beef Stew 1	Joyce Dunmire.....	51	Taco Soup 1	Elise Sandbach.....	73
Beef Stew 2.....	Susan T. Chamberlain	52	Taco Soup 2	Christ Church Member	74
Beer Cheese Soup.....	Sylvia Warrick.....	53	Taco Soup 3	Aaron Parten.....	75
Bill's Tomato Soup	Bill Harris	54	Tomato Dill Soup.....	Sylvia Warrick	76
Black Bean and Chicken Soup.....	Pauline Brown	55	Tortellini Soup	Patricia Marks	77
Brunswick Stew 1 - Bayside.....	The Nunns' Cookbook.....	56	Vegetable Burger Soup	Joyce Dunmire	78
Brunswick Stew 2.....	Josie Parten	57	Vegetable Soup	Bill Nunn	79
Brunswick Stew 3.....	Judy DeMott.....	58	Vegetarian Borscht	Julia Ariail	80
Brunswick Stew 4 - Castleberry's	Joan Dear	59	Watermelon Gazpacho	Julia Ariail	81
Butternut Squash Soup	Julia Ariail	59			
Chicken Comfort Soup.....	Phyllis Hiers	60	SAUCES		
Chili With Smoked Sausage	Gail Hobgood.....	60	BBQ Sauce	Edith Shepherd.....	82
Corn Chowder.....	Joan Dear	61	Cranberry Holiday Relish	Edith Shepherd.....	83
Dr. Buddy's Chili	Buddy Pitts.....	62	Lemon Daffodil Sauce.....	Julia Ariail	84
French Onion Soup	Sylvia Warrick.....	63	Raisin Sauce	Julia Ariail	84
Gazpacho.....	Phyllis Hiers	64	Hot Wing Sauce	Amy Poole Creasy.....	85
Golden Oyster Stew	Amber Tanner	65	Philly Supreme Sauce	Katherine Mayer.....	86
Ham and Vegetable Soup	Carmen Boatwright	66	Spiced Cranberry Sauce		
Leon Sonniat's Gumbo	Gail Hobgood.....	67	With Zinfandel	Julia Ariail	86
Mayer's Quick Chili	Katherine Mayer	68	Sweet and Sour Sauce.....	Edith Shepherd.....	87
Pat's Chili	Pauline Brown	69	Sweet Blueberry Sauce	Katherine Mayer.....	88

Soups & Sauces

Asparagus Soup Serves 6

1 can Cheddar cheese soup,
undiluted
1 can cream of asparagus
soup, undiluted
1 soup can light cream
½ soup can white wine
15-ounce can asparagus tips
and pieces
½ teaspoon white pepper
¼ teaspoon red pepper
½ teaspoon garlic powder
dash Worcestershire sauce

Blend the two soups until smooth, and slowly add cream and white wine. Stir until smooth. Add asparagus and juice. Add seasonings and heat until bubbly.

Sylvia Warrick

Soups & Sauces

Autumn Soup

Serves 6

1½ pound Italian sausage, casing removed
½ cup chopped onion
2 14-ounce cans chicken broth
14-ounce can diced tomatoes, undrained
15-ounce can white beans,
drained and rinsed
9-ounce package pre-washed baby spinach

In large sauce pan, cook sausage and onion for about ten minutes or until sausage is no longer pink; drain and add broth, tomatoes and beans and cook about five minutes. Stir in spinach. Cover and cook about five minutes more or until spinach wilts. I add a couple of tablespoons of barley. Enjoy!

Lilyan Miller

Basic Chili or Spaghetti Sauce

Makes 12 servings

2 tablespoons Wesson oil
2 medium onions
2 medium bell peppers
1 pound ground round
1 tablespoon Worcestershire sauce
1 large bay leaf
1 teaspoon oregano
2½ cans tomatoes
1½ teaspoons salt

Put Wesson oil in deep, heavy cooker. Add onion and bell pepper; sauté until tender. Add meat gradually, stirring constantly and breaking it into small particles. Add remaining ingredients. Simmer 1 to 1½ hours. Remove bay leaf before serving. For chili: add 2 cans chili or pinto beans and 1 tablespoon chili powder. Heat and serve in bowls. For Spaghetti: add 1 can tomato paste, 1 (4-ounce) can mushrooms, 3 cinnamon sticks. Remove cinnamon sticks before serving. Serve over cooked spaghetti.

From Olive Nunn,
The Nunns' Cookbook

Soups & Sauces

Beef Stew 1 Serves 12

3 pounds beef, cut up in chunks
(rather large pieces)
1 large can tomatoes
 $\frac{1}{3}$ cup Minute Tapioca
4 medium carrots
2 large onions
14 small red potatoes with skins on
 $\frac{1}{4}$ green pepper - cut up
2 teaspoons Worcestershire Sauce
2 - 3 stalks of celery
salt
pepper

Preheat oven to 300 degrees.

Place all ingredients except celery stalks in large covered pot. Mix with hands. Place whole celery stalks on top. Cook in oven 5 hours at 300 degrees.

Joyce Dunmire

Soups & Sauces

Beef Stew 2

Serves 6 to 8

6 slices bacon, cut into ½-inch pieces
2 medium onions, chopped
3 pounds beef chuck roast,
 trimmed and cut into 2½" pieces
4 medium red potatoes, halved
3 medium carrots, cut into 1" pieces
2 medium onions, halved
8-ounce package fresh mushrooms,
 halved
½ cup chopped fresh parsley
½ cup beef broth
6 ounces tomato paste
1 teaspoon finely chopped garlic
2 bay leaves
Salt and pepper
½ teaspoon thyme

Preheat oven to 325 degrees.

In dutch oven, place bacon, chopped onions, and roast. Cook over medium high heat, stirring until bacon and roast are brown. Stir in potatoes, carrots, halved onions, and mushrooms. Stir in remaining ingredients. Cover and bake for 1½ hours.

Uncover and bake for 2 hours, stirring occasionally.

Freezes well.

Susan T. Chamberlain

Beer Cheese Soup
Serves 8

1½ cups diced carrots
1½ cups diced onion
1½ cups diced celery
2 cloves garlic, minced
1 teaspoon hot pepper sauce
⅛ teaspoon cayenne pepper
½ teaspoon salt
¼ teaspoon black pepper
3 cups chicken broth
2 cups beer
⅓ cup butter
⅓ cup flour
4 cups milk or half and half
6 cups shredded sharp
Cheddar cheese
1 tablespoon Dijon mustard
2 teaspoons Worcestershire sauce
1 teaspoon dry mustard

In a large saucepan over medium heat, stir together carrots, onion, celery, and garlic. Stir in hot pepper sauce, cayenne pepper, salt, and pepper. Pour in chicken broth and beer; simmer until vegetables are tender, about 12 minutes. Remove from heat.

Meanwhile, heat butter in a large soup pot over medium heat. Stir in flour with a wire whisk; cook, stirring until flour is light brown, about 3 or 4 minutes. Gradually stir in milk, whisking to prevent scorching, until thickened. Remove from heat, and gradually stir in cheese. Keep warm. Stir beer mixture into cheese mixture. Stir in Dijon mustard, Worcestershire sauce, and dry mustard. Bring to a simmer, and cook 10 minutes.

Sylvia Warrick

Soups & Sauces

Bill's Tomato Soup

Makes about 1 pint

6 - 8 medium, ripe tomatoes,
scalded, peeled, and diced
2 celery ribs, diced small
2 small onions, peeled
and diced small
1 tablespoon cornstarch
¼ cup cold water
1 tablespoon chicken soup base
few dashes Tony Chachere's
Creole seasoning
salt and pepper to taste
½ cup whipping cream

Put tomatoes, celery, and onions in large saucepan and cook for 30 minutes or longer until quite soft; then mash with a potato masher in saucepan. Dissolve the cornstarch in water and add to the veggie mix while stirring. Continue stirring until the soup is thick. Season with a tablespoon of chicken soup base, a few dashes of seasoning powder (Tony Chachere's Creole seasoning), and more salt and pepper if desired. Add whipping cream to thin the soup. Heat and serve. Variation: chop tomatoes with skin on; add butter to soup; use whole milk instead of whipping cream.

Bill Harris

Black Bean and Chicken Soup
Serves 6

8 ounces boneless chicken breast
1 tablespoon olive oil
¼ cup chopped onion
2 garlic cloves, minced
1 teaspoon ground cumin
½ teaspoon salt
½ teaspoon chili powder
⅛ teaspoon ground red pepper
4 cups low-fat chicken broth
15-ounce can corn
15-ounce can black beans, drained
1 ½-ounce can Mexican
stewed tomatoes

Sauté chicken in olive oil. Cook chopped onion, garlic, cumin, salt, chili powder, and red pepper with chicken.
Stir in low-fat chicken broth, undrained corn, stewed tomatoes, and drained black beans.
Boil. Reduce heat and simmer for 15 minutes.
(May substitute 8-ounce can of drained chunk chicken breast for the chicken to save time.)

Pauline Brown

Soups & Sauces

Brunswick Stew 1 - Bayside

Makes 100 Servings, 10 gallons

4 Boston Butts (pork)
4 whole fryers (chicken)
5 pounds onions, roughly chopped
3 big bags green lima beans
3 large bags frozen white corn
2 large bags frozen creamed corn
5 pounds potatoes, finely diced
2 bottles ketchup
2 sticks real butter
salt
pepper

Boil the pork for 1 hour with onions in just enough water to cover. Then add the chickens; cook another hour, adding enough water to cover. Remove chicken and pork; cool, then debone and pull meat into small chunks. While the meat is cooling, add lima beans to the broth. Cook gently. Grind meat and onions with a meat grinder. Add ground meat/onion mixture, frozen corn, creamed corn, diced potatoes, ketchup and butter to the chicken, pork, and lima beans. Cook on very low temperature and stir every time you think about it. It wants to stick as it thickens. This is when it helps to have a party with many people. Everyone stirs it! The stew cooks for another hour or until it gets to the desired thickness. Season to taste with salt and pepper.

From *The Nunns' Cookbook*

Brunswick Stew 2

Makes 5 quarts

4 to 5-pound Boston Butt pork roast
4 cups frozen cubed hash
brown potatoes
3 - 14½-ounce cans diced tomatoes,
with garlic and onion
14½-ounce can whole kernel
corn, drained
14½-ounce can creamed style corn
15½-ounce can sweet green peas,
drained
16-ounce bottle barbecue sauce
1 tablespoon hot sauce
1 teaspoon salt
1 teaspoon pepper

Cover pork roast with boiling water in a stockpot; cook 2½ hours or until tender; drain, reserving 4 cups liquid. Cool slightly; shred meat with a fork.

Return reserved liquid to a stockpot; add hash brown potatoes and bring to a boil. Reduce heat and simmer for 15 minutes. Add shredded pork, tomatoes, and remaining ingredients. Bring mixture to a boil; cover, reduce heat, and simmer for 1 hour.

Josie Parten

Soups & Sauces

Brunswick Stew 3

Makes 4 quarts

3 to 4-pound Boston Butt
(boiled until tender)
1 fryer (boiled and cut up)
1½ cups pork stock
32 ounces catsup
Small bottle of BBQ sauce
Juice of 1 lemon
2 teaspoons sugar
1½ to 2 teaspoons pepper
Tabasco – few drops (to taste)
1 can small English peas
1 can cream corn
1 can whole kernel corn
1 small package frozen baby lima beans
Salt to taste

Cook the Boston Butt and fryer the day before. Cut up or shred the meat, then refrigerate. Discard fat but reserve pork drippings from pan adding enough water to make 1½ cups. Combine all ingredients in stock pot the next day and cook several hours.

Judy DeMott

Soups & Sauces

Brunswick Stew 4 - Castleberry's

Makes 1 crock pot full

24 ounces Castleberry Brunswick Stew
10 ounces Castleberry BBQ Beef
10 ounces Castleberry BBQ Pork
2 cans (17 ounces) creamed corn
16 ounces tomatoes, cut up fine
1 tablespoon vinegar
1 tablespoon lemon juice
1 tablespoon Worcestershire
1 teaspoon onion salt
½ teaspoon salt
¼ teaspoon black pepper

Mix ingredients together and heat at least 1 hour in a crock pot or on stove at low temperature.

This is a very forgiving recipe. Use the cans in amount nearest the measurement given.

This is served at our church meal after the Epiphany service every January.

Joan Dear

Butternut Squash and Peanut Butter Soup

Makes 1 quart

4 cups chicken or vegetable broth
1 medium butternut squash,
peeled and cut into 1" chunks
1 onion, quartered
½ cup peanut butter
½ teaspoon salt
1 teaspoon curry powder
½ cup milk

Cook broth, squash, and onion until soft, then puree in a blender. Return puree to stock pot and add remaining ingredients. Simmer until ready to serve. This may be made ahead of time and reheated. It tastes just as good or better the second time.

From Ann Skelton
Julia Ariail

Soups & Sauces

Chicken Comfort Soup

Serves 8

1 pound chicken pieces
4 cups water
1 cup brown rice
½ teaspoon salt
1 onion, chopped
6 carrots, sliced thin
3 - 4 stalks celery, sliced thin
parsley, dried or fresh
3 - 6 cubes chicken bouillon

Bring chicken, brown rice, salt, and water to a boil in large soup pot and simmer 20 - 30 minutes until chicken is tender. Remove chicken bones and gristle. Add onions, carrot, and celery slices, chicken bouillon, more water, and parsley. Bring back to a boil and simmer for an additional 10 minutes or until vegetables are tender.

Phyllis Hiers

Chili With Smoked Sausage

Serves 4

1 pound ground beef
1 large onion, chopped
4 teaspoons chili powder
4 teaspoons cumin
1 pound smoked sausage, sliced
and halved
2 16-ounce cans red beans
16-ounce jar Pace's picanté sauce
16-ounce can V8 vegetable juice
16-ounce can tomato sauce

In a Dutch oven, brown beef with onion; drain. Return meat to pot and sprinkle in the chili powder and cumin. Cook and stir over medium high heat for 1 minute. Add remaining ingredients. Bring back to boil and simmer uncovered for 20 minutes, stirring often.

Gail Hobgood

Corn Chowder

Serves 8

1 pound of Jimmy Dean sausage
(hot or regular)
1 cup chopped onion
1 teaspoon salt
½ teaspoon oregano or marjoram
½ teaspoon black pepper
2 cups water
15-ounce can whole corn, drained
15-ounce can creamed corn
12-ounce can evaporated milk

Spray Pam into a big soup pan and slowly brown the sausage over low heat. When it is half done, add the onion to the pot. When sausage is browned, add remaining ingredients and simmer 10 minutes (or as long as you want over very low heat). You can also add ¼ cup sherry wine to give the chowder a "bisque"-like flavor.

From John Hummel
Joan Dear

Soups & Sauces

Dr. Buddy's Chili

Serves 6 to 8

1 pound ground round or better or
1 pound venison hamburger
1 cup chopped onion
 $\frac{3}{4}$ cup green pepper, chopped
16-ounce can tomatoes,
broken up
16-ounce can dark red kidney
beans, drained
8-ounce can tomato sauce
1 teaspoon salt
2 teaspoons chili powder (HOT!)
2 bay leaves
 $\frac{1}{3}$ cup red wine
 $\frac{1}{8}$ teaspoon cumin
 $\frac{1}{2}$ garlic clove
 $\frac{1}{2}$ teaspoon oregano
sugar, a light sprinkle
6 drops Tabasco sauce

In a heavy skillet, cook the meat and drain. Add onions and green peppers and cook until the vegetables are tender. Stir in the remaining ingredients. Cover and simmer for 1 hour. Remove bay leaves before serving.

Buddy Pitts

French Onion Soup
Serves 6 to 8

1½ pounds or 5 cups thickly
sliced yellow onions
3 tablespoons butter
1 tablespoon vegetable oil
1 teaspoon salt
¼ cup sugar
3 tablespoons flour
2 quarts canned beef bouillon,
boiling
½ cup dry white wine or
dry vermouth
salt and pepper to taste
3 tablespoons cognac (optional)
6 to 8 slices of hard toasted
French bread rounds
1 to 2 cups shredded Swiss cheese
or grated Parmesan cheese

Cook onions slowly with butter and oil in covered heavy 4-quart
saucepan for 15 minutes. Stir in salt and sugar and cook, uncovered,
on moderate heat, stirring frequently, until onions have turned an even
deep brown. Sprinkle in flour and stir for 3 minutes. Off the heat,
blend in the bouillon. Add the wine and season to taste. Simmer
partially covered for 30 - 40 minutes or more, skimming occasionally.
Just before serving, stir in the cognac. Serve over rounds of bread
with cheese on top. If desired, run bowls (preferably ovenproof!)
under the broiler just long enough to melt the cheese.

Sylvia Warwick

Soups & Sauces

Gazpacho

Serves 4 to 6

½ cup green, red, or yellow
pepper, chopped
2 tablespoons onion, chopped
2 tablespoons parsley, chopped
2 tablespoons white wine vinegar
½ teaspoon salt
½ teaspoon oregano
½ teaspoon Worcestershire sauce
¼ teaspoon fresh ground pepper
1 green onion, thinly sliced
2 tablespoons olive oil
1 garlic clove, minced
4 to 6 onions, peeled, chopped
2 cups tomato juice
1 cup cucumbers, peeled & chopped
2 stalks celery, chopped

Combine ingredients in bowl and blend slightly in blender or food processor. Refrigerate 30 minutes or more before serving. Serve cold—a refreshing summer soup.

Phyllis Hiers

Golden Oyster Stew
Serves 4

15 ounces oysters, undrained
½ cup chopped onion
½ cup sliced celery
¼ cup butter or margarine
2 cups sliced fresh mushrooms
¼ cup flour
1 teaspoon salt
¼ teaspoon pepper
2 cups milk
1½ cups grated sharp Cheddar cheese
1 can cream of potato soup
2-ounce jar pimentos
¼ teaspoon hot sauce

Remove any shells from oysters. Cook onion and celery in butter until tender. Add mushrooms and cook for one minute. Over low heat, add flour, salt, and pepper into vegetable mixture. Add milk gradually and stir until thickened. Add cheese. Stir until melted. Add oysters, soup, pimentos, and hot sauce. Heat for 5 to 10 minutes, or until oysters curl and stew is very hot.
(Recipe may be doubled, tripled, etc.)

Amber Tanner

Soups & Sauces

Ham and Vegetable Soup

Serves 12

1 quart water
3 cups cooked ham, cut into
bite-sized pieces
2 medium onions, quartered
1½ teaspoons salt
1½ teaspoons pepper
4 bay leaves
½ pound frozen cut okra
½ pound frozen cut corn
½ pound frozen baby lima beans
2 medium potatoes, diced
28-ounce can Winn-Dixie whole
tomatoes in puree or
28-ounce can Hunt's whole
tomatoes, chopped
18-ounce can tomato sauce
16-ounce can whole tomatoes,
chopped

Bring water, ham, onions, salt, pepper, and bay leaves to a boil and simmer for 30 minutes.

Add remaining ingredients and bring to a boil again; simmer for about 25 minutes. Take the pot off the burner, remove bay leaves and serve.

Carmen Boatwright

Leon Sonniat's Chicken and Sausage Gumbo
Serves 8

1 chicken, cut in pieces
5 tablespoons oil
6 tablespoons flour
2 large onions, minced
1 bell pepper, chopped
1 cup celery, chopped
3 cloves garlic, minced
1 pound smoked sausage, ground
2½ quarts chicken stock
1 teaspoon Kitchen bouquet,
 (optional)
½ teaspoon thyme
3 bay leaves
⅛ teaspoon powdered cloves
⅛ teaspoon allspice
¼ teaspoon cayenne pepper
½ teaspoon basil
salt & pepper to taste
½ cup green onions, chopped
filé powder

Brown chicken and sausage in a Teflon skillet (not magnalite). Use a very little oil if necessary.

Combine oil and flour in large stock pot. Slowly cook to a nice brown roux. Add onions, bell pepper, and celery; sauté until vegetables are limp. Add chicken stock, garlic, thyme, bay leaves, cloves, allspice, cayenne, and basil. Carefully add salt and pepper. Simmer for at least 40 minutes, then add the chicken and sausage. Cook until chicken is tender. Remove from heat and let sit 15 minutes. Serve over rice and add green onions and filé if desired.

Gail Hobgood

Soups & Sauces

Mayer's Quick Chili Serves 6 - 8

1 pound lean ground beef
2 medium onions, diced
1 to 5 mashed or chopped
garlic cloves
2 tablespoons chili powder
2 tablespoons ground cumin
1 teaspoon salt (optional)
2 16-ounce cans Mexican style
stewed tomatoes
2 15-ounce cans spicy chili beans

Brown ground beef and drain fat. Add onions and garlic and sauté.
Add remaining ingredients and simmer about 20 minutes until flavors
blend.

Adapted from recipe on Gebhardt Chili Powder bottle
Katherine Mayer

Pat's Chili

Serves 12

1 to 2 pounds hamburger meat
onions
garlic
celery
2 or 3 cans of tomatoes
2 or 3 cans of pinto beans
7 or 8 bay leaves
hot peppers (optional)
chili powder
curry powder
cayenne
celery salt (or celery seed)
garlic salt (or garlic powder)

Brown hamburger meat. Drain fat, then add all other ingredients—the amounts are up to you. Simmer for 30 minutes. Remove bay leaves before serving.

Note: If you put the tomatoes in the blender, they will make the chili soupier.

Pauline Brown

Soups & Sauces

Potato Soup

Serves 4

4 baking potatoes,
peeled and diced
water to cover
1 large onion, chopped
4 tablespoons butter
1 large can evaporated milk
salt and pepper to taste
3 tablespoons flour
½ cup cold water

Boil potatoes and onions in water until tender. Mash lightly while potatoes are still in water. Add butter, milk, salt, and pepper. Thicken with flour and water to your taste. Mix 3 tablespoons flour in ½ cup cold water until smooth. Mix into hot soup, stir well.

Carmen Boatwright

Quick Shrimp Chowder
Serves 4 to 6

2 tablespoons butter or margarine
1 medium onion, chopped
2 10-3/4-ounce cans cream of
potato soup, undiluted
3½ cups milk
¼ teaspoon ground red pepper
1½ pounds medium-size fresh
shrimp, peeled
1 cup (4 ounces) Monterey Jack
cheese, shredded

Garnish:
chopped fresh parsley
Oyster crackers (optional)

Melt butter in a Dutch oven over medium heat, add onion, and sauté 8 minutes or until tender. Stir in cream of potato soup, milk, and pepper; bring to a boil. Add shrimp, reduce heat, and simmer, stirring often, 5 minutes or just until shrimp turn pink. Stir in cheese until melted. Garnish if desired. Serve immediately. Serve with oyster crackers, if desired.

Joan Bailey

Soups & Sauces

Sylvia's Potato Soup

Serves 20

5 to 10 pounds red potatoes,
peeled and cut to bite-size
1 or 2 large onions, chopped
1 tablespoon salt
water to cover
1 stick butter or margarine
salt and white pepper, to taste
1 quart half and half
pinch of sugar

Peel potatoes and cut into bite-size pieces. Cover with water. Add onions and salt. Boil until tender. Do not drain! Using potato masher, crush potatoes in the liquid and add butter, salt, and white pepper to taste. Add half and half, more or less, and a pinch of sugar.

Sylvia Warrick

Taco Soup 1

Makes 8 to 10 Servings

1 pound lean ground beef
1 medium onion, chopped
3 cans Mexican-style chili beans
1 can whole kernel corn, undrained
16-ounce can chopped tomatoes,
undrained
15-ounce can tomato sauce
1½ cups water
4½-ounce can chopped green chilies
1 package taco seasoning mix

Toppings:

tortilla chips
shredded cheese
lettuce
tomatoes
sour cream

Cook ground beef and onion in large Dutch oven. Stir in beans and all other ingredients except the toppings. Bring to boil; reduce heat and simmer 15 minutes.

Elise Sandbach

Soups & Sauces

Taco Soup 2

Makes 8 to 10 Servings

1 pound extra lean ground beef,
browned and drained
1 onion, chopped
1 can corn, drained
1 can Ro-Tel diced tomatoes
and green chilies, mild or hot
28-ounce can diced tomatoes
1 can kidney beans, undrained
1 can pinto beans, drained
1 can black beans, drained
1 package original Ranch
dressing mix
1 package taco seasoning

To browned and drained meat, add onion and cook until soft. Add rest of ingredients; cook on low for about an hour, stirring occasionally.

Even better when reheated the next day!

With 93/7 beef or lean ground turkey 1 cup=3 points in Weight Watchers

Christ Church Member

Taco Soup 3

Makes 3½ quarts

1 pound lean ground beef
1 large onion, chopped
3 16-ounce cans Mexican-style
chili beans, undrained
16-ounce can whole kernel corn,
undrained
15-ounce can tomato sauce
16-ounce can chopped tomatoes,
undrained
4½-ounce can chopped green chilies
1½ cups water
1-ounce envelope Ranch-style
salad dressing mix
1¼-ounce package taco seasoning mix

Toppings:
tortilla chips
shredded cheese
shredded lettuce
chopped tomatoes
sour cream
chopped avocados

Cook ground beef and onion in a large Dutch oven over medium-high heat until meat is browned, stirring until it crumbles; drain. Stir in beans and next seven ingredients. Bring to a boil reduce heat and simmer, uncovered, 15 minutes. Serve with desired toppings.

Note: taco soup may be frozen up to three months.

Adapted from *Southern Living Recipes*

Aaron Parten

Soups & Sauces

Tomato Dill Soup

Makes 12 Servings

1 stick butter or margarine
1 cup onions, finely chopped
1 cup celery, finely chopped
1 cup carrots, finely chopped
2 teaspoons garlic, minced
1 teaspoon each basil, thyme
and tarragon
½ cup all purpose flour
3 cups chicken broth
35-ounce can diced tomatoes
with liquid
2½ cups tomato juice
1 cup heavy or whipping cream
1 teaspoon sugar
1 tablespoon fresh or dried dill

Melt butter in a large saucepan over medium-high heat. Add chopped onions, celery, and carrots, and cook until softened, 8 - 10 minutes. Stir in garlic, basil, thyme, and tarragon. Cook one minute. Stir in flour and cook 4 - 5 minutes, stirring frequently. Add chicken broth, diced tomatoes with liquid, and tomato juice.

Bring to a boil; reduce heat and simmer 10 minutes.

Stir in cream and sugar. Cook 5 minutes longer, and, just before serving, stir in fresh dill.

Sylvia Warrick

Soups & Sauces

Tortellini Soup

Makes 8 to 10 Servings

8 ounces sliced mushrooms
1 onion, chopped fine
1 to 2 cloves of garlic, chopped fine
2 stalks of celery, chopped
(optional)
2 or more tablespoons olive oil
(or vegetable oil)
10-ounce package frozen
chopped spinach, thawed
49½-ounce can chicken broth
1 large can Italian tomatoes,
chopped
1 package frozen Rosetto cheese
tortellini (do not thaw)
grated Parmesan cheese

Sauté mushrooms, chopped onion, garlic, and celery (optional) in oil until soft. Add chicken broth, thawed chopped spinach, and tomatoes. Bring to a boil and simmer for 10 - 15 minutes. The soup base may be refrigerated at this point. When you are ready to serve the soup, add more chicken broth if it has thickened, and bring to a boil. Add the tortellini; cook for 3 minutes. Serve topped with Parmesan cheese.

Patricia Marks

Soups & Sauces

Vegetable Burger Soup

Makes 3 Cups

½ pound ground beef
16-ounce can stewed tomatoes
8-ounce can tomato sauce
2 cups water
10 ounce package frozen
mixed vegetables
½ package (¼ cup) onion
soup mix
½ teaspoon sugar (optional)

Cook beef in a heavy 3-quart saucepan until browned, stirring to crumble; drain off drippings. Stir in remaining ingredients, and bring to a boil. Cover and reduce heat; simmer 30 minutes, stirring occasionally.

Joyce Dunmire

Soups & Sauces

Vegetable Soup Serves 12

3 pounds stew meat
water to cover
4 large stalks celery
4 bay leaves
2 teaspoons garlic
2 teaspoons oregano
2 teaspoons rosemary
½ teaspoon black pepper
2 teaspoons thyme
2 teaspoons parsley
1 teaspoon salt
2 cans corn
2 cans butterbeans
2 cans green beans or
frozen pole beans
2 cans okra
2 cans English peas
4 cans tomatoes
4 cans tomato sauce
2 teaspoons Tabasco sauce (optional)
1 cup barley

Brown stew meat; add water to cover. Add celery, bay leaves, garlic, oregano, rosemary, pepper, thyme, parsley, and salt and cook 35 - 40 minutes. Add remaining ingredients. Add 2 teaspoons Tabasco sauce, salt, and pepper to taste. Cook for 1½ hours. Add barley 30 minutes before serving.

From *The Nunns' Cookbook*

Bill Nunn

Soups & Sauces

Vegetarian Borscht Serves 12

1½ cups thinly sliced potatoes
1 cup thinly sliced beets or
1 can if fresh ones are unavailable
4 cups water
2 tablespoons butter
1½ cups chopped onion
1 teaspoon caraway seeds
1½ teaspoons salt
1 stalk celery, chopped
1 carrot, sliced
3 to 4 cups shredded cabbage
3 or 4 grinds of fresh pepper
1 teaspoon dill
2 tablespoons cider vinegar
2 tablespoons honey
1 cup tomato puree

Toppings:
sour cream
fresh or dried dill weed

Place potatoes, fresh beets, and water in a medium saucepan. Cover and cook over medium heat until tender, about 20 minutes. If using canned beets, cook potatoes in water and add the beets for the last 5 minutes. In a stockpot, melt the butter. Add onion, caraway seeds, and salt. Cook over medium heat, stirring until the onions are translucent, about 9 minutes. Add celery, carrots, and cabbage, plus 2 cups of the cooking water from the potatoes and beets. Cover and cook over medium heat until the vegetables are tender, about 10 minutes. Add the remaining ingredients, including the remaining potato-beet water; cover, and simmer for at least 15 more minutes. Taste to correct seasonings, and serve hot, topped with sour cream and a light sprinkling of dill.

From J Connell and Meghan Skelton
Adapted from *The Moosewood Cookbook*
Julia Ariail

Watermelon Gazpacho
Makes 1½ Quarts

5 cups watermelon, peeled, seeded,
and roughly chopped plus 1 cup
watermelon, finely chopped
½ cup cranberry juice
1 cup cucumber, peeled,
seeded, and diced
1 cup celery, diced
¾ cup red bell pepper, diced
¼ cup red onion, diced
¼ cup fresh mint leaves, minced
¼ cup fresh parsley, minced
3 tablespoons lime juice
1½ tablespoons sherry vinegar
1 tablespoon jalapeno
pepper, minced (optional)

Combine 5 cups watermelon and cranberry juice in the jar of a blender. Puree until mixture is smooth. Pass through a fine sieve into a large bowl or plastic container, discarding pulp. You should have about 3 cups strained liquid.

Add cucumber, celery, bell pepper, onion, herbs, lime juice, vinegar, jalapeno, and the remaining cup chopped melon to the watermelon liquid, and stir to combine. Cover with plastic wrap and place in refrigerator until soup is well chilled, at least 1 hour.

Martha Stewart Living recipe
Julia Ariail

Soups & Sauces

BBQ Sauce

Makes 3½ Cups

2 cups ketchup
1 cup water
½ cup apple cider vinegar
5 tablespoons firmly packed
brown sugar
5 tablespoons granulated sugar
1 tablespoon fresh lemon juice
1 tablespoon Worcestershire sauce
½ tablespoon freshly ground
black pepper
½ tablespoon onion powder
½ tablespoon ground mustard

In a large saucepan, combine all ingredients. Bring to a boil over medium-high heat. Reduce heat and simmer, uncovered, for 1 hour and 15 minutes, stirring frequently.

Adapted from “The Neelys” Food TV show
Edith Shepherd

Cranberry Holiday Relish
Serves 10

12-ounce bag fresh cranberries
1 large apple, peeled, cored,
and coarsely chopped
1 cup dried golden raisins
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup orange juice
 $\frac{1}{2}$ teaspoon cinnamon or ginger
1 tablespoon balsamic vinegar

Put all the ingredients except vinegar in a heavy-bottomed saucepan and stir to combine. Stirring, bring to a boil over medium heat. Lower the heat and simmer gently until relish thickens, about 5 minutes, or maybe a bit longer. Remove from heat and stir in vinegar. Spoon into a heatproof container, cover with plastic, and cool to room temperature. Refrigerate tightly covered. The relish will keep for 2 weeks.

Adapted from *Parade*
Edith Shepherd

Soups & Sauces

Lemon Daffodil Sauce

Makes 1½ cups

1 cup sugar
1 tablespoon cornstarch
½ cup water
1 egg, beaten
3 tablespoons lemon juice
2 teaspoons lemon rind, grated
½ cup margarine

Mix sugar and cornstarch in small saucepan. Gradually stir in water, egg, lemon juice, rind, and margarine. Cook over medium heat, stirring until mixture comes to a boil. Boil for 1 minute. Serve warm or cold. Great on bread pudding. Keeps for 1 week in refrigerator.

Julia Ariail

Raisin Sauce

Makes 1 cup

¼ cup brown sugar
1½ tablespoons cornstarch
⅛ teaspoon salt
1 cup apple juice
¼ cup raisins
⅛ teaspoon ground cloves
1 teaspoon cinnamon
1 tablespoon butter or margarine

Combine all ingredients except butter in a saucepan. Cook and stir for 10 minutes. With one minute to go, add butter, stirring constantly. Great on pork. Double recipe for large ham. Keeps for 1 week in refrigerator.

Julia Ariail

Soups & Sauces

Hot Wing Sauce

	20 Wings	40 Wings	60 Wings
# cups hot sauce	$\frac{3}{8}$	$\frac{3}{4}$	1½
# tablespoon(s) brown sugar	1	2	4
# tablespoon(s) lemon juice	1	2	4
# stick(s) butter	$\frac{1}{2}$	1	2

Mix all ingredients together in sauce pan over low heat until sugar is dissolved. Toss fried wings in mixture, remove, and serve

Amy Poole Creasy

Soups & Sauces

Philly Supreme Sauce

Serves 4

½ cup milk
8-ounce package
cream cheese, cubed
¼ cup grated Parmesan cheese
½ teaspoon onion salt

Heat milk and cheese over low heat, stirring constantly. Blend in Parmesan cheese and onion salt. Serve over hot cooked vegetables.

Katherine Mayer

Spiced Cranberry Sauce With Zinfandel

Makes 3 cups

1¾ cups red Zinfandel wine
1 cup sugar
1 cup (packed) golden brown sugar
6 whole cloves
6 whole allspice
2 cinnamon sticks
3" strip orange peel
12-ounce bag fresh cranberries

Combine all ingredients except cranberries in medium saucepan. Bring to boil over medium-high heat, stirring until sugar dissolves. Reduce heat and simmer until reduced to 1¾ cups, about 10 minutes. Strain syrup into large saucepan. Add cranberries to syrup and cook over medium heat until berries burst, about 6 minutes. Cool. Transfer sauce to medium clear glass bowl. Cover and refrigerate until cold. Serve with turkey. Can be made 1 week ahead. Keep refrigerated.

From Keith Meade, III
Julia Ariail

Sweet and Sour Sauce

Serves 8

½ cup white vinegar
½ cup water
1 teaspoon Worcestershire sauce
1 cup granulated sugar
2 tablespoons cornstarch
1 teaspoon seasoned salt
1 tablespoon Maraschino
cherry juice (optional)

Add liquids together in a medium saucepan, then add dry ingredients gradually while stirring.
Bring mixture to a boil and cook for about 2 minutes, or until thick.
May add juice from Maraschino cherries or 2 drops of red food coloring for color.
Enough for 8 egg rolls.

From Mary and Charlie Kuntz
Adapted from recipe in *Taste of Home* magazine
Edith Shepherd

Soups & Sauces

Sweet Blueberry Sauce

Makes 2 cups

½ cup sugar
2 teaspoons cornstarch
Dash salt
½ cup water
2 cups blueberries
1 tablespoon lemon juice
1 teaspoon lemon rind

Combine first four ingredients in a saucepan. Add blueberries. Bring to a boil; simmer until clear and thickened, about 4 minutes. Remove from heat. Add lemon juice and rind. Chill. Serve over ice cream, cake, pudding, or pancakes.

Katherine Mayer

Salads & Dressings

Blessed are you, O Lord God, King of the Universe, for you give us food to sustain our lives and make our hearts glad; through Jesus Christ our Lord. *Amen.*

The Book of Common Prayer, page 835

Salads & Dressings

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
SALADS			SALADS		
Apple & Beet Salad	Edith Shepherd	93	Marinated Asparagus.....	Tammy Borders	105
Apple & Chicken Salad.....	Julia Ariail	94	Orange Walnut Salad.....	Gail Hobgood	106
Asian Cucumber Salad.....	Edith Shepherd	94	Oriental Slaw	Gail Hobgood	107
Beets and Bing Cherry Salad	Henrietta Barnes	95	Orzo Chicken Salad	Jane Kinney	108
Black-eyed Pea Salad.....	Edith Shepherd	96	Pea Salad, Marinated	Edith Shepherd.....	109
Broccoli Salad 1	Edith Shepherd	97	Pears with Gorgonzola Salad	Gail Hobgood	110
Broccoli Salad 2	Tammy Borders.....	98	Ron's Bing Cherry Congealed Salad....	Tammy Borders	110
Coleslaw Crunch Salad	Sylvia Warrick.....	99	Taco Salad 1	Gail Hobgood	111
Copper Pennies Salad.....	Marge McCartney	100	Taco Salad 2.....	Jane Kinney	112
Cranberry Congealed Salad	Pepi Nelson.....	100	Taco Salad in Pita Pockets	Eric Neilsen	113
Fennel Waldorf Salad	Edith Shepherd	101	Twenty-four Hour Slaw.....	Norma Tomberlin	114
Fruited Chicken Salad.....	Jane Kinney.....	101	Vegetable and Shrimp Salad	Edith Shepherd.....	115
Holiday Cranberry Salad.....	Tar Drazdowski.....	102			
Hot Pineapple Salad.....	Joan Dear	102	DRESSINGS		
Italian Salad.....	Jane Kinney.....	103	Balsamic Honey Mustard Dressing...	Julia Ariail	115
Layered Salad	Lucille Sineath	103	Poppy Seed Dressing	Julia Ariail	116
Mama's Congealed Vegetable Salad	Carmen Boatwright	104	Ocean Pond Island Dressing.....	Christ Church Member	116

Salads & Dressings

Apple & Beet Salad Serves 4

- 1 bunch green scallions,
sliced very thin
- 1 bag mixed greens
(with red lettuce and
curly endive)
- 1 jar plain whole beets,
sliced into julienne sticks
by hand or with mandoline
- 4 Granny Smith apples,
peeled and sliced thin
by hand or with mandoline
- ½ tablespoon water
- ½ tablespoon lemon juice
- ½ cup roughly chopped walnuts
- ½ cup crumbled bleu cheese
- red wine vinaigrette dressing
(approximately 1 teaspoon
per serving)

Toss apples gently with ½ tablespoon water and ½ tablespoon lemon juice; and drain.

Mound apples and beets on bed of mixed greens; top with walnuts, crumbled bleu cheese, and scallions; dress lightly with vinaigrette and serve.

(May be made and plated ahead and covered and put in refrigerator ready to serve. Before serving, dress with vinaigrette).

Adapted from a French Bistro
Edith Shepherd

Salads & Dressings

Apple & Chicken Salad

Serves 8

2 cups cooked chicken, diced
½ cup chopped pecans
½ cup diced pineapple
1 cup diced celery
⅔ cup diced apples
⅔ cup raisins
½ cup mayonnaise

Steam raisins until plump in ½ cup boiling water, then drain. Combine all other ingredients in a large bowl. Stir and chill, covered with plastic wrap, at least 1 hour before serving.

Julia Ariail

Asian Cucumber Salad

Makes 1½ cups

1 (about 9-inch) cucumber peeled,
thinly sliced (English
seedless preferred)
3 green onions, thinly sliced
1½ tablespoons sugar
¼ teaspoon kosher salt
3 tablespoons rice vinegar

Combine cucumber and green onions in a medium bowl. Add sugar, salt, and vinegar; mix gently with a large spoon. Cover and refrigerate overnight.

From *relishmag.com* April, 2009
Edith Shepherd

Salads & Dressings

Beets & Bing Cherry Salad

Serves 8

2 cans sliced beets
1 can dark sweet cherries
 $\frac{2}{3}$ cup white sugar
 $\frac{1}{4}$ cup white vinegar
3 tablespoons cornstarch
 $\frac{1}{2}$ cup beet juice
 $\frac{1}{2}$ cup cherry juice
juice from 1 orange or
2 tablespoons frozen orange
juice concentrate

Drain juice from beets and cherries, saving $\frac{1}{2}$ cup from each.
Combine all ingredients except the beets and cherries. Cook, stirring
until thickened. Add beets and cherries and heat just until hot. Serve
hot or cold.

Henrietta (Hank) Barnes

Salads & Dressings

Black-Eyed Pea Salad

Serves 4

1 pound dried black-eyed peas*

Dressing:

1 teaspoon anchovy paste

juice of 2 limes

1 teaspoon molasses

3 Serrano chilies, seeded, ribs

removed and chopped

(wear gloves)

½ teaspoon chili powder

3 cloves minced garlic

½ cup grated coconut

(omit to cut fat calories)

1 large peeled, seeded and

sliced cucumber

1 small bunch green onions,

trimmed and sliced

2 tablespoons chopped mint leaves

salt to taste

Pick over peas and remove small stones and imperfect peas. Place in a bowl and cover with cold water. Soak for 8 hours or overnight.

Drain and rinse peas and place in a small saucepan. Cover with cold water, bring to a boil, reduce heat and simmer for 1 hour or until peas are tender. Drain and allow to cool to room temperature.

*I have also substituted canned black-eyed peas, drained and rinsed, then added rest of ingredients to make and serve same day.

In a large bowl, whisk together anchovy paste, lime juice, and molasses.

Stir in Serrano chilies, chili powder, garlic, and coconut (if used).

When ready to serve, mix black-eyed peas with cucumber, green onions, mint, dressing, and salt.

Adapted from Curtis Aikens of Atlanta

Edith Shepherd

Salads & Dressings

Broccoli Salad

Serves 6 to 8

6 to 8 bacon slices, cooked until
crisp and crumbled
1 extra large bunch broccoli,
cut into tiny pieces
1 small sweet onion,
chopped fine
½ cup shredded sharp
Cheddar cheese

Dressing:

½ cup mayonnaise
¼ cup sugar
1 tablespoon white vinegar

Prepare bacon, broccoli, onion and cheese 1 day ahead.
Combine dressing ingredients in separate bowl and whisk until
smooth.

Pour dressing over broccoli salad.

Fold in dressing until all ingredients are well coated.**

Cover and put in refrigerator overnight.

**During refrigeration time, shake container to continue to coat
ingredients for maximum flavor.

NOTE: If you double this recipe, only increase mayonnaise to ¾ cup;
sugar to ½ cup; and white vinegar to 2 tablespoons.

From Melody S. Marshall
Edith Shepherd

Salads & Dressings

Broccoli Salad

Serves 6 to 8

10 slices bacon
1 head broccoli, cut into flowerets
¼ cup red onion, chopped
½ cup raisins
3 tablespoons white wine vinegar
2 tablespoons white sugar
1 cup mayonnaise
1 cup sunflower seeds

Cook bacon until crisp. Drain and crumble. Set aside. In bowl, combine broccoli, onion, and raisins. In another bowl, whisk together vinegar, sugar, and mayo. Pour over broccoli mixture and toss until mixed. Refrigerate at least 2 hours. Before serving, toss salad with bacon and sunflower seeds.

Tammy Borders

Salads & Dressings

Coleslaw Crunch Salad

Serves 12

Dressing:

1 cup oil of your choice

½ cup sugar

⅓ cup white vinegar

2 packages seasoning from
Beef Flavor Ramen Noodles

Salad:

1 lb cole slaw mix

2 packages Ramen Noodles

1 cup unsalted sunflower seeds

1 cup toasted slivered almonds

1 bunch green onions,
use as many as desired

2 carrots, peeled and grated

Prepare the dressing the night before or at least a few hours ahead and refrigerate.

Break Ramen noodles into small pieces. Dump cole slaw into large bowl, and mix in the noodles, sunflower seeds and almonds. Add carrots and onions to the mix and toss well. Add dressing as close as possible to serving time.

