



COASTAL

COOKING COMPENDIUM

VOL. 1

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Appetizers, Soups, and Snacks

Bacon and Cheese Dip

Ingredients:

2 (8 oz) packages cream cheese, cut into cubes and softened	
1 Tbs chopped onion	2 tsp Worcestershire sauce
4 cups shredded sharp cheddar cheese	½ tsp salt
1 cup evaporated milk	¼ tsp hot sauce
2 Tbs mustard	1 lb bacon, cooked and crumbled

Directions:

Place cream cheese, cheddar cheese, evaporate milk, mustard, onion, Worcestershire sauce, salt and pepper sauce in a slow cooker. Cover and cook, stirring occasionally, on Low for 1 hour or until cheese melts. Stir in bacon, adjust seasonings. Serve with crusty bread or fruit and vegetable dippers.

- Dona Wayman

Baked Brie

Ingredients:

1 sheet frozen puff pastry, pre-rolled	1 (16 oz) wheel Brie cheese
1 (1 ½ oz) box of raisins or craisins	1 tsp cinnamon
¼ cup sliced almonds	¼ cup of flour (for rolling surface)
Sliced apples (for serving)	Crackers (for serving)

Directions:

Preheat oven to 350°. Thaw pastry sheet at room temperature for 20 minutes before gently unfolding. Flour rolling surface and rolling pin. Gently roll out pastry sheet. Place Brie in center of pastry. Sprinkle with raisins/craisins, cinnamon, and nuts. Fold up sides of pastry around Brie; pinch closed or tie with a string. Place in a pie plate or quiche dish. Bake 25 – 30 minutes, until golden. Let stand ½ to 1 hour before serving. Serve with sliced apples and crackers.

- vintage recipe

Black Bean Salsa

Ingredients:

2 (16 oz) cans black beans, rinsed	2 (11 oz) cans white shoe peg corn
2 (4 oz) cans chopped green chilies, drained	1 red bell pepper, chopped
1 small can chopped jalapenos	1 small bunch cilantro, minced (optional)
2/3 cup apple cider vinegar	1/3 cup vegetable oil
Pepper to taste	

Directions:

Combine beans, corn, chilies, bell pepper, jalapenos and cilantro in a bowl and mix well. Whisk vinegar, oil, and pepper in a bowl until blended. Add to bean mixture and mix well. Chill, covered for at least 2 hours. Serve with tortilla chips.

- *vintage recipe*

Butter Bean Soup

Ingredients:

1 pkg dried butter beans	2 large cans chicken broth
4 stalks celery, sliced	1 large onion, chopped
4 carrots, chopped	1 clove garlic, minced
Salt	Pepper

Directions:

Soak butter beans in cold water 3 -4 hours. Heat chicken broth. Add butter beans, celery, onion, carrots, and garlic. Simmer until vegetables are tender. Salt and pepper to taste.

- *vintage recipe*

Cheese Ball

Ingredients:

16 oz. cream cheese	1 Tbsp Worcestershire sauce
6 chopped green onions	½ tsp. Accent
4-5 oz. chopped dried cured beef	

Directions:

Soften cream cheese. Leaving out some of the chopped dried cured beef, mix all ingredients together. Roll into a ball. Roll in the rest of the dried cured beef to coat. Refrigerate until serving.

- *vintage recipe*

Cheese-Stuffed Mushrooms

Ingredients:

24 fresh mushrooms, stems removed	1 (10 oz.) pkg. frozen chopped spinach
2 oz. cream cheese	4 oz. feta cheese
½ cup finely chopped green onion (with tops)	1 cup grated parmesan cheese
1 Tbsp olive oil	Salt, Pepper and Italian seasonings

Directions:

Preheat oven to 350°. Wipe mushroom caps clean with a damp paper towel. Thaw spinach in colander, squeeze out as much moisture as possible. Toss mushroom caps in olive oil. Chop mushroom stems and add to medium bowl. Add cream cheese, green onion, spinach and about half the feta and parmesan cheese to the bowl. Mix. Sprinkle with salt, pepper and Italian seasonings (to taste). Stuff mushroom caps with the mixture. Top with remaining cheeses. (The mushrooms should be heaped with the stuffing and cheese). Place on greased cookie sheet and bake for about 20 minutes. (Smaller mushrooms may take less time).

- *vintage recipe*

Crab Cakes

Ingredients:

6 oz diced grouper	2 Tbs butter
½ bunch green onions, thinly sliced	1 large egg
1 tsp salt	1 Tbs Dijon mustard
5 dashes Tabasco sauce	5 dashes Worcestershire sauce
1 cup heavy cream	1 lb jumbo lump crab meat
¾ tsp paprika	1 Tbs lemon juice`
Bread crumbs	

Directions:

Preheat oven to 425°. Place grouper, food processor blade and bowl in freezer for 20 minutes. Melt butter and cook onions until wilted. Puree grouper on high for one minute. Add egg and process until smooth and shiny. Add salt, mustard, Tabasco, and Worcestershire sauce. Process until blended. Add heavy cream in slow steady stream until incorporated. Fold crab and onions into fish mousse. Form into crab cakes. Sauté cakes over medium heat on each side (3 minutes). Place cakes in baking dish. Bake for 12 – 16 minutes. They should “spring” when you touch them.

- *vintage recipe*

Creamy Southwestern Tortilla Dip

Ingredients:

2 cups sour cream	1 (1 ¼ oz) envelope taco seasoning mix
1 cup salsa (your choice)	

Directions:

Combine all ingredients in a 1-quart bowl, mix well. Cover and refrigerate. Serve with tortilla chips.

- *Dona Wayman*

Gouda Bites

Ingredients:

1 can refrigerated (reduced fat) crescent rolls
5 oz Gouda cheese, cut into 24 pieces ½ tsp garlic powder

Directions:

Preheat oven to 375°. Unroll crescent dough into one long rectangle. With your fingers, seal seams and perforations. Sprinkle evenly with garlic powder. Cut into 24 roughly even squares; lightly press each piece onto the bottom and up the sides of ungreased miniature muffin pan cups. Bake for 3 minutes. Place a piece of cheese in each cup. Bake for 8-10 minutes longer or until golden brown and cheese is melted. Serve warm.

- *vintage recipe*

Haroseth (Jewish Apple Spread)

This is one of the items traditionally served at Passover.

Ingredients:

4 large Fuji apples, cored. ½ cup honey
1 cup pecans, finely chopped ¼ cup grape juice

Directions:

Grate apples, peel and all. Mix in all other ingredients thoroughly. Spoon onto snack crackers or matzo bread.

- *vintage recipe*

Hot Cheddar Bean Dip

Ingredients:

½ cup mayonnaise	1 (16 oz) drained/mashed pinto beans
1 cup shredded cheddar cheese	1 (40 oz) drained/chopped green chilies
¼ tsp hot pepper sauce	

Directions:

Preheat oven to 350°. Combine all of the ingredients. Stir to mix well. Spoon ingredients into small oven proof dish. Bake approximately 30 minutes or until bubbly.

- *vintage recipe*

Jalapeno Cheese Spread

Ingredients:

2 cups shredded cheddar or Colby cheese	1 (16 oz) pkg cream cheese
1 (7 oz) can diced jalapenos	½ tsp cumin
¾ tsp garlic powder	

Directions:

Spray inside of food processor lightly with non-stick cooking spray. Combine all ingredients for 2 minutes or until smooth, scraping sides in between spins. May serve with crackers.

- *vintage recipe*

Meaty Nacho Cheese Dip

Ingredients:

1 lb ground beef, browned and drained	1 lb hot sausage, browned and drained
1 stick butter	1 can El Paso jalapeno relish
1 can diced Ro-Tel tomatoes with chilies	1 jar hot salsa
1 can nacho cheese soup	1 (2 lb) block Velveeta cheese, cubed
1 cup grated cheddar cheese	

Directions:

Combine all ingredients in crockpot and heat until all cheese is melted. Serve with nacho chips.

- *vintage recipe*

Mexican 7-Layer Dip

Ingredients:

2 (16 oz) can refried beans	2 cups shredded/chopped lettuce
2 Tbs taco seasoning mix	2 cups shredded cheddar cheese
2 cups salsa	1 cup chopped green onions
2 cups sour cream	1 small can sliced pitted olives

Directions:

Mix beans and seasoning mix. Spread onto bottom of 13" baking dish. Layer remaining ingredients over bean mixture. Refrigerate. Serve with tortilla chips.

- vintage recipe

Munchie Crunchers

Ingredients:

5 cups Rice Chex (type) cereal	1 (2 lb.) bag M&Ms
1 (16 oz.) bag mini-pretzel twists	1 (14 oz.) pkg. Cheez-It Parmesan & Garlic
1 (12 oz.) container honey-roasted peanuts	

Directions:

Mix everything in a large bowl. Store in an air-tight container.

- Rena Gilmore

Pimento Cheese

Ingredients:

16 oz sharp cheddar cheese coarsely grated	4 oz jar dried pimentos
1 to 1 ½ cups mayonnaise	

Directions:

Mix and chill.

- Lynn Nolan

Ranch Potato Skins

Ingredients:

4 medium / large potatoes	Shredded cheddar cheese
¼ cup sour cream	1 (1 oz) packet Ranch dressing mix

Directions:

Preheat oven to 375°. Bake or microwave the potatoes until done; cut them into quarters. Scoop out potatoes and combine with sour cream and ranch dressing mix. Fill skins with mixture. Sprinkle with shredded cheddar cheese. Bake 12 to 15 minutes.

- *vintage recipe*

Sausage Balls

Ingredients:

1 ½ lbs Italian sausage	3 cups Bisquick
10 oz shredded cheddar cheese	

Directions:

Preheat oven to 350°. Mix all ingredients with hands. Shape into balls and bake on a cookie sheet for 15-20 minutes. Serve with toothpicks and a sauce.

- *vintage recipe*

Sausage Cheese Puffs

Ingredients:

1 lb roll sausage	2 cups Bisquick
2 ½ cups shredded sharp cheddar cheese	½ cup water
1 tsp baking powder	

Directions:

Preheat oven to 350°. Finely chop sausage. Combine ingredients in a large bowl until well blended. Shape into 1" balls. Place on lightly greased baking sheets. Bake about 25 minutes or until golden brown. Serve hot. Leftovers can be refrigerated. Makes about 60 appetizers.

- *Dona Wayman*

Sausage Snack Wraps (Pigs in a Blanket)

Ingredients:

2 (8-oz) cans crescent dinner rolls

48 fully cooked smoked cocktail sausages

Directions:

Preheat oven to 375°. Open crescent rolls and separate the dough into triangles. Cut each triangle lengthwise into thirds. Place a sausage on the shortest side of each triangle. Roll up from shortest side to opposite point. Bake on ungreased cookie sheet for 12 to 15 minutes or until golden brown. Serve warm.

- *vintage recipe*

Sugar-Glazed Walnuts

Ingredients:

½ cup butter

1 tsp. cinnamon

1 cup brown sugar

1 lb. walnut halves

Directions:

Melt butter and brown sugar together (1-2 minutes in the microwave) and stir. Add nuts and mix to coat. Microwave on high for 3-5 minutes. Spread on waxed paper to cool slightly.

- *Candace Cowan*

Main Dishes

Apple Pecan Chicken Roll-Ups

Ingredients:

½ cup apple juice	¼ cup chopped pecans
½ cup instant brown rice	3 Tbs sliced green onions
4 boneless, skinless chicken breasts (~1 lb)	1 Tbs vegetable oil
½ cup finely chopped unpeeled apple (Granny Smith, Golden Delicious, or Jonathan)	

Directions:

Preheat oven to 400°. In a small saucepan, bring apple juice to a boil. Add rice, cover, reduce heat and simmer 8-10 minutes or until liquid is absorbed. Stir in apple, pecans and green onions. Remove from heat. Flatten each chicken breast to about ¼" thickness by pounding between two pieces of waxed paper (use a kitchen mallet or rolling pin). Place ¼ of rice mixture on each chicken breast. Roll up, tucking the edges. Secure with toothpicks. Heat oil in medium skillet over medium-high heat. Add chicken and cook 4-5 minutes or until lightly browned; place in shallow baking pan. Bake 20-25 minutes or until chicken is no longer pink in center.

- Dona Wayman

Apple, Sausage, and Sweet Potato Medley

Ingredients:

2 large sweet potatoes (or one 17 oz. can)	½ lb. seasoned pork sausage (links or bulk)
2 Tbsp. brown sugar	2 Tbsp. butter
1 can apple pie filling	¼ cup chopped nuts

Directions:

Preheat oven to 350°. In an 8-inch square baking dish, slice the sweet potatoes; arrange sausage over the top (if using bulk, make into 8-10 balls). Sprinkle sugar over the top and dot with butter. Spread pie filling over top. Sprinkle with chopped nuts. Bake for 45 minutes to 1 hour, make sure that the sausage is cooked thoroughly.

- Candace Cowan

Autumnal Ham Dinner

Ingredients:

1 small dinner ham or canned ham	2 Tbs vegetable oil
2 acorn squash or sweet potatoes, unpeeled and quartered	
1 cup brown sugar	3 small apples, quartered
1 tsp cinnamon	

Directions:

Preheat oven to 350°. Place ham, squash or sweet potatoes, and apples in roaster pan. Mix together the oil, brown sugar and cinnamon; pour over ham, vegetables, and apples. Roast for 35-45 minutes or until vegetables and apples are tender.

- *vintage recipe*

Balsamic Roast Pork

Ingredients:

Approx 2 lbs. pork tenderloins (1 pkg)	1-4 cloves garlic, cracked
2 Tbsp. balsamic vinegar	Steak seasoning blend (or salt & pepper)
2 Tbsp. olive oil	2 Tbsp. rosemary (fresh is best)
2 Tbsp. thyme (fresh thyme is best)	

Directions:

Preheat oven to 500°. Trim silver skin or connective tissue off tenderloins with a very sharp thin knife. Place tender loins on a nonstick cookie sheet with a rim. Coat tenderloins in a few tablespoons of balsamic vinegar, rubbing vinegar into meat. Drizzle tenderloins with extra-virgin olive oil, just enough to coat. Cut small slits into meat and disperse chunks of cracked garlic cloves into meat. Combine steak seasoning blend or coarse salt and pepper with rosemary and thyme and rub meat with blend. Roast in hot oven 20 minutes. Let meat rest, transfer to a carving board, slice and serve.

- *vintage recipe*

Bruschetta Chicken Bake

Ingredients:

1 (14 ½ oz) can diced tomatoes, undrained	½ cup water
2 cloves garlic, minced	1 tsp dried basil leaves
1 (6 oz) package stuffing mix for chicken	1 cup shredded mozzarella cheese
1 ½ lb boneless, skinless chicken breasts, cut into bite-sized pieces	

Directions:

Preheat oven to 400°. Place tomatoes with liquid in a medium bowl. Add garlic and stuffing mix and ½ cup water; stir just until stuffing is moistened. Set aside. Place chicken in a 9 x 13" baking dish; sprinkle with basil and cheese. Top with stuffing mixture. Bake 30 minutes or until chicken is cooked through.

- vintage recipe

Cheeseburger Bake

Ingredients:

1 lb lean ground beef	¼ cup milk
¼ cup chopped onion	2 cups Bisquick
1 can condensed cheddar cheese soup	¼ cup water
1 cup shredded cheddar cheese	1 cup frozen mixed vegetables

Directions:

Preheat oven to 400°. Brown ground beef with onion, drain. Mix ground beef, soup, vegetables and milk together and pour into greased 9 x 13" baking dish. Mix Bisquick and water together and pour over hamburger mixture. Top with cheese. Bake in oven for 30 minutes.

- vintage recipe

Chicken Bake

Ingredients:

1 cut up chicken	1 stick butter/margarine
1 packet dry onion soup mix	

Directions:

Preheat oven to 350°. Place chicken on a piece of aluminum foil large enough to bring up over the top and wrap tightly. Cut butter into ¼ inch slices and arrange over the top of the chicken. Sprinkle with dry onion soup mix. Cover tightly with aluminum foil. Place on a cookie sheet or baking dish. Bake for 55 minutes.

- *vintage recipe*

Chicken Casserole

Ingredients:

2 boxes stove top stuffing (chicken flavored)	½ stick butter, melted
1 can cream of mushroom soup	1 cup chicken broth
1 can cream of chicken soup	3 whole chicken breasts, cooked and cut up

Directions:

Preheat oven to 350°. Grease 9x13 baking dish. Cook stove top stuffing according to directions, except add ½ cup more water for each box. Spread ½ of stuffing on bottom of baking dish. Spread cooked chicken over top of stuffing. Mix both soups together and spread over the top of chicken, then spread remaining stuffing over top of soups. Pour chicken broth over top. Drizzle butter over top and bake for 45 minutes.

- *Rena Gilmore*

Chicken Casserole II

Ingredients:

2-4 chicken breasts or the equivalent in strips 1 can cream of chicken soup
¾ cup herb stuffing ¾ cup shredded cheese
Melted butter to sprinkle over stuffing

Directions:

Preheat oven to 350°. Grease 9x13 baking dish. Put chicken on bottom of baking dish. Then layer on cream of chicken soup, cheese, then stuffing on top. Drizzle butter over top and bake for 45 minutes.

- Lynn Nolan

Chicken Divan

Ingredients:

5-6 chicken breasts or one whole chicken 1/3 cup milk
¼ tsp curry powder 2 pkgs frozen broccoli, cooked and drained
½ cup mayonnaise ½ tsp lemon juice
½ cup bread crumbs 1 cup shredded cheddar cheese
1 can cream of chicken soup 2 Tbs butter or margarine

Directions:

Preheat oven to 350°. Cook chicken, removed meat from bones and break into small pieces. In a bowl, combine soup, milk, curry powder, lemon juice, mayonnaise, and butter. Place broccoli in bottom of a 9 x 13" baking dish. Put chicken pieces on top of broccoli. Pour soup mixture over chicken. Cover with shredded cheese and bread crumbs. Bake for 30 to 40 minutes. Serve over rice.

- vintage recipe

Chicken and Loaded Hash Brown Potatoes Casserole

Ingredients:

1 can cream of chicken soup	½ cup whole milk
1 envelope ranch dressing mix	2 tsp salt
1 tsp buffalo-style hot sauce (optional)	1 tsp pepper
1 tsp paprika	½ tsp garlic powder
1 ¼ cups sour cream, divided	1 (30 oz) pkg frozen shredded hash browns
1 ½ cups chopped rotisserie chicken	6+ slices cooked and crumbled bacon
2 cups shredded cheddar cheese, divided	1-2 thinly sliced scallions

Directions:

Preheat oven to 350°. Coat a 9 x 13" baking dish with cooking spray. In a large bowl, stir together cream of chicken soup, milk, ranch dip mix, salt, hot sauce, pepper, paprika, garlic powder and 1 cup of the sour cream until combined. Add hashbrowns, chicken, bacon, and 1 cup of the cheese, mix until fully combined.

Transfer mixture to prepared baking dish. Sprinkle evenly with remaining 1 cup cheese. Cover with aluminum foil. Bake in the preheated oven until potatoes are tender, about 45 minutes. Uncover; bake until cheese is melted, about 10 minutes. Let stand 10 minutes. Dollop evenly with the remaining 1/4 cup sour cream; garnish with (extra) bacon and scallions, if desired.

- *vintage recipe*

Chicken-Onion Scallop

Ingredients:

2 cups cooked chicken	¾ cup chopped celery
1 (2 oz) jar chopped pimentos, drained	1 can water chestnuts, drained and sliced
½ tsp pepper	1 tsp salt
¼ cup Miracle Whip (or mayonnaise)	1 can French fried onions
1 package chicken gravy mix	1 ¼ cups milk

Directions:

Preheat oven to 350°. Grease a baking dish. Mix everything except the gravy mix and milk Spoon into baking dish. Mix the gravy packet with the milk and pour over the mixture. Bake for 20 minutes.

- *vintage recipe*

Chicken Parmesan (Easy)

Ingredients:

1 (26 oz) jar spaghetti sauce
6 Tbs grated Parmesan cheese, divided
6 small boneless, skinless chicken breast halves.
1 ½ cup shredded mozzarella cheese

Directions:

Preheat oven to 375°. Pour sauce into a 9 x 13" baking dish. Carefully stir in 4 Tbs (1/4 cup) of Parmesan cheese. Add chicken; turn chicken over to evenly coat both sides with sauce. Cover with foil. Bake 30 minutes. Uncover. Top with mozzarella cheese and remaining parmesan cheese; continue baking 5 minutes or until chicken is cooked through and cheese is melted. Serve over hot cooked pasta, if desired.

- *vintage recipe*

Chicken Pillows

Ingredients:

2 cups cooked, shredded chicken (can use rotisserie chicken)
10 saltine crackers, coarsely crushed
1 (8 oz) can crescent dough
½ cup shredded sharp cheese
1 large egg, beaten
½ cup half-and-half (or milk)
1 Tbs Italian seasonings
8 oz potato salad
½ cup green peas (optional)
1 can cream of chicken soup

Directions:

Preheat oven to 375°. Coat a baking sheet with cooking spray. Unroll dough and separate into 4 long rectangles (press the diagonal perforations until they are sealed. Combine the chicken, potato salad, cheese, and peas; divide mixture onto one-half of each rectangle of dough. Fold other half of dough over top of chicken; pinch seams closed on all sides and place on baking sheet. Brush egg over top of dough, then coat with saltine crumbs. Bake 20-22 minutes or until center is hot and tops are golden. Combine soup and half-and-half in small saucepan on low; cook and stir 2-3 minutes or until hot. Add seasonings. Spoon sauce onto the plates and top with the chicken squares.

- *vintage recipe*

Chicken Pot Pie (Easy)

Ingredients:

1 2/3 cups mixed vegetables, thawed	1 cup Bisquick
1 cup cut-up cooked chicken	½ cup milk
1 can cream of chicken soup	1 egg

Directions:

Preheat oven to 400°. Mix vegetables, chicken and soup in an ungreased 9" pie plate. Stir in remaining ingredients with fork until blended. Pour into pie plate. Bake 30 minutes or until golden brown.

- *vintage recipe*

Chicken-Potato Bake

Ingredients:

½ cup chopped onion	¼ cup chopped green pepper
3 Tbs butter or margarine	1 can cream of chicken soup (10 ½ oz)
¼ cup milk	1 (16 oz) pkg frozen tater tots
2 ½ cups cubed cooked chicken	1 (16 oz) can diced carrots drained (optional)
½ cup shredded sharp American cheese (2 oz)	

Directions:

Preheat oven to 375°. Grease a baking dish. In a saucepan, cook onion and green pepper in butter or margarine until tender, but not brown. Blend in cream of chicken soup and milk. Remove from heat; add the shredded cheese. Stir until cheese melts. Stir in chicken and carrots. Pour chicken mixture into a baking dish. Arrange frozen tater tots atop casserole. Bake for 35 minutes. Sprinkle additional shredded cheese atop casserole. If desired, return casserole to the oven until the cheese melts, about 2 minutes more. Makes 6 servings.

