PRESCRIPTIONS FOR THE TUMMY!

KAPPA EPSILON RECIPE BOOK
Kappa Epsilon Pharmaceutical fraternity is a professional fraternity founded in Iowa City, Iowa on May 13, 1921. The purposes of Kappa Epsilon deal with uniting women students in pharmacy, fostering professional consciousness, and providing a bond of lasting loyalty, interest, and friendship among its members.

The SDSU chapter, Chi, was founded in 1956. Kappa Epsilon is very involved in campus and community activities. Throughout the years, members have worked at the bloodmobiles, contributed to the food drives, and performed service and community awareness projects, such as holding an osteoporosis program.

Besides the service-oriented projects, members interact socially, both within our chapter and with other campus organizations. Bowling nights, Halloween socials, and the All-Pharmacy Christmas party provide lasting memories for our members.

We, the Chi Chapter of 1991, hope you enjoy our cookbook.
Pistachio-Pineapple Salad

1 package instant pistachio pudding mix
1 3/4 cup cool whip, thawed
1 can (20 ounce) crushed pineapple with juice

Combine the pistachio pudding mix and pineapple with juice. Whip for 1-2 minutes. Fold in the cool whip. Refrigerate until set.

Taco Salad

1 pound ground beef (cooked, drained, cooled)
1 onion (finely, diced)
1 can kidney beans (drained)
1-2 cups cheddar cheese (shredded)
1 head of lettuce
1 bag tortilla chips (slightly crushed)
2-3 small tomatoes (cut up)
A few black olives (opt.)

Toss all ingredients together except for the tomatoes and olives. Place these on top for garnish. Serve with taco dressing. (If salad is made ahead of time, leave out the lettuce and the chips and add at last minute.

Taco Dressing

1 cup Ortega taco sauce
1 cup tomato juice
1 cup salad oil
1/2 cup lemon juice

Shake together in a jar.
Cheesy Hash Brown

12 ounces hash brown
1 cup hot milk
1 tsp salt
pepper
1 1/4 cup grated Velveeta

Bake at 350 degrees for 30 minutes.

24 Hour Greek Pasta Salad

6 ounces cut ziti (= 2 cups)
1/2 cup plain yogurt
1/2 cup creamy garlic salad dressing
1/2 tsp dried oregano, crushed
1 small cucumber, halved length-wise and sliced thin (1 1/4 cup)
1/2 cup sliced pitted ripe olives
1 cup feta cheese (4 ounces), crumbled
1 large tomato, chopped (1 cup)
onion and garlic croutons

Cook pasta, uncovered, in boiling water about 14 minutes or until tender. Rinse in cold water and drain.
Dressing: Combine the yogurt, dressing, and oregano. Stir 1/8 cup
Brian's Salad

1/2 cup sugar
2 tbsp corn starch
juice of one lemon
juice of can of pineapple

Add 3 beaten eggs and cook 5 minutes.
Cool and mix with:

1 can sliced pineapple
1 package small marshmallows
3 bananas (cut up)
1 can mandarin oranges
1/2 jar of maraschino cherries

Broccoll-Cauliflower Salad

1 head cauliflower
1 bunch broccoli
8 ounces cream
1 cup mayonnaise
1 envelope Hidden Valley Ranch Dressing
1 tsp worcestershire sauce
1/4 cup chopped onion
salt and pepper

Break cauliflower and broccoli into bite-size pieces and wash. Put into large bowl. Prepare sauce by mixing sour cream, mayonnaise, Hidden Valley, Worcestershire sauce, onion, and salt and pepper. Pour over vegetables and store overnight.
A Different Salad

1 pint small curd cottage cheese
1 pint cool whip
1 can fruit cocktail (drained)
1 package lemon gelatin

For a quick salad mix together lightly and cottage cheese, cool whip, and fruit cocktail that was drained. Sprinkle lemon gelatin on top, mix and refrigerate until set. You may use orange gelatin and 2 cans of mandarin oranges.

Seven Layer Salad

Layer these one on top of the other:

1 head of lettuce
1 cup celery, diced
1 large onion, diced
2 cans sliced water chestnuts
1 box frozen peas (do not cook)
2 cups salad dressing (mayonnaise)
2 tbsp sugar
1/2 pound mozzarella/or cheddar cheese

Scalloped Corn

1 can creamed corn
1/4 cup milk
1 egg, beaten
1/2-3/4 cup cracker crumbs

Bake 350 degrees for 40 minutes.
Marinated Vegetable Salad

4 stalks broccoli florets (3 cups)
1 small head cauliflower
1 medium red or green pepper, diced
3 stalks celery, chopped
2 large sliced carrots
3 tbsp grated onions

Dressing:
2 tsp dry mustard
1/2 cup white vinegar
1 tbsp poppy seed
1/2 cup sugar
3/4 cup vegetable oil

Wash and drain all vegetable. Cut into appropriate sizes and toss. Refrigerate. Blend the dressing and pour over vegetables. Refrigerate overnight.

Pizza Casserole

1 pound ground beef
1 cup macaroni
15 ounce can tomato sauce
1/2 cup water
1/2 tsp garlic
1/2 tsp oregano
1 cup mozzarella
1 cup cheddar cheese
1 cup sliced pepperoni

Brown the hamburger with some onions. Put together in casserole dish the tomato sauce, water, garlic, oregano. Top with mozzarella, cheddar cheese and pepperoni. Bake at 350 for 20 minutes.
Cottage Cheese Vegetable Salad

1 (3 ounce) lemon jello
1/2 cup hot water, dissolving jello

then add:

1/2 cup mayonnaise
12 ounces cottage cheese
2 grated carrots
1 cup chopped celery
2 tsp grated onion
1 small green pepper
1 small carton cool whip

Refrigerate!
Taco Salad

1 pound ground beef, browned and drained
1 head lettuce (shredded)
1 can (15 ounces) kidney beans (drained)
1 cup sharp cheddar cheese (shredded)
1/2 green pepper (chopped)
1 tbsp minced onion
1 large tomato
1 1/2 cup crushed taco chips
garlic salt to taste (opt)

Combine all ingredients, except for the chips. Sprinkle with garlic salt.
Mix: 1/2 cup thousand island dressing
2 tbsp taco sauce
Toss and add chips before serving.

Tortilla Soup

2-14 ounce cans Mexican style stewed tomatoes
1-12 ounce can whole kernel corn with sweet peppers, drained
1/2 cup water
1/2 of a 1 1/4 ounce taco seasoning envelope (2 tbsp)
4 tostada shells broken
1 cup shredded cheddar cheese or monterey jack cheese (4 ounces)

In a 2 quart sauce pan, combine undrained tomatoes, corn, water, and seasoning mix. Cook over medium heat until boiling. Stir occasionally. Spoon into 4 soup bowls, sprinkle tostada shells and cheese over soup. Let stand 5 minutes until cheese melts.
Gene's Beans

1 large jar Randall Northern Beans
1 can tomato soup
8 strips of fried bacon (diced)
2 tsp mustard powder
2 tsp worcestershire sauce
1 1/2 tsp hickory salt
1 to 1 1/2 cups brown sugar

Cook 2-2 1/2 hours in oven covered to suit your taste.

Hash Brown Scalloped Potatoes

Stir together:

32 ounces string frozen hash browns
1 can cream potato soup
1 can cream of celery soup
1/4 cup milk
1 pint sour cream with chives

Spread in pan. Sprinkle on top--grated onion and cheese. Bake at 250 degrees for 2 hours.

Hash Brown Potatoes

32 ounces shredded hash brown
1 can cream of potatoes
1 can cream of celery soup
1 small (8 ounce) sour cream

Combine all the ingredients. Heat oven at 300 about 20-30 minutes. May add green pepper and onions--top with cheese.
Cauliflower-Broccoli-Raisin-Salad

3 cup cauliflower (broken)
3 cup broccoli (broken)
1 cup raisins
1 cup mayonnaise
1/4 cup sugar
1 tbsp vinegar
6 strips bacon (fried and crumbled)
1 cup sunflower seeds

Mix cauliflower, broccoli, and raisins together. May add onions, carrots, celery, pepper, etc. (if desired). Mix mayonnaise, sugar and vinegar together for dressing; pour over vegetables. Before serving, stir in bacon and sunflower seeds. (175 calories/serving) Sodium: 111mg  Serves twenty.

Calico Beans

1/2 pound hamburger
1/2 pound bacon
1/2 cup chopped onions
1 can lima beans (drain juice)
1/2 cup brown sugar
1/2 cup catsup
1 tsp mustard
1 large can pork and beans
1 can kidney beans (drain juice)

Brown the hamburger and bacon. Add remainder of ingredients. Bake 350 degrees for 1/2-1 hour.
Chicken Salad with Shoestring Potatoes

4 cups cubed cooked chicken
1 cup chopped celery
1 cup grated carrots
2 tbsp chopped onions
1 cup whipped cream
1 cup miracle whip

Mix whipped cream and dressing. Add other ingredients. Before serving add 12 ounces shoestring potatoes (e.g. Pik-nik potatoes).

Shirley's Orange Salad

2 small packages orange Jell-O
1 1/2 cup boiling water
6 ounces can frozen concentrated orange juice
1 can mandarin oranges
1 tall can pineapple tidbits

Dissolve Jell-O in boiling water. Add orange juice. Dissolve and add mandarin oranges and its juice along with pineapple and its juice. Mix and let set.
Oatmeal Chocolate Chip Cookies

Sift together:
1 1/2 cup flour
1 tsp soda
1/2 tsp salt
1 cup shortening
3/4 cup brown sugar, firmly packed
3/4 cup white sugar, granulated
2 eggs unbeaten
2 cups oatmeal
1/2 cup nuts
1 package chocolate chips (16 ounces)
1 tsp vanilla

Cream shortening. Add sugar and add 1 egg at a time. Then the sifted flour, dry ingredients and nuts, chips, oatmeal, and vanilla. Drop on cookie sheet. Bake at 250 degrees for 10 minutes.

Rosettes

2 eggs
1/4 tsp salt
1 tsp sugar
1 cup flour
1 cup milk

Beat eggs, salt, and sugar slightly. Add milk and flour and beat until smooth. Chill several hours. Deep fry on rosette iron heated in hot oil.
Peanut Butter Cookies

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

Cream shortening and peanut butter. Add sugars gradually and cream thoroughly with mixer on high speed. Beat egg and blend into creamed ingredients. Sift flour, soda, baking powder, and salt. Add to creamed mixture. Chill dough well. Form into balls and place on lightly greased sheet. Flatten with fork dipped in flour. Bake 10-12 min at 375 degrees.

Cinnamon Rolls

2 loaves frozen bread dough, thawed
1/2 cup margarine, melted
1 cup brown sugar
2 small packages of vanilla or butterscotch pudding (not instant)
2 tbsp milk
1 tsp cinnamon

Cut thawed bread dough into a greased 9x13" pan. Combine and beat the margarine, brown sugar, pudding, milk, and cinnamon. After mixed, pour over cut pieces and let rise 2 1/2 -3 hours. Bake at 350 degrees for 30 minutes. After baking turn upside down onto waxed paper.
Choo Choo Bars

Cream well:
1/2 cup butter
1/2 cup white sugar
1/2 cup brown sugar

Blend in:
1 egg
1/3 cup peanut butter
1/2 tsp soda
1/2 tsp salt
1 tsp vanilla
1 cup flour
1 cup oatmeal

Pat into a greased 9x13" pan. Sprinkle with 1 cup chocolate chips. Let stand 5 minutes, spread evenly. Chill. Frost.

