100 Years of Celebration

First Lutheran Church
Le Sueur, Minnesota
Congregation founded 1883
Compiled by
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Co-Chairwomen
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Expression of Appreciation

Everyone knows the pleasure of working with a recipe until each ingredient is right…until the proper combination of seasonings blend for an unforgettable taste treat. The recipes in this book have been developed with this loving care and have won acclaim for the First Lutheran members who now share them with you.

With a beginning of 41 members in 1883, First Lutheran has grown to 806 members in 1983. With this cookbook, we share our “One Hundred Years of Celebration” with you.

We want to express our appreciation to all those people who gave of their time and energy in collecting and submitting recipes and assisting in the sale. Together they have made possible the publication of this anniversary keepsake.

A special thank you to Lynne Heidlebauer in her original design of the front cover mural, Allen Zumach for the photos of the congregation and the mural, Lorena Hall for the category drawings, Charyl Anderson for typing and Chrystal Erickson for the church history.

We hope you enjoy this cookbook.

Glenda Severson and Debra Pollack

Co-Chairwomen

“This book can be like a well chosen, well tended fruit tree. Its fruits are not of one season only. You may return to it year after year and it will supply the same nourishment and satisfaction if only you return to it with a healthy appetite.”

By Veryl Nyberg, a cousin of Virginia Johnson

The First One Hundred Years

Swedish immigrants came to the Minnesota Valley following the building of the Omaha Railroad and the fertile fields resulted in the settling of the area. Thus, First Evangelical Lutheran Church traces its history through an entire century beginning January 18, 1883, at which service Pastor J. G. Lagerstrom preached. At the close of the service the organization of the Congregation took place with J. G. Lagerstrom, Chairman and Carl Olson as Secretary. Those present became the organized congregation with the legal name of Swedish Evangelical Lutheran Congregation in LeSueur, LeSueur County, Minnesota. The original charter was signed by 41 members who also adopted the Augustana Constitution.

In October 1887, after meeting in rented church buildings, the new congregation dedicated a new building on Harriet Street (26' x 40' x 16'). Also a new organ was purchased for $80 and the first Swedish school was held during the summer. Descendants of the early founders still among us are: Mrs. Erwin Riess; Norman, Melvin and Myron Frost.

During several years of financial trouble and frequent change of pastors which included students from Gustavus Adolphus College, the Congregation continued to grow. In 1892 a Ladies Mission Society was organized with 16 members and in 1894 a bell was purchased for the church.

In 1898 the church was redecorated. Also at this time Dr. M. Wahlstrom, President of Gustavus Adolphus College, became pastor. In 1907 Dr. P. A. Mattson succeeded Dr. Wahlstrom as president of Gustavus Adolphus College and also served as pastor until 1911. During the next several years professors from Gustavus Adolphus College served the congregation.

Electricity was added in 1914 and in 1918 ladies were allowed to vote at church meetings. The last Swedish school was held in 1913. English began to be used with the first confirmation service in English in 1915 and both Swedish and English services were held which brought new families into the congregation.

Rev. C. A. Moberg became the first resident pastor in 1930. A Luther League was organized in 1932. The first full time pastor was Rev. L. N. Yost in 1935. A basement social hall was also completed and the Daily Vacation Bible School started. In 1942 Rev. Joseph Mattson became pastor and an all important addition to the basement was restrooms in 1947. A new Hammond organ was purchased in 1948.

A parsonage at 131 N. Park Lane was built in 1949 with Rev. John Benson the first occupant. The controversy over Swedish and English was erased in 1951 when the corporate name of the church was changed to First Evangelical Lutheran Church.

The congregation became self-supporting in 1955. Property on Second Street, which was the old Methodist Church, was purchased and remodeled. This facility served the congregation from 1960 until 1979.

The parsonage mortgage was paid in 1964. The parish house next to the Church on Second Street was acquired in 1966 and land was purchased in Park Knolls for a future site (the present edifice). A new parsonage was built at 124 Inner Drive in 1972 with mortgage burning service in 1977.

During the building of the new building at Elmwood and Inner Drive, the congregation worshipped at Park School. The new building was completed and dedicated in 1980. The membership in the 100-year period has grown from 41 to 806 members. The yearly expense in 1884 was $126.41 while in 1982 there is a budget of $125,389.

The congregation has seen continued growth under the pastorship of Rev. Keith Pearson, 1955–1958; Rev. Keith Johnson, 1958–1963; Rev. Richard Erickson, 1963–1969; Rev. Daniel Olson, 1969–1975; Rev. Carl Oslund, 1975–1982; and Dr. Clair Johnson, Vice Pastor, 1982.

Much progress has been noted with each special celebration—25th Anniversary in 1908; the 50th Anniversary in 1933; the 75th in 1958; the 85th in 1968; and now the 100th Anniversary in 1983.

A gathering of some of those contributing to this book on Father’s Day, June 20, 1982. The present church was built in 1980 and is located at the corner of Elmwood and Inner Drive. Earlier buildings stood on Harriet Street and on Second Street. Photographs by Allen Zumach.

Questions

Puzzled about a recipe?
Don’t hesitate, don’t wonder—
Pick up your phone and call—
The person who signed their name down under.
If many errors do appear
It’s really not a blunder—
But just a scheme, for you to meet
The person whose name’s down under.

Table Prayers

Come Lord Jesus
Be our guest.
Let this food
To us be blessed. Amen

Lord Jesus, be our holy guest,
Our morning joy, our evening rest;
And with our daily bread impart
Thy love and peace to every heart.
Amen

Be present at our table, Lord
Be here and everywhere adored;
These mercies bless and grant that we
May strengthened for thy service be.
Amen

Thank you for the world so sweet,
Thank you for the food we eat.
Thank you for the birds that sing,
Thank you God, for everything.
Amen

The eyes of all wait upon thee Oh Lord,
And thou givest them their meat in due season.
Thou openest thy hand
And satisfiest the desire of every living thing. Amen

Appetizers, Pickles, Relishes

Artichoke Hors D'Oeuvres

Carol Olness

INGREDIENTS

- 4 eggs
- 1/2 c. chopped onion
- 2 jars marinated artichoke hearts, drained, chopped
- 6 soda crackers (4 square kind or 24 singles)
- 2 c. shredded Cheddar cheese
- Salt and pepper

INSTRUCTIONS

1. Mix and spread into 9x9 inch well greased pan.
2. Bake at 325° for 30 minutes.
3. You may cut and reheat before serving.

Barbecued Meatballs

Carol Olness

INGREDIENTS

- 1 lb. lean ground beef
- 1/2 lb. ground pork
- 1 (8 oz.) can water chestnuts, drained and chopped
- 1/2 c. rolled oats
- 1/2 c. milk
- 2 eggs
- 1 tsp. salt
- 1/2 tsp. onion salt
- 1/2 tsp. garlic salt
- 1 Tbsp. oil
- 1 c. ketchup
- 1 (10-12 oz.) jar currant jelly

INSTRUCTIONS

1. Combine meat, water chestnuts, oats, milk, eggs and dry seasonings.
2. Form into small balls.
3. Fry in oil until lightly browned; drain fat.
4. Place in shallow 9x13 inch baking pan.
5. Combine ketchup and jelly and pour over meatballs.
6. Bake uncovered at 325° for 1 hour.
7. Turn meatballs every 15 minutes.

"Cheezey" Hors D'Oeuvres

Nona Strandjord

INGREDIENTS

- 3/4 c. shredded Cheddar cheese
- 5 green onions, finely chopped
- 1/3 c. grated Parmesan cheese
- Triscuits
- Mayonnaise

INSTRUCTIONS

1. Combine first 3 ingredients.
2. Mix in enough mayonnaise to evenly moisten mixture.
3. Spread a scant teaspoon on each Triscuit.
4. Arrange about 8 Triscuits on serving plate and microwave 25-30 seconds or until cheese is melted.
5. Cheese will melt more evenly and tend not to run off cracker on a low power setting.

Crabmeat Muffins

Lucy Paulsen

INGREDIENTS

- 1 can crabmeat
- 1/4 c. green olives
- 2 c. Monterey Jack cheese
- 1 tsp. lemon juice
- 1/2 tsp. Accent
- 2 Tbsp. mayonnaise
- 1 Tbsp. sour cream
- Salt and pepper to taste

INSTRUCTIONS

1. Mix all ingredients and put on English muffins, open faced.
2. Bake at 350° for 25 minutes.

Crabmeat Won Tons

Joanne Bartsh

INGREDIENTS

- 1/2 c. chopped bamboo shoots
- 1/2 onion, chopped
- 1 egg, beaten
- 1 c. ground pork (raw)
- 1 c. diced shrimp
- 1 pkg. frozen crabmeat
- 1 tsp. salt
- 2 Tbsp. cornstarch
- 1 tsp. sugar
- 1 tsp. vegetable oil
- 1/2 tsp. pepper
- 50 won ton wrappers
- 1 jar plum sauce

INSTRUCTIONS

1. Thaw crabmeat and drain.
2. Mix all ingredients together except won ton wrappers and plum sauce.
3. Put 1 heaping teaspoonful in wrappers.
4. Put water drop on corners and bring together at top, making gathers.
5. Place in steamer over boiling water for 15 minutes or drop fry over medium high heat in oil until golden, crispy brown.
6. Drain on paper towels.
7. Drizzle plum sauce over each won ton.
8. These can be used as a main dish also.
9. Makes 50.

Easy Artichoke Hors D'Oeuvres

Carol Olness

INGREDIENTS

- 1 can artichoke hearts, drained, quartered and diced
- 1/2 c. Parmesan cheese
- 1/2 c. mayonnaise
- 1 (4 oz.) pkg. shredded Mozzarella cheese
- A little garlic salt

INSTRUCTIONS

1. Mix ingredients together with a spoon; bake at 350° for 25-30 minutes.
2. Serve with Triscuits.
3. Serves 8.

Deviled Eggs

Mrs. Henry Johnson

INGREDIENTS

- 6 eggs
- 2 Tbsp. salad dressing
- 1 Tbsp. cream
- 1 tsp. vinegar
- 1/2 tsp. salt
- 1/4 tsp. paprika
- 1 tsp. prepared mustard

INSTRUCTIONS

1. Place clean fresh eggs in a saucepan large enough so you do not need to pile up the eggs on top of each other.
2. Cover the eggs with water and set on stove over medium heat.
3. Heat to boiling, then turn heat to simmer and cook for about 20 minutes.
4. Do not allow water to boil again.
5. Cool the eggs in cold water, so it will be easier to remove the shells and also to stop the cooking.
6. Remove the shells.
7. Cut the hard cooked eggs in halves, placing the yolks in a small bowl and the whites on a plate.
8. Mash the yolks with a fork and add the salad dressing, cream and other ingredients.
9. Mix well.
10. Fill the whites with the yolk mixture, using a teaspoon.
11. Arrange the eggs on a plate.
12. You may sprinkle the tops of the eggs with paprika, chopped parsley or chives.

Miniature Meat Turnovers

Judy Frauendienst

INGREDIENTS

- 1/2 lb. hamburger
- 1/2 c. water chestnuts, sliced
- 1 c. bean sprouts
- 2 Tbsp. chopped onion
- 1 pkg. Lipton beef mushroom soup mix
- 2 pkg. crescent rolls

INSTRUCTIONS

1. Brown together the hamburger, water chestnuts, bean sprouts, onion and soup mix.
2. Cut each crescent roll triangle in two to form 2 small triangles.
3. Place 1 teaspoon of hamburger mixture on each small triangle and pinch dough together to enclose meat mixture in the dough.
4. Bake at 375° for 15 minutes.

Party Mix

Barb Flo

INGREDIENTS

- 1/2 c. margarine
- 1 Tbsp. Worcestershire sauce
- 1/8 tsp. Tabasco sauce
- 4 c. bite size crispy corn squares
- 2 c. bite size crispy wheat squares
- 2 c. pretzel sticks
- 2 c. Spanish peanuts
- 1 tsp. salt
- 1/4 tsp. garlic powder

INSTRUCTIONS

1. Heat oven to 325°.
2. Melt margarine in 13x9 inch pan.
3. Add Worcestershire and Tabasco sauces; mix well.
4. Stir in cereals, pretzels and nuts.
5. Sprinkle with salt and garlic powder.
6. Toss well.
7. Bake at 325° for 25 to 30 minutes or until lightly toasted, stirring occasionally.
8. Makes 12 cups.

Sausage Nibbles

Mary Roop

INGREDIENTS

- 1 1/2 c. packaged biscuit mix
- 8 oz. bulk Italian sausage (Jimmy Dean, etc.)
- 1 c. (4 oz.) shredded sharp natural cheese
- Water chestnuts, chopped

INSTRUCTIONS

1. In bowl combine biscuit mix, uncooked sausage, cheese and chestnuts.
2. Shape mixture into balls.
3. Place on baking sheet; bake in 400° oven 15 minutes or less, depending on size.

Sausage Puffs

Joan Tonseth

INGREDIENTS

- 3 c. biscuit mix
- 1 lb. pork sausage (hot or regular)
- 1 (10 oz.) stick sharp grated cheese

INSTRUCTIONS

1. Using hands, blend biscuit mix, sausage and cheese.
2. Shape into balls 1 inch in diameter.
3. Bake at 350° for 20 minutes or until nicely browned.
4. Balls may be formed and frozen in a shallow pan, then stored in a plastic bag in freezer.
5. To bake frozen puffs, add 10 to 15 minutes additional baking time.
6. Makes 70-80 puffs, depending on size.

Shrimp Pastries

Donna Johnson

INGREDIENTS

Pastry:

- 1 1/2 c. flour
- 1 1/2 tsp. salt
- 3/4 c. shortening
- 1 beaten egg
- 1/4 c. ice water

Filling:

- 3 Tbsp. oil
- 1/2 c. chopped onions
- 1 1/2 c. chopped tomato
- 1/2 lb. chopped, cooked shrimp
- 1 Tbsp. chopped parsley
- 1/4 tsp. each oregano, basil

INSTRUCTIONS

Pastry:

1. Cut shortening into flour and salt; stir in egg and water with fork until ball forms.
2. Cover and chill 1-2 hours.

Filling:

3. Cook onions in oil; add remaining ingredients.
4. Cook 5-10 minutes; taste for seasoning.
5. Cool.
6. Roll pastry, cut in circles or squares; add some filling, fold over and seal edges with water.
7. Bake 10-15 minutes at 400° F.
8. Use as appetizers or sandwiches, depending on size.

Strawberries a la Cheese

Ione Frandle

INGREDIENTS

- 1 (8 oz.) pkg. cream cheese, softened
- 2 Tbsp. sherry
- 3 Tbsp. confectioners sugar
- 1 qt. strawberries

INSTRUCTIONS

1. Beat cream cheese until fluffy, gradually adding sherry and sugar.
2. Slit each berry into quarters, but do not cut all the way through.
3. Put hull down.
4. Use a cake decorator and fill each berry with cheese mixture.

Super Nachos

Dort Hamilton

INGREDIENTS

- 1 can refried beans
- 4 oz. green chilies, chopped
- 1 c. shredded Monterey Jack cheese
- 1 c. shredded Cheddar cheese
- 3/4 c. taco sauce

INSTRUCTIONS

1. Brown 1 pound ground beef with chopped onions.
2. Spread meat in 2 pie pans.
3. Divide and spread over each:
4. Bake at 400° for 20 minutes.
5. Sprinkle with chopped ripe olives and green onions.
6. Place a small mound of sour cream and/or avocado dip on each.
7. Serve with nachos or taco chips.

Syrian Boats

Mary Roop

INGREDIENTS

- 10-16 oz. shredded Cheddar cheese
- 1 can black olives, sliced
- 1 can chopped green chilies
- 4-6 green onions, chopped
- 1 (8 oz.) can tomato sauce
- 1/2 c. vegetable oil
- 2 tsp. vinegar
- Salt and pepper

INSTRUCTIONS

1. Mix ingredients well and spread on slices of French bread.
2. Bake at 325° for 15 minutes.

Taco Tidbits (Microwave)

Melva Lamp

INGREDIENTS

- 6 Tbsp. butter or margarine
- 2 to 3 Tbsp. dry taco seasoning mix
- 8 c. Corn Chex cereal
- 1/4 c. sharp Cheddar grated American cheese food

INSTRUCTIONS

1. Note: The grated cheese food comes in 3 ounce can and is usually found with the grated Parmesan cheese in the supermarket.
2. Place butter and dry taco seasoning mix in microwave-safe 8x12 inch dish.
3. Microwave on high 45 to 60 seconds or until butter is bubbly; stir well.
4. Add cereal and stir to coat pieces.
5. Microwave on high for 2 1/2 minutes; stir well.
6. Sprinkle with cheese, stirring well.
7. Microwave on high 2 to 2 1/2 minutes more or until cereal is crisp.
8. Watch closely towards end of cooking so cereal doesn't burn.
9. Cool and store in airtight container.

Bernie's Hot Pepper Dip

Virginia Johnson

INGREDIENTS

- 2 rolls garlic cheese
- 1 can cream of mushroom soup
- About 2 whole tomatoes
- 4-6 peppers (come in a jar)
- Pepper juice (a little)

INSTRUCTIONS

1. Cut up and put in a pan on the stove at low; stir until melted so it doesn't burn.

Braunschweiger Spread

Joanne Bartsh

INGREDIENTS

- 1 lb. Braunschweiger
- 1/4 c. dill pickle, chopped
- 1/4 c. onion, chopped
- 2 Tbsp. pickle juice
- 4 oz. pimento cream cheese*
- 4 oz. cream cheese
- 1/4 c. mayonnaise
- Few drops of Worcestershire sauce

INSTRUCTIONS

1. Mix together and spoon into a rounded container lined with Saran Wrap.
2. Chill several hours.
3. Invert onto plate and frost with 6 ounces softened cream cheese.
4. Decorate with sliced green olives.
5. Serve with snack rye bread.

*If you cannot get pimento cream cheese, substitute a small jar of pimento (drained and chopped) and increase cream cheese to 8 ounces.

Broccoli Dip

Deanna Proehl

INGREDIENTS

- 1 (10 oz.) pkg. frozen chopped broccoli
- 1 (8 oz.) pkg. cream cheese
- 6 oz. sharp Cheddar cheese, shredded
- 3/4 tsp. garlic salt
- 1/2 can cream of mushroom soup

INSTRUCTIONS

1. Microwave broccoli in box about 6 minutes, remembering to make several small slits in the box; drain.
2. Soften cream cheese in 1 quart glass bowl; stir in Cheddar cheese, garlic salt and 1/2 can soup.
3. Mix well.
4. Stir in broccoli.
5. Heat in microwave oven for 3 to 4 1/2 minutes, stirring 2 times during last half of cooking time.
6. Serve dip hot with Keebler rye or pumpernickel crackers.
7. (If using micro probe, heat to 130° to 140°.)
8. (Freezes well.)

Cheese Ball

Ellen Caufman

INGREDIENTS

- 2 c. shredded Cheddar cheese (about 8 oz.)
- 2 (3 oz.) pkg. cream cheese, softened
- 1/4 c. margarine or butter, softened
- 1 Tbsp. fresh grated onion
- 1 tsp. Worcestershire sauce
- 1/2 tsp. dry mustard
- 3/4 c. chopped nuts

INSTRUCTIONS

1. Mix all ingredients except nuts.
2. Shape mixture into 2 logs or balls; roll in nuts.
3. Wrap in plastic wrap or foil and chill at least 1 hour.
4. Keeps refrigerated up to 3 weeks, but no longer.

Cheese Ball or Logs

Ione Frandle

INGREDIENTS

- 2 lb. Old English
- 2 lb. sharp Cheddar
- 1/4 lb. Roquefort
- 24 oz. cream cheese
- 2 tsp. Worcestershire sauce
- 1/2 tsp. garlic powder
- 1/2 to 1 c. brandy
- Chopped pecans or parsley

INSTRUCTIONS

1. Grate or grind all cheeses and add the Worcestershire and garlic and blend well.
2. Let stand at room temperature 3 days, working cheese each day, and mixing in brandy.
3. Form in wax paper for logs, or Saran Wrap and a bowl for a ball and chill thoroughly.
4. Let stand at room temperature for 1/2 hour and roll in chopped nuts or parsley.

Cheese Roll

Janice Ponder

INGREDIENTS

- 1 lb. Velveeta cheese
- 8 to 10 olives
- 1/4 c. bacon bits or 8 slices
- Minced onion (optional)
- 1 pkg. corned beef

INSTRUCTIONS

1. Melt cheese in double boiler or microwave and remove and add sliced olives, bacon bits and onions.
2. Lay corned beef out about 4 squares long and 3 wide with them overlapping on waxed paper.
3. Pour cheese mixture over corned beef.
4. Roll up and place in refrigerator.
5. Cut in small pieces when ready to serve.
6. Serve with crackers.

Crab Ball

Ethel Johnson

INGREDIENTS

- 1 (6 oz.) pkg. crabmeat
- 1 (8 oz.) pkg. cream cheese, softened
- 2 tsp. chives, chopped
- 1/4 tsp. garlic powder
- 1/4 tsp. salt
- 1/2 c. chopped pecans

INSTRUCTIONS

1. Thaw and drain crabmeat.
2. Blend ingredients, folding in crab last.
3. Shape mixture into ball and roll in pecans.
4. Serve with crackers.

Cream Cheese Dip for Chips or Vegies

Joy Bartle

INGREDIENTS

- 1 (8 oz.) pkg. cream cheese
- 1 heaping Tbsp. mayonnaise
- 1/8 to 1/4 c. cream, depending on thickness desired
- 1/2 tsp. garlic salt
- 1/8 to 1/4 tsp. Worcestershire sauce
- 1/8 to 1/4 tsp. onion salt
- 1/8 tsp. salt
- 1/8 tsp. white pepper
- 1 (4 1/2 oz.) can deveined baby shrimp (optional for chips)

INSTRUCTIONS

1. Soften cream cheese; add mayonnaise and cream, a little at a time, until mixture is of dipping consistency; mix well.
2. Add remaining ingredients except shrimp and mix well.
3. If adding shrimp, rinse and drain.
4. Cut in halves and stir into above mixture.
5. Let stand in refrigerator in a covered container before serving, to allow flavors to blend.
6. If dip becomes too thick for dipping, add a little more cream and mix.

Deviled Dip

Joan Tonseth

INGREDIENTS

- 1 (5 oz.) jar pimento cheese spread
- 1 (2 1/4 oz.) can deviled ham
- 1/2 c. mayonnaise or salad dressing
- 2 Tbsp. minced parsley
- 1 Tbsp. minced onion
- 4 drops of Tabasco sauce

INSTRUCTIONS

1. With electric beater or blender, combine all ingredients.
2. Chill.

Dill Weed Dip

Dee Annexstad

INGREDIENTS

- 3 oz. cream cheese
- 1 c. sour cream
- 1 c. mayonnaise
- 2 tsp. dill weed
- 1/2 c. onion, chopped
- 2 tsp. Beau Monde seasoning
- 2 tsp. parsley flakes

INSTRUCTIONS

1. Blend ingredients until creamy and smooth.
2. Refrigerate for several hours before serving.
3. Serve with vegetables or crackers.

Florintine Bread Dunk

Mary Roop

INGREDIENTS

- Round unsliced loaf of bread
- 1 pkg. chopped frozen spinach, thawed and squeezed out
- 1 c. sour cream
- 1 c. mayonnaise
- 1 pkg. Knorr vegetable soup mix
- 2 scallions, chopped
- 1 can water chestnuts, drained and chopped

INSTRUCTIONS

1. Mix all ingredients.
2. Refrigerate at least 2 hours before serving.
3. Form a bowl out of the bread.
4. Put dip into the bread bowl and place bread "hunks" on serving tray for "dippers".
5. Don't forget to eat the bowl.

Guacamole

Pam Leidholm

INGREDIENTS

- 2 large avocados, peeled and seeded
- 1 Tbsp. lemon juice
- 1 Tbsp. picante sauce
- 1/2 tsp. salt

INSTRUCTIONS

1. Blend ingredients together with fork; chill until ready to serve.
2. Top with chopped tomatoes.
3. Serve with corn or tortilla chips.
4. Makes 1 1/2 cups.

Guacamole Dip

Barb Flo

INGREDIENTS

- 1 c. (1 medium) peeled, mashed avocado
- 2 Tbsp. finely chopped onion
- 1/4 tsp. chili powder
- 1/4 tsp. garlic salt
- 2 Tbsp. mayonnaise or salad dressing
- 5-6 drops of Tabasco sauce

INSTRUCTIONS

1. In small bowl combine all ingredients; mix well.
2. Cover and chill.
3. Serve with tortilla or corn chips.
4. Makes 1 1/2 cups.

Hot Crab Spread

Ellen Caufman

INGREDIENTS

- 1 (8 oz.) pkg. cream cheese
- 1 (6 1/2 oz.) can crabmeat
- 1 Tbsp. milk
- 2 tsp. Worcestershire sauce
- 2 tsp. chopped green onion
- Toasted almonds

INSTRUCTIONS

1. Soften cream cheese and stir in all other ingredients except nuts.
2. Spread into buttered 9 inch pie plate or other shallow baking dish.
3. Top with toasted almonds; bake at 350° for 15-20 minutes.
4. Serve warm with Triscuits or similar crackers.

Ham and Cheese Log

Lucy Paulsen

INGREDIENTS

- 4 oz. sharp Cheddar cheese (room temperature)
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (4 1/2 oz.) can deviled ham
- 1/2 c. chopped green olives with pimento
- 1/2 c. chopped pecans

INSTRUCTIONS

1. Shred or grate Cheddar cheese and let set till softened in bowl with cream cheese.
2. Add deviled ham and chopped olives and mix till well blended.
3. Chop pecans and spread on wax paper.
4. Shape cheese mixture on top of chopped pecans in a ball or in a log and roll in nuts till completely coated.
5. Wrap in Saran Wrap and chill till firm in refrigerator.
6. Good on crackers.

Hot Chili Dip

Toni Chapman

INGREDIENTS

- 1 can no bean chili (Hormel)
- 1/4 lb. Velveeta cheese
- 1 can chopped green chili peppers

INSTRUCTIONS

1. Combine all ingredients and heat 30 minutes at 325°.
2. Serve with taco chips.

Hot Pecan Dip

Joanne Bartsh

INGREDIENTS

- 1 (8 oz.) pkg. cream cheese
- 2 Tbsp. milk
- 1 (2 1/2 oz.) pkg. dried beef, diced fine
- 1/2 c. sour cream
- 2 Tbsp. onion flakes
- 1/2 tsp. garlic salt
- 1/4 tsp. pepper
- 2 strips green pepper, diced fine
- 1/2 c. pecans

INSTRUCTIONS

1. Soften and blend cream cheese and milk; add everything else except sour cream.
2. Then fold in sour cream.
3. Heat 1/2 cup pecans in 2 tablespoons butter.
4. Sprinkle on top; bake 20 minutes at 350°.
5. Serve with Wheat Thins.

Party Dill Dip

Ethel Johnson

INGREDIENTS

- 12 oz. sour cream
- 1/4 c. Miracle Whip
- 1/4 tsp. garlic salt
- 1 tsp. sugar
- 2 Tbsp. dill weed
- 1 Tbsp. parsley flakes
- 1 tsp. lemon juice
- Pinch of salt

INSTRUCTIONS

1. Mix ahead and refrigerate.

Pineapple Cheese Ball

Janice Ponder, Bev Lippka

INGREDIENTS

- 2 (8 oz.) pkg. cream cheese
- 1 (8 oz.) can drained crushed pineapple
- 2 c. chopped pecans
- 1/4 c. finely chopped green pepper
- 2 Tbsp. finely chopped onion
- 1 Tbsp. seasoned salt

INSTRUCTIONS

1. Beat cream cheese until smooth; gradually stir in pineapple, 1 cup pecans, green pepper, onion and salt.
2. Shape into ball and roll in remaining nuts.
3. Wrap in plastic and refrigerate overnight.
4. To serve, garnish with pineapple slices, cherries, parsley and surround with Chicken in a Biscuit crackers.

Popeye's Vegetable Dip

Pam Leidholm

INGREDIENTS

- 1 c. mayonnaise or salad dressing
- 1 c. sour cream
- 1/8 tsp. curry powder
- 1 round loaf sourdough bread (optional)
- 1 (10 oz.) pkg. frozen chopped spinach, thawed and drained
- 1 (2 oz.) env. dried garden vegetable soup mix (Knorr's)

INSTRUCTIONS

1. Blend mayonnaise, sour cream and curry powder; stir in spinach and soup mix.
2. Refrigerate at least 2 hours before serving.
3. If desired, hollow out inside of bread.
4. Use that for serving container for dip and the remaining inside of bread for dipping.
5. Can also serve with fresh vegetables or crackers.
6. Variation by Deanna Proehl: Omit curry powder and add 1 can sliced water chestnuts.
7. Serve with any round, dark loaf of bread.

Salmon Ball

Barb Flo

INGREDIENTS

- 1 (16 oz.) can salmon, drained
- 1 Tbsp. finely chopped onions
- 1 tsp. prepared horseradish
- 1/4 tsp. salt
- 1 Tbsp. lemon juice
- 1 (8 oz.) pkg. cream cheese
- Minced parsley

INSTRUCTIONS

1. In medium bowl flake salmon; remove bones and skin.
2. Add remaining ingredients except parsley; mix well.
3. Refrigerate for 4 hours.
4. Shape into ball; roll in parsley.
5. Chill 1 hour.
6. Serve with crackers.

Salmon Party Ball

Virginia Johnson

INGREDIENTS

- 1 (1 lb.) can salmon
- 1 (8 oz.) pkg. cream cheese, softened
- 1 Tbsp. lemon juice
- 2 tsp. grated onion
- 1 tsp. prepared horseradish
- 1/4 tsp. salt
- 1/4 tsp. liquid smoke
- 1/2 c. chopped pecans (or other nuts if preferred)
- 3 Tbsp. snipped parsley

INSTRUCTIONS

1. Drain and flake salmon; remove skin and bones.
2. Combine salmon, cream cheese, lemon juice, onion, horseradish, salt and liquid smoke; mix thoroughly.
3. Chill several hours.
4. Combine pecans and parsley.
5. Shape salmon mixture into ball; roll in nut mixture.
6. Chill well.
7. Serve with assorted crackers.
8. Can be shaped in log or smaller balls.

Shrimp Cheese Ball

Joan Tonseth

INGREDIENTS

- 2 cans broken shrimp (rinse, drain and mash with fork)
- 4 drops of Tabasco sauce
- 1 large pkg. cream cheese, softened
- 2 Tbsp. mayonnaise
- 1 small diced onion

INSTRUCTIONS

1. Mix all together and refrigerate 2 hours.
2. Roll into ball and cover with chopped nuts.

Vegetable Dip

Edrie Barton

INGREDIENTS

- 1 pkg. Italian Good Seasons mix
- 1/2 c. sour cream
- 1 c. Miracle Whip
- 1/2 tsp. thyme
- 2 dashes of red pepper
- 4 tsp. cider vinegar
- 3 Tbsp. salad oil

INSTRUCTIONS

1. Mix it up.

Vegetable Dip

Barb Flo

INGREDIENTS

- 1 c. mayonnaise
- 1 c. sour cream
- 1 Tbsp. grated onion
- 1 Tbsp. dry parsley
- 1 tsp. dill seed
- 1 1/2 tsp. salt

INSTRUCTIONS

1. Add garlic salt and onion salt to taste.
2. Refrigerate 1 hour.
3. Serve with fresh vegetables.

Vegetable Dip

Nancy Peterka

INGREDIENTS

- 8 oz. cream cheese
- 1 c. Miracle Whip
- 2 Tbsp. chopped onion
- 1 clove garlic, minced
- 1 hard boiled egg, chopped
- 2 Tbsp. parsley flakes

INSTRUCTIONS

1. Mix all ingredients together and refrigerate.
2. Make a day ahead so flavors blend.

Vegetable Dip

Gladys Trepanier

INGREDIENTS

- 1 (6 or 8 oz.) can water chestnuts, drained, sliced and quartered
- 1 (10 oz.) pkg. frozen chopped spinach, thawed and drained real well
- 1 c. Hellmann's mayonnaise
- 1 (1 5/8 oz.) pkg. Knorr Swiss vegetable soup mix
- Dash of Tabasco sauce
- Dash of Worcestershire sauce
- 1 (16 oz.) carton sour cream

INSTRUCTIONS

1. Mix all ingredients together and refrigerate.

Beet Pickles

Mrs. Henry Johnson

INGREDIENTS

- 2 c. sugar
- 1 1/2 tsp. salt
- 2 sticks of cinnamon
- 1 1/2 c. water
- 3 1/2 c. vinegar
- 1 Tbsp. whole allspice

INSTRUCTIONS

1. Boil beets until tender.
2. Plunge into cold water.
3. Slip off skins.
4. Cut in quarters or slices and place in a gallon jar.
5. Now, in a large kettle, put:
6. Simmer for 15 minutes.
7. Pour hot over beets.
8. Put plate on top for a weight, then a lid over jar.
9. Store in a cool place.

Catsup

Luella Frost

INGREDIENTS

- 1 Tbsp. salt
- 1 c. sugar
- 1/2 tsp. pepper
- 1 c. vinegar

Also add the following ingredients, tied in a cloth:

- 1/2 tsp. dry mustard seed
- 1/2 tsp. celery seed
- 1/2 tsp. cloves
- 1/2 tsp. cinnamon
- 1/2 tsp. allspice
- 1 small onion, cut fine
- 1 sweet green pepper, cut fine

INSTRUCTIONS

1. Cook and strain 1 peck ripe tomatoes.
2. Boil down, then add:
3. Also add the following ingredients, tied in a cloth:
4. Simmer all ingredients until thick; stir often.
5. Remove cloth bag.
6. Seal in canning jars for recommended methods and time.

14 Day Pickles

Theda Frost

INGREDIENTS

- 2 gal. cukes in a large jar
- 2 c. salt
- 1 gal. boiling water

Pour on boiling hot the following:

- 5 pt. vinegar
- 1/2 oz. celery seed
- 1 oz. stick cinnamon
- 6 c. white sugar

INSTRUCTIONS

1. Pour over cukes and let stand 1 week; skim if necessary.
2. On eighth day, drain and pour on 1 gallon boiling water.
3. Let stand 24 hours.
4. On ninth day, drain and pour on 1 gallon boiling water and 1 teaspoon powdered alum.
5. Let stand 24 hours.
6. On tenth day, drain and pour on 1 gallon boiling water.
7. Let stand 24 hours.
8. On eleventh day, drain and pour on boiling hot the following:
9. On twelfth, thirteenth and fourteenth days, drain and reboil and add 1 cup sugar each day.
10. Put into jars; seal.

India Relish

Mrs. Henry Johnson

INGREDIENTS

- 1 peck green tomatoes, chopped
- 3 c. chopped onion
- 1 medium sized head of cabbage, chopped
- 2 c. green peppers

Add:

- 4 c. vinegar
- 2 c. water
- 3 c. sugar
- 1 tsp. of all different kinds of spices, tied in a cloth bag

INSTRUCTIONS

1. Cook 1 1/2 hours with moderate heat.
2. Stir often.

Pickled Fish

Fred Johnson

INGREDIENTS

- 4 c. water
- 1 c. canning salt
- 3 lb. Northerns (or 6 small ones)
- White vinegar for soaking
- 1 lemon, sliced thin
- Onions, sliced

For pickling solution:

- 2 c. vinegar
- 2 c. sugar
- 2 tsp. mustard seed
- 1 tsp. whole allspice
- 4 bay leaves
- 1 tsp. whole cloves
- 1 tsp. peppercorns

INSTRUCTIONS

1. Clean and cut fish in small pieces; remove the thin section of Northern as this has a strong fatty flavor.
2. Soak in salt brine for 48 hours.
3. Drain and wash fish well.
4. Cover with white vinegar for 24 hours; drain and pack in jars.
5. Use glass or plastic containers (no metal).
6. Put lemon and onion slices between.
7. Bring pickling solution - 2 cups vinegar, sugar and seasonings - to a boil; let cool.
8. Pour over fish.
9. Add 1/2 cup white wine to this mixture if you like.
10. Refrigerate until it is done; that is when it tastes good.
11. The process takes about 2 weeks.
12. Pickled fish keeps a long time.

Pickled Wax Beans

Mrs. Henry Johnson

INGREDIENTS

- 3 1/2 c. sugar
- 2 c. vinegar
- 2 c. water
- 2 sticks cinnamon

INSTRUCTIONS

1. Cook beans in boiling, salted water until tender; drain and combine sugar, vinegar, water and cinnamon.
2. Heat to boiling point.
3. Put beans into jars and pour hot syrup over them.
4. Seal.

Russian Pickles

Luella Frost

INGREDIENTS

- 1 gal. white vinegar
- A piece of lump alum
- 2 c. sugar
- 1 small c. salt

INSTRUCTIONS

1. Heat to boiling point, then cool before pouring over pickles.
2. Fill jars with layers of pickles and small onions, small red peppers.
3. To each jar add whole cloves, allspice, small piece of garlic, horseradish, bay leaf, a little white mustard seed, and a little dill in each jar.
4. Makes 10 quarts.

Sweet Pickle Relish

Judy Engelhardt

INGREDIENTS

- 4 qt. zucchini or cucumbers (or mixed) (remove seeds, don't peel)
- 1 qt. onion
- 2 green peppers
- 2 red peppers (or pimento)

Syrup:

- 3 c. sugar
- 2 1/2 c. vinegar
- 1 tsp. black pepper
- 1 tsp. nutmeg
- 2 tsp. cornstarch
- 2 tsp. celery seed
- 4 tsp. mustard seed
- 1 tsp. turmeric

INSTRUCTIONS

1. Grind all the above and let stand with 1/4 cup salt overnight.
2. Rinse with cold water; drain.
3. Bring to boil and simmer with vegetables.
4. Can into boiling jars.
5. Makes about 8 pints.

Soups, Salads, Vegetables

Egg Drop Soup

Joy Bartle

INGREDIENTS

- 2 cans Swanson's chicken broth
- 1/2 small onion, sliced
- 1/2 to 1 c. chopped lettuce
- Salt and pepper to taste
- 1 Tbsp. sesame or peanut oil (optional)
- 2 eggs, beaten

INSTRUCTIONS

1. Bring chicken broth to a boil and add onion and seasonings.
2. Simmer 15 minutes and add lettuce and oil.
3. Simmer another 10 minutes.
4. Bring to a boil; slowly stir the eggs into the soup mixture.
5. Cook several minutes to cook egg and serve.
6. Makes 4-6 servings, about 1 cup each.
7. A good soup for Chinese food.

Cabbage Soup

Ginny Hamlin

INGREDIENTS

- Potatoes, diced to bite sized pieces
- Onions, chopped
- Cabbage, shredded
- Pepper
- Cream of mushroom and/or celery soup
- Milk
- Polish sausage (may boil first so they are not so greasy)

INSTRUCTIONS

1. Boil the potatoes until they begin to get tender.
2. Add the onions and cabbage; continue to cook until tender.
3. Add soup and milk to make thick soup.
4. Add the Polish sausage; heat through.
5. Enjoy!

Chicken-Noodle Soup with Vegetables

Brenda Flo

INGREDIENTS

- 2 1/2 lb. broiler-fryer chicken, cut up
- 1 qt. water
- 4 medium carrots, cut into 1/2 inch slices (2 c.)
- 1 Tbsp. salt
- 1 Tbsp. monosodium glutamate (optional)
- 1 tsp. sugar
- 1/4 tsp. pepper
- 3 chicken bouillon cubes
- 2 c. uncooked thin egg noodles

INSTRUCTIONS

1. Heat all ingredients except noodles to boiling in 4 quart Dutch oven; reduce heat.
2. Cover and simmer until chicken is done, about 45 minutes.
3. Skim fat if necessary.
4. Cook noodles as directed on package.
5. Remove chicken from broth; cool slightly.
6. Remove chicken from bones and skin.
7. Cut chicken into 1 inch pieces; add chicken and noodles to broth.
8. Heat until hot, about 5 minutes.
9. Makes 8 one-cup servings.

Chili

Tom Gilmore

INGREDIENTS

- 2 lb. ground beef
- 2 Tbsp. shortening
- 2 c. chopped onion
- 2 cloves garlic
- 3 Tbsp. chili powder
- 1 tsp. salt
- 1 tsp. paprika
- 1 tsp. oregano
- 1 tsp. ground cumin
- 1/2 tsp. cayenne pepper
- 1/2 c. beef stock
- 1 (28 oz.) can tomatoes
- 3 (1 lb.) cans kidney beans, undrained

INSTRUCTIONS

1. Brown ground beef in shortening; add all ingredients as listed.
2. Simmer on low for many hours.
3. I add a can of tomato juice, 46 oz. or 1/2 can.

Clam Chowder

Debra Pollack

INGREDIENTS

- 3 Tbsp. salt pork or bacon
- 1 medium onion
- 2 1/2 c. diced potatoes
- Water
- 1 qt. milk
- 2 (No. 1) cans clams
- 1/2 pt. heavy cream
- Salt and pepper

INSTRUCTIONS

1. Brown meat; remove from fat and set aside.
2. Cook onion in fat.
3. Add potatoes to fat and add water to just cover potatoes.
4. Cook potatoes until tender.
5. Add milk and clams with liquor and simmer 5 minutes.
6. Add cream, meat and seasonings and reheat, but do not boil.

Cold Gazpacho Soup

Carol Olness

INGREDIENTS

- 8 c. tomato juice
- 1/3 c. salad oil
- 1/4 c. wine
- 1 tsp. salt
- 1 tsp. sugar
- 1 medium cucumber, chopped fine
- 1 medium onion, chopped fine
- 1 green pepper, chopped fine
- 2 cloves garlic, minced
- 2 Tbsp. parsley
- 1/4 tsp. pepper
- 1/2 tsp. Worcestershire sauce
- 1 large tomato, chopped

INSTRUCTIONS

1. Mix together all ingredients and refrigerate overnight.
2. Garnish with croutons, avocados, green peppers and cucumbers.

Corn Chowder

Leone Socha

INGREDIENTS

- 1/2 lb. salt pork, cut in 1/4 inch, diced
- 1 lb. onions, chopped fine
- 5 lb. potatoes, peeled, diced
- 4-5 qt. water to cover potatoes
- 2 gal. milk
- 8 (1 lb.) cans cream style corn
- Salt to taste
- 2 tsp. pepper
- Butter

INSTRUCTIONS

1. Fry out salt pork; remove browned bits and reserve.
2. Add onions to fat and saute until transparent.
3. Add to another kettle potatoes, and cover with water.
4. Boil gently till potatoes are tender, and pour off cooking water.
5. Add milk, corn, salt pork bits, onions and seasonings and heat, but do not boil.
6. Add butter at serving time.
7. Serve with cold sliced ham or hot dogs, rolls and salad.
8. Serves 50.

Grandma's Fruit Soup (Brought from Germany)

Mrs. Charles Schleeve

INGREDIENTS

- Ham bone
- 1 small onion, cut up
- Handful of dried apples
- Handful of prunes
- 2 eggs, well beaten
- 1 tsp. baking powder
- 1/2 c. milk
- 1 1/2 c. flour

INSTRUCTIONS

1. Put ham bone in kettle with water to cover.
2. Let boil until quite tender.
3. Add onion, dried apples and prunes.
4. While this is cooking, make a batter combining eggs, baking powder, milk and flour.
5. Drop the dumpling batter in the boiling soup with a tablespoon. (First dip spoon into hot soup to prevent batter from sticking to spoon.)
6. Continue to boil uncovered for 5 minutes; cover and let boil 8-10 minutes longer.

Cream of Broccoli Soup

Brenda Flo

INGREDIENTS

- 2 Tbsp. butter
- 2 Tbsp. flour
- 1 bunch (10 oz.) fresh broccoli
- 1 small onion, finely chopped
- 2 Tbsp. butter
- 1 qt. chicken stock or broth
- 1/2 c. heavy cream, warmed
- Salt and pepper

INSTRUCTIONS

1. Note: Asparagus or cauliflower may be substituted for broccoli.
2. Prepare roux: Melt 2 tablespoons butter in a small saucepan; stir in flour.
3. Cook 3 minutes over low heat; stir constantly, then cool.
4. Wash and trim broccoli; separate stalks. (Reserve several flowerets for garnish.)
5. Chop remainder into 1/2 inch pieces.
6. Saute onion in remaining butter in a large saucepan until tender; stir in broccoli.
7. Cover and cook 3 minutes.
8. Stir in stock; heat to simmering.
9. Stir a small amount into cooked roux until smooth; return mixture to saucepan, stirring until smooth.
10. Simmer, covered, until broccoli is tender, about 30 minutes.
11. Remove from heat; cool slightly.
12. Puree in container of electric blender; return to saucepan.
13. Blend cream into soup; taste.
14. Add salt and pepper if needed.
15. Cook reserved flowerets in boiling, salted water until tender.
16. Spoon soup into bowls; garnish with flowerets.

Cream of Tomato Soup

Kaye Rossow

INGREDIENTS

- 1 qt. stewed tomatoes
- 1 medium onion, chopped
- 2 stalks celery, chopped
- 4 c. scalded milk
- 1 Tbsp. flour
- Pinch of baking soda
- 1 Tbsp. butter
- Salt and pepper to taste

INSTRUCTIONS

1. Simmer tomatoes, onion and celery about 30 minutes.
2. Thicken milk with flour, which has been mixed with a little cold water to make a paste.
3. Stir over low heat until milk thickens slightly.
4. Add baking soda to tomato mixture.
5. Combine milk and tomato mixture, stirring constantly.
6. Add butter.
7. Serves 5-6.
8. Note: Recipe may be doubled, but never increase amount of baking soda.

Cream of Cheese Soup

Brenda Flo

INGREDIENTS

- 3 green onions (with tops), thinly sliced
- 1 medium stalk celery, thinly sliced
- 2 Tbsp. margarine or butter
- 1 1/4 c. water
- 1/2 c. half & half
- 2/3 c. pasteurized process cheese spread
- 1 tsp. instant chicken bouillon
- 1/8 tsp. ground nutmeg
- 1/3 c. dry white wine
- Paprika

INSTRUCTIONS

1. Cook and stir onions and celery in margarine in 3 quart saucepan over medium heat until onions are tender, about 8 minutes.
2. Stir in water, half & half, cheese spread, instant bouillon and nutmeg.
3. Heat to boiling over medium heat, stirring constantly; stir in wine.
4. Heat to boiling; boil and stir 1 minute.
5. Sprinkle each serving with paprika (and, if desired, garnish with croutons).
6. Makes 3 one-cup servings.

Hearty Beef Vegetable Soup

Edna Tuma

INGREDIENTS

- 1 lb. ground beef
- 1 c. chopped onion
- 2 cloves garlic, minced
- 2 tsp. salt
- 1/2 tsp. oregano leaves
- 1/2 tsp. pepper
- 1/4 tsp. rubbed sage
- 1 (1 lb.) can tomatoes, cut up
- 1 c. chopped celery
- 1 c. sliced, pared potatoes
- 1 c. sliced, pared carrots
- 1 c. coarsely chopped cabbage
- 1 (10 1/2 oz.) can condensed beef broth
- 2 beef bouillon cubes
- 4 c. water
- 1/3 c. uncooked regular rice

INSTRUCTIONS

1. Cook ground beef in a 6 quart Dutch oven.
2. When meat begins to turn color, add onion and garlic; cook until mixture is well browned.
3. Drain off excess fat.
4. Stir in salt, oregano, pepper, sage, tomatoes, celery, potatoes, carrots, cabbage, beef broth, bouillon cubes and water.
5. Bring to a boil; reduce heat.
6. Cover and simmer 20 minutes.
7. Add rice; simmer 15 more minutes or until rice is tender.
8. Makes about 2 1/2 quarts.

Never Fail Dumplings

Becky Aufderhar

INGREDIENTS

- 2 c. sifted flour
- 3 tsp. baking powder
- 1/2 tsp. salt
- 1 Tbsp. shortening
- 3/4 c. milk
- Meat stock or chicken broth

INSTRUCTIONS

1. Sift flour with baking powder and salt; cut in shortening.
2. Add enough milk to make a drop batter.
3. Drop by spoonfuls into boiling stock; cover tightly and cook for 10 minutes.
4. Serve at once.
5. Yield: 6 servings.

Rosemary's Reducing Soup

Lorena Hall

INGREDIENTS

- 1 head cabbage
- 1 large onion
- 1 bunch celery
- 1 large green pepper
- 1 large can tomatoes
- 1 pkg. dry onion soup

INSTRUCTIONS

1. Cut up vegetables; cover with water in large pot (no salt).
2. Let come to full boil.
3. Add dry onion soup; simmer until vegetables are of desired softness.
4. Other vegetables may be added.
5. Serve with a sprinkling of Parmesan cheese, if desired.
6. Serves 10 to 12.

Senate Bean Soup

Becky Templeton

INGREDIENTS

- 1 lb. navy beans
- 3 qt. water
- 1 meaty ham bone
- 3 small onions, chopped
- 3 stalks celery, chopped
- 1 c. mashed potatoes
- 2 cloves garlic, minced
- 1/4 c. chopped parsley

INSTRUCTIONS

1. Soak beans overnight; drain.
2. Cook beans in 3 quarts water with ham bone 1 hour.
3. Add remaining ingredients; cook another hour.
4. Remove ham bone and cut meat into chunks.
5. Return to soup and serve.

Cabbage-Lettuce-Cucumber Dressing

Edna Tuma

INGREDIENTS

- 2 c. Miracle Whip salad dressing
- 1/2 c. plus 1 Tbsp. sugar
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 c. white vinegar
- 1 c. milk

INSTRUCTIONS

1. Combine all ingredients in blender.
2. Store in refrigerator.
3. Makes about 1 quart.
4. Stir into shredded cabbage, lettuce or cukes.
5. Cukes should be well salted when sliced, allowed to stand 3 hours and "squeezed" out.
6. Add grated onion to taste, then enough dressing.
7. This keeps for several weeks in refrigerator.

Dressing for Potato Salad

Edna Tuma

INGREDIENTS

- 3 egg yolks
- 1/4 c. vinegar
- 1/2 tsp. dry mustard
- 4 Tbsp. sugar
- 1/2 tsp. salt

INSTRUCTIONS

1. Beat egg yolks with a Dover egg beater; add vinegar, mustard, sugar and salt.
2. Cook until it begins to thicken, stirring constantly.
3. Cool and add either sweet or sour cream to thin it.
4. This is especially good for potato salad and is enough for one bowl of salad.
5. I prefer the red potatoes for making potato salad.

Fruit Dressing

Glenda Severson

INGREDIENTS

- 1 (8 oz.) pkg. cream cheese
- 1 (7 oz.) jar marshmallow creme

INSTRUCTIONS

1. Blend softened cream cheese into creme.
2. Use fresh fruit dippers.

Fruit Juice Dressing

Deanna Proehl

INGREDIENTS

- 1 egg
- 1 c. sugar
- Juice of 1 orange (about 1/3 c.)
- Juice of 1 lemon
- Juice of 1 lime
- Grated rind of fruit (not more than 1/2 tsp. total)

INSTRUCTIONS

1. In small saucepan combine egg and sugar and blend well.
2. Add fruit juices and rind.
3. Cook over low flame, stirring constantly.
4. Bring to a boil; remove from flame.
5. Mixture will thicken as it cools.
6. Store in covered jar in refrigerator.
7. Serve as dressing for fruit salad or as a fruit dip.
8. Makes 1 1/4 cups.

Hubble House Dressing

Sandy Gregersen

INGREDIENTS

- 1 pt. Miracle Whip
- 1 (10 3/4 oz.) can tomato soup
- 1 (8 oz.) jar tartar sauce
- 4 Tbsp. pickle relish
- 1/3 c. vinegar
- 2 Tbsp. chili sauce
- 1 Tbsp. grated onion
- 4 Tbsp. sugar

INSTRUCTIONS

1. Blend all ingredients in a jar.

Potato Salad Dressing

Viola Karels

INGREDIENTS

- 6 eggs, well beaten
- 1 c. sugar
- 1 1/2 Tbsp. flour
- 1 Tbsp. salt
- 1 1/2 Tbsp. dry mustard
- 1 c. water
- 1 c. vinegar
- 2 Tbsp. butter

INSTRUCTIONS

1. Mix together eggs, sugar, flour, salt and mustard; add in remaining ingredients and cook over low to medium heat, stirring constantly, until mixture comes to a boil and is thick.
2. Yield: 1 quart.

Toss Salad Dressing

Mrs. Marvin (Lorraine) Marmorine

INGREDIENTS

- 1 c. mayonnaise
- 1 c. Miracle Whip
- 1 small jar tartar sauce
- 1 can tomato soup
- 1 grated onion (small)
- Garlic (optional)
- 4 grated, sweet pickles
- 2 Tbsp. sweet pickle juice
- 1 tsp. dry mustard
- 1 tsp. prepared mustard
- 1 Tbsp. sugar
- 2 Tbsp. chili sauce
- 2 Tbsp. vinegar

INSTRUCTIONS

1. Mix well the following ingredients and store in jar.
2. Keep in refrigerator.
3. This makes 1 quart plus 1 cup.

Broccoli Salad

Deanna Proehl

INGREDIENTS

- 1/2 to 1 lb. fresh mushrooms
- 1 lb. fresh broccoli
- 2 fresh green onions
- 1 head cauliflower

Dressing:

- 1/2 c. sugar
- 1 tsp. salt
- 1 tsp. paprika
- 1 tsp. celery seed
- 1 Tbsp. onion powder
- 1 c. oil
- 1/4 c. vinegar

INSTRUCTIONS

1. Marinate for 1 hour.

Marinated Vegetable Salad

Carol Olness

INGREDIENTS

- 1 head broccoli
- 1 head cauliflower
- Chopped celery
- 4-5 green onions, chopped
- 1 can chopped black olives
- 1 pt. cherry tomatoes
- 1/2 green pepper, chopped
- Sliced fresh mushrooms
- 1 (8-10 oz.) bottle Wish-Bone Robust Italian
- 1 pkg. dry Italian dressing

INSTRUCTIONS

1. Marinate all ingredients overnight.

Cabbage Lemon Salad

Melva Lamp

INGREDIENTS

- 6-8 c. finely shredded cabbage
- 2 medium carrots, shredded
- 1 small onion, grated
- 1 small green pepper, diced (optional)
- 3/4 c. salad oil
- 6 Tbsp. mustard seed
- 1/3 c. vinegar
- 1/3 c. water
- 1 c. sugar
- 1 tsp. salt
- 1 pkg. lemon jello

INSTRUCTIONS

1. Combine all vegetables and seeds and pour the salad oil over them.
2. Let stand while you heat together all the remaining ingredients, except the jello.
3. Dissolve the jello in the hot mixture; cool and pour over the vegetables.
4. This salad will keep 2-3 weeks, covered in the refrigerator.
5. It may also be frozen.

Garden Slaw

Donna Stuber

INGREDIENTS

- 8 c. shredded cabbage
- 2 carrots, shredded
- 1 green pepper, diced
- 1/2 c. celery
- 1/2 c. chopped onion
- 1 pkg. Knox gelatine
- 1/4 c. cold water

Dressing:

- 3/4 c. white vinegar
- 1 tsp. celery seed
- 1 tsp. salt
- 1/4 tsp. pepper
- 3/4 c. sugar

INSTRUCTIONS

1. Mix well and chill.
2. Dissolve gelatine in cold water; set aside.
3. Boil Dressing ingredients; add gelatine.
4. Cool until it thickens.
5. Beat with blender.
6. Slowly add 2/3 cup Wesson oil.
7. Combine with vegetables.
8. Refrigerate overnight before serving.
9. Keeps 2 to 3 days.
10. Stir several times before serving.

Non-Shrink Cabbage

Lynne Weber

INGREDIENTS

- 4 c. shredded cabbage
- 1/2 green pepper, chopped
- 1/2 red pepper, chopped
- 1 onion, minced
- 1 c. sugar
- 1/2 c. Mazola oil
- 1/2 c. vinegar
- 1/2 c. water
- 1/2 tsp. salt

INSTRUCTIONS

1. Mix and pour over cabbage, pepper and onion.
2. Let stand for at least 6 hours.

Overnight Cole Slaw

Jan Boe

INGREDIENTS

- 6 lb. shredded cabbage
- 1/2 green pepper, chopped fine or ground
- 1 large onion, chopped fine
- 6 large shredded carrots
- 2 c. sugar
- 1 Tbsp. salt
- 1 c. white vinegar
- 1 Tbsp. celery seed
- 1/2 c. salad oil

INSTRUCTIONS

1. Cook together sugar, salt, vinegar and celery seeds.
2. Cool before mixing with oil.
3. Combine with all ingredients.
4. Keeps well in refrigerator.
5. (Used at Mother-Daughter Banquets.)

Yvonne Benham's Cole Slaw

Clara Adams

INGREDIENTS

- 1 small head cabbage
- 1/2 onion, coarsely cut
- 1/2 green pepper, coarsely cut
- 1 small carrot, chopped
- 1/2 c. sour cream
- 1/2 c. mayonnaise
- 1 Tbsp. lemon juice
- 1 tsp. salt
- 1/4 tsp. ground pepper

INSTRUCTIONS

1. Cut cabbage in half crosswise.
2. Put into blender half of the wedges (points down).
3. Add water to cover cabbage; blend 2 seconds on puree.
4. Empty into strainer.
5. Repeat with remaining cabbage.
6. Into blender put green pepper, onion and carrot.
7. Cover with water; blend on high for 2 seconds.
8. Drain; add vegetables to cabbage and mix.
9. Put into blender sour cream, mayonnaise, lemon juice, salt and pepper.
10. Cover and blend for 15 seconds on blend.
11. Pour over cabbage and toss to mix.
12. Serves 6.

Overnight Lettuce Salad

Gladys Krohn

INGREDIENTS

- 1 medium head lettuce, chopped
- 1/2 c. celery, chopped
- 1/2 green pepper, chopped
- 1/2 onion, chopped
- 1 pkg. frozen peas
- 1 1/2 to 2 c. Miracle Whip
- 2 tsp. sugar
- 8 oz. Cheddar cheese, grated

INSTRUCTIONS

1. Place vegetables in pan in layers as listed.
2. Cover with Saran Wrap and keep in refrigerator overnight.
3. Can put bacon bits over salad before serving.
4. I use 9x13 inch glass pan.

Sour Cream Salad

Carol Olness

INGREDIENTS

Dressing:

- 1 c. sour cream
- 2 Tbsp. lemon juice
- 1 Tbsp. powdered garlic salad dressing

Salad:

- 1 head lettuce, cut up
- 1 c. chopped celery
- 1/4 lb. bacon, diced, fried and drained
- 2 hard cooked eggs, peeled and chopped

INSTRUCTIONS

1. Salad can be put together ahead of time and just before serving, pour over dressing.

Tossed Pea Salad

Joyce Cardinell

INGREDIENTS

- 1 head of lettuce
- 1 c. celery, chopped
- 1 onion
- 1 pkg. frozen peas, thawed
- 1/8 lb. Swiss cheese, grated
- 2 c. mayonnaise (not salad dressing)
- 1/2 green pepper, chopped (optional)
- 1/2 lb. bacon
- Parmesan cheese (to suit your taste)

INSTRUCTIONS

1. Put lettuce, onion, celery, peas, Swiss cheese, green pepper and some bacon in plastic bowl.
2. Add approximately 2 tablespoons of sugar to mayonnaise and mix together and spread over salad, covering completely.
3. Sprinkle the rest of the bacon and Parmesan cheese over the mayonnaise.
4. Cover tightly.
5. Mix all together before serving.

Zucchini Toss

Brenda Flo

INGREDIENTS

- 1 small bunch romaine, torn into pieces
- 2 Tbsp. olive or vegetable oil
- 1 medium zucchini, thinly sliced
- 1/2 c. sliced radishes
- 3 green onions, sliced
- 2 Tbsp. crumbled Blue cheese
- 1 Tbsp. tarragon or wine vinegar
- 1/2 tsp. salt
- 1 small clove garlic, crushed
- 1/4 tsp. monosodium glutamate
- Dash of pepper

INSTRUCTIONS

1. Toss romaine and oil until leaves glisten.
2. Add remaining ingredients; toss.
3. Makes 8 servings.

Carrot Salad

Arlene Warren

INGREDIENTS

- 1 pkg. carrots, shredded
- 1/2 c. sugar
- Juice of 1 lemon

INSTRUCTIONS

1. Mix all ingredients together 2 hours before serving, and store in refrigerator.
2. Stir several times before serving.

Cauliflower - Cole Slaw

Judy Frauendienst, Theda Frost

INGREDIENTS

- 1 head cabbage
- 1 head cauliflower
- 1 small onion
- 1/2 lb. fried bacon
- 2 c. mayonnaise
- 1/2 c. sugar
- 1/3 c. Parmesan cheese
- 1/2 tsp. salt
- 1/4 tsp. pepper

INSTRUCTIONS

1. Chop and combine the cabbage, cauliflower and onion.
2. Mix with mayonnaise, sugar, Parmesan cheese, salt and pepper; chill.
3. The bacon (may also use Bac-Os) may be added before serving, or it may be completely omitted if preferred.

