

Huguely's Favorite Recipes from Our Table— 65 Years—Huguely Family



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A Collection of Huguely Family Favorites

Dedication

This cookbook is dedicated to all Huguely Family members who submitted their favorite recipes. Just a quick glance through the book reveals a wide variety of delicious recipes that reflect our wonderful family heritage. Grandma Amie and Grandpa Matthew would have been proud to see so many family members' recipes in the cookbook. By preserving these recipes, hopefully we can pass on some traditions to the future Huguely generations.

Appreciation

There is a special bond among those who break bread together, a custom established by our Lord Jesus Christ. We hope this collection of recipes will bless those who use them.

Thanks to each one who provided their favorite recipe to make this collection of family recipes a reality.

A special thanks to Adella Denyse Gillispie and her mother, Delphina Hopkins—Gillispie for consolidating and retyping all recipes from the Huguely first edition cookbook and adding new recipes to this new electronic edition.

May God continue to Bless the Huguely Family!

Recipe From the Editors



Praise be unto God for all the good things He hath done!

It is our prayer that this cookbook will bring joy and excitement to Family members. Several recipes are family favorites that have been passed down through the generations, recipe submissions from our ancestors who have gone to glory. Many of us enjoyed eating meals at their homes when family reunions were held on the farm and everyone would bring their home-made favorites to share with family. This electronic recipe book is sure to be treasured for years, as we celebrate 65 years as Family.

Our recipe is for “The Best of Life”

Begin by adding one “new heart”.

Blend in God’s word.

Stir frequently with prayer.

Pour a full cup of the Holy Spirit, two cups if you like a smoother texture.

Add a large measure of God’s love and a handful of grace.

Allow to rise gently, and serve yourself, your family, and your world a slice of the best life!

We have tried it, and its joy is unspeakable and full of glory.

Peace be with you,

Editors: Adella Denyse Gillispie & Delphina Hopkins-Gillispie

Recipe for the Good Life

A heaping cup of ***Kindness***
Two cups of ***Love*** and ***Caring***
One cup of ***Understanding***
One cup of ***Joyful Sharing***
A level cup of ***Patience***
One cup of ***Thoughtful Insight***
One cup of ***Gracious Listening***
One cup of Sweet ***Forgiveness***
Mix ingredients together
Toss in ***Smiles*** and ***Laughter***
Serve to everyone you know
With Love forever after.

Author: Unknown

Recipes

recipe *noun* [res-uh-pee] A set of instructions, or steps, for making a meal; usually includes a description of the final product and a detailed list of ingredients and their amounts. For example, a recipe for tea might describe how to steep a tea bag or tea leaves in water.

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Appetizers

appetizers [*noun*] a small dish of food or a drink taken before a meal or the main course of a meal to stimulate one's appetite. Starter, first course, horsd'oeuvre, antipasto, amuse-guile, amuse-bouche “tonight's featured appetizer is a dish of grilled oysters and roasted mushrooms”.

plural noun: appetizers

I have been young, and now am old; yet have I not seen the righteous forsaken, nor his seed begging bread.

Psalms 37:25

Appetizer Helpful Hints

- ⇒ How many appetizers should you prepare? Allow 4-6 appetizers per guest if a meal quickly follows. If a late meal is planned, allow 6-8 appetizers per guest. If no meal follows, allow 8-10 pieces per guest.
- ⇒ If serving appetizers buffet-style or seating is limited, consider no-mess finger foods that don't require utensils to eat.
- ⇒ Think "outside the bowl." Choose brightly-colored bowls to set off dips or get creative with hollowed-out loaves of bread, bell peppers, heads of cabbage, or winter squash.
- ⇒ Cheeses should be served at room temperature-approximately 70 degrees.
- ⇒ To keep appetizers hot, make sure you have enough oven spaces and warming plates to maintain their temperature.
- ⇒ To keep appetizers cold set bowls on top of ice or rotate bowls of dips from the fridge every hour or as needed.

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Hot Shrimp Bites

From: Genell Ballew
Serves: 2 to 3

Prep Time: 25 min
Cook Time: 12—15

Instructions

1: Mix all ingredients together. Roll into small balls. Place on cookie sheet and bake 12 to 15 minutes at 350 degrees.

.

2: Roll into small balls.

3. Place on cookie sheet and bake for 12—15 minutes at 350 degrees.

Note:

Use non-stick spray on pans.

Ingredients

4 c. shrimp, drained

3 c. biscuit mix

1 lb. extra sharp cheddar cheese,
finely grated in blender

4 tsp. hot sauce

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Spinach Dip

Deana Doherty

Instructions

- 1: Mix all ingredients together.
- 2: Refrigerate 3 hours before serving.

Notes

Ingredients

- 1 pkg. chopped spinach thawed and squeezed dry
- 1 pt. sour cream
- 1 pkg. Knorr's vegetable soup mix (dry)
- 1 c. Hellman's mayonnaise

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Crab Meat Dip

Almira Dunn

Instructions

- 1: Soften cream cheese and mash thoroughly. Add rest of ingredients and mix well. Serve with potato chips or crackers.
- 2: Add rest of ingredients and mix well.
- 3: Serve with potato chips or crackers.

Notes

Ingredients

- 1 (8 oz.) pkg. of cream cheese
- ½ pt. sour cream
- 1 (6 oz.) can minced crab meat
- 1 tsp. Worcestershire sauce
- 1/8 tsp. red pepper
- Salt if needed
- 1 tsp. lemon juice

Chicken Livers & Bacon

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Almira Dunn

Instructions

- 1: Cut livers into bite-size pieces.
- 2: Add to one cup of water, bring to a boil, then turn heat down and simmer until livers are tender and juice is no longer red (you may have to add more water).
- 3: Drain livers in colander until they are dry.
- 4: Wrap slice of bacon around each liver and insert toothpick to hold in place.
- 5: Bake at 350 degrees until bacon is crisp and brown.
- 6: Drain on paper towels.

Notes

Ingredients

2 lb. chicken livers
1 to 2 lb. bacon
Tooth picks
1 c. water

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Cheese Balls

From: Almira Dunn

Serves 10—12

Instructions

1. Mix all ingredients together. Roll into small balls. Place on cookie sheet and bake 12 to 15 minutes at 350 degrees.
2. Roll into small balls.
3. Place on cookie sheet and bake for 12—15 minutes at 350 degrees.

Note:

Use non-stick spray on pans.

Ingredients

- 4 c. shrimp, drained
- 3 c. biscuit mix
- 1 lb. extra sharp cheddar cheese, finely grated in blender
- 4 tsp. hot sauce

Fresh Vegetables Marinate

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From: Veeda Durham
Serves: 2 to 3

Serving Size:
10 serving

Instructions

1. Clean broccoli and cauliflower and cut into bite-size pieces.
2. Put broccoli, cauliflower, mushrooms, and celery into a large bowl.
3. Combine all the remaining ingredients and stir well.
4. Pour over vegetables, tossing to coat vegetables.
5. Cover and refrigerate at least three hours, or overnight. .

Note: .

Ingredients

1 lb. fresh broccoli
1 sm. Head cauliflower
8 lg. sliced mushrooms
3 stalks sliced celery
1 ½ c. vegetable oil
½ c. sugar
½ c. white vinegar
5-6 chopped green onions
2 tablespoons poppy seed
2 tsp. dry mustard
1 tsp. salt

Shrimp Butter Spread

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From: Audrey Easterling Serving

Instructions

1. Mix all ingredients together in an electric mixer or food processor.
2. Serve with your favorite crackers or party rye.

Note:

Ingredients

1 (4 ½ oz.) can shrimp drained
1 stick butter
1 tbsp. minced onions
¼ c. mayonnaise
1 tbsp. lemon juice
1 (8 oz.) pack of cream cheese
Salt, pepper, and garlic powder to taste

Sausage and Cheese Balls

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From: Delphina Hopkins-
Gillispie

Instructions

1. Mix all ingredients together.
2. Blend well.
3. Roll into balls about the size of a quarter.
Place on shallow baking pan.
4. Bake at 375 degrees for 10 to 12 minutes, or
until golden brown.

Note:

Ingredients

- 1 lb. roll of sausage (mild or hot)
- 1 lb. grated sharp Cheddar cheese
- 3 c. Bisquick

Cheese Balls

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From: Carolyn Harris

Instructions

1. Soften cream cheese
2. mix all ingredients together with cream cheese, reserving half of the beef.
3. Shape into balls and roll in remaining beef.
4. Serve with your favorite snack crackers.

Note:

Ingredients

2 pkgs. Philadelphia cream cheese
3 to 4 green onion tops, chopped fine
2 pkgs. Chopped beef, chopped fine (reserving half of the beef)
1 tsp. Worcestershire sauce
¼ tsp. Accent (optional)

Sausage and Cheese Surprise

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From: Carolyn Harris

Instructions

1. Mix Bisquick and cheese in a bowl.
2. Add eggs and sausage.
3. Knead until well mixed and then roll into one inch balls.
4. Mix oregano and bread crumbs together.
5. Roll balls into bread crumbs.
6. Place on cookie sheet and bake at 400 degrees for 12 -15 minutes.
7. Serve with your favorite barbe-que sauce.

Note:

Ingredients

- 2 c. Bisquick
- 12 oz. sausage
- 2 c. sharp shredded Cheddar cheese
- 2 eggs, lightly beaten
- ½ c. seasoned bread crumble
- 1 tsp. oregano

Stuffed Mushrooms

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From: Ellen Land

Instructions

1. Cook butter, onion, oregano, salt and pepper about 3 minutes.
2. Add $\frac{3}{4}$ cup Swiss cheese, dip mushrooms caps in lemon juice.
3. Fill caps with cheese mixture.
4. Sprinkle with Parmesan cheese and paprika.
5. Bake 15 minutes at 400 degrees.

Note:

Ingredients

16 mushrooms
1 tbsp. butter
1 tbsp. lemon juice
1 tbsp. chopped onion
1 tbsp. oregano
Salt and pepper to taste
 $\frac{3}{4}$ c. swiss cheese
 $\frac{1}{4}$ c. Parmesan cheese
Paprika

Crabmeat Puffs

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From: Ellen Land

Instructions

1. Heat to boiling the one cup water;.
2. Stir in butter and flour, stirring vigorously over low heat until mixture leaves the pan and forms a ball (about one minute).
3. Remove from heat.
4. Beat in egg white, one at a time, beat until stiff.
5. Add the crabmeat.
6. Roll into balls, sprinkle with paprika.
7. Broil 3 minutes until brown.

Note:

Ingredients

1 c. water
½ c. butter
1 c. sifted flour
2 egg whites
1 (7oz.) can crabmeat
Paprika

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Dried Beef Roll Ups

From: Ellen Land

Serving: 24

Instructions

1. Preheat oven to 375 degrees.
2. Soften cream cheese. Add dried beef, milk, and horseradish.
3. Blend well.
4. Separate dough into four rectangles.
5. Spread each with dried beef mixture.
6. Roll up jelly roll style, starting at narrow end.
7. Slice ¼ inch thick, place greased cookie sheet.
8. Bake 10-12 minutes.

Note: Serve warm.

Ingredients

- 1 (3 oz.) pkg. cream cheese
- ¼ c. finely chopped dried beef
- 1 tbsp. milk
- 1 (8 oz.) can Pillsbury crescent dinner rolls
- ¼ tsp. horseradish

Crab Meat Bacon Rolls

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From: Ellen Land

Instructions

1. Combine all the ingredients, except bacon.
2. Roll the ingredients into bacon and broil until brown.

Note:

Ingredients

½ c. tomato juice
1 well beaten egg
1 c. bread crumbs
½ tbsp. chopped parsley
½ tbs. chopped celery leaves
1 (6 ½ oz.) can crab meat, flaked
Salt and pepper to taste
12 slices bacon

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Sausage Appetizer

From: Joyce McNeal

Serving: 10

Instructions.

1. Cut sausage diagonally into bite-size pieces.
2. Combine undrained pineapple, marmalade, and mustard in small saucepan,
3. Cook over low heat 5 minutes.
4. Add sausage and simmer 15 minutes more.
5. Transfer to chafing dish, serve hot.

Note:

Ingredients

- 1 lb. smoky link sausage browned lightly
- 1 (8 oz.) can crushed pineapple in syrup
- 1 (10 oz.) jar orange marmalade
- 1 (6 oz.) jar prepared mustard

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Tuna Egg Dip

From: Joyce McNeal

Serving: 2 1/2 cups

Instructions

1. Flake tuna with a fork and add all the rest of the ingredients.
2. Transfer to serving dish.
3. Serve with assorted vegetables.

Note:

Ingredients

1 (6 ½ oz.) can solid white tuna, flaked
3 hard boiled eggs, chopped
¾ c. mayonnaise
¾ c. sour cream
1 tbsp. minced green onion
1 sm. Clove garlic, minced
1 tsp. paprika
½ tsp. dried dill weed, crushed

Dieter's Delight Cheese Wafers

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From: Joyce McNeal

Serving: 36 wafers

Calories: 30 each

Instructions

1. Combine all ingredients with the cold water.
2. Knead one to two minutes.
3. Shape into 10 inch long roll, about one inch in diameter.
4. Wrap and refrigerate at least 2 hours.
5. Slice thinly and bake on ungreased cookie sheet at 425 degrees for 10 minutes, or until golden brown.

Note:

Ingredients

- 1 c. potato flakes
- 3 tbsp. diet sharp cheese spread
- 2 tbsp. diet margarine
- 2 tbsp. flour
- ½ tsp. salt
- ¼ tsp. paprika
- 1 tbsp. cold water

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Cheese Boat

From: Bernice O'Neil

Instructions

1. Put onion, garlic, Worcestershire sauce, and Tabasco sauce in blender.
2. Add butter and Blue cheese and blend well.
3. Add nippy cheese and beer gradually.
4. Cut lid off of rye round (about $\frac{1}{4}$ of loaf).
5. Hollow out inside of bread and cut bread into bite into bite-size pieces.

Note: Serve with bite-size pieces of rye.

Ingredients

3 rolls Kraft nippy cheese
 $\frac{1}{2}$ oz. softened Blue cheese (1 tsp.)
2 tsp. soft butter
1 sm. Onion
2 cloves garlic
 $\frac{1}{2}$ tsp. Worcestershire sauce
 $\frac{1}{4}$ tsp. Tabasco sauce
 $\frac{3}{4}$ c. heated beer (I use 1 little King's beer)
1 round rye sandwich bread

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Holiday Pie

From: Bernice O'Neil

Instructions

1. Blend cream cheese and milk.
2. Stir in beef, onions, and peppers; mix well.
3. Stir in sour cream.
4. Spoon in 8 inch pie plate.
5. Sprinkle walnuts over top.
6. Bake a 350 degrees for 15 minutes.

Note: Serve with party rye, pumpernickel, or crackers.

Ingredients

- 1 (8 oz.) pkg. cream cheese, softened
- 2 tsp. milk
- 1 (3 oz.) pkg. dried beef, snipped
- 2 tbsp. instant onions
- 2 tbsp. finely chopped green peppers
- 1/8 tbsp. pepper
- 1/2 c. sour cream
- 1/4 c. coarsely chopped walnuts

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Taco Dip

From: Bernice O'Neil

Instructions

1. Combine all ingredients thoroughly.
2. Top with shredded lettuce, cheese, and diced tomatoes.
3. Scoop with Tostitos.

Note: Serve with Tostitos.

Ingredients

1 pkg. lg. Philadelphia cream cheese
1 sm. Carton sour cream
1 pkg. taco powder mix
Lettuce
Cheese
Diced Tomatoes

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Crabmeat

From: Frances Robinson

Instructions

1. Mix all ingredient together.
2. Divide among all 48 English muffins.
3. Broil 5 minutes until bubbly and light brown.
4. Serve immediately.

Note: Can be frozen before broiling.

Ingredients

6 English muffins, halved, then quartered (48 pieces)

2 pkgs. Sharp shredded cheese
room temperature

1 can lump crabmeat

1 tsp. sour cream

1 tsp. onion juice

Dash of Tabasco Sauce

Dash of Worcestershire sauce

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Deluxe Crab Broil

From: Faye Lynn Starks

Instructions

1. Mix all ingredients together.
2. Spread on melba toast rounds.
3. Broil for 2 to 3 minutes.

Note:

Ingredients

1 (7 ½ oz.) can crab meat, drained and flaked
¼ c. mayonnaise
1 oz. shredded American cheese (¼ c.)
¼ c. finely chopped pimentos
2 tsp. lemon juice

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Onion Cream Spread

From: Carol Steel

Instructions

1. Mix all ingredients together.
2. Spread small amount of mixture on cracker rounds.
3. Lay small slice of Swiss cheese on top.
4. Slide under broiler until bubbly.

Note:

Ingredients

3 green onions, chopped fine (tops and bottoms)

½ c. mayonnaise

¼ c. cream cheese

Swiss cheese

Cracker rounds

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Shrimp Dip

From: Carol Steel

Instructions

1. Mix all ingredients together.
2. Serve with crackers or toast rounds.

Note:

Ingredients

2 c. finely chopped shrimp
¼ c. chopped chives
2 tbsp. mayonnaise
10 oz. chopped chestnuts
1 tsp. lemon juice
2 hard boiled eggs, chopped fine
Dash of Tabasco sauce
Salt to taste

Soups and Salads

*And the Lord said, if ye had faith as a grain of mustard seed,
Ye might say unto this sycamore tree, be thou plucked up by the
root, and be thou planted in the sea; and it should obey you.*

Luke 17: 6

Helpful Hints

- ◆ If the soup is not intended as the main course, count on 1 quart to serve 6. As the main dish, plan on 1 quart to serve 2.
 - ◆ After cooking vegetables, pour any water and leftover vegetable pieces into a freezer container.
 - ◆ When full, add tomato juice and seasoning to create a money-saving “free soup.”
 - ◆ Instant potatoes help thicken soups and stews.
 - ◆ A leaf of lettuce dropped in a pot of soup absorbs grease from the top – remove the lettuce and serve. You can also make soup the day before, chill, and scrape off the hardened fat that rises to the top.
 - ◆ To cut down on odors when cooking cabbage or cauliflower, add a little vinegar to the water and don’t overcook.
 - ◆ Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), make the dish easier to digest.
 - ◆ Fresh is best, but to reduce time in the kitchen, use canned or frozen broths or bouillon
- ⇒ Perk up soggy lettuce by spritzing it with a mixture of lemon juice and cold water.
- ⇒ You can easily remove egg shells from hard-boiled eggs if you quickly rinse the eggs in cold water after they are boiled. Add a drop of food coloring to help distinguish cooked eggs from raw ones.
- ⇒ Your fruit salads will look better when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.
- ⇒ The ratio for a vinaigrette is typically 3 parts oil to 1 part vinegar.
- ⇒ For salads, cook pasta al dente (slightly chewy to the bite). This allows the pasta to absorb some of the dressing and not become mushy.
- ⇒ Fresh vegetables require little seasoning of cooking. If the vegetable is old, dress it up with sauces or seasoning.
- ⇒ Chill the serving plates to keep the salad crisp.
- ⇒ Fruit juices, such as pineapple and orange, can be used as salad dressing by adding a little olive oil, nutmeg, and honey.

2019—NEW

Strawberry Grape Snickers Salad

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From: Tonya Williams
Lucian Huguely Branch

Serves:

Instructions

1. Combine pudding mixes in large bowl.
2. Fold in whipped topping.
3. Add snickers, grapes, and strawberries to bowl and stir to combine.
4. Refrigerate until ready to serve.

Note:

Ingredients

24 oz. whipped topping
1 pkg. vanilla pudding mix
1 pkg. French vanilla pudding mix
6 Regular sized snicker bars
8 chopped strawberries
30 halved grapes

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Oxtail Soup

From: No Name

Serves: 5—6

Instructions

1. Wipe oxtails with damp cloth.
2. Chop at joints, making pieces 1-2 inches long.
3. Cook in 2 ½ quart cold water.
4. Add barley when water boils.
5. Reduce heat and simmer gently for 2 hours, then
6. Add onion, carrots, salt and pepper;
7. Continue to cook 20 minutes.
8. Add potatoes and cook until tender.
9. Remove oxtails, separate meat from bone and return meat to soup.
3. Add parsley to caramel or bouquet or other coloring.

Note:

Ingredients

- 2 oxtails (about 3 ½ lbs.,)
- ¼ c. barley
- ½ c. chopped onions
- ½ c diced carrots
- 1 tsp. salt
- ¼ tsp. pepper
- 1 c. diced potatoes
- 1 c. chopped parsley
- 1 tsp Carmel or Kitchen bouquet

2019 NEW Corn Salad

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From: Warlena Hughley Serves:
Jacob Hughley Branch

Instructions

1. Empty 1 pk. of green giant White corn in a bowl.
2. Mix diced tomatoes, diced onion, small jar of olives, and diced green pepper.
3. Cut in the 1-2 cucumbers.
4. Mix all well together.
5. Add the bottle of Italian dressing.

Note:

Ingredients

- 1pk. of green giant White corn
- 2 Diced Tomatoes
- 1 Diced Onion
- 1 Small jar of olives
- 1 Diced Green Pepper
- 1-2 Diced Cucumber
- 1 Bottle of Italian dressing

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Clam Chowder

From: No Name

Serves: 5

Instructions

1. Drain clams, saving juice.
2. Chop clams fine.
3. Add to clam juice enough water to make 3 cups.
4. Bring to boil and add potatoes (cut in 3/8 inch) and diced onion.
5. Simmer 15 minutes.
6. Blend flour to a smooth paste with cold water.
7. Add to potatoes, slowly stirring until mixture boils to thickens.
2. Add seasoning and clams and reheat.
3. Heat evaporated milk over hot water, then add to it slowly the hot clam mixture; stirring vigorously.

Note:

Ingredients

10 ½ oz. clams or 1 ½ steamed clam and juice

Boiling water

5 medium potatoes, pared

1 sm. onion, chopped

2 tbsp. flour

¼ cold water

2 tbsp. salt and dash pepper

2 tbsp. butter

1 c. evaporated milk

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Crab Salad Tomatoes

From: No Name

Serves: 6

Instructions

1. Drain crab meat; remove membrane, flake.
2. Combine crab meat with remaining ingredients, except tomatoes and lettuce.
3. Cut off top of tomato, $\frac{1}{4}$ from top.
4. Scoop out inside.
5. Scallop tomato rim.
6. Overstuff with crab meat mixture.
7. Serve on lettuce leaves.

Note:

Ingredients

2 (16 oz.) cans crab meat
 $\frac{1}{2}$ c. finely chopped celery
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{8}$ c. chopped pimento
1 tbsp. lemon juice
8 tomatoes
Lettuce leaves

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Six Vegetable Salad

From: Genell Ballew

Serves: 6

Instructions

1. Mix all ingredients together.
2. Chill well before serving

Note:

Ingredients

- 2 c. pecans
- 1 c. green onions
- 1 c. radishes
- 2 c. cauliflower

DRESSING

- 1/3 c. salad oil
- 2/3 c. vinegar
- 1 c. sugar
- 2 tsp. salt
- ¼ tsp. pepper

California Chef's Salad

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From: Paulette Coleman Serves: 4— 6

Instructions

1. Into large salad bowl, tear salad greens with hands into bite-size pieces.
2. Combine with spinach leaves, celery, orange segments, ham, chicken, and Swiss cheese.
2. Toss with favorite salad dressing to taste.
3. Season with salt and pepper.
4. Garnish with hard-cooked egg slices.

Note:

Ingredients

2 c. mixed salad greens
(Butterhead and Romaine lettuce
and Chicory)
1 c. sm. raw spinach leaves or wa-
tercress
½ c. sliced celery
2 c. orange segments
1 c. cooked ham, slivered
1 c. cooked chicken, slivered
½ c. Swiss cheese slivered
Favorite salad dressing
Salt and pepper
2 hard cooked eggs, sliced

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Sunset Salad

From: Laura Crutcher

Serves: 3 cups or—
6 salads

Instructions

1. Dissolve Jell-O and salt in boiling water.
2. Add undrained pineapple and lemon juice.
3. Chill until very thick.
4. Fold in coarsely grated carrots and chopped pecans.
5. Pour into individual molds, or a 1 quart mold.
6. Chill until firm.
7. Un-mold, garnish with additional pineapple, if desired.

Note:

Ingredients

- 1 (3 oz.) pkg lemon or orange-pineapple Jell-O
- ½ tsp. salt
- 1 ½ c. boiling water
- 1 sm. can pineapple (crushed or tidbits)
- 1 tbsp. lemon juice
- 1 c. grated carrots
- 1/3 c. chopped pecans (optional)

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Jell-O Mold Salad

From: Margaret, Mary Cobb Serves:

Instructions

1. Dissolve Jell-O in 2 cups of hot water.
2. Add 2 cups of liquid from fruit or fruit cocktail (pop may be used instead).
3. Chill until slightly thickened.
4. Fold in fruit, carrots, and nuts.
5. Chill until firm.

Note:

Ingredients

- 1 lg. pkg. of Jell-O (any flavor)
- ½ c. grated carrots
- ½ c. chopped walnuts
- 1 can of fruit or fruit cocktail

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Saw—Dust Salad

From: Sharon Daniels

Serves:

Instructions

1. Dissolve Jell-O in water.
2. Put in pineapple and one layer of banana slices.
3. Top with marshmallows and let harden.
4. Cook together egg, flour, pineapple juice, and sugar until thick; let cool.
5. Put on top of Jell-O and marshmallows.
6. Whip Cool Whip and cream cheese together. Put on top.
7. Sprinkle with Cheddar cheese.

Note:

Ingredients

- 1 (3 oz.) pkg. lemon juice
- 1 (3 oz.) pkg. orange Jell-O
- 2 c. boiling water
- $\frac{1}{4}$ c. cold water
- Bananas
- 1 can crushed pineapple, drained
- 1 c. of pineapple juice (from the can)
- 8 oz. pkg. cream cheese, softened
- 1 pkg. tiny marshmallows
- 1 well beaten egg
- 3 tbsp. flour
- $\frac{1}{2}$ c. sugar
- 1 sm. all tub Cool Whip
- Shredded Cheddar cheese

Seafood Salad & Dressing

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From: Mae Derricks

Serves:

Instructions

1. Blend oil, vinegar, salt and pepper in large bowl
2. Add seafood, eggs, celery, radishes and onion
3. Toss gently
4. Cover and chill for several hours

Note:

Ingredients

½ c. salad oil
2 tbsp. vinegar
½ tsp. salt
1/8 tsp. pepper
1 lb. cooked shrimp, crabmeat, lobster
1 c. diced celery
4 hard boiled eggs, chopped
½ c. diced radishes
½ c. onion

LEMON MAYONNAISE FOR SALAD:

2/3 c. mayonnaise
1 tsp. lemon juice
1 or 2 tsp. mustard

Blend

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Avocado Pear Salad

From: Almira Dunn

Serves: 12

Instructions

1. Pour into ring mold or in individual molds and let set.
2. Unmold and fill center with chicken salad or orange, grapefruit sections or white or red grapes with pineapple tidbits.
3. You can arrange the small molds around the large mold and use crab salad.

Note:

Ingredients

1 pkg. lemon Jell-O
1 pkg. lime Jell-O
2 c. boiling water
2 c. sour cream
2 c. mayonnaise
2 mashed avocados
Salt to taste

Cauliflower—Lettuce Salad

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From: Veeda Durham

Serves:

Instructions

1. Layer cauliflower, lettuce, and onion.
2. Mix salad dressing sugar, Parmesan, and bacon together.
3. Pour dressing on top of lettuce.
4. Refrigerate 24 hours.
5. Before serving, toss salad thoroughly.

Note:

Ingredients

- 1 head lettuce, torn
- 1 head cauliflower, broken into sm. flowerets
- 1 sm. onion, chopped
- 2 c. salad dressing
- 1/3 c. sugar
- ½ c. Parmesan cheese
- 6 or 8 strips cooked bacon

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Haddock Delight

From: Audrey Easterling

Serves:

Instructions

1. In a frying pan, cover fish with cold water.
2. Let stand 20 minutes. Drain.
3. Add cold water, bring to a boil.
4. Reduce heat, cover.
5. Cook slowly for 15 minutes until fish flakes easily with a fork.
6. Pour liquid through a colander. Flake fish.
7. Mix with potatoes, onion, and celery.
8. In bowl, combine oil, lemon juice, rind and sugar with fish.
9. Refrigerate for 15 minutes.
10. Break lettuce into bite-size pieces. Line bowls with lettuce. Spoon on fish mixture.

Note: Garnish with lemon slices

Ingredients

1 lb. frozen fillet haddock
3 c. diced cooked potatoes
1 ½ c. thinly sliced celery
½ c. chopped onion
¼ c. oil
3 tbsp. lemon juice
1 tbsp. grated lemon rind
½ tsp. sugar
1 sm. head Romaine lettuce
Lemon slices

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Shrimp—Rice Salad

From: Audrey Easterling

Serves:

Instructions

1. In a bowl, combine shrimp, rice, celery, parsley and olives.
2. In another bowl, blend Blue cheese dressing, French dressing, lemon juice and curry.
3. Add to shrimp mixture.
4. Chill.
5. Serve on lettuce leaves.

Note:

Ingredients

3 (5 oz.) cans shrimp, drained and halved
2 c. cooked rice
1 c. sliced celery
½ c. chopped parsley
¼ c. sliced olives
½ c. Blue cheese dressing
2 tsp. French dressing
2 tsp. lemon juice
1 tsp. curry powder
Lettuce leaves

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A Man's Salad

From: Mert Ellington

Serves:

Instructions

1. Rub pod garlic against side of mixing bowl, throw away shell.
2. Blend oil and lemon juice, other ingredients (quantities depending on individual taste.
3. Mix with lettuce until well seasoned.

Note:

Ingredients

Pod garlic

Crisp lettuce

2/3 part olive oil

1/3 part lemon juice

Dry mustard

Paprika

Salt

Cream Cheese Salad Dressing

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From: Mert Ellington

Serves:

Instructions

1. Mash cheese with fork.
2. Blend all ingredients.
3. Serve with green salad.

Ingredients

5 tbsp. cream cheese
1/3 tsp. salt
¼ tsp. paprika
Onion seasoning
6 tbsp. French salad dressing

Note:

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Waldorf Salad

From: Mert Ellington

Serves:

Instructions

1. Sprinkle lemon juice over apples.
2. Toss all together lightly with dressing.
3. Garnish with maraschino cherry and little salad dressing.

Note:

Ingredients

1 ½ c. diced apples

¼ tsp. salt

1 c. diced celery

¼ c. mayonnaise and little whipped cream

½ c. nut meats

Watkins paprika

Molded Vegetable Salad

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From: Mert Ellington

Serves: 6

Instructions

1. Soften gelatin in $\frac{1}{4}$ cup tomato juice.
2. Heat 1 cup tomato juice.
3. Add the gelatin and stir until dissolved.
4. Chop tomatoes, saving the juice.
5. Add vinegar and remaining tomato juice to make $\frac{1}{2}$ cup liquid.
6. Add to the hot mixture, garlic, cucumber, onion, salt, and pepper.
7. Pour into a 1 quart mold.
8. Chill until firm.
9. Unmold on lettuce leaves.

