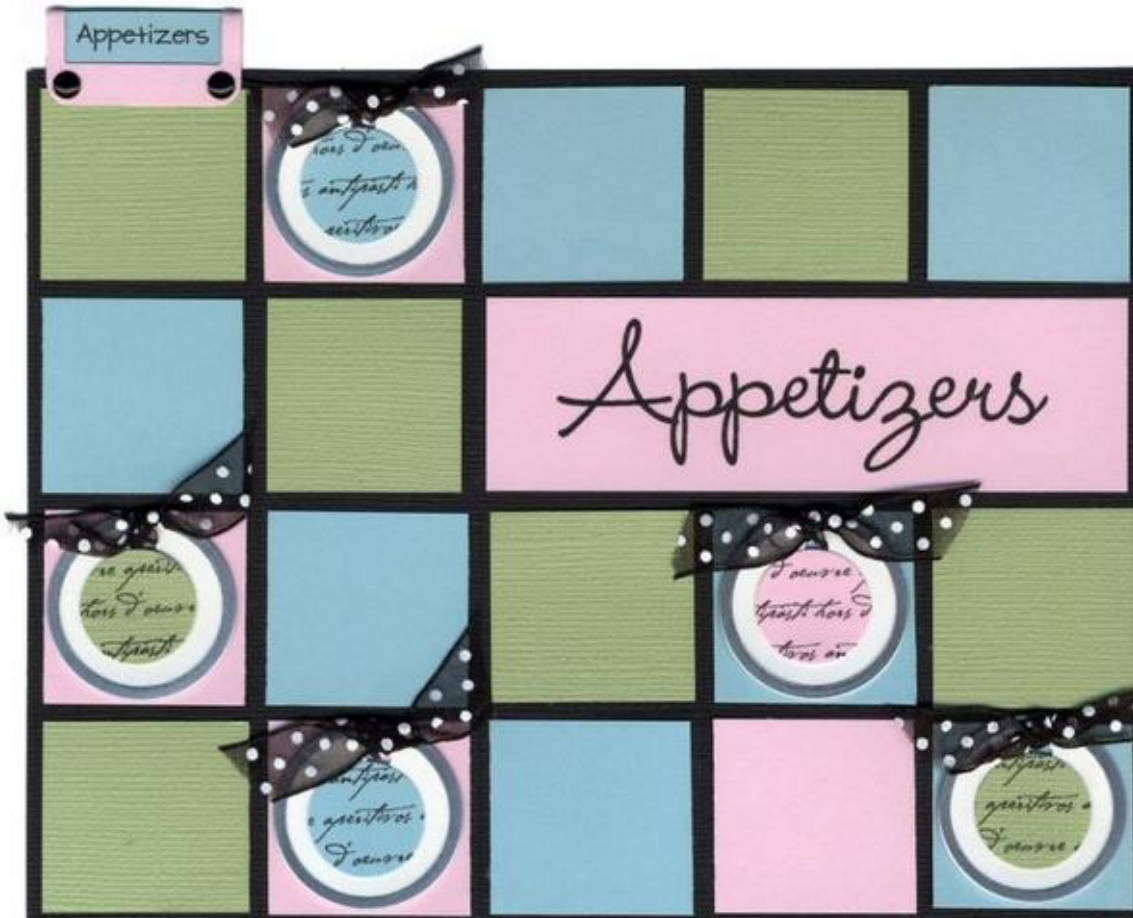


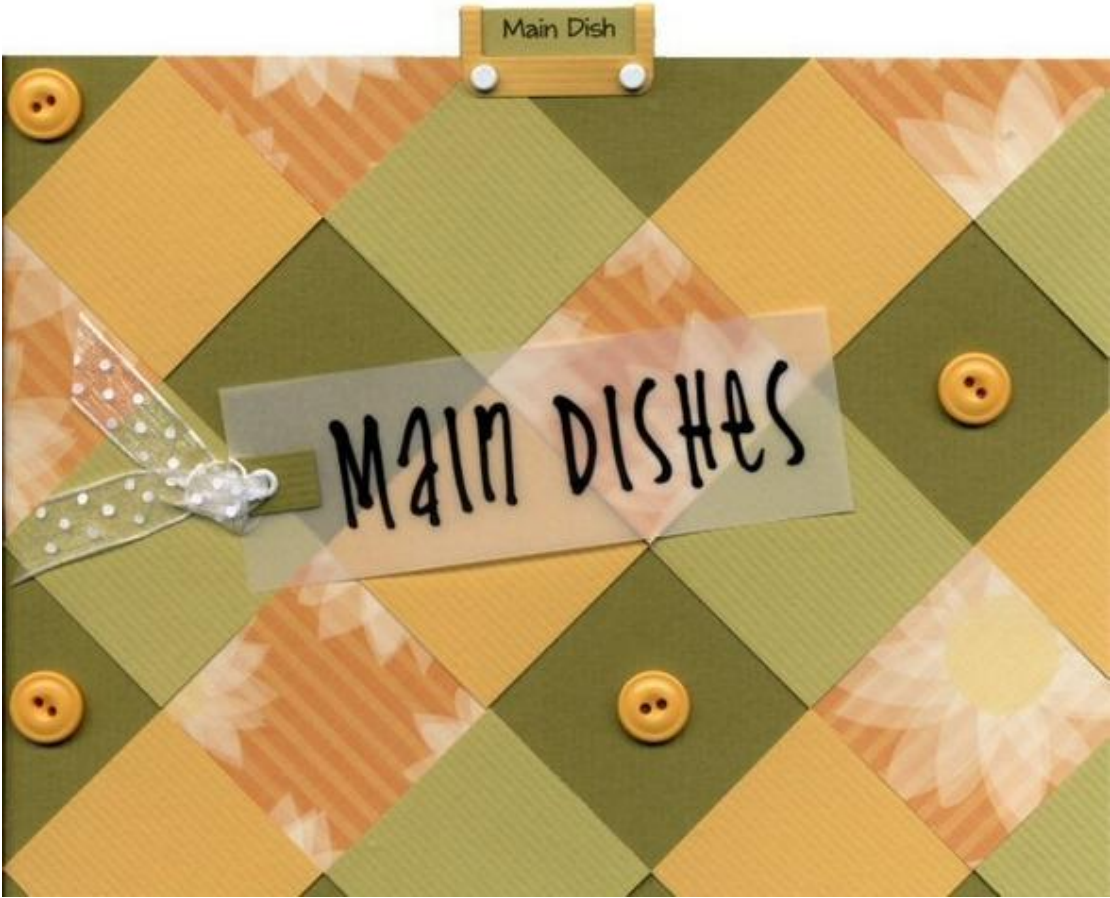


Appetizers



Soups + Salads





## Desserts



## honey mustard chicken

Preheat oven to 350 degrees F. Sprinkle chicken breasts with salt and pepper to taste, and place in a lightly greased 9x13 inch baking dish. In a small bowl, combine the honey, mustard, basil,

paprika, and parsley. Mix well. Pour 1/2 of this mixture over the chicken, and brush to cover. Bake in the preheated oven for 30 minutes. Turn chicken pieces over and brush with the remaining

6 boneless, skinless

chicken breasts

salt and pepper

1/2 cup honey

1/2 cup mustard

1 tsp dried basil

1 tsp paprika

1/2 tsp dried

parsley

1/2 of the honey mustard mixture. Bake for an additional 10 to 15 minutes, or until chicken is no longer pink and juices run clear. Let cool 10 minutes before serving.



# CHEESY CHICKEN CRISP

8 boneless, skinless

chicken breast halves

1/2 cup butter, melted

1 cup crushed cornflakes

3/4 cup Parmesan cheese

1/4 cup shredded cheddar

Preheat oven to 350. In a medium bowl, mix the cornflake crumbs, parmesan cheese and cheddar cheese.

Dip the chicken breasts in the melted butter, and roll them in the cornflake crumb mixture. Place chicken in a lightly

greased 9x13 inch baking dish. Bake in the preheated oven for 30 to 40 minutes, until chicken is no longer pink and juices run clear.

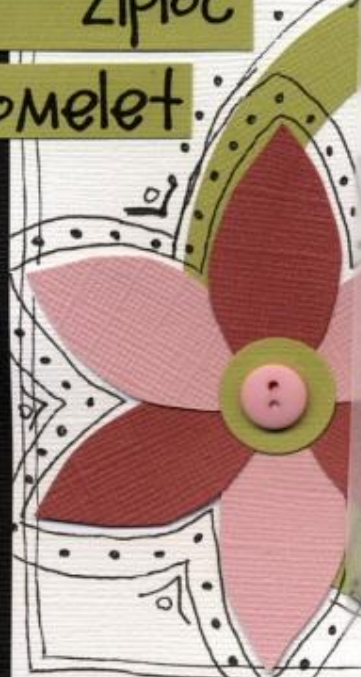
## Slow Cooked Meat & Veggies

- 1 boneless chuck roast
- 2 cans cream of mushroom soup
- 1 pkg dry onion soup mix
- 2 carrots, sliced
- 2 potatoes, cubed

Spray crock pot with pam. Rinse roast and place in crock pot. Add carrots and potatoes. Cover with dry onion soup mix and cream of mushroom soup. Cook on low 8-10 hrs.



# Ziploc omelet



This is a great recipe for when all your family is together. The best part is that no one has to wait for their special omelet! Have guests write their name on a quart-size Ziploc freezer bag with a permanent marker. Crack 2 large eggs into the bag and shake to combine them. Put out a variety of ingredients such as: cheeses, ham, onion, green pepper, tomato, hash browns, salsa, etc. Each guest can add prepared ingredients of choice to their bag and shake. Make sure to get ALL the air out of the bag (very important) and then zip it up. Place the bags into rolling, boiling water for exactly 13 minutes. You can usually cook 6-8 omelets in a large pot. But make sure the pot is large enough so that the bags float freely; otherwise, the bags will melt when they come in contact with the sides of the hot pot. Open the bags and the omelet will roll out easily.

2 six-ounce boneless, skinless chicken breasts  
Salt  
1 cup of flour  
1/4 cup of olive oil

1/4 cup of white wine  
4 large lemons  
1/2 stick of unsalted butter softened  
Small handful of drained capers

Cut three lemons in half and use for fresh lemon juice. Pour the juice through a fine strainer. Cut the last lemon into wedges for garnish. Begin to heat the olive oil in a 12 inch sauté pan on med-high. While oil is getting hot, lightly season both sides of the chicken breast with salt. Lightly dust the chicken breast in the flour. Shake off excess flour. Place chicken in the sauté pan skin side down. When the chicken is golden brown, turn over and brown the other side as well. It is important to brown both sides to insure the chicken is completely cooked through. When both sides are nice and brown, add white wine and lemon juice. Continue to cook for approximately two to three minutes. The liquid should reduce approximately half. Once the liquid is reduced, remove the chicken breasts from the pan and turn off heat. Check to make sure the chicken breasts are cooked by turning each piece of chicken over and cutting it halfway through with a knife. There should be no visible pink. If the chicken is not completely cooked through, place in a 400 degree oven for five minutes to complete cooking. Finish the sauce by placing the softened butter in the pan. Using rubber spatula, work the butter into the sauce as it melts. Pour sauce directly on top of chicken breasts. Garnish with capers and lemon wedges.



### Dry Rub

1 tbsp ground cumin  
1 tbsp garlic powder  
1 tbsp onion powder  
1 tbsp chili powder  
1 tbsp cayenne pepper  
1 tbsp salt  
1 tbsp ground pepper  
1 tbsp paprika  
1/2 cup brown sugar

Mix well and store in an airtight container.

### Brine Solution

1/2 cup salt  
1/2 cup brown sugar  
2 qts cold water  
1-2 bay leaves  
2-3 tbsp dry rub mix

Add salt and brown sugar to cold water. If you use table salt, you may have to start with boiling water to dissolve the salt, then add ice to cool the mix to room temperature. Then add bay leaves and dry rub mix.

### Sauce

2 tbsp dry rub mix  
4 oz pickle juice

Add dry rub to pickle juice in a squirt bottle, dribble a small amount over the meat.

## PULLED

Rinse the pork shoulder and place in a large container, pour in the brine solution until the shoulder is completely covered - add water if necessary. Cover the container and place in the refrigerator for at least 8 hours. Then remove pork shoulder from brine solution, pat dry with paper towels, place in baking pan that is bigger than the shoulder by at least a inch in length and width and at least 3 inches deep. Sprinkle dry rub onto the surface of the shoulder and massage in such that it adheres to the surface. Coat all sides. Make sure the fat layer on the shoulder is facing up before cooking! Place baking pan uncovered in a 225-250 degree oven on the middle rack. Insert a probe thermometer into the center or thickest part of the shoulder, but not touching the bone. Monitor the temperature throughout cooking (a digital thermometer with an alarm function is the easiest way to do this). Do not use a higher temperature and do not remove from the oven until the center of the shoulder reaches 200 degrees. This will take anywhere from 6 to 10 hours depending on the size of the shoulder. When the shoulder has reached 200 degrees, shut off the oven and let the roast cool for a couple of hours before removing from the oven. If the bottom of the pan is dry (or crusted with dried spices) then cover the pan with foil to retain internal moisture of the meat during the cooling period. When the temperature drops to 170 degrees or slightly lower, remove from oven. Place on a large, clean work surface such as a cutting board, remove the bone and the large sheet of crusted fat on the top. Using either gloved hands (caution! It's still hot) or two large forks, begin pulling the meat. It should fall apart very easily. Store in small containers (1 to 2 lbs in each container), freeze some for later use or to share with friends.

1/2 tsp garlic powder  
1/4 tbsp ground black pepper  
1/3 cup Worcestershire sauce  
2 tbsp dry white wine  
2 tbsp Italian-style salad dressing

1 lb large shrimp, peeled and deveined  
with tails attached  
1/4 cup honey  
1/4 cup butter, melted  
2 tbsp Worcestershire sauce

In a large bowl, mix together garlic powder, black pepper, 1/3 cup Worcestershire sauce, wine, and salad dressing; add shrimp, and toss to coat. Cover, and marinate in the refrigerator for 1 hour. Preheat grill for high heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade. In a small bowl, stir together honey, melted butter, and remaining 2 tbsp Worcestershire sauce. Set aside for basting. Lightly oil grill grate. Grill shrimp for 2 to 3 minutes per side, or until opaque. Baste occasionally with the honey-butter sauce while grilling.

honey  
grilled

S H R I M P

1 can pineapple wedges, undrained  
1 can pear chunks, drained  
1 cup strawberries, halved  
1 banana, sliced

Mix all ingredients, making sure the juice from the pineapples covers all fruit and serve.

fruit  
Salad

1 lb boneless, skinless  
chicken breasts  
1/2 bottle Italian dressing

rinse chicken and place in  
ziploc bag. cover with Italian  
dressing and marinate for 4  
hours or more. grill over high  
heat for 6-8 mins per side.