Cauliflower Salad

Mary Roop

INGREDIENTS

- 1 medium head cauliflower, thinly sliced
- 1 can pitted ripe olives, drained, quartered (6 oz.)
- 1 medium green pepper, diced
- 1/2 c. chopped green onions
- 1 canned pimento, diced
- 1 tsp. salt
- 1/2 c. oil and vinegar dressing

INSTRUCTIONS

1. Early in the day, mix all ingredients in salad bowl.
2. Cover and refrigerate to chill, at least 3 hours before serving.
3. Toss occasionally.

Wilted Lettuce and Spinach Salad

Nona Strandjord

INGREDIENTS

- 6 slices bacon
- 1 egg, slightly beaten
- 1 1/2 Tbsp. sugar
- 1/4 tsp. salt
- 1 Tbsp. lemon juice
- 3 Tbsp. vinegar
- 1/2 tsp. dry mustard
- 1/2 c. sour cream
- 1/2 medium lettuce head, torn
- 3 c. spinach, torn, or all lettuce
- 5 green onions, thinly sliced, if desired

INSTRUCTIONS

1. Microwave: Microwave bacon 4 1/2 minutes or until crisp; use method to save drippings.
2. Beat egg slightly and add 2 tablespoons bacon drippings, sugar, salt, lemon juice, vinegar, dry mustard and sour cream; mix well.
3. Microwave 2 1/2 minutes or until thickened.
4. May look curdled.
5. Toss together last 3 ingredients and crumbled bacon.
6. Before serving, add dressing; mix till well coated.
7. Serve immediately.

Vegetable Marinade

Dort Hamilton

INGREDIENTS

- 1 (16 oz.) can peas
- 1 (16 oz.) can corn
- 1 small jar chopped pimento
- 1 (16 oz.) can French green beans
- 1 c. chopped onions
- 1 c. chopped celery
- 1 green pepper
- 1 c. vegetable oil
- 1/2 c. vinegar
- 1/2 c. sugar
- 1 tsp. salt
- 1 tsp. pepper

INSTRUCTIONS

1. Drain first 4 ingredients and place in a bowl.
2. Marinate remaining ingredients; pour over vegetable and marinate at least 4 hours.
3. Drain to serve.

Chicken Salad for "The Girls"

Alida Briest

INGREDIENTS

- 4 to 5 c. diced chicken (not too small)
- 1 c. diced celery
- 1 c. seeded grapes
- 1/2 c. green olives, sliced
- 1 can pineapple tidbits or chunks, drained (prefer chunks)

Dressing:

- 1 1/2 c. Miracle Whip
- 1 Tbsp. prepared mustard
- 1 Tbsp. grated onion
- Twist of 1/2 lemon

INSTRUCTIONS

1. Combine chicken mixture with dressing and chill several hours.
2. Serves 8.

Mexican Salad

Clara Adams

INGREDIENTS

- 1/2 lb. hamburger, browned
- Lettuce
- Tomatoes
- Onions
- 1 can kidney beans
- Cheddar cheese
- Dorito chips

INSTRUCTIONS

1. Brown hamburger.
2. Tear lettuce.
3. Drain and rinse kidney beans.
4. Grate sharp Cheddar cheese.
5. Crush chips.
6. Toss with Italian dressing or French dressing or leave plain and serve with dressings on the side.

Overnight Chicken Salad

Nellie Youngren

INGREDIENTS

- 6 c. cubed chicken
- 2 c. green grapes or pineapple
- 1 can water chestnuts
- 2 c. chopped celery
- 1 1/4 c. Hellmann's mayonnaise
- 2 Tbsp. soy sauce
- 2/3 Tbsp. curry powder (or less)
- 2 Tbsp. lemon juice

INSTRUCTIONS

1. Mix and leave overnight.
2. Just before serving, stir in cashew nuts.
3. Serves 8 to 12.
4. To serve a large group, a diced turkey works very well.

Taco Salad

Jane Mangel, Joy Bartle, Judy Engelhardt

INGREDIENTS

- 1 lb. hamburger, browned
- 3/4 tsp. salt
- 4 drops of Tabasco
- 1/2 tsp. onion powder
- 1/2 tsp. garlic powder
- 1/2 tsp. chili powder
- 2/3 c. water
- 1 can kidney beans, undrained

Dressing:

- 1/2 c. mayonnaise or Miracle Whip
- 1/4 c. chili sauce or barbecue sauce

INSTRUCTIONS

1. Cook above for 15 minutes on simmer; chill.
2. When ready to serve, add 4 tomatoes, cut up, one 6 ounce bag taco flavored chips, crushed, 1 head lettuce, chopped and 1 cup (4 ounces) shredded Cheddar cheese.
3. Combine all in large bowl.

Cheese Pineapple Boats

Brenda Flo

INGREDIENTS

- 1 pineapple
- 1 c. strawberries, cut into halves
- 2 c. cantaloupe or honeydew melon balls
- 1/4 tsp. ground ginger
- 2 Tbsp. lime juice
- 8 oz. Cheddar or Monterey Jack cheese, cut into 1/2 inch cubes
- 2 Tbsp. coarsely chopped dry roasted almonds
- Ground ginger
- Pineapple yogurt

INSTRUCTIONS

1. Select a pineapple with fresh green leaves.
2. Cut pineapple lengthwise into quarters through green top.
3. Cut along curved edges of quarters with grapefruit knife to remove fruit.
4. Cut off pineapple core; cut fruit into chunks.
5. Drain fruit and invert shells to drain.
6. Place pineapple chunks, strawberries and melon balls in large bowl.
7. Sprinkle with 1/4 teaspoon ginger and lime juice; toss.
8. Cover and refrigerate 1 hour.
9. Stir in cheese.
10. Spoon mixture into shells; sprinkle with almonds and ginger.
11. Spoon yogurt onto each serving.
12. Makes 4 servings.

Creamy Fruit Salad

Marian McConnell

INGREDIENTS

- 1 (8 3/4 oz.) can fruit cocktail
- 1 (3 oz.) pkg. apricot flavor jello
- 1 c. boiling water
- 1 (3 oz.) pkg. cream cheese
- 1/3 c. mayonnaise

INSTRUCTIONS

1. Drain fruit, reserving syrup.
2. Add water to syrup to make 1/2 cup.
3. Combine gelatin and boiling water in electric blender.
4. Cover and blend at low speed until dissolved, 1 minute.
5. Add measured liquid, cream cheese and mayonnaise.
6. Cover and blend on high speed 15 seconds.
7. Chill until slightly thickened.
8. Fold in fruit; chill until firm.
9. Makes 6 servings.

Crumbly Pea Salad

Nellie Youngren

INGREDIENTS

- 1 (10 oz.) pkg. frozen peas
- 2 c. finely shredded cabbage
- 1/4 c. sour cream
- 1/4 c. mayonnaise
- 1/4 tsp. salt
- 1/4 tsp. curry powder
- 1 tsp. prepared mustard
- 1 tsp. wine vinegar

INSTRUCTIONS

1. Mix and refrigerate hours or overnight.
2. Just before serving, stir in a cup of dry roasted peanuts.

Crunchy Vegetable and Bulgur Salad

Ginny Hamlin

INGREDIENTS

- 1 c. bulgur
- 1 c. water
- 2 carrots, thinly sliced
- 1/2 c. thinly sliced green onions
- 1 small green pepper, chopped
- 1 stalk celery, thinly sliced
- 1 or 2 tomatoes, cut in wedges (optional)
- Romaine lettuce leaves (optional)

Lemon Basil Dressing:

- 1/4 c. lemon juice
- 1/3 c. salad oil
- 2 cloves garlic, minced
- 1 tsp. salt
- 1 1/2 tsp. dried basil
- 1/2 tsp. dry mustard
- 1/2 tsp. sugar
- 1/4 tsp. pepper

INSTRUCTIONS

1. Stir together bulgur and water; let stand 1 hour.
2. Drain well.
3. Add carrots, onion, green pepper, celery and dressing.
4. Mix well; cover.
5. Chill at least 4 hours, stirring occasionally.
6. Serve in bowl lined with romaine lettuce and fill with mix.
7. Lemon Basil Dressing: Stir together.

Frosted Salad

Gladys Krohn

INGREDIENTS

- 1 small pkg. lemon jello
- 1 c. hot water
- 1 c. cold water
- 1 can pineapple tidbits, drained (save)
- 2 c. small marshmallows
- 3 bananas, sliced

Topping or Dressing:

- 1/2 c. pineapple juice
- 1 Tbsp. lemon juice
- 2 Tbsp. cornstarch
- 1/2 c. sugar

INSTRUCTIONS

1. Add hot water to jello; stir until dissolved.
2. Add cold water.
3. Combine with other ingredients and set in refrigerator to cool.
4. Topping or Dressing: Combine and cook until thick.
5. When cool, add 1/2 cup cream, whipped.
6. Spread over top of jello mixture.

Frosted Fruit Salad

Deanna Proehl

INGREDIENTS

- 1 (20 oz.) can pineapple tidbits or chunks
- 1 Tbsp. cornstarch
- 3 Tbsp. sugar
- 1 egg
- 1 (8 oz.) carton plain yogurt
- 10 to 12 c. cut up fruit (apples, oranges, bananas, grapes, berries)

INSTRUCTIONS

1. Drain pineapple juice into 1 quart glass bowl; add water to make 1 cup juice.
2. Add sugar, cornstarch and egg.
3. Beat with rotary beater until smooth.
4. Microwave (high) uncovered, 3 to 3 1/2 minutes or until mixture begins to bubble, stirring occasionally during last half of cooking time.
5. Cool.
6. Stir in yogurt.
7. Store covered in refrigerator until ready to use.
8. Combine fruits, including pineapple, in large bowl.
9. Add dressing.
10. Mix lightly to coat evenly.
11. Refrigerate until served.
12. Serves 10 to 12.

California Fruit Salad

Carol Olness

INGREDIENTS

- 4 c. fresh peaches, plums, nectarines, pears
- 2 Tbsp. lemon juice to coat fruits
- 1 head lettuce
- 8 oz. Swiss cheese, cubed
- 1/2 c. toasted slivered almonds

Peachy Creamy Dressing:

- 1 1/2 c. sliced fresh peaches
- 1/4 c. plain yogurt
- 1 Tbsp. honey
- 1/4 tsp. ginger
- 1/4 tsp. salt

INSTRUCTIONS

1. Toss above ingredients together with 1 recipe of Peachy Creamy Dressing.
2. Place ingredients in blender and chill; pour over salad.

Fresh Fruit Salad

Chrystal Erickson

INGREDIENTS

- 1/2 c. Wesson oil
- 1/4 c. lemon juice
- 1/4 c. honey
- 1 tsp. salt

INSTRUCTIONS

1. Mix above ingredients; pour over fresh fruit.
2. Chill.
3. Use 4 fresh fruits such as cantaloupe, watermelon, berries, peaches, pears, etc.

Fruit Salad

Mem Stofferahn

INGREDIENTS

- 1 can peach or apricot pie filling
- 1 can mandarin oranges, drained
- 1 can chunk pineapple, drained
- 1 small jar maraschino cherries, drained
- 2-3 bananas, sliced

INSTRUCTIONS

1. Combine all ingredients in large bowl and chill.
2. Bananas should be added just before serving.
3. Other fruits may be added, if desired.

Fruit Salad

Mrs. Kenneth R. Swanson

INGREDIENTS

- 1 to 1 1/2 c. water or fruit juice
- 3 Tbsp. tapioca
- 1/2 c. sugar
- 6 oz. frozen orange juice concentrate
- 10 oz. frozen strawberries
- 1 apple, diced
- 2 bananas, sliced
- Drained, canned fruit, or any fruit in season

INSTRUCTIONS

1. Microwave: Bring first 3 ingredients to a boil in a 2 quart container.
2. Total time 6 minutes on high.
3. Follow instructions below.
4. Conventional: Boil first 3 ingredients for 6-8 minutes.
5. Add frozen orange juice and strawberries to help cool mixture.
6. Add fruit and chill, leaving banana until serving time to add.
7. This salad keeps well in refrigerator for up to 1 week.
8. Add more fruit as you use it.

Grandma's Fruit Salad

Jan Boe

INGREDIENTS

- 1/2 cantaloupe
- 4 peaches
- 4 bananas
- 3 oranges
- Crushed pineapple
- 1/2 c. sugar

INSTRUCTIONS

1. Combine prepared fruit and add sugar and chill.

Hot Fruit Salad

Jan Boe

INGREDIENTS

- 1 (No. 2 1/2) can sliced pineapple
- 1 (No. 2 1/2) can peach halves
- 1 (No. 2 1/2) can apricots
- 1 (No. 2 1/2) can pear halves
- 1/2 c. brown sugar
- 2 Tbsp. cornstarch
- 1/2 c. butter
- 1 tsp. curry powder

INSTRUCTIONS

1. Drain fruit.
2. Melt butter; add curry powder.
3. Add fruit juice, cornstarch and brown sugar.
4. Arrange fruit in large baking dish.
5. Put sugar mixture over top; add red cherries to make it pretty.
6. Bake 1 hour at 350°.

Summer Ambrosia Salad

Charyl Anderson

INGREDIENTS

- 1 banana
- 1 c. flaked coconut
- 1 pt. strawberries, washed and hulled
- 1/2 fresh pineapple, cored, sliced and cut into tidbits
- 1/2 c. orange juice

INSTRUCTIONS

1. Mix and serve.

Geneva's Tabooli

Lorraine Marmorine

INGREDIENTS

- 1 cup cracked wheat (bulgar)
- 2 bunches chopped parsley
- 1 bunch chopped mint
- 1 bunch onions, chopped
- 4 large firm tomatoes (dice small)
- 1/2 c. olive oil
- 4 Tbsp. lemon juice
- 2 tsp. salt

INSTRUCTIONS

1. Soak 1 cup cracked wheat (bulgar) in water overnight.
2. Add drained cracked wheat and store in refrigerator.
3. Best made a day to 3 days ahead.
4. Serve in pocket bread.

Tabboubeh Salad

Barbara Olson

INGREDIENTS

- 1 c. cracked wheat bulgar
- 2 c. boiling water
- 1/2 c. salad oil
- 1/2 c. lemon juice
- 2 tsp. salt
- 1 tsp. pepper
- 1/2 c. fresh parsley, chopped
- 2 Tbsp. chopped fresh mint or 2 tsp. dry mint, crumbled
- 1 bunch green onions and tops, finely chopped
- 2 tomatoes, diced

INSTRUCTIONS

1. Pour boiling water over bulgar in bowl; let stand 1 hour.
2. Drain well and return to bowl.
3. Add remaining ingredients and blend well.
4. Chill at least 2 hours.
5. Can be made day before.
6. Serve with pita bread or as a salad.
7. Serves 6.

Patio Potato Salad

Kaye Rossow

INGREDIENTS

- 1/3 c. sugar
- 1 Tbsp. cornstarch
- 1/2 c. milk
- 1/4 c. vinegar
- 1 egg
- 4 Tbsp. butter
- 3/4 tsp. celery seed
- 1/4 tsp. dry mustard
- 1/2 c. chopped onion
- 1/2 c. mayonnaise
- 7 potatoes, cooked, peeled, diced
- 3 hard cooked eggs
- Paprika

INSTRUCTIONS

1. In saucepan combine sugar and cornstarch; add next 6 ingredients and 3/4 teaspoon salt.
2. Cook and stir over low heat till bubbly.
3. Remove from heat; add onion and mayonnaise.
4. Cool.
5. Combine potatoes and hard cooked eggs; gently fold in dressing.
6. Chill.
7. Serves 6.

Potato Salad

Ethel Johnson

INGREDIENTS

Dressing:

- 1 pt. Miracle Whip
- 1 Tbsp. mustard
- 1/4 c. sugar
- 1/4 c. whipping cream
- 1/4 c. French dressing

INSTRUCTIONS

1. Cube potatoes; add pepper, onion and celery.
2. Cover and refrigerate overnight.
3. Shake and add to potatoes; add boiled eggs and radishes and olives, if desired.

Potato Salad

Mrs. Henry Johnson

INGREDIENTS

- 6 large potatoes
- 3 good sized minced onions
- 4 hard boiled eggs (chopped)
- 2 yolks
- 1 cup sour cream
- 1/2 cup vinegar
- salt and pepper to taste
- 2 tablespoons or more of sugar

INSTRUCTIONS

1. Cook about 6 large potatoes with the skins on.
2. When cool, remove the skins and dice the potatoes.
3. Add 3 good sized minced onions, 4 hard boiled eggs (chopped).
4. Chop fine all but 2 yolks, which are saved for dressing.
5. Add the 2 yolks to 1 cup sour cream; add 1/2 cup vinegar, salt and pepper to taste, 2 tablespoons or more of sugar.
6. Beat all together and pour over the potatoes.
7. A hard boiled egg may be sliced over the top of the bowl.

German Potato Salad

Jeane Oslund

INGREDIENTS

- 6-8 c. sliced freshly cooked potatoes (8-10 medium red potatoes)
- 6-10 slices bacon, cut up and browned in heavy skillet
- 1/2 c. white sugar
- 2 Tbsp. flour
- 1 tsp. salt
- Dash of pepper

INSTRUCTIONS

1. Put in sprayed casserole.
2. Use 3 tablespoons bacon drippings to saute 1/2 cup chopped onion.
3. In small bowl mix the sugar, flour, salt and pepper.
4. Add to bacon drippings and onion; gradually stir 2/3 cup white vinegar and 1 1/2 cups hot water.
5. Cook over medium heat until slightly thick.
6. Taste; if necessary, add a bit more sugar or few drops of vinegar.
7. Pour over potatoes and bacon; toss lightly.
8. Make the day before to get best flavor.

Hot German Potato Salad

Edna Tuma

INGREDIENTS

- 6 medium potatoes
- 6 slices bacon
- 3/4 cup chopped onion
- 2 Tbsp. flour
- 1 1/2 tsp. sugar
- 1 1/2 tsp. salt
- 1/2 tsp. celery seeds (optional)
- 1/8 tsp. pepper
- 3/4 cup water
- 1/3 cup vinegar

INSTRUCTIONS

1. Boil 6 medium potatoes in their jackets; peel and slice thin to make 8 cups.
2. Fry slowly and drain on paper towel 6 slices bacon and set aside.
3. Saute 3/4 cup chopped onion in bacon fat.
4. Blend into onions the flour, sugar, salt, celery seeds and pepper.
5. Cook this over low heat, stirring until smooth and bubbly.
6. Remove from heat; stir in 3/4 cup water and 1/3 cup vinegar.
7. Bring to a boil, stirring constantly.
8. Stir in potatoes carefully, and crumbled bacon.
9. Remove from heat; cover and let stand briefly, allowing flavor to blend.

Angela's Cherry Salad

Clara Adams

INGREDIENTS

- 1 (6 oz.) pkg. cherry jello
- 3 c. boiling water
- 1 can Wilderness cherry pie filling
- 1/2 c. celery, chopped
- 1 c. apples, chopped
- 1/4 c. nuts, chopped

INSTRUCTIONS

1. Dissolve jello in water; add pie filling and cool until slightly thickened.
2. Add rest of ingredients; chill until firm.

Apple Cider Salad

Marian Alinder

INGREDIENTS

- 1 (3 oz.) pkg. orange gelatin
- 1 2/3 c. apple cider
- 1/4 c. raisins
- 1 large apple
- 1/2 c. nuts

INSTRUCTIONS

1. Dissolve gelatin in 2/3 cup boiling hot cider.
2. Refrigerate until slightly thickened.
3. Add 1/4 cup raisins that have been soaked 1/2 hour in 3 tablespoons cider and drained.
4. Add 1 unpeeled, diced apple and 1/2 cup walnuts.
5. Put in a 4 cup mold.

Avocado Frito Salad

Clara Adams

INGREDIENTS

- 2 c. lettuce
- 1 small can kidney beans
- 1/2 c. black olives
- 2 medium tomatoes
- 1 Tbsp. chopped chili pepper
- 1 large avocado, cut small
- Dressing:
- 8 oz. sour cream
- 1/4 tsp. minced onion
- 2 Tbsp. Italian dressing
- 3/4 tsp. chili powder
- Salt and pepper
- Topping:
- 1/2 c. grated cheese
- 1/2 pkg. Fritos or Doritos

Blueberry Salad Mold

Kaye Rossow

INGREDIENTS

- First Layer:
- 1 pkg. lemon jello
- 1 (No. 2) can blueberries, drained
- Second Layer:
- 1 pkg. lemon jello
- 2 (3 oz.) pkg. cream cheese
- 1 1/2 Tbsp. confectioners sugar
- 1 3/4 c. water (1 c. boiling)
- 1/2 pt. whipping cream
- 1 tsp. vanilla

INSTRUCTIONS

1. Measure juice and add water to make 1 3/4 cups.
2. Heat juice to boiling; add gelatin.
3. Cool until partially set; fold in blueberries.
4. Pour into 1 1/2 quart mold; chill until almost firm.
5. Combine softened cheese, sugar, cream and vanilla; beat into partially set jello and pour over first layer.

Christmas Salad

Gladys Neubert

INGREDIENTS

- 1 pkg. lime jello
- 1/2 c. sugar
- 3/4 c. boiling water
- 1 c. shredded pineapple, drained
- 1 c. cottage cheese
- 1/2 c. walnuts (cut)
- 1/4 c. cherries (cut)
- 1/2 pt. whipping cream

INSTRUCTIONS

1. Place the boiling water over jello; add sugar and stir well.
2. Add 1 teaspoon green food coloring.
3. Add pineapple and put into refrigerator 1/2 hour.
4. Add cottage cheese, walnuts, cherries and place back into refrigerator.
5. Lastly, fold in whipped cream.
6. Place in mold.

Company Layered Jello

Margo Sprengeler

INGREDIENTS

- First Layer:
- 1 (3 oz.) pkg. any red flavored jello
- Second Layer:
- 1 (3 oz.) pkg. lemon jello
- 1 medium size can crushed pineapple, drained
- 1 pt. whipping cream, whipped and sweetened
- 1 (3 oz.) pkg. cream cheese, softened
- Third Layer:
- 1 (3 oz.) pkg. lime jello

INSTRUCTIONS

1. Layer in 10x13 inch pan or slightly larger.
2. First Layer: Mix 3 ounce package any red flavored jello, using 1/4 cup less water than called for.
3. Chill until firm in bottom of pan.
4. Dissolve jello in 1 cup boiling water; beat in cream cheese.
5. Add pineapple and cool mixture.
6. Fold in whipped cream.
7. Pour over First Layer and chill until firm.
8. Third Layer: Mix 3 ounce package lime jello according to directions; cool to room temperature.
9. Pour over Second Layer.
10. Chill till set.

Cottage Cheese Salad

Hilda Johnson

INGREDIENTS

- 1 (4 oz.) carton cottage cheese
- 1 (4 oz.) carton Cool Whip
- 1 (3 oz.) box jello
- Fruit

INSTRUCTIONS

1. Mix dry jello with cottage cheese and Cool Whip (any flavor of jello).
2. Then add any kind of fruit, drained well if can is used.
3. This is a quick and easy salad.

Cranberry Salad

Joan Tonseth

INGREDIENTS

- 1 pkg. lemon jello
- 1 1/2 c. boiling water
- Juice of 1/2 lemon
- 1/2 c. diced celery
- 1 c. diced pineapple
- 1 c. cooked cranberries

Frozen Lime Mint Salad

Theda Frost

INGREDIENTS

- 1 (8 1/4 oz.) can crushed pineapple
- 1 (20 oz.) can crushed pineapple
- 1 (3 oz.) pkg. lime jello
- 1 (6 1/2 oz.) pkg. tiny marshmallows
- 1 c. butter mints, crushed
- 1 (9 oz.) carton Cool Whip, thawed

INSTRUCTIONS

1. Combine both cans undrained pineapple, dry lime jello, marshmallows and mints.
2. Cover and refrigerate for several hours or till marshmallows begin to melt.
3. Fold in dessert topping.
4. Spoon mixture into 16 paper baking cups in muffin pans.
5. Cover and freeze 6 hours or overnight.
6. Peel off paper and serve on lettuce lined plate.
7. Garnish with fresh mint leaves.
8. Makes 16 servings.

Les's Tossed Orange Salad

Lorena Hall

INGREDIENTS

- 1/2 head lettuce, shredded
- 1 c. chopped celery
- 1 c. mandarin oranges
- 2 green onions (tops and all), chopped
- 2 Tbsp. minced parsley
- Dressing:
- 1/2 tsp. salt and pepper
- 1/4 tsp. Tabasco
- 2 Tbsp. sugar
- 2 Tbsp. tarragon vinegar
- 1/4 c. salad oil
- 1/2 c. almonds, toasted in butter

INSTRUCTIONS

1. Toss salad ingredients; chill thoroughly for crispness.
2. Pour the dressing; toss again.
3. Serves 4 to 6.

Lime Gelatin Salad

Esther Von Wald

INGREDIENTS

- 1 pkg. lime jello
- 1 (9 oz.) can crushed pineapple
- 1 c. cream
- 1 small bottle red cherries
- 20 marshmallows, cut in quarters

INSTRUCTIONS

1. Dissolve jello in 1 cup hot water; add 1 cup pineapple juice and cold water.
2. Chill until syrupy and then beat until foamy.
3. Fold in pineapple, cherries and marshmallows, and stiffly beaten cream.
4. Chill until firm.
5. Serve plain.

Mandarin Orange Sherbet Salad

Janice Ponder

INGREDIENTS

- 1 (15 1/2 oz.) can crushed pineapple
- 1 (6 oz.) pkg. orange gelatin
- 1 pt. orange sherbet
- 1 (15 1/2 oz.) can mandarin oranges
- 3 bananas, diced

INSTRUCTIONS

1. Drain the pineapple and oranges and add enough water to make 2 cups.
2. Bring to boiling point and dissolve orange gelatin in hot juice.
3. Drop in the orange sherbet by tablespoons, stirring till dissolved.
4. When partially set, fold in fruits.
5. Chill till firm.

Overnight Cranberry Salad

Lynn Paulson

INGREDIENTS

- 2 c. raw cranberries
- 3 c. miniature marshmallows
- 3/4 c. sugar
- 2 c. diced apples
- 1 c. seedless green grapes, halved
- 1/2 c. walnuts, coarsely ground
- 1/4 tsp. salt
- 1 c. whipping cream, whipped

INSTRUCTIONS

1. Combine cranberries, marshmallows and sugar in a large bowl.
2. Cover and refrigerate overnight.
3. Stir in apples, grapes, nuts and salt.
4. Fold in whipped cream.
5. Spoon into lettuce-lined bowl and chill until serving time.
6. Makes 6-8 servings.

Pineapple and Carrot Salad

Mrs. Henry Johnson

INGREDIENTS

- 1 pkg. lemon or orange jello
- 1 1/2 c. boiling water
- 1 can crushed pineapple
- 2 c. grated carrots
- 1/4 to 1/2 c. sugar (depends on how sweet you like it)
- 1 tsp. salt

INSTRUCTIONS

1. Dissolve and let cool.
2. Add the crushed pineapple, grated carrots, sugar and salt.
3. Mold and let stand in refrigerator until thick. (This was a World War II recipe, when sugar was hard to get.)

Pineapple-Cheese Mold

Barb Flo

INGREDIENTS

- 1 c. boiling water
- 1 (3 oz.) pkg. lemon-flavored gelatin
- 2 Tbsp. lemon juice
- Salad greens
- 1 (8 1/4 oz.) can crushed pineapple, drained (reserve syrup)
- 1 c. shredded Cheddar cheese
- 1 c. chilled whipping cream

INSTRUCTIONS

1. Pour boiling water on gelatin in bowl; stir until gelatin is dissolved.
2. Add lemon juice and enough water to reserved pineapple syrup to measure 1 cup; stir into gelatin.
3. Refrigerate until slightly thickened, but not set.
4. Stir in pineapple and cheese.
5. Beat whipping cream in chilled bowl until stiff; fold into gelatin mixture.
6. Pour into 4-cup mold or 8 individual molds.
7. Refrigerate until firm.
8. Unmold on salad greens.
9. Makes 8 servings.

Pink Salad

Ramona Schlueter

INGREDIENTS

- 1 can crushed pineapple (approx. 2 1/2 c. - No. 2 can)
- 1 large (6 oz.) pkg. strawberry jello
- 3 c. cottage cheese
- 1 pt. whipping cream

INSTRUCTIONS

1. Combine dry jello (no water) and can of pineapple in pan; boil 3 minutes to dissolve jello.
2. Cool.
3. Fold in cottage cheese and whipped cream.
4. Chill.
5. Molds and freezes well.

Pistachio Fruit Salad

Barb Flo

INGREDIENTS

- 1 (9 oz.) Cool Whip
- 1 (3 3/4 oz.) pkg. pistachio instant pudding
- 1 (20 oz.) can chunk pineapple and juice
- 1 (20 oz.) can fruit cocktail, drained
- 2 c. miniature marshmallows

INSTRUCTIONS

1. Mix together and chill at least 1 hour.
2. Optional: Can add cottage cheese (1 cup) or 1/2 cup nuts.

Pretzel Salad

Rachel Meske, LCW Potluck - 1981

INGREDIENTS

- 2 1/2 c. coarsely crushed pretzels
- 3 Tbsp. sugar
- 3/4 c. melted butter or margarine
- 1 (8 oz.) pkg. cream cheese, softened
- 1 c. powdered sugar
- 1 egg
- 1 (3 1/2 oz.) pkg. Dream Whip or 2 c. Cool Whip
- 2 (3 oz.) pkg. raspberry jello (or one 6 oz. pkg.)

INSTRUCTIONS

1. Combine pretzels, 3 tablespoons sugar and margarine.
2. Press in 9x13 inch pan.
3. Bake at 350° for 10 minutes; cool.
4. Beat sugar, cream cheese and egg.
5. Fold in whipped topping.
6. Spread over pretzels.
7. Make jello; chill slightly.
8. Pour over cream cheese topping.

Rosy Strawberry Ring Salad

Alice McCammon

INGREDIENTS

- 2 pkg. strawberry gelatin
- 2 c. boiling water
- 2 (10 oz.) pkg. frozen sliced strawberries
- 1 (13 1/2 oz.) can (1 1/2 c.) crushed pineapple
- 2 large fully ripe bananas, finely diced
- 2 Tbsp. lemon juice
- Sour Cream Dressing:
- 1 c. dairy sour cream
- 1 tsp. sugar
- 1/4 tsp. ginger
- dash of salt

INSTRUCTIONS

1. Dissolve gelatin in boiling water; add berries, stirring occasionally until thawed.
2. Stir in pineapple, bananas and lemon juice.
3. Pour into a 6 1/2 cup mold.
4. Chill till firm, about 5 or 6 hours.
5. Makes about 8 servings.
6. Serve with Sour Cream Dressing.
7. Dressing: Combine 1 cup dairy sour cream, 1 teaspoon sugar, 1/4 teaspoon ginger and a dash of salt.
8. Chill well.

7-Up Salad

Melva Lamp

INGREDIENTS

- 1 pkg. cherry gelatin
- 2 c. hot applesauce
- 1 small bottle 7-Up
- 1 c. crushed drained pineapple
- 1/2 c. chopped nutmeats

INSTRUCTIONS

1. Dissolve gelatin in hot applesauce; add 7-Up.
2. Stir.
3. Add pineapple and nutmeats.
4. Put in mold and set.

Spaghetti Salad

Kim Alinder

INGREDIENTS

- 1 cucumber
- 1 small onion
- 1 green pepper
- 1 tomato
- 1 (2.75 oz.) pkg. Salad Supreme
- 1 lb. spaghetti
- 1 (15 oz.) bottle Kraft Italian dressing

INSTRUCTIONS

1. Cut vegetables up into small pieces; add Salad Supreme package and set in refrigerator overnight.
2. Cook spaghetti; drain and run cool water over noodles; drain.
3. Add vegetable mixture and salad dressing to the spaghetti.
4. Cool 2 hours before serving.

Strawberry Jello Salad

Carol Olness

INGREDIENTS

- 1 (6 oz.) pkg. strawberry jello
- 2 c. boiling water
- 1 (16 oz.) pkg. frozen strawberries
- 1 (16 oz.) can crushed pineapple
- 2 ripe bananas
- 1 (16 oz.) carton sour cream

INSTRUCTIONS

1. Dissolve gelatin in water; add thawed strawberries with juice, undrained pineapple and bananas which have been mashed and whipped.
2. Pour half of mixture into 8x12 inch dish and chill until set.
3. Keep remaining gelatin at room temperature.
4. Spread carton of sour cream over congealed layer.
5. Cover with remaining gelatin and chill until firm, 4-6 hours.

Strawberry Salad

Nancy Peterka

INGREDIENTS

- 1 (3 oz.) pkg. strawberry jello
- 1 c. hot water
- 1 (3 oz.) pkg. cream cheese, softened
- 1 (10 oz.) pkg. frozen strawberries
- 1/2 pt. whipping cream, whipped and sweetened

INSTRUCTIONS

1. Combine jello and water in blender container; blend until jello is dissolved.
2. Add cream cheese; blend until smooth.
3. Add frozen berries; stir until dissolved.
4. Set until almost thick.
5. Prepare whipping cream.
6. Fold into jello mixture.
7. Chill until set.
8. Serves 6.

Three Bean Salad

Barb Flo

INGREDIENTS

- 1 (16 oz.) can green beans, drained
- 1 (16 oz.) can wax beans, drained
- 1 (15 oz.) can kidney beans, drained
- 4 green onions, chopped
- 1/4 c. snipped parsley
- 1 c. Italian dressing
- 1 Tbsp. sugar
- 2 cloves garlic, crushed
- Lettuce leaves

INSTRUCTIONS

1. Mix beans, onions and parsley in large bowl.
2. Mix Italian dressing, sugar and garlic; pour over salad and toss.
3. Cover and refrigerate, stirring occasionally, at least 3 hours.
4. Just before serving, remove to lettuce-lined salad bowl with slotted spoon.
5. Makes 5-6 servings.

Yvonne's Cranberry Salad

Clara Adams

INGREDIENTS

- 1 (3 oz.) box lemon jello
- 2 c. cranberry cocktail juice
- 2/3 c. crushed pineapple
- 1 c. pecans, chopped
- 1/2 c. celery, chopped fine
- 3 oz. cream cheese
- 1/2 c. whipping cream, whipped
- Dash of salt

INSTRUCTIONS

1. Heat 1 cup cranberry juice to boiling; add to gelatin and salt.
2. Stir until dissolved.
3. Add remaining cup of cranberry juice; chill until partially set.
4. Blend in softened cream cheese, celery, nuts and pineapple.
5. Fold in whipping cream.
6. Fill individual molds; chill until set.
7. Unmold on lettuce leaves.
8. Serve with mayonnaise.

Asparagus Casserole

Clara Adams

INGREDIENTS

- 1 lb. cooked asparagus
- 3 slices cubed toast
- 3/4 c. grated Cheddar cheese
- 1 beaten egg
- 1 c. milk
- 3/4 tsp. salt
- 1 Tbsp. melted butter
- Pepper to taste

INSTRUCTIONS

1. Layer 1/2 asparagus, 1/2 toast and 1/2 cheese; repeat.
2. Add egg, milk and seasoning.
3. Bake at 350° for 45-50 minutes.

Au Gratin Vegetables

Jeannette Nelson

INGREDIENTS

- 1 lb. total fresh cauliflower, broccoli and/or Brussels sprouts (frozen vegetables can be substituted)
- 1/3 c. finely chopped onion
- 3 Tbsp. butter or margarine
- 2 Tbsp. all-purpose flour
- 1/2 c. finely shredded Cheddar cheese (2 oz.)
- Salt and pepper
- 1/2 c. Parmesan cheese
- Paprika

INSTRUCTIONS

1. Cut cauliflower and broccoli into flowerets; halve large Brussels sprouts.
2. Cook vegetables, covered, in a small amount of boiling, salted water about 5 minutes or till crisp-tender.
3. Drain, reserving the cooking liquid; add enough water to reserved liquid to make 1 cup.
4. Keep vegetables warm.
5. In small saucepan cook onion in the butter or margarine till tender but not brown.
6. Stir in flour; add reserved cooking liquid all at once.
7. Cook and stir till thickened and bubbly.
8. Stir in Cheddar cheese; cook 1 to 2 minutes more or till cheese melts.
9. Season with salt and pepper.
10. Pour some of the cheese sauce into greased 10x6x2 inch baking pan.
11. Top with cooked vegetables; pour remaining sauce over.
12. Sprinkle with the Parmesan and paprika.
13. Broil 4 inches from heat about 5 minutes or till top is lightly browned.
14. Serve at once.
15. Makes 4 to 6 servings.

Anita's Baked Beans

Anita K. Wise

INGREDIENTS

- 1 can lima, kidney and large can B & M beans
- 1/2 lb. drained bacon pieces (1 inch)
- 1/2 lb. browned ground beef
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. dry mustard
- 1/4 tsp. cloves
- 1/4 c. brown sugar
- 1 c. ketchup
- 1/4 to 1/2 c. molasses
- 1 medium diced onion
- Diced celery

INSTRUCTIONS

1. Bake at 300° for 1 hour, uncovered.

Baked Beans

Joy Bartle

INGREDIENTS

- 3 c. Great Northern beans
- 2 tsp. salt
- 1 1/2 c. brown sugar
- 1/2 c. white sugar
- 1/4 lb. butter (no margarine)

INSTRUCTIONS

1. Rinse beans after sorting.
2. Place in kettle and cover with water and let soak overnight.
3. Cook until tender in same water with 2 teaspoons salt added for about 30-45 minutes.
4. Add brown sugar, white sugar and butter.
5. Pour into big casserole or roaster.
6. Bake, covered, at 275° for approximately 6 hours.
7. The time may depend on how long your beans cook until soft.

Beans with Hamburger

Phyllis Zumach

INGREDIENTS

- 6-7 strips bacon
- 1 small onion, chopped (I prefer without)
- 1 lb. hamburger
- 2 (1 lb.) cans beans with molasses (Green Giant is good)
- 1/2 c. molasses
- 1/2 c. ketchup
- 1/2 tsp. dry mustard (or prepared)
- Dash of Worcestershire
- Salt to taste

INSTRUCTIONS

1. Brown bacon until crisp; saute onion and hamburger in bacon grease.
2. Combine all.
3. Bake uncovered at 350° for 45 minutes.
4. Makes 8-9 servings.

Chili Beans

Joy Bartle

INGREDIENTS

- 1 lb. pinto beans (dry kind)
- 1 tsp. salt
- 1 lb. hamburger
- 1 small onion, finely chopped
- 1 pkg. Schilling chili seasoning
- 1 (8 oz.) can tomato sauce
- Salt and pepper to taste

INSTRUCTIONS

1. Rinse pinto beans.
2. Put beans in kettle; add salt and water to cover beans.
3. Bring to a boil; reduce heat to low and cook until tender (about 2-3 hours).
4. Keep covered.
5. In the meantime, brown hamburger with onion; season with salt and pepper.
6. Drain meat mixture; add Schilling chili seasoning and tomato sauce.
7. Heat mixture and add to beans when they are tender.
8. Continue simmering for 1/2 hour.
9. You may need to adjust the water, depending on personal likes.

Oven Baked Beans

Debra Pollack

INGREDIENTS

- 2 lb. Great Northern beans
- 1 small onion
- 1/2 to 1 lb. bacon
- 1 1/2 c. brown sugar
- 1/2 c. white sugar
- 1/4 c. butter
- Ham scraps
- Salt and pepper

INSTRUCTIONS

1. After soaking beans overnight, cook until tender.
2. Fry together until brown the onion and bacon and drain well before adding to beans.
3. Combine all ingredients, adding just enough water to cover them.
4. Bake 3-5 hours at 350° F. until beans become dark brown in color.
5. Note: Add more water as needed to keep beans moist.

Special Baked Beans

Carol Olness

INGREDIENTS

- 1 lb. bacon, cut up
- 3-4 Bermuda onions, sliced thin
- Mix Sauce:
- 1 tsp. garlic powder
- 1/2 c. dry mustard
- 1 c. brown sugar
- 1/2 c. vinegar
- 2 (15 1/2 oz.) cans red kidney beans
- 1 (15 1/2 oz.) can butter beans
- 1 (28 oz.) can B & M beans

INSTRUCTIONS

1. Fry bacon; remove from fat, drain on paper towels.
2. Saute onions in bacon grease; drain off as much grease as possible.
3. Pour mixture over onions; simmer 20 minutes.
4. Mix together the kidney beans, butter beans and B & M beans.
5. Add sauce and bacon to bean mixture.
6. Place in casserole and bake 50 minutes at 325°.
7. Serves 12-15 people.

4 Bean Bake

Sally Stalley

INGREDIENTS

- 1/4 lb. bacon, diced
- 4 onions, chopped
- 2 garlic cloves, minced
- 1/4 tsp. mustard
- 1/2 c. vinegar
- 3/4 c. brown sugar
- 1 large can pork and beans
- 1 can kidney beans, drained
- 1 can lima beans, drained
- 1 can butter beans, drained

INSTRUCTIONS

1. Brown the bacon, onions and garlic.
2. Add the mustard, vinegar and brown sugar.
3. Heat 20 minutes.
4. Add the pork and beans, kidney beans, lima beans and butter beans.
5. Bake 1 hour.

Three Bean Bake

Edrie Barton

INGREDIENTS

- 1 lb. bacon, cut in pieces
- 1 lb. hamburger
- 1 onion, chopped
- 1/2 c. catsup
- 1 (1 lb. 15 oz.) can pork and beans
- 1 (1 lb. 15 oz.) can kidney beans
- 1 (1 lb. 15 oz.) can lima beans
- 1/2 to 1 Tbsp. dry mustard
- 1/2 Tbsp. vinegar
- BBQ sauce, added to taste
- 1/4 c. brown sugar

INSTRUCTIONS

1. Fry bacon, hamburger and onion until brown; drain off fat.
2. Combine all ingredients.
3. Bake 1 1/2 hours in large casserole at 350° (or excellent in a slow cooker all day).
4. May be made the day before and reheated.
5. Serves 12.

Yvonne's Party Beans

Clara Adams

INGREDIENTS

- 6 c. beans
- 1 small Tbsp. salt
- Shake of pepper
- 1 small Tbsp. dry mustard
- 1 small onion
- 1/2 lb. salt pork
- 1 1/2 c. granulated sugar

INSTRUCTIONS

1. Soak beans overnight in cold water; drain.
2. Place in jar a layer of beans, then a layer of salt pork.
3. Place onion in middle of jar.
4. On top of all the ingredients, pour boiling water to cover.
5. Leave uncovered and bake 4 hours; as water cooks down, add more hot water.

Spanish Beans

Betty Kaliebe

INGREDIENTS

- 2 lb. hamburger
- 1 large can stewed tomatoes
- 6 small onions, chopped
- 1 (16 oz.) can green beans
- 1 (16 oz.) can yellow beans
- 1 tsp. chili powder
- 1/2 tsp. red pepper
- 1 Tbsp. salt

INSTRUCTIONS

1. Brown hamburger in deep 5 quart pan.
2. Cut onions and add to hamburger.
3. Pour in tomatoes; add both beans (drained) and seasonings.
4. Simmer on top of stove for 25-30 minutes, until all ingredients are blended well.
5. Serve over cooked potatoes.

Fluffy Green Bean Bake

Diane Genelin

INGREDIENTS

- 4 eggs
- 2 c. milk
- 1/4 tsp. salt
- 1 c. fine cracker crumbs
- 1 small onion, finely chopped
- 2 c. Cheddar cheese cubes
- 1 lb. frozen green beans
- 2 Tbsp. melted margarine

INSTRUCTIONS

1. Grease a 3 quart casserole.
2. Break eggs into casserole and beat.
3. Add milk, salt, cracker crumbs, onions and cheese.
4. Mix well.
5. Arrange green beans on top.
6. Casserole may be prepared ahead to this point and refrigerated.
7. When ready to bake, drizzle melted margarine over and bake uncovered at 350° for 50-60 minutes.
8. Serves 8-10.

Creamed Beets

Mrs. Henry Johnson

INGREDIENTS

- 6 beets
- 2 Tbsp. butter
- 2 Tbsp. vinegar
- 2 Tbsp. sugar
- 1/2 Tbsp. flour
- 1/2 c. sweet cream
- 1/4 tsp. cinnamon
- salt
- pepper

INSTRUCTIONS

1. Cook 6 beets; remove from heat and plunge into cold water.
2. Slip skins off and slice in large thin slices.
3. Melt in a saucepan 2 tablespoons butter; add 2 tablespoons vinegar.
4. Stir 2 tablespoons sugar and 1/2 tablespoon of flour into 1/2 cup sweet cream, and add to boiling vinegar.
5. Let thicken slightly, and add 1/4 teaspoon cinnamon and a little salt and pepper.
6. Pour over beets and serve.

Broccoli Casserole

Judy Frauendienst

INGREDIENTS

- 1 onion
- 1/4 c. margarine
- 1 pkg. frozen broccoli, cooked and chopped
- 1 c. Minute rice, uncooked
- 1 can cream of chicken soup
- 1/4 c. water
- 1/4 c. Cheez Whiz
- 1/2 c. milk

INSTRUCTIONS

1. Saute onion in butter; stir together with remaining ingredients.
2. Bake in greased casserole dish at 350° for 30-40 minutes.

Broccoli Casserole

Deanna Proehl

INGREDIENTS

- 2 (10 oz.) pkg. frozen broccoli
- 2 Tbsp. butter
- 2 Tbsp. flour
- 2 c. milk
- 3/4 c. grated Cheddar cheese
- 3 Tbsp. grated Parmesan cheese
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/4 c. slivered almonds
- 4 slices bacon, fried crisp
- 1/2 c. buttered bread crumbs

INSTRUCTIONS

1. Cook broccoli until just tender; drain and place in a 7x9 inch casserole.
2. Melt butter; add flour and stir in milk.
3. Add cheese, salt and pepper.
4. Stir constantly until thickened.
5. Sprinkle broccoli with almonds and crumbled bacon.
6. Pour sauce over.
7. Cover with bread crumbs; bake at 350° for 30 minutes.
8. Serves 6-8.

Broccoli Hot Dish

Jane Alinder Fahning

INGREDIENTS

- 1 c. Minute rice
- 2 pkg. frozen broccoli, thawed
- 2 tsp. butter
- 1 small onion, chopped
- 1/2 c. milk
- 1 can cream of mushroom soup
- 1/2 small jar Cheez Whiz

INSTRUCTIONS

1. Combine ingredients and pour into greased 9x13 inch pan in 350° oven for 50 minutes.

Scrambled Cabbage

Donna Johnson

INGREDIENTS

- 2-4 strips of bacon
- 3 c. chopped cabbage (about 1/2 head)
- 1 c. sliced celery
- 1 medium onion, sliced
- 1/2 medium green pepper, chopped
- 2 medium tomatoes, chopped
- 1 tsp. sugar
- 1 tsp. salt
- 1/4 tsp. pepper

INSTRUCTIONS

1. Fry bacon crisp; remove and crumble.
2. Save.
3. Save about 3 tablespoons bacon drippings and stir fry vegetables in this until tender crisp.
4. Add crumbled bacon and seasoning.
5. Stir and serve to 4 or 6.

Carrot Casserole

Marian Alinder

INGREDIENTS

- 1 lb. carrots, sliced, cooled and drained
- 1 medium onion, sliced in rings
- 1/2 lb. Velveeta cheese, sliced
- 1/2 c. butter
- Dill weed

INSTRUCTIONS

1. In 1 1/2 quart casserole alternate layers of carrots, onions, cheese, butter and dill weed.
2. Cover with aluminum foil, and bake at 325° for 20 minutes or until cheese melts.

Carrot Loaf

Mrs. Henry Johnson

INGREDIENTS

- carrots (4 c. solid mashed)
- 2 c. fine bread crumbs
- 1 minced onion about the size of an egg
- 3 Tbsp. minced parsley
- 1 rounding Tbsp. fat, melted
- 2 Tbsp. sifted flour
- 1 egg
- salt to taste
- White Sauce, medium thickness:
- 2 Tbsp. butter
- 2 Tbsp. flour
- 1 c. milk
- 1/4 tsp. salt and a dash of paprika or pepper

INSTRUCTIONS

1. Slice and cook carrots until tender in as little water as possible.
2. Drain and mash thoroughly.
3. To 4 cups of solid mashed carrots add 2 cups of fine bread crumbs.
4. To the crumbs add 1 minced onion about the size of an egg, 3 tablespoons minced parsley and 1 rounding tablespoon of fat, melted, and mix.
5. Add this to the carrots with 2 tablespoons sifted flour, 1 egg and salt to taste.
6. Mix thoroughly and pack into well greased and floured loaf pan; bake at 350° for 1/2 hour.
7. Turn out on a platter and serve with white sauce.
8. Melt butter in saucepan and add flour, and stir until well blended.
9. Gradually add milk, stirring constantly.
10. Bring to boiling point; season and cook 3 minutes.
11. Makes 1 cup.

Copper Pennies

Theda Frost

INGREDIENTS

- 2 lb. carrots, cut in rings (boil in salt water until tender, drain and cool)
- 1 small green pepper, cut up
- 1 small onion, chopped
- 1 can tomato soup (condensed)
- 1/2 c. oil
- 1 Tbsp. Worcestershire sauce
- 1 c. sugar
- 1/8 c. vinegar
- 1 tsp. prepared mustard

INSTRUCTIONS

1. Put carrots, green pepper and onion in layers in casserole.
2. Pour over a sauce made with the tomato soup, oil, Worcestershire sauce, sugar, vinegar and prepared mustard.
3. Mix sauce ingredients together; pour over carrots.
4. Refrigerate for 2 hours at least.
5. Heat and serve.
6. Don't bake; just heat until warm.

Mickey's Company Carrots

Virginia Johnson

INGREDIENTS

- 5 c. sliced carrots
- 1 c. sour cream
- 1 (3 oz.) pkg. cream cheese, softened
- 3 Tbsp. minced green pepper
- 2 Tbsp. sliced green onion
- 1/2 tsp. salt
- 1/2 tsp. grated lemon peel

INSTRUCTIONS

1. Cook carrots in a small amount of boiling, salted water, about 8 minutes, or until tender.
2. Drain well.
3. In saucepan combine sour cream, cream cheese, green pepper, green onion, salt and lemon peel.
4. Stir in the cooked carrots.
5. Heat through.
6. Serves 8.

Corn Balls

Gladys Trepanier

INGREDIENTS

- 1/2 c. chopped onion
- 1 c. chopped celery
- 1/4 c. margarine
- 1 c. water
- 1/4 tsp. pepper
- 1 tsp. salt
- 1 1/2 tsp. poultry seasoning
- Pinch of thyme
- 1 (8 oz.) pkg. Pepperidge Farm stuffing mix (herb)
- 2 slightly beaten egg yolks
- 1 can cream style corn
- 1/2 c. melted margarine

INSTRUCTIONS

1. Cook until tender the onion, celery and margarine.
2. Add the water, pepper, salt, poultry seasoning and thyme.
3. Bring to a boil and pour over 8 ounce package Pepperidge Farm stuffing mix (herb).
4. Add 2 slightly beaten egg yolks and 1 can cream style corn.
5. Mix lightly and make into 15 balls.
6. Put into 9x13 inch pan.
7. Pour 1/2 cup melted margarine over the balls; bake at 350° for 30 minutes or until hot.

Corn Oysters

Mrs. Henry Johnson

INGREDIENTS

- sweet corn pulp (2 c. per batch)
- 2 eggs
- 3 Tbsp. flour
- 1/2 tsp. salt
- 1/4 tsp. cayenne pepper
- 2 Tbsp. shortening

INSTRUCTIONS

1. Score the sweet corn down the center of each row of grains.
2. Then, with the back of the knife, press out the pulp, leaving the hull on the cob.
3. To every 2 cups of pulp, use 2 eggs, 3 tablespoons of flour, 1/2 teaspoon salt, 1/4 teaspoon cayenne pepper.
4. Separate egg yolks from the whites, and beat separately.
5. Add the yolks to the corn, then the salt, cayenne pepper, and flour and then mix lightly, the stiffly beaten whites.
6. Put 2 tablespoons of shortening into a frypan and when hot, drop the corn mixture by spoonfuls into the fat, brown on both sides and remove to a plate.

Corn Pudding

Clara Adams

INGREDIENTS

- 1/4 c. butter
- 1/4 c. flour
- 2 tsp. salt
- 1 1/2 Tbsp. sugar
- 1 3/4 c. milk
- 3 eggs
- 3 c. fresh frozen corn, chopped

INSTRUCTIONS

1. Melt butter in saucepan; stir in flour, salt and sugar.
2. Cook until bubbly.
3. Add milk and cook until thick.
4. Stir in the corn; stir in eggs (beaten till frothy).
5. Pour into well buttered casserole and bake in a hot water bath at 350° for 45 minutes.

Scalloped Corn

Lynne Heidelbauer

INGREDIENTS

- 1 can cream style corn
- 1 beaten egg
- 1/3 c. milk
- Butter
- About 12 saltine crackers, crushed
- Salt and pepper
- 1 tsp. sugar

INSTRUCTIONS

1. Mix all ingredients, except a few cracker crumbs, together in a 1 1/2 quart casserole.
2. Dot with butter and sprinkle remaining crumbs on top; bake at 350° for 1 hour.
3. Uncover the casserole for the last 10-15 minutes.

Scalloped Corn

Jane Mangel

INGREDIENTS

- 2 (15 oz.) cans cream style corn
- 3/4 c. soda cracker crumbs
- 1 c. milk
- 2 eggs, beaten
- 1/2 tsp. salt, pepper

INSTRUCTIONS

1. Combine together all ingredients and put into a greased casserole (mixture will rise as it bakes).
2. Bake 1 hour at 350°.

Fried Rice

Joy Bartle

INGREDIENTS

- 1/4 c. onion, chopped
- 2 Tbsp. green pepper, chopped
- 2 Tbsp. salad oil
- 2 c. cooked rice, cooled
- 1 can bean sprouts, drained (optional)
- 1 (5 oz.) can water chestnuts, drained and thinly sliced
- 1 (3 oz.) can sliced mushrooms, drained
- 2 Tbsp. soy sauce
- 3 eggs, beaten
- Optional meat: 1/4 lb. bacon, browned, 2 c. ham, or shrimp

INSTRUCTIONS

1. May wish to add cubes of meat: 1/4 pound bacon, browned, 2 cups ham, or shrimp.
2. In large skillet cook and stir onion and green pepper in oil until onion is tender.
3. Stir in rice, water chestnuts, mushrooms, sprouts, meat if any, and soy sauce.
4. Cook over low heat 10 minutes, stirring frequently or until everything is heated through.
5. Make hole in middle of mixture and pour in beaten eggs; cook and stir until they are set and then stir them into the rice mixture and continue stir frying 2 or 3 minutes longer.
6. Yield: 4 or 5 servings, 1/2 cup each.

Green Pea Casserole

Mary Roop

INGREDIENTS

- 4 to 5 c. cooked peas
- Liquid from peas
- 1/2 c. butter
- 3/4 c. chopped green onions
- 1 1/2 c. chopped celery
- 2 Tbsp. flour
- 1 can water chestnuts
- Salt and pepper
- 1 c. fresh bread crumbs
- 1/4 c. melted butter

INSTRUCTIONS

1. Cook peas and drain, reserving liquid.
2. Saute onions and celery in the 1/2 cup butter until soft.
3. Sprinkle peas with flour and add to pan.
4. Add enough liquid from the peas to make a thick sauce, stirring constantly.
5. Add drained and sliced chestnuts.
6. Season.
7. Spoon into a 2 quart casserole.
8. Sprinkle with crumbs and pour melted butter on top; bake at 350° for 20 minutes.
9. Serves 8.

Green Rice

Mem Stofferahn

INGREDIENTS

- 1 1/3 c. Minute rice, uncooked
- 1 can cream of mushroom soup
- 1 (8 oz.) jar Cheez Whiz
- 1 (10 oz.) pkg. chopped broccoli
- 1/2 c. celery, chopped
- 1/2 c. onion, chopped
- 1/4 c. butter, melted

INSTRUCTIONS

1. Mix all ingredients together and bake in greased dish at 350° for 50 minutes.

Mexican Rice

Joy Bartle

INGREDIENTS

- 1/2 c. finely chopped onion
- 1 minced garlic clove or 1 tsp. garlic salt
- 3 Tbsp. cooking oil
- 1/2 c. uncooked rice
- 1 c. beef bouillon
- 1/2 c. tomato sauce
- Salt and pepper to taste
- 1/4 tsp. chili powder
- Few slices of green pepper (optional)

INSTRUCTIONS

1. Heat oil in pan.
2. Cook onion, garlic and rice until colored, about 10 minutes.
3. Then add remaining ingredients and cook, covered, over low heat.
4. After 12 minutes, check and add more stock if necessary.
5. Then turn off heat; keep covered and leave for 20 minutes.
6. If liquid is not absorbed, recover and cook on low until rice is tender.
7. Serves 4-6.
8. The rice can be done in the oven by turning mixture into a 1 quart ungreased casserole.
9. Bake covered at 325° for 1 hour.
10. Uncover; fluff rice with fork.
11. Bake 10 minutes longer or until all the liquid is absorbed and rice is tender.

Mixed Vegetable Casserole

Phyllis Zumach

INGREDIENTS

- 2 small pkg. mixed frozen vegetables
- 1/4 c. sour cream
- 2 eggs, slightly beaten
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 c. cottage cheese
- 2 Tbsp. flour

INSTRUCTIONS

1. Cook frozen vegetables 5 minutes; drain.
2. Beat cottage cheese and sour cream till smooth.
3. Add flour, salt, pepper.
4. Add slightly beaten eggs.
5. Pour mixture over vegetables.
6. Bake at 350° for 35 minutes.

Onion Rings

Pam Leidholm

INGREDIENTS

- 1 large Spanish or Bermuda onion
- 2/3 c. milk
- 1/2 c. flour
- 3/4 tsp. baking powder
- 1/4 tsp. salt

INSTRUCTIONS

1. Peel and cut onion into 1/4 inch slices and separate into rings.
2. Heat oil to 365° in large heavy pan.
3. Beat batter ingredients with rotary beater until smooth.
4. Dip each onion ring in batter; let excess drip off.
5. Fry a few at a time about 2 minutes; turn once and drain.
6. To keep warm, place in 350° oven until ready to serve.

Cheese Potato Puff

Diane Genelin

INGREDIENTS

- 12 medium potatoes
- 6 Tbsp. butter or margarine
- 2 1/4 c. grated Cheddar cheese
- 1 to 1 1/4 c. milk
- 3/4 tsp. salt
- 2 eggs, beaten

INSTRUCTIONS

1. Peel potatoes and cook in salted water; drain and mash.
2. Add butter, salt, milk and cheese.
3. Fold in eggs and pour in greased 9x13 inch pan or casserole.
4. Bake 30 to 45 minutes at 350°.
5. This can also be mixed and refrigerated ahead of time and baked later.

Oven Hash Browns

Mary Roop

INGREDIENTS

- 2 lb. frozen hash browns
- 1 stick melted butter
- 1 pt. whipping cream
- 2 c. shredded Swiss cheese
- Salt, pepper, paprika

INSTRUCTIONS

1. Put frozen potatoes in an 8x11 inch pan.
2. Add whipping cream.
3. Drizzle on melted butter.
4. Add salt and pepper.
5. Sprinkle generously with paprika.
6. Cover with cheese.
7. Place on lowest rack in oven; bake at 325° for 1 1/2 hours.
8. (Substitutions not recommended.)

Party Potatoes

Nancy Peterka

INGREDIENTS

- 6-8 potatoes
- 1 (8 oz.) pkg. cream cheese
- 1 stick butter or margarine
- 1 container chip dip

INSTRUCTIONS

1. Peel and boil potatoes.
2. Mash with a little milk; add cream cheese, butter and chip dip.
3. Put in buttered casserole dish.
4. Bake at 350° for 1 hour.
5. Top with shredded Cheddar cheese.

Refrigerator Potatoes

Ellen Caufman

INGREDIENTS

- 5 lb. potatoes
- 1 chopped onion
- 1 stick butter
- 1 pt. sour cream
- salt and pepper

INSTRUCTIONS

1. Three to four days before serving: Peel 5 pounds potatoes and boil with 1 chopped onion.
2. Drain and mash.
3. Add 1 stick butter and 1 pint sour cream.
4. Salt and pepper to taste.
5. Place in two 1 1/2 quart casseroles.
6. Keep refrigerated.
7. Bake at 350° for 45 minutes, covered.
8. Serves 10.

Scalloped Potatoes

Deb Meyer

INGREDIENTS

- 8 potatoes, sliced
- Chopped onion
- Salt and pepper
- 1 can cream of mushroom or celery soup
- 1 c. milk
- 1/4 c. grated cheese

INSTRUCTIONS

1. In buttered casserole dish: sliced potatoes, chopped onion, salt and pepper.
2. Mix the soup, milk and grated cheese.
3. Pour over potatoes and bake 1 1/2 hours at 350°.

Saltine-Spinach Strata

Jeane Oslund

INGREDIENTS

- 2 (10 oz.) pkg. frozen spinach (blot well on paper towel)
- 6 oz. Cracker Barrel sharp cheese
- 16 saltine crackers (line 8x8 inch baking dish)
- 6 eggs
- 2 c. skim milk
- 2 tsp. Dijon mustard
- 1/2 tsp. hot sauce
- 1/8 tsp. nutmeg
- 8 crushed crackers for top

INSTRUCTIONS

1. Combine grated cheese and spinach and set aside.
2. Line 8x8 inch baking dish with saltine squares.
3. Add spinach and cheese.
4. Mix in blender eggs, milk, Dijon mustard and hot sauce, also nutmeg.
5. Pour over spinach mixture.
6. Crush last 8 crackers and sprinkle on top.
7. Bake at 350° for 35 minutes.

