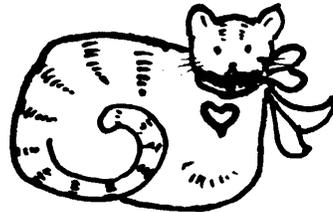


Ms. A.C.P. 1990
Cook Book

ACP 38
Syracuse University
New York



This cookbook was presented by the graduating students and spouses of the Army Comptrollership Program Class of XXXVIII to the incoming ACP Class of XXXIX. Recipes were provided by the students and spouses identified at the end of each recipe. Artwork by Rebecca. Typography by Cherie. Prepared during the spring and summer of 1990 at Syracuse, New York.

Key to recipe abbreviations:

| Abbreviation | Word |
|---------------------|-------------|
| Amt | Amount |
| C | Cup |
| Doz | Dozen |
| Ea | Each |
| Env | Envelope |
| Gd | Ground |
| Lb | Pound |
| Lg | Large |
| Marg | Margarine |
| Mayo | Mayonnaise |
| Med | Medium |
| Mozz | Mozzarella |
| Opt | Optional |
| Oz | Ounce |
| Parm | Parmesan |
| Pkg | Package |
| Pt | Pint |
| Qt | Quart |
| Sm | Small |
| T | Tablespoon |
| t | Teaspoon |

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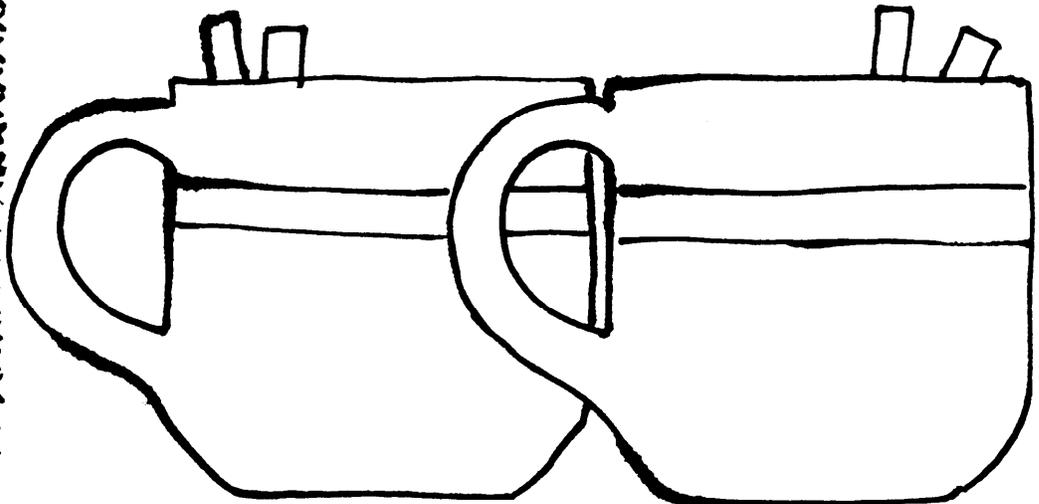
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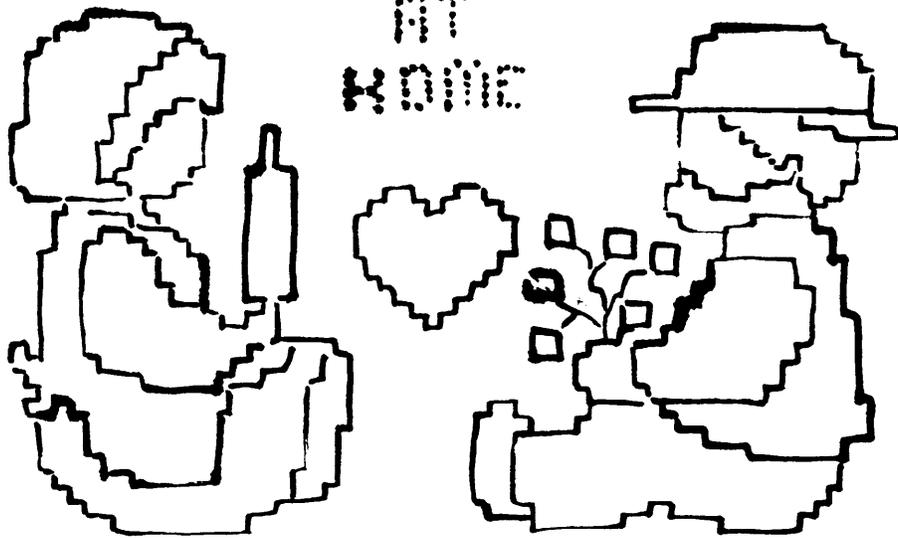
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Appetizers and Beverages ...

TRANQUILITY
BEGINS
AT
HOME



APPETIZERS

BEER BREAD

3 C self rising flour
3 T sugar

1 can warm beer

Mix together. Let stand 5 minutes. Place in loaf pan. Bake at 350° for 45 minutes. Excellent with beef stew or pot roast.

Jo

CHICKEN FRIED MUSHROOMS

Beer Batter:

2 eggs
1 C milk

2 C beer
(dash yellow food coloring)

Mix together with whisk.

Flour Mixture:

2 C flour
1 t (white) flour
1 T MSG (opt.)

1 T garlic salt
1 T paprika

Mix well.

Chicken Gravy:

1/4 C butter
1/4 C flour
salt and pepper

2 C chicken stock
2 C half and half

Melt butter in saucepan. Add flour and make a roux. Heat chicken stock and add milk in another pan. Add to roux. Simmer 5 minutes and salt and pepper to taste.

Fried Mushrooms:

Wash mushrooms thoroughly. Dip mushrooms into batter, then flour. Repeat. Fry in deep fat at 350° until golden brown. Serve immediately with chicken gravy (or serve hot, plain).

Jo

CHILI CHEESE APPETIZERS

1 stick of butter
10 eggs
1/2 C flour
1 t baking powder

1/2 t salt
2 7-oz cans chopped green chilies
1 pt cottage cheese
1 lb Jack cheese, shredded

Melt butter in 9x3" pan. Beat eggs lightly in a large bowl. Combine flour, baking powder, and salt, gradually add to eggs. Add remaining ingredients including butter (do not scrape, excess butter will grease pan). Mix just until blended. Bake at 375° about 45 minutes. Cool completely. Cut into squares. Reheat on cookie sheet before serving at 350° for 10 minutes.

Robin

COLD PIZZA or VEGETABLE CROISSANT APPETIZER

| | |
|--|-----------------------------------|
| 2 8-oz cans Pillsbury quick croissant dinner rolls | 2 C chopped fresh mushrooms |
| 1 C sour cream | 1 C chopped tomato |
| 1-2 T prepared horseradish | 1 C chopped broccoli (sm florets) |
| 1/4 t salt | 1/2 C chopped green peppers |
| 1/8 t pepper | 1/2 C green (spring) onions |

Separate dough and place 8 rectangle pieces of dough crosswise in ungreased jelly pan to cover approximately 12x15" size pan. Press up side of pan to form a crust. Seal perforations. Bake at 375° for 14 minutes or until golden brown. Cool completely.

Blend sour cream, horseradish, salt, and pepper until smooth. Spread over crust. Top with raw vegetables. Cut into squares.

Colleen

MEXICAN DIP

| | |
|------------------------------|---------------------------------|
| 1 can jalapena bean dip | 8 oz sour cream |
| 1 jar salsa | chopped green onions |
| 1 sm can chopped chilies | shredded cheddar/jack cheese |
| 1 sm can chopped ripe olives | chopped fresh tomatoes in salsa |
| 1 carton avocado dip | |

Layer in this order: 1) bean dip, 2) sour cream and avocado dip, 3) green onions, 4) salsa, 5) olives, 6) green chilies and tomatoes, 7) shredded cheese

Robin

OYSTER CRACKER DELIGHT

| | |
|------------------|--|
| 1½ C oil | 2 sm pkgs Ranchstyle dressing (original) |
| 1 t lemon pepper | 2 lbs (3 boxes) Oyster crackers |
| 1 t dillweed | 1/4 t garlic powder |

Mix and pour ingredients over crackers. Seal container, shake vigorously, let set 24 hours.

Debbie

PINEAPPLE CHEESE BALL

| | |
|-------------------------------------|--|
| 2 8-oz pkgs cream cheese (softened) | 2 T seasoned salt |
| 1/4 C pineapples (crushed) | 1 C crushed nuts |
| 2 T finely chopped green pepper | (walnuts, pecans or whatever you like) |
| 2 T finely chopped onions | |

Put all ingredients into ball (set aside 1/2 C of the nuts). Mix well. Shape into ball. On wax paper roll into remaining nuts. Refrigerate overnight. Serve with crackers.

Tracey

SHRIMP BOILED IN BEER

| | |
|--|--------------------------|
| 3 lbs raw shrimp in shells | 1 bay leaf |
| 3-4 cans beer | 8-12 peppercorns |
| 2 t dried dill or sprigs of fresh dill | 1 sm onion, sliced (opt) |
| celery leaves | 1 lemon, sliced (opt) |

Place shrimp in pan with enough beer to cover. Add remaining ingredients and bring to a boil, cover and simmer 5 minutes. Drain and chill. Serve cold with additional slices of lemon.

Jo

VEGETABLE DILL DIP

2/3 C Hellmann's mayo
2/3 C sour cream
1 T parsley flakes

1/2 t seasoning salt
2 t dill weed
1/2 t Accent

Mix together and add last:

1 T dried minced onion

1 T water

Mix all ingredients together, chill at least 2 hours. Serve with fresh vegetables.

Cherie

WALNUT CHEESE BALL

1/2 C chopped walnuts
3 oz Blue or Roquefort cheese
8 oz cream cheese

1/4 t garlic salt
1 T green pepper
1 T chopped pimentos

Spread walnuts in shallow pan and roast at 300° for 5 minutes or until light brown. Blend rest of ingredients, form ball, chill until firm. Roll in walnuts.

Carol

WATER CHESTNUTS IN BACON

1 bottle chili sauce
2 cans whole water chestnuts
1 lb bacon

1/2 C mayo
1/2 C brown sugar

Drain water chestnuts, cut bacon slab in thirds. In a 9x13" pan, wrap small water chestnuts in a piece of bacon and tuck ends under, place in pan. For large nuts, cut into smaller pieces. Can do this a day before and cover and refrigerate. Bake at 350° for 20 minutes, uncovered. Spoon off grease, cover with sauce and bake 10 to 15 minutes more, or until hot and bubbly. Let cool slightly before serving.

Cherie

BEVERAGES

CHAMPAGNE PUNCH

1 can pineapple juice (12 oz)
3 oz orange juice
3 oz lemonade

2 C water
1 5th bottle champagne
orange slices

Mix together in punch bowl: pineapple juice, orange juice, lemonade and water, chill. Add champagne just before serving and garnish with orange slices. Makes 20 4-oz servings.

