

BOYS & GIRLS CLUB
OF BROOKINGS
Cookbook



Cookbook Club
2008

This cookbook was created because of the interest of the Club's youth. Weekly, members of Cookbook Club researched recipes on the internet, or bring in family recipes. From these recipes, youth would choose one to prepare. A cookbook of the youth's recipes was then compiled. From a successful Cookbook Club, came the idea of Gardening Club. This experience was beneficial for the Club's youth to see the process from a seed, to the growth of their vegetables, to a final product, such as zucchini bread, carrot cake and pickles.

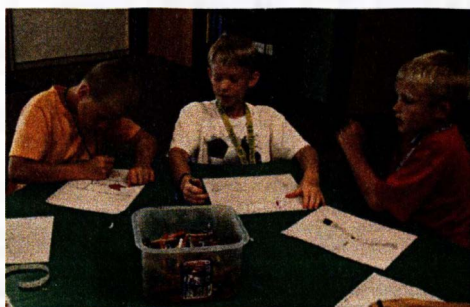
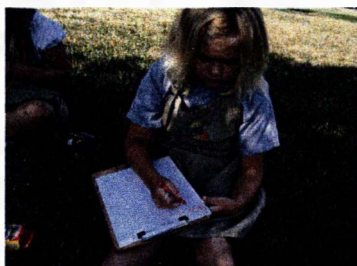


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DRINKS



Rainbow Punch

2 package Kool-Aid
1 cup sugar
1 can (46 oz) pineapple juice
3 quarts water
2 quarts 7-Up

Mix Kool-aid, sugar, water, and juice. Chill.
Add 7-Up before serving.

Ice Cream Punch

2 liter bottles of 7-Up
Half gallon sherbet (any flavor)

Mix together and serve.

Pudding Milk Shake

3 cups cold milk
1 package Jello instant pudding (any flavor)
1 ½ cups ice cream (any flavor)

Pour all ingredients into blender.
Blend on high until smooth.

Mixture will thicken as it sits. Thin out with milk.

Whipped Cherry Milk Shake Freeze

½ cup milk
½ cup whipped cream
2 tablespoons cherry juice
½ cup ice

Add all ingredients into the blender.
Blend for 1-2 minutes and enjoy!

Aloha Punch

¾ water
2 teaspoon ginger
2 cups guava juice
1 ½ teaspoon Lemon juice
1 ½ cups Pineapple Chunks
1 cup Sugar
4 cups Pineapple Juice

Add ¼ cup water to ginger root. Boil 3 minutes. Strain. Add the liquid to the guava, lemon and pineapple juices. Make a syrup of sugar and remaining water. Cool. Combine with juices and pineapple. Chill thoroughly.



Hot Chocolate

4 cups of milk
½ cup of water
½ cup of sugar
Chocolate

In a saucepan combine milk, water, and sugar. Stir over medium heat until mixture just comes to boiling. Remove from heat. Stir in chocolate. Beat with a whisk until chocolate is melted and mixture is frothy.

Becky's Best Milkshake!

2 eggs
4 cups of milk
1/2 teaspoon of vanilla
1/2 teaspoon of salt
1 teaspoon of sugar
Cinnamon or nutmeg

Beat eggs with a beater until foamy. Add vanilla, salt and sugar. Add milk and mix in blender. Serve cold with cinnamon or nutmeg.

Russian Tea

9 oz. Tang
1/2 cup instant tea
1 1/4 cups sugar
1 teaspoon. cinnamon
1 teaspoon. cloves

Store in airtight container. Mix in hot water to serve.

Purple Punch

2 cups of cold grape juice
2 quarts of cold ginger ale
1 quart of cold orange juice
2 oranges, peeled and sliced
12 ice cubes

Put ice cups in large bowl. Add the grape juice, orange juice, and ginger ale. Mix well.

Peanut Butter Banana Shake It Up!

2 cups of cold milk
1/3 cup peanut butter
2 tablespoons honey
6-8 crushed ice cubes
1/2 banana, peeled and sliced

Put everything except ice in blender. Blend on slow speed. Add crushed ice cubes. Blend on slow again until smooth.



“A smile is a curve that can set a lot of things straight!” -unknown

APPETIZERS



Cheese Ball

- 2 packages cream cheese
- 2 packages thin sliced dried beef
- Lawry's seasoning salt

Cut dried beef into small pieces. Then mix dried beef with cream cheese. Sprinkle with Lawry's seasoning salt-just enough to cover cheese mixture. Then stir. Serve with crackers of your choice.

Yummers Cheese Balls

- 1 cup grated cheese (any kind)
- 1 cup crushed Rice Krispies cereal
- ½ cup butter
- ½ cup flour (add more if needed)

Mix all ingredients in a bowl. Form dough into bite size balls. Put on a cookie sheet and bake at 375 degrees for 10 minutes.



BLT Dip

½ cup chopped sun-dried tomatoes
¾ cup real mayonnaise
1 cup sour cream
½ cup real bacon crumble
Salt & pepper
Shredded lettuce

Place sun-dried tomatoes in small bowl and cover with warm water until tender. Drain. Combine tomatoes, mayo, sour cream, and bacon. Add a pinch of salt and pepper. Put over shredded lettuce and serve with pita chips.

Little Nutty Sandwiches

3 heaping tablespoons cream cheese
6 chopped green olives
20 pecan halves (1/3 cup)

Mix the cream cheese and olives. (Be sure the cream cheese is every soft.) Spread the mixture on the flat part of each pecan half. Put two halves together to make a little nut sandwich!

Cheese Dip for Vegetables

8 oz. sour cream
1 cup mayonnaise
1 ¼ dried vegetable soup
2 cups Cheddar Cheese (shredded)

Combine all ingredients. Chill one hour.

Pickle Wraps

- 1 jar whole medium sized pickles
- 1 8 ounce package cream cheese
- 1 package dried beef

Spread cream cheese on dried beef. Wrap the dried beef with cream cheese around a pickle. Slice into half inch pieces.

Original Ranch Spinach Dip

- 1 packet (1 oz) Hidden Valley Ranch Dips Mix
- 1 container (16 oz) sour cream
- 1 box (10 oz) frozen chopped spinach, thawed and well drained.
- 1 can (8 oz) water chestnuts - rinsed, drained, and chopped.
- 1 round loaf of bread

Stir together dip mix, sour cream, spinach, and water chestnuts. Chill. Cut top off bread and remove center. Fill with dip. Serve with bread cubes and fresh vegetables.



BREADS

Awesome Lowfat Banana Bread

- 2 large eggs
- 3/4 cup sugar
- 1 cup smashed ripe bananas (about 3 medium)
- 1/3 cup buttermilk
- 1 tablespoon vegetable oil
- 1 tablespoon vanilla extract
- 1 3/4 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

Preheat oven to 325°F.

Lightly grease 8 1/2x4 1/2x2 1/2" pan; dust with flour. Using electric mixer; beat eggs and sugar in large bowl until thick and light, about 5 minutes. Mix in smashed bananas, buttermilk, oil and vanilla. Sift flour, baking powder, baking soda and salt over mixture; beat until just blended. Transfer batter to prepared pan. Bake bread until golden brown on top and tester inserted into center comes out clean, about 1 hour. Turn bread out onto rack and cool.

