

Recipes



Our recipes come from friends and family we've known and grown to love down through the years; people who we saw just yesterday and others who have been gone for such a long time.

The recipes serve as reminders of gatherings in kitchens and around tables for the holidays and special occasions. The tastes and smells bring back memories of Grandma standing at the stove in her apron, an Aunt gossiping about the neighbor, a grandchild learning how to make deviled eggs, or some funny conversation the "men folk" had sitting around the table.

Some recipes are hand written on scraps of paper, napkins, index cards, envelopes, or fancy recipe cards. Other recipes originated from milk can labels, oatmeal boxes, newspapers, magazines, or the internet.

Many of the recipes that follow were written by loving hands that inspire memories of laughter and working together in their wonderfully warm kitchens.

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Breads

Amish Cinnamon Bread

Lisa Carpenter

- 1 plastic bag of bread starter (from a friend)
- 3 cup flour, all purpose
- 3 ½ cup sugar
- 2 ½ cup milk
- 4 large Zip Lock bags
- 1 cup oil
- 3 eggs
- 1 teaspoon vanilla
- 1 ½ teaspoon baking powder
- ½ teaspoon salt
- 3 teaspoon cinnamon
- ½ teaspoon baking soda
- 1 large box vanilla or banana pudding.

Day 1 Do nothing with the bag of starter.

Days 2-5 Mush bag 2 times a day.

Day 6 Add 1 cup flour, 1 cup sugar, 1 cup milk. Mush together thoroughly (keep in bag).

Days 7-9 Mush bag 2 times a day, let air out.

Day 10 Pour and squeeze contents into a large bowl. Add 1 cup of milk, 1 cup of flour, and 1 cup of sugar. Stir and pour four 1 cup starters into 4 large Zip Lock bags. Give these “starter” bags and a copy of this recipe to your friends or loved ones.

You will have a little left in the bowl. Add to this ½ cup milk, the oil, eggs, and vanilla and mix well.

In a separate bowl, mix 2 cups flour, 1 ½ cups sugar, baking powder, salt, cinnamon, baking soda and pudding. Mix together, combine with the above mixture and mix well.

In a separate bowl, mix enough cinnamon and sugar to coat the bottom of 2 loaf pans and the top of the loaves.

Spray loaf pans and sprinkle bottoms with cinnamon and sugar mixture. Pour 1” of mixture into loaf pans.

Bake at 325° for 1 hour.

Note: You may add bananas or nuts to mixture before baking.

If you use self rising flour, you do not need to use the baking powder, salt or baking soda.

Do not use metal spoons or measuring cups.

Angel Biscuits

- 5 cup self rising flour
- ½ cup shortening
- ½ teaspoon soda
- 3 T baking powder
- 2 T sugar
- 1 pkg dry yeast dissolved in ½ cup warm water
- 2 cups buttermilk

Sift dry ingredients. Cut in shortening and mix with spoon until moistened. Add dissolved yeast and buttermilk.

Cover bowl and refrigerate. Will keep 10 days.

Roll to ½ inch and cut.

Bake until brown.

Banana Bread

Vesta Lotters

- ½ cup Wesson oil
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs, well beaten
- 5 bananas, mashed
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup milk
- 1 cups raisins or nuts

Cream oil, sugar, and vanilla until fluffy. Add eggs and bananas, mix well

Sift flour, soda, baking powder, and salt. Add to mixed ingredients.

Add milk and raisins or nuts and mix well. Pour into bread loaf pan(s).

Bake at 350° for 45 minutes.

Biscuits

- 2 cups self rising flour
- 3 T shortening
- 2/3 cup milk

Cut shortening into flour til mix resembles coarse crumbs. Blend in enough milk to make a soft dough. Turn out onto lightly floured surface. Knead gently for 30 seconds.

Roll out ½ in thick. Cut with biscuit cutter, drinking glass, etc. Place on ungreased cookie sheet or bread pan.

Bake at 475° for 10 -12 minutes

Yields twelve 2 inch biscuits.

Cornbread

Mary Taylor

- 1 cup yellow cornmeal
- ¼ cup flour
- 1 egg
- 2/3 cup buttermilk

- ½ cup crackling
- ¼ cup oil

Put oil in 6 inch iron skillet and place in oven at 375° to get hot.

In the meantime, mix cornmeal, flour, egg, buttermilk, and crackling. Pour into skillet of hot oil.

Bake at 375° for 20 minutes.

Cornmeal Pie

Eva Dyer

- 1 ½ cup brown sugar
- 2 eggs
- 3 T butter
- 4 T cream
- 2 T cornmeal
- 1 teaspoon vanilla

Mix all ingredients together and pour into a pie shell.

Bake at 350° for 45 minutes.

Fruit Nut Bread

- 10 oz fruit
- 2 eggs
- 1 cup sugar
- 1 ½ cup plain flour
- ¾ cup chopped nuts
- 1/3 cup oil
- 1 ½ teaspoon cinnamon
- ½ teaspoon salt
- ½ teaspoon soda

Bake at 325° for 1 hour 10 minutes.

Make Ahead Rolls

Carolyn Rhea

- 2 pkgs yeast
- 1/3 cup warm water
- 9 cups bread flour
- 2 cups warm milk
- 1 cup shortening
- 1 cup sugar
- 6 eggs
- 2 teaspoons salt

In a large bowl dissolve yeast in warm water. Add 4 cups of flour, milk, shortening, sugar, eggs, and salt. Beat until smooth.

Add remaining flour to form a soft dough. Turn onto a floured board, and knead lightly.

Place in a greased bowl and turn once to grease top. Cover and let rise until double – about 2-3 hours. Make into rolls and place on cookie sheets and freeze.

When ready to use take out and let rise.

Bake at 375° for 12-15 minutes.

Makes about 3 dozen rolls.

Pumpkin Bread

- 3 ½ cups all purpose flour
- 3 cups sugar
- ½ teaspoon salt
- 2 teaspoon soda
- 1 teaspoon nutmeg
- 1 ½ teaspoon cinnamon
- 1 15oz can pumpkin
- 1 cup oil
- 4 eggs
- 2/3 cup water
- ½ cup pecans

Sift together first 6 ingredients and set aside.

Combine pumpkin, oil, eggs and water and stir into dry ingredients. Add pecans.

Spoon into two 9x5x3 inch greased log pans.

Bake at 350° for 1 hour.

Carmel Glaze:

- ¼ cup butter
- ¼ cup sugar
- ¼ cup brown sugar
- ¼ cup whipping cream
- 2/3 cup confectioner's sugar
- 1 teaspoon vanilla

Cook butter, sugars, and whipping cream until sugar is dissolved. Cool and add confectioners sugar and vanilla. Stir until smooth and drizzle over cake.

Pumpkin Bread

Georgia Kate Cansler

Spray three 1 lb. coffee cans with vegetable non-stick spray.

- 2 ³/₄ cup sugar
- 1 cup shortening
- 3 eggs
- 1 small can pumpkin
- 3 ¹/₂ cups flour
- ¹/₂ teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- 1 teaspoon salt
- ³/₄ cup nuts

Cream together sugar, shortening, and eggs. Add pumpkin and mix lightly and let stand. Sift remaining dry ingredients together and mix with pumpkin mixture.

Fill coffee cans ¹/₂ full.

Bake at 350° for 1 hour.

Let cool thoroughly before putting lids on cans. Freeze until ready to use.

Strawberry Bread

Hometown Recipes

- 3 cups flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 4 eggs, beaten
- 1 ¹/₄ cups vegetable oil
- 2 10 oz pkgs frozen strawberries, thawed and chopped

Combine first five ingredients in large bowl. Form a shallow well in center of mixture. Combine remaining ingredients and add to dry ingredients. Stir well.

Spoon mixture into two greased and floured loaf pans.

Bake at 350° for 1 hour.

Cool 10 minutes in pans.

Sweet Tropical Loaves

- 1 pkg yellow cake mix
- 1 can 8 oz crushed pineapple (undrained)
- 1 cup evaporated milk
- 2 eggs
- ¹/₂ teaspoon nutmeg
- ¹/₂ cup flaked coconut

Glaze:

- 1 ¹/₂ cups confectioner's sugar
- 2 T milk
- 1-2 drops coconut extract, optional
- 2 T flaked coconut, toasted

In a mixing bowl, combine the first five ingredients. Beat on low speed until moist. Beat on high for 2 minutes. Stir in coconut. Pour into 2 greased pans

Bake at 325° for 45-50 minutes.

Cool.

Mix glaze until smooth and spread on top.

Tropical Bread

Hometown Recipes

- ½ cup sugar
- 2 eggs
- ½ cup vegetable oil
- 1 cup mashed bananas (about 2 medium bananas)
- ½ cup flaked coconut
- 1 ¾ cups self-rising flour
- ¼ teaspoon baking soda

Beat together sugar, eggs, and oil in a large bowl. Stir in bananas and coconut. Combine flour and soda. Add to banana mixture. Pour into two 8x3x2 inch greased loaf pans.

Bake at 350° for 35-40 minutes.

To see if bread is done, insert a toothpick in the center of loaf. Toothpick should come out clean.

Cool slightly and frost with confectioner's sugar frosting. Cover bread to keep it from drying.

Confectioner's Sugar Frosting:

- 1 cup confectioner's sugar
- 1 T milk
- coconut

Sift sugar and mix with milk in a small bowl until smooth. Spread over each loaf and sprinkle coconut on top.

Breakfasts

Apple Pancakes

Helen Saylor

- 3-4 tart apples, peeled, cored, and sliced thin
- 1/3 cup margarine
- 1/3 cup sugar
- 1/8 teaspoon nutmeg
- 1/4 teaspoon cinnamon
- 2 eggs
- 1/2 cup milk
- 1/2 cup flour
- 1/4 teaspoon salt

Sauté apples in margarine for 5 minutes. Mix sugar, nutmeg and cinnamon and add to apples. Cover and cook 10 minutes. Cool and set aside.

Mix eggs, milk, flour, and salt. Beat with rotary beater 2 minutes. Heat 1 T margarine in 10 inch ovenproof skillet. Pour batter into skillet.

Bake at 450° for 15 minutes.

As soon as batter puffs up in center, puncture with fork, repeating often as necessary. Lower heat to 350° for 10 minutes.

Remove from oven, spoon 2 T melted margarine over surface. Sprinkle with 2 T sugar. Spread apple mixture over top. (Or you can spread apples over half the surface and fold over and spoon more melted margarine and sprinkle little more sugar over top.)

Sausage Breakfast Casserole

Greeneville Sun

- 1 lb sausage
- 6 slices white bread with crusts removed
- butter, softened
- 1 1/2 cup shredded longhorn cheese
- 5 eggs
- 2 cups half and half
- 1 teaspoon salt
- 1 teaspoon dry mustard

Cook sausage at medium heat until done, stirring, crumble well. Drain on paper towel, set aside.

Spread each slice of bread with butter; cut into cubes. Lace bread cubes in a 9x13x2 inch baking pan. Sprinkle with sausage, top with cheese.

Combine remaining ingredients; beat well and pour over mixture. Chill at least eight hours. Remove from refrigerator.

Bake at 350° for 40 - 50 minutes.

Yield: 6 servings. Serve hot.

Salads

Citrus Cabbage Slaw

- 5 cup shredded cabbage
- 1 11 oz can mandarin oranges
- 1 cup cauliflower
- 1 8 oz unsweetened pineapple chunks, drained
- ½ cup chopped green pepper
- 2/3 cup sugar
- 1/3 cup white vinegar
- 1/3 cup vegetable oil
- 1 T water
- 2 teaspoons onions, chopped fine
- 1 teaspoon salt
- 1 teaspoon mustard
- 1 teaspoon celery seed

In a large bowl, toss cabbage, oranges, cauliflower, pineapple and green pepper. In another bowl, combine remaining ingredients. Stir into cabbage mixture.

Cover and refrigerate for 2 hours. Toss before serving, serve with slotted spoon.

Christmas Salad

- 1 can cherry pie filling
- 1 can crushed pineapple, drained
- 1 can sweetened condensed milk
- 1 ½ cups small marshmallows
- 1 8 oz carton whipped topping
- 1 pkg pecan pieces

Mix in above order and stir well. Refrigerate or freeze until time to serve.

Cucumber Salad

- 2 large cucumbers
- 3 roma tomatoes
- 1 onion
- light Ranch dressing

Slice cucumbers, tomatoes, and onions. Add desired amount of light Ranch dressing.

Cranberry Salad

Hometown Recipes

- 1 14 oz can sweetened condensed milk
- ¾ cup lemon juice
- 1 20 oz can crushed pineapple, drained
- 1 16 oz can whole berry cranberry sauce
- ½ cup nuts (preferable pecans)
- 1 8 oz container whipped topping

Mix all ingredients together except whipped topping in a bowl. Fold in whipped topping. Pour in a 9x13 inch container and freeze.

Remove from freezer about 5 minutes before serving.

Serves 12.

Cranberry Salad

Sharon Adams

- 2 large cans cranberry sauce
- 1 can mandarin oranges
- 1-2 cups pecans

Mix all ingredients; chill. Enjoy.

Deviled Eggs

Lois Miller

- 8-10 eggs
- pinch salt
- pinch pepper
- 3-4 T vinegar
- 3 T sugar
- 1 teaspoon mustard

Boil eggs, on medium high then turn down to medium for 20 minutes. Cool and peel off shells. Cut in half, take yellow out, put in a bowl, and add a little salt, and pepper. Mash the yellows and add, sugar, and mustard.

I just taste it till I get it to taste where I want it. You may have to add more vinegar or sugar.

Deviled Eggs

Mrs. Walker

- 8 hard boiled eggs
- ¼ cup salad dressing
- 1 teaspoon vinegar
- 1 teaspoon mustard
- ½ teaspoon salt
- dash pepper

Peel and halve eggs lengthwise, remove yolks and mash with remaining ingredients. Refill egg whites.

Fruity Pasta Delight

Hometown Recipes

- 1 cup uncooked orzo pasta
- 1 cup Splenda No Calorie Sweetener
- 2 T all purpose flour
- ¼ teaspoon salt
- 2 eggs, beaten
- 1 ½ cups unsweetened pineapple juice
- 1 20 oz can pineapple tidbits and juice
- 1 15 oz can mandarin orange sections
- 1 10 oz jar maraschino cherries, cut in half
- 1 8 oz tub light whipped topping

Boil pasta until tender. Rinse in cool water and set aside. Beat together Splenda, flour salt, eggs and pineapple juice in a medium saucepan. Cook and stir over low heat until thick and just beginning to boil. Remove from stove and allow to cool. Pour mixture over pasta. Gently stir in pineapple tidbits, oranges and cherries. Chill overnight. Stir in whipped topping just before serving.

Serves 8-10.

Green Bean and Mozzarella Pasta Salad

Brad Cansler

- 2 cups green beans, cooked and drained
- 1 8 oz pkg mozzarella cheese, cut into ½ inch cubes
- ½ cup Good Seasons Zesty Italian Salad Dressing Mix, prepared to packet directions
- 6 fresh plum tomatoes, cut into chunks
- 1/3 cup chopped fresh Basil
- 1/8 teaspoon pepper

Mix all ingredients together in a large bowl. Cover and refrigerate for at least 1 hour.

Makes 4 servings.

Ham & Sweet Potato Salad

- 1 bag (5 oz) baby spinach
- 1 lb sweet potatoes, peeled, halved lengthwise, then cut crosswise in ¼ inch thick slices.
- 8 oz thick-sliced Canadian bacon, stacked and cut in strips
- 1 red onion, cut in thin wedges
- 1/3 cup honey-dijon dressing

Line a serving platter with spinach.

Bring 1 cup lightly salted water to a boil in a large nonstick skillet. Add potatoes and beans, cover and cook 5-7 minutes, just until potatoes are fork-tender (be careful not to overcook or potatoes will fall apart.) Drain potatoes and beans.

In same skillet, heat oil over medium heat. Add bacon and onion; sauté 5 minutes or until lightly browned and onion is tender. Spoon over spinach along with the drained potatoes and beans.

Remove skillet from heat; reduce heat to low. Pour dressing into skillet, return to heat and stir until hot. Spoon over salad.

Frozen Peach Salad

- 1 2/3 cup mini marshmallows
- 1 3 oz pkg cream cheese, softened
- 2 T mayonnaise
- ½ pint heavy cream, whipped
- 1 1 lb can cling peach slices, drained
- ½ cup sliced maraschino cherries
- 1 1 lb 4 oz can pineapple chunks, drained
- ¼ teaspoon salt
- ½ cup chopped nuts
- 2 freezer trays

Cream cheese and mayonnaise until smooth, add salt. Fold in whipped cream and marshmallows. Lightly fold fruits and nuts into creamed mixture

Turn into 2 regular ice cube trays; freeze until firm. Cut into rectangles, serve on crisp greens.

Serves 10

Fruit Salad

- 1 can peach pie filling
- bananas, sliced
- apples, diced
- pecans
- strawberries
- 1 can fruit cocktail, drained

Stir all together.

Italian Pizza Salad

Suzy Teel

- 1 ½ cups (3 ½ oz) uncooked dried wagon wheel pasta
- 2 cups cherry tomatoes, halved, or whole tomatoes chopped
- ½ cup sliced green onions
- ¾ cup Italian salad dressing
- 2 cups chunks or grated cheese – mild cheddar or other
- 2 oz sliced deli pepperoni, halved

- 1 teaspoon dried Italian seasoning
- ¼ teaspoon coarsely ground pepper
- sliced black olives and/or parmesan (optional)

Cook pasta according to package directions. Rinse with cold water, drain.

Combine cooked pasta and all remaining ingredients in large serving bowl; toss to coat. Cover; refrigerate until chilled (2 -3 hours)

Lazy Day Salad

- 1 20 oz can crushed pineapple, undrained
- 1 3.5 oz pkg instant lemon pudding mix
- 1 15 oz can fruit cocktail, drained
- 1 11 oz can mandarin oranges, drained
- 1 8 oz tub whipped topping, thawed

Mix together undrained crushed pineapple with dry lemon pudding mix, making sure the pudding mix is completely dissolved.

Add remaining ingredients and chill 8 hours before serving. Keep leftovers refrigerated.

Old Time Fruit Salad

Hometown Recipes

- 3 eggs, beaten
- ¾ cup sugar
- 3 T butter, softened
- ½ cup lemon juice
- 3 Golden delicious apples, peeled, cored, chopped.
- 1 bunch seedless green grapes
- 1 bunch seedless red grapes
- 1 20 oz. can pineapple tidbits, drained
- ½ cup chopped pecans or walnuts
- 1 ½ cups mini-marshmallows

Combine eggs, sugar, and butter in saucepan; stir in lemon juice. Cook over medium heat until thickened, stirring constantly. It will thicken quickly. Refrigerate until cool. In a large serving bowl, place fruit, nuts, and marshmallows. Pour dressing over mixture, and mix well.

Pretzel Jell-O Salad

Hometown Recipes

- 2 ½ - 3 cups crushed pretzels (place pretzels between 2 sheets of waxed paper and crush with a rolling pin)
- 3 teaspoons sugar
- ¾ cup melted butter
- 1 8 oz pkg cream cheese
- 1 cup sugar
- 1 12 oz container whipped topping
- 1 6 oz strawberry Jell-O
- 2 cups boiling hot water
- 2 16 oz pkgs frozen sliced strawberries

Mix crushed pretzels with 3 teaspoons sugar and butter and spread in a greased 9x13 inch pan.

Bake at 350° for 10 minutes. Cool.

Mix cream cheese and 1 cup sugar until smooth. Fold in whipped topping. Spread to edge of dish on top of pretzel layer.

Dissolve Jell-O in water in a bowl. Add strawberries. Mix well and put in refrigerator until thickened. Pour over cream cheese layer. Refrigerate until firm and ready to serve.

Seven Layer Salad

Joyce Cansler

- ½ head lettuce
- 1 10 pkg peas
- ½ cup celery, diced
- ½ cup onion, diced
- ½ cup green pepper, diced
- 4 hard boiled eggs
- 6 pieces bacon, cooked and crumbled
- ½ jar bacos
- ½ cup American Salad Crispins

Layer ingredients in a long deep dish.