Italian

CHICKEN

24 square wonton wrappers  
1 T. butter or margarine melted  
10 oz. shelled deveined and cooked medium shrimp  
2 green onions, finely chopped  
1/3 C. grated carrot  
4 oz. cream cheese, softened  
1 garlic clove, pressed  
1/2 t. Worcestershire sauce  
1 C. (4 oz) shredded mozzarella cheese

Preheat oven to 350° F. Lightly spray mini-muffin  
pan with non-stick cooking spray. With pastry  
brush, brush one side of each wonton wrapper  
with melted butter. Press wonton buttered side up  
into muffin cup. Bake 8 minutes or until edges turn  
light golden brown. Remove pan from oven.  
Meanwhile, reserve 24 shrimp. Finely chop  
remaining shrimp. Combine cream cheese, garlic  
and Worcestershire sauce in batter bowl, blend  
well. Stir in chopped shrimp, green onions, carrot  
and mozzarella cheese. Using small scoop fill each  
wonton cup with rounded scoop of cream cheese  
mixture. Top with reserved shrimp. Bake 5 minutes  
or until wontons are golden brown and filling is  
bubbly around edges. Yield 24 appetizers.

Shrimp  
Wonton  
Cups

1 package onion soup mix  
2 cans cream of mushroom  
soup, unthickened  
1 1/2 C milk  
1 C water

1 C uncooked rice  
1 lb boneless and skinless  
6 tbsp margarine or butter  
salt & pepper to taste  
grated Parmesan cheese

Mix onion soup mix, cream of mushroom soup, milk, water, and rice in a small mixing bowl. Spray Crock-Pot with cooking spray. Lay chicken breasts in Crock-Pot. Place one tbsp margarine on each chicken breast. Pour soup mixture over chicken breasts. Salt and pepper to taste. Sprinkle with grated Parmesan cheese. Cover, cook on LOW 8 to 10 hours or on HIGH for 4 to 6 hours. Serves 6.

## Crock Pot Chicken & Rice

2 cups cooked chicken  
1 pkg frozen mixed veggies  
1 can cream of chicken  
2 cups water

1 cup shredded cheese  
1 cup uncooked elbow macaroni  
2 tbsp butter  
1/2 cup breadcrumbs

Mix all ingredients EXCEPT butter and breadcrumbs together and place in a 2 qt. casserole dish. Cover and refrigerate overnight. The next day, Preheat oven to 350 degrees. Uncover casserole and stir. Melt butter and mix with 1/2 cup bread crumbs, and put on top. Bake at 350 for 45-55 minutes, or until brown and bubbly.

**OVERNIGHT  
CHICKEN  
BAKE**

# Pan seared

Marinate thawed salmon fillets in Dale's for 30 mins or longer, then sprinkle fillets with dry steak seasoning. Heat olive oil in skillet over medium heat. Place in skillet, cover with foil and cook 5 mins each side.

2 salmon fillets

2 tbsp Dale's sauce

Dry steak seasoning

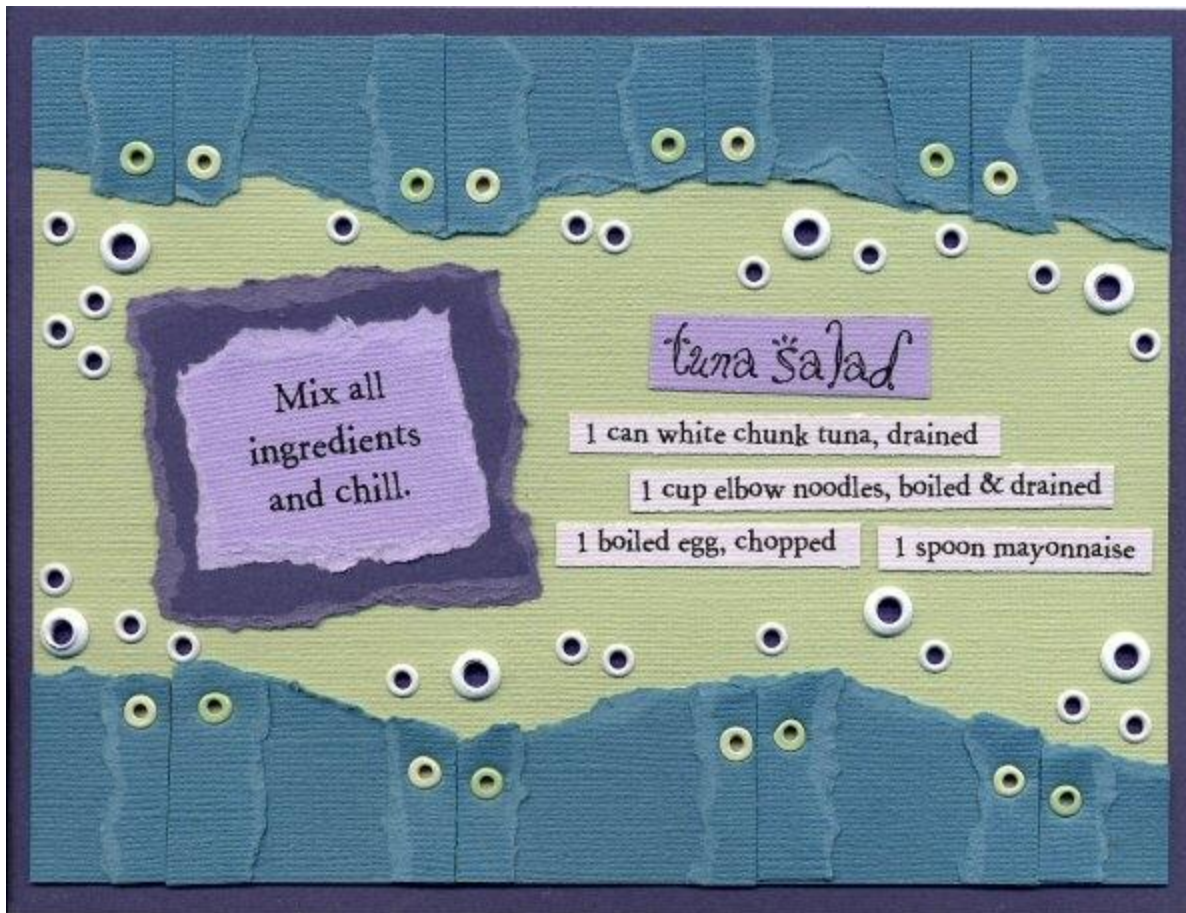
2 tbsp olive oil

# Salmon

# Tilapia

2 tilapia fillets + 2 tbsp butter + 2 cloves garlic, minced +  
grated parmesan cheese

Preheat oven to 400. Spray 9x9 dish with Pam. Rinse thawed tilapia  
fillets in cold water, and place in dish. Place butter and minced  
garlic in a small dish, then melt butter. Pour over fish. Sprinkle  
with parmesan cheese. Bake at 400 for 10-15 mins.



## tuna salad

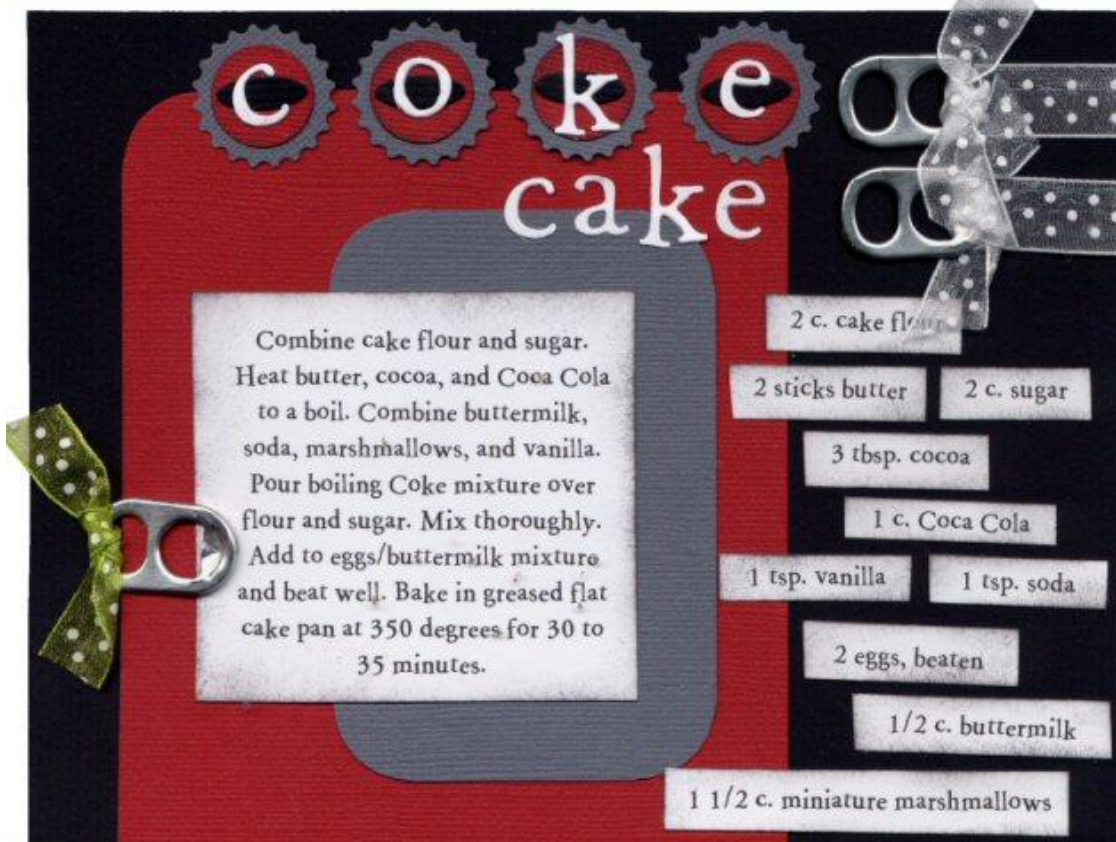
Mix all ingredients and chill.

1 can white chunk tuna, drained

1 cup elbow noodles, boiled & drained

1 boiled egg, chopped

1 spoon mayonnaise



## Coke cake

Combine cake flour and sugar. Heat butter, cocoa, and Coea Cola to a boil. Combine buttermilk, soda, marshmallows, and vanilla. Pour boiling Coke mixture over flour and sugar. Mix thoroughly. Add to eggs/buttermilk mixture and beat well. Bake in greased flat cake pan at 350 degrees for 30 to 35 minutes.

2 c. cake flour

2 sticks butter

2 c. sugar

3 tbsp. cocoa

1 c. Coca Cola

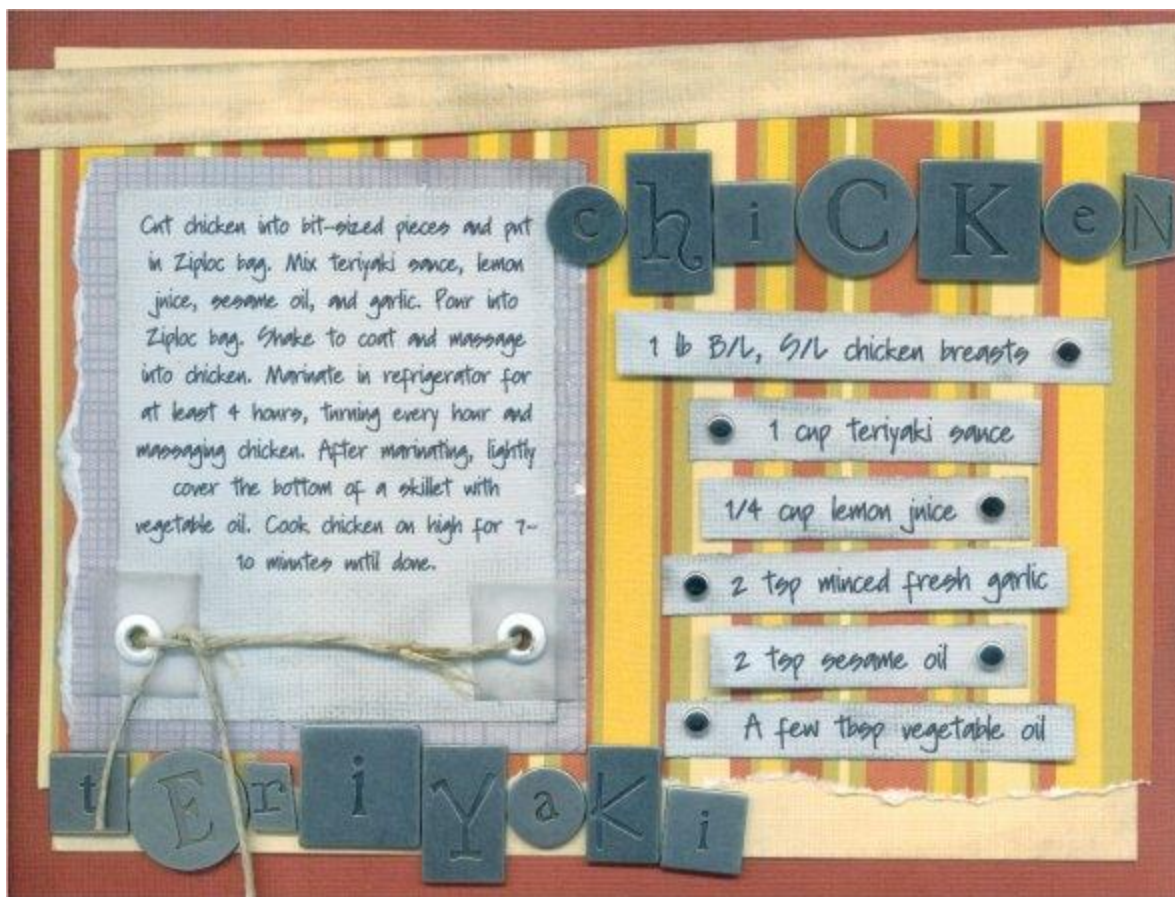
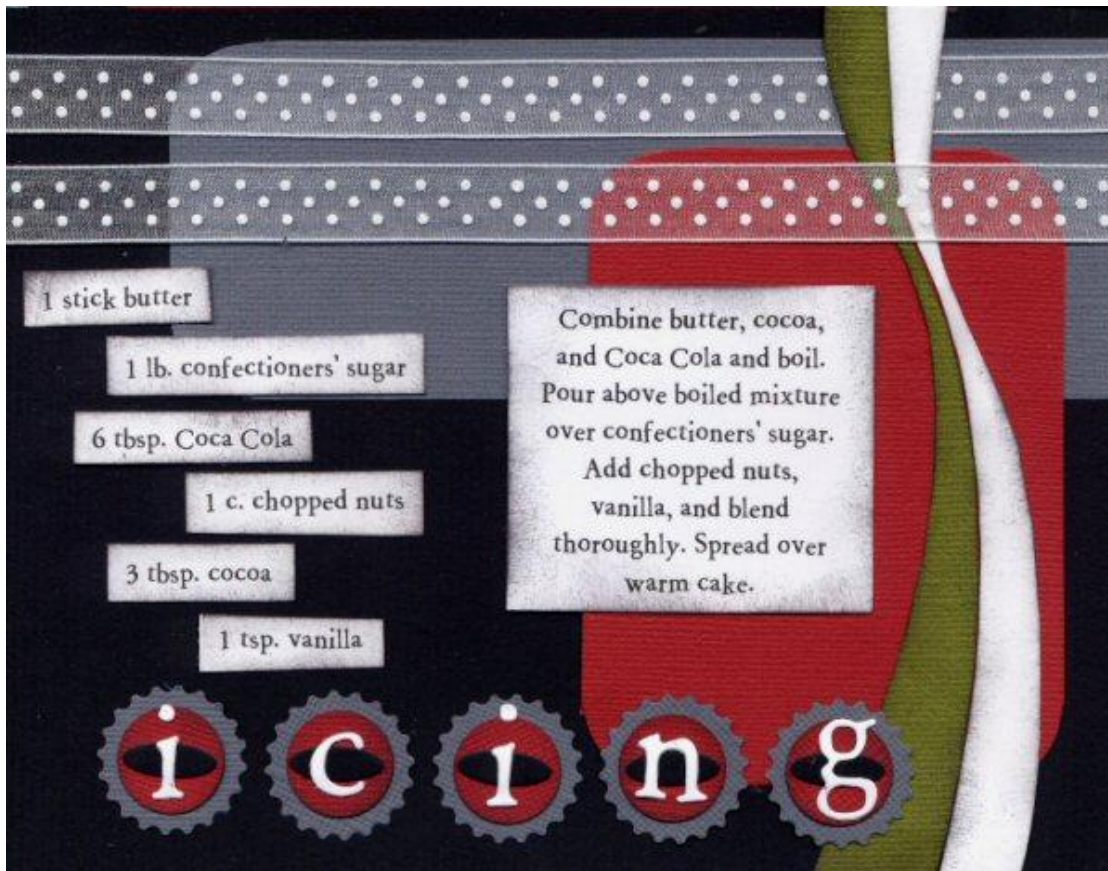
1 tsp. vanilla