Note:

Ingredients

1 envelope unflavored gelatin
1 $\frac{1}{2}$ c. tomato juice
1 ripe tomato
2 tbsp. vinegar
1 minced clove garlic
1 chopped cucumber
 $\frac{1}{4}$ c. chopped onion
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
Lettuce leaves

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Shrimp Mold

From: Mert Ellington

Serves: 6

Instructions

1. Into bowl, soak gelatin in cold water.
2. Add boiling water.
3. Stir until dissolved.
4. Add shrimp, lemon juice, Worcestershire sauce, celery, pimento, onion, chili sauce, and salt.
5. In a bowl, combine whipped cream and French dressing.
6. Add to gelatin mixture.
7. Mix well.
8. Chill in mold.
9. Un-mold on lettuce leaves

Note:

Ingredients

¾ lb. cooked shrimp halves
1 envelope unflavored gelatin
¼ c. cold water
1 tbsp. lemon juice
1 tbsp. Worcestershire sauce
½ c. chopped celery
2 tbsp. chopped pimento
1 tbsp. grated onion
2 tbsp. salt
½ c. whipped heavy cream
¼ c. French dressing
Lettuce leaves

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Tomato Aspic

From: Mert Ellington

Serves:

Instructions

1. In a small pot, combine gelatin and cold chicken broth.
2. Heat slowly to dissolve gelatin, stirring frequently.
3. Add tomato juice, grated onion, salad herbs, Worcestershire sauce, Tabasco sauce, garlic salt and minced onion parsley.
4. Chill until thick, but not set.
5. Pour into 6 individual serving molds.
6. Carefully add quartered eggs.
7. Chill until set.
8. Un-mold on bed of Romaine and watercress.

Note:

Ingredients

1 ½ envelopes unflavored gelatin
2 c. chicken broth
1 c. canned tomato juice
½ tsp. grated onion
½ tbsp. mixed salad herbs
¼ tsp. garlic salt
1 tsp. minced parsley
1 tsp. Worcestershire sauce
Dash Tabasco sauce
9 sliced, hard-cooked eggs
Romaine
Watercress

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Caesar Salad

From: Mert Ellington

Serves: 8

Instructions

1. Soak cut garlic in $\frac{1}{4}$ cup salad oil.
2. Put broken lettuce into bowl.
3. Add cheese, salt, pepper, $\frac{1}{3}$ cup salad oil, un-beaten egg, lemon juice, and Worcestershire sauce; toss lightly.
4. Remove garlic from oil and pour oil over bread cubes.
5. Add to salad mixture and toss lightly.
6. Serve immediately.

Note:

Ingredients

2 cloves garlic, peeled and quartered
 $\frac{1}{4}$ c. salad oil
2 qt. Romaine or head lettuce
 $\frac{1}{2}$ c. grated Parmesan cheese
 $\frac{1}{4}$ c. crumbled Bleu cheese
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ pepper
1 $\frac{1}{3}$ c. salad oil
1 egg
3 $\frac{1}{2}$ tbsp. lemon juice
1 tbsp. Worcestershire sauce
2 c. bread cubes

Macaroni Seafood Salad

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From: Mert Ellington

Serves: 4—6

Instructions

1. Chill macaroni.
2. Mix celery, onion, tuna and peas.
3. Add macaroni, mayonnaise, and salt.
4. Mix gently.
5. Serve on crisp greens garnish with egg slices.

Ingredients

- 4 c. cooked macaroni
- 1 c. chopped celery
- ¼ c. chopped onion
- 1 (7 oz.) can tuna drained
- 1 c. cooked peas, drained
- 2 tbsp. mayonnaise
- 2 tsp. salt
- 3 hard boiled egg, sliced

Note:

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French Potato Salad

From: Mert Ellington

Serves: 4

Instructions

1. Combine potatoes, pimento, onion tops, eggs and salt.
2. Combine mayonnaise and sour cream.
3. Add to potato and toss lightly with fork.
4. Chill.
5. Serve on crisp salad greens, if desired.

Note:

Ingredients

- 2 c. sliced cooked potatoes
- 2 tbsp. chopped pimento
- 1 tbsp. chopped green onion tops
- 3 hard boiled eggs, sliced
- ½ tsp. salt
- 1/3 c. mayonnaise
- 1/3 c. sour cream

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Hot Chicken Salad

From: Lucille J. Ellison

Serves:

Instructions

1. Mix together the first ten ingredients.
2. Put half of the mixture in a large baking dish.
3. Slice the eggs and place on top of mixture, then add remaining mixture.
4. Melt butter and stir in dressing.
5. Spread on top and bake at 350 degrees for 30 minutes.

Note:

Ingredients

- 2 c. diced chicken
- 1 can cream of chicken soup
- 1 c. diced celery
- 1 c. cooked rice
- 1 can water chestnuts, chopped
- 1 can mushrooms, chopped
- $\frac{3}{4}$ c. mayonnaise
- 1 tbsp. grated onion
- 1 tsp. salt
- 1 tbsp. lemon juice
- 1 stick butter
- 1 c. Pepperidge Farm cornbread dressing
- 3 hard boiled eggs

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Three Bean Salad

From: Lucille J. Ellison

Serves:

Instructions

1. Drain the beans.
2. Combine beans with green pepper, and pimentos.
3. Mix together remaining ingredients and add to first mixture.
1. Toss.
2. Chill 24 hours in air-tight container.

Note:

Ingredients

- 1 can red kidney beans
- 1 can green beans
- 1 can yellow wax beans
- ½ c. chopped onions
- 1 green pepper (1/2 c.)
- ¾ sugar
- ½ c. Mazola oil
- ½ c. white vinegar
- 1 tsp. salt
- 1 tsp. paprika
- 1 jar pimentos, chopped

Watergate Salad

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From: Georgia Everhart

Serves:

Instructions

1. Make pudding first.
2. Fold in remaining ingredients.

Ingredients

Walnuts (as desired)
1 c. coconut (optional)
Pistachio instant pudding
Miniature marshmallows
Cool Whip
Crushed pineapple, drain juice

Note:

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Watergate Salad

From: Del Hopkins-Gillispie Serves: 10

Instructions.

1. Do not drain pineapple or make pudding.
2. Mix all ingredients.
3. Let stand for 24 hours in refrigerator before serving.

Note:

Ingredients

- 1 lb. can crushed pineapple
- ½ can chopped nuts
- ½ c. miniature marshmallows
- 1 pkg. instant pistachio pudding
- 1 (9 oz.) Cool Whip

Strawberry Pretzel Salad

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From: Ann Huguely

Serves:

Instructions

1. Mix pretzel, $\frac{1}{2}$ cup sugar, and melted margarine; spread in 9 x 13 inch pan.
2. Bake at 350 degrees for 10 minutes.
3. Mix cream cheese, 1 cup sugar, and whipped topping.
4. Spread over pretzel layer.
5. Dissolve gelatin in boiling water, add strawberry and juices to gelatin.
6. Let set partially, spread over cream layer.
7. Chill thoroughly.

Note: Can use as salad or dessert .

Ingredients

2 c. crushed pretzels
1 $\frac{1}{2}$ c. sugar
 $\frac{3}{4}$ c. margarine, melted
1 (8 oz.) pkg. cream cheese, soften
1 (9 oz.) carton whipped topping
1 lg. pkg. strawberry gelatin
2 c. boiling water
2 (10 oz.) pkg. frozen strawberry with juice

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Cottage Cheese Salad

From: Betty Leffler

Serves:

Instructions

Add all above together and chill.

Note:

Ingredients

1 lg. container of sm. curd cottage cheese

1 (20 oz.) can of crushed pineapple, drained

1 pkg. orange Jell-O

1 can of mandarin oranges, drained and sliced

1 (9 oz.) Cool Whip

Meat Salad, Fish, Turkey, Chicken

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From: Betty Leffler

Serves:

Instructions

1. Mix the following ingredients thoroughly.
2. Salad dressing, cider vinegar, and sweetener.
3. Add meat and mix well.
4. Serve over shredded lettuce.

Ingredients

- 4 oz. meat, cooked, cooled, and shredded
- 1 c. lettuce shredded
- ½ tsp. cider vinegar
- 1 pkg. sweetener
- 1 tbsp. oil-free salad dressing

Note:

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Layer Salad

From: Betty McKenzie

Serves:

Instructions

1. Use glass bowl, tear lettuce and put in bowl.
2. 1 layer, mix celery and onions.
3. 1 layer, peas.
4. Spread mayonnaise over peas.
5. Sprinkle sugar over mayonnaise.
6. Cover, let stand over night in refrigerator.
7. Before serving layer tomatoes, then sliced eggs, crumble bacon.
8. Add over eggs and top with cheese

Note:

Ingredients

- 1 sm. head lettuce
- 1 c. chopped celery, mixed with ½ c. chopped onions
- 1 (10 oz.) pkg. frozen peas
- ¾ c. mayonnaise
- 2 tbsp. sugar
- 2 medium tomatoes, chopped
- 6 hard cooked eggs
- ½ lb. bacon, cooked
- 1 (8 oz.) shredded sharp cheese

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Seven—Layer Salad

From: Henrietta Lewis

Serves:

Instructions

1. Mix all ingredients.
2. Spread Topping on top as a icing,

Note:

Ingredients

- 1 head lettuce, torn in bite-size pieces
- 1 layer cauliflower
- 1 lg. red onion, cut round
- 1 pkg. frozen peas
- 1 can water chestnuts
- 1 lb. bacon, fried crisp and crumbled in layer
- 1 lb. Cheddar cheese

TOPPING

- 1 qt. mayonnaise
- 1 c. Parmesan cheese
- $\frac{3}{4}$ c. sugar

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Sauerkraut Salad

From: Henrietta Lewis

Serves:

Instructions

1. Mix well.
2. Let set overnight in refrigerator

Note:

Ingredients

- 1 lg. can sauerkraut, do not drain
(use 2 sm. jars or 1 lg. jar)
- 1 ½ c. chopped onion
- 1 ½ c. chopped celery
- 1 ½ c. green peppers
- 1 sm. jar chopped pimentos
- 1 ¼ c. sugar
- ½ c. corn oil
- ¾ c. heated water

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Cole Slaw

From: Myra Naylor

Serves:

Instructions

1. Mix first 6 ingredients together.
2. Make dressing of remaining ingredients.
3. Stir into cabbage thoroughly.

Note:

Ingredients

10 c. shredded cabbage
½ green pepper
Little minced onion
½ red pepper
Little celery seed or celery salt
Salt to taste
½ c. Water
1 c. vinegar
1 c. sugar
½ c. Wesson oil

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Celery Seed Dressing

From: Almira Dunn

Serves:

Instructions

1. Mix together sugar, mustard, salt and vinegar, and paprika.
2. Beat and add the oil.
3. Slowly heat until thickened.
4. Add celery seed.
5. Use on any kind of fruit salad.

Note:

Ingredients

- 2/3 c. powdered sugar
- 1 tsp. dry mustard
- ½ tsp. salt
- 3 tbsp. vinegar
- 1 c. salad oil
- 1 tsp. paprika
- ½ tsp. celery seed

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Sauerkraut Salad

From: Henrietta Lewis

Serves:

Instructions

1. Mix well.
2. Let set overnight in refrigerator.

Note:

Ingredients

- 1 lg. can sauerkraut, do not drain (use 2 sm. jars or 1 lg. jar)
- 1 ½ c. chopped onion
- 1 ½ c. chopped celery
- 1 ½ c. green peppers
- 1 sm. jar chopped pimentos
- 1 ¼ c. sugar
- ½ c. corn oil
- ¾ c. heated water

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Cole Slaw

From: Myra Naylor

Serves:

Instructions

1. Mix first 6 ingredients together.
2. Make dressing of remaining ingredients and stir into cabbage thoroughly.

Note:

Ingredients

10 c. shredded cabbage
½ green pepper
Little minced onion
½ red pepper
Little celery seed or celery salt
Salt to taste
½ c. Water
1 c. vinegar
1 c. sugar
½ c. Wesson oil

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Sauerkraut Salad

From: Mrs. Albert R. Morris Serves:

Instructions

1. Wash sauerkraut goof with hot water, then cold water.
2. Slice green pepper, pimento, onion, and celery.
3. Mix other ingredients well and pour sauce over sauerkraut.
4. Chill and serve. This will keep in the refrigerator for several days.

1. Note:

Ingredients

- 1 lg. can sauerkraut, chopped
- 1 green pepper
- 1 sm. onion
- 3 pieces celery
- ½ c. cooking oil
- ½ c. white sugar
- 1/3 c. ketchup
- ¼ c. vinegar
- 1 tsp. salt
- 1 tsp. paprika

Dieters Yogurt Potato Salad

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From: Joyce McNeal

Serves: 8

Instructions

1. In large bowl, combine yogurt, mustard, and horseradish.
2. Add remaining ingredients, toss to mix well.
3. Refrigerate to chill.

Ingredients

- 1 c. plain yogurt
- 2 tsp. prepared mustard
- 2 tsp. horseradish
- 2 c. cooked cubed potatoes
- ½ c. sliced celery
- 1 medium cucumber, sliced
- ¼ c. sliced onion
- 1 tbsp. chopped chives

1. **Note:** 60 calories each serving

Sour Cream Fruit Salad

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From: Frances Robinson

Serves:

Instructions

1. Mix all together.
2. Chill overnight.

Ingredients

- 1 c. sour cream
- 1/3 c. sugar
- 1 c. drained, crushed pineapple
- 1 c. drained fruit cocktail
- 1 c. drained mandarin oranges
- 1 c. miniature marshmallows
- 1 c. flaked coconut

1. Note:

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Cucumber Salad

From: Harold Roof

Serves: 4

Instructions

1. Combine cucumber and onion in shallow dish.
2. Mix vinegar, dillweed, pepper, and salt in a small bowl.
3. Pour over cucumbers and chill.

Ingredients

2 cucumber, sliced thin

1 medium onion, sliced thin

1/3 c. white vinegar

½ tsp. dillweed

1/8 tsp. pepper

1/8 tsp. salt

1. Note:

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Pickled Herring Salad

From: Harold Roof

Serves: 6

Instructions

1. Skin fillets, cut into serving-size pieces.
2. Place fish in a baking dish.
3. Sprinkle with salt.
4. Place lemon and onion slices over fish.
5. In a bowl, combine vinegar, water, pickling spices, sugar, and bay leaf.
6. Mix well. Pour over fish. Cover.
7. Bake at 350 degrees for 15 minutes.
8. Remove from heat.
9. Let stand 15 minutes. Chill.
10. Remove fish from marinade.
11. Serve on lettuce. Top with sour cream.

1. Note:

Ingredients

2 lbs. herring fillets
2 tsp. salt
2 slices lemon
2 slices onion
½ c. vinegar
½ c. water
1 tbsp. pickling spices
1 tsp. sugar
1 sm. bay leaf
Lettuce leaves
Sour cream

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Cranberry Salad

From: Mrs. Robert Seckel Serves:

Instructions

1. Mix apples, cranberries, pineapple, and sugar together.
2. Let stand 2 minutes.
3. Make the Jell-O with liquid from pineapple juice and water.
4. Mix together and chill.
5. When set, mix in the fruit and sugar.

Ingredients

- 1 pkg. raspberry, Jell-O
- 1 ½ c. chopped, peeled apples
- 1 sm. can crushed pineapples
- ½ lb. cranberries, chopped fine
- 1 ½ c. sugar
- 1 c. liquid (juice and water)

1. Note:

Spinach Salad



From: Ethelene Smith

Serves:

Instructions

1. Mix 1 cup of salad dressing and 1 cup sour cream.
2. Layer the above.
3. Let stand in refrigerator for 24 hours.
4. Top with Swiss cheese, toss before serving.

Ingredients

- ½ c. Swiss cheese
- ¾ lb. spinach
- 8 hard boiled eggs
- ½ lb. of bacon
- 1 purple onion, chopped (or less if you like)
- 1 (10 oz.) pkg. frozen peas
- 1 c. diced ham or pastrami
- 1 c. salad dressing
- 1 c. sour cream

1. Note:

Cranberry—Cherry Molded Salad



From: Norma Turner

Serves:

Instructions

1. Use a 10 or 12 cup Jell-O mold.
2. Heat liquid to boiling, remove from heat and stir in gelatin.
3. When completely dissolved, chill until slightly thickened.
4. Add rest of ingredients and chill until firm.

Ingredients

- 1 (20 oz.) can Bing cherries, drained
- 2 c. combined juice from cherries and water
- 1 (6 oz.) pkg. Cherry gelatin
- 1 (14 oz. or 16 oz.) can whole cranberry sauce
- $\frac{3}{4}$ c. chopped celery
- $\frac{1}{2}$ c. diced apple
- $\frac{1}{2}$ c. chopped nuts

1. Note: Very good with chicken, ham, or turkey.

Bean Relish Salad



From: Irene Turner

Serves:

Instructions

1. In bowl stir together, mayonnaise, mustard, curry powder, salt, and pepper.
2. Mix in kidney beans, celery, onion, and pickle.
3. Turn out on a platter and garnish with any salad greens, sliced cucumbers, green pepper strips, and sliced hard-cooked eggs.

1. Note: Very good with chicken, ham, or turkey.

Ingredients

- 1 tbsp. mayonnaise
- 2 tsp. prepared mustard
- 1 tsp. curry powder
- ½ tsp. salt
- ¼ tsp. pepper
- 1 (1 lb. 4 oz.) can kidney beans, drained
- 3 lg. stalks, diced celery
- 1 sm. onion, finely chopped
- 1/3 c. diced sweet pickle

Spaghetti Salad



From: Liz Williams

Serves:

Instructions

1. Cook spaghetti.
2. Mix seasoning, cubed tomatoes, and cucumbers, and Italian dressing.
3. Let set 8 hours before serving, stirring and mixing ingredients well 2 or 3 times.

1. Note:

Ingredients

- 1 (2 lb.) box Mueller's spaghetti, cooked and rinsed well
- 1 (2.75 oz.) McCormick salad supreme seasoning
- 1 (16 oz.) Wishbone Italian dressing
- 4 medium size tomatoes, cubed sm.
- 2 medium size cucumbers, cubed sm.

Vegetables & Side Dishes

*The meek shall eat and be satisfied: They shall praise the Lord
That seek him: your heart shall live forever.
Psalm 22:26*

Helpful Hints

- ⇒ Boil all vegetables that grow above ground without a cover.
- ⇒ Never soak vegetables after slicing; they will lose much of their nutritional value.
- ⇒ Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when frozen, while sage, onion, and salt become more mild.
- ⇒ For an easy no mess side dish, grill vegetables along with your meal.
- ⇒ A few drops of lemon juice added to simmering rice will keep the grains separated.
- ⇒ When cooking greens, add a teaspoon of sugar to the water to help vegetable retain their fresh colors.
- ⇒ To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned French-fried onions, grated cheese, or slightly crushed seasoned croutons.
- ⇒ Souffle' dishes are designed with straight sides to help your souffle' rise. Ramekins work well for single serve casseroles.
- ⇒ A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- ⇒ To avoid toughened beans or corn, add salt midway through cooking.
- ⇒ To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

2019—NEW

Macaroni & Cheese

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From: Alice Cornelison
**Mack & Millie Huguely
Branch**

Serves: 18

Instructions

1. Cook macaroni according to box instruction.
2. Drain and rinse.
3. Place macaroni into roaster size pan (oval 17 3/8 x 12 3/4 x 3 1/4 inches)
4. Cube 2 1/2 # sharp cheese = 9 cups.
5. Hold back 1 1/2 c for top of mac & cheese before baking.
6. Make white sauce and mix with macaroni.
7. Pour 1 1/2 c hot milk over the white sauce with macaroni and mix well.
8. Sprinkle with paprika.
9. Spread remaining 2 cups of cheese cubes atop mac and cheese mixture.
10. Bake 350° for 45 minutes.

Note:

Ingredients

7 1/2 C. uncooked macaroni
paprika
2 1/2 pounds sharp cheese

White Sauce

12 T. margarine or butter
8 T. cornstarch
8 c. + 1 1/2 c. whole milk
4 tsp. salt
3/4 tsp. black pepper
1 packet dry Ranch Mix
1 tsp onion powder

2019—NEW

Black-Eyed Peas

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From: Alice Cornelison Serves:
**Mack & Millie Huguely
Branch**

Instructions

1. Rinse peas.
2. Cover 3 inches with water and soak 2 hours with baking soda.
3. Then heat quickly to boil. Boil only 15 seconds
4. Turn off heat and let soak for 35 minutes.
5. While peas are soaking, Start cooking on low heat in 4 cups of water a ham bone, onion powder, pickling spice, Italian seasoning, and dried hot red peppers.
6. Now rinse the peas and add to the simmering mixture in the 4 cups of water.
7. Add more water if needed.
8. Cook gently 35-40 minutes until peas are done but not overcooked.
9. Taste to see if spice flavors please you.
10. Add carrot and potato slices and at least 1/3 cup chopped green bell peppers.
11. Cook gently 10 minutes or so until carrot and potato slices are done.
12. Remove spice ball.

NOTE: Gentle cooking means that black-eyed peas keep its color and do not burst.

Note: Serve with hot water cornbread, crackers, muffins or regular baked cornbread.

Ingredients

16 ozs. bag dried black-eyed peas
1 tsp. pickling spice in spice ball
ham bone from baked ham
1-1/2 tsp. Italian seasoning
1 T. baking soda
3/4 tsp. hot pepper flakes
1 tsp. onion powder
handful carrot and potato slices
4 cups water (separate from soak
& discard water)

2019—NEW

Baked Beans

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From: Alice Cornelison
Mack & Millie Huguely
Branch

Serves:

Instructions

1. Remove pork cube from each can.
2. Soft-cook hamburgers so they will crumble easily.
3. Mix together everything else into baking dish of beans.
4. Bake in slow oven 300° for 45 minutes.

Ingredients

2 16 oz. cans pork & beans
¼ c. catsup
2 hamburger patties
1 tsp. mustard
1 tsp. brown sugar
sprinkle of salt & pepper
sprinkle of oregano
sprinkle of garlic powder
3 eating onions chopped
2 tsp. picante sauce
2 oz. can diced mushrooms
1/3 c. chopped green pepper
2 tsp. chili powder
heaping T. relish

May also add 1/3 c. white raisins or 1 diced red apple.

Note:

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Red Cabbage Grill

From: Unknown

Serves: 6

Instructions

1. Cut cabbage into 6 sections.
2. Place each section on a piece of aluminum foil.
3. Combine remaining ingredients, except butter, let stand 15 minutes.
4. Place a tablespoon of water in each package, drizzle $\frac{1}{2}$ mixture over each section. Close package securely.
5. Place on grill 6 inches from coals.
6. Cook 20 – 25 minutes.
7. Open package, drizzle remaining mixture and butter over cabbage; cook until tender.

Note:

Ingredients

1 medium head red cabbage
 $\frac{1}{2}$ c. fined chopped onion
1 tsp. salt
1 tsp. red pepper flakes
3 tsp. oil
3 tbsp. lemon juice
1 tbsp. garlic salt
1 tsp. paprika
 $\frac{1}{2}$ c. melted butter
6 tsp. water

Summer Squash Casserole

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From: Genell E. Ballew

Serves: 8

Instructions

1. Slice squash and chopped onions, boil in salt water 5 minutes; drain.
2. Combine soup and sour cream, stir in carrots; fold in squash and onions.
3. Combine stuffing mix and butter, spread $\frac{1}{2}$ mix in bottom of pan.
4. Spoon regular mixture and remaining stuffing over squash.
5. Bake at 350 degrees for 25-30 minutes

Note:

Ingredients

2 lg. yellow summer squash
 $\frac{1}{4}$ c. chopped onions
1 can condensed cream
Chicken soup
1 c. shredded carrots
18 oz. pkg. herb seasoned
stuffing mix
 $\frac{1}{2}$ butter, melted
1 c. sour cream

Corn Cheese Casserole

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From: Unknown

Serves: 6

Ingredients

Instructions

1. Combine all ingredients.
2. Mix well.
3. Pour into a greased 1 ½ quart casserole.
4. Bake at 350 degrees for 40 to 45 minutes.

1 (17 oz.) can whole kernel corn,
drained

1 (2 oz.) jar pimento, chopped
and drained

1 c. (4 oz.) shredded medium
Cheddar cheese

¼ c. chopped green pepper

2 eggs, slightly beaten

½ c. milk

2 tbsp. flour

Note:

Collard or Turnip and Mustard Greens

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From: Betty McKenzie

Serves:

Instructions

1. Pick and wash green in salt water.
2. Cook turkey or chicken until tender.
3. Add greens.
4. Sugar to taste, also hot pepper to taste.
5. Cook until tender.

Note:

Ingredients

½ lb. smoked turkey or chicken
4 lb. of collard green or 4 lb. turnip
and mustard green

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Vegetable Pizza

From: Unknown

Serves:

Instructions

1. Lay rolls flat and bake as directed, let cool.
2. Cream next 3 ingredients.
3. Pour over cooked rolls.
4. Spread next 5 ingredients on top with mild Cheddar cheese.

Note:

Ingredients

2 pkg. Pillsbury Crescent roll
1 (8 oz.) Philadelphia cream cheese
1 c. mayonnaise
½ of (8 oz.) Good Seasons Italian dressing mix, mix in blender
Cucumber
Broccoli
Cauliflower
Green peppers
Tomatoes

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Broccoli Casserole

From: Pauline Ashley

Serves:

Instructions

1. Cook broccoli until barely tender and drain.
2. Mix together, 1 cup mayonnaise, grated cheese, mushroom soup, and the beaten eggs.
3. Add broccoli to above mixture and mix well.
4. Top with crumbled Cheeze-it-Crackers.
5. Bake at 425 degrees for 20 minutes.

Note:

Ingredients

2 pkgs. chopped broccoli
1 c. mayonnaise
1 c. grated cheese
1 can cream of mushroom soup
2 eggs, beaten
Crumbled Cheeze-it Crackers

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Stuffed Eggplant

From: Alma Hughley

Serves:

Instructions

1. Cut eggplant in half, scoop out pulp, chop, and boil 15 minutes.
2. Drain thoroughly.
3. Sauté onions and green pepper until golden brown.
4. Add tomatoes and cheese.
5. Fill eggplant shell with mixture, sprinkle with bread crumbs, Parmesan cheese, and paprika.
6. Bake at 350 degrees for 30 to 40 minutes.

Note:

Ingredients

1 lg. or 2 medium eggplants
1 lg. onion, chopped
1 green pepper, seeded and
chopped
½ c. butter
1 (5 oz.) jar old English cheese
spread
1 (16 oz.) can tomatoes
1 c. bread crumbs
1 c. butter cracker crumbs
Grated Parmesan cheese
Paprika

Sweet Potato Casserole

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From: Norma J. Brack

Serves: 6—8

Instructions

1. Combine sweet potatoes, sugar, butter, eggs, vanilla and milk; mix well.
2. Spoon into 2-quart casserole.
3. Cover with topping.
4. Bake at 350 degrees for 25 minutes.
5. **To make topping:** Combine all ingredients, mixing well. Sprinkle on top of potato mixture before baking.

Note:

Ingredients

- 3 c. mashed, cooked sweet potatoes
- 1 c. sugar
- ½ c. melted butter or margarine
- 2 eggs, well beaten
- 1 tsp. vanilla extract
- 1/3 c. milk
- TOPPING:
- ½ c. brown sugar, firmly packed
- ¼ c. all-purpose flour
- 2 ½ tbsp. melted butter/margarine
- ½ c. chopped pecans

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Baked Beans

From: Mrs. Augusta Baxter Serves: 6

Instructions

1. Brown ground beef in skillet and drain all excess fat or liquid.
2. Mix all ingredients in a large mixing bowl.
3. Pour into casserole or baking dish.
4. Bake at 350 degrees for 30 minutes.

Note:

Ingredients

2 (15 ½ oz.) can Pork and Beans
½ lb. ground beef, browned and drained
½ c. chopped onions or green pepper
¼ c. mustard
1 c. ketchup
¼ c. brown sugar (optional)
1/3 c. white sugar

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Cabbage Casserole

From: Liz's

Serves: 6

Instructions

1. Parboil cabbage, drain.
2. Put in dish.
3. Add meat and tomato juice, onion, pepper and ½ cup cracker crumbs; mix well.
4. Put remaining crumbs on top.
5. Saturate with butter.
6. Bake ½ hour at 350 degrees until brown.

Note:

Ingredients

- 1 medium cabbage, chopped
- 1 lb. hamburger, cooked and drained
- 1 ½ c. cracker crumbs
- 1 medium can stewed tomatoes, chopped fine
- 1 sm. onion chopped
- ½ c. melted butter
- 1 sm. hot pepper, chopped

Sweet Potato Casserole

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From: Henrietta Reeves

Serves: 6

Instructions

1. Mix all ingredients and sprinkle topping over potatoes.
2. Bake, uncovered, for 30 minutes at 350 degrees in 9 x 9-inch baking dish.

Ingredients

- 1 c. mashed sweet potatoes
- 1 c. sugar
- ½ c. melted butter
- 2 eggs
- 1 tsp. vanilla

Mix above together and put in greased casserole.

TOPPING:

- 1 c. light brown sugar
- 1/3 c. flour
- 1/3 c. butter (not melted), room temperature
- 1 c. chopped pecans

Note:

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Corn Casserole

From: Cathy Letts

Serves:

Instructions

1. Combine all ingredients
2. Bake at 350 degrees for 45 minutes, or until brown around the top edge.
3. Test for doneness like cake.

Note:

Ingredients

- 1 box Jiffy corn muffin mix
- 2 eggs
- 1 (8 oz.) carton sour cream
- ½ stick butter
- 1 (16 oz.) whole kernel corn
- 1 (16 oz.) cream style corn

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Stuffed Zucchini

From: Ethelene Smith

Serves:

Instructions

1. Cook whole zucchini in boiling salt water, about 10 minutes or until tender. Drain, cut in half lengthwise.
2. For zucchini, curl cut a thin horizontal slice from top of each zucchini half; cutting , but not through each end roll up. Scoop out center, leaving a ¼ inch shell cup center portion and set aside.
3. Melt butter in large skillet, sauté mushrooms about 3 minutes or until tender. Stir in flour and oregano. Remove from heat.
4. Stir in Monterey Jack cheese and pimento. Stir in reserved chopped zucchini. Heat mixture through.

Preheat broiler. Fill zucchini shells, using approximately ¼ cup filling for each. Sprinkle with Parmesan cheese. Broil several inches from source

Note: Shelled zucchini may be assembled in advance, covered, and refrigerated up to 4 hours.

Broil for 5 to 7 minutes, instead of 3 to 5 minutes.

Ingredients

- 3 medium zucchini
- 2 tbsp. butter
- 1 c. chopped fresh mushrooms
- 2 tbsp. all-purpose flour
- ¼ tsp. dried oregano, crushed
- 1 c. (4 oz.) shredded Monterey Jack
- 2 tbsp. chopped pimento
- ¼ c. grated Parmesan cheese

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Squash (Almandine)

From: Norma Turner

Serves:

Instructions

1. Sauté almonds in butter until golden.
2. Remove from pan, add onions, celery, and squash; stir fry over high heat 1 minute.
3. Add salt, lemon peel and lemon juice; cover, reduce heat; cook 5 minutes or until fork tender.
4. Stir in almonds and soy sauce.