- *vintage recipe*

Chicken in Spicy Peanut Sauce

Ingredients:

6 skinless, boneless chicken breast halves	2 Tbs vegetable oil
1 can condensed Cream of Chicken soup	3 Tbs chunky peanut butter
2/3 cup water	2 green onions, sliced
1 tsp chili powder	¼ tsp cayenne (or to taste)

Directions:

Cook chicken in hot oil until browned (about 10 minutes). Remove chicken from skillet, spoon off fat. Add soup, peanut butter, water, onions, chili powder and cayenne to skillet. Reduce heat to low. Cover, cook 5 minutes or until chicken is cooked through, stirring occasionally. Serve with rice and vegetables.

- Kim Rolston

Chicken Shawarma

Ingredients:

Chicken and Marinade:

2 lbs. boneless, skinless chicken	1 cup Greek yogurt (full fat)
1 clove garlic	1 Tbs coriander
1 Tbs cumin	1 Tbs cardamon
1 tsp cayenne (optional)	2 tsp paprika
2 tsp salt	½ tsp pepper
2 Tbs fresh lemon juice	3 Tbs olive oil

Yogurt Sauce:

1 cup Greek yogurt (full fat)	1 clove garlic
1 tsp cumin	1 squeeze lemon juice
Salt and pepper to taste	

Directions:

Combine marinade ingredients (except chicken) and mix well. Place (thawed) chicken in a large ziplock bag. Spoon marinade in and remove most the air. Massage bag until chicken is well coated. Marinade for 3-24 hours; the longer the better! Make the marinade – mix all the ingredients for the yogurt sauce. Put in a sealed container and leave in the fridge until time to serve. After marinating the chicken, cook the chicken in a skillet or a grill until nicely charred. Do not wipe the marinade off the chicken. Serve with yogurt sauce, flat bread and rice (see Persian Rice recipe).

- Kim Rolston

Chili Macaroni

Ingredients:

1 lb lean ground beef	1 can diced tomatoes with mild green chilies
1 medium onion, chopped	1 cup cooked elbow macaroni
1 pkg chili seasoning	1 (15 oz) can kidney beans
Sliced green onions	Sour cream
Shredded cheddar cheese	

Directions:

Cook beef and onion in a large skillet until beef is no longer pink; drain. Blend in the can of diced tomatoes (undrained), chili seasoning, and kidney beans (drained). Stir in cooked elbow macaroni and heat through. Garnish with sliced green onions. Serve with sides of sour cream and shredded cheese.

- *vintage recipe*

Corn and Bacon Quiche

Ingredients:

2 (9") deep dish pie shells	4 eggs
1 lb bacon	2 cups creamed corn
2 cups chopped onions	Black pepper to taste
2 cups grated Swiss cheese	

Directions:

Preheat oven to 450°. Fry bacon until crisp, remove and drain on paper towels, then crumble the bacon. Sauté onions in bacon grease until tender. Place ½ of crumbled bacon evenly into the bottom of the pie crusts and top with half of the cheese. Beat eggs; blend eggs with corn, pepper, milk, and the rest of the bacon and cheese in a bowl. Mix well. Pour mixture into the pie shells. Bake at 450° for 10 minutes, then quickly reduce oven temperature to 325° and bake for 25 minutes more or until the center is firm. Cool slightly and serve.

- *vintage recipe*

Crockpot Barbeque Sandwiches

Ingredients:

1 cup water	1 tsp dry mustard
1 (6 oz) can tomato paste	1 ½ lb boneless beef chuck roast
½ cup packed brown sugar	1 ½ lb boneless pork shoulder roast
¼ cup cider vinegar	16 hamburger buns, split and toasted
2 tsp Worcestershire sauce	

Directions:

Place beef and pork roasts in a 3 ½ or 4 quart crockpot, cut the meat to fit, if necessary. Mix sauce ingredients (all other ingredients) and pour over the meat. Cover and cook on low for 10 to 12 hours or on high for 5-6 hours. Remove meat from crockpot, reserving the sauce. Shred the meat with two forks. Stir together the shredded meat with the sauce in the crockpot. Toast hamburger buns in oven (Place buns open face on cookie sheet, set broiler on high). Should take 1-2 minutes in oven. Serve barbeque meat on toasted hamburger buns.

- *vintage recipe*

Crockpot Beef Pot Roast

Ingredients:

3 – 3 ½ lb roast (rump, chuck, or round)	1 ½ cups water
1 env. Onion, beefy onion, beefy mushroom, or onion-mushroom soup mix	
4-6 medium potatoes, cleaned and quartered	6 carrots, cut in 1 inch chunks
2 – 3 stalks celery, cut into pieces	Sliced sweet onion
Salt & Pepper or Steak Seasoning (to taste)	1 env beef gravy

Directions:

Pour water in crockpot and add the sliced onion. If you have a little rack or something to hold the roast a little off the bottom, put the roast on the rack or onions. Sprinkle a generous amount of the soup mix and steak seasoning on the roast (but not all the soup mix). Fill in the gap between the pot walls with layers of potato, carrot, and celery, sprinkling each potato with soup mix and steak seasoning. Set to cook for desired amount to bring meat to almost falling apart (Instapot will take at least 1 ½ hours). When finished, pull the roast and vegetables out and put in a big serving bowl. Scrape off excess oil from liquid left in pot. Add in gravy mix to a few Tbs of cold water in a measuring cup or small bowl; whisk until smooth. Pour gravy mixture into the liquid in the pot and bring to a boil. Once it's thickened, it's ready to serve!

Crockpot Glazed Kielbasa

Ingredients:

3 lbs fully cooked kielbasa or Polish sausage ½ cup packed brown sugar
1 ½ cups ginger ale

Directions:

Place sausage in a 3-quart slow cooker; sprinkle with brown sugar. Pour ginger ale over the top. Cover and cook on low for 4- 5 hours or until heated through. Use a slotted spoon to serve.

- *vintage recipe*

Crockpot Meatballs

Ingredients:

3 lbs cooked meatballs	2 can cream of mushroom soup
¼ cup of water or wine	3 Tbs brown sugar

Directions:

Add the water, soup and brown sugar in a crockpot and mix well. Add the meatballs and stir until they are well coated. Cook for 2-3 hours on low. Great potluck or party dish!

- *Vintage recipe*

Crockpot Pork Chops

Ingredients:

6 lean pork chops
½ cup flour
Salt and Pepper

1 can chicken and rice soup
1 ½ tsp dry mustard

Directions:

Dredge chops in mixture of flour and dry mustard. Sprinkle with salt and pepper. Brown chops in a large skillet. Place browned chops in a crock pot. Add can of soup. Cover and cook on low for 6 to 8 hours.

- *vintage recipe*

Crockpot Turkey Breast with Orange Sauce

Ingredients:

1 large onion
3 cloves garlic
1 tsp dried rosemary

2-3 lbs boneless, skinless turkey breast
1 ½ cup orange juice
½ tsp black pepper

Directions:

Chop onion and mince garlic. Place onion in crockpot. Combine garlic, rosemary, and pepper in a small bowl; set aside. Cut slices about ¾ of the way through the turkey at 2" intervals. Rub garlic mixture between slices. Place turkey, cut side up, in crockpot. Pour orange juice over turkey. Cover; cook on low 7-8 hours or until turkey is no longer pink in center.

- *Dona Wayman*

Curry Chicken

Ingredients:

6-8 pieces boneless chicken, cooked	1 cup lowfat mayonnaise
2 large bunches of cooked broccoli tops	3 Tbs lemon juice
2 cans Cream of Mushroom soup	2-4 Tbs curry powder (to taste)
1 cup shredded Cheddar cheese	

Directions:

Preheat oven to 350°. Spray or grease a 9 x 13" baking dish. Layer chicken on the bottom, then broccoli over that. Mix soup, mayonnaise, lemon juice, and curry powder in a bowl and spread on top of broccoli. Top dish with cheese. Cover and bake for 30 minutes or until soup mixture is boiling. Serve over rice or potatoes. Serves 6.

- *vintage recipe*

Easy Lasagna

Ingredients:

½ lb ground beef	1 cup ricotta cheese
½ cup water	12 oz. shredded mozzarella cheese
2 (15 oz) cans marinara sauce or 1 (32 oz) jar marinara sauce	
1 tsp salt	¼ cup grated parmesan cheese
1 (8 oz) pkg lasagna noodles	

Directions:

Preheat oven to 375°. Spray or grease an 8 x 8" or 9 x 9" baking dish. Brown and drain ground beef. Add water, marinara sauce and salt, bring to a boil. Layer meat sauce mixture, then uncooked lasagna noodles, ricotta and mozzarella cheeses. Repeat layers, ending with sauce and topping with remaining cheese. Cover with foil and bake for 1 hour. Let stand 5- 10 minutes before cutting into squares.

- *vintage recipe*

Easy Skillet Pork Chops

Ingredients:

4 pork chops, ¾" thick	1 Tbs honey
1 can cream of celery soup	Sprinkle of pepper
¼ cup apple juice or water	4 cups hot cooked medium egg noodles
2 Tbs spicy brown mustard	

Directions:

Spray skillet with vegetable cooking spray and heat 1 minute. Add chops and cook until browned. Meanwhile, start cooking egg noodles in salted water. Add soup, apple juice, mustard, honey and pepper. Heat to a boil. Cover and cook over low heat 10 minutes or until done. Serve over noodles or rice.

- *vintage recipe*

Eggplant Pie

Ingredients:

2 eggplants, medium size	1 lemon
1 tomato	1 onion
Garlic to taste	1 cup milk
1 Tbs flour	1 egg
½ tsp butter	Pepper to taste
Grated parmesan cheese	

Directions:

Preheat oven to 350°. Grease 9x13 baking dish. Cut the eggplants in little cubes and soak them in water, salt to taste and lemon juice for 1 hour. Drain and dry the eggplant, and stir fry it with the chopped onion, crushed garlic and peeled and cut tomato. Prepare a white sauce with the milk, flour, egg yolk, butter and black pepper. In an oven-resistant plate, put a layer of sauce, a layer of grated cheese, a layer of eggplant, and continue until all the eggplant is used and the last layer is cheese. Bake until the top is golden brown.

- *vintage recipe*

Fried Chicken Breasts

Ingredients:

4 boneless chicken breasts, halved	1 – ½ tsp salt
½ tsp pepper	1 tsp garlic powder
1 – 1 ½ cup flour	

Directions:

Place chicken into a bowl of cold water; chill 1 – 2 hours in refrigerator. Combine flour salt pepper and garlic powder into a plastic bag. Add chicken; close bag securely and shake to coat chicken. Heat 1" of oil in a large skillet to 325°. Add chicken and cook about 10 minutes, turning once. Cover, reduce heat and cook 20 minutes, turning occasionally. Remove cover; cook 3 minutes, turning once. Drain chicken on paper towels.

- *vintage recipe*

Goulash

Ingredients:

4 cups cooked elbow macaroni	1 chopped onion
1 lb ground beef, cooked and drained	1 chopped green onion
2 (14 oz) cans tomatoes (with chilies optional)	

Directions:

Season to taste with garlic powder, salt and pepper. Cook until vegetables are tender.

- *vintage recipe*

Grilled Oysters with Parmesan Cheese

Ingredients:

Oysters, scrubbed and opened	Butter
Lemon juice	Parmesan cheese, grated

Directions:

Melt butter and add lemon juice. Brush oysters with butter mixture. Top with Parmesan cheese. Heat on grill for 5 – 10 minutes.

- *vintage recipe*

Grilled Shrimp with Scallions

Ingredients:

8 jumbo shrimp	1 – 2 scallions thinly sliced
½ red pepper, seeded and cut into strips	3 Tbs fresh lemon juice
½ cup soy sauce	3 Tbs rice vinegar
2 Tbs sugar	1 Tbs grated fresh ginger
1 Tbs sesame oil	1 Tbs hot pepper sauce

Directions:

You also need bamboo skewers, soaked in water. Peel shrimp. Alternate shrimp, scallion and red pepper on skewer. Combine lemon juice, soy sauce, rice vinegar, sugar, ginger, sesame oil, and hot pepper sauce. Place skewer on grill. Leave for one minute. Turn and brush with sauce. Turn once more and brush with sauce. Be careful not to overcook.

- *vintage recipe*

Ham & Asparagus Bake

Ingredients:

1 pkg chicken flavored stuffing mix	1 can cream of celery soup
3 cups cubed ham	½ cup milk
3 cups cubed ham	1 cup shredded Swiss cheese
18 fresh asparagus spears, cut into 2" pieces	1 ½ cups hot water

Directions:

Preheat oven to 350°. Add 1 ½ cups hot water to stuffing mix in a medium bowl; stir just until moistened. Let stand 5 minutes. Mix ham, asparagus, soup and milk in 9 x 13" baking dish; sprinkle with cheese. Top with stuffing. Bake for 30 minutes or until heated through and golden brown.

- *vintage recipe*

Ham and Potatoes Au Gratin

Ingredients:

4 medium russet potatoes	½ cup sour cream
1 ½ cups cooked ham strips or cubes	½ cup milk
1 can condensed cheddar cheese soup	1 cup frozen mixed vegetables, thawed

Directions:

Preheat oven to 350°. Spray a 2-quart casserole dish with nonstick cooking spray. Peel and thinly slice potatoes. In a large bowl, combine potatoes and ham. In medium saucepan, combine soup, sour cream, milk and vegetables; mix well. Cook over medium-high heat until thoroughly heated, stirring frequently. Add to potato mixture; mix well. Spoon into sprayed casserole. Cover tightly. Bake for 1 ¾ to 2 hours or until potatoes are tender, stirring once.

- *vintage recipe*

Hamburger Stroganoff

Ingredients:

1 lb ground beef	1 can cream of mushroom soup
1 medium onion, chopped	1 cup sour cream

Directions:

Brown ground beef and onion. Drain excess fat and add sour cream and soup. Simmer 20-25 minutes. Serve over egg noodles.

- *vintage recipe*

Italian Beef Sandwiches

Ingredients:

3 lb. chuck roast, trimmed of fat and cut into large chunks	
1 envelope Italian salad dressing mix	8 oz. bottle of pepperoncini's
14.5 oz. can beef broth	Provolone cheese slices
Hoagie rolls	Steak Seasoning

Directions:

Pour the beef broth into your crockpot or InstaPot. Add the chuck roast. Sprinkle with steak seasonings (or salt & pepper) and the envelope of Italian salad dressing mix. Add the bottle of pepperoncini's (juice and all). Cook until meat easily shreds with a fork (check your pot's instructions). Shred the meat. Set oven to broil – High. Split the hoagies and toast in oven for a minute or two (until slightly browned). Add provolone cheese. Put scoops of meat into the buns and serve.

- Kim Rolston

Italian Spiced Chicken Breasts

Ingredients:

8 skinless, chicken breasts (halved)	½ cup butter or margarine, melted
¼ cup lime or lemon juice	1 envelope Italian salad dressing mix

Directions:

Preheat oven to 350°. Prepare a 13 x 9 baking dish with cooking spray. Place chicken in baking dish. Pour margarine and lime or lemon juice over chicken; sprinkle chicken with salad dressing mix. Cover and bake for 1 hour or until tender.

- vintage recipe

Jambalaya

Ingredients:

1-2 lbs boneless chicken / seafood	2 cloves garlic chopped or pressed
Chili powder (to taste)	1 lb can of diced tomatoes
Cayenne pepper (to taste)	1-2 tsp thyme
Salt and pepper (to taste)	1 ½ - 2 cups uncooked rice
1-2 lbs cajun-style sausages or Louisiana hotlinks	
Optional: chopped bell peppers & onions, and lemon pepper	

Directions:

Boil some water in a pot with some salt and pepper. Add garlic and lemon pepper, if desired. As soon as the water begins to boil, add the chicken/seafood (chopped into fairly small pieces) into the pots. Let cook until done. If you used chicken, it should take about 10 minutes.

Slice the sausage about ¼ inch thick, and fry at medium heat in a very large skillet. Once all the sausage is browned, pour off the excess grease. Add the canned tomatoes (with the liquid), chopped garlic, thyme, chili powder and cayenne pepper (careful not to add too much!). You can also add Tabasco sauce if you want it extra spicy.

Drain the chicken/seafood and put the meat into the skillet. Keep all the ingredients on medium heat until it starts to bubble. Then add the rice, and lower the heat. Also add the vegetables. Cover the skillet and let it simmer, stirring occasionally, until the rice is done (approximately 25-30 minutes). If the dish starts to dry out before the rice is done, add a little more water.

- *vintage recipe*

Kielbasa Skillet Dinner

Ingredients:

½ lb fully cooked kielbasa sausage, cut into ½" slices
1 bag frozen or fresh sweet peppers 1 can diced tomatoes
2 Tbs butter or margarine 1 Tbs Italian seasonings
1 (8 oz) can tomato sauce

Directions:

Melt butter in 12" nonstick skillet over medium-high heat; sauté peppers until tender, stirring frequently. Stir in tomatoes, tomato sauce and kielbasa; reduce heat to simmer for 25-30 minutes, stirring occasionally. Serve over rice.

- *vintage recipe*

Lasagna

Ingredients:

Meat Sauce:

½ lb ground sirloin, lean
2 oz prosciutto, finely chopped
2 Tbs olive oil
2 tsp salt, plus more to taste
1 Tbs fresh thyme leaves
½ tsp red pepper flakes, optional
2 Tbs tomato paste
28 oz whole tomatoes
1 large carrot, peeled
1 tsp granulated sugar (optional)

½ lb mild Italian pork sausage, casing removed
1 medium yellow onion, diced
6 cloves garlic, minced
1 Tbsp minced fresh oregano
½ tsp crushed fennel seeds
½ cup dry red wine
1 ½ cups passata, or strained tomatoes
½ cup unsalted butter
½ cup torn fresh basil leaves

Bechamel Sauce:

6 Tbs unsalted butter
6 cups whole milk, room temperature
¾ tsp garlic powder
3 cups grated parmigiano-reggiano cheese

6 Tbs all-purpose flour
2 tsp salt
¼ tsp freshly grated nutmeg

Assembly:

Nonstick cooking spray
Hot water
2 cups freshly grated low-moisture mozzarella cheese
½ cup grated parmigiano-Reggiano cheese

1 lb no-boil lasagna noodles
1 Tbs freshly grated fontina cheese
8 oz fresh mozzarella cheese, torn into small pieces
Fresh basil leaf, for garnish

Directions:

Make the meat sauce: In a large bowl, gently combine the ground sirloin, sausage, and prosciutto, being careful not to overmix. Shape into 5-6 large meatballs. Heat the olive oil in a large pot over medium-high heat. Working in batches, add the meatballs and brown on all sides, 1-2 minutes per side. Transfer to a rimmed baking sheet and repeat with the remaining meatballs. Reduce the heat to medium and add the onion. Season with salt and sauté until translucent (about 5-7 minutes).

Add garlic, thyme, oregano, red pepper flakes, and fennel seeds. Sauté for 1 minute, until the garlic is fragrant. Add the tomato paste and cook, stirring frequently, until the color turns dark red, 3-4 minutes. Deglaze the pot with the red wine, scraping up any browned bits from the bottom and cook until the liquid has almost evaporated, 1-2 minutes. Add the canned tomatoes, passata, carrot, butter, the browned meatballs, and 2 tsp of salt. Bring to a boil, then reduce the heat to low, cover, and simmer for 1 ½ - 2 hours, until the sauce has thickened.

Remove the sauce from the heat and discard the carrot, then use a potato masher to crush the meatballs into small pieces. Season the sauce with more salt to taste. If the sauce tastes too acidic, add the granulated sugar. Stir in the basil leaves and set aside.

Make the bechamel sauce: Melt the butter in a large pot over medium heat. Once the butter starts to foam, add the flour. Cook, whisking constantly for about 3 minutes, until no lumps remain but the roux has not yet browned. While whisking, slowly pour in the milk until evenly incorporated. Whisk in the salt, garlic powder, and nutmeg. Bring to a low simmer and cook, whisking often, until the sauce has thickened enough to coat the back of a spoon, 8-10 minutes. Remove the pot from heat and stir in the Parmigiano-Reggiano cheese.

Assemble the lasagna: Preheat the oven to 375°. Grease a 9 x 13 x 3-inch baking dish with nonstick spray. Add no-boil lasagna noodles to a large baking dish or bowl. Cover with hot water and add the olive oil. Let sit for 5-10 minutes, until the noodles are a bit more pliable, but still snap when broken in half.

Spread about $\frac{3}{4}$ cup of the meat sauce on the bottom of the prepared baking dish. Add a layer of lasagna noodles. Spread about 1 heaping cup of bechamel over noodles in an even layer. Top with 1 heaping cup of sauce, followed by $\frac{1}{4}$ cup fontina and $\frac{1}{4}$ cup grated mozzarella. Add another layer, and top with about 1 heaping cup of bechamel. Repeat to make 4 more layers, ending with a layer of lasagna noodles.

Spread 1 cup of bechamel, then 1 cup of meat sauce over the noodles. Scatter the remaining $\frac{1}{2}$ cup of fontina, fresh mozzarella, and grated parmigiano-reggiano on top. Reserve the remaining meat sauce for serving. Cover the baking dish with a sheet of foil (grease the underside with nonstick spray to prevent the cheese from sticking) and place on a rimmed baking sheet.

Bake the lasagna for 30 minutes, then remove the foil and bake for another 25-30 minutes, until the cheese is melted and bubbling. Broil for 1-2 minutes, if desired, to brown the cheese. Remove from the oven and let the lasagna sit for at least 20 minutes to cool. Garnish with basil, then serve with the reserved meat sauce alongside. Enjoy!

- Drew White

Lemon Chicken

Ingredients:

1 whole chicken, cut up	¼ cup lemon juice
¼ cup water	2/3 stick butter or margarine
Lemon pepper seasoning	Salt and pepper to taste

Directions:

Preheat oven to 350° and spray a 13 x 9" baking dish with cooking spray. Wash chicken pieces and place in dish. Mix lemon juice and water; pour over chicken. Salt and pepper to taste, then sprinkle front and back of chicken pieces heavily with lemon pepper seasoning. Cut butter/margarine into pats and place on each of the chicken pieces. Bake, uncovered, for 1 hour and 30 minutes. Spoon juice over chicken before serving.