"Everyone is kneaded out of the same dough but not baked in the same oven."

-Yiddish Proverb



Chipas (Argentinean Cheese Bread)

- 1 egg
- 2/3 cup milk
- 6 ounces shredded Italian cheese blend
- 3 tablespoons butter, melted
- 1 3/4 cups tapioca starch
- 1 cup self-rising flour

Preheat oven to 350 degrees F (175 degrees C). Oil a baking sheet with cooking spray and set aside.

Stir together egg, milk, cheese, and butter in a large bowl. Sprinkle in tapioca starch and flour; stir in to form a dough. Knead dough for two minutes on a lightly floured surface, then roll into golf ball-sized pieces, and place onto prepared baking sheet.

Bake in preheated oven until golden brown, 10 to 15 minutes.

Zucchini Bread

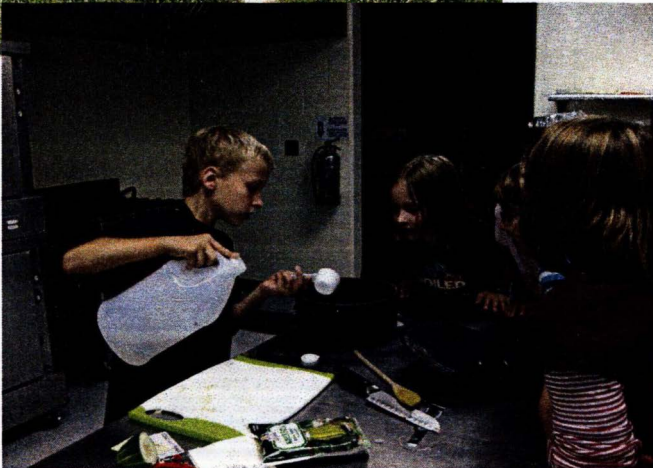
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| 3 eggs, beaten | 1 c. oil | 1 c. sugar |
| 2 c. grated zucchini | 1/4 tsp. baking powder | |
| 3/4 tsp. nutmeg | 1/2 c. ground raisins | |
| 3 tsp. vanilla | 3 c. flour | |
| 1 tsp. salt | 1 tsp. soda | |
| 3 t. cinnamon | 1 c. chopped nuts | |

Mix eggs, oil, sugar, zucchini, and vanilla. Sift dry ingredients and add fruit. Bake at 350 degrees.

Banana Bread

- ½ cup shortening
- 1 cup sugar
- 2 eggs well beaten
- 3 mashed banana
- 2 cups flour
- 1/2 tsp. salt
- 1 tsp. soda

Mix ingredients together in bowl.
Grease bottoms of pans.
Bake 350 degrees for 1 hour.



Blue Berry Bread

- 2 eggs
- 1 cup white sugar
- 1 cup milk
- 3 tablespoons vegetable oil
- 3 cups all-purpose flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 1 cup fresh blueberries
- 1/2 cup chopped walnuts

Mix together beaten eggs with the sugar. Add milk and melted shortening or vegetable oil. Sift together flour, salt, and baking powder. Combine mixtures, stirring only until blended. Carefully fold in fresh or frozen blueberries and broken walnut pieces. Pour into greased 5 x 12 inch loaf pan. Bake at 350 degrees F (175 degrees C) for 50-60 minutes.



Ham, Cheese, and Potato Soup

3 cups potatoes, peeled and sliced
2 cups water
1 teaspoon salt
3/4 cup onion, chopped fine
1 garlic clove, chopped fine
4 tablespoons butter
3 tablespoons flour
4 cups milk
12 ounces Velveeta cheese, grated
2 cups ham, cooked and cut in bite-size pieces
1/4 teaspoon black pepper
1/8 teaspoon red pepper
1 tablespoon chopped fresh parsley
1 cup each cooked broccoli and cauliflower
(optional)

Bring water, salt and potatoes to boil. Cook until soft. Meanwhile, cook onion and garlic in butter for 3 minutes in a Dutch oven. Drain potatoes and cut in bite-size pieces; set aside. Gradually add flour to onions and stir well. Pour milk in 1 cup at a time. Cook over medium heat until hot. Lower heat and add



Bread Bowl Chicken Stew

2 medium Yukon Gold potatoes, peeled and diced
1 cup diced carrots
¾ teaspoon salt, divided
(5-inch) round sourdough or Italian bread loaves
Nonstick cooking spray
2 tablespoons margarine or butter
12 ounces boneless skinless chicken breasts, cut into bite-size pieces
2 tablespoons all-purpose flour
¼ teaspoon black pepper
1/8 teaspoon dried thyme leaves
1/8 teaspoon paprika
1 cup chicken broth
1 cup frozen peas, thawed
1 large green onion, minced

Preheat oven to 400°F. Place potatoes, carrots and 1/2 teaspoon salt in medium saucepan. Cover ingredients with water. Bring to a boil; cook about 15 minutes over medium heat or until vegetables are tender. Drain and set aside. Cut off top third of each bread loaf. Pull out soft insides; reserve for another use. Spray inside of loaves with cooking spray. Place bread on baking sheet. Bake 10 minutes; set aside. Melt butter in large saucepan over medium heat. Add chicken; brown 5 minutes, stirring occasionally. Add flour, remaining 1/4 teaspoon salt, pepper, thyme and paprika. Cook and stir 1 to 2 minutes. Gradually stir in chicken broth; cook and stir until mixture thickens. Stir in potato mixture. Add peas and green onion. Simmer 5 minutes. Spoon into hollowed bread "bowl."



Quick and Easy Chicken Tortilla Soup

- 1 can cream of chicken soup
- 1 soup can of water
- 1 can chicken broth
- 1 can Rotel tomatoes
- 1 can chopped green chilies (optional)
- 1 14 ounces can diced tomatoes
- 2 cups cubed cooked chicken
- 12 corn tortillas, sliced into strips
- Shredded cheese (cheddar or Monterey Jack)
- Tortilla chips, crushed (optional)

Add all the ingredients into the pot, except the tortillas and cheese. Bring to a boil and simmer about 15 minutes. Add the tortilla strips and cook about 15 minutes more. Serve with cheese and tortilla chips, if desired. Also good with a side dish of guacamole.

Carrot and Orange Soup

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| 1 ½ pound carrots | 2 cloves garlic |
| 1 orange | 1 lemon |
| 1 ¼ cups of water | Large pinch nutmeg |
| 1 ¼ cups light cream | Salt and pepper |

Peel and slice the carrots. Peel the garlic. Grate the zest from the orange and squeeze the lemon. Put the carrots, garlic, zest, orange juice, and water in the pan. Cover and simmer for 20 minutes until the carrots are soft. Let the soup cool for a few minutes. Add the nutmeg and lemon juice. Pour it into a blender and blend it until smooth. Return the soup to the pan, stir in the cream and add the seasoning. Then reheat the soup without letting it boil.