Sylvia Warrick

Salads & Dressings

Copper Pennies Salad

Serves 12

2 pounds carrots, cleaned, sliced,
and cooked until tender
1 can tomato soup
1 cup sugar
½ cup oil
½ cup cider vinegar
2 teaspoons prepared mustard
2 teaspoons Worcestershire sauce
1 teaspoon pepper
2 medium onions, diced
1 bell pepper, diced

Cook carrots. While they cook, mix all other ingredients together. Add carrots to mixture. Mix well, cover, and marinate for at least 24 hours. Longer is better. Copper pennies are a colorful addition to the table and store well in refrigerator.

Marge McCartney

Cranberry Congealed Salad

Serves 6

1 small box raspberry Jell-O
1 cup hot water
½ cup chopped celery
½ cup chopped walnuts
1 tub cranberry/orange relish
(in canned fruit section)

Dissolve Jell-O in hot water. Add rest of ingredients. Mold.
Perfect for the holiday meal. Easy to make in advance.

Pepi Nelson

Salads & Dressings

Fennel Waldorf Salad

Serves 4

1½ cups fennel bulb, sliced
1½ cups apples, sliced
(suggest Braeburn)
3 tablespoons mayonnaise
1½ teaspoons skim milk (or regular)
1½ teaspoons grated onion
⅛ teaspoon salt
⅓ cup chopped pecans, toasted

In a large bowl, combine fennel and apples.
In a small bowl, whisk the mayonnaise, milk, onion, and salt.
Pour over fennel mixture and toss to coat.
Just before serving, stir in pecans.

From *Healthy Cooking*, August 2008
Edith Shepherd

Fruited Chicken Salad

Serves 12

15-ounce can pineapple tidbits,
drained
11-ounce can mandarin oranges,
drained
4 cups diced cooked chicken
½ cup sliced ripe olives
½ cup chopped green pepper
2 tablespoons grated onion
1 cup mayonnaise
1 tablespoon prepared yellow mustard
¼ teaspoon salt

Drain the fruit well. In a large bowl, mix chicken, drained fruit, olives, green pepper, and onion. In a small bowl, mix together the mayonnaise and mustard with ¼ teaspoon salt. Toss with chicken mixture. Chill. Serve over chow mein noodles.

Jane Kinney

Salads & Dressings

Holiday Cranberry Salad

Serves 8

2 cups sugar
2 cups water
1 box cherry Jell-O
1 box lemon Jell-O
1 cup crushed pineapple
1 pound cranberries, ground
1 cup celery, ground
1 cup orange and peel, ground
1 cup of chopped nuts

Combine sugar and water and boil for 1 minute. Let cool.
Grind cranberries, celery, and orange including peel in a food processor. Add the remaining ingredients, pour into mold or glass bowl and refrigerate to set.

Tar Drazdowski

Hot Pineapple Salad

Serves 8

1 large can pineapple chunks
(save juice)
12 large marshmallows or
equivalent mini marshmallows
8-ounce package cream cheese,
cut up
2 tablespoons flour
½ cup sugar
1 egg
½ cup sharp Cheddar, grated

Mix sugar, flour, egg, and pineapple juice in saucepan over low heat until mixture starts to thicken. Cool slightly. Use 8" x 10" pan. Layer pineapple, marshmallows, and cream cheese. Pour egg mixture over layers. Sprinkle with Cheddar cheese.
Bake at 450 degrees 10 minutes or until cheese is melted and bubbly.
Good with ham and pork.

From Renee Land
Joan Dear

Salads & Dressings

Italian Salad

Serves 4

2 cucumbers, peeled, cut,
and quartered
1 red bell pepper
1 green bell pepper
3 ripe plum tomatoes
3 cloves garlic
2 tablespoons olive oil
1 tablespoon oregano
salt and pepper to taste

Cut cucumbers, peppers, and tomatoes into bite-sized (not very small) pieces. Peel and chop garlic cloves and add to cut-up veggies in a bowl. Drizzle with olive oil, sprinkle with the spices, and toss. Let sit in refrigerator for several hours or overnight before serving.

Jane Kinney

Layered Salad

Serves 8

Lettuce leaves, torn
½ cup celery, chopped
¼ cup onion, chopped
¼ cup lemon juice
1 package frozen peas
3 hard-boiled eggs, chopped
1 pint jar Hellman's mayonnaise
1 jar bacon bits
Parmesan cheese

Layer in the following order: torn lettuce, celery, onion, lemon juice, peas, eggs. Seal all with mayonnaise; top with bacon bits and Parmesan cheese. Refrigerate several hours. Toss and serve.

Lucille Sineath

Salads & Dressings

Mama's Congealed Vegetable Salad

Serves 4 to 6

¼ cup bell pepper, chopped fine
½ cup celery, chopped fine
2 tablespoons grated onion
1 small can crushed pineapple
1 cup cottage cheese
1 cup mayonnaise
3-ounce package Jell-O,
lemon or lime

Chop and combine pepper, celery, and onion. Mix cheese and mayonnaise together. Make Jell-O according to package directions. Add pepper, celery, onion, and pineapple to Jell-O. Stir in mayonnaise and cheese mixture. Refrigerate until set. Serve on lettuce.

Carmen Boatwright

Mama's Holiday Congealed Salad

Serves 4 to 6

3-ounce package Jell-O,
cherry, raspberry, or blackberry
1 can Bing cherries, pitted
1 small can crushed pineapple
1 small package cream cheese
1 cup mayonnaise
1 cup chopped nuts
6-ounce bottle Coca-Cola

Drain juice from cherries and pineapple and reserve. Put juices in small saucepan and heat to boiling point. Add Jell-O and stir to dissolve. Soften cream cheese and mix with mayonnaise. Mix in the nuts and add to Jell-O. Add in Coca-Cola and stir well to combine all. Refrigerate at least 6 hours.

Carmen Boatwright

Salads & Dressings

Marinated Asparagus

Serves 8

2 pounds fresh asparagus, cleaned
2 teaspoons lemon juice
1 teaspoon Dijon mustard
¼ teaspoon salt
⅛ teaspoon pepper
1 clove garlic, crushed
⅓ cup olive oil
1½ teaspoons red wine vinegar
1 cup grape or salad tomatoes

Arrange asparagus in a steamer basket. Cover and cook over boiling water 5 minutes or until crisp tender. Don't overcook. Drain. Combine lemon juice, mustard, salt, pepper, and garlic. Mix well in blender or with whisk. Gradually add oil and vinegar, whisking well. Place asparagus in a 12" x 8" x 2" baking dish. Add marinade. Cover and refrigerate 3 hours or overnight. Drain asparagus. Arrange on serving platter. Scatter tomatoes around and over the asparagus.

Tammy Borders

Salads & Dressings

Orange Walnut Salad

Serves 6 to 8

4 cups mixed salad greens
1 can Mandarin orange segments,
well drained
½ cup walnuts, chopped
(or pecans)
2 tablespoons green onion,
thinly sliced

Dressing:

¼ cup vegetable oil
1 tablespoon sugar
3 tablespoons orange juice
2 tablespoons parsley, minced
2 tablespoons vinegar
1 tablespoon grated orange peel
¼ teaspoon marjoram, crushed

In large bowl, combine all salad ingredients and top with dressing just before serving.

Combine all dressing ingredients in jar; shake to combine.

Gail Hobgood

Salads & Dressings

Oriental Slaw

Serves 8 to 10

2 tablespoons sesame seeds
½ cup slivered almonds
1 package chicken-flavored
Ramen noodles, crumbled
(save seasoning packet
for dressing)
1 bag shredded cabbage
(or ½ large head cabbage,
shredded)
4 green onions, chopped

Dressing:

2 tablespoons sugar
½ cup vegetable oil (not olive oil)
3 tablespoons vinegar
1 teaspoon salt
½ teaspoon pepper
1 package chicken-flavored
seasoning from noodles

Combine sesame seeds and almonds and toast in 350F degree oven until lightly browned.

When cool, combine with crumbled noodles; set aside.

Combine cabbage and onions.

Just before serving, combine noodles and cabbage; top with dressing.

Combine all dressing ingredients; pour over salad just before serving so that noodles remain crunchy.

Gail Hobgood

Salads & Dressings

Orzo Chicken Salad

Serves 8

Dressing:

5 tablespoons olive oil

1½ teaspoons salt

¾ cup lime juice

½ teaspoon pepper

1¾ teaspoons cumin

20 ounces boneless, skinless
chicken breasts

¼ teaspoon pepper

½ teaspoon cumin

½ teaspoon salt

2 tablespoons olive oil

1 can black beans, drained
and rinsed

½ cup diced red onion

grape tomatoes

¼ cup chopped fresh cilantro
(more or less, to your taste)

1 seedless cucumber, peeled and diced

1 cup orzo, cooked and drained

1 yellow bell pepper, diced

Whisk together the dressing ingredients; save out ⅓ of the dressing. Mix together pepper, cumin, and salt; season the chicken breasts with the mixture. Cook chicken breasts in olive oil, turning occasionally, until brown and crispy on the outside and the inside is cooked through. Let chicken breasts cool slightly; then slice into thin strips and toss with the reserved ⅓ of the dressing. Combine chicken strips with beans, red onion, grape tomatoes, cilantro, cucumber, orzo, and yellow bell pepper.

When mixed, pour dressing over all, stir, cover, and refrigerate until ready to serve.

Jane Kinney

Salads & Dressings

Pea Salad, Marinated

Serves 12

1 can shoe peg white corn
(or other), drained
1 can petit (Lesueur) peas, drained
2 cans French style sliced green
beans, drained
2 small jars sliced pimentos,
chopped and drained
1 cup sweet onion, finely chopped
1 cup celery, chopped
1 cup green pepper, chopped
1 small jar sliced mushrooms,
with juice
2 cups salad oil
½ cup cider vinegar
½ cup sugar
½ teaspoon salt
¼ teaspoon pepper

Put all vegetable ingredients in a large bowl.

In a medium bowl, mix the oil, vinegar, sugar, salt and pepper thoroughly.

Add oil mixture to vegetables, gently turning everything over until combined. Cover with plastic wrap and refrigerate overnight before serving on bed of lettuce. When serving, use a slotted spoon to drain marinade, leaving marinade in bowl for rest of veggies to serve another time.

This recipe makes a very large bowl full and keeps in the refrigerator for up to two weeks. This is a great recipe for table or to take to covered dish events.

If taking to serve someplace else, drain juices and just take the veggies.

Edith Shepherd

Salads & Dressings

Pears With Gorgonzola Salad

Serves 4

1 package Good Seasons
Italian dressing mix
2 pears - Anjou, Bosc, or
other firm, ripe pear
1 tablespoon lemon juice
1 block or tub of Gorgonzola cheese,
crumbled
pecan or walnut pieces
1 head romaine lettuce

Prepare dressing according to package directions, substituting
balsamic vinegar for regular vinegar.

Peel, core, and slice pears. Use 1 pear for every 2 people. (You can
ripen the pears in a brown paper bag if needed.) Put into a bowl with
water to cover in which 1 tablespoon of lemon juice has been added.
Can leave the pears in water until ready to serve. Place lettuce leaves
on individual plates, fan out pear slices on top, sprinkle with cheese
and nut pieces. Add vinaigrette dressing.

Gail Hobgood

Ron's Bing Cherry Congealed Salad

Serves 8

15-ounce can pitted Bing cherries
20-ounce can crushed pineapple
in own juice
1 cup of chopped walnuts
2 small packages of sugar-free Jell-O
(I use raspberry or black cherry)
4-ounce package of cream cheese
6 ounces of Diet Coke

Drain juice from cherries and pineapple and reserve juice. Measure
juice to make one cup. Add water if less. Pour in sauce pan and heat
to boiling. Add Jell-O, remove from heat and stir until dissolved. Add
cream cheese and mix until blended with liquids. Add Diet Coke. Mix
cherries, pineapple and nuts in a casserole. Pour liquids over the fruit.
Refrigerate for at least 4 hours.

Tammy Borders

Salads & Dressings

Taco Salad 1

Serves 4

½ pound ground beef, browned
and drained
1 medium onion, diced
2 medium tomatoes, diced
1 cup mayonnaise (or Miracle Whip)
⅔ package French's taco seasoning
4 ounces grated Cheddar cheese
½ head of lettuce, broken
into small pieces
5 ounces Doritos Chips, crushed
1 jar taco sauce (optional)

Combine: Ground beef, onion, tomatoes, mayonnaise, and taco seasoning. Refrigerate for at least ½ hour (can be done early in the day) to let flavors blend. Just before serving, add meat mixture to lettuce and top with cheese and crushed chips. Taco sauce may be added to taste.

Gail Hobgood

Salads & Dressings

Taco Salad 2

Serves 8

1 pound ground beef
½ cup taco sauce
½ cup Thousand Island dressing
1 small head of lettuce
1 green bell pepper, chopped
½ cup ripe olives
2 cups shredded cheddar cheese
grape tomatoes
chopped sweet onion
1 package tortilla chips
(I use the nacho cheese flavor)

Brown the ground beef; drain well. Stir in the taco sauce and dressing; keep warm. In a large bowl, shred the lettuce, and add the green pepper, the olives, the cheese, the tomatoes, and the chopped onion. Mix well. Crush into bite-sized pieces about 2 cups of the tortilla chips, and mix with salad. Pour warm ground beef mixture over the salad, and stir well. Serve while still warm, with remaining chips on the side. Note: can be made without the beef for a good side dish.

Jane Kinney

Salads & Dressings

Taco Salad Served in Pita Pockets

Makes 24

2 small heads of iceberg lettuce
4 or 5 tomatoes chopped
1½ cups bread and butter pickles,
chopped
1 large bag of Doritos corn chips,
crumbled in the bag
2 cups sharp Cheddar cheese,
shredded
1 large onion, chopped
1½ pounds ground beef or
ground chuck
2 cans of red kidney beans, drained

Dressing:

1 cup sweet mayonnaise
½ cup ketchup

Place chopped lettuce, tomatoes, and pickles into an extra large bowl and set aside.

Cook ground beef and drain. Return the ground beef to the frying pan and add the chopped onions and kidney beans and stir until everything is steaming hot. Pour hot mixture on top of lettuce mixture. Add crumbled chips and cheese to hot mixture and toss until everything is mixed.

Add together ketchup and mayonnaise to make 1½ cups of Thousand Island dressing. Mix this into the salad well and serve immediately with pita pockets. Pita pockets (two bags of small white or wheat pita bread rounds cut into pockets will give you 24 pockets). Delicious!!!!

This is an inexpensive way of serving a large crowd of people. This recipe will serve at least 15 or more, depending on their portions.

Eric Neilsen

Salads & Dressings

Twenty-four Hour Slaw

Serves 8

4 cups shredded cabbage
1 green pepper, chopped
1 onion, chopped
4-ounce jar pimentos, drained
1 cup white vinegar
1 cup oil
1½ cups sugar

Put half of cabbage into a large bowl. Add pepper, onion, and pimentos. Add remaining cabbage.

In a saucepan, mix vinegar, oil, and sugar, then bring to a boil. While hot, pour over cabbage. Do not stir for 1½ hours. Then mix and store, covered, in refrigerator overnight. Drain to serve.

Norma Tomberlin

Salads & Dressings

Vegetable and Shrimp Salad

Serves 6

2 cups cooked fresh snap beans
2 cups cooked sliced fresh carrots
12 small cooked whole beets or
2 cups diced cooked beets
8 tablespoons French dressing
1½ pounds peeled, deveined
cooked fresh shrimp
1 bag salad greens
4 hard-cooked eggs, sliced
1 small onion, sliced in rings
½ cup French dressing
or mayonnaise

In 4 separate bowls, marinate each vegetable and shrimp in 2 tablespoons French dressing in the refrigerator.

Shortly before serving, line a shallow bowl with salad greens of your choice. Arrange shrimp and vegetables in separate rows over top of greens. Garnish with sliced hard-cooked eggs and onion rings. Serve with additional French dressing or mayonnaise, if desired.

Adapted from Maude Vaughn's Collection of Recipes
Edith Shepherd

Balsamic Honey Mustard Dressing

Makes 1 cup

3 tablespoons mustard
3 tablespoons honey
¾ cup olive oil
3 tablespoons balsamic vinegar
1 teaspoon sesame seeds (optional)

In medium-sized bowl, whisk together mustard and honey. Add oil and blend with a whisk for about 2 minutes. Add vinegar and blend with whisk for another minute. Add sesame seeds if desired. Keeps well in refrigerator.

Julia Ariail

Salads & Dressings

Poppy Seed Dressing

Makes 2 cups

1½ cups sugar
2 teaspoons dry mustard
¾ cup cider vinegar
2 teaspoons salt
3 tablespoons onion juice
2 cups oil
3 tablespoons poppy seeds

In blender or mixer on low speed, combine sugar, dry mustard, vinegar, and salt. Add onion juice and blend. Add oil and poppy seed and blend for 1 minute. Keeps well in refrigerator.

From Rose Ware
Julia Ariail

Ocean Pond Island Dressing

Makes 2 cups

½ cup vinegar (white or cider)
½ cup sugar
1½ cups oil
½ teaspoon yellow mustard
1 teaspoon salt

Mix all ingredients together.

Christ Church Member

Pasta, Potatoes, & Rice

For these and all his mercies, God's holy Name be
blessed and praised; through Jesus Christ our Lord.
Amen.

The Book of Common Prayer, page 835

Pasta, Potatoes, & Rice

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
PASTA			POTATOES		
Baked Macaroni & Cheese.....	Christ Church Member.....	121	Bourbon Sweet Potatoes	Gail Hobgood.....	142
Baked Spaghetti.....	Christ Church Member.....	122	Episcopalian Sweet Potato Casserole ...	The Nunns' Cookbook.....	142
Baked Ziti	Natalie Gjertsen	123	Potato Patties	Edith Shepherd	143
Bow Tie Pasta With Capers	Phyllis Hiers	124	Red Potatoes.....	Jane Kinney.....	143
Cheesy Pasta	Edith Shepherd	125	Rosemary Pommes Frites	Edith Shepherd	144
Chicken Spaghetti	Cindy Foster.....	126	Sweet Potato Casserole 1	Judy DeMott.....	145
Easy Lasagna Casserole	The Nunns' Cookbook.....	127	Sweet Potato Casserole 2	Tammy Borders.....	146
Easy Pasta Dish	Sylvia Warrick.....	128	Sweet Potato Crunch.....	Carmen Boatwright	147
Lasagna	Carmen Boatwright	129	Sweet Potato Soufflé Crunch	Joan Dear	148
Lasagna Supreme	Karen Gunter	130	Twice-Baked Potatoes.....	Gail Hobgood.....	149
Matzo Lasagna	The Nunns' Cookbook.....	131			
Million Dollar Spaghetti.....	Jerry Byrd.....	132	RICE		
Noodles Marmaduke	Jan Loeffler	133	Baked Rice.....	Carmen Boatwright	150
Pasta Express	Edith Shepherd	134	Brown Rice	Tammy Borders.....	150
Spaghetti Bake.....	Amy Poole Creasy	135	Easy Rice Casserole	Jerry Byrd.....	151
Spaghetti Casserole	Amber Tanner	136	Fiesta Rice With Queso.....	Joan Bailey	151
Spaghetti Sauce Clemenza.....	Christ Church Member.....	137	Ginger Citrus Rice	Phyllis Hiers	152
Spaghetti With Meat Sauce	Karen Gunter	138	Spanish Rice	Jennifer Carter	152
Vegetarian Lasagna	Cindy Foster.....	139	Cornbread – Sausage Dressing	Gail Hobgood.....	153
Vegetarian Spaghetti.....	Christ Church Member.....	140	Southern Rice Dressing	Gail Hobgood.....	154
Wednesday Night Ziti	Josie Parten	141			

Pasta, Potatoes, & Rice

Baked Macaroni & Cheese

Serves 4

Pam spray oil
2 quarts water
7-ounce package
elbow macaroni
1 can Carnation or Pet
evaporated milk
2 eggs
dash of Tony Chachere's
seasoning
1 package shredded
Cheddar cheese

Preheat oven to 350 degrees.

Spray 3-quart Corning dish (if you are going to brown under broiler, it must be a Corning dish – Pyrex will break under broiler) with Pam.

Sprinkle some cheese in bottom until lightly covered.

Bring large pot of water to boil, then add box of macaroni. Return to a boil and cook for about 8 minutes or until tender.

Drain pasta in colander. Then put half of pasta into prepared dish, sprinkle with more cheese, add remaining pasta, and sprinkle with remaining cheese.

In separate bowl, combine eggs and can of milk and a generous sprinkle of seasoning; mix well with a fork. Pour this mixture over the pasta. Bake approximately 30 minutes until set.

Heat broiler to high or 500 degrees and place dish under broiler.

Watch it closely as it will take only 3 to 5 minutes to brown top.

Christ Church Member

Pasta, Potatoes, & Rice

Baked Spaghetti

Serves 12

2 cups canned diced tomatoes
2 cups tomato sauce
1 cup water
½ cup diced onion
½ cup diced green bell pepper
2 cloves garlic, chopped
¼ cup chopped fresh parsley leaves
1½ teaspoons Italian seasoning
2 teaspoons seasoning salt
1½ teaspoons sugar
2 small bay leaves
1½ pounds ground beef
8 ounces uncooked angel hair pasta
1 cup grated Cheddar cheese
1 cup grated Monterey Jack cheese

Preheat oven to 350 degrees.

In a stockpot, combine the tomatoes, tomato sauce, water, onions, peppers, garlic, parsley, seasoning mixtures, sugar, and bay leaf. Bring to a boil over high heat, and then reduce the heat and let simmer, covered, for 1 hour.

Crumble the ground beef in a large skillet. Cook over medium-high heat until fully cooked, with no pink color remaining. Drain the fat from the meat. Then add the ground beef to the stockpot. Simmer for 20 more minutes.

Cook the pasta according to the package directions. Cover the bottom of a 13" x 9" x 2" pan with sauce. Add a layer of pasta and then a little less than ½ of each cheese; repeat the layers, ending with the sauce. Bake in 350-degree oven for 30 minutes.

Top the casserole with the remaining cheese, return it to the oven, and continue to cook until the cheese is melted and bubbly, about 5 more minutes. Cut into squares before serving.

Cut recipe in half for smaller casserole.

Christ Church Member

Pasta, Potatoes, & Rice

Baked Ziti

Serves 8

¼ cup finely chopped fresh parsley
1 pound package ziti pasta
15 ounces ricotta cheese
1 cup sour cream
½ cup Parmesan cheese
1 large egg, slightly beaten
1 teaspoon sugar
¾ teaspoon salt
¼ teaspoon pepper
3 green onions, finely chopped
(optional)
2 cups (8 ounces) shredded
mozzarella cheese, divided
4 cups of your favorite spaghetti
sauce, divided
(or more if needed as a garnish)

Wash fresh parsley or cilantro in plenty of cold water; drain on paper towels. Roll clean, damp herbs in dry paper towels and store in tightly covered plastic container or Ziploc freezer bag 1 to 2 weeks in coldest part of refrigerator.

Cook pasta according to package directions until firm but tender, about 12 minutes. Mix ricotta cheese and next 8 ingredients. Stir in 1 cup mozzarella; set aside. Drain pasta thoroughly; stir in 2 cups spaghetti sauce. Spoon 1 cup of spaghetti sauce in bottom of 9" x 13" pan; top with one-half of pasta. Spread ricotta cheese mixture evenly over pasta. Top with remaining pasta. Pour remaining spaghetti sauce evenly over pasta. (Can be made to this point and refrigerated.) Cover pan with foil and bake at 350 degrees for 1 hour or until center is bubbly. If pasta is cold, additional baking time will be required. Remove foil and top with remaining mozzarella. Return to oven for 10 minutes until cheese has melted. Remove from oven and let rest 10 minutes before cutting into serving pieces. Serve with additional spaghetti sauce, if desired.

From Josie Parten
Natalie Gjersten

Pasta, Potatoes, & Rice

Bow Tie Pasta With Capers

Serves 8 to 10

4 cups hot cooked bow tie pasta
4 cups halved cherry tomatoes
(about 2 pints)
 $\frac{1}{3}$ cup chopped fresh basil
 $\frac{1}{4}$ cup chopped pitted black olives
2 tablespoons capers
2 tablespoons extra-virgin olive oil
 $\frac{3}{4}$ teaspoons salt
 $\frac{1}{2}$ teaspoon crushed red pepper
(optional)
 $\frac{1}{2}$ teaspoon freshly ground
black pepper
2 garlic cloves, minced

Toppings:

red wine or balsamic vinegar
(optional)
 $\frac{1}{3}$ cup chopped fresh basil
 $\frac{1}{4}$ cup chopped pitted black olives

Combine all ingredients except toppings. Toss well. Sprinkle vinegar over each serving if desired. Top with basil and olives.

Alternatives: If you prefer, you may substitute sun dried tomatoes, artichokes, asparagus, or roasted red pepper for the olives.

Can add balsamic vinegar and Parmesan, Feta, or Mozzarella cheeses when serving.

From Stephanie Hiers

Phyllis Hiers

Pasta, Potatoes, & Rice

Cheesy Pasta

Serves 6 to 8

½ cup butter
3 cloves garlic, minced
2 cups heavy whipping cream
2 cups grated Parmesan cheese
1 egg yolk
¼ teaspoon salt
¼ teaspoon ground black pepper
12-ounce package linguine,
cooked, drained, and kept warm

Topping:
grilled shrimp

In a large skillet, melt butter over medium heat: add garlic and cook, stirring frequently, for 3 minutes. Stir in cream and cook for 8 to 10 minutes, or until thickened. Add cheese, stirring until melted. Whisk in egg yolk until combined; cook for 2 minutes. Stir in salt and pepper. Add pasta, tossing gently to coat. Serve immediately. Can be served with grilled shrimp topping.

Note: Pasta can be cooked ahead of time. Cook according to package directions, drain, and toss with a small amount of olive oil. Store in a resealable bag or plastic container. Reheat in microwave on high for 1 to 3 minutes before tossing with butter sauce.

From *Better Homes & Gardens*, July 2008
Edith Shepherd

Pasta, Potatoes, & Rice

Chicken Spaghetti

Serves 6

1 large hen
1 pound cheese, grated
1 package spaghetti,
 cooked and drained
1 small jar sliced ripe olives
4 ounces mushrooms, sliced
4 tablespoons butter,
 cut into small pieces

Sauce:

1 cup chopped onions
1 cup chopped celery
1 clove garlic, chopped fine
1 can tomatoes
2 cups chicken broth
salt and pepper
2 tablespoons flour

Preheat oven to 350 degrees.

Cook hen by boiling. Cool and remove meat from bones.

Prepare sauce by sautéing onions, celery, and garlic. Then add tomatoes, broth, and seasonings. Simmer 1 hour; thicken with flour.

Cook spaghetti using package directions.

Layer casserole with chicken, spaghetti, and cheese, and dot with ripe olives and mushrooms. Pour sauce over top and continue with layering. Finish with ripe olives and dot with butter. Bake for 1 hour at 350 degrees.

Cindy Foster

Pasta, Potatoes, & Rice

Easy Lasagna Casserole Serves 8

1 pound ground chuck
48-ounce jar pasta sauce
15-ounce container ricotta cheese
1 egg, beaten
½ teaspoon salt
¼ teaspoon black pepper
8 ounces lasagna noodles, uncooked
2 cups mozzarella cheese, shredded
1 cup Parmesan cheese, grated

Preheat oven to 350 degrees.

Brown ground chuck in skillet. Add pasta sauce and simmer. Combine ricotta, egg, salt and pepper. Pour a portion of pasta sauce into a 13" x 9" x 2" baking dish. Top with half of the uncooked lasagna noodles, all the ricotta mixture, 1 cup mozzarella, ½ cup Parmesan cheese, more sauce and remaining lasagna noodles. Top with remaining sauce, mozzarella cheese and Parmesan cheese. Cover tightly with foil and bake for 45 minutes. Remove foil and bake 15 minutes longer, and let stand 15 minutes before serving.

From Shawn Mitchell
The Nunns' Cookbook

Pasta, Potatoes, & Rice

Easy Pasta Dish Serves 4

4 to 6 slices bacon
½ package angel hair spaghetti
broken into thirds
1 can diced tomatoes or
1 to 2 fresh tomatoes, chopped
1 onion, chopped
1 green pepper, chopped
(optional)
Parmesan cheese

Fry bacon in skillet until crisp. Drain on paper towel. Sauté onions and green pepper in the bacon drippings. When onions are tender, add tomatoes and juice and let simmer on low heat. Meanwhile, cook and drain pasta. Toss pasta and tomato mixture, add the bacon, crumbled. Sprinkle with Parmesan cheese and serve hot.

Sylvia Warrick

Pasta, Potatoes, & Rice

Lasagna

Serves 10 to 12

½ package lasagna noodles
1½ pound ground chuck beef
1 large jar conventional spaghetti sauce
1 small can mushrooms
1 small can tomato paste
1 tomato paste can of water
½ cup white wine
1½ tablespoons Italian seasoning
1 medium onion, chopped
½ cup chopped bell pepper
2 cloves garlic, crushed and chopped
1 cup Cottage cheese or Ricotta cheese
16 ounces Mozzarella cheese
1 cup Parmesan cheese
1½ tablespoons Worcestershire sauce

Brown beef, then drain. Add spaghetti sauce, mushrooms, tomato paste, water, wine, Italian seasoning, onion, bell pepper, and garlic. Simmer on low for 30 to 45 minutes. This can be done the night before serving.

To assemble the lasagna, spread 1 cup sauce on bottom of oiled pan. Add lasagna noodles to cover. Another cup of sauce. Add ½ Cottage cheese, ⅓ Mozzarella cheese, ⅓ Parmesan cheese. Repeat noodles, sauce, and cheeses. Add remaining sauce on top, then sprinkle with Parmesan cheese. Bake at 350 degrees for 45 to 55 minutes.

Carmen Boatwright

Pasta, Potatoes, & Rice

Lasagna Supreme

Serves 8 to 10

16-ounce package lasagna noodles
1 pound ground beef
1 clove garlic, chopped
1 small onion, chopped
2 6-ounce cans tomato paste
16 ounces diced tomatoes,
undrained
1 teaspoon salt
1½ cups water
1 tablespoon dried basil
1 teaspoon dried rosemary
2 bay leaves
2 large eggs, lightly beaten
2 cups cottage cheese
8-ounce carton sour cream
2 tablespoons dried parsley or
1/4 cup fresh parsley, chopped
1 teaspoon salt
1/4 teaspoon pepper
1 cup (4 ounces) shredded Cheddar
cheese, divided
10 ounces Mozzarella cheese,
grated

Cook lasagna noodles according to package directions.

Drain and set aside.

Cook ground beef, garlic, and onion in a large skillet over medium heat until meat is browned, stirring until meat crumbles. Drain well. Wipe pan drippings from skillet with a paper towel. Combine tomato paste with next 6 ingredients in skillet; stir in meat. Bring to a boil, stirring occasionally; reduce heat and simmer, uncovered, for 1 hour and 15 minutes, stirring often. Remove and discard bay leaves.

Combine eggs and next 5 ingredients; set aside.

Arrange 4 lasagna noodles in bottom of a lightly greased 13" x 9" x 2" baking dish. Layer with 1/3 of meat mixture, egg mixture, and Cheddar and 8 ounces Mozzarella cheeses. Repeat layers twice, using all noodles. Bake at 375 degrees for 35 to 40 minutes or until bubbly. Spread remaining 2 ounces Mozzarella cheese on top; bake an additional 5 minutes. Let stand 10 minutes before serving.

Note: to make an extra one to freeze, prepare half of lasagna in an 8" square aluminum pan; freeze, unbaked, up to 2 months. To bake, thaw in refrigerator for 24 hours; let stand at room temperature for 30 minutes. Bake at 375 degrees for 35 to 40 minutes; add Mozzarella cheese to top and bake an additional 5 minutes.

Karen Gunter

Pasta, Potatoes, & Rice

Matzo Lasagna

Serves 10

3 tablespoons unsalted butter
3 large onions (about 8 cups),
thinly sliced
2½ teaspoons coarse salt
½ teaspoon black pepper,
freshly ground
½ teaspoon sugar
1 bunch Swiss chard, leaves
only (about 5 cups), sliced
crosswise 1-inch thick
16 ounces whole milk ricotta
cheese
2 large eggs, lightly beaten
5 (6 by 6 inch) matzo crackers,
lightly salted kind
½ pound Fontina cheese (about
2 cups), coarsely grated

Preheat oven to 375 degrees. In a large sauté pan over medium-low heat, melt butter. Add onions, 1 teaspoon salt, ¼ teaspoon pepper, and sugar. Cook, stirring occasionally, until onions are golden brown and caramelized, about 30 minutes.

Add chard and cook, scraping up browned bits from the bottom of the pan with a wooden spoon, for about 10 seconds. Cover, and cook until chard is wilted, about 3 minutes. Remove from heat, and stir in ricotta, eggs, ½ teaspoon salt, and remaining ¼ teaspoon pepper.

Meanwhile, place matzos in a 9" x 13" baking dish. Cover with 6 cups water. Add remaining 1 teaspoon salt. Let stand until soft, about 2 minutes. Drain matzos; dry baking dish.

In the same baking dish, arrange one-third of the drained matzos in an even layer. It may be necessary to break some of the pieces for even coverage. Spread half the ricotta mixture evenly over the matzos, and sprinkle with ¼ cup Fontina. Repeat with remaining matzos, ricotta mixture, and Fontina, finishing with a layer of matzos. Sprinkle remaining 2 cups Fontina cheese evenly over the top. Bake until the cheese has melted and is beginning to brown, about 45 minutes.

The Nunns' Cookbook

Pasta, Potatoes, & Rice

Million Dollar Spaghetti

Serves 6 to 8

8 ounces thin spaghetti
2 pounds ground beef or turkey
2 24-ounce jars spaghetti sauce
(probably will not use all)
8 ounces cream cheese
at room temperature
¼ cup sour cream
½ pound small curd cottage cheese
⅓ cup scallions, chopped
2 tablespoons chopped
green pepper
½ cup Parmesan cheese, grated

Cook spaghetti and drain.

Brown ground beef and drain. Add sauce and cook until consistency desired.

In mixing bowl, combine cottage cheese, cream cheese, sour cream, scallions, and bell pepper.

In 9" x 13" casserole dish, place ½ of spaghetti and cover with cheese mixture. Add remaining spaghetti and spread meat sauce over top.

Chill. Remove from refrigerator 20 to 30 minutes before baking. Bake at 350 degrees for approximately 40 to 45 minutes or until hot and bubbly. Sprinkle grated Parmesan cheese over top. Can be frozen.

Jerry Byrd

Pasta, Potatoes, & Rice

Noodles Marmaduke

Serves 6

¼ cup onion, sliced
4 to 8 ounces fresh mushrooms,
sliced
2 tablespoons butter
1 pound ground beef
3 tablespoons sherry wine
10½ ounce can beef consommé
3 tablespoons lemon juice
1 teaspoon salt
¼ teaspoon pepper
dash of garlic salt
¼ pound medium noodles
1 cup sour cream
chopped or dry parsley

Sauté onion and mushrooms in butter. Add meat and brown. Stir in sherry, consommé, lemon juice, salt, pepper, and garlic salt. Simmer uncovered for 15 minutes. Stir in uncooked noodles and cook for 10 minutes or until noodles are tender. Stir in sour cream. Top with parsley and serve.

Note: This recipe can easily be doubled, tripled, or quadrupled. If prepared in advance, it may be stored in Pyrex casseroles and heated in the oven at 325 degrees until hot. It may also be frozen, thawed and reheated.

Jan Loeffler

Pasta, Potatoes, & Rice

Pasta Express

Serves 4

Pasta of your choice (to serve 4),
cooked and drained
(reserve ½ cup water)
2 cups sliced mushrooms
2 tablespoons olive oil
1 clove shredded garlic
1 lemon, juice and zest
1 teaspoon salt
⅛ teaspoon white pepper
1 teaspoon fresh thyme
or ½ teaspoon dried
½ cup pasta water
2 - 3 tablespoons grated
Parmesan cheese
1 teaspoon fresh parsley

Cook pasta in boiling water, then drain, reserving ½ cup water. Sauté mushrooms in oil, then add remaining ingredients and mushrooms to pasta. Serve in cream soup bowls accompanied with toasted garlic bread.

Adapted from “Nigella Express” TV program
Edith Shepherd

Pasta, Potatoes, & Rice

Spaghetti Bake Serves 8

1 pound hamburger meat
salt and pepper
4 cups sharp Cheddar cheese, grated
1 cup spaghetti or
elbow macaroni noodles
26-ounce can of spaghetti sauce

Cook spaghetti or noodles according to package directions and drain. Brown hamburger meat in skillet with salt and pepper to taste; drain grease from meat.

Place cooked meat in saucepan and add spaghetti sauce.

Cook over low heat for a few minutes until heated through.

Add cooked spaghetti or noodles to meat sauce. Stir in 1 cup grated cheese.

Pour mixture into 9" x 13" casserole dish sprayed with Pam, and top with remaining grated cheese.

Bake at 350 - 375 degrees for about 1 hour.

This recipe makes a lot, but can be reheated easily and sometimes tastes better the second time around! This can also be made ahead of time and cooked later.

Amy Poole Creasy

Pasta, Potatoes, & Rice

Spaghetti Casserole Serves 4

1 cup spaghetti
8 pats of margarine
4 slices of American cheese,
cut in strips
1 cup grated cheese
1 cup tomato sauce
pinch of thyme
pinch of oregano
pinch of salt
½ cup Parmesan cheese
15-ounce can of diced tomatoes

Layer ¼ the first 8 ingredients in casserole in order listed. Keep repeating layers in this order until casserole is filled. Then pour canned tomatoes over the top. Cover with grated Parmesan cheese. Bake at 325 degrees for 45 minutes.

Amber Tanner

Pasta, Potatoes, & Rice

Spaghetti Sauce Clemenza Serves 4

½ pound lean ground beef,
seasoned with salt and pepper
½ pound sweet Italian
sausage, mashed
3 tablespoons olive oil
1 clove garlic, minced
16-ounce can whole
peeled tomatoes
2 6-ounce cans tomato paste
1 cup dry red wine
1 tablespoon sugar

Shape the ground beef into meatballs and brown lightly in skillet just so they hold their shape. Take off the heat and set aside. Brown the sausage, pour off excess grease, and set aside. Cook the garlic in the olive oil and add the tomatoes and tomato paste. Bring to a boil. Add sausage and ground beef. Add wine and sugar. Simmer all day if you can, 2 hours minimum.

This is the recipe that was used in the film “The Godfather.”

Christ Church member

Pasta, Potatoes, & Rice

Spaghetti With Meat Sauce

Serves 8 to 10

2 pounds ground beef
1 medium onion, finely chopped
2 cloves garlic, crushed
2 15-ounce cans tomato sauce
2 12-ounce cans tomato paste
2 1½ -ounce envelopes
 Italian-style spaghetti sauce mix
3 cups water
1 tablespoon sugar
1 teaspoon oregano leaves
1 bay leaf
1 package spaghetti
1 cup grated Parmesan cheese

Cook and stir ground beef, onion, and garlic until meat is brown and onion is tender. Stir in remaining ingredients except spaghetti. Cover; simmer 1½ hours, stirring occasionally.

Cook spaghetti as directed on package. Serve sauce over spaghetti.

Pass grated Parmesan cheese.

Karen Gunter

Pasta, Potatoes, & Rice

Vegetarian Lasagna Serves 9

16 ounces Breakstone's or
Knudsen low-fat cottage cheese
10-ounce package frozen
chopped spinach, thawed,
well drained
3 cups Kraft 2% milk shredded
reduced fat Mozzarella
cheese, divided
½ cup Kraft 100% grated
Parmesan cheese, divided
2 eggs, beaten
26-ounce jar spaghetti sauce, divided
9 lasagna noodles, cooked, drained

Preheat oven to 350 degrees.

Mix cottage cheese, spinach, 2 cups of the mozzarella cheese, 1/3 cup of the Parmesan cheese, and eggs. Layer 1 cup of the spaghetti sauce, 2 lasagna noodles, and ½ of the cottage cheese mixture in a 13" x 9" baking dish. Repeat layers. Top with remaining 3 noodles, sauce, 1 cup mozzarella cheese, and ¼ cup Parmesan cheese. Bake 45 minutes. Let stand 10 minutes before serving.

Cindy Foster

Pasta, Potatoes, & Rice

Vegetarian Spaghetti Serves 6

16-ounce package spaghetti
1 cup chopped onion
½ cup chopped celery
1 teaspoon garlic powder
3 tablespoons vegetable oil
26-ounce jar meatless
spaghetti sauce
16-ounce can garbanzo beans
or chickpeas, rinsed and drained
14½-ounce can diced tomatoes
with garlic & onion
1 teaspoon sugar
½ teaspoon salt
½ teaspoon dried oregano
1 bay leaf
¼ cup grated Parmesan cheese

Cook spaghetti according to package directions. Drain spaghetti. Meanwhile, in a large skillet, sauté the onion, celery, and garlic powder in oil until tender. Add the spaghetti sauce, beans, tomatoes, sugar, salt, oregano, and bay leaf. Bring to a boil; cover and simmer 10 minutes. Discard bay leaf. Top spaghetti with sauce and Parmesan cheese.

From *Quick Cooking* 2006
Christ Church Member

Pasta, Potatoes, & Rice

Wednesday Night Ziti

Serves 18 - 24

2 pounds ground beef,
93% fat free
1 medium green bell pepper,
finely chopped
1 medium onion, finely chopped
24 ounces cottage cheese
20 ounces shredded
Mozzarella cheese
2½ quarts Paul Newman's
marinara sauce
2 boxes ziti noodles

Prepare noodles according to instructions. In a large Dutch oven, sauté onion and bell pepper until translucent. Add ground beef; crumble and cook until browned. Remove from heat.

Add cottage cheese, 16 ounces mozzarella cheese, and noodles to pot. Mix thoroughly. Add 2 quarts marinara sauce; mix thoroughly. Pour into two greased 9" x 13" baking dishes; cover top with remaining marinara sauce and Mozzarella cheese. Bake at 400 degrees for 30 minutes or until cheese melts and is brown on top.

Josie Parten

Pasta, Potatoes, & Rice

Bourbon Sweet Potatoes

Serves 8 to 10

4 1-pound cans sweet potatoes
¼ cup bourbon
1 cup sugar
½ cup chopped pecans
¼ cup butter
12 large marshmallows
milk

Heat potatoes in juice. Drain. Mash well. Add sugar, butter, whiskey, and enough milk to make the consistency of mashed potatoes. Place in buttered casserole. Sprinkle pecans on top. Heat at 350 degrees until bubbling, then cover top with marshmallows and brown.

Gail Hobgood

Episcopalian Sweet Potato Casserole

Serves 6

6 large sweet potatoes, cooked
and mashed
3 eggs
2 teaspoons vanilla
1 cup sugar
1 cup evaporated milk
2 teaspoons cinnamon
Topping:
1 cup pecans, chopped
1 stick butter
2 tablespoons flour
1 cup brown sugar

Beat sweet potatoes until smooth; add sugar, eggs, vanilla, and cinnamon. Add canned milk; mix well and pour into greased casserole dish. Combine pecans, butter, flour, and sugar until crumbly; sprinkle topping over potatoes. Bake at 350 degrees for 35 to 40 minutes.

From Lisa Labud, administrator of Saint Thomas Episcopal Church in Eustis, Florida

The Nunns' Cookbook

Pasta, Potatoes, & Rice

Potato Patties

Serves 6

2 tablespoons onion,
finely chopped
¼ cup butter
2 cups mashed potatoes
1 slightly beaten egg
¼ cup all purpose flour

In a 10" skillet, sauté onions in 1 tablespoon butter. Drain onion, reserving drippings in skillet. Combine onion, mashed potatoes, and egg. Shape into six patties.

Dip patties in flour. Add the remaining 3 tablespoons butter to skillet. Heat over medium heat. Add potato patties and cook about 5 minutes on each side or until browned. Mashed potatoes from a package can be used.

From *Better Homes and Gardens*, 1984
Edith Shepherd

Red Potatoes

Serves 6

6 medium red potatoes,
sliced ¼" thick
½ package instant onion soup mix
½ cup water
½ cup butter, melted

Mix soup mix, water, and melted butter. In a greased casserole dish, layer potato slices and sauce. Bake, covered, at 350 degrees for 45 minutes.

Jane Kinney

Pasta, Potatoes, & Rice

Rosemary Pommes Frites

Serves 6

4 small russet potatoes
2 tablespoons plus
¼ teaspoon olive oil, divided
cooking spray
2 teaspoons minced fresh rosemary
or 1 teaspoon dried rosemary
1 teaspoon kosher salt

Preheat oven to 450 degrees.