Squash Fritters

Mrs. Henry Johnson

INGREDIENTS

- 1 small squash
- salt
- 2 beaten eggs
- pinch of pepper
- 2 c. flour
- hot lard

INSTRUCTIONS

1. Cut into thin slices 1 small squash.
2. Sprinkle salt over slices and let stand for 2 hours.
3. Make a batter of 2 beaten eggs, and a pinch of pepper.
4. Measure 2 cups flour and set aside.
5. Dip slices of squash into batter; roll in flour.
6. Fry in hot lard to a deep brown.
7. These are delicious when served hot, but they are also very good served cold.

Stuffed Zucchini

Kaye Rossow

INGREDIENTS

- 1 lb. hamburger, browned
- 1 1/2 lb. zucchini
- 1 1/2 c. fresh bread crumbs
- 3/4 c. Cheddar cheese, grated
- 1/4 c. minced onion
- 2 Tbsp. snipped parsley
- 1 1/4 tsp. salt
- 1/8 tsp. pepper
- 2 eggs, beaten
- 2 Tbsp. butter

INSTRUCTIONS

1. Scrub zucchini well.
2. Cut off ends; do not pare.
3. Cook whole with 1 teaspoon salt in 1 inch boiling water, covered, about 5-7 minutes.
4. Start heating oven to 350°.
5. Cut squash in halves lengthwise.
6. With tip of spoon, carefully remove squash from shells.
7. Chop squash into small pieces, then combine with bread crumbs and rest of ingredients except butter and 1/4 cup cheese.
8. Pile mixture into zucchini shells; dot with butter.
9. Sprinkle with 1/4 cup grated cheese.
10. Arrange shells on cookie sheet; bake 30 minutes or until brown on top.
11. Makes 4 servings.

Vegetable Dish

Charlotte Erickson

INGREDIENTS

- frozen box of asparagus
- frozen box of broccoli
- frozen box of cauliflower
- 1 jar Cheez Whiz
- 1 can mushroom soup
- 1 (3 oz.) can mushrooms, undrained
- 1 can French fried onions

INSTRUCTIONS

1. Use frozen boxes of asparagus, broccoli and cauliflower.
2. Add the Cheez Whiz, mushroom soup and mushrooms.
3. Bake in 350° oven 1 hour.
4. Add 1 can French fried onions.
5. Bake 10 minutes more, uncovered.

Main Dishes

Meat Roasting Guide

Beef

Cut	Weight (lb.)	Time (hours)	Internal temperature
Standing rib roast (10-inch ribs)	4	1 3/4	140° rare
Standing rib roast (10-inch ribs)	4	2	160° medium
Standing rib roast (10-inch ribs)	4	2 1/2	170° well done
Standing rib roast (10-inch ribs)	8	2 1/2	140° rare
Standing rib roast (10-inch ribs)	8	3	160° medium
Standing rib roast (10-inch ribs)	8	4 1/2	170° well done
Rolled ribs	4	2	140° rare
Rolled ribs	4	2 1/2	160° medium
Rolled ribs	4	3	170° well done
Rolled ribs	6	3	140° rare
Rolled ribs	6	3 1/4	160° medium
Rolled ribs	6	4	170° well done
Rolled rump	5	2 1/4	140° rare
Rolled rump	5	3	160° medium
Rolled rump	5	3 1/4	170° well done
Sirloin tip	3	1 1/2	140° rare
Sirloin tip	3	2	160° medium
Sirloin tip	3	2 1/4	170° well done

If using a shorter standing rib (8-inch ribs), allow 30 minutes longer. Roast sirloin tip only if it is high quality; otherwise, braise.

Lamb

Cut	Weight (lb.)	Time (hours)	Internal temperature
Leg	6	3	175° medium
Leg	6	3 1/2	180° well done
Leg	8	4	175° medium
Leg	8	4 1/2	180° well done

Veal

Cut	Weight (lb.)	Time (hours)	Internal temperature
Leg (piece)	5	2 1/2 to 3	170° well done
Leg (piece)	6	3 1/2	170° well done
Shoulder	3 to 5	3 to 3 1/2	170° well done
Rolled shoulder	3 to 5	3 to 3 1/2	170° well done

Poultry

Bird	Ready-to-cook weight	Oven	Approximate time
Turkey	6 to 8 lb.	325°	2 1/2 to 3 hours
Turkey	8 to 12 lb.	325°	3 to 3 1/2 hours
Turkey	12 to 16 lb.	325°	3 1/2 to 4 hours
Turkey	16 to 20 lb.	325°	4 to 4 1/2 hours
Turkey	20 to 24 lb.	300°	5 to 6 hours
Chicken, unstuffed	2 to 2 1/2 lb.	400°	1 to 1 1/2 hours

Bird	Ready-to-cook weight	Oven	Approximate time
Chicken, unstuffed	2 1/2 to 4 lb.	400°	1 1/2 to 2 1/2 hours
Chicken, unstuffed	4 to 8 lb.	325°	3 to 5 hours
Duck, unstuffed	3 to 5 lb.	325°	2 1/2 to 3 hours

Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

Barbecued Country Ribs

Steve Alinder

INGREDIENTS

- 4 lb. pork ribs
- 1/2 c. chili sauce
- 1 c. catsup
- 2 Tbsp. sugar
- 2 Tbsp. vinegar
- 1 tsp. chili powder
- 1 medium onion

INSTRUCTIONS

1. Bake separated ribs in shallow baking pan at 350° for 45 minutes.
2. Place in casserole and cover with remaining ingredients, slicing onion and placing it on top.
3. Bake covered 1 1/2 hours at 350°; bake uncovered another 1/2 hour.

Favorite Hot Dish

Gladys Neubert

INGREDIENTS

- 1 lb. veal steak
- 1 lb. pork steak
- 2 c. cooked rice
- 1 small can pimento
- 1 green pepper, cut up
- 1 small can yellow corn
- 1/2 lb. American cheese, cut
- 1 can cream of chicken soup
- 1 can chicken with rice soup
- 1 can mushrooms
- Salt and pepper

INSTRUCTIONS

1. Brown meat and simmer 1/2 hour.
2. Mix together and bake 1 hour.

Fruit Top Pork Chops

Sally Stalley

INGREDIENTS

- 4 or 5 pork chops
- 1 Tbsp. sugar
- 1/4 tsp. curry powder
- 1 c. orange juice
- 1/4 c. water
- 4 or 5 dried prunes
- 8 or 10 dried apricots

INSTRUCTIONS

1. Trim fat from chops; slowly brown chops.
2. Combine sugar, salt, curry powder, orange juice and water.
3. Pour over chops.
4. Place dried fruit on top of chops.
5. Cover and cook over low heat about 1 hour or till chops are tender.
6. Add water to chops and sauce if necessary.

Golden Ham Casserole

Donna Stuber

INGREDIENTS

- 1 tsp. lemon juice or vinegar
- 2 1/2 c. uncooked noodles
- 2 eggs, slightly beaten
- 1/8 tsp. pepper
- 1 tsp. grated onion
- 1 c. milk
- 1 1/2 c. diced ham
- 1/2 tsp. salt
- 1 c. grated cheese
- 1/2 c. celery or cooked peas

INSTRUCTIONS

1. Preheat oven to 350°.
2. Stir vinegar into milk and let stand.
3. Cook noodles until barely tender and rinse.
4. Combine remaining ingredients and add to noodles.
5. Pour into greased casserole; bake at 350° for 35 minutes.

Ham, Broccoli, Noodle Casserole

Sharon Roepke

INGREDIENTS

- 1 (7 oz.) box macaroni, cooked
- 1 1/2 c. diced ham
- 1 can cream of chicken soup
- 1/2 c. sour cream
- 1/2 c. milk
- 1 box chopped frozen broccoli, partially thawed
- 1 c. grated Colby cheese

INSTRUCTIONS

1. Mix all of the ingredients and put them in a casserole dish.
2. Top with 1 can of French fried onions.
3. Bake at 350° approximately 1 hour or until bubbly and heated through.

Ham and Broccoli Casserole

Dort Hamilton

INGREDIENTS

- 2 pkg. frozen broccoli, chopped
- 2 c. ham, cut up
- 1 1/2 c. shredded Cheddar
- 1 c. Bisquick
- 3 c. milk
- 4 eggs

INSTRUCTIONS

1. Cook the broccoli; drain.
2. Spread in an ungreased 9x13 inch pan.
3. Layer ham and cheese over the broccoli.
4. Beat the remaining ingredients with a hand beater or whip until smooth.
5. Slowly pour over all the ham, cheese and broccoli.
6. Bake uncovered for 1 hour at 350°.
7. Let set 5 minutes.
8. Serves 10–12.

Ham Balls

Glenda Severson

INGREDIENTS

- 1 lb. ground ham
- 1/2 lb. ground beef or pork
- 2 c. Ritz cracker crumbs
- 2 beaten eggs
- 3/4 c. milk

Sauce

- 1 1/2 c. brown sugar
- 1 Tbsp. dry mustard
- 1/2 c. vinegar
- 1/2 c. water

INSTRUCTIONS

1. Mix ham and beef, crumbs, eggs and milk.
2. Form into balls.
3. For sauce, mix all ingredients for sauce and heat slowly to dissolve sugar.
4. Pour sauce over meat balls and bake 1 1/2 hours at 350°.
5. Freezes well.
6. Might want to make 1 1/2 times sauce recipe if freezing meat balls in more than 1 container.

Ham Glaze

Debra Pollack

INGREDIENTS

- 1 c. honey
- 2 tsp. dry mustard
- 1/2 tsp. ground cloves
- 1/2 tsp. cinnamon

INSTRUCTIONS

1. Stir mustard, cloves and cinnamon into the honey.
2. Pour over the ham, adding a small amount of water to the bottom of the roaster.
3. Bake the ham uncovered.

Ham in Cream Sauce

Leone Socha

INGREDIENTS

- 4 Tbsp. butter
- 4 Tbsp. flour
- 2 c. milk
- 1/4 tsp. nutmeg
- Salt and pepper
- 1 lb. cooked ham, diced
- 2 tsp. butter
- 2 Tbsp. chopped chives
- 6 Tbsp. sherry

INSTRUCTIONS

1. Melt 4 tablespoons butter in saucepan and add flour, blending well.
2. Add milk, stirring well and cooking over medium heat until thickened.
3. Add nutmeg, salt and pepper to taste.
4. Remove from heat.
5. Cook ham in 2 tablespoons butter about 10 minutes, stirring, and add chives.
6. Cook gently 3-4 minutes more.
7. Add sherry and heat thoroughly.
8. Combine ham with the cream sauce and serve.
9. Serves 6-8.

Pork Chops and Wild Rice

Debbie Miller

INGREDIENTS

- 1 c. raw wild rice
- 2 c. diced celery
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 (4 oz.) can mushrooms (do not drain juice)
- 1 large onion, chopped
- 6 pork chops

INSTRUCTIONS

1. Boil the rice 1/2 hour, covered.
2. Let stand 1/2 hour; rinse and drain.
3. Fry the onion, celery and mushrooms 5 minutes.
4. Add the mushroom juice and soups.
5. Put half the mixture in the bottom of a 9x13 inch pan.
6. Scoop the wild rice on top and cover with the balance of the mixture.
7. Brown the pork chops and put them on top of the mixture.
8. Bake at 350° for 1 hour.

Barbecued Franks

Margaret Nystrom

INGREDIENTS

- 1/4 c. chopped onion
- 2 tsp. sugar
- 3/4 tsp. dry mustard
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 tsp. paprika
- 3 Tbsp. vinegar
- 6 Tbsp. catsup
- 1 tsp. Worcestershire sauce
- 1/2 c. water

INSTRUCTIONS

1. Split the franks lengthwise and place them cut side down in a 6x10 inch baking dish.
2. Pour the barbecue sauce over them.
3. For the sauce, cook the onion in hot fat until golden; add the remaining ingredients and simmer 15 minutes.
4. Pour over the franks.
5. Bake at 350° for 15 minutes; baste frequently.
6. Serves 8–10.

Barbecued Ribs

Fred Johnson

INGREDIENTS

- 1/2 c. vinegar
- 1 c. catsup
- 1 small can tomato sauce
- 1/2 c. brown sugar
- 1/2 c. molasses
- 1 medium onion
- 1 garlic clove
- 1 Tbsp. chili powder
- 1 tsp. dry mustard
- 1 tsp. liquid smoke
- 1 Tbsp. Worcestershire

INSTRUCTIONS

1. Boil ribs about an hour in salted water (this both parboils the meat and also removes the fat).
2. Mix the following.
3. Dip ribs in sauce.
4. Pour rest over and bake for 1 hour at 350°.
5. (This recipe is for 4-6 pounds of ribs.)

Barbecue Sauce

Mary Perkins

INGREDIENTS

- 1/2 c. (1 medium) chopped onion
- 2 Tbsp. oil or shortening
- 1 c. catsup
- 1/2 c. water
- 1/4 c. firmly packed brown sugar
- 1 tsp. salt
- 3 Tbsp. Worcestershire sauce
- 1 tsp. prepared mustard

INSTRUCTIONS

1. In a skillet or saucepan, saute the onion in oil until tender.
2. Add the remaining ingredients.
3. Bring to a boil and simmer for 5 minutes.
4. Makes about 2 cups.
5. Keeps well in the refrigerator.

Beef Bourginon Casserole

Mary Roop

INGREDIENTS

- 2 1/2 lb. cubed sirloin tip
- 1 pkg. Knorr's oxtail soup mix
- 1/2 bay leaf
- 1 can beer

INSTRUCTIONS

1. Mix all ingredients in a casserole and place in a 325° oven, covered.
2. Cook for 2 1/2 hours. Check after cooking 1 1/2 and 2 hours.
3. Serve over wide noodles.

Beef Stroganoff

Geri Rasmussen

INGREDIENTS

- 2 lb. sirloin steak
- 2 cans beef broth
- 1/4 c. catsup
- 1/4 c. flour
- 1/4 c. butter
- 6 oz. sliced drained mushrooms
- 1/4 c. instant minced onion
- 1 1/2 tsp. garlic salt
- 2 c. sour cream
- 3 Tbsp. butter
- 8–10 oz. uncooked (medium) noodles

INSTRUCTIONS

1. Cut the meat into 1/2 inch slices, then cut into 3 x 1/4 inch pieces.
2. Melt 1/4 cup butter in a large skillet; cook and stir the mushrooms in the butter about 5 minutes.
3. Remove the mushrooms.
4. In the same skillet, brown the meat.
5. Reserve 2/3 cup broth; stir in the remaining broth, onions, catsup and garlic salt.
6. Cover and simmer 15 minutes.
7. Blend the reserved broth and flour; stir into the meat.
8. Add the mushrooms; heat to boiling, stirring constantly.
9. Boil and stir 1 minute.
10. Stir in the sour cream; heat through.
11. Cook the noodles as directed on the package; drain.
12. Toss with 3 tablespoons butter.
13. Makes 6–8 servings.

Cheese-Corn Hot Dish

Betty Kaliebe

INGREDIENTS

- 1 1/2 lb. American cheese, diced
- 1 lb. wide noodles, cooked
- 1 (16 oz.) can whole kernel corn
- 1 (10 3/4 oz.) can cream of chicken soup
- 1 soup can water
- 2 lb. hamburger
- Salt and pepper

INSTRUCTIONS

1. Brown the hamburger in butter; drain.
2. Add the soup and water, stirring well.
3. Add the corn, cooked salted noodles, cheese and seasonings.
4. Stir together.
5. Pour into a buttered casserole; cover with crumbs or crushed chips and bake at 350° for 45 minutes.
6. Serve over baked potatoes.

Chicken-Fried Steak

Joyce Cardinell

INGREDIENTS

- 1 1/2 lb. round steak, cut in 1/4 inch thick slices
- 1 egg, beaten
- 1 Tbsp. milk
- 1 c. finely crushed saltine crackers
- 1/4 c. vegetable oil
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 Tbsp. flour
- 1 1/2 c. milk or water

INSTRUCTIONS

1. Pound beef slices to flatten and tenderize.
2. Mix egg and milk.
3. Dip meat slices in egg and milk mixture, then in the crushed crackers.
4. In heavy skillet or electric frypan, brown meat in hot oil, turning to brown both sides.
5. When meat is browned, sprinkle with salt and pepper.
6. Cover; reduce heat and cook slowly about 45 to 60 minutes or until tender.
7. Remove meat to platter; keep warm.
8. In 2 or 3 tablespoons pan drippings, blend 2 tablespoons flour.
9. Add 1/2 cup milk or water; heat, stirring, to boiling.
10. Season to taste.
11. Serve with meat.
12. Makes 6 servings.

Chow Mein Hot Dish

Beulah Johnson

INGREDIENTS

- 1 lb. ground beef, browned
- 1 onion, chopped
- 2 c. celery
- 1 can bean sprouts, drained
- 1 can mushrooms
- 1 can cream of mushroom soup
- 1/2 can water
- 1/4 c. soy sauce
- 1/2 c. uncooked rice
- 1/2 tsp. salt

INSTRUCTIONS

1. Simmer together the beef, onion and celery.
2. Add the remaining ingredients and bake 1 hour at 375°.
3. Serves 6–8.

Chun King Hot Dish

Gladys Trepanier

INGREDIENTS

- 1 (8 oz.) pkg. medium size noodles, cooked and drained
- 1 lb. ground beef, sauteed (do not brown, just remove pink color)
- 1 can chopped ripe olives
- 1 can mushroom stems and pieces
- 2 cans cream of mushroom soup
- 2 c. milk
- 1/3 lb. cheese
- 1 small can Chun King noodles
- 1 c. chopped cashews

INSTRUCTIONS

1. First layer: place the cooked, drained noodles in a 9x13 inch pan.
2. Second layer: mix the beef, olives and mushrooms and spread them on the noodles.
3. Third layer: heat the soup, milk and cheese until the cheese melts; pour over the beef.
4. Fourth layer: use 1 small can Chun King noodles.
5. Bake at 350° for 45 minutes, uncovered.
6. Remove from the oven and sprinkle 1 cup chopped cashews over the noodles.
7. Return to the oven and bake 15 minutes longer.
8. Let set 15 minutes before serving.
9. Cut into 12 servings.

Crescent Roll Hot Dish

Arvilla Liedholm

INGREDIENTS

- 2 pkg. crescent rolls
- 2 lb. hamburger and onion, browned
- 1 (16 oz.) can tomato sauce
- 1 pkg. Sloppy Joe mix (dry)
- 24 oz. Cheddar cheese

INSTRUCTIONS

1. Grease a 9x13 inch cake pan and line it with 1 package of rolls.
2. Brown the hamburger and onion; drain the grease.
3. Add the tomato sauce and Sloppy Joe mix.
4. Mix and put over the rolls in the pan.
5. Sprinkle shredded cheese over the top and then add the last package of rolls.
6. Bake 20–30 minutes at 350°.
7. Can be frozen.

Dora's Meatballs

Jan Boe

INGREDIENTS

- 1 1/2 lb. ground beef
- 1 tsp. nutmeg
- 1 onion, grated
- 1/2 c. half & half
- 1 c. bread crumbs
- 1 egg
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 c. sour cream

Gravy option

- 2 Tbsp. fat
- 2 Tbsp. flour
- 2 c. beef bouillon

INSTRUCTIONS

1. Combine all ingredients; shape into meatballs and bake at 350° for 20 to 25 minutes.
2. Meat balls can be frozen.

Lo-Cal Swedish Meatballs

Jeane Oslund

INGREDIENTS

- 1/2 c. evaporated skim milk
- 1/4 c. water
- 3 Tbsp. plain dried bread crumbs
- 1 Tbsp. plus 1 tsp. grated onion
- 1 tsp. flour
- 10 oz. microwaved ground beef
- 2 oz. microwaved ground pork

INSTRUCTIONS

1. Shape into 2 balls and place under broiler till brown and sizzling.
2. Turn to cook done on both sides.
3. Makes 4 six ounce servings, equivalent of 1/4 milk, 1/4 bread.
4. Contains per serving: 288 calories, 32 grams protein, 13 grams fat, 8 grams carbohydrate, 182 miligrams sodium.

Meatballs

Ione Frandle

INGREDIENTS

- 1 lb. ground beef
- 1/4 lb. ground pork
- 1 egg
- 1/2 c. sour cream
- 1/4 tsp. salt
- 1 tsp. granular beef bouillon
- 1/2 tsp. paprika
- 1/4 tsp. pepper
- 1/8 tsp. dry mustard
- 1 Tbsp. rounded brown sugar
- 1 medium onion, grated
- 1/2 to 3/4 c. cracker crumbs

INSTRUCTIONS

1. Have meat ground coarse.
2. Mix all ingredients; roll into balls and place on jelly roll pan.
3. Brown in 400° oven, turning occasionally.
4. Put meatballs into a roaster and bake at 325° for 1 hour.
5. Make a gravy from the drippings and pour over the meatballs while they are baking.

Oven Meatballs

Nancy Peterka

INGREDIENTS

- 1 1/2 lb. ground beef
- 3/4 c. oatmeal
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 3 Tbsp. chopped onion
- 1 c. evaporated milk

Sauce

- 1 c. catsup
- 3 Tbsp. vinegar
- 2 Tbsp. brown sugar
- 1/2 c. water

INSTRUCTIONS

1. Mix meat ingredients together; roll into balls and place in baking dish.
2. Combine sauce ingredients and pour over meatballs.
3. Bake at 350° for 1 hour or until brown.

Swedish Meatballs

Dee Annexstad

INGREDIENTS

- 1 medium onion, chopped
- 2 Tbsp. butter
- 1 lb. ground beef
- 1 lb. ground pork
- 2 c. bread crumbs
- 2 eggs
- 2 c. milk
- 2 tsp. salt
- 1/4 tsp. allspice
- 1/2 tsp. cloves

INSTRUCTIONS

1. Saute onion in butter until transparent; remove from heat and mix with remaining ingredients.
2. Toss lightly and form into small balls.
3. Brown in frying pan.
4. Remove meat balls and thicken drippings.
5. Return meatballs and thicken drippings.
6. Bake at 350° for 20 minutes.

Swedish Meatballs

Alida Briest

INGREDIENTS

- 1 lb. hamburger
- 2 Tbsp. onion
- 1 egg
- 1/2 c. bread or cracker crumbs
- 2/3 c. milk
- 1 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 tsp. brown sugar
- 1/4 tsp. nutmeg
- 1/8 tsp. allspice
- A little baking powder

INSTRUCTIONS

1. Shape into 1 1/2 inch balls.

Swedish Meatballs

Theda Frost

Recipe used for Church Smorgasbord.

INGREDIENTS

For 10 lb. hamburger

- 10 Tbsp. chopped onion
- 10 eggs
- 5 c. bread crumbs
- 4 c. milk
- 15 tsp. salt
- 1 1/4 tsp. pepper
- 10 tsp. brown sugar
- 2 1/2 tsp. nutmeg
- 1 1/4 tsp. allspice
- 3 tsp. baking powder

For 2 lb. hamburger

- 2 1/2 Tbsp. chopped onion
- 2 eggs
- 1 3/4 c. bread crumbs
- 1 c. milk
- 3 3/4 tsp. salt
- 1/4 tsp. pepper
- 2 tsp. brown sugar
- 1/2 tsp. nutmeg
- 1/2 tsp. allspice
- 3/4 tsp. baking powder

INSTRUCTIONS

1. Form into balls and brown.
2. Make and serve with gravy, if desired.

Sweet and Sour Meatballs

Donna Johnson

INGREDIENTS

- 1 lb. ground pork
- 1 Tbsp. chopped parsley
- 2 Tbsp. chopped onion
- 1/4 to 1/2 tsp. garlic salt
- Few splashes of soy sauce

Sauce

- 1/2 to 2/3 c. pineapple juice
- 1/4 c. cider vinegar
- 2 Tbsp. brown sugar
- Soy sauce to taste

Add

- 1 c. pineapple chunks (approx.)
- 1/2 c. green pepper chunks
- Cornstarch to thicken slightly

INSTRUCTIONS

1. Mix together and form small balls.
2. Brown; pour on sauce.
3. Cover; cook around 20 minutes.
4. Serve over rice.

Easy Chow Mein

Melva Lamp

INGREDIENTS

- 1 can cream of mushroom soup
- 1 can chicken rice soup
- 1 can vegetable soup
- 1 lb. browned hamburger and onion

INSTRUCTIONS

1. Mix together and warm in oven for 45 to 60 minutes.
2. Serve over chow mein noodles.

Easy Do Casserole

Karen Nordsiden

INGREDIENTS

- 1 lb. hamburger
- 1 (10 3/4 oz.) can cream of chicken soup
- 1 (10 3/4 oz.) can cream of mushroom soup
- 1/4 c. grated cheese
- 1/2 of 1 lb. pkg. noodles
- 1 1/2 (10 3/4 oz.) cans water

INSTRUCTIONS

1. Brown hamburger; add cans of soup and water.
2. Combine with uncooked noodles.
3. Pour into greased casserole; bake at 350° for 1 hour.

Easy Stew

Mildred Lokensgard

INGREDIENTS

- 2 lb. stew meat
- 5 stalks celery
- 5 carrots
- 1 can green beans
- 1 large onion
- 1 large can tomatoes
- 1/2 c. tapioca
- 3 tsp. salt
- Pepper

INSTRUCTIONS

1. Mix all ingredients in a baking casserole and bake at 275° for 5 hours.

Five-Hour Oven Stew

Lynne Weber

INGREDIENTS

- 1 1/2 lb. lean beef, cubed
- 6 medium carrots, sliced
- 1 large onion, sliced
- 2 c. potatoes, quartered
- 1 c. celery, sliced
- 1 to 1 1/2 c. tomato juice
- 2 Tbsp. tapioca
- 1 Tbsp. sugar
- Salt and pepper

INSTRUCTIONS

1. Place beef in roaster.
2. Place vegetables on top of meat and pour tomato juice over beef and vegetables.
3. Sprinkle with tapioca, salt and pepper; cover tightly and bake at 250° for about 5 hours.
4. This recipe works well in a slow cooker, also.

5 Soup Casserole

Theda Frost

INGREDIENTS

- 2 lb. ground beef
- 1 small onion, diced
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 1 can beef with barley soup
- 1 can chicken with rice soup
- 1 can chicken gumbo soup
- 1 (8 oz.) pkg. chow mein noodles

INSTRUCTIONS

1. Brown ground beef and onions together; add soups and mix well.
2. Fold in 2/3 of noodles.
3. Place in large casserole and top with remaining noodles.
4. Bake in moderate oven for 45 minutes.
5. Serves 8-10.

Good Hot Dish

Becky Aufderhar

INGREDIENTS

- 2 lb. ground beef
- 1 qt. sliced raw potatoes
- 2 cans cream of mushroom soup
- 1 can water

INSTRUCTIONS

1. Place unseasoned meat in casserole or small roaster.
2. Add potatoes over meat.
3. Mix soup and water together and pour over potatoes and meat.
4. Set oven temperature at 350°.
5. Bake 1 1/2 hours.

Hamburger-Rice Hot Dish

Ceil Aikala

INGREDIENTS

- 1 lb. ground beef, browned
- 1 onion
- 1 can mushrooms
- 1 c. chopped celery
- 1/2 c. raw rice
- 1 tsp. salt
- Pepper
- 1 can peas
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 2 Tbsp. soy sauce

INSTRUCTIONS

1. Grease casserole and put rice in bottom.
2. Mix other ingredients together and pour over rice.
3. Bake 1 1/2 to 2 hours at 350°.

Hamburger-Carrot-Potato Hotdish

Joy Bartle

INGREDIENTS

- 1 lb. hamburger, browned
- 4 medium potatoes, quartered and sliced
- 4 carrots, sliced
- 1 large onion, sliced
- 1 can tomato soup
- 1 can water
- Salt and pepper to taste

INSTRUCTIONS

1. After browning hamburger, combine all ingredients and pour into greased 2 quart casserole.
2. Bake covered at 350° for 1 to 1 1/2 hours (depending on how thickly sliced the vegetables are).
3. Yield: 4 to 6 servings.
4. Quantity easily increased by adding more vegetables and another can of soup.

Hamburger Dressing Hot Dish

Theda Frost

INGREDIENTS

- 1 1/2 lb. hamburger
- 1 box chicken flavor dressing
- 1 onion, diced or sliced
- 1 small can mushrooms
- 1 can cream of celery soup
- 1 can cream of chicken soup
- 1/2 can water

INSTRUCTIONS

1. Brown and pat hamburger in bottom of 9x13 inch pan.
2. Layer onion and mushrooms over meat and season.
3. Top with dressing made according to package directions on the box.
4. Mix the 2 soups and water and pour over all.
5. Bake at 350° for 1 1/2 hours; cover with foil.

Hamburger-Noodle Casserole

Joy Bartle

INGREDIENTS

- 1 Tbsp. butter
- 1/2 c. celery, chopped
- 1/2 c. onion, chopped
- 1 lb. hamburger
- 1 can cream of mushroom soup
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 c. noodles

INSTRUCTIONS

1. Saute celery and onion in butter until clear; add hamburger and cook until done, but not brown.
2. Cook noodles in salted water as directed by package; drain.
3. Combine mushroom soup with hamburger.
4. Add salt, pepper and noodles to mixture.
5. Turn into greased 2 quart casserole.
6. Cover and bake at 375° for 45 minutes.
7. Yield: 4-6 servings.

Hamburger Pie

Clara Adams

INGREDIENTS

- 1 lb. hamburger
- 1 Tbsp. shortening
- 1 can tomato soup
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 small onion, diced
- 4 c. seasoned mashed potatoes
- 1 (16 oz.) can peas, drained

INSTRUCTIONS

1. Brown hamburger and onion in shortening; add salt, pepper and tomato soup.
2. Let simmer for a few minutes.
3. Place above mixture in a greased casserole; add peas and cover with mashed potatoes.
4. Bake at 350° for 30 minutes.

Hamburger Pie

LaRayne Jensen

INGREDIENTS

- 2/3 c. milk
- 2 c. Bisquick
- 1 lb. hamburger
- 1 small onion, chopped
- 1/2 tsp. salt
- 1/2 tsp. mustard
- 1 tsp. Worcestershire sauce
- 1/2 can cream of mushroom soup
- 2/3 can tomatoes, drained

INSTRUCTIONS

1. Mix milk and Bisquick and press into 8 inch pie pan.
2. Brown hamburger and onion; drain off drippings.
3. Add remaining ingredients and pour into pie tin.
4. Cover with grated Mozzarella and American cheese.

Italian Spaghetti

Ione Frandle

INGREDIENTS

- 1 beef knuckle bone
- 2 large cans tomatoes
- 1 can tomato sauce
- 1 can tomato paste
- 2 cans mushrooms
- 1 bay leaf
- 1/4 c. brown sugar
- Salt and pepper
- 1/2 to 1 tsp. anise seed
- 6 Italian sausages
- 6 country style ribs
- 6 or more chicken wings

INSTRUCTIONS

1. Mix all ingredients, except the sausage, ribs and chicken and put in oven and simmer 2 hours at 300° to 325°.
2. Brown the three meats and add the sausage and pork to the sauce and bake for 1 hour.
3. Add the chicken wings and drippings from browning the meats to the sauce and bake for another 1/2 hour.
4. Remove the knuckle bone and bay leaf.

Lasagna

Phyllis Frost

INGREDIENTS

- 2 lb. ground beef
- 2 tsp. salt
- 1 Tbsp. sugar
- 1 (15 oz.) can tomato sauce
- 1 (8 oz.) can tomato sauce
- 1 tsp. Italian seasoning
- 1 1/2 tsp. oregano
- 1 (8 oz.) pkg. lasagna noodles
- 2 c. cottage cheese
- 1 (8 oz.) pkg. Cheddar cheese
- 1/2 c. Parmesan cheese

INSTRUCTIONS

1. Brown ground beef; add salt and sugar while browning.
2. Add tomato sauce, Italian seasoning and oregano.
3. Simmer all the above mixture.
4. Cook lasagna noodles as directed on package.
5. Layer ingredients twice in large pan or broiler pan, starting with noodles, meat mixture, cottage cheese, Cheddar cheese.
6. Then top with Parmesan cheese; bake at 350° for 30 to 40 minutes.

Lasagna Casserole

Jan Glimsdahl

INGREDIENTS

Meat Sauce

- 1 lb. Italian sausage or hamburger
- 1 clove garlic, minced
- 1 Tbsp. whole basil
- 1 1/2 tsp. salt
- 1 (1 lb.) can (2 c.) tomatoes
- 2 (6 oz.) cans (1 1/3 c.) tomato paste

Cheese Filling

- 3 c. creamy cottage cheese or fresh Ricotta
- 1/2 c. grated Parmesan or Romano cheese
- 2 Tbsp. parsley flakes
- 2 beaten eggs
- 2 tsp. salt
- 1/2 tsp. pepper
- 1 lb. Mozzarella cheese, sliced thin

INSTRUCTIONS

1. Brown meat slowly; spoon off the fat.
2. Add the remaining meat sauce ingredients and simmer uncovered 1/2 hour.
3. Cook 10 ounces lasagna or wide noodles until tender, 15 to 20 minutes.
4. Drain and rinse in cold water.
5. Mix the first 6 Cheese Filling ingredients.
6. Place 1/2 the cooked noodles in 9x13 inch pan.
7. Spread on half the Cheese Filling.
8. Lay on half the Mozzarella.
9. Put on half the meat sauce.
10. Repeat layers.
11. Bake 30 minutes at 375°.
12. Before cutting in squares, let stand 10 minutes.

Mexican Immigrants' Stew

Lynne Weber

INGREDIENTS

- 1 medium onion, chopped
- 1 lb. hamburger
- 1/2 c. cooked rice
- 2 (4 oz.) cans tomato sauce
- 1 (6 oz.) can tomato paste
- 1 to 1 1/2 c. water
- 1 tsp. each salt, chili powder, black pepper, cumin, Accent, oregano, garlic powder and sugar
- 1 pkg. corn chips
- 1/2 lb. cheese, grated

INSTRUCTIONS

1. Brown hamburger and onions; pour off fat.
2. Add all ingredients except chips and cheese and simmer for 40 minutes.
3. Serve stew over corn chips and sprinkle cheese on top.
4. (To save time, I usually mix uncooked rice into the stew, add extra water, and cook the stew covered until the rice is done.)

Peking Casserole

Lynne Heidelbauer

INGREDIENTS

- 1/2 c. white rice, uncooked
- 1/2 c. brown rice, uncooked
- 2 cans consomme
- 1 clove garlic
- Several Tbsp. soy sauce
- 1 1/2 large onions, chopped
- 2 c. chopped celery
- 1/2 lb. fresh or frozen mushrooms
- 1 can chopped water chestnuts
- 1 can bean sprouts (or fresh)
- 1 lb. cubed beef
- 1 lb. cubed lean pork
- 2 Tbsp. Lawry's seasoned salt
- 1/2 c. slivered (browned) almonds

INSTRUCTIONS

1. Saute onions and garlic in butter; remove and add meat.
2. Brown lightly.
3. Put all ingredients, except 1 can consomme and almonds, in casserole.
4. Cover and bake 2 hours at 350°; add other can of heated consomme.
5. Stir "goop" well.
6. Bake 1/2 hour longer.
7. Test for flavor.
8. Add more soy sauce or 2 tablespoons white wine, etc.
9. Should not be dry, but rather moist.
10. Serves 4 to 6 generously.

Pepper Steak

Debra Pollack, Karen Karels

INGREDIENTS

- 1 1/2 lb. round steak
- 14 1/2 oz. stewed tomatoes
- 1 c. water
- 2 beef bouillon cubes
- 1 Tbsp. soy sauce
- 1 small onion
- 1 stalk celery
- Parsley
- 2 c. fresh mushrooms or 8 oz. canned, sliced
- 2 medium green peppers

INSTRUCTIONS

1. Cut round steak into thin strips and brown in oil.
2. Add tomatoes, water, bouillon cubes, soy sauce, onion and celery and simmer 1/2 hour.
3. Add parsley, mushrooms and pepper and simmer another 15-20 minutes.
4. Serve on rice.

Phyl's Corned Beef Casserole

Virginia Johnson

INGREDIENTS

- 1 (6 oz.) pkg. noodles, cooked
- 1 (12 oz.) can corned beef
- 1/4 lb. Velveeta cheese, cubed
- 1 c. cream of celery (or chicken) soup
- 1 c. milk
- 1/2 c. chopped onion
- Bread crumbs
- Dots of butter

INSTRUCTIONS

1. Combine above ingredients except for crumbs and butter which go on top.
2. Bake at 350° at least 1 hour.
3. Recipe used in family cookbook.

Poor Man's Stroganoff

Lorraine Marmorine

INGREDIENTS

- 1 medium onion, quartered
- 1/4 c. butter
- 1 lb. ground beef chuck
- 1 can condensed cream of chicken soup, undiluted
- 1 clove garlic
- 2 Tbsp. flour
- 2 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. paprika
- 1 (3 oz.) can mushrooms, drained
- 1 c. sour cream

INSTRUCTIONS

1. Drop quartered onion in blender container; cover and process until coarsely chopped.
2. Melt butter in a large frying pan and saute chopped onion in butter over medium heat.
3. Add meat to onion and saute until browned.
4. Put all remaining ingredients except sour cream in blender container in order listed; cover and blend until thoroughly mixed.
5. Add blended mixture to meat; simmer 10 minutes.
6. Stir in sour cream and cook just until heated through.
7. Serve on hot mashed potatoes, fluffy rice, noodles or toast.
8. Yield: 6 servings.

Saucy Franks

Charyl Anderson

INGREDIENTS

- 1 lb. frankfurters (8 to 10)
- 2 Tbsp. butter
- 1 can tomato soup
- 1/4 c. brown sugar
- 1/4 c. water
- 1/2 lemon, thinly sliced
- 1/2 onion, thinly sliced
- 3 Tbsp. vinegar
- 1 Tbsp. Worcestershire sauce
- 1/4 c. green pepper, chopped

INSTRUCTIONS

1. Score frankfurters in corkscrew fashion; brown in butter slightly.
2. Add all ingredients, except green pepper.
3. Simmer 10 minutes; add green pepper.
4. Simmer 5 minutes.
5. Serves 4 or 5.

Savory Pepper Steak

Judy Frauendienst

INGREDIENTS

- 1 1/2 lb. beef round steak
- 1/4 c. flour
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 (8 oz.) can tomatoes
- 1 3/4 c. water
- 1/2 c. chopped onion
- 1 small clove garlic, minced
- 1 Tbsp. beef flavored gravy base
- 1 1/2 tsp. Worcestershire sauce
- 2 large green peppers

INSTRUCTIONS

1. Cut steak into 1/2 inch strips and coat with mixture of next 3 ingredients (flour, salt and pepper).
2. Brown strips in 1/4 cup hot shortening in skillet.
3. Drain the can of tomatoes and reserve the liquid.
4. To tomato liquid, add the water, chopped onion, garlic and gravy base along with steak strips and cover and simmer 1 1/4 hours or till meat is tender.
5. Then add 1 1/2 teaspoons Worcestershire sauce along with green peppers which have been cut into strips.
6. Cover and simmer meat and peppers 5 minutes.
7. Add drained, cut up tomatoes and cook 5 minutes more.
8. Serve over cooked rice or egg noodles.
9. Makes 6 servings.

Spaghetti and Meatballs

Lucy Paulsen

INGREDIENTS

Meatballs

- 1 1/2 lb. ground beef
- 1 c. fine bread crumbs
- 1/2 c. grated Parmesan cheese
- 1 Tbsp. minced parsley
- 1 clove garlic, cut fine
- 1/2 c. milk
- 2 eggs, beaten
- 1 tsp. salt
- 1/8 tsp. pepper

Sauce

- 2 small cans (or 1 large) tomato paste
- 2 pkg. French's spaghetti sauce mix
- 3 1/2 c. water

INSTRUCTIONS

1. Use long spaghetti.
2. Mix ingredients for meatballs and shape into 1 inch balls.
3. Brown meat balls on all sides in about 1 inch hot grease.
4. Pour off hot grease.
5. Add water (cold).
6. Quickly stir in dry spaghetti sauce mix.
7. Add tomato paste and stir till well blended.
8. Reduce heat to low and let simmer while you prepare spaghetti.
9. When spaghetti is done, you're ready to eat.
10. Let everyone spoon on their own sauce and meatballs.

Spaghetti Pie

Debra Pollack

INGREDIENTS

- 6 oz. spaghetti
- 2 Tbsp. margarine
- 1/3 c. Parmesan cheese
- 2 beaten eggs
- 1 lb. ground pork
- 1/2 c. onion, chopped
- 1/4 c. green pepper, chopped
- 1 c. stewed tomatoes
- 1 (6 oz.) can tomato paste
- 1 (4 oz.) can mushrooms
- 1 tsp. sugar
- 1 tsp. oregano
- 1/2 tsp. garlic powder
- 1 c. (8 oz.) cottage cheese
- 1/2 c. (2 oz.) Mozzarella cheese, shredded

INSTRUCTIONS

1. Cook spaghetti and drain; stir into spaghetti the butter, Parmesan cheese and eggs.
2. Form mixture into a crust in a buttered 10 inch pie plate.
3. Cook together ground pork, onion and green pepper until meat is brown and vegetables are tender.
4. Drain meat mixture and combine with undrained tomatoes, paste, mushrooms, sugar, oregano and garlic powder; heat through.
5. Spread spaghetti crust with cottage cheese.
6. Pour meat and tomato mixture into crust and sprinkle with Mozzarella cheese.
7. Bake 20-30 minutes at 350°.

Spaghetti Sauce

Georgene Johnson

INGREDIENTS

Saute

- 2 Tbsp. oil
- 2 medium onions
- 1/2 clove garlic

Stir in

- 1 (16 oz.) can tomatoes
- 1 (6 oz.) can tomato paste
- 1/2 c. water
- 1 Tbsp. oregano
- 1 Tbsp. sugar
- 2 bay leaves
- 2 tsp. salt
- 1/4 tsp. pepper

INSTRUCTIONS

1. Cover and simmer 1 hour.
2. Stir in 1 pound ground beef, browned.
3. Simmer 30 minutes.
4. Remove bay leaves before serving.

Spaghetti Sauce with Meat

Joy Bartle

INGREDIENTS

- 1 lb. hamburger
- 1 medium onion, chopped
- 1 tsp. garlic salt
- 1 qt. stewed tomatoes, or 1 (1 lb. 12 oz.) can whole tomatoes
- 1 (6 oz.) can tomato paste
- 1/2 tsp. basil leaves, crushed
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. sugar
- 1/2 tsp. oregano
- 1 can mushrooms, drained

INSTRUCTIONS

1. Brown hamburger; drain excess fat.
2. Add onion; cook until soft.
3. Stir in remaining ingredients.
4. Simmer, uncovered, for 45 minutes.
5. Yield: 6-8 servings.
6. Freezes well.

Swedish Liver Loaf

Clara Adams

INGREDIENTS

- 1 lb. ground liver
- 1/4 lb. ground pork
- 1/4 lb. ground beef
- 4 Tbsp. chopped onion
- 2 beaten eggs
- 2 tsp. salt
- 1 tsp. sugar
- 1/4 tsp. cloves
- 1/4 tsp. nutmeg
- 2 c. thin cream
- 1/2 tsp. pepper
- 1/4 tsp. allspice
- 1/4 tsp. cinnamon
- 2 c. sifted flour

INSTRUCTIONS

1. Fry onion in 2 tablespoons fat; add to all your ground meat.
2. Add eggs and then all the rest.
3. Bake in well greased ring mold or a pan; set in a pan of hot water and cover.
4. Bake for 1 hour at a moderate temperature in oven.

Sunday Meat Loaf

Gladys Neubert

INGREDIENTS

- 1 1/2 lb. ground beef (not hamburger)
- 1/2 lb. Cheddar cheese, cut into 1/4 inch cubes (strong or mild)
- 1 c. soft bread crumbs or 1/2 c. dry bread crumbs
- 1/4 c. finely chopped onion
- 1/4 c. catsup (Heinz preferred)
- 1 egg, well beaten
- 1 1/2 tsp. salt
- 1/8 tsp. pepper
- 2/3 c. canned mushroom pieces and stems, drained

INSTRUCTIONS

1. Press in 9x5x3 inch pan; bake at 325° for 50 to 60 minutes.
2. Can place mashed potatoes on top and sides after letting set 5 minutes and place in broiler until brown.

Super Simple Stew

Ginny Kruse

INGREDIENTS

- 1 1/2 pounds stew meat
- Carrots, celery, onion, potato and any other vegetables desired
- 1 can cream of celery soup
- 2 tablespoons water

INSTRUCTIONS

1. Use 1 1/2 pounds stew meat, carrots, celery, onion, potato and any other vegetables desired; cut in chunks and place on top of stew meat.
2. Place in a 2 1/2 to 3 quart casserole dish.
3. Top with 1 can cream of celery soup plus 2 tablespoons water.
4. Cover and place in 325° oven for 3 hours; stir once or twice during cooking.

Wild Rice Hot Dish

Ione Frandle

INGREDIENTS

- 2 lb. sirloin, sirloin tip roast or top round steak, cubed
- 1 c. wild rice, cooked
- 1 medium onion, chopped
- 1 can sliced mushrooms
- 1 can mushroom soup
- 1 can chopped water chestnuts or slivered almonds
- 1 c. celery, chopped
- 1 jar gravy mix
- 1 c. buttered bread crumbs for topping (optional)

INSTRUCTIONS

1. Brown meat and onions, and add the rest of the ingredients.
2. Bake for 1 hour at 350° in a 2 quart casserole.

Teriyaki Sauce for Beef Steak

Joy Bartle

INGREDIENTS

- 1/2 tsp. ground ginger
- 1/4 c. dry sherry or sake
- 2 Tbsp. sugar
- Sirloin steak for 4-6
- 1/2 c. soy sauce
- 1 tsp. garlic salt or 1 clove garlic, crushed
- 1/2 tsp. MSG (optional)

INSTRUCTIONS

1. Combine all ingredients except steak and pour over the steak which is cut into serving sized pieces in shallow dish.
2. Marinate, turning now and then, for several hours.
3. Remove steak from marinade and broil.
4. Save marinade and heat as au jus.
5. Serve with white rice.

Wild Rice Hotdish

Beulah Johnson

INGREDIENTS

- 1 c. raw rice (rinsed in hot water)

Saute

- 1/2 c. butter
- 1 large onion
- 2 c. celery
- 1 lb. cubed beef
- 1 lb. cubed pork

Mix in

- 1 can water chestnuts, chopped
- 1 can beef consomme soup
- 4 tsp. soy sauce
- 1 (6 oz.) can mushrooms

INSTRUCTIONS

1. Use 1 cup raw rice (rinsed in hot water).
2. Saute the butter, onion and celery.
3. Brown and drain off grease.
4. Add rice to all the afore mentioned ingredients.
5. Bake 1 1/2 hours, then add another can of consomme and bake 1/2 hour more.
6. Slivered almonds can be added the last 10 minutes of baking.

Zana's Chili Hot Dish

Clara Adams

INGREDIENTS

- 1 1/2 to 2 lb. ground beef
- 1 large onion, chopped
- 2 c. celery, chopped
- Vegetables
- 1 can cream of mushroom soup
- 1 can tomato soup
- 1 can tomato sauce
- 1 1/2 c. water
- 2 tsp. chili powder
- 1 (8 oz.) pkg. chow mein noodles

INSTRUCTIONS

1. Brown beef, onion and celery; add desired vegetables until tender.
2. Add the rest of ingredients, saving some noodles for the top.
3. Put ingredients in hot dish; bake at 350° for 1 hour.

Zucchini Bake

Jeannette Nelson

INGREDIENTS

- 1 lb. ground beef
- 1 fresh zucchini
- 1 can cream of mushroom soup
- 1 onion
- 3 oz. grated cheese
- 1/4 c. water

INSTRUCTIONS

1. Brown beef and onion.
2. Do not peel zucchini.
3. Cut in 1/4 inch slices; cook no more than 5 minutes.
4. Drain.
5. Put a layer of meat, then zucchini, then cheese in baking dish.
6. Repeat layers.
7. Mix soup with water and pour over top.
8. Bake uncovered.

Cream Enchiladas

LaRayne Jensen

INGREDIENTS

- 1 pkg. (12) corn enchiladas (flat)
- 3 chicken breasts
- 1 cube butter
- 2 chile peppers (hot), chopped finely
- 1 (8 oz.) pkg. cream cheese
- 1/2 pt. whipping cream
- 1 pkg. Swiss cheese
- Salt
- Pepper

INSTRUCTIONS

1. Skin and bone and cut chicken into small strips; saute in 2 tablespoons butter.
2. Add salt and pepper.
3. Add cream cheese and chopped peppers.
4. Dip enchiladas in melted butter.
5. Scoop chicken mixture onto shells; roll.
6. Line up in dish; top with cream and slices of Swiss cheese.
7. Bake until cheese is slightly browned, at 325° for 30 minutes.

Enchilada Casserole

Karen Paulson

INGREDIENTS

- 1 tube refrigerated crescent rolls
- 1 lb. hamburger
- Several green onions, cut up
- 1 pkg. taco seasoning (do not follow directions on pkg.)
- 1 vegetable size can refried beans
- 1 c. sour cream
- 2 c. shredded cheese
- 1 egg

INSTRUCTIONS

1. Line bottom of a square pan with the crescent rolls, forming a lip around the side about 1 inch to 1 1/2 inches.
2. Brown hamburger and onions; drain fat.
3. Add taco seasoning and refried beans.
4. Put mixture of meat in the roll-lined pan.
5. Mix together sour cream, cheese and the egg.
6. Place the sour cream mixture on top of the meat mixture.
7. Bake at 350° for 25 minutes.

Ground Beef Enchiladas

Joy Bartle

INGREDIENTS

- 1 lb. hamburger
- 1 small onion, finely chopped
- 1 (14 oz.) can enchilada sauce
- 1 (8 oz.) can tomato sauce
- Cooking oil
- 1-2 c. Cheddar cheese, grated (could combine with Monterey Jack cheese)
- 1 pkg. (dozen) corn tortillas
- Black olives (optional)

INSTRUCTIONS

1. Brown hamburger with onions; set aside.
2. Heat enchilada and tomato sauces together in pan large enough to accomodate tortillas until simmering.
3. Meanwhile, heat cooking oil about 1/2 inch deep in pan large enough for tortillas to medium high, but not smoking.
4. Dip corn tortilla in and out of hot oil to soften.
5. Drain between paper towels or napkins.
6. Grease 9x13 inch pan (may need another pan, depending on size of tortilla).
7. Assembly: Spoon sauce in bottom of pan until just covered.
8. Dip tortilla in and out of sauce on stove, place on plate.
9. In middle of tortilla, spread meat mixture and sprinkle with cheese.
10. Roll up and place seam side down in pan.
11. Continue with other tortillas.
12. Pour sauce over all enchiladas in pan.
13. Sprinkle with grated cheese.
14. May top each enchilada with 3 slices of ripe olives.
15. Bake at 350° for 30 minutes.
16. May wish to serve more heated sauce at the table if you think the enchiladas are too dry.
17. You may consider this difficult the first time, but it gets easier each time you do them when you get the assembly more organized.

Nachos

Joan Tonseth

INGREDIENTS

- 1 (20 oz.) can red kidney beans, drained
- 1 (4 oz.) can chopped green chilies, drained
- 8 oz. diced sharp Cheddar cheese
- 1 tsp. dried oregano leaves
- 1/2 c. sour cream
- 1 large tomato, diced
- 1 medium sized onion, peeled and diced

INSTRUCTIONS

1. Mix first 4 ingredients in 10 inch pie plate.
2. Bake 10 minutes at 400° or until cheese melts.
3. Put sour cream in center on top and ring tomato around it and then ring onion around tomato.
4. Use tortilla chips as spoons.
5. Serves 6.

Pizza Casserole

Jim Barton

INGREDIENTS

- 1 tube refrigerator biscuits
- 1 1/4 lb. hamburger
- 1 small can pizza sauce
- Mushrooms, onions, olives (any other fillers)
- Velveeta cheese, Mozzarella cheese

INSTRUCTIONS

1. Place biscuits in bottom of cake pan; spread for crust.
2. Fry together hamburger, onion, mushrooms and sauce until hamburger is brown.
3. Pour mixture over the biscuits; add other goodies you choose for filler.
4. Top with 5-6 slices of Velveeta cheese.
5. Sprinkle shredded Mozzarella on top.
6. Bake for 18 minutes at 350°.

Sour Cream Enchiladas

Dort Hamilton

INGREDIENTS

- 1 pkg. (12) corn tortillas
- 2 cans cream of chicken soup
- 1 pt. sour cream
- 1 lb. Longhorn cheese, grated
- 1/2 to 3/4 c. chopped onion
- 1 boiled chicken (optional)
- 1 can green chilies

INSTRUCTIONS

1. Mix soup and sour cream together.
2. Separate chicken from bone.
3. Wilt tortillas in hot oil; drain.
4. Place a large spoonful of soup mixture in center of tortillas.
5. Follow with pieces of chicken, a strip of green chili, grated cheese and onion.
6. Roll and place fold side down in 9x13 inch pan.
7. Repeat with all the tortillas.
8. Cover with remaining soup mixture and cheese.
9. Bake at 325° for about 25 minutes or until cheese melts.
10. (Chicken may be omitted.)
11. Serves 5-6.

Tacos

Lucy Paulsen

INGREDIENTS

Meat

- 1 1/2 lb. ground beef
- 1/4 c. chopped onion
- 1 Tbsp. flour
- 1 c. tomato juice
- 1 clove garlic, cut fine, or 1/4 tsp. garlic salt
- 2 tsp. chili powder
- 1 tsp. salt
- 1/4 tsp. Tabasco

Toppings

- 2-3 tomatoes, cut up
- 1/3 head lettuce, cut fine
- 3-4 oz. sharp Cheddar cheese, grated
- Taco sauce
- 1 pkg. large corn tortillas
- 1 1/2 to 2 c. vegetable oil

INSTRUCTIONS

1. Brown ground beef with chopped onion; add tomato juice and stir in flour while juice is still cold.
2. Add rest of ingredients and simmer while you cut up tomatoes, lettuce and cheese.
3. Heat oil in 3 quart pan on medium-high heat till hot enough to start frying tortillas.
4. Brown them about 5-10 seconds on each side.
5. Remove and roll in several paper towels to remove excess oil.
6. Keep warm in bun warmer till they're ready to eat.

Taco Meat Filling

Sally Beckendorf, Joy Bartle

INGREDIENTS

- 1 lb. hamburger
- 1/2 c. onion, chopped
- 1 (8 oz.) can tomato sauce
- 1 tsp. chili powder
- 3/4 tsp. salt
- 1/2 tsp. garlic powder

INSTRUCTIONS

1. Brown hamburger in medium skillet, stirring until crumbly.
2. Drain excess fat.
3. Stir in remaining ingredients; cover and simmer for 10 minutes.
4. Makes filling for 10 tacos.

Taco Pie

Laurie Swenson

INGREDIENTS

- 1 lb. ground beef
- 1/4 c. minced onion
- 1 pkg. taco mix
- 1 (16 oz.) can refried beans
- 1/2 c. green stuffed olives, sliced
- 1 c. sour cream
- 1 beaten egg
- 2 c. shredded cheese

INSTRUCTIONS

1. Brown ground beef and minced onion.
2. Add taco mix and refried beans.
3. Separate and cover 9x13 inch pan with 8 crescent rolls.
4. Spread hamburger mixture on crescents.
5. Mix green stuffed olives, sour cream, egg and shredded cheese.
6. Spoon on top of hamburger mixture; bake 25-30 minutes at 375°.

Taco Pie

Margo Sprengeler

INGREDIENTS

- 1 lb. ground beef
- 1/2 onion, diced
- 1 (8 oz.) can tomato sauce
- 1 env. taco mix
- 1/3 c. pitted ripe olives (optional)
- 1 can refrigerated crescent rolls
- 1 c. sour cream
- 1 c. shredded Cheddar cheese

INSTRUCTIONS

1. Brown and drain hamburger and onion; stir in tomato sauce, mix and olives (kidney beans or refried beans may be added).
2. Make a pie crust of crescent rolls in 9 inch pie dish, pressing pieces together.
3. Spoon meat mixture into pie shell.
4. Spread sour cream over top of meat; top with cheese.
5. Bake at 375° for 20 to 25 minutes or until crust is brown.
6. Cool slightly.
7. Cut in wedges and serve with shredded lettuce, tomato slices, shredded cheese or chopped onion.

Taco Pie

Barb Flo

INGREDIENTS

- 1 lb. ground beef
- 1/2 c. chopped onion
- 1 (1 1/4 oz.) env. taco seasoning mix
- 1 (4 oz.) can chopped green chilies, drained
- 1 1/4 c. milk
- 3/4 c. Bisquick baking mix
- 3 eggs
- 2 tomatoes, sliced
- 1 c. shredded Monterey Jack or Cheddar cheese

INSTRUCTIONS

1. Heat oven to 400°.
2. Grease 10 inch quiche dish or pie plate (10 x 1 1/2 inches).
3. Cook and stir beef and onion over medium heat until beef is brown; drain.
4. Stir in seasoning mix.
5. Spread in plate; sprinkle with chilies.
6. Beat milk, baking mix and eggs until smooth, 15 seconds in blender on high (or 1 minute with hand beater).
7. Pour into plate; bake 25 minutes.
8. Top with tomatoes; sprinkle with cheese.
9. Bake until knife inserted between center and edge comes out clean, 8-10 minutes longer.
10. Cool 5 minutes.
11. Serve with sour cream, chopped tomatoes and shredded lettuce.
12. Makes 6-8 servings.

Tortilla

Karen Paulson

INGREDIENTS

- 6 potatoes, peeled
- 1 onion, minced
- 3 eggs, well beaten

INSTRUCTIONS

1. Slice potatoes into crosswise sections and fry in hot oil.
2. Add onion just before potatoes are fried; drain off fat.
3. Add eggs.
4. Cook like a pancake or an omelet.
5. When one side is done, invert plate on top of frypan and flip the mixture onto the plate.
6. Slide gently back into a newly oiled frypan and cook the other side.
7. Put on plate again and slice like a pie, into wedges.

Jean's Individual Pizzas

Lucy Paulsen

INGREDIENTS

- 1 lb. hamburger
- 1 pkg. taco seasoning mix
- 1 can refried beans
- Muffins

Topping

- 1/4 c. sour cream
- 1 egg
- 1 c. shredded Cheddar cheese

INSTRUCTIONS

1. Fry hamburger and drain; add taco mix and refried beans.
2. Spread on muffins.
3. Mix sour cream, egg and shredded Cheddar cheese and put on top of hamburger mixture.
4. Bake at 350° for 15-20 minutes.
5. When baking, set muffins on cookie sheet.

Deep Dish Pizza

Pam Leidholm

INGREDIENTS

- 3 c. Bisquick
- 3/4 c. water
- 1 lb. ground beef
- Chopped onion
- 1/2 tsp. salt
- 2 cloves garlic, crushed
- 1 (15 oz.) can tomato sauce
- 1 tsp. Italian seasoning (or oregano)
- 1 (4 1/2 oz.) jar mushrooms, drained
- 1/2 c. green pepper, chopped
- 2 c. Mozzarella cheese (8 oz.)

INSTRUCTIONS

1. Preheat oven to 425°.
2. Lightly grease a cookie sheet.
3. Mix Bisquick and water to soft dough.
4. Smooth dough into a ball on floured surface; knead 20 times.
5. Pat on bottom and sides of pan.
6. Brown ground beef, onions, salt and garlic; drain off excess fat.
7. Mix tomato sauce and seasoning in small bowl.
8. Spread sauce evenly over dough.
9. Spoon beef mixture over sauce.
10. Top with mushrooms, green pepper and cheese.
11. Bake until crust browns, about 20 minutes.
12. Makes 8 servings.

Meat-Pizza Pie

Toni Chapman

INGREDIENTS

- 2 (16 oz.) loaves frozen Italian or wheat bread dough, thawed
- 1 1/2 lb. ground meat
- 1 medium onion, sliced
- 1 can mushrooms
- 8 oz. sliced Mozzarella cheese
- 2 Tbsp. corn meal
- 1 c. Parmesan cheese
- 1 small green pepper, sliced
- 1 (15 1/2 oz.) jar extra thick spaghetti sauce
- 2 tsp. thyme
- 1 tsp. fennel seed

INSTRUCTIONS

1. Shape each loaf and let rise to double.
2. Punch down and let rest 10 minutes.
3. Brown ground meat and onion.
4. Roll half the dough and fit into greased pizza pan sprinkled with 2 tablespoons corn meal.
5. Sprinkle 1/2 cup Parmesan cheese on the dough and top with meat, then mushrooms, cheese slices, green pepper rings and spaghetti sauce.
6. Sprinkle with thyme, fennel seed and 1/2 cup Parmesan cheese.
7. Roll and fit the top crust.
8. Make a few slits in the crust and bake in 400° oven for 15 minutes.
9. Brush top with milk, then sprinkle with corn meal.
10. Bake another 15 minutes till brown.
11. Let stand 10 to 15 minutes before cutting.