- *vintage recipe*

Lemon-Dill Salmon and Potatoes

Ingredients:

1 lb salmon fillets, cut into ¾ inch pieces	¼ cup water
½ tsp lemon pepper	½ cup frozen green peas
1 Tbs butter or margarine	2 Tbs lemon juice
6-8 small red potatoes, quartered	1 Tbs chopped fresh or 1 tsp dried dill weed

Directions:

Sprinkle salmon pieces with ¼ tsp of the lemon pepper. Melt butter in 12" nonstick skillet over medium-high heat. Cook salmon in butter 3-5 minutes, stirring occasionally, until salmon flakes easily with fork. Remove salmon from skillet. Heat potatoes and water to boiling in same skillet; reduce heat to medium-low. Cover and cook 5-8 minutes or until potatoes are tender. Stir in peas. Cook 3 minutes. Stir in lemon juice, dill weed, remaining ¼ tsp lemon pepper and the salmon. Cook 3-5 minutes, stirring occasionally, until hot.

- *vintage recipe*

Lemon Grilled Red Snapper

Ingredients:

½ cup butter, melted	2 Tbs lemon juice
1 Tbs chopped parsley	1 tsp liquid smoke
2 tsp salt	Dash of pepper
2 lb red snapper fillets	

Directions:

Spray aluminum foil pan with nonstick spray. Mix together all ingredients except fish. Place fillets on foil and baste. Grill for 8 minutes. Turn fillets. Cook 8 – 10 minutes more. Serve immediately.

- *vintage recipe*

Marco Polo

Ingredients:

3 packages whole frozen broccoli	1 ½ cups sliced chicken (white meat)
1 ½ cups sliced (cooked) ham	3 cans cream of chicken soup
1 ½ cups mayonnaise	¾ tsp curry powder
1 ½ tsp lemon juice	¾ cup grated sharp cheese

Directions:

Preheat oven to 350° and prepare a large (3 quart) baking dish with cooking spray. Cook and drain broccoli; place in bottom baking dish. Cook and slice chicken (or use rotisserie). Place meat on top of broccoli. Mix together soup, mayonnaise, curry powder and lemon juice. Pour over the broccoli and meat. Sprinkle grated cheese over top. Bake for 25-30 minutes. Serves 12.

- *vintage recipe*

Meat Loaf

Ingredients:

1 egg	¼ tsp pepper
1 cup milk	1 lb lean ground beef
¾ cup quick-cooking oats	¾ cup ketchup
2 slices bread, crumbled	½ cup water
½ cup finely chopped onion	2 Tbs brown sugar
1 tsp rubbed sage	2 Tbs cider vinegar
1 tsp salt	1 Tbs Worcestershire sauce

Directions:

Preheat oven to 325°. Spray or grease a loaf pan. In a bowl, combine the egg, milk, oats, bread, onion, sage, salt, and pepper. Crumble beef over mixture and mix well. Shape into a loaf; place in baking dish. In a bowl, combine the ketchup, water, brown sugar, vinegar and Worcestershire sauce; pour over meat loaf. Bake for 1 – 1 1/4 hours or until meat is no longer pink. Let stand for 10 minutes before slicing.

- *vintage recipe*

Meaty Cheese Manicotti

Ingredients:

1 (14 ½ oz) can diced tomatoes with basil, garlic, and oregano, drained	
1 (8 oz) pkg uncooked manicotti shells	½ tsp salt
½ lb Italian sausage	2 cups shredded mozzarella cheese
1 medium onion, chopped	¾ cup shredded parmesan cheese
½ cup chicken broth	2 cups heavy cream
1 tsp dried Italian seasonings	½ tsp pepper

Directions:

Preheat oven to 350°. Coat a 9 x 13" baking dish with cooking spray. Cook pasta according to package directions; rinse in cold water. Drain. Place in a single layer on a wire rack; set aside. Remove casings from sausage and discard. Cook sausage, ground beef, and onion in a large skillet, stirring until meat crumbles and is no longer pink. Drain and set aside. Add broth to skillet, stirring to loosen browned bits; bring to a boil. Add heavy cream, Italian seasoning, salt, and pepper; reduce heat, and simmer, stirring often, for 15 minutes or until thickened. Remove from heat, cover and set aside. Combine meat mixture, tomatoes and mozzarella cheese. Spoon mixture evenly into 12 manicotti shells; arrange shells in the baking dish. Bake, covered, for 20 minutes. Uncover and pour cream mixture evenly over shells; sprinkle with parmesan cheese. Bake, uncovered, for 10 more minutes. Broil, 5 ½" from heat for 2-3 minutes or until cheese is lightly browned.

- *vintage recipe*

Mexican Shredded Beef

Ingredients:

2 lbs of stew meat	1 ½ cups water
4 cloves garlic, minced	2 Tbs chili powder
1 Tbs white vinegar	2 tsp dried oregano
1 tsp salt	¼ tsp black pepper

Directions:

Add beef and dry ingredients to a saucepan. Pour in vinegar and add water just high enough to cover the meat. Cover the meat and let simmer on low for 45 minutes or until the beef shreds easily. Shred the beef with two forks. Add it back to the pot and turn up the heat to medium to simmer the remaining liquid from the pot. Serve the beef with all your favorite taco/burrito ingredients and enjoy!

- Suzy Curry

Mushroom Dijon Beef

Ingredients:

¾ lb boneless beef sirloin steak, ¾" thick	¼ cup water
2 cups sliced mushrooms	2 Tbs Dijon-style mustard
1 medium onion, chopped	2 cups hot cooked rice, cooked without salt
1 can cream of mushroom soup	

Directions:

Slice beef into very thin strips. Spray skillet with vegetable cooking spray and heat 1 minute. Add mushrooms and onion and cook until tender. Remove pan from heat. Spray pan with vegetable cooking spray. Add beef and cook until browned and juices evaporate, stirring often. Add soup, water, mustard, and vegetables and heat through. Serve over rice.

- vintage recipe

Handheld Meat Pies

Ingredients:

Enough unbaked pie crust for 4 pies	½ lb ground beef
½ lb ground pork	¼ cup olive oil
1 cup chopped onions	½ cup chopped celery
½ cup chopped green bell pepper	1 small jar chopped red pimentos
3 cloves garlic, chopped fine	Salt to taste
Pepper to taste	Other seasonings to taste
Egg wash (1 egg mixed with ½ cup milk)	

Directions:

Preheat oven to 400°. Sauté beef and pork with oil in a Dutch oven or skillet. Sauté for 10 – 15 minutes; drain meat. Add chopped vegetables and stir until wilted. Cook until juices are evaporated. Allow mixture to cool. Cut 4" diameter rounds from pie crusts. Coat crust edges with egg wash. Fill each round generously; fold and seal with a fork, as you would any turnover. Brush each pie with egg wash. Bake on a greased cookie sheet for 30 minutes or until golden. Serves 8.

- *vintage recipe*

Penne Rustica

Ingredients:

5 Tbs butter	3 Tbs minced garlic
4 Tbs Marsala wine	3 cups heavy cream
1 ½ cups grated parmesan cheese	¼ cup milk
¾ cups chicken broth	1 ½ Tbs cornstarch
1 ½ Tbs Grey Poupon Dijon mustard	½ tsp salt
½ tsp minced fresh rosemary	¼ tsp ground cayenne pepper
1 lb. penne rigata (cooked)	12 medium shrimp, peeled and de-veined
2 large skinless chicken breasts	
½ cup (2 oz) thick-sliced prosciutto (or ham), chopped	
3 Tbs grated parmesan cheese	1 ½ tsp paprika

Directions:

Preheat BBQ grill to high (or preheat oven) to bake chicken. Prepare 50ratinate sauce by melting 5 Tbs butter over medium/low heat. Add garlic and sweat it for about 5 minutes (be sure it doesn't brown). Add the Marsala wine and cook for another 5 minutes. Add the cream, 1 ½ cups parmesan cheese, milk, chicken broth, cornstarch, Dijon mustard, salt, rosemary and cayenne pepper. Whisk until smooth. Bring mixture to a simmer and keep it there for 10 minutes or until it's thickened. Cover sauce and remove from heat.

Cook the pasta following the directions in the package. Aim for al dente. Strain pasta and set aside.

Pound the thick end of your chicken breast a bit to make them a uniform thickness. Rub chicken with olive oil, then sprinkle on salt and pepper. Put shrimp on skewers (if grilling). Rub the shrimp with olive oil and sprinkle with salt and pepper. Grill or bake chicken for about 5-6 minutes on each side. Grill/sauté shrimp for 2 minutes per side. When chicken is done, slice each breast into strips.

Preheat oven to 500°. Build each dish in a large shallow baking dish or ceramic pie plate. Load 3 cups of pasta into each baking dish. Add one quarter of the chicken and shrimp and 2 Tbs of prosciutto onto each serving. Spoon ¾-1 cup of 50ratinate sauce on each serving and toss to coat. (*Optional step: Combine 3 Tbs of grated Parmesan cheese with 1 ½ tsp paprika, then sprinkle about 1 Tbs over the top of each serving.*) Bake for 10-12 minutes or until tops begin to brown. Serve and enjoy!

- Maggie Gaulin

Polynesian Pork Chops

Ingredients:

4 boneless pork chops, ¾" thick	1 (8 oz) can pineapple chunks, undrained
1 tsp garlic powder	3 Tbs soy sauce
1 Tbs vegetable oil	1 Tbs honey
1 medium onion, chopped	2 cups cooked rice
1 can golden mushroom soup	Sliced green onions

Directions:

Heat oil in skillet. Add chops and cook until browned. Add onion, soup, pineapple with juice, water, soy sauce, and honey. Heat to a boil. Cook over low heat 10 minutes or until done. Serve with rice and garnish with green onions.

- *vintage recipe*

Poppyseed Chicken Casserole

Ingredients:

4 whole chicken breasts	1 cup sour cream (8 oz carton)
1 can cream of mushroom soup	1 can cream of chicken soup
½ cup slivered or chopped almonds	1 ½ cups crushed saltine crackers
½ stick margarine	Poppy seeds

Directions:

Preheat oven to 350° and grease a 2 quart casserole dish. Cook chicken and cut into bite sized pieces. Mix sour cream, mushroom soup, cream of chicken soup, almonds, and chicken together; pour into prepared casserole dish. Cover with cracker crumbs. Pour melted butter over top and sprinkle with lots of poppy seeds. Bake for 25-30 minutes.

- *vintage recipe*

Porcupine Meatballs

Ingredients:

1 box Beef flavor Rice-A-Roni	1 lb. ground beef or turkey
1 egg, beaten	1 Tbs. vegetable oil
2 ½ cups water	

Directions:

Combine rice-vermicelli mix, ground beef and egg. Shape into twenty 1 ¼ inch meatballs. In a large skillet, over medium-high heat, brown meatballs in oil, then drain. Slowly stir in water and Rice-A-Roni seasoning packet. Bring to a boil. Cover; reduce heat to low, simmer 30 minutes or until meatballs are cooked.

- Candace Cowan

Pork Chops with Garden Stuffing

Ingredients:

1 can golden mushroom soup	1 Tbs butter
¾ cup water	4 cups herb seasoned stuffing mix
1 (16 oz) bag frozen vegetables	6 pork chops, ¾" thick

Directions:

Preheat oven to 400°. Spray 9 x 13" baking dish with cooking spray. In large saucepan mix 1/3 cup soup, ½ cup water, vegetables and butter. Over medium heat, bring to a boil, stirring occasionally. Remove from heat. Add stuffing. Mix lightly. Spoon into baking dish. Arrange chops over stuffing. Mix remaining soup and water; spoon over chops. Bake for 40 minutes or until chops are no longer pink.

- vintage recipe

Pork Chops with Gravy

Ingredients:

4 boneless pork loin chops	1 cup sliced mushrooms
¼ tsp dried sage leaves	¾ cup beef broth
½ tsp dried marjoram leaves	½ cup nonfat sour cream
¼ tsp black pepper	1 Tbs all-purpose flour
¼ tsp salt	1 tsp Dijon mustard
Olive oil cooking spray	2 cups hot cooked noodles
1 clove garlic, minced	Snips of parsley (optional)
¼ cup coarsely chopped onion	

Directions:

Trim fat from chops. Stir together sage, marjoram, salt and pepper. Rub on both sides of chops. Spray large nonstick skillet with cooking spray; heat over medium heat. Place chops in skillet and cook for 5 minutes, turning once or until chops are just barely pink. Remove chops from skillet; keep warm. Add onion and garlic to skillet; cook and stir 2 minutes. Add mushrooms and broth. Bring to a boil. Reduce heat and simmer, covered, 3 to 4 minutes or until mushrooms are tender. Whisk in about 3 Tbs broth from skillet. Stir sour cream mixture into skillet. Cook, stirring constantly, until mixture comes to a boil. Serve over pork chops and noodles. Sprinkle with parsley, if desired.

- Dona Wayman

Quick Beef Stew Skillet

Ingredients:

1 Tbs vegetable oil	2 pkgs brown gravy mix
1 lb boneless beef sirloin	Salt and pepper
2 cups cold water	1 Tbs Worcestershire sauce
1 (14 oz) can stewed tomatoes, undrained	2 cups vegetables (could be frozen, thawed)

Directions:

Heat oil over medium-high heat in a large skillet. Add beef, in batches, if necessary, to brown. Remove the beef and set aside. Add tomatoes, gravy mix blended with cold water, Worcestershire sauce, and vegetables; bring to a boil. Return beef to the skillet; reduce heat. Cook, covered, for 10 minutes or until the vegetables are tender, stirring occasionally.

- vintage recipe

Seven-Chile Texas Chili

Ingredients:

6 anchos, seeded and stemmed	2 pasilla, seeded and stemmed
2 costenos, seeded and stemmed	2 guajillos, seeded and stemmed
4 chiles de arbol	4 pieces bacon
4 lbs chuck roast, cut into ¼" cubes	1 large onion, diced
6 cloves garlic, crushed	1 cup brewed coffee
1 bottle beer	2 cups water
1 Tbs cumin	½ tsp cinnamon
½ tsp clove	½ tsp allspice
1 tsp coriander	½ tsp cayenne
2 chipotles in adobo	Salt (to taste)
¼ cup masa harina	1/3 Mexican hot chocolate tablet, grated

Directions:

Heat the dried chiles (anchos, pasillas, costenos, guajillos, and chiles de arbol) in a dry, cast iron skillet on medium for a couple of minutes on each side. Turn off the heat and then add enough water to the skillet to cover the chiles, and let them soak for half an hour.

Meanwhile, in a large heavy pot, such as a Dutch oven, fry up your bacon. When done, remove from pan and crumble and leave the bacon grease in the pot (it should equal about 3 Tbs). In the pot, cook your beef in the bacon grease on medium heat, a few minutes on each side until lightly browned. You may have to cook these cubes in two batches.

Remove the browned beef from the pot, and add your onions. Cook on medium until they are clear. Add the garlic and cook for another minute. Put the beef back in the pot, and mix in the coffee, the beer, water, bacon crumbles, cumin, cinnamon, clove, allspice, coriander, and cayenne. Add salt to taste and turn the heat up to high.

The soaking chiles should be soft by now. Drain and rinse, discarding the soaking water (it will be bitter) and place them in a blender along with the canned chipotle chiles and one cup of fresh water. Puree until nice and smooth and then add the chile puree to the chili pot.

When chili begins to boil, turn the heat down to low and let simmer for five hours, stirring occasionally. Taste it once an hour, and if the flavors are too muted, feel free to add more of any of the spices. Also, if it starts to get too dry, add more liquid (your choice).

After 5 hours, take a Mexican hot chocolate disc, and finely grate 1/3 of it into the pot. Scoop out 1 cup of broth and add masa harina. Mix it well and then reincorporate it back into the pot. Stir until chili is thickened. Simmer for another half hour or so. Serve with cheese and onions.

- Drew White

Shepherd's Pie

Ingredients:

1 lb. lean ground meat or ground lamb	4 cups frozen mixed vegetables, thawed
1 cup beef gravy	2 cups prepared mashed potatoes
4 oz cream cheese, cubed	1 cup shredded cheddar cheese, divided
2 cloves garlic, minced	

Directions:

Preheat oven to 375°. Grease 9-inch square baking dish with cooking spray.

Brown meat in a large skillet; drain. Return meat to skillet. Add mixed vegetables and gravy; mix well. Allow to simmer two minutes. Spoon meat mixture into baking dish. Mix potatoes, cream cheese, garlic and ½ cup cheddar until blended; spoon over meat mixture. Sprinkle remaining cheddar cheese on top. Bake 20 minutes or until heated through.

- Shelli Kenney

Sloppy Joes

Ingredients:

1 lb ground beef	1 – 1 ½ tsp chili powder
½ cup chopped onion	1 tsp Worcestershire sauce
½ cup chopped sweet or green pepper	½ tsp garlic salt
1 (8 oz) can tomato sauce	Dash hot pepper sauce
2 Tbs water	6 kaiser rolls or hamburger buns

Directions:

In a large skillet cook ground beef, onion and peppers until meat is brown and vegetables are tender; drain off fat. Stir in remaining ingredients; bring to boil, reduce heat. Simmer, uncovered for 5 minutes. Serve on toasted rolls or buns.

- vintage recipe

Smoked Sausage and Chicken Gumbo

Gluten-free and delicious!

Ingredients:

3 Tbs + 1 tsp gradeseed or vegetable oil, divided	14 oz Andouille sausage, sliced into half moons
4 skin-on, bone-in chicken thighs (about 1-1/4 lb)	1 Tbs + 1 tsp Cajun seasoning
6 Tbs gluten-free or all-purpose flour (can use rice flour)	1 green bell pepper, chopped
2 Tbs tomato paste	2 small celery stalks, chopped
2 bay leaves	2 cloves garlic, minced
¼ tsp cayenne pepper (to taste)	56 oz low-sodium chicken broth
	¼ tsp smoked paprika

Directions:

Heat 1 tsp oil in a 6+ quart Dutch oven or soup pot over medium heat. Add sausage then sauté until browned, 5-7 minutes. Transfer to a plate then set aside. Season both sides of chicken thighs with 1 tsp Cajun seasoning, then place skin-side down in Dutch oven (or pot). Sear on both sides until golden brown, 3-4 minutes per side (does not need to be cooked through) then transfer to plate with sausage and set aside.

Remove Dutch oven from heat for a few minutes to cool slightly then place back over medium heat. Add remaining 3 Tbs oil then sprinkle in flour and whisk constantly until mixture is the color of caramel, 10-15 minutes (this is your roux). Add bell pepper, celery, and shallot or onion, then sauté until vegetables are slightly tender, about 5 minutes, scraping the bottom of the Dutch oven often with a wooden spoon to make sure the roux doesn't burn. Add garlic and tomato paste then sauté for one more minute.

Add a couple big glugs of chicken broth at a time to the Dutch oven, using the wooden spoon to scrape up any bits on the bottom. Add remaining chicken broth, remaining 1 Tbs Cajun seasoning, bay leaves, smoked paprika, cayenne pepper, sauteed sausage and chicken thighs, then turn the heat up to bring the gumbo to a boil. Turn heat down to medium then simmer uncovered for 1-1 ½ hours occasionally skimming off the fat that rises to the top.

Transfer chicken to a cutting board, then remove and discard skin and bones. Shred chicken, then add back into the gumbo. Remove bay leaves, then taste and adjust seasonings, if necessary. Serve over cooked white rice.

- Drew White

Spicy Southwest Stroganoff

The spiciness of this dish can easily be toned down, just don't add the chili pepper flakes and cut down on the amount of chili powder (use just one tablespoon, instead of two). This dish is cooked in a crockpot or InstaPot.

Ingredients:

2-3 lbs. beef stew meat (cut in chunks)	Sliced sweet onion
1-2 Tbsp. chili powder	1 Tbsp. steak seasoning (I use Montreal)
1 can Cream of Celery soup	2 dashes of Seasoned Pepper (or just regular pepper)
1 dash of chili pepper flakes	
1 packet of brown gravy mix (about 3 Tbsp.)	1 cup water

Directions:

Put one cup of water in your crockpot/InstaPot and about ¼ can of Cream of Celery soup. Mix. Cover the bottom of the pot with slices of raw sweet onion. Add cut up meat (stew meat) to the pot on top of the onions. Sprinkle with chili powder, steak seasoning, pepper, and chili pepper flakes. Set the pot to cook for the length of time it needs for that many pounds of meat (refer to your pot's user manual). After the meat is cooked, open the pot (according to the pot's instructions) and drain off about 1/3 cup of the liquid. Add the rest of the soup and the gravy mix and stir until gravy is smooth. Serve over egg noodles or mashed potatoes.

- Kim Rolston

Stromboli (Pizza dough/rolls)

Ingredients:

6 cups flour	2 tsp. salt
2 Tbs. yeast	2 cups water (120°)
6 Tbs. olive oil	6 Tbs. sugar
2-4 cups shredded cheeses	Pizza toppings (your choice)

Directions:

Dough: Mix flour and salt in separate bowl. Dissolve yeast in water and add sugar. Put in mixer bowl. Once yeast is activated, add oil and then slowly add the flour/salt mixture in mixer with dough hook until it forms a ball. Let rise for one hour. You can also use this dough to make pizza or rolls.

Assemble Stromboli: Preheat oven to 425°. Knead and divide dough in half. Roll out dough to ¼" Put fillings (of choice) down the center. Fold and roll (like a burrito). Turn seam to the bottom. Place on greased baking sheet. Bake for at least 15 minutes.

- Tina Thompson – In Memoriam

Stuffed Cabbage Rolls

Ingredients:

12 oz ground beef, ground pork, or bulk pork sausage	
¼ tsp black pepper	½ cup chopped onion
8 med-large cabbage leaves	1/3 cup chopped onion
1/2 cup shredded Swiss cheese (divided)	1 (8 oz) can chopped tomatoes, undrained
1 (15 oz) can tomato sauce	1/3 cup uncooked long grain rice
1 tsp sugar	1 tsp Italian seasonings (divided)

Directions:

Preheat oven to 350°. Spray or grease an 8 x 8 or 9 x 9" baking dish. In a large skillet cook meat and onion until meat is brown and onion is tender. Drain off fat. Stir in undrained tomatoes, water uncooked rice, ½ tsp Italian seasonings, and ¼ tsp black pepper. Bring to a boil; reduce heat. Cover and simmer for 20 minutes or until the rice is tender. Trim veins from cabbage leaves. Immerse leaves, 4 at a time into boiling water for 2-3 minutes or until just limp. Stir ¼ cup shredded Swiss cheese into the meat mixture. Place about 1/3 cup of the meat mixture on each cabbage leaf. Fold in sides of leaf. Starting at an unfolded edge, carefully roll up each leaf, making sure folded sides are included in the roll. For sauce, in a small bowl stir together tomato sauce, sugar and ½ tsp Italian seasonings. Pour half of the tomato mixture into the baking dish. Arrange cabbage rolls on the tomato mixture. Spoon remaining tomato mixture over cabbage rolls. Bake, uncovered, for 35-40 minutes or until heated through. Sprinkle with remaining cheese. Let stand about 2 minutes or until cheese is melted.