Cherie

EGG NOG

12 eggs
2 qts half and half
1/2 pt heavy cream
1½ C sugar

1 jigger (1½ oz) brandy
1 T vanilla
1 jigger (1½ oz) rum
1 pt blended whiskey (Kessler – do not use
bourbon)

Separate yolks from whites of eggs. To yolks add 1 pt whiskey, beat until thoroughly mixed. Add half and half, cream, 1 C sugar, 1 T vanilla, 1 jigger rum and 1 jigger brandy. Stir until thoroughly mixed.

Separately add 1/2 C sugar to egg whites and beat until they peak. Fold egg whites into mixture and stir until mixed.

Refrigerate 24-48 hours. Stir well again before serving. Makes about 4 qts.

Jo

KAHLUA

1 qt water
2½ C sugar

9 t instant coffee

Mix water, sugar and coffee, bring to a boil, then simmer 3 hours (cooks down and becomes syrupy).

Cool.

When cool, add:

3 t pure vanilla

2 1/2 C vodka (100 proof)

Jo

RED RASPBERRY SHERBET PUNCH

1 qt raspberry sherbet
1 can red Hawaiian Punch

1 qt ginger ale
Rum to taste (opt.)

Allow sherbet to soften slightly in punch bowl. Combine remaining ingredients with sherbet and serve. For 20 people, make 3 times recipe.

Cherie

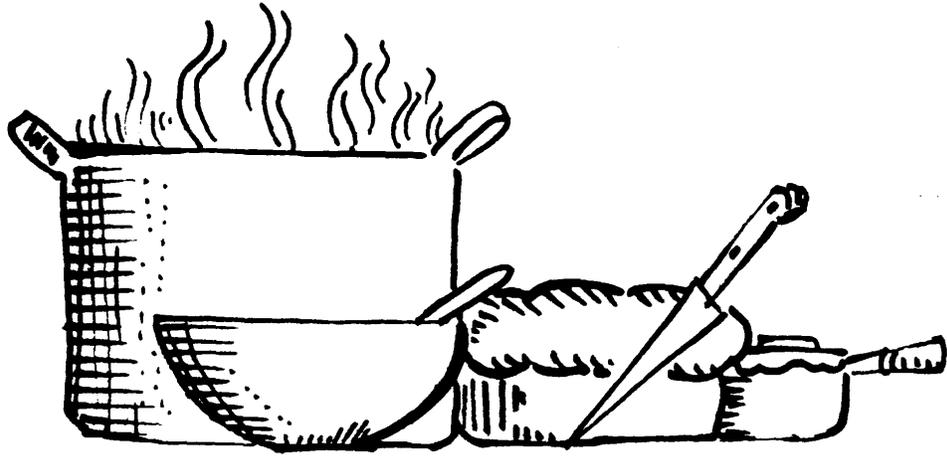
TEA MIX

1/2 C instant tea
2 C sugar
2 C Tang

2 pkgs lemonade mix
1 T cloves (ground)
1 T cinnamon

Mix and add 1-2 teaspoons to cup of hot water.

Jo

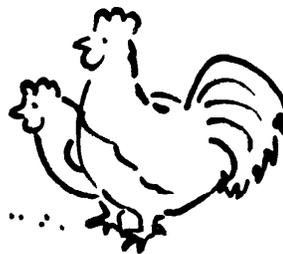


Soups Salads Dressings

- VEGETABLES -



HAPPINESS
COMES FROM PUTTING
OUR HEARTS
IN OUR WORK AND
DOING IT WITH JOY
AND ENTHUSIASM



7 LAYER SALAD

Make 1 day ahead:

1 head lettuce broken up in bottom of oblong pan or glass serving dish

1/2 C celery, chopped

1 sm chopped onion

1 pkg frozen peas (not cooked) (put peas in water to separate them)

Layer in order given.

Spread:

2 C mayo on top of peas

4oz grated cheddar cheese

2 T sugar

4oz real bacon bits

Refrigerate. Do not mix. Cut into squares or spoon to serve.

Colleen

MARINATED TOMATOES

Slice 2-4 tomatoes. Mix the ingredients below and pour over the tomatoes. Refrigerate at least one hour.

3 T oil

1/2 t sugar

1 1/2 T vinegar

1/8 t oregano

1 T minced parsley

dash of pepper

3/4 t garlic salt

Debbie

POTATO CASSEROLE

8 potatoes, cooked and mashed

Beat into potatoes:

8oz cream cheese

2 t garlic salt

1 C sour cream

1/2 t pepper

Pour into shallow, buttered 3-4 quart baking dish. Dot with 4 T butter. Cover and chill (for as long as 3 days). Bake at 350° until hot.

Debbie

POTATO PANCAKES

2 eggs

3 T flour

1/2 sm onion

1/2 t baking powder

1 1/2 t salt

6 C cubed raw potatoes

Put eggs, onion, salt, flour, baking powder, and 1/2 C potatoes into blender, cover and process at GRATE until potatoes have gone through blades. Stop and add remaining potatoes (1/2 C at a time) and process at CHOP. Use rubber spatula to help potatoes through blades. Do not over blend. Pour onto a hot, well greased griddle. Fry until golden brown. Drain on absorbent paper. Pan temp approximately 350°. (Serve with griddled bratwurst and hot applesauce). Serves 5 people.

Jo

POTATOES ROMANOFF

Boil 6 lg potatoes (jackets on); when cool, peel and grate into large casserole.

Add 1 pt dairy sour cream, 1 C grated sharp cheese, 1 bunch scallions, sliced (tops and all), salt to taste and add 1/2 t paprika.

Mix and refrigerate several hours or over night. Top with 1/2 C grated cheese. Bake at 350° for 35-40 minutes. Serves 6-8.

Mary

SCALLOPED POTATOES

| | |
|------------------------------------|------------------------------------|
| 12 med potatoes | 1 t salt |
| 9 T butter | 2 t pepper |
| 6 T flour | 16 slices cheese, broken up |
| 1½ t paprika | 3 C milk |
| 1/4 & 1/8 t dried thyme | onion to taste (opt) |

Cook potatoes 10-15 minutes or until tender. Cut potatoes and place in baking dish. Melt butter in pan, blend in flour, salt, pepper, paprika, and thyme, cook until bubbly. Add milk and cook, stirring frequently until thick. Add cheese and stir till melted. Pour sauce over potatoes and bake at 350°, uncovered for 1 hour. Serves 8. *Cherie*

SWEET POTATO APPLE BAKE

- 1) Scrub sweet potatoes and boil until easily pierced with fork.
- 2) Peel apples, slice, then steam.
- 3) Place apple skins in small amount of water, bring to boil (covered) then remove from heat.
- 4) Grease 3 qt casserole dish with butter, layer sweet potatoes (sliced) and apples, dotting each layer with butter and sprinkling of brown sugar.
- 5) Pour 1/2 C of peeled apple water over casserole and bake at 350° for 20-30 minutes.
- 6) Put marshmallows on top last 10 minutes of baking. *Cherie*

SWEET POTATO CASSEROLE

Base:

| | |
|---|-------------------|
| 1 lg can sweet potatoes* | 1/2 t salt |
| 3 eggs | 1 C sugar |
| 1/2 stick marg or butter, softened | 1/2 C milk |
| 1 T vanilla | |

*You may use three lg fresh sweet potatoes in the place of canned sweet potatoes.

Topping:

| | |
|--------------------------------------|--------------------------------|
| 1 C brown sugar | 1/2 C self-rising flour |
| 1/2 stick of butter, softened | 1 C chopped nuts |

Base: Mix eggs and milk. Add potatoes, 1/2 stick butter, salt, sugar and vanilla. Blend and pour into greased 9x9" casserole.

Topping: Mix brown sugar, 1/2 stick butter, flour and nuts to crumbly consistency. Spread over potato mixture. Bake at 350° for 35-40 minutes. *Valerie*

TOMATO AND EGGPLANT PIE

| | |
|--|--|
| 1 t parmesan cheese | 1 green pepper, seeded and sliced |
| 1 sm eggplant, peeled, sliced, and steamed (par-boil) | 1/2 clove garlic, chopped fine |
| 2 peeled tomatoes, seeded and sliced | 1 T salad oil |
| 2 t parmesan cheese | |

Sprinkle parmesan cheese in oven-proof pie casserole. Add eggplant, tomatoes, and peppers. Sprinkle garlic, oil, and rest of cheese, cover. Bake at 350° for 40 minutes. May use frozen cauliflower instead of eggplant, add canned tomatoes, onion, frozen chopped pepper, garlic, and top with parmesan cheese (no oil). Great with baked fish. Serves 4-6. *Jo*

SOUPS

BROCCOLI CHEESE SOUP

| | |
|---------------------------|--|
| 2 T melted butter | 1/4 t celery salt |
| 1½ t minced onion | salt to taste (opt) |
| 5½ T flour | 2 C shredded cheese, 1 C cheddar, 1 C Velveta |
| pepper to taste | |
| <u>Add:</u> | |
| 2 C milk | 2 C chopped broccoli |
| 1½ C chicken broth | |

Just heat until thick over medium heat.

Ann Marie

CANADIAN CHEDDAR CHEESE SOUP

| | |
|--|---------------------------------|
| 1 lb med sharp cheddar cheese, grated | 3/4 C diced ham |
| 2 T cornstarch | 1/4 t pepper |
| 2 C water | 1 t worcestershire sauce |
| 1 t salt | 3 T butter |
| dash garlic powder | 1 C chopped mushrooms |
| 3/4 C diced cauliflower | 1 C finely chopped onion |
| 1/2 C finely chopped carrots | 2 C evaporated milk |

Mix cornstarch with shredded cheese. Heat water to boiling in dutch oven. Add cheese mixture to boiling water, a little at a time, stirring constantly. Cook until cheese is melted and mixture is smooth. Add salt, pepper, worcestershire sauce, and garlic. Sauté vegetables in 3 T butter until tender then add to soup with ham. Heat stirring constantly, adding evaporated milk until desired thinness is reached.

Cherie

ZUCCHINI LEEK SOUP

| | |
|------------------------|------------------------------|
| 2 leeks | 2 oz butter |
| 2 celery stalks | 3½ C water |
| 1½ lbs zucchini | 3 chicken stock cubes |
| 1 carrot | salt |
| 1 potato | pepper |
| 1/2 C cream | 2 T parsley |

Slice celery, leeks, zucchini. Peel carrot, potato. Slice all. Heat butter, add vegetables, stir. Cook covered for 5 minutes. Add water, bouillon cubes, salt and pepper. Stir and boil, then simmer 15 minutes. Puree all, add cream, heat and serve.

Jo

SALADS

LINGUINI SALAD

1lb linguini, cooked
cucumber, sliced
black olives, cut in half
green olives, cut in half
green spring onions, chopped
1 sm onion, chopped

green pepper, thin slices, halved
red pepper, thin slices, halved
pepperoni, sliced (opt)
grated sharp cheese (opt)
1 16oz Kraft Italian dressing (not creamy)

Pour 8oz of dressing on salad when making it. Pour remaining 8oz right before serving. Mix well as vegetables tend to gather at bottom of bowl. Refrigerate.