Pizza Burgers

Sandy Hartman

INGREDIENTS

- 1 1/2 lb. hamburger
- 1 large onion, diced and simmered in a small amount of oil until tender
- 1 tsp. thyme
- 1 tsp. oregano
- 1 tsp. salt
- 1/4 tsp. pepper
- Squirt of Tabasco sauce to taste

INSTRUCTIONS

1. Add hamburger to onion.
2. Add to hamburger mixture.
3. Add one 15 ounce can tomato sauce and cook slowly until juice is about gone; cool.
4. Grate 1 can of Spam and 1 pound of Mozzarella cheese; add this to cooked hamburger.
5. Cut open English muffins and spread with hamburger mixture; bake at 375° for 15-20 minutes.
6. If frozen, bake at 425° until cheese is melted.
7. Makes 30 muffins.

Pizzaburgers

Diane Genelin

INGREDIENTS

- 1 lb. ground beef
- 1/2 lb. luncheon meat (ground)
- 1/3 tsp. salt
- 1 tsp. sage
- 1 Tbsp. oregano
- 2 c. spaghetti sauce
- 2/3 lb. cheese, grated
- 1/2 c. parsley
- 1 1/2 dozen hamburger buns

INSTRUCTIONS

1. Brown meat and stir until crumbly; cool.
2. Put luncheon meat through meat grinder.
3. Add luncheon meat to seasonings, then to hamburger.
4. Add spaghetti sauce, grated cheese and chopped parsley.
5. Mix.
6. Spoon on bun halves and bake at 425° for 12-15 minutes.

Pizza Burgers

Mrs. Kenneth Swanson

INGREDIENTS

- 2 lb. ground beef
- 8 oz. Mozzarella cheese
- 1 can tomato soup
- 1/4 bottle chili sauce
- 1/4 c. Parmesan cheese
- 1 tsp. oregano
- 1/2 tsp. garlic salt
- Salt and pepper to taste
- 2 dozen buns

INSTRUCTIONS

1. Brown meat; cool.
2. Add other ingredients and spread on buns.
3. Wrap in foil; bake 20-30 minutes at 350°.
4. Can be frozen.

Pizza Burgers

Donnis Wicks

INGREDIENTS

- 1 lb. hamburger
- Onions, chopped
- 1 (10 oz.) can tomato soup
- 1 lb. Kraft American cheese, grated
- 1/2 tsp. garlic salt
- 1/2 soup can Crisco oil
- 1/2 tsp. oregano

INSTRUCTIONS

1. Brown hamburger and onion (amount according to taste).
2. Drain off fat and cool.
3. Put in bowl and add remaining ingredients.
4. Put on open face bun and broil until brown.

Almond Chicken

Kaye Rossow

INGREDIENTS

- 1 lb. chicken, uncooked, cut into cubes
- 3/4 tsp. salt
- 1 tsp. sugar
- 1/2 tsp. MSG
- 2 Tbsp. cornstarch
- 3 Tbsp. soya sauce
- 2 Tbsp. sherry
- 3 Tbsp. salad oil
- 1/4 c. soup stock
- 1 c. celery, diced
- 1 c. onion, diced
- 1 c. bamboo shoots
- 8 water chestnuts, sliced

INSTRUCTIONS

1. Dredge chicken into mixture of salt, sugar, MSG, cornstarch, soya sauce and sherry.
2. Marinate 1/2 hour.
3. Saute vegetables slightly.
4. Saute chicken until tender.
5. To the chicken add soup and heat thoroughly.
6. Add vegetables to the chicken and serve hot on rice.
7. Sprinkle almonds on top.
8. Serves 4.

Baked Chicken Salad

Margaret Nystrom

INGREDIENTS

- 2 c. cooked chicken, diced
- 1 c. celery, diced
- 1 (10 oz.) can cream of chicken soup
- 2 tsp. onion, minced
- 3/4 c. mayonnaise
- 1 Tbsp. lemon juice
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 hard cooked eggs, chopped
- Crushed potato chips

INSTRUCTIONS

1. Combine all ingredients except potato chips in 1 quart casserole.
2. Top with chips; bake at 400° for 15 minutes.

Bread Stuffing (Good with Turkey)

Mrs. Henry Johnson

INGREDIENTS

- 3 qt. bread crumbs
- 1 c. butter
- 1 1/2 c. chopped celery, stalks and leaves
- 2 Tbsp. salt
- 1/2 tsp. pepper
- 1 Tbsp. sage
- 3 c. chopped apples
- 1 c. raisins

INSTRUCTIONS

1. Melt butter in skillet.
2. Add and cook until yellow 3/4 cup minced onion.
3. Stir in some of the bread crumbs.
4. Heat, stirring to prevent excessive browning.
5. Turn into large bowl.
6. Mix in lightly the celery, salt, pepper, sage, apples and raisins.
7. Add poultry seasoning to taste.
8. For moist stuffing, mix in lightly with fork just enough hot water to moisten dry crumbs.
9. Cool and place stuffing in bird; do not pack too tightly.
10. Any leftover stuffing may be rolled in Reynolds Wrap and cooked beside your turkey for the last hour.

Chicken Almond Bake

Debra Pollack

INGREDIENTS

- 2 lb. chicken breasts
- 1 stalk celery, chopped
- 3/4 c. chicken broth
- 1 can cream of chicken soup
- 1/4 c. cream
- 1 Tbsp. cornstarch
- 1 1/2 tsp. soy sauce
- 1 small onion, minced
- 1/2 tsp. sugar
- 4 (8 oz.) cans mushrooms
- 1/2 c. slivered almonds
- 1 (12 oz.) bag chow mein noodles

INSTRUCTIONS

1. Boil chicken in a small amount of water until tender.
2. Add salt and pepper; drain cooked chicken and cut into medium pieces.
3. Boil celery in broth until tender.
4. Stir in soup and cream and thicken with cornstarch.
5. Gently combine sauce with soy sauce, onion, sugar, mushrooms and chicken.
6. In greased baking dish, layer 1/2 noodles, chicken mixture, almonds, remaining noodles.
7. Bake 25 minutes at 350° F.

Chicken Alpine Casserole

Marian Alinder

INGREDIENTS

- 4 c. cooked, diced chicken
- 2 c. sliced celery
- 2 c. toasted bread crumbs
- 1 c. mayonnaise or salad dressing
- 1/2 c. milk
- 1/4 c. chopped onion
- 1 tsp. salt
- Dash of pepper
- 8 oz. cheese, cubed (Velveeta)
- 1/4 c. toasted almonds

INSTRUCTIONS

1. Combine all ingredients except almonds.
2. Put into 2 quart uncovered casserole.
3. Sprinkle with nuts.
4. Bake in 350° oven 30 to 40 minutes.
5. Serves 5-6.

Chicken and Vegetable Casserole

Deanna Proehl

INGREDIENTS

Sauce:

- 1 can cream of chicken soup
- 1/2 c. mayonnaise
- 1 (4 oz.) can water chestnuts, sliced
- 1/2 tsp. prepared mustard

Have ready:

- 1 (10 oz.) pkg. frozen mixed vegetables
- 2 c. cubed, cooked chicken
- 2/3 c. shredded Cheddar cheese
- 1/4 c. seasoned bread crumbs

INSTRUCTIONS

1. Combine sauce ingredients well.
2. Microwave frozen vegetables in box at high 3-4 minutes; drain.
3. In 1 1/2 quart casserole layer 1/2 the vegetables, half the chicken, 1/2 the sauce and 1/2 the cheese.
4. Repeat, top with bread crumbs.
5. Microwave at high 3 minutes.
6. Reduce power to 1/2 (medium).
7. Microwave 12 minutes or until heated through, rotating dish after 1/2 the cooking time.

Chicken Asparagus Bake

Brenda Flo

INGREDIENTS

- 1 (10 oz.) pkg. frozen cut asparagus
- 1 (3 oz.) pkg. smoked chicken, cut up
- 1/2 tsp. dried marjoram leaves
- 1/4 to 1/2 tsp. ground sage
- 1 c. shredded process American cheese
- 1/2 c. milk
- 2 eggs, beaten
- 1 c. all-purpose flour
- 2 tsp. baking powder
- 1 tsp. salt

INSTRUCTIONS

1. Cook asparagus as directed on package; drain.
2. Arrange asparagus in ungreased 8x8x2 inch square baking dish.
3. Arrange chicken on asparagus; sprinkle with marjoram and sage.
4. Mix cheese, milk and eggs.
5. Stir in flour, baking powder and salt; spread over chicken.
6. Cook uncovered in 350° oven until golden brown, 25 to 30 minutes.
7. Serves 6.

Chicken Asparagus Hot Dish

Ellen Caufman

INGREDIENTS

- 1 c. asparagus (add last)
- 2 c. chicken, cut up, cooked
- 1 c. American cheese, shredded
- 1/2 c. cashews
- 1/2 c. green pepper, diced
- 1 small can mushrooms
- 1 small jar pimento (optional)
- 1 c. diced celery
- 1/4 c. onion, diced
- 1 small can ripe olives, sliced
- 1/2 pkg. (8 oz.) wide noodles, cooked and drained
- 1 can cream of chicken soup
- 1 can cream of mushroom soup

INSTRUCTIONS

1. Bake in a 9x13 inch pan for 1 hour at 325°.

Chicken-Broccoli Casserole

Carol Olness

INGREDIENTS

- 6 c. diced, cooked chicken
- 3 (10 oz.) pkg. frozen chopped broccoli
- 2 c. grated Parmesan cheese, divided
- 2 (4 oz.) cans mushrooms

Sauce:

- 6 Tbsp. butter
- 6 Tbsp. flour
- 3/4 tsp. salt
- 1/4 tsp. nutmeg
- 1 1/2 tsp. Worcestershire sauce
- 3 c. milk
- 2/3 c. heavy cream
- 2/3 c. mayonnaise
- 1/4 tsp. pepper

INSTRUCTIONS

1. Place chicken in 9x13 inch pan.
2. Cook broccoli slightly and place over chicken.
3. Sprinkle half of cheese over broccoli; top with mushrooms and set aside.
4. Prepare sauce by melting butter and blend in flour and seasonings; add milk and cook over low heat till thick.
5. Cook slowly 1 minute more.

Chicken Casserole

Betty Kline

INGREDIENTS

- 2 1/2 c. chicken, diced, from 1 (3 lb.) cooked chicken
- 2 1/2 c. chicken stock
- 2 cans cream of mushroom soup
- 1 (4 oz.) can mushrooms, drained
- 1 small jar pimentos, chopped
- 12 oz. chow mein noodles
- 7 oz. cashew nuts, salted
- 1/2 c. chopped celery
- 1/2 c. chopped onion
- 1/2 c. chopped green pepper

INSTRUCTIONS

1. Saute celery, onion and green pepper in 1 tablespoon oil until crisp tender.
2. Combine all ingredients except 1/2 of the noodles.
3. Put in greased casserole; bake in 350° oven 30 to 40 minutes.
4. Ten minutes before end of baking time, top with remaining noodles.
5. Serves 12.

Chicken Casserole

Mrs. Willis Roberts

INGREDIENTS

- 7 slices bread
- 4 c. chicken, cooked and cut up
- 1 (5 oz.) can water chestnuts, drained
- 1 can mushrooms, undrained
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1/2 c. mayonnaise
- 2 oz. chopped pimento
- 1/2 lb. Cheddar cheese
- 2 eggs
- 1 c. milk
- 2 c. herb croutons
- 1/4 c. butter or margarine

INSTRUCTIONS

1. Cover a well buttered 9x13 inch pan with slices of bread (crusts removed).
2. Scatter chicken and water chestnuts over the bread.
3. Blend soups, mushrooms and mayonnaise and pour over chicken layer.
4. Place the chopped pimento next.
5. Grate 8 ounces Cheddar cheese evenly over the other layers.
6. Mix the eggs and milk and pour slowly over the other layers.
7. Cut through to allow the liquids to penetrate.
8. Cover with foil and refrigerate overnight or 24 hours.
9. Bake covered at 350° for 1 1/2 hours.
10. Combine butter and croutons.
11. The final 15 minutes of baking time, remove foil and top with croutons.
12. Bake until lightly browned.

Chicken Chow Mein

Elaine Harkins

INGREDIENTS

- 2-3 lb. chicken, cut up in cubes
- 6 Tbsp. soy sauce
- 1 c. water
- 1 large bunch celery, cut into 1 inch pieces
- 1 small onion, chopped
- 1/4 c. water
- 2 Tbsp. cornstarch
- 1 (14 oz.) can bean sprouts, drained
- 1 (4 oz.) can mushrooms
- 1 (8 oz.) can sliced water chestnuts

INSTRUCTIONS

1. Brown meat in hot fat; add soy sauce and 1 cup water.
2. Simmer 2 minutes.
3. Add celery and onion and simmer for about 1 hour.
4. Blend cornstarch and water; stir into meat mixture.
5. Add bean sprouts, mushrooms and water chestnuts and heat.
6. Season.
7. Serve over cooked rice or chow mein noodles.
8. Lean ground beef may be substituted for chicken.
9. Adding 1 tablespoon molasses makes for a better flavor.

Chicken Curry

Joanne Bartsh

INGREDIENTS

- 1/2 c. finely chopped onion
- 1/2 c. finely chopped celery
- 1/4 c. margarine
- 1/3 c. flour
- 1 tsp. curry powder
- 1 c. tomato juice or whole tomatoes, chopped with juice
- 1 tsp. Worcestershire sauce
- 4 c. diced, cooked chicken
- Salt and pepper to taste
- 2 c. chicken broth

INSTRUCTIONS

1. Boil chicken; break into bite size pieces.
2. Lightly brown onion and celery in hot margarine.
3. Take part of broth and add flour to it to make thickening.
4. Combine everything except thickening.
5. Heat to boiling and add thickening.
6. Cook until tender (15-30 minutes).
7. Serve over rice.
8. Serves 6.

Chicken Hot Dish

Nona Strandjord

INGREDIENTS

- 1/3 c. onion
- 1/2 c. green pepper
- 1/2 c. diced celery
- Bread cubes
- 1 can cream of mushroom or chicken soup
- 3 c. cubed chicken
- 1/2 c. mayonnaise
- Bread cubes
- 1 c. milk
- 2 beaten eggs
- 1/4 lb. Cheddar or Colby cheese, grated

INSTRUCTIONS

1. Saute first 3 ingredients.
2. Butter casserole and line with bread cubes.
3. Mix onion mixture with chicken and mayonnaise.
4. Put in casserole and cover with bread cubes.
5. Pour milk and beaten eggs over it.
6. Refrigerate overnight.
7. Before baking, pour soup over casserole.
8. Bake 50 minutes at 325°.
9. Cover with cheese and bake additional 10 minutes.

Chicken Sausage Casserole

Sandy Erickson Hasse

INGREDIENTS

- 3/4 lb. sausage
- 1 medium bunch celery, cut up fine
- 5 c. hot water
- 2 env. chicken noodle soup
- 2 (5 oz.) cans chicken
- 1 1/4 c. uncooked converted rice
- 1 pkg. blanched almonds

INSTRUCTIONS

1. Brown sausage; drain off fat.
2. Add celery; cook until celery begins to look transparent.
3. Add hot water and soup mix.
4. Mix well and bring to a boil.
5. Add chicken, rice and almonds.
6. Cook at 350° or bake at 350° for 1 hour.
7. Stir a couple times and add more water if casserole is too dry.

Country Captain

Lorena Hall

INGREDIENTS

- 4 lb. chicken breasts and/or legs, seasoned and floured
- 1/3 c. shortening
- 2 onions, chopped
- 2 green peppers, cut in strips
- 1 clove garlic, minced
- 1 Tbsp. curry powder
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. thyme
- 2 (1 lb. 3 oz.) cans tomatoes
- 1 Tbsp. chopped parsley
- 6 c. hot cooked rice (2 c. raw)
- 1/4 c. dried currants
- 1/3 c. toasted almonds

INSTRUCTIONS

1. Remove skin from chicken; roll chicken in seasoned flour and brown in shortening.
2. Remove chicken and keep warm.
3. Cook onions, peppers and garlic in same pan until tender.
4. Stir in curry powder, salt, pepper and thyme.
5. Add tomatoes and parsley; heat.
6. Place chicken in large casserole and pour on sauce.
7. Cover; bake at 350° F. for 45 minutes or until tender.
8. Arrange chicken in center of a large platter.
9. Mound cooked rice around chicken.
10. Sprinkle currants into sauce.
11. Pour sauce over rice.
12. Sprinkle almonds over chicken.
13. Garnish with parsley, if desired.
14. Chicken may be cooked on top of range.
15. This is an impressive looking meal in a dish.
16. Serves 8.

Coq Au Vin (Chicken in a Rich Wine Sauce)

Leone Socha

INGREDIENTS

- 1 Tbsp. flour
- Salt and pepper to taste
- 3 chicken breasts, halved
- 1 Tbsp. minced onion
- 2 Tbsp. cooking oil
- 12 small white onions
- 1 c. sliced mushrooms
- 1/2 c. red wine
- 1/2 c. chicken broth
- 1 clove garlic, minced
- 1 bay leaf
- 1/2 tsp. thyme

INSTRUCTIONS

1. Dredge chicken in flour, salt and pepper.
2. In a large skillet, brown chicken and minced onion in oil.
3. Place chicken in 4 quart casserole.
4. Saute small white onions and mushrooms in skillet till lightly browned.
5. Add wine, broth, garlic, bay leaf and thyme.
6. When liquid starts to boil, stir well and pour into casserole.
7. Cover and bake at 350° for about 40 minutes.
8. Serves 6.

Delicious Dish

Diane Anderson

INGREDIENTS

- 2 pkg. frozen mixed vegetables
- 2 c. herb seasoned stuffing
- 1 can cream of celery soup
- 1/2 c. melted butter
- 1 c. warm water
- Parmesan cheese
- Slices of turkey or chicken

INSTRUCTIONS

1. Put stuffing mix in casserole dish.
2. Mix melted butter with 1/2 cup warm water.
3. Pour over stuffing.
4. Place sliced turkey on top.
5. Place cooked mixed vegetables on turkey.
6. Blend soup with 1/2 cup warm water; pour over all.
7. Sprinkle with Parmesan cheese.
8. Bake 45 minutes at 325°.

Karen's Chicken and Biscuits

Virginia Johnson

INGREDIENTS

- 3 c. chicken pieces, cooked
- 1 c. frozen peas, cooked
- 1 can drained mushrooms
- 2 cans cream soup
- 1 c. milk
- 1/2 tsp. poultry seasoning
- 2 Tbsp. chopped onion
- Salt and pepper to taste

Mix:

- 1 1/2 c. Bisquick
- 1/2 c. water

INSTRUCTIONS

1. Mix the above ingredients and bake at 400° for 20 minutes.
2. Mix the Bisquick and water.
3. Drop by tablespoons 8 biscuits over bubbling mixture.
4. Sprinkle with paprika.
5. Bake 15-20 minutes more.
6. Serves 5 or 6.

Fruited Chicken

Anita K. Wise

INGREDIENTS

- 3/4 c. flour
- 1/4 tsp. salt
- 1/4 tsp. garlic salt
- 1/4 tsp. celery salt
- 1/4 tsp. ground nutmeg
- 2 1/2 to 3 lb. chicken, cut up
- 1/2 c. margarine or butter
- 1 (20 oz.) can pineapple tidbits (reserve the juice)
- 3 Tbsp. flour
- 1 Tbsp. sugar
- 1 tsp. soya sauce
- 1/4 c. water

INSTRUCTIONS

1. In bag mix 3/4 cup flour and seasonings; coat the chicken.
2. Brown chicken in the butter.
3. Place in large baking dish, a 9x13 inch cake pan works well.
4. Drain fruit; reserve the liquid.
5. Arrange fruit on the chicken.
6. Stir flour and sugar into the drippings.
7. Add syrup and soy sauce; stir until thick.
8. Spoon over chicken; cover and bake at 350° for 1 hour.
9. Serves 8.

Hostess Chicken Bake

Gert Larson, Deb Meyer

INGREDIENTS

- 1 c. uncooked rice
- 1 pkg. dry onion soup mix
- 1 large cut up fryer
- 1 can cream of chicken soup
- 1 can mushroom soup
- 2 cans water

INSTRUCTIONS

1. Mix together the rice and soup mix; spread in buttered 9x13 inch pan.
2. Place cut up chicken over rice mixture.
3. Combine remaining ingredients; pour over chicken.
4. Cover with foil and bake in 350° oven for 2 hours.
5. Uncover last hour to brown chicken.

Mom's Chicken Hot Dish

Charyl Anderson

INGREDIENTS

- 1 c. chopped celery
- 3 Tbsp. chopped onion
- 1 chicken, cooked and cut up
- 1/2 c. rice, uncooked
- 1 can mushroom soup
- 1 can cream of chicken soup
- 1 or 1 1/2 cans chicken broth
- Bread cubes
- Melted butter

INSTRUCTIONS

1. Mix and put into large casserole.
2. Cover with bread cubes.
3. Pour melted butter on top; bake 1 hour at 350°.

Sweet and Sour Chicken

Toni Chapman

INGREDIENTS

Combine Sauce:

- 2 tsp. cornstarch
- 1 tsp. salt
- Dash of pepper
- 2 tsp. soy sauce
- Little water

Batter Mixture:

- 1 egg white
- 1/2 c. water
- 1/4 c. cornstarch
- 1 Tbsp. vegetable oil
- 1/2 c. flour
- 1/2 tsp. baking soda
- 1 tsp. salt

Sweet and Sour Sauce:

- 3/4 c. vinegar
- 1 1/4 c. sugar
- 1 Tbsp. salt
- 1 c. chicken stock
- 1 clove garlic, minced
- 2 tsp. soy sauce

Have ready:

- 5 c. cooking oil
- 1 green pepper, cubed
- 2-3 tomatoes, wedged
- 1 c. pineapple chunks
- 1/4 c. cornstarch, combined with 1/4 c. water

INSTRUCTIONS

1. Skin, bone and cut into chunks one 3 pound fryer chicken and marinate in the sauce.
2. Combine Sweet and Sour Sauce in pan.
3. Dip chicken in batter and fry 2-3 minutes in oil.
4. Heat Sweet and Sour Sauce to boil; add cornstarch mixture, stirring until thick.
5. Add tomatoes, green peppers and pineapple.
6. Boil sauce; pour over chicken.

Swiss Turkey - Ham Bake

Jan Boe

INGREDIENTS

Saute until tender:

- 1/2 c. chopped onion
- 2 Tbsp. butter

Blend in:

- 3 Tbsp. flour
- 1/2 tsp. salt
- 1/4 tsp. pepper

Add:

- 1 (3 oz.) can sliced mushrooms, undrained
- 1 c. light cream
- 2 Tbsp. dry sherry

Cook and stir until bubbly. Add:

- 2 c. cooked turkey
- 1 c. cubed, cooked ham
- 1 (5 oz.) can water chestnuts, drained and sliced

INSTRUCTIONS

1. Saute the onion in butter until tender.
2. Blend in the flour, salt and pepper.
3. Add the mushrooms, light cream and dry sherry.
4. Cook and stir until bubbly.
5. Add the turkey, ham and water chestnuts.
6. Pour into 1 1/2 quart casserole; top with 2 ounces (1/3 cup) processed Swiss cheese, shredded.
7. Mix together 1 1/2 cups softened bread crumbs and 3 tablespoons butter, melted.
8. Sprinkle on top of casserole.
9. Bake in hot oven (400°) for 25 minutes or until brown.
10. Makes 6 servings.

Turkey Loaf

Mildred Lokensgard

INGREDIENTS

Mix:

- 1 (8 oz.) pkg. herb seasoned stuffing mix
- 2 eggs, beaten
- 1/4 c. melted margarine

Add:

- 3 c. diced, cooked turkey
- 1/4 c. chopped green pepper
- 2 Tbsp. chopped parsley
- 1 Tbsp. chopped onion
- 1 1/2 c. chicken broth

Mix and heat and serve over baked loaf:

- 1 can cream of celery soup
- 1/2 to 1 c. milk

INSTRUCTIONS

1. Mix ingredients and bake in loaf pan at 375° for 40 minutes.
2. Makes 6 servings.
3. Mix and heat and serve over baked loaf.

Turkey Noodle Bake

Lois Johnson

INGREDIENTS

- 1 1/2 c. milk
- 1 (10 1/2 oz.) can cream of mushroom soup
- 3 eggs
- 2 c. cooked noodles
- 2 c. cooked turkey
- 1 c. soft bread crumbs
- 4 oz. shredded Cheddar cheese
- 1/4 c. chopped green peppers
- 1/4 c. melted butter
- 2 Tbsp. chopped pimento

INSTRUCTIONS

1. Blend milk in with soup; stir in 3 beaten eggs.
2. Add your cooked and drained noodles.
3. Add cooked turkey (or ham and bacon).
4. Add your soft bread crumbs and cheese, green pepper, melted butter and chopped pimento.
5. Pour into 12 x 7 1/2 x 2 inch baking dish; bake at 350° for 30-40 minutes.

Turkey Puff (Serves 6)

Lynne Heidelbauer

INGREDIENTS

- 1/2 c. finely chopped onion
- 1/2 c. diced celery
- 1/4 c. diced green pepper
- 2 Tbsp. butter
- 2 c. diced turkey
- 1 can cream of chicken soup
- 1/2 c. sour cream
- 1/2 c. sliced mushrooms
- 2 Tbsp. chopped pimento
- 1/2 tsp. salt
- 1/4 tsp. white pepper
- 4 eggs, separated
- 1/2 c. shredded cheese

INSTRUCTIONS

1. Saute onions, celery, green pepper in butter; add turkey, soup, sour cream, salt and pepper.
2. Blend well and heat until hot.
3. Beat egg yolks; add cheese.
4. Beat egg whites until stiff.
5. Carefully fold all mixtures together.
6. Pour into greased 2 quart casserole; bake at 350° for 30 minutes.

Baked Eggs

Dort Hamilton

INGREDIENTS

- 8 slices cubed bread (no crust)
- 1 lb. grated Velveeta cheese
- 8 eggs
- 4 c. milk
- 2 tsp. salt
- 2 tsp. dry mustard
- Dash of Tabasco sauce

INSTRUCTIONS

1. Spread cubes on bottom of greased 9x13 inch pan; cover with grated cheese.
2. Beat eggs with milk and seasonings and pour over cheese.
3. Refrigerate overnight.
4. Bake 1 hour covered, then uncovered for 20-30 minutes longer at 350°.
5. (Excellent with ham slices or bacon and muffins.)

Baked Scrambled Eggs

Kaye Rossow

INGREDIENTS

- 30 eggs
- 1 qt. milk
- 1 Tbsp. salt
- 1/2 c. bacon grease or shortening

INSTRUCTIONS

1. Beat eggs and milk and salt.
2. In large pan heat shortening.
3. Pour eggs into pan; bake 30-45 minutes at 300°.
4. Stir occasionally to keep from sticking.
5. Serves 15.

Brunch Pie

Brenda Flo

INGREDIENTS

- 1 (10 oz.) pkg. frozen chopped broccoli, cooked and drained
- 1 c. dairy sour cream
- 1 c. creamed cottage cheese
- 1/2 c. Bisquick baking mix
- 1/4 c. margarine
- 2 eggs
- 1 tomato, peeled and thinly sliced
- 1/4 c. grated Parmesan cheese

INSTRUCTIONS

1. Heat oven to 350°.
2. Grease 9 x 1 1/4 inch pie plate.
3. Spread broccoli in plate.
4. Beat sour cream, cottage cheese, baking mix, margarine and eggs until smooth, 15 seconds in blender on high or 1 minute with hand beater.
5. Pour into plate.
6. Top with tomatoes; sprinkle with Parmesan cheese.
7. Bake until knife inserted between center and edges comes out clean, about 30 minutes; cool 5 minutes.
8. Makes 6-8 servings.

Easy Oven Omelet

Mary Perkins

INGREDIENTS

- 1/4 c. margarine
- 1 1/2 dozen eggs
- 1 c. (8 oz. carton) dairy sour cream
- 1 c. milk
- 1/4 c. chopped onion
- 1 1/2 c. cubed ham (8 oz.), sliced
- 2 c. (8 oz.) grated Cheddar cheese

INSTRUCTIONS

1. Heat oven to 325° F.
2. In oven melt margarine in a 9x13 inch pan.
3. In a large mixing bowl beat eggs, sour cream and milk until blended.
4. Stir in onion, ham and cheese.
5. Pour into the greased pan; bake until eggs are set, but moist, 45 to 60 minutes.
6. Serves 8-12.

Egg Brunch

Nona Strandjord, Mildred Lokensgard

INGREDIENTS

- 8 slices day old bread, diced
- 3 c. chopped ham
- 4 Tbsp. minced onion
- 3 c. grated mild Cheddar cheese
- 1/4 c. flour
- 2 Tbsp. mustard
- 8 eggs
- 3 c. milk
- 1 Tbsp. garlic salt

INSTRUCTIONS

1. Butter 9x13 inch pan.
2. Place bread cubes on bottom.
3. Add ham, onion and grated cheese; sprinkle with flour.
4. Beat eggs; add mustard, milk and garlic salt.
5. Pour over everything.
6. Refrigerate overnight.
7. Bake at 350° for 1 hour.

Mom's Egg and Sausage Brunch

Margo Sprengeler

INGREDIENTS

- 4 eggs
- 1/2 c. croutons
- 1 lb. sausage, browned and drained
- 1 c. grated Cheddar and Velveeta cheese
- 1 can cream of chicken soup
- 1 soup can filled with milk
- Salt, pepper and Worcestershire sauce to taste

INSTRUCTIONS

1. Beat eggs; add soup and milk and mix.
2. Add remaining ingredients and stir.
3. Pour into 8x8 inch greased pan.
4. Cover and bake at 350° for 1 to 1 1/2 hours.
5. Serves 4-6.

Ground Pork and Bacon

Debra Pollack

INGREDIENTS

- 2 c. whole wheat flour
- 2/3 c. lard
- 1/4 c. water
- 1 tsp. salt
- 1 egg white
- 1/4 lb. ground pork
- 1/4 lb. bacon
- 1/2 c. Swiss cheese, grated
- 2 c. cream, scalded
- 3 eggs
- 1/4 tsp. salt
- 1/4 tsp. white pepper
- Nutmeg
- 1 tsp. chives

INSTRUCTIONS

1. Using flour, lard, water and salt, prepare a 9 inch pie crust.
2. Brush with egg white and prick with a fork.
3. Brown meat and drain well.
4. Sprinkle meat and then cheese over pie shell.
5. Combine remaining ingredients into a custard and pour into pie shell.
6. Bake at 375° F. for 35-40 minutes until golden brown.

Ham Brunch Dish

Phyllis Zumach

INGREDIENTS

- 2-3 c. chopped ham
- 6 sliced hard boiled eggs
- 1 (6 oz.) can mushrooms
- 1 can cream of mushroom or celery soup
- 1 c. shredded American or Cheddar cheese (1 pkg.)
- 5-6 drops of Tabasco
- 1 1/2 cups bread crumbs or croutons

INSTRUCTIONS

1. Layer ham, eggs and mushrooms.
2. Bring soup, cheese and Tabasco to a boil and pour over above.
3. Cover with 1 1/2 cups bread crumbs or croutons.
4. Bake at 350° for 20 minutes, just to heat.

Ham and Egg Casserole

Janice Ponder

INGREDIENTS

- 8 eggs, well beaten
- 24 crushed soda cracker squares
- 2 c. chopped ham
- 2 c. Velveeta cheese, cubed or shredded
- 1 tsp. salt
- 2 c. milk
- 4 Tbsp. chopped onion (or to taste)
- Green pepper to taste

INSTRUCTIONS

1. Mix in order given.
2. Can be made night before and kept in refrigerator in bowl other than one you will bake in.
3. Bake 45 minutes at 350° in 9x13 inch greased pan.
4. Let set 5 minutes before cutting.

Quiche Lorraine

Joan Tonseth

INGREDIENTS

- 1 pkg. frozen broccoli and cheese, cooked and cooled
- 4 eggs
- 1/2 tsp. salt
- 1 can condensed milk
- 1/2 tsp. pepper
- Pastry shell

INSTRUCTIONS

1. Beat together eggs, salt, pepper and milk.
2. Add broccoli and cheese to eggs and stir.
3. Turn into pastry shell; bake at 350° for 35 minutes or until knife inserted in the center comes out clean.
4. (May also add 6 slices of cooked, drained and crumbled bacon.)

Quiche

Karen Karels

INGREDIENTS

- 3 eggs, lightly beaten
- 1 c. light cream or half & half
- 5 slices crumbled bacon or 1 c. diced ham
- 1/4 c. diced green onion
- 1 c. Swiss cheese, grated or diced fine
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 (4 oz.) can drained mushrooms or sauteed fresh
- Unbaked pie shell

INSTRUCTIONS

1. Mix all of the above together.
2. Pour into unbaked pie shell; bake at 350° for 40 minutes until well set; knife inserted in center comes out clean.
3. Double recipe and freeze one.
4. Remove from oven 15 minutes early or until not quite set in center.
5. Cool, then freeze.
6. Thaw to room temperature before rebaking.

Quiche Lorraine

Glenda Severson

INGREDIENTS

- 3 eggs, slightly beaten
- 1 c. light cream
- 1 lb. lean ground beef, fried and drained
- 1 Tbsp. Dijon mustard
- 2 Tbsp. minced onions
- 1 c. grated Swiss cheese
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 unbaked 9 inch pie shell

INSTRUCTIONS

1. Combine all ingredients except pie shell.
2. Pour into pie shell.
3. Bake in preheated 375° oven for 35 to 40 minutes or until knife inserted into filling comes out clean.

Southern Eggs

Elaine Harkins

INGREDIENTS

- 6-8 slices bread, cut in 1 inch cubes (crusts removed)
- 1/2 lb. or 1 c. grated cheese
- 1 lb. bacon, diced, fried and drained
- 1 (4 oz.) can sliced mushrooms, drained
- 8 eggs
- 3 c. milk
- 1 tsp. salt
- 1 tsp. dry mustard
- 1/4 c. butter

INSTRUCTIONS

1. Lightly grease 9x13 inch cake pan.
2. Place bread cubes in bottom; top with cooked meat and sprinkle with cheese and mushrooms.
3. Make a topping of beaten eggs, milk, salt and dry mustard.
4. Pour over the ingredients and top with melted butter.
5. Cover and refrigerate overnight.
6. Uncover and bake in a moderate slow oven (325° F.) for 1 hour.
7. Makes 6-8 servings.

Baked Fish

Beulah Johnson

INGREDIENTS

Mix:

- 1 c. crushed potato chips
- 1/4 c. grated Parmesan cheese
- 1/4 tsp. dried thyme, crushed

INSTRUCTIONS

1. Dip 2 pounds fish fillets in 1/4 cup milk.
2. Dip fish in chip mix.
3. Place fish in greased baking dish and sprinkle with extra crumbs.
4. Drizzle 1/4 cup melted butter over top of fish.
5. Bake in hot oven (500°) for 12-15 minutes.

Cocktail Sauce for Shrimp

Joy Bartle

INGREDIENTS

- 6 Tbsp. chili sauce
- 2 Tbsp. lemon juice (fresh or canned)
- 1 tsp. horseradish (cream style)
- 1 tsp. Worcestershire sauce
- 1/4 tsp. grated onion or onion salt
- 2 drops of Tabasco sauce
- Salt to taste

INSTRUCTIONS

1. Combine ingredients and chill thoroughly.
2. Serve with seafood cocktails or breaded shrimp.
3. Makes 1/2 cup.

Chopstick Tuna

Gladys Krohn

INGREDIENTS

- 1 can cream of mushroom soup
- 1/2 c. water
- 1 (3 oz.) can chow mein noodles
- 1 (6 1/2 oz.) can tuna, flaked
- 1/2 c. celery, chopped
- 1/2 c. cashews or slivered almonds
- 1 can mushrooms, drained
- 1/4 c. onions
- Salt
- Mandarin oranges (garnish)

INSTRUCTIONS

1. Combine soup and water; add 1 cup chow mein noodles, tuna, celery, nuts, mushrooms, onion and salt.
2. Toss lightly to mix.
3. Place in baking dish; sprinkle remaining noodles over the top; bake at 325° for 40-60 minutes.
4. Garnish with drained mandarin orange sections.
5. Serves 4-5.

French Style Tuna Casserole

Gladys Neubert

INGREDIENTS

- 4 oz. egg noodles, cooked and drained
- 1 (10 3/4 oz.) can cream of mushroom soup
- 1/2 c. sour cream
- 1 (10 oz.) pkg. frozen peas and carrots, cooked and drained
- 3 Tbsp. melted butter
- 1/2 c. sliced mushrooms
- 13 oz. solid white tuna, drained
- 1 tsp. thyme
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 3/4 c. fine dry seasoned bread crumbs

INSTRUCTIONS

1. Preheat oven to 350°.
2. Combine noodles, soup and sour cream.
3. Add peas and carrots, mushrooms, tuna, thyme, salt and pepper.
4. Pour into an oiled 1 1/2 quart casserole or a 9x13 inch cake pan.
5. Combine bread crumbs and butter; sprinkle over top.
6. Bake 25-30 minutes or until hot and bubbly.
7. Use an open dish, no cover.

Salmon Loaf

Mrs. Henry Johnson

INGREDIENTS

- 2 (16 oz.) cans salmon
- 2 eggs
- Milk (with salmon liquid to make 1 1/2 cups)
- 3 c. coarse cracker crumbs
- 2 Tbsp. lemon juice
- 2 tsp. chopped onion
- 1/4 tsp. each salt and pepper

INSTRUCTIONS

1. Flake and remove bones and skin from two 16 ounce cans salmon.
2. Blend in 2 eggs.
3. Stir in liquid from salmon plus milk to make 1 1/2 cups.
4. Mix together with cracker crumbs, lemon juice, onion, salt and pepper and spoon lightly into greased 9x5x3 inch loaf pan; bake at 350° for 45 minutes.
5. Makes 8 servings.
6. Serve garnished with lemon wedges.

Seafood Artichoke Sauce and Noodles

Carol Olness

INGREDIENTS

- 6 Tbsp. butter
- 4 Tbsp. flour
- 1/2 tsp. salt
- 1/4 tsp. grated lemon peel
- 1/8 tsp. white pepper
- 1 1/2 c. half & half
- 1/2 c. white wine
- 3/4 c. water
- 8 oz. clean cooked shrimp
- 8 oz. cooked crab
- 1 (14 oz.) can artichoke hearts, drained and quartered
- 12 oz. spinach noodles, cooked and drained

INSTRUCTIONS

1. In medium saucepan melt 4 tablespoons butter; stir in flour, salt, lemon peel and pepper until smooth.
2. Over medium heat gradually stir in water, half & half and wine.
3. Stir until sauce thickens slightly and boils gently.
4. Stir in crab, shrimp and artichoke hearts.
5. Stir over low heat just till heated through.
6. In warmed serving bowl, toss noodles with remaining 2 tablespoons butter.
7. Pour sauce over noodles.
8. Makes 6-8 servings.

Barbecues

Kim Alinder

INGREDIENTS

- 1 lb. ground beef
- 1/2 c. chopped onions
- 2/3 c. chili sauce
- 1/2 tsp. chili powder
- 1/2 c. catsup
- 2 Tbsp. water
- 1 tsp. salt
- Dash of pepper
- 1 Tbsp. Worcestershire
- 2 Tbsp. vinegar
- 2 Tbsp. brown sugar

INSTRUCTIONS

1. Brown meat and onions together; add remaining ingredients.
2. Simmer slowly for at least 1 hour, but a whole day is better.

Broiled Spam Sandwiches

Joy Bartle

INGREDIENTS

- 1 (12 oz.) can Spam
- 1 small onion, finely minced
- 1/4 lb. Velveeta cheese
- 1 can cream of chicken soup

INSTRUCTIONS

1. Mix Spam, onion and Velveeta together with electric mixer.
2. When combined, add cream of chicken soup.
3. Chill a few hours or overnight for flavors to blend.
4. Spread on hamburger bun halves and broil until bubbly.
5. Makes about 24 halves.

Bumsteads

Karen Karels

INGREDIENTS

- 1/4 lb. chopped Cheddar cheese
- 3 hard boiled eggs, chopped
- 1 (7 oz.) can tuna
- 2 Tbsp. chopped onion
- 2 Tbsp. chopped pickles
- 1/4 c. salad dressing
- 1 dozen buns (or 2 dozen small buns)

INSTRUCTIONS

1. Mix all ingredients together; spread on buns and wrap in foil.
2. Bake at 250° for 30 minutes.

Easy B-B-Q

Glenda Severson

INGREDIENTS

- 1 pound ground beef
- 3/4 c. catsup
- 1 tsp. prepared mustard
- 1 small onion, chopped fine
- 1 tsp. vinegar
- 1 Tbsp. brown sugar

INSTRUCTIONS

1. Brown 1 pound ground beef in butter; drain off excess fat.
2. Add and simmer together with meat the catsup, prepared mustard, onion, vinegar and brown sugar.

Favorite Barbecue

Glenda Severson

INGREDIENTS

- 1 1/2 lb. ground beef, browned, drained of fat
- 1 c. catsup
- 3 Tbsp. brown sugar
- 2 Tbsp. Heinz 57 sauce
- 1/2 c. water
- Onions (optional)

INSTRUCTIONS

1. Combine all ingredients and simmer on low heat.

Filling for Buns

Mrs. Henry Johnson

INGREDIENTS

- 1 can Spam luncheon meat
- Small amount of onion
- 1/4 lb. cheese (use about same amount of cheese as Spam)

INSTRUCTIONS

1. Put all of this through meat grinder and mix together.
2. Put mixture in buns.
3. Put buns in cake pan and cover pan with aluminum foil.
4. This can be done ahead of time and kept in refrigerator until time to be used.
5. Bake in 350° oven 20 minutes and serve hot.
6. Will make about 1 dozen filled hamburger buns.

Homemade Sloppy Joes

Margo Sprengeler

INGREDIENTS

- 1 1/2 lb. ground beef, browned and drained
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 3 Tbsp. brown sugar
- 3 Tbsp. Worcestershire sauce
- 1 tsp. chili powder
- 2 1/4 c. tomato juice
- 3 Tbsp. cornstarch

INSTRUCTIONS

1. Combine 1/4 cup tomato juice and cornstarch until thickened; blend into all the other ingredients, simmering until thickened.
2. Serve on buns.

Hot Spam Sandwiches

Barb Flo

INGREDIENTS

- 1 can Spam
- 6 oz. Cheddar cheese
- 1 (10 1/2 oz.) can chili (no beans)

INSTRUCTIONS

1. Grate cheese and Spam; add chili and either put in buns and warm in microwave or put mixture between 2 slices of bread and butter outside of bread and grill like cheese sandwiches.

Mushroom Supreme Sandwiches

Carol Olness

INGREDIENTS

- 2 lb. ground beef, browned
- 3 large cans mushrooms
- 1 can cream of chicken soup
- 1 pkg. dried onion soup mix
- Hamburger buns or French bread

INSTRUCTIONS

1. Combine all ingredients; cover and simmer for at least 30 minutes.
2. Add more liquid (milk) if needed.

Pizza Burgers

Ellen Caufman

INGREDIENTS

- 1 lb. hamburger
- 1 can Spam (ground)
- 1 c. Velveeta cheese
- 1 (10 1/2 oz.) can Chef-Boy-Ar-Dee pizza sauce
- 1 Tbsp. oregano
- Chopped onions
- Open-faced hamburger buns

INSTRUCTIONS

1. Combine all ingredients; spread on open-faced hamburger buns and place under broiler until ready to serve.

Sloppy Joes

Lorraine Marmorine

INGREDIENTS

- 1 lb. hamburger
- 1 can tomato sauce
- 3 Tbsp. mustard
- 2 Tbsp. brown sugar
- 1/2 c. catsup
- 1 chopped onion
- 1 can chicken gumbo soup
- Optional: A little garlic

INSTRUCTIONS

1. Brown and simmer hamburger with onion; add remaining ingredients and continue to simmer until done, full flavors blended.

Slow Cooker Sloppy Joe

Lynne Weber

INGREDIENTS

- 1/2 tsp. dry mustard
- 3 Tbsp. Worcestershire
- 1 lb. hamburger
- 1/4 c. onions, chopped
- 1/2 c. celery, chopped
- 1 (No. 2 1/2) can tomatoes
- 2 Tbsp. brown sugar
- 2 Tbsp. vinegar
- 1/4 tsp. lemon juice

INSTRUCTIONS

1. Brown hamburger and pour off excess fat.
2. Mix hamburger and all other ingredients in slow cooker and cook for 21 hours.
3. Serve on buns.

Breads, Rolls, Pastries

Buttermilk Hot Cakes

Phyllis Frost

INGREDIENTS

- 2 c. flour
- 2 c. sour milk
- 1 egg
- 2 Tbsp. shortening, melted
- 1 Tbsp. sugar
- 1 tsp. baking powder
- 1 tsp. soda
- 1/2 tsp. salt

INSTRUCTIONS

1. Beat egg; add soda to milk and add to egg.
2. Add sugar, salt and baking powder sifted with flour.
3. Beat well; add melted shortening.
4. Fry on hot griddle.

Buttermilk Pancakes

Joanne Bartsh

INGREDIENTS

- 2 c. buttermilk
- 3 egg yolks
- 4 Tbsp. liquid shortening
- 1 tsp. vanilla
- 1 1/2 c. flour
- 1 1/2 Tbsp. sugar
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 3 egg whites

INSTRUCTIONS

1. Mix first 4 ingredients in a large bowl; add remaining dry ingredients and mix well.
2. Fold in 3 egg whites that are beaten stiff.
3. Add fruit such as fresh fruit or frozen blueberries.
4. I prefer dropping berries onto poured batter.

Feather Pancakes

Mrs. Henry Johnson

INGREDIENTS

- 1 egg
- 1 c. milk
- 2 Tbsp. vegetable oil
- 1 c. flour
- 2 Tbsp. sugar
- 1/2 tsp. salt
- 2 Tbsp. baking powder

INSTRUCTIONS

1. Beat 1 egg.
2. Add 1 cup milk and 2 tablespoons vegetable oil.
3. Sift together and add 1 cup flour, 2 tablespoons sugar and 1/2 teaspoon salt and 2 tablespoons baking powder.
4. Beat until smooth.
5. Fry until golden on both sides.

Rupsera (Finnish Pancake)

Phyllis Zumach

INGREDIENTS

- 1/2 c. butter
- 4 eggs
- 1/2 c. sugar
- Pinch of salt
- 2 c. milk
- 1 c. flour

INSTRUCTIONS

1. Divide 1/2 cup butter into fourths and melt in two 9x13 inch pans in oven till it sizzles.
2. Heat oven to 400°.
3. Use only butter.
4. Meanwhile, beat with a fork the eggs, sugar, salt, milk, and flour.
5. Add sizzling butter from pans to batter.
6. Pour batter into pans; bake at 400° for 15-20 minutes until light brown.
7. Smear entire pancakes with cream cheese.
8. Roll the long way in pans.
9. Put onto plates.
10. Top with strawberry topping, jam, jelly, etc. (I prefer the topping.)
11. Makes a comfortable 4 3/4 servings.
12. A perfect meal for 4 adults and a taste for Nathaniel.
13. Or could be served in smaller portions as a dessert.

Pancake Mix

Barbara Olson

INGREDIENTS

- 7 c. unbleached flour
- 2 c. buckwheat flour
- 2 c. whole wheat flour
- 1 c. oatmeal
- 2 Tbsp. salt
- 3/4 c. baking powder
- 3/4 c. sugar
- 4 c. dry powdered milk

To use:

- 1 beaten egg
- 1 c. water
- 2 Tbsp. oil
- 1 1/2 c. mix

INSTRUCTIONS

1. Combine all ingredients and store mix in large ice cream bucket.
2. To use, combine 1 beaten egg, 1 c. water, 2 Tbsp. oil, and 1 1/2 c. mix.
3. Fry on hot griddle.
4. Serves 3-4.
5. Note: I tape instructions to canister of mix so it's handy for kids and husband.

Angel Food Doughnuts

Debra Pollack

INGREDIENTS

- 1 c. whipping cream
- 2 Tbsp. vinegar
- 1 1/4 c. sugar
- 3 eggs or 4 yolks
- 1 tsp. vanilla
- 2 tsp. baking powder
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. soda
- 1/2 tsp. salt

INSTRUCTIONS

1. Combine cream and vinegar; beat until foamy.
2. Gradually add in sugar and 1 egg at a time.
3. Beat until all sugar is dissolved and mixture is rather thick.
4. Stir in vanilla and sifted dry ingredients; chill at least 2 hours or overnight.
5. Roll to 1/2 inch thick (on floured board) and cut out shapes.
6. Fry in hot fat (370° to 375°).
7. Makes 2 1/2 dozen.
8. Work with small amounts of dough, keeping remaining dough chilled at all times.

Chocolate Donuts

Betty Kaliebe

INGREDIENTS

- 4 c. flour
- 4 tsp. baking powder
- 1 1/2 tsp. salt
- 1 1/4 c. sugar
- 3 eggs, well beaten
- 6 Tbsp. cocoa
- 1 tsp. vanilla
- 1 c. milk
- 2 Tbsp. shortening

INSTRUCTIONS

1. Sift together flour, baking powder and salt.
2. Add sugar gradually to egg, beating thoroughly.
3. Then add chocolate, vanilla, shortening and blend.
4. Add milk and flour mixture.
5. Roll 1/3 inch thick and fry in deep fat at 375°.
6. Makes 4 dozen.

Nora's Drop Doughnuts

Virginia Johnson

INGREDIENTS

- 3 lbs. vegetable shortening or 1 1/2 qt. vegetable oil
- 2 Tbsp. soft butter
- 3/4 c. sugar
- 4 egg yolks, beaten
- 1 c. milk
- 1 tsp. vanilla
- 3 c. flour, sifted
- 3 tsp. baking powder
- 1/4 tsp. salt

INSTRUCTIONS

1. Preheat 3 pounds vegetable shortening or 1 1/2 quarts vegetable oil in a large aluminum saucepan at 375°.
2. Combine butter, sugar and egg yolks.
3. Add milk and vanilla.
4. Blend in flour, baking powder and salt, which have been sifted together.
5. Drop batter by teaspoonfuls into hot fat.
6. Cook 2 to 3 minutes on each side.
7. Drain on absorbent paper and roll in sugar.
8. Makes 4 dozen.
9. Variations: Add 1/4 teaspoon nutmeg or 2 tablespoons grated orange rind.

Lefse

Jeannette Nelson, Thelma Wiste

INGREDIENTS

- 4 c. mashed potatoes
- 4 Tbsp. shortening (Crisco oil)
- 1 tsp. salt
- 3/4 c. whipping cream
- 2 c. flour

INSTRUCTIONS

1. Combine ingredients while potatoes are hot, then cool thoroughly.
2. Add whipping cream and flour.
3. Keep batter cold.
4. Roll very thin and bake on a lefse griddle or electric frying pan.

Mom's Lefse

Lucy Paulsen

INGREDIENTS

- 12 large russet potatoes (about 4 lb.)
- 1/2 c. oleo
- 2 Tbsp. sugar
- 1 Tbsp. salt
- 2 c. flour

INSTRUCTIONS

1. Press potatoes through a ricer or colander.
2. While still hot, mix with oleo to blend well.
3. Cool till cold.
4. Stir in sugar, salt and flour until smooth and well blended.
5. Divide dough into 30 pieces.
6. Cover in an airtight container and refrigerate for 1-2 hours.
7. Roll and bake.
8. Handwritten on the page: Tbsp. in the salt line is crossed out and tsp. is written above it.
9. Handwritten note: Use Lynn Paulson's mixing method. Mom always used leftover mashed potatoes, butter. Cream had been whipped in so you just add flour to this.

Lefse

Lynn Paulson

INGREDIENTS

- 5 c. mashed potatoes (or riced)
- 4 tsp. sugar
- 1 tsp. salt
- 1/2 c. shortening (at least half should be butter)
- 1/2 c. cream (half & half)
- 2 c. flour

INSTRUCTIONS

1. Cook the potatoes, then mash and measure while warm.
2. Add the remaining ingredients except the flour.
3. I use the electric beater and whip the mixture into a smooth blend.
4. Place in the refrigerator to chill.
5. When ready to bake, add 2 cups flour.
6. Using about 1/4 cup of dough, shape into a patty and roll out thin like a pie crust.
7. Bake on hot lefse griddle.
8. Handwritten beside the shortening: are cold.

Potato Preparation Instruction Sheet for Lefse Making

No Name

INGREDIENTS

- 5 lbs. Russet potatoes

INSTRUCTIONS

1. Purchase and cook 5 lbs of Russet potatoes, in unsalted water.
2. If you would like to make more, purchase and cook additional potatoes in 5 lb increments.
3. The recipe calls for 5 lbs.
4. When potatoes are fork tender, drain off all water.
5. Do not add any additional ingredients to your potatoes at this time.
6. Cool them slightly, then place potatoes through a ricer, twice.
7. The reason for this is to have them as tender as possible.
8. Then place potatoes in a bowl, cover and refrigerate hem overnight.
9. Bring the potatoes to church on Saturday morning, still cold, and place them in the Church refrigerator.

Lefse Recipe

Phyllis Zumach

INGREDIENTS

- ten big potatoes
- sum sweet cream
- t'ree ounce of butter
- salt
- flour

INSTRUCTIONS

1. Yew tak ten big potatoes.
2. Den yew boil dem till dar done,
3. Yew add to dis sum sweet cream
4. And by cups it measures vun.
5. Den you steal t'ree ounce of butter,
6. And vit two fingers pinch some salt.
7. Yew beat dis very lightly
8. If it ain't guud, it iss your fault.
9. Den yew roll dis tin vit flour,
10. An' light brown on stove yew bake,
11. Now call in all Scandihuvians,
12. Tew try de fine lefse yew make.

Apfel Kuchen

Ginny Kruse

INGREDIENTS

- 1 yellow cake mix
- 1 stick soft butter or margarine (cut into mix)
- 2 1/2 to 3 c. sliced apples
- 1/2 c. sugar + 1 tsp. cinnamon
- 1 c. sour cream, mixed with 1 egg

INSTRUCTIONS

1. Pat in bottom of ungreased 9x11 inch cake pan.
2. Bake 10 minutes at 350°.
3. Arrange apples on crust; sprinkle with sugar/cinnamon combination.
4. Dribble egg mixture over apples.
5. Bake 25 minutes at 350°.

Prune Bread

Theda Frost

INGREDIENTS

- 1 c. oil
- 2 c. sugar
- 3 eggs, slightly beaten
- 1 junior size jar prunes with tapioca baby food
- 2 1/2 c. plus 1 Tbsp. unsifted flour
- 2 tsp. soda, dissolved in 1 c. buttermilk
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1 tsp. vanilla
- Chopped nuts

INSTRUCTIONS

1. Add salt, cinnamon to the flour and then mix in order given, adding dry ingredients with buttermilk and soda.
2. Pour into 2 well greased and floured regular size bread loaf pans or 3 small loaf pans.
3. Bake 30 minutes at 350°, then reduce heat to 325° and bake another half hour.
4. If small pans are used, reduce baking time to 20 minutes at 350° and 20 minutes at 325°.
5. Let bread cool in pans a few minutes, then remove from pans and let cool on rack.
6. When cold, wrap in foil.
7. The bread is moist and freezes easily.

Pumpkin Bread

Karen Nordsiden

INGREDIENTS

- 2/3 c. shortening
- 1 1/3 c. white sugar
- 1 1/3 c. brown sugar
- 4 eggs
- 2 c. pumpkin or squash puree
- 2/3 c. water
- 2/3 c. whole wheat flour
- 2 2/3 c. flour
- 2 tsp. soda
- 1 tsp. salt
- 1/2 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. cloves
- 2/3 c. raisins

INSTRUCTIONS

1. Cream shortening and sugars; stir in eggs, pumpkin and water.
2. Blend in flours, soda, salt, baking powder, cinnamon and cloves.
3. Stir in raisins.
4. Pour into 2 greased 9x5x3 inch loaf pans; bake 70 minutes or until toothpick tests clean.

Rhubarb Bread

Joyce Johnson

INGREDIENTS

- 1 1/2 c. brown sugar
- 2/3 c. salad oil
- 1 egg
- 1 c. sour milk
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. vanilla
- 2 1/2 c. flour
- 1/2 c. chopped nuts
- 1 1/2 c. diced rhubarb
- 1/2 c. brown sugar
- 1 Tbsp. butter

INSTRUCTIONS

1. Mix together and pour into 2 greased loaf pans.
2. Sprinkle over batter mixture 1/2 cup brown sugar mixed with 1 tablespoon butter.
3. Bake in 325° oven; bake 60 minutes.

Rhubarb Muffins

Nancy Peterka

INGREDIENTS

- 1 1/2 c. sugar
- 2/3 c. oil
- 1 egg
- 1 c. buttermilk
- 2 1/2 c. flour
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. vanilla
- 1/2 tsp. cinnamon
- 1 1/2 c. diced rhubarb
- 1/2 c. chopped nuts

Topping:

- 1/2 c. sugar
- 1 Tbsp. butter
- 1 tsp. cinnamon

INSTRUCTIONS

1. Preheat oven to 350°.
2. Mix together sugar, shortening, egg and buttermilk.
3. Add dry ingredients and vanilla.
4. Fold in rhubarb and nuts.
5. Pour into muffin cups.
6. Prepare topping by mixing sugar, butter and cinnamon together.
7. Sprinkle topping on muffins; bake 20 minutes at 350°.

Rhubarb Muffins

Betty J. Severson

INGREDIENTS

- 1 1/2 c. packed brown sugar
- 1/2 c. oil
- 1 egg
- 2 tsp. vanilla
- 1/2 c. buttermilk or sour milk
- 2 1/2 c. flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 1/2 c. diced rhubarb
- 1/2 c. finely chopped nuts

Topping:

- 1/4 c. brown sugar
- 1/2 tsp. cinnamon
- 1/4 c. finely chopped nuts

INSTRUCTIONS

1. Cream together brown sugar, oil, egg, vanilla and milk.
2. Add flour, soda, baking powder and salt; stir in rhubarb and nuts.
3. Fill muffin cups 2/3 full and top with the topping.
4. Bake at 350° till done.

Seasoned French Bread

Joy Bartle

INGREDIENTS

- French bread, unsliced (long)
- Butter or margarine
- Garlic salt
- Dried parsley flakes
- Sesame seeds
- Paprika

INSTRUCTIONS

1. Slice long loaf French bread lengthwise.
2. Butter the cut side.
3. Sprinkle with garlic salt to your taste and sprinkle with dried parsley flakes, sesame seeds and paprika.
4. Broil just until butter melts and is lightly toasted.
5. Watch as it will quickly burn.
6. Cut into serving-sized pieces.

Southern Crumb Cake

Elaine Ashpole

INGREDIENTS

- 4 c. flour
- 2 c. sugar
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1 tsp. nutmeg
- 1 c. margarine or butter
- 1 c. buttermilk
- 2 eggs, beaten
- 1 tsp. soda

INSTRUCTIONS

1. Mix flour, sugar, cinnamon, ginger, nutmeg, and margarine or butter together like pie crust.
2. Set aside 1 cup crumb mixture.
3. Grease 10x15 inch jelly roll pan and put 1/2 cup of the crumb mixture in bottom of pan.
4. Sprinkle remaining half over batter.
5. Mix remaining crumb mixture with buttermilk, beaten eggs, and soda.
6. Mix only until well blended like quick bread.
7. Spread in prepared pan and sprinkle 1/2 cup crumb mixture on top and bake at 350° for 20-25 minutes.
8. Delicious hot or cold.

Zesty Butter Sticks

Fred Johnson

INGREDIENTS

- 1/2 loaf French or Italian bread (approx. 10x4 inches)
- 1/2 c. softened margarine or butter
- 1/2 tsp. chervil (or dried parsley)
- 1/2 tsp. basil leaves
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder (or dry onion flakes)

INSTRUCTIONS

1. Cut bread in half lengthwise.
2. Then cut each piece lengthwise to make 3 wedges (total 6 wedges).
3. In bowl combine ingredients; spread on cut slices of bread.
4. Bake on ungreased baking pan at 425° for 7-9 minutes.

Zucchini Bread

Brenda Flo

INGREDIENTS

- 3 eggs
- 2 c. sugar
- 2 c. (3 medium) shredded zucchini
- 1 c. oil
- 2 tsp. vanilla
- 3 c. all-purpose flour
- 1/2 c. chopped nuts
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. cloves

INSTRUCTIONS

1. Heat oven to 325°.
2. Grease bottom only of two 9x5 inch pans.
3. In large bowl beat eggs until foamy.
4. Stir in sugar, zucchini, oil and vanilla.
5. Add remaining ingredients, by hand; blend well.
6. Pour batter into prepared pans; bake at 325° for 50-60 minutes or until toothpick inserted in center comes out clean.
7. Cool 10 minutes; remove from pans.
8. Cool completely.

Zucchini Bread

Arvilla Liedholm

INGREDIENTS

- 3 eggs
- 2 c. sugar
- 1 c. oil
- 2 c. zucchini, peeled and grated
- 1/2 tsp. baking powder
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1 tsp. soda
- 3 tsp. vanilla
- 3 c. flour
- 1/2 tsp. ginger
- 1 tsp. salt
- 1 c. chopped nuts

INSTRUCTIONS

1. Beat eggs till foamy; add sugar and oil.
2. Beat together, then add remaining ingredients.
3. Bake at 350° for 1 hour.
4. Makes 3 medium size loaves.