Dressing:

- ½ cup mayonnaise
- 2 teaspoons sugar

Whip mayonnaise and sugar together and spoon on top.

Top with 6 oz package of grated cheddar cheese.

Soups

Chicken Noodle Soup

Barbara Samson

- 3 ½ cups Swanson chicken broth
- dash pepper
- 1 medium carrot, sliced
- 1 stalk celery, sliced
- ½ cup uncooked medium egg noodles
- 1 cup cubed cooked chicken

Mix broth, pepper, carrot, and celery in saucepan. Heat to a boil.

Stir in noodles and chicken. Cook over medium heat 10 minutes or until noodles are done.

Serves 4

Fall Potato Soup

Hometown Recipes

- 10-12 small red potatoes, or 4-5 medium size
- 1 carrot, grated
- 1 rib celery, finely chopped
- ¼ onion, finely chopped
- 2 T margarine
- 1 T bacon grease
- 1 teaspoon flour
- 1 14 oz. can chicken broth
- 1 cup milk
- Salt and pepper to taste

Steam potatoes until very tender. Peel and cut into bite-sized pieces when cool. Sauté carrot, onion and celery in the margarine until crisp tender. Stir in flour and bacon grease. Pour in chicken broth and milk and stir until smooth. Add potatoes and stir until mixture is lump-free. Heat until ready to boil, but not boiling. Serve topped with grated cheddar cheese and chopped green onions.

Hilton Head Gazpacho Soup

Joyce Cansler

- 1 qt tomato juice
- 1 cup onions, chopped
- ½ cup cucumbers, chopped
- ½ cup celery, chopped
- ¼ cup parsley, fresh
- 2 T fresh lemon juice
- 1/3 cup apple cider vinegar, or red wine Regina vinegar
- 2 T garlic, chopped
- ¼ teaspoon tobasco sauce
- ¼ teaspoon paprika
- 2 green onions, chopped
- 1 T olive oil
- 2 teaspoon oregano
- 1 teaspoon sea salt, optional
- ¼ tsp dried basil leaves
- ¼ teaspoon Cavender's All purpose Greek seasoning

Combine ingredients in blender, being careful to only use enough tomato juice to keep from overflowing blender. Blend on low until vegetables are desired size. Pour soup into a sealable gallon container and add remaining tomato juice. Stir well.

Refrigerate overnight. Serve cold.

Sprinkle servings with additional chopped chives or onions.

Serves 6-8.

Spinach-Potato Soup

- 2 14 ½ oz cans chicken broth
- 3 cups refrigerated garlic mashed potatoes
- 1 16 oz box frozen creamed spinach

Heat broth in a large pot; add potatoes and cook over medium-high heat, whisking occasionally, 5 minutes or until simmering and slightly thickened. (See Note)

Remove frozen spinach from pouch, add to potatoes, cover pot and simmer 8-10 minutes, whisking occasionally, until blended and spinach is heated through. (If soup is too thick, thin with hot water.) Pour into serving bowl; garnish if desired.

Note: For garnish, remove ¼ cup hot mashed potatoes before adding spinach. Drop potatoes from tip of a spoon in parallel lines, then pull tip of a knife across the lines, alternating direction between each pull.

Taco Soup

- 1 can black beans
- 1 can kidney beans
- 1 can northern beans

- 1 can whole corn
- 1 can Rotel tomatoes
- 2 cans diced tomatoes w/chillies
- 2 pkgs. Ranch dressing
- 2 pkgs. Taco seasoning
- 1 lb. ground beef – fried and drained

Good served with shredded cheddar cheese, sour cream, and Fritos or nachos.

Vegetable Soup

- 1 T Beef bouillon
- 1 cup hot water
- 1 can Veg-All
- 1 onion
- 1 can tomatoes.

Mix ingredients together and bring to a slow boil in medium saucepan.

Vegetables

Baked Beans

- 2 cans Van Camp pork n beans
- ½ lb. ground beef
- 2 medium onions, chopped
- 1/3 cup catsup
- 1/3 cup barbeque sauce
- 3 teaspoon brown sugar
- 1 T mustard
- ¼ teaspoon salt
- ¼ black pepper
- 2 T bacon grease or 4 slices bacon

Brown ground beef and 1 onion, drain. Add to beans and the other onion.

Mix barbeque sauce, catsup, mustard, brown sugar, salt and pepper. Add to beans and ground beef. Mix, adding grease or bacon slices. Cook in crockpot on low or high depending on time. I cook mine on low over night or all day while at work.

You can add a half of a green pepper to ground beef and onion if you like while browning.

Carrot Soufflé

- 2 lbs. carrots, chopped
- ½ cup melted butter
- 1 cup white sugar
- 3 T all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 3 eggs, beaten
- 1 teaspoon confectioner's sugar

Bring a large pot of salted water to a boil. Add carrots and cook until tender, about 15 minutes. Drain and mash. To the carrots add melted butter, white sugar, flour, baking powder, vanilla extract and eggs. Mix well and transfer to a 2 quart casserole dish. Sprinkle with confectioner's sugar.

Bake at 350° for 30 minutes.

Collard Greens

Mary Taylor

- Piece of ham hock
- 1 teaspoon sugar
- ½ teaspoon crushed red pepper
- 2 lbs greens

In a 2 quart pot, fill it about half full of water. Add ham hock and boil about 30 minutes until water starts cooking down, until the meat is almost tender. Add washed and cut greens to pot with other ingredients. You may want to add more salt. Cook another 30-40 minutes. Don't overcook or greens will be mushy.

Corn Moussaka

Joyce Cansler

- 1 17 oz can whole kernel corn, drained
- 1 ½ lb ground beef
- 1 T all-purpose flour
- 1 8 oz can tomato sauce
- ½ teaspoon garlic salt
- ¼ teaspoon ground cinnamon
- 2 eggs, slightly beaten
- 1 ½ cups cream-style cottage cheese with chives, drained
- ¼ cup grated parmesan cheese
- 1 4 oz package shredded Mozzarella cheese (1 cup)
- slivered almonds

Spread corn in an ungreased shallow 1 ½ quart casserole or 10x6x2 inch baking dish. In medium skillet, brown ground beef; drain off excess fat. Add flour; cook and stir for one minute. Stir in tomato sauce, garlic salt, and cinnamon; pour over corn in dish.

Bake at 350° for 15 minutes.

Combine eggs and cottage cheese; spread over meat mixture. Top with Parmesan and Mozzarella; sprinkle nuts on top.

Bake 10-15 minutes more. Serves 6

Fried Green Tomatoes

Greeneville Sun

- 1 egg – beaten
- ½ cup milk
- ½ cup cornmeal
- ¼ cup all-purpose flour
- 1 teaspoon salt
- ½ teaspoon pepper (optional)
- 4 medium-size green tomatoes, cut into ½ inch slices
- 3-4 T vegetable oil

Combine egg and milk; set aside. Combine cornmeal, flour, salt, and pepper. Dip tomatoes in egg mixture, dredge in cornmeal mixture.

Heat the oil in a large skillet over medium heat. Arrange a single layer of tomato slices in skillet and fry until golden brown on each side. Set aside. Repeat with remaining slices. Use additional oil if needed.

Grilled Corn

Knoxville News Sentinel

- 6 ears sweet corn, in husks
- Oil, for grill

Prepare fire for direct-heat cooking. Loosen husks but do not remove; wash corn under running water. Close husks, twisting or tying tips of husks with butcher's string to seal them. Place ears in container of cold water; let stand 20 minutes.

When fire is ready, squeeze out excess water from ears; place ears on oiled grill. Cook, giving ears a quarter turn every 5 minutes until husks are evenly browned and kernels are done to taste (about 20 to 25 minutes.)

Serves 6.

Potatoes & More

- 8 oz carrots, peeled and thinly sliced (about 1 ½ cups)
- 1 ½ lb Yukon gold or all purpose potatoes, peeled and cut in 2 inch chunks
- 1 small rutabaga (1 lb), peeled and cut in 1 inch chunks

- 1 small celery root (12 oz), peeled and cut in 1 ½ chunks
- ¼ cup milk
- 3 T butter or margarine
- 1 teaspoon salt
- Freshly ground pepper to taste
- Garnish: chopped chives

Bring 6 cups water to boil in a 4 qt pot. Add carrots; cook 5 minutes or until barely tender. Add potatoes, rutabaga and celery root; cook 20 minutes or until all vegetables are tender. Drain and return to pot.

Mash with potato masher or beat with mixer, adding milk, butter, salt and pepper. Spoon into serving bowl; sprinkle with chives.

Mexican Corn Casserole

Carolyn Rhea

- 4 eggs, beaten
- 1 can whole kernel corn drained
- 1 can cream style corn
- 1 ½ cups cornmeal
- 1 ¼ cups buttermilk
- 1 cup butter, melted
- 2 cans green chilies
- 2 medium onions, chopped
- 1 teaspoon soda
- 2 cups shredded cheddar cheese

Add all ingredients together and pour into a greased 9x13 pan.

Bake at 325° for one hour.

Take from oven and spread 1 cup cheddar cheese over top.

Note: When I use this for my family I only use half of this.

Slow Cooked Beans

- 4 15 oz cans great northern
- 4 15 oz cans black beans
- 2 15 oz cans butter beans
- 2 ¼ cup barbecue sauce
- 2 ¼ cup salsa
- ¾ cup brown sugar, packed
- ½ - 1 teaspoon hot pepper sauce

Rinse and drain beans and pour into a 5 qt slow cooker. Gently combine all other ingredients. Cover and cook on low for 2 hours or until heated through.

Yield 16.

Squash Casserole

Barbara Ramsey

- 2 ½ cup cooked yellow squash
- 1 cup chopped onion
- 1 can mushroom soup
- dash black pepper
- 1 cup sour cream
- ½ cup cornbread stuffing
- ½ cup shredded cheddar cheese

Topping:

- 1 cup cornbread stuffing
- ½ stick butter, melted

Mix well and put in dish. Sprinkle topping over squash mixture.

Bake at 400° for 30 minutes.

Sweet Potato Casserole

Joyce Cansler

- 3 cups cooked, mashed, sweet potatoes
- ¾ cup sugar
- 1/3 stick butter
- 1/3 cup milk
- 1 teaspoon vanilla
- pinch salt

Mix ingredients together and pour into a greased baking dish.

Topping:

- 1 cup brown sugar

- 1/3 cup butter
- 1/3 cup all purpose flour
- pecan halves

Heat brown sugar and butter until sugar dissolves, add flour mix well. Pour over potatoes and place pecan halves on top.

Bake at 350° for 30 minutes.

Sweet Potato Casserole

Amy Bolton

- 3 cups cooked mashed sweet potatoes
- 1 cup sugar
- ½ cup melted butter
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1/3 cup milk

Mix all together.

Bake at 350° for 30 minutes.

Top with miniature marshmallows when done. Put back in oven to lightly brown. (Takes less than 5 minutes.)

(Use fresh white sweet potatoes; peel and cook like regular potatoes.)

Sweet Potato Pie

Mary Taylor

- 2 large orange sweet potatoes
- 3 eggs
- 1 cup sugar
- ½ teaspoon salt
- 1 T cinnamon
- 1 teaspoon nutmeg
- 1 T vanilla

Wash, peel and boil the sweet potatoes. When done, place in a bowl and mash. In a separate bowl, mix eggs, sugar, salt, cinnamon, nutmeg, and vanilla. Mix with potato mixture.

Bake at 350° for 40 minutes.

Pie Crust

- 1 cup plain flour
- ¼ cup shortening (Crisco)
- ¼ teaspoon salt
- 1 cup water

Put ice in the cup of water to get it cold. Mix flour, Crisco, and salt, and add water, a little at a time. Mix with fork or hand. You may not need all the water. Add enough to make a dough ball. Roll it out and put in the pie pan and add the sweet potato mixture.

Twice-baked Potatoes

- 6 medium Yukon Gold potatoes
 - 6 large shallots, sliced 1/8 inch thick
 - ½ cup milk
 - 1 teaspoon salt
 - ½ cup reduced-fat garlic and herb cheese spread
 - 1 cup shredded Colby or Cheddar cheese
- Garnish: finely chopped parsley and red bell pepper.

You'll need a rimmed baking sheet coated with nonstick spray. Prick each potato a few times with

a fork. Place on 1 side of baking sheet. Scatter shallots in an even layer on other side. Coat shallots with spray.

Bake at 400° for 25 minutes, tossing shallots once or until golden; remove. Continue baking potatoes 35 minutes or until soft.

When cool enough to handle, cut potatoes in half. Scoop insides into a medium bowl. Mash until smooth, adding milk a little at a time. Beat in salt and cheese spread, then Colby cheese. Stir in half the shallots. Spoon into skins.

Decrease oven temperature to 375°F; return potatoes to rimmed baking sheet. Bake 15 minutes or until hot. Sprinkle with remaining shallots. Transfer to serving platter; garnish.

Entrees

Beef

Barbecue

Shirley Campbell

- 1 onion, chopped
- ½ cup butter
- 1 ½ T mustard
- 2 T chili powder
- 1 cup ketchup
- ½ cup vinegar
- ½ cup water
- 1 T sugar
- 1 T Worcestershire sauce

Boil 5 minutes then pour over cooked beef roast.

For crockpot – put uncooked beef in pot, pour sauce over and cook all day.

Crock Pot Beef

Joyce Cansler

- 1 3 lb sirloin tip, rump roast, or chuck roast
- 1 large onion, chopped
- 2 packets Lipton Beefy Onion soup mix
- 2 T Cavendar's All Purpose Greek Seasoning
- 3 cloves garlic, diced
- 1 teaspoon salt
- 1 teaspoon black pepper
- Water to cover beef
- 3 large potatoes, quartered
- 3 large carrots, sliced in 1 inch lengths

Brown meat in skillet on all sides, and place in crock pot.

Add onion, soup mix, Greek seasoning, garlic, salt, pepper, and water to crock pot. Cook on high for 5 hours or low for 7 hours. Add potatoes and carrots.

Resume cooking for another 1 hour on high and 2-3 hours on low.

I will put this to cooking the night before and set to warm until lunch time, or put on in the morning and it is ready by dinner. The more time given to cook the more tender the meat will be.

The juices can be used as a gravy or "salve".

Lasagna

- 2 1lb 12oz cans peeled tomatoes
- 4 8 oz can tomato sauce
- 2 teaspoons salt
- 3 teaspoons dried oregano
- ¼ teaspoon pepper
- 2 teaspoon onion salt
- 2 cups minced onions
- 2 minced garlic cloves
- 1/3 cup salad oil
- 2 lb ground beef
- 2 teaspoons salt
- 1 ½ lb ricotta cheese
- 1 lb mozzarella cheese
- 1 cup grated parmesan cheese

In large saucepan or kettle, combine tomatoes and next 4 ingredients, start to simmer (uncovered).

In skillet sauté onions and garlic in oil until lightly brown. Add beef, and salt and cook until meat loses red color. Add tomato sauce.

Simmer 2 ½ hours or until thick.

Cook lasagna as package directs, occasionally separating noodles.

In bottom of 2 12x8x2 baking dishes place several spoons of sauce. Crisscross layers of lasagna. Divide ricotta cheese, mozzarella cheese, and parmesan cheese between the two pans, starting with sauce and ending with sauce.

Bake until bubbly – covered. Remove from oven and let stand 15 minutes.

Meatloaf

Joyce Cansler

- 1 lb ground beef
- 2 eggs
- 1 T Worcestershire sauce
- 1 teaspoon soy sauce
- 1 T brown sugar
- 1/3 cup ketchup
- 1 teaspoon fresh garlic
- 1 onion, chopped
- 1/4 cup green pepper, chopped
- 1 2 oz jar pimentos, drained
- 2/3 cup oats, uncooked
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Mix together, shape into loaf and put into loaf pan.

Topping:

- 1/2 cup ketchup
- 1 T mustard
- 1 T brown sugar

Mix together and spread on uncooked loaf.

Bake at 350° for 45 minutes to an hour or until
beef is brown all through.

Meat Balls

- 2 lb hamburger meat
- 1 onion, diced
- 1/4 green pepper, diced
- salt to taste
- pepper to taste

Mix all ingredients. Roll in balls, and fry in skillet
until done. Drain on paper towel. Then sprinkle
with Worcestershire sauce.

Meatloaf

Hometown Recipes

- 2 lbs. ground beef
- 2 eggs
- 1 cup corn flakes, crushed

- 1 onion, chopped
- 2 teaspoons pepper
- 2 T parsley, minced

Sauce:

- 1/2 cup ketchup
- 1/3 cup brown sugar, packed
- 2 T cider vinegar
- 1 1/2 teaspoon brown mustard
- 1/2 teaspoon ground nutmeg

Prepare sauce in a bowl and set aside.

Combine meatloaf ingredients with hands until
evenly mixed. Work in half of the sauce with the
meatloaf. Place the meatloaf in a loaf pan and
shape it. Pour the remaining sauce on top.

Bake at 350° for 50 minutes or until center is no
longer pink.

Beef Taco Skillet

Campbell's'

- 1 lb. ground beef
- 1 10 3/4 oz Campbell's Tomato Soup
- 1/2 cup salsa
- 1/2 cup water
- 6 6" flour tortillas, cut into 1' pieces
- 1/2 cup shredded cheddar cheese

Cook beef in 10" skillet until well browned,
stirring to break up meat. Pour off fat.

Stir in soup, salsa, water, and tortillas. Heat to a
boil. Reduce heat to low and cook for 5 minutes.
Stir. Top with cheese.

Serves 4

Impossible Taco Pie

- 1 lb ground beef
- ½ cup chopped onion
- 1 1 ¼ oz envelope taco seasoning mix
- 1 4 oz can chopped green chillies, drained
- 1 ¼ cup milk
- ¾ cup Bisquick baking mix
- 3 eggs
- 2 tomatoes
- 1 cup shredded Monterey Jack or cheddar cheese.

Grease 10 inch pie plate. Cook and stir beef and onion until brown, drain. Stir in seasoning mix. Spread in plate; top with chillies. Beat milk, baking mix and eggs until smooth, 15 seconds in blender on high or 1 minute with hand beater.

Pour into pie plate

Bake at 400° for 25 minutes.

Top with tomatoes and cheese.

Bake at 400° 8 – 10 minutes more or until knife inserted in center comes out clean.

Serve with sour cream, chopped tomatoes, shredded lettuce and shredded cheese.

Serves 6-8

Taco Beef Casserole

Joyce Cansler

- 1 lb beef
- ½ cup celery, diced
- ½ cup onions, diced
- 1 can tomato sauce
- 1 small can chili beans
- salt
- pepper
- 1 cup shredded cheese
- 1 cup taco cheese chips or Fritos

Mix all ingredients together except chips. Put mixture in casserole dish and put chips on top.

Bake at 350° for 20 -30 minutes.

Chicken

Baked Chicken

- 1 2 ½ - 3 lb. fryer, skinned and cut up
- 1 ½ cup Bisquick
- 1 ½ teaspoon salt
- 3 T paprika
- 1 small can evaporated milk
- 1 stick margarine

Mix Bisquick, salt, paprika. Dip chicken pieces in evaporated milk, then roll in Bisquick mixture. Place in greased 13x9" baking dish. Melt butter and pour over chicken.

Bake at 360° for 1 hour.

Baked Chicken

Hometown Recipes

- 1 3 lb. broiler/fryer chicken, cut up
- 1 T all purpose flour
- ¼ cup water
- ¼ cup brown sugar, packed
- ¼ cup ketchup
- 2 T white vinegar
- 2 T lemon juice
- 2 T Worcestershire sauce
- 1 small onion, chopped
- 1 teaspoon ground mustard
- 1 teaspoon paprika
- 1 teaspoon chili powder
- salt and pepper to taste

Place chicken into a lightly greased 9x13 inch baking dish. Whisk together flour and water in saucepan until smooth. Add brown sugar, ketchup, vinegar, lemon juice and Worcestershire sauce. Stir until mixture begins to boil. Continue stirring for 2 minutes, until thick. Add onion, mustard, paprika, chili powder, salt and pepper. Pour sauce over chicken and refrigerate for 2-4 hours. Remove from refrigerator 30 minutes before baking. Bake uncovered at 350° for 35-45 minutes until chicken juices run clear.