Peel potatoes and cut into ¼-inch wide strips. Blot dry with paper towels. Lightly coat a large baking sheet with cooking spray. Toss potatoes with 2 tablespoons olive oil; spread in a single layer on baking sheet. Bake 35 to 40 minutes, until potatoes are golden and crisp. Warm rosemary with ¼ teaspoon olive oil in a nonstick skillet. Toss with potatoes in a bowl. Sprinkle with salt.

Edith Shepherd

Pasta, Potatoes, & Rice

Sweet Potato Casserole 1

Serves 6 to 8

$\frac{3}{4}$ cup butter
3 cups sweet potatoes (cooked)
2 eggs
1 cup sugar
1 teaspoon vanilla flavoring

Topping:

1 cup chopped pecans
1 cup coconut
1 cup brown sugar
 $\frac{3}{4}$ cup of butter
 $\frac{1}{2}$ cup flour

Melt butter. Mash potatoes with $\frac{3}{4}$ cup butter. Add other ingredients. Combine topping ingredients and place on top of potato mixture. Bake at 350 degrees until brown.

Judy DeMott

Pasta, Potatoes, & Rice

Sweet Potato Casserole 2

Serves 6 to 8

2 large sweet potatoes,
approximately 3 cups mashed
1 cup sugar
½ teaspoon salt
3 eggs
½ cup butter
½ cup evaporated milk
1 teaspoon vanilla
1 cup coconut

Topping:

⅓ cup flour
1 cup chopped pecans
½ cup butter, melted
¾ cup brown sugar

Peel, chop, and boil sweet potatoes until tender. In bowl, mash sweet potatoes. Add sugar, salt, eggs, butter, evaporated milk, and vanilla. Mix well until smooth. Add coconut. Pour into greased 9" x 12" baking pan. Mix topping (next 4 ingredients) and spread over top of sweet potato mixture. Bake at 350 degrees for 30 minutes until topping is browned.

Tammy Borders

Pasta, Potatoes, & Rice

Sweet Potato Crunch

Serves 8

3 cups baked, mashed
sweet potatoes
1 cup white sugar
1 stick oleo or butter, melted
2 eggs, well beaten
1 cup milk
2 teaspoons sherry
1 teaspoon vanilla flavoring

Topping:

1 cup brown sugar
1 stick oleo or butter, melted
 $\frac{1}{3}$ cup self-rising flour
1 cup chopped nuts

Beat sweet potato mixture together and pour into greased casserole dish. Mix topping ingredients together; cover the potato mixture and bake at 350 degrees for 35 minutes.

Carmen Boatwright

Pasta, Potatoes, & Rice

Sweet Potato Soufflé Crunch

Serves 4 to 6

3 cups cooked mashed
sweet potatoes
1 cup sugar
½ teaspoon salt
2 eggs, slightly beaten
2½ tablespoons butter, melted
½ cup milk
1 teaspoon vanilla

Topping:

2½ teaspoons margarine or butter
1 cup brown sugar
⅓ cup all purpose flour
1 cup chopped pecans

Mix first 7 ingredients together and pour into greased baking dish.

Cover with crunch topping.

For topping, melt 2½ teaspoons margarine or butter; add 1 cup brown sugar, ⅓ cup all purpose flour, and 1 cup chopped pecans. Spread over sweet potato mixture.

Bake at 350 degrees for 35 minutes.

Joan Dear

Pasta, Potatoes, & Rice

Twice-Baked Potatoes

Serves 2

2 10-ounce baking potatoes
vegetable oil
¼ cup sour cream
2 tablespoons butter or margarine
2 tablespoons milk
1 tablespoon chopped green onion
¼ teaspoon salt
dash of pepper
2 slices bacon, cooked and crumbled
¼ cup shredded Cheddar cheese

Wash potatoes, then rub skins with vegetable oil. Bake at 400 degrees for 1 hour or until done. Allow potatoes to cool to touch. Cut a 1-inch strip lengthwise from top of each potato; carefully scoop out pulp, leaving shells intact.

Combine potato pulp, sour cream, and remaining ingredients except cheese in a small mixing bowl. Beat at medium speed of electric mixer just until potato lumps disappear. Stuff shells with potato mixture. Bake at 350 for 15 minutes; top with cheese, and bake an additional 5 minutes.

Gail Hobgood

Pasta, Potatoes, & Rice

Baked Rice

Serves 4

1 cup rice
¾ cup water
1 tablespoon cooking oil
¼ cup onion (optional)
1 bouillon cube (optional)

Mix rice, water, and oil together in a large, covered casserole. Stir. Place in oven and cook approximately 1 hour at 325 degrees. Check for doneness with a fork. Rice should be dry and separate into individual grains when done. Cook longer if necessary. You may add chopped onion and a bouillon if desired. Adjust amount of rice and water in proportion for number of people.

Carmen Boatwright

Brown Rice

Serves 4

1 small onion, chopped
1 stick of butter
1 large jar of sliced mushrooms
1 cup white rice
2 cans beef consommé

Sauté onion in butter until soft. Pour into casserole dish. Add mushrooms, rice, and 2 cans of consommé. Cover and bake at 350 degrees for 1 hour.

Tammy Borders

Pasta, Potatoes, & Rice

Easy Rice Casserole Serves 6

1 stick butter or margarine, melted
1 cup white rice
1 can Campbell's French
onion soup
1 can Campbell's beef broth
1 small jar or can
sliced mushrooms
1 can water chestnuts (optional)

Mix all ingredients and pour into casserole dish. Cover and bake at 350 degrees for 30 minutes. Remove and stir, then return to oven for another 30 minutes uncovered to brown.

Jerry Byrd

Fiesta Rice With Queso Serves 6 to 8

2 bags Success Rice
1 pound seasoned ground beef
or sausage
15-ounce can seasoned pinto beans,
drained
10-ounce can mild diced
tomatoes and green chilies
8 ounces pasteurized prepared
cheese product with
mild jalapenos
cilantro (if desired)

Prepare rice according to package directions. In a medium skillet, brown beef or sausage. Drain excess fat. Fold in beans, diced tomatoes, and cheese. Simmer 10 minutes. Fold in rice and heat through. Garnish with tomatoes and cilantro, if desired.

Joan Bailey

Pasta, Potatoes, & Rice

Ginger Citrus Rice Serves 12

2 tablespoons canola oil
2 tablespoons fresh ginger root,
peeled and grated
½ teaspoon ground cumin
4 cups water
2 cups basmati rice
2 teaspoons salt
1 lime, zested and juiced

In large saucepan, heat oil until hot but not smoking. Add ginger root and cumin and cook 1 minute.
Add water and bring to a boil. Add rice and salt. Reduce heat and cook over low 15 to 18 minutes until liquid is absorbed and rice is tender.
Stir in lime juice and zest.

From Stephanie Hiers
Phyllis Hiers

Spanish Rice Serves 4

3 slices bacon, cooked
'til crispy and crumbled;
reserve drippings
½ cup white rice
½ cup chopped sweet onion
1 can diced tomatoes with
chilies, with liquid
½ can chicken broth
salt to taste

Cook bacon until crispy, reserving drippings. Drain and cool bacon, then crumble. Set aside. Cook rice and onions in drippings until golden brown. Add tomatoes, chicken broth, and salt. Simmer 20-25 minutes or until rice is tender. Top with crumbled bacon.

Jennifer Carter

Pasta, Potatoes, & Rice

Cornbread - Sausage Dressing

Serves 8 to 10

8-ounce bag bread stuffing
8-ounce bag Pepperidge Farm
cornbread stuffing
6 chicken-flavored bouillon cubes
4 cups boiling water
1 cup pecan pieces
1 large onion, chopped
1 large green pepper, chopped
4 stalks celery, chopped
¼ cup butter or margarine, melted
1 pound bulk pork sausage
1 teaspoon poultry seasoning
½ teaspoon salt
¼ teaspoon pepper
4 eggs, beaten

Combine bread stuffing and cornbread stuffing in large bowl.

Dissolve bouillon cubes in boiling water; pour over crumb mixture; add pecan pieces, and stir well.

Sauté onion, green pepper, and celery in margarine until tender. Add to crumb mixture.

Brown sausage in skillet; drain. Stir sausage and remaining ingredients into crumb mixture.

Spoon into lightly greased 13" x 9" x 2" baking dish; bake at 350 degrees for about 45 minutes.

Gail Hobgood

Pasta, Potatoes, & Rice

Southern Rice Dressing

Serves 6

1 tablespoon oil
1 tablespoon flour
2 cups chicken broth
1 clove garlic, minced
1 cup chopped chicken livers
1 cup ground beef
1 medium onion, chopped
2 tablespoons parsley, chopped
4 cups cooked rice
salt and pepper to taste

Make roux with oil and flour. Cook roux over low flame until brown. Add broth, garlic, and meat. Let cook for 20 minutes. Add onions and parsley. Simmer for 10 minutes. Mix with cooked rice and seasonings. Simmer about 10 minutes.

Gail Hobgood

Beef

Come, Lord Jesus, our guest to be
And bless these gifts
Bestowed by Thee.
And bless our loved ones everywhere,
And keep them in Your loving care. *Amen.*

Moravian Blessing

Beef

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
Beef Casserole	Carmen Boatwright	159	Meatloaf With Spinach	Phyllis Hiers	170
Beef Curry	Julia Ariail	160	One-Dish Chili Mac	Gail Hobgood	170
Beef Steak Pudding	Mary Lou McRae	161	Oven Roasted Beef Brisket	Gail Hobgood	171
Beef Stroganoff	Gail Hobgood	162	Quick Beef Shortcake	Joan Bailey	172
Burgundy Beef and Noodles	Susan T. Chamberlain	163	Roast Beef	Carmen Boatwright	173
Country Fried Steak	The Nunns' Cookbook	164	Rocky Mountain Brisket With		
German Casserole	Joan Bailey	165	Barbecue Sauce	Bonnie Hanson	174
Glazed Corned Beef	Bonnie Hanson	166	Shepherd's Pie	Josie Parten	175
Governor's Meatloaf	Edith Shepherd	167	Sherry Stew Beef	Christ Church Member	176
Hamburger Bar-B-Que	Joyce Dunmire	167	Steak and Peppers	Sylvia Warrick	177
Hamburger Stack	Amy Poole Creasy	168	Texas Hash	Katherine Mayer	178
Heavenly Hamburger	Joan Dear	168	Veal Curry	Jane Kinney	178
Marinated Flank Steak	Gail Hobgood	169			

Beef Casserole

Serves 4 to 6

1 pound ground beef
2 tablespoons raw rice
salt and pepper to taste
1 large potato, sliced into chunks
 $\frac{1}{3}$ cup chopped onion
 $\frac{1}{3}$ cup chopped green pepper
2 medium carrots, sliced thin
1 can tomato soup
1 can water

Put meat in bottom of well greased casserole. Wash rice and sprinkle on top of meat. Add seasonings, then potato, then onion and pepper with carrots last. Mix tomato soup with water and pour over the top of the other ingredients. Cover and bake 1 hour at 350 degrees. Remove cover and cook 15 minutes longer and brown.

Carmen Boatwright

Beef

Beef

Beef Curry

Serves 8 to 10

3½ pounds sirloin beef
1 cup flour
2 teaspoons salt
1 teaspoon curry (more to taste)
¼ pound butter (1 stick)
3 cloves garlic, minced
4 cups water
1 cup seedless raisins
2 firm apples, cored,
peeled and chopped
1 cup onion, chopped
1 cup sliced water chestnuts,
drained
1½ pound fresh mushrooms,
sliced
2 cups white rice, cooked
condiments of choice to garnish

Cut meat into bite-sized pieces. Mix flour, salt, and curry powder in a double plastic grocery bag. Put meat into bag, dredging the meat by shaking until all meat is coated. Melt butter and sauté garlic in large skillet or Dutch oven. Add meat and brown. Add all other ingredients except rice and mushrooms. Cover. Lower heat and cook until tender, about 1 hour. Add salt and pepper to taste. Add mushrooms and remove from heat. Mushrooms will cook when reheated.

This dish is best prepared ahead. Serve with rice and condiments, for example, chutney, chopped hardboiled eggs, chopped tomatoes, grated coconut, raisins soaked in sherry, chopped pecans, chopped peanuts, and chopped parsley.

Julia Ariail

Beef Steak Pudding
Serves 4 to 6

Pastry:

1½ cup flour

½ cup shortening

1 teaspoon salt

½ cup flour

Filling:

1 pound beef, cut into small chunks

1 onion, diced

2 stalks celery, diced

1 green pepper, diced

seasonings

Roll out pastry on floured pastry cloth (about 18" x 18" cotton muslin) to size of large plate.

Put filling into middle. Wet entire edge of pastry with water. Fold carefully, top, bottom, then sides. Press together.

Bring the edges of the pastry cloth under the crust loosely together, securing with a large safety pin, making sure not to prick the pastry. Bring to boil a large pot of water with a small rack placed in bottom (an inverted pan cover if you don't have small rack).

Using a big cooking fork, lower the pudding in the cloth into the water. Bring back to boil. Cover tightly and let simmer for 3 hours.

You can go out for the afternoon and dinner will be cooked when you get home.

To serve, lift very gently with fork from water and put on large serving platter. Unpin the cloth, unfold, and gently slide out from under the pudding. What you have is a big dumpling. The liquid inside is the juice that has cooked out of the meat and vegetables. This is good with chicken, too, but you must turn the pointed pieces to the center.

Mary Lou McRae

Beef

Beef Stroganoff

Serves 6

8-ounce package egg noodles
2 tablespoons butter or margarine
1 pound ground beef
1 small onion, minced
1 tablespoon flour
1 teaspoon dry mustard
1 teaspoon salt
¼ teaspoon pepper
8-ounce can chopped mushrooms
½ cup sour cream
(or light sour cream)

Prepare noodles as label directs; drain. Stir in butter or margarine. In large skillet, brown ground beef and onion and drain fat. Then return meat to the pan.

In a small bowl, combine flour, mustard, salt, pepper, mushrooms, and their liquid until blended.

Add mushrooms mixture to ground beef and cook over medium heat until thickened, about 5 minutes.

Stir in sour cream and heat, but do not boil.

Serve over noodles. Requires about 30 minutes to prepare.

Gail Hobgood

Burgundy Beef and Noodles
Serves 6 to 8

8-ounce package egg noodles
¼ cup butter
1 clove garlic, finely chopped
1 pound mushrooms, sliced thick
1½ pounds ground chuck
1 teaspoon flour
8-ounce can tomato sauce
½ cup burgundy wine
10 ounces beef bouillon
salt and pepper
1 cup sour cream
½ cup Parmesan cheese, grated

Preheat oven to 375 degrees.
Cook noodles according to package directions; drain and set aside.
Sauté garlic and mushrooms in butter until golden brown. Add ground chuck and cook, stirring until browned. Remove from heat.
Blend in flour, tomato sauce, burgundy, bouillon, salt, and pepper.
Simmer 10 minutes.
Blend in sour cream.
In lightly greased 2-quart casserole, layer one-third each noodles and meat mix. Repeat, layering twice. Sprinkle with Parmesan cheese.
Bake, uncovered 25 minutes.
Freezes well.

Susan T. Chamberlain

Beef

Country Fried Steak

Serves 4

1 sirloin steak, cubed and cut up
salt
pepper
4 tablespoons flour
cooking oil
1 medium onion, sliced
2 cubes beef bouillon
2 cups hot water

Sprinkle steak with salt and pepper and dredge in flour. Brown in skillet in cooking oil. Remove to heavy bottomed saucepan with sliced onions. Dissolve bouillon cubes in hot water. Place about 4 to 5 tablespoons flour in skillet and brown, stirring constantly. Add bouillon, stirring constantly until mixture thickens. Salt to taste. Pour over steak and onions and simmer about 30 to 40 minutes.

From Virginia Rykard
The Nunn's Cookbook

German Casserole

Serves 4

2 cups (half 8-ounce
package) noodles
1 can (about 1 pound) sauerkraut,
drained
1 pound ground beef
1 egg
½ cup sifted caraway-rye
bread crumbs
¼ cup milk
1 teaspoon salt
⅛ teaspoon pepper
1 tablespoon butter
1 can (about 1 pound)
stewed tomatoes

Preheat oven to 350 degrees.

Cook noodles and drain, following label directions. Stir in drained sauerkraut. Mix ground beef lightly with egg, bread crumbs, milk, salt, and pepper until well blended. Shape into 24 balls. Brown in butter in a large frying pan; stir in tomatoes. Spoon half of the noodle-sauerkraut mixture into an 8-cup baking dish; top with half of the meat ball mixture. Repeat layers; cover. Bake at 350 for 45 minutes or until bubbly in middle.

Joan Bailey

Beef

Glazed Corned Beef

Serves 4 to 6

3 pounds corned beef
water to cover beef
4 bay leaves
4 small, hot, whole red chilies
3 pieces stick cinnamon,
 broken up
12 peppercorns
3 cloves garlic, cut in half
1 large onion, sliced
½ cup brown sugar, packed
½ teaspoon ground cloves
½ teaspoon ground ginger
½ teaspoon dry mustard
¼ teaspoon celery salt
¼ teaspoon cracked caraway seed

Prepare charcoal fire in grill.

Place corned beef in a large pot and cover with water. Add bay leaves, chilies, cinnamon, peppercorns, garlic, and onion. Bring to a boil; cover, lower heat, and simmer slowly for 4 to 4½ hours or until meat is tender. Drain, then blot dry. Blend together all remaining ingredients and rub into meat while meat is still warm. Fasten in a rotary basket or on a spit and let rotate over a slow charcoal fire for 1 hour. May also be roasted directly over charcoal for 10 to 15 minutes per side.

Note: Any meat that can be roasted over charcoal can also be roasted in a conventional oven at 350 degrees.

Bonnie Hanson

Governor's Meatloaf
Serves 6

1½ pounds hamburger
2 teaspoons prepared horseradish
5 tablespoons BBQ sauce
2 teaspoons yellow mustard
½ onion, chopped
1 egg
1 cup crushed Ritz Crackers
½ cup grated cheese

Preheat oven to 325 degrees.
Mix all ingredients except cheese in large bowl.
Place in greased Pyrex casserole and form into loaf.
Bake for 60 - 75 minutes.
Top with grated cheese and bake another 15 minutes, or until cheese melts.

From Melody Shepherd Marshall
Edith Shepherd

Hamburger Bar-B-Que
Serves 6

1 pound hamburger
1 onion, diced
1 tablespoon prepared mustard
1 tablespoon Worcestershire sauce
1 tablespoon vinegar
½ cup ketchup
2 tablespoons sugar
flour if needed to thicken

Brown hamburger and onion. Add the rest of ingredients and simmer.
A little thickening may be added before serving.
Serve with round rolls.

Joyce Dunmire

Beef Hamburger Stack

Serves 3 to 4

½ pound hamburger meat
2 or 3 small or 1 large potato
1 can of English peas or
green beans
1 tablespoon butter

Press out raw hamburger meat in bottom of casserole dish (no need to spray bottom). Salt and pepper meat. Slice potatoes and place on top of meat. Drain peas or green beans and place on top of meat and potatoes. Add a few dabs of butter on top of all and salt and pepper again. Cover and bake in oven at 350 degrees for about one hour.

Heavenly Hamburger

Serves 6 to 8

1 pound ground chuck or round
1 tablespoons butter or margarine
1 clove garlic or
½ teaspoon garlic powder
1 teaspoon sugar
1 teaspoon salt
½ teaspoon pepper
2 cups spaghetti sauce
(Ragu Chunky Garden Style)
6 green onion and tops, chopped fine
3-ounce package cream cheese
1 cup sour cream
½ cup grated medium sharp cheese
8-ounce package very fine egg noodles

Amy Poole Creasy

Brown beef in butter. Add spaghetti sauce and seasoning. Soften cream cheese; mix with sour cream and chopped onion. Cook noodles according to package instructions. Make layers of noodles, beef, and sour cream, and repeat. Top with grated cheese. Bake at 350 degrees for 30 minutes in middle of oven.

Joan Dear

Marinated Flank Steak

Serves 3 to 4

1½ pound flank steak
1½ cups red wine
½ cup soy sauce (low salt)
¼ cup Worcestershire sauce
2 cloves garlic, chopped
2 quarter-sized pieces of ginger,
minced
1 bay leaf
dash of freshly ground pepper
½ pound sliced mushrooms
2 tablespoons butter

Prepare charcoal or gas grill.

Combine wine, soy sauce, Worcestershire, garlic, ginger, bay leaf, and dash of pepper in large Zip-Lock bag; add flank steak and marinate a minimum of 6 hours. Turn occasionally.

Remove steak from marinade, reserving the marinade for basting and cooking the sauce. Grill steak about 5 inches from hot coals for 3 to 5 minutes on each side. Baste occasionally with marinade.

While meat is cooking, melt butter in skillet and sauté mushrooms for about 5 minutes. Add a cup of the reserved marinade. Bring to a boil. Reduce heat to simmer and cook for 5 minutes. Drain mushrooms and discard marinade.

Slice steak diagonally across grain into ½-inch slices. Place neatly on platter. Spread the mushrooms over the top.

Gail Hobgood

Beef

Meat Loaf With Spinach

Serves 6

2 10-ounce packages frozen
chopped spinach, thawed
1 pound lean ground beef
¾ cup onion, finely chopped
1 teaspoon salt
½ teaspoon pepper
½ teaspoon grated nutmeg
¼ teaspoon ground cinnamon
1 cup rice, cooked
(brown or white is good)
2 slightly beaten eggs

One Dish Chili Mac

Serves 6

1 pound ground beef
7-ounce package elbow macaroni
2.25-ounce package chili
seasoning mix
2 cans beef broth
1 can Mexican flavored
stewed tomatoes

Preheat oven to 350 degrees.

Cook spinach as directed and drain thoroughly. Combine spinach, beef, onion, salt, pepper, nutmeg, cinnamon, rice, and eggs. Pack the mixture into a buttered loaf pan (9" x 5"). Bake for one hour or until firm. Serve with tomato sauce or ketchup.

Phyllis Hiers

Place ground beef in plastic colander over 3-quart microwave-safe dish; microwave on high for 6 minutes, stirring halfway through cooking time. Discard drippings. Place macaroni in bottom of same casserole dish; sprinkle meat and seasoning mix over macaroni. Pour beef broth and stewed tomatoes over meat. Cover and microwave on high for 12 to 15 minutes, stirring 2 times during cooking time, or until macaroni is tender. Allow mixture to stand covered for 5 to 10 minutes before serving.

Gail Hobgood

Oven Roasted Beef Brisket

Serves 8 to 10

3 to 5 pound beef brisket
liquid smoke
Worcestershire sauce
garlic salt
onion salt
celery salt
BBQ sauce, your favorite

Twenty-four hours before you plan to eat, place brisket in shallow roasting pan, fat side down. Generously sprinkle with liquid smoke, Worcestershire sauce, and salts. Turn roast over with fat side up and sprinkle that side with smoke, sauce, and salts. Cover and refrigerate for up to 24 hours.

Preheat oven to 275 degrees. Add a little more Worcestershire sauce and cook uncovered for 2½ to 3½ hours. Can cover after 3 hours, then turn heat to 250 degrees and cook longer until very tender (another 2 hours or more). Trim off fat and slice beef into thin strips. I skim fat from the pan drippings, then combine the drippings with K C Masterpiece Original BBQ sauce to serve with beef.

I also have shredded the beef and covered with BBQ sauce to serve with buns. This also freezes well.

Enjoy. I usually cook 2 roasts and freeze one in sauce.

Gail Hobgood

Beef

Quick Beef Shortcake

Serves 6

1½ pounds ground beef
1 egg
1 can or 1 envelope of
onion soup mix
1 cup soft bread crumbs
(2 slices bread)
½ cup milk (for meat mixture)
2 cups Bisquick mix
2 tablespoons chopped parsley
⅔ cup milk
(for biscuit topping)
3 tablespoons salad oil

Vegetable Soup Sauce:

1 can condensed cream
of vegetable soup
1/3 cup milk
a few drops of red pepper

Mix ground beef lightly with egg, onion soup mix, bread crumbs, and ½ cup milk until well blended; pack into a 9-inch square layer cake pan; unmold into a jelly roll pan 15" x 10" x 1". Bake beef mold in a hot oven at 425 degrees for 30 minutes or until richly browned. While loaf bakes, combine biscuit mix and parsley. Stir in 2/3 cup milk and salad oil all at once, stirring lightly with a fork just until blended. Pat mixture on the back of a greased 9-inch square layer cake pan. Bake in same oven with meat 15 minutes or until golden brown. Lift meat onto a heated plate and top with the biscuit. Cut into wedges and serve, if desired, with the Vegetable Soup Sauce. (The recipe makes about 1½ cups of sauce).

Heat soup with milk and pepper until hot.

Joan Bailey

Beef

Roast Beef

Serves 6

3 or 4 pounds beef roast
2 - 3 tablespoons olive oil
1 cup BBQ sauce
½ cup apple cider
¼ cup brown sugar
1 tablespoon chili powder
1 teaspoon garlic powder
1 tablespoon Worcestershire sauce
1 teaspoon thyme
1 cup chopped onion
½ cup broth
1 tablespoon mustard

Brown meat in olive oil in Dutch oven. Add all other ingredients and stir to combine. Cover and cook at 300 degrees for 4 hours. Turn the meat over every hour.

Carmen Boatwright

Beef

Rocky Mountain Brisket With Barbecue Sauce

Serves 6

1½ teaspoons salt
1½ teaspoons pepper
2 tablespoons chili powder
1 teaspoon crushed bay leaves
2 tablespoons Liquid Smoke
4 pounds beef brisket

Barbecue Sauce:

3 tablespoons brown sugar
14-ounce bottle ketchup
½ cup water
2 tablespoons Liquid Smoke
salt
pepper
4 tablespoons Worcestershire sauce
3 teaspoons dry mustard
2 teaspoons celery seed
3 tablespoons butter
¼ teaspoon cayenne pepper

Preheat oven to 325 degrees.

Combine salt, pepper, chili powder, and bay leaves. Rub meat completely with Liquid Smoke. Place meat, fat side up, in a large roasting pan. Sprinkle dry seasoning mixture on top. Cover tightly. Bake for 4 hours. Scrape seasoning off meat and cut in very thin slices across the grain. Serve with barbecue sauce.

Combine all ingredients for sauce. Bring to a boil, stirring occasionally. Cook for 10 minutes. Serve with sliced brisket. Good by itself or on onion rolls.

Bonnie Hanson

Shepherd's Pie

Serves 8 to 10

2 tablespoons olive oil
1 onion, finely chopped
2 pounds ground beef
15-ounce can garden peas,
drained
2 cups carrots, finely chopped
6 medium potatoes,
boiled and mashed
2 cups gravy
1 cup Cheddar cheese, grated
salt and pepper to taste

In a deep skillet or a Dutch oven, heat 2 tablespoons olive oil over high heat. Add onion and sauté. Add meat and break up with wooden spoon. Season with salt and pepper, then cook 10 minutes. Add water if necessary to keep from sticking.

In a Dutch oven cook carrots in water until tender; drain and set aside.

Transfer beef into a 2-quart casserole dish. Layer peas, carrots, and gravy over ground beef and top with mashed potatoes. Cook uncovered at 350 degrees for 20 to 30 minutes. Add grated cheese and cook until melted.

Note: any cooked vegetables may be substituted for peas and carrots.

Josie Parten

Beef

Beef
Sherry Stew Beef
Serves 8 to 10

3 pounds stew beef
2 cans mushroom soup
1 can water
1 package dry onion soup mix
½ to ¾ cup dry sherry wine
mushrooms (optional)
1 package cooked noodles

Preheat oven to 300 degrees.

Mix all ingredients except noodles and pour into casserole or Pyrex dish. Bake 4 hours at 300 degrees. If mixture becomes too thick, add more wine or water. You may sauté mushrooms and add them 10 minutes before the cooking is complete. Cook noodles by following directions on package. Serve stew over noodles. This can be cut in half and cooked on top of stove.

Christ Church Member

Steak and Peppers
Serves 4

1 pound tender steak, thinly sliced
1 large clove garlic, mashed
¼ cup butter or margarine
3 large onions, chopped
2 small green peppers, chopped
¼ cup dry sherry wine
¼ cup sliced pimentos
1 to 2 teaspoons salt
½ teaspoon pepper
8 ounces angel hair spaghetti,
cooked & drained
2 tablespoons vegetable oil
½ cup grated Parmesan cheese

In large skillet, brown meat in butter with garlic; remove meat to warm platter. Add onion and green peppers to skillet and cook until crisp-tender. Add sherry, pimentos, and seasonings; return meat to skillet. Toss spaghetti with oil and combine with meat mixture. Top with Parmesan cheese.

Sylvia Warrick

Beef Texas Hash

Serves 4

1 pound ground beef
1 large onion, chopped
1 large bell pepper, chopped
1 can tomatoes
½ cup uncooked rice
2 teaspoons salt
1 teaspoon chili powder
⅛ teaspoon black pepper

Veal Curry

Serves 4

1½ pounds veal stew meat
¼ cup flour
1 teaspoon salt
¼ teaspoon pepper
2 cups boiling water
3 cups diced celery
1 teaspoon curry powder
¼ cup cold water

Preheat oven to 350 degrees.

In a large skillet, brown the meat, breaking it up with wooden spoon. Add bell pepper and onion; add remaining ingredients and heat through. Pour into 2-quart baking dish and cover. Bake for one hour.

From *The Valdosta Daily Times*

Katherine Mayer

Mix flour, salt, and pepper. Dredge meat in flour mix (when done, set aside the remaining flour mixture); brown the meat in oil. Add the boiling water. Cover and simmer for 35 minutes. Add the celery and cook for another 10 minutes. To the remaining flour mixture, add the curry powder; stir in the ¼ cup cold water and mix well. Stir into the stew, and cook for 5 minutes, stirring constantly, until the stew thickens. Serve over rice.

Jane Kinney

Chicken

Praise God from whom all blessings flow;
praise him all creatures here below;
praise him above, ye heavenly host;
praise Father, Son, and Holy Ghost.
Amen.

Sung blessing from the
fourth verse of Hymn 43
in the Episcopal Hymnal

Chicken

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
Bronzini	Irene Dodd.....	183	Chicken Parmesan 1	Natalie Gjertsen	201
Capitol Chicken Casserole	Susan T. Chamberlain	184	Chicken Parmesan 2	Gail Hobgood.....	202
Cheesy-Dijon Baked Chicken	Susan T. Chamberlain	185	Chicken Pie	Joyce Dunmire	202
Chicken a la King	Joyce Dunmire	186	Chicken Pot Pie	Susan Elliott	203
Chicken and Wild Rice Casserole.....	Susan T. Chamberlain	186	Chicken Tetrizzini Casserole	Sally Nunn.....	204
Chicken Breast Deluxe	Carmen Boatwright	187	Creole Jambalaya	Gail Hobgood.....	205
Chicken Broccoli Curry Casserole ...	Phyllis Hiers	188	Easy Crock Pot Salsa Chicken.....	Tammy Borders.....	206
Chicken, Broccoli, and Rice Casserole	Gail Hobgood.....	189	Easy Paella a la Valenciana	Willa Valencia.....	207
Chicken Casserole	Jerry Byrd.....	190	Grilled Chicken	Edith Shepherd	208
Chicken Country Captain.....	Gail Hobgood.....	191	Las Posadas Creamy Chicken Enchiladas	Beth Baker	209
Chicken Delight	Tammy Borders.....	192	Oven Barbecued Chicken.....	Sylvia Warrick.....	209
Chicken Divan 1	Katherine Mayer	193	Poppy Seed Chicken	Henrietta Barnes	210
Chicken Divan 2	Bonnie Hanson	194	Roasted Chicken With Smokey Orange Sauce.....	Edith Shepherd	211
Chicken Divan - Easy	Sylvia Warrick.....	195	South Beach Salsa Chicken.....	Phyllis Holland	212
Chicken Divine.....	Judy DeMott.....	196	Stuffed Cornish Hens.....	Sally Nunn.....	212
Chicken Enchilada Casserole.....	Katherine Mayer	197	Super Tostada Rancheros.....	Joan Bailey	213
Chicken Kievsky	Sylvia Warrick.....	198	Turkey Burgers	Edith Shepherd	214
Chicken or Veal Marsala	Cindy Foster.....	199			
Chicken Paprikash.....	Jane Kinney.....	200			

Bronzini

Serves 8

meat from six cooked chicken
breasts (save broth for cooking
chicken)
1 cup raw rice
2 packages frozen broccoli,
thawed
1 cup herb-seasoned croutons

Sauce:

2 cans cream of chicken soup
1 cup mayonnaise
1 teaspoon curry
(use 2 or 3 teaspoons to taste)
2 tablespoons lemon juice
(use 3 or 4 tablespoons to taste)
½ to ¾ cup grated sharp cheese

Cook rice according to directions, using chicken broth instead of water. Salt the thawed, uncooked broccoli lightly. (Fresh broccoli would need a little pre-cooking.) Place the broccoli in the bottom of a 3-quart casserole. Place chicken next with a thin layer of sauce on top. Bake 30 to 35 minutes at 350 degrees uncovered. Cover with croutons. Return to oven for 10 - 15 minutes, until croutons are brown.

Irene Dodd

Chicken

Capitol Chicken Casserole

Serves 4

4 tablespoons butter
1 tablespoon oil
1 fryer chicken, cut up
8 ounces fresh mushrooms, sliced
1 tablespoon flour
10¾-ounce can cream of
 chicken soup
1 cup dry white wine
1 cup water
½ cup whipping cream
1 teaspoon salt
¼ teaspoon tarragon
¼ teaspoon pepper
15-ounce can artichoke
 hearts, chopped
6 green onions, chopped
2 tablespoons chopped parsley

Melt butter and oil in large skillet.
Add chicken and sauté 10 minutes or until browned on all sides.
Transfer chicken to baking pan or Pyrex dish.
In same skillet sauté mushrooms.
Stir in flour; add soup, wine, and water.
Simmer, stirring until sauce thickens.
Stir in cream, salt, tarragon, pepper.
Pour over chicken. Bake uncovered at 350 degrees for 1 hour.
Mix in artichoke hearts, green onions, and parsley.
Bake 5 additional minutes or until chicken is fork tender.
Freezes well.

Susan T. Chamberlain

Cheesy-Dijon Baked Chicken
Serves 6 to 8

1½ cups butter
1 clove garlic, minced
1 tablespoon Dijon mustard
1½ teaspoons Worcestershire sauce
4½ cups dried bread crumbs
1¼ cups grated Parmesan cheese
1 cup shredded Cheddar cheese
½ teaspoon salt
½ cup chopped parsley
12 skinless, boneless chicken
breasts, pounded thin

Preheat oven to 350 degrees.
Melt butter in shallow pan.
Add garlic, mustard, and Worcestershire sauce and stir well.
Let cool slightly.
Combine bread crumbs, cheese, salt, and parsley.
Dip chicken into butter mix and press both sides in crumb mixture.
Roll breast, secure with toothpicks, and sprinkle with remaining
crumbs. Place in shallow baking dish and drizzle remaining butter
over chicken.
Bake 1¼ hours, basting occasionally.
Freezes well.

Susan T. Chamberlain

Chicken

Chicken a la King

Serves 4

1 pound cooked chicken
olive oil
salt
pepper
2 cans low-fat low-sodium cream
of chicken soup
1 can evaporated milk
½ bag frozen peas
pepper to taste

Rub chicken with oil and salt and pepper. Mix with all other ingredients and cook in the crockpot on low for 2 hours or until heated through.

Joyce Dunmire

Chicken and Wild Rice Casserole

Serves 6 to 8

1 whole fryer chicken
1 pound fresh mushrooms, sliced
6-ounce package of Uncle Ben's
Wild and Long Grain Rice
½ cup butter
1 cup sour cream
1 cup cream of mushroom soup
1 teaspoon curry powder

Boil chicken - save stock. Debone chicken. Cook rice according to package directions, using stock instead of water. Sauté mushrooms in butter. Combine chicken pieces, rice, mushrooms, and remaining ingredients. Pour into greased 2-quart Pyrex casserole. Bake at 350 degrees for 25 to 30 minutes. Freezes well.

Susan T. Chamberlain

Chicken Breasts Deluxe

Serves 4

4 chicken breasts

2 teaspoons salt

½ teaspoon black pepper

¼ cup flour

¼ cup fat

4 peeled carrots

1 can cream of mushroom soup

½ cup water

Mix salt, pepper, and flour; dredge chicken breasts. Brown seasoned and floured chicken in fat on medium-high setting. When brown on both sides, add mushroom soup and carrots. Cover. When steam appears, turn to low and cook 30 minutes.

Carmen Boatwright

Chicken

Chicken Broccoli Curry Casserole

Serves 4 to 6

4 to 6 boneless, skinless
chicken breasts
1 to 2 tablespoons olive oil
2 cans cream of mushroom
soup (or any other
“cream of” soup)
½ cup Mazetti’s slaw dressing
(on mayo aisle of grocery store)
½ cup mayonnaise
1 bag frozen broccoli
florets, thawed
1 can chick peas
salt and pepper
1 teaspoon yellow curry powder
any other spices you like
2 to 3 cups cooked rice
1 to 2 cups bread crumbs
butter

Cut the chicken into bite-sized pieces and brown in a sauté pan with a little olive oil for 5 - 10 minutes on medium heat. Mix together soup, mayonnaise, dressing, curry powder, salt/pepper, and spices in a bowl. In a rectangular baking dish, layer cooked rice, chicken, chick peas, and broccoli so that you have two layers of each. Pour the soup mixture over the top and refrigerate for an hour (allows the soup to seep down and mix with the layers.) Top with bread crumbs and dot with butter. Bake at 350 degrees for 30-45 minutes or till hot and bubbly. If top starts to get too brown, cover with tin foil.

From Stephanie Hiers
Phyllis Hiers

Chicken, Broccoli, and Rice Casserole

Serves 4 to 6

1 whole chicken breast,
cooked and cut into small pieces
10-ounce package frozen
chopped broccoli, thawed
1 can cream of chicken
mushroom soup
½ soup can of water
⅓ cup onion, chopped
4-ounce jar Cheez Whiz
¼ cup margarine or butter
1 cup Minute Rice, uncooked

Heat oven to 350 degrees.

Combine soup, water, onion, cheese, and margarine in 9" x 13" glass
casserole dish. Heat in oven until melted. Stir mixture well, then add
rice, broccoli, and chicken. Stir until well mixed. Cover casserole with
foil and bake for 30 minutes.

Gail Hobgood

Chicken

Chicken Casserole

Serves 6 to 8

3 to 4 cups cooked chicken,
cut into pieces
(I buy one rotisserie chicken)
2 cans cream of chicken soup
½ cup mayonnaise
½ cup sour cream
1 can sliced water chestnuts, drained
⅛ teaspoon curry
(I use a little more)
1½ tablespoons Worcestershire sauce
2 tablespoons lemon juice
1 sleeve of Ritz crackers, crushed
and mixed with 1 stick of melted
butter or margarine
1½ cups shredded sharp
Cheddar cheese

Place chicken pieces in casserole dish. Mix next 7 ingredients and pour over chicken. Spread shredded cheese and place crushed Ritz crackers over this. Bake at 350 degrees for approximately 30 minutes.

Jerry Byrd

Chicken Country Captain

Serves 4

¼ cup flour
½ teaspoon salt
2 tablespoons vegetable oil
(will need a little more if
skinless chicken breasts are used)
2½ to 3 pound fryer, cut up.
(I use 3 pounds boneless chicken
breasts, cut to bite size)
1 cup sliced onion
1 cup chopped green pepper
2 cloves garlic, minced
1½ tablespoons curry powder
(I use more)
½ teaspoon dried thyme
28-ounce can chopped tomatoes
½ tomato can of water
½ teaspoon Tabasco sauce
hot cooked rice for 4

Stir together flour and salt in shallow dish. Heat oil in deep skillet over medium-high heat. Coat chicken with flour mixture; shake off excess. Brown chicken in hot oil. Remove and set aside. Add onion, green pepper, and garlic to skillet; stirring frequently, cook 5 minutes or until tender. Stir in curry powder and thyme; cook 1 minute. Stir in tomatoes, water, and Tabasco. Return chicken to skillet; cover and reduce heat. Simmer 25 minutes or until chicken is tender. Serve over rice.

Gail Hobgood

Chicken

Chicken Delight

Serves 4 to 6

1 onion, chopped
¼ cup green pepper, chopped
½ teaspoon salt
2 tablespoons butter
8-ounce can sliced water chestnuts
4-ounce can mushrooms, drained
2 cups Uncle Ben's Long Grain
and Wild Rice, cooked
⅛ teaspoon pepper
1 can cream of chicken or
cream of mushroom soup
2 cups chicken, cooked and diced
1 cup sour cream
⅓ cup milk
¼ cup slivered almonds
1 tablespoon dried parsley

Preheat oven to 325 degrees.

Sauté onions and pepper in butter. Combine with remaining ingredients, except almonds and parsley. Spray a 2-quart casserole with Pam or other spray. Pour mixed ingredients into casserole. Top with almonds and parsley. Bake for 35 to 40 minutes.

Tammy Borders

Chicken

Chicken Divan 1

Serves 4

3 chicken breasts
1 head broccoli
2 cans cream of chicken soup
2 cups grated cheddar cheese

Cook chicken; cut into small pieces; put in bottom of casserole dish. Steam broccoli for 5 minutes. Place over chicken. Combine soups and cheese and pour over chicken and broccoli. Bake at 350 degrees till hot and bubbly.

Katherine Mayer

Chicken

Chicken Divan 2

Serves 4

2 10-ounce packages frozen
chopped broccoli or 1
head fresh broccoli, chopped
4 boneless chicken breast halves,
cooked and cut in bite-size pieces
1 can condensed cream of
chicken soup, undiluted
1 can condensed cream of
mushroom soup, undiluted
½ cup mayonnaise
1 teaspoon lemon juice
1½ cups shredded Cheddar cheese

Preheat oven to 350 degrees.

Place broccoli in bottom of baking dish. Top with chicken. Blend the undiluted soups, mayonnaise, and lemon juice. Pour over the chicken. Top with cheese. Bake 35 to 40 minutes until bubbly and lightly browned.

Bonnie Hanson

Chicken Divan - Easy
Serves 6 to 8

3 cups cooked chicken,
cut into bite-size pieces
1 tablespoon lemon juice
1 cup sour cream
2 10-ounce packages frozen
broccoli, cooked
1 cup mayonnaise
1 cup shredded Cheddar cheese
¼ cup Cheddar cheese

Preheat oven to 350 degrees.

Cook and cut chicken. Mix sour cream, mayonnaise, 1 cup Cheddar cheese, and lemon juice together in bowl. Cook broccoli according to package directions; drain well. In a 9" x 12" baking pan, layer broccoli, chicken and cheese mixture. Top with Cheddar cheese.

Bake for 25 minutes.

Sylvia Warrick

Chicken

Chicken Divine

Serves 6

2 10-ounce packages
frozen broccoli, cooked
3 whole chicken breasts,
cooked and deboned
2 cans cream of chicken soup
1 cup mayonnaise
2 tablespoons lemon juice
½ teaspoons curry powder
1 to 2 cups shredded
American cheese
or sharp Cheddar cheese
½ cup soft bread crumbs
1 tablespoon butter, melted

Arrange cooked broccoli and then cooked boned and skinless chicken in layers in greased shallow baking dish.

Combine next 4 ingredients and pour over chicken. Sprinkle cheese on top. Mix bread crumbs and melted butter. Sprinkle on top of cheese. Bake at 350 degrees for 25 to 30 minutes.

Judy DeMott

Chicken Enchilada Casserole

Serves 4

2 cups cooked chicken, cubed
½ cup chopped onion
2 tablespoons butter
2 tablespoons flour
8 oz. carton sour cream
1 can cream of chicken soup
⅔ cup grated cheese
8 to 6 inch flour tortillas
8 to 10 cherry tomatoes
¼ cup chopped green onions
¼ cup chopped black olives
salt
pepper

Preheat oven to 350 degrees.

To make sauce, cook chopped onion in butter until tender; add salt and pepper to taste. Stir flour into sour cream and add to onion. Stir in soup. Cook until thickened and bubbly. Remove from heat and stir in ½ cup grated cheese.

To make filling, stir ½ cup sauce (or more if needed) into cooked chicken. Spoon filling into tortillas, roll up and place seam side down in lightly greased glass baking dish. Top with remaining sauce. Sprinkle with remaining cheese, tomatoes, green onions, and olives. Bake for 25 to 30 minutes.