Colleen

LINGUINE AND VEGETABLE SUPREME

6 oz uncooked linguine
2 T margarine
2 C shredded zucchini
1/2 C shredded carrot
1/2 C chopped onion
1 C shredded mozz cheese

1/2 C half and half or milk
2 T dry white wine
1/2 t salt
1/8 t garlic powder
1/8 t basil leaves

Cook linguine to desired doneness, drain, rinse with hot water. In lg skillet, melt margarine. Add zucchini, carrot, and onion; cook over medium heat for 3 minutes, stirring occasionally. Add cooked linguine and remaining ingredients to vegetables, toss mixture until cheese is melted. Serve immediately. Six 2/3 C servings.

Margie

NUTTED CHICKEN AND CELERY SALAD FLORIDIAN

2½ C cooked chicken (cubed)
2 C chopped celery
1 C orange sections, cut in half
1/2 C coarsely chopped walnuts
3 T vegetable oil
3 T lemon juice

2 t sugar
1 t honey
1 t ginger
1 t basil leaves, crushed
1/16 t ground white pepper

In large bowl, combine chicken, celery, oranges and walnuts; set aside. In a small bowl, blend oil, lemon juice, sugar, honey, ginger, basil, and white pepper. Pour over chicken mixture; toss until well coated. Refrigerate until flavors blend, about 20 minutes. Serve on lettuce leaves, if desired. Makes 6 1/2 cups.

Cherie

PASTA VEGETABLE SALAD

1½ C uncooked med shell macaroni
1/2 C sliced zucchini
1/2 C sm broccoli florets
2 T chopped green onions
6-oz jar marinated artichoke hearts, drained and quartered

2.5-oz jar sliced mushrooms, drained
2/3 C prepared Italian salad dressing
1 C cherry tomatoes, halved
1 avocado, peeled and cubed

Cook macaroni to desired doneness as directed on pkg. Drain, rinse with cold water. In large bowl, combine cooked macaroni, zucchini, broccoli, onions, mushrooms, artichokes and salad dressing; toss gently. Cover and refrigerate at least 3 hours to blend flavors. Just before serving, stir in tomatoes and avocado. 12, 1/2 C servings.

Margie

YOGURT SALAD

1 pt whipping cream (heavy)
1 env Knox gelatin

16-oz vanilla or plain yogurt
3/4 C sugar

Dissolve gelatin in a small amount of water. Heat whipping cream until hot. Remove from heat. Stir in gelatin until dissolved; stir in yogurt and sugar. Pour into a lightly oiled gelatin mold. Refrigerate until firm, 3 hours.

Margie

DRESSINGS

ALFREDO SAUCE

2/3 C heavy cream
3 T butter

1/2 C freshly grated parm cheese
parsley flakes to taste

Cook half the cream and all the butter over moderate heat until sauce has thickened, less than 1 minute. Add pasta dish to sauce and turn heat on low, coating pasta. Add rest of the cream and all the grated cheese until pasta is coated and sauce is thickened. Sprinkle parsley to taste. Serve immediately.

Cherie

GREEK SALAD DRESSING

2 C vegetable oil
1/2 C plus 2 T vinegar
1 T garlic powder

1 T salt
1/2 T oregano
1/2 T Accent

Mix ingredients together and refrigerate overnight.

Cherie

GUACAMOLE

2 ripe avocados, mashed
1/2 sm onion, minced
2 T fresh lemon juice

dash garlic powder
2 T Pace Picante sauce, to taste
1/2 t salt (to taste)

Mash avocados and combine all with fork. Place one avocado seed in guacamole to prevent avocado from turning brown.

Jo

MAYONNAISE

1 lg egg
1 t fresh lemon juice
1 t red wine vinegar
1 1/2 C oil (preferably 3 T olive oil with safflower oil to make 1 1/2 C)

1 t Dijon mustard
1 t salt
freshly ground pepper

Combine ingredients with 3 T oil in blender until well blended. With blender running, add remaining oil until thickens to desired consistency. Makes about 1 3/4 cups mayo. Keeps in refrigerator up to 2 weeks.

Jo

SALAD DRESSING

3/4 C salad oil

1/2 C sugar

1/2 C vinegar

salt and pepper to taste

1 t French mustard

1 t garlic salt

Mix all ingredients in jar, refrigerate, lasts a long time. Can be used on any type salad: cucumber, lettuce, spinach, etc.

Carol

SALSA CREDA

2 lg tomatoes, finely chopped

1/2 C finely chopped onion

2 T finely chopped green pepper

1 T dried parsley

1 t salt

dash pepper

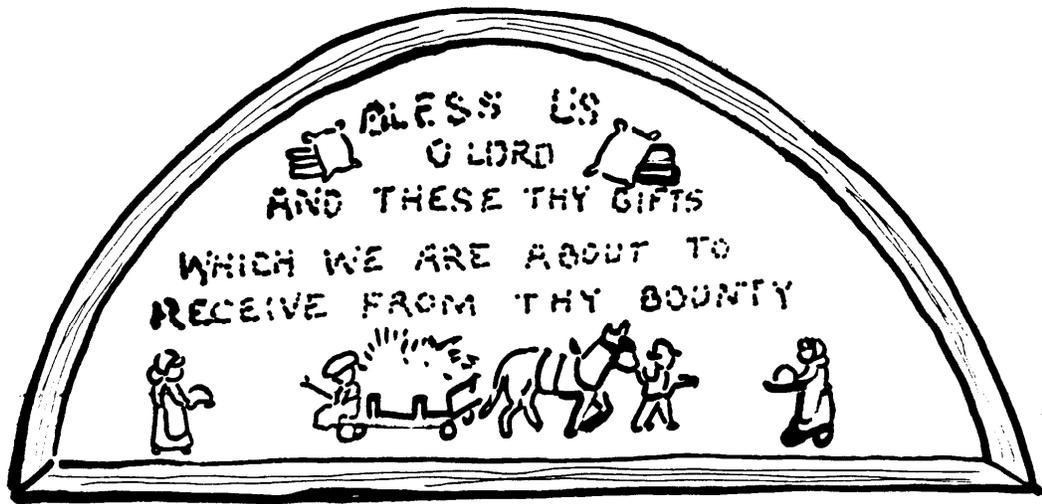
dash comino

1 finely chopped jalepeno

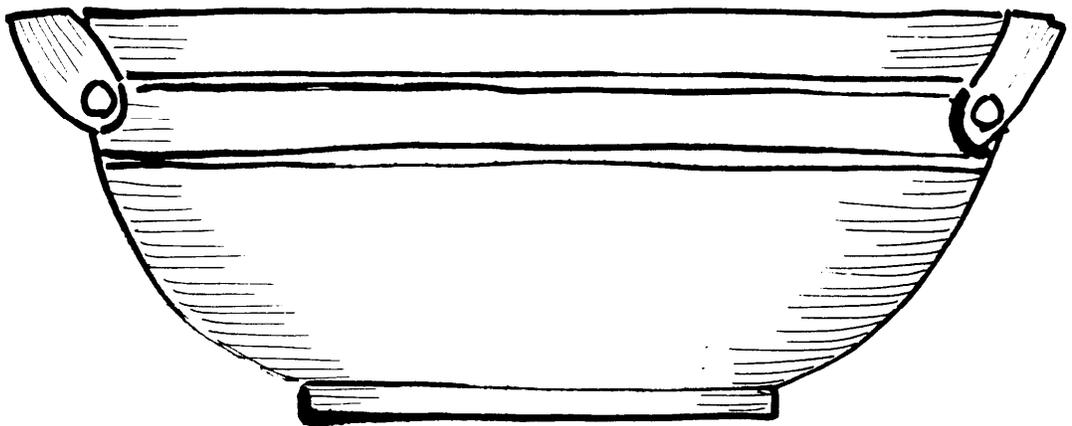
1 t garlic salt

Combine all and refrigerate several hours or overnight.

Jo



*Casseroles
And Main Dishes*



CASSEROLES

CREAMY HAM AND MACARONI BAKE

1 7-oz pkg elbow macaroni
2 T butter
3 T flour
1 t salt (opt)
1 t parsley flakes
3/4 t dry mustard
1 10-oz pkg frozen broccoli, thawed and drained

2 C milk
2½ C shredded Velveta Cheese
2 C diced cooked ham
1/4 t pepper
6-oz can sliced mushrooms, drained
3 T dry bread crumbs

Prepare macaroni according to package directions; drain, set aside. Heat oven to 350°. In large saucepan, melt butter. Stir in flour, salt, parsley flakes, dry mustard, and pepper. Blend in milk. Cook, stirring constantly, until thick and bubbly. Add cheese; stir until melted. Add cooked macaroni, ham, broccoli, and mushrooms; mix well. Pour into buttered 2-qt casserole. Sprinkle with bread crumbs. Bake at 350° for 30 minutes or until bubbly. Serves 4-6.

Cherie

CHICKEN NOODLE CASSEROLE

chicken, boil until tender and cut up small
1/2 C onion, chopped
1/2 C green pepper, chopped
1/3 lb spaghetti, break in half, boil until tender

1 can cream of mushroom soup
salt and pepper to taste
1/2 can of water
piece of cheddar cheese

Mix chicken, spaghetti, onions, green pepper. Add salt, pepper, can of soup, and water. Grate good size piece of cheddar cheese. Add to top of casserole. Bake at 350° about 40 minutes.

Colleen

CHICKEN AND RICE CASSEROLE

Cook one large fryer and bone (save broth). When cool, cook one package Uncle Ben's wild rice as directed but with 2 1/2 C of the chicken broth instead of water and omit margarine. Chop up chicken meat and add to cooked rice.

1 can drained French style green beans
1 can undiluted cream of celery soup
1/2 C mayo
1/4 C chopped onions

1 sm jar pimentos
1 sm can water chestnuts, sliced
1 pkg slivered almonds

Mix all together with rice and chicken. Place in large casserole and bake 30 minutes at 350°. Serves 8.

Jo

HAMBURGER HOBBO

1 lb lean ground beef
1 lg potato, sliced thin
1 lg onion, sliced
3 yellow squash, sliced

2 carrots, sliced
parsley flakes
salt and pepper to taste
3 sliced zucchini

Shape ground beef into 2 large patties. Place each on large square heavy-duty aluminum foil (sprinkle garlic salt on patties). Place equal amounts of onion, potato, squash, and carrot on each patty. Sprinkle with salt, pepper, and parsley. Wrap tightly in foil and place on baking sheet. Bake at 375° for 1 hour and 15 minutes.