Serves 4

Chicken Casserole

Helen Saylor

- 1 small hen (or 5 chicken breasts)
- 3/4 cup cream
- 1 box herb stuffing mix (cornbread)
- 2 1/2 cup broth
- 1 can cream of chicken soup

Cook chicken, remove meat and put in bottom of 9x13 inch baking dish. Mix broth, cream and soup and heat together. Add half stuffing over chicken, then half of broth mixture, then alternate again. Can top with slivered almonds if desired.

Bake at 350° for 40 minutes.

This is good to cook the chicken a day in advance. I do this when I'm going to be busy that day.

Chicken Fingers

Hometown Recipes

- 2 1/2 pounds boneless, skinless chicken
- 1 cup milk
- 1 egg
- 1 cup flour
- Salt and pepper to taste
- 1 cup cooking oil
- 1 stick butter
- 1/4 cup Louisiana hot sauce

Cut chicken into 2-3 inch slices and dip into milk beaten with egg. Then dip into flour seasoned with salt and pepper. Brown in hot oil in a large frying pan. Melt butter in a large baking dish, stir in the hot sauce, place browned chicken fingers in the dish, cover with aluminum foil, and bake at 350° for 30 minutes.

Chicken Pot Pie

General Mills

- 1 2/3 cups frozen mixed vegetables, thawed
- 1 cup cut-up cooked chicken
- 1 10 3/4 oz can condensed cream of chicken soup (I use 2 cans soup)
- 1 cup Bisquick baking mix
- 1/2 cup milk

- 1 egg

Mix vegetables, chicken, and soup in ungreased 9" pie plate

Stir remaining ingredients with fork until blended, pour into pie plate.

Bake at 400° for 30 minutes or until golden brown.

Serves 6

Chicken Pot Pie – Homemade

- 1 lb. boneless, skinless chicken breasts
- 1 16 oz bag of frozen mixed vegetables
- 1 oz. cheddar cheese
- 1 12 oz jar chicken gravy
- 1 pkg crescent rolls

Boil chicken until done. Cook vegetables according to directions on bag, then drain. While vegetables are cooking, tear apart the cooked chicken into small pieces.

Mix the vegetables, chicken, cheese, and gravy together in a bowl. Pour into 9x13 pan (spray pan with nonstick cooking spray). Lay crescent rolls across mixture.

Bake at 350° for 15-19 minutes or until crescent rolls are done.

Chicken Salad

- 2 15 oz cans Tyson premium chicken breasts rinsed and drained
- 2/3 cup JFG mayonnaise or 1/3 cup JFG mayonnaise and 1/3 cup Miracle Whip mayonnaise
- 1/2 cup slivered almonds
- 1 cup red or green seedless grapes, halved
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Mix ingredients together and stir thoroughly. Refrigerate overnight, serve on crackers or croissants.

Chicken Salad

Helen Saylor

- 2 cups chicken cubed small
- ½ cup celery, diced
- ½ cup pecans, chopped
- 10 small sweet Gherkin pickles, diced
- 1 small carrot, diced
- salt
- pepper
- paprika
- mayonnaise

Mix ingredients together and serve on warm finger rolls.

Chicken Tenders

Joyce Cansler

- 6 chicken tenders
- ¾ cup Bisquick
- ¼ cup Cavender's spices
- ½ teaspoon Thyme
- ¼ cup vegetable oil

Pour Bisquick, Cavender's and Thyme in plastic bag. Sprinkle chicken tenders (thawed) with Cavender's spices and place chicken in bag – shake. (Use own judgment on amount of Bisquick and spices. Bisquick mixture needs to coat chicken pieces.)

Fry chicken using vegetable oil and enjoy.

Golden Chicken Nuggets

Helen Saylor

- 3 chicken breasts skinned and boned
- ½ cup flour
- ¾ teaspoon salt
- 2 teaspoon sesame seeds
- 1 egg, slightly beaten
- ½ cup water

Cut chicken into 1x1 ½ inch pieces

Combine remaining ingredients. Dip chicken into batter and sauté in hot oil until golden brown. (about 7-10 minutes.)

Fish

Catfish

Mary Taylor

- fillets of catfish
- cornmeal
- garlic salt
- salt
- pepper
- cayenne pepper

About 15 minutes before frying, sprinkle salt, pepper and cayenne on the fish and let it sit for a few minutes.

Get a handful of yellow cornmeal and add garlic salt to it. Bread the fish with the cornmeal. Shake off excess. Put fish in a skillet heated with oil and cook until done over medium heat. Make sure the skillet is hot.

Crawfish Pies

- 1 lb peeled crawfish tails
- 1 bunch green onions
- ¼ cup flour
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 stick of butter
- 2 T cooking sherry
- salt and pepper to taste
- 12-16 individual pastry shells. Bama brand has 8 to a package. Pre-bake to package directions

Melt butter over medium heat. Sauté chopped onions in melted butter, 5 minutes. Add flour and blend until bubbly. Add soups, do not dilute and cook 5 minutes longer. Add crawfish tails with juice, cooking sherry, salts and peppers. (can use 2 capfuls of Zatarains liquid crab boil instead of salt and pepper.)

Simmer until warm on low heat approximately 5 minutes. Fill pre-baked pastry shells with tins on.

Bake at 350° for 8-10 minutes.

Salmon Squares

- 1 T onions, chopped
- 3 T Crisco
- 4 T flour
- ¼ teaspoon salt
- dash pepper
- 1 cup milk
- 1 cup soft bread crumbs
- 1 can salmon

Cook onion slowly in Crisco until soft. Add flour, salt, and pepper, mix. Add milk and cook until thick. Remove from heat. Combine with salmon and bread crumbs. Put in bread pan and chill.

To fry – slice 1 ½ inch squares – heat additional Crisco to fry in. Dip salmon squares lightly in beaten egg, then in crushed saltine crackers.

Fry for about 3-5 minutes.

Tuna Casserole

Helen Saylor

- ½ can Chinese noodles (3 oz)
- 1 can cream of mushroom soup
- ¼ can light cream
- 2 teaspoons Worcestershire sauce
- 1 6 oz can tuna (chicken may be substituted)
- ¼ lb whole cashew nuts
- 1 cup chopped celery
- ¼ cup chopped onion

Place mixture into buttered casserole. Top with ½ can Chinese noodles.

Bake at 350° for 35 minutes.

Pork

Breaded Pork Chops

Hometown Recipes

- 2 eggs
- 2 T water
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 cup breadcrumbs
- 6-8 ½ inch thick pork chops
- ½ cup cider vinegar
- 4 T cooking oil

Break eggs in a shallow bowl. Whisk in water, ½ teaspoon salt and ½ teaspoon pepper. Pour breadcrumbs in another shallow bowl and season with remaining salt and pepper. Dab moisture from each pork chop with a paper towel. Individually dip pork chops in egg mixture, then coat well with breadcrumbs.

Heat 2 T oil in heavy skillet. Fry half of the pork chops until brown on both sides. Place in shallow baking dish. Repeat with remaining chops and oil. When all fried chops are in the baking dish, pour vinegar into pan.

Bake covered at 350° for 30-40 minutes.

Uncover and bake an additional 10-15 minutes to brown chops.

Serves 4-6

Hanky Pankys

- 1 lb hot sausage
- 1 lb hamburger meat
- 1 lb Velveeta cheese
- ½ teaspoon garlic salt
- 2 teaspoons Worcestershire sauce
- 1 teaspoon pepper
- 1 teaspoon oregano

Brown and drain meat. Add chunks of cheese and melt, stirring together. Add the rest of the ingredients.

Spread on rye bread rounds or very thin bread; cut into quarters. Put on cookie sheet and freeze about 15 minutes. Take out and put in plastic bags and return to freezer. Take out as needed

Bake at 350° for 10 minutes or until hot and bubbly.

Sandwiches

Hot French Cheese Sandwiches

- ½ lb sharp cheddar cheese, grated
- ½ cup margarine or butter, softened
- 2 eggs
- 1 teaspoon garlic salt
- 1 teaspoon onion salt
- 16 slices of bread

Blend cheese with margarine. Add eggs and salts.
Whip until creamy.

Spread on one slice of bread, place another slice on top and spread with cheese mixture. Sprinkle with paprika.

Bake at 400° for 10 minutes.

Desserts

Brownies

Butterscotch Brownies

Hometown Recipes

- ¼ cup butter, melted
- 1 cup brown sugar
- 1 egg
- ¾ cup flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon vanilla
- ½ cup pecans, chopped

Mix butter, sugar and egg together in a medium-size bowl. Mix together flour, baking powder and salt. Add to the butter mixture. Stir in the vanilla and pecans; then spoon into a well greased 8x8 inch baking pan.

Bake at 350° for 25 minutes.

Buttermilk Brownie Cake

Hometown Recipes

- 2 cups granulated sugar
- 2 cups all purpose flour
- ¼ cup cocoa powder
- ½ cup vegetable oil
- ½ cup butter
- ½ cup reduced fat buttermilk
- 1 teaspoon baking soda
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract

Grease a 10x15 inch baking pan.

Combine granulated sugar, flour, and cocoa; mix well.

Combine 1 cup water with oil and butter in a medium saucepan., Bring to a boil; add to flour mixture and mix well. Add buttermilk, baking

soda, eggs and vanilla. Beat well by hand and pour into pans.

Bake at 400° for 20-25 minutes until a wooden pick inserted in the center comes out almost clean. Cool completely on wire racks.

Frosting:

- ½ cup butter
- ¼ cup cocoa powder
- 1/3 cup reduced fat buttermilk
- 1 lb box confectioner's sugar
- 1 teaspoon vanilla extract

Combine butter, cocoa, and buttermilk in a saucepan; bring to a boil. Remove from heat. Gradually beat in confectioners' sugar and vanilla with a mixer at low speed.

Spread evenly over cooled brownies.

Serves 48

Peanut Butter Bars

- ½ cup peanut butter
- ½ cup margarine
- 1 ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup flour, self-rising

Grease and flour a 9x13x2 inch pan. Melt peanut butter and margarine in a bowl over hot water. Add remaining ingredients Stir until blended.

Bake at 350° for 25-30 minutes. Cool and cut into squares.

Yield: 2 dozen squares.

Pumpkin Brownies

- 1 15 oz can pure pumpkin
- 1 cup vegetable oil
- 4 eggs
- 2 cups sugar
- 2 cups plain flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon pumpkin pie spice
- ½ teaspoon salt
- ¼ teaspoon nutmeg

Beat together eggs, oil, pumpkin and sugar, Sift together rest of ingredients and add to pumpkin mixture. Pour into greased and floured 9x13 inch baking dish.

Bake at 350° for 30-33 minutes or until center springs back when lightly touched.

Icing:

- 1 8 oz pkg softened cream cheese
- ½ stick margarine softened
- 1 box powdered sugar
- 1 teaspoon vanilla

Beat until smooth spread on brownies. Sprinkle nuts on top if desired.

Cakes

Apple Cake

Carolyn Rhea

- 1 ½ cups sugar
- 1 ¼ cups corn oil
- 3 eggs
- 1 teaspoon vanilla
- 3 cups all purpose flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- ½ teaspoon salt

Mix above ingredients together just until combined.

- 2 Granny Smith apples, chopped
- ½ cup shredded coconut
- ½ cup walnuts

Stir in by hand and pour into greased and floured bundt pan.

Bake at 325° for 50-60 minutes.

Topping:

- ½ cup buttermilk
- ¼ cup sugar
- 2 T butter
- ½ teaspoon soda

When cake is done, let cool in pan 5 minutes. Prick holes with a toothpick and pour syrup over cake. Leave in pan until cool and remove.

Apple Cake - Fresh

Hometown Recipe

- 1 ¾ cups granulated sugar
- 3 eggs
- 1 cup vegetable oil
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- 2 cups peeled and chopped apples
- 1 cup chopped walnuts

Grease and flour a 9x13 inch baking dish. Beat sugar, eggs and oil together with a mixer until well blended. Mix in flour, baking soda, cinnamon, and salt. Stir in apples and walnuts, mix well. Pour into baking dish.

Bake at 350° for 50-55 minutes. Let cool before icing.

To prepare frosting, mix butter, sugar, cream cheese and vanilla. Spread on cooled cake.

Serves 20.

Apple Cake with Caramel Glaze

Hometown Recipes

- ¼ cup cinnamon-sugar mixture
- 4 apples, chopped small
- 3 eggs
- 1 cup vegetable oil
- 2 cups all purpose flour
- 2 cups sugar
- ½ teaspoon baking soda
- 1 teaspoon cinnamon

Grease a Bundt or tube pan and coat with cinnamon sugar mixture. Mix apples, eggs and oil with an electric mixer. Add flour, sugar; baking soda and cinnamon; mix well. Pour into pan.

Bake at 350° for 1 hour or until a toothpick inserted in center comes out clean. Allow cake to rest in pan for at least 10 minutes; invert onto a cake plate.

Glaze:

- 2 T butter
- ½ cup firmly packed light brown sugar
- 2 T milk

Combine butter, brown sugar and milk in a medium saucepan. Bring to a boil and cook for 1 minute. Spoon over cake. Allow to cool before serving.

Apple Crunch

Hometown Recipes

- 6 large apples, peeled, cored and thinly sliced
- ½ cup granulated sugar
- ½ teaspoon nutmeg or cinnamon
- 1 cup all purpose flour
- 1 cup brown sugar
- ½ cup butter

Grease an 8 inch square baking pan.

Spread apples in pan. Top with granulated sugar and sprinkle with nutmeg or cinnamon.

Mix together flour and brown sugar. Cut in butter using a pastry cutter or your fingers until mixture resembles coarse meal. Spread over apples

Bake at 325° for 1 hour.

Serves 6-8.

Banana Nut Cake

Hometown Recipes

- 2 ¼ cups sugar
- ¾ cup solid vegetable shortening\
- 1 ½ cups mashed ripe banana (3 bananas)
- 3 eggs
- 1 ½ teaspoon vanilla extract
- 3 cups all purpose flour
- 1 teaspoon salt
- 1 ½ teaspoons baking powder
- 1 ¼ teaspoons baking soda
- 1 cup buttermilk
- 1 ½ cups chopped pecans

Spray 3 9 inch cake pans with cooking spray.

Cream sugar and shortening together with an electric mixer. Add mashed bananas, eggs and vanilla extract. Mix well.

In a small bowl, combine flour, salt, baking powder and baking soda. Add to banana mixture alternately with buttermilk. Beat 3 minutes on medium speed. Stir in pecans. Pour batter into pans.

Bake at 350° for 30 minutes.

Frosting:

- 1 cup mashed ripe banana (2 bananas)
- 3 T butter, softened
- 2 cups confectioner's sugar
- 1 ½ cups chopped pecans

Beat together mashed bananas, butter and confectioner's sugar. Add additional confectioner's sugar as needed to achieve spreading consistency. Stir in pecans.

Spread frosting on top of one layer, top with cake layer, frost top of that layer, top with final layer and frost top and sides.

Blackberry Cake

American Profile

- 1 cup vegetable shortening
- 3 eggs
- 2 cups sugar
- 1 cup blackberries, fresh or frozen
- 1 cup buttermilk
- 1 teaspoon baking soda
- 3 cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves

Grease and flour two 9 inch round cake pans.

Cream shortening, eggs and sugar with a mixer at medium speed. Add blackberries.

Mix buttermilk and baking soda in a small bowl. Combine flour, salt, nutmeg, cinnamon and cloves in a large bowl; mix well

Add buttermilk mixture and dry ingredients alternately to creamed mixture; beat well. Pour into cake pans.

Bake at 350° for 30-40 minutes until a wooden toothpick inserted in the center comes out almost clean. Do not over bake.

Cool on a wire rack.

Serves 12.

Butter cream Frosting

- 1 stick butter, softened
- 3 T milk
- 3 cups confectioner's sugar
- 1 teaspoon vanilla extract
- food coloring if desired

Place butter and milk in mixing bowl. Lace 2 cups of the confectioner's sugar into sifter and then sift it directly into bowl with butter – mix well with electric mixer. Sift remaining confectioner's sugar into bowl. Scrape the sides and bottom of the bowl with rubber spatula; add vanilla and beat frosting to fluffy. Scrape sides and bottom of the bowl again. Add food coloring as desired.

Use at once or refrigerate up to 3 days or freeze for 1 month. Bring back to room temperature and stir well before using.

Makes 2 cups.

For citrus instead of milk use 3 T fresh lemon, lime or orange juice. Can add 1 teaspoon of grated citrus zest.

For pineapple use 3 T unsweetened canned pineapple juice. Use only ½ teaspoon vanilla.

For mint omit vanilla and use 1 teaspoon peppermint extract, tint with green food coloring.

For cinnamon add 1 teaspoon ground cinnamon along with vanilla.

For almond use 2 teaspoons pure almond extract instead of vanilla.

For coffee omit milk and use 3 T very strong coffee. (Refrigerated or at room temperature. DO NOT USE HOT COFFEE.)

Calvin's Smiley Cake

Hometown Recipes

- 1 box German chocolate cake mix
- 1 12 oz jar caramel topping
- 1 can sweetened condensed milk
- 1 8 oz tub whipped topping, thawed
- Heath Toffee Bits, or Heath bars, chopped

Prepare cake mix according to package instructions. Pour into a 9x13 inch pan.

Bake at 350° for ___ minutes.

While still hot, poke holes in the cake with the handle of a wooden spoon. Mix together caramel sauce and sweetened condensed milk.

Pour evenly over cake. Allow cake to cool. Spread whipped topping evenly over top of cake and sprinkle generously with toffee bits. Store in the refrigerator until ready to serve.

Caramel Frosting

Lois Miller

- 2 ¼ cups firmly packed light brown sugar
- 1 cup canned milk
- 1/3 cup butter or margarine
- few grains salt
- 1 teaspoon vanilla

Combine sugar, milk, butter and salt in sauce pan. Bring to boiling point. Boil while stirring constantly until a small amount forms a soft ball when dropped in cold water. Remove from heat and cool to lukewarm [110 degrees]. Add vanilla, beat until creamy and of right consistency for spreading. Makes enough to fill and frost three 9 inch layers.

Cherry Coffeecake

Hometown Recipes

- 1 egg
- Milk
- 1 stick margarine, softened
- 1 cup sugar
- 2 cups flour
- 2 teaspoons baking powder
- 2 21 oz cans cherry pie filling
- Topping:
- 1 cup flour
- 1 cup sugar
- 1 stick margarine, softened
- ½ cup chopped nuts (optional)

Place egg in measuring cup and add enough milk to make one cup. Mix dry ingredients with margarine, then mix all with milk mixture.

Pour into 9x13 inch pan. On top of batter, pour cherry pie filling.

For topping, mix flour, sugar, and margarine until crumbly. Add nuts, if desired. Spread crumbs over top of cherries.

Bake at 350° for 40 minutes or until lightly browned.

Serve warm or cold.

Chocolate Cake Mix

- 1 6 oz cup sour cream
- 3 eggs
- 10 Reese cups
- 1/3 cup peanut butter
- 1/3 cup milk chocolate candy bars
- salted peanuts, optional

Mix sour cream and eggs together with mixer.

Spoon 12 serving spoons into bottom of greased bundt pan.

Put Reese cups in a line around on top of batter. Add rest of batter.

Bake at 350° for 30-35 minutes.

Turn cake out on plate.

Melt peanut butter and drizzle around on cake.

Melt candy bars and drizzle around on cake,.

Put peanuts on cake if desired.

Chocolate Cherry Bars

Carolyn Rhea

- 1 box chocolate cake mix
- 1 21 oz can cherry pie filling
- 1 teaspoon almond favoring
- 2 eggs

Combine in a large bowl.

Bake at ___° for 25-30 minutes. Cool in pan.

Topping:

- 1 cup sugar
- 1/3 cup milk
- 5 T butter
- 1 cup chocolate chips

Combine in a sauce-pan and boil one minute, stirring constantly. Remove from heat and add chocolate chips. Stir until smooth and spread over cake.