From Mary Carter
Katherine Mayer

Chicken

Chicken Kievsky

Serves 4

2 chicken breasts, split
½ cup fine dry bread crumbs
2 tablespoons grated Parmesan cheese
1 teaspoon basil leaves, chopped
1 teaspoon oregano leaves, chopped
½ teaspoon garlic salt
¼ teaspoon salt
⅔ cup butter, melted
¼ cup white wine
¼ cup green onion, chopped
¼ cup chopped fresh parsley

Preheat oven to 350 degrees.

Combine bread crumbs, Parmesan cheese, basil, oregano, garlic salt, and salt. Dip chicken breasts in melted butter; coat with crumb mixture. Reserve remaining butter. Arrange chicken, skin side up, in an ungreased baking dish. Bake for 50 to 60 minutes or until chicken is tender. Meanwhile, add wine, green onion, and parsley to remaining melted butter. When chicken is golden brown, pour butter sauce over chicken. Continue baking for 3 to 5 minutes. Serve with sauce spooned over chicken.

Sylvia Warrick

Chicken or Veal Marsala

Serves 2 to 3

1 pound chicken or veal
¼ cup flour
2 tablespoons butter
½ cup chicken broth
¾ cup Marsala wine
salt
pepper
4 ounces fresh mushrooms
or 1 small can
1 tablespoon butter
½ cup Mozzarella cheese

Preheat oven to 450 degrees.

Pound meat flat between two pieces of plastic wrap and dredge in flour. Brown in butter and remove from pan. Add chicken broth and Marsala wine to pan with drippings. Simmer 10 minutes; add salt and pepper to taste. In separate pan, sauté mushrooms in butter. Place meat in casserole and layer mushrooms over meat. Add sauce from pan. Bake for 15 minutes. Before serving, sprinkle with Mozzarella cheese and heat until cheese melted.

Adapted from Grace Griffith recipe
Cindy Foster

Chicken

Chicken Paprikash

Serves 6 to 8

2 tablespoons oil
3 pounds boneless skinless
chicken pieces
1 cup onions, sliced
2 tablespoons Hungarian paprika
2 cloves garlic, minced
½ teaspoon thyme
½ teaspoon salt
¼ teaspoon pepper
½ cup chicken broth
¼ cup dry white wine
2 tablespoons white wine vinegar
1 tablespoon tomato puree
2 teaspoons flour
½ cup sour cream

Heat oil in a skillet; brown the chicken pieces. Remove chicken from skillet and set aside (covered, to keep warm). Add onions to skillet; cook, stirring constantly, 4 to 5 minutes or until slightly browned.

Reduce heat to low; add paprika and garlic. Cook, stirring constantly, for 3 minutes. Add thyme, salt, and pepper.

In a small bowl, whisk together broth, wine, vinegar, tomato puree, and flour, blending until flour is dissolved. Add to onion mixture in skillet, and continue to stir with the whisk over medium-high heat, bringing to a boil. Add the browned chicken pieces. Reduce heat to low, cover, and simmer for 30 minutes, basting the chicken occasionally.

Transfer chicken pieces to a platter. Whisk sour cream into the juices in the skillet, then pour over the chicken.

Jane Kinney

Chicken Parmesan 1

Serves 4

1 clove garlic, crushed
about ½ teaspoon
⅓ cup butter or margarine,
melted
2 tablespoons sour cream
1 cup finely crushed Ritz
crackers - 1 sleeve
⅓ cup Parmesan cheese
2 tablespoons fresh parsley,
finely chopped (optional)
¼ teaspoon pepper
4 boneless, skinless
chicken breasts

Preheat oven to 400 degrees.

Combine garlic, butter, and sour cream in a shallow dish. In a separate dish, combine cracker crumbs, Parmesan cheese, parsley, and pepper. Place chicken between two sheets of plastic wrap; pound to ¼ inch uniform thickness. Cut breasts in half if too big. Dip each breast in butter/sour cream mixture; coat with the cracker crumbs. Arrange chicken in a lightly greased, shallow baking pan, being careful not to crowd pan (use additional pan if necessary). Bake uncovered 20-30 minutes, until cooked through and golden brown.

From Josie Parten
Natalie Gjertsen

Chicken

Chicken Parmesan 2

Serves 6

6 boneless, skinless chicken
breast halves
½ cup Parmesan cheese
¼ cup bread crumbs, Italian style
1 teaspoon dried oregano
1 teaspoon parsley
¼ teaspoon paprika
¼ teaspoon salt
¼ teaspoon black pepper

Preheat oven to 400 degrees.

Rinse chicken and pat dry. Combine all other ingredients in shallow bowl. Spray chicken with Pam or other vegetable spray. Dredge in dry ingredients. Place in a shallow baking dish and bake 20 to 25 minutes until juices run clear.

Gail Hobgood

Chicken Pie

Serves 6

1 can cream of mushroom soup
1 can cream of chicken soup
¾ bag of Tyson chicken chunks
1 bag frozen mixed vegetables
4 ounces sour cream
2 Pillsbury pie shells

Preheat oven to 350 degrees.

Mix together soups, chicken, vegetables, and sour cream. Fill unbaked pie shell, then top with second shell and crimp edges together. Cut 5 or 6 slits in top dough. Bake at 350 degrees for 40 minutes or longer. Watch edges of pie shell. If they become too brown, cover with foil pieces on rim.

Joyce Dunmire

Chicken Pot Pie

Serves 4

1 chicken, cooked, and
taken off bone
2 boiled eggs, cut up
½ cup frozen English peas
8-ounce jar sliced mushrooms
¾ cup chicken broth
1 can cream of chicken,
celery or mushroom soup

Topping:

1 stick margarine
¾ cup milk
1 cup self-rising flour

Place chicken, eggs, peas, and mushrooms in casserole. Pour broth and soup over the mixture, then spread. Season with salt and pepper. In a separate bowl, melt margarine. Mix in flour and milk. Pour over chicken.

Bake at 350 degrees for 45 minutes.

Susan Elliott

Chicken

Chicken Tetrazzini Casserole

Serves 6

3½-pound chicken
water to cover
½ onion, sliced
celery leaves and pieces
½ carrot
salt
pepper
2 cups vermicelli pasta
¼ cup green bell pepper, chopped
⅛ teaspoon black pepper
1 cup chicken broth
¼ cup chopped pimentos
½ onion, chopped
3 cups cooked chicken
4-ounce can mushrooms
1 can cream of mushroom soup
1 teaspoon salt
⅓ pound sharp Cheddar cheese,
grated (divided)

Boil chicken with onion, celery, carrot, salt, and pepper. Cook until tender. Let cool. De-bone and cut into chunks.

Cook vermicelli according to package directions, then drain. Cook green pepper and onion in broth gently until tender. Add other ingredients to broth. Add vermicelli and cheese. Pour into casserole and top with saved cheese.

Adapted from *The Nunns' Cookbook*

Sally Nunn

Creole Jambalaya

Serves 6

1 large onion, chopped
4 ribs celery, chopped
1 large bell pepper, chopped
1 tablespoon fresh parsley, minced
1 clove garlic, minced
1 tablespoon butter or
margarine, melted
28-ounce can tomatoes,
undrained and chopped
32-ounce can beef broth, undiluted
1 tablespoon dried whole thyme
1 tablespoon chili powder
1 tablespoon creole seasoning
½ teaspoon pepper
2 cups cooked ham, cubed
1 pound beef sausage,
sliced ¼ inch thick
1 pound boneless skinless chicken
breasts, cut in 1 inch pieces, cooked
separately, and added with ham
2 cups uncooked long-grain rice

Sauté first 5 ingredients in butter in a heavy Dutch oven until vegetables are tender. Stir in tomatoes and next 8 ingredients. Bring to a boil; stir in rice. Cover, reduce heat, and simmer 25 minutes. Alternate cooking method: once you have all ingredients in the Dutch oven you may cook in 350 degree oven for approximately 1 hour until rice is cooked.

Gail Hobgood

Chicken

Easy Crock Pot Salsa Chicken

Serves 4

4 boneless skinless chicken breasts
32 ounces salsa,
medium or mild
1 can corn, drained
1 can black beans, drained
whole wheat flour tortillas

Place all ingredients in crock pot. For easier clean up, spray with light coating of non-stick cooking spray. Cook on low 6 - 8 hours. Thirty minutes before serving, shred chicken and return to crock pot. When done, fill tortillas and add desired condiments.

Tammy Borders

Optional Toppings:

sour cream
guacamole
lettuce
tomato, diced
cheese, grated

Easy Paella a la Valenciana
Serves 6

meat from one cooked chicken
10-ounce package of yellow
rice with real saffron
2 cups chicken broth
1 cup frozen green peas
1 package sliced fresh mushrooms
1 jar of chopped pimentos
2 boiled eggs, sliced
½ teaspoon garlic salt

Optional

1 dozen steamed clams or mussels
chorizo sausage, cooked and
sliced
hot sauce to taste

Cook the rice in chicken broth according to directions on the package about 15 minutes. Add the mushrooms, peas, and chicken, re-heating the rice until boiling and then simmer 5 more minutes. Top with sliced boiled eggs, pimentos, and if you wish, chorizo slices and garlic salt. Re-cover and cook 3 or 4 more minutes. Serve on a large platter or paella dish. Place clams or mussels around the sides.

Willa Valencia

Chicken

Grilled Chicken

Serves 4

4 boneless skinless chicken breasts
bunch of fresh dill
bunch fresh parsley
juice of 1 lemon
salt and pepper
¼ cup olive oil

Butterfly chicken breasts. Food process dill and parsley with oil until chopped fine. Add chicken, a handful of processed herbs, lemon juice, salt, and pepper in a large sealable plastic bag. Massage well, and place in bowl on counter for 1 hour only. Then remove from marinade careful not to remove herbs from chicken. Discard marinade and grill chicken, 6 minutes each side.

From “Cooking for Real Food” TV
Edith Shepherd

Chicken

Las Posadas Creamy Chicken Enchiladas

Serves 4

2 large onions, thinly sliced
2 cups cooked chicken, shredded
1 red bell pepper, diced
6 ounces cream cheese, cubed
2 tablespoons butter
1 package flour tortillas
1 large can green enchilada sauce
8 ounces or more Monterey
Jack cheese, grated
salt to taste

In a wide frying pan over medium heat, cook the onions in butter for 20 minutes. Stir frequently to keep onions from burning. Remove from heat and add chicken, red bell peppers, and cream cheese; stir gently to blend, and season with salt. Spray pan with Pam. Spoon about $\frac{1}{3}$ cup of filling down center of each tortilla and roll. Set enchiladas, seam side down, in baking pan. Continue until pan is full. At this point, you may cover and refrigerate. Preheat oven to 375 degrees. Cover enchiladas with green enchilada sauce and Monterey Jack cheese. If refrigerated, bake for 30 minutes, 15 minutes covered, remove foil and bake 15 minutes more. If not refrigerated, bake uncovered for 20 minutes.

Oven Barbecued Chicken

Serves 4

1 tablespoon brown sugar
1 teaspoon salt
4 tablespoons vinegar
1 tablespoon mustard
2 tablespoons Worcestershire sauce
 $\frac{1}{2}$ to 1 cup ketchup
1 tablespoon vegetable oil
favorite pieces of chicken,
skin removed

Beth Baker

Preheat oven to 350 degrees.
Mix all ingredients. Dip chicken in sauce and arrange in casserole.
Pour remaining sauce over chicken and cover. Bake for 1½ hours.

Sylvia Warrick

Chicken

Poppy Seed Chicken

Serves 6 to 8

8 ounces sour cream
3 cans cream of chicken soup
4 cups cooked chicken,
cut bite size
1 can water chestnuts, sliced and
drained
½ sleeve Ritz crackers, crushed
1 stick butter, melted
(or margarine)
1 to 2 teaspoons poppy seeds

Preheat oven to 350 degrees.

Mix sour cream and soups. Put chicken in 9" x 13" baking pan. Cut up water chestnuts over chicken. Cover with soup mixture. Sprinkle Ritz crackers over all, drizzle melted butter over top, and sprinkle poppy seeds over top. Bake 30 to 40 minutes until brown and bubbling.

Henrietta (Hank) Barnes

Roasted Chicken With Smokey Orange Sauce
Serves 6 to 8

Cooking Spray
8 (5 or 6 ounce) skinless
boneless chicken breast halves
3 slices bacon, cut into 3" pieces
kosher salt
fresh ground black pepper
25.5-ounce Publix brand jar
orange marmalade
1½ tablespoons low sodium soy sauce
1½ teaspoons liquid smoke

Preheat oven to 400 degrees. Coat a large baking pan with cooking spray. Season chicken all over with salt and pepper. Arrange chicken in prepared pan, put a slice of bacon on each breast and set aside. In a medium bowl, combine orange marmalade, soy sauce, and liquid smoke. Mix until blended. Pour mixture over chicken. Roast 35 minutes, until chicken is cooked through. Serve with collected juices on the side. Do not overcook. Leftovers may be used in salad or as a filling for tacos.

Edith Shepherd

Chicken

South Beach Salsa Chicken

Serves 4 to 6

3 tablespoons chili powder
1 tablespoon cumin
1 pound chicken tenderloin or
boneless breast, cut into 1" pieces
¼ cup olive oil
1 cup salsa
½ cup fat-free sour cream
1 head lettuce, shredded

In a shallow bowl, combine chili powder and cumin. Add the chicken, turning to coat. Heat oil in large nonstick frying pan and stir fry chicken 5 to 7 minutes until done. Remove from pan and keep warm. Pour salsa in pan, cook on medium heat, stirring until heated and slightly thickened. Layer lettuce, chicken, salsa, and sour cream in large bowl.

Phyllis Holland

Stuffed Cornish Hens

Serves 4

4 Cornish game hens
1 box Uncle Ben's original
wild rice, cooked
2 cups water
1 bell pepper, diced
2 stalks celery, diced
1 medium onion, diced
1 can mushrooms
1 small jar pimento
cooking oil

Preheat oven to 350 degrees.
Prepare rice according to directions. Sauté diced bell pepper, celery, and onion until tender. Add sautéed vegetables, pimento, and mushrooms to rice. Rub oil on hens. Stuff hens with rice mixture. Place in baking dish and baste every 20 minutes. Bake 1 hour and 15 minutes until juices run clear.

From *The Nunns' Cookbook*
Sally Nunn

Super Tostada Rancheros
Serves 4 to 6

15½-ounce can refried beans,
warmed
6 tostada shells, warmed
2 cups cubed cooked chicken
¾ cup Hidden Valley
Original Ranch Old-Fashioned
Buttermilk Dressing
1 cup sharp Cheddar cheese,
shredded
sliced green onions (optional)
diced tomatoes (optional)

Spread about ¼ cup refried beans on each tostada shell. Combine chicken and dressing; divide evenly on tostadas. Sprinkle with cheese; garnish with onions and tomatoes if desired. Cut tostada into quarters and serve.

Joan Bailey

Chicken

Turkey Burgers

Serves 4 to 6

1 pound ground turkey
2 eggs, mixed with fork
½ cup Panko bread crumbs
1 teaspoon balsamic vinegar
½ teaspoon garlic powder
1 teaspoon fresh parsley,
finely minced
1 teaspoon oil

Mix all ingredients lightly all together.

Make patties and place in 1 teaspoon oil over medium heat, brown lightly on each side and then finish in the oven for about 5 or 6 minutes at 350 degrees. Serve with sweet potatoes and halved cherry tomatoes and mixed berries for dessert.

Edith Shepherd

Fish

Bless us, O Lord, and these thy gifts which we
are about to receive from thy bounty, through
Christ our Lord. *Amen.*

Traditional Roman Catholic blessing

Table of Contents

Recipe	Contributed by	Page #
Baked Catfish Filets	Frances Bryan	219
Baked Seafood with Artichokes	Frances Bryan	219
Catfish Casserole	Christ Church Member	220
Crab Cakes With Chives	Edith Shepherd	221
Crab Casserole	Carmen Boatwright	222
Deviled Crab	Carmen Boatwright	223
Fish Amandine	Tammy Borders	224
Fish and Chips	Mary Lou McRae	224
Salmon With Almonds	Debbie Saeger	225
Scallops Newburg	Carmen Boatwright	225
Scallops With New Orleans Style Mustard	Edith Shepherd	226
Seafood and Pasta	Wayne Ellerbee	227
Seafood Casserole Supreme	Judy DeMott	227
Sea Island Shrimp	Edith Shepherd	228
Shrimp and Artichoke Casserole	Willa Valencia	229
Shrimp and Grits	Phyllis Hiers	230
Shrimp and Onion Pie	Edith Shepherd	231
Shrimp Creole	Carmen Boatwright	232
Shrimp Regal	Carmen Boatwright	233
Shrimp Scampi	Julia Ariail	233
Shrimp With Feta and Dill	Edith Shepherd	234

Baked Catfish Filets

Serves 4

½ cup plain yogurt
½ cup mayonnaise
½ package ranch style dressing mix
1 can French's fried onions,
crushed
1 pound fresh catfish

Combine yogurt, mayonnaise, and ranch dressing mix. Put on flat plate, saving some to spoon over fish when cooked.

Put onions on flat plate. Dip fish in sauce, then in onions. Bake on ungreased tray at 350 degrees for 20 - 25 minutes. Serve with remaining sauce.

Frances Bryan

Baked Seafood with Artichokes

Serves 8

3 tablespoons butter
3 tablespoons flour
1 pint milk
1 teaspoon Worcestershire sauce
1 tablespoon lemon juice
2 tablespoons catsup
1 tablespoon sherry
1 cup sharp cheese
2 pounds cooked shrimp or crab
14-ounce can artichokes, sliced
Bread crumbs

Make a cream sauce using the butter, flour and milk, stirring in saucepan until thickened. Add Worcestershire sauce, lemon juice, catsup, sherry, and cheese.

In greased 11" x 7" pan, place shrimp or crab, artichokes, and cream sauce in layers, ending with cream sauce. Sprinkle bread crumbs over top and bake at 400 degrees for 20 minutes.

Frances Bryan

Fish

Catfish Casserole

Serves 4

Package of catfish nuggets
1 or 2 6-ounce containers
plain yogurt
Parmesan cheese
1 package Stove Top dressing

Place catfish nuggets in baking dish. Completely cover with yogurt. Cover yogurt with Parmesan cheese (amount to taste). Sprinkle dry Stove Top dressing over all. Bake covered for 15 minutes. Uncover and bake 10 to 15 minutes more to brown top.

Note: Amount of yogurt depends on amount of catfish and number of people to be served. (Uncooked fresh catfish nuggets can be bought by the pound in fish market of grocery store or in frozen packages).

Christ Church Member

Crab Cakes With Chives

Serves 6

4 egg whites
1 egg
6 tablespoons minced fresh chives
3 tablespoons all-purpose flour
1 to 2 teaspoons hot pepper sauce
1 teaspoon baking powder
½ teaspoon salt
¼ teaspoon pepper
4 6-ounce cans crabmeat,
drained, flaked, and
cartilage removed
2 cups panko bread crumbs
2 tablespoons canola oil

In a large bowl, lightly beat the egg whites and egg. Add the chives, flour, hot pepper sauce, baking powder, salt, and pepper. Mix well. Fold in crab meat. Cover and refrigerate for at least 2 hours.

Place bread crumbs in a shallow bowl.

Drop crab mixture by ¼ cupfuls into crumbs.

Gently coat and shape into six ¾-inch thick patties.

In a large nonstick skillet, cook crab cakes in batches in oil over medium high heat for 3 to 4 minutes each side or until golden brown.

Note: shape crab mixture into about 24 smaller cakes for appetizer bites. Serve with a salad for a light meal or as an appetizer.

From *Light and Tasty*

Edith Shepherd

Fish

Crab Casserole

Serves 4

¼ cup bell pepper, chopped finely
¼ cup green onions, chopped finely
¼ cup Hellman's mayonnaise
1 tablespoon lemon juice
¼ teaspoon seasoned salt
½ teaspoon garlic powder
dash of cayenne pepper
6 ounces crab meat or
2 3-ounce cans
1 egg, beaten well
1 cup seasoned bread crumbs,
divided ½ in mixture, ½ for top
3 tablespoons unsalted butter
(for crab cake option)

In bowl, combine bell pepper, onions, mayonnaise, lemon juice, seasoned salt, garlic powder, and cayenne. Stir in crab meat, beaten egg, and ½ cup bread crumbs. Pour into buttered casserole dish. Cover top with ½ cup bread crumbs. Bake until lightly browned at 350 degrees for 20 - 25 minutes.

This mixture can also be made into crab cakes. Divide crab mixture into 4 balls. Roll balls in the ½ cup bread crumbs used for the top of the casserole. Flatten balls to about 1" to form crab cakes. Melt 3 tablespoons unsalted butter in frying pan on medium heat. Fry crab cakes 3 - 4 minutes on each side until golden brown. This recipe can be doubled and fresh crabmeat can be used.

Carmen Boatwright

Deviled Crab

Makes 2 large or 4 medium servings

4 tablespoons butter, melted
12 saltine crackers or
½ cup bread crumbs
½ pound fresh crab meat
¼ cup finely chopped red or
green bell pepper
¼ cup finely chopped onions
¼ cup finely chopped celery
1 tablespoon chopped fresh parsley
3 tablespoons Hellman's mayonnaise
½ teaspoon dry mustard
1 tablespoon Worcestershire sauce
1 teaspoon Old Bay seasoning
or more to your taste
1 tablespoon lemon juice
½ teaspoon salt
dash of cayenne pepper
2 eggs, well beaten with
1 tablespoon milk
1 tablespoon sherry

Melt butter. Crush saltine crackers very fine. Pour butter over crackers, and reserve for later.

Chop onion, celery, bell pepper, and parsley. Put in mixing bowl. Add crab meat and all seasonings. Add mayonnaise and egg beaten with milk and sherry. Reserve 4 tablespoons of cracker crumbs; add the rest to crab mixture. Mix. Butter dishes or crab shells. Fill with crab mix; sprinkle with cracker crumbs.

Bake at 350 degrees for 25 to 30 minutes.

Carmen Boatwright

Fish

Fish Amandine

Serves 12

2 tablespoons butter
2 teaspoons lemon juice
4 to 5 pieces of tilapia or
flounder (approximately 1 pound)
¼ teaspoon salt
1 cup milk
1 cup Italian bread crumbs
½ cup sliced almonds
2 tablespoons butter
lemon slices

Fish and Chips

Serves 12

Fish and Chips batter:
1 rounded teaspoon baking soda
4 cups flour
water

24 haddock filets
6 large potatoes, sliced thin
oil for frying

Melt ½ of butter in pan. Add lemon juice. Salt fish and dip in milk. Coat with Italian bread crumbs. Lightly fry on medium in butter until both sides are light brown. In separate pan, cook almonds in butter until toasted. Pour over fish. Garnish with lemon slices.

Tammy Borders

Make batter, combining soda, flour and enough water, added slowly, until consistency of heavy cream. Dip fish, holding one end by finger and thumb, into batter. Slide into hot, hot deep fat. Let fish cook until it floats up. Turn over and cook until brown. Drain on paper. Either cook potatoes in same fat or in different pan at same time. Drain fat – keep for another time. This batter recipe is good for deep frying almost anything.

Mary Lou McRae

Salmon With Almonds

Serves 4 to 6

¼ cup sliced almonds, toasted
2 tablespoons butter
1 small onion, chopped
juice of one lime
4 4 to 6-ounce salmon filets
salt and pepper to taste

Sprinkle salmon with salt and pepper. Line a broiler pan with foil and spray the rack with Pam. Broil salmon 10 minutes until done. Sauté onion in butter until golden and add lime juice. Top salmon with onion mixture and sprinkle with almonds.
This is so easy and delicious!

Debbie Saeger

Scallops Newburg

Serves 4

1 pound bay scallops, drained or,
if frozen, thawed and drained
1 tablespoon butter
1 teaspoon minced garlic
1 teaspoon Old Bay Seafood Seasoning
10¾-ounce can cream of shrimp
soup, undiluted
¼ cup cooking sherry
3 ounces cream cheese
linguini noodles, cooked

Place butter in large sauté pan. Add minced garlic and cook on medium-high heat. Add scallops. Sprinkle with seafood seasoning. Cook, stirring occasionally, for 2 minutes. Stir in soup, sherry, and cream cheese. Stir until blended and smooth. Reduce heat to low and cook 4 -5 minutes. Serve over linguini noodles cooked according to package directions.
In a hurry? Cook butter, garlic, scallops, and seasonings as directed. Add 1 container of prepared alfredo sauce and sherry. Cook and stir until blended about 4 -5 minutes.

Carmen Boatwright

Fish

Scallops With New Orleans Style Mustard

Scallops (large sea scallops),

3 per person

½ piece bacon per scallop

salt

white pepper

New Orleans style mustard

Toothpicks soaked in water

Use nonstick spray on skillet. Cook bacon pieces until half done on medium heat; remove to paper towels to drain. You can do the bacon on a rack on a cookie sheet in the oven.

Make sure the scallops are patted completely dry. Salt and pepper and roll them in the mustard, then wrap each with ½ slice partially done bacon and secure with toothpicks that have been soaked in water to keep them from burning.

Place all on a foil-lined cookie sheet that has been sprayed with nonstick oil and bake for 7 to 8 minutes (or until bacon is crisp).

Edith Shepherd

Seafood and Pasta

Serves 4

1 can Rotel tomatoes
8-ounce package cream cheese
1 pound frozen cooked shrimp
angel hair pasta
Parmesan cheese

Heat tomatoes and cream cheese until melted and combined. Do not boil. Add shrimp. Cook, but do not boil, over low heat until shrimp is thawed and heated through. Serve over angel hair pasta, topped with parmesan cheese. Serve with bread and salad.

Note: Andouille sausage, scallops, and chicken may be combined or used separately. This is truly a versatile and fun recipe.

Seafood Casserole Supreme

Serves 12 - 16

2 pounds boiled and peeled shrimp
2 pounds lump crabmeat
(I usually only use 1 pound)
2 pounds sautéed scallops
1 box chicken Rice-A-Roni
1 cup sour cream
1 cup mayonnaise
1 cup grated Cheddar cheese

Wayne Ellerbee

Boil and peel shrimp. Cook Rice-A-Roni as box directions suggest. Mix sour cream and mayonnaise with Rice-A-Roni and then add all seafood and mix. Put in 9" x 13" or any 3-quart casserole. Top with cheese and bake at 350 degrees for 30 minutes. This is a complete meal when a salad and dessert are added. (Note: I have found that if you use frozen scallops, which I always use, that a lot of liquid forms when sautéed; pour off most of this liquid.)

From Sue Cox's recipe in the *Valdosta Junior Service League's Tasters Luncheon cookbook*.

Judy DeMott

Fish

Sea Island Shrimp

Serves 10 to 12

5 pounds medium shrimp
5 medium sweet onions, cut into rings
2 cups pure olive oil
 $\frac{3}{4}$ pint cider vinegar
1 bottle capers with juice
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup Worcestershire sauce
 $\frac{1}{2}$ to 1 teaspoon Tabasco sauce
1 teaspoon salt

Boil shrimp 3 minutes; peel, devein, and drain (or purchase prepared, fresh shrimp, boil until just barely pink, or if you are really lazy and have lots of money, purchase already peeled, deveined, and cooked shrimp). Place shrimp and onion rings in a large bowl. In a separate bowl, mix all remaining ingredients. Pour over shrimp and onion rings. Cover and refrigerate overnight (or for at least 12 hours).
Serve on a bed of any greens of your choice

From Beth Benton
Edith Shepherd

Shrimp and Artichoke Casserole

Serves 6

6 ounces pasta
1 pound shrimp
6½ tablespoons butter
4½ tablespoons flour
¾ cup milk
¾ cup half and half
Salt and pepper to taste
4 ounces fresh mushrooms, sliced
¼ cup sherry
1 tablespoon Worcestershire sauce
13-ounce can artichoke hearts
½ cup grated Parmesan cheese
paprika to taste

Cook pasta according to the package directions. Drain, rinse with cold water, drain well, and set aside. Peel and devein shrimp. Cook shrimp and set aside. Melt 4½ tablespoons of butter in a saucepan over low heat. Add the flour and blend well. Stir in the milk and half and half gradually. Cook until thickened, stirring constantly. Remove from heat. Add salt and pepper. In another saucepan, sauté mushrooms in remaining 2 tablespoons of butter. Add sherry and Worcestershire sauce. Mix well and set aside. Place the pasta in a greased casserole. Drain and chop artichoke hearts and layer over the pasta. Arrange the shrimp on the artichokes. Mix the milk sauce with the mushroom sauce and pour over the top. Sprinkle with Parmesan cheese and paprika. Bake at 375 degrees for 20 minutes.

Willa Valencia

Fish

Shrimp and Grits

Serves 4

½ cup heavy cream
2½ cups water
1 cup chicken stock or
1 chicken bullion cube
dissolved in 1 cup of water
3 tablespoons butter
1 cup grits (quick grits or
stone ground)
1 pound steamed shrimp
(Publix can steam with Old Bay
or Lemon Pepper)
salt and pepper to taste
4 bacon slices
1½ tablespoons chopped onion
1 clove garlic, minced
2 tablespoons minced green pepper

Bring cream, stock, and water to a boil. Add butter and grits stirring constantly. Cook 20 minutes over medium low heat, watching carefully and stirring occasionally to keep from lumping. Add more water if necessary. Grits should be thick like oatmeal but not dry. Sprinkle shrimp with salt and pepper if desired. Cook bacon until brown. Pat dry and chop coarsely. Reserve 4 tablespoons bacon grease. Cook onion and pepper in bacon grease 10 minutes. Add shrimp and bacon. Sauté 3 minutes until hot. Spoon grits onto plate and top with shrimp mixture.

Phyllis Hiers

Shrimp and Onion Pie

Serves 6

2 4½-ounce cans shrimp
or 1 pound cooked, peeled,
and deveined shrimp
cut into pieces
4 medium onions, thinly sliced
(about 4 cups)
4 tablespoons butter
1 teaspoon fresh parsley, minced
3 eggs, beaten
1 cup sour cream
1 teaspoon salt
½ teaspoon freshly ground
black pepper
9-inch unbaked pie shell

Preheat oven to 400 degrees.

Drain and rinse shrimp. Cook onions in butter until soft and golden.
Add parsley and set aside.

Combine eggs, sour cream, salt, and pepper.

Spread onions evenly over bottom of pie shell. Add shrimp. Pour egg mixture over all.

Bake at 400 degrees for 15 minutes. Reduce heat to 250 and bake 30 minutes longer.

A perfect entree for a luncheon. Accompany the pie with a relish tray of raw vegetables & dip. For dessert, serve a melon-of-the-season or other fruit.

Adapted from Maude Vaughn's collected recipes.
Edith Shepherd

Fish

Shrimp Creole

Serves 3 to 4

1 to 2 pounds shrimp,
peeled, deveined, and rinsed
2 tablespoons butter
¼ cup chopped celery
½ cup chopped bell pepper
6 green onions, finely sliced
1 garlic clove, minced
1 ½-ounce can cajun-style stewed
tomatoes, undrained
6-ounce can tomato paste
½ cup water
2 teaspoons parsley flakes
1 teaspoon chicken bouillon granules
½ teaspoon hot sauce
Baked Rice (see page 150)
salad and bread of choice

Melt butter in large skillet. Add bell pepper, onions, celery, and garlic. Cook, stirring constantly, 4 minutes. Add all other ingredients but the shrimp. Cook 2 minutes over medium heat. Add shrimp. Cook 4 minutes until shrimp turn pink. Serve over hot, baked rice with salad and bread.

Carmen Boatwright

Shrimp Regal
Serves 6 to 8

2 pounds shrimp,
cooked, peeled, and deveined
2 tablespoons olive oil
1 cup chopped onions
1 cup chopped green pepper
1 can mushroom soup
 $\frac{1}{3}$ cup catsup
7-ounce can mushrooms
1 tablespoon lemon juice
 $\frac{1}{4}$ cup dry white wine

Shrimp Scampi
Serves 4 to 6

1 pound shrimp,
peeled, deveined and rinsed
1 stick butter or
Parkay margarine
1 teaspoon garlic, crushed
 $\frac{1}{4}$ cup parsley, chopped
2 tablespoons chives, chopped
1 cup fresh bread crumbs
 $\frac{1}{2}$ cup white wine

Sauté onions and green peppers in small amount of olive oil. Mix in all other ingredients and heat until flavors blend and are steaming hot. Serve over cooked rice.

Carmen Boatwright

Preheat oven to 350 degrees.
Melt butter in casserole dish in microwave. Add garlic and stir. Arrange shrimp on top of butter and garlic. Sprinkle parsley and chives on top. Sprinkle with bread crumbs. Pour wine over all. Bake at 350 degrees for 20 to 25 minutes until shrimp is pink and bread crumbs begin to brown.

Julia Ariail

Shrimp With Feta and Dill

Serves 4

¾ cup long grain rice
1 pint cherry tomatoes, quartered
1 package frozen chopped spinach,
thawed and squeezed dry
2 tablespoons fresh dill, chopped,
or 1 tablespoon dried dill weed
1 teaspoon garlic, minced
½ teaspoon salt
¼ teaspoon freshly ground
black pepper
1 teaspoon extra virgin olive oil
1 pound medium shrimp,
peeled and deveined
⅓ cup crumbled Feta cheese
or more to taste
1 tablespoon Parmesan cheese,
grated

Cook rice according to package directions. Transfer to medium-sized bowl. Stir in tomatoes, spinach, dill, garlic, salt, and pepper.

Heat oil in non-stick skillet over medium high heat. Add shrimp and cook, stirring, until opaque for about 3 minutes. Do not overcook shrimp. Remove and set aside to keep warm.

Add rice mixture to skillet; cook, stirring, until heated through and tomatoes begin to wilt for 2 to 3 minutes.

Remove from heat and stir in Feta. Transfer to serving platter. Top with shrimp. Sprinkle with Parmesan.

If you make ahead of time that day, put in oven-proof casserole. Reheat at 350 degrees for 5 minutes, then top with warmed up shrimp and Parmesan just before serving. Serve with jelled fruit salad and French or garlic bread.

Edith Shepherd

Park & Lamb

Morning (Noontime, or Evening) is here,
the board is spread.
Thanks be to God
who gives us bread.
Amen.

Sung blessing

Pork & Lamb

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
PORK			LAMB		
Boston Butt in a Crock Pot	Susan Elliott	239	Lamb Chops Mediterranean	Edith Shepherd	250
Breakfast Casserole	Carmen Boatwright	240	Lamb Pops	Edith Shepherd	250
Chum Setta Casserole	The Nunns' Cookbook.....	240	Lamb Ragout Provençal	Happy Ingeman	251
Country Grits and Sausage Casserole	Christ Church Member	241	RUBS		
Crock Pot Special	Beulah Murphy	242	Meat or Fish Herb Rub	Sylvia Warrick.....	252
Dogs in Bloody Mary Barbecue Sauce	Wayne Ellerbee	242	Pork Loin Rub.....	Edith Shepherd	253
Farmer's Casserole.....	Gail Hobgood.....	243			
Grilled Rubbed Pork Tenderloin	Karen Gunter	244			
Pineapple Pork Chops	Amy Poole Creasy	245			
Seven Course Dinner for One	Some Married Man.....	245			
Skillet Sausage Paella	Stella Loeffler.....	246			
St. Paul's Rice	Judy DeMott & Susan T. Chamberlain	247			
Slow Cooker Carnitas	Jennifer Carter	247			
Spanish Pork Chops.....	Christ Church Member	248			
Sausage Casserole	Carolyn Eager.....	249			

Pork & Lamb

Pork & Lamb

Boston Butt in a Crock Pot

Serves 8

5 to 6 pound Boston butt pork roast
2 onions, chopped
¾ cup Coca-Cola
¼ cup Worcestershire sauce
1 tablespoon apple cider vinegar
2 cloves garlic, minced
1 teaspoon beef bouillon granules
½ teaspoon dry mustard
½ teaspoon chili powder
¼ teaspoon ground red pepper

Spray crock pot with Pam. Place roast and onions in pot. Combine rest of ingredients and pour over roast. Set cooking time for 8 - 10 hours on low.

Susan Elliott

Pork & Lamb

Breakfast Casserole

Serves 6 to 8

1 pound sausage, cooked,
drained, and crumbled
4½ cups cubed bread or croutons
2 cups shredded cheese
10 eggs, slightly beaten
4 cups milk
¼ teaspoon salt
¼ teaspoon pepper
1 teaspoon dry mustard
½ teaspoon onion powder

Chum Setta Casserole

Serves 8

6 pork chops
1 large onion, diced
4 stalks celery, diced
1 package egg noodles,
cooked according to
package and drained
1 can tomatoes
½ cup Cheddar cheese, grated

Cook sausage. Place bread in bottom of well-greased baking dish. Sprinkle with cheese. Combine next 6 ingredients. Pour over bread and cheese. Sprinkle sausage on top. Cover. Chill overnight. Cook at 325 degrees for 1 hour.

Carmen Boatwright

Preheat oven to 350 degrees.
Cut pork chops into small pieces and brown in pan. Brown celery and onions. When done, put cooked noodles, tomatoes, pork chops, celery and onions into casserole, top with cheese and bake for 30 minutes.

From Sis Tillman
The Nunns' Cookbook

Country Grits and Sausage Casserole
Serves 10

2 pounds pork sausage
(1 mild and 1 hot)
4 cups water
1¼ cups quick-cooking grits,
uncooked
4 cups shredded sharp
Cheddar cheese
1 cup milk
½ teaspoon dried thyme
⅛ teaspoon garlic powder
4 large eggs, slightly beaten
paprika
fresh parsley for garnish, if desired

Brown sausage in large skillet, stirring until it crumbles. Drain well and set aside. Bring water to a boil in a large sauce pan, and stir in grits. Return to a boil; cover, reduce heat, and simmer 5 minutes, stirring occasionally. Remove from heat; add cheese and next 3 ingredients, stirring until cheese melts. Stir in sausage and eggs. Spoon mixture into lightly greased 13" x 9" x 2" baking dish; sprinkle with paprika. Bake uncovered at 350 degrees for 1 hour or until golden and heated. Let stand 5 minutes before serving. Garnish. To make ahead: Prepare grits mixture as directed but do not bake. Cover and chill overnight. Remove from refrigerator and let stand, covered, for 30 minutes. Uncover and bake as directed.

Christ Church Member

Pork & Lamb

Crock Pot Special

Serves 4 to 6

12-ounce can of Coca-Cola
1 bottle chili sauce
1 envelope onion soup mix
1 cut up pork roast,
chicken or beef pot roast

Mix together first three ingredients; place meat in crock pot and pour mixture over the meat. Cook on low for 6 to 8 hours.

Beulah Murphy

Dogs and Bloody Mary Barbecue Sauce

Serves 8 to 10

1 cup apricot preserves
½ cup Mr. & Mrs. T's Bloody
Mary mix
⅓ cup vinegar
¼ cup sherry wine
2 tablespoons hot sauce
2 tablespoons honey
1 tablespoon butter
salt to taste
2 pounds (more or less)
spiral scored wieners
2 packages hot dog buns

Combine all ingredients except wieners. Heat to near boiling in pan large enough to hold all wieners. Add spiral scored wieners. Simmer just until wieners are heated through. Place wiener on a hot dog bun; top with sauce.

Wayne Ellerbee

Farmer's Casserole

Serves 6 to 9

6 cups frozen hash brown potatoes
1½ cups shredded Monterey Jack
or Cheddar cheese
2 cups diced ham or
Canadian bacon
½ cup green onions, chopped
2 cups frozen egg product,
thawed according to
package directions
2 12-ounce cans evaporated
skim milk
1 teaspoon cajun seasoning
salt and pepper to taste

This may be prepared ahead of time, then baked just before serving.

Grease a 9" x 13" baking dish. Arrange potatoes evenly in the bottom of the dish. Sprinkle with cheese, ham, and green onions. In a medium bowl, combine egg product, milk, cajun seasoning, pepper, and salt. Pour egg mixture over potato mixture in dish. At this point, the dish may be covered and refrigerated for several hours or overnight. Bake, uncovered, in 350-degree oven for 40 to 45 minutes (55 to 60 minutes if made ahead and chilled) or until center appears set. Let stand 5 minutes before serving.

Gail Hobgood

Pork & Lamb

Grilled Rubbed Pork Tenderloin

Serves 6

2 pork tenderloins,
about 1 pound each
3 tablespoons brown sugar
2 teaspoons chili powder
2 teaspoons garlic powder
½ teaspoon dried oregano
½ teaspoon pepper
½ teaspoon salt

Place pork in a 13" x 9" x 2" Pyrex dish. Combine the brown sugar, garlic powder, chili powder, oregano, salt, and pepper. Rub over pork. Cover and refrigerate for up to 3 hours.

Coat grill rack with nonstick cooking spray before starting the grill. Grill pork, covered, over indirect medium heat for 25 to 30 minutes or until a meat thermometer reads 160 degrees, turning occasionally. Let stand for 5 minutes before slicing.

Karen Gunter

To serve 60:

20 pork tenderloins,
about 1 pound each
1⅞ cups brown sugar
½ cup chili powder
½ cup garlic powder
5 teaspoons dried oregano
5 teaspoons pepper
5 teaspoons salt

Pork & Lamb

Pineapple Pork Chops Serves 4

4 thin pork chops
½ cup brown sugar
1 small can of pineapple slices
(usually 4 in can),
reserve juice
salt and pepper to taste

Salt and pepper pork chops. Brown pork chops in butter or Pam spray. Spray bottom of casserole dish with Pam and place pork chops in dish. Pour brown sugar on top of chops. Pour juice from pineapple can over brown sugar. Place pineapple rings on top of pork chops. Cover (I use my casserole dish with the glass lid) and bake in 350-degree oven for about 45 minutes or until chops are tender. This has a sort of tangy taste. I usually serve this with yellow rice.

Amy Poole Creasy

Seven Course Dinner for One Serves 1

1 hot dog
1 six pack of beer

Quick and easy. Can be enjoyed any time, but especially good on Sunday afternoons in front of football games on TV. Recipe can be doubled or halved depending on tolerance. Can add funny bones (cake) for dessert.

Some Married Man

Pork & Lamb

Skillet Sausage Paella

Serves 4

¾ pound mild or medium
Italian sausage
1 onion, chopped
2 cloves garlic, minced
2 cups chicken stock
1 cup long grain rice (not instant)
2 tomatoes, chopped
1 green pepper, cut in chunks
1 bay leaf
¼ teaspoon tumeric
dash hot pepper sauce
1 cup frozen peas, thawed
salt
pepper

Cut sausage into thick slices. Cook in nonstick skillet over medium-low heat for 10 minutes or until no longer pink. Pour off fat. Add onion and garlic and cook until softened. Stir in stock, then rice and next 5 ingredients. Cover and simmer for 25 minutes or until rice is tender. Stir in peas and salt and pepper to taste and cook for 2 minutes. Discard bay leaf.

Stella Loeffler

Pork & Lamb

St. Paul's Rice

Serves 4

1 pound mild sausage
1 large bell pepper, diced
1 large onion, diced
1 celery rib, diced
2 envelopes Lipton's chicken
noodle dry soup mix
½ cup uncooked rice
4½ cups water
½ to 1 cup slivered almonds

Preheat oven to 350 degrees.

Brown sausage. Drain on paper towels and pour off grease. Sauté bell pepper, onion, and celery. Boil the soup mix and rice in water for 7 minutes. Add sausage, pepper, onion, and celery. Place all ingredients in 9" x 12" casserole. Top with almonds. Cover and bake at 350 degrees for 1 hour.

Judy DeMott and Susan T. Chamberlain

Slow Cooker Carnitas

Serves 6 to 8

2 to 3 pound pork roast
1 package taco seasoning
1 can diced tomatoes and chilies
or 1 cup salsa
¾ cup water
1 large onion, sliced thinly
8" flour tortillas
sour cream
salsa

Combine taco seasoning and water in slow cooker. Stir in tomatoes or salsa. Add roast and onions, turning to coat. Cook on high for 3 - 4 hours, then switch to low until meat shreds easily with a fork (3 - 4 more hours).

Serve on warmed tortillas with sour cream and salsa.

Jennifer Carter

Pork & Lamb

Spanish Pork Chops

Serves 4 to 6

4 to 6 (1-inch thick) pork chops
2 tablespoons vegetable oil
1 can tomato soup
1 can water
1 large green pepper, chopped
1 large onion, chopped
salt
pepper

Brown pork chops in oil on both sides; drain off oil. Cover pork chops with pepper and onion. Mix well tomato soup and 1 can water and pour over pork chops. Bring to a boil. Reduce heat to simmer. Cover and cook 1 hour or until tender. Add a small amount of water as needed. The gravy is good over mashed potatoes.