1 tsp. soda

2 eggs, beaten

1/2 c. buttermilk

1 1/2 c. miniature marshmallows






1/2 cup sugar  
1/2 tsp ground cinnamon  
1 can (12 oz) refrigerated  
buttermilk biscuits  
1/4 cup butter, melted  
10 teaspoons strawberry jam

Preheat oven to 375. In a small bowl, combine the sugar and cinnamon. Dip biscuits in butter, then in cinnamon-sugar. Place on ungreased baking sheets. Make a deep indentation in the center of each biscuit and fill with 1 tsp strawberry jam. Bake at 375 for 15-18 minutes or until golden brown. Cool for 15 minutes before serving. Filling will be HOT.

cinnamon fruit  
buns



2 (6 oz) cans tuna, drained & flaked

1 egg, beaten 3/4 cup dry bread crumbs

3 green onions, minced

1 clove garlic, peeled and minced


1 tbsp soy sauce 1 tbsp teriyaki sauce

1 tbsp ketchup 1 tsp sesame oil

1 tsp black pepper 1/2 cup cornmeal

2 tbsp vegetable oil

In a large bowl, mix tuna, egg, bread crumbs, green onions, and garlic. Blend soy sauce, teriyaki sauce, ketchup, sesame oil, and pepper into the mixture. Form the mixture into about 6 patties approximately 1 inch thick. Lightly sprinkle each patty on all sides with cornmeal. Heat oil in a medium skillet over medium heat. Fry each patty about 5 minutes on each side, until golden brown.



Asian Tuna Patties

## Grilled Salmon

Season salmon fillets with lemon pepper, garlic powder, and salt. In a small bowl, stir together soy sauce, brown sugar, water, and vegetable oil until sugar is dissolved. Place fish in a large resealable plastic bag with the soy sauce mixture, seal, and turn to coat. Refrigerate for at least 2 hours. Preheat grill for medium heat. Lightly oil grill grate. Place salmon on the preheated grill, and discard marinade. Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.

salt

to taste

1/3 cup water

1 1/2 pounds salmon fillets

1/4 cup vegetable oil

lemon pepper to taste

garlic powder to taste

1/3 cup soy sauce

1/3 cup brown sugar

Grilled

Teriyaki

Tuna

In a large resealable plastic bag, combine the teriyaki sauce, oil, garlic, and pepper. Place the tuna fillets in the bag. Seal the bag with as little air in it as possible. Give the mix a good shake, to ensure the tuna fillets are well coated. Marinate for 30 minutes in the refrigerator. Meanwhile, preheat an outdoor grill for high heat, and lightly oil the grate. Remove tuna from marinade, and place on grill. For rare tuna, grill for 3 to 5 minutes on each side. For medium, grill 5 to 8 minutes per side. For well done, grill for 8 to 10 minutes per side.

1 cup teriyaki sauce

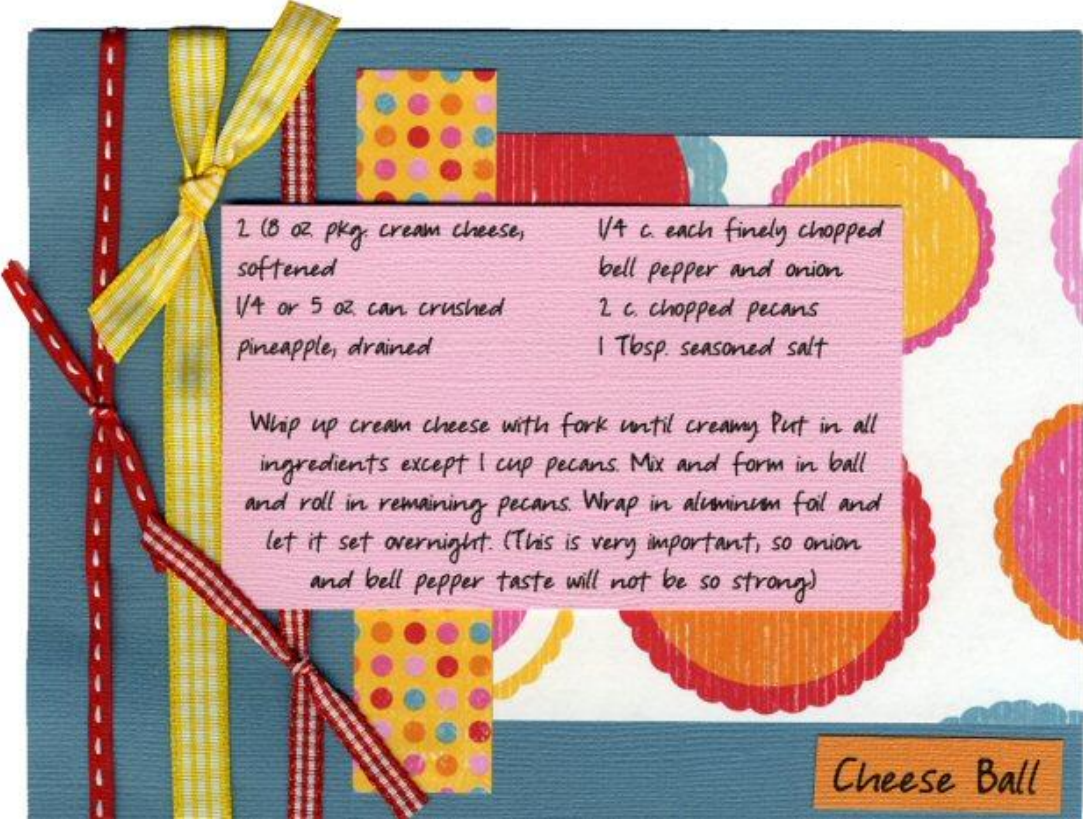
3/4 cup olive oil

2 tbsp minced garlic

1 tsp pepper

4 (4 oz) fillets

yellowfin tuna

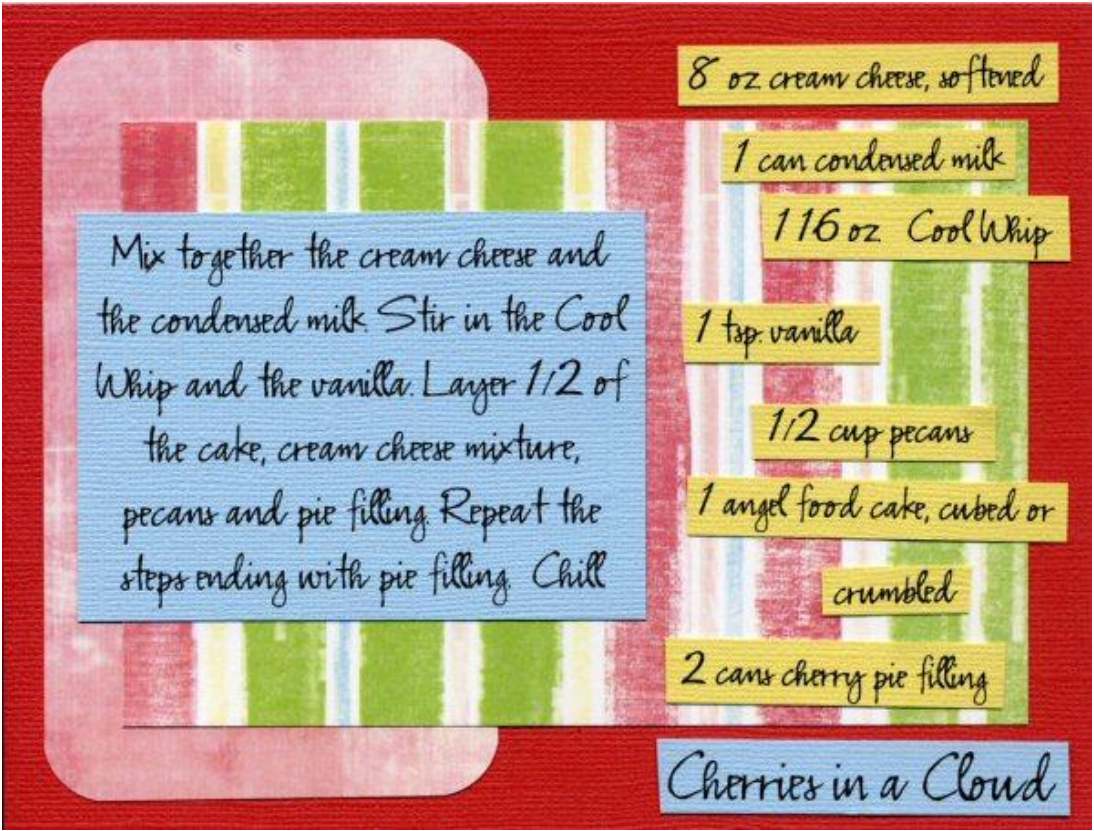


2 (8 oz pkg. cream cheese,  
softened  
1/4 or 5 oz. can crushed  
pineapple, drained

1/4 c. each finely chopped  
bell pepper and onion  
2 c. chopped pecans  
1 Tbsp. seasoned salt

Whip up cream cheese with fork until creamy. Put in all ingredients except 1 cup pecans. Mix and form in ball and roll in remaining pecans. Wrap in aluminum foil and let it set overnight. (This is very important, so onion and bell pepper taste will not be so strong)

Cheese Ball



Mix together the cream cheese and the condensed milk. Stir in the Cool Whip and the vanilla. Layer 1/2 of the cake, cream cheese mixture, pecans and pie filling. Repeat the steps ending with pie filling. Chill

8 oz cream cheese, softened

1 can condensed milk

1/6 oz Cool Whip

1 tsp. vanilla

1/2 cup pecans

1 angel food cake, cubed or

crumbled

2 cans cherry pie filling

Cherries in a Cloud

Melt margarine with flour. Press into 9X13 pan and add nuts on top. Press in. Bake at 350 degrees until brown. Cool Completely. Blend cream cheese and sugar until smooth. Fold in Cool Whip. Peak up on sides so pie filling won't run off. Add pie filling. Chill.

2 c. flour

2 sticks margarine

1 c. chopped

pecans

1 8 oz. cream

cheese, softened

3 c. powdered

sugar

1 (12 oz.) Cool

Whip

2 cans Strawberry

pie filling

### Strawberry Pizza

Brown sirloin in salt, pepper, onion flakes and garlic. Reduce heat to low, stir in soup and sour cream. Cook noodles al dente. Drain noodles and stir into meat mixture. Heat through.

1 LB sirloin,  
cut into bite  
size pieces

1 can  
cream of  
mushroom

SOUP

1 (16 oz)

container  
sour cream

2 cups rotini  
noodles

BEEF

STROGANOFF

# chocolate

● CHEESECAKE

● CUPCAKES



1 box devil's food  
cake mix  
1 (8 oz) pkg cream  
cheese  
1 egg

3/4 cup sugar  
3/4 cup chocolate  
chips  
Cupcake paper  
cups

Preheat oven according to cake mix box. Mix cake mix using package directions. Fill cupcake papers 2/3 full. Mix cream cheese, egg, sugar, chocolate chips together. Drop about 2 teaspoon cream mixture on top of each cupcake. Bake according to box directions (2 dozen).

2 teaspoons crushed garlic  
1/4 cup olive oil  
1/4 cup seasoned bread  
crumbs

1/4 cup grated Parmesan  
cheese  
1 lb skinless boneless  
chicken breasts

Preheat oven to 425. Spray 9x13 dish with Pam. Warm the garlic and olive oil to blend the flavors. In a separate bowl combine the bread crumbs and Parmesan cheese. Dip the chicken breasts in the olive oil and garlic mixture, then into the bread crumb mixture. Place in 9x13 dish and bake at 425 for 30 to 35 minutes until no longer pink and juices run clear.

# Garlic Chicken

- 1 (8 oz) package manicotti pasta
- 16 oz ricotta cheese
- 1 cup mozzarella cheese, divided
- 1 cup shredded Monterey Jack cheese
- 2 tablespoons sour cream
- 1/3 cup dried bread crumbs, seasoned
- 1/4 cup chopped fresh parsley
- salt and pepper to taste
- 2 cups spaghetti sauce

Preheat oven to 350. Spray 9x13 baking dish with Pam. Boil and drain manicotti. Meanwhile, in a large bowl, combine ricotta cheese, 1/2 cup mozzarella cheese, Monterey Jack cheese, sour cream, bread crumbs, parsley and salt and pepper to taste, mix well. Cover bottom of 9x13 dish with a thin layer of spaghetti sauce. Fill each manicotti with cheese mixture and place in dish. Cover with remaining sauce. Sprinkle remaining mozzarella cheese on top. Bake uncovered at 350 for 40 minutes.

m  
THREE  
CHEESE  
MANICOTTI

- 1 1/2 oz can French style green beans
- 1 1/2 oz can whole kernel corn
- 1/2 cup diced onion
- 1/2 cup diced bell pepper

- 1/2 cup sour cream
- 1 can cream of celery soup
- 1/2 cup grated cheddar cheese

Mix all ingredients in a casserole dish. Crush one sleeve of Ritz crackers. Melt 1 stick of margarine. Spread crackers over ingredients. Pour melted margarine over crackers. Bake at 350 degrees for 30 minutes.

Vegetable

Casserole

# Chicken Scampi

Boil and drain noodles. Meanwhile, put chicken in a Ziploc bag with flour and pepper. Shake until evenly coated. Coat the bottom of a large skillet with olive oil. Cook 4-5 mins on each side, or until golden and juices run clear. Set noodles and chicken aside in a large bowl. Add all ingredients of alfredo sauce in a skillet and cook until smooth. Pour over chicken and noodles, toss to mix and serve.

## Ingredients for Chicken:

1 lb boneless, skinless chicken breast tenders  
1/4 cup flour, 1 tsp pepper  
A few tbsp olive oil  
8 oz angel hair pasta

## Ingredients for Alfredo Sauce:

8 oz cream cheese  
3/4 cup Parmesan cheese  
1/2 cup butter, 1/2 cup milk  
1 clove garlic, minced

1 BOX yellow cake mix

1 STICK BUTTER, MELTED

3 EGGS

1 BOX POWDERED SUGAR

8 OZ cream cheese

SOFTENED

Mix cake mix, melted butter and one egg. Press firmly into the bottom of a 9x13 pan. Mix 10x sugar and softened cream cheese and 2 eggs until smooth. Pour on top of crust. Bake for 40 minutes or until top is golden brown at 300 degrees.