Carolyn said use this icing:

- 1 box powdered sugar
- 1 stick margarine
- 1 teaspoon vanilla
- ½ cup cocoa
- 6 T evaporated milk

Heat in top double boiler until well mixed Remove from heat and stir until thick enough to spread. Pour over top and sides of cake.

Chocolate Earthquake Cake

Hometown Recipes

- 1 box German Chocolate cake mix
- 1 3.5 oz can sweetened flaked coconut
- 1 cup chopped nuts
- ¼ cup margarine
- 8 oz cream cheese, softened
- 1 16 oz box powdered sugar

Prepare cake batter according to package instructions.

Grease 9x12 inch baking pan. Cover the bottom of the pan with the nuts and coconut. Pour cake batter on top. Melt margarine in a bowl. Add the cream cheese and powdered sugar. Stir to blend. Spoon over unbaked batter.

Bake at 350° for 40-42 minutes.

You can't test for doneness with this sticky cake. The icing sinks to the bottom while baking and makes a gooey white ribbon throughout.

Chocolate Mound Cake

Carolyn Rhea

- 1 chocolate cake mix
- 1 cup sugar
- 1 cup evaporated milk
- 1 stick margarine
- 20 large marshmallows
- 1 14 oz bag coconut

Make and bake cake to mix directions and let cool. Split to make 4 layers.

Bring to a boil sugar, milk, and margarine. Simmer 10 minutes. Remove from heat and add marshmallows. Stir until melted. Add coconut and let cool. Spread between cake layers and on top.

Topping:

- 1 box powdered sugar
- 1 stick margarine
- 1 teaspoon vanilla
- ½ cup cocoa
- 6 T evaporated milk

Heat in top of double boiler until well mixed. Remove from heat and stir until thick enough to spread. Pour over top and sides of cake.

Coconut Bundt Cake

- 4 eggs
- 2 cups sugar
- 1 cup oil
- 2 teaspoons coconut extract
- 4 cups all purpose flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- 1 cup buttermilk
- 1 cup coconut
- 1 cup nuts (black walnuts)

Combine eggs, sugar, oil, and extract, set aside.

Combine flour, salt and baking powder, set aside.

Combine buttermilk, coconut, and nuts. Alternately mix together the egg mixture, flour mixture and buttermilk mixture. Pour into a greased bundt pan.

Bake at 350° for 60-70 minutes.

Leave cake in pan.

Topping:

- 1 cup sugar
- ½ cup water
- 2 T butter
- 1 teaspoon coconut extract

Boil for 5 minutes and add coconut extract. Pour over hot cake and set for 4-5 hours.

Coconut Frosting

- 2 cups sugar
- 8 oz sour cream
- 2 cups coconut
- 8 oz Cool Whip

Beat all together for 10 minutes.

Cream Cheese Frosting:

- 12 oz cream cheese, softened
- 6 T butter, softened
- 24 oz confectioner's sugar
- 1 ½ teaspoons vanilla extract
- ¾ cup chopped pecans, toasted if desired

Combine cream cheese and butter; beat with a mixer at medium speed until smooth. Reduce speed to low; blend in confectioner's sugar and vanilla. Spread frosting between layers, on sides and on top of cake. Sprinkle pecans on top. Store in the refrigerator.

Fruit Cocktail Cake

Georgia Kate Cansler

- 2 cups plain flour
- 1 ½ teaspoon soda
- 2 ½ cup sugar
- 1 #303 can fruit cocktail
- 2 eggs

Combine ingredients.

Bake at 350° for 45 minutes.

Topping:

- 1 cup sugar
- 1 teaspoon vanilla
- 1 stick margarine or butter
- 2/3 cup evaporated milk

Cook 3 minutes and pour over warm cake.

Makes a very moist rich dessert.

Georgia Cornbread Cake

Hometown Recipes

- 1 cup sugar
- 1 cup brown sugar
- 4 eggs, beaten
- 1 cup vegetable oil
- 1 ½ cups self rising flour
- 1 teaspoon vanilla extract
- 2 cups pecans, chopped very fine

Lightly grease and flour a 9x13 inch baking dish. Stir together sugar, brown sugar, eggs and oil in a medium bowl until smooth. Stir in flour and vanilla. Add pecans and stir until evenly mixed. Spoon into prepared pan.

Bake at 350° for 30-35 minutes.

Glazed Fruit Fudge Cake

Southern Lady

- 1 cup cocoa
- 1 ½ cups boiling water
- 3 large eggs
- 1 ½ teaspoons vanilla extract
- 3 cups sifted cake flour
- 2 cups firmly packed light brown sugar
- 1 ¼ teaspoons baking soda
- ¾ teaspoon salt
- 1 cup unsalted butter, softened
- ¼- ½ cup raspberry preserves

Grease the bottom and sides of three 8 inch cake pans. Line bottoms with parchment paper, then grease again and dust with flour. Set aside.

In a medium bowl, whisk together cocoa and boiling water until smooth. Let cool to room temperature.

In another bowl, lightly combine eggs, ¼ of cocoa mixture, and vanilla.

In a large mixing bowl with an electric mixer, combine remaining dry ingredients and mix on low speed for 30 seconds. Add butter and remainder of cocoa mixture. Mix on low speed until dry ingredients are moistened. Increase to medium speed (high speed if your using a hand mixer) and beat for 1½ minutes. Scrape down sides of the bowl. Gradually add egg mixture in 3 batches, beating for 20 seconds after each addition. Scrape down sides.

Divide batter among prepared pans and smooth surface with a spatula.

Bake at 350° for 25-30 minutes or until a tester inserted in the center comes out clean. Let cakes cool in the pans for 10 minutes. Invert onto wire racks, and let layers cool completely before wrapping tightly in plastic wrap.

For best results, refrigerate layers for 1 hour before icing. Cake layers can be baked ahead and frozen; let thaw completely in refrigerator before icing.

Spread raspberry preserves between cake layers, and ice sides and top of cake with White Chocolate Butter cream Icing (recipe follows). Decorate top

and base of cake with Glazed Fruit Topping (recipe follows).

White Chocolate Butter cream Icing:

- 2 8 oz pkgs cream cheese, softened
- 12 oz white chocolate, melted and cooled
- ½ cup (1 stick) unsalted butter, softened
- 2 T freshly squeezed lemon juice

In a mixing bowl with an electric mixer, beat cream cheese until smooth and creamy. Gradually add cooled chocolate and beat until smoothly incorporated. Beat in butter and lemon juice. Reheat at room temperature to ensure smoothness before frosting cake.

Icing can be made ahead and stored in the refrigerator for up to 2 weeks or in the freezer for up to 2 months. Before using, let icing come to room temperature and beat again.

Glazed Fruit Topping:

- 2 cups water
- 1 cup sugar
- 1 orange, sliced crossways into ¼ inch slices
- 1 cup fresh pineapple chunks
- 1 cup dried cranberries
- 1 cup dried apricots
- ¾ cup dried cherries
- 1 cup walnuts

In a large saucepan, slowly heat water and sugar until sugar dissolves. Divide syrup between two medium saucepans. Place orange slices in one pan and remaining fruit and walnuts in the other pan. For oranges, reduce heat and simmer for 45 minutes. Turn oranges over and simmer another 30 minutes or until translucent. For remaining fruit and walnuts, simmer for 35 minutes, taking care not to overheat. Drain fruit and remove from pan; place on wax paper to cool.

Note: Candied fruit will be glossy and tacky when complete. This can be done two days in advance of decorating cake. Store in a covered container until ready to decorate.

Ice Cream Cake

Bertta Hopson

- 3 pkgs Ritz crackers, crushed
- ¼ cup sugar
- 1 stick melted butter
- ½ gallon softened ice cream
- 2 boxes instant Jell-O pudding
- 1 16 oz carton Cool Whip

Press in sheet cake pan.

Mix ice cream with Jell-O pudding. Put on top of crackers and top with Cool Whip.

Chill until ready to eat.

Italian Cake

Lucille Canslor

- 1 stick butter or margarine
- ½ cup Crisco
- 2 cup sugar
- 5 egg yolks
- 2 cups flour
- 1 teaspoon baking soda
- 1 cup buttermilk
- 1 teaspoon vanilla
- 1 small can coconut
- 1 cup pecans
- 5 egg whites

Cream margarine and Crisco. Add sugar and beat well. Add egg yolks one at a time. Sift flour with soda. Add alternately with buttermilk. Add vanilla, coconut and pecans. Fold in beaten egg whites. Pour into 3 greased and floured 9 inch cake pans.

Bake at 350° for 45 minutes.

Use cream cheese frosting.

Italian Cream Cake

American Profile – Azalea Stephens

- 1 cup buttermilk
- 1 teaspoon baking soda
- 5 eggs, separated
- 2 cups granulated sugar
- ½ cup butter, softened
- ½ cup vegetable shortening

- 2 cups all purpose flour
- 1 teaspoon vanilla extract
- 1 3 oz can sweetened coconut

Grease 3 9 inch cake pans and line with wax paper.

Combine buttermilk and baking soda; mix well. Beat egg whites with a mixer at high speed until stiff.

Combine granulated sugar, butter and shortening; beat with a mixer at medium speed until light. Add egg yolks, one at a time, beating well. Add buttermilk mixture alternately with flour. Stir in vanilla. Fold in egg whites. Stir in coconut. Pour into pans.

Bake at 350° for 18-20 minutes until a wooden toothpick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes. Remove from pans and cool completely on a wire rack.

Frosting:

- 12 oz cream cheese, softened
- 6 T butter, softened
- 24 oz confectioner's sugar
- 1 ½ teaspoons vanilla extract
- ¾ cup chopped pecans, toasted if desired

Combine cream cheese and butter; beat with a mixer at medium speed until smooth. Reduce speed to low; blend in confectioner's sugar and vanilla. Spread frosting between layers, on sides and on top of cake. Sprinkle pecans on top. Store in the refrigerator.

Serves 24

Layer Cake

Hometown Recipes

- 3 ½ cups flour
- 1 teaspoon baking powder
- 4 egg whites
- 2 cups sugar
- ½ cup butter, softened
- 1 cup milk

Mix flour and baking powder in a bowl and set aside. Then beat egg whites, butter; and sugar in another bowl. Add flour mixture and milk alternately to egg mixture, mixing well. Pour into two greased 8 ½ inch round pans.

Bake at ___° for 30 minutes.

Top with your favorite frosting.

Oatmeal Cake

Hometown Recipes

- 1 cup old fashioned rolled oats
- 1 cup boiling water
- ½ cup margarine
- 1 ½ cups brown sugar
- 2 eggs
- 1 cup flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon vanilla
- ½ cup chopped nuts (optional)

Combine oats and water and let stand while mixing the rest of the cake. Using an electric mixer, cream margarine and brown sugar in a large bowl. Add eggs and beat well. Sift together flour, soda, baking powder, and salt and add to egg mixture. Add vanilla, oats mixture, and nuts, if desired. Pour into a greased 9x9 inch or 7x11 inch pan.

Bake at 350° for 30-40 minutes.

Cool and frost with penuche frosting.

Penuche Frosting:

- ¼ cup butter or margarine
- ¾ cup brown sugar
- ¼ cup cream or milk
- 2 ½ - 3 cups confectioner's sugar, sifted

In a saucepan, melt butter and sugar, stirring constantly over medium heat. Add cream slowly, cooking and stirring until boiling. Remove from heat and stir in confectioner's sugar until it is the right consistency to spread on cake. Decorate with nuts, if desired.

Old Fashioned Jam Cake

Hometown Recipes

- 3 cups self-rising flour
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg,
- 1 teaspoon cloves
- 1 teaspoon allspice
- 2 cups granulated sugar
- 1 cup butter, softened
- 1 cup blackberry jam
- 1 cup raspberry jam
- 4 eggs
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 cup chopped pecans, optional

Sift flour and spices into a large bowl. Stir in sugar. Add butter, jams, eggs, milk and vanilla; beat with a mixer at medium speed until smooth, about 2 minutes. Stir in nuts. Divide batter among pans.

Bake at 350° for 18-23 minutes until a wooden toothpick inserted near the center comes out clean.

Cool in pans on a wire rack 10 minutes. Remove cake from pans and cool completely on a wire rack.

Caramel Icing:

- 2 cups light brown sugar, packed
- ½ cup milk
- 8 teaspoons butter
- 1/8 teaspoon salt
- 4 cups confectioner's sugar
- 1 cup chopped pecans, optional

Combine brown sugar, milk, butter and salt in a large saucepan. Bring to a boil over medium heat, stirring constantly. Remove from heat and add confectioner's sugar. If the icing is too thick, add a little milk. Stir in nuts, if using. Spread over one cake layer. Top with second layer; ice top. Top with third layer; ice top.

Serves 12-16.

Old Fashioned Orange Layer Cake

American Profile

- 2 cups granulated sugar
- 1 cup unsalted butter, softened
- 5 eggs, at room temperature
- 1 T grated orange rind
- ½ cup fresh orange juice
- 2 ½ cups self rising flour
- 1 cup 2% reduced fat milk

Grease and flour two 9 inch round cake pans.

Combine sugar and butter; cream with a mixer at medium high speed. Add eggs and orange rind; blend well. Reduce speed to low and beat in orange juice. Add flour alternately with milk, beat well. Pour into pans.

Bake at 350° for 22-25 minutes until a wooden toothpick inserted in the center comes out clean. Cool in pans 15 minutes. Remove from pans and cool completely on wire racks.

Icing:

- ¼ cup unsalted butter, softened
- 1 T grated orange rind
- 1/3 cup fresh orange juice
- 1 lb pkg confectioner's sugar

Combine butter, orange rind, orange juice and half of the confectioner's sugar. Using a mixer at low speed, beat until well blended.

Gradually add remaining sugar; beat until smooth. Spread about ¾ cup icing on top of one layer. Place second layer on top. Spread remaining icing in a thin layer over top and sides.

Serves 20.

Peach Pound Cake

Hometown Recipes

- 1 cup butter, softened
- 2 cups granulated sugar
- 6 eggs
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 3 cups all purpose flour
- ¼ teaspoon baking soda

- ¼ teaspoon salt
- ½ cup sour cream
- 3 cups diced peaches (fresh or frozen that have been thawed and drained)
- confectioner's sugar

Grease and flour a 10 inch fluted tube pan. Cream together butter and granulated sugar in a large bowl. When light and fluffy add eggs one at a time, beating after each addition. Stir in almond and vanilla extracts. In a separate bowl, combine flour, baking soda and salt. Add flour mixture alternately with sour cream to creamed butter mixture. Fold in peaches. Do not over stir. Spoon into pan.

Bake at 350° for 50-65 minutes or until a toothpick inserted in the center comes out clean.

Cool 15 minutes before inverting onto plate. Dust with confectioner's sugar.

Serves 12-14.

Pig Eatin' Cake

American Profile

- 1 18 oz box Duncan Hines Golden Butter Recipe cake mix
- 1 8 oz can mandarin oranges with juice
- 3 eggs
- ½ cup oil or margarine
- 1 16 oz container non dairy whipped topping
- 1 box instant vanilla pudding
- 1 16 oz can crushed pineapple, drained

Pistachio Cake

Hometown Recipes

- 1 box white cake mix
- 4 eggs
- 1 cup water
- 1 cup cooking oil
- 2 small packages of instant pistachio pudding

Combine cake mix, eggs, water, oil, and packages of pudding and mix well according to cake package instructions. Pour batter into a non-stick or greased cake pan.

Bake at 275° for 10 minutes; then at 300° for 10 minutes; then at 325° for 35 minutes.

The cake will be done when a knife pushed into the center, comes out clean.

Topping:

- 1 small package of instant pistachio pudding
- 1 10 oz container Cool Whip

Spread on cooled cake, and refrigerate.

Plum Good Cake

- 2 cups self rising flour
- 2 cups sugar
- 1 cup oil
- 1 cups chopped pecans
- 4 eggs
- 2 small jars plum baby food
- 2 teaspoons cinnamon
- 1 teaspoon vanilla

Combine all ingredients and pour into greased and floured bundt pan.

Bake at 300° for 1 hour.

Pockets of Lemon Cake

- 1 Pillsbury Moist Supreme White cake mix
- 1 ¼ cup water
- ¼ cup oil
- 3 egg whites
- 1 15.75 oz can of lemon pie filling

Combine cake mix, water, oil, and egg whites. Pour into 9x13 inch pan.

Drop pie filling by teaspoonfuls evenly onto batter.

Bake at 350° for 30-40 minutes.

Cool completely.

Topping:

- 1 Pillsbury Creamy Supreme Lemon Crème frosting
- 1 8 oz whipped topping

Combine frosting and whipped topping. Blend well and spread over cooled cake.

Pumpkin Pie Cake

Carole Cobble

- 3 eggs, large
- 1 15 oz can pumpkin (Not pumpkin pie mix)
- ¾ cup sugar
- 4 teaspoons pumpkin pie spice
- 1 12 oz can evaporated milk
- 1 18.25 pkg Betty Crocker Butter Recipe Yellow cake mix
- 1 cup pecans, chopped
- ¾ cup butter, melted

Grease a 9x13 inch baking dish

In a large bowl whisk eggs, pumpkin, sugar and pumpkin pie spice; stir until smooth. Add evaporated milk and stir to blend. Pour into prepared pan. Sprinkle cake mix over top and then spread chopped pecans, Drizzle melted butter over top.

Bake at 350° for 45-55 minutes until knife inserted in center comes out clean. Cool completely to serve.

Pumpkin Cake

- 4 eggs
- 2 cup flour, plain
- 2 cup sugar
- 1 can pumpkin
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1 cup Wesson oil
- 2 teaspoon cinnamon
- 2 teaspoon soda

Cream sugar and eggs, add pumpkin, Wesson oil, and vanilla mix well.

Sift flour, cinnamon, soda, salt and add to mixture.

Mix together and put in pan.

Bake at 350° until cake springs back.

Cream Cheese icing:

- 1 stick butter
- 1 8 oz cream cheese, softened
- 1 box powdered sugar
- 1 teaspoon vanilla
- 1 cup pecans, crushed fine

Mix well – spread on cake or cupcakes.

Pumpkin Dump Cake

Hometown Recipes

- 1 29 oz can pure pumpkin
- 1 12oz can evaporated milk
- 3 eggs
- 1 cup sugar
- 1 teaspoon salt
- 3 teaspoons cinnamon
- 1 box yellow cake mix
- 1 cup chopped pecans
- ¾ cup melted margarine

Mix first six ingredients until well blended, and pour batter into a 9x13 inch greased pan., Sprinkle cake mix on top, and the cover with pecans, pour melted margarine over top.

Bake at 350° for 50 minutes.

Special Strawberry Cake

Shirley Keys

- 1 box strawberry cake mix
- Bake as directed on box.

- 1 box strawberry Jell-O
- 1 cup sweetened strawberries

Mix Jell-O with 1 cup hot water, dissolve well and add strawberries. When cake comes out of oven punch holes in cake, pour strawberry mixture over hot cake. Put lid over cake and refrigerate.

Topping:

- 1 box vanilla instant pudding
- 1 cup milk
- 1 small container Cool Whip

Mix pudding and milk, set aside 1 minute, then mix in Cool Whip. Mix well, spread on cake next day.

Keep cold.

Swedish Nut Cake

Hometown Recipes

- 2 cups sugar
- 2 cups flour
- 2 eggs
- ½ teaspoon baking soda
- 1 20 oz can crushed pineapple (including juice)
- ½ cup chopped nuts

Mix sugar, flour, eggs, soda, pineapple, and juice in a mixing bowl. Add ½ cup nuts and pour into a 9x12x2 inch greased baking pan.

Bake at 350° for 40 minutes.

Frosting:

- 1 cup brown sugar
 - ½ stick margarine, softened
 - 1 8 oz pkg cream cheese, softened
- Nuts for topping

Mix brown sugar, margarine, and cream cheese in a bowl. Spread on cake while it is hot. Sprinkle with nuts.

