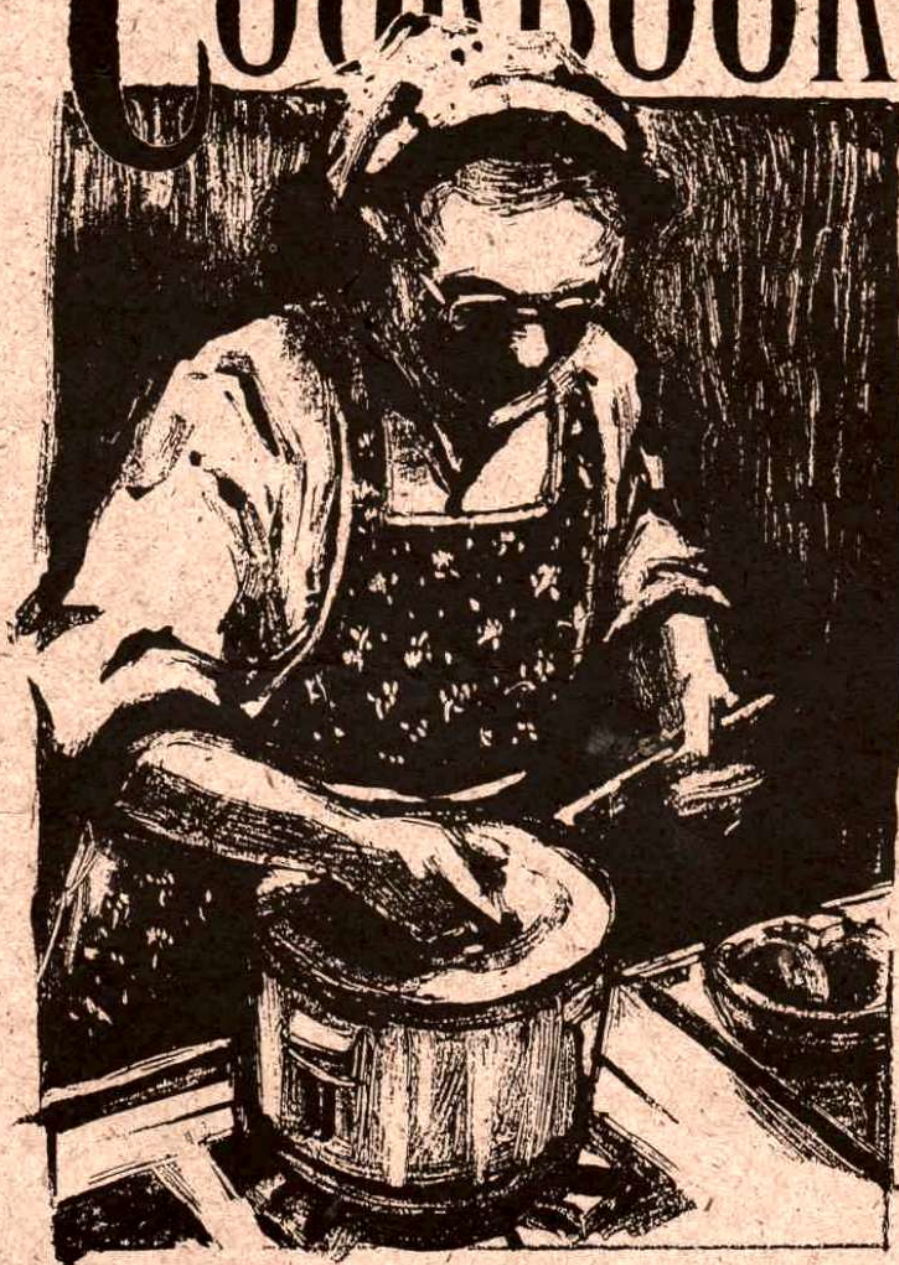


BUCKEYE  FEDERAL
Savings & Loan Association

COOKBOOK



A COLLECTION OF RECIPES FROM THE
EMPLOYEES OF BUCKEYE FEDERAL TO YOU.

It gives us great pleasure to bring you this,
our first Buckeye Federal cookbook.

We hope you enjoy this compilation of favorite
recipes from both the employees of Buckeye
Federal and various local celebrities.

We certainly enjoyed putting this book together
for you and we hope you'll use it for many years
to come.

Bon Appetit!



appetizing

BEAN DIP

- 2 cans bean w/bacon soup
- 1 pkg. taco seasoning
- 1 cup sour cream
- 8 oz. grated cheddar cheese
- 4 Tbsp. dried onion

Mix all together and bake at 350/ for 30 minutes. Serve with Nacho chips.

Debbie Ullrich

MELINDA'S SPINACH DIP

- 1 pkg. Mrs. Grass Homestyle Vegetable Dip and Soup Mix
- 1 cup sour cream
- 1 cup mayonnaise
- 1 (10 oz. pkg) frozen chopped spinach
- 1 small can (8 oz.) sliced water chestnuts, chopped

Thaw spinach. Rinse, drain and squeeze out excess liquid. Combine all the above ingredients. Mix thoroughly. Chill 3 hours, serve. Makes about 2½ cups.

Serving ideas: use as filling in Pepperidge Farm tiny party buns; use as a dip for carrots, celery, and other raw vegetables; cut out center of unsliced round loaf of bread, fill center with dip and use bread for dipping.

Jo Fry

'DADDY WAGS' KILLER BEAN DIP

- 1 lb. lean ground beef
- 1 lb. grated sharp cheddar cheese
- 1 large can refried beans
- 1 onion
- 1 medium jar of picante sauce
- 1 small can green chile peppers

Chop and brown the onion with the ground beef. Mix the onions and ground beef with the beans, peppers, picante sauce, and half the cheddar cheese. Season with hot sauce to taste (or in my case, until you can taste no longer.) Pour mixture into casserole, top with remaining cheddar cheese, bake until bubbling and serve with taco chips. Serves ten.

Mark 'Daddy Wags' Wagner
WLVQ-FM96

SHRIMP DIP

8 oz. cream cheese/room temperature
1 can undiluted cream of shrimp soup
4 green onions/chopped including tops

Cream the cheese with soup, add onion, warm in oven and serve with crackers or chips.

Dave Logan
610/WTVN

TACO DIP

1 lb. hamburger browned and drained
1 pkg. dry taco mix
1 can refried beans

Mix above ingredients and place in 8' square baking dish.

Top with:

1 cup sour cream
½ bottle green taco sauce
shredded cheddar cheese

Bake at 350/ until bubbly. Serve with nacho chips.

Note: I usually double this recipe and bake in 9x13x2 pan.

Michaëlle Carter

CHEESECAKE CREME DIP

2-8 oz. cream cheese
1-13 oz. marshmallow creme
1 tsp. ground orange rind
dash of ginger

Mix all ingredients together and chill. Serve with strawberries, melon, mandarin oranges, peach slices, apricots or any fruit.

Great for warm summer days.

Theresa E. Johnston

AVACODO TACO DIP

1—8 oz. pkg. cream cheese
½ cup sour cream
1 pkg. frozen avocado dip – thawed
1 Tbsp. milk
1 Tbsp. lemon juice
Tabasco to taste
Salt to taste

Mix above ingredients using an electric mixer.

1 head lettuce
1 large onion (or smaller to preference)

Shred lettuce, chop onion and combine with avocado mixture.
Top with shredded cheese and diced tomato. Serve with
tortilla chips.

Jill North

DILL DIP

1 cup sour cream
1 cup Hellman's Mayonnaise
1½ tsp. dill weed
1½ tsp. Beau Monde Seasoning
2 Tbsp. minced onion.

Mix and let set overnight. Serve with fresh vegetables.

Kim Borrer

RAW VEGETABLE DIP

½ cup sour cream
2/3 c mayonnaise
1 T. dry minced onion
1 T. dry parsley flakes
1 t. seasoned salt
1 t. dill weed
½ t. worcestershire sauce
1 t. accent
2 drops tabasco

Mix and refrigerate for couple hours. Serve with carrot sticks, celery sticks, broccoli, cauliflower, radishes, green onions, cucumber slices, cherry tomatoes, etc.

Ellen Hockman

ARTICHOKE DIP

2 cans artichoke hearts, drained and chopped
1 cup mayonnaise
1 cup parmesan cheese
½ tsp. hot sauce (optional)
½ tsp. worcestershire sauce (optional)

Fold all ingredients together. Put in casserole. Heat till hot in microwave—2 minutes. Put under broiler to brown top. Serve with crackers. Serves six.

Jack Hanna
Columbus Zoo

MANDARIN CHICKEN

4 chicken breasts, boned and cut into bite-size pieces
salt pepper and flour
butter
1 small can mandarin oranges, drained
2/3 cup orange marmalade

Dredge chicken pieces in flour, salt and pepper mix. Brown in butter. Drain. Heat oranges and marmalade, add chicken pieces and stir gently until heated through. Serve with toothpicks in a chafing dish. Serves: 8

MEXI CALI DIP

Blend together:

1 cup sour cream
2-8oz. cream cheese
2 soft peeled avocados (mashed)
½ cup hot taco sauce
1 tsp. garlic salt or powder

Spread 2 cans bean dip on large plate or 2 dinner size plates. Then top with the above mixture.

Garnish on top:

chopped lettuce
green onions
diced tomatoes
shredded cheese

Ellen Simpson

COLD CHEESE FONDUE

3 rolls Kraft 'Nippy' cheese/room temperature
1½ oz. blue cheese
3 Tbsp. butter
½ medium onion, chopped
1 clove garlic, chopped
1 tsp. Worcestershire sauce
3 dashes Tabasco (optional)
1 cup warm beer
1 round loaf rye bread

Blend all ingredients in blender until smooth. Pour cheese into hollowed out center of a round loaf of dark unsliced rye bread. Break off pieces of bread to dip. Serves 12.

BROCCOLI QUICHES

Pastry for 2-crust pie
2 T. butter or margarine, melted
½ 10-oz. pkg. frozen chopped broccoli, thawed
¼ lb. natural Swiss cheese, shredded
1 cup half-and-half
3 eggs
1 tsp. salt
1/8 tsp. pepper

Grease and flour muffin pan. Prepare pastry, roll dough about 1/8" thick. Using 3-inch round cookie cutter, cut dough in 36 circles. Line muffin pan cups with pastry, brush lightly with melted butter, refrigerate 30 minutes. Preheat oven to 400°. Drain broccoli and spoon 1 tsp. into each cup and top with cheese. In small bowl mix half-and-half, eggs, salt and pepper, spoon over broccoli. Bake 25 minutes, or until knife inserted in center of quiche comes out clean.

Debbie Gutman

SPECIAL SHRIMP

2 lbs. cooked, shelled and deveined shrimp
1 lb. mushrooms
1 quart Hellman's mayonnaise
1 medium onion, grated
Juice of 1 lemon
Salt and pepper
Parsley flakes
Capers

Combine mayonnaise, grated onion and lemon juice. Add shrimp and mushrooms; toss thoroughly. Marinate for 24 hours, stirring occasionally. Garnish with parsley flakes and capers. Serve in a large bowl with toothpicks.

Yield: 3 pounds

SAUSAGE STUFFED MUSHROOMS

- 1½ lbs. mushrooms (about 30)
- ½ lb. pork sausage meat
- ½ cup mozzarella cheese
- ¼ cup seasoned bread crumbs

Wash mushrooms, remove stems and chop stems. In 10 inch skillet, medium heat, cook sausage. Remove meat place on paper towel to drain. Spoon off all but 2 tablespoons drippings. In hot dripping over medium heat, cook stems until tender (10 minutes) remove skillet from heat; stir sausage, cheese and bread crumbs.

Fill mushroom caps with mixture. Place stuffed mushrooms in 15½x10½ jelly-roll pan. Bake 15 minutes at 350°.

Sheila K. Bell

SHRIMP HORS D'OEUVRES

- 1 lb. raw shrimp, peeled and deveined
- 2-8oz. pkgs. frozen artichoke hearts
- 8 Tbsp. olive oil
- 4-4oz. cans mushroom buttons
- 3 cloves garlic, finely chopped
- 1 tsp. salt
- 1 tsp. oregano
- 4 Tbsp. lemon juice

Blanch artichoke hearts for 2 minutes; drain. Heat olive oil and add shrimp, mushrooms, and artichoke hearts. Cook over medium heat until shrimp turn pink (about 5 minutes). Add remaining ingredients and heat through. Serve hot in a chafing dish. Serve with toothpicks.



COCKTAIL MEATBALLS

- | | |
|----------------------------|----------------------------|
| 1 lb. ground beef or chuck | ¼ t. pepper |
| ½ c. dry bread crumbs | ½ t. salt |
| ⅓ c. minced onion | ½ t. Worcestershire sauce |
| ¼ c. milk | ¼ c. shortening |
| 1 egg | 1–12oz. bottle chili sauce |
| 1 T. snipped parsley | 1–10 oz. jar grape jelly |

Mix ground beef or chuck, crumbs, onion, milk, egg and next four seasonings. Shape into 1" balls. Melt shortening in large skillet, brown meatballs. Remove and drain fat. Heat chili sauce and jelly in skillet until the jelly is melted. Add meatballs and stir until coated. Simmer 30 minutes. Serve hot in a chafing dish. Makes about 5 dozen.

Kathy Craig

BROCCOLI DIP

- 2–10 oz. pkgs. frozen chopped broccoli
- 2 T. butter
- 1 medium onion, chopped
- 3 ribs celery, chopped
- 1–4 oz. can mushroom, drained
- 1 or 2 rolls garlic cheese
- 1 can cream of mushroom soup
- 1/8 tsp. Worcestershire sauce

Cook and drain broccoli. Melt butter and saute onion, celery, and mushrooms. Melt cheese in a double boiler; add soup and Worcestershire sauce. Blend all ingredients together. Serve warm with chips or vegetables.

HOT SAUSAGE APPETIZER

- 1 lb. hot sausage
- 1 small jar Cheese–Whiz
- 3 cups Bisquick mix
- ½ cup milk

Thoroughly combine all ingredients in large mixing bowl. Shape into one-inch balls and place on ungreased cookie sheet. Bake at 400° for 15–20 minutes. These can be prepared ahead and frozen. Allow to reach room temperature and then bake in oven. Serves 50

Kathy Craig

HOT SEAFOOD DIP

1 stick butter
8 oz. cream cheese
1-6½ oz. crab meat or clams OR
2-3 ¾ oz. cans smoked oysters
tabasco, optional

Melt butter slowly; add cream cheese and stir until melted. Combine mixture well with a hand mixer or wire whip. Add seafood; reheat adding tabasco if desired, or thinning with milk if needed. Serve in a chafing dish with bread cubes for dippers.

"THE RECIPE"

1 lb. Jimmy Dean hot sausage
8 oz. grated cheddar cheese
1 loaf party rye bread

Brown sausage, add cheese into sausage, put tablespoon of mixture on slice of rye bread, heat under broiler until warm. This may be frozen prior to heating and then place under broiler until warm.

MARINATED MUSHROOMS

Mushrooms — washed and halved
1 onion sliced

Marinate mushrooms and onions 12 hours in Italian dressing.

Tom Forsha

BUTTER FRIED ZUCCHINI STICKS

1 cup sifted flour	2 Tbsp. oil
1 tsp. baking powder	1 lb. zucchini, cut into 3
½ tsp. salt	inch sticks
1 egg, lightly beaten	Oil for deep frying
1 cup milk	Hollandaise Sauce
¼ cup Parmesan cheese	

Sift flour with baking powder and salt. Combine egg, milk, and 2 tablespoons oil, slowly add to dry ingredients, beating until smooth. Put zucchini sticks lightly in flour, dip pieces, one at a time in batter. Fry in deep oil heated to 375° until golden brown, about 1 to 2 minutes. Drain on paper towels, sprinkle with more salt, if desired and Parmesan cheese. Serve with Hollandaise sauce. Makes 2 dozen.

HOLLANDAISE SAUCE

4 egg yolks
1 Tbsp. water or dry white wine
½ cup butter or margarine, softened
¼ tsp. salt
dash black pepper
1 Tbsp. lemon juice

Beat egg yolk until thick and light colored. Mix in water and transfer to top of double boiler set over barely simmering water. Heat and stir 2–3 minutes until warm, not hot, and eggs have begun to thicken. Add butter, 2 tablespoons at a time, beating continuously until well blended. Cook, beating 2–3 minutes until sauce thickens enough to coat back of spoon. Remove from heat and stir in salt, pepper and lemon juice

Kim Cessna



WAKIKI MEATBALLS

1 lb. ground beef
½ cup bread crumbs or oatmeal
¼ cup milk
2 Tbsp. chopped onion
1 tsp. salt
½ tsp. Worcestershire sauce
1 egg

Mix all ingredients, make into balls. Cook 400°, 20–25 minutes.

½ cup brown sugar
1 Tbsp. corn starch
13 oz. can pineapple chunks
⅓ cup vinegar
1 Tbsp. soy sauce
1 green pepper chopped

Mix brown sugar and cornstarch in skillet. Stir in pineapple with juice and vinegar and soy sauce, heat to boiling stirring constantly. Reduce heat and add meatballs, cook 10 minutes, add green pepper. Serve over rice. Serves 4.

Jennifer Breneman

SWEET & SOUR MEATBALLS

- 1 small jar of grape jelly
- 2 bottles of chile sauce
- 1 pkg. meatballs (frozen at Meijers)

Combine all in crockpot and simmer, stir occasionally.

Ingrid Borg

FRIED EGG ROLL

- | | |
|------------------------|-----------------------------|
| 24 egg roll wrappers | 3 cups fresh bean sprout |
| ½ lb. ground beef | 1 small yam thinly sliced |
| ½ lb. ground pork | lengthwise |
| 3 Tbsp. vegetable oil | ½ lb. green beans, cut |
| 3 clove garlic chopped | lengthwise |
| 1 small onion chopped | ½ of 1 small cabbage |
| 1 Tbsp. soy sauce | salt & monosodium glutamate |
| | to taste |

In a skillet saute garlic in oil until brown, add onion stir fry until cooked, then add ground pork, stir fry for 15 minutes, add ground beef, season with soy sauce, simmer for 5 minutes more, then add yam, green beans, bean sprouts stirring constantly until cooked. Mix in shredded cabbage, salt and monosodium glutamate to taste. Remove and drain, let it stand for 20 minutes, until cool.

On each wrapper add 1/ Tbsp. of meat and vegetable ingredients. Make roll 3/ inch long. Brush edge with water and tuck ends to seal. Fry in hot oil until golden brown.

Rona Diverte

SWISS CHEESE BITES

- ¾ lb. shredded swiss cheese
- ½ cup mayonnaise
- ½ small can mushrooms, chopped
- 7-8 slices bacon, fried & crumbled
- Party rye bread

Combine first 4 ingredients and spread on rye bread. Place on cookie sheet and broil until cheese is bubbly. Serves approximately 10.

Jym Ganahl
WCMH-Channel 4

BACON STUFFED MUSHROOMS

1 lb. large mushrooms
5 slices bacon, finely chopped
½ to 1 green pepper, finely chopped
1 medium onion, finely chopped
8 oz. cream cheese
Bread crumbs to cover

Clean mushrooms; chop stems and save for stuffing. Cook bacon until nearly done; add peppers, onions, and stems. Continue cooking until vegetables are tender. Blend in cream cheese. Place mushrooms in 9x13 pan. Fill each cap with stuffing and top with bread crumbs. Bake at 325° for 20 minutes. Serve hot. Yields approximately 24.