Frosting

2 cups powdered sugar
1/2 cup peanut butter
1/4 cup whole milk
1 tsp vanilla

Brownies

Melt 1 cup semi-sweet chocolate chips and 1/4 cup margarine. Add 2 cups Bisquick, 1 can Eagle brand milk, and 1 beaten egg. Bake 35 minutes at 350 degrees in a 9x13 pan.
The Best Chocolate Cake

2 cups sugar
3 cups sifted flour
2 tsp soda
1/2 cup sifted cocoa
1/2 tsp salt
2 cups water
1 cup baking oil
1 tsp vanilla
3 tbsp vinegar

Mix dry ingredients together in bowl. Pour liquids into well of dry ingredients. Mix. Batter will be soupy. Baked at 350 degrees for 30 minutes. (9x13")

Frosting:

1 cup powder sugar
1/2 cup shortening

Beat well:
Add:
1/4 cup milk
1 cup powder sugar
salt, vanilla, color(if desired)
Special K Bars

1 cup sugar
1 cup white corn syrup
1 1/2 cups peanut butter
1 tsp vanilla
5-6 cups Special K

Microwave: Mix the sugar, syrup, peanut butter, and vanilla in a microwavable bowl. Heat for 2 minutes or until the peanut butter is melted. (stir to see if melted). Add the 5 cups of cereal. If you think it needs more add another cup. Then pour into a greased 9x13" pan. Press it down into the pan.

Frosting

1 cup chocolate chips
1 cup butterscotch chips

Mix the chips in a bowl. Microwave for 2 minutes and see if melted by stirring. (might need longer). When melted, pour the frosting on the top and spread. Refrigerate for 1/2 hour and then cut. Enjoy!!

The best recipe for making friends is to be one yourself.
Fruit Pizza

Crust:
1/2 cup powdered sugar
3/4 cup butter
1 1/2 cup flour

Blend until crumbly. Pat into large pizza pan. Bake at 300 degrees for 10-15 minutes. Cool completely.

8 ounces cream cheese (room temp)
1/2 cup sugar
1 tbsp vanilla

Mix with a mixer. Spread over crust.

Glaze:
2 tbsp cornstarch
1 cup any fruit juice
1/2 cup sugar
1 tbsp lemon juice

Heat until boiling and thickened. Cool. Arrange any fruit over cream cheese layer. Pour cooled glaze over fruit layer.

O’Henry Bars

1 cup butter or crisco
4 cups oatmeal
1 cup brown sugar
1/2 cup corn syrup

Roll Out Sugar Cookies

1 cup butter
1 cup lard
2 cups sugar
4 eggs
2 tsp vanilla
2 level tsp soda
4 level tsp cream of tartar
1 level tsp salt
5 cups flour

Cream together butter, lard, and sugar. Blend in eggs and vanilla. Sift together dry ingredients and stir into liquid mixture. Let stand awhile to blend together, in refrigerator. Do not leave in refrigerator too long (harder to roll). Bake at 375 degrees. Makes about 9 dozen. Recipe can be split in half.

Russel Stover Fudge

4 1/2 cups sugar
1 large can carnation milk
1 tsp vanilla
1 1/2 cups butter or 3 sticks oleo

Put all in large heavy aluminum pan. Cook on medium heat. Bring to a rolling boil - boil exactly 8 minutes, stirring constantly. Remove from heat and add 1 pint jar of marshmallow fluff and 3 (6 ounce) packages of chocolate chips. Beat until chips are all melted and thoroughly mixed. Add chopped nuts and pour into buttered sheet or cake pan and cool. Makes about 2 1/2 pounds. Freeze well.
Buttermilk Brownies

1/2 cup oil
1 stick margarine
1 cup water
1/4 cup cocoa
2 cups flour
2 cups sugar

Bring oil, margarine, water, and cocoa to a boil and pour over flour and sugar. Add 1/2 cup buttermilk, 2 eggs, 1 tsp soda, and 1 tsp vanilla. Grease large jelly roll pan. Bake at 400 degrees for 20 minutes. Ice while hot!

Icing

1 stick margarine
1/4 cup cocoa
1/3 cup buttermilk

Boil for 1 minute and add:
1 box powdered sugar
1 tsp vanilla

Jewel Dessert

Make 3 flavors of jello in shallow pans: 1 cup hot water and 1/2 cup cold water for each. Next, heat 1/4 cup sugar and 1 cup pineapple juice to boiling. Then dissolve 1 package of strawberry jello. Next add 1/2 cup cold water. Chill until syrupy and thick. Whip 1-1 1/4 cups whipped cream. Cut jello into small squares and add to mixture. This can also be served in a graham cracker crust.
Hydrox Dessert

Dissolve 1 package Knox gelatin in 1/4 cup cold water, let stand.

Meanwhile, cook 3 egg yolks (beaten), 1 cup sugar, 1 cup milk, 1 tsp vanilla, and 1/4 tsp salt. Cook until spoon coats. Add soaked gelatin and cool. Add 1 cup whipped cream, 3 beaten egg whites (stiff) and mix.

Roll one package chocolate hydrox cream filled cookies. Mix in 1/3 cup melted butter. Line cake pan with 1/2 cookie mixture. Add custard and top with the remaining cookie mixture. Freeze for several hours. This dessert is best when thawed. Do this by setting it in the refrigerator for about 10 hours.

Seven Layer Bars

1 stick oleo (melted in 9x13" pan)
1 cup graham cracker crumbs
1 cup coconut
1 (6 ounce) package chocolate chips
1 (6 ounce) package butterscotch chips
1 can sweetened condensed milk

Pour condensed milk over the above ingredients which have been placed in a pan in layers as listed. Nutmeats on top. Bake 1/2 hour at 350 degrees. Cut into bars.
Chocolate Sandwich - Cookie Cake

2 1/2 cups whipped topping
1/4 cup almond-flavored liqueur or 1 tsp almond flavored extract plus 3 tbsp confectioners sugar
1 package (16 ounces) chocolate sandwich cookies (42 cookies)

For garnish: halved strawberries and chocolate sandwich cookies

Lightly grease a 7" or 8" springform pan. Mix whipping cream and liqueur in large bowl. Chill 30 minutes. Coarsely chop cookies and place in medium-sized bowl. Beat cream mixture with electric mixer until stiff peaks form when beaters are lifted. Add 1/2 cup of cream to chopped cookies and mix well. Press 1/3 of cookies evenly over bottom of prepared pan. Spoon 1/3 cream mixture on top and spread evenly to edges. Crumble half of the remaining cookie mixture evenly over the cream. Repeat layers with remaining cream and cookies mixtures ending with cream. Freeze at least 2 hours. Before serving, run a long, thin knife around edges of cake to loosen. Remove sides of pan. Place cake in refrigerator about 15 minutes to soften it. Just before serving, garnish with strawberries and cookies.
Brownies

1 cup melted margarine  
2 cups sugar  
1/2 cup cocoa  
4 eggs  
2 tbsp vanilla  
1 1/2 cups flour

Mix together and bake at 350 degrees for 15-20 minutes. Frost.

Frosting

Mix together:

1 stick of soft margarine  
1/3 cup cocoa  
1 tsp vanilla  
2 tbsp milk  
2 cups powdered sugar

Impossible Pie

4 eggs  
1 cup sugar  
1 stick oleo  
1 tsp vanilla  
pinch of salt  
1/2 cup flour  
1 cup coconut  
2 cup milk

Mix all ingredients together in blender until well blended. Bake in greased pan for 45 minutes at 350 degrees. Sprinkle extra coconut on top or maybe put nutmeg or cinnamon on it.
Katie's Chocolate Chip Cookies

1 cup sugar
1 cup brown sugar
1 cup shortening
1 tsp cream of tartar
1 tsp vanilla
3 1/2 cup flour
1 cup oil
1 egg beaten
1 tbsp milk
1 tsp baking soda
12 ounces chocolate chips

Bake at 350 degrees for 12 minutes or until brown under the edges.

Caramel Layer Bars

32 caramels
5 tbsp cream

Melt and cool.

1 cup oatmeal
1 cup flour
3/4 cup brown sugar
1/2 tsp soda
3/4 cup melted butter
1/2 tsp salt

Combine. Pat half into 9x13" pan. Bake at 350 degrees for 10 minutes. Sprinkle with 1 cup chocolate chips and 1/2 cup chopped nuts. Pour melted caramels over the top. Sprinkle with remaining crumbs. Bake for 20 minutes at 350 degrees. Cool and cut into bars.
Caramel Bars

14 ounce package light caramels
1/3 cup evaporated milk
3/4 cup margarine
1/3 cup evaporated milk
1 box German Chocolate Cake Mix (dry)
1 cup chopped nuts
1 cup chocolate chips

Melt the caramels in 1/3 cup evaporated milk on medium in microwave. Set aside.

Combine margarine, 1/3 cup evaporated milk, German Chocolate Cake Mix, and chopped nuts. Grease and flour a 9x13" pan. Press 1/2 of this mixture in the pan. Bake at 350 degrees for 6 minutes.

Sprinkle chocolate chips over baked mixture. Spread caramel mixture over the chips. Spread the reserved cake mixture over the caramel layer. Return to oven and bake 15-17 minutes. Remove from oven and cool 10 minutes. Refrigerate for 30 minutes to set caramel layer then leave at room temperature.

Chocolate Mints

1 pound chocolate almond bark
4 ounces semi-sweet chocolate chips
4 ounces unsweetened chocolate squares
1 tsp. peppermint extract

Place almond bark, chips, and chocolate squares in a double boiler until melted. Remove from heat; add peppermint extract and mix thoroughly. Drop on waxed paper and cool.
Springtime Snack Snack Bars

1/2 cup packed brown sugar
1/3 cup honey or light corn syrup
1/4 cup margarine or butter, softened
2/3 cup creamy peanut butter
1/2 tsp ground cinnamon
4 cups Total cereal
2/3 cup raisins
1/3 cup sliced almonds

Stir first three ingredients in 3 quart saucepan over medium heat until sugar is melted and mixture is smooth. Heat just to boiling. Remove from heat. Stir in peanut butter and cinnamon until smooth. Mix in cereal, raisins, and almonds until well coated. Press firmly and evenly into buttered 9-inch square pan. Cool completely. Cut into bars about 3 x 1 1/2". Sprinkle with powdered sugar and additional toasted almonds, if desired. Makes 18 bars.

Grant that I may not so much seek to be consoled as to console;
To be understood as to understand;
To be loved as to love;
For it is in giving that we receive.

St. Francis of Assisi
**Dark Molasses Cookies**

1 cup sugar  
1/2 cup brown sugar  
1 cup shortening  
2 eggs  
1/2 cup molasses  
1 tsp soda in 3 tbsp hot water  
1 tsp cinnamon  
1 tsp vanilla  
1 tsp ginger  
1/2 tsp cloves  
3 1/2 cups flour

Blend sugars and shortening. Add eggs and molasses and blend. Add soda and water mixture and vanilla. Sift spices with flour and mix in by hand. Dough will be soft. Drop by spoonfuls on cookie sheet (greased). Bake at 350 degrees until set. Do not overbake. Bake about 10 minutes. Frost with melted almond bark or powdered sugar frosting.