Ugly Duckling Cake

- 1 pkg yellow cake mix (2 layer size)
- 2 eggs
- ½ cup butter or margarine
- ½ cup granulated sugar
- 1 16 oz can fruit cocktail
- 2 1/3 cup coconut
- ½ cup brown sugar, firmly packed
- ½ cup evaporated milk

Combine cake mix, fruit cocktail with syrup, 1 cup of the coconut, and the eggs in a large mixer bowl. Blend, then beat at medium speed for 2 minutes.

Pour into greased 9x13 inch pan. Sprinkle with brown sugar.

Bake at 325° for 45 minutes.

Bring butter, sugar, and milk to a boil in saucepan; boil for 2 minutes. Remove from heat; stir in remaining coconut.

Spoon over hot cake in pan.

Serve warm or cool.

White Chocolate Butter cream Icing:

- 2 8 oz pkgs cream cheese, softened
- 12 oz white chocolate, melted and cooled
- ½ cup (1 stick) unsalted butter, softened
- 2 T freshly squeezed lemon juice

In a mixing bowl with an electric mixer, beat cream cheese until smooth and creamy. Gradually add cooled chocolate and beat until smoothly incorporated. Beat in butter and lemon juice. Reheat at room temperature to ensure smoothness before frosting cake.

Icing can be made ahead and stored in the refrigerator for up to 2 weeks or in the freezer for up to 2 months. Before using, let icing come to room temperature and beat again.

Zucchini Squash Cake

- 4 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 2 cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 2 teaspoon baking powder
- crushed pineapple
- 1 cup chopped walnuts
- 2 teaspoon vanilla
- 2 cups grated raw unpeeled zucchini (squeezed in paper towel)

In a large mixing bowl, beat eggs and sugar until light colored. Add vegetable oil, beat until blended.

In a separate bowl, sift together the flour, salt, soda, cinnamon and baking powder.

Add dry ingredients to egg mixture and beat for 2 minutes, stir in crushed pineapple, well drained. Add walnuts, vanilla and zucchini and mix thoroughly.

Pour into greased and floured tube pan.

Bake at 350° for 1 hour and 20 minutes.

Topping:

- 1 cup confectioner's sugar
- 1 T milk

When cake is done, blend topping ingredients and pour over cake.

Candy

Black Walnut Chocolate Fudge

Lois Miller

- 4 ½ cup sugar
- 1 10 oz bag tiny marshmallows
- 1 12 oz pkg, semi-sweet chocolate chips
- 2 cups walnuts
- 1 13 oz can evaporated milk (or 12 oz)
- 2 sticks solid margarine (not low fat)
- 1 tsp vanilla

In a large pan mix sugar, milk, and margarine, bring to a boil. Cook and stir over medium heat to soft ball stage. Remove from heat, stir in chips, marshmallows and vanilla; beat until marshmallows and chips melt, put in nuts, pour into a buttered pan 15 x10 x1 in deep. Cool and cut into squares, makes about 70 pieces

Buckeyes

Dorothy Marshall

- 1 12 oz pkg semi sweet chocolate chips
- 1 lb confectioner's sugar
- ¼ piece paraffin wax
- ¼ teaspoon vanilla extract
- 1 18 oz jar smooth peanut butter
- ½ - 1 cup butter or margarine, softened

Mix confectioners sugar, peanut butter; vanilla, and margarine in a bowl. Roll out bite size ball of b mixture and place on was paper-covered cookie sheet. Place in freezer to set.

Melt chocolate chips and ¼ bar of paraffin in a double boiler. After PPB balls have set, use a toothpick, and dip balls ¾ way into melted chocolate.

Put back onto waxed paper and put aside to set. Candy balls will look like buckeyes, hence the name.

Crock Pot Candy

- 1 bar Bakers German Chocolate
- 12 oz semi sweet chocolate chips
- 24 oz white almond bark
- 24 oz dark almond bark
- 1 16 oz jar unsalted dry roasted peanuts
- 1 16 oz jar salted dry roasted peanuts

Put all chocolate in crock pot and pour nuts on top. Cook 3 hours on low. DON'T STIR during this time.

After 3 hours, stir and spoon out on wax paper.

Mounds Candy

- 1 cup Eagle Brand milk
- 3 sticks margarine
- 1 16 oz. pkg coconut
- 1 ½ boxes powdered sugar

Chocolate:

- 24 oz. chocolate chips
- ¼ lb. paraffin

Melt in double boiler.

Heat margarine and add milk to melt. Add coconut and sugar. Pour onto cookie sheet (I used Pyrex baking dishes) and refrigerate until stiff. Cut into bars and dip into chocolate.

Peanut Butter Candy

Wilma Mongol

- 3 cups sugar
- ¾ cup margarine
- 7.9 jar marshmallow cream
- 2/3 cup canned milk
- 1 cup peanut butter
- 1 teaspoon vanilla

Put in pot and bring to a boil. Boil for 5 minutes stirring continuously. Remove from heat and add peanut butter, marshmallow cream and vanilla.

Stir real good and place in 9x13 inch pan. Cool to room temperature.

Hidden Kisses

Kellie Shelton

- 1 can biscuits
- 1 bag of Hershey Kisses of your choice
- 1 large pot of hot oil
- 1 box of powdered sugar

Roll biscuits to enlarge, cut into 4 sections. Wrap biscuit section around Kiss and drop into hot oil. Remove when slightly brown. Coat with powdered sugar.

Novaks

Mike Hope

- ¼ cup Hershey's cocoa
- 3 cups sugar
- 1 stick butter
- 1 cup milk
- ½ cup peanut butter
- 2 ½ cups oatmeal
vanilla

Mix cocoa, sugar, butter, and milk together and bring to a boil (about 2 minutes). Remove from heat and add peanut butter, oatmeal and vanilla.

Mix well and spoon onto wax paper.

Cheesecake

Banana Cheesecake Pudding

Hometown Recipes

- 1 14 oz can sweetened condensed milk
- 2 cups cold water
- 2 3 ½ oz pkgs instant cheesecake pudding mix
- 2 cups whipping cream, whipped
- ¼ cup sugar
- 1 teaspoon vanilla
- 1 box vanilla wafers
- 3 or 4bananas, sliced

In a large bowl, combine the sweetened condensed milk and water. Add pudding mix and beat until well blended. Chill for 5-10 minutes, or until pudding begins to set. Fold in the whipped cream, sugar and vanilla. Spoon a layer of pudding mixture into a large serving bowl. Follow with layers of vanilla wafers and banana slices. Repeat layering process three times, ending with the pudding mixture on top. Chill.

Baked Custard

Hometown Recipes

- 3 eggs, beaten
- ½ cup sugar
- 3 cups milk
- ½ teaspoon ground nutmeg

Mix eggs, milk and sugar in a medium size bowl until smooth. Pour into six 3 inch ramekin dishes or custard cups. Dust with a pinch of nutmeg. Place the cups in a 8x11 inch glass baking dish filled halfway with water.

Bake at 300° for 1 hour and 15 minutes or until knife comes out clean when inserted in center.

Blueberry Cheesecake

Hometown Recipes

- 1 ½ cups graham cracker crumbs
- 1 stick butter, melted
- 1 8 oz pkg cream cheese, softened
- 2 eggs
- 1 cup sugar
- 1 21 oz can blueberry pie filling
- 1 12 oz container whipped topping

Mix graham cracker crumbs and butter together and press into an 8x11 inch ovenproof glass dish. Mix cream cheese, eggs, and sugar until smooth and pour over crumb layer.

Bake at 350° for 20 minutes or until brown around the edges.

Cool and spread pie filling over cream cheese layer. Top with whipped topping.

Serves 6-8.

Cherry Cheesecake

- 1 9 inch graham cracker crumb crust
- 1 8 oz pkg cream cheese, softened
- 1 14 oz can Eagle Brand Sweetened condensed milk
- ½ cup Real Lemon lemon juice
- 1 teaspoon vanilla
- 1 21 oz can Comstock cherry pie filling, chilled.

In medium bowl, beat cream cheese until light and fluffy. Add sweetened condensed milk; blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 2 – 3 hours. Top with cherry pie filling before serving.

Cream Cheese Cupcakes

- 3 8 oz pkgs cream cheese, softened
- 1 ¼ cup sugar, divided
- 5 eggs
- 1 ¾ teaspoons vanilla extract, divided

- 1 cup sour cream
- 2 T jam, divided

Line 24 cups of muffin tins with paper liners. Beat cream cheese with 1 cup sugar and eggs. Add 1 ½ teaspoons vanilla. Pour batter into muffin liners. Two thirds full.

Bake at 325° for 40 minutes.

To prepare filling, mix sour cream, ¼ cup sugar and ¼ teaspoon vanilla. Remove cup cakes from oven. They will fall in the middle. Fill hole with sour cream mixture. Spoon ¼ teaspoon jam on top. Return to oven and bake 5 minutes.

Garnish with fresh berries.

Mini-Cheesecake

- 12 vanilla wafers
- 2 8 oz cream cheese, softened
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla

Line muffin tin with foil liners. Place one wafer in each liner.

Mix cream cheese, vanilla and sugar. Add eggs and beat until smooth. Pour over wafers, filling ¾ full.

Bake at 325° for 25 minutes.

Remove from pan when cool. Chill and top with fruit.

Pina Colada Cheesecake

Greeneville Sun

Crust:

- 20 whole graham crackers
- ¾ cup shredded unsweetened coconut
- ¼ cup granulated sugar
- ¾ cup unsalted butter, melted (1 ½ sticks)

Filling:

- 2 cups coarsely chopped fresh pineapple
- 5 8 oz pkg cream cheese, room temp
- 3 T firmly packed brown sugar
- 2 cups granulated sugar
- 6 eggs, room temperature
- ½ cup canned unsweetened coconut milk

Topping:

- 1 cup whipping cream
- 1 teaspoon vanilla extract
- 2 T canned cream of coconut (Coco Lopez can be found with bar supplies)
- ¼ cup unsweetened coconut, toasted

Finely grind the graham crackers in a food processor. Combine with coconut and sugar; add the melted butter and press into the bottom and up the sides of a 10 inch springform pan with 3 inch sides. Refrigerate 15 minutes.

Cook the pineapple in heavy, non-aluminum saucepan over medium heat until soft and syrupy. Drain off excess liquid. Cool and set the pineapple aside.

Beat the cream cheese and sugars in large bowl, add eggs beating just to mix, and then add the coconut milk. Pour 2 cups filling into the crust, carefully spoon the pineapple over it, then add the remaining filling.

Bake at 350° until the cheesecake no longer moves in the center when pan is shaken, about 1 hour and 15 minutes. Cover, and refrigerate overnight.

Beat the whipping cream until it forms stiff peaks. Add the vanilla and cream of coconut and beat in. Release the pan sides from the cheesecake. Transfer to a platter. Spread with topping, sprinkle with toasted coconut.

Serves 12

New & Improved Pina Colada Cheesecake

Crust:

- 20 whole low-fat graham crackers
- 2 T shredded unsweetened coconut
- 2 T granulated sugar
- 2 T unsalted butter, melted
- 3-4 T water

Filling:

- 2 cups coarsely chopped fresh pineapple
- 5 8 oz pkg fat-free cream cheese, room temp
- 2 T firmly packed brown sugar
- 1 ½ cups granulated sugar
- 2 eggs, room temperature
- 1 egg white
- 1 cup fat-free half and half

Topping:

- ½ teaspoon coconut extract
- 2 cups fat-free whipped topping
- 1 teaspoon vanilla extract
- 2 T toasted coconut

Finely grind the graham crackers in a food processor. Combine with coconut and sugar; add the melted butter and enough water so that the crumbs hold together. Then press into the bottom and up the sides of a 10 inch springform pan with 3 inch sides. Refrigerate 15 minutes.

Cook the pineapple in heavy, non-aluminum saucepan over medium heat until soft and syrupy. Drain off excess liquid. Cool and set the pineapple aside.

Beat the cream cheese and sugars in large bowl, add eggs and egg whites beating just to mix, and then add the half and half and coconut extract. Pour 2 cups filling into the crust, carefully spoon the pineapple over it, then add the remaining filling.

Bake at 350° until the cheesecake no longer moves in the center when pan is shaken, about 1 hour and 15 minutes. Cover, and refrigerate overnight.

Beat the whipping cream until it forms stiff peaks. Add the vanilla and cream of coconut and beat in. Release the pan sides from the cheesecake. Transfer to a platter. Spread with topping, sprinkle with toasted coconut.

Serves 12

Raspberry Cheesecake

Hometown Recipes

Graham Cracker Crust:

- 1 ½ cups graham cracker crumbs
- 1/3 cup melted butter
- 3 T sugar

Mix all ingredients together in a bowl and press in a 7x11 inch baking dish.

Bake at 350° for 8-10 minutes and cool.

Filling:

- 8 oz cream cheese, softened
- ¾ cup sifted powdered sugar
- 1 teaspoon vanilla extract (optional)
- 1 ½ cups whipped topping

Using an electric mixer, whip cream cheese in a bowl. Mix in powdered sugar and vanilla, if desired. Fold in whipped topping. Spread on top of cooled crust. Put in refrigerator.

Sauce:

- 1 cup sugar
- 1 cup water
- 3 T cornstarch
- 3 T raspberry gelatin
- 2 cups fresh or frozen raspberries

In a saucepan, cook sugar, water, and cornstarch until thick and clear. Remove from heat and add gelatin. Stir until dissolved. When cool, add fresh raspberries. (If raspberries are frozen, add to sauce before it cools.) Spread raspberry mixture on top of cream cheese layer and refrigerate until top layer is thick.

Serves 8 – 10.

Strawberry Cheese Slice

Liz

Crust:

- 1 stick margarine
- 3 T Flour
- 1 T Sugar

Mix together and bake at 350° for 15 minutes or until light brown, let cool.

Filling:

- 1 pkg 8 oz cream cheese
- 1 cup powdered sugar
- ½ carton Cool Whip

Mix together and pour over crust.

Topping:

- 2 pints strawberries
- 1 pkg glaze filling
- ½ carton Cool Whip

Mix strawberries and filling. Pour over filling and top with other half Cool whip

Cookies

Banana Oatmeal Cookies

Hometown Recipes

- ¾ cup solid vegetable shortening
- 1 cup sugar
- 1 egg
- 1 cup mashed banana (2 bananas)
- 1 ½ cups all purpose flour
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 cups quick oats
- 1 cup chocolate chips

Mix shortening, sugar, egg and mashed bananas well. Add flour, baking soda, salt, cinnamon and nutmeg. Stir in oats and chocolate chips.

Drop by rounded tablespoons onto baking sheet.

Bake at 400° for 8-10 minutes. Cool on wire rack.

Yield: 4 dozen

Buffalo Chips

Hometown Recipes

- 1 cup margarine or butter
- 1 cup solid shortening
- 2 cups brown sugar, packed
- 2 cups granulated sugar
- 4 eggs
- 2 teaspoons vanilla
- 2 cups quick oats (uncooked)
- 4 cups all purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 cup coconut
- 1 cup chopped pecans
- 2 cups Rice Krispies
- 6 oz chocolate chips

In a large mixing bowl, cream margarine and shortening. Add sugars, eggs and vanilla. Mix

well. Stir in oats, flour, baking soda and baking powder. When well blended, stir in coconut, pecans, Rice Krispies and chocolate chips. When batter thoroughly mixed, measure ¼ cup batter for each cookie on a large ungreased baking sheet.

Bake at 350° for 10-12 minutes, or until edges are golden. For a crispier cookie, bake 12 to 15 minutes.

Allow cookies to cool slightly on baking sheet before removing.

Makes about 4 dozen cookies.

Buttered Sugar Cookies

Aunt Pag Kirkpatrick

- 2 sticks butter
- ½ cups powdered sugar
- 1 egg
- 1 teaspoon vanilla
- 2 ½ cups all purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt

Cream butter, add sugar, beat until fluffy. Add eggs, vanilla, flour, and all other ingredients.

Chill

Roll out 1/8 inch thickness. Cut out

Bake at 350° for 8-10 minutes

Chocolate Chunk Cookies

- ½ cup margarine, room temperature
- ½ cup sugar
- ¼ cup brown sugar, firmly packed
- 1 teaspoon vanilla
- 1 egg
- 1 cup all purpose flour
- ½ teaspoon baking soda
- 2 4 oz. pkgs Baker's German's Sweet chocolate, cut into large 3/8 inch chunks.
- 1 1/3 cup Baker's Angel Flake coconut (optional)

Beat butter, sugars, vanilla, and egg until light and fluffy. Mix flour with soda and salt, blend into butter mixture. Stir in chocolate chunks and coconut.

Chill 1 hour.

Drop 2 inches apart by heaping tablespoon onto ungreased baking sheet.

Bake at 350° for 12-15 minutes.

Cool 2 minutes before removing from baking sheet.

Christmas Fruit Cookies

- 1 ½ cup brown sugar
- 1 cup butter
- 3 eggs
- 2 cups plain flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1 lb dates
- 8 oz candied cherries
- 3 slices candied pineapple
- 3 cups pecans

Cut fine and mix together. Cream butter, eggs, sugar. Sift flour, salt, and soda to other ingredients.

Chill one hour or more. Drop by teaspoon.

Bake at 325° for 12 minutes.

Cool and store airtight

Classic Raisin Oatmeal Cookies

- ¾ cup margarine
- 1 cup packed brown sugar
- ½ cup granulated sugar
- ¼ cup milk
- 1 large egg
- 1 teaspoon vanilla
- 1 cup all purpose flour
- 1 teaspoon cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 3 cups old fashioned oats
- 1 cup raisins

Combine butter, brown sugar, sugar, milk, egg, and vanilla. Beat until light and fluffy. Combine flour, cinnamon, baking soda, and salt. Add to butter mixture. Stir in oats and raisins.

Drop by tablespoonfuls onto greased cookie sheet.

Bake at 350° for 12-15 minutes.

Remove from cookie sheet and cool on wire rack.

Makes 3 dozen.

Date Nut Skillet Cookies

Teresa Foshie

- 1 cup sugar
- 1 cup chopped dates
- 1 cup chopped pecans
- 1 stick butter or margarine
- 2 eggs, lightly beaten
- dash salt
- 1 teaspoon vanilla
- 2 ½ cups crispy rice cereal
- 1 can or 1 1/3 cups flaked coconut

Mix the first 5 ingredients together and heat until boiling. Cook over low heat, stirring constantly, for about six minutes. Remove from heat; gently blend in the vanilla and cereal. Cool slightly and shape into fingers, keeping your hands moistened with cold water to make handling easier. Roll fingers in coconut.

Fruitcake Cookies

Karen Mathews

- 1 ½ cups brown sugar
- 1 cup butter
- 3 eggs
- ½ teaspoon vanilla flavoring
- 2 cups plain flour, sifted
- 1 teaspoon baking soda
- ½ cup additional plain flour, for dredging candied fruit in
- 1 lb dates, chopped
- ½ lb candied cherries, red and green, chopped
- 3 slices candied pineapple, chopped
- 3 cups pecans, chopped

Cream sugar and butter. Add eggs and all other ingredients. Chill 1 hour. Drop by spoonfuls onto cookie sheet.

Bake at 325° for 12 minutes or until golden brown.

Graham Cracker Christmas Cookies

Karen Mathews

- 1 ½ stick butter
- 1 cup white sugar
- ½ cup Pet canned (evaporated milk)
- 1 teaspoon vanilla flavoring
- 1 cup graham cracker crumbs
- 1 cup pecans, finely chopped

Melt sugar and butter. Add milk and egg; boil 1 minute.

Remove from heat, add vanilla, graham cracker crumbs and pecans. Mix well. Let cool and put filling mixture onto whole graham crackers, with 1 cracker on the bottom and 1 cracker on the top.

Icing:

- ½ stick butter, melted
- 2 cups powdered sugar
- 3 T milk

Mix ingredients well and add to cookies.

Granny's Sugar Cookies

- ½ cup butter
- 1 cup sugar
- 1 egg
- ½ teaspoon salt
- 2 teaspoon baking powder
- 2 cups flour, sifted
- ½ teaspoon vanilla

Cream butter and sugar together and blend in the egg. Sift together salt, baking powder and flour. Mix the creamed mixture and dry mixture together and add the vanilla.