C H e S S

• squares •

1 lb boneless, skinless

chicken breasts

3-5 slices bacon

1 1/2 cups Italian dressing

1 tbsp garlic salt

3 tbsp season salt

Preheat oven to 350.  
Wrap 1 slice of bacon  
around each chicken  
breast and place in  
casserole dish. Mix  
together Italian  
Dressing, Season Salt  
and Garlic Salt to

make seasoning. Pour  
mixture over chicken.  
Marinate several hours  
or overnight. When  
ready to cook, pour off  
excess marinade  
mixture and bake at  
350 for 30 minutes.

## Italian Bacon Wrap Chicken

3 eggs, lightly beaten  
 2 cups sugar  
 1 cup vegetable oil  
 1 Tablespoon vanilla  
 3 cups flour  
 1 teaspoon baking soda  
 1 teaspoon ground  
 cinnamon  
 4 cups chopped, pared,  
 cored apples (about 3-  
 4)  
 1 cup chopped pecans

Topping:  
 2 Tablespoons sugar  
 1/2 teaspoon ground  
 cinnamon

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P

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E

Preheat oven to 325. Grease and flour two loaf pans. Stir together the eggs, sugar, oil and vanilla in medium sized bowl until well mixed. Combine the flour, baking soda and cinnamon and then stir into egg mix until just evenly mixed. Stir in the apples and pecans. The mixture will be very thick. Divide between the loaf pans. Prepare the topping: combine the sugar and cinnamon in a small cup, and sprinkle over the loaves. Bake at 325 for approximately 1 hour and 10 minutes. Check it carefully with a tester inserted in center comes out clean. Let the breads cool in the pans on wire racks for 10 minutes. Run a thin knife around the edges of the pans. Remove the breads from the pans to wire racks to cool. The breads are better the second day. Wrap them tightly in plastic wrap or foil and store at room temperature.

● bread

2 medium Granny Smith  
 Apples  
 1 cup strawberries, hulled  
 and sliced

1 kiwi, peeled and chopped  
 1 small orange  
 2 tbsp brown sugar  
 2 tbsp apple jelly

Peel, core and slice apples. Cut apples into quarters and chop. Hull strawberries and kiwi. Slice strawberries with an egg slicer. Chop kiwi. Zest orange using lemon zester. Juice orange with juicer. Combine prepared fruit, orange zest, orange juice, brown sugar and apple jelly in bowl.

apple  
 berry  
 salsa

# cake mix

Check your coffee mugs to make sure each one holds 1 1/2 cups water. Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 to 4 1/2 cups of dry mix and will make 8 coffee cup cake mixes. Divide mix into 8 small plastic bags (about 1/2 cup each). Place mix into a corner of each bag and tie it shut with a twist tie. Make glaze mix in a medium bowl, combine confectioners' sugar with powdered cocoa. Divide into 8 small plastic bags and close bag with a twist tie. Attach each glaze mix to the cake mix bags with a twist tie. Place one of each bag into each cup. Attach the following instructions to each cup. Generously spray inside of cup with cooking spray. Empty contents of cake mix packet in cup. Add 1 egg, 1 tablespoon of oil, 1 tablespoon water to dry mix. Mix 15 seconds, carefully mixing in oil dry mix. Microwave on full power for 2 minutes. While cake is cooking, place ingredients from glaze mix into a very small container and add 1 1/2 teaspoon water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

1 chocolate cake mix  
1 pkg instant chocolate pudding mix  
2 2/3 cups confectioners' sugar  
1/4 cup powdered cocoa

MUG

## tater tot HOTDISH

Mix GROUND BEEF, SOUPS  
AND MILK AND SPREAD INTO  
THE BOTTOM OF A 9X13 PAN.  
ADD TATER TOTS AND COVER  
WITH SHREDDED CHEESE.  
BAKE AT 350 FOR ONE HOUR.

1 LB GROUND BEEF, BROWNED AND DRAINED  
1 CAN CREAM OF MUSHROOM SOUP  
1 CAN CHEDDAR CHEESE SOUP  
1/2 CAN MILK  
1 BAG FROZEN TATER TOTS  
SHREDDED CHEDDAR CHEESE

1 lb boneless, skinless chicken

breasts

1 Sleeve Ritz Crackers, Crushed

### seed chicken

Preheat oven to 375  
Spray Casserole Dish  
with Non Stick  
Spray. Place Chicken  
Breast in Casserole  
Dish and sprinkle with

# Recipe

Salt and Pepper. Mix  
together soup, sour  
cream, and poppy  
seeds. Pour over chicken.  
Mix together melted  
butter and crackers.

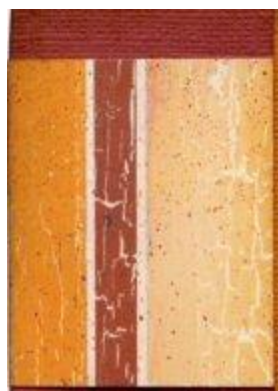
Place on top of soup  
and chicken mixture.  
Bake about 20  
minutes until bubbly  
and crackers are light  
brown. Serve over rice.

1 Can Cream of Chicken Soup

(8 ounce) Sour Cream

2 Tablespoons Poppy Seed

1/2 Stick Butter Melted



Marinade:  
1 cup Red Wine Vinegar  
4 Tablespoons Sugar  
2 teaspoons Worcestershire  
Sauce  
1 cup Peanut Oil  
4 Tablespoons Ketchup  
1 teaspoon salt  
1 teaspoon pepper  
1 teaspoon minced garlic  
1 teaspoon sweet basil



beef

kabobs

For the kabob:  
2 inch pieces of steak, onion,  
bell pepper, olives, tomatoes  
Mix ingredients for marinade  
together. Pour over meat and  
vegetables. Marinate for at  
least 24 hours.

1 can veg-all,  
drained  
1 can cream of  
chicken soup  
1 can cream of  
potato soup  
1 can cream of  
celery soup  
2 cups cooked,

chopped  
chicken  
3/4 cup  
chicken  
broth  
2 Pillsbury  
refrigerated  
pie crusts

Place one pie  
crust on  
bottom of  
casserole dish.  
mix all  
ingredients  
together.  
pour into  
casserole dish.

top with  
other pie  
crust and  
 Pierce top  
with fork.  
Bake at 350  
for 45-50  
minutes.

chicken pot

Pie 

2 cans cream of celery soup

(2 lb) pkg frozen cubed hash brown potatoes

1 cup shredded cheddar cheese

2 (8 oz) spreadable chive & onion cream cheese

glorified

hash browns

In a large bowl combine soup and cream cheese. Cook on high 3-4 minutes or until cream cheese is melted, stirring occasionally. Add the potatoes and stir until coated. Spoon into 13x9 greased baking dish. Bake uncovered 35-40 minutes at 350 degrees. Sprinkle with cheddar cheese and bake 3-5 minutes longer or until cheese is melted.

3 quarts of water  
2 cups of sugar  
3 ripe bananas (mashed)  
1 Large can of pineapple juice

1 1/2 cups of orange juice  
1/4 cup of lemon juice  
1 two liter of ginger ale  
1 pkg of gallon size freezer Ziploc bags

Bring 3 quarts of water and 2 cups sugar to a boil. Turn off stove once it has boiled. Add pineapple, orange and lemon juice along with the mashed bananas to boiled water. Let cool completely. Once cooled, pour into freezer bags. Freeze completely. When ready to use, take out of freezer 2 hours before using. Empty bags into punch bowl and add ginger ale to desired consistency. Should be slushy. This will keep several months in the freezer before using.

Serves 25 cups

pineapple & banana  
fruit punch slush



cupcake

2 sticks butter

4 squares chocolate

1 3/4 cup sugar

4 eggs, beaten

Melt butter and chocolate in a large bowl in the microwave at 1 minute intervals. Add sugar, eggs, vanilla and butter flavoring. Stir in flour and nuts. Pour (1/4 cup) into cupcake liners. Bake at 325 degrees for 25 minutes.


1 tsp vanilla

1/4 tsp butter flavoring

1 cup flour

1 cup nuts, chopped

brownies



1 Medium head of cabbage \* 1 1/2 purple onion \* 4 cups mayonnaise \* 1 cup sugar \* 1/2 cup white vinegar

The first secret to making this slaw is to chop the cabbage and the onion very fine. Mix mayonnaise, sugar, and vinegar and pour over slaw and mix well. The second secret to this recipe is to make sure that you put enough sauce on the slaw so that it is sloppy. If the sauce mix isn't enough make more.

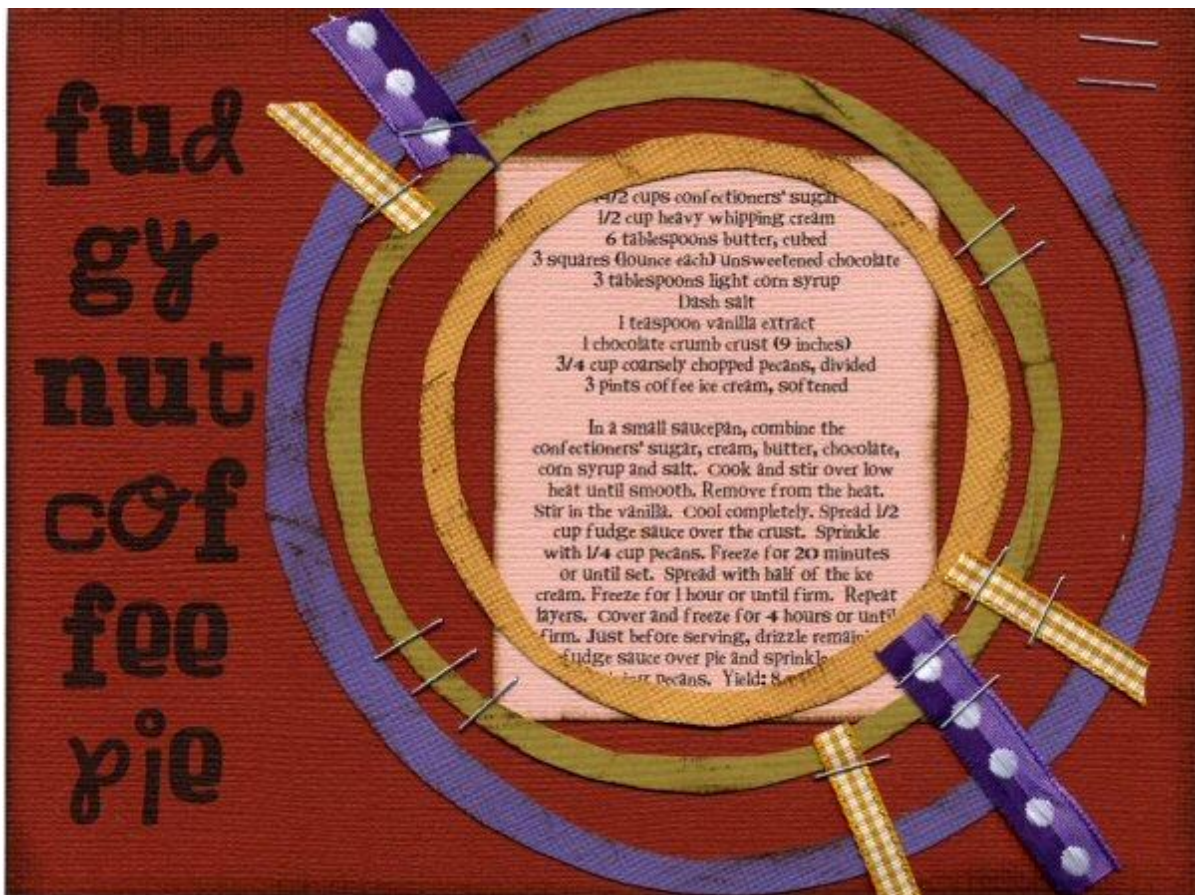
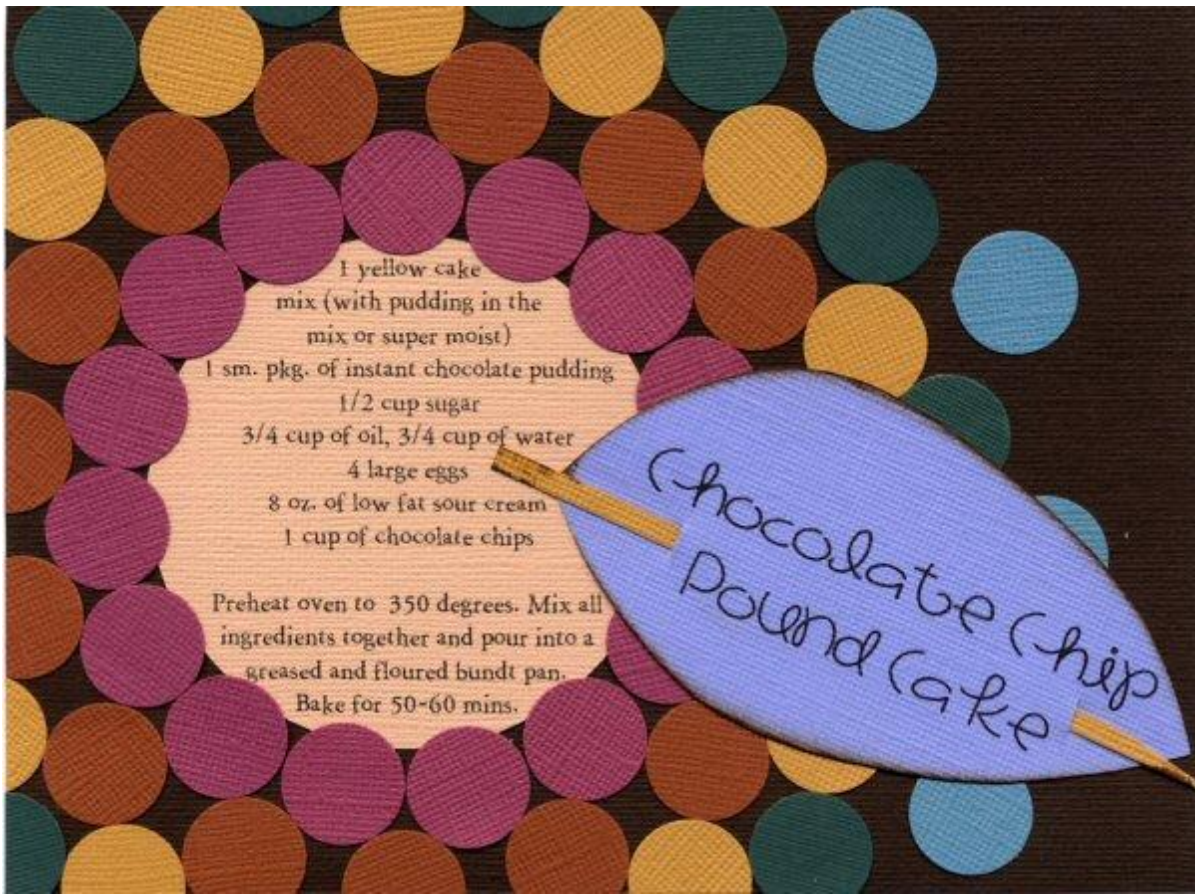
## KILLER COLESLAW



## Vidalia Onion Dip

Combine ingredients and place in a greased 2-quart baking dish. Bake for 30 minutes at 350 degrees. Serve with wheat thins or trisquits.