**Fudge**

2 cups sugar  
2/3 cup Carnation milk  
18 large marshmallows  
1/2 cup butter  
few grains of salt

Cook, stirring constantly, over medium heat to boil. Boil 5 minutes. Take off heat, stir in 3/4 cup chocolate chips and 1 tsp vanilla. Add nuts if desired.
Apple Crisp

1/2 cup butter
1 cup brown sugar
1 cup flour
1 tsp baking powder
1/2 tsp salt
6-7 apples
1/2 cup white sugar
1/2 cup water

Pare and slice apples. Place in saucepan. Add water and sugar. Cook for about 5 minutes. Place apples (and juice) in bottom of a well greased pan. Combine butter, brown sugar, flour, baking powder, and salt. Sprinkle over the apples. Bake in oven at 350 degrees until top is brown and apples are tender. Serve warm or cold.

Chocolate Brownies

1 cup shortening (Crisco)
2 cups sugar
4 eggs
4 ounces pre-melted chocolate
1 tsp vanilla
1/2 tsp salt
1 cup flour
1/2 cup nuts

Blend together shortening, sugar, and unbeaten eggs in one quick operation. Add melted chocolate, vanilla, salt, flour, and nuts. Bake at 350 degrees for 25 minutes.
Banana Bread

3 eggs
1 cup sugar
1 cup sour cream
3 mashed bananas
1 cup nuts, chopped finely
1 tsp soda
1 tsp salt
2 cups flour

Mix together the eggs and sugar. Add the sour cream. Mix in the remaining ingredients. Make into two loaves. Bake 45 minutes at 350 degrees.

Blueberry Coffee Cake

1 cup sugar
1 cup oil
1 tsp baking powder
4 eggs
2 cups flour
1 can blueberry pie filling

Mix together all ingredients except the pie filling. Spread half of the mixture on bottom of a 9x13 pan. Put 1 cup of pie filling on top; spread the remainder of the batter of top of the filling and sprinkle with cinnamon and sugar. Bake at 350 degrees for 30 minutes.
Chocolate Revel

1 cup butter
2 cups brown sugar
2 eggs
2 tsp vanilla
2 1/2 cups flour
1 tsp baking soda
1 tsp salt
3 cups oatmeal

Chocolate Filling:
12 ounces chocolate chips
15 ounce can sweetened condensed milk
2 tbsp butter
1/2 tsp salt
1 cup chopped nuts
2 tsp vanilla

Cream butter and sugar, and eggs and vanilla beat until light and fluffy. Stir in remaining batter ingredients. Set aside.

Filling:

Melt chocolate, milk butter and salt. Stir in nuts and vanilla. Spread 2/3 batter in greased 15x10x1" pan. Cover with chocolate mixture. Dot remaining batter. Bake at 350 degrees for 25-30 minutes.
Chocolate Velvet

1/2 cup cold milk
2 envelopes unflavored gelatin
3/4 cup milk heated to boil
1 egg
1/4 cup sugar
1/8 tsp salt
1-6 ounce package chocolate chips
1 tsp vanilla
1 cup cream (whipped)
1 1/2 cup crushed ice (ice cubes)

Put cold milk and unflavored gelatin into blender; cover and process at stir until gelatin has softened. Add heated milk. Rubber scrape the sides of the blender. Add the egg, sugar and salt to the mixture and blend. Add chocolate chips. Add vanilla, cream, ice until the ice is liquified. Chill until firm; about 15 minutes. Makes 5 cups. Serves 6-8 people. Whipped cream topping is optional.

Cowboy Cookies

1 cup margarine
1 cup sugar
1 cup brown sugar
2 eggs
2 cup rolled oats
1 tsp soda
1/2 tsp salt
1/2 tsp baking powder
1/2 tsp vanilla
1/2 cup chocolate chips
1/2 raisins

Mix and roll into little balls. Bake at 350 degrees for 10-12 minutes.
Microwave Pudding Cake

2 cups water
1 cup flour
3/4 cup sugar
1/2 cup nuts
2 tbsp cocoa
1 tsp baking powder
1/2 tsp salt
1 tsp vanilla
2 tbsp oil
1/2 cup milk
3/4 cup sugar
1/4 cup cocoa

Measure water in 4 cup measure and place in oven to boil (about 4 minutes). In 2 1/2 quart casserole; combine flour, sugar, nuts, cocoa, baking powder, and salt. Add vanilla, oil, and milk. Mix until well combined. Spread evenly in dish. Combine sugar and cocoa; sprinkle over top of cake. Pour boiling water over all. Cook uncovered for 11 minutes or until cake is no longer doughy. Serve with ice cream or whipped cream. Be sure to turn while cooking so center gets done. Let set for 5 minutes. Makes 5-6 servings.
Homemade Ice Cream

1 cup milk
1 cup cream
1 egg
1/2 cup sugar
1 cup rock salt

Combine the ingredients in a bowl (excluding rock salt). Then add the flavoring. Place in tin can with a tight cover. Place in the small tin can inside another larger can and surround with ice. Add rock salt. Roll around for fifteen minutes. Use tape secure covers.

Carrot-Walnut Muffins

1 1/2 cup flour
1/2 cup sugar
2 tsp baking powder
1/2 tsp salt
1/2 tsp cinnamon
1/2 tsp nutmeg
1 cup chopped walnuts
1/4 cup butter, softened
1 egg
1/2 cup milk
1 cup finely grated carrots

Sift together first 6 ingredients. toss walnuts into dry mixture. Cut in the butter, add milk, egg, and carrots. Mix lightly, being careful not to over mix. Pour into a greased muffin tins until almost full. Bake in preheated 400 degree oven for 20 minutes. Makes 12 muffins.
Buttermilk Brownies

Sift together 2 cups flour and 2 cups sugar. Boil 2 sticks margarine, 1 cup water and 4 tbsp cocoa. Pour this over the flour-sugar mixture. Add 2 eggs, beaten well, 1/2 cup buttermilk, 1 tbsp soda, and 1 tbsp vanilla. Beat for 2 minutes. Pour into a greased 11x17 pan. Bake for 20 minutes at 350 degrees.

Frosting:

Boil 1 1/2 cup sugar, 6 tbsp margarine, and 6 tbsp milk for 2 minutes. Add 1/2 cup or more chocolate chips until mixture is of spreading consistency.

No Bake Cookies

3 cups oatmeal
1/2 cup coconut
1/2 cup nuts
6 tbsp cocoa
2 cups sugar
1/2 cup milk
1/2 cup butter
1 tsp vanilla

Combine oatmeal, coconut, nuts, cocoa, and vanilla in bowl. Mix sugar, milk, butter; bring to rolling boil and cook for 1 minute. Pour the boiling mixture over dry mixture and mix thoroughly. Drop on greased cookie sheet or waxed paper using two spoons. Let set until firm, about 20-30 minutes.
Rolled Christmas Cut-out Cookies

1 cup butter
1 1/2 cups sugar
2 eggs
3 tsp vanilla
1/2 tsp salt
3 cups flour
2 tsp baking powder

Preheat oven to 350 degrees. Cream butter and sugar. Add eggs, vanilla, salt, flour, and baking powder. Chill overnight. Dough is very soft, so keep cold. Roll thin on a floured surface, cut out. Bake at 350 degrees for 6-8 minutes or until browned. Frost and decorate.

Frosting

1 pound powdered sugar
1/4 pound butter
1 egg
1 tsp vanilla
2-3 tbsp milk

Add 1/3 of the powdered sugar to 1/4 pound butter. Mix. Beat in egg white. Gradually add the rest of the powdered sugar, vanilla, and milk. Tint with food coloring.
Almond Crust Cherry Cream Pie

1 1/3 cup condensed milk
1/3 cup lemon juice
1 tsp vanilla
1/2 tsp almond extract
1- 8 ounce container Cool Whip

Combine condensed milk, lemon juice, vanilla, and almond extract. Stir until mixture thickens. Fold in Cool Whip and spoon into cooled shell. Top with can of cherries. Chill 2-3 hours.

Graham Cracker Crust

1 cup fine graham cracker crumbs
2 tbsp sugar
1/4 cup melted butter

Combine crumbs and sugar. Add melted butter and mix well. Press into 9x9" pan. Bake at 375 degrees for 5-8 minutes.

Meringue

3 eggs whites
1/2 tsp vanilla
1/4 tsp cream of tartar
6 tbsp sugar

Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add sugar, 1 tbsp at a time, beating until stiff and glossy and sugar is dissolved. Spread over pie.
Ma’s Brownies or Slab Cake

2 cups flour
2 cups sugar
1/2 cup shortening
1 stick margarine
4 Tbsp cocoa
1 cup hot water
2 eggs, beaten
1 tsp soda
1 tsp vanilla
1/2 cup buttermilk

Mix flour and sugar together; set aside. Put shortening, margarine, cocoa, and hot water in a saucepan and bring to a boil. Mix all ingredients together. Bake at 350 degrees for 25 minutes in a jelly-roll pan. When brownies are still warm, put on frosting, if desired.

Toffee Squares

1 cup margarine
1 cup packed brown sugar
1 tsp vanilla
2 cups flour
1 cup semi-sweet chocolate pieces

Cream margarine, brown sugar, and vanilla. Stir in flour, 1/2 cup chocolate pieces. Press into bottom of 15x10 greased pan. Bake at 350 degrees for 25-30 minutes or until light golden brown. Immediately sprinkle with 1/2 cup chocolate pieces. When soft, spread to frost. Cut into squares while warm.
World's Best Sugar Cookie
(Amish Cookies)

1 cup powdered sugar
1 cup granulated sugar
1 cup butter
1 cup oil
2 tsp vanilla
2 eggs
1 tsp soda
1/4 tsp salt
5 cup flour

Cream both sugars and butter together. Mix in oil, vanilla, and eggs. Stir in soda, salt, and flour. Roll into small balls. Press them down with a fancy-bottomed glass dipped in sugar. Sprinkle sugar on top. Bake at 350 degrees for 10-12 minutes.

Spritz

1 cup butter, soft
2/3 cup sugar
3 egg yolks
1 tsp almond or vanilla flavoring
2 1/2 cup flour - work in with hands

Form using cookie press. Bake until set - not brown at 375 degrees for 7-10 minutes.
Snicker Bars

First layer:
1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup peanut butter

Second layer:
1/4 cup margarine
1/4 cup white sugar
1/4 cup milk
1 cup marshmallow creme (7 ounce jar)
1/4 cup peanut butter
1 tsp vanilla
1 cup salted, dry roasted peanuts (crushed)

Third layer:
30 caramels
1/4 cup milk

Forth layer:
same as first layer

First layer: Melt and spread in a greased 9x13" pan. Cool.

Second layer: Bring margarine, sugar, and milk to a rolling boil for 3-4 minutes, stirring constantly. Add marshmallow creme, peanut butter, and vanilla. Spread over first layer. Over this sprinkle peanuts. Refrigerate.

Third layer: Melt caramels and milk together and drizzle over second layer. Refrigerate.

Hot Fudge Pudding Cake

1 1/4 cups flour
1 3/4 cups sugar
1/4 cup cocoa
1 1/2 tsp baking powder
1/2 tsp salt
1/2 cup milk
2 tbsp melted butter
1 tsp vanilla
dash of salt
1 1/3 cups hot water

Preheat oven to 350 degrees. In small bowl combine flour, 3/4 cup of the sugar, 2 tbsp of the cocoa, baking powder and salt. Stir in milk, butter, and vanilla until well-blended. Spread in 9" round or square pan or baking dish. In small bowl combine the remaining 1 cup sugar, 2 tbsp cocoa, and salt. Sprinkle evenly over cake batter. Pour hot water over sugar mixture. Bake at 350 degrees for 30-45 minutes or until center is set and firm to the touch. Serve warm with whipped cream or ice cream. Makes 8 servings.