Form into a ball and roll out to about ½ inch thick. Cut with cookie cutter and place on lightly greased cookie sheet.

Bake at 400° for 8-10 minutes.

Glaze:

- ¾ cup confectioner's sugar, sifted
- 3-4 teaspoons water
- food coloring

Blend together ingredients, and while cookies are still warm, brush with glaze.

Oatmeal Cookies

- ¾ cup shortening, softened
- 1 cup brown sugar, firmly packed
- ½ cup granulated sugar
- 1 egg
- ¼ cup water
- 1 teaspoon vanilla
- 1 cup all-purpose flour, sifted
- 1 teaspoon salt
- ½ teaspoon soda
- 3 cup oats – uncooked

Beat first 6 ingredients together til creamy. Sift next 3 ingredients and add to creamed mixture. Stir in oats and drop by teaspoonfuls onto greased cookie sheet.

Bake at 350° for 12-15 minutes.

Add raisins, chocolate chips, coconut, etc. if desired.

Pineapple Drop Cookies

Hometown Recipes

- ½ cup shortening
- 1 cup sugar
- 1 egg
- ½ teaspoon vanilla
- ½ cup pineapple crushed, drained
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt

Using an electric mixer, cream shortening and sugar. Beat in egg, vanilla, and pineapple. Sift flour, baking soda, and salt together, and gradually add to creamed mixture.

Drop by teaspoons on an ungreased cookie sheet, flattening each slightly with fingers.

Bake at 375° for 12-15 minutes.

Makes about 3 dozen.

Pumpkins Cookies

- 1 cup shortening
- 2 cups sugar
- 2 cups pumpkin
- 4 cups flour (self rising)
- 2 teaspoons cinnamon
- 1 cup nuts, dates, or raisins

Drop on greased cookie sheet.

Bake at 350° for 12-15 minutes.

Frosting:
Powdered sugar
Milk
Maple flavoring

Frost while hot.

Raisin Filled Cookies

Teresa Foshie

- 2 cups brown sugar, packed
- 1 cup solid shortening
- 3 eggs

- 1 T vanilla
- 4-4 ½ cups plain flour
- ½ teaspoon soda
- ½ teaspoon salt

In mixing bowl, cream sugar and shortening. Add eggs, beating well after each addition; add vanilla. Combine dry ingredients. Add to creamed mixture; mix well. Chill

Filling:

- 1 cup raisins
- 1 cup brown sugar
- 2 T flour
- 1 cup water
- ½ - 1 cup nuts

Mix together and cook, stirring constantly until thickened.

On a floured surface, roll dough and cut into circles. Lace a teaspoon of filling on the cut cookie, and top with cookie dough with a slit in the center.

Bake at 350° until lightly browned.

Ritz Cookies

Miranda Lane

Ritz crackers
peanut butter
white chocolate bark

Put peanut butter between 2 Ritz crackers. Melt bark and dip in crackers. Put on wax paper and sprinkle with sugar while still wet. Let cool and enjoy.

Fudge

Chocolate Fudge

April Harmon

- 3 cups (18 oz) semi-sweet chocolate chips or milk chocolate chips
- 1 14 oz can sweetened condensed milk
- dash salt
- ½ -1 cup chopped nuts (optional)
- 1 ½ teaspoons vanilla extract

In heavy saucepan, over low heat, melt chocolate chips with milk and salt. Remove from heat, stir in nuts and vanilla. Spread evenly into 8 or 9 inch square pan, lined with wax paper. Chill 2 hours or until firm. Turn fudge onto cutting board, peel off wax paper and cut into squares. Store leftovers covered in refrigerator.

Creamsicle Fudge

- 3 cups granulated sugar
- ¾ cup cream (Carnation canned milk)
- 1 ½ sticks margarine
- 1 10 oz bag white chocolate chips
- 1 7 oz jar marshmallow cream
- 3 T orange extract
- 12 drops yellow food coloring
- 5 drops red food coloring

Lightly butter 9x13 inch glass dish.

Mix margarine, sugar, and canned milk in heavy 3 quart saucepan over medium heat.

Bring to rolling boil, stirring constantly, as mixture will scorch easily. Continue boiling for 5-6 minutes, stirring constantly. Remove from heat.

Gradually stir in white chocolate chips until melted. Stir in marshmallow cream and mix well.

Remove one cup from mixture and set aside.

To the remaining mixture add orange extract, yellow and red food coloring.

Mix well and pour into glass dish. Spoon reserved cup and swirl.

Refrigerate until firm.

French Fudge

Eagle Brand Milk Label

- 3 6 oz pkgs semi sweet chocolate chips
- 1 can Eagle Brand milk
- 1 ½ teaspoon vanilla
- pinch salt
- ½ cup chopped nuts, optional

In top of double broiler, melt chocolate over hot water. Remove from heat. Add sweetened condensed milk, vanilla, salt, and nuts. Stir until smooth. Turn into wax paper lined 8 inch square pan. Chill. Store in airtight container.

Makes about 1 ¾ lb.

Peanut Butter Fudge

Dorothy Marshall

- 1 cup granulated sugar
- 1/3 cup milk
- ½ cup peanut butter
- 1 T light corn syrup
- 1/3 cup peanuts, chopped
- 2-2 ¼ cups powdered sugar

Mix granulated sugar, milk, peanut butter and corn syrup in sauce pan. Heat to boiling over medium heat, stirring frequently. Boil and stir 1 minute remove from heat.

Cool without stirring, until bottom of pan is lukewarm, about 45 minutes.

Stir in nuts and vanilla; add powdered sugar until mixture is very stiff. Press into buttered loaf pan (9x5x3). Refrigerate until firm, about 30 minutes. Cut into 1 inch squares.

White Christmas Fudge

- 2 ½ cups confectioner's sugar
- 2/3 cup milk
- ¼ cup butter or margarine
- 12 oz white chocolate, coarsely chopped
- ½ teaspoon almond extract (optional)
- ¾ cup dried cherries, cranberries or apricots, coarsely chopped
- ¾ cup toasted almond slices

Line an 8 inch square pan with foil; grease foil. Mix confectioner's sugar and milk in a heavy 3 quart saucepan. Over medium heat, add butter and stirring constantly, bring to boil. Without stirring, boil constantly for 5 minutes.

Over low heat, add chocolate and almond extract. Stir then whisk until chocolate melts and mixture is smooth. Stir in dried cherries and toasted almonds. Pour mixture into prepared pan.

Refrigerate 2 hours until firm. Invert pan, peel off foil and cut into 1 inch squares.

Makes 36 squares.

Jell-O

Blackberry Jell-O Salad

Millie Crowley

- 1 small can crushed pineapple
- 1 large box of instant Jell-O Blackberry
- ½ pint whip cream
- 1 8 oz pkg cream cheese, softened
- 1 cups pecans

Make Jell-O using only ½ the water called for. Let set.

After Jell-O is set, whip the cream, set aside.

Then cream the cream cheese.

Drain pineapple and then add it and cream cheese to the whipping cream. Add pecans. Mix in Jell-O and reset in refrigerator.

Blackberry Salad

Ruth Reynolds, Betty Lamb

- 3 cups water
- 2 cups blackberries (drained)
- 2 pkgs blackberry Jell-O
- 1 cup chopped nuts
- Topping:
 - 1 pkg. Dream Whip (fix according to directions)
 - 1 8 oz pkg cream cheese
 - ½ cup powdered sugar

Cream cheese and powdered sugar, add to beaten Dream Whip.

Broken Glass Jell-O

- 1 box lime Jell-O
- 1 box cherry Jell-O
- 1 box orange Jell-O
- 3 cups boiling water
- 1 ½ cups pineapple juice
- ¼ cup sugar
- 1 box lemon Jell-O
- ½ cup cold water

Mix each of the first 3 Jell-O's with 1 cup boiling water. Chill.

Heat pineapple juice to boiling. Add sugar and lemon Jell-O. Add cold water and chill until syrupy.

Add cool whip and fold in other Jell-O and cut into cubes.

Chill over night.

Strawberry – Pineapple Jell-O

Sharon Cansler

- 2 3oz boxes strawberry Jell-O
- 2 cups water
- 1 20oz can Dole Pineapple drained (chunk and cut them in half)
- 1 pkg strawberries (whole, no sugar, and sliced)
- 1 pkg miniature marshmallows
- 1 8oz container Cool Whip
- Pecans – crushed

Mix Jell-O in two cups boiling water. Add pineapple and strawberries, mix well. Pour in dish and add marshmallows. Take spoon and smooth them on top.

Refrigerate – when jelled take out and put Cool Whip on top and follow with crushed pecans on top.

Cover and place back in refrigerator. Ready to serve.

Strawberry Layer Salad

Mrs. R.L. Radar

- 3 small pkg strawberry Jell-O
- 1 cup boiling water
- 2 10 oz pkg frozen strawberries
- 1 1 lb 4 oz can crushed pineapple
- 4 sliced bananas
- 1 pint sour cream

Mix all ingredients together, (except sour cream) making sure to dissolve Jell-O in boiling water before going on.

Pour half of mixture into dish. Top with sour cream and add rest of mixture to dish.

Refrigerate.

Miscellaneous

Angel Lush with Pineapple

- 1 pkg vanilla Jell-O instant pudding
- 1 20 oz can crushed pineapple in juice, undrained
- 1 cup thawed Cool Whip
- 1 10 oz pkg prepared round angel food cake
- seasonal berries

Mix dry pudding mix and pineapple with juice in medium bowl. Gently stir in whipped topping. Let stand 5 minutes.

Cut cake horizontally into 3 layers. Place bottom cake layer on serving plate.

Spread 1 1/3 cups of the pudding mixture onto cake layer; cover with middle cake layer.

Spread 1 cup of the pudding mixture onto middle cake layer; top with remaining cake layer. Spread remaining pudding mixture. Refrigerate at least 1 hour or until ready to serve. Top with your favorite seasonal berries. Makes 10 servings.

Apple Crisp

- 1 can apple pie filling
- 1/3 cup flour
- 1 cup oats, uncooked
- 1/2 cup brown sugar
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/3 cup melted butter

Mix all ingredients together (except apples) until crumbly. Sprinkle over apples.

Bake at 375° for 30 minutes.

Apple Dumplings

- 4 golden apples (quartered)
- 2 cans crescent rolls
- cinnamon
- 1 1/2 cup sugar
- 1 stick margarine
- 1/2 cup milk
- 1 teaspoon vanilla

Separate crescent rolls and wrap around each apple. Spray baking dish and place apples in dish and sprinkle some cinnamon on top.

In a saucepan put sugar, margarine, milk and bring to a boil for 2 minutes. Remove from heat and add vanilla.

Pour 1/2 sauce over apples.

Bake at 350° until brown.

Pour rest of sauce over dumplings.

Apple Dumplings

<http://thepioneerwoman.com>

- 2 Granny Smith apples, peeled and sliced into 8 slices per apple
- 2 cans Pillsbury crescent rolls
- 2 sticks butter
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- apple pie spice
- 1 12 oz can Mountain Dew (or Sprite)

Peel and core apples. Cut apples into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9 x 13 inch buttered pan. Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with apple pie spice.

Bake at 350° for 40 minutes. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.

Blueberry Angel Dessert

- 1 8 oz cream cheese
- 1 cup confectioner's sugar
- 1 8 oz cool whip
- 1 Angel cake, cut up
- 2 cans blueberry pie filling

In a large bowl beat the ingredients. Spread evenly in an ungreased 9x13 inch dish, top with pie filling.

Cover and refrigerate and cut in squares.

Butterscotch Delight

- ½ cup cold butter
- 1 cup all purpose flour
- 1 cup finely chopped walnuts
- 1 8 oz pkg cream cheese, softened
- 1 cup confectioner's sugar
- 1 8 oz carton frozen whipped topping thawed and divided
- 3 ½ cup cold milk
- 2 3.5 oz pkgs instant butterscotch pudding mix
- ½ cup coarsely chopped nuts (walnuts)

Cut butter into flour, stir in nuts. Press into greased 9x13x2 inch baking pan.

Bake at 350° for 20 minutes or until brown. Cool.

Beat cream cheese and sugar together. Fold in 1 cup whipped topping. Spread over crust. Beat milk and pudding for 2 minutes or until thickened. Spread over cream cheese layer. Spread remaining topping over pudding and sprinkle with nuts. Chill.

Yield 12-15 servings.

Cherry Crunch

- 2 cans Comstock pie filling
- 1 box white Duncan Hines cake mix
- 1 stick butter, room temperature
- 2 T lemon juice
- pecans

Put pie filling in bottom of long pan. Sprinkle with lemon juice.

Crumble cake mix and butter together and put on cherries followed by pecans.

Bake at 345° for 30 minutes.

Chocolate Chewies

- 3 cups Domino Confectioners sugar
- 1/3 cup cocoa
- 2 T all purpose flour
- 3 egg whites
- 1 cup chopped pecans

Line cookie sheet with parchment paper. In mixing bowl, blend sugar, cocoa and flour. Beat in egg whites one at a time and then beat at high speed for 1 minute. Fold in pecans. Drop by tablespoonfuls onto cookie sheet, leaving 2 inches between each.

Bake at 350° for 15 minutes. Turn sheet halfway through baking time.

Remove from oven and cool on paper. Place cookies on paper in freezer for 1 hour. Remove and peel off paper, then store in an airtight container.

Makes 2 dozen cookies.

Coconut Balls

Dorothy Shaw

- 1 stick butter
- 1 14 oz can Eagle Brand Milk
- 2 boxes powdered sugar
- 1 14 oz bag coconut

Melt the butter; add the rest of the ingredients and mix.

Cover in airtight bowl and place in refrigerator overnight. Take out and roll into balls and place on waxed paper. Put back into refrigerator for 30 minutes.

Melt your chocolate coating and dip the balls in the chocolate. Place on waxed paper to set. Then put in tin container and store in refrigerator.

Note: you can use almond coating as well.

Crispy Caramel Treats

April Harmon

- 3 T butter or margarine
- 2 ½ cups mini-marshmallows
- 12 caramels, unwrapped
- 1 T water
- 2 T peanut butter

Melt butter in heavy saucepan on low heat. Add marshmallows; stir until melted and smooth. Remove from heat. Add broken pretzel sticks; mix lightly until well coated.

Drop by rounded tablespoonfuls onto greased baking sheet. Melt caramels with water in heavy saucepan on low heat, stirring frequently until smooth. Add peanut butter, mix well. Drizzle over treats. Let cool.

Diet Dessert

Evelyn Cansler

- 2 large boxes vanilla pudding
- 6 cups skim milk
- 1 angel food cake (torn into bite size pieces)
- 1 large lite Cool Whip
- 1 cup pineapple chunks, drained
- seedless grapes
- fresh strawberries
- 5 or 6 Kiwi
- fresh peaches

Mix pudding mix and milk.

Layer fruit and cake – continue until used, pouring pudding mix over each layer.

Put Cool Whip on top with some fresh strawberries.

Diet Fruit Dessert

- 1 Angel Food cake
- 2 large pkgs vanilla instant pudding (Nutra Sweet brand)

Mix according to directions on box using skim milk

Fresh fruit:

- Kiwi
- Strawberries
- Pineapple chunks
- Peaches
- Grapes
- Any fruit you desire

Layer cake pieces, fruit and pudding until all is used. You can top with Cool Whip.

Fruit Ball

- 2 8 oz pkg cream cheese, softened
- 2 4 oz vanilla pudding
- 1 16 oz fruit cocktail, drained well
- pecan pieces
- graham crackers

Mix cream cheese and vanilla pudding (powder) together. Drain fruit cocktail, stir in mixture, form into ball, and roll ball in pecan pieces. Chill and spread on graham crackers.

Glazed Apple Bars

American Profile

- ½ cup butter, softened
- 1 1/3 cups light brown sugar, packed
- ½ teaspoon salt
- ½ teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 egg
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1 medium chopped red apple
- 1 cup raisins

- 1 cup chopped pecans
- ¼ cup 2 percent reduced fat milk

Lightly grease a 10x15 inch jellyroll pan.

Cream butter and brown sugar with a mixer at medium high speed. Add salt, nutmeg, cinnamon, cloves and egg; beat until well blended.

Combine 1 cup flour and baking soda in a bowl, add to butter mixture. Stir in apple, raisins and pecans by hand. Add milk and remaining flour, mix well. Spread in prepared pan.

Bake at 400° for 10 minutes, or until light brown. Cool 10 minutes.

Glaze:

- 1 ½ cups confectioner's sugar
- 2 ½ T warm 2 percent reduced fat milk
- 1 T butter, softened
- ¼ teaspoon vanilla extract
- 1/8 teaspoon salt

Combine confectioner's sugar, milk, butter, vanilla and salt in a bowl, mix well. Spread glaze over cooled bars and cut to serve.

Makes 2 dozen bars.

Grape Ice Cream

American Profile

- 1 12 oz can frozen grape juice concentrate, thawed
- 2 ½ cups sugar
- ½ cup fresh lemon juice
- 1 12 oz can evaporated milk
- 1 pint light cream, or half and half
- 2 cups milk

Dissolve sugar in grape juice. Add lemon juice. Combine cream, evaporated milk and milk. Pour mixture into a 1 gallon ice cream freezer and churn according to manufacturer's instructions.

Heavenly Hash

Joyce Cansler

- 1 8 ¾ oz can pineapple tidbits, drained
- 2 cups Cool Whip, thawed
- 1 cups Bakers Angel Flake coconut
- 1 cup miniature marshmallows
- ¼ cup chopped maraschino cherries
- 3 T milk

Thoroughly mix ingredients and chill about 1 hour.

Makes 6 servings.

Just Dessert

- 1 cup plain flour
- 1 stick margarine or butter
- 2 T sugar
- ½ cup chopped pecans
- dash salt

Melt margarine, combine with flour, sugar, pecans and salt. Press into 9x12 inch baking dish.

Bake at 350° for 15 minutes. Cool. (can use graham cracker crust.)

2nd Layer:

- 2 cup powdered sugar
- 1 cup Cool Whip
- 1 8 oz pkg cream cheese, softened

Combine ingredients and spread over 1st layer.

3rd Layer:

- 2 4 ½ oz pkgs instant Jell-O chocolate pudding
- 3 cups cold milk

Mix well, pour over 2nd layer.

4th Layer:

- Cool Whip
- Pecans, chopped

Spread remainder of 9 oz container of Cool Whip over 3rd layer. Garnish with chopped pecans and refrigerate.

Party Mix

April Harmon

- 6 T butter or margarine
- 2 T Worcestershire sauce
- 1 1/2 teaspoons seasoned salt
- 3/4 teaspoon garlic salt
- 1/2 teaspoon onion powder
- 3 cups corn cereal
- 3 cups rice cereal
- 3 cups wheat cereal
- 1 cup bite-sized pretzels
- 1 cup cheese crackers

In an ungreased large roasting pan, melt butter in oven. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated.

Bake at 250° for 10 minutes.

Spread on paper towels to cool, about 15 minutes. Store in airtight container.

Party Mix

Nancy McNease

- 6 T margarine
- 2 T Worcestershire sauce
- 1 1/2 seasoned salt
- 3/4 garlic powder
- 1/4 onion powder
- 1 box wheat checks
- 1 cup mixed nuts
- pretzels
- Bugles
- Cheerios

Melt margarine in large roasting pan. Stir in seasonings, stir in rest of ingredients until coated.

Bake at 250° for 1 hour, stirring every 15 minutes.

Store in airtight container.

Peanut Butter Roll

Nancy McNease

- 3 cups powdered sugar
- 2/3 cup powdered milk
- 1/4 melted butter
- 2 1/2 T milk
- spread peanut butter

Mix dry ingredients together and add butter and liquid milk. Mix well. Pat on wax paper to 1/4 inch. Spread even with peanut butter, roll up and refrigerate. Slice.

Something Else Dessert

Crust:

- 1/2 cup chopped nuts
- 1 1/2 cup flour
- 1 1/2 stick butter or margarine, melted

Mix and spread in 9x13 inch pan.