SOUPS

Quick & Easy Lasagna Soup

- 1/2 pound ground beef
- 1/2 pound mild/sweet bulk Italian sausage
- 2 cloves garlic, minced
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 2 cans (14 ounces each) beef broth
- 1 can (14 1/2 ounces) diced tomatoes
- 1 teaspoon salt
- 1 teaspoon dried Italian seasoning
- 1 1/2 cups uncooked corkscrew pasta
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese

In large pan, cook beef and sausage over medium heat until browned. Add garlic, onion and green pepper and cook 3-4 minutes or until onion and green pepper are softened. Drain off fat. Add broth, tomatoes, salt, and Italian seasoning; heat to boiling. Stir in pasta. Cook over medium heat about 12 minutes, or until pasta is cooked. Stir in Parmesan cheese. Place soup in 4 bowls. Sprinkle each bowl with mozzarella cheese.

***"To feel safe and warm on a cold, wet night,
all you really need is soup." -Laurie Colwin***



SALADS

Apple Salad

4 apples diced, unpeeled
¼ cup sugar
1 ½ teaspoon cinnamon
½ cup chopped pecans

Mix together and chill.

Turkey Slaw Salad

1 cup chopped cooked turkey
1 cup coleslaw blend
¼ cup dried cranberries
2 tablespoon Miracle Whip Light Dressing

Toss turkey with coleslaw blend and cranberries in medium bowl. Add dressing; mix lightly. Cover. Serve immediately or refrigerate until ready to serve.

“In a salad bowl, you put in the different things. You want the vegetables - the lettuce, the cucumbers, the onions, the green peppers - to maintain their identity. You appreciate differences.”



Favorite Fruit Cups

- 1/2 cup of orange slices
- 1/2 cup of apple slices
- 1/2 cup of banana slices
- 1/2 cup of pineapple chunks
- 1/2 cup of raisins
- 1/4 cup of shredded coconut

Mix first five fruits in a bowl. Spoon into paper cups. Top with shredded coconut.

Funky Fruit Salad

- 16 ounces cottage cheese
- 2 packages orange Jello
- 1 can crushed, drained pineapple
- 2 large cans, drained mandarin oranges
- 1 large container cool whip
- 1 bag of small marshmallows
- 1 cup shredded coconut

Combine all ingredients in a bowl and serve.

Caramel Apple Salad

- 4 large apples (unpeeled and diced)
- 6 fun size snicker candy bars
- 1 cup milk
- 1 small package instant vanilla pudding
- 1 - 8 oz. carton cool whip

Cut candy bars into small pieces. Blend milk with pudding. Add cool whip. Combine bars and apples, stir into pudding mixture. Serve.

Sunny Fruit Salad

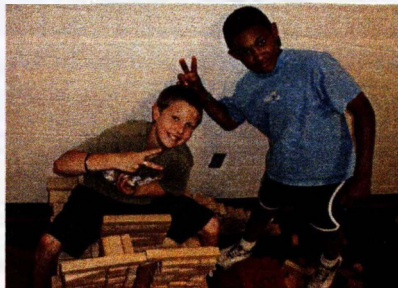
- 1 can (11 oz.) mandarin oranges
- 1 package (3.4 oz.) instant vanilla pudding mix
- 1 can (14 oz.) unsweetened pineapple tidbits, drained
- 1 ½ cup miniature marshmallows
- 1 cup whipped topping

Drain oranges, reserving juice; set the oranges aside. In a large bowl, whisk pudding mix and reserved juice until smooth (mixture will be thick). Stir in the pineapple, marshmallows, and oranges. Fold in whipped topping. Refrigerate until serving.

Orange Tapioca Salad

- 3 cup water
- 1 package (3 oz.) orange gelatin
- 1 package (3.4 oz) instant vanilla pudding mix
- 1 package (3 oz.) tapioca pudding mix
- 1 can (15 oz.) mandarin oranges, drained
- 1 can (8 oz.) crushed pineapple, drained
- 1 carton (8 oz.) frozen whipped topping, thawed

In a sauce pan, bring water to a boil. Whisk in gelatin and pudding mixes. Return to a boil, stirring constantly; boil for 1 min. Remove from heat and cool completely. Fold in oranges, pineapple, and whipped topping. Spoon into a serving bowl. Cover and refrigerate for 2 hours.



Cookie Salad

- 2 cup buttermilk
- 2 package instant vanilla pudding
- 16 oz. Cool Whip
- 2 cans mandarin oranges (drained)

Mix together first three ingredients. Fold in oranges. Add 1 package Fudge Stripes before serving.

Pistachio Salad

- 1 package pistachio pudding (dry)
- 20 oz. pineapple (not drained)
- 1 cup marshmallows
- ½ cup nuts (optional)
- 1 8 oz. Cool Whip

Mix all ingredients. Serve chilled.

Orange Salad

- 1 - 3 oz. package orange Jell-O
- 1 small carton cottage cheese
- 1 small can mandarin oranges, drained
- 1 small carton whipped topping

Sprinkle dry gelatin over cottage cheese, mix well. Add fruit and topping. Mix well. Let set one hour in refrigerator. Serve.



Avocado and Grapefruit Salad

- 8 cups torn mixed salad greens
- 2 grapefruit, peeled and sectioned
- 1 avocado, pitted, peeled, and sliced
- 2 tablespoons raspberry vinegar
- 2 tablespoons olive oil
- 1 tablespoon water
- 1 teaspoon sugar
- 1/8 teaspoon salt

On a large serving platter or six individual salad plates, arrange the mixed salad greens, grapefruit sections, and avocado slices. For dressing, in a small bowl, whisk together vinegar, oil, the water, sugar, and salt. Drizzle dressing over the salad. **Make-Ahead Tip:** Prepare dressing as directed. Cover and chill for up to 24 hours.

To serve, prepare salad. Whisk dressing; drizzle it over the salad.

Salad for a Summer Day!

- 2 Cups shredded cabbage
- 1/4 cup crushed pineapple
- 1/4 cup shredded carrots
- 1/4 cup chopped walnuts
- 1/4 cup raisins
- 1/4 cup mayonnaise
- Lettuce leaves

Mix the first five ingredients together. Stir in the mayonnaise. Chill for one hour. Serve on crisp, cold lettuce leaves.

Taco Pasta Salad

- 1 pound ground beef
- 1 (1.25-ounce) package ORTEGA® Taco Seasoning Mix
- 1 (16-oz.) package macaroni, cooked, rinsed and drained
- 1 (16-oz.) jar ORTEGA Salsa - Homestyle Recipe (Mild)
- 2 cups shredded cheddar cheese
- 1 cup sliced ripe olives
- 3/4 cup sliced green onions

Cook ground beef and seasoning according to taco seasoning package directions. Combine macaroni, salsa, ground beef mixture, cheese, olives and onions; mix well. Serve warm.

Tangy Caesar Salad

- 8 Cups torn romaine
- 1/4 Cups Caesar salad dressing
- 1 tablespoon pepper
- 1 tablespoon lemon juice
- 1 cup Caesar salad croutons
- 1/3 cup grated Parmesan cheese

Place the romaine in a large salad bowl. Combine the salad dressing, lemon juice, and pepper. Pour over romaine; toss to coat. Top with croutons and parmesan cheese. Serve immediately.