- *vintage recipe*

Swedish Meatballs

Ingredients:

1 ½ lb ground beef	1 small onion, finely chopped
1 (6 oz) package Stove Top Stuffing (Beef)	1 (12-oz) jar beef gravy
1 cup sour cream	2 eggs, lightly beaten
1 ¼ cups water	

Directions:

Preheat oven to 400°. Mix meat, stuffing mix, eggs, onion and water. Shape into 32 meatballs (about 1" each). Place in 2 foil-lined 9 x 13" baking dishes. Bake 20 minutes. Mix beef gravy and sour cream in large saucepan. Add meatballs; mix lightly. Cook on low heat for about 5 minutes.

- *vintage recipe*

Sweet and Sour Chicken

Ingredients:

4-6 skinless chicken breasts	1 pkg dry onion soup mix
8 oz Russian dressing	¼ cup water
8 oz apricot preserves	1 can pineapple chunks

Directions:

Preheat oven to 350°. Arrange chicken in a baking dish. Mix the dressing and preserves together. Add water and soup mix. Pour over chicken. Cover with foil. Bake 1 hour, then uncover, arrange pineapple on top of chicken and bake for ½ more.

- *vintage recipe*

Sweet and Sour Meatballs

Ingredients:

Meatballs:

1 ½ lb ground beef
½ tsp salt
2/3 cup club or saltine cracker crumbs (unsalted)
¼ tsp ginger
¼ milk
1 egg
Chopped onion

Sauce:

2 Tbs cornstarch
1 can pineapple chunks
½ cup brown sugar
1/3 cup chopped green peppers
1/3 cup vinegar
1 Tbs soy sauce

Directions:

For meatballs: Mix ingredients and shape into rounded meatballs. Brown in skillet or bake in oven (at 350°) for 25-30 minutes.

In large pot, combine cornstarch, sugar, vinegar, and soy sauce until well mixed and thickened; add cooked meatballs. Add pineapple chunks and chopped green peppers if desired. Pour mixture over noodles or rice.

- Paula Lossner

Taco Casserole

Ingredients:

1 package taco flavored Doritos
1 can cream of mushroom soup
1 ½ lbs. ground beef
Sliced American cheese

1 can cream of chicken soup
1 can tomatoes with green chilies
¼ to ½ cup minced onion

Directions:

Preheat oven to 400°. Place Doritos in bottom of casserole. Brown ground beef that has been seasoned to taste. Sprinkle cooked meat over chips. Distribute chopped onions evenly over meat. Mix and heat soups and tomatoes until just bubbling in a sauce pan. Pour over the casserole. Cover with slices of American cheese. Bake in oven until cheese is melted. Serve hot.

- Natasha Harris

Tamale Pie

Ingredients:

5 flour tortillas	1 small can of chopped olives
1 can chili with beans	1 tsp chili powder
1 lb. ground beef	2 cups grated mild cheddar cheese
1 can creamed corn	½ of an onion (chopped)
3 Tbs vegetable oil	

Directions:

Preheat oven to 350°. Cook beef in skillet until done. Drain and then set aside. In a large bowl mix together chili, corn, ground beef, chopped onion, chopped olives and chili powder. Heat the vegetable oil in a large skillet. Fry the tortillas until slightly brown on both sides. Take a 13 x 9" casserole dish. Grease lightly. At the bottom of the dish layer a flour tortilla and then the mixed ingredients and finally, sprinkle the cheese on top of that. Repeat layers until all the tortillas are used. Put the casserole in the oven and bake (covered) for about 45 minutes.

- *vintage recipe*

Teriyaki Meatballs

Ingredients:

Sauce:

1 cup sugar
1 tsp Miso
½ cup soy sauce
4 Tbs cornstarch
½ cup Mirin (sweet rice wine)

Meatballs:

2 pounds ground beef
1/3 cup soy sauce
1 Tbs Mirin
Cornstarch (enough to coat meatballs)
½ cup bread crumbs
¼ tsp cayenne pepper (or to taste)

Directions:

Sauce: Mix all ingredients, except the cornstarch. Suspend the cornstarch in a little water and add it to the sauce while stirring in the cornstarch, until it is quite thick. The sauce will turn as dark as soy sauce. Add more cornstarch, if necessary. Set aside.

Meatballs: Mix all the meatball ingredients together (except the cornstarch) and shape into meatballs (1 ¼" to 2" in size). Coat the meatballs with cornstarch. Deep fry the meatballs in oil. Serve immediately. Makes about 24 meatballs.

- *vintage recipe*

Tomato Pie

Ingredients:

1 (9") deep dish pie shell	1 cup shredded cheddar cheese
4 large tomatoes, sliced	1 cup shredded Swiss cheese
1 large sweet onion, sliced very thin	¼ cup parmesan cheese
½ lb hot Italian sausage, crumbled, fried, and drained	
¼ cup mayonnaise	¼ cup finely slivered fresh basil

Directions:

Preheat oven to 375°. Slice the tomatoes and pat both sides with paper towels to remove excess juice. In alternating layers fill the pie shell with the tomatoes, onion, cooked sausage, and basil, reserving some basil to garnish. In a small bowl, mix the cheeses with the mayonnaise and spread over pie. Cover loosely with aluminum foil and bake for 30 minutes. Remove foil and bake for 30 additional minutes. Garnish with fresh basil slivers. Can be served hot or cold.

- *vintage recipe*

Turkey and Stuffing Bake

A perfect use for those Thanksgiving leftovers!

Ingredients:

1 (4 ½ oz) jar sliced mushrooms	2/3 cup water
¼ cup butter or margarine	3 cups seasoned stuffing mix
½ cup diced celery	1/3 cup raisins
½ cup chopped onion	3 cups coarsely shredded cooked turkey (1 lb)
1 ¼ cup ranch dressing divided	

Directions:

Preheat oven to 350° and grease an 8 x 8" baking dish. Drain mushrooms, reserving liquid; set aside. Melt butter over medium-high heat in a large skillet. Add celery and onion; sauté for 4 minutes or until soft. Remove from heat and stir in ½ cup dressing, water and reserved mushroom liquid. Stir in stuffing mix and raisins until thoroughly moistened. Combine turkey, mushrooms and remaining ¾ cup dressing in a separate bowl. Spread evenly in the prepared baking dish. Top with stuffing mixture. Bake for 40 minutes or until bubbly and brown.

- *vintage recipe*

Turkey Chili

Ingredients:

1 pkg ground turkey	2 (28 oz) cans petite diced tomatoes
2 tsp ground mustard	2 tsp chili powder
½ tsp oregano	Salt to taste
2 large cans chili beans (mild or hot)	

Directions:

Brown turkey and drain well. Heat tomatoes and spices in large pot. Add turkey and stir well. Allow to simmer for at least half an hour. Add beans and simmer at least 15 minutes.

- *vintage recipe*

Turkey Pot Pie

Ingredients:

1 2/3 cups frozen mixed vegetables	1 cup Bisquick
1 cup cut up cooked turkey	½ cup milk
1 can cream of chicken soup	1 egg

Directions:

Preheat oven to 400°. Stir vegetables, turkey and soup in an ungreased 9" pie plate. Stir remaining ingredients until blended. Pour into pie plate. Bake about 30 minutes or until golden brown.

- *vintage recipe*

White Chili

Ingredients:

1 lb dried white beans	6 cups chicken broth
2 cloves garlic	2 chopped onions
2 Tbs oil	2 cans mild green chilies
1 tsp ground cumin	1 ½ tsp oregano
¼ tsp cayenne pepper	¼ tsp ground cloves
4 cups cooked chopped chicken breasts	

Directions:

Soak beans overnight. Combine beans, broth, garlic and ½ onion in large soup pot. Simmer until beans are soft (3 hours or more). Add more broth if needed. Sauté remaining onions in oil in a skillet. Add chilies and seasonings. Mix well. Add onion mixture to the beans. Add chicken and simmer for an hour. Serve with desired toppings (Monterey Jack cheese, salsa, and sour cream).

- *vintage recipe*

Zesty Roasted Chicken and Potatoes

Ingredients:

6 boneless, skinless chicken breasts	3 Tbs Dijon mustard
6 red potatoes, quartered	½ tsp pepper
2 clove crush garlic	1/3 cup mayonnaise or Miracle Whip
Chopped fresh chives (to taste)	

Directions:

Preheat oven to 350°. Coat a 9 x 13" baking dish with cooking spray. Mix together the mayonnaise, mustard, pepper and garlic; brush over chicken and potatoes. Bake, uncovered, for 30-45 minutes, or until chicken is done. Sprinkle with chives.

- *vintage recipe*

Zesty Meatloaf

Ingredients:

2 lb ground beef	½ cup bread crumbs
1 1/3 cups French fried onions	¼ cup Worcestershire sauce
1 cup spaghetti sauce, divided	2 eggs

Directions:

Preheat oven to 350°. Spray or grease a loaf pan. Thoroughly mix beef, 2/3 cup French fried onions, ½ cup sauce, bread crumbs, Worcestershire sauce, and eggs in a large bowl. Place into loaf pan. Bake 1 hour or until thoroughly cooked and internal temperature reaches 160°; drain. Top with remaining ½ cup sauce and 2/3 cup onions. Bake 5 more minutes or until onions are golden.

- *Dona Wayman*

Salads, Sauces and Side Dishes

Baked Beans

Ingredients:

1 (28 oz) can pork and beans	2 Tbs Worcestershire sauce
2 Tbs syrup or molasses	½ cup ketchup
1 medium onion, chopped	1 medium bell pepper, chopped
6 strips raw bacon	

Directions:

Preheat oven to 350°. Mix together all ingredients, except bacon and place in 1 ½ quart casserole dish. Place bacon on top and bake for 1 hour or until onion and bell peppers are tender.

- *vintage recipe*

Baked Corn on the Cob

Ingredients:

4 ears frozen corn on the cob	1 ½ tsp salt
4 tsp margarine or butter	

Directions:

Preheat oven to 300°. Defrost corn at room temperature. Place each ear on a sheet of heavy-duty foil. Spread each ear with 1 tsp butter. Sprinkle with salt. Wrap each ear in foil and secure the ends. Bake for 20 minutes.

- *Dona Wayman*

Baked Macaroni and Cheese

Ingredients:

2 cups milk	1 lb shredded cheddar cheese (or more)
½ cup evaporated milk	Salt and pepper to taste
1 cup elbow macaroni	Margarine
2 eggs	

Directions:

Preheat oven to 350°. Cook macaroni according to directions. Drain. Beat eggs in 2-quart casserole dish. Add the milk and season with salt and pepper. Mix in the cooked drained macaroni and fill with the cheddar cheese, using more or less according to preference. Dot with margarine. Bake for 30 – 40 minutes or until done. Serves 8 – 10.

- *Dona Wayman*

Baked Sweet Potatoes

Ingredients:

1 (17 oz) can sweet potatoes	2 Tbs brown sugar
¼ cup honey	2 Tbs butter

Directions:

Preheat oven to 375° and grease a shallow baking dish. Drain sweet potatoes; arrange in greased baking dish. In small saucepan combine honey, brown sugar and butter. Bring to a boil, stirring. Pour over sweet potatoes. Bake for 30 minutes.

- *vintage recipe*

Black-Eyed Peas

Ingredients:

1 (8 oz) pkg dried black-eyed peas 10 cups water, divided
3 slices of bacon

Directions:

Place peas in a Dutch oven. Cover 2" with water. Let soak 8 hours. Drain peas, discarding water. Bring peas, seasoning and 7 cups water to a boil over medium heat in Dutch oven. Reduce heat and simmer, uncovered, 1 ½ hours or until tender.

- *vintage recipe*

Broccoli and Cheese Salad

Ingredients:

1 bunch of broccoli, cut into small pieces 1 cup shredded cheese
1 small red onion, finely diced 10 slices bacon, fried and finely crumbled

Dressing:

1 cup Miracle Whip or mayonnaise 2 Tbs vinegar
¼ cup sugar

Directions:

Mix salad ingredients together. Mix dressing together and pour over salad; toss and chill at least 1 hour.

- *vintage recipe*

Broccoli Salad

Ingredients:

Salad:

8 cups broccoli florets
½ cup dried cranberries

1 bunch green onions, thinly sliced

Dressing:

3 Tbs canola oil
3 Tbs sugar

3 Tbs rice vinegar

Topping:

¼ cups sunflower kernels

3 strips of cooked bacon, crumbled

Directions:

Cut up broccoli florets and combine with sliced green onions and cranberries. In a small bowl combine dressing ingredients, then pour over salad and mix to coat. Add toppings. This salad lends itself to flexibility. Feel free to add or adjust ingredients.

- *Rena Gilmore*

Brussel Sprouts with Bacon

Ingredients:

4 strips thick-cut bacon
1 lb. Brussel sprouts, halved
Salt and pepper (to taste)

2 Tbsp. butter
½ large onion, chopped

Directions:

Cook bacon in a large skillet over medium-high heat until crispy. Remove to a paper towel-lined plate, then roughly chop. In same pan with bacon fat, melt butter over high heat. Add onions and Brussels Sprouts and cook, stirring occasionally, until sprouts are golden brown, 8 to 10 minutes. Season with salt and pepper, to taste, and toss bacon back into pan. Serve immediately.

- *vintage recipe*

Chantilly Potatoes

Ingredients:

3 cups mashed potatoes
½ cup grated Swiss cheese

½ cup heavy cream
Salt and pepper to taste

Directions:

Preheat oven to 350°. Butter a shallow 1 ½-quart baking dish. Spread the mashed potatoes in the dish. Whip the cream until stiff. Fold in the cheese and add salt and pepper. Spread over the potatoes. Bake for 25 – 30 minutes or until the top is brown.

- *vintage recipe*

Cheesy Scalloped Potatoes

Ingredients:

1 ½ cups skim milk
2 Tbs all-purpose flour
½ tsp salt or seasoned salt
1/8 tsp garlic powder

½ cup onion, chopped
Nonstick cooking spray
4 medium potatoes, peeled and thinly sliced
½ cup shredded cheddar cheese

Directions:

Preheat oven to 350° and spray a 1 ½ quart casserole dish with cooking spray. For sauce, in a small saucepan, stir together milk, flour, salt, pepper, and garlic powder, if desired. Cook and stir over medium heat until thickened and bubbly. Stir in onion. Place half of the potatoes in the casserole. Top with half the sauce. Repeat layers with remaining potatoes and sauce. Bake, covered, about 65 minutes, or until potatoes are tender, stirring once. Remove from oven and sprinkle with cheese. Cover and let stand 1 – 2 minutes or until cheese is melted.

- *vintage recipe*

Chicken Salad

Ingredients:

4 cups cubed cooked chicken breasts	1 cup chopped celery
1 cup halved seedless green grapes	1 pkg slivered almonds, toasted
1 tsp salt	¼ tsp pepper
¾ cup mayonnaise	¼ cup sour cream

Directions:

Combine ingredients and add mayonnaise and sour cream. Mix thoroughly and chill. Serves 10-12

- vintage recipe

Chinese Chicken Salad

Ingredients:

4-5 chicken breasts (cooked and shredded)	¼ cup sesame seeds (toasted)
¼ cup almonds (toasted)	1 head lettuce or cabbage (shredded)
4 green onions	1 pkg Top Ramen oriental flavor (break noodles into small pieces)

Dressing:

Seasoning packet from Top Ramen	1 tsp sugar
¼ tsp salt	¼ tsp pepper
1 tsp cider vinegar	¾ cup oil

Directions:

Combine the Dressing ingredients and marinate the chicken, onions and noodles in the mixed dressing. Toss in the remaining ingredients before serving.

- vintage recipe

Christmas Salad

Ingredients:

1 pkg. cherry Jell-O, dissolved in 1 cup boiling water
2 cups cranberry sauce
1 cup chopped nuts
1 pkg. lemon Jell-O, dissolved in 2 cups boiling water
1 cup crushed pineapple, drained
1 (12 oz.) pkg. Cream cheese, softened
Sliced canned grapefruit sections, drained (but reserve the juice)
1 pkg. Lime Jell-O

Directions:

Use a large oblong or rectangular pan. Combine cherry Jell-O, cranberry sauce and nuts in square baking dish; chill until set. Chill lemon Jell-O until partially thickened; fold in pineapple and cream cheese, beating until smooth. Pour over set cherry Jell-O mixture; chill until set. Place grapefruit sections over congealed lemon layer. Add enough water to reserved juice to make 2 cups liquid. Heat liquid to boil; dissolve lime Jell-O. Chill until slightly set; pour over grapefruit sections. Chill entire salad until set. (Makes about 12 servings).

- Shirley Honey

Corn Muffin Casserole

Ingredients:

1 pkg Jiffy corn muffin mix	1 can cream style corn
1 can whole kernel corn	1 stick butter (melted)
½ pint sour cream	2 eggs

Directions:

Preheat oven to 350°. Grease baking dish. Mix all ingredients. Bake for 30-40 minutes.

- Rena Gilmore

Corn Bread Pudding (aka Corn Spooncake)

Ingredients:

2 (15 oz) cans whole kernel corn, drained	2 pkgs corn bread mix
2 (15 oz) cans cream style corn	1 cup butter, melted

Directions:

Preheat oven to 350°. Grease a 9 x 13" baking dish. In large bowl, combine all ingredients; mix until well blended. Pour into buttered pan. Bake for 1 hour or until edges are golden brown and toothpick comes out clean.

- Dona Wayman

Cran-Apple Baked Sweet Potatoes

Ingredients:

4 medium sweet potatoes, peeled and cut into 1/4 " pieces	
2 Granny Smith apples, cored and thinly sliced into rings	
½ cup raisins	1/3 cup packed brown sugar
3 Tbs butter, melted	½ tsp cinnamon

Directions:

Preheat oven to 425° and grease a 9 x 13" baking dish. Put sweet potatoes, apples and cranberries in the baking dish. Sprinkle with brown sugar. Combine butter and cinnamon, drizzles over brown sugar. Cover pan with foil and bake for 25 – 30 minutes.

- vintage recipe

Cranberry Molded Salad

Ingredients:

2 (3 oz.) pkgs. Strawberry Jello	1 ¾ cup boiling water
1 cup sour cream	
1 (16 oz.) can jellied or whole cranberry sauce	

Directions:

Dissolve Jello in boiling water. Chill until slightly thickened. Beat cranberry sauce and sour cream together until smooth. Fold into Jello. Pour into 3 cup mold. Chill until firm.

- Judy Doelfel

Cranberry Walnut Salad

Ingredients:

1 cup toasted walnuts, coarsely chopped	1 cup orange marmalade
2 (16 oz.) cans whole cranberry sauce	1 Tbsp. lemon juice

Directions:

Mix all ingredients together. Store, covered, in refrigerator. Makes 6 cups.

- Candace Cowan

Creamy Coleslaw

Ingredients:

1 (16 oz) coleslaw mix	¼ tsp seasoned salt
¾ cup mayonnaise or Miracle Whip	½ tsp ground mustard (powdered)
1/3 cup sour cream	¼ tsp celery salt
¼ cup sugar	

Directions:

Place coleslaw mix in a large bowl. In a small bowl, combine the remaining ingredients; stir until blended. Pour over coleslaw mix and toss to coat. Refrigerate until ready to serve.

- vintage recipe

Crispy Oven-Roasted Potatoes

Ingredients:

3 medium potatoes, quartered or 10-12 whole new potatoes, halved	
¼ tsp garlic salt	¼ tsp black pepper
2 Tbs olive oil or butter, melted	¼ tsp paprika

Directions:

Preheat oven to 325° and grease a 9 x 9" baking dish. Combine oil, onion powder, garlic salt, pepper, and paprika. Drizzle over potatoes, tossing to coat. Bake, covered, for 45 minutes. Stir potatoes, bake, uncovered 10 – 20 minutes more or until potatoes are tender and brown on edges.

- vintage recipe

Cucumber Salad

Ingredients:

3 cucumbers	1 Tomato
1 red pepper	3 green onions
½ lb. feta cheese	3 Tbs. olive oil
Salt and Pepper (to taste)	3 Tbs. vinegar

Directions:

Peel and chop the cucumbers. Dry them with paper towels then add to medium bowl. Chop the tomato and red pepper and add them to the bowl. Finely chop the green onions and add them to the bowl. Add half the feta cheese. Mix. In a smaller separate bowl, mix the olive oil, vinegar and add salt and pepper. Whisk. Add to salad and mix. Top with the rest of the feta cheese.

- *vintage recipe*

Cucumber Salad II

Ingredients:

½ cup reduced-fat sour cream	½ to 1 tsp dill weed
2 Tbs cider vinegar	½ tsp salt
1 tsp sugar	3 medium cucumbers, sliced
½ to 1 tsp garlic powder	

Directions:

In a bowl, combine the sour cream, vinegar, sugar, garlic powder, dill, and salt. Add cucumbers and onion. Toss to coat. Cover and refrigerate for at least one hour.

- *vintage recipe*

Deviled Eggs

Ingredients:

6 eggs	½ tsp Worcestershire sauce
1 tsp prepared mustard	¼ tsp onion powder
½ tsp dried parsley flakes	¼ tsp pepper
¼ cup mayonnaise	

Directions:

To hard-cook eggs, place in a large saucepan; add enough water to cover. Bring to a rolling boil; reduce heat to a simmer. Cover; cook for 15 minutes. Remove from heat. Drain. Fill saucepan with cold water. Drain. Remove shells. Cut eggs in half lengthwise. Remove yolks; place in mixing bowl. Set whites aside. Mash yolks with a fork. Add mayonnaise, mustard, parsley, Worcestershire sauce, onion powder, and pepper. Mix with a fork until smooth. Fill reserved egg whites with yolk mixture. If desired, garnish with olives or bacon. Sprinkle with paprika. Cover and refrigerate up to 24 hours.

- *vintage recipe*

Dirty Rice

Ingredients:

½ lb ground beef and pork	Salt to taste
Cayenne to taste	1 Tbs olive oil
1 cup chopped parsley	1 ½ cups thinly sliced green onions
¼ cup finely chopped garlic	½ cup chopped bell pepper
1 chopped sweet onion	2 cups uncooked basmati rice
4 ½ cups chicken broth	Fresh ground pepper

Directions:

Season meat with salt and cayenne. Cook in olive oil, stirring to crumble, until browned. Add vegetables. Cook until softened and onions are clear. Stir in rice, reduce heat and simmer, covered, for 20 minutes or until rice is cooked. Grind fresh pepper on surface before serving.

- *vintage recipe*

Fruit Salad

Ingredients:

1 can pineapple chunks
1 can mandarin oranges
1 cup coconut

1 cup miniature marshmallows
1 cup sour cream
2 Tbs chopped pecans

Directions:

Drain pineapple chunks, reserving 1 Tbs juice. In a medium bowl combine reserved juice, pineapple chunks, mandarin orange sections, coconut, marshmallows, and sour cream. Cover and chill for 2-24 hours. Before serving, sprinkle with chopped pecans.