Bake at 375° for 20 minutes.

Filling:

Layer one-

- 1 8 oz pkg cream cheese
 - 1 cup whipped topping
 - 1 cup powdered sugar
- Mix well and spread on cooled crust

Layer 2:

- 1 large pkg Jell-O instant chocolate pudding
- 3 cups milk

Prepare Jell-O with milk and spread on layer 1

Layer 3:

- 1 cup of whipped topping (remaining)
- 1/4 cup nuts, chopped

Spread rest of whipped topping on top. Garnish with 1/4 cup chopped nuts, chill and serve.

Strawberry Pizza

- 1 yellow cake mix
- 2 eggs
- 1 cup chopped pecans
- ¼ cup brown sugar
- ¼ cup oil
- ¼ cup water

Mix well. Line pan with foil and spray with Pam.
(Use high side large pizza pan)

Bake at 350° for 12-15 minutes. Let cool, remove foil if used.

Reverse on plate – spread with container of Cool Whip, top with strawberries (I use Shoney's strawberry pie mix.)

- 1 cup water
- 3 T cornstarch
- 1 cup sugar
- 1 small box strawberry Jell-O

Dissolve sugar with ¾ cup of water on stove.
Dissolve cornstarch in ¼ cup of water. Add to sugar and water. Add Jell-O – remove from heat, add strawberries.

Pies

Pie Crust

Mary Taylor

- 1 cup plain flour
- ¼ cup shortening (Crisco)
- ¼ teaspoon salt
- 1 cup water

Put ice in the cup of water to get it cold. Mix flour, Crisco, and salt, and add water, a little at a time. Mix with fork or hand. You may not need all the water. Add enough to make a dough ball. Roll it out and put in the pie pan.

Baked without filling:

Prick bottom and sides with a fork to keep pie shell from bubbling up.

Bake at 425° for 10-15 minutes or until golden brown.

Canned Apples for Pies

Nina Gross

- 3 gallons apples, peeled and sliced
- 9 cups brown sugar
- 1 cup vinegar
- 1 teaspoon cinnamon
- 1 teaspoon allspice

Mix the sugar, vinegar and spices. Mix well with apples; cook on medium heat until thick. Put into jars and seal.

Makes 6 quarts.

To fix an apple pie in no time, open a jar of apples; put into unbaked pie shell, and cover with pastry.

Bake at 350° for 45 minutes or until golden brown.

Best Cherry Pie

- ¾ cup sugar
- 3 T regular flour
- 1/8 teaspoon salt
- ¼ cup cherry juice
- 3 ½ cups (two 1 lb cans) red sour pitted cherries, drained
- 1 T butter
- ½ teaspoon almond extract
few drops food coloring
- 2 9 inch unbaked pie crusts

Blend sugar, flour, and salt in medium saucepan. Blend in cherry juice and red food coloring. Add cherries. Cook and stir over medium heat until mixture has boiled one minute. Remove from heat, stir in butter and almond extract. Set aside to cool while you mix and roll the crust.

Pour filling into a 9 inch unbaked pie crust. Cover with top crust, seal and flute edge

Cut slits for escape of steam.

Bake at 400° for 30 minutes or until golden brown.

Creamy Chocolate Pie

Cool Whip Package

- 1 pkg Jell-O Chocolate instant pudding
- 1 cup milk
- 1 ½ cups thawed Cool Whip
- ¼ cup chopped nuts
- 1 8 inch baked and cooled pie shell

Prepare pudding per instructions using only 1 cup of milk. Blend in Cool Whip and nuts. Spoon into the pie shell and garnish with remaining Cool Whip. Sprinkle with additional nuts. Chill at least 1 hour.

Crusty Rhubarb Pie

American Profile

No-Roll Pastry:

- 1 ½ cups all purpose flour
- 1 teaspoon salt
- 1 T sugar
- ½ cup vegetable oil
- 2 T 2% reduced fat milk

Mix flour with salt and sugar. Pour in vegetable oil and milk. Mix well with a fork. Transfer to a deep dish pie pan and press with fingers to spread over bottom and up sides of pan.

Filling:

- 6 cups diced, unpeeled rhubarb
- 2 cups sugar
- 6 T all purpose flour
- 1 T chilled butter, cut into small pieces

Combine rhubarb with sugar and flour. Spoon into piecrust. Dot with butter.

Topping:

- ¼ cup chilled butter, cut into small pieces
- ¼ cup sugar
- ½ cup all purpose flour

Mix butter, sugar and flour with a pastry blender or your hands until crumbly. Sprinkle over rhubarb mixture.

Bake at 350° for 1 hour or until filling is bubbling and topping is browned.

Serves 10.

French Coconut Pie

Linda Phillips

- 1 stick margarine or butter, softened
- 1 cup sugar
- 2 small or 1 jumbo egg
- 1/3 cup buttermilk
- 1 7 oz can coconut

Melt butter, stir in sugar and beat in eggs. Pour in buttermilk and pour in coconut stir all ingredients. Pour into deep dish pie crust.

Bake at 300° for 45-60 minutes until golden brown on top. When it cools it will be set.

Fresh Strawberry Pie

- 1 ½ cups water
- 1 ½ cup white sugar
- 2 T cornstarch
- 1 small box strawberry Jell-O
- 2 T lemon juice
- 3 cups strawberries (I use 4-5 cups)
- 2 graham cracker pie crusts

Mix first three ingredients and boil until thick. Remove from heat. Add Jell-O and cool. Add lemon juice, stir in strawberries. Pour into two graham cracker pie crusts.

Note: Can also substitute peaches and peach Jell-O.

Fudgy Chocolate Pie

Eagle Brand Milk Label

- 1 9 inch graham cracker crust
- 1 8 oz pkg cream cheese, softened
- 1 14 oz can Eagle Brand Sweetened condensed milk
- 1 2 oz can chocolate syrup
- 1 teaspoon vanilla extract
- Whipped topping

In large mixer bowl, beat cream cheese until smooth and fluffy. Stir in sweetened condensed milk, chocolate syrup and vanilla. Pour into pie shell.

Bake at 375° for 30 minutes. Cool. Garnish with whipped topping.

German Chocolate

Hometown Recipes

- 4 oz German chocolate
- ¼ cup butter
- 1 ½ cup sugar
- 3 T cornstarch
- 1/8 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs, beaten
- 1 ½ cup evaporated milk
- 1 unbaked 10 inch pie crust
- Topping:
- 1 1/3 cup shredded coconut
- ½ cup chopped pecans

In microwave, melt chocolate and butter on a low setting in a medium size microwave safe bowl. Stir several times during melting process to prevent burning. When chocolate is melted, stir in sugar, salt, vanilla, cornstarch and eggs until smooth. Pour into pie shell. Mix coconut and pecans together. Sprinkle them evenly over the chocolate mixture. Use a knife to cut through the coconut into the chocolate mixture in several places.

Bake at 375° for 45-50 minutes or until center is set.

Impossible Pie

Georgia Kate Cansler

- 4 eggs, beaten
- 1 ¾ cup sugar
- ½ cup self rising flour
- 2 cups milk
- ½ stick butter, melted
- 1 cup coconut
- 1 teaspoon vanilla
- dash salt

Mix all ingredients together and pour into a well greased deep glass pie plate.

Bake at 350° for 30-40 minutes.

Lemony – Lemon Meringue Pie

Eagle Brand Milk Label

- 1 8 inch pie shell, baked
- 1 14 oz can Eagle Brand Sweetened Condensed milk
- ½ cup Real Lemon Reconstituted lemon juice
- 2 egg yolks (save whites for meringue)

In medium bowl, combine sweetened condensed milk and lemon juice, blend in egg yolks. Turn into pie shell

Meringue:

- 2 egg whites
- ¼ teaspoon cream of tarter
- ¼ cup sugar

In small bowl, beat egg whites with cream of tarter until frothy. Gradually add sugar, beat until stiff peaks form. Spread over filling, seal to edge of pie shell.

Bake at 425° for 3 minutes or until meringue is slightly browned. Cool. Chill about 2 hours.

Meringue

- 2 egg whites
- ¼ teaspoon cream of tarter
- ¼ cup sugar

In small bowl, beat egg whites with cream of tarter until frothy. Gradually add sugar, beat until stiff peaks form. Spread over filling, seal to edge of pie shell.

Bake at 425° for 3 minutes or until meringue is slightly browned. Cool. Chill about 2 hours.

Old Fashioned Cream Pie

Eagle Brand Milk Label

- 1 baked 9 inch pie shell
- 1/3 cup all purpose flour
- ¼ teaspoon salt
- ¼ cup cold water
- 1 ¾ cups hot water
- 1 14 oz can Eagle Brand Sweetened Condensed Milk
- 2 teaspoons vanilla nutmeg

In a 2 quart heavy saucepan, combine flour and salt; gradually stir in cold water. Stir in 1 ¾ cups hot water and sweetened condensed milk. Cook and stir over medium high heat until mixture begins to thicken. Reduce heat to medium; continue to cook and stir 10 minutes or until mixture mounds slightly when dropped from spoon. Remove from heat; stir in vanilla. Pour into pie shell; sprinkle with nutmeg. Cool slightly. Refrigerate 3 hours.

Makes one 9 inch pie.

Peanut Butter Pie

Hometown Recipes

- 1 cup natural peanut butter
- 1 8 oz pkg cream cheese, room temperature
- ½ cup Splenda
- 1 12 oz tub whipped topping

In a medium mixing bowl, combine peanut butter, cream cheese and Splenda. Beat with a mixer until well blended. Stir in half the topping, and whip together. Spoon mixture into a lightly greased 9 inch glass pie plate.

Freeze for 2-3 hours. Top with remaining whipped topping before serving.

Pecan Pie

Georgia Kate Cansler

- 1 cup dark corn syrup
- 2/3 cup light corn syrup
- 5 eggs

- 1 1/3 cups brown sugar, packed
- 1/3 cup butter, melted
- 2 teaspoons vanilla flavoring
- pinch salt
- 2 cups pecans

Mix all together.

Bake at 300° for 1 hour.

Pumpkin Pie

Georgia Kate Cansler

- 4 eggs
- 3 T flour, all purpose
- dash salt
- 1 T pumpkin pie spices
- 1 teaspoon nutmeg
- 1/2 can cream or evaporated milk
- 1 cup white sugar
- 3 T brown sugar

Mix all ingredients, pour into unbaked pie shells.

Bake at 350° for 50 minutes or until toothpick inserted in middle comes out clean.

Makes 3 pies.

Rancher's Pie

Hometown Recipes

- 1 1/2 cups sugar
- 1 cup crushed pineapple (do not drain)
- 3 eggs, lightly beaten
- 3 T flour
- 1 cup flaked coconut
- 3/4 stick butter or margarine
- 1 unbaked pie shell

Stir together sugar, pineapple, eggs, flour, and coconut in a bowl. Melt butter and add to other ingredients. Pour filling into pie shell.

Bake at 350° for 1 hour or until filling is set and brown.

Raspberry Cream Pie

American Profile

Crust:

- 2 cups graham cracker crumbs
- 1/3 cup sugar
- 1/2 cup margarine or butter, melted

Mix graham cracker crumbs, sugar and butter and press into a deep dish pie pan.

Bake at 375° for 6 minutes. Set aside to cool.

Filling:

- 1 1/3 cups sugar
- 6 T cornstarch
- 1/8 teaspoon salt
- 1 1/2 cups water (2 cups if using fresh berries)
- 4 T corn syrup
- 12 oz frozen raspberries, thawed, or 1 pint fresh

Mix sugar, cornstarch and salt. Add 1/2 cup water and stir until smooth. Add remaining water, corn syrup and berries. Cook in a saucepan over medium heat until thick. Stir constantly. Set aside to cool. While raspberry filling is cooling make cream filling.

Cream Filling:

- 4 oz cream cheese, softened
- 1/2 cup sugar
- 5 oz whipped topping, or whipped cream

Fold cream cheese, sugar and whipped topping together gently until smooth. Spoon over cooled crust. Then spoon cooled berry filling over cream filling. Allow to chill in refrigerator for at least 2 hours before serving.

Sour Cream Peach Pie

Hometown Recipes

- 2 ½ cups fresh peaches, sliced
- 1 egg, beaten
- ½ teaspoon salt
- ½ teaspoon vanilla
- 1 cup sour cream
- ¾ cup sugar
- 2 T all-purpose flour

Peel and slice peaches. Mix peaches with other filling ingredients and pour into an unbaked 9 inch pie shell.

Bake at 375° for 30 minutes until pie is slightly brown.

Topping:

- ½ cup butter
- 1/3 cup sugar
- 1/3 cup all purpose flour
- 1 teaspoon cinnamon

Blend butter, sugar, flour and cinnamon with a pastry cutter, until crumbs are the size of small peas. Sprinkle topping evenly over pie and bake an additional 15 minutes. Cool completely before serving.

Serves 8.

Star Spangled Cherry Pie

Eagle Brand Milk Label

- 1 9 inch graham cracker crumb crust
- 1 8 oz pkg cream cheese, softened
- 1 14 oz can Eagle Brand Sweetened Condensed Milk
- ½ cup Real Lemon Reconstituted lemon juice
- 1 teaspoon vanilla
- 1 21 oz can Comstock Cherry pie filling, chilled

In medium bowl, beat cream cheese until light and fluffy. Add sweetened condensed milk; blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 2 – 3 hours. Top with cherry pie filling before serving.

Sweet Potato Pie

Eagle Brand Milk Label

- 1 9 inch pie shell, unbaked
- 1 17 oz can sweet potatoes, drained
- ½ cup butter or margarine, melted
- 1 14 oz can Eagle Brand Sweetened Condensed Milk
- 2 eggs
- 1 teaspoon lemon extract
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- Whipped topping – optional

In large mixer bowl, mash potatoes. Add butter, sweetened condensed milk, eggs, extract, cinnamon, nutmeg and salt. Beat until smooth. Turn into pie shell.

Bake at 350° for 45 minutes or until knife inserted in center comes out clean. Cool. If desired, serve with whipped topping.

Note: two cups mashed sweet potatoes may be substituted for canned sweet potatoes.

Makes one 9 inch pie.

pudding

Banana Pudding

Georgia Kate Cansler

- 2 eggs, slightly beaten
- 1 cup sugar
- 3 T flour
- salt
- vanilla
- milk

Mix eggs, sugar, flour, salt, and vanilla in double broiler. Heat over medium heat and add milk to thin - slowly raising heat and bringing to boil.

Pour over layers of wafers and bananas.

Banana Pudding

Annie Cansler

- 2 boxes instant vanilla pudding or banana pudding
- 4 cups milk

- 1 small Cool Whip or whip topping to your taste
- vanilla wafers
- 4 oz sour cream
- 4-5 bananas

Mix together and put in Pyrex dish.

Drinks

Flavored Coffee Creamers

Don't worry about adding the liquid extracts to the dry ingredients - sprinkle the wet ingredients over the dry and just keep shaking. After about 20-30 seconds, everything will blend together. If you are giving as a gift, be sure to include a card telling the recipient how much creamer to use in each mug of coffee (about 1-2 tablespoons).

Amaretto Coffee Creamer

3/4 cup non-dairy coffee creamer
1 tsp. almond extract
1 tsp. ground cinnamon
3/4 cup confectioners sugar

In a jar with a screw-top lid, combine all ingredients and shake well to blend. To make Amaretto Coffee: Place 1-2 tablespoons of creamer in a mug and fill with 6 ounces of coffee.

Cappuccino Coffee Creamer

1 cup Hot Chocolate Mix
1 cup non-dairy coffee creamer
1/8 teaspoon allspice
1 teaspoon ground cinnamon
1/2 cup nonfat dry milk

In a jar with a screw-top lid, combine all ingredients and shake well to blend.

Mocha Coffee Creamer

1 cup cocoa powder
1/2 cup nonfat dry milk
1 cup powdered sugar
1 cup non-dairy coffee creamer
1 teaspoon cinnamon
1/8 teaspoon nutmeg
1 teaspoon orange extract

In a jar with a screw-top lid, combine all ingredients and shake well to blend.

Bavarian Mint Coffee Creamer

3/4 cup non-dairy coffee creamer
1/2 cup Dutch process cocoa
3/4 cup confectioners sugar
1/2 tsp. peppermint extract

In a jar with a screw-top lid, combine all ingredients and shake well to blend. Store in airtight container. Yields 15 servings.

Irish Mint Flavored Coffee Creamer

1 package butter mints, crushed
2 cups chocolate malt mix
1/2 cup instant chocolate drink mix
2 cups powdered coffee creamer

In a jar with a screw-top lid, combine all ingredients and shake well to blend. To make Irish Mint Coffee: Place 1-2 tablespoons of creamer in a mug and fill with 6 ounces of coffee.

Vanilla Coffee Creamer

- 3/4 cup non-dairy coffee creamer
- 3/4 cup powdered sugar
- 1/2 tsp. vanilla

In a jar with a screw-top lid, combine all ingredients and shake well to blend. Use as you would any coffee creamer.

Lemonade

Fresh Squeezed Lemonade

- 1 ½ cups sugar
- ½ cup boiling water
- 1 T grated lemon rind
- 1 ½ cups fresh lemon juice (8 large lemons)
- 5 cups water

Stir together sugar and ½ cup boiling water until sugar dissolves. Stir in lemon rind, lemon juice, and 5 cups of water. Chill. Serve over ice.

Yield: 8 cups.

Punch

Bride's White Punch

- 1 can pineapple juice
- 1 qt container pineapple sherbet
- 1 cup white grape juice
- 1 2-liter bottle ginger ale

Mix together and serve.

Hot Cranberry Punch

Helen Saylor

- 2 ½ cups pineapple juice
- 2 cups cranberry juice
- 1 T whole cloves
- ½ teaspoon whole allspice
- ½ cup brown sugar
- ¼ teaspoon salt
- 2 sticks cinnamon

Pour juices into a 10 cup percolator and fill with water. Add cloves, allspice, sugar, and salt to percolator basket. Break cinnamon into pieces and put in basket.

Percolate through cycle and serve hot.

Serves 12.

Jell-O Punch

- 1 box strawberry Jell-O
- 2 cups boiling water
- 1 large can pineapple juice
- 1 cup lemon juice
- 1 cup orange juice
- 16 cups water
- 3 cups sugar

Dissolve Jell-O and sugar in boiling water, then add other ingredients. If all possible make ice cubes out of punch.

Makes 1 ½ gallon.

Tea

Hot Spiced Tea

Greeneville Sun

- 2 cups white sugar
- 1 cup instant tea
- 1 jar Tank (1 lb 2 oz)
- 2 pkg (small) Wyler's lemonade mix

- 1 ½ t cinnamon
- ½ teaspoon ground cloves

Use 2 teaspoons per cup and fill cup with boiling water.

Condiments

Balls

Cheese Ball

- 2 cups shredded cheddar cheese
- 2 8 oz pkgs cream cheese, softened
- 1 9 oz can crushed pineapple, drained
- 2 cups chopped pecans
- ¼ cup chopped green pepper
- 2 T seasoning salt
- 1 T Worcestershire sauce
- 1 teaspoon lemon juice

Cream cheese and pineapple together. When smooth, add ½ of pecans, pepper and onions; then add seasoning salt and chill for 2 hours.

Form into ball and roll in remaining pecans, pepper and onions.

Serve with crackers.

Chocolate Chip Cheese Ball

Darlene Franklin

- 1 8 oz pkg cream cheese, softened
- ½ cup butter, softened
- ¾ cup confectioner's sugar
- 2 T brown sugar
- ¼ teaspoon vanilla extract
- ¾ -1 cup miniature semisweet chocolate chips
- ½ cup pecans, chopped

In medium bowl, beat together cream cheese and butter until smooth. Mix in confectioner's sugar, brown sugar and vanilla. Stir in chocolate chips. Cover and chill in the refrigerator for 2 hours. Shape chilled cream cheese mixture into a ball. Roll in pecans. Wrap with plastic and chill in the

refrigerator for 1 more hour. Serve with regular and chocolate graham crackers.