1. Note: Good with chicken or fish.

Ingredients

2 tbsp. butter
2-3 tbsp. slivered almonds,
blanched
4 green onions, cut in ½ inch pieces
½ c. sliced celery, ½ inch pieces
1 lb. yellow squash, cubed
½ tsp. salt
1 tsp. grated lemon peel
1 tbsp. lemon juice
Dash soy sauce

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Spinach Casserole

From: Unknown

Serves:

Instructions

1. Mix all ingredients and pour in casserole.
2. Bake in 325-degree oven for ½ hour.

1. Note:

Ingredients

2 (10 oz.) pkgs. frozen chopped spinach, until just thawed and separated
¼ c. chopped onion
6 tbsp. soft butter
2 tbsp. flour
3 egg, well beaten
½ c. dry bread crumbs
8 oz. jar Cheese Whiz
½ c. water

Golden Crumb Broccoli Casserole

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From: Unknown

Serves: 6—8

Instructions

1. Cook broccoli in small amount of salted water for 10-15 minutes, drain.
2. Turn into a 1 ½ quart casserole.
3. Combine soup, mayonnaise, cheese, pimento, and lemon juice.
4. Pour over broccoli, top with cracker crumbs.
5. Bake at 350 degrees for 35 minutes.

1. Note:

Ingredients

- 1 ½ lb. fresh broccoli, cut up (6 c.)
- 1 can cream of mushroom soup
- ¼ c. mayonnaise or salad dressing
- 1 ½ tsp. lemon juice
- ¼ c. shredded sharp process American cheese
- 1 tbsp. chopped pimento
- 1/3 c. cheese cracker crumbs

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Broccoli Casserole

From: Unknown

Serves:

Instructions

1. Beat eggs, beat in both cheese, flour, salt, and pepper.
2. Stir broccoli into egg mixture.
3. Pour.
4. Bake at 350 degrees for 30 minutes.

1. Note:

Ingredients

- 3 eggs
- 8 oz. pkg. shredded Cheddar cheese
- 2 (10 oz.) pkgs. chopped broccoli, cooked and drained
- 1 lb. cottage cheese
- 3 tbsp. flour
- Dash pepper
- 2 tsp. salt

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Potato Casserole

From: Unknown

Serves:

Instructions

1. Mix all ingredients.
2. Bake at 350 degrees for 45 – 55 minutes.

1. Note:

Ingredients

- 2 lb. frozen hash brown potatoes (southern style)
- 2 c. sour cream
- 1 can cream of mushroom soup
- 2 c. grated Cheddar cheese
- 1 medium onion, diced

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Tangy Green Beans

From: Unknown

Serves:

Instructions

1. Drain bean, put in 1 ½ quart casserole.
2. Place separated onion rings on top of beans.
3. Fry bacon strips, cut in half; save bacon drippings.
4. Lay bacon over onion rings.
5. Sprinkle almonds over bacon.
6. Add sugar and vinegar to bacon dripping until sugar melts.
7. Pour over casserole.
8. Marinate several hours or overnight.
9. Set oven at 350 degrees. Cook 45 minutes.
10. Do not cover.

Note: Good with ham or beef.

Ingredients

2 (1 lb.) can French style green beans
5 strips of bacon
½ c. slivered almonds (optional)
6 tbsp. sugar
6 tbsp. vinegar
1 medium onion, cut in rings

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Spinach Casserole

From: Deborah Copper

Serves:

Instructions

1. Let spinach thaw and drain thoroughly.
2. In bowl, mix drained spinach with cracker crumbs (pieces), eggs, and other ingredients.
3. Pour into 8 inch square casserole dish, that has been sprayed with oil spray.
4. Bake at 350 degrees for 45 minutes, or until knife inserted in center comes out clean.

Note:

Ingredients

- 1 (10 oz.) pkg. frozen chopped spinach
- $\frac{3}{4}$ matzo crackers
- 3 eggs
- Salt and pepper to taste
- 1 c. cottage cheese (cream style)
- 1 c. grated Parmesan cheese
- $\frac{1}{4}$ vegetable oil

MAIN DISHES

*And Jesus said unto them, Come ye after me,
And I will make you to become fishers of men.
Mark 1: 17*

Helpful Hints

- ⇒ Certain meats, like ribs and pot roast, can be parboiled before grilling to reduce the fat content.
- ⇒ Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinate. Refrigerate for 20 minutes and cook or grill for a quick and succulent meat.
- ⇒ It's easier to thinly slice meat if its partially frozen.
- ⇒ Add tomatoes to roasts naturally tenderizes the meat as tomatoes contain an acid that works well to down meats.
- ⇒ Whenever possible, cut meat across the grain, this will make it easier to eat and also give it a more attractive appearance.
- ⇒ When frying meat, sprinkle paprika on the meat to turn it golden brown.
- ⇒ Thaw all meats in the refrigerator for maximum safety.
- ⇒ Refrigerate poultry promptly after purchasing. Keep it in the coldest part of your refrigerator for up to 2 days. Freeze poultry for longer storage. Never leave poultry at room temperature for over 2 hours.
- ⇒ When frying chicken, canola oil provides a milder taste, and it contains healthier amounts of saturated and polyunsaturated fats. Do not cover the chicken once it has finished cooking because covering will cause the coating to lose its crispness.
- ⇒ One pound of boneless chicken equals approximately 3 cups of cubed chicken.
- ⇒ Rub lemon juice on fish before cooking to enhance the flavor and help maintain a good color.

Fried Rabbit Smothered in Gravy with Biscuits

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From: Alice Cornelison
**Mack & Millie Huguely
Branch**

Serves:

Instructions—Family Background/ Family History

My grandfather, Shelby Gibson, born 1886 in Pineville, KY was a coal miner before he moved his family to Indianapolis, IN where he ran his successful Gibson Transfer and Hauling Company for several decades including during the American Depression years in the 1930s. He liked to cook food he was raised on including groundhog, possum and rabbit. This recipe for fried rabbit is a favorite of mine, and in this age of cooking things easily, I have simplified his recipe to this, assuming that you know how to fry chicken. Gravy on the grocery shelf is a time-saver.

1. Purchase a skinned rabbit at a country meat store and ask that it be cut up for you. If not, it's easy to dissect.
2. Rinse well.
3. Prepare and cook it exactly like you do fried chicken. Rabbit meat's flavor is mild so use spices softly. Do not over-cook.
4. Pour on 3 OR MORE jars or cans of either chicken or turkey gravy depending on size of rabbits. They are not big so I buy one for each person.
5. Add enough gravy to smother the rabbit(s).
6. Simmer gently for 15 minutes.

NOTE:

Serve with biscuits, mashed potatoes and vegetables of your choice

Ingredients

Skinned rabbit

3+ jars/cans chicken or turkey gravy
(depends on size of rabbits)

2019—NEW

Salmon Croquettes

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From: Donna Harris

Serves: 4—5

Instructions

1. Put Ritz crackers on wax paper, fold wax paper over cracker and crush with rolling pin until consistency of corn meal.
2. Mix salmon, onion, egg, crackers, seasoning, garlic powder, and turmeric seasoning.
3. Stir all together.
4. Make into 4—5 patties.
5. Put oil in skillet, fry patties in hot oil.
6. Cook until golden brown.
7. Remove patties from skillet and place on plate lined with paper towel to drain excess oil.

Note:

Ingredients

1 can salmon
1 diced onion
1 egg
3-4 Ritz crackers
2—3 shakes of Cavender's All Purpose Seasoning
Garlic powder, turmeric seasoning (optional)
Grapeseed or vegetable oil (or whatever kind of oil you have)
Wax paper

Hamburger Stroganoff

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From: Anonymous

Serves:

Instructions

1. Brown ground beef with onions, drain.
2. Add creamy chicken mushroom soup.
3. Bring to boil over medium heat.
4. Reduce heat to low and add sour cream.
5. Simmer for 5 minutes.
6. Serve over noodles.

Ingredients

- 1 lb. ground beef
- 2 cans creamy chicken mushroom soup
- 1 c. sour cream
- ½ c. chopped onions
- 1 pkg. noodles

Note:

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Dried Beef Casserole

From: Mert Ellington

Serves:

Instructions

1. Sauté onions and dried beef in fat.
2. Add remaining ingredients.
3. Bring to boil.
4. Top with pie crust in a baking sheet.
5. Bake 25-30 minutes at 425 degrees.

Note:

Ingredients

¼ c. fat
1 c. sliced onions
4 oz. dried beef
2 tbsp. flour
1.4 tsp. salt
¼ tsp. pepper
2 c. sliced carrots
2 c. sliced potatoes
2 c. water
1 beef bouillon cube
1 Rich pie crust

Swiss Steak with Tomato Sauce

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From: Mert Ellington

Serves:

Instructions

1. Pound flour into steak, using edge of plate.
2. Sauté onion and green pepper until tender.
3. Brown meat on both sides in fat.
4. Add tomato sauce, water, salt, pepper, Worcestershire, onion, and green pepper.
5. Cover and simmer about 1 ½ hours, or until meat is tender.

Note:

Ingredients

- 1 ½ lb. beef round steak
- ½ c. flour
- 1 medium onion
- ½ green pepper
- 3 tsp. fat
- 1 (8 oz.) can tomato sauce
- 1 c. water
- 1 ½ tsp. salt
- 1 tbsp. Worcestershire
- 1 ½ tsp. black pepper

Fricidille [Glorified Hamburger]

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From: Mert Ellington

Serves:

Instructions

1. Tear bread into bits; add to meat, salt and pepper.
2. Mix beaten eggs and add milk.
3. Mix well.
4. Melt fat in skillet.
5. Drop mixture in skillet with tablespoon, browning on both sides.
6. When all meat is fried, add soup and water with drippings.
7. Pour sauce over meat.
8. Bake in 350-degree oven for one hour

Note:

Ingredients

- 2 lb. hamburger
- 5 slices fresh bread
- 2 tsp. salt
- ½ tsp. black pepper
- 2 eggs, slightly beaten
- 2 c. milk
- 3 tbsp. fat
- 1 c. water
- 1 can mushroom soup

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Quick Casserole

From: Delphina H. Gillispie Serves:

Instructions

1. Combine all ingredients, except cheese, blending well.
2. Cover and bake in 350-degree oven for 1 hour.
3. Remove cover and sprinkle cheese over the top.
4. Return to oven until cheese is melted.

Note:

Ingredients

1 lb. extra lean ground beef
1 envelope Lipton onion soup mix (Dry)
1 can cream of mushroom soup
1 can water
1 c. uncooked rice
1 onion, chopped fine
1 c. grated cheese (mild or sharp)
Salt and pepper to taste

Porcupine Meat Balls



From: Anonymous

Serves:

Instructions

1. Combine meat, rice, seasoning, and onion.
2. Shape into small balls.
3. Mix tomato soup and water in saucepan.
4. Bring to simmer.
5. Add meat balls to sauce.
6. Cover and cook for approximately 45 minutes, stir gently while cooking.

Note:

Ingredients

- 1 ½ lb. ground round
- ½ c. uncooked rice
- 1 tsp. salt
- ¼ tsp. black pepper
- 1 tbsp. grated onion
- 1 can tomato soup
- 1 can water

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Beer Batter Burgers

From: Veeda Durham

Serves:

Instructions

1. Combine ground beef with salt, pepper, onion and relish.
2. Toss lightly and shape into six patties the same diameter as bread slices.
3. Broil patties, drain well.
4. Spread bread with ketchup.
5. Place hamburgers between two slices.
6. Beat eggs with beer, salt, and flour until mixture is smooth.
7. Carefully dip each sandwich in batter to coat all over.
8. Heat butter in skillet and brown sandwich until golden brown, turning once.

Note: Add more butter, if needed.

Ingredients

- 1 ½ lbs. ground beef
- ½ tsp. salt
- ¼ tsp. pepper
- 2-3 tbsp. instant minced onion
- 3-4 tbsp. sweet pickle relish
- 12 sliced white bread (round if possible)
- ¾ c. ketchup
- 2 eggs
- 1 can beer
- ½ tsp. salt
- ½ c. flour
- ½ c. butter or margarine

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Beef and Rice Hash

From: Phyllis W. Cobb

Serves: 4

Instructions

1. Cook ground beef, onion, and green pepper in skillet until meat is brown and vegetables are tender.
2. Drain off all fat.
3. Stir in tomatoes, rice chili sauce, salt and pepper.
4. Cover and simmer 10 minutes.
5. Sprinkle cheese over hash.
6. Cover and cook until cheese is melted.

Note:

Ingredients

- 1 lb. ground beef
- ½ c. chopped onion
- 1/3 c. chopped green pepper
- 1 (16 oz.) can tomatoes, cut up
- 2 ounces processed American cheese (1/2 c.)
- 2 c. cooked white rice
- 1 tbsp. chili sauce
- ¾ tsp. salt
- ½ tsp. pepper

Quick Hamburger Hash

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From: Faye Starks

Serves: 6

Instructions

1. Brown ground chuck and onions.
2. Stir in salt, pepper, and soy sauce.
3. Mound potatoes over meat, cover pan, turn heat to medium, and cook 20 to 25 minutes.
4. Stirring occasionally from the bottom.
5. Hash can be served at this point, however, if you prefer crispier potatoes remove cover and continue cooking, stirring until potatoes brown.

Note:

Ingredients

- 1 lb. Ground chuck
- ½ medium-size onion, chopped
- ¼ tsp. salt
- 1/8 tsp. pepper
- ½ c. soy sauce
- 2 c. shredded raw potatoes

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Italian Steak

From: Faye Starks

Serves: 6

Instructions

1. Cook mushrooms, onions, and green pepper in lard or drippings for 5 minutes.
2. Blend in chili sauce, water, salt, pepper, garlic salt, Worcestershire sauce, and sliced olives.
3. Pour sauce over steak.
4. Cover tightly and bake in a slow oven (300 degrees) 1 ½ to 2 hours, or until meat is tender.

Note:

Ingredients

- 1 ½ lb. beef arm or blade steak, cut ¾ inch thick
- 2 tbsp. lard or drippings
- 1 (4 oz.) can mushrooms, sliced
- ½ c. sliced onions
- 2 tbsp. chopped green pepper
- 1/3 c. chilled sauce
- ¼ c. water
- 1 tsp. salt
- 1/8 tsp. pepper
- ½ tsp. Worcestershire sauce
- ¼ c. sliced stuffed olives

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Onion Pot Roast

From: Faye Starks

Serves: 6—8

Instructions

1. Dredge meat in flour.
2. Brown in lard or drippings.
3. Pour of drippings.
4. Combine salt, onion soup, and water, add to pot roast.
5. Cover tightly and cook slowly 2 hours.
6. Cut each carrot into 3 pieces and celery into 2 pieces.
7. Add to meat and continue cooking 45 minutes, or until meat is tender and vegetables are done.
8. Thicken cooking liquid for gravy, if desired.

Note:

Ingredients

3 to 4 lbs. beef arm of blade pot roast
3 tbsp. flour
3 tbsp. lard or drippings
½ tsp. salt
1 (1 ½ oz.) pkg. dehydrated onion soup
1 c. water
8 medium carrots
3 stalks celery
Flour for gravy

Corned Beef and Cabbage

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From: Mert Ellington

Serves: 6

Instructions

1. Place meat in deep pot.
2. Cover with cold water.
3. Add next 8 ingredients.
4. Cover.
5. Bring to a boil, lower heat and simmer for 3 hours until tender.
6. Add peeled potatoes and carrots, simmer 20 minutes.
7. Add cabbage wedges and simmer 20 minutes more.

Note:

Ingredients

- 3-4 lb. corned beef brisket
- 3 slices onions
- 3 whole carrots
- 6 whole peppercorns
- 1 bay leaf
- 1 peeled garlic clove
- 1 stalk celery
- 1 carrot
- 2 tsp. parsley
- 6 medium potatoes
- 6 carrots
- 6 cabbage wedges

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Dried Beef Creole

From: Mert Ellington

Serves:

Instructions

1. Cover beef in boiling water for 1 minute and drain.
2. Melt butter in frying pan, sauté onion.
3. Stir in beef, tomatoes, and cheese.
4. Stir constantly until cheese is melted.
5. Combine eggs and beef mixture, cook over low heat until thick.
6. Serve on noodles.

Note:

Ingredients

4 oz. shredded dried beef
2 tbsp. butter
1 tbsp. grated onion
1 (8 oz.) can tomatoes
¼ c. grated Cheddar cheese
2 eggs, beaten
Egg noodle
Boiling water

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From: Mert Ellington

Serves:

Instructions

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2. Melt butter in frying pan, sauté onion.
3. Stir in beef, tomatoes, and cheese.
4. Stir constantly until cheese is melted.
5. Combine eggs and beef mixture, cook over low heat until thick.
6. Serve on noodles.

Note:

Ingredients

4 oz. shredded dried beef
2 tbsp. butter
1 tbsp. grated onion
1 (8 oz.) can tomatoes
¼ c. grated Cheddar cheese
2 eggs, beaten
Egg noodle
Boiling water

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Swedish Meat Balls

From: Mert Ellington

Serves: 6

Instructions

1. Melt butter in frying pan.
2. Sauté onions until golden brown.
3. Soak bread crumbs in water and milk mixture.
4. Add other ingredients, shape into balls.
5. Fry in butter until brown.
6. Remove meat balls.
7. Make pan gravy or sour cream gravy.
8. Return meat balls to gravy.
9. Serve over noodles.

Note:

Ingredients

- 1 lb. ground beef
- 1 lb. ground pork
- 1 c. bread crumbs
- 1 ½ c. cream
- 1 ½ c. water
- 2 eggs
- 1/3 c. chopped onions
- 1 crushed clove garlic
- 1 tsp. dill weed
- 2 tsp. salt
- ½ tsp. pepper
- 2 tbsp. butter

Meat and Cheese Casserole

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From: Mert Ellington

Serves: 6

Instructions

1. Put meat and cheese through coarse food chopper.
2. Stir in crackers.
3. Add milk and eggs, mix well.
4. Place in shallow casserole and set in a pan of hot water.
5. Bake at 350 degrees for 1 hour.
6. In a bowl, combine last seven ingredients, chill.
7. Cut baked casserole into squares.
8. Cover with chilled sour cream topping.

Note:

Ingredients

- 1 (12 oz.) can luncheon meat
- $\frac{3}{4}$ lb. Cheddar cheese
- 15 crushed unsalted crackers
- 1 $\frac{1}{2}$ c. milk
- 3 slightly beaten eggs
- 1 c. sour cream
- 2 tbsp. vinegar
- 1 tbsp. lemon juice
- 1 tbsp. sugar
- 1 tbsp. salt
- $\frac{1}{2}$ tsp. dry mustard
- $\frac{1}{4}$ tsp. pepper

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New Country Pie

From: Joyce McNeal

Serves: 5—6

Instructions

Crust

1. Combine all ingredients in a bowl and mix with a fork.
2. Pat mixture gently into bottom and sides of a greased 9-inch pie plate.

Filling

1. Combine rice, tomato sauce, salt, water and $\frac{1}{2}$ cup cheese.
2. Spoon mixture into meat shell.
3. Cover with foil, bake in moderate oven (350 degrees) for 25 minutes.
4. Uncover, top with remaining cheese, bake 10 to 15 minutes.

Note:

Ingredients

CRUST

- $\frac{1}{2}$ c. tomato sauce
- $\frac{1}{2}$ c. bread crumbs
- 1 lb. ground beef
- $\frac{1}{4}$ c. chopped onions
- 1 $\frac{1}{2}$ tsp. salt
- $\frac{1}{8}$ tsp. pepper
- $\frac{1}{8}$ tsp. oregano

FILLING

- 1 $\frac{1}{3}$ c. minute rice
- 1 $\frac{1}{2}$ c. tomato sauce
- $\frac{1}{2}$ tsp. salt
- 1 c. cold water
- 1 c. grated Cheddar cheese

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Mostaccioli

From: *In memory of
William Turner, Sr.*

Serves:

Instructions

1. Sauté green pepper and onion in fat until tender.
2. Add the meat and cook until brown.
3. Stir in tomatoes, tomato sauce and seasonings.
4. Simmer 15 minutes.
5. Remove bay leaf.
6. In a shallow (greased) 2-quart casserole, place layer of noodles, meat mixture, and old English cheese; repeat layers.
7. Sprinkle with Parmesan cheese and bake at 350 degrees for 30 minutes.

1. Note: This casserole improves if it stands about 10 minutes after it is removed from the oven.

Ingredients

- ¾ lb. ground beef
- 1/3 c. green pepper, chopped
- 2 tbsp. onion, chopped
- 2 tbsp. shortening
- 2 c. tomatoes (canned, #303 can)
- 1 c. tomato sauce
- 2 tbsp. grated Parmesan cheese
- 1 bay leaf
- 2 tsp. salt
- ¼ tsp. pepper
- ½ lb. (dry wt.) Mostaccioli noodles, cooked and drained
- ½ lb. Old English cheese, sliced in ribbons

Meat Loaf Barbecue Style

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From: Anonymous

Serves:

Instructions

1. Mix together: Beef, cracker meal, onion, beaten egg, salt, pepper, and ½ can tomato sauce.
2. Mold into a loaf.
3. Put in a shallow pan.
4. Combine all remaining ingredients.
5. Pour over loaf.
6. Bake at 350 degrees for 1 hour and 15 minutes.
7. Baste occasionally. Green peppers can be added.

1. Note: This casserole improves if it stands about 10 minutes after it is removed from the oven.

Ingredients

- 1 ½ lbs. ground beef
- 1 c. cracker meal
- 1 sm. chopped onion (lemon size)
- 1 egg
- 1 ½ tsp. salt
- ¼ tsp. pepper
- 2 (8 oz.) cans tomato sauce
- ½ c. water
- 3 tbsp. cider vinegar
- 3 tbsp. brown sugar
- 2 tbsp. prepared mustard
- 2 tsp. Worcestershire sauce
- 2 or 3 tbsp. milk

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Shrimp Creole

From: Talitha H. Ballew

Serves: 4

Instructions

1. Sauté onion and green pepper in butter in a large skillet until tender.
2. Stir in flour; cook one minute, stirring constantly.
3. Gradually add water and tomato sauce.
2. Cook over medium heat, stirring constantly until mixture is thickened and bubbly.
3. Stir in bay leaves, salt and hot sauce.
4. Cover, reduce heat, and simmer 5 to 8 minutes, or until shrimp are done; stirring occasionally.
5. Serve over rice.

Note:

Ingredients

½ c. chopped onion
½ c. chopped green pepper
¼ c. butter or margarine, melted
3 tbsp. all-purpose flour
1 c. water
1 (8 oz.) can tomato sauce
2 bay leaves
½ tsp. salt
¼ tsp. hot sauce
1 lb. medium shrimp, peeled and deveined
Hot cooked rice

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Poor Man's Lobster

From: Anonymous

Serves:

Instructions

1. Place mock fish in boiling water, boil 2 minutes.
2. Drain.
3. Place fish on broiler rack and brush with melted butter buds.
4. Sprinkle with lite salt, pepper, and paprika.
5. Broil 2-5 minutes.

Note:

Ingredients

1 lb. mock fish

Lite salt

Paprika

Butter buds

Pepper

Fish Fillets Baked in Foil

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From: Anonymous

Serves:

Instructions

1. Preheat oven to 350 degrees.
2. Place fish on square piece of foil, three times the size of the fish.
3. Arrange onion, lemon and tomato slices over Fish.
4. Sprinkle with seasonings and dot with butter buds.
5. Carefully seal fish in foil and bake 20 to 30 minutes.

Note:

Ingredients

1 fish fillet (trout preferred)
½ tomato, sliced
½ thinly sliced lemon
Dash of celery powder or celery seed
½ tsp. butter buds
1 medium green onion, minced
¼ tsp. onion powder
Lite salt and pepper

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Seafood Quiche

From: Anonymous

Serves:

Instructions

1. Mix all ingredients well.
2. Pour into pie shell.
3. Bake at 400 degrees for 25-30 minutes.

Note:

Ingredients

1 pie shell
2 eggs
 $\frac{3}{4}$ c. shredded Swiss cheese
 $\frac{3}{4}$ c. tiny shrimp or crab meat
1 pkg. spinach souffle
3 tbsp. milk
1 tsp. minced onion
Dash pepper
1 sm. jar mushrooms, drained

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Curried Shrimp

From: Anonymous

Serves: 6

Instructions

1. Cut shrimp in half.
2. Fry onion in butter until tender, blend in flour and seasonings.
3. Add milk gradually and cook until thick, stirring constantly.
4. Add shrimp.

Note:

Ingredients

4 c. cleaned cooked shrimp
½ c. chopped onion
6 tbsp. butter
6 tbsp. flour
2 tsp. salt
Dash pepper
2 tsp. curry powder
½ tsp. powdered ginger
4 c. milk

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Confetti Fish

From: Veeda Durham

Serves: 4

Instructions

1. Preheat broiler to hot.
2. Place fish in an oiled shallow baking pan in a single layer.
3. In a small bowl, combine bread crumbs, salt, basil, onion, green pepper, carrot, Safflower oil, and cider vinegar.
4. Spread mixture over fish.
5. Broil 6 inches from heat source until fish flakes easily when tested with a fork, about 3 minutes.

Note:

Ingredients

- 1 lb. sole, flounder, or orange roughy fillets
- 1 c. bread crumbs
- ¼ tsp. salt (optional)
- ¼ tsp. basil leaves, crushed
- 1/3 c. finely chopped onion
- 1/3 finely chopped green pepper
- 2 tbsp. grated carrot
- ¼ c. Safflower oil
- 1 ½ tsp. cider vinegar

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Tuna Swiss Pie

From: Debra Hughley

Serves:

Instructions

1. Pierce pie crust with a fork, bake in 375-degree oven for 10 minutes.
2. Remove.
3. In large bowl, toss tuna, cheese, and onion.
4. Spoon into pie shell.
5. Stir together the eggs, mayonnaise, and milk.
6. Slowly pour over tuna.
7. Bake 50 minutes, or until knife inserted in center comes out clean.

Note:

Ingredients

- 1 (9 inch) pie shell
- 12 ¼ or 13 oz. tuna, drained and flaked
- 1 c. shredded Swiss cheese (4oz.)
- ¼ c. sliced green onions
- 3 eggs
- 1 c. Hellman's mayonnaise
- ½ c. milk

Up North Salmon Supper

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From: Anonymous

Serves:

Instructions

1. Drain salmon and partially cook peas in salmon liquor.
2. Mix together cottage cheese, eggs crackers, cereal, Cheddar cheese, green pepper, onion, lemon juice, pepper and salt.
3. Add peas and salmon (broken into chunks).
4. Spoon into 2-quart casserole and bake at 350 degrees for 45 minutes.

Lemon, Almond Butter Sauce for Salmon:

1. Mix together all the ingredients, heat to serve.
2. Pour over salmon.

Note:

Ingredients

2 c. (1 lb. can) red salmon, skin and bone removed

1 (10 oz.) packed frozen peas

1 ½ c. cottage cheese

1 egg, slightly beaten

1 tbsp. chopped onions

1 c. cracker crumbs

½ c. oven toasted rice cereal, crushed

1 c. shredded Cheddar cheese

3 tbsp. chopped green pepper

1 tbsp. lemon juice

1/8 tsp. pepper

Salt to taste

Lemon, Almond Butter Sauce for Salmon:

½ c. melted butter

2 tbsp. lemon juice

½ c. blanched slivered and toasted almonds

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Creole Gumbo

From: Anonymous

Serves: 10

Instructions

1. Boil chicken until it falls from bone.
2. Set stock aside and cut chicken into 1-inch pieces.
3. Melt butter in pan and sauté leek, onion, green onions, and green pepper.
4. Add stock and all ingredients, except rice, and simmer for 45 minutes.
5. Cook rice and mound on top when serving.
6. Sprinkle with file.

Note:

Ingredients

½ stick butter
Chicken
1 leek
1 sm. onion
1 bunch green onions
1 green pepper
1 chopped celery stick
6 bay leaves and some thyme
1 can crab meat
1 clove garlic
¼ bunch chopped parsley

Fire & Ice Brunch Bake

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From: Deborah Cooper

Serves:

Instructions

1. Cook rice.
2. Crumble and cook sausage.
3. In large bowl, stir together cooked rice and sausage.
4. Add salsa and sour cream.
5. Stir in 1 cup cheese.
6. Spread mixture into greased 9 X 13 in dish.
7. Using 1/4 cup measuring cup, make 6 indentations into the rice mixture.
8. Break one egg into the indentations.
9. Sprinkle with salt and pepper.
10. Bake for 15 minutes, 350 degrees.
11. Sprinkle with remaining 1/2 c. cheese.
12. Bake an additional 8—10 minutes until cheese melts and eggs set.

Note:

Ingredients

1 c uncooked rice
12 oz ground sausage
3/4 c Salsa
1/2 c sour cream
1 1/2 c cheddar cheese, shredded
6 eggs
Salt and pepper

Oyster and Wild Rice Casserole

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From: Ann Huguely

Serves:

Instructions

1. Cook rice and drain well.
2. Slice butter and mix with rice until melted.
3. Butter large shallow baking dish and spread rice evenly in dish.
4. Cover with drained oysters and sprinkle with salt and pepper.
5. Heat soup, diluted with cream.
6. Add onions and thyme, pour over rice.
7. Bake at 300 degrees for 45 minutes.

Note:

Ingredients

2 c. raw wild rice
¼ lb. butter
2 sm. pts. of oysters
1 (10 ¾ oz.) can of condensed cream of celery soup
1 c. light cream
1 ½ tbsp. chopped onions
¾ tsp. thyme
Salt and pepper to taste
Parsley for garnish

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Sausage Casserole

From: Anonymous

Serves:

Instructions

1. Cook sausage with onions and peppers.
2. Boil noodles.
3. When sausage is done; add pimentos, corn and soup.
4. Drain noodles and mix with sausage.
5. Pour into casserole dish, top with cheese and bake in oven at 350 degrees for 20 minutes.

Note:

Ingredients

- 1 lb. sausage
- 5 oz. noodles
- 1 can whole corn, drained
- 1 can mushrooms soup
- 1 c. diced pimentos
- ½ c. green peppers
- ½ c. onions
- ½ c. grated cheese

Noodle Ham Casserole

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From: Mert Ellington

Serves:

Instructions

1. Cook noodles and drain.
2. Cool with cold water.
3. Cook pepper in small amount of water.
4. Add pimentos and soup.
5. Add 2 cans of milk and grated cheese.
6. Stir and melt cheese.
7. Add ham, then noodles; mix.
8. Pour in large greased baking dish.
9. Bake at 350 degrees until hot and bubbly.

Note:

Ingredients

- 8 oz. medium noodles
- 1 green pepper, diced
- 1 sm. can pimentos, diced
- 1 can cream of mushroom soup
- 2 cans milk
- 1 ½ c. grated sharp cheese
- 1 pt. (16 oz.) cubed cooked ham

Sausage Potato Cheese Casserole

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From: Jessie L. Thomas

Serves: 6

Instructions

1. Cut sausage into small pieces.
2. Use oil to moisten shallow casserole.
3. Arrange potatoes, sausage, green pepper, and onion in casserole.
4. Bake at 375 degrees for 35 to 40 minutes.
5. In medium bowl, beat together eggs, milk baking powder, and Parmesan cheese.
6. Salt and pepper lightly.
7. Pour over potato and sausage mixture
8. Reduce heat to 325 degrees, bake 30 minutes.
9. Drizzle with sauce.
10. Slice Mozzarella cut into 1-inch pieces.
11. Arrange on top of casserole. Bake 10 minutes.