Christ Church Member

Sausage Casserole
Serves 6 to 8

16 ounces bulk pork sausage,
cooked, drained, and crumbled
4 cups cubed day-old bread
2 cups shredded sharp
Cheddar cheese
2 cans evaporated milk
10 large eggs, lightly beaten
1 teaspoon dried mustard
¼ teaspoon onion powder
ground black pepper

Grease 13" x 9" baking dish. Place bread in dish and sprinkle with cheese. Combine evaporated milk, eggs, dry mustard, and onion powder in a bowl. Pour evenly over bread and cheese. Sprinkle with sausage. Cover and refrigerate overnight.

Bake in 325-degree oven for 55 to 60 minutes or until cheese is golden brown. Cover with foil if top browns too quickly. Season with ground black pepper.

Carolyn Eager

Pork & Lamb

Lamb Chops Mediterranean

Serves 2

4 lamb rib chops (1" thick)
12 oz. total
1 tablespoon chopped fresh oregano
½ teaspoon coarse salt, divided
½ teaspoon pepper, divided
2 tablespoons olive oil
2 garlic cloves, minced
⅔ cup diced seeded plum tomatoes
½ cup white wine or
low-sodium chicken broth
2 teaspoons rinsed drained capers

Lamb Pops

Serves 4

1¼ pounds loin or round of lamb
Rub:
1 teaspoon cumin
1 teaspoon coriander
½ teaspoon cinnamon
salt
pepper

Sprinkle both sides of lamb with oregano and ¼ teaspoon each of the salt and pepper. Heat oil in large skillet over medium-high heat until hot. Cook lamb 3 to 4 minutes or until well browned on all sides and pink in center. Remove lamb. Cover loosely with foil. Add garlic to skillet; cook and stir over medium heat 30 seconds or until fragrant. Add tomatoes and remaining salt and pepper. Cook and stir 30 seconds. Add wine; cook 2 to 3 minutes or until slightly reduced and tomatoes are softened, stirring occasionally. Stir in capers. Pour over lamb chops.
Suggested wine: a good Australian Shiraz-Cabernet

Adapted from *Cooking Club*
Edith Shepherd

Cut lamb into 2" x ½" pieces and coat with rub.
Load onto skewers leaving a little space between each piece.
Grill for 2 minutes on each side for medium rare.

Edith Shepherd

Pork & Lamb

Lamb Ragout Provençal

Serves 12

4 pounds lamb shoulder roast,
roasted and cut into
bite-size pieces
½ cup flour
1 teaspoon salt
6 tablespoons olive oil
½ bottle dry red wine
4 garlic cloves, minced
1½ teaspoons dried rosemary
or 4 sprigs fresh rosemary
12 small new potatoes
1 large can plum tomatoes
1 small can black olives
parsley for garnish

Roast lamb in oven at 350 degrees for 2 hours or until done to taste, reserving 2 tablespoons of fat from drippings. Cut lamb into bite-sized pieces. Dredge lamb pieces in flour and salt. Warm the olive oil in a large skillet and add lamb. Add wine, reserved fat drippings, and garlic. Simmer 45 minutes, covered. Add rosemary, tomatoes, and potatoes. Simmer, partially covered, for 30 minutes. Add olives. Simmer 10 minutes. Sprinkle with fresh parsley and serve with French bread slices.

Veal roast is also delicious in this recipe instead of lamb.

Happy Ingeman

Pork & Lamb

Meat or Fish Herb Rub

Enough for 3 pounds

1 tablespoon chopped fresh thyme
or ¼ teaspoon dried thyme,
crushed

1 tablespoon chopped fresh sage
or ¾ teaspoon dried sage,
crushed

1 tablespoon chopped fresh rosemary
or ¾ teaspoon dried rosemary,
crushed

2 cloves garlic, minced
(1 teaspoon)

1 to 1½ teaspoons coarsely ground
black pepper

1 to 1½ teaspoons kosher salt

½ teaspoon crushed red pepper

In a small bowl, stir together thyme, sage, rosemary, garlic, black pepper, salt, and crushed red pepper. Rub evenly on pork, chicken, turkey, or fish. Rub firmly into meat or fish. The more you rub, the greater the flavor. Grill.

Sylvia Warrick

Pork & Lamb

Pork Loin Rub

Enough for 1 pork loin

1 green pepper
3 cloves garlic
1 medium onion
salt
pepper
olive oil

Place all ingredients in blender. Pulse, then drizzle olive oil into blender to make a paste. Rub paste all over pork loin and bake, uncovered, in 350-degree oven until thermometer reaches 145 degrees Fahrenheit for medium-rare or desired degree of doneness. Remove from oven and let rest before slicing. Serve with mushroom gravy if desired.

Edith Shepherd

Vegetables

God is great, God is good.
Let us thank Him for our food.
By His hands, we are fed.
Let us thank Him for our bread.
Amen.

Vegetables

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
Asparagus and Cheese Casserole.....	Irene Dodd.....	259	Roasted Broccoli	Julia Ariail	276
Asparagus and Pea Casserole.....	The Nunns' Cookbook.....	260	Roasted Fennel	Christ Church Member.....	276
Baked Zucchini.....	Lucille Sineath	260	Romaine With Bleu Cheese	Edith Shepherd	277
Beets in Orange Sauce.....	Carmen Boatwright	261	Sauerkraut 1 and 2.....	Jane Kinney.....	278
Bill's Black Beans and Rice Cuban Style.....	Bill Harris	262	Sautéed Bok Choy	Edith Shepherd	279
Black Beans and Rice.....	Sarah Parrish	263	Simply Good Broccoli.....	Christ Church Member.....	280
Braised Cabbage	Bill Nunn.....	264	Snappy Green Beans.....	Carmen Boatwright	280
Broccoli Casserole 1	Julia Ariail	265	Sour Cream Squash Casserole	Jan Loeffler	281
Broccoli Casserole 2	Henrietta Barnes	266	Spaghetti Squash	Frances Bryan	282
Broccoli Soufflé.....	The Nunns' Cookbook.....	267	Special Squash Casserole.....	Pauline Brown	283
Butternut Squash Casserole.....	Susan Elliott	267	Squash Casserole	Judy DeMott.....	284
Eggplant Casserole	Carmen Boatwright	268	Squash Quiche Canoes	Edith Shepherd	285
Eggplant Parmigiana	Julia Ariail	269	Squash Soufflé	Carmen Boatwright	286
Fresh Green Peas	Carmen Boatwright	270	Stuffed Peppers	Carmen Boatwright	287
Fresh Sauerkraut	Carmen Boatwright	271	Summer Squash Casserole	Eleanor Parten.....	288
Fried Green Tomatoes.....	Jerry Byrd.....	272	Tomatoes Au Gratin	Katherine Mayer	289
Green Tomato Casserole.....	Edith Shepherd	272	Tomato Pie.....	The Nunns' Cookbook.....	290
Lemon Broccoli	Judy DeMott.....	273	Ultimate Vegetable Chili Casserole	Jan Loeffler	291
Marinated Cold Vegetables	Pauline Brown	274	Vegetarian Haggis	Julia Ariail	292
Mixed Vegetable Casserole	Katherine Mayer	274	Zesty Broccolini.....	Julia Ariail	293
Pea and Mushroom Casserole.....	The Nunns' Cookbook.....	275	Zucchini Squares	Henrietta Barnes	294

Asparagus and Cheese Casserole
Serves 8

3 eggs, beaten,
1 or 1½ packages of asparagus
1 cup milk
¼ pound sharp Cheddar cheese,
cubed
1 teaspoon salt
¼ cup butter, melted
1 small onion, grated or chopped
1 cup soft bread cubes
½ or 1 small can of pimentos,
chopped

Combine all the ingredients. Stir then pour into a greased casserole and bake 45 minutes to an hour in moderately slow oven, 325 degrees or until firm, 15 minutes covered, 30 minutes uncovered.

Irene Dodd

Vegetables

Asparagus and Pea Casserole

Serves 8

1 can asparagus spears, drained
1 can LeSueur sweet peas, drained
1 can cream of mushroom soup,
undiluted
1 cup Cheddar cheese, shredded
(extra cheese for topping)

Preheat oven to 350 degrees.

In a casserole dish, layer peas, asparagus, cheese, and soup. Sprinkle top with additional Cheddar cheese. Bake at 350 degrees about 20 minutes until cheese melts.

From Terry Decoudres
The Nunns' Cookbook

Baked Zucchini Casserole

Serves 4 to 6

4 zucchini squash
(unpeeled and sliced)
1 small onion, sliced
2 medium tomatoes, sliced
(or 1 can chopped/diced tomatoes)
4 slices American cheese
4 slices raw bacon, chopped
parsley
oregano

Preheat oven to 350 degrees.

In Pyrex dish, layer in order: zucchini, onion, tomatoes, cheese, and bacon. Sprinkle with parsley and oregano. Bake at 350 degrees for 30 to 40 minutes.

Lucille Sineath

Beets in Orange Sauce

Serves 4 to 6

1 can sliced beets, reserve juice
2 tablespoons sugar
1 tablespoon vinegar
1 onion sliced
2 teaspoons grated orange rind
 $\frac{1}{3}$ cup orange juice
 $\frac{1}{2}$ cup beet juice

Mix all ingredients and marinate overnight in refrigerator. Heat in saucepan on medium before serving. This dish may be served as a vegetable or as a salad with cottage cheese on a spinach leaf or lettuce.

Carmen Boatwright

Vegetables

Bill's Black Beans and Rice Cuban Style

Serves 6 to 8

2 or 3 cans black beans,
partly drained
½ green pepper, unchopped
½ green pepper, chopped
2 onions —1 whole and studded
with cloves, the other
chopped finely
1 bay leaf
¼ teaspoon oregano
5 tablespoons olive oil
1 teaspoon sugar
2 tablespoons white wine vinegar
salt and freshly ground pepper to taste
1 garlic clove minced
1 cup long grain rice,
(Basmati is good, too)
2 cups hot water
1 teaspoon salt
3 tablespoons butter,
cut in small pieces
1 ripe avocado, peeled and cut in 6 wedges
1 lemon, minus the seeds, cut in 6 wedges
1 pound sausage

Simmer beans, partly drained, intact green pepper half, onion with cloves, bay leaf, oregano, and 2 tablespoons olive oil for 2 hours. Mash 2 or 3 tablespoons of beans against the side of the pot. Toss out the pepper half, onion with cloves, and bay leaf. Stir in the salt and pepper, wine vinegar, and sugar.

Cut sausage in ½-inch pieces and cook in frying pan over medium heat. Drain. Add chopped green pepper, chopped onion, garlic, and remaining 3 tablespoons of olive oil. Cook 5 minutes until vegetables are soft. Add rice and stir over heat for 1 minute. Transfer to the bean pot. Stir in hot water and salt. Bring to a boil while stirring. Cover, simmer over low heat for 20 minutes until rice is tender and liquid is absorbed. Stir in butter. Serve with avocado and lemon wedge garnishes.

Bill Harris

Black Beans and Rice

Serves 4 to 6

1 pound dried black beans
½ gallon water
1 ham hock
2 bay leaves
salt
red pepper flakes
3 tablespoons olive oil
1 large onion, chopped
1 large green pepper, chopped
2 cloves garlic, chopped
4 cups cooked rice
½ cup vinegar
(to be added before serving)

Optional toppings:
chopped green onions
sour cream
chopped avocado

Wash and soak beans overnight in ½ gallon water. Cook in same water for several hours with ham hock, bay leaves, salt, and red pepper flakes. Sauté onion, green pepper, and garlic in olive oil. Add these to the beans. Add vinegar before serving. To be served over rice. Toppings may include: chopped green onions, sour cream, chopped avocado.

Sarah Parrish

Vegetables

Braised Cabbage

Serves 8

1 large cabbage, finely shredded
2 medium onions, finely sliced
3 slices Canadian bacon, finely diced
4 tablespoons olive oil
1 cup ham bouillon
1 cup water
salt
black pepper
1 large pinch garlic powder

In a large Dutch oven, heat oil. Add onions and cook until translucent. Add bacon and cook 1 minute. Add cabbage a batch at a time and cook until slightly wilted. When all cabbage has been added, add seasonings, bouillon, and water. Cook on medium-low heat for 7 minutes covered. Then put on low until ready to serve. Thirty minutes prep time.

Bill Nunn

Broccoli Casserole

Serves 6 to 8

1 large or 2 small bunches
fresh broccoli
2 eggs, slightly beaten
1 cup sharp Cheddar cheese,
grated
1 cup mayonnaise
1 small onion, minced
1 can cream of mushroom soup
5-ounce can sliced water chestnuts
½ sleeve Ritz crackers, crumbled
1 cup sharp Cheddar cheese,
grated for topping
½ sleeve Ritz crackers, crumbled

Optional additions:

1 cup cooked chicken or
1 cup cooked ham or
1 cup cooked shrimp

Cook broccoli in water to cover, boiling until tender. Drain and chop finely. While broccoli is cooking, combine 1 cup cheese, mayonnaise, onion, soup, eggs, and water chestnuts. Add chopped broccoli. Stir well to combine all ingredients.

Butter bottom of 13" x 9" x 2" Pyrex casserole dish. Spread crumbled Ritz crackers in bottom of dish. Pour broccoli mixture on top of crumbs. Sprinkle cheese and rest of Ritz crumbs on top of casserole. Bake at 350 degrees for 35 to 40 minutes. Center of casserole should puff, set, and brown slightly.

If including meat or shrimp in the dish, it can be used as a main dish and served with a salad and bread.

Julia Ariail

Vegetables

Broccoli Casserole 2

Serves 6 to 8

4 to 6 cups broccoli, steamed
half done

1 block Kraft sharp Cheddar cheese,
sliced thin

1 pound cooked ham,
cut in ¼" strips

4 tablespoons flour

4 tablespoons butter

4 cups milk

Layer half broccoli in 9" x 13" pan. Put ½ the ham on top of the broccoli. Cover with ½ the thin slices of cheese.

In a saucepan, prepare the white sauce by melting butter and adding flour. Stir until combined; then add milk, stirring until thickened.

Pour ½ the white sauce over the broccoli, ham, and cheese in the pan.

Make a second layer of each, ending with white sauce. Bake at 350 degrees for 30 to 40 minutes or until slightly brown and cheese is melted.

Henrietta (Hank) Barnes

Broccoli Soufflé

Serves 8

2 packages frozen chopped broccoli,
cooked
1 cup mayonnaise
1 can cream of mushroom soup
½ teaspoon salt
4 whole eggs, beaten

Mix all ingredients. Add beaten eggs last. Spoon in baking dish and place dish in pan of water. Bake at 350 degrees for 45 minutes to 1 hour, or until a knife inserted in center comes out clean.

Sally Nunn
The Nunns' Cookbook

Butternut Squash Casserole

Serves 6 to 8

¾ cup butter
2 medium butternut squash,
peeled, cored, cut into 1" squares
3 eggs
½ cup evaporated milk
½ cup whole milk
1 cup sugar
1 teaspoon ground ginger
1 teaspoon coconut extract
1 sleeve Ritz crackers

Cook squash in salted water. Drain well (about 2 hours). Mash and measure 2 cups. Put into mixing bowl. Meanwhile, put butter in a 2-quart casserole and place in oven to melt. Pour melted butter over squash. Add 3 eggs and beat. Stir in evaporated and whole milk. Add sugar, ginger, and coconut extract. Mix well and pour back into buttered casserole. Bake at 350 degrees for 45 minutes or until knife inserted in middle comes out clean. Finely crush some Ritz crackers and sprinkle over casserole. Bake an additional 5 minutes.

Susan Elliott

Vegetables

Eggplant Casserole

Serves 6 to 8

1 large eggplant, peeled and diced
1 stick unsalted butter
1 cup milk or light cream or
evaporated milk
8 ounces grated sharp cheese
5 tablespoons flour
1 small onion, chopped
salt and pepper to taste
buttered and flavored bread salad
cubes or cracker crumbs

Cook eggplant in small amount of salted water for about 5 to 6 minutes until soft. Drain and mash. In small frying pan, melt butter over low heat. Blend in flour. Add milk; cook and stir until sauce is thick. Add salt and pepper and cheese. Stir until cheese is melted. Mix in onion and eggplant. Pour into buttered casserole. Cover with buttered cracker crumbs or bread cubes. Bake, uncovered, at 350 degrees for 20 to 30 minutes or until lightly brown.

Carmen Boatwright

Eggplant Parmigiana
Serves 4

2 medium eggplants
(about 1 pound each)
salt
 $\frac{1}{2}$ cup all-purpose flour
2 large eggs
1 tablespoon olive oil
 $1\frac{1}{4}$ cups fresh bread crumbs
 $\frac{1}{4}$ cup olive oil or more
salt
ground black pepper
2 teaspoons dried oregano
 $\frac{1}{4}$ teaspoon ground black pepper
32-ounce jar Ragu chunky
garden spaghetti sauce
 $1\frac{1}{2}$ cups shredded whole-milk
mozzarella cheese
 $\frac{2}{3}$ cup grated Parmesan cheese
2 teaspoons fresh parsley, chopped

Preheat oven to 425 degrees.

Peel and cut eggplant into $\frac{1}{2}$ -inch thick rounds. Salt each. Dredge in flour, shaking off the excess. Whisk together then dredge the eggplant in the eggs and olive oil. Then dredge in bread crumbs. Arrange eggplant on a rack and let dry for 30 minutes. Heat $\frac{1}{4}$ cup olive oil in large skillet. Add eggplant and cook until golden brown in batches. Season with salt and pepper to taste.

Spray 13" x 9" x 2" Pyrex dish with cooking oil. Arrange cooked eggplant slices in dish. Pour Ragu sauce over eggplant. Sprinkle with oregano and black pepper. Sprinkle with Mozzarella and Parmesan cheeses. Sprinkle with fresh parsley. Bake at 425 degrees until cheese is melted and bubbly, about 10 minutes. Serve at once.

Julia Ariail

Vegetables

Fresh Green Peas

Serves 4

3 or 4 outer lettuce leaves
2 pounds small green English Peas
4 tablespoons butter
1 tablespoon sugar
salt to taste, about 1 teaspoon
1 cup water
2 tablespoons cream
3 green onions,
 white part only, chopped
fresh mint leaves,
fresh parsley, finely chopped

In a heavy saucepan with a tight-fitting lid, bring water to boil. Remove from heat. Lay lettuce leaves on bottom of pot. Add washed peas. Return to heat and simmer on low heat until peas are tender, about 10 - 20 minutes. Drain and discard lettuce leaves. Melt butter in heavy skillet. Add chopped onions and cook until translucent. Add peas, cream, salt, and sugar. Serve warm, tossed with mint and parsley. The onions, cream, mint, and parsley are optional.

Carmen Boatwright

Fresh Sauerkraut

Serves 4

1 head cabbage, about 2½ pounds,
sliced thin
½ cup distilled white vinegar
1½ cups water
1 tablespoon kosher salt
1 teaspoon caraway seeds,
if to your taste

Put all ingredients into a large pot. Cover and cook about 40 - 45 minutes until tender. Store in a large covered container in the refrigerator until ready to use. Re-heat or cook longer to your taste.

Carmen Boatwright

Vegetables

Fried Green Tomatoes

Serves 6 to 8

3 or 4 medium green tomatoes,
sliced
1 cup of all purpose flour,
approximately
2 eggs, beaten and mixed with
½ cup milk
1½ cups of Italian seasoned
bread crumbs
vegetable oil

Dip tomato slices in flour, then in egg and milk mixture, then in seasoned bread crumbs.

Fry in hot oil until golden brown. Drain on paper towels. Can be served as appetizer or with a meal.

Jerry Byrd

Green Tomato Casserole

Serves 4

4 sliced green tomatoes
4 sliced sweet onions (seared)
4 slices crisp bacon (crumbled)
1 cup white Cheddar cheese,
grated

Layer ingredients in a lightly greased casserole. Top with shredded white Cheddar cheese.

Bake in 350-degree oven for 30 minutes.

From Claire Robinson
Edith Shepherd

Lemon Broccoli

Serves 6

1½-pound bunch fresh broccoli
or 13-ounce package of
frozen broccoli florets
½ cup butter or margarine
2 tablespoons lemon juice
½ teaspoon dried whole oregano
¼ teaspoon freshly ground pepper
¼ teaspoon garlic powder

Trim off large leaves of broccoli. Remove tough ends of lower stalks and wash broccoli thoroughly. Separate into spears. Arrange broccoli in steamer rack, with stalks to center of rack. Place over boiling water, cover, and steam 8 to 10 minutes (or microwave 7 to 8 minutes). Set aside. Combine butter and remaining ingredients in a saucepan; bring to a boil. Pour over broccoli.

Judy DeMott

Vegetables

Marinated Cold Vegetables

Serves 12

1 can shoe peg corn
1 can butter beans
1 can English Peas
½ cup red onion, sliced thin
1 bell pepper, sliced thin

Marinade:

½ cup apple cider vinegar
½ cup salad oil
¾ cup sugar
½ teaspoon salt
½ teaspoon pepper

Drain vegetables. Pour mixed marinade over vegetables and refrigerate a few days before serving. Four times this recipe serves 50 people.

From Mrs. Elizabeth Molder
Pauline Brown

Mixed Vegetable Casserole

Serves 4

1 cup finely chopped onion
2 cans Veg-all mixed vegetables,
drained
2 cups Velveeta cheese, grated
1 small can water chestnuts,
drained and chopped
1½ cups mayonnaise
1 can Italian croutons

Preheat oven to 325 degrees. Mix onion, vegetables, cheese, water chestnuts, and mayonnaise together. Pour into 9" x 13" x 2" baking dish that has been sprayed lightly with Pam. Sprinkle croutons on top. Bake until bubbly, about 25 to 30 minutes.

From Florence Staten
Katherine Mayer

Pea and Mushroom Casserole

Serves 12

1 large onion, chopped
½ large green bell pepper, chopped
1 stick butter
2 4-ounce cans mushrooms,
drained
2 cans tiny peas (LeSueur),
drained
3 tablespoons sugar
1 cup sour cream
buttered bread crumbs

Preheat oven to 350 degrees.

Sauté onions and pepper in butter until lightly browned. Add drained mushrooms; sauté slightly. Add sour cream, sugar, and peas. Simmer until bubbly. Pour into greased casserole. Cover with buttered bread crumbs. Bake 20 to 30 minutes.

From Olive Nunn

The Nunns' Cookbook

Vegetables

Roasted Broccoli

Serves 4

1 large head broccoli
(about 1¾ pounds)
3 tablespoons extra virgin olive oil
½ teaspoon salt
½ teaspoon sugar
ground black pepper
lemon wedges for garnish

Adjust oven rack to lowest position. Place empty rimmed baking sheet on rack and heat oven to 500 degrees. Cut broccoli into 2" lengths and ½" thick pieces. Place broccoli pieces in bowl and drizzle with oil. Sprinkle with salt, sugar, and pepper and toss to combine. Working quickly, remove baking sheet from oven. Transfer broccoli to baking sheet spreading broccoli evenly. Return to oven and roast until browned, approximately 9 to 11 minutes. Transfer to serving dish and serve immediately with lemon wedges.

from *Cooks Illustrated*, January-February 2008
Julia Ariail

Roasted Fennel

Serves 4

fennel
salt
pepper
olive oil
Parmesan cheese

Trim fennel of outer leaves and slice ⅓ inch thick. Put in baking dish so all slices touch bottom of dish. Sprinkle with salt, pepper, and olive oil. Then sprinkle Parmesan cheese on top. Bake at 375 degrees for 20 minutes.

Christ Church Member

Romaine With Bleu Cheese-Bacon Vinaigrette

Serves 6

4 tablespoons extra-virgin olive oil,
divided

$\frac{3}{4}$ cup red onion, chopped

$\frac{1}{2}$ pound bacon, chopped

$\frac{1}{2}$ cup balsamic vinegar

3 heads romaine lettuce,
cut in half lengthwise

$\frac{1}{2}$ cup crumbled Bleu cheese
(or Gorgonzola)

freshly ground black pepper

Preheat grill to high heat when ready to grill. Use stove top grill or grill pan as alternative.

Heat 1 tablespoon olive oil in a sauté pan over high heat. Add the onions and bacon and cook until bacon is crispy. To the same pan, add the balsamic vinegar and 1 tablespoon olive oil and stir to combine.

Remove from heat and set aside.

Brush the romaine lettuce with the remaining 2 tablespoons olive oil; place on the grill, cut side down, and quickly sear.

Serve the lettuce, cut side up, and drizzle the balsamic dressing over the lettuce. Sprinkle with Blue Cheese and garnish with cracked black pepper.

From “Guy Fieri,” Food TV, 3/23/09

Edith Shepherd

Vegetables

Sauerkraut 1

Serves 48

12 1-pound cans or
6 32-ounce pouches sauerkraut
12 cups water
1 pound bacon, diced
1½ pounds onion, diced
2 teaspoons pepper
1 teaspoon garlic powder
1 teaspoon salt

Empty cans into a large pot. Dilute with water, adding approximately 8 ounces of water per pound of sauerkraut. Cook 5 to 7 minutes; drain, and set aside. Fry bacon; add diced onion and seasonings. Pour over sauerkraut and mix well. Can be halved.

From Ingrid Carroll
Jane Kinney

Sauerkraut 2

Serves 36

4 32-ounce pouches sauerkraut
8 cups chicken broth or
white wine
¾ pound bacon, diced
1 pound onion, diced
1½ teaspoons pepper
½ teaspoon garlic powder
1 teaspoon salt
3 apples, cubed

Empty sauerkraut into large pot. Dilute with chicken broth or white wine. Cook 5 to 7 minutes; drain and set aside. Dice and fry bacon; add diced onion, cubed apples, and seasonings. Pour over sauerkraut and mix well.

From Ingrid Carroll
Jane Kinney

Sautéed Bok Choy

Serves 4

- 1 head bok choy
with root end cut off
- 1 tablespoon olive oil
(or other vegetable oil)
- salt and pepper
(your choice....I used sea salt
and ground garlic pepper)
- 1 tablespoon balsamic vinegar
(sprinkle over veggie
before cooking starts)
- $\frac{1}{8}$ teaspoon crushed red
pepper flakes
(for heat if desired)

For a different veggie....try bok choy....found in veggie section of grocery. It comes in regular large head and baby bok choy. Baby size is only about 2 servings.

Separate leaves, wash thoroughly, dry on dish towel or paper towels by patting individual leaves. Then gather together and cut stems and leaves crosswise, about 1" apart.

In a large nonstick skillet, heat 1 tablespoon olive oil (or other oil) and add the bok choy; season with salt and pepper and sprinkle balsamic vinegar and $\frac{1}{8}$ teaspoon crushed red pepper on vegetable. Stir and cook on medium high heat until leaves are wilted and bok choy is still crispy. If using baby bok choy, reduce oil to 1½ teaspoons.

Edith Shepherd

Vegetables

Simply Good Broccoli

Serves 4

6 stalks broccoli,
cut into small florets
½ cup Kraft mayonnaise
1 teaspoon lemon pepper

Steam broccoli 4 or 5 minutes and drain completely. Mix with Kraft mayonnaise. Sprinkle with lemon pepper when served.

Christ Church member

Snappy Green Beans

Serves 4

4 slices bacon
¼ cup chopped onion
1 or 2 tablespoons tarragon vinegar
1 teaspoon salt
dash of pepper
2 cans green beans, cooked

Cook bacon until crisp, drain and reserve drippings. Cook chopped onion in drippings until tender. Add vinegar, salt and pepper. Pour this mixture over two cans hot cooked green beans. Crumble bacon on top.

Carmen Boatwright

Sour Cream Squash Casserole

Serves 10 to 12

1½ to 2 pounds yellow squash,
sliced
1 onion, sliced
8 ounces sour cream
1 can cream of chicken soup
2 eggs, beaten
1 cup scalded milk
(can be done in microwave)
1½ to 2 cups sharp Cheddar cheese,
shredded
1 package Pepperidge Farm
Herb Dressing, divided in ½
1 stick margarine or butter, melted

Preheat oven to 350 degrees.

Cook the squash and onion together and drain well. Mix together the sour cream, soup, eggs, milk, and cheese and add to the cooked squash. Mix the dressing and butter together. Add ½ of this to the squash mixture, reserving ½ for topping. Put into a lightly greased 9" x 12" casserole dish; top with other ½ of dressing and bake for 1 hour or until bubbling.

Jan Loeffler

Vegetables
Spaghetti Squash
Serves 6 to 8

1 medium spaghetti squash
(about 3 pounds)

Slice squash in half lengthwise. Scoop out the seeds. Completely submerge both halves in boiling water and cook for about 25 minutes, or until the inside is tender to a fork and pulls apart in strands. Remove, drain, and cool with cold water or ice-bath to stop the cooking. Use a fork to scrape the cooked squash out of its skin and, at the same time, fluff and separate the squash into spaghetti-like strands. Serve with butter, Alfredo, or marinara sauce, or shrimp scampi.

Frances Bryan

Special Squash Casserole
Serves 6 to 8

2 pounds yellow squash
1 cup chopped onions
2 eggs
½ cup mayonnaise
½ cup sour cream
¾ cup milk
12 saltine crackers, crumbled
1-ounce package Hidden Valley Ranch
Original Dressing mix
1 cup mild Cheddar cheese,
shredded
buttered bread crumbs

Boil squash and onions in salted water until desired tenderness. Drain. Mix other ingredients (except bread crumbs) and fold into squash and onion mixture. Pour into a two-quart casserole dish and top with bread crumbs. Bake in a 350-degree oven 45 to 55 minutes until heated through and brown on top.

Pauline Brown

Vegetables

Squash Casserole

Serves 6 to 8

1 pound fresh yellow squash
1 teaspoon salt
water to cover
2 eggs
½ stick butter

Cream sauce:

¾ stick butter
1 small onion, cut fine
3 tablespoons flour
¾ cup milk
salt
pepper
3 tablespoons sugar
1 teaspoon mustard
½ sleeve Ritz crackers,
crumbled

Cook squash in salted water until tender. Cool a few minutes. Drain. Stir with a fork to break up large pieces. Add eggs; mix well. Add butter. Set aside.

Combine butter, onion, flour, milk, salt, and pepper. Mix sauce with squash. Add sugar and mustard. Put in casserole. Cover with Ritz cracker crumbs. Bake at 325 degrees until brown – about 40 minutes.

Judy DeMott

Squash Quiche Canoes
Serves 6

6 slices bacon
6 zucchini squash
6 yellow squash
3 eggs, slightly beaten
½ cup heavy cream
¾ pound (3 cups) Swiss Cheese,
finely grated
½ teaspoon salt
½ teaspoon nutmeg
⅛ teaspoon ground pepper
¼ cup dry bread crumbs

Cook bacon until crisp in medium skillet. Drain on paper towels; crumble. Reserve 1 tablespoon bacon fat.
Hollow out squash into a canoe shape. Set aside.
Discarding seeds and pith, chop removed squash portion and sauté in bacon fat for 5 minutes.
Preheat oven to 350 degrees. Blend beaten eggs with heavy cream. Add cheese, salt, nutmeg, pepper, crumbled bacon, and sautéed chopped squash. Sprinkle 1 teaspoon dry bread crumbs into each hollowed out squash. Spoon quiche mixture into each, filling to edges. Place in a shallow baking pan in oven. Pour ½ inch hot water in bottom of pan. Bake for 20 minutes or until set.
Garnish with watercress and sliced squash if desired.

Adapted from Maude Vaughn's collection of recipes
Edith Shepherd

Vegetables

Squash Soufflé

Serves 6

8 yellow squash
1 onion, chopped
1 egg
10 soda crackers, crushed
6 tablespoons evaporated milk
½ stick butter
¼ pound cheese, grated

Cook squash in salted water. Drain and mash squash. Add all remaining ingredients except ½ of cheese. Pour into greased baking dish and add remaining cheese to top. Bake at 350 degrees for 35 minutes or until firm.

Carmen Boatwright

Stuffed Peppers
Serves 4 to 6

2 or 3 large peppers
1 small pepper
1 medium onion
2 cloves garlic
1 tablespoon butter
1 pound ground beef
1 quart jar spaghetti sauce
1 small can mushrooms, drained
1 cup cooked rice
2 teaspoons Worcestershire sauce
½ cup shredded cheese

Brown beef in skillet, then remove. Blanch large peppers in boiling salted water for 6 minutes. The water should not cover the peppers. Drain. Chop the small pepper with onions and garlic, then sauté in butter. Add garlic last. Add mushrooms and browned beef, then spaghetti sauce. Cook over low heat about 20 minutes. Mix in cooked rice. Simmer on the stove top for 20 minutes. Stuff par-boiled peppers with beef mixture and place in deep greased baking dish. Sprinkle with Worcestershire sauce and shredded cheese. Bake at 350 degrees for 30 - 40 minutes. Serve hot.

Carmen Boatwright

Vegetables

Summer Squash Casserole

Serves 6

2 pounds yellow summer squash,
sliced (6 cups)
¼ cup chopped onion
1 cup sour cream
1 cup shredded carrots
1 package herb-seasoned
stuffing (8 ounces)
½ cup butter or margarine,
melted
1 can condensed cream of chicken
or cream of mushroom soup

In a saucepan, cook sliced squash and chopped onion in boiling, salted water for 5 minutes; drain; combine cream of chicken soup and sour cream, stir in shredded carrots, fold in drained squash and onion. Combine stuffing mix and butter. Spread half of the stuffing mixture in the bottom of a 12" x 7½" x 2" baking dish. Spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake in 350-degree oven for 25 to 30 minutes or until heated through.

Eleanor Parten

Tomatoes Au Gratin

Serves 4 to 6

4 medium tomatoes, peeled
and halved crosswise
1 small clove garlic, minced
2 tablespoons fine dry bread crumbs
2 tablespoons Parmesan cheese,
grated
2 tablespoons parsley, minced
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
2 tablespoons melted butter

Preheat oven to 400 degrees.

Place tomatoes, cut side up, in a greased, shallow baking dish. Mix garlic, bread crumbs, cheese, parsley, salt, and pepper, then add to top of tomatoes. Drizzle melted butter over tomatoes. Bake until tomatoes are tender (10 to 15 minutes).

From Shaney Nelson's files

Katherine Mayer

Vegetables

Tomato Pie

Serves 8

1 Pet Ritz deep dish pie crust
3 medium tomatoes, sliced
1 teaspoon basil
1 teaspoon chives
1 teaspoon salt
½ teaspoon pepper
1 onion, chopped
1 cup mushrooms, sliced
1½ cups Cheddar cheese, shredded
¾ cup mayonnaise
1 lemon, juiced

Cook pie crust.

Into the cooled pie crust, put a layer of sliced tomatoes.

Sprinkle with basil, chives, salt, and pepper.

Sprinkle liberally with chopped onions.

Add sliced mushrooms.

Add another layer of sliced tomatoes and repeat seasoning.

In a bowl, mix shredded cheese with mayonnaise and the juice of one lemon. Top pie with this mixture and bake at 400 degrees for 30 to 45 minutes or until brown on top. Let cool and serve with pie server.

The Nunns' Cookbook

Ultimate Vegetable Chili Casserole

Serves 6 to 8

1 small onion, chopped
1 garlic clove, minced
1 tablespoon vegetable oil
2 10½-ounce cans chili
without beans
16-ounce jar salsa
2 large eggs
24-ounce container cream-style
cottage cheese, drained
1½ cups shredded sharp
Cheddar cheese, divided
12 egg roll wrappers or
12 cooked manicotti shells

Preheat oven to 350 degrees.

Sauté onion and garlic in hot oil in large skillet over medium-high heat until tender. Stir in chili and salsa. Cook until thoroughly heated.

Spoon half of chili mixture into a lightly greased 13" x 9" baking dish. Stir together eggs, cottage cheese, and 1 cup of Cheddar cheese.

Spoon about ¼ cup of egg mixture evenly on 1 side of each egg roll wrapper, and roll up. Place, seam side down, in baking dish. Spoon remaining chili mixture evenly over top, spreading to completely cover wrappers. Bake, covered, for 45 minutes. Uncover and sprinkle with remaining ½ cup Cheddar cheese and bake 5 minutes more until cheese is melted. Let stand 5 minutes.

Jan Loeffler

Vegetables

Vegetarian Haggis

Serves 6 to 8

3 tablespoons margarine, butter, or oil
2 ounces rolled oats
2 ounces steel cut oats
2 ounces mixed nuts (unsalted)
ground very fine like flour
1 carrot, grated
4 ounces mushrooms
(white button or cremini)
1 large yellow onion
2 to 4 cloves garlic to your taste
15-ounce can kidney beans, drained
2 ounces vegetarian suet or shortening
1 tablespoon nutritional yeast
2 tablespoons whiskey
salt and freshly ground pepper to taste
juice of ½ lemon
2 teaspoons dried thyme
1 tablespoon cinnamon
2 teaspoons nutmeg
½ teaspoon ground cloves

Melt one tablespoon of the butter in a large, heavy skillet over medium-high heat. Add the oats and nuts. Stir to coat with the oil and toast just until slightly brown – about 2 to 3 minutes. Remove from heat and transfer to a bowl. Puree the onion, garlic, carrot, beans, and mushrooms in a food processor. Pulse for several seconds. The texture should still have some small chunks of vegetables in it. Add the remaining butter or oil to the skillet and heat over medium-high heat. Add the pureed vegetables and beans and cook until the onions and carrots are softened – about 5 minutes. Add salt and pepper to taste. Reduce the heat to medium-low and add the oat/nut mixture. Add the suet or shortening, nutritional yeast, whiskey, spices, and lemon juice. Cook for about 10 minutes. You may find that you need to add a little more whiskey, cinnamon, or thyme. A free hand here is not a bad thing! Transfer to a loaf pan and bake at 350 degrees for 40 minutes. Flip the haggis out of the loaf pan onto a serving plate. Traditionally, this dish is served with mashed parsnips, mashed potatoes, and a whiskey cream sauce.

Note: Nutritional yeast is a powder available at specialty food stores. You can easily omit it if you cannot find it and substitute Worcestershire sauce, or in a pinch, tamari soy sauce.

From Meghan Skelton
Julia Ariail

Zesty Broccolini
Serves 4

2 bunches broccolini, trimmed
⅓ cup water
½ teaspoon salt
2 tablespoons olive oil
2 cloves garlic, minced
⅛ teaspoon red pepper flakes
2 tablespoons grated
Parmesan cheese

Prepare broccolini by slicing the thicker stalks 2 inches from the base with a paring knife. Bring water and salt to boil in large skillet. Add broccolini and cook over medium-low heat, covered, until bright green and tender, about 5 minutes. Remove lid and cook until liquid evaporates, about 30 seconds. Stir in oil, garlic, and pepper flakes and cook until fragrant, about 30 seconds. Transfer to platter and sprinkle with Parmesan.

From Ashley Meade and *Cook's Country*, October 2009
Julia Ariail

Vegetables

Zucchini Squares

Serves 8

3 cups unpeeled zucchini,
sliced thin
1 cup Bisquick mix
1 medium onion, finely chopped
½ cup grated Parmesan cheese
2 tablespoons fresh parsley,
chopped
1 teaspoon salt
½ teaspoon seasoned salt
½ teaspoon granulated sugar
½ teaspoon dried oregano
dash of pepper
1 clove garlic, chopped fine
½ cup vegetable oil
4 eggs, lightly beaten

Preheat oven to 350 degrees.

Mix all together until well combined. Spread in a 9" x 13" pan. Bake for 25 to 30 minutes until slightly brown. Cool and cut into squares.

Henrietta (Hank) Barnes

Breads

Come Lord Jesus be our guest,
and let thy gifts to us be blessed.
Like manna in the desert given,
the Bread of life, sent down from Heaven.
Amen.

Breads

Table of Contents

Recipe	Contributed by	Page #
Almost No-Knead Wheat Bread	Julia Ariail	299
Banana Walnut Muffins	Helen Tucker	300
Biscuits in a Hurry	Katherine Mayer	300
Cardamom Bread	Jane Kinney	301
Cheesy Onion Breadsticks	Edith Shepherd	302
Cinnamon Rolls	Amy Poole Creasy	302
Cream Cheese Banana Nut Bread	Jennifer Carter	303
Date & Banana Loaf	Carmen Boatwright	304
Easy Biscuits	Amy Poole Creasy	304
Easy Garlic Rolls	Edith Shepherd	305
Everlasting Rolls	Mary Lou McRae	306
Garlic Biscuits	Carmen Boatwright	307
Garlic Cheese Bread	Mary Lou McRae	307
Heavenly Waffles	Jennifer Carter	308
Homemade Granola	Tammy Borders	309
Judy's Banana Bread	Judy DeMott	310
K's Rich Fruit Buttermilk Scones	Karen Gunter	311
Maple Oatmeal Scones	Happy Ingeman	312
Mexican Cornbread	Carmen Boatwright	313
Mom's Breakfast Goodies	Susan Elliott	313
Oatmeal Raisin Muffins	Julia Ariail	314
Pumpkin Bread	Katherine Mayer	315
Sour Dough Bread	Julia Ariail	316
Top Hat Coffee Cake 1	Joan Dear	317
Top Hat Coffee Cake 2	Joan Dear	318

Almost No-Knead Wheat Bread

Serves 8

2 cups white bread flour
1 cup wheat bread flour
¼ teaspoon instant yeast
1½ teaspoons salt
1¾ cups water
1 tablespoon honey
18" Saran Wrap
18" parchment paper
spray oil
covered cast iron pan

Fruit Loaf Alternative:

¼ cup dried cranberries
¼ cup raisins
½ cup toasted pecan halves

Cheese Loaf Alternative:

1 cup parmesan cheese
1 tablespoon dried chopped chives

Combine dry ingredients in a large bowl and whisk to mix. Add water and honey. Stir to mix. Cover bowl with Saran Wrap and let stand for 12 to 18 hours at room temperature. Lay 12" x 18" sheet of parchment paper inside a 10-inch frying pan. Transfer dough to lightly floured surface, knead 10-12 times, and shape into ball. Transfer dough into parchment-lined skillet and spray surface of dough with spray oil. Cover loosely with the Saran Wrap used previously. Let rise 2 hours. Put covered cast iron pan into oven on lowest rack and heat oven to 500 degrees. Make a long slit across top of risen dough. Sprinkle lightly with flour. When oven is at temperature, remove lid of pan, pick up dough by lifting the parchment paper on opposite sides and lower into pan. Cover with lid. Lower temperature to 425 degrees and bake 30 minutes. Remove lid and bake for 5 to 8 minutes longer to brown top. Remove pan from oven. Cool bread on wire rack to room temperature before wrapping in foil or Saran Wrap to store. If storing longer than a day, place in refrigerator as it has no preservatives. For alternative loaves, add extra ingredients before adding water and honey. You can also use only white flour with the alternative loaves if you prefer.

Adapted from recipe in *The New York Times*
Julia Ariail

Breads

Banana Walnut Muffins

Makes 12

1½ cups all purpose flour
⅔ cups Shredded Wheat (crushed)
1 teaspoon baking soda
½ teaspoon salt
1 cup mayonnaise
¾ cup sugar
1 cup mashed ripe bananas
(2 to 3 medium)
½ teaspoon vanilla butternut flavoring
⅔ cup walnuts

Hand mix all of the ingredients in a large mixing bowl. Spoon batter into 12 greased or paper-lined muffin tins.
Bake at 300 degrees for 20 - 25 minutes. Freezes well.

Helen Tucker

Biscuits in a Hurry

Makes 12

2 cups self-rising flour
1 cup milk
2 tablespoons mayonnaise

Preheat oven to 400 degrees. Combine ingredients and fill greased muffin tins half full. Bake until golden brown, about 15 minutes.
Dough may be dropped by spoonfuls and baked on greased cookie sheet if less milk is used so that the dough is thicker.