Pecan Balls

Wilma Mongold

- 2 cups rice crispies
- 8 oz dates, chopped
- 1 cup white sugar
- 1 1/3 cup margarine
- 1 cup chopped pecans

Cook dates, sugar, and margarine for 5 minutes. Remove from heat and add Rice Krispies and nuts.

Start rolling in balls real quick and cover in powdered sugar.

Dips

Dairy Delicious Dip

- 1 8 oz pkg cream cheese, softened
- 1 cup sour cream
- ¼ cup sugar
- ¼ cup brown sugar, packed
- 1-2 T maple pancake syrup

In a small mixing bowl, combine cream cheese, sour cream, sugars and syrup to taste. Beat until smooth. Chill serve with fresh fruit

Yield: 2 cups

Sausage Dip

- 1 lb. Jimmy Dean sausage
- 1 can Rotel
- 1 8oz. cream cheese

Brown sausage and drain grease.

Add cream cheese and melt, then add can of Rotel (drain if you don't want it real thick).

Add cheese and melt.

Spinach Dip in Bread Bowl

April Harmon

- 1 10 oz pkg - baby spinach, chopped, or frozen chopped spinach thawed and squeezed dry
- 1 16 oz sour cream
- 1 cup mayonnaise (not low fat)
- 1 pkg Knorr's Dry Vegetable Recipe Mix
- ½ small onion, chopped
- Dash dried dill

Mix all ingredients well. Place dip into serving bowl made from a round Hawaiian bread. Use remaining inside bread pieces and assorted vegetables for dipping.

Veggie Tortilla Pinwheels

Valerie Lane

- 1 8 oz pkg cream cheese, softened
- 4 teaspoons dry Ranch salad dressing mix
- 1 2 ¼ oz pkg dried beef
- ½ cup chopped broccoli
- ½ cup chopped cauliflower
- ½ cup chopped green onions
- ¼ cup chopped stuffed olives
- 5 9 inch tortillas

Combine cream cheese and salad dressing mix. Stir in beef, broccoli, cauliflower; onions and olives. Spread over tortillas; roll up tightly and wrap in plastic wrap. Refrigerate for at least 2 hours. Unwrap and cut into ½ inch slices. Serve with salsa if desired.

Dressings

Dressing

Frances Johnson

- 4 cup salt rising bread crumbs
- 2 cup corn bread crumbs
- 4 cup corn flakes
- 1 onion, chopped
- ½ cup celery
- 1 carrot, grated
- 1 T poultry seasoning
- 1 teaspoon black pepper
- ¼ lb. margarine
- chopped giblets
- broth

Bake at 300° for 1 hour.

Festive Cheese Ring

Tracie Jones

- 3 cups sharp cheddar cheese, shredded
- 1 cup onion, finely chopped
- 1 cup mayonnaise
- 1 cup pecans, finely chopped
- 1 jar strawberry preserves
- 1 teaspoon cayenne pepper

Mix together first 4 ingredients, form into a ring. Lightly sprinkle pepper on top of cheese ring. Lace preserves in the center of ring. Serve with crackers.

French Dressing

- 1 16 oz can tomato paste
- ½ cup oil
- ½ cup white vinegar
- ¼ cup sugar
- 1 ½ teaspoon Worcestershire sauce
- ¼ teaspoon paprika
- ½ teaspoon dry mustard
- 1 ½ teaspoon salt

- 1 small onion, minced
- ¼ teaspoon garlic powder

Combine all ingredients and mix well.

French Dressing

- ½ cup sugar
- 2 teaspoon salt
- 1 ½ teaspoon dry mustard
- 1 cup vinegar
- 1 medium onion, grated
- 1 clove garlic, grated
- ½ teaspoon paprika
- 1 can tomato soup (condensed)
- 1 cup salad oil
- 1 teaspoon Worcestershire sauce

Combine all ingredients and beat well. Keep in refrigerator.

Kingsway Salad Dressing

- 1 can tomato soup
- ½ cup oil
- ¼ cup vinegar
- 1 ½ cup mayonnaise
- 1 egg yolk
- 1 teaspoon garlic salt
- sugar to taste

Put all ingredients in a blender and beat well.

Chopped pickles may be added.

Canning and Freezing

Freezer Pickles

- 2 qt cucumbers, sliced thin
- 1 large onion, sliced thin
- 2 T salt
- 2/3 cup dill
- 2/3 cup vinegar
- 2/3 cup sugar
- 1 teaspoon dill

Mix cucumbers, onion, and salt in large bowl. Let stand 2 hours. Drain well. Pack in freezer containers, leaving 1 inch head space.

Mix oil, vinegar, sugar, and dill. Pour into each container to cover.

Seal and freeze.

Makes 2 quarts

Freezer Slaw

- 1 head cabbage shredded
- 1 pod green pepper chopped
- 2 carrots chopped
- 1 T salt

Mix ingredients together and let stand for 1 hour. Squeeze out and drain; set aside.

- 1 cup sugar
- 3/4 cup water
- 3/4 cup vinegar
- 1 teaspoon celery, diced

Mix ingredients together in saucepan and bring to a boil. Cool. Pour over cabbage.

Place slaw in freezer containers and put in freezer.

Green Beans for Dummies

<http://5purposedriven.wordpress.com/2006/07/18/how-to-can-green-beans-canning-tips/>

1. Picking: If treated with insecticide, wait until after a rain to pick, or according to insecticide directions. Rinse green beans thoroughly and allow to dry before breaking. Or, some people rinse after breaking to avoid strings sticking to the beans. Cool water keeps the beans crisp.
2. Stringing: String by pulling the tip off the end, string that side, then turn the bean to the other end, pull that side. Now, if the string breaks before it reaches the end of the bean, no problem... as you break the bean, you will also be aware of any string still there and pull it them. Get all the string off that you can.
3. Breaking: You can break into three pieces. Or slice as you want. If it takes a while to break all your beans, and you have the refrigerator space, they stay more crisp and easier to break if chilled. Cut off bad spots with a sharp knife kept handy.
4. Jars: Begin washing jars in as HOT a sink of water as you can stand... at least rinsing in almost scalding water. If you have a dishwasher, use that to disinfect the bottles. Go ahead and let them go through the "dry" cycle. Also, wash any older or used bands in hot water or run through dishwasher.

Special note: if you've bought a mixed batch of used jars, please BE SURE to weed out any jars that look like a mayonnaise jar... sometimes they get mixed in and ARE NOT suitable for the pressure of a canner.

5. Lids: Put a small sauce-pan of water on to boil. Do not boil lids, but keep them nice and hot at a low simmer for 15-20 minutes... use only the number you need. This softens the seal on the lids. **TRY NOT TO STACK LIDS, BUT SCATTER THEM.** You don't want them to adhere to one another.

6. Canner:

a. Gauge: If you buy a used canner, take it to a cooperative extension office to have them pressure it up for you to make sure the pressure gauge is accurate.

b. Gasket: check to be sure your gasket hasn't gotten dry rot. They are very elastic and prone to breakage if they've been stored outside or in a barn. My advice is to **NOT** store the gasket outside for this reason. Leave the gasket in your pans or towel drawer.

c. Pressure hole: Locate the screw down metal stopper that stops the pressure hole of the canner lid. Wash lid, checking to **BE SURE** the pressure hole is clear of any debris from last year's canning.

In advance, as lids begin warming, fill your canner about quarter way full of water. Turn on heat to begin warming the water. Don't get it **TOO** hot yet... don't want to break any jars with too much of a temperature change as you put the jars in later. Warm jars and warm lids help ensure a seal as the lids make contact with the water.

7. Preparation:

a. Filling jars: After you've rinsed the beans, fill jars with beans. Some "tamp" beans down with a butter knife to pack them tight.

b. Salt: Add desired salt to beans. Use $\frac{1}{4}$ tsp. of canning salt OR 1 tsp. of regular salt PER JAR.

c. Water: Add warm water to jars if you are close to time of canning – $\frac{3}{4}$ full of a **WIDE** mouth jar, or approximately to the curve of a "REGULAR MOUTH" jar.

d. Rim: With a clean towel, wipe the rim of each jar after adding salt to clean off any granules which may have stuck on the rim **BEFORE** adding the lids. Granules of stray salt can keep lids from adhering.

e. Lids: Lift hot lids out of the water carefully separating with a fork. Use a towel or fingers to place the lid on the jar.

f. Bands: Add the band tightly while the lid is still hot.

Note: At each stage, check for integrity of the glass jars. Old jars **CAN** crack. Do not use a jar with a nick in the rim... the lid will not seal. Even new jars can have a defect.

8. Placing in Canner: Lift the jar of filled beans into the warming water in the canner.

IF a jar cracks when you put it in the water... **ALL** the food (beans) **HAVE** to be cleaned back out of it before you pressure up the canner. Otherwise, a bean could stop up the pressure valve release hole, which is not a good thing.

9. Gasket: After all jars are in place, place the canning gasket in canner lid if you didn't before. You can tell if the gasket is positioned in the correct groove by the way the lid fits on. There is usually a very narrower groove for it. If it doesn't seem to be coming up to pressure when the lid is on, take the lid back off, using towels on your hands, and inspect the gasket. It may need to be stretched to fit, or

- have grease or oil added to it to promote elasticity and swelling. Stretch it using some muscle, but not overly--you don't want it too loose to fit. Stretch and re-retry several times until it seems right. A tiny bit of excess can be crammed in, but not a draping gasket. Gaskets are also commonly available in different sizes at stores that carry extensive arrays of canning supplies.
10. Lid: Place the lid on the canner. Turn it to lock it. Now, usually, there is a "lock" indicator, sometimes with an arrow telling you which way to twist on the heavy lid. It is cumbersome. You will have to use potholders, so try not to have the pan too hot.
11. Steam Vent: Check to be sure the steam vent valve is on the lid and is unscrewed to OPEN position.
12. Steam: Once the pressure canner starts to steam, allow it to rise to "FULL STEAM" for 3 minutes. Full steam means that you'll see steam "shooting" out of the canner straight as opposed to little "puffs". You'll hear it no longer sound like a train, but a solid spray of steam. Be patient and don't get scared... it's okay as long as the pressure gauge is still at reasonable levels. What this is doing is getting excess air out of the canner to create the pressure.
13. Pressure Gauge: THEN tighten down the steam valve and watch the canner pressure gauge closely until it rises to 10 pounds (assuming your canner's gauge tested accurately, see notes above). Then tighten down the air pressure valve by turning it with your finger. Now, the canner is "pressured up". **BE SURE you have turned the heat down before closing off the pressure valve!**
14. Heat Level: Lower your heat to about 1 or LOW on most range dials. WATCH CAREFULLY. DO NOT LEAVE THE KITCHEN OR BE READING EMAIL OR IT WILL GET AWAY FROM YOU. You don't want to potentially blow a hole through the room of your home.
15. Time: Start timer for 25 minutes. You may have to increase or decrease heat to keep it around 10 pounds.
- After 25 minutes, you can turn off the heat, allowing the canner to cool. (During canning, try to keep the kids from running and jumping in the kitchen, just in case.) Let the canner cool. **DO NOT FORCE THE LID OPEN BEFORE THE CANNER HAS COOLED.** You don't want it to blow your head off or anything ugly.
16. Taking jars out: You may try to take the lid off after pressure is at 0. You can leave the jars there if you have time and let them sit a while, even overnight or while you are out. If you need to take them out hot in order to continue canning more beans, use two towels, one on top of the jar, and one supporting the bottom of the jar as you remove the jar from the canner. Or use some canning tongs. If the jar breaks or has developed a crack during canning, you aren't as likely to get splashed as debris hits the hot water. If a jar breaks, take the other jars out, clean out the canner (after it cools and you can handle it), and continue on.
- Set the jars on dry towels folded in half (NOT cool, damp towels!). Jars are hot, this gives them a "cushion" when you sit them down. BE CAREFUL AND GENTLE, THEY ARE NOT YET 'SEALED DOWN' COMPLETELY.
- You may or may not hear "popping" as the lids seal down. **DO NOT TAKE THE BANDS OFF THE JARS UNTIL THE LIDS NO**

LONGER “POP UP” WHEN YOU PUSH ON THEM and the jars are cooled. If the lids still do not “stay down” after sitting overnight, the jar did not seal. Just stick it in the fridge and eat it in a day or two if it did not seal, leaving the band intact.

17. Labeling: Label the lids with a permanent marker with the year (and type of bean, if you use several varieties). After you sample the seasons produce for sun, cook your oldest canned jars first. They store a very long time... if they are discolored or have a funky smell, you know it's time to throw them away.

18. Canner Storage: Wash and store canner and bands. Again, do not store the gasket outside... it's more prone to dry out. You can take your bands off your jars; some leave them together. You can use the bands over and over through several cannings if necessary.

19. Shelf Life of Beans:

http://www.greenspun.com/bboard/q-and-a-fetch-msg.tcl?msg_id=001Ecv

Your home-canned food, including meats (assuming you are canning in jars and not tin cans) will be safe to eat for many, many years as long as they maintain their seal and as long as you processed the jars for the correct amount of time.

The reason that many modern canning books say that a certain home canned vegetable or meat only has a shelf life of several months, or a year is because what happens over time is you start to lose some of the valuable nutrients in the food. Mostly vitamin related. But you can still safely eat the foods, many many years from now (again, always make sure when you open it that you hear that familiar whoosh of the vacuum air being released, so you know the seal was intact). Your veggies or meat after all

those years may no longer contain some of the essential nutrients, but they certainly still contain calories, protein, etc and are quite delicious in taste. After many years your veggies may be a bit mushy... still good in soup though.

My main rule of thumb, a very old adage, is "when in doubt, throw it out". If I open a 5 year old can of meat and I don't hear that whoosh sound then I don't eat it. Your idea of always boiling the foods prior to eating is also a very good safely measure.

Q & A

Why do I hear a funny rattle of jars hitting together inside the canner?

Because some jars are narrower than others if you aren't using standard canning jars. They will knock against each other until you get the canner up to pressure. I set the canner to a bit lower heat early on to minimize this and reduce the chances of breaking a jar.

Can I Can Less Than a Full Canner?

You can just fix a big “mess” of beans or share when a neighbor when this happens. Theoretically, you can as long as the canner is balanced. Especially if you are only missing the “center” jar, it will probably can fine.

All the water drained from my jars!

You probably did not screw the bands on tight enough. Tighten them as tight as you can by hand without over-tightening. You can still use them, but I'd use them first, as they are prone to drying out faster.

Or perhaps you did not get them up to full pressure (10 pounds). You may want to have your canner checked for accuracy, or be sure you are getting them up to full steam.

How long do you wait after processing to crack open a jar of beans (properly sealed of course)? a week? a month? two months?

There is no wait time. But usually wait to open them until overnight so you can see how the batch sealed.

I still had fine tiny bubbles around the top of the jar, what does this mean? When I place them in the cabinet the next day, I still had the bubbles.

It's probably just from the pressure. They will eventually go down. I've seen them before as well.

How much reheating is necessary to be safe before eating? Just reheat, or boil for at least how long?

They need to be cooked until the water cooks down. If they don't have much water, add until you can see it through the beans in your pan. You can get them hot, season as desired (just salt and perhaps a piece of bacon or some bacon grease added for us in the south), then lower heat to between low and medium, but get them off if you start to hear a sizzle...they are scorching. Some like the beans to turn a brownish color rather than white and keep adding water until that happens if

you have the time. If not, the beans should be tender and not too white. About 15-20 minutes.

How long can I keep them refrigerated before I can them? Also, can I freeze them before I can them?

The best solution is to have a friend pick and enjoy your first batch if you can't can them right away. You really do not want to risk the work of poor beans in a canning. In the fridge overnight or a couple days is no problem, but then they begin to get soft and withery... too much so to break.

I put mine in plastic store bags, and they do fine for a couple days, but moisture comes out of the beans and into the bags after a while creating soft beans.

As to freezing...I would not freeze and then thaw for canning. It's just too much work and too risky when more beans are pretty sure to come.

Handy Hints

Food

Peel a banana from the bottom and you won't have to pick the little 'stringy things' off of it. That's how the primates do it. Take your bananas apart when you get home from the store. If you leave them connected at the, they ripen faster.

Store your opened chunks of cheese in aluminum foil. It will stay fresh much longer and not mold!

Peppers with 3 bumps on the bottom are sweeter and better for eating. Peppers with 4 bumps on the bottom are firmer and better for cooking.

Add a teaspoon of water when frying ground beef. It will help pull the grease away from the meat while cooking.

To really make scrambled eggs or omelets rich add a couple of spoonfuls of sour cream, cream cheese, or heavy cream in and then beat them up.

For a cool brownie treat, make brownies as directed. Melt ANDES MINTS in double broiler and pour over warm brownies. Let set for a wonderful minty frosting.

Add garlic immediately to a recipe if you want a light taste of garlic and at the end of the recipe if your want a stronger taste of garlic.

Leftover snickers bars from Halloween make a delicious dessert. Simply chop, them up with the food chopper. Peel, core and slice a few apples. Place them in a baking dish and sprinkle the chopped candy bars over the apples. Bake at 350 for 15 minutes!!! Serve alone or with vanilla ice cream. Yummm!

Reheat Pizza Heat up leftover pizza in a nonstick skillet on top of the stove, set heat to med-low and heat till warm. This keeps the crust crispy. No soggy micro pizza

Easy Deviled Eggs Put cooked egg yolks in a zip lock bag. Seal, mash till they are all broken up. Add remainder of ingredients, reseal, keep mashing it up mixing thoroughly, cut the tip of the baggy, squeeze mixture into egg. Just throw bag away when done easy clean up.

Expanding Frosting When you buy a container of cake frosting from the store, whip it with your mixer for a few minutes. You can double it in size. You get to frost more cake/cupcakes with the same amount. You also eat less sugar and calories per serving.

Reheating refrigerated bread To warm biscuits, pancakes, or muffins that were refrigerated, place them in a microwave with a cup of water. The increased moisture will keep the food moist and help it reheat faster.

Measuring Cups Before you pour sticky substances into a measuring cup, fill with hot water. Dump out the hot water, but don't dry cup. Next, add your ingredient, such as peanut butter, and watch how easily it comes right out. Also I have heard that spraying the inside of the cup with PAM or the like will let sticky stuff slide right out.

Gardening

Newspaper weeds away Start putting in your plants, work the nutrients in your soil. Wet newspapers, put layers around the plants overlapping as you go cover with mulch and forget about weeds. Weeds will get through some gardening plastic they will get through wet newspapers.

Squirrel Away! To keep squirrels from eating your plants, sprinkle your plants with cayenne pepper. The cayenne pepper doesn't hurt the plant and the squirrels won't come near it.

Household

Flexible Vacuum To get something out of a heat register or under the fridge add an empty paper towel roll or empty gift wrap roll to your vacuum. It can be bent or flattened to get in narrow openings.

Broken Glass Use a wet cotton ball or Q-tip to pick up the small shards of glass you can't see easily.

Reducing Static Cling Pin a small safety pin to the seam of your slip and you will not have a clingy skirt or dress. Same thing works with slacks that cling when wearing panty hose. Place pin in seam of slacks and... ta da!... static is gone.

Foggy Windshield? Hate foggy windshields? Buy a chalkboard eraser and keep it in the glove box of your car. When the windows fog, rub with the eraser! Works better than a cloth!

Reopening Envelopes If you seal an envelope and then realize you forgot to include something inside, just place your sealed envelope in the freezer for an hour or two. Viola! It unseals easily.

Insects

Get Rid of Ants Put small piles of cornmeal where you see ants. They eat it, take it 'home,' can't digest it so it kills them. It may take a week or so, especially if it rains, but it works and you don't have the worry about pets or small children being harmed!

Goodbye Fruit Flies To get rid of pesky fruit flies, take a small glass, fill it 1/2' with Apple Cider Vinegar and 2 drops of dish washing liquid; mix well. You will find those flies drawn to the cup and gone forever!

No More Mosquitoes Place a dryer sheet in your pocket. It will keep the mosquitoes away.

Personal

Conditioner Use your hair conditioner to shave your legs. It's cheaper than shaving cream and leaves your legs really smooth. It's also a great way to use up the conditioner you bought but didn't like when you tried it in your hair.

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