SIDE DISHES

"Marvelicious" Mac and Cheese

2 cups uncooked elbow macaroni
2 1/2 cups fat-free milk
1 tablespoon butter
3 tablespoons all-purpose flour
3/4 teaspoon salt
1/2 teaspoon dry mustard
2 cups shredded reduced fat sharp Cheddar cheese
1/2 cup shredded reduced fat sharp Cheddar
cheese, optional

Preheat oven to 375 degrees Fahrenheit. Cook macaroni according to package directions. Meanwhile, heat milk and butter in a medium saucepan over medium heat. Gradually whisk in flour, salt and dry mustard and simmer for 1 minute, whisking occasionally. Remove from heat; stir in 2 cups of the Cheddar cheese until melted. Add drained macaroni to saucepan and toss with cheese sauce. Transfer mixture to an 8-inch or 9-inch square baking dish. Sprinkle 1/2 cup Cheddar cheese on top (optional). Bake uncovered until hot and bubbly, about 20 minutes. Let stand 5 minutes before serving.

"Good food ends with good talk."

-Geoffrey Neighor



Carrot Hot Dish

4 cups cooked carrots
2 tablespoons onion
½ cup butter
2 slices bread, cubed
¾- 1/2 pounds Velveeta
½ cup liquid from carrots

In a 1 ½ qt. greased casserole layer carrots, onion, bread, and cheese. Repeat layers. Drizzle melted butter and liquid over. Cover and bake for 30 min. at 325 degrees. *Make 2 ½ recipes for a 9x13 pan.

Potato Side

8 medium potatoes
1 can cream of mushroom or chicken soup
1 cup sour cream
1 tablespoon onion
2 bay leaves
1 cup cheddar cheese

Cook potatoes whole with bay leaves until tender. Make sauce while potatoes are cooking. Pour potatoes in colander and let cool under cold water. When cool, shred potatoes with a cheese grater in a casserole dish.

Sauce: Mix can of soup, sour cream, cheese and onion in a bowl. Add salt and pepper to taste.

Mix potatoes and sauce together. If too thick, add melted margarine or milk. Put in a casserole dish and bake uncovered at 350°F for 40-45 minutes.

Compliment Rice Side Dish

- 1 1/4 cups long grain rice
- 1 (13 oz) can chicken broth
- 1 cup water
- 1 teaspoon salt
- 1 small carrot chopped fine
- 1/2 cup frozen green peas
- 2 tablespoon melted butter
- 1/4 teaspoon onion powder

Place rice, chicken broth, water, salt and carrots in saucepan and cook for approximately 20 minutes or until rice is done. Lightly stir in peas, melted butter and onion powder.

Scalloped Corn

- 2 eggs
 - 1 cup milk
 - 1 cup cracker crumbs
 - 1 can creamed corn
 - Salt, pepper, and margarine
- Mix all together. Bake at 350degrees for 15 min. Then at 325 degrees for 40-45 min.



Lemon-Dill Chicken Salad-Stuffed Eggs

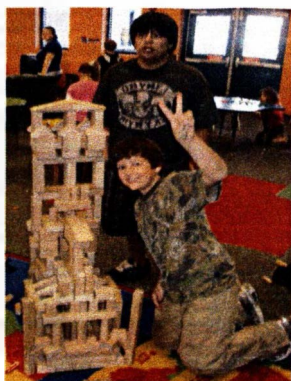
- 2 1/4 pounds skinned and boned chicken breasts
- 1 1/2 teaspoons salt, divided
- 1/2 teaspoon freshly ground pepper
- 24 large hard-cooked eggs, peeled
- 1 cup mayonnaise
- 2 green onions, finely chopped
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh dill
- 2 tablespoons fresh lemon juice

Sprinkle chicken evenly with 1 tsp. salt and 1/2 tsp. pepper. Grill, covered with grill lid, over high heat (400° to 500°) 6 to 8 minutes on each side or until done. Let stand 15 minutes; cover and chill at least 30 minutes.

Slice hard-cooked eggs in half lengthwise; carefully remove yolks, keeping egg white halves intact. Reserve yolks for another use.

Stir together mayonnaise, next 4 ingredients, and remaining 1/2 tsp. salt in a large bowl.

Pulse cooled chicken, in batches, in a food processor 3 to 4 times or until shredded; stir into mayonnaise mixture until blended. Spoon chicken mixture evenly into egg white halves. Cover and chill at least 1 hour.



Grandma Dean's Chicken and Dressing

- 1 (2 1/2-pound) rotisserie chicken, skinned, boned, and shredded (about 4 cups)
- 6 cups coarsely crumbled cornbread
- 8 (1-ounce) firm white bread slices, torn into pieces
- 2 (14-ounce) cans chicken broth
- 2 (10 3/4-ounce) cans cream of chicken soup
- 1 medium onion, chopped
- 3 celery ribs, chopped
- 4 large eggs, lightly beaten
- 2 teaspoons ground sage
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 1/2 cup butter, softened

Combine first 11 ingredients in a large bowl. Transfer mixture to a lightly greased 5-quart round slow cooker. Dot evenly with butter. Cover and cook on HIGH 3 to 4 hours or on LOW 7 hours or until set. Stir well before serving.

Onion Rice

- 1 cup uncooked white rice
- 1 (10.5 ounce) can condensed French onion soup
- 1 (10.5 ounce) can beef broth
- 1/2 cup butter, sliced

Preheat oven to 425 degrees F (220 degrees C). In a 9x9 inch baking dish combine rice, soup and broth. Place butter slices on top of the mixture. Cover with foil and bake for 30 minutes. Remove cover and bake 30 minutes more.

Garlic Mashed Potatoes

- 1 medium head garlic
- 1 tablespoon olive oil
- 2 pounds russet potatoes, peeled and quartered
- 4 tablespoons butter, softened
- 1/2 cup milk
- salt and pepper to taste

Preheat oven to 350 degrees F. Drizzle garlic with olive oil, then wrap in aluminum foil. Bake in preheated oven for 1 hour. Bring a large pot of salted water to a boil. Add potatoes, and cook until tender, about 15 minutes. Drain, cool and chop. Stir in butter, milk, salt and pepper. Remove the garlic from the oven, and cut in half. Squeeze the softened cloves into the potatoes. Blend potatoes with an electric mixer until desired consistency is achieved.



Wild & Brown Rice

2 tablespoons organic extra virgin olive oil
1 small onion, diced
1/2 cup mushrooms, sliced
2 cloves garlic, minced
1/4 cup celery, chopped
1/4 cup fresh parsley, chopped
1 teaspoon each dried sage, thyme and rosemary
2 cups wild and brown rice, mixed
3 1/2 cups water or vegetable stock

In a large pot, heat olive oil and sauté onion until soft. Add mushrooms, garlic and celery and sauté until mushrooms are cooked. Add parsley and dried herbs and stir to blend. Add rice and stock or water and bring to a boil. reduce to a simmer, partially covered, and cook for 50 minutes or until rice is tender. Fluff with a fork before serving.

Potato Casserole

1 (2lb) frozen hash browns (thawed)
1 cup shredded cheese
1 can cream of chicken soup
1 teaspoon salt
1/4 teaspoon pepper
1 8 oz. sour cream
1 stick margarine, melted
1/2 cup chopped onion

Mix and put in 9x13 casserole pan or Crockpot
Optional topping: mix 1/4 cup melted butter and 1 cup crushed cornflakes. Bake at 350 degrees for 1 hour.