Jo

MACARONI CREOLE

2 T butter
1 lb ground beef
1/2-3/4 C chopped onion
1/4-1/2 C chopped green pepper
2 t salt

1 t celery seed (opt)
3 C tomato juice
1 can (2oz) mushrooms
1 C raw elbow macaroni
1/2 C grated American cheese

Melt butter; add beef, onion, green pepper, and salt (may also add garlic). Drain mushrooms, saving liquid. Add mushrooms to beef mixture and cook until beef is browned, about 10 minutes. Add celery seed (may use chopped celery), macaroni, tomato juice, and mushroom liquid. Cook, covered, about 1/2 hour. Serve topped with cheese. Serves 5-6. (2/3 C raw rice=1 C raw macaroni). *Jo*

MEXICAN CASSEROLE

1 lb hamburger
1 can kidney beans, drained
Enchilada mix-prepared as directed
8-oz can tomato sauce

1 T minced onion
1 pkg corn chips (not Fritos)
2 C grated cheese
1/2 C sour cream

Brown beef. Combine beans, enchilada sauce, tomato sauce, and onions. Set aside 1 C of corn chips and 1/2 C cheese. Add remaining cheese, chips, and meat to bean mixture. Stir well. Pour into 9x13" or other casserole dish. Bake uncovered at 375° for 25 minutes. Spread sour cream on top. Put corn chips on top, sprinkle with cheese. Return to oven for 5 minutes. *Julie*

MICKEY'S TUNA CASSEROLE

Prepare white rice per package directions for the number of servings you need. Add one can of tuna (drained) and one cup of shredded cheddar cheese. Serve hot so that the cheese is melted. *Mickey*

SEVEN LAYER BRUNCH

Place in 9x13" pan in following order;

- 1) 2 lbs hash browns (fry in bacon fat until thawed).**
- 2) 18 eggs (scrambled).**
- 3) 12 smoky links (cooked and cut into bite sized chunks).**
- 4) 1 can cream of mushroom or cream of chicken soup.**
- 5) Mushrooms**
- 6) 2 C shredded cheddar and 1/4 C shredded mozz cheese**
- 7) 1 lb bacon (cut into chunks) fried crisp**

Bake at 350°, covered for 50 minutes; uncovered for 10 minutes. Can prepare 2 days ahead.

Cherie

MAIN DISHES

BACON-WRAPPED CHICKEN

Line bottom of 9x13" pan with one layer of dried beef. Take 4 whole chicken breasts, halved, skinned, boned, and wrap each with one slice of bacon. Place on top of dried beef. Mix 1 can cream of chicken soup and 1 C sour cream. Pour over chicken. Bake 4 hours at 250° uncovered. *Julie*

BAKED CHICKEN IN WINE SAUCE

1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
1 C cheddar cheese, grated

3/4 C white wine
2-3 lbs chicken breasts
1/3 C sliced almonds
paprika

Combine soups and cheese in saucepan and heat on low until cheese is melted. Place chicken breasts in a 9x13" baking pan, pour sauce over breasts. Cover pan with foil and bake at 325° for 2 1/2 hours. Remove foil and add almonds and sprinkle with paprika, bake 30 minutes more. Serves 12.

Cherie

BBQ BEEF

4 lbs cubed raw beef
1 can tomatoes
1 med onion, chopped
3 C water
1/2 t chili powder
1/2 t garlic powder

1 C catsup
1/2 C vinegar
1/2 C worchestershire sauce
1/2 C brown sugar
10 drops liquid smoke (opt)

Combine all ingredients in large pot or pan. Simmer uncovered in pan 5-6 hours or until beef is falling apart and ingredients have made a sauce. Stir occasionally to avoid burning. Serve over hot, buttered rice. Serves 15-16.

Julie

THE BEST MEATLOAF

1 lb ground beef
3/4 C crushed saltines
1/4 C evaporated milk
1 egg
1/4 C chopped onion

1/4 C chopped green pepper
2 T parsley
1 t dry mustard
1/2 t salt
1/2 t pepper

Combine all ingredients together in large bowl. Mix well. Shape into loaf, put in bread pan. Bake 1 hour at 350°. Can use recipe for great meatballs too!

Kathleen

CALIFORNIA TACOS

Grate one large potato. In large, heavy skillet, add potato and 1 lb ground beef with 1 clove garlic, minced. Cook until beef is browned and potato tender, pour off and discard fat. Reduce heat to low and stir in 1 C Monterrey Jack cheese, 1/2 C chopped ripe olives, salt, and pepper to taste. Cook until cheese is melted.

Divide filling among 8 flour tortillas, arranging on half and folding other half over. In heavy skillet, fry tacos (2-3 at a time) in 1/2 C hot (375°) vegetable oil. Turn with tongs. Cook 1 minute on each side. Place tacos on paper towels and drain.

Serve with sliced tomatoes, shredded lettuce and grated Monterrey jack cheese. Tastes great plain too!

Jo

CHICKEN CONTINENTAL

| | |
|-------------------------------------|------------------------------------|
| 3 lbs chicken, cut in pieces | dash of pepper |
| 1/3 C seasoned flour | 1 T parsley |
| 1/4 C butter | 1/2 t celery flakes or salt |
| 1 can cream of chicken soup | 1/8 t thyme |
| 2½ T grated onion | 1 1/3 C water |
| 1 t salt | 1 1/3 C minute rice |

Roll chicken in flour. Fry in butter until browned. Remove chicken. Stir soup, seasonings, and water into drippings. Cook and stir to a boil. Spread rice in a 1½ qt shallow casserole. Pour all but about 1/3 C of soup mixture over rice. Stir to moisten. Top with chicken and remaining soup mixture. Bake covered at 375° for 30 minutes or until chicken is tender. Serves 4. *Jo*

CHICKEN DIVAN

| | |
|--|-------------------------------------|
| 1/4 C butter | 1/8 t white pepper |
| 1/4 C sifted flour | 1/4 + 2 T grated parm cheese |
| 1 C chicken broth | 3 T dry sherry |
| 1 C milk | 10-12 slices cooked chicken |
| 3/4 t salt | 1/2 C heavy cream |
| 2 10-oz pkgs broccoli or asparagus spears, drained, or fresh if available | |

Preheat oven to 350°. Melt butter in saucepan over moderate heat. Blend in flour, slowly add broth and milk, and heat stirring until thickened. Mix in salt, pepper, nutmeg, 1/4 C cheese, and sherry. Arrange broccoli in a single layer in a buttered 2 qt au gratin dish or shallow casserole. Sprinkle with remaining cheese. Top with chicken slices. Beat cream to soft peaks and fold into sauce, pour evenly over chicken and bake uncovered for 1/2 hour. Broil quickly. *Rebecca*

CHICKEN ENCHILADAS

| | |
|--|--|
| 1 16-oz can tomatoes | 1 3-oz pkg cream cheese, softened |
| 1 4-oz can green chili peppers, rinsed and seeded | 1/4 C finely chopped onion |
| 1/2 t coriander seed | 3/4 t salt |
| 1/2 t salt | 2 T cooking oil |
| 1 C dairy sour cream | 12 tortillas, flour or corn |
| 2 C finely chopped cooked chicken | 1 C shredded cheddar cheese |

Place undrained tomatoes, chili peppers, coriander seed, and 1/2 t salt in blender, blend until smooth. Add sour cream, blend well, set aside. Combine chicken (or turkey), cream cheese, onion, and 3/4 t salt. In skillet, heat cooking oil, dip tortillas one at a time into hot oil for 10 seconds or until just limp. Drain on paper toweling. Spoon chicken mixture on tortillas and roll up. Place seam side down in 12x7 1/2x2" baking dish. Pour tomato mixture on top. Cover with foil and bake at 350° for 30 minutes or until hot. Sprinkle with cheddar cheese and continue baking until cheese melts. *Jo*

CHICKEN PROVENCIAL

1 whole frying chicken, cut up
salt and pepper to taste
1½ C chicken stock, degreased
1/2 C vermouth
2 zucchini, sliced
1 egg plant, peeled and sliced
3 med tomatoes, peeled and quartered

1 onion, sliced
1 green pepper, sliced
1 garlic clove, minced
2 T olive oil
1/2 t crushed oregano
2-3 T parmesan cheese

At bottom of roasting pan place chicken stock and vermouth. Arrange vegetables and garlic over liquid. Salt and pepper to taste, add oregano. Place the chicken pieces on a rack over vegetables and liquid. Lightly salt and pepper chicken. Drizzle with olive oil.

Bake at 350° for 40-45 minutes or until the juices run clear. Baste occasionally with stock and vermouth mixture.

Arrange chicken on serving platter with vegetables around it. Sprinkle with parmesan cheese and dust with minced parsley. Serves 4. *Jo*

CONTINENTAL STEAK ROLLS WITH SOUR CREAM SAUCE

Meat and Pastry Rectangles:

1 lb round steak or 4 4-oz minute steaks
1/4 C flour
1/4 t salt
1/8 t pepper

2 T shortening
3 T onion, finely chopped
3 T mushrooms, finely chopped
1 8oz can crescent rolls, (Pillsbury preferred)

If using round steak, pound with mallet to 1/2" thickness. Cut steak into 4 rectangles. Coat with flour, salt, and pepper. Brown in shortening. Sauté onion and mushrooms until tender. Place 1½ T mixture on one end of browned meat; fold over end, covering the mushroom mixture. Unroll dough, leaving 2 triangles joined to form 4 rectangles. Press to seal. Place folded meat on dough rectangles and fold ends. Place seam-side down on cookie sheet. Bake at 400° for 10-12 minutes. Serve with sour cream sauce.

Sour Cream Sauce:

2 C sour cream
2 T butter

1 t parsley
1/2 t salt

Combine all ingredients in saucepan. Heat thoroughly, but do not boil. Serve over steak rolls.

Cherie

CREOLE SHRIMP

1 lb cooked shrimp
1 lg clove garlic, chopped fine
3/4 t salt
1/2 t pepper
2 cans cream mushroom soup
3 C cooked rice

1 t dried parsley
4 T melted butter
juice of 1/2 lemon
1/2 C chopped green pepper
4 T chopped onion
4 T chopped celery

Sauté vegetables in butter. Combine all, pour into casserole. Top with 3/4 C Swiss and cheddar cheese. Sprinkle with paprika. Bake 30 minutes at 350°. *Jo*

CURRIED CHICKEN

Fry 4 or more slices of bacon; keep drippings. Wash, pat dry skinned chicken; coat with flour; brown in skillet (10 minutes).

Transfer to square or oblong pan. Bake uncovered at 350° for 30 minutes. Combine 1/4 C honey, 2 T Frenches mustard, 1/2 t salt, and 1/2 t curry; mix and heat. Drizzle over chicken. Bake uncovered 15 minutes more. Top with crumbled bacon and serve with long grain wild rice. *Wendy*

ENCHILADAS

Slowly melt 1 heaping T Crisco over low heat. Add 1 T flour, stir and heat. Stir in chili powder until desired color (a deep orange -- light orange has no flavor, and dark orange may be too hot in flavor). Add water slowly and stir until desired texture (like gravy). Simmer 10-15 minutes.

Dip corn tortillas in salsa (sauce). Place flat in casserole. Place grated Longhorn cheddar, Monterrey Jack cheese, and onion in tortilla. Roll and repeat with next tortilla. Pour any remaining salsa over rolled enchiladas. Bake at 375° until hot and bubbly (20 minutes).