Peanut Butter Bars

1 cup sugar
1 cup corn syrup
1 1/4 cup chunky peanut butter
6 cups Special K or cornflakes

Mix sugar and syrup in a saucepan. Bring to a boil; do not cook. Add peanut butter and cereal. Press into a 9x13" pan, pack down and cool. Cut into squares.
Dandy Candy Pudding Pleasers

1 1/2 cup flour
4 1/8 ounce package instant chocolate pudding mix
3/4 cup softened butter
1 egg
3 (1.45 ounce) milk chocolate candy bars—break into individual sections

Preheat oven to 325 degrees. In medium bowl combine flour, pudding mix, butter, and egg. Mix thoroughly, forming stiff dough. Flatten dough on ungreased cookie sheet into a 9 inch square. Cut into 36 bars, but do not separate. Bake at 325 degrees for 15-20 minutes or until edges are set. Remove from oven, and immediately place one chocolate piece on each cookie. Cool 5 minutes. Carefully recut into bars. Cool completely and separate into 36 bars.

Strawberry Angel Dessert

In 1 cup water add:
1 (3 ounce) package strawberry jello
1 (3 ounce) box frozen strawberries
(fresh strawberries may be used)

Put in refrigerator until partially set and fold in 1 medium sized cool whip.

Alternate angel food cake, broken into bite-size pieces, and jello mixture. Start with cake and end with strawberry mixture. Put in a 9x13" pan. Chill in refrigerator and serve.
Brownies

2 cups sugar
1 1/2 cups shortening
(1 cup if lard is used)

Beat together and then add:
2 eggs
1 cup milk
3/4 cup cocoa
2 cups flour
1 cup nutmeats
1 tsp vanilla

Mix in order given, beating well. Pour into a cookie sheet. Bake at 350 degrees for about 25-30 minutes.

Candy Bar - Bars

Mix the following ingredients:

3/4 cup sugar
2 eggs
1 tsp vanilla
2 tbsp cocoa
3/4 cup flour


Melt 1 cup chocolate chips and 1 cup crunchy peanut butter. Stir in 2 cups Rice Krispies. Spread on top.
JoAnn's Seven Layer Cake

1 yellow cake mix  
1 cup crushed pineapple and juice  
1 cup sugar  
4-5 bananas  
1 small box instant vanilla pudding  
8 ounces LaCreme whipped topping  
1 1/2 cups coconut  
1 1/2 cups chopped pecans

Bake cake mix as directed in a 9x13" pan. Five minutes before done, mix together crushed pineapple and juice with sugar. Boil 5 minutes and then pour over cake and cool (make holes in top of cake with a large fork). Slice 4-5 bananas and put on top. The next layer is one box instant pudding (made according to directions). Add LaCreme whipped topping over pudding. Sprinkle over pudding the coconut and chopped pecans.

Oh Henry Bars

1/2 cup margarine  
1 large package chocolate chips  
1 small package butterscotch chips  
1 cup chunky peanut butter  
10 ounces miniature marshmallows  
4 cups Rice Krispies

Melt on low heat, stirring the margarine, chocolate chips, butterscotch chips, and peanut butter. When mixed, add miniature marshmallows and Rice Krispies. Mix well. With a wet spatula press into a 9x13" pan,
Chopped Apple Cake

1 1/2 cups Wesson Oil
2 cups sugar
3 eggs, well-beaten
3 cups flour
1/2 tsp salt
1 tsp soda
3 cups apples, chopped
1 cup pecans, chopped
2 tsp vanilla

Beat oil and sugar. Add eggs and mix well. Sift flour with salt and soda and add gradually while beating. Stir in apples, nuts, and vanilla. Bake at 325 degrees for 1 1/2 hours in a well greased and floured tube pan. Let cool for 10 minutes and remove from pan. Pour cold glaze over cool cake. Serves about 20.

Glaze

1/2 cup butter
1 cup brown sugar
1/4 cup milk
1 tsp vanilla

To make glaze, mix butter, sugar, and milk in a saucepan and bring to a boil. Add vanilla and cool. Beat to help cool and gradually pour over cooled cake.
Disappearing Marshmallow Brownies

1/2 cup butterscotch pieces
1/4 cup margarine
3/4 cup flour
1/3 cup brown sugar
1/2 tsp vanilla
1 tsp baking powder
1/4 tsp salt
1 egg
1 cup miniature marshmallows
1 cup chocolate chips

Preheat oven to 350 degrees. Grease a 9x9" pan. Melt in saucepan, stirring constantly, butterscotch pieces, and margarine. Remove from heat and cool. Mix in bowl the flour, brown sugar, vanilla, baking powder, salt, and egg. After mixing add to butterscotch mixture, just mix until combined then add marshmallows and chocolate chips. Bake 20-25 minutes.

Chocolate Peanut Butter Cookies

1 package milk chocolate cake mix
1/4 cup peanut butter
1/3 cup water
3 tbsp vegetable oil

Preheat oven to 375 degrees. Combine ingredients in a medium bowl. Stir vigorously with a spoon until thoroughly blended. Drop by teaspoons onto a cookie sheet. Bake at 375 degrees for 10-12 minutes.
Dutch Apple Cake

1 cup flour
1 egg
2 tbsp shortening
1/3 cup sugar
1 tsp baking powder
salt
1/2 cup milk

topping: apples, sugar, cinnamon

Make in a 8x10" pan. Slice apples and arrange as you like on top of dough mixture. Sprinkle with sugar and cinnamon mixture. Bake at 350 degrees for 20-25 minutes.

Mrs. Fields' Cookies

2 cups butter
2 cups sugar
2 cups brown sugar
4 eggs
2 tsp. vanilla
4 cups flour
5 cups oatmeal blended to a powder
1 tsp salt
2 tsp powder
2 tsp soda
24 ounces chocolate chips
8 ounces Hershey bar, grated

Cream butter and sugars. Add eggs and vanilla. Mix flour, oatmeal, and other dry ingredients together, then add to the creamed mixture. Add chips. Make into golf ball sized cookies and place on cookie sheet. Bake at 375 degrees for 6 minutes or until lightly browned.
Butter Pecan Dessert

1 cup flour
1 tbsp sugar
1 stick oleo
1/4 cup chopped nuts

Blend together with pastry blender.
Bake in a 9x13" pan at 375 degrees for 15 minutes.

2/3 cup powdered sugar
1 (9 ounce) Cool Whip (use 1/2 of it)
1 (8 ounce) package cream cheese

Mix and pour over crust.

2 packages Instant Butter Pecan Pudding
3 cups milk

Beat together and pour over first mixture. Put the rest of the Cool Whip on top. Refrigerate.

Individual Cheesecakes

3 (8 ounce) packages cream cheese
1 cup sugar
3 eggs
1 tbsp vanilla
vanilla wafers

Strawberry Pizza

Crust:
1 1/2 cups all-purpose flour
1 cup butter or margarine
1/4 cup brown sugar
1/2 cup chopped pecans

Filling:
1 package (8 ounce) cream cheese
3/4 cup confectioner's sugar
1 (8 ounce) whipped topping

Topping:
1 (3 ounce) package strawberry gelatin
1/2 cup sugar
dash of salt
1 cup water - divided
4 tbsp cornstarch
4 cups sliced strawberries

To make crust, mix all ingredients to form dough. Spread in pizza pan. Bake at 400 degrees for 15 minutes. For filling, mix cream cheese and confectioner's sugar; fold in whipped topping. Spread over cooled crust. To make topping, combine gelatin, sugar, salt, and 1/2 cup water. Dissolve cornstarch in remaining water, stir into gelatin mixture. Cook over medium heat until thickened. Stir in strawberries. Cool. Spread over filling. Chill.
Double Chocolate Crumble Bars

1/2 cup butter or margarine
3/4 cup sugar
2 eggs
1 tsp vanilla
3/4 cup flour
1 1/2 cups chopped pecans
2 tbsp unsweetened cocoa powder
1/4 tsp baking powder
2 cups tiny miniature marshmallows
1 cup semi-sweet chocolate chips
1 cup peanut butter
1 1/2 cups Rice Krispies

Cream butter or margarine and sugar, beaten eggs, and vanilla. Stir together flour, chopped nuts, cocoa, baking powder, and 1/4 tsp salt. Stir into egg mixture. Spread in bottom of greased 9x13 pan. Bake at 350 degrees for 15-20 minutes. Sprinkle marshmallows evenly on top. Bake for 3 minutes and cool.

In a small saucepan, combine chocolate chips and peanut butter. Cook and stir over low heat until chocolate is melted. Stir in cereal. Spread mixture on top of cooled bars. Chill. Makes 2-4 dozen.

What lies behind us and what lies before us are tiny matters compared to what lies within us.
Banana Bread

1 cup sugar
1/2 cup shortening
3 small or 2 large bananas (ripe)
2 eggs
2 cups flour
1 tsp flour
1 tsp soda
1/2 cup milk with 1/2 cup vinegar

Set 1/2 cup milk with 1/2 cup of vinegar - set aside. Mix sugar and shortening until creamed. Add bananas, blend until almost fine. Add eggs and beat. Put in flour and soda, stir until blended then add soured milk and mix thoroughly. Grease bottoms only of 2 bread pans. Divide into 2 bread pans and bake at 350 degrees for 25-30 minutes, or until toothpick comes out of the middle clean. Butter tops.

Caramel Corn

1 1/2 cups unpopped popcorn
2 cups brown sugar
2 sticks margarine
3/4 cup syrup
1/2 tsp soda

Measure popcorn and cook. Boil to softball stage the brown sugar, margarine, and syrup. Add soda. Pour over popped corn stir well. Bake for 1/2 hour in 250 degrees oven. Take out at 15 minute intervals and stir well. Store in tight container.
Carmel Rolls

2 frozen bread loaves, thawed
1/2 cup margarine
1 cup brown sugar
1 large box (4 3/4 oz.) vanilla pudding (not instant)
cinnamon to taste

Thaw bread and cut into 10-12 pieces.
Line in a greased 9x13 pan. Melt margarine and add remaining ingredients.
Add 1-2 Tbsp milk after the ingredients have been added. Pour over top of the bread. Let rise for about 3-4 hours.
Bake at 350 degrees for 30 minutes.
Remove from pan. Place upside down on waxed paper. Clean pan and place waxed paper with rolls back in pan.

Banana Bread Loaf

3/4 cup sugar
1/2 cup oil
2 eggs
1 cup mashed bananas
1 3/4 cup flour
2 tsp baking powder
1/2 tsp soda
1/2 tsp salt

Combine dry. Combine sugar, oil, and eggs until frothy in another bowl. Add bananas to sugar mixture and blend. Fold this into dry mixture. Bake in bread pan with greased sides at 325 degrees for 1 hour.
Banana Split Dessert

3 cups graham cracker crumbs
1/2 cup margarine
1/2 gallon box of ice cream
3 bananas
1 cup walnuts
1 cup chocolate chips
2 cup powder sugar
1 1/2 cup evaporated milk
1 tsp vanilla

Melt margarine and add graham cracker crumbs. Set aside 1 cup of grahm cracker mixture. Put the 2 cups of graham cracker mixture on the bottom of the 9x12" greased pan. Slice bananas lengthwise and lay on the top of the crumbs. Then slice ice cream in 1/2 " slices and lay on bananas. Freeze till firm. Boil chocolate chips, sugar, milk, and vanilla stirring constantly. Top with cool whip crumb mixture ontop of cool whip. Freeze till served.
Dirt Pie

1 1/4 pounds Oreo's (crushed)

Mix 1:
1 stick of butter
1 cup powdered sugar
2-8 ounce package cream cheese

Mix 2:
12 ounce whipped topping
2 large package instant pudding
3 1/2 cup milk

Mix 1 & 2 together. Layer in 8" flower pot, starting and ending in cookies. Serve and keep chilled. Serves 15. Serving suggestions: Place artificial arrangement in and serve with a space. Fool's all the time!