SAUERKRAUT BALLS

1 cup chopped onion	1 Tbsp. horseradish
2 Tbsp. butter	1 Tbsp. prepared mustard
1 lb. cooked ham, ground	1 tsp. salt
2 cups sauerkraut, drained, chopped	½ cup flour
2 Tbsp. finely chopped parsley	3 eggs, slightly beaten
2½ cups cracker crumbs	

Saute the onion in butter until tender. Add ham, sauerkraut, parsley, horseradish, mustard and salt. Mix well and add flour. Roll into one inch balls. Dip each ball into the eggs; roll in cracker crumbs. Deep fry in hot fat until golden brown. Keep in a warm oven until ready to serve.

BROCCOLI BREAD

- 1 loaf frozen bread dough (thaw in refrig over night)
- 2 box frozen broccoli spears/flowerettes
- 2 pkgs. sliced pepperoni
- 3 slices provolone cheese
- 2 pkgs. grated mozzarella cheese (4 oz.)
- 2 pkgs. grated colby cheese (4 oz.)
- 4 cups parmesan cheese

Roll out bread dough on floured pastry sheet to form a 14 inch circle. Defrost broccoli and chop if using spears. Lay provolone cheese on dough, next pepperoni slices, mozzarella cheese, broccoli, colby cheese and top with parmesan. Bring side and ends up to top and pinch to seal. Bake 350° 25 minutes. Let stand 10 minutes before slicing.

Terri Williams





Soups and Salads

CREAM OF BROCCOLI SOUP

- 1 Head Broccoli
- 8 oz. margarine
- 1 cup flour
- 4 chicken bouillon cubes
- 1 quart water
- 1 quart half & half cream

Steam broccoli, melt margarine in large pan, Mix in flour into a paste, dissolve bouillon cubes in water add to flour mixture, then slowly add half & half. Stir in cooked broccoli, add salt and white pepper to taste.

Mary Flood

BROCCOLI-MUSHROOM CHOWDER

- 1 lb. fresh broccoli
- 1 lb. fresh mushrooms
- 8 oz. butter or oleo
- 1 cup sifted flour
- 1 qt. chicken or beef stock*
- 1 qt. half and half
- 1 tsp. salt
- ½ tsp. pepper
- ½ tsp. tarragon leaves (crushed)

Clean and cut broccoli into ½' pieces, steam in ½ cup water until just tender, DO NOT DRAIN — set aside. Clean and slice mushrooms. Melt butter in saucepan over medium heat, add flour to make a roux, cook for 2–4 minutes. Add chicken or beef stock, stirring with wire whip, and bring to boil. Turn heat to low and add broccoli with water, mushrooms, half and half and spices, heat but DO NOT BOIL. Serves 8.

*Use homemade, canned or 4 bouillon cubes dissolved in 1 quart water.

Ric Large

MUSHROOM SALAD

- 3 boxes of mushrooms
- 2 bunches of parsley
- 1 whole clove garlic
- 4 Tbsp. olive oil
- 4 Tbsp. wine vinegar
- Juice of 1 fresh lemon
- Salt and pepper to taste

In a large salad bowl, thickly slice mushrooms; chop parsley; thinly slice garlic. Add olive oil, vinegar, lemon juice, salt and pepper. Toss lightly before serving.

Governor Richard F. Celeste

SPINACH SALAD WITH CELERY SEED DRESSING

10 oz. fresh spinach
2 to 3 scallions, chopped
1 lb. bacon, cooked crisp and crumbled
¼ lb. fresh mushrooms, sliced
1–11 oz. can mandarin oranges, chilled and drained
1–⅔ oz. bag slivered almonds, toasted

In large bowl combine spinach, scallions, bacon, mushroom, mandarin oranges and slivered almonds. Serve with celery seed dressing.

CELERY SEED DRESSING

⅔ cup sugar	½ cup tarragon wine vinegar
1½ tsp. salt	1 small onion, cut into chunks
1 Tbsp. paprika	1 cup vegetable oil
½ tsp. prepared mustard	1 Tbsp. celery seed

Process ingredients in food processor or blender until smooth.

Doug Adair & Mona Scott
WCMH-Channel 4

BROCCOLI'N BACON TOSS

1 lb. bacon, cut in ½' pieces
2–3 bunches fresh broccoli and/or cauliflower, diced
5 green onions, with tops, chopped
1–8 oz. can sliced water chestnuts, drained
½ cup grated cheddar cheese
½ – ¾ cup mayonnaise

Fry bacon til crisp. Drain on paper towels. In large bowl, combine broccoli, cauliflower, onions, water chestnuts, cheese and mayonnaise. Add bacon and mix.

Angela Pace
WCMH-Channel 4

JJ's HAMBURGER VEGGIE SOUP

- | | |
|--------------------------------------|------------------------------|
| 1½ lbs. of ground chuck
(browned) | 1 tsp. gravy master |
| 3 cups of water | ½ cup soy sauce |
| 3 medium carrots—chopped | 1 can whole tomatoes (28oz.) |
| 2 stalks of celery or bok choy | 1—2 cubes of beef bouillon |
| 1 large potato—diced | |

Break up tomatoes w/fork, add more water depending on consistency you prefer, simmer together till veggies are tender. Serve w/slices of cracked wheat, pumpkin or nut bread.

JJ. Jeffries
WLVQ-FM 96

CRANBERRY JELLO

- 1 Large pkg. cherry jello
- 2 cups hot water

Dissolve jello in hot water. Add 1-10 oz. package frozen strawberries till thawed. Then add:

- 1 can whole berry cranberry sauce
- 1 small can crushed pineapple (including juice)

Pour into mold and refrigerate until set.

Adelle Faulkner

WEE WILLY'S 7UP SALAD

- 1—7 oz. bottle of 7up
- ¼ lb. miniature marshmallows
- 1 pkg. lime jello
- 2—3 oz. pkgs. cream cheese
- 1 cup crushed pineapple
- ¾ cup mayonnaise
- ½ pint whipped cream

Combine 7up and marshmallows in sauce pan. Cook over medium heat until marshmallows are melted. Add jello to hot mixture and stir until dissolved. Cream cheese with fork and stir in jello mix. Beat until smooth; add pineapple. Chill until slightly thick, add mayonnaise and whipped cream. Stir into thick mixture. Pour into lightly oiled 2 quart mold. Chill until firm.

Bill Weber
WMNI 920 AM

ANTIPASTA SALAD

½ lb. pepperoni	1 lb. small shells
½ lb. hard salami	½ cup halved green olives
½ lb. romano cheese	½ cup halved black olives
½ lb. provolone	
¼ cup red wine vinegar (approximately)	
1/8 cup juice from green olives (approximately)	
¾ cup oil (approximately)	
salt, pepper, garlic, parsley (to taste)	

Cook shells, until slightly firm, drain and set aside in large bowl. Dice cheeses (these cheeses are strong and taste better when cut into small pieces), add to noodles. Cube meats, and add to mixing bowl. Halve olives and add to mixing bowl. Mix all ingredients into mixing bowl. The seasonings and oil and vinegar are really to taste. You might like to add a couple of diced cloves of garlic. Refrigerate and serve. Serves 6.

Kathleen & Peter Grasso

GREEN SALAD

⅔ cup sugar
8 oz. pkg. cream cheese, melted
1 cup coconut
1 cup small marshmallows
½ cup nuts
1–2# can drained, crushed pineapple
2 pkgs. dream whip, prepare as directed (add 2–3 drops of green food coloring)

Mix all ingredients and refrigerate.

Debbie Atrostic

CURRIED CHICKEN SALAD

¼ cup canned crushed pineapple
4 tsp. mayonnaise
1 tsp. lemon juice
¼ tsp. curry powder
Dash salt & pepper
8 oz. skinned and boned cooked chicken cut into 1" pieces
½ medium cucumber, pared, seeded, diced
½ small apple, cored and diced
2 medium green bell peppers, cut into halves
Lettuce leaves

Combine pineapple, mayonnaise, lemon juice, curry powder, salt and pepper. Add chicken, cucumber, and apple; toss to combine. Divide mixture into 4 equal portions and place 1 portion in each pepper half. Serve each person 2 stuffed pepper halves on lettuce leaves.

FROZEN FRUIT SALAD

- 1–3 oz. pkg. cream cheese
- 2 Tbsp. cream
- 2 Tbsp. lemon juice
- 1 cup crushed pineapple
- 1 cup orange slices (mandarin or regular)
- ½ cup royal ann cherries—seed and quartered
- ½ cup chopped pecans
- ½ cup mayonnaise
- 1 cup whipped cream
- 2 Tbsp. sugar
- ½ tsp. salt
- ½ cup maraschino cherries—chopped

Mix cheese with cream. Add mayonnaise, lemon juice and salt. Combine pineapple, cherries, oranges, sugar and nuts then fold in whipped cream. Pour into freezing tray and freeze without stirring. Serves 8.

Lisa Kendle



SPINACH—APPLE TOSS'a l'ORANGE

- 8 oz. fresh spinach
- 1 tart red apple
- ½ cup crisp fried bacon, crumbled
- ½ cup mayonnaise
- ¼ cup frozen orange juice concentrate, thawed
- 1 small can of mandarin oranges, drained

Wash spinach repeatedly in sinks of cold water until no grit appears in bottom of sink. Remove stems and tear into bite—size pieces. Dry and chill. Just before serving, core and quarter unpared apple. Slice thinly. Toss with spinach and bacon. Mix mayonnaise and juice concentrate. Pour over salad and add oranges for garnish. Serves 4, easily doubled.

GREEN AND GOLD SLAW

1½ cup shredded, unpeeled zucchini
1½ cup shredded carrots
¼ cup minced green pepper
1 cup crushed pineapple canned in juice, drained
1 tsp. Dijon mustard
¼ cup mayonnaise
1 Tbsp. wine vinegar
4 tsp. sugar
salt and pepper to taste

Mix well. Serves small army.

Dave Riggs

FIESTA SALAD

1 lb. hamburger
1 pkg. taco seasoning mix
1 onion (chopped)
1 head lettuce
radishes, carrots, olives, grated cheese, mushrooms as desired
Salad dressing — oil—garlic or oil—vinegar

Tear lettuce in small pieces and place in a large bowl. Add other salad items, set aside. In a skillet, brown hamburger and chopped onions. Add taco seasoning packet and mix well. Remove from heat and drain. Place hamburger mixture in with the salad and toss. Add dressing and toss again.

12 HOUR SALAD

1 head lettuce
1½ cups finely chopped celery
2 green peppers cut in rings
1 cup chopped red onion
1 pkg. (10 oz.) frozen green peas (partially cooked)
1 cup mayonnaise
1 cup sour cream
3 Tbsp. sugar
1 cup shredded cheddar cheese
½ lb. bacon, cooked and crumbled

Shred lettuce into 9x13 pan or large glass bowl. Layer celery, peppers, onions and peas on top. Mix mayonnaise and some sour cream together and spread over top. Sprinkle sugar, cheese and bacon on top. Top with foil and refrigerate 8–12 hours.

Kim Borrer



FROZEN FRUIT SALAD

- 1 can cherry pie filling
- 1 can Eagle brand milk
- 1 can crushed pineapple (#2)
- 1–8 oz. carton Cool Whip
- 2 cups mini marshmallows
- 2 Tbsp. lemon juice
- 1 cup chopped nuts

Combine all ingredients and freeze in 9x13x2" pan.

Michaelle Carter

SPAGHETTI SALAD

- 1 lb. Linguini
- 16 oz. Kraft Zesty Italian dressing
- 16 oz. jar McCormack's or Durkee salad dressing with cheese
- 3 medium ripe tomatoes, chopped
- 2 small red onions, chopped
- 2 large green peppers, chopped
- 1 large cucumber, sliced and quartered
- 1 large package fresh mushrooms, sliced

Prepare linguini according to package directions. Drain linguini and place in large mixing bowl. Quickly (so that noodles do not sick) add dressings and vegetables and mix well. Refrigerate for 24 hours, stirring occasionally. Serves 6–8.

Jacqui Everhart

OVERNIGHT LAYERED SALAD

- 1 medium head lettuce
- 1 cup celery
- 1 small onion
- 6 slices bacon
- 1–10 oz. pkg of frozen peas
- 6 boiled eggs
- 2 cups salad dressing
- 2 Tbsp. sugar

Tear lettuce and spread on bottom of 9x13 dish. Chop celery and spread on top of lettuce. Dice onions, spread over celery, cook bacon until crisp and crumble over onions. Sprinkle frozen peas over bacon. Boil eggs and slice, spread over peas. Mix salad dressing and sugar, spread over layers. Let set overnight.

Kathy Oney

SPRING PEA SALAD

- 10 oz. fresh or frozen peas
- 1 cup diced celery
- 1 cup chopped fresh cauliflower flowerettes
- ¼ cup diced green onion
- 2 Tbsp. chopped pimento (optional)
- 1 cup chopped cashews (or macadamia or sunflower seeds)
- ¼ cup crisp cooked crumbled bacon
- ½ cup sour cream
- 1 cup prepared ranch dressing
- ½ tsp. Dijon mustard
- 1 small clove garlic, minced

Rinse peas in hot water (or steam). Combine vegetables, nuts and bacon with sour cream. Mix dressing, mustard and garlic together; pour over salad mixture. Toss gently and chill. Serves 4.

Debbie Stemen

CRANBERRY JELLO MOLD

(Best if prepared 48 hrs. ahead)

- 3 small pkgs. and king red jello (sugar free works well too)
- 16 oz. can crushed pineapple
- 1 cup crushed walnuts or pecans
- 1 can whole berry cranberries

Drain crushed pineapple BUT SAVE JUICE. Boil water and add juice to equal 4½ cups of water — add to jello — stir until dissolved. Add pineapple, berries and nuts and mix very well. **Lightly** grease jello mold pan with mayonnaise. Refrigerate for a minimum of 48 hours. **To remove from mold:** Set mold in warm water for only 15–20 seconds. Wet knife and go around mold to loosen. Turn over onto serving plate. Garnish center with grapes or apricots.

Lauren Lee Salgaller

PASTA SALAD

2 cups tri-colored macaroni, cooked, drained & cooled
10–15 black olives, sliced
10–15 green olives, sliced
¾ cups frozen peas, thawed
1 medium tomato diced
1 oz. pepperoni
2–4 oz. cheese (swiss or sharp)
1 cup broccoli (do not cook)

Wet well with 7 Seas Viva Italian dressing. Toss well and refrigerate. Other veggies can be used.

Betty Bell

HOLIDAY TURKEY SALAD

11–12 cups diced cooked turkey
12 hard boiled eggs chopped finely
4 cups finely chopped celery
2½ cups mayonnaise
3 Tbsp. lemon juice
1½ tsp. pepper
1 tsp. salt
1 tsp. paprika
1 bunch fresh parsley finely chopped

Combine turkey, eggs, parsley and celery in a large bowl. Combine next 5 ingredients mix well. Spoon over turkey mixture and toss gently. Cover and chill thoroughly. Garnish with paprika and parsley sprigs. (You can also add chopped toasted pecans.

PASTA SALAD

1— 16 oz. shell macaroni, cooked and rinsed
10 oz. jar green olives chopped
½ cup chopped celery
1 green pepper chopped
8 oz. pkg. pepperoni chopped
8 oz. mozzarella cheese diced
1 tsp. basil
1 tsp. oregano
Italian salad dressing

Combine first 6 ingredients. Sprinkle with basil and oregano. Toss with salad dressing. Marinate overnight. Serve at room temperature.

Mike McMennamin

PASTA SALAD

1 lb. rotini (spiral) pasta or vegetable spirals
1 cup snow pea pods
¾ cup green beans
1 cup flowerette of broccoli and cauliflower
1 cup zucchini

Dressing

½ cup olive oil
¼ cup lemon juice
2 Tbsp. fresh parsley — chopped
1 clove garlic minced
1 tsp. oregano

Additional ½ jar capers

Boil pasta for 12— 15 minutes depending on desired firmness. Clean and cut vegetables into bite— sized pieces. Steam vegetables for 8 minutes: suggestion is to start with broccoli, cauliflower and green beans, after 2 minutes, toss snow pea pods on top; after 2 more minutes place zucchini on top, continue to steam for remaining 4 minutes.

Whip together dressing ingredients; drain pasta, combine with steamed vegetables. Pour dressing over mixture while it is still hot; add capers. Toss well, cover and let set at room temperature for 1 hour. Serves about 12 for a side dish.

Bob Strouse

“JELLO SALAD”

- 1 large cherry or strawberry jello
- 1 large cool whip
- 1 large fruit cocktail drained
- 1 small crushed pineapple drained
- mini marshmallows

Prepare jello per instructions on box. When partially set, stir in the cool whip and fruit. Put marshmallows on top and chill. Makes tons!!

SPECIAL SALAD

- 24 large or 2 cups mini marshmallows
- 2 cups water
- 1 pkg. red jello
- 1 can fruit cocktail drained
- 1 small can crushed pineapple drained
- 1 cup nuts (optional)
- ½ pt. whipped whip cream
- 1 large cream cheese

Melt marshmallows and water in a double boiler. Pour over jello and stir until dissolved. Chill until thick. Add cocktail, pineapple and nuts. In another bowl, whip cream until thick. Add softened cream cheese. Add jello and fruit and beat until smooth. Chill until thick. Serves 10. Easy and worth the little effort.

Lisa Kendle

MOLDED CRAB SALAD

- 2 pkgs. cream cheese (3 oz.)
- 1 cup tomato soup
- ½ cup green pepper, ripe olives and onions chopped
- 1 cup mayonnaise
- ½ cup boiling water
- 1 box lemon jello (3 oz.)
- 1 cup crab meat

Cream the cheese. Boil soup and add jello dissolved in water. Add soup mixture gradually to cheese, and beat until smooth. When cool, add the rest of the ingredients, pour into mold, and chill until firm.

This salad turns out a very pretty pink, and makes a good company lunch. Quick and easy, serves 6–8 people.

Valerie Miller

MOLDED SALAD

- 1 pkg. (3 ozs.) lime flavored gelatine
- 1 cup hot water
- 1 cup fruit syrup and water
- 1 Tbsp. vinegar
- 1 cup cottage cheese
- 1 cup canned fruit cocktail, or other fruit (drained)

Dissolve gelatine in hot water then add the liquid and vinegar. Divide into 2 equal portions. Chill 1 portion until partially set; fold in cottage cheese. Chill. In the 2nd portion, chill and then fold in fruit. Spoon over jellied cheese. Chill until set. Makes 8 to 9 salads.

Mary Banks

PASTA SALAD

- 1 red pepper — ¼" diced
- 1 green pepper — ¼" diced
- 1 medium red onion — ¼" diced
- 1 bunch broccoli — cut in small pieces
- 1 zucchini — ½" thick & quartered
- ¼ jar of medium to hot Italian peppers
- 1 lb. bag of Tortellini
- 1 lb. bag of Rotini — Mixed
- ¼ lb. pepperoni — diced
- ¼ lb. Cappacoli Ham — diced
- ¼ lb. mozzarella cheese — cubed
- ¼ lb. provolone cheese — cubed

Cook pasta according to package directions but do not over cook. Mix above ingredients and add Good Seasons Italian Salad dressing to taste. Cover and let set for at least 24 hours. Stir occasionally to mix. Serves 8-12.