Adapted from a recipe from Rose Ware
Katherine Mayer

Cardamom Bread

Serves 8

1¼ cups milk
⅓ cup butter
⅓ cup sugar
3¾ to 4½ cups flour
1 package dry yeast
2 teaspoons ground cardamom
¼ teaspoon salt
2 eggs

Heat milk, butter, and sugar in a saucepan over low heat until the butter is melted (must not be hotter than 120 degrees or it will kill the yeast). In a large bowl, combine 1 cup flour, the yeast, the cardamom, and the salt; add the milk mixture; stir to moisten. Separate the white of one egg and set aside; add the yolk and the remaining egg to the dough. Beat with an electric mixer on high speed until smooth (about 2 minutes). Stir in by hand enough of the remaining flour to make dough ready to knead. Pour out onto floured surface, and knead in remaining flour—dough should be smooth, soft, and slightly tacky to the touch. Place in greased bowl; cover and let rise until doubled in bulk. Punch down dough. Separate dough into three equal strands. Braid; cut to fit bread pans in length, tucking the ends under. Place each braided loaf into a greased bread pan. Use one regular-sized loaf pan 9" x 5", or 2 or 3 8" x 4" pans, or 3 mini pans. Brush tops with egg white, and sprinkle with a little sugar and some chopped almonds, if desired. Let rise. Bake at 325 degrees for 30 to 35 minutes, but check after 10 to 15 minutes as the tops brown quickly—if needed, cover the pans with foil for the remainder of the baking time. Cool.

Jane Kinney

Breads

Cheesy Onion Breadsticks Makes 8

1 cup biscuit/baking mix
¼ cup milk
½ cup shredded cheddar cheese
2 green onions, finely chopped
¼ teaspoon garlic powder
1 tablespoon butter, melted

In a bowl, combine the biscuit mix, milk, cheese, onions, and garlic powder. Turn onto a lightly floured surface; knead 8 to 10 times. Roll into an 8" x 6" rectangle. Cut lengthwise into eight strips. Place on a greased baking sheet. Bake at 375 degrees for 12 to 15 minutes or until golden brown. Brush with butter.

Adapted from *Taste of Home Test Kitchen*
Edith Shepherd

Cinnamon Rolls Makes 18

1 box Pillsbury Hot Roll mix
1 cup cinnamon
1 tablespoon sugar
1 stick butter, melted
1 cup brown sugar
¼ cup flour

Prepare Pillsbury Hot Roll Mix as directed on box. Mix cinnamon and sugar together. Pour melted butter over bottom of 2 pans to cover good thin layer. Put layer of brown sugar in bottom of pans. After mix has set for 5 minutes, put flour on counter and roll out dough flat (hit with hand to clear out bubbles). Pour melted butter over dough and spread out with brush. Spread sugar and cinnamon mix over top. Start at one edge and roll. Cut 1- to 2-inch slices and space around pans. Let rise. Bake at 350 degrees until brown, approximately, 15 to 20 minutes. Remove from pan immediately so as not to stick.

Amy Poole Creasy

Cream Cheese Banana Nut Bread

Serves 8 to 10

¾ cup butter, softened
8 ounces cream cheese, softened
2 cups sugar
2 large eggs
3 cups all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
1½ cups mashed bananas,
 (about 4 medium)
1 cup chopped, toasted pecans
1 teaspoon vanilla extract

Topping:

½ cup brown sugar
½ cup toasted pecans
1 tablespoon flour
1 tablespoon melted butter,
⅛ - ¼ teaspoon ground cinnamon

Beat butter and cream cheese on medium speed until creamy. Add sugar, beating until light and fluffy. Add eggs, 1 at a time, just until blended each time.

Combine dry ingredients and gradually add them to the egg mixture. Stir in remaining ingredients until combined. Spoon batter into 2 greased and floured 8" x 4" loaf pans.

For topping, combine all ingredients and loosely crumble over batter in each pan. Bake at 350 degrees for 45 minutes. Shield bread with aluminum foil for 15 minutes more or until the sides have pulled away and the center tests clean. Cool bread in pans on wire racks 10 minutes. Remove from pans and cool 30 minutes before slicing. For topping mix together all ingredients and sprinkle evenly over bread.

*This recipe also makes wonderful muffins! Simply substitute a favorite muffin pan for the loaf pans and adjust cooking time as necessary.

Jennifer Carter

Breads

Date & Banana Loaf

Serves 10 to 12

¼ pound butter
½ cup cooking oil
4 eggs, well beaten
2 cups sugar
3 cups flour
1½ cups chopped dates
1½ cups chopped nuts
6 bananas, mashed
2 teaspoons cinnamon
2 teaspoons cloves
1½ teaspoons allspice
2 teaspoons soda
½ teaspoon salt

Preheat oven to 350 degrees. Cream butter and cooking oil with sugar. Add eggs. Sift dry ingredients with spices. Blend dry ingredients and bananas alternately, with bananas last. Stir in nuts and dates. Pour batter into two greased and floured loaf pans or 1 tube pan. Bake at 350 degrees for 55 - 60 minutes. This can be used as a bread with fruit at a luncheon or as a cake with ice cream.

Carmen Boatwright

Easy Biscuits

Serves 4

1 cup self-rising flour
½ cup milk
¼ cup vegetable oil

Mix all ingredients together. Place thin layer of oil in bottom of pan. I use a small cast iron frying pan. Roll dough and place in pan. If dough is too sticky then just add flour until dry enough to roll. Roll dough and cut biscuits. Place in pan with edges touching and flattening out until edges do touch and cover bottom of pan. Bake at 400 degrees for 20 to 25 minutes until tops are brown.

Amy Poole Creasy

Easy Garlic Rolls
Serves 4 to 6

4 Chicago Style hard rolls
from Publix
½ cup butter, melted
2 minced garlic cloves
¼ to ½ teaspoon dried
Italian seasoning

Preheat oven to 400 degrees.

*Cut rolls in half horizontally. Melt butter in a small saucepan over medium-low heat. Add garlic cloves and Italian seasoning and cook, stirring constantly, 1 to 2 minutes or until fragrant. Brush butter mixture on cut sides of bread. Place bread, cut sides up, on a lightly greased baking sheet. Bake 7 to 8 minutes or until lightly toasted.

*French Baguette may be substituted for rolls.

Adapted from *Southern Living.com*
Edith Shepherd

Breads

Everlasting Rolls

Serves 24

1 quart milk
1 cup sugar
1 cup lard, melted
1 package yeast
10 cups flour, divided
1 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon salt

Mix milk, sugar, and lard. Heat until just warm. Add yeast, 4 cups flour, and mix well. Let stand 2 hours.

Add soda, baking powder, salt, and remaining 6 cups flour. Knead thoroughly; cover, and place in refrigerator. Remove from refrigerator 2 hours before cooking. Pinch off dough, dip in flour, roll in your hand and place on cookie sheets. Cover and let rise in warm place (not in sun). Bake in oven at 425 degrees for about 12 minutes or until brown. Keep extra dough tightly covered in refrigerator. Will keep quite a while.

Mary Lou McRae

Garlic Biscuits

Makes 12

2½ cups Bisquick baking mix
4 tablespoons cold butter
1 heaping cup grated Cheddar cheese
¾ cup cold milk
¼ teaspoon garlic powder

Topping:

2 tablespoons butter, melted
½ teaspoon garlic powder
¼ teaspoon dried parsley flakes
pinch of salt

Heat oven to 400 degrees. Mix Bisquick with butter with a pastry cutter until butter is pea-sized. By hand, mix in cheese, milk, and garlic powder. Don't overmix. With an ice cream scoop, drop ¼-cup portions of dough onto ungreased cookie sheet. Bake 15 - 17 minutes until biscuit tops are golden. Mix all topping ingredients together. Use brush to spread garlic butter topping on biscuit tops. Best served hot.

Carmen Boatwright

Garlic Cheese Bread

Serves 8

1 package yeast
½ cup lukewarm water
½ cup milk
1 tablespoon sugar
1½ teaspoons salt
4 ounces sharp cheese, diced
½ teaspoon garlic powder
2½ cups flour, sifted

Dissolve yeast in water. Combine milk, sugar, salt, and cheese in sauce pan. Heat until lukewarm and pour into large bowl. Add garlic powder and dissolved yeast. Gradually add sifted flour. Mix thoroughly, and then knead for 5 minutes. Let rise until double in bulk in warm place (about 1 hour). Punch down and shape into loaf.

Place in greased pan (9" x 5" x 3") and let rise until light (it fills the pan). Bake at 375 degrees for 45 to 50 minutes. Cool and spread top with butter.

Mary Lou McRae

Breads

Heavenly Waffles

Serves 4

¾ cup all purpose flour
¼ cup cornstarch
½ teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
1 cup whole milk or buttermilk
⅓ cup vegetable oil
1 egg
1½ teaspoons sugar
1 teaspoon vanilla extract
butter and syrup

In a medium bowl, combine flour, cornstarch, baking powder, baking soda, and salt. Add milk, oil, egg, sugar, and vanilla, stirring just until moistened. Set aside for 30 minutes.

Preheat a waffle iron. Do not use no-stick spray. Follow iron directions to cook the waffles.

Serve immediately with butter and syrup.

Jennifer Carter

Homemade Granola

Serves 12

4 cups old fashioned rolled oats
1 cup sliced almonds
½ cup sunflower seeds
½ cup pumpkin seeds
½ cup sesame seeds
½ cup chopped walnuts
1½ teaspoons cinnamon
1 teaspoon brown sugar
½ cup honey
½ cup vegetable oil
1 cup flaked coconut
½ cup dried dates
1 cup Craisins (dried cranberries)
1 cup raisins
1 cup chopped apricots
(dry organic are best)

Mix together the first 8 ingredients in a 9" x 13" baking pan. Blend honey and oil well and add to the baking pan. Mix well. Bake at 275 degrees for approximately 30 minutes, stirring frequently. Add coconut. Continue baking for an additional 15 minutes. Allow to cool and then add additional ingredients. When cool, store in sealed container or Ziploc bags. Good to eat dry or with milk for breakfast.

Tammy Borders

Breads

Judy's Banana Bread

Serves 8

½ cup butter, at room temperature
1 cup sugar
2 eggs
1½ cups unbleached flour
1 teaspoon baking soda
1 teaspoon salt
1 cup very ripe bananas, mashed
½ cup sour cream
1 teaspoon vanilla
½ cup walnuts or pecans, chopped

Preheat oven to 350 degrees.

Beat butter, sugar, and eggs until creamy. Sift the dry ingredients and combine with the butter mixture. Blend well. Add the bananas, sour cream, and vanilla; stir well. Stir in the nuts and pour into a well-buttered 9" x 5" x 3" loaf pan or several smaller pans. Bake 1 hour. Turn out onto a rack to cool.

Adapted from a recipe by Martha Stewart
Judy DeMott

K's Rich Fruit Buttermilk Scones

Makes 24

3 cups self-rising flour
½ cup granulated sugar
A pinch of salt
1½ 6-ounce sticks butter
at room temperature
1/2 cup mixed dried fruit or raisins
2 large eggs, beaten
2/3 cup buttermilk
extra flour for dusting

Preheat oven to 425 degrees.

Sift flour and salt into a bowl. Sprinkle in the sugar, then cut the butter in lightly until the mixture looks crumbly. Sprinkle in the dried fruit; pour in the beaten egg and add the buttermilk. Start to mix the dough with a knife and finish off with your hand. It should be soft but not sticky, so add more milk, a teaspoon at a time, if the dough seems too dry. Form the dough into a ball and turn it out onto a lightly floured surface. Roll it out very lightly to a round at least 1 inch thick, then cut the scones out by placing the 2" cutter on the dough and giving it a sharp tap. Don't twist, just push the dough out, then carry on until you are left with only trimmings. Re-roll the trimmings and cut extra scones. Place the scones on a lightly greased baking sheet and brush tops with egg or milk. Bake the scones in the top half of the oven for 10 to 12 minutes or until they are well risen and golden brown. Remove to a cooking rack and serve very fresh, split and spread with butter.

Karen Gunter

Breads

Maple Oatmeal Scones

Makes 14 large scones

3½ cups all-purpose flour
1 cup whole wheat flour
1 cup quick-cooking oats,
plus additional for sprinkling
2 tablespoons baking powder
2 tablespoons granulated sugar
2 teaspoons salt
1 pound cold unsalted butter, diced
½ cup cold buttermilk
½ cup pure maple syrup
4 extra-large eggs, lightly beaten
1 egg beaten with 1 tablespoon
milk or water~ for egg wash

Glaze:

1¼ cups confectioner's sugar
½ cup pure maple syrup
1 teaspoon pure vanilla extract

Preheat the oven to 400 degrees.

In the bowl of an electric mixer fitted with a paddle attachment, combine the flours, oats, baking powder, sugar, and salt. Blend the cold butter in at the lowest speed and mix until the butter is in pea-sized pieces. Combine the buttermilk, maple syrup, and eggs and add quickly to the flour-and-butter mixture. Mix until just blended. The dough may be sticky.

Dump the dough out onto a well-floured surface and be sure it is combined. Flour your hands and a rolling pin and roll the dough ¾- to 1-inch thick. You should see lumps of butter in the dough. Cut into 3-inch rounds with a plain or fluted cutter and place on a baking sheet lined with parchment paper.

Brush the tops with egg wash. Bake for 20 to 25 minutes, until the tops are crisp and the insides are done.

To make the glaze, combine the confectioner's sugar, maple syrup, and vanilla. When the scones are done, cool for 5 minutes, and drizzle each scone with 1 tablespoon of glaze. I like to sprinkle some uncooked oats on the top, for garnish. The warmer the scones are when you glaze them, the thinner the glaze will be.

Adapted from *The Barefoot Contessa Cookbook*

Happy Ingeman

Mexican Cornbread

Makes 12

1 box Jiffy cornbread mix
½ cup sour cream or
¼ cup buttermilk
½ cup creamed corn
2 eggs, beaten
½ cup green bell pepper, chopped
1 jalapeno or chili pepper, chopped
¼ cup chopped onions
¼ cup pimento or red bell pepper
½ to ¾ cup shredded cheese

Mix all ingredients together in large bowl. Pour batter into greased muffin tins or a greased 9" x 9" square cake pan. Bake at 400 degrees for 15 - 20 minutes or until golden brown.

Carmen Boatwright

Mom's Breakfast Goodies

Serves 8

2 cans crescent rolls
1 egg, separated
2 8-ounce packages cream cheese
1 cup sugar
1 teaspoon vanilla
Topping:
½ cup sugar
½ cup chopped pecans
1 teaspoon cinnamon

Spray a 9" x 13" dish with Pam. Spread one can of crescent rolls in pan. Brush rolls with egg white. Mix cream cheese, sugar, vanilla, and egg yolk together and spread over rolls. Top with second can of crescent rolls. Brush with remaining egg white.
Topping: Mix ingredients and sprinkle over dish. Bake at 350 degrees for 20 to 25 minutes.

Susan Elliott

Breads

Oatmeal Raisin Muffins

Makes 12

1¼ cups rolled oats
1 cup buttermilk
1 egg
¾ cup brown sugar
¼ cup butter, melted and cooled
¾ cup all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon baking soda
½ cup raisins
½ cup chopped pecans

Option:

½ cup dried cranberries
instead of raisins

Combine the rolled oats and buttermilk in a mixing bowl and let it stand for 1 hour. Add egg, brown sugar, and butter. Mix 30 seconds by hand or in mixer. Scrape down bowl. Add combined dry ingredients, raisins or dried cranberries, and pecans. Mix approximately 15 seconds or until dry ingredients are moistened. Fill greased or paper-lined muffin tins half full. Bake at 350 degrees for 15 minutes. You may mix this batter ahead and store in a covered container in the refrigerator.

Adapted from *Timeless Treasures Cookbook*
Julia Ariail

Pumpkin Bread

Makes 2 large loaves

3 cups sugar
3½ cups flour
2 teaspoons baking soda
1½ teaspoons salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup salad oil
4 beaten eggs
2 cups or a 15-ounce can pumpkin
⅔ cup water
1 cup chopped pecans (optional)

Preheat oven to 325 degrees. Sift together dry ingredients in large bowl. Combine wet ingredients in separate bowl and add to dry ingredients. Add nuts if desired. Pour into 2 large, greased loaf pans or greased angel food cake pan. Bake 75 minutes or until toothpick inserted in center comes out dry. Serve plain or with butter, cream cheese, or whipped cream for breakfast, snack, or dessert. Keeps well if refrigerated or frozen.

Adapted from *American Cooking*
Katherine Mayer

Breads

Sour Dough Bread Makes 2 loaves

Starter:

2 packages Fleishman's yeast
(regular, not quick rise)
 $\frac{1}{2}$ cup warm water
3 tablespoons instant potatoes
 $\frac{2}{3}$ cup sugar
1 cup warm water

Starter Feeding:

$\frac{3}{4}$ cup sugar
3 tablespoons instant potatoes
1 cup warm water

Bread Dough:

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup corn oil
1 tablespoon salt
 $1\frac{1}{2}$ cups warm water
6 cups white bread flour
or 4 cups white and
2 cups wheat flour

Dissolve yeast in $\frac{1}{2}$ cup water in a glass or plastic container that has a top and will hold about 4 cups. Stir. Add sugar, potatoes, and 1 cup water. Stir. Put lid on the jar and keep in refrigerator for 3 to 5 days.

Sour dough starter must be activated every 3 to 5 days as follows:

Morning - Remove jar from refrigerator and add $\frac{3}{4}$ cup sugar, 3 tablespoons instant potatoes, and 1 cup warm water. Mix well and let stand out of refrigerator on the kitchen counter all day with the top removed. Remove 1 cup to use in making bread and return the rest with the top on to the refrigerator as starter for the next batch.

Repeat every 3 to 5 days. If you are not making bread after each feeding, throw or give away the 1 cup of starter.

Evening - Place the 1 cup of starter into a large bowl and add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup corn oil, 1 tablespoon salt, and $1\frac{1}{2}$ cups warm water. Stir, then add flour. Make into a stiff batter. Rub with corn oil, cover with plastic wrap; let rise overnight on the counter.

Morning - Punch down the dough with your fist and divide into 2 parts. Knead each part on a floured surface and put the dough into 2 loaf pans that have been sprayed with spray cooking oil. Brush the tops of the dough with corn oil. Cover with plastic wrap. Let stand 8 to 10 hours until doubled in size. Bake on bottom rack at 335 degrees for 35 minutes or until light golden. Cool in pan for 20 minutes.

From Mrs. Wendell Godbee, Sr., and submitted by Julia Ariail

Top Hat Coffee Cake 1
Serves 6 to 8

Batter:

½ cup butter or margarine
1 cup sugar
2 eggs
1 teaspoon vanilla
1 cup sour cream
2 cups sifted all purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt

Topping:

¾ cup packed light brown sugar
1 tablespoon cinnamon
2 tablespoons butter or
margarine, melted
1 cup chopped pecans

Preheat oven to 350 degrees.

Prepare topping and reserve.

Cream together butter and sugar until light and fluffy. Add eggs, sour cream, and vanilla. Beat well. Sift dry ingredients. Stir into butter mixture. Pour ½ of mixture in well greased 9" square pan; sprinkle ½ of topping; repeat. Bake at 350° for 45 to 50 minutes. Check to see if toothpick comes out dry.

Joan Dear

Breads

Top Hat Coffee Cake 2

Serves 6 to 8

Batter:

Yellow or white cake mix

with pudding in the mix

2 sticks (1 cup) butter, softened

4 eggs

8-ounce container sour cream

Topping:

1 cup packed light brown sugar

1½ tablespoons cinnamon

3 tablespoons butter or

margarine, melted

1½ cups chopped pecans

Glaze:

1 cup powdered sugar, sifted

1 teaspoon vanilla

1 tablespoon milk

Preheat oven to 350 degrees.

Prepare topping and reserve.

In mixer, combine all batter ingredients and mix at medium speed for two minutes. Pour ½ of mixture in well-greased 13" x 9" oblong pan; sprinkle ½ of topping; repeat. Bake 350°, 40 to 45 minutes or until deep golden brown and cake springs back when lightly touched in center.

Glaze (optional): mix powdered sugar, vanilla, and milk. Add more milk 1 teaspoon at a time, until thin enough to drizzle on cake after cooled.

Joan Dear

Cakes

Merciful Father, pardon our sins and give us thankful hearts for these and all other blessings. Bless this food to our bodies and our bodies to your service. *Amen.*

Cakes

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
1, 2, 3, 4 White Cake	Carmen Boatwright	323	Hershey Bar Cake	Amber Tanner	334
Almond Pound Cake	Amy Poole Creasy	324	Hummingbird Cake	Mary Lou McRae	335
Ann Pierce's Chocolate- Chocolate Chip Cake	Patricia Marks	324	Lemon Special Pound Cake	Joan Bailey	336
Caramel Cake	Carmen Boatwright	325	Mama's Pound Cake	Tammy Borders	337
Carrot Cake 1	Kitty Bauer	326	Old-Fashioned Jelly Roll	Carmen Boatwright	337
Carrot Cake 2	Julia Ariail	327	Pecan Candy Cake	Carmen Boatwright	338
Chocolate Better Than Cake	Edith Shepherd	328	Poppy Seed Cake	Carmen Boatwright	339
Chocolate Cake One Slice	Joan Bailey	329	Pumpkin Cheesecake	Joan Dear	340
Chocolate Covered Cherry Cake	Henrietta Barnes	329	Pumpkin Roll	Julia Ariail	341
Coconut Layer Cake	Amy Poole Creasy	330	Raw Apple Cake With Caramel Sauce	Jane Kinney	342
Dump Cake	Nancy Lutsko	330	Refrigerated Pineapple Cake	Joan Dear	343
Five-Flavor Pound Cake	Julia Ariail	331	Rum Cake	Carmen Boatwright	344
Fudge Layer Cake With Fudge Icing	Carmen Boatwright	332	San Francisco Earthquake Cake	Henrietta Barnes	345
Gingerbread With Lemon Daffodil Sauce	Julia Ariail	333	Seven Layer Chocolate Cake	Helen Tucker	345
			Tyler's Pound Cake	Leanne Johnson	346

1, 2, 3, 4 White Cake

Serves 12 to 15

1 cup Crisco
2 cups sugar
3 cups cake flour
6 egg whites
1 rounded teaspoon baking powder
1½ teaspoons vanilla
1 cup milk
⅛ teaspoon salt

Divinity Icing:

1½ cups sugar
1 tablespoon Karo syrup
¾ cup boiling water
3 egg whites

Cream Crisco and sugar until fluffy. Sift dry ingredients together. Add flour and milk alternately. Start and end with flour. Mix well. Add vanilla. In separate bowl, beat egg whites until they stand in peaks. Fold egg whites carefully into cake batter. Fill 3 greased and floured 9" round or square cake pans evenly. Bake at 325 degrees in center of oven for 30 minutes. Cool thoroughly before icing.

To make the divinity icing, combine sugar, Karo and boiling water and cook in saucepan until it spins a long thread when a spoon is dipped into the mixture, pulled out slowly, and held above the pan. Pour over stiffly beaten egg whites and beat in electric mixer until the right consistency to spread.

Carmen Boatwright

Cakes

Almond Pound Cake

Serves 12

1 cup butter at room temperature
½ cup Crisco at room temperature
3 cups sugar
5 eggs
1½ teaspoons almond extract
½ teaspoon pure vanilla
3½ cups sifted cake flour
½ teaspoon baking powder
1 cup milk

Cream butter, shortening, and sugar until light and fluffy.
Add eggs one at a time, beating well after each addition.
Add flavorings. Mix flour and baking powder, then add alternately with milk into mixture; beginning and ending with flour.
Bake in greased and floured tube pan for 1½ hours at 350 degrees.

Amy Poole Creasy

Ann Pierce's Chocolate-Chocolate Chip Cake

Serves 12

1 yellow cake mix with pudding
in the mix
1 large box chocolate instant pudding
1 large box vanilla instant pudding
4 eggs
1½ cups water
½ cup oil
12 ounces chocolate chips
1 cup chopped pecans

In mixer, combine first 6 ingredients. The batter will be lumpy. Blend in chocolate chips and pecans.
Bake in a greased and floured tube or bundt pan at 350 degrees for 1 to 1¼ hours. Let cool in pan for 15 minutes and turn out onto plate.
When cool, dust with powdered sugar; serve with whipped cream, Cool Whip, or ice cream.

Patricia Marks

Caramel Cake

Serves 12

8 ounces sour cream
¼ cup milk
1 cup butter, softened
2 cups sugar
4 large eggs
2¾ cups cake flour
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon vanilla extract
1 teaspoon rum extract

Caramel Frosting

makes 4¾ cups
3 cups granulated sugar, divided
1 cup milk
2 tablespoons white corn syrup
¾ cup unsalted butter,
cut into chunks
1 teaspoon vanilla extract

Combine sour cream and milk. Set aside. Beat butter and sugar in electric mixer until fluffy. Add eggs, one at a time, beating until well-blended. Sift together flour, salt, and baking powder. Add to butter mixture alternately with sour cream mixture at low speed. Begin and end with flour mixture. Add rum and vanilla flavorings. Blend. Spread batter into 2 greased and wax paper-lined pans. Bake at 350 degrees in oven for 45 minutes. Wooden pick in cake center should come out clean. Cool in pans on wire racks for 10 minutes. Remove from pans onto racks and cool completely. Frost with caramel frosting. To make frosting, place ½ cup sugar in large, very heavy pan. I use a frying pan. Set aside.

Combine 2½ cups sugar, milk, and corn syrup in large, heavy saucepan. Bring to a boil over medium heat, stirring often. Keep warm. Heat the ½ cup sugar in separate pan (very carefully) over medium heat until sugar melts. Stir often until sugar turns golden brown. The darker the sugar, the more caramel flavor. Gradually, carefully, pour warm milk mixture into the caramelized sugar. Cook without stirring after blending together over medium heat until it reaches soft ball stage or 238 degrees on a candy thermometer. Add butter, stirring. Remove from heat; add vanilla. Cool 5 minutes. Beat with electric mixer on medium speed until right consistency to spread on cake.

Carmen Boatwright

Cakes

Carrot Cake

Serves 8 to 10

2 cups sugar
2 cups flour
2 teaspoons baking soda
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon
1¼ cups oil
4 eggs
1 teaspoon vanilla
3 cups grated carrots
1 cup chopped pecans

Icing

8 ounces cream cheese
1 box 4X powdered sugar
¼ cup butter
1 teaspoon vanilla

Add dry ingredients together. Add oil, eggs, and vanilla and beat well. Add carrots and pecans. Bake in two greased and floured cake pans at 350 degrees for 30 to 40 minutes.

In electric mixer, combine cream cheese and butter. Add box of powdered sugar gradually. Add vanilla and beat well. Spread on cake.

Kitty Bauer

Carrot Cake Deluxe

Serves 12

2 cups sugar
2 cups self-rising flour, sifted
2 teaspoons cinnamon
1½ cups Wesson oil
4 eggs
1 teaspoon vanilla
3 cups grated carrots
1 cup chopped pecans

Icing for 3 layers:

14 ounces cream cheese
1 stick Parkay margarine or butter
1 box 10X confectioner's sugar
2 teaspoons vanilla
1 cup chopped nuts (optional)

Icing for 2 layers:

8 ounces cream cheese
½ stick Parkay margarine or butter
1 box 10X confectioner's sugar
1 teaspoon vanilla
1 cup chopped nuts (optional)

Sift together sugar, flour, and cinnamon into an electric mixer bowl. Add salad oil and eggs, blending after each, then add vanilla. Beat well (about 5 minutes). Add carrots and pecans. Mix. Bake in 2 or 3 greased and floured cake pans. Bake at 350 degrees for 30 to 35 minutes. Cool thoroughly before icing.
Let cream cheese and butter get to room temperature. Beat with mixer until fluffy. Add confectioner's sugar, vanilla, and nuts. Stir or beat until spreading consistency.

Julia Ariail

Cakes

Chocolate Better Than Cake

Serves 16

18¼-ounce package devil's food
cake mix
6-ounce package semisweet
chocolate chips
¾ cup chopped pecans
3.9-ounce package chocolate
instant pudding mix
1 cup sour cream
½ cup vegetable oil
¼ cup water
4 large eggs
1 teaspoon pure vanilla extract

Frosting:

8 tablespoons (1 stick) butter
4 tablespoons unsweetened
cocoa powder
½ cup whole milk
4 cups confectioner's sugar,
sifted

Place a rack in center of oven and preheat to 350 degrees. Lightly mist 10-inch tube pan with oil spray, then dust with flour. Shake out excess flour and set aside. Place 2 tablespoons each of cake mix, the chocolate chips, and pecans in a small bowl. Stir and set aside. Place the remaining cake mix, along with pudding mix, sour cream, oil, water, eggs, and vanilla, in a large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop and scrape side of bowl. Add remainder of chocolate chips and pecans. Increase mixer speed to medium and beat 2 to 3 minutes more, scraping sides down if needed. Batter should be thick and well blended. Fold in chocolate chip-pecan mixture. Spoon the batter into the prepared tube pan, smoothing top, and bake at 350 degrees for 50 to 55 minutes. Cool in pan for 15 minutes. Run a long, sharp knife around the edge of the cake and invert onto a cooling rack, then invert it again onto a serving platter to cool for 20 more minutes.

Prepare frosting by melting butter in saucepan over low heat. Stir in cocoa and milk. Let the mixture come just to a boil, stirring often, then remove from heat. Stir in sugar until thick and smooth. Pour warm frosting over the top of cooled cake. Work quickly because this frosting goes on best while still warm.

Adapted from *Cora Crosby's Cake Book*
Edith Shepherd

Chocolate Cake - One Slice

Serves 1

2 tablespoons flour
2 tablespoons sugar
2 tablespoons unsweetened cocoa
1 large egg
2 tablespoons milk
2 tablespoons vegetable oil
2 tablespoons chocolate chips
Splash of vanilla

Add dry ingredients to mug. Mix well. Add egg and mix. Pour in the milk and oil and mix well. Add the chocolate chips and vanilla and mix. Put mug into microwave and cook on high for 2 minutes. Allow to cool and tip out on plate.

Joan Bailey

Chocolate Covered Cherry Cake

Serves 12

1 box devil's food cake mix
21-ounce cherry pie filling
2 large eggs
1 teaspoon almond extract

Glaze:

1 cup sugar
 $\frac{1}{3}$ cup margarine
 $\frac{1}{3}$ cup milk
6-ounce package chocolate chips
 $\frac{1}{2}$ cup chopped pecans

Spray oil into 9" x 13" pan. Place all ingredients in large mixing bowl. Blend gently so as not to mash all the cherries. Bake at 350 degrees for 30 to 35 minutes.

For glaze, heat sugar, butter, and milk while stirring. Bring mixture to a boil and cook for 1 minute. Stir in chocolate chips, stirring until smooth. Add nuts. Glaze the cake while still warm.

Henrietta (Hank) Barnes

Cakes

Coconut Layer Cake

Serves 12

1 box yellow cake mix (4 layers)
2 8-ounce cartons sour cream
2 cups confectioner's sugar
12-ounce package grated coconut
12-ounce carton whipped topping
(Cool Whip)

Make 4 cake layers by the instructions on the box.

Icing: Combine sour cream, sugar, and coconut. Add Cool Whip to the mixture and spread on cooled layers. Best when refrigerated 3 days before cutting. Refrigerate in a sealed cake container.

Amy Poole Creasy

Dump Cake

Serves 8

1 package yellow cake mix
8-ounce can crushed pineapple
in syrup, don't drain
15-ounce can cherry pie filling
1 cup chopped nuts
½ cup oleo cut in thin slices

Preheat the oven to 350 degrees. Grease a 13" x 9" x 2" pan.

Dump the pineapple into pan and spread evenly.

Dump the pie filling and spread evenly.

Dump the cake mix onto the cherry layer and spread evenly.

Sprinkle the nuts over the cake mix

Put the slices of oleo evenly over the top.

Bake at 350 degrees for 48 to 53 minutes.

Nancy Lutsko

Five-Flavor Pound Cake

Serves 12

1 cup butter at room temperature
½ cup Parkay margarine
 at room temperature
3 cups sugar
5 eggs at room temperature
3½ cups cake flour
1 teaspoon baking powder
1 cup milk
1 teaspoon coconut flavoring
1 teaspoon rum flavoring
1 teaspoon vanilla flavoring
1 teaspoon butter flavoring
1 teaspoon lemon flavoring
Wilton cake release

Cream butter, margarine, and sugar in mixer. Add eggs one at a time, beating until each is blended. In a separate bowl, sift flour and baking powder three times. Add the flour mixture to the butter/sugar mixture alternately with the milk. Add flavorings and beat on medium speed for 3 to 5 minutes. Apply Wilton cake release to baking pans. The recipe generously fills a tube pan or two 9" x 5" x 3" loaf pans. Bake at 325 degrees for approximately an hour and 15 minutes. Adjust the time according to the size of pan. Cool in pan 10 minutes before cooling on a wire rack for 15 additional minutes.

Adapted from recipe from Marci Dennard
Julia Ariail

Cakes

Fudge Layer Cake With Fudge Icing

Serves 12

1 teaspoon salt
1½ teaspoons baking soda
2 cups cake flour
2 cups sugar
½ cup Crisco
2 squares baking chocolate, melted
¾ cup buttermilk
½ teaspoon baking powder
4 eggs, added separately
½ cup buttermilk
2 teaspoons vanilla

Fudge icing:

3 cups sugar
¾ cup milk
2 squares chocolate
¾ cup Crisco
⅓ cup white corn syrup
1 teaspoon vanilla

Sift together salt, baking soda, flour, and sugar. Mix Crisco and dry ingredients in large mixing bowl until mealy. Add buttermilk and chocolate. Mix. Then add ½ teaspoon baking powder; add the eggs added one at a time, beating after each addition; add the extra ½ cup buttermilk and the vanilla. Mix well and divide into 3 greased and floured 9" round or square cake pans. Bake at 350 degrees for 20 to 25 minutes. Cool, then ice with fudge icing.

To prepare icing, cook all the icing ingredients except the vanilla in a heavy pan, stirring constantly. Bring to a hard boil and cook 1½ - 2 minutes. Add vanilla. Cool in pan of cold water, beating icing until warm to touch, then ice the fudge cake.

Carmen Boatwright

Gingerbread With Lemon Daffodil Sauce

Serves 16

2 eggs
¾ cup dark brown sugar
¾ cup dark corn syrup
¾ cup vegetable oil
2¼ cups all purpose flour
2½ teaspoons baking powder
¾ teaspoon baking soda
2 teaspoons ground ginger
1½ teaspoons cinnamon
½ teaspoon ground cloves
½ teaspoon nutmeg
1 cup boiling water

Sauce:

Makes 1½ cups

1 cup sugar
1 tablespoon cornstarch
¼ cup water
1 egg, beaten
3 tablespoons lemon juice
2 teaspoons lemon rind, grated
½ cup margarine

Beat eggs until light and fluffy. Add sugar, syrup, and cooking oil. Blend well. Sift together dry ingredients and add to egg mixture. Stir in boiling water. Bake in 9" x 13" pan at 375 degrees for about 25 minutes. Serve with lemon sauce.

To make the sauce, mix the sugar and cornstarch in a small saucepan. Gradually stir in water, egg, lemon juice and rind, and margarine. Cook over medium heat, stirring until mixture comes to a boil. Boil for 1 minute. Serve warm or cold. Great on bread pudding. Keeps for 1 week in refrigerator.

Julia Ariail

Cakes

Hershey Bar Cake

Serves 12

1 box chocolate cake mix
8-ounce package cream cheese,
softened
1 cup powdered sugar
½ cup granulated sugar
10 Hershey candy bars with almonds,
divided
12-ounce container frozen
whipped topping, thawed

Prepare cake batter according to package directions. Pour into 3 greased and floured 8-inch round cake pans. Bake at 325 degrees for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool completely.

Beat cream cheese, powdered sugar, and granulated sugar at medium speed with an electric mixer until mixture is creamy. Chop 8 candy bars finely. Fold cream cheese mixture and chopped candy into whipped topping. Spread icing on cake. Chop remaining 2 candy bars. Sprinkle half of chopped candy bars over cake. Press remaining chopped candy along bottom edge of cake.

Amber Tanner

Hummingbird Cake
Serves 4

3 cups flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon nutmeg
½ teaspoon salt
½ teaspoon ground cloves
½ cup butter
3 eggs
2 cups mashed bananas
8-ounce can crushed pineapple
2 teaspoons vanilla
1 cup finely chopped pecans

In a medium bowl, mix together flour, sugar, baking soda, nutmeg, salt and cloves; set aside.

In large mixing bowl, cream butter well. Add eggs, banana, undrained pineapple, and vanilla. Beat until combined. Add flour mixture. Mix on low speed until combined. Fold in pecans. Spread batter in well-greased and floured 10-inch fluted tube pan. Bake in 325-degree oven for 70 to 75 minutes or until toothpick inserted near center comes out clean.

Cool cake in pan on wire rack for 10 minutes; remove from pan and cool completely.

To decorate with powdered sugar, place doily on top of cake and spoon powdered sugar into sifter and sift over doily to fill cutout designs. Remove doily carefully. Serve with red grapes if desired.

Mary Lou McRae

Cakes

Lemon Special Pound Cake

Serves 8

2½ cups plain flour
½ cup yellow cornmeal
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
2 sticks unsalted butter
1¾ cups sugar
1 tablespoon grated lemon zest
¼ cup lemon juice
4 large eggs
1 cup buttermilk or plain yogurt

Glaze for Hot Cake:

1 cup confectioner's sugar
½ cup lemon juice

Heat oven to 325 degrees and put in large tube pan coated with spray. In medium bowl whisk together flour, cornmeal, baking powder, baking soda, and salt. In a large mixing bowl, cream butter, sugar, lemon zest, and juice until fluffy. Beat in eggs one at a time, then beat in flour mixture and buttermilk until batter is smooth. Pour batter into tube pan. Level batter with spatula. Bake 55 to 65 minutes or until test comes out clean.

For glaze, whisk sugar and juice in bowl until combined. Sugar will not be completely dissolved. Turn cake onto a rack over a baking pan and brush with glaze. Sugar crystals will be evident.

Joan Bailey

Mama's Pound Cake

Serves 12

1 cup butter
½ cup Crisco
3 cups sugar
5 eggs
3 cups plain flour
1 teaspoon baking powder
1 cup milk
1 teaspoon vanilla

Cream butter and Crisco. Add sugar and eggs. Sift flour and baking powder together and add alternately with milk to mixture. Then add vanilla. Beat 3 minutes on medium speed. Bake 80 minutes at 325 degrees or until done in the center.

Tammy Borders

Old-Fashioned Jelly Roll

Serves 8 to 10

¾ cup jelly or jam, your favorite
3 large eggs
1 cup sugar
⅓ cup water
1 cup cake flour or plain flour
1 teaspoon baking powder
¼ teaspoon salt
1½ teaspoons vanilla
1 box powdered sugar

Preheat oven to 375 degrees. Line jelly roll pan or any baking sheet pan with sides with parchment paper. Grease pan and paper if you use wax paper or foil. Beat eggs for 5 minutes in a small bowl with electric mixer. Sift flour, baking powder, and salt. Pour beaten eggs in large bowl and gradually beat in sugar, vanilla, and water. Now beat in flour until well-mixed. Pour in pan and spread into corners. Bake 12 to 15 minutes. Pour powdered sugar into sifter; using a dish towel, cover towel with powdered sugar. Remove cake from oven and turn out immediately onto towel. Sprinkle with more powdered sugar and roll up in towel. Let cool. Unroll cake. Cover with jelly and re-roll without towel.

Carmen Boatwright

Cakes

Pecan Candy Cake

Serves 12

1½ cups (½ pound) red
candied cherries
1½ cups (½ pound) candied
pineapple, chopped
1½ cups (½ pound) pitted dates,
chopped
1 tablespoon plain flour
4½ cups pecans, coarsely chopped
1¼ cups flaked coconut
1 can sweetened condensed milk
3 to 4 tablespoons brandy
or bourbon (optional)

Like fruitcake, this cake should be made 2 weeks before serving.

Preheat oven to 250 degrees. Grease and flour a tube pan with a removable bottom. Combine cherries, pineapple, and dates in a large bowl. Sprinkle with flour. Toss and cover fruit with flour. Add pecans and coconut; mix well. Add condensed milk. Stir to mix. Spoon into prepared tube pan, smoothing top. Bake 1½ hours. Cool on cake rack. If using brandy or bourbon, spoon over top of cake before refrigeration. Wrap tightly in foil. Refrigerate at least 2 weeks before serving. Cuts best when cold with serrated knife.

Carmen Boatwright

Poppy Seed Cake
Serves 12

1 box butter recipe yellow
Duncan Hines Cake Mix
1 small box instant vanilla pudding
4 eggs
½ cup dry sherry
½ cup sour cream
½ cup oil
½ cup white sugar
¼ cup poppy seeds

Mix all ingredients for 2 minutes in electric mixer. Grease and flour a tube pan. Pour in batter and bake at 350 degrees for 50 minutes. Cool in pan, then remove to wire rack.

Carmen Boatwright

Cakes

Pumpkin Cheesecake

Serves 12

16-ounce package pound cake mix
3 eggs, divided
2 tablespoons butter, melted
4 teaspoons pumpkin pie spice,
divided
8-ounce package cream cheese
14-ounce can sweetened
condensed milk
16-ounce can pumpkin
1 teaspoon cinnamon
½ teaspoon salt
1 cup chopped pecans
whipped cream topping

In a small mixing bowl, combine cake mix, 1 egg, butter, and 2 teaspoons pumpkin pie spice. Beat on low until mixture is crumbly. Press into bottom of 13" x 9" baking pan. Set aside.

In large mixing bowl, beat cream cheese until fluffy. Add condensed milk, 2 eggs, pumpkin, remaining pie spice, cinnamon, and salt. Mix until well blended. Pour into crust; sprinkle with nuts; bake at 350 degrees for 35 to 45 minutes or until set. Cool. Refrigerate until ready to serve. To serve, cut into squares and top with whipped topping or whipped cream.

Joan Dear

Pumpkin Roll

Serves 8

Cake Ingredients:

3 eggs
1 cup sugar
1 teaspoon lemon juice
 $\frac{2}{3}$ cup pumpkin
 $\frac{3}{4}$ cup flour
1 teaspoon baking powder
2 teaspoons cinnamon
1 teaspoon ground ginger
1 teaspoon nutmeg
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup walnuts or pecans,
chopped fine
 $\frac{1}{4}$ cup powdered sugar

Filling Ingredients:

6 ounces cream cheese
4 tablespoons butter or margarine
 $\frac{1}{2}$ teaspoon vanilla
1 cup powdered sugar

Beat 3 eggs for 5 minutes or until frothy. Gradually add 1 cup sugar. Add lemon juice and pumpkin. Mix well. In another bowl, mix flour, baking powder, cinnamon, ginger, nutmeg, and salt. Fold egg mixture into dry mixture and mix well. Apply Wilton cake release to a 10" x 15" x 1" baking pan (cookie sheet with raised sides). Top with chopped walnuts or pecans. Bake at 375 degrees for 12 to 14 minutes. Let cool for 10 minutes. Turn out cake onto a dish towel that is sprinkled with powdered sugar from a sifter. Start at end and roll towel and cake up together and let cool completely. Mix cream cheese, butter, vanilla, and powdered sugar well. Unroll cake, remove towel and spread filling mixture evenly on top of cake. Re-roll cake with mixture on the inside. Wrap in plastic wrap and chill in refrigerator for desired hardness.

Julia Ariail

Cakes

Raw Apple Cake With Caramel Sauce

Serves 12

2 cups sugar
½ cup butter
2 eggs
1 tablespoon vanilla
2 cups flour
1½ teaspoons baking soda
1 tablespoon cinnamon
1 teaspoon nutmeg
4 cups chopped apples
(no need to peel, but
you can do so if preferred)
½ cup chopped nuts (optional)
unsweetened whipped cream

Caramel Sauce:

½ cup brown sugar
½ cup white sugar
½ cup butter
½ cup half and half

Preheat oven to 350 degrees. Cream butter and sugar in large bowl. Add eggs and vanilla, beating until combined. In separate bowl, combine dry ingredients. Add to creamed mixture, beating until well combined. Batter will seem dry; if too stiff to work with, add a couple tablespoons of buttermilk or yogurt or sour cream. Add chopped apple and nuts, beating on medium speed. Pour batter in greased pan (either a 9" x 13" or a 12-cup Bundt). Bake for 40 to 45 minutes—test cake to make sure it's done in center before removing from pan! To serve, cut into pieces; top with unsweetened whipped cream and drizzle with warm caramel sauce. Combine sauce ingredients in a small saucepan. Heat, stirring, until smooth. Serve with cake.

Jane Kinney

Refrigerated Pineapple Cake

Serves 12

1 package Duncan Hines
yellow cake mix
2 cups sugar
16 ounces sour cream
20-ounce can crushed pineapple,
drained
9-ounce container Cool Whip

Bake cake mix in two layers according to package directions. After cooling, split each in 2, making four layers.