Hot Fudge Sauce

1-6 ounce package semi-sweet chocolate chips or 4-ounces squares
2 tbsp margarine or butter
1 -14 ounce can sweetened condensed milk
2 tbsp water
1 tsp vanilla

In heavy saucepan, over medium heat, melt chips and margarine with milk, water and vanilla. Cook and stir constantly until thickened, about 5 minutes. Serve warm over ice cream. Refrigerate leftovers.
Green Apple Pie

1 1/4 - 1 1/2 cup sugar
1/2 tsp cinnamon or nutmeg
6-7 sliced green pared applkes
1 1/2 tbsp butter

Heat oven to 425 degrees. Mix sugar and cinnamon. Mix lightly through apples. Heap up in pastry-lined pie pan. Dot with butter. Cover with top crust which has slits cut in it. Seal and flute. Cover edge with 1 1/2 inch strip of aluminum foil to prevent excessive browning. Bake 50-60 minutes or until crust is nicely browned and apples are cooked through (test with a fork). Serve warm or cold...may be topped with cream, ice cream, or whipped cream - or serve with a slice of cheese.

Caramel Bars

14 ounces caramels
1/2 cup evaporated milk
1 1/2 cup flour
1 1/2 cup oatmeal
1 1/8 cup brown sugar
1 cup butter or margarine
3/4 tsp soda
3/4 - 1 cup chocolate chips
3/4 cup nuts

Melt caramels and evaporated milk. Mix flour, oatmeal, brown sugar, butter, and soda - mix well. Add 3/4 of crumbs and pat into 9x13 pan and bake at 350 degrees for 10 minutes. Remove from oven and sprinkle on chocolate chips, nuts, and caramel mixture. Smooth with knife. Sprinkle the rest of the crumb mixture on the top and bake at 350 degrees for 20 minutes.
Chocolate Cheesecake

Crust: Mix together and pat into a 9x9 inch pan - 2 cups crushed graham crackers, 2 tbsp ssugar, and 1/2 cup melted butter. Combine 1 (3 ounce) package softened cream cheese, 1/2 cup sugar, and 1 tsp vanilla. Stir until blended. Add 1/3 cup cocoa alternately with 1/3 cup milk to cream cheese mixture, beating until smooth. Gradually fold in 1 (8 ounce) carton of cool whip. Spoon into graham cracker crust. Chill until firm or freeze. Makes 6-8 servings.

Butterfinger Dessert

1/3 cup butter or margarine
2 cups powdered sugar

Beat together until creamy. Add:

4 egg yolks, beaten
2 tsp vanilla

Fold in 1 pint of cream, whipped.

Crush 6 Butterfinger candy bars. Crumble 1/2 and Angel food cake onto the bottom of a 9x13 pan. Cover with 1/2 the cream mixture. Sprinkle with 1/2 the crushed candy bars. Repeat to make another layer. Store in refrigerator.
Ho Ho Bars

1 chocolate cake mix
1 1/2 cup milk
5 tbsp flour
1 cup sugar
1/2 cup oleo
1 cup crisco
1 tsp vanilla

Frosting:
1 cup sugar
1/2 cup milk
1/2 cup oleo
1 cup chocolate chips

Peanut Butter Parfait Dessert

Pat into a 9x13 pan 1/2 bag of crushed Oreo cookies and 1/4-1/2 stick melted margarine.

Softened 1/2 gallon vanilla (New York) ice cream. Spread ice cream over the crust. Sprinkle with 1 cup or more of dry roasted peanuts. Freeze. Top with cooled fudge sauce.

Fudge sauce:

Melt 1/2 cup butter and 6 ounces chocolate chips gradually. Add 1 cup powdered sugar while beating. Add 1 small can evaporated milk and 1 tsp vanilla. Heat to boiling but do not boil.

Poppy Seed Muffins

1/3 cup poppy seeds
1 cup water
1 package yellow cake mix
1 (3 ounce) package instant vanilla pudding mix
4 eggs
1 cup vegetable oil

Soak poppy seeds in water. Combine cake mix, pudding mix, eggs and oil; beat well. Stir in water and poppy seeds. Pour into prepared muffin cups. Bake in 350 degree oven for 20-25 minutes.
Chicken, Pizza Style

4 chicken breasts, skin removed
margarine
salt and pepper
1 (15 ounce) can tomato sauce
1/4 tsp parsley
oregano
1 clove garlic, minced
2 Tbsp onion, minced
mozzarella cheese

Bake chicken with salt, pepper, several pats of margarine, and a little water for 40 minutes at 350 degrees. Mix tomato sauce with parsley, oregano, garlic, and onion. Pour over chicken after baking. Pour off excess water, if necessary. Place slices of the cheese on top of sauce and continue baking for 20-30 minutes.

Crescent Hot Dish

Place 1 package crescent rolls on the bottom of a 9x13" pan. Brown 1 1/2 to 2 pounds hamburger. Add 1 large can of tomato sauce and 1 package sloppy joe seasoning mix to hamburger and put on crust. Add 1 large package of mozzarella cheese. Place another package of crescent rolls over the cheese. Cook on 425 degrees for 15 minutes.
Breakfast Casserole

1 pound sausage (ham, bacon)
6 eggs
2 cups milk
1 tsp salt
1 tsp dry mustard
2 slices bread (cubed)
1 cup sharp cheddar cheese

Brown sausage and drain. Set aside.
Veat the eggs, add milk, salt, mustars, gently stir in the bread and cheese add sausage. Place in buttered 8x12" bish. Refrigerate overnight. Bake 45 minutes at 350 degrees and let stand.

Broccoli Casserole

2 cups Croutettes stuffing
3 tbsp melted margarine
2 (10 ounce) packages frozen broccoli
1 cup shredded American cheese
1 can cream of mushroom soup

Toss stuffing and margarine. Set aside. Prepare broccoli according to package directions - cook until almost tender. Combine soup and cheese and heat until cheese melts. Add the broccoli and stir. Pour into casserole. Top with stuffing. Bake at 350 degrees for 20 minutes.
Broccoli Hot Dish

2 packages broccoli
1 small can chestnuts
1 can cream of celery soup
2 tbsp mayonnaise
1 can french fried onions

Place slightly cooked and drained broccoli and chestnuts in alternating layers in greased casserole dish. Add mayo to soup and spread on top. Bake at 300 degrees for 30 minutes. Add onions and bake for 10 minutes more.

Cheesy Meatloaf

2 pounds hamburger
1 1/2 - 2 pounds mozzarella cheese
1 medium can od tomato sauce
oregano
onion salt or onions
1 egg
1 package crackers, crushed

Mix 1 egg, crackers, 1 Tbsp oregano (or less to taste), onions (2 Tbsp), hamburger, and 1/3 can tomato sauce. Mix with hands until moistened. Form 1/2 of the hamburger mixture into a loaf in an 8x12 pan. Put most of the cheese and 1/3 of the sauce into middle. Take the other 1/2 of the hamburger mixture and put on the top to finish the loaf. Squeeze the edges together. Put the last 1/3 of the sauce on the top of the formed loaf. Bake uncovered for 1 hour at 350 degrees. Top with the cheese. Bake an additional 3-5 minutes until cheese is melted. Slice and serve.
Porcupine Meatballs

1 pound hamburger
1 can tomato soup
1 egg
1/4 cup uncooked rice
1 tbsp chopped onion
1/2 tsp salt
1/4 tsp pepper

Dilute soup with 1 can water. Mix all ingredients together except soup. Line meatballs in baking dish, cover with soup, and bake at 350 degrees for 1 hour. Turn occasionally. It can also be cooked in the microwave for 30 minutes on high; stir every 10 minutes.

Potato Fingers

4 medium baking potatoes, scrubbed and patted dry
6 tbsp unsalted butter
1 tbsp salt-free Mrs. Dash seasoning

Cut each potato lengthwise to make 8 wedges. In a small saucepan, melt butter with Mrs. Dash. Dip wedges in butter, turning to coat all sides. Arrange wedges in a single layer in a 15x10" jelly roll pan. Spoon any leftover butter over wedges. Bake in preheated 375 degree oven for 30 minutes; turn wedges over, continue baking for 25-30 minutes until golden brown and edges are crisp. Drain on absorbent paper; serve with sour cream dip. Makes 32 potato fingers.
Pizza Beef Casserole

1 pound ground beef
1/3 cup chopped green pepper
1/2 small onion, chopped
1/2 tsp garlic salt
1 can (16 ounces) pizza sauce
1 (4 ounces) mushrooms
1 package (3 1/2 ounces) sliced pepperoni
1 cup water
2 cups (uncooked) noodles
1 cup shredded mozzarella cheese

Combine the beef, Peppers, onion, and garlic in 2 quart dish.

Cover and cook on high in the microwave for 5 minutes. Stirring until the beef is done. Drain good. Add remaining ingredients, except cheese. Mix well. Cover and let stand about 5 minutes. Serves 6. Remember the noodles go into the dish uncooked.

Pizza Burgers

2 pounds ground beef
8 ounces mozzarella cheese, grated
1 (10 3/4 ounce) can tomato soup
6 tbsp chili sauce
1/4 cup parmesan cheese
1 tbsp oregano
1/2 tbsp garlic salt
salt and pepper to taste
hamburger buns

Brown ground beef and let cool. Add remaining ingredients and mix well. Butter hamburger buns and spread mixture on. Wrap individually in foil and bake 20-30 minutes at 350-375 degrees.
**Tuna 'n Biscuit Hotdish**

1 can tuna, drained  
1 can peas  
1 can cheese soup (not nacho)  
1 cup milk  
1 package boughten refrigerated biscuits  

Combine all ingredients except biscuits. Place the biscuits in greased dish and pour mixture over top. Biscuits will rise to top and brown. Bake uncovered at 400 degrees for 30 minutes.

**Tater Tot Hot Dish**

1 1/2 - 2 pounds hamburger  
2 packages Tater Tots  
1 can mushroom soup  
1 can cream of celery soup  
salt and pepper  
onion or onion salt, if desired  

Press hamburger in bottom of 9x13 pan. Salt and pepper. Add onion or onion salt. Put tater tots on top. Mix soups with one can water. Pour over top. Bake in a 350 degree oven for 1 - 1 1/2 hour.
Baked Round Steak

2-3 pounds round steak
1 can Hunt’s Manwich Sauce
1/2 cup water

Cut the steak into serving pieces. Dredge with flour, salt, and pepper. Brown in hot fat and place steak in baking dish. Blend soup and water. Pour over steak. Bake covered at 350 degrees for 2 hours, or until done. Remove cover and return to oven for 10 minutes.