Note:

Ingredients

4 tsp. oil
1 ½ c. thinly sliced peeled potato
¾ lb. sweet Italian sausage
½ c. chopped green pepper
1/3 c. chopped onion
6 eggs
½ c. milk
¾ tsp. baking powder
¼ c. grated Parmesan cheese
½ c, canned tomato juice
4 oz. Mozzarella cheese
Salt and pepper

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Hoppin John

From: Jessie L. Thomas

Serves:

Instructions

1. Soak beans in water overnight.
2. Drain and place in kettle.
3. Add all the ingredients, except rice.
4. Cover with water or broth and bring to a boil.
5. Simmer for about 2 ½ hours.
6. Remove ham hocks from kettle, cool slightly;
7. Remove skin and bones from ham hocks and return meat to kettle. Discard bay leaf.
8. Cook rice.

Note: Serve Hopping John over rice with cabbage or collard greens on side with chopped onions.

Ingredients

3 c. black eyed peas
Water or chicken broth
3 lbs. smoked ham hocks
1 sm. onion, chopped
1 bay leaf
1 Jalapeno pepper, minced
Salt to taste
Pepper to taste
Dash cayenne pepper
1 c. uncooked rice
1 chopped green pepper

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Barbecue Pig Feet

From: Warleaner Hughley Serves:

Instructions

1. Boil pig feet and onions on medium.
2. Heat for 2 hours.
3. Mix all other ingredients together in a roasting pan and put pig feet's in and cook about ½ to 1 hour in 350-degree oven.
4. Spoon sauce over pig feet at least three to four times during baking.

Note:

Ingredients

6 pig feet's, cut in half
2 medium onions
¼ c. brown sugar
1 tbsp. dry mustard
1 tbsp. chili powder
1 tbsp. celery seeds
1 lemon, sliced
1 onion, sliced
¼ tsp. cider vinegar
2 c. tomato ketchup
2 c. water

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Five Hour Pork Roast

From: Betty Harris

Serves:

Instructions

1. Generously rub pork loin with dry mustard, caraway seeds, salt and pepper.
2. Lay loin on bed of sauerkraut.
3. Cover and bake at 325 degrees for five hours.

Note:

Ingredients

1 five lb. pork loin
2 lg. cans sauerkraut, rinsed
2 tbsp. caraway seeds
Salt to taste
Pepper to taste
Dry mustard

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Easy Sausage Quiche

From: Delphina Hopkins-Gillispie Serves: 4—5

Instructions

1. Bake pie shell at 400 degrees for 3 minutes.
2. Remove from oven and gently prick with a fork, bake 5 minutes longer, let cool on a rack.
3. Cook sausage until brown, drain.
4. Combine eggs, milk, and seasonings in medium bowl; beat lightly.
5. Stir in sausage, sprinkle $\frac{3}{4}$ cup cheese over pastry shell, top with sausage.
6. Sprinkle remaining $\frac{3}{4}$ cup cheese.
7. Bake at 375 degrees for 50 minutes, or until set.

Note:

Ingredients

- 1 lb. Edward's sausage
- 1 (9 inch) pie shell
- 3 eggs
- $\frac{2}{3}$ c. milk
- 1 tsp. salt
- Dash of pepper
- Dash of cayenne pepper
- 1 $\frac{1}{2}$ c. shredded cheese, divided

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Pork Chop Casserole

From: Annell Ballew

Serves: 4

Instructions

1. Spread potatoes evenly into bottom of casserole dish.
2. Layer pork chops and then onions on top.
3. Add milk and mushrooms together and then pour over entire mixture.
4. Cook in 350-degree oven until brown.

Note:

Ingredients

3 lg. white potatoes, sliced and un-cooked
1 sliced onion
4 cooked pork chops
1 can mushroom soup
1 c. of milk
Salt and pepper to taste

Chicken and Broccoli Casserole

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From: Frances I. Robinson Serves:

Instruction

1. Boil chicken in salt and pepper.
2. When cooked, tear meat from bone.
3. Cook broccoli in salt and water.
4. Drain off water.
5. Add melted butter and margarine.
6. Line bottom of dish with broccoli.
7. Top with a layer of chicken. Repeat.
8. After last layer, add the mixture of soup, mayonnaise, and grated cheese.
9. Bake for 45 minutes at 400 degrees.

Note:

Ingredients

2 pack broccoli
1 chicken
1 can cream of chicken soup
4 tbsp. mayonnaise
Butter or margarine
Grated cheese

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Bettany Chicken

From: Anonymous

Serves:

Instruction

1. Cook broccoli until slightly tender.
2. Place in large greased baking dish.
3. Skin chicken, brown in butter in skillet. Salt and pepper.
4. Cook over low heat until tender.
5. Remove chicken, cut into chunks.
6. Combine sour cream, onion soup, and pan juices; spread $\frac{1}{2}$ over broccoli.
7. Top with chicken chunks and whip cream.
8. Fold into remaining mixture.
9. Spread over chicken.
10. Sprinkle with Parmesan cheese.
11. Bake at 350 degrees for 20 minutes, or until brown.

Note:

Ingredients

2 lbs. fresh broccoli
12 chicken breasts (1/2)
4 tbsp. butter
Salt and pepper
1 pt. sour cream
1 pkg. onion soup mix
1 c. whipping cream
 $\frac{1}{4}$ c. Parmesan

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Chicken Casserole

From: Sammie Kennedy

Serves:

Instruction

1. Boil chicken breast and cut up.
2. Mix with other ingredients.
3. Put half of noodles on top.
4. Dot with butter.
5. Bake at 325 degrees for 45 minutes.

Note:

Ingredients

6 whole chicken breasts
1 can mushroom soup
1 can chicken and rice soup
1 can chicken noodle soup
1 sm. can condense milk
1 lg. or 2 sm. cans chow mien noodles
Parsley flakes or pimentos (optional)

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Grilled Chili Chicken

From: Barbara Beck

Serves: 6

Instruction

1. Brush the chicken breasts with chili powder and two tablespoons each of the vinegar and oil. Refrigerate for one hour.
2. Heat grill to very hot. Core and seed the red peppers and cut into quarters, vertically. Brush with a little of the oil.
3. Grill the peppers, turning them to grill each side until well seared. Remove the peppers from the grill and slice them into thin into thin strips. Set aside.
4. Grill the chicken 15 to 20 minutes, turning it once until cooked through and browned. While the chicken is grilling, heat one-half tablespoon of olive oil in a skillet; add the onion, garlic, and jalapeno pepper; cook about a minute, then add the red pepper strips. Add coriander and the remaining vinegar. Remove from heat.
5. Arrange the chicken on a platter and top with the pepper mixture. Can be served hot or at room temperature.

Note:

Ingredients

- 6 skinless, boneless chicken breasts
- 1 tbsp. chili powder
- 3 tbsp. balsamic vinegar
- 3 tbsp. virgin olive oil
- 6 lg. sweet red peppers
- 1 medium onion, sliced very thin
- 1 clove garlic, minced
- 1 fresh jalapeno pepper, seeded and minced
- 2 tbsp. chopped fresh coriander

Egg Noodles with Chicken Cacciatore

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From: Lydia Harris

Serves:

Instruction

1. In large skillet, brown chicken in oil;
2. Drain chicken on paper towels, discard drippings.
3. Stir together onions, garlic, mushrooms, tomatoes and paste, sherry, salt, pepper and marjoram in skillet.
4. Cover and boil for 30 minutes, gently.
5. Add chicken. Simmer, covered, 20 minutes or until chicken is tender.
6. Cook noodles as directed on package.
7. Drain and serve over noodles.

Ingredients

2 ½ - 3 lbs. broiler or fryer, cut into serving pieces
3 tbsp. olive oil or salad oil
1 onion, chopped
A clove garlic, minced
½ lb. mushroom, sliced
1 lb. plus 3 oz. can tomatoes
1 (6 oz.) can tomato paste
¼ c. dry sherry
1 ¼ tsp. salt
¼ tsp. each pepper and marjoram

Note:

Chicken Sweet and Hot

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From: Lydia Harris

Serves:

Instruction

1. Blend together the first 8 ingredients, heat until jelly melts.
2. Season chicken pieces with salt and pepper.
3. Pour over chicken and marinate 2-3 hours.
4. Cover and bake at 350 degrees for 1 hour.
5. Uncover, increase temperature to 400 degrees and continue cooking 30 minutes, basting occasionally.
6. Serve over bed of hot fluffy rice.

Ingredients

1 tsp. butter or margarine, melted
½ c. red currant jelly
¼ c. Worcestershire sauce
1 c. orange juice
1 clove garlic, minced
1 tbsp. mustard with horseradish
1 tsp. powder ginger
3 dashes of tabasco sauce
1 frying chicken, quartered
Salt and pepper to taste
3 c. cooked rice

Note:

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Chicken Cacciatore

From: Lydia Harris

Serves:

Instruction

1. In large skillet, brown chicken in oil;
2. Drain chicken on paper towels, discard drippings.
3. Stir together onions, garlic, mushrooms, tomatoes and paste, sherry, salt, pepper and marjoram in skillet.
4. Cover and boil for 30 minutes, gently.
5. Add chicken. Simmer, covered, 20 minutes or so until chicken is tender.
6. Cook noodles as directed on package.
7. Drain and serve over noodles.

Note:

Ingredients

2 ½ - 3 lbs. broiler or fryer, cut into serving pieces
3 tbsp. olive oil or salad oil
1 onion, chopped
A clove garlic, minced
½ lb. mushroom, sliced
1 lb. plus 3 oz. can tomatoes
1 (6 oz.) can tomato paste
¼ c. dry sherry
1 ¼ tsp. salt
¼ tsp. each pepper and marjoram
Package noodles

Chicken Breast with Sour Cream

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From: Ethelene Smith

Serves: 4

Instruction

1. In 10-inch skillet over medium high heat in hot butter or margarine, cook chicken until browned on all sides; add $\frac{1}{4}$ cup water.
2. Reduce heat to low; cover and simmer about 25 minutes, or until fork tender.
3. In small bowl, combine sour cream, tarragon, and pepper.
4. Spread chicken breasts with mixture and cook 3 to 5 minutes longer to "set" sour cream.

Ingredients

2 tbsp. butter or margarine

2 lg. chicken breasts, skinned, boned and halved

$\frac{3}{4}$ c. sour cream

$\frac{1}{4}$ tsp. tarragon

$\frac{1}{4}$ tsp. pepper

Note:

Broccoli and Chicken Stir Fry

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From: Faye Starks

Serves: 4—6

Instruction

1. Skin, bone, and cube chicken breast.
2. In a large skillet, brown sliced almonds; stirring frequently. Remove and set aside.
3. In same skillet, heat one-half the butter.
4. Add chicken cubes and stir and fry until chicken turns white and is almost done.
5. Remove from skillet and heat remaining butter.
6. Stir and fry broccoli until tender-crisp; add onions and stir-fry lightly.
7. Stir cornstarch into chicken broth and add to skillet along with seasonings, stirring until mixture is thickened.
8. Return chicken to skillet along with water chestnuts and bean sprouts. Heat thoroughly.
9. Serve immediately over rice.
10. Garnish with sliced almonds and pass soy sauce.

Note:

Ingredients

¼ c. sliced almonds
1/3 c. butter or margarine
1 whole chicken breast
10 oz. broccoli flowerets
2 tbsp. sliced green onions
1 tbsp. plus 1 tsp. cornstarch
1 c. chicken broth
½ tsp. salt
½ tsp. garlic powder
½ tsp. ginger
½ c. water
Chestnuts, sliced
1 (16 oz.) can bean sprouts
Hot cooked rice
Soy sauce

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Hawaiian Chicken

From: Mildred Park

Serves:

Instruction

1. Pour barbecue sauce and drained pineapple into a large bowl, mix well.
2. Place chicken in casserole dish.
3. Pour barbecue sauce and pineapple mixture on chicken, making sure it is completely covered and soaked.
4. Bake in 350-degree oven for 50-55 minutes, or until done

Note:

Ingredients

- 1 lg. bottle of Original Barbecue sauce
- 6 lg. chicken breasts (maybe split)
- 2 lg. cans crushed pineapple, drain before using

Baked Rock Cornish Hens/Rice

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From: Lillian B. Gentry

Serves: 6

Instruction

1. Thaw hens by leaving in refrigerator overnight. Split each into halves.
2. Cut off and discard skin around the neck.
3. Sprinkle with lemon juice, salt, and pepper and rub seasoning into hens.
4. Put breast side up in well-buttered, shallow baking pan/dish.
5. Roast in preheated, very hot (450 degrees) for 15 minutes.
6. Cook rice mix as directed, but for only 15 minutes.
7. Remove hens from oven. Reduce heat to moderate (350 degrees). Turn hens over.
8. Spoon partially cooked rice mix into cavities.
9. Put a spoon of butter over each and sprinkle with white wine.
10. Return to oven and bake for 30 to 40 minutes longer, or until hens are cooked

Note:

Ingredients

3 (1 ½ lbs.) frozen Rock Cornish hens
Fresh lemon juice
Salt and pepper to taste
1 (6 oz.) pkg. long-grain and wild rice mix
Butter (about 1/3 c.)
White wine

Lemon Barbecued Chicken

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From: Veeda Durham

Serves:

Instruction

1. Place chicken in shallow pan or plastic bag.
2. Combine all other ingredients in jar.
3. Cover and shake well to blend.
4. Pour over chicken and cover or seal tightly.
5. Marinate at room temperature for 2-3 hours (or overnight).
6. After putting chicken on grill, cook about 20 minutes on each side; basting often with marinade

Ingredients

1 or 2 broiler-fryers, split in half or cut in individual pieces
1 c. salad oil
 $\frac{3}{4}$ - 1 c. lemon juice
1 tbsp. salt
2 tsp. paprika
2 tsp. sweet basil
2 tsp. thyme
1-2 cloves garlic, diced
6-8 green onions, sliced

Note:

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Chicken Loaf

From: Anonymous

Serves:

Instruction

1. Beat eggs slightly.
2. In a bowl, add remaining ingredients and mix well.
3. Pack mixture in greased loaf pan
4. Bake at 375 degrees for 1 hour and 15 minutes.
5. Serves on hot platter, garnish with parsley.

Note:

Ingredients

2 lg. eggs or 4 yolks
3. cooked chicken, diced or ground
Green pepper
½ c. finely chopped celery
1 tbsp. grated onion
Juice of ½ lemon
1 c. bread crumbs
1 ½ tsp. salt
½ tsp. paprika
1 tsp. Worcestershire sauce
1 c. milk or part milk, part chicken stock
Pimento

Oregano Baked Chicken with Potatoes

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From: Anonymous

Serves:

Instruction

1. Using a greased baking dish, place sliced potatoes on bottom of dish.
2. Sprinkle with salt and pepper.
3. Pour over lemon juice.
4. Put tomato slices ½ inch over potatoes.
5. Place chicken on top.
6. Combine garlic, oil, pepper flakes, oregano, and salt to taste and pour over chicken.
7. Bake chicken 40 minutes at 400 degrees.
8. Basting the chicken occasionally with juices from bottom of dish.

Note:

Ingredients

3 lbs. chicken pieces
1 lb. (1/4 inch) sliced potatoes
1 lb. fresh firm tomatoes
Salt and pepper
Juice of 1 lemon
1 clove garlic, minced
½ c. olive oil
½ tsp. red pepper flakes
½ tsp. dried oregano

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Chicken Casserole

From: Anonymous

Serves:

Instruction

1. Dip cut up chicken in flour, salt and pepper. Brown in butter.
2. Transfer to baking dish.
3. To butter, add 1 tablespoons seasoned flour and remaining ingredients, simmer 5 minutes.
4. Pour over chicken. Cover and bake in 350-degree oven until tender.

Ingredients

1 whole chicken, cut up
1/3 c. flour
2 tsp. salt
1 tsp. pepper
½ c. butter
2 tbsp. minced onion
1 tbsp. sweet pepper flakes
¼ tsp. nutmeg
4 oz. can tomato sauce
1 can water

Note:

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Chicken Broccoli Pie

From: Anonymous

Serves:

Instruction

1. Pierce crust with fork.
2. Bake in 375-degree oven 10 minutes. Remove.
3. In large bowl, toss chicken, cheese, and broccoli into shell.
4. Stir together mayonnaise, eggs, and milk; slowly pour chicken.
1. Bake 50 minutes, or until knife inserted in center comes out clean.

Ingredients

- 1 (9 inch) pie shell
- 2 (6 ¼ oz.) cans chunk white chicken
- 1 c. mayonnaise
- ½ c. milk
- 3 eggs
- 1 c. Swiss cheese
- ½ c. Cheddar
- ½ c. chopped broccoli

Note:

Chicken Broccoli Bake

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From: Anonymous

Serves: 6

Instruction

1. In a medium pot. Cook chicken slowly in salted water for 50 minutes until tender.
2. In another pot, cook broccoli according to package directions.
3. Place broccoli in a casserole.
4. Arrange chicken on top of broccoli, melt cheese in milk over boiling water.
5. Add lemon juice and Worcestershire, stir until smooth.
6. Pour over chicken and broccoli.
7. Top with crushed shredded wheat.
8. Sprinkle lightly with oregano, bake at 350 degrees for 15 minutes until brown.

Note:

Ingredients

6 lg. chicken thighs
1 $\frac{3}{4}$ c. water
1 tbsp. salt
2 (10 oz.) pkgs. frozen broccoli spears
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ lb. diced Cheddar cheese
 $\frac{1}{4}$ c. milk
1 tsp. lemon juice
1 tsp. Worcestershire sauce
 $\frac{1}{3}$ c crushed shredded wheat
 $\frac{1}{3}$ tsp. oregano

Chicken Liver-Rice Casserole

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From: Mert Ellington

Serves:

Instruction

1. Drain mushrooms in a frying pan.
2. Cook and stir mushrooms and onions in butter until tender.
3. Stir in chicken broth, boil.
4. In a pot, pour 2 cups boiling water over wild rice, cover, let stand 20 minutes.
5. Place rice and seasoning in 2-quart casserole, stir in chicken broth mixture, cover.
6. Bake for 30 minutes at 350 degrees.
7. Cook bacon crispy.
8. Coat livers with flour.
9. Cook in bacon drippings.
10. Remove casserole from oven, stir in parsley, arrange livers around edge of dish.
11. Bake at 350 degrees for 30 minutes or until rice is tender.

Note: Before serving crumble bacon on top.

Ingredients

- 1 (3 oz.) can sliced mushroom
- $\frac{3}{4}$ c. chopped onions
- 2 tbsp. butter
- 2 (13 oz.) can chicken broth
- $\frac{1}{2}$ c. uncooked (wild) long grain rice
- $\frac{1}{2}$ c. white rice
- 1 tsp. salt
- $\frac{1}{4}$ tsp. pepper
- $\frac{1}{4}$ tsp. ground thyme
- 4 slices bacon
- 1 lb. chicken livers
- $\frac{1}{4}$ c. minced parsley

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Chicken Cacciatore

From: Anonymous

Serves: 4

Instruction

1. Bake, broil, or boil chicken until tender.
2. Simmer tomato soup and tomatoes with spices.
3. Sauté peppers and mushroom in small amount of butter until tender, then add to tomato mixture.
4. Chunk chicken and add to sauce and simmer for 20 minutes.

Ingredients

4 chicken breasts
1 can tomato soup
½ tsp. salt
½ tsp. basil
1 c chopped peppers
8 oz. boiling water
½ c. mashed tomatoes
1 clove garlic, minced
1 tsp. parsley
½ c. mushrooms

Note: Before serving crumble bacon on top.

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Creamy Chicken Bake

From: Anonymous

Serves:

Instruction

1. Wash and dry chicken breast, sprinkle evenly with paprika and garlic salt.
2. Brush with 1/8 cup butter and lemon juice.
3. Place chicken, skin side up, in greased casserole. Bake at 325 degrees for 40 minutes. Remove.
4. In a frying pan, cook mushrooms in remaining butter for 5 minutes, gradually blend in olives, Worcestershire, sour cream and flour.
5. Cook for 5 minutes, stirring constantly.
6. Spread mixture over breast evenly.
7. Return to oven. Bake for 10 minutes longer.

Note: Before serving crumble bacon on top.

Ingredients

¼ c. melted butter
1 tbsp. paprika
1 tbsp. lemon juice
6 chicken breasts
1 tbsp. garlic salt
2 (3 oz.) cans sliced mushrooms
1 tsp. Worcestershire sauce
½ c. pitted and diced black olives
2 tbsp. flour
¾ c. sour cream

BREADS & ROLLS

*But he answered and said, It is written,
Man shall not live by bread alone, but by every word
That proceeded out of the mouth of God.
Matthew 4: 4*

Helpful Hints

- ⇒ When baking bread, a small dish of water in the oven will keep the crust from getting too hard or brown.
- ⇒ Use shortening, not margarine or oil, to grease pans when baking bread. Margarine and oil absorb more readily into the dough.
- ⇒ To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder. Store in a tightly covered container.
- ⇒ One scant tablespoon of bulk yeast is equal to one packet of yeast.
- ⇒ Hot water kills yeast. One way to test for the correct temperature is to pour the water over your wrist. If you cannot feel hot or cold, the temperature is just right.
- ⇒ When in doubt, always sift flour before measuring.
- ⇒ Use bread flour for baking heavier breads, such as mixed grain, pizza doughs, bagels, etc.
- ⇒ When baking in a glass pan, reduce the oven temperature by 25 degrees.
- ⇒ When baking bread, you can achieve a finer texture if you use milk. Water makes a coarse bread.
- ⇒ Fill an empty salt shaker with flour to quickly and easily dust a bread pan or work surface.
- ⇒ Muffins can be eaten warm. Most other quick breads taste better the next day. Nut breads are better if stored 24 hours before serving.
- ⇒ The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.
- ⇒ Overripe bananas can be frozen until it's time to bake. Store them unpeeled in a plastic bag.

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Angel Biscuits

From: Anonymous

Serves:

Instruction

1. Sift all dry ingredients together.
2. Cut in shortening until well mixed.
3. Add milk and yeast.
4. Work until all flour is moist.
5. Cover bowl and put in refrigerator until ready to use.
6. Bake at 425 degrees for 15 to 18 minutes.

Note: This dough will keep for 1-2 weeks in refrigerator.

Ingredients

5 c. all-purpose flour
 $\frac{3}{4}$ c. shortening
1 tsp. salt
3 tbsp. sugar
1 tsp. soda
3 tsp. baking powder
2 c. buttermilk
1 pkg. yeast, mixed in $\frac{1}{2}$ c. warm water

2019—NEW

Hot Water Cornbread

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From: Alice Cornelison
Mack & Millie Huguely
Branch

Serves:

Family History

Born in 1936, I grew up in Indianapolis, IN and watched my maternal grandmother, Nettie Ford Gibson, born in 1885 in Johnson City, TN, make hot water cornbread all the time along with rolls and baked cornbread, first on the wood-burning stove and years later a gas stove. She'd switch her hands back and forth to pat the hot cornmeal into 1-inch circles and brown them on both sides on the hot griddle. My grandmother was a school teacher who tutored me to recite long poems. My mother told me that I would learn to cook later; that my task was to make good grades in school and go to college. When I married James Cornelison, he quickly learned that all I could cook was hot water cornbread and make lunchmeat sandwiches. He loved having dinner at cousin Lucille Ellison's house because she cooked well. Our best wedding present was a cook book.

Instruction

1. Mix dry cornmeal, salt, butter, and boiling hot water.
2. Form into five 3-inch patties.
3. Heat cooking oil in griddle.
4. Brown patties on both sides.
5. Slit and butter or eat each one as is with dinner.

Note:

Ingredients

- 1 cup white or yellow cornmeal
- 1 & 1/3 C. boiling hot water
- 1 teaspoon salt
- 1 pat butter
- 1 T cooking oil for griddle

2019—NEW

Yeast Biscuits

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From: Alice Cornelison
Mack & Millie Huguely
Branch

Serves: 40
2– inch biscuits

Instruction

1. Dissolve yeast in warm water.
2. Beat butter, eggs, and sugar.
3. Add dissolved yeast and stir.
4. Add flour, salt and boiling water and mix well.
5. Refrigerate dough overnight or until well chilled.
Or, mix well, cover bowl, and let rise 1 hour or until doubled.
6. Preheat oven to 350°.
7. Roll out dough to ½ inch to ¾ inch thickness and cut into biscuits.
8. Place 1 inch apart on greased cookie sheet.
9. Let biscuits rise for 1 hour.
10. Bake until golden brown, approximately 15 to 18 minutes.

Note:

Ingredients

2 pkgs. Active dry yeast
6 c. all-purpose flour or flour
1 c. warm water for bread
1 ½ sticks butter
2 tsp. salt
2 lg. eggs
1 c. boiling water
½ c. sugar

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Banana Bread

From: Faye Starks

Serves:

Makes 2 loaves

Instruction

1. Mix in order given.
2. Bake at 350 degrees for 1 hour 15 minutes.

Note: This dough will keep for 1-2 weeks in refrigerator.

Ingredients

2 c. white sugar
½ c. shortening
2 eggs
3 c. flour
Pinch of salt
1 c. buttermilk
1 ½ tsp. soda
3 ripe bananas, mashed

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Banana Nut Bread

From: Anonymous

Serves:

Instruction

1. Cream together shortening and sugar, add eggs and beat well.
2. Sift together dry ingredients;
3. Add to creamed mixture alternately with bananas, blending well after each addition.
4. Stir in nuts.
5. Pour into well-greased 9 x 5 x 3-inch loaf pan.
6. Bake in moderate oven (350 degrees) 45 to 50 minutes, or until done.
7. Remove from pan; cool on rack.

Ingredients

- 1/3 c. Shortening
- 1/2 c. sugar
- 2 eggs
- 1 3/4 c. sifted flour
- 1 tsp. baking powder
- 1/2 tsp. soda
- 1/2 tsp. salt
- 1 c. mashed ripe bananas
- 1/2 c. chopped walnuts

Note: [Wrap and store overnight.](#)

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Banana Nut Bread

From: Mert Ellington

Serves: Yield - 1 loaf

Instruction

1. Mix flour, baking powder, soda and salt; sift 3 times.
2. Add nuts and mix.
3. Cream butter; add sugar gradually and continue creaming until fluffy.
4. Add eggs, one at a time and beat well after each addition.
5. Add mashed bananas and mix.
6. Add flour mixture and blend lightly.
7. Pour batter into a greased pan (10 x 3 ½ x 2 ¾ inch) and allow to stand 20 minutes.
8. Bake in a 300-degree oven for 70 minutes.

Note: [Wrap and store overnight.](#)

Ingredients

2 c. sifted flour
1 ¼ tsp. baking powder
½ tsp. baking soda
1 tsp. salt
½ c. chopped nuts
½ c. butter or margarine
1 c. sugar
2 eggs
1 c. mashed bananas

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Buttermilk Biscuits

From: Lucille J. Ellison

Serves: 12 biscuits

Instruction

1. Preheat oven to 450 degrees.
2. Sift flour, baking powder, salt, and baking soda; cut in shortening until mixture, resembles corn meal.
3. Add buttermilk and mix until dough is pliable.
4. Turn dough on lightly floured board for about 30 seconds (20 to 25 times).
5. Roll $\frac{1}{2}$ inch thick.
6. Cut with floured biscuit cutter.
7. Place close together on ungreased baking sheet.
8. Bake 10 to 12 minutes, or until golden brown.

Note: [Wrap and store overnight.](#)

Ingredients

2 c. flour
3 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. baking soda
5 tbsp. shortening
1 c. buttermilk

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Carrot Bread

From: Mert Ellington

Serves:

Instruction

1. Mix and sift the dry ingredients.
2. Combine eggs, sugar and oil; mix well.
3. Add carrots and raisins or nuts, mix.
4. Add flour mixture and blend lightly.
5. Pour into a greased loaf pan (8 ½ x 4 ½ x 2 ½ inch). Smooth top carefully.
6. Bake in a preheated oven at 325 degrees for 1 hour and 10 minutes.
7. Remove loaf from oven and cool 5 minutes.
8. Take out of pan and let cool thoroughly on rack.

Note: [Wrap and store overnight.](#)

Ingredients

- 1 ½ c. sifted flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 2 eggs, well beaten
- 1 c. sugar
- 1/2 c salad oil
- 1 c. grated, raw carrots
- ½ c. salad oil
- ½ c. raisins or nuts

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Coffee Cake

From: Anonymous

Serves:

Instruction

1. Mix well the sugar, shortening, and egg.
2. Sift together flour, baking powder, and salt.
3. Add to egg mixture alternately with milk.
4. Spread half the mixture in greased 8 x 12-inch baking pan

Ingredients

$\frac{3}{4}$ c. sugar
 $\frac{1}{4}$ c. soft shortening
1 egg
 $\frac{1}{2}$ c. milk
1 $\frac{1}{2}$ c. sifted flour
1 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Mix remaining ingredients for topping:

$\frac{1}{2}$ brown sugar, firmly packed
2 tbsp. flour
2 tbsp. melted butter
 $\frac{1}{2}$ c. chopped nuts (optional)
2 tsp. cinnamon
2 tbsp. water

Note: Wrap and store overnight.

Crescent Marshmallow Sweet Rolls

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From: Audrey Easterling

Serves:

Instruction

1. Combine sugar and cinnamon.
2. Separate dinner rolls into triangles (pat them down to make a little wider).
3. Sprinkle a few chopped nuts at wide end of triangle.
4. Dip a marshmallow in melted oleo.
5. Then roll in sugar-cinnamon mixture.
6. Put marshmallow on wide end of dinner roll triangle, then fold/roll the roll around marshmallow and seal edges as much as possible.
7. Dip opposite ends of this marshmallow bundle in melted oleo, then into the sugar-cinnamon mixture.
8. Put muffin papers into a muffin pan and sprinkle a few chopped nuts in bottom before putting roll in. Bake at 375 degrees 10-15 minutes. (Watch so doesn't get too brown.)
9. Make a glaze of powdered sugar, vanilla, and milk. Drizzle on rolls while they are still warm.
10. Sprinkle nuts on top.

Note:

Ingredients

2 (8) pkgs. Crescent dinner rolls
(in refrigerator section)
1 c. granulated sugar
2 tsp. cinnamon
2 tbsp. melted oleo
Chopped nuts
Marshmallows

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Hot Rolls (Very Light)

From: Anonymous

Serves:

Instruction

1. Scald milk. Add butter, sugar and salt; let cool.
2. Dissolve yeast in luke warm water.
3. Add eggs to milk mixture, then add yeast and water.
4. Add flour, mixing gradually as you add.
5. Allow dough to rise in warm place, about 2 hours.
6. Punch down and shape as you wish.
7. Let rise 1 hour. Bake at 400 degrees for 8 minutes

Note:

Ingredients

1 c. milk
½ c. butter
½ sugar
2 tsp. salt
1 pkg. or 1 cake dry yeast
¼ c. warm water
3 eggs
5 c. flour
Melted butter

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Kentucky Spoon Bread

From: Georgia Everhart

Serves:

Instruction

1. Drain whole kernel corn.
2. Melt butter and mix with other ingredients.
3. Bake at 350 degrees for 40 minutes

Note:

Ingredients

16 oz. can whole kernel corn
16 oz. can cream style corn
1 egg
8 oz. sour cream
1 box Jiffy cornbread mix
1 stick of butter

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Lemon Bread

From: Mert Ellington

Serves:

Instruction

1. Mix and sift flour, baking powder, and salt.
2. Cream butter, add sugar gradually and cream until fluffy.
3. Add eggs, one at a time and mix well.
4. Add peel and nuts; blend.
5. Add milk alternately with flour mixture and mix.
6. Pour into 2 greased pans, 7 ½ x 3 ¾ x 2 ½ inch.
7. Bake in 350-degree oven about 1 hour.
8. Spoon lemon glaze over hot bread and cool in pan.