Mix sugar, sour cream, and drained pineapple. Reserve 1 cup of mixture. Layer cake layers, putting the mixture on top of each layer (even the top). Add to the one cup reserved mixture one large 8- to 9-ounce container Cool Whip. Frost the cake. Keep refrigerated. May be frozen then thawed in refrigerator. Good to refrigerate up to 3 days before serving. A great make-ahead.

Joan Dear

Cakes

Rum Cake

Serves 10 to 12

1½ cup butter, softened
1½ cups sugar
3 large eggs + 1 egg yolk
2 teaspoons vanilla
2 tablespoons grated lemon rind
½ cup dark rum
¼ cup banana liqueur
3 cups cake flour
2 teaspoons baking powder
½ teaspoon baking soda
⅛ teaspoon salt
½ cup pecans, chopped fine
1 cup whipping cream
¼ cup powdered sugar

Rum Syrup:

10 tablespoons butter
¾ cup sugar
½ cup dark rum
¼ cup banana liqueur

Beat butter and sugar until fluffy. Add eggs and vanilla one at time until blended. Add lemon rind. Beat well. Gradually add rum and banana liqueurs. Beat well. Sift dry ingredients. Add to batter alternately with whipping cream. Begin with flour and end with flour. Grease a Bundt pan. Sprinkle nuts in bottom of pan. Pour in batter. Bake at 350 degrees for 55 to 60 minutes. Cool in pan on wire rack for 15 minutes.

To make the rum syrup, melt butter in saucepan on stove top. Add other ingredients. Stir often. Bring to boil. Reduce heat. Cook 8 to 10 minutes, stirring often. Remove from heat. Cool 10 minutes.

Pierce cake many times and pour rum syrup over cake.

Let stand 45 minutes. Remove from pan; cool on rack. Sprinkle with powdered sugar.

Carmen Boatwright

San Francisco Earthquake Cake

Serves 12

1 cup coconut, flaked
1 cup nuts, chopped
1 package German chocolate
cake mix
8 ounces cream cheese
1 stick margarine
1 box powdered sugar

Spray oil into a 9" x 13" x 2" pan. Sprinkle pan with nuts and coconut. In mixer, make cake according to package directions and spread batter over coconut. In mixer, combine cream cheese, margarine, and powdered sugar. Drop by tablespoons-full into cake. Drop hard into batter. Bake at 350 degrees for 40 to 45 minutes.

Henrietta (Hank) Barnes

Seven Layer Chocolate Cake

Serves 12

1 package Duncan Hines
Yellow Cake Mix

Chocolate Frosting:

3 cups granulated sugar
9 heaping tablespoons cocoa
2 sticks and 2 tablespoons
melted butter
12-ounce can evaporated milk
5-ounce can evaporated milk

Prepare cake according to directions on box.

Make small layers by putting $\frac{3}{4}$ cup batter into nine-inch round cake pans sprayed with Pam. Makes approximately seven or eight layers. Bake at 350 degrees until lightly browned.

Mix together in a three-quart saucepan sugar, cocoa, and butter. Add evaporated milk and mix well. Cook over medium heat to soft ball stage (240 degrees). Let cool and frost cake.

Helen Tucker

Cakes

Tyler's Pound Cake

Serves 12

½ cup margarine
½ cup shortening
3 cups sugar
5 eggs
1 cup milk
1 teaspoon vanilla
½ teaspoon salt
½ teaspoon baking powder
3 cups all-purpose flour

Preheat oven 350 degrees. Grease and flour cake pans. Cream well together margarine, shortening, and sugar. Add milk. Add eggs one at a time, beating well. Add vanilla, salt, and baking powder. Add flour 1 cup at a time, mixing well between each addition. Pour into pan(s), baking for 1 hour. Check. Usually takes another 15 to 25 minutes, depending on your oven.

(You can make sheet cakes, round cakes, cupcakes, or normal everyday pound cakes from this recipe without changing anything.)

****Do not use Splenda in yellow bag as a substitute. The cake will not rise!****

Leanne Johnson

Cookies

Dear Lord, thank you for this food.
Bless the hands that prepared it.
Bless it to our use and us to your service,
And make us ever mindful
of the needs of others.
Through Christ our Lord we pray. *Amen.*

Cookies

Table of Contents

Recipe	Contributed by	Page #	Recipe	Contributed by	Page #
Babe Ruth Squares.....	Beulah Murphy	351	Fantastic One-Pan Brownies	Pepi Nelson.....	364
Baby Ruth Bars	Jane Kinney.....	351	Flaky Apple Squares.....	Jane Kinney.....	365
Beacon Hill Brownies	Patricia Marks.....	352	Fruitcake Cookies.....	Julia Ariail	366
Biscotti.....	Lilyan Miller	353	Joye Bradley's Kahlua Brownies	Ann Burnette	367
Brenda's Brownies	Tammy Borders.....	354	Lemon Cheese Bars	Joan Dear	368
Brownies	Jane Ferrell.....	355	M & M Bars.....	Jane Kinney.....	369
Brown Sugar Shortbread	Jane Kinney.....	356	Melt-In-Your-Mouth		
Butter Brickle Bars.....	Jane Kinney.....	356	Sugar Cookies	Jennifer Carter	370
Crème de Menthe Squares	Jane Kinney.....	357	Mixed Nut Cornflake Brittle.....	Christ Church Member	371
Coconut Snowball Crisps	Edith Shepherd	358	Nut Goodie Bars	Jane Kinney.....	372
Cream Cheese Squares	Janet Dickman	359	Oatmeal Peanut Butter Jumbos	Jennifer Carter	373
Danish Puff	Jane Kinney.....	360	Rhonda's Truffles	Gail Hobgood.....	374
Dirty Cookies.....	Judy DeMott.....	361	Strawberry Cheesecake Bites	Helen Tucker.....	375
Easy Peanut Butter Cookies.....	Edith Shepherd	362	Toffee Bars.....	Jane Kinney.....	376
Espresso Shortbread	Jane Kinney.....	363			

Babe Ruth Squares
Serves 12

1 cup sugar
1 cup light Karo syrup
1½ cups peanut butter
5 cups Rice Krispies
6 ounces chocolate bits
6 ounces butterscotch bits

Boil sugar and syrup until dissolved. Remove from heat and stir in peanut butter, then fold in Rice Krispies. Press in the bottom of a 13" x 9" greased pan. Cool. Melt chocolate and butterscotch bits over hot water. Frost and cut into squares.

Beulah Murphy

Baby Ruth Bars
Serves 12

¾ cup margarine or butter
¼ cup light corn syrup
½ cup crunchy peanut butter
1 cup packed brown sugar
1 teaspoon vanilla extract
4 cups quick-cooking oatmeal

Melt together butter or margarine, syrup, peanut butter, sugar, and vanilla. Pour over oatmeal; mix well. Press mixture into a greased 9" x 13" pan. Bake at 375 degrees for 10 minutes. Cool.

In a heavy saucepan over medium heat, melt the first 4 topping ingredients together, stirring until smooth.

When smooth, stir in 1 cup salted peanuts. Spread evenly over baked mixture. Chill. Cut into squares.

Topping:

6 ounces butterscotch chips
6 ounces semi-sweet chocolate chips
12 ounces milk chocolate chips
½ cup crunchy peanut butter
1 cup salted peanuts

Jane Kinney

Cookies

Beacon Hill Brownies

Makes 24 to 32

1 package (8 squares) Baker's
unsweetened chocolate
1 cup butter
5 eggs
3 cups sugar
1 tablespoon vanilla
1½ cups flour
(or, if nuts are omitted,
1¾ cups)
2 cups coarsely chopped nuts

Melt chocolate with butter over low heat, stirring constantly. Meanwhile, beat eggs, sugar, and vanilla at high speed for 10 minutes. Blend in chocolate & butter mixture at low speed. Add flour, beating just to blend. Stir in nuts (optional). Spread mixture in a 13" x 9" pan lined with foil and sprayed with Baker's Joy. Bake at 375 degrees for 15 minutes; turn oven to 350 degrees and bake for another 20 minutes. When the edges pull slightly away from the pan, the brownies are done. Optional topping: Just before the brownies are done, take the pan out of the oven and place small after-dinner mints on the top (1½ packages of Andes mints, for instance); return to the oven for 1 to 2 minutes. Then spread the mints over the brownies and cool in the pan. Before the mint topping sets completely, score it with a knife into 24 to 32 squares.

Patricia Marks

Biscotti

Serves 12

½ cup whole almonds
⅓ cup butter
¾ cup sugar
2 eggs
1 teaspoon vanilla
¼ teaspoon almond extract
2 teaspoons grated orange zest
2¼ cups flour
1½ teaspoons baking powder
⅛ teaspoon nutmeg
¼ teaspoon salt

Bake nuts in 325-degree oven until golden brown, about 8 to 10 minutes. Let cool.

In mixing bowl, cream butter and sugar until light and fluffy. Beat in eggs, vanilla, almond extract, and orange zest. In separate bowl, combine flour, baking powder, nutmeg and salt. Add to creamed mixture, mixing until blended.

Cut almonds into halves and fold in. Divide dough in half. Place on greased baking sheet and form two logs about ½ inch thick, 1½ inches wide and 12 inches long, spacing them about 2 inches apart.

Bake in middle of 325-degree oven for 25 minutes or until golden brown. Transfer to rack and cool for about five minutes.

Place on cutting board. With a serrated knife slice diagonally at a 45 degree angle about ½ inch wide. Lay slices flat on baking sheet and return to oven for 10 minutes. Turn them once to dry slightly.

Lilyan Miller

Cookies

Brenda's Brownies

Serves 12

2 cups sugar
¾ cup butter
4 tablespoons cocoa, melted
3 eggs, beaten
1½ cups self-rising flour, sifted
2 tablespoons vanilla

Icing:

1 stick butter
4 tablespoons cocoa
⅓ cup milk
1 box of confectioner's sugar
1 teaspoon vanilla

Mix together all of the ingredients. Pour into greased or sprayed 9" x 13" pan and bake at 325 degrees for 30 minutes. When cooled, spread brownies with icing.

To make the icing, melt butter in sauce pan with burner on low. Add cocoa and mix well. Add milk and heat to just boiling. Remove from heat and add confectioner's sugar and vanilla. Pour over brownies.

Tammy Borders

Brownies

Serves 12

2 eggs
1 cup sugar
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ cup nuts
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup butter, melted
2 squares chocolate, melted
small box of marshmallows

Icing:

2 tablespoons of butter
4 tablespoons of cream or milk
2 cups of 4x sugar
 $\frac{1}{4}$ cup cocoa
a pinch of salt

Beat eggs and sugar together, then add flour, nuts, and salt mixed together. Add butter and chocolate that have been melted together. Bake in greased pan for 20 minutes at 350 degrees. Remove from oven and put marshmallows on top. Return to oven; let marshmallows puff up, then press down and cover with icing. To make the icing, bring to boiling point butter and cream or milk. Then add sugar, cocoa, and salt.

Note: This brownie recipe was Laura Mae Robinson's. She made them every year for the Christ Church Christmas Bazaar. People would place orders before the Bazaar. Don't know how many she would make every year. They were very popular!!

Jane Ferrell

Cookies

Brown Sugar Shortbread

Serves 12

1½ cups butter
1 cup packed brown sugar
1 teaspoon vanilla extract
3 cups flour
½ teaspoon salt

Cream butter, sugar, and vanilla until light and fluffy. Stir in flour and salt until just blended. Form into 4 balls; wrap balls well and refrigerate 1-2 hours. Heat oven to 325 degrees. Remove one ball of dough from the refrigerator. On a lightly floured surface, roll out ball of dough to ¾" thickness. Cut, using cookie cutters of your choice. Place on ungreased cookie sheets; sprinkle with pearl sugar (or colored sugar for holidays). Bake until set and slightly browned (approximately 15 - 19 minutes). Cool on a rack. Store in a loosely covered container.

Butter Brickle Bars

Serves 12

1 sleeve graham crackers
½ cup butter
½ cup brown sugar
1 cup pecan pieces
12 ounces milk chocolate chips
6 ounces brickle pieces
(found in baking section
of the grocery store)

Jane Kinney

Preheat oven to 350 degrees. Line a lightly greased 9" x 13" pan with the graham crackers, cutting or breaking to fit. Melt butter; add brown sugar. Bring to a boil, stirring, and then boil, still stirring, for 2 minutes. Pour over crackers in pan. Sprinkle with the pecan pieces and then bake for 10 minutes. Remove from oven. Sprinkle the chips evenly over the surface and return the pan to the oven for no more than 2 minutes. Remove from the oven, and spread the melted chips evenly. Sprinkle with the brickle chips. Cool and cut.

Jane Kinney

Crème de Menthe Squares
Serves 12

1¼ cup margarine or butter,
separated
½ cup cocoa
3½ cups powdered sugar,
sifted and separated
1 beaten egg
1 teaspoon vanilla extract
2 cups graham cracker crumbs
⅓ cup green crème de menthe
liqueur
1½ cups semi-sweet
chocolate chips

Bottom layer: Melt ½ cup of the butter or margarine with the cocoa, stirring well until blended. Remove from heat. Add ½ cup of the powdered sugar, the beaten egg, and vanilla and stir. Stir in graham cracker crumbs. Mix well, and press into an ungreased 9" x 13" pan. Middle layer: Melt ½ cup of the butter or margarine and combine with the crème de menthe in a small bowl. With mixer on low speed, beat in 3 cups of the powdered sugar. Spread over bottom layer. Chill one hour. Top layer: Combine ¼ cup margarine or butter with chocolate chips and melt over low heat, stirring well. Spread over chilled mint layer. Chill 1-2 hours. Cut in small squares. Keep refrigerated in a covered container.

Jane Kinney

Cookies

Coconut Snowball Crisps

Makes 3 dozen

3 large egg whites
1 pinch salt
1 cup confectioners' sugar
2 cups sweetened shredded coconut
2 cups crispy rice cereal
¼ cup cornstarch

Position racks in the upper and lower thirds of the oven and preheat to 200 degrees. Line 2 cookie sheets with parchment paper. Using an electric mixer fitted with a whisk, beat the egg whites and salt on medium speed until thick and foamy. Sprinkle in the confectioner's sugar and, once incorporated, beat at high speed until firm and glossy, about 5 minutes.

In a medium bowl, toss together the coconut, rice cereal, and cornstarch. Using a rubber spatula, gently fold into the egg mixture until combined.

Drop rounded teaspoons of the mixture about 1" apart on the prepared cookie sheets. Bake until firm and dry to the touch, about 1 hour. Let cool completely.

Adapted from Rachael Ray recipe
Edith Shepherd

Cream Cheese Squares
Serves 12

Crust:

1 package butter cake mix
½ cup butter, room temperature
2 eggs, slightly beaten
¾ cup chopped pecans

Topping:

8-ounce package cream cheese,
softened
2 eggs
1 pound powdered sugar, sifted
1 teaspoon vanilla extract

Preheat oven to 350 degrees.

Combine all crust ingredients and pat into a 9" x 13" pan that has been well greased and floured. Bake at 350 degrees for 15 minutes. Remove from oven.

Beat cream cheese in a large bowl with an electric mixer until smooth. Add eggs, one at a time. Beat in sugar until mixture is smooth. Add vanilla extract. Spread evenly over crust and bake for 15 minutes or until set. (Cake will rise and fall). Cool, then refrigerate. Sprinkle w/powdered sugar and cut into squares.

Janet Dickman

Cookies

Danish Puff

Serves 12

1 cup flour
½ cup chilled butter
(not margarine)
2 tablespoons water
1 cup water
½ cup butter
1 tablespoon pure almond extract
1 cup flour
3 eggs

Icing:

1 cup powdered sugar
2 teaspoon almond extract
A little cream or milk
Sliced almonds

Mix flour, ½ cup chilled butter, and 2 tablespoons water like you would for a pie crust. Divide dough into two pieces. Pat each in a long strip (about 2" to 3" wide) onto a greased 10" x 15" pan (jellyroll pan or cookie sheet)—make each fairly thin. Place in refrigerator. Can be refrigerated overnight for a crisper crust.

Preheat oven to 300 degrees.

In a 2-quart saucepan, bring 1 cup water and ½ cup butter to a rolling boil. Remove from heat. Stir in almond extract. Stir in flour, all at once; stir quickly until smooth. Add eggs, one at a time, stirring until each is well blended in. Spread dough on top of unbaked crusts. Bake for 30 to 40 minutes, until tops are puffy and just starting to brown at the edges. Remove from oven and cool completely.

Make icing fairly stiff. Drizzle over baked puffs.

Sprinkle almonds on top.

Jane Kinney

Dirty Cookies
Serves 24

2 cups brown sugar
2 cups granulated sugar
2 cups Crisco
4 eggs
3 cups oatmeal
4 cups plain flour
2 teaspoons baking soda
2 teaspoons salt
2 teaspoons baking powder
2 teaspoons vanilla
1 cup chopped pecans
2 cups coconut

Cream sugar and Crisco. Beat in eggs. Sift together dry ingredients and add to creamed mixture. Mix well. Fold in coconut, vanilla, and pecans. Form into small balls and place on cookie sheet. Do not press down. They will spread when cooked.
Bake at 350 degrees for 12 minutes.
Good for a crowd. Recipe can be cut in half.

Judy DeMott

Cookies

Easy Peanut Butter Cookies

Makes 8

1 cup peanut butter
(smooth or nutty)
1½ cups granulated sugar
1 egg
1 teaspoon vanilla

Mix all ingredients together thoroughly. Take portions of dough the size of walnuts and roll lightly in sugar to keep from sticking to hands. Roll into balls and place on greased cookie sheet (or parchment paper). Press with fork and make crisscross on top. Bake in 350-degree oven for 12 minutes. Cool slightly before removing. (These may also be used for ice cream sandwiches, and then rolled in chopped nuts.)

Adapted from Paula Dean's recipe
Edith Shepherd

Espresso Shortbread
Makes 9

1½ cups powdered sugar
¾ cup cocoa
2¼ cups flour
3 tablespoons cornstarch
½ teaspoon salt
1½ teaspoons vanilla extract
2 tablespoons instant espresso or
instant coffee powder
1½ cups butter

Sift together powdered sugar and cocoa and set aside. Sift together flour, cornstarch, and salt and set aside. Mix vanilla and instant espresso and set aside.

Cream 1½ cups butter. Add vanilla extract/ coffee mixture and beat well. Add powdered sugar/cocoa mix and beat 2 minutes. Add flour mix and beat until dough comes together. Line a 9" x 9" pan with parchment paper so that parchment covers the bottom as well as two opposing sides of the pan; then grease the parchment paper and sides of pan. Press dough evenly into pan. Score dough with knife. Bake at 325 degrees for 12 - 15 minutes (take care not to brown the dough). Remove from oven to cool. When slightly cool, run a sharp knife along the score lines, though not cutting all the way through. When almost completely cooled, lift out of the pan, using the parchment paper on the sides. Using a very sharp knife, cut completely through along the score lines.

If you wish, you can dip one end of each piece into melted semi-sweet chocolate and/or drizzle the whole thing with melted semi-sweet or white chocolate.

Jane Kinney

Cookies

Fantastic One-Pan Brownies

Serves 12

½ cup butter
2 squares chocolate
1 cup sugar
2 eggs, beaten
½ cup flour
1 teaspoon vanilla
1 teaspoon baking powder
(optional for more
cake-like brownies)
Nuts, optional
powdered sugar
chocolate mint patties

In 325 degree oven in a 9" x 9" pan, melt butter and chocolate together. Remove from oven and add sugar, then eggs, mixing after each. Add flour, vanilla, and optional baking powder, and nuts. If feeling poor, dust with powdered sugar. If feeling fancy, top with chocolate-covered mint patties while brownies are still warm. Instant frosting!

Pepi Nelson

Flaky Apple Squares

Serves 12

2½ cups flour
1 tablespoon sugar
1 cup lard or Crisco
1 egg, separated
milk
approximately 2 cups flake cereal
(corn flakes or Special K)
8-10 apples, peeled and sliced
(tart apples like Granny Smiths
are best)
1 cup sugar
1 tablespoon cinnamon

Glaze:

1 cup powdered sugar,
1 teaspoon almond extract
1 teaspoon milk

For crust, blend first three ingredients with a pastry blender or a fork. Mix egg yolk with enough milk to equal $\frac{2}{3}$ cup. Add to crust ingredients and stir with a fork until moistened. NOTE: You may substitute your favorite pie crust recipe; if so, you'll need the equivalent of 4 pie crusts. Divide dough into two equal portions; wrap and refrigerate one; with the other, roll out thinly on floured board to fit a jelly roll pan (10" x 15"). Fit to bottom of pan and up sides a bit. Crush 2 handfuls of cereal and sprinkle across bottom of crust. Chill crust while working on filling.

Mix apples, sugar, and cinnamon and pour over cereal in crust. Roll out remaining dough to make top crust; place on top of filling. Beat egg white until stiff, then brush over top of crust (the egg white will clump in places, which is fine). Bake at 400 degrees for 10 minutes; reduce heat to 350 degrees and bake a further 40 to 50 minutes. While bars are still warm, pour over them a thin powdered sugar glaze (powdered sugar, almond extract, and enough milk to make a glaze consistency). Cut into squares.

Jane Kinney

Cookies

Fruitcake Cookies

Makes 24

½ cup butter at room temperature
1 cup light brown sugar
2 eggs at room temperature
1 teaspoon vanilla
¼ teaspoon salt
1 cup flour
2 cups pecans, chopped
12 ounces candied pineapple,
finely chopped
8 ounces candied red cherries,
finely chopped

Cream butter and sugar; add eggs, vanilla, salt, and flour. Grease and flour a 13" x 9" pan. Put pecans in pan; drop on batter and spread. Press fruit firmly into batter. Bake at 300 degrees for 45 - 50 minutes. Cut into small squares while still warm and store in covered tin.

From Vivian Varner
Julia Ariail

Joye Bradley's Kahlua Brownies
Makes 24

1 cup butter, at room temperature
1 box light brown sugar
3 eggs, at room temperature
2 teaspoons baking powder
½ teaspoon salt
2 cups flour
2 tablespoons Kahlua liqueur
1 tablespoon vanilla
2 cups coarsely chopped pecans

Preheat oven to 350 degrees.

Cream butter and sugar. Lightly beat 3 eggs, then add eggs to the butter and sugar mix, then add dry ingredients and flavorings. Mix thoroughly and add chopped nuts.

Grease bottom of 9" x 13" Pyrex or heavy pan. Pour batter into pan.

Bake 25 to 30 minutes at 350 degrees. Remove from oven. Cut when still warm. Store in covered container. Freezes well.

Eggs and butter should be at room temperature. I take out of refrigerator the night before or about 4-5 hours before. Butter needs to be soft, not melted.

Eliminate flavoring if you like the plain butterscotch taste.

Ann Burnette

Cookies

Lemon Cheese Bars

Makes 24

1st Layer:

1 box lemon cake mix

2 eggs

1 stick margarine

2nd layer:

8-ounce package cream cheese or

Neufchatel cheese

1 pound box powdered sugar

2 eggs

3rd layer:

1 cup sliced almonds or

shredded coconut, or

skip all together

Mix 1st layer ingredients until blended. Spread or pat into greased and floured 13" x 9" pan.

Mix 2nd layer ingredients and pour on top of cake batter.

If using 3rd layer, sprinkle on top of second layer.

Bake at 325 degrees, 45 minutes or until cheese layer is light brown and set. Cool, then chill before cutting for ease.

Can keep in refrigerator.

Joan Dear

M & M Bars

Makes 24

2 cups quick-cooking oatmeal
¾ teaspoon salt
1½ cups flour
1 teaspoon baking soda
1 cup packed brown sugar
1 cup melted butter
2 tablespoons vegetable
shortening (Crisco)
1 cup M&M's (plain, not peanut)
1 can sweetened, condensed milk
½ cup M&M's

Mix together oatmeal, salt, flour, baking soda, brown sugar, and butter until crumbly; save out 1½ cups of this mixture for the topping. Press the rest into a greased 9" x 13" pan. Bake at 350 degrees for 5 minutes.

In a small frying pan or heavy saucepan over low to medium heat, melt shortening. Add 1 cup M&M's. Stir constantly, letting the candies melt. You may need to mash the candies with the spoon, once they're starting to warm, to loosen candy coating. Do not leave unattended on stove top or without stirring.

When melted, stir in condensed milk (I use the fat-free variety); mix well and pour over crust.

Mix ½ cup M&M's with the reserved topping. Sprinkle over the top of the bars and bake for 20 minutes. Allow to cool before cutting.

Jane Kinney

Cookies

Melt-In-Your-Mouth Sugar Cookies

Makes 7 dozen

8-ounce package cream cheese,
softened

2 cups butter, softened

2 cups sugar

2 eggs, separated

1 teaspoon vanilla

4½ cups all-purpose flour

Colored sprinkles and/or sugars

Icing:

1½ cups sugar

4 tablespoons butter or shortening

1 teaspoon vanilla

3 tablespoons milk

food coloring

In a large mixing bowl, combine butter and cream cheese until light and fluffy. Add sugar, egg yolks, and vanilla; mix well. Gradually add flour. Can do one of two things next:

1.) Cover and chill dough 2 hours until firm. Roll out on a floured surface to ¼" thickness and cut into desired shapes

2.) Do not chill. Simply roll dough into 1" balls. Roll balls in various colored sprinkles or sugars.

Bake at 350 degrees for 10 to 12 minutes or until set (not browned)

Cool in pan 5 minutes; remove to wire racks to cool completely.

Frosting: If you have made the cut-out version, combine 1 cup sugar, butter or shortening, vanilla, and milk in a mixing bowl; beat until smooth. Gradually add remaining ½ cup sugar; beat until light and fluffy, about 3 minutes. Add enough milk and desired food coloring until frosting reaches desired consistency.

Jennifer Carter

Mixed Nut-Cornflake Brittle
Makes 1¼ pounds

¾ cup sugar
½ cup light corn syrup
¼ cup butter
6 cups cornflakes
1½ cups mixed nuts

Line a 15" x 10" baking pan with foil and grease the foil; set aside.
In a large heavy saucepan, combine the sugar, corn syrup and butter.
Cook and stir over medium-high heat until sugar is dissolved and
mixture begins to boil. Remove from heat. Stir in cornflakes and nuts.
Spread into prepared pan. Bake at 300 degrees for 25 minutes. Cool on
a wire rack. Break into pieces.
Store at room temperature in an airtight container.

Christ Church Member

Cookies

Nut Goodie Bars

Makes 24

1 cup peanut butter
6 ounces semi-sweet chocolate chips
6 ounces butterscotch chips
½ cup butter or margarine
¼ cup milk
2 generous tablespoons
vanilla pudding powder
(Not instant—must be the
“cook and serve” kind)
½ teaspoon maple flavoring
3 cups powdered sugar
1 cup salted peanuts

Grease a 9” x 13” pan. Melt peanut butter, chocolate chips, and butterscotch chips together in a double boiler. Stir until smooth, then pour half in bottom of greased pan; spread out evenly, then refrigerate the pan. Set aside the remaining chocolate mixture.
Melt butter in a saucepan; stir in milk and vanilla pudding powder. Heat, stirring over medium heat to a simmer. Remove from heat. Stir in maple flavoring and powdered sugar.
Spread over cooled chocolate mixture in pan.
Stir 1 c. salted peanuts into remaining melted chocolate mixture (the peanuts are optional if you used crunchy peanut butter). Spread over maple layer in pan. Refrigerate until set.
Keep refrigerated. Bars are easier to cut if you remove pan from refrigerator and let sit for about 5 minutes before cutting.
Can double the recipe and use a jellyroll pan (11” x 15”).

Jane Kinney

Oatmeal Peanut Butter Jumbos

Makes 24

1 cup peanut butter
½ cup butter
½ teaspoon baking soda
1½ teaspoons baking powder
1½ cups packed brown sugar
½ cup granulated sugar
3 eggs
2 teaspoons vanilla
4 cups rolled oats
¾ cup chopped nuts
(peanuts or pecans)
1½ cups mini M&M's

In a large mixing bowl, beat peanut butter, butter, baking soda and powder, and sugars until combined. Beat in eggs and vanilla. Stir in oats, nuts, and candy.

Drop dough by level ¼ cupfuls 4" apart onto an ungreased cookie sheet. Bake at 350 degrees for 15 minutes or until edges are lightly browned. Cool 1 minute in pan, then transfer to wire rack to cool completely.

Jennifer Carter

Cookies

Rhonda's Truffles

Makes 30

9-ounce package Famous
Chocolate Wafers
1 cup sifted powdered sugar
1 cup toasted almonds, ground fine
 $\frac{1}{3}$ cup Godiva Chocolate liqueur
 $\frac{1}{4}$ cup light corn syrup
24 ounces almond bark
candy coating
8-ounce package semi-sweet
chocolate morsels

Combine first 5 ingredients in mixing bowl. Shape into 1" balls; chill until firm. Melt almond bark coating on top of double boiler over simmering water. Dip balls into coating and place on waxed paper-covered cookie sheets. Place semi-sweet chocolate in microwave-safe bowl; microwave on high for 1 minute, stir, continue microwaving and stirring at 20-second intervals until chocolate is melted. Using a spoon, drizzle melted chocolate over the truffles in random design. Store in refrigerator.

Gail Hobgood

Strawberry Cheesecake Bites
Makes 30

8-ounce package reduced-fat
cream cheese (Neufchatel cheese),
softened
½ cup powdered sugar
2 teaspoons lemon juice
½ teaspoon grated lemon peel
16 (about 1 pound) whole,
stemmed strawberries
8 (about 2/3 cup) graham cracker
squares, finely crushed

Chocolate variation:

½ cup semi sweet chocolate morsels
½ teaspoon of vanilla extract
8 chocolate wafers

Prep time 15 minutes. In a mixer bowl, beat together cream cheese, sugar, lemon juice, and lemon peel until smooth and creamy; set aside. Using a paring knife or small melon baller, partially hollow out top of strawberries to a depth of ¾ inch. Gently fill each strawberry with 1 tablespoon of cream-cheese mixture. Roll tops in graham cracker crumbs. Arrange on serving platter.

Note 1: To prepare recipe ahead of time, fill strawberries with cream cheese mixture: cover and refrigerate up to 6 hours. Roll in graham cracker crumbs just before serving.

Note 2: For a chocolate cheesecake variation, melt ½ cup semi-sweet chocolate morsels as package directs; stir into one 8-ounce package of softened cream cheese. Add ½ cup powdered sugar and ½ teaspoon of vanilla extract. Proceed as recipe directs, rolling filled strawberries in finely crushed graham crackers or chocolate wafer crumbs.

Helen Tucker

Cookies

Toffee Bars

Makes 24

½ cup butter
1 cup brown sugar
2 cups flour
⅔ cup butter
1 cup brown sugar
1 cup chopped pecans
12-ounce bag chocolate chips
(semi-sweet or milk chocolate
—your choice)

Cream ½ cup butter with sugar, then add flour using the mixer. It comes out like a very fine powder, about the consistency of commercial bread crumbs. Pour into lightly greased 9" x 13" pan. Press mixture evenly and firmly to make a crust.

Combine ⅔ cup butter and brown sugar in small saucepan; heat, stirring constantly, over medium heat and bring to a boil. Boil 1 minute, stirring constantly. Pour over crust. Sprinkle pecan pieces evenly over caramel. Bake 20 - 25 minutes at 350 degrees. Remove from oven and sprinkle chips evenly over top. Return pan briefly to oven for no more than 2 minutes. Remove from oven and spread melted chips over the top. Cool. Slice. Refrigerate.

Jane Kinney

Desserts

Father, we thank Thee for this food,
For health and strength and all things good.
May others all these blessings share,
And hearts be grateful everywhere. *Amen.*

Traditional American Blessing

Desserts

Table of Contents

Recipe	Contributed by	Page #
Amaretto Freeze	Gail Hobgood.....	381
Apple-Cheese Casserole	Judy DeMott & the Nunns	381
Apple Dumplings 1	Henrietta Barnes	382
Apple Dumplings 2	Carmen Boatwright	382
Banana Pudding 1	Henrietta Barnes	383
Banana Pudding 2	Carmen Boatwright	383
Blueberry Nut Crunch.....	Joan Dear	384
Bread Pudding With Bourbon Sauce	Josie & Aaron Parten	385
Cranberry-Apple Casserole.....	Happy Ingeman	386
Frozen Strawberry Dessert.....	Jane Kinney.....	387
Fruit Cobbler	Joan Bailey	388
Hot Fruit Casserole.....	Norma Tomberlin	388
Jell-O Divinity	Carmen Boatwright	389
Lemon Lush	Joan Dear	390
Microwave Fudge	Phyllis Hiers	391
Pavlova.....	Gail Hobgood.....	391
Popcorn Balls.....	Carmen Boatwright	392
Quick Peach Cobbler.....	Carmen Boatwright	392
Strawberry-Pretzel Dessert	Edith Shepherd	393
Tennessee Boiled Custard.....	Bill Gabard	394
Watermelon and Lime Granita	Julia Ariail	394

Amaretto Freeze

Serves 6

½ cup amaretto liqueur
1 tablespoon brown sugar
1 quart vanilla ice cream
whipped cream (optional) or
Cool Whip
maraschino cherries (optional)

Combine amaretto and brown sugar; stir until sugar dissolves. Combine ice cream and amaretto mixture in container of electric blender; process until smooth. Pour into 6 individual freezer-proof serving dishes, and freeze. Garnish with whipped cream and maraschino cherries just before serving, if desired.

Gail Hobgood

Apple-Cheese Casserole

Serves 8

1 can White House Apples
1 stick margarine
¾ cup all purpose flour
1 cup sugar
½ pound Velveeta cheese, grated
or Cheddar cheese, grated

Preheat oven to 350 degrees. Place apples in bottom of buttered casserole dish. Blend margarine and flour. Do not use a mixer to do this! Add sugar and cheese. Pour this mixture over apples. Bake for 30 to 45 minutes.
This recipe must really be good. Two Christ Church members submitted it.

From Valdosta Junior Service League *Taster's Luncheon Cookbook*
Judy DeMott and the Nunns

Desserts

Apple Dumplings 1

Serves 4

- 1 can crescent rolls
- 1 apple, cored and cut
into 8 slices
- ½ cup butter
- 1 cup sugar
- 1 cup orange juice

Spray 9" x 9" casserole dish with Baker's Joy baking spray. Preheat oven to 350 degrees. Cut apple into 8 slices. Roll each apple slice in a crescent roll triangle, covering well. Melt butter in saucepan, adding sugar and orange juice. Stir until sugar dissolves. Pour over dumplings. Bake at 350 degrees for 30 minutes.

Henrietta (Hank) Barnes

Apple Dumplings 2

Serves 8

- 1 can Pillsbury Crescent Rolls
- 2 large Granny Smith apples,
peeled, cored, and quartered
- 6 tablespoons butter
- ½ cup plus 1 tablespoon sugar
- ½ cup water
- 1 teaspoon cinnamon

Preheat oven to 350 degrees. Spray baking dish with cooking spray. Spread out roll dough on floured surface. Place quarter of apple in center of roll; wrap and seal. Place in bottom of baking dish. Continue until you use all rolls. Heat butter, ½ cup sugar, and ½ cup water slowly until melted. Pour over apple dumplings. Sprinkle 1 tablespoon sugar or you can use brown sugar and 1 teaspoon cinnamon on top. Bake for 30 minutes. Serve with a scoop of vanilla ice cream.

Carmen Boatwright

Banana Pudding 1

Serves 4

2 small boxes instant vanilla pudding
3 cups cold milk
1 medium container Cool Whip
8 ounces cream cheese
1 box vanilla wafers
5 to 6 bananas, sliced

In large bowl, combine pudding mix and milk. Mix well. Fold in about $\frac{2}{3}$ of container of Cool Whip. In another bowl, mix cream cheese and about 4 or 5 spoons pudding mixture. Mix well. Fold cream cheese mix into pudding mix and blend well. Layer large serving dish with vanilla wafers, then bananas, then cover with pudding. Continue layering. Cover with Cool Whip and keep cold. This recipe is best made the day before serving.

Banana Pudding 2

Serves 8

6 eggs, separated
 $\frac{1}{2}$ cup all purpose flour
dash of salt
1 cup granulated sugar
1 pint half and half
1 pint regular milk
2 teaspoons vanilla
5 or 6 very ripe bananas, sliced
1 box vanilla wafers

Beat egg yolks until lemon-colored. Mix flour, salt, and sugar together. Beat into egg yolks until well-blended. Heat half and half and milk in top of double boiler. When hot, mix 1 cup of milk into egg mixture. Now add this mixture back into hot milk. Continue cooking until thick, stirring constantly. Remove from heat. Stir in vanilla. Line bottom of 2-quart casserole with vanilla wafers, then add layer of sliced bananas. Pour custard over top until bananas are covered. Add another layer of bananas and wafers. Continue layering, ending with custard. Now whip egg whites until stiff peaks form and cover the pudding with the meringue. Bake at 350 for 10 to 12 minutes.

Carmen Boatwright

Desserts

Blueberry Nut Crunch

Serves 12

20-ounce can crushed pineapple
in juice
2 to 3 cups fresh or frozen blueberries
 $\frac{3}{4}$ cup sugar
1 box yellow cake mix
1 stick butter, melted
 $\frac{1}{2}$ cup pecans, chopped
 $\frac{1}{4}$ cup sugar

Preheat oven to 350 degrees. Lightly grease a 9" x 13" baking dish.
Layer ingredients in order starting with pineapple. Bake at 350
degrees for 25 minutes. Take a large spoon and cut down into the
mixture several times. This will allow the juice to come up through
the dry powder of the cake mix. Bake an additional 30-40 minutes or
until top is golden brown.

Joan Dear

Bread Pudding With Bourbon Sauce

Serves 12 to 15

1-pound loaf French bread or
sliced white bread
1 quart (4 cups) milk *
3 eggs, beaten slightly
1½ cups sugar
1 cup raisins
2 tablespoons vanilla extract
3 tablespoons butter or margarine,
melted

Bourbon Sauce:

½ cup butter
1 cup sugar
½ cup half and half *
2 tablespoons bourbon**

Break bread into small chunks and put in a large bowl. Add milk and let soak about 10 minutes; crush with hands until blended. Add eggs, sugar, raisins, and vanilla. Pour butter into a 13" x 9" x 2" pan. Spoon pudding mixture into pan; bake at 325 degrees for 25 minutes or until pudding is very firm. Let mixture cool; then cut into squares. Place in dessert dishes, and spoon Bourbon Sauce over top of each serving.

* Fat free or reduced fat milk may be substituted to reduce fat and calorie content.

To make sauce, combine butter, sugar, and half and half in a heavy saucepan; cook over medium heat until sugar dissolves. Bring to a boil; reduce heat and simmer 5 minutes. Remove from heat. Let cool and add bourbon or other whiskey.

Yield: 1½ cups.

**Add whiskey to taste. Less than 2 tablespoons may be desired.

Adapted from *The Southern Living Cookbook*
Josie and Aaron Parten

Desserts

Cranberry-Apple Casserole

Serves 6 to 8

3 cups peeled, chopped apples
2 cup fresh cranberries
(can use frozen)
2 tablespoons all purpose flour
1 cup sugar
1 teaspoon lemon or orange zest
3 1½-ounce packages instant oatmeal
with cinnamon and spice
¾ cup chopped pecans
½ cup all-purpose flour
½ cup firmly packed brown sugar
½ cup butter, melted
pecan halves
additional cranberries

Preheat oven to 350 degrees. Combine apples, 2 cups cranberries, and 2 tablespoons flour, tossing to coat; add 1 cup sugar, mixing well. Place in a 2-quart casserole. Sprinkle with zest. Combine oatmeal, chopped pecans, ½ cup flour, and brown sugar. Add butter and stir well. Spoon over fruit mixture. Bake, uncovered, at 350 degrees for 45 minutes. Garnish with pecan halves and cranberries. This is a good holiday side dish.

From Josie's Book
Happy Ingeman

Frozen Strawberry Dessert
Serves 12

1 cup flour
¼ cup packed brown sugar
½ cup chopped pecans
½ cup melted butter
2 egg whites
1 cup sugar
2 cup fresh strawberries, cut up
2 tablespoons lemon juice
1½ cups cream, whipped
to stiff peaks

Mix flour, brown sugar, and pecans; pour in melted butter, and mix well with fork. Spread in bottom of a 9" x 13" pan. Bake 20 minutes at 350 degrees, stirring several times to crumble. Cool; reserve about ⅓ of the mixture. Spread the remaining ⅔ evenly over bottom of pan. In the large bowl of a stand mixer, or in a large glass bowl, add egg whites, sugar, strawberries, and lemon juice. Beat on low speed to blend; gradually increase mixer speed to high and beat until stiff peaks form (this takes a bit of time, so be patient). In a separate bowl, whip cream to stiff peaks. Fold cream into strawberry mixture. Spoon over crust, then sprinkle with reserved crumbs. Cover and freeze at least 12 hours. About 15 minutes before serving, remove from freezer to soften slightly. Cut into squares to serve; can garnish each piece with a bit more unsweetened whipped cream and a strawberry half.

Jane Kinney

Desserts

Fruit Cobbler

Serves 8

¼ cup butter
¾ cup flour
¾ cup sugar
¾ cup milk
¼ teaspoon salt
1½ teaspoon baking powder
1 can of fruit

Combine all ingredients and pour mixture into baking dish. Bake at 350 degrees for 35 minutes. This is my mother's quick recipe for cobbler and very good with ice cream.

Joan Bailey

Hot Fruit Casserole

Serves 12

1 can sliced peaches, drained
1 can pineapple chunks, drained
1 can pear halves (sliced), drained
14-ounce jar apple rings, drained
2 tablespoons cornstarch
½ cup brown sugar (packed)
½ cup sherry wine
¼ cup margarine
2 cups juice from drained fruit

Preheat oven to 350 degrees. Drain fruits, saving enough juice to make two cups. Arrange fruit in 9" x 12" casserole dish. Cook brown sugar, cornstarch, and margarine in saucepan until thick. Add sherry. Cook mixture until it thickens. Add juice and cook until thickened. Pour thickened sauce over the fruit and bake until bubbly (about 15 to 20 minutes).

Norma Tomberlin

Jell-O Divinity
Serves 6

3 cups sugar
¾ cup white corn syrup
¾ cup water
2 egg whites, beaten stiff
3-ounce package Jell-O, any flavor -
 strawberry, raspberry, orange
1 cup chopped pecans
oil or butter

Combine sugar, corn syrup, and water in saucepan. Bring to a boil, stirring constantly. Reduce heat and cook to hard ball stage (265 degrees on a candy thermometer). Combine beaten egg whites and Jell-O. Beat until firm peaks are formed. Pour hot syrup into egg whites and Jello in a very thin stream, as you continue beating. Continue beating until candy loses its gloss and holds its shape. Fold in nuts and drop by spoonfuls onto oiled or buttered wax paper. Cool and store in airtight container.

Carmen Boatwright

Desserts

Lemon Lush

Makes 3 dozen

Crust:

1 cup flour (self-rising or
all purpose)
½ to 1 cup pecans, ground or
chopped finely
1 stick margarine

Filling:

8-ounce package cream cheese
1 cup frozen whipped topping,
thawed
1 cup powdered sugar

Next layer:

2 3-ounce packages instant
lemon pudding/pie filling
3 cups milk

Topping:

whipped topping
pecans, chopped or ground

Mix crust and press into 13" x 9" baking pan. Bake about 20 minutes in 350-degree oven until lightly browned.

Combine filling ingredients and spread over cooked crust.

For next layer, mix together pudding and milk and beat for two minutes. Spread over cream cheese layer. Finally, top with enough whipped topping to cover. Sprinkle with nuts if desired. Refrigerate. Variations: 2 3 oz packages of chocolate pudding or 1 chocolate and 1 vanilla. All good.

Joan Dear

Microwave Fudge

Serves 8

½ cup margarine or butter, quartered
1 box 10x confectioner's sugar
½ cup cocoa
¼ cup milk
1 teaspoon vanilla
½ cup chopped nuts

Mix all but the last two ingredients in a microwave-proof bowl. Microwave on high 2 minutes. Stir well. Add vanilla and chopped nuts. Pour into a buttered baking dish and chill.

From Stephanie Hiers
Phyllis Hiers

Pavlova

Serves 8

6 egg whites
1 tablespoon white vinegar
2 cups sugar
8 ounces fat-free
Cool Whip topping
1 pint strawberries, sliced

This is an easy version of the traditional Australian Pavlova. It is sure to impress and is fat free. Heat oven to 300 degrees. Grease 9" glass pie pan with butter or margarine. Set aside. Beat egg whites until stiff; add vinegar and beat until combined. Add sugar, a little at a time, beating after each addition, until well dissolved in egg whites. Pour egg whites into pie pan, smoothing top, and bake in oven for 1 hour. Cool.