Turkey Cordon Bleu

1 cup frozen broccoli cuts
1 cup water
2 tbsp butter
2 cups Stovetop chicken flavored stuffing
4 slices turkey breast
2 slices baked ham (halved)
2 slices swiss cheese (halved)
12 ounces turkey gravy

Combine broccoli, water, and butter in pan and bring to a boil. Stir in stuffing mix, cover. Remove from heat and let sit for 5 minutes. Place turkey slices in 9x13" pan. Cover each slice with a slice of ham and swiss cheese. Spoon broccoli stuffing over that. Cover loosely with foil and bake at 375 degrees for 20-25 minutes. Heat gravy and serve with turkey. Yields 4 servings.
Baked Cornish Game Hens with Rice

3 Cornish hens (about 1 1/2 pounds each)
2 Tbsp lemon juice
1 package (6 ounces) long-grain and wild rice mix (not instant)
1/4 cup dry white wine (optional)
For garnish: green grapes

Heat oven to 450 degrees. Lightly grease a 9x13 inch baking pan. Rub cavities of hens with lemon juice and place, breast side up, in prepared pan, tucking wing tips under. Bake 15 minutes. Meanwhile, cook rice mix according to package directions, but only for 15 minutes. Remove hens from oven. Reduce oven temperature to 350 degrees. Fill body cavities with rice and tie legs together. Pour wine over birds. Bake 30-35 minutes until lightly browned, juices run clear when thigh is pierced and internal temperature registers 165-170 degrees on a meat thermometer. Place hens on serving platter. Garnish with grapes. Cut in half to serve.

Chili-O

1 pound ground beef, browned and drained
1 can tomato soup
1 can kidney or chili beans
1 small can tomato juice
1 package Chili-O chili mix

Combine the ingredients. Heat on medium heat. Add chili powder to taste.
Broccoli and Cauliflower Cheese Soup

3/4 cup chopped carrots
3/4 cup chopped onions
3/4 cup chopped celery
1 large potato
16 ounce bag frozen broccoli
16 ounce bag frozen cauliflower
1 can cream of chicken soup
1 can cream of celery soup
1 pound Velveeta cheese
2 soup cans of milk
2 cups chopped ham

Cook carrots, onions, celery, potato, broccoli, cauliflower in 3 cups of water. Cook until tender. Do not drain water. Add soups, milk, ham, and cheese. Cook until heated through. Do not boil.

Broccoli Soup

2 cans cream of broccoli soup
1 bunch fresh or frozen broccoli (chopped)
1/2 tsp thyme per can of soup
Velveeta cheese (cubed—use the amount that you wish)
parsley stalks (may omit)
1/2 tsp season salt

Mix the soup according to directions on the can, then add remaining ingredients. Mix all together and simmer for cheese to melt and flavor to go through. Good in the crockpot.
Stuffed Hamburger Roll

1 loaf French bread
1 pound hamburger
1/4 cup onion, chopped
1 can cream of mushroom soup
1 cup cheddar cheese

Cut bread in half length-wise, so you have a top and bottom. Scoop out the inside of the 2 pieces and break the bread into small pieces. Brown hamburger and onion, add soup, cheese and the small pieces of bread. Mix it all and fill the bottom piece of the loaf. Wrap in foil. Bake 35 minutes at 350 degrees. Cut in slices and serve with a salad for a complete meal.

Impossible Cheeseburger Pie

1 pound ground beef
1 1/2 cup chopped onion
1/2 tsp salt
1/4 tsp pepper
3/4 cup Bisquick
1 1/2 cup milk
3 eggs
2 tomatoes, sliced
1 cup shredded cheddar or American cheese

Savory Crescent Chicken Squares

1 - 4 ounce package cream cheese, softened
2 Tbsp melted margarine
2 cups cooked, cubed chicken
1/4 tsp salt
1/8 tsp pepper
2 Tbsp milk
1 Tbsp chopped chives and/or onion
8 ounce can refrigerated crescent rolls

Preheat oven to 350 degrees. Blend the cream cheese and margarine. Add all ingredients except crescent rolls. Separate the rolls into four rectangles. Seal perforations. Spoon 1/2 cup chicken mixture onto center of each rectangle. Pull four corners of dough to center of mixture and seal. Brush tops with 1 Tbsp melted butter. Sprinkle with crushed, seasoned croutons, if desired. Bake 20-25 minutes until golden brown.

Hamburger One-Dish Meal

1 1/2 pounds hamburger
2 large carrots
1 cup celery, diced
3 large potatoes
1 large onion, diced
1 can vegetable soup
1 can cream of chicken soup

Brown hamburger, onions, and celery. Add the remaining ingredients and 1/2 cup water. Put in buttered casserole dish and bake 1 1/4 hours at 350 degrees.
Lasagna

8 ounce box lasagna noodles
1 1/2 pounds ground beef
13 ounces stewed tomatoes
8 ounce can tomato sauce
1 envelope spaghetti sauce mix
1/2 tsp garlic salt
2 tsp sugar
1 carton of dry curd or 1% lowfat cottage cheese
6 ounce package mozzarella cheese

Brown hamburger and boil noodles until soft yet firm enough to lay in the pan. Add tomato sauce, finely chopped tomatoes, spaghetti sauce, salt and sugar to meat. Rinse noodles in cold water and layer in a 9x13" pan in the following order: noodles, sauce, cheese, cottage cheese. Repeat saving some sauce for the top. Bake at 350 degrees for 45 minutes.

Meat Loaf

1 1/2 pounds ground beef
3/4 cup 3-minute uncoated oats
2 eggs beaten
1/4 cup chopped onions
2 tsp salt
1/4 tsp pepper
1 cup tomato juice

Combine and mix; pack firmly. Bake at 350 degrees for 1 hour.
Vegetable Pizza

2 cans crescent dinner rolls
1 cup sour cream
1 package Hidden Valley Ranch dressing
broccoli
cauliflower
celery
green pepper
olives
fresh mushrooms
1/2 cup grated cheddar cheese

Unroll and spread crescent dinner rolls over a large cookie sheet. Bake 10 to 15 minutes at 400 degrees or until slightly browned. Mix together 1 cup sour cream and 1 package Hidden Valley dressing and spread over cooled dinner rolls. Cut vegetables into small pieces and sprinkle over the sour cream mixture. Top with grated cheese. Cover and refrigerate.

Chicken and Tator Tot Hotdish

2 cups diced chicken
4 cups tator tots
1 can cream of chicken soup
1 can corn
salt and pepper to taste

Mix corn, soup, and chicken together in casserole dish. Top with tator tots. Bake at 350 degrees for 45 minutes.
Lasagna

2 pound hamburger
1 tsp salt
1/2 tsp basil flakes
1 tbsp dry onion powder
1 (8 ounces) can tomato sauce
1 large carton cottage cheese
1 large bag mozzarella cheese
1 tbsp sugar
1 tsp chili powder
1 tsp garlic salt
6 ounce can tomato paste
3 1/2 cup water

Brown beef, onion, seasonings, tomato paste, tomato sauce, and water. Bring to boil and simmer 10 minutes. Will be thin. Put 1 cup sauce in pan, next a layer of raw noodles, more sauce, some cottage cheese grated cheese and sauce etc. Start over with noodles and cheese. Cover with foil and bake at 350 degrees for 1 1/2 hour.
Beef Stew

2 pounds cubed beef
1 cup carrots
1 can tomato soup
4 potatoes
1 tsp salt
1 tsp pepper
frozen peas
2 small onions
1 can mushroom soup
1 can water

Easy Honey Chicken

6-8 pieces of chicken
1/2 cup honey
1/4 cup Dijon mustard
2 Tbsp Worcestershire sauce
2 tsp curry powder

Place chicken, skin side down, in an oblong glass casserole dish. Mix honey, mustard, Worcestershire sauce, and curry powder. Pour over chicken. Cover and refrigerate at least 6 hours or overnight. When ready to cook, turn chicken skin side up, cover with foil and bake at 350 degrees for 1 hour. Remove foil and continue cooking, uncovered, for 20 minutes. Note: This do-ahead dish is easy enough for a family dinner, yet delicious enough for company. It is a different oven-barbecued chicken.
Barbeque Chicken

Brown chicken in pan with grease in pan putting on flour, pepper and paprika coating.

Sauce:
1/2 cup sliced onion
1 tbsp vinegar
1 tsp worcestershire sauce
1/2 cup catsup
1 tsp salt
1 tbsp brown sugar
1/2 tsp chilli powder
1/2 tsp pepper
1/2 water

Simmer 1/2 hour and pour sauce over chicken and bake at 350 degree for 1 hour.

Spaghetti Sauce

2 cans tomato sauce
1 can tomato paste
3 cans of water
1/2 tsp each of: sweet basil
oregano
parsley
bay leaves
garlic salt
chopped onion
1 tbsp sugar

Combine all above ingredients. Simmer for 1/2 hr. Add 3 pounds cooked hamburger. Pour over cooked noodles.
Williamsburg Cheese Soup

1 1/2 qts water
6 chicken bouillon cubes
1 cup chopped onion
1 cup chopped celery
3 cup diced potatoes

Bring to boil and simmer for 30 minutes.

Add:
1 (10 ounce) package frozen broccoli-chopped
1 (10 ounce) package frozen cauliflower-chopped
2 cans cream of mushroom soup
1 pound Velvetta (cubed)

Stir until well mixed and hot. Salt and pepper to taste.

Clam Chowder

1 can cream of potato soup
1 can cream of celery soup
1 can whole or chopped clams
1 pint half & half (or rich milk)
2 diced potatoes
2 diced carrots
1 small diced onion
2 bay leaves
1/2 stick butter
pinch of paprika, thyme, or other spices

Place all ingredients in crock pot for 5-6 hours. Stir occasionally. Makes 10 servings. To save time, boil carrots and potatoes before adding them to the other ingredients.
Pizza Casserole

Brown 1 pound of hamburger and 1/2 an onion. Mix hamburger, 1 1/2 cups macaroni (cooked), and 15 ounces of pizza sauce. Layer above with slices of mozzarella cheese and slices of pepperoni. Sliced green olives are optional. Bake at 350 degrees for 1 hour. Cook covered until the last 5-10 minutes.

Potato Pizza Hot Dish

1 pound beef, browned and drained
1 can cheddar cheese soup
1/4 cup milk
4 cup raw, cut up potatoess of frozen hash browns

Place all ingredients In pan and add following:

1 can tomato soup
1/4 cup chopped onions
1/2 tsp sugar
1/4 tsp pepper
1/2 tsp oregano

Cover with foil and bake at 375 degrees for about 45 minutes. Top with mozzarella cheese and bake an additional 15 minutes.
Louisiana Baked Beans and Sausage

1 pound pork sausage
1 large onion, chopped
3 cloves garlic, minced
2 large (1 pound 12 ounce) and 1 small (12 ounce) can pork and beans, drained
6 ounces Kraft barbecue sauce (3/4 cup)
1/2 cup brown sugar
1 Tbsp Worcestershire sauce
1/3 tsp Liquid Smoke
1 cup ketchup
1/2 tsp dry mustard
1/4 tsp grated lemon peel

Fry meat, onions, and garlic. Drain. Mix with the rest of the ingredients. Bake approximately 30 minutes at 350 degrees.

Pepper Steak

1 pound round steak
1 small onion
1 can beefy mushroom soup
1 tbsp soy sauce
1-2 green pepper
1 large tomatoes
1/2 cup celery

Cut steak into strips. Brown these with the onion. Add the rest of the ingredients and simmer on medium. Then turn down to low and let liquids cook off. Serve on rice.
Taco Hot Dish

1 pound hamburger (browned and drained)
1 can mushroom soup
1 (15 ounces) can tomato soup
8 ounce (1 cup) shredded cheddar cheese
3 cups taco chips--crushed
1 can diced green chilies
1 tsp chili powder
1 onion--diced

Mix all the ingredients and bake at 350 degrees for 30 minutes. May add taco chips on top in the last 10 minutes of baking.