Or brown hamburger meat with onion and chili powder and add to tortilla along with grated cheeses for a dinner enchilada. Serve with rice and guacamole salad. *Jo*

ENCHILADAS

| | |
|--|---|
| 1 onion, chopped | 1/2 t basil |
| 1 sm clove garlic, minced | 1/2 t cumin (comino) |
| 2 T vegetable oil | 1 can (4 oz) green chilies |
| 1 can (28 oz) tomatoes, undrained | 1 dozen corn tortillas |
| 1 t salt | 3 C shredded jack and cheddar cheese |
| 1 t oregano | 1 C sour cream |

In sauce pan, cook onion and garlic in oil until tender. Add tomatoes and seasonings, simmer uncovered 20 minutes.

Remove seeds from chilies, cut into thirds, set aside.

Remove sauce from heat. Dip tortillas to soften, place on wax paper.

Place strip of chile on each tortilla, top with cheese, and small amount of sauce.

Stir sour cream in remaining sauce. Pour over enchiladas. Bake uncovered at 350° for 20 minutes.

Serves 6. *Jo*

FAJITAS

Marinate flank steak overnight in:

| | |
|-----------------------------------|--|
| 1/4 C oil | 1 T A-1 sauce |
| 1/4 C vinegar | 1 T fajita seasonings (Fiesta) |
| 1/8 C worcestershire sauce | 1-2 t juice from jalepeno peppers |

Barbecue flank steak. In marinade, cook onions sliced into rings until tender. Heat flour tortillas. Thinly slice cooked flank steak and add to marinade and onions. Place on warm tortillas, top with salsa crema and guacamole or sour cream. Fold over and eat. *Jo*

FISH IN FOIL

May use scrod, haddock, etc. Sauté in a little butter or marg, 1 sliced onion, 1 carrot, (cut into sm strips), sliced mushrooms, sliced green pepper and whole snow peas until limp. Place fish in foil. Sprinkle with garlic salt. Place 1 T butter or marg on top of fish. Put a small amount of vegetables on top of fish. Seal and place in 375° oven for 30 minutes. Serve over cooked rice. *Margie*

LEMON CHICKEN

About 1½ lbs skinless, boneless chicken breasts serve four persons. Flatten chicken breasts slightly with a mallet; sprinkle with salt. Put 3 T flour in a plastic bag; shake chicken in flour and shake off excess. Heat 2 T vegetable oil and 4 T butter or marg in large, heavy skillet. Add about half of the chicken pieces (don't crowd) and cook about 3 minutes on each side, until lightly browned. Remove to warm plate and repeat with remaining chicken.

Add 1/3 C chicken broth to skillet and stir to release brown bits from bottom. Add 2 t fresh lemon juice and 8 slices lemon. Cook over higher heat about 2 minutes, until sauce is slightly syrupy. Garnish chicken with lemon slices and pour sauce over. Place in 350° oven and bake until heated through. *Debbie*

LEMON N GARLIC BAKED CHICKEN

1 broiler-fryer, quartered

1 lg clove garlic, crushed

1/2 t rosemary leaves

several twists freshly gd pepper

1 t grated lemon rind

1/3 C lemon juice

1/2 C water

1/2 t salt

Rinse chicken; pat dry. Place chicken skin side down in a shallow baking dish.

Combine garlic, salt, rosemary, pepper, and lemon rind. Sprinkle over chicken. Pour lemon juice and water over all. Bake, uncovered, in preheated 400° oven for 30 minutes.

Turn chicken quarters. Baste with pan liquids. Continue baking about 25-30 minutes or until chicken is tender. Makes 4 servings, approximately 196 calories per serving. *Rebecca*

MARILYN'S CHICKEN

Sprinkle chicken pieces with thyme, Seasonall, and lemon juice. Cover the chicken (in baking pan) with one can of chunky tomato soup. Bake 1 hour at 350°. *Mickey*

MEATLOAF

1 can cream of mushroom soup

1½ lbs hamburger

1/3 C rolled oats (uncooked)

1 egg, slightly beaten

1/4 C finely chopped onion

2 T chopped parsley

1/2 t salt

dash pepper

1/4 C water

1 T worcestershire sauce

1 T green pepper, chopped

Combine 1/3 of soup with all ingredients except water. Mix thoroughly (for easier slicing). Shape firmly into a loaf and place in a shallow baking pan. Bake at 350° for 1 hour. Blend remaining soup with water and 2 T drippings. Pour over loaf and bake 15 minutes.

Or, before cooking, pat meat mixture out like thick rolled pie dough. Place vegetables (mixed vegetables, green beans and mushrooms, whatever) in center and roll up like a jelly roll (roll on waxed paper for easier handling). Make sure vegetables are completely sealed with meat mixture. Bake. *Jo*

PAELLA

1/2 lb Italian link sausage
1 2½- 3-lb chicken, cut up
salt and pepper

1½ C long grain rice
2 tomatoes, peeled and chopped (1½ cups)
2 t salt

1 lb fresh or frozen shrimp shelled
10 sm clams in shells or mussels

1 med onion, chopped (1/2 C)
1 med green pepper, chopped
2 garlic cloves, minced

1/4 t thread saffron, crushed
4 C boiling water

1 10-oz pkg frozen peas

In a large skillet cook sausage over medium heat until done. Drain, reserve drippings in skillet; set aside.

Season chicken pieces with a little salt and pepper. Brown chicken in reserved drippings in skillet.

Add chopped onion, red pepper, green pepper, and garlic to the reserved drippings; cook until onion is tender but not brown. Stir in uncooked rice, chopped tomatoes, the 2 t salt, and saffron. Stir in the boiling water; bring mixture to a boil. Stir in cooked sausage.

Turn rice mixture into a paella pan or a 4-qt casserole or dutch oven; arrange chicken pieces atop mixture. Bake, covered, in a 375° oven for 30 minutes.

Meanwhile thaw shrimp, if frozen. Thoroughly scrub clams. Place clams in a saucepan with 1/2" of boiling water; cover and cook 3-5 minutes or until shells open. Drain and discard any unopened clams.

Place frozen peas in a colander or strainer; rinse with hot water to thaw. Arrange peas, clams, and shrimp atop rice mixture. Bake, covered 15-20 minutes longer or until chicken, shrimp, and rice are done. Makes 10 servings.

Deborah

PASTA PRIMAVERA

| | |
|--|---|
| 1 bunch broccoli, cut in bite size pieces | 3/4 C heavy cream |
| 2 sm zucchini, thinly sliced | 2/3 C freshly grated parmesan cheese |
| 1/2 lb asparagus, cut in 1" pieces | 1/2 lb mushrooms, thinly sliced |
| 1 1-lb pkg linguini | 1/2 C frozen peas |
| 1 lg clove garlic, chopped | 1/4 C chopped parsley |
| 1 basket cherry tomatoes, halved | 1½ t salt |
| 1/4 C olive oil | 1/4 t black pepper |
| 1/4 C chopped fresh basil or 1 t leaf basil, crumbled | 1/4 t red pepper |
| 1/4 C butter | |

Wash, trim, and cut broccoli, zucchini, and asparagus. Cook in boiling salted water until tender-crisp, put in large bowl.

Cook and drain linguini.

Sauté garlic and tomatoes in oil in large skillet 2 minutes, (I prefer to sauté mushrooms first and add tomatoes). Stir in basil and mushrooms, cook 3 minutes. Stir in peas, parsley, salt, and peppers, cook 1 minute more. Add mixture to vegetables in bowl.

Melt butter in same skillet, stir in cream and cheese. Cook over medium heat, stirring constantly until smooth. Add linguini, toss to coat. Stir in vegetables, heat gently until hot. (I serve spaghetti separate from the sauce). Serves 6. *Jo*

PORK TENDERLOIN WITH ORANGE SAUCE

| | |
|--------------------------------------|---------------------------------------|
| 2 pork tenderloins (2 lbs ea) | 1/2 C white wine |
| 2 T butter | 3 oranges or 1½ C orange juice |
| 3/4 C chopped onion | 3 T sugar |
| 2 t salt | 1 bay leaf |
| 1/4 t pepper | 1 T chopped parsley |
| 1½ t cornstarch | 4 C cooked rice |

Brown meat on all sides. Remove from pan, add onion, salt, pepper to drippings. Sauté until tender. Return meat to pan, pour wine and juice from 2 oranges (or 1 C orange juice) over meat. Add sugar, bay leaf and parsley. Cover and simmer 1½ hours until tender. Remove meat and thicken juices with cornstarch mixed with small amount of water. Cut meat in thick slices and arrange on a bed of rice. Pour sauce over meat and garnish with orange slices or mandarin oranges and parsley. I usually double sauce mixture. *Cherie*

QUESADILLAS

| | |
|--|---------------------|
| Monterrey Jack cheese (or white Mexican cheese) | grated onion |
| salsa verde (Herdez) | cilantro |
| corn tortillas | |

Place tortillas on griddle or heavy skillet over low heat. On one side place 2 T grated cheese, onion, and cilantro mixed. Keep over low heat, when cheese begins to melt add about 1 T salsa verde and fold tortilla over. Flip from side to side with pancake turner until cheese is melted. *Jo*

QUICHE LORRAINE

| | |
|---|--------------------|
| 9" pie crust | 4 eggs |
| 12 slices bacon (fried and crumbled) | 2 C cream |
| 1 C swiss cheese (shredded) | 3/4 t salt |
| 1/3 C onion, chopped | 1/4 t sugar |

Preheat oven to 425°. Prepare pastry shell. Sprinkle bacon, cheese and onion on pastry-lined pie pan. Beat eggs slightly; beat in remaining ingredients. Pour cream mixture into pie pan. Bake 15 minutes; reduce oven to 300° and bake 30 minutes longer or until knife inserted 1" from edge comes out clean. Let stand 10 minutes before cutting. Makes 6 servings.

Cherie

SALISBURY STEAK

| | |
|------------------------------------|------------------------------------|
| 1 can condensed onion soup | 1/4 C water |
| 1½ lbs ground beef | 1 T flour |
| 1/2 C fine dry bread crumbs | (1/4 C ketchup)* |
| 1 egg, slightly beaten | (1 t worcestershire sauce)* |
| 1/4 t salt | (1/2 t prepared mustard)* |
| dash pepper | |

***may omit ingredients in parenthesis and add garlic salt to ground beef instead**

Mix thoroughly 1/3 C soup, beef, bread crumbs, egg, salt, and pepper. Shape into 6 oval patties. In skillet, brown patties, pour off fat. Add remaining soup, (ketchup, worcestershire, and mustard). Gradually blend water into flour until smooth. Stir into soup mixture. Cover, cook over low heat 20 minutes or until done. Stir occasionally. Makes 6 servings.

Jo

SOUR CREAM AND CHICKEN ENCHILADAS

| | |
|---|------------------------|
| 2 cans cream of chicken soup | |
| 1 C sour cream | |
| 1 bunch green onions with tops, chopped | |
| 1 can (4 oz) chopped green chilies | cheddar cheese |
| 4 split chicken breasts (boiled & chopped) | flour tortillas |

Mix first 5 ingredients well and cook until hot in sauce pan. Spoon mixture into flour tortillas, roll up and place in baking pan. Spread any extra chicken mixture on top of tortillas and top with cheddar cheese. Bake at 350° until bubbly and cheese has melted. Put hot sauce, if desired, on top.