- *vintage recipe*

Garlic Naan (Indian flat bread)

Ingredients:

1/3 cup milk	½ cup sour cream or full-fat Greek yogurt
1 Tbs sugar	1 Tbs active dry yeast (one packet)
1 large egg	3 Tbs avocado oil
2 – 2 ½ cups all-purpose flour	1 tsp salt
3 Tbs melted butter (for brushing)	1 – 2 cloves garlic (minced)

Directions:

Add milk and sour cream/yogurt to a microwave-safe bowl and heat them in the microwave until it is warm enough to activate yeast, but not too hot to kill it (100° - 110°). Add yeast, stir gently to mix and let sit for 10 minutes. The yeast mixture should be bubbly. Mix egg, oil and salt into the yeast mixture.

Put 2 cups of flour in a large bowl. Add the milk mixture to the flour. If the dough is tacky, continue to add flour in ¼ cup increments until a soft, pliable dough forms. This step could be done with a stand mixer using a dough hook. Knead the dough for 5-10 minutes until the dough is soft and elastic. Let the dough rest, covered, for 45-60 minutes. The dough will double in size.

After resting, cut the dough into 6-8 pieces and roll them into balls. On a floured surface, roll out each piece into an approx.. 5 x 9" piece by ¼" thick. Continue with all the pieces. You can rest the dough for another 10 minutes before cooking.

Heat a griddle at medium heat with ½ a tsp of oil. While the griddle is heating, melt butter and minced garlic. Add the first piece of naan to the skillet. Cook on each side for about a minute. As you take the naan out of the skillet, brush with garlic butter mixture and keep warm in a towel.

- Suzy Curry

Glazed Carrots

Ingredients:

6 large carrots	1 Tbs brown sugar
3 Tbs butter or margarine	2 Tbs honey

Directions:

Rinse and peel carrots and cut into sticks. Steam until tender. Melt butter in saucepan and add sugar and honey. Add carrots and cook over low heat until glazed.

- *vintage recipe*

Green Beans Almondine

Ingredients:

1 Tbs blanched, sliced almonds	¼ cup chicken broth
1 lb fresh green beans or 1 pkg frozen green beans, defrosted	

Directions:

Spread almonds in skillet. Heat until almonds are toasted. Remove almonds; combine green beans and chicken broth in skillet. Simmer uncovered until beans are crisp and tender. Sprinkle with almonds and serve.

- *vintage recipe*

Green Bean Medley

Ingredients:

½ lb. fresh green beans, cut into 1" lengths	2 carrots, cut into thick strips
¼ cup butter	1 onion, sliced
½ lb. fresh mushrooms	½ tsp. salt
¼ tsp. garlic	¼ tsp. white pepper

Directions:

Parboil the carrots and green beans. They should be tender, but still firm. Melt butter over medium heat and sauté onion and mushrooms until almost tender. Reduce heat, cover and simmer for about 3 minutes. Stir in green beans, carrots, salt and white pepper. Cover and cook for 5 mins. On low heat.

- Karen Berman

Hash Brown Potato Casserole

Ingredients:

2 cups sour cream	8 oz grated sharp cheddar cheese
1 cup chopped onion	2 lb frozen hash browns
1 can cream of chicken soup	1 cup plain bread crumbs
1 stick butter, melted	Salt and pepper to taste

Directions:

Preheat oven to 350°. Mix all ingredients except for the bread crumbs. Place in a 9 x 13" baking dish. Sprinkle with bread crumbs. Bake for 1 hour

- vintage recipe

Herb-Roasted Potatoes

Ingredients:

5 Tbs Dijon mustard	½ tsp Italian seasoning
2 Tbs olive oil	6 medium red-skinned potatoes
1 clove garlic	

Directions:

Preheat oven to 425°. Cut potatoes into chunks (about the same size). Finely chop garlic. Mix mustard, Italian seasoning, olive oil, and garlic in a small bowl. Place potatoes in a large bowl and toss with mustard mixture. Spread into a greased 9 x 13" baking dish or shallow baking sheet. Bake for 35 to 40 minutes or until potatoes are fork-tender, stirring occasionally.

- *vintage recipe*

Herb Stuffing

Ingredients:

6 slices bread, cut into ½" cubes	1 can low-sodium chicken broth
1 Tbs butter or margarine	1 tsp dried thyme
1 cup chopped onion	1 tsp dried sage
½ cup thinly sliced celery	½ tsp paprika
½ cup thinly sliced carrot	¼ tsp black pepper

Directions:

Preheat oven to 350°. Place bread cubes on a baking sheet; bake 10 minutes or until dry. Melt butter in large saucepan over medium heat. Add onion, celery, and carrot; cover and cook 10 minutes or until vegetables are tender. Add broth, thyme, sage, paprika, and pepper; bring to a simmer. Stir in bread pieces; mix well. Remove pan from heat; set aside. Coat 1 ½ quart baking dish with cooking spray. Spoon stuffing into dish. Cover and bake 25 to 30 minutes or until heated through.

- *Dona Wayman*

Holiday Green Bean Casserole

Ingredients:

2 (1 lb.) cans cut green beans, drained	1/8 tsp. black pepper
3/4 cup milk	1 (2.8 oz.) can French fried onions
1 (10 3/4 oz.) can condensed cream of mushroom soup	

Directions:

Preheat oven to 350°. Prepare 1 1/2 quart casserole dish with cooking oil spray. Combine beans, milk, soup, pepper and 1/2 can of French-fried onions. Pour bean mixture into the casserole dish. Bake uncovered 30 minutes. Top with remaining onions and bake another 5 minutes.

- Candace Cowan

Honey Mustard Dressing

Ingredients:

1/3 cup water	1/2 tsp salt
1/4 cup lemon juice	1/4 tsp paprika
2 Tbs honey	1 clove garlic, crushed
1 Tbs prepared mustard	

Directions:

Shake all ingredients in tightly covered container. Refrigerate at least 1 hour. Serve with tossed green salad. Yield about 3/4 cup dressing.

- vintage recipe

Mashed Potatoes

Ingredients:

2 lbs red potatoes	½ cup butter
½ cup heavy cream	1 tsp salt

Directions:

Peel and quarter potatoes. Place in saucepan. Cover potatoes with water. Bring to a boil. Lower heat and cook until potatoes are soft. Drain. Mash potatoes while gradually adding cream, butter and salt.

- *vintage recipe*

Mexican Street Corn Salad

Ingredients:

2 Tbs vegetable oil	4 ears fresh corn, shucked, kernels removed (about 3 cups of fresh corn)
Salt (to taste)	2 oz. feta or cotija cheese, finely crumbled
2 Tbs mayonnaise	½ cup fresh cilantro leaves, finely chopped
½ cup finely sliced scallions, green part only	1-2 cloves garlic, pressed or minced (1-2 tsp)
1 jalapeno pepper, seeded, finely chopped	Chili powder or hot chili flakes to taste
1 Tbsp lime juice	

Directions:

Heat oil in a large nonstick skillet or wok over high heat until shimmering. Add corn kernels, season to taste with salt, toss once or twice, and cook without moving until charred on one side, about 2 minutes. Toss corn, stir, and repeat until charred on second side, about 2 minutes longer. Continue tossing and charring until corn is well charred all over, about 10 minutes total. Transfer to a large bowl.

Add Mayonnaise, cheese, scallions, cilantro, jalapeno, garlic, lime juice, and chili powder. Toss to combine. Taste and adjust seasoning with salt and chili powder. Serve immediately.

- *Drew White*

Orange-Nut Sweet Potatoes

Ingredients:

2 lbs sweet potatoes, peeled and cubed	1 cup orange juice
2/3 cup sugar	2 Tbs butter
4 ½ tsp cornstarch	½ tsp grated orange peel
1 tsp salt	¼ cup chopped walnuts

Directions:

Place sweet potatoes in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until tender. Meanwhile, in a small saucepan, combine the sugar, cornstarch, and salt. Gradually stir in orange juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Add butter and orange peel; stir until butter is melted. Drain sweet potatoes, place in a serving dish. Add orange juice mixture and gently stir to coat. Sprinkle with walnuts.

- *vintage recipe*

Pasta Salad Medley

Ingredients:

½ cup Italian dressing	¼ cup chopped red or green peppers
1 cup corkscrew noodles, cooked, drained	2 Tbs green onion slices
1 cup mushroom slices	½ cup Miracle Whip
½ cup cherry tomato halves	1/3 cup grated Parmesan cheese
½ cup zucchini slices	

Directions:

Pour Italian dressing over combined noodles and vegetables. Cover; marinate in refrigerator several hours. Drain. Combine Miracle Whip and cheese; mix well. Add to vegetable mixture; mix lightly. Chill.

- *vintage recipe*

Pistachio Fluff (aka “Watergate Salad”)

Ingredients:

3.4 oz pistachio Jell-O instant pudding mix 20 oz can crushed pineapple
1 cup miniature marshmallows ½ cup chopped nuts
1 cup whipped cream or Cool Whip* (*see whipped cream recipe)

Directions:

Combine pudding mix, pineapple (with juice), marshmallows and nuts in a large bowl and mix well. Blend in whipped cream (or Cool Whip) and chill until ready to serve.

- *vintage recipe*

Pinto Beans

Ingredients:

4 cups water 1 lb dried pinto beans (about 1 ¼ cups)
¼ lb smoked ham, diced 2 tsp chili powder
¼ tsp red pepper sauce 2 Tbs chopped onions (optional)

Directions:

Heat water and beans to boiling in 3-quart saucepan; boil 2 minutes. Remove from heat; cover and let stand 1 hour. Stir in remaining ingredients. Heat to boiling, then reduce heat. Cover and simmer until beans are tender, about 1 ½ hours. (Do not boil or the beans will burst!)

- *vintage recipe*

Potato Casserole

Ingredients:

6-8 medium red potatoes	1 lb cooked bacon or ham
1 large onion	2 cups shredded Colby cheese
1 can cream of mushroom soup	½-¾ cup milk
1 (4 oz) can mushroom pieces (optional)	

Directions:

Preheat oven to 350°. Peel and slice potatoes, slice onions, and chop bacon or ham. Mix together the soup, milk, and cheese. Layer potatoes in greased 2 ½ to 3 quart casserole dish. Top with a layer of onions, mushrooms, then bacon or ham. Pour soup mixture over top and bake for 45-60 minutes. If desired, top with shredded Colby cheese for the last 10 minutes of baking.

- *vintage recipe*

Potato Salad

Ingredients:

5 lbs potatoes	1 (10 oz) jar dill relish
4 oz jar pimento	12 hard-boiled eggs
1 onion	2 cups mayonnaise
Salt and pepper to taste	

Directions:

Boil potatoes whole (approximately 20 minutes), remove skins. Chop the potatoes, eggs, and onion into a large bowl. Add the dill relish, pimento, mayonnaise, salt and pepper. Mix well. Chill overnight.

- *vintage recipe*

Quick Slaw

Ingredients:

6 cups law mix (1 bag)	1 green onion, chopped
3 Tbs blue cheese dressing	2 Tbs whole grain mustard
Garlic salt to taste	Fresh ground pepper to taste

Directions:

Mix all ingredients and place in refrigerator for at least 1 hour before serving. Makes 6 servings.

- *vintage recipe*

Red Beans and Rice

Ingredients:

1 (4 1/2 oz) pkg Cajun-style rice and sauce mix	1 can kidney beans, riced and drained
2 cups water	2 fully cooked sausage links

Directions:

Heat rice and sauce mix, water and sausage to boiling in 1-quart saucepan; reduce heat to low. Cook uncovered about 10 minutes stirring occasionally, until rice is tender. Stir in beans; heat 1 minute.

- *vintage recipe*

Rice Pilaf

Ingredients:

½ cup butter	Dash dried thyme leaves
1 cup fresh mushrooms (sliced)	2 cups canned chicken broth
1 cup raw white rice	1 large onion (finely chopped)

Directions:

Preheat oven to 350°. Melt ¼ cup butter in skillet. Cook onion over medium heat until golden. Add mushrooms and cook until tender. Remove vegetables and set aside. In same skillet, heat remaining butter and add rice. Brown slightly stirring over low heat. Stir in vegetables and thyme. Heat chicken broth to boiling and stir into rice/vegetable mixture. Put in a 1-quart casserole dish. Cover and bake for 30-40 minutes or until liquid is absorbed and rice is tender.

- *vintage recipe*

Roasted Vegetables

Ingredients:

1 whole eggplant	1 head cauliflower
2 yellow squash	2 cups balsamic vinegar
2 zucchini squash	½ cup olive oil
1 red onion	5 cloves garlic
1 head broccoli	1 tsp salt and pepper

Directions:

Preheat oven to 400°. Peel eggplant and cut into pieces. Cut squash into pieces. Cut cauliflower and broccoli into flowerets. Chop onion into large chunks. Chop garlic. Combine all cut vegetables in a large bowl. Add vinegar, oil, salt, pepper, and garlic. Mix well. Spread evenly on a sheet pan, making sure vegetables are a single-layer deep. Allow to roast in oven for 20 minutes or until vegetables are tender.

- *vintage recipe*

Seven Layer Salad

Ingredients:

2 or 3 different kinds of lettuce (not iceberg)	1 tsp sugar
Salt and pepper	6 hard-boiled eggs, chopped
1 (10 oz) pkg, uncooked frozen peas	½ lb bacon, fried crisp and crumbled
1 cup grated Swiss cheese	1 cup mayonnaise
1 onion, chopped	

Directions:

Place half the lettuce in a large bowl. Sprinkle with sugar, salt, and pepper. Layer in order: ½ eggs, ½ peas, ½ bacon, and ½ cheese. Repeat layers, beginning with the lettuce and ending with cheese. Spread top with mayonnaise, covering completely and sealing edges to side of bowl. Cover and refrigerate for 24 hours. Toss before serving.

- *vintage recipe*

Shaker-Style Stewed Potatoes

Ingredients:

3 medium potatoes (peeled, cut into ½" slices)	1 cup milk
2 Tbs butter	Salt and pepper to taste

Directions:

In a large saucepan over medium-low heat, combine the potatoes and milk, and bring to a boil. Boil gently for 20-25 minutes, stirring occasionally, or until the mixture has thickened and the potatoes have absorbed all the milk. (Do not "break" the potatoes.) Remove from heat. Stir in the butter until well blended and season with salt and pepper. Serve at once.

- *vintage recipe*

Shrimp and Shell Pasta Salad

Ingredients:

Salad:

1 tsp dill seed
1 lemon, sliced
2 ½ lb shrimp (in shell)
1 box shell pasta

Dressing:

½ cup olive oil
½ cup dry white wine
4 tsp fresh dill, chopped
1 tsp cracked pepper
Dash of garlic powder
2 drops Tobasco sauce
½ cup lemon juice
Salt
1 Tbs chives

Directions:

Bring salted water, dill seed and lemon slices to a boil. Add shrimp. Simmer until pink, 3 – 4 minutes. Drain and chill shrimp. Peel and devein shrimp. Cook and drain pasta. Combine with shrimp and dressing. Chill before serving.

- *vintage recipe*

Shrimp Sauce

Ingredients:

1 cup ketchup	2 Tbsp horseradish
1 pinch pepper	1 pinch salt
1 tsp Worcestershire sauce	Hot sauce to taste

Directions:

Mix and enjoy!

- *Lynn Nolan*

Spicy Cranberry Sauce to Use Over Pork Loin

Ingredients:

1 (16 oz.) can whole-berry cranberry sauce 1 Tbs. soy sauce
3 Tbs. rice wine vinegar ½ tsp. cinnamon
Red pepper flakes, to taste
1 (20 oz.) can pineapple slices, drained, reserve juice

Directions:

In a saucepan over medium heat, combine the reserved pineapple juice, cranberry sauce, soy sauce, vinegar, cinnamon, and red pepper flakes. Simmer the sauce for 10 minutes. Spoon the sauce over the pork and garnish with grilled pineapple slices.

- *Judy Doelfel*

Sweet Carrot Soufflé

Ingredients:

3 ½ lbs. peeled carrots ¼ cup all-purpose flour
2 cups sugar 6 large eggs
1 Tbs baking powder 2 sticks margarine, softened
1 Tbs vanilla extract Sifted powdered sugar

Directions:

Preheat oven to 350°. Steam or boil carrots until extra soft; drain well. While carrots are warm, add sugar, baking powder and vanilla. Whip with mixer until smooth. Add flour and mix well. Whip eggs and add to flour mixture, blending well. Add softened margarine to mixture and blend well. Pour mixture into a 9 x 13" baking dish about half-full (the soufflé will rise). Bake about 1 hour or until top is a light golden brown. Sprinkle lightly with powdered sugar over top before serving.

- *vintage recipe*

Sweet Potato Soufflé

Ingredients:

2 cups peeled, cooked, and mashed sweet potatoes (or use canned)
½ tsp cinnamon
2 eggs, beaten
1 cup milk (½ cup for canned sweet potatoes)

1 ¼ cups sugar
½ stick melted butter
½ tsp nutmeg

Topping:

¾ cup crumbled corn flakes
½ cup brown sugar
½ cup chopped pecans
½ stick melted butter

Directions:

Preheat oven to 400°. Mix all ingredients (except the topping) in a medium bowl and spoon into a lightly greased casserole dish. Bake 30 minutes. Spread on topping and bake another 10 minutes or until set.

- *vintage recipe*

Tater Tot Casserole

Ingredients:

2 cans cream of celery soup
1 cup shredded cheddar cheese
2 cartons (8 oz each) spreadable chive and onion cream cheese

1 package (2 lbs) tater tots

Directions:

Preheat oven to 350°. Prepare 13 x 9" baking dish with cooking oil spray. In a large, microwave-safe bowl, combine the soup and cream cheese. Cover and cook on high for 3-4 minutes (until cheese is melted). Stir occasionally. Add the potatoes and stir until coated. Spoon the mixture into the prepared baking dish. Bake, uncovered, for 35-40 minutes or until the potatoes are tender. Sprinkle with cheddar cheese. Bake 3-5 minutes longer to melt the cheese.

- *vintage recipe*

Three Bean Salad

Ingredients:

Salad:

1 can green beans
1 can kidney beans
1 can great northern beans
1 chopped green pepper
1 chopped sweet onion

Dressing:

2/3 cup sugar or Splenda
¼ cup cider vinegar
Salt and pepper to taste

Directions:

Drain and rinse the canned beans. Mix together with green pepper and onion. Mix the dressing ingredients and toss with the bean mixture. Let stand (or put in fridge for at least one hour).

- *vintage recipe*

Tomato and Mozzarella Salad

Ingredients:

2 large tomatoes, peeled and cut into large sections	
8 oz fresh Mozzarella, cubed	½ cup vegetable oil
3 Tbs red wine vinegar	1 tsp Worcestershire sauce
¾ tsp salt	½ Tbs sugar
¼ tsp pepper	1 clove garlic, minced
2 Tbs chopped fresh basil	1 pinch thyme
5 green onions, thinly sliced	

Directions:

Place tomatoes and Mozzarella in a medium bowl. Whisk together remaining ingredients and pour over tomatoes and Mozzarella. Refrigerate for at least 1 hour.

- *vintage recipe*

Tortellini Salad

Ingredients:

2 Tbs lemon juice	1 tsp grated lemon zest
¼ cup olive or other vegetable oil	1 Tsp dijon mustard
½ tsp dill	5 cherry tomatoes
1 ½ cups dried cheese-filled tortellini	1 small yellow or red bell pepper
1 small green bell pepper	1 small zucchini
½ a small red onion	3 green onions (scallions)

Directions:

Bring large pot of water to a boil. Meanwhile, place lemon juice and zest in a large salad bowl. Whisk in oil, mustard, dill, salt, pepper and sugar. Add pasta to boiling water and cook until al dente, 10 to 12 minutes, or according to package directions. Meanwhile, halve the cherry tomatoes. Cut bell peppers into bite-size pieces. Cut zucchini into matchsticks. Cut onion into thin rings. Finely chop the green onions. Drain pasta and add to vinaigrette in a serving bowl. Add vegetables and toss well to combine. Serve salad warm or at room temperature.

- vintage recipe*

Twice-Baked Potatoes

Ingredients:

4 large baking potatoes	8 slices bacon
1 cup sour cream	½ cup milk
4 Tbs butter	½ tsp salt
½ tsp pepper	1 cup shredded cheddar cheese
8 green onions, thinly sliced	

Directions:

Preheat oven to 350°. Bake potatoes for about 1 hour. Cook bacon until brown and crisp; drain and crumble. After potatoes are done, cool for about 10 minutes. Slice each in half lengthwise and scoop out the pulp, being careful not to tear the skins; set skins aside. Put the potato pulp in a large bowl; add the sour cream, milk, butter, salt, and pepper, ½ cup cheese, and ½ of the onions. Blend well with a hand mixer until creamy and spoon mixture into potato skins. Top each half with remaining cheese, onion, and bacon. Bake for another 15 minutes.

- vintage recipe

Vegetable Casserole

Ingredients:

2 cups mixed vegetables (drained)	1 stick butter, melted
1 cup water chestnuts, drained	1 stack Ritz or Town House crackers, crushed
½ cup shredded cheddar cheese	1 cup mayonnaise

Directions:

Preheat oven to 350° and lightly grease a casserole dish. Combine the mixed vegetables, water chestnuts, cheese, and mayonnaise; spoon into casserole dish. Mix together the crushed crackers and butter; sprinkle on top of vegetables and bake for 30 minutes.

- *vintage recipe*

Wild Rice and Chicken Salad

Ingredients:

2 (6 oz) pkg long grain wild rice	3 ½ cups cooked cubed chicken
1 (4 ½ oz) can ripe olives, drained and chopped	
½ cup chopped green onions	½ cup chopped pecans
1 cup chopped celery	1 ½ cups mayonnaise
Salt and pepper to taste	

Directions:

Cook rice according to package directions. Combine chicken, olives, onions, pecans, celery and mayonnaise. Add mixture to rice. Mix well. Season with salt and pepper.

- *vintage recipe*

Zucchini Casserole

Ingredients:

3 small zucchinis, chopped

2 eggs, beaten

1 cup crushed saltine crackers

1 can cream of mushroom soup

2 Tbs onion

¼ cup butter or margarine

1 cup Parmesan cheese

Directions:

Preheat oven to 375°. Grease a 9 x 9" baking dish. Boil squash and onion in salted water for 8 minutes; drain. Mix eggs and mushroom soup, add to squash. Melt butter or margarine; mix with cracker crumbs and Parmesan cheese. Add half the crumb mixture to the squash. Pour into baking dish. Spread remaining crumb mixture on top. Bake for 45 minutes.