Caramel Roll Ring

Karen Karels, Deanna Proehl

INGREDIENTS

- 18 frozen dinner rolls or 1 loaf frozen bread made into balls
- 1/2 c. margarine
- 1/2 to 1 full (3 oz.) pkg. butterscotch pudding (not instant)
- 1/2 c. packed brown sugar

INSTRUCTIONS

1. Arrange rolls in greased Bundt pan.
2. Sprinkle pudding over top of rolls.
3. Combine sugar and margarine and bring to a boil.
4. Pour mixture over rolls and pudding; add nuts if desired.
5. Cover rolls and let rise overnight.
6. Bake at 350° for 30 minutes.
7. Let stand 5-10 minutes before removing from pan.

Kolachy

Chrystal Erickson

INGREDIENTS

- 1 (2 oz.) cake yeast
- 1/4 c. warm water
- 2 c. milk, scalded
- 7 c. flour, sifted
- 2 eggs, beaten
- 1/2 c. sugar
- 1/2 c. melted shortening
- 3 tsp. salt
- Prune and apricot filling

INSTRUCTIONS

1. Pour scalded milk into bowl; cool.
2. Add eggs and sugar.
3. Beat well and add yeast.
4. Add 3 1/2 cups flour; beat well and add shortening and salt.
5. Add remaining flour and mix.
6. Turn dough onto floured board; cover with bowl and let set 15 minutes.
7. Knead and let rise 2 more hours.
8. Pat out on floured board and let rest 10-15 minutes.
9. Cut and shape over filling.
10. Let rise and bake on middle shelf of oven at 425° for 12 minutes.

Oatmeal-Orange Rolls

Grace Stainbrook

INGREDIENTS

- 1 1/2 c. boiling water
- 1/3 c. shortening
- 1/3 c. brown sugar
- 2 tsp. salt
- 1 c. quick oatmeal
- 1 pkg. dry yeast
- 1/4 c. warm water
- 4 c. flour
- 1 egg, beaten

Orange Filling:

- 1/2 c. sugar
- 1/4 c. butter
- 1 Tbsp. grated orange rind
- 1/4 c. orange juice

INSTRUCTIONS

1. Pour boiling water over shortening, sugar, salt and oatmeal.
2. Let stand until lukewarm.
3. Dissolve yeast in warm water; add to oat mixture.
4. Add 2 cups flour, then egg; beat until well blended.
5. Add remaining flour, enough to make a soft dough, kneading until elastic.
6. Return to greased bowl; cover and let rise until double.
7. Punch down; let rise again.
8. Form rolls by rolling dough into oblong shape.
9. Spread with 3 tablespoons Orange Filling.
10. Roll up, slice and put into pans.
11. Let rise until double; bake about 25 minutes at 350°.
12. Orange Filling: Mix sugar, butter, orange rind, and orange juice and cook 2 minutes; cool.
13. Spread 3 tablespoons over rolled out dough.
14. Put remainder in pans and place sliced rolls on top.
15. Yield: 2 dozen rolls.

Oatmeal Yeast Bread

Karen Nordsiden

INGREDIENTS

- 4 1/2 c. warm water
- 2/3 c. light molasses (or 1/2 c. blackstrap)
- 2 c. oatmeal
- 2 Tbsp. cooking oil
- 2 tsp. salt
- 2 pkg. dry yeast
- 10 to 11 c. flour

INSTRUCTIONS

1. Mix water, molasses and oatmeal; add half the flour and both packages of yeast; mix well.
2. Add oil and salt; mix well.
3. Stir in remaining flour; knead in flour as needed.
4. Let rise.
5. Shape into 4 loaves.
6. Let rise; bake at 350° for 45 minutes.

Overnight Rolls

Borgie Bonthius

INGREDIENTS

- 4 c. boiling water
- 1 1/2 c. sugar
- 1 c. shortening
- 1 pkg. yeast
- 1/4 c. water
- 4 eggs, beaten
- 1 Tbsp. salt
- 12 c. flour

INSTRUCTIONS

1. Boil water and sugar 5 minutes; cool.
2. Add 1 cup shortening.
3. Add 1 package yeast in 1/4 cup water to cooked mixture.
4. Add beaten eggs, salt, and flour.
5. Boil at noon.
6. Mix at 2:00.
7. Mix down at 6:00.
8. Put in pans at 10:00.
9. Cover and bake in morning.

Swedish Limpa Bread

Marian Alinder

INGREDIENTS

- 2 1/2 c. pure rye flour
- 2 3/4 to 3 c. all-purpose flour
- 1/2 c. warm (not hot) water
- 2 pkg. active dry yeast (if cake yeast (2) is used, water should be lukewarm)
- 1 c. lukewarm water
- 1/3 c. sugar
- 1 Tbsp. salt
- 1/4 c. molasses
- 2 Tbsp. shortening
- 1 c. raisins

INSTRUCTIONS

1. Spoon rye flour (not sifted) into dry measuring cup.
2. Level off and pour measured flour onto wax paper.
3. Measure all-purpose flour (not sifted) as directed above.
4. Soak yeast in 1/2 cup warm (not hot) water 5 minutes.
5. Combine lukewarm water, sugar and salt in large mixing bowl; stir to dissolve.
6. Beat in molasses, shortening, yeast mixture and rye flour (not sifted) with rotary beater until smooth.
7. Stir in raisins.
8. Add all-purpose flour (not sifted).
9. Mix until dough leaves sides of bowl; turn out onto lightly floured board.
10. Knead until dough becomes smooth, elastic and no longer sticky.
11. Place in lightly greased bowl.
12. Grease top of dough; cover with waxed paper.
13. Let rise in warm place (80° to 85°) until doubled (1 1/2 hours).
14. Punch down.
15. Divide dough into 2 equal portions.
16. Shape each portion into a round loaf.
17. Place at opposite ends of well greased sheet.
18. Cover and let rise in warm place until doubled (1 to 1 1/2 hours).
19. Bake at 375° for 35-40 minutes.
20. Remove from baking sheet immediately; cover with towel and cool on racks.
21. Yield: 2 loaves.

Sunday Dinner Rolls

Debra Pollack

INGREDIENTS

- 2 pkg. dry yeast
- 1 c. warm water
- 2 Tbsp. honey
- 1 c. hot water
- 1/4 to 1/2 c. honey
- 3/4 c. vegetable oil
- 2 tsp. salt
- 2 eggs, beaten
- 6 c. whole wheat flour

INSTRUCTIONS

1. Proof yeast with 2 tablespoons honey in the warm water and set aside.
2. Combine hot water, honey, oil and salt, stirring until honey has dissolved.
3. Add in yeast mixture and eggs; add one-half the total amount of flour, 1 cup at a time.
4. Beat 100 strokes and repeat with remaining flour.
5. Chill overnight or for several hours.
6. Shape into dinner rolls or make into sweet rolls and let rise until double in size.
7. Bake 15 minutes at 400° F.
8. Note: White flour may be used if yeast is decreased to 1 package and flour amount is increased to 7 or 7 1/2 cups.
9. Also, rolls may be frozen just after shaping.
10. Allow 3 hours from freezer to oven.

3 Hour Buns

Jeannette Nelson

INGREDIENTS

- 1 c. warm water
- 1 c. warm milk
- 1 egg
- 1 tsp. salt
- 2 pkg. dry yeast
- 1/3 c. honey
- 1/3 c. corn or vegetable oil
- 6 c. flour

INSTRUCTIONS

1. Mix warm water and milk, yeast and honey together.
2. Cover and let stand 8-10 minutes.
3. Add egg, oil, salt and flour.
4. Mix and knead until smooth and satiny.
5. Let rise until double in a greased bowl, covered.
6. Punch down; let rise again.
7. Shape into buns.
8. Bake in 350° oven for 20 minutes.

Yeast Rolls

Chrystal Erickson

INGREDIENTS

- 2 (1 oz.) yeast cakes, or 1 pkg. dry yeast
- 1/2 c. warm water
- 1 Tbsp. sugar
- 2 c. milk, scalded, cooled
- 2 c. mashed potatoes
- 1/2 c. sugar
- 6 c. flour
- 2 eggs, beaten
- 1 Tbsp. salt
- 4 Tbsp. shortening, melted

INSTRUCTIONS

1. Combine yeast, water and sugar.
2. Combine scalded milk, potatoes, sugar and 3 cups flour; add to yeast mixture.
3. Beat well and let set until mixture forms a sponge (about 1/2 hour).
4. Add eggs, salt, shortening and 3 cups flour.
5. Knead and let rise 2 hours.
6. Make into cinnamon rolls.
7. Bake at 375° about 20 minutes.
8. Ice with 2 tablespoons liquid and 1 cup confectioners sugar.

Easy 1 Crust

Glenda Severson

INGREDIENTS

- 1/2 c. Crisco oil
- 2 Tbsp. milk
- 1 1/2 c. flour
- 2 Tbsp. sugar
- 1 tsp. salt

INSTRUCTIONS

1. Blend all ingredients and press into 9 inch pie pan.
2. Proceed, depending on the filling desired.

Easy Press in Pan Single Pie Crusts

Phyllis Zumach

INGREDIENTS

- 2 c. flour
- 3/4 c. oil
- 3 Tbsp. milk
- 1 tsp. salt
- 2 tsp. sugar

INSTRUCTIONS

1. Recipe for 2 single crusts.
2. Crusts freeze well.
3. Mix ingredients together; pat into pie tins.
4. Flute edges.
5. Prick for single crust pie.
6. Bake at 425° for 10 minutes or until golden brown.

Never Fail Pie Crust

Jeannette Nelson

INGREDIENTS

- 3 c. flour
- 1 tsp. salt
- 1/2 tsp. baking powder
- 1 1/4 c. home rendered lard or 1 1/2 c. Spry
- 1 beaten egg
- 1 tsp. vinegar
- 5 Tbsp. cold water

INSTRUCTIONS

1. Sift together flour, salt, and baking powder.
2. Cut in 1 1/4 cups home rendered lard or 1 1/2 cups Spry, until you have small chunks the size of peas.
3. Mix the beaten egg, vinegar, and cold water.
4. Add this mixture to the flour mixture and mix with a fork until it forms a ball; roll out to desired thickness.
5. This will make 2 double crust pies.
6. Also, dough will keep in refrigerator for about a week.
7. Variation by Nancy Peterka: Omit the 1/2 teaspoon baking powder and use 1 1/4 cups shortening.

Pastry for Two Crust Pie

Mrs. Henry Johnson

INGREDIENTS

- 2 c. all-purpose flour
- 1 tsp. salt
- 3/4 c. shortening
- 4 to 5 Tbsp. ice water

INSTRUCTIONS

1. Mix flour, salt and shortening with pastry blender.
2. (A large two-tined fork will do well also.)
3. Add water a little at a time, tossing flour mixture lightly with a fork.
4. When all the flour is moistened, press pastry into a ball.
5. Roll out on floured board.
6. For a shiny glazed top crust on a pie, brush top crust with 1 egg yolk, beaten with 1 tablespoon of water.

Apple Pie in a Bag

Alice McCammon

INGREDIENTS

- 1 (9 or 10 inch) pie crust
- About 6 c. sliced apples
- Few drops of lemon juice
- 1/2 c. sugar
- 2 Tbsp. flour
- 1/2 tsp. nutmeg
- Dash of cinnamon

Topping:

- 1/2 c. sugar
- 1/2 c. flour
- 1 stick butter or margarine (soft)

INSTRUCTIONS

1. Fill unbaked shell with apple slices.
2. Sprinkle with a few drops of lemon juice.
3. Sprinkle remaining 4 ingredients over apples.
4. Mix the topping ingredients with a pastry blender.
5. Dot apples with this mixture.
6. Put the pie inside a large brown grocery bag.
7. Staple shut.
8. Place the bag on a cookie sheet; bake at 425° for about 55 minutes.
9. Remove paper bag and cool pie on a cooling rack.

Cherry Cheesecake Pie

Sandy Erickson Hasse

INGREDIENTS

- Graham cracker pie crust
- 8 oz. cream cheese, softened
- 1/3 c. sugar
- 1 c. sour cream
- 2 tsp. vanilla
- 8 oz. Cool Whip
- 1 can cherry pie filling

INSTRUCTIONS

1. Beat cheese until smooth.
2. Gradually beat in sugar.
3. Blend in sour cream and vanilla.
4. Fold in Cool Whip, blending well.
5. Spoon into crust and chill at least 4 hours.
6. Spoon pie filling over pie before serving.

Chocolate Pie and Crust

Carol Olness

INGREDIENTS

Crusts for 3 pie shells:

- 3 c. flour
- 1 1/2 c. Crisco
- 1/2 tsp. salt
- 1 egg
- 5 Tbsp. ice water
- 1 tsp. vinegar

Chocolate Pie:

- 1 1/3 c. sugar
- 4 heaping Tbsp. flour
- 2 Tbsp. cocoa
- 3 egg yolks
- 2 c. milk
- 1 Tbsp. butter
- 1 Tbsp. vanilla

Meringue:

- 3 egg whites
- 6 Tbsp. sugar
- Pinch of cream of tartar

INSTRUCTIONS

1. Mix flour, Crisco, and salt together until crumbles.
2. Add egg, ice water, and vinegar to crumbs.
3. Divide into 3 balls.
4. Roll out crust on floured board.
5. Bake 1 crust for pie 10 minutes at 425° or until browned.
6. Cook sugar, flour, cocoa, egg yolks, and milk over low heat until thick.
7. Remove from heat and add butter and vanilla.
8. Pour into pie shell.
9. Beat egg whites; add sugar and cream of tartar slowly.
10. Pile on top of pie.
11. Have meringue touch crust, and bake until browned at 450°.

Family Favorite Lemon Meringue Pie

Lorraine Marmorine

INGREDIENTS

Lemon Filling:

- 1 c. sugar
- 1/4 c. cornstarch
- 1/8 tsp. salt
- 1 1/4 c. warm water
- 1 Tbsp. grated lemon rind
- 1/4 c. lemon juice
- 3 egg yolks, slightly beaten
- 1 Tbsp. butter

Fluffy Meringue:

- 3 egg whites (room temperature)
- 1/4 tsp. cream of tartar
- 1/4 tsp. salt
- 6 Tbsp. sugar
- a few drops of lemon juice

INSTRUCTIONS

1. Lemon filling: Combine sugar, cornstarch, and salt in top of double boiler.
2. Stir in slowly 1 1/4 cups warm water.
3. Add grated lemon rind, lemon juice, and egg yolks.
4. Cook over boiling water until thickened, about 10 minutes; stir constantly.
5. Add 1 tablespoon butter.
6. Cool.
7. Spoon filling into a baked, cooled pie shell.
8. Top with meringue; bake.
9. Fluffy meringue: Beat 3 egg whites (room temperature) with 1/4 teaspoon cream of tartar and 1/4 teaspoon salt at high speed until frothy.
10. Add 6 tablespoons sugar gradually; beat well after each addition.
11. Continue beating until meringue holds stiff peaks when beater is raised.
12. (I like to add a few drops of lemon juice - nice effect and flavor.)
13. Add a few drops of lemon juice while meringue is becoming stiff.
14. Nice effect, tasty and tart.
15. Place meringue over filling in fluffy mounds; seal completely to edge of crust.
16. Bake in 350° oven 13 to 15 minutes.

Fresh Strawberry Pie

Rachel Meske, Marian McConnell

INGREDIENTS

- 1/2 c. cooking oil
- 2 Tbsp. milk
- 1 1/2 c. flour
- 2 Tbsp. sugar
- 1 tsp. salt
- 1 c. sugar
- 3 Tbsp. cornstarch
- 1 c. water
- 3 Tbsp. wild strawberry jello mix
- Fresh berries (desired amount)

INSTRUCTIONS

1. Crust: Beat oil and milk together; pour in flour, sugar, salt and blend.
2. Pat with fingers into pie plate.
3. Bake at 375° for 15 minutes; cool.
4. Glaze: Mix sugar, starch and water.
5. Cook until clear and thick.
6. Stir in jello mix; cool.
7. Put fresh berries in crust.
8. Pour over glaze.
9. Refrigerate until set.
10. Can use other fresh fruit berries.
11. Use appropriate jello flavor (raspberries, peaches, blueberries).

Fresh Strawberry Pie

Elaine Harkins

INGREDIENTS

- 2 c. sugar
- 2 c. water
- 1/2 c. cornstarch
- 1 (3 oz.) pkg. strawberry jello
- 2 qt. fresh strawberries
- 2 baked pie shells

INSTRUCTIONS

1. Combine first 3 ingredients and cook in a double boiler until thick.
2. Cool a little.
3. Add one 3 ounce package strawberry jello.
4. Line baked pie shells with fresh berries; pour mixture over berries.
5. Top with whipped cream.

Frozen Pink Lemonade Pie

Theda Frost

INGREDIENTS

- 1 (9 inch) graham cracker crust
- 1 (14 oz.) can sweetened condensed milk
- 1 (6 oz.) can frozen pink lemonade
- Juice of 1 large lemon
- 1 (9 oz.) carton Cool Whip

INSTRUCTIONS

1. Mix condensed milk, lemonade, juice of lemon and 1 carton Cool Whip and pour on chilled crust and chill.
2. When I serve it, I spoon fresh strawberries with their sweetened juice over each slice for an extra pretty look.

Frozen Pumpkin Pie

Diane Anderson

INGREDIENTS

- 1 c. canned pumpkin
- 1/2 c. sugar
- 1/2 tsp. salt
- 1/2 tsp. nutmeg
- 1/2 tsp. ginger
- 1 qt. vanilla ice cream
- 1 (9 inch) baked pastry sheet

INSTRUCTIONS

1. Mix pumpkin, sugar, salt, nutmeg, ginger and ice cream.
2. Put in shell and freeze.
3. Double recipe for 9x13 inch pan.

Fruited Cloud Pie

Esther Von Wald

INGREDIENTS

- 3 eggs, separated
- 1/8 tsp. cream of tartar
- Salt
- Sugar
- Vanilla extract
- 1 env. unflavored gelatin
- 1 1/4 c. milk
- 1 c. heavy cream
- 1/2 pt. strawberries (halves) or 1 (10 oz.) pkg. frozen sliced peaches, thawed and drained

INSTRUCTIONS

1. Preheat oven to 250°.
2. Prepare meringue: In large bowl, with electric mixer at high speed, beat egg whites until foamy; add cream of tartar and a dash of salt and continue beating until whites form soft peaks.
3. Add 3/4 cup sugar, about 2 tablespoons at a time, beating until all sugar is dissolved and whites stand in very stiff peaks.
4. Add 1/4 teaspoon vanilla.
5. Spoon meringue into greased 9 inch pie plate, piling it high on sides, forming a hollow center.
6. Bake 1 hour 15 minutes.
7. In double boiler, with fork, beat together egg yolks, 1/4 cup sugar, dash of salt and unflavored gelatin; gradually stir in milk.
8. Cook over hot, not boiling, water, stirring constantly until mixture thickens.
9. Add vanilla; cool and fold in whipped cream.
10. Spoon into crust and refrigerate.
11. Spoon on fruit just before serving.

Green Apple Pie

Mrs. Henry Johnson

INGREDIENTS

Double Crust:

- 1 1/2 c. flour
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 1/2 c. lard
- 6-7 Tbsp. cold water
- 1/2 c. grated cheese

Pie Filling:

- 1 c. sugar
- 1/4 tsp. cinnamon or nutmeg
- pared green apples, enough to fill the pan
- 2 teaspoonfuls butter

INSTRUCTIONS

1. Makes one 9 inch pie.
2. Sift the flour, salt and baking powder together.
3. Work in the shortening, then add the cold water, a little at a time, until a soft dough is formed.
4. Add the grated cheese, and turn out on a floured surface.
5. Knead lightly and divide into equal portions.
6. Roll and fit the bottom crust into a pie pan.
7. Pie filling: Blend the sugar and cinnamon or nutmeg.
8. Place one-half the mixture into the pastry-lined pan.
9. Slice enough pared green apples to fill the pan generously, and add the remaining sugar mixture.
10. Dot with 2 teaspoonfuls of butter.
11. Moisten the edges of the pastry and adjust the top crust.
12. Bake in a hot oven (450°) for 10 minutes.
13. Then reduce heat to 350° for 30 to 40 minutes or until apples are tender.

Currant Pie

Gladys Neubert

INGREDIENTS

- 1 c. fresh ripe currants
- 1 c. sugar
- 1/4 c. flour
- 2 yolks
- 1 Tbsp. water
- 2 whites of eggs

INSTRUCTIONS

1. Line the plate with plain pie dough.
2. Wash the currants and stem.
3. Measure.
4. Mix with sugar and flour.
5. Add water; beat yolks slightly, and combine the mixtures.
6. Turn in lined pie plate and bake in a moderate oven until set.
7. Cover with meringue.
8. Meringue for pies: Add 2 tablespoons sugar for every stiffly beaten egg white.
9. Spread meringue over top and bake a few minutes to a delicate brown, or bake 15 minutes at 300° to avoid "dew drops".

Jan Loewe's Chocolate Pecan Pie

Glenda Severson

INGREDIENTS

Crust:

- 2 c. pecans, finely chopped
- 5 1/2 Tbsp. brown sugar
- 5 Tbsp. butter
- 3 tsp. dark rum or 1/2 tsp. rum extract

Chocolate Filling:

- 6 oz. semi-sweet chocolate chips
- 1/2 tsp. instant coffee powder
- 4 eggs (room temperature)
- 1 Tbsp. dark rum
- 1 tsp. vanilla
- 1 1/2 c. whipping cream

INSTRUCTIONS

1. For crust: Blend all ingredients until mixture holds together.
2. Press into bottom and sides of 9 inch pie pan.
3. Freeze 1 hour or longer.
4. Filling: Melt chips with coffee; remove from heat and whisk in eggs, rum and vanilla until mixture is smooth.
5. Let cool 5 minutes.
6. Whip 1 cup cream until stiff.
7. Gently fold into chocolate mixture.
8. Pour into crust and freeze.
9. About 1 hour before serving, transfer pie to refrigerator.
10. Dollop with whipped cream.
11. Serves 6-8.

Lime Parfait Pie

Ellen Caufman

INGREDIENTS

- 2 (3 oz.) pkg. lime flavored gelatin
- 2 c. boiling water
- 1 tsp. shredded lime peel (optional)
- 1/3 c. lime juice
- 1 qt. vanilla ice cream
- 1 baked 10 inch pastry shell
- Whipping cream, whipped
- Maraschino cherries

INSTRUCTIONS

1. Dissolve gelatin in boiling water; stir in peel and lime juice.
2. Add the ice cream by spoonfuls, stirring until melted.
3. Chill until mixture mounds slightly when spooned.
4. Pour into cooled baked 10 inch pastry shell.
5. Chill until firm.
6. Top with whipped cream and maraschino cherries.

Make Ahead Pie

Mrs. Henry Johnson

INGREDIENTS

- 2-crust fresh fruit pie

INSTRUCTIONS

1. Make a 2-crust fresh fruit pie and do not bake it.
2. Wrap appropriately and store in the freezer, as long as 3 months.
3. When ready to use, unwrap the pie and bake directly from the freezer in a preheated 450° oven for 45 to 50 minutes.

Mock Mince Pie

Mrs. Charles Schleeve

INGREDIENTS

- 1 c. sugar
- 1 c. bread crumbs
- 1 c. raisins
- 1 c. water
- 1/2 c. vinegar
- 1 heaping Tbsp. butter
- 1 tsp. cinnamon
- 1 tsp. cloves
- Pie crust

INSTRUCTIONS

1. Bake pie crust at 450° for 10 minutes.
2. Mix above ingredients together and boil for 15 minutes.
3. Put between 2 crusts and bake at 350° for 30 minutes.

No Crust Pumpkin Pie

Clara Adams

INGREDIENTS

- 4 eggs
- 1 tsp. ginger
- 3/4 c. sugar
- 1 tsp. cinnamon
- 1 3/4 c. pumpkin
- 1 tsp. nutmeg
- 1 c. milk
- 1/2 tsp. salt
- Whipped cream or ice cream

INSTRUCTIONS

1. Mix everything together but milk.
2. Add milk and stir until mixture is smooth.
3. Pour into a greased 9 inch pie plate and bake at 350° for 50 minutes or until set.
4. Cool on rack and chill in refrigerator.
5. Serve with whipped cream or ice cream.

Peach Pie

Mrs. Henry Johnson

INGREDIENTS

- 1 c. sugar
- 1/2 c. flour
- 1/4 tsp. nutmeg
- 1/4 c. butter
- 2 c. sliced peaches
- 1/2 c. water
- pastry-lined 9 inch pie pan

INSTRUCTIONS

1. Use 9 inch pie plate.
2. Sift dry ingredients and mix in 1/4 cup butter.
3. Sprinkle half of this mixture on a pastry-lined pie pan.
4. Then fill with 2 cups sliced peaches.
5. Sprinkle on remaining top crumbs.
6. Sprinkle with 1/2 cup water.
7. Bake at 440° about 25 to 30 minutes.

Peach Pie

Carol Olness

INGREDIENTS

- 9 inch unbaked pastry shell
- 1 c. whipping cream
- 1 egg, slightly beaten
- 3/4 c. sugar
- 2 Tbsp. flour
- 1/2 tsp. salt
- 4 c. sliced peaches

Topping:

- 1/3 c. brown sugar
- 1/3 c. flour
- 1/4 c. soft butter
- 1 tsp. cinnamon

INSTRUCTIONS

1. Arrange peaches in pastry pan.
2. Sprinkle sugar, flour and salt as you go.
3. Beat eggs and cream together and pour over peaches.
4. Bake 15 minutes at 400°, then 30 minutes at 350°.
5. Sprinkle topping over fruit the last 15 minutes.

Pumpkin Pie

Lorraine Marmorine

INGREDIENTS

- 1 1/2 c. pumpkin
- 1 1/4 c. sugar
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. ginger
- 2 slightly beaten eggs
- 1 1/2 c. rich milk

INSTRUCTIONS

1. Cook 1 1/2 cups pumpkin in pan about 10 minutes; set aside, or use canned pumpkin.
2. Mix sugar, cinnamon, nutmeg, and ginger.
3. Add pumpkin and stir well.
4. Add eggs and rich milk.
5. Stir well and pour into pie tin.
6. Bake at 450° for 10 minutes and reduce to 325° for 40 minutes or until the center of pie is firmed.

Raisin Cream Pie

Viola Karels

INGREDIENTS

- 4 eggs
- 1 c. sugar
- 2 Tbsp. flour
- 1 c. raisins
- 2 c. cream
- Crusts for 10 inch pie (top and bottom)

INSTRUCTIONS

1. Beat eggs; stir in remaining ingredients.
2. Bake as a 2 crust 10 inch pie, 1 hour at 350°.

Rhubarb Custard Meringue Pie

Lucy Paulsen

INGREDIENTS

For 9 inch pie:

- 3 eggs
- 3 Tbsp. milk
- 2 c. sugar
- 1/4 c. flour
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 4 c. red rhubarb, cut up
- 1 Tbsp. butter

For 8 inch pie:

- 2 eggs
- 2 Tbsp. milk
- 1 1/2 c. sugar
- 3 Tbsp. flour
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 3 c. red rhubarb, cut up
- 2 tsp. butter

Meringue for 8 inch pie:

- 2 egg whites
- 1/4 tsp. cream of tartar
- 1/4 c. sugar
- 1/4 tsp. vanilla

Meringue for 9 inch pie:

- 3 egg whites
- 1/4 tsp. cream of tartar
- 1/3 c. sugar
- 1/2 tsp. vanilla

INSTRUCTIONS

1. Make pastry for 1-crust pie of desired size.
2. Line pie pan.
3. Heat oven to 400°.
4. Beat eggs slightly; add milk.
5. Mix sugar, flour and spices; stir in.
6. Mix in rhubarb.
7. Pour into pastry-lined pie pan; dot with butter.
8. Bake 55-60 minutes, until nicely browned.
9. Remove from oven.
10. Make meringue for 8 or 9 inch pie.
11. Beat egg whites with cream of tartar until frothy.
12. Gradually beat in sugar, a little at a time.
13. Continue beating until stiff and glossy.
14. Do not underbeat.
15. Beat till sugar is dissolved.
16. Beat in vanilla.
17. Pile meringue onto hot pie filling, being careful to seal the meringue onto edge of crust to prevent shrinking or weeping.
18. Swirl or pull up points for decorative top.
19. Bake 8-10 minutes, or until delicately browned.
20. I reduced oven heat to 350° for meringue.
21. Cool away from drafts.

Rhubarb-Orange Cream Pie

Glenda Severson

INGREDIENTS

- 9 inch pie shell
- 3 eggs, separated
- 1 1/4 c. sugar
- 1/4 c. soft butter
- 3 Tbsp. frozen orange juice concentrate
- 1/4 c. flour
- 1/4 tsp. salt
- 2 1/2 to 3 c. rhubarb
- 1/3 c. chopped pecans

INSTRUCTIONS

1. Make pastry in high fluted rim pan.
2. Beat egg whites till stiff; add 1/4 cup sugar gradually, beating after each addition.
3. Add butter and orange juice concentrate to egg yolks; beat thoroughly.
4. Add remaining 1 cup sugar, flour and salt.
5. Beat well.
6. Add rhubarb to yolk mixture; stir well.
7. Gently fold in meringue.
8. Pour into pastry and sprinkle with nuts.
9. Bake on bottom rack in 375° oven 15 minutes; reduce heat to 325° for 45 to 50 minutes more.

Rhubarb Pie

John Anderson

INGREDIENTS

- 2 c. rhubarb
- 1 c. sugar
- 1 Tbsp. flour
- 1 egg
- 1 Tbsp. butter
- 2 Tbsp. water

INSTRUCTIONS

1. Pour boiling water over rhubarb and let stand for 5 minutes and then drain.
2. Mix sugar, flour, egg, butter and water until smooth.
3. Bake in a 350° oven for 50 minutes.

Sour Cream Raisin Pie

Jeane Oslund

INGREDIENTS

- 3/4 c. sugar
- 2 Tbsp. cornstarch
- 2 eggs, well beaten
- 2 c. sour cream
- 1 c. raisins
- 1/2 tsp. cinnamon
- 1 c. hot water
- baked 9 inch pie crust
- whipped cream or Cool Whip

INSTRUCTIONS

1. Put first 5 ingredients in double boiler; cook until thick.
2. Soak raisins in 1 cup hot water; drain.
3. Add to thickened mixture, plus the cinnamon.
4. Pour into baked 9 inch pie crust.
5. Top with a dab of whipped cream or Cool Whip.
6. Keep refrigerated.

Strawberry Pie

Chrystal Erickson

INGREDIENTS

- 9 inch baked pastry shell
- 1 1/2 qt. fresh strawberries
- 3 Tbsp. cornstarch
- 3/4 to 1 c. sugar
- 1 c. water
- 1 tsp. butter or margarine

INSTRUCTIONS

1. Clean and hull berries; measure 2/3 cup of berries, and mash in 1 quart measure.
2. Add water and 3/4 to 1 cup sugar (depending on sweetness of berries).
3. Microwave 5-6 minutes on high or until mixture is boiling.
4. Soften cornstarch in small amount of water and add to mixture.
5. Microwave 2-3 minutes on high or until mixture thickens, stirring once.
6. Stir in butter and cool.
7. Fill baked pie shell with remaining strawberries.
8. Pour cooled glaze over top.
9. Garnish with whipped cream.

Toll House Pie

Kim Alinder

INGREDIENTS

- 2 eggs
- 1/2 c. sifted flour
- 1/2 c. sugar
- 1/2 c. brown sugar
- 1 c. butter
- 1 c. chocolate chips
- 1 (9 inch) graham cracker crust
- Optional: Whipped cream or ice cream

INSTRUCTIONS

1. Melt butter and cool.
2. Preheat oven to 325°.
3. In mixing bowl beat eggs until foamy.
4. Beat in flour, sugar and brown sugar until well blended.
5. Mix in melted butter; stir in chocolate chips.
6. Pour into pie shell.
7. Bake at 325° for 1 hour; remove from oven and serve warm with whipped cream or ice cream.
8. Note: I like to use Johnson's butter crust.

Zucchini Pie

Mrs. Henry Johnson

INGREDIENTS

- zucchini, peel and seeds removed, sliced thin (about 7 c.)
- 1 c. sugar
- 2 Tbsp. flour
- 1 tsp. cinnamon
- 1/4 tsp. salt
- 2 Tbsp. lemon juice
- 2 Tbsp. butter or margarine
- pastry lined pie pan and top crust

INSTRUCTIONS

1. Remove peel and seed center from zucchini.
2. Slice thinly, enough to fill pastry lined pie pan (about 7 cups).
3. Mix sugar, flour, cinnamon, and salt.
4. Place about half this mixture in pastry lined pie pan.
5. Fill with the sliced zucchini.
6. Sprinkle with 2 tablespoons lemon juice and dot with 2 tablespoons of butter or margarine and sprinkle remaining sugar mixture over top of pie.
7. Add top crust.
8. Make several slits in center of top crust to let steam escape.
9. Crimp edges of crust and bake at 425° for 45 to 50 minutes.

Cakes, Cookies, Desserts

Black Bottom Cupcakes

Cathy Jahn

INGREDIENTS

- 8 oz. cream cheese
- 1/3 c. sugar
- 1 egg
- 1/8 tsp. salt
- 6 oz. chocolate chips
- 2 1/4 c. flour
- 1 1/2 c. sugar
- 1/4 c. + 2 Tbsp. cocoa
- 1 1/2 tsp. soda
- 3/4 tsp. salt
- 1 1/2 c. water
- 1/3 c. + 3 Tbsp. oil
- 1 1/2 tsp. vanilla

INSTRUCTIONS

1. Beat cream cheese, sugar, egg and salt until smooth; add chocolate chips and set aside.
2. Mix flour, sugar, cocoa, soda and salt in a large bowl; add oil, water and vanilla and mix until smooth.
3. Fill muffin cups 1/3 full of chocolate batter.
4. Top each with heaping teaspoon of cheese mixture.
5. Bake at 350° for 30 minutes.
6. Serves 30.

Chocolate Chip Cupcakes

Diane Genelin

INGREDIENTS

- 1 pkg. chocolate cake mix
- 1 c. cream cheese (8 oz.)
- 1 egg
- 1/3 c. sugar
- 1/4 tsp. salt
- 1 c. chocolate chips

INSTRUCTIONS

1. Mix cake mix as directed on package.
2. Mix separately cream cheese, 1 egg, sugar and salt together.
3. Add chips.
4. Put chocolate cake mix in cupcake holder and add 1 teaspoon of the cream cheese mixture in each of the cakes.
5. Bake 15-20 minutes at 350°.
6. Frost.

Chocolate Chip Cupcakes

Jane Mangel

INGREDIENTS

- 3 c. flour
- 2 c. sugar
- 2 tsp. soda
- 1/2 tsp. salt
- 1/4 c. cocoa
- 2 c. water
- 1 c. vegetable oil
- 2 Tbsp. vinegar
- 1 tsp. vanilla
- 2 eggs

Filling:

- 8 oz. cream cheese
- 1 egg
- 1/2 c. sugar
- Dash of salt
- 1 c. chocolate chips

INSTRUCTIONS

1. Make filling as follows and set aside: Cream together cream cheese, egg, sugar and salt; stir in chips.
2. To make cupcake batter, combine dry ingredients.
3. Stir together liquids and combine with dry ingredients.
4. Fill 36 cupcake papers (in tins) 1/2 full with batter.
5. Top each cupcake with 1 heaping teaspoon of filling.
6. Bake 30 minutes at 350°.
7. These are very moist cupcakes and will need no frosting.
8. Makes 36.

Calla Lillies

Joyce Cardinell

INGREDIENTS

- 3 eggs
- 3/4 c. sugar
- 1 tsp. baking powder
- 1 c. cake flour (must be cake flour)
- 1 tsp. vanilla

INSTRUCTIONS

1. Beat whole eggs until stiff.
2. Add sugar, flour, baking powder and beat 2 minutes.
3. Add vanilla.
4. Drop by tablespoon on greased cookie sheet.
5. (Make only 5 at a time or runs together.)
6. Bake for 5 minutes in 400° oven.
7. Remove one at a time with a spatula.
8. Flip over and pinch together about 1/3 of the way up to form the Calla Lilly shape.
9. This must be done while they are hot.
10. When cool, fill with Dream Whip and place 1/2 teaspoon pineapple, drained and crushed, in center of Dream Whip.
11. Dust lightly with powdered sugar.
12. Makes 24.

Petite Cherry Cheese Cakes

Gert Larson

INGREDIENTS

- 2 (8 oz.) pkg. cream cheese
- 1/4 c. sugar
- 2 eggs
- 1 Tbsp. lemon juice
- 1 tsp. vanilla
- 24 vanilla wafers
- 1 (21 oz.) can cherry pie filling
- Small paper baking cups

INSTRUCTIONS

1. Beat cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy.
2. Line small muffin tins with paper baking cups.
3. Place vanilla wafer in each cup.
4. Fill cups 2/3 full with cream cheese mixture.
5. Bake for 15-20 minutes in 375° oven.
6. Top each with about 1 tablespoon cherry pie filling.
7. Chill.
8. Makes 2 dozen.

Fruit and Cake

Joy Bartle

INGREDIENTS

- 1 pkg. regular white or yellow cake mix
- 1/4 c. cooking oil
- 2 eggs
- 1/2 c. water
- 1 can pie filling (I use blueberry)

INSTRUCTIONS

1. Preheat oven to 350°.
2. Pour oil into a 13x9x2 inch pan; tilt pan to cover bottom.
3. Put cake mix, eggs and water into pan.
4. Stir with a fork or spoon until blended (about 2 minutes).
5. Scrape sides and spread batter evenly in pan.
6. Spoon pie filling onto batter; use a fork to fold into batter just enough to create a marbled effect.
7. Bake at 350° for 40-50 minutes, until a toothpick inserted near center comes out clean.
8. Cooled cake may be sprinkled with powdered sugar or cinnamon-sugar for a coffee cake.
9. Cut and serve directly from pan.
10. Store cake loosely covered.
11. May wish to try cherry, apple, lemon, pineapple or pumpkin fillings.

Fruit Cake

Debra Pollack

INGREDIENTS

- 2 c. flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 4-6 eggs
- 1 c. sugar
- 1 1/2 lb. pitted dates, chopped
- 1 lb. candied pineapple
- 1 lb. candied cherries
- 2 lb. pecan halves

INSTRUCTIONS

1. Combine flour, baking powder, salt, eggs and sugar into a batter.
2. Gently stir in remaining ingredients, adding pecans last.
3. (There will only be batter enough to just coat fruit and nuts.)
4. Firmly pack mixture into greased and lined pans; bake 1 1/4 to 1 1/2 hours at 275° F.
5. (For moisture, place a pan of water in oven during baking.)
6. Wrap loosely and keep in a cool place or freeze.
7. Note: Fruit cake may be sprinkled with brandy before wrapping.

Dark Fruitcake

Mrs. Art Krueger

INGREDIENTS

Mix together:

- 3 c. applesauce
- 1 c. margarine
- 2 c. sugar

Add:

- 4 1/2 c. flour
- 4 tsp. baking powder
- 1 1/2 tsp. allspice
- 2 1/2 tsp. cinnamon
- 1 tsp. nutmeg
- 1 tsp. salt
- 1/2 tsp. cloves
- 1 c. walnuts
- 1 lb. raisins
- 1 lb. dates
- 1 lb. mixed fruit

INSTRUCTIONS

1. Cook above until all is dissolved.
2. Let stand overnight.
3. Mix dry ingredients together and add to the applesauce, margarine and sugar that has been left to stand overnight.
4. Dredge the raisins, dates and fruit in flour and fold into other ingredients until all fruit is coated.
5. Put into greased pans that have been lined with wax paper.
6. Fill pans about 3/4 full.
7. This will make three 7 3/4 x 3 5/8 x 2 1/4 inch pans and three 4 1/2 x 7 1/2 x 2 1/4 inch pans full, or use any size pan you would like.
8. Bake in a 250° oven for 2 1/2 hours or until toothpick inserted in center comes out clean and cake pulls away from side of pan.
9. Cool on rack 15 minutes and remove from pans.

Dark Fruitcake

Edna Tuma

INGREDIENTS

- 1 c. butter or margarine
- 2 c. brown sugar
- 6 eggs
- 1 lb. mixed candied fruit
- 1 lb. raisins
- 1 lb. dates, cut up
- 1 lb. nuts
- 3 1/2 c. cake flour or 3 c. pastry flour
- 1/2 c. strawberry jelly
- 1/2 c. strawberry jam
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. mace (optional)
- 1/2 tsp. nutmeg
- 1/2 tsp. allspice
- 1/4 tsp. cloves
- 1/2 c. wine

INSTRUCTIONS

1. Combine fruit, raisins, dates and nuts; mix with 1 cup of the flour.
2. Set aside.
3. Cream shortening and sugar until light; add eggs, one at a time, beating well after each.
4. Add jelly and jam.
5. Sift together remaining flour, baking powder, salt and spices and add to creamed mixture, alternately with wine.
6. Fold in mixed fruit, raisins, dates and nuts; mix well till all fruit is coated.
7. Grease 4 bread pans and line with brown paper that has also been greased.
8. Fill pans about 3/4 full.
9. Bake at 250° for 2 hours and at 300° to 350° for another hour.
10. Test cake by inserting a toothpick in center and if toothpick comes out clean, cake is done.
11. I always put a pan of hot water in the oven when I bake them; seems to make them more moist.

White Fruit Cake

Toni Chapman

INGREDIENTS

- 1 lb. mixed nuts
- 1 lb. Brazil nuts
- 1 lb. long dates
- 1 (8 oz.) jar cherries
- 1 1/2 c. white sugar
- 1 1/2 c. flour
- 1 tsp. baking powder
- 4 eggs
- Dash of salt
- 2 Tbsp. butter

INSTRUCTIONS

1. Mix dry ingredients and then add nuts and half the cherries; mix well.
2. Add beaten eggs and butter and the remaining cherries with juice.
3. Bake 1 hour at 325°.

Apple Cake

Connie Worshek

INGREDIENTS

- 1 yellow cake mix
- 1 large pkg. butterscotch instant pudding
- 1 1/2 c. water
- 2 eggs
- 4 c. chopped and peeled apples

Topping:

- 4 Tbsp. butter
- 2 tsp. cinnamon
- 2/3 c. nuts
- 6 oz. butterscotch chips

INSTRUCTIONS

1. Mix and add 4 cups chopped and peeled apples.
2. Pour into 9x13 inch cake pan.
3. Mix topping.
4. Sprinkle topping over batter and bake 45 minutes at 350°.
5. Top with Cool Whip.

Applesauce Cake

Phyllis Frost

INGREDIENTS

- 1 c. sugar
- 1/2 c. shortening
- 1 egg
- Raisins (optional)
- 1 1/2 c. applesauce
- 2 c. flour
- 2 tsp. soda
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/4 tsp. cloves
- 1/4 tsp. allspice

INSTRUCTIONS

1. Mix and bake in a 9 inch square pan for 30 to 40 minutes at 350°.
2. Grease and flour pan.

Banana Cake

Edna Tuma

INGREDIENTS

- 1 1/4 c. flour
- 2/3 c. white sugar
- 1/4 c. cornstarch
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 c. mashed ripe bananas (mash until smooth and creamy)
- 1/3 c. oil
- 1 egg, slightly beaten
- 1 Tbsp. vinegar
- 1 tsp. vanilla

Lemon Frosting:

- 1/3 c. butter or margarine, softened
- 1 1/2 c. powdered sugar
- 1 Tbsp. lemon juice (you can use the reconstituted lemon juice)

INSTRUCTIONS

1. In 8 or 9 inch square pan with fork mix well flour, sugar, cornstarch, baking soda and salt.
2. Add remaining ingredients.
3. With fork mix until thoroughly blended.
4. Bake in preheated 350° oven 30 to 35 minutes or until pick inserted in center comes out clean and cake pulls away from sides of pan.
5. Cool in pan on rack.
6. When cool, spread with Lemon Frosting.
7. With fork mix butter or margarine and sugar until thoroughly blended.
8. Add lemon juice; beat until smooth and of spreading consistency.

Bacardi Rum Cake

Glenda Severson

INGREDIENTS

- 1 yellow regular cake mix
- 1 (3 3/4 oz.) pkg. vanilla instant pudding
- 1 c. chopped nuts
- 4 eggs
- 1/2 c. cold water
- 1/2 c. Wesson oil
- 1/2 c. dark rum

Glaze:

- 1/4 lb. butter
- 1/4 c. water
- 1 c. granulated sugar
- 1/2 c. rum

INSTRUCTIONS

1. Preheat oven to 325°.
2. Mix all ingredients together.
3. Pour batter into oiled Bundt cake pan or tube pan.
4. Bake 1 hour.
5. Invert until cool and place on serving plate.
6. Boil 5 minutes butter, water and sugar; add rum.
7. Pour over cake.
8. If using cake mix with pudding, omit pudding; use 3 eggs and 1/3 cup oil.

Carrot Cake

Joanne Bartsh

INGREDIENTS

- 2 c. flour
- 2 c. sugar
- 2 tsp. cinnamon
- 2 tsp. soda
- 7 oz. shredded coconut
- 2 c. shredded carrots
- 1 c. chopped nuts

Mix and add:

- 3 eggs
- 7 oz. crushed pineapple with juice
- 1 1/2 c. oil
- 2 tsp. vanilla

Frosting:

- 6 oz. cream cheese, softened
- 1/4 lb. butter or margarine
- 1 lb. powdered sugar
- 2 tsp. vanilla

INSTRUCTIONS

1. Mix and add the eggs, pineapple with juice, oil and vanilla.
2. Mix well; pour into greased pan.
3. Bake 35-45 minutes or until toothpick comes out clean.
4. Cream together cheese, butter and vanilla; slowly add powdered sugar and beat well.
5. Makes plenty.

Carrot Cake

Mem Stofferahn

INGREDIENTS

- 1 1/2 c. cooking oil
- 2 c. sugar
- 3 eggs
- 2 1/2 c. flour
- 2 tsp. cinnamon
- 2 tsp. soda
- 2 tsp. vanilla
- 1 tsp. salt
- 2 c. grated carrots
- 2 c. coconut
- 1 c. chopped nuts
- 1 c. crushed pineapple

INSTRUCTIONS

1. Combine in order given with wooden spoon.
2. Put in greased and floured 9x13 inch pan and bake at 350° for 50-60 minutes.
3. Frost with cream cheese frosting.

Chocolate Crazy Cake (Eggless)

Joy Bartle

INGREDIENTS

- 3 c. flour
- 2 tsp. baking soda
- 1/2 tsp. salt (optional)
- 1/3 c. cocoa
- 2 c. white sugar
- 2 Tbsp. vinegar
- 3/4 c. salad oil
- 2 tsp. vanilla
- 2 c. cold water

Frosting:

- 1 1/3 c. granulated sugar
- 6 Tbsp. milk
- 7 Tbsp. margarine
- 1/2 c. chocolate chips

INSTRUCTIONS

1. Blend all of the dry ingredients in a 9x13 inch pan.
2. After mixing well, make 3 wells.
3. In one put the vinegar; in the second put the oil, and in the last put the vanilla.
4. Pour the 2 cups cold water over all and mix well.
5. Bake at 350° for 35-40 minutes.
6. For frosting, boil sugar, milk; add margarine for 1 minute.
7. Remove from heat and add the chocolate chips.
8. Beat until smooth and thickens to spreading consistency.

Chocolate Sheet Cake

Rachel Meske

INGREDIENTS

- 2 c. sugar
- 2 c. flour
- 1/2 tsp. salt
- 1 stick margarine
- 1/2 c. Crisco oil
- 1/4 c. cocoa
- 1 c. boiling water
- 2 beaten eggs
- 1/2 c. buttermilk
- 1 tsp. soda
- 1 tsp. vanilla
- 1 stick margarine
- 1/4 c. cocoa
- 4-6 Tbsp. milk
- 3 c. powdered sugar
- 1 tsp. vanilla

INSTRUCTIONS

1. Mix in bowl 2 cups sugar, flour and salt.
2. In saucepan add margarine, oil and cocoa.
3. Bring to a boil, then add boiling water.
4. Add this to dry ingredients in bowl.
5. Add eggs, buttermilk, soda (mix with buttermilk) and vanilla.
6. Mix well.
7. Pour into greased and floured cookie sheet; bake 20 minutes at 350°.
8. Before cake is done, mix in same saucepan.
9. Frosting: Bring margarine, cocoa and milk to boil.
10. Add box powdered sugar and vanilla; beat.
11. Add 1 cup of nuts (desired).
12. Spread on hot cake.

Cranberry Christmas Cake

Lorraine Marmorine

INGREDIENTS

- 3 Tbsp. butter
- 1 c. sugar
- 2 c. flour
- 1 c. milk
- 3 tsp. baking powder
- 1/4 tsp. salt
- 2-3 c. cranberries

Butter Sauce:

- 1 c. sugar
- 1/2 c. butter
- 1 Tbsp. vinegar
- 1 Tbsp. flour
- 1/2 c. cream
- 1 tsp. vanilla

INSTRUCTIONS

1. Beat together all ingredients except cranberries.
2. Fold in berries.
3. Spread batter evenly in greased 8 or 9 inch square pan.
4. Bake 35 to 40 minutes in moderate oven (350°).
5. Serve warm with Butter Sauce.
6. Makes 8 to 12 servings.
7. Mix flour and sugar.
8. Place all ingredients except vanilla in a saucepan.
9. Heat, beating well over high heat, until hot and bubbly.
10. Add vanilla and serve warm over Cranberry Christmas Cake.

Creme de Menthe Cake

Rachel Meske

INGREDIENTS

- 1 box Betty Crocker super moist sour cream white cake mix
- Creme de menthe syrup for ice cream (1/2 c. cake - 1/4 c. Cool Whip)
- 1 jar Kraft fudge ice cream topping
- 1 medium size (12 oz.) Cool Whip

INSTRUCTIONS

1. Mix cake as directed using egg whites instead of whole eggs.
2. Add creme de menthe to cake batter (1/2 cup).
3. Mix well.
4. Bake according to directions in 9x13 inch pan.
5. When done, cool.
6. Spread with fudge topping (room temperature for easier spreading).
7. Add 1/4 cup creme de menthe syrup to Cool Whip and spread over fudge "layer".
8. Nuts may be sprinkled on top if desired.
9. Keep refrigerated.

Creme de Menthe Cake and Frosting

Diane Genelin

INGREDIENTS

- 1 yellow cake mix
- 1 pistachio pudding mix
- 4 Tbsp. green creme de menthe and enough water to make 1 c.
- Few drops of green food coloring
- 1 c. oil
- 4 eggs
- 1 small can Hershey's syrup

Frosting:

- 6 Tbsp. margarine
- 6 Tbsp. milk
- 1 1/2 c. sugar
- 1/2 c. chocolate chips

INSTRUCTIONS

1. Mix all ingredients except syrup together; mix well.
2. Place 2/3 green batter in well greased and floured Bundt pan.
3. To the remaining batter add syrup.
4. Mix well and pour over green batter.
5. Marble through with a knife.
6. Bake at 350° for 1 hour.
7. Cool and turn out.
8. Boil margarine, milk and sugar 1 minute, stirring constantly.
9. Remove from heat and add 1/2 cup chips.
10. Drizzle frosting over top of cake.
11. Let set 24 hours before serving.
12. Serve with Cool Whip or creme de menthe ice cream.

Crunchy Apricot Cake

Hilda Johnson

INGREDIENTS

- 1 can apricot pie filling
- 1 (9 oz.) pkg. white/yellow cake mix
- 1 egg
- 1/2 c. water (scant)
- 1/2 c. flaked coconut
- 1/2 c. chopped pecans/walnuts
- 1/4 c. melted butter/margarine
- Whipped cream/Cool Whip

INSTRUCTIONS

1. Grease pan slightly, then put pie filling on 9x13 inch pan.
2. Combine cake mix, water, eggs (beaten) and pour over pie filling.
3. Sprinkle coconut and nuts over cake mixture and drizzle melted butter over top.
4. Bake at 350° for 35-40 minutes.
5. Very good served warm with dab of whipped cream or Cool Whip.

Dump Cake

Theda Frost

INGREDIENTS

- 1 can cherry pie filling
- 1 (16 oz.) can crushed pineapple
- Nuts or coconut, if desired
- 1 pkg. yellow or white cake mix
- 1 c. (2 sticks) margarine or butter

INSTRUCTIONS

1. Mix the pie filling and pineapple in a 9x13 inch cake pan.
2. Sprinkle cake mix over fruit and dribble melted margarine over it.
3. Nuts or coconut make a crunchy topping.
4. Bake at 350° for 40 to 50 minutes.
5. Top with whipped cream or ice cream.

3-Layered Chocolate Cake

Joy Bartle

INGREDIENTS

- 1 (8 oz.) bar semi-sweet chocolate
- 1/2 c. boiling water
- 1 c. butter or margarine
- 2 c. sugar
- 4 egg yolks, unbeaten
- 1 tsp. vanilla
- 1/2 tsp. salt
- 1 tsp. soda
- 2 1/4 c. sifted all-purpose flour
- 1 c. buttermilk
- 4 egg whites

Chocolate Pudding Frosting:

- 1 (4 oz.) pkg. dark chocolate fudge pudding mix
- 1 1/4 c. milk
- 1/2 c. butter or margarine
- 1/2 c. shortening
- 1 tsp. vanilla
- 1/4 tsp. salt
- 1 c. powdered sugar

INSTRUCTIONS

1. Melt chocolate in the boiling water; cool.
2. Cream butter and sugar until light and fluffy.
3. Add egg yolks, 1 at a time, beating after each addition.
4. Add chocolate and vanilla.
5. Sift together salt, soda and flour; add alternately with buttermilk to chocolate mixture, beating well after each addition.
6. Then beat until batter is smooth.
7. Beat egg whites until very stiff peaks form.
8. Fold into batter.
9. Pour into three 8 or 9 inch layer pans, lined on bottom with paper.
10. Bake in moderate oven (350°) for 30 minutes or until toothpick, when inserted into center of cake, comes out clean.
11. Cool and frost with following frosting.
12. Cook pudding according to package directions, using 1 1/4 cups milk.
13. Cover surface of pudding with plastic wrap and cool to room temperature.
14. Cream together butter, shortening and sugar until light and fluffy; stir in vanilla and salt.
15. Gradually beat in chocolate pudding.
16. Makes enough to frost generously the tops and sides of three 9 inch layers.

s.

Fast Fixin' Chocolate Chip Cake

Edrie Barton

INGREDIENTS

- 1 pkg. devils food cake mix
- 1/4 c. oil
- 2 eggs
- 1 1/2 c. water
- 1 pkg. chocolate instant pudding
- 1 c. chocolate chips (6 oz.)

INSTRUCTIONS

1. Preheat oven to 350°.
2. Pour oil in 13x9 inch pan to cover bottom.
3. Add remaining ingredients; stir until blended.
4. Spread batter evenly; bake 35-45 minutes.
5. Cooled cake may be sprinkled with powdered sugar.
6. Use knife to loosen from sides.
7. Store leftover cake loosely covered.

Four-Layer Cake

Elaine Harkins

INGREDIENTS

- 1 (18 1/2 oz.) pkg. yellow cake mix
- 1/2 c. oil
- 1 (11 oz.) can mandarin oranges, juice and fruit
- 4 eggs

Frosting:

- 1 (12 oz.) Cool Whip
- 1 pkg. instant vanilla pudding
- 1 (20 oz.) can crushed pineapple (drain and reserve the juice)

INSTRUCTIONS

1. Beat together the cake mix, mandarin oranges, eggs and oil.
2. Pour into 2 greased layer pans and bake in a 350° oven for 25-30 minutes.
3. Cool completely; cut each layer, making four layers.
4. For frosting: Stir the pudding into the pineapple juice.
5. Don't add any other liquid.
6. Fold mixture into Cool Whip and add the pineapple.
7. Frost between each layer and top.
8. Keep refrigerated.
9. Also freezes well.

French Chocolate Cake

Lorine Gulstad

(A delicate chocolate flavor)

INGREDIENTS

Combine:

- 1 c. cocoa mix
- 3/4 c. boiling water

Cream:

- 1/2 c. butter
- 2 c. sugar

Stir in:

- 1 tsp. vanilla
- 1/2 tsp. soda mixed with 1/2 c. sour cream

Sift 4 times together:

- 2 c. pastry flour
- 1/8 tsp. salt

INSTRUCTIONS

1. Combine the cocoa mix and boiling water.
2. Cream the butter and sugar.
3. Stir in the vanilla and the soda mixed with sour cream.
4. Sift the pastry flour and salt together 4 times.
5. Add the flour and cocoa mix alternately to butter and sugar mixture.
6. This makes 2 layers or one 9x13 inch loaf cake.
7. Bake at 350° for 35 minutes.

Fresh Apple Cake

Karen Nordsiden

INGREDIENTS

- 4 cups apples
- 1 3/4 cups sugar
- 2 eggs
- 3/4 cup cooking oil
- 1 teaspoon vanilla
- 2 cups plus 1 tablespoon flour
- 1 1/2 teaspoons soda
- 3/4 teaspoon salt
- 1 teaspoon cinnamon
- 3/4 cup nuts, if desired

Topping:

- 1/2 c. butter
- 1/2 c. sugar
- 1/2 c. brown sugar
- 1 Tbsp. flour
- 1 tsp. vanilla
- 1/4 c. cream

INSTRUCTIONS

1. Peel and slice 4 cups of apples.
2. Put in large bowl and sprinkle 1 3/4 cups sugar over the apples.
3. Let stand 1 hour or more until it makes its own juice.
4. Stir often.
5. Beat 2 eggs; add 3/4 cup cooking oil and 1 teaspoon vanilla.
6. Pour over apples.
7. Mix 2 cups plus 1 tablespoon flour, 1 1/2 teaspoons soda, 3/4 teaspoon salt and 1 teaspoon cinnamon.
8. Mix together and add to the other mixture.
9. Add 3/4 cup nuts, if desired, and bake at 350° for 45-55 minutes.
10. Mix flour with sugar; add remaining ingredients except vanilla and boil slowly for a short time, stirring constantly.
11. Remove from heat and add vanilla.
12. Serve cake with ice cream, or whipped cream and add topping.
13. Or use half the topping recipe and put directly on the cake as a glaze.

Graham Streusel Cake

Margo Sprengeler, Glenda Severson

INGREDIENTS

- 1 pkg. yellow or white pudding cake mix
- 2 c. graham cracker crumbs
- 3/4 c. brown sugar
- 1 1/4 tsp. cinnamon
- 3/4 c. melted margarine
- 1 c. water
- 1/3 c. oil
- 3 eggs

INSTRUCTIONS

1. Grease 13x9x2 inch pan.
2. Combine graham crackers, nuts, brown sugar, cinnamon and melted margarine.
3. Beat cake mix, water, oil and 2 eggs 2 minutes.
4. Pour 2 1/2 cups of batter into pan.
5. Sprinkle 2 cups of crumb mixture over top.
6. Pour remaining batter over topping, then sprinkle remaining crumbs on top.
7. Bake until cake springs back to the touch, about 45-50 minutes at 350°.
8. Cool.
9. Drizzle with powdered sugar glaze mixture.

Heath Bar Cake

Betty Kaliebe

INGREDIENTS

- 2 c. brown sugar
- 2 c. flour
- 1/2 c. oleo
- 1 tsp. soda
- 1/2 tsp. salt
- 1 egg, beaten
- 1 c. milk
- 1 tsp. vanilla
- 1/2 c. chopped pecans
- 6 Heath bars, chopped

INSTRUCTIONS

1. Crumble, mix and save 1 cup for topping.
2. Add soda, milk, salt, egg and vanilla to first 3 ingredients.
3. Mix.
4. Put in greased 9x13 inch pan; add nuts and chopped Heath bars to the 1 cup crumbs.
5. Sprinkle over top.
6. Bake at 350° for 35 minutes.

Lazy Daisy Oatmeal Cake

Mrs. Henry Johnson

INGREDIENTS

- 1 1/4 c. boiling water
- 1 c. Quaker's or Mother's oats
- 1/2 c. butter or margarine, softened
- 1 c. granulated sugar
- 1 c. firmly packed brown sugar
- 1 tsp. vanilla
- 2 eggs
- 1 1/2 c. sifted all-purpose flour
- 1 tsp. soda
- 1/2 tsp. salt
- 3/4 tsp. cinnamon
- 1/4 tsp. nutmeg

Lazy Daisy Frosting:

- 1/4 c. butter or margarine, melted
- 1/2 c. firmly packed brown sugar
- 3 Tbsp. half & half
- 1/3 c. chopped nutmeats
- 3/4 c. shredded or flaked coconut

INSTRUCTIONS

1. For cake: Pour boiling water over oats; cover and let stand 20 minutes.
2. Beat butter or margarine until creamy; gradually add sugars and beat until fluffy.
3. Blend in vanilla and eggs.
4. Add to oats mixture; mix well.
5. Sift together flour, soda, salt, cinnamon and nutmeg; add to creamed mixture.
6. Mix well.
7. Pour batter into well greased and floured 9 inch square pan.
8. Bake in preheated moderate oven (350°) for 50 to 55 minutes.
9. Do not remove cake from pan. (I use a 9x13 inch pan and works well.)
10. Combine all ingredients; spread evenly over cake.
11. Broil until frosting becomes bubbly.
12. Cake may be served warm or cold.