Herb-Roasted Sweet Potato Skins

- 4 medium sweet potatoes
- 2 tablespoons extra virgin olive oil
- 3 tablespoons chopped parsley
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried rosemary, crumbled
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried sage
- 1/4 teaspoon sea salt & black pepper, to taste

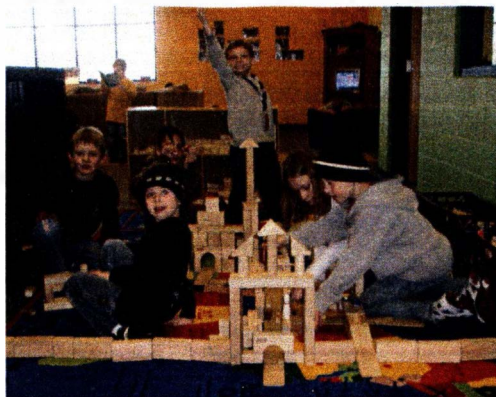
Preheat oven to 400°F.

Halve the potatoes lengthwise and prick them. Place on a baking sheet and bake 30 to 40 minutes, or until tender but not mushy.

Remove from oven and set on a rack to cool a bit. When potatoes are cool enough to handle, turn on broiler to high. Scoop sweet potato flesh out of skins, leaving a wall 1/2-inch thick. (Reserve scooped out flesh for another use.) Cut each sweet potato shell lengthwise into 1/2-inch-wide wedges.

Combine olive oil, herbs, sea salt and pepper in a large bowl.

Add potato skins to herbed oil mixture and toss to combine. Place on a baking sheet and broil 4–5 inches from the top for 4 to 6 minutes.



Sweetened Corn

1/2 cup margarine
1/2 cup white sugar
1/4 cup all-purpose flour
2/3 cup evaporated milk
2 (15 ounce) cans whole kernel corn, drained
1/4 cup white sugar
1 teaspoon ground cinnamon

Preheat oven to 350 degrees F. Lightly grease a 1 1/2 quart casserole dish. In a large saucepan, heat margarine and 1/2 cup sugar until margarine is melted. Mix in flour, then remove from heat. Whisk in evaporated milk, then mix in corn. Pour into prepared casserole dish. Bake in preheated oven for 60 minutes, until a knife inserted in center comes out clean. Sprinkle 1/4 cup sugar and cinnamon over top.

Oyster Delight

1 pint shucked oysters, drained with liquid reserved
1/2 cup bread crumbs
25 buttery round crackers, crumbled
1/2 cup melted butter
2 tablespoons milk
salt to taste
ground black pepper to taste

Preheat the oven to 450 degrees F (230 degrees C). Butter a shallow baking dish. Combine the bread crumbs and cracker crumbs, stir in the melted butter. Place a thin layer of the crumb mixture in the bottom of the prepared baking dish. Layer the oysters over the crumbs and sprinkle with salt and pepper to taste. Pour 2 tablespoons oyster liquid and 1 tablespoon milk over the top. Repeat then cover the top layer with the remaining crumb mixture. Bake at 450 degrees F for 30 minutes.

Matzo Balls

- 2 large eggs, beaten
- 2 tablespoons margarine, melted
- 1/2 cup matzo meal
- 2 tablespoons chicken broth
- 1 teaspoon salt

Combine eggs and margarine in medium bowl and beat until blended. Gradually add in matzo meal, chicken broth and salt. Mix well. Cover and refrigerate at least one hour

Remove from refrigerator and roll into small balls. Drop gently into boiling water. Cover the kettle and

Corn Bread

- 1 tablespoon butter
- 1 cup corn meal
- 1/2 cup soy flour
- 1/2 brown rice flour
- 1/2 teaspoon salt
- 2 tablespoons brown sugar
- 1 teaspoon baking soda
- 1 egg
- 1 cup milk

Preheat oven to 350°F. Place the butter in a 9x9 square baking pan or in a small cast iron skillet. Put the pan in the preheating oven until butter is melted. Remove from oven and tilt the pan back and forth to coat. Set aside.

Mix corn meal, soy flour, brown rice flour, salt, brown sugar and baking soda together. Add the egg, milk and melted butter. Combine with a few strokes, not overbeating. Pour into prepared pan and bake for 25 to 30 minutes.

MAIN DISHES

Beef and Vegetable Stir Fry

1 pound beef top round steak- thin sliced

2 cup broccoli

3 medium carrots-thin sliced

1 large onion-thin wedges

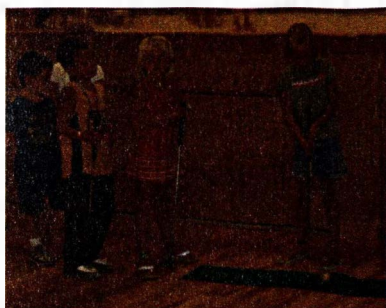
Sauce: 2 teaspoon cornstarch

1 teaspoon sugar

4 tablespoons soy sauce

4 tablespoons cooking sherry

Broccoli and carrots in boiling water for 2 minutes. Drain. Add 2 t. oil to high heat. Stir fry broccoli, carrots, and onion for 2 minutes or until crisp-tender. Remove. Cook beef until browned/done. Add soy mix. Cook and stir until thick and bubbly. Add broccoli, carrots, and onion. Cover and cook 1 more minute.



Easy Baked Spaghetti

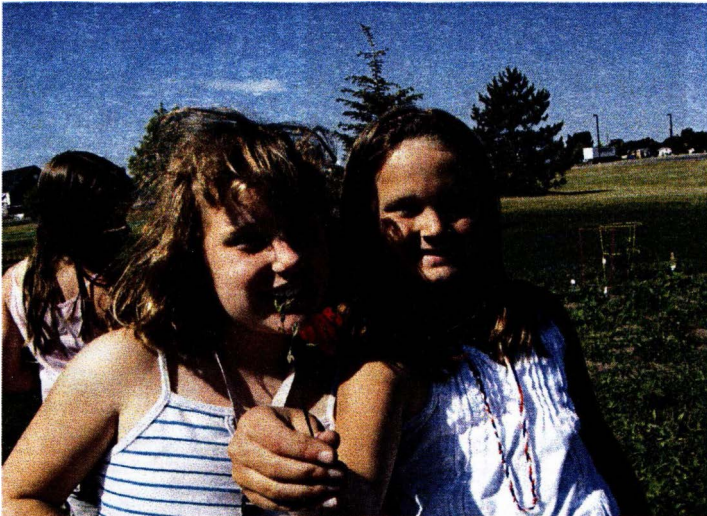
3/4 box spaghetti noodles, cook as directed
Garlic powder
2 (8 oz.) pkgs. Mozzarella cheese, shredded
2 1/2 pounds ground beef
Squeeze type butter
Parmesan cheese (in shaker type container)
1 large jar Ragu sauce (of your choice)

Put cooked noodles in a large oven proof bowl or metal pan, about 3" deep. Squeeze butter around on top, sprinkle garlic powder and Parmesan cheese; stir noodles. Crumble hamburger up in a deep fry pan or other pot and cook. Drain off fat and add Ragu sauce. Simmer for a few minutes.