- *Dona Wayman*

Baked Breads, Desserts and Sweet Treats

3-Day Mandarin Orange Cake

Ingredients:

1 box yellow or orange cake mix	4 eggs
½ cup vegetable oil	1 (11 oz.) can mandarin oranges with juice
1 small pkg. vanilla instant pudding mix	1 (9 oz.) container Cool Whip
1 (20 oz.) can crushed pineapple	1 pkg. coconut flakes

Directions:

Preheat oven to 325°. In a large bowl, combine cake mix, eggs, and oil. Mix well. Add mandarin oranges (cut each segment in half) with juice and mix by hand to avoid pulverizing the orange segments. Bake in 4 layers for 15 to 20 minutes or until done. Let cool. Mix vanilla pudding, Cool Whip, pineapple with juice, and coconut (save a little coconut for later). Spread on completely cooled cake layers, followed by a sprinkle of coconut. Best when refrigerated for 3 days before serving. Serve cold.

- Rena Gilmore

Apple Crisp

Ingredients:

8 cups tart apples (6-8 medium-sized)	1 cup oats
1 1/3 – 1 ½ cups brown sugar (packed firm)	1 ½ tsp. nutmeg
1 cup flour	2/3 cup butter or margarine (softened)

Directions:

Preheat oven to 375°. Spray or grease a 9 x 13" baking dish. In a large bowl mix oats, brown sugar, nutmeg, flour and butter/margarine. Pare, peel and slice apples and place in baking dish. Sprinkle sugar mixture over the apples. Bake for 30 minutes until apples are tender and topping is golden brown. Serve warm if desired with light cream or ice cream. Serves 8.

- vintage recipe

Banana Coffee Cake

Ingredients:

Batter:

½ cup butter
¾ cup granulated sugar
1 cup mashed ripe bananas
½ cup sour cream or yogurt
2 large eggs
2 cups flour
1 tsp baking soda
½ tsp salt

Filling:

1 cup chopped walnuts or pecans
½ cup raisins
¼ cup brown sugar
2 Tbs butter, melted
1 tsp cinnamon

Directions:

Preheat oven to 375°. Spray or grease a 9 x 9" baking dish. Beat the butter and sugar in a large bowl with the electric mixer until it is light and fluffy. Add bananas, sour cream or yogurt and eggs. Beat until well blended. Stir in flour, baking soda, and salt. Mix well. Mix all filling ingredients in a small bowl until blended. Spoon half the batter into the prepared pan and sprinkle half the filling. Then spoon the rest of the batter into the pan and sprinkle with the rest of the filling. Bake 45 minutes or until well browned.

- *vintage recipe*

Banana Pudding

Ingredients:

5 cups milk	1 (16 oz) container sour cream
2 large instant vanilla pudding pkgs	4 bananas
1 (8 oz) Cool Whip	Vanilla wafers

Directions:

Mix milk and pudding mix in a large bowl with electric mixer. Add sour cream and whipped topping; blend well. Layer in large bowl the vanilla wafers, pudding mix and bananas. Continue layering wafers, pudding and bananas until bowl is filled.

- *vintage recipe*

Bavarian Cream

Ingredients:

2 cups whole milk	3 eggs
1 Tbs gelatin	1/3 cups cold water
2/3 cup sugar	1 cup heavy cream

Directions:

Soak gelatin in cold water. Cook yolks and milk in a double-boiler, stirring constantly until it coats the back of spoon (should be a bit thickened). Don't let it start to bubble/simmer. Cool; let become almost cold. Whip egg whites and heavy cream until they reach stiff peaks. Add stiff egg white mixture to the egg yolk mixture. Blend thoroughly. Turn into wet mold and chill (or use as a filling for donuts and pastries. Serve with fresh fruit.

- *vintage recipe*

Bill Rolston's Chocolate Chip Cookies

Ingredients:

2 ½ cups flour	1 tsp baking soda
1 tsp salt	½ cup sugar
½ cup brown sugar	1 tsp vanilla
2 eggs	1 ½ sticks butter
2 cups of chocolate chips	1 cup nuts (optional)

Directions:

Preheat oven to 360°. Put parchment paper on a couple of cookie sheets. Use an ice cream scoop. Make each scoop about ¾ full. Cookies will not spread much. Bake for 13-15 minutes. Check until they are golden brown.

- *Bill Rolston*

Bisquick Dinner Rolls

Ingredients:

2 cups Bisquick
1 stick butter

1 cup sour cream

Directions:

Preheat oven to 350°. Melt butter. Mix Bisquick, sour cream and butter. Bake in small muffin tins or spoon on cookie sheet for 15 – 20 minutes.

- *vintage recipe*

Blackmoons (Sandwich Cookies)

Ingredients:

½ cup Crisco
1 Egg
1 tsp. vanilla
1 ½ tsp. baking soda
½ tsp. salt

½ cup sugar
1 cup milk
2 cups flour
½ tsp. baking powder
½ cup cocoa (unsweetened)

Directions:

Preheat oven to 425°. Mix ingredients (in a mixer). Drop by tablespoons on an ungreased cookie sheet. Flatten out with your spoon. Bake for 7 minutes. Yields approx.. 34 pieces (to make 17 sandwich cookies).

For the center frosting:

½ cup Crisco
1 cup marshmallow fluff
1 drop of milk

1 cup powdered sugar
1 tsp. vanilla

- *Debbie Simone*

Blonde Brownies

Ingredients:

2 sticks butter	1 box dark brown sugar
3 cups flour	3 tsp baking powder
1 (6 oz) bag semi-sweet chocolate chips	½ cup chopped pecans
½ tsp vanilla	½ tsp almond extract
3 eggs	

Directions:

Preheat oven to 325°. Grease a 9 x 13" baking dish. In saucepan, melt the butter. Blend in sugar, flour, and baking powder. Stir in chocolate chips, pecans, vanilla, and almond extract. Pour into greased pan. Bake for 30 minutes.

- *vintage recipe*

Bonbons

Ingredients:

1 box confectioners sugar (3 ½ cups)	3 cups rice crispies
1 stick butter	1 tsp. vanilla
1 cup butterscotch chips	1 stick paraffin (wax – food grade)
1 stick paraffin wax	2 cups peanut butter
1 cup chocolate chips	

Directions:

Melt peanut butter and butter together. Add vanilla to the mixture. In a separate bowl, mix sugar and cereal. Pour butter mixture over cereal and sugar, mix well, and roll into balls.

In a double boiler, melt ½ stick paraffin with chocolate. One by one, drop half the balls into melted mixture (keeping over double boiler to keep mixture liquid), then lay on wax paper to dry. Repeat this process with ½ stick of paraffin and the butterscotch chips.

- *Natasha Harris*

Bread Pudding with Vanilla Sauce

Ingredients:

Bread Pudding:

5 large eggs, room temperature
2 cups milk, room temperature
1 cup heavy cream, room temperature
2 Tbs unsalted butter, melted
1 ¼ cups granulated sugar
1 tsp vanilla extract
1 tsp ground cinnamon
¼ tsp ground nutmeg
¼ tsp salt
16 oz loaf of bread (brioche, challah, or French), cubed (day old – slightly stale is best)
1 cup raisins (optional)

Vanilla Sauce:

½ cup milk
¾ cup heavy cream
½ cup granulated sugar
4 Tbs unsalted butter
1 Tbs cornstarch
2 tsp vanilla extract

Directions:

In a large mixing bowl, whisk the eggs together until well combined. Whisk in the milk, heavy cream, sugar, vanilla extract, cinnamon, nutmeg, and salt until well combined. Add the cubed pieces of bread into the bowl. Gently mix the bread into the spiced vanilla custard. Mix in the raisins now (if using). Allow the bread pudding mixture to rest and soak in the custard while the oven preheats to 350°. Evenly coat the bottom and sides of a casserole with 1 Tbs melted butter. Transfer the bread pudding into the prepared dish. Bake for 50 – 60 minutes. The top should be golden brown and no custard should seep through when the center of the bread pudding is gently pressed down.

While the bread pudding is baking, make the sauce: Add milk, heavy cream, sugar, butter and cornstarch in a small pot or sauce pan. Heat over medium heat, stirring occasionally, until the butter melts. Once the butter melts, stir more frequently until the sauce thickens enough to fully coat the back of a spoon. This takes about 10 – 12 minutes. Once the vanilla sauce has thickened, remove the pan from the heat, stir in the vanilla extract and transfer sauce to a heat safe bowl to cool slightly before serving. The sauce will continue to thicken as it cools. Cool the bread pudding for 15 – 20 minutes before serving.

- *vintage recipe*

Carrot Cake

Ingredients:

4 eggs	2 tsp cinnamon
¾ cup vegetable oil	1 tsp salt
2 cups sugar	½ cup chopped pecans
2 cup flour	2 cups grated carrots
2 tsp baking soda	

Directions:

Preheat oven to 350°. Lightly grease 2 eight-inch cake pans or 1 9 x 13" baking dish. Beat eggs and oil together then add the remaining dry ingredients a little at a time. Fold in carrots by hand and mix well. Bake for 40 minutes. Make Cream Cheese Frosting recipe to frost cake.

- *vintage recipe*

Carrot Cake (14 Caret Version)

Ingredients:

2 cups flour	4 eggs
2 tsp baking powder	2 cups finely grated carrots
1 ½ tsp baking soda	1 (8 oz) can crushed pineapple, drained
1 ½ tsp salt	½ cup chopped nuts
1 tsp ground cinnamon	2 cups sugar
1 (3 ½ oz) can flaked coconut	1 ½ cups vegetable oil

Directions:

Preheat oven to 350°. Grease a 9 x 13" baking pan or 2 round layer cake pans. Blend all ingredients thoroughly. Pour into cake pan(s). Bake for 25-40 minutes. Cool a few minutes before moving to a wire rack to completely cool before frosting. See Cheese Cream frosting recipe.

- *vintage recipe*

Cheesecake Brownies

Ingredients:

1 pkg brownie mix (not one with syrup pouch)
½ cup sugar
1 (8 oz) cream cheese, softened

1 egg
½ tsp vanilla

Directions:

Preheat oven to 350°. Lightly grease a 9 x 13" baking dish. Prepare brownies as directed on package; pour into baking pan. Mix cream cheese with electric mixer on medium speed until smooth. Mix in sugar until blended. Add egg and vanilla; mix just until blended. Pour cream cheese mixture over brownie batter; drag through batter with a knife several times for marbled effect. Bake for 35 – 40 minutes or until cream cheese mixture is lightly browned. Cool. Cut into squares.

- *vintage recipe*

Cherry Cheesecake

Ingredients:

1 (8 oz) cream cheese, softened
1 (14 oz) can sweetened condensed milk
1 (15 oz) can cherry pie filling

1/3 cup lemon juice
1 9" graham cracker crust

Directions:

Mix cream cheese, milk and lemon juice. Pour into the graham cracker crust. Top with cherry pie filling. Chill.

- *vintage recipe*

Chocolate Cherry Cake

Ingredients:

1 box chocolate cake mix, no pudding in the mx	
2 eggs	1 cups sugar
1 tsp almond extract	½ cup milk
1 can cherry pie filling	5 Tbs butter
1 cup chocolate chips	

Directions:

Preheat oven to 350°. Grease a 9 x 13" baking pan. Mix together the cake mix, eggs, almond extract, and pie filling. Pour into the baking pan. Bake for 35-40 minutes. Heat sugar, milk, and butter; bring to a boil then add chocolate chips until melted. Spread on warm cake.

- *vintage recipe*

Chocolate Cookie Pie Crust Recipe

Ingredients:

1 ½ cups Oreo cookie crumbs (without the centers). Uses about 2/3 a package of Oreos
6 Tbs butter/margarine

Directions:

Crush Oreo cookies as finely as possible – a food processor might be helpful. Melt the butter/margarine. Mix the crumbs and melted butter until well blended. Press into an 8 or 9" pie shell. Chill until firm.

- *vintage recipe*

Chocolate Delight

Ingredients:

1 ½ cups crumbled graham crackers (crumbs) ½ cup sugar (divided)
1/3 cup melted butter 1 8 oz cream cheese (softened)
2 Tbs milk 8 oz Cool Whip
2 (4.5 oz) boxes instant chocolate pudding 3 ½ cups milk
Garnishes: Grated Hershey's Bar, Hershey's kisses, fruit, nuts, whatever!

Directions:

Mix graham cracker crumbs, ¼ cup sugar, and 1/3 cup melted butter. Press into a 13 x 9" dish. You can place into the freezer to set while preparing the next layer. Cream together the cream cheese, ¼ cup sugar, milk, and half of the Cool Whip (about 1 cup). Spread over the graham cracker crust. Mix the pudding mix and milk, then spread over the cream cheese layer. Spread the rest of the Cool Whip on top and garnish however you like. Refrigerate for four hours.

- Maggie Gaulin

Chocolate Peanut Butter Crunch Cake

Ingredients:

1 box chocolate cake mix with pudding 1 2/3 cups milk
½ cups chunky peanut butter ¼ cup chunky peanut butter
3 eggs

Directions:

Preheat oven to 350°. Grease a 9 x 13" baking pan. In a large mixing bowl combine the dry cake mix, ½ cup chunky peanut butter, eggs and milk. Beat with an electric mixer on low speed until combined, scraping sides of bowl, beat 2 minutes at medium speed. Spread batter into prepared pan. Bake for 30-35 minutes or until a wooden toothpick inserted near center comes out clean. Cool cake in pan on a wire rack. Beat together the ¼ cup chunky peanut butter and the canned chocolate frosting to frost the cake.

- vintage recipe

Coconut Pie (5 Minute Version)

Ingredients:

3 oz cream cheese	1 1/3 cups coconut
1 Tbs sugar	1 (8 oz) frozen whipped topping
½ cup milk	1 (9 oz) graham cracker pie crust

Directions:

Beat cream cheese until softened and add sugar. Gradually add milk and beat until smooth. Fold in whipped topping and coconut. Spoon into crust and freeze until firm. Let stand at room temperature for 15 minutes before serving.

- vintage recipe

Conestoga Rolls

Ingredients:

1 pkg active dry yeast	¼ cup sugar
1 ½ sticks melted butter	2 cups warm water (100° - 110°)
2 eggs, beaten (room temperature)	4 cups self-rising flour

Directions:

Preheat oven to 400°. Combine yeast, sugar, butter, water, eggs and flour. Mix well with a spoon. Batter will be soupy. Bake in greased muffin tin in the oven for about 15 minutes or until golden brown. Store batter in a covered container. Batter will keep about a week.

- vintage recipe

Cream Cheese Frosting

Ingredients:

½ stick butter	2 tsp vanilla
1 lb powdered sugar	½ cup chopped pecans (optional)
1 (8 oz) cream cheese	

Directions:

Beat all ingredients until fluffy and light. Spread on cooled cake layers.

- vintage recipe

Dona's Fantastic Fudge

Ingredients:

¼ cup butter	1 (7 oz) jar marshmallow cream
3 cups sugar	1 cup chopped nuts (optional)
2/3 cups evaporated milk	1 tsp vanilla
1 (12 oz) pkg semi-sweet chocolate chips or flavor of choice (if using peanut butter use 1 ½ cups)	

Directions:

Lightly grease a 9 x 13" or 9" square pan with butter. Mix butter, sugar, and milk in 2 ½ to 3 quart saucepan; bring to full rolling boil on medium heat, stirring constantly. Continue boiling 5 minutes on medium heat, stirring constantly to prevent scorching. Remove from heat. Gradually stir in chips until melted. Add remaining ingredients, marshmallow cream and vanilla, mix well. Pour into greased pan. Cool at room temperature and cut into squares.

- Dona Wayman`

Dump Cake

Ingredients:

1 box white or yellow cake mix	1 can pie filling (any flavor)
¼ cup oil	½ cup water
2 eggs	

Directions:

Preheat oven to 350°. Pour oil in cake pan (9 x 13") and tilt to completely cover. Dump in cake mix, eggs, and water. Stir until well blended. Spoon pie filling on top. Use fork to fold in filling creating a marble effect. Bake 35 – 40 minutes. Let cool, cover with whipped cream.

- vintage recipe

Easy Chocolate Syrup

Ingredients:

¾ cup cocoa powder	1 cup sugar
¼ tsp salt	1 cup water
1 tsp vanilla	

Directions:

In a saucepan add cocoa powder, sugar and salt. Mix and add 1 cup of water. Heat pan on medium, stirring regularly, until the sauce comes to a simmer. Reduce heat to medium/low and simmer for 5 minutes, stirring continuously. Let sauce cool and serve on top of ice cream or whatever you wish.

- Suzy Curry

Éclair Cake

Ingredients:

2 pkg. instant French vanilla pudding	3 cups milk
1 box graham crackers	9 oz. Cool Whip
¾ stick of butter or margarine	4 Tbsp. cocoa
½ box (or less) powdered sugar	2 Tbsp. milk

Directions:

Grease bottom of 13x9 inch pan. Line bottom of pan with layer of graham crackers (about 1/3 box). In a very cold bowl, using cold beaters, mix pudding and cold milk and beat until thickened. Add Cool Whip and beat again. The mixture should be creamy. Pour half of the mixture on top of graham crackers. Add another layer of graham crackers and pour in the remainder of pudding mixture. (Optionally: add another layer of graham crackers).

Mix softened butter or margarine, cocoa, milk, and powdered sugar. Spread over the top and refrigerate overnight.

- Candace Cowan

English-Style Scones

Unlike American scones, these scones are slightly sweet, light and fluffy (almost like biscuits – but sweeter). They are yummy served warm from the oven with jam and whipped cream.

Ingredients:

2 cups all-purpose flour	4 tsp (fresh!) baking powder
½ tsp salt	¼ cup sugar
6 tbsp (room temp) unsalted butter	2/3 cup whole milk
1 large egg (2 nd egg for egg wash)	Optional: 1 tsp. citrus zest and/or 1 cup chocolate chips, pecans, or cranberries (etc.)

Directions:

Preheat oven to 425°. In a large bowl, combine flour, baking powder, salt, and sugar. Add butter and combine until it reaches a sandy texture. In a small bowl, whisk milk and egg. Pour egg mixture into the bowl with the dry ingredients. Stir until a rough dough forms. Transfer to **lightly** floured counter and knead until dough is a smooth ball (about 10 times). Roll to ¾-1” thickness. Use biscuit cutter (2” – 2 ½ “) to cut circles. Line baking sheet with parchment. Bake 10-13 minutes. Serve with butter or whipped cream and jam.

- Kim Rolston

Fruity Dump Cake

Ingredients:

1 can (20 oz) cherry pie filling	1 can (20 oz) crushed pineapple, with juice
1 yellow cake mix	1 stick cold butter

Directions:

Preheat oven to 400°. Dump cherries and pineapple into a 9x13” pan. Sprinkle cake mix over fruit. Slice butter into thin pats and evenly arrange on top of cake mix. Bake for 30 minutes. Serve warm or at room temperature with Cool Whip or vanilla ice cream.

Yields one 9x13” cake.

- Shelli Kenney

Goopy Butter Cake

Ingredients:

1 box pound cake mix	1 cup chopped pecans or walnuts
1 stick margarine	1 (8 oz) cream cheese
4 eggs	1 box confectioners sugar (divided)

Directions:

Preheat oven to 350°. Grease a 9 x 13" baking pan. Mix cake mix and two eggs together. Spread into baking pan. Mix cream cheese, two eggs, and confectioners sugar less ¼ cup sugar, together. Pour over cake mix. Bake for 15 minutes, then remove from the oven. Sprinkle nuts and ¼ cup confectioners sugar evenly over cake. Bake an additional 25-35 minutes being careful not to overcook in order to keep the goopy consistency.

- *vintage recipe*

Hornet's Nest Cake

Ingredients:

1 box vanilla instant pudding mix	1 bag butterscotch chips
2 cups whole milk	1 cup chopped pecans
1 box plain yellow cake mix	

Directions:

Preheat oven to 350°. Grease a 9 x 13" baking dish. Mix pudding mix and milk according to package directions. Fold in the dry cake mix and stir until combined, may still be a little lumpy. Pour the batter into the pan, scatter butterscotch chips on top of batter, sprinkle the pecans on top of the chips. Bake 35 to 40 minutes. Cool on wire rack for 30 minutes.

- *vintage recipe*

Hummingbird Cake

Ingredients:

Cake:

3 cups all-purpose flour
1 tsp salt
1 tsp cinnamon
1 ½ cups vegetable oil (not olive oil)
1 (8 ½ oz) can crushed pineapple
2 cups mashed bananas
2 cups granulated sugar
1 tsp soda
3 eggs, beaten
1 ½ tsp vanilla
2 cups chopped pecans, divided

Frosting

1 (8 oz) pkg cream cheese, softened
½ cup butter or margarine, softened
1 (1 lb) pkg confections sugar
1 tsp vanilla

Directions:

Preheat oven to 350°. Grease and flour either three 9" cake pans or 1 greased and floured bundt pan. In a large mixing bowl, combine the dry ingredients. Add eggs and oil, stirring only until the dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup of pecans and the mashed bananas. Spoon batter into the cake pan(s). If baking in 9" cake pans, bake for 25 minutes, testing to make sure it is done. In the bundt pan, bake for at least 1 hour, testing to make sure it is done. Cool in pans for 10 – 20 minutes, then remove from pan to wire rack to finish cooling.

Meanwhile, prepare the frosting: Combine cream cheese and butter, and vanilla, blending until smooth. Add confectioner sugar gradually, beating well until light and fluffy. Spread frosting between layers and on top and sides of the cake. Sprinkle with remaining 1 cup of chopped pecans.

- *vintage recipe*

Key Lime Pie

Ingredients:

1 1/3 cups Key lime juice	4 egg yolks
5 oz sweetened condensed milk	2 graham cracker pie shells

Directions:

Preheat oven to 400°. Blend lime juice, egg yolks and condensed milk. Pour into pie shells. Bake for 5 minutes. Refrigerate until firm.

- *vintage recipe*

Kugel

Ingredients:

1 (16 oz) pkg wide egg noodles	2 cups sugar
8 eggs	¼ lb butter or margarine
1 (16 oz) container of sour cream	

Directions:

Preheat oven to 350°. Cook noodles, drain and return to pan. Add eggs, sour cream, and sugar; mix well. Melt margarine in 9 x 13" baking dish. Add noodle mixture. Bake for 45-50 minutes or until browned.

- *vintage recipe*

Lemon Cake

Ingredients:

1 pkg lemon cake mix	½ cup cooking oil
4 eggs	1 cup water
1 pkg lemon jello	1/3 cup fresh lemon juice
2 cups powdered sugar	

Directions:

Preheat oven to 350°. Prepare a 9 x 13" baking dish with cooking spray. Beat cake mix, oil, 3 eggs, water and Jello until smooth. Pour cake mix into baking dish. Bake for 45 minutes or until toothpick comes out clean. While cake is cooling, mix lemon juice and powdered sugar. Punch holes in the warm cake with a large fork. Drizzle lemon glaze over the cake. Let set 2 hours or overnight.