Robin

SPAGHETTI WITH WHITE CLAM SAUCE

| | |
|-------------------------------------|-------------------------------|
| 4 T butter | 1 can minced clams |
| 4 T olive oil | 1/2 C minced parsley |
| 1 finely minced garlic clove | 1 lb vermicelli |
| 4 T finely chopped scallion | grated parmesan cheese |
| 1/2 C clam juice | |

Heat olive oil and butter, add garlic and scallion, sauté over low heat until scallions are slightly golden and wilted. Add clam juice and simmer 5 minutes. Stir in clams and parsley. Bring mixture to a boil.

Toss the sauce with cooked vermicelli (thin spaghetti). Sprinkle with grated parmesan cheese. Serve with green salad and white wine. Serves 6.

Jo

STIR-FRY CHINESE VELVET CHICKEN AND MUSHROOMS

3 chicken breasts, boned
2 egg whites
3 T cornstarch (2T & 1T)
1 t sugar
1/2 t salt
1/2 C sliced water chestnuts
1 6-oz pkg frozen snow peas, or 9-oz pkg frozen French green beans
1/2 lb fresh mushrooms, sliced, or 6-oz can sliced mushrooms

2 T dry sherry
flour
1/2 C oil
1 1/4 C water
1/4 t pepper

Thinly slice partially frozen chicken breast (1/8" thick). In small bowl combine egg whites, 2 T cornstarch, sugar, salt, pepper, and sherry until smooth. Dredge chicken in flour, shake off excess. Dip chicken into batter.

In large skillet (or wok) heat oil. Place a few strips of chicken in oil, do not let pieces touch. Sauté 3-4 minutes, stirring constantly. Remove chicken, drain on paper towel, set aside. Repeat with remaining chicken.

Pour off all but 3 T oil in skillet. Add mushrooms to skillet, sauté 5 minutes and remove. Add 1/4 C water, stir to loosen particles from bottom of skillet. Combine remaining 1 C water with remaining 1 T cornstarch and chicken broth packets. Add to skillet, bring to boil. Add snow peas, water chestnuts, chicken, and mushrooms. Heat briefly. Serve with rice. Serves 8.

Jo

TACO MEAT FILLING

Brown 1 lb ground beef. Add 1/4 C chopped onion, 2 T chopped bell pepper, 1/4 t black pepper, 1 t salt, 1/4 t comino (cumin), dash of garlic powder. Cook for 2 minutes. Add 1/2 C canned tomatoes and cook for 10 minutes over medium heat. Serve in hot taco shells or place in bowl and eat with tostitos.

Jo

WAIKIKI MEATBALLS

Meatballs:

1 1/2 lbs ground beef
2/3 C cracker crumbs
1/3 C minced onion
1 egg

1 1/2 t salt
1/4 t ginger
1/4 C milk
1 T shortening

Sauce:

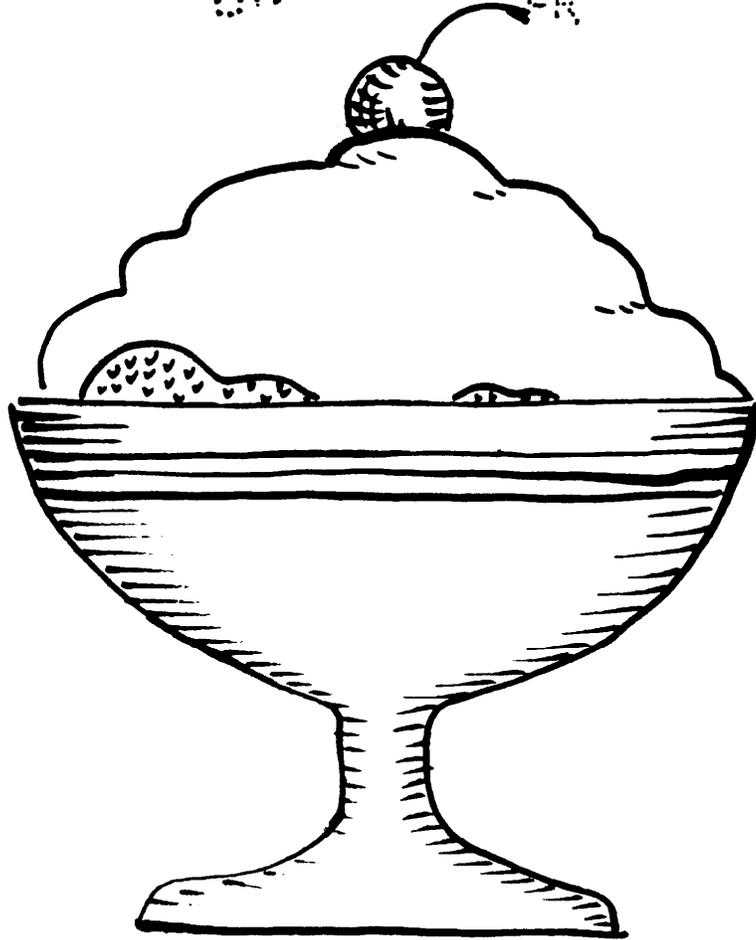
2 T cornstarch
1/2 C brown sugar
1 can pineapple chunks

1/3 C vinegar
1 T soy sauce
1/3 C chopped green pepper

Mix thoroughly beef, crumbs, onion, egg, salt, ginger, and milk. Shape mixture by rounded tablespoons into balls. Melt shortening in skillet. Brown and cook meatballs. Remove meatballs and fat from skillet. Mix cornstarch and brown sugar. Stir in reserved pineapple juice, vinegar, and soy sauce until smooth. Pour into skillet; cook until thickened. Boil and stir one minute. Add meatballs, pineapple chunks and green pepper. Heat through. Serve with rice.

Julie

LOVE
ONE ANOTHER



Desserts

DESSERTS

ALWAYS-READY BRAN MUFFINS

These muffins are mixed, stored in the refrigerator and baked whenever they are wanted. When preparing to bake, preheat oven to 400°. Stir batter well and spoon into buttered muffin tins, filling 2/3 full. Bake 20-22 minutes and serve. You can make 2 muffins or enough for a large family.

| | |
|------------------------------------|--------------------------------------|
| 3 C unprocessed wheat bran | 1/2 C 100% corn oil margarine |
| 1 C brown sugar | 1 pt buttermilk |
| 2½ C unbleached white flour | 2 eggs or equal substitute |
| 2½ t soda | 1 C boiling water |
| 1 t salt | |

Combine 1 C wheat bran and 1 C boiling water, stir and let steep. In a separate bowl, cream sugar and margarine. Beat eggs or measure egg substitute. Combine flour, soda and salt. Combine the 1 C of steeped bran, with remaining two C of bran, the eggs or substitute, flour mixture and buttermilk, margarine and sugar, mix. Store in tightly covered plastic container. Let stand at least 12 hours before baking. Batter will keep in refrigerator for 6 weeks. Chemical action will cause the batter to turn dark on top. No problem, just stir before using.

Rebecca

ANGLEFOOD CAKE

| | |
|--------------------------------|-----------------------------|
| 1½ C sifted cake flour | 1½ t cream of tartar |
| 1+1 C superfine sugar | 1½ t vanilla |
| 1½ C egg whites (11-12) | 1/2 t almond extract |
| 1/2 t salt | 1/2 t lemon extract |

Sift flour and 1 C sugar 3 times. Set aside. Beat egg whites and salt until foamy. Add cream of tartar and continue beating until stiff but not dry. Add remaining C of sugar only 2 T at a time with mixer at low speed. Continue beating until mixture holds stiff peaks. Fold with wire whip, the extracts then sugar and flour 2 T at a time until mixture disappears. Push batter in ungreased tub pan and cut through with a silver knife to remove air bubbles. Bake in preheated oven at 325° for 1 hour until no imprint with finger shows. Invert to cool. Top with fresh strawberries and whipped cream or your choice.

Rebecca

APPLE CAKE WITH CREAM CHEESE FROSTING

| | |
|---|----------------------------|
| 2 eggs | 1 C chopped walnuts |
| 1 3/4-2 C sugar | 1 t baking soda |
| 1/2 C oil | 2 t cinnamon |
| 1 t vanilla | 1/4 t nutmeg |
| 2 C flour | 1/2 t salt |
| 4 C diced, peeled apples (use 3 lg Granny Smith) | |

Beat eggs until light and fluffy. Gradually add sugar, oil and vanilla. Mix flour, salt, soda, cinnamon and nutmeg and add to first mixture. Stir in apples and walnuts (it will be stiff). Bake in a greased 9x13" pan for 30-35 minutes at 350°. Let cool in pan on rack 10-15 minutes, then spread with frosting.

Cream Cheese Frosting:

| | |
|--|---------------------------------|
| 1 3-oz pkg cream cheese, softened | 1/2 t vanilla |
| 3 T softened butter | 1½ C confectioners sugar |
| pinch of salt | |

Beat until smooth

Lisa

APPLE WALNUT PIE

Pastry for top and bottom crust
2 lbs tart cooking apples, peeled, cored and sliced (5)
1 C walnuts, coarsely broken
1 C sugar
1 T lemon juice

3 T flour
1/2 t salt
1/2 t cinnamon
1/4 t nutmeg

Combine all ingredients and fill pastry shell. Seal with top crust. Make slits in crust. Bake at 400° for 45-55 minutes. *Cherie*

BACARDI RUM CAKE

Cake:

1 C chopped pecans or walnuts
1 18½-oz pkg yellow cake mix
1 3/4-oz pkg instant vanilla pudding mix
1/2 C 80 proof dark Bacardi rum

4 eggs
1/2 C oil
1/2 C cold water

Glaze:

1/4 lb butter
1/4 C water

1 C sugar
1/2 C 80 proof dark Bacardi rum

Preheat oven to 325°. Grease and flour 10" tube or 12-C Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour, cool. Invert on serving plate. Prick top, drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up.

For glaze, melt butter in sauce pan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat, stir in rum. *Jo*

BAKLAVA

1 box phyllo dough
1/4 C sugar
cinnamon to taste
1 C chopped nuts

2 blocks butter
1/2 C sugar
1/2 C water
1¼ t lemon juice

Unfold phyllo leaves and cut in half. Place half in jelly roll pan (move leaves around so they cover bottom of pan). Spread 1/4 C sugar, cinnamon and nuts on top of leaves. Place other half of leaves on top and cut into diamond shapes with sharp knife (move leaves around again to cover). Melt butter, skim off foam. Drizzle butter over phyllo leaves, bake at 325° for 40-45 minutes.

Boil together just before baklava is done, 1/2 C sugar water and lemon juice. Pour over hot Baklava, cool and cut into bite sized pieces. *Cherie*

BRAN MUFFINS

Mix in large bowl:

5 C flour
1 t salt
3 C sugar
5 t baking soda

1 15-oz box raisin bran cereal
1 C oil
4 eggs
1 qt buttermilk

Mix together and bake at 400° for 15-20 minutes or until browned. Bake what you need and keep rest of batter covered in refrigerator, will keep for 1 month, or freeze baked muffins. Makes 5-6 dozen. *Jo*

BUTTERMILK PIE

Crust:

1½ C flour **1 t salt**
1/2 C shortening **3 T (or more) ice water**

Cut shortening into flour, add salt. Then add ice water (enough to clean bowl), roll out gently. Place crust in pie pan.