2 cups Light Bama mayo  
2 cups grated Swiss cheese  
2-4 cups of chopped Sweet onion  
8 oz. can sliced water chestnuts (chopped and drained)



1 roast \* 1 jar pepperoncini peppers (juice & all) \* 1 pkg. au jus mix  
(mix with 2 cups water) \* 1 tbsp italian seasoning \* sliced onions

put all ingredients in a crock pot. cook on low until roast is tender

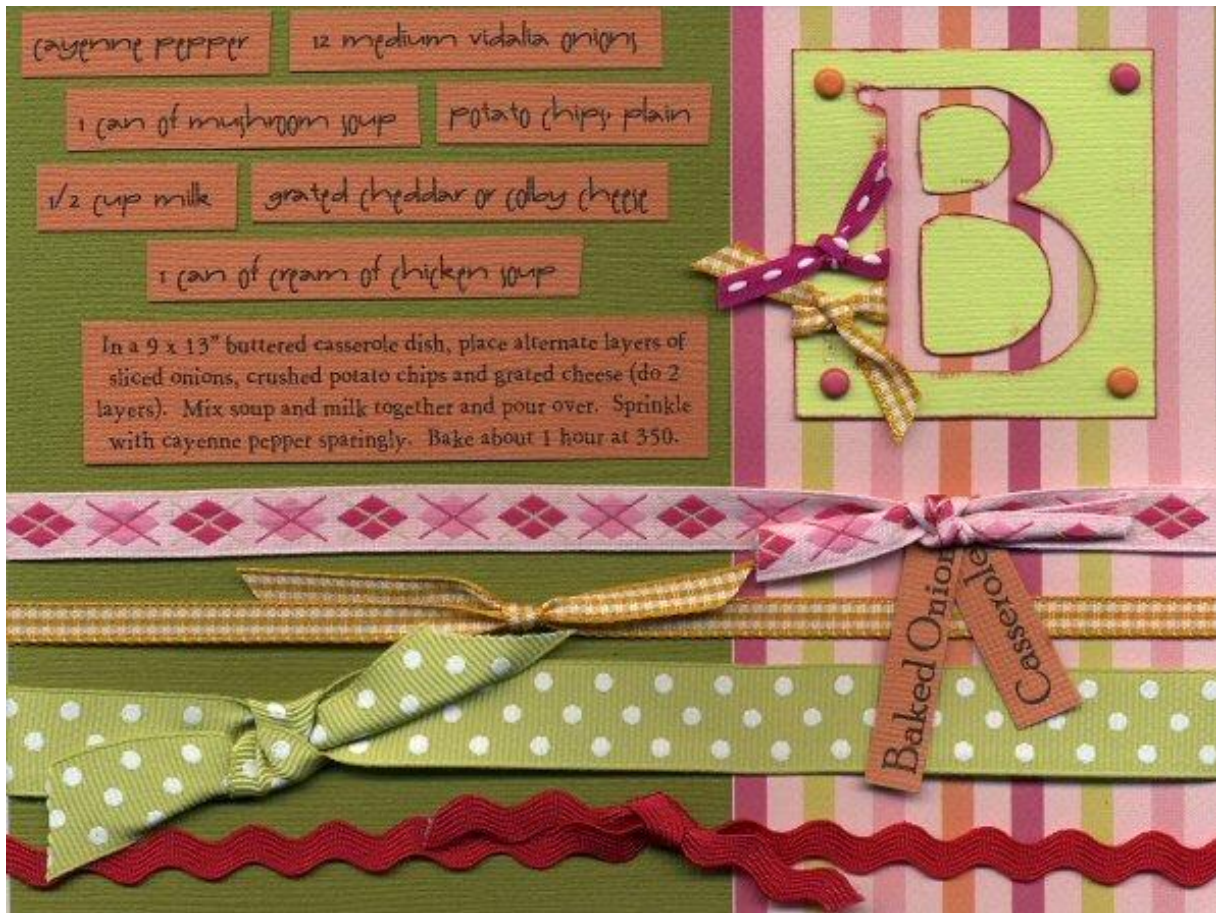
(about 8 hours). shred and serve on hoagie buns. we like to serve  
with shredded lettuce, provolone cheese, mayo or horseradish sauce.

italian  
roast

*Creamy Chicken Enchiladas*

1 tbsp butter  
1 med. onion, chopped  
1 (4.5 oz) can chopped green chilies, drained  
1 (8 oz) pkg cream cheese, cut up and softened  
3 1/2 cups chopped, cooked chicken breast  
8 (8") flour tortillas  
2 (8 oz) pkgs shredded Monterey Jack cheese  
2 cups whipping cream

Melt butter in large skillet over med. heat; add onion and sauté 5 min. Add green chilies; sauté 1 min. Stir in cream cheese and chicken; cook, stirring constantly until cr. cheese melts. Spoon 2-3 tbsp of chicken mixture down center of each tortilla. Roll up tortillas and place seam side down in a lightly greased 13x9 baking dish. Sprinkle with cheese, and drizzle with whipping cream. Bake at 350 for 45 min.



cayenne pepper

12 medium vidalia onions

1 can of mushroom soup

potato chips plain

1/2 cup milk

grated cheddar or colby cheese

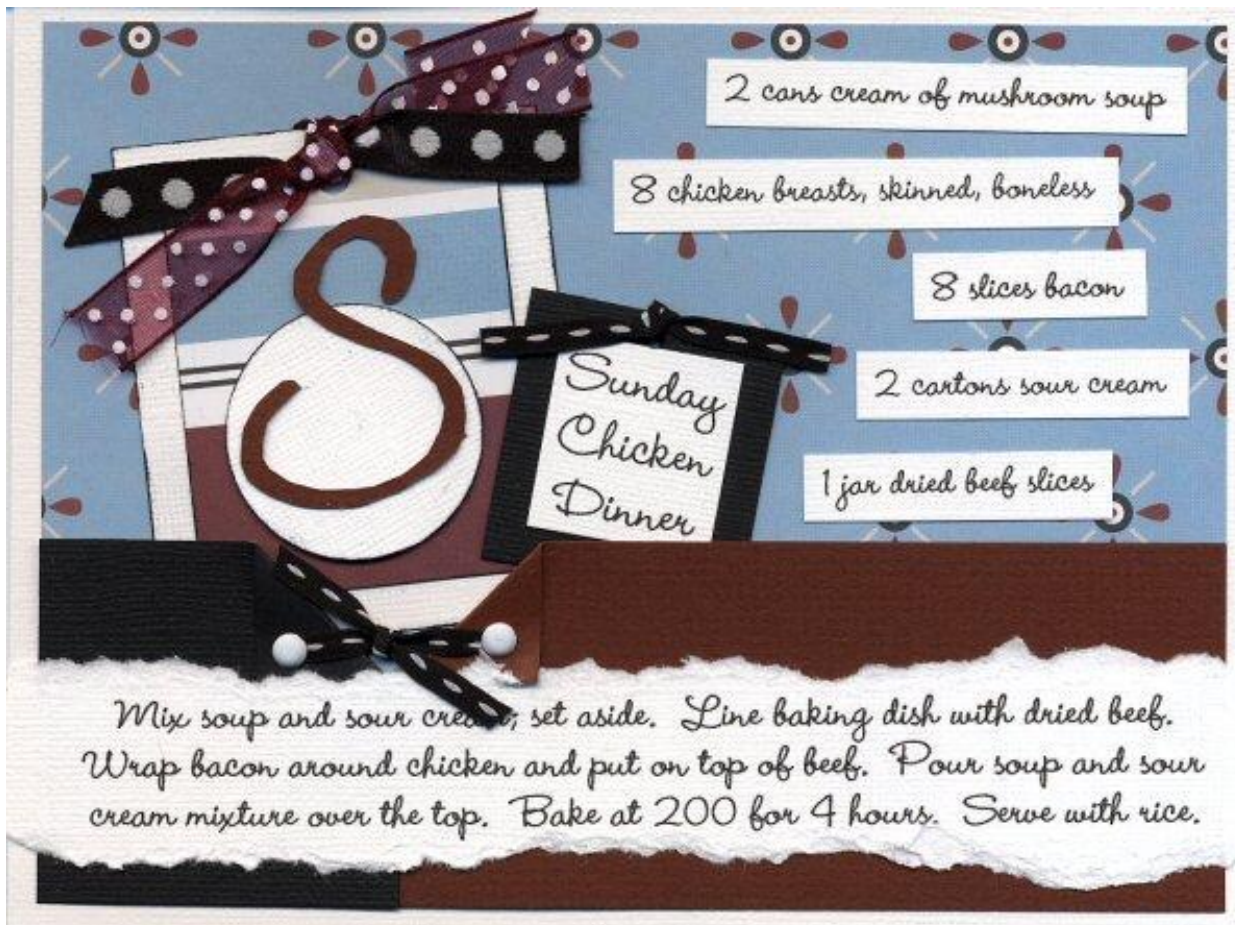
1 can of cream of chicken soup

In a 9 x 13" buttered casserole dish, place alternate layers of sliced onions, crushed potato chips and grated cheese (do 2 layers). Mix soup and milk together and pour over. Sprinkle with cayenne pepper sparingly. Bake about 1 hour at 350.

B

Baked Onion

Casserole



2 cans cream of mushroom soup

8 chicken breasts, skinned, boneless

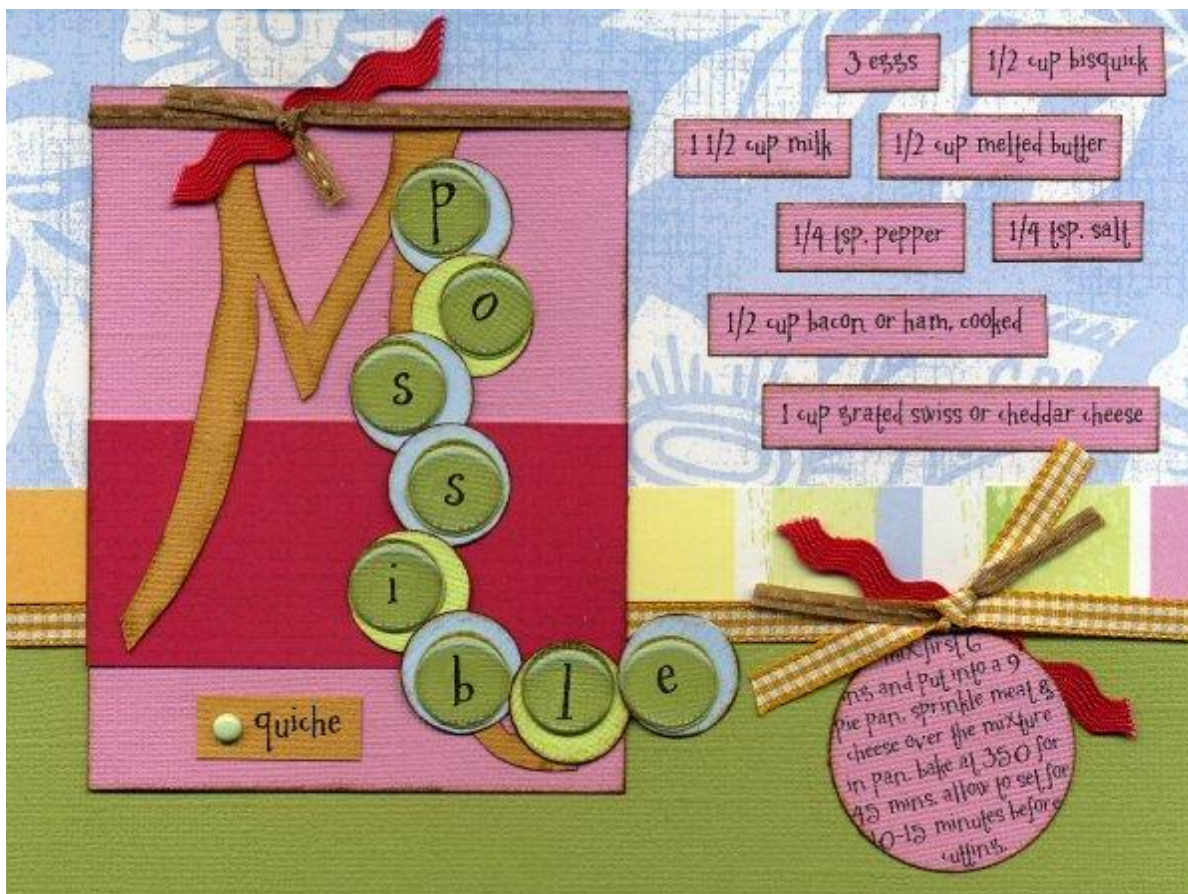
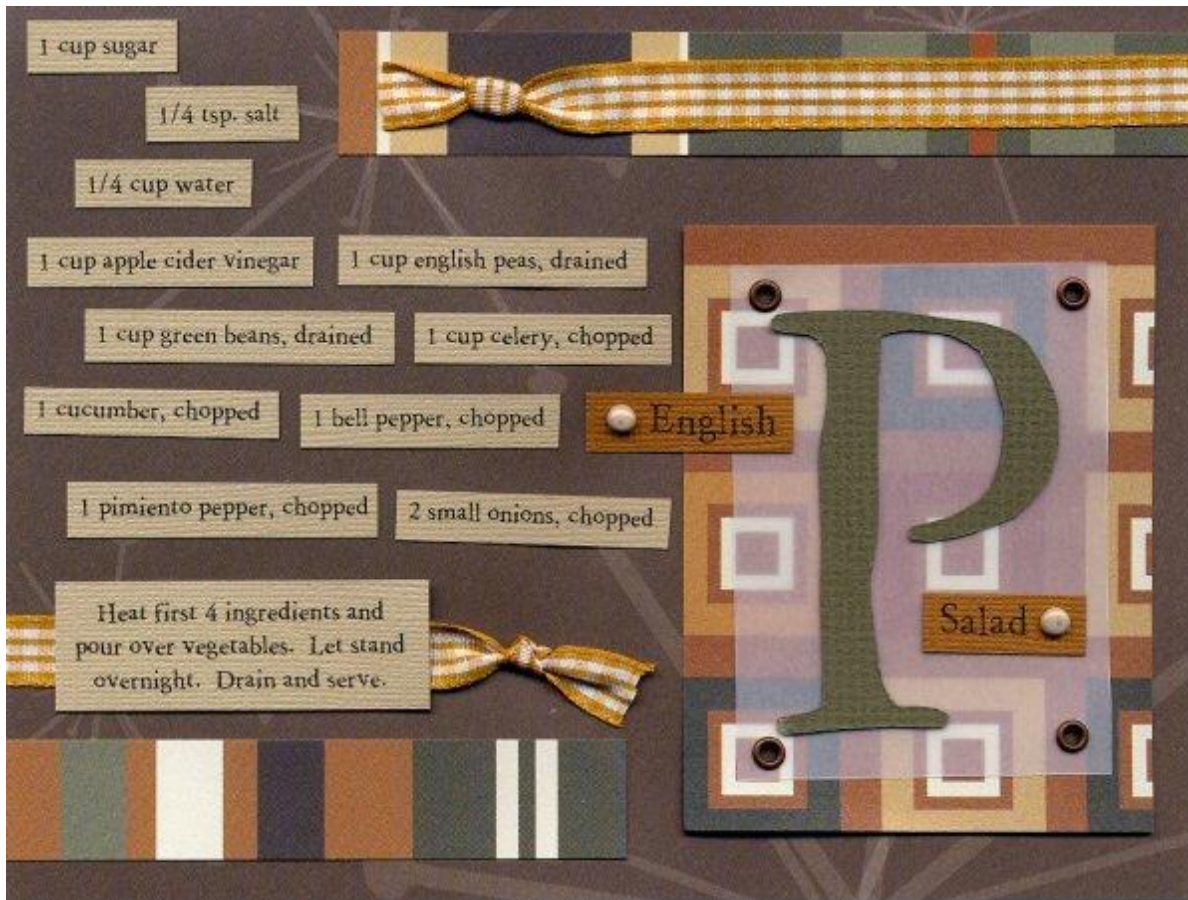
8 slices bacon

2 cartons sour cream

1 jar dried beef slices

Sunday  
Chicken  
Dinner

Mix soup and sour cream; set aside. Line baking dish with dried beef. Wrap bacon around chicken and put on top of beef. Pour soup and sour cream mixture over the top. Bake at 200 for 4 hours. Serve with rice.