Lemon Cake

Sandy Gregersen

INGREDIENTS

- 4 eggs
- 1 yellow or lemon cake mix
- 1 Wilderness lemon pie mix

INSTRUCTIONS

1. Place cake mix and pie mix in bowl and add 1 egg at a time, mixing well with each addition.
2. Bake in a jelly roll pan at 350° for 20-25 minutes.
3. Cool and frost.
4. Keeps well in refrigerator and frozen.

Lemon-Lime Cake

Theda Frost

INGREDIENTS

- 1 pkg. lemon cake mix
- 1 regular size pkg. lime jello
- 4 eggs
- 3/4 c. oil
- 3/4 c. water

Frosting:

- 2 c. powdered sugar
- Grated rind and juice of 2 lemons

INSTRUCTIONS

1. Mix cake mix and jello together (dry jello).
2. Beat eggs until foamy; add oil and water.
3. Pour into cake mix and jello mixture; beat well.
4. Grease and flour 9x13 inch pan; bake 50 to 60 minutes at 350°.
5. Take out of oven; let stand 5 minutes.
6. Take a two-tined fork and prick all over.
7. Pour the frosting over cake and let cool.

Lemon Jello Cake

Alice Vanderlouw

INGREDIENTS

- 1 pkg. yellow cake mix without pudding
- 1 small box lemon jello
- 3/4 c. apricot nectar
- 3/4 c. Wesson or Mazola oil
- 4 eggs
- 1 tsp. vanilla
- 1 tsp. lemon extract

INSTRUCTIONS

1. Mix all the above ingredients; add 1 egg at a time.
2. Grease Bundt cake pan well; flour pan.
3. Bake 1 hour at 325°.
4. Glaze with powdered sugar and fresh lemon juice to the consistency of very heavy cream.
5. Unmold cake and drizzle glaze over warm cake.

Oatmeal Cake

Phyllis Frost

INGREDIENTS

- 1 c. oatmeal
- 1 1/2 c. hot water
- 1/2 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 1 tsp. vanilla
- 2 eggs
- 1 1/2 c. flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. cinnamon

INSTRUCTIONS

1. Soak oatmeal in hot water; cool 20 minutes.
2. Mix shortening, sugars, vanilla and eggs.
3. Add flour, soda, salt and cinnamon.
4. Bake in a 9x13 inch pan at 350° for 30 minutes.

Orange Cake

Theda Frost

INGREDIENTS

- 1 c. sugar
- 1/3 c. butter
- 1 egg
- 1 c. milk
- 1 tsp. vanilla
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 c. raisins
- 2 c. flour
- Orange peel, ground
- 1 orange
- 2/3 cup sugar

INSTRUCTIONS

1. Mix and bake in a 350° oven for about 30 minutes.
2. Squeeze 1 orange.
3. Pour over 2/3 cup sugar.
4. Pour this mixture over the cake (which has been poked with a fork) when you remove it from the oven.

Orange-Pineapple Cake

Ethal Johnson

INGREDIENTS

- 1 box Duncan Hines Deluxe II yellow cake
- 1 (12 oz.) can mandarin oranges with juice
- 1/2 c. oil
- 4 eggs (beat in)
- 1 (20 oz.) can unsweetened crushed pineapple
- 1 (8 oz.) Cool Whip
- 1 (3 oz.) pkg. instant vanilla pudding

INSTRUCTIONS

1. Beat first 4 ingredients until oranges are broken up; bake for 30 minutes at 350°.
2. Frosting: Mix last 3 ingredients together and frost cake.
3. Use 13x9 inch pan for cake.

Orange-Raisin Cake

Marian Alinder

INGREDIENTS

- 1 c. raisins
- 1 medium orange
- 1 c. sugar
- 1/2 c. butter or margarine, softened
- 2 eggs
- 2 c. all-purpose flour
- 1 tsp. soda
- 1/4 tsp. salt
- 1 c. buttermilk

Icing:

- 1 (3 oz.) pkg. cream cheese, softened
- 2 c. powdered sugar
- 2 tsp. grated orange rind
- 1 Tbsp. orange juice

INSTRUCTIONS

1. Heat oven to 350°.
2. Grease and flour 13x9x2 inch pan.
3. Grind raisins and orange; set aside.
4. In large mixer bowl cream butter and sugar until fluffy.
5. Beat in eggs.
6. Combine flour, soda and salt; add alternately to butter mixture with buttermilk.
7. Fold in raisins and orange; pour into pan; bake 25 to 30 minutes or until wooden pick inserted in center comes out clean.
8. Frost with icing.
9. Combine; beat until smooth.

Orange Spice Cake

Lorine Gulstad

INGREDIENTS

- 1 c. raisins, ground up
- 1/2 c. nuts, ground up
- Rind of 1 orange, grated
- Juice of 1 orange
- 1/2 c. shortening
- 1 c. sugar
- 2 eggs, beaten
- 1 c. real sour milk
- 2 c. flour
- 1 tsp. soda
- 1/2 tsp. nutmeg
- 1/4 tsp. cinnamon

Brown Sugar Frosting:

- 3/4 c. brown sugar
- 6 Tbsp. cream
- 4 Tbsp. butter
- 1 3/4 c. powdered sugar, sifted
- 1 tsp. vanilla

INSTRUCTIONS

1. Combine raisins and nuts, orange rind and orange juice and let set.
2. Cream shortening and sugar; beat in eggs.
3. Add raisin and nut mixture and beat well.
4. Add in remaining ingredients; bake at 350° for 30-35 minutes.
5. This cake goes well with the Brown Sugar Frosting.
6. Combine brown sugar, cream and butter; boil hard for 1 minute.
7. Beat in vanilla and pour over powdered sugar.
8. Beat until frosting is the right consistency and frost cooled cake.

Overnight Cake

Betty Severson

INGREDIENTS

- 2 c. cake flour
- 1 3/4 c. sugar
- 1 c. hot water
- 5 egg whites
- 1 tsp. cream of tartar
- 2 tsp. baking powder
- 1 tsp. salt
- 1 tsp. vanilla

Frosting:

- 5 egg yolks
- 1 c. cream
- 1 c. sugar

INSTRUCTIONS

1. Combine cake flour, sugar and hot water and let stand overnight.
2. Beat egg whites and cream of tartar till stiff.
3. Add remaining ingredients and fold into overnight mixture.
4. Bake in slow oven in an ungreased pan.
5. Cook till thick and add coconut and nuts; spread on cooled cake.

Popcorn Cake

Margo Sprengeler, Karen Karels

INGREDIENTS

- 1/2 c. oil
- 1 bag marshmallows
- 1/2 c. margarine
- 3 qt. popped corn
- 1 bag spiced gumdrops
- 1 can mixed cocktail nuts

INSTRUCTIONS

1. Melt together over low heat oil, marshmallows and margarine.
2. Combine popcorn, gumdrops, nuts with marshmallow mixture and press into greased Bundt pan.
3. This also makes good popcorn balls.
4. Cool 3-4 hours before unmolding.
5. Slice like a cake with a serrated knife.

Poverty Cake

Mrs. Charles Schleeve

INGREDIENTS

- 1/2 c. molasses
- 1/2 c. sugar
- 1 egg
- 2 Tbsp. melted butter
- 1 tsp. soda
- 1/2 c. cold water
- 1 1/2 c. sifted flour
- 1/2 tsp. cinnamon
- 1/2 tsp. ginger

INSTRUCTIONS

1. Beat molasses, sugar, egg and butter well.
2. Add soda (dissolved in water), flour, cinnamon and ginger.
3. Bake in greased and floured shallow pan.
4. Bake at 350° for 30-40 minutes.
5. Good in spite of name!

Rhubarb Cake

Lorine Gulstad

INGREDIENTS

- 1 c. brown sugar
- 1 c. white sugar
- 1/4 c. butter or Crisco
- 1 egg, beaten
- Pinch of salt
- 1 tsp. soda
- 1 c. sour milk
- 2 c. flour
- 1 tsp. vanilla
- 1 1/2 c. rhubarb

INSTRUCTIONS

1. Cream sugar, butter and egg; beat in remaining ingredients and pour into a 9x13 inch prepared pan.
2. Bake 30-35 minutes at 350°.
3. Serve plain or with whipped cream.

Rhubarb Cake

Marian McConnell

INGREDIENTS

- 2 eggs
- 1 1/2 c. sugar
- 1/2 c. shortening
- 2 c. flour
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1/4 tsp. cloves
- 1/2 tsp. salt
- 1 tsp. soda
- 1/3 c. milk plus 1 Tbsp.
- 2 c. rhubarb

Topping:

- 1/2 c. brown sugar
- 1/4 c. nuts
- 1 Tbsp. cinnamon
- Orange juice to moisten sugar

INSTRUCTIONS

1. Cream together eggs, sugar and shortening; add dry ingredients with the milk.
2. Add rhubarb last.
3. Bake 40 minutes at 375° in a 7x11 inch pan.
4. Topping: Spread over baked cake.

Rhubarb Cake

Lucy Paulsen

INGREDIENTS

- 1 c. brown sugar
- 1/2 c. shortening
- 1/2 c. white sugar
- 1 egg
- 1 c. sour milk or buttermilk
- 2 c. flour
- 1 tsp. soda
- Dash of salt
- 1 1/2 c. rhubarb, cut up

Topping:

- 1/2 c. brown sugar
- 1 tsp. cinnamon
- 1/2 c. chopped nuts (optional)

INSTRUCTIONS

1. Mix sugars and shortening; add egg and mix, then add sour milk alternately with flour, soda and salt which you sift into batter.
2. Fold in rhubarb.
3. Pour batter into 9x13 inch greased and floured cake pan.
4. Top it with brown sugar, cinnamon and chopped nuts.
5. Bake at 350° for 35-40 minutes.

Rhubarb Pudding Cake

Brenda Paulsen

INGREDIENTS

- 1/2 c. shortening
- 1 egg
- 1 c. sugar
- 1/2 tsp. salt
- 2 tsp. baking powder
- 1 c. flour
- 1/2 c. milk
- 3 c. raw rhubarb, cut in small pieces
- 1 c. boiling water
- 1 c. sugar

INSTRUCTIONS

1. Mix all ingredients except rhubarb, water and 1 cup sugar.
2. Pour thin batter into greased and floured 9x13 inch pan.
3. Sprinkle rhubarb pieces over this, then 1 cup sugar.
4. Pour boiling water over top; bake at 350° for 30-35 minutes.
5. Sprinkle top with cinnamon before baking.
6. May serve with whipped cream or ice cream.
7. Cut in pieces.

Rhubarb Snacking Cake

Ginny Kruse

INGREDIENTS

- 1 1/2 c. sugar
- 1/2 c. shortening
- 2 eggs
- 1/3 cup milk

Mix together:

- 2 c. flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1/4 tsp. salt
- 1/4 tsp. allspice
- 2 cups rhubarb, cut in small pieces

INSTRUCTIONS

1. Cream together.
2. Add 2 eggs, then add 1/3 cup milk.
3. Mix together.
4. Then add to wet ingredients; fold in 2 cups rhubarb, cut in small pieces.
5. Spread in a greased 9x13 inch pan; batter will be thick.
6. Top with sugar, cinnamon and nuts; bake at 350° for 35 minutes.

Sheath Cake

Arvilla Leidholm

INGREDIENTS

- 2 c. flour
- 2 c. sugar
- 1 stick oleo
- 1/2 c. Crisco
- 4 Tbsp. cocoa
- 1/2 c. buttermilk
- 2 eggs
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. vanilla

Icing:

- 1 stick oleo
- 6 Tbsp. milk
- 4 Tbsp. cocoa
- 1 box powdered sugar (4 3/4 c.)
- 1 tsp. vanilla
- 1 c. nuts

INSTRUCTIONS

1. Sift together in large mixing bowl flour and sugar.
2. Put in saucepan oleo, Crisco, cocoa and water.
3. Bring this to a rapid boil and pour over flour and sugar mixture; stir well.
4. Add buttermilk, eggs, slightly beaten, soda, cinnamon and vanilla.
5. Mix well and pour into a greased 16x11 inch pan; bake 20 minutes at 400° or until done.
6. Ice immediately.
7. In saucepan mix oleo, milk and cocoa.
8. Bring to a boil and remove from heat and add powdered sugar, vanilla and nuts.
9. Beat and spread while hot.

Shirlee's Date Cake

Virginia Johnson

INGREDIENTS

- 1 1/2 c. chopped dates
- 1 c. boiling water
- 1 tsp. soda
- 1 egg
- 1/2 c. Wesson oil
- 1/2 tsp. salt
- 1 c. sugar
- 1 1/2 c. flour
- 1 tsp. vanilla

Frosting:

- 1 square chocolate
- 1/2 square butter

INSTRUCTIONS

1. Mix dates, boiling water and soda together and let cool.
2. Beat 1 egg; add 1/2 cup Wesson oil slowly.
3. Add date mix.
4. Bake in 350° oven 30 minutes in shallow pan.
5. Melt together; add cold coffee, vanilla, powdered sugar, all enough to make good frosting.

Spice Cake

Edna Tuma

INGREDIENTS

- 1 1/4 c. flour
- 1 c. packed brown sugar
- 1/4 c. cornstarch
- 1 tsp. baking soda
- 1 tsp. allspice
- 1 tsp. cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. salt
- 1/3 c. oil
- 1 Tbsp. vinegar
- 1 c. water

Caramel Frosting:

- 1/4 c. butter or margarine
- 1/2 c. packed brown sugar
- 2 Tbsp. milk
- 3/4 c. plus 3 Tbsp. powdered sugar

INSTRUCTIONS

1. In 8 or 9 inch square pan, with fork, mix well flour, sugar, cornstarch, baking soda, allspice, cinnamon, cloves and salt.
2. Add oil, vinegar and water; mix briskly with fork until thoroughly blended.
3. Bake in preheated 350° oven for 30 minutes or until pick inserted in center comes out clean.
4. Cool in pan on rack.
5. Spread with Caramel Frosting.
6. In small saucepan melt shortening; add brown sugar.
7. Stir over low heat 2 minutes.
8. Add milk; bring to boil.
9. Remove from heat.
10. Cool.
11. Slowly beat in powdered sugar until smooth and of spreading consistency.

Spicy Rhubarb Cake

Lynn Paulson

INGREDIENTS

- 1/2 c. granulated sugar
- 1 tsp. cinnamon
- 1/2 c. chopped pecans or walnuts
- 2 c. 1/2 inch slices of rhubarb
- 1/2 c. butter or margarine
- 1 1/2 c. brown sugar, packed
- 1 egg
- 1 tsp. vanilla
- 2 c. all-purpose flour
- 1/4 tsp. salt
- 1 tsp. soda
- 1 Tbsp. lemon juice
- 1 c. milk

INSTRUCTIONS

1. In a small bowl mix together sugar and cinnamon.
2. Chop nuts and set aside.
3. Cut rhubarb.
4. Cream butter or margarine and add brown sugar gradually, continuing to beat until well mixed.
5. Add egg and vanilla; beat well.
6. Sift together flour, salt and soda.
7. Stir lemon juice into milk.
8. Add sifted dry ingredients alternately with the milk, beginning and ending with the flour mixture.
9. Beat after each addition.
10. Fold in the rhubarb and spoon batter into a greased and floured 9x13 inch pan.
11. Sprinkle the sugar and cinnamon mixture over the top of batter, then sprinkle on the nuts.
12. Bake in a moderate oven (350°) for 45 to 55 minutes or until toothpick comes out clean.
13. Serve slightly warm or cold.
14. Keeps well.
15. Good with ice cream or whipped cream, too.

Strawberry Cake

Lorraine Marmorine

INGREDIENTS

- 1 white cake mix
- 1 pkg. strawberry jello
- 2 Tbsp. flour
- 1/2 box thawed strawberries (including juice)
- 3/4 c. cooking oil
- 4 eggs
- 1/2 c. water

Frosting:

- 1/2 box thawed strawberries
- 1 box powdered sugar
- 1/2 c. butter
- 1/2 tsp. vanilla

INSTRUCTIONS

1. Mix cake mix, jello, flour, eggs and water; beat 2 minutes.
2. Add strawberries and beat 1 minute; add oil and beat 1 minute.
3. Pour into 9x13 inch cake pan.
4. Bake 35 to 40 minutes at 350°.
5. Beat these ingredients and add the 1/2 box strawberries a little at a time, until the right consistency to spread on the cake.

Sugarless White Cake

Mrs. Henry Johnson

INGREDIENTS

Combine:

- 3 c. sifted cake flour
- 3 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup shortening
- 1 1/2 cups white corn syrup
- 1/2 cup milk
- Whites of 4 eggs
- 3/4 teaspoon vanilla
- 1/2 teaspoon almond extract

Sugarless Icing:

- 1 1/2 cups white corn syrup
- Whites of 2 eggs
- Vanilla or any other desired flavoring to taste
- Chopped nuts or chopped candied fruits, if desired

INSTRUCTIONS

1. Cream 1/2 cup shortening; add 1 1/2 cups white corn syrup and mix until fluffy.
2. Add the dry ingredients alternately with 1/2 cup milk.
3. Beat whites of 4 eggs until stiff but not dry.
4. Fold them into the other mixture.
5. Fold in also 3/4 teaspoon vanilla and 1/2 teaspoon almond extract.
6. Bake in two 9 inch greased layer pans in 350° oven for 30 to 35 minutes.
7. This cake was made during World War II, when sugar was hard to get.
8. Sugarless Icing: Boil 1 1/2 cups white corn syrup until it spins a thread.
9. Beat whites of 2 eggs until stiff but not dry.
10. While beating constantly, add boiled syrup.
11. Add vanilla or any other desired flavoring to taste.
12. Chopped nuts or chopped candied fruits may be added for an extra festive touch.
13. Beat frosting until cool, then spread on cake.

Tropical Carrot Cake

Edna Tuma

INGREDIENTS

- 2 c. all-purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. allspice
- 2 c. grated raw carrots
- 1 (8 1/2 oz.) can crushed pineapple, lightly drained
- 1 c. chopped nuts
- 4 eggs
- 2 c. sugar
- 1 1/4 c. light salad oil
- 1/2 c. flaked coconut

INSTRUCTIONS

1. Sift together all dry ingredients except sugar.
2. Prepare carrots, pineapple and nuts.
3. Grease and flour three 9 inch round cake pans or a 9x13 inch oblong pan.
4. Preheat oven to 350°.
5. Beat eggs lightly and beat in sugar; stir in oil, dry ingredients, carrots and pineapple (you should have 3/4 cup pineapple).
6. Mix well.
7. Stir in walnuts and coconut.
8. Spread evenly in pan; bake 40 to 45 minutes, or until sides shrink slightly and top springs back when touched.
9. Cool layers in pan for 10 minutes, then turn out on wire racks to cool completely.
10. Stack layers and frost with Tropical Butter Frosting.
11. If baked in 9x13 inch pan, frost cake in pan or simply sprinkle with powdered sugar.

Tropical Butter Frosting

Edna Tuma

INGREDIENTS

- 1/4 c. butter or margarine
- 1 lb. powdered sugar, sifted
- 1/4 c. canned crushed pineapple, lightly drained
- 2 Tbsp. sour cream
- 1 tsp. vanilla
- 1/4 tsp. salt
- 2 tsp. coarsely grated fresh orange peel
- 3/4 c. flaked coconut, chopped

INSTRUCTIONS

1. Beat butter or margarine until soft and gradually beat in sugar, pineapple and sour cream alternately until frosting is fluffy and smooth.
2. Blend in vanilla, salt, orange peel and coconut.

Ugly Duckling Cake

Diane Culbert

INGREDIENTS

- 1 pkg. yellow cake mix
- 1 (16 oz.) can fruit cocktail
- 2 1/3 c. flaked coconut
- 2 eggs
- 1/2 c. firmly packed brown sugar
- 1/2 c. butter or margarine
- 1/2 c. granulated sugar
- 1/2 c. evaporated milk

INSTRUCTIONS

1. Combine cake mix, fruit cocktail, undrained, 1 cup coconut and the eggs.
2. Blend, then beat at medium speed for 2 minutes.
3. Pour into greased 9x13 inch pan.
4. Sprinkle with brown sugar; bake at 325° for 45 minutes, or until cake springs back when touched lightly.
5. Bring butter, granulated sugar and milk to a boil in a small saucepan; boil 2 minutes.
6. Remove from heat; stir in remaining coconut.
7. Spoon over hot cake in the pan.
8. Serve warm or cool.

Winter Rhubarb Cake

Lorine Gulstad

INGREDIENTS

- 1 c. cooked rhubarb
- 1 tsp. soda
- 1 egg, beaten
- 1 c. sugar
- 1 c. flour
- Pinch of salt
- Nuts, raisins or dates (optional)

INSTRUCTIONS

1. Put soda into rhubarb (it will fizz up, so use a container larger than 1 cup).
2. Set aside.
3. Mix together dry ingredients and beat into egg and rhubarb.
4. If canned rhubarb is sweetened, use a little less sugar.
5. Serve with whipped cream.

Yellow Angel Food Cake

Edna Tuma

INGREDIENTS

- 10 to 12 egg yolks
- 1/2 c. cold water or juice from 1 orange plus water to make 1/2 c.
- 1 c. sugar
- 1 1/2 c. sifted cake flour
- 1/2 tsp. cream of tartar
- 1 tsp. baking powder
- 1 tsp. lemon extract (omit if using orange juice)

INSTRUCTIONS

1. Combine egg yolks and water; beat for 15 minutes till light and fairly thick.
2. Add sugar gradually, beating well after each addition.
3. Sift flour, cream of tartar and baking powder together twice and fold a little at a time into the egg yolks.
4. Bake in ungreased tube pan at 325° for about 60 minutes.
5. Cool inverted as for angel food.

Zucchini Cake

Glenda Severson

INGREDIENTS

- 3 eggs
- 2 c. sugar
- 1 c. vegetable shortening
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. vanilla
- 1/2 tsp. nutmeg
- 1/8 tsp. cloves
- 3 c. flour
- 2 c. zucchini
- 1 c. walnuts
- 1/4 c. milk

Cream Cheese Glaze:

- 2 c. powdered sugar
- 3 oz. cream cheese
- 1 Tbsp. milk
- 1 tsp. vanilla

INSTRUCTIONS

1. Beat all ingredients 1/2 minute on low except flour, zucchini, walnuts and milk.
2. Beat 1 minute on medium speed.
3. Gradually add flour; stir in zucchini, walnuts and milk.
4. Pour batter into greased and floured Bundt pan; bake 1 hour 10 minutes at 350°.
5. Cool 15 minutes in pan; remove.
6. Cool completely; frost.
7. Beat together and spread on cake.

Icing

Mrs. Henry Johnson

INGREDIENTS

- 1 c. sugar
- 1/2 c. cream
- 1/2 teaspoon vanilla

INSTRUCTIONS

1. Cook until thick; add 1/2 teaspoon vanilla.
2. Remove from stove and beat until creamy.
3. If it becomes too thick, add a little cream.

Mock Chocolate Icing

Mrs. Henry Johnson

INGREDIENTS

- 1 c. sugar, mixed with 2 Tbsp. cocoa
- 1/2 c. cream
- 1/2 teaspoon vanilla

INSTRUCTIONS

1. Mix the above and cook until thick; remove from heat and add 1/2 teaspoon vanilla.
2. Beat until creamy.
3. If it becomes too thick, add a little cream.

Chocolate Frosting

Laurie Swenson

INGREDIENTS

- 1 (6 oz.) pkg. semi-sweet chocolate pieces
- 3 Tbsp. milk
- 1 c. sifted confectioners sugar
- 2 Tbsp. butter

INSTRUCTIONS

1. Combine chocolate, butter and milk in saucepan; stir over low heat until chocolate is melted.
2. Remove from heat; stir in sugar.
3. Beat until smooth, glossy and easy to spread.
4. If not glossy, stir in few drips of hot water.
5. Makes frosting for 13 or 9 inch square cake. (Is good on brownies.)

Easy Frosting

Mrs. Henry Johnson

INGREDIENTS

- 1/2 c. milk
- 2 1/2 Tbsp. flour
- 1/2 cup sugar
- 1/2 cup butter
- 1 teaspoon vanilla

INSTRUCTIONS

1. Cook together until like paste; add 1/2 cup sugar.
2. When mixture is cool, add 1/2 cup of butter and 1 teaspoon vanilla.
3. Beat all together with electric mixer until fluffy.
4. This makes a soft frosting. (Very good.)

Butter Creme Frosting

Ione Frandle

INGREDIENTS

- 1 box powdered sugar
- 1 c. butter
- 2 egg whites
- Pinch of salt
- 1 tsp. vanilla or almond flavoring

INSTRUCTIONS

1. Place all ingredients in a mixer bowl; beat about 5 to 10 minutes, until light and fluffy.
2. For chocolate frosting, add 4 tablespoons cocoa.

Mother's Easy Penuche Frosting

Lorraine Marmorine

INGREDIENTS

- 1/4 c. butter
- 2 Tbsp. milk
- 1/2 c. brown sugar, packed
- 1 c. (or so) sifted confectioners sugar

INSTRUCTIONS

1. Melt butter in saucepan; add brown sugar (slowly).
2. Boil 2 minutes, stirring constantly; stir in milk and bring to boil again.
3. Cool to lukewarm and gradually put in sugar until thick enough to spread.
4. If frosting gets too stiff, add a little hot water.

Special Cake Frosting

Donna Johnson

INGREDIENTS

- 1 c. sugar
- 1/2 tsp. salt
- 5 Tbsp. flour
- 1 c. milk
- 1 c. shortening (at least part butter)
- 1 tsp. vanilla

INSTRUCTIONS

1. Mix sugar, salt and flour in a saucepan; add milk very gradually and cook, stirring constantly, until thick.
2. Remove from heat and cool completely (important) by putting pan in ice water.
3. Cream shortening and vanilla; add cooled paste mixture and beat with mixer until fluffy.
4. Frosts and fills a 9 inch layer cake.

Chocolate Pixies

Carna More

Carna More's cookie recipes were used as the treats for Vacation Bible School.

INGREDIENTS

- 1/4 c. butter
- 4 squares chocolate
- 2 c. sugar
- 4 eggs
- 2 c. sifted flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 c. black walnuts or English walnuts
- Powdered sugar

INSTRUCTIONS

1. Melt the butter and chocolate squares in saucepan over low heat; remove from heat and cool slightly.
2. Add sugar and egg (one at a time and beat 1 minute each) and nuts.
3. Add dry ingredients and mix well.
4. Chill at least 15 minutes.
5. Shape in balls, using at least 1 tablespoon of dough for each.
6. Roll in powdered sugar and place on greased sheet.
7. Bake in slow oven at 300° for 18 to 20 minutes.
8. (I doubled the recipe to make six dozen.)

Coconut Oatmeal Cookies

Carna More

INGREDIENTS

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 c. flour
- 1 tsp. soda
- 1 tsp. baking powder
- 1 1/2 c. 1-minute oatmeal
- 2 c. coconut

INSTRUCTIONS

1. Cream shortening and sugar; add beaten eggs and vanilla.
2. Stir in dry ingredients and mix well; chill at least 15 minutes.
3. Spoon on greased sheet and flatten with a glass dipped in granulated sugar.
4. Bake at 375° for 12 minutes.
5. Makes 7 dozen 3 inch cookies.

Monster Cookies

Carna More

INGREDIENTS

- 12 eggs, beaten
- 1 lb. butter
- 2 lb. brown sugar
- 4 c. white sugar
- 3 lb. peanut butter
- 8 tsp. soda (mixed in small amount of hot water)
- 1 lb. M & M's candies
- 1 lb. chocolate chips
- 18 c. oatmeal

INSTRUCTIONS

1. Cream butter and sugar; add beaten eggs, peanut butter and soda.
2. Add M & M's, chocolate chips and oatmeal; mix well.
3. Chill.
4. Form balls and flatten with glass dipped in sugar.
5. Bake at 350° for 12 minutes; do not overbake.
6. Makes 24 dozen 3 inch cookies.

Peanut Butter Cookies

Carna More

INGREDIENTS

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. margarine
- 1 c. peanut butter
- 2 large eggs, beaten
- 1 tsp. soda, mixed in a small amount of hot water
- 1 tsp. vanilla
- 2 c. flour

INSTRUCTIONS

1. Cream sugars and margarine.
2. Blend in peanut butter and eggs.
3. Mix in soda and vanilla; stir in flour and mix well.
4. Roll into balls and flatten with a fork.
5. Bake at 350° for 15 minutes.
6. Makes 5 dozen 4 inch cookies.

White Sugar Cookies

Carna More

INGREDIENTS

- 1 c. margarine or butter
- 1 c. shortening
- 2 c. white sugar
- 2 eggs, beaten
- 2 tsp. vanilla
- 4 c. flour
- 1 tsp. cream of tartar
- 1 tsp. soda
- 1/2 tsp. salt

INSTRUCTIONS

1. Cream butter, shortening and sugar; add beaten eggs and vanilla.
2. Add dry ingredients.
3. Roll into 1 inch balls and flatten with glass dipped in sugar.
4. Bake at 350° for 8 to 10 minutes.
5. Makes about 80 three inch cookies.

Amy's Everyday Cookies

Alice Vanderlouw

INGREDIENTS

- 1 c. white sugar
- 1 c. brown sugar
- 1 c. margarine
- 1 c. corn oil
- 1 c. Rice Krispies
- 1 c. quick oatmeal
- 1 c. coconut
- 1/2 c. nuts
- 1 large egg
- 1 tsp. vanilla
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. cream of tartar
- 1/2 c. flour

INSTRUCTIONS

1. Mix in order given; chill 1/2 to 1 hour.
2. Roll into small balls.
3. Dip a glass in sugar and press cookies flat.
4. Bake at 350° for 10 to 15 minutes.

Big Fat Cookies

Kris Bartle

INGREDIENTS

- 1 (18.5 oz.) pkg. yellow or devils food cake mix
- 1/2 c. water
- 2 eggs
- 1 c. semi-sweet chocolate chips

INSTRUCTIONS

1. Heat oven to 375°.
2. Grease cookie sheet with shortening.
3. Prepare the cake mix as directed on package, except reduce the water to 1/2 cup.
4. Drop the dough by rounded tablespoonfuls 3 inches apart onto the greased cookie sheet.
5. Sprinkle with 1 cup chocolate chips.
6. Bake in 375° oven 6 to 8 minutes or until almost no impression remains when a cookie is touched lightly.
7. Cool on cookie sheet 1 minute, then lift the cookies to rack with pancake turner.

Butterscotch Date Cookies

Mildred Lokensgard

INGREDIENTS

- 2 1/2 c. flour
- 1 1/2 c. brown sugar, packed
- 1 tsp. soda
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 2 eggs
- 1 c. chopped dates
- 2/3 c. chopped nuts
- 1 c. dairy sour cream
- 1/2 c. margarine or Crisco
- 1 tsp. vanilla

Frosting:

- 1/2 c. brown sugar
- 1/4 c. margarine
- 2-3 Tbsp. milk
- 1 1/2 c. powdered sugar
- 1/4 tsp. vanilla

INSTRUCTIONS

1. Combine all ingredients, creaming shortening and sugar, adding eggs, cream, flour, soda, baking powder, salt, vanilla.
2. Add dates and nuts last.
3. Drop onto cookie sheet; bake 10-12 minutes till brown at 350°.
4. Cool and frost.
5. Heat the brown sugar, margarine and milk till bubbly.
6. Add powdered sugar and vanilla.

Candy Cookies

Mrs. Henry Johnson

INGREDIENTS

- 2 c. sugar
- 1/2 c. milk
- 4 Tbsp. cocoa
- 1/2 c. shortening
- 1/2 c. peanut butter
- 3 c. oatmeal, uncooked

INSTRUCTIONS

1. Mix sugar, milk, cocoa and shortening; bring to a boil.
2. Remove from heat and add peanut butter and oatmeal.
3. Roll into balls.
4. Cool, and they are ready to eat.

Chocolate Chip Cookies

Glenda Severson

INGREDIENTS

- 1/2 c. brown sugar
- 1/2 c. white sugar
- 1/3 c. softened butter
- 1/2 tsp. vanilla
- 1 egg
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 1/2 c. flour
- 1 c. chocolate chips
- 1/2 c. chopped walnuts or pecans

INSTRUCTIONS

1. Preheat oven to 350°.
2. Cream together sugars and butter.
3. Add vanilla and egg; beat together until blended.
4. Sift flour with salt and soda; add to mixture.
5. Blend well with a spoon.
6. Add chips and nuts; mix together.
7. Drop dough on cookie sheet and bake in preheated oven 8-10 minutes until brown.
8. Makes 1 1/2 dozen cookies, depending on how much dough the kids eat before baking.
9. Handwritten on the page: shortening beside the butter, and 1/4 extra beside the butter and the flour.

Chocolate Chip Oatmeal Cookies

Mary Perkins

INGREDIENTS

- 1 c. shortening
- 3/4 c. white sugar
- 3/4 c. brown sugar
- 2 eggs
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. vanilla
- 1 Tbsp. hot water
- 2 c. oatmeal
- 1 (6 oz.) bag chocolate chips
- 1 1/2 c. flour
- Nuts (optional)

INSTRUCTIONS

1. Cream shortening and both sugars; add eggs.
2. Add soda, salt, vanilla and hot water.
3. Add oatmeal; add chocolate chips.
4. Add flour.
5. Bake at 375° F. for 11 minutes on ungreased cookie sheets.
6. Yield: 4 dozen.

Coconut Cookies

Betty Tuma

INGREDIENTS

- 2 c. sugar
- 2 c. butter or margarine
- 3 tsp. baking soda
- 2/3 tsp. salt (only)
- 2 tsp. vanilla
- 1/2 tsp. coconut flavor (optional)
- 4 c. flour
- 2 c. coconut

INSTRUCTIONS

1. Cream sugar and shortening; add flavorings.
2. Combine flour, soda and salt; add to creamed mixture.
3. Add coconut and mix.
4. Shape into balls and flatten with a fork.
5. Bake in a 325° oven for 11 minutes or until golden brown.
6. Let set 2 minutes before removing from pan.
7. You can substitute 1 cup of whole wheat flour for 1 cup of white.

Cowboy Cookies

Donnis Wicks

INGREDIENTS

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening
- 2 eggs
- 1 1/2 c. flour
- 1 tsp. soda
- 1/2 tsp. baking powder
- 2 c. oatmeal
- 1 c. coconut
- 1 (6 oz.) pkg. chocolate chips

INSTRUCTIONS

1. Cream white and brown sugars, shortening and eggs; stir in flour, soda and baking powder; add oatmeal, coconut and chocolate chips.
2. Mix well.
3. Form into balls and roll in sugar.
4. Place on cookie sheet and bake at 375° for about 10 minutes.

Crackled Gingersnaps

Lorraine Marmorine

INGREDIENTS

Cream:

- 3/4 c. shortening
- 1 1/2 c. sugar

Add:

- 2 beaten eggs
- 3/4 c. molasses

Sift together:

- 4 c. flour (more sometimes)
- 1 tsp. cinnamon
- 1 tsp. ginger

INSTRUCTIONS

1. Dissolve 4 teaspoons soda in 4 teaspoons hot water.
2. Mix together by alternating the flour mixture and soda and water mix to the shortening mixture.
3. Begin and end with sifted flour.
4. Make small thick, round patties.
5. Bake at 350° for 15 minutes.
6. Use a lightly greased cookie sheet.

Date Drop Cookies

Mrs. Henry Johnson

INGREDIENTS

- 1 c. shortening
- 1 tsp. salt
- 1 tsp. vanilla
- 1 1/2 c. sugar
- 2 eggs, well beaten
- 3 1/2 c. flour
- 3/4 tsp. soda
- 5 Tbsp. milk
- 2 c. dates, cut up
- 3/4 c. nuts

INSTRUCTIONS

1. Combine shortening, sugar, salt and vanilla and blend with beaten eggs.
2. Sift flour, soda and add in creamed mixture alternately with milk.
3. Mix thoroughly; add dates and nuts and blend well.
4. Drop from teaspoon onto baking sheet.
5. Bake at 350° for 10 to 12 minutes.

Electa's Nut Crisps

Brenda Paulsen

INGREDIENTS

- 1 c. shortening
- 2 1/2 c. brown sugar
- 2 eggs, beaten
- 2 1/2 c. flour
- 1/2 tsp. salt
- 1/2 tsp. soda
- 1 c. nutmeats
- 2 Tbsp. milk

INSTRUCTIONS

1. Cream sugar and shortening; add beaten eggs, flour, milk, salt, soda and nutmeats.
2. Drop on greased cookie sheet and bake at 350° for 12-15 minutes.
3. You can sprinkle cinnamon and sugar on top before baking for special flavor.

Extra Touch Chocolate Chip Cookies

Brenda Flo

INGREDIENTS

- 1 c. shortening
- 1 c. sugar
- 1/2 c. brown sugar
- 2 eggs, well beaten
- 2 c. flour
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. vanilla
- 1 (6 oz.) pkg. chocolate chips
- 1 c. pecans

INSTRUCTIONS

1. Cream sugars and shortening till light and fluffy.
2. Add eggs and vanilla and mix thoroughly.
3. Stir in dry ingredients and chocolate chips; bake at 350° till lightly browned.

Frosted Oatmeal Refrigerator Cookies

Alida Briest

INGREDIENTS

- 1 c. butter
- 1 c. brown sugar
- 1 c. white sugar
- 2 eggs
- 1 1/2 c. sifted flour
- 1 tsp. soda
- 1 tsp. salt
- 2 c. oatmeal
- 1/2 c. nuts
- 1 tsp. vanilla

Frosting:

- 3 Tbsp. butter
- 1 c. powdered sugar
- 1 Tbsp. coffee
- 1 tsp. vanilla
- 1 tsp. cinnamon

INSTRUCTIONS

1. Cream butter and sugar; add eggs and blend well.
2. Add vanilla.
3. Sift together flour, soda and salt and add to first mixture.
4. Add oatmeal and nuts last.
5. Shape into a roll, wrap in waxed paper and chill.
6. Frost after baking.

Grandma Nord's Sour Cream Cookies

Joyce Johnson

INGREDIENTS

- 1 1/2 c. white sugar
- 1 c. shortening
- 3 beaten eggs
- 1 c. sour cream
- 3 1/2 c. flour
- 1 tsp. soda
- 4 1/2 tsp. baking powder
- 1 tsp. vanilla

INSTRUCTIONS

1. Mix in order given and roll out.
2. Cut in desired shapes.
3. Bake at 350° for 12 minutes.

Krispies

Alida Briest

INGREDIENTS

- 1 c. shortening
- 1 c. brown sugar
- 1 c. white sugar
- 2 eggs
- 1 tsp. vanilla
- 1 3/4 c. flour, sifted
- 1 tsp. soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2 c. oatmeal
- 2 c. Rice Krispies
- 1 c. salted peanuts

INSTRUCTIONS

1. Mix all ingredients listed above.
2. Drop by spoonfuls on cookie sheet; bake at 350° for 12-15 minutes.

Lemon Cookies

Lorraine Marmorine

INGREDIENTS

- 1 c. sugar
- 1/2 c. shortening
- 1/2 c. butter
- 1 egg
- 2 c. flour
- 1/2 tsp. salt
- 1/2 tsp. soda
- 1 tsp. lemon extract

INSTRUCTIONS

1. Cream well and add the flour, salt, soda and lemon extract.
2. Form dough into small balls and place on cookie sheet.
3. Press down with the bottom of a glass greased with shortening and dipped in sugar.
4. Bake in 400° oven 7 to 8 minutes.

Michael's Peanut Butter Cookies

Clara Adams

INGREDIENTS

- 1 c. peanut butter
- 3 Tbsp. butter
- 1 c. powdered sugar
- 2 1/2 c. crushed Rice Krispies
- 1 pkg. chocolate chips

INSTRUCTIONS

1. Mix first 4 ingredients in a double boiler.
2. Cool slightly, then roll in small balls.
3. Dip in melted chocolate chips and put on wax paper.

Molasses Cookies

Theda Frost

INGREDIENTS

- 1 c. sugar
- 3/4 c. shortening
- 1 egg
- 1 tsp. nutmeg
- 1/2 tsp. cloves
- 1 tsp. cinnamon
- 1 tsp. salt
- 4 Tbsp. molasses
- 2 tsp. soda
- 1 tsp. ginger
- 1 1/2 to 2 c. flour

INSTRUCTIONS

1. Mix well; roll in ball size of walnut.
2. Press down with a glass dipped in sugar.
3. Bake at 350° for 10-12 minutes.
4. Makes about 6 dozen cookies.

Molasses Cookies

Mrs. Henry Johnson

INGREDIENTS

- 1 c. sugar
- 1 c. shortening
- 1 egg
- 1 tsp. ginger
- 1/2 tsp. salt
- 2 tsp. soda
- 1/2 c. molasses
- 1 c. cooked raisins
- 3 3/4 c. flour (scant)

INSTRUCTIONS

1. These cookies keep well and make a large batch.
2. Cream the sugar and shortening; add the egg, molasses, salt, soda, ginger, raisins and juice of the raisins while still warm.
3. Add flour.
4. Drop by teaspoonfuls on greased cookie sheet.
5. Bake in moderate 350° oven.
6. While warm, frost with powdered sugar icing.

Mom's Crackle Top Molasses Cookies

Joyce Johnson

INGREDIENTS

- 1 c. sugar
- 1 c. shortening
- 1/4 c. dark molasses
- 1 beaten egg
- 2 tsp. soda in a little hot water
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. ginger
- 2 c. flour

INSTRUCTIONS

1. Make into small balls, then dip in sugar.
2. Do not press down.
3. Bake at 350° about 15 minutes on greased pan.

Monster Cookies

Lucy Paulsen

INGREDIENTS

- 2 1/4 c. brown sugar
- 2 c. white sugar
- 1 tsp. vanilla
- 1/2 lb. margarine
- 4 tsp. soda
- 24 oz. chunky peanut butter
- 6 eggs
- 1 tsp. white syrup
- 9 c. oatmeal
- 1/2 lb. M & M's candy
- 1/2 lb. chocolate chips

INSTRUCTIONS

1. Mix sugars and margarine; add vanilla, soda, eggs and syrup and mix till blended.
2. Add peanut butter and mix.
3. Then add oatmeal and mix till all ingredients are blended.
4. Add chocolate chips and M & M's candy and mix by hand till evenly mixed.
5. Bake in a 350° oven from 12-15 minutes or browned nicely.
6. Length of time depends on size of cookies.
7. I usually have 6 cookies on a cookie sheet.

Mother's Gingersnaps

Clara Adams

INGREDIENTS

- 1/2 c. shortening, melted
- 1 1/2 c. granulated sugar
- 2 eggs
- 2/3 c. molasses
- 3 c. flour
- 2 tsp. cinnamon
- 3 Tbsp. baking powder
- 1 tsp. ginger
- 2 tsp. soda
- 1/2 tsp. cloves
- Pinch of salt

INSTRUCTIONS

1. Combine first 4 ingredients.
2. Sift all other ingredients into bowl of moist ingredients.
3. Form dough into balls and roll in sugar.
4. Should refrigerate dough first.
5. Bake at 350° for about 10 minutes or more.

Mother's Overnight Cookies

Lorraine Marmorine

INGREDIENTS

Cream:

- 1/2 c. butter
- 3/4 c. lard

Add:

- 1 c. brown sugar
- 1 c. white sugar
- 2 eggs
- Dash of salt
- 1 tsp. cinnamon

Have ready:

- About 4 c. flour
- 1 tsp. soda, dissolved in 4 Tbsp. hot water
- 2 ounces walnuts, cut fine

INSTRUCTIONS

1. Alternate flour and soda, beginning and ending with flour.
2. Use 2 ounces walnuts, cut fine.
3. Form into a small loaf and let stand, wrapped, overnight in the refrigerator.
4. Slice and bake at 350° for 10-12 minutes or as needed.

No-Bake Cookies

Melva Lamp

INGREDIENTS

- 1 (12 oz.) pkg. chocolate or butterscotch chips
- 1 c. peanut butter
- 1 c. oleo or butter
- 1 package of small marshmallows
- 1 c. coconut

INSTRUCTIONS

1. Melt together and cool.
2. Add 1 package of small marshmallows and 1 cup coconut.
3. Put in buttered 9x13 inch pan; top with coconut and chill.
4. Note: Butterscotch chips are best!

Oatmeal Cookies

Esther Von Wald

INGREDIENTS

- 1 c. brown sugar, packed lightly
- 1 c. shortening
- 1 small tsp. soda in 1/4 c. hot water
- 2 c. quick cooking oatmeal
- 2 c. flour

Filling:

- 1/2 lb. chopped dates
- 1/4 c. sugar
- 1/2 c. water

INSTRUCTIONS

1. Divide into small balls and pat down with bottom of glass.
2. They are good plain, or put 2 baked cookies together with filling.
3. Boil together until thick and spread between cookies.

Orange Cookies

Mildred Lokensgard

INGREDIENTS

- 2/3 c. shortening
- 3/4 c. sugar
- 1 egg
- 1/2 c. orange juice
- 2 Tbsp. grated orange rind
- 2 c. flour
- 1/2 tsp. baking powder
- 1/2 tsp. soda
- 1/2 tsp. salt

Frosting:

- 2 1/2 Tbsp. margarine
- 1 1/2 Tbsp. orange juice
- 2 Tbsp. grated orange rind
- 1 1/2 c. powdered sugar

INSTRUCTIONS

1. Mix ingredients and drop by spoon; bake at 375° about 10-12 minutes.

Peanut Butter Cookies

Deb Meyer

INGREDIENTS

- 1 c. brown sugar
- 1 c. shortening
- 3 c. flour
- 3 eggs
- 1 c. white sugar
- 1 c. peanut butter
- 2 tsp. soda

INSTRUCTIONS

1. Mix ingredients together; mold into balls.
2. Flatten out with a fork; bake at 375° for 10-12 minutes.

Peanut Butter Round-Up Cookies

Diane Anderson

INGREDIENTS

- 1 c. soft shortening
- 1 c. packed brown sugar
- 3/4 c. white sugar
- 2 eggs
- 1 c. creamy peanut butter
- 2 c. flour
- 2 tsp. soda
- 1/2 tsp. salt
- 1 c. Quaker oats, uncooked

INSTRUCTIONS

1. Cream shortening and sugar; add eggs, peanut butter.
2. Beat well.
3. Add flour, soda and salt.
4. Stir in oatmeal.
5. Shape into inch balls and place on ungreased cookie sheet.
6. Press with fork to crisscross.
7. Bake at 350° for 8-10 minutes.
8. Makes 6 dozen.

Potato Chip Cookies

Melva Lamp

INGREDIENTS

- 1 c. butter
- 1 c. brown sugar
- 1 c. white sugar
- 2 beaten eggs
- 2 1/4 cups flour
- 1 teaspoon soda
- 2 cups crushed potato chips
- 1 package butterscotch chips

INSTRUCTIONS

1. Cream the butter, brown sugar and white sugar well; add 2 beaten eggs, one at a time.
2. Add 2 1/4 cups flour and 1 teaspoon soda.
3. Fold in 2 cups crushed potato chips and 1 package butterscotch chips.
4. Drop on cookie sheet; bake 10 to 12 minutes at 325°.

Potato Chip Cookies

Charyl Anderson

INGREDIENTS

- 1 c. butter
- 1 c. sugar
- 1 large egg yolk
- 1 tsp. vanilla
- 2 c. flour
- 1 c. crushed potato chips

INSTRUCTIONS

1. Cream butter, sugar and egg yolk; add vanilla, flour and mix well.
2. Add potato chips.
3. Form into balls the size of a walnut.
4. Place on ungreased sheets and flatten with spatula.
5. Bake 10-12 minutes at 350°.
6. Yield: About 3 1/2 dozen cookies.

Pride of Iowa Cookies

Edrie Barton

INGREDIENTS

- 1 c. shortening
- 1 c. brown sugar
- 1 c. white sugar
- 1 tsp. vanilla
- 2 eggs
- 2 c. flour
- 1 tsp. soda
- 1 tsp. baking powder
- Some salt
- 3 c. oatmeal
- one 6 ounce package of butterscotch chips

INSTRUCTIONS

1. Beat the shortening, sugars, vanilla and eggs until creamy.
2. Combine and add the flour, soda, baking powder and salt.
3. Add 3 cups oatmeal and one 6 ounce package of butterscotch chips.
4. Roll or drop.
5. Bake at 350° for 10-12 minutes till golden.

Rice Krispie Cookies

Ellen Caufman

INGREDIENTS

- 2 lb. almond bark
- 1 large can cocktail nuts
- 1/2 c. peanut butter
- 6 c. Rice Krispies

INSTRUCTIONS

1. Melt almond bark and peanut butter over hot water (do not boil water) and pour over Rice Krispies and nuts.
2. Mix by stirring together.
3. Drop on waxed paper and let set till firm.
4. Makes zillions!

Snickerdoodles

Theda Frost

INGREDIENTS

Mix:

- 1 c. soft shortening
- 1 1/2 c. sugar
- 2 eggs

Sift:

- 2 3/4 c. sifted flour
- 2 tsp. cream of tartar
- 1 tsp. soda
- 1/2 tsp. salt

INSTRUCTIONS

1. Combine sugar and flour mixtures.
2. Roll dough into size of walnut.
3. Roll in 2 teaspoons sugar and 2 teaspoons cinnamon.
4. Bake in 400° oven.

Sour Cream Cookies

Theda Frost

INGREDIENTS

- 1 1/2 c. brown sugar
- 1/2 c. shortening
- 2 eggs
- 1 c. sour cream
- 2 1/2 c. flour (almost 3)
- 1 tsp. soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. vanilla
- 2/3 c. nutmeats

Frosting:

- 1/2 c. butter
- 1 c. powdered sugar
- 1 tsp. vanilla
- 1 Tbsp. hot water

INSTRUCTIONS

1. Mix ingredients for cookies.
2. Drop by teaspoons on greased pan.
3. Bake at 350° to 375° until light brown.
4. Frost cookies with frosting while still warm.

Sugar Explosion Cookie

Chrystal Erickson

INGREDIENTS

- 1 c. white sugar
- 1 c. brown sugar
- 1 c. shortening
- 1 egg
- 2 c. flour
- 2 tsp. soda
- 2 tsp. cream of tartar
- 1/4 tsp. salt
- 1 tsp. vanilla
- Grated rind of lemon (optional)

INSTRUCTIONS

1. Cream sugars and shortening; add egg.
2. Mix.
3. Add vanilla and lemon rind.
4. Sift dry ingredients together and add to creamed mixture, mixing well.
5. Roll dough into small balls and roll in sugar.
6. Bake on cookie sheet at 375° for 12 minutes.

Sugar Cookies

LaRayne Jensen

INGREDIENTS

- 1/2 c. white sugar
- 1 c. brown sugar
- 1 c. shortening
- 1 large egg or 2 small eggs
- 2 tsp. cream of tartar
- 2 tsp. soda
- Pinch of salt
- 1 tsp. vanilla
- 2 1/2 c. flour

INSTRUCTIONS

1. Cream sugar and shortening; add remaining ingredients and drop by teaspoon onto cookie sheet.
2. Add any kind of chips or nuts or coconut to this recipe.
3. Bake at 350°.

Sugar Cookies

Viola Karels

INGREDIENTS

- 1 c. powdered sugar
- 1 c. granulated sugar
- 1 c. butter (or margarine)
- 1 c. oil
- 2 eggs
- 1 tsp. vanilla
- 4 c. + 4 Tbsp. (heaping) flour
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. cream of tartar

INSTRUCTIONS

1. Cream together all sugar, butter and oil; beat in eggs.
2. Sift together all dry ingredients and stir into creamed mixture.
3. Drop by teaspoon onto ungreased cookie sheet.
4. Flatten with a glass (or something with a design) dipped in sugar.
5. Bake at 350° for 10 minutes or until light brown.
6. Yield: 8 dozen.

Sugar Cookies

Jan Rhode

INGREDIENTS

- 1/2 c. oleo
- 1/2 c. shortening
- 1/2 c. white sugar
- 1/2 c. powdered sugar
- 1 egg, beaten
- 1 tsp. vanilla
- 2 1/2 c. flour
- 1/2 tsp. cream of tartar
- 1/2 tsp. soda
- 1/2 tsp. salt

INSTRUCTIONS

1. Cream together first 4 ingredients; add egg and vanilla and mix in dry ingredients.
2. Mix well and roll into small balls.
3. Dip in sugar and flatten with a glass.
4. Bake at 350° for 10 to 12 minutes.

Toll House Cookies

Mrs. Henry Johnson

INGREDIENTS

- 2 c. plus 4 Tbsp. flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 c. softened butter or shortening
- 3/4 c. granulated sugar
- 3/4 c. brown sugar
- 1 tsp. vanilla
- 1/2 tsp. water
- 2 eggs
- 2 c. semi-sweet chocolate morsels
- 1 c. chopped nuts

INSTRUCTIONS

1. Set aside the flour, baking soda and salt.
2. Beat the butter or shortening, sugars, vanilla, water and eggs until creamy; add flour mixture and mix well.
3. Stir in 2 cups semi-sweet chocolate morsels and 1 cup chopped nuts (I use butternuts).
4. Drop well rounded half teaspoons onto greased cookie sheet.
5. Bake at 375° for 10-12 minutes.
6. (Instead of 2 cups chocolate chips, sometimes I add 1 cup chocolate chips and 1 cup butterscotch chips. Makes a nice change.)

Welsh Cakes

Marian Alinder

INGREDIENTS

- 2 c. flour
- 1/2 c. sugar
- 1 stick plus 2 Tbsp. butter
- 1 large egg
- 1/4 c. raisins
- 1/4 c. currants
- 1/4 tsp. nutmeg
- Dash of mace

INSTRUCTIONS

1. Combine flour and sugar; stir in eggs.
2. Add raisins, currants, nutmeg and mace.
3. Mixture will be dry and crumbly.
4. Knead in the bowl with hands to incorporate butter into flour and make a stiff dough.
5. Roll out 1/4 inch thick on a lightly floured board and cut with a small cookie cutter.
6. Bake on a dry medium heat griddle for 5 minutes on each side or until golden brown.
7. Sprinkle, while warm, with sugar.
8. Makes 2 dozen 2 inch cakes.

White Overnight Cookies

Theda Frost

INGREDIENTS

- 1/2 c. butter
- 1/2 c. other shortening
- 1 c. white sugar
- 2 c. flour
- 1 egg
- 1/2 tsp. soda
- 1/2 tsp. cream of tartar
- 1 tsp. vanilla
- 1/2 tsp. salt

INSTRUCTIONS

1. Mix all ingredients together and form dough into 2 rolls.
2. Chill overnight and then slice and bake at 375° until very light brown.

Apple Bars

Rachel Meske

INGREDIENTS

- 2 c. flour
- 1/2 c. sugar
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 c. butter/margarine
- 1 tsp. cinnamon
- 2 beaten egg yolks
- 4 medium apples (4 c.)
- 3/4 c. sugar
- 1/4 c. flour
- 1 slightly beaten egg white

INSTRUCTIONS

1. Combine 2 cups flour, 1/2 cup sugar, baking powder and salt.
2. Cut in butter and stir in egg yolks.
3. Divide mix in half (I use 3/4).
4. Press over bottom of 9x13 inch pan.
5. Combine sliced apples, 3/4 cup sugar, 1/4 cup flour and cinnamon.
6. Arrange over bottom crust.
7. Crumble remaining dough over apples.
8. Brush egg white over all; bake 40 minutes at a moderate temperature.
9. Cool.
10. Drizzle with powdered sugar frosting if desired.
11. Cut.
12. Makes 2-4 dozen.

Apple Bars

Donnis Wicks

INGREDIENTS

- 2 1/2 c. flour
- 1 Tbsp. sugar
- 1 tsp. salt
- 1/2 c. margarine
- 1 egg
- 1/2 c. shortening
- 2/3 c. milk
- 1 c. Rice Krispies
- 5 c. sliced, peeled apples
- 1 1/2 c. sugar
- 1 tsp. cinnamon
- Powdered sugar
- 2 tablespoons lemon juice

INSTRUCTIONS

1. Mix flour, sugar, salt, shortening, yolk of egg and milk.
2. Divide enough dough to roll out to fit a 17 1/2 x 11 1/2 x 1 inch pan.
3. Spread Krispies on unbaked crust.
4. Add apples, sugar and cinnamon.
5. Put top crust on.
6. Beat egg white stiff and spread over top crust.
7. Bake about 40 minutes at 400°.
8. Mix powdered sugar and 2 tablespoons lemon juice; dribble on top while hot.

Blonde Brownies

Mary Dieteman

INGREDIENTS

- 2/3 c. shortening
- 2 c. brown sugar
- 2 eggs
- 2 Tbsp. water
- 2 tsp. vanilla
- 1 tsp. baking powder
- 1 tsp. salt
- 1/2 tsp. soda
- 2 c. sifted flour
- 1 pkg. (1 c.) chocolate chips

INSTRUCTIONS

1. Melt shortening and mix with brown sugar; add eggs and beat.
2. Add hot water and vanilla.
3. Sift dry ingredients.
4. Mix with moist mixture; stir in chocolate chips.
5. Handwritten on the page, with "stir in" crossed out: sprinkle on top or they melt and won't be blond brownies.
6. Bake at 350° for 20-25 minutes in large greased and floured pan.

Blonde Brownies

Sharon Roepke

INGREDIENTS

- 1/2 c. margarine
- 1 1/2 c. brown sugar
- 2 eggs
- 1 1/2 c. flour
- 1 tsp. vanilla
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 c. chopped nuts (optional)
- 1/2 c. chocolate chips or butterscotch chips

INSTRUCTIONS

1. Melt the margarine in a 2 quart saucepan; stir in the remaining ingredients except the chips.
2. Spread into greased 9x13 inch pan.
3. Sprinkle with chips; bake at 350° for 25 to 30 minutes.
4. Handwritten under the baking time: 20 min.

Blueberry Bars

Brenda Flo

INGREDIENTS

- 1 c. butter
- 1 3/4 c. sugar
- 4 eggs, one at a time
- 1 tsp. vanilla
- 3 c. flour
- 1 1/2 tsp. soda
- 1 can blueberry pie filling

Glaze:

- 1 tsp. butter
- 1 c. powdered sugar
- 1 tsp. almond extract
- 1 Tbsp. milk

INSTRUCTIONS

1. Bake in 11x16 inch pan at 350° for 30 to 35 minutes.
2. Cream together the butter and sugar.
3. Add the eggs, one at a time, the vanilla, flour and soda.
4. Pat about half of mixture in bottom.
5. Put over this 1 can blueberry pie filling.
6. Then in a patchwork design, add remaining mixture.

Blueberry Bars

Diane Genelin

INGREDIENTS

- 1 c. sugar
- 4 eggs
- 1/4 tsp. salt
- 1 c. oil
- 1 tsp. baking powder
- 2 c. flour
- 1 can blueberry pie filling

INSTRUCTIONS

1. Beat together sugar, eggs and salt; add oil, baking powder and flour.
2. Beat until smooth.
3. Grease 9x13 inch pan.
4. Place one-half batter in pan.
5. Add blueberries.
6. Top with remaining batter.
7. Bake at 350° for 20-25 minutes.
8. Frost with a glaze.

Brownies

Lynne Heidelbauer

INGREDIENTS

- 2 c. white sugar
- 1 1/2 c. flour
- 1/2 c. cocoa
- 2 sticks margarine
- 4 eggs
- 1/2 tsp. salt
- 2 tsp. vanilla

INSTRUCTIONS

1. Combine all ingredients in large bowl; mix until blended and pour into 9x13 inch pan.
2. Bake at 350° for 1/2 hour; do not overbake.

Brownies

Edna Tuma

INGREDIENTS

- 1/2 c. margarine or butter
- 1 c. white sugar
- 4 eggs, beaten
- 1 (16 oz.) can chocolate syrup
- 1/2 tsp. salt
- 1 c. flour
- 3/4 c. walnuts

Frosting:

- 1 c. margarine
- 1 1/2 c. sugar
- 1/3 c. milk
- 1/2 c. chocolate chips

For less frosting:

- 1/2 c. margarine
- 3/4 c. sugar
- 3 Tbsp. milk
- 1/4 c. chocolate chips

INSTRUCTIONS

1. Cream shortening and sugar; beat eggs and add to shortening and sugar.
2. Add chocolate syrup and mix well.
3. Add flour and salt to creamed mixture, then beat well.
4. Add nuts that have been dredged in a little flour.
5. Bake in a 15 x 10 1/2 x 2 inch pan.
6. Bake at 350° for 30 minutes or until brownies are pulled away from sides of pan.
7. Mix frosting ingredients and bring to boil; boil 1/2 minute.
8. Remove from stove and add 1/2 cup chocolate chips.
9. Beat until spreading consistency.
10. For less frosting, use 1/2 c. margarine, 3/4 c. sugar, 3 Tbsp. milk and 1/4 c. chocolate chips.