Filling:

1/3 C flour **3 eggs**
1½ C sugar **1 T vanilla**
1/3 lb melted butter **1½ C buttermilk**

Mix flour, sugar, melted butter. Add eggs and vanilla. Stir in buttermilk.

Pour filling into crust and bake at 350° for 30 minutes or longer until done, when inserted knife comes out clean. *Jo*

CHERRY TREASURE JELLO

Mix with 2 C boiling water: 1 sm pkg cherry jello and 1 sm pkg strawberry jello. Blend in 1 8oz pkg cream cheese; add 1/4 C mayonnaise. Stir in 2 C ginger ale (or sprite or 7-up). Add 1 can fruit cocktail, drained (or cherries, or any canned fruit), 1 C broken pecans or walnuts. Stir together and cover with 1 C miniature marshmallows. Chill until set. *Jo*

CHOCOLATE CHIP CAKE

1 stick melted butter **1 t vanilla**
1¼ C sugar **2 T milk**
2 eggs **2 C flour**
1 C sour cream **2 t baking powder**
pinch salt **1 t baking soda**
1 6-oz pkg chocolate chips

Combine all ingredients but chocolate chips in mixer at slow speed until smooth. Fold in chips. Bake in a greased bundt or angel food cake pan for 35 minutes at 350°. It's easier to get cake out of an angel food cake pan. *Lisa*

CHOCOLATE ECLAIR CAKE

2 pkgs French vanilla instant pudding **3 T butter**
3 C milk **1 t vanilla**
9 oz cool whip (thawed) **1½ C powdered sugar**
whole graham crackers **3 T milk**
2 1-oz chocolate squares **2 T white Karo syrup**

Reserve 3 T of the pudding mix, mix remainder of pudding mix with 3 C milk. Fold in cool whip. Cover bottom of 9x13" pan with graham crackers (whole). Spread 1/2 pudding mixture on crackers; top with another layer of graham crackers. Spread remaining pudding on crackers. Top with final layer of graham crackers. Melt chocolate with the butter in a saucepan. Remove from heat and add vanilla, milk, syrup and powdered sugar, mixing well after each addition. Spread on top, let stand overnight in refrigerator. *Wendy*

CHOCOLATE LAYER PIE

1 stick margarine
1 C flour

1/2 C nuts
2 t powdered sugar

Mix and press into greased dish. Bake 20 minutes at 350°, cool.

Mix 8oz cream cheese and 1 C powdered sugar and then add 1 C cool whip. Spread on crust.

Mix together 2 small or 1 large instant chocolate pudding with 3 C cold water. Spread on top of cream cheese mixture.

Top with remaining cool whip and sprinkle with shaved chocolate or nuts. Makes 2 pies. For 1 pie, use 2/3 of recipe. *Jo*

CHOCOLATE-PISTACHIO CAKE

Combine:

1 pkg white or yellow cake mix
1 pkg pistachio pudding mix
1/2 C orange juice

1/2 C water
4 eggs
1/2 C oil

Blend to moisten, then beat 2 minutes at medium speed, scraping bowl occasionally.

Pour about 3/4 of batter into well greased and floured Bundt pan or 10" tube pan. Add 3/4 C chocolate flavored syrup to remaining batter. Mix well. Pour over batter in pan.

Bake at 350° for about 1 hour or until cake is done. Cool in pan on wire rack 10 minutes. Remove from pan, cool on wire rack. Sprinkle with confectioners sugar. *Jo*

COFFEE CAKE

1 C sugar
1/4 C butter
2 eggs

1/2 C milk
1½ C all purpose flour
2 t baking powder

Filling:

1 C chopped walnuts
1 C brown sugar
2 T flour

1 T cinnamon
2 T melted butter

Prepare filling first; chop nuts in bowl and add sugar, flour and cinnamon. Melt butter in pan (9x13"), pour melted butter over nuts and sugar, mix thoroughly.

Prepare batter; spread a thin layer in pan. Sprinkle with filling mixture, pour another layer of batter (doesn't have to be even) then a layer of filling. Bake at 375° for 25-30 minutes. *Wendy*

CRAN APPLE CASSEROLE

Mix well and put in casserole dish:

3 peeled, chopped apples
2 C cranberries

2 T flour
1 C sugar

3 pkgs instant oatmeal (cinnamon/spice)
3/4 C chopped pecans
1/2 C butter

1/2 C flour
1/2 C brown sugar

Combine last 5 ingredients and spoon over first mixture; top with cranberries and pecan halves. Bake at 350° for 45 minutes. Serve for brunch or as dessert with vanilla ice cream. *Wendy*

DARK CHOCOLATE CAKE

| | |
|--------------------|------------------------------------|
| 1 C sugar | 1/2 C vegetable oil |
| 1 C flour | 1 t vanilla |
| 1/2 C cocoa | 1 t baking soda |
| 1 t salt | 1 C hot water or hot coffee |
| 1 egg | |

Mix dry ingredients together (except baking soda). Add egg, vanilla and oil, then baking soda and hot water or coffee. Bake at 350° for 30 minutes in an 8x8" pan.

Double all ingredients to make a 9x13" pan and bake about same length of time. Cake will crack slightly in middle and pull away from sides. Frost with a buttercream frosting (recipe on box of confectioners sugar). *Lisa*

DIVINE CHEESECAKE

Crust:

| | |
|----------------------------------|-----------------------------------|
| 1 C graham cracker crumbs | 1/4 t ground cinnamon |
| 3 T granulated sugar | 3 T butter or marg, melted |

Filling:

| | |
|--|-----------------------------|
| 3 pkgs (8 oz ea) cream cheese, softened | 5 large eggs |
| 2 t grated fresh lemon peel | 1 C granulated sugar |
| 1/4 t salt | |

Creamy Topping:

| | |
|-----------------------------|---|
| 1½ C sour cream | 1 can (21-oz) cherry pie filling |
| 2 T granulated sugar | 1/2 t vanilla |

garnish with blueberries, artificial or fresh leaves

Crust: Lightly grease bottom and sides of a 9" spring form pan. Mix crumbs, sugar and cinnamon in a small bowl. Add butter; stir until blended. Press evenly over bottom and 2" up sides of prepared pan. Refrigerate while preparing filling.

Filling: Heat oven to 350°. Beat cream cheese and lemon peel in large bowl with electric mixer until smooth and creamy. Add eggs, sugar and salt and beat until blended, scraping down sides of bowl occasionally. Once blended, beat 10 minutes or until mixture is smooth, creamy and pale. Pour into prepared pan. Bake 50 minutes or until cake is set and top feels firm. Remove from oven. Let stand in pan on wire rack 20 minutes (cake will continue to set and top may crack during cooling).

Creamy Topping: With a wooden spoon beat sour cream, sugar and vanilla about 1 minute until smooth. Pour over cake and spread gently over surface. Return to oven and bake 10-12 minutes until set. Cool in pan on wire rack, then refrigerate until cold or up to 2 days.

To Serve: Run knife around cake to loosen. Remove pan sides. Cake can be frozen (leave on pan bottom), well wrapped, up to 1 month. Just before serving, spoon pie filling over top.

To Garnish: Arrange blueberries in the shape of a bunch of grapes on the cherries; add leaves. Scatter more blueberries around. Makes 16 servings. *Deborah*

FRESH APPLE CAKE

Mix by hand in a large bowl:

2 C brown sugar
3 C flour
1 t baking soda
1 t salt

1½ t cinnamon
1 t nutmeg
4 C peeled, chopped apples

Mix apples and dry ingredients until well coated.

Beat together:

¾ to 1 C oil
2 t vanilla

2 eggs, slightly beaten

Add to apple/flour mixture and mix well. Fold in ½ C chopped nuts. Do not add any liquid. Press into 9x13" pan, and bake at 350° for 45 minutes to 1 hour. Sprinkle with granulated sugar while warm.

Julie

FRESH APPLE CAKE WITH CREAM CHEESE FROSTING

Apple Cake:

3 eggs
2 C sugar
1-1/3 C oil
3 C flour, sifted
1 t salt
1 t soda

¼ t nutmeg
1 t cinnamon
½ t allspice
3 C sliced apples
1 C chopped pecans
2 t vanilla

Place 2 C sugar, 1 1/3 C oil and 3 well beaten eggs in large bowl and mix well. Add dry ingredients to this mixture. This will be thick. Add 3 C sliced apples and pecans. Stir in 2 t vanilla. Bake in a 9x13" pan for 1 hour at 325°. Frost while still warm.

Cream Cheese Frosting:

½ C butter
2 t vanilla

3 oz cream cheese, softened
1 C powdered sugar

Mix well and spread on cake while still warm.

Cherie

GEORGE'S CHEESE CAKE

2 lbs cream cheese
2 C sugar
6 eggs

2 t vanilla
2 pts sour cream

Grease 10" springform pan. Sprinkle with crushed corn flakes. Soften cream cheese and beat (10 minutes) until fluffy. Add eggs, sugar, vanilla and sour cream. Beat until liquid. Pour into pan. Bake 1 hour at 350°, turn oven off and leave in oven for 1 hour or overnight. When cool, top with fresh or canned fruit if desired.

Kathleen

GINGER COOKIES

Cream together:

1/2 C margarine
3/4 C sugar
4 t ginger

1 t cinnamon
1 t nutmeg
1 t salt

Add:

1 C molasses
1½ t baking soda

1/2 C evaporated milk

Add: One cup at a time 4 C flour to the mixture. When rolling out dough use plenty of flour and cut 1/4" thick dough with a glass. Bake in hot oven, 450° for about 6 minutes.

Rebecca

GRANDMOTHER'S TEACAKES

Cream together: 3/4 C butter or margarine, 1 C sugar and 1 egg.

Sift together and add: 1/2 t baking powder and 2 C plain flour.

Add: 2 T ice water and 1 t vanilla

Roll to 1/4" and cut. Bake at 375°. Be sure to refrigerate dough before rolling out to cut the cookies.

Rebecca

HEAVENLY HASH

Melt 1 stick margarine on large cookie sheet. Spread 1 C graham cracker crumbs over butter. Sprinkle 1 C flaked coconut on top followed by 1 12oz pkg chocolate chips and 1 C chopped pecans. Drizzle 1 can Eagle brand sweetened condensed milk evenly over all. Bake at 350° for about 20 minutes. Cool and cut into squares.

Jo

LEBKUCHEN

Cake Mixture:

1¾ oz butter or marg
6 oz sugar
1 packet vanillin sugar
1 egg
1 egg yolk
3½ oz honey

1/2 t ground aniseed
1 t ground cloves
1 t ground cinnamon
1 1/8 lb plain flour
1 packet Oetker baking powder Backin
3 T milk

Icing:

7 oz icing sugar
1 egg white

2 T lemon juice

Cake mixture: Cream the fat and gradually add the sugar, vanillin sugar, egg, egg yolk, honey and spices. Mix and sieve together the flour and the baking powder and mix about 2/3 of this into the creamed ingredients, a little at a time. Knead in the rest of the flour lightly with hands to form a smooth firm paste (if it should stick, cool well through for some time).