Georgia Barfield

7-UP GELATIN SALAD

- 2 small boxes lemon jello
- 2 cups 7-up
- 1 cup crushed pineapple (drain juice)
- 2 cups boiling water
- 1 cup tiny marshmallows

Mix jello and boiling water in 9x12 pan or dish, let cool add beverage; fold in marshmallows and pineapple and place in refrigerator until set.

Topping:

2 Tbsp. butter
1 egg
1 cup pineapple juice
2 Tbsp. flour
¼ cup sugar
1 cup whipping cream
1 small pkg. Philadelphia cream cheese
walnuts (optional)

Combine butter, flour, egg, sugar and pineapple juice. Cook until mixture thickens. Let set until cool. Whip cream and fold in with mixture.

Spread cold topping over jello. Grate cream cheese over this and sprinkle with nuts. Cream cheese can be grated easily if frozen

Kim Borrer





vegetables

ELEGANT ASPARAGUS

4 cups fresh asparagus, cut up or 2 pkgs. frozen cut (8 oz.)
1 can cream of shrimp soup
½ cup sour cream
2 Tbsp. shredded carrots
1 Tbsp. grated onion
1/8 tsp. pepper
½ cup stuffing mix
1 Tbsp. butter, melted

Cook asparagus and drain. Combine soup, sour cream, carrots, onion and pepper. Fold in asparagus. Turn into 1 quart baking dish. Combine stuffing mix and melted butter; sprinkle around edge of asparagus mixture. Bake at 350° for 30 to 35 minutes. Serves 6.

PEAS WITH BACON AND WALNUTS

¼ lb. bacon (5 slices)
½ cup walnuts, large pieces
½ cup chopped onion
2 (10 oz.) pkgs. frozen peas
1 tsp. salt
1/8 tsp. thyme
1/8 tsp. pepper
¼ cup water

Fry bacon, break into pieces. Saute walnuts in 2 T. bacon grease for 1 minute. Remove with slotted spoon. Add onion, saute til clear. Add peas, seasonings and water. Cook according to directions on package of peas. Drain off and discard any remaining cooking liquid. Add bacon pieces and walnuts, toss lightly and serve at once. Serves 6-8.

Sam Wyche
Cincinnati Bengals

ALFREDO

½ cup BUTTER
2/3 cup cream
1¼ cup Kraft parmesan cheese
¼ tsp. salt and pepper
chopped parsley

Boil 1/2 to 3/4 lb. alfredo noodles.

Melt butter, add cream, remove from heat. Add cheese, seasoning and parsley. Stir until well blended. Mixture will be lumpy. Pour over noodles. Serves 4.

Kathy Krupa



BROCCOLI AND CHEESE CASSEROLE

2 10 oz. pkgs. frozen broccoli

1/2 stick butter

1 lb. Velveeta cheese

Topping:

1/2 stick butter

1 tube Ritz crackers

Cook broccoli and place in bottom of a 8x8 baking dish. Melt 1/2 stick of butter and pour over broccoli. Cut cheese in small pieces and place over broccoli.

Crush Ritz crackers in bowl. Melt 1/2 stick butter and mix with crackers. Pour over broccoli and cheese. Bake at 350° for 30 minutes.

Kim Borrer

BROCCOLI CASSEROLE

10 oz. chopped frozen broccoli

8 oz. sour cream

1/2 pkg. Lipton Onion soup mix

Boil broccoli, drain. Mix remaining ingredients into broccoli. Bake 30 minutes at 350°. Serves 4.

Jennifer Breneman

BBQ BEANS

- | | |
|--------------------------------|-----------------------------|
| 2 cans (16 oz.) pork and beans | 1 Tbsp. Worcestershire |
| 1 cup canned tomatoes, drained | 1 tsp. seasoned salt |
| 1 cup apple cider | 1 tsp. dry mustard |
| ½ cup cider | ½ tsp. pepper |
| ½ cup brown sugar | ¼ tsp. monosodium glutamate |
| ½ onion chopped | |
| 2 Tbsp. horseradish, optional | |

Mix all ingredients in shallow 3 quart baking pan. Bake uncovered at 350° for 1½ to 2 hours. Serves 10 to 12.

Jennifer Breneman

LIMA BEAN CASSEROLE

- 2 boxes frozen lima beans
- 1 can mushroom soup
- 1 small container onion rings
- butter
- pepper

Combine the frozen lima beans with the mushroom soup, add butter and pepper to taste. Pour into a casserole dish, place onion rings on top and cook at 375° for 20 minutes.

DILL CARROTS

- 6 to 8 carrots, peeled
- 1 cup sliced onion
- 1 clove garlic finely minced
- ¼ cup oil
- 1 Tbsp. flour
- 1 can cream of celery soup
- 1 cup milk
- ½ tsp. dill seed
- 1 tsp. sugar
- Salt, pepper and garlic powder to taste

Cut carrots into julienne strips; a food processor may be used. Saute carrots, onion and garlic in oil for 5 minutes. Sprinkle with flour. Stir in soup and milk. Add dill and sugar. Simmer covered until carrot are tender. Season to taste with salt, pepper and garlic powder. Serves 6.

Kathy Oney

BROCCOLI CASSEROLE

2 or 3 pkgs. frozen broccoli
1 can cream of mushroom soup
½ cup miracle whip
1 Tbsp. lemon juice
½ cup grated sharp cheddar cheese
1 jar chopped pimento

Topping:

1 cup crushed cheese crackers
¼ cup slivered almonds

Heat in butter.

Cook and drain broccoli, mix soup, miracle whip, lemon juice, cheese and pimento. Top with topping mixture and bake 350° for 20 minutes.

SCALLOPED CORN

1 can cream style corn
1 can whole kernel corn
salt, pepper and sugar to taste
2 eggs

Mix well. Add 1 ⅓ cups milk, 1 cup cracker crumbs (saltines). Dot with butter and bake at 350° for about an hour.

Diana Colburn

BAKED CANDIED SWEET POTATOES

8 medium sweet potatoes
½ tsp. salt
¾ cup tiny marshmallows
¼ cup margarine
⅓ cup brown sugar

Scrub potatoes, remove 'woody' parts, slice off ends, boil in water 20 min. just until tender. Drain, peel and cut in ½" slices. Layer one half of potatoes, margarine, salt and brown sugar in 1 quart casserole dish, then repeat layer. Bake uncovered, 30 to 40 minutes until glazed in 375° oven. Sprinkle marshmallows on top, bake 5 minutes longer or until browned. Serves 6.

TANGY BROCCOLI SPREAD

5 oz. frozen chopped broccoli
1 Tbsp. finely chopped green onion
dash of salt
(skim milk, if needed)
¼ cup water
1/8 tsp. crushed dried tarragon
1 cup low fat cottage cheese
few dashes hot pepper sauce

Bring broccoli, water, green onion, tarragon and salt to a boil, reduce heat, cover and simmer 3 to 4 minutes until tender but still crisp. Drain THOROUGHLY.

Drain cottage cheese, reserving liquid. Place broccoli mixture in blender with 3 Tbsp. of cottage cheese liquid (use skim milk to get 3 Tbsp. if necessary). Blend until smooth. Gently stir in cottage cheese and hot pepper sauce. Makes 20 tablespoons. (12 calories per tablespoon!)

Pat Beesler

STUFFED EGGPLANT

1 large eggplant	salt and pepper to taste
2 slices bacon	buttered bread crumbs for garnish
1 Tbsp. butter	
1 can (4 oz.) mushroom pieces, drained	
1 small onion, chopped	
1 clove garlic, minced	
½ cup half and half cream or evaporated milk	

Cut lengthwise slice off top of eggplant. Remove pulp and cube, leaving shell ½" thick. Cook cubes in boiling water 10 minutes; drain. Cook bacon, reserving drippings; drain on paper towel. Melt butter in bacon grease; add mushrooms, onion and garlic and brown. Place mushroom mixture and bacon in blender and chop coarsely. Add eggplant cubes and blend. Add cream and blend. Season with salt and pepper. Fill eggplant shell and top with crumbs. Bake uncovered at 350° for 45 to 55 minutes. Serves 4 to 6. Filling may also be baked in buttered 8" square dish.



TWICE BAKED POTATOES

4 medium baked potatoes
2 slices american cheese, halved diagonally
2 Tbsp. margarine
paprika
milk

Cut a lengthwise slice from the top of each potato. Discard skin from slices put potato from tops in bowl. Gently scoop potato out of shells and add to bowl. Mash potatoes, add margarine. Beat in enough milk to make a **stiff** mixture. Season with salt and pepper. Lightly pile potato mixture into shells. Place in baking dish. Bake in 425° oven 20 to 25 minutes until lightly browned. Lay cheese slice on each, sprinkle with paprika. Bake 2 to 3 minutes longer, until cheese melts.

Pat Beesler

CALIENTE GREEN BEANS

1 green pepper, chopped
1 large onion, chopped
1 can (4 oz.) green chilies, minced
2 Tbsp. bacon drippings
1 can (16 oz.) cut green beans, drained
1 can (16 oz.) whole tomatoes
1 can (4 3/4 oz.) tomato puree
Salt and cayenne to taste
1 cup grated cheddar cheese

Saute green pepper, onion and green chilies in bacon drippings until tender. Add green beans, tomatoes, tomato puree, salt and cayenne. Cook slowly for 1 hour until almost dry. Pour into a buttered 1½ quart casserole and top with cheese. Bake, uncovered, at 350° for 15 minutes, or until cheese melts. Serves 8.

Erika Kahler

HOLIDAY MASHED POTATOES

3 lbs. potatoes, cooked and drained (12 medium potatoes)
8 oz. cream cheese
¼ cup margarine
½ cup sour cream
½ cup milk
2 eggs lightly beaten
¼ cup onions finely chopped
1 tsp. salt
dash of pepper

Mix milk, eggs, onions and set aside. Drain cooked potatoes, mash using cream cheese, margarine and sour cream. Add milk, egg and onion mixture, salt and pepper. Put into greased round baking dish, MUST refrigerate at least 2 hours before baking. (It's best if you cool for a day). Bake at 350° for 45 to 60 minutes or until lightly browned. Serve HOT.

Dan Moffett



MUSHROOMS IN SOUR CREAM

- 2 lbs. mushrooms, cleaned
- ¼ lb. butter
- 1 whole onion, peeled
- 1 Tbsp. minced parsley or
- 1 tsp. dried parsley flakes
- ½ tsp. granulated beef bouillon
- 1 tsp. salt
- ½ tsp. pepper
- 1 Tbsp. flour
- 1 carton (8 oz.) sour cream

Cut very large mushrooms in half. Saute in butter about 2 minutes. Add onion and parsley; cover and simmer gently for 15 minutes. Remove onion. Add bouillon, salt and pepper; stir gently. Sprinkle flour over mushrooms and stir. Add sour cream; heat, but do not boil. Serves 4 to 6.



HOLIDAY STUFFED POTATO BOATS

Bake desired number of potatoes. Let cool until you can handle them easily. Then slice off small lengthwise portion from side of each potato then scoop out potato insides to form a boat. Place insides into a mixing bowl and add milk, sour cream, butter, salt, pepper, onion salt, garlic and chives. Whip this mixture together until creamy, then re-stuff potatoes and bake for 20 minutes. Top with chives and serve.

NOTE: There are no exact measurements with this recipe — it is suggested for 6 potatoes use ½ cup milk and 1 pint sour cream. Add spices to taste.

Erika Kahler

GOURMET SPINACH

¼ lb. bacon
1 large onion, chopped
3 pkgs. (10 oz.) frozen spinach
8 oz. cream cheese
salt and pepper to taste
2 tomatoes, sliced
bread crumbs to garnish

Cook bacon and crumble. Saute onions in bacon drippings; drain. Cook spinach according to directions and drain well. Mix spinach, onions, cream cheese, salt and pepper. Pour into a 9' square glass dish. Place tomatoes on spinach mixture. Sprinkle bacon and bread crumbs on top. Bake at 350° for 25 to 30 minutes or until hot throughout. Serves 8.

HOT POTATO SALAD

6-8 medium potatoes, boiled, cooled and cubed
7-8 pieces of bacon, fried
½ lb. Velveeta cheese crushed
1 large diced onion
1 cup Miracle Whip (increase to 1¼ cup if using 8 potatoes)
½ tsp. mustard
salt and pepper to taste

Grease casserole with shortening. Combine and mix well, all ingredients, except bacon. Top with crumbled bacon. Bake at 350° for 45 minutes.

Bob Lukasiewicz

TOMATO AND BROCCOLI BAKE

4 ozs. cavatelli or macaroni
1 medium onion, thinly sliced
1 clove garlic, minced
2 Tbsp. butter or margarine
5 medium tomatoes, peeled, seeded, and chopped
1 cup snipped parsley
½ cup chicken broth
¼ tsp. dried oregano, crushed
¼ tsp. dried basil, crushed
2 cups fresh or frozen broccoli
1 cup shredded cheddar cheese (4 oz.)

Cook pasta in boiling salted water 8 to 10 minutes; drain well. In saucepan cook onion and garlic in butter or margarine till tender. Add the tomatoes, parsley, broth, oregano, basil and $\frac{1}{4}$ tsp. salt. Bring to boiling. Add broccoli. Cover; simmer 4 minutes. Add pasta to tomato mixture. Turn into an 8x8x2" baking dish. Bake covered in a 375° oven for 15 minutes. Sprinkle with cheese. Bake uncovered 5 minutes more. Makes 6 to 8 servings.

SOUR CREAM CABBAGE

1 small head cabbage, cut finely
1 egg
1 cup sour cream
2 Tbsp. sugar
2 Tbsp. vinegar

Fry cabbage in shortening (butter or fat), until tender but not brown. Mix egg, sour cream, sugar and vinegar together. Pour over cooked cabbage and heat thoroughly. Don't cook on too high heat because sour cream mixture will curdle.

Doris Berube

ENGLISH PEA CASSEROLE

2 large cans peas, well drained
 $\frac{1}{4}$ tsp. garlic powder
1 cup sour cream
1 can mushroom soup
1 pkg. yellow cheese, grated
1 cup saltine crackers, finely crushed
 $\frac{1}{4}$ cup butter
1 can french fried onions

Mix peas, garlic powder, sourcream and mushroom soup together. Put all in casserole and bake for 15 minutes. Top with yellow cheese, then cracker crumbs, last put 1 can onions over melted butter and cook for 15 minutes more at 350° or until it bubbles.

ZUCCHINI CASSEROLE

4 medium zucchini, cut in $\frac{1}{3}$ " slices
 $\frac{3}{4}$ cup carrot, shredded
 $\frac{1}{2}$ cup onion, chopped
6 Tbsp. butter
2½ cups herbed stuffing bread or cubes
1 can condensed chicken soup
 $\frac{1}{2}$ cup sour cream

Cook zucchini in boiling salted water until tender. Drain. In saucepan cook carrot and onion in 4 tablespoons butter until tender. Remove from heat, stir in 1½ cups herbed stuffing, the soup and sour cream. Gently stir in zucchini, turn into a 1½ quart casserole. Melt the remaining butter, add 1 cup stuffing, and sprinkle over casserole. Bake at 350° for 30 to 40 minutes.

Doris Berube

TOMATO CASSEROLE

- 10 tomatoes
- 2 onions
- 1 box better cheddar crackers
- 1 pkg. garlic and herb croutons
- 1 stick butter
- 1 lg. sour cream

Slice tomatoes and layer half of them in a baking dish, chop onion and layer on top of tomatoes, crush cheese crackers and layer on top on onion. Repeat this process. Bake this for ½ hour at 350° Remove from oven, spread sour cream over casserole, then sprinkle with croutons and drizzle melted butter over entire casserole. bake 20 minutes more. Serve.

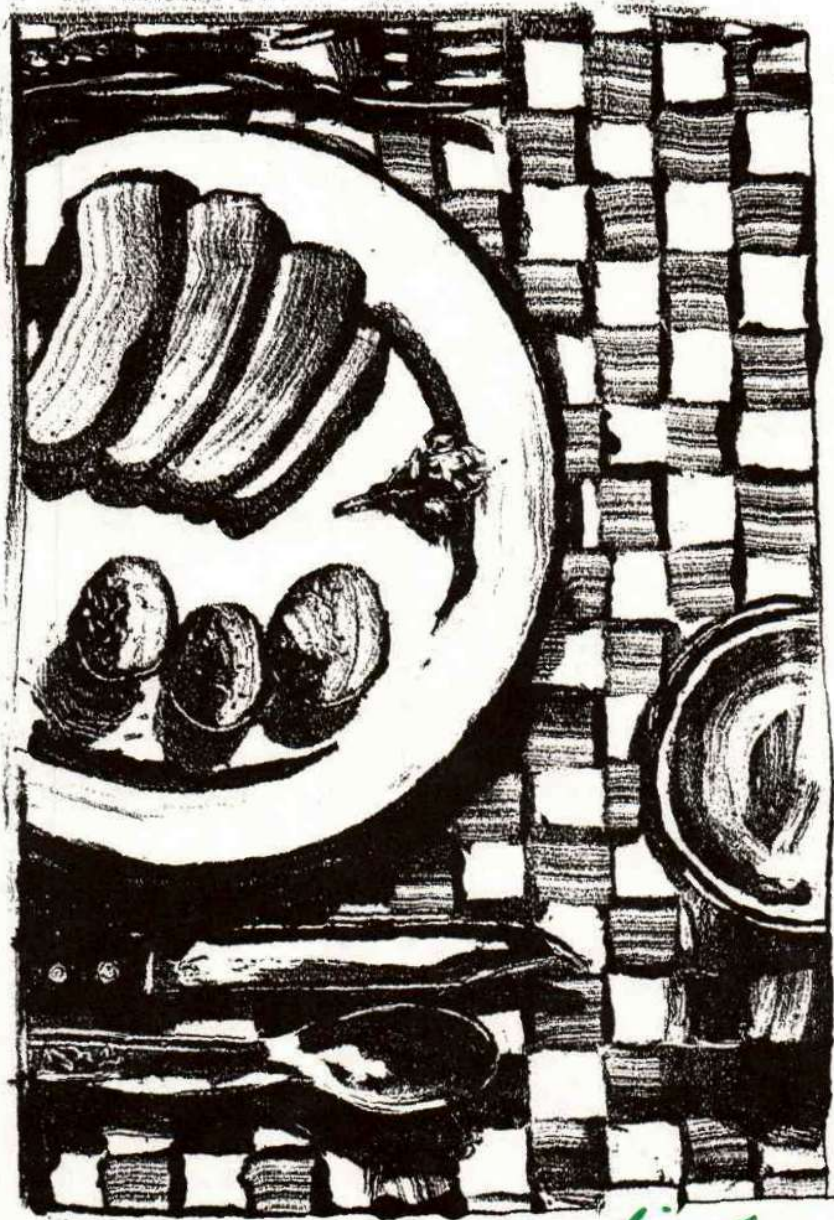
SQUASH CASSEROLE

- 2 lbs. yellow squash
- 1-8 oz. sour cream
- 4 medium carrots, grated
- 1 medium onion, chopped
- 1 can cream of mushroom soup
- 1 pkg. herb stuffing mix, divided
- 1 jar (4 oz.) chopped pimentos
- 1 can (4 oz.) mushrooms, optional
- Salt and pepper to taste
- 1 stick margarine



Cook squash, drain and mash. Add other ingredients except half the stuffing and margarine. Mix well and pour into 2 quart casserole. Melt margarine and mix with remaining stuffing. Sprinkle on top of casserole. Bake at 350° for 40 minutes or until brown and bubbly around edges. Serves 6 to 8.