Lemon Glaze

1. Combine ¼ cup sugar and 3 tablespoons lemon juice.
2. Heat until sugar is dissolved.

Note:

Ingredients

- 1 ½ c. sifted flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1tbsp. lemon peel
- 6 tbsp. butter or margarine
- 1 c. sugar
- 2 eggs
- ½ c. chopped nuts
- ¾ c. milk

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Midget Date Loaves

From: Anonymous

Serves:

Instruction

1. Pour boiling water over dates and shortening.
2. Cool to room temperature.
3. Add orange peel and juice.
4. Stir in beaten egg.
5. Sift together flour, sugar, baking powder, soda and salt.
6. Add to mixture and stir just until mixed.
7. Stir in nuts.
8. Turn into 4 greased 4 ½ x 2 ¾ x 2-inch loaf pans.
9. Bake at 325 degrees for 40 to 45 minutes.
10. Remove from pans; cool.
11. Wrap and store overnight.

Note: May be baked in 9 x 5 x 3-inch loaf pan for 1 hour.

Ingredients

- ½ c. boiling water
- 8 oz. pitted dates, cut up
- 2 tbsp. shortening
- 1 tbsp. grated orange peel
- ½ c. orange juice
- 1 egg, beaten
- 2 c. sifted flour
- 1/3 c. sugar
- 1 tsp. baking powder
- 1 tsp. soda
- ½ tsp. salt
- ½ c. chopped walnuts

Peanut Butter Cinnamon Rolls

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From: Faye Starks

Serves:

Instruction

1. Mix yeast and water.
2. Add cake mix, salt, and flour; mix well.
3. Place in a large bowl. Grease the top of the dough lightly and let rise until double in bulk, about 1 ½ hours.
4. Divide dough in half and knead until smooth. Roll out into two rectangles.
5. Brush each rectangle with butter.
6. Mix peanut butter, sugar, and cinnamon.
7. Spread half on one rectangle and half on second.
8. Roll up like a jelly roll.
9. Slice into ¾ inch pieces.
10. Arrange 15 in each of two greased 9 x 13-inch pans.
11. Let rise 1 ½ hours.
12. Bake at 350 degrees for 20 to 25 minutes.
13. Drizzle with icing.

Note:

Ingredients

- 2 pkgs dry yeast
- 2 ½ c. warm water
- 1 box yellow cake mix with pudding
- 1 tsp. salt
- 5 c. flour
- 1 stick butter, melted
- 2/3 c. peanut butter
- 1 ½ c. powder sugar
- 2 tbsp. cinnamon

Icing

- 1 c. powdered sugar
 - 2 tbsp. milk
 - ¼ tsp. vanilla
- Mix all ingredients together until smooth and lightly spread or drizzle on hot rolls.

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Oat Pancakes

From: Lucille J. Ellison

Serves:

Instruction

1. Combine dry ingredients.
2. Add milk, egg, and oil;
3. Stir just until dry ingredients are moistened.
4. For each pancake, pour about $\frac{1}{4}$ cup batter on hot griddle.
5. Turn when tops are covered with bubbles and edges look cooked. Turn only once.

Note:

Ingredients

1 c. flour
 $\frac{1}{2}$ c. Quaker Oats
1 tbsp baking powder
 $\frac{1}{2}$ tsp. salt
1 c. milk
1 egg, beaten
2 tbsp. oil

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Pecan Rolls

From: Sister Bernice

Serves:

Instruction

1. Grease Bundt pan with butter.
2. Put frozen rolls in pan.
3. Mix butter, sugar, and pudding and boil only 2 minutes.
4. Pour over rolls, add nuts on top.
5. Cover lightly with a cloth.
6. Leave overnight on counter.
7. Bake next morning at 350 degrees for 30 minutes

Note:

Ingredients

- 18 Parker house rolls (frozen)
- 1 stick butter
- 1 pkg. butterscotch pudding (not instant)
- 1 c. nuts

Pecan Rolls or Yeast Cake

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From: Sister Bernice

Serves: 6 or 7 rolls
and 1 cake or 3 cakes

Instruction

First Step: (Put in bowl, stir and let rise.)

¼ c. warm water (105-115 degrees)

1 pkg. plus ½ tsp. dry active yeast

1 tsp. sugar

While this is rising: Scald ½ cup milk, then add ½ cup sugar, ½ teaspoon plus a little more salt, ¼ cup margarine until melted. Add 2 beaten eggs to milk mixture. Have eggs room temperature.

Add milk mixture to risen yeast. Add 1 ½ cp all-purpose flour (unsifted) and beat with electric blender at blend speed until smooth. Add another 1 ½ cups flour with spoon. Turn this dough onto floured board and knead until smooth and elastic. Use about ¼ cup flour for kneading of less.

Grease bowl. Put dough in bowl, then immediately turn it upside down and put the ungreased side of dough into the greased bowl. Let rise until double in bulk. (About 1 hour.)

For Rolls: Press dough down and roll out like jelly roll. Spread with 1 ½ tablespoons melted margarine. Sprinkle with cinnamon and a few raisins and dot with 1/8 cup brown sugar. Fold like jelly roll and cut one inch thick.

Note: TOPPING FOR ONE CAKE: 4 tablespoons flour, 1 ½ tablespoons sugar, 1 tablespoons margarine; add cinnamon

Ingredients

MAPLE TOPPING

Combine ¼ - 1/8 cup firmly packed brown sugar, 1/8 – 1/16 cup maple syrup, 1 ½ tablespoons margarine. Put in saucepan and let it come to a boil. Cook 3 minutes. Remove from fire immediately. In an ungreased pan, put pecans. Pour maple topping over them and place 1-inch rolls on top. Leave a space between the rolls for rising and spreading. Bake at 375 to 400 degrees for 25 minutes (on lower shelf).

Pecan Sour Cream Coffee Cake

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From: Anonymous

Serves:

Instruction

1. Cream sugar and butter.
2. Add eggs, one at a time,
3. Add vanilla and beat well.
4. Add dry ingredients alternately with sour cream.
5. Spread half of mixture in a well-greased baking dish (9 x 12 inch).
6. Top with half of filling.

Filling

1. Mix ingredients together.
2. Top with half filling and spread balance of mixture and top with remaining filling.
3. Bake at 350 degrees for 30-40 minutes.

Note: TOPPING FOR ONE CAKE: 4 tablespoons flour, 1 ½ tablespoons sugar, 1 tablespoons margarine; add cinnamon

Ingredients

- 1 c. butter
- 1c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. baking powder
- 1 tsp. soda
- 1/3 tsp salt
- 2 c. flour
- 1 c. dairy sour cream

FILLING

- 1/3 c. brown sugar
- ¼ c. white sugar
- 1 tsp. cinnamon
- 1 c. chopped nuts

Prune Oatmeal Muffins

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From: Lucille J. Ellison

Serves: 12

Instruction

1. Combine flour, oats, baking powder, sugar and salt.
2. Beat egg with milk and butter and stir into dry mixture along with prunes. (Stir only enough to moisten all ingredients.)
3. Spoon into 12 greased muffin cups and bake in a 425-degree oven for 16 to 18 minutes, or until lightly browned.

Note: TOPPING FOR ONE CAKE: 4 tablespoons flour, 1 ½ tablespoons sugar, 1 tablespoons margarine; add cinnamon

Ingredients

- 1 c. flour
- 1 c. quick oats
- 2 ½ tsp. brown sugar
- ½ tsp. salt
- 1 egg
- ¾ c. milk
- ¼ c. butter or margarine
- 2/3 c. finely chopped prunes

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Slim Cornbread

From: Lucille J. Ellison

Serves:

Instruction

1. Preheat oven to 400 degrees.
2. Combine flour, cornmeal, baking powder and salt.
3. Combine slightly beaten egg with milk and oil.
4. Add the liquid ingredients to the dry ingredients, stirring only until smooth.
5. Turn into a well-greased 6 or 7-inch pan.
6. Bake 25-30 minutes.

Note: TOPPING FOR ONE CAKE: 4 tablespoons flour, 1 ½ tablespoons sugar, 1 tablespoons margarine; add cinnamon

Ingredients

½ c. flour
½ c. cornmeal
2 tsp. baking powder
½ tsp. salt
1 egg
½ c. milk
1 tbsp. oil

Sour Cream Coffee Cake

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From: Mert Ellington

Serves:

Instruction

1. Mix and sift flour, baking powder, soda, and salt.
2. Cream butter, add sugar gradually and cream until fluffy.
3. Add eggs, one at a time and beat well after each addition.
4. Blend in extract.
5. Add the sifted ingredients alternately with sour cream to butter mixture, mixing just enough after each addition to keep batter smooth.
6. Spread half of batter in a greased 9-inch square pan and sprinkle with half of topping.
7. Spread remaining batter carefully over top and sprinkle with the remaining topping.
8. Bake in a preheated 350-degree oven about 32 minutes.
9. Cool 5 minutes and remove cake from pan. Serve warm or cool.

Topping

Combine ingredients. Sprinkle over cake as per directions.

Note:

Ingredients

- 2 c. sifted flour
- 1 ¼ tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- ½ c. butter or margarine
- 1 c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1 c. dairy sour cream

TOPPING

- 1/3 c. brown sugar, sieved and packed
- ¼ c. granulated sugar
- 1 tsp. cinnamon
- 1 c. chopped nuts

Sour Cream Corn Muffins

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From: Lucille J. Ellison

Serves: 15—18
muffins

Instruction

1. Mix corn meal and baking powder together.
2. Add remaining ingredients and stir until batter is blended.
3. Bake in a preheated 425-degree oven for 15 to 20 minutes.

Ingredients

- 1 c. self-rising corn meal
- 2 tsp. baking powder
- 2 eggs
- 1 c. sour cream
- 8 ½ oz can of creamed corn
- 1/3 c. vegetable oil

Note:

Toasted Almond Coffee Cake

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From: Anonymous

Serves: 10

Instruction

1. About 1 hour before serving: Preheat oven to 350 degrees.
2. Grease 9 x 5-inch loaf pan.
3. Onto each biscuit, spoon $\frac{1}{4}$ teaspoon preserves, fold biscuits in half over filling.
4. In 1-quart saucepan over medium heat, melt butter or margarine, brown sugar, and cinnamon.
5. Remove pan from heat. Dip biscuits in butter mixture.
6. Arrange biscuits in rows, folded edge down, in one layer in pan. B
7. Bake 20 to 25 minutes until browned.
8. Cool 10 minutes, remove pan.

Toast almonds

In bowl, stir confectioners' sugar, water, and almond extract; drizzle on loaf; top with almonds.

Note: Buttery biscuit "loaf" filled with raspberry preserves.

Ingredients

2 (7.5 oz.) pkgs. Refrigerated biscuits (20 biscuits)
5 tsp. raspberry preserves
4 tbsp. butter or margarine (1/2 stick)
 $\frac{1}{4}$ c. brown sugar
 $\frac{1}{2}$ tsp. ground cinnamon
1 tbsp. slivered blanched almonds
 $\frac{1}{3}$ c. confectioners' sugar
1 tsp. water
 $\frac{1}{2}$ tsp. almond extract

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Streusel Coffee Cake

From: Erin Kennedy

Serves

Instruction

1. Preheat oven to 350 degrees.
2. Prepare streusel.
3. Beat remaining ingredients in large mixer bowl on low speed 30 seconds.
4. Beat on medium speed, scraping bowl occasionally (2 minutes).
5. Spread half of the batter in pan; sprinkle with half of streusel.
6. Top with remaining batter; sprinkle with remaining streusel.
7. Bake until wooden pick inserted in center comes out clean, 35 to 40 minutes

Note:

Ingredients

Streusel (see below)

2 c. all-purpose flour

1 c. sugar

3 tsp. baking powder

1 tsp. salt

1/3 c. soft butter/margarine

1 c. milk

1 egg

Streusel

½ c. chopped nuts

1/3 c. packed brown sugar

¼ c. flour

½ tsp. ground cinnamon

3 tbsp. firm butter/margarine

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Yeast Rolls

From: Almira Dunn

Serves:

Instruction

1. Mix Crisco and boiling water and let melt.
2. Add yeast to luke warm water and stir until dissolved.
3. Mix eggs, sugar and salt; beat well.
4. Add water and shortening and stir well.
5. Add water and yeast.
6. Add four cups of flour and mix well.
7. Add remaining flour and work up together with hand.
8. Then smooth down in bowl and grease side of bowl and top of dough lightly with Crisco.
9. Cover bowl and let rise until double in size.
10. Work down and let rise again.
11. Can be refrigerated overnight or a day or two.
12. Knead and shape into rolls.
13. Place in a greased baking pan and bake at 325 to 350 degrees for 20 to 25 minutes

Note:

Ingredients

2 pkgs. or cakes of yeast
1 c. luke warm water
1 c. Crisco shortening
1 c. boiling water
2 eggs
2/3 c. sugar
1 tsp. salt
6 c. flour

Desserts

CAKES

How sweet are thy words unto my taste!

Yes, sweeter than honey to my mouth!

Psalm 119:103

*But the fruit of the Spirit is love, joy, peace, longsuffering,
gentleness, goodness, faith, meekness, temperance: against such
there is no law.*

Galatians 5:22—23

Helpful Hints

- ⇒ Keep eggs at room temperature to create greater volume when whipping egg whites for meringue.
- ⇒ Pie dough can be frozen. Roll dough out between sheets of plastic wrap, stack in a pizza box, and keep the box in the freezer. Defrost in the fridge and use as needed. Use within 2 months.
- ⇒ Place your pie plate on a cake stand when ready to flute the edges of the pie. The plate stand will make it easier to turn the pie plate, and you won't have to stoop over.
- ⇒ When making decorative pie edge, use a spoon for a scalloped edge. Use a fork to make crosshatched and herring-bone patterns.
- ⇒ When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.
- ⇒ Pumpkin and other custard style pies are done when they jiggle slightly in the middle. Fruit pies are done when the pastry is golden, juices bubble, and fruit is tender.
- ⇒ Keep the cake plate clean when frosting by sliding 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away, leaving a clean plate.
- ⇒ Create a quick decorating tube to ice your cake with chocolate. Put chocolate in a heat-safe, zipper-lock plastic bag. Immerse it in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.
- ⇒ Achieve professionally decorated cakes with a silky, molten look by blow-drying the frosting with a hair dryer until the frosting melts slightly.
- ⇒ To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.
- ⇒ Prevent cracking in your cheesecake by placing in a shallow pan of hot water on the bottom oven rack and keeping the oven door shut during baking.
- ⇒ A cheesecake needs several hours to chill and set.
- ⇒ For a perfectly cut cheesecake, dip the knife into hot water and clean it after each cut. You can also hold a length of dental floss taut and pull it down through the cheesecake to make a clean cut across the diameter of the cake.

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Apple Cake

From: Mert Ellington

Serves:

Instruction

1. Arrange apple slices in a greased pan (6 ½ x 10 ½ inch).
2. Sprinkle with lemon juice and combined sugar and cinnamon; dot with butter.
3. Prepare cake mix according to directions on package.
4. Pour batter over apples.
5. Bake in a preheated 375-degree oven about 50 minutes.

Note:

Ingredients

1 (20 oz.) pkg. frozen sliced apples, thawed or 2 ½ c. fresh sliced apples
1 tbsp. lemon juice
½ c. sugar
½ tsp. Watkins cinnamon margarine
½ pkg. white cake mix

Alice Cornelison's Pound Cake

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From: Alice Cornelison
Mack & Millie Huguely

Serves:

Instruction

Preheat oven to 350 degrees. Grease and flour either a 10-inch tube pan or a 12-cup Bundt pan. Put butter and sugar in big mixing bowl. Do not mix yet. Sift cake flour, then measure out 3 cups in a small mixing bowl. Add salt and baking powder to flour and set aside. Mix milk, vanilla, lemon extract, butter flavor and the extracts of rum and coconut in a two-cupper and set aside. Lightly beat the 4 eggs with a hand or small electric beater and set aside.

Place the three small containers of beaten eggs, dry ingredients, and liquids near the mixer. I use a Kitchen Aid mixer. Turn the mixer on and cream the butter and sugar well, then turn mixer to low setting to keep flour from being thrown out of the mixing bowl. Add the eggs, liquids, and dry ingredients in three or four batches while the mixer is running low, about 15 seconds each batch. Dry ingredients are always added last in each batch. Turn up mixer to high medium speed for 2 ½ minutes, then up to high for 15 seconds. If you use a hand mixer, use high speed. Overbeating any cake batter can cause it to toughen or not rise well. The batter should be thick. Spoon into prepared pan.

A 10-inch tube pan takes between 60 and 75 minutes and 12 cup Bundt pan 55 to 65 minutes, depending on the thickness of the pan and how your oven bakes. Know your oven. Some ovens are "hotter" and quicker than others, even when set at the same temperature. I have a double oven and the top one bakes faster. Cake should be done when it begins to pull away from the sides and a toothpick or cake tester comes out clean. Let cake cool 15 minutes or according to the directions that come with your pan before removing cake from pan to finish cooling on a wire rack.

Note: If you are a seasoned cake baker, you will not need these directions, only the ingredients. Follow your experienced hand at what works for you. There are many ways to mix a cake successfully. I have made this cake 100s of time and these directions work for me. I use only Rumford baking powder because it is aluminum free.

Ingredients

2 sticks plus 2 tablespoons soft unsalted butter
2 cups sugar
4 large eggs, room temperature
¼ teaspoons salt
3 cups sifted cake flour
2 ¼ teaspoons baking powder
1 cup milk. (Heavy cream is the best. Whole milk and half-and-half work well but 2% and fat free milk compromise the lightness of the cake.)
2 teaspoons real vanilla
1 ½ teaspoons lemon extract
1 teaspoon butter flavor because all American butters do not taste the same
¾ teaspoon each of rum and coconut extracts

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Banana Split Cake

From: Alma L. Hughley

Serves:

Instruction

1. Mix 1 stick butter with crackers.
2. Layer in 13 x 9 in pan.
3. Beat eggs with 1 ½ stick butter and powdered sugar for 15 minutes.
4. Spread over crumb and add slices of bananas, dipped in pineapple juice.
2. Then a layer of pineapple.
3. Cover with frozen whipped topping, sprinkle with pecans and cherries.

Ingredients

4-5 bananas
2 ½ sticks butter (oleo)
2 c. crushed graham crackers
2 eggs
1 c. of powdered sugar
1 (#2) can pineapple, cut up and drained 1 to 2 (9 oz.) cartons frozen whipped topping
½ c. cherries
1 c. pecans
Chocolate sauce

Note:

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Blueberry Cake

From: Shirley Eaton

Serves:

Instruction

1. Cream butter and sugar, add eggs and spices.
2. Mix soda in flour and alternate with juice.
3. Add blackberries.
4. Bake at 350 degrees until done.

Note:

Ingredients

½ c. butter
2 c. sugar
3 eggs, beaten
1 tsp. cinnamon
½ tsp. cloves
½ tsp. allspice
1 c. blackberry juice
1 c. blackberries
2 ½ c. flour
2 tsp soda

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Cherry Sherry Cake

From: Juanita Tribble

Serves: 6—8

Instruction

1. Mix all of the above ingredients in a large bowl and mix well with electric mixture.
2. Mix $\frac{1}{2}$ cup white sugar and 3 tablespoons of cinnamon in a separate bowl.
3. Grease tube pan with butter or margarine.
4. Coat tube pan with sugar and cinnamon mixture.
5. Add $\frac{1}{2}$ cup chopped nuts to bottom of pan, cover nuts with a layer of sugar and cinnamon mixture.
6. then a layer of batter mixture;
7. then a layer of sugar and cinnamon mixture.
8. Continue alternating mixture. End with a batter mixture. Bake at 350 degrees for 1 hour

Note:

Ingredients

1 pkg. of Duncan Hines (butter cake mix)
 $\frac{1}{2}$ c. margarine
 $\frac{3}{4}$ c. oil (Crisco, Wesson, or Mazola)
4 eggs
1 (3 oz.) pkg of vanilla instant pudding
 $\frac{3}{4}$ c. of sherry wine

Chocolate Carrot Cake

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From: Faye Starks

Serves:

Instruction

1. In large bowl, cream margarine and sugar.
2. Add cinnamon, nutmeg, orange rind, carrots, and walnuts.
3. Sift flour, baking powder, salt, and cocoa together.
4. Blend into carrot mixture alternately with orange juice.
5. Fold in beaten egg whites.
6. Turn into a greased and floured 10- inch tube pan.
7. Bake at 350 degrees for 60 to 70 minutes or until knife comes out clean.
8. Cool for 20 minutes.
9. Drizzle with carrot frosting.

Note:

Ingredients

- 1 c. margarine
- 2 c. sugar
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1 tbsp. grated orange rind
- 1 ½ c. grated raw carrots
- 2/3 c. chopped walnuts
- 3 c. flour
- 3 tsp. baking powder
- ½ tsp. salt
- ½ c. coca
- 2/3 c. orange juice
- 4 egg whites, beaten stiff

Cream Cheese Pound Cake

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From: Ethelene Smith

Serves:

Instruction

1. Use well-greased 12 cup Bundt pan.
2. Have margarine, butter and cream cheese (soften at room temperature).
3. Cream all together until smooth.
4. Add sugar and beat at medium speed of electric mixer until blended, light and fluffy.
1. Add egg yolks and continue to beat until well blended.
2. Add flour one cup at a time, stirring well after each addition. Add vanilla.
3. Stir in apricot preserves.
4. In another mixing bowl, beat egg whites until stiff.
5. Gently fold into batter.
6. Spoon into pan.
7. Bake in preheated 350-degree oven 45 minutes to an hour, testing for doneness.

Note:

Ingredients

- 2 sticks margarine (1/2 lb.)
- 1 stick butter
- 1 (8 oz.) pkg. cream cheese
- 3 c. granulated sugar
- 6 eggs, separated
- 3 c. enriched all-purpose flour
- 1 tsp. vanilla extract
- ¼ c. apricot preserves

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Chocolate Cake

From: Mert Ellington

Serves:

Instruction

1. Cream butter and sugar, mixing well.
2. Add chocolate and sour cream; blend.
3. Add eggs, one at a time, beating after each addition.
4. Sift flour, salt, soda and baking powder. Fold into creamed mixture.
5. Add vanilla; add boiling water, all at once and mix well.
6. Pour into 2 greased 8-inch cake pans or greased loaf pan (5 x 10 ½ x 3 inch).
7. Bake at 350 degrees about 30-35 minutes, or until done.
8. Frost the layer cake with 7-minute frosting or the loaf cake with fudge frosting

Note:

Ingredients

- 1 c. sugar
- ¼ c. butter or margarine
- 2 sq. bitter chocolate, melted
- ½ c. dairy sour cream
- 1 ¼ c. flour
- 1 tsp. soda
- ½ tsp. salt
- ½ tsp. baking powder
- 2 eggs
- 1 tsp. vanilla
- ½ c. boiling water

Eggless, Milk less Cake

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From: Faye Starks

Serves:

Instruction

1. Mix these ingredients together and bring to a boil.
2. Boil for 3 minutes.
3. Add $\frac{1}{2}$ cup shortening to hot mixture and dissolve, then let mixture cool.
4. When mixture is cool, add dry ingredients.
5. Bake at 350 degrees for 50 to 60 minutes.

Note: If using a glass baking pan, bake at 325 degrees.

Ingredients

- 1 c. raisins
- 1 c. sugar
- 1 c. water
- 2 c. sifter flour
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. soda
- $\frac{1}{4}$ tsp. salt
- 1 $\frac{1}{2}$ tsp. pumpkin pie spices or (1/2 tsp. cinnamon, $\frac{1}{2}$ tsp. allspice, $\frac{1}{2}$ tsp. cloves)
- 1 c. nuts (if desired)

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Golden Butter Cake

From: Anonymous

Serves:

Instruction

1. Heat oven to 350 degrees.
2. Grease and flour three-layer pans 8 x 1 ½ or two 9 x 1 ½ inch.
3. Beat butter, sugar, eggs, and vanilla 5 minutes on high speed with mixer or by hand until fluffy.
4. Stir dry ingredients together.
5. Add in flour additions alternately with milk.
6. Start and end with dry ingredients.
7. Blend on low speed until smooth.
8. Pour into prepared pans.
9. Bake layers 30 to 35 minutes.

Note:

Ingredients

- 2/3 c. soft butter
- 1 ¾ c. sugar
- 2 eggs (1/3 to ½ c.)
- 3 c. unsifted Soft silk cake flour
- 2 ½ tsp. baking powder
- 1 ¼ c. milk
- 1 tsp. salt
- 1 ½ tsp. vanilla

Graham Crackers Cake

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From: Betty Leffler

Serves:

Instruction

1. Cream shortening and sugar.
2. Add egg yolks (slightly beaten) and vanilla.
3. Beat well. Add sifted dry ingredients alternately with graham crackers and milk, add nuts.
4. Fold in stiffly beaten egg whites.
5. Bake at 350 degrees for 25 minutes.

SWEET BUTTER FROSTING

Cream butter, add remaining ingredients and beat until fluffy.

Note:

Ingredients

½ c. shortening
1 c. sugar
3 eggs, separated
½ tsp. vanilla
¼ c. flour
¼ tsp. salt
1 ½ tsp. baking powder
24 graham crackers, crushed
¾ c. milk
½ c. chopped walnuts
SWEET BUTTER FROSTING
½ c. sweet butter
3 c. confectioners' sugar
4 tbsp. cream or canned milk
1 tsp. vanilla

Harvey Wall banger Cake

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From: Anonymous

Serves:

Instruction

1. Beat 4 minutes at medium speed. Increase at last.
2. Bake in greased and floured Bundt pan at 350 degrees for 40-45 minutes.

Ingredients

1 box yellow cake mix
4 eggs
¼ c. Galliano (may cut and use banana flavor)
¾ orange juice (increase to 1 cup to replace Galliano)
½ tsp. banana flavor
2/3 c. oil
¼ c. vodka
1 (3 ¾ oz.) box instant vanilla pudding

Note:

Harvey Wall banger Cake

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From: Anonymous

Serves:

Instruction

1. Blend all ingredients together.
2. Bake at 400 degrees for 40-45 minutes.

Ingredients

4 oz. vegetable oil
1 oz. vodka
4 oz. Galliano
4 oz. orange juice
4 medium or lg. eggs
1 sm. Vanilla instant pudding
1 Duncan Hines yellow cake mix

GLAZE (optional)

1 c. confectioners' sugar
1 tsp. vodka
1 tbsp. orange juice
1 tbsp. Galliano

Note:

Hawaiian Pineapple Cake

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From: Betty Leffler

Serves:

Instruction

1. Drain pineapple well, saving syrup for glaze.
2. Stir baking mix flour and soda together for two minutes.
3. Add eggs and beat one minute.
4. Add flour mixture and beat one minute longer.
5. Mix in drained pineapple and rum.
6. Turn into well-greased 9-inch Bundt pan.
7. Bake in 350-degree oven about 45 minutes until cake tests done.
8. Remove from oven and spoon about half the glaze over cake.
9. Let stand 10 minutes, then turn out onto serving plate and spoon on remaining glaze on cake.

GLAZE

1. Combine $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup margarine, and syrup from pineapple.
2. Stir over low heat until sugar is dissolved and margarine melted. Remove from heat.
3. Stir in two tablespoons rum (optional).

Ingredients

- 1 (1 lb. 4 oz.) can crushed pineapple
- 2 c. buttermilk baking mix (Bisquick)
- 1 c. sifted all-purpose flour
- 1 tsp. baking soda
- 1 c. sugar
- $\frac{3}{4}$ c. dairy sour cream
- $\frac{1}{2}$ c. margarine or butter
- 1 tsp. vanilla
- 2 lg. eggs
- 2 tbsp. rum glaze (optional)

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Hershey's Cake

From: Audrey Easterling

Serves:

Instruction

1. Mix flour, sugar and butter.
2. Add 3 eggs, one at a time.
3. Add 1 can Hershey's syrup and $\frac{3}{4}$ cup chopped walnuts.
4. Bake in greased pan at 350 degrees for 35 minutes.
5. While cake is baking make icing.

Icing

1. Boil milk, butter, and sugar in pan 4—5 minutes.
2. Remove from heat and add $\frac{1}{2}$ cup chocolate chips and $\frac{3}{4}$ cup chopped walnuts.
3. Beat until desired consistency.
4. Put icing on slightly cooled cake.

Ingredients

- 1 c. sugar
- 1 stick butter
- 1 c. flour
- 3 eggs
- 1 can Hershey syrup
- $\frac{3}{4}$ c Chopped walnuts

Icing

- $\frac{1}{2}$ c chocolate chips
- $\frac{3}{4}$ c chopped walnuts
- 1 c. confectioners' sugar
- 1 stick butter
- $\frac{1}{3}$ c. milk

Hawaiian Pineapple Cake

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From: Betty Leffler

Serves:

Instruction

1. Drain pineapple well, saving syrup for glaze.
2. Stir baking mix flour and soda together for two minutes.
3. Add eggs and beat one minute.
4. Add flour mixture and beat one minute longer.
5. Mix in drained pineapple and rum.
6. Turn into well-greased 9-inch Bundt pan.
7. Bake in 350-degree oven about 45 minutes until cake tests done.
8. Remove from oven and spoon about half the glaze over cake.
9. Let stand 10 minutes, then turn out onto serving plate and spoon on remaining glaze on cake.

GLAZE

1. Combine $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup margarine, and syrup from pineapple.
2. Stir over low heat until sugar is dissolved and margarine melted. Remove from heat.
3. Stir in two tablespoons rum (optional).

Ingredients

- 1 (1 lb. 4 oz.) can crushed pineapple
- 2 c. buttermilk baking mix (Bisquick)
- 1 c. sifted all-purpose flour
- 1 tsp. baking soda
- 1 c. sugar
- $\frac{3}{4}$ c. dairy sour cream
- $\frac{1}{2}$ c. margarine or butter
- 1 tsp. vanilla
- 2 lg. eggs
- 2 tbsp. rum glaze (optional)

Holiday Chocolate Log

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From: Patricia Reeb

Serves:

Instruction

1. Grease bottom of a 15 ½ x 10 ½ x 1-inch jelly roll pan. Line with waxed paper, grease lightly.
2. Preheat oven to 375 degrees. In a large glass bowl, at high speed, beat egg whites just until soft peaks form when the beaters are slowly raised.
3. Add ¼ cup sugar, 2 tablespoons at a time, beating until stiff peaks form. With same beaters, beat egg yolks at high speed, adding remaining sugar 2 tablespoons at a time.
4. Beat until mixture is very thick, about 4 minutes. At low speed, beat in cocoa, vanilla, and salt just until smooth.
5. With wire whisk or rubber scraper, using an under and over motion, gently fold the cocoa mixture into the beaten egg whites just until they are blended. (Egg whites should show.)
6. Spread evenly in pan. Bake 15 minutes just until surface springs back when gently pressed with fingertip.
7. Sift confectioners' sugar in 15 x 10-inch linen towel.
8. Turn cake out on sugar, lift off the pan, peel paper off.
9. Roll up jelly-roll fashion starting with the short end, towel and all.
10. Cool completely on rack, seam side down, at least ½ hour. Unroll cake, spread with filling.