Turkey in a Bag

2 Tbsp warm water
4 tsp paprika
1 cup peanut oil

Mix together. Spread mixture on turkey and pour remaining mixture into large brown paper bag and spread around. Place turkey, breast side up, into the paper bag and secure with a twist tie. Place in roaster or cake pan to catch drippings. Preheat oven to 325 degrees. Cook 10 minutes per pound.
Spaghetti Sauce

2 small cans tomato sauce
1 small can tomato paste
3 cans water
1/2 tsp of each of the following: basil, oregano, parsley, bay leaves, garlic salt, chopped onion.
1 tbsp sugar
3 pounds hamburger, browned and drained

Combine all ingredients and simmer for 1/2 hour.

Mia's Easy Tuna Casserole

2 boxes macaroni and cheese
1 can tuna (drained)
1 (10 3/4 ounce) can cream of mushroom
1 (16 1/2 ounce) can peas

Make the macaroni and cheese according to the directions on the box. When you've finished making the macaroni and cheese, add the can of tuna and cream of mushroom soup (If you don't like mushrooms you may add cream of celery). Next add the can of peas. Season if desired. Then pour the mixture into a casserole dish and heat at 350 degrees.
Chicken Crescents

1 (8 ounce) package cream cheese, soft
6 tbsp melted butter
1/2 tsp salt
1/4 tsp pepper
1/4 cup milk
2 tbsp chopped chives
4 cups chopped, cooked chicken
3 (8 ounce) cans crescent rolls
melted butter

Blend first 6 ingredients well, stir in chicken. Set aside. Separate rolls into 12 rectangles. Cut each in half. Flatten each rectangle. Spoon 2-3 tbsp chicken mixture onto center of each crescent. Pull corners to center; seal well. Brush each with butter. Bake at 350 degrees for about 20 minutes or until brown. Makes 24.

Chicken Hot Dish

Take 4-7 pounds chicken, cover with water. Boil 3 hours or until chicken falls off bones. Place pieces of meat in 9x13" pan. Mix 1 box of Stove Top Stuffing according to instructions on box. Combine one can cream of chicken soup and one can of milk and place over chicken. Spoon Stove Top Stuffing on the top. Bake at 350 degrees for 45 minutes to 1 hour.
**Broccoli-Cauliflower Cream Cheese Soup**

1/2 cup diced celery  
1/4 cup diced onion  
1 package frozen broccoli (16 ounces)  
1 package frozen cauliflower (16 ounces)  
3 chicken bouillon cubes  
3 cups water  
6 cups milk  
1/2 cup melted butter  
1/2 cup flour  
1/2 pound cubed Velveeta cheese

Dissolve bouillon cubes in water. Cook vegetables in this broth until tender. Add milk. Cream the melted butter with flour until smooth. Add to heated soup mixture and stir well. Soup will thicken slightly. Turn down heat to simmer to simmer, add cheese and heat until cheese melts. Stir to prevent sticking.

**Clam Chowder**

1 can cream of potato soup  
1 can cream of celery soup  
1 can whole or chopped clams  
1 pint half & half (or rich milk)  
2 diced potatoes  
2 diced carrots  
1 small diced onion  
2 bay leaves  
1/2 stick butter  
pinch of paprika, thyme, or other spices

Place all ingredients in crock pot for 5-6 hours. Stir occasionally. Makes 10 servings. To save time, boil carrots and potatoes before adding them to the other ingredients.
Grilled or Broiled Marinated Shrimp

Marinade:
1/2 cup olive oil
1 Tbsp lemon juice
2 medium-sized cloves of garlic, crushed
1 Tbsp parsley
1 tsp salt

24 jumbo-sized shrimp

Whisk marinade ingredients in a large bowl until well blended. Add shrimp to marinade and toss to coat. Cover and refrigerate at least one hour or up to 4 hours. Remove shrimp with slotted spoon. Reserve marinade for basting. Place shrimp on skewers. Place on lightly oiled grill. Grill 4-6 inches above hot coals for 1 1/2-2 minutes per side, basting once, until shrimp are pink and barely opaque to center. To broil: Place shrimp on broiler pan rack. Broil 4-6 inches from heat source as directed.

Mackerel Loaf

Place a can of mackerel into a bowl - bones, juice and all. Mash well with a fork so there are no big pieces. Mix in 1 1/2 cups of dried bread crumbs, 1/2 cup chopped green pepper or chopped fresh celery, 2 Tbsp chopped onion, 1 Tbsp lemon juice, 2 eggs, and 1 can of cream soup. Mix thoroughly and pack into greased loaf pan. Bake at 350 degrees for 45 minutes. Turn out and slice.
Enchiladas

2 pounds hamburger
1 package frozen corn tortillas
1 package enchilada mix
15 ounce tomato sauce
1 1/2 - 2 pounds cheddar cheese

Brown the hamburger and drain. Thaw the tortillas in the microwave until warm. Grate the cheese. Mix the tomato sauce and enchilada mix and bring to a boil. As soon as it comes to a boil, remove from heat. In a 9x13 cake pan, place rolled up tortillas in rows until the pan is full. A rolled-up tortilla starts with a flat, warm tortilla, then warmed sauce mix, then hamburger, then cheese. Roll up and place in pan. Once the pan is full, put the leftover sauce on top, followed by the leftover cheese. Bake at 350 degrees for 30-45 minutes in an aluminum foil covered pan.

Enchilada Casserole

2 pounds hamburger
1 medium onion minced
1 med green pepper minced
2 cloves garlic minced
1 can cheddar cheese soup
1 can mushroom soup
1 (10 ounces) can enchilada sauce
3 cups shredded cheddar cheese
1 package tortilla chips

Brown hamburger, onion pepper and garlic. Mix in soups and sauce. Layes chips, meat, cheese, and more chips in a 9x13" cake pan. Bake at 350 for 30-40 minutes.
Lasagna

1-1 1/2 pounds hamburger
1 can mushrooms
1 package Schilling spaghetti sauce mix
1 can tomato sauce
1/4 cup butter
1 can water
1/2 package (12) lasagna noodles
1 large container cottage cheese
1 pound mozzarella cheese, grated

Cook noodles and rinse. Brown hamburger; if fresh mushrooms are used, cook them while browning hamburger. Drain off fat. Add spaghetti sauce mix, tomato sauce, butter and water. (The cottage cheese makes the lasagna runny, so use a scant cup of water) In a 9x13 pan, layer three noodles, 1/3 of meat sauce, 1/3 cottage cheese, and 1/4 cheese. Repeat layers twice and top with remaining cheese. Bake at 300 degrees for about 45 minutes.

Meatballs

2 pounds of hamburger
1 tsp parsley flakes
salt and pepper
1/2 cup parmesan cheese
8 slices of bread (soaked in milk--break in pieces
garlic salt
2 eggs

Line cookie sheet with tin foil- Bake 1/2 hour at 350 degrees.
Upside Down Pizza

Brown and drain:
2 pounds ground beef
medium onion, chopped

Add to meat and cook 10 minutes:
10 1/2 ounces pizza/spaghetti sauce
1/2 cup water

Place in a 9x13" pan
add 1 can mushrooms
1 package shredded cheese

Pour over meat, cheese mixture:
2 eggs
1 cup milk
1 cup flour
1/2 tsp salt

Bake at 400 degrees for 30 minutes.

Beef Brisket

1 Beef brisket - salt - garlic powder - minced onion - 1/2 bottle liquid smoke.
Rub seasoning into brisket. Cover with liquid smoke. Cover or wrap in foil and marinate overnight. Bake at 300 degrees for 5-6 hours. Cool before serving. May serve plain or with BBQ sauce.

Sauce: 1 1/2 tbsp brown sugar, 2 tbsp Worcestershire sauce, 3 tbsp oleo, 1 tbsp liquid smoke, 1 1/2 tsp dry mustard, 1 tsp celery seed, 1/2 cup catsup, and 1/4 cup water. Combine and cook for 5 minutes.
Venison or Antelope Jerky

3 pounds venison
1 tbsp salt
1 tsp onion powder
1 tsp garlic powder
1 tsp pepper
1/3 cup Worcestershire sauce
1/4 cup soy sauce

Cut meat into thin strips. Mix salt, onion and garlic powder, pepper, soy and Worcestershire sauce. Pour over meat strips and marinate in refrigerator overnight. Spread over single layer on baking rack in 200 degree oven until it reaches desired dryness.
Party Mints

8 ounces cream cheese, softened
2 pounds powdered sugar

Gradually add powdered sugar to soften cream cheese in mixer bowl. It will be very stiff. Knead in all 2 pounds of powdered sugar. Tint with food coloring. Roll in small balls, dip in granulated sugar, form into molds (also dipped in granulated sugar).

Penuche

In heavy 3 quart saucepan, mix 2 cups brown sugar and 2/3 cup milk. Cook. Stir occasionally until 236 degrees.

Remove from heat, add 1 tbsp oleo. Set aside, let cool to lukewarm. Add 1 tsp vanilla and 2/3 cup chopped walnuts.

Quickly turn into buttered 8x8" pan. Refrigerate.
Kiwifruit Spritzers

3 New Zealand kiwifruit, peeled
2 tbsp sugar
1/2 cup orange juice
3/4 cup club soda

Combine kiwi, sugar, and orange juice in electric blender. Whirl until smooth. Put 1/2 cup into tall glass. Add club soda. Stir, and garnish with kiwi slices, lemon wedges, or mint. Makes 3 spritzers.

Orange Julius

1/2 cup sugar
1 (6 ounce) can frozen orange juice
1 cup milk
12 crushed ice cubes

Mix ingredients in a blender and serve.

Popsicles

1 (3 ounce) package jello
1 package Kool-Aid, same flavor as jello
1 cup sugar
2 cups boiling water
2 cups cold water

Dissolve jello, Kool-Aid, and sugar in boiling water. Add cold water. Mold and freeze.
Peanut Butter Popcorn

15 cups popped popcorn
1 cup sugar
1/2 cup white corn syrup
1/2 cup honey
1 tsp vanilla
1 cup peanut butter

Mix the sugar, syrup, and honey in a saucepan. Heat until it boils and let it boil for two minutes. Remove the saucepan from the heat and add the peanut butter and vanilla. Place the popcorn on a cookie sheet or in a large bowl. Pour the hot mixture over the popcorn as soon as the peanut butter is melted. Stir thoroughly.

Popcorn Crunch

1/2 cup brown sugar
1/2 cup light corn syrup
1/4 cup margarine or butter
1/2 tsp salt
8 cups popcorn

Heat brown sugar, corn syrup, margarine, and salt on stove until simmering. Pour over popcorn. Mix well. Place on buttered cookie sheet. Bake for 15 minutes at 300 degrees.
Cheddar Cheese Ball

16 ounces cream cheese, softened
1 cup (4 ounces) shredded cheddar cheese
1/4 cup sliced green onion
1 Tbsp Worcestershire sauce
1/4 tsp garlic salt
chopped parsley or pecans.

In small mixer bowl or food processor, beat cream cheese until smooth. Stir in remaining ingredients except parsley or pecans. Cover and refrigerate about 2 hours or until firm. Shape into a ball and roll in parsley or pecans.