Erika Kahler



main dishes

HAWAIIAN ISLANDS CHICKEN

2¼ lbs. cut up frying chicken
½ cup juice packed crushed pineapple
3 Tbsp. reduced calorie Thousand Island salad dressing
2 Tbsp. reduced sodium soy sauce

Brown chicken skin side up in a 400° oven or over coals on a grill. Arrange browned chicken skin side up in shallow metal baking dish. Combine remaining ingredients and spoon over chicken. Cover with foil and bake at 350° until tender, about 25 minutes, basting occasionally with sauce. Makes 6 servings, 280 calories each.

Karen Kean

LOUISIANA CHICKEN

Chicken	¼ cup flour
½ tsp. salt	2 cups chicken stock
½ tsp. cayenne	¼ cup thinly sliced green olives
½ cup vegetable oil	¼ cup dry sherry
4 Tbsp. butter	¾ lb. fresh mushrooms chopped
optional – artichoke hearts	

Season and fry the chicken in the oil until evenly browned, drain and set aside on heated platter. Meanwhile in another skillet melt butter over moderate heat. When foam subsides add mushrooms and stirring cook 5 minutes or until tender but not browned, set aside. Pour off all but 4 Tbsp. of fat remaining from chicken, then add flour, mix well, stirring constantly with wire whisk, pour in chicken stock slowly, cook over high heat until it boils, thickens and is smooth. Reduce heat to low and simmer 2–3 minutes. Stir in mushrooms, olives, sherry and simmer for a minute to let them heat through. Ladle sauce and vegetables over chicken – serve at once.

Erika Kahler

CHICKEN DIVAN

Cook in salt water until done 4 chicken breasts. Remove from bone and cut in small pieces. In casserole put one large bag of cut frozen broccoli (cooked ahead of time in salt water) add the cut up chicken. To two cans of creamed chicken soup add 1 cup of mayonnaise. Mix together, pour over chicken. Use one large pkg. of shredded cheddar cheese and spread over mayonnaise, creamed chicken mixture. Sprinkle with pepper or paprika over cheese. Bake at 350° until cheese is melted and bubbly. (I use Marzetti's Blendaise – the flavor is different).

Dawn Miller

BAKED CHICKEN SALAD

- 1 canned whole chicken, boned
- 1 can cream of celery soup
- 3 hard boiled eggs
- 1 Tbsp. minced onion
- $\frac{3}{4}$ cup mayonnaise
- 2 cups chopped celery
- $\frac{1}{2}$ cup slivered almonds
- crumbled potato chips

Combine first 7 ingredients in casserole; cover with crumbled potato chips. Bake for 45 minutes at 350°. Serves 8–10.

Valerie Miller

CHICKEN DIVAN

- 4 whole chicken breasts cooked
- 2 small or 1 large pkg. frozen broccoli, or fresh
- 2 cans cream of chicken soup
- 1 cup salad dressing Hellman's
- 2 tsp. lemon juice
- $1\frac{1}{2}$ pkgs. cheddar cheese
- $1\frac{1}{2}$ cups rolled Ritz cracker crumbs

Cook broccoli til not quite tender, spread in buttered dish $8\frac{1}{2} \times 11'$ or larger, add salt and pepper to taste. Put cooked chicken on top, mix salad dressing, 2 tsp. lemon juice, soup, pour over chicken and broccoli. Add shredded cheddar cheese and rolled crackers over top. Bake at 375° 1 hour or more. Serves 8.

Barbara Trenz

CHICKEN PIZZA

- 1–6 oz. can tomato paste
- 1 can condensed cream of mushroom soup
- 1 pkg. plain pizza mix
- $\frac{1}{2}$ tsp. salt
- pepper
- 5 cups chopped cooked chicken
- grated parmesan cheese

Combine tomato paste, soup, sauce from pizza mix, salt and pepper. Simmer about 20 minutes. Prepare pizza crust by package directions and pat into a pizza pan. Add chicken to sauce; spread evenly on crust; sprinkle with cheese. Bake in a moderate oven 375° 30 minutes or until crust is browned. Makes 6 to 8 servings.

Jade Maynor

CHICKEN/TURKEY STUFFING

½ loaf bread	¼ cup milk
1 small onion	1 tsp. mustard
2 celery stalks	1 tsp. sage
3 Tbsp. oil	2 eggs
salt and pepper	

Lay bread out on tray to dry (best overnight), break into pieces, set aside; chop onion and celery cook in oil until limp. In a separate bowl mix egg, milk and seasoning. Join bread pieces, cooked celery and onions, and liquid mixture, mix well. Stuff turkey or chicken, following cooking instructions.

Kathy Krupa

CHICKEN PICCATA

2 whole skinned and boned chicken breasts, halved lengthwise	
dash of salt and pepper	
¼ cup flour	1 garlic clove, minced
4 Tbsp. butter or oleo	¼ cup dry white wine
1 cup fresh sliced mushrooms	¼ cup chicken broth
1 tsp. lemon juice	2 Tbsp. chopped parsley

Place chicken between 2 pieces of plastic wrap. Pound chicken to ½" thickness. Sprinkle chicken with salt and pepper; coat with flour. In a large skillet brown chicken in 3 Tbsp. of butter over medium heat about 5 minutes or till lightly golden. Remove from skillet, add remaining butter to skillet and cook mushrooms and garlic till tender. Return chicken to pan; add wine, broth and lemon juice. Simmer for 7 to 10 minutes, stirring occasionally till sauce slightly thickens. Top with parsley. Serves 4.

Carol Fritz

CHICKEN PAPRIKA

1 frying chicken cut up
butter or lard, size of an egg
1 tsp. red paprika
½ pt. sour cream
salt and pepper to taste
1 medium onion chopped

1 egg
½ cup water
flour
Boiling water
½ tsp. salt



Place onion in warm shortening. Fry until it starts to brown. Add paprika, chicken, salt and pepper, add 1 cup water. cover and cook over low heat. Cook about 30 to 45 minutes until chicken is tender. Turn off heat.

Dumplings: Mix egg and one cup water. Add enough flour to make a dough that is stiff enough to cut with spoon. In 3 qt. saucepan boil some water. When it starts to boil add 1 tsp. salt, cut dough by ½ tsp and drop into boiling water. Boil 5 to 10 minutes. Drain and add sour cream to juices slowly over low heat. Add dumplings to juice. Ready to serve.

Julie Turza

CHICKEN BREASTS W/BROCCOLI & PEACHES

4 chicken breasts	¼ cup parmesan cheese
salt and pepper	¼ cup salad dressing
¼ cup oleo	(Miracle Whip)
1 cup sour cream	¼ cup minced green onions
4 canned peach halves	1 clove garlic, minced
1 pkg. cooked frozen broccoli	1 tsp. paprika

Season chicken with salt and pepper. Melt oleo in small skillet add onions and garlic and saute a few minutes. Stir in paprika and turn chicken in the mixture until well coated. Place in shallow baking dish, cover loosely with foil and bake for 1 hour. Remove from oven and arrange drained broccoli and peaches around chicken. Mix sour cream and salad dressing and spoon over peaches and chicken. Sprinkle with cheese and place under broiler for 6—8 minutes or until cheese starts to brown. Serves 4.

Erika Kahler

TEE'S TANTALIZING CHICKEN VERONIQUE

- | | |
|------------------------------|--------------------------|
| 2 whole chicken breasts | 1 Tbsp. flour |
| 2 Tbsp. butter and mushrooms | 1 cup seedless grapes |
| 1 cup sliced fresh mushrooms | ¼ cup dry white wine |
| 2 Tbsp. sliced green onions | Hot cooked rice |
| ⅓ cup chicken broth | (grapes & wine optional) |

Skin and bone chicken lengthwise. Cut chicken into one inch pieces, set aside. In wok, melt butter over medium/high heat. Stir fry mushrooms and green onions in butter, until soft. Add chicken pieces and stir fry about 5 minutes or until chicken is done. Blend broth and flour, add to chicken mixture. Cook and stir until thickened and bubbly. Stir in grapes and wine, heat through. Serve at once over rice. Makes 4 to 5 servings.

Robert Barry

DEVINE CHICKEN DIVAN CREPES

- | | |
|-------------------------------------|-----------------------------------|
| ¼ cup flour | 2 tsp. worcestershire sauce |
| ¼ cup butter | 1 cup grated swiss cheese |
| 2 cups chicken broth | 2 cups dairy sour cream |
| 3 cups grated cheddar cheese | 2 pkgs. frozen broccoli spears or |
| 12-14 cooked crepes | 2 lbs. fresh broccoli, cooked |
| 2 to 2½ cups chopped cooked chicken | |

Melt the butter in a sauce pan over medium to low heat. Stir in the flour until the mixture bubbles, then add broth and worcestershire sauce until the mixture thickens. Add two cups of grated cheddar cheese and lower heat slightly. Place sour cream into a medium bowl and add the hot cheese sauce stirring constantly to make smooth. In a large shallow baking dish (a lasagna pan works great) place cooked broccoli and chicken on each individual crepe. Spoon sauce mix into each crepe and fold over. Pour the remaining cheese sauce over crepes, sprinkling remaining cheddar cheese and swiss cheese on top of crepes and sauce. Cover with aluminum foil and heat in 350° oven for 20-25 minutes. Don't overcook.

Jim Finnerty

QUICK CHICKEN & NOODLES

- 1 pkg. of noodles
- 1-6½ oz. can of white chicken
- 1 can of cream of chicken soup

combine chicken and cream of chicken soup, add 8 oz. of water, add noodles. It may be necessary to add enough water to cover the noodles. Cook on low until noodles are tender.

Ruth Stauch

BREAST OF CHICKEN A LA PARMIGIANA

4 chicken breasts, boned and skinned
1 egg
¼ cup milk
Italian bread crumbs
butter
1 jar Prego or Ragu spaghetti sauce
sliced swiss cheese
sliced mozzarella
parmesan cheese
dried parsley flakes

Heat oven to 350°. Pound boned, skinned chicken breasts fairly flat. Dip in beaten eggs and milk then roll in bread crumbs. Saute in butter in skillet. Layer bottom of large casserole with sauce, then chicken, cover each with a slice of swiss and a slice of mozzarella. Put more sauce on top and sprinkle with parmesan and dried parsley. Bake 30 minutes. Serves 4.

Erika Kahler

QUICK QUICHE

1 frozen pie crust	3 eggs
diced ham, chicken, turkey or vegetable	½ cup milk
shredded cheese, swiss, cheddar or colby	

Spray glass pie plate with PAM. Put frozen pie crust in dish and microwave on HIGH for 45 seconds. Remove from micro and puncture crust several time with fork. Cook crust again for 5 minutes on MEDIUM. Remove from micro. Layer bottom of crust with meat or vegetable. Cover that layer with shredded cheese. Blend eggs and milk in blender. (This makes the quiche lighter and quicker to cook). Pour into crust. Salt and pepper to taste. Cook for 15 minutes on MEDIUM. Turn every 5 minutes unless using a turntable.

Deanna Stoneburner

CHICKEN BROCCOLI CASSEROLE

Make small amount of dressing and put on bottom of 13x9" pan. One chicken boiled and cut up in pieces. 2 pkg. frozen broccoli, 2 cans cream of chicken soup thinned with a little milk. Layer chicken, broccoli until all used up. Over all pour mushroom soup. Top with Velveeta cheese. Bake at 350° for 1 hour.

CHICKEN MACARONI CASSEROLE

3 cups cut up cooked chicken
2 cans mushroom soup
1 can mushrooms
pimentos (optional)
2 cups uncooked macaroni
1 pt. milk
1 small pkg. of Velveeta cheese

Put all in bowl and mix together. Put in a 13x9" pan and let set in refrigerator overnight. Before putting in oven, brown bread crumbs and put on top. Bake 1 hour at 350°.

Rita Carter



CHICKEN WITH PEPPERS & SAUSAGE

2 whole skinless, boneless chicken breasts	
½ lb. sweet Italian sausage	½ tsp. dried thyme leaves
1 large red pepper	salt and pepper
1 large yellow pepper	3 Tbsp. olive or salad oil
1 medium red onion	thyme sprigs for garnish
4 tsp. Balsamic or red wine vinegar	

In 12" skillet over medium heat, heat sausages and ¼ cup water to boiling; cover and cook 5 minutes. Remove cover; cook until sausages are browned, about 20 minutes, turning sausages frequently and pricking them to release fat. Cut each pepper into 1½" wide strips; cut red onion into thin wedges. In 3 quart saucepan over medium heat, in hot olive oil, cook peppers, onion and thyme about 10 minutes or until fork tender, stirring frequently. Cut each chicken breast in half; sprinkle lightly with salt and pepper. With slotted spoon, remove sausages to paper towels to drain and cool slightly; thinly slice sausages diagonally. In sausage drippings remaining, cook chicken breasts until tender, about 10 to 15 minutes. Add vinegar, vegetable mixture and sliced sausages. Heat through, garnish with thyme sprigs.

MEXICAN CHICKEN CASSEROLE

1 large bag nacho cheese Doritos	½ cup green pepper
1 chicken cooked	½ cup chopped onion
2 cans cream of chicken soup	1 cup broth
1½ cups grated cheddar cheese	1 tsp. garlic salt
1 can tomatoes	1 tsp. chili powder

Pour crushed doritos in bottom of well greased 9x13' dish. Pour broth over doritos, layer chicken, onion, green pepper and ½ of the cheese. Mix remaining ingredients and pour over top. Bake at 350° for 30 minutes. Top with remaining cheese and bake until melted. Serves 10.

Karla Hayes Croswell

WOK RECIPES

CURRIED CHICKEN AND RICE

1-2½-3 lb. broiler-fryer chicken, cut up
2½ cups water
1 medium onion, chopped
1 Tbsp. curry powder
1¼ cups long grain rice
¼ cup snipped dried apricots
1 tsp. instant chicken bouillon granules
½ tsp. salt
¼ cup peanuts or cashews
paprika

Sprinkle chicken pieces lightly with salt and pepper. In wok combine chicken, water, onion, and curry powder. Bring to boiling; reduce heat. Cover and simmer 20 minutes. Skim excess fat from cooking liquid. Stir rice, apricots, chicken bouillon granules, and salt into chicken in wok. Return to boiling. Reduce heat; cover and simmer 20 minutes more or till rice and chicken are done. Sprinkle with peanuts or cashews and paprika. Makes 6 servings.

NO PEEK CHICKEN

1½ cups uncooked rice	10 pieces uncooked chicken
salt and pepper to taste	1 can cream of onion soup
2 Tbsp. dried minced onions	1 can cream of celery soup
1 can cream of mushroom soup	paprika
2 soup cans of water	

Grease a 13x9x2" pan. Sprinkle rice on bottom, salt and pepper to taste. Sprinkle with minced onion. In bowl, mix mushroom, celery soup with water. Pour on rice. Put chicken on top of soup, then spoon onion soup on top of chicken. Sprinkle with paprika. Cover, bake 2½ hours at 350°. NO PEEKING.

Shelba Brannan

CHICKEN SANDWICHES

- 1 small can chicken – 5 oz.
- ¼# Velveeta Cheese – softened
- 1 tsp. minced onion
- 1 tsp. minced mango
- 1 tsp. minced olives
- ¼ cup salad dressing

Mix everything together. Fill 5 buns. Wrap in Reynolds Wrap. Bake 15 minutes at 350°. Can make ahead of time.

TERIYAKI CHICKEN

- 2½ to 3 lbs. broiler–fryer chicken cut up
- ½ cup soy sauce
- ¼ cup dry sherry
- 1 garlic clove, minced
- 2 Tbsp. chili sauce
- 2 Tbsp. brown sugar
- 2 tsp. grated gingerroot

Rinse chicken pieces; pat dry with paper towels. To marinate, place chicken pieces in a plastic bag; set in a deep bowl. combine soy sauce, sherry, garlic, chili sauce, sugar, and gingerroot. Pour soy sauce mixture over chicken; close bag. Marinate in the refrigerator for 6 hours, turning occasionally. Remove chicken pieces, reserving the marinade. Place chicken pieces in a nonmetal baking dish, skin side down, with the meatiest portions toward outside of dish. cover with vented clear plastic wrap. Micro on 100% power for 10 minutes, giving dish a half turn after 5 minutes. Immediately transfer chicken to the barbecue grill. Brush with marinade. Cook over coals for 10 to 14 minutes; turning occasionally. Makes 4 servings. IN OVEN; place chicken skin side down, bake uncovered at 350° for 40–45 minutes turning occasionally.

Betty Bell

CURRY CHICKEN DELIGHT

- 4 whole chicken breasts, skinned, halved lengthwise, and boned
- 1/3 cup flour
- 4 slices bacon
- 1/4 cup honey
- 2 Tbsp. prepared mustard
- 1/2 tsp. salt
- 1/2 tsp. curry powder

Hot cooked long grain and wild rice or hot cooked rice

Rinse chicken; pat dry with paper toweling. Coat chicken pieces with flour. In skillet cook bacon till crisp. Drain bacon on paper towel; crumble and set aside. Reserve drippings. Add chicken to skillet; slowly brown chicken on all sides in hot drippings about 10 minutes. Transfer chicken to an 8x8x2" baking dish. Bake uncovered at 350° for 30 minutes. Combine honey, mustard, salt, curry powder; drizzle over chicken in baking dish. Bake uncovered 15 minutes more. Top with crumbled bacon. Serve with hot cooked rice. Makes 8 servings.

CHICKEN CORDON BLEU

- | | |
|---|-------------------------|
| 6 medium chicken breasts, skinned and boned | |
| 1 pkg. (8 oz.) swiss cheese slices | 1/2 cup dry white wine |
| 1 pkg. (8 oz.) sliced cooked ham | 1 chicken bouillon cube |
| 3 Tbsp. flour | 1 Tbsp. cornstarch |
| 1 tsp. paprika | 1 cup whipping cream |

Spread chicken flat; fold cheese and ham slices to fit on top. Fold chicken over filling and fasten with toothpicks. Mix flour and paprika; coat chicken with mixture. Cook chicken in margarine over medium heat until browned on all sides. Add wine and bouillon. Reduce heat to low; cover and simmer 30 minutes. Transfer to a serving dish; remove toothpicks. Blend cornstarch and cream until smooth; gradually stir into skillet. Cook, stirring constantly, until thickened. Serve over chicken.

Holly Stir

CHICKEN & HAM ROLL UPS

- Boneless chicken breasts
- ham slices
- 2 Tbsp. oleo
- 1 can cream of chicken soup
- 1/4 cup white wine

Place chicken between 2 sheets of waxed paper, flatten with flat side of knife. Top each with slice of ham. Roll up and secure with toothpick. In skillet, brown roll ups in oleo. Stir in soup and wine, cover and cook over low heat 20 minutes or until tender. Stir occasionally.