Brownies

Ione Frandle

INGREDIENTS

- 1/2 c. butter
- 1 c. sugar
- 2 eggs
- 1/2 tsp. vanilla
- 2 Tbsp. cocoa
- 1 c. flour
- 1/4 tsp. salt
- 1/2 c. cut nutmeats (optional)

INSTRUCTIONS

1. Cream butter and sugar; beat in eggs and vanilla.
2. Sift cocoa into flour and salt; add to the butter mixture and mix well.
3. Bake in a greased 9x9 inch cake pan at 325° for 15 to 20 minutes.
4. When pressing on them, the fingerprint will remain.

Brownies Supreme

Jane Mangel

INGREDIENTS

- 1 stick margarine
- 1 c. white sugar
- 4 eggs
- 1 (16 oz.) can Hershey's chocolate syrup
- 1 c. plus 1 Tbsp. flour
- 1/2 to 1 c. walnuts, chopped

INSTRUCTIONS

1. Combine all ingredients, stirring in flour and walnuts last.
2. Pour into greased jelly roll pan and bake 25-30 minutes at 350°.

Brownies with Frosting

Joy Bartle

INGREDIENTS

- 1 c. milk
- 1/4 c. butter or margarine
- 3/4 c. cocoa
- 2 c. sugar
- 4 eggs
- 1/2 tsp. baking powder
- 2 tsp. vanilla
- 1 1/2 c. flour

Frosting:

- 1 c. sugar
- 1/4 c. butter or margarine
- 1/4 c. milk
- 1/2 c. chocolate chips

INSTRUCTIONS

1. Cook milk, butter and cocoa in kettle; bring to a full boil and boil 1 minute.
2. While mixture cools, mix sugar and eggs together.
3. Add baking powder, vanilla and flour.
4. Mix together and add cocoa mixture.
5. Stir and pour into greased 10x15 inch or jelly roll pan; bake 30 minutes at 350°.
6. When cool, frost with the following frosting.
7. Boil sugar, butter and milk together for 1 minute.
8. Remove from heat and add chocolate chips.
9. Continue beating until spreading consistency.
10. Frost the brownies or this is a good frosting on cakes also.

Butterscotch Brickle Bars

Clara Adams, Glenda Severson

INGREDIENTS

- 1 1/2 c. flour
- 3/4 c. brown sugar
- 1/2 c. soft butter
- 1/2 tsp. salt
- 1 (12 oz.) pkg. butterscotch chips
- 1/2 c. Karo syrup
- 2 Tbsp. butter
- 1/2 tsp. salt
- 2 c. chopped nuts

INSTRUCTIONS

1. Mix first 4 ingredients until crumbly.
2. Press into 9x13 inch cake pan.
3. Bake at 375° for 10 minutes.
4. Combine next 4 ingredients in double boiler (water hot, but not boiling).
5. Remove from water and add nuts.
6. Spoon over top of baked cookie layer and spread evenly.
7. Bake at 375° for 8 minutes.
8. Cut bars while warm.

Caramel Brownies

Judy Frauendienst

INGREDIENTS

- 1 pkg. Kraft caramels
- 1/3 c. evaporated milk
- 1 regular German chocolate cake
- 3/4 c. melted butter
- 1/3 c. evaporated milk
- 1 (6 oz.) pkg. chocolate chips
- 1 c. nuts

INSTRUCTIONS

1. Melt the package of caramels (approximately 50 pieces) with 1/3 cup evaporated milk.
2. Mix German chocolate cake mix (not recipe on box) with 3/4 cup melted butter and 1/3 cup evaporated milk.
3. Bake 1/2 of cake mixture in 9x13 inch pan, ungreased, at 350° for 6 minutes.
4. Remove from oven and sprinkle with package of chocolate chips and nuts over baked portion.
5. Drizzle caramel mixture over top and pat remainder of cake mixture over the caramel.
6. Bake at 350° for 20 minutes more.

Caramel Morsel Bars

Alida Briest

INGREDIENTS

- 49 (14 oz. bag) Kraft caramels
- 3 Tbsp. water
- 5 c. crisp rice cereal
- 1 c. peanuts
- 1 (6 oz.) pkg. chocolate morsels
- 1 (6 oz.) pkg. butterscotch morsels

INSTRUCTIONS

1. Melt caramels with water in saucepan over low heat.
2. Stir frequently until sauce is smooth.
3. Pour over cereal and peanuts.
4. With greased fingers, press mixture into greased 9x13 inch pan.
5. Sprinkle morsels on top and place in 200° oven for 5 minutes or until morsels soften.
6. Spread softened morsels until blended to form a frosting.
7. Cool; cut into bars.

Cheese Cake Bars

Debra Pollack

INGREDIENTS

- 1 c. butter
- 1 c. brown sugar
- 2 c. flour
- 2 c. chopped walnuts
- 1/2 c. white sugar
- 16 oz. cream cheese
- 2 eggs
- 2 tsp. lemon juice
- 1 tsp. vanilla

INSTRUCTIONS

1. Work butter, brown sugar and flour into fine crumbs and combine with walnuts, saving back 1 1/2 cups.
2. Press remaining mixture into a 9x13 inch pan; bake 10 minutes at 350°.
3. Cream together white sugar, cheese, eggs, juice and vanilla.
4. Pour mixture over crust and sprinkle with reserved crumbs.
5. Bake 25 minutes more.
6. Note: These freeze excellently.

Chocolate Brownies

Nancy Peterka

INGREDIENTS

- 1/2 c. butter or margarine
- 4 eggs
- 1 (16 oz.) can chocolate syrup
- 1 c. sugar
- 1 c. flour
- 1/4 tsp. soda
- 1/2 c. nuts (optional)

Frosting:

- 6 Tbsp. butter
- 6 Tbsp. milk
- 1 1/3 c. sugar
- 1/2 c. chocolate chips

INSTRUCTIONS

1. Mix all brownie ingredients and beat until smooth.
2. Pour into broiler pan (can even use 9x13 inch and 9x9 inch).
3. Bake for 15-20 minutes in 350° oven.
4. Mix butter, milk and sugar in saucepan; boil on medium heat for 1 minute.
5. Add 1/2 cup chocolate chips; beat until smooth.
6. Frost brownies.

Chocolate Chip Bars

Connie Worshek

INGREDIENTS

- 3/4 c. shortening or butter
- 3/4 c. white sugar
- 3/4 c. brown sugar
- 1/2 tsp. vanilla
- 1/2 tsp. water
- 2 eggs
- 2 1/4 c. flour
- 1 tsp. soda
- 1 tsp. salt
- 2 c. chocolate chips

INSTRUCTIONS

1. Cream the shortening or butter and sugars together; press into 9x13 inch pan.
2. Mix the vanilla, water and eggs together; add sifted ingredients.
3. Add the flour, soda and salt to the batter.
4. Add to batter 2 cups chocolate chips.
5. Bake at 350° for 20 minutes.

Chocolate Mint Brownies

Anita K. Wise

INGREDIENTS

First layer:

- 3/4 c. sugar
- 1/2 c. softened butter
- 3 beaten eggs
- 1 c. flour
- 1/2 tsp. salt
- 1 (16 oz.) can Hershey's chocolate syrup

Second layer:

- 2 c. powdered sugar
- 1/2 c. softened butter
- 2 Tbsp. peppermint extract
- Few drops of food coloring (mint green)

Third layer:

- 1 c. chocolate chips
- 6 Tbsp. butter

INSTRUCTIONS

1. Mix the first layer in order.
2. Add nuts, if desired.
3. Pour into greased 9x13 inch pan and bake 20 minutes at 350°; cool.
4. Mix the second layer and spread over cooled brownies.
5. Refrigerate about 30 minutes.
6. Melt the chocolate chips and butter in a double boiler and pour over brownies.
7. Keep refrigerated.
8. Very rich!

Congo Squares

Betty Kaliebe

INGREDIENTS

- 2/3 c. butter
- 2 1/4 c. brown sugar
- 2 1/2 c. sifted flour
- 2 1/2 tsp. baking powder
- 1/2 tsp. salt
- 3 eggs
- 1 c. chopped walnuts
- 1 c. chocolate chips

INSTRUCTIONS

1. Melt butter in large saucepan; stir in brown sugar.
2. Remove from heat; let cool about 10 minutes.
3. Sift together flour, baking powder and salt; set aside.
4. One at a time, beat eggs into sugar mixture.
5. Add flour, nuts and chips, beating well.
6. Spread dough in greased 15x10x1 inch pan.
7. Bake at 350° for 25 to 30 minutes.

Cream Cheese Brownies

Judy Engelhardt

INGREDIENTS

- 1 pkg. brownie mix
- 1 (8 oz.) pkg. cream cheese
- 4 Tbsp. butter or margarine
- 1/2 c. sugar
- 2 Tbsp. flour
- 2 eggs

INSTRUCTIONS

1. Prepare brownies according to package directions.
2. Spread 1/3 in greased pan. (Size recommended on package.)
3. Beat cream cheese and butter until fluffy; beat in sugar, then flour and eggs.
4. Spoon over brownie mix.
5. Then add the remaining brownie mix.
6. Bake 35-40 minutes at 350°.

Crumble Bars

Lucy Paulsen

INGREDIENTS

- 1/2 c. oleo
- 3/4 c. sugar
- 3/4 c. flour
- 2 Tbsp. cocoa
- 2 eggs
- 1 tsp. vanilla
- 1/2 c. chopped pecans (optional)
- 1/4 tsp. salt
- 1/4 tsp. baking powder

First topping:

- 2-3 c. miniature marshmallows

Second topping:

- 6 oz. chocolate chips
- 1 c. peanut butter
- 1 1/2 c. crisp rice cereal

INSTRUCTIONS

1. Cream oleo and sugar; beat in eggs.
2. Add the rest of ingredients.
3. Spread in a greased 9x13 inch pan; bake at 350° for 15-20 minutes.
4. Take pan out of oven.
5. Spread miniature marshmallows over baked mixture; return to oven 3 minutes.
6. Spread or pat marshmallows together.
7. Cool, then melt chocolate chips and peanut butter.
8. Add rice cereal.
9. Spread over marshmallows and cooled bars.
10. Cool and cut into bars.
11. Makes 3-4 dozen.

Date Coconut Bars

Phyllis Frost

INGREDIENTS

- 1 tsp. soda
- 1 c. boiling water
- 1 c. chopped dates
- 1 c. sugar
- 1 c. shortening
- 2 eggs
- 1 tsp. vanilla
- 1/2 tsp. salt
- 2 c. flour
- 2 c. coconut
- 1/2 tsp. cinnamon
- 2 Tbsp. sugar

INSTRUCTIONS

1. Dissolve 1 teaspoon soda in 1 cup boiling water; pour over 1 cup chopped dates and cool.
2. Mix the sugar, shortening, eggs, vanilla and salt.
3. Add date mixture, 2 cups flour and 2 cups coconut.
4. Spread in a greased 15x10 inch pan.
5. Top with 1/2 teaspoon cinnamon and 2 tablespoons sugar.
6. Bake at 350° for 15 to 20 minutes.

Fast and Easy Brownies

Edna Tuma

INGREDIENTS

- 1 box one-step (very important) angel food cake mix (Betty Crocker)
- 1 c. flake coconut
- 1 c. chopped nuts
- 1 can lemon pie filling
- 1 c. powdered sugar
- Fresh lemon juice

INSTRUCTIONS

1. Combine first 3 ingredients and then stir in pie filling just until everything is mixed well.
2. Spread onto an un-greased jelly roll tin. (I have also used a larger cookie tin.)
3. Bake at 325° for just about 1/2 hour.
4. Keep checking; it should be a light brown color.
5. Cool till just warm and frost with a glaze made of 1 cup powdered sugar and fresh lemon juice.

Fattie Bars

Dee Annexstad

INGREDIENTS

- 1 c. chocolate chips
- 1 stick butter (1/2 c.)
- 1 c. peanut butter
- 1 (10 1/2 oz.) bag marshmallows
- 2 c. Rice Krispies
- 1 c. salted peanuts

Frosting:

- 1 c. chocolate chips
- 1 tsp. vanilla
- 1/3 c. cream (half & half)
- 2 c. powdered sugar

INSTRUCTIONS

1. Melt chocolate chips, butter, peanut butter and marshmallows.
2. Add Rice Krispies and peanuts.
3. Pour into 9x13 inch pan.
4. Melt chips; add vanilla, cream and powdered sugar.
5. Frost and refrigerate.

Fruit Cocktail Cake or Bars

Mrs. Henry Johnson

INGREDIENTS

- 2 eggs
- 1 can fruit cocktail, undrained
- 2 c. flour
- 1/2 tsp. salt
- 1 1/3 c. sugar
- 1 1/2 tsp. vanilla
- 1/2 tsp. baking powder
- 1 tsp. soda

Topping:

- 2/3 c. brown sugar
- 1 c. walnuts
- 1 tsp. cinnamon

INSTRUCTIONS

1. Beat eggs and sugar; stir in fruit cocktail and vanilla.
2. Sift dry ingredients and add.
3. Pour into greased and floured cake pan.
4. Sprinkle top with combined brown sugar, walnuts and cinnamon.
5. Pour into a 9x13 inch pan for bars, or an 8x12 inch pan for cake.
6. Bake at 350° for 30-35 minutes.
7. Delicious served warm with whipped cream.

Fudge Nut Bars

Sandy Gregersen

INGREDIENTS

- 1 c. oleo (2 sticks)
- 2 c. brown sugar
- 2 eggs
- 2 Tbsp. vanilla
- 2 1/2 c. flour
- 1 Tbsp. soda
- 1 Tbsp. salt
- 3 c. oatmeal

Filling:

- 12 oz. chocolate chips
- 1 can sweetened condensed milk
- 2 Tbsp. oleo
- 1/2 tsp. salt
- Nuts (optional)

INSTRUCTIONS

1. Cream oleo and sugar; mix in eggs.
2. Add flour, soda and salt.
3. Stir in oatmeal.
4. Spread 2/3 mixture in greased 11x16 inch pan.
5. In double boiler melt chips, milk, oleo and salt; stir only until smooth.
6. Spread chocolate filling on top of oatmeal mixture.
7. Then dot with remaining oatmeal mixture; swirl around.
8. Bake at 350° for 20 minutes.

Gooey Bars

Janice Ponder

INGREDIENTS

- 1 box yellow cake mix (not with pudding)
- 1 stick margarine, melted
- 1 egg
- 1 (8 oz.) pkg. cream cheese
- 1 (1 lb.) box powdered sugar
- 2 eggs, beaten

INSTRUCTIONS

1. Mix cake mix, margarine and 1 egg; pack in bottom of greased 9x13 inch pan.
2. Combine cream cheese, powdered sugar and eggs.
3. Mix for 5 minutes at medium speed.
4. Pour mixture on top of crust; bake at 350° for 35 minutes.
5. Sprinkle with powdered sugar.
6. Cool and cut to serve.

Hello Dolly Bars

Mrs. Willis Roberts

INGREDIENTS

- 1/4 lb. butter
- 1 c. graham cracker crumbs
- 1 c. chocolate chips or butterscotch bits
- 1 c. flaked coconut
- 1/2 c. nutmeats
- 1 can Borden's condensed milk

INSTRUCTIONS

1. Melt 1/4 pound butter in baking pan.
2. Spread the following over the butter in layers: graham cracker crumbs, chocolate chips or butterscotch bits, flaked coconut and nutmeats.
3. Cover all with 1 can Borden's condensed milk.
4. Bake in 350° oven about 35 minutes.
5. Cut in bars.

Hershey Brownies

Laurie Swenson

INGREDIENTS

- 1 c. sugar
- 1/4 c. oleo
- 4 eggs
- 1 tsp. vanilla
- 1 (16 oz.) can Hershey's syrup
- 1 c. flour
- 1/2 tsp. baking powder
- 1/2 c. walnuts

INSTRUCTIONS

1. Blend sugar and oleo.
2. Mix all other ingredients together.
3. Bake at 350° for 30 minutes in 9x13 inch pan.

Lemon Love Note Bars

Clara Adams

INGREDIENTS

- 1 c. flour
- 1/2 c. butter
- 1/4 c. powdered sugar
- 1 c. sugar
- 1/2 tsp. baking powder
- 2 Tbsp. flour
- 2 eggs
- 2 Tbsp. lemon juice
- Grated rind of 1 lemon

Frosting:

- 1 1/2 c. powdered sugar
- 2 Tbsp. butter
- 1 Tbsp. milk
- 1 tsp. vanilla

INSTRUCTIONS

1. Mix first 3 ingredients and put in 9x9 inch pan.
2. Bake at 350° for 30 minutes or less.
3. Mix last 6 ingredients and spread on top of baked crust.
4. Bake for 25 minutes.
5. Mix frosting ingredients and spread over bars.

Marshmallow Fudge Bars

Viola Karels

INGREDIENTS

- 4 eggs
- 2 tsp. vanilla
- 1 1/2 c. sugar
- 1 c. shortening
- 4 Tbsp. cocoa
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 1/2 c. flour
- 24 large marshmallows, cut into halves

Frosting:

- 1 c. brown sugar
- 1/4 c. water
- 2 Tbsp. cocoa
- 2 Tbsp. margarine
- 1 tsp. vanilla
- 1 c. powdered sugar

INSTRUCTIONS

1. Combine all ingredients but the flour and marshmallows.
2. Mix together well; add in the flour.
3. Spread mixture in a greased 9x13 inch pan; bake 20 minutes at 350°.
4. Remove from oven and arrange marshmallows on top.
5. Return to oven 3 minutes more.
6. Spread with frosting below.
7. Combine brown sugar, water and cocoa in a saucepan and boil 2 minutes.
8. Add remaining ingredients and beat well.

Marshmallow Chocolate Chip Bars

Donna Stuber

INGREDIENTS

- 3/4 c. butter
- 1 c. brown sugar
- 1/2 c. white sugar
- 2 eggs
- 1 tsp. vanilla
- 2 c. flour
- 1 tsp. soda
- 1 c. chocolate chips
- 1 c. walnuts, chopped

Frosting:

- 1/2 c. melted butter
- 1 square chocolate
- Pinch of salt
- 1 egg
- Vanilla
- Powdered sugar

INSTRUCTIONS

1. Combine all ingredients; spread into 9x13 inch pan that is greased; batter will be stiff.
2. Bake 20 minutes at 350°.
3. Place about 20 marshmallows on top; bake 12 minutes longer.
4. Add powdered sugar while beating frosting to spreading consistency.
5. Spread frosting over marshmallow layer.

Marshmallow Fudge Bars

Mildred Lokensgard

INGREDIENTS

- 3/4 c. flour
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 2 Tbsp. cocoa
- 1/2 c. shortening (Crisco)
- 3/4 c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1/2 c. chopped nuts

Frosting:

- 1/2 c. brown sugar, packed
- 1/4 c. water
- 1 1/2 to 2 squares chocolate
- 3 Tbsp. margarine
- 1 tsp. vanilla
- 1 1/2 c. powdered sugar (or less)
- 12 large marshmallows

INSTRUCTIONS

1. Mix ingredients, creaming sugar and shortening, adding eggs, mixed dry ingredients, vanilla and nuts.
2. Bake at 350° for 25 minutes (don't overbake).
3. Immediately top with 12 marshmallows, cut in halves crosswise.
4. Return to oven for 3 minutes till more soft.
5. Spread evenly.
6. Cool.
7. Cover with frosting.
8. Boil brown sugar, water and chocolate for 3 minutes.
9. Add margarine and vanilla; cool.
10. Blend in powdered sugar.

Mock Mocha Bars

Beulah Johnson

INGREDIENTS

- 1 yellow cake mix
- 1 box instant coconut cream pudding
- 2 c. milk
- 2 eggs

Frosting:

- 1/4 c. soft oleo
- 1/4 c. peanut butter
- 1 1/2 c. powdered sugar
- Vanilla
- Milk enough to make it spread
- Ground peanuts

INSTRUCTIONS

1. Mix and bake on cookie sheet for 30 minutes; cool and frost.
2. Top with ground peanuts.

Mounds Bars

Gert Larson

INGREDIENTS

- 2 c. graham cracker crumbs
- 1/2 c. butter
- 1/4 c. sugar
- 2 c. coconut
- 1 (15 oz.) can sweetened condensed milk
- 1 pkg. butterscotch chips
- 1 pkg. chocolate chips

INSTRUCTIONS

1. Combine crumbs, butter and sugar.
2. Put into 9x13 inch pan and bake at 350° for 10 minutes.
3. Mix coconut and condensed milk and pour over baked mixture.
4. Bake for 15 minutes.
5. Melt the butterscotch and chocolate chips over hot water and then spread over bars.

Nut Goodie Bars

Barb Flo

INGREDIENTS

- 1 (6 oz.) pkg. butterscotch chips
- 1 (12 oz.) pkg. chocolate chips
- 1 c. chunk peanut butter
- 1 c. walnuts, broken coarsely
- 3 c. miniature marshmallows

INSTRUCTIONS

1. Melt chips over hot water; add peanut butter and cool.
2. Add nuts and marshmallows and mix well.
3. Pour in medium sized pan (9x9 inches or 10x13 inches).
4. If they are too thick, it is hard to cut them in small squares.

O'Henry Bars

Mary Perkins, Deb Meyer

INGREDIENTS

- 4 c. quick oatmeal
- 1 c. margarine
- 1 c. brown sugar
- 1/2 c. white sugar
- 1 (6 oz.) pkg. milk chocolate chips
- 3/4 c. peanut butter

INSTRUCTIONS

1. Combine margarine and sugars; cream together.
2. Add oatmeal.
3. Press into a greased 10x15 inch pan; bake 10 minutes at 350° F.
4. Cool.
5. Melt the chocolate chips and combine with peanut butter.
6. Spread on crust.
7. Refrigerate.
8. Nuts may be sprinkled on top, if desired.

O'Henry Bars

Diane Genelin

INGREDIENTS

- 2/3 c. margarine
- 4 c. dry oatmeal
- 1 c. brown sugar
- 2 tsp. vanilla
- 1/2 c. corn syrup

Topping:

- 1 c. semi-sweet chocolate chips
- 2/3 c. chunky peanut butter

INSTRUCTIONS

1. Melt margarine; add oatmeal, brown sugar, vanilla and syrup.
2. Put in greased 9x13 inch pan; bake 12 minutes or until bubbly at 350°.
3. Remove from oven and melt chips and peanut butter together.
4. Spread on dough.
5. After bars cool 10 minutes, refrigerate.

Oatmeal Chocolate Chip Bars

Karen Nordsiden

INGREDIENTS

- 1 c. white sugar
- 1 c. brown sugar
- 2 c. shortening
- 4 eggs
- 4 c. flour
- 4 c. oatmeal
- 2 tsp. vanilla
- 2 tsp. soda
- 1 1/2 tsp. salt
- 1 (12 oz.) pkg. chocolate chips

INSTRUCTIONS

1. Cream shortening and sugar; beat in eggs.
2. Add vanilla and stir in oatmeal, flour, soda, salt and chocolate chips.
3. Spread over ungreased 11 x 15 1/2 inch cookie sheet; bake at 350° for 25 to 30 minutes.

Orange Slice Bars

Alida Briest

INGREDIENTS

- 4 eggs
- 1 heaping Tbsp. shortening
- 2 1/4 c. brown sugar
- 2 c. flour (sifted)
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. vanilla
- 18 orange slices
- 1/2 c. chopped nuts

INSTRUCTIONS

1. Beat eggs; add sugar and shortening and blend well; add sifted dry ingredients, saving part of the flour to mix with orange slices, cut up fine.
2. Add the chopped orange slices, nutmeats and flavoring.
3. Spread on a cookie sheet, approximately 11x16 inches.
4. Sprinkle sugar on top; bake 20 minutes at 350°.
5. Cool slightly; cut in squares.

Peanut Butter Bars

Alice Vander Louw

INGREDIENTS

- 1 c. butter or margarine
- 1 c. crunchy peanut butter
- 3 1/2 cups powdered sugar
- 3/4 package (12 ounce size) chocolate chips

INSTRUCTIONS

1. Melt 1 c. butter or margarine and 1 c. crunchy peanut butter.
2. Add 3 1/2 cups powdered sugar.
3. Spread onto a greased 9x13 inch pan.
4. Melt 3/4 package (12 ounce size) chocolate chips; spread on top of peanut butter mixture.
5. Place in preheated 200° oven 7 minutes until soft.
6. Cool and cut into bars.

Pie Filling Bars

Ginny Kruse

INGREDIENTS

- 1 can pie filling (cherry is especially good)
- 2 c. flour
- 1 c. sugar
- 1 1/2 tsp. soda
- 1 tsp. salt
- 2 eggs
- 1 tsp. vanilla
- 2/3 c. oil
- 1/2 c. nuts

INSTRUCTIONS

1. Place 1 can pie filling (cherry is especially good) in bottom of 9x13 inch pan.
2. Add the above ingredients to the pan.
3. Mix together and bake all in the same pan at 350° for 40-50 minutes.

Reese's Peanut Butter Bars

Brenda Paulsen

INGREDIENTS

- 2 1/2 c. powdered sugar
- 1 3/4 c. crushed graham crackers
- 1 c. peanut butter
- 2 sticks melted oleo
- Chocolate chips
- one 12 ounce package of milk chocolate chocolate chips

INSTRUCTIONS

1. Mix all above ingredients together but chocolate.
2. Should be slightly soupy.
3. You may put mix in refrigerator for 5-10 minutes.
4. Pour into cookie sheet and spread.
5. Melt one 12 ounce package of milk chocolate chocolate chips.
6. Spread over peanut butter mixture; set in refrigerator to cool for 10 minutes, or you may just leave it out to cool.

Rocky Road Dream Bars

Margo Sprengeler

INGREDIENTS

Base:

- 1 pkg. Pillsbury fudge marble cake mix (reserve chocolate pouch)
- 1/3 c. margarine, softened

Topping:

- 1/4 c. water
- 2 eggs
- 1 c. miniature marshmallows
- 1 c. chopped nuts
- 6 oz. (1 c.) semi-sweet chocolate chips

INSTRUCTIONS

1. Heat oven to 350°.
2. Grease 9x13 inch pan.
3. Combine base ingredients and mix at high speed until crumbly.
4. Reserve 1 1/4 cups crumbs for topping.
5. Press remaining base mixture in bottom of pan.
6. Blend remaining crumb mixture with water, egg and marble pouch until moistened.
7. Beat 2 minutes at high speed; stir in marshmallows, nuts and chocolate chips.
8. Spread over base mixture in pan; bake 25 to 35 minutes, or until impression doesn't remain when lightly touched in center.
9. Cool before cutting.
10. Makes 36 bars.

Rocky Road Bars

Alice Vander Louw

INGREDIENTS

Layer 1:

- 1/2 cup margarine
- 1 c. sugar
- 1 square unsweetened chocolate
- 1 c. flour
- 1 tsp. baking powder
- 2 eggs
- 1 tsp. vanilla
- 3/4 c. nuts, chopped

Layer 2:

- 8 oz. cream cheese
- 1/2 c. sugar
- 2 Tbsp. flour
- 1/4 c. margarine
- 1/2 tsp. vanilla
- 1/4 c. nuts
- 1 egg
- 6 ounces chocolate chips
- 2 cups small marshmallows

Frosting:

- 1/4 c. margarine
- 1 tsp. vanilla
- 1 square unsweetened chocolate
- 2 oz. cream cheese
- 1/4 c. milk
- 1 lb. powdered sugar

INSTRUCTIONS

1. Layer 1: Melt 1/2 cup margarine.
2. Add 1 c. sugar, 1 square unsweetened chocolate, 1 c. flour, 1 tsp. baking powder, 2 eggs, 1 tsp. vanilla and 3/4 c. nuts, chopped.
3. Mix well and spread in 9x13 inch pan.
4. Layer 2: Mix well and spread over chocolate mixture.
5. Sprinkle 6 ounces chocolate chips over white layer; bake at 350° F. for 25 to 30 minutes.
6. Remove from oven and sprinkle 2 cups small marshmallows over the top.
7. Return to oven and bake 5 minutes more.
8. Cool.
9. Frosting: Mix and spread on bars.

Salted Nut Bars

Debbie Miller

INGREDIENTS

- 1 yellow cake mix
- 1 egg
- 1/3 c. butter or margarine
- 3 cups miniature marshmallows

Top Layer:

- 2/3 c. corn syrup
- 1/4 c. butter or margarine
- 2 tsp. vanilla
- 1 (12 oz.) pkg. peanut butter chips
- 2 cups Rice Krispies
- 1 cup salted peanuts

INSTRUCTIONS

1. Mix at low speed until crumbly and press into 9x13 inch ungreased pan.
2. Bake at 350° for 12-15 minutes.
3. Take out of oven and sprinkle with 3 cups miniature marshmallows and return to oven 1-2 minutes or until puffy.
4. Top Layer: Melt together; add 2 cups Rice Krispies and 1 cup salted peanuts.
5. Immediately spoon over marshmallows and chill until set.

7-Layers Bars

Barb Flo

INGREDIENTS

- 1 stick margarine
- 1 c. graham cracker crumbs
- 1 (6 oz.) pkg. chocolate chips
- 1 (6 oz.) pkg. butterscotch chips
- 1 c. coconut
- 1 c. chopped nuts
- 1 can Borden's sweetened condensed milk

INSTRUCTIONS

1. Melt 1 stick margarine in cake pan.
2. Sprinkle over top in order given: 1 c. graham cracker crumbs, 1 (6 oz.) pkg. chocolate chips, 1 (6 oz.) pkg. butterscotch chips, 1 c. coconut, 1 c. chopped nuts, 1 can Borden's sweetened condensed milk.
3. Bake at 350° for 30 minutes; cool and cut.

Toffee Bars

Chrystal Erickson

INGREDIENTS

- 1/2 c. white sugar
- 1/2 c. brown sugar
- 1 c. shortening
- 2 tsp. vanilla
- 2 eggs
- 1/2 tsp. salt
- 1 c. flour
- 1 c. oatmeal
- 12 oz. chocolate chips or butterscotch chips
- Chopped nuts (may be added)

INSTRUCTIONS

1. Mix above ingredients except chips.
2. Pour into 9x13 inch greased pan; bake at 350° until done, approximately 25 to 30 minutes.
3. Cool.
4. Melt chips and spread over bars.
5. Chopped nuts may be added.
6. Cut into bars.

Unbaked Bars

Melva Lamp

INGREDIENTS

- whole graham crackers
- 1 c. brown sugar
- 1/2 c. milk
- 1/2 c. butter
- 1 c. grated coconut
- 1 c. graham cracker crumbs
- Pinch of salt

Frosting:

- 2 c. powdered sugar
- 5 Tbsp. butter
- 3 Tbsp. milk
- 1/2 tsp. vanilla

INSTRUCTIONS

1. Line a buttered 9x13 inch pan with whole graham crackers.
2. Combine and boil together for 10 minutes: 1 c. brown sugar, 1/2 c. milk, 1/2 c. butter, 1 c. grated coconut, 1 c. graham cracker crumbs and a pinch of salt.
3. Spread on top of crackers.
4. Place a layer of whole graham crackers on filling.
5. Let cool slightly.
6. Frost with 2 c. powdered sugar, 5 Tbsp. butter, 3 Tbsp. milk and 1/2 tsp. vanilla.

Whiffets (Bars)

Mrs. Henry Johnson

INGREDIENTS

- 1 cup of sugar
- 1 heaping tablespoon of butter
- 1 cup of flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 beaten egg
- 1/2 cup of rich milk or cream
- sugar

INSTRUCTIONS

1. Cream together 1 cup of sugar and 1 heaping tablespoon of butter.
2. Add 1 cup of flour, 1 teaspoon baking powder, 1 teaspoon cinnamon and beat.
3. Then add 1 beaten egg and 1/2 cup of rich milk or cream.
4. Spread very thin on a buttered 9x13 inch baking pan, and when nearly baked, dust with sugar.
5. Return to oven and brown lightly.
6. (I bake in 350° oven for about 20 minutes and then dust with sugar and bake another 5-10 minutes.)
7. Cut into squares and remove quickly with a knife.
8. Extra good while warm.

Yummy Nancy's Maraschino Cherry Bars

Glenda Severson

INGREDIENTS

Crust:

- 2 c. flour
- 1/3 c. sugar
- 3/4 c. butter
- 1/2 c. chopped nuts

Filling:

- 2 eggs, beaten
- 1 c. brown sugar
- 1/3 c. flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. vanilla
- 1 (10 oz.) jar maraschino cherries, drained and chopped (save juice)

Frosting:

- 2 Tbsp. butter
- 2 1/2 c. powdered sugar
- 4 Tbsp. cherry juice
- 4 Tbsp. flake coconut or chopped nuts

INSTRUCTIONS

1. Press crust into 9x13 inch pan; bake 12 to 15 minutes at 350° or until brown.
2. Mix filling; pour over crust.
3. Bake 20-25 minutes at 350°, until toothpick inserted in the center is clean.
4. Cool and frost.

Almond Cream Puffs

Elaine Harkins, Deb Meyer

INGREDIENTS

- 1 c. water
- 1/2 c. butter
- 1/4 tsp. salt
- 1 c. flour
- 4 eggs

Almond Cream Filling:

- 1 (3 1/2 oz.) pkg. instant vanilla pudding
- 1 1/4 c. cold milk
- 1 c. cream
- 1/2 tsp. almond extract
- Sliced almonds

INSTRUCTIONS

1. Bring water, butter and salt to a full boil; add in all flour and remove from heat immediately.
2. (Stir until flour mixture forms a ball.)
3. Add eggs, 1 at a time, stirring well after each egg.
4. Bake 60-70 minutes at 375°.
5. (A small hole can be made in each "puff" after 50 minutes to allow the cream puff to dry somewhat.)
6. Slice off the upper 1/3 of puff and fill with Almond Cream Filling.
7. Make pudding, using 1 1/4 cups milk and set aside.
8. Whip cream into stiff peaks and gently fold in pudding, almonds and extract.
9. Spoon generously into cream puffs.

Cream Puffs

Becky Aufderhar

INGREDIENTS

- 1/4 c. butter
- 1/2 c. boiling water
- 1/4 tsp. salt
- 1/2 c. sifted flour
- 2 eggs, unbeaten

INSTRUCTIONS

1. Add butter to boiling water; heat until butter melts.
2. Add flour and salt all at once, stirring vigorously.
3. Cook, stirring, until mixture leaves sides of pan.
4. Remove; cool 1 minute.
5. Add eggs, unbeaten, one at a time, beating with a spoon after each addition until smooth.
6. Drop by heaping tablespoonfuls (it helps to have the spoon wet), 2 inches apart on greased baking sheet, shaping with a wet spoon into rounds which point up in the center.
7. Bake in hot oven (450° F.) for 10 minutes, then at 400° F. for 25 minutes.
8. The cream puffs should be puffed high and golden brown.
9. Cool; cut a slit in one side of each puff and fill with whipped cream or one of your favorite filling.
10. Serve dusted with confectioners sugar.

Apple Crisp

Karen Nordsiden

INGREDIENTS

- 6 c. sliced, pared apples
- 1/4 c. water
- 2 tsp. lemon juice (optional)
- 3/4 tsp. cinnamon
- 3/4 c. sugar
- 1/2 c. flour
- 1/8 tsp. salt
- 5 Tbsp. butter

INSTRUCTIONS

1. Place apple slices in deep casserole; add water, lemon juice and cinnamon and mix together.
2. Rub together butter, sugar, salt and flour until crumbly.
3. Cover apples with flour mixture; bake at 350° until apples are tender, about 1 hour.

Apple Rum Dum Dessert

Mary Roop

INGREDIENTS

- 1 c. sugar
- 1/4 c. margarine
- 1 egg, slightly beaten
- 1 c. flour
- 1 tsp. soda
- 1 tsp. cinnamon
- 1/2 tsp. salt
- 2 c. chopped apples
- 1/2 c. nuts

Sauce:

- 1/2 c. granulated sugar
- 1/2 c. brown sugar
- 1/2 c. cream
- 1/4 c. butter
- Rum to taste, or 1 tsp. rum or vanilla flavoring

INSTRUCTIONS

1. Cream margarine and sugar; add egg, then dry ingredients, apples and nuts.
2. Bake at 350° for 35 minutes in 8x8 inch pan.
3. Top with sauce.

Apricot Fruit Pizza

Esther Von Wald

INGREDIENTS

- 1 (17-18 oz.) pkg. refrigerated cookie dough
- 1 (8 oz.) pkg. cream cheese
- 4 Tbsp. sugar
- 1 (16 oz.) can apricot halves
- 1 pt. fresh strawberrires
- 1/2 c. fresh blueberries
- 1 slice canned pineapple
- Green grapes

Glaze:

- 2/3 c. apricot syrup
- 2 Tbsp. cornstarch
- 2 Tbsp. sugar
- 1/4 tsp. nutmeg
- 1/2 c. red currant jelly

INSTRUCTIONS

1. Pat dough in 12 - 15 inch pizza pan.
2. Bake 15 minutes at 375°.
3. Cool.
4. Whip cream cheese and sugar; spread on baked dough.
5. Arrange fruit on top so each piece when cut has similar fruit.
6. Cover with glaze which has been cooked until thickened.

Banana Dessert

Karen Karels

INGREDIENTS

- 2 c. crushed vanilla wafers
- 1/4 c. melted margarine or butter
- 1 c. powdered sugar
- 2 eggs
- 3/4 c. margarine or butter
- 1 (8 oz.) container Cool Whip
- 4 or 5 bananas

INSTRUCTIONS

1. Crust: Mix 2 cups crushed wafers and 1/4 cup melted butter.
2. Press into bottom of a 9x13 inch pan.
3. Reserve a few crumbs to sprinkle on top.
4. Filling: Combine 3/4 cup butter, 1 cup powdered sugar and 2 eggs in saucepan; bring to a boil.
5. Stir constantly.
6. Drizzle this mixture over crust.
7. Slice 4 or 5 bananas lengthwise and lay cut side down on top of filling.
8. Spread Cool Whip over bananas.
9. Sprinkle reserved crumbs on top.
10. Refrigerate.

Banana Split Dessert

Charyl Anderson

INGREDIENTS

Crust:

- 1 stick margarine
- 2 c. graham crackers

Filling:

- 2 sticks margarine
- 2 c. powdered sugar
- 2 eggs
- 1 Tbsp. vanilla

Topping:

- 4 or 5 bananas
- 1 large can crushed pineapple
- Nuts
- 1 (9 oz.) Cool Whip
- Chocolate syrup
- Maraschino cherries

INSTRUCTIONS

1. Melt margarine and mix with cracker crumbs.
2. Pat into a 9x13 inch pan and bake at 350° for 10-15 minutes.
3. While crust is baking, make the filling: margarine, powdered sugar, eggs and vanilla.
4. Beat together for 10 minutes.
5. No more, no less.
6. Pour over baked crust.
7. To finish: Slice bananas 3 times lengthwise; place on filling.
8. Add 1 large can crushed pineapple (drained) and spread.
9. Then spread one 9 ounce Cool Whip.
10. Sprinkle with nuts; drizzle with chocolate syrup and garnish with maraschino cherries.

Banana Split Dessert

Deb Meyer

INGREDIENTS

- 1/2 c. butter
- 2 c. graham cracker crumbs
- 2/3 c. butter
- 2 c. powdered sugar
- 1 tsp. vanilla
- 2 eggs
- 3 sliced bananas
- 1 package Cool Whip
- slivered nuts

INSTRUCTIONS

1. Mix 1/2 c. butter and 2 c. graham cracker crumbs together and spread in 9x13 inch pan.
2. Whip 2/3 c. butter, 2 c. powdered sugar, 1 tsp. vanilla and 2 eggs together for 15 minutes.
3. Put on top of crust.
4. Cover with 3 sliced bananas.
5. Cover with 1 package Cool Whip.
6. Top with slivered nuts.

Banana Split Dessert

Brenda Paulsen

INGREDIENTS

- 5 c. Golden Grahams cereal, finely crushed
- 1/3 c. margarine or butter, melted
- 1 (3 3/4 oz.) pkg. vanilla instant pudding and pie filling
- 5-6 medium bananas
- 1 (20 oz.) can crushed pineapple, drained
- 1 (8 oz.) frozen whipped topping, thawed
- 12 maraschino cherries, drained, cut in halves
- 1 c. Golden Grahams cereal

INSTRUCTIONS

1. Mix crushed cereal and margarine.
2. Pat mixture in 13x9x2 inch dish.
3. Bake at 375° until light brown, 7 to 10 minutes.
4. Cool.
5. Follow pudding and pie filling directions and refrigerate 10 minutes.
6. Slice bananas; arrange on crust.
7. Spread pudding over bananas; top with pineapple.
8. Spread whipped topping over pineapple.
9. Refrigerate at least 2 hours.
10. Just before serving, add maraschino cherry halves and whole cereal to top; garnish.
11. Makes 12-16 servings.

Broken Glass Dessert

Peggy Ernst

INGREDIENTS

- Angel food cake
- 2 pkg. instant vanilla pudding
- 2 c. milk
- 1 qt. ice cream (vanilla)
- 2 (3 oz.) pkg. strawberry jello
- 2 c. boiling water
- 2 boxes frozen strawberries

INSTRUCTIONS

1. Bake cake according to directions.
2. Break into pieces in 9x13 inch cake pan.
3. Mix pudding with milk; blend in ice cream.
4. Pour over cake pieces and refrigerate.
5. Dissolve jello into boiling water; add frozen strawberries and stir until separated.
6. Pour over pudding layer and refrigerate.
7. Chill 3 hours.

Buster Bar Dessert

Charyl Anderson

INGREDIENTS

- 1 lb. Oreo cookies
- 1/2 gal. vanilla ice cream, softened
- 1/2 c. melted margarine
- 1 1/2 c. whole salted Spanish peanuts

Topping:

- 2/3 c. chocolate chips
- 1/2 c. margarine
- 1 tsp. vanilla
- 2/3 c. powdered sugar
- 1 1/2 c. evaporated milk

INSTRUCTIONS

1. Crush Oreo cookies in plastic bag.
2. Mix in melted margarine and put in 9x13 inch pan.
3. Spread softened ice cream over Oreo crust.
4. Sprinkle salted peanuts over the ice cream and freeze.
5. Topping: In saucepan boil for 8 minutes the chips, sugar, margarine and milk.
6. Stir often.
7. Add vanilla.
8. Pour mixture over ice cream and freeze.

Buster Bar Dessert

Laurie Swenson

INGREDIENTS

- 2 c. powdered sugar
- 1 1/2 c. evaporated milk
- 2/3 c. chocolate chips
- 1/2 c. margarine or butter
- 1 tsp. vanilla
- 1 lb. Oreo cookies
- 1/2 c. butter/margarine, melted
- 1 1/2 c. Spanish peanuts
- 1/2 gal. vanilla ice cream, softened

INSTRUCTIONS

1. Mix powdered sugar, evaporated milk, chocolate chips, margarine/butter and vanilla; boil for 8 minutes, stirring constantly.
2. Cool.
3. Crush Oreo cookies; add melted margarine/butter.
4. Spread in 9x13 inch pan.
5. Put Spanish peanuts over cookie mixture and refrigerate.
6. When set, put softened ice cream over peanuts.
7. Cover with chocolate chip mixture and freeze overnight.

Butterscotch-Coconut Cream Dessert

Theda Frost

INGREDIENTS

Crust:

- 1 c. flour
- 1/2 c. butter
- 1/2 c. pecans

Filling First Layer:

- 1 (8 oz.) pkg. cream cheese
- 1 c. powdered sugar
- 1 c. Cool Whip

Filling Second Layer:

- 1 pkg. butterscotch pudding mix
- 1 pkg. coconut pudding mix
- 3 c. milk
- Cool Whip (more, for frosting)

INSTRUCTIONS

1. Crust: Mix as for pie crust and press into a 9x13 inch pan; bake for 15 minutes at 350°.
2. Cream cream cheese and powdered sugar.
3. Fold in Cool Whip; spread over cooled crust.
4. Cook until thick, then cool butterscotch pudding mix, coconut pudding mix and milk.
5. Pour over cream cheese layer.
6. Frost with more Cool Whip.
7. Refrigerate several hours or overnight.

Cherries in the Snow

Gladys Trepanier

INGREDIENTS

- 6 egg whites
- 1 tsp. cream of tartar
- Pinch of salt
- 1 1/2 c. sugar
- almond extract

Filling:

- 1 large (8 oz.) pkg. cream cheese
- 1 c. powdered sugar
- 1 pint of whipped cream
- 2 cups small marshmallows
- 1 can cherry pie filling
- a little almond extract

INSTRUCTIONS

1. Beat stiff, then add almond extract.
2. Put into 9x13 inch greased pan.
3. Preheat oven to 450°.
4. When oven is hot, put meringue in and turn oven off.
5. Let stand overnight; don't peek.
6. Filling: Cream 1 large (8 oz.) pkg. cream cheese and 1 c. powdered sugar.
7. Add 1 pint of whipped cream.
8. Fold in 2 cups small marshmallows.
9. Spread on meringue.
10. Add 1 can cherry pie filling (add a little almond extract to filling).
11. Put in refrigerator.

Cherry Dessert

Beulah Johnson

INGREDIENTS

- 1/2 package pretzels, crushed
- 1/2 cup butter
- 1 (3 oz.) pkg. cream cheese
- 1 c. powdered sugar
- 1 (8 oz.) Cool Whip
- 1 can cherry pie filling

INSTRUCTIONS

1. Pat 1/2 package pretzels, crushed, into a 9x13 inch pan.
2. Slice 1/2 cup butter over pretzels.
3. Bake 20 minutes at 350°.
4. Top crust with 1 (3 oz.) pkg. cream cheese, 1 c. powdered sugar and 1 (8 oz.) Cool Whip.
5. Soften cream cheese and blend in sugar; fold in Cool Whip.
6. Topping: Use 1 can cherry pie filling.
7. Refrigerate until serving.

Chocolate Cherry Dessert

Donna Stuber

INGREDIENTS

Wafer Crumb Crust:

- 2 c. fine vanilla wafer crumbs
- 1/3 c. melted butter

Butter Fluff Layer:

- 1/2 c. butter
- 1 1/2 c. sifted confectioners sugar
- 2 eggs

Chocolate Cherry Layer:

- 1/4 c. sugar
- 2 Tbsp. cocoa
- 1 c. heavy cream
- 1 c. chopped walnuts
- 1 fully ripe banana, mashed
- 1/4 c. sliced maraschino cherries

INSTRUCTIONS

1. Wafer Crumb Crust: Mix 2 c. fine vanilla wafer crumbs and 1/3 c. melted butter.
2. Reserve 2 tablespoons for topping; press remainder in bottom of 1 quart refrigerator tray.
3. Butter Fluff Layer: Cream 1/2 c. butter and 1 1/2 c. sifted confectioners sugar.
4. Add 2 eggs, one at a time, beating well after each.
5. Spread mixture over crumbs.
6. Chocolate Cherry Layer: Combine 1/4 c. sugar, 2 Tbsp. cocoa and 1 c. heavy cream.
7. Whip.
8. Fold in 1 c. chopped walnuts, 1 fully ripe banana, mashed, and 1/4 c. sliced maraschino cherries.
9. Pile atop mixture in tray; sprinkle with crumbs.
10. Chill 24 hours or freeze.
11. Cut into wedges.
12. Makes 9 to 12 servings.

Chocolate Toffee Meringue

Clara Adams

INGREDIENTS

- 12 small Heath bars, crushed
- 6 egg whites
- 1 tsp. vanilla
- 1 3/4 c. sugar
- 2 pkg. Lucky Whip

INSTRUCTIONS

1. Beat egg whites and add sugar gradually, then add vanilla.
2. Bake at 325° for 40-45 minutes in a 10x15 inch lined pan (with foil).
3. Make Lucky Whip; cover the meringue with 1/2 cream, 1/2 candy and repeat.
4. Chill 8 hours or overnight.

Christmas Fruit Dessert

Carol Olness

INGREDIENTS

- 1 c. sour cream
- 4 Tbsp. strawberry yogurt
- 2 Tbsp. lemon juice
- 1/2 c. sugar
- 1 tsp. vanilla
- 1 (13 oz.) can crushed pineapple, drained
- 2 medium bananas, diced
- 1/2 c. red candied cherries, cut in halves
- 1/2 c. green candied cherries, cut in halves
- 1/2 c. chopped walnuts

INSTRUCTIONS

1. Blend together all ingredients, folding in fruit and nuts last.
2. Put in freezer.
3. Allow dessert to set 10 minutes before serving.
4. For Bundt pan, double recipe.

Clara's Fruit Cobbler

Virginia Johnson

INGREDIENTS

- 3 c. fresh fruit (peaches)
- 2/3 c. sugar
- 1 Tbsp. flour
- 1/2 tsp. cinnamon
- butter
- 1 c. flour
- 2 Tbsp. sugar
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/3 c. soft shortening
- 3 Tbsp. milk
- 1 egg
- Cool Whip or whipping cream, if desired

INSTRUCTIONS

1. Sprinkle sugar, flour and cinnamon over fruit.
2. Dot with butter.
3. Place in 8 inch square or 9 inch pie plate.
4. Sift together 1 c. flour, 2 Tbsp. sugar, 1 1/2 tsp. baking powder and 1/2 tsp. salt.
5. Stir with fork 1/3 c. soft shortening, 3 Tbsp. milk and 1 egg.
6. Mix with flour mixture.
7. Pour over the peaches the crumb mixture and bake 25 or 30 minutes at 350°.
8. Top with Cool Whip or whipping cream, if desired.

Company Chocolate Dessert

Glenda Severson, Carol Olness

INGREDIENTS

Crust:

- 1/2 c. butter
- 1/4 c. brown sugar
- 1 c. flour
- 1/2 c. walnuts

Layer 2:

- 1/2 c. butter
- 2 squares chocolate
- 2 c. powdered sugar
- 3 egg yolks
- 3 beaten egg whites

Layer 3:

- 1 quart of butter brickle ice cream

INSTRUCTIONS

1. Mix and combine; sprinkle in 9x13 inch pan.
2. Bake 10 to 15 minutes at 350°.
3. When warm, break up and save 1 cup for topping.
4. Layer 2: Melt 1/2 c. butter and 2 squares chocolate together over low heat and add 2 c. powdered sugar and 3 egg yolks.
5. Cool and add 3 beaten egg whites.
6. Pour over crust.
7. Layer 3: Spread 1 quart of butter brickle ice cream on second layer.
8. Sprinkle 1 cup topping over ice cream.

Creamy Dutch Apple Dessert

Debra Pollack

INGREDIENTS

- 1/4 c. margarine
- 1 1/2 c. graham cracker crumbs
- 1 (14 oz.) can sweetened condensed milk
- 1 c. (8 oz.) sour cream
- 1/4 c. lemon juice
- 1 can apple pie filling
- 1/4 c. chopped walnuts
- 1/2 tsp. cinnamon

INSTRUCTIONS

1. Melt margarine and stir into graham cracker crumbs.
2. Press into a 10x6 inch pan.
3. Combine sweetened condensed milk, sour cream and lemon juice; spread over crust.
4. Spread pie filling over creamy layer and sprinkle with walnuts and cinnamon.
5. Bake at 350° for 25-30 minutes until set.
6. Serve warm or cold, but refrigerate leftovers.
7. Variations: Omit cinnamon and replace apple pie filling with blueberry, cherry or peach pie filling.

Dakota Rhubarb Crunch

Kris Bartle

INGREDIENTS

- 1 c. flour, sifted
- 3/4 c. uncooked oatmeal
- 1 c. brown sugar
- 1/2 c. butter, melted
- 1 tsp. cinnamon
- 4 c. rhubarb, diced
- 1 c. sugar
- 2 Tbsp. cornstarch
- 1 c. water
- 1 tsp. vanilla

INSTRUCTIONS

1. Mix flour, oatmeal, brown sugar, butter and cinnamon until crumbly.
2. Press half of crumbs in greased 9 inch layer pan.
3. Cover with diced rhubarb.
4. In a small saucepan combine sugar, cornstarch, water and vanilla.
5. Cook until thick and clear, stirring constantly.
6. Pour over rhubarb.
7. Top with remaining crumbs.
8. Bake at 350° for 1 hour.
9. Cut in squares.
10. Serve warm.
11. Note: May serve with whipped cream or ice cream.
12. Yield: 8 servings.

Delicious Dessert

Arvilla Liedholm

INGREDIENTS

- 1 stick cold butter
- 1 c. flour
- 1/2 c. chopped nuts
- 1 (8 oz.) pkg. cream cheese
- 1 c. Cool Whip
- 1 c. powdered sugar
- 2 (3 oz.) pkg. instant pistachio pudding
- 3 c. cold milk
- coconut

INSTRUCTIONS

1. Mix butter, flour and nuts.
2. Bake in a 9x13 inch pan for 15 minutes.
3. Mix cream cheese, Cool Whip and powdered sugar and put in a cooled crust.
4. Whip pudding and milk until very thick.
5. (Instant lemon pudding can also be used.)
6. Frost with rest of Cool Whip and top with coconut.

4 Layer Dessert

Deb Meyer

INGREDIENTS

First Layer:

- 1 c. flour
- 1/2 c. butter

Second Layer:

- 1 c. Cool Whip
- 1 c. powdered sugar
- 1 (8 oz.) pkg. cream cheese

Third Layer:

- 2 (3 1/2 oz.) pkg. instant pudding
- 3 c. milk

Fourth Layer:

- remaining Cool Whip
- chopped nuts
- 8 ounce container Cool Whip

INSTRUCTIONS

1. First Layer: Blend and press into a 9x13 inch pan; bake at 350° for 10-15 minutes.
2. Cool.
3. Third Layer: Stir till thick; spread over Second Layer.
4. Fourth Layer: Spread remaining Cool Whip on top; sprinkle with chopped nuts.
5. Use 8 ounce container Cool Whip.

Fresh Peach Dessert

Nancy Peterka

INGREDIENTS

Crust:

- 14 graham crackers
- 1/2 c. brown sugar
- 1/3 c. butter or margarine

Topping:

- 20 large melted marshmallows
- 1/2 c. milk
- 1/2 c. whipping cream
- 5 medium peaches, peeled and sliced

INSTRUCTIONS

1. Crust: Crush graham crackers.
2. Mix with brown sugar and butter.
3. Pat into 9x9 inch pan.
4. Reserve some crumbs for the top.
5. Bake at 300° for 7 minutes.
6. Topping: Melt marshmallows with milk on top of double boiler; cool.
7. Whip cream and fold into marshmallows.
8. Arrange layers of peaches and cream mixture.
9. Sprinkle with crumbs and refrigerate.
10. (Double for 9x13 inch pan.)

Hawaiian Delight

Paula Severson Lawson

INGREDIENTS

- 1 Jiffy yellow cake mix
- 1 small pkg. vanilla instant pudding mix
- 8 oz. cream cheese
- 1 large Cool Whip
- 10 1/2 oz. crushed pineapple (No. 303 can)

INSTRUCTIONS

1. Make Jiffy cake according to directions and bake 15 minutes in 9x13 inch pan; cool.
2. Mix pudding according to directions.
3. Mix together softened cream cheese and pudding till smooth.
4. Put on cake.
5. Drain pineapple.
6. Put on cream cheese and spread Cool Whip.
7. Put in refrigerator for a couple of hours.

Heavenly Torte

Ione Frandle

INGREDIENTS

- 4 eggs, separated
- 1/4 tsp. salt
- 1 1/2 c. sugar
- 24 Ritz crackers, crushed
- 1 c. chopped walnuts
- 1/4 c. lemon juice
- 2 Tbsp. butter
- 2 tsp. grated lemon rind
- 1/2 c. cream, whipped

Frosting:

- 1 1/2 c. + 3 Tbsp. whipped cream
- 1/4 c. powdered sugar
- 1 Tbsp. gelatin
- Flavoring

INSTRUCTIONS

1. Grease and flour three 8 inch round cake pans.
2. Beat egg whites until foamy; add salt.
3. Gradually add 1 cup sugar and continue beating until stiff and glossy.
4. Fold in crackers and walnuts.
5. Spread equal amounts on each pan, leaving 1/2 inch of pan uncovered around the edges.
6. Bake in oven 25 minutes at 325°; turn oven off and let cool 15 minutes with door partially open.
7. Filling: Beat egg yolks; stir in 1/2 cup sugar, lemon juice and rind and butter.
8. Cook in double boiler until thick and smooth.
9. Cool and fold in whipped cream.
10. Spread filling over torte layers and stack.
11. Whipped Cream Frosting: Soften 1 tablespoon unflavored gelatin in 3 tablespoons whipping cream and dissolve over hot water.
12. Stir until it is totally dissolved.
13. Whip 1 1/2 cups whipping cream and beat in 1/4 cup powdered sugar and slightly cooled gelatin.
14. Add vanilla flavoring.
15. May use chopped walnuts for top decoration.
16. Refrigerate.

Holiday Dessert

Clara Adams

INGREDIENTS

- 1 large angel food cake (break in bite size pieces)
- 1 env. Knox gelatine
- 1/2 c. hot - cold water
- 1 c. orange juice
- 1 c. sugar
- Juice of 1 lemon
- 1 large can crushed cherries and pineapple
- 2 pkg. Dream Whip
- Coconut

INSTRUCTIONS

1. Break cake into bite size pieces.
2. Dissolve gelatine in 1/2 cup hot water; add 1/2 cup cold water.
3. Add everything else except for the Dream Whip and coconut.
4. Be sure to drain pineapple and cherries.
5. Let set (almost).
6. Pour Dream Whip over cake and sprinkle coconut on top.
7. Use 9x12 inch pan or larger.

Lemon Dessert

Gladys Krohn

INGREDIENTS

- 2 eggs, separated
- Juice of 1 lemon
- 1 c. sugar
- 2 rounded Tbsp. flour
- Pinch of salt
- 1 c. milk

INSTRUCTIONS

1. Beat yolks of eggs; add juice of lemon.
2. Mix sugar, flour and salt together and add to egg and juice.
3. Add milk slowly.
4. Beat egg whites stiff and fold in last.
5. Bake 30-40 minutes in ungreased pan or casserole by placing dish in another pan of cold water before putting in oven.
6. Serve cold with whipped cream.
7. Serves 6.
8. If this is baked 30 minutes, it will have a sauce on the bottom which can be spooned over the top when served.

Lemon Torte

Elaine Ashpole

INGREDIENTS

Crust:

- 2 c. flour
- 1 c. margarine or butter
- 2 Tbsp. sugar

Filling:

- 8 eggs, separated
- 2 c. sugar
- 2 lemons (juiced and grated rind)
- 2 env. Knox gelatine (add gelatine to cold water and let stand)
- 3/4 c. cold water
- 1 pt. whipping cream

INSTRUCTIONS

1. Crumb together like pie crust and line 10x15 inch pan.
2. Bake at 325° for 20-25 minutes.
3. Beat egg yolks and add 1 cup sugar; beat well.
4. Add other cup of sugar.
5. Beat.
6. Add lemon juice and rind; cook in double boiler until thick, stirring constantly.
7. Remove from heat and add softened gelatine.
8. Let cool until it starts to set.
9. Fold in beaten egg whites and pour over baked crust.
10. Let stand in refrigerator 1 hour or more.
11. Cover with unsweetened whipped cream and let stand several hours or overnight in refrigerator.
12. Garnish according to season with mandarin oranges or maraschino cherries.
13. Serves 20.
14. Recipe easily divides in half for a 9x9 inch pan.

Lime Ice Cream Dessert

Nancy Peterka

INGREDIENTS

Crust:

- 1 1/2 c. crushed Ritz crackers
- 7 Tbsp. melted butter or margarine
- 4 Tbsp. sugar

Filling:

- 1/2 gal. vanilla ice cream
- 1 qt. lime sherbet

Topping:

- 4 Tbsp. lemon juice
- 1 c. sugar
- 2 eggs, beaten
- 6 Tbsp. butter

INSTRUCTIONS

1. Crust: Mix ingredients and pat in 9x13 inch pan; freeze.
2. Filling: Mix ice cream and sherbet; pour on crust and freeze.
3. Topping: Cook ingredients in double boiler until thick.
4. Cool.
5. Pour over filling and freeze.

Mint Dessert

Deanna Proehl

INGREDIENTS

- 25 Hydrox cookies, crushed
- 1 pt. whipping cream, whipped, with vanilla to taste
- 3 c. colored marshmallows
- 3/4 c. Kraft colored mints

INSTRUCTIONS

1. Put all but 1/4 cup crushed cookies in 9x13 inch pan.
2. Combine whipped cream, marshmallows and mints.
3. Smooth over with spoon.
4. Sprinkle reserved 1/4 crushed cookies over top.
5. Refrigerate 24 hours.
6. Serves 15 people.

Never-Fail Gingerbread

Mrs. Henry Johnson

INGREDIENTS

- 1/2 c. shortening
- 1 c. sugar
- 1/2 c. molasses
- 1 c. boiling water
- 1/2 tsp. nutmeg
- 1 tsp. soda in the water
- 2 1/2 c. flour
- 2 eggs
- 1/2 tsp. ginger
- 1 tsp. cinnamon
- 2 tsp. baking powder
- 1/2 tsp. salt

INSTRUCTIONS

1. Cream shortening and add sugar; add well beaten eggs and molasses.
2. Sift flour once before measuring.
3. Sift flour, spices, baking powder and salt together and add alternating with boiling water and mix well.
4. Start in cold oven, baking at 350° for 40 to 45 minutes or until done.