- *vintage recipe*

Lemon-Blueberry Sheet Cake

Ingredients:

1 ½ cups fresh blueberries	2 lemons, juice and zest
4 large eggs	3 cups flour
2 tsp. baking powder	½ tsp. baking soda
1 ½ cups sugar	1 ¼ tsp. salt
2 tsp. vanilla extract	1 cup butter (2 sticks) – room temperature
1 cup buttermilk	

Directions:

Preheat oven to 350°. Grease a 9 x 13 inch baking dish and line with parchment paper so there's an overhang on the two long sides of the pan. (This will make removing the cake much easier!

In a medium mixing bowl, whisk together dry ingredients, flour, baking powder, baking soda and salt. In a stand mixer (or by hand) cream together the sugar and butter until light and fluffy. Add eggs, vanilla, and buttermilk and mix on low until incorporated. Add the dry ingredients and mix just until no streaks of flour remain. Mix in the lemon juice and zest. Gently stir in the blueberries with a spatula.

Pour the batter into the prepped 9 x 13 baking dish and bake for about 40-45 minutes, or until a toothpick comes out with moist crumbs. Allow to cool completely. You can lift the cake out of the pan before drizzling with glaze or leave it in the dish to serve.

For the glaze:

1/3 cup lemon juice	2 ½ cups powdered sugar
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Beat until smooth. Pour over the cooled cake. Let the glaze harden. Garnish with fresh fruit to serve.

- Shannon Ramsey

Miracle Rolls

Ingredients:

3 pkg dry yeast	½ cup warm water
5 cups self-rising flour	¼ cup sugar
1 tsp baking soda	1 Tbs baking powder
1 cup solid Crisco (shortening)	2 cups <i>lukewarm</i> buttermilk

Directions:

Dissolve yeast in warm water and set aside. Mix flour, sugar, soda, and baking powder in a large bowl. Cut in Crisco. Add buttermilk and yeast and mix well. Cover dough and chill for at least 2 hours. Covered dough will keep in refrigerator for up to 2 weeks.

Preheat oven to 325°. Grease a muffin pan. Roll out on a floured surface in a rectangle and spread with butter. Then roll up as a jelly roll. Cut roll in 1 1/2" pieces and put in muffin pan. Bake for 10-15 minutes.

- *vintage recipe*

Mississippi Mud Pie

Ingredients:

2 cups sugar	1/3 cup cocoa
1 cup vegetable oil	Dash of salt
4 eggs	3 tsp vanilla
1 ½ cups all-purpose flour	½ cup chopped pecans
2 cups miniature marshmallows	

Directions:

Preheat oven to 325°. Grease and flour a 9 x 13" baking pan. Cream oil and sugar. Add eggs, beat. Sift flour, salt, cocoa; add to sugar and eggs. Mix well. Add vanilla and nuts. Pour into prepared baking pan. Bake for 35-40 minutes. Add marshmallows and return to oven for an additional 10-15 minutes, until slightly melted. Cool before serving.

- *vintage recipe*

Mock Apple Pie

This pie contains no apples, and yet you would swear you really were eating apple pie!

Ingredients:

2 (9 inch) pie shells	1 $\frac{3}{4}$ cups ritz cracker crumbs
2 tsp. cream of tartar	2 Tbs. lemon juice
1 Tbs. lemon zest	2 cups water
2 Tbs. butter	2 cups sugar
$\frac{1}{2}$ tsp. cinnamon	

Directions:

Preheat oven to 425°. Put bottom crust in in pie plate. Crush crackers and put in pie shell. In a sauce pan bring water, sugar & cream of tartar to a boil. Simmer for 15 minutes. Add lemon juice and peel, then cool. Pour syrup over crackers. Dot top with butter and sprinkle with cinnamon. Place top crust, seal and flute edges. Slit top crust. Bake 30-35 minutes. Serve warm.

- *Gabriele Dennison*

Molasses Sugar Cookies

Ingredients:

$\frac{3}{4}$ cup vegetable oil	1 cup sugar
$\frac{1}{4}$ cup molasses	1 egg (beaten)
2 $\frac{1}{4}$ cups flour	2 tsp baking soda
$\frac{1}{2}$ tsp cloves	$\frac{1}{2}$ tsp salt
1 tsp ginger	1 tsp cinnamon
4 Tbs raw (turbinado) sugar	

Directions:

Preheat oven to 375°. In a large bowl, cream together shortening, sugar, molasses and egg. In a separate bowl, combine flour, baking soda, salt and spices. Slowly add flour mixture to the sugar mixture. Mix well. Shape into 1" balls. Roll each dough ball in raw sugar. Bake 2" apart for 8 minutes on a greased or parchment-lined cooking sheet.

- *vintage recipe*

Nanny's Coconut Custard Pie

Ingredients:

1 ½ cups sugar	½ cup buttermilk
½ cup butter/margarine, melted	½ cup flaked coconut
2 Tbs all-purpose flour	3 eggs, beaten lightly
1 tsp vanilla extract	1 unbaked 9-inch deep pie shell

Directions:

Preheat oven to 350°. Combine the ingredients and pour into the pie crust. Top with a little extra coconut (about 1 Tbs or so). Bake for about 45 minutes. Cover (loosely) with a tent of aluminum foil if the pie is getting too brown. Enjoy!

- vintage recipe

New York Cheesecake

Ingredients:

1 ½ lbs cream cheese (at room temperature)	Topping:
¾ tsp vanilla	1 pint sour cream
1 cup sugar	2 Tbs sugar
3 eggs	½ tsp vanilla
A few drops of almond extract	

Directions:

Preheat oven to 375°. Line a 9" spring-form pan with graham cracker crumbs. Save some crumbs for the topping. Combine cream cheese, eggs, sugar, vanilla, and almond extract. Beat at highest speed for 10 minutes. Pour into form pan. Bake for 30 minutes. Remove from oven. Reset oven to 450°. Let cake cool 10 minutes. Add topping. Return to oven and bake 10 more minutes.

Topping: Beat sour cream, sugar and vanilla at highest speed for 10 minutes. Pour over cake. Add remaining crumbs. Return cake to oven and bake for 10 more minutes. Let cake set in refrigerator for 8 hours.

- vintage recipe

Nutella Buttercream Frosting

Ingredients:

1 cup butter (room temperature)	2 cups powdered sugar
2 Tbs heavy cream	1 tsp. vanilla
Pinch of salt	¼ cup Nutella (hazelnut chocolate spread)

Directions:

Put all ingredients in a bowl. Beat at high speed (use a standing mixer or hand-held beaters) for a couple of minutes (until smooth and well incorporated). Don't over-whip. This makes a light and fluffy frosting. If you want it to be stiffer, incrementally add more powdered sugar (and cocoa) until it is as stiff as you desire. Taste as you go to make sure of the flavor.

- Kim Rolston

Peach Cobbler

Ingredients:

2 cups sliced peaches	1 or 2 cups sugar (see Directions)
¼ cup milk	¼ tsp. salt
½ cup butter (melted)	¼ cups flour
2 tsp baking powder	

Directions:

Preheat oven to 300°. Mix peaches, if fresh, with 1 cup sugar. Let stand 30 minutes. If canned, omit 1 cup sugar from recipe. Put butter into a 2 quart casserole dish. In a medium bowl, combine sugar, flour, baking powder, salt, and milk. Mix well. Add to casserole dish, but do not stir in with butter. Spoon peaches on top, and do not stir. Bake 1 hour.

- Natasha Harris

Peaches and Cream Pie

Ingredients:

¾ cup flour	½ tsp. salt
1 tsp. baking powder	1 (3 oz.) pkg. non-instant vanilla pudding mix
3 Tbs. butter, softened	1 egg
½ cup milk	½ cup white sugar
1 (8 oz.) pkg. cream cheese, softened	1 Tbs. white sugar
1 tsp. ground cinnamon	1 (29 oz.) can sliced peaches (drain and reserve syrup)

Directions:

Preheat oven to 350°. Grease sides and bottom of a 10 inch deep-dish pie pan.

In a medium mixing bowl, mix together flour, salt, baking powder and pudding mix. Mix in butter, egg and milk. Beat for 2 minutes. Pour mixture into pie pan. Arrange the peach slices on top of the pudding mixture.

In a small mixing bowl, beat cream cheese until fluffy. Add ½ cup sugar and 3 Tbs. reserved peach syrup. Beat for 2 minutes. Spoon mixture over peaches to within 1 inch of pan edge. Mix together 1 Tbs. sugar and 1 tsp. cinnamon, and sprinkle over top.

Bake in preheated oven for 30-35 minutes, until golden brown. Chill before serving.

- Holly Kreitner

Peanut Butter No-Bake Pie

I like to use crunchy peanut butter and chopped up chocolate chips for crunch and taste.

Ingredients:

¾ cup peanut butter	1 (6 oz) chocolate or graham pie crust
2 (8 oz) reduced fat cream cheese, softened	1 (8 oz) frozen whipped topping, thawed
1 tsp vanilla	1 1/4 cup powdered sugar
1 cup chopped up semi-sweet chips (optional)	

Directions:

Beat together cream cheese, peanut butter, vanilla, and powdered sugar. Gently fold in whipped topping. Spoon into crust. Chill 1 hour (or longer). Drizzle with chocolate syrup. (See Easy Chocolate Syrup recipe.)

- Kim Rolston

Pecan Pie

Ingredients:

5 Tbs butter, melted	1 cup corn syrup (white Karo)
1 cup sugar	3 eggs, well beaten
1 tsp vanilla	1/8 tsp salt
1 cup chopped pecans	Frozen pie shell

Directions:

Preheat oven to 350°. Beat eggs well. Add sugar, syrup, butter, vanilla, and nuts. Pour into thawed, unbaked pie shell. Bake for 35 – 45 minutes, until golden brown and set.

- *vintage recipe*

Pineapple Upside Down Cake

Ingredients:

1 can sliced pineapple	1 box yellow or white cake mix
1 stick butter	1 cup brown sugar

Directions:

Preheat oven to 350°. Melt butter in a 9 x 13" baking pan. Sprinkle with brown sugar. Put pineapple on top of sugar mixture. Mix the cake mix according to package directions. Pour over fruit. Bake 50 minutes or until wooden toothpick stuck in center comes out clean. Let stand 10 minutes, then invert on tray or cookie sheet. Serve with whipped topping (optional).

- *vintage recipe*

Pistachio Cake

Ingredients:

4 eggs	½ cup oil
1 cup club soda	1 pkg. white cake mix
½ cup pistachio nuts (chopped)	1 tsp. vanilla
2 pkg. instant pistachio pudding	

Directions:

Preheat oven to 350 and grease a 9 x 13 inch baking dish. Mix all ingredients then bake for 45 minutes.

For Frosting:

2 cups whipping cream	3 Tbs. powdered sugar
1 pkg. instant pistachio pudding mix	

Beat until smooth. Frost cake after they it is cool.

- *Debbie Simone*

Popovers

This is a savory bread-like roll, airy and fluffy. Delicious with stews.

Ingredients:

5 Tbsp. butter, melted, divided	5 eggs
1 ½ cups milk, warmed for 30 seconds in the microwave	1 ½ cups all-purpose flour
1 tsp. salt	

Directions:

Preheat oven to 400°. Using a pastry brush, coat 8 muffin cups with 1-2 tablespoon of the melted butter and put the tin in the oven for 5 minutes. Meanwhile, mix the eggs in a blender until light yellow. Add the warmed milk and blend. Add the flour, salt and remaining melted butter, and blend until smooth. Pour the batter into the warmed muffin tin and return it to the oven to bake until golden, about 35 minutes. Remove from the oven and serve warm.

- *vintage recipe*

Pumpkin Bars

Ingredients:

2 cups flour	2 tsp. baking powder
1 tsp. baking soda	½ tsp. salt
½ tsp. nutmeg	1 tsp. cinnamon
½ tsp. ginger	½ tsp. ground cloves
½ tsp. allspice	2 cups sugar
4 eggs	1 (16 oz.) can pumpkin
1 cup vegetable oil	1 cup nuts (optional)

Directions:

Preheat oven to 350 and grease a jelly-roll pan (low-sided baking sheet). Mix all dry ingredients in a bowl and set aside. Beat together the eggs, canned pumpkin, oil and nuts (if using). Mix in dry ingredients. Bake for 20-25 minutes or until done. Cool.

For Icing:

1 8 oz. pkg. cream cheese	6 Tbs. margarine
1 tsp. vanilla	1 Tbs. milk
2 cups powdered sugar	

Beat until smooth. Ice pumpkin bars after they are cool.

- *Judy Doelfel*

Pumpkin Casserole

This delicious “casserole” is what happens when you combine the best parts of a pumpkin pie with bread pudding. It’s the perfect Fall treat!

Ingredients:

10 slices white bread, cubed	1 ½ tsp ground cinnamon
2/3 cup white sugar	½ tsp vanilla extract
½ tsp ground ginger	½ tsp ground nutmeg
1/8 tsp salt	6 eggs, beaten
1 cup milk	1 (5 oz.) can evaporated milk
11 (15 oz.) can pumpkin puree (not pumpkin pie mix)	½ cup chopped pecans (optional)

Directions:

Grease sides and bottom of a 9 x 13 inch baking dish. Place the bread cubes into the dish. In a bowl, mix together the pumpkin puree, sugar, cinnamon, ginger, nutmeg, vanilla extract, salt, eggs, milk, evaporated milk, and pecans. Pour the pumpkin mixture over the bread cubes. Cover the dish with plastic wrap, and refrigerate overnight.

The next day, preheat the oven to 350°. Uncover and bake the casserole until the pumpkin mixture is set and a toothpick inserted into the center of the casserole comes out clean, about 45 minutes.

- Rose Roach

Pumpkin Crunch

Ingredients:

15 oz. canned pumpkin	12 oz. evaporated milk
1 tsp. cinnamon	1 cup sugar
3 large eggs, beaten	1 box yellow cake mix
1 cup pecans, chopped	1 cup butter, cut into smallish pieces
8 oz. cream cheese, softened	1 cup heavy whipping cream
½ cup powdered sugar	½ tsp cinnamon

Directions:

Preheat oven to 350°. Grease sides and bottom of a 9 x 13 inch baking dish.

In a large mixing bowl, whisk together pumpkin, evaporated milk, cinnamon, and sugar until well combined. Add eggs and mix well.

Pour mixture into a 9 x 13 baking dish. Sprinkle cake mix evenly over entire top. Sprinkle nuts evenly over cake mix and top with pieces of butter. Bake at 350° for 50-60 minutes. Set aside to cool.

Prepare frosting while cake is cooling. In a large mixing bowl using a hand mixer, whip cream cheese until light. Add in whipping cream and continue to whip until fully combined and thickened. Add powdered sugar and cinnamon and whip until smooth.

To serve: scoop out a slice of the pumpkin crunch and top with a dollop of the cream cheese frosting or you can frost the entire pumpkin crunch with the frosting ahead of time.

- Shirley Honey

(Easy) Pumpkin Muffins

Ingredients:

3 ¼ cups flour	3 cups sugar
1 tsp. cinnamon	1 tsp. nutmeg
1 tsp. baking soda	2 tsp. vanilla
1 tsp. salt	1 cup vegetable oil
2 cans pumpkin	4 eggs (whisked)

Directions:

Preheat oven to 350°. Prepare a muffin tin (either spray with oil or use paper inserts). Mix all ingredients in one bowl. Dip into muffin pans with an ice cream scoop. Bake for 30 minutes.

- Michelle Wilson

Quick Mousse

Ingredients:

1 (14 oz) can condensed milk	1 pkg instant pudding (any flavor)
1 cup cold water	1 cup whipped cream or topping
1 jar maraschino cherries (optional)	

Directions:

Beat condensed milk, instant pudding mix, and cold water until well blended. Fold in whipped cream or topping. Chill. May top individual servings with maraschino cherries.

- vintage recipe

Self-Filled Cupcakes

Ingredients:

1 box devil's food cake mix (without pudding) 1 egg
1 (8 oz) pkg cream cheese softened 1 (6 oz) pkg semi-sweet chocolate morsels
1/3 cup sugar

Directions:

Preheat oven to 350°. Prepare cake mix according to package directions. Spoon batter into paper-lined muffin pans, filling 2/3 full. Combine cream cheese and sugar, creaming until light and fluffy. Add egg, beating well; stir in chocolate morsels. Spoon 1 heaping teaspoon of the cream mixture into the center of each cup. Bake for 25 minutes. Remove from pans and let cool on wire racks. Frost.

- *vintage recipe*

Sweet Potato Pie

Ingredients:

2 large sweet potatoes 1 ½ sticks butter
2 ½ cups sugar 1 ½ tsp nutmeg
1 cup evaporated milk 2 Tbs vanilla
6 eggs 3 pie shells

Directions:

Preheat oven to 375°. Peel and boil potatoes until they are soft. Mash potatoes and add sugar, evaporated milk, eggs, butter, nutmeg and vanilla; mix until well incorporated. Pour mixture into pie shells. Bake 1 hour or until golden brown.

- *vintage recipe*

Tiny Cheese Biscuits

Ingredients:

1 lb shredded cheddar cheese	1 lb butter or margarine, softened
4 ½ cups all-purpose flour	½ tsp salt
1 tsp cayenne pepper (or to taste)	

Directions:

Preheat oven to 325°. Working with hands or electric mixer, blend cheese and butter into sifted dry ingredients until smooth. Pat or roll out on floured surface to about 1/3" thickness. Cut with small round cutter (1 1/2 – 2" or so). May need to keep dipping cutter in flour or cold water, biscuits will stick. Place biscuits about 1/8" apart on an ungreased cookie sheet and bake for about 15 minutes. Do not allow the biscuits to brown; it's easy to overbake them.

Yield: 125 biscuits.

- *vintage recipe*

Whipped Cream (from Scratch)

Ingredients:

2 cups heavy whipping cream
¾ - 1 cup powdered sugar (according to taste)
1 tsp. vanilla

Directions:

Put ingredients in a bowl or stand-mixer. Whip on high until the whipped cream starts to form stiff-ish peaks. (If you over- whip, it will turn into butter and separate – not good).

- *Kim Rolston*

Whole Wheat Bread (Bread Machine Recipe)

Ingredients:

1 ½ cups hot water (approximately 130°)	1/3 cup coconut oil
1/3 cup honey	2 tsp salt
1 egg	4-4 ½ cups hard wheat flour
1 Tbs yeast	

Directions:

Add ingredients to bread machine and run dough cycle. Remove after first rise and roll into 2 loaves. Allow to rise another 30-45 minutes. Bake at 350° for 25-30 minutes (until temperature in loaf reaches 190°).

- Jessica Duncan

Whole Wheat Bread (Stand Mixer/Manual Recipe)

Ingredients:

1 1/3 cups hot water (approximately 130°)	1/4 cup coconut oil
1/3 cup honey	2 tsp salt
1 egg	4-4 ½ cups freshly milled hard wheat flour
1 Tbs yeast	

Directions:

Mix by hand until dough forms then knead in stand mixer for approximately 10 minutes. Let rest approximately 1 hour or until doubled. Punch down and roll out into 2 loaves. Allow to rise another 30-45 minutes (until doubled). Bake at 350° for 25 minutes.

- Jessica Duncan

Breakfast, Brunch and Pastries

Angel Biscuits

Ingredients:

5 cups unsifted flour	¼ cup sugar
3 tsp baking powder	1 tsp soda
1 tsp salt	1 cup shortening
1 pkg dry yeast	2 Tbs warm water (100° - 110°)
2 cups buttermilk	

Directions:

Sift dry ingredients together. Cut in shortening. Dissolve yeast in warm water and add buttermilk. Add liquid to dry mixture. Roll dough ¼ inch thick. Cut. Dip biscuits in melted butter and fold over. Let stand 1 ½ hour before baking. Preheat oven to 400°. Bake for 15 minutes.

- vintage recipe

Blueberry Muffins

Ingredients:

2/3 cups sugar	1/3 cup vegetable oil
½ tsp salt	1 ¼ cups reduced-fat milk
2 ½ cups all-purpose flour	1 tsp vanilla extract
1 Tbs baking powder	1 cup fresh or frozen blueberries
1 large egg	

Directions:

Preheat oven to 400°. Combine the sugar, salt, flour, and baking powder. In a separate bowl, combine the liquid ingredients. Make a well in the center of the dry ingredients and add the liquid ingredients and the blueberries. Mix with a fork until it forms a loose batter. Lightly coat a muffin pan with nonstick cooking spray. Spoon the batter into the pan until the cups are ¾ filled. Bake for 18-20 minutes, or until the tops are golden brown and the centers are firm.

- vintage recipe

Broccoli Mushroom Quiche

Ingredients:

4 eggs	1 tsp salt
1 cup milk or light cream	½ cups shredded cheese
¼ tsp pepper	½ small onion, chopped fine
1 cup chopped mushrooms	2 cups chopped broccoli
9" pie shell	1-2 Tbs Butter/margarine

Directions:

Preheat oven to 350°. Bake pie shell for 10 minutes; remove from oven. Turn oven up to 400°. Sauté onions and mushrooms in a butter or margarine until all liquid evaporates. Steam or boil the broccoli until it is slightly tender, and drain. Beat the eggs and milk lightly with a fork or whisk. Add the cheese, salt, pepper, and vegetables. Pour ingredients into the pie shell. Bake for about 45 minutes. Let stand for 10 minutes before serving.

- *vintage recipe*

Buttermilk Biscuits

Ingredients:

2 cups sifted flour	1 Tbs baking powder
½ tsp salt	¼ tsp baking soda
½ cup shortening	¾ cup buttermilk*

Directions:

Preheat oven to 450°. Sift dry ingredients into bowl. Cut in the shortening until coarse crumbs. Make a well; add buttermilk all at once. Stir quickly with fork just until dough follows fork around bowl. Turn onto lightly floured surface. Knead gently 10 – 12 times. Roll or pat dough ½ inch thick. Dip cutter in flour; cut dough. Bake on ungreased baking sheet for 10 – 12 minutes or until golden brown.

* If you don't have buttermilk to hand, see the Tips and Tricks section.

- *vintage recipe*

Cheesy Scrambled Eggs

Ingredients:

6 eggs	1/3 cup milk
¼ to ½ tsp salt	2 Tbs butter
½ cup shredded American cheese	

Directions:

Beat eggs, milk, salt and dash of pepper with whisk or fork. Mix well until it reaches a uniform yellow. Heat butter in skillet until just hot enough to make a drop of water sizzle. Pour in egg mixture. Turn heat to low. Don't disturb the egg mixture until it starts to set on bottom and sides. Add cheese (spreading evenly), then lift and fold over with wide spatula so uncooked part goes to the bottom. Avoid breaking up eggs any more than necessary. Continue cooking 5 – 8 minutes, until eggs are cooked throughout but still glossy and moist. Remove from heat.