Ingredients

6 egg whites (see note)
¾ c. sugar
1/3 c. unsweetened cocoa
6 egg yolks
1 ½ tsp. vanilla extract
Dash salt
Confectioners' sugar

Note: Let egg whites warm to room temperature, about 1 hour. You may make the chocolate log a week ahead, then freeze it wrapped in foil. Thaw for 1 hour before serving.

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Hummingbird Cake

From: Del Hopkins-Gillispie Serves:

Instruction

1. Mix above until moist with fork. (Do not use mixer).
2. Pour into greased and floured tube pan.
3. Bake 1 hour and 20 minutes at 325 degrees.
4. Remove from oven and cool on rack .

Frosting

- 1, Add sugar, cream cheese, margarine, and vanilla; beat until fluffy.
2. Frost slightly warm cake.

Ingredients

- 3 c. plain flour
- 2 c. sugar
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. soda
- 3 eggs, beaten
- 1 ½ c. oil
- 2 c. chopped nuts
- 2 c. chopped bananas
- 1 sm. can crush pineapple

Frosting

- 1 (8 oz.) pkg. cream cheese
- 1 stick softened margarine
- 1 box powdered sugar
- 1 tsp. vanilla

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Jam Cake

From: Anonymous

Serves:

Instruction

1. Sift flour and soda together.
2. Cream sugar and butter until fluffy.
3. Add beaten eggs and beat.
4. Add spices, vanilla, and jam; beat.
5. Add flour alternately with milk and beat thoroughly.
6. Begin with flour and end with flour.
7. Bake in layers or tube pan (greased and lightly floured) at 350 degrees for 45 to 50 minutes.

Ingredients

- 2 c. sugar
- 1 c. butter
- 4 eggs, well beaten
- 1 c. blackberry jam (seedless)
- 1 c. sour milk
- 1 tsp. cinnamon, cloves, allspice, vanilla, baking soda
- 1 c. walnuts

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Jam Cake

From: Deana Doherty

Serves:

Instruction

1. Cream sugar and butter.
2. Add egg yolks.
3. Sift dry ingredients together and mix alternately with milk.
4. Add jam, raisins, cherries, and nuts.
5. Fold in beaten egg whites last.
6. Bake in 2 layers at 350 degrees for 45 minutes, or until done.

Icing

1. Boil together until a little of syrup forms a soft ball in cold water.
2. Beat with spoon for few minutes, then spread on cake.
3. If it becomes too thick, add a little more milk.

Ingredients

- 1 c. sugar
- ½ c. butter
- 1 c. jam (Blackberry)
- ½ c. raisins
- ½ c. cherry preserves
- ½ c. walnuts
- 1 c. buttermilk
- 2 c. flour
- 3 eggs, separated
- 1 tsp. each of soda, cinnamon, allspice, nutmeg, and cloves

Icing

- 1 ½ c. brown sugar
- ¼ c. evaporated milk
- 1 tsp. butter

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Jam Cake

From: Anonymous

Serves:

Instruction

1. Cream together light brown sugar and butter.
2. Add whole eggs (beaten). Then add jam.
3. Dissolve soda in buttermilk.
4. Sift together flour, cinnamon, cloves, allspice, and salt.
5. Add the flour mixture alternately with buttermilk.
6. Dredge raisins and walnuts in $\frac{1}{4}$ cup flour and add to batter.
7. Pour into a well-greased and floured tube pan.
8. Bake at 250 degrees for 2 hours. (I place a small tin of water on rack beside cake while baking. This keeps top of cake from getting a hard crust.)

Ingredients

2 c. brown sugar
 $\frac{1}{2}$ lb. butter
5 whole eggs
2 c. jam (raspberry)
1 tsp. soda
1 c. buttermilk
3 c. flour
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
1 tsp. salt
 $\frac{1}{2}$ c. raisins
1 c. walnuts
 $\frac{1}{4}$ c. flour

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Kentucky Jam Cake

From: Anonymous

Serves:

Instruction

1. Soak raisins overnight in undrained crusher pineapple.
2. Cream butter and sugar until light and fluffy.
3. Add eggs, one at a time, beating after each egg.
4. Stir in jam.
5. Sift together all dry ingredients.
6. Add to creamed mixture alternately with butter milk.
7. Bake in layers or tube pan (greased and lightly floured) at 350 degrees for 45 to 50 minutes, or Until done.

Ingredients

- 1 c. raisins
- 1 sm. can crush pineapple
- 1 c. butter
- 1 c. sugar
- 5 eggs
- 1 c. blackberry jam
- 2 ½ c. sifted flour
- 2/3 c. buttermilk
- 1 c. chopped nuts
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. nutmeg

Kitty's Brownie Cake

From: Anonymous

Serves:

Instruction

Mix together (set aside)

2 c. sugar

2c. flour

Bring to boil

1 stick margarine

½ c. oil

1 c. water

4 tbsp. cocoa

Mix with above

Mix together

½ c. buttermilk

2 eggs

1 tsp. cinnamon

1 tsp. soda

1 tsp. vanilla

Mix with above. Grease and flour jelly roll pan. Bake 15 minutes at 350 degrees.

ICING

Bring to boil

1 stick margarine

6 tbsp. milk

4 tbsp. cocoa

Add to above

1 box confectioners' sugar

1 tbsp. vanilla

1 c. walnuts

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Lemon Bundt Cake

From: Debra Hughley

Serves:

Instruction

1. Heat oven to just below 350 degrees.
2. Grease and flour a heavy Bundt pan.
3. Place cake mix, pudding, eggs, vegetable oil, and the prepared pan and bake 35 minutes.
4. Cool about 5 minutes before removing from pan.
5. Blend together confectioners' sugar, lemon juice, and coconut.
6. Spoon frosting over top and sides of warm cake, covering as much of cake as possible.

Ingredients

- 1 pkg. lemon cake mix
- 1 regular pkg. instant lemon pudding
- 4 eggs
- ½ c. vegetable oil
- 1 c. water
- 1 1/3 c. confections' sugar
- 5 tbsp. lemon juice
- 1/3 c. flaked coconut

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Lemon Cake

From: Mary Jane Tribble
Taylor

Serves:

Instruction

1. Mix all ingredients together.
2. Bake in square or 10-inch tube cake pan, which may be lined with wax paper or greased with margarine.
3. Bake at 350 degrees for 25 minutes.
4. When cake is done, remove from oven and punch holes in cake. This will allow glaze to seep into cake.

Ingredients

1 box Duncan Hines lemon cake mix
1 box of instant lemon jello pudding
4 eggs
½ c. cooking oil
1 c. whole milk

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Lemon Pound Cake

From: Mary Ballew

Serves:

Instruction

1. Cream shortening and sugar; add vanilla.
2. After creaming well; beat eggs, one at a time.
3. Add flour gradually and then the lemon juice.
4. Pour into greased and floured tube pan.
5. Bake at 350 degrees for 1 hour, or until done.
6. Start cake in a cold oven, do not preheat.

Ingredients

*Start cake in a cold oven.

1 $\frac{3}{4}$ c. sugar

1 c. Crisco

1 tsp. vanilla

6 whole eggs

2 c. cake flour

Juice of one lemon

Old Fashioned Apple Stake Cake

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From: Anonymous

Serves:

Instruction

1. Cream butter and sugar together in a large bowl.
2. Add eggs and beat slowly.
3. Fold in flour. While beating, add vanilla or lemon flavoring. Beat vigorously for 10 minutes.
4. Bake in loaf pan or tube pan for 2 hours at 350 degrees.

Ingredients

- $\frac{3}{4}$ c. shortening
- 1 c. sugar
- 1 c. molasses
- 3 eggs
- 1 c. milk
- 4 c. flour
- $\frac{1}{2}$ tsp. soda
- 2 tsp. baking powder
- 1 tsp. salt
- 3 c. thick applesauce or apple butter

Old Fashioned Pound Cake

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From: Lora Wright

Serves:

Instruction

1. Cream butter and sugar together in a large bowl.
2. Add eggs and beat slowly. Fold in flour.
3. While beating, add vanilla or lemon flavoring.
4. Beat vigorously for 10 minutes.
5. Bake in loaf pan or tube pan for 2 hours at 350 degrees.

Ingredients

- 1 lb. pure butter or margarine (2 c.)
- 1 lb. sifted cake flour (4 c.)
- 6 eggs
- 1 level tsp. baking powder
- 1 box 10x powdered sugar
- 1 tbsp. vanilla or lemon flavoring

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Pound Cake

From: Almira Dunn

Serves:

Instruction

This cake is started in a cold oven. Do not open door during cooking.

1. Cream shortening and sugar.
2. Add eggs, one at a time and beat well after each addition.
3. Add other ingredients in order given and beat until well blended.
4. Pour batter into well-greased tube pan and place in cold oven.
5. Bake in 350-degree oven for about 1 hour and 15 minutes until golden brown.

Ingredients

- 1 c. butter
- ½ c. Crisco
- 3 c. sugar
- 6 eggs
- 3 c. cake flour, sifted before measuring
- 1 c. milk
- 1 tsp. vanilla extract
- 1 tsp. lemon extra

Praline Butter Chocolate Torte

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From: Faye Starks

Serves:

Instruction

1. Heat oven to 350 degrees.
2. Grease and flour 2 round pans (8 or 9 x 1 ½ inches). Prepare cake mix as directed. Cool 10 minutes.
3. Remove from pans and cool completely.
4. Split cake to make 4 layers. (To split, mark side of cake with wooden picks and cut with long thin serrated knife.)
5. Beat brown sugar and whipping cream in chilled bowl until stiff.
6. Fold in coconut and pecans.
7. Fill each layer with ¾ cup of the whipped cream mixture.
8. Garnish with whole pecans if desired.
9. Refrigerate any remaining cake

Ingredients

- 1 pkg. Betty Crocker super moist butter recipe chocolate cake mix
- ½ c. packed brown sugar
- 1 1/3 c. chilled whipping cream
- 1 c. flaked coconut
- 1 c. coarsely chopped pecans

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Prune Cake

From: Audrey Easterling

Serves:

Instruction

1. Mix oil, sugar and eggs.
2. Add cooked prunes and mix well.
3. Sift together flour, soda, salt and spices.
4. Add to first mixture with buttermilk and nuts.
5. Mix well. Bake 13 x 9 x 2-inch pan at 325 degrees for 45 to 60 minutes.
6. Pour hot sauce over cake.

Sauce

1. Cook first five ingredients to soft ball.
2. Stir in vanilla.
3. Punch holes in warm cake.
4. Pour hot sauce over cake.

Ingredients

- 1 c. cooked prunes
- 1 c. vegetable oil
- 2 c. sugar
- 3 eggs
- 2 c. flour
- 2 tsp. cinnamon
- 1 tsp. pie spice
- 1 tsp. baking soda
- 1 tsp. salt
- 1 c. buttermilk
- 1 c. nuts

Sauce

- 1 c. sugar
- 1 stick of butter
- 1 tsp. syrup
- ½ c. buttermilk
- ½ tsp. soda
- 1 tsp. vanilla

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Pumpkin Cake

From: Anonymous

Serves:

Instruction

1. Mix in small bowl: flour, cinnamon, baking soda, salt.
2. Mix in large bowl, beat well: eggs Crisco oil, and sugar.
3. Add dry ingredients and 1 small can pumpkin or (2 cups).
4. Beat well by hand.
5. Bake 35 minutes in 350 degree oven.

Topping

Cream well and sprinkle chopped pecans on top.

Ingredients

- 2 c. flour
- 2 tsp. cinnamon
- 2 tsp. baking soda
- ½ tsp. salt
- 4 eggs
- 2 c. sugar
- 1 c. Crisco oil
- 2 c. of pumpkin (small can)

Topping

- 1 lb. powdered sugar
- 1 (8 oz.) softened Philadelphia cream cheese
- 1 stick butter
- 2 tsp. vanilla

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Pumpkin Cake

From: Linda Willett

Serves:

Instruction

1. Combine and Mix all ingredients 5 minutes.
2. Bake at 350 degrees for 45 minutes.

Icing

Mix cheese and butter, then add vanilla and sugar.

Ingredients

2 c. flour
2 tsp. cinnamon
2 tsp. baking soda
1 tsp baking powder
4 eggs
½ tsp. salt
2 c. sugar
1 c. Crisco oil
2 c. of pumpkin

Icing

1 lb. powdered sugar
1 (8 oz.) softened Philadelphia
cream cheese
1 stick butter
2 tsp. vanilla

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Regal Fruit Cake

From: A. Rodney Boren

Serves:

Instruction

1. Rinse raisins in hot water, drain and dry.
2. Blend together fruits, peels, nuts and spices.
3. Cream butter and sugar together thoroughly.
4. Stir in well beaten eggs, molasses, fruit juice, and vanilla.
5. Sift together flour, baking powder, and salt.
6. Beat into creamed mixture.
7. Add fruit and nut mixture and mix until well blended.
8. Turn into greased 10-inch tube pan, lined with 2 thicknesses greased brown paper and one thickness greased wax paper.
9. Bake in slow oven (300 degrees) about 2 ½ hours. Test for doneness before removing from oven.
10. Bake weight 4 ¾ pounds.

Ingredients

- 2 c. light or dark raisins
- ½ c. cut preserved orange peel
- ¼ c. cut preserved lemon peel
- ¾ c. sliced candied cherries
- 1 c. sliced citron
- 1 c. chopped pecans, filberts, or brazil nuts
- 2 tsp. cinnamon
- ½ tsp. cloves
- 2 tsp. nutmeg
- 1/8 tsp. black pepper
- 1 c. butter or margarine
- 1 c. sugar
- 4 eggs
- ½ c. light molasses
- ¼ c. fruit juice
- 2 tsp. vanilla or rum flavoring
- 3 ½ c. sifted all-purpose flour
- 2 tsp. baking powder
- 1 tsp. salt

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7—Up Cake

From: Anonymous

Serves:

Instruction

1. Cream together butter and sugar.
2. Add eggs, one at a time, beating well after each addition.
3. Gradually beat in flour, then vanilla.
4. Fold in 7-up.
5. Pour batter into greased and floured 10-inch tube pan.
6. Bake at 325 degrees for 1 ¼ hours, or until cake tests done.

Ingredients

- ¾ lb. butter (3 sticks)
- 3 c. sugar
- 5 lg. eggs
- 3 c. flour
- 2 tsp. vanilla extract
- 2 tsp. lemon extract
- ¾ c. 7-up (not diet)

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Scripture Cake

Serves: 10—12

Instruction

1. Sift and blend flour, baking powder, salt and spices.
2. Cream butter and sugar, stir until fluffy.
3. Stir in eggs.
4. Sift about $\frac{1}{4}$ cup flour mixture over mixture in bowl and mix well.
5. Stir in about $\frac{1}{3}$ cup water, add remaining of flour and water alternately, stirring between each addition until smooth.
6. Beat well by hand, 8-10 minutes.
7. Add honey, raisins, chopper figs, and walnuts.
8. Stir until well mixed.
9. Pour into 9-inch greased cake pan.
10. Bake at 350 degrees for about 60 minutes until toothpick inserted near center will come out clean.

Ingredients

I Kings 4:22	3 $\frac{1}{2}$ c. sifted flour
I Corinthians 5:6	2 tsp. baking powder
Leviticus 2:13	$\frac{1}{2}$ tsp. salt
I Kings 10:10	$\frac{1}{4}$ tsp. nutmeg
Ibid	$\frac{1}{4}$ tsp. cinnamon
Ibid	$\frac{1}{4}$ tsp. allspice
Judges 5:25	1 c. butter
Jeremiah 6:20	2 c. sugar
Isaiah 10:14	6 eggs
Genesis 24:17	1 c. water
Exodus 3:8	3 tbsp. honey
I Samuel 30:12	2 c. raisins
Ibid	2 c. chopped figs
Genesis 43:11	1 c. chopped walnuts

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Shoot– Up Cake

From: Warlener Hughley

Serves: 10—12

Instruction

1. Mix Duncan Hines cake mix, eggs, Wesson oil, sour cream, chopped pecans, and vanilla.
2. Blend well. Pour half of batter in tube pan.
3. In another bowl, mix white sugar and brown sugar and cinnamon.
4. Sprinkle over cake batter and pour the rest of the batter on top.
5. Bake at 350 degrees for 35 – 45 minutes.

Ingredients

1 box Duncan Hines golden butter cake mix
4 eggs
2/3 c. Wesson oil
1 (8oz.) carton sour cream
1 c. chopped pecans
2 tbsp. vanilla
½ c. sugar
3 tbsp. brown sugar
1 tsp. cinnamon

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Sin Cake

From: Veeda Durham

Serves:

Instruction

1. Mix pecans, flour, and margarine in small bowl.
2. Pat into 9 x 13-inch pan or Pyrex dish.
3. Bake at 350 degrees for 20 minutes.
4. Remove from oven, cool.
5. Blend cream cheese and sugar until smooth.
6. Add Cool Whip (3/4 of the tub is sufficient).
7. Blend. Pour over crust.
8. For topping, use Thank-You brand cherry pie or strawberry filling or create your own topping.

Ingredients

- 1 c. chopped pecans
- 1 c. flour
- 1 stick margarine, melted
- 2 (8 oz.) pkgs. Cream cheese
- $\frac{3}{4}$ c. sugar
- 12 oz. tub Cool Whip

Sour Cream Banana Cake

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From: Mert Ellington

Serves:

Instruction

1. Cream butter; gradually add sugar and beat until light and fluffy.
2. Beat in eggs, one at a time. Add vanilla extract.
3. Sift together flour, baking powder, soda, and salt.
1. Add to creamed mixture alternately with sour cream, beginning and ending with dry ingredients.
2. Add bananas and nuts, mixing just until blended.
3. Turn into buttered baking pan 13 x 9 x 2 inch.
4. Bake in a preheated 350 degrees oven 40 – 45 minutes.
5. Top with Broiled Coconut Frosting, or cool on wire rack and sift confectioners' sugar over top.

Ingredients

- ½ stick butter or margarine
- 1 1/3 c. sugar
- 2 eggs
- 1 tsp. vanilla extract
- 2 c. sifted flour
- 1 tsp. baking powder
- 1 tsp. soda
- ¾ tsp. salt
- 1 c. dairy sour cream
- 1 c. mashed bananas (2 medium)
- ½ c. chopped nuts

Sour Cream Pound Cake

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From: Frances L. Robinson Serves:

Instruction

1. Cream butter; gradually add sugar, beating well at medium speed on an electric mixer.
2. Add eggs, one at a time, beating after each addition.
3. Combine flour and soda;
4. Add to creamed mixture alternately with sour cream, beginning and ending with flour mixture.
5. Mix just until blended after each addition.
6. Stir in flavorings. Pour batter into a greased and floured 10-inch Bundt pan.
7. Bake at 325 degrees for 1 hour and 5 minutes, or until a wooden pick inserted in center comes out clean.
8. Cool in pan 10 to 15 minutes, remove from pan and let cool completely on a wire rack.
9. If desired, sprinkle with powdered sugar and garnish with lemon peel.

Ingredients

$\frac{3}{4}$ c. butter or margarine soften
2 $\frac{1}{4}$ c. sugar
4 eggs
2 $\frac{1}{2}$ c. all-purpose flour
1/8 tsp. baking soda
 $\frac{3}{4}$ c. commercial sour cream
1 tsp. vanilla extract
 $\frac{1}{4}$ tsp. almond extract
 $\frac{1}{4}$ tsp. lemon extract
Powdered sugar (optional)
Lemon slices and grated peel (optional)
Mint (optional)

Sour Cream Pound Cake

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From: Betty McKenzie

Serves:

Instruction

1. Cream margarine and sugar.
2. Add egg sour cream, and vanilla.
3. Add flour.
4. Bake at 325 degrees for hour and 40 minutes.

Ingredients

3 sticks margarine
6 eggs
2 c. sugar
3 c. cake flour, sifted
1 (8 oz.) cream cheese
1 tsp. vanilla flour

Sour Cream Pound Cake

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From: Mae Derricks

Serves:

Instruction

1. Preheat oven to 350 degrees.
2. Cream sugar and margarine until creamy.
3. Add egg yolks, one at a time, beating well after each addition.
4. Sift flour 3 times.
5. Add baking soda to sour cream.
6. Stir well. Add flour and sour cream mixture.
7. Blend well. Add flavoring.
8. Add beaten egg whites, fold into mixture.
9. Pour into well-greased and lightly floured tube pan (10 x 4 inch) or loaf pan.
10. Bake about 1 ¼ to 1 ½ hours, or until inserted toothpick comes out clean.

Ingredients

- 3 c. sugar
- 2 sticks (1c. margarine or butter)
- 6 eggs, separated
- 3 c. sifted enriched flour
- ¼ tsp. baking soda
- 1 c. dairy sour cream
- 1 tsp. vanilla extract
- 1 tsp. almond extract
- 2 tsp. butter flavoring
- 1 tsp. lemon extract

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Strawberry Cake

From: Faye Starks

Serves:

Instruction

1. Mix all ingredients and put in a greased pan.
2. Bake at 350 degrees for 1 hour.

Ingredients

- 1 box white Duncan Hines cake mix
- 1 sm. box strawberry Jell-O
- 4 eggs
- 1 c. Wesson oil
- ½ c. milk
- 1 c. strawberries

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Strawberry Cake

From: Shirley Eaton

Serves:

Instruction

1. Combine all ingredients in a bowl and mix 3 minutes.
2. Bake at 350 degrees for 35-40 minutes, or until done.

Ingredients

1 box white cake mix
 $\frac{3}{4}$ c. oil
1 box strawberry Jell-O
1 c. mashed strawberries
4 eggs

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Strawberry Jam Cake

From: Anonymous

Serves:

Instruction

1. Mix together flour, baking powder, salt, and spices.
2. Cream shortening, sugar, and eggs thoroughly.
3. Add jam. Mixing well.
4. Add with dry ingredients alternately with milk, beginning and ending with dry ingredients.
5. Pour into 2 greased 8 or 9-inch pans or a 9 x 13-inch pan.
6. Bake at 350 degrees for 30-40 minutes.
7. To frost, make a recipe of Seven Minute Icing to which $\frac{1}{4}$ cup strawberry jam has been added.
8. Frost cooled cake.

Ingredients

- 2 c. flour
- 3 tsp. baking powder
- $\frac{3}{4}$ tsp. salt
- 3 tsp. cinnamon
- 1 tsp. nutmeg
- 1 c. sugar
- $\frac{3}{4}$ c. shortening
- 3 eggs
- 1 c. (12 oz. jar) strawberry jam
- 1 c. buttermilk or sour milk

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Sweet Potato Cake

From: Veeda Durham &
Lydia H. Harris

Serves:

Instruction

1. Sift flour and spices together.
2. Blend oil and sugar in mixing bowl;
3. Beat in eggs, hot water, sweet potatoes, pecans, and vanilla.
4. Add flour and spices to mixture.
5. Bake in three 9-inch greased layer pans at 350 degrees for 25 to 35 minutes.
6. Cool before frosting. *Tube pan can also be used.

Frosting

1. Combine all ingredients, except vanilla and coconut.
2. Cool over medium heat for 20 minutes, stirring constantly.
3. Remove from heat and add vanilla and coconut.
4. Spread on cake.

Ingredients

- 2 ½ c. sifted flour
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1 ½ c. vegetable oil
- 2 c. sugar
- 4 eggs
- ¼ c. hot water
- 1 ½ c. grated sweet potato
- 1 c. chopped pecans
- 1 tsp. vanilla

Frosting

- 1 (13 oz.) can evaporated milk
- 1 c. sugar
- 1 stick butter
- 3 egg yolks
- 1 tsp. vanilla
- 1 (3 ½ oz.) can flaked coconut

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Watergate Cake

From: Anonymous

Serves:

Instruction

1. Beat with electric beater, stir for 2 minutes.
2. Beat fast for 3 minutes.
3. Bake in well-greased and floured Bundt pan.
4. Bake at 350 degrees for 45 to 50 minutes.

Ingredients

- 1 pkg. Duncan Hines white cake mix
- 1 pkg. Royal pistachio pudding
- ½ c. Wesson oil
- 4 eggs
- 1 (7 oz.) bottle club soda
- 1 tsp. almond extract
- ½ c. black walnuts

White Chocolate Cake

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From: Deborah F. Cooper

Serves:

Instruction

1. Cream butter, sugar, and chocolate.
2. Add egg yolks and vanilla, beat well.
3. Add flour and buttermilk alternately.
4. Fold in beaten egg whites.
5. Add coconut and nuts, mix well.
6. Pour in 2 round cake pans, or cake mold.
7. For cake pans, cook 45 minutes at 350 degrees, cake mold 75 minutes at 350 degrees.

Comments: Very good to have around during Thanksgiving and Christmas holidays.

Ingredients

¼ lb. white chocolate, melted
1 c. butter
2 c. sugar
4 eggs, separated
1 tsp. vanilla
2 ½ c. cake flour and 1 tsp. baking powder, sift together
1 c. buttermilk
1 can Angel Flake coconut
1 c. nuts

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Zucchini Cake

From: Anonymous

Serves:

Instruction

1. Beat eggs until foamy.
2. Add oil, sugar, zucchini, and vanilla to eggs, mix lightly.
3. Add dry ingredients, mix well but do not beat.
4. Bake at 325 degreeed for 1 hour.
5. Punch holes in cake with large fork while hot.

Icing

1. Mix well.
2. Pour over cake while hot.

Ingredients

- 3 eggs
- 1 c. oil
- 2 c. sugar
- 3 c. flour
- 2 c. grated zucchini
- 1 tsp. vanilla
- ½ tsp. baking powder
- ½ nuts
- 3 tsp. cinnamon
- 1 tsp. baking soda

Icing

- 2 c. powdered sugar
- ¼ stick of margarine
- 1 tsp. vanilla
- 3 or 4 tsp. of lemon juice

Better-Than-Sex-Cake

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From: Deborah Cooper

Serves: 12—16

Instruction

1. In a mixer bowl, combine cake mix, pudding mix, oil and water.
2. Add eggs, one at a time, beating well after each.
3. Stir in sour cream, grated chocolate, chocolate pieces, pecans, and coconut.
4. Turn batter into a well-greased Bundt or tube pan.
5. Bake in a preheated 350-degree oven for 55 to 60 minutes, or until a tester inserted in cake comes out clean.
6. Let cake stand in pan 5 – 10 minutes before removing to plate to cool completely.

Ingredients

- 1 (18 ½ oz.) box yellow cake mix
- 1 (3 ½ oz.) box instant vanilla pudding mix
- ½ c. cooking oil
- ½ c. water
- 4 lg. eggs
- 1 c. sour cream
- 1 (4 oz.) bar German sweet chocolate, grated
- 1(6 oz.) pkg. semi-sweet chocolate pieces
- 1 c. chopped pecans
- 1 c. shredded coconut

Desserts

Cobblers, Bars, Pies, Puddings, Muffins

*My son, eat honey, for it is good, and the drippings of the
honeycomb are sweet to your taste.*

Proverbs 24:13

2019—NEW

Bean Pie

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From: Alice Cornelison
Mack & Millie Huguely
Branch

Serves:

Instruction

1. Cook 1 pound dry navy beans in water only and drain well.
2. Do not add meat or chicken when cooking navy beans.
3. Drain well.
4. Mash with a fork.
5. Makes 5 $\frac{1}{4}$ cups cooked.
6. Preheat oven to 350°.
7. Add remaining ingredients and mix well.
8. Fill 3 9-inch pie shells.
9. Bake 50 to 55 minutes or until filling is set.

Note:

Ingredients

3 unbaked 9 in. pie shells
 $\frac{1}{2}$ stick butter
1 lb. dry navy beans, cooked
1 T. vanilla extract
2 tsp salt (unless beans cooked in salt)
1 T. cinnamon
5 extra large eggs
 $\frac{3}{4}$ tsp. nutmeg
2 c. brown sugar or dark Karo
 $\frac{3}{4}$ tsp. ginger
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ tsp. ground cloves
3 T. whole milk

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Cantaloupe Cobbler

From: Audrey Easterling

Serves:

Instruction

1. Remove seeds and rind from cantaloupe.
2. In large bowl, slice or cube cantaloupe.
3. Mix sugar, flour, and spice with fruit and let stand while preparing crust.
4. Fit bottom crust into 6 ¼ x 10 ¼ inch baking dish.
5. Pour in fruit mixture.
6. Dot with margarine.
7. Place top crust over fruit. Cut slashes in top crust.
8. Bake in 400-degree oven for 10 minutes.
9. Reduce to 350 degrees and continue baking for 1 hour and 20 minutes, or until crust is

Note: Deliciously Different.

Ingredients

PIE CRUST

- 1 medium cantaloupe
- 1 ½ c. Sugar
- 1/4 c. flour
- 1 tsp. nutmeg
- Dash cinnamon
- ¼ c. margarine

Frozen Peanut Butter Pie

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From: Audrey Easterling

Serves:

Instruction

1. Blend cream cheese and peanut butter, then add milk.
2. Stir in sugar.
3. Fold in Cool Whip.
4. Freeze until firm.
5. Remove 10 to 15 minutes before serving.

Note:

Ingredients

1 (3 oz.) pkg. of cream cheese, softened
½ c. smooth peanut butter
½ c. milk
1 c. confectioners' sugar
1 (8 oz.) Cool Whip, thawed
1 (9 inch) graham cracker crust
½ c. nuts (optional)

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Peach Cobbler

From: Warlener J. Hughley Serves: 3—4

Instruction

1. Mix $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ white sugar, 1 tablespoon of corn starch and 1 stick of melted butter in saucepan.
2. Add peaches and cook until peaches are done.
3. Mix 1 cup flour, 2 tablespoons baking powder, $\frac{1}{2}$ teaspoon of salt, 1 cup sugar. Add $\frac{1}{2}$ cup of milk. This batter should be loose.
4. In a 9 x 13-inch pan, pour the batter; then top with cooked peaches.
5. Bake in 350-degree oven for 20 – 30 minutes until brown.

Note: Top with Cool Whip.

Ingredients

$\frac{1}{2}$ c. brown sugar
 $\frac{1}{2}$ c. white sugar
1 tbsp. cornstarch
1 stick of butter
1 c. sugar
1 c. flour
2 tbsp. baking powder
 $\frac{1}{2}$ tsp. of salt
 $\frac{1}{2}$ c. of milk
3 c. of fresh or canned peaches

Creamy Banana Pudding

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From: Anonymous

Serves:

Instruction

1. Combine Eagle Brand milk and water.
2. Add pudding; beat until well blended. Chill 5 minutes.
3. Fold in whipped cream.
4. Line bottom of bowl with pudding.
5. Top with vanilla wafers and bananas.
6. Repeat layering process twice, ending with pudding.
7. Chill thoroughly. Refrigerate leftovers.