Pour one half of hamburger and Ragu sauce mix on top of noodles. Add 1 (8 oz.) package Mozzarella cheese.

Add remaining one half of sauce mix and top with the other 8 ounces pack of Mozzarella cheese.

Bake at 350 degrees until cheese is melted and hot.



Fast and Friendly Meatballs

2 tablespoons olive oil
1 (20 ounce) package ground turkey
1 egg, beaten
1/3 cup Italian seasoned bread crumbs
Egg
Salt & pepper to taste

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish with the olive oil, and place it in the oven while preheating.

In a medium bowl, mix together the ground turkey, egg, and bread crumbs using your hands. Using an ice cream scoop if possible, form the meat into golf ball sized meatballs. Place about 1 inch apart in the hot baking dish. Press down to flatten the bottom just slightly.

Bake for 15 minutes in the preheated oven, then turn them over, and continue baking for about 5 more minutes, or until somewhat crispy on the outside.

Serve with pasta and sauce or however you'd like.

Garlic Chicken

3 tablespoons butter
4 skinless, boneless chicken breast halves
2 teaspoons garlic powder
1 teaspoon seasoning salt
1 teaspoon onion powder

Melt butter in a large skillet over medium high heat. Add chicken and sprinkle with garlic powder, seasoning salt and onion powder. Sauté about 10 to 15 minutes on each side, or until chicken is cooked

Beef Tacos

- 18 medium taco shells
- 2 pounds lean ground beef
- 1 (14 ounce) bottle ketchup
- 1 (8 ounce) package shredded Cheddar cheese
- 1 large tomato, diced
- 1 cup iceberg lettuce, shredded

Preheat oven to 375 degrees F (190 degrees C). Warm taco shells for 5 minutes on the center rack in the preheated oven.

In a medium skillet over medium high heat, brown the beef. Halfway through browning, pour in ketchup. Stir well and let simmer for 5 minutes.

Greek Grilled Cheese

- 1 1/2 teaspoons butter, softened
- 2 slices whole wheat bread, or your favorite bread
- 2 tablespoons crumbled feta cheese
- 2 slices Cheddar cheese
- 1 tablespoon chopped red onion
- 1/4 tomato, thinly sliced

Heat a skillet over medium heat. Butter one side of each slice of bread. On the non buttered side of one slice, layer the feta cheese, Cheddar cheese, red onion and tomato. Top with the other slice of bread with the butter side out.

Fry the sandwich until golden brown on each side, about 2 minutes per side. The second side always cooks faster.

Orange Pork

- 1 tablespoon vegetable oil
- 1 pound boneless pork chops
- 2/3 cup orange juice
- 1/4 cup soy sauce
- 1 1/2 tablespoons white sugar
- 2 teaspoons water
- 1 teaspoon cornstarch

Heat oil in a large heavy skillet over medium heat. Cook pork chops until evenly brown on both sides; remove from skillet. Pour in orange juice, soy sauce and sugar. Boil for 2 minutes, scraping the bottom of pan. In a small bowl, mix together water and cornstarch, and stir into sauce. Return pork to skillet and cook briefly until thickened and heated through.



Taco Pie

Brown 1 pound ground beef and onion
Add 1 packet taco seasoning and $\frac{1}{2}$ c. water

Pat out 1 tube crescent dinner rolls in a pie pan
sprayed with PAM.

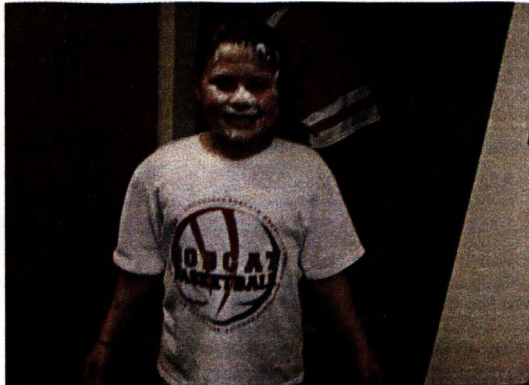
Layer in pie pan: hamburger mix, 8 oz. sour cream,
8 oz. shredded cheddar cheese, crushed Doritos,
onion, olives, salt & pepper to taste, & tomatoes.

Bake 350 degrees for $\frac{1}{2}$ hour.
Top with lettuce, salsa, & more cheese if desired.

Chili 'n' Cheese Enchiladas

1 pound ground beef
 $\frac{1}{2}$ cup chopped onion
1 packet taco seasoning
1 8 oz. can tomato sauce
1 can (15 oz.) chili beans with gravy
 $\frac{1}{2}$ cup water
Shredded cheddar cheese
6 flour tortillas

Brown hamburger and onion. Stir in taco seasoning,
tomato sauce, chili beans, and water. Simmer for 15
min. Fill each tortilla w/ cheese. Roll u, and arrange in
pan. Pour meat mixture over tortillas. Sprinkle with
cheddar cheese. Bake at 350 degrees for 20- 25 min.



DESSERTS



Buster Bar Dessert

1 package crushed Oreos
½ cup margarine

Mix together and press in 9 x 13 pan
Spread ½ gallon ice cream softened. FREEZE

Topping: ½ cup margarine
2 cups powdered sugar
1 cup evaporated milk
1 small package chocolate chips

Bring to a boil for eight minutes. Do not undercook!
Cool. Spread on cake and freeze.

*Can use store bought fudge or caramel as substitute
topping.

Lemon Creams

1 egg white
3 cups confectioners' (powdered) sugar
½ teaspoon lemon or lime juice
Food coloring

Whisk the egg white until frothy.
Stir in the sugar
Knead in the juice and food coloring.
Roll into small balls.
Flatten tops with a fork.
Let sit for 24 hours. Store in air tight container.

"Stressed is dessert spelled backwards."

-Unknown

Chocolate Crispy Cakes

8 oz chocolate

4 cups cornflakes or puffed rice cereal

Melt the chocolate in a double boiler (bowl over a saucepan of simmering water).

Stir the chocolate from time-to-time until smooth.

Add the cereal off the heat, and stir until cereal and chocolate are mixed evenly. Spoon the mixture into cupcake liners. Let stand until the chocolate sets.

Store in an airtight container to freshness.

Butterfinger Cake

1 box of Pillsbury Plus German Chocolate Cake mix

Make according to package directions. Put the batter in 9 x 13 pan, greased.

1-9 oz. cream cheese

1 1/3 cups milk

1 large package vanilla instant pudding.

Mix cream cheese, pudding, and milk together.

Spread over cooked cake. Then top with a regular size Cool Whip. Crush 2 large Butterfinger Candy Bars, sprinkle over Cool whip. Keep refrigerated.