Orange Delight

Karen Karels

INGREDIENTS

- 1 env. Knox gelatine
- 1/4 c. cold water
- 1/4 c. boiling water
- 1 c. sugar
- 2 Tbsp. lemon juice
- 1 (6 oz.) can orange juice, thawed
- 2 c. whipping cream or Cool Whip
- 1 small can crushed pineapple, drained
- 1 small can mandarin oranges, drained
- 1 angel food cake

INSTRUCTIONS

1. Soften Knox gelatine in 1/4 cup cold water; add 1/4 cup boiling water and dissolve.
2. Mix sugar, lemon juice and orange juice.
3. Blend into gelatine and chill until slightly thickened.
4. Whip cream or use Cool Whip and fold into gelatin mixture.
5. Add crushed pineapple and mandarin oranges.
6. Tear angel food into small pieces and put into a buttered 9x13 inch pan.
7. Pour gelatine mixture over cake pieces and chill overnight.

Peaches Elegant

Elaine Harkins

INGREDIENTS

- 3 egg whites
- 1 c. sugar
- 1/4 tsp. baking powder
- 1/2 c. chopped pecans
- 1 tsp. vanilla
- 3/4 c. crushed soda crackers
- 1 c. heavy cream, whipped
- 3 or 4 fresh peaches, cut up

INSTRUCTIONS

1. Beat egg whites until stiff; add sugar and beat until stiff peaks form.
2. Add pecans, baking powder, vanilla and cracker crumbs.
3. Pour into greased pie pan; bake at 350° for 30 minutes.
4. Cool; fill with fresh peaches and cover with whipped cream.
5. Refrigerate for several hours before serving.
6. Yield: 6 servings.

Peanut Pudding Dessert

Nancy Peterka

INGREDIENTS

- 1 cup flour
- 1 stick margarine
- 2/3 cup chopped dry roasted peanuts
- 1/3 cup peanut butter
- 8 ounce package cream cheese
- 1 cup powdered sugar
- 4 1/2 ounces Cool Whip
- 2 3/4 cups milk
- one 3 5/8 ounce package instant vanilla mix
- one 3 5/8 ounce package instant chocolate pudding mix
- 9 ounces Cool Whip
- chopped dry roasted peanuts

INSTRUCTIONS

1. Make layers as follows.
2. Blend 1 cup flour and 1 stick margarine until crumbly.
3. Add 2/3 cup chopped dry roasted peanuts; press lightly into 9x13 inch pan.
4. Bake 20 minutes at 350°.
5. Cool.
6. Cream 1/3 cup peanut butter and 8 ounce package cream cheese.
7. Work in 1 cup powdered sugar and mix well.
8. Fold in 4 1/2 ounces Cool Whip.
9. Spread over crust.
10. Mix until thick 2 3/4 cups milk and one 3 5/8 ounce package instant vanilla mix and one 3 5/8 ounce package instant chocolate pudding mix.
11. Spread over second layer.
12. Top with 9 ounces Cool Whip.
13. When ready to serve, sprinkle with more chopped dry roasted peanuts.

Pudding Dessert

Glenda Severson

INGREDIENTS

Crust:

- 1 1/4 c. flour
- 1/2 c. butter
- 2 Tbsp. sugar
- 1/4 c. chopped nuts

Layer 2:

- 1 c. powdered sugar
- 1 (8 oz.) pkg. cream cheese
- 1/2 of 8 oz. Cool Whip

Layer 3:

- 2 (3 1/2 oz.) pkg. instant pudding
- 2 1/2 c. cold milk

Layer 4:

- 1/2 carton (8 ounce size) Cool Whip
- chopped nuts

Pudding choices: Pistachio, butterscotch, lemon, chocolate.

INSTRUCTIONS

1. Mix and press into 9x13 inch pan; bake 15 minutes at 350°.
2. Cool.
3. Beat well and spread on cool crust.
4. Refrigerate.
5. Stir until thickens.
6. Spread on second layer; refrigerate.
7. Layer 4: Use 1/2 carton (8 ounce size) Cool Whip.
8. Sprinkle with chopped nuts.
9. Pudding choices: Pistachio, butterscotch, lemon, chocolate.

Pumpkin Pie Squares

Judy Engelhardt

INGREDIENTS

- 1 c. flour
- 1/2 c. oatmeal
- 1/2 c. brown sugar
- 1/2 c. soft butter
- 2 c. pumpkin
- 1 (13 1/2 oz.) can evaporated milk
- 2 eggs
- 3/4 c. sugar
- 1/2 tsp. salt
- 1 1/2 tsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. nutmeg

Topping:

- 1/2 c. nuts, chopped
- 1/2 c. brown sugar
- 2 Tbsp. soft butter

INSTRUCTIONS

1. Mix until crumbly and press into ungreased 9x13 inch pan: 1 c. flour, 1/2 c. oatmeal, 1/2 c. brown sugar and 1/2 c. soft butter.
2. Bake 15 minutes at 350°.
3. Mix the following and pour over crust: 2 c. pumpkin, 1 (13 1/2 oz.) can evaporated milk, 2 eggs, 3/4 c. sugar, 1/2 tsp. salt, 1 1/2 tsp. cinnamon, 1/2 tsp. ginger and 1/2 tsp. nutmeg.
4. Bake again 20-25 minutes at 350°.
5. Topping: Combine and sprinkle on top 1/2 c. nuts, chopped, 1/2 c. brown sugar and 2 Tbsp. soft butter.
6. Bake another 20-25 minutes at 350°.

Rainbow Dessert (Used at Church Banquets)

Jan Boe

INGREDIENTS

- 18 macaroons, crushed
- 1 pt. whipped cream
- 1 c. chopped nuts
- Vanilla
- 3 Tbsp. powdered sugar
- 3 sherbets, lemon, lime and orange

INSTRUCTIONS

1. Mix together 18 macaroons, crushed, 1 pt. whipped cream, 1 c. chopped nuts, vanilla and 3 Tbsp. powdered sugar.
2. Put 1/2 the mixture into a 9x13 inch pan.
3. Soften 3 sherbets, lemon, lime and orange, and spread over mixture.
4. Top with remaining mixture.
5. Freeze until serving.

Rhubarb and Strawberry Dessert

Theda Frost

INGREDIENTS

- 4 c. rhubarb
- 1 1/2 c. sugar
- 2 c. small marshmallows
- 1 (3 oz.) pkg. strawberry jello
- 1/2 c. whipping cream
- Graham cracker crumb crust

INSTRUCTIONS

1. Cook diced rhubarb and sugar; add marshmallows and jello.
2. Cool.
3. Fold in whipping cream (whipped).
4. Pour over graham cracker crumbs in a 9x13 inch pan.
5. Sprinkle a few crumbs on top.

Rhubarb Crunch

Alida Briest

INGREDIENTS

Crust:

- 1 c. flour
- 1/2 c. butter
- 5 Tbsp. powdered sugar

Filling:

- 2 eggs
- 1 1/4 c. sugar
- 1/4 tsp. salt
- 2 1/2 to 3 c. chopped rhubarb
- 1/4 c. flour
- 1 tsp. vanilla
- 3/4 tsp. baking powder

INSTRUCTIONS

1. Mix together the flour, butter and powdered sugar and put in 9x9 inch pan.
2. Bake 20 minutes in a moderate oven.
3. Mix together the well beaten eggs.
4. Add sugar; beat again.
5. Then add salt, flour, vanilla, baking powder and chopped rhubarb.
6. Pour over first mixture and bake 45 minutes at 350°.
7. Serve with whipped cream, ice cream or whipped topping.

Rhubarb Crunch

Becky Templeton

INGREDIENTS

- 1 1/2 c. flour
- 1 1/2 c. brown sugar
- 3/4 c. melted oleo
- 1 1/4 c. oatmeal
- 1 1/2 tsp. cinnamon
- 6-8 c. chopped rhubarb
- 1 1/2 c. sugar
- 3 Tbsp. cornstarch
- 1 1/2 c. water
- 1 1/2 tsp. vanilla

INSTRUCTIONS

1. Combine first 5 ingredients.
2. Pat 1/2 into 9x13 inch cake pan.
3. Add rhubarb to pan.
4. Cook last 4 ingredients till thick and clear.
5. Pour over rhubarb; add remaining 1/2 of crunch to pan.
6. Bake for 1 hour at 350°.

Rhubarb Dream Dessert

Lorine Gulstad

INGREDIENTS

- 1 c. flour
- 5 Tbsp. powdered sugar
- 1/2 c. margarine
- 2 eggs
- 1 1/2 c. sugar
- 1/4 c. flour
- 3/4 tsp. salt
- 2 c. rhubarb, chopped fine

INSTRUCTIONS

1. Combine and press into an ungreased 7 1/2 x 11 x 1 1/2 inch pan and bake 15 minutes at 350°.
2. Cream eggs and sugar; add in flour, salt and rhubarb.
3. Spoon batter over crust and bake 35 minutes more.

Rhubarb Torte

Judy Engelhardt

INGREDIENTS

Crust:

- 2 c. flour
- 2 Tbsp. sugar
- 1 c. margarine

Filling:

- 3 c. rhubarb
- 1 1/2 c. sugar
- 1/4 c. orange juice
- 3 egg yolks, beaten
- 1/2 c. milk
- 2 Tbsp. flour

Meringue:

- 3 egg whites
- 6 tablespoons sugar

INSTRUCTIONS

1. Pat into ungreased 9x13 inch pan; bake 15-20 minutes at 375°.
2. Cook rhubarb, sugar, juice until done.
3. Beat yolks and add milk and flour and beat.
4. Add to rhubarb mixture and cook slightly.
5. Pour over crust.
6. Meringue: Beat 3 egg whites and 6 tablespoons sugar and spread over filling.
7. Bake until brown, 12-15 minutes at 375°.

Rhubarb Torte

Jeane Oslund

INGREDIENTS

Crust:

- 1 c. graham crackers, crushed
- 1 Tbsp. white sugar
- 4 Tbsp. margarine, melted

Filling:

- 1 c. white sugar
- 3 Tbsp. cornstarch
- 1/2 c. water
- 4 c. diced rhubarb
- Few drops of red food coloring or 1/4 c. red cinnamon candies
- 1 cup Cool Whip
- 1 cup miniature marshmallows
- 1 package vanilla pudding (instant)
- a few crushed nuts

INSTRUCTIONS

1. Mix crust together and pat in 9x9 inch Pyrex baking dish; set in freezer to cool quickly.
2. Cook rhubarb, water, sugar and cornstarch.
3. Add red coloring or cinnamon candies and put on cooled graham crust when cool.
4. Add mixture of 1 cup Cool Whip and 1 cup miniature marshmallows.
5. Add on top of this 1 package vanilla pudding (instant), prepared according to directions.
6. Sprinkle with a few crushed nuts.

Rice Chex - Ice Cream Dessert

Dora Slack

INGREDIENTS

- 3 c. Rice Chex
- 1/2 c. brown sugar
- 1/2 c. melted butter
- 1 c. chopped nuts
- 2 c. coconut
- 1/2 gal. vanilla ice cream
- Frozen or fresh strawberries

Sauce for Strawberries:

- 1 c. berry juice and water
- 1 c. sugar
- Drops of red food coloring
- 2 Tbsp. cornstarch

INSTRUCTIONS

1. Stir brown sugar and butter together; add crushed cereal, nuts and coconut.
2. Pat 1/2 of crust into 9x13 inch pan.
3. Spread over the softened ice cream and cover with remaining crust.
4. Top with frozen strawberries when served.
5. Drain juice from berries; add sugar, red coloring and cornstarch to thicken.
6. Cook until thick; cool.
7. Pour over berries.

Ritz Cracker Dessert

Alida Briest

INGREDIENTS

- 30 Ritz crackers, rolled or crushed
- 1/4 c. butter, melted
- 4 eggs, separated
- 1 (13 1/2 oz.) can crushed pineapple
- 1 pkg. lemon jello
- 1/2 c. sugar

INSTRUCTIONS

1. Mix crackers and butter, placing half of crumb mixture into a 9x9 inch pan.
2. Heat egg yolks and undrained pineapple until it thickens.
3. Add gelatin to hot pineapple mixture and cool.
4. Beat egg whites and sugar; fold into pineapple and egg yolk mixture.
5. Pour in on top of crumbs in pan, and top with remaining crumbs.
6. Chill, but do not freeze.

Strawberries or Raspberries for Dessert

Glenda Severson, Mildred Lokensgard

INGREDIENTS

Crumb Crust:

- 1/2 c. shortening, melted (butter is best)
- 1 c. flour
- 1/4 c. brown sugar
- 1/2 c. nuts, chopped (pecans preferred)
- 2 egg whites, unbeaten
- 2/3 c. white sugar
- 2 Tbsp. lemon juice
- 1 (10 oz.) pkg. raspberries or strawberries
- 1 cup whipping cream, or 2 cups Cool Whip

INSTRUCTIONS

1. Mix together and bake at 350° for 20 minutes.
2. Stir several times while baking to break apart.
3. Cool.
4. Combine 2 egg whites, unbeaten, 2/3 c. white sugar, 2 Tbsp. lemon juice and 1 (10 oz.) pkg. raspberries or strawberries.
5. Beat at high speed 10 minutes.
6. Place 2/3 of the crumbs into 9x13 inch pan; beat until stiff 1 cup whipping cream, or use 2 cups Cool Whip.
7. Fold cream into egg white mixture.
8. Pile on top of crumbs.
9. Top with remaining 1/3 cup of crumbs.
10. Freeze.

Strawberry Fruit Dessert

Lucy Paulsen

INGREDIENTS

- Juice of 2 lemons
- Juice of 2 oranges
- 2 c. sugar
- 2 mashed bananas
- 1 pt. frozen strawberries
- 1 large Cool Whip or 2 pkg. Dream Whip
- cookie crumb crust (optional)
- crushed nuts (optional)

INSTRUCTIONS

1. Blend fruit juices, sugar and bananas and strawberries.
2. Add 1 large Cool Whip and freeze in a 9x13 inch pan.
3. You may also use a cookie crumb crust on bottom and sprinkled on top.
4. Crushed nuts are also optional.

Strawberry Dessert

Geri Rasmusen

INGREDIENTS

- 1 c. flour
- 1/2 c. butter or oleo
- 1/4 c. brown sugar
- 1/2 c. chopped nuts
- 2 egg whites
- 1 c. sugar
- 1 (10 oz.) pkg. frozen strawberries, thawed
- 1 Tbsp. lemon juice
- 1 cup whipping cream
- fresh strawberries

INSTRUCTIONS

1. Mix until crumbly.
2. Put on jelly roll pan.
3. Bake at 400°.
4. Stir every 5 minute (total baking time 15 minutes); it should be crumbly.
5. Put 3/4 of crumbs in a greased 9x13 inch pan.
6. Press down and make crust; cool.
7. Combine 2 egg whites, 1 c. sugar, 1 (10 oz.) pkg. frozen strawberries, thawed, and 1 Tbsp. lemon juice.
8. Beat with mixer 20 minutes until soft peaks form (beat on high).
9. Whip 1 cup whipping cream; fold into egg white mixture.
10. Spread on crumbs in pan.
11. Sprinkle with remaining crumbs.
12. Freeze.
13. Serve with fresh strawberries.

Twenty-Minute Lemon Mousse

Joyce Cardinell

INGREDIENTS

- 2 env. unflavored gelatin
- 1/2 c. cold water
- 1 c. boiling water
- 2 c. (1 pt.) lemon sherbet
- 1 (9 oz.) container frozen whipped topping, thawed

INSTRUCTIONS

1. In a large bowl mix gelatin with cold water.
2. Add boiling water and stir until gelatin is completely dissolved.
3. Gradually add sherbet; stir until completely melted.
4. Blend in whipped topping; spoon into dessert dishes and chill 15 minutes.
5. Serves 8.
6. Use any flavor sherbet in this with excellent results - orange, pineapple, lime, raspberry, or any kind you have handy in the freezer.

"Twinkie" Delight

Peggy Ernst

INGREDIENTS

- 1 box Hostess "Twinkies"
- 2 pkg. instant chocolate pudding
- 2 c. milk
- 1 qt. chocolate ice cream
- 1 (8 oz.) container (medium) Cool Whip
- 1 pkg. chopped walnuts

INSTRUCTIONS

1. Slice Twinkies lengthwise and place in 9x13 inch pan.
2. (Should cover bottom completely.)
3. Mix pudding with milk and blend in ice cream.
4. Pour over Twinkies.
5. Refrigerate 10 minutes.
6. Smooth Cool Whip over pudding layer and sprinkle with walnuts.
7. Refrigerate 1 hour.

Zana's Lemon Toote Dessert

Clara Adams

INGREDIENTS

- 40 crushed soda crackers
- 1/2 c. melted butter
- 4 beaten egg whites
- 1 c. sugar
- 1 large Cool Whip
- 1 c. lemon pie mix (Wilderness)
- 1/2 c. coconut

INSTRUCTIONS

1. Mix crushed crackers with melted butter.
2. Put in 9x13 inch pan.
3. Beat egg whites until stiff, adding sugar to egg whites.
4. Spread over crust and bake at 350° for 30 minutes.
5. Cool well!
6. Spread 1/2 Cool Whip over crust.
7. Add pie mix.
8. Put other 1/2 of cream on top.
9. Sprinkle with coconut.

Apple Pudding

Elaine Harkins

INGREDIENTS

- 1 c. white sugar
- 1 c. flour
- 1 tsp. soda
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 1 egg
- 1/4 c. butter
- 2 c. chopped apples
- 1/2 c. chopped walnuts

Sauce:

- 1/2 c. butter
- 1/2 c. cream
- 1/2 c. brown sugar
- 1/2 c. white sugar

INSTRUCTIONS

1. Combine all ingredients and place in 9x9 inch pan and bake for 50 minutes in 325° F. oven.
2. Serve with hot sauce.
3. Sauce: Combine all ingredients; bring to a boil.
4. Boil about 2-3 minutes.
5. Beat well with rotary beater before serving.

Bread Pudding

Mrs. Henry Johnson

INGREDIENTS

- 1 qt. milk
- 2 eggs
- 1/4 tsp. salt
- 1/4 tsp. cinnamon or nutmeg
- 1 tsp. vanilla
- 1 c. dry bread crumbs or 2 c. soft bread crumbs (pack crumbs or pieces of bread solidly when measuring)

INSTRUCTIONS

1. Beat the eggs slightly; add sugar, spices, salt, milk, crumbs and vanilla.
2. Let stand about 1/2 hour.
3. When crumbs are soft, stir well if lumps need to be broken.
4. Turn into buttered baking dish and bake in slow oven until firm.
5. For variety, this recipe may be elaborated on by adding 1/2 cup of chopped raisins, figs, dates or currants.

Butterscotch Pudding

Mrs. Henry Johnson

INGREDIENTS

- 1 cup of brown sugar
- 3 tablespoons of flour
- 1 cup of milk or water
- the yolks of 2 eggs
- 2 tablespoons of butter
- 1/2 teaspoon of vanilla
- the 2 whites of the eggs
- whipped cream

INSTRUCTIONS

1. Mix together 1 cup of brown sugar and 3 tablespoons of flour.
2. Add 1 cup of milk or water and the yolks of 2 eggs.
3. Cook together until thick and remove from heat.
4. While still hot, add 2 tablespoons of butter and 1/2 teaspoon of vanilla.
5. Beat the 2 whites of the eggs until stiff and fold into the hot pudding.
6. Serve with whipped cream.

Date Pudding

Gladys Krohn

INGREDIENTS

- 1 c. cut up dates
- 1 c. boiling water
- 1 tsp. soda
- 1/4 c. butter
- 1 c. sugar
- Pinch of salt
- 1 c. flour
- 1/2 c. chopped nuts

INSTRUCTIONS

1. Pour boiling water over cut up dates; add butter and let stand.
2. While warm, add soda.
3. Combine flour and sugar.
4. Add.
5. Add nuts.
6. Bake in 350° oven for 35 to 40 minutes.
7. Bake in 8x8 inch or 9x9 inch pan.
8. Serve with whipped cream.

Norwegian Flotegrot (Fresh Cream Pudding)

Phyllis Zumach

INGREDIENTS

- 1 qt. whipping cream
- 3 c. rich milk, scalded
- 3/4 c. flour
- 1 tsp. salt
- 2 Tbsp. sugar
- Cinnamon-sugar

INSTRUCTIONS

1. Bring cream to a boil in a heavy aluminum pan.
2. Simmer cream 15-20 minutes.
3. Slowly sift flour into cream and continue stirring until butter comes out of cream, about 15 minutes.
4. Mixture will be very lumpy.
5. Pour off butter to use later.
6. Slowly add scalded milk.
7. Add sugar and salt.
8. Pour into serving bowl, then pour the reserved butter on top.
9. Keep warm during meal atop pilot light or in low oven.
10. Serve with cinnamon-sugar sprinkled on top.
11. Serves 6-8.

Rice Pudding

Jeannette Nelson, Betty Severson

INGREDIENTS

- 1/2 cup rice
- 2 cups of salted water
- 3 1/4 cups milk
- 3/4 cup sugar
- 3 tablespoons cornstarch
- 1 teaspoon salt
- 1/2 cup milk
- 4 slightly beaten egg yolks
- 4 egg whites
- 8 tablespoons sugar

INSTRUCTIONS

1. In a double boiler cook 1/2 cup rice in 2 cups of salted water.
2. Add 3 1/4 cups milk and let come to a boil.
3. Mix together 3/4 cup sugar, 3 tablespoons cornstarch and 1 teaspoon salt.
4. Mix together with 1/2 cup milk and stir this mixture and the rice together.
5. Cook until thick.
6. Add 4 slightly beaten egg yolks with a little milk; cook slightly.
7. Beat 4 egg whites and 8 tablespoons sugar for meringue.
8. Put on top of rice in a casserole; bake until brown in a 350° oven.

Swedish Rice Pudding

Jeane Oslund

INGREDIENTS

- 2 c. water
- 1 c. rice
- 1 tsp. salt
- 4 cups milk
- 2 more cups milk
- 4 egg yolks
- 1 cup white sugar
- 4 egg whites
- 8 tablespoons sugar

INSTRUCTIONS

1. Cook in double boiler until water is gone.
2. Heat 4 cups milk.
3. Add to rice.
4. Continue cooking over double boiler until done and thick.
5. Stir occasionally.
6. Heat 2 more cups milk; add to rice.
7. Beat 4 egg yolks and 1 cup white sugar and add to rice.
8. Pour in greased casserole.
9. When ready to serve, beat 4 egg whites till stiff.
10. Add 8 tablespoons sugar, one at a time.
11. Top rice pudding with meringue.
12. Bake at 400° for 10 minutes, or until brown.

Swedish Rice Pudding with Meringue

Phyllis Zumach

INGREDIENTS

- 1 cup raw rice
- 1 quart milk
- 5 egg yolks
- 1 tablespoon cornstarch
- 1/2 cup sugar
- 1 teaspoon salt
- 1/2 teaspoon vanilla
- 5 egg whites
- 6 tablespoons sugar

INSTRUCTIONS

1. Cook 1 cup raw rice; add to this 1 quart milk and boil 5 minutes.
2. Beat 5 egg yolks and 1 tablespoon cornstarch and 1/2 cup sugar.
3. Add this mixture to above and bring to full boil.
4. Add 1 teaspoon salt and 1/2 teaspoon vanilla.
5. (No salt if rice is originally boiled with salt.)
6. Put in casserole.
7. Meringue: Beat 5 egg whites with 6 tablespoons sugar.
8. Spread on top of rice pudding and brown in 350° oven.

Candy, Jelly, Preserves

Temperature Tests for Candy Making

No Name

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

Type of Candy	Degrees	Cold Water
Fondant, Fudge	234–238°	Soft Ball
Divinity, Caramels	245–248°	Firm Ball
Taffy	265–270°	Hard Ball
Butterscotch	275–280°	Light Crack
Peanut Brittle	285–290°	Hard Crack
Caramelized Sugar	310–321°	Caramelized

INSTRUCTIONS

1. In using the cold water test, use a fresh cupful of cold water for each test.
2. When testing, remove the candy from the fire and pour about 1/2 teaspoon of candy into the cold water.
3. Pick the candy up in the fingers and roll into a ball if possible.
4. In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.
5. In the FIRM BALL TEST the candy will roll into a firm but not hard ball.
6. It will flatten out a few minutes after being removed from water.
7. In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.
8. In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.
9. In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.
0. In CARAMELIZING, the sugar first melts then becomes a golden brown.
1. It will form a hard brittle ball in cold water.

Almond Bark Covered Treats

Joy Bartle

INGREDIENTS

- 1 lb. vanilla Candiquik
- 2 c. Cheerios
- 2 c. Rice Krispies cereal
- 2 c. salted peanuts
- 2 c. miniature marshmallows

INSTRUCTIONS

1. Melt Candiquik in double boiler.
2. Combine remaining ingredients in large bowl.
3. Pour melted Candiquik over mixture.
4. Stir carefully to combine.
5. Drop by teaspoonfuls onto wax paper or foil to cool.

Angel or Sponge Candy

Clara Adams

INGREDIENTS

- 1 c. sugar
- 1 c. dark corn syrup
- 1 Tbsp. baking soda
- 1 Tbsp. vinegar

INSTRUCTIONS

1. Combine sugar, syrup and vinegar in saucepan; cook over medium heat.
2. Stir until sugar dissolves.
3. Cook without stirring to 300°.
4. Remove from heat.
5. Quickly stir in baking soda; mix well.
6. This will foam a little.
7. Put into lightly buttered 8x8 inch or 9x9 inch pan.
8. Do not spread as it will spread itself.
9. Cool.
10. Break into pieces.
11. Dip in chocolate if desired.

Angela's Rocky Road Fudge

Clara Adams

INGREDIENTS

- 2 squares chocolate, melted
- 1/2 c. butter, melted
- 2 eggs
- 1 c. sugar
- 3/4 c. sifted flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 tsp. vanilla
- 1 c. small marshmallows
- 1 c. chopped nuts

INSTRUCTIONS

1. Let melted butter and chocolate cool.
2. Beat eggs with sugar until light.
3. Add cooled butter and chocolate to light mixture.
4. Sift dry ingredients together and stir in vanilla, marshmallows and nuts.
5. Pour into a greased 9 inch square pan; bake at 300° for 30 minutes.
6. Cut in squares when cool.

Anise Candy

Phyllis Zumach

INGREDIENTS

- 2 c. white sugar
- 1 1/2 c. white syrup
- 1 c. water
- 1/2 tsp. anise oil (actually 1 tsp. or more is better)

INSTRUCTIONS

1. Boil first 3 ingredients until brittle. (Must be brittle when you put in mouth, not just in cold water - hard crack.)
2. Cook about 50 minutes.
3. If drops in cold water are sticky when you bite on them, it hasn't cooked long enough.
4. Add anise oil and food coloring after it is finished cooking.
5. Pour in greased cookie sheet.
6. Immediately cut in squares as it cools.
7. Cools and hardens *very fast*.

Baked Caramel Corn

Elaine Harkins, Joanne Bartsh, Becky Templeton, Brenda Paulsen, Dee Annexstad, Kaye Rossow

INGREDIENTS

- 2 c. brown sugar
- 2 sticks margarine or butter
- 1/2 c. Karo corn syrup
- 1 tsp. vanilla
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 15-20 c. unsalted popcorn or 7 qt.

INSTRUCTIONS

1. Bring first 5 ingredients to a boil.
2. The first time you see it bubble, start timing and cook over low heat for 3-5 minutes, stirring occasionally.
3. Quickly add soda; stir until foamy and pour over popcorn.
4. Mix.
5. Put on cookie sheets; bake at 250° for 1 hour, stirring every 10-15 minutes.
6. Stir occasionally as mixture cools.
7. Store in airtight container.
8. If this recipe is cut in half, a 5 ounce bag of Old Dutch puffcorn warmed may be used.

Bonbons (No Bake)

Arvilla Leidholm

INGREDIENTS

- 1 can Eagle Brand milk
- 2 (1 lb.) boxes powdered sugar
- 2 cubes margarine or butter
- 1 c. Angel Flake coconut
- 2 c. walnuts, finely chopped

Dip in:

- 1/4 lb. paraffin wax
- 1 large pkg. chocolate chips, melted in double boiler

INSTRUCTIONS

1. Mix all together, then chill for several hours, then roll into balls and chill again.
2. Dip in 1/4 lb. paraffin wax and 1 large pkg. chocolate chips, melted in double boiler.
3. Keep on simmer while dipping.
4. Makes 80 cookies.

Caramels

Arvilla Leidholm

INGREDIENTS

- 1 c. sugar
- 1 c. white syrup
- 1 c. light cream
- 1/4 tsp. salt
- 1/4 c. butter
- 1 tsp. vanilla

INSTRUCTIONS

1. Cook syrup, sugar, salt and butter to 250° or firm ball test.
2. Add vanilla.
3. Pour immediately in buttered pan; cool.
4. Cut into squares with sharp knife.
5. Wrap in waxed paper.

Caramel Marshmallows

Sandy Erickson Hasse, Nona Strandjord

INGREDIENTS

- 1 stick (1/2 c.) butter
- 1 (14 oz.) can sweetened condensed milk
- 1 (14 oz.) pkg. Kraft caramels (40 caramels)
- Dash of salt
- 1 tsp. vanilla
- About 2 Tbsp. peanut butter, if you desire
- Rice Krispies
- Marshmallows

INSTRUCTIONS

1. Melt butter, milk, caramels, salt, vanilla and peanut butter in a double boiler.
2. Dip a large marshmallow in caramel mixture, then roll in Rice Krispies.
3. Place on waxed paper in refrigerator to cool.
4. Can be frozen.

Divinity

Joan Tonseth

INGREDIENTS

- 3 c. sugar
- 1/2 c. hot water
- 1 c. light syrup

INSTRUCTIONS

1. Let boil until syrup forms a ball in cold water.
2. Beat 2 egg whites stiff, and add 1/4 teaspoon salt and 1 teaspoon baking powder.
3. Beat syrup into egg whites.
4. When stiff, add nutmeats and flavoring.
5. Drop by spoonfuls on greased paper.

English Toffee

Edna Tuma

INGREDIENTS

- 2 1/4 c. white sugar
- 1 lb. butter or margarine
- 1 (2 1/2 oz.) pkg. blanched almonds, cut up

INSTRUCTIONS

1. Put all in saucepan at once.
2. Coat the sides of a heavy saucepan with butter or margarine.
3. Cook and stir on medium heat till it boils, then turn on high and cook until it turns a light brown color, stirring all the time.
4. Pour into ungreased 15x10 inch cookie sheet.
5. Let stand 5 minutes, then sprinkle 3/4 cup butterscotch chips and 3/4 cup chocolate chips on top of candy.
6. Let set 5 minutes; blend and spread.
7. Cool and break into pieces.

Finger Jello

Debbie Miller

INGREDIENTS

- 2 env. unflavored gelatin
- 2 1/2 c. water
- 1 (6 oz.) pkg. jello or 2 (3 oz.) pkg.

INSTRUCTIONS

1. Dissolve unflavored gelatins in 1 cup of cold water; set aside.
2. In a saucepan bring 1 cup of water to a boil and add jello.
3. Bring to a boil and remove from heat.
4. Add gelatin mixture; stir and add 1/2 cup cold water.
5. Pour into a lightly greased pan and set in the refrigerator until solid (about 2 hours).
6. Cut into squares and store in an airtight container in the refrigerator.

Marshmallows

Phyllis Zumach

INGREDIENTS

- 1 env. Knox gelatine
- 1/3 c. cold water
- 1/2 c. sugar
- 2/3 c. light corn syrup
- 1 tsp. vanilla extract

INSTRUCTIONS

1. Soften gelatine in cold water in top of double boiler.
2. Place over boiling water and stir until gelatine is dissolved.
3. Add sugar and stir until dissolved.
4. Remove from heat.
5. Pour corn syrup into large bowl of electric mixer.
6. Add vanilla extract and the gelatine and sugar mixture.
7. Beat on highest speed of electric mixer until mixture becomes thick and of soft marshmallow consistency, about 15 minutes.
8. While mixture is beating, grease a pan, preferably 7 x 10 x 1 1/2 inches.
9. Pour in the marshmallow, smoothing off top with spoon or knife.
10. Let stand in a cool place (not a refrigerator) until well set, about 1 hour.
11. To remove from pan, loosen around edges with knife and invert over a cooky sheet.
12. Cut into squares with a sharp knife, moistened with cold water.
13. For plain marshmallows, roll with equal parts, 6 level tablespoons each confectioners sugar and cornstarch.
14. Thoroughly cover bottom of pan with sugar and cornstarch mixture.
15. Do not grease pan.

Nut Clusters

Edna Tuma

INGREDIENTS

- 1 (12 oz.) pkg. semi-sweet chocolate chips
- 1 (12 oz.) pkg. milk chocolate chips
- 1 lb. 8 oz. white almond bark
- 1 to 1 1/2 lb. peanuts

INSTRUCTIONS

1. Using a 9x13 inch cake pan, put almond bark at bottom of pan.
2. Cover with chocolate chips.
3. Put pan in a preheated 325° oven for 20 minutes.
4. When all is melted, take from oven and add peanuts and mix together.
5. Put wax paper on cookie sheets and drop candy by spoon into clusters.
6. If candy starts to thicken before all is dropped, set on burner for a few minutes to soften.

Nut Goodie Candy Bars

Edna Tuma

INGREDIENTS

- 12 oz. chocolate chips
- 12 oz. butterscotch chips
- 1 (18 oz.) jar peanut butter
- 1 (16 oz.) jar dry roasted peanuts
- 1 c. butter or margarine
- 1/4 c. regular vanilla pudding mix
- 1/2 c. milk
- 2 lb. powdered sugar
- 1 tsp. or more maple flavor

INSTRUCTIONS

1. Melt first 3 ingredients; after melted, put 1/2 of mixture in a buttered 15x10 inch cookie sheet and refrigerate.
2. Add the peanuts to the other half of chocolate mixture and set aside.
3. Cook the butter or margarine, pudding and milk; boil for 1 minute.
4. Add the powdered sugar and flavoring to the slightly cooled cooked mixture; mix well.
5. Spread this over the chocolate chips, butterscotch and peanut butter in the cookie sheet.
6. Chill in refrigerator.
7. When cold and set, spread the chocolate and nut mixture on top.
8. Refrigerate.

Old Fashioned Fudge

Jane Alinder Fahning

INGREDIENTS

- 3 c. sugar
- 1 env. unflavored gelatin
- 1 c. milk
- 1/2 c. light Karo syrup
- 3 squares chocolate
- 1 1/4 c. butter
- 1 c. chopped walnuts
- 2 tsp. vanilla

INSTRUCTIONS

1. Butter an 8x8 inch pan.
2. In a 3 1/2 quart saucepan.
3. Mix sugar, gelatin and add milk, corn syrup, chocolate and butter.
4. Cook over medium heat to 230° F. on candy thermometer.
5. Stir frequently.
6. Remove from heat.
7. Pour into large mixing bowl and stir in vanilla.
8. Cool 25 minutes.
9. Beat with wooden spoon until candy thickens.
10. Stir in walnuts.
11. Pour into pan.

Peanut Brittle

Mrs. Henry Johnson

INGREDIENTS

- 3/4 c. sugar
- 1/4 c. white corn syrup
- 1/4 c. water
- 1/2 c. raw peanuts
- 1 tsp. vanilla
- 3/4 tsp. soda

INSTRUCTIONS

1. Boil sugar, corn syrup and water until it will form a soft ball in cold water.
2. Add peanuts and cook until syrup is a golden brown.
3. Add vanilla and soda and pour at once onto a buttered sheet pan.
4. Spread as thin as possible with spatula.
5. Break into pieces when cool.
6. If roasted peanuts are used, add when syrup forms a firm ball, when dropped into cold water.

Peanut-Butter Butterscotch Candy

Phyllis Zumach

INGREDIENTS

- 1 1/2 c. creamy peanut butter
- 1 pkg. butterscotch almond bark

INSTRUCTIONS

1. Melt together in microwave or double boiler.
2. Pour into buttered 9x13 inch pan.

Peanut Butter Cups

Charyl Anderson

INGREDIENTS

- 8 oz. Hershey's chocolate bars
- 1/2 c. peanut butter
- 1/4 lb. butter
- Additional peanut butter

INSTRUCTIONS

1. Melt chocolate, 1/2 cup peanut butter and butter together.
2. Place 1 tablespoon of mixture in paper candy cups.
3. Soften additional peanut butter by setting jar in hot water.
4. Spoon as much softened peanut butter as desired on top of the chocolate mixture in candy cups.
5. Cover with more of the chocolate mixture.
6. Place in refrigerator to cool.

Peanut Butter Cups

Deb Meyer

INGREDIENTS

- 1 c. margarine or butter
- 1 c. peanut butter
- 2 c. powdered sugar
- 1 pkg. crushed graham crackers (1/3 lb. = 1 1/2 c. crushed)
- 1 pkg. chocolate chips

INSTRUCTIONS

1. Melt margarine in saucepan; add peanut butter.
2. Remove from heat.
3. Add powdered sugar and crackers.
4. Mix and put in papers.
5. Spread melted chocolate chips on top.

Peanut Butter Fudge

Mrs. Henry Johnson

INGREDIENTS

- 2 c. sugar
- 2 Tbsp. peanut butter
- 1/2 c. milk
- 1 Tbsp. butter

INSTRUCTIONS

1. Mix the peanut butter with the other ingredients and boil 8 minutes.
2. Remove from heat and beat until creamy.
3. Pour quickly into buttered pan, and cut into small squares while still warm.

Peanut Clusters

Anita K. Wise

INGREDIENTS

- 1 (12 oz.) pkg. semi-sweet chocolate chips
- 1 oz. unsweetened chocolate
- 1-2 lb. almond bark

INSTRUCTIONS

1. Melt together.
2. When melted, add two 11 ounce jars salted peanuts (dry roasted); spoon onto waxed paper.
3. Makes about 125 pieces.
4. Melt in double boiler.

Popcorn Balls

Barb Olson

INGREDIENTS

- 15 to 20 c. popped corn (I use more)
- 1 c. white corn syrup
- 1/2 c. sugar

INSTRUCTIONS

1. Bring to a boil and add 1 small package of jello (any flavor).
2. Pour over popcorn and wet hands to shape into balls.

Poppycock

Edrie Barton

INGREDIENTS

- 1 1/3 c. granulated sugar
- 1 c. margarine
- 1/2 c. white Karo syrup
- 1/2 tsp. salt

INSTRUCTIONS

1. Heat to 260° or until syrupy.
2. Take off heat and stir in 2 teaspoons vanilla.
3. Pour over 1 1/2 quarts popcorn; spread on greased cookie sheet (1/2 cup walnuts, peanuts added, if desired).
4. Stir; spread, cool and crack.

Poppycock

Ione Frandle

INGREDIENTS

- 2 c. white sugar
- 1 c. light syrup
- 1/2 c. water
- 1/2 lb. butter
- 5 c. popcorn, popped
- 1 1/2 c. pecans
- 1 c. almonds

INSTRUCTIONS

1. Boil first 3 ingredients over low heat, stirring occasionally 5 minutes; add butter and cook to 240° or until a soft ball forms in cold water.
2. Cool slightly.
3. While the syrup is cooking, butter a 15x17 inch pan and layer the popcorn, pecans and almonds in it.
4. Pour the syrup over the nut mixture and mix until all is coated.
5. Let set for a few minutes and then break into pieces and let set until firm.

Quick Fudge

Peggy Ernst

INGREDIENTS

- 18 oz. chocolate chips
- 1 dash of salt
- 1 can Eagle Brand condensed milk
- 1 tsp. vanilla
- 1 c. chopped walnuts (if desired)

INSTRUCTIONS

1. Cook above ingredients in microwave until melted (approximately 2 1/2 minutes on bake).
2. Stir in vanilla and chopped walnuts (if desired).
3. Pour into 8x8 inch pan and cool in refrigerator.

Sugar and Spice Nuts

Melva Lamp

INGREDIENTS

- 1 Tbsp. egg white
- 2 c. pecan or walnut halves
- 1/4 c. packed brown sugar
- 1 tsp. cinnamon

INSTRUCTIONS

1. Combine egg white and nuts in bowl; mix until nuts are moistened.
2. Combine brown sugar and cinnamon; add to nuts.
3. Mix until well coated.
4. Place in greased 9 inch glass pie plate and microwave, uncovered, 3 1/2 to 4 1/2 minutes or until coating loses its gloss, stirring occasionally.

Sugared Popcorn

Mrs. Henry Johnson

INGREDIENTS

- 2 teacupfuls granulated sugar
- 1 teacup water
- 6 qt. freshly popped corn

INSTRUCTIONS

1. Make a syrup by boiling together 2 teacupfuls of granulated sugar and 1 teacup of water.
2. Boil until the syrup strings from the spoon or hardens when dropped into cold water.
3. Pour over 6 quarts of freshly popped corn and stir well.

Yummy Caramels

Clara Adams

INGREDIENTS

- 1/2 lb. butter or margarine
- 2 c. light corn syrup
- 2 c. sugar
- 2 (15 oz.) cans sweetened condensed milk
- 1/2 c. sifted flour
- 1 tsp. vanilla

INSTRUCTIONS

1. In a heavy saucepan melt butter; add corn syrup and sugar.
2. Boil for 5 minutes over medium heat, stirring constantly.
3. Add 1 1/2 cans of sweetened condensed milk.
4. Mix flour thoroughly with remaining milk, then add to the corn syrup and sugar mixture.
5. Boil until the mixture darkens and forms a medium hard ball (240°).
6. Stir constantly or mixture will stick.
7. Add vanilla and pour into buttered 9x13x2 inch pan; allow to cool.
8. Cut into 1 inch pieces with a sharp buttered knife.
9. Wrap pieces in small squares of waxed paper.
10. (The flour in this recipe is used so candy will not be sticky.)
11. Makes about 5 dozen pieces.

Beet Jelly

Lorraine Marmorine

INGREDIENTS

- 5 or 6 beets, peeled and cut
- 4 to 5 1/2 c. water
- 3 c. juice
- 1/2 c. lemon juice
- 4 c. sugar
- 1 pkg. Sure-Jell

INSTRUCTIONS

1. Cook 5 or 6 beets, peeled and cut, with 4 to 5 1/2 cups water.
2. Cook 20 minutes; strain juice.
3. Mix and cook 5 minutes: 3 c. juice, 1/2 c. lemon juice, 4 c. sugar and 1 pkg. Sure-Jell.
4. Jar and seal.

Beet Jelly

Joan Tonseth

INGREDIENTS

- 4 c. beet juice, strained
- 1 pkg. Sure-Jell
- 5 c. sugar
- about 1 tsp. butter (optional)
- 2 pkg. any flavor Kool-Aid

INSTRUCTIONS

1. Boil for 1 minute: 4 c. beet juice, strained, and 1 pkg. Sure-Jell.
2. Add 5 cups sugar (also about 1 teaspoon butter - optional).
3. Boil 5 minutes; remove from burner.
4. Add 2 packages any flavor Kool-Aid.
5. Put in sterilized jars and seal with wax.

Crab Apple Butter

Mrs. Henry Johnson

INGREDIENTS

- crab apples
- water, just enough to cover
- sugar, one-half as much as pulp
- cinnamon

INSTRUCTIONS

1. Wash and cut apples into quarters, without paring or coring.
2. Cook with just enough water to cover, until tender.
3. Press through a colander.
4. Measure the strained pulp.
5. Add one-half as much sugar as pulp to the juice in which apples were cooked.
6. Bring to a boil.
7. Add pulp and some cinnamon and cook until mixture is thick and smooth.
8. Stir often to prevent burning.
9. Pour into sterilized jars and seal.

Rhubarb Jam

Clara Adams

INGREDIENTS

- 6 c. frozen rhubarb
- 6 c. sugar
- 2 oranges (grind rind and all)
- 1/2 c. water
- 1/2 c. ground up walnuts
- 1 (3 oz.) pkg. lemon jello

INSTRUCTIONS

1. Boil on low heat for 1/2 hour.
2. Then add 1 package of lemon jello.

Rhubarb Jam

Mrs. Henry Johnson

INGREDIENTS

- 13 c. cut up rhubarb
- 10 c. white sugar
- 1 (1 lb.) pkg. dry apricots

INSTRUCTIONS

1. Grind apricots and mix all together with the sugar.
2. Place in large bowl; let stand overnight.
3. In the morning, boil until clear.
4. Add small can crushed pineapple; boil 10 minutes more.
5. Pour into sterilized glasses and seal.

Rhubarb Jam

Betty Severson

INGREDIENTS

- 7 c. rhubarb, chopped finely
- 4 c. sugar
- 1 can blueberry pie filling

INSTRUCTIONS

1. Boil together 10 minutes; add 1 large package raspberry jello.

Strawberry Jam

Mrs. Henry Johnson

INGREDIENTS

- 1 qt. berries
- 3 c. sugar

INSTRUCTIONS

1. Wash and stem 1 quart of berries.
2. Put in kettle.
3. Mash while they heat.
4. Then add 3 cups sugar and boil no longer than 20 minutes.
5. Put in sterilized glasses and seal.

Uncooked Raspberry Jam

Phyllis Frost

INGREDIENTS

- 3 1/2 c. mashed raspberries
- 4 1/2 c. sugar
- 3/4 c. water
- 1 pkg. Sure-Jell

INSTRUCTIONS

1. Mix mashed raspberries and sugar and let stand 20 minutes.
2. Boil 3/4 cup water and 1 package Sure-Jell for 1 minute.
3. Add quickly to berries.
4. Stir 3 minutes.
5. Put into clean jars and cover; let stand on the counter 24 hours.
6. Store in refrigerator or freezer.

Wild Plum Jelly

Mrs. Henry Johnson

INGREDIENTS

- plums
- water, just covering the plums
- sugar, equal to the juice

INSTRUCTIONS

1. This jells so easily.
2. Wash plums.
3. Boil in water just covering the plums.
4. Strain through sack, and let drip.
5. Take equal amounts of sugar and juice and boil until a drop, when dropped onto a plate, will quickly set or thicken.
6. Pour into sterilized glasses and seal.
7. This is a very pretty jelly, also delicious.

Beverages, Microwave, Miscellaneous

Brian's Russian Tea (Liquid)

Lorraine Marmorine

INGREDIENTS

Boil:

- 8 c. water
- 6 whole cloves
- 2 cinnamon sticks

Add:

- Juice of 4 oranges
- Juice of 2 lemons
- 4 tea bags or 4 tsp. instant tea
- 1/2 c. sugar

INSTRUCTIONS

1. Simmer until full flavor is attained or until desired strength.

Glug - Swedish Christmas Drink

Joyce Cardinell

INGREDIENTS

- 1 1/2 c. raisins
- 1 whole orange peel
- 4 cinnamon sticks
- 24 cloves
- Small piece of fresh ginger
- 2 dozen whole cardamon, smashed
- 2 dozen almonds

INSTRUCTIONS

1. Put all in pot; add water to almost cover.
2. Heat 5 to 10 minutes; do not boil.
3. Add 1 to 2 gallons burgundy wine (or 1 quart vodka, rum or brandy).
4. Put all together in large jar; let stand 2 or 3 days for best results.
5. Serve warm and add 1 almond to each glass.
6. If sweeter mixture is desired, add sugar to taste.
7. A great warmer upper for the very cold Minnesota winters.

Grape Juice

Mrs. Charles Schleeve

INGREDIENTS

- 20 lb. grapes
- 3 qt. water
- 3 c. sugar

INSTRUCTIONS

1. Crush grapes in preserving kettle; add water.
2. Boil for 20 minutes.
3. Strain through muslin bag; add sugar to juice.
4. Return to heat; boil 10 minutes.
5. Seal in bottles or jars.

Hot Chocolate Mix

Lorraine Marmorine, Barb Flo

INGREDIENTS

- 1 (8 qt.) box nonfat dry milk
- 1 (1 lb.) box Nestle's Quik
- 1 small size powdered cream (Cremora, Pream)
- 1/2 to 1 c. powdered sugar

INSTRUCTIONS

1. Mix well and store.
2. Use 1/3 cup per serving or as desired.

Hot Chocolate Mix

Lucy Paulsen

INGREDIENTS

- 12 c. instant nonfat dry milk
- 1 (6 oz.) jar dairy non-creamer
- 1 (1 lb.) box Nestle's or Hershey's chocolate
- 2 1/2 c. powdered sugar
- 1/2 tsp. salt

INSTRUCTIONS

1. Mix the above ingredients well.
2. Store in a covered container in a dry place.
3. Use 1/3 cup mix to 1 cup hot or cold water.
4. Makes *1 gallon* of powdered mix.

Instant Spice Tea

Becky Templeton

INGREDIENTS

- 2 (7 oz.) jars Tang
- 1 c. sugar
- 1/2 c. instant tea (plain)
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1 pkg. lemonade mix

INSTRUCTIONS

1. Combine and store in jar; use as needed.
2. Use 2 teaspoons per cup of hot water.

Mulled Cider

Lorraine Marmorine

INGREDIENTS

- 3/4 c. brown sugar
- 1/4 tsp. salt
- 1 tsp. whole cloves
- 1 tsp. whole allspice
- 3 sticks cinnamon
- Grating of nutmeg
- 4 qt. sweet cider

INSTRUCTIONS

1. Simmer 10 minutes; strain and reheat.

Orange Glorius

Deb Meyer

INGREDIENTS

- 3/4 c. orange juice
- 1/2 c. milk
- 1 egg white
- 1/2 tsp. honey
- 1 drop of real vanilla extract
- 3 ice cubes

INSTRUCTIONS

1. Place ingredients in a blender.
2. Whip on high speed until smooth and foamy.
3. Makes 2 servings.

Pink Fruit Punch

Ellen Caufman

INGREDIENTS

- 1 qt. cranberry cocktail juice
- 1 (46 oz.) can grapefruit-pineapple juice
- 1 qt. ginger ale

INSTRUCTIONS

1. Serve over ice.
2. Use punch cups or cooler glasses at an outdoor barbeque.

Punch

Joan Tonseth

INGREDIENTS

- 1 pkg. raspberry jello
- 1 c. hot water
- 2 c. cold water
- 1 large can pineapple grapefruit juice
- 1 small can frozen orange juice
- 1 small can frozen lemon juice
- 1 qt. club soda

Punch

Joan Tonseth

INGREDIENTS

- 5 pkg. raspberry Kool-Aid
- 5 c. sugar
- 2 cans frozen lemonade
- 1 can Hi-C orange juice
- Water according to Kool-Aid
- 1 bottle 7-Up

Russian Tea (Dry)

Lorraine Marmorine

INGREDIENTS

- 1/2 c. instant tea
- 2 1/2 c. sugar
- 2 c. Tang
- 2 pkg. lemonade mix (if sweetened, cut sugar 1 c.)
- 2 tsp. cinnamon
- 1 tsp. cloves

INSTRUCTIONS

1. Mix and store.
2. Makes 2 quarts plus.

Russian Tea

Barb Flo

INGREDIENTS

- 1 small jar Tang
- 2/3 c. instant tea
- 1 c. sugar
- 1 tsp. cloves (ground)
- 1 tsp. cinnamon

INSTRUCTIONS

1. Keep in airtight container.
2. Use like instant coffee.

Russian Tea

Lucy Paulsen

INGREDIENTS

- 1/2 c. Tang or 1 can Start
- 1/3 c. instant tea
- 1/4 c. sugar
- 3 Tbsp. presweetened lemonade
- 1/4 tsp. cinnamon
- 1/8 tsp. cloves

INSTRUCTIONS

1. Mix all ingredients together in a jar with cover.
2. Use 3 rounded teaspoons per cup of hot water.

Strawberry Citrus Cooler

Deb Meyer

INGREDIENTS

- 1/2 c. milk
- 1/2 c. orange juice
- 1/2 c. strawberries
- 3 ice cubes
- 1 drop of real vanilla extract

INSTRUCTIONS

1. Place ingredients in a blender and process on medium speed until smooth.
2. Serve immediately over additional ice.
3. Makes 2 servings.

Strawberry Daiquiri

Carol Olness

INGREDIENTS

- 5 containers frozen strawberries
- 5 containers frozen pink lemonade
- Fifth of rum

INSTRUCTIONS

1. Mix the ingredients and freeze for 24 hours.
2. In each glass mix together one-half mix and one-half charged water.

Cottage Cheese

Mrs. Henry Johnson

INGREDIENTS

- 3 gallons thick sour milk
- 1 cup full sweet or sour cream
- salt
- pepper
- a few teaspoons sugar (some like)

INSTRUCTIONS

1. Cottage cheese is tempting in the spring.
2. Place 3 gallons of thick sour milk on the back of your wood burning range, being careful not to let it get too hot.
3. When the curd separates from the whey, place in a colander and let drain.
4. Do not let the curd get too dry, or the cheese will be rubbery.
5. Mix a cup full of sweet or sour cream with the curd.
6. Then add salt and pepper.
7. Some like a few teaspoons of sugar added.

Homemade Vanilla Extract

Phyllis Zumach

INGREDIENTS

- 2 whole vanilla beans
- 1/2 pt. rum or brandy
- 1 (8 oz.) medium bottle

INSTRUCTIONS

1. Cut beans into 1 inch pieces.
2. Split pods open.
3. Pour rum into bottle.
4. Drop vanilla into rum.
5. Close bottle tightly and let stand 1 month; shake occasionally.

French Ice Cream

Mrs. Henry Johnson

INGREDIENTS

- 4 c. milk
- 2 c. sugar
- 6 egg yolks
- Few grains of salt
- 6 egg whites
- 2 c. cream

INSTRUCTIONS

1. Scald milk.
2. Beat egg yolks with the sugar.
3. Pour hot milk over them and then pour all of this mixture into double boiler.
4. Cook until mixture begins to thicken; add salt and cool.
5. When cold, add 2 teaspoons vanilla.
6. Add cream and egg whites, beaten until foamy.
7. Put into container for freezing.

Kitchen Clay Pins

Shawn Severson

INGREDIENTS

- 2 c. baking soda
- 1 c. cornstarch
- 1 1/4 c. water

INSTRUCTIONS

1. Mix ingredients in saucepan; heat and stir while cooking until the consistency of mashed potatoes.
2. Remove from pan.
3. Cover with a wet cloth.
4. Cool; knead.
5. Roll and cut clay with cookie cutters or shape with your hands.
6. Allow to dry thoroughly (1 to 2 days).
7. Paint with water paints, tempera, enamel or acrylic paint.
8. Dry.
9. Spray with a clear craft spray to seal.

Play Dough

Dort Hamilton

INGREDIENTS

- 1 c. flour
- 2 tsp. cream of tartar
- 1/2 c. salt
- 1 c. water
- 2 Tbsp. vegetable oil
- Food coloring

INSTRUCTIONS

1. Mix and cook in heavy pan over low heat, stirring constantly, until firm.
2. Cool and keep covered.

Snowflake Ice Cream

Donna Johnson

INGREDIENTS

Custard:

- 1 beaten egg
- 1/8 tsp. salt
- 1/2 c. sugar
- 2 c. milk, scalded
- 1/2 tsp. vanilla

INSTRUCTIONS

1. After a snowstorm, scoop clean, dry snow (not wet kind) from a snowbank into a bucket.
2. Stir snow into cooled custard until soft "ice cream" forms.
3. Not a gourmet item, but fun for children of *all* ages.
4. Combine egg, salt and sugar; stir in milk.
5. Cook only until mixture coats a spoon.
6. Add vanilla; cool to room temperature.
7. Stir in snow.

Sweet Smell of Christmas

Ginny Hamlin

INGREDIENTS

- 3 sticks cinnamon
- 3 bay leaves
- 1/4 c. whole cloves
- 2 lemon sections
- 2 orange sections

INSTRUCTIONS

1. Simmer over low heat in 1 quart water.
2. Mixture can simmer all day.
3. Add water as needed.
4. Can last up to 2 days (or longer).
5. Don't eat it - smell it!!

Hog Head Cheese Loaf

Mrs. Henry Johnson

INGREDIENTS

- hog's head
- sage
- salt
- pepper

INSTRUCTIONS

1. Clean and cook hog's head until tender and meat will leave the bone with ease.
2. Cool some, but while still warm as your hands can stand, remove the bones, and add sage, salt and pepper to suit your taste.
3. Mix well with your hands, then put into colander and press out much of the fat.
4. Mold in loaf pans and put in refrigerator.
5. When cold, slice and eat.

Microwaved Freezer to Table Pot Roast

Chrystal Erickson

INGREDIENTS

- 3-5 lb. beef chuck roast (frozen)
- 1 (1 1/4 oz.) env. dried onion soup mix
- 1 onion, sliced and separated into rings (optional)

INSTRUCTIONS

1. Place frozen meat in 2 1/2 quart casserole; cover tightly.
2. Microwave 40 minutes on "roast".
3. Drain liquid.
4. Turn meat over and sprinkle with soup mix and spread evenly to edges.
5. Cover lightly.
6. Microwave 30 to 40 minutes on "roast" or until meat is fork tender.
7. Optional: Sprinkle onion rings over meat.
8. Let stand 10 minutes tightly covered.

A Handy Spice Guide

Allspice. A pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. Uses: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

Basil. The dried leaves and stems of an herb grown in the United States and the North Mediterranean area. Has an aromatic, leafy flavor. Uses: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

Bay leaves. The dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. Uses: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

Caraway. The seed of a plant grown in the Netherlands. Flavor that combines the tastes of anise and dill. Uses: For the cordial Kümmel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

Curry powder. A ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. Uses: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

Dill. The small, dark seed of the dill plant grown in India, having a clean, aromatic taste. Uses: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

Mace. The dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. Uses: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts; adds unusual flavor to chocolate desserts.

Marjoram. An herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. Uses: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (monosodium glutamate). A vegetable protein derivative for raising the effectiveness of natural food flavors. Uses: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

Oregano. The leaf of a safe bush growing in Italy, Greece and Mexico. Uses: An excellent flavoring for any tomato dish, especially pizza, chili con carne, and Italian specialties.

Paprika. A mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. Uses: A colorful garnish for pale foods, and for seasoning chicken paprika, Hungarian goulash, salad dressings.

Poppy. The seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. Uses: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

Rosemary. An herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. Uses: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

Sage. The leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. Uses: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

Thyme. The leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. Uses: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

Turmeric. A root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. Uses: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

Equivalent Chart

Measure	Equivalent
3 tsp.	1 Tbsp.
4 Tbsp.	1/4 c.
5 Tbsp. + 1 tsp.	1/3 c.
8 Tbsp.	1/2 c.
12 Tbsp.	3/4 c.
16 Tbsp.	1 c.
2 c.	1 pt.
4 c.	1 qt.
4 qt.	1 gal.
16 oz.	1 lb.
1 oz.	2 Tbsp. fat or liquid
1 lb. butter	2 c. or 4 sticks
2 c. sugar	1 lb.
2 2/3 c. powdered sugar	1 lb.
2 2/3 c. brown sugar	1 lb.
4 c. sifted flour	1 lb.
4 1/2 c. cake flour	1 lb.
1 lemon	3 Tbsp. juice
1 orange	1/3 c. juice
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

Substitutions for a missing ingredient

- 1 square chocolate (1 ounce) = 3 or 4 tablespoons cocoa plus 1 tablespoon fat.
- 1 tablespoon cornstarch (for thickening) = 2 tablespoons flour.
- 1 cup sifted all-purpose flour = 1 cup plus 2 tablespoons sifted cake flour.
- 1 cup sifted cake flour = 1 cup minus 2 tablespoons sifted all-purpose flour.
- 1 teaspoon baking powder = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
- 1 cup sour milk = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand 5 minutes).
- 1 cup sweet milk = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.
- 3/4 cup cracker crumbs = 1 cup bread crumbs.
- 1 teaspoon dried herbs = 1 tablespoon fresh herbs.
- 1 package active dry yeast = 1 cake compressed yeast.
- 1 tablespoon instant minced onion, rehydrated = 1 small fresh onion.
- 1 tablespoon prepared mustard = 1 teaspoon dry mustard.
- 1/8 teaspoon garlic powder = 1 small pressed clove of garlic.
- 1 lb. whole dates = 1 1/2 c. pitted and cut.
- 3 medium bananas = 1 c. mashed.
- 10 miniature marshmallows = 1 large marshmallow.

Microwave Hints

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon, 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping. A 4½-ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw.
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger-tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2–2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in a 3-quart casserole 6–7 minutes, or until dry, stirring after 3 minutes. Crush in a blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30–45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on a stamp to be removed from an envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates an undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as the recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.

27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35–40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3–4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don’t quite get done on the bottom.

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About This Edition

THE 1982 BOOK

100 Years of Celebration, First Lutheran Church, Le Sueur, Minnesota. The congregation was founded in 1883. Co-chairwomen Glenda Severson and Debra Pollack compiled the book. Lynne Heidlebauer designed the cover mural. Allen Zumach took the photographs. First published in 1982 by Cookbook Publishers, Inc.

KEPT AS PRINTED

Recipes, section order, and contributor names follow the 1982 book. The Expression of Appreciation, “The First One Hundred Years,” the Questions poem, and the table prayers are kept. Each recipe stays on a single page, so page numbers are new to this setting.

REFRESHED FOR THIS EDITION

Cover inspired by the original design of Lynne Heidlebauer and First Lutheran Church, AI refurbished. The cover shows the 1980 church at Elmwood and Inner Drive.

LEFT OUT

- Blank Notes leaves and duplicate photographs
- The loose original cover, replaced by this edition’s covers
- Publisher advertisements and the plastic-binder care note

Refreshed edition prepared in 2026 by Jon Liebhard.