One 11 1/2 oz pkg (2 cups) Nestle  
Milk Chocolate Morsels

1 1/2 cups honey graham cereal  
1 cup salted peanuts

Melt over hot (not boiling) water, Nestle Milk Chocolate Morsels; stir  
until smooth. Add cereal and peanuts; stir until well blended. Press  
into foil-lined 9-inch sq pan. Chill until firm. Cut into 1-inch squares.  
Makes: 64 1-inch candies

## Crunchy Chocolate Squares

## Pineapple Casserole

2 cans pineapple chunks-  
drained  
3/4 cup sugar  
5 TBL flour  
1 3/4 cup grated mild cheddar  
cheese  
1pkg Ritz crackers  
approx 1/2 stick butter

Drain pineapples & place in  
rectangular dish. Mix sugar  
and flour and sprinkle over  
pineapple- cover with cheese.  
Cover with crackers then  
melted butter. Bake @ 350 for  
30 min.

3 lbs flaked crab meat  
1 cup green onions  
1 cup celery  
1/2 cup green pepper,  
chopped  
1/2 cup Ranch dressing  
1/2 cup mayo

Mix all ingredients and  
chill over night

## Seafood Salad

2 graham cracker crusts  
8 oz cool whip  
1 can Eagle Brand  
condensed milk  
1 small can frozen  
lemonade

Mix and spread into  
crust. Chill overnight.  
Will make two pies. Can  
tint with green food  
coloring

# Key Lime Pie



- 1pk (8oz) cream cheese, softened
- 1/2 cup sour cream
- 1 TBS old El Paso taco seasoning mix
- 1/2 cup chopped red bell pepper
- 1/2 cup of mango
- 2 TBS chopped fresh cilantro
- Lime-flavored or plain tortilla chips
- 1 to 2 tsps finely chopped jalapeno chilies
- 1 can (15oz) black beans, drained, well rinsed

Mix cream cheese, sour cream and taco seasoning until well mixed. Spread on 10-inch round serving plate. Top mixture with remaining ingredients except tortilla chips. Refrigerate until serving.

- 1 cup refrigerated ranch dip
- 1 pk 12 14oz Prebaked Pizza crust
- 2 cups shredded lettuce
- 1 cup chopped tomato
- 4 slices cooked bacon, crumbled
- 1 pk 10oz Precooked chicken breast strips
- 1 cup 4oz shredded Cheddar cheese

Spread ranch dip evenly over crust. Top with lettuce, tomato, bacon, chicken strips, and cheese. Cut into wedges and enjoy.

BLT

Chicken

Salad

Pizza

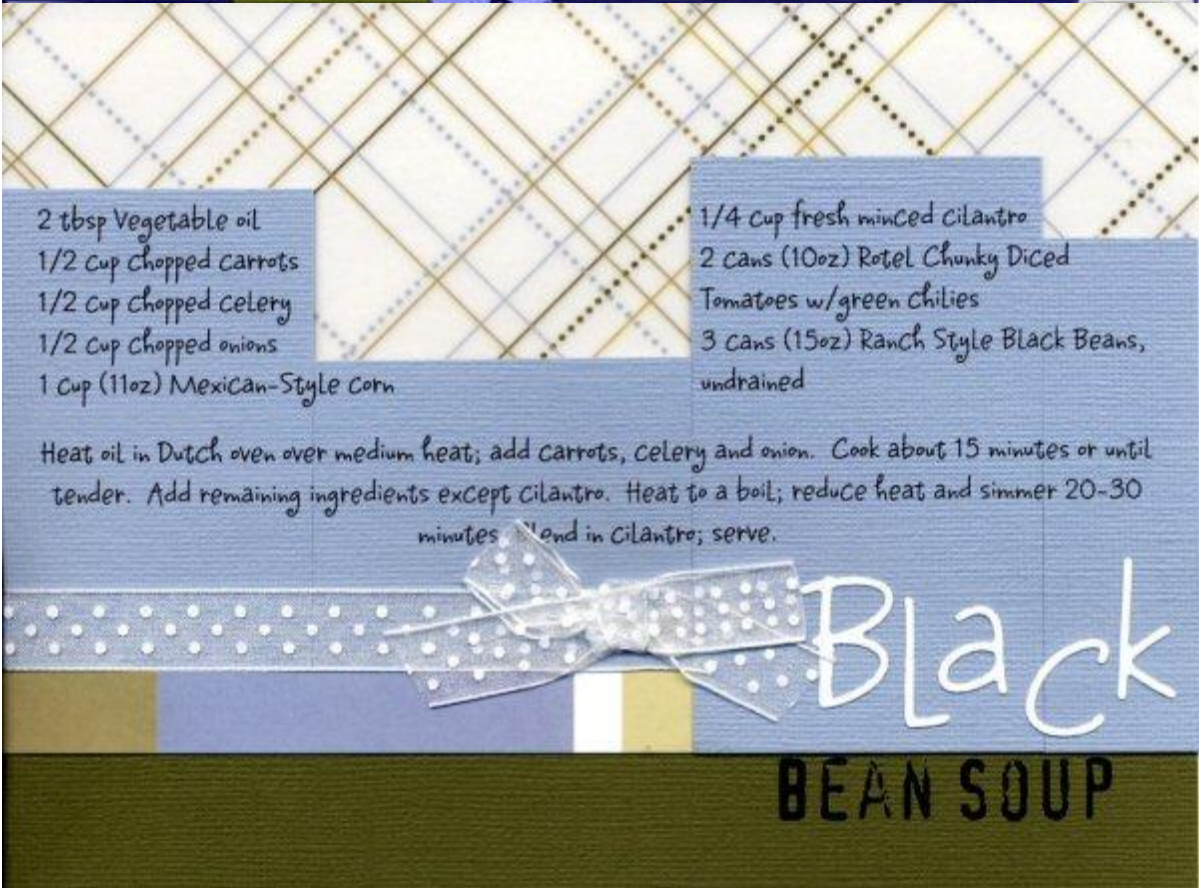


## Colada Cooler Punch

2 cans (12oz) frozen pina colada mix concentrate, thawed.  
2 cans (12oz) frozen white grape juice concentrate, thawed.

6 cups cold water  
12 cups lemon-lime soda pop  
Lemon and lime slices

In a large container, mix pina colada and juice concentrates. Stir in water. Just before serving, pour into punch bowl. Add soda pop and lemon and lime slices. Serve over ice. 24 servings. Enjoy.



2 tbsp Vegetable oil  
1/2 cup chopped carrots  
1/2 cup chopped celery  
1/2 cup chopped onions  
1 cup (11oz) Mexican-Style corn

1/4 cup fresh minced cilantro  
2 cans (10oz) Rotel Chunky Diced Tomatoes w/green chilies  
3 cans (15oz) Ranch Style Black Beans, undrained

Heat oil in Dutch oven over medium heat; add carrots, celery and onion. Cook about 15 minutes or until tender. Add remaining ingredients except cilantro. Heat to a boil; reduce heat and simmer 20-30 minutes. Blend in cilantro; serve.



# Black

## BEAN SOUP

Preheat oven to 350. Spray 9x13 baking dish with Pam. Unroll one package of crescent rolls and spread in bottom of dish. Layer ham, provolone cheese, salami, swiss cheese, and pepperoni on top of the dough. In a bowl, beat the eggs lightly, then stir in the Parmesan cheese and black pepper. Pour 3/4 of this mixture

evenly in dish. Unroll the second package of dough, and place on top of the meat and cheese. Brush with the remaining egg mixture. Cover with aluminum foil and bake for 25 minutes in the preheated oven. Remove foil, and bake another 15 minutes, or until dough is fluffy and golden brown. Cut into squares and serve warm.

2 cans refrigerated crescent rolls  
1/4 lb sliced ham  
1/4 lb sliced provolone cheese  
1/4 lb sliced swiss cheese  
1/4 lb sliced Genoa salami  
1/4 lb pepperonis  
3 eggs  
3 tbsp grated Parmesan cheese  
1/2 tsp black pepper

artichoke squares

## hot spinach & artichoke dip

Preheat oven to 350. Drain and coarsely chop artichoke hearts. Mix artichoke hearts with remaining ingredients. Spoon into a baking dish. Bake 25-30 minutes or until heated through. Serve with fresh vegetables and crackers.

2 jars (6oz each) marinated

artichoke hearts

1 pkg (10 oz.) frozen chopped

spinach, thawed and drained

1/2 cup sour cream

1/2 cup mayonnaise

3/4 cup grated Parmesan

cheese

8 (6-7) flour tortillas

3 boneless, skinless chicken breast

halves cooked and thinly sliced

1/2 cup original or spicy Bar-B-Q Sauce

1/4 cup onion, chopped

4 oz. cheddar & Monterey jack cheese

1/2 cup green bell pepper, chopped

vegetable oil

Preheat oven to 425. Mix chicken with BBQ sauce. Place 4 tortillas on baking or pizza pan. Divide chicken mixture evenly over the tortillas and top with bell pepper, onion and shredded cheese then top with the second tortilla. Lightly brush with oil. Bake 8-10 minutes or until tops are lightly browned. Cool 5 mins. Cut into wedges. Top with salsa and sour cream.



1 1/2 cups sugar  
2 tsp. dry mustard  
2 tsp. salt  
2/3 cup apple cider vinegar  
3 Tbs. onion juice (optional)  
2 cups oil  
3 Tbs. poppyseeds

Mix together all ingredients except oil and poppyseeds. Allow sugar to completely dissolve. Add the oil very slowly while beating in a blender, then add the seeds and beat 1 minute longer. Store in refrigerator. Makes 3 cups. Great on Salads and used as a fruit dip.

poppy SEED dressing

# buttercream frosting

In a mixing bowl, cream shortening until fluffy. Add sugar, and continue creaming until well blended. Add salt, vanilla, and 6 ounces whipping cream. Blend on low speed until moistened. Add additional 2 ounces whipping cream if necessary. Beat at high speed until frosting is fluffy.

1 cup shortening  
4 cups powdered sugar

1/4 tsp salt  
1 tsp vanilla extract

1/2 cup heavy  
whipping cream

## twice baked

2 large potatoes (Yukon Gold or Idaho)  
1/4 cup milk  
1/2 cup sour cream  
1/2 cup real bacon bits  
1/2 cup shredded cheddar cheese  
1 tsp salt  
1/2 tsp pepper  
1/4 tsp garlic salt  
1 egg, beaten  
1/4 cup butter

Pierce potatoes several times with a fork, then wrap in foil and bake at 450 for 1 hour or until tender in center. Preheat oven to 350. Spray 8x8 baking dish with Pam. Cut potatoes in half lengthwise and scoop out potatoes. Mash potatoes with mixer, add milk and continue to beat until smooth. Add all other ingredients and mix well. Mixture should be somewhat softer than regular mashed potatoes. Place mixture in 8x8 baking dish and top with extra shredded cheese.

Bake at 350 for 20 mins.

p o t a t o e s



Preheat oven to 350. Mix all ingredients for meatloaf in a LARGE bowl. Place in meatloaf pan. Mix ingredients for topping and spread over meatloaf. Bake at 350 for 1 hour.

# meat loaf

1.5 pounds ground  
beef  
2 eggs  
1 cup water  
1 pkg dry onion  
soup mix  
1 1/2 cups shredded  
cheese  
1 pkg Savory Herbs  
Stove Top Stuffing



## STRAWBERRY SMOOTHIE

ADD ALL  
INGREDIENTS  
EXCEPT ICE IN  
BLENDER AND  
BLEND.  
SLOWLY ADD  
ICE AND BLEND  
UNTIL  
SMOOTH.

1 1/2 CUPS  
MILK  
1 CUP STRAW-  
BERRIES  
2 TBSP SUGAR  
1 TSP LEMON  
JUICE  
1 CUP CRUSHED  
ICE



1 lb BL/SL chicken breasts, frozen  
 1 can cream of chicken soup  
 1 can cream of mushroom soup  
 1 can cream of celery soup  
 1 cup uncooked white rice

Spray crock pot with Pam. Rinse chicken and place in crock pot. Cover with rice and soups. Cook on low for 8 hours.

chicken &  
 rice

beef tips

Spray crock pot with Pam. Rinse beef tips and place in crock pot. Cover with dry onion soup mix and cream of mushroom soup. Cook on low 8-10 hrs. Serve over white rice.

1 lb beef tips  
 1 pkg dry onion soup mix  
 1 can cream of mushroom soup

and  
 rice

1 lb boneless, skinless

chicken breasts

1/4 cup butter (1/2 stick)

1 pkg dry ranch dressing

1/2 cup of real bacon bits

8 oz cream cheese

1 can cream of chicken soup

## creamy ranch pasta

spray crock pot with pam. rinse chicken, cut into bite-sized pieces, and place in crock pot. melt butter, pour over chicken, and sprinkle with dry ranch dressing and bacon bits. cover and cook for 3 hours on low. set out cream cheese to thaw to room temperature. in a separate bowl, blend cream of chicken soup and cream cheese and pour over chicken. cook an additional hour. serve over fettuccini noodles.

Spray crock pot with Pam.  
Rinse roast and place in crock  
pot. Cover with ranch dressing  
and cream of chicken soup.  
Cook 8-10 hrs on low.

1 Pork Roast or Boston Butt

1 pkg dry ranch dressing mix

1 can cream of chicken soup

Ranch Pork

r o a s t

1 lb boneless, skinless  
chicken breasts  
2 cans cheddar cheese soup  
1 can cream of chicken soup  
Salt, pepper, garlic powder to  
taste  
2 cups rotini noodles

Spray crock pot with Pam.  
Rinse chicken and place in  
crock pot. Sprinkle with salt,  
pepper, and garlic powder.  
Pour soups over chicken. If  
frozen, cook all day on low. If  
thawed, cook on high for 3  
hours or low for 4 hours.  
Before serving, boil and  
drain rotini noodles. Pour in  
crock pot and gently stir to  
mix.