Dilly Crackers

2 (12 ounce) packages oyster crackers
1 1/2 cup oil
1 tablespoon dill weed
1 tablespoon lemon pepper
1/4 tsp garlic powder
1/4 tsp onion powder
1 package Hidden Valley mix

Put crackers in jelly roll pan. Thoroughly blend remaining ingredients in blender. Pour mixture over crackers and mix well. Bake at 200 degrees for 1 hour, stirring every 15 minutes.
Chocolate Covered Cherries

1/2 cup margarine
1/4 cup white syrup
1 tsp vanilla
3 1/2 cups powdered sugar
12 ounces chocolate chips
1/2 slab paraffin wax
Maraschino cherries

Cream margarine and syrup. Add vanilla and powdered sugar. Refrigerate one hour. Work dough around drained cherries, forming walnut-sized balls. Refrigerate one hour. Melt chips and paraffin in double boiler and keep warm. Place toothpick through covered cherries and dip in chocolate mixture. Place dipped cherries on waxed paper.

Hard Cinnamon Candy

4 cups sugar
1 cup white syrup
1 cup water
1/4 tsp salt

Mix all ingredients together. Bring to a boil (approximately 300 degrees). Boil until it form a hard crock. Remove from heat, and put in red food coloring, 1/8 ounce oil of cinnamon, and a small amount of butter. Pour into a buttered cake pan and let harden. Take a knife handle and break.
Modeling Clay

2 cups baking soda
1 cup corn starch
1 1/4 cup water

Put in pan with lid and cook on medium heat for 5 minutes. Refrigerate (still in pan with cover) for 45 minutes.

Salsa Sauce

12-14 cups skinned, chopped tomatoes
3 medium chopped onions (1 1/2 cups)
2 (3 ounce) cans of diced green chiles
1 jalapeno pepper chopped (remove seeds)
7 cloves of chopped garlic
2 cups of chopped green peppers
3 tsp salt
1 cup apple cider vinegar
1/4 cup of sugar

Bring to boil. Simmer at least 2 hours. Can. Makes about 9 pints.

Hot Chocolate Mix

4 quart package powdered milk
1/2 cup powdered sugar
3 ounce jar powdered cream
1 pound package instant chocolate mix

Stir well and store in large air tight jars. To serve, put 3 heaping teaspoons in a cup and fill with boiling water.
Punch

2 packages Kool-Aid (any color)
2 cups sugar
3 quarts water
1 (6 ounce) frozen lemonade
1 (6 ounce) frozen orange juice

Mix well and chill. Just as you add to punch bowl, add 1 large bottle 7up or Ginger ale.

Strawberry Cream

1 cup cold milk
6 sliced strawberries
1 egg
1 tbsp sugar

Blend for 1 minute on high speed.

Taco Dip

8 ounces cream cheese
10 ounces sour cream
1 package taco seasoning
1 pound hamburger, browned and drained

Mix first three ingredients together and spread on a large serving plate. Layer hamburger, shredded lettuce, shredded cheese, chopped tomatoes, and sliced olives on top. Dip with Doritos or Tostitos.
Shirley's Dill Pickle Recipe

4 quarts water
1 cup vinegar
1 cup pickling salt
pickles, scrubbed

Bring water, vinegar, and salt to a boil and cool. Place pickles in jars with a little alum and dillweed. Put liquid on pickles, either cold or lukewarm. Cook the jars to seal lids.

Shrimp Dip

1 can (5 ounce) shrimp, drained
1 (8 ounce) cream cheese, softened
1 tsp lemon juice
1 1/2 tsp Worcestershire sauce
1/2 cup chopped onion
1/2 cup chopped celery
dash of garlic powder

Mix all ingredients. Chill 1-2 hours. Good on all types of crackers or to dip with chips.

Sour Cream Dip

1 cup dairy sour cream
1 tbsp salt-free Mrs. Dash seasoning

While potatoes are baking, in a small bowl, combine sour cream and Mrs. Dash. Cover, and chill until ready to use. Makes 1 cup.
Hot Cheese Dip

1 pound Velveeta cheese
1 pound hamburger
1 can cream of cheddar soup
1 can refried beans
1 jar tomato and jalepeno sauce


Shrimp Dip

1 (8 ounce) package of cream cheese
1 (10 3/4 ounce) can cream chicken soup
lemon juice
paprika
garlic salt

Place softened cream cheese in bowl. Add soup, 1 tsp lemon juice (or to taste), and a few shakes of spices (or to taste). Stir all ingredients until mostly smooth with a few lumps of cream cheese remaining.

Spinach Dip

1 (10 ounce) package of frozen chopped spinach
1 cup real mayonnaise
1 cup sour cream
1 package Knorr vegetable soup

Thaw and drain spinach. Combine with other ingredients. Chill. Serve with vegetables.
Microwave Hot Fudge Topping

1 cup sugar
6 tbsp cocoa
3 tbsp cornstarch
2 dashes of salt
1 cup water
4 tbsp margarine
2 tsp vanilla

Mix dry ingredients in microwave bowl. Stir in water. Cook in microwave on high for 2 minutes. Stir. Add butter and vanilla. Cook another minute. Stir. Sauce should be thick. Cook more if necessary to thicken.

Turtles

2 bags caramels
6 tbsp butter
4 tbsp water
1 (12 ounce) bag chow mein noodles
2 cups peanuts
1 (12 ounce) bag milk chocolate chips
1 (12 ounce) bag butterscotch chips

Melt caramels, butter, and water in double-boiler or microwave. Stir in chow mein noodles and peanuts. Drop on wax paper. Melt chocolate and butterscotch chips and spread on turtles.
Peanut Clusters

1 (12 ounce) package chocolate chips
  (semi-sweet)
1 (12 ounce) package chocolate chips
  (milk chocolate)
1 pound white almond bark
2 pounds Spanish peanuts (or mixed nuts)

Melt chips and bark in oven (low or 200 degrees) or slowly over burner. When melted, add peanuts. Drop by teaspoonfuls onto wax paper. Ready to eat when solid.

Peanut Clusters

1 pound almond bark coating
1 (12 ounce) package chocolate chips
1 cup chunky peanut butter
1 pound Spanish peanuts (salted)

Banana Fizz Favorite

1 (4 ounce) package Jell-O Brand Gelatin  
   - may use sugar-free
3/4 cup boiling water
1/2 cup cold water
ice cubes
1 banana, sliced

Dissolve gelatin in boiling water.  
Combine cold water and ice cubes to make  
1 1/4 cups; add to gelatin, stirring  
until slightly thickened. Remove  
unmelted ice.

Place banana slices in dessert glasses.  
Measure 1 1/3 cups of the gelatin and  
spoon over banana slices.

Whip remaining gelatin with electric  
mixer until fluffy, thick, and about  
doubled in volume. Pour over clear  
gelatin in glasses. Chill until firm,  
about 1 hour. Makes 5 servings.

Brandy Smasher

Boil and cool:
9 cups water
3 cups water

Add then freeze:
1 (12 ounce) orange juice
1 (12 ounce) lemonade

Then add 1 pint brandy and 7up to taste.
Krazy Krunch

2 quarts popcorn
1 1/3 cups sugar
1 tsp vanilla
1/2 cup chopped nuts (optional)
1 cup butter or margarine
1/2 cup white syrup

Combine syrup, butter, sugar, and nuts. Bring to a boil. Reduce heat and boil 7-10 minutes. Remove from heat and add vanilla. Pour over popcorn.

Nacho Popcorn

1 bag Betty Crocker Pop-Secret microwave popcorn, popped
chill powder to taste
1/4 cup sliced, pitted ripe olives
2 tbsp chopped green chilies
1 cup shredded sharp cheddar cheese

Remove and discard unpopped kernels from popped popcorn. Divide popcorn between 2 (10 inch) microwavable dinner plates. Sprinkle each with chill powder and equal amounts of other ingredients. Microwave uncovered, one plate at a time on high (100%) until cheese is melted. This will take about one minute. If cheese melts unevenly, rotate plate 1/2 turn after 30 seconds. Serve warm.
French Roll-Ups

2 cups oleo
2 cups flour
2 cups cottage cheese

Melt oleo and add flour and cottage cheese. Form into four balls and refrigerate for one hour. After refrigerating, roll out each ball on a floured surface and cut like a pie. Roll each piece from the wide end towards the middle. Bake at 350 degrees for 20 minutes. Frosting is optional.

Holiday Cheese Ball

16 ounces cream cheese
8 ounces crushed pineapple, drained
1/2 cup chopped green pepper
1 cup chopped pecans
2 Tbsp chopped onions or 2 tsp dried onions
1 Tbsp seasoned salt (opt.)

Let cheese stand at room temperature to soften. Stir in pineapple. Add green pepper, onion, salt, and 1/2 cup nuts. Roll in remaining nuts.
Bing Candy

2 cups sugar
2/3 cups evaporated milk
dash of salt
12 regular marshmallows
1/2 cup + 1 Tbsp butter
1 tsp vanilla
6 ounces cherry chips
10 ounces salted peanuts, crushed
3/4 cup peanut butter
12 ounces chocolate chips

Combine sugar, milk, salt, marshmallows and 1/2 cup butter in a saucepan over medium heat. Boil five minutes. Remove from heat. Add cherry chips and vanilla. Pour into a 9x13 buttered pan. Melt chocolate chips in a double boiler. Add 1 Tbsp butter, peanut butter and crushed peanuts. Spread over cherry mixture and chill.

Chocolate Mints

1 pound chocolate almond bark
4 ounces semi-sweet chocolate chips
4 ounces unsweetened chocolate squares
1 tsp peppermint extract

Place almond bark, chips, and chocolate squares in double boiler until melted. Remove from heat; add peppermint extract and mix thoroughly. Drop on waxed paper and cool.
Drinking Snacks

1/2 tsp garlic powder
1 tsp dill weed
1/2 cup oil
1 package hidden valley ranch dry dressing mix

Mix these together and pour over 1 package of oyster crackers. Stir every so often until oil is soaked in. Easy to keep in a ziploc bag.

Hot Fudge Sauce

Mix 1/2 cup cocoa, 3 tbsp cornstarch and 1 1/3 cup sugar; stir in 1/4 tsp salt and 1 1/2 cup milk. Cook over medium heat, stirring constantly until thickened. Remove from heat and add 1 tsp butter and 1 tsp vanilla. Immediately spoon over ice cream.

Chocolate Frosting

Bring to boil: 1 cup sugar, 1/4 cup oleo, and 1/4 cup milk. As soon as this comes to a boil, remove from heat and add 1/2 cup chocolate chips. Stir. Add 1/2 tsp vanilla. Beat until smooth. Covers a jelly roll pan.
Scramble

3 pounds salted nuts
1 box wheat chex
1 box corn chex
1 box rice chex
1 box slim pretzels
2 1/2 tbsp Worcestershire sauce
1 1/2 tbsp garlic salt
1 1/2 tbsp seasoned salt

Mix all ingredients in a very large roaster. Bake in oven at 250 degrees for 2 hours, stirring every 15 minutes.

Tex-Mex Dip

Layer the following on a glass plate:
Bottom layer: 2 cans jalepeno bean dip
Second layer:
   Mash the following and spread on the dip:
      3 ripe avocados
      2 T. lemon juice
      salt and pepper
Third layer:
   Mix and spread on avocado layer:
      1 cup sour cream
      1/2 cup mayonnaise (not Miracle Whip)
      1 pkg. taco seasoning mix
      Taco sauce - enough to spread well
Top with:
      1 bunch green onions, chopped
      2 tomatoes, chopped
      1 can ripe olives, chopped
      grated cheddar cheese

Serve with tortilla chips.