Karen Kean



BANANA SHRIMP CURRY A LA CHEF BONNARD

6 medium onions, sliced thin	½ cup hot water
6 Tbsp. butter or margarine	¼ tsp. salt
3 or 4 tsp. curry powder	2 medium bananas, sliced
1½ lb. shrimp, cooked & clean	1 cup milk
1 chicken bouillon cube	3 cups cooked rice

Cook onions in skillet over low heat in butter until clear and golden, add curry powder and milk. Dissolve bouillon in hot water; add with salt. Cook over medium heat 10 minutes, add bananas. Cook 10 minutes longer, stirring occasionally. Serve over hot rice and hot shrimp. Accompany with flaked coconut, chutney, chopped peanuts, grated hard boiled egg, raisins, to sprinkle on top as desired.

John Fisher
WLVQ-FM 96

"BOB'S BURRITO"

2½ lbs. lean beef roast
3-10½ oz. cans chicken broth
6-3½ oz. cans chopped green chiles (4 mild, 2 hot)
1-16 oz. can tomatoes, chopped
12 white flour tortillas
2-16 oz. cans refried beans
flour
8 oz. pkg. grated cheddar cheese
3 cups shredded lettuce
3 tomatoes chopped

For best results, add one can hot and one can mild green chiles and beef to large pot with two cans chicken broth and enough water to cover $\frac{1}{2}$ to $\frac{3}{4}$ of roast with liquid. Cook as you would any pot roast. Add third can of broth to maintain liquid level in pot. When meat begins to fall apart at the touch of a fork, add the rest of the chiles and canned, chopped tomatoes. Simmer for twenty additional minutes. REMOVE ROAST FROM POT AND SHRED BEEF, REMOVING ANY VISIBLE FAT. Replace in pot. Spread each tortilla with heated refried beans (do not use it all, save about half to serve with the burritos.) Use a slotted spoon to spread beef mixture on tortilla. Be careful to drain well. Save remaining liquid for sauce. Bake uncovered at 350° for 15 minutes or until hot. Thicken sauce with flour and spoon over burritos. Top with grated cheese and dollops of sour cream and chopped tomato. Serve with more sour cream on the side.

This does take a lot of time, but if you love mexican, and like it with just enough heat to form tiny beads on your forehead, you'll love this! For those who like it real hot, add more hot chiles to roast when you begin to prepare the beef and keep a jar of salsa handy for topping.

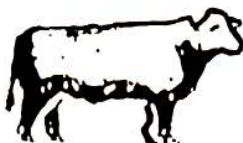
Bob Simpson
WSNY "Sunny 95"

HAM AND CHEESE SANDWICHES

- 1-1½ lbs. chipped ham
- ½ lb. swiss cheese slices
- ¼ lb. margarine
- 2 Tbsp. prepared mustard
- 1 Tbsp. poppy seeds
- 1 Tbsp. worcestershire sauce
- 1 small onion, finely diced or 1-2 Tbsp. of minced onion
- 12 large buns sliced

Melt margarine, mix with all ingredients except ham and cheese. Separate buns, spread mixture on both halves. Place ham and cheese on bottom half of buns and replace top. Wrap in foil and refrigerate if desired OR bake at 350° for 15-20 minutes when freshly made; 350° for 30 minutes if refrigerated.

Bob Lukasiewicz



SLOPPY JOE

2 lbs. ground beef
¼ cup chopped onion
¼ cup chopped green pepper
1 small can tomato paste
2 tomato paste cans of water
¼ cup ketchup
¼ cup Worcestershire sauce
salt and pepper to taste

Brown beef, onion and green pepper in large skillet. Drain off grease. Add remaining ingredients and bring to a boil. Reduce heat and simmer until no longer soupy. Serve on grilled sandwich buns.

Connie Wintrich

VEAL ROLLS & OLIVES

8 Tbsp. butter
1 cup soft fresh crumbs made from French white bread –
pulverized in blender
½ cup finely chopped onions
½ lb. lean cooked smoked ham, finely chopped
1 hard cooked egg finely chopped
¼ tsp. crumbled dry thyme
1/8 tsp. cayenne
½ tsp. salt
8–6x4" veal scallops 4 oz. each, 3/8" thick pounded to ¼"
thick
¼ cup flour
2 Tbsp. vegetable oil
1 cup chicken stock
½ cup pitted green olives

Melt 4 Tbsp. butter in skillet, add bread crumbs until crisp and golden, brown and put in bowl. Melt other 2 Tbsp. butter, add onions cook till soft but not brown, scrape entire content of skillet of bread crumbs. Add ham, egg, thyme, cayenne and salt, toss together gently but thoroughly, set skillet aside. To roll each veal spread about ¼ cup of stuffing mixture on each in a band about 1" from narrow end of scallop. Roll tightly and tie with kitchen cord and turn in flour to coat. Melt 2 Tbsp. butter with oil, brown veal rolls on all sides and when done transfer to a plate. Pour chicken stock into remaining fat in skillet and bring to a boil over high heat, scraping sides and bottom of pan. Stir in olives, return veal rolls to skillet. Cover tightly, reduce heat to low and simmer for about 1 hour or until veal is tender. Transfer veal rolls to platter and pour sauce over them, serve at once.

Erika Kahler

QUICHE

1-9" pie shell, pre-baked
3 eggs
2 cups light cream (half & half)
¼ tsp. salt
½ cup grated sharp cheese
½ cup cooked diced ham
½ cup chopped onion
1 Tbsp. butter
¼ tsp. pepper
½ cup diced swiss cheese
¼ tsp. nutmeg
4 slices bacon, cooked, drained and crumbled

Whip eggs; beat in cream, salt, pepper and nutmeg. Sprinkle cheese, ham and bacon into pie shell. Dot with tablespoon butter, then pour in eggs and cream mixture. Bake at 350° for 25 minutes or until center is done, firm when tested with a knife. May be too much for one pie. Bake rest of liquid in another small pie pan. Can be served warm, hot or cold. Serves 4.

Sheila K. Bell

JOHNNY MARZETTI

1 lb. pork steak dices
1 can cream of tomato soup
1-6 oz. pkg. noodles
3-4 onions
¾ Tbsp. crisco
1 Tbsp. water

Put diced pork in roaster with cooked noodles, pour soup over top, crisco and water. Simmer until done. Grate small pkg. Velveeta cheese over top. Bake at 350° for 1½ hours. Add water if mixture become too dry. Serves 6.

Jimmy Crum
WCMH-Channel 4

SALISBURY STEAK

2 lbs. ground beef	2 Tbsp. parsley
¾ cup chopped onion	1 tsp. salt
¼ cup chopped green pepper	¼ to ½ tsp. tabasco
5 Tbsp. butter	2 tsp. worcestershire sauce
¾ cup bread crumbs	¼ cup beef broth

Saute onion and peppers in 2 Tbsp. butter; soak bread crumbs in ¼ cup beef broth for 5 minutes. Combine meat, onions and peppers, soaked crumbs, parsley, salt, tabasco sauce, worcestershire sauce, mix well. Shape beef mixture into 8 patties, melt remaining butter in skillet and brown patties. Transfer to buttered baking dish. Add mushroom sauce. Bake, covered 45 minutes to 1 hour at 350°

MUSHROOM SAUCE

1—16 oz. pkg. mushrooms
2 Tbsp. butter
2 cans golden mushroom soup
¼ cup beef broth
1 cup half and half
¼ tsp. tabasco sauce
½ tsp. Beau Monde seasoning

Saute mushrooms in butter, combine soup, beef broth, half and half, tabasco sauce and beau monde seasoning. Add to mushrooms, bring to a boil stirring frequently. Pour over browned beef patties and bake as directed.

Daniel Moffett

TUNA MACARONI MORNAY

1 pkg. (8 oz.) elbow macaroni, cooked and drained
1 can (6½ oz.) tuna, undrained
1 pkg. (10 oz.) frozen chopped spinach, thawed and well drained
3 Tbsp. butter
1 small onion, chopped
2 Tbsp. flour
1 tsp. dry mustard
1 can (13 ¾ oz.) College Inn Chicken broth
1 pkg. (8oz.) American processed cheese, shredded

In large bowl, mix macaroni and tuna, layer is with spinach, in a 2 quart casserole. In sauce pan, in hot butter, saute onion. Blend in flour and mustard. Gradually add chicken broth and cook, stirring constantly, until smooth and thickened. Stir in cheese until melted. Pour over macaroni and mix lightly with fork. bake in pre—heated oven 350° for 30 minutes. Serves 4.

Rose Kostynuk

BREAKFAST, BRUNCH FOR A BUNCH

6 slices of white bread cubed
6 eggs
2 cups milk
1 cup grated cheddar cheese
1 lb. sausage, browned
salt and pepper to taste

Place cubed bread into oblong baking pan, spread sausage evenly over bread. Beat eggs and milk together, add salt and pepper and grated cheese. Pour over sausage, cover with foil and let sit overnight in refrigerator. Bake at 350° for 45 minutes or until knife comes out clean when testing. Do not cover when baking.

Ingrid Borg

GINGERY APRICOT RIBS

2 pkgs. country style or western ribs
1-17 oz. can apricot halves, drained
1/3 cup packed brown sugar
3 Tbsp. cider vinegar
3/4 tsp. salt
1/4 tsp. ginger



Boil ribs for 1 hour till tender. In blender combine apricots, brown sugar, vinegar, salt and ginger, blend until you have a thick sauce. Place ribs on broiler pan and cover with sauce; broil till bubbly, turn and repeat.

Erika Kahler

OVEN BAKED RIBS AND KRAUT

3 lbs. pork loin back ribs, cut into 2 rib portions
1-27 oz. can sauerkraut, drained
3 medium potatoes, peeled and sliced
1/3 cup chicken broth
1/4 cup chopped pimento
1/2 tsp. celery seed
1 medium onion, sliced
3/4 cup bottled barbecue sauce

Place ribs, meaty side down, in a shallow roasting pan. Roast in a 450° oven for 20 minutes. Remove meat from oven, drain off excess fat. Reduce oven temperature to 350°. Combine sauerkraut, potatoes, broth, pimento and celery seed. Place in the bottom of a 13x9x2" baking dish. Separate onion into rings, place atop sauerkraut mixture. Place ribs, meaty side up, in center of dish, sprinkle with salt, brush barbecue sauce over ribs. Cover, bake in a 350° oven for 1½ to 1¾ hours. Serves 6.

Judy Stidam

PORK CHOPS WITH ITALIAN SAUSAGE SAUCE

4 thick loin pork chops (about 1½ lbs.)	
salt and pepper	¼ lb. mushrooms, sliced
1 Tbsp. olive oil	1 clove garlic, minced
2 sweet Italian sausages	¼ cup dry red wine or broth
1 medium onion, slivered	1-8 oz. can tomato sauce
½ tsp. Italian herb seasoning	

Sprinkle pork chops with salt and pepper. Brown well on all sides in oil in a large frying pan. Remove chops from pan and reserve. Pour off and discard all but about 1 Tbsp. of the drippings. Remove casing from sausages and crumble meat into same pan. Mix in onion and mushrooms. Cook, stirring, until onions and sausage brown lightly. Mix in garlic. Return pork chops to pan, spooning sausage mixture over them. Pour in wine or broth and tomato sauce. Sprinkle with herbs. Bring to boiling. Cover, reduce heat and simmer until pork chops are tender, 35 to 40 min. Serves 4.

GREEN PEPPER STEAK

1 lb. beef chuck or round, fat trimmed	
¼ cup soy sauce	1 cup green onion, chopped
1 clove garlic	1 cup red or green peppers
1½ tsp. grated fresh ginger or	2 stalks celery, sliced
½ tsp. ground	1 Tbsp. cornstarch
¼ cup salad oil	1 cup water
2 tomatoes, cut into wedges	

Cut beef across grain into thin strips, combine soy sauce, garlic, ginger; add beef and toss and set aside. Heat oil in large frying pan or wok. Add beef and toss over high heat till browned. Add vegetables and toss until they are tender crisp, about 10 min. Mix cornstarch with water, add to pan; stir and cook until thick; add tomatoes and heat through. Serve over hot rice. Serves 4.

Tammy Cawthern

YAM & SAUSAGE CASSEROLE

Cut 1½ lbs. smoked sausage into ½' slices. Drain liquid from one can (30 oz.) whole yams, reserving ¼ cup liquid. Cut yams in half lengthwise and place with sausage (pre-cooked) in shallow 2 quart baking dish. Mix 1 cup firmly packed brown sugar, 1 can (20 oz.) crushed pineapple (undrained), ¼ cup yam liquid and 2 Tbsp. cornstarch; stir until smooth. Heat pineapple mixture in saucepan to a simmer, stirring often. Simmer 15 min. Pour pineapple sauce over yams and sausage. Bake in 325° oven for 30 min.

Dawn Miller

SPAGHETTI CASSEROLE

2 Tbsp. butter	1 pkg. (8 oz.) spaghetti
1 clove garlic	1 pkg. (3 oz.) cream cheese
1 tsp. sugar	1½ cups sour cream, softened
1 tsp. salt	6 green onions, chopped
pepper to taste	½ lb. cheddar cheese, grated
1½ lbs. lean ground beef	2 cans (8 oz.) tomato sauce

Preheat oven to 350°. Put the butter in a cold skillet. Add garlic and mash with sugar, salt and pepper. Cook until butter is melted, then add meat and brown. Add tomato sauce and simmer uncovered for 20 minutes. Cook spaghetti according to package directions. Combine cream cheese, sour cream and green onions. Top with cream cheese mixture and then meat mixture. Sprinkle cheddar cheese on top. Bake, uncovered until hot and bubbly, about 30 minutes.

Fran Crooks

MACARONI AND BEEF CASSEROLE

½ lb. each lean ground beef and bulk pork sausage
1 medium onion, chopped
1 (6 oz.) can tomato paste
1 cup water
½ tsp. oregano
½ tsp. salt
4 cups cooked macaroni
1½ cups shredded cheddar cheese

In a 10' skillet brown beef, sausage and onion, drain fat. Add tomato paste, water, oregano and salt, simmer 5 minutes. In a 2½ quart casserole layer half the macaroni and half the meat sauce and half the cheese. Repeat layers using remaining macaroni, meat sauce and cheese. Bake at 375° 20–25 minutes. Serves 6.

Karla Hayes Croswell

PIZZA FONDUE

- 2-10½ oz. cans of pizza sauce
- ½ lb. ground beef, browned
- 1 small onion, chopped & browned with beef
- 1 tsp. oregano
- ½ tsp. garlic powder

Simmer all ingredients 15-20 minutes. Before serving, add 1-8 oz. pkg. mozzarella cheese, 1-8 oz. pkg. cheddar cheese. Allow to melt thoroughly and serve. If fondue is too thin add cornstarch.

Max & Karla Griggs

BILL'S STEW

- 1 lb. round steak cubed
- 1 onion sliced
- 1 clove garlic
- pinch of paprika
- 1 tsp. salt
- ⅓ cup red wine
- 1 can peas
- 1 can tomato soup
- 1 can Italian style stewed tomatoes
- 4 large carrots, sliced
- 1 can mushrooms
- ½ green pepper



Braze steak in olive oil, then set aside. Saute onion, garlic and pepper in same pan that you brazed steak. Add all ingredients including steak, simmer for 2 hours.

Paulette Dixon

FLANK STEAK WITH HONEY-MUSTARD SAUCE

- ⅓ cup prepared mustard
- 1 Tbsp. soy sauce
- 1 Tbsp. honey
- 1½ lb. beef flank steak
- 1 lb. large mushrooms

In a small bowl, mix mustard, soy sauce, honey and 1 Tbsp. water until blended. With sharp knife, lightly score both side of steak. Place flank steak on broiling pan. Brush steak with some honey-mustard mixture, broil 5 minutes. Turn steak, arrange mushrooms around meat. Brush steak and mushrooms with remaining honey mustard mixture; broil 5-10 more minutes.

SHRIMP & FETA CHEESE

6 Tbsp. olive oil
1 onion chopped
1 clove garlic, peeled and chopped fine
1 can tomatoes, drained (#2½ can) OR
6–8 medium tomatoes put through a food mill
Salt and pepper to taste
¼ tsp. sugar
2 Tbsp. butter
2 lbs. raw shrimp, shelled & deveined
2 Tbsp. Cognac
2 Tbsp. Ouzo (can substitute Pernod or Ricard)
about ½ lb. feta cheese, diced
chopped parsley

Heat 4 Tbsp. oil in a heavy saucepan. Saute onion and garlic a few minutes and add tomatoes, salt, pepper and sugar (add sugar after sauce is cooking a few minutes so you can judge the best amount). Simmer until thick, about 30 minutes. Preheat oven to 425°. Melt butter and remaining oil in heavy, flameproof skillet. Saute shrimp over a medium–hi heat until pink. Meanwhile heat cognac & ouzo together, light mixture and pour over shrimp and let the flame go out by itself. Put shrimp and sauce in a casserole; cover with sauce and cheese, sprinkle with chopped parsley. Bake 10–15 minutes.

Deb Rahal

SPINACH LASAGNA

1 lb. lasagna noodles
1 pkg. frozen chopped spinach, slightly thawed
1–15 oz. container ricotta cheese
¾ cup grated parmesan cheese
2 Tbsp. softened margarine
1 tsp. salt
¼ tsp. pepper
dash of nutmeg
spaghetti sauce – homemade or jar

Cook spinach 3 minutes, drain, and pat dry. Combine all ingredients and mix well. Spread about 1½ Tbsp. of spinach mixture on each cooked lasagna noodle and roll into tight pin wheel. In rectangular baking dish, pour in ½" of spaghetti sauce, then place all lasagna roll ups in dish and cover with remaining sauce. Bake at 375° for 30 minutes or until bubbly hot.

Erika Kahler

SPAGHETTI CASSEROLE

2 lb.s sausage (Bob Evans)
1 diced onion
1 cup diced green pepper
1 cup diced celery
1 cup minute rice
3 cans cream of mushroom soup

Brown sausage and drain. Combine dry ingredients with sausage, add soup and mix well. Pour into baking dish. Bake at 350° for 1 hour or until top is brown.

Ingrid Borg

VEGGIE PIZZA

2-8 oz. pkgs. of refrigerated crescent rolls
2-8 oz. pkgs of cream cheese, softened
 $\frac{2}{3}$ cup mayonnaise
1-1 oz. pkg. of Hidden Valley Ranch Original Party Dip (dry) $1\frac{1}{2}$ cups of chopped fresh cauliflower, broccoli, radishes, cucumber (or your own choices)

Spread rolls on 15 x 10" cookie sheet. Bake 15 minutes at 375° or until brown. Cool. Mix cream cheese mayonnaise, and HVR dry seasonings. Spread over crust, sprinkle with vegetables and refrigerate for 2 hours. Cut in small pieces.