Microwave Chocolate Crisp Bars

5 cups cocoa flavored crisp rice cereal
a 10-ounce package of large marshmallows
1/4 cup butter
12-ounce package of semisweet chocolate chips
1 cup milk chocolate chips
1 cup mini marshmallows

Start by greasing a glass 13" x 9" pan with butter and set aside. In a large bowl, combine 1/2 cup semisweet chocolate chips with the butter. Microwave for 1 minute. Remove bowl from microwave and stir. Add the package of large marshmallows to the chocolate mixture. Return to the microwave and cook for 1 minute. Remove and stir, then continue microwaving for 1 minute intervals, stirring between each interval until the mixture is melted and smooth. Stir in the cocoa crisp rice cereal. Add the mini marshmallows and milk chocolate chips. Stir- the mixture will be sticky. Spoon the mixture into the prepared pan, then press down using buttered fingers. In a small bowl, combine remaining 1-1/2 cups semisweet chocolate chips with peanut butter. Microwave the peanut butter mixture for 1 minute, then remove and stir. Microwave for 30-second intervals, stirring after each interval, until mixture is melted and smooth. Pour the peanut butter mixture over the bars, and spread an even layer. Let the bars stand at room temperature for 3-4 hours.

M & M Cookies

1 cup sugar	1 teaspoon vanilla
1/2 cup brown sugar	2 1/4 cup flour
1/2 cup margarine	2 teaspoons baking soda
1/2 cup shortening	1 teaspoon cream of tartar
1 egg	1/2 teaspoon salt
12 oz. bag of M & M's	

Cream sugars, margarine, shortening, egg, and vanilla. Mix together flour, soda, cream of tartar, and salt; add to creamed mixture. Stir in the M & M's. Drop by tsp. onto cookie sheet. Bake at 350 degrees F for 10-12 minutes. Yield: 4 Dozen.

Peanut Blossom Cookies

1/2 cup Crisco	2 tablespoon milk
1/2 cup peanut butter	1 teaspoon vanilla
1/2 cup sugar	1 3/4 cup flour
1/2 cup brown sugar	1 teaspoon baking soda
1 beaten egg	1/2 teaspoon salt
1 bag of chocolate kisses	

Cream the shortening and peanut butter. Add both sugars and mix until fluffy. Add beaten egg, milk, and vanilla. Mix. Sift the flour, soda, and salt. Add to the other ingredients. Bake at 375° F for 8 minutes. Take out of oven and immediately put a chocolate kiss on the top (pushing into the center of the cookie) Bake an additional 2 minutes.



Peanut Butter Cookies

1/2 cup sugar	1/4 tsp. salt
1/2 cup brown sugar	1/2 cup peanut butter
1 1/2 cup flour	1 egg
3/4 teaspoon baking soda	1/4 cup shortening
1/2 teaspoon baking powder	1/4 cup butter

Mix all dry ingredients and then add in the peanut butter, shortening, butter, and eggs. Press down dough with a fork and sprinkle with sugar. Bake at 375 degrees F until golden brown.

Sugar Cookies

1 cup shortening	3/4 teaspoon. baking powder
2 cups sugar	1/4 teaspoon baking soda
3 eggs	1/2 teaspoon salt
1/4 cup milk	1 1/2 teaspoon vanilla
4 cups flour	

Mix all dry ingredients together. Add remaining ingredients and mix well. Drop by teaspoon on greased and floured cookie sheet. Bake at 400° F for 10 minutes or until light brown. For softer cookies bake for only 8 minutes.



Dump Bars

- 2 cups of sugar
- 1 $\frac{3}{4}$ cups flour
- 1 teaspoon salt
- 1 cup vegetable oil
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup cocoa
- 4 eggs
- 1 cup chocolate chips

Dump all ingredients except chocolate chips together in a bowl. Mix with spoon until moistened. Spread in greased 9 x 13 pan. Sprinkle chocolate chips on top. Do not stir. Bake at 350 degrees for 30 minutes.

Easy No Bake Cookies

- 2 cups white sugar
- $\frac{3}{4}$ cup butter
- $\frac{2}{3}$ cup milk
- 1 (3.9 oz) package instant chocolate pudding mix
- 3 $\frac{1}{2}$ cups quick cooking oats
- $\frac{1}{2}$ teaspoon vanilla extract

Mix together the sugar, butter, and the milk in a large pot and bring to a boil. Boil for 2 minutes. Turn off heat and add in the pudding, oats and vanilla. Mix well and let stand for 5 minutes. Drop by spoonfuls onto wax paper.



Éclair Cake Dessert

- 2 packages French Vanilla Instant Pudding
- 3 cups milk
- 1 8 oz. Cool Whip, thawed
- 1 box Graham crackers

Use 9 x 13 lightly greased pan. Line pan with whole graham crackers. Mix pudding with milk and beat until thickened. Add cool whip. Spread half mixture over crackers. Cover mixture with another layer of crackers. Add remaining mixture and cover with crackers.

Frosting:

- 3 tablespoon soft margarine
- 2 squares unsweetened melted chocolate
- 2 teaspoon light syrup
- 1 ½ cups powdered sugar
- 3 tablespoons Milk
- 1 teaspoon vanilla

Mix to spreading consistency and frost. Refrigerate for 10 hours.

Pretzel Turtles

- 20 small mini pretzels
- 20 chocolate covered caramel candies
- 20 pecan halves

Preheat oven to 300 degrees F (150 degrees C). Arrange the pretzels in a single layer on a parchment lined cookie sheet. Place one chocolate covered caramel candy on each pretzel.

Bake for 4 minutes. While the candy is warm, press a pecan half onto each candy covered pretzel. Cool completely before storing in an airtight container.

Pumpkin Pie

1 $\frac{3}{4}$ cups sugar
1/2 teaspoon salt
1 1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1/2 teaspoon all spice
1/2 teaspoon cloves
1 can pumpkin
1 can evap. Milk
2 eggs

Mix until smooth. Pour into pie shell. Bake 425 degrees for 15 minutes then lower to 350 degrees for 35 minutes or until firm.

Strawberry Angel Food Dessert

2 3oz. pkgs. Strawberry Jello
2 10oz. pkgs. Sliced frozen strawberries (thawed)
2 teaspoons sugar
Pinch of salt
1/2 pint whipping cream (whipped) or
2 cups Cool Whip
1 10 in. angle food cake (torn into pieces)

Dissolve gelatin in 2 1/2 cups boiling water. Stir in thawed strawberries, sugar, and salt. Cool until mixture begins to thicken. Fold in whipped cream. Cover the bottom of 9x13 pan with half of angle food pieces. Pour half of the strawberry mixture over the cake. Repeat layers. Refrigerate 4 to 5 hours or overnight.

Mint Chip Freeze

2 packages (14 ounces each) cream filled chocolate sandwich

½ cup butter, melted

1 can evaporated milk

1 cup sugar

½ cup butter, cubed

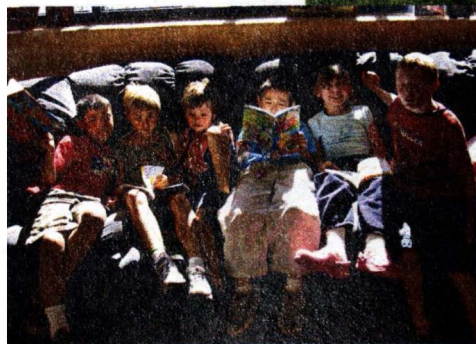
2 squares (1 ounce each) unsweetened baking chocolate

1 gallon mint chocolate

1 carton frozen whipped topping thawed

Shaved chocolate

In a large bowl, combine the cookie crumbs and butter. Press into pan. Refrigerate for 30 minutes. In a small saucepan, combine the milk sugar butter and chocolate. Cook and stir on stove until thicken and bubbly, in about 12 minutes. Remove from stove and with a spoon pour over top crust. Spread evenly. Add whipped cream at the top. put in the freezer for 10 min. before cutting. Finally garnish with shaved chocolate.