Roll out the pastry about 1/4" thick and cut out different shapes, lay on a greased baking sheet. Preheat oven on high for 5 minutes. Bake cookies at moderate heat for 10 minutes.

Icing: Sieve the icing sugar and blend with the egg white and as much of the lemon juice as will give a good coating consistency. Ice the cooled cookies.

Carol

LIME-PINEAPPLE JELLO

Mix together 1 lg pkg lime jello and 2 C boiling water, stir until jello is dissolved. Blend in 1 8oz pkg cream cheese, add 1 can pineapple chunks (save liquid), add 2 C liquid (pineapple juice plus cold water to make 2 C). Mix together and refrigerate until set. *Jo*

LISA'S CHEESECAKE

Crust: Mix together and line springform pan: 4 T sugar, 26 crushed graham crackers (13 whole), 1 stick plus 2 T melted butter. Refrigerate.

Cheesecake: Cream for 10 minutes: 3 8-oz pkgs cream cheese and 1½ C sugar. Add 4 beaten eggs and 3 t vanilla, beat 30 minutes longer on slow speed. Pour on crust and bake at 300° for 60 minutes or longer, cool 20 minutes.

Topping: Mix ¾ pt sour cream, ¾ T sugar, and 3 t vanilla together and spread on top of cheesecake, bake for 10 minutes. *Lisa*

MEXICAN WEDDING CAKE

2 C flour
2 C sugar
2 eggs
2 t soda

1 C chopped walnuts
½ t salt
1 lg can crushed pineapple (undrained)
1 t vanilla

Mix 2 C sugar and 2 eggs; add 20oz can of undrained crushed pineapple; stir in 2 C flour, 2 t soda, ½ t salt, 1 t vanilla, and 1 C chopped walnuts. Pour into slightly greased 9x13" pan and bake at 350° for 35-40 minutes. Make icing while cake is cooking.

Icing:

1 (8-oz) pkg cream cheese, softened
1 stick butter, melted

1 t vanilla
2 C powdered sugar

Mix melted butter (a little at a time) with cream cheese. Add powdered sugar and 1 t vanilla. Mix well and spread on warm cake. Sprinkle with a few chopped nuts. *Cherie*

MRS FIELD'S COOKIES

Cream together:

2 C butter
2 C brown sugar

2 C sugar

Add:

4 eggs

2 t vanilla

Mix together:

4 C flour
2 t baking soda

2 t baking powder
1 t salt

5 C oatmeal (measure first -- blend sm amts in blender until powder)

Mix all ingredients together and add: 1 bag chocolate chips, 1 8-oz grated chocolate bar (Hershey), 3 C chopped nuts. Place on ungreased cookie sheets making golf ball size cookies. Place 2" apart and bake at 375° for 6 minutes. Makes 112 cookies. *Jo*

OREO ICE CREAM DESSERT

1/2 gallon vanilla ice cream
1 lg bag Oreo cookies

1 lg container of cool whip

Crumble Oreo cookies in large bowl, set aside 1/2 C of the crumbled Oreo cookies for the topping.

In another large bowl mix the ice cream and cool whip together, add the Oreo cookies to the ice cream, stir together, then pour into a glass casserole dish.

Sprinkle remaining Oreo cookies on top. Put into freezer until ready to serve.

Valerie

PEANUT BUTTER RICE KRISPIE TREATS

Combine in saucepan over low heat: 1 C light Karo syrup, and 3/4 C sugar, stirring until sugar dissolves.

Add and turn off heat: 1 C peanut butter, stir until melted.

Add: 6 C Rice Krispies and mix well. Pat into greased 9x13" pan with buttered fingers. Let stand 1 hour, cut into squares.

Kathleen

P-NUT BRITTLE

8 oz unsalted dry roasted peanuts
1 C sugar

1/2 C white Karo syrup
1 t baking soda

In iron skillet combine sugar and syrup, heat on medium until mixture becomes bubbly, add peanuts. Continue heating until it becomes a light tan color (it usually takes quite a while--be sure to stir constantly). After turning tan add baking soda (take off heat before adding soda). It will get real thick. Pour into a lightly greased 9x13" metal pan and spread out evenly. After cooling break into pieces.

Tracey

PRALINES

2 C sugar
1 t cinnamon
3/4 t salt

1/2 C water
1/4 C pure butter
2 C pecans

Combine all and cook over medium fire until mixture forms hard ball in water. Remove and stir 15-20 stirs. Quickly drop by spoonfuls onto wax paper. Cool and store in air tight container. Mixture hardens as it cools.

Jo

RAINBOW FINGER GELATIN

4 (3-oz) pkgs jello (lime, lemon, orange, strawberry)
1 (14-oz) can sweetened condensed milk

6 envelopes Knox gelatin

Gelatin mixture: Mix each box of flavored gelatin separately with 1 envelope unflavored gelatin and 1 C hot water. Pour 1 flavored gelatin mixture into a 9x13" glass pan and refrigerate 20 minutes.

Milk mixture: Dissolve 2 envelopes of unflavored gelatin in 1/4 C cold water, then add 3/4 C hot water. In another bowl, combine 1 can condensed milk and 1 C hot water. Combine both mixtures and cool; divide into 3 equal parts.

Gelatin layer: Pour 1 part milk mixture over first layer of flavored gelatin. Refrigerate 20 minutes. Alternate between both mixtures, refrigerating 20 minutes each ending with flavored gelatin. Example; lime, milk, lemon, milk, orange, milk, strawberry.

Cherie

SOUR CREAM COFFEE CAKE

Ingredients:

| | |
|--------------------|--------------------------|
| 1 C butter | 2 C flour |
| 1 C sugar | 1 t baking powder |
| 2 eggs | 1 t baking soda |
| 1 t vanilla | 1 C sour cream |

Filling/Topping (for dessert):

| | |
|--------------------|-----------------------------|
| 1/2 C nuts | 2 t cinnamon |
| 1/4 C sugar | 6 oz chocolate chips |

For breakfast:

| | |
|--------------------------|---------------------|
| 1/2 C nuts | 1/4 C sugar |
| 1/2 C brown sugar | 2 t cinnamon |

Mix dessert or breakfast topping ingredients together, set aside. Cream butter and sugar, mix in eggs and vanilla. In separate bowl, combine flour, baking powder and baking soda. Add flour mixture alternately with sour cream to butter mixture. Pour half of batter into a 9x13" pan or bundt pan. Top with half of filling/topping, repeat layers. Bake in a preheated 350° oven for 20-25 minutes.

Ann Marie

SPECIAL K COOKIES

| | |
|------------------------------------|---|
| 1 C sifted flour | 2/3 C sugar |
| 1 t baking powder | 1 t vanilla |
| 1/4 t salt | 1 egg |
| 1/2 C butter/marg, softened | 3 C Special K cereal, slightly crushed |

Sift together flour, baking powder, and salt, set aside. Beat margarine, sugar, and vanilla in mixing bowl until very light and fluffy. Add egg, beat well. Stir in sifted dry ingredients together with 1 C of crushed cereal.

Roll level measuring T of dough in remaining crushed cereal, place lightly apart on ungreased baking sheets. Bake at 375° for about 10 minutes or until lightly browned. Remove immediately from baking sheets, cool on wire racks. Makes about 30 cookies, 2½" in diameter. For even higher protein value, 1/4 C nonfat dry milk may be beaten in with the margarine mixture.

Jo

STRAWBERRY PIE

| | |
|--------------------------|--|
| 1 baked pie shell | 1 pt strawberries |
| 1 C cold water | 3 T strawberry jello (1/2 of a small pkg) |
| 1 C sugar | 3 T cornstarch |

Combine all ingredients except jello and strawberries. Bring to a boil, cook until clear. Add jello, stir until dissolved. Cool and fold in whole strawberries. Pour into baked pie crust. Place in refrigerator until ready to serve, if desired, cover with whipped cream.

Jo

SUMMERTIME CAKE

Beat until mixed: Duncan Heinz butter cake mix, 4 eggs and 3/4 C oil. Add: 1 can mandarin oranges and juice. Bake in 3 layers at 350° for 20-25 minutes, cool.

For frosting mix together: 1 large can crushed pineapple, 1 box instant vanilla pudding, and 1 medium size cool whip; frost cake and refrigerate. Tastes better the second day.

Jo

TOLL HOUSE DOUBLE CHOCOLATE BROWNIES

| | |
|--------------------------|----------------------------|
| 3/4 C flour | 2 T water |
| 1/4 t baking soda | 2 C chocolate chips |
| 1/4 t salt | 1 t vanilla |
| 1/3 C butter | 2 eggs |
| 3/4 C sugar | 1/2 C chopped nuts |

Preheat oven to 325°. In small bowl, combine flour, baking soda and salt; set aside. In small saucepan or microwave, combine butter, sugar and water, bring to a boil. Remove from heat and add 1 C chocolate chips and vanilla. Stir until chips melt and mix is smooth. Transfer to large bowl, add eggs, stirring well after each addition. Gradually blend in flour mixture. Stir in remaining 1 C chips and nuts. Spread into greased 9" square baking pan. Bake for 30-35 minutes. *Margie*

TURTLE CAKE

| | |
|--|----------------------------|
| 1 box German chocolate cake mix | 1½ sticks butter |
| 1 pkg (14-oz) light caramels | 1 C chocolate chips |
| 1/2 C evaporated milk | 1 C chopped pecans |

Prepare cake mix according to box. Pour half the batter into well-greased 9x13" pan. Bake at 350° for 15 minutes. Remove from oven.

While cake is baking; in sauce pan combine caramels, evaporated milk and butter. Cook until caramels are melted. Pour mixture over baked layer of cake and smooth with spatula. Sprinkle with chocolate chips and top with pecans. Pour remaining half of batter over top. Return to oven and bake an additional 20-25 minutes. Cool completely. *Jo*

TURTLE BARS

| | |
|------------------------------|---------------------------|
| 1 pkg graham crackers | 1 C chopped nuts |
| 2 sticks margarine | 1 8-oz Hershey bar |
| 1 C brown sugar | 1 t salad oil |

Line large cookie sheet with foil, cover with crackers. Boil margarine and brown sugar for 2 minutes. Add chopped nuts, boil for 3 minutes. Quickly spread over crackers and let cool in refrigerator. Over hot water, melt Hershey bar with oil. Keep over hot water as you spread over the sugar mixture on crackers. Place in refrigerator to cool. Cut into squares, keep in a cool place. *Jo*

TUTTI FRUTTI LEMON DESSERT

| | |
|---|------------------------------------|
| 1 can drained mandarin oranges | 1 box instant lemon pudding |
| 1 can drained fruit cocktail | 1 t lemon juice |
| 1 can undrained pineapple chunks | 2-3 bananas |

Mix fruit, add pudding (dry) toss lightly and add lemon juice. Refrigerate, just before serving add sliced bananas. *Debbie*