1 cup elbow macaroni,  
boiled and drained  
1/4 cup Italian  
seasoned breadcrumbs  
5 oz shredded white  
cheddar cheese  
1 cup shredded  
mozzarella cheese  
1/3 cup shredded  
Parmesan cheese  
3 eggs, lightly beaten  
2 cups milk  
1/2 tsp salt  
1/2 tsp pepper

# macaroni & cheese

Preheat oven to 350. Spray bottom and sides of a  
8x8 baking dish with Pam. Sprinkle half of  
breadcrumbs evenly over bottom of baking dish.  
Tilt dish to coat sides evenly with breadcrumbs.  
Layer 1/3 macaroni, 1/3 shredded cheeses, and  
1/3 remaining breadcrumbs in baking dish.  
Repeat layers twice, ending with breadcrumbs.  
Whisk together eggs, milk, salt and pepper, and  
pour evenly over layered mixture. Bake at 350  
for 55 to 60 mins or until golden and set. Let  
stand 10 mins before serving. Makes 4 servings.

slow cooked

# ROAST

1 boneless  
chuck roast

1 can  
cream of  
mushroom soup

1 pkg dry  
onion soup  
mix

Spray crock pot with Pam. Rinse roast and place in crock pot. Cover with dry onion soup mix and cream of mushroom soup. Cook on low 8-10 hrs. Serve with mashed potatoes.

1/2 lb lean hamburger meat • 1 (16 oz) block  
velveeta cheese, sliced • 1 pkg taco seasoning • 1  
can Rotel tomatoes and green chilies • 1 cup hot  
water • 2 cups macaroni noodles

brown and drain  
hamburger meat. Stir in  
noodles, sliced cheese,  
taco seasoning,  
tomatoes and water.  
heat to boiling, stirring  
occasionally. Reduce  
heat and cover pan.  
Simmer 12-14 mins,  
stirring occasionally,  
until pasta is tender.

## Cheeseburger Macaroni

# Nacho chick En

preheat oven to 350. spray 9x13 baking dish with pam. add butter, tomatoes, cream of chicken soup and velveeta cheese to a skillet. stir until well blended. remove from heat. gently stir in chicken. slightly crush chips and gently stir into mixture saving a couple of handfuls to sprinkle on top. pour this into 9x13 baking dish. then sprinkle with the handful of chips you saved. bake at 350 about 30 minutes or until edges look hot and bubbly.

1 can cream of chicken soup

2 cups cooked, chopped chicken

1 16 oz. block velveeta cheese

1/2 stick of butter

1 med. bag nacho cheese doritos

1 can rotel tomatoes and green chilies

# OREO ICE CREAM PIE

6 tbsp

melted butter

1 box Oreo Cookies

1/2 Gal Vanilla Ice

Cream

1 bottle Smuckers

Chocolate Fudge

Microwave Topping

Set out vanilla ice cream so it will get soft. Spray 9" round pan with Pam. Finely crush about 25 Oreos. Mix with melted butter and spread in bottom of 9" round pan for the crust. Freeze for about 10 mins.

Meanwhile, crush 20 more Oreos. After freezing, scoop a layer of ice cream on top of the crust. Heat Chocolate Fudge according to the directions on the bottle, and spread a layer on top of ice cream. Sprinkle about half of the crushed oreos on top of the chocolate fudge. Add one more layer ice cream, hot fudge, and remaining crushed oreos. Freeze for at least one hour before serving. Optional: Serve with a scoop of cool whip.

# Breakfast

Casserole

Preheat oven to 350. Spray 9x13 baking dish with Pam. Brown and drain sausage. Spread croissant dough in bottom of 9x13 dish. Add sausage, then pour eggs over sausage. Generously top with shredded cheese. Bake at 350 for 30 minutes.

1 pkg croissant rolls

4-6 eggs, beaten

1 lb mild sausage

shredded cheddar cheese

4 B/L, S/L chicken breasts  
1 can cream of chicken soup  
1/4 cup butter

1 pkg dry Italian dressing mix  
1 (8oz) pkg cream cheese, room temperature

Spray crock pot with Pam. Cut chicken into bite sized pieces, then place in crock pot. Melt butter, pour over chicken, and sprinkle with dry Italian dressing. Cover and cook for 3 hours on low. In a separate bowl, blend soup and room temperature cream cheese, and pour over chicken. Cook an additional 1/2 hour. Serve over fettuccini noodles.

Creamy Italian Chicken Pasta

Gravy

Giblets from 1 turkey  
or chicken  
2 cups broth (I use  
bullion cubes)  
1/2 tsp poultry

seasoning  
1 tbsp flour (dissolve in  
2 tbsp water)  
2 hard boiled eggs, sliced  
Salt and pepper to taste

cook giblets in broth until tender. Chop giblets into broth.  
Discard neck. Add poultry seasoning, flour (dissolved in  
water), salt and pepper and eggs. Yields about 2 cups.

Microwave

Fudge

1 box confectioner's  
sugar  
1 stick butter

1/3 cup cocoa  
1/4 cup milk  
1 1/2 tsp vanilla

Put all ingredients, except vanilla, in microwave  
safe dish and cook 2 minutes on high. (no need to  
mix first) Add vanilla and use electric mixer and  
mix. Put in wax-paper lined pan and freeze for  
20 minutes then cut into squares.

1/2 cup red bell pepper, chopped  
1/2 cup fresh broccoli, chopped  
1/4 cup water chestnuts, drained and  
chopped  
2-tbl onion, chopped  
1 (5oz) can chunk chicken, drained and  
flaked  
2/3 cup canned cream of chicken soup  
1 cup (4oz) shredded Colby Jack  
cheese  
2 pkgs (8oz each) refrigerated crescent  
rolls

Preheat oven to 350 degrees. Chop pepper, broccoli, water chestnuts, and onion with food chopper. Flake chicken. Combine all ingredients except crescent rolls in large mixing bowl. Unroll crescent rolls and arrange triangles in a circle on 15" Baking Stone with bases overlapping in center and points toward the outside. Scoop filling mixture onto widest portion of each triangle using a medium sized scoop. Fold points of triangles over filling and tuck under base at center. (Filling will not be completely covered.) Bake 25-30 minutes or until golden brown.

## Chicken Holiday Wreath

Saute onions and celery in margarine and set aside. Heat broth and soups (undiluted) and pour over cornbread crumbs. Add onions and celery and mix well. Season to taste. Pour into a greased 3-qt casserole dish. Bake @ 350 for 50-60 minutes. Makes 6 servings.

1/2 cup margarine  
1/2 cup chopped onion  
1 cup chopped celery  
1 cup chicken broth  
1 can cream of chicken soup  
1 can chicken and rice soup  
4 cups cornbread crumbs  
Salt and pepper to taste

# Dressing

1 can Eagle Brand sweetened  
condensed milk  
2 bags (14 total) coconut

1 box powdered sugar  
1 stick margarine

Mix all ingredients and mix well. Freeze and cut into small squares and dip in  
chocolate

## Mounds

3/4 stick margarine

1 cup sugar

1 cup self-rising flour

1 cup milk

1 can peach pie filling

Preheat oven to 350. Melt butter in  
dish. Mix sugar and flour and milk  
in bowl (separately), then pour  
batter over butter; do not stir.  
Spoon peach pie filling over batter.  
Bake at 350 for 1 hour or until  
brown.

## Peach Cobbler

## ● Peanut Butter Balls

2 sticks butter  
1 1/2 cups graham cracker  
crumbs

1 1/2 cups peanut butter  
1 tsp vanilla flavoring  
1 box powdered sugar

Mix all ingredients well and dip in melted chocolate. Makes 80  
90 balls.

## Cheesecake

3/4 cup crushed graham crackers

3 eggs

1/4 cup sugar

1/2 tsp vanilla

6 tbsp melted butter

16 oz sour cream

3 (8 oz) pkgs cream cheese, room temperature

3 tbsp sugar

1 cup sugar

1/2 tsp vanilla

Let cream cheese warm to room temperature. Preheat oven to 350. Combine finely crushed graham crackers, 1/4 cup sugar, and melted butter and spread in bottom of springform pan. Bake at 350 for 7 minutes. Preheat oven to 375. Beat cream cheese until light and fluffy. Add 1 cup sugar, eggs and vanilla and mix well. Pour in springform pan over graham cracker crust. Bake at 375 degrees 35 minutes. Preheat oven to 500. Beat sour cream for 2 min, and then add sugar and vanilla and beat for 1 min. Spread over cake. Bake at 500 degrees for 5 min. Chill.

## Carrot Cake

1 1/4 cups sugar	1 1/4 cup Crisco oil
4 unbeaten eggs	2 cups plain flour
2 tsp baking powder	2 tsp soda
1 tsp salt	2 tsp cinnamon
3 cups grated raw carrots	1/2 cup chopped nuts

Cream sugar and oil. Add eggs. Sift flour, baking powder, salt, soda, and cinnamon. Add dry ingredients to first mixture. Fold in carrots and nuts. Makes 3-9" layers. Cook at 350 for 25-30 minutes.

## CARROT CAKE ICING

1 lg can crushed pineapple

1/2 stick Parkay

8 oz cream cheese

2 tsp vanilla

1 box confectioner's sugar

Drain pineapple. Save the juice for frosting. Cream Parkay and cream cheese. Add vanilla and sugar. Blend well. Add enough juice to spread. Place small amount of frosting and pineapple between each layer then ice with remaining frosting.

# P e a r

5 cups sliced pears  
3 TBL sugar  
1/2 cup uncooked oats  
1/3 cup all-purpose flour  
1 TBL cornstarch

1/2 cup brown sugar, packed  
1/2 tsp cinnamon  
1/3 cup Smart Balance  
margarine  
1/3 cup chopped nuts

Place sliced fruit in 8x8x2 baking dish. Stir in sugar. In a mixing bowl, combine oats, flour, cornstarch, brown sugar, and cinnamon. Cut in Smart Balance until mixture resembles coarse crumbs. Stir in chopped nuts and sprinkle evenly over fruit. Bake @ 375 for 30-35 minutes or until topping is golden brown. Serve warm.

# P i e

Bake cake by directions. While cake is baking mix milk and caramel topping until well blended. When cake is done and still hot, poke holes in cake with fork or straw, pour milk mixture over cake. Sprinkle one candy bar over the topping. Spread cool whip over top, sprinkle with other candy bar. Best when made one day in advance.

## butterfinger cake

1 box yellow cake mix

1 can sweetened condensed milk

(eagle brand)

1 jar caramel ice cream topping

8 oz container cool whip

2 butterfinger candy bars

chilled + finely crumbled

1 head lettuce -chopped  
1 head cauliflower --chopped  
1 bell pepper --chopped  
1 onion - chopped  
1 pkg. frozen English peas,

Mayo- approx 2 cups 2 pkgs.  
Italian Good Seasons dry dressing  
2 tsp sugar  
1/2 cup Bac-o-bits  
1/2 cup grated cheese

Layer vegetables in long glass cake type pan. With knife, work mayo over top until completely sealed. Mix Italian Good Seasons dressing and sugar and sprinkle over mayo. Top with Bac-o-bits and grated cheese. Refrigerate 24 hours. Will stay crisp for 6-7 days if served from end and remainder left with seal on top.

## Layered Salad

1 (18.25oz) box fudge cake mix  
1 (12oz) can evaporated milk  
2 1/2 cups white sugar  
24 - 25 large marshmallows  
14 oz flaked coconut  
1/2 cup butter or margarine  
2 cups semisweet chocolate chips  
3 oz toasted almonds

## Almond Joy Cake

Mix cake mix and bake as directed for one 9 X 13 inch cake. In a saucepan combine 1/2 of the evaporated milk, and 1-1/2 cups of the sugar. Bring mixture to a rapid boil. Quickly remove from the heat and add marshmallows. Stir until melted. Stir in coconut. Pour mixture over the top of the baked cake. In a saucepan combine the remaining sugar and the remaining evaporated milk. Bring to a boil. Remove from heat and add butter and chocolate chips. Stir until melted. Mix in toasted almonds. Pour mixture over the top of the coconut topped cake. Chill for at least 2 hours before serving. Cake tastes best if baked the day before.

## Pretzel salad

Mix crushed pretzels, melted butter and 3 tbsp sugar together and pat into the bottom of a 9x13 dish. Bake at 350 for 10 mins and let cool. Meanwhile, combine cool whip, cream cheese and 1 cup sugar and then spread over the pretzel crust. Dissolve the Jell-O in boiling water, add strawberries, and pour over cream cheese mixture. Refrigerate several hours or overnight before serving. Keeps well for several days.

2 cups crushed pretzels

3/4 cup butter, melted

3 tbsp sugar

8 oz. Cool Whip

1 cup sugar

2 (8 oz) pkgs cream cheese

2 cups boiling water

1 (6 oz) pkg strawberry Jell-O

2 (10 oz) pkgs frozen strawberries

(sliced, thawed and undrained )

1 stick butter

1 (8oz) container sour cream

2 cups Bisquick

Melt butter and stir in sour cream. Add Bisquick and spoon into muffin pan. Bake @ 400 for about 20 minutes.

## Granny's Rolls

## Dirt Cake

3 1/2 cup MILK

1/2 stick butter

2 SMALL PKG INSTANT VANILLA PUDDING

1 CUP POWDERED SUGAR

8 OZ CREAM CHEESE

12 OZ COOL WHIP

8"-10" FLOWER POT

2 PKGS OREO COOKIES

Cream butter, powdered sugar and cream cheese. Prepare pudding with milk and add cool whip. Combine with cream cheese mix. Scrape cookies and crush. Line pot with foil. Layer cookie and filling mix alternately in pot. Top with cookie crumbs. Decorate with artificial flowers and gummy worms. Can also decorate with card that says, "I know I look strange but dig right in. The flowers are fake, but the dirt is cake. I don't need water or tender loving care. Just eat my dirt til my pot it bare."

## Turtles Cake

1 box German Chocolate Cake Mix

1 can chocolate frosting

1 cup chocolate chips

3/4 cup margarine

1/2 cup evaporated milk

1 cup chopped pecans

1 (14 oz) bag caramels

Grease and flour a 9 X 13 Pan. Mix cake as directed on box. Pour half of the batter into the pan. Bake until done (about 15 minutes) at 350. In a saucepan, melt caramels with butter and evaporated milk. Pour this mixture over baked cake. Top with pecans and chips. Pour rest of batter over caramel layer and return to oven. Bake until done (about 15 - 20 minutes.) When cake is cool, spread with chocolate frosting.

1 pkg Louis Kemp Crab Delights

1/2 lb cooked bacon

Lettuce leaves (optional)

Light mayo

Bread slices; toasted

Spread bread with mayo. Layer lettuce, 2 slices bacon and crab meat. Top with additional bread slice.

## super seafood club sandwiches

Blend together cream cheese, peanut butter, and powdered sugar, then fold in cool whip. Reserve enough cool whip to put on top of the pie. Pour the mixture into the graham cracker crust and chill in the refrigerator before serving.

1 (3 oz) pkg cream cheese  
1/4 cup peanut butter  
1 cup powdered sugar  
8 oz cool whip  
1 graham cracker crust

## Peanut Butter Pie

2 (16-oz) pkgs smoked sausages

1/2 cup BBQ sauce

1 cup brown sugar

1 1/2 cups ketchup

Dash of Worcestershire sauce

Combine ketchup, BBQ sauce, Worcestershire sauce, and brown sugar in a crock-pot. Stir sausages into sauce mixture. Cover and cook 1 hour. Remove lid and heat an additional 2-3 hours.