- *vintage recipe*

Chicken Salad

Ingredients:

1 cup mayonnaise or Miracle Whip	1 cup seedless green grapes, halved
¼ cup lime juice	¾ cup chopped celery
1 tsp salt	½ cup slivered almonds, toasted
4 cups cubed, cooked chicken	1 can mandarin oranges, drained

Directions:

In large bowl, combine mayonnaise, lime juice, salt and nutmeg. Add remaining ingredients; mix well. Chill. Serve on lettuce.

- *vintage recipe*

Chocolate Chip Muffins

Ingredients:

2 ½ cups all-purpose flour	2 tsp baking powder
1 tsp baking soda	¼ tsp salt
½ cup salted butter (room temperature)	1 cup sugar
1 Tbs vanilla	2 large eggs
¼ cup sour cream	¾ cup milk
1 cup chocolate chips	

Directions:

Preheat oven to 350°. Cream together the vanilla, eggs, sour cream, milk, and butter. In another bowl, sift together your dry ingredients; flour, baking powder, soda, salt, and pepper. Add the wet ingredients to the dry and stir until just incorporated. Be careful not to overmix. Gently mix in the chocolate chips, saving a handful to sprinkle on top of the muffins. Fill paper muffin cups to 2/3 full. Bake for 15-17 minutes or until a toothpick comes out clean. Yield 12 muffins.

- Suzy Curry

Cinnamon Breakfast Cake

Ingredients:

1/3 cup packed brown sugar	1 pkg. vanilla instant pudding mix
2 tsp ground cinnamon	¾ cup vegetable oil
½ cup chopped pecans or walnuts	¾ cup water
1 pkg yellow cake mix	4 large eggs
1 tsp vanilla extract	

Directions:

Preheat oven to 350°. Spray Bundt pan with nonstick cooking spray and sprinkle nuts on bottom of pan. In a small bowl mix brown sugar and cinnamon; mix well, set aside. In a large mixing bowl blend remaining ingredients for 1 minute on low speed. Scrape bowl and mix at medium speed for an additional 2 minutes. Batter should be thick and smooth. Pour 1/3 of batter over nuts, sprinkle ½ of cinnamon-sugar mix over batter, then add another 1/3 of batter and sprinkle the rest of the cinnamon-sugar mix on that. Add the remaining batter. Smooth out the top. Bake until golden brown, about 55-60 minutes. Cool on wire rack for 20 minutes before turning it upside down to remove.

- vintage recipe

Cream Biscuits

Ingredients:

2 ½ cups self-rising flour

1 ½ cups heavy cream

Directions:

Preheat oven to 450°. Lightly grease a cookie sheet. Add cream to flour. Stir until it forms a sticky ball. Knead lightly on floured surface with floured hands. Pat out into a ½" thick rectangle. Cut into 2" squares. Place on cookie sheet and bake for 10 – 12 minutes or until golden brown.

- *vintage recipe*

Cream Cheese and Raspberry Coffee Cake

Ingredients:

1 (8 oz) package cream cheese, softened

1 tsp baking powder

1 cup sugar

½ tsp baking soda

½ cup butter, softened

¼ tsp salt

1 ¾ cups all-purpose flour

½ cup seedless raspberry preserves

2 eggs

Sifted powdered sugar

¼ cup milk

½ tsp vanilla

Directions:

Preheat oven to 350°. Grease and flour a 9 x 13" baking pan; set aside. In a large mixing bowl, beat cream cheese, sugar and butter on medium speed until combined. Add half of the flour, the eggs, milk, vanilla, baking powder, baking soda, and salt. Beat about 2 minutes or until well mixed. Beat in remaining flour on low speed until well mixed. Spread batter evenly in prepared baking pan. Spoon preserves in 8 to 10 portions on top of batter. With a knife, swirl preserves into batter to marble. Bake for 30-35 minutes or until a wooden toothpick inserted near the center comes out clean. Cool slightly in pan. Sprinkle or sift powdered sugar over top. Cut into squares and serve warm.

- *vintage recipe*

Danish Puff Almond Pastry

Ingredients:

½ cup butter or margarine, softened
1 cup flour
2 Tbs. cold water
½ cup butter or margarine
1 cup water
1 tsp. almond extract
1 cup all-purpose flour
3 eggs
Chopped walnuts or pecans
Glaze (right column)

Glaze:

1 ½ cups powdered sugar
2 Tbs. butter or margarine, softened
1 tsp. vanilla
1 tsp. almond extract
1 to 2 Tbsp. warm water

Directions:

Preheat oven to 350°. Cut 1 ½ cup margarine into 1 cup flour with pastry blender until particles are size of small peas. Sprinkle 2 Tbsp. water over flour mixture; mix with fork. Gather pastry into a ball; divide into half. Pat each half into a rectangle, 12 x 3 inches, about 3 inches apart on an ungreased cookie sheet.

Heat ½ cup margarine and 1 cup water to boiling in 2-quart saucepan; remove from heat. Quickly stir in almond extract and 1 cup flour. Stir vigorously over low heat about 1 minute or until mixture forms a ball; remove from heat. Add eggs; beat until smooth and glossy. Spread half of the topping evenly over each rectangle.

Bake about 1 hour or until topping is crisp and golden brown. Remove from cookie sheet; place on wire rack. Cool completely. Spread with Glaze. Sprinkle with nuts.

Glaze:

Mix all ingredients until smooth and spreading consistency. Drizzle/Spread over pastry.

- Kim Rolston

Egg Puffs

Ingredients:

1 lb chopped (cooked) ham	2 cups grated Swiss cheese
½ cup mayonnaise	1 tsp mustard
12 slices toasted bread, buttered	6 eggs
2 ¼ cups milk	Salt and pepper

Directions:

Preheat oven to 350°. Grease a 9 x 13" baking dish. Mix ham, cheese, mayonnaise, and mustard. Spread on 6 slices of bread. Top with remaining 6 slices of bread. Cut in quarters. Stand in dish, crust side down. Beat eggs. Add milk, salt and pepper. Pour egg mixture over sandwiches. Cover. Let stand overnight. Bake for 35 minutes.

- *vintage recipe*

French Toast Casserole

Ingredients:

Toast:

8 eggs
1/3 cup maple syrup
10-12 slices soft bread (1" thick)
1 ½ cups half and half
1/3 cup packed light brown sugar

Topping:

½ cup butter
½ cup brown sugar
2/3 cup maple syrup
2 cups chopped pecans

Directions:

Grease a 13 x 9" casserole dish. Mix eggs, half and half, maple syrup, and sugar in a large bowl. Place bread slices in casserole dish and cover with egg mixture. Cover and let soak overnight in the refrigerator.

Preheat oven to 350°. Make the topping: Melt the butter in a saucepan. Add sugar and maple syrup and cook 1-2 minutes. Stir in pecans. Pour the mixture over the bread and bake for 45 – 55 minutes. Allow to sit for 10 minutes before serving.

- *vintage recipe*

Frittata

Frittata is basically a crustless quiche. You can add any vegetable or meat to this to make it your own. I like to add mushrooms, roasted red peppers, ham, and bacon.

Ingredients:

1 stick butter or margarine, melted	4 large eggs
Salt & Pepper	1 cup milk
1 cup flour	1 tsp. baking powder
1 ½ cups jack cheese	1 ½ cups cheddar cheese
1 pkg. defrosted frozen spinach or 4 cups fresh spinach	

Directions:

Preheat oven to 350°. Grease a 13 x 9 inch baking dish. In a bowl, beat 4 eggs, add salt & pepper. Add 1 cup milk, 1 cup flour, 1 tsp. baking powder. Mix well. Add the cheeses and spinach. (Add in any other meats or vegetables you want). Mix well. Pour mixture into a baking dish and bake for 30-45 minutes. Frittata is done when brown on the edges and solid in the middle (like cake!).

- Kim Rolston

Ham and Cheese Muffins

Ingredients:

1/3 cup finely chopped onions	½ cup fat-free milk
1 Tbs butter	1 egg, beaten
2 cups shredded cheddar cheese	1 cup finely chopped fully cooked ham
1 ½ cups bisquick	

Directions:

Preheat oven to 425°. In a nonstick skillet, sauté onion in butter until tender; set aside. In a bowl, combine cheese and Bisquick. Stir in milk and egg, just until moistened. Fold in ham and onion mixture. Coat muffin cups with non-stick cooking spray or use paper liners; fill three-fourths full. Bake for 13 to 15 minutes or until a toothpick inserted comes out clean. Cool for 5 minutes before removing to a wire rack. Makes 1 dozen.

- vintage recipe

Lemon Poppy Seed Loaf

Ingredients:

2 cups unsifted flour	1 1/3 cups sugar
2 tsp baking powder	3/4 tsp salt
1 1/2 cups heavy cream	1 Tbs grated lemon zest
1 Tbs poppy seeds	3 eggs
1/4 cup sugar	2 Tbs lemon juice

Directions:

Preheat oven to 425°. Grease a loaf pan. Mix together flour, 1 1/3 cups sugar, baking powder and salt. Blend together heavy cream, lemon zest, poppy seeds, and eggs. Add to flour mixture. Pour batter into loaf pan and bake for 40 minutes. Meanwhile, using a saucepan over medium heat, bring 1/4 cup sugar and 2 Tbs lemon juice to a boil, stirring until sugar dissolves. Poke holes in cake with a fork as it cools and brush lemon juice mixture over the cake.

- *vintage recipe*

Monte Cristo Casserole with Raspberry Sauce

Ingredients:

1 loaf French bread (cut into 20 slices)	2 Tbs Dijon mustard
½ lb. sliced deli ham	½ pound sliced Swiss cheese
½ lb. sliced deli turkey	6 large eggs
1 ½ cups 2% milk	2 tsp vanilla extract
½ cup packed brown sugar	¼ cup butter, softened
½ tsp cinnamon	1/3 cup sugar
1 Tbs cornstarch	¼ cup cold water
¼ cup lemon juice	¼ cup maple syrup
2 cups fresh or frozen raspberries	

Directions:

Line a greased 13 x 9" baking dish with half the bread. Spread mustard over bread. Layer with ham, cheese, turkey and remaining bread (dish should be full). In a large bowl, whisk eggs, milk, sugar and vanilla; pour over top. Refrigerate, covered, overnight.

Preheat oven to 375°. Remove casserole from refrigerator while oven heats. In a small bowl, mix topping ingredients: brown sugar, softened butter and cinnamon. Sprinkle over casserole. Bake uncovered, until golden brown, 30-40 minutes.

In a small saucepan, combine sugar and cornstarch. Stir in water, lemon juice and maple syrup until smooth. Add raspberries. Bring to a boil; cook and stir until thickened, about 2 minutes. Cool slightly. Let casserole stand 10 minutes before cutting. Serve with sauce.

- *vintage recipe*

Oatmeal Pudding

I usually double this recipe and bake it in a 13 x 9 inch baking dish.

Ingredients:

2 ½ cups quick-cooking oats (or 1 ¾ old-fashioned oats, uncooked)	
¾ cup firmly packed brown sugar	¾ cup dried cranberries or raisins
1 tsp. ground cinnamon	3 1/3 cups milk (whole or skim)
2 eggs, slightly beaten	1 Tbsp. vegetable oil
1 Tbsp. vanilla	1 tsp. salt (optional)

Directions:

Preheat oven to 350°. Spray an 8 x 8 glass baking dish with non-stick cooking spray. In a large bowl, combine oats, brown sugar, cranberries or raisins, cinnamon, and salt. Mix well.

In a medium bowl, combine milk, egg, oil and vanilla. Mix well. Add wet ingredients to dry ingredients. Mix well.

Pour batter into the prepared baking dish. Bake 55-60 minutes or until center is set and firm to the touch. Serve with milk, yogurt and fruit, or my favorite, melted vanilla ice cream.

- Shirley Honey

Oven Omelet

Ingredients:

8 eggs, beaten	1 cup chopped cooked ham
1 cup shredded cheese	¼ cup chopped green onions
½ cup half & half	

Directions:

Preheat oven to 400°. Combine all of the ingredients. Pour into lightly greased 9-inch square pan. Bake for 25 minutes.

- vintage recipe

Oven Pancake

Ingredients:

½ cup flour	½ cup milk
2 eggs	½ stick butter
Powdered sugar	Lemon juice
Favorite jam/jelly or preserves	

Directions:

Preheat oven to 420°. Melt butter in oven-proof pan (cast-iron skillet works great). Mix flour, milk, and eggs very well, and pour into the pan with the melted butter. Bake for 15-20 minutes. Sprinkle lightly with lemon juice and powdered sugar, then spread on jam/jelly or preserves.

- Candace Cowan

Sunshine Cottage Pie

Ingredients:

3 eggs	1 Tbs melted butter
1 (16 oz) container cottage cheese	Cinnamon
½ cup milk	¾ cup sugar
1 9" unbaked pie shell	

Directions:

Preheat oven to 375°. Beat eggs, add cottage cheese, milk and sugar, then melted butter. Blend thoroughly. Pour into pie shell. Sprinkle with cinnamon. Bake for 1 hour or until filling is set.

- vintage recipe

Drinks

Almond Iced Tea

Ingredients:

3 cups boiling water	2 family-size tea bags
1 cup sugar or Splenda	½ cup fresh lemon juice
2 Tbs almond extract	1 Tbs vanilla
Ice and water	

Directions:

Pour hot water over tea bags. Steep to desired strength and remove bags. Add sugar and stir until dissolved. Add ice and water to make ½ gallon. Stir in lemon juice, almond extract and vanilla.

- *vintage recipe*

Chai Tea (Latte)

Ingredients:

6 cups water	5-6 tsp tea leaves (black tea)
2 tsp Tea Masala (spice)	4 cups whole milk
Sugar or sweetener to taste (optional)	

Directions:

Put water in a pot and bring to a boil. Add tea leaves (5 or 6 tsp depending on how strong you like your tea). Add the Tea Masala (you can vary the amount depending on how strong you like it). Bring back to a boil. Add 4 cups of milk and bring to a boil. Steep for 3 minutes, then strain (through a very fine strainer). Sweeten to taste.

- *Robbie Duncan*

Christmas Punch

Ingredients:

4 cups cranberry juice	2 cups pineapple juice
3 quarts ginger ale, cold	1 Tbsp. almond extract
½ cup sugar	1 Tsp. red food coloring (optional)

Directions:

Mix and serve.

For a Decorative Ice Ring to put into the Christmas Punch:

Freeze 1 inch of water with halves of red cherries and green holly leaves (holly leaves are not poisonous – the berries are) arranged attractively in the bottom of a Bundt baking pan. This gives a Christmas wreath effect. After this has frozen, add more water and freeze. Add enough water to make a 2- or 3-inch ice ring.

- Judy Doelfel

Coffee Punch

Ingredients:

1 small jar instant coffee	4 cups sugar
4 cups boiling water	3 gallons whole milk
½ gallon chocolate ice cream	½ gallon vanilla ice cream

Directions:

Mix coffee, sugar and water (this can be kept in the refrigerator for days until the event). Stir the coffee mixture into the milk in a large punch bowl. Scoop ice cream into the punch when ready to serve. (You may want to fill the punch bowl with ½ the ingredients at a time. (serves 75).

- Karen McLaughlin

Grape Juice Crush

Ingredients:

1 can frozen grape juice concentrate	1 can frozen lemonade concentrate
1 can frozen orange juice concentrate	4 cups water
1 quart ginger ale, chilled	

Directions:

Mix all ingredients except ginger ale. Chill. Just before serving, slowly pour in ginger ale. Serve over crushed ice. Garnish with frosted seedless grapes.

- vintage recipe

Homemade Hot Chocolate

Ingredients for Hot Chocolate Mix:

2.5 oz white chocolate	1.5 oz milk chocolate (~40% cocoa)
3.5 oz 80% chocolate	2.3 oz 72% chocolate
1 cup (3 oz) cocoa powder (100% cocoa)	½ cup malted milk
1 cup toasted sugar	1 tsp instant espresso powder
1 tsp salt	

Directions:

To toast sugar: Pour raw sugar evenly on a ceramic dish (9x13) and put into the oven at 300°. Toast for 1-3 hours until desired color. Stir every 20-30 minutes to prevent caramelization.

To create mix: Chop up all the chocolate and then run it through a food processor so that everything is roughly the same size in the mix. The closer you get to a “powder” or “crumbs” the better. Mix all the ingredients – that becomes your hot chocolate mix. You can store it for a month or two.

To make hot chocolate: To measure how much milk is needed, pour milk into the mugs you are using, then pour into a saucepan. Heat milk and add a sprinkle of cinnamon (*optional*). Keep milk moving. Don’t let it sit still or it will not turn out good. Heat until it is hot enough to melt the chocolate mix, but not boiling. Boiling the milk will ruin it. (Tip: Use the “molinillo” technique when you stir. It involves spinning the whisk by rolling it in your hands. It aerates the milk and makes it feel lighter and a bit frothy. Do this while heating the milk and after the mix is incorporated.) Add about 4 Tbs of chocolate mix per mug of milk.

- Jay Kirshenbaum

Limeade “Mocktails”

Ingredients:

4 oz. limeade
Lime wedges

2-4 oz. ginger ale
Sprigs of fresh mint

Directions:

Add ice cubes to a glass. Pour limeade into the glass. Add the ginger ale. Garnish with a lime wedge and a sprig of mint.

- *vintage recipe*

Orange Lemonade Twist or Punch

Ingredients:

Instant lemonade drink mix
2 cups cold water

2 cups cold orange juice
1 liter bottle cold ginger ale or club soda

Directions:

For Twist: Measure drink mix to make 2 quarts lemonade. Place in large plastic or glass pitcher. Add water and orange juice; stir until drink mix is completely dissolved. Refrigerate until ready to serve. Stir in ginger ale just before serving. Serve over ice cubes.

For Punch: Prepare as directed. Pour into punch bowl just before serving. Scoop 2 cups of orange or lemon sorbet or sherbert into punch. Garnish with sliced strawberries.

- *vintage recipe*

Pineapple Spritzer

Ingredients:

1 can frozen pineapple juice concentrate, thawed
2 liters ginger ale (or other lemon-lime flavored soda)

Directions:

Mix juice concentrate and soda in a 2 quart pitcher. Serve over ice.

- *vintage recipe*

Pink Punch

Ingredients:

2 cups strong tea	4 cups water
4 cups sugar	1 (36 oz) can pink lemonade concentrate
5 cups unsweetened pineapple juice	1 (12 oz) can orange juice concentrate
1 (16 oz) pkg frozen strawberries	1 gallon water
2 large bottles ginger ale	

Directions:

Combine the tea, 4 cups water and sugar. Mix together all the ingredients. Add two bottles of ginger ale. Makes 70 servings.

- *vintage recipe*

Quick Sherbet Punch

Ingredients:

½ gallon sherbet (flavor of your choice)	10 ½ cups ginger ale, chilled
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Directions:

Just before serving, spoon sherbet into punch bowl by heaping tablespoons full. Slowly pour chilled ginger ale over sherbet, stirring gently. Serve immediately.

- *vintage recipe*

Simple Syrup (for tea sweetener)

Ingredients:

1 cup sugar	1 cup water
Optional: Orange or lemon zest, and/or mint extract	

Directions:

Bring water, sugar (and optional ingredients) to a boil in a sauce pan, stirring until the sugar is completely dissolved. Let cool. Can be stored in the refrigerator for up to a month. Serve with unsweet tea (hot or cold) so people can have the amount of sweetness they desire.

- *vintage recipe*

Sparkling Pineapple Limeade

Ingredients:

½ cup sugar	1 liter sparkling water, chilled
3 cups pineapple juice	Lime slices, if desired
½ cup lime juice	

Directions:

Mix sugar and juices in a large pitcher or container. Refrigerate until chilled. Just before serving, stir in sparkling water. Serve over ice with lime slices.

- *vintage recipe*

Summertime Iced Tea

Ingredients:

6 tea bags	4 cups boiling water
1 ½ cups sugar	10 cups water
1 (6 oz) can frozen orange juice or limeade concentrate, thawed	

Directions:

Steep tea bags in boiling water about 5 minutes. Discard tea bags. Add remaining ingredients. Serve over ice. Makes 1 gallon.

- *vintage recipe*

Tea Punch

Ingredients:

2 ¼ cups tea	2 ½ cups lemonade
2 ¼ cups orange juice	Dash of cinnamon
Sprig of mint	

Directions:

Mix together. Serve over ice.

- *vintage recipe*

Wassail

Ingredients:

1 gallon apple juice or cider	6 long cinnamon sticks
48 whole cloves	3 tps. whole allspice
½ to 2 cups sugar (to taste)	1 cup orange juice
6 Tbsp. lemon juice	

Directions:

In a large saucepan over medium heat, bring all ingredients to a boil. Simmer for 10 minutes, stirring occasionally. Strain and pour into a punch bowl. Serve warm. Makes 20 servings.

- Judy Doelfel

White Grape Juice Punch

Ingredients:

4 (40 oz) bottles white grape juice	1 (32 oz) bottle of 7-Up
1 (32 oz) bottle of ginger ale	1 bottle club soda

Directions:

Mix together; chill and serve.

- vintage recipe

Tips and Tricks

- **If you don't have buttermilk on hand:** You can make your own buttermilk by taking one cup of whole or 2% milk and adding 1 Tbsp. of lemon juice or vinegar. Let it sit for about 10 minutes. It will "curdle" slightly (you will see little bumps in it). You can also use this method with non-dairy types of milk substitutes.
- **If you don't have whole milk on hand:**
 - Add cream - For every cup of 1% milk, add 1 teaspoon of cream to make whole milk.
 - Use evaporated milk - Combine 1/2 cup of evaporated milk with 1/2 cup of water to make 1 cup of whole milk.
 - Use powdered milk - Mix 1 tablespoon of powdered milk with 1 3/4 cups of water to make 1 cup of whole milk.
 - Use nonfat milk and butter - Combine 1 cup of nonfat milk with 2 1/2 teaspoons of butter to make 1 cup of whole milk.
 - Use skim milk and butter - Combine 1 cup of skim milk with 1 tablespoon of melted butter to make 1 cup of whole milk.
 - Use skim milk and heavy cream - Combine 7/8 cup of skim milk with 1/8 cup of heavy cream to make 1 cup of whole milk.
- **To make cakes light and fluffy:** Do not overmix cakes. Always mix them just until ingredients are well incorporated and no more. Also, you can whisk the eggs before adding them into the cake mix. Whisk them until they are foamy. Then fold them gently into the mix. This adds air and helps the cake to rise.
- **If you don't have a meat tenderizer (kitchen mallet):** Place meat between two pieces of parchment paper and pound with a rolling pin or iron skillet (to flatten meat).
- **To ripen tomatoes:** Place them in a paper bag in a dark pantry.
- **To keep cheese from sticking to foil:** Spray underside of foil with cooking spray before covering cheese-topped casserole.



COASTAL

COMMUNITY CHURCH

This cookbook was printed to raise funds for Women's Ministry at
Coastal Community Church
5795 Falcon Blvd.
Cocoa, FL 32927
321-639-7346
www.CoastalCommunity.net