Note:

Ingredients

- 1 (14 oz.) can Eagle Brand milk
- 1 ½ c. cold water
- 1 (3 ½ oz.) pkg. instant vanilla pudding
- 2 c. whipping cream, whipped
- Vanilla wafers
- 4 medium bananas

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Lemon Stack Pie

From: Faye L. Starks

Serves:

Instruction

1. Dissolve gelatin in lemon juice.
2. Beat eggs, add sugar, mix with gelatin mix and butter.
3. Cook over low heat until thick. Cool.
4. Cook pie crust in 2 round 9-inch crusts.
5. Add cool mixture to whipped cream.
6. Save little cream to garnish top.
7. Put 1/3 mixture in pie crust, then on round crust 1/3 more mixture then other crust and the last of the mixture.

Note: Garnish with whipped cream.

Ingredients

2 tsp. unflavored gelatin
1/3 c. lemon juice
1 ¼ c. sugar
3 eggs
2 tbsp. butter
½ pt. whipping cream

Glazed Strawberry Pie

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From: Anonymous

Serves:

Instruction

1. Crush 1 cup of berries in small saucepan.
2. Add water, bring to boil; simmer 3 minutes.
3. Strain juice from cooked berries; add water, if needed, to make 1 cup and reserve this.
4. Combine sugar, cornstarch, and salt in small saucepan;
5. Slowly add reserved strawberry juice, stirring until smooth.
6. Bring to boiling, stirring constantly.
7. Cook 3 minutes or until thick and clear, remove from heat and cool slightly.
8. Arrange remaining 3 cups berries in baked pastry shell.
9. Spoon glaze over berries, being careful to coat.

Note:

Ingredients

1 baked (9 inch) pastry shell
4 c. berries
 $\frac{3}{4}$ c. water
 $\frac{3}{4}$ c. sugar
3 tbsp. cornstarch
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. whipping cream
1 tbsp. sugar

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Lemon Chiffon Pie

From: Anonymous

Serves:

Instruction

1. Blend the sugar, salt, and cornstarch in a small saucepan.
2. Add the water and cook until the mixture is clear.
3. Add a little of the hot mixture to the egg yolks, then stir return to the sugar-cornstarch mixture.
4. Cook for one minutes.
5. Add the lemon juice.
6. Pour the hot filing over the beaten egg whites and fold in gently.
7. Pour into the baked pie shell.
8. When the pie is cool, serve with whipped cream.

Note:

Ingredients

1 ½ c. sugar
1 ½ c. boiling water
1/3 lemon juice
Pinch salt
5 tbsp. cornstarch
3 egg yolks
3 stiffly beaten egg whites
8-inch pie shell

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Pina Colada Pie

From: Shirley Eaton

Serves:

Instruction

1. Mix cream cheese, sugar, pineapple, and Half & Half.
2. Fold in Cool Whip.
3. Then put in pie crust.
4. Set for 4 hours.
5. Let stand 10 minutes.

Note:

Ingredients

3 oz. cream cheese
1 c. crushed pineapple
2 packs of Sweet and Low
½ c. Half & Half
3 ½ c. Cool Whip
9 oz. graham cracker crust

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Good Dessert

From: Anonymous

Serves:

Instruction

1. Mix cracker crumbs melted butter, and sugar in a 13 x 9-inch pan.
2. Press to fit bottom pan and chill 15 minutes.
3. Cream together, cream cheese and powdered sugar. Set aside.
4. Mix package of Dream Whip according to directions on package.
5. Fold cream cheese mixture into the Dream Whip.
6. Put onto chilled graham cracker crust.
7. Top with cherry or strawberry filling. Chill.

Note:

Ingredients

- 1 c. graham cracker crumbs
- ¼ c. melted butter
- 3 tbsp. powdered sugar
- 8 oz pkg. cream cheese
- 1 c. powdered sugar
- 1 pkg. Dream Whip
- 1 Can Thank- You cherry or strawberry pie filling

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Pineapple Top Layers

From: Anonymous

Serves: 12

Instruction

1. Dissolve lime gelatin in hot water.
2. Drain pineapple, reserving syrup. Add lemon juice to syrup and enough water to make 1 cup. Add to dissolved gelatin.
3. Chill until partially set.
4. Cut pineapple slices into thirds; arrange in an "S" design, on bottom of 10 x 5 x 3-inch pan.
5. Pour small amount of gelatin mixture over pineapple; chill until set. Then add rest of gelatin mixture, chill until firm.
6. Dissolve lemon gelatin in hot water. Chill until thick. Then whip until light and fluffy.
7. Blend softened cream cheese and mayonnaise. Fold into gelatin. Pour mixture over lime layer, chill until firm.
8. Dissolve raspberry gelatin in hot water.
9. Slice bananas over lemon layer.
10. Pour dissolved gelatin over all. Chill until firm.

Note: Makes 3 layers.

Ingredients

- 1 pkg. lime gelatin
- 1 c. hot water
- 1 c. sliced pineapple
- 2 tbsp. lemon juice
- 1 pkg. lemon gelatin
- 1 c. hot water
- 2-3 oz pkg. cream cheese
- 1/3 c. mayonnaise
- 1 pkg. raspberry gelatin
- 2 c. hot water
- 2 fully ripe bananas

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S'mores

From: Sonya McIlwain

Serves:

Instruction

1. Use all ingredients [Graham crackers, Hershey bars, and marshmallow (that have been roasted over fire)].
2. Make like sandwich, cracker part of candy bar, and melted marshmallow; put cracker over this.

Note:

Ingredients

Graham crackers

Hershey bars

Marshmallow

Campers Banana Split

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From: Sonya McIlwain

Serves:

Instruction

1. 1 banana peel (leave peeling on) and slice down the middle.
2. Fill middle with peanut butter, chocolate chips, and marshmallow cream or small one.
3. Close banana peel over banana.
4. Wrap foil and put in open coals (hot) for 10 minutes, or until melted.

Note:

Ingredients

Banana

Peanut butter

Chocolate chips

Marshmallow cream

Foil

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Camping Pies

From: Sonya McIlwain

Serves:

Instruction

1. Butter on both sides of bread.
2. Mix pie filling and put in middle of bread.
3. Put top piece of bread on top filling.
4. Cut circle around filling and brown in pie iron approximately 10 minutes.

Note:

Ingredients

2 pieces bread

Butter

Any kind of Thank You brand pie filling

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Buckeyes

From: Audrey Easterling

Serves:

Instruction

1. Mix together sugar, butter, and vanilla.
2. Add melted large bag chocolate chips and ½ bar par wax in double broiler.
3. Roll peanut butter into balls.
4. Dip by toothpick into melted chocolate.
5. Set on waxed paper.
6. Refrigerate.

Note:

Ingredients

1 lb. box confectionary sugar
1 (18 oz.) jar smooth peanut butter
1 stick soft butter or oleo
1 tsp. vanilla
Chocolate chips

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French Glace

From: Anonymous

Serves:

Instruction

1. Wash, drain, and hull 1-quart strawberries.
2. Spread over bottom of cooled baked shell, with white cream cheese (softened).
3. Cover with half of choicest berries.
4. Mash and strain remaining berries until all juice is extracted, if necessary, add water to make 1 ½ cups juice.
5. Bring juice to a boil and gradually stir in mixture of: sugar and cornstarch. Cook over low heat. Boil one minute. Cool.
6. Pour over berries in shell.
7. Chill 2 hours.
8. Serve with whipped cream.

Note: For 9—inch Pie

Ingredients

1 qt. strawberries
3 oz Cream cheese
Prepared pie crust
Sugar
1 c sugar
3 Tsp cornstarch

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Pecan Squares

From: Anonymous

Serves:

Instruction

CRUST

1. Preheat oven to 350 degrees.
2. Grease a 9 x 12-inch baking pan.
3. Sift sugar and flour together.
4. Cut in butter using 2 knives or a pastry blender until fine crumbs form.
5. Pat crust into pan.
6. Bake for 10 minutes.
7. Remove from oven.

TOPPING

1. Mix, butter, honey, and brown sugar together.
2. Stir in pecans, coating them thoroughly.
3. Spread over crust.
4. Return to oven and bake 25 minutes more.

Note:

Ingredients

CRUST:

- 2/3 c. confectionary sugar
- 2 c. unbleached flour
- ½ lb. (2 sticks) sweet butter, softened

TOPPING

- 2/3 c. (11 tbsp.) melted sweet butter
- ½ c. honey
- ½ c. brown sugar
- 3 ½ c. pecans
- 3 tbsp. heavy cream

Lime Gelatin Creamed Dessert

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From: Anonymous

Serves:

Instruction

1. Empty 7-up into a saucepan and heat.
2. Melt in miniature marshmallows.
3. Add package lime gelatin (no water).
4. Stir until blended.
5. Add soften cream cheese.
6. Blend by hand or mixer until smooth.
7. Add can drained crushed pineapple and whipped cream; mix.
8. Refrigerate until firm.

Note:

Ingredients

16-oz bottle of 7-up
2 ½ c. miniature marshmallows
1 (3 oz) package lime gelatin
2 (3 oz) packages cream cheese
2 can drained crushed pineapple
1 c. whipped cream

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Lemon Bars

From: Anonymous

Serves:

Instruction

1. Cut margarine into the sugar and flour.
2. Press into an ungreased 13 x 9 x 2-inch pan.
3. Bake for 20 to 25 minutes at 350 degrees.
4. Beat eggs, sugar, and lemon juice until frothy.
5. Stir in the flour and baking powder, pour over the hot baked crust, return to oven and bake for 25 minutes at 350 degrees.
6. Remove from oven and sprinkle with powdered sugar.
7. When cool, cut into squares of desired size.

Note:

Ingredients

- 2 c. flour
- 1 ½ c. powdered sugar
- 1 c. margarine
- 4 beaten eggs
- 2 c. granulated sugar
- ½ c. lemon juice
- ¼ c. flour
- ½ tsp. baking powder

Strawberry— Rhubarb Pie

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From: Anonymous

Serves:

Instruction

1. Combine above ingredients and toss lightly.
2. Allow to stand 30 minutes.
3. Turn into pie shell and dot with butter.
4. Make lattice top.
5. Bake at 400 degrees for 50 minutes

Note:

Ingredients

- 1 1/3 c. sugar
- 1/3 c. flour
- 2 c. rhubarb (1-inch pieces, about 1 lb.)
- 1 pt. strawberries, halved
- 1 egg, beaten

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Turtle Squares

From: Mae Derricks

Serves:

Instruction

1. Preheat oven to 350 degrees.
2. Mix German chocolate cake mix, $\frac{1}{2}$ cup chopped nuts, $\frac{2}{3}$ stick butter and $\frac{1}{3}$ cup evaporated milk (mixture should be crumbly).
3. Grease and flour a 9 x 11 x 2-inch baking dish and spread $\frac{1}{2}$ of cake mixture into pan. (Use your fingers to press mixture like pizza dough).
4. Bake for 8 minutes.
5. While this is baking melt caramels with $\frac{1}{3}$ cup of evaporated milk over medium high heat, stirring constantly until completely melted.
6. When cake mixture is done, sprinkle chocolate chips over it mix $\frac{1}{2}$ cup chopped nuts into caramel mixture and pour over chocolate chips.
7. Crumble the rest of the cake mixture over caramel and bake for 18 minutes.

Note:

Ingredients

- 1 pkg. German chocolate cake mix
- $\frac{2}{3}$ stick melted butter
- $\frac{2}{3}$ c. evaporated milk
- 1 (13 oz.) of caramels
- 1 (6 oz.) pkg. chocolate chips
- 1 c. chopped nuts

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Vanilla Ice Cream

From: Phyllis W. Cobb

Serves: 6

Instruction

1. Combine sugar, cornstarch, and salt in a saucepan.
2. Slowly stir in hot milk.
3. Cook over low heat for about 10 minutes, stirring constantly until mixture is thickened.
4. Mix small amount of hot mixture into beaten eggs.
5. Add to hot mixture and cook one minute longer.
6. Chill in refrigerator.
7. Add cream and vanilla.
8. Pour in gallon freezer.

Note:

Ingredients

2 c. white sugar
6 tbsp. cornstarch
½ tsp. salt
5 c. milk, scalded
6 eggs
4 c. heavy cream
4 ½ tsp. vanilla

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Woodford Pudding

From: Lydia H. Harris

Serves:

Instruction

1. Cream butter and sugar.
2. Stir in jam and eggs.
3. Sift together dry ingredients.
4. Add to batter with buttermilk. Mix well.
5. Pour into greased 1 ½ quart square baking pan or glass dish, bake at 375 degrees until set (about 30-40 minutes).

Sauce

1. Mix first three ingredients and cook over low heat or in double boiler until thick.
2. Stir in brandy or whiskey.
3. Serve over pudding.

Note:

Ingredients

- 3 eggs, beaten
- 1 c. butter
- 1 c. sugar
- 1 c. blackberry jam
- 1 c. flour
- 1 tsp. allspice
- 1 tsp. nutmeg
- ½ tsp. cinnamon
- 3 tsp. buttermilk
- 1 tsp. baking soda

SAUCE

- ¼ c. butter
- ½ c. sugar
- 1 beaten egg
- ¼ c. brandy or whiskey

Harvey Wall banger Pie

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From: Jack Buckley

Serves: One -
9 inch Pie

Instruction

1. Combine gelatin, sugar and salt.
2. Add orange juice, water, lemon juice, and egg yolks. Mix well.
3. Cook and stir until gelatin dissolves and mixture thickens slightly. Cool slightly. Add Galliano and vodka. Chill until partially set.
4. Beat egg whites to soft peaks.
5. Gradually add $\frac{1}{4}$ cup sugar and beat until stiff.
6. Fold into partially set gelatin mixture.
7. Whip cream to soft peaks.
8. Add to gelatin mixture, folding carefully.
9. Pour into 9-inch pie shells.
10. Refrigerate.

Note:

Ingredients

1 envelope unflavored gelatin
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. orange juice
 $\frac{1}{4}$ c. water
2 tsp. lemon juice
3 slightly beaten egg yolks
 $\frac{1}{3}$ c. Galliano
2 tsp. vodka
3 egg whites
 $\frac{1}{4}$ c. sugar
1 c. whipping cream

Chocolate Coffee Pie

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From: Unknown

Serves:

Instruction

1. Cut shortening with two knives into flour and salt.
2. Lightly blend in with a fork the brown sugar, chocolate and pecans.
3. Mix vanilla and water together, then add to rest; blending only lightly to incorporate. Do not over mix. Pat into 8-inch pie pan, bottom and sides, then pre-bake at 350 degrees for 18 minutes. Cool completely.

Filling

1. Cream butter, add sugar and beat well, scraping sides of bowl often. Blend in melted chocolate and coffee. Begin adding eggs, one at a time, beating for two minutes (if using a mixer).
2. If mixing by hand, beat the eggs longer between each egg. Continue until all eggs are incorporated and filling is dark brown and of pourable consistency.
3. Fill the pie crust and refrigerate overnight or minimum, five hours.

Whipped Cream

1. Dissolve coffee with 1 teaspoon hot water.
2. Combine in chilled bowl with whipping cream and sugar. Beat until stiff peaks form.
3. Decorative pie top, then garnish with grated chocolate curls.

Ingredients

CRUST

- 1 c. flour
- 1/3 c. shortening, cut into sm. bits
- Pinch of salt
- ¼ c. brown sugar
- ½ c. chopped pecans
- 1 oz. semi-sweet chocolate
- 1 tsp. pure vanilla
- 1 tbsp. iced water

CHOCOLATE COFFEE FILLING

- 6 oz. soft unsalted butter
- 4/5 c. powdered sugar
- 1 ½ tsp. instant coffee, dissolved with 1 tbsp. hot water
- 4 eggs
- 2 oz. melted semi-sweet chocolate

MOCHA WHIPPED CREAM

- 2 c. whipping cream
- 2 tbsp. instant coffee
- ¼ c. granulated sugar

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Chess Pie

From: Norma Turner

Serves:

Instruction

1. Heat oven to 450 degrees.
2. Cream butter and sugar.
3. Stir in vanilla, flour, and salt; beat well.
4. Stir in egg yolks, then add milk gradually.
5. Turn into pie crust.
6. Bake 10 minutes at 450 degrees.
7. Reduce heat to 325 degrees and bake 25-30 minutes (on bottom rack in over, 5-6 inches from oven floor).
8. Custard is slightly soft in center, becomes firm when cools.

Note: Like you have never tasted.

Ingredients

1 c. butter, room temperature
2 c. sugar (white)
hip
½ c. flour
¼ tsp. salt
4 egg yolks, beaten
1 c. evaporated milk
Pastry for 9-inch crust

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Chess Pie

From: Sharon Daniels

Serves:

Instruction

1. Mix cake mix, egg, and margarine together for bottom crust. Pat into bottom of 8 x 13-inch pan (ungreased).
2. Whip sugar, eggs, and cream cheese, then pour into crust. Bake at 350 degrees, 35 to 45 minutes of until golden brown.
3. Let cool several hours before cutting into squares

Ingredients

- 1 box yellow cake mix (any brand)
- 1 egg
- 1 stick margarine, softened
- 4 c. powdered sugar
- 1 (8 oz.) pkg. Philadelphia Cream Cheese
- 2 eggs

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Fresh Fruit Glaze Pie

From: Anonymous

Serves:

Instruction

1. Cook sugar, water and cornstarch until mixture thickens and becomes clear looking.
2. Remove from fire and add 1 small box Jell-O flavored gelatin to match fruit.
3. Let cool.
4. Pour over fruit already in baked pie shell.
5. Let stand in refrigerator until set.

Ingredients

1 c. sugar
1 c. water
2 tbsp. cornstarch
Jell-O flavored gelatin (small box)
Fresh fruit

Desserts

Bars, Cookies, Cupcakes

The people went about and gathered it and ground it in hand mills or beat it in mortars and boiled it in pots and made cakes of it. And the taste of it was like the taste of cakes baked with oil.

Numbers 11:8

Applesauce Spice Bars

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From: Faye Starks

Serves: 60 Bars

Instruction

1. Cream shortening and sugar until fluffy, stir in applesauce.
2. Add sifted dry ingredients to applesauce mixture and beat to a smooth batter.
3. Fold in nuts and raisins.
4. Pour into a greased 12 x 9-inch pan.
5. Bake at 350 degrees for 30 minutes, or until done in the center.
6. Cool and cut into bars.

Ingredients

½ c. shortening
1 c. white sugar
1 c. unsweetened applesauce
2 ¼ c. sifted flour
¾ tsp. baking powder
¼ tsp. soda
1 ¼ tsp. salt
1 ½ tsp. cinnamon
¼ tsp. cloves
1 c. raisins
1 c. chopped English walnuts

Raspberry Filled Chocolate Cupcakes

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From: Anonymous

Serves:

Instruction

1. Preheat oven to 350 degrees.
2. In a large bowl, sift together flour, cocoa, sugar, soda, and salt.
3. Stir and make a well in the center.
4. Pour melted butter, milk and vinegar into the well.
5. Stir until all ingredients are moist.
6. Place cupcake liners in muffin tin.
7. Spoon a full tablespoon of batter into each liner.
8. Place 1 tablespoon of preserves on top of the batter.
9. Cover with an additional tablespoon of batter.
10. Bake for 20 minutes.
11. Remove from oven and sprinkle with powdered sugar.
12. Let cool on rack.

Ingredients

1 ½ c. flour
¼ c. cocoa
¾ c. sugar
1 tsp. baking soda
¼ tsp. salt
1 stick butter or margarine, melted
1 c. milk
1 tbsp. vinegar
1/3 c. raspberry preserves
Powdered sugar

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Date Bars

From: Mert Ellington

Serves:

Instruction

1. Melt butter in saucepan.
2. Remove from heat.
3. Add sugars and water.
4. Blend.
5. Stir in dates, egg, vanilla, and nuts.
6. Combine flour, baking powder and stir into other mixture.
7. Pour into a greased 9-inch square pan. Bake at 350 degrees for 30 minutes.
8. Cut as desired.

Ingredients

½ c. plus 2 tbsp. butter or margarine
2/3 c. brown sugar
2 tbsp. water
1 c. chopped dates
1 c. flour
1 egg, beaten
1 tsp. vanilla extract
1 ¼ tsp. baking powder
½ c. nuts, broken

Dessert

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Lemon Bars

From: Faye Starks

Serves:

Instruction

1. Mix butter and powdered sugar.
2. Add flour, mix well.
3. Pat in greased oblong pan (13 x 8 x 2 inch).
4. Bake 20 minutes.
5. Mix eggs, sugar, and lemon juice for filling.
6. Put filling over crust and bake another 20 minutes.
7. Optional: Sprinkle a little powdered sugar over it when taken from oven.
8. Cool and cut.

Ingredients

$\frac{3}{4}$ cup soft butter
 $\frac{3}{4}$ cup powdered sugar.
1 $\frac{1}{2}$ cup flour

FILLING

2 eggs
1 c. sugar
Juice of lemon

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Lemon Squares

From: Almira Dunn

Serves:

Instruction

1. In 9 x 9-inch pan, mix butter, powdered sugar, and flour; pat down.
2. Bake at 325 degrees for 15 minutes.
3. Mix remaining ingredients and pour over mixture in pan and bake 25 minutes.
4. Let cool on rack and cut squares.
5. Dust with powdered sugar.

Ingredients

½ c. butter
¼ c. powdered sugar
1 c. flour
1 c. granulated sugar
2 eggs, beaten
3 tbsp. lemon juice
1 tbsp. flour
1 tsp. baking powder

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Chess Squares

From: Alma Lucille Hughley Serves:

Instruction

1. Mix together all of crust ingredients
2. Pat into bottom of 9 x 13-inch pan.
3. Mix filling ingredients together and pour over crust.
4. Bake 40 – 50 minutes in 350-degree oven.
5. Cool and cut in squares.

Ingredients

- 1 box of yellow cake mix
- 1 stick of butter
- 1 egg

FILLING

- 1 (8 oz.) cream cheese
- 1 box of powdered sugar
- 3 eggs

Chocolate Graham Munchies

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From: Sharon Daniels

Serves:

Instruction

1. Grease with margarine, bottom of jelly roll pan (9 x 11-inch cookie sheet with sides).
2. Place graham crackers on bottom. (Easier to cut if all crackers are lined up in same direction.)
3. Bring to boil, 2 sticks margarine and brown sugar.
4. Stir for 2 minutes until thick and molasses looking.
5. Spread evenly over graham crackers and bake for 7 minutes in 350-degree oven.
6. Spread chocolate chips on crackers after finished baking.
7. Give it a minute for chips to begin melting (I usually put the cookie sheet back into oven for a few seconds to help melt the chips quicker.
8. Spread with knife, the chocolate, evenly and sprinkle with nuts.
9. Must cut while warm in squares. Cool in refrigerator until hardened.
10. Cut again over the same square cuts and refrigerate as long as the munchkins last.

Ingredients

- $\frac{3}{4}$ box graham crackers
- 2 sticks margarine
- 1 c. brown sugar
- 1 (12 oz.) pkg. Nestles Toll House chocolate chips
- 1 c. nuts (optional)

Jumbo Raisin Cookies

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From: Faye Starks

Serves:

Instruction

1. Add water to raisins and boil for 5 minutes.
2. Cool.
3. Mix shortening, sugar, eggs, vanilla, and cooled raisin mixture.
4. Mix separately, remaining ingredients.
5. Then combine all together.
6. Drop on ungreased cookie sheets.
7. Bake 400 degrees for 12 – 15 minutes

Ingredients

- 1 c. water
- 2 c. seedless raisins
- 1 c. shortening
- 2 c. sugar
- 3 eggs
- 1 tsp. vanilla
- 4 c. flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 tsp. salt
- 1 ½ tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. allspice
- 1 c. nuts

Crisp Butterscotch Cookies

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From: Mert Ellington

Serves: 8 dozen
cookies

Instruction

1. Cream butter and sugars well.
2. Add salt.
3. Add beaten egg and Watkins vanilla.
4. Sift cream of tartar, soda, and flour together.
5. Form into balls.
6. Roll in a mixture of sugar and cinnamon (if desired).
7. Bake at 350 degrees about 10 minutes, or until light brown.

Ingredients

- 1 c. butter or margarine
- 1 c. brown sugar
- 1 c. white sugar
- Pinch salt
- 1 egg, beaten
- 1 tsp. Watkins vanilla extract
- 2 tsp. soda
- 2 ½ c. sifted flour

NOTE: Cookies will crack and flatten.

Lemon—Butter Snow bars

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From: Anonymous

Serves:

Instruction

1. Preheat oven to 350 degrees.
2. In mixer bowl, combine crust ingredients.
3. Mix on low speed until blended (1 minute).
4. Pat into ungreased 8-inch square baking pan.
5. Bake near center of 350-degree oven for 15-20 minutes, or until brown on edges.
6. Meanwhile prepare filling.
7. In mixing bowl, combine all filling ingredients, except confectioners' sugar.
8. Blend well.
9. Pour filling over partially baked crust.
10. Return to oven for 18 - 20 minutes, or until set.
11. Sprinkle with confectioners' sugar.
12. Cool.

Ingredients

CRUST

½ c. butter, softened
1/3 c. all-purpose flour
¼ c. sugar

FILLING

2 eggs
¾ c. sugar
2 tbsp. flour
¼ tsp. baking powder
3 tbsp. lemon juice
Confectioners' sugar

Mexican Wedding Cookies

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From: Anonymous

Serves: 4 1/2
dozen cookies

Instruction

1. In a medium-sized bowl, beat butter shortening, 1 cup of the sugar, salt, and vanilla.
2. When creamy, stir in flour, one third at a time, mixing well after each addition.
3. Mix in nuts.
4. Heat oven to 325 degrees.
5. Shape dough into balls, using about 2 teaspoons for each ball.
6. Place 1 inch apart on ungreased baking sheets and
7. Bake 30 minutes until very lightly browned.
8. Remove from oven and while still warm, roll cookies in remaining ½ cup, sugar and put on wire racks to cool.
9. When cool, or shortly before serving, roll in sugar again.

Ingredients

½ c. butter or margarine at room temperature
½ c. solid vegetable shortening
1 ½ c. confectioners' sugar
¼ tsp. salt
1 tsp. vanilla extract
2 c. flour
1 ½ c. finely chopped pecans or walnuts

Oatmeal Applesauce Cookies

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From: Audrey Easterling

Serves: 3 dozen
cookies

Instruction

1. Cream together margarine and sugar, beat egg.
2. Sift together in a bowl, flour, baking powder, baking soda, cinnamon, cloves, and nutmeg.
3. Mix dry ingredients and creamed mixture.
4. Alternate mixing oatmeal, raisins, and applesauce into the cookie dough.
5. Mix well.
6. Drop dough by rounded teaspoons onto an ungreased baking sheet.
7. Bake at 375 degrees for about 15 minutes.

Ingredients

½ c. softened margarine
1 c. sugar
1 egg
1 ¾ c. flour
½ tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. ground cloves
½ tsp. nutmeg
½ - c. seedless raisins
1 c. uncooked oatmeal
1 c. applesauce

Peanut Butter Cookies

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From: Anonymous

Serves:

Instruction

1. Mix above ingredients (add a little water, if necessary).
2. Form into balls by teaspoon, mash with fork.
3. Bake 10 – 12 minutes at 350 degrees.

Ingredients

1 box yellow cake mix
 $\frac{3}{4}$ c. peanut butter
1 egg
 $\frac{1}{4}$ c. butter

Peanut Butter Cookies

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From: Faye Starks

Serves: 3 dozen
cookies

Instruction

1. Mix shortening, peanut butter, sugars and egg.
2. Stir together remaining ingredients and blend.
3. Chill dough;
4. Roll into ball size of large walnuts.
5. Place 3 inches apart on lightly greased baking sheet.
6. Flatten with fork dipped in flour.
7. Bake at 375 degrees for 10-12 minutes.

Ingredients

½ c. shortening
½ c. peanut butter
½ c. white sugar
½ c. brown sugar
1 egg
1 ¼ c. flour
½ tsp. baking powder
¾ tsp. soda
¼ tsp. salt

Pineapple Raisins Drop Cookies

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From: Faye Starks

Serves:

Instruction

1. Mix raisins and pineapple. Set aside.
2. Combine sugar, butter, egg, and vanilla in mixing bowl.
3. Beat until fluffy.
4. Stir in pineapple and raisins.
5. Sift flour with baking soda, powder, and salt.
6. Add and mix well.
7. Stir in nuts.
8. Drop soft dough by teaspoon 2 inches apart on greased baking sheet.
9. Bake at 375 degrees for 12 – 15 minutes, or until lightly browned.

Ingredients

- ½ c. raisins
- ¾ c. crushed pineapple, not drained
- 1 c. brown sugar
- ½ c. soft butter or oleo
- 1 egg, unbeaten
- 1 tsp. vanilla
- 2 c. sifted flour
- 1 tsp. baking powder
- ½ tsp. soda
- ½ tsp. salt
- ½ c. chopped walnuts

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7—Layer Cookies

From: Almira Dunn

Serves:

Instruction

1. In a square pan, melt butter .
2. Add graham cracker crumbs and butterscotch or chocolate bits, angel flaked coconut, and pecans.
2. Stir sweetened condensed milk in can pour over this mixture.
3. Bake 25 minutes at 350 degrees.
4. Let cool and cut in squares.

Ingredients

- ½ stick butter
- 1 c. graham cracker crumbs
- 16 oz. pkg. butterscotch bits or chocolate bits
- 1 can angel flaked coconut
- 1 c. chopped pecans
- 1 can sweetened condensed milk

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Sour Cream Cookies

From: Anonymous

Serves: 5 dozen
cookies

Instruction

1. Beat eggs; add sugar, sour cream, butter, and vanilla.
2. Mix well.
3. Sift remaining ingredients together.
4. Add to sugar mixture.
5. Drop from spoon onto buttered cookie sheet.
6. Bake 8 minutes at 375 degrees.

Ingredients

2 eggs
1 c. sugar
½ c. sour cream
1/3 c. butter, melted
1 tsp. vanilla extract
½ tsp. soda
¼ tsp. nutmeg
2 c. flour

Panocha

From: Anonymous

Serves:

Instruction

1. Mix sugar and milk. Add cream of tartar and boil gently to soft ball (234 degrees).
2. Add butter and salt, just before removing from fire.
3. Cool and beat until thick.
4. Do not beat until cool.
5. Add nuts.
6. Pour into buttered pans.
7. Cut into squares.