Jiffy Chocolate Cake

3 cups flour
2 teaspoon. baking soda
2 cups sugar
1 teaspoon. salt
1/3 cup cocoa
1 teaspoon vanilla
2 tablespoon vinegar
¾ cup vegetable oil
2 cups cold water

Mix the dry ingredients together first. Add the wet ingredients and stir - don't beat! Bake 350 degrees for 35 minutes.

Frosting:

½ cup sugar	6 tablespoons milk
6 tablespoons butter	1 ½ tsp corn syrup
3 tablespoons cocoa	1 ½ tsp. vanilla

Boil 1 minute. Cool and beat. Pour on cake.



BREAKFAST



Caramel Rolls

- 8 frozen cinnamon rolls
- ¼ cup margarine
- 1 cup brown sugar
- ¼ cup milk

Place cinnamon rolls in 9x13" pan and let rise overnight.

Begin baking rolls. Mix margarine, brown sugar and milk in pan. Bring to a boil. Pour over rolls after five minutes of baking. Continue to bake 20-30 minutes or until brown. Turn upside on plate.

Sour Cream Muffins

- 1 ½ cup butter
- 1 ½ cup sugar
- Add:
- 4 eggs, beaten
- 1 ½ cup sour cream
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon vanilla
- 2 ¾ cups flour
- 1/8 teaspoon nutmeg

Mix thoroughly. Put in tins and sprinkle with sugar. Bake at 400 degrees for 15 minutes or until done.

"All happiness depends on a leisurely breakfast."

-John Gunther

Mini Quiche

1 package Pillsbury ready made pie crusts
4 eggs
1 1/2 cup milk or heavy cream
1 cup shredded cheese 1/2 lb. diced ham
1/4 cup diced scallions
1/2 tsp. salt
1/4 tsp. pepper
dash nutmeg

In a bowl, whisk together eggs, milk, salt, pepper and nutmeg. Use a 2 inch circle as a guide (I used a plastic kids size snack cup) and cut out 48 circles from the pie crust (roll it extra thin). Re-roll scraps to make enough so you have 48 circles total. Fit each circle into a well of a mini muffin pan, lightly crimp edges with your fingers. Into well put a pinch each of cheese, meat and onions. Pour in enough egg mixture to reach the top edge of each well. Bake at 350 degrees for 35 minutes or until golden and center is set.

Donuts

2 eggs
1 cup sugar
Pinch of salt
1 cup of sour milk
1/8 teaspoon baking
1 teaspoon nutmeg
1 teaspoon soda
3 cup flour

Mix all ingredients together and drop into hot oil and fry until golden brown. Drain on a paper towel before serving.

Breakfast Tacos

4 eggs
1/4 cup sour cream
4 flour tortillas
1/2 cup cheddar cheese, shredded
4 strips bacon
Mild picante sauce

Fry bacon in skillet and drain on paper towel, then crumble. Beat eggs together in bowl and add sour cream and salt and pepper to taste. Scramble eggs. Place in middle of tortilla . Top with crumbled bacon, cheese, sour cream and picante sauce. Fold over and seal with a small amount of sour cream.



Easy Rolls

2 loaves frozen bread - cut in 1" pieces end put in 9x13 pan. Let rise a little.

Mix together:

1 package butterscotch pudding

¼ cup butter or margarine

½ cup brown sugar

1 tsp. cinnamon

Put mixture on top and in between bread pieces. Let rise again. Bake at 350 degrees until done.

Holiday Brunch Coffee Cake

2 boxes vanilla instant pudding

1 box yellow cake mix

1 cup water

1 teaspoon vanilla

1 cup vegetable oil

4 eggs

1 cup packed brown sugar

1 cup pecans

In a large bowl, mix puddings, cake mix, oil, water, eggs, and vanilla. In a separate bowl, mix the pecans and brown sugar. Spread half of the batter into a greased and floured 9 x 13 pan. Cover with half of the sugar mixture. Spread the rest of the batter and top with the remaining pecan mixture. Bake at 350



Sausage Gravy & Biscuits

1 pound sausage
1/4 cup all-purpose flour
2 cups milk
Salt and black pepper to taste
8 prepared biscuits

Crumble and cook sausage in large skillet over medium heat until browned. Stir in flour until dissolved. Gradually stir in milk. Cook gravy until thick and bubbly. Season with salt and pepper. Serve hot over biscuits. Refrigerate leftovers.

Easy Waffles

1 1/3 cup flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 cup milk
1/3 cup vegetable oil
2 eggs

Preheat waffle iron. In large bowl combine flour, baking powder, baking soda and salt. After combining, add mil, oil and eggs and beat until well blended.

Berry Salad

1/2 cup strawberries
1/2 cup black berries
1/2 cup raspberries
1/2 cup blueberries

Slice berries, combine together and a bowl. Chill before serving.

Breakfast Pizza

- 1 (8oz) package refrigerator crescent rolls
- 1 (12oz) package sausage
- 1 package hash browns
- 1 cup shredded cheddar cheese
- 3 eggs
- 1/4 cup milk

Spread crescent rolls on pizza pan. Cook sausage until brown and drain, then crumble it on top of the crescent rolls. Top with hash browns and cheddar cheese. Mix together eggs beaten with milk and pour over the top. Bake 20–30 minutes at 375 degrees F until golden brown.

Grandma's Pancakes

- 2 cups flour
- 1/2 cup sugar
- 2–3 cups milk
- 6 eggs

Mix all of the ingredients. Heat a skillet till it is hot and pour oil on it so the pancakes do not stick. Pour on your patter in small portions. Flip the pancakes when bubbles start to form on the top. Pancakes will be done when golden brown.



NOTES

Weights & Measures

Abbreviations

t. or tsp. = teaspoon
T. or tbsp. = tablespoon
C. = cup
Pt. = pint
Oz. = ounce
lb. = pound

Guide to Weights & Measures

1 tsp. = 60 drops
3 tsp. = 1 tbsp.
2 tbsp. = 1 fluid ounce
4 tbsp. = 1/4 cup
1 lb. = 16 ounces
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon

Substitutions & Equivalents

1 lb of butter = 2 cups
2 cups sugar = 1 pound
2 1/2 cups packed brown sugar = 1 pound
3 1/2 cups powdered sugar = 1 pound
4 cups flour = 1 pound
1 oz. bitter chocolate = 1 square
2 tbsp. cocoa + 2 tsp. butter = 1 square bitter chocolate
1 tbsp. vinegar or lemon juice + 1 cup milk = 1 cup sour milk
1 cup whipping cream = 2 cups whipped cream
1 cup uncooked rice = 3-4 cups cooked rice

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