## NIPPY FRANKS

chicken and

dumplings

1 1/2 to 2 cups cooked, chopped chicken  
1 (10 ct) flakey biscuits (not Grands or butter flavored kind)  
1 can cream of chicken soup  
2 (15oz) cans chicken broth  
1 cup flour

Bring broth and soup to a slow boil. Add chicken. Roll each uncooked biscuit in flour and roll a rolling pin over it to flatten and cut into strips and place in boiling broth. Cook fast for about 10 minutes then turn heat to low and cook for about 30-40 minutes.

paw paw's recipe

1 (15 oz) can chunky fruit  
1 can peach pie filling  
1 pkg frozen pre-sweetened  
strawberries  
1 banana, sliced

Mix all ingredients. Add  
sliced banana just before  
serving.

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salad

Heat oven to 350. Lightly  
grease 12-cup fluted tube  
pan. Mix sugar and  
cinnamon in Ziploc bag. Cut  
each biscuit into fourths.  
Shake in bag to coat.  
Arrange in pan. Mix brown  
sugar and butter, pour over  
biscuit pieces. Bake at 350  
for 28-32 mins or until  
golden brown and no longer  
doughy in center. Cool in  
pan 10 mins. Turn upside  
down onto severing plate;  
pull apart to serve. Serve  
warm. Makes 12 servings.

1/2 cup sugar

1 tsp cinnamon

3 7.5-oz cans Pillsbury  
Refrigerated Buttermilk Biscuits

1 cup firmly packed brown sugar

3/4 cup butter, melted

monkey

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## SPINACH

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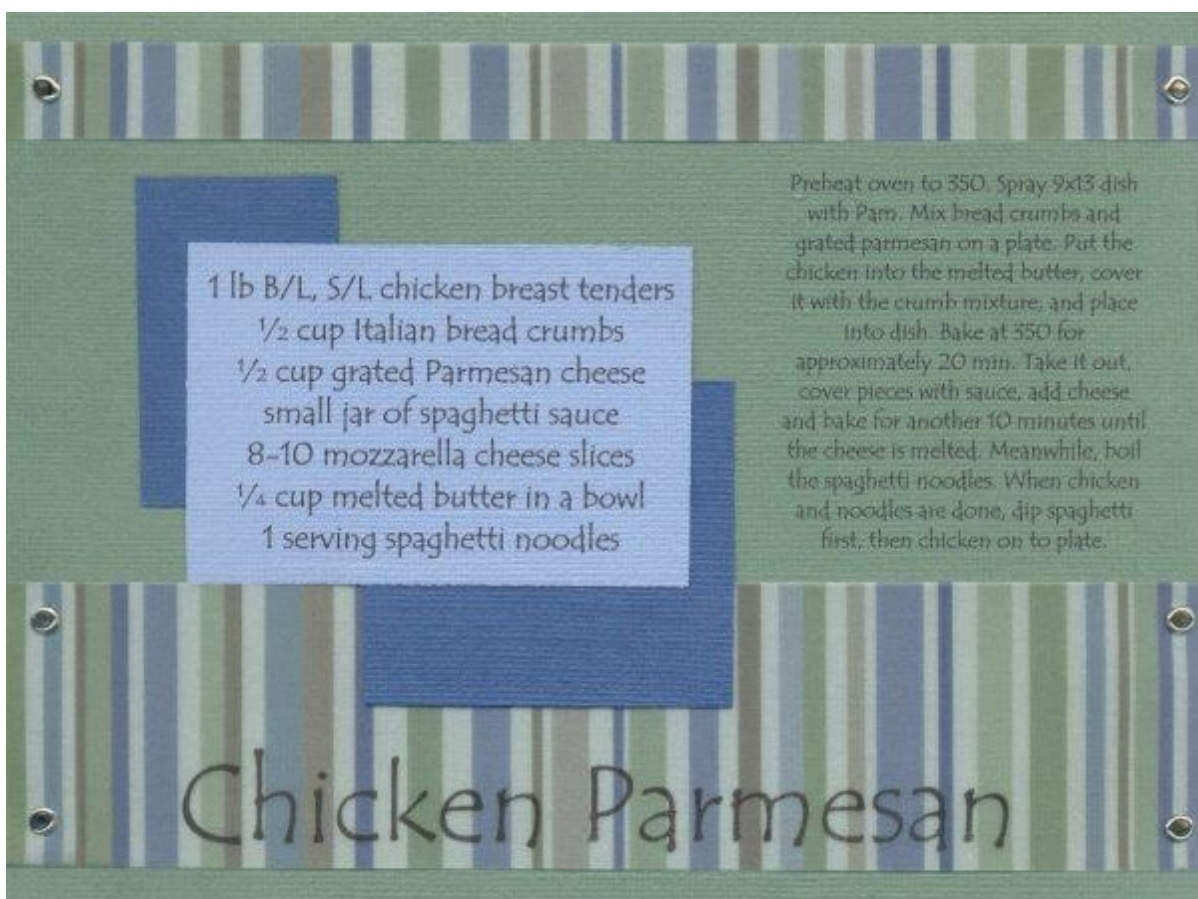
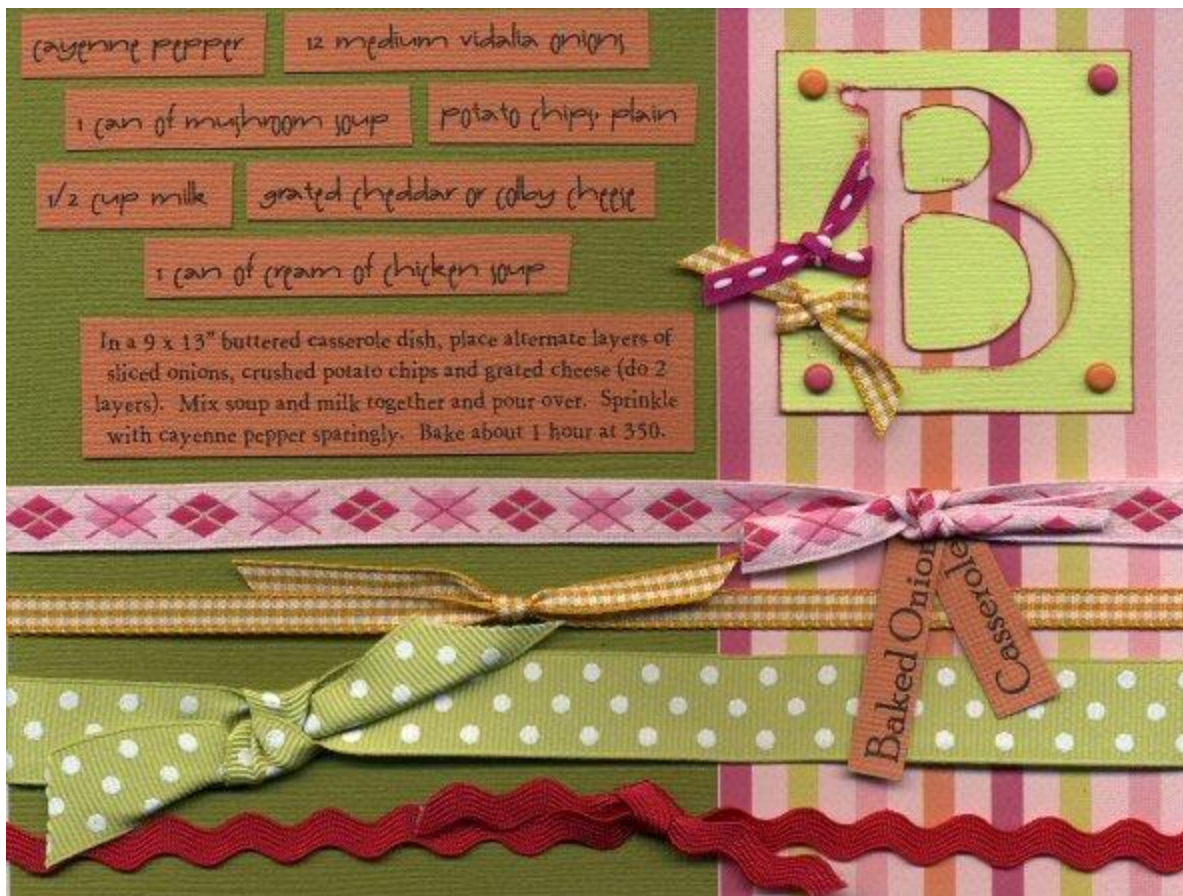
2 (10oz) pkgs frozen,  
chopped spinach  
6 green onions,  
chopped  
1 pkg Knorr's  
vegetable soup mix  
2 cans water  
chestnuts, diced  
1 1/2 cups mayo  
1 1/2 cups sour cream  
1/2 cup Parmesan  
cheese

Thaw and drain spinach. Add  
onions and water chestnuts.  
Combine remaining  
ingredients and mix. Add to  
well drained spinach, onions  
and water chestnuts.  
Refrigerate several hours or  
overnight for flavors to  
blend.

## • Chicken Packets •

2 cups cooked, chopped chicken  
3-oz cream cheese, softened  
2 tbsp milk  
1/2 cup seasoned breadcrumbs  
2 pkgs refrigerated crescent rolls  
1/4 cup butter, melted

Preheat oven to 350. Spray rectangular baking sheet  
with Pam. Mix chicken, cream cheese, and milk in medium  
bowl. Unroll crescent rolls. Each tube will contain 4  
rectangles of dough with a diagonal perforation. Press  
dough along each perforation so the rectangle halves will  
not separate. Place about 1/4 cup of chicken mixture into  
the center of each rectangle. Fold dough over the filling  
and pinch the edges to seal tightly. Brush each packet  
with melted butter and coat with breadcrumbs. Place  
packets on a baking sheet and bake at 350 for 20  
minutes or until golden brown. Makes 8 packets.



# P O T A T O

# S O U P

2 new potatoes

1/2 finely chopped green onion

1/2 cup butter

1/3 cup flour

1/2 tsp salt

1/2 tsp pepper

2 cups shredded cheddar

2 cups of milk

4 slices of bacon crumbled or bacon bits

Peel and chop potatoes into bite-sized pieces. Boil for 12 mins. Set aside. Cook green onion, butter, milk, salt and pepper, bacon pieces, and flour over medium heat until thick and bubbly. Add potato and 1 cup of cheese, stirring until thoroughly mixed. Top with remaining cheese.

# Calzones

1 can Pillsbury refrigerated pizza dough

1 lb Italian sausage

pepperonis

2 cups shredded cheese

Parmesan cheese

1 tbsp butter

Preheat oven to 450. Cook and drain sausage. Spray a rectangular baking sheet with Pam, and then roll out pizza dough thin and flat. Make layers of cheese, sausage and pepperoni on one half of the dough until desired amount. Fold the other half of the dough on top of the meat and cheese, and press edges together with a fork. Melt the butter, and brush over the top of the calzone, then sprinkle Parmesan cheese over it. Cook at 450 for about 7 mins. Keep an eye on it to make sure the top doesn't get too brown.

## CRAB

# PASTA

8 oz. extra wide spiral egg noodles  
2 garlic cloves, chopped fine  
1/2 cup butter (1 stick)

16 oz flaked imitation crab  
1/2 cup sour cream  
1 cup shredded cheese

Preheat oven to 350. Spray 9x13 dish with Pam. Cook and drain pasta. In a large skillet, sauté garlic in butter. Mix in drained pasta, sour cream and crab well. Place in a 9x13 dish. Sprinkle cheese generously on top of entire dish. Cover with foil and bake at 350 for 20 minutes.

## peanut butter cornflake

# SQUARES

8-10 cups Cornflakes  
3 cups peanut butter  
1 cup sugar  
1 cup white Karo syrup

Spray 9x13 dish with Pam. Place syrup and sugar in a large pot. Bring to boil. Mix in peanut butter, then remove from heat. Add cornflakes little at a time until stiff. Press into dish and cut into squares.

The best meat and cheese

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ever!

2 lbs of Velveeta cheese

1 can Rotel tomatoes & green chilies

1 lb sausage

1 small jar of salsa

1 lb hamburger

At least 2 hrs before, spray crock-pot with Pam and melt Velveeta on high. Brown & drain hamburger & sausage. Add everything and mix together (you can leave it in the crock pot, or put it in something else)

## Baked Beans

2 15 oz cans Van Camps pork & beans  
10 slices cooked bacon  
1 garlic clove, minced  
1 pkg Lipton onion soup mix  
1/2 cup water

1/2 cup ketchup  
1/2 cup brown sugar  
2 tbsp prepared mustard  
1 tbsp white vinegar  
1 lb ground beef, browned and drained

Preheat oven to 350. Spray 9x13 dish with Pam. Mix all ingredients except bacon together and spread in dish. Top with cooked bacon. Bake at 350 for 40-45 mins.

# Chicken Enchiladas

1 pkg Louis Rich Chicken Breast Strips, Southwestern Flavor. (found in the refrigerated area of the meat dept. You can cook and chop your own chicken from B/L S/L breasts, but this is much easier and tastes sooooo much better)

1 19 oz can Old El Paso Enchilada Sauce, Mild

1 package 8-inch flour tortillas

2 cups shredded cheese

Preheat oven to 375. Spray 9x13 baking dish with Pam. Add chicken, 1 cup cheese, and 3/4 cup enchilada sauce in a large bowl. Mix well. Spoon mix into flour tortillas and place in baking dish. Pour remaining enchilada sauce over tortillas (be sure to cover the entire enchilada, you can use a spoon to spread it) and generously sprinkle remaining cheese over the entire dish (add more if desired). Bake at 375 for 15-20 mins.

Granny's delicious

m a c a r o n i

and cheese!

1/2 cup butter, cut into pats

1 cup macaroni noodles

salt and pepper

2 cups shredded cheese or sliced Velveeta cheese

Preheat oven to 400. Boil and drain noodles. In an 8x8 dish sprayed with Pam, make a layer with pats of butter (space it out, not covered solid), then sprinkle salt and pepper, then layer with noodles, then cheese. Make as many layers as you want or until you run out of noodles. Bake at 400 for 30 min.

# Ritz Chicken

1 lb boneless, skinless  
chicken breast tenders

1 pkg crushed Ritz  
crackers

1/4 cup grated Parmesan  
cheese

1/2 stick melted butter

2 cups shredded  
mozzarella cheese

Preheat oven to 350. Spray  
9x13 dish with Pam. Mix  
Ritz crackers and grated  
Parmesan in a bowl. Put  
chicken into the melted  
butter, then cover it with the  
Ritz mixture, and place into  
dish. Bake at 350 for  
approximately 20 mins. Take  
it out, cover pieces with  
mozzarella cheese and bake for  
another 10 mins until the  
cheese is melted.

1 roast \* 1 jar pepperoncini peppers (juice & all) \* 1 pkg. au jus mix  
(mix with 2 cups water) \* 1 tbsp italian seasoning \* sliced onions

put all ingredients in a crock pot. cook on low until roast is tender

(about 8 hours). shred and serve on hoagie buns. we like to serve  
with shredded lettuce, provolone cheese, mayo or horseradish sauce.

italian  
roast