VEAL IN CREAM SAUCE WOK RECIPE

$\frac{1}{2}$ lb. boneless veal or pork
1 Tbsp. butter or margarine
1 medium carrot, sliced
1 cup sliced fresh mushrooms
 $\frac{1}{4}$ cup sliced green onions
 $\frac{1}{2}$ cup chicken broth
 $\frac{1}{4}$ tsp. salt
dash pepper
 $\frac{1}{2}$ cup light cream
1 Tbsp. flour
hot cooked noodles

Partially freeze veal or pork, thinly slice into julienne strips. In wok, melt butter over medium-high heat. Add veal; stir fry for 1 minute. Remove from wok. Add carrot, mushrooms and onion; stir fry for 3 minutes. Add chicken broth salt and pepper; cover and cook about 5 minutes or till carrots are done. Stir cream into flour, stir into vegetable mixture. Cook and stir till thickened and bubbly. Cook and stir 1 minute more. Return meat to wok; heat through. Serve over noodles; garnish with green onion brushes if desired. Makes 2 or 3 servings.

Felicia Hawthorne

ZUCCHINI SAUSAGE

4 Italian sausages (fresh)
2 zucchini (medium)
1 carrot
1 onion
½ lb. mushrooms
½ tsp. each basil and oregano
salt and pepper to taste

Stirring occasionally, saute sausage in large skillet, moderate heat. Cut into pieces 1' long. Drain fat. Slice and quarter the onion; cut carrot into thin strips like 'shoe string' potatoes; add to sausage when sausage has turned from red to light brown color (15 minutes). Cut zucchini into thin 2" strips; add to sausage; add 2 Tbsp. water; reduce heat to medium; crumble basil and oregano in fingers; salt and pepper to taste; add tablespoon flour to thicken at 25 minutes. Add sliced mushrooms at 35 minutes. Ready to serve in 45 minutes.

WILLIAMSBURG SHRIMP CASSEROLE

5 slices bread, buttered and cut in 1" cubes
10 oz. fresh shrimp, cook and cut in bite size pieces
8 oz. sharp cheddar cheese, grated
2 eggs, beaten
1½ cups milk
½ tsp. salt
1 tsp. dry mustard
pepper to taste
paprika to taste

In buttered 2 quart casserole dish. layer bread, shrimp and cheese twice. Combine eggs, milk and seasonings; pour over layered mixture. Cover and let set in refrigerator at least 4 hours or overnight. Bake uncovered in a preheated 325° oven for 40-50 minutes. Tuna or ham may be substituted for shrimp.

Holly Stir

SHRIMP/FETA TOSS

1 lb. Cooked shrimp
¾ lb. feta cheese
4 tomatoes
6 scallions
rice for four

TOPPING

Dip tomatoes in boiling water. Skin, seed and dice. Add to shrimp, crumbled feta, chopped scallions. Chill.

RICE

Cook rice for four. While warm, toss with oil and vinegar (3 parts oil to one part vinegar) and dill weed. Serve with topping.

Christy Perry
WBNS Channel 10

HAMBURG PIE

Saute: ½ cup chopped celery
2 Tbsp. chopped onion
¼ cup chopped green pepper in 2 Tbsp. bacon fat.

Add 1 lb. ground beef. Cook until brown. Add 1 can tomato soup and ¼ tsp. salt. Simmer 15 minutes. Stir to prevent sticking. Fill pastry lined plate. Lay top crust on filling. Bake at 400° 45 minutes.

Betty Bell

TEXAS CHILI

6 strips bacon dices
2 lb. boneless beef round cut into cubes
1 cup finely chopped onion
½ cup chopped green pepper
½ cup chopped celery
2 clove garlic minced
2-15 oz. cans kidney beans
1-28 oz. can tomatoes cut up
1-8 oz. can tomato sauce
½ cup sliced carrots
2 Tbsp. parsley
1 bay leaf
2 Tbsp. chili powder
1 tsp. salt
½ tsp. ground cumin
1/8 tsp. pepper

Fry bacon in 4 quart dutch over till crisp, remove bacon and drain on paper towel. Brown beef in bacon drippings. Remove beef when browned. Saute onion, green pepper, celery and garlic in drippings until tender. Stir in remaining ingredients including bacon and the beef. Bring mixture to a boil, reduce heat to low; cover and simmer for 1 hour or until beef is tender.

BARBECUE BEEF SANDWICHES

2 lb. cubed beef — salt
4 cups shredded cabbage
1 Tbsp. horseradish
1 Tbsp. mustard
6 Tbsp. worcestershire sauce
1 cup catsup

Cover beef with water and cook 1½ hours. Cut meat up and mix with other ingredients and simmer 1 hour or longer.

Betty Bell

5-HOUR STEW

2 lbs. boneless chuck, lamb or veal, cut in 1½" cubes
1 lb. can tomatoes
1½ lbs. frozen vegetables
1 Tbsp. sugar
3 Tbsp. minute tapioca
1 Tbsp. salt
¼ tsp. pepper
¼ cup red wine



Mix all ingredients thoroughly; put in large covered baking dish or small roaster. Put in 250° oven for five hours. Do not uncover during this period. 4-6 servings.

FILLED MEAT-LOAF ROLL

2 slices white bread
1½ lbs. ground meat for meat loaf
1 medium onion minced
2 Tbsp. catsup
1 tsp. salt
¼ tsp. pepper
1-8 oz. pkg. sliced salami
1-10 oz. pkg. frozen chopped spinach, thawed and squeezed dry
2 oz. monterey jack cheese, shredded

Into medium bowl, tear bread into small pieces. Add ground meat, onion, salt, catsup and pepper; mix well. On waxed paper, pat meat mixture into 12" by 8" rectangle. On meat rectangle, arrange salami slices to cover meat, top with spinach and cheese. Starting at narrow end, roll meat mixture, jelly roll fashion, lifting waxed paper to help shape roll. Place rolled loaf, seam side down in 12x8" baking dish. Bake at 350° for 1 hour 10 minutes. When loaf looks brown, cover loosely with "tent" of folded foil to prevent over browning.

Ellen Hockman

HAWAIIAN PORK CHOPS

Brown pork chops. Mix, 1 cup catsup, ¼ cup vinegar, ¾ Tbsp. brown sugar and 1 large can crushed pineapple. Pour over chops, cover and cook on low heat 2—3 hours or until tender. Serve over rice.

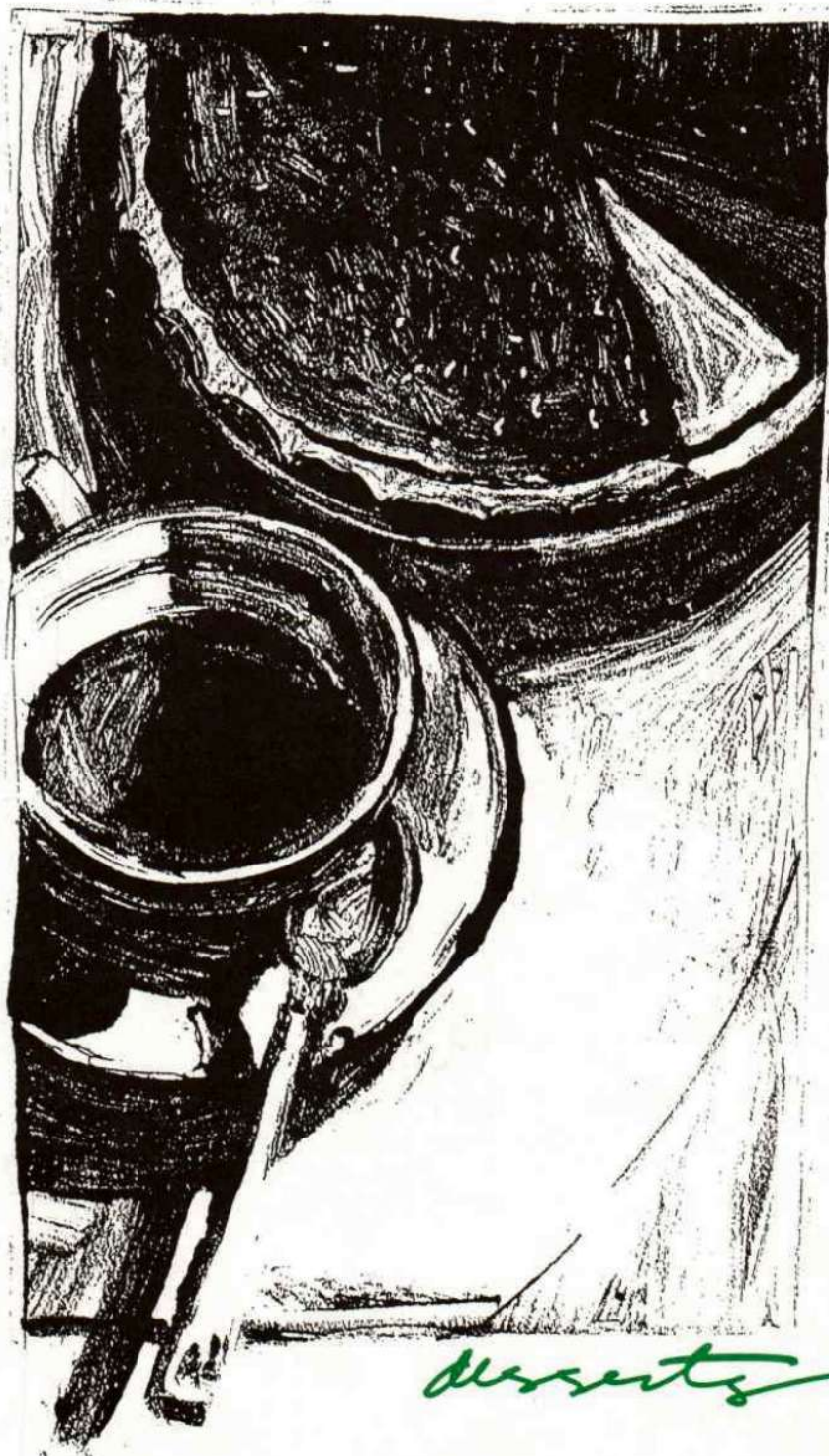
QUICK ROAST PORK

⅓ cup soy sauce
½ cup hoisin sauce
⅓ cup sugar
¼ cup vegetable oil
3 pork tenderloins
4 ½ Tbsp. unsalted butter

In a large heavy plastic freezer bag combine the hoisin sauce, soy sauce, sugar and oil. Mix to blend. Add the pork tenderloins and tie or seal the bag. You can marinate the pork as time permits, from 30 minutes to 1 hour at room temperature or for several hours or overnight in the refrigerator. When ready to roast the meat, preheat the oven to 500°. Arrange the tenderloins on a flat rack in a roasting pan. Place the pan on the center rack of oven and roast 12 minutes. Turn the tenderloins and roast 12 minutes more. Check meat for doneness by inserting an instant reading meat thermometer at its thickest part. The thermometer should register 155 degrees. Remove meat when done and let cool a few minutes before slicing. While the meat is cooling heat the marinade in a heavy medium saucepan over medium heat until it comes to a boil. Boil gently about 8 minutes stirring. Swirl in butter. To serve cut the roasts into ¼" diagonal slices across the grain.

Beverly Spidell





Desserts

FUDGE SAUCE

1/2 cup cocoa
3/4 cup sugar
1/8 tsp. salt
1 cup corn syrup (light or dark)
1/2 cup hot water
2 Tbsp. butter
1/2 tsp. vanilla

Mix cocoa, sugar and salt. Add syrup and water gradually, stirring until smooth. Cook over low heat. Stir occasionally until mixture boils. Cook without stirring at moderate heat — 10 — 12 minutes. Take from heat; add butter and vanilla. Use hot or cold.

Betty Bell

SUMMER COOLER

2 pkgs. Kool-Aid (dry)
1 cup sugar
3 cups milk
Ice Cream (any flavor — vanilla is best)
7-up

Mix Kool-aid, sugar and milk and dissolve. Put one dip of ice cream in a cup; add 1/3 cup kool-aid mixture, finish filling cup with 7-up.

Diana Colburn



OLD-FASHIONED HARD FUDGE

4 cups granulated sugar
3/4 cup unsweetened powdered cocoa
2 cups milk
1/2 tsp. salt
1/2 stick butter (not margarine)
1 Tbsp. vanilla

Mix first four ingredients in a large kettle or double-boiler. Cook on medium low stirring only occasionally, until it reaches the 'hard-ball' stage*, approximately one hour. Remove from heat and place kettle in a sink of cool water. Add butter and vanilla. NO NOT STIR!!! Cool mixture to lukewarm (approximately 15 minutes). Start beating butter and vanilla into mixture and continue beating by hand until fudge starts to lose its glossy appearance. You now have 15 seconds to pour fudge into a heavily buttered dish (10" diameter) before it sets! If you cooked it properly, fudge will have a smooth texture, and will set immediately without freezing. Cut into pieces while fairly warm and soft.

*"hard-ball stage" — when a drop of mixture make a gooey ball when dropped into a cup of cold water.

Maria England



MUFFINS

BLUEBERRY BUTTERMILK MUFFINS

2 cups flour
 2¼ tsp. baking powder
 ¼ tsp. baking soda
 ¼ cup sugar
 1 tsp. salt

1 egg, slightly beaten
 1 cup buttermilk
 ¼ cup melted margarine
 1 cup blueberries

Combine dry ingredients in a mixing bowl; set aside. Combine egg, buttermilk and margarine; mix well. Make a well in center of dry ingredients and pour in liquid ingredients. Stir just until moistened. Fold in blueberries. Fill greased muffin pans $\frac{2}{3}$ full. Bake at 425° for 20–25 minutes. Remove from pan immediately. Makes 1½ dozen. DO NOT OVERMIX THE BATTER. Fill unused muffin cups with water to keep pan from scorching during baking.

Ellen Hockman

ZUCCHINI BREAD

3 eggs	1 tsp. salt
2 cups sugar	¼ tsp. baking powder
2 cups finely grated zucchini — raw and unpeeled	1 tsp. baking soda
2 Tsp. vanilla	3 tsp. cinnamon
1 cup oil	¾ cups walnuts, optional
	3 cups flour

Preheat oven to 350°. Butter and flour 2—9x5" loaf pans. Beat eggs til light and foamy. Add zucchini. Mix lightly but well. Combine dry ingredients and add to egg and zucchini mixture. Stir til well blended. Add walnuts. Bake for 1 hour and 15 minutes.

Colleen Geondeff

DOUGHNUT MUFFINS

⅓ cup soft shortening
1 cup sugar
1 egg
1½ cups flour
1½ tsp. baking powder
½ tsp. salt
¼ tsp. nutmeg
½ cup milk

Cream ⅓ cup soft shortening, 1 cup sugar, add 1 egg and beat until smooth. Mix and sift flour, baking powder, salt and nutmeg. Add alternately with milk to creamed mixture. Fill muffin pans ⅔ full. Bake at 350° for 20—30 minutes. Remove and roll in 6 Tbsp. melted butter, then in ¼ cup sugar and 1 tsp. cinnamon mixture.

Betty Bell

APPLE FRITTERS

¾ cup beer (<i>regular not light</i>)
1 cup white flour
1 egg beaten
2 Tbsp. sugar
¼ tsp. salt
2 tsp. baking powder
2 Tbsp. butter melted
6 apples

First sift all dry ingredients together. Then, mix beer, butter and egg. Stir into the dry ingredients. Do not over stir. Peel and core the apples and then slice the apples into thin round circles leaving the hole in the center, like a donut. Heat grease to 375°; then dip each apple slice into the batter and deep fry for 3 minutes. Roll in granulated sugar and eat while hot.

Ray Van De Weghe

30-DAY BRAN MUFFINS

2½ cups raw bran (or bran flakes)
2 cups wheat germ
1 cup sesame seed
2 cups raw sugar
5 cups whole wheat flour
5 tsp. soda
1 tsp. salt
1 cup honey
½ cup molasses
1 cup salad oil
4 slightly beaten eggs
1 qt. buttermilk
2 cups boiling water

Mix dry ingredients together. Add remaining ingredients. Mix well. Optional: Raisins, nuts, grated orange peel. May be frosted with cream cheese frosting. Bake in muffin papers at 375° for 15 minutes. BATTER MAY BE STORED 30-DAYS.

MARSHMALLOW CRESENT PUFFS

¼ cup sugar
2 pkg. (8 oz.) refrigerator crescent dinner rolls
16 large marshmallows
¼ cup butter melted
1 tsp. cinnamon
¼ cup nuts

GLAZE

½ cup powdered sugar
2 to 3 tsp. milk
½ tsp. vanilla

Combine sugar with cinnamon. Separate crescent dough into 16 triangles. Dip a marshmallow in butter, roll in sugar. Wrap a dough triangle around each marshmallow, squeezing edges to seal in marshmallow. Dip in butter and place buttered side down in deep muffin cups. Repeat with each marshmallow. Place pan on foil or cookie sheet to guard against spill overs in oven. Bake 10–15 minutes until golden brown. Immediately remove from pans and drizzle with glaze. Sprinkle with nuts. Serve warm or cold.

GLAZE: Combine powdered sugar and vanilla with enough milk until thin enough to drizzle.

REFRIGERATOR DESSERTS

BUCKEYE BALLS

½ lb. butter or margarine
1 lb. peanut butter
1½ lbs. confectioners sugar

Mix well. Roll into one inch balls. Place on waxed paper or cookie sheet. Place a toothpick in the center of each ball. Put in freezer for approximately 2 hours. Melt 9 ounces of semi-sweet chocolate chips and ⅓ of a slab of paraffin in a double boiler. Dip hardened peanut butter balls into melted chocolate leaving top open to resemble a 'Buckeye'.

CREAM CHEESE MINTS

Mix one pkg. (3 oz.) softened cream cheese and ½ tsp. liquid peppermint flavor. Gradually add 2 to 2½ cups powdered sugar. Knead until no longer sticky. Divide into four portions. Knead in food colors of your choice. Shape into ¾" balls, roll in sugar. Flatten balls with a fork. Let dry at room temperature. Store covered in refrigerator. Makes 6 to 7 dozen.

Diana Fife

PEANUT BUTTER DELIGHT

1st Layer:

- 1 cup flour
- ½ cup margarine
- ⅔ cup chopped nuts
- ½ tsp. vanilla

Blend flour and margarine together, add chopped nuts and vanilla. Press evenly in a 9x13" pan, Bake at 350° for 20 minutes.

2nd Layer:

- ⅓ cup peanut butter
- 1 pkg. (8 oz.) cream cheese
- 1 cup powdered sugar
- 2 cups non-dairy whipped topping

Cream together peanut butter and cream cheese. Add sugar, beat with mixer for 3–5 minutes, until fluffy. Blend in whipped topping. Spread over cooled first layer.

3rd Layer:

- 2 pkgs. (3 ¾ oz. ea.) chocolate instant pudding
- 3 cups COLD milk

Blend pudding mix and milk, beat with mixer for one minute. Pour over 2nd layer. Let set for 15–20 minutes.

4th Layer:

Top with 2 cups non-dairy whipped topping. Sprinkle finely chopped nuts or grated milk chocolate bar over top. Keep cold.

Paula Seyfried

CHEESE PIE

- 2 cups graham cracker crumbs (2-pkgs.)
- ½ cup sugar
- ½ cup melted butter

Press into the bottom and up the sides of a 9" springform pan to form a crust.

2-8 oz. pkgs. cream cheese, softened until smooth
2 eggs
2/3 cups sugar
1 tsp. vanilla

Blend until smooth and pour into crust. Bake in a moderately hot oven (375°) for 20 minutes. Remove from oven and let pie stand for 15 minutes.

COMBINE

1 cup commercial sour cream
2 Tbsp. sugar
1 tsp. vanilla

Carefully spread over baked filling. Return pie to a very hot oven (425°) and bake for 10 minutes. Cool pie then chill overnight before serving. Makes 10-12 servings.

Ellen Hockman

CHERRY-TOPPED CHEESECAKE

Mix together and press into pan:

1 cup fine graham cracker crumbs
3 Tbsp. sugar
3 Tbsp. melted butter
1/4 tsp. cinnamon

Cream:

3-8 oz. pkgs. cream cheese
2 tsp. lemon juice

Add:

1 cup sugar
5 eggs
1/4 tsp. salt

Beat for 10 minutes at medium speed. Bake at 350° for 45 minutes. Let cool on rack 20 minutes.

Topping:

1 1/2 cups sour cream
1/2 tsp. vanilla
2 Tbsp. sugar

Mix and spread topping over cheesecake. Bake at 350° for 10 minutes. Cool; chill before removing from pan. Top with cherry pie filling. Serves 10–12.

Eleanor M. Alkire

LEMON FROST

½ cup softened margarine
1 cup flour
½ cup ground nuts

Cut margarine into flour and ground nuts until mix is crumbly. Press into 13x9" pan. Bake 10 minutes at 350°.

1–8 oz. pkg. cream cheese
1 cup powdered sugar

Combine till smooth; fold in one 13½ oz. Cool Whip minus one cup. Spread cheese mix over cooled pastry.

2 small pkgs. lemon instant pudding
3 cups cold milk

Combine and beat till smooth and thickened. Spread over cream cheese mixture. Spread reserved 1 cup cool whip over top. Sprinkle with chopped nuts.

Paul Seyfried (Mrs. William)

CREME DE MENTHE SHEET CAKE

Add a tablespoon of Creme de Menthe to one box of white cake mix. Bake according to directions on box for sheet cake. When cake is cool, frost with Hershey's chocolate fudge topping. Add 4 Tbsp. creme de menthe to an 8 oz. tub of Cool Whip. Spread on top of fudge topping. Keep refrigerated.

Betty Bell

PEACH PIE

$\frac{3}{4}$ cup sugar
2 Tbsp. cornstarch
 $1\frac{1}{2}$ cups water

Stir and dissolve and bring to boil. Boil 2 minutes. Stir in 1 pkg. (3 oz.) peach jello. Cool. (Also drop of red or yellow food coloring if desired). Slice peaches (about 5–6) and sprinkle powdered sugar on them. Put some glaze on bottom pie, then the peaches, then rest of glaze. Put cool whip on top, refrigerate.

Betty Bell

PUDDING CHEESE BARS

1 Duncan Hines (or other) yellow cake mix with pudding
1–8 oz. pkg. cream cheese, softened
 $\frac{1}{3}$ cup sugar
 $\frac{1}{3}$ cup oil
2 Tbsp. lemon juice
2 eggs

Mix dry cake mix, one egg and $\frac{1}{3}$ cup oil til crumbly; reserve one cup. Put remaining mixture in ungreased 9x13" pan. Bake 15 minutes at 350°. Beat cream cheese, sugar, lemon juice and egg till light and smooth. Spread over baked layer. Sprinkle with reserve crumb mixture. Bake 15 minutes. Cool — cut into bars.

Fonda Edgar

OREO ICE CREAM DESSERT

1 pkg. Oreos
 $\frac{1}{2}$ gal. vanilla ice cream
1 medium cool whip

Melt ice cream. Crush oreos. Mix together with cool whip. Refreeze in uncovered 13x9" pan.

Max Griggs

ANGEL PUDDING

HOLIDAY TREAT

- 2 eggs
- 1 cup powdered sugar (sifted)
- 1 tsp. flour (sifted)
- 1 tsp. baking powder (sifted)
- 1 cup walnuts
- 1 cup chopped dates

Beat egg yolks until creamy. Add powdered sugar, baking powder and flour sifted together. Fold in egg whites (beaten stiffly), add nuts and dates and place in pyrex dish in a pan of boiling water. Bake in moderate oven 45 minutes. Take out and continue cooking in pan of water until water cools. Chill and serve with whipped cream.

Mike McMennamin

YUM YUM SALAD

- 1—16 oz. can crushed pineapple
- ½ cup sugar
- 3 oz. pkg. strawberry or lime jello
- 8 oz. pkg. cream cheese
- 1 large family size carton cool whip
- 1 cup chopped nuts

Put crushed pineapple and ½ cup sugar in saucepan, bring to a boil and boil 5 minutes, stir constantly. Add 3 oz. pkg. jello; add 8 oz. pkg. cream cheese (use electric mixer); add cool whip; add chopped nuts and put in 8' or 9' square dish. Refrigerate until set.

Daniel R. Moffett

ROCKY ROAD

- 12 oz. chocolate (semi-sweet) chips
- 1 can eagle brand milk
- 2 Tbsp. butter
- 1 pkg. (10½ oz.) miniature marshmallows
- 2 cups dry roasted peanuts

Melt first 3 ingredients in double boiler. Toss peanuts and marshmallows in large bowl. Mix melted chocolate mixture with nuts and marshmallows. Put in waxed paper lined 13x9" pan. Chill 2 hours and cut.

Holly Stir

PINEAPPLE WHIP

- 1 small can pineapple
- 1 pkg. Dream Whip
- 1½ cups miniature marshmallows

Put together and let stand for a couple of hours. Then beat 1 envelope of dream whip and fold into the other ingredients. Let stand for a while and serve. Maybe be served over white cake or angel food cake.

LEMON LUSH

1st Layer:

- 1 stick margarine
- 1 cup flour
- ½ cup nuts (optional)

Mix well, spread in a 13x9" pan and bake 15 minutes at 350°. Let cool.

2nd Layer:

- 1-8 oz. Philadelphia cream cheese
- 1 cup powdered sugar
- 1 cup cool whip

Mix well. spread over first layer. Let set.

3rd Layer:

2 pkgs. lemon instant pudding mix according to package directions **less** one cup of milk. Spread over the second layer. Then spread rest of cool whip over pudding and sprinkle with nuts.

Maria Vance

CHERRY DELIGHT

Roll 2 packages of Cinnamon Crisp Crackers. Stir in 1 stick of butter, melted. Press in the bottom of a 13x9x2½" oblong pan.

Filling

- 2 pkgs. dream whip or cool whip
- 1 cup powdered sugar
- 1-8oz. pkg. Philadelphia Cream Cheese (room temp)

Beat cream cheese till soft and creamy. Add sugar and blend well. Add whipped cream whip. Pour mixture into pan that has cinnamon crisp bottom. Let refrigerate overnight. 3 to 4 hours before serving spread 2 cans cherry pie filling on top.

Mary C. Hughes

PIES

KEY LIME PIE

4 egg yolks (large)
1 can (14 oz.) Eagle Brand condensed milk
¼ cup (4 oz.) lime juice — natural strength
1 graham cracker crust

Whip egg yolks until stiff as possible, add condensed milk and lime juice. combine thoroughly. Pour into unbaked crust and bake at 375° for 8 minutes.

CRUST

1¼ cups graham cracker crumbs (fine)
¼ cup sugar
6 Tbsp. butter or margarine (melted)

Press into 9" pie plate. Bake at 375° 6 to 8 minutes or until edges are browned. For unbaked crust — chill 45 minutes.

TOPPING

Use whipping cream — about ¼" thick

Meringue topping can be used— for one 9" pie:

3 egg whites
½ tsp. vanilla
1 tsp. cream of tartar
6 Tbsp. sugar

Beat egg whites with vanilla and cream of tartar until soft peaks form — gradually add sugar — beating until stiff and glossy peaks form and sugar is dissolved. Bake at 375° until golden brown.

Ellen Hockman

AMARETTO-CHERRY CHEESE PIE

2-8oz. pkgs. cream cheese
1-12 oz. can almond cake filling
3 eggs
¼ tsp. salt
2 Tbsp. amaretto liqueur
¼ tsp. almond extract
¼ cup sugar
4 Tbsp. slivered or slice blanched almonds
1-21 oz. can cherry pie filling.

Preheat oven to 350°. Beat cream cheese in a medium size bowl with electric mixer until smooth and fluffy. Beat in almond filling, eggs, salt, liqueur and almond extract until mixture is well blended. Pour mixture into a 9" pie shell. Bake in center of a preheated moderate oven (350°) for 10 minutes.

Blend sugar and 2 Tbsp. of the almonds in a cup; sprinkle over top of pie. Continue baking 30 minutes longer or until pie is puffed and golden. (Filling will sink as it cools.) Remove pie to wire rack; cool. Spoon cherry pie filling over baked pie; top with remaining almonds.

Sue McGuire

EASY PEACH PIE

1 pie crust
Peach halves
2 Tbsp. flour
1 cup granulated sugar
1 egg

Line unbaked pie crust with peach halves. Mix other ingredients together and pour over peaches. Bake 45 minutes in 350° oven.

Betty Bell

FRENCH STRAWBERRY PIE

1 baked pie shell
1 qt. strawberries
3 oz. cream cheese
3 Tbsp. cornstarch
1 Tbsp. lemon juice

Line pie shell with 3 oz. cream cheese. Spread ½ qt. berries in shell. Mash remaining berries — add 1 cup sugar, 3 Tbsp. cornstarch and 1 Tbsp. lemon juice. Cook till clear and pour over berries. Chill. If filling seems a little stiff add a little water as it cooks. Lemon juice is not absolutely essential.

Betty Bell

PEACH SUPREME

6 egg whites
¼ tsp. cream of tartar
2 cups sugar
2 cups club crackers, crushed
2 tsp. vanilla
1 cup nuts
whipping cream, whipped
1 can peach pie filling

Beat egg whites, cream of tartar and sugar until stiff; add crackers, vanilla and nuts; mix and put into buttered 9x13" pan and bake 25 minutes at 350°. After mixture is cold top with whipped cream, then add pie filling. Cut into squares to serve.

Cheryl South

PEANUT BUTTER PIE

⅓ cup plus 1 Tbsp. peanut butter
⅓ cup flour
¾ cup sifted powdered sugar
2 cups scalded milk
2 Tbsp. butter
½ cup sugar
3 egg yolks—slightly beaten
½ tsp. vanilla
1/8 tsp. salt
9" baked pie shell

Blend peanut butter and powdered sugar until mealey. Sprinkle ⅔ mixture in pie shell; combine flour, sugar, salt in double boiler. Stir in scalded milk and cook until thick; stirring constantly. Stir in small amount of cooked filling into egg yolks. Combine the rest and cook several minutes. Add butter and vanilla. Pour in shell. Sprinkle remaining peanut butter and sugar on top. Chill.

Jannie Reser

BLACKBERRY COBBLER

1 can blackberry pie filling (put in square baking dish)

Top with:

2 cups bisquick

½ cup sugar

3 Tbsp. butter

½ cup milk

Mix together and drop by spoonful on top of berries. Bake about 30 minutes at 350°.

Shelba Brannan

DIRT PIE

1 large pkg. oreo cookies

½ cup melted margarine

2 regular pkgs. vanilla instant pudding

1-8 oz. pkg. Philadelphia cream cheese

3 cups milk

1-8oz. container cool whip

Roll oreos with rolling pin or use food processor until very fine. Set aside ½ cup crumbs. Mix remaining cookie crumbs with melted margarine and press into 9x13" pan. Mix pudding and milk together; add cream cheese and beat with mixer til smooth. Spread over crust. Dump cool whip on top of pudding/cream cheese mixture and top with remaining cookie crumbs.

Fonda Edgar

SOUR CREAM APPLE PIE

2 Tbsp. flour

1/8 tsp. salt

¾ cup sugar

1 egg, unbeaten

1 cup sour cream

1 tsp. vanilla

¼ tsp. nutmeg

2 cups diced apples

pastry for 9" pie shell

Sift together flour, salt, sugar; add egg, cream, vanilla and nutmeg. Beat till smooth. Stir in apples. Pour into pastry lined pie pan. Bake in hot oven (400°) 15 minutes; then in moderate oven (350°) 30 minutes. Remove from oven; top with spicy topping.

SPICY TOPPING FOR SOUR CREAM APPLE PIE

Mix well, $\frac{1}{3}$ cup sugar, $\frac{1}{3}$ cup flour, 1 tsp. cinnamon and $\frac{1}{4}$ cup butter (do not melt butter, leave at room temperature and work into other ingredients). Sprinkle over pie. Return to hot oven (400°) for 10 minutes till brown.

Holly Stir



COOKIES

OATMEAL COOKIES

Low Fat

- 2 cups oats
- 1 cup packed brown sugar
- 3 egg whites
- $\frac{3}{4}$ tsp. vanilla or almond extract

Heat oven to 325°; beat egg whites until frothy and soft peaks. Stir in brown sugar and mix well by hand. Add oats and vanilla (nuts and raisins are optional). Eat within 2 days – they don't keep.

Debbie Ullrich

CHOCOLATE CHIP NUT BARS

- | | |
|-------------------------|-------------------------------|
| 1 yellow cake mix | $\frac{1}{4}$ cup margarine |
| $\frac{1}{4}$ cup water | $\frac{1}{4}$ cup brown sugar |
| 2 eggs | 1–12 oz. pkg. chocolate chips |

Mix above ingredients until smooth, pour in greased 9x13" cake pan. Bake according to cake box directions. Flavor of cake mix and chips maybe varied to your taste.

Holly Stir

PAM'S CHINESE CHOCOLATE SCOTCHIES

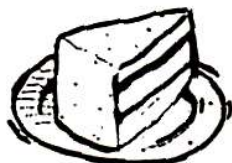
- 1—12 oz. bag of Nestles Chocolate chips
- 1—12 oz. bag of Nestles Butterscotch chips
- 6 or 8 oz. can/bag of chow mein noodles

In large double broiler, combine chocolate chips and butterscotch ships. Melt over low heat, stirring constantly. When chips are melted, stir in noodles. Drop by spoonfuls onto wax paper. Let set for about ½ hour. Makes approximately 36 cookies.

Pam Keasey

MAPLE-GLAZED APPLE COOKIES

- ½ cup butter
- 1 cup brown sugar firmly packed
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. cloves
- 1 egg
- 2 cups all purpose flour
- ¼ cup milk
- 2 cups chopped fresh apple



GLAZE

- 1 Tbsp. melted butter
- 1 cup powdered sugar, stirred before measuring
- ¼ tsp. maple flavoring
- 2 to 3 Tbsp. milk

Cream butter with sugar; add salt, cinnamon, nutmeg, cloves and egg; blend well. Stir in flour with baking soda and milk until well blended. Stir in apples. Drop by small spoonfuls onto ungreased cookie sheet. Bake at 400° for 10—12 minutes or until cookies are firm when touched, but not overly browned. Meanwhile, stir together butter, powdered sugar, maple flavoring and milk to make a smooth glaze. Dot the top of each cookie with about ½ tsp. of glaze. Cool. Allow glaze to set before storing in an airtight container. Makes 4 dozen cookies.

Tammy Cawthern

LEMON BARS

2 cups flour
½ cup powdered sugar
1 cup margarine

Mix flour and sugar together then cut in the margarine. Pat mixture down in a 9x13" pan and bake at 325° for 20–25 minutes.

Filling: 4 eggs well beaten (the secret to the filling, beat the eggs to a lemon color, about 2 minutes)
2 cups granulated sugar
½ cup real lemon juice

After mixing these ingredients well add: ¼ cup flour
½ tsp. baking powder

Pour filling over crust and bake an additional 25 minutes at 325°. Remove from oven and sprinkle with confectioner's sugar — cut into bars or squares.

Mary Banks

DISHPAN COOKIES

1 cup brown sugar	1 tsp. vanilla
1 cup white sugar	1 cup oil
2 eggs	

Cream together and mix gradually to:

2 cups flour	1 tsp. soda
2 cups corn flakes	½ tsp. salt
¾ cup quick oats	

Drop on greased cookie sheet. Bake at 350° for 8–10 minutes.

Debbie Atrostic

SEVEN LAYER BARS

½ cup butter
1 cup graham crackers
1 small pkg. butterscotch chips
1 small pkg. chocolate chips
1 cup coconut
1 can Eagle brand milk
1 cup nuts

In a 9x13" pan, melt butter, add graham cracker crumbs and spread over bottom of pan. Over this sprinkle coconut. Drizzle a can of Eagle brand over the coconut. Sprinkle next with the chocolate chips and butterscotch chips. Last add the nuts over all. Bake 30 minutes at 350°; cool then cut into squares.

Cheryl South

MARK'S CHOCOLATE CHIP COOKIES

1/2 cup soft shortening	2 3/4 cups sifted flour
1 cup brown sugar—firmly packed	1/2 tsp. soda
1/2 cup granulated sugar	1/2 tsp. salt
1 cup undiluted evaporated milk	2 eggs
1/2 cup chopped walnuts (optional)	1 tsp. vanilla
1 pkg. (6 oz.) semi sweet chocolate	

Mix shortening, sugars and eggs. Stir in milk and vanilla. Sift together flour, soda and salt. Stir into mixture. Blend in chocolate pieces and walnuts. Chill 1 hour. Drop by teaspoonful on greased cookie sheet. Bake at 375°—10 minutes or until golden brown.

GLAZE: 2 Tbsp. butter in skillet till golden brown
2 cups sifted confectioners sugar
1/4 cup evaporated milk

Blend together and spread on cookies.

Mark Clark

PEANUT BUTTER BROWNIES

2 cups sugar
1 cup flour
1/2 cup unsweetened cocoa powder
1 tsp. baking powder
1 cup butter
1/2 cup smooth or chunky peanut butter
4 large eggs, lightly beaten
1/4 cup milk

Heat oven to 350°. Grease 17x11" jelly roll pan or 9.5" loaf pan. Combine sugar, flour, cocoa, and baking powder. In medium bowl with wooden spoon beat together butter and peanut butter until light and fluffy. Gradually beat in eggs and milk. Add peanut butter mixture to flour mixture, stir until smooth and well combined. Spread evenly into greased pan. Bake brownies until cake tester comes out clean, about 20—25 minutes. Cut into 30 squares.

Nancy Pelky

CARMEL BROWNIES

- | | |
|----------------------------------|-------------------------|
| 1 pkg. (14 oz.) caramels | ¾ cup margarine, melted |
| 1 pkg. german chocolate cake mix | 1 cup chopped pecans |
| 1 cup semi-sweet chocolate chips | ¾ cup evaporated milk |

Preheat oven to 350°. Cook caramels and ¼ cup of the milk in a large saucepan over low heat; stir constantly until caramels are melted. Set aside. Combine cake mix, margarine, remaining milk and nuts. Stir by hand until it holds together. Press half of the dough into a greased 13x9" pan. Bake for 6 minutes. Remove from oven and sprinkle with chocolate chips. Spread caramel mixture over chocolate chips. Crumble and press the remaining dough over the top. Return to oven and bake for 15 to 18 minutes. Cool slightly. Refrigerate for 30 minutes to set caramel layer. Approximately 48 brownies.

Fran Crooks

FUDGIE SCOTCH SQUARES

- 1½ cups graham cracker crumbs
- 1 can Eagle brand sweetened condensed milk
- 1-6 oz. pkg. Nestle semi-sweet chocolate morsels
- 1-6 oz. pkg. Nestle butterscotch morsels
- 1 cup coarsely chopped walnuts

Preheat oven to 350°. Mix all ingredients well. Press mixture into a very well greased 9" square pan. Bake at 350° for 30-35 minutes. Cool for 45 minutes and cut into 1½" squares. Makes 25.

CHOCOLATE CHIP BARS

(Microwave)

- ½ cup butter, room temperature
- ¾ cup firmly packed brown sugar
- 1 egg
- 1 Tbsp. milk
- 1 tsp. vanilla
- 1¼ cups flour
- ½ tsp. baking powder
- 1/8 tsp. salt
- 1 cup semisweet chocolate chips, divided
- ½ cup chopped nuts

Cream together butter and sugar until fluffy. Add egg, milk and vanilla. Mix well. Combine flour, baking powder and salt. Add to creamed mixture. Blend well. Stir in $\frac{1}{2}$ cup chocolate chips and the nuts. Spread in greased 8" square dish. Sprinkle with remaining chocolate chips. Cook on high power 6 to 8 minutes, rotating dish $\frac{1}{2}$ turn every 3 minutes, until done. Cool and cut into bars.

Holly Stir

CAKES

FILLED CUPCAKES

1 box chocolate cake mix
1-8 oz. pkg. cream cheese
1 cup chocolate chips
 $\frac{1}{3}$ cup sugar
1 egg
dash of salt

Prepare cake mix per box directions. Fill baking cups $\frac{2}{3}$ full. Cream the cheese with sugar, beat in egg and salt, stir in chocolate chips. Drop 1 or 2 teaspoons on each cupcake. Bake as directed on cake box. Ice with chocolate icing.

Theresa E. Johnston

CHOCOLATE CHERRY CAKE OR BARS

Mix together:

1 pkg. chocolate cake mix (dry)
1 can cherry pie filling
1 tsp. almond extract
2 eggs beaten

Spread into greased 9x13' pan. Bake 350° for 30 minutes.

Frosting:

Boil for 1 minutes, 1 cup sugar, 5 Tbsp. butter, $\frac{1}{3}$ cup milk and add 6 oz. pkg. chocolate tidbits. Pour onto warm cake.

Eleanor M. Alkire

STRAWBERRY SHORT CAKE

1 angel food cake
1 cup sugar
8 oz. cream cheese
1 qt. strawberries (quartered)
1 pkg. strawberry gel
8 oz. cool whip
½ tsp. vanilla

Cream together sugar, cream cheese and vanilla. Set aside. Cut angel food cake into small cubes, combine with cool whip. Mix together with cream cheese mixture. Spread into 9x13" cake pan. Mix gel with strawberries and 2 Tbsp. sugar, spread on top of cake. CHILL 5 to 6 hours.

Diana Neely

LYNN'S SWEDISH CAKE

2 cups sugar
2 eggs
20 oz. crushed pineapple
2 tsp. soda
2 cups flour
1 tsp. vanilla
½ cup nuts

Mix by hand and bake in oblong pan at 350° for 35 minutes.

Topping:

8 oz. cream cheese
1 stick butter
1¾ cup powdered sugar
1 tsp vanilla
½ cup nuts

Joe and Lynn Fote



SOUR CREAM COFFEE CAKE

½ cup butter, softened
1 tsp. baking soda
1 cup white sugar
3 eggs
2 cups flour
1 tsp. baking powder
1 tsp. vanilla
½ pt. sour cream
½ tsp. salt

Cream butter and sugar; add eggs, beat well. Add sifted dry ingredients; add sour cream and vanilla. Mix well. Grease a bundt or tube pan; put less than half of dough in pan, sprinkle on half the topping, then add rest of dough and top with remaining topping.

TOPPING:

1 cup chopped nuts (walnuts or pecans)
1 cup brown sugar
1 Tbsp. cinnamon
2 tsp. flour
6 Tbsp. melted butter

Mix with fork. Bake at 350° for 45 minutes. Cake is done when a toothpick stuck in middle comes out clean. This cake is best if allowed to sit for a day or two. Cut pieces small; it's a rich cake.

You can also use canned pie filling (cherry or raspberry) instead of the topping.

Ellen Hockman

CRAZY CAKE

Moist, chocolate cake, needs no icing, mix and bake in same pan.

1½ cups flour
1 cup sugar
1 tsp. baking soda
½ tsp. salt
3 Tbsp. Hershey's cocoa
1 Tbsp. white vinegar
1 tsp. vanilla
5 Tbsp. melted shortening
1 cup cold water

In a 9x9" cake pan, dump all ingredients. Mix well till everything is mixed. Bake 350° for 25–30 minutes. When top springs back cake is done.

Shirley Radford

FRUIT SALAD CAKE

1½ cups sugar	½ tsp. salt
2 tsp. soda	2 eggs
2 cups fruit cocktail (do not drain)	2 cups flour

Mix and pour in greased 9x13" pan. Sprinkle ½ cup brown sugar over top of cake. Bake 40 minutes in 350° oven.

Icing: ⅔ cup butter, 1 cup evaporated milk, 1½ cups sugar (½ white & ½ brown), 2 tsp. vanilla.

Mix and bring to a boil. Remove from heat and add 1 cup coconut. Mix well and pour over cake. 15 servings.

Linda W. Yates

CHERRY-TOPPED CHEESECAKE

Mix together and press into pan:

- 1 cup fine graham cracker crumbs
- 3 Tbsp. sugar
- 3 Tbsp. melted butter
- ¼ tsp. cinnamon

Cream:

- 3–8 oz. pkgs. cream cheese
- 2 tsp. lemon juice

Add:

- 1 cup sugar
- 5 eggs
- ¼ tsp. salt

Beat for 10 minutes at medium speed. Bake at 350° for 45 minutes. Let cool on rack 20 minutes.

Topping:

1½ cups sour cream
½ tsp. vanilla
2 Tbsp. sugar

Mix and spread topping over cheesecake. Bake at 350° for 10 minutes. Cool; chill before removing from pan. Top with cherry pie filling. Serves 10–12.

Eleanor M. Alkire

PEACH BUTTER PECAN CAKE

1 large can peaches
Betty Crocker Butter Pecan cake mix

Pour peaches in 9x13" pan, sprinkle cake mix over peaches and 1 stick melted butter over cake mix. Sprinkle over 1 cup coconut and 1 cup chopped pecans. Bake 350° for 50–60 minutes. When serving, top with cool whip.

Betty Bell

NANCI'S RUM CAKE

Pillsbury Plus yellow cake mix (or Golden Butter cake mix)
4 eggs
½ cup cold water
½ cup vegetable oil
½ cup dark rum
1 cup chopped pecans (optional)

Glaze:

¼ lb. butter
¼ cup water
1 cup granulated sugar
¼ cup dark rum

Preheat oven to 325°. Grease and flour bundt pan. Sprinkle pecans over bottom of pan. In large bowl mix all cake ingredients together. Pour batter over pecans in pan. Bake 60 minutes. In small saucepan melt butter, stir in water and sugar. Boil for 5 minutes, stirring constantly. Stir in rum. Pour on cake immediately after removing from oven. Let cake set 30 minutes before removing from pan.

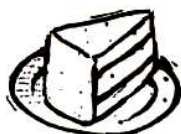
Nanci Paulian

AMARETTO-CHERRY CAKE

- 1 Pillsbury Plus white cake mix
- 4 egg whites
- 10 oz. jar maraschino cherries, drained, reserving liquid, and chopped
- $\frac{1}{3}$ cup Amaretto
- 1 cup mini semi sweet chocolate chips
- 18 finely crushed oreos
- 16 oz. thawed cool whip
- $\frac{1}{3}$ cup vegetable oil
- stemmed cherries for garnish, if desired

Preheat oven to 350° Grease and then flour two 9" round pans. Place amaretto and cherry juice in a 2 cup measuring cup and add enough water to equal $1\frac{1}{4}$ cups liquid total. Mix cake mix, egg whites, oil and liquid mixture in a large bowl at LOW speed until moistened. Beat 2 minutes at HIGHEST speed. Fold in chocolate chips and chopped cherries. Bake until center springs back when lightly touched in center; bake 30–40 minutes. Cool cake in pans on cooling rack 15 minutes; remove from pans. RESERVING $\frac{1}{4}$ cup crushed cookie crumbs, fold remaining cookie crumbs in $\frac{1}{3}$ thawed cool whip. After cake is cooled completely, frost the center layer with the cookie-cool whip mixture. Frost the rest of the cake with the plain cool whip. Sprinkle reserved $\frac{1}{4}$ cup cookie crumbs on top of cake. Garnish with stemmed cherries, if desired. Refrigerate at least 12 hours before serving. Keep refrigerated. Serves 10–12.

Holly Stir



UNBELIEVABLE CAKE FROSTING

- 5 Tbsp. flour
- 1 cup milk
- $\frac{1}{2}$ cup margarine
- $\frac{1}{2}$ cup crisco shortening
- 1 cup sugar
- 1 tsp. vanilla

Cook flour and milk until like paste, stirring constantly; cool. Add other ingredients, beat until like whipcream.

CARROT CAKE

2 cups flour
2 cups sugar
1½ tsp. baking soda
2 tsp. salt (optional)
2 tsp. cinnamon
1½ cups vegetable oil
4 eggs
2 cups grated carrots
1 flat can crushed pineapple (drained)
1 cup chopped nuts
1 cup raisins

Mix oil, sugar and all other dry ingredients, add carrots; fold in raisins and nuts. Pour into 3-9" cake pans or 9x13" oblong. Bake at 350° for 45 minutes to 1 hour.

Icing: 1-8oz. pkg. cream cheese
1 pkg. powdered sugar
1 cup chopped pecans

Mix until creamy.

Betty Bell

PUMPKIN CHEESECAKE BARS

1-16 oz. pkg. pound cake mix
3 eggs
2 Tbsp. margarine or butter, melted
4 tsp. pumpkin pie spice
1-8 oz. package cream cheese, softened
1-14 oz. can eagle brand sweetened milk
1-16 oz. can pumpkin
½ tsp. salt
1 cup chopped nuts

Preheat oven to 350°. In large mixer bowl on low speed, combine cake mix, 1 egg, margarine and 2 tsp. pumpkin pie spice until crumbly. Press onto bottom of 15x10" jelly-roll pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle brand then remaining 2 eggs, pumpkin, remaining 2 tsp. pumpkin pie spice and salt; mix well. Pour over crust; sprinkle with nuts. Bake 30 to 35 minutes or until set. Cool. Chill; cut into bars. Store in refrigerator. Makes 48 bars.

Ingrid Borg

HUMMINGBIRD CAKE

3 cups flour	1 tsp. cinnamon
2 cups sugar	1½ cups oil
1 tsp. soda	3 eggs
1 tsp. salt	1 cup chopped nuts
2 cups chopped bananas	8 oz. crushed pineapple (drained)

In a large bowl mix all dry ingredients. Add remaining ingredients. Hand mix only. Bake 1 hour at 350° for loaf or 25 minutes for 3 layers.

Topping: 8 oz. cream cheese, ½ stick oleo, 1 tsp. vanilla, 1 box confectioners sugar.

Kim Borrer

SOUR CREAM COFFEE CAKE

1¼ cup sugar	2 sticks margarine
2 eggs, slightly beaten	1 cup sour cream
1 tsp vanilla	2 cups flour sifted
1 tsp. baking powder	½ tsp. soda
pinch of salt	

Topping: ½ cup sugar, 1 tsp. cinnamon, ½ cup chopped nuts

Grease and flour pan. Coat side and bottom with topping mix. Cream together sugar and margarine. Add eggs one at a time. Beat thoroughly after each one. Stir in sour cream and vanilla. Sift flour and baking powder, soda and salt together. Add to creamed mixture. Mix well, spoon half of mixture into pan, sprinkle topping over layer. Repeat layers of batter and topping until used up. Bake at 350° for one hour or till cake tests done.

Diana Colburn

TEXAS SHEET CAKE

2 sticks butter	¾ cup sour cream
4 Tbsp. cocoa	1 tsp. vanilla
1 cup water	1 tsp. baking soda
2 cups sugar	¼ tsp. salt
2 cups flour	2 eggs

Bring butter, cocoa and water to boil. Mix together sugar, flour, eggs, sour cream, vanilla, soda and salt. Add chocolate mixture; mix well. Pour into a 11x17" cookie sheet with sides. Bake at 350° for 20 minutes. Use your favorite chocolate icing.

John Pokrandt

NEIMAN MARCUS CAKE

1 pkg. yellow butter cake mix
1 pkg. (8 oz.) cream cheese, softened
2 eggs
1¼ cups confectioners' sugar ¼ cup firmly packed brown sugar
¼ cup butter, softened ⅓ cup chopped nuts
additional confectioners' sugar

Prepare cake batter according to directions on box. Pour into a greased 13x9" pan. Cream the cheese and eggs together. Add 1½ cups confectioners sugar and the butter. Pour on top of cake batter. Combine brown sugar and nuts. Sprinkle on top. Bake according to directions for 13x9" pan on cake mix box. Cool. To serve, cut into small squares and place in cupcake paper liners. Sprinkle generously with additional confectioners' sugar.

Karen Kean

ZUCCHINI CHOCOLATE CAKE

1 cup brown sugar	2½ cups flour
½ cup granular sugar	½ tsp. cinnamon
½ cup margarine	½ tsp. allspice
½ cup oil	3 eggs
1 tsp. vanilla	½ cup milk + 1 Tbsp. vinegar
½ tsp. salt	2 tsp. soda
4 Tbsp. cocoa	1 cup chocolate chips
2 cups grated zucchini (unpeeled)	

Cream sugar, oleo and oil. Add eggs, milk and vanilla. Mix well, add dry ingredients, then zucchini. Pour into greased tube pan. Sprinkle chips on top. Bake 45–50 minutes at 350° or until toothpick checks clean.

Kathy Krupa

PRALINE CHEESE CAKE

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|-------------------------------------|-----------------------------|
| 1 cup graham cracker crumbs | 2 Tbsp. flour |
| 3 Tbsp. sugar | 3 eggs |
| 3 Tbsp. margarine, melted | 1½ tsp. vanilla |
| 3-8 oz. pkgs. cream cheese | ½ cup finely chopped pecans |
| 1¼ cups dark brown sugar,
packed | |

Heat oven to 350°. Combine crumbs, sugar and margarine; press onto bottom of 9" springform pan. Bake at 350° 10 minutes. Combine softened cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla and nuts. Pour mixture over crumbs. Bake at 350° 50-55 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Brush with maple syrup and garnish with pecan halves, if desired. 10 to 12 servings.

Holly Stir

GERMAN APPLE CAKE

- | | |
|-----------------|---|
| 1 cup salad oil | 1 tsp. baking soda |
| 3 eggs | 2 tsp. cinnamon |
| 2 cups sugar | 4 cups peel slice apples |
| 1 tsp. vanilla | ½ tsp. salt |
| 2 cups flour | 1 cup chopped nuts (pecans or
walnuts) |

Beat together, salad oil and eggs, until frothy. Blend in sugar and vanilla. Gradually add flour, salt, baking soda and cinnamon, blend well. Fold in apples and nuts. Bake in greased and floured 9x13" pan at 350° for 45-50 minutes. Top with glaze immediately.

GLAZE: 2-3oz. pkg. cream cheese
3 Tbsp. butter or oleo
2 tsp. vanilla
1½ cup powdered sugar; mix until smooth.

Ric Large

PUMPKIN CAKE ROLL

- | | |
|----------------------|--------------------|
| 3 eggs | ½ tsp. nutmeg |
| 1 cup sugar | ½ tsp. salt |
| ¾ cup flour | 1 cup chopped nuts |
| 1 can Libbys pumpkin | 1 tsp. ginger |

Beat eggs and sugar for 5 minutes; stir in flour, pumpkin, ginger, nutmeg and salt. Spread mixture into greased and floured cookie sheet pan. Top with chopped nuts. Bake at 375° for 15 minutes. Turn cake with spatula onto towel sprinkled with powdered sugar and chopped nuts. Roll with towel cake into log, let cool and unroll.

FILLING FOR LOG ROLL: 1 cup powdered sugar
2-8 oz. pkgs cream cheese
4 Tbsp. butter
½ tsp. vanilla; Mix all ingredients
well and spread on cake; re-roll log and chill.

CHOCOLATE FUDGE PUDDING CAKE

2 cups flour	1 cup milk
4 tsp. baking powder	½ cup oil
2 tsp salt	2 tsp. vanilla
1 ⅓ cups sugar	1 cup chopped walnuts
¾ cup cocoa	2 cups brown sugar

Sift flour, baking powder, salt, sugar and ¼ cup cocoa. Add milk, oil, vanilla mix until smooth; add nuts. Pour into 9x13" greased pan. In small bowl mix brown sugar, remaining cocoa. Sprinkle dry mixture over cake batter. Pour 3 cups boiling water over entire pan. Bake at 350° for 40 minutes. Serve warm and spoon fudge like syrup over top of cake.

Sheila Monteneri

CHOCOLATE CHIP NUT BARS

1 yellow cake mix	¼ cup margarine
¼ cup water	¼ cup brown sugar
2 eggs	1-12 oz. chocolate chips

Mix above ingredients until smooth; pour in greased 9x13" pan. Bake according to cake box directions. Flavor of cake mix and chips maybe varied to your taste.

Sheila Monteneri

LEMON CAKE TOP PUDDING

3 Tbsp. butter	1 cup sugar
4 egg yolks	1/3 cup lemon juice
2 tsp. grated lemon rind	1/4 tsp. salt
3 Tbsp. flour	1 cup milk
4 egg whites	

Cream butter and sugar. Add egg yolks and beat well. Add flour, lemon juice, lemon rind, salt and mix well. Add milk and beaten stiff egg whites, folding gently into mix. Pour into custard cups. Set in roasting pan full of hot water. Bake 325° for 40 minutes, then at 350° for 10 minutes. Yield: eight servings.

Lou Forrest
WXYX-Channel 6

CHRISTMAS COOKIE WREATH

Melt one package of chocolate bits and add 2 cups wheaties. Cover a cookie sheet with wax paper. Put a tablespoon or so of mix onto wax paper and with a handle of a teaspoon shape into wreath shape. Repeat until mix is used. Sprinkle with green sugar and decorate with red hots for berries. Cool in refrigerator. Lift off with spatula and put in cookie cans and keep in freezer.

Jane Rogers
WBNS-Channel 10

STRAWBERRY CAKE

1 pkg. white cake mix	1/2 cup water
1 pkg. (3 oz.) strawberry gelatin	3/4 cup cooking oil
2 Tbsp. flour	1/2 box frozen strawberries
4 eggs	sliced and thawed

Mix together gelatin, cake mix, eggs, and water. Beat at medium speed for 2 minutes with mixer. Add the berries including syrup to batter. Beat 1 minute. Add oil and beat 1 minute more. Pour batter into 13x9" pan and bake 35-40 minutes at 350°. Cool and frost.

Strawberry Cake Frosting:

½ box thawed sliced strawberries (left from cake recipe)
½ cup butter
1 lb. confectioners sugar
½ tsp. vanilla

Beat butter until smooth. Add sugar alternately with berries (including syrup) and beat until smooth. Add vanilla. If frosting is too thick, thin with milk or cream. Frost cake. Store in refrigerator. Cut in squares and serve from pan. Will make approximately 16 servings.

Carol Rinehart
Mayor Buck Rinehart