Ingredients

2 c. light brown sugar
½ c. milk
1/8 tsp. cream of tartar
2 tbsp. butter
½ lb. nuts
1/8 tsp. salt

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Spice Drop Cookies

From: Mert Ellington

Serves: 10 dozen
cookies

Instruction

1. Cream shortening, add sugars gradually.
2. Add eggs, one at a time, beating after each addition.
3. Add oats to mixture.
4. Sift flour, salt soda, and baking powder. Add milk to sugar mixture.
5. Add flour gradually.
6. Add spices and mix well.
7. Fold in raisins, dates, and nuts.
8. Drop by teaspoons on greased cookie sheet.
9. Bake at 375 degrees for 10-12 minutes

Ingredients

- 1 c. shortening
- 1 c. sugar
- 1 c. brown sugar, packed firmly
- 2 eggs
- 3 ½ c. sifted flour
- ½ tsp. salt
- 2 c. quick oats
- 1 tsp. baking powder
- 1 tsp. soda
- 2 tsp. cinnamon
- 1 tsp. nutmeg
- ½ c. sour milk
- 1 c. raisins
- 1 c. dated, pitted and chopped
- 1 c. nuts, broken

Date Nut Roll

From: Anonymous

Serves:

Instruction

1. Mix sugar, milk, nuts, and dates and boil 8 minutes.
2. Remove from heat and add vanilla and butter.
3. Beat until stiff, pour into waxed paper and roll.

Ingredients

3 c. sugar
1 c. milk
1 c. nuts
1 c. dates
1 tsp. vanilla
1 tbsp. butter

Desserts

Frosting/Icing

Do not worry about your life, what you will eat; or about your body, what you will wear.

For life is more than food, and the body more than clothes.

Luke 12:22b—23, NIV

Sweet Potato Cake Frosting

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From: Veeda Durham

Serves:

Instruction

1. Combine all ingredients, except vanilla and coconut.
2. Cool over medium heat for 20 minutes, stirring constantly.
3. Remove from heat and add vanilla and coconut.
4. Spread on cake.

Ingredients

- 1 (13 oz.) can evaporated milk
- 1 c. sugar
- 1 stick butter
- 3 egg yolks
- 1 tsp. vanilla
- 1 (3 ½ oz.) can flaked coconut

Broiled Coconut Frosting

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From: Mert Ellington

Serves:

Instruction

1. In a 1-quart saucepan, melt butter or margarine.
2. Mix in brown sugar, cream, and coconut.
3. Spread on warm cake.
4. Place under broiler and broil until coconut is browned.
5. Cool cake before cutting.

Ingredients

- 1 stick butter or margarine
- $\frac{3}{4}$ c. brown sugar, firmly packed
- $\frac{1}{4}$ c. light cream or half & half
- $\frac{3}{4}$ c. flaked coconut

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Carmel Icing

From: Betty Leffler

Serves:

Instruction

1. Melt butter and brown sugar.
2. Cook 2 minutes, stirring constantly.
3. Add milk and cook until it boils.
4. Let cool and add powdered sugar until of the right consistency to spread.

Ingredients

½ c. butter of margarine

1 c. brown sugar

¼ c. milk

Powdered sugar

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Carrot Frosting

From: Faye Starks

Serves:

Instruction

1. Blend sugar and margarine.
2. Add remaining ingredients and blend until creamy.

Ingredients

3 c. powdered sugar
1/3 c. margarine
2 tbsp. orange juice
1/3 c. cooked, sieved carrots
1 tsp. orange rind

Creamy Caramel Frosting

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From: Anonymous

Serves:

Instruction

1. Boil first 4 ingredients to 235 degrees, until soft ball forms in cold water.
2. Combine Crisco, confectioners; sugar, vanilla, and milk.
3. Beat until smooth.
4. Pour hot syrup over Crisco mixture.
5. Beat until thick and creamy.

NOTE

This recipe may be used for Jam Cake, use ½ recipe.

Ingredients

- 2 c. brown sugar
- 1 tbsp. Crisco
- 1 tbsp. corn syrup
- ½ c. milk
- 1/3 Crisco
- 4 tbsp. hot milk
- 1 tsp. vanilla
- 2 ½ c. confectioners' sugar

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Easy Penuchi Icing

From: Mary Ballew

Serves:

Instruction

1. Melt butter in saucepan.
2. Add brown sugar; boil over low heat 2 minutes, stirring constantly.
3. Cool to lukewarm, then gradually add confectioners' sugar.
4. Beat until stiff enough to spread.
5. If the icing becomes too stiff, add a little hot water (1 or 2 teaspoons).

Ingredients

- ½ c. butter or margarine
- 1 c. brown sugar, packed
- ¼ c. milk
- 1 ¾ c. to 2 c. powdered sugar

Filling for Holiday Chocolate Log

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From: Patricia Reet

Serves: 10

Instruction

1. Combine ingredients in medium bowl.
2. Beat with electric mixer until thick, then refrigerate.
3. Unroll cake, spread with filling to 1 inch from edge, reroll.
4. Place, seam side down, on plate.
5. Cover loosely with foil.
6. Refrigerate 1 hour before serving.
7. To serve, sprinkle with confectioners' sugar.

Ingredients

- 1 ½ c. heavy cream, chilled
- ½ c. confectioners' sugar
- ¼ c. unsweetened cocoa
- 2 tsp. instant coffee
- 1 tsp. vanilla extract

Glaze for Lemon Cake

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From: Mary Jane Tribble
Taylor

Serves: 6—8

Instruction

Mix together and spread over cake so that icing goes down into the cake.

Ingredients

2 c. powdered confectioners' sugar

1/3 c. lemon juice

2 tbsp. of Wesson oil

Icing for Strawberry Cake

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From: Shirley Eaton

Serves:

Instruction

1. Mix ingredients in order given.
2. Mix until of consistency to spread.

Ingredients

1 box confectioners' sugar
½ c. mashed strawberries
½ stick butter

Icing for Strawberry Cake

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From: Faye Starks

Serves:

Instruction

1. Mix ingredients in order given.
2. Mix until of consistency to spread.

Ingredients

1 box confectioners' sugar
1 stick melted butter
½ c. mashed strawberries

Quick Caramel Frosting

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From: Betty Leffler

Serves:

Instruction

1. Melt butter in saucepan, add brown sugar.
2. Boil over low heat 2 minutes, stirring constantly.
3. Add milk, continue stirring until mixture comes to a boil.
4. Remove from heat, cool.
5. Add powdered sugar, beating well after each addition, until of spreading consistency.
6. Fills and frosts top and sides of 2 layers.

Ingredients

- ½ c. butter or margarine
- 1 c. brown sugar, packed
- ¼ c. milk
- 1 ¾ to 2 c. confectioners' sugar

Sweet Potato Cake Frosting

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From: Veeda Durham

Serves:

Instruction

1. Combine all ingredients, except vanilla and coconut.
2. Cook over medium heat for 20 minutes, stirring constantly.
3. Remove from heat and add vanilla and coconut.
4. Spread on cake.

Ingredients

- 1 (13 oz.) can evaporated milk
- 1 c. sugar
- 1 stick butter
- 3 egg yolks
- 1 tsp. vanilla
- 1 (3 ½ oz.) can flaked coconut

Topping for Any Cake

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From: Deana Doherty

Serves:

Instruction

Mix in order given and spread over top and sides of cake.

Ingredients

8 oz. Philadelphia cream cheese
1 lb. powdered sugar
1 stick margarine
2 tsp. vanilla
1 can coconut
½ c. chopped nuts

White Velvet Frosting

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From: Deana Doherty

Serves:

Instruction

1. Cook milk and flour until, then cool.
2. Cream together, sugar, margarine, and shortening.
3. Add thickened mixture and beat.
4. Add flavoring.

Ingredients

1 c. milk
¼ c. flour
1 c. sugar
½ c. shortening
½ c. margarine
1 tsp. flavoring

Beverages

. . . but whoever drinks of the water that I will give him shall never thirst; but the water that I will give him will become in him a well of water springing up to eternal life.

John 4: 14

If any man thirst, let him come unto me, and drink.

He that believeth on me, as the scripture hath said, out of

Belly shall flow rivers of living water.

John 7:37b—38

Helpful Hints

- ⇒ Add flavor to tea by dissolving old-fashioned lemon drops or hard mint candies in it. They melt quickly and keep the tea brisk.
- ⇒ Make your own spiced tea of cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes; steep longer if you want a stronger flavor.
- ⇒ Always chill juices or sodas before adding them to beverage recipes.
- ⇒ Calorie-free club soda adds sparkle to iced fruit juices and reduces calories per portion.
- ⇒ To cool your punch, float an ice ring made from the punch rather than using ice cubes. It appears more decorative, prevents diluting, and does not melt as quickly.
- ⇒ Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool refreshing taste.
- ⇒ When making fresh lemonade or orange juice, one lemon yields about $\frac{1}{4}$ cup juice, while one orange yields about $\frac{1}{3}$ cup juice.
- ⇒ Never boil coffee; it brings out acids and causes a bitter taste. Store ground coffee in the refrigerator or freeze to keep it fresh.
- ⇒ Always use cold water for electric drip coffee makers. Use 1—2 tablespoons ground coffee for each cup of water.

Instant Hot Chocolate

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From: Del Gillispie

Serves:

Instruction

1. Mix well all ingredients.
2. Add 3 or 4 heaping teaspoons per cup of hot water.

Ingredients

- 1 (8 qt.) box powdered milk
- 2 (2 lbs.) boxes Nestle's Quick
- 1 lb. box powdered sugar
- 1 (6 oz.) jar coffee creamer

Spice Tea

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From: Delphina H. Gillispie Serves:

Instruction

1. Mix well all ingredients together and store in air-tight container.
2. Use 1 or 2 teaspoons per cup of hot water.

Ingredients

18 oz. jar Tang
2 c. sugar
1 ½ c. instant tea
1 (3 oz.) pkg. lemon Jell-O
2 tsp. cinnamon
½ tsp. grated cloves

Zippy Fruit Drinks (All Levels)

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From: Anonymous

Serves:

Instruction

1. Mix any of the Formu-Fast drink supplements with water.
2. Then add Diet-Rite soda (any flavor).

Ingredients

Creamy Orange (All Orange)

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From: Anonymous

Serves:

Instruction

1. Mix all in a blender .

Ingredients

- 1 vanilla pudding supplement
- 4 lg. ice cubes
- 1 orange drink supplement
- 12 oz. water

Orange Pekoe Tea or Lemon Pekoe Tea (All Levels)

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From: Anonymous

Serves:

Instruction

Mix and serve either hot or cold (with ice).

Ingredients

1 orange drink or lemonade supplement

1 tsp. Crystal Light tea

10 oz. boiling water

Sweetheart Punch (All Levels)

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From: Anonymous

Serves:

Instruction

Mix supplements in water. To prevent foaming, fill ½ glass with supplement mixture, then add soda.

Ingredients

1 orange drink supplement
1 lemonade supplement
24 oz. black cherry Diet-Rite soda
1 fruit punch supplement
24 oz. water

Pina Colada Punch (All Levels)

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From: Anonymous

Serves:

Instruction

1. Mix supplements as directed and put into blender.
2. Add the extract and ice, then blend slowly.

Ingredients

- 1 pineapple drink supplement
- ¼ tsp. coconut extract
- 1 vanilla pudding supplement
- 4 lg. ice cubes

Hot Mocha (All Levels)

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From: Anonymous

Serves:

Instruction

Mix 1 hot cocoa supplement with a cup of hot coffee.

*For Hot Mocha Mint, add ½ teaspoon of mint extract.

Ingredients

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Orange Julius

From: Faye L. Starks

Serves:

Instruction

Place all of ingredients into blender and blend until frothy.

.

Ingredients

½ of a (6 oz.) can of orange juice

½ c. milk

½ c. water

¼ c. sugar

½ tsp. vanilla

6 ice cubes

Place all of above into blender and blend until frothy.

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Russian Instant Tea

From: Anonymous

Serves: 10

Instruction

Mix all ingredients well.

Ingredients

4 c. Tang

1 c. instant tea

1 c. sugar

3 pkgs. lemon Kool-aide

1 tsp. nutmeg, cinnamon (ground), and
cloves

Jello

Sauces

Marinade

These are the blessings/rewards God gives us to help us know it'll be worth the effort to persevere and endure.

Oh, taste and see that the LORD is good. (Ps 34:8)

Punch

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From: Anonymous

Serves:

Instruction

1. Freeze soda into ice cubes.
2. Boil sugar and water for 5 minutes.
3. Add fruit juice and chill.
4. Put ice cubes in punch bowl.
5. Pour juices and ale over them.

Ingredients

4 (12 oz.) strawberry soda or red crème
soda pop
1 c. sugar
½ c. water
1 c. orange juice or 1 can frozen juice
½ c. lemon juice
2 qtrs. Ginger ale

2019—NEW

Mack Huguely Branch

James Cornelison Basting Sauce for Barbecuing

1 c. cooking oil
1 c. wine vinegar

1 c. lemon juice
½ c. low sodium soy sauce

1. Mix and dab on meat with basting mop while meat cooks on grill.
2. Discard leftover sauce when finished grilling to keep from using used sauce on fresh meat at another time

Super Jell-O

From: Anonymous

Serves:

Instruction

1. Simmer the Diet-Rite
2. Add the gelatin supplement.

Ingredients

1 gelatin supplement (any flavor)

8 oz. Diet-Rite soda (any flavor)

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Steak Marinade

From: Debra Hughley

Serves:

Instruction

1. Mix ingredients in medium bowl.
2. Pour half of the mixture in an oblong dish (big enough to hold steaks).
3. Place steaks in mixture. Pour remaining mixture over steaks.
4. Depending on the thickness of the steaks, they should marinate a minimum of 4 hours, then turn steaks over for another 2-3 hours.
5. Pierce steaks before pouring liquid over them.
6. Sliced onions can be placed over steaks of desired.

Ingredients

- 1 lb. or 2 lbs. steak/steaks
- $\frac{3}{4}$ c. French Worcestershire sauce
- $\frac{3}{4}$ c. LA Choy soy sauce
- $\frac{1}{2}$ c. A-1 steak sauce

Herbs, Spices, Substitutions, Equivalents

"Moreover the LORD spake unto Moses, saying, ²³ Take thou also unto thee principal spices, of pure myrrh five hundred shekels, and of sweet cinnamon half so much, even two hundred and fifty shekels, and of sweet calamus two hundred and fifty shekels, ..."

EXODUS 30: 22 –23 KJV

Cooking with Herbs

Herb

Compatible with:

Basil, sweet

Eggs, cheese, meats, salads, tomatoes

Bay Leaf

Meats, pot roast stews, tomato aspic, vegetables

Chervil

Bearnaise sauce, eggs, French dressing, fish sauce

Chives

Butter, omelets, potatoes, salads

Dill

Appetizers, butter, green salads, lamb, seafood, vegetables

Marjoram, sweet

Eggs, green salads, meats, stuffing's, soup, vegetables

Mint

Carrots, iced tea, pea soup, sauce for lamb

Oregano

Appetizers, sauces for meat, poultry, seafood, tomatoes

Parsley

Fish, meat, omelets, salads, sauces, soups, vegetables

Rosemary

Beef, peas, pork, veal

Sage

Meat, poultry, stuffing, tomatoes

Savory, summer

Beef, beans, peas, soups, tomatoes

Substitutions

Use a substitute only when necessary as the end result may be affected.

<u>Ingredient</u>	<u>Measure</u>	<u>Substitution</u>
Allspice	1 teaspoon	$\frac{1}{2}$ teaspoon cinnamon plus $\frac{1}{4}$ teaspoon nutmeg plus $\frac{1}{8}$ teaspoon cloves
Bacon	1 strip cooked	1 tablespoon bacon flavored bits
Baking powder	1 teaspoon	$\frac{1}{2}$ teaspoon cream of tartar plus $\frac{1}{4}$ teaspoon baking soda
Bread Crumbs	1 cup	$\frac{3}{4}$ cup cracker crumbs
Broth	1 cup beef or chicken	1 cup boiling water plus 1 bouillon cube or 1 teaspoon powdered broth
Butter or Margarine	1 cup	1 cup vegetable shortening plus $\frac{1}{2}$ teaspoon salt
Cheese	$\frac{1}{4}$ cup Parmesan, Grated	$\frac{1}{4}$ cup Romano, grated
Chicken	1 cup cooked/diced	1 (5 ounce) can boned chicken
Chocolate	1 (1 ounce) square	3 tablespoons cocoa plus 1 tablespoon butter or margarine

Cooking with Spices

SPICE

Compatible with:

Allspice	Desserts, fruit pies, meats, salads, seafood, vegetables
Cayenne	Cheese, and egg dishes, meat dishes, sauces, soups
Cinnamon	Beverages, desserts, fruits, meats, sweet potatoes, toast
Clove	Ham, desserts, pies, soups, tea, vegetables
Ginger, ground	Desserts, fruits, meats, poultry, sauces, vegetables
Ginger, preserved	Cakes, desserts, sauces, puddings
Mace	Cookies, desserts, seafood stews, sweet spice cakes
Mustard	Egg and cheese dishes, meats poultry, salad dressing sauces
Nutmeg	Cakes, cookies, fruits, desserts, meat, poultry, vegetables
Paprika	Garnishes, eggs, meats, poultry, seafood, salads, vegetables
Pepper, black	Good on any dishes that is not sweet

Table of Equivalents

FOOD	QUANTITY	YIELD
Apple	1 medium	1 cup sliced
Bread crumbs	3 to 4 slices bread 1 slice bread	1 cup dry crumbs ¾ cup soft crumbs
Cabbage	1 pound	4 cups shredded
Cheese	¼ pound	1 cup shredded
Cherries	1 quart	2 cups pitted
Crackers, graham	15	1 cup fine crumbs
Crackers, soda	16 22	1 cup coarse crumbs 1 cup fine crumbs
Cranberries	1 pound	3 to 3 ½ cups sauce
Cream, whipping	1 cup	2 cups whipped
Dried raisins, currants	1 pound	3 cups, seedless 2 ½ cups seeded
Dates	1 pound	2 ½ cups, chopped
Dry beans	1 cup	2 ½ cups cooked

Table of Equivalents

FOOD	QUANTITY	YIELD
eggs	5 medium	1 cup
	8 medium	1 cup
	12 to 14 medium egg yolks	1 cup
Flour	1 pound sifted	4 cups
Lemon	1	2 to 3 tablespoons juice
Macaroni, spaghetti, Noodles	½ pound	4 cups, cooked
Nuts, peanuts	5 ounces	1 cup
Pecans, chopped	4 ¼ ounces	1 cup
Halves	3 ¾ ounces	1 cup
Walnuts, chopped	4 ½ ounces	1 cup
Halves	3 ½ ounces	1 cup
Onions	1 medium	½ chopped
Orange	1	1/3 to ½ cup juice

Table of Substitutions

INGREDIENT	QUANTITY	SUBSTITUTE
Baking powder	1 teaspoon double-acting	1 ½ teaspoon phosphate or tartrate or ¼ teaspoon baking soda plus ½ cup buttermilk or sour milk
Butter	1 cup	1 cup margarine 7/8 to 1 cup hydrogenated fat plus ½ teaspoon salt 7/8 cup lard plus ½ teaspoon salt
Chocolate	1 square unsweetened	3 tablespoons cocoa plus 1 tablespoon shortening
Cream	1 cup coffee cream	3 tablespoons butter plus 7/8 cup milk
	1 cup heavy cream	1/3 cup butter plus 7/8 cup milk
Eggs	1 whole egg	2 egg yolks
Flour (For thickening)	1 tablespoon	½ tablespoon cornstarch or 2 teaspoons quick-cooking tapioca

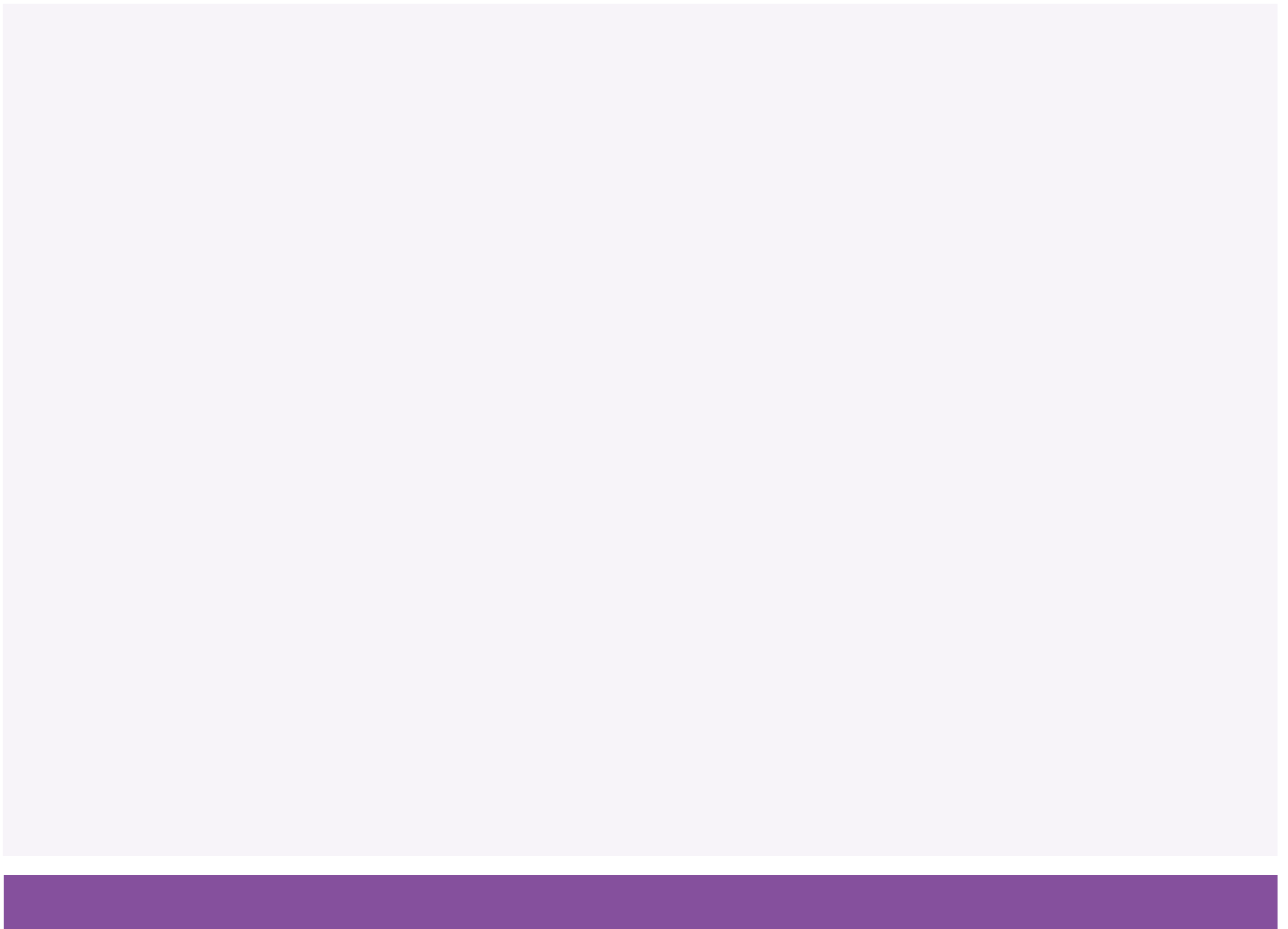
TABLE OF SUBSTITUTIONS

INGREDIENTS	QUANTITY	SUBSTITUTE
Flour	1 cup all purpose 1 cup cake flour 1 cup self – rising	1 cup plus 2 tablespoons cake flour 7/8 cup all purpose flour 1 cup flour, omit baking powder and salt
Herbs	1 tablespoon fresh	1 teaspoon dried
Honey	1 cup	1 to 1 ¼ cups sugar plus ¼ cup liquid
Milk	1 cup fresh whole	1 cup reconstituted nonfat dry milk plus 2 teaspoons butter
	1 cup whole milk	½ cup evaporated milk plus ½ cup water
	1 cup sour milk	1 tablespoon lemon juice or vinegar plus sweet milk to make 1 cup
Yeast	1 cake compressed	1 package or 2 teaspoons active dry yeast

Miscellaneous

*Accept my words and store up my
commands within you, turning your
ear to wisdom and applying your heart
to understanding.*

(Proverbs 2:1-2) KJV



*Click here to add a photo.
To remove this placeholder,
select it and hit delete.*

Playtime Dough

From: Delphina Hopkins-
Gillispie Serves:

Instruction

1. Mix in frying pan, liquid ingredients first. Between simmer and warm (toward simmer side),
2. Cook for about 5 minutes, stirring constantly until it forms a ball and follows the spoon.
3. Store in air right container.

Ingredients

1 c. flour
½ c. salt
2 tsp. cream of tartar
1 tsp. Wesson oil
1c. water
Food coloring

Christmas Craft Dough

From: Delphina Gillispie

Serves:

Instruction

1. Mix together. Roll out and use cookie cutters to cut out Christmas ornaments. Poke a hole at the top.
2. Bake at 200 degrees slowly until very hard.
3. Cool and paint.
4. Spray with varnish or sealer.
5. Hang on the tree.

NOTE: For fun, not for eating.

Ingredients

- 4 c. flour
- 1 c. salt
- 1 c. cool water

Psalm 23:5

*You prepare a table before me in the presence of my enemies; you **anoint** my head with oil; my cup overflows*

Formal Table Setting



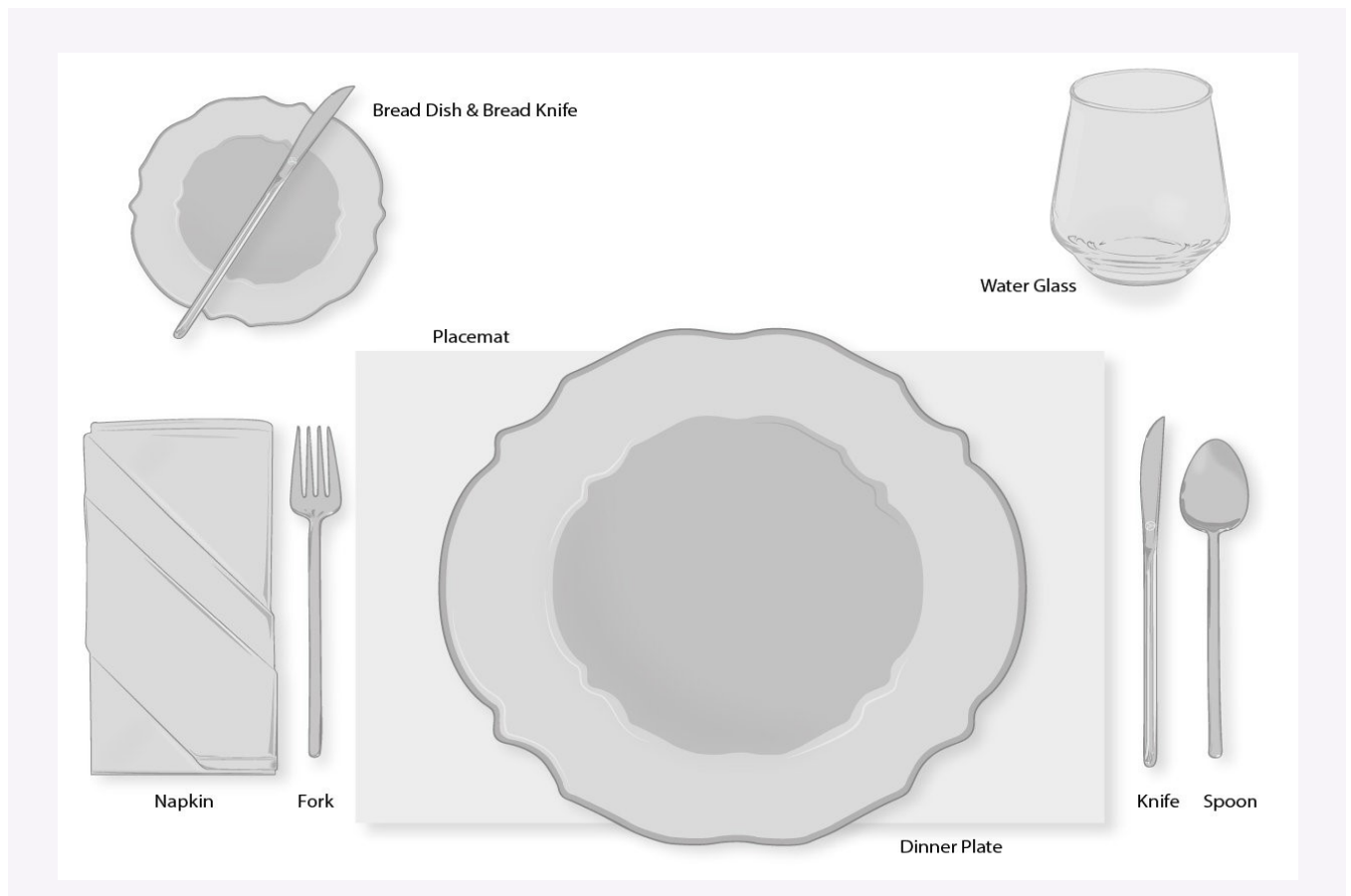
[Proverbs 9:2](#)

She has prepared her food, she has mixed her wine; She has also set her table;

Luke 22:30 (ESV)

³⁰ that you may eat and drink at my table in my kingdom and sit on thrones judging the twelve tribes of Israel.

Table Setting Guide/Placement



Quick Fixes

PRACTICALLY EVERYONE has experienced that dreadful moment in the kitchen when a recipe failed and dinner guests have arrived. Perhaps a failed timer, distraction or a missing or mis measured ingredient is the blame. These handy tips can save the day!

Acidic foods—Sometimes a tomato-based sauce will become too acidic. Add baking soda, one teaspoon at a time, to the sauce. Use sugar as a sweeter alternative.

Burnt food on pots and pans—Allow the pan to cool on its own. Remove as much of the food as possible. Fill with hot water and add a capful of liquid fabric softener to the pot; let stand for a few hours. You'll have an easier time removing the burnt food.

Forgot to thaw whipping topping—Thaw in microwave for 1 minute on the defrost setting. Stir to blend well. Do not over thaw!

Hands smell like garlic or onion—Rinse hands under cold water while rubbing them with a large stainless steel spoon.

Hard brown sugar—Place in a paper bag and microwave for a few seconds, or place hard chunks in a food processor.

Lumpy gravy or sauce—Use a blender, food processor or simply strain.

No tomato juice—Mix 1/2 cup ketchup with 1/2 cup water.

Out of honey—Substitute 1 1/4 cups sugar dissolved in 1 cup water.

Sticky Rice—Rinse rice with warm water.

Too Salty—Add a little sugar and vinegar. For soups or sauces, add a raw peeled potato.

Too sweet—Add a little vinegar or lemon juice.

Undercooked cakes and cookies—Serve over vanilla ice cream. You can also layer pieces of cake or cookies with whipped cream and fresh fruit to form a dessert parfait. Crumbled cookies also make an excellent ice cream or cream pie topping.

**HUGUELY FAMILY —FAVORITE RECIPES
FROM GENERATIONS PAST.**

**ENJOY THESE DELICIOUS RECIPES,
PREPARED WITH LOVE!**

***O TASTE AND SEE THAT THE LORD IS GOOD:
BLESSED IS THE MAN THAT TRUSTETH IN HIM.***

—Psalm 34:8

Genesis 1:29-30 English Standard Version (ESV)

²⁹ *And God said, “Behold, I have given you every plant yielding seed that is on the face of all the earth, and every tree with seed in its fruit. You shall have them for food.*

³⁰ *And to every beast of the earth and to every bird of the heavens and to everything that creeps on the earth, everything that has the breath of life, I have given every green plant for food.”
And it was so.*