Combine sliced strawberries with Cool Whip; set aside. When pie has completely cooled, cut off top crust and crumble; set aside. Place Cool Whip mixture in center of cooled pie crust and place the crumbled crust on top. Refrigerate. Cut into wedges and serve.

Gail Hobgood
391

Desserts

Popcorn Balls

Serves 4

½ cup corn syrup
2 cups sugar
1 teaspoon butter
½ teaspoon vinegar
¼ teaspoon baking soda
1 package microwave popcorn

Cook the syrup, corn sugar, butter, and vinegar, stirring constantly until they reach crack stage. Take from stove; add soda, stirring well. Pop corn according to directions. Pour syrup mixture slowly over popped corn, then mix well until evenly distributed. Shape into balls.

Carmen Boatwright

Quick Peach Cobbler

Serves 6 to 8

4 cups sliced fresh peaches
1½ cups sugar
¼ cup butter
¾ cup milk
¾ cup flour
2 teaspoons baking powder
½ teaspoon cinnamon

Preheat oven to 350 degrees. Mix peaches with 1 cup sugar. Put butter in 8" x 8" baking dish. Set dish in oven for butter to melt. Mix together remaining sugar, milk, flour, and baking powder into a batter in a bowl. Pour batter over melted butter. Do not stir. Pour peaches over batter. Do not stir. Sprinkle peaches with cinnamon. Bake in 350-degree oven for 45 minutes. Serve with ice cream.

Carmen Boatwright

Strawberry-Pretzel Dessert

Serves 10 to 12

2 cups thin pretzel sticks,
coarsely crushed
 $\frac{3}{4}$ cup butter, melted
 $\frac{3}{4}$ cup plus 2 tablespoons
sugar, divided
8-ounce package cream cheese,
softened
8-ounce container frozen nondairy
whipped topping, thawed
 $2\frac{1}{2}$ cups cold water, divided
6-ounce package strawberry-
flavored gelatin
2 cups frozen sliced strawberries,
thawed and drained well
Garnish: whipped topping,
fresh strawberries

Preheat oven to 350 degrees.

Spread pretzels evenly in bottom of a 9" x 13" baking dish. In a small bowl, combine butter and 2 tablespoons sugar and pour evenly over pretzels; bake for 10 minutes. Remove from oven, and allow pretzels to cool to room temperature.

In a medium bowl, beat cream cheese, whipped topping, and remaining $\frac{3}{4}$ cup sugar at medium speed with an electric mixer until smooth. Spread cream cheese mixture evenly over pretzels.

In a medium saucepan, bring 2 cups cold water to a boil over medium high heat. Add strawberry gelatin, stirring until completely dissolved. Remove from heat; add remaining $\frac{1}{2}$ cup cold water and sliced strawberries. Let cool. Pour over cream cheese layer. Chill overnight.

Cut into squares to serve.

Garnish with whipped topping and fresh strawberries if desired.

Adapted from a Paula Deen recipe
Edith Shepherd

Desserts

Tennessee Boiled Custard

Serves 6

1 quart sweet milk
5 large eggs minus 2 whites
½ cup sugar
1 teaspoon vanilla
whipped cream
sprinkling of nutmeg
bourbon (optional)

Heat milk in double boiler over low heat. Beat sugar and eggs. Pour a little warm milk into egg mixture. Then, gradually pour this mixture into warm milk, stirring constantly. Cook until custard coats a spoon. Remove from heat and cool over cold water. Add vanilla. Custard will curdle if cooked too long at too high heat. If it should curdle, put in blender for a few seconds at high speed. Serve in glass tumblers with whipped cream, nutmeg, and a pitcher of bourbon.

Bill Gabard

Watermelon and Lime Granita

Serves 6

½ cup sugar
½ cup water
4 cups cubed seedless watermelon
½ cup fresh lime juice
(about 5 limes)
lime wedges for garnish or
sliced kiwi

Combine sugar and water; bring to a boil. Reduce heat and simmer for 3 minutes. Remove from heat and cool. Pour mixture into a bowl and chill in refrigerator for 30 minutes. When chilled, place the sugar mixture, watermelon, and juice in a blender. Process until smooth in two batches. Pour blended mixture into a 9" x 13" Pyrex dish. Cover with Saran Wrap and freeze at least 3 hours. Remove from freezer and stir well. Re-cover and freeze 2 hours or overnight. Remove mixture from freezer at least 10 minutes before serving. Fluff the icy mixture with a fork. Serve in dishes with a lime wedge or kiwi garnish.

From Elizabeth Varner and adapted from *myrecipes.com*

Julia Ariail

Pies

For food and health and happy days,
receive our gratitude and praise.
In serving others, Lord, may we
Repay our debt of love to thee.
Amen.

Pies

Table of Contents

Recipe	Contributed by	Page #
Almond Hershey Torte	Jane Kinney.....	399
Berry Patch Pie	Edith Shepherd	400
Best Chocolate Pie Ever.....	Pepi Nelson.....	401
Bill's Chess Pie.....	Bill Gabard	402
Chocolate Brownie Pie.....	Phyllis Hiers	402
Chocolate Pie	Carmen Boatwright	403
Chocolate Silk Pie.....	Jane Kinney.....	403
Hershey Bar Pie	Helen Tucker.....	404
Inez's Chess Pie	Mimi Allen	404
Jimmy Carter Peanut Pie	Judy DeMott.....	405
Lemon Icebox Pie	Carmen Boatwright	405
Macaroon Pie.....	Carmen Boatwright	406
No Bake Peanut Butter Pie	Christ Church Member	406
Pecan Pie 1	Carmen Boatwright	407
Pecan Pie 2	Julia Ariail	408
Pecan Pie Minis.....	Julia Ariail	408
Pennsylvania Dutch Apple Pie	Bill Gabard	409
Pineapple Pie.....	Gail Hobgood.....	409
Strawberry Pie	Bonnie Hanson	410

Almond Hershey Torte
Serves 8

1 box vanilla wafers
1 large Hershey's with
almonds bar
16 large marshmallows
½ cup milk
1 pint heavy whipping cream
½ cup toasted slivered or
sliced almonds

Crush the wafers; sprinkle half of them in an 8 ½" x 11" pan; set the rest aside. In a double boiler, melt the chocolate, marshmallows, and milk, stirring until smooth. Cool. Whip the cream until it is stiff; fold the whipped cream into the cooled chocolate mixture. Spread over the wafer crumbs in pan, and sprinkle with the remaining crumbs. Sprinkle toasted almonds on the top. Refrigerate at least 1 hour.

Jane Kinney

Pies

Berry Patch Pie Serves 8

9-inch pie pastry
(make fresh or use frozen)
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup cornstarch
2 cups halved fresh strawberries
 $1\frac{1}{2}$ cups fresh raspberries
1 cup fresh blackberries
1 cup fresh blueberries
1 tablespoon lemon juice

Absolutely divine with real whipped cream or ice cream topping. Prick pastry, then top with double thickness of heavy-duty foil. Bake at 450 degrees for 8 minutes. Remove foil and bake 5 - 7 minutes longer or until golden brown. Cool on wire rack. Combine sugar and cornstarch. Add berries and lemon juice. Cook, stirring occasionally, over medium heat until mixture just comes to a boil. Pour into prepared crust. Cool completely on a wire rack. Make ahead and refrigerate.

Adapted from *Healthy Cooking*
Edith Shepherd

Best Chocolate Pie Ever in a Microwave

Serves 8

$\frac{2}{3}$ cup sugar
2 tablespoons cornstarch
1 tablespoon flour
 $\frac{1}{4}$ teaspoon salt
2 cups milk
2 ounces unsweetened chocolate
3 to 4 egg yolks, slightly beaten
2 tablespoons butter or margarine
1 teaspoon vanilla
1 baked pie crust
Cool Whip

In 2½-quart microwave-safe mixing bowl, combine sugar, cornstarch, flour, and salt. Stir in milk. Add chocolate. Microwave on high for 7 to 10 minutes, or until thickened, stirring every 3 minutes. Stir about $\frac{1}{2}$ cup mixture into beaten egg yolks. Return the mixture to mixing bowl, stirring well. Microwave 1 to 2 minutes, or until thick. Stir in butter. Cool slightly and stir in vanilla. Pour into baked pie shell. Refrigerate with cover to prevent skin from forming. Serve with Cool Whip.

Pepi Nelson

Pies

Bill's Chess Pie

Makes 2 pies

1 cup oleo or butter
5 eggs, cold
2 cups sugar
2 tablespoons cornmeal
pinch of salt
2 tablespoons apple vinegar
2 teaspoons vanilla

Brown oleo or butter slightly. Beat eggs slightly, not frothy. Mix sugar, meal, and salt. Mix oleo, eggs, and dry ingredients, then add flavorings. Pour mixture into 2 unbaked pastry shells in pie plates. Bake at 300 degrees for 45 minutes.

Note: Do not overbeat eggs. Use slow speed in beating. If pie is "runny," add to baking time.

Bill Gabard

Chocolate Brownie Pie

Serves 8

½ cup butter or margarine
3 tablespoons cocoa
1 teaspoon vanilla
1 cup sugar
¼ cup self-rising flour
2 eggs (beaten)
1 cup chopped nuts
one unbaked pie shell

Melt butter or margarine; add cocoa and stir well. Add remaining ingredients and pour into an unbaked pie shell. Bake 30 to 35 minutes at 325 degrees. Do not refrigerate.

From Stephanie Hiers
Phyllis Hiers

Chocolate Pie

Serves 8

6 Hershey Bars with almonds
½ cup milk
16 regular marshmallows
1 pint whipped cream
graham cracker crust
¼ cup chocolate chips

Melt chocolate bars on low heat; add milk and marshmallows; remove from heat and let cool. Whip the cream, then fold into chocolate mixture. Pour into graham crust and chill for several hours. Garnish with chocolate chips. Easy and good!

Carmen Boatwright

Chocolate Silk Pie

Serves 8

3½ squares unsweetened chocolate
3 eggs, at room temperature
¾ cup unsalted butter
1½ teaspoons vanilla extract
1¼ cups sugar
one 9" baked pie shell, cooled
whipped cream
chocolate shavings

This is the original recipe, developed in the Pillsbury test kitchens for their Pie Shoppe restaurants in the 1970s.

Melt the chocolate and cool. Beat the butter until soft; gradually add the sugar, then beat until light and very fluffy. Add the melted chocolate and the vanilla, and beat well. Add one egg, and beat a full 5 minutes on high speed of the mixer. Then add a second egg, and beat for a full 5 minutes. Then add the third egg, and beat for a full 5 minutes. Pour filling into crust and chill. To serve, slice into pieces, and top with unsweetened real whipped cream and chocolate shavings.

Jane Kinney

Pies

Hershey Bar Pie

Serves 6 to 8

1 Pillsbury All-Ready pie crust
16 large marshmallows
½ cup milk
8-ounce Hershey bar with
 almonds or use 6 regular-sized
 Hershey bars
additional Chocolate for garnish
16 ounces Cool Whip

Bake and cool crust. Break chocolate bars into small chunks. In top of double boiler, combine marshmallows and milk. Place over hot water and stir mixture until marshmallows melt. After mixture cools completely, stir in Hershey bar chunks.

Fold in half (8 ounces) of the Cool Whip. Spread over cooled crust and refrigerate for at least 6 hours or overnight. Garnish with additional Cool Whip and shaved chocolate curls.

Helen Tucker

Inez's Chess Pie

Serves 8

1 stick butter
1½ cups sugar
1 tablespoon vinegar
3 eggs
1 tablespoon cornmeal
1 teaspoon vanilla

This is an old recipe from a wonderful lady who worked for my mother back in the 1960s and 1970s. She used to fix it for all our family holidays, and it was one of our favorite desserts.

Mix the butter, sugar, and vinegar in a saucepan and melt over low heat. In another saucepan, add the eggs and carefully stir in the cornmeal over low heat. Stir just until the eggs and cornmeal blend. Make sure the eggs don't begin to cook. Combine with the sugar mixture and add the vanilla. Pour into a pie shell and cook in a 350-degree oven for 30 to 45 minutes. Hope you enjoy as much as we did!

Mimi Allen

Jimmy Carter Peanut Pie
Serves 24

½ gallon chocolate ice cream
10 ounces crunchy peanut butter
8 ounces Cool Whip
2 tablespoons crème de cocoa (dark)
3 graham cracker crusts

Mix first four ingredients together. Place in crusts. Freeze.

Judy DeMott

Lemon Icebox Pie
Serves 8

½ cup + 2 tablespoons lemon
juice, freshly squeezed
1 teaspoon grated lemon rind
15-ounce can sweetened
condensed milk
2 extra large eggs, separated
¼ teaspoon cream of tartar
4 tablespoons sugar
graham cracker pie crust

Combine lemon juice and grated lemon rind. Gradually stir into condensed milk in medium bowl. Separate eggs. Beat egg yolks until lemon colored. Add egg yolks to milk and lemon juice mixture. Blend well. Pour into cool graham cracker pie crust.

In clean mixing bowl, add cream of tartar to egg whites. Beat egg whites until they stand in stiff peaks, gradually adding sugar as they are beating. Pile lightly on pie filling. Bake at 325 degrees for 15 minutes. No grated lemon rind? Use ¼ teaspoon of lemon extract. Refrigerate pie for at least an hour before serving.

Carmen Boatwright

Pies

Macaroon Pie

Serves 8

12 saltine crackers, finely crushed
12 pitted dates, chopped fine
½ cup pecans or walnuts
⅔ cup sugar
3 egg whites, beaten until foamy
½ teaspoon baking powder
½ teaspoon almond flavoring

Crush saltines; add nuts and dates. Beat egg whites until foamy, then add baking powder, sugar, and flavoring. Beat until very stiff, then add saltine mixture. Fold into well-buttered pie pan. Bake 25 minutes at 325 degrees.

Carmen Boatwright

No Bake Peanut Butter Pie

Serves 8

8-ounce package cream cheese
1½ cups confectioner's sugar
1 cup peanut butter
1 cup milk
16-ounce package frozen whipped
topping (Cool Whip)
2 9-inch Oreo pie crusts (you can
substitute graham cracker crusts
if desired)

Beat together cream cheese and confectioner's sugar. Mix in peanut butter and milk; beat until smooth, and then fold in whipped topping. Spoon mixture into 2 9-inch pie crusts and cover. Place in freezer until firm, about 2 hours.

Christ Church Member

Pecan Pie 1

Serves 6

dough for single crust pie
3 eggs
3 tablespoons butter, melted
1 cup sugar
2 - 3 tablespoons flour
1/4 teaspoon salt
1 teaspoon vanilla
1 cup dark Karo syrup
2 cups broken pecan pieces
1 lemon, juiced (optional)

Beat eggs until lemon colored. Melt butter. Blend together sugar, flour, salt, vanilla, and syrup. Add lemon juice to syrup mixture if desired. Sprinkle nuts on bottom of unbaked pie shell. Gently pour syrup mixture on top of nuts. Bake at 300 degrees in the middle of the oven on a baking sheet to prevent spills, until pie is firm in the center, approximately 40 - 45 minutes.

Carmen Boatwright

Pies

Pecan Pie 2

Serves 8

dough for single crust pie
4 eggs
1 pound light brown sugar
 $\frac{3}{4}$ cup water
 $\frac{1}{4}$ cup butter, softened
1 teaspoon vanilla
 $1\frac{1}{4}$ cups pecan halves

Line 9" pie pan with pastry. Beat eggs in a large bowl until frothy; set aside. Combine sugar and water in 2-quart saucepan. Heat over medium heat, stirring until sugar dissolves. Bring to boil and cook 3 minutes. Remove from heat. Gradually pour hot syrup into eggs in a thin stream, whisking the mixture as you pour. Add butter and vanilla. When butter is completely dissolved, pour mixture into unbaked pie crust. Arrange nuts right side up on top in a circular design. Bake at 350 degrees for 45 minutes or until crust is done and center of pie puffs up. Cool on wire rack

Pecan Pie Minis

Makes 36

1 cup packed brown sugar
 $\frac{1}{2}$ cup all purpose flour
1 cup chopped pecans
 $\frac{2}{3}$ cup butter, melted
(no substitutes) -
10 $\frac{2}{3}$ tablespoons
2 eggs, beaten

Julia Ariail

Combine brown sugar, flour, and pecans. Set aside. Combine cooled butter and eggs; mix well. Stir into the sugar and flour mixture. It will be thinner than regular muffin mix. Fill greased and floured mini muffin pans $\frac{3}{4}$ full. Bake at 350 degrees for 20 - 25 minutes. Remove immediately to cool on racks.

From Beth Price
Julia Ariail

Pennsylvania Dutch Apple Pie

Serves 8

2 cups flour
1 teaspoon salt
½ cup Wesson oil
¼ cup water, iced
8 large tart apples
½ cup sugar
1 teaspoon cinnamon
dash of salt
½ cup sugar
½ cup flour
⅓ cup butter

Make the pie crust by pouring the Wesson oil and water into a cup; don't stir. Place the flour and salt in a bowl and make a well. Pour oil and water into the well; stir to combine. Use a rolling pin to make a 12-inch circle with the dough on wax paper. Put dough in pie plate; trim 1 inch away from rim; fold dough under all around and flute. To make the filling, core and slice the apples directly into the crust until it is full. Mix ½ cup sugar, cinnamon, and a dash of salt, then sprinkle over apples. Mix ½ cup sugar, flour, and butter, then pour over apples. Bake 10 minutes at 450 degrees, then 40 minutes at 350 degrees until tender.

From Jean Holland, longtime member of Christ Episcopal Church
Bill Gabard

Pineapple Pie

Serves 8

2 eggs, beaten
1¼ cup sugar
2 tablespoons flour
1 stick margarine, melted
8-ounce can crushed pineapple
9" unbaked pie shell
(I use Pet Ritz)

In bowl, combine first 5 ingredients until blended. Pour into pie shell and bake at 350 degrees for 50 to 60 minutes or until knife inserted in center comes out clean.

Gail Hobgood

Pies

Strawberry Pie

Serves 8

Single crust:

1½ cups flour

½ cup canola oil

½ teaspoon salt

2 tablespoons sugar

2 tablespoons milk

Filling:

1 cup sugar

3 tablespoons cornstarch

1 cup water

3 tablespoons dry strawberry Jell-O

red food coloring

1 quart strawberries, washed and
hulled

Cool Whip

Be sure to use this crust. It makes the pie! Stir crust ingredients with a spoon until a ball forms. Pat into pie pan. Bake at 400 degrees for 10 to 12 minutes.

To make the filling, boil sugar, cornstarch, and water until thick. Add Jell-O mix and a few drops red food coloring to the mixture.

Cool mixture until lukewarm. Add strawberries.

Pour into shell and top with Cool Whip.

Bonnie Hanson

Pet Treats

For Bacon, Eggs, and Buttered Toast,
Praise Father, Son, and Holy Ghost. *Amen.*

Father, Son, and Holy Ghost
We thank you most
for Kanuga Toast. *Amen.*

Kanuga Version

Pet Treats
Table of Contents

Recipe	Contributed by	Page #
Bluebird Pudding.....	Carmen Boatwright	415
Chicken Meows.....	Pauline Brown	415
Grass Squares.....	Pauline Brown	416
Holy Mackerels	Pauline Brown	417
Peanut Butter Biscuits	Pauline Brown	418
Tucker's Favorite Doggie Cookie ..	Pauline Brown	418
Tuna Biscuits	Pauline Brown	419

Bluebird Pudding

For 2 bird feeders

2 tablespoons bacon grease
or lard
1 cup smooth peanut butter
1 cup corn meal

Mix bacon grease and peanut butter into a paste. Add corn meal and blend well. Put this mixture in a suet feeder or a bird feeder. I saw one that was a birch log with holes drilled for pudding and perches. This can be used for all baby birds.

Carmen Boatwright

Chicken Meows

Makes 12

1 cup cooked rice
 $\frac{1}{4}$ cup catsup
1 cup chicken
1 egg

Mix ingredients well. Roll in small balls and bake at 350 degrees for 10 minutes. Can be refrigerated for a week.

Note: This is a great recipe for leftovers. You can use puffed rice cereal but regular rice, including leftovers from Chinese takeout, can also be used. If you cook the rice specially for this recipe, use chicken broth instead of water. Any kind of chicken can be used, including canned. You can also use baby food chicken and gravy, chicken and vegetables, and chicken dices. Dogs would like this recipe, too.

From Pat Gray, Owner of Petibles, a pet bakery in Orange Park
printed in *The Jacksonville Times* 3-2-06
Pauline Brown

Pet Treats

Grass Squares

Makes 4

2 cans of sardines with oil, mashed
1 egg
1 cup flour
1 cup chopped fresh parsley
or catnip

Mix fish, flour, and eggs; pour into an 8" x 8" baking dish. Press the parsley or catnip into batter. Bake at 350 for 15 minutes.

Note: No grass is involved in this recipe! It is topped with fresh parsley or catnip. This recipe calls for two cans of sardines, but you can use one can of sardines and one can of mackerel. When using sardines, get the unseasoned ones in olive oil.

From Pat Gray, Owner of Petibles, a pet bakery in Orange Park
printed in *The Jacksonville Times* 3-2-06
Pauline Brown

Holy Mackerels
Makes 24

1 cup canned mackerel, mashed
1 egg
1 cup bread crumbs
½ teaspoon brewer's yeast
1 tablespoon oil (see note)

Mix all ingredients well. Drop ¼ teaspoonfuls on baking sheet. Bake at 350 degrees for 8 - 10 minutes.

These can be refrigerated for up to 3 weeks or frozen for up to a year.

They have a fishy smell so keep in a closed container.

Editor's Note: The second I opened the can of mackerel, my cat jumped on the counter and demanded some. Dogs might also like these. Brewer's yeast is an excellent source of B vitamins and contributes to overall health, a glossy coat, and helps repel fleas.

From Pat Gray, Owner of Petibles, a pet bakery in Orange Park
printed in *The Jacksonville Times* 3-2-06

Pauline Brown

Pet Treats

Peanut Butter Biscuits

Makes 4

1 cup flour
½ cup milk
2 tablespoons peanut butter
1 tablespoon chicken broth
1 egg white
1 teaspoon baking powder

Mix flour and milk until lumpy. Add peanut butter and broth. Add egg white. Mix until it has the consistency of pancake batter. Add baking powder. Pour onto greased cookie sheet. Make shapes. Bake at 400 degrees for 15 to 20 minutes until golden brown. Cool completely.

From Pat Gray, Owner of Petibles, a pet bakery in Orange Park
printed in *The Jacksonville Times* 3-2-06
Pauline Brown

Tucker's Favorite Doggie Cookie

Makes 8

2 cups rice flour
½ cup white flour
½ cup vegetable oil
¼ cup wheat flour
⅔ cup warm water

Mix well. Roll out ¼ inch thick, and cut into shapes. Bake on lightly greased cookie sheet for 30 minutes at 350 degrees.

From Pat Gray, Owner of Petibles, a pet bakery in Orange Park
printed in *The Jacksonville Times* 3-2-06
Pauline Brown

Tuna Biscuits

Makes 8

1 cup oatmeal
1 small can tuna in oil, undrained
 $\frac{1}{3}$ cup water
1 cup wheat flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon garlic powder

Grind oatmeal in processor to make coarse flour. Set aside in a small bowl. In food processor, mix tuna with oil and water and add all the rest of the ingredients. Pulse until mixture forms a ball. Pulse to knead 2 to 3 minutes. Knead on floured surface until it forms a soft ball. Roll out to $\frac{1}{8}$ to $\frac{1}{4}$ inch thickness. Cut into shapes. Bake on lightly greased cookie sheet at 350 for 20 to 25 minutes. Cool completely. Store in refrigerator.

From Pat Gray, Owner of Petibles, a pet bakery in Orange Park
printed in *The Jacksonville Times* 3-2-06
Pauline Brown

Contributor Index

This index lists the contributors in alphabetical order, the recipes they contributed in alphabetical order, and the page numbers on which the recipes can be found.

Contributor	Name of Recipe	Page #	Contributor	Name of Recipe	Page #
Mimi Allen.....	Inez's Chess Pie	404	Joan Bailey.....	German Casserole	165
Julia Ariail.....	Almost No-Knead Wheat Bread	299		Lemon Special Pound Cake	336
	Apple & Chicken Salad	94		Quick Beef Shortcake	172
	Balsamic Honey Mustard Dressing	115		Quick Shrimp Chowder	71
	Beef Curry	160		Super Tostada Rancheros.....	213
	Broccoli Casserole 1	265	Beth Baker.....	Baked Onion Dip.....	34
	Butternut Squash Soup	59		Baker Corn Dip	34
	Carrot Cake 2	327		Beth's Taco Dip	35
	Charoseth	14		BLT Dip	35
	Cheese Straws	15		Las Posadas Creamy Chicken Enchiladas..	209
	Eggplant Caviar	20	Henrietta Barnes.....	Apple Dumplings 1	382
	Eggplant Parmigiana	269		Banana Pudding 1	383
	Five-Flavor Pound Cake	331		Beets and Bing Cherry Salad	95
	Fruitcake Cookies	366		Broccoli Casserole 2	266
	Gingerbread With Lemon Daffodil Sauce ..	333		Chocolate Covered Cherry Cake.....	329
	Lemon Daffodil Sauce	84		Poppy Seed Chicken	210
	Marinated Mushrooms.....	24		San Francisco Earthquake Cake.....	345
	Oatmeal Raisin Muffins	314		Zucchini Squares.....	294
	Papa's Cheese Ball	25	Kitty Bauer.....	Carrot Cake 1	326
	Pecan Pie 2	408		Pineapple Cheese Ball	28
	Pecan Pie Minis	408	Carmen Boatwright.....	1, 2, 3, 4 White Cake with Divinity Icing ..	323
	Poppy Seed Dressing.....	116		Apple Dumplings 2	382
	Pumpkin Roll.....	341		Baked Rice.....	150
	Raisin Sauce	84		Banana Pudding 2	383
	Roasted Broccoli	276		Beef Casserole	159
	Shrimp Scampi	233		Beets in Orange Sauce.....	261
	Sour Dough Bread	316		Bluebird Pudding.....	415
	Spiced Cranberry Sauce With Zinfandel ...	86		Breakfast Casserole	240
	Vegetarian Borscht	80		Caramel Cake with Caramel Icing.....	325
	Vegetarian Haggis	292		Chicken Breasts Deluxe	187
	Watermelon and Lime Granita	394		Chocolate Pie	403
	Watermelon Gazpacho	81		Crab Casserole.....	222
	Zesty Broccolini	293		Date & Banana Loaf	304
Joan Bailey.....	Chocolate Cake One Slice	329		Deviled Crab	223
	Fiesta Rice With Queso	151		Eggplant Casserole	268
	Fruit Cobbler	388		Fresh Green Peas	270

Contributor	Name of Recipe	Page #	Contributor	Name of Recipe	Page #
Carmen Boatwright.....	Fresh Sauerkraut	271	Tammy Borders.....	Homemade Granola.....	309
	Fudge Layer Cake With Fudge Icing	332		Mama's Pound Cake	337
	Garlic Biscuits	307		Marinated Asparagus	105
	Ham and Vegetable Soup	66		Mexican Party Dip	40
	Jell-O Divinity	389		Ron's Bing Cherry Congealed Salad	110
	Lasagna	129		Sweet Potato Casserole 2	146
	Lemon Icebox Pie	405	Pauline Brown.....	Black Bean and Chicken Soup.....	55
	Macaroon Pie.....	406		Chicken Meows.....	415
	Mama's Congealed Vegetable Salad	104		Grass Squares.....	416
	Mama's Holiday Congealed Salad	104		Holy Mackerels	417
	Mexican Cornbread.....	313		Marinated Cold Vegetables	274
	Old-Fashioned Jelly Roll.....	337		Pat's Chili.....	69
	Pecan Candy Cake	338		Peanut Butter Biscuits	418
	Pecan Pie 1	407		Quick Chili Dip	41
	Pimento Cheese	27		Special Squash Casserole.....	283
	Popcorn Balls	392		Stuffed Mushroom Caps	32
	Poppy Seed Cake.....	339		Tucker's Favorite Doggie Cookie	418
	Potato Soup	70		Tuna Biscuits	419
	Quick Peach Cobbler.....	392	Frances Bryan.....	Baked Catfish Filets	219
	Roast Beef	173		Baked Seafood with Artichokes.....	219
	Rum Cake	344		Spaghetti Squash	282
	Scallops Newburg	225	Ann Burnette.....	Joye Bradley's Kahlua Brownies	367
	Shrimp Creole	232		Chicken Casserole	190
	Shrimp Regal	233	Jerry Byrd.....	Crab Cleveland	19
	Snappy Green Beans	280		Easy Rice Casserole	151
	Squash Soufflé	286		Fried Green Tomatoes	272
	Stuffed Bell Peppers	287		Million Dollar Spaghetti.....	132
	Sweet Potato Crunch.....	146	Jennifer Carter.....	Chocolate Chip Cheese Ball	16
Tammy Borders.....	Brenda's Brownies	354		Cream Cheese Banana Nut Bread	303
	Broccoli Salad 2	98		Heavenly Waffles	308
	Brown Rice	150		Melt-In-Your-Mouth Sugar Cookies	370
	Chicken Delight	192		Oatmeal Peanut Butter Jumbos	373
	Dill Dip 2	37		Slow Cooker Carnitas	247
	Easy Crock Pot Salsa Chicken	206		Spanish Rice	152
	Fish Amandine	224			

Contributor	Name of Recipe	Page #	Contributor	Name of Recipe	Page #
Susan T. Chamberlain.....	Beef Stew 2	52	Judy DeMott.....	Seafood Casserole Supreme.....	227
	Burgundy Beef and Noodles	163		Squash Casserole	284
	Capitol Chicken Casserole	184		St. Paul's Rice	247
	Cheesy-Dijon Baked Chicken	185		Sweet Potato Casserole 1	145
	Chicken and Wild Rice Casserole	186	Janet Dickman.....	Cream Cheese Squares	359
	St. Paul's Rice	247	Irene Dodd.....	Asparagus and Cheese Casserole	259
Amy Poole Creasy.....	Almond Pound Cake	324		Bronzini	183
	Cinnamon Rolls	302	Tar Drazdowski.....	Holiday Cranberry Salad	102
	Coconut Layer Cake	330	Joyce Dunmire.....	Beef Stew 1	51
	Easy Biscuits	304		Chicken Pie	202
	Hamburger Stack	168		Hamburger Bar-B-Que	167
	Hot Wing Sauce	85		Vegetable Burger Soup	78
	Pineapple Pork Chops	245		Chicken a la King	186
	Spaghetti Bake.....	135	Carolyn Eager.....	Paté of the South	27
Joan Dear.....	Blueberry Nut Crunch.....	384		Sausage Casserole	249
	Brunswick Stew 4 - Castleberry's	59	Wayne Ellerbee.....	Dogs in Bloody Mary Barbecue Sauce.....	242
	Corn Chowder	61		Seafood and Pasta	227
	Heavenly Hamburger.....	168	Susan Elliott.....	Boston Butt in a Crock Pot	239
	Hot Pineapple Salad	102		Butternut Squash Casserole.....	267
	Lemon Cheese Bars	368		Chicken Pot Pie	203
	Lemon Lush	390		Chicken, Spinach, Black Bean Dip	36
	Pumpkin Cheesecake	340		Fresh Vegetable Dip	39
	Refrigerated Pineapple Cake	343		Mom's Breakfast Goodies	313
	Sweet Potato Soufflé Crunch	148		Pizza Dip	41
	Top Hat Coffee Cake 1	317	Jane Ferrell.....	Brownies	355
	Top Hat Coffee Cake 2	318		Mango Chutney Torta	23
Judy DeMott.....	Apple-Cheese Casserole	381	Cindy Foster.....	Chicken or Veal Marsala	199
	Brunswick Stew 3	58		Chicken Spaghetti	126
	Chicken Divine	196		Greek Meatballs.....	21
	Dirty Cookies	361		Vegetarian Lasagna	139
	Jimmy Carter Peanut Pie	405	Bill Gabard.....	Bill's Chess Pie.....	402
	Judy's Banana Bread.....	310		Pennsylvania Dutch Apple Pie	409
	Lemon Broccoli	273		Tennessee Boiled Custard	394
	Party Cheese Ring	25			

Contributor	Name of Recipe	Page #	Contributor	Name of Recipe	Page #
Natalie Gjertsen.....	Baked Ziti	123	Gail Hobgood.....	Creole Jambalaya	205
	Chicken Parmesan 1	201		Dill Dip 1	37
Karen Gunter.....	Grilled Rubbed Pork Tenderloin	244		Farmer's Casserole.....	243
	K's Rich Fruit Buttermilk Scones.....	311		Florentine Artichoke Dip	38
	Lasagna Supreme	130		Leon Sonniat's Gumbo	67
	Spaghetti With Meat Sauce	138		Little Smokies Wrapped in Bacon	22
Bonnie Hanson.....	Chicken Divan 2	194		Marinated Flank Steak	169
	Glazed Corned Beef.....	166		One Dish Chili Mac	170
	Rocky Mountain Brisket With Barbecue Sauce	174		Orange Walnut Salad	106
	Strawberry Pie	410		Oriental Slaw	107
Bill Harris.....	Bill's Black Beans and Rice Cuban Style ..	262		Oven Roasted Beef Brisket	171
	Bill's Tomato Soup	54		Pavlova.....	391
Phyllis Hiers.....	Artichoke Appetizer	10		Pears with Gorgonzola Salad	110
	Bow Tie Pasta With Capers	124		Pineapple Pie.....	409
	Bruschetta	13		Rhonda's Truffles	374
	Chicken Broccoli Curry Casserole	188		Southern Rice Dressing	154
	Chicken Comfort Soup	60		Spinach Dip 2	42
	Chocolate Brownie Pie	402		Taco Dip	43
	Gazpacho.....	64		Taco Salad 1	111
	Ginger Citrus Rice	152		Twice-Baked Potatoes	149
	Greek Layer Dip	39	Phyllis Holland.....	South Beach Salsa Chicken	212
	Meatloaf With Spinach.....	170	Happy Ingeman.....	Cocktail Meatballs in Cranberry Sauce	17
	Microwave Fudge	391		Cranberry-Apple Casserole	386
	Shrimp and Grits	230		Lamb Ragout Provençal.....	251
	Spinach Balls	31		Maple Oatmeal Scones	312
	Spinach Dip 1	42	Leanne Johnson.....	Tyler's Pound Cake	346
Gail Hobgood.....	Amaretto Freeze	381	Jane Kinney.....	Almond Hershey Torte	399
	Artichoke Hearts With Caviar	10		Baby Ruth Bars	351
	Beef Stroganoff	162		Brown Sugar Shortbread	356
	Bourbon Sweet Potatoes	142		Butter Brickle Bars.....	356
	Chicken Country Captain	191		Cardamom Bread.....	301
	Chicken Parmesan 2	202		Chicken Paprikash.....	200
	Chicken, Broccoli, and Rice Casserole.....	189		Chilies and Cheese Bits	15
	Chili With Smoked Sausage	60		Chocolate Silk Pie	403
	Cornbread - Sausage Dressing	153		Cocktail Spare Ribs	18

Contributor	Name of Recipe	Page #	Contributor	Name of Recipe	Page #
Jane Kinney.....	Cranberry Salsa	19	Katherine Mayer.....	Biscuits in a Hurry	300
	Crème de Menthe Squares	357		Chicken Divan 1	193
	Danish Puff	360		Chicken Enchilada Casserole	197
	Espresso Shortbread	363		Mayer's Quick Chili	68
	Flaky Apple Squares.....	365		Mixed Vegetable Casserole	274
	Frozen Strawberry Desert	387		Philly Supreme Sauce	86
	Fruited Chicken Salad	101		Pumpkin Bread	315
	Grilled Onion Appetizer	22		Sweet Blueberry Sauce	88
	Italian Salad	103		Texas Hash.....	178
	M&M Bars	369		Tomatoes Au Gratin	289
	Nut Goodie Bars	372	Christ Church Member...	Bacon Ritz Appetizer	12
	Orzo Chicken Salad	108		Baked Macaroni & Cheese.....	121
	Raw Apple Cake With Caramel Sauce	342		Baked Spaghetti.....	122
	Red Potatoes	143		Catfish Casserole	220
	Sauerkraut 1 and 2.....	278		Cheese Dip	36
	Taco Salad 2.....	112		Country Grits and Sausage Casserole	241
	Toffee Bars.....	376		Mixed Nut Cornflake Brittle	371
	Veal Curry	178		No Bake Peanut Butter Pie	406
Jan Loeffler.....	Noodles Marmaduke	133		Ocean Pond Island Dressing	116
	Sour Cream Squash Casserole	281		Prudy's Pecans	28
	Ultimate Vegetable Chili Casserole	291		Roasted Fennel	276
Stella Loeffler.....	Boiled Cheese Spread	13		Sherry Stew Beef.....	176
	Skillet Sausage Paella	246		Simply Good Broccoli	280
Nancy Lutsko.....	Dump Cake	330		Spaghetti Sauce Clemenza.....	137
Marge McCartney.....	Copper Pennies Salad	100		Spanish Pork Chops.....	248
Mary Lou McRae.....	Beef Steak Pudding	161		Taco Soup 2	74
	Everlasting Rolls	306		Vegetarian Spaghetti	140
	Fish and Chips.....	224	Lilyan Miller.....	Autumn Soup.....	50
	Garlic Cheese Bread	307		Biscotti.....	353
	Hummingbird Cake	335	Beulah Murphy.....	Babe Ruth Squares.....	351
Some Married Man.....	Seven Course Dinner for One	245		Crock Pot Special	242
Patricia Marks.....	Ann Pierce's Chocolate-Chocolate Chip Cake	324	Pepi Nelson.....	Best Chocolate Pie Ever	401
	Beacon Hill Brownies	352		Cranberry Congealed Salad	100
	Tortellini Soup.....	77		Fantastic One-Pan Brownies	364
				Shrimp Pizza Appetizer	29
				Texas Torte.....	33

Contributor	Name of Recipe	Page #	Contributor	Name of Recipe	Page #
Eric Neilsen.....	Taco Salad in Pita Pockets	113	Edith Shepherd.....	Berry Patch Pie	400
The Nunns.....	Apple-Cheese Casserole	381		Black-eyed Pea Salad	96
	Asparagus and Pea Casserole.....	260		Broccoli Salad 1	97
	Bar-B-Que Cups	12		Bruschetta, Quick and Easy	14
	Basic Chili or Spaghetti Sauce	50		Cheesy Onion Breadsticks.....	302
	Braised Cabbage	264		Cheesy Pasta	125
	Broccoli Soufflé.....	267		Chocolate Better Than Cake	328
	Brunswick Stew 1 - Bayside	56		Coconut Snowball Crisps	358
	Chicken Tetrassini Casserole.....	204		Crab Cakes With Chives	221
	Chum Setta Casserole	240		Cranberry Holiday Relish	83
	Country Fried Steak.....	164		Easy Garlic Rolls	305
	Easy Lasagna Casserole	127		Easy Peanut Butter Cookies.....	362
	Episcopalian Sweet Potato Casserole	142		Fennel Waldorf Salad	101
	Matzo Lasagna	131		Four Generations of Soft Cheese.....	21
	Pastitsio With Phyllo	26		Governor's Meatloaf	167
	Pea and Mushroom Casserole	275		Green Tomato Casserole	272
	Spanakopita	30		Grilled Chicken	208
	Stuffed Cornish Hens	212		Lamb Chops Mediterranean	250
	Tiropita	33		Lamb Pops	250
	Tomato Pie.....	290		Pasta Express	134
	Vegetable Soup	79		Pea Salad, Marinated	109
Sarah Parrish.....	Black Beans and Rice.....	263		Pork Loin Rub	253
Aaron Parten.....	Taco Soup 3.....	75		Potato Patties.....	143
Eleanor Parten.....	Summer Squash Casserole.....	288		Roasted Chicken With Smokey Orange Sauce	211
Josie Parten.....	Bread Pudding With Bourbon Sauce	385		Romaine With Bleu Cheese	277
	Brunswick Stew 2	57		Rosemary Pommes Frites	144
	Shepherd's Pie	175		Sauteed Bok Choy	279
	Wednesday Night Ziti	141		Scallops With New Orleans Style Mustard.....	226
Buddy Pitts.....	Dr. Buddy's Chili	62		Sea Island Shrimp	228
Debbie Saeger.....	Salmon With Almonds	225		Shrimp and Onion Pie	231
Elise Sandbach.....	Taco Soup 1	73		Shrimp With Feta and Dill	234
Edith Shepherd.....	Apple & Beet Salad	93		Squash Quiche Canoes	285
	Arnaud's Shrimp	9		Strawberry-Pretzel Dessert	393
	Artichoke Squares	11		Sweet and Sour Sauce	87
	Asian Cucumber Salad.....	94		Turkey Burgers	214
	BBQ Sauce	82		Vegetable and Shrimp Salad	115

Contributor	Name of Recipe	Page #
Lucille Sineath.....	Baked Zucchini	260
	Layered Salad.....	103
	Picanté Dip	40
Amber Tanner.....	Golden Oyster Stew	65
	Hershey Bar Cake	334
	Spaghetti Casserole	136
Lucy Tomberlin.....	Tex-Mex Dip	43
Norma Tomberlin.....	Hot Fruit Casserole	388
	Twenty-four Hour Slaw	114
Helen Tucker.....	Banana Walnut Muffins	300
	Hershey Bar Pie	404
	Seven Layer Chocolate Cake	345
	Strawberry Cheesecake Bites	375
Willa Valencia.....	Easy Paella a la Valenciana	207
	Shrimp and Artichoke Casserole	229
Sylvia Warrick.....	Asparagus Soup	49
	Beer Cheese Soup	53
	Chicken Divan - Easy	195
	Chicken Kievsky	198
	Coleslaw Crunch Salad	99
	Easy Pasta Dish	128
	French Onion Soup	63
	Meat or Fish Herb Rub	252
	Oven Barbecued Chicken	209
	Steak and Peppers	177
	Sylvia's Potato Soup.....	72
	Tomato Dill Soup.....	76

Conversion Chart

LIQUID MEASURE	
8 ounces	= 1 cup
2 cups	= 1 pint
16 ounces	= 1 pint
4 cups	= 1 quart
1 gill	= ½ cup
2 pints	= 1 quart
4 quarts	= 1 gallon
31½ gallons	= 1 barrel
3 teaspoons	= 1 tablespoon
2 tablespoons	= ⅔ cup or 1 fluid ounce
4 tablespoons	= ¼ cup
8 tablespoons	= ½ cup
1 pinch	= ⅛ teaspoon or less
1 teaspoon	= 60 drops
Conversion of US Liquid Measure to Metric System	
1 fluid ounce	= 29.573 milliliters
1 cup	= 230 milliliters
1 quart	= .94635 liters
1 gallon	= 3.7854 liters
.0338 ounce	= 1 milliliter
33.814 ounces	= 1 liter

DRY MEASURE	
2 pints	= 1 quart
4 quarts	= 1 gallon
8 quarts	= 2 gallons or 1 peck
4 pecks	= 8 gallons or 1 bushel
16 ounces	= 1 pound
2000 pounds	= 1 ton

Conversion of US Weight and Mass Measure to Metric System

.0353 ounce	= 1 gram
¼ ounce	= 7 grams
1 ounce	= 28.35 grams
4 ounces	= 113.4 grams
8 ounces	= 226.8 grams
1 pound	= 454 grams
2.2046 pounds	= 1 kilogram
1.1023 short tons or	
.98421 long ton	= 1 metric ton

Herb Substitutions

Sturdy fresh herbs added at beginning of cooking	
Marjoram	Use less Oregano or Summer Savory
Oregano	Use more Marjoram or Summer Savory
Rosemary	Thyme or Summer Savory
Sage	Rosemary or Thyme
Summer Savory	Marjoram, Oregano, Rosemary, or Thyme
Thyme	Summer Savory or Rosemary

Tender fresh herbs added at end of cooking	
Basil	Parsley, Mint, or Cilantro
Chervil	Parsley or Tarragon
Chives	Green Onion tops
Cilantro	Parsley or Mint
Dill	Fennel leaves or Parsley
Mint	Parsley, Basil, or Cilantro
Parsley	Chervil or Celery leaves
Tarragon	Chervil or Parsley

To convert Fahrenheit temperature to Centigrade temperature:
1. subtract 32 2. multiply by 5 3. divide by 9

To convert Centigrade temperature to Fahrenheit Temperature”
1. multiply by 9 2. divide by 5 